

JB Prince

\ Cutlery Flyer



Wüsthof Knives

Classic Forged Knives CLASSIC knife blades are high carbon, no-stain steel. They are a specially alloyed precision metal composed of carbon, chromium, molybdenum, and vanadium. Full-tang blades are faultlessly joined to a two-piece plastic handle with the look and feel of traditional wood.



- a. **Chef's Knives**
6" Blade W400-6
8" Blade W400-8
9" Blade W400-9
10" Blade W400-10
12" Blade W400-12
- b. **Extra Wide Chef's Knives**
8" Blade W401-8
10" Blade W401-10
- c. **Hollow Ground Chef's Knife**
8" blade W515



- d. **Pointed Slicers**
8" Blade W405-8
10" Blade W405-10
12" Blade W405-12
- e. **Pointed Hollow Ground Slicer**
9" Blade W423
- f. **Pointed Serrated Slicer**
10" Blade W412
- Narrow Flexible Slicers**
- g. 6" blade W410-6
- h. 8" blade W410-8
- i. **Flexible Hollow Ground Slicer**
13" Blade W406-13



Flexible Filleting Knife
7" blade W411-7



Boning Knife-Stiff
5" blade W408



Paring Knives
3½" blade W402-3.5
4" blade W402-4



Turning Knife
2¾" blade W404



Santoku-Style Knife
Hollow ground 6½" blade W420



Serrated Bread Knife
10" Blade W413



5 Piece Cutlery Set

"Classic" Knives:

- 8" Forged chef's knife
- 9" Forged slicer
- 8" Bread knife
- 4" Paring knife
- 9" Magnetized round steel

W501



4 Piece Set with Tool Roll

"Classic" Knives:

- 10" magnetized steel
- 9" "Classic" chef's knife
- 5" boning knife
- 3½" "Classic" paring knife
- 3 knife guards included

W502

Grand Prix II Series These blades are high carbon, no-stain steel. They are a specially alloyed precision metal composed of carbon, chromium, molybdenum, and vanadium joined to a one piece polypropylene handle with Wusthof's unique balancing weight.



a. Chef's Knives

- 8" blade **W450-8**
- 9" blade **W450-9**
- 10" blade **W450-10**

b. Hollow Ground Chef's Knife

- 8" blade **W516**

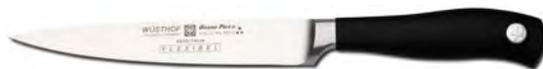


c. Pointed Slicers

- 8" blade **W451-8**
- 10" blade **W451-10**

Salmon Slicer

- d. 12" blade **W460**



Flexible Filleting Knife

- 6" blade **W456**



Boning Knife

- 5½" blade **W455-5.5**



Paring Knives

- 3½" blade **W452-3.5**
- 4" blade **W452-4.5**



Turning Knife

- 2½" blade **W453**



Santoku-Style Knives

- e. 7" regular edge blade **W462**
- f. 7" hollow ground blade **W467**



Serrated Bread Knife

- 9" blade **W461**

Stamped Knives and Utensils

Wusthof stamped knives use advanced laser technology to cut high carbon, no-stain steel blades. Two piece, riveted handles are made of reinforced plastic.



- a. **Confectioner's Knife**
Reverse serration reduces tearing.
10" serrated blade **W484**
- b. **Serrated Confectioner's Knife**
10 1/4" Blade **W511**



- c. **Hollow Ground Rounded Slicer**
10" blade **W512**
- d. **Wide Hollow Ground Rounded Slicer**
12" blade **W510-12**
14" blade **W510-14**



Wusthof Flexible Mini Spatula
6" Stainless steel blade **W492-15**



Serrated Offset Knife
7" blade **W409**



Turning Knife
2 1/2" blade **W487**

J.A. Henckels Knives

Twin Cermax M66 These knives are crafted in Japan and represent a joining of Japanese cutting design and fine German steel. Cermax is short for "Cutting Edge Retention Max". M66 refers to the "micro-carbide powder steel" used to craft these exceptionally sharp blades, with superior edge retention. The revolutionary ergonomic handles are formed from synthetic resins and designed in cooperation with Iron Chef Rokusaburo Michba.



- e. **Chef's Knife**
8" blade **H785-8**
9.5" blade **H785-9.5**
- f. **Santoku Knife**
7" blade **H786**
- g. **Paring Knife**
4" blade **H785-4**



Chef's Professional "S" Cutlery Set and Case

12 pieces: high tech aluminum veneer case with removable molded plastic trays:

- Spatula
- 10" corer
- Double melon ball cutter
- 5" stiff boner with polypropylene handle
- 10" pointed slicer
- 10" round steel
- Roast fork with 7" tines
- 4" paring knife
- 6" utility knife
- 8" chef's knife
- 10" forged slicer
- 10" chef's knife

H734

Henckels also makes this 12 piece set with their "Four Star" knives.
H735

Professional "S" Cutlery Sigmaforge is one piece precision forging used in manufacturing of Pro "S" cutlery. Forging from a single piece of steel has the following benefits:

- Excellent geometry.
- Improved cutting edge retention and lasting sharpness.
- Improved steel structure.
- Friodur® ice hardened - maximum no stain properties and more blade strength.



Paring Knives
3" blade **H700-3**
4" blade **H700-4**



Chef's Knives
8" blade **H705-8**
10" blade **H705-10**



Chef's Slicer Knife
10" blade **H702-10**



Santoku-Style Knife
7" hollow ground blade **H741**



Utility Knife
6" blade **H740-6**

International Classic Line

Fully forged, German made blades finished in Spain for a unique combination of Henckels quality & lower prices. Stain resistant, high carbon steel with riveted polypropylene handles.



Chef's Knife
8" blade **H780-8**



Hollow Ground Santoku Knife
7" blade **H784**



Chef's Slicer
8" blade **H781-8**



Paring Knife
4" blade **H782-4**



Henckels Stamped Parers
a. 3½" blade paring knife, black handle **H787**
b. 2½" blade turning knife, blue handle **H788**



c. 3" blade sheep's foot, yellow handle **H789**
d. 4" blade paring knife, green handle **H790**

Henckels' Miyabi Miyabi knives are a pairing of Japanese blade sharpness and precision German design. This superb cutlery line fulfills professionals' needs with extremely sharp high carbon stain resistant blades, "D" shape handles, and superior balance.

