



C CHROMA
PROFESSIONAL CNIVES

C **CHROMA**
BEST KNIVES ARE SPELLED WITH A [C]

CHROMA CHEF'S KNIVES BY SEBASTIAN CONRAN (CCC) IS A UNIQUE LINE OF KNIVES.

Sebastian's purpose was to create a thing of beauty; he simultaneously managed to create one of the finest utility knives. Working collectively, with the assistance of the multitude of chefs working in the Londoner's Conran Restaurants, they developed this **classical/modern knife of the highest practical value.**

CCC impresses with its performance and elegance.

The handle is made of premium synthetic material and rests solidly in your hand. Noteworthy is the special ergonomic shape of the handle, which not only can be held safely and comfortably, but also is in keeping with the distinct, elegant lines of a Chroma CCC knife.

The blade has a sandwich construction, which means that its very hard steel core (VG14, HRC 59) is protected by two softer outer steels. While the outer, softer steels lend stability and sturdiness to the blade, the inner steel (which comprises the actual cutting edge) is extremely hard, and can therefore be sharpened to a very fine edge.

Design by

Sebastian Conran

C01 Paring Knife, 10 cm



C02 Utility Knife, 12 cm



C03 Boning Knife, 15 cm



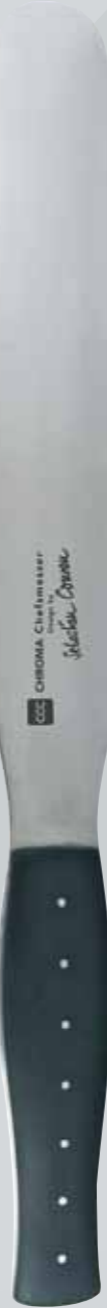
C04 Chef's Knife, 16 cm



C05 Santoku Knife, 18 cm



C06 Palette Knife, 23 cm



C07 Carving Knife, 23 cm



C08 Chef's Knife, 24 cm



C09 Sharpening Steel, 24 cm

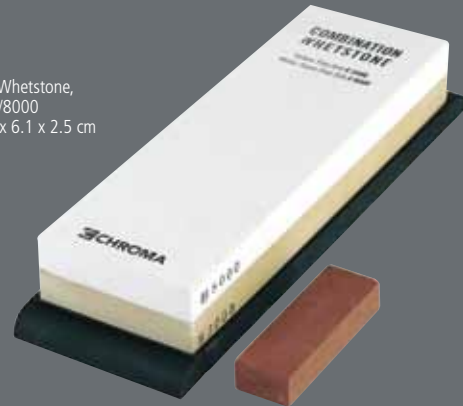




ST1000
CHROMA Whetstone,
Grit: 1000
Size: 21 x 7.5 x 2.3 cm



ST240
CHROMA Whetstone,
Grit: 240
Size: 21 x 7.5 x 2.3 cm



ST3/8
CHROMA Whetstone,
Grit: 3000/8000
Size: 18.3 x 6.1 x 2.5 cm

Authorized dealer:



Design by

Sebastian Courau

www.cnife.com