MATTIA BORRANI

CUTLERY

The BOWIE CHEF®

Where is the American chef's knife? For many years we have become familiar with a multitude of Japanese blade shapes as well as many popular German and French designs. But what about us? The United States has a rich, deep culinary history, but no domestic blade shape to call its own, until now.

Mattia Borrani designed the Bowie Chef® to pay homage to an original American blade shape steeped with almost 200 years of history. Our constant drive for innovation, creativity, and freedom to pick and choose the finest from our melting pot of cultures is what makes up the United States, and is what the Bowie Chef® is all about.

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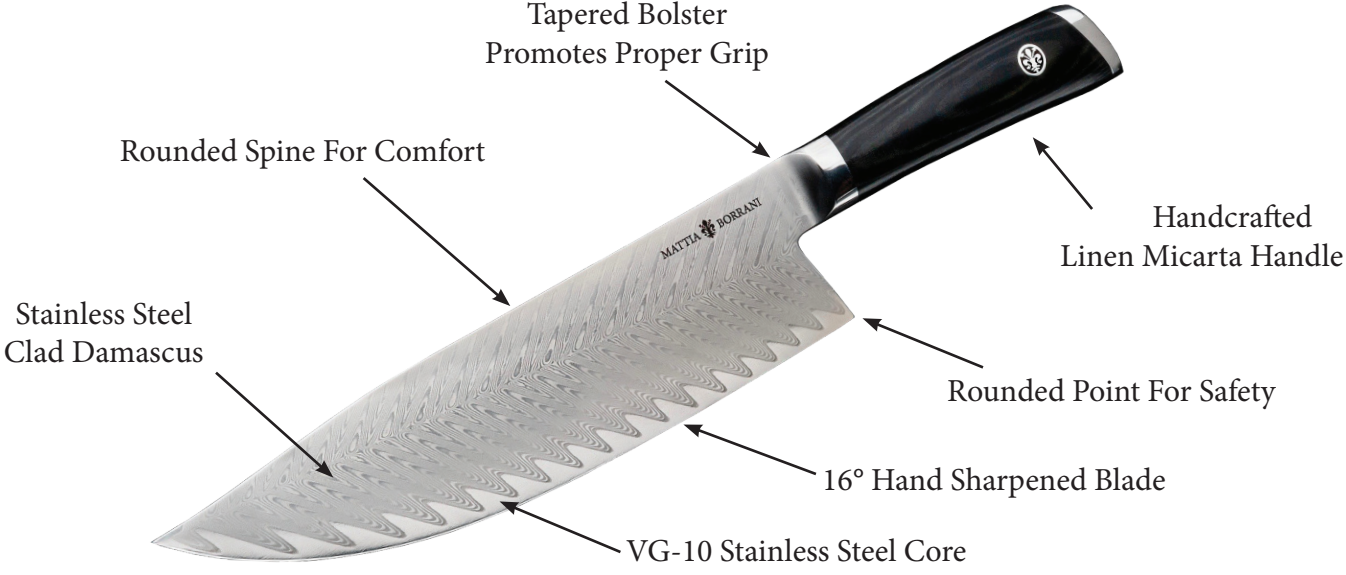

Tapered Bolster
Promotes Proper Grip
Rounded Spine For Comfort
Handcrafted
Linen Micarta Handle
Stainless Steel
Clad Damascus
Rounded Point For Safety
16° Hand Sharpened Blade
VG-10 Stainless Steel Core
MATTIA BORRANI

VG-10 Stainless Steel Damascus

High-quality steel is the heart and soul of any knife. It's what defines the cutting quality, longevity, and edge retention.

High Carbon VG-10 steel core is encased in over 60 alternating layers of forged stainless steel, creating a unique and beautiful layered effect known as Damascus.

With a Rockwell Hardness of 60-61 HRC, extreme sharpness, excellent corrosion resistance and durability, VG-10 is the "Gold Standard" for high-end chef knives.

Micarta Handle + Tapered Bolster

We designed the handle so that it would be ergonomic and comfortable for all hand sizes. Due to the tapered bolster, a proper forward "pinch grip" is promoted, resulting in greater control of the knife.

The handle material is made of black Micarta, a modern high-pressure laminate, which is not only extremely durable and grippy when wet but also has a beautiful grain resembling wood. The pin on the handle is the "Gilli," the crest of Florence, Italy.

Combining American design and aesthetics with the beauty of pattern-welded Damascus, we are offering the best aspects of “western” style blade geometry as well as the precise 16° razor-sharp edge like that of the highest performing cutlery.

A properly balanced knife will perform better and be more comfortable to wield over long periods of use. The function of our deep belly blade is to effectively rock and chop food while keeping a nice distance between your hand and the cutting board.

A BRIEF HISTORY OF DAMASCUS

Damascus steel was originally manufactured in the Middle East from bars of wootz steel imported from Southern India. Height of production occurred between the 3rd and 17th centuries, but then began to decline due to the breakdown of trade routes and the loss of knowledge of crafting techniques through secrecy and lack of transmission.

Damascus became a mostly lost art for about 300 years until the 1960s when an American forger name Bill Moran began trying to revive the ancient process of forging Damascus steel through trial and error. Bill Moran unveiled his method to the world at the 1973 Knifemakers' Guild Show and reintroduced the process of making pattern-welded steel to modern knife making. He is now widely considered to be the godfather of pattern-welded steel.

