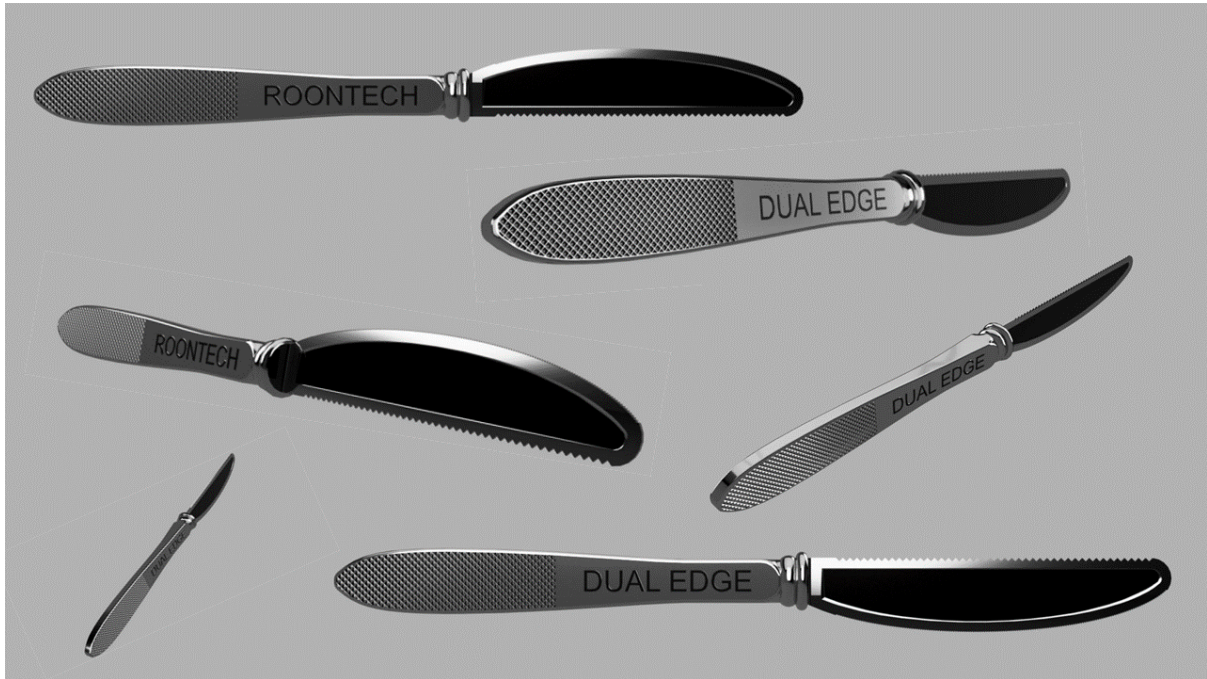


# ROONTECH

## Dual Edge

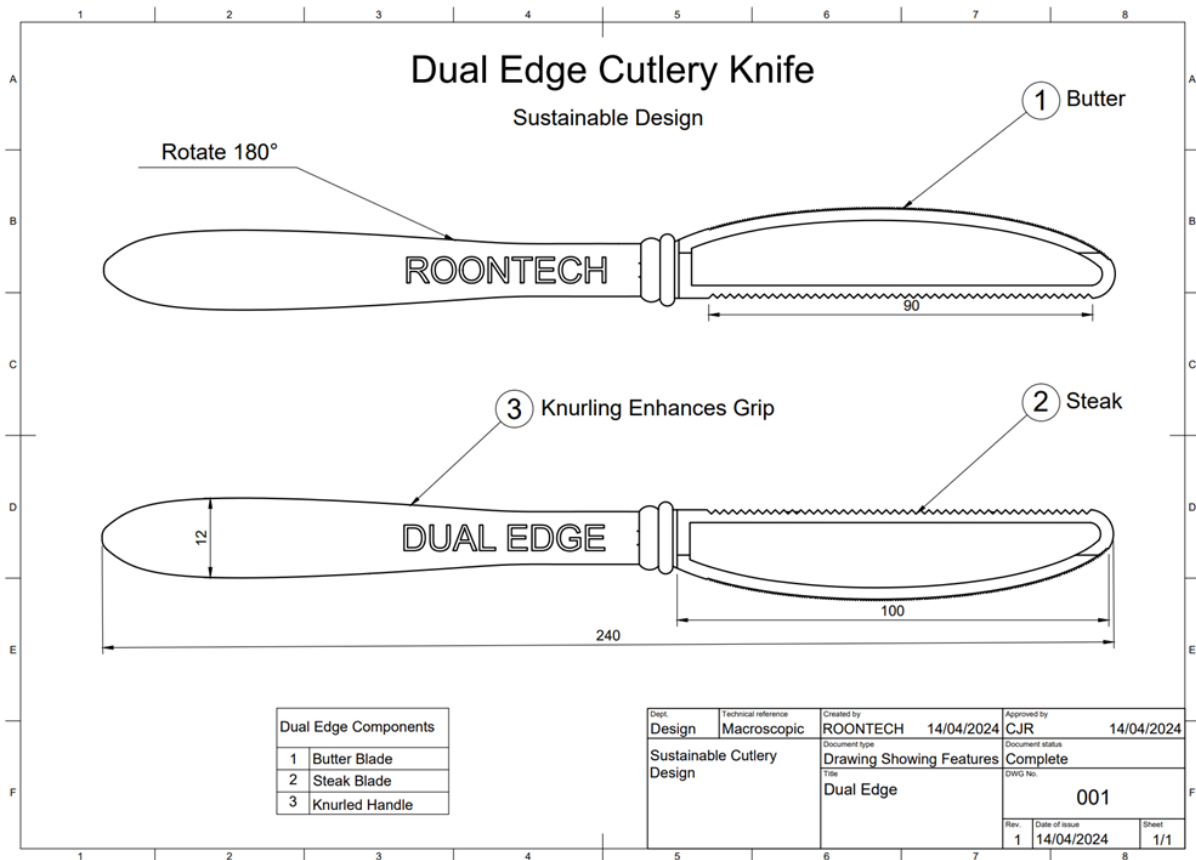


### Introducing

The Dual Edge, simply a combination Cutlery knife, one blade is for standard dining, the other for cutting steaks and tough meats, this product was designed for a few reasons. The first is due to being a sustainable method of manufacture, examples would relate to material relief which reduces embedded energy costs. Practicality it is an essential tool, why have two knives when one will suffice? Further energy is saved whilst washing up when you consider the abundance of cutlery knives.

The blade edge is also blunted, steak knives have been used to stab people, there is no need for a sharp edge as we do not cut food with a blades edge. The unique business model offers a discount if people send their old cutlery, also it will serve as a knife prevention amnesty, an alternative to offering knives to the police. Melting them down and producing the Dual Edge as a sustainable replacement. Who will benefit? Everybody from homeowners, restaurants, businesses and even the police. Of all my designs, without doubt, this is my pride and joy, a simple product with a positive impact.

## Design Features



## Highlights

**Versatility:** It combines a standard dining knife and a steak knife in one, making it suitable for various types of food.

**Sustainability:** The knife is designed with sustainable manufacturing methods, reducing material waste and energy costs.

