

# JB Prince

THE WORLD'S FINEST CHEFS' TOOLS & EQUIPMENT



# Cutlery

# WUSTHOF Made in Solingen, Germany

## Classic Forged Knives

Classic knife blades are high carbon, no-stain steel. They are a specially alloyed precision metal composed of carbon, chromium, molybdenum, and vanadium. Full-tang blades are faultlessly joined to a two-piece plastic handle with the look and feel of traditional wood.



a. **Chef's Knives**  
 W400-8 8" Blade  
 W400-9 9" Blade  
 W400-10 10" Blade  
 W400-12 12" Blade

b. **Extra Wide Chef's Knives**  
 W401-8 8" Blade  
 W401-10 10" Blade  
 c. **Hollow Ground Chef's Knife**  
 W515 8" blade

d. **Flexible Hollow Ground Slicer**  
 W406-13 12" Blade  
 e. **Pointed Serrated Slicer**  
 W412 10" Blade  
 f. **Pointed Hollow Ground Slicer**  
 W423 9" Blade

g. **Pointed Slicers**  
 W405-8 8" Blade  
 W405-10 10" Blade  
 W405-12 12" Blade



**Serrated Bread Knife**  
 W413 10" Blade



**Hollow Ground Nakiri Vegetable Knife**  
 W521 7" blade



**Flexible Filleting Knives**  
 h. W411-7 7" blade  
 i. W410-8 8" narrow blade



**Hollow Ground Santoku-Style Knife**  
 W420 6.5" blade



**Boning Knife-Stiff**  
 W408 5" blade



**Paring Knives**  
 W402-3.5 3.5" blade  
 W402-4 4" blade



**Turning Knife**  
 W404 2.75" blade



**Wusthof 5 Piece "Classic" Knives Cutlery Set**  
 • 8" Forged chef's knife  
 • 9" Forged slicer  
 • 8" Bread knife  
 • 4" Paring knife  
 • 9" Magnetized round steel  
 W501

L: length W: width (T: top, B: bottom) D: depth H: height C: capacity Ø: diameter

### Wusthof Grand Prix II Series

These blades are high carbon, no-stain steel. They are a specially alloyed precision metal composed of carbon, chromium, molybdenum, and vanadium joined to a one piece polypropylene handle with Wusthof's unique balancing weight.



a. **Chef's Knives**  
 W450-8 8" blade  
 W450-9 9" blade  
 W450-10 10" blade

b. **Hollow Ground Chef's Knife**  
 W516 8" blade



c. **Salmon Slicer**  
 W460 12" blade

d. **Pointed Slicer**  
 W451-10 10" blade



**Serrated Bread Knife**  
 W461 9" blade



**Roast Fork**  
 W463 6" tines



**Santoku-Style Knives**  
 e. **W462** Regular edge 7" blade  
 f. **W467** Hollow ground 7" blade



**Boning Knife**  
 W455-5.5 5.5" blade



**Paring Knife**  
 W452-3.5 3.5" blade



**Turning Knife**  
 W453 2.75" blade

### Wusthof Pro Series

Wusthof introduces an affordable, high quality line of stamped cutlery geared towards professional chefs. The PRO series is built for the tough demands of the commercial kitchen. The blades are made of high carbon stainless steel and fixed to ergonomic soft poly, slip-resistant handles. Wusthof has stayed true to their roots and continues to make this product in Germany.



g. **Chef's Knife**  
 W534-10 10" blade  
 W534-8 8" blade

h. **Serrated Offset Knife**  
 W533 8" blade



**Serrated Bread Knife**  
 W532 10" blade



**Flexible Filet Knife**  
 W536 8" blade



**Stiff Boning Knife**  
 W535 6" blade



**Paring Knife**  
 W531 3.5" blade



**Turning Knife**  
 W530 2.5" blade



## Wusthof Ikon Series

Design, ergonomics and the well known Wusthof quality are perfectly combined in one series to give you the ultimate cutting experience. Forged from one piece of specially tempered high carbon steel to ensure outstanding strength with an innovative handle design for comfort and control.



**Chef's Knife**  
W541-8 8" blade  
W541-10 10" blade



**Serrated Bread Knife**  
W539 9" blade



**Carving Knife**  
W540 9" blade



**Boning Knife**  
W542 5" blade



**Paring Knife**  
W538 3.5" blade



**Peeling Knife**  
W537 2.75" blade

## Wusthof Stamped Knives and Utensils

Wusthof stamped knives use advanced laser technology to cut high carbon, no-stain steel blades. Two piece, riveted handles are made of reinforced plastic.



**Fish Spatula**  
W429 7.5" overall



**Hollow Ground Wide Rounded Slicer**  
W510-12 12" blade  
W510-14 14" blade



**Sotted Turner**  
W522 4.7" blade. 11.2" overall



**"Super" Slicer Serrated Confectioner's Knife**  
Reverse serration reduces tearing. 10" blade.  
W484



**Serrated Confectioner's Knife**  
W511 10.25" Blade



**Diamond Knife Sharpener**  
W490 10" shaft



**Serrated Offset Knife**  
W409 7" blade



**Flexible Mini Spatula**  
W492-15 6" blade



**Turning Knife**  
W487 2.5" blade



**Bird's Beak Knife**  
W505 2" Blade

## J.A. HENCKELS Made in Solingen, Germany

### J.A. Henckels Professional "S"

Sigmaforge is one piece precision forging used in manufacturing of Pro "S" cutlery. Forging from a single piece of steel has the following benefits:

- Excellent geometry.
- Improved cutting edge retention and lasting sharpness.
- Improved steel structure.
- Friodur® ice hardened - maximum no stain properties and more blade strength.



**Chef's Knives**  
H705-8 8" blade  
H705-10 10" blade



**Chef's Slicer**  
H702-10 10" blade



**Utility Knife**  
H740-6 6" blade



**Paring Knives**  
H700-3 3" blade  
H700-4 4" blade

### J.A. Henckels International Classic Line

Fully forged, German made blades finished in Spain for a unique combination of Henckels quality & lower prices. Stain resistant, high carbon steel with riveted polypropylene handles.



**Chef's Knife**  
H780-8 8" blade



**Hollow Ground Santoku Knife**  
H784 7" blade



**Chef's Slicer**  
H781-8 8" blade



**Paring Knife**  
H782-4 4" blade

### J.A. Henckels Miyabi: Morimoto Edition

The Miyabi Morimoto 600S Edition by Zwilling J.A. Henckels is a true Japanese knife series that merges extreme sharpness with durability. Designed and approved by Iron Chef Morimoto and made in their own Japanese factory in Seki Japan. These knives combine sharpness, cutting edge retention, the highest flexibility and corrosion resistance. The 600 S Morimoto Edition merges authentic Japanese blades with Western style handle to create a truly unique line of cutlery.

