



Praxis™





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Elegant rosewood handles coupled with precision crafted Japanese steel blades



Limited lifetime warranty



- 1 Natural, comfortable rosewood handle
- 2 The highest quality Japanese steel for easy edge maintenance and rapid sharpening for a razor-sharp edge
- 3 Handles are secured with 3 compression rivets to prevent separation
- 4 One-piece high carbon, stain-free Japanese steel

Chef's

M26050 10"

M26040 8"



Slicer

M26080 14" – granton edge

M26070 12" – granton edge



Bread

M26060 10" curved – wavy edge



Boning

M26030 6"



Paring

M26020 4"



M26010 3½" - hollow ground



M26000 3"













Praxis™ TURNERS

Classic style. Superb quality. Excellent craftsmanship.



- 1 Natural, comfortable rosewood handle
- 2 The highest quality Japanese stainless steel is precision ground for the perfect combination of flexibility and stiffness
- 3 Handles are secured with 3 brass compression rivets to prevent separation

			<u>BLADE DIMENSIONS</u>	<u>OVERALL LENGTH</u>
Turner		M18400	8" x 3"	14¾"
Perforated		M18410	8" x 3"	14¾"
Heavy-Duty		M18440	5" x 3"	11¾"
		M18480	5" x 4"	12½"
		M18490	6" x 5"	13½"
		M18450	8" x 4"	16"
Square Edge		M18420	6" x 3"	13½"
		M18460	8" x 3"	15"
		M18430	4" x 2½"	11¾"
Fish Turner		M18483	6" x 3"	11½"
Pie Server		M18470	5" x 3"	11"
		M18475	5" x 2"	10½"
Mini-Turner		M18435	2½" x 2½"	8½"