

CUTLERY-PRO PROFESSIONAL CHEF'S KNIVES

Code	Description
	
Cutlery-Pro Knives—Economy Range	
• High carbon German steel with santoprene handle	
KDP22	Serrated Paring Knife 8cm with black handle
KDP20	Plain Paring Knife 8cm with black handle
KDP19	Paring Knife 8cm with green handle
KDP21	Serrated Paring Knife 8cm with red handle
KDP23	Turning Knife 6.5cm with black handle
KDP1	Serrated Utility Knife 10cm with black handle
KDP4	Cook's Knife 20cm with black handle
KDP11	Cook's Knife 25cm with black handle
KDP12	Cook's Knife 30cm with black handle
KDP13	Carving Knife 25cm with black handle
KDP15	Santoku Granton Knife 18cm with black handle
KDP14	Stiff Boning Knife 15cm with black handle
KDP16	Filleting Knife 15cm with black handle
KDP17	Bread Knife 20cm with black handle
KDP18	Serrated Slicer 30cm with black handle
UIT5	Knife Wrap



CUTLERY-PRO PROFESSIONAL CHEF'S KNIVES

Code	Description
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Cutlery-Pro Chef Knives

- High carbon German steel with santoprene handle

Delta Colour Coded Knives—Help avoid cross contamination

KDP10	Cook's Knife 20cm with yellow handle (Poultry)
KDP9	Cook's Knife 20cm with white handle (Dairy)
KDP5	Cook's Knife 20cm with blue handle (Seafood)
KDP8	Cook's Knife 20cm with red handle (Raw Meat)
KDP7	Cook's Knife 20cm with green handle (Vegetables)
KDP6	Cook's Knife 20cm with brown handle (Cooked Meat)
KDP6	Cook's Knife 20cm with black handle
KDP2	Round Steel 30cm with black handle
KDP3	Diamond Steel 30cm with black handle

Cutlery-Pro Specialised Tools

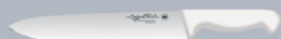
KDP57	Melon Baller 22/25 dia
KDP56	Channel Knife
KDP55	Zester
KDP59	Poultry Shear Softgrip
KDP54	Fish Tweezers
KDP58	Detachable Scissors
KD9	Kitchen Scissors 20cm

Knife Protectors

KDP25	Knife Protector Narrow 15cm
KDP26	Knife Protector Wide 20cm
KDP27	Knife Protector Wide 25cm
KDP28	Knife Protector Narrow 30cm



KDP10



KDP9



KDP5



KDP8



KDP7



KDP6



KDP6



KDP2



KDP3



KDP57



KDP56



KDP55



KDP59



KDP54



KDP58

KD9



KDP25-KDP28

CUTLERY-PRO PROFESSIONAL CHEF'S KNIVES

Code	Description
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**Cutlery-Pro Knives**

- One piece forged construction, high carbon no-stain German steel, rivet ergonomic handle

KDP42	Paring Knife 10cm
KDP43	Stiff Boning Knife 15cm
KDP39	Cook's Knife 20cm
KDP40	Cook's Knife 25cm
KDP41	Carving Knife 20cm
KDP44	Santoku Granton Knife 18cm
KDP45	Bread Knife 20cm



WERKMEISTER PROFESSIONAL CHEF'S KNIVES

**Werkmeister Knives**

- Hot drop forged from German high carbon steel
- Ergonomically designed, slip resistant polyoxymetholene handle

KDP33	Paring Knife 9cm
KDP36	Cleaver 18cm
KDP29	Cook's Knife 20cm
KDP30	Cook's Knife 25cm
KDP31	Carving Knife 23cm
KDP74	Carving Knife 25cm
KDP35	Santoku Granton Knife 18cm
KDP37	Bread Knife 23cm
KDP32	Utility Knife 15cm



SHIMOMURA & YAXELL KNIVES

Code	Description
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SHIMOMURA KNIVES

- Designed and engineered in Japan
- Handles manufactured from silicone—impregnated laminated wood which makes it naturally moisture resistant
- Fully forged DIN 1.4116 stainless steel
- Full tang adds weight and balance

KSH3	Utility Knife 12cm
KSH5	Chef's Knife 20cm
KSH1	Santoku Knife 18cm

- Hot forged using Damascus steel
- Carbon steel layers folded to form a single blade

KSH2	Paring Knife Damascus Steel 7.6cm
KSH4	Chef's Knife Damascus Steel 15.2cm
KSH6	Chef's Knife Damascus Steel 20.3cm



KSH3



KSH5



KSH1



KSH2



KSH4



KSH6



YAXELL KNIVES

- 69 Layer Damascus Style Stainless Steel
- Rust resistant
- Japanese heat treatment creates incredible hardness
- Canvas handle which is odourless and highly durable

KBM01	Cook's Knife RAN Damascus Steel 20cm
KBM02	Utility Knife RAN Damascus Steel 12cm
KBM05	Slicing Knife RAN Damascus Steel 23cm
KBM04	Santoku Knife RAN Damascus Steel 16.5cm



