



NORDIC BLADES

Spring Catalogue

2024

Our collection

Nordic Blades is a collection of high quality kitchen knives made from 67 layers of top quality 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 developed 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 also offer beautiful wooden magnets that are perfect to store our Nordic Blades.

***“Top quality at the best prices
- the best knives for everyone”***



FUSION SERIES	4
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All prices are wholesale prices, listed excl. vat.

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

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 hand-made boards handmade in Latvia by skilled wood-craftsmen 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





BREAD KNIFE
FUSION BLADES

ITEM: NB-17306
SIZE: 23 CM
COLLI: 1 PCS.
240,00 KR. / 385,00 NOK / 34,00 €



CHEF KNIFE
FUSION BLADES

ITEM: NB-17304
SIZE: 23 CM
COLLI: 1 PCS.
280,00 KR. / 450.00 NOK / 39,75 €



SANTUKO KNIFE
FUSION BLADES

ITEM: NB-17302
SIZE: 18 CM
COLLI: 1 PCS.
240,00 KR. / 385,00 NOK / 34,00 €



UTILITY KNIFE
FUSION BLADES

ITEM: NB-17300
SIZE: 15 CM
COLLI: 1 PCS.
150,00 KR. / 240,00 NOK / 21,50 €



KNIFE MAGNET
FUSION MAGNET

ITEM: NB-17340
SIZE: 40 X 6 CM
COLLI: 4 PCS.
100,00 KR. / 160,00 NOK / 14,25 €



KNIFE MAGNET
FUSION MAGNET

ITEM: NB-17330
SIZE: 30 X 6 CM
COLLI: 4 PCS.
80,00 KR. / 130,00 NOK / 11,50 €



CUTTING BOARD
FUSION BOARD

ITEM: MA-11240
SIZE: 12 X 40 CM
COLLI: 4 PCS.
160,00 KR. / 260,00 NOK / 22,75 €



CUTTING BOARD
FUSION BOARD

ITEM: MA-12035
SIZE: 20 X 35 CM
COLLI: 4 PCS.
200,00 KR. / 325,00 NOK / 28,50 €



ARCTIC SERIES

In our Arctic series we have developed our Arctic 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.

Arctic Blades are light, strong and functional.

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

As with our Arctic 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.





BREAD KNIFE
ARCTIC BLADES

ITEM: NB-16306
SIZE: 20,5 CM
COLLI: 1 PCS.
240,00 KR. / 385,00 NOK / 34,00 €



KIRITSUKE KNIFE
ARCTIC BLADES

ITEM: NB-16304
SIZE: 20,5 CM
COLLI: 1 PCS.
280,00 KR. / 450,00 NOK / 39,75 €



CHOPPER KNIFE
ARCTIC BLADES

ITEM: NB-16303
SIZE: 18 CM
COLLI: 1 PCS.
240,00 KR. / 385,00 NOK / 34,00 €



UTILITY KNIFE
ARCTIC BLADES

ITEM: NB-16300
SIZE: 13 CM
COLLI: 1 PCS.
100,00 KR. / 160,00 NOK / 14,25 €



KNIFE MAGNET
ARCTIC MAGNET

ITEM: NB-16340
SIZE: 40 X 6 CM
COLLI: 4 PCS.
100,00 KR. / 160,00 NOK / 14,25 €



KNIFE MAGNET
ARCTIC MAGNET

ITEM: NB-16330
SIZE: 30 X 6 CM
COLLI: 4 PCS.
80,00 KR. / 130,00 NOK / 11,50 €



CUTTING BOARD
ARCTIC BOARD

ITEM: RB-12545
SIZE: 25 X 45 CM
COLLI: 4 PCS.
200,00 KR. / 325,00 NOK / 28,50 €



CUTTING BOARD
ARCTIC BOARD

ITEM: RB-12040
SIZE: 20 X 40 CM
COLLI: 4 PCS.
160,00 KR. / 260,00 NOK / 22,75 €



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 barbecue in the garden.

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





BREAD KNIFE
GASTRO BLADES

ITEM: NB-15306
SIZE: 20,5 CM
COLLI: 1 PCS.
240,00 KR. / 385,00 NOK / 34,00 €



CHEF KNIFE
GASTRO BLADES

ITEM: NB-15304
SIZE: 20,5 CM
COLLI: 1 PCS.
280,00 KR. / 450,00 NOK / 39,75 €



NAKIRI KNIFE
GASTRO BLADES

ITEM: NB-15302
SIZE: 17 CM
COLLI: 1 PCS.
240,00 KR. / 385,00 NOK / 34,00 €



SANTUKO KNIFE
GASTRO BLADES

ITEM: NB-15301
SIZE: 13 CM
COLLI: 1 PCS.
150,00 KR. / 260,00 NOK / 22,75 €



KNIFE MAGNET
GASTRO MAGNET

ITEM: NB-15340
SIZE: 40 X 6 CM
COLLI: 4 PCS.
100,00 KR. / 160,00 NOK / 14,25 €



KNIFE MAGNET
GASTRO MAGNET

ITEM: NB-15330
SIZE: 30 X 6 CM
COLLI: 4 PCS.
80,00 KR. / 130,00 NOK / 11,50 €



CUTTING BOARD
GASTRO BOARD

ITEM: NB-15550
SIZE: 25 X 50 CM
COLLI: 4 PCS.
160,00 KR. / 260,00 NOK / 22,75 €



CUTTING BOARD
GASTRO BOARD

ITEM: NB-15440
SIZE: 20 X 40 CM
COLLI: 4 PCS.
120,00 KR. / 195,00 NOK / 17,00 €



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