



Atlantic®
Chef



Made to Perfection



- Made from German Steel 1.4116
- Efficient Cutting Edge
- Non slip, ergonomic grip, maximum control
- HACCP Colour Coding Handles



• **PROFESSIONAL KNIVES** • **CHINESE KNIVES**
• **JAPANESE KNIVES** • **ANCILLARIES** • **ACCESSORIES**

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■ Company Profile

Business Philosophy

Atlantic Chef International Co., Ltd. is a knife manufacturer and exporter. Founded in 1977, the company has been successfully established over 40 years.

We are organised and reputed by all of our renowned international customers for our insistence on good quality and the professional and novel technologies we adopted for our products. Under the consideration of labor cost cut-down, numerous corporations in the knife industry have decided or been forced to moved out of Taiwan in the passed decade; leaving **Atlantic Chef** the only manufacturer with business scale large enough survive in Taiwan. With the responsibility we hold to our employees as well as our sense of belonging to our root, we insisted to manufacture in Taiwan.

German Steel

We import directly from Germany high quality steel used by all well-established German manufacturers for all products. Our products are made of blades that are sharp, durable and with great sharpenability. In addition, we have also developed all types of handles made of different materials. Our knives are all strictly designed to comply with ergonomic technology and are comfortable to hold. It is our goal to make **Atlantic Chef** knives a “must” knife for every professional cook in preparing cuisines.

Product Manufacture

We own the most advances knife production equipment and many years of experience in knife production techniques. From forging / blanking of the blade - hardening / tempering - blade grinding / glazing - edge sharpening - handle moulding - product packing, these production process are all done in house, and we have well-trained employees to strictly and tightly control and inspect each step.

Research Development

We own an outstanding research and development team that works professionally from the design of blade shapes and handles to the manufacture of moulds and samples. Combining our professional attitude, pioneer technology and superior techniques, we are able to create practical and aesthetical knives for professional chefs.

Material Guide

■ Atlantic Chef uses German Steel 1.4116

Atlantic Chef uses German Steel 1.4116, which consists of Carbon, Chromium, Vanadium, Molybdenum and several other materials. After hardening/tempering, grinding, sharpening and some other major processes, the hardness of the blades can reach as high as HRC 56° and above. The hand-honed, razor sharp blade edge also offers long-lasting sharpness, easy edge maintenance and rapid re-sharpening features.

Long edge retention through the high-quality German steel.

Efficient cutting edge thanks to the precise processes.

Forged of a single piece of steel, the bolstered blade provides high stability.



■ With advanced and precise molding techniques, the handles coated completed by machinery makes 100% seal between stainless steel and handles materials.

■ Certified by

Atlantic Chef Cutlery is certified by **NSF®** International.

NSF® International formerly National Sanitation Foundation, is a not-for-profit, non-governmental organization that develops standards and provides product certification and education in the field of public health and safety.



Material Guide

Santoprene® Handles



Santoprene® is a registered trademark of Advanced Elastometer, L.P. The **Atlantic Chef** made handles of Santoprene® offer nonslip ergonomic grip, maximum control and unsurpassed degree of comfort.

Santoprene® & PP Handles



Revolutionary handles feature the combination of Santoprene® for non-slip comfortable grip and the polypropylene for tough use.

POM Handles



Atlantic Chef POM Handles are over molded for tough use and hygienic purpose (by Derlin® at DuPont®) feature high stiffness and high heat deflection temperature to ensure the quality of food process.

