





The Knife

«More than just sharp— each knife tells a story,
crafted to inspire, made to be proud of.»

Marco Guldemann

Marco Guldemann is an innovative artist and bladesmith based in Zurich, Switzerland, renowned for his unique, hand-crafted knives.

Drawing on his background as a professional chef, Guldemann combines a passion for craftsmanship with a deep understanding of materials, seamlessly blending traditional forging techniques with modern art and design. He began his journey into the art of bladesmithing in 2007, driven by a deep fascination for craftsmanship and the transformative potential of a wellmade tool.

Everything Marco Guldemann does is about rethinking craftsmanship. He believes that true innovation in the craft isn't just about technique and precision – it's about the ability to inspire and move people through his work. To Marco, a knife is more than just a tool – it's an experience that takes people on a journey back to themselves.

With each knife, he aims to create not just a product, but a sense of pride, passion, and fulfillment that enriches everyday life. He questions the status quo, explores creative and clever paths, and puts everything into ensuring his knives are not only efficient, but bring joy and meaning.

His creations appeal not only to collectors but also to Michelin star chefs as well as to cooking enthusiasts who appreciate exceptional quality and craftsmanship. Each piece reflects a profound connection to nature and embodies Guldemann's philosophy: the relationship between humans and their tools is of central importance. For him, it's not just the result that matters – it's the journey, walked with dedication and courage.



Share your Story



with me!

Ideas. Pen. Paper.

The beginning of every story.



Exclusively handmade in Switzerland
by Marco Guldemann.

The blade is forged from ApexUltra steel and features a rawforged finish. Both the handle and sheath are made from blackened, brushed and oiled Swiss oak. The pin is forged from stainless steel.




Omig






Born from Fire –
Defined by Pride.



This exceptional knife features a blade forged from intricately crafted mosaic damascus — a technically demanding and time-intensive process that requires exceptional skill, patience and precision. The result is a blade that offers outstanding performance and a mesmerizing visual pattern.



The sheath, crafted from premium compacted walnut wood — also supplied by Swiss Wood Solutions — provides elegant and reliable protection. A chrome steel pin completes the design, ensuring secure handling and lasting functionality.

