CHINESE CHEF’S KNIVES

Unlike a traditional meat cleaver in that it is used more like a knife for chopping and dicing meat, fish, and vegetables. Not designed to chop through bones.

55197 ........................................... 7” x 2” Blade

41589 ........................................... 8” x 3” Blade

AUTHENTIC CHINESE CLEAVER/CHOPPER

CC854 ........................................... 8½” x 4” Blade. One Piece, Stainless Steel Blade and Handle

SKINNING KNIVES

40535 ........................................... 5” Blade, Black Plastic Handle
40536 ........................................... 6” Blade, Black Plastic Handle

SOFT CHEESE KNIFE

• Stainless steel blade
• The holes in the blade prevent soft cheeses from sticking to the sides
• The two-pronged tips helps in lifting slices

1285B ........................................... 6” Blade, Black Plastic Handle

OYSTER KNIFE

44691 ........................................... 2¼” Oyster Knife, Black Plastic Handle

CLEAVERS

HIGH CARBON STEEL

5387 ........................................... 7” Blade, Rosewood Handle
5288 ........................................... 8” Blade, Rosewood Handle

STAINLESS STEEL BLADE

55486 ........................................... 6” Blade, Hardwood Handle

LIGHT TASK

40590 ........................................... 7” x 2½” Blade, Black Plastic Handle
41591 ........................................... 7” x 3” Blade, Black Plastic Handle

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