- Zwilling Special formula steel that provides high carbon and chromium for optimal hardness.
- FRIODUR Ice-hardened for enhanced hardness, flexibility and corrosion resistance.
- Authentic Japanese blade profiles that are finished with the three step traditional Japanese Honbazuka sharpening process.
- A unique, perfected knife that combines aesthetics, sharpness and durability.
- Made in Japan and designed in conjunction with Iron Chef Morimoto.



**Chef's Knife**  
H793-8 8" blade  
H793-9 9" blade



**Slicer Knife 600S**  
H793-10 10" blade



**Utility Knife 600S**  
H793-5 5.5" blade

### J.A. Henckels Bob Kramer Carbon by Zwilling

These knives are designed for Zwilling J.A. Henckels by certified Master Bladesmith, Bob Kramer, the only Master Bladesmith in the world specializing in kitchen cutlery. Each knife is handcrafted in Seki City, Japan to Bob's exact specifications. They feature the precise quality of carbon steel (52100 straight carbon steel\*, heat treated to a hardness of 61 rockwell) that Bob chooses for his custom artisan knives. These knives are built for remarkable strength and unmatched edge retention. They also feature brass bolsters and handsome natural, triple riveted, African blackwood handles.



**Chef's Knife**  
H794-8 8" blade  
H794-10 10" blade

**These blades are not stain resistant and will discolor with use and rust if not dried properly.**



**Utility Knife**  
H794-5 5" blade

### J.A. Henckels Miyabi Kaizen

This line of knives is a marriage of traditional Japanese craftsmanship and German engineering. The blades are formed from a super steel stainless core of VG10 surrounded by 65 layers of damascus. The blade undergoes a four step hardening process to maximize the properties of the steel. It results in blades with excellent edge retention, superior corrosion resistance, and toughness. These super sharp blades are fixed to a beautifully finished black linen Micarta D-Shaped handle that is accented by a mosaic pin.



**Chef's Knife**  
H795-8 8" blade  
H795-9.5 9.5" blade



**Utility Knife**  
H795-6 6" blade



**Slicer Knife**  
H795-10 9.5" blade



**Paring Knife**  
H795 3.5 3.5" blade

### J.A. Henckels Stamped Parers



**Paring Knife**  
Black handle. 3.5" blade.  
H787



**Sheep's Foot**  
Yellow handle. 3" blade.  
H789



**Turning Knife**  
Blue handle. 2.5" blade.  
H788



**Paring Knife**  
Green handle. 4" blade.  
H790

### J.A. Henckels Accessories



a. **Oval Steel**  
H723-12 12" length  
b. **Round Steels**  
H724-10 10" length  
H724-12 12" length



**Kitchen Scissors**  
H738 8" overall



**Cleaver**  
H728-6 16 oz, 6" blade

L: length W: width (T: top, B: bottom) D: depth H: height C: capacity Ø: diameter

## MCUSTA ZANMAI

The Mcusta Zanmai Knife Series is made using high carbon VG10 stainless steel, it is engineered for maximum rust resistance and a long-lasting edge. The beautiful Octagonal shape handle with nickel/silver bolster gives this knife a excellent balance and great feel when used for cutting.



**Gyuto Chef's Knife**  
Z232-8 8.2" blade  
Z232-10 9.4" blade



**Slicer Knife (Sujihiki)**  
Z234 9.4" blade



**Santoku Knife**  
Z231 7" blade



**Zanmai Petty Utility Knife**  
Z230 5.9" blade

## Mcusta Zanmai Pro

The Mcusta Zanmai Pro series of Japanese knives are both beautiful and high performance knives. The Mcusta Zanmai Pro knives is made from "8A" Molybdenum Vanadium steel, a high quality steel that is tough and holds its edge very well. These Mcusta Zanmai Pro knives have an ergonomic, beautiful and unique Corian Dupont handle with endcap.



**Chef's Knife**  
Z239-8 8.2" blade  
Z239-10 9.4" blade



**Slicers (Sujihiki)**  
Z242-9 9.4" blade  
Z242-10 10.6" blade



**Santoku Knife**  
Z238 7" blade



**Nakiri Style Vegetable Knife**  
Z240 6.5" blade



**Petty Utility Knife**  
Z236 4.3" blade  
Z237 5.9" blade

## Mcusta Zanmai 8A

The Mcusta Zanmai 8A line of knives uses the same Molybdenum Vanadium that is featured in there pro series (shown above) offering a high quality finish and excellent edge retention. A beautifully polished pakka wood handle is fitted on these full tang knives and the butt is fitted with a mirror finished end cap. These knives do not have a bolster.



**Chef Knife**  
Z244-8 8.2" blade  
Z244-10 9.4" blade



**Santoku Knife**  
Z243 7" blade



**Petty Utility Knife**  
Z242-3.5 3.5" blade  
Z242-5 5.9" blade



# TAMAHAGANE

Tamahagane cutlery derives its name from the rich Japanese tradition of sword making, and the intricate layered steels involved in the process.

## Tamahagane Pro

Made from Molybdenum/Vanadium steel which is specially tempered and hardened to 58° on the Rockwell scale. To achieve this hardness, it is heated to 1050 °C and after that it is cooled to below -73 °C. This extreme heat and cooling not only hardens the knife, it also provides great durability and facilitates a razor sharp edge. The entire blade, not just the edge, is formed using wet-honing technique with grindstones. This process starts with coarse and then medium grindstones to form the primary blade. They are finished with superfine grindstones that give the blade's edge a mirror finish. Forming the whole blade using this method, allows the knife to be easily re-sharpened. This combined with the mirror polished edge provides excellent edge retention. The handles are made of anti-micro bacterial compressed laminated black wood and fitted with a ferrule between the blade's tang and handle.



**Pro Chef's Knife**  
Z204-8 8" blade  
Z204-10 10" blade



**Pro Santoku Knife**  
Z202 7" blade



**Pro Vegetable Knife**  
Z203 7" blade



**Pro Boning Knife**  
Z200 6" blade



**Pro Slicer**  
Z205 11" blade



**Pro Utility Knife**  
Z201 5" blade

## Tamahagane San Series

The blades of these knives are 3-ply constructions, and are formed by repeatedly rolling three separate layers together to create highly specialized steel. The blade's core is high carbon VG5 steel that has a Rockwell Hardness of approximately 58°-59°. This hardness is a byproduct of the rolling process. The two outer layers are SUS410 stainless steel that provide strength and help keep the knife free of corrosion.

This steel formation lends itself to an extremely sharp edge that has been finished to a blade angle of 14-15 degrees. These fine blades are fixed to a comfortable compressed laminate wood handle. The bases of the knives' handles have been weighted, giving the finished piece excellent distribution of weight. These knives are an excellent balance of tradition and technology.



