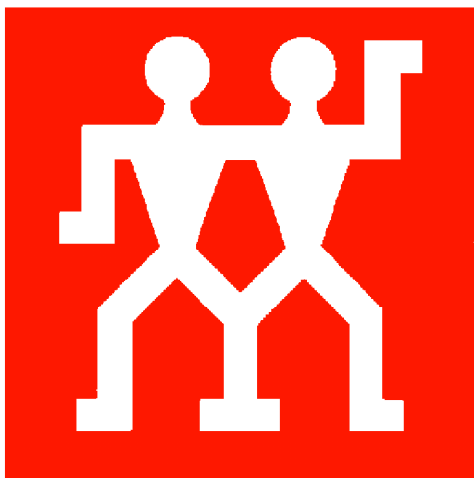


Dear Terry Hendrix:

Thank you for contacting J.A. Henckels. There are two brands within Zwilling J.A. Henckels Knives. The TWIN line, primarily made in Germany, and the Henckels International line, sourced worldwide but made to J.A. Henckels' specifications. They can be identified by their logos. The TWIN line displays the TWIN figure logo, and the International line displays the single figure logo (see below).



**ZWILLING
J.A.HENCKELS**

TWIN Series – Premium Brand

Forged

TWIN Select – ergonomic stainless steel handles (USA Patent #5791055)

TWIN Professional ‘S’ – full tang, three rivet traditional handle

Five Star – ergonomic molded handle

TWIN Cuisine – all new ergonomic molded handle with full tang, design patent #144977

Four Star – the world's most popular upscale knife, original molded handle knife

The blades are the same on all of the above – all have special formulated steel made to J.A. Henckels' specifications and all are **Friodur**® ice-hardened, a process of heating, cooling and re-heating that changes the molecular structure of the blade for optimum no-stain features and an extremely long-lasting edge.

Stamped

TWIN Gourmet – full tang, three rivet handle design

TWIN Signature – ergonomic full tang, three rivet handle with Henckels logo in the handle

Stamped knives are slightly lighter than forged but are still excellent cutting tools – all Henckels' stamped knives are also **Friodur** ice-hardened as explained above, and use a special formula steel.

In addition to the above, Henckels recently purchased a very high end Japanese factory and has started producing TWIN Asian style knives made in Japan. The first series is the New **TWIN Cermax M66** which features a Micro Clad Blade with Rockwell hardness of 66 and a razor sharp edge. The handle is an ergonomic design with full tang and features new material “Micarta” which gives an elegant wood-like appearance but is made from linen and synthetic resin compounded by pressure and heat. It does not react to moisture and heat as does traditional wood.



**J.A. HENCKELS
INTERNATIONAL**

Henckels International Series – Value Brand

Forged

Classic – full tang, three rivet, made in Spain

Couteau – full tang, three rivet, made in Spain exclusively for Costco

Forged Pro - full tang, three rivet, made in Spain exclusively for Target. Equal in quality to the Classic line.

Forged Synergy – molded handle with stainless steel cap and rivets, made in China

Stamped

Fine Edge Pro – full tang, three rivets, made in the J.A. Henckels International factory in China with German stainless steel

Fine Edge Synergy – soft-grip molded handle with brushed stainless steel cap, made in China

Stylus – all stainless steel knife, made in J.A. Henckels International factory in China with German stainless steel

Berlin - all stainless steel knife, made in J.A. Henckels International factory in China with German stainless steel

Never Needs Sharpening (all serrated knife blades)

Eversharp Pro – full tang, three rivet handle, made in Thailand

Everedge – molded handle, made in Japan

Everedge Plus – soft-grip molded handle with brushed stainless steel cap, made in China

All products distributed by J.A. Henckels and Henckels International are fully guaranteed against defects in material and/or craftsmanship.

For additional information and to see the full selection within each series you can view products on our web site www.jahenckels.com.

Sincerely,

Robert Wuster

Consumer Relations Representative

171 Saw Mill River Road

Hawthorne, NY 10532

(I reformatted and removed email addresses for this PDF. Visit the Henckels website if you wish to contact them yourself, which is what I did.)

(The following is an excerpt from an older email from the same CRR in reply to a guy on an internet knives forum. This has a little more info on the forged lines.)

Thank you for contacting JA Henckels. Here are the differences between the Classic and Professional S lines. The Classic line is produced in Spain, while the Pro S is made in Germany. Both knives have forged blades, but the Pro S blade is thicker, and is ice hardened. This is a process where the blade is dipped into a very cold liquid right after being forged. It cools in this liquid, causing the molecules to bond closer together making for a harder steel. The Pro S knives are also heavier than the Classic knives.