

CUTLERY

J.A. HENCKELS

Made in Solingen, Germany

J.A. HENCKELS PROFESSIONAL “S”

Sigmaforge is one piece precision forging used in manufacturing of Pro “S” cutlery. Forging from a single piece of steel has the following benefits:

- Excellent geometry.
- Improved cutting edge retention and lasting sharpness.
- Improved steel structure.
- Friodur® ice hardened - maximum no stain properties and more blade strength.



CHEF'S KNIVES

8" blade.

H705 8

10" blade

H705 10



CHEF'S SLICER

10" blade.

H702 10



UTILITY KNIFE

6" blade.

H740 6



PARING KNIVES

3" blade.

H700 3

4" blade

H700 4

J.A. HENCKELS INTERNATIONAL CLASSIC LINE

Fully forged, German made blades finished in Spain for a unique combination of Henckels quality & lower prices. Stain resistant, high carbon steel with riveted polypropylene handles.



CHEF'S KNIFE

8" blade.

H780 8



HOLLOW GROUND SANTOKU KNIFE

7" blade.

H784



CHEF'S SLICER

8" blade.

H781 8



PARING KNIFE

4" blade.

H782 4

J.A. HENCKELS MIYABI 600 S SERIES

Miyabi 600 S merges authentic Japanese blade styles with a western style ergonomic handle. This results in knives with the sharpness Japanese knives are famous for combined with the easy care and comfort typical for western knives. Manufactured in Seki, Japan



CHEF'S KNIFE

8" blade.

H799

9.5" blade.

H801



SLICER KNIFE

9.5" blade.

H800



HOLLOW EDGE ROCKING SANTOKU KNIFE

7" blade.

H798 7R



HOLLOW EDGE SANTOKU KNIFE

7" blade.

H798 7



PREP KNIFE

5.25" blade.

H797



PARING KNIFE

3.5" blade.

H796