



FELIX ZEPTER HANDMADE
SOLINGEN GERMANY



FELIX[®]

始于 1790

索林根 德国

zepter[®]

传承经典

1790 年，Karl Gustav Felix 在德国索林根成立公司之时，尤未曾想，历经三个世纪之后，FELIX 刀具如此闻名遐迩，备受追捧。一切还需从头追溯…

索林根的 Felix 家族最初为铁匠出身，从 1790 年开始涉足刀具生产。Karl Gustav Felix 很快就学会了刀匠的技艺，随后便潜心投入刀具生产，并在不久后便成立了 Gustav Felix Schneidwarenfabrik 公司。FELIX 是世界上最古老的名牌刀具之一。索林根 FELIX 生产的刀是世界上最好的刀。

2012 年，当瑞士 ZEPTER 集团接管这个历史悠久的公司之时，FELIX 仍能完好地保留其生产场地，传承生产独特刀具产品所需的复杂传统工艺。ZEPTER 的高档产品包括高档家居用品，实现了全球化的生产与销售。因此，FELIX 刀及索林根“FELIX 制造”的顶级产品足迹已遍及世界。源于传统，构筑经典，塑造美好未来。Karl Gustav Felix 也将甚感欣慰。



TRADITION

When Karl Gustav Felix founded his company in Solingen in 1790 no-one could have imagined that three centuries later FELIX knives would be so well known. But let’s start from the beginning ...

The Felix family from Solingen was already producing cutlery back in 1790, initially as smithy workers. Karl Gustav Felix learned the art of cutler very quickly and soon concentrated on producing knives – and founded the company Gustav Felix Schneidwarenfabrik. FELIX is one of the oldest knife manufacturers in the world. The knives made in Solingen by FELIX are among the best in the world.

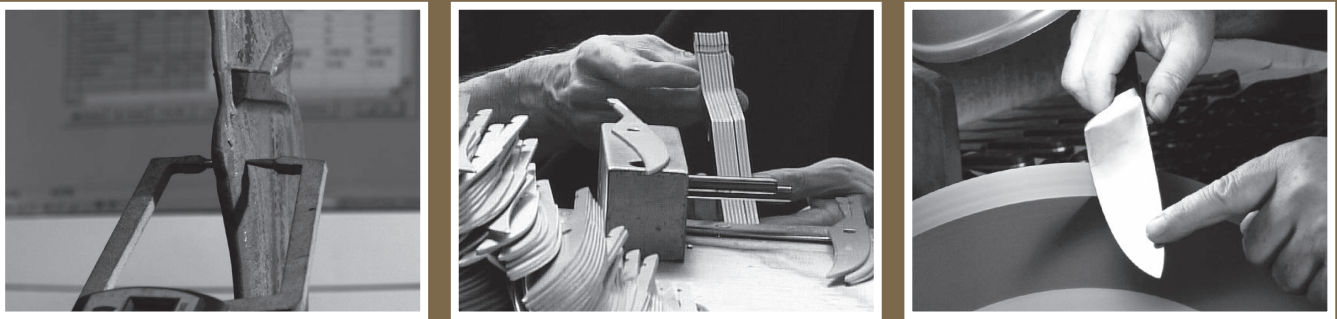
When the Swiss Group ZEPTER took over this long-established company in 2012 FELIX was able to secure its production site and the complex traditional knowledge necessary to manufacture its unique knives. ZEPTER produces and sells premium products worldwide – premium household goods too. So FELIX knives and top Solingen products “made by FELIX” are reaching all parts of the world. Future comes from tradition. Karl Gustav Felix would have been pleased.

品质卓群

品质，源于严格的原材料把控。FELIX 只使用最优质的原材料，例如高合金 X50 CrMoV15 铬钼钒钢、日本的 VG10 多层大马士革钢或 X65 CR13 剃须刀刀片钢等。刀片通过落锤锻造成整体式刀片，其中某些刀片更采用冲锻工艺，具体视刀的设计而定。由于钢材显微组织的晶粒结构均质致密，所有刀片都具有良好的灵活性、抗腐蚀性，使刀刃可一直保持锋利，不易钝化。

品质，源自精密的工艺。传统上，FELIX 更擅于生产手工刀。每一把刀在出厂前，都需要经过 45 道不同工序。每道工序都蕴含了索林根沉淀数百年的渊博知识以及精湛绝伦的工艺与技艺。它集中体现了百年品牌背后的经验、眼光、细致、关怀和爱心。

品质，立足于精巧的设计。一把刀的功能完美取决于其成形方式。如何让刀具用起来更顺手?如何保持平衡？如何保证切削时力量更好地集中在刀片上？FELIX刀的品质卓群，足以信赖。



QUALITY

Quality starts with the raw material. FELIX only uses premium raw materials such as high-alloyed X50 CrMoV15 chromium molybdenum vanadium steel, Japanese VG10 multi-layer Damascus steel or X65 CR13 razor blade steel. The blades are drop-forged in one piece and some are stamped, depending on the design of the knife. Due to the homogenous and compact grain structure of the steel’s microstructure all the blades guarantee flexibility, resistance to corrosion and great edge retention.

Quality is precise workmanship. FELIX traditionally produces knives by hand. A knife goes through about 45 different procedures before it leaves the factory. Every single step consists of centuries-old Solingen knowledge, craftsmanship and a lot of skill. It is also a case of experience, a good eye, precision, care and love of detail.

Quality is also design. The perfect functioning of a knife depends on how it is shaped. How does it fit in the hand? How is it balanced? How does the power get to the blade when cutting? The quality of FELIX knives is visible. But above all it is tangible.

工艺精湛

迄今为止，索林根 FELIX 刀在制作中一直坚持使用传统工艺。根据设计，所有刀都采用高合金钢刀坯，经过落锤锻打成整体结构或冲锻工序制作而成。

所有刀坯都采用冰淬火工艺，有些刀坯甚至采用冰淬火和真空淬火双重保障。每一把刀在出厂前，都需要经过 45 道不同工序。大部分产品都是采用手工制作。

先是粗磨，后是精磨，即所谓的干细磨。FELIX 生产的所有刀都经过干细磨和镜面抛光。这是刀片表面精细组织的制作工艺，经过精加工后，表面更加光滑，同时保有轻微的粗糙度，因此刀片不粘料。另外，干细磨表面处理效果更精细，对表面能够起到重新密封的作用，防止腐蚀。

装配时，每把刀柄都经由手工插入刀坯，实现完美契合。随后，刀柄表面经过抛光处理。随着一道道工序，打磨越来越精细…最后还要遵照老传统，用磨刀石将表面打磨得更加锋利。磨刀时，要保持适当的角度和打磨压力，这些需要丰富的经验，更需要细致的能力与耐心。这些，就是抛光师被称作“索林根手工艺术家”的原因。

在专用光的照射下，每把刀都由经验丰富的员工进行严苛的最终检验。只有完美的产品才能入库。但是，通常库存的时间都不会很长，销售周转很快，这是因为，传统的索林根工艺和 FELIX 刀卓越的品质深受大众喜爱。



Felix 刀具的制作 — 从刀坯到成品，需要经过约 45 道不同的工序。大部分产品都是采用手工制作。

The production of a Felix knife – a knife goes through about 45 procedures from blank to finished product. Most of them are by hand.

