



RYDA KNIVES

2024 PORTFOLIO

A Childhood Dream

Ever since I was a child, I've loved being in the kitchen, helping my dad cook. Maybe that's why I chose to become a professional chef. Nowadays, I mostly cook for my family, but my love for exploring flavor combinations and kitchen techniques will always remain.

In 2014, I released my first cookbook, which opened many doors and piqued my curiosity about entrepreneurship. Through traveling the world, meeting excellent chefs, and collaborating with different companies, I found the inspiration to pursue my passion project: creating the knives I've always dreamt of having.

Having a good knife makes all the difference, and as a chef, your craft depends on it. When you grab one of my knives, you should feel in control, as if you have found a trustworthy kitchen partner for years to come.



Viktor Ingemarsson
Founder and Creative Director







The Art of Obsession

It took 6 years of development and fine-tuning before our first knives were exactly what we wanted them to be; some things just can't be rushed. Deciding on the hardness of the blades, the choice of steels to encase the core steel, and determining the best-suited grind were details that kept us up at night.

Equally much thought and passion have been put into designing the handles, aiming to create the sensation of becoming one with your knife. All our handles are comfortable in both the left and right hand and are crafted with professional chefs and home cooks in mind.

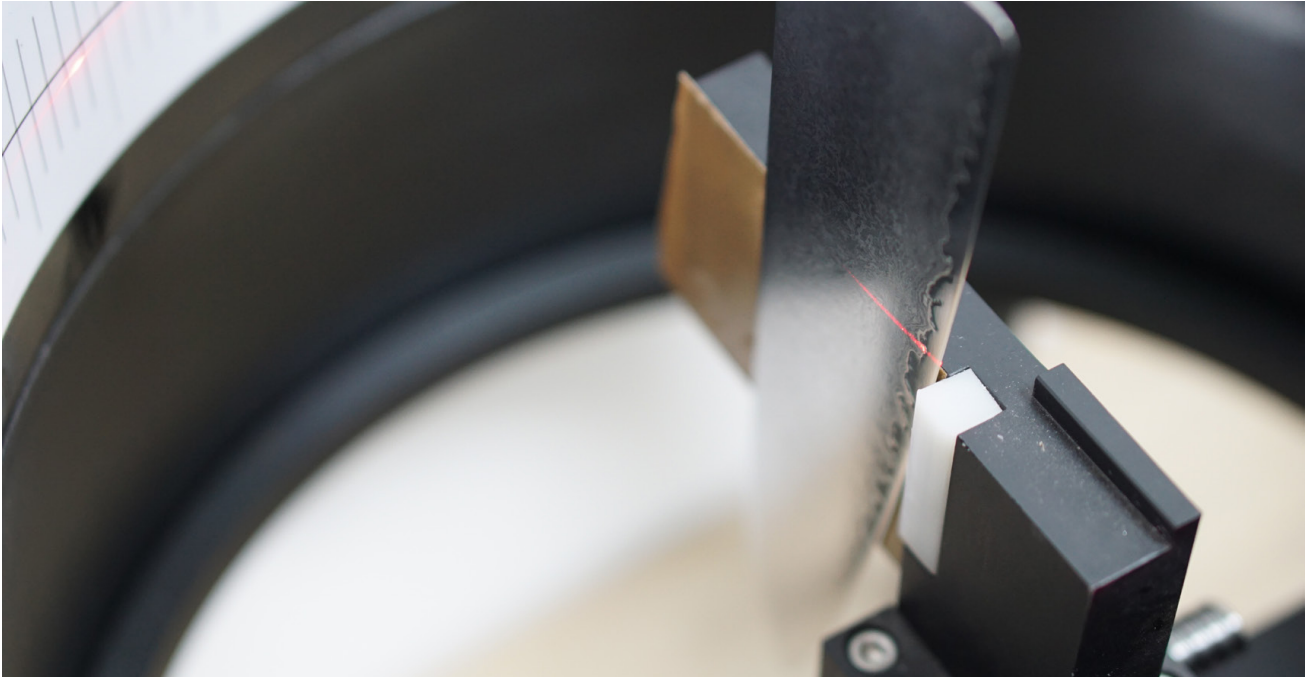
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A-30
Damascus 3 layer
AUS-10 steel core
HRC 60



Behind the A-30 Series

The recently launched A-30 series is designed for experienced kitchen knife users, and over many years, we have meticulously developed these knives with the needs of proficient users in mind.

