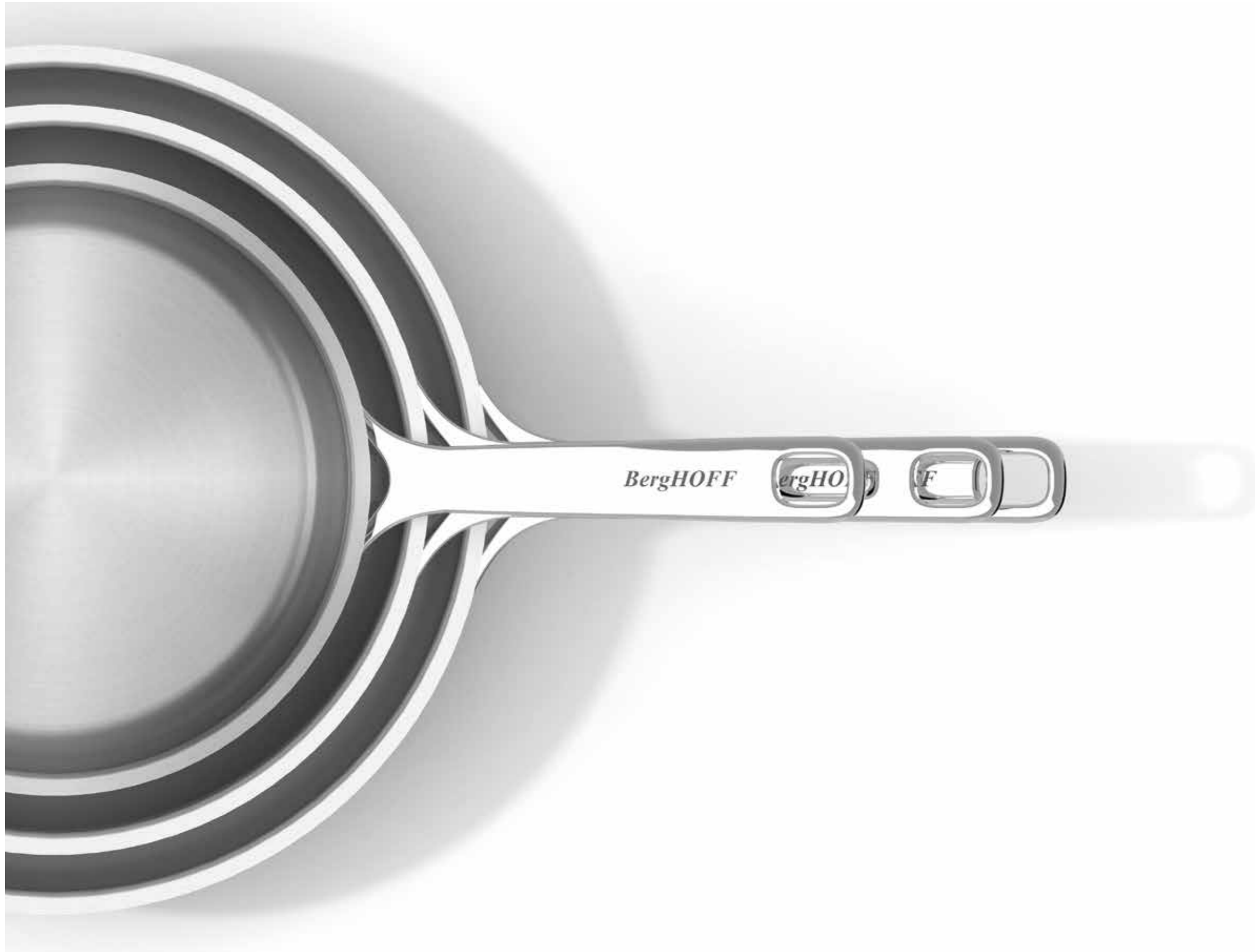


DINA

BergHOFF[®]



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THE STORY OF BERGHOFF

Welcome to BergHOFF, where affordable quality and design are guaranteed for everyone. At BergHOFF, our mission is simple: to deliver the finest products at the most competitive prices, all while embracing functional and innovative designs.

Explore a world of culinary excellence as we curate an extensive range of categories, including cookware, utensils, knives, bakeware, storage, and more. Our commitment is to provide you with a complete cooking experience, where each product is meticulously crafted to fit seamlessly into your kitchen.

Discover the essence of BergHOFF as we unveil a captivating array of series and products. Our catalogue is a testament to our commitment to bringing you the best designs at the best prices. What sets us apart is our relentless pursuit of perfection, manifested through annual additions that complement existing series and the constant development of ground-breaking, innovative products.

Join us on a journey of culinary sophistication and witness the convergence of quality, affordability, and cutting-edge design. At BergHOFF, your cooking experience is our priority, and we invite you to explore the extraordinary.



BERGHOFF STUDIO

The BergHOFF Studio is the heart of innovation where our dynamic team of creatives, marketers, product designers, and graphic designers work together to craft the future of cookware, kitchenware, and sustainable packaging.

From sparking inspiration to setting trends and creating innovative products, BergHOFF Studio is where culinary dreams come to life.

Whether we're launching a new product line or breathing new life into an existing series, our skilled and seasoned team thrives on meeting and exceeding creative and operational challenges.

Experience the art of cooking redefined with BergHOFF Studio.

AWARDS

Enter in the world of BergHOFF, where we take pride in not just crafting kitchenware but in creating masterpieces that inspire. Our commitment to excellence is evident in every step, from the initial sketch to the final product – a true labour of love.

For over 30 years, our dedication and passion for kitchenware have been recognised worldwide. We are honoured to have received numerous international design awards, a testament to our unwavering pursuit of originality and innovation. At BergHOFF, our designs don't just decorate kitchens; they make a statement, that captures the hearts of design juries around the world.



Discover our award-winning products



reddot



HENRY VAN DE VELDE LABEL 2015



GERMAN DESIGN



GOOD DESIGN



SUSTAINABILITY STRATEGY

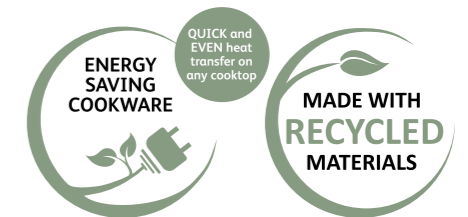
MOVING TOWARDS A SUSTAINABLE TOMORROW

At BergHOFF, we love our planet as much as you do. That's why we design durability, reusability and recyclability into all the kitchenware & cookware collections to minimize the impact of our products on nature. Examples are kitchen tools with double functions, jars that prevent food waste and smart cookware for more energy-efficient cooking.