PRODUCTION

So far FELIX in Solingen have been producing knives with traditional craftsmanship. It all begins with blade blanks of high-alloyed steel being drop-forged in one piece or stamped – depending on the design. All blade blanks are ice-hardened, some are even ice-hardened and vacuum-hardened. A knife goes through about 45 different procedures before it leaves the factory. Most of them are by hand.

The initial grindings are followed by fine-grinding – otherwise known as dry-fining. At FELIX the blades are dry-fined and mirror-polished. That is how the fine surface structure of the blade is made, whereby the slight roughness is explicitly desired so that nothing clings to the blade. Dry-fining additionally finishes and reseals the surface against corrosion.

During assembly each handle is fitted to the blade blank by hand. Subsequently the handle surfaces are polished. The grinding becomes increasingly finer ... and only then is the blade sharpened on the stone, according to old tradition. A lot of experience and precision is required to keep the angle and the grinding pressure constant when sharpening. That is why polishers are also called freehand artists in Solingen.

Experienced staff carry out a final inspection of every knife under a special light. Only perfect products make it to the warehouse. However, they rarely stay there long, as traditional Solingen craftsmanship and the unique quality of FELIX-knives are becoming increasingly popular.

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产品和颜色可能会有所不同
Products and colours may vary

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FIRST CLASS DAMASKUS SNAKEWOOD

852021 • 主厨刀 • 8" = 21 cm*
Chef's knife

856003 • 三德 • 7" = 18 cm*
Santoku knife

DAMASKUS 的触感和外观均体现了其优雅的特点。它的诞生是珍贵原料、传统制作工艺和永恒设计的结晶。刀刃由 220 层手工锻造的 DSC® 大马士革不锈钢制成。纯度极高的刀刃钢的切削耐用度可达到 60 - 62 洛氏硬度。刀柄由全球最名贵的木材之一“蛇纹木”制成。这种带细孔的高密度坚固材料主要用于乐器制作。蛇纹木赋予了手柄独特的手感。大马士革钢和蛇纹木的特殊纹理令每一把刀具都成为独一无二的工艺品。手柄上端和下端的凸起为刀具带来精准的平衡性。这一性能不仅使 DAMASKUS 成为实用的日用品，也赋予了它品质生活刀具所具备的特征。

Das Messer fürs Leben. Der edle Charakter von DAMASKUS ist sichtbar und spürbar. Er entsteht aus der Verbindung exklusiver Materialien, traditioneller Fertigung und zeitlosem Design. Die Klinge ist aus 220 Lagen handgeschmiedetem rostfreien DSC® Damaststahl, auch wilder Damast genannt. Ein absolut reiner Klingenstahl, der eine Schnitthaltigkeit von 60 - 62 Rockwell erreicht. Der Griff ist aus Schlangenholz, einem der wertvollsten Hölzer der Welt. Ein sehr dichtes, festes und feinporiges Material, das vor allem im Instrumentenbau verwendet wird. Es verleiht dem Griff seine einzigartige Haptik. Durch die individuelle Struktur im Damaststahl und im Schlangenholz ist jedes Messer ein Unikat. Der Kropf am oberen und unteren Ende des Griffs gibt dem Messer seine ausgewogene Balance. Die Funktion macht DAMASKUS zum Gebrauchsgegenstand, der Charakter zum Messer fürs Leben.



FIRST CLASS DAMASKUS BLACK LINE



862021 • 主厨刀 • 8" = 21 cm*
Chef's knife

866003 • 三德 • 7" = 18 cm*
Santoku knife

当传奇与时尚碰撞，就会创造出如此不可思议而又自然和谐的物品——正如带有 Raffir® 手柄的 DAMASKUS 主厨刀。刀刃源于传奇。它由 220 层手工锻造的 DSC® 大马士革不锈钢制成，切削耐用度可达到 60 - 62 洛氏硬度。手柄材质为 Raffir®, 一种由环氧树脂和铝屑制成的复合材料。经特殊的高亮抛光处理，材料呈现出特别的光泽和魅力。刀刃和手柄上的特殊纹理让每一把刀具都成为独一无二的美丽工艺品。刀具融合了数百年的传统、一流的材料、美观的设计和杰出的性能。带有 Raffir® 手柄的 DAMASKUS 刀具让业余的烹饪爱好者也能实现自己的烹饪野心 ...

When mythos and modernity meet, they create wonderful and conducive items such as the cooking knife DAMASKUS with Raffir® handle. The blade originates from the legend. It is made from hand-forged DSC® with stainless steel damask in 220 layers, wild damask and reaches a cutting accuracy of 60 - 62 Rockwell. The handle is made from Raffir®, a composite of epoxy resin and aluminium flakes. Due to the special high-gloss finish, the material exhibits its dazzling colour luminance and radiance. The individual structure of blade and handle make each knife a 'one of a kind' and a unique beauty. This knife combines centuries of tradition and material with aesthetic form and brilliant function. Also hobby cooks will achieve stars in their kitchen with the DAMASKUS with Raffir® handle...



FIRST CLASS DAMASKUS BLUE LINE



872021 • 主厨刀 • 8" = 21 cm*
Chef's knife

876003 • 三德 • 7" = 18 cm*
Santoku knife

决定购买一款刀具时必须考虑到众多因素。色彩效果只是其中一个要考虑的因素。刀具的蓝色手柄也出自Raffir®, 这进一步为这种独特材料增添了光芒和韵味。BLUE LINE是传统, 品质, 功能, 设计和现代的结合体。DAMASKUS BLUE LINE将传统的手工艺与现代人的追求 (高品质、高价值材料, 功能性商品, 持久, 漂亮外观) 完美地结合, 浑然如同天成。

Many factors must be considered when deciding which knife to buy. The emphasis of colourful effects is just one factor to consider. The blue handle is also made from Raffir®. This further enhances the radiance and colour brilliance of this unique material. BLUE LINE is a composition of tradition, quality, function, design, and modernity. DAMASKUS BLUE LINE combines traditional craftsmanship with modern demands for qualitative high-value materials, functional commodities, and a timeless, beautiful form.

ABSOLUTE ML VULCANUS HAMMERSCHLAG

这款三德刀的名称源自锻冶之神伏尔甘。刀刃上的具有独特视觉效果锤纹彰显出刀刃的有力力度。这款刀具由 67 层日本 VG10 大马士革钢制成，并经过冰淬法使钢的结构更加精细、致密。刀刃强度可达 60-62 洛氏硬度，能够安全、精准、轻易地切割一切需要分割的物体。手柄由食品级增强塑料 PA6 聚酰胺制成，接缝精细平行，可牢固地握于手中。VULCANUS 的优势在于极高的切削耐用度和出色的性能、强度以及一流的材料品质。VULCANUS 是一款设计简洁、外观独特的完美刀具。

Precision and lightness. VULCANUS, the god of the art of forging, lent his name to this Santoku knife. The hammered finish provides the blade with the powerful vibrancy and impressive optic. It is made of Japanese VG10 form damask multi-layer steel in 67 layers and ice-tempered which renders the steel structure even more refined and dense. The blade achieves a rigidity of 60-62 Rockwell and cuts everything that needs cutting safely, precise and with ease. The handle, made of food safe and glass bead reinforced PA6-polyamide, handles safely due to the fine, parallel running joints. VULCANUS is characterised by high cutting stability and convincing function, resilience and the quality of selected materials. A perfectly shaped knife with clear design language and extraordinary optic.