**Chef's Knife**  
Z193-8 8" blade  
Z193-10 10" blade



**Santoku Knife**  
Z192 7" blade



**Slicing Knife**  
Z194-11 11" blade



**Vegetable Knife**  
Z195 7" blade



**Pairing Knife**  
Z191 3.5" blade



## Tamahagane Kyoto San Series

The 63 layer Damascus style blades of these knives are a 3-ply construction, and are formed by repeatedly rolling three separate layers together to create highly specialized solid blade steel. The blade's core is high carbon VG5 steel that has a Rockwell Hardness of approximately 59°-60°. This hardness is a byproduct of the rolling process. The outer layers are SUS410 stainless steel that provide strength and help keep the knife free of corrosion. This steel formation lends itself to an extremely sharp edge that has been finished to a blade angle of 14-15 degrees. These fine blades are fixed to a comfortable compressed laminate linen handle. The bases of the knives' handles have been weighted, giving the finished piece balance. These knives are an excellent balance of tradition and technology.



**Chef's Knife**  
Z210-8 8" blade  
Z210-10 10" blade



**Santoku Knife**  
Z208 7" blade



**Slicer Knife**  
Z211 11" blade



**Utility Knife**  
Z207 5" blade



**Vegetable Knife**  
Z209 7" blade



**Paring Knife**  
Z206 3.5" blade

## GLOBAL KNIVES From Japan

This Japanese company has reinvented professional cutlery. Blade and handle are made of seamlessly bonded, high-carbon, stain resistant steel. This unique design provides superior balance and responsiveness. Plus... the dimpled handle offers surprising comfort and a sure grip while remaining impervious to bacteria. Super thin blades make slicing, cutting and tip-work faster and easier. This surprisingly light knife is easy to use and extremely comfortable.

### Chef's Knives

Smooth blade-to-handle joint.

- a. Y500 8" blade
- b. Y523 8" serrated blade



### Chef's Knives

Indented blade-to-handle joint.

- c. Y509 9.5" blade
- d. Y531 11" blade





**Hollow ground Santoku knife**  
Y587 7" blade



**Chef's Cleaver**  
Y532 1 lb, 6" blade



**Bread Knife**  
Y507 8.5" blade



**Pointed Bread Knife**  
Y573 9.5" blade



**Large Vegetable Knife - Hollow Ground**  
Y591 7.5" blade



**Large Vegetable Knife**  
Y503 7.5" blade



a. **Flexible Slicer**  
Y506 12" blade



c. **Wide Blade Slicer**  
Y520 7" blade



b. **Flexible Slicer/Fillet Knife**  
Y510 9.5" blade



d. **Flexible Utility Knife**  
Y516 6.5" blade



f. **Utility Knife**  
Y504 5" blade



e. **Serrated Utility Knife**  
Y537 6" blade



**Sashimi Knives\***  
Pointed tip.  
Y526 9.5" blade  
Y527 12" blade

\*Sharpened on the right side only.



**Oriental Chef's Knife**  
Y541 7" blade



**Deba Knife\***  
Y519 7" blade

\*Sharpened on the right side only.



**Boning Knife with Bolster**  
Y543 6" blade



**Flexible Fillet Knife**  
Y533 8" blade



**Flexible Boning Knife**  
Y513 6" blade

## Global Sets



### 3 Piece Sous Chef's Set

Packed in an attractive carton with cardboard sleeve. Contains:  
8" Chef's Knife (Y500), 5.5" Vegetable Knife, 4" Paring Knife (Y505).  
Y545



### 3 Piece Chef's Set

Packed in an attractive carton with cardboard sleeve. Contains:  
5" Utility knife (Y504), 8" Chef's knife (Y500), 3" Paring knife (Y538).  
Y588



### 3 Piece Santoku Set

In attractive carton with cardboard sleeve. Contains:  
5" Utility knife (Y504), 7" Hollow ground santoku (Y587),  
3" Paring knife (Y538).  
Y589



### 5 Piece Set with Block

Five Global knives in stainless steel and plastic block. Contains:  
4" Paring knife (Y505), 5" utility knife (Y504), 8" Chef's knife  
(Y500), 8.5" serrated knife (Y507), 8" Chef's slicer (Y501).  
Y582

## Global "Master Series" Knives

Thicker back and heavier handle give these knives the extra heft many professionals want. Same superb edge and easy handle as the original Globals.



### Chef's Knives

Y552-8.5 8.5" blade  
Y552-11 11" blade  
Y552-12 12" blade



**Oriental Vegetable Knife**  
Y550 8" blade



**Chef's Utility Chopper**  
Y551 6.25" blade





**Paring Knives**  
**Y538** 3" blade  
**Y569** 4" blade  
**Y505** 4" blade



**Shellfish or Marrow Forks**  
 Set of 4, 8" length.  
**Y572**  
**Y572-A** Individual fork



**Fish Bone Tweezers**  
**Y576** 5.75" length



**Turning Knife**  
**Y511** 2.5" blade



**Forged Steak Knife**  
 Set of 4 knives.  
**Y570-Set** 4" blade



**Roast Fork**  
**Y528** 6.5" tines, 12" overall



**a. Slotted Offset Spatula**  
**Y562** 5" blade

**b. Offset Spatula**  
**Y563** 5" blade



**Slotted Spatula**  
**Y566** 6" blade with curved tip.



**Ceramic Sharpener**  
 Replaceable shaft.  
**Y534** 9.5" shaft  
**Y534-R** 9.5" Replacement shaft

**Diamond Steel**  
**Y561** 10" shaft



**Sharpening Guide Set**  
**Y536**



**Ceramic Whetstone\***  
**Y565** 1000 grit

**Stainless Steel Holder\***  
 For Ceramic Whetstone  
**Y574**

**\*Important: Items are pictured together but sold separately.**



**Hand Held Water Sharpener**  
 Two ceramic wheels (coarse, medium). Compartment fills with water so the blade is continuously cooled while being sharpened.  
**Not suitable for knives sharpened on one side only.**  
**Y579**



**7 pocket Knife Portfolio\***  
 This is a sleek case that holds your tools in a notebook style format. The thin profile of this case makes it ideal for transporting Global cutlery and tools in a compact manor. Bag dimensions are approximately 14.5" length, 9" width.  
**Y586**

**\*Cases and rolls are shown with cutlery for illustration purposes only. Cutlery is not included.**

## KIKUICHI From Japan

Kikuichi has been one of Japan's finest knife manufacturers for over 100 years. To this day, their blades proudly display the emperor's Chrysanthemum, a mark of superb Japanese craftsmanship. Kikuichi knives are made in Sakai, Japan where 95% of traditional Japanese knives are made. JB Prince Company is proud to offer some of the company's top-of-the-line laminated Western style knives. These hand-crafted blades have a level of performance rarely found in knives made in the West.

### Kikuichi Gold Series

These knives are skillfully handcrafted and designed for professional use. They have a core of VG-10 that is wrapped in SUS410 stainless steel. The VG-10 core forms a keen cutting edge. The outer layers of SUS410 provide protection from corrosion. The clad style blades are sharpened 50/50 making this knife suitable for right and left hand users. The handles are riveted to the full tang and made of a compressed wood. Each Gold series chef's knife comes with a custom fitted wood saya blade cover.