Professional Knives : 1461F Premium Series / The Advanced Forged Knife

1461F17

Curved Paring Knife - 7cm



1461F01

Paring Knife - 9cm



1461F03

Utility Knife - 13cm

NEW



1461F14

Tomato Knife - 14cm



1461F70

Utility Knife - 14cm



1461F10

Boning Knife - 15cm



1461F09

Fillet Knife - 18cm



1461F38

Santoku Knife - 18cm



1461F46

Usuba Knife - 18cm



Professional Knives : 1461F Premium Series / The Advanced Forged Knife

1461F11

Carving Fork - Curved - 16cm



1461F04

Carving Knife - 21cm



1461F57

Carving Knife - 25cm



1461F109 NEW

Slicing Knife - 28cm



1461F06

Bread Knife - 21cm



1461F53

Bread Knife - 23cm



1461F12

Chef's Knife - 15cm



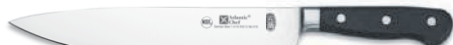
1461F05

Chef's Knife - 21cm



1461F60

Chef's Knife - 23cm



1461F61

Chef's Knife - 25cm



Professional Knives : 1201F Premium Series / The Advanced Forged Knife

1201F17

Curved Paring Knife - 8cm



1201F01

Paring Knife - 8cm



1201F02

Steak Knife - 13cm



1201F03

Utility Knife - 13cm



1201F14

Tomato Knife - 14cm

NEW



1201F10

Boning Knife - 15cm



1201F66

Boning Knife - Flexible - 15cm



1201F09

Fillet Knife - 18cm



1201F71

Fillet Knife - Flexible - 21cm



1201F11

Carving Fork - Curved - 15cm



1201F28

Carving Fork - Straight - 18cm



1201F04

Carving Knife - 21cm



Professional Knives : 1201F Premium Series / The Advanced Forged Knife

1201F57

Carving Knife - 25cm



1201F06

Bread Knife - 21cm



1201F58

Bread Knife - 25cm



1201F76

Ham Slicer - 28cm



1201F38

Santoku Knife - 18cm



1201F46

Usuba Knife - 18cm



1201F12

Chef's Knife - 15cm



1201F05

Chef's Knife - 21cm



1201F60

Chef's Knife - 23cm



1201F61

Chef's Knife - 25cm



Professional Knives : 5301T Classic Series / Stamped Knife

5301T69



Narrow Boning Knife - Flexible - 15cm

5301T64



Curved Boning Knife - 15cm

5301T10



Boning Knife - 15cm

5301T66



Boning Knife - Flexible - 15cm

5301T70



Utility Knife - 15cm

5301T09



Fillet Knife - Flexible - 18cm

5301T71



Fillet Knife - Flexible - 21cm

Professional Knives : 5301T Classic Series / Stamped Knife

5301T06



Bread Knife - 21cm

5301T15



Offset Bread Knife - 21cm

5301T106



Offset Bread Knife - Round Tip - 21cm

5301T59



Wide Bread Knife - 25cm

5301T75



Bread Knife - 25cm

5301T19



Salmon Knife - 26cm

5301T77

NEW



Salmon Knife - Granton Edge - 26cm

5301T72 - 28cm, 5301T100 - 30cm, 5301T101 - 36cm



Slicing Knife - Serrated Edge

5301T73 - 28cm, 5301T102 - 30cm, 5301T68 - 36cm



Slicing Knife - Granton Edge

Professional Knives : 5301T Classic Series / Stamped Knife

5301T38



Santoku Knife - 19cm

5301T46



Usuba Knife - 18cm

5301T137

NEW



Chef's Knife - Serrated Edge - 21cm

5301T143

NEW



Chef's Knife - Serrated Edge - 23cm

5301T144

NEW



Chef's Knife - Serrated Edge - 25cm

5301T12



Chef's Knife - 15cm