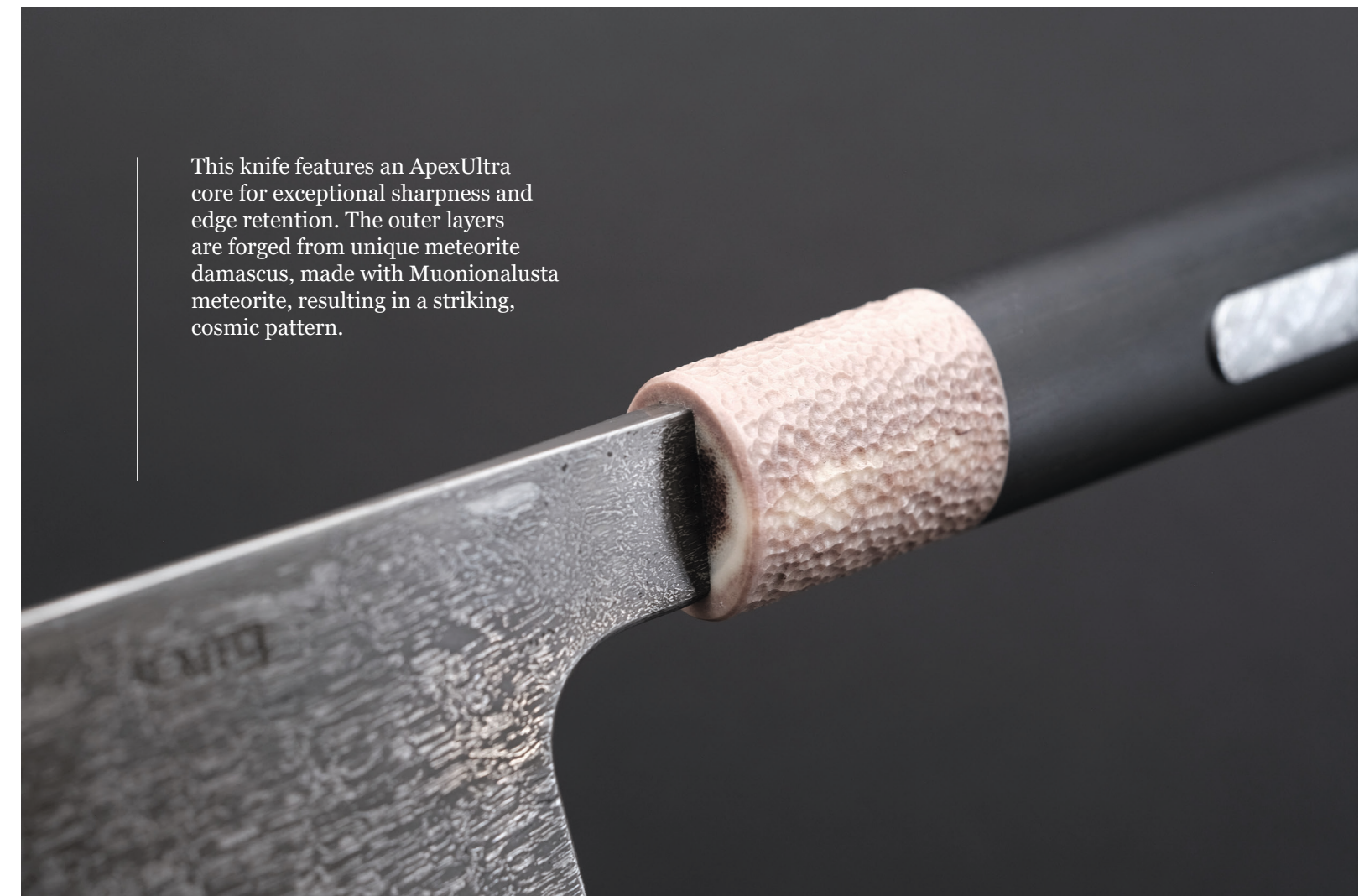
Eternal Masterpieces.



The handle is made from stabilized reindeer antler and beech “Dark Bijouwood” by Swiss Wood Solutions, combining unique aesthetics with a comfortable, long-lasting grip.



The handle combines luxurious ebony, stabilized reindeer antler, and genuine meteorite elements, ensuring a comfortable grip and making each knife a truly unique masterpiece.



This knife features an ApexUltra core for exceptional sharpness and edge retention. The outer layers are forged from unique meteorite damascus, made with Muonionalusta meteorite, resulting in a striking, cosmic pattern.



The 180-layer damascus blade ensures hardness and durability. The handle is made from compacted Swiss walnut “Bijouwood,” combining strength with elegance.





The handle combines elegant textured ebony wood, stabilized reindeer antler for comfort, secure grip and distinctive style.



