

Boning Knives



- 24003 SG131-6PCP** 6" narrow curved boning knife **NSF**
24003B SG131-6B-PCP 6" nar. curved boning knife, black



- 24013 SG136PCP** 6" wide boning knife **NSF**
24013B SG136B-PCP 6" wide boning knife, black



- 24033 SG136F-PCP** 6" flexible boning knife **NSF**
24033B SG136FB-PCP 6" flexible boning knife, black
24023 SG136N-PCP 6" narrow boning knife
24023B SG136NB-PCP 6" narrow boning knife, black



- 11103 P152HG** 3¼" clip point deboning knife



- 11113 P153HG** 3½" utility/deboning knife
11123 P154HG 4½" utility/deboning knife



- 11133 P155WHG** 5" wide utility/deboning knife
11143 P156HG 6" hollow ground deboning knife

Bread Knives



- 24223 SG162-8SC-PCP** 8" scalloped bread knife **NSF**
24223B SG162-8SCB-PCP 8" scalloped bread knife, black handle

Bread Knives

(continued)



- 24423 SG163-9SC-PCP** 9" scalloped offset sandwich knife **NSF**
24423B SG163-9SCB-PCP 9" scalloped offset sandwich knife, black



- 24383 SG147-10SC-PCP** 10" scalloped bread knife **NSF**
24383B SG147-10SCB-PCP 10" scalloped bread knife, black



- 24243 SG140-12SC-PCP** 12" scalloped slicer **NSF**
24243B SG140-12SCB-PCP 12" scalloped slicer, black

Chef/Cook's Knives



The Chef's/Cook's knife has more uses than any other one knife in the kitchen. The deep choil protects the knuckles when dicing or mincing. This knife is used in a rocking motion from the point back to the choil. The Chef's/Cook's knife is useful for light chopping, dicing, mincing, or slicing fruits, vegetables, and other ingredients.



- 24153 SG145-8PCP** 8" cook's knife **NSF**
24153B SG145-8B-PCP 8" cook's knife, black



- 24163 SG145-10PCP** 10" cook's knife **NSF**
24163B SG145-10B-PCP 10" cook's knife, black
24173 SG145-12PCP 12" cook's knife **NSF**
24173B SG145-12B-PCP 12" cook's knife, black