The Miyabi 7000D series of Damascus finished knives have a core of CMV60 stainless steel that is wrapped in 32 layers of stainless steel resulting in a blade with exceptional strength, durability, and sharpness. The end result of this process also leaves the blade with a beautiful wave pattern in the steel. The "D" shape handles are made with synthetic resin called micarta. They have a sleek wooden look and are fitted with a stainless steel end cap for balance.

e. **Utility Knife**
5" blade **H792-5**

f. **Santoku Knife**
7" blade **H792-7**

g. **Chef's Knife**
8" blade **H792-8**
9" blade **H792-9**



Tamahagane Knives

Tamahagane is a new brand of cutlery that derives its name from the rich Japanese tradition of sword making, and the intricate layered steels involved in the process.

Pro Series of Knives are made from Molybdenum/Vanadium steel which is specially tempered and hardened to 58 ° on the Rockwell scale. To achieve this hardness, it is heated to 1050°C and after that it is cooled to below -73°C. This extreme heat and cooling not only hardens the knife, it also provides great durability and facilitates a razor sharp edge.

The entire blade, not just the edge, is formed using wet-honing technique with grindstones. This process starts with coarse and then medium grindstones to form the primary blade. They are finished with superfine grindstones that give the blade's edge a mirror finish. Forming the whole blade using this method, allows the knife to be easily re-sharpened. This combined with the mirror polished edge provides excellent edge retention.

The handles are made of anti-micro bacterial compressed laminated black wood and fitted with a ferrule between the blade's tang and handle.



Pro Santoku
7" blade Z202



Pro Utility Knife
5" blade Z201



Pro Chef's Knife
8" blade Z204-8
10" blade Z204-10



Pro Vegetable Knife
7" blade Z203



Pro Slicer
11" blade Z205



Pro Boning Knife
6" blade Z200

San Series of Knives The blades of these knives are 3-ply constructions, and are formed by repeatedly rolling three separate layers together to create highly specialized steel. The blade's core is high carbon VG5 steel that has a Rockwell Hardness of approximately 58°-59°. This hardness is a byproduct of the rolling process. The two outer layers are SUS410 stainless steel that provide strength and help keep the knife free of corrosion.

This steel formation lends itself to an extremely sharp edge that has been finished to a blade angle of 14-15 degrees. These fine blades are fixed to a comfortable compressed laminate wood handle. The bases of the knives' handles have been weighted, giving the finished piece excellent balance. These knives are an excellent balance of tradition and technology. Wood handle.



Pairing Knife
3 1/2" blade Z191



Chef's Knife
8" blade Z193-8
10" blade Z193-10



Santoku Knife
7" blade Z192



Slicing Knife
11" blade Z194-11



Vegetable Knife
7" blade Z195

Kyoto San Series of Knives The 63 layer Damascus style blades of these knives are a 3-ply construction, and are formed by repeatedly rolling three separate layers together to create highly specialized solid blade steel. The blade's core is high carbon VG5 steel that has a Rockwell Hardness of approximately 59°- 60°. This hardness is a byproduct of the rolling process. The two outer layers are SUS410 stainless steel that provide strength and help keep the knife free of corrosion. This steel formation lends itself to an extremely sharp edge that has been finished to a blade angle of 14-15 degrees. These fine blades are fixed to a comfortable compressed laminate linen handle. The bases of the knives' handles have been weighted, giving the finished piece balance. These knives are an excellent mix of tradition and technology.



Paring Knife
3.5" blade Z206



Utility Knife
5" blade Z207



Santoku Knife
7" blade Z208



Vegetable Knife
7" blade Z209



Slicer Knife
11" blade Z211



Chef's Knife
10" blade Z210-11



Global Knives

This Japanese company has reinvented professional cutlery. Blade and handle are made of seamlessly bonded, high-carbon, stain resistant steel. This unique design provides superior balance and responsiveness. Plus... the dimpled handle offers surprising comfort and a sure grip while remaining impervious to bacteria. Super thin blades make slicing, cutting and tip-work faster and easier. This surprisingly light knife is easy to use and extremely comfortable.



- a. **Flexible Boning Knife**
6" blade Y513
- d. **Boning Knife with Bolster**
6" blade Y543



- g. **Flexible Slicer/Fillet Knife**
9½" blade Y510
- h. **Flexible Fillet Knife**
8" blade Y533



- Chef's Knives**
Smooth blade-to-handle joint
- c. 8" blade Y500
- d. 8" serrated blade Y523

- Indented blade-to-handle joint
- e. 9½" blade Y509
- f. 11" blade Y531



Wide Blade Slicer
7" blade Y520



Sashimi Knives*
Pointed tip
9½" blade Y526
12" blade Y527



Chef's Slicer
8" blade Y501



Oriental Chef's Knife
7" blade Y541



Hollow Ground Santoku knife
7" blade Y587



Deba Knife*
7" blade Y519



Bread Knife
8½" blade Y507



Flexible Slicer
12" blade Y506



*These knives are sharpened on the right side only.

Global "Master Series" Knives Thicker back and heavier handle give these knives the extra heft many professionals want. Same superb edge and easy handle as the original Globals.



