

# Creative Chef®

LA SÉRIE CUISINE HACCP - HACCP KITCHEN KNIVES SERIES

**NEW**

## L'hygiène grâce aux couleurs

Conformes à la législation internationale sur les denrées alimentaires les manches de couleur identifient les domaines d'application des couteaux et sont garants d'une sécurité et d'une hygiène accrues.

*These knives comply with international HACCP regulations. The colour coded handles ensure right workplace identification and highest level of safety and hygiene.*



Poissons  
FISH



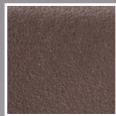
Viandes rouge  
RED MEAT



Volailles  
POULTRY



Légumes  
VEGETABLES



Aliments cuits  
COOKED FOOD



Pâtisserie  
PASTRIES



**FISCHER®**



**BARGOIN®**  
L'Enclume



### OFFICE

PARING KNIFE - OFFICEMESSER - SPELUCCHINO - MONDADOR

- |            |             |
|------------|-------------|
| ● 337 - 8  | ● 337 - 10  |
| ● 3337 - 8 | ● 3337 - 10 |
| ● 4337 - 8 | ● 4337 - 10 |
| ● 5337 - 8 | ● 5337 - 10 |
| ● 6337 - 8 | ● 6337 - 10 |
| ● 2337 - 8 | ● 2337 - 10 |
| ● 7337 - 8 | ● 7337 - 10 |



### OFFICE BEC D'OISEAU

PEELING KNIFE - SCHÄLMESSER - SPELUCCHINO CASA - MONDADOR

- |            |
|------------|
| ● 338 - 8  |
| ● 5338 - 8 |



### SANTOKU

- |            |
|------------|
| ● 340 - 18 |
|------------|



### COUPEAU DE CHEF

CHEF'S KNIFE - KOCHMESSER - COLTELLO CUOCO - CUCHILLO COCINERO

- |             |             |
|-------------|-------------|
| ● 337 - 15  | ● 337 - 26  |
| ● 5337 - 15 | ● 3337 - 26 |
| ● 337 - 20  | ● 4337 - 26 |
| ● 3337 - 20 | ● 5337 - 26 |
| ● 4337 - 20 | ● 6337 - 26 |
| ● 5337 - 20 | ● 2337 - 26 |
| ● 6337 - 20 | ● 7337 - 26 |
| ● 2337 - 20 | ● 337 - 30  |
| ● 7337 - 20 | ● 5337 - 30 |
| ● 337 - 23  |             |
| ● 5337 - 23 |             |



### EMINCEUR LARGE 20 CM

CHEF'S KNIFE - WIDE BLADE 20 CM (8") - KOCHMESSER COLTELLO CUOCO - CUCHILLO COCINERO

- |            |
|------------|
| ● 338 - 20 |
|------------|



### EMINCEUR LARGE 26 CM

CHEF'S KNIFE - WIDE BLADE 26 CM (10") KOCHMESSER - COLTELLO CUOCO CUCHILLO COCINERO

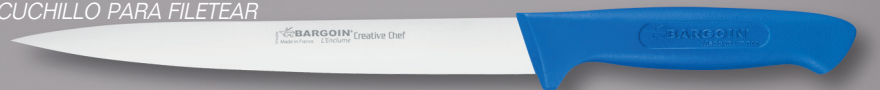
- |            |
|------------|
| ● 338 - 26 |
|------------|



### FILET DE SOLE - FLEXIBLE

FILLETING KNIFE - FILETIERMESSER - COLTELLO FILETAR - CUCHILLO PARA FILETEAR

- |             |             |
|-------------|-------------|
| ● 346 - 17  | ● 346 - 20  |
| ● 6346 - 17 | ● 6346 - 20 |



### PAIN

BREAD KNIFE - BROTMESSER - COLTELLO PANE - CUCHILLO PANADERO

- |             |
|-------------|
| ● 330 - 23  |
| ● 2330 - 23 |



### GENOISE

SLICER, SERRATED EDGE / PASTRY KNIFE - AUFSCHNITTMESSER, WELLENSCHLIFF COLTELLO UNIVERSALE, SEGHETTATO - CUCHILLO UNIVERSAL, FILO ONDULADO

- |            |            |
|------------|------------|
| ● 480 - 25 | ● 480 - 33 |
| ● 480 - 28 | ● 480 - 38 |



### COUPEAU GENOISE COURBE 26 CM

UTILITY KNIFE - SERRATED EDGE - 26 CM (10") UNIVERSAL MESSER - WELLENSCHLIFF COLTELLO UNIVERSALE - SEGHETTATO CUCHILLO UNIVERSAL - FILO ONDULADO

- |            |
|------------|
| ● 481 - 26 |
|------------|



### ECO

MODÈLE ROND - ROUND ECONOMIC STEEL

- |             |             |             |
|-------------|-------------|-------------|
| 25 cm : 10" | 30 cm : 12" | 35 cm : 14" |
| ● O1250     | ● N1250     | ● P1250     |
|             | ● N1250R    |             |
| ● O1260     | ● N1260     |             |
|             | ● N1250V    |             |
|             | ● N1250B    |             |

