Chef's knifes									
	Chroma type 301 Design by Porsche	<b>OBH Nordica</b> Oden Kockkniv	Global G-2	Sabatier	<b>Ikea</b> Gynnsam	<b>Åhléns</b> Zeus	Jamie Oliver	Mac NBK 85	<b>Fiskars</b> functional form
Approximate price i Euro	110	50	130	80	15	22	30	250	17
Consumer contact (Nordic region)	vikingsun.se	obhnordica.se	global.se	sebastian.se	ikea.se	ahlens.se	tefal.se	vikingsun.se	fiskars.se
Length of knife blade in cm	20	20	20	20	21	20	19	20	20
Weight in grams	244	238	170	177	254	241	255	196	106
Some selected measurements from	n the laboratory te	st							
Sharpness (no. of sheets cut)	24	16	15	5	7	10	9	20	14
Sharpness after wear (sheets cut)	16	5	7	3	7	8	5	8	6
Bend resistance (permnt. crook in °	) 2	0	0	0	5	5	3	4	8
Damage after corrosion test	Very few and small pittings	Few and small pittings	Many small pittings	Small pittings	Small pittings	Many small pittings	Many small pittings	Few but large pittings, edge much affected	Very many small and some large pittings
Bolster between handle and edge	No	Yes	Yes	Yes	No	Yes	Yes	Yes	Yes
Test results, score 1 to 5 where 5 is best (weight in total score within brackets)									
Sharpness (40%)	4,6	3,0	3,2	2,3	3,1	3,2	2,7	3,6	3,0
Corrosion resistance (30%)	4,5	4,5	3,0	4,0	4,0	3,0	3,0	2,0	2,0
Bend resistance (10%)	4,5	5,0	5,0	5,0	3,8	3,8	4,3	4,0	3,0
Balance (10%)	5,0	3,4	5,0	5,0	4,4	3,0	5,0	4,7	3,9
Safety (10%)	2,0	5,0	5,0	5,0	2,0	5,0	5,0	5,0	5,0
Totalbetyg	4,4	3,9	3,7	3,6	3,5	3,4	3,4	3,4	3,0
Comment	Best in test. Best quality and performance but no bolster.	Affordable. Very good quality but less durable sharpness.	Well-balanced but less durable sharpness.	Durable and well-balanced but poor sharpness.	No bolster, inferior sharpness but not affected by wear and tear.	Durable sharpness	Well-balance but inferior sharpness.	Most expensive. Poor corrosion resistance and less durable sharpness	Light weight. Poor corrosion resistance and less durable sharpness.



Facts and foto: Testfakta in March 2011