



CLASSIC IKON CRÈME / THE BRIGHT ALTERNATIVE FOR MODERN KITCHENS



PEELING KNIFE

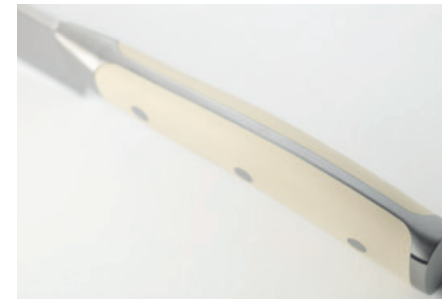
Elegant design. Outstanding functionality.

With their cream-coloured handles, the knives in the CLASSIC IKON series are not only a specialty within the knife market, but also a real eye-catcher in any kitchen. The handle shells made from special synthetic material are, like the black CLASSIC IKON, firmly riveted, seamlessly assembled and so meet the highest hygiene standards.

Thanks to the innovative bolster geometry as well as the ergonomic, edgeless design of the handle, the knife sits perfectly balanced in your hand and is effortless to use. The blades are extremely sharp and will remain so for a very long time. The special workmanship makes cutting, chopping and portioning a delight.



CLASSIC IKON PEELING KNIFE



Double bolster geometry

Balance and ergonomics – the special geometry with double bolster ensures balanced handling. The knife sits comfortably in the hand and guarantees effortless cutting.



Peeling knife

The handy knife with a short, curved cutting edge is especially well-suited for peeling and cleaning round fruit and vegetables. Valuable vitamins remain intact thanks to the precision blade reducing food waste.



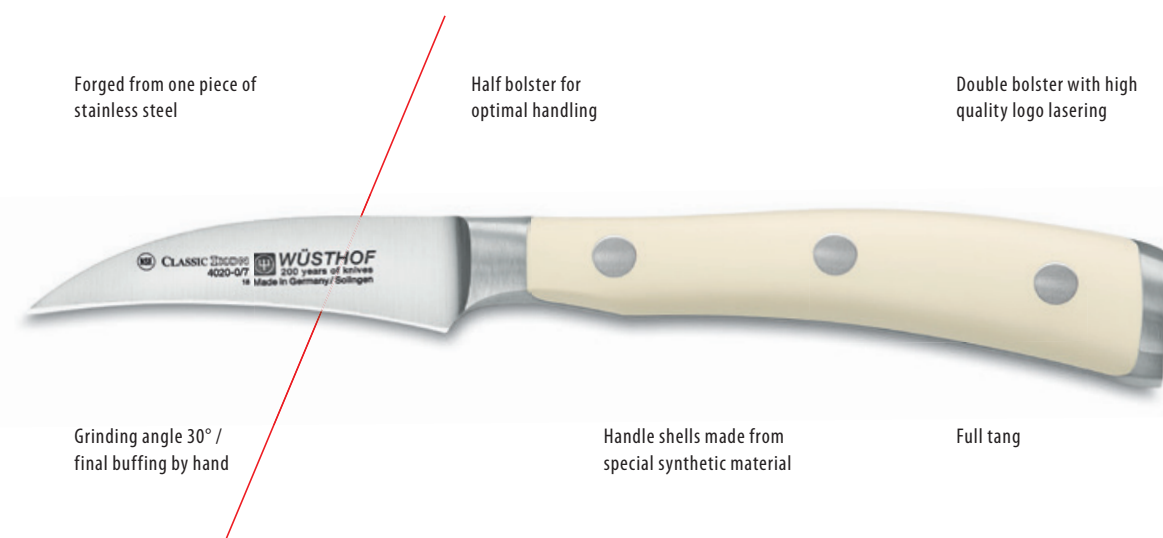
Half bolster

The knife's weight is reduced by the slim bolster design. This allows for energy-saving work. In addition, the design allows the entire blade to be used and resharpened.



Hollow edge

Small air pockets are created at the depressions of the blade through the hollow edge. The positive effect of this is that thin or soft food items do not stick to the blade.



Forged from one piece of stainless steel

Half bolster for optimal handling

Double bolster with high quality logo lasering

Grinding angle 30° / final buffing by hand

Handle shells made from special synthetic material

Full tang



Handle heel with logo

The ergonomic handle not only ensures perfect grip; it is also riveted with an elegantly lasered trident logo.



Precision double serrated edge

NEW

The bread knife with the unique double serrated edge cuts hard crusts just as effortlessly as soft bread or large fruits, such as pumpkin. The difference versus traditional serrated edges can be felt immediately.



