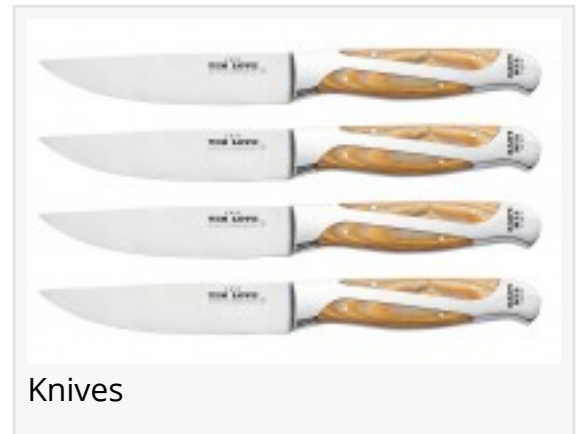


Hammer Stahl Introduces New Chef Tim Love Steak Knife Collection For Home Cooks

Chef Tim Love and Hammer Stahl have teamed up to create a unique steak knife collection that brings to life the passion Chef Love has for all things culinary.

CLARKSVILLE, TN, UNITED STATES, April 19, 2017 /EINPresswire.com/ -- [Hammer Stahl](#), a company that proudly manufactures professional quality American Clad Cookware in Clarksville, TN, and offers a premium line of German Steel Cutlery, is introducing a new line of exquisite steak knives for the professional or home kitchen in collaboration with acclaimed Celebrity [Chef Tim Love](#).



Chef Tim Love is known as much for his vibrant personality as he is for his signature urban western cuisine. With restaurants spanning the nation from Seattle to Knoxville, Love's roots remain in Texas, where he is chef and owner of beloved Texas restaurants Lonesome Dove Western Bistro, Woodshed Smokehouse, Queenie's Steakhouse and Love Shack, as well as the storied White Elephant Saloon. His inspired and innovative dishes have earned critical and popular acclaim. Hammer Stahl worked with Love to craft the perfect steak knives that he could offer his guests in his restaurants for a unique and personalized experience.

A Cut above the Rest

The new Chef Tim Love [Steak Knife Collection](#) offers both Robust and Petite steak knives made from top-quality German X50CrMoV15 high carbon stainless steel. They are forged and tempered to precise specifications and a Rockwell hardness of 55 - 57 that provides a superior edge and lasting durability. The razor sharp edges are precisely measured by laser for a world-class cutting edge. The blades are sharpened to a 20-degree bevel angle.

Chef Tim Love has brought a rustic and rich feel to the design. The knife collection features a 4.5" Petite steak knife and a newly designed 5" Robust steak knife. These premium knives bring restaurant-quality utensils into the home. The commercial-grade steak knives are made to effectively cut all types of meat and last for long-term use.

"I'm excited to offer a premium knife set that stands above the rest. These knives really marry beauty with impeccable function being made from high carbon German Steel with a razor-sharp cutting edge," said Chef Love.

Love's custom knives feature an ultra-comfortable, contoured handle, engraved with Chef Love's signature. The handle is made from mesquite-inspired paka wood to represent Chef Love's Texas heritage and his affinity for cooking and grilling with hardwood and meat. The quad tang design, with the handle's steel exposed on all four sides, provides exceptional balance and superior comfort. The cutlery features strong handles, in two sizes, shaped for comfort and ease. The non-serrated blades cut cleanly through meats, and allow for additional sharpening when necessary.

The knives are packaged in leather gift boxes in sets of four, or in a full set of eight – four petite knives and four robust knives – and also make a perfect gift. For more information on the Chef Tim Love Steak Knife Collection, please visit www.hammerstahl.com, and to learn more about Chef Love and his restaurants, visit www.cheftimlove.com.

Michele Zelman
Hammer Stahl
9176269091
[email us here](#)

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