



“MAC Knives”

Manufactured in Japan since 1965, MAC knives feature thin, flexible blades which, as one chef remarked, "seem to slip through food like light." Other knives, especially those of forged construction, have thick, stiff blades which actually wedge in the cut and must be forcibly pushed through to complete each slice.

And do these knives ever hold an edge requiring precious little sharpening! Because of the unique blend of materials, MAC knives have a keen cutting blade that can be in use constantly over a long period of time before showing signs of dulling.

MAC knives are sharper than those of any major cutlery manufacturer, and the sharpness of the cutting edge determines the quality of culinary art. The narrower the angle, the sharper the cutting edge. Other knives (French, German, English or American products) have a blade angle of over 76° whereas MAC's knives are always at 45°. The edges of MAC knives have been hardened to 57° to 61° Rockwell C. Other knives are softer and consequently the edges change shape and dull more quickly in use.

The company's incredibly high customer satisfaction rate is demonstrated by the over 15 million knives sold worldwide.