

CATALOG

Revolutionary knife

SARACEN®



SARACEN®
The Story of the Knife



A globally innovative concept, protected by patent authorities, shifts the handle and the center of gravity to the middle of the knife, enabling more precise and comfortable cutting with less effort thanks to the perpendicular transfer of pressure to the blade. In addition, the blades are curved into a saber-like shape, which further facilitates slicing. The hand's knuckles are perfectly protected from impact against the cutting surface. The blades are made from premium Damascus steel.

Each SARACEN® knife is born from a passion for perfection and a deep respect for the craft that has shaped the city of Yangjiang for centuries — the world's center of blade-making artistry.

The SARACEN® knife writes a new chapter in the history of one of the oldest tools in the world!

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SARACEN®

220 mm (8.66")

A compact 67-layer Damascus steel knife with a perfectly balanced center of gravity positioned above the blade. Lightweight, precise, and ergonomically designed for delicate work with meat, vegetables, and fish. A favorite among women as well.

SPECIFICATIONS:

Blade length:	220 mm
Blade material:	Damascus steel (67 layers)
Hardness:	60 ± 2 HRC
Edge angle:	20°
Handle:	Polished birch

SARACEN®

245 mm (9.65")

A Damascus chef's knife with an extended blade designed for smooth cuts. The center of gravity shifted above the midpoint provides a stable cut and exceptional control in both home and professional kitchens.

SPECIFICATIONS:

Blade length:	245 mm
Blade material:	Damascus steel (67 layers)
Hardness:	60 ± 2 HRC
Edge angle:	20°
Handle:	Polished birch



SARACEN®

265 mm (10.43")

A long and robust knife made from 67-layer Damascus steel, ideal for processing larger cuts of meat and fish. It offers a smooth pull, comfort during extended use, and a secure grip. Preferred by men for its weight and strength.

SPECIFICATIONS:

Blade length:	265 mm
Blade material:	Damascus steel (67 layers)
Hardness:	60 ± 2 HRC
Edge angle:	20°
Handle:	Polished birch



SARACEN®

BLACK DIAMOND 220 mm DLC (8.66")

A Damascus blade enhanced with a DLC (diamond-like carbon) coating for increased hardness and exceptionally smooth cutting performance. Its compact shape and low weight improve precision and control, even for smaller hands.

SPECIFICATIONS:

Blade length:	220 mm
Blade material:	Damascus steel with DLC coating (67 layers)
Hardness:	60 ± 2 HRC
Edge angle:	20°
Handle:	Polished birch



SARACEN®

BLACK DIAMOND 245 mm DLC (9.65")

A chef's knife featuring a DLC (diamond-like carbon) surface treatment, designed for smooth, extended cuts. The long blade reduces friction and enhances edge durability during daily professional use.

SPECIFICATIONS:

Blade length:	245 mm
Blade material:	Damascus steel with DLC coating (67 layers)
Hardness:	60 ± 2 HRC
Edge angle:	20°
Handle:	Polished birch



SARACEN®

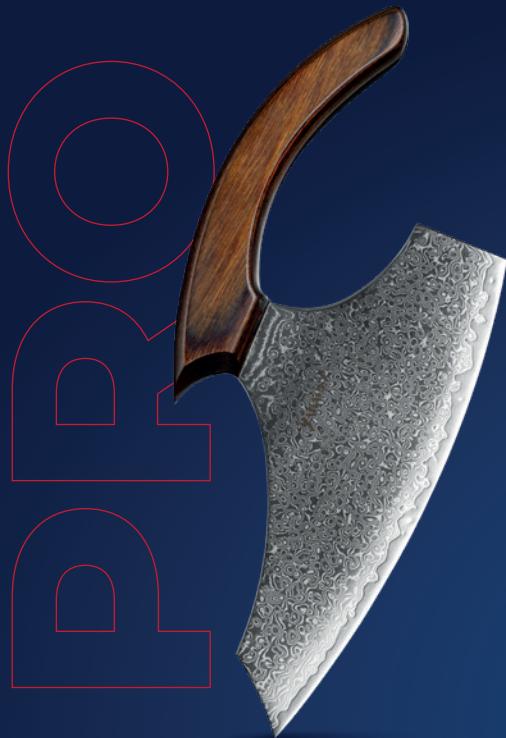
BLACK DIAMOND 265 mm DLC (10.43")

The longest model in the series, enhanced with a DLC (diamond-like carbon) coating. Its heavier, perfectly guided blade enables long, smooth cuts of meat or fish. An elegant shape and refined surface make it suitable even for collectors.

SPECIFICATIONS:

Blade length:	265 mm
Blade material:	Damascus steel with DLC coating (67 layers)
Hardness:	60 ± 2 HRC
Edge angle:	20°
Handle:	Polished birch





SARACEN® PRO 175 mm (6.89")

A compact knife from the PRO series featuring a wider Damascus blade, designed for a combination of slicing and fine chopping. The tall blade makes it easier to scoop ingredients from the cutting board.

