

## The "Buckels"

(old German breakfast knife, fine-glazed)

Born of Germany's rural tradition, we have manufactured this knife with its distinctly shaped blade without alteration for over 120 years.

The broad blade, highly fine-glazed by hand with great care, makes it just as suitable for spreading butter as cutting bread or a hard sausage, too.

Rolls can be cleanly halved without leaving a ball of crumbs in the centre and even hard butter can be spread effortlessly. A great favourite of those with no time for breakfast.



### „Dry-Fine-Grinding“

The traditional processing of dry-fine-ground knives gives them a particularly slim grinding geometry and the characteristically thin, especially sharp cutting edge which performs any cutting task effortlessly.

Fine grinding has formed part of the traditional specialist work of the grinder's craftsmanship since time immemorial. The quality of blades processed by hand in this way is unrivalled, and this is why our knives are manufactured according to this traditional technique.

The *Buckels* is a *dry-fine-ground* and fine-glazed **stainless** knife, too. It is available with handles made of **pear wood**.

**Knives skilled like this can be resharpened with a few strokes over a sharpening steel (a max. of 2 or 3 strokes on each side.) These blades are not designed for levering, canted cutting or turning during the cutting process.**

**Like all our Windmillknives with wooden handles it is not suitable for the dishwasher or lying in the sink. This will destroy the beauty of the handle and damage the blade.**