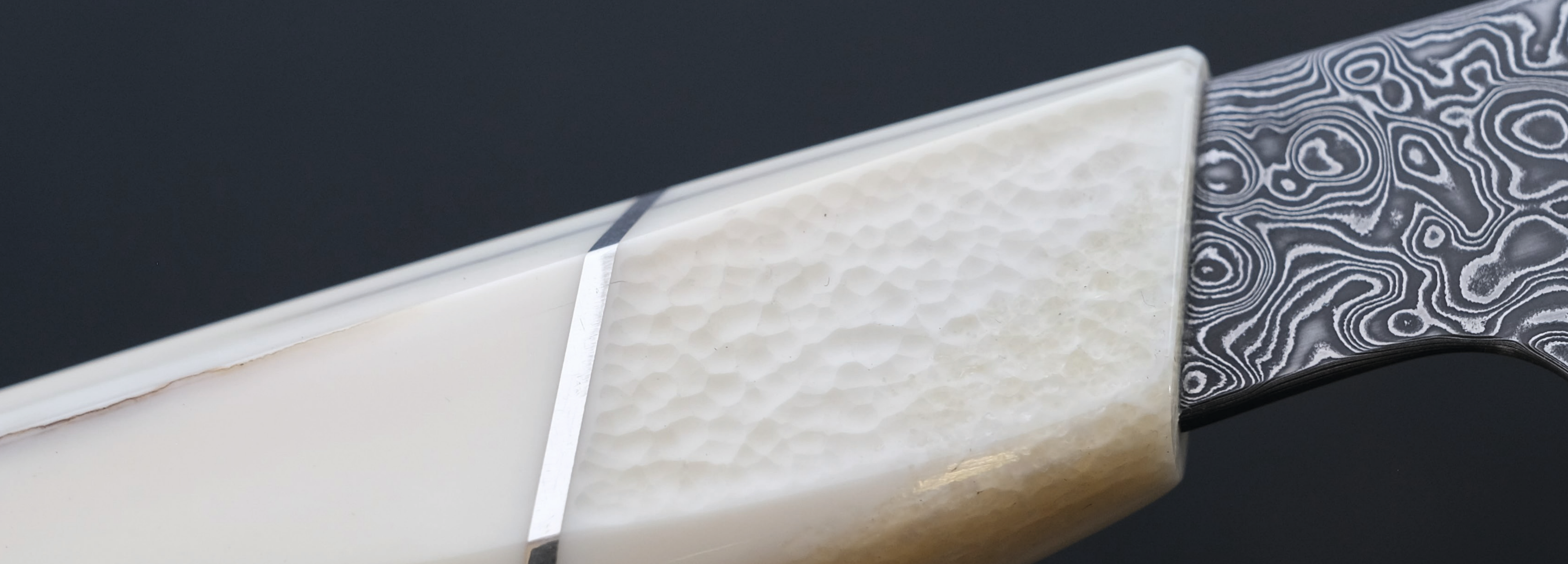
The blade is forged from a 180-layer ApexUltra damascus steel for outstanding shapness, durability, and a unique pattern.





Masterfully Crafted
for those who appreciate excellence.







Timeless Rarity.

