



## MASTERPIECE EUROPE SERIES™

These knife blades are manufactured using the traditional one piece hot drop forging process. This traditional forging process results in a consistently high density grain structure in the blade, bolster and tang to provide the highest reliability under dynamic strain. When only the best will do!

	Item#	Product Details
Early and Same and Control of the Co	73380-060P	2½" Paring/Tourné Knife
Enterfor and control of the control	73381-090P	3½ Paring Knife
Conft Descriptions  Long to State State  Long to State State State  Long to State St	73382-120P	4¾″ Steak Knife
The state of the s	73382-120PS	4¾" Steak Knife Serrated Blade
Early De Description and the second s	73386-150P	6" Boning Knife Stiff Blade
Early Commencer and Commencer	73386SF-150P	6" Boning Knife Semi-Flexible Blade
Carry Commence of Control and Section 1997	73385-160FP	6" Fillet Knife Flexible Blade

## MASTERPIECE EUROPE SERIES™

Item #

## **Product Details**



73387-150P

6" Chef's Knife 40mm Wide Blade



73387-200P

8" Chef's Knife 45mm Wide Blade



73388-230P

9" Chef's Knife 52mm Traditional Wide

Blade



73388-260P

10" Chef's Knife 52mm Traditional Wide

Blade



73389-200P

8" Chef's Knife **60mm Wide Blade** 



73385-260P

10" Chef's Carving Knife For Slicing or Carving



73996S-170P

6½" Roast Fork