Chef's Utility Chopper
6" blade Y551



a



b



c

Chef's Knives
a. 12" blade Y552-12
b. 11" blade Y552-11
c. 8½" blade Y552-8.5



Oriental Vegetable Knife
8" blade Y550



- d. **Large Vegetable Knife**
7½" blade Y503
- e. **Large Hollow Ground Vegetable Knife**
7½" blade Y591
- f. **Small Vegetable Knife**
5½" blade Y568
- g. **Small Hollow Ground Vegetable Knife**
5½" blade Y590 **\$71.70**



- Paring Knives**
- k. 3" blade Y538
- l. 4" blade Y569
- m. 4" blade Y505



- Shellfish or Marrow Forks**
- 8" long, set of 4 Y572
- Individual fork Y572-A



- h. **Flexible Utility Knife**
6½" blade Y516
- i. **Serrated Utility Knife**
6" blade Y537
- j. **Utility Knife**
5" blade Y504



- Pointed Bread Knife**
- 9½" blade Y573



- Turning Knives**
- n. 2½" blade Y540
- o. 2½" blade Y511



- Forged Steak Knives**
- Set of 4 knives
- 4" blade Y570-Set



Sharpening Guide Set

These sharpening guides fit on the back of your Global knife blade to assist you while sharpening the knife on a whetstone. The guides automatically put the knife at the optimal Global cutting angle for precise sharpening. Please note that these guides are not for use with serrated knives or those with a traditional Japanese single-sided edge.

Y536



Fish Bone Tweezers

5¾" long Y576

Global Knife Sets



3 Piece Santoku Set

In attractive carton with cardboard sleeve. Contains:

- 5" blade, utility knife (Y504)
- 7" blade, hollow ground santoku (Y587)
- 3" blade, paring knife (Y538)

Y589



5 Piece Set with Block

Five Global knives in stainless steel and plastic block. Contains:

- 4" blade, paring knife (Y505)
- 5" blade, utility knife (Y504)
- 8" blade, chef's knife (Y500)
- 8½" blade, serrated knife (Y507)
- 8" blade, chef's slicer (Y501)

Y582



3 Piece Sous Chef Set

Packed in an attractive carton with cardboard sleeve. Contains:

- 8" blade, chef's knife (Y500)
- 5½" blade, vegetable knife (Y568)
- 4" blade, paring knife (Y505)

Y545



3 Piece Chef's Set

Packed in an attractive carton with cardboard sleeve. Contains:

- 5" blade, utility knife (Y504)
- 8" blade, chef's knife (Y500)
- 3" blade, paring knife (Y538)

Y588

Kikuichi Knives

Kikuichi has been one of Japan's finest knife manufacturers for over 100 years. To this day, their blades proudly display the emperor's Chrysanthemum, a mark of superb Japanese craftsmanship. Kikuichi knives are made in Sakai, Japan where 95% of traditional Japanese knives are made. JB Prince Company is proud to offer some of the company's top-of-the-line laminated Western style knives. These hand-crafted blades have a level of performance rarely found in knives made in the West.



Chef's Knife (Gyuto)

The blade is hand hammered and has a true Damascus finish.
9 1/2" blade **Z185-9.5**
8" blade **Z185-8**



Santoku Knife

The blade is hand hammered and has a true Damascus finish.
7" blade **Z183-7**



a



b

a. Western Style Sushi Knife / Slicer

Ideal for cutting rolled sushi and boneless meats.
10.5" blade **Z182-10.5**

b. Chef's Slicer

The blade is hand hammered and has a true Damascus finish.
9 1/2" blade **Z186-9.5**



Utility Knife

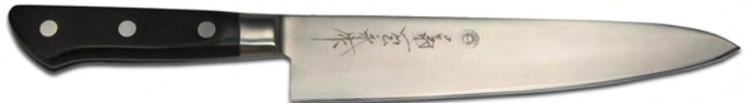
The blade is hand hammered and has a true Damascus finish.
5" blade **Z184-5**

These knives include Ho wood saya cover.



Chef's Slicer (Sujihiki)

9 1/2" blade **Z181-9.5**



Chef's Knife (Gyuto)

9 1/2" blade **Z180-9.5**
8" blade **Z180-8**

Masahiro Knives

High Carbon, Stain Resistant Steel Masahiro knives are amazingly light weight, yet perfectly balanced. These handles have a three rivet design and are made of a composite plastic. They are remarkably durable, much more practical and longer lasting than a laminated wood handles. The composite handle is resistant to bacteria which keeps the knife very hygienic in daily use. All of these knives feature stainless steel and plastic handle.



c

c. Chef's Knife

9 1/2" blade **Y671-240**
8" blade **Y671-210**



d

d. Santuko Knife

7" blade **Y672-175**



e

e. Hollow Ground Slicer

9 1/2" blade **Y673-240**

Warning: these extremely thin blades are for fine, precise slicing, NOT for breaking bones or rough work.

Carbon Steel Masahiro, one of Japan's largest cutlery companies, makes these superb Western-style, professional knives. Carbon steel gives the world's sharpest edge. The blades are super thin for fine slicing and are sharpened on both sides. The handles are made of high density fiberboard for moisture resistance, and are stainless steel riveted to the full tang.



a. **Paring Knife**
4 3/4" blade Y600

b. **Utility Knife**
6" blade Y601

c. **Chef's Knives**
7" blade Y602-7
8" blade Y602-8
9 1/2" blade Y602-9.5

d. **Santoku Knife**
7" blade Y604

e. **Japanese Boning Knife**
6" blade Y603

f. **Thin Blade Slicers**
9 1/2" blade Y605-9.5
10 1/2" blade Y605-10.5

Note: These blades are made from carbon steel. They are not stain resistant.

Stain Resistant Blades Made From Molybdenum Vanadium Steel



g. **Thin Blade Slicers**
9 1/2" blade Y660-9.5
10 1/2" blade Y660-10.5

h. **Santoku Knife**
7" blade Y661
i. **Japanese Boning Knife**
6" blade Y662

j. **Paring Knife**
4 3/4" blade Y650
k. **Utility Knife**
6" blade Y651

l. **Chef's Knives**
7" blade Y652-7
8" blade Y652-8
9 1/2" blade Y652-9.5



Misono Knives

The MISONO Company is descended from one of Japan's great sword makers. While still producing ceremonial swords, MISONO is now more famous for their excellent, thin blade cutlery, the finest in Japan. You can select from four of their best lines, each with different design, blade or bolster features. All the MISONOs have the same handles made from natural wood for comfort and feel. They are impregnated with resin under high pressure and great heat to make them very durable and impervious to water.

