

Left Handed Kitchen Knives Guide



Today, there are now specific knives intended for left-handed people. These left-handed knives make slicing, cutting, chopping and peeling easier for those who are more comfortable using their left hands. Many right-handed people do not even know that there are specific knives made for left-handed people. A lot of consumers may ask what the differences between left-handed and right-handed knives are. Well, the answer to that lies in the blade of the knife.

Normal right-handed knives have an angle on the left side of the blade. This angle is the actual serration of the knife that makes it sharp. This left-sided serration is specifically designed for right-handed people since it counters and balances the natural clockwise maneuver of the right hand. This will eventually yield a straight cut. If left-handed people would use these knives, there will be no counterforce to the serration since the left hand's inward motion will exaggerate the angle. The cut will be slanted and not straight.