503003 • 三德 • 7.5" = 19 cm*
Santoku knife

ABSOLUTE ML

工欲善其事，必先利其器！ABSOLUTE ML 绝对是“一见钟情，人见人爱”的好产品。当然，任何情况下，ABSOLUTE ML 也将信守承诺。

刀片采用日本 VG10 66层大马士革钢材材质，经过冰淬火工艺制作而成，使得钢材组织更加精密细致，达到洛氏硬度 60-62 的强度。刀柄则采用食品安全级塑料 PA6 聚酰胺材质，这种材质的特性是强度和韧性十足，利于刀柄的长久使用。刀柄内开有做工精细的平行沟槽，让手工装配更添安全保障。每次使用 ABSOLUTE ML 切削，都是一次激动人心的愉悦体验。世界最美 50 种消费品，iF 产品设计金奖得主。

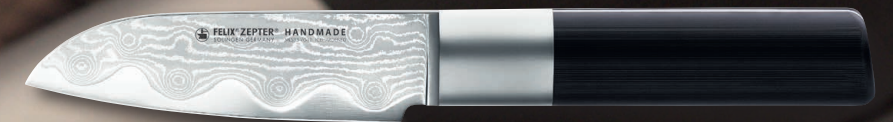
Whoever cooks with passion needs a passionate knife! ABSOLUTE ML is love at first sight. And ABSOLUTE ML certainly keeps its promises.

The blade, made from Japanese VG10 66-layer Damascus steel, is ice-hardened which makes the structure in the steel even finer and more compact and it achieves a strength of 60 – 62 Rockwell. The handle is made of the food-safe plastic PA6-Polyamide which is characterized by its absolute strength and toughness. It fits safely in the hand thanks to the fine and parallel-running grooves in the handle. ABSOLUTE ML makes cutting a breathtaking experience.

Winner of the iF Product Design Gold Award for one of the 50 most beautiful consumer goods of the world.



509020 · 中式菜刀 · 8" = 20 cm*
Chinese cleaver



501511 · 蔬果刀 · 4.5" = 11 cm*
Paring knife



506002 · 日式蔬菜刀 · 7" = 18 cm*
Nakiri knife



506007 · 空心刃三德刀 · 7.5" = 19 cm*
Santoku knife, with hollow edge



507220 · 面包刀 · 8" = 20 cm*
Bread knife



508520 · 切肉刀 · 8" = 20 cm*
Carving knife



500718 · 肉叉 · 7" = 18 cm*
Meat fork

Masterpiece Collection



500222 Z•2 件套，亚式刀
2 piece Asia set
内装物/Contents:
501511, 506007



500002 Z•2 件套切肉刀
2 piece carving set
内装物/Contents:
508520, 500718



500004 Z•4 件套刀
4 piece knife set
内装物/Contents:
501511, 508520, 506007, 507220



优质护理产品和推荐刀架（第66页）
High quality care products and recommended knife blocks from page 66

ABSOLUTE ML LINES

颜色在食品制作中起着重要作用。绿豌豆，黄辣椒，红番茄——但盘上的颜色远不足以令你食指大动。但这把吸引眼球的刀柄，却瞬间挑起了厨师烹饪的欲望。它的刀刃使用了日本VG10多层（66层）钢材料并采用了 ice-hardened 工艺，使得钢材料中的微结构更加精细和紧凑，并达到60-62的洛氏硬度。刀刃中的线条体现了设计的简洁明了。刀柄材料采用了安全无害和玻璃珠增强的PA6聚酰胺，坚固耐用又有极佳韧性。另外，刀柄上精巧的平行槽使刀可以牢牢地握在手中，不至滑落。对于那些视烹饪为生命的厨师，ABSOLUTE ML LINES就是他们的生命之刀。

Colour plays an important role in food preparation. Green peas, yellow peppers, red tomatoes – the colours on the plate go a long way towards whetting the appetite. And this coloured knife handle, hones the desire to cook. The blade is made from Japanese VG10 form damast multi-layered steel with 66 layers and is ice-hardened, making the microstructures in the steel finer and more compact, achieving a hardness of 60 – 62 Rockwell. The lines in the blade emphasis the clean lines of the design. The handle is made from food-safe and glass-bead-reinforced PA6 polyamide, a plastic which is characterised by absolute durability and toughness. Thanks to the fine, parallel grooves in the handle, the knife can be held firmly in the hand without slipping. ABSOLUTE ML LINES is a knife for chefs who cook with all of their senses.



511511 • 蔬果刀 • 4.5" = 11 cm*
Paring knife



518520 • 切肉刀 • 8" = 20 cm*
Carving knife



516007 • 三德 • 7.5" = 19 cm*
Santoku knife



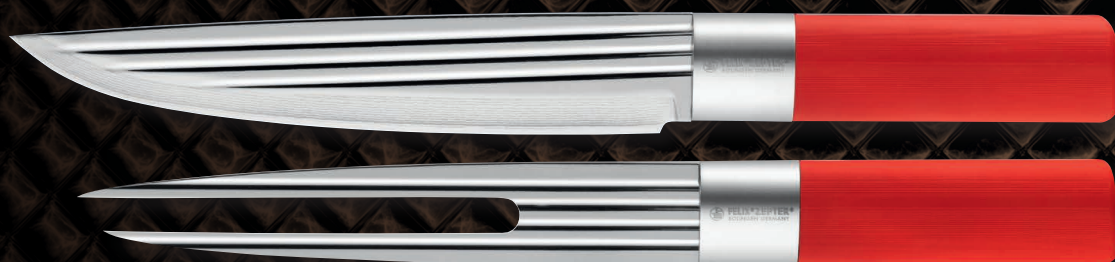
517220 • 面包刀 • 8" = 20 cm*
Bread knife



510718 • 肉叉 • 7" = 18 cm*
Meat fork



510222 Z•2 件套，亚式刀
2 piece Asia set
内装物/Contents:
511511, 516007



510002 Z•2 件套切肉刀
2 piece carving set
内装物/Contents:
518520, 510718



510004 Z•4 件套刀
4 piece knife set
内装物/Contents:
511511, 518520, 516007, 517220



优质护理产品和推荐刀架（第66页）
High quality care products and recommended knife blocks from page 66

RESOLUTE

什么钢切削效果比刀片钢更好？剃须刀片钢。RESOLUTE 刀具领先全球，首次使用由剃须刀片钢制成刀片。RESOLUTE 刀具性能独特，不易钝化，洛氏硬度可达 59-60。刀柄匠心独运，设计符合人机工程学原理，握感十分舒适。

由于刀的平衡性良好，所以切削无需用力过猛，感觉十分轻松。RESOLUTE 刀具性能可靠，设计简约，十分美观，是“好刀成就生活之美”的完美体现，非常适合各种场合的备餐应用。

红点设计奖得主

What cuts better than blade steel? Razor blade steel. RESOLUTE is the first knife in the world with a blade made of razor blade steel. RESOLUTE achieves a unique edge retention of 59 – 60 Rockwell. The handle is discreet, ergonomically shaped and fits snugly in the hand. No power at all is needed to cut, due to the excellent balance of the knife. RESOLUTE is the “knife for life” for anyone attaching importance to a reliable, simply-designed but aesthetic knife for food preparation.

