

PROFESSIONAL MASTER BLACK

DESIGNED FOR CHEFS WHO WANT DURABILITY AND QUALITY. THIS RANGE HAS INCORPORATED ANTIMICROBIAL PROTECTION, ENSURING LONG-TERM SAFE AND COMFORTABLE USE, FEATURING AN ERGONOMIC TEXTURED POLYPROPYLENE HANDLE.



TRAMONTINA

Tomkin is the Australian commercial distributor of Tramontina. Tramontina is a century-old brand that is based on innovation, design and technology to deliver reliable, durable and high-quality products. From manufacturing to operational strategies, Tramontina uses the strictest environmental standards for a long-term sustainable future.



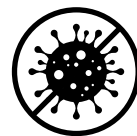
NSF® CERTIFIED

Setting the food safety and sanitation standard, NSF Certified products ensure each product has been tested to the highest specification. The National Sanitation Foundation is recognised worldwide as dedicated to protecting and improving global health.



POLYPROPYLENE HANDLE

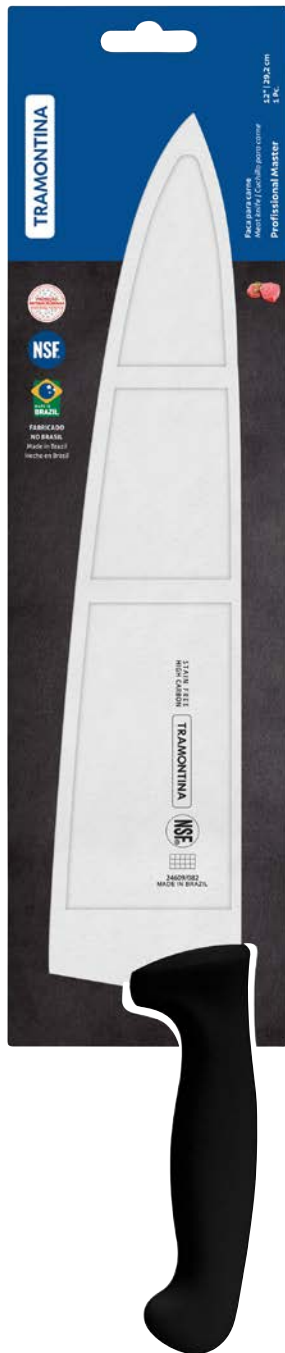
Featuring non-slip properties, polypropylene handles withstand high and low temperatures. Comfortable to hold and dishwasher safe, polypropylene is durable for long-term commercial use.



ANTIBACTERIAL PROTECTION

Antibacterial Protection technology is incorporated during the manufacturing process to help prevent the growth of harmful bacteria. This range of products is easier to keep clean, resistant to stains and odours to achieve greater food hygiene standards.

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PACKAGING FEATURES & BENEFITS

- PACKAGING PRODUCED WITH PAPER FROM FORESTS WITH RESPONSIBLE MANAGEMENT
- 100% RECYCLABLE
- PLASTIC-FREE
- SECURES THE BLADE FOR CUSTOMER & STAFF SAFETY & SATISFACTION
- CONTINUED REPUTATION OF BEING A MARKET LEADER IN HOSPITALITY SUSTAINABILITY, DESIGN & INNOVATION



