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Our collection

Nordic Blades is a collection of high quality kitchen knives made from 67 layers of top qualithy Damascus steel, combined with elegant and durable handles in wood and composite.

With this collection we bring high quality kitchen knives to the market and this is at the absolute best and most commercial prices available.

We have not made any compromise in development of our knives, both when it comes to design, quality and prices.

Combined with the knives we have developped some exclusive and very unique cutting boards that are the perfect match to the knives.

We have sourced amazing Oak wood boards produced deep in the Latvian forest which are crafted to perfection with fire and flames.

And our light coloured Ash wood boards from Poland are the perfect match to our Arctic Blades, and our dark warm coloured carbonized Acacia wood boards is an elegant partner to our Gastro Blades.

In the collection we alos offer beautifull wooden magnet that are perfect to store our Nordic Blades.

"Top quality at the best prices - the best knives for everyone"



FUSION SERIES

ARCTIC SERIES

GASTRO SERIES

All prices are wholesale prices, listed excl. vat.

With reservations for misprints, price errors, product changes & discontinued items.

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8
12

FUSION SERIES

Our fusion blades are a tribute to the elegant and classic Japanese style of knives with a touch of Nordic finesse. Made with black handles with a touch of red.

The blade is made from 67 layers of high-quality Damascus steel with a VG10 steel core, to make the blade very strong and with a sharpness without any compare. On the Rockwell scale it has a hardness of 58-60 – which is classified as top quality.

Fusion blades are the perfect combination of style, perfection and function.

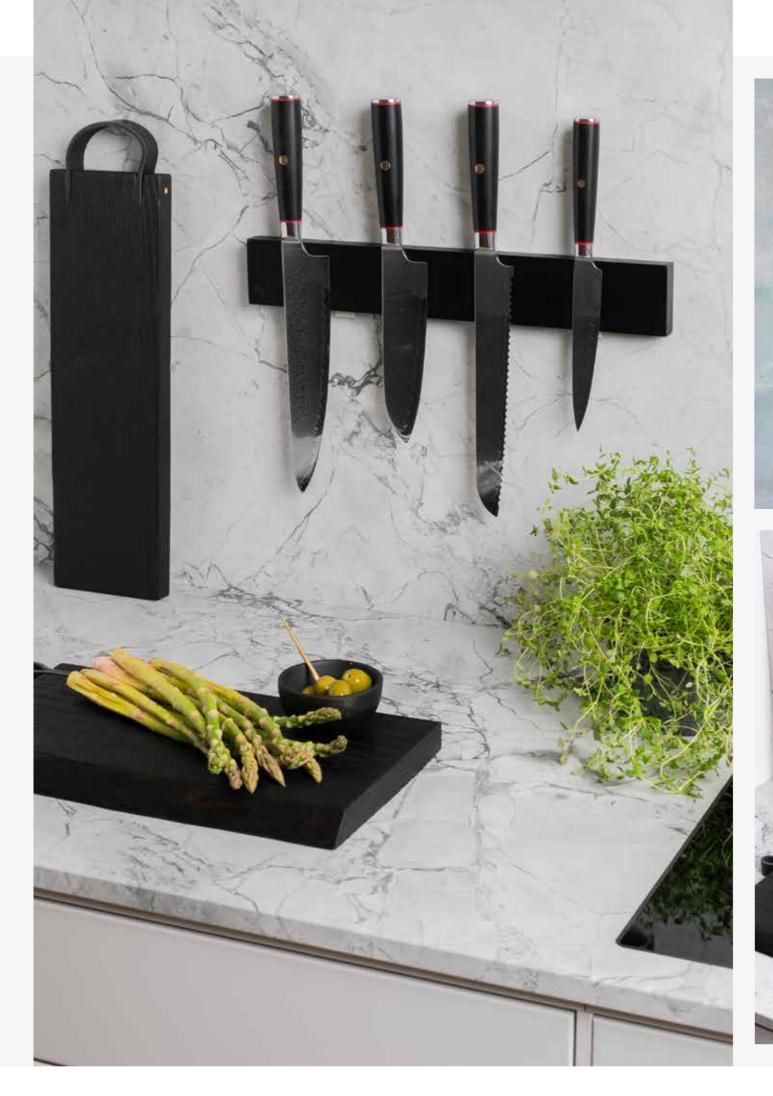
The boards in our Fusion series are very unique handmade boards handmade in Latvia by skilled woodcraftsmen in a small local woodworking shop deep in the Latvian forest.

Our Fusion boards are made with the ancient Japanese technique "Shou Sugi Ban", for preserving wood, where the surface is charred with fire and flames, to give the boards a beautiful black colour and to make the surface stone hard so that it will last a lifetime.

This method is 100% natural, and there are used no chemicals to treat the wood – this is a pure natural product made from wood and fire.