We strongly believe in a total environment of saving energy, efficiency and time. The new generation BergHOFF kitchenware fits the needs of today's customers in a changing world. People today are looking for solutions to reduce the impact of the rising energy prices on their daily lives. BergHOFF is ready to respond to this evolution with new cookware series in different price categories. The new series are made from recycled materials, have a healthy ceramic coating without PFAS and are energy-efficient, which results in saving energy, time and money! BergHOFF believes in functional product design in consideration of the 3R strategy of waste management, to move towards a sustainable tomorrow. Together we can make a difference and at BergHOFF we are implementing these 3R's step by step.

RE USE
CYCLE
DUCE

The **3 key focus areas** of BergHOFF for a sustainable tomorrow.



REUSE

Our qualitative products are designed in a way to improve the overall product lifespan, where reusability of products is a key objective for a sustainable tomorrow.

REDUCE

Reducing energy consumption: We strongly believe in an environment of saving energy, efficiency and time. All of BergHOFF's cookware is incredibly energy-efficient due to the qualitative base for a quick and even heat distribution, resulting in time efficient cooking and avoids burned edges. You save energy, time and money.

Reducing plastics in packaging: We also reduce plastics in our packaging, such as poly bags and plastic laminations, to help the climate, as long as the safety is guaranteed.

RECYCLE

We keep 'design to recycle' in mind for both our products and packaging.

Recycling packaging: Most of our paper packaging is 100% recyclable and contains no plastics. We intent to have a FSC certified paper-based packaging which is 100% recyclable.

Recyclable or recycled materials: The majority of our new products are made with recyclable and/or recycled resources.



Watch video

DiNA

Embark on a culinary journey rooted in 30 years of expertise as we proudly unveil our latest masterpiece – the DiNA collection. More than just pots and pans, DiNA **embodies the very essence of BergHOFF's cook- and kitchenware DNA**. It's a reflection of our commitment to excellence, a testament to continuous improvement, and the result of three decades of unwavering dedication to the art of cooking.

Immerse yourself in the **legacy of BergHOFF**, where every kitchenware item is not just a tool, but a timeless symbol of culinary craftsmanship. The DiNA series is **meticulously crafted to ensure a high-tech look and feel that will stand the test of time**.

DiNA is not just a collection, it's **an ode to our journey, encapsulating the lessons, innovations, and passion that come from our DNA**. In the spirit of continuous improvement and innovation, DiNA presents a high-quality, minimalist, and timeless assortment of kitchen- and cookware items. Designed to be the building blocks of unforgettable dining experiences, these pieces are **created to stand the test of time for generations to come, catering to all levels of culinary expertise**. DiNA is more than just cookware, it's a trustworthy and culinary foundation for your well-being, promising longevity and joy in your kitchen.

Unleash your inner chef, embrace the DiNA experience, and set the stage for a lifetime of cooking enjoyment. With DiNA, every meal becomes a masterpiece, and every moment in your kitchen is an ode to the art of cooking.

FACTS

TIMELESS MUST-HAVES

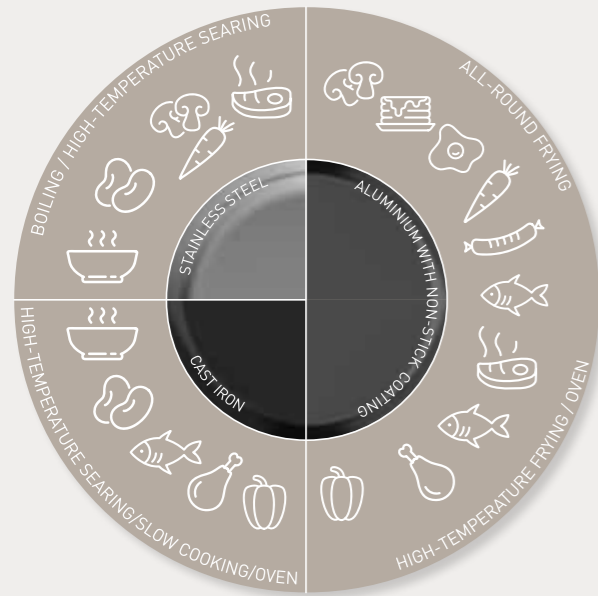
CLASSICS WITH A HIGH-TECH TWIST

DRIVEN BY INNOVATION

POTS
AND
PANS



THE RIGHT COOKWARE FOR EVERY USE



Choosing the right cookware for a specific job is easier said than done. The amount of cookware styles, coatings and colours can often be overwhelming. BergHOFF created cookware to tackle all types of challenges in your kitchen. Whether you're aiming for a perfectly seared steak, roasting crispy vegetables or boiling a perfect seasoned soup. BergHOFF has got you covered! We created a checklist to guide you through the large amount of cookware available on the market, to help you choosing the right cookware according to the ingredients and dish you prefer.

- 1/ **Make sure your new cookware matches your cooktop and oven.** BergHOFF offers cookware that fits all kinds of cooktops, including induction.
- 2/ **Size does matter.** Use the correct size of cookware to avoid hot spots and improve energy-efficient cooking.
- 3/ **Choose your cookware according to your ingredients.** A delicate fish or an authentic steak requires a different cooking approach. BergHOFF offers an assortment of cookware ideal for the preparation of all possible ingredients.
- 4/ **Choose your cookware according to the dish and the baking result you would like to achieve.** Do you want your steak to be medium or rare? Are you looking for a quick stir-fry dish or a slow-cooked stew?

In general, BergHOFF offers three types of high-quality cookware to cover all ingredients and baking results: **stainless steel**: ideal for boiling and high-temperature searing, **non-stick cookware**: ideal for all-round frying and **cast iron cookware**: perfect to prepare slow-cooked stews. The diagram shows you the perfect fit with our cookware based on your ingredients and baking result.