5301T05



Chef's Knife - 21cm

5301T60



Chef's Knife - 23cm

5301T61



Chef's Knife - 25cm

5301T62



Chef's Knife - 30cm

Professional Knives : 8321T Efficient Series / Stamped Knife

8321T69



Narrow Boning Knife - Flexible - 15cm

8321T64



Curved Boning Knife - 15cm

8321T10



Boning Knife - 15cm

8321T66



Boning Knife - Flexible - 15cm

8321T133

NEW



Wide Boning Knife - 13cm

8321T70



Utility Knife - 15cm

8321T09



Fillet Knife - Flexible - 18cm

8321T71



Fillet Knife - Flexible - 21cm

Professional Knives : 8321T Efficient Series / Stamped Knife

8321T11



Carving Fork - Curved - 21cm

8321T28



Carving Fork - Straight 18cm

8321T136



Carving Knife - 23cm

8321T06



Bread Knife - 21cm

8321T15



Offset Bread Knife - 21cm

8321T106



Offset Bread Knife - Round Tip - 21cm

8321T59



Wide Bread Knife - 25cm

8321T75



Bread Knife - 25cm

Professional Knives : 8321T Efficient Series / Stamped Knife

8321T134

NEW



Bread Knife - 25cm

8321T135

NEW



Cheese Slicer - 32cm

8321T19



Salmon Knife - 26cm

8321T77

NEW



Salmon Knife - Granton Edge - 26cm

8321T108

NEW



Slicing Knife - Plain Edge - 30cm

8321T72 - 28cm, **8321T100** - 30cm, **8321T101** - 36cm



Slicing Knife - Serrated Edge - 36cm

8321T73 - 28cm, **8321T102** - 30cm, **8321T68** - 36cm



Slicing Knife - Granton Edge - 36cm

8321T38



Santoku Knife - 19cm

8321T46



Usaba Knife - 18cm

Professional Knives : 8321T Efficient Series / Stamped Knife

8321T137

NEW



Chef's Knife - Serrated Edge - 21cm

8321T143

NEW



Chef's Knife - Serrated Edge - 23cm

8321T144

NEW



Chef's Knife - Serrated Edge - 25cm

8321T115

NEW



Chef's Knife Wide - 21cm

8321T12



Chef's Knife - 15cm

8321T05



Chef's Knife - 21cm

8321T60



Chef's Knife - 23cm

8321T61



Chef's Knife - 25cm

8321T62



Chef's Knife - 30cm

Chinese Knives : 8321T Efficient Series / Stamped Knife

8321T80



All Purpose Kitchen Knife - 180 x 70mm

8321T81



Duck Slicer - 210 x 51mm

8321T82



Slicer Shanghai Style - 220 x 107mm

8321T83



Kitchen Chopper - Shanghai Style - 220 x 107mm

8321T84



Kau Kong Chopper - 180 x 115mm

8321T85



Slicer - No. 2 - 215 x 114mm

8321T86



Kitchen Chopper - No. 2 - 215 x 114mm

Chinese Knives : 8321T Efficient Series / Stamped Knife

8321T104



Bone Chopper - 180mm x 115mm

8321T87



Bone Chopper - No. 2 - 220 x 103mm

8321T89



Slicer - No. 3 - 200 x 85mm

8321T90



Kitchen Chopper - No. 3 - 200 x 85mm

8321T96



Bone Chopper - No. 3 - 200 x 85mm

8321T95



Press Cleaver - No. 3 - 200 x 85mm

Chinese Style Knives : 8321T Efficient Series / Stamped Knife

8321T22



Slicer - No. 4 - 210 x 105mm

8321T23



Kitchen Chopper - No.4 - 210 x 105mm

8321T24



Bone Chopper - No. 4 - 210 x 105mm

8321T91



Kitchen Chopper - No. 5 - 170mm x 85mm

8321T92



Slicer - No. 5 - 170 x 85mm

8321T94