Winner of the Red Dot Design Award



179118 • 中式菜刀 • 7" = 18 cm*
Chinese cleaver



171010 • 蔬果刀 • 4" = 10 cm*
Paring knife



177113 • 锯齿形万能刀 • 5" = 13 cm*
Universal knife, scalloped



171016 • 菜刀 • 6.5" = 16 cm*
Kitchen knife



176007 • 空心刃三德刀 • 7" = 18 cm*
Santoku knife, with hollow edge



171221 • 主厨刀 • 8" = 21 cm*
Chef's knife



177224 • 面包刀 • 9,5" = 24 cm*
Bread knife

Masterpiece Collection



170002 Z • 2 件套刀
2 piece knife set
内装物/Contents:
177113, 171221

170222 Z • 2 件套，亚式刀
2 piece Asia set
内装物/Contents:
171016, 176007

170004 Z • 4 件套刀
4 piece knife set
内装物/Contents:
171010, 177113, 171221, 177224



优质护理产品和推荐刀架（第66页）
High quality care products and recommended knife blocks from page 66

FIRST CLASS

FIRST CLASS 品质一流，独具一格。落锤锻打的刀片，采用整体式 X50 CrMoV15 刀片钢制作，经过真空淬火和冰淬火制作而成。材料晶粒结构精密细致，均匀一致。刀片能长时间保持锋利，不易钝化，抗腐蚀能力强，更显卓尔不群。双头设计（分别在刀柄的上部和下部）确保 FIRST CLASS 具有良好的平衡性。以人机工程学为基础设计的手柄，握感舒适，更加安全。FIRST CLASS 刀性能可靠，结构简单，品质优异，精致美观，永不过时。

It is easy to see the unique quality of FIRST CLASS. The drop-forged blade made from one piece of X50 CrMoV15 blade steel is vacuum-hardened and ice-hardened. The material achieves a fine, compact and homogenous grain structure. This guarantees a blade which stands out due to its long-lasting edge retention and resistance to corrosion. The double crop – at the lower and upper part of the handle – provides FIRST CLASS with perfect balance. The ergonomically formed handle fits snugly and safely in the hand. FIRST CLASS is a reliable and uncomplicated knife which proves its unique quality every day with its elegance and timeless beauty.



811307 · 削皮刀 · 2.5" = 7 cm*
Turning knife



811509 · 蔬果刀 · 3.5" = 9 cm*
Paring knife



811010 · 蔬果刀 · 4" = 10 cm*
Paring knife



816001 · 水果刀 · 4.5" = 12 cm*
Petty knife



814612 · 牛排刀 · 4.5" = 12 cm*
Steak knife

无图片：817112，锯齿刀刃
No image: 817112, with serrated edge



813113 · 番茄刀 · 5" = 13 cm*
Tomato knife



811116 · 通用切鱼刀 · 6" = 16 cm*
Filleting knife, flexible



812113 • 剔骨刀 • 5" = 13 cm*
Boning knife
无图片: 812213, 通用型
No image: 812213, flexible



811015 • 万能刀 • 6" = 15 cm*
Universal knife



816007 • 空心刃三德刀 • 7" = 18 cm*
Santoku knife, with hollow edge



811921 • 切肉刀 • 8" = 21 cm*
Meat- and carving knife



811923 • 切肉刀 • 9" = 23 cm*
Meat- and carving knife



811823 • 空心刃切肉刀 • 9" = 23 cm*
Meat- and carving knife, with hollow edge



812018 • 主厨刀 • 7" = 18 cm*
Chef's knife

811218 • 还配有指套 - Also available with finger guard



811221 • 指套主厨刀 • 8" = 21 cm*
Chef's knife, with finger guard



812021 • 主厨刀 • 8" = 21 cm*
Chef's knife



812023 • 主厨刀 • 9" = 23 cm*
Chef's knife



812026 • 主厨刀 • 10" = 26 cm*
Chef's knife



810716 • 肉叉 • 6" = 16 cm*
Meat fork



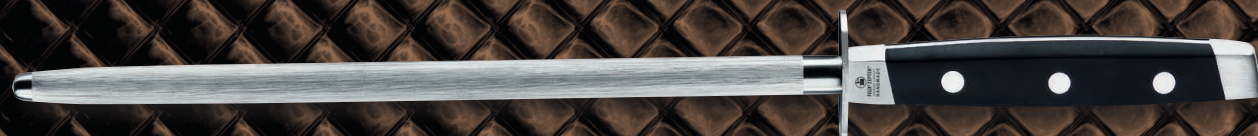
817122 • 面包刀 • 8,5" = 22 cm*
Bread knife



813826 • 意大利面包刀 • 10" = 26 cm*
ital. bread knife



819016 • 剁肉刀 • 6" = 16 cm*
Cleaver



819525 • 磨刀钢棒 • 10" = 25 cm*
Sharpening steel



818332 • 空心刀刃三文鱼刀 • 12.5" = 32 cm*
Salmon slicer, with hollow edge



818432 • 三文鱼刀 • 12.5" = 32 cm*
Salmon slicer



817104 • 4件套细齿牛排刀
4 piece steak set with fine serration
内装物/Contents:
4 x 817112



814604 • 4件套牛排刀
4 piece steak set
内装物/Contents:
4 x 814612



810222 • 2 件套刀
2 piece knife set
内装物/Contents:
816001, 816007



810333 • 3 件套刀
3 piece knife set
内装物/Contents:
811010, 811015, 812021



810002 • 2 件套切肉刀
2 piece carving set
内装物/Contents:
810716, 811921



810021 • 2 件套刀
2 piece knife set
内装物/Contents:
811010, 812021



优质护理产品和推荐刀架 (第 66 页)
High quality care products and recommended knife blocks from page 66

FIRST CLASS WOOD

FIRST CLASS WOOD 与生俱来，带有一种源自地中海风情的古典美。

其品质和生产工艺与 FIRST CLASS 源出同宗，不同之处在于 FIRST CLASS WOOD 采用橄榄木刀柄，因而独特非凡，别具风情。刀柄只使用产自安达卢西亚的橄榄木。木材全部取自千年古树，同时，在国家严格监督下，能够有效控制毁林，并开展造林计划。

橄榄木质地致密坚硬，均匀精细。橄榄木使用寿命极长，防腐能力特别强。只需略加处理，木材便能长久保持其原有质地和颜色。

FIRST CLASS WOOD is a classical beauty with Mediterranean flair. The quality and production method is like FIRST CLASS but FIRST CLASS WOOD stands out due to the particular radiance of the olivewood handle. Olivewood from Andalusia is exclusively used. There the wood is gained from trees of up to 1000 years of age in special limited deforestation and reforestation programmes under state supervision. The structure of olivewood is compact, hard, regular and fine. Olive-wood is endowed with antiseptic qualities and longevity. With a little treatment from time to time the wood retains its structure and intensive colour.