Each Fusion board is unique and is hand crafted to perfection.

The best way to store our blades are on our elegant and stylish Fusion magnets, made in black colored Ash wood



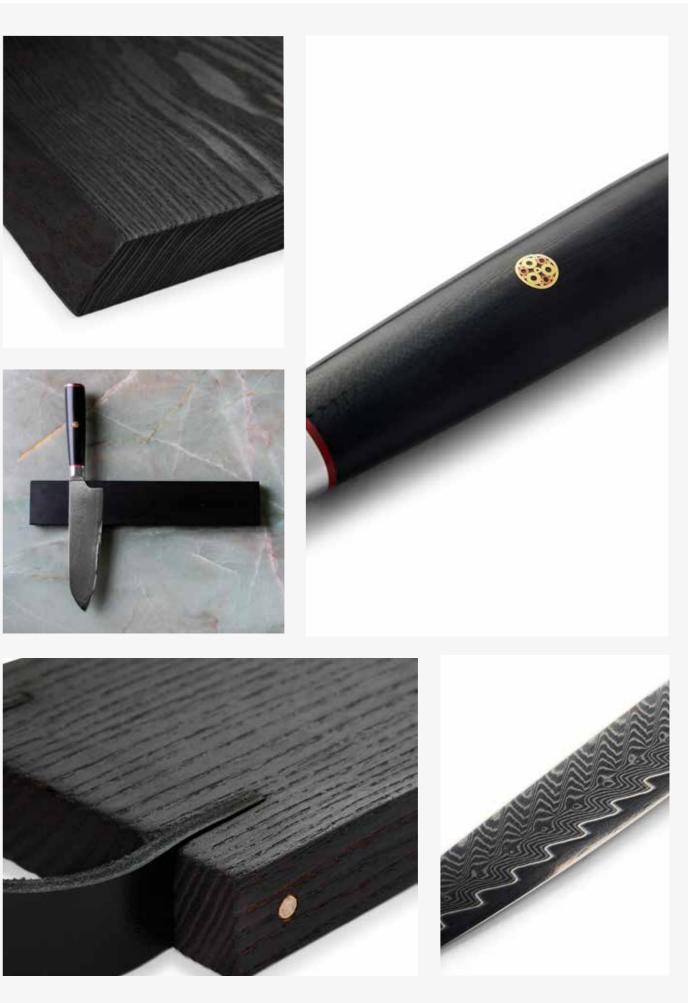
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BREAD KNIFE FUSION BLADES	CHEF KNIFE FUSION BLADES	SANTUKO KNIFE FUSION BLADES	UTILITY KNIFE FUSION BLADES
ITEM: NB-17306	ITEM: NB-17304	ITEM: NB-17302	ITEM: NB-17300
SIZE: 23 CM	SIZE: 23 CM	SIZE: 18 CM	SIZE: 15 CM
COLLI: 1 PCS.	COLLI: 1 PCS.	COLLI: 1 PCS.	COLLI: 1 PCS.
40,00 KR. / 385,00 NOK / 34,00 €	280,00 KR. / 450.00 NOK / 39,75 €	240,00 KR. / 385,00 NOK / 34,00 €	150,00 KR. / 240,00 NOK / 21,50 €
KNIFE MAGNET			
FUSION MAGNET	FUSION MAGNET	CUTTING BOARD FUSION BOARD	FUSION BOARD
FUSION MAGNET	FUSION MAGNET	CUTTING BOARD FUSION BOARD ITEM: MA-11240	FUSION BOARD
FUSION MAGNET	FUSION MAGNET	CUTTING BOARD FUSION BOARD	FUSION BOARD







ARCTIC SERIES

In our Artic series we have developed our Artic blades, where we have tried to find the essence of Nordic Living, with a beautiful and light colored wooden handle in a silky smooth finish and ergonomic curved shape.

The wood used of the handles is called Pakka wood and is thin layers of hard wood combined with a resin material, to make the most durable wooden handle for kitchen knives available.

The blade is made from 67 layers of high-quality Damascus steel with a VG10 steel core, to make the blade very strong and with a sharpness without any compare. On the Rockwell scale it has a hardness of 58-60 – which is classified as top quality.

The pattern we have used in the blade is called Stream and is inspired by the all the small streams we have here in the Nordic countries and the windblown sandy beaches along the Danish West coast.

Artic Blades are light, strong and functional.

Our Arctic boards are made from beautiful Ash wood in a light and natural colour to match our Artic blades to perfection and are produced here in Europe from the highest quality of Ash wood.

As with our Artic blades we have developed our boards with focus on straight lines combined with curved and natural shapes.

The best way to store our blades are on our elegant and stylish Arctic magnets, made in natural Ash wood.



