



**Parmesan Knife, Wood Handle**

art.	Width	Length	Lbs
A5000459	1"	4 3/4"	0.1

Designed to score and break apart hard cheeses, such as Parmesan. Handwashing is recommended.



**Oyster Knife**

art.	Length	Lbs
18209-06	5 7/8"	0.3



**Japanese "Santoku" Knife**

art.	Length	Lbs
18222-18	7 1/8"	1.3

The Santoku knife is a general-purpose kitchen knife with a flat edge and a sheepfoot blade that curves at an angle approaching 60 degrees at the point. The top of the Santoku's handle is in line with the top of the blade. The word Santoku loosely translates to 'three virtues' or 'three uses', a reference to the three cutting tasks the knife performs well: slicing, dicing and mincing. The Santoku's blade and handle are designed to work in harmony by matching the blade's width/weight to the weight of blade tang and handle.



**Ham Boning Knife**

art.	Width	Length	Lbs
48021-21	1 1/4"	12 7/8"	0.6



**Pie Knife & Server, Stainless Steel**

art.	Width	Length	Lbs
18514-18	2 1/4"	7 1/8"	0.4

Cutting and serving can be done in a breeze with this tool. It is made of stainless steel with a poly-propylene handle.



**Mezzaluna, Single Blade**

art.	Length	Lbs
48017-14	5 1/2"	0.4
48017-25	10 3/8"	0.4



**Mezzaluna, Double Blade**

art.	Length	Lbs
48215-14	5 1/2"	1.0
48215-30	11 7/8"	1.0

This mezzaluna knife/chopper has a double stainless steel blade, ideal for chopping and mincing efficiently and safely.



**Round Sharpening Steel**

art.	Length	Lbs
18235-26	10 1/4"	1.0

This steel reshapes and realigns the edges of the blade. It has a medium grit, is round in shape and has a black plastic handle.