Bone Chopper - No. 5 - 170 x 85mm

Japanese Style Knives : 2501T Traditional Series

2501T26



Sashimi Knife - 30cm

2501T25



Sashimi Knife - 27cm

2501T44



Sashimi Knife - 24cm

2501T44L



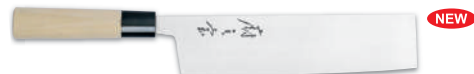
Sashimi Knife - 24cm

2501T46



Usaba Knife - 16.5cm

2501T139



Usuba Knife - Heavy Blade - 21cm

2501T55



Santoku Knife - 16.5cm

2501T35



Deba Knife - 15cm

2501T34



Deba Knife - 10cm

Japanese Style Knives : 2511T Traditional Series with Rubber Handle

2511T26



Sashimi Knife - Rubber Handle - 30cm

2511T25



Sashimi Knife - 27cm

2511T44



Sashimi Knife - 24cm

2511T46



Usuba Knife - 16.5cm

2511T55



Santoku Knife - 16.5cm

2511T35



Deba Knife - 15cm

2511T34



Deba Knife - 10cm

Japanese Style Knives : 6501T With Hollow Handle

6501T25



Sashimi Knife - 27cm

6501T51



Chef's Knife - 27cm

Japanese Style Knives : 2501H Professional Series

2501H26



Sashimi Knife - Heavy Blade - 30cm

2501H25



Sashimi Knife - Heavy Blade - 27cm

2501H121



Deba Knife - Heavy Blade - 19.5cm

2501H118



Deba Knife - Heavy Blade - 15cm

Japanese Style Knives : 1401F Professional Series

1401F119



Chef's Knife - Heavier Blade - 27cm

1401F140



Chef's Knife - Heavier Blade - 30cm

Japanese Style Knives : 1401F Superior Series

1401F47

Chef's Knife - 15cm



1401F48

Chef's Knife - 18cm



1401F49

Chef's Knife - 21cm



1401F50

Chef's Knife - 24cm



1401F51

Chef's Knife - 27cm



1401F52

Chef's Knife - 30cm



Japanese Style Knives : 5301T Classic Series

5301T47

Chef's Knife - 15cm



5301T48

Chef's Knife - 18cm



5301T49

Chef's Knife - 21cm



5301T50

Chef's Knife - 24cm



5301T51

Chef's Knife - 27cm



5301T52

Chef's Knife - 30cm



Special Series : 8911T/8901T Professional Knives

8911T10

Boning Knife - 14.5cm



8911T97

Trimming Knife - 24cm



8911T98

Chef's Knife - 30cm



8901T107

Butcher Knife - 13.5cm



8901T99

Butcher Knife - 19cm



8901T113

Fish Knife - 13cm



• BL
• R

8901T121

Fish Knife - 21cm



• BL
• R

8901T124

Fish Knife - 24cm



• BL
• R

8901T127

Fish Knife - 27cm



• BL
• R

8901T130

Fish Knife - 30cm



• BL
• R

Special Series : 5301T/8321SP/9100G

5301T41

Garnishing Knife - 9cm



○ W
● G

5301T42

Garnishing Knife - 10cm



5301T43

Garnishing Knife - 12cm



8321XS17

Curved Paring Knife - 6cm



○ W
● G

8321SP01

Paring Knife - 8cm



○ W
● G

8321SP36

Paring Knife - Serrated - 8cm



○ W
● G

8321SP33

Paring Knife - Square Top - 8cm



○ W
● G

8321SP02

Utility Knife - 11cm

NEW



8321SP03

Utility Knife - Round Top - 11cm



○ W
● R
● BL
● G

8321SS132

Utility Knife - Serrated Edge - 13cm

NEW



9100G34

Peeler Plain Edge

NEW



● G

9100G35

Peeler Julienne Cutter

NEW



● G

9100G36

Peeler Serrated Edge

NEW



● G

HACCP - Hazard Analysis and Critical Control Point HACCP Color Coding : Professional Knives