Highest Quality Swedish Carbon Tool Steel MISONO's original knife line is made from Swedish, high carbon tool steel. Believed by many to be the finest for cutlery because of its unique molecular structure, the blades are hot-forged, hardened and tempered to Rockwell 60°. Blades are sharpened on both sides (Western style) with a standard bolster.

m. **Paring Knife**
4 3/4" blade Y700

n. **Chef's Knives**
8" blade Y701-8
9 1/2" blade Y701-9.5

o. **Thin Blade Knives**
9 1/2" blade Y702-9.5
10 1/2" blade Y702-10.5



Warning: these extremely thin blades are for fine, precise slicing, NOT for breaking bones or rough work.

Note: These blades are made from carbon steel. They are not stain resistant.

UX-10 Series Top grade Swedish, high carbon, no-stain steel makes hard, sharp cutting edges with surprisingly easy sharpening. Ice hardened (sub zero) and tempered to Rockwell 60° for great strength and edge retention. Unique tapered, German silver bolster allows greater comfort and less irritation from the back of the blade.



Hollow Ground Chef's Slicer

9.5" blade Y742-9.5

11" blade Y742-11



Chef's Knife

8" blade Y730-8

9½" blade Y730-9.5



Hollow Ground Chef's Knife

8" blade Y741-8

9½" blade Y741-9.5



Santoku Knife

7" blade Y732



Thin Blade Slicer

9½" blade Y731-9.5



Hollow Ground Paring Knife

4½" blade Y740

Stain Resistant Blades Made From Molybdenum, Vanadium Steel Using the same thin-blade construction, these knives are made of a high carbon, chrome-molybdenum steel that insures good edge quality while resisting stain and rust. The metal is ice-hardened and tempered to Rockwell 58° and sharpened on both sides (western style). Standard bolster.



a



b

Santoku Knives

Light, thin blades, 7" blade.

a. Regular edge Y722

b. Hollow ground Y723



c



d

Narrow Blade Slicers

9½" blade Y706-9.5

c. 10" blade Y706-10.5

d. 10½" hollow ground blade Y707-10.5



Chef's Knives

8" blade Y705-8

9" blade Y705-9.5

Hollow Ground Chef's Knives

9½" blade Y712-9.5

10½" blade Y712-10.5



Chopping Knife

Heavy, thick blade, 11 oz.

6½" blade Y711



Japanese Boning Knife

6" blade Y710

Misono's Stain Resistant 440 Series This steel has more chrome which makes it harder and allows a sharper edge but with good re-sharpening properties. Ice hardened and tempered to Rockwell 60° for strength and durability. Standard bolster.



e



f

e. Chef's Knife

8" blade Y735-8

9" blade Y735-9.5

f. Thin Blade Slicer

9" blade Y736-9.5

Note: These blades are made from stain resistant steel.

Japanese Hand-Made Knives

Highest Quality These knives are hand-made by a small, well established (1917) factory for their professional customers. The steel is Yasugi Shiro-ku, a high carbon, sword steel preferred for daily use because it is easily re-sharpened to a very fine edge. This is laminated during forging to a "mild" (more rigid) steel for strength, then polished and super sharpened. As with all carbon steel knives, this will rust if not treated properly. The handles are made from "Ho" wood, a variety unique to Japan which is light and very water resistant. The ferrules are buffalo horn.



Traditional Round Handles

- a. **Pointed Sashimi Knives**
Thin blade for fine slicing.
9½" blade **Y800-24**
10½" blade **Y800-27**
- b. **Deba Knife**
Thin edge, thick back for cutting meat and poultry.
6" blade **Y802-15**
- c. **Square Usuba Knife**
Vegetable and fruit slicer.
7" blade **Y804-18**

Octagonal handles

Surer, more comfortable grip

- d. **Square Usuba Knife**
7" blade octagonal handle.
Y824-18
- e. **Professional Deba Knife**
6" blade octagonal handle.
Y822-15
- f. **Pointed Sashimi Knives**
Octagonal handles.
9½" blade **Y820-24**
10½" blade **Y820-27**

Note: These knives are sharpened on one side only.

Bunmei Traditional Knives

From The Makers of Global Bunmei Traditional Knives have molybdenum/vanadium stainless steel blades. They are sharpened on one side for razor sharpness and have slip resistant wood handles with black, plastic bolsters.



- g. **Deba Knife**
For chopping fish or chicken
7¾" blade **Y400-7.75**
- h. **Usuba Knife**
For cutting vegetables
7" blade **Y401-7**
- i. **Oroshi Knife**
For cutting vegetables
9½" blade (thicker, wider blade than Sashimi)
Y404-9.5

Sashimi Knives

- For slicing
- j. 10½" blade Square Sashimi **Y402-10.5**
- k. 10½" blade Pointed Sashimi **Y403-10.5**
12" blade Pointed Sashimi **Y403-12**

Mercer Knives

These German steel knives are fully forged, one piece, and have no stain blades. They are fitted with a Santoprene handle, which offers a soft, non-slip comfort grip. These are solid performing knives at a great value. Assembled in Asia. Stainless steel blade.



Paring knife
3" blade Z140-3



Carving knife
10" blade Z142-10



Santoku Hollow Ground knife
7" blade Z143-7



Chef's knives
10" blade Z141-10
9" blade Z141-9
8" blade Z141-8

Mac Knives

Professional Series For 40 years, this company has sold superior quality cutting tools in Japan. Now their "Professional Series" knives are available here. These superb tools are made from a high carbon, stain resistant steel forged to 60 Rockwell (a hardness rating that assures edge sharpness and good re-sharpening quality). Forged bolsters and rivetted water repellent wood handles are joined by hand. These knives are extremely sharp.



a



c



b



d

Hollow Ground Santoku Knife

a. 7" blade Y310

b. **Hollow Ground Chef's Knife**
8" blade Y311-8

Chef's Knives

8½" blade Y301-8.5

c. 9½" blade Y301-9.5

d. 10½" blade Y301-10.5



Semi-flexible Fillet Knife
7" semi-flexible blade Y307



e



f



g

Paring Knives

e. 3" blade Y300-3

f. 5" blade Y300-5

g. 6" blade Y300-6

Chef's Line Mac "Chef's Line" uses the same steel and handle but without a forged bolster. Same great edge.



