

EBM E-pro PLUS HACCP『All Stainless Steel Color Knife』Series Professional model

●Excellent sharpness and handle fit is exquisite and hygienic

Blade:Durable molybdenum vanadium steel with hand-grinding blade by craftsmen
Handle:Stainless Steel Special shape with easy-to-grip fit

**EBM E-pro PLUS****① Gyuto Chef Knife**

Blade	L	g	t	Code
* 18cm	310	135	2.0	8734000
* 21cm	340	150	2.0	8734100
* 24cm	370	195	2.5	8734200
* 27cm	410	240	2.5	8734300
* 30cm	440	260	2.5	8734400

② Petty Knife

Blade	L	g	t	Code
* 12cm	230	70	1.8	8734500
* 15cm	260	80	1.8	8734600

③ Santoku Knife

Blade	L	g	t	Code
* 16.5cm	295	145	2.0	8734700

④ Usuba Knide

Blade	L	g	t	Code
* 16.5cm	295	145	2.0	8734800

⑤ Sujihiki Knife

Blade	L	g	t	Code
* 24cm	370	165	2.4	8734900
* 27cm	410	190	2.4	8735000

⑥ Boning

Blade	L	g	t	Code
* 15cm	280	135	2.1	8735400

Please choose the color of *mark below 9colors



Silver
(00)

White
(10)

Red
(20)

Yellow
(30)

Green
(40)

Blue
(50)

Black
(60)

Brown
(70)

Pink
(80)

Please change 2digit color code from code last 2digit
*Silver is original color which is not painted

Choosing Whetstone

Please try whetstone EBM recomended

Rough
Stone



⑦ EBM Rough Stone (#220)
Extra Large
0607300
205×75×H50

Medium
Stone



⑧ EBM Professional
Medium Whetstone
(#1000)
5403200
205×70×H34

Fine
Stones

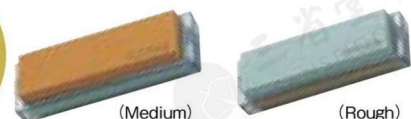


⑨ EBM Chemical
treatment Fine Stone
(#4000)
0608200
Stone Size:210×70×H22



⑩ King Fine Stone
with base S-1
(#6000)
5403300
Stone Size:210×73×H22

Rough
Medium



⑪ Shrimp Mark Double Stone
(Medium Grid · Rough)
0608800
Stone Size:175×55×H19
Medium Grid:#1000 Rough:#220

Sharpening very well for all type of kitchen knife. EBM confidentially recomend