Characterized by its lightweight and balanced construction, this series is tailored to suit those who are accustomed to holding the knife in a pinch grip over the blade, providing a pleasurable and efficient experience. Unlike other knives that often lead to discomfort and sore fingers, our design is the culmination of decades of kitchen experience, ensuring that your hands will last as long as our knives.

For the blade, we choose a 3-layer steel with an Aus-10 steel core, a renowned powdered steel celebrated worldwide for its high performance. With a hardness rating of 60 HRC, it allows for easy sharpening when needed while being sufficiently robust for tasks where hardness is critical.

The steel undergoes a vacuum treatment to enhance its durability. The edge is sharpened to 15° on each side, ensuring the ease of restoring sharpness.

The handle is crafted from stabilized walnut wood, which gains additional hardness through a vacuum treatment process.



Chef

Blade material	3 layers high carbon damascus steel (316/316l & Aus-10 steel)
Handle material	Stabilized figured walnut
Grind angle	2x15 %
Hardness	60 HRC
Length	34,5 cm
Blade length	8 inch/20,5 cm
Handle length	13 cm
Blade width	5,2 cm
Thickness	2 mm
Weight	188 g
Art. no.	0901



Santoku

Blade material	3 layers high carbon damascus steel (316/316l & Aus-10 steel)
Handle material	Stabilized figured walnut
Grind angle	2x15 %
Hardness	60 HRC
Length	32 cm
Blade length	7 inch/18 cm
Handle length	13,5 cm
Blade width	4,7 cm
Thickness	2 mm
Weight	175 g
Art. no.	0902



Utility

Blade material	3 layers high carbon damascus steel (316/316l & Aus-10 steel)
Handle material	Stabilized figured walnut
Grind angle	2x15 %
Hardness	60 HRC
Length	25,2 cm
Blade length	5 inch/12,7 cm
Handle length	11 cm
Blade width	2,7 cm
Thickness	2 mm
Weight	75 g
Art. no.	0903



Parring

Blade material	3 layers high carbon damascus steel (316/316l & Aus-10 steel)
Handle material	Stabilized figured walnut
Grind angle	2x15 %
Hardness	60 HRC
Length	21cm
Blade length	3,5 inch/9 cm
Handle length	10,5 cm
Blade width	2,2 cm
Thickness	2 mm
Weight	62 g
Art. no.	0905



Nakiri

Blade material	3 layers high carbon damascus steel (316/316l & Aus-10 steel)
Handle material	Stabilized figured walnut
Grind angle	2x15 %
Hardness	60 HRC
Length	31,5 cm
Blade length	7 inch/18 cm
Handle length	13,5 cm
Blade width	5 cm
Thickness	2 mm
Weight	180 g
Art. no.	0904



Carving

Blade material	3 layers high carbon damascus steel (316/316l & Aus-10 steel)
Handle material	Stabilized figured walnut
Grind angle	2x15 %
Hardness	60 HRC
Length	34 cm
Blade length	8 inch/20,5 cm
Handle length	13,5 cm
Blade width	3,5 cm
Thickness	2 mm
Weight	150 g
Art. no.	0909





ST650, A Modern Classic

The ST650 series draws inspiration from the deep Swedish forests and represents the culmination of six years of work. In crafting this knife design, our goal was to create an ergonomic handle appreciated by both novices and experts, and the diversity of grips on the handle achieves this.

Our steel itself is a work of art, characterized by its unique pattern on the blade, enveloping our proprietary ST650 powdered steel. By heating the Damascus blade, we've altered the layers of steel in the knife, revealing a stunning pattern on the blade itself. The core steel at the center of the blade maintains world-class quality and achieved a result of 820 when tested on the Catra (catra.org laboratory for steel sharpness testing).

We have chosen a 15% edge angle for easy blade resharpening as needed. The hardness of our blades ranges from 62-63 HRC, making them among the hardest blades on the market. Furthermore, they are Cryo-hardened, one of the most effective processes for maintaining a knife's hardness and ensuring exceptional durability.

The handle is crafted from meticulously dried and moisturized French olive wood until it attains the desired hardness. It ages beautifully over time, in contrast to pakka and micarta wood.

Over the years, these knives have received overwhelmingly positive reviews by the market, and we take great pride in the reception our first series got.





