

veark<sup>®</sup>

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# Veark kitchen tools

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An introduction to the Veark<sup>®</sup> brand, our collection and the honest manufacturing process behind it.







**VEARK is a contemporary kitchenware company dedicated to developing sustainable, honest and high quality tools for everyday use. Our original designs are built and manufactured to engage with the user and last a lifetime.**

Based in Copenhagen, we are proud to contribute to Scandinavia's worldwide reputation in quality home and interior products.

Our process looks beyond trend-driven aesthetics to find quality in craftsmanship and an eye for long term sustainability.

As a company we profoundly believe that we – people and planet – are moving towards a future of consuming and living with less, but better quality. Veark exists to inspire this development and support a passionate community of makers all over the world.









## Designed in Denmark. Made in Germany.

The inspiration for our knives was drawn from the belief that the knife is a tool - maybe even the most important tool in your kitchen.

We took visual cues from the world of traditional metal tools to create objects that would generate beauty from their raw appearance while offering unique strength and durability.





# A modern idea, produced and crafted traditionally.

Made from a single piece of stainless steel, each knife is drop forged by experienced craftsmen in the traditional knife manufacturing town of Solingen, Germany.

This manufacturing process allowed us to avoid unnecessary joints, resulting in a sturdy, easy to maintain tool. Made to be used.







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# Tools for makers.

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The desire to do more at home has been growing with the maker culture and accelerated by the current health crisis.

Focusing on what matters and returning to creating with your hands and cooking for yourself is a trend of the future.

Veark® makes strong durable tools to inspire the next generation of makers.





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### **Ultimate** tool everyday use

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The inspiration for our knives was drawn from the belief that the knife is a tool - maybe even the most important tool in your kitchen. Our products are designed to be used - everyday. Not kept in the drawer

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### **Strong** and sharper for longer

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The typical Solingen knife has a hardness of 55-56 Rockwell. We exceed that at 58 Rockwell. That means a harder knife that is sharper and stays a sharper for longer.

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### **Unique** single piece design

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The drop forging process leaves each knife with its individual pattern on the handle, just like we see in nature. A beautiful detail that gives each knife its own character.

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### **Ergonomic** open handle grip

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Inspired by how professional chefs hold their knives, we developed the open handle. It invites you to slide your thumb onto the blade in a pinch grip to balance it between your thumb and index finger.



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Chef's knife

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# CK20

200mm / 5.9"

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Stainless steel (X50CRMoV15)  
weight 200g (7.0oz.)

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VEARK®



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Santoku knife

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# SK15

150mm / 5.9"

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Stainless steel (X50CRMoV15)  
weight 190g (6.7oz.)

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Bread knife

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# BK22

220mm / 8.6"

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Stainless steel (X50CRMoV15), natural birch  
weight 190g (6.7oz.)

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# Involving passionate maker in our product design process.

The BK22 is developed in partnership with Jesper Gøtz, a Copenhagen based chef and breadmaker with a passion for craft in all details of his production. Jesper Gøtz shares the same philosophy as Veark: to create great food with few but quality ingredients and tools.

The BK22 bread knife compliments our fully forged collection, but with its own signature design. Made in Solingen, Germany, the blade is laser cut from high quality stainless steel and sandblasted with our signature, matte finish.



Jesper Gøtz putting the BK22 to test at his studio.





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Carving fork

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F13

245mm / 9.6"

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Stainless steel (X50CRMoV15)  
Thickness 2.25mm

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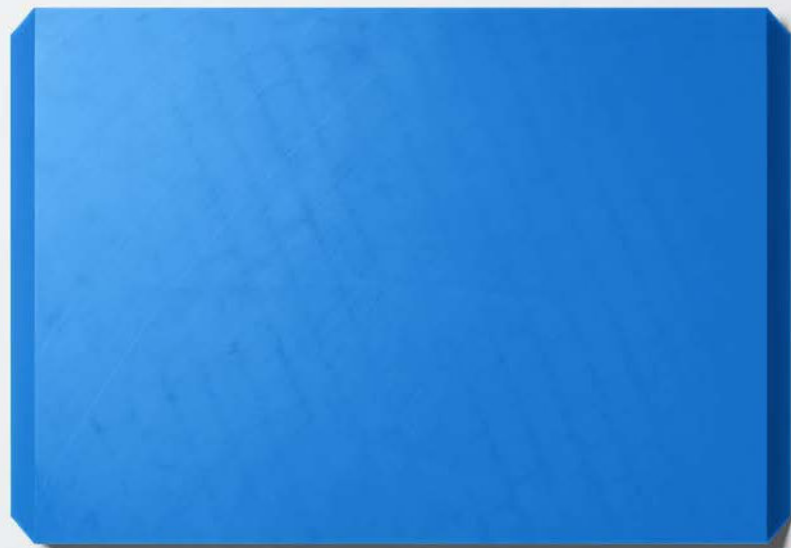
# Other accessories

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Items that compliment our knives.