831307 • 削皮刀 • 2.5" = 7 cm*
Turning knife



831509 • 蔬果刀 • 3.5" = 9 cm*
Paring knife



831010 • 蔬果刀 • 4" = 10 cm*
Paring knife



836001 • 水果刀 • 4.5" = 12 cm*
Petty knife



833113 • 番茄刀 • 5" = 13 cm*
Tomato knife



834612 • 牛排刀 • 4.5" = 12 cm*
Steak knife

无图片：837112，锯齿刀刃
No image: 837112, with serrated edge



832113 • 剔骨刀 • 5" = 13 cm*
Boning knife



831015 • 万能刀 • 6" = 15 cm*
Universal knife



836007 • 空心刃三德刀 • 7" = 18 cm*
Santoku knife, with hollow edge



832018 • 主厨刀 • 7" = 18 cm*
Chef's knife



831221 • 指套主厨刀 • 8" = 21 cm*
Chef's knife, with finger guard



832021 • 主厨刀 • 8" = 21 cm*
Chef's knife



831921 • 切肉刀 • 8" = 21 cm*
Meat- and carving knife



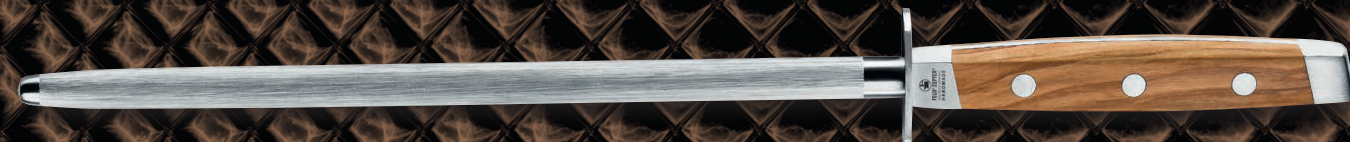
830716 • 肉叉 • 6,5" = 16 cm*
Meat fork



837122 • 面包刀 • 8,5" = 22 cm*
Bread knife



833826 • 意大利面包刀 • 10" = 26 cm*
ital. Bread knife



839525 • 磨刀钢棒 • 10" = 25 cm*
Sharpening Steel



834604 • 4 件套牛排刀
4 piece steak set
内装物/Contents:
4 x 834612



830021 • 2 件套刀
2 piece knife set
内装物/Contents:
831010, 832021





830222 • 2 件套刀
2 piece knife set
内装物/Contents:
836001, 836007



830002 • 2 件套切肉刀
2 piece carving set
内装物/Contents:
831921, 830716



830333 • 3 件套刀
3 piece knife set
内装物/Contents:
831010, 831015, 832021



优质护理产品和推荐刀架 (第 66 页)
High quality care products and recommended knife blocks from page 66

LADY'S LINE

不管是男人还是女人，只要是爱做饭的人，怎么能没有一套好装备？让我们从最基本的刀具开始。LADY'S LINE 淑女曲线特别为女士而设计，她们的手通常小巧纤细，正适合她们使用。符合人体工程学要求的橄榄木手柄贴合手掌，切东西时轻松自然。刀身是用 X50 CrMoV15 精钢整片注模而成的。又在真空环境中迅速冰化成型，所以结构精细、致密、均匀，刀刃耐用不卷边，不生锈。LADY'S LINE 淑女曲线让做饭变得更简单，而且用这么一套又好用又好看的刀具做饭，心情自然也是再美不过。

Functional tools are a prerequisite for anyone who loves to cook. This applies to both men and women, and starts with the knife. The LADIE'S LINE is designed specifically for women's hands since they are generally smaller and more slender. The ergonomically shaped handle – available in red (plastic) and olive wood – fits perfectly into the palm of hand and guides the hand when cutting. The blade, made from X50 CrMoV15 blade steel, is drop-forged in one piece. It has been hardened using both vacuum and ice and has a fine, dense and homogeneous structure ensuring long-lasting edge retention and corrosion resistance. The LADIE'S LINE makes the preparation of dishes easy. At the same time, handling such a functional and exceptionally beautiful tool brings sustained joy.



961012 • 蔬果刀 • 4,5" = 12 cm*
Paring knife



961015 • 万能刀 • 6" = 15 cm*
Universal knife



966003 • 三德 • 7" = 18 cm*
Santoku knife



961221 • 主厨刀 • 8" = 21 cm*
Chef's knife



967222 • 面包刀 • 8,5" = 22 cm*
Bread knife



971012 • 蔬果刀 • 4,5" = 12 cm*
Paring knife



971015 • 万能刀 • 6" = 15 cm*
Universal knife



976003 • 三德 • 7" = 18 cm*
Santoku knife



971221 • 主厨刀 • 8" = 21 cm*
Chef's knife



977222 • 面包刀 • 8,5" = 22 cm*
Bread knife



979506 • 磁性刀座套件 橄榄色, 六件装
6 piece magnetic knife block set olive
内装物/Contents:
971012, 971015, 976003, 972018, 977222, 909400



969506 • 磁性红色刀座套件, 六件装
6 piece magnetic knife block set red
内装物/Contents:
961012, 961015, 966003, 962018, 967222, 909400

优质护理产品和推荐刀架 (第66页)
High quality care products and recommended knife blocks from page 66

PLATINUM

PLATINUM 刀采用人机工程学原理设计，简约清爽，时尚大方。刀片采用铬钼钒刀片钢材质，经过落锤锻打而成整体式结构。优良的材质、精细的手工艺，确保刀刃保持长期锋利，抗腐蚀能力强，刀片灵活性大，使用寿命长。以人机工程学为基础设计的手柄，握感舒适，更加安全。其材质为 6GF 聚酰胺，这是一种特别坚硬的食物安全级塑料，主要用于建筑材料。PLATINUM 刀具性能可靠，经久耐用。

PLATINUM is an ergonomically shaped knife for those wanting a clear and simple design. The blade is drop-forged in one piece from chromium molybdenum vanadium blade steel. The material and its careful workmanship by hand guarantee high edge retention, resistance to corrosion, blade flexibility and longevity. The handle fits snugly and safely in the hand. It is made of 6GF Polyamide, a particularly hard and food-safe plastic which is mainly used as construction material. PLATINUM is a knife which performs its task reliably day after day.

959118 • 中式菜刀 • 7" = 18 cm*
Chinese cleaver



951307 • 削皮刀 • 2.5" = 7 cm*
Turning knife



951509 • 蔬果刀 • 3.5" = 9 cm*
Paring knife



951009 • 蔬果刀 • 3.5" = 9 cm*
Paring knife



951012 • 蔬果刀 • 4,5" = 12 cm*
Paring knife



954611 • 牛排刀 • 4,25" = 11 cm*
Steak knife



952113 • 剔骨刀 • 5" = 13 cm*
Boning knife



952115 • 剔骨刀 • 6" = 15 cm*
Boning knife
无图片: 952215, 通用型
No image: 952215, flexible



951215 • 主厨刀 • 6" = 15 cm*
Chef's knife



951221 • 主厨刀 • 8" = 21 cm*
Chef's knife



951223 • 主厨刀 • 9" = 23 cm*
Chef's knife



951226 • 主厨刀 • 10" = 26 cm*
Chef's knife



952021 • 宽主厨刀 • 8" = 21 cm*
Chef's knife, wide



951015 • 万能刀 • 6" = 15 cm*
Universal knife



951118 • 通用切片刀 • 7" = 18 cm*
Filleting knife, flexible



951921 • 切肉刀 • 8" = 21 cm*
Meat- and carving knife



951926 • 切肉刀 • 10" = 26 cm*
Meat- and carving knife



957222 • 面包刀 • 8,5" = 22 cm*
Bread knife



950716 • 肉叉 • 6.5" = 16 cm*
Meat fork



956003 • 三德 • 6.5" = 16 cm*
Santoku knife



956002 • 薄刃包丁 • 7" = 18 cm*
Usuba knife



950002 • 2 件套切肉刀
2 piece carving set
内装物/Contents:
950716, 951921



950033 • 3 件套刀
3 piece knife set
内装物/Contents:
951009, 951015, 951221



999506 • 6 件套刀框
6 piece knife block set
内装物/Contents:
951012, 951015, 951221, 951921, 957222, 990005



950006 • 6 件套刀框
6 piece knife block set
内装物/Contents:
951012, 951015, 951221,
951921, 957222, 950011

优质护理产品和推荐刀架（第66页）
High quality care products and recommended knife blocks from page 66

GLORIA LUX

GLORIA LUX 系列集质量、功能和传统设计于一体。落锤锻打刀片采用铬钼钒刀片钢材质，制成整体式结构。额外的护手功能，切削安全，平衡性好。GLORIA LUX 的握感特别舒适，刀刃可长期保持锋利而不钝化，抗腐蚀能力强。刀柄采用聚氧甲烯（POM）塑料材质，易于清洗，坚固结实。GLORIA LUX 令人着迷，永恒经典。业余厨艺爱好者和专业人员均适用。

GLORIA LUX is quality, function and traditional design all in one. The drop-forged blade is made from chromium molybdenum vanadium blade steel in one piece. The crop gives the hand extra protection when cutting and balances out the knife. GLORIA LUX fits very snugly in the hand and guarantees long-lasting edge-retention and resistance to corrosion. The handle is made of plastic called polyoxymethylene, POM for short, and is both easy to clean and sturdy. GLORIA LUX is a timelessly-attractive classic knife. Suitable for both amateurs and professionals.



