



CUTLERY SELECTION GUIDE

Choose the knife specifically designed for the task to provide efficiency with optimum results.

CHEF'S/COOK'S



- Chop, mince, dice and cut vegetables, fruit and herbs
- Crush garlic
- Shred cabbage

SANTOKU



NAKIRI



- Chop, mince and cut vegetables
- Slice vegetables

SLICER



- Cut even slices of roasted meats and fish
- Break down larger fruit and vegetables

BREAD



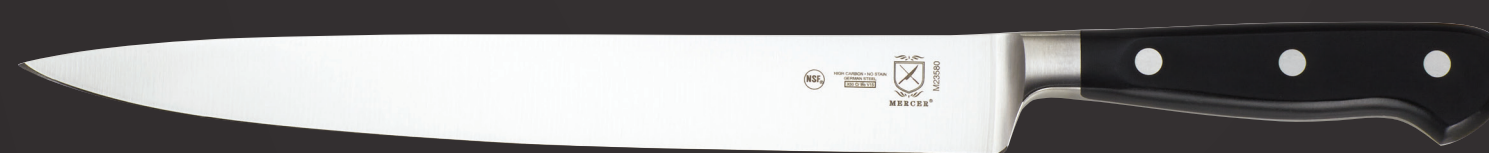
- Cleanly slice without tearing
- Slice tomatoes and fruits that easily bruise
- Cut bread loaves

BONING/FILLET



- Separate meat and fish from the bone
- Trim fat and sinew

CARVING



- Cut uniform slices of meat
- Break down larger fruits and vegetables
- Carve meat

UTILITY



- In-between knife for regular cutting tasks
- Cut fruit
- Peel fruit
- Cut sandwiches

PARING



- Intricate cutting for decorative garnishes
- Trim beans
- Devein shrimp
- Seed jalapeños
- Slice mangoes
- Core tomatoes

TOURNÉ



- Make fancy, delicate cuts when carving garnishes

CIMITER



- Butcher large pieces of meat
- Remove bones from flesh
- Slice roasted meat

CLEAVER



- Cut large pieces of meat
- Cut through thin or small bones
- Slice hard vegetables like squash

TRADITIONAL STEEL



- Hone rolled edges
- Improve cutting performance
- Decrease sharpening frequency

DIAMOND STEEL



- Sharpen quickly by removing steel
- Leaves an aggressive cutting edge

CERAMIC SHARPENER



- Hone edges more effectively than metal steel
- Smoother edge increases cutting efficiency
- Increase knife life span