

Kitchen knives guide

Finding the right knife for the right task can be tricky, however it's crucial you use the right knife to make the job a safe and simple process. Choose your knife based on the food group you are working with, always ensure your knives are sharp and that you use a colour coded cutting board to prevent cross-contamination. Always clean knives immediately after use and store them safely in a block or rack.



Santoku Knife

Similar to a chefs knife but thinner, the **Santoku Knife** is used for a variety of cutting tasks such as chopping, slicing, dicing and mincing. It's the most commonly used knife in commercial kitchens.



Kitchen Cleaver

The **Victorinox Kitchen Cleaver** has a tough edge, perfect for thicker meats, cartilage, and small bones. The knife's broad side can also be used for crushing during food preparation.



Cooking Knife

The **Victorinox Cooking Knives** are a great general purpose knife, available in various sizes and colours and should be used in conjunction with colour coded cutting boards.



Paring Knife

The **Victorinox Paring Knives** are a versatile knife in commercial kitchens. Often used to peel or cut fruit and vegetables into small pieces, or to carry out other similar intricate work.



Tomato & Steak Knife

The **Victorinox Steak & Tomato Knives** are a kitchen essential. A diverse knife with a serrated blade to easily cut fruit, vegetables and steak.

Fildes Food Safety offers a **range of knives** designed for multiple cooking purposes. Use the **Knife Sharpener** to create double bevelled edges that stay sharp longer.