8321T12



- W
- Y
- R
- BL
- G
- BR

Chef's Knife - 15cm

8321T05



- W
- R
- BL
- Y
- G
- BR

Chef's Knife - 21cm

8321T60



- W
- R
- BL
- Y
- G
- BR

Chef's Knife - 23cm

8321T61



- W
- R
- BL
- Y
- G
- BR

Chef's Knife - 25cm

8321T62



- W
- R
- BL
- Y
- G
- BR

Chef's Knife - 30cm

5301T51



- W
- R
- BL
- Y
- G
- BR

Japanese Chef's Knife - 27cm

HACCP Color Coding : Professional Knives

8321T10

Boning Knife - 15cm



● Y
● R
● BL

8321T71

Fillet Knife - Flexible - 21cm



● BL

8321T06

Bread Knife - 21cm



○ W

8321T72

Slicing Knife - Serrated Edge - 28cm



○ W

8321T73

Slicing Knife - Granton Edge - 28cm



○ W

TD1312

Sharpening Steel - 30cm



○ W
● R
● BL
● Y
● G
● BR

9300T01

Scissors - Detachable



● R
● BL
● G

HACCP Color Coding : Special Series - Professional Knives

8911T10

Boning Knife - 14.5cm



● BL

8911T10A

Boning Knife - 14.5cm



● BL

8911T97

Trimming Knife - 24cm



● BL

8911T97A

Trimming Knife - 24cm



● BL

HACCP Special Series : Professional Knives and Tools with Food Allergen Free

8321XS17PU

Curved Paring Knife - 6cm - Purple



8321SP01PU

Paring Knife - 8cm - Purple



8321T10PU

Boning Knife - 15cm - Purple



8321T38PU

Santoku Knife - 19cm - Purple



8321T05PU

Chef's Knife - 21cm - Purple



8321T61PU

Chef's Knife - 25cm - Purple



8321T62PU

Chef's Knife - 30cm - Purple



9200T08PU

Perforated Turner - 19 x 7.6cm - Purple



9200T09PU

Long Turner 19 x 7.6cm - Purple



9200T27PU

Bench Scraper - 15 x 8.9cm - Purple



8390T123PU

Pizza Cutter - 10cm - Purple



8390T122PU

Pizza Cutter - 7cm - Purple



HACCP Colour Coding : Comply with HACCP Regulation

8321T81

Duck Slicer - 210 x 51mm



● BR

8321T84

No. 2 Kau Kong Chopper - 180 x 115mm



● Y
● R
● BR

8321T82

Shanghai Style Slicer - 220 x 107mm



● G
● BL
● BR

8321T83

Shanghai Style Kitchen Chopper - 220 x 107mm



● Y
● R
● BR

8321T87

No. 2 Boner Chopper - 220 x 103mm



● Y
● R

8321T85

No. 2 Slicer - 215 x 114mm



● R
● BL
● Y
● G
● BR

8321T86

No. 2 Kitchen Chopper - 215 x 114mm



● R
● BL
● Y
● G
● BR

8321T89

No. 3 Slicer - 200 x 85mm



● R
● BL
● Y
● G
● BR

HACCP Colour Coding : Comply with HACCP Regulation

8321T90



● R
● BL
● Y
● G
● BR

No. 3 Kitchen Chopper - 200 x 85mm

8321T96



● R
● BL
● Y
● G
● BR

No. 3 Bone Chopper - 200 x 85mm

8321T95



○ W

No. 3 Press Cleaver - 200 x 85mm

8321T22



● R
● BL
● Y
● G
● BR

No. 4 Slicer - 210 x 105mm

8321T23



● R
● BL
● Y
● G
● BR

No. 4 Kitchen Chopper - 210 x 105mm

8321T24



● R
● BL
● Y
● G
● BR

No. 4 Bone Chopper - 210 x 105mm

8321T92



● R
● BL
● Y
● G
● BR

No. 5 Slicer - 170 x 85mm

8321T94



● R
● BL
● Y
● G
● BR

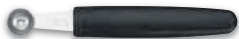
No. 5 Bone Chopper - 170 x 85mm

Ancillaries Series : 9100G Garnishing Tools

9100G38

Melon Baller - Ø15mm

NEW



9100G01

Melon Baller - Ø25mm



9100G02

Melon Baller - Ø12mm



9100G03

Melon Oval- 17 x 28mm



9100G04

Melon Baller - Ø30mm



9100G05

Melon Baller - Ø22mm



9100G06

Melon Baller Double - Ø22mm x Ø25mm



9100G07

Vegetable Peeler



9100G08

Apple Corer



9100G09

Lemon Zester 09



9100G10

Channel Knife



9100G11

Butter Roller



9100G12

Orange Peeler



9100G13

Lemon Zester 13



9100G15

Oyster Opener



TSF001

Food Tester



Ancillaries Series : 9100G Garnishing Tools

9100G8001



Garnishing Set 8 Pc Tools

9100G1001



Garnishing Set 10 Pc Tools

9100G7001



Garnishing Set 7 Pc Tools