PEELING KNIFE

WEIGHT: 65 G / BLADE LENGTH: 7 CM / BLADE WIDTH: 2 CM / TOTAL LENGTH: 17,9 CM

4020-0 / 4002293202006



PARING KNIFE

WEIGHT: 76 G / BLADE LENGTH: 8 CM / BLADE WIDTH: 2 CM / TOTAL LENGTH: 18,9 CM

4006-0 / 4002293200606



PARING KNIFE

WEIGHT: 76 G / BLADE LENGTH: 9 CM / BLADE WIDTH: 2 CM / TOTAL LENGTH: 20,5 CM

4086-0/09 / 4002293208619



UTILITY KNIFE

WEIGHT: 81 G / BLADE LENGTH: 12 CM / BLADE WIDTH: 2 CM / TOTAL LENGTH: 22,9 CM

4086-0/12 / 4002293208626





STEAK KNIFE

WEIGHT: 78 G / BLADE LENGTH: 12 CM / BLADE WIDTH: 2 CM / TOTAL LENGTH: 22,9 CM

4096-0 / 4002293209609



SAUSAGE KNIFE

WEIGHT: 87 G / BLADE LENGTH: 14 CM / BLADE WIDTH: 2 CM / TOTAL LENGTH: 25 CM / WITH SERRATED EDGE

4126-0 / 4002293212609



BONING KNIFE

WEIGHT: 156 G / BLADE LENGTH: 14 CM / BLADE WIDTH: 2,8 CM / TOTAL LENGTH: 27 CM

4616-0 / 4002293261607



FILLET KNIFE

WEIGHT: 123 G / BLADE LENGTH: 16 CM / BLADE WIDTH: 2,5 CM / TOTAL LENGTH: 28,6 CM / FLEXIBLE

4556-0 / 4002293255606



UTILITY KNIFE

WEIGHT: 133 G / BLADE LENGTH: 16 CM / BLADE WIDTH: 2,5 CM / TOTAL LENGTH: 28,6 CM

4506-0/16 / 4002293250625



CARVING KNIFE

WEIGHT: 178 G / BLADE LENGTH: 20 CM / BLADE WIDTH: 3,1 CM / TOTAL LENGTH: 33,4 CM

4506-0/20 / 4002293250649



BREAD KNIFE

WEIGHT: 154 G / BLADE LENGTH: 20 CM / BLADE WIDTH: 3,1 CM / TOTAL LENGTH: 32,1 CM / WITH SERRATED EDGE

4166-0/20 / 4002293216645



BREAD KNIFE

WEIGHT: 204 G / BLADE LENGTH: 23 CM / BLADE WIDTH: 3,1 CM / TOTAL LENGTH: 36 CM / WITH SERRATED EDGE

4166-0/23 / 4002293246659



BREAD KNIFE

WEIGHT: 201 G / BLADE LENGTH: 23 CM / BLADE WIDTH: 3,1 CM / TOTAL LENGTH: 36 CM / WITH PRECISION DOUBLE SERRATED EDGE

NEW

4163-0/23 / 4002293216355



SANTOKU

WEIGHT: 149 G / BLADE LENGTH: 14 CM / BLADE WIDTH: 4,1 CM / TOTAL LENGTH: 25,6 CM / WITH HOLLOW EDGE

4172-0 / 4002293217208



SANTOKU

WEIGHT: 203 G / BLADE LENGTH: 17 CM / BLADE WIDTH: 4,6 CM / TOTAL LENGTH: 30,7 CM / WITH HOLLOW EDGE

4176-0 / 4002293217604





COOK’S KNIFE

WEIGHT: 182 G / BLADE LENGTH: 16 CM / BLADE WIDTH: 4 CM / TOTAL LENGTH: 29 CM

4596-0/16 / 4002293259628



COOK’S KNIFE

WEIGHT: 273 G / BLADE LENGTH: 20 CM / BLADE WIDTH: 4,7 CM / TOTAL LENGTH: 34,1 CM

4596-0/20 / 4002293259642



COOK’S KNIFE

WEIGHT: 292 G / BLADE LENGTH: 23 CM / BLADE WIDTH: 4,7 CM / TOTAL LENGTH: 36,7 CM

4596-0/23 / 4002293259659



CHINESE CHEF’S KNIFE

WEIGHT: 350 G / BLADE LENGTH: 18 CM / BLADE WIDTH: 7,75 CM / TOTAL LENGTH: 32,4 CM

4673-0/18 / 4002293267333



KNIFE BLOCK

WEIGHT: 2,8 KG / MATERIAL: ASH WOOD, CRÈME / B 28,4 CM x H 24,3 CM x T 14,6 CM

7254 / 4002293725406

KNIVES NOT INCLUDED.

