

TRAMONTINA



CENTURY

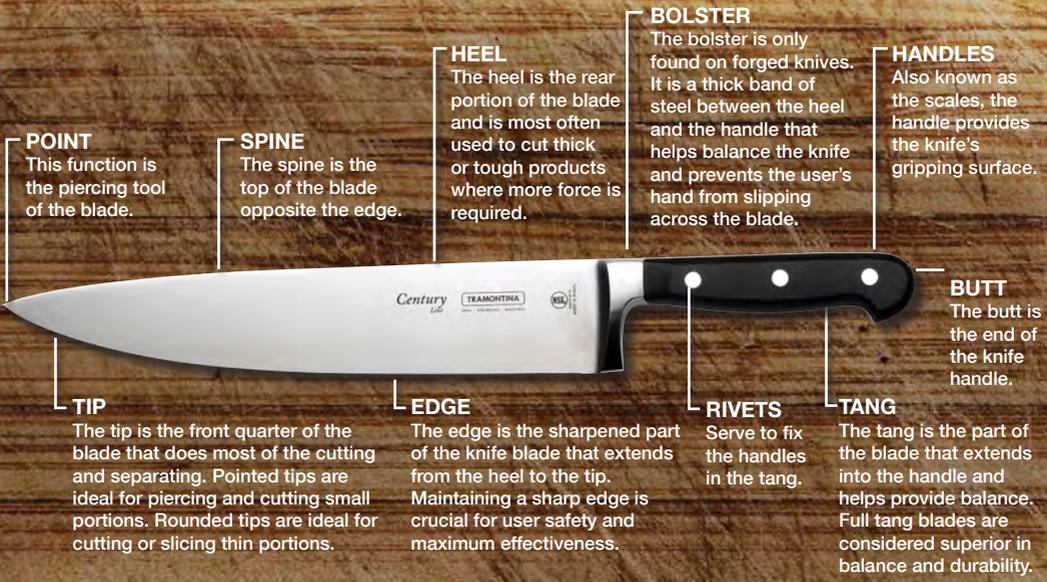
A fully forged range of knives
available from Artis





CENTURY

Introduction to the Knife



Manufacturing Process



Collection



3" Paring Knife
40-45-001



6" Utility Knife
40-45-021



8" Carving Knife
40-45-013



10" Chef's Knife
40-45-014



10" Ham Slicer
40-45-017



9" Sashimi Knife
40-47-018



10" Sharpening Steel
40-47-080



6" Cleaver
40-47-007



7" Santoku Knife
40-48-020



6" Fillet Knife
40-45-023

Paring



Paring knives slice easily through many fruits and vegetables, including tougher ones like sweet potatoes. They can also be used to peel back thin skins on foods like apples or potatoes.

The sharp edge of the paring knife can make quicker, cleaner cuts than some peelers. They also can be used to peel thick-skinned fruits like those found on citrus fruit.

The tip of the paring knife is just as sharp as the blade and can be used for fine close work that a larger knife might ruin, such as decoration garnishes.

Utility



Utility Knife is a kitchen knife that is midway in size between a Chef's knife and a Paring knife, also known as "every day knife", it is used for slicing and coring fruits and vegetables. As well as trimming excess fat.

In Hospitality, it is a common companion to the chef's Knife. It is in fact a smaller version of the chef's knife but for finer work, making shallow cuts or incisions (such as scoring calamari, or creating cavities in a roast for garlic and herbs, and for any cutting where greater control over a small area is required)

The Utility knife is also good for cutting larger vegetables and sandwich meats that are not large enough for a chef's knife.

Carving



More specialised in its use, a **carving knife** is often a little longer than a chef's knife, but far narrower, and without the chef's knife's customary curve.

It is used primarily, for carving meat, particularly roasts. The shape of the straight blade makes it easier to create precise, thin slices of meat, even when slicing at the table.

A carving knife must be razor sharp to produce minimal friction on the meat, allowing you to cut easily and cleanly against the grain. Its uses can include poultry, roasts, hams, and other large cooked meats. (But always cooked).

Chef's



Chef's knife (or cooks knife) is the cornerstone of the collection. This is the most versatile knife in any kitchen, used for chopping, slicing, trimming or carving.

Chef's always look for the best balance between handle and blade in order to make their tasks faster and that's why a real forged bolster is very important.

Ham Slicer



Ham Slicer is not just for ham, it can be used to slice many things. In some cases this knife is used for Breads as well.

The majority will be around 10" and can even be longer. The reason for the length is so that you can carve thin, even slices off large joints with ease. They will also be slightly flexible and have a rounded end, as they are not used to slice joints with bones in.

Sashimi



Sashimi Knife is also known in the industry by YANAGI or YANAGIBA Knife. It is used to slice boneless fish fillets into sashimi and toppings for sushi.

The length and shape of the blade allows it to slice through an ingredient in long uninterrupted strokes, preserving the ingredient's freshness and integrity.

Clever



The Cleaver, common in Asian kitchens. Features a large, solid, rectangular blade that can generally be used with greater force, assisting in the cutting of harder materials without harming the blade.

They are ideal for opening lobsters and can also be used in preparation of hard vegetables and other foods, such as squash, where a thin slicing blade runs the risk of shattering.

Santoku



Santoku Knife, a popular variation to the chef's knife, often referred to as a 'Japanese chef's knife'. 'Santoku' means 'good at 3 things' – cutting, slicing and mincing. Often available with a Granton (dimpled) blade to prevent food sticking and to allow for more efficient slicing.

This knife has an ultra-sharp straight-edge blade which cuts smoothly. Which is also wide for an easy transfer of ingredients with a low tip ideal for intricate cutting and boning.

Granton edge knives feature hollowed out sections running along both sides of the blade. When slicing meat, the grooves create a small air space between the product being cut and the knife to ease slicing. Granton edge knives are often preferred when slicing thin portions of poultry, roasts, or ham.

Fillet



The fillet knife is also a boning knife. Their flexible blades enable this second skill.

They are essential when working with whole fish or poultry, or when trying to cleanly remove meat from the bone (such as tunnel-boning a leg of lamb). Its flexible, thin, curved blade helps you control the knife when removing bones, skin or cartilage, without damaging the meat.

Flexible blades are great for shaping, denuding, and seaming and are typically used by experienced butchers for boning roasts, whole hams, lamb legs, veal legs, and filleting fish.

Due the fact that it is 6" inches it can also be used for fruit or vegetables.



Sharpening Steel



Tramontina Sharpening Steel is made with Carbon Steel but covered with Chrome. The Chrome is harder than the stainless steel used in the knives. As a sharpening steel must be harder than the knife, it is sharpening.

The Sharpening Steel has a grooved rod which facilitates the sharpening process. Smooth rods are just used to correct the blade/edge.

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Why CENTURY Knives?

Stainless steel blade DIN 1.4110, tempered by sub-zero process and stress relieving which guarantees edge precision and a smooth cut.

Forged blade in a single piece (monobloc) which guarantees product resistance and durability.

The polycarbonate handle with fiberglass injected in a single blade is light, anatomic and perfectly ergonomic, providing comfort, firmness and safety at the moment of cutting.



The V-sharped edge ensures a precise cut and excellent performance, even after being sharpened many times.

Aluminum rivets fix the handle perfectly.

Certified by NSF, an international organization, recognised by food safety monitoring and hygienic practices in food companies and restaurants.

CENTURY



High quality fully forged knives at a competitive price

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