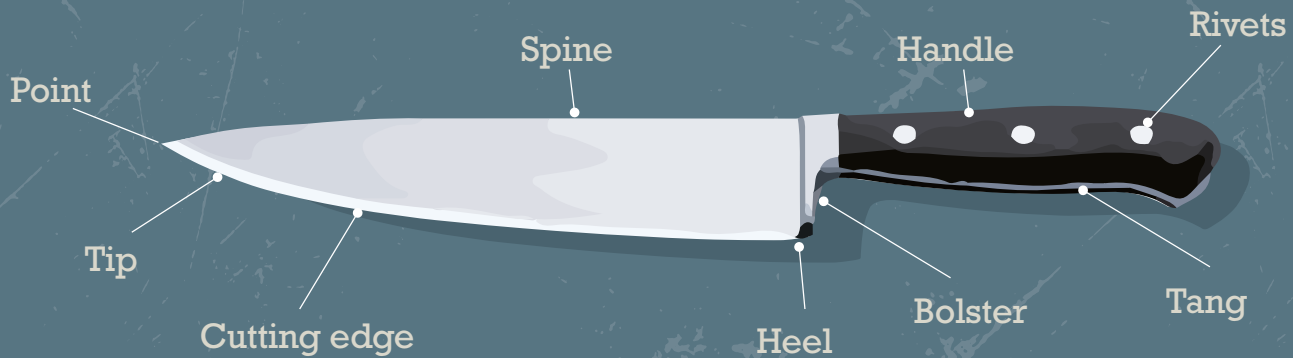


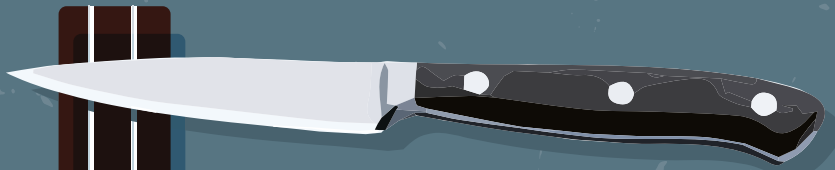


# KNOW YOUR KNIVES

There are many different types of Kitchen Knives for various uses, but which is right for you?

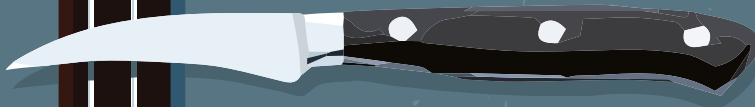


## THE RIGHT BLADE FOR THE JOB



### Paring Knife

The perfect everyday knife with a fine blade, slim cutting edge and firm tip. Great for peeling potatoes, fruit, vegetables and for carrying out other small intricate tasks such as coring.



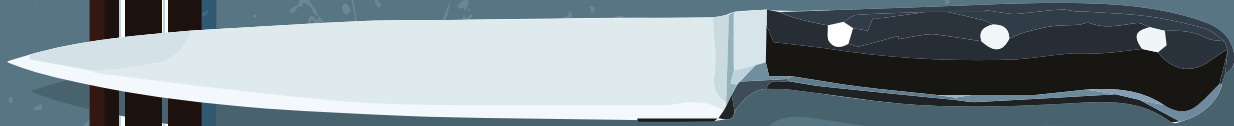
### Turning Knife

The curved blade featured on this style of knife make it perfect for peeling all kinds of fruit and vegetables. The short handle, thin blade and firm tip are also ideal for removing eyes from potatoes.



### Boning Knife

The thin, curved blade features a straight edge, designed to make removing meat from the bone quick and easy. Flexible versions are available and are ideal for use with fish and poultry.



## Filleting Knife

This long, slim blade is perfect for filleting and preparing fish and meat. The flexibility in the blade allows ease of movement, making delicate tasks such as removing skin quick and effortless.



## Utility Knife

Highly versatile and multi-functional, this style of knife is suitable for chopping and slicing fruit, vegetables and small cuts of meat. Usually features a small, stiff blade making them very strong.



