



BÖKER

MANUFAKTUR SOLINGEN

YOUR KNIFE

KNIFESTYLE 2015

HANDMADE KITCHEN KNIVES | EXTRAORDINARY STRAIGHT RAZORS | QUALITY SCISSORS & CLIPPERS | HIGH END SHARPENING ACCESSORIES

Premium quality cutlery, handmade
in Solingen, Germany since 1869.
Bring some art into your kitchen.



www.bokerusa.com



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www.facebook.com/bokerknifestyle





Siblings Carsten Felix-Dalichow and Kirsten Schulz-Dalichow (below), owners of the Boker Manufaktur in Solingen, Germany (above).



FOR YEARS, A KNIFE WAS SEEN SIMPLY AS A CUTTING TOOL. TODAY, THE DEMAND IS MUCH HIGHER. While the professional chefs require certain styles of knives for food preparation, the passion for quality and comfort in cutlery has invaded the modern day kitchen.

For all of us who love our own kitchen "tool," we have designed some of the most exquisite and functional kitchen knives, leaving nothing to be desired. Our philosophy is simple - we focus on quality, function and value, producing the finest, including premium knives from the factory in Solingen, Germany.

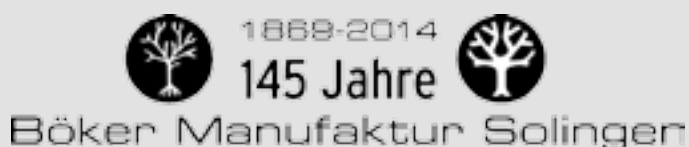
Editorial

1869 marked the introduction of knife manufacturing in the Heinr. Boker Tree Works. Since then, we carry the first class name: Boker. While the history of the factory has evolved since those early days, one thing remains constant: our passion and enthusiasm for producing an exceptional knife of the highest standards. One you will be proud to use and call your own.

"Manu factum..." Made by hand. Each high quality Boker knife, razor, or Damascus letter opener is done this way. It is very personal for us and we hope you take your "tool" as seriously as we do.

With a Boker knife, you purchase not only an exceptional knife, but a philosophy, since 1869.

Visit us: If you happen to make a trip to Germany, perhaps you would like to attend one of the fascinating workshops held periodically. Dates and forms are available at www.boker.de.



A chestnut tree is the world famous trademark of the Boker knife manufactory in Solingen, Germany. It represents innovative, high quality, exceptional knives, manufactured with pride, by hand, for over 145 years.



BÖKER
MANUFAKTUR SOLINGEN

YOUR KNIFE

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MODERN ELEGANCE

HANDFORGED TORSION DAMASCUS

WORLD PREMIER AT BOKER: EXCLUSIVE KITCHEN KNIVES MADE OF HANDFORGED TORSION DAMASCUS

We asked ourselves how the knife of all knives could be made. Which materials and techniques could be used? Then we found the answer, and developed a world premier.

For the Boker Damascus Superior series we use, for the first time, a four strand Torsion Damascus with a separately forged Damascus cutting edge, which is done by German Damascus forger Andreas Henrichs with fascinating precision, exclusively for Boker. In an extremely elaborate process, single Damascus layers are forged by hand to a massive square Damascus bar. This square bar is twisted 15 times, which creates the unique pattern of Torsion Damascus. Four of those strands, and a fifth non-twisted Damascus strand are forge-welded into the final shape.

The result is a blade blank with extraordinary structure, unbelievable stability, and the basis for excellent cutting ability. In the Boker Manufactory in Solingen, the blade blank will then be processed by hand in more than 150 steps to the complete knife.

HISTORIC ART OF DAMASCUS FORGING

This method of forging Damascus was used in the Middle Ages to forge extremely high class sword blades for the gentry. Swords

made of Torsion Damascus were extremely rare and sought after, so much so that the Vikings raided parts of Europe to obtain such swords.

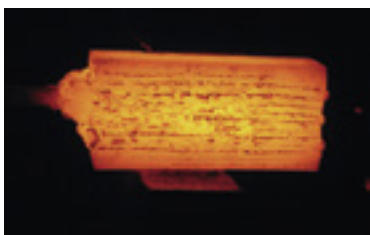
ELEGANT HANDLE WITH DAMASCUS DETAILS

For the handles, we use African Grenadill hardwood. Grenadill wood offers a beautiful grain, which is a perfect addition to the intricate blade, and provides an excellent balance to the knife. Due to its high content of oil, it is highly moisture resistant.

The impressive wooden handle is framed by two Damascus bolsters and a Damascus butt cap, both made of stainless powder metallurgical Damascus with 300 layers. The handle pieces are individually hand-fitted to each blade, providing balance and beauty.

Each of these works of art boasts an individual serial number, making it possible to track the entire production process in the Boker Manufactory. The knife will be delivered in an exclusive wooden presentation case and includes a certificate of authenticity and owner's manual.

Experience a knife which, when forged in this exclusive manner, is like no other.



The complex forging process from raw steel sheets to the final product - the truly elegant Torsion Damascus.





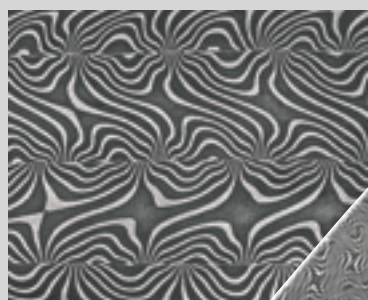
BÖKER
MANUFAKTUR SOLINGEN

DAMASCUS

Boker Damascus Superior

Blade length: 8 $\frac{5}{8}$ " | Thickness: 2.5 mm
Overall length: 13 $\frac{1}{2}$ " | Weight: 7.1 oz.
Item No. 130800DAM \$ 2,999.00

CHEF'S KNIFE

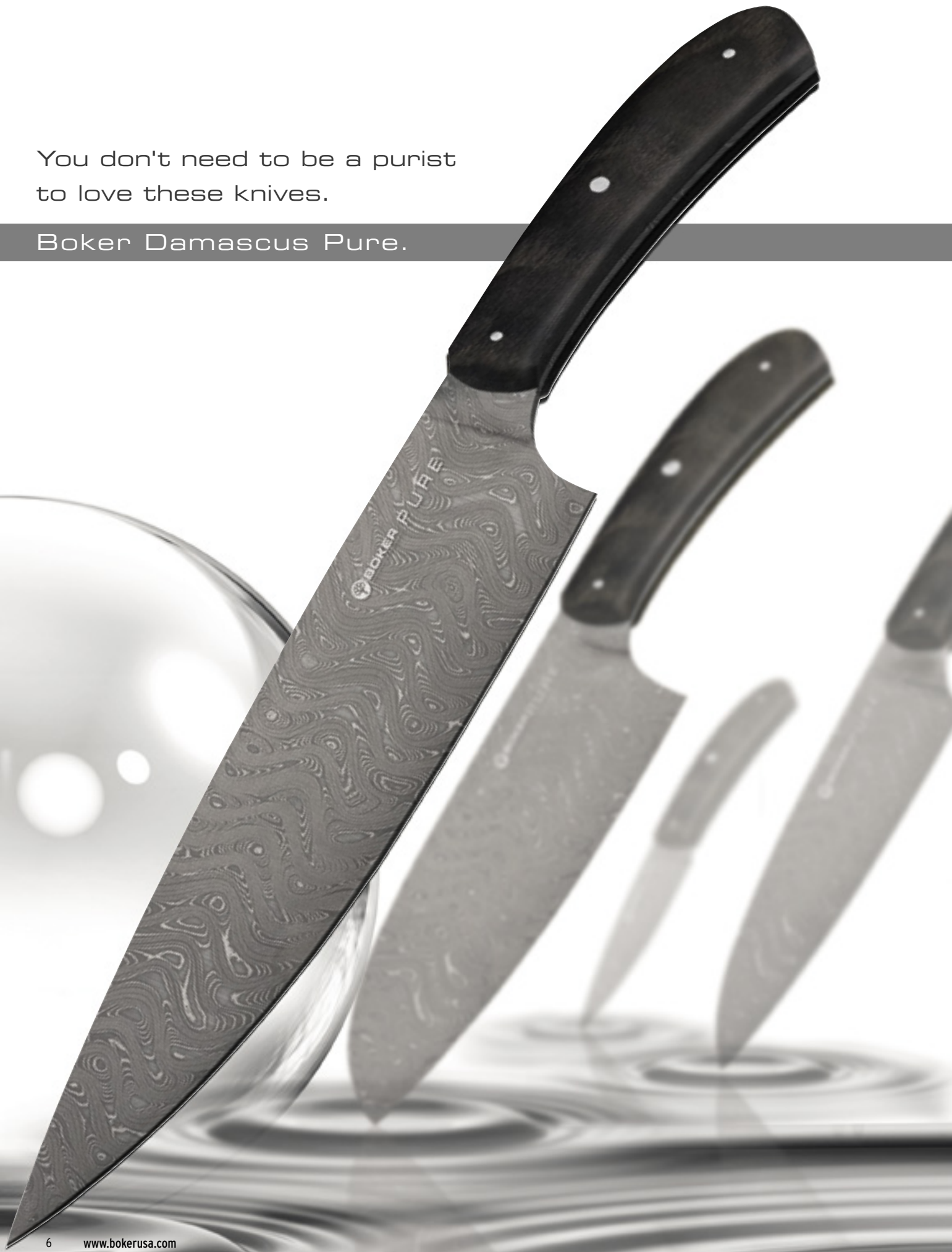


Blade length: 6" | Thickness: 2.4 mm
Overall length: 10 $\frac{3}{4}$ " | Weight: 4.2 oz.
Item No. 130801DAM \$ 1,469.00

ALL-PURPOSE
UTILITY KNIFE

You don't need to be a purist
to love these knives.

Boker Damascus Pure.





BÖKER
MANUFAKTUR SOLINGEN

PURE

Boker Damascus Pure

BOKER DAMASCUS PURE

Unique. Authentic. Pure. Along with the 145th anniversary of the Boker Knife Manufactory in Solingen, the new kitchen knife series Damascus Pure marks a milestone in the history of Boker kitchen knives.

Made completely by hand, this unique work of knife art impresses every fan of high class cutting tools made in Solingen. Famous custom knifemaker Jens Ansø from Denmark created this puristic and extremely functional knife concept for Boker, in a traditional Scandinavian design.

The main focus of Jens Ansø was the demanding user. The result, in his collaboration with the Boker R & D team, is a knife series that combines superior function with a simple design and excellent ergonomics. In keeping with the high end concept, only the best quality materials were selected, which takes the functionality of this series one step further.

The knives in this series are not meant for collector's pieces for the showcase - they are designed for daily use and downright demand it!

For many years, Boker has worked successfully with American Damascus forger Chad Nichols from Mississippi. Chad is one of the most innovative Damascus forgers worldwide

and impresses the international knife community with his hand forged stainless Damascus steels. We chose him as the ideal partner for this demanding project when it came to the selection of the adequate blade material. The "Boomerang" pattern, with its unique and attractive appearance, consists of 250 layers of steel and is, due to the stainless properties, the perfect choice for a high end kitchen knife.

The blades not only show an appealing, contrasting pattern, they are also razor sharp and well balanced, and will conquer any cutting task with ease.

Another impressive feature of this series is the handle material. The bog oak wood is not a "species" of wood, but oak logs, which laid in water or swamps for centuries and came up when the ponds or swamps dried out. Over this long period of time, the tannic acid of the wood reacts with the iron salts in the water, which results in a very high hardness and a handsome, deep brown coloring. This exquisite handle material harmonizes perfectly with the forged Chad Nichols Damascus blade.

