

Right Knife for The Job

1. Peeling knife



Small, handy knife with curved blade - also referred to as "bird's beak", fine cutting edge and firm tip. Peels potatoes, fruit and vegetables.

2. Vegetable knife



Small knife with strong blade, straight cutting edge and firm tip. Cleans, peels and cuts small fruit and vegetables.

3. Paring knife



Small, versatile knife with a slim blade with centre tip and straight cutting edge. Peels, cuts, cleans and garnishes fruit and vegetables. Also suitable for preparing meat.

4. Serrated Utility Knife



For tomatoes, salami, croissants and other small foods with hard crust or skin. Makes the job of cutting juicy or soft vegetables, fruits, and baked goods much easier.

5. Utility/Sandwich Knife

Versatile knife that can be used effectively for many cutting jobs including: peeling, slicing, chopping, and carving.

6. Steak knife



Slim, strong knife; blade has ground back and straight cutting edge. Cuts steaks and all meats effortlessly.

7. Boning knife



Slim, characteristically curved blade with straight cutting edge. Best suited for cutting meat off the bone.

8. Filleting knife



Long, slim, flexible blade with straight cutting edge. Perfect for filleting meat and fish cleanly.

9. Bread knife



Long, strong blade with scalloped edge. The scalloped edge goes effortlessly through strong crusts and cuts clean slices with its aggressive, longer prongs.

10. Chef 's knife



Sturdy, heavy knife with broad, strong blade and fine cutting edge. The all rounder for professionals and hobby chefs that cleans vegetables, minces herbs and chops. Also known as the cook's knife. The workhorse of all knives. Knife handle is rocked up and down with one hand while the fingers of the other hand rests lightly on the back of the blade.

11. Slicing knife



Slim knife with strong blade and fine cutting edge. Length of blade up to 260/10" mm. For preparing all kind of meat and for carving roasts.

12. Santoku knife



Asian-type knife with broad blade and especially sharp cutting edge. The all rounder of the Asian kitchen can be used threefold: for preparing meat, fish and also vegetables. All Santoku knives by ZWILLING J.A. HENCKELS have a fine-polished razor edge that

gives them their typical sharpness. Available with fine edge and hollow edge.

13. Hollow edge slicer



Long, flexible blade with alternating hollows on each side of the cutting edge. Special knife for cutting and serving wafer-thin slices of ham. Also well suited for cutting and dividing flan bases.

14. Salmon slicer



Extra slim, flexible blade with straight cutting edge. Cuts salmon and other fish into wafer-thin slices.

15. Carving fork



Large fork with two strong prongs. Holds the roast while cutting and serving.

16. Meat Cleaver



Sturdy broad and rectangular blade. Cuts large pieces of meat and spare ribs. Cuts through bones easily

17. Chinese cleaver - vegetable



Broad long blade with very sharp cutting edge. Perfect for preparing vegetables the Asian way.

18. Mincing knife



Rounded blade for easy mincing (chopping). Mincing herbs the gentle and easy way.

Source: (www.jahenckels.com)