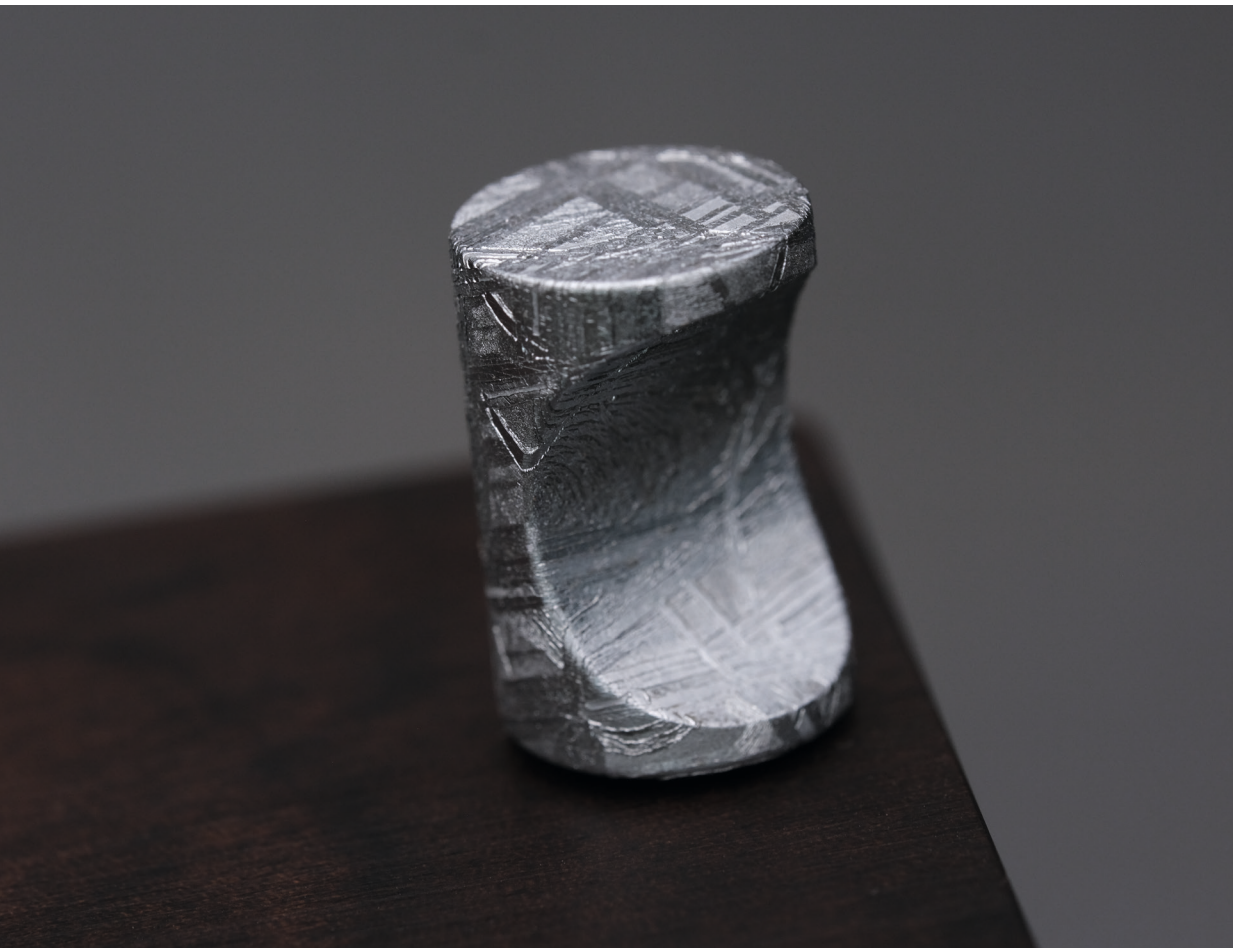
The blade is forged from 325-layer ApexUltra damascus steel, creating a striking, durable pattern with excellent edge retention and strength. The handle, made from black stabilized beech heartwood with fine silver accents, combines resilience with refined aesthetics. The matching sheath of stabilized beech heartwood and premium cowhide ensures both protection and elegance.

A silver pin completes the design, underscoring the knife's exclusivity and meticulous craftsmanship. This blend of advanced metallurgy, premium materials and artisan skill makes this knife both a high-performance tool and a unique collector's piece.



The handle is crafted from genuine Muonionalusta meteorite and premium compacted walnut by Swiss Wood Solutions, giving each knife a rare and distinctive character. The walnut is sustainably sourced and, thanks to Swiss compaction technology, offers exceptional durability — better than tropical hardwoods in both look and performance.

The sheath, made from robust Swiss walnut, ensures elegant and reliable protection. A pin made from Muonionalusta meteorite highlights the knife's exclusivity and use of rare materials, making it a truly exceptional collector's piece.





This exceptional knife features a blade forged from intricately crafted mosaic damascus — a technically demanding process that requires great skill and patience. The result is outstanding performance and a mesmerizing, unique pattern.


This knife features a damascus steel blade made from ApexUltra and complementary alloys, delivering exceptional sharpness, edge retention, and durability. The handle is crafted from compacted maple and walnut by Swiss Wood Solutions — sustainably sourced woods processed to rival tropical hardwoods in density and resilience.



The pin, fashioned from titanium zirconium damascus, adds a modern, high-tech accent with outstanding durability and corrosion resistance. This blend of advanced metallurgy, refined materials and Swiss craftsmanship, makes each knife a timeless collector's item of exceptional quality.







Your story deserves
more than words—
it deserves to be forged in steel.



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