



The Revolution in Kitchen Knives Begins Here

Throughout history, the knife has been one of humanity's most essential tools. Building on this legacy, SARACEN knives introduce a unique design that rethinks both ergonomics and performance. Protected by international patent authorities, the revolutionary design of the SARACEN represents an unprecedented approach to ease of use and functional efficiency. Its subtly offset handle and balance point positioned directly above the blade deliver flawless precision, reduced effort, and unparalleled control. Whether in a professional kitchen or at home, the SARACEN transforms every cut into an effortless act of mastery.

A Design That Speaks to the Senses

The elegance of the SARACEN lies in the harmony of its form, inspired by the graceful curves of Saracen sabres, and in the meticulous selection of the finest materials. Instantly, it reveals a quiet strength – a perfect equilibrium of beauty, balance, and detail. This is not merely a culinary instrument; it is a work of art that appeals to both intellect and emotion - each knife is designed to deliver reliability while also offering a tactile and visual experience of quality.

Technology and Tradition in Perfect Harmony

The SARACEN brings together advanced manufacturing methods and traditional bladesmithing principles. Every knife is the result of uncompromising craftsmanship and rigorous quality control, making each piece a unique masterpiece. This synthesis of innovation and tradition results in a tool made to meet the highest expectations in the kitchen.

Steel Excellence

Damascus Steel 10Cr15CoMoV (enhanced 10CR-TY-DV10) – 67 layers forged through a specialized process rooted in master bladesmithing traditions.



This steel offers:

- Exceptional resistance to corrosion
- Enduring sharpness
- Edge resilience under intensive use
- Superior hardness for longevity and precision cutting

DLC-coated models provide additional wear and corrosion resistance and visual distinction.

SARACEN knives are crafted in Yangjiang, China — a city with more than 1,400 years of knifemaking tradition and renowned worldwide as the cradle of the craft. Expertise in Yangjiang is so highly regarded that even leading Japanese brands rely on this region's centuries-old knifemaking mastery.

A Lasting Tool

The SARACEN is designed as a long-term kitchen companion — created for precision, reliability, and endurance. It is a tool destined to accompany you through countless culinary journeys, becoming an indispensable partner in your pursuit of perfection. Experience the SARACEN and discover a true revolution in the world of kitchen knives.

Care and Maintenance

To ensure longevity and performance:

- Wash and dry by hand after each use
- Avoid dishwasher cleaning
- Use exclusively for food preparation
- Avoid cutting bones, frozen food, or using the blade to scrape surfaces
- Prevent contact with harsh chemicals or acids
- Protect from falls and impacts
- Recommended sharpening angle: 20°

Handle Material: Birch



To ensure longevity
and performance:

Caution: Extremely sharp blade.

Always use with care and keep out
of reach of children.

VIDEO:

How to correctly
sharpen a knife
(scan QR code)