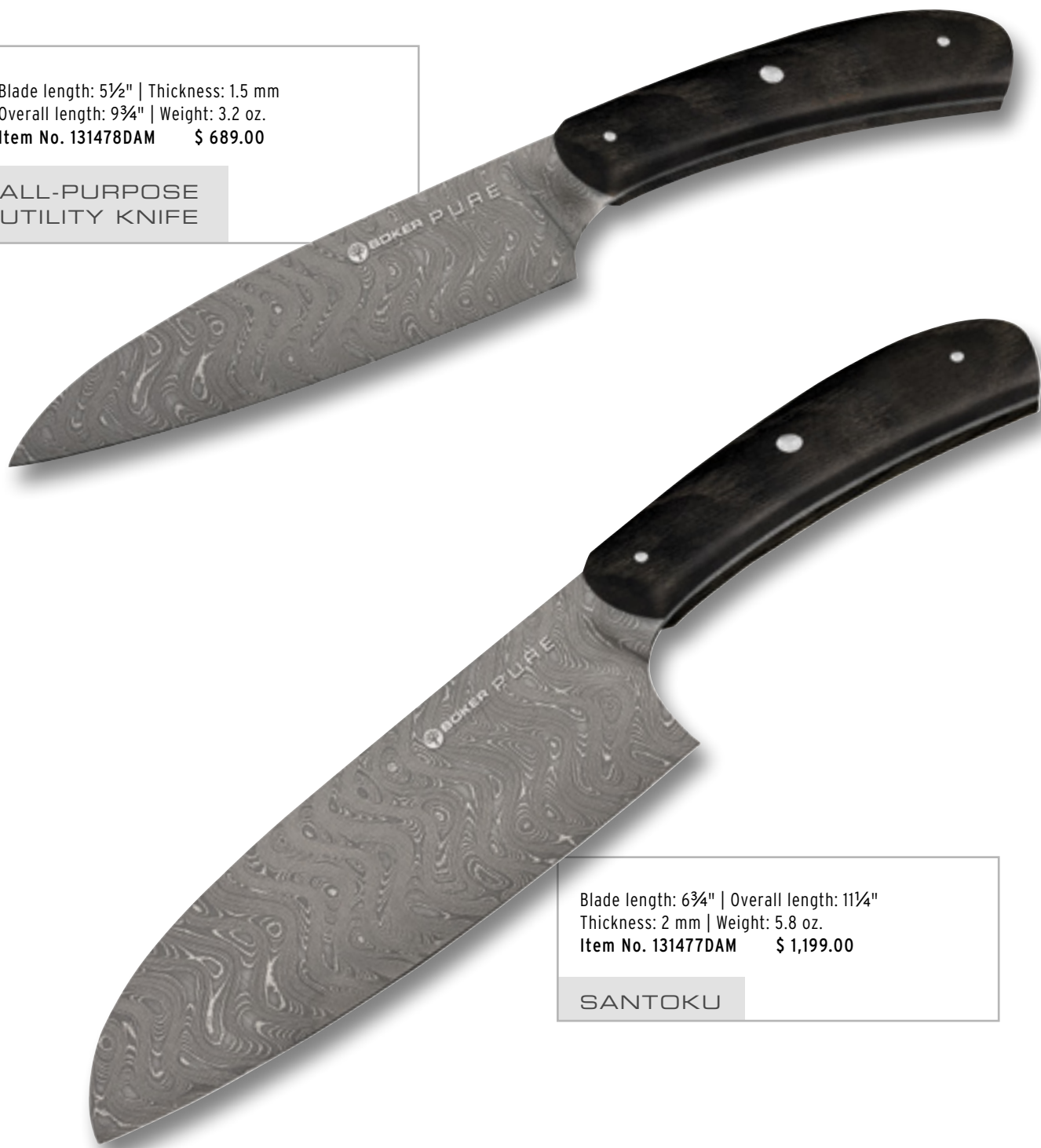
The new series Boker Damascus Pure sets new limits and is, with its puristic and functional design concept and high end materials, the new eye catcher in your kitchen.

- Handforged stainless Damascus blades, with 250 layers
- Traditional Scandinavian design with outstanding ergonomics
- High grade handle scales, made from bog oak hundreds of years old
- Highly functional design that guarantees pure cutting pleasure



Blade length: 5½" | Thickness: 1.5 mm
Overall length: 9¾" | Weight: 3.2 oz.
Item No. 131478DAM \$ 689.00

ALL-PURPOSE
UTILITY KNIFE



Blade length: 6¾" | Overall length: 11¼"
Thickness: 2 mm | Weight: 5.8 oz.
Item No. 131477DAM \$ 1,199.00

SANTOKU



BÖKER
MANUFAKTUR SOLINGEN

PURE

Boker Damascus Pure

Blade length: 3¾" | Thickness: 1.5 mm
Overall length: 7½" | Weight: 2.1 oz.
Item No. 131479DAM \$ 525.00

PARING KNIFE



Blade length: 8⅝" | Thickness: 2.6 mm
Overall length: 13⅜" | Weight: 8.1 oz.
Item No. 131476DAM \$ 1,399.00

CHEF'S KNIFE



A Boker Damascus Black
has unmistakable style.

As long as it's in the right hands.



BÖKER
MANUFAKTUR SOLINGEN

DAMASCUS

Boker Damascus Black

BOKER DAMASCUS BLACK

The elegance of a sports car depends on the driver. Whether a business suit shows character depends on the person who wears it. And whether a Boker Damascus Black can play a leading role is not only a matter of the blade.

The kitchen knife series Boker Damascus Black combines traditional Japanese handle shapes made of black Pakkawood (laminated wood) with razor sharp blades made of stainless Damascus with 37 layers, displaying an extremely beautiful structure.

Prolonged edge retention is a result of the blade core made out of the high performance steel, VG-10. The sharpness in use is breathtaking and makes cooking and preparing food an enjoyable experience.

The traditional Japanese design of the handle meeting the matte finished stainless steel collar gives this series an individual character. Boker Damascus Black means cooking with style!

Available in seven practical sizes and shapes for every cutting chore in the kitchen. Delivered in an attractive presentation box.

Give Boker Damascus Black a try, and make your food preparation truly enjoyable.

Did you know...

That the cultures in Asia of the 7th century viewed the Europeans as Barbarians because they used their swords as eating utensils?

- Handmade kitchen knives in a traditional Japanese design
- Stainless Damascus with 37 layers
- Extremely sharp with an extraordinarily hard blade core made of VG-10 steel
- Handles made of Japanese Pakkawood with a very comfortable design



VEGETABLE KNIFE



Blade length: 3 $\frac{1}{8}$ " | Thickness: 2 mm
Overall length: 7 $\frac{1}{8}$ " | Weight: 1.3 oz.
Item No. 130408DAM \$ 134.95

PARING KNIFE



Blade length: 3 $\frac{3}{4}$ " | Thickness: 2.4 mm
Overall length: 8" | Weight: 1.7 oz.
Item No. 130410DAM \$ 144.95

UTILITY KNIFE

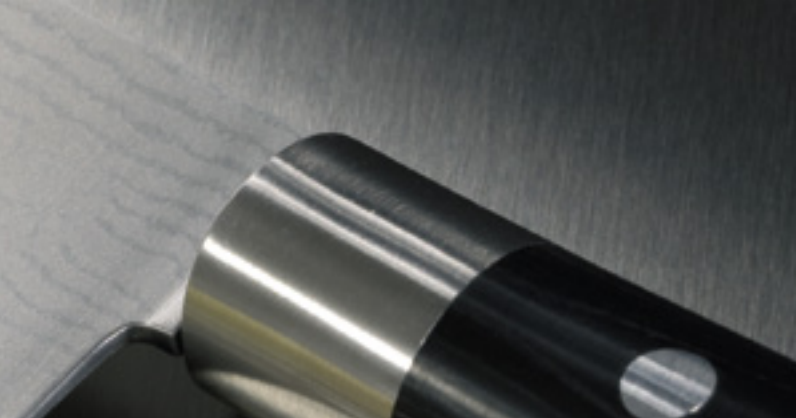


Blade length: 5 $\frac{3}{4}$ " | Thickness: 2.5 mm
Overall length: 10 $\frac{3}{4}$ " | Weight: 1.9 oz.
Item No. 130414DAM \$ 175.95

UTILITY KNIFE



Blade length: 6 $\frac{1}{8}$ " | Thickness: 2.5 mm
Overall length: 11 $\frac{1}{8}$ " | Weight: 2.4 oz.
Item No. 130419DAM \$ 185.95



BÖKER
MANUFAKTUR SOLINGEN

DAMASCUS

Boker Damascus Black



SANTOKU

Blade length: 6 $\frac{3}{4}$ " | Thickness: 3 mm
Overall length: 11 $\frac{3}{4}$ " | Weight: 4.8 oz.
Item No. 130417DAM \$ 215.00



CHEF'S KNIFE

Blade length: 8 $\frac{1}{4}$ " | Thickness: 3 mm
Overall length: 13 $\frac{1}{4}$ " | Weight: 4.9 oz.
Item No. 130421DAM \$ 225.00



BREAD KNIFE

Blade length: 9 $\frac{1}{8}$ " | Thickness: 3 mm
Overall length: 14 $\frac{1}{8}$ " | Weight: 4.5 oz.
Item No. 130423DAM \$ 225.00



For information on knife blocks and kitchen cutlery sets, see pages 46-47.



The wood of the Boker Damascus Olive is hand selected.

It's okay to be picky sometimes.



BÖKER
MANUFAKTUR SOLINGEN

DAMASCUS

Boker Damascus Olive

BOKER DAMASCUS OLIVE

The true value of a knife is usually not revealed until you make the first cut. With the Boker Damascus Olive, you can see that immediately.

For the friends of the Mediterranean lifestyle, the Boker Damascus Olive, with handles made of hand selected olive wood, provide a perfect match for the modern kitchen.

The olive wood is handpicked to guarantee that only the best pieces will be used for these handles, blending with the dramatic patterns of the Damascus steel.

The blades are made of stainless Damascus (37 layers), with a very hard blade core made of VG-10 steel. The warm

coloring of the handles, matte finished stainless steel collars, vivid appearance and the exceptional sharpness make cooking a true pleasure.

Available in seven different sizes and shapes, and presented in an attractive gift box.

It is our pleasure to welcome you to the exclusive circle of friends of the Mediterranean kitchen culture.

Did you know...

That the use of knives in the ancient world was restricted to professional surgeons?

- Handmade kitchen knives with Mediterranean flair
- Stainless Damascus with 37 layers
- Extremely sharp with an extraordinarily hard blade core made of VG-10 steel
- Handles made of hand selected olive wood



VEGETABLE KNIFE

Blade length: 3 $\frac{1}{8}$ " | Thickness: 2 mm
Overall length: 7 $\frac{1}{8}$ " | Weight: 1.3 oz.
Item No. 130438DAM \$ 144.95



PARING KNIFE

Blade length: 3 $\frac{3}{4}$ " | Thickness: 2.4 mm
Overall length: 8" | Weight: 1.7 oz.
Item No. 130430DAM \$ 154.95



UTILITY KNIFE

Blade length: 5 $\frac{3}{4}$ " | Thickness: 2.5 mm
Overall length: 10 $\frac{3}{4}$ " | Weight: 1.9 oz.
Item No. 130434DAM \$ 185.95



UTILITY KNIFE

Blade length: 6 $\frac{1}{8}$ " | Thickness: 2.5 mm
Overall length: 11 $\frac{1}{8}$ " | Weight: 2.4 oz.
Item No. 130439DAM \$ 195.95



BÖKER
MANUFAKTUR SOLINGEN

DAMASCUS

Böker Damascus Olive



SANTOKU

Blade length: 6 $\frac{3}{4}$ " | Thickness: 3 mm
Overall length: 11 $\frac{3}{4}$ " | Weight: 4.8 oz.
Item No. 130437DAM \$ 225.00



CHEF'S KNIFE

Blade length: 8 $\frac{1}{4}$ " | Thickness: 3 mm
Overall length: 13 $\frac{1}{4}$ " | Weight: 4.9 oz.
Item No. 130441DAM \$ 245.00



BREAD KNIFE

Blade length: 9 $\frac{1}{8}$ " | Thickness: 3 mm
Overall length: 14 $\frac{1}{8}$ " | Weight: 4.5 oz.
Item No. 130433DAM \$ 245.00



For information on knife blocks and kitchen cutlery sets, see pages 46-47.

Your Standards: high.

Your Style: individual.

Your Knife: Boker Saga.



BÖKER
MANUFACTURER SINCE 1851
SAGA

iF Design Award 2013



For the Saga Santoku model with Stonewash Finish



BÖKER
MANUFAKTUR SOLINGEN

SAGA

Boker Saga

BOKER SAGA

With the Saga series of chef's knives, custom made in the Boker Manufactory in Solingen, Germany, we close the gap and raise the topic "cutting in the kitchen" to a whole new level.

Our decades-long experience in manufacturing outdoor knives and the creativity of our Danish custom knifemaker Jesper Voxnaes combine to present the concept and design of the new Saga, setting a new standard in cutting and ergonomics. The transfer of the design into the culinary sector guarantees that working with the Saga will become a unique event.

The slightly curved (rolling) handles are made of indestructible G-10, which is resistant to temperatures and humidity. With the first touch, the ergonomics become apparent. Every arc, every sweep in the line adapts to a point of the hand and communicates absolute control and an outstanding cutting experience. The wide, dovetailed end of the handle, found in the larger models, provides additional grip safety. The high strength is based on the full tang construction, which reaches from the tip of the blade to the end of the handle.

For the perfect cutting performance, a flat grind is used, along with the selection of the 440C stainless steel, which far exceeds the edge holding capability and corrosion resistance of conventional stainless steels. A special focus is set by the red fiber layer beneath the handle scales, and the large hollow rivets, which are unmistakably the signature of Mr. Jesper Voxnaes.

These ultra modern chef's knives from Solingen are provided with a special blade finish, which is a traditional "blue satin finish." Additionally we offer, for the first time in the sector of kitchen cutlery, a finish called "stonewash." This special grinding method upgrades the existing cutting performance, as well as providing extreme resistance against scratches, with the micro structure of the finish.

These seven models, each available with your choice of the two blade finishes, cover all of the relevant categories of cooking or preparing, and offer a compact, suitable assortment for any demand. Each knife comes packaged in a premium gift box with a certificate of authenticity.

- Innovative and unique design from Scandinavia and manufactured in Solingen, Germany
- Available with a traditional blade finish or stonewash finish
- Extremely durable 440C stainless steel blades with superior edge retention
- Ergonomically curved handles made of black G-10



PARING KNIFE

Blade length: 3 $\frac{7}{8}$ " | Thickness: 2 mm
Overall length: 7 $\frac{1}{4}$ " | Weight: 1.8 oz.
Item No. 131464 \$ 94.95



UTILITY KNIFE

Blade length: 6" | Thickness: 2 mm
Overall length: 10 $\frac{1}{2}$ " | Weight: 3.6 oz.
Item No. 131465 \$ 114.95



SANTOKU

Blade length: 6 $\frac{3}{8}$ " | Thickness: 2.5 mm
Overall length: 11 $\frac{3}{8}$ " | Weight: 6.6 oz.
Item No. 131466 \$ 124.95



CHEF'S KNIFE

Blade length: 7 $\frac{3}{4}$ " | Thickness: 2.5 mm
Overall length: 12 $\frac{3}{4}$ " | Weight: 7.6 oz.
Item No. 131467 \$ 134.95



BÖKER
MANUFAKTUR SOLINGEN

SAGA

Boker Saga with Satin Finish



CARVING KNIFE

Blade length: 7½" | Thickness: 2.4 mm
Overall length: 12" | Weight: 5.3 oz.
Item No. 131480 \$ 135.95



FILLET KNIFE

Blade length: 7¾" | Thickness: 1.8 mm
Overall length: 12¼" | Weight: 3.7 oz.
Item No. 131482 \$ 122.95



BREAD KNIFE

Blade length: 9¼" | Thickness: 2.4 mm
Overall length: 14⅛" | Weight: 8.9 oz.
Item No. 131481 \$ 162.95



For information on knife blocks and kitchen cutlery sets,
see pages 48-49.