Includes Ho wood saya cover.



**Chef's Knife (Gyuto)**  
Z180-8 8" blade  
Z180-9.5 9.5" blade



**Chef's Slicer (Sujihiki)**  
Z181-9.5 9.5" blade

### Kikuichi Warikomi Damascus

In addition to being made with layered Damascus steel these knives have a tsuchime, or hand hammered finish. The hand hammering adds a unique decorative effect and also helps reduce friction while cutting to help prevent food from sticking to the sides of the blade. The 16 layers are comprised of VG10 high carbon steel, and stainless steel. The VG10 blade provides optimum edge retention and the stainless steel aids in stain resistance. The handles are made of a moisture resistant compressed wood and fixed to the tang with three rivets. The result is Kikuichi's top of the line Damascus knife.



**Chef's Knife (Gyuto)**  
The blade is hand hammered and has a true Damascus finish.  
Z185-8 8" blade  
Z185-9.5 9.5" blade



**Santoku Knife**  
The blade is hand hammered and has a true Damascus finish.  
Z183-7 7" blade



**Chef's Slicer (Sujihiki)**  
The blade is hand hammered and has a true Damascus finish.  
Z186-9.5 9.5" blade



**Utility Knife (Petty)**  
The blade is hand hammered and has a true Damascus finish.  
Z184-5 5" blade

### Kikuichi Western Style Sushi Knife/Slicer

The blades geometry and cutting edge are ideal for cutting rolled sushi and slicing boneless meats.



Z182-10.5 10.5" blade

# MASAHIRO

## Masahiro Carbon Steel

Masahiro, one of Japan's largest cutlery companies, makes these superb Western-style, professional knives. Carbon steel gives the sharpest edge. The blades are designed for fine slicing and are sharpened on both sides. The handles are made of high density fiberboard for moisture resistance, and are stainless steel riveted to the full tang.

These blades are made from carbon steel. They are not stain resistant and will form a patina.



**Chef's Knives (Gyuto)**  
Y602-7 7" blade  
Y602-8 8" blade  
Y602-9.5 9.5" blade



**Thin Blade Slicers (Sujihiki)**  
Y605-9.5 9.5" blade  
Y605-10.5 10.5" blade



**Santoku Knife**  
Y604 7" blade



**Japanese Boning Knife (Hankotsu)**  
Y603 6" blade



**Utility Knife (Petty)**  
Y601 6" blade



**Paring Knife (Petty)**  
Y600 4.75" blade

## Masahiro Stain Resistant Blades Made From Molybdenum Vanadium Steel

Masahiro knives are crafted in Seki City, Japan. They are a full tang construction with wood handles that are fixed with three rivets. Stainless steel blades are chisel ground and the edges are mirror polished and extremely sharp. These are solid performing knives that are easy to maintain and designed for the professional chef.



**Chef's Knives (Gyuto)**  
Y652-7 7" blade  
Y652-8 8" blade  
Y652-9.5 9.5" blade



**Thin Blade Slicers (Sujihiki)**  
Y660-9.5 9.5" blade  
Y660-10.5 10.5" blade



**Santoku Knife**  
Y661 7" blade



**Japanese Boning Knife (Hankotsu)**  
Y662 6" blade



**Utility Knife (Petty)**  
Y651 6" blade



**Paring Knife (Petty)**  
Y650 4.75" blade



L: length W: width (T: top, B: bottom) D: depth H: height C: capacity Ø: diameter

## Masahiro MV High Carbon, Stain Resistant Steel

These Masahiro knives are amazingly light weight, yet perfectly balanced. The edges are mirror polished. The handles have a three rivet design and are made of a seamless composite plastic. They are remarkably durable, much more practical and longer lasting than a laminated wood handles. The handle is resistant to bacteria which keeps the knife very hygienic in daily use.

**These extremely thin blades are for fine, precise slicing, NOT for breaking bones or rough work.**



### MV Chef's Knife (Gyuto)

Y671-240 stainless steel, plastic handle. 9.5" blade.

Y671-210 stainless steel, plastic handle. 8" blade.



### MV Santuko Knife

Y672-175 stainless steel, plastic handle. 7" blade.



### MV Paring knife (Petty)

Y670-150 5.9" blade

## MISONO From Japan

The Misono Company is descended from one of Japan's great sword makers. While still producing ceremonial swords, Misono is now more famous for their excellent, thin blade cutlery, some of the finest in Japan. You can select from four of their best lines, each with different design, blade steels and bolster features. All the Misonos have the same handles made from natural wood for comfort and feel. They are impregnated with resin under high pressure and great heat to make them very durable and impervious to water.

## Misono Highest Quality Swedish Carbon Tool Steel

Misono's original knife line is made from Swedish, high carbon tool steel. Believed by many to be the finest for cutlery because of its unique molecular structure, the blades are hot-forged, hardened and tempered to Rockwell 60°. Blades are sharpened on both sides (Western style) with a standard bolster.

**These blades are made from carbon steel. They are not stain resistant.**



### Chef's Knives (Gyuto)

Y701-8 8" blade

Y701-9.5 9.5" blade



### Thin Blade Knives (Sujihiki)

Y702-9.5 9.5" blade

Y702-10.5 10.5" blade



### Paring Knife (Petty)

Y700 4.75" blade

## Misono Stain Resistant Blades Made From Molybdenum, Vanadium Steel

Using the same thin-blade construction, these knives are made of a high carbon, chrome-molybdenum steel that insures good edge quality while resisting stain and rust. The metal is ice-hardened and tempered to Rockwell 58° and sharpened on both sides (western style). Standard bolster.

**These blades are made from stain resistant steel.**



### Chef's Knives (Gyuto)

Y705-8 8" blade

Y705-9.5 9.5" blade

### Hollow Ground Chef's Knives (Gyuto)

Y712-9.5 9.5" blade

Y712-10.5 10.5" blade



### Narrow Blade Slicers (Sujihiki)

Y706-9.5 9.5" blade

Y706-10.5 10.5" blade

Y707-10.5 Hollow ground 10.5" blade



**Santoku Knives**

- a. **Y722** Light Regular edge, 7" blade
- b. **Y723** Light Hollow ground, 7" blade



**Japanese Boning Knife (Honakatsu)**  
Y710 6" blade



**Thick Blade Chopping Knife (Deba)**  
Y711 Heavy, 11 oz, 6.5" blade



**Paring Knife (Petty)**  
Y704-6 5.9" blade



**Not for use with bones.**

**Chinese Cleaver**  
Y724 7.5" blade

**Misono's Stain Resistant 440 Series**

This steel has more chrome which makes it harder and allows a sharper edge but with good re-sharpening properties. Ice hardened and tempered for strength and durability. Standard bolster.