901307 • 削皮刀 • 2.5" = 7 cm*
Turning knife



901509 • 蔬果刀 • 3,5" = 9 cm*
Paring knife



901009 • 蔬果刀 • 3.5" = 9 cm*
Paring knife



901011 • 蔬果刀 • 4,5" = 11 cm*
Paring knife



904611 • 牛排刀 • 4.5" = 11 cm*
Steak knife



901013 • 万能刀 • 5" = 13 cm*
Universal knife



901015 • 万能刀 • 6" = 15 cm*
Universal knife



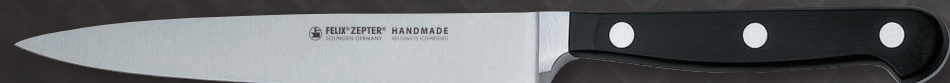
904514 • 奶酪刀 • 5.5" = 14 cm*
Cheese knife



907011 • 番茄刀 • 4.5" = 11 cm*
Tomato knife



902115 • 剔骨刀 • 6" = 15 cm*
Boning knife



901115 • 通用切片刀 • 6" = 15 cm*
Filleting knife, flexible



901118 • 通用切片刀 • 7" = 18 cm*
Filleting knife, flexible



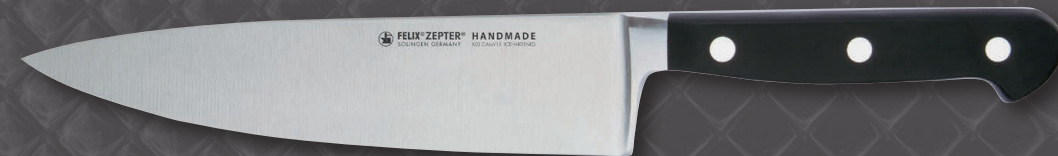
901921 • 切肉刀 • 8" = 21 cm*
Meat- and carving knife



900716 • 肉叉 • 6.5" = 16 cm*
Meat fork



901215 • 主厨刀 • 6" = 15 cm*
Chef's knife



901218 • 主厨刀 • 7" = 18 cm*
Chef's knife



901221 • 主厨刀 • 8" = 21 cm*
Chef's knife



901223 • 主厨刀 • 9" = 23 cm*
Chef's knife



901226 • 主厨刀 • 10" = 26 cm*
Chef's knife



906003 • 三德 • 7" = 18 cm*
Santoku knife

无图片: 907003, 空心刃
No image: 907003, with hollow edge



907320 • 面包刀 • 7.5" = 20 cm*
Bread knife



907221 • 面包刀 • 8" = 21 cm*
Bread knife



908430 • 三文鱼刀 • 12" = 30 cm*
Salmon knife



900002 • 2 件套切肉刀
2 piece carving set
内装物/Contents:
900716, 901921



900033 • 3件套刀
3 piece knife set
内装物/Contents:
901009, 901015, 901221



990039 • 9 件套刀框
9 piece knife block set

内装物/Contents:
901009, 901015, 901118, 901221, 901921,
907320, 900716, 129526, 990009

优质护理产品和推荐刀架 (第 66 页)

High quality care products and recommended knife blocks from page 66

CUISINIER

CUISINIER 形状独特，款式优雅。此产品系列勾起了人们对 FELIX 传统工艺的美好回忆。设计理念传承经典，系出名门，用料独特，工艺精美，样式新颖。刀片采用 X50 CrMoV15 刀片钢材质，具有良好的刀刃保持能力，灵活性大，抗腐蚀性强。刀柄采用巴西红木制成，握感好，刀片更易滑动。由于巴西红木的密度和硬度非常独特，一般主要用于制作乐器。该种木材只需稍加处理，便光耀夺目，彰显高贵品质。

CUISINIER stands out because of its shape. This knife range reminds us most of the FELIX tradition. The design combines the charm of days gone by of exclusive materials and careful workmanship with a modern and well-shaped knife. The blade made of X50 CrMoV15 blade steel has good edge-retention, flexibility and is resistant to corrosion. The handle, made of palisander wood, fits snugly in the hand and the blade glides very easily. Palisander wood is mainly used to make musical instruments due to its particular density and hardness. With a little treatment the wood can maintain its radiance and noble character.

优质护理产品和推荐刀架（第 66 页）
High quality care products and recommended knife blocks from page 66



291509 • 蔬果刀 • 3,5" = 9 cm*
Paring knife



297110 • 锯齿形万能刀 • 4" = 10 cm*
Universal knife, serrated



291010 • 蔬果刀 • 4" = 10 cm*
Paring knife



294515 • 奶酪刀 • 6" = 15 cm*
Cheese knife



291015 • 万能刀 • 6" = 15 cm*
Universal knife



291215 • 主厨刀 • 6" = 15 cm*
Chef's knife



291221 • 主厨刀 • 8" = 21 cm*
Chef's knife



297221 • 面包刀 • 8" = 21 cm*
Bread knife



293826 • 意大利面包刀 • 10" = 26 cm*
ital. Bread knife

烧烤大师

CUISINIER 形状独特，款式优雅。此产品系列勾起了人们对 FELIX 传统工艺的美好回忆。设计理念传承经典，系出名门，用料独特，工艺精美，样式新颖。刀片采用 X50 CrMoV15 刀片钢材质，具有良好的刀刃保持能力，灵活性大，抗腐蚀性强。刀柄采用巴西红木制成，握感好，刀片更易滑动。由于巴西红木的密度和硬度非常独特，一般主要用于制作乐器。该种木材只需稍加处理，便光耀夺目，彰显高贵品质。

自然食材不喜过度处理。这样才能保证鲜美的味道和完美的外观。对于木砧板的清洁，我们推荐使用盐、柠檬汁和水的混合液，既能杀菌又能中和气味。同时推荐使用葡萄籽油进行护理。用一般皮具护理产品护理皮围裙即可，让皮革保持柔软，同时防止外部环境影响。

BARBECUE

Functional tools and accessories for grilling are important to both amateur and professional cooks. For example, tongs that enable the food to be grasped and turned over safely. Thanks to the well-known textured properties of wood, items do not slip even with only a light application of force. Cutting and serving boards made from Dutch oak. Offering the perfect surface for preparing and serving the grilled items safely and stylishly. The leather apron made from cowhide protects the cook from both flying sparks and spluttering grease, both of which can quickly ruin a fabric apron.

