


EURO CULINARY™ RED RAW



100% Made in Europe

Hand sharpening by skilled and dedicated craftsmen creates the perfect cutting edge angle. Keep the cutting edge sharp by steeling "little and often" with a sharpening steel.

X50CrMoV15 – the ideal combination of high carbon stainless steel, containing the alloys; Chromium, Molybdenum and Vanadium; tempered and hardened to the ideal $57\pm^{\circ}1$ HRC is your assurance of a high quality blade, that needs very little maintenance to perform perfectly every time.

 SUPERIOR CULINARY MASTER®
82009-254
Professional High Carbon - Surgical Steel






The Ergonomic Design enhances productivity and comfort, helping to reduce physical fatigue.

Handle is made of a special NSF certified anti-slip material. Benefits are strength and a safer, comfortable grip.



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The EURO Culinary™ series is a line of European made, professional quality knives, turners, scrapers, spatulas and forks. Six different handle colors in addition to traditional black were created to encourage color-coded safe food handling practices in the professional kitchen.

	Item #	Product Details
	88103-064	2½" Paring/Tourné Knife
	88203-094	3½" Paring Knife
	82001-154	6" Boning Knife Semi Flexible Blade
	82009-204	8" Chef's Knife
	82009-254	10" Chef's Knife



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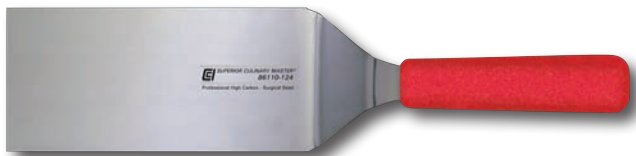
82088-154 6" Skinning Knife



82012-254 10" Scimitar/Steak Knife



82012-304 12" Scimitar/Steak Knife



86110-164 6" Turner, Square End



86121-204 8" Turner, Solid, Round End

