

sknife+
swiss knife



10
YEARS
SPECIAL EDITION

In the world's best restaurants with over 200 Michelin Stars
12 three star chefs

Over 30 Leading Hotels of the World



KNIFE MANUFACTORY

Manufacturing takes place in the watchmaking city of Biel with renowned watch manufacturers. Knife thus has access to the latest steel qualities. In combination with the stabilised wood, knife knives are well established in restaurants by the sea and on yachts.



2 DIFFERENT KNIFE SHAPES

Table knife – CHF 239.00
Steak knife – CHF 239.00

WOODEN HANDLES

In addition to the black ash and walnut standard versions we also offer an assorted set of 4 table or steak knives with 4 different wooden handles.

Table knife set – CHF 956.00
(walnut, grey, light and dark ash)



KNIFE, FORK & SPOON

Cutlery black ash or walnut – CHF 757.00

Cutlery set with 12 pieces – 3'028.00

Steak or table knife – CHF 239.00

Fork black ash or walnut – CHF 259.00

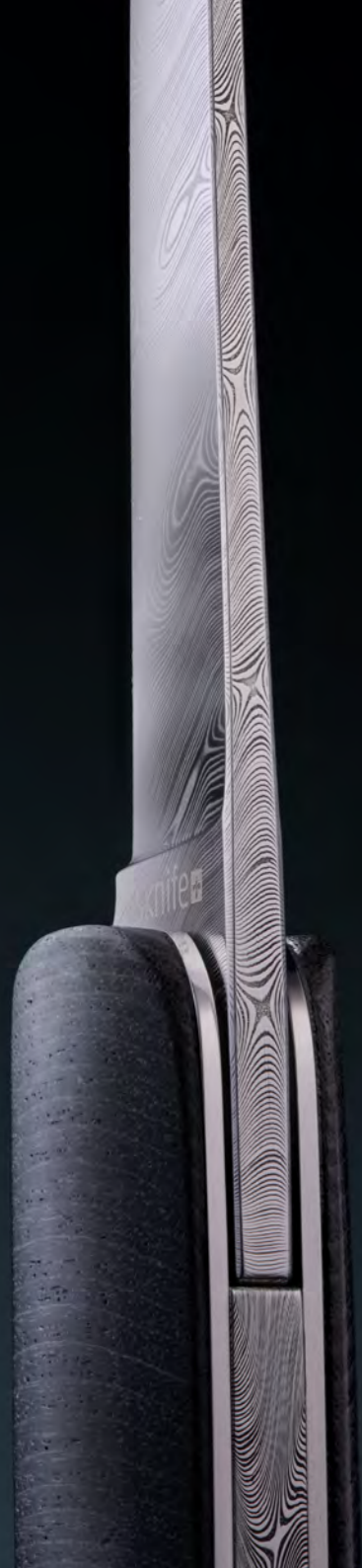
Spoon black ash or walnut – CHF 259.00



DAMASK FOR COLLECTORS

Cutlery black ash	CHF 2'897.00
Steak knife black ash	CHF 899.00
Fork black ash	CHF 999.00
Spoon black ash	CHF 999.00





POCKET KNIVES

Full damask, diamonds	CHF 5'990.00
Full damask, gold color coated	CHF 2'490.00
Full damask	CHF 1'999.00
Damask, ash	CHF 999.00
Damask, walnut	CHF 999.00
Surgical steel, ash	CHF 599.00
Surgical steel, walnut	CHF 599.00





DESIGN AWARDS

By now, the sknife knives have been awarded with 4 international design prizes. Recently in London, the sknife cutlery was honoured as the most beautiful cutlery with the „TableWare International Award of Excellence 2022“.

DEDICATED TEAM

Behind every single sknife product are long-standing employees who give their best every day with heart and passion to meet the required quality standards. A customer-oriented service quality is also lived every day by the sknife team.



CARE

The sknife knives with wooden handles are not suitable for the dishwasher. The handles should be oiled 2 – 3 times a year. Care set: CHF 39.00.



SHARPENING

Our grinding tool has two different grinding wheels. With step 1, the blade can be sharpened (10 x) and with step 2 the cutting edge can be polished (10 x). Grinding tool: CHF 159.00.



GIFT VOUCHER

sknife gift vouchers in the amount of CHF 100.00, CHF 200.00 and CHF 500.00.



LASER ENGRAVING

On knives and boxes. Engraving: CHF 30.00.



GUIDED MANUFACTURING TOUR

Guided tours take place monthly. By appointment, knife enthusiasts can take a look behind the scenes to see the cutler's manufacturing of the sknife knives.



SKNIFE

The company was founded in 2014 by Michael Bach (founder & CEO).

Michael Bach: «We are always asked why we produce knives in Biel. Quite simply because we manufacture knives with the precision of a watch and with a high level of craftsmanship».

10
YEARS
LIMITED EDITION



INSTAGRAM



LINKEDIN



SKNIFE.COM

