

KNIVES



Swiss Diamond®



Swiss Diamond Knives are manufactured with the highest quality German steel. Designed by professional chefs, the ergonomic handle and blade shape provides superior control and ease of use in the kitchen. This extensive range includes knives for all meal preparation tasks from a carving knife, bread knife, paring knife and much more.

Each knife is individually gift boxed and different combination sets are available.

This knife is one of the most versatile knives in your kitchen. Slicing and dicing fruits, vegetables and meats



SDPK01
8" Chef's Knife

Complete everyday tasks of cutting sandwiches and slicing meats and snacks



SDPK05
5" Utility Knife

This knife uses its long, thin blade to slice pre-cooked meats and fish into clean, even pieces



SDPK02
8" Carving Knife

Slice, trim, peel, and mince garlic, shallots, and small pieces of fruit and vegetables



SDPK06
3.5" Paring Knife

The double-sided serration on this knife allows you to slice a variety breads, tomatoes, and citrus fruits



SDPK03
8.5" Bread Knife

Chop large portions of poultry and other meats with this heavyweight knife



SDPK07
7" Cleaver Knife

Santoku translates to "three good things," which is exactly what it does; chopping, dicing, and mincing!



SDPK04
7" Santoku Knife

Use this fork to hold large pieces of meat while slicing



SDPK08
7" Fork



SET COMBINATIONS

Complete Knife Set - SDPKSET01



3.5" Paring Knife



5" Utility Knife



7" Santoku Knife



7" Cleaver



Scissors



8" Chef's Knife



8" Carving Knife



8.5" Bread Knife



7" Fork



American Maple
Knife Block

Carving Set - SDPKSET02



8" Carving Knife



7" Fork

Three Piece Set - SDPKS3



3.5" Paring Knife



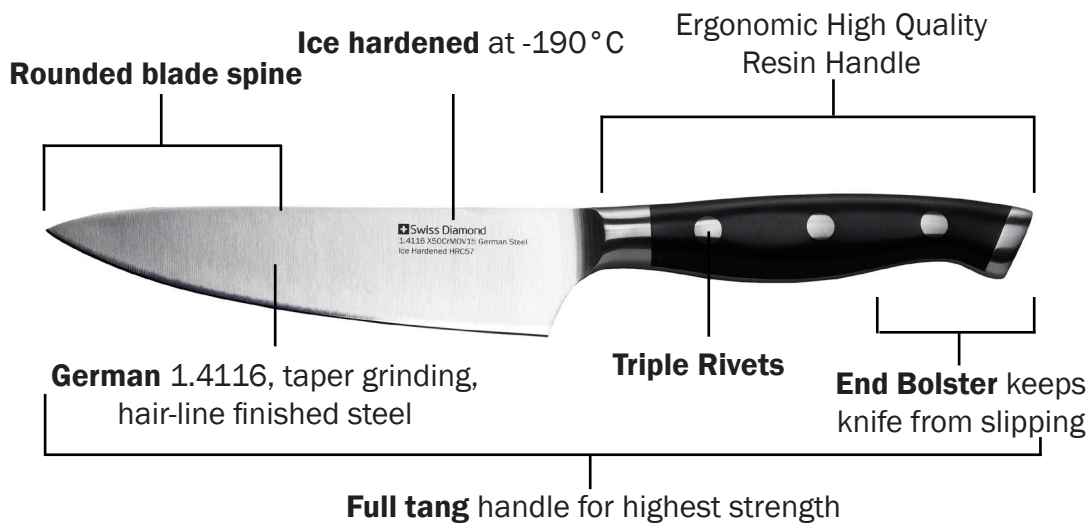
8" Chef's Knife



8.5" Bread Knife



FEATURES



Perfect balance with increased functionality and greater control, enhancing the overall experience.