ARCTIC SERIE

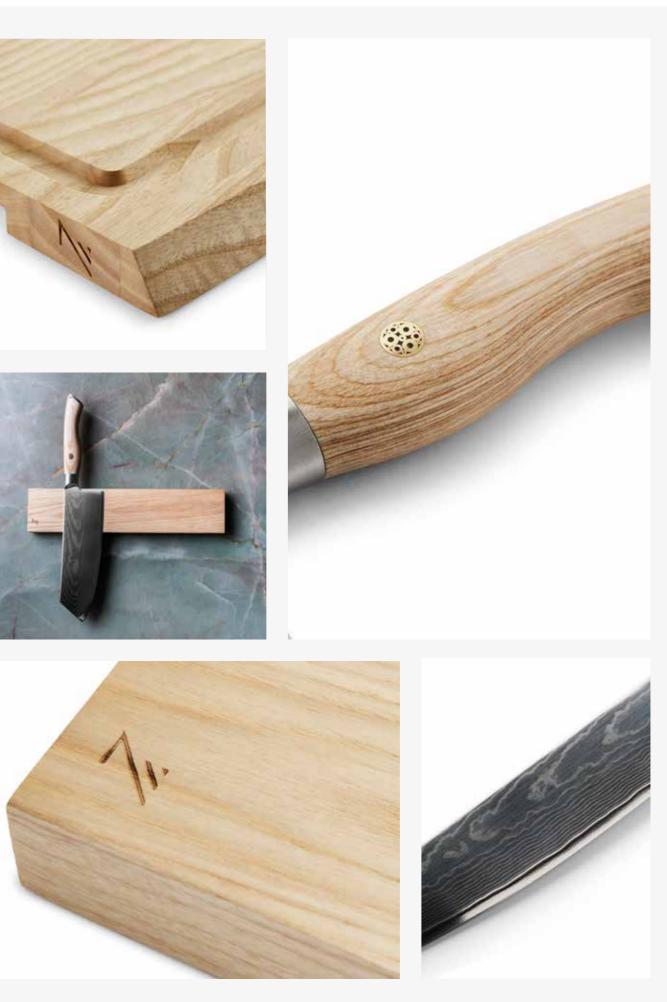
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BREAD KNIFE ARCTIC BLADES	KIRITSUKE KNIFE ARCTIC BLADES	CHOPPER KNIFE ARCTIC BLADES	UTILITY KNIFE ARCTIC BLADES
ITEM: NB-16306	ITEM: NB-16304	ITEM: NB-16303	ITEM: NB-16300
SIZE: 20,5 CM	SIZE: 20,5 CM	SIZE: 18 CM	SIZE: 13 CM
COLLI: 1 PCS.	COLLI: 1 PCS.	COLLI: 1 PCS.	COLLI: 1 PCS.
240,00 KR. / 385,00 NOK / 34,00 €	280,00 KR. / 450,00 NOK / 39,75 €	240,00 KR. / 385,00 NOK / 34,00 €	100,00 KR. / 160,00 NOK / 14,25 €
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ARCTIC MAGNET	ARCTIC MAGNET	ARCTIC BOARD	ARCTIC BOARD
ARCTIC MAGNET	ARCTIC MAGNET	ARCTIC BOARD	ARCTIC BOARD







GASTRO SERIES

Our Gastro blades are top-quality high-end blades made with dark brown Pakka Wood handles, to give the blades a very exclusive and masculine look, with its dark tones in the handle..

Gastro blades are stylish and classic in style and shapes and are perfect for daily use in the modern-day kitchen where outstanding sharpness and perfection is required.