sales@tomkin.com.au

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NSW,

ACT, TAS 02 8665 4675

QLD 07 3391 0424

SA, NT 08 8297 1122

VIC 1800 866 546

WA 08 9259 1516

TRAMONTINA

TOMKIN[®]
THE MARK OF HOSPITALITY

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NEW



PARING KNIFE POINT EDGE

Item Code TM24626/103
Blade 70mm
Length 179mm

NEW



PARING KNIFE STRAIGHT EDGE

Item Code TM24625/103
Blade 70mm
Length 185mm

NEW



PARING KNIFE STRAIGHT EDGE

Item Code TM24625/104
Blade 100mm
Length 199mm

NEW



BONING KNIFE STIFF STRAIGHT EDGE

Item Code TM24602/105
Blade 120mm
Length 277mm

NEW



BONING KNIFE STRAIGHT NARROW FLEXIBLE

Item Code TM24603/106
Blade 150mm
Length 297mm

NEW



BONING KNIFE CURVED STIFF

Item Code TM24604/106
Blade 150mm
Length 298mm

NEW



BONING KNIFE STRAIGHT WIDE STIFF

Item Code TM24605/106
Blade 150mm
Length 294mm

NEW



BONING KNIFE STRAIGHT NARROW FLEXIBLE

Item Code TM24603/107
Blade 180mm
Length 324mm

NEW



BUTCHER KNIFE STRAIGHT BACK

Item Code TM24607/106
Blade 150mm
Length 301mm

NEW



BUTCHER KNIFE STRAIGHT BACK DEEP

Item Code TM24608/106
Blade 150mm
Length 301mm

NEW



BUTCHER KNIFE STRAIGHT BACK

Item Code TM24607/107
Blade 180mm
Length 325mm

NEW



BUTCHER KNIFE STRAIGHT BACK

Item Code TM24607/108
Blade 200mm
Length 356mm



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NEW



BUTCHER KNIFE STRAIGHT BACK

Item Code TM24607/100
Blade 250mm
Length 403mm

NEW



BUTCHER KNIFE STRAIGHT BACK

Item Code TM24607/102
Blade 300mm
Length 453mm

NEW



CHEF'S KNIFE EXTRA WIDE STRAIGHT EDGE

Item Code TM24609/108
Blade 200mm
Length 345mm

NEW



CHEF'S KNIFE EXTRA WIDE STRAIGHT EDGE

Item Code TM24609/100
Blade 250mm
Length 345mm

NEW



CHEF'S KNIFE EXTRA WIDE STRAIGHT EDGE

Item Code TM24609/102
Blade 300mm
Length 437mm

NEW



SANTOKU KNIFE FLUTED

Item Code TM24646/107
Blade 170mm
Length 319mm

NEW



BREAD KNIFE SERRATED

Item Code TM24627/108
Blade 200mm
Length 347mm

NEW



BREAD KNIFE SERRATED

Item Code TM24627/100
Blade 250mm
Length 347mm

NEW



BREAD KNIFE SERRATED

Item Code TM24627/102
Blade 300mm
Length 450mm

NEW



HEAVY KITCHEN CLEAVER

Item Code TM24624/106
Blade 150mm
Length 291mm

NEW



SHARPENING STEEL ROUND FINE

Item Code TM24642/100
Blade 250mm
Length 415mm



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PROFESSIONAL MASTER BLACK KNIFE CARE AND MAINTENANCE

1. Wash and dry the knife before its first use. It is recommended the blade is run under cold tap water with a light detergent. Lightly wipe down the blade and handle, avoiding the sharp edge. Ensure the knife is towel-dried immediately.
2. Cleaning, polishing, and lubricating help the knives' performance, safety, and longevity.
3. Do not let your knives air dry, as this can result in limescale spots on the blade.
4. The knife is very sharp; therefore, use it carefully and keep it out of reach of children.
5. For maximum safety, it's best to hold the knife blade parallel to the sink so you can see the whole surface of the blade and keep an eye on the sharp edge all the time.
6. After utilising the knife, wash it by hand with a soft sponge & towel dry.
7. If your knife has been in contact with citrus-based and or salty food products – Please rinse immediately with running water – to avoid stains or corrosion of the blade.
8. The knives are not entirely resistant to rust because it is a characteristic of metal and tempering processes that allow the ability to maintain a super sharp edge. If you leave your knife in contact with water, it can start creating rust stains.
9. Use each knife blade with the purpose for which it was designed & function, i.e. do not use a peeling knife to cut bread.
10. It is advisable to seek a professional to sharpen your knives; misuse of sharpening will cause the blade to overheat, and high temperatures can destroy the hardness of your blade. If the blade is not sharpened correctly, it could damage it more, making it impossible to get the sharpness desired.
11. Never expose a blade to heat or flame; high temperatures can destroy the temper of steel.
12. Never put knives loose in a drawer; doing this allows knives to hit each other, causing damage to the blade & handle.
13. It is best to store knives in a knife block, on a magnet hanging board, or in a kitchen drawer where they cannot be scratched.



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