



**GRIPHINITY KNIVES**  
**DESIGNED IN SWEDEN**

# THE PEGASUS SERIES

## Knife Blades

The core and blade use Japanese Aichi Techno Metal Fukuami made AUS-10 super steel. The highly refined, high carbon vanadium in the steel ensures that the razor-sharp edge remains for a longer period of time.

A rockwell hardness of 62± means that it is hard but flexible and that the cutting edge does not get damaged easily.

The blade is hand sharpened to a 16° angle for each. It is double-beveled for convenient cutting and food release.

Folded forging provides a very distinct and beautiful Damascus rose pattern, supports high performance and stain resistance. The hammered tsuchime finish reduces drag and develops "air pockets" which decrease sticking of food.

Vacuum heated treatment technology improves the fatigue strength greatly. It also enhances the toughness and the corrosion resistance which extends the life-span of the knife.

Blade is elaborately polished until it reflects image like a mirror and abrasive blasting processes enhance the production of a distinctive Damascus pattern.

## Knife Handles

The knives have elaborately produced high-class G-10 handle. G10 is a type of composite, lightweight material made of fiberglass and epoxy resin which is famous for its high intensity, high level of moisture proof and chemical resistance.

The handles are hand polished to assure a beautiful appearance and the ergonomic handle shape give a superb strength balance and comfortable grip.

The knives have a full tang. This means that the knife is one solid piece and the 2 handle pieces are pinned on to the blade. This is the strongest of the tang types and it ensures solid and steady quality, yet perfectly balanced.

A beautiful mosaic rivet decorates the middle of the handle as a high-end series mark.

The handle has an embossed stainless steel end cap with a carved Griphinity logo to increase overall balance and refinement of the knives.

## The Griphinity Pegasus knife series include:

8" Chef Knife (203 mm)

7" Santoku Knife (178 mm)

6" Utility Knife (152 mm)

6" Boning knife (152 mm)