PARING KNIFE



Blade length: 3 $\frac{7}{8}$ " | Thickness: 2 mm
Overall length: 7 $\frac{1}{4}$ " | Weight: 1.8 oz.
Item No. 130464 \$ 94.95

UTILITY KNIFE



Blade length: 6" | Thickness: 2 mm
Overall length: 10 $\frac{1}{2}$ " | Weight: 3.6 oz.
Item No. 130465 \$ 114.95



SANTOKU



Blade length: 6 $\frac{3}{8}$ " | Thickness: 2.5 mm
Overall length: 11 $\frac{3}{8}$ " | Weight: 6.6 oz.
Item No. 130466 \$ 124.95

CHEF'S KNIFE



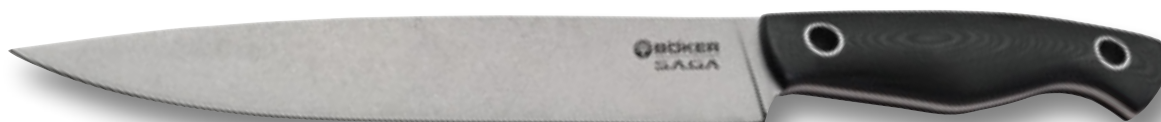
Blade length: 7 $\frac{3}{4}$ " | Thickness: 2.5 mm
Overall length: 12 $\frac{3}{4}$ " | Weight: 7.6 oz.
Item No. 130467 \$ 134.95



BÖKER
MANUFAKTUR SOLINGEN

SAGA

Boker Saga with Stonewash Finish



CARVING KNIFE

Blade length: 7½" | Thickness: 2.4 mm
Overall length: 12" | Weight: 5.3 oz.
Item No. 130480 \$ 135.95



FILLET KNIFE

Blade length: 7¾" | Thickness: 1.8 mm
Overall length: 12¼" | Weight: 3.7 oz.
Item No. 130482 \$ 122.95



BREAD KNIFE

Blade length: 9¼" | Thickness: 2.4 mm
Overall length: 14⅛" | Weight: 8.9 oz.
Item No. 130481 \$ 162.95



For information on knife blocks and kitchen cutlery sets,
see pages 48-49.



BOKER BRAVA

Innovation meets tradition. For this challenging project in the conservative world of chef's knives, we were able to attract up and coming knife designer Thomas Krug. His design offers a firm focus on function, while also providing a timeless style and shape.

The traditional blade shape, made from Solingen chrome-vanadium-molybdenum stainless steel (X50CrMoV15), harmonizes perfectly with the modern, ergonomically optimized lines of the handle scales. True to old Solingen tradition, the blades have a tapered grind and are blue-plated. The full tang construction ensures optimum strength and performance.

The handsome handle scales are fabricated using CNC technology for extreme precision and ideal handling. The fine grained olive wood has a refined sheen, and

gives these premium knives not only an attractive hue, but a comfortable feel and minimal weight.

The specially developed finger groove in the handle is particularly noteworthy, as it greatly simplifies the "forward grip" of the knife - a popular feature among professional chefs, allowing them to accurately guide their cuts.

Each piece is completely handmade in our knife manufactory in Solingen, Germany, and comes in an attractive gift box with a certificate of authenticity.

NEW



PEELING KNIFE

Blade length: 2 $\frac{3}{8}$ " | Thickness: 1.4 mm
Overall length: 6 $\frac{7}{8}$ " | Weight: 1.7 oz.
Item No. 130488 \$ 79.95

NEW



PARING KNIFE

Blade length: 4" | Thickness: 1.4 mm
Overall length: 8 $\frac{3}{8}$ " | Weight: 2.3 oz.
Item No. 130486 \$ 89.95



BÖKER
MANUFAKTUR SOLINGEN

B R A V A

Boker Brava

NEW



UTILITY KNIFE

Blade length: 5 $\frac{7}{8}$ " | Thickness: 1.9 mm
Overall length: 10 $\frac{1}{8}$ " | Weight: 2.8 oz.
Item No. 130487 \$ 94.95

NEW



SANTOKU

Blade length: 6 $\frac{3}{8}$ " | Thickness: 2.4 mm
Overall length: 11 $\frac{3}{8}$ " | Weight: 6.4 oz.
Item No. 130484 \$ 109.95

NEW



CHEF'S KNIFE

Blade length: 7 $\frac{7}{8}$ " | Thickness: 2.4 mm
Overall length: 13" | Weight: 7.8 oz.
Item No. 130483 \$ 119.95

NEW



BREAD KNIFE

Blade length: 9 $\frac{1}{2}$ " | Thickness: 3 mm
Overall length: 14 $\frac{1}{2}$ " | Weight: 6.5 oz.
Item No. 130485 \$ 121.95



For information on knife blocks and kitchen cutlery sets, see pages 48-49.



BOKER GORM

Today, the Vikings are still a synonym for extraordinary abilities. Not only were they brave and courageous seamen and warriors, but also very competent forgers. Contrary to the Japanese tradition, the high end Northern blades were not given from generation to generation as a heritage, but were lost for posterity due to their destination as burial objects in the sea - or fire burials when the owner passed away.

Designed by the renowned knifemaker Jesper Voxnaes from Denmark, the homeland of the Vikings, and handmade in the Boker Manufactory in Solingen, Germany, the home of high quality blades, the Gorm (named after the first Danish king) combines ageless virtues which make this knife series a real masterpiece of kitchen cutlery.

The choice of materials is as extraordinary as the design. Equipped with stainless 440C steel with its high edge retention and a Rockwell hardness of 58-59° HRC, Gorm is by far superior to any ordinary kitchen knife blades, and is as tough as the Vikings.

The characteristically shaped hole in the blade makes the Gorm especially unique. But this is not only a design feature, it also provides a functional benefit - it works as a "tactile response point," which provides excellent control while you "choke forward" on the handle like the professional chefs do.

From an ergonomic standpoint, the Gorm sets a new standard. The specially shaped handle is perfect for long and extended work, with a comfortable grip. Furthermore, it is impossible to slide forward and hurt yourself on the cutting edge. The handle scales are made of milled canvas Micarta with the typical linen texture, which is not only very robust, but also gives a very secure grip. The grip gets even better when the knife or hands are wet.

Every Gorm knife is an expression of the finest kitchen culture. For that, you get your personal Gorm knife delivered in an attractive gift box, with an individual serial number.

PARING KNIFE



Blade length: 3" | Thickness: 1.9 mm
 Overall length: 6³/₈" | Weight: 1.8 oz.
Item No. 130557 \$ 114.95

PEELING KNIFE



Blade length: 4³/₈" | Thickness: 1.9 mm
 Overall length: 7³/₄" | Weight: 2 oz.
Item No. 130558 \$ 129.95



BÖKER
MANUFAKTUR SOLINGEN

GÖRM

Boker Gorm Black Canvas Micarta

ALL-PURPOSE UTILITY KNIFE



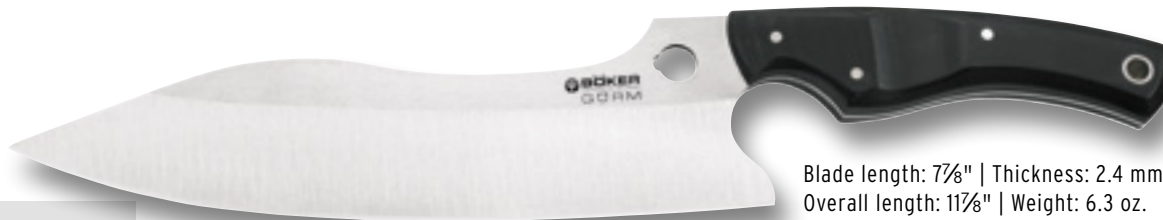
Blade length: 5 $\frac{3}{4}$ " | Thickness: 2.4 mm
Overall length: 9 $\frac{5}{8}$ " | Weight: 3.9 oz.
Item No. 130559 \$ 149.95

SANTOKU



Blade length: 6 $\frac{1}{8}$ " | Thickness: 2.4 mm
Overall length: 10 $\frac{1}{2}$ " | Weight: 5.8 oz.
Item No. 130561 \$ 179.95

CHEF'S KNIFE



Blade length: 7 $\frac{7}{8}$ " | Thickness: 2.4 mm
Overall length: 11 $\frac{7}{8}$ " | Weight: 6.3 oz.
Item No. 130560 \$ 189.95

BREAD KNIFE



Blade length: 9 $\frac{1}{4}$ " | Thickness: 2.3 mm
Overall length: 13 $\frac{3}{4}$ " | Weight: 6.2 oz.
Item No. 130562 \$ 189.95



For information on knife blocks and kitchen cutlery sets, see pages 46-47.

Boker Forge.

The design of tomorrow.

Forged for eternity.





BÖKER
— MANUFAKTUR —

FORGE

Boker Forge

BOKER FORGE

This innovative forged kitchen knife series from Boker combines innovative and dynamic designs with a classic material selection, at a premium quality level.

The concept of this series comes from Boker's long-standing tradition of manufacturing outdoor knives of the highest quality and superior functionality.

The attractive, eye catching design lines distinguish this series significantly from the masses of average kitchen knives, without being too flashy.

The blade geometry and the dynamic and functional design of the forged bolster and end cap guarantee, in combination with the flat grinding of the blades and razor sharp edge, 100% cutting performance.

These knives are perfectly balanced, and are forged from one piece of specially tempered high carbon steel to ensure outstanding strength. The ergonomically designed handle offers a comfortable and secure grip for effortless cutting.

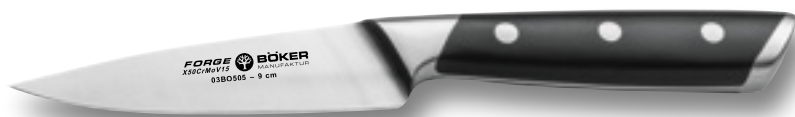
The black handle scales are made of high quality synthetic material, and are connected to the full tang with three flawless stainless steel rivets.

The blade and bolster design allows easy re-sharpening and provides long-term cutting performance when used properly (hand wash recommended).

Each knife comes packaged in a high quality gift box. Also available with a matching knife block, which is equally innovative and impressive, with its solid construction. Crafted of heavy duty wood and stainless steel, this block allows secure storage and handling of the knives, with its strong magnets. *The Forge block and block set are shown on page 42.*

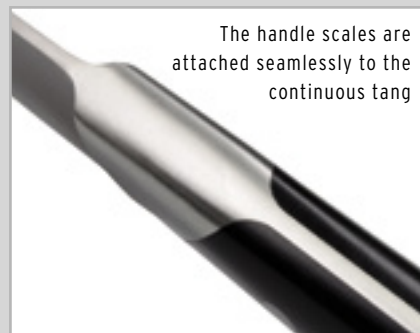
The Boker Forge Series offers an outstanding price-performance ratio, and is sure to fit all of your kitchen needs with superior style.

- The dynamic and innovative concept of this series sets it apart from average kitchen knives
- Forged of specially alloyed stainless steel
- Perfectly balanced knives, offering full tang construction
- Ergonomic handle design with classic triple rivet scales
- Outstanding price-performance ratio



PARING KNIFE

Blade length: 3½" | Thickness: 1.5 mm
Overall length: 7⅞" | Weight: 3.3 oz.
Item No. 03B0505 \$ 56.95



The handle scales are attached seamlessly to the continuous tang



UTILITY KNIFE

Blade length: 4⅜" | Thickness: 1.5 mm
Overall length: 8⅝" | Weight: 3.5 oz.
Item No. 03B0504 \$ 66.95



The massive stainless steel end cap provides optimum balance



VEGETABLE KNIFE

Blade length: 7⅞" | Thickness: 2.5 mm
Overall length: 12⅝" | Weight: 8.5 oz.
Item No. 03B0506 \$ 82.95



For information on knife blocks and kitchen cutlery sets, see pages 48-49.



BÖKER
— MANUFAKTUR —

FORGE

Böker Forge



SANTOKU

Blade length: 6¼" | Thickness: 2.5 mm
Overall length: 11½" | Weight: 9.2 oz.
Item No. 03B0502 \$ 89.95



CHEF'S KNIFE

Blade length: 7¾" | Thickness: 2.35 mm
Overall length: 13½" | Weight: 10.6 oz.
Item No. 03B0501 \$ 94.95



BREAD KNIFE

Blade length: 8⅝" | Thickness: 2.7 mm
Overall length: 14⅝" | Weight: 10.2 oz.
Item No. 03B0503 \$ 99.95



Height: 13 $\frac{3}{4}$ " | Width: 9 $\frac{1}{2}$ "
Depth: 3 $\frac{3}{8}$ " | Weight: 2.2 lbs.
Item No. 03CT321 \$ 82.95

COLORCUT SET APRICOT

Knife Block for five ColorCut Knives
Height: 8 $\frac{7}{8}$ " | Width: 9 $\frac{1}{2}$ " | Depth: 3 $\frac{3}{8}$ "
Weight (without knives): 19.4 oz.
Item No. 09CT011 \$ 20.95

COLORCUT
KNIFE BLOCK



Blade length: 4 $\frac{1}{8}$ " | Thickness: 1 mm
Overall length: 8 $\frac{1}{4}$ " | Weight: 1.4 oz.
Item No. 03CT305 \$ 11.95

VEGETABLE KNIFE

COLORCUT BY BOKER

ColorCut - a colorful cutting experience that offers an outstanding price-performance ratio. This knife series is fashionable and confident, with its modern design and innovative concept.