	STAINLESS STEEL The perfect partner for high-temperature searing & boiling	ALUMINIUM The all-round non-stick partner in your kitchen	CAST IRON For lovers of slow-cooking
MATERIALISATION	Made with qualitative recycled stainless steel. Available in uncoated finish for high-temperature searing and boiling or coated (CeraGreen) finish for non-stick frying.	Made with qualitative recycled aluminium and always coated with non-stick coating for a perfect non-stick result.	Made with durable cast iron and with enamel coating to preserve the perfect amount of flavour and taste in your ingredients.
INGREDIENTS	Meat Vegetables Soup Potatoes Pasta ...	Prepared meat Delicate fish Delicate ingredients ...	Soup Goulash Slow-cooked dishes ...
RESULT	Seared Boiled	Crispy Low-fat	Soft Tender



THE PERFECT PARTNER FOR HIGH-TEMPERATURE SEARING: (RECYCLED) STAINLESS STEEL COOKWARE

There is a reason why most professional chefs prefer (recycled) stainless steel cookware. Stainless steel is just what you want in terms of **durability**. Life long cooking pleasure is guaranteed! In general, BergHOFF stainless steel cookware is a sustainable choice for the environmentally conscious, modern kitchen.

Next to this, (recycled) stainless steel cookware allows you to **cook at high temperatures** and is completely PFOA- and PTFE-free. The multi-layered, conductive base is the perfect partner in **energy-efficient cooking**. When you've enjoyed your meal, just pop your (recycled) stainless steel cookware in the dishwasher. No need to worry about using metal utensils while cooking, as this cookware is **scratch-resistant**.

Every (recycled) stainless steel product is **100% recyclable** and made from plastic-free, renewable materials that can be reused again and again. (Recycled) stainless steel cookware is available uncoated, ideal if you are looking for heat-resistant and extreme durable cookware, and available with CeraGreen non-stick coating, ideal to prepare more fragile ingredients.

The BergHOFF cookware made with recycled stainless steel, has the same quality and characteristics as any other item made from virgin stainless steel.



THE ALL-ROUND NON-STICK PARTNER IN YOUR KITCHEN: (RECYCLED) ALUMINIUM COOKWARE:

(Recycled) aluminium is known for its **excellent heat distribution**. It conducts heat faster than stainless steel cookware. Aluminium cookware is always combined with a **non-stick coating** and therefore suitable for healthy cooking with a minimum of fat and guarantees **easy food release**.

In general, BergHOFF is using two types of coatings for (recycled) aluminium cookware: a **healthy* (PFAS-free) ceramic non-stick coating**, called CeraGreen or a **durable industrial non-stick coating**, called FernoGreen. Both coatings have high-quality non-stick performances. BergHOFF cookware, made with recycled aluminium, has the same quality and characteristics as any other item made from virgin aluminium.



FOR LOVERS OF SLOW-COOKING: CAST IRON COOKWARE

Enamelled cast iron is best used at low to medium heat for an even heat distribution. It retains no odours or flavours and is non-reactive, making it **ideal for slow cooking, sauteing and baking**. Cook with non-metallic tools to avoid cracking the enamel.

* Contains NO PFAS and NO PFAS were used during the manufacturing process, unlike pans with PTFE coating. Lower CO₂ emissions during production than PTFE-coated pans. Contains no "Substance of Very High Concern" (SVHC) at a concentration > 0.1% weight by weight, as currently appearing in the European ECHA "Candidate list for authorization". Regarding toxic substances, complies according the REACH-regulation (EG) N° 1907/2006.

THE PERFECT COATING

BergHOFF offers two types of non-stick cookware ideal for the preparation of all your fragile ingredients. In any aluminium and some cast iron pots as well as some stainless steel pots you'll find a coating that serves as a buffer between your ingredients and the body material. In general, BergHOFF is using a CeraGreen or a FernoGreen non-stick coating. Curious to find out what's the difference? Keep on reading!

CERAGREEN NON-STICK COATING

BergHOFF's ceramic non-stick coating is called CeraGreen. This CeraGreen ceramic non-stick coating is made of strong, natural-based material and comes in many mineral-based blends. Our ceramic coating is healthy*^{*}: does not contain any PFAS, which is better for you and the environment.

A ceramic coating has a good non-stick performance, allowing you to cook with little to no fat. This ceramic coating is the perfect alternative for common PTFE non-stick coatings in terms of durability, non-stick performance and maintenance.

CeraGreen is available in many colours from light to dark, all resistant to colour transmission, while cooking.

^{*} Contains NO PFAS and NO PFAS were used during the manufacturing process, unlike pans with PTFE coating.

Lower CO₂ emissions during production than PTFE-coated pans.

Contains no "Substance of Very High Concern" (SVHC) at a concentration > 0.1% weight by weight, as currently appearing in the European ECHA "Candidate list for authorization". Regarding toxic substances, complies according the REACH-regulation (EG) N° 1907/2006.

FERNOGREEN NON-STICK COATING

Inside all aluminium cookware as well as some stainless steel cookware you'll find a coating that acts as a buffer between your food and the body of the cookware. FernoGreen is an industrial non-stick coating used for cookware (PTFE) and bakeware (silicone-polyester).

This unique coating is renowned for its ultimate non-stick properties. It prevents food from sticking to the pan while cooking, even with an absolute minimum of oil. PTFE coatings repel oil, water, and nutrients. Sugars, gluten, and proteins cannot adhere to the surface. Just make sure you take good care of your cookware by using soft utensils, never cut into your pan and use protectors when storing to avoid scratching the coating. Our FernoGreen coating does not contain PFOA, GEN-X, BPA, APEO, NMP or PFOS.



SUSTAINABLE FORMULA LABEL

Best for you, your health, and the environment. This Sustainable Formula label meets important environmental and health requirements. It has a significant contribution and impact on sustainability issues.

It guarantees the PTFE non-stick coating is:

1 Produced without pollutants:

Our aim is to protect the environment and thus human life in the whole production process. Therefore, all substances on the SVHC list (Substances of Very High Concern) of the EC REACH Regulation 1907/2006, are banned from the formulation of our coatings.

2 Resource-efficiently produced:

Our manufacturers consistently focus on the development of coatings that are produced and processed as resource efficiently as possible. (CO₂-neutral production / Closed loop water usage / water-thinnable coating materials)

3 Produced in a safe working environment:

We insist on a safe working environment in the processing and manufacture of our coatings, because we do not use substances listed in Annex XVII (EC REACH Regulation 1907/2006), even though their use for the production of coatings is permitted there.

The above will be monitored and adapted continuously to the latest EU legislation, which is strictly controlled by accredited third-party test labs.





