

Nesmuk
EXCELLENT KNIVES - MADE IN GERMANY

RECOMMENDED RETAIL PRICES

Last revised in February 2012 • Prices quoted do not include VAT • Subject to alteration. Errors excepted. • www.nesmuk.com

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NESMUK SOUL 3.0 CHEF'S KNIFE

RRP € 294.11

- Blade: 180 mm, rustproof, patented high-performance steel with niobium content, blade thickness 3 mm, hollow ground on one side
- Collar: stainless steel, brushed
- Handle: solid and seamless handle, available in the materials of olive wood, grenadille, up to 5,000 year-old fossilised bog oak, pau ferro and cocobolo or black, green, red or white micarta
- Packaging: exclusive, matte black box

NESMUK SOUL 3.0 SLICER

RRP € 273.10

- Blade: 160 mm, rustproof, patented high-performance steel with niobium content, 2 mm blade thickness, wedge ground
- Collar: stainless steel, brushed
- Handle: solid and seamless handle, available in the materials of olive wood, grenadille, up to 5,000 year-old fossilised bog oak, pau ferro and cocobolo or black, green, red or white micarta
- Packaging: exclusive, matte black box

SPECIAL EDITION DIETER MÜLLER CHEF'S KNIFE NESMUK SOUL 3.0

RRP € 327.73

- Blade: 180 mm, rustproof, patented high-performance steel with niobium content, blade thickness 3 mm, hollow ground on one side
- Collar: stainless steel
- Handle: solid and seamless handle made of African rosewood
- Engraving: Dieter Müller Edition
- Packaging: exclusive, matte black box

SPECIAL EDITION DIETER MÜLLER SLICER NESMUK SOUL 3.0

RRP € 306.72

- Blade: 160 mm, patented high-performance steel with niobium content, blade thickness 2 mm, wedge ground
- Collar: stainless steel
- Handle: solid and seamless handle made of African rosewood
- Engraving: Dieter Müller Edition
- Packaging: exclusive, matte black box

NESMUK JANUS 4.0 CHEF'S KNIFE

RRP € 411.76

- Blade: 180 mm, ultra-fine carbon steel with a DLC coating, blade thickness 3.5 mm, hollow ground on one side
- Collar: solid silver
- Handle: solid and seamless handle, available in the materials of grenadille, up to 5,000 year-old fossilised bog oak, pau ferro and cocobolo or black, green, red or white micarta
- Packaging: exclusive, matte black box

NESMUK JANUS 4.0 SLICER

RRP € 386.55

- Blade: 160 mm, ultra-fine carbon steel with a DLC coating, blade thickness 2 mm, wedge ground
- Collar: solid silver
- Handle: solid and seamless handle, available in the materials of grenadille, up to 5,000 year-old fossilised bog oak, pau ferro and cocobolo or black, green, red or white micarta
- Packaging: exclusive, matte black box

NESMUK JANUS 4.0 CRYSTAL SLICER

RRP € 462.18

- Blade: 160 mm, patented high-performance stainless steel with niobium content, blade thickness 2 mm, wedge ground
- Collar: solid silver
- Handle: ebony with 11 Swarovski elements
- Packaging: exclusive, matte black box

NESMUK DIAMOR® CHEF'S KNIFE

RRP € 823.52

- Blade: 180 mm, rustproof, Diamor® coating on one side, hollow ground on both sides
- Collar: solid silver
- Handle: solid and seamless handle, available in the materials of grenadille, up to 5,000 year-old fossilised bog oak, pau ferro and cocobolo or black, green, red or white micarta
- Sheath: black, included
- Packaging: exclusive black wooden case

NESMUK EXKLUSIV FULL DAMASCUS CHEF'S KNIFE (HANDMADE)

RRP € 1,663.86

- Blade: 180 mm, 480 layers of wild Damascus steel, hollow ground on both sides
- Collar: solid silver
- Handle: solid and seamless handle, available in the materials of birch burl, east Indian rosewood (jacaranda), amboyna, Bahia rosewood, Makassar ebony and Juma black or Juma ivory, grenadille, up to 5,000 year-old fossilised bog oak, pau ferro and cocobolo or black, green, red or white micarta
- Sheath: black, included, plus 100 ml Nesmuk Chinese Camellia Oil
- Packaging: exclusive black wooden case

NESMUK EXKLUSIV FULL DAMASCUS SLICER (HANDMADE)

RRP € 1,504.20

- Blade: 160 mm, 240 layers of wild Damascus steel, hollow ground on both sides
- Collar: solid silver
- Handle: solid and seamless handle, available in the materials of birch burl, east Indian rosewood (jacaranda), amboyna, Bahia rosewood, Makassar ebony and Juma black or Juma ivory, grenadille, up to 5,000 year-old fossilised bog oak, pau ferro and cocobolo or black, green, red or white micarta
- Sheath: black, included (not available until 07/2012) and 100 ml Nesmuk Chinese Camellia Oil
- Packaging: exclusive black wooden case