The high quality, scratch resistant, non-stick coating on the blades comes in three striking colors - Apricot Orange, Apple Green and Raspberry Red. These attractive blades are made of stainless chromium-molybdenum steel and are ground completely flat, which, in combination with the special coating, allows smooth slicing and clean, effortless cuts every time. Each knife comes with a matching blade guard, to protect the cutting edge and guarantee safe storage and handling.

The specially designed handles are ergonomically shaped and consist of two different synthetic materials. The solid white backing material ensures the stability of the blade structure, and the soft-touch, colored material in the grip area provides optimum comfort and secure handling.

ColorCut by Boker -

Sleek, modern style and superior functionality at an affordable price!



BÖKER
— MANUFAKTUR —

ColorCut
— by BÖKER —

ColorCut Apricot Orange



UTILITY KNIFE



Blade length: 4 $\frac{7}{8}$ " | Thickness: 1 mm
Overall length: 9" | Weight: 1.5 oz.
Item No. 03CT304 \$ 12.95



SANTOKU

Blade length: 6" | Thickness: 1.7 mm
Overall length: 10 $\frac{7}{8}$ " | Weight: 3.8 oz.
Item No. 03CT301 \$ 16.95



CHEF'S KNIFE

Blade length: 8 $\frac{1}{8}$ " | Thickness: 1.7 mm
Overall length: 13" | Weight: 5.1 oz.
Item No. 03CT302 \$ 20.95



BREAD KNIFE

Blade length: 8 $\frac{3}{8}$ " | Thickness: 1.7 mm
Overall length: 13 $\frac{1}{8}$ " | Weight: 4 oz.
Item No. 03CT303 \$ 19.95



ColorCut Apple Green

Height: 13 $\frac{3}{4}$ "
Width: 9 $\frac{1}{2}$ "
Depth: 3 $\frac{3}{8}$ "
Weight: 2.2 lbs.
Item No. 03CT221
\$ 82.95

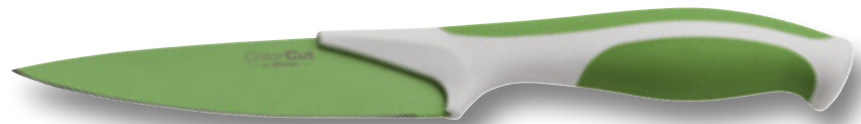
COLORCUT
SET GREEN



COLORCUT
KNIFE BLOCK

Knife Block for five ColorCut Knives (shown on page 32).
Height: 8 $\frac{7}{8}$ " | Width: 9 $\frac{1}{2}$ " | Depth: 3 $\frac{3}{8}$ " Weight: 19.4 oz.
Item No. 09CT011 \$ 20.95

VEGETABLE KNIFE



Blade length: 4 $\frac{1}{8}$ " | Thickness: 1 mm
Overall length: 8 $\frac{1}{4}$ " | Weight: 1.4 oz.
Item No. 03CT205 \$ 11.95



UTILITY KNIFE



Blade length: 4 $\frac{7}{8}$ " | Thickness: 1 mm
Overall length: 9" | Weight: 1.5 oz.
Item No. 03CT204 \$ 12.95

SANTOKU



Blade length: 6" | Thickness: 1.7 mm
Overall length: 10 $\frac{7}{8}$ " | Weight: 3.8 oz.
Item No. 03CT201 \$ 16.95

CHEF'S KNIFE



Blade length: 8 $\frac{1}{8}$ " | Thickness: 1.7 mm
Overall length: 13" | Weight: 5.1 oz.
Item No. 03CT202 \$ 20.95

BREAD KNIFE



Blade length: 8 $\frac{3}{8}$ " | Thickness: 1.7 mm
Overall length: 13 $\frac{1}{8}$ " | Weight: 4 oz.
Item No. 03CT203 \$ 19.95



BÖKER
— MANUFAKTUR —

ColorCut
— by BÖKER —

ColorCut Raspberry Red

Height: 13¾"
Width: 9½"
Depth: 3¾"
Weight: 2.2 lbs.
Item No. 03CT121
\$ 82.95

COLORCUT
SET RED



COLORCUT
KNIFE BLOCK

Knife Block for five ColorCut Knives (shown on page 32).
Height: 8⅞" | Width: 9½" | Depth: 3¾" Weight: 19.4 oz.
Item No. 09CT011 \$ 20.95

VEGETABLE KNIFE



Blade length: 4⅞" | Thickness: 1 mm
Overall length: 8¼" | Weight: 1.4 oz.
Item No. 03CT105 \$ 11.95



UTILITY KNIFE



Blade length: 4⅞" | Thickness: 1 mm
Overall length: 9" | Weight: 1.5 oz.
Item No. 03CT104 \$ 12.95

SANTOKU



Blade length: 6" | Thickness: 1.7 mm
Overall length: 10⅞" | Weight: 3.8 oz.
Item No. 03CT101 \$ 16.95

CHEF'S KNIFE



Blade length: 8⅞" | Thickness: 1.7 mm
Overall length: 13" | Weight: 5.1 oz.
Item No. 03CT102 \$ 20.95

BREAD KNIFE



Blade length: 8⅞" | Thickness: 1.7 mm
Overall length: 13⅞" | Weight: 4 oz.
Item No. 03CT103 \$ 19.95

BOKER ARBOLITO CLASSIC KITCHEN CUTLERY

Put one of these in your hand and you immediately know that they are quality knives. Check out the balance, grip and razor-sharp cutting performance. These knives are engineered and finished to the exacting Solingen, Germany factory standards and are manufactured in our Buenos Aires, Argentina plant. *Block set and steak knife set also available (see page 47).*

The blades are made of 440 stainless steel, which makes these knives extra durable, and provides outstanding edge retention and easy sharpening. The full tang construction offers superior strength.

The handles are made of durable POM material, the same material used in the most expensive kitchen cutlery. This handle material is easy and low maintenance, as it does not require any special care when it comes to handling and cleaning.

These knives will surely prove themselves, as the perfect cutting tools for any kitchen!



PEELING KNIFE

Blade length: 2½" | Overall length: 6¼"
Item No. 03BA5703 \$ 14.95



STEAK KNIFE

Blade length: 4" | Overall length: 8¼"
Item No. 03BA8304 \$ 16.95



TOMATO KNIFE

Blade length: 5" | Overall length: 8¾"
Item No. 03BA5700 \$ 17.95



AUSTRALIAN STEAK KNIFE

Blade length: 5" | Overall length: 9½"
Item No. 03BA8305 \$ 20.95



SANTOKU

Blade length: 7" | Overall length: 12¼"
Item No. 03BA8375 \$ 54.95



SANTOKU MICARTA

Blade length: 7" | Overall length: 12¼"
Item No. 03BA8376 \$ 64.95



BÖKER

ARBOLITO

ARBOLITO CLASSIC

Böker Arbolito Classic Kitchen Cutlery



ALL-PURPOSE UTILITY KNIFE

Blade length: 6" | Overall length: 10¼"
Item No. 03BA8306 \$ 24.95



CHEF'S KNIFE

Blade length: 7" | Overall length: 11½"
Item No. 03BA8307 \$ 26.95



CHEF'S KNIFE

Blade length: 8" | Overall length: 13¼"
Item No. 03BA8308 \$ 29.95



CHEF'S KNIFE

Blade length: 10" | Overall length: 15¼"
Item No. 03BA8310 \$ 41.95



BREAD KNIFE

Blade length: 8" | Overall length: 13¼"
Item No. 03BA8408 \$ 29.95



BOKER CERAMIC KITCHEN CUTLERY: Ultra-sharp, corrosion resistant, and dishwasher-safe. These high tech blades cut smoothly and effortlessly, and hold their sharp edge about 10 times longer than normal steel blades!

PARING KNIFE



Blade length: 3 $\frac{3}{8}$ " | Thickness: 1.7 mm
Overall length: 7 $\frac{1}{2}$ " | Weight: 1.3 oz.
Item No. 130CXS \$ 53.95

UTILITY KNIFE



Blade length: 5 $\frac{1}{4}$ " | Thickness: 1.8 mm
Overall length: 9 $\frac{5}{8}$ " | Weight: 2.4 oz.
Item No. 130COS \$ 84.95

CHEF'S KNIFE



Blade length: 6 $\frac{1}{8}$ " | Thickness: 2.2 mm
Overall length: 10 $\frac{1}{2}$ " | Weight: 4.1 oz.
Item No. 130C3S \$ 109.95

SANTOKU



Blade length: 7 $\frac{1}{8}$ " | Thickness: 2.5 mm
Overall length: 12" | Weight: 6.4 oz.
Item No. 130C4S \$ 149.95



BÖKER
— MANUFAKTUR —

CERAMIC

Boker Ceramic knives with ergonomic Delrin handles

PARING KNIFE



Blade length: 3 $\frac{3}{8}$ " | Thickness: 1.7 mm
Overall length: 7 $\frac{1}{2}$ " | Weight: 1.3 oz.
Item No. 1300CX \$ 41.95

UTILITY KNIFE



Blade length: 5 $\frac{1}{4}$ " | Thickness: 1.8 mm
Overall length: 9 $\frac{5}{8}$ " | Weight: 2.4 oz.
Item No. 1300C0 \$ 66.95

CHEF'S KNIFE



Blade length: 6 $\frac{1}{8}$ " | Thickness: 2.2 mm
Overall length: 10 $\frac{1}{2}$ " | Weight: 4.1 oz.
Item No. 1300C3 \$ 93.95

SANTOKU



Blade length: 7 $\frac{1}{8}$ " | Thickness: 2.5 mm
Overall length: 12" | Weight: 6.4 oz.
Item No. 1300C4 \$ 120.95

Boker Ceramic Bamboo Set
Boker Ceramic Scissors | Boker Ceramic Peelers

PARING KNIFE



Blade length: 3¾" | Overall length: 8" | Weight: 1.5 oz.

UTILITY KNIFE



Blade length: 5" | Overall length: 9½" | Weight: 2.3 oz.

CHEF'S KNIFE



Blade length: 6" | Overall length: 10½" | Weight: 2.8 oz.

Super sharp ceramic blades with sturdy, elegant bamboo handles.

Bamboo Set (Three knives & block)
 Item No. 1300C51 \$ 133.95



Ceramic scissors with Soft-Touch handle.
 Overall length: 7¾"
 Weight: 2.5 oz.
 Item No. 140C60 \$ 66.95



CERAMIC SCISSORS

Ceramic peeler with Soft-Touch handle.
 Overall length: 5¼"
 Weight: 1.2 oz.
 Item No. 1900C28 \$ 14.95



CERAMIC PEELER



BÖKER
— MANUFAKTUR —

CERAMIC

Boker Ceramic knives with double grip zone handles and blade protection sheath



Blade length: 3 $\frac{3}{8}$ " | Overall length: 8 $\frac{1}{4}$ " | Weight: 1.4 oz.
Item No. 1300C12 \$ 33.95

UTILITY KNIFE



Blade length: 6" | Overall length: 11" | Weight: 3 oz.
Item No. 1300C13 \$ 51.95

SANTOKU



Blade length: 3 $\frac{3}{8}$ " | Overall length: 8 $\frac{1}{4}$ " | Weight: 1.4 oz.
Item No. 1300C10 \$ 33.95

UTILITY KNIFE



Blade length: 6" | Overall length: 11" | Weight: 3 oz.
Item No. 1300C11 \$ 51.95

SANTOKU



NEW

1 CLASSIC UTILITY KNIFE MONO STEEL

Blade length: 8" | Thickness: 2.7 mm
Overall length: 12 $\frac{5}{8}$ " | Weight: 4.6 oz.
Item No. 03HM004 \$ 349.00

NEW

2 CLASSIC CHEF'S KNIFE MONO STEEL

Blade length: 9 $\frac{1}{2}$ " | Thickness: 2.8 mm
Overall length: 14 $\frac{5}{8}$ " | Weight: 5.8 oz.
Item No. 03HM005 \$ 389.00

NEW

3 VEGETABLE KNIFE MONO STEEL

Blade length: 8" | Thickness: 2.6 mm
Overall length: 13 $\frac{1}{8}$ " | Weight: 8.7 oz.
Item No. 03HM006 \$ 479.00

HOHENMOORER KNIVES. Hohenmoorer Knives, located near the town of Lunenburg, Germany, is where German custom knife maker Uli Hennieke founded his manufactory, and has gained a reputation for providing extraordinary, one of a kind knives. Years of forging and producing high end cutlery has given him the experience to provide not only a highly functional cutting tool, but a unique appearance and work of art as well. A fusion of craft, passion, and perfection. For many knife enthusiasts, purchasing a Hohenmoorer knife is a lifetime investment.

HOHENMOORER CARBON MONO STEEL | For the Hohenmoorer Carbon Mono Steel series, only the high end carbon steel C100Cr6 is used (not stainless), providing a

hardness of 60 HRC. Although not rustproof, the blades are protected by a special process. The handles are crafted of select smoked German oak.