ENERGY-EFFICIENT COOKING

Let's face it, we are all looking for ways to save energy in the kitchen these days. After all, nobody likes waiting for a pot of water to boil. Good news, BergHOFF cookware will save you a lot of energy thanks to the excellent energy efficiency of its cookware series.

Always looking for the best solution, BergHOFF combines suitable and effective high-quality materials to optimise energy-efficient cooking. For example, BergHOFF's encapsulated base technology combines the heat induction capacity of the high-magnetic stainless steel with the excellent thermal conductivity of the aluminium core disk. This capsule base technology is designed for maximum efficiency, durability and cooking pleasure.

In general, using BergHOFF cookware means less cooking time and equals more energy savings for you and your family! By taking a few small steps, you save energy, time and thus money. Discover our tips & tricks below.

TIPS & TRICKS

- 1 Use full disk cookware or cookware with a high-grade capsule technology.
- 2 Cooking with designated lids significantly reduces cooking time.
- 3 Use the right pots & pans: The diameter of the base of your pots and pans should match the cooking zone to minimise energy loss.
- 4 Passive cooking: Take advantage of the residual heating in your cookware by taking it off the cooktop and let your dish rest for a few more minutes using the lid until the cooking time is done properly. Not only will you save energy but also reduce CO₂ emissions up to 80%.
- 5 Cook with less water or even steam your dishes: saving vitamins and cooking time, resulting in less energy consumption.
- 6 Make one-pot dishes in a wok or skillet.
- 7 Do not leave your extractor hood on the highest setting and clean the filter regularly.
- 8 Defrost and cool: Defrost frozen ingredients in the fridge to reduce energy consumption.



Watch video

HELIX COOKWARE

Experience culinary excellence with our Helix series, a timeless blend of durability and sound quality. With smoked, tinted glass lids for a chic look, this series is the perfect starter set for any home cook. Made with recycled stainless steel and recycled aluminium, with non-stick CeraGreen coating, these cookware items are suitable for all cooktops, including induction, ensuring energy-efficient cooking with a high-quality base. The Helix series combines enduring style with practicality, making it your reliable cooking partner for years to come!

Recycled stainless steel: the perfect partner for high-temperature searing

- Made with recycled stainless steel
- Capsuled base conducts heat fast and evenly for energy-efficient cooking
- Ovenproof up to 250°C / 486°F (without lid)
- Stylish black tinted glass lid with integrated venting hole
- Scratch-resistant body
- Inside capacity marks
- Suitable for all cooktops, including induction
- Easy to clean
- Dishwasher safe

Recycled aluminium: the all-round non-stick partner in your kitchen

- Made with recycled aluminium
- Healthy CeraGreen ceramic non-stick coating (PFAS-free)
- Full disk base conducts heat fast and evenly for energy-efficient cooking
- Ovenproof up to 180°C / 356°F
- Stay-cool handle for extra comfort and safety
- Suitable for all cooktops, including induction
- Easy to clean
- Easy food release



RECYCLED STAINLESS STEEL:
the perfect partner for high-temperature searing

HELIX



COVERED SAUCEPAN

1315077

16,00 cm - 6 2/4"

1,50 L - 1.60 qt



COVERED CASSEROLE

1315078

18,00 cm - 7 1/4"

2,10 L - 2.20 qt

1315079

20,00 cm - 8"

3,00 L - 3.20 qt



FRYING PAN

1315083

24,00 cm - 9 2/4"

2,20 L - 2.30 qt



WOK

1315082

30,00 cm - 12"

5,30 L - 5.60 qt



COVERED STOCKPOT

1315080

24,00 x 15,00 cm - 9 2/4 x 6"

6,60 L - 7,00 qt



COVERED STOCKPOT

1315081

26,00 x 19,00 cm - 10 1/4 x 7 2/4"

10,00 L - 10.60 qt



5-PC STEAMER SET

1315161

28,00 cm - 11"

8,50 L - 9.0 qt



Materials: Body: recycled stainless steel - Base: capsuled base - Cover: Glass
Handle: Stainless steel

**3-PC FRYING PAN SET**

1315084

Frying pan	20,00 cm (8")	1,30 L (1.37 qt)
Frying pan non-stick	24,00 cm (10")	2,20 L (2.30 qt)
Frying pan	28,00 cm (11")	3,30 L (3.49 qt)

**7-PC COOKWARE SET**

1315085

Covered saucepan	16,00 cm (6 2/4")	1,50 L (1.60 qt)
Covered casserole	20,00 cm (8")	3,00 L (3.20 qt)
Covered stockpot	24,00 x12,00 cm (10")	5,40 L (5.70 qt)
Frying pan	24,00 cm (9 2/4")	2,20 L (2.30qt)



Material: Body: Recycled stainless steel - Base: Capsuled base - Handle: Stainless steel - Cover: Glass
 Material non-stick frying pan: Body: Recycled stainless steel - Coating: CeraGreen -
 Base: Capsuled base - Handle: Stainless steel



RECYCLED ALUMINIUM:

the all-round non-stick partner in your kitchen

**PANCAKE PAN
NON-STICK**

1315091

28,00 cm (11")
0,70 L (0.70 qt)**GRILL PAN
NON-STICK**

1315092

26,00 cm (10 1/4")
2,00 L (2.10 qt)**FISH PAN
NON-STICK**

1315093

34,00 x 23,00 cm (13 1/4 x 9 2/4")
1,90 L (2 qt)**3-PC FRYING PAN SET
NON-STICK**

1315090

Frying pan non-stick	20,00 cm (8")	1,00 L (1.06 qt)
Frying pan non-stick	24,00 cm (9 2/4")	1,50 L (1.58 qt)
Frying pan non-stick	28,00 cm (11")	2,30 L (2.43 qt)

**4-PC FRYING PAN SET
NON-STICK WITH TURNER**

1315094

Frying pan non-stick	20,00 cm (8")	1,00 L (1.06 qt)
Frying pan non-stick	24,00 cm (9 2/4")	1,50 L (1.58 qt)
Grill pan non-stick	26,00 cm (10 1/4")	2 L (2.10 qt)
Pancake pan non-stick	25,00 cm (10")	0,65 L (0.68 qt)
Slotted turner		



Material: Body: Recycled aluminium - Coating: CeraGreen - Base: Full disk - Handle: Phenolic resin
Material slotted turner: Head: Nylon + silicone overmould - Handle: PP + TPE overmould