Ancillaries Series : 9200T Turners

9200T01

Spreader - 9cm



9200T02

Spreader - Serrated Edge - 9cm



9200T03

Mini Turner - 6 x 5.8cm



9200T04

Pie Turner - 12 x 5.3cm



9200T05

Pie Turner - 12 x 7.6cm



9200T06

Heavy Duty Turner - 12.7 x 7.6cm



9200T07

Turner - 15 x 7.6cm



9200T08

Perforated Turner - 19 x 7.6cm



9200T09

Long Turner - 19 x 7.6cm



9200T10

Fish Turner - 16 x 7.2cm



Ancillaries Series : 9200T Turners

9200T12

Turner - 10 x 6.3cm



9200T21

Turner - 21 x 10cm



9200T22

Turner - 19 x 7.6cm



9200T25

Teppanyaki Tunner - 10 x 12cm



9200T29

Heavy Duty Turner - 12.7 x 10.2cm



9200T30

Heavy Duty Turner - 15.2 x 12.7cm



9200T28

Large Fish Turner - 22.5 x 9.5cm



Ancillaries Series : Pizza Cutters & Bench Scraper & Other Tools

8390T123



Pizza Cutter - 10cm

8390T122



Pizza Cutter - 7cm

9200T27



Bench Scraper - 15 x 8.9cm

9200T34



Whisk SS - 27cm

9200T33



Stuffing Spoon - 20.7cm

9400G06



Plastic Spatula - 34cm

9100G37



Grater - 39cm

Ancillaries Series : 9200T Baking & Pastry Tools

9200T13

Spreader - 15cm



9200T14

Spreader - 21cm



9200T15

Spreader - 25cm



9200T16

Spreader - 30cm



9200T24

Spreader - Offset - 15cm



9200T17

Spreader - Offset - 21cm



9200T18

Spreader - Offset - 25cm



9200T19

Spreader - Offset 30cm



9200T20

Spreader - Offset - 11.5cm



9200T32

Spreader - 11.5cm



9200T23

Chocolate Turner - 7cm



9200T35

Chocolate Turner - 10cm

NEW



Ancillaries Series : 8320T Baking & Pastry Tools

8320T30

Cake Knife - 40cm



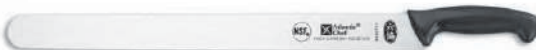
8320T32

Cake Knife - Serrated Edge - 40cm



8320T31

Cake Knife - 45cm



8320T40

Cake Knife - Serrated Edge - 45cm



Ancillaries Series : 9400G Garnishing Tools

9400G0901



Almond Paste Modeling Tools 9pc (18 Shapes)

Ancillaries : Kitchen-Use Specialized Tools

9300T01



Detachable Scissor

9301T02



Detachable Scissor

9301T03



Undetachable Scissor

9100G24



Culinary Ruler - Large - 31.7 x 14.6

9100G33



Culinary Ruler - Small - 13.5 x 7.62

Accessory Series : Sharpening Steel / Sharpening Stone / Cutting Board / Magnetic Rack / Meat Tenderizer

German Made Sharpening Steel - 30 cm



5810-300



5810-815



5810-315



6610-310



5810-810



6610-810



5810-801



5710-308



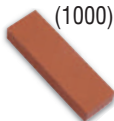
6710-818

Taiwan Made Sharpening Steel - 30 cm



TD1312

JP-10002
(1000)



JP-40002
(4000)



DS3380 (33-80mm)



Sharpening Stone Holder

Japanese Made Sharpening Stone - 25mm

TW-200400



Sharpening Stone - 200/400

SG001

NEW



Knife Sharpening Guide

Cutting Board

40 x 60 x 2 cm
30 x 45 x 2 cm
30 x 45 x 4 cm
40 x 60 x 3.7 cm



Chopping Board KD Rack Pls

MRA35045

Magnetic Rack - 35 x 4.5cm



PROF1-51

Meat Tenderizer



MRA50045

Magnetic Rack - 50 x 4.5cm



■ Accessory Series : Knife Bags, Blade Guards

BG3001



Triple - Zip Knife Case - 50 x 23 x 10cm

BG1401



Chef's Knife Bag -14 Pockets - 52cm x 19cm x 6cm

BG0801



Chef's Knife Bag - 8 Pockets - 47cm x 16cm x 4cm

BG3002



Garnishing Tools Bag - 43cm x 21.2cm x 7cm

Accessory Series : Knife Bags, Blade Guards

BG0703



Handy Bag - 7 Pockets - 52 x 15 x 4cm

BG0502



Handy Bag - 5 Pockets - 42 x 15cm

BG0802



Garnishing Tools Roll - 8 Pockets
19 x 10 cm

BG0701



Garnishing Tools Bag - 7 Pockets
25 x 8cm

BG1001



Garnishing Tools Zipper Pack - 10 Pockets 29cm x 13cm

KG2085

Knife Guard - 2" x 8.5"

