

- German carbon steel blades (X50CrMov15) stay razor sharp
- Fully sealed to eliminate cross contamination



- NSF approved
- Ergonomic handles for a comfortable grip
- Dishwasher safe

38018 •

Paring Knife, SS/PP, 3" Blade (cd)

Paring knife is perfect size and shape for preparing fruits and vegetables.



38000 •

Utility Serrated Knife, SS/PP, 5" Blade (cd)

Peel produce and make precision cuts for creative garnishes.



38001 •

Boning Knife, SS/PP, 6" Blade (cd)

Debone and fillet fish, poultry, and meat.



38002 •

Santoku Knife, SS/PP, 7" Blade (cd)

Chop and rock to cut through veggies.



38003 •

Chef's Knife, SS/PP, 8" Blade (cd)

Cut and chop all types of fruits and vegetables.



38004 •

Offset Serrated Bread Knife, SS/PP, 9" Blade (cd)

Slice bread without it tearing. Offset design allows more space between handle and counter to cut through with each slice.



38005 •

Chef's Knife, SS/PP, 10" Blade (cd)

Cut and chop all types of large fruits and vegetables.



38006 •

Scalloped Serrated Bread Knife, SS/PP, 10" Blade (cd)

Slice wider loaves of bread without them tearing. Great for artisan breads.



38007 •

Slicer Granton, SS/PP, 12" Blade (cd)

Slice meats without them sticking to the blade. Great for beef, pork, poultry, and more.



38009 •

Sharpening Steel, SS/PP 12" Blade (cd)

Great for straight and serrated blades.