Boning Knife
6" blade Y313



Santoku Knife
4" blade Y309



Wavy Edge Slicer
10 1/2" blade Y312-10.5



Turning Knife
2 1/2" blade Y308



Hollow Ground Chef's Knives
Grooved on both sides.
8" blade Y306-8
10" blade Y306-10



Japanese Vegetable Knife
Sharpened on both sides.
6 1/2" blade, 1 1/8" across Y303

Victorinox Knives

Made in Switzerland, Victorinox knives have high carbon stainless steel stamped blades with rosewood or NSF approved one-piece plastic handles made of FIBROX texturized nylon.



Pointed Slicers
10" blade, wood handle V817-10
10" blade, plastic handle V817-10PL
12" blade, plastic handle V817-12PL



Serrated Pointed Slicers
10" blade, wood handle V818-10
10" blade, plastic handle V818-10PL



Serrated Round End Slicers
12" blade, wood handle V820-12
12" blade, plastic handle V820-12PL
14" blade, wood handle V820-14
14" blade, plastic handle V820-14PL



a. **Narrow Flexible Slicer**
12" blade, Hollow ground. 3/4" wide blade, only for boneless products. wood handle. V821-12
b. **Wide Slicers**
Hollow ground, 1 1/2" wide blade, only for boneless products.
12" blade, plastic handle V822-12PL
14" blade, plastic handle V822-14PL



Serrated Chef's Knives
Only 3/4 of blade is serrated.
7 1/2" blade, wood handle V813-7.5
7 1/2" blade, plastic handle V813-7.5PL
10" blade, wood handle V813-10
10" blade, plastic handle V813-10PL



Narrow Blade Chef's Knives
7 1/2" blade, wood handle V812-7.5
8" blade, wood handle V812-8
8" blade, plastic handle V812-8PL
10" blade, wood handle V812-10
10" blade, plastic handle V812-10PL
12" blade, wood handle V812-12
12" blade plastic handle V812-12PL



Paring Knives

3 1/2" blade, wood handle.

- a. Straight edge **V816**
- b. Serrated edge **V816-W**

Paring Knives

3 1/4" blade, plastic handle.

- c. Black handle **V801**
- d. Red handle **V801-R**
- e. White handle **V801-W**

Serrated Paring Knives

3 1/4" blade, plastic handle

- f. Black handle **V802**
- g. Red handle **V802-R**
- h. White handle **V802-W**



Kitchen Knives

4 1/4" blade, wood handle.

- i. Straight edge **V815**
- j. Serrated edge **V815-W**

Utility Knives

4" Blade.

- Black handle **V839**
- Red handle **V839-R**
- White handle **V839-W**

Utility Knife

4" Serrated Blade.

White handle **V843-W**

Long Handle Paring Knife

3 1/4" blade, 7 1/2" overall.

- m. Straight blade **V850**
- n. Wavy blade **V850-W**



Bread Knives

- o. 8" blade, plastic blade **V837-8PL**
- 8" blade, wood handle **V837-8**
- p. 10" blade, wood handle **V836-10**
- 10" blade, plastic handle **V836-10PL**



Extra Heavy Chef's Knife

12" blade **V811-12**



Flexible Filet Knife

7" blade plastic handle **V851**



Flexible Boning Knife

8" blade, plastic handle **V852**

Stiff blades



Wide Boning Knives

6" blade

- q. Wood handle **V828-6**
- r. Plastic handle **V828-6PL**



Fish Filleting Knives

7" blade

- s. Wood handle **V829-7**
- t. Plastic handle **V829-7PL**

Semi-flexible blades



Curved Boning Knives

6" blade

- u. Wood handle **V826-6**
- v. Plastic handle **V826-6PL**



Narrow Boning Knives

6" blade

- w. Wood handle **V823-6**
- x. Plastic handle **V823-6PL**
- y. Plastic handle **V824-6PL**

Forks



- a. **F. Dick Chef's Fork**
3½" tines, 12½" overall, stainless steel **D918**
- b. **F. Dick Small Fork**
4½" tines, 10½" overall, stainless steel **D979**
- c. **F. Dick Mini Fork**
3½" tines, 9" overall, stainless steel **D961**
- d. **F. Dick 5" Saute Fork**
Stamped fork. 3¾" Tines, 9" overall, stainless steel **D962**



- e. **Global Roast Fork**
6½" tines, 12" overall **Y528**
- f. **Global Carving Fork**
12" overall **Y508**



Victorinox Roast Fork
6" tines 11" overall **V810-11**



Wusthof Roast Fork
6" tines **W463**

Spatulas & Turners



- g. **Dexter/Russell Offset Spatula**
10" blade, 15" overall, stainless steel, wood handle **M938-10**
- h. **Dexter/Russell Turners**
3" x 8" blade, 14½" overall, stainless steel, wood handle **M939**
White plastic handle (not shown) **M939-PL**
- i. **Dexter/Russell Perforated Turner**
3" x 8" blade, 14½" overall, stainless steel, wood handle **M917**



- Peltex Offset Spatula**
Stainless steel blades, wood handles. From France.
- j. 2¼" x 2¼" blade, 7½" overall **M991**
 - k. 2¼" x 3½" blade, 10½" overall **M992**



F. Dick Small Turner
Stainless steel, plastic handle.
5" blade, 10½" overall **D976**



Wusthof Flexible Mini Spatula
6" x 1½" flexible stainless steel blade,
plastic handle **W492-15**



a



b

Peltex Slotted Spatulas

11" overall. Stainless steel. From France.

- c. Wood handle **M990**
- b. Plastic handle **M996**



c



d

Sveico Flexible Slotted Spatulas

From Sweden. Stainless steel.

10½" overall. Plastic handle.

- c. **M976**
- 5" blade, 11" overall. (2" wide at the tip) wood handle and brass rivets.
- d. **M831**



F. Dick Small Flexible Spatula
5" blade, 10½" overall, offset Slotted.
Stainless steel.
D977



Wusthof Slotted Fish Spatula
7½" overall **W429**



Global Slotted Offset Spatula
10½" overall length offset blade **Y562**



Global Slotted Spatula
6" blade with curved tip **Y566**



Global Offset Spatula
10½" overall length offset blade **Y563**



e



f

LamsomSharp Stiff Blade Spatulas

Stainless steel blade, plastic handle.