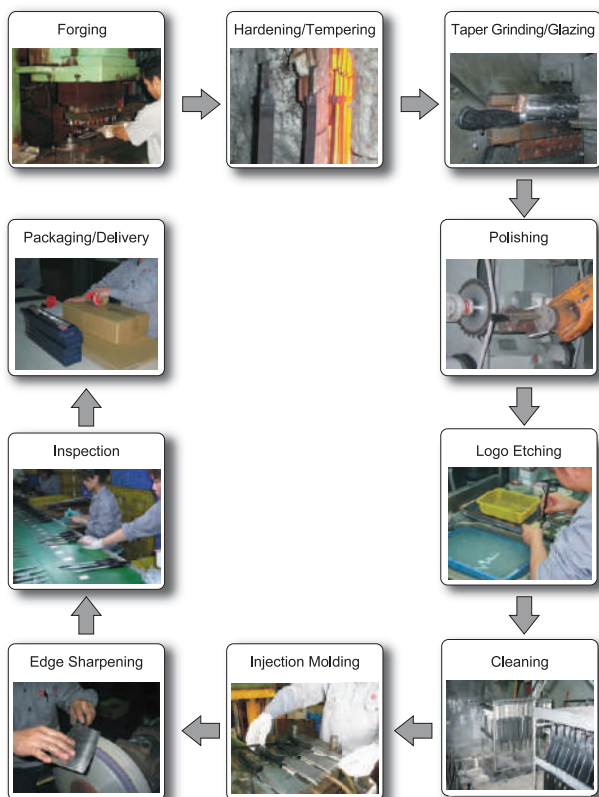


KG2105

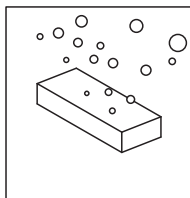
Knife Guard - 2" x 10.5"



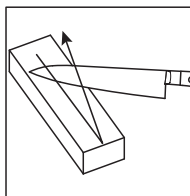
How a Quality Knife is made ?



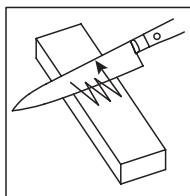
Correct ways to re-sharpen the Knife



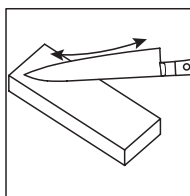
The Ceramic stone should be soaked in the water for 3-5 minutes before you use.



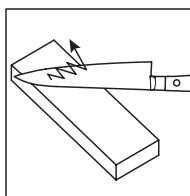
Hold the knife so that the blade meets the stone at a 10-15 degree angle, and then push back and forth across the stone in smooth steady strokes maintaining the same angle. Maintaining the same angle is most important. You will know you are maintaining the same angle from the sound the knife makes against the stone. If you are making the same sound with each stroke back and forth against the stone, you are maintaining the same angle.



Repeat 2 above on both sides of the blade going from one side to the other until your knife is sharp and there are no burrs on either side.

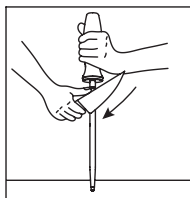


During sharpening, a certain amount of wet powder will appear, but do not wash or wipe off this residue and continue sharpening. Although this powder appears unsightly, it is this residue which sharpens the knives.

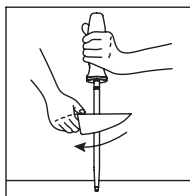


After sharpening, your knives should be washed in hot water and then towel dried.

