

Grohmann Knife Blades

Blade Materials

Grohmann's most popular steel in the outdoor fixed blade knives are fashioned from European **high carbon stainless steels**, such as 4110, which is somewhat comparable to the USA 440 series. This steel has stood the test of time due to its ease of sharpening and edge holding ability.

The carbon belt knives are made from a C70-type European **carbon steel** for the carbon-lovers out there. As any quality steel goes, stainless or carbon, all knives should be kept cleaned and oiled to prevent rusting, especially the carbon steel knives. When carbon knives leave the Grohmann factory, the blades are oiled with non-toxic mineral oil and wrapped in wax paper to preserve the blades.

Keep in mind, **carbon blades will corrode if not kept cleaned and oiled**. Knives returned due to neglect will not be covered under warranty, but can usually be serviced and restored for a fee.

Other European steels somewhat comparable to AUS6 are used in the pocket and lock knives. Rockwell hardness 56-58 degrees is maintained throughout all of the Outdoor knives.

The high carbon stainless steels used in the Kitchen Knives as well range throughout the different lines, providing a Good [*poly & regular lines*], Better [*full tang rosewood and full tang xtra lines*], and Best program [*forged rosewood and forged xtra lines*]. Rockwell 54-56 hardness is maintained across the Kitchen Knife lines.

Blade Grinds (Regular VS Flat)

Grohmann offers two blade grinds on most outdoor knives; the regular "saber" grind, or the new flat grind option.

The regular classic grind makes for a thicker, stronger blade, and was designed ideally for hunting and skinning. The new flat grind option is a thinner, fully tapered grind from top to bottom of the blade and makes for a more lightweight general purpose camp knife which can be used for fishing, hunting and general camp duties.

Both regular and flat grind blades are available for any of the Stainless Steel bladed knives. Carbon steel blades with regular grind come at the regular list price, but carbon steel flat grinds are only done on a custom basis by special request. These special request orders are subject to custom fees.

Provided by Grohmann Knives