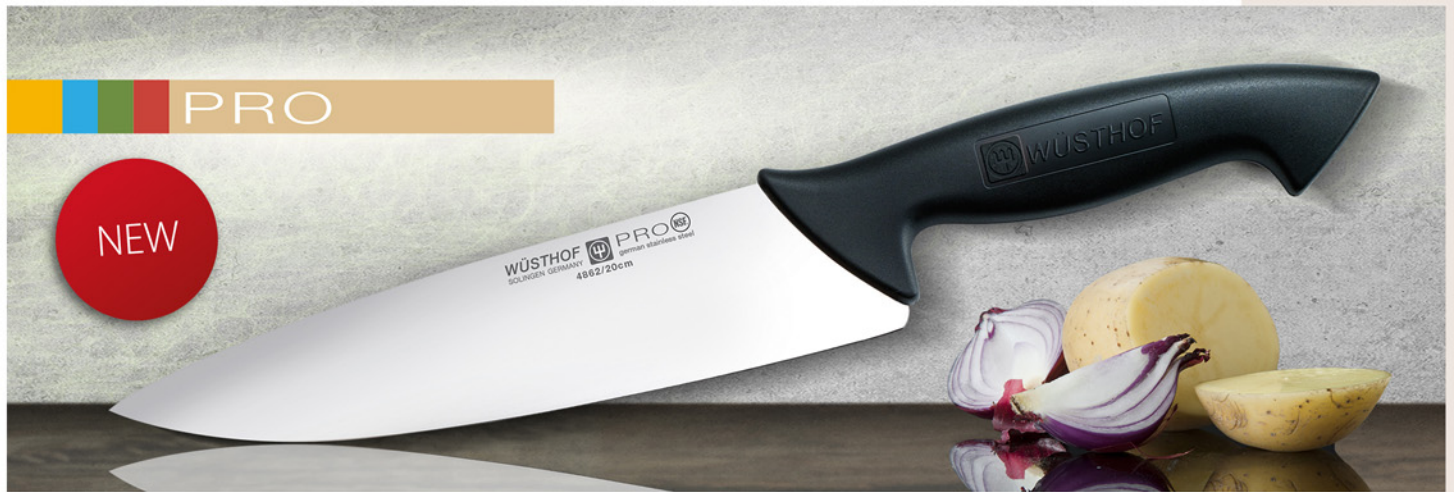


## PRO Series - For professionals



Designed by chefs and built exclusively for the tough day-to-day demands of the professional kitchen. Made in Germany, Solingen.



- Made in Germany, Solingen – exceeds the Solingen cutlery requirements.
- High-carbon, stain-resistant steel. 56° Rockwell hardness for excellent edge retention.
- Very unique two-stage ergonomically designed handle which is manufactured utilizing two high performance synthetic materials:

The inner core is made of an advanced synthetic material to give the handle great stability for prolonged use.

The outer shell is made of a softer slip-resistant material.

- Hygienic: NSF-tested and certified.
- Now also available: PRO with HACCP colour coding. Allowing simple separation of departments, shift operations or material to be cut in the professional kitchen.





## Assortment PRO

PRO colour

	4852/16	Serrated Utility Knife	16 cm	
	4853/23	Bread Knife	23 cm	
	4854	Confectioners' Knife	26 cm	
	4855	Deli Knife	23 cm	
	4856	Fillet Knife	20 cm	
	4857/28	Carving Knife	28 cm	
	4859/28	Carving Knife	28 cm	
	4860	Santoku	17 cm	
	4862/20	Cook's Knife	20 cm	
	4862/23	Cook's Knife	23 cm	
	4862/26	Cook's Knife	26 cm	
	4863	Boning Knife	16 cm	
	4878/18	Fish fillet knife	18 cm	
	4878/23	Fish fillet knife	23 cm	
	4886/26	Butcher knife	26 cm	
	4891/20	Chinese cook's knife	20 cm	

Colour coding in conformity with HACCP:

Fish      Meat      Poultry  
 Vegetables      Pastry

Example of item no.'s PRO Colour:

4862/23 + = 4862/23b  
 4860 + = 4860r

Subject unsold. Errors and omissions excepted. Valid until 28.02.2015 .