

## J.A. HENCKELS BOB KRAMER CARBON BY ZWILLING

These knives are designed for Zwilling J.A. Henckels by certified Master Bladesmith, Bob Kramer, the only Master Bladesmith in the world specializing in kitchen cutlery. Each knife is handcrafted in Seki City, Japan to Bob's exact specifications. They feature the precise quality of carbon steel (52100 straight carbon steel, heat treated to a hardness of 61 rockwell) that Bob chooses for his custom artisan knives. These knives are built for remarkable strength and unmatched edge retention. They also feature brass bolsters and handsome natural, triple riveted, African blackwood handles.



### CHEF'S KNIFE

8" blade. 10" blade.  
H794 8 H794 10



### UTILITY KNIFE

5" blade.  
H794 5

THESE BLADES ARE NOT STAIN RESISTANT AND WILL DISCOLOR WITH USE AND RUST IF NOT DRIED PROPERLY.

## J.A. HENCKELS STAMPED PARERS



### PARING KNIFE

Black handle. 3.5" blade.  
H787



### SHEEP'S FOOT

Yellow handle. 3" blade.  
H789



### TURNING KNIFE

Blue handle. 2.5" blade.  
H788



### PARING KNIFE

Green handle. 4" blade.  
H790

## J.A. HENCKELS ACCESSORIES



A



B

### A. OVAL STEEL

12" length.  
H723 12

### B. ROUND STEELS

10" length. 12" length.  
H724 10 H724 12



### KITCHEN SCISSORS

8" overall.  
H738



### CLEAVER

16 oz, 6" blade.  
H728 6

## F. DICK FORGED & STAMPED BLADE KNIVES

F. Dick knives are high carbon, no-stain steel with polypropylene handles.



### OFFSET HANDLE SERRATED KNIFE

7" blade.  
D963



### DECORATING KNIFE

Deeply grooved. 4" blade.  
D905



### TURNING KNIFE

2.5" blade.  
D914