

CUTLERY

SANI-SAFE



An impervious seal of blade and handle provides the utmost sanitary qualifications. NSF certified.

Blades: Stain-free, high carbon steel, hand ground and honed.
Handles: White high-impact polypropylene textured and formed for slip-resistant grip.



S1316 6" Boning Knife, Curved, Stiff Blade



S132N8 8" Breaking Knife
S132N10 10" Breaking Knife



S13210 10" Cimeter Steak Knife
S13212 12" Cimeter Steak Knife



S1458 8" Cook's Knife
S14510 10" Cook's Knife
S14512 12" Cook's Knife



S158SC 8" Slicing Knife, Scallop Edge
S140N10SC 10" Slicing Knife, Narrow, Scallop Edge
S14012SC 12" Slicing Knife, Scallop Edge



SL125 5 1/4" Lamb Skinner



S104 3 1/4" Paring/Utility Knife

COLOR-CODED KNIVES



- Avoid cross-contamination
- Great for separating and processing organic foods
- Helps meet requirement for HACCP programs
- Use with specific food types or departments
- Imported stainless steel
- Plastic color-coded handles



KNBN6BLU 6" Curved Boning Knife, Blue
KNBR8BLU 8" Breaking Knife, Blue
KNST10BLU 10" Cimeter Steak Knife, Blue



KNBN6R 6" Curved Boning Knife, Red
KNBR8R 8" Breaking Knife, Red
KNST10R 10" Cimeter Steak Knife, Red



KNBN6Y 6" Curved Boning Knife, Yellow
KNBR8Y 8" Breaking Knife, Yellow
KNST10Y 10" Cimeter Steak Knife, Yellow



KNBN6G 6" Curved Boning Knife, Green
KNBR8G 8" Breaking Knife, Green
KNST10G 10" Cimeter Steak Knife, Green

We Gladly Welcome