Chef

Blade material	73 layers high carbon damascus steel (316/316l & ST650 powder steel)
Handle material	Figured olive wood
Grind angle	2x15 %
Hardness	62±1 HRC
Length	35,5 cm
Blade length	8 inch/21 cm
Handle length	14,5 cm
Blade width	5,1 cm
Thickness	2,3 mm
Weight	230 g
Art. no.	0701



Big chef

Blade material	73 layers high carbon damascus steel (316/316l & ST650 powder steel)
Handle material	Figured olive wood
Grind angle	2x15 %
Hardness	62±1 HRC
Length	39,5 cm
Blade length	10 inch/25 cm
Handle length	14,5 cm
Blade width	6,5 cm
Thickness	2,3 mm
Weight	266 g
Art. no.	0707



Santoku

Blade material	73 layers high carbon damascus steel (316/316l & ST650 powder steel)
Handle material	Figured olive wood
Grind angle	2x15 %
Hardness	62±1 HRC
Length	32,5 cm
Blade length	7 inch/18 cm
Handle length	14,5 cm
Blade width	5,1 cm
Thickness	2,3 mm
Weight	215 g
Art. no.	0702



Nakiri

Blade material	73 layers high carbon damascus steel (316/316l & ST650 powder steel)
Handle material	Figured olive wood
Grind angle	2x15 %
Hardness	62±1 HRC
Length	32 cm
Blade length	7 inch/18 cm
Handle length	14,5 cm
Blade width	5 cm
Thickness	2,3 mm
Weight	231 g
Art. no.	0704



Parring

Blade material	73 layers high carbon damascus steel (316/316l & ST650 powder steel)
Handle material	Figured olive wood
Grind angle	2x15 %
Hardness	62±1 HRC
Length	22 cm
Blade length	7 inch/9,2 cm
Handle length	12,8 cm
Blade width	2,6 cm
Thickness	2,3 mm
Weight	108 g
Art. no.	0705



Bread

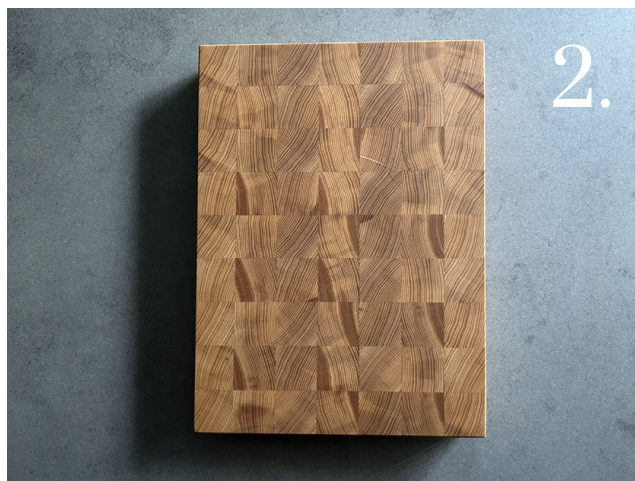
Blade material	73 layers high carbon damascus steel (316/316l & ST650 powder steel)
Handle material	Figured olive wood
Grind angle	2 mm razor teeth
Hardness	62±1 HRC
Length	37 cm
Blade length	9 inch/23cm
Handle length	14,5 cm
Blade width	3,2 cm
Thickness	2,3 mm
Weight	210 g
Art. no.	0708



Utility

Blade material	73 layers high carbon damascus steel (316/316l & ST650 powder steel)
Handle material	Figured olive wood
Grind angle	2x15 %
Hardness	62±1 HRC
Length	26 cm
Blade length	5 inch/13,4 cm
Handle length	12,5 cm
Blade width	3,2 cm
Thickness	2 mm
Weight	123 g
Art. no.	0703

Great Support for Great knives



1. Magnetic knife holder

Material	Olive wood
Length	40 cm
Width	6,5 cm
Thickness	2 cm
Weight	570 g
Art. no.	0801

2. Large cutting board

Material	Oak wood
Length	41 cm
Width	30 cm
Thickness	5 cm
Weight	4000 g
Art. no.	0802

3. Small cutting board

Material	Ash wood, oak wood
Length	45 cm
Width	20 cm
Thickness	3 cm
Weight	1900 g
Art. no.	0706

info@ryda-knives.com
www.ryda-knives.com