- 1 CLASSIC UTILITY KNIFE MONO STEEL**
Item No. 03HM004 \$ 349.00
- 2 CLASSIC CHEF'S KNIFE MONO STEEL**
Item No. 03HM005 \$ 389.00
- 3 VEGETABLE KNIFE MONO STEEL**
Item No. 03HM006 \$ 479.00



Handmade Carbon Steel Knives from Germany

NEW

4 CLASSIC UTILITY KNIFE THREE LAYER STEEL

Blade length: 8" | Thickness: 2.7 mm
Overall length: 12 $\frac{5}{8}$ " | Weight: 4.6 oz.
Item No. 03HM001 \$ 699.00

NEW

5 CLASSIC CHEF'S KNIFE THREE LAYER STEEL

Blade length: 9 $\frac{1}{2}$ " | Thickness: 2.8 mm
Overall length: 14 $\frac{5}{8}$ " | Weight: 5.8 oz.
Item No. 03HM002 \$ 749.00

NEW

6 VEGETABLE KNIFE THREE LAYER STEEL

Blade length: 8" | Thickness: 2.6 mm
Overall length: 13 $\frac{1}{8}$ " | Weight: 8.7 oz.
Item No. 03HM003 \$ 749.00

HOHENMOORER THREE LAYER STEEL | This series offers an archaic look but, in many respects, high tech, emphasizing the true talent of Uli Hennicke. The cutting edge of this series is supported by two layers of butter iron, providing the 12008 carbon steel with a 62-63 HRC. The forging process, in addition to the hand grinding, provides an individual, one of a kind cloud-like appearance, along with superior cutting performance. The handles are crafted of select smoked German oak.

4 CLASSIC UTILITY KNIFE THREE LAYER STEEL

Item No. 03HM001 \$ 699.00

5 CLASSIC CHEF'S KNIFE THREE LAYER STEEL

Item No. 03HM002 \$ 749.00

3 VEGETABLE KNIFE THREE LAYER STEEL

Item No. 03HM003 \$ 749.00



KNIVES TO GO

Boker Plus SanYouGo & ChefYouGo Boker Plus SnacPac



**BOKER PLUS
SANYOUGO**

1 BOKER PLUS SANYOUGO. Cooking is everywhere! The "SanYouGo" by Jesper Voxnaes is a classic Santoku knife reduced to the essentials. This concept allows the user to be closer to the action, with the forefinger on the back of the blade, and the short, arched handle in the palm, held by the middle and ring fingers, offering maximum control. The rugged handle scales are G-10 with a red fiber underlay, and the blade is 12C27 steel for ultimate sharpness. Includes a leather sheath (without belt loop). Perfect for camping, picnicking, or just cooking in the kitchen - you name it. The ultimate companion!

Blade length: 3 $\frac{3}{8}$ " | Thickness: 2 mm | Overall length: 5 $\frac{5}{8}$ " | Weight: 2.5 oz.

Item No. 03B0050 \$ 75.95



**BOKER PLUS
CHEFYOUGO**

2 BOKER PLUS CHEFYOUGO. The immense popularity of the original model, the "SanYouGo," has raised the need for a slightly larger version. Now we bring you the new "ChefYouGo!" As the SanYouGo was inspired by a Santoku design, the ChefYouGo is based on the classic chef's knife. To maintain the balance with its slightly longer blade, the handle is also slightly elongated - but without compromising the compactness and flexibility of this concept. The blade is satin finished 440C stainless steel, and the handle features rugged G-10 scales with a red fiber underlay. Includes a black leather sheath.

Blade length: 4 $\frac{1}{2}$ " | Thickness: 3 mm | Overall length: 7 $\frac{1}{2}$ " | Weight: 4.1 oz.

Item No. 03B0040 \$ 85.95



**BOKER PLUS
SNACPAC**

3 BOKER PLUS SNACPAC

Back by popular demand! The SnacPac Travel Set tucks into lunch box, backpack, or glove compartment for instant meal-time convenience. This unique design is so handy, it's patented! The SnacPac combines a spoon, stainless steel fork and knife, and salt and pepper shakers - all in one handy little package. The durable ABS plastic case prevents the fork from poking through your lunch bag, and keeps the utensils clean. Completely dishwasher-safe, too! Ideal for camping, fishing, hiking, picnicking, travel, office, or a lunch on the go.

Overall length: 8 $\frac{1}{2}$ " | Weight: 3 oz.

Item No. 03B0800 \$ 12.95

Also available with clam shell packaging (not pictured).

Item No. 03B0800C \$ 12.95



BÖKER
MANUFAKTUR SOLINGEN

TABLEWARE

Bagel Knives & Sets | Sandwich Knife Set

4



BOKER BAGEL KNIFE OLIVE WOOD

5



BOKER BAGEL KNIFE CHERRY WOOD

6



BOKER SANDWICH KNIFE SET

BOKER BAGEL KNIFE

For all knife aficionados and connoisseurs. This high quality bagel knife is ideal for both cutting and spreading. Made of our best stainless chrome vanadium-molybdenum steel. The traditionally shaped blade is ground extremely flat for superior performance, and the handle offers a secure and comfortable grip. Experience the impressive sharpness and high quality brought to you from Solingen. Comes in an exclusive presentation box. Available with two different handle materials, and sold individually or in specially priced sets of four (not pictured):

4 BAGEL KNIFE WITH HAND SELECTED OLIVE WOOD HANDLE

Blade length: 4½" | Overall length: 8⅝" | Weight: 1.3 oz.

Item No. 130100 \$ 29.95

Set of four bagel knives with hand selected olive wood handles (set not pictured).

Item No. 130100SET \$ 109.95

5 BAGEL KNIFE WITH TRADITIONAL CHERRY WOOD HANDLE

Blade length: 4½" | Overall length: 8⅝" | Weight: 1.2 oz.

Item No. 130101 \$ 29.95

Set of four bagel knives with traditional cherry wood handles (set not pictured).

Item No. 130101SET \$ 99.95

6 BOKER SANDWICH KNIFE SET

These versatile bread and sandwich knives feature high quality stainless steel blades with sharp serrations for ultimate cutting performance. The black synthetic handles provide a secure and comfortable grip. This specially priced set includes six sandwich knives in an attractive gift box. Imported from the Far East. Individual knife specifications:

Blade length: 4⅞" | Overall length: 8¼" | Weight: 1.1 oz.

Item No. 03B0006 \$ 29.95



BOKER KNIFE BLOCKS

Matching the innovative and advanced Damascus knife series from Boker, we developed a new concept for a knife block, which simultaneously holds and presents up to seven kitchen knives. The block consists of seven panels, made of wood, which contain strong magnets. Six panels form a semi circle, and a seventh panel in the center, all mounted on a solid wooden base plate, allow a safe and decorative storage of seven high quality kitchen knives of all standard size. The annoying "guessing and fishing" for the right knife will never happen again. The innovative Boker wood knife block provides for easy handling, simple cleaning without any slots, and holds your kitchen knives ready for use at all times. A real eye-catcher for your kitchen. Made in Europe.

Height: 11¼" | Width: 10" | Depth: 6" | Weight: 2.9 lbs.

Available in three versions:

1 MAKASSAR

Knife block only.

Item No. 030402 \$ 149.95

2 BLACK

Knife block only.

Item No. 030400 \$ 149.95

3 OLIVE

Knife block only.

Item No. 030401 \$ 149.95

4 BOKER DAMASCUS BLACK SET

Complete set of seven knives from our Damascus Black Series (shown on page 12-13), and black wood knife block (model 030400). Specially priced set.

Item No. 130425SET \$ 1,250.00

5 BOKER DAMASCUS OLIVE SET

Complete set of seven knives from our Damascus Olive Series (shown on page 16-17), and olive wood knife block (model 030401). Specially priced set.

Item No. 130445SET \$ 1,339.00

6 BOKER GORM BLOCK

Yet another exclusive from Boker. Made in Europe, this solid wood block will be the highlight of any kitchen. Holds six knives from the Gorm Series (shown on pages 26-27), one of each size. Each knife is supported by heavy magnets imbedded in the wood, along with an attached peg that fits into the blade hole. An additional peg on the opposite side allows easy access for you left-handed chefs - no detail left unturned!

Height: 10¾" | Width: 10" | Depth: 10" | Weight: 2.4 lbs.

Item No. 030405 \$ 179.95

7 BOKER GORM BLOCK UNIVERSAL

This solid wood block will hold six kitchen knives, with style! Similar to the Gorm Block (above), but without the pegs for blade holes, making it suitable for all standard kitchen knives. The strong magnets underneath the surface keep each knife securely in position. Left or right-handed orientation. Made in Europe.

Height: 10¾" | Width: 10" | Depth: 10" | Weight: 2.4 lbs.

Item No. 030406 \$ 179.95

8 BOKER ARBOLITO STEAK KNIFE SET

Indulge yourself - and your guests. Set of four Arbolito steak knives (shown on page 36), gift boxed.

Item No. 03BA5704SET \$ 74.95

9 BOKER ARBOLITO BLOCK SET

Six-piece block set from our Boker Arbolito line (shown on page 36-37). Includes 8" Chef's Knife, 7" Chef's Knife, 5" Australian Steak Knife, 4" Steak Knife, sharpening steel, and solid wood block. Specially priced set.

Item No. 03BA1112 \$ 119.95

10 BOKER GORM BLOCK SET BLACK

Complete set of six knives, one of each size, from our famous Gorm Series (shown on page 26-27), and the Gorm knife block (model 030405). Specially priced set.

Item No. 130563SET \$ 989.00



BÖKER
MANUFAKTUR SOLINGEN

KNIFE BLOCKS CUTLERY SETS

BOKER CUTLERY SETS: Purchase as a set and save!

Boker Knife Blocks & Cutlery Sets



1



2



3



4



5



6

Easy right or left hand use



7



8



9



10



1 BOKER FORGE BLOCK SET

Complete set of six knives, one of each size, from our Forge Series (shown on pages 30-31), with a stylish knife block, model 030408 (below). Specially priced set.

Item No. 03B0510SET \$ 565.00

2 BOKER FORGE BLOCK

This innovative block boasts modern style with solid construction. Crafted of heavy duty wood and stainless steel, this block allows secure storage and handling of the knives, with its strong magnets. Ideal for the Boker Forge Series of knives (shown on pages 30-31), but is also suitable for any type of standard kitchen knife with steel blade. Height: 9" | Width: 7¾" | Depth: 14"

Item No. 030408 \$ 179.95

3 BOKER SAGA BLOCK SET STONEWASH

Complete set of four knives, one of each size, from our Saga Series Stonewash (shown on pages 22-23), with an innovative Saga knife block, model 030407. Specially priced set.

Item No. 130467SET \$ 525.00

4 BOKER SAGA BLOCK SET SATIN FINISH

Complete set of four knives, one of each size, from our Saga Series Satin Finish (shown on pages 20-21), with an innovative Saga knife block, model 030407. Specially priced set.

Item No. 131467SET \$ 525.00

5 BOKER SAGA BLOCK

This versatile solid wood block matches perfectly with the Boker Saga Series of knives (shown on pages 18-23), but is also suitable for any type of standard kitchen knife with steel blade.

Height: 9½" | Width: 9½" | Depth: 5" | Weight: 1.6 lbs.

Item No. 030407 \$ 124.95

BOKER SAGA BLOCK MODULAR

This new knife block, "Modular," originally designed for the Boker Saga knife series (shown on pages 18-23), offers a never before seen flexibility when it comes to knife storage. While the basic module is designed for four knives, held securely by magnets within the wood, this innovative design allows for an extension of the block, without requiring any tools or additional hardware. Therefore, you can adjust the knife block to accommodate your exact size requirements without any commitment - buy more kitchen knives, simply add another expansion piece. An innovative design that allows any length and capacity for your kitchen collection! The cotter pins, in conjunction with strong magnets, allow for easy handling and assembly, and the joints on the outer surface can be closed and hidden with the included black decorative caps. The "Modular" block and the extension units are made of solid ash wood. Suitable for all standard kitchen knives with steel blades.

6 BOKER SAGA BLOCK MODULAR

The basic module, which holds four knives. Expandable with model 030410 (below).

Height: 9¾" | Width: 9" | Depth: 4½" | Weight: 2.9 lbs.

Item No. 030409 \$ 124.95

7 BOKER SAGA BLOCK EXPANSION MODULE

The expansion module for model 030409 (above). Each expansion piece holds one knife.

Height: 9¾" | Width: 2¾" | Depth: 4½" | Weight: 0.9 lbs.

Item No. 030410 \$ 44.95

8 BOKER BRAVA BLOCK SET

Complete set of six knives, one of each size, from our Brava Series (shown on pages 24-25), with an olive wood block, model 030401. Specially priced set.

Item No. 130483SET \$ 699.00

9 BOKER KNIFE BLOCK BRAVA OLIVE

Height: 11¼" | Width: 10" | Depth: 6" | Weight: 2.9 lbs.