8” BOWIE CHEF® DAMASCUS

- Stainless Steel Clad Damascus w/ VG-10 Core
- Hardness: 61 HRC
- Grind: Flat with Slight Convex Towards Cutting Edge
- Blade Length: 8.2"
- Blade Width at Heel: 2"
- Blade Thickness: .080"
- Handle Length: 4.75"
- Weight: 7.75 oz

7” BOWIE CHEF® DAMASCUS

- Stainless Steel Clad Damascus w/ VG-10 Core
- Hardness: 61 HRC
- Grind: Flat with Slight Convex Towards Cutting Edge
- Blade Length: 7"
- Blade Width at Heel: 2"
- Blade Thickness: .080"
- Handle Length: 4.75"
- Weight: 7.25 oz

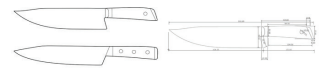
8” BOWIE CHEF® “SAN MAI”

- Stainless Steel “San Mai” w/ VG-10 Core
- Hardness: 61 HRC
- Grind: Flat with Slight Convex Towards Cutting Edge
- Blade Length: 8.2"
- Blade Width at Heel: 2"
- Blade Thickness: .080"
- Handle Length: 4.75"
- Weight: 7.75 oz

Located just north of San Francisco in the heart of the Wine Country is a small family-run shop that is designing and creating cutlery to inspire and facilitate excellence in the kitchen.

With innovative materials and meticulous design, we strive to deliver an indispensable tool that is not only functional but unique and beautiful as well. We take pride in crafting cutlery that allows you to be more versatile and productive in the kitchen, invoking creativity, whether you are making a meal for yourself, a feast for friends, or your loyal customers.

Food has always been a passion of mine. It holds some of my first memories from childhood, along with countless hours of exploration and research. I was conceived in Florence, Italy, and spent a large part of my early years going there to visit family, always surrounded by the fantastic meals they would make. It was my first introduction to the joys of cooking, and countless memories were made by sitting down to a meal with family and friends.



I've been cooking since I was a little kid. When I was ten, my first job involved prepping food at a restaurant while living in Oaxaca, Mexico. Around sixteen, I moved to the San Francisco Bay Area, where I continued to hone my skills as a chef at various restaurants and private parties around the Bay. By twenty-three, I had my fill of the restaurant grind and moved to Venice, CA, to pursue a career in music. While pursuing music full time, I continued to cook for private parties and friends. It was while living in Los Angeles, surrounded by so many nationalities, that I realized I never lost my affinity for cooking or exploring the vast culture of food.

Fast forward to 2011-2019; I have been busy owning and running Begg Knives, a world-renowned knife company located in Sonoma County, CA. We have been producing some of the highest quality knives in the world for nearly a decade with a track record of awards and acclaim from numerous international publications as well as a reality show on the Discovery Channel. I feel it is a natural progression to incorporate my passion for cooking, along with my experience in knife making, into a tool that is relevant for the culinary world. Along with our team of engineers and craftsmen, we are applying our knowledge of knife making into something beautiful and functional for everyone, from the novice home cook to the meticulous professional chef.

Congratulations on your purchase!
Properly maintaining your Mattia Borrani Cutlery is an essential step to its longevity. It is not hard to do, and most actually find enjoyment in the simple process of taking care of their knife.

GENERAL USE - Never use your knife for anything but cutting and preferably do all of your cutting on wood or synthetic cutting boards. Doing this will significantly improve the longevity of its edge, and you will rarely need to sharpen your Bowie Chef®. Do NOT try to cut through any bones, frozen foods, winter squash, etc. Please do NOT use your knife to pry or leverage something apart because this is one of the fastest ways to damage your blade permanently.

CLEANING - The main thing is to either wipe down or hand wash with soapy water and dry thoroughly after use. Even though we use stainless steel with high levels of Chromium, it is imperative not to let your knife sit wet for extended periods as it can lead to rust spots. Remember, it's stainLESS, not stainFREE. NEVER put your knife in the dishwasher! Even though we use industrial-strength composites for our handles, the heat and prolonged exposure to moisture will wreak havoc on the handles. Your chef knife was supremely built with quality materials and, when properly cared for, can last generations.

SHARPENING - If you regularly hone your knife after use, you will rarely have to take your knife to the sharpening stone. Honing to re-align the rolled edge is an easy skill to learn, and I highly recommend making it part of your routine in the kitchen. If you ever want us to sharpen your knife, we will do it free of charge as long as you arrange the round trip ticket, but honestly, it is easy to learn yourself with a little practice, and you will feel more rewarded in doing so.

STORAGE - The best way to store your knives is out of any direct sunlight on a wooden or synthetic magnetic wall bar or rack. Try to avoid the metal ones as they can scratch the beautiful finish we spent so long putting on your knife. Keep your knives out of drawers as they can clank around in there, becoming dull and scratched. If your handle ever becomes dry or dull-looking, you can apply some oil to bring back its luster. Just apply to handle areas and let soak in for a bit before wiping clean.

LIABILITY DISCLAIMER WARNING

Knives are extremely sharp tools and should be used with the utmost care and caution. Knives are intended to be used for cutting purposes only. Do not use this knife for stabbing or piercing.
Use your knife on meats and vegetables only, not on bones, frozen foods, etc. Any type of use other than cutting is considered misuse and will void your warranty.

OUR GUARANTEE and WARRANTY

All our knives are guaranteed for life to be defect-free in workmanship and materials when received from us. Any product we find to be defective in its original materials or construction will be repaired at no charge. Our Limited Lifetime Warranty is non-transferable and does not extend to normal signs of wear, rust, damage, or breakage due to improper use, improper maintenance, accidents, loss, or theft. If there ever arises a situation due to material defect or workmanship and requires repair or replacement, send it back to us, and we will either repair or replace the knife to your satisfaction. We cannot warranty products due to loss, damage caused by abuse, neglect, or misuse (such as prying, opening cans, etc.)

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For more info about
the Bowie Chef®