**Chef's Knife (Gyuto)**  
Y735-8 8" blade  
Y735-9.5 9.5" blade



**Thin Blade Slicer (Sujihiki)**  
Y736-9.5 9.5" blade



**Paring Knife (Petty)**  
Y734-6 5.9" blade

**Misono UX-10 Series**

Top grade Swedish, high carbon, no-stain steel makes hard, sharp cutting edges with surprisingly easy resharpening. Ice hardened (sub zero) and tempered to Rockwell 60° for great strength and edge retention. Unique tapered, German nickel silver bolster allows greater comfort and less irritation from the back of the blade.

**These extremely thin blades are for fine, precise slicing, NOT for breaking bones or rough work.**



**Chef's Knife (Gyuto)**  
Y730-8 8" blade  
Y730-9.5 9.5" blade



**Hollow Ground Chef's Knife (Gyuto)**  
Y741-8 8" blade  
Y741-9.5 9.5" blade



**Thin Blade Slicer (Sujihiki)**  
Y731-9.5 9.5" blade



**Hollow Ground Chef's Slicer (Sujihiki)**  
Y742-9.5 9.5" blade  
Y742-11 11" blade



**UX-10 Paring Knife**  
Y729 5.9" blade



**Hollow Ground Paring Knife (Petty)**  
Y740 4.75" blade



**Santoku Knife**  
Y732 7" blade

## KANEMASA Japanese Hand-Made Professional Cutlery Carbon, Sword Steel Blades

### Kanemasa Highest Quality

These knives are hand-made by a small, well established (1917) factory for their professional customers. The steel is Yasugi Shiro-ko, a high carbon, steel preferred for daily use because it is easily re-sharpened to a very fine edge. This is laminated during forging to a "mild" (more rigid) steel for strength, then polished and sharpened. As with all carbon steel knives, this will rust if not treated properly. The handles are made from "Ho" or Ichii wood. Varieties unique to Japan which are light and very water resistant. The ferrules are buffalo horn.

### Kanemasa Traditional Round Ho-Wood Handles



#### Pointed Sashimi Knife (Yanagiba)

Thin blade for fine slicing.

Y800-24 9.5" blade

Y800-27 10.5" blade



#### Deba Knife

Thin edge, thick back for cutting meat & poultry. 6" blade.

Y802-15



#### Square Usuba Knife

Vegetable & fruit slicer. 7" blade.

Y804-18

### Kanemasa Octagonal Ichii Wood Handles Surer, more comfortable grip

These knives are sharpened on one side only.



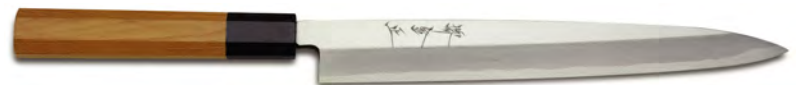
#### Square Usuba Knife

Y824-18 7" blade



#### Professional Deba Knife

Y822-15 6" blade



#### Pointed Sashimi Knives (Yanagiba)

Y820-24 9.5" blade

Y820-27 10.5" blade

## BUNMEI Traditional Japanese Cutlery No-Stain Steel Blades

### From The Makers of Global

Bunmei Traditional Knives have molybdenum/vanadium stainless steel blades. They are sharpened on one side for razor sharpness and have slip resistant wood handles with black, plastic bolsters.

#### Sashimi Knives

For slicing



Y402-10.5 Square Sashimi. 10.5" blade



Y403-10.5 Pointed Sashimi. 10.5" blade

Y403-12 Pointed Sashimi. 12" blade



## MAC From Japan

### Mac Professional Series

For 40 years, this company has sold superior quality cutting tools in Japan. Now their "Professional Series" knives are available here. These superb tools are made from a high carbon, stain resistant steel forged to 60 Rockwell (a hardness rating that assures edge sharpness and good re-sharpening quality). Forged bolsters and riveted water repellent wood handles are joined by hand. These knives are extremely sharp.



**Hollow Ground Santoku Knife**  
Y310 7" blade



**Chef's Knives (Gyuto)**  
Y301-8.5 8.5" blade  
Y301-9.5 9.5" blade  
Y301-10.5 10.5" blade



**Hollow Ground Chef's Knife (Gyuto)**  
Y311-8 8" blade



**Paring Knives (Petty)**  
Y300-3 3" blade  
Y300-5 5" blade  
Y300-6 6" blade



**Flexible Fillet Knife**  
Y307 7" flexible blade

### Mac Chef's Line

Mac "Chef's Line" uses the same steel and handle but without a forged bolster. Same great edge.



**Boning Knife (Sheath)**  
Y313 6" blade



**Wavy Edge Slicer**  
Y312-10.5 10.5" blade



**Japanese Vegetable Knife (Nakiri)**  
Sharpened on both sides. 6.5" blade.  
Y303



**Hollow Ground Chef's Knives**  
Grooved on both sides.  
Y306-8 8" blade  
Y306-10 10" blade



**Santoku Knife**  
Y309 4" blade



**Turning Knife**  
Y308 2.5" blade



**Ceramic Sharpening Rod**  
Y304 800 grit, 8.5" rod



**Black Ceramic Honing Rod with Grooves**  
Y314-A 1200 grit, 10.5" rod

# VICTORINOX From Switzerland

Made in Switzerland, Victorinox knives have high carbon stainless steel stamped blades with rosewood or NSF approved one-piece plastic handles made of FIBROX textured nylon.



### Chef's Knives

- V812-8 8" blade
- V812-8PL plastic handle. 8" blade
- V812-10 10" blade
- V812-10PL plastic handle. 10" blade
- V812-12 12" blade
- V812-12PL plastic handle. 12" blade



### Serrated Chef's Knives

- Only 0.75" of blade is serrated.
- V813-7.5 7.5" blade
- V813-7.5PL plastic handle. 7.5" blade
- V813-10 10" blade
- V813-10PL plastic handle. 10" blade



### Hollow Ground Wide Slicers

- Only for boneless products. Plastic handle.
- V822-12PL 12" blade
- V822-14PL 14" blade



### Hollow Ground Narrow Flexible Slicer

- Only for boneless products. Wood handle.
- V821-12 12" blade



### Pointed Slicers

- V817-10 10" blade
- V817-10PL plastic handle. 10" blade
- V817-12PL plastic handle. 12" blade



### Serrated Pointed Slicers

- V818-10 10" blade
- V818-10PL plastic handle. 10" blade

### Serrated Round End Slicers

- V820-12 12" blade
- V820-12PL plastic handle. 12" blade
- V820-14 14" blade
- V820-14PL plastic handle. 14" blade





