

taylor's
eye
witness®

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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 the original site in Sheffield where they started out in 1838, this family business manufactures and sources kitchen knives and other housewares products for retailers across the world.

What they don't know about knives isn't worth knowing.



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Sheffield
Made



Sheffield Made Basics

Made in Sheffield, England by skilled craftsmen to quality standards established over generations, these knives have blades which are hollow ground from razor blade quality steel for optimum performance.

The polypropylene handle is directly moulded onto the blade and has a ribbed area to provide a safe, secure grip.

Range consists:
19 speciality knives, plus a carving fork, sharpening steel, carving set and a 3 piece starter set.



Sheffield Made Professional

A classic design and winner of The Design Council Award for 'An Outstanding British Product', this range is made in Sheffield by skilled craftsmen. The blades are precision ground and hand honed using high carbon stainless steel for perfect edge retention. The handles are shaped to fit perfectly in the hand, the contours making it virtually impossible for the knife to accidentally slip.

Range consists:
18 speciality knives, plus a carving fork, sharpening steel, a 3 piece starter set and a 5 piece block set.



Sheffield Made Forged

Born out of a collaboration between Taylor's Eye Witness and award winning design studio 'Industrial Facility', the Sheffield Made Forged range was designed by Royal Designer for Industry Sam Hecht. The high-carbon stainless steel blade is a combination of carbon, chromium, molybdenum and vanadium paired with a handle which takes a simple look at functionality. Winner of many design awards, including an iF Gold Award and Design Plus Award at Frankfurt, this knife is a modern day classic.

Range consists:
7cm vegetable knife, 10cm cook's knife, 3 sizes of chef's knives and a bread knife.



2006

DESIGN **PLUS**
WINNER 2006