



## Knives collection from Finnish Lapland

CRISTEL by MARTTIINI

It all began in 1928 in the land of long, harsh Arctic winters and the midnight sun, when a blacksmith, Janne Marttiini, decided to set up a knife factory in Rovaniemi, in Finnish Lapland.

Making the user's requirements an absolute priority, he started to design and manufacture high quality knives, capable of withstanding the toughest conditions. As a result, Marttiini has become the world's leading brand in top-of-the-range hunting and fishing knives.

Marttiini knives are still manufactured within the Arctic Circle and now benefit not only from generations of expertise but also modern technology, enabling the creation of knives with unique blades that embody all the beauty and robustness of the Great North. These Nordic knives are known as «puuko».

Made from steel forged in Solingen\* in Germany, this new range of kitchen knives designed for CRISTEL is superb. Perfectly balanced, and easy to use, the blade offers extraordinary precision. These knives are the perfect companion for all your recipes. You won't want to use any others! Only through them can you give full expression to your creativity.

*\*Solingen is an internationally protected geographical indication*

### A high-quality choice

- Polyacetal handle: a hard, long-lasting material that is easy to maintain
- Modern, sleek design
- Perfectly balanced knives
- Incomparable precision
- High-quality finish for exceptionally long life
- Supplied with a protective case

**All Marttiini knives are manufactured in 1.4116 Solingen stainless steel.**

This steel contains 13% chrome, and has a hardness of 53-54 units on the Rockwell scale (HRC).

A diamond knife sharpener is recommended for the sharpening of chrome steel.