Item No. 030401 \$ 149.95



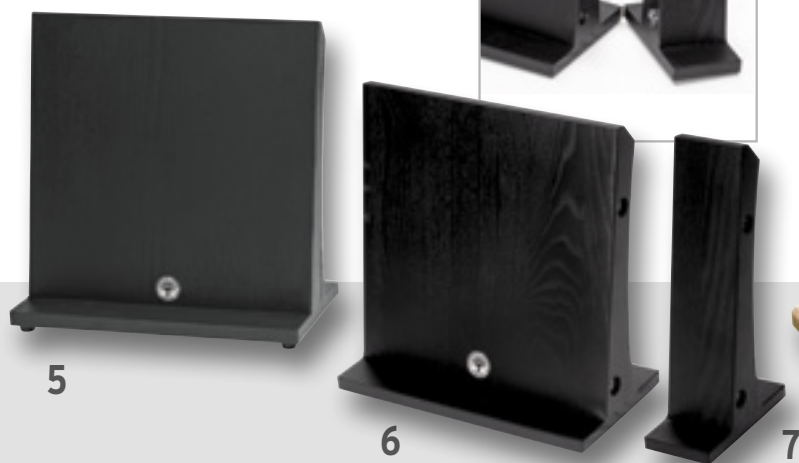
BÖKER
MANUFAKTUR SOLINGEN

KNIFE BLOCKS CUTLERY SETS

Boker Knife Blocks & Cutlery Sets



Extension module for your
knife block



NEW





1 8" SHARPENING STEEL. Traditional sharpening steel for any kitchen knife. Ideal for our Arbolito Series (shown on page 36-37).

Item No. 03BA8301 **\$ 20.95**

2 SIEGER LONG LIFE SHARPENER. This sharpener, made of synthetic ruby, is 20 times harder than hardened steel (20,000 Knoop hardness, which is roughly a 200 hardness in Rockwell units)! The most unusual aspect of this sharpener is the high efficiency (taking less time for sharpening), in combination with an extraordinarily fine edge, allowing superior edge retention. In addition, this sharpener will last longer than a diamond sharpener, as it is not a coated instrument but one of bulk material. Can be used either wet or dry, and can be simply cleaned with a dish sponge. Length: 8".

Item No. 09SR001 **\$ 92.95**

"BELGISCHER BROCKEN" (BELGIAN WHETSTONE)

Exclusive traditional whetstone from a small area in the Belgian Ardennes. Proven for generations, and famous for the unique material used, efficiency, and perfect results.

3 BELGIAN WHETSTONE COTICULE. The traditional yellow whetstone is, in nature, only available in thin layers and is thus mounted on a piece of slate. With the high content of garnet (35%-43%), the whetstone works effectively and provides excellent results. 8000 grit. Comes in an attractive wooden box. Length: 6 $\frac{7}{8}$ ". Width: 1 $\frac{1}{2}$ ". Thickness: $\frac{3}{4}$ ". Weight: 13 oz.

Item No. 09BB002 **\$ 144.95**

4 BELGIAN WHETSTONE BLUE. The blue Belgian whetstone features a content of garnet of 30% and sharpens a little slower than the yellow whetstone (above). The thicker natural layers allow larger whetstone sizes. Individual shaping is possible. 5000 grit. Comes in an attractive wooden box. Length: 8". Width: 2 $\frac{1}{2}$ ". Thickness: $\frac{3}{4}$ ". Weight: 23 oz.

Item No. 09BB001 **\$ 102.95**

JAPANESE WHETSTONES

The secret of world famous sharpness and edge retention of Japanese blades is a result of the quality of the steel, and the knowledge of blade processing. Though these are perfect conditions, even the best blades must be cared for and, from time to time, need resharpening. For that, the original Japanese whetstones of the manufacturer Masahiro work perfectly. The whetstones consist of a water soluble matrix. By soaking the stone prior to use, the sharpening particles become exposed on the

surface, providing maximum sharpening performance. The use of Japanese whetstones requires a bit of practice, but will provide a more than satisfying result. Length: 7". Width: 2". Thickness: $\frac{3}{4}$ ". Available in five versions:

5 SHIAGETO. Very fine stone (1500 grit), for very fine honing of high quality knives.

Item No. 09KE182 **\$ 63.95**

6 NAKATO. Medium stone (1000 grit), perfect for fine honing and finishing of high quality knives.

Item No. 09KE183 **\$ 51.95**

7 ARATO. Rough stone (600 grit) for dull knives or slightly damaged edges.

Item No. 09KE184 **\$ 45.95**

8 KING COMBINATION SHARPENING STONE. A combination Japanese stone with 800 and 6000 grits for sharpening and honing of high quality knives. Includes sharpening stone holder.

Dimensions: 7 $\frac{1}{2}$ " x 2 $\frac{3}{4}$ " x 1 $\frac{1}{4}$ ".

Item No. 09KE180 **\$ 102.95**

9 6000 KING SHARPENING STONE. A Japanese brand stone with a very fine grit (6000), for the experienced user. Includes sharpening stone holder. Dimensions: 7 $\frac{1}{2}$ " x 2 $\frac{3}{4}$ " x 1".

Item No. 09KE181 **\$ 102.95**

10 LEATHER STROP TOP FINISH UNIVERSAL. Specially developed strop for all Boker straight razors. The smooth Russian leather brings a perfect finish to every cutting edge. Ideal for a professional, after resharpening on a Belgian whetstone. Both sides feature a leather surface for extended durability. Dimensions (leather): 1 $\frac{1}{2}$ " x 8". Total approximate length: 13". Includes a push-cover and instruction manual. Made in Solingen.

Item No. 090502 **\$ 66.95**

11 RAZOR STROP. High quality strop for sharpening and honing. Made out of smooth Russian leather, and has a slate plate on the back side for perfect resharpening of straight razors. Two long cavities below the leather provide the necessary flexibility for an effective and gentle honing of the thin razors. Dimensions (leather strop/slate): 1 $\frac{5}{8}$ " x 15 $\frac{3}{4}$ " x 1 $\frac{1}{4}$ ". Total approximate length: 13". Includes a traditional push-cover and instruction manual. Made in Solingen.

Item No. 090501 **\$ 102.95**



BÖKER
— MANUFAKTUR —

SHARPENING

Boker Sharpening Tools





Work Sharp® Knife & Tool Sharpener

Includes 40° kitchen knife guide.



Includes 50° outdoor knife guide.



Includes 40° outdoor knife guide.



Includes carry case.



1 WORK SHARP® KNIFE & TOOL SHARPENER. The Work Sharp Knife & Tool Sharpener is the first knife sharpener designed to sharpen every knife you own. Using flexible abrasive belts, the sharpener is able to sharpen not just straight bladed knives, but also curved knives, tanto blades, fillet knives, serrated blades, gut hooks, and virtually any other shape of knife blade. The Knife & Tool Sharpener uses precision angle sharpening guides to ensure the proper angle every time. Two guides are included: a 50° guide for hunting and outdoor knives (25° per bevel), and a 40° guide for thinner blades and kitchen knives (20° per bevel). This combination of flexible belts and precision guides lets you sharpen your blade to hair popping results with speed, ease and repeatability. This is the fastest and easiest way to get your knives as sharp as you need them to be. Professional knife makers use flexible belts to put a razor sharp edge on their blades, and now you can have the same technology at home to use any time your knives get dull. You may already have other sharpening methods, but never before has a knife sharpener been able to quickly and easily sharpen this broad range of knives to such extremely sharp results. This model is also able to sharpen other common tools including scissors, axes and hatchets, mower blades, garden shears, shovels, and just about any tool with a blade. Can even sharpen ceramic blades, when used with a diamond abrasive belt (models 09DX014 and 09DX015). The versatility of the Knife & Tool Sharpener makes it an invaluable tool for keeping all your blades in razor sharp condition and ready whenever you need them. Includes abrasive belt kit (P80, P220 and 6000), kitchen guide, outdoor knife guide, instructional DVD, user's manual, and carry bag.

Item No. 09DX003

\$ 99.95

WORK SHARP® ASSORTED BELT KIT. Six-pack of abrasive belts. Includes two P80 Coarse Grit Belts, two P220 Medium Grit Belts, and two 6000 Fine Grit Belts. These engineered abrasives are made exclusively for the WSKTS. *Not pictured.*

Item No. 09DX010

\$ 11.95

2 WORK SHARP® P80 CERAMIC OXIDE ABRASIVE BELT. Six-pack of P80 abrasive belts for the WSKTS. Intended for coarse shaping and tool sharpening applications.

Item No. 09DX011

\$ 11.95

3 WORK SHARP® P220 CERAMIC OXIDE ABRASIVE BELT. Six-pack of P220 abrasive belts for the WSKTS. Intended for light shaping and sharpening applications.

Item No. 09DX012

\$ 11.95

4 WORK SHARP® 6000 SILICON CARBIDE ABRASIVE BELT. Six-pack of 6000 abrasive belts for the WSKTS. Intended for honing applications - similar to honing with a leather strop. Provides an extremely fine edge for a razor quality shave, and is highly conformable to hone gut hooks and serrated edges. Very cool cutting for the most delicate blades, such as razors and scalpels.

Item No. 09DX013

\$ 11.95

5 WORK SHARP® DIAMOND 180 ABRASIVE BELT. A single diamond abrasive belt, intended for shaping and coarse sharpening of ceramic blades. Not intended for steel blades. Features an ultra flexible cloth backing with very hard/sharp diamond abrasive.

Item No. 09DX014

\$ 11.95

6 WORK SHARP® DIAMOND 1500 ABRASIVE BELT. A single diamond abrasive belt, intended for honing and fine sharpening of ceramic blades. Not intended for steel blades. Features an ultra flexible cloth backing with very hard/sharp diamond abrasive.

Item No. 09DX015

\$ 11.95

7 WORK SHARP® KNIFE & TOOL SHARPENER KEN ONION EDITION. Work Sharp has partnered with hall of fame knife maker Ken Onion to develop a new knife and tool sharpening platform with expanded features! The combination of Work Sharp engineering and Ken Onion's industrial design has created a fast, easy and stylish way to sharpen all your knives and tools with precision and repeatability. This new model is designed to sharpen every knife you own. Using a fully adjustable precision sharpening guide, variable speed and wide flexible abrasive belts, it sharpens pocket and hunting knives, serrated knives, kitchen knives and any other shape or type of blade you own. Professional blade makers like Ken Onion use flexible belts to put a razor sharp edge on their blades - now you can have the same technology in your home or shop. The ¾" and 12" premium, flexible engineered abrasive belts sharpen using a precision sharpening guide to ensure a consistent angle every time. The sharpening guide is fully adjustable in 1° increments from 15° to 30° so you can sharpen any knife to the angle you desire. The variable speed control (1200 SFM to 2800 SFM) provides you with the optimal belt speed for the task at hand. Includes abrasive belt kit (P120, X65, X22, X4, P6000). Power: 110V.

Item No. 09DX006

\$ 149.95

8 WSKTS KEN ONION EDITION TOOL GRINDING ATTACHMENT. Requires the WSKTS-KO (item 09DX006) to function. This attachment is designed for home shop tool sharpening and grinding tasks. This two pulley Tool Grinding Attachment is designed with cast metal components to hold up the rigors of grinding and sharpening tasks like axes and hatchets,



BÖKER
— MANUFAKTUR —

SHARPENING



Work Sharp® Knife & Tool Sharpener Ken Onion Edition



mower blades, garden tools and most any tool with a blade. It also makes a handheld belt sander/power file for a wide range of grinding tasks in metal, wood or plastics. It installs quickly and easily with its tool-less design. The spring tensioner with sealed bearing has a lock out feature that makes belt changes simple without the need for tools - simply push and turn the tensioner to install a belt in seconds. This attachment provides a large diameter drive pulley to achieve the optimal belt speed (4500 SFM) for a wide range of grinding tasks. On tool belt tracking ensures that you can keep your belt centered while working, without using tools or losing momentum. Attachment allows for both flat platen and slack belt grinding depending on the task at hand without any setup time or parts to adjust. Includes premium Norton extra coarse P60 grit Zirconia Alumina $\frac{3}{4}$ " x 12" engineered abrasive belts that are designed and intended for heavy stock removal and long life. This attachment also accepts the standard WSKTS-KO belt mix for more light duty grinding or polishing tasks where a finer surface finish or less material take off is desired. Not intended for industrial or commercial applications.

Item No. 09DX050

\$ 49.95

9 WSKTS KEN ONION EDITION BLADE GRINDING ATTACHMENT. Sophisticated grinding attachment for use with the WSKTS Ken Onion edition. Suited for extensive rework and for all sharpening and dressing operations on blades. The variable geometry and the adjustable belt angle from 10° to 35° permits blade grinding from crowned to nearly flat shapes. It can also be used to grind a blade contour. Please note: this attachment is only recommended for experienced users since the blade does not travel through a guide, but is instead guided by hand on the preset belt angle. A flat support in the home position supports the user in this. Belt speeds from 1200 to 2800 SFM (surface feet per minute). Please also note that the blade grinder attachment is not intended to fully grind blades from blanks. Includes one belt each (1" x 18") in grits X65, X22, X4, P12.000 Micromesh.

Item No. 09DX060

\$ 94.95

WSKTS KEN ONION EDITION BLADE GRINDER BELT KIT. Includes 1 each (1" x 18"), in grits P120, X65, X22, X4, P12.000 Micromesh, exclusively for use with the Blade Grinding Attachment (model 09DX060). *Not pictured.*

No. 09DX025

\$ 18.95

WSKTS BLADE GRINDER ATTACHMENT LEATHER STROP SET. Set of high quality leather strop (1" x 18") and paste, for exclusive use with the Blade Grinding Attachment (model 09DX060). *Not pictured.*

No. 09DX031

\$ 32.95

WSKTS KEN ONION EDITION TOOL GRINDING BELT KIT. Abrasive belt set ($\frac{3}{4}$ " x 12"). P60 extra coarse (6 pieces), for use with the Tool Grinding Attachment (item 09DX050). *Not pictured.*

Item No. 09DX024

\$ 17.95

10 WSKTS KEN ONION EDITION ASSORTED BELT KIT. Five-pack of belts. Includes 1 each ($\frac{3}{4}$ " x 12") in grits P120, X65, X22, X4, and P6000 in $\frac{1}{4}$ " x 12".