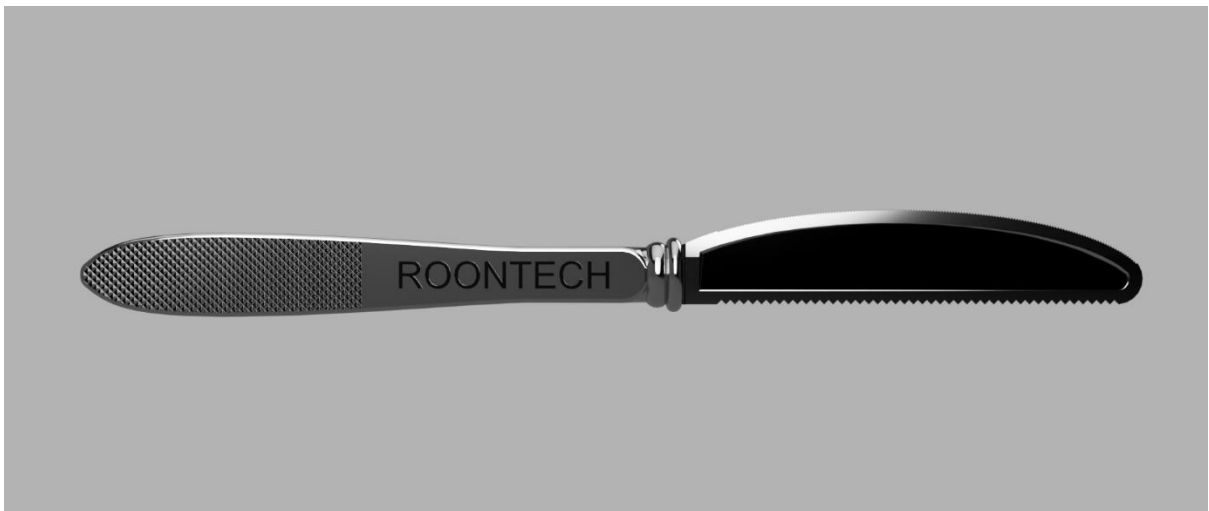
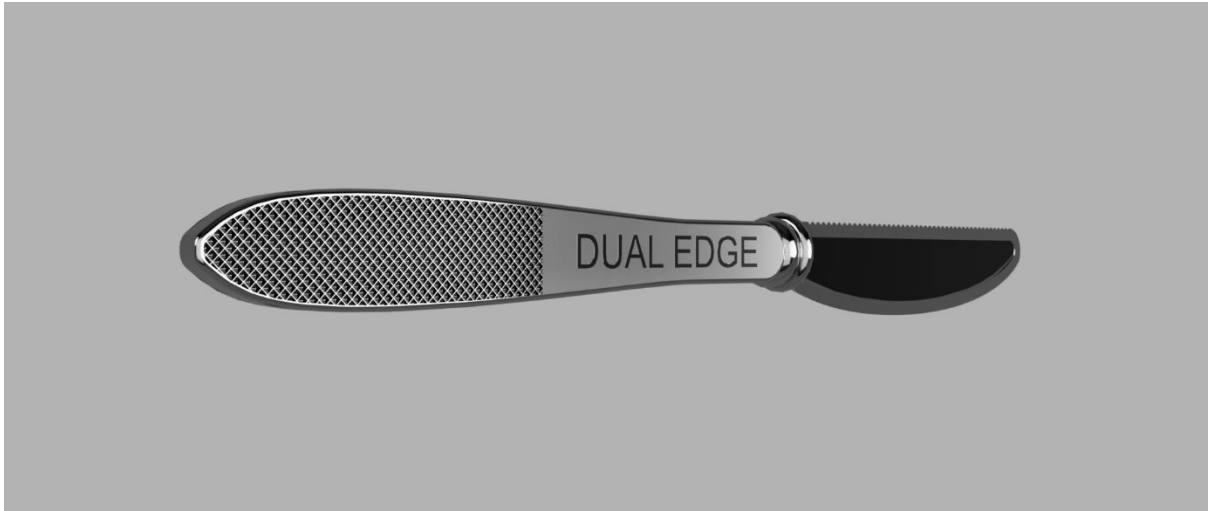
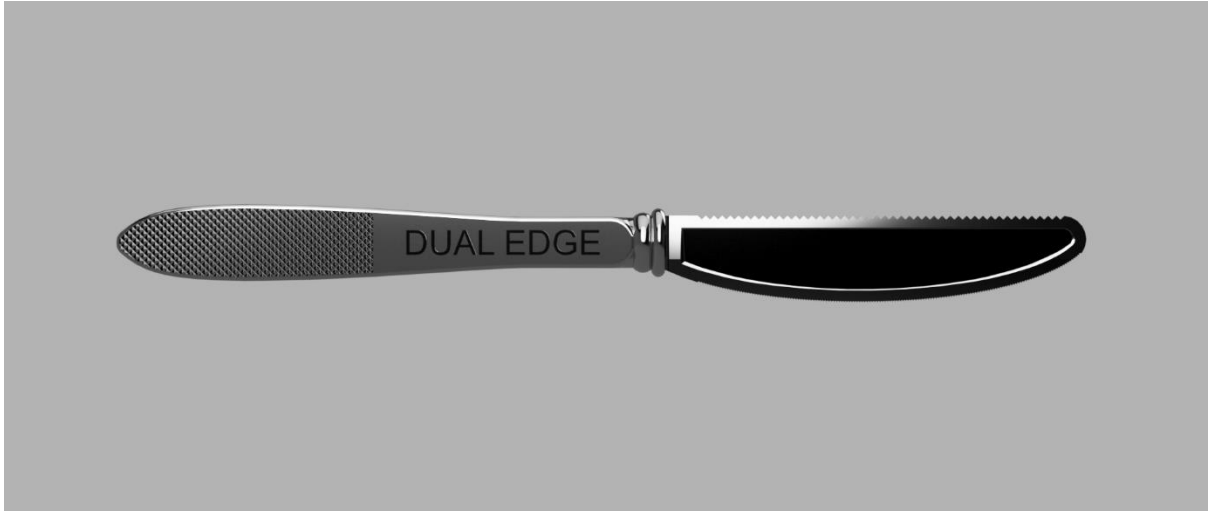
**Safety:** The blade edge is blunted, reducing the risk of injury while still being effective for cutting food.