SPECIFICATIONS:

Blade length:	175 mm
Blade material:	Damascus steel (67 layers)
Hardness:	60 ± 2 HRC
Edge angle:	20°
Handle:	Polished birch



SARACEN® PRO 200 mm (7.87")

A versatile PRO-series chef's knife made from Damascus steel, tailored for both precise slicing and efficient chopping. Its balanced weight and wider blade enhance stability and confidence in motion.

SPECIFICATIONS:

Blade length:	200 mm
Blade material:	Damascus steel (67 layers)
Hardness:	60 ± 2 HRC
Edge angle:	20°
Handle:	Polished birch



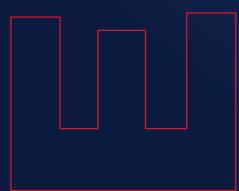
SARACEN® PRO 218 mm (8.58")

A longer PRO-series knife designed for higher cutting speed and extended glide. Its 67-layer steel construction provides strength and sharpness; the robust build and balanced feel are especially appreciated by users who prefer a firm, confident grip.

SPECIFICATIONS:

Blade length:	218 mm
Blade material:	Damascus steel (67 layers)
Hardness:	60 ± 2 HRC
Edge angle:	20°
Handle:	Polished birch





SARACEN® ECLIPSE

220 mm (8.66")

A lightweight Damascus steel chef's knife designed for quick, precise slicing. Light, ergonomic, and suited for everyday use; popular among female users thanks to its effortless handling.

SPECIFICATIONS:

Blade length:	220 mm
Blade material:	Damascus steel (67 layers)
Hardness:	60 ± 2 HRC
Edge angle:	20°
Handle:	Polished birch



SARACEN® ECLIPSE

240 mm (9.45")

An elegant, lightly balanced Damascus knife with an extended blade, designed for single-stroke cutting. Exceptional in both professional settings and the home kitchen thanks to its efficiency and fluid performance.

SPECIFICATIONS:

Blade length:	240 mm
Blade material:	Damascus steel (67 layers)
Hardness:	60 ± 2 HRC
Edge angle:	20°
Handle:	Polished birch



SARACEN® ECLIPSE

269 mm (10.59")

The longest Eclipse model, designed for cutting larger volumes of ingredients. Its wide, lightweight blade ensures comfort and high cutting precision without unnecessary effort.

SPECIFICATIONS:

Blade length:	269 mm
Blade material:	Damascus steel (67 layers)
Hardness:	60 ± 2 HRC
Edge angle:	20°
Handle:	Polished birch



SARACEN® ECLIPSE BLACK DIAMOND 220 mm DLC (8.66")

A compact Eclipse knife featuring a DLC (diamond-like carbon) coating and a dark, lustrous blade finish, designed for precise everyday work. The hardened surface reduces friction and increases edge longevity.

SPECIFICATIONS:

Blade length:	220 mm
Blade material:	Damascus steel with DLC coating (67 layers)
Hardness:	60 ± 2 HRC
Edge angle:	20°
Handle:	Polished birch



SARACEN® ECLIPSE

BLACK DIAMOND

240 mm (9.45")

A 67-layer Damascus blade enhanced with a DLC (diamond-like carbon) coating, engineered for demanding culinary tasks. Its high hardness, dark sheen, and long-lasting sharpness ensure reliable performance.

SPECIFICATIONS:

Blade length:	240 mm
Blade material:	Damascus steel with DLC coating (67 layers)
Hardness:	60 ± 2 HRC
Edge angle:	20°



SARACEN® ECLIPSE BLACK DIAMOND 269 mm DLC (10.59")

The flagship Eclipse model featuring a DLC (diamond-like carbon) coating for minimal resistance and maximum edge longevity. Its high hardness and smooth surface enable fast slicing of larger portions with ease.

SPECIFICATIONS:

Blade length:	269 mm
Blade material:	Damascus steel with DLC coating (67 layers)
Hardness:	60 ± 2 HRC
Edge angle:	20°
Handle:	Polished birch



SARACEN® BASIC

197 mm (7.76")

A universal kitchen knife made from 9Cr18MoV steel with a classic profile, designed for everyday use. Offers reliable hardness and easy maintenance.

SPECIFICATIONS:

Blade length:	197 mm
Blade material:	9Cr18MoV steel
Hardness:	58 ± 1 HRC
Edge angle:	Edge angle: 20°
Handle:	Polished eucalyptus



CARE RECOMMENDATIONS

- We recommend washing the knives by hand and drying them immediately with a soft cloth.
- Do not use a dishwasher, aggressive agents, or acids.
- Use the knife only for cutting food; protect it from falling and avoid scraping with the edge.
- We recommend storing the knife in its original packaging or in a protective sheath that prevents the blade from coming into contact with other objects.

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