HELIX

RECYCLED STAINLESS STEEL & RECYCLED ALUMINIUM:
the best of both worlds



9-PC COOKWARE SET

1315089

Covered saucepan	16,00 cm (6 2/4")	1,50 L (1.60 qt)
Covered casserole	20,00 cm (8")	3,00 L (3.20 qt)
Covered stockpot	24,00 cm x 15,00 cm (9 2/4 x 6")	6,60 L (7 qt)
Frying pan non-stick	20,00 cm (8")	1,00 L (1.06 qt)
Frying pan	24,00cm (9 2/4")	2,20 L (2.30 qt)
Grill pan non-stick	24,00 x 24,00cm (9 2/4 x 9 2/4")	1,70 L (1.80 qt)



Material: Body: Recycled stainless steel - Base: Capsuled base - Handle: Stainless steel

Material non-stick frying / grill pan: Body: Recycled aluminium - Coating: CeraGreen - Base: Full disk
Handle: Stainless steel





META COOKWARE

For those who want to add some extra cachet to their cookware, these Meta pots and pans are a perfect fit. With its professional quality and straight-forward design, these 7-pc and 10-pc Meta sets are perfect for all levels of home cooks who seek a chef-grade starter set. Enjoy chef-friendly features like stay-cool long handles and wide side and lid handles for smooth and effortless juggling around the kitchen.

Recycled stainless steel pots: the perfect partner for high-temperature searing

- Made with recycled stainless steel
- Capsuled base conducts heat fast and evenly for energy-efficient cooking
- Ovenproof up to 250°C / 486°F
- Scratch-resistant body
- Stay-cool handle for extra comfort and safety
- Inside capacity marks
- Suitable for all cooktops, including induction
- Easy to clean
- Dishwasher safe

Recycled aluminium frying pan: the all-round non-stick partner in your kitchen

- Made with recycled aluminium
- Healthy CeraGreen ceramic non-stick coating (PFAS-free)
- Full disk base conducts heat fast and evenly for energy-efficient cooking
- Ovenproof up to 230°C / 466°F
- Stay-cool handle for extra comfort and safety
- Suitable for all cooktops, including induction
- Easy to clean
- Easy food release



RECYCLED STAINLESS STEEL & RECYCLED ALUMINIUM:

the best of both worlds

Looking for a cookware set that covers all the basics and immediately adds a touch of style to your cooktop? Then this 7-pc cookware set is just the thing for you! It consists of a 16 cm covered saucepan, a 20 cm covered casserole, a 24x12cm covered stockpot and a non-stick frying-pan, which are all suited for every kind of cooktop, induction included.

All pots are made of high-quality recycled stainless steel for extra durability and hygiene and the pots come with a recycled stainless steel cover. The frying pan is made of recycled aluminium and has a healthy, ceramic CeraGreen coating which allows you to cook with little or no oil and is easy to clean.



7-PC COOKWARE SET

1315154

Covered saucepan	16,00 cm (6 2/4")	1,60 L (1.40 qt)
Covered casserole	20,00 cm (8")	3,00 L (3.20 qt)
Covered stockpot	24,00 x 14,00 cm (9 2/4 x 5 2/4")	5,60 L (5.90 qt)
Frying pan non-stick	28,00 cm (11")	2,50 L (2.60 qt)

RECYCLED STAINLESS STEEL POTS:

the perfect partner for high-temperature searing

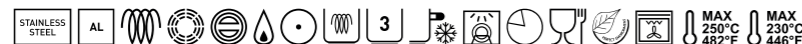
This 10-pc cookware set, which includes a recycled stainless steel saucepan, two casseroles, a stockpot and a sautépan, all with lid, gives you all the basic cookware you need for your everyday cooking adventures. The items are made from high-quality recycled stainless steel to withstand the test of time and feature a base that ensures even heat transfer for energy-efficient cooking. Prepare your meals on any kind of cooktop, including induction, and simply put the pots in the dishwasher for easy cleaning.



10-PC COOKWARE SET

1315155

Covered saucepan	16,00 cm (6 2/4")	1,60 L (1.70 qt)
Covered casserole	18,00 cm (7")	2,30 L (2.40 qt)
Covered casserole	20,00 cm (8")	3,00 L (3.20 qt)
Covered stockpot	24,00 x 14,00 cm (9 2/4 x 5 2/4")	5,60 L (5.90 qt)
Covered sautépan	24,00 cm (9 2/4")	2,60 L (2.70 qt)



Material: Body: Recycled stainless steel - Base: Capsuled base - Handle: Stainless steel
Cover: Recycled stainless steel Material non-stick frying pan: Body: Recycled stainless steel
Coating: CeraGreen - Base: Full disk - Handle: Stainless steel



Material: Body: Recycled stainless steel - Base: Capsuled base - Handle: Stainless steel - Cover: Recycled stainless steel

KITCHEN KNIVES





A KNIFE FOR EVERY CUTTING TASK

One of the most important tools in your kitchen is your knife collection. There are many different types of kitchen knives, each designed for a specific purpose. Read more about the different types of knives and their uses, and find your perfect partner for chopping, slicing and dicing!

PARING KNIFE

A paring knife can be described as a small, lightweight knife with a straight cutting edge. It usually measures between 6 and 10 cm (2 ½ and 4 inches). This all-purpose knife is ideal for peeling and other small tasks.



(SERRATED) UTILITY KNIFE

With a size between a paring knife and a chef's knife, between 10 and 18 cm (4 and 7 inches), combined with a straight cutting edge, the utility knife is suitable for all general cutting tasks. A serrated utility knife is especially used for slicing bread, meats or other foods with a hard crust or outer skin.



VEGETABLE KNIFE

A vegetable knife is designed to cut, dice, slice and chop vegetables, herbs or fruit, but not to cut meat. The blade of this knife is broad, light and has a rather thinner blade allowing you to cut cleaner. Most vegetable knives are 11 or 12 cm (4 ½ and 5 inches) long.



CHEF'S KNIFE

A chef's knife is usually 13 and 30 cm or 5 and 12 inches long. The chef's knife is the most commonly used knife in the kitchen for all kinds of tasks. The upward curved tip allows the knife to be tilted for easy cutting on the cutting board. The wide, heavy blade can make a chef's knife also suitable as a chopper.



SANTOKU KNIFE

An Asian-style knife of about 12 to 19 cm long (5 to 7 ½ inches) with a straighter edge than a chef's knife, it's an all-rounder for a variety of tasks. The wide blade allows for some typical activities such as crushing garlic and scooping up the chopped ingredients on the blade.