**Paring Knives**  
Plastic handle. 3.25" blade.  
V801 Black handle  
V801-R Red handle  
V801-W White handle



**Serrated Paring Knives**  
Plastic handle. 3.25" blade.  
V802 Black handle  
V802-R Red handle  
V802-W White handle



**Utility Knives**  
4" Blade  
V839 Black handle  
V839-R Red handle  
V839-W White handle



**Long Handle Paring Knife**  
3.25" blade  
V850 Straight blade  
V850-W Wavy blade



**Serrated Utility Knife**  
White handle. 4" blade.  
V843-W



**Paring Knives**  
Wood handle. Straight edge  
3.5" blade.  
V816



**Kitchen Knives**  
Wood handle. 4.75" blade.  
V815 Straight edge  
V815-W Serrated edge



**Stiff Blades Curved Boning Knives**  
V826-6 6" blade  
V826-6PL plastic handle. 6" blade.



**Stiff Blades Wide Boning Knives**  
V828-6 6" blade  
V828-6PL plastic handle. 6" blade.



**Stiff Narrow Boning Knives**  
V824-6PL plastic handle. 6" blade.



**Semi Flex Blades Fish Filleting Knives**  
V829-7 7" blade  
V829-7PL plastic handle. 7" blade.



**Semi Flex Blades Narrow Boning Knives**  
V823-6 6" blade  
V823-6PL plastic handle. 6" blade.



**Flexible Filet Knife**  
Plastic handle, 7" blade.  
V851



**Flexible Boning Knife**  
Plastic handle, 8" blade.  
V852



**Bread Knives**  
V837-8 8" blade  
V837-8PL plastic handle. 8" blade.



**Bread Knives**  
V836-10 10" blade  
V836-10PL plastic handle. 10" blade.



# ACCESSORIES

## Forks



**Victorinox Roast Fork**  
V810-11 6" tines, 11" overall



**F. Dick Small Fork**  
Stainless steel, 4.5" tines, 10.5" overall  
D979



**F. Dick Mini Fork**  
Stainless steel, 3.5" tines, 9" overall  
D961



**F. Dick 5" Saute Fork**  
Stainless steel, stamped fork. 3.75" Tines, 9" overall  
D962

**F. Dick Chef's Fork**  
Stainless steel, 3.5" tines, 12.5" overall  
D918



## Spatulas



**Dexter/Russell Offset Spatula**  
Stainless steel, wood handle. 10" blade, 15" overall  
M938-10



**Dexter/Russell Turner**  
Stainless steel, wood handle. 8" blade, 14.5" overall

- e. M939
- f. M939-PL white plastic handle



**F. Dick Small Turner**  
Stainless steel, plastic handle. 5" blade, 10.5" overall  
D976



**Dexter/Russell Perforated Turner**  
Stainless steel, wood handle. 8" blade, 14.5" overall  
M917



a



b

**LamsonSharp Stiff Blade Spatulas**  
Stainless steel blade, plastic handle  
a. M832 2.5" blade, 9" overall  
b. M830 5" blade, 11" overall



**Peltex from France**  
Stainless steel blades, wood handles  
c. M991 2.25" blade, 7.5" overall  
d. M992 3.5" blade, 10.5" overall



**Round Meat Flattener**  
Nickel plated steel. 3.5" diameter, 11.5" length. 11 oz. (1lb).  
**M953**

**Fish Scalers**



**Matfer Fish Scaler**  
Cast aluminum. 9" overall.  
**U747**



**American Fish Scaler**  
Stainless steel. 9" overall.  
**U914**



**Heavy Duty French Fish Scaler**  
Super efficient. Stainless steel head. 11.5" overall.  
Plastic handle.  
**U658-PL**

**Shellfish Knives**



**Clam Knife**  
Stainless steel blade, white plastic handle.  
NSF approved. 3" blade.  
**M986**



**Oyster Knife, New Haven Style**  
Stainless steel blade, curved tip. White plastic handle. NSF approved. 3" blade.  
**M987**



**Oyster Knife, Providence Type**  
Stainless steel blade, straight tip. White plastic handle. NSF approved. 3" blade.  
**M988**



**French Seafood Knives**  
Stainless steel blades, riveted wood handles.

a. **Clam**  
2.75" blade. 7" overall.  
**M811**

b. **Oyster**  
2.5" blade 6.5" overall.  
**M810**



**Pointed Oyster Knife**  
Stainless steel, plastic handle.  
2.5" blade, 6.38" overall.  
**M999**



**Anti-Slip Handle Oyster Knife**  
Stainless steel blade with 3 teeth for easier opening of oysters. Anti-slip handle for improved grip. 2" blade, 6" overall.  
**M989**



**Larding Needle Set**  
Stainless steel needles in plastic box contains:  
1 Larding needle, 2 straight dressing needles (6", 8"), 2 curved dressing needles (7", 9").  
**D942**



**Cheese Knife**  
Victorinox two handle cheese knife.  
**V805-12** 12" blade  
**V805-14** 14" blade

## F. Dick Forged & Stamped Blade Knives

F. Dick knives are high carbon, no-stain steel with polypropylene handles.



**Offset Handle Serrated Knife**  
D963 7" blade



**Decorating Knife**  
Deeply grooved. 4" blade  
D905



**Turning Knife**  
D914 2.5" blade



Not for use with bones.

### Chinese Style Slicers by Dexter/Russell

Not to be used as cleavers. High carbon no-stain steel. Wood handle. Full size 8" blade.  
M933-A



### Curved Blade Choppers (Mezzaluna)

Three 12" blades, plastic handles.

M957-B Carbon steel

M957-C Stain resistant steel

## BUTCHER KNIVES



### Victorinox Cimeter Knives

V830-10 rosewood handle. 10" blade V830-10PL plastic handle. 10" blade

V830-12 rosewood handle. 12" blade V830-12PL plastic handle. 12" blade



### Victorinox Butcher Knives

V831-10PL plastic handle. 10" blade

V831-12PL plastic handle. 12" blade



### F. Dick Cleaver

Stainless steel. 1.5 lbs., 7" blade  
D923



### Messermeister Cleaver

Stainless steel. 1.5 lbs., 6" blade.  
Plastic handle.  
M825



### Henckels Cleaver

1 lb., 6" blade  
H728-6

### Butcher Saw

Stainless steel, plastic handle and flip lever.  
20" blade, 30" overall.  
D973

### Replacement Blade

Stainless steel blade.  
D973-A



# SHARPENING STEELS



**F. Dick Round Steels**  
Plastic handle & guard.  
D949 9.5" shaft  
D950 12" shaft



**F. Dick MultiCut Steel**  
D952 11" shaft



**J.A. Henckels Oval Steel**  
H723-12 12" shaft



**J.A. Henckels Round Steels**  
H724-10 10" shaft  
H724-12 12" shaft



**Mac Ceramic Sharpening Rod**  
Y304 8.5" rod, 800 grit.



**Mac Black Ceramic Honing Rod with Grooves**  
Y314-A 10.5" rod, 1200 grit.

## Diamond Knife Care Tools



**Forschner Diamond Steels**  
12" fine grit shaft, plastic handle.  
a. V841 Round  
b. V842 Oval



**Ultimate Edge Oval Diamond Steels**  
Made of microcrystalline diamonds bonded with nickel to a lightweight shaft.  
M981-10 Sharpens and hones. 10" shaft  
M981-12 Sharpens and hones. 12" shaft



