

CUTLERY

SHELLFISH KNIVES



CLAM KNIFE
Stainless steel blade, white plastic handle.
NSF approved. 3" blade.
M986



OYSTER KNIFE, BOSTON TYPE
Polypropylene handle withstands both high and low temperatures. stain-free, high-carbon steel. 4" blade.
M984



OYSTER KNIFE, NEW HAVEN STYLE
Stainless steel blade, curved tip. White plastic handle. NSF approved. 3" blade.
M987



OYSTER KNIFE, PROVIDENCE TYPE
Stainless steel blade, straight tip. White plastic handle. NSF approved. 3" blade.
M988



OYSTER KNIFE NEW HAVEN
Stainless steel blade, red plastic handle. Curved tip. 2.5" blade.
V865



CLAM KNIFE
Stainless steel blade. 3.5" blade.
V866



FRENCH SEAFOOD KNIVES
Stainless steel blades, riveted wood handles.

A. CLAM
2.75" blade. 7" overall.
M811

B. OYSTER
2.5" blade 6.5" overall.
M810



POINTED OYSTER KNIFE
Stainless steel, plastic handle.
2.5" blade, 6.38" overall.
M999



ANTI-SLIP HANDLE OYSTER KNIFE
Stainless steel blade with 3 teeth for easier opening of oysters. Anti-slip handle for improved grip. 2" blade, 6" overall.
M989

FORKS



VICTORINOX ROAST FORK
6" tines, 11" overall.
V810 11



F. DICK SMALL FORK
Stainless steel, 4.5" tines, 10.5" overall.
D979



ROAST FORK
6.5" tines, 12" overall.
Y528



F. DICK 5" SAUTE FORK
Stainless steel, stamped fork. 3.75" Tines, 9" overall.
D962

FISH SCALERS AND MEAT FLATTENER



MATFER FISH SCALER
Cast aluminum. 9" overall.
U747



AMERICAN FISH SCALER
Stainless steel. 9" overall.
U914



HEAVY DUTY FRENCH FISH SCALER
Super efficient. Stainless steel head. 11.5" overall. Plastic handle.
U658 PL



ROUND MEAT FLATTENER
Nickel plated steel. 3.5" diameter, 11.5" length. 11oz. (1lb).
M953