



EBM Professional 抗菌 ハンドル
SPECIAL INOX

HACCP Color Coded Knives for Professional

- Professional Model with Knife Guard
- Excellent Sharpness
- HACCP Antibacterial 7 Color Handle

Special hagane containing molybdenum steel for rust resistance. Hand-sharpened blade, it is a gem to satisfy all professionals with a wonderful sharpness from the time you have you purchase.



EBM Special Inox

① Gyuto Chef Knife

Blade	L	g	t	Code
※ 18cm	304	156	2.0	3165100
※ 21cm	335	182	2.0	3165200
※ 24cm	374	250	2.0	3165300
※ 27cm	403	278	2.2	3165400
※ 30cm	437	310	2.2	3165500
※ 33cm	467	332	2.2	3165600

② Petty Knife

Blade	L	g	t	Code
※ 12cm	233	93	1.7	3165700
※ 15cm	267	96	1.7	3165800

③ Boning East

Blade	L	g	t	Code
15cm	273	170	2.2	3165900

④ Boning West

Blade	L	g	t	Code
15cm	270	170	2.2	3166000

⑤ Sujihiki Knife

Blade	L	g	t	Code
24cm	373	198	2.3	3166100
27cm	392	202	2.3	3166200
30cm	433	240	2.3	3166300

⑥ Western Deba (Yo-deba)

Blade	L	g	t	Code
21cm	348	364	3.7	3166400
24cm	378	366	3.7	3166500
27cm	412	426	3.7	3166600

⑦ Wave Knife

Blade	L	g	t	Code
25cm	386	156	1.3	4652900
30cm	438	166	1.5	4653000
36cm	500	170	1.5	4653100

⑧ Salmon Slicer

Blade	L	g	t	Code
30cm	443	164	1.6	4653200



Blade

- Rust resistant and excellent durability special steel containing molybdenum steel excellent durability

Handle

- 7Color Handle Special resins containing antimicrobial agents
- Antibacterial... It is effective in bacteria related to food poisoning.
- Heat resistant 120°... Dishwasher, hot air sterilization, available steam and boiling sterilization
- Chemical resistance... Neutral detergent, bleach, alcohol disinfection OK
- Durability... Excellent wear resistance you can use it for long age

Please choose ※Mark code knife from 7 color below

00 10 20 30 40 50 60

When you order, please change 2digit of the code above