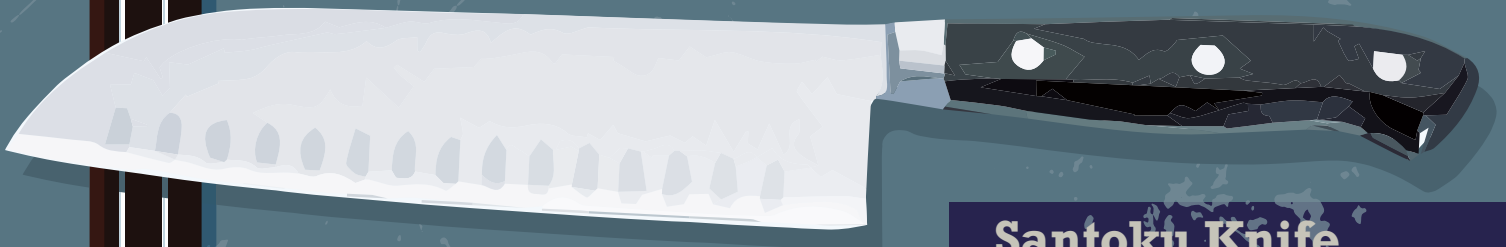
## Chinese Chopper

Choppers have a very similar appearance to cleavers but are usually not suitable for chopping through bones or frozen foods. Instead they should be used for general meat slicing.



## Cleaver

These knives commonly have a large, rectangular blade that's incredibly sturdy. The thick cutting edge makes this knife perfect for tough tasks such as splitting large cuts of meat and spare ribs.



## Santoku Knife

Excellent for meat, fish and vegetable preparation, this particular knife has a wide blade to scoop chopped food and a curved end to help the rocking motion when chopping.



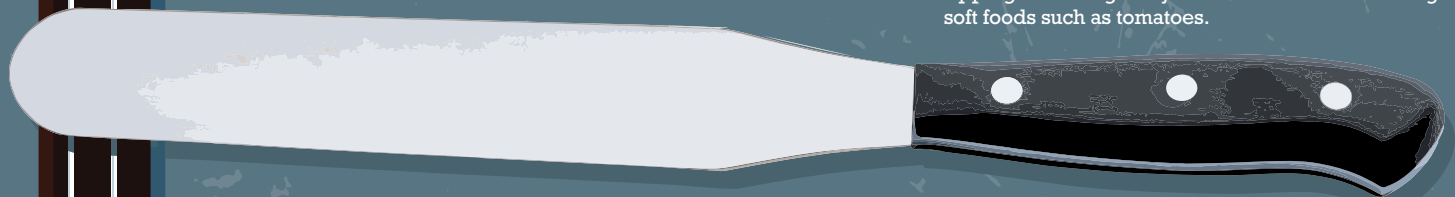
## Chef's Knife

The most commonly used and popular knife, the Chef's Knife, has a strong, weighted blade. It can be used for many chopping and slicing tasks, making it a staple piece in your knife collection.



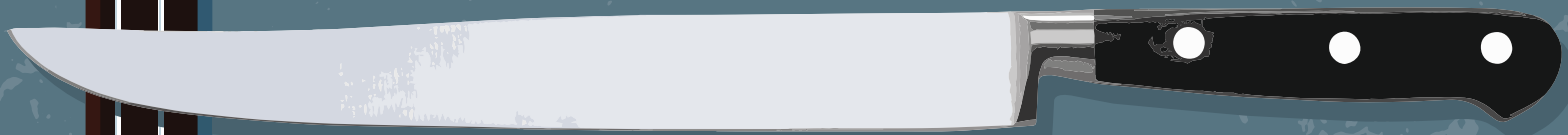
## Bread Knife

Featuring a serrated, long and strong blade that allows you to cut through bread producing clean slices without any ripping or tearing. They can also be used for slicing other soft foods such as tomatoes.



## Palette Knife

With a broad and blunt blade, this type of knife is great when cooking omelettes and pancakes as the flexible material will allow you to slide between the pan and food with ease.



## Carving Knife

The purpose of this knife is to slice thin cuts of meat such as poultry, roasts, hams, and other large cooked meats. Featuring a thinner blade than other knives, enabling it to carve more precise slices.

# BLADE EDGES

## Straight



Cut raw meat, slice fish or chop vegetables.  
Should be razor sharp.



## Serrated



Used to slice soft products that have a hard crust.



## Granton



Hollowed out grooves reduce sticking when  
cutting moist items.



# MATERIALS



## Stainless Steel

Less expensive knives tend to be made from low carbon stainless steel. As a result of the price they are likely to require re-sharpening a little more often than other materials. Stainless steel will however not stain or discolour.



## Carbon Steel

With a higher carbon make up than stainless steel, Carbon steel is easier to sharpen and will retain its cutting edge for longer, as a result they are slightly more expensive than regular stainless steel knives.



## Titanium

The three key properties of titanium that make it the ideal metal for knives are its corrosion resistance, incredible strength and lightweight feel. Often mixed with ceramic, silver or diamond, knives are durable and easy to maintain.



## Damascus Steel

A carbon steel core, encased by steel that has been hardened and tempered to achieve alternating hard and soft layers. This not only means knives are incredibly strong but they are also easily ground to be razor sharp.