



"A knife handle should adapt to the hand and not the other way round"

DIMENSION



# Quality by tradition

RSG Rostfrei-Schneidwerkzeuge GmbH Cutlery manufacturer from Solingen, the city of blades.

We have been producing high-quality household and professional knives in Solingen for over 70 years. We combine the quality of traditional blade manufacturing with modern engineering. Our success is the satisfaction of our customers all over the world.

## Experience our global brand in a new DIMENSION

The interface between you and the knife is your hand.
This connection was the focus of the development of our Dimension series.

A knife handle should adapt to the hand and not the other way round! That is why we have harmonised the handle sizes and, above all, made the classically small handles of the small knives larger. The well thought-out proportions and position of handle and blade guarantee a good feel and thus safety when cutting.

The knives in the Dimension series are forged from stainless chrome-molybdenum-vanadium steel. We have also used stainless steel for the rivets. The handles themselves are made of high-quality POM plastic or European plum wood. All knives in this series are available in a left-handed and a right-handed version.

#### High quality handles made of POM plastic



Paring knife 3½" – 9 cm

Art.-Nr.: 80192071



Ham knife 9" – 23 cm

Art.-Nr.: 80192074



### Real wood handles made of European plum



Paring knife 3½" – 9 cm

Art.-Nr.: 80194071



Santoku knife 7" – 18 cm

Art.-Nr.: 80194072



Chef's knife 8" – 20 cm

Art.-Nr.: 80194073





Ham knife 9" - 23 cm

Art.-Nr.: 80194074





Bread knife 10½" – 27 cm

Left-handed Art.-Nr.: 80194076 Right-handed Art.-Nr.: 80194075

#### OUR KNIFE SERIES AT A GLANCE:

DIMENSION

**PROFI** 

Gourmet

Klassik

Knife block magnet
The optimal comple

The optimal complement to our knife series.

Made of beech wood with hidden magnet holder, suitable for 8 knives.

Art.-Nr.: 80180011

Sharpening steel with diamond coating, 23 cm

For our quality knives only the best: Up to 2 million diamond grains help you sharpen your knives.

Art.-Nr.: 80181067





Löhdorfer Str. 169 42699 Solingen Tel. +49 (0)212/640-0 Fax +49 (0)212/640-50

Germany

info@rsg-solingen.de

You can also find all knives on our website www.rsg-solingen.de