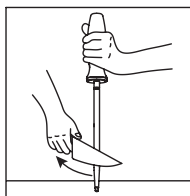
Correct ways to re-sharpen the Knife



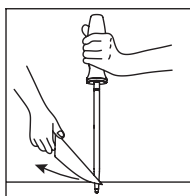
Hold the sharpening steel in a near-vertical position with the point resting on a flat non-slippery surface. Angle the knife blade that is approximately 20° from the steel.



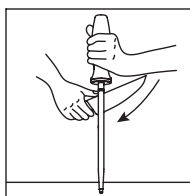
Start with the heel of the knife against one side of the heel. Maintain light pressure and draw the knife down the shaft of the steel.



Continue in a smooth motion. Listen for a light ringing sound - a heavy grinding sound indicates too much pressure is being applied.



Finish by drawing the knife toward you, all the way through the tip.



Repeat on the other side of the steel. Repeat step 2-5 three to five times. When the movement is completed, wipe the knife with a clean cloth.

■ Taking good care of your Knife

Selecting the Right Knife

- Paring Knife - peeling trimming and slicing small fruits and vegetables.
- Serrate utility Knife - cutting tomatoes, cheese, citrus fruits, sausage and other foods with a tough skin or hard crust.
- Boning Knife - separating raw or cooked meat or poultry from the bone.
- Fillet Knife - separating the delicate flesh of a fish from the bones; blade is more flexible.
- Santoku Knife - Asian-style all-purpose knife for chopping and slicing.
- Chef's Knife - chopping, slicing, mincing and dicing fruits, vegetables and other foods.
- Serrated Bread Knife - slicing breads and cakes without tearing or crushing.
- Slicing Knife - slicing meat, poultry and sandwich.
- Carving Fork - holding meats and poultry while carving; lifting and turning meats while cooking.

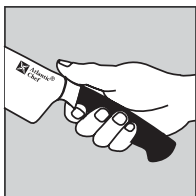
Knife Safety

- Handle knives with respect - mishandling of cutlery may result in injury.
- Use the correct size and type of knife for the job.
- Always hold a knife by its handle.
- Always use on appropriate cutting surface - a wooden or polyethylene cutting board is recommended. Glass, meat or marble surfaces will dull and eventually damage the knife blade.
- Do not allow the blade of a knife to extend over the edge of a table or cutting board.
- Do not use knives to open bottles, loosen drawers or lift materials.
- Never run your fingers on the blade to check for sharpness.
- Never attempt to catch a falling knife.
- As with all sharp objects, keep out of reach of children.

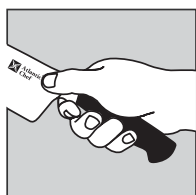
Holding the Knife

It is important to be comfortable with your knife as you work. There are several different ways a knife can be held according to personal preference as well as the task at hand. Delicate cutting or shaping techniques call for greater control, involving fingertips more than the first. Coarser chopping and cutting tasks require a firmer grip and more leverage.

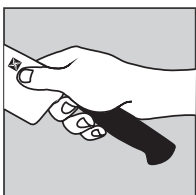
■ Taking good care of your Knife



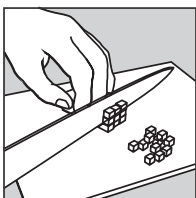
Grip the handle with all four fingers and hold the thumb gently but firmly against the blade's spine.



Grip the handle with all four fingers and hold the thumb gently but firmly against the side of the blade.



Grip the handle with three fingers, rest the index finger flat against the blade on one side, and hold the thumb on the opposite side to give additional stability and control.



The Guiding Hand

The guiding hand, the hand not holding the knife, is used to hold the object being cut. One of the classic positions for the guiding hand is shown here. The fingertips are tucked under slightly and hold the object, with the thumb held back from the fingertips. The knife blade then rests against the knuckles, preventing the fingers from being cut.

Cleaning

- For best results, hand wash your knives in hot soapy water and dry thoroughly with a soft towel.
- Do not clean in a dishwasher - the edges could get nicked from jostling, plus the intense heat and detergent could damage the blades.



Atlantic Chef
Made to Perfection

Notes

[illegible]



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