KBM01



KBM02



KBM05



KBM04

VICTORINOX KNIVES

Code	Description
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VICTORINOX

Victorinox Knives

- Stamped from stain resistant high carbon steel
- Ice tempered to create hardened blade that will sustain its sharpness
- Made in Switzerland
- Longer and give desired effect when re-sharpened
- Rosewood handles

KV17	French Cook's Knife 19cm
KV26	French Cook's Knife 20cm
KV18	French Cook's Knife 22cm
KV19	French Cook's Knife 25cm
KV21	French Cook's Knife 31cm
KV15	Serrated Bread Knife 21cm
KV29	Serrated Pastry Knife 26cm
KV115	Carving Fork Forged 18cm
KV38	Round Tip Slicer 30cm



- Fibrox moulded handles are ergonomical and non-slip
- Dishwasher safe

KV39	Serrated Slicer 25cm
KV40	Serrated Slicer 36cm
KV36	Filleting Knife 20cm
KV22	French Cook's Knife 15cm
KV23	French Cook's Knife 19cm
KV27	French Cook's Knife 20cm
KV24	French Cook's Knife 22cm
KV25	French Cook's Knife 25cm
KV30	Pastry Knife Wavy Edge 26cm
KV41	Boning Knife 15cm
KV28	Bread Knife 21cm
KV57	Round Steel Nylon Handle 30cm
KV56	Oval Steel Nylon Handle 30cm
KV35	Filleting Knife 16cm



KV17-KV21



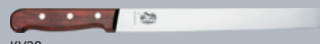
KV15



KV29



KV115



KV38



KV39-KV40



KV36



KV22-KV27



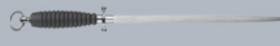
KV30



KV41



KV28



KV57



KV56



KV35



VICTORINOX KNIVES

Code	Description
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VICTORINOX

Victorinox Knives

- Stamped from stain resistant high carbon steel with synthetic polypropylene handles, precisely tampered from base to tip
- Made in Switzerland

KV2	Paring Knife Round 8cm with black handle
KV3	Paring Knife 8cm with red handle
KV5	Paring Knife 8cm with black handle
KV6	Serrated Paring Knife 8cm with red handle
KV7	Serrated Paring Knife 8cm with black handle
KV8	Paring Knife 10cm with red handle
KV9	Paring Knife 10cm with blue handle
KV10	Paring Knife 10cm with black handle
KV11	Serrated Paring Knife 10cm with black handle
KV12	Serrated Tomato Knife 11cm with red handle
KV13	Serrated Tomato Knife 11cm with blue handle
KV14	Serrated Tomato Knife 11cm with black handle
KV42	Paring Knife 8cm with pink handle
KV43	Paring Knife 8cm serrated with green handle
KV44	Paring Knife 8cm serrated with pink handle
KV45	Paring Knife 10cm with pink handle
KV46	Tomato Knife 11cm round tip with green handle
KV47	Tomato Knife 11cm round tip with pink handle
KV1	Potato Peeler
KV32	Zester
KV31	Channel Knife
KV109	Turning Knife
KV33	Apple Corer 16mm dia



VICTORINOX



The Knives the
Professionals use.
Crafted in Switzerland
since 1884.

TRIDENT/WÜSTHOF KNIVES

Code	Description
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WÜSTHOF

Trident/Wüsthof—Classic Knives

- German craftsmanship, fully forged from tempered and hardened high carbon, no-stain steel
- High impact, triple riveted synthetic handle
- Made in Germany

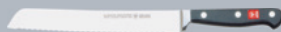
KT02	Paring Knife 9cm
KT03	Utility Knife 12cm
KT05	Bread Knife 20cm
KT09	Utility Knife 16cm
KT10	Carving Knife 26cm
KT13	Filleting Knife 18cm
KT14	Cook's Knife 16cm
KT15	Cook's Knife 18cm
KT16	Cook's Knife 20cm
KT17	Cook's Knife 23cm
KT18	Cook's Knife 26cm
KT07	Hollow Edge Cook's Knife 18cm
KT22	Boning Knife 14cm
KT08	Sharpening Steel 26cm



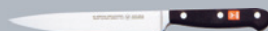
KT02



KT03



KT05



KT09



KT10



KT13



KT14-KT18



KT07



KT22



KT08



GLOBAL KNIVES

Code	Description
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GLOBAL
GLOBAL

Global Knives

- Global knives are made from the finest stainless steel material. The blades utilise Cromova 18 stainless steel, ice tempered and hardened to Rockwell C56°–58° which holds a razor sharp edge longer than any other steel and resists rust, stains and corrosion.
- Handcrafted in Japan.

