



Kappetijn Knives is a small company in Pretoria with big ambitions. Its range includes fixed blades and folders, as well as swords. Kappetijn knives are not only designed to look good, they are made to work. Established in early 2009, it has set its sights from the outset on offering quality handmade knives to South Africans as an alternative to imported, factory-made brands. It has achieved this goal and boasts a wide range of handmade knives, offering seriously good value for money. Serious knife collectors, hunters and other knife users can attest to the excellent value that the Kappetijn brand provides.

**H**andle materials include a range of hardwoods, rosewood, gunstock-quality walnut, water buffalo horn, handmade micarta and bone. Blade materials include D2 tool steel, 440C stainless steel and in-house damascus made with 1075 high carbon steel and either 4340 or 15N20 high nickel content carbon steel. Some knives are also offered in 1095 or 5160 carbon steels if required by customers.

Each knife is very strongly constructed and blades are properly heat-treated to ensure durability and long-lasting cutting edges. As Dennis Kappetijn quite rightly states, even the best steels make poor blades if not properly heat-treated. Part of the heat treatment regime includes a triple tempering process. Kappetijn Knives has become a solid brand, providing excellent personal service and proper back-up. All knives have a one-year limited warranty covering workmanship and materials. Not that Dennis is too concerned, since he is convinced of the quality of his fine knives.



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