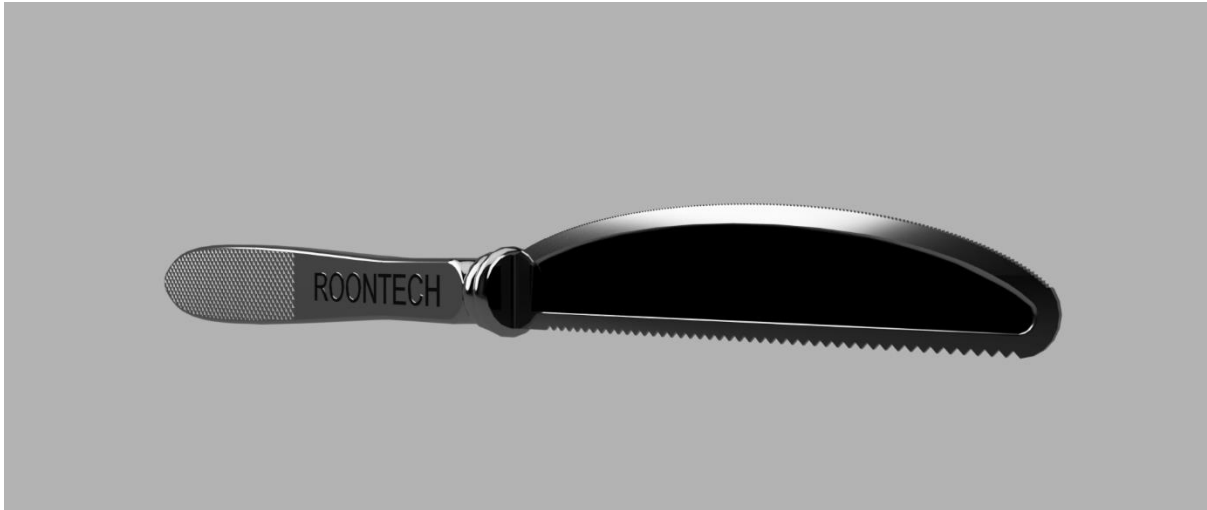
**Practicality:** It eliminates the need for multiple knives, simplifying dining and reducing the number of utensils to wash.

**Knife Prevention Amnesty:** ROONTECH offers a discount if customers send in their old cutlery, which is then melted down to produce new Dual Edge knives.

**Benefits:** This innovative approach benefits homeowners, restaurants, and even contributes to public safety initiatives.

# Conceptual Design





## Conclusion

A unique design has been presented and concluded that the efficient use of material combined with durability, practicality, safety and sustainability is an innovative solution to dining; The Dual Edge Cutlery Knife has the potential to lead the market by reducing time spent washing-up/cleaning multiple Cutlery Knives. The manufacturing process reduces overall embedded energy associated whilst procurement of materials brings the market price to a highly competitive figure. A simple solution welcomed at any dining table from home-use to restaurants.

A major factor of this design and how it came about was hearing of Steak Knives being used to stab people due to being easily accessible and concealable. UK society is plagued with knife crime and whilst I agree this is not a solution to the epidemic, the Dual Edge cannot be mis-used the same way current Steak Knives can be.