KG22	Paring Knife 8cm - GSF15
KG21	Cook's Knife 13cm - GS3
KG4	Cook's Knife 20cm - G2
KG17	Bread Knife 22cm - G9
KG3	Vegetable Knife 18cm - G5
KG16	Filleting Knife 21cm - G30
KG10	Minosharp Ceramic Water Sharpener

FÜRI KNIVES

Füri®

Füri Knives

- Japanese Stainless Steel Blade
- Seamless Construction
- Innovative Handle Design

KMP04	Santoku Knife 17cm
KMP01	Cook's Knife 20cm
KMP05	Diamond Fingers Compact Knife Sharpener



KG22



KG21



KG4



KG17



KG3



KG16



KG10



KMP04



KMP01



KMP05





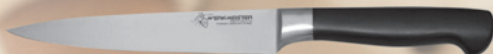
WERKMEISTER

CHEF KNIVES

- Hot drop forged from German high carbon steel
- Full tang construction, perfectly balanced for effortless cutting
- Optimally tempered to 56° Rockwell
- Precision taper grinding with satin finish
- Skilfully hand-honed cutting edge, razor sharp and tested cutting edge
- Ergonomically designed, slip resistant polyoxymetholene handle



9cm Paring Knife



15cm Utility Knife



20cm Cook's Knife



25cm Cook's Knife



18cm Granton Santoku Knife



25cm Granton Slicer Knife



23cm Bread Knife



23cm Carving Knife



15cm Boning Knife



18cm Nakira Cleaver

**Werkmeister Knives
now available in
New Zealand from ...**



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KNIFE ACCESSORIES

Code	Description
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Knife Rack/Holder

HL5	Magnetic plastic 33cm
HL6	Magnetic plastic 45cm
HL7	Magnetic plastic 60cm



Chef's Fork

HL35	Fork carving forged 30cm
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Steels

KNB1	Round sharpening steel 25cm
KNB2	Round sharpening steel 30cm
KNB3	Diamond sharpening steel 30cm

Butchers Cleaver

KDP24	20cm
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Sharpening Stone and Knife Sheaths

KBM06	Double sided whetstones 1000/3000 grit
KBM07	Magnetic Wooden Katana Sheath (fits 20cm chef knife)
KBM08	Magnetic Wooden Katana Sheath (fits 16.5cm Santoku)

Knife Sharpeners

HSM1	Shimomura knife sharpener
KV48	Victorinox knife sharpener

GOOD COOK

Can Opener

KV49	Safecut can opener
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Shimomura Quality Japanese Stainless Steel Speed Peelers

HSM2	Standard 5cm blade
HSM3	Serrated Julienne
HSM4	Wide 8.5cm blade



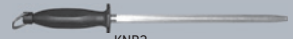
HL5-HL7



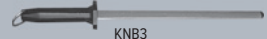
HL35



KNB1



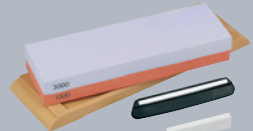
KNB2



KNB3



KDP24



KBM06



KBM07

KBM08



HSM1



KV48



KV49



HSM2



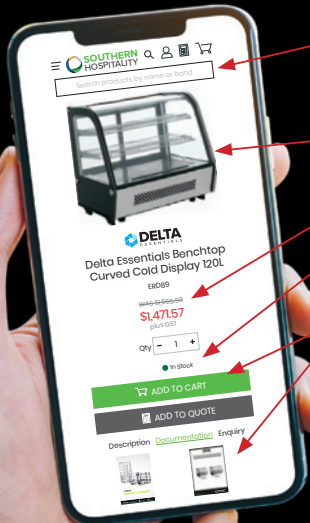
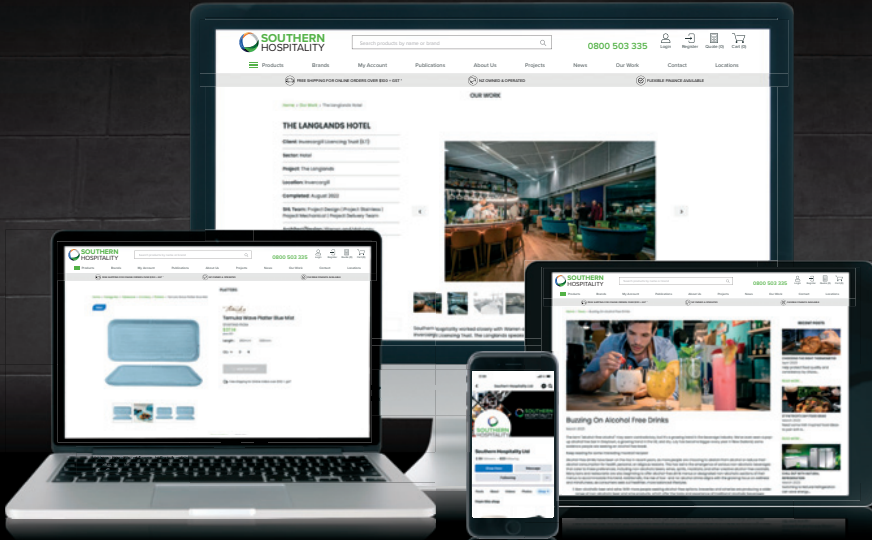
HSM3



HSM4

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