Item No. 09DX023

\$ 17.95

11 WSKTS KEN ONION EDITION SANDING BELT P120 | $\frac{3}{4}$ " x 12"

Item No. 09DX026

\$ 3.95

12 WSKTS KEN ONION EDITION SANDING BELT X22 | $\frac{3}{4}$ " x 12"

Item No. 09DX027

\$ 3.95

13 WSKTS KEN ONION EDITION SANDING BELT X4 | $\frac{3}{4}$ " x 12"

Item No. 09DX028

\$ 3.95

14 WSKTS KEN ONION EDITION SANDING BELT X65 | $\frac{3}{4}$ " x 12"

Item No. 09DX029

\$ 3.95

15 WORK SHARP® 6000 SILICON CARBIDE ABRASIVE BELT. Six-pack of 6000 abrasive belts for the WSKTS-KO. Intended for honing applications - similar to honing with a leather strop. Provides an extremely fine edge for a razor quality shave, and is highly conformable to hone gut hooks and serrated edges. Very cool cutting for the most delicate blades, such as razors and scalpels.

Item No. 09DX013

\$ 11.95



Boker Arbolito Manicure Sets



BOKER ARBOLITO MANICURE SETS

The perfect manicure sets to handle all the basic needs to achieve that neat appearance. These stainless steel sets feature an attractive matte finish and carry the Boker Arbolito brand name, to accompany the scissors and shears we are known for. The premium cowhide carry cases provide a neat, compact and organized set for home or travel. Three different sets available:

1 BOKER ARBOLITO MANICURE SET BASIC. This four-piece set includes nail scissors, nail clippers, tweezers and nail file.

Item No. 04B0506 \$ 30.95

2 BOKER ARBOLITO MANICURE SET CLASSIC. This six-piece set includes nail scissors, nail clippers, tweezers, nail file, and combination cuticle pusher/nail knife.

Item No. 04B0606 \$ 35.95

3 BOKER ARBOLITO MANICURE SET TRAVELER. This deluxe travel set includes nail scissors, nail clippers, tweezers, nail file, cuticle pusher, and nail knife.

Item No. 04B0306 \$ 41.95



BÖKER
— MANUFAKTUR —

SCISSORS



Premax Scissors with Ringlock System



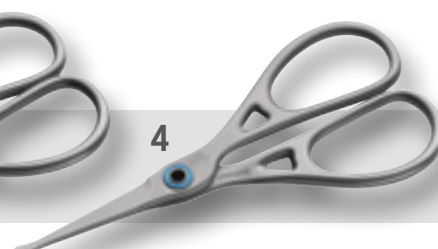
1



2



3



4



5



6



7



8



9



10



11

PREMAX RINGLOCK SCISSORS. For generations, high quality scissors are made in the small Italian town of Premana, close to the Lago di Como. The local manufacturers, with their modern production processes and carefully selected materials in combination with their attention to detail, satisfy the demanding customer with their high quality European manufacturing methods, more than the Asian competitors' mass products. A very good example for that is the Ringlock Scissors series. The well known connecting screw is replaced by an advanced locking system, developed and patented by Premax. The Ringlock System is made with the help of special tooling out of the watchmaker's industry and works with a ring and a bearing made of aluminum, which guarantees a permanent tight fit of the two halves. The Ringlock System guarantees a maximum of precision and a prolonged durability of the cutting edges and thus of the complete scissor. All models are made of high quality stainless steel with an exclusive surface finish.

1 MANICURE SCISSORS, BENT TIP | Overall length: 3¾".
Item No. 04PX007 \$ 41.95

2 BEARD SCISSORS | Overall length: 4¾".
Item No. 04PX009 \$ 41.95

3 NAIL SCISSORS, CURVED TIP | Overall length: 3¾".
Item No. 04PX002 \$ 35.95

4 NOSE SCISSORS | Overall length: 4¾".
Item No. 04PX001 \$ 41.95

5 STRAIGHT TIP TWEEZERS | Overall length: 3⅞".
Item No. 04PX005 \$ 30.95

6 SLANTED TIP TWEEZERS | Overall length: 3⅞".
Item No. 04PX006 \$ 30.95

7 NAIL CLIPPERS | Overall length: 3⅞".
Item No. 04PX003 \$ 25.95

8 NAIL FILE | Overall length: 5⅞".
Item No. 04PX008 \$ 13.95

9 CUTICLE SCISSORS, CURVED TIP | Overall length: 3¾".
Item No. 04PX004 \$ 41.95

10 PREMAX KITCHEN SCISSORS | These heavy duty kitchen scissors are made of high performance stainless steel with sturdy black plastic handles, featuring a built in plier-like tool and the patented Ringlock system. Overall length: 8½".
Item No. 04PX010 \$ 38.95

11 PREMAX HOUSEHOLD SCISSORS | These stylish, heavy duty scissors feature two-component plastic handles, which ensure a comfortable grip and allow safe and effortless cutting. The stainless steel blades guarantee superior sharpness, and feature the patented Ringlock system. Overall length: 8¾".
Item No. 04PX011 \$ 40.95

Nothing is more masculine than a five o'clock shadow -
except for the perfect shave.





BÖKER
MANUFAKTUR SOLINGEN

RAZORS

Boker Straight Razors

BOKER STRAIGHT RAZORS

Demanding craftsmanship is one of our traditions in the Boker knife manufactory, where a maximum of dexterity is necessary - like when shaving by hand. A perfect shave needs, before anything else, one thing - a perfect razor.

Since the beginnings of the Boker Manufactory in 1869, high quality straight razors were made in Solingen. Even in these early days, the focus was set on high end materials and perfect handmade quality and craftsmanship. Soon this strategy gained success, and Boker straight razors became well known. After the second World War, the production of straight razors was ended internationally, due to destruction of the plant by allied bombing.

Today, an original Boker catalog from 1906 is the oldest document in the company's archives about the lineup of straight razors of that time. More than 100 years later, a

new series of straight razors is handmade in the Solingen Manufactory and revives the old tradition.

A quality check for every straight razor is the so called "thumb nail test." Only perfectly ground razor edges can be bent on the back of your thumb nail and return to their normal shape afterwards.

Start the day with a true masterpiece - a straight razor from Boker.

Did you know...

It wasn't until the 15th century that straight razors were distinguished from knives?



Boker USA catalog
from 1906





1 DAMASCUS STAINLESS

With this fascinating model, a new chapter in the more than century old tradition of high end razors begins. For the first time, we use powder metallurgical stainless Damascus for the blade of a straight razor. In a very complex and demanding process, 180 layers of Damascus steel are created by sintering the different materials to achieve the perfect material for the fine grind of the blade. The traditional hollow grind brings out the beautiful texture of the Damascus pattern perfectly. This blade, made with the latest technology available, harmonizes with the original handle scales from the 1930's, a special synthetic material with an ivory-like structure, which is very flexible and water resistant. It shows a historic Boker logo artfully inlaid in the scale, a detail which is rarely used on modern knives. This elegant Boker Damascus straight razor is handmade in 150 steps in the Boker Manufactory in Solingen, Germany, and is strictly limited to 500 pieces worldwide. Delivered in a wooden presentation box with a certificate of authenticity. Blade: 5/8".

Item No. 140600DAM **\$ 1,349.00**

2 SILVER STEEL WHITE

This new edition commemorates a classic in the Boker straight razor product line, that goes back to the very beginning of the last century. To improve the performance, the blade steel actually included real silver and was called "Silver Steel." The 6/8" carbon steel blade shows a very distinctive hollow grind. The unique rounded blade back has a ridged surface for safe handling. On this new version, the scales are crafted of a white synthetic material, which is resistant

to moisture and humidity. The ivory-like appearance contributes to the exclusive, classic style, along with the classic blade etching and authentic Boker stamp. This razor is manufactured in more than 120 steps, by hand, in the Boker Manufactory in Solingen, Germany. Delivered in historical packaging with a certificate of authenticity. Serial numbered.

Item No. 140611 **\$ 239.00**

3 SILVER STEEL TORTOISE

This exceptional piece is a classic in the Boker straight razor product line, that goes back to the very beginning of the last century. To improve the performance, the blade steel actually included real silver and was called "Silver Steel." The 6/8" carbon steel blade shows a very distinctive hollow grind. The unique rounded blade back has a ridged surface for safe handling. The handle scales give a classic tortoise shell look. The elegant appearance of this translucent material provides a unique style for this handsome straight razor, along with the classic blade etching. This razor is manufactured in more than 120 steps, by hand, in the Boker Manufactory in Solingen, Germany. Delivered in historical packaging with a certificate of authenticity. Serial numbered.

Item No. 140512 **\$ 229.00**



BÖKER
MANUFAKTUR SOLINGEN

RAZORS

Boker Straight Razors

1

DAMASCUS
STAINLESS



Damascus Stainless
Blade size: 5/8"
Item No. 140600DAM \$ 1,349.00

2

SILVER STEEL
WHITE



Silver Steel White
Blade size: 6/8"
Item No. 140611 \$ 239.00

3

SILVER STEEL
TORTOISE



Silver Steel Tortoise
Blade size: 6/8"
Item No. 140512 \$ 229.00



1 BOKER ELITE CARBON

At the end of the 19th century, there was a line of unique and eccentric straight razors that were distributed under the brand name "Boker Elite." With this new Boker Elite Carbon, we are reviving this tradition. The unusual blade grind gives it a unique character. The massive 6/8" blade, made of carbon steel (non-stainless) for superior edge retention, features a fine hollow grind and two swedges on the blade spine. The dynamic transition from the edge to the grind adds an appealing touch. The handle scales are milled with CNC technology from a solid billet of a high tech carbon material, which provides added stability and soft, even blade action. This fascinating straight razor is manufactured by hand, in a process of 140 steps, in the Boker Manufactory in Solingen, Germany. Delivered in historical packaging with a certificate of authenticity.

Item No. 140614 **\$ 239.00**

2 BOKER KING CUTTER WHITE

Our classic model gets a new look, with elegant white handle scales. The King Cutter is a classic in the Boker lineup, and the perfect razor for every day. With the practical 5/8" blade, it is the ideal razor for use every morning. Easy to handle and provides excellent shaving results. Also suitable for less experienced users. The non-stainless blade is made of the best Solingen razor steel, and masters daily use with ease, with its traditional hollow grind. The handle is made of moisture resistant synthetic material. This piece also features historical blade etching and authentic Boker stamp. Made completely by hand in the Boker Manufactory in Solingen, Germany. Comes in traditional packaging with a certificate of authenticity.

Item No. 140621 **\$ 179.00**

3 BOKER ARBOLITO

High quality cutlery from Solingen, with the familiar tree logo, has maintained a reputation of excellence for generations. Products from the Boker knife manufactory under the brand "Arbolito" (Spanish for "little trees"), remain under high demand as well. Our new straight razor, "Boker Arbolito," signifies quality. The moisture resistant synthetic handles are decorated with marquetry, expertly placed by hand. The 5/8" blade, from the finest Solingen steel (non-stainless), dons the traditional Spanish milled head. This unique razor is manufactured in more than 120 steps, by hand, in the Boker Manufactory in Solingen, Germany. Delivered in historical packaging with a certificate of authenticity. Serial numbered.

Item No. 140519 **\$ 309.00**

4 KING CUTTER

The classic. The King Cutter is a classic in the Boker lineup, and the perfect razor for every day. With the practical 5/8" blade, it is the ideal razor for use every morning. Easy to handle and provides excellent shaving results. Also suitable for less experienced users. The non-stainless blade is made of the best Solingen razor steel, and masters daily use with ease, with its traditional hollow grind. The handle is made of moisture resistant synthetic material. This piece also features historical blade etching and authentic Boker stamp. Made completely by hand in the Boker Manufactory in Solingen, Germany. Comes in traditional packaging with a certificate of authenticity.

Item No. 140521 **\$ 159.00**



BÖKER
MANUFAKTUR SOLINGEN

RAZORS

Boker Straight Razors

Production Prototype Picture

1



NEW

BOKER
ELITE CARBON

Boker Elite Carbon
Blade size: 6/8"
Item No. 140614 \$ 239.00

2



BOKER KING
CUTTER
WHITE

Boker King Cutter White
Blade size: 5/8"
Item No. 140621 \$ 179.00

3



BOKER
ARBOLITO

Boker Arbolito
Blade size: 5/8"
Item No. 140519 \$ 309.00

4



KING
CUTTER

King Cutter
Blade size: 5/8"
Item No. 140521 \$ 159.00



1 H. BOKER & CO. BONE

The compact best-seller. A best-seller in the H. Boker lineup back in 1906 was the razor with the 4/8" blade (high edge retention, non-stainless). Due to the compact blade size, this model was a favorite in barber shops and for professional users. Nowadays, this size is fairly rare. The experienced specialists from Boker grind the blade with the popular round head. The scales are made of natural bone with the traditional Boker emblem. Made completely by hand in the Boker Manufactory in Solingen, Germany. Delivered in a traditional box with a certificate of authenticity. Serial numbered.

Item No. 140503 **\$ 349.00**

2 STAINLESS OLIVE

An elegant piece, with a stainless steel blade - practical and appealing. This handsome razor is perfect for the aficionado of the Mediterranean lifestyle. The standard size of 5/8" matches all preferences regarding the handling, and the stainless blade makes care easy. The hand selected olive wood scales provide the special flair of this razor. Completely made by hand in the Boker Manufactory in Solingen, Germany. Comes in historic packaging with a certificate of authenticity.

