



GENESIS®

The finest handle in forged cutlery. A perfect blend of modern technology and finely crafted German steel.

- > Taper-ground edge allows for added stability, easy honing, long lasting sharpness, and increased efficiency when cutting and chopping.
- > High-carbon German cutlery steel resists rust, corrosion, and discoloration.
- > Precision forged construction for better strength and durability.
- > Bolster strengthens the knife, adds durability, and provides excellent balance for better handling when cutting food. Available in short bolster.
- > Tang provides excellent balance.
- > Ergonomic Santoprene® handle offers superior comfort and a non-slip grip, even with wet hands. Will not break down from exposure to kitchen oils and is able to withstand hot and cold temperatures.



Limited lifetime warranty

Chef's



M20610 10"
M20609 9"
M20608 8"
M20606 6"



M21080 10" Short Bolster
M21079 9" Short Bolster
M21078 8" Short Bolster
M21076 6" Short Bolster



M21077 8" Granton Edge,
 Short Bolster

Santoku



M20707 7" Granton Edge

Nakiri



M20907 7"



M21067 7" Granton Edge

Carving



M20410 10"
M20408 8"



M21030 10" Granton Edge

Bread



M20508 8" Wavy Edge

Fillet



M20307 7" Flexible

Boning



M20106 6" Stiff
M20206 6" Flexible

Utility



M20405 5"

Paring



M20003 3.5"

Peeling



M21052 3"

Steak



M21921 5" Serrated Edge,
 bulk pack



M21922 5" Plain Edge,
 bulk pack

Fork



M20806 6" Carving



M21046 7" Straight

Steel



M21010 10"