

# **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.



**\$5197**......7" x 2" Blade



**41589**.....8" x 3" Blade

#### **AUTHENTIC CHINESE CLEAVER/CHOPPER**





**CLEAVERS** 

### HIGH CARBON STEEL



 5387
 7" Blade, Rosewood Handle

 5288
 8" Blade, Rosewood Handle

### STAINLESS STEEL BLADE



\$5486...... 6" Blade, Hardwood Handle



20988......8" Blade, Black Plastic Handle



## **SOFT CHEESE KNIFE**

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



**1285B** ...... 6" Blade, Black Plastic Handle



44691 ...... 21/8" Oyster Knife, Black Plastic Handle

