

| KNIVES AT A GLANCE                    | AVAILABLE VARIETIES  | BLADE COMPOSITION                                     | HANDLE  | ADVANTAGES   |
|---------------------------------------|--|---|---|--|
| V-Lo (Dexter-Russell)                 | Boning, bread, chef's, fillet, paring, Santoku, slicer   | High-carbon, stain-free steel                         | Combination of thermo-plastic elastomer and polypropylene | Ergonomic handles have a ridged texture for extra comfort and control; design also helps handles shed moisture for increased stability |
| 1905 (Friedr. Dick Corp.)             | Bread, chef's, fillet, paring, Santoku, slicer, utility  | High-carbon stainless steel                           | Aseptic polypropylene                                     | Half bolster design provides finger guard; distinctive steel ring design on handle for quick identification in crowded kitchens        |
| Millennia Collection (Mercer Cutlery) | Boning, bread, chef's, fillet, offset, paring, peeling, Santoku, slicer, Usuba (vegetable)                           | High-carbon, stain-free Japanese steel                | Combination of Santoprene and polypropylene               | Ergonomic handle with textured finger points and protective finger guard for slip resistance   |
| San Moritz Elite (Messermeister)      | Boning, bread, carving, chef's, fillet, garnishing, offset, paring, rocking, Santoku, slicer, steak, tomato, utility | High-carbon, molybdenum-vanadium, chromium tool steel | Polyoxymethaline  | Line includes a 5-inch "rocking" knife which functions like a mezzaluna for chopping and mincing                                       |
| TWIN Cermax M66 (J.A. Henckels)       | Boning, bread, carving, chef's, paring, Santoku, utility   | High-carbon, no-stain steel                           | Micarta compound  | Patented handle design accommodates varying hand sizes   |
| Revolution Series (Kyocera)           | Chef's, paring, Santoku, slicer, utility, vegetable cleaver  | Zirconium oxide (ceramic)                             | Resin   | Lighter in weight and longer edge retention than traditional knives  |

