



archant
KNIVES
COLLECTION

New Zealand
0800 ARCHANT
archant.co.nz

Australia
1800 ARCHANT
archant.com.au



Archant Knives

Crafted for Precision. Built for Life.

Archant Knives are designed around one simple idea:
A knife should feel like an extension of your hand.

Performance begins at the core — but it's perfected
through balance, ergonomics, and control.

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1
**4" Archant
 Paring Knife**

Compact and agile, perfect for detail work and fine control.

The Archant Paring Knife is your precision tool for peeling, trimming, and intricate prep. Crafted with the same 67-layer Damascus steel and Professional High-Carbon Steel Core as the larger knives, it offers unmatched sharpness and control in a compact form. Its Micarta handle fits naturally in hand, providing stability and finesse for the most delicate tasks.

2
**8" Archant
 Chef Knife**

The centrepiece of any kitchen.

The Archant Chef Knife is powerful, balanced, and endlessly versatile — crafted to handle everything from fine slicing to robust chopping. Its 67-layer Damascus blade with a Professional High-Carbon Steel Core delivers lasting sharpness and strength, while the Micarta handle ensures a secure, comfortable grip through hours of prep. The result is a knife that feels as exceptional as it performs — the one you'll reach for every day.

3
**8" Archant
 Bread Knife**

Effortlessly glides through crusts without crushing the crumb.

Designed for smooth, controlled slicing, the Archant Bread Knife features precision-engineered serrations that cut cleanly through even the toughest crusts. Its Professional High-Carbon Steel Core maintains edge integrity, while the Damascus layering provides beauty and resilience. The Micarta handle offers perfect balance and comfort, making each slice effortless — from artisanal loaves to delicate pastries.

4
**6" Archant
 Ultimate Utility Knife**

A versatile all-rounder for precision prep and slicing.

The Archant Ultimate Utility Knife bridges the gap between a chef knife and a paring knife — agile enough for detailed work, yet robust enough for everyday chopping. Its Professional High-Carbon Steel Core ensures razor precision and lasting performance, complemented by the strength and flexibility of its Damascus layering. With its ergonomic Micarta handle, this knife delivers perfect control and a confident grip in every cut.

Designed for Precision & Balance

The balance point sits naturally between blade and handle, allowing the knife to feel stable yet agile. Whether you're making long slicing motions or fine detail cuts, the knife moves with you — not against you.

The geometry of the blade supports clean, accurate cuts. The spine thickness and taper are refined to provide strength where needed and finesse where required.

This is precision you can feel.

Micarta Handles

A high-performance composite material layered under heat and pressure for exceptional strength, moisture resistance, and long-term durability — with a comfortable, tactile grip.

Balanced by Design

Carefully weighted and proportioned to feel stable, agile, and natural in the hand.

Precision You Can Feel

Engineered with a Professional High-Carbon Steel Core and 67 layers of Damascus steel for lasting sharpness and clean, controlled cuts.



What is Micarta?

Micarta is a high-performance composite material made by layering fabric (often linen or canvas) with resin under intense heat and pressure. The result is an exceptionally strong, dense, and stable material.

It was originally developed for industrial and military applications because of its durability. In kitchen knives, it offers something special:

- Moisture resistance
- Dimensional stability
- Resistance to cracking and warping
- Long-term durability
- A warm, tactile feel in the hand

Unlike plastic, it doesn't feel hollow or slippery. Unlike wood, it doesn't degrade over time.

Micarta develops character with use, subtly softening in feel while maintaining its structural integrity.

Ergonomics That Feel Natural

The Archant handle profile is shaped to sit comfortably in the palm, supporting multiple grip styles:

- Pinch grip for precision work
- Full grip for power cutting
- Fine-tip control for detail work

The gentle contouring reduces fatigue during long prep sessions. The surface texture provides grip without being abrasive.

This is not a decorative handle.

It is designed for real kitchens and real hours of use.





Inspiring
great design

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