

The Right Knife for the Right Job



Paring

Ideal for close control of the blade. Paring, trimming, coring, peeling, dicing fruits and vegetables.



Utility

Versatile for larger paring tasks when coring, peeling, dicing and trimming.



Boning

De-boning chicken or ham, trimming fat and sinews. The tapered, pointed blade is a necessity for working closely around joints.



Sandwich

All-purpose size and shape is great for slicing sandwiches, fruits, and vegetables.



Tomato/Brunch

Serrated utility for fruits and vegetables with skins like tomatoes. Fork tip for coring and serving. Excellent on bagels and baguettes.



Off-Set Deli Knife

The versatility of the reversed-scalloped blade makes it perfect for “gentle cuts” in meats, cheeses, breads, and tough skinned fruits.



Bread

Serrated edge for slicing thick crusted European breads, crispy baguettes or soft breads and pastries; large fruits and vegetables with skin.



Carving

Long Blade for easily slicing thin pieces of roasts, ham, or fowl.



Cook's

The work knife is the most important knife in the kitchen. Ideal for chopping, dicing, mincing.



Santoku with Hollow Ground Edge

The hollow ground knife reduces drag and makes chopping, dicing and mincing effortless.



Super Slicer

The long reversed-scalloped blade is equally effective on meats, breads, and even cakes.