

Why Sabatier?

Arguably the most recognised brand name in kitchen knives, Sabatier knives have now attained classic status in terms of visual appeal, strength of construction and overall performance within the professional kitchen.

With their roots in Thiers, France these precision knives are produced from high quality taper ground stainless steel creating a blade that is difficult to blunt, but easy to sharpen.

Taylor's Eye Witness are pleased to offer three Sabatier ranges to suit the value, mid & high end of the market.



**taylor's
eye
witness®**

Taylor's Eye Witness was founded by John Taylor in the early part of the 19th Century. They have stood the test of time through an unrelenting dedication to quality, service and good old fashioned technical know-how in the design and production of kitchen knives. Still operating from their original site in Sheffield where they started out in 1838, this family business manufactures and sources kitchen knives and other housewares related products for retailers across the world. What they don't know about kitchen knives isn't worth knowing.

Taylor's Eye Witness Limited, Eye Witness Works,
Milton Street, Sheffield, S3 7WJ. United Kingdom
Tel: +44 (0)114 272 4221 Fax: +44 (0)114 275 4187
Email: sales@taylor's-eye-witness.co.uk
Website: www.taylor's-eye-witness.co.uk



FRANCE

VERITABLE
SABATIER

SABATIER
PROFESSIONAL



PROFESSIONAL
SABATIER®

**taylor's
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witness®**

PROFESSIONAL
SABATIER®

The Sabatier range encompasses a range of price targeted block sets to suit all levels, alongside a concise range of 6 single knives. The full tang, 3 rivet construction makes this range a 'must have' buy for the value shopper.



SABATIER PROFESSIONAL

The Sabatier Professional range is positioned at the mid price point. This range of 12 single knives, 1 sharpening steel, a starter set and 2 block sets is forged and finished to the same exacting standards as the original Thiers craftsmen. The high carbon stainless steel blades and robust full tang, 3 rivet construction with stainless steel rivets, make Sabatier Professional the affordable range of choice for the would-be professional chef.



FRANCE
VERITABLE
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At the very top of the Sabatier offer, the fully forged Veritable Sabatier range encompasses 10 single knives and a choice of 2 sharpening steels. Manufactured in Thiers, France these well balanced knives are made from a single piece of high carbon stainless steel that is precision ground and hand honed for a superior cutting edge. Three solid brass rivets secure the high density handle to the blade for outstanding cutting performance every time.

