

forged



PLAIN EDGE
HAM SLICER
(25cm / 10" Blade)
9461

SCALLOPED EDGE
HAM SLICER
(25cm / 10" Blade)
9462



VEGETABLE KNIFE (7 cm / 3" Blade) 9454/3



BONING KNIFE (12cm / 4½" Blade) 9459



UTILITY KNIFE (10cm / 4" Blade) 9454/4



COOK'S KNIFE (15cm / 6" Blade) 9456/6



COOK'S KNIFE (20cm / 8" Blade) 9456/8



FILLETING KNIFE (18cm / 7" Blade) 9455



COOK'S KNIFE (30cm / 10" Blade) 9456/10



BREAD KNIFE (20cm / 8" Blade) 9458



CARVING KNIFE (20cm / 8" Blade) 9457




CARVING FORK 9460

The ultimate statement of quality.

Our Forged knives are designed for the accomplished, style conscious chef with discerning taste.

The polypropylene handle is comfortable and warm to the touch, the contours making it impossible for the knife to accidentally slip. The traditionally shaped blades are hot forged in one piece from high carbon stainless steel and secured to the handle with a solid bolster.

With looks to match their performance, this range of knives makes food preparation an experience to savour.

 Made in Sheffield.

