

SINCE
FONDE



1810

SABATIER

USING THE RIGHT KNIFE



CHEF KNIFE 8 in. (20.3 cm)

A kitchen essential, this knife chops, dices, minces, cuts and slices fruits and vegetables quickly and easily.



SANTOKU KNIFE 7 in. (17.8 cm)

Versatile asian-style knife, perfect for all your slicing, chopping and dicing needs; with kullens for nonstick motion.



SLICING KNIFE 8 in. (20.3 cm)

This the the knife to use for slicing ham, roasts and poultry. It's also great for slicing or chopping large fruits and vegetables.



PARING KNIFE 3.5 in. (8.9 cm)

With this short, strong blade, this knife is designed for peeling, slicing and cleaning fruits and vegetables.



SERRATED UTILITY KNIFE 5.5 in. (14 cm)

The utility knife provides close blade control for precision jobs like dicing vegetables and fruits.



KITCHEN SHEARS

These versatile shears perform dozens of jobs in the kitchen and around the house.



SHARPENING STEEL

Restore the razor-sharp cutting edges of your Sabatier® knives with just a couple of strokes.

INSTRUCTIONS FOR CARE

Hand-wash only



LIMITED LIFETIME WARRANTY

This fine product is warranted to be free from defects in material and workmanship. Any piece found to be defective under normal use and care will be repaired or replaced at no charge with the same item or an item of equal or better value. Individual pieces should be returned to:

Lifetime Brands Canada, 195 Statesman Drive, Mississauga, Ontario, L5S 1X4.

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