

zepter[®]
INTERNATIONAL
LIVE BETTER • LIVE LONGER



FELIX[®]
SEIT 1843

**SOLINGEN
GERMANY**

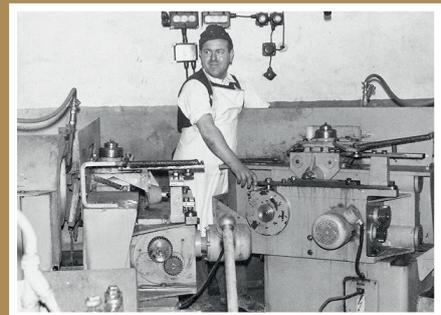
TRADITION

When Karl Gustav Felix registered his company in Wuppertal in 1843, none could have imagined that two centuries later FELIX knives would be so well-known. But let's start from the beginning...

The Felix family from Solingen has been producing cutlery since 1790, initially as smithy workers. Karl Gustav Felix mastered the art of cutlery production, soon concentrating mainly on producing knives, and founded the company Gustav Felix Schneidwarenfabrik in 1843. FELIX is truly a company with tradition, and one of the oldest knife manufacturers in the world. The knives made in Solingen by FELIX are among the best in the world.

In 2012, ZEPTER International, a Swiss-based multinational company, acquired FELIX, securing its production site and the heritage necessary to manufacture its unique knives.

ZEPTER International produces and sells exclusive, high-quality consumer goods around the world, on 5 continents, in over 60 countries, assuring that the knowledge and tradition are being kept alive and growing. Tradition is the foundation for a glorious and prosperous future.



QUALITY

Quality starts with the raw material. FELIX only uses premium raw materials such as high-alloyed X50 CrMoV15 Chromium Molybdenum Vanadium steel, Japanese VG10 multi-layer Damascus steel, or X65 CR13 razor blade steel. The blades are drop-forged in one piece. Depending on the design, they can also be stamped. Due to the homogenous and compact grain microstructure of the steel, all blades guarantee flexibility, resistance to corrosion and great edge retention.

Quality is also precise workmanship. FELIX knives are hand-made. Each knife goes through about 45 different work stages before it leaves the production line. Every single step relies on centuries-old Solingen knowledge, skilled craftsmanship, precision work, good eye, care and love for detail.

Quality is also design. The perfect functionality of a knife depends on how it is shaped, how it fits in your hand, how it is balanced, how the power gets to the blade when cutting. From the first look and the first touch, Felix knives distinguish themselves through their superior quality and beautiful design.

PRODUCTION

FELIX Solingen has been producing knives with traditional craftsmanship since 1843. The production process begins with blade blanks of high-alloyed steel being drop-forged in one piece or stamped – depending on the design.

All blade blanks are ice-hardened; some are even vacuum-hardened. The initial grindings are followed by fine-grinding, otherwise known as dry-fining. At FELIX, the blades are dry-fined and mirror-polished. This is how the fine surface structure of the blade is made, whereby the slight roughness is explicitly desired so that nothing clings to the blade. In addition, dry-fining finishes and reseals the surface against corrosion.

During assembly, each handle is fitted to the blade blank by hand. Subsequently, the handle surfaces are polished. Grinding becomes increasingly finer, and only then is the blade sharpened on the stone, according to the old tradition. A lot of experience and precision is required to keep the angle and the grinding pressure constant when sharpening. That is why polishers are also called freehand artists in Solingen.

Other steps involved in the production of Felix knives include blade and handle sandblasting, straightening, edge polishing, etching and ultra-sonic cleaning.

Experienced staff carries out a final inspection of every knife to ensure a 100% quality control. Only perfect products make it to the warehouse. However, they rarely stay there long, as traditional Solingen craftsmanship and the unique quality of FELIX knives are so popular.

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* Colours may vary



ABSOLUTE ML

If you are passionate about cooking, then Absolute ML is the perfect knife for you! The blade, made of Japanese VG10 66-layer, Damascus steel, is ice-hardened, which makes the structure in the steel finer and more compact, achieving the strength of 60-62 Rockwell. The handle is made of food-safe plastic PA6-Polyamide, characterized by its absolute strength and toughness. Thanks to the extra safety feature - fine parallel-running grooves on the handle - the knife perfectly fits into the hand while cutting, giving you an amazing experience. ABSOLUTE ML brings cutting to another level of precision and sharpness.