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## Acknowledgement

“Literally designed to be a tool-of-trade, the knife’s design embodies aspects of tool-design, with a unibody construction, and a handle that feels firm and comfortable (...)”

YANKO Design

“The single piece build complements a minimalist design that explores the concept of “less is more” while infusing the knife with personality.”

Gessato

## Awards

### Asia Design Prize

Winner 2019

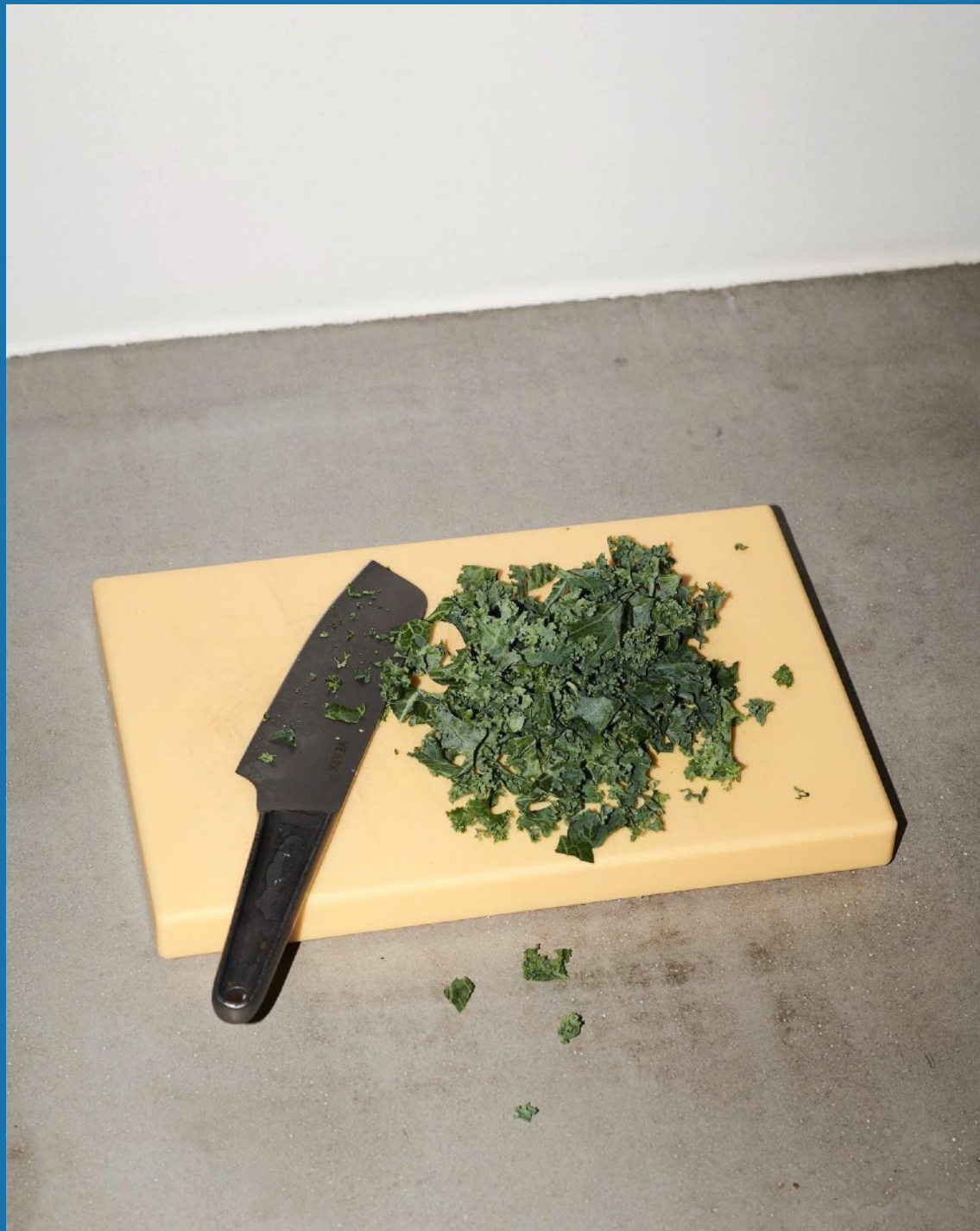
### Dezeen Award

Finalist 2019

### German Design Award

Nominee 2019





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Tools for makers.