

C CHROMA

CHROMA TRADITION

BLOCK WITH INTEGRATED
SHARPENER



SOLID KITCHEN
KNIVES



C CHROMA
PROFESSIONAL KNIVES

BLOCK WITH INTEGRATED SHARPENER ALWAYS SHARP KNIVES – SOLID KITCHEN KNIVES!

The search for a sharp knife has ended! The easy solution is CHROMA TRADITION. In this line of robust knives, the T20-S knife set is the star attraction. A top-quality grinding device is integrated into the block, just the match for these solid traditional knives. This means that CHROMA TRADITION knives can be held sharp with minimum effort. Always sharp knives at home or at work!

The knives in the TRADITION series are particularly robust and stable. They have the classic European “U” blade and a little rough treatment doesn't bother them. No need to apologize for putting them through the dishwasher by mistake. (Like any good knife, the TRADITION should not be cleaned in the dishwasher but briefly rinsed off and dried after use.)



T-01

Paring
knife
8,5 cm

T-02

Utility
knife
12,5 cm

T-03

Serrated
utility
13,4 cm

T-04

Boning
14,5 cm

T-05

Slicer
19,7 cm

T-06

Chef
19,8 cm

T-07

Bread
knife
19,5 cm

CHROMA TRADITION knives are solid, very well made knives with a tough, European edge. For this reason, they are a little less sharp than Japanese-style knives, but also less sensitive. Professional catering magazine "Gastronomie" (edition 10/2008) calls the CHROMA TRADITION line of knives "particularly recommendable".

More information at: www.cnife.com



Best knives are spelled with a [C] as in [CHROMA]

T-20R

Knife block for 6 knives and a steel rod

T-20S

Photo see back side



T-09

Fork

18,2 cm



T-10

Potato

7,6 cm



T-11

Steak
knife

11 cm



T-12

Sandwich

15,7 cm



T-13

Cheese

13,6 cm



T-14

Tomato
knife

14,4 cm



T-15

Santoku

17,1 cm



T-22

Filleting
knife

18,2 cm



T-20S

Knife block for 6 knives
with integrated sharpener



C **CHROMA** Knife []

www.cnife.com

Authorized retailers: