

KNIFE EDGES AND BLADE SHAPES

Fundamentals of Different Knife Edges

The demands of gourmet kitchens require different types of knives for different types of food and cutting tasks. The enjoyment of gourmet food begins with preparation and the right tool. Use the edge and blade guide to choose the right knives for your kitchen.

Straight Edge

Smooth and clean cut. When carving, no fibers are torn out of the meat. This edge can be used for firm and soft food like meat, vegetables and fruits.



Serrated Edge

The serrated edge allows an easy cut through crusty food like a crispy bread and all fruits and vegetables with a skin.



Hollow/Granton Edge

The hollow Granton (USA) or fluted (Europe) edge creates pockets of air, which prevent food from sticking to the blade and allow for thinner slices. In addition, the ground edges thin down the blade, creating a very fine and thin edge.



Fundamentals of Different Blade Shapes



PARING KNIFE



SHAPING / PEELING KNIFE



TOMATO / BAGEL KNIFE



STEAK KNIFE

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CHEF KNIFE



Note: The Santoku Knife

The Japanese words for fish, meat and vegetables have been borrowed to coin the name *Santoku*.



SANTOKU KNIFE



PASTRY KNIFE



BONING KNIFE



SKINNING KNIFE



POULTRY KNIFE



FILLETING KNIFE



BREAD KNIFE