**Ultimate Edge Extra Fine Diamond Steel**  
Z101 1800 grit, Ultra-Fine diamond Steel. 10" shaft.  
**For honing only.**



**DMT Diamond Steel**  
Sharpens as well as hones.  
M966 12" shaft



**Wusthof Diamond Knife Sharpener**  
W490 10" shaft



c. **Global Ceramic Sharpener** Y534 9.5" shaft  
Y534-R Replacement shaft  
d. **Global Diamond Steel** Y561 10" shaft



L: length W: width (T: top, B: bottom) D: depth H: height C: capacity Ø: diameter



**EZ Edge Knife Sharpener**  
V-shaped tungsten carbide sharpening element. Ergonomic grip, finger guard and thumb rest. Safe and comfortable to use left-handed or right-handed. 5.75" overall.

M906



**Hand Held Knife Sharpener**  
Durable sharpening plates precisely angled to achieve keen, razor-sharp edge. Ergonomic design with full-length finger guard; for both left- and right-handed use. Occasionally turn hard plates to prolong lifespan. 4.6" overall.

V853



**Chantry Knife Sharpener**  
Steel sharpening rods are spring loaded to adjust to proper angle. Works on straight or serrated edges. Can be countertop mounted, or used free standing. 5" length x 1.5" width x 4.5" height.

M975  
M975-R 2 replacement rods

## SHARPENING STONES



**Triple Grit Water Stones (Oregon Abrasive Co.)**  
3 stone sharpening system. Stones are not pre-filled with oil. Use water or oil as lubricant. Convenient carry box with handle. Each stone is 11.5" length x 2.5" width. Medium, fine & extra fine.

M1005

Replacement water stones:

M1005-M Medium                      M1005-E Extra Fine  
M1005-F Fine                            M1005-S Superfine



**Multi-Oilstone (Norton Company)**  
Complete 3 grit selection: fine, medium and coarse in plastic case with one pint of mineral oil. Each stone is 11.38" length x 2.5" width.

M902

Replacement oil stones:

M902-F Fine stone                      M902-C Coarse stone  
M902-M Medium stone



**MinoSharp Sharpening kit**  
Uniquely designed solution for sharpening. Kit includes a combination Japanese water stone (1000 grit medium plus 8000 grit super fine), two sharpening guide rails with plastic liners, and plastic carrying case that also holds the stone during sharpening. Two-sided stone measures 8.25" length x 2.75" width.

Y982



**Global Ceramic Whetstone\***  
1000 grit.  
Y565

**Global Holder for Ceramic Whetstone\***  
10.5" length x 3.88" width.  
Stainless Steel.  
Y574

\*Items are pictured together but sold separately.



**Water Combination Oil Stone**  
Coarse (220 grit) for major edge repair & Medium (1000 grit) for establishing an edge. Includes a plastic case that acts as a stone holder. 8" length x 3" width x 1" width.

M994-A



**Water Combination Oil Stone**  
Medium (1000 grit) for establishing an edge & Fine (4000 grit) for maintaining a sharp edge. Includes a plastic case that acts as a stone holder. 8" length x 3" width x 1" width.

M994-B



**Water Stone Fixer**  
To re-flatten water stones. Coarse, grooved stone on plastic non-skid mounting. Low cost, easy-to-use flattening method for all grit sizes of water stones. For best results, bring the water stone to the flattening stone. grit water-proof sandpaper or diamond sharpening stone to reflatten. 9" length x 3" width x 0.75" height

M993

## Japanese Water Stones

Synthetic sharpening "stones" made from compacted silicates. Work with water not oil for more efficient sharpening and less mess. 100% uniform particle size so grit can be controlled.



### Combination Stone

Medium (1000 grit) & Superfine (6000 grit). 8" length x 2.5" width. **Y979**



### Finishing Stone

Superfine (6000 grit) stone on plastic, non-skid mounting. 8" length x 2.75" width. **Y981**



### Single Grit Stones

800 grit is standard. Works faster than 1000 grit. 8" length x 2.5" width.

**Y980-800** 800 grit  
**Y980-1000** 1000 grit (Medium)  
**Y980-1200** 1200 grit (Fine)



### Suehiro-Rika 5000 Grit Waterstone

The Suehiro Rika 5000 grit waterstone is a top notch finishing stone. Use after your edge is set with a lower grit stone for an excellent finish on your edge. Stone should be soaked in water before use and is fixed to a plastic base with surface dimensions of 8" length x 2.75" width. **Y983**

## Shapton Glass Stones and Accessories

The engineers of Shapton have developed a glass backed ceramic stone with a high volume and even distribution of abrasive particles. This translates into a stone with uniformity that cuts quickly and wears very slowly. Shapton Glass Stones do not need to be soaked before use. You simply splash the stone with water and you are ready to sharpen making them simple and convenient to use. Shapton Glass Stones are well suited for sharpening many of the stainless steels that exist in the chef knife market today. These stainless steels often have compositions that are resistant to abrasion, making the sharpening process more difficult on traditional man made stones. Shapton Glass Stones uniformity and distribution of abrasive particles make them better suited for sharpening these stainless steels. 8.25" length x 2.75" width x 0.5" height.



### 500 Grit

Ideal for setting new edge and raising a burr quickly. Good for minor repairs and the place to start with extremely dull knives. Cuts steel very rapidly. **Y987-500**



### 1000 and 2000 Grit

Great stones for maintaining sharpness and keeping your knife in good working condition. Cuts steel quickly.

**1000 Grit**  
**Y987-1000**

**2000 Grit**  
**Y987-2000**

### 4000 Grit

Primarily for polishing and refining your edge. Cuts steel at slower more controlled pace. **Y987-4000**

### 6000 Grit

For finishing and getting a keen well polished edge. May also be used for daily maintenance and realignment of your edge. **Y987-6000**



### Shapton Diamond Glass Lapping Plate

The ultimate stone flattener with a tolerance of  $\pm 5$  microns. This tool will ensure your stones are flat and true. Can be used with stones 500 grit and up. **Y990**



### Shapton Glass Stone Set with Field Holder 500, 2000, 16000 Grits

This set of Shapton Glass Stone gives you a nice mix that allow you to repair (500 grit), maintain (2000 grit) and polish (16,000 grit) the edges on your knives. It includes a portable field case/stand that conveniently holds all of your stones when not in use and also acts a holder while sharpening. It functions with the stones in this set or any other Shapton Glass Stones. 10" length x 3.25" width x 2.5" height. **Y988**



### Shapton Sharpening Pond for Stone Holders

This pond is the perfect reservoir for your sharpening station. Place the **Y988** or **Y989** stone holders inside the pond. They will be held securely and the pond will catch any water and swarf that is accumulating during the sharpening process. A compact and neat way to round out your Shapton sharpening set up. **Y991**



### Shapton Stone Holder

This stone holder provides a solid slip resistant base to secure your stones while sharpening. The combination of rubber and tempered glass weighs in at 4 pounds making it substantial sharpening base for your Shapton Glass Stones. 10" length x 3.25" width x 2.5" height. **Y989**



**Oil Combination Stone**

Coarse and fine sides. Pre-filled with mineral oil. 8" length x 2" width x 1" height.

