





Description

Our line of professional knives specifically for the industry professional, butchers, food processors, abattoirs, and supermarkets. Made from quality stainless steel, ensuring precise cuts, longer blade life and the Starrett[®] quality you can trust.

- Stainless Steel Blades
- Injection moulded ergonomic handles with Antimicrobial Sanitized protection
- Textured for maximum grip, optimum comfort and easy clean
- Identifiable laser marked blades
- NSF certification
- Available in 6 colours in conjunction with the food hygiene colour coding system
- Special steel alloy for longer blade life, stain, and rust resistance

• The guarantee of origin identification and traceability are further important advantages of the new Starrett[®] knives. With a tracking number laser stamped on the blades, Starrett[®] ensures knives can be identified from leaving the factory

• Uniquely sharpened angle for more precise impactful cuts