FELIX® ZEPTER®
SOLINGEN GERMANY
HAND
ML533-VG10



Gold Winner of the iF Product Design Award
for one of the 50 most beautiful consumer goods in the world.

Masterpiece Collection

KA-016
Santoku knife,
with hollow edge
7,5" = 19 cm*

KA-012
Carving knife
8" = 20 cm*

KA-014
Bread knife
8" = 20 cm*

KA-010
Paring knife
4,5" = 11 cm*

KAF-020
Meat fork
7" = 18 cm*



For high quality care products and recommended knife blocks see page 10



KA-SET2 · Asia Set, 2 pieces
Contents:
KA-010, KA-016



KA-SET3 · San Set, 3-pieces
Contents:
KA-010, KA-012, KA-016



KA-SET4 · Yon Set, 4 pieces
Contents:
KA-010, KA-012, KA-016, KA-014

Masterpiece Collection

ZEPTEr EDITION NO. 1

ZEPTEr EDITION No. 1 is the knife for promising chefs. The quality, function and design of this Santoku knife is unique. The blade is made of X50 CrMoV15 blade-steel. Thanks to the 19 air vents and the wiper rail, absolutely nothing sticks to the blade while cutting. The hand-ground 19.5 cm long blade glides easily through meat, fish, vegetables and other foods. The preparation of meals with ZEPTEr EDITION No. 1 is a unique experience – and pure pleasure.

The handle, made of polyoxymethylene, is strong, practical and easy to clean. The pleasantly smooth surface makes handling easier. With ZEPTEr EDITION No. 1, you choose both functionality and quality.

Zepter Edition No. 1 turns cooking into art!



KZE-001 · Santoku Knife Zepter Edition No. 1 · 12,2" = 31 cm*

FOR ALL

FOR ALL pocket knife is an impressive multifunctional cutting tool. The blade, made of high-quality Japanese AUS-8 stainless steel, is hardened using a special process, which makes the structure of the steel finer and more compact, achieving the strength of 57-58 Rockwell.

The handle is made of light aluminum, assuring an easy and light handling for every occasion. Just press the button to unlock, open or close the knife.

FOR ALL knife: superior technology and maximum flexibility in pocket size!



PK-007 · FOR ALL · 8" = 20 CM*

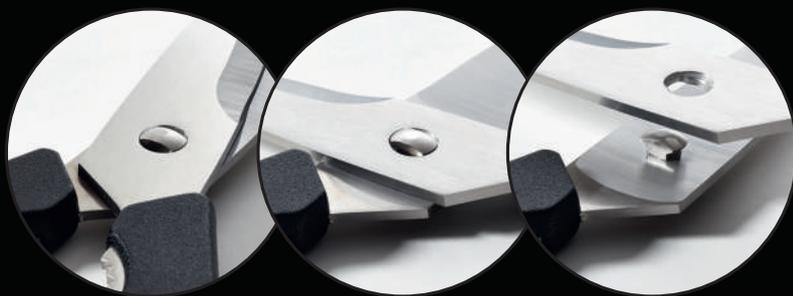
Professional Collection

HERBAL KITCHEN

Using fresh herbs when cooking is not a science – it is pure delight and expression of your creativity. Give your food the extra finish by adding a fresh touch of green, a new aroma and a new taste! To serve this purpose, a special tool will become a practical addition to your kitchen supplies.

The blades of the Kitchen shears are made of high quality X50 CrMoV15 blade steel, drop-forged from one piece and ice-hardened. This guarantees long-lasting edge retention and resistance to corrosion. The handles are made of polyoxymethylene – a special type of plastic, durable and easy to clean.

The handles feature an integrated bottle opener for screwable caps. The cutting edges are extremely sharp for effortless cutting. Kitchen shears can be easily disassembled for fast and thorough cleaning.



Kitchen shears can be easily disassembled for fast and thorough cleaning.



KS-010 · Kitchen shears - 20.3 cm

SHARPENING & CARE

FELIX knives are sharp and stay that way for a long time. However, with repeated and prolonged use, the blades need regular attention. Professional chefs regularly sharpen their knives before and after use. You can also do this successfully, with a little practice. You can send us your FELIX knives at any time for sharpening. This service ensures that your knives look and perform like new day after day.

