



- Rocking Chefs are tough guys with a soft core:
- Micarta handle, a natural material. Every handle is unique and makes you the real hero of the kitchen.
- "Rocking Chef" Ralf Jakumeit would go through fire for his absolute favorite!

PREMIUMCUT FILLET KNIFE NO 1
Micarta Handle.

Item #	Blade L"
181921	6 3/4



- The impressive design gets our hearts pumping.
- Red Diamond will take your breath away: The special manufacturing process creates one-of-a-kind handles, each one unique.
- Fire, meat and Red Diamond – what could be better?

PREMIUMCUT FILLET KNIFE NO 1
Red Diamond Handle.

Item #	Blade L"
181922	6 3/4



- One look alone is enough to heighten all your senses and get ready for cooking.
- Exotic fragrances and spices mingle – you are one with your knife.

PREMIUMCUT FILLET KNIFE NO 1
Spicy Orange Handle.

Item #	Blade L"
181923	6 3/4



- Tradition meets perfection.
- White cedar burl wood makes our Tree of Life handle a cut above.
- Thuja – also known as arborvitae or "tree of life" – has an extremely tough burl that makes using the knife an absolute pleasure.

PREMIUMCUT FILLET KNIFE NO 1
Thuja - Tree of Life Handle.

Item #	Blade L"
181924	6 3/4



MADE IN SPAIN

MEAT TENDERIZER PEHD
Blade 13 3/4" x 2 2/3".

Item #	Weight
181046	1 lb. 3 oz.



STAINLESS STEEL SAFETY APRON
For height 5 7/8 ft to 6 5/8 ft.

Item #	W"	H"
181048	21 2/3	33 1/2