

The knives FK2 are designed to be the ultimate blend of toughness, sharpness, functionality and value for real working chefs and serious gourmet cooks. In addition to the traditional blades expected, the FK2 range has many innovative blade shapes .



- **HARDNESS** : German X50CrMoV15 stainless steel alloy hardened and tempered to HRC56. Hard for edge retention and tough for edge durability
- **REBALANCE SYSTEM** : find your ideal balance with the innovative adjustable counterweight
- **UNIQUE BLADE GEOMETRY** : a fine grind between the thick German blades and light Japanese blades to bring strength and sharpness together
- **ROBUST HANDLE** : CARBON FIBRE COMPOSITE. Dynamic and ergonomic handle shape with texture grips strongly to resist hand slip
- **SOLID AND STRONG** : thick tang for long term durability. Solid one-piece bolster

French Chef 's knife



This knife is the traditional French chef's knife for all heavy cutting work (vegetables, meat and fish).

Code	Désignation	Lcm	Wcm	Hcm	Kg
4281.21	L. 21 cm	36	2,2	6	0,28
4281.26	L. 26 cm	41	2,2	6,5	0,35

Santoku knife L. 17 cm



Code	Désignation	Lcm	Wcm	Hcm	Kg
4281.17		32,4	2,2	5,4	0,26

Good broad range of uses: slicing, chopping of meat and vegetables.

Asian Chef's knife



Code	Désignation	Lcm	Wcm	Hcm	Kg
4280.15	L. 15 cm	28,6	4,9	2	0,16
4280.17	L. 17 cm	30	5,5	1,8	0,18

This 15cm Asian Chef's knife is very light and sharp and easy to maneuver for light quick cutting tasks in busy kitchens. It is also designed to be ideal for young cooks or for small hands.

Paring knife L. 9 cm



Code	Désignation	Lcm	Wcm	Hcm	Kg
4282.09		21,7	2	2,3	0,12

Used by chefs for peeling, turning, and other small hand-held jobs.

Utility knife L. 14 cm



Code	Désignation	Lcm	Wcm	Hcm	Kg
4285.14		26,7	2	3	0,14

Small chopping/slicing knife for many light meat/vegetable jobs for chefs and home cooks.

Precision carving knife with short and flexible Santoku blade L.16 cm



Code	Désignation	Lcm	Wcm	Kg
4287.16		27,5	2	0,14

Ideally suited for carving thin slices from small pieces of meat and fish with perfect precision.

Salmon and ham knife Santoku 30 cm



Code	Désignation	Lcm	Wcm	Th.mm
4287.30		42,5	2	2,6

Ultra flexible scalloped blade for cutting thin slices of bacon, ham or salmon.

Filet knife

new
2018



Code	Désignation	Lcm	Wcm	Hcm	Kg
4283.16	L. 16 cm	30,9	2,2	2,3	0,2
4283.18	L. 18 cm Perfect for Filet of Sole	28,5			0,14

This knife is perfect to for slicing fillets from fish and chicken. The blade is relatively long, narrow and flexible, for less slicing resistance.

Boning knife L.13 cm



Code	Désignation	Lcm	Wcm	Hcm	Kg
4284.13		27,8	2,2	1,8	0,19

Specialty boning knife for chefs.

Carving Knife



Code	Désignation	Lcm	Wcm	Hcm	Kg
4285.21	L. 21 cm	35,8	2	4	0,26
4285.26	L. 26 cm	40,6	2,2	4	0,28

Traditional western meat slicing blade (with sword tip). This knife is perfect for slicing large roasts, hams, etc. The blade is designed to offer the least resistance when slicing meat , allowing long cuts to be performed easily. It also slices cakes with ease.

Bread knife



Code	Désignation	Lcm	Wcm	Hcm	Kg
4286.26	L. 26 cm	40,5	2,2	3,9	0,28

Bread knife with rounded tooth serration for longer blade life and smoother cutting. This type of serration also makes it a good 'bulk' or rough meat slicer.

High Tech Pro Knife sharpener 'DIAMOND CAMS'

DIAMOND CAMS™
PRO KNIFE SHARPENER



Resulting from many years of mechanical engineering R&D, the de Buyer 'DIAMOND CAMS' sharpener generates perfectly shaped and fine slightly convex edge bevels every time. Simply swipe any blade down and back through the highly engineered diamond-coated solid steel cams until the edge is razor sharp. Two stages in one: swipe light and shallow for everyday honing, and hard and deep for edge reshaping, including complete regrinding of old blades. More accurate than manual steel and stone methods because human error is eliminated with the accurate angle control of the sharpening/honing cams. Patents pending.

Code	Désignation	Lcm	Wcm	Hcm	Kg
	SHARPENS AND HONES ANY KNIFE BRAND QUICKLY AND ACCURATELY				
4290.01	Professional 15°-20° fine convex	10,5	20	7,5	0,2

Pro 3-Stage Diamond Cams Blade Sharpener TRIUM



Code	Désignation	Lcm	Wcm	Hcm	Kg
4290.02		12	6,7	5,7	0,33

The TRIUM Sharpener was developed to produce very sharp professional cutting edges on any brand of knife. The patent pending Diamond Cams control the edge angle very accurately as you swipe the blade down and back between the cams, for a highly

refined cutting edge shape with a perfect hone ever time.

Professional steel QUINTUM 'Hypersteel'



Code	Désignation	Lcm	Wcm	Kg
4291.00		45	3	0,32

The 5-stage professional sharpening and honing centre : the QUINTUM produces sharper knives in less time than traditional methods for better results for chefs and butchers, and easy pro results for home

cooks : Diamond Cams in handle for full regrind of worn edges + 4 more stages of finer sharpening on steel shaft, 2 diamond and 2 hard chrome surfaces.

QUINTUM™