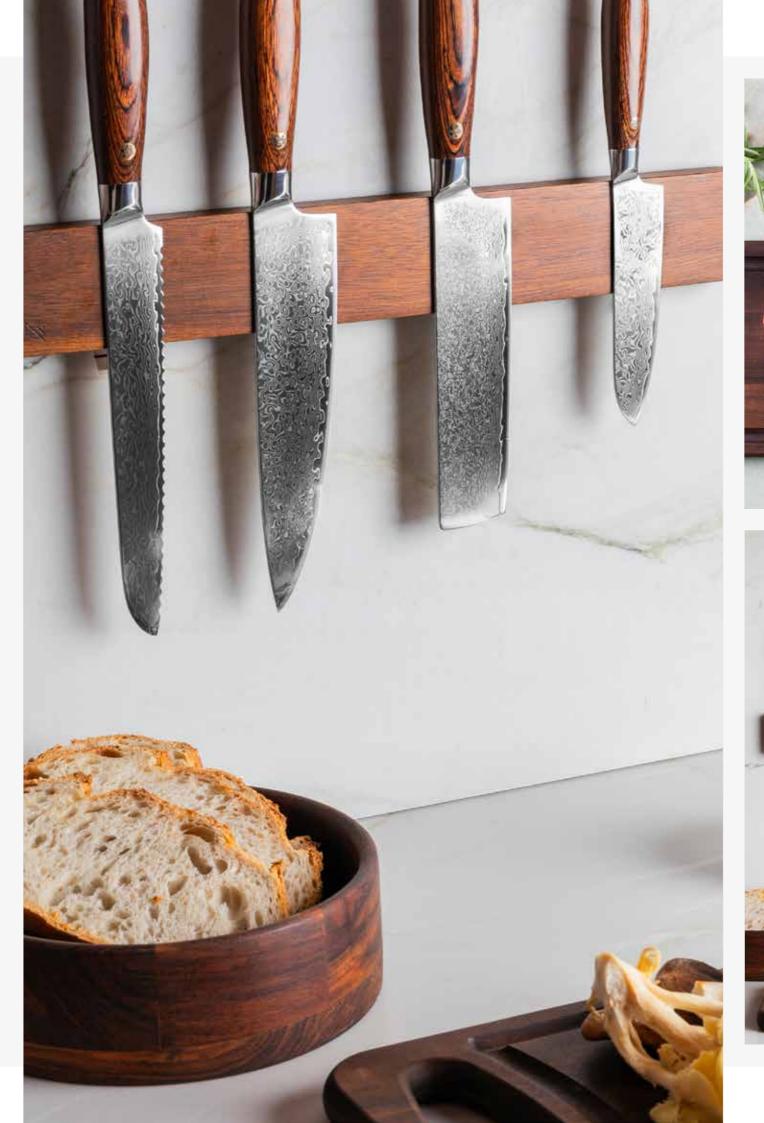
The blade is made from 67 layers of high-quality Damascus steel with a VG10 steel core, to make the blade very strong and with a sharpness without any compare. On the Rockwell scale it has a hardness of 58-60 – which is classified as top quality.

The pattern we have used for the Gastro blades is called Waves, and give the blades a soft and organic look, that is the perfect match to the stylish dark brown handles.

Our Classic blades are stylish, exclusive and masculine.

In our Gastro series we have developed two sizes of functional boards made from carbonized Acacia wood, where the carbonization method brings out a beautiful and dark brown colour in the wood. Perfect for carving out meat, or to use when using the barbeque in the garden.

The best way to store our blades are on our elegant and stylish Gastro magnets, made in carbonized Acacia wood.

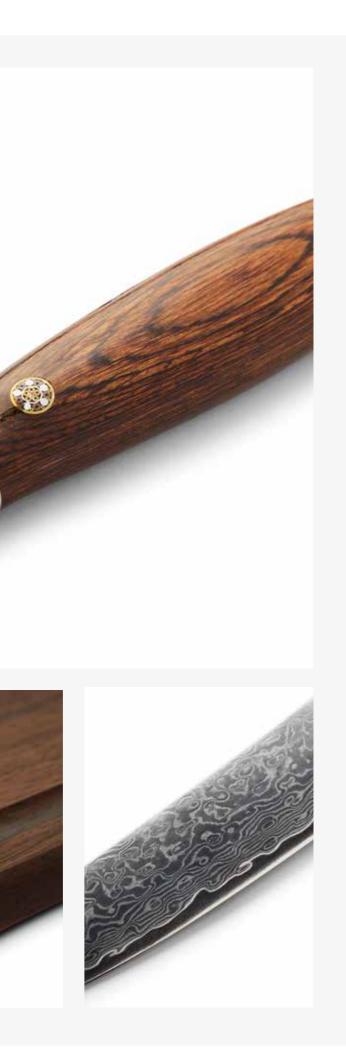




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BREAD KNIFE GASTRO BLADES	CHEF KNIFE GASTRO BLADES	NAKIRI KNIFE GASTRO BLADES	SANTUKO KNIFE GASTRO BLADES
ITEM: NB-15306	ITEM: NB-15304	ITEM: NB-15302	ITEM: NB-15301
SIZE: 20,5 CM	SIZE: 20,5 CM	SIZE: 17 CM	SIZE: 13 CM
COLLI: 1 PCS.	COLLI: 1 PCS.	COLLI: 1 PCS.	COLLI: 1 PCS.
40,00 KR. / 385,00 NOK / 34,00 €	280,00 KR. / 450,00 NOK / 39,75 €	240,00 KR. / 385,00 NOK / 34,00 €	150,00 KR. / 260,00 NOK / 22,75 €
KNIFE MAGNET GASTRO MAGNET	<image/> <section-header></section-header>	<image/> <section-header><section-header></section-header></section-header>	<image/> <section-header><section-header></section-header></section-header>
GASTRO MAGNET	GASTRO MAGNET	GASTRO BOARD	GASTRO BOARD
GASTRO MAGNET	GASTRO MAGNET	GASTRO BOARD	GASTRO BOARD
GASTRO MAGNET	GASTRO MAGNET	GASTRO BOARD	GASTRO BOARD





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