

Enjoy cutting

Premier Plus

All you need for creative cooking



Paring Knife



7 cm = 3" 8 1446 07

Paring Knife



9 cm = 3 1/2" 8 1447 09
12 cm = 4 1/2" 8 1447 12

Steak Knife



12 cm = 4 1/2" 8 1400 12

Tomato Knife



13 cm = 5" 8 1444 13

Decorating Knife



10 cm = 4" 8 1450 10

Utility Knife,
serrated edge



13 cm = 5" 8 1410 13

Boning Knife



13 cm = 5" 8 1445 13

Boning Knife,
flexible



15 cm = 6" 8 1445 15

Fillet Knife,
flexible



18 cm = 7" 8 1454 18

Santoku



18 cm = 7" 8 1442 18

Slicer, serrated edge



21 cm = 8" 8 1455 21
26 cm = 10" 8 1455 26

Bread Knife, serrated edge



21 cm = 8" 8 1039 21

Slicer



15 cm = 6" 8 1456 15
18 cm = 7" 8 1456 18
21 cm = 8" 8 1456 21
26 cm = 10" 8 1456 26

Slicer, wide blade



21 cm = 8" 8 1453 21
26 cm = 10" 8 1453 26

Chef's Knife



15 cm = 6" 8 1447 15
21 cm = 8" 8 1447 21
23 cm = 9" 8 1447 23
26 cm = 10" 8 1447 26
30 cm = 12" 8 1447 30

Competition Knife



23 cm = 9" 8 1447 23C

Spatula, forged



23 cm = 9" 8 1332 23



26 cm = 10" 8 1332 26

Chef's Splitting Knife



30 cm = 12" 8 1356 30

Slicer, narrow blade



26 cm = 10" 8 1857 26

Slicer, wide blade



30 cm = 12" 8 1853 30