



Series 55000

Colour Coded Knife Range

Add a little bit of colour to your kitchen whilst increasing food preparation safety

BLACK - General Purpose

PARING KNIFE 76mm	25001	
PARING KNIFE 90mm (2 styles available)	27001/2	
REVERSE PARER 64mm	27000	
REVERSE PARER 70mm	27003/4	
BONING KNIFE 150mm (2 styles available)	25006/8	
ROAST SLICER 250mm (Granton edge/blade)	25012	
ROAST SLICER 300mm (Granton edge/blade)	25013	
ROAST SLICER 360mm (Granton edge/blade)	25014	
SLICER (Serrated) 250mm	25015	
SLICER (Serrated) 300mm	25016	
BREAD KNIFE 200mm (2 styles available)	25020/1	
BREAD KNIFE 250mm	25025	
CHEFS' KNIFE 150mm	25106	
CHEFS' KNIFE 200mm	25108	
CHEFS' KNIFE 230mm	250109	
CHEFS' KNIFE 250mm	25110	
CHEFS' KNIFE 300mm	25112	
SHARPENING STEEL 250mm	25310	
SHARPENING STEEL 300mm	25312	
UTILITY KNIFE 100mm (2 styles available)	25003/4	
UTILITY KNIFE 130mm	25003	
UTILITY KNIFE 150mm	25004	
TOMATO KNIFE (serrated) 130mm	25005	
CLEAVER 150mm	25300	
CLEAVER 180mm	25301	

BLUE - Raw Fish & Seafood

PARING KNIFE 90mm	25401	
PARING KNIFE 100mm	25402	
BONING KNIFE 150mm (2 styles available)	25407/8	
CHEF'S KNIFE 200mm	25404	
CHEFS' KNIFE 250mm	25405	
SHARPENING STEEL 250mm	25410	
FILLETING KNIFE 150mm	25409	

- Made in Portugal
- Utilises the HACCP colour coding system which identifies each knife with a specific task. This reduces the potential for cross contamination of food during food preparation process

	General Purpose		Vegetables & Fruits
	Baking & Dairy		Raw Poultry
	Raw Fish & Seafood		Raw Meats
	Cooked Meats		

- High quality blades manufactured in the best chrome-molybdenum stainless steel. This ensures high hardness (~54-55 H.R.C.), long lasting edges with high resistance to corrosion and excellent cutting power. The final sharpening is by the hand of a master craftsman
- Ergonomic, non-slip handles made from thermoplastic elastomere ensure perfect handling and great balance when chopping and slicing
- All materials used are non-toxic, sterilisable and highly resistant to impacts, corrosive agents and high temperatures
- IVO 55,000 series is covered by a lifetime warranty, under normal usage (visit www.tomkin.com.au for more details)

GREEN - Vegetables & Fruits

PARING KNIFE 90mm	25440	
PARING KNIFE 100mm	25441	
PARING KNIFE (Serrated) 100mm	25442	
SLICER (Serrated) 250mm	25445	
CHEFS' KNIFE 150mm	25447	
CHEFS' KNIFE 200mm	25448	
CHEFS' KNIFE 250mm	25449	
SHARPENING STEEL 250mm	25451	
SPATULA 150mm	25455	
TOMATO KNIFE 130mm	25443	



WHITE - Baking & Dairy

PARING KNIFE 90mm	25470	
PARING KNIFE 100mm	25471	
BONING KNIFE 150mm	25483	
SLICER (Serrated) 250mm	25473	
SLICER (Serrated) 300mm	25474	
BREAD KNIFE 200mm	25481	
CHEFS' KNIFE 150mm	25475	
CHEFS' KNIFE 250mm	25477	
SHARPENING STEEL 250mm	25485	
SPATULA 100mm	25486	
SPATULA 150mm	25487	
SPATULA 200mm	25488	
SPATULA 250mm	25489	
BUTCHERS KNIFE 250mm	25479	
DOUGH KNIFE 200mm	25480	
BAGEL KNIFE 180mm	25482	

BROWN - Cooked Meats

PARING KNIFE 90mm	25420	
PARING KNIFE 100mm	25421	
BONING KNIFE 150mm (2 styles available)	25432/3	
ROAST SLICER 250mm	25425	
SLICER (Serrated) 250mm	25423	
SLICER (Serrated) 300mm	25424	
CHEFS' KNIFE 200mm	25428	
CHEFS' KNIFE 250mm	25429	
SHARPENING STEEL 250mm	25434	
SPATULA 265mm	25437	
CARVING FORK 180mm	25431	

RED - Raw Meats

PARING KNIFE 90mm	25460	
PARING KNIFE 100mm	25461	
BONING KNIFE 150mm (2 styles available)	25465/6	
CHEFS' KNIFE 200mm	25463	
SHARPENING STEEL 250mm	25469	
BUTCHERS KNIFE 250mm	25468	

