

PRESS COMMUNICATION

sknife Swiss Made Knives: A Decade of Excellence

Biel, 2024 - sknife proudly celebrates its 10th anniversary as a pioneer of Swiss knife craftsmanship! For the past decade, the Biel-based knife manufacturer has epitomized precision and perfection. sknife is thrilled to announce that their knives have been adorned with 4 international design accolades and are set on the table in the world's most prestigious hotels and restaurants with over 200 Michelin stars in total.

Anniversary Limited & Special Editions

In commemoration of this milestone, sknife unveils exclusive Limited and Special Editions. The Limited Edition Damascus pocket knife captivates with meticulously selected handles crafted from driftwood and a blade forged from 800-layer torsion Damascus stainless steel – each piece is a testament to the uniqueness of the material.



Limited Edition: sknife Damascus pocket knife Driftwood, CHF 1'010.00

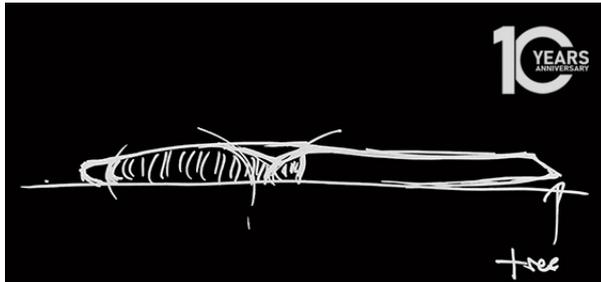
The special edition of the steak knife set, featuring alluvial wood handles, is also an aesthetic masterpiece, shaped and refined by years of contact with water.



Special Edition: sknife steak knife set Driftwood, CHF 1'010.00

Every Cut, a Masterpiece

The design of the steak knife was collaboratively crafted with renowned Swiss chefs, boasting a non-contact cutting edge, flawless weight distribution and an elegant silhouette. The inaugural prototype was, based on sketches, fashioned from raw steel by the esteemed friend and cutler, Hansjörg Kilchenmann in Basel.



sknife design: form follows function



Prototype of the sknife steak knife

Craftsmanship from Biel

From the smelting of hot steel in Emmental to the final blade honing, the knives are meticulously handcrafted in Switzerland. The precise finishing touches and honing are conducted in the sknife knife manufactory in Biel, under the expert guidance of cutler Timo Müller and his team.



Forging in Emmental



More than 40'000 knives have now been produced

Thanks to the innovative, corrosion-resistant surgical steel and stabilized wood, the knives and cutlery are also well established and appreciated in hotels by the sea and on yachts.



The sknife cutlery is considered as the most beautiful

Innovation for unparalleled Sharpness

The sknife sharpener ensures razor-sharp edges in restaurants daily, thanks to its user-friendly design. Stage 1 pre-sharpens the blade, while stage 2 polishes it. Both sharpening stones are specially crafted in Japan.



sknife sharpener for razor-sharp knives every day

Precision from the watchmaking capital Biel

The pocket knife with slide bearings made of high-tech ceramic beckons knife enthusiasts worldwide to Biel. The pinnacle of the collection is the exclusive full Damascus version, featuring a blade back adorned with 51 diamonds.



sknife pocket knife full Damascus with 51 diamonds



Cutler Timo Müller

sknife celebrates a decade of innovative knife craftsmanship

Monday, April 29, 2024, 9 am - 4 pm:

Manufactory Tour: including a visit to the Flükiger Ltd forge in Oberburg, the wood supplier HTech in Neuenegg, concluding with the sknife manufactory in Biel.

Saturday, August 24, 2024 / Sunday, August 25, 2024 / Monday, August 26, 2024, 10 am - 6 pm:

3 Days of Open Doors: join us in Biel for our 10th anniversary celebration

Customers, partners, suppliers, and the press will be treated to culinary delights by members of the Swiss Culinary National team while gaining insights into 10 years of innovative product development from design to final production in the manufactory, as well as extensive collaboration with top chefs worldwide.