BONING KNIFE

The opposite of a cleaver or chopper, the boning knife has a thin, flexible blade of 10 to 16 cm (4 or 6 ¼ inches). It's used to remove the bones from cuts of meat. The thin blade allows it to get into small spaces. It is often available in a flexible or inflexible version. The flexible version is ideal for poultry and fish, while the inflexible version is good for beef and pork.

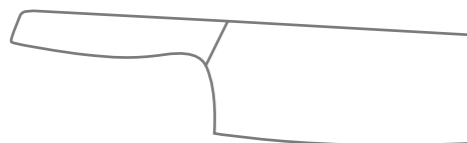


BREAD KNIFE

A bread knife is a fairly large knife between 15 and 25 cm (6 and 10 inches) with a serrated blade. It is used for food that is hard on the outside and soft in the middle, such as bread and other bakery goods.

**CHOPPER / CLEAVER**

This 15 to 18 cm (6 to 7 inches) long knife has a wide, rectangular, thick blade. It's made for cutting large pieces of meat and chopping its bones. Some of these choppers have a hole at the end for hanging on the rack.

**CHEESE KNIFE**

Characteristic of the cheese knife is the upwardly curved tip, which makes serving easier. For soft cheeses the knife has a serrated blade with holes to prevent the cheese from sticking to the blade. Hard cheeses require a firm blade to cut through the toughest varieties.

**STEAK KNIFE**

While other knives are used in the kitchen to prepare your meal, the steak knives are designed to be used at the table when steak or other meats is being served.

**CARVING KNIFE**

The carving knife is a large knife between 19 and 38 cm (7 1/2 and 15 inches), and is used to cut thin slices of meat. They are generally shorter and wider than the so called slicing knives. You can combine the carving knife with a carving fork to hold the roast, for example.

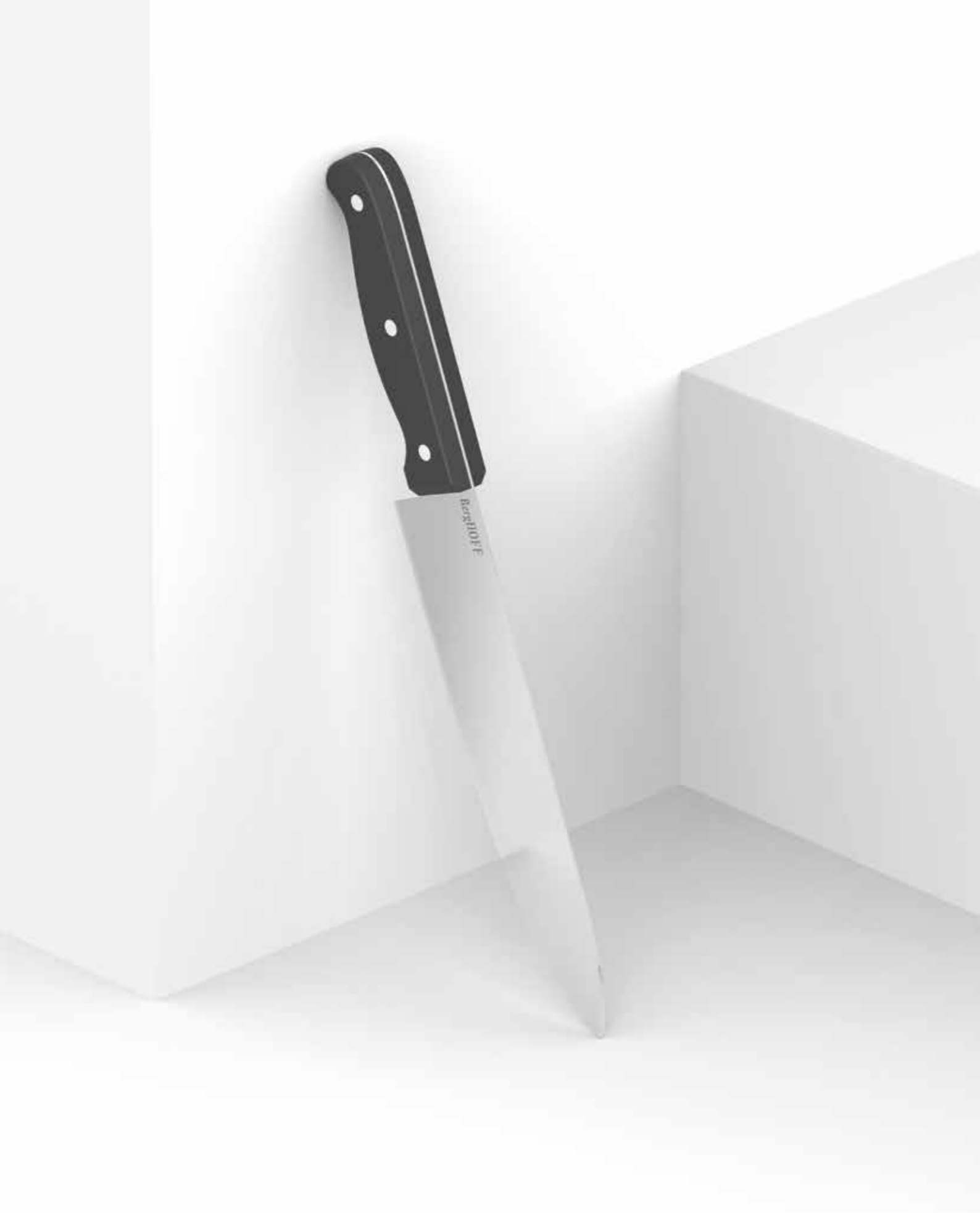
**CARVING FORK**

When slicing poultry, roast, ham or other types of meat, a carving fork is used to hold the meat securely in place while cutting the meat with the carving knife. The carving fork makes sure you don't have to touch the meat and keeps your hands away from the sharp blades of the carving knife. Most carving forks are between 17 and 19 cm long (6 3/4 and 7 1/2 inches).

**POULTRY SHEARS**

Poultry shears are specially designed to cut through bone, chicken skin and other tough materials. These shears can be used as general purpose kitchen shears, suited for a wide variety of heavy duty kitchen tasks.





Introducing the Pica 7-pc knife block set, where sophistication meets precision in the art of culinary craftsmanship. This distinguished ensemble promises to elevate your culinary experience to new heights.