- e. 2.5" x 2.5" blade, 9" overall **M832**
- f. 3" x 5" blade, 11" overall **M830**



g

g. Matfer Slotted Spatula
12" overall. Plastic. Does not scratch non-stick surfaces. Heat resistant up to 450° F.
U833



h

h. LamsomSharp Slotted Turner Spatula
11" overall. Stainless steel, polypropylene handle.
Left handed **M844**
Right handed **M845**



i

i. LamsomSharp Jumbo Slotted Turner
13½" overall. Stainless steel, wood handle.
Blade is 4" wide at top, 9" long.
M997

Specialty Tools



Heavy Duty French Fish Scaler
11½" overall. Super efficient for large fish. Stainless steel head. Plastic handle.
U658-PL



Square Meat Flattener
4½" wide, 11" long. Carbon steel with sharp edge, 2½ lbs.
M951



Matfer Fish Scaler
9" overall. Cast aluminum.
U747



Round Meat Flattener
3½" diameter, 11½" long. Nickel plated steel, 1lb. 11 oz.
M953



American Fish Scaler
9" overall. Stainless steel.
\$3.00

Specialty Knives



Curved Blade Choppers (Mezzaluna)

Three 12" blades, wood handles.

Carbon steel **M957-B**

Stain resistant steel **M957-C**



a. Clam Knife

3" stainless steel blade, NSF approved. White plastic handle. **M986**

b. Oyster Knife, New Haven Style

3" stainless steel blade, curved tip. NSF approved. White plastic handle. **M987**

c. Oyster Knife, Providence Type

3" stainless steel blade, straight tip. NSF approved. White plastic handle. **M988**

French Seafood Knives

Stainless steel blades, rivetted wood handles.

d. Clam 2¾" blade. 7" overall **M811**

e. Oyster 2½" blade 6½" overall **M810**

f. Pointed Oyster Knife

2½" blade, 6¾" overall. Stainless steel, plastic handle. **M999**

f. Anti-Slip Handle Oyster Knife

2" blade, 6" overall. Stainless steel blade with 3 teeth for easier opening of oysters. Anti-slip handle for improved grip. **M989**



Victorinox Cheese Knife

Two handle cheese knife.

12" blade **V805-12**

14" blade **V805-14**



Larding Needle Set

Stainless steel needles in plastic box contains:

- 1 Larding needle
- 2 straight dressing needles (6", 8")
- 2 curved dressing needles (7", 9")

D942



Chinese Style Slicers by Dexter/Russell

Not to be used as cleavers. High carbon no-stain steel. Wood handle.

Full size 8" x 3¼" blade **M933-A**

Half size 7" x 2" blade **M933-B**

F. Dick Forged & Stamped Blade Knives

F. Dick knives are high carbon, no-stain steel with polypropylene handles.



Decorating Knife

4" blade deeply grooved **D905**



Offset Handle Serrated Knife

7" blade **D963**



Turning Knife

2½" blade **D914**

Butcher Knives



Butcher Saw

20" blade, 30" overall. Stainless steel, plastic handle and flip lever.
D973

Replacement Blade

Stainless steel blade.
D973-A



Victorinox Butcher Knives

Plastic handle V831-10PL
Plastic handle V831-12PL



Victorinox Cimenter Knives

10" blade, rosewood handle V830-10
12" blade, rosewood handle V830-12
10" blade, plastic handle V830-10PL
12" blade, plastic handle V830-12PL



Henckels Cleaver

6" blade, 1 lb. H728-6



Messermeister Cleaver

6" blade (1½ lbs.) M825



Global Chef's Cleaver

6" blade (1lb.) Y532



F. Dick Cleaver

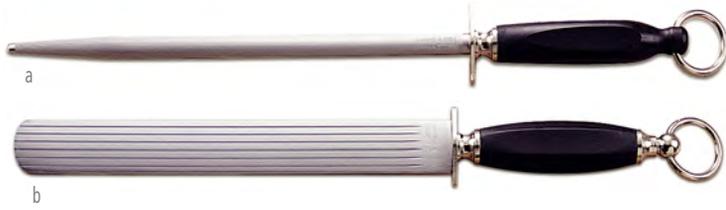
7" blade (1½ lbs.) D923

Shears & Scissors



- a. **Wusthof Come-Apart Shears**
7¾" overall. Shears come apart for easy cleaning. Stainless steel and plastic construction with textured handle for improved grip.
W519
- b. **Wusthof Scissors**
8.5" overall. Solid stainless steel and plastic construction with textured handle for improved grip.
W509
- c. **Messermeister Shears**
9" overall. Lock and spring action. Super leverage. Ribbed handle for strong grip. Stainless steel. Poultry.
M813
- d. **Messermeister Multi-Function Kitchen Scissors**
8" overall. Comes apart for cleaning. Stainless steel.
M970
- e. **Dexter Russell Poultry Shears**
9.5" overall. All stainless steel construction, easy to clean, come-apart poultry shear. This heavy duty shear has a spring loaded handle with a thumb latch closure.
M846
- f. **Kitchen Scissors**
6.5" overall. Small blade flexible handle shears with molybdenum vanadium stainless steel blades.
D525
- g. **Victorinox Kitchen Scissors**
8" overall V848
- h. **Joyce Chen Scissors**
6¼" overall. Great for fine cutting. Tapered points cut right to tip. Flexible, comfortable handles. Right or left handed. Stainless steel.
D475
- i. **Henckels Kitchen Scissors**
8" overall H738

Sharpening Steels



- a. **F. Dick Round Steels**
Plastic handle and guard.
9½" shaft **D949**
12" shaft **D950**
- b. **F. Dick MultiCut Steel**
11" shaft **D952**



- c. **MAC Ceramic Sharpening Rod**
8.5" rod, 800 grit **Y304**
- d. **MAC Black Ceramic Honing Rod**
10.5" shaft **Y314**



