

EURO CULINARY™ OCEAN TAN



100% Made in Europe

Hand sharpening by skilled and dedicated craftsmen creates the perfect cutting edge angle. Keep the cutting edge sharp by steeling "little and often" with a sharpening steel.

X50CrMoV15 – the ideal combination of high carbon stainless steel, containing the alloys; Chromium, Molybdenum and Vanadium; tempered and hardened to the ideal $57\pm^{\circ}1$ HRC is your assurance of a high quality blade, that needs very little maintenance to perform perfectly every time.


The handle has ergonomic properties that result in additional comfort and less fatigue during use.

Handle is made of a special NSF certified anti-slip material. Benefits are strength and a safer, comfortable grip.



EURO CULINARY™ - OCEAN TAN

The EURO Culinary™ series is a line of European made, professional quality knives, turners, scrapers, spatulas and forks. Six different handle colors in addition to traditional black were created to encourage color-coded safe food handling practices in the professional kitchen.

	Item #	Product Details
	82001-157	6" Boning Knife Semi-Flexible Blade
	82009-207	8" Chef's Knife