Made from solid bamboo, the knife block stands proudly on a stylish stainless steel base, creating a harmonious fusion of form and function. Complemented by six exquisite stainless steel cutting tools, this set ensures you are impeccably equipped for a myriad of cutting tasks.

Among them, the bread knife, chef's knife, carving knife, utility knife, paring knife, and kitchen scissors showcase high-quality stainless steel blades, meticulously hand-sharpened to maintain enduring sharpness. The ergonomic design of each handle adds a touch of refined comfort, ensuring a seamless and pleasurable cutting experience.

When this 7-pc masterpiece finds its place on your worktop, it beckons you to explore the realm of culinary finesse and showcase your cutting skills.

Unveil the sophistication of your kitchen with the bamboo elegance knife block set, where every cut is a testament to timeless style and precision.

Why you'll love it:

- Ergonomic handle for a safe and comfortable grip
- Versatile set with a knife for every cooking task
- High-quality stainless steel blade
- Hand-sharpened blade
- Stylish wooden knife block



7-PC KNIFE BLOCK SET

1315152

1 x paring knife	8,00 cm (3 1/4")
1 x utility knife	12,50 cm (5")
1 x chef's knife	20,00 cm (8")
1 x bread knife	20,00 cm (8")
1 x carving knife	19,00 cm (7 1/2")
1 x scissors	20,00 cm (8")
1 x block	



Material block: Body: Rubber wood + stainless steel Material knives: Blade: Stainless steel - Handle: ABS + rivets

Ready to take your knife skills to the next level? Look no further than our irresistible 6-pc Entity knife block, a kitchen essential for any budding culinary virtuoso!

Unleash your inner chef with this dynamic set of hand-sharpened stainless steel perfection. The ensemble boasts a curated selection of knives, including a paring knife, utility knife, carving knife, bread knife, and the pièce de résistance, the chef's knife.

With this series, you'll be armed and ready for any culinary adventure that comes your way. But it's not just about the knives, the stunning wooden knife block is a showstopper in its own right. By keeping your blades organised and within arm's reach, it transforms your kitchen into a haven of efficiency and style.

Why this set is irresistible:

- Ergonomic handle for a safe and comfortable grip
- Versatile set with a knife for every cooking task
- Hand-sharpened blade
- Stylish wooden knife block
- Non-slip base for extra stability

6-PC KNIFE BLOCK SET

1315153

1 x paring knife	8,50 cm (3 1/4")
1 x utility knife	10,50 cm (4 1/4")
1 x chef's knife	20,00 cm (8")
1 x bread knife	20,00 cm (8")
1 x carving knife	20,00 cm (8")
1 x block	



Material block: Body: Rubber wood Material knives: Blade: Stainless steel - Handle : Stainless steel + ABS

PRIME

Unleash your inner chef with the razor-sharp precision of the Prime paring knife, boning knife, santoku knife, and carving knife, the essential quartet for crafting a dazzling array of culinary delights.

Each blade, made from high-quality stainless steel, has a mesmerizing ceramic non-stick coating that ensures each cut is a seamless dance without the hassle of food sticking to the blade.

The ergonomic handles, made from resilient polypropylene, provide a secure grip that feels like an embrace, ensuring total control when slicing, carving or boning.

Why this set is a game-changer:

- Ergonomic handle for a safe and comfortable grip
- Blade with non-stick coating
- Sharp stainless steel blade
- Versatile set
- Easy to use

4-PC KNIFE SET

1315108

1 x paring knife	9,00 cm (3 2/4")
1 x santoku knife	16,50 cm (6 2/4")
1 x boning knife	15,00 cm (6")
1 x carving knife	20,00 cm (8")



Material: Blade: Stainless steel + ceramic coating - Handle: PP + stainless steel

MATRIX

Elevate your dining experience with our exquisite set of 6 Matrix steak knives. From sizzling steaks to succulent pork chops and crispy pizzas, this set will make every culinary delight effortless.

Why you'll adore our steak knives:

- Stylish satin finish
- Well-balanced for increased control
- Sharp stainless steel blade
- Slices easily through your steak

6-PC STEAK KNIFE SET

1315107

6 x steak knife	11,50 cm (4 2/4")
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Material: Blade: Stainless steel - Handle: PP

Step into culinary perfection with our Codon series, an Asian-inspired knife collection. Discover the art of precision with 5 santoku knives, each designed for specific cutting tasks. Some feature non-stick perforations, ensuring smooth, flowing cuts. Others boast scalloped indentations, reducing friction for quick and efficient slicing.

But that's not all, meet our versatile cleaver, a kitchen favorite. Effortlessly handle large meats, fish, and poultry, while excelling at chopping, mincing, and slicing. When it comes to cracking open shellfish like lobster or crab, the back of the blade is your trusty ally.

Elevate your kitchen with the Codon series, where Asian-inspired craftsmanship meets efficiency and style!



1315105 **SANTOKU KNIFE** 11,50 cm (4 1/2")



1315101 **SANTOKU KNIFE WITH HOLES** 12,50 cm (5")



1315102 **SANTOKU KNIFE SCALLOPED** 12,50 cm (5")



1315100 **SANTOKU KNIFE WITH HOLES** 17,00 cm (6 3/4")



1315104 **SANTOKU KNIFE** 17,00 cm (6 3/4")



1315103 **CLEAVER** 17,00 cm (6 3/4")

3-PC KNIFE SET

1315106

- | | |
|------------------------------|-------------------|
| 1 x santoku knife with holes | 12,50 cm (5") |
| 1 x santoku knife with holes | 17,00 cm (6 3/4") |
| 1 x carving knife | 21,00 cm (8 1/4") |



Material: Blade: stainless steel - Handle: PP

Elevate your kitchen with our 8-pc knife block set Frame, a sleek, black masterpiece that holds 7 high-quality knives. With hand-sharpened stainless steel blades, ergonomic handles, and a versatile set including a paring knife, utility knife, carving knife, bread knife, chef's knife, santoku knife, and poultry shears, this series ensures optimal control in every cut. Perfect for both professional and domestic use, it's the epitome of sophistication and functionality.