Item No. 140507 **\$ 249.00**

3 STAINLESS BLACK

Traditional razor for the friend of stainless steel blades. The practical 5/8" blade provides easy handling, even for the less experienced user. The traditional hollow grind of the blade was achieved with expert precision, and will master every shave with ease. The handle scales are made of water resistant synthetic material. Also features historical etching and authentic Boker stamp on the blade. Completely made by hand in the Boker Manufactory in Solingen, Germany. Delivered in historical packaging with a certificate of authenticity.

Item No. 140510 **\$ 199.00**

4 H. BOKER & CO. BLACK

The compact 4/8" blade has been a best-seller in the long history of high quality Boker razors. The steel (non-stainless) has outstanding edge retention and is traditionally ground by hand. The handle scales are made of water resistant synthetic material. An ideal tool even for daily professional use. Also features historical etching and authentic Boker stamp on the blade. Completely made by hand in the Boker Manufactory in Solingen, Germany. Delivered in historical packaging with a certificate of authenticity.

Item No. 140531 **\$ 179.00**



BÖKER
MANUFAKTUR SOLINGEN

RAZORS

Boker Straight Razors

1



H. BOKER &
CO. BONE

H. Boker & Co. Bone
Blade size: 4/8"
Item No. 140503 \$ 349.00

2



STAINLESS
OLIVE

Stainless Olive
Blade size: 5/8"
Item No. 140507 \$ 249.00

3



STAINLESS
BLACK

Stainless Black
Blade size: 5/8"
Item No. 140510 \$ 199.00

4



H. BOKER &
CO. BLACK

H. Boker & Co. Black
Blade size: 4/8"
Item No. 140531 \$ 179.00



1 TREE BRAND CANVAS MICARTA

For many years, canvas Micarta has been well established and a proven material for handles of sporting and outdoor knives. Generally, Micarta is a compound material, consisting of fabric and epoxy. To produce Micarta, many layers of the medium (canvas) are immersed in epoxy. When hardened, it can be ground in the appropriate shape, and the typical structure of the basic material comes out in a beautiful way. The handle scales of the new razor model "Tree Brand" are made of the very popular brown canvas Micarta. Canvas Micarta not only has an appealing look, it also offers a lot of advantages in use. This material is extremely rugged and provides a very secure and comfortable grip, even with wet hands. The 5/8" blade is made of the best Solingen razor steel (high edge retention, non-stainless), and will provide the perfect result, on a daily basis, with the traditional hollow grind. Made completely by hand at the Boker Manufactory in Solingen, Germany. Delivered in historical packaging with a certificate of authenticity.

Item No. 140509 **\$ 199.00**

2 TREE BRAND CANVAS MICARTA

For many years, canvas Micarta has been well established and a proven material for handles of sporting and outdoor knives. Generally, Micarta is a compound material, consisting of fabric and epoxy. To produce Micarta, many layers of the medium (canvas) are immersed in epoxy. When hardened, it can be ground in the appropriate shape, and the typical structure of the basic material comes out in a beautiful way. The handle scales of the new razor model "Tree Brand" are made of the very popular green canvas Micarta. Canvas

Micarta not only has an appealing look, it also offers a lot of advantages in use. This material is extremely rugged and provides a very secure and comfortable grip, even with wet hands. The 4/8" blade is made of the best Solingen razor steel (high edge retention, non-stainless), and will provide the perfect result, on a daily basis, with the traditional hollow grind. Made completely by hand at the Boker Manufactory in Solingen, Germany. Delivered in historical packaging with a certificate of authenticity.

Item No. 140532 **\$ 189.00**

3 EDELWEISS

A classic in the Boker lineup, and the perfect razor for every day. With the practical 5/8" blade, it is the ideal razor for use every morning. Easy to handle and provides excellent shaving results. Also suitable for less experienced users. The non-stainless blade is made of the best Solingen razor steel, and masters daily use with ease, with its traditional hollow grind. The handle scales are crafted of Elforyn Ivory. This piece also features a historical blade etching from the 1920's. Made completely by hand in the Boker Manufactory in Solingen, Germany. Comes in traditional packaging with a certificate of authenticity.

Item No. 140620 **\$ 210.00**



BÖKER
MANUFAKTUR SOLINGEN

RAZORS

Boker Straight Razors

1

TREE BRAND
BROWN



Tree Brand Brown Canvas Micarta
Blade size: 5/8"
Item No. 140509 \$ 199.00

2

TREE BRAND
GREEN



Tree Brand Green Canvas Micarta
Blade size: 4/8"
Item No. 140532 \$ 189.00

3

EDELWEISS



Edelweiss
Blade size: 5/8"
Item No. 140620 \$ 210.00



1 SILVERTIP FIBER SHAVING BRUSH. Silvertip fiber - the high quality synthetic fibers represent a global innovation. The material properties are comparable to those of the precious natural silvertip badger's hair. They are slightly less sensitive than natural hair in daily use, as they repel water and dry faster. The completely vegan fiber is slightly easier to use than natural hair, as it creates a particularly creamy lather using only a small amount of shaving soap and cream. Dimensions: 1 $\frac{3}{8}$ " x 4". Weight: 1.9 oz.

Item No. 04B0127 **\$ 49.95**

2 OLIVE WOOD SHAVING BRUSH. High-quality shaving brush for enthusiasts of the Mediterranean way of life. Entirely made by hand. The brush consists of pure badger hair and is shaped by hand in order to preserve the natural softness. The handsome handle is made and polished by hand picked olive wood and subsequently hand fitted with chrome metal parts. This elaborate finish guarantees an excellent grip and a long life span.

Item No. 04B0124 **\$ 64.95**

3 BLACK FIBER SHAVING BRUSH. This purely vegan quality has been developed especially for wet shaving. Its dark color and softness are similar to the synthetic fibers of natural hair material, giving it equally impressive performance characteristics. Some users prefer this material because it easily and economically creates an especially creamy shaving lather. Dimensions: 1 $\frac{1}{4}$ " x 4". Weight: 1.8 oz.

Item No. 04B0125 **\$ 39.95**

4 PURE BADGER HAIR SHAVING BRUSH. Pure badger hair is the most robust of all natural hair types. The individual hairs are a little stronger but are still soft and a little more flexible than bristles. Recommended for those who prefer a badger brush to achieve a slightly stronger massage effect.

Item No. 04B0126 **\$ 64.95**

5 ALOE VERA SHAVING SOAP. Especially suitable for sensitive skin. The aloe vera regenerates and soothes. This shaving soap is infused with the invigorating, fresh scent of oak leaves and mint. 2.3 oz.

Item No. 04B0158 **\$ 27.95**

6 BOKER SHAVING BOWL WITH KNOB. A quality shaving bowl in black porcelain, with knob and plated edge.

Item No. 04B0153 **\$ 29.95**

7 BOKER SHAVING BOWL. A quality porcelain shaving bowl with plated edge.

Item No. 04B0152 **\$ 27.95**

8 DELUXE RAZOR SET. This classic shaving kit has been produced, entirely by hand, for generations. The traditional razor with exchangeable blade is said to be the first mechanical shaver. A marvel of precision and ergonomics that has been created for the ambitious user. The brush of pure badger hair and the shaver of black synthetic resin with chromed nickel-plated parts are both made by hand. Comes complete with metal stand, and is packaged in an elaborately chromed metal box.

Item No. 04B0101 **\$ 310.00**

9 BOKER SAFETY RAZOR ELFORYN IVORY. An original safety razor in a very exclusive edition for the fan of the classic shave with two edges. The handle is crafted of innovative Elforyn Ivory and chrome plated metal. Manufactured 100% in Germany. Weight: 1.9 oz.

Item No. 04B0146 **\$ 124.95**

10 BOKER SAFETY RAZOR BUBINGA WOOD. Same features as model 04B0146 (above), but with a handle crafted of beautifully patterned Bubinga wood and chrome plated metal. Manufactured 100% in Germany. Weight: 2.5 oz.

Item No. 04B0147 **\$ 124.95**

11 BOKER SAFETY RAZOR BLACK. Same features as model 04B0146 (above), but with an ergonomically shaped handle made of black resin. Manufactured 100% in Germany. Weight: 1.9 oz.

Item No. 04B0148 **\$ 124.95**

BOKER RAZOLUTION. This innovative safety razor offers a 4-edge double blade design and a patented double edge technology. The blades are contoured at a precise angle to deliver a perfect and smooth shave. The razor head is made of solid metal, is chrome plated, and automatically adjusts the blades. The ergonomically designed handle is 4" long, and is available in a variety of materials (listed below). These razors are tested and approved by the National Institute for Cutting Tools and are 100% German manufactured. Each model comes with a set of 10 extra blades. Weight: 3 oz. Available in four versions:

12 BOKER RAZOLUTION BLACK | With moisture resistant silicon handle, black.

Item No. 04B0145 **\$ 98.95**

13 BOKER RAZOLUTION TITANIUM GRAY | With moisture resistant silicon handle, black and gray.

Item No. 04B0144 **\$ 98.95**

14 BOKER RAZOLUTION MAHOGANY | With Mahogany wood handle.

Item No. 04B0142 **\$ 139.95**

15 BOKER RAZOLUTION ZEBRANO WOOD | With Zebrano wood handle.

Item No. 04B0143 **\$ 139.95**

16 BOKER REPLACEMENT BLADES. Set of ten replacement blades for safety razors. 100% German manufactured.

Item No. 04B0160 **\$ 6.95**

17 CLASSIC SAFETY RAZOR. Answering frequent customer requests, this classic shaving razor is now part of our product line. Includes a traditional razor blade, and is easy to clean. Many customers still swear by this proven method. Chromed full metal construction. Length: 3 $\frac{3}{4}$ ". Weight: 2.5 oz.

Item No. 04B0140 **\$ 39.95**

18 REPLACEMENT BLADES. Set of five Derby replacement blades for safety razors.

Item No. 04B0141 **\$ 2.95**



BÖKER
— MANUFAKTUR —

RAZORS

Boker Shaving Accessories & Safety Razors

NEW



1

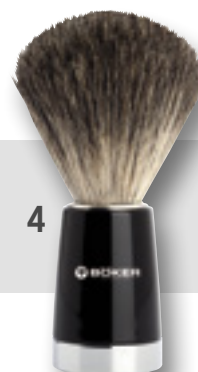


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NEW



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NEW



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NEW



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NEW



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NEW



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NEW



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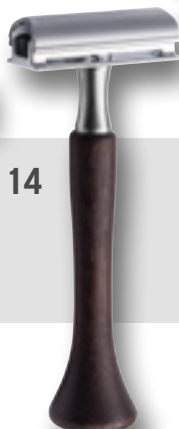
NEW



12



13

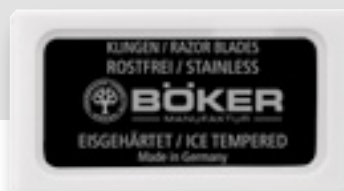


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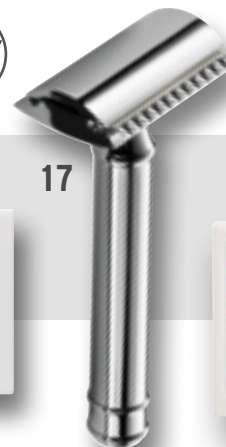
15

NEW



16

NEW



17

18



BOKER USA, INC.

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Fax: (303) 462-0668

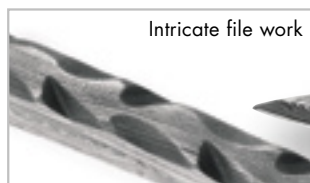
Email: sales@bokerusa.com

Web: www.bokerusa.com

Monday - Friday, 8:00am-4:30pm (MST)

Deliver to: CURRENT RESIDENT -or-

Correspondance with style: Open your letters with Damascus.



Intricate file work



1

1 BOKER LEOPARD DAMASCUS LETTER OPENER. An exquisite masterpiece for the collector. The high performance Leopard Damascus steel is forged from the barrel of the battle tank Leopard I, exclusively for Boker. This extremely hard material is hand forged with tool steels and ball bearing steels to form 300 layers, which, through a special etching procedure are intricately defined in this Damascus pattern. The dynamic recurved tanto

style blade and the decorative file work on the back side mark the high standard of this extraordinary letter opener. Manufactured completely by hand at the Boker knife manufactory in Solingen, Germany. Includes a certificate of authenticity and a premium leather sleeve pouch. Serial numbered. Handle thickness: 4 mm. Blade length: 4". Overall length: 6 $\frac{5}{8}$ ". Weight: 1.3 oz.

Item No. 140145DAM \$ 215.00



2 BOKER DAMASCUS WINE KNIFE. A fine wine must be opened with style! The Boker Damascus wine opener not only offers a small Damascus blade for cutting the seal, but also a stunning handle made completely of Damascus. The contour of the handle provides a superior grip, and houses the corkscrew. A must have for the distinguished wine drinker! Blade length: 1 $\frac{5}{8}$ ". Overall length: 4 $\frac{1}{2}$ ". Weight: 3.7 oz.

Item No. 01B0011DAM \$ 99.95



2

BOKER OUTDOOR & COLLECTION CATALOG

Check out our full line of innovative, high quality knives for hunting, outdoor and tactical use, in our impressive Outdoor & Collection catalog! Visit www.bokerusa.com or call 1-800-835-6433 ext. 118.



BOKER
MANUFAKTUR SOLINGEN

YOUR KNIFE

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