

# veritable sabatier



CARVING KNIFE  
(20cm / 8" Blade)  
9433



HEAVY CLEAVER  
(18cm / 7" Blade)  
9439



VEGETABLE KNIFE (7.5cm / 3" Blade) 9429



COOK'S KNIFE (10cm / 4" Blade) 9430



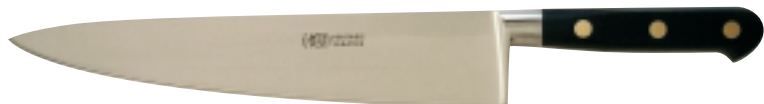
STEAK KNIFE (15cm / 6" Blade) 9436



COOK'S KNIFE (15cm / 6" Blade) 9431



COOK'S KNIFE (20cm / 8" Blade) 9432



COOK'S KNIFE (25cm / 10" Blade) 9438



BREAD KNIFE (20cm / 8" Blade) 9434



FILLET DE SOLE  
(15cm / 6" Flexible blade)  
9437



STEEL (20cm / 8" ) 9435



DIAMOND STEEL (30cm / 12" ) 9440

## Recommended by the professionals.

Highly regarded for their quality by professional chefs, our Veritable Sabatier range are the knives of choice.

Made in France, these well balanced knives have blades made from a single piece of high carbon stainless steel that is precision ground and hand honed for a perfect cutting edge.

Three solid brass rivets secure the tough, high-density handle firmly to the blade for reliable, superior performance every time.