Natural materials benefit from a little care. This maintains the original attraction and beauty of the material, For the wooden boards, we recommend a mixture of salt, lemon and water to disinfect and neutralise odours. With an application of grape seed oil for protection. The leather can be treated with ordinary leather care products. This keeps the leather supple and protects it from external influences.



100822 • 烧烤用皮质围裙 • 青铜色 S
Barbecue leather apron · bronze S



100823 • 烧烤用皮质围裙 • 棕色 L
Barbecue leather apron · brown L



808000 • 橡木制餐板 • 27x7x1" = 68x18x2 cm*
oak serving tray



100478 • 烧烤用夹钳 S • 12" = 30 cm*
Barbecue tong



100479 • 烧烤用夹钳 M • 18" = 46 cm*
Barbecue tong



100480 • 烧烤用夹钳 L • 24" = 60 cm*
Barbecue tong

海鲜

特定食物需要特定的附件。海鲜需要用精心准备的专用厨具。生蚝需要用开蚝刀打开。使用重型刀柄，手握安全。刀柄末端的袖口设计能保护手不受伤。用钳子或镊子去除鱼刺时，保证鱼肉不会受到损伤。蒸或煨全鱼（例如鲈鱼、三文鱼或豹纹鲨）时，应当去除鱼鳞。去鳞刀坚固强劲、锋利无比，但手握安全，操作轻松。

剖鱼和海鲜所用的所有专业刀具都采用优质材料制成。开蚝刀和去鳞刀的刀柄采用坚固结实且易于清洗的塑料制成。其功能件（例如钳子和镊子）采用不锈钢材质，更易于清洗。

SEAFOOD

Particular types of food need particular gadgets. Seafood needs to be prepared carefully with functional kitchen utensils. Even stubborn oysters can be opened with the oyster knife. The heavy handle fits safely in the hand. The cuff at the end of the handle also protects the hand from harm. With fish remove the bones with the pliers or tweezers without harming the fish meat. When cooking or simmering whole fish the scales should be removed first, for example with perch, salmon or zander. The fish scaler is strong, sharp, fits safely in the hand and makes light work of the job.

All special utensils for fish and seafood are made of high quality materials. The handles of the oyster knife and fish scaler are made of robust, easy to clean plastic. The functional parts like pliers and tweezers are made of stainless steel and thus easy to clean.



102200 • 重型开蚝刀
Oyster knife, heavy



100484 • 鱼刺钳
Fishbone pliers



100486 • 鱼刺镊
Fishbone tweezers



100481 • 去鳞刀
Fish scaler

香草厨房

新鲜香草在食品制备中犹如汤中放盐一样重要。业余爱好者和专业厨师必须使用一些专用小附件，以便能更好地根据其性质、类别和配方完美切削。

香草刀的刀片采用优质的 X50 CrMoV15 刀片钢，经过落锤锻造成整体结构，再经冰淬火工艺制作而成。这样可保证刀刃能长时间保持锋利，不易钝化，抗腐蚀能力强。刀柄采用聚氧甲烯（POM）塑料材质，经久耐用，易于清洗。香草剪可用作普通剪刀，能轻易剪断的所有香草。塑料柄装配了螺丝帽开瓶器，握感舒适，操作轻松。刀刃采用不锈钢制成，极其锋利，几乎不用力就可轻易切削。清洁时，可将香草剪的两边分开，然后轻送复原。

HERBAL KITCHEN

Fresh herbs are as important for the preparation of food as salt is in soup. Special gadgets are a must for amateur and professional cooks so that herbs are cut gently according to their nature, type and preparation.

The blade of the herb knife is made of high quality X50 CrMoV15 blade steel, drop-forged from one piece and ice-hardened. This guarantees long-lasting edge retention and resistance to corrosion. The handle is made of plastic called polyoxymethylene, POM for short, and is durable and easy to clean. Herb shears should be used for all herbs which can be easily cut with scissors. The plastic handle with integrated bottle-opener for screwable caps fits snugly in the hand and makes light work of the job. The cutting edge made of stainless steel is extremely sharp and almost cuts by itself. Both sides of the shears can be taken apart for better cleaning and easily put back together again.



904815 • 香草刀 • 6" = 15 cm*
Herb knife



904815-0L • 香草刀 • 6" = 15 cm*
Herb knife



100482 • 压蒜器
Garlic press

剪刀没有螺纹。为了更好地清洁，在使用后先将其分开，先清洁零件，然后再复原。

Each half of the scissors without screws.
For better cleaning take apart, clean the parts and put them together again.



263421 • 不锈钢厨房剪
Kitchen shears, stainless

实用厨具

厨房离不开厨房剪。厨房剪坚固强劲、锋利无比，同时要符合人机工程学原理。原材料必须采用优质材料，以保证其性能。其采用专用不锈钢，通过锻造和调质处理，材料可达到必需的硬度但同时又具有一定的弹性。内侧、刀片和刀刃均采用机磨而成。在此工艺过程中，内侧略微锋利，以便刀片集中于一点与需要切削的材料相接触。同时，刀刃内侧上的精细微齿将需要切削的材料保持在一起。刀柄经过亚光喷砂处理，握感十分安全舒适。刀刃经过抛光处理，更易于清洗。产品质量优秀，生产工艺精湛，可带来完美的切削体验。产品设计经过深思熟虑，考虑十分周全，用这类剪刀还可轻易打开带瓶塞和螺纹帽的瓶子。这是一种多功能附件。

KITCHEN UTENSILS

Every kitchen needs kitchen shears. Strong, sharp and ergonomic. The raw material of the shears must be of a high quality so that the shears keep their promise. The material achieves the necessary hardness and simultaneous elasticity by being forged and hardened from special stainless steel. The inner side, blade and cutting edge are machine-sharpened. In this process the inner side is slightly sharpened so that the blades only have contact at one point and the material to be cut parts by itself. At the same time a fine micro-serration on the inner side of the cutting edge ensures that the material to be cut stays together. The handle is matt sand-blasted and fits safely and securely in the hand. The cutting edge is polished and therefore easy to clean. The high quality and careful production method guarantee an optimal cutting experience. Due to the well-thought-out design even bottles with crown corks and screwable caps can be opened with the shears. It is a multi-functional gadget.



263520 • 不锈锻打钢厨房剪
Kitchen shears, stainless, forged



263521 • 厨房剪刀，不锈钢，可以拆解
Kitchen shears, stainless, detachable



268524 • 家禽亚光剪刀，不锈钢，可以拆解
Poultry shears, satin finishing, stainless, detachable

打磨与护理

FELIX 刀具锋利无比，经久耐用。根据使用频率，随着时间推移，刀刃不可避免地将慢慢变钝。无论是专业厨师还是业余爱好者，他们在使用前后，都会简单地将刀打磨一下，定期磨刀，定期保养。通过这种方法，即使是业余爱好者，也能磨出好刀。当然，您可随时将您购买的 FELIX 刀具寄送给我们打磨。这项服务并不昂贵，但我们可以保证让您的刀具光亮如新。

另外，需要注意的是，采用刀片钢支撑的优质刀片，对剩菜剩饭和洗碗机比较敏感。刀片在洗碗机中会变钝。刀最好用手洗。在使用后，只需用温水冲洗，然后擦干即可。刀片还可使用山茶油保护。用带银分子的抗菌擦刀布处理和保护刀片即可。

由于木材是一种天然的生物材料，所以更需您的细心护理。您可以经常在木刀柄内涂几滴油。我们推荐使用亚麻籽油。这样，木材就能更好地保持其原貌和独特光彩。

SHARPENING & CARE

FELIX knives are sharp and stay that way for a long time. Depending on how often it is used, the sharpness of the blade diminishes in time. Professional and hobby cooks sharpen their knives briefly before and after use, that is: they regularly grind their knives. Even amateurs can do this successfully, with a little practice. Of course you can send us your FELIX-knives any time for sharpening. This service is inexpensive and ensures that your knives are like new after sharpening.

