

MILLENNIA™
 With unparalleled performance, Millennia™ knives are designed with innovative features to meet the demands of today's professional chefs. Limited lifetime warranty.



Ergonomic handle –a combination of Santoprene® for comfort and polypropylene for durability

Textured finger points provide slip resistance, grip, and safety

Protective finger guard

The highest quality Japanese steel offers easy edge maintenance and rapid resharpening for a razor-sharp edge

One-piece, high carbon, stain-free Japanese steel



M21820

8-Pc. Millennia™ Knife Roll Set

- Heavy-duty roll is lightweight and resistant to abrasions, tears, and scuffs
- Fully adjustable, detachable shoulder strap

Set includes:

- 7-Pocket Roll
- 3.5" Paring
- 6" Boning
- 7" Santoku –granton edge
- 8" Bread, offset –wavy edge
- 11" Slicer –granton edge
- 10" Sharpening Steel
- 8" Chef's

high quality
japanese
steel

MILLENNIA™



Chef's



- M22612 12"
- M22610 10"
- M22609 9"
- M22608 8"
- M22611 10" –granton edge **NEW**
- M18010 10" –wide
- M18000 8" –wide

Santoku



- M22707 7" –granton edge

Nakiri



- M22907 7"

Slicer



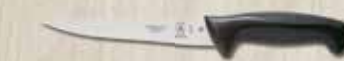
- M13914 14" –granton edge
- M23011 11" –granton edge
- M23112 12" –wavy edge
- M23111 11" –wavy edge

Bread



- M23210 10" –wide
- M22408 8" Offset –wavy edge
- M22508 8"

Fillet



- M22807 7" –flexible

Boning



- M22206 6" –narrow
- M22306 6"
- M23810 6" –wide
- M23820 6" –curved

Utility



- M23406 6" –wavy edge
- M23306 6"

Paring



Available in 3-Pack
 M23903 3" –slim
 M19903 3" –slim, serrated

- M22003 3.5"
- M23900P 3" –slim **NEW**
- M19901P 3" –slim, serrated **NEW**

Peeling



- M22102 2.5"



'Ready to Hang'
Clamshell Package

STAMPED