

CLASSIC PRO SERIES

Classic Pro combines knives forged from a single piece of NITRUM® stainless steel, featuring a durable POM handle and a rounded bolster for added comfort and control. The Classic Plus edge delivers precise, long-lasting cutting performance for everyday professional use. Made in Spain and backed by a 10-year guarantee.



NITRUM® FORGED STAINLESS STEEL		CLASSIC PLUS EDGE			POLYOXYMETHYLENE (POM) HANDLE		
Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code	
	Case	Chef's Knife	160 mm	1	32.95€	8 421002 215001	
215000 NEW							
	Case	Chef's Knife	210 mm	1	45.95€	8 421002 215100	
215100 NEW							
	Case	Chef's Knife	230 mm	1	48.95€	8 421002 215209	
215200 NEW							
	Case	Chef's Knife	260 mm	1	50.95€	8 421002 215308	
215300 NEW							
	Case	Tomato Knife	130 mm	1	25.95€	8 421002 215605	
215600 NEW							

Item	Packaging	Description	Size	BOX	Suggested Retail Price	EAN Code
	Case	Paring Knife	100 mm	1	22.95€	 8 421002 215704
215700 NEW						
	Case	Fillet Knife	210 mm	1	30.95€	 8 421002 216008
216000 NEW						
	Case	Sole (Fish) Knife	170 mm	1	29.95€	 8 421002 216107
216100 NEW						
	Case	Boning Knife	140 mm	1	29.95€	 8 421002 216206
216200 NEW						
	Case	Bread Knife	200 mm	1	37.95€	 8 421002 216404
216400 NEW						
	Case	Santoku (Granton Edge)	180 mm	1	42.95€	 8 421002 216602
216600 NEW						
	Case	Ham Knife	250 mm	1	34.95€	 8 421002 216701
216700 NEW						