



MasterChef



PROFESSIONAL COLLECTION
KITCHEN KNIVES
KNIFE
KNOWLEDGE

MADE IN SHEFFIELD

STAINLESS STEEL

X45 Cr Mo V15



DESIGN INSPIRATION

MasterChef knives and utensils are designed first and foremost to be professional tools fit for any professional kitchen. In this context, their shape and function has been carefully considered, even before we made them look great!

We are from Sheffield; we have a heritage that stretches back to 1838, so when it came to how the products look, we had a wealth of inspiration to draw on. The idea was to try and bring some of that tradition and heritage up-to-date with a design that combines modern production techniques and the craftsmanship of the artisans who finish them.

Utensils and knives made at the beginning of the 20th Century used pin rivets and smooth hand finished wooden handles. The inspiration for the design of the handles in this range was a vintage Sheffield-made scraper, which originally belonged to my grandfather. It had been so well used, the wooden handle had become smooth like a pebble.

We took inspiration from this beautiful object to develop the form through many handmade models, to get the feel and fit just right. We then combined that care and attention with modern polymer overmoulding techniques, and hand-finishing by Sheffield craftsmen, to ensure we have a beautifully tactile object that is a joy to hold, feel and use.

The blades are made high quality Chromium Molybdenum Vanadium stainless steel, which is hardened and tempered to give the perfect basis for our precision grinding machines. The blades are all taper ground to achieve an accurate edge thickness, which is then sharpened and every single knife is tested for sharpness before it is packed and sent to store.

The care and attention we've used through the whole design development and manufacturing process is extreme, and we hope you love the results!



PARING KNIFE

USE FOR PEELING AND SMALL CUTTING TASKS. IT HAS A SHORT BLADE FOR EASY MANOEUVRABILITY, AND A SHARP POINT FOR REMOVING BLEMISHES.



ALL PURPOSE KNIFE

USE FOR GENERAL LIGHT CUTTING. ALSO KNOWN AS A UTILITY KNIFE. IF NOT BUYING A WHOLE RANGE, THIS IS A MUST-HAVE MULTI-PURPOSE UTENSIL.



SCALLOPED VEGETABLE KNIFE

USE FOR PREPARING TENDER FRUIT AND VEGETABLES. THE SHARP SERRATED EDGE CUTS THROUGH SOFT SKIN AND FLESH WITHOUT DAMAGING IT.



FILLETING KNIFE

USE FOR FILLETING AND BONING. A SLIGHTLY FLEXIBLE KNIFE WITH A NARROW BLADE FOR SLIDING UNDER AND AROUND BONES, SKINNING MEAT, POULTRY AND FISH.



15CM CHEF'S KNIFE

USE FOR CHOPPING AND SLICING. PARTICULARLY USEFUL FOR PREPARING SMALL AMOUNTS OF MEAT, VEGETABLES OR FRUIT.

20CM CHEF'S KNIFE

USE FOR A WHOLE RANGE OF TASKS. THE TIP IS FOR FINE CHOPPING OR MINCING, THE MIDDLE IS FOR GENERAL KNIFE JOBS, THE HEEL FOR HEAVY DUTY WORK.



SANTOKU KNIFE

USE FOR PRECISION SLICING. THE ASIAN CHEF'S KNIFE IS CLEVERLY CONSTRUCTED TO SLICE DELICATE MEATS, FISH AND VEGETABLES VERY THINLY.



CARVING KNIFE

USE FOR CARVING SLICES OF MEAT AND POULTRY. IT IS THINNER AND LONGER THAN A CHEF'S KNIFE FOR PRECISION CUTTING OF THIN SLICES.



BREAD KNIFE

USE FOR CUTTING BREAD AND SIMILAR FOODS. THE LONG BLADE AND WIDELY SERRATED EDGE MAKE IT EASY TO CUT THICK OR THIN EVEN SLICES.



ANATOMY OF A KNIFE

PRECISION BLADE

Precision taper ground and hand whetted by Sheffield craftsmen.

STAINLESS STEEL

High quality chromium molybdenum vanadium stainless steel.

TAPERED BOLSTER

Adds weight and balance and seamlessly blends into blade.

TACTILE HANDLE

Traditional full tang construction with beautiful pebble like finish.



CARE AND USE

These knives are very sharp and individually checked to be so; **HANDLE WITH CARE!** Store out of reach of children! We recommend using all knives on wood or plastic chopping boards to avoid blunting the blades.

To keep your knife sharp, use a sharpening steel, little and often. You can see a sharpening video at www.taylors-eye-witness.com.

We recommend you hand wash these knives but they are dishwasher safe. Never leave knives to stand in the dishwasher and remove at the end of each cycle.

In the event that stains or spots appear simply remove with a stainless steel cleaner.



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MASTERCHEF KNIVES HAVE BEEN DESIGNED ALONGSIDE A RANGE OF UTENSILS, TAKING CUES FROM TRADITIONAL SHEFFIELