

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. Adorned with 4 international design awards, the sknife knives are set on the table in the world's most prestigious hotels and restaurants with over 200 Michelin stars.

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. The perfect harmony between torsion damask steel and the unique grain of the alluvial wood.



Limited Edition of 200 pcs.: sknife Damascus pocket knife Driftwood, CHF 1'010.00

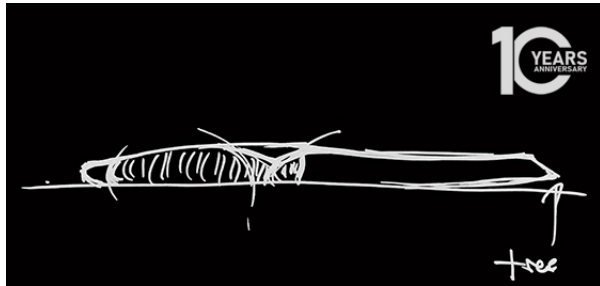
The special edition of the steak knife set, featuring alluvial wood handles, is also an aesthetic masterpiece, shaped and refined by years of contact with water.



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

Synonym for quality and innovation

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

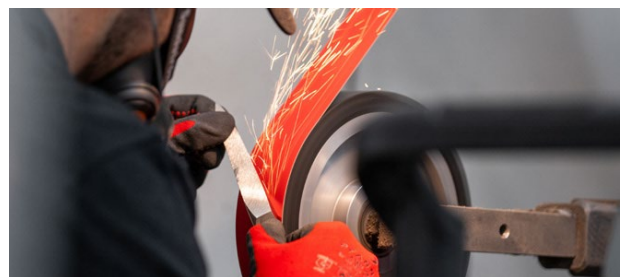
Swiss knife craftsmanship and stabilised wood for global success

In addition to the sophisticated design and precision craftsmanship, the international breakthrough is also based on two new technological processes: as pioneer, sknife built up the industrial forging of knives from surgical and Damascus steel in Switzerland as well as the stabilisation of Swiss wood, which is unique in Switzerland, to make it suitable for gastronomy. The knives and cutlery are also well established in hotels by the sea and on yachts, matching the colour of the interior.

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

Precision from the watchmaking capital Biel

Michael Bach: «We are always asked why we produce knives in Biel. Quite simply because we manufacture knives with the precision of a watch and with a high level of craftsmanship.»

The pocket knife with slide bearings made of high-tech ceramic and components from the watch industry combines this precision with functionality. 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

Comprehensive service for an excellent cutting experience

From elaborate knife production and personalisation using engraving to sharpening tools and care sets, sknife offers everything for the daily use of knives.



Michael Bach, Ceo & Founder sknife ltd Biel



sknife sharpener for razor-sharp knives every day

The sknife manufactory is set to become a place of the art of knifemaking; more and more knife collectors are finding their way to Biel - in addition to the monthly "Open Manufactory" tours.



sknife celebrates a decade of innovative knife craftsmanship

3 days open doors sknife knife manufactory Biel 24. - 26.08.2024, 10h - 18h:
Immersion in 10 years of innovative product development - from design to elaborate finishing - accompanied by culinary delights from members of the Swiss Culinary National team.

For even deeper insights into the essence of Swiss knife craftsmanship, we are offering an additional **Manufactory Tour** exclusively for the press on **Monday, 26 August 2024, 9 am - 1 pm:**

Experience pioneering work in industrial knife forging during a visit to the Flückiger AG forge in Oberburg, wood stabilisation at H-Tech in Neuenegg and, finally, the finishing process at the sknife manufactory in Biel. Combined with a get-together of top Chefs and flavour experiences prepared by members of the Swiss Culinary National team.