NESMUK EXKLUSIV DAMASCUS CHEF'S KNIFE WITH CUTTING EDGE (HANDMADE)

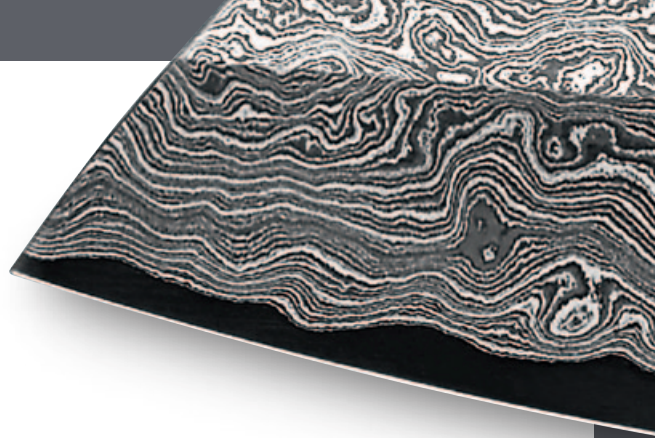
RRP € 4,184.87

- Blade: 180 mm, 400 layers of wild Damascus steel, 1 cutting edge, hollow ground on both sides
- Collar: solid silver
- Handle: solid and seamless handle, available in the materials of birch burl, east Indian rosewood (jacaranda), amboyna, Bahia rosewood, Makassar ebony and Juma black or Juma ivory, grenadille, up to 5,000 year-old fossilised bog oak, pau ferro and cocobolo or black, green, red or white micarta
- Sheath: included, made of basswood, plus 100 ml Nesmuk Chinese Camellia Oil
- Packaging: exclusive black wooden case with a piano lacquer finish

NESMUK EXKLUSIV DAMASCUS SLICER WITH CUTTING EDGE (HANDMADE)

RRP € 3,344.53

- Blade: 160 mm, 200 layers of wild Damascus steel, 1 cutting edge, hollow ground on both sides
- Collar: solid silver
- Handle: solid and seamless handle, available in the materials of birch burl, east Indian rosewood (jacaranda), amboyna, Bahia rosewood, Makassar ebony and Juma black or Juma ivory, grenadille, up to 5,000 year-old fossilised bog oak, pau ferro and cocobolo or black, green, red or white micarta
- Sheath: included, made of basswood, plus 100 ml Nesmuk Chinese Camellia Oil
- Packaging: exclusive wooden case with a piano lacquer finish



NESMUK ACCESSORIES

NESMUK SOLID OAK CUTTING BOARD

Solid cutting board made of best southern German oak, **large**
All-heart wood with 2 grip indents; impregnated with linseed oil and beeswax
Optionally SMOKED or NATURAL
570 x 400 x 50 mm

RRP € 331.93

Solid cutting board made of best southern German oak, **medium**
All-heart wood with 2 grip indents; impregnated with linseed oil and beeswax
Optionally SMOKED or NATURAL
435 x 305 x 40 mm

RRP € 247.89

NESMUK SOLID OAK SERVING BOARD

All-heart southern German oak, optionally SMOKED or NATURAL, 270 x 180 x 20 mm

RRP € 31.93

NESMUK KNIFE CARE PRODUCTS

BLUE BELGIAN WHETSTONE

Nesmuk whetstone with finest garnets,
perfect for sharpening our Nesmuk blades, with instructions

RRP € 113.44

STROP

Compact, hand made, four-sided leather strop on a solid oak core
for the professional final polishing of our Nesmuk blades

RRP € 138.65

BLACK WOODEN SHEATH

For the protection and storage of our Nesmuk chef's knives, not suitable for slicers

RRP € 49.57

NESMUK CHINESE CAMELLIA OIL

Conditions the hand made blades and handles and protects against corrosion, 100 ml

RRP € 11.76

NESMUK NATURAL WAX OIL

For all Nesmuk products made of oak, 100 ml, 1 polishing cloth and 1 cotton cloth

RRP € 20.16

Prices net, excl. VAT. Each Nesmuk knife is supplied in an exclusive case containing a certificate of authenticity and care instructions. We do not supply blades without handles. Subject to alteration. Errors excepted. Please remember that the colours of handles and genuine wood articles can vary. DIAMOR® is a registered trademark of the Fraunhofer Institute for Material and Beam Technology, Dresden. This price list replaces all previous price lists.

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