Why you'll love this knife block set:

- Ergonomic handle for a safe and comfortable grip
- Well-balanced for increased control
- Stylish wooden knife block
- Perfect for both professional and domestic use
- Versatile set



8-PC KNIFE BLOCK SET

1315087

1 x paring knife	9,00 cm (3 3/4")
1 x utility knife	12,50 cm (5")
1 x chef's knife	20,00 cm (8")
1 x santoku knife	17,50 cm (7")
1 x bread knife	20,00 cm (8")
1 x carving knife	20,00 cm (8")
1 x poultry shears	25,00 cm (10")
1 x block	



Material block: Body: Rubber wood | Material knives: Blade: Stainless steel - Handle: Stainless steel

Designed for culinary excellence, our Gene series features a chef's knife, a bread knife, a carving knife, two sizes of santoku knives, a utility and a serrated utility knives, a paring knife, and a poultry shears, a comprehensive arsenal for all your kitchen cutting tasks. Whether you're a novice or an experienced chef, these knives, with their forged stainless steel blades, offer the perfect balance for enhanced control and impeccable cutting results. Enhance your cooking experience with precision and style!

	1315066 PARING KNIFE	9,00 cm (3 2/4")
	1315065 UTILITY KNIFE	12,50 cm (5")
	1315064 SERRATED UTILITY KNIFE	12,50 cm (5")
	1315059 CHEF'S KNIFE	20,00 cm (8")
	1315063 SANTOKU KNIFE	13,50 cm (5 2/4")



Material: Blade: stainless steel - Handle: ABS + rivets

GENE

VECTOR

1315062 **SANTOKU KNIFE** 18,00 cm (7")1315060 **BREAD KNIFE** 20,00 cm (8")1315061 **CARVING KNIFE** 20,00 cm (8")1315067 **POULTRY SHEARS** 25,00 cm (10")**3-PC KNIFE SET**

1315068

1 x utility knife	13,50 cm (5 2/4")
1 x chef's knife	20,00 cm (8")
1 x santoku knife	13,50 cm (5 2/4")



Material: Blade: stainless steel - Handle: ABS + rivets

Enter the captivating realm of the Vector series, where contemporary design meets unrivalled functionality. This stylish and attractive knife series goes beyond aesthetics, its ergonomically designed handle gives you the confidence to cut like a seasoned professional. Experience effortless precision with the high-quality, non-stick coated stainless steel blades, to ensure every cut is smooth and stress-free.

The added bonus of a protective sleeve enhances both safety and longevity, making these knives a stylish and practical addition to any kitchen.

1315122 **PARING KNIFE** 10,00 cm (4")1315121 **CHEF'S KNIFE** 13,00 cm (5")1315120 **SANTOKU KNIFE** 14,00 cm (5 1/2")**3-PC KNIFE SET**

1315123

1 x paring knife	10,00 cm (4")
1 x chef's knife	13,00 cm (5")
1 x santoku knife	14,00 cm (5 1/2")



Material knives: Blade: Stainless steel + ceramic coating - Handle: PP Material sleeve: PP

BORON

Upgrade your kitchen with the Boron knives and knife block set, a modern marvel of sleek design and versatility. This series includes an range of easy-to-use knives. Each knife is made from high-quality stainless steel with a stylish black coating, for lasting sharpness and easy maintenance. Enjoy the graceful design with rounded lines and a tactile handle that seamlessly flows into the blade, enhancing both hygiene and aesthetics.

The bamboo knife block holder completes the ensemble with five slots for your Boron knives. Elevate your culinary space with Boron, where style meets functionality!



BORON



1315145 **PARING KNIFE** 8,50 cm (3 2/4")



1315146 **UTILITY KNIFE** 13,00 cm (5")



1315144 **VEGETABLE KNIFE** 12,00 cm (4 3/4")



1315139 **CHEF'S KNIFE** 13,00 cm (5")



1315138 **CHEF'S KNIFE** 19,50 cm (7 3/4")



1315140 **SANTOKU KNIFE** 16,00 cm (6 2/4")



1315143 **BONING KNIFE** 15,00 cm (6")



1315137 **BREAD KNIFE** 23,00 cm (9")



1315141 **CARVING KNIFE** 19,50 cm (7 3/4")



1315142 **CARVING FORK** 17,00 cm (6 3/4")



6-PC KNIFE SET

1315088

1 x paring knife	8,50 cm (3 2/4")
1 x utility knife	13,00 cm (5")
1 x chef's knife	19,50 cm (7 3/4")
1 x santoku knife	16,00 cm (6 2/4)
1 x carving knife	19,50 cm (7 3/4")
1 x block	



Material block: Body: Bamboo wood Material knives: Blade: Stainless steel + PVD coating - Handle: Stainless steel + PVD coating



Distinguished by premium wooden handles and a forged bolster for perfect balance, the Ion knife series stands as the exclusive knife solution for your kitchen.

This 3-pc set includes the versatile chef's knife for slicing and dicing, the serrated utility knife for foods with a hard exterior and soft interior, and the santoku knife, an ideal companion for chopping, slicing, and dicing a variety of ingredients.

Elevate your culinary experience with the precision and opohistication of the Ion series!

Why this set is an exclusive knife solution:

- Ergonomic handle for a safe and comfortable grip
- Well-balanced for increased control
- Stylish wooden knife block
- Perfect for both professional and domestic use
- Versatile set



3-PC KNIFE SET

1315075

1 x serrated utility knife	11,50 cm (4 1/2")
1 x chef's knife	20,00 cm (8")
1 x santoku knife	12,50 cm (5")






































Material: Blade: Stainless steel - Handle: Ash wood

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ICONS

	induction		induction base
	halogen		double wall
	gas		cold grip system
	vitro-ceramic		food approved
	electric		energy saving
	downdraft		patented
	ovenproof		perfect environment
	microwave safe		freezer proof
	dishwasher safe		max 180°C / 356°F
	handwash		max 200°C / 392°F
	18/10		max 230°C / 446°F
	stainless steel		max 250°C / 482°F
	carbon steel		max 260°C / 500°F
	aluminium		max 280°C / 536°F
	cast-zinc alloy		
	cast iron		
	cast aluminium		
	bamboo		
	forged		
	hand-sharpened knives		
	capsuled base		

ABS	Acrylonitrile butadiene styrene
PP	Polypropylene
TPR	Thermoplastic rubber
TPE	Thermoplastic elastomer
SAN	Styrene-acrylonitrile
recycled PP	Recycled polypropylene
recycled TPR	Recycled thermoplastic rubber
recycled TPE	Recycled thermoplastic elastomer
PVD	Physical Vapor Deposition



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