- e. **J.A. Henckels Oval Steel**
12" shaft **H723-12**
- f. **J.A. Henckels Round Steels**
10" shaft **H724-10**
12" shaft **H724-12**



- Ultimate Edge Oval Diamond Steels**
Made of microcrystalline diamonds bonded with nickel to a lightweight shaft.
- g. 10" shaft. Sharpens and hones **M981-10**
12" shaft. Sharpens and hones **M981-12**
- h. 10" shaft. 1800 grit, Ultra-Fine diamond Steel.
For honing only. Z101



- Forschner Diamond Steels**
12" fine grit shaft, plastic handle.
- i. Round **V841**
- j. Oval **V842**



- k. **Global Ceramic Sharpener**
9.5" shaft **Y534**
Replacement shaft **Y534-R**
- l. **Global Diamond Steel**
10" shaft **Y561**

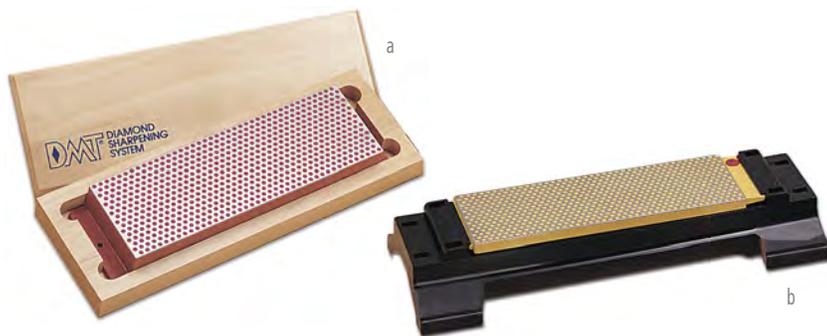


- DMT Diamond Steel**
Sharpens as well as hones.
12" shaft **M966**



- Wusthof Diamond Knife Sharpener**
10" shaft **W490**

Sharpening Stones



DMT Diamond Stones & Cases

Use dry or with water. Stones are 8" x 2" Diamond stone in redwood case.

- a. **M967**
- b. Reversible. Fine and coarse sides in plastic base **M995**



Chantry Knife Sharpener

Steel sharpening rods are spring loaded to adjust to proper angle. Works on straight or serrated edges. Can be countertop mounted, or used free standing.

5" l x 1.5" w x 4.5" h **M975**
2 replacement rods **M975-R**



EZ Edge Knife Sharpener

V-shaped tungsten carbide sharpening element. Ergonomic grip, finger guard and thumb rest. Safe and comfortable to use left-handed or right-handed.

M906



Global Hand Held Water Sharpener

Two ceramic wheels (coarse, medium). Compartment fills with water so the blade is continuously cooled while being sharpened.

Not suitable for knives sharpened on one side only.
Y579



Global Stainless Steel Holder*

For Ceramic Whetstone **Y574**

*Items are pictured together but sold separately.



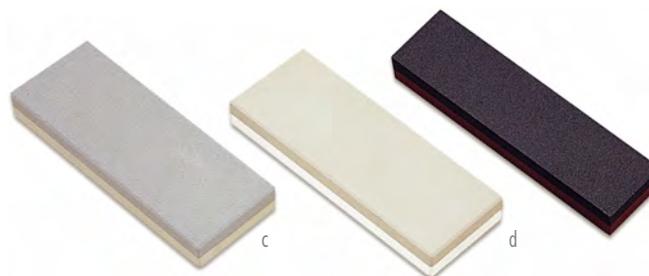
GLOBAL Ceramic Whetstone
1000 grit **Y565**



MinoSharp Sharpening kit

Uniquely designed solution for sharpening. Kit includes a combination Japanese water stone (1000 grit medium plus 8000 grit super fine), two sharpening guide rails with plastic liners, and plastic carrying case that also holds the stone during sharpening. Two-sided stone measures 8 1/4" x 2 1/4".

Y982



Norton Combination Water Stones

8" x 3" x 1".

- c. Coarse (220 grit) for major edge repair and Medium (1000 grit) for establishing an edge. Includes a plastic case that acts as a stone holder. **M994-A**
- d. Medium (1000 grit) for establishing an edge and Fine (4000 grit) for maintaining a sharp edge. Includes a plastic case that acts as a stone holder. **M994-B**
- e. **Norton Combination Oil Stone**
Coarse and fine sides. Pre-filled with mineral oil 8" x 2" x 1". **M945**



Triple Grit Water Stones (Oregon Abrasive Co.)

3 stone sharpening system. Stones are not pre-filled with oil. Use water or oil as lubricant. Convenient carry box w/handle. Each stone is 11½" x 2½" medium, fine and extra fine.

M1005

Replacement water stones:

Medium **M1005-M**

Extra Fine **M1005-E**

Fine **M1005-F**

Superfine **M1005-S**



Multi-Oilstone (Norton Company)

Complete 3 grit selection: fine, medium and coarse in plastic case with one pint of mineral oil. Each stone is 11½" x 2½".

M902

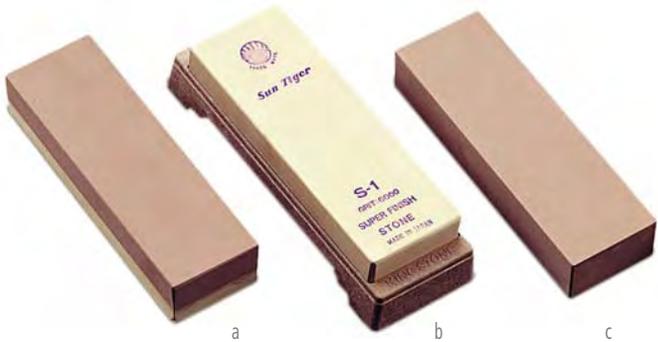
Replacement oil stones:

Fine stone **M902-F**

Medium stone **M902-M**

Coarse stone **M902-C**

Japanese Water Stones Synthetic sharpening "stones" made from compacted silicates. Work with water not oil for more efficient sharpening and less mess. 100% uniform particle size so grit can be controlled.



a. Combination Stone

Medium (1000 grit) and Superfine (6000 grit). **Y979**

b. Finishing Stone

Superfine (6000 grit) stone on plastic, non-skid mounting. 8" x 2¾". **Y981**

c. Single Grit Stones

800 grit is standard. Works faster than 1000 grit. 8" x 2½".

