



L'Expertise Céramique kitchen knives are the result of over 175 years of knife-making know-how. Their blade edge is finely ground and highly polished for superb edge-retention and resilience. And of course with the super sharp cutting performance you'd expect from Sabatier Professional.

Ceramic blades are super sharp and stay that way far longer than steel blades. They will not corrode and in use will prevent the discolouration and tainting of food.

The technology used in the manufacture of our ceramic knives ensures that the zirconia blade core is extremely compact and strong. This helps to give the blade a longer life and superior flexural strength.

- Superior zirconia ceramic blades
- Soft grip counter-balanced handle
- Stay razor sharp for longer than steel knives
- With protective blade guards



SABATIER
PROFESSIONAL

L'expertise

Item no.	Description	Packaging	Pack Qty	EAN
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SABCK01	Paring Knife 7cm / 3" Blade. With black blade guard.	Secure hanging pack	6	5014765111807
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SABCK02	All Purpose Knife 10cm / 4" Blade. With black blade guard.	Secure hanging pack	6	5014765111814
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SABCK03	Santoku Knife 13cm / 5" Blade. With black blade guard.	Secure hanging pack	6	5014765111821
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SABCK04	Utility Knife 13cm / 5" Blade. With black blade guard.	Secure hanging pack	6	5014765111838
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SABCK05	Chef's Knife 15cm / 6" Blade. With black blade guard.	Secure hanging pack	6	5014765111845
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