High quality knife blades made from blade steel are sensitive to leftovers and dishwashers. The blades also get blunt in the dishwasher. It is best to clean your knives by hand. After use simply rinse with warm water and dry up. The blade can also be protected by using camelia oil. The anti-bacterial knife-care cloth with silver molecules treats and protects the knife blade.

Wood is a natural living material and loves to be taken care of. From time to time rub a few drops of oil into the wooden handles of your knives. We recommend linseed oil. The wood will thus keep its original beauty and individual brilliance.



129725 • 陶瓷磨刀钢棒 • 10" = 25 cm*
Sharpening steel, ceramic



129626 • 金刚石磨刀钢棒 • 10" = 26 cm*
Sharpening steel, diamond



129526 • 磨刀钢棒 • 10" = 26 cm*
Sharpening steel



120410 • 磨刀石套件 400/1000
Combination Whetstone



121000 • 磨刀石套件 1000/3000
Combination Whetstone



107400 • 擦刀布
Knife care cloth



120080 • 100 毫升瑞典亚麻籽油
100 ml Swedish linseed oil



120070 • 100 毫升中国山茶油
100 ml Chinese camelia oil

储存和切削

备餐时，最好将刀放入合适的地方，例如放在刀架或磁刀座上。其形状和材料取决于厨房设备、可用空间和个人喜好。所有刀架和刀座均采用优质材料制成，易于清洗，经久耐用。

值得注意的是，刀具需要一块模板作为日常所需的切墩。为什么？当刀在某些材料上使用时，刀刃容易变钝，例如玻璃、陶瓷或大理石。而木板能有效保护采用刀片钢制成的优质刀片不受损坏，使刀片长时间保持锋利而不变钝。另外，木材比塑料更加卫生。FELIX 切板只采用优质丹宁抗菌木材。

STORAGE & CUTTING

It makes sense to have knives within reach when preparing food. For example in a knife block or on a magnetic knife holder. The shape and material depend on the kitchen furniture, the space available and personal taste. All knife blocks and knife holders are made of high quality materials, easy to clean and durable.

Knives need a wooden board as a cutting base to work properly. Why? When used on other materials the knife's blade gets blunt. For example on glass, ceramics or marble. High quality blades made from blade steel love wooden boards and thank you for it by keeping sharp for a long time. In addition, wood is more hygienic than plastic. Only high quality tannic and thus anti-bacterial wood is used for FELIX cutting boards.



909000 • 磁刀架、胡桃木实木材质，配不锈钢基座
Magnetic knife stand, solid walnut, with stainless steel pedestal



909200 • 磁刀架、山毛榉实木
Magnetic knife stand, solid beechwood



909300 • 磁刀架，胡桃木实木
Magnetic knife stand, solid walnut



909100 • 磁刀架，黑色橡木层板
Magnetic knife stand, veneered dark oak



909600 • 四格式磁性刀座，实心榉木，空，可以装八件
Magnetic Knife stand, solid beechwood, empty, for 8 pieces



909500 • 格子式磁性刀座，实心胡桃木，空，可以装十件
Magnetic Knife block, solid walnut, empty, for 10 pieces



909400 • 格子式磁性刀座，实心榉木，空，可以装六件
Magnetic Knife block, solid beechwood, empty, for 6 pieces



950011 • 刀架
Knife stand



990005 • 空刀座（可放 5 把刀）
Knife block, empty, for 5 pieces



990009 • 空刀座（可放 9 把刀）
Knife block, empty, for 9 pieces



809100 • 胡桃木实木切板 • $16 \times 12 \times 1.5'' = 40 \times 30 \times 4$ cm
Cutting board, solid walnut



809200 • 橡木实木切板 • $16 \times 12 \times 1.5'' = 40 \times 30 \times 4$ cm
Cutting board, solid oak wood



809400 • 切菜板, 实心橡木 • $14 \times 8 \times 1.2'' = 35 \times 20 \times 3$ cm
Cutting board, solid oak wood



809300 • 切菜板, 实新橡木 • $19 \times 16 \times 2'' = 49 \times 40 \times 5$ cm
Cutting board, solid oak wood



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Winner of the iF Product Design Gold Award

2007 – München, Germany

B.I.D Gold Award (Business Initiative Directions)

2004 – Frankfurt, Germany

30th Golden Award for Commercial Prestige

2000 – Madrid, Spain

14th International Europe Award for Quality

2000 – Paris, France

Cavaliere del Lavoro della Repubblica Italiana

1997 – awarded for technological,
social and employment development – Italy

The sign of Cholesterol Prophylaxis

1994 – Warsaw, Poland



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目录只能通过 zepter-luxury@ecconsult.com 以书面形式索
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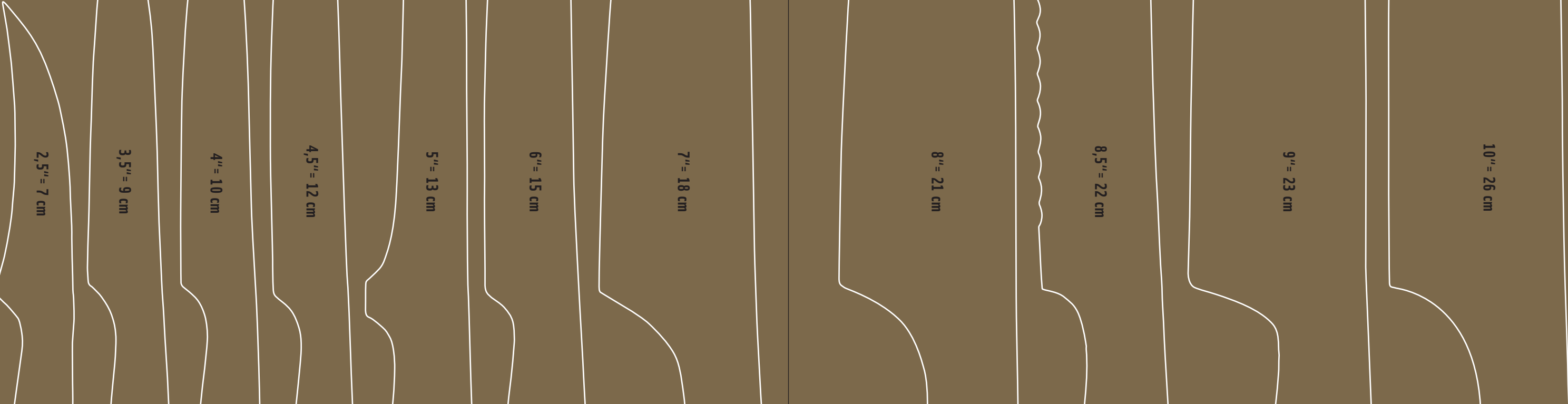


* 刀片规格

本产品目录中给出的刀尺寸系指刀片长度。从本页可查找最常用的刀片规格。

* BLADE SIZE

The measurements of the knives given in the catalogue always refer to the length of the blade. On this page you can find the most popular blades in their normal size.





FELIX[®]
始于 1790
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