YELLOW - Raw Poultry

PARING KNIFE 90mm	25490	
PARING KNIFE 100mm	25491	
BONING KNIFE 150mm	25497	
CHEFS' KNIFE 150mm	25493	
CHEFS' KNIFE 200mm	25494	
CHEFS' KNIFE 250mm	25495	
SHARPENING STEEL 250mm	25499	



chef InOX[®]
kitchenware

Colour Coded Cutting Boards Made from Polypropylene

- Complies with HACCP colour coding for food preparation
- Safe, hygienic and easy to clean
- High density material, shock proof, will not crack, chip or rot
- Will not blunt knives

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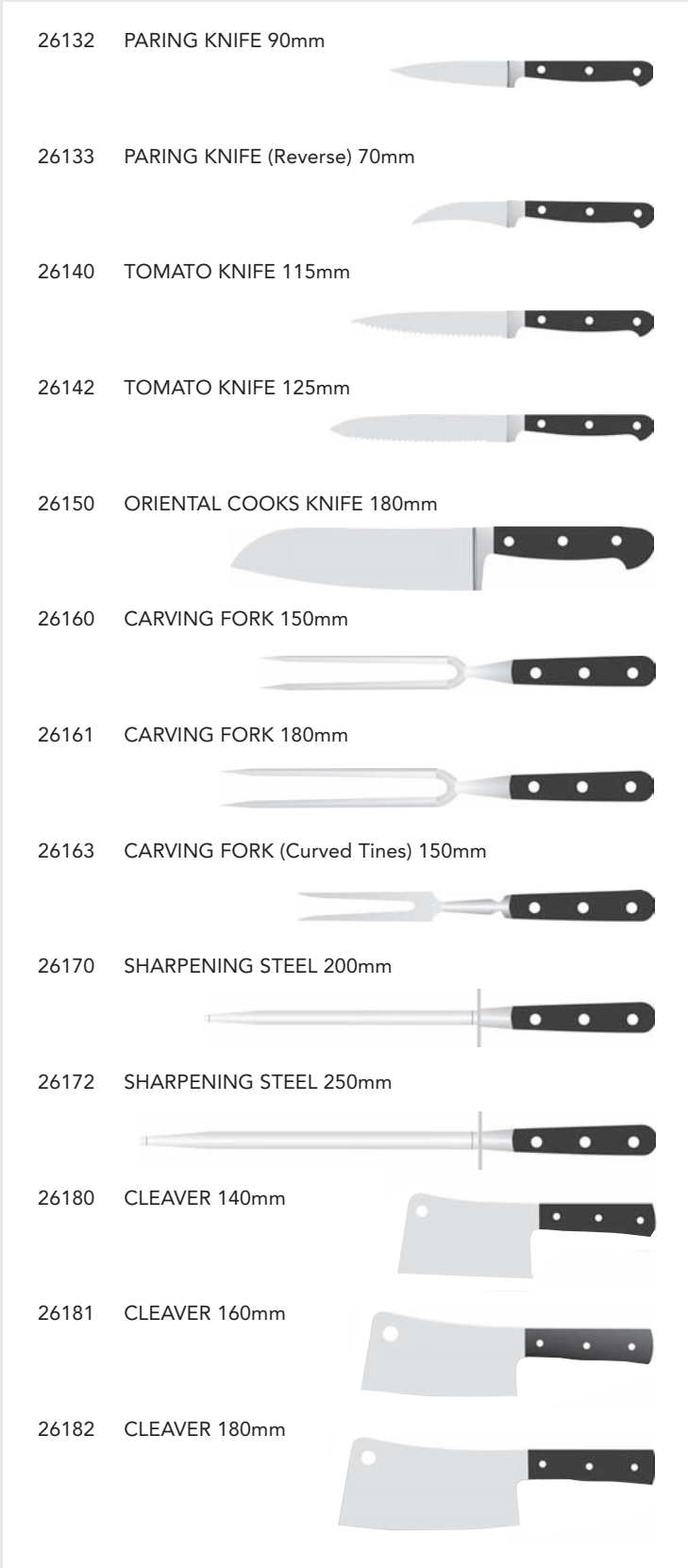
Fully Forged 2000 Series

The Professional Fully Forged Knife Range

- Made in Portugal
- Ivo 2000 knives are forged from world-famous Solingen steel -- prized by chef's throughout the world for the sharp, long-lasting edge it produces
- 'Hot dropped' forged from a single billet of premium grade high carbon stainless steel for ultimate strength
- Perfectly balanced for safe and efficient chopping & slicing
- Solid spun, triple riveted handles for comfort and control and means that the handle never works loose
- Full-tang construction (knife is a single piece from the tip through the entire handle) for balance and durability
- Lifetime warranty against manufacturing defects
- Dishwasher safe
- Stainless steel: 1.4116 [Carbon~0.48-0.54; Chromium~14.2-15; Molybdenum~0.50-0.80; Vanadium~0.10-0.20]
- Handle material: Polyacetal; impervious to oils and acids, etc.
- Rockwell Hardness Test Index: HRC 54 ~ 56



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