800 grit **Y980-800**

1000 grit (Med.) **Y980-1000**

1200 grit (Fine) **Y980-1200**



d. Norton IM 200 Small Tri-Stone

Three stones (coarse, medium and fine) in compact plastic container that holds water or oil. Each stone is 8" x 2". Holder revolves. Comes with 4.5 oz can of oil and practice wedge.

Individual stones not replaceable.

M904

e. Norton IM 50 Two Stone System

Coarse and fine "India" stones in plastic trough with non-skid feet. Each stone is 8" x 2" x 1". Comes with 4.5 oz can of oil and practice wedge. **Individual stones not replaceable.**

M905

f. Sharpening Stone Oil

M948 1 pint

Knife Polishing Eraser

1½" x 2½". Silicon and plastic.



Coarse **Y970-C**



Medium **Y970-M**



Fine **Y970-F**

Cutlery Bags & Cases



KOOBI Kit 3-Section Bag*

There are 3 separate, zippered sections: two for knives and tools (each with 9 pockets) plus a third for papers, gadgets, clothing, etc. Holds knives 19" long. Woven nylon with inner velcro tabs and outer clasps. Shoulder strap. Outer dimensions 20" x 9".

Black **Z170-BLK**
 Blue **Z170-B**
 Gray **Z170-G**



12 Pocket Roll*

Reinforced double handles. Holds 12 tools up to 18" long. Closed measures 20" x 8".

Woven nylon **M817**
 Polyhide with zippered compartment inside **M818**



Global Knife Case*

Box style case is made of nylon with plastic clasps. Holds 16 knives or tools.

Y578



Soft-Side All Purpose Bag*

Soft vinyl case with nylon zippers. Has 2 separate compartments: one for books, papers or delicate tools; the second has two sections. The first has elastic straps to hold up to 16 knives or tools. The other section has 8 plastic presses to hold larger blade knives (up to 14") and a tray (17½" x 2½") for odd sized tools and boxes. This entire section pulls out and can be used at the work station. Outside dimensions: 19" x 12". Comes with handle and shoulder strap.

M1002

Global 7 pocket Knife Portfolio*

This is a sleek case that holds your tools in a notebook style format. The thin profile of this case makes it ideal for transporting Global cutlery and tools in a compact manor. Bag dimensions are approximately 14.5" long, 9" wide.

Y586



*Cases and rolls are shown with cutlery for illustration purposes only. Cutlery is not included.

Nylon & Polyhide These cases and rolls are made from either a woven nylon fabric that looks like canvas or from a textured soft vinyl, "Polyhide" that looks and feels like leather.



17 Pocket Box*

Plastic clasps. Folds to 20" long, 8½" wide, 3" high. Woven nylon.
M814



3 Pocket Roll*

Woven Nylon with Velcro Straps. 19" long, 13" wide.
Z161



8 Piece Cutlery Roll

Nylon fabric, camouflage design.
Z175



8 Pocket Roll*

Velcro straps adjust to make a compact tool roll. 7 pockets hold tools up to 18" long. Closed measures 20" x 6".

Woven nylon M819

Polyhide with zippered compartment inside M820



3 Compartment Knife Bag*

This bag has three separate zipper compartments with twenty-five different inserts. The first compartment contains nine sleeves with elastic bands that work well with cutlery and tools. The center section is equipped with three zipper utility pockets and the last section has twelve additional sleeves with elastic bands.

The exterior is fitted with a removable shoulder strap and dual plastic clasps for added support when the bag is closed. There is also an external pocket and a clear identification window. This bag is a great for keeping a lot of tools organized in a limited amount of space.

Black with red liner. 20" L x 4" W x 9" H (width is approximately 4" when empty). Weight: 4 lbs.
Z176

*Cases and rolls are shown with cutlery for illustration purposes only. Cutlery is not included.

3 Section Knife Bag*

- Double stitched reinforced elasticized pockets.
- Interior mesh accessory pocket.
- Fully reinforced, padded carry handle.
- D-rings to accommodate a Shoulder Strap.
- Interior and exterior business card holder.

- a. Black color **Z167**
- b. Olive color **Z167-0**



Chef Pak Backpack*

The ultimate, all-in-one backpack for chefs.

- Back pocket is custom built for nine pocket knife case (included. Also sold separately).
- Laptop pocket with maximum screen size of 17".
- Middle pocket is large enough to hold books and/or uniforms.
- Designated area with pockets for your cooking utensils.
- Front utility pocket with room for first aid kit, wallet, keys, pens, etc.
- Padded straps and back panel for extra comfort.

Bulleated nylon, nylon. Weight: 3.1lbs (1.4 kg). 19" h x 13" w x 8.5" d.

Z215



Chef Pak 9 Pocket Knife Case
Z216



Knife Guards



Plastic Knife Sheaths*

Heavy plastic protects your knives' edges...and your hands.

- | | | | |
|-----------|---------------|-----------|---------------|
| 4½" x 1" | M964-A | 12½" x 2" | M964-F |
| 10½" x 1" | M964-B | 6½" x 1" | M964-G |
| 12½" x 1" | M964-C | 14½" x 1" | M964-H |
| 8½" x 2" | M964-D | 8½" x 1" | M964-I |
| 10½" x 2" | M964-E | | |



"KnifeSafe" Blade Covers*

Hinged to open flat. Rubber pads secure knife. Locking tabs. Clear plastic to see knife. Better protection. More sanitary.

- Protects up to 4½" blade **Z138-4.5**
- Protects up to 6" blade **Z138-6**
- Protects up to 8" blade **Z138-8**
- Protects up to 10" blade **Z138-10**

*Cases and rolls are shown with cutlery for illustration purposes only. Cutlery is not included.

Please visit is
online at www.jbprince.com