High quality knife blades made of blade steel are sensitive to dishwashers, which makes them blunt quicker. It is best to wash your knives by hand. After each use, simply rinse them with warm water and dry them up with a soft cloth. Prolong the sharpness of the blade by using camellia oil on a cotton cloth. For perfect anti-bacterial cleaning, we advise to use the anti-bacterial knife-care cloth with silver threads, which treats and protects the knife blade.





KSS-010 · Sharpening steel, ceramic · 10" = 25 cm*



KSS-011 · Sharpening steel, diamond · 10" = 26 cm*



KSS-012 · Sharpening steel · 10" = 26 cm*



KWS-010 · Combination Whetstone 400 / 1000 KWS-011 · Combination Whetstone 1000 / 3000



KCC-010 · Knife care cloth



KOC-010 · Chinese camelia oil, 100 ml

STORAGE & CUTTING

A user-friendly and practical way to keep your knives at hand while cooking is to use a knife block or a magnetic knife holder. You can choose the right design, color and shape that fits your kitchen best.

All knife blocks and knife holders are made of high-quality materials, and are durable and easy to clean. Knives need a wooden board as a cutting surface to work properly. Why? When used on other surfaces, such as glass, ceramic or marble, knife blades get blunt. High-quality steel blades and wooden cutting boards are a match made in heaven! Only high-quality tannic and thus anti-bacterial wood is used for FELIX cutting boards.



KMS-013 · Magnetic knife stand, solid walnut,
with stainless steel pedestal



KMS-012 · Magnetic knife stand, veneered dark oak



KMS-010 · Magnetic knife stand, solid beechwood



KMS-011 · Magnetic knife stand, solid walnut



KCB-010 · Cutting board, solid walnut · 16 x 12 x 1,5" = 40 x 30 x 4 cm



KCB-011 · Cutting board, solid oak wood · 16 x 12 x 1,5" = 40 x 30 x 4 cm



**The U.S.A. Ellis Island
MEDAL OF HONOR 2011**
Awarded to Zepter for its
outstanding contribution to
the well-being of millions



"Kitchen Innovation of the Year" Best Consumer Friendly Product Award

2014 – Frankfurt, Germany

Awarded Winning Product for Functionality, Design and Innovation

Zepter Smart Multisystem

THE GOLDEN MERCURY AWARD, ITALY

2010 & 1994, 1995, 1996, 1997

Zepter International is 5-time winner for advancements in technology and new and original products.

Winner of the Red Dot Design Award

2009 – Essen, Germany

Winner of the iF Product Design Gold Award

2007 – München, Germany

B.I.D Gold Award (Business Initiative Directions)

2004 – Frankfurt, Germany

30th Golden Award for Commercial Prestige

2000 – Madrid, Spain

14th International Europe Award for Quality

2000 – Paris, France

Cavaliere del Lavoro della Repubblica Italiana

1997 – awarded for technological,
social and employment development – Italy

The sign of Cholesterol Prophylaxis

1994 – Warsaw, Poland

Zepter International is a multi-brand international company that produces, sells and distributes exclusive, high-quality consumer goods around the world, principally through its own sales network as well as through high-end stores. Together with the Zepter Finance Holding AG, a leading financial, banking and insurance company, it is part of the Zepter Group,

Since its inception, Zepter International has established very high quality standards and has become an essential part of the lives of millions of people throughout the world. A new presentation of Zepter products starts every 10 seconds somewhere in the world, as Zepter is present on 5 continents in more than 60 countries. Zepter International owns 7 factories in Switzerland, Germany and Italy, and over 320,000 m² of business space in the world's top locations. The past 25 years have been very successful as over 80,000,000 people have become satisfied users of Zepter products.

Zepter's vision, superior quality, innovative products and unique sales system, with over 100,000 employees and consultants worldwide, contribute to Zepter's success. Zepter takes pride in its superbly trained, highly motivated and inspired sales managers and consultants, on a global mission of health and beauty:

EAT HEALTHY. LIVE BETTER. LIVE LONGER.





HOME ART & SALES SERVICES AG

Sihleggstrasse 23
CH-8832 Wollerau
Tel. +41 438 882 400
Fax +41 438 882 492

info@incoman.com
www.zepter.com
facebook.com/zepter