**M945**



**DMT Diamond Stone in Hardwood Case**

Use dry or with water. Stone is 8" length x 2.6" width. 10.4" length x 3.6" width overall.

**M967**



**DMT Diamond Sharpener and Base**

Reversible. Fine and coarse sides in plastic base. Stone is 8.8" length x 2.6" width.

12.2" length x 4.65" width overall.  
**M995**

**KNIFE & TOOL CARRIERS**



**Chef Pak Edge**

- Slimmer version of the original Chef Pak.
- Back pocket is custom built for knife case portfolio (included).
- Laptop pocket with maximum screen size of 17".
- Middle pocket is large enough to hold books and/or uniforms.
- Designated area with pockets for your cooking utensils (up to 15").
- Front utility pocket with room wallet, keys, pens, etc.
- Fully padded back and straps for extra comfort.
- Bottom is made of waterproof plastic material for protection against greasy or wet surfaces.
- Chef Pak Knife Case included.
- Bulleted nylon, nylon.
- 3.0 lbs (1.4kg)
- 19" length x 13" width x 7" height.

**Z219**



**Chef Pak Pocket Knife Case**

Nylon. 14 pockets. 11.5" height x 18.5" length.

**Z216**

**Soft-Side All Purpose Bag**

Canvas case with nylon zippers. Has 2 separate compartments: one for books, papers or delicate tools; the second has two sections. The first has elastic straps to hold up to 16 knives or tools. The other section has 8 plastic presses to hold larger blade knives (up to 14") and a tray (17.5" length x 2.75" width) for odd sized tools and boxes. This entire section pulls out and can be used at the work station. Outside dimensions: 19" length x 12" width. Comes with handle and shoulder strap.

**M1002**



Cases and rolls are shown with cutlery for illustration purposes only. Cutlery is not included.





**3 Section Knife Bag**

- Double stitched reinforced elasticized pockets.
- Interior mesh accessory pocket.
- Fully reinforced, padded carry handle.
- D-rings to accommodate a shoulder strap.
- Interior and exterior business card holder.

Z167 Black

Z167-R Orange



**3 Section Knife Bag Deluxe**

- Double stitched reinforced elasticized pockets.
- Interior mesh accessory pocket.
- Fully reinforced, padded carry handle.
- D-rings to accommodate a shoulder strap.
- Interior and exterior business card holder.
- 5 exterior accessory compartments.

Z173 Black

Z173-O Olive



**12 Pocket Roll**

Reinforced double handles. Woven nylon. Holds 12 tools up to 18" length. Closed measures 20" length x 8" width.

M817



**Koobi Kit Knife Bag**

- Removable and adjustable shoulder strap for comfort over the long haul.
- Durable, wide and comfortable neoprene handles.
- External mini pockets to hold recipe cards, pens, change, & etc.
- External business card display.
- 3 compartments hold up to 16 tools.
- Inverted sleeves within the tool compartment for extra compact storage.
- Support straps to keep tools in place.
- Clear pockets for smaller items (pastry tips, note cards, pens, etc.).
- Hi contrast, durable red interior to find your tools faster and easier.
- Strong, smooth YKK zippers.
- Outer dimensions 19" length x 9" width.

Z178-BLK Black

Z178-G Gray



**8 Piece Cutlery Roll**

Nylon fabric, camouflage design.

Z175

**Nylon & Polyhide**

These cases and rolls are made from either a woven nylon fabric that looks like canvas or from a textured soft vinyl, "Polyhide" that looks and feels like leather.



**8 Pocket Roll**

Velcro straps adjust to make a compact tool roll. Woven nylon. 7 pockets hold tools up to 18" length. Closed measures 20" length x 6" width.

M819



**3 Pocket Roll**

Woven Nylon with Velcro Straps. 19" length x 13" width.

Z161

\*Cutlery for illustration purposes only. Cutlery is not included.



**17 Pocket Box**

Plastic clasps. Woven nylon. Folds to 20" length, 8.5" width x 3" height.  
M814



**KNIFE GUARDS**



**Plastic Knife Sheaths**

Heavy plastic protects your knives' edges...and your hands.

	L	W		L	W
M964-A	4.5"	1"	M964-F	12.5"	2"
M964-B	10.5"	1"	M964-G	6.5"	1"
M964-C	12.5"	1"	M964-H	14.5"	1"
M964-D	8.5"	2"	M964-I	8.5"	1"
M964-E	10.5"	2"			



**KnifeSafe Blade Covers**

Hinged to open flat. Rubber pads secure knife. Locking tabs. Clear plastic to see knife. Better protection. More sanitary.

- Z138-4.5 Protects up to 4.5" blade
- Z138-6 Protects up to 6" blade
- Z138-8 Protects up to 8" blade
- Z138-10 Protects up to 10" blade

**SHEARS & SCISSORS**

**a. Mac Two Piece Come Apart Shears**

Heavy duty stainless construction with micro serrated blades. 3" blade, 8.5" overall.

Y315

**b. Wusthof Come-Apart Shears**

Shears come apart for easy cleaning. Stainless steel and plastic construction with textured handle for improved grip. 2" blade, 7.75" overall.

W519

**c. Victorinox Kitchen Scissors**

V848 3" blade, 8" overall.

**d. Henckels Kitchen Scissors**

H738 3" blade, 8" overall.

**e. Messermeister Shears**

Lock & spring action. Super leverage. Ribbed handle for strong grip. Stainless steel. Poultry. 3.5" blade, 9" overall.

M813

**f. Messermeister Multi-Function Kitchen Scissors**

Comes apart for cleaning. Stainless steel. 2.88" blade, 8" overall.

M970

**g. Kitchen Scissors**

Small blade flexible handle shears with molybdenum anadium stainless steel blades. 2" blade, 6.5" overall.

D525

**h. Joyce Chen Scissors**

Great for fine cutting. Tapered points cut right to tip. Flexible, comfortable handles. Right or left handed. Stainless steel. 1.88" blade, 6.25" overall.

- D475 Red.           D475-W White.
- D475-B Blue.       D475-Y Yellow.

**i. Mac Kitchen / Herb Snips**

Stainless steel with plastic handle. 1.88" blade, 6.5" overall

Y316

