



OPPENHEIMER

CERAMIC KNIVES



VICTORINOX GOES CERAMIC

VICTORINOX

Later in 2009 Victorinox will launch for the first time Ceramic cooks knives. There will be three different models, a utility knife 12 cm, a utility knife 15 cm and a Santoku knife 17 cm. The Victorinox Ceramic knives are manufactured to a percentage of almost 100% from high-purity zirconium oxide, making

them almost as hard as diamond. As a result the blades remain sharp over a very long period and offer an impressively high cutting quality. Ceramic is inert and therefore totally neutral to taste and odour. Also it is anti-allergic, resistant to acids and very easy to clean due to its very high density.

First test have shown, that the Victorinox Ceramic offers 4 times higher cutting performance when compared to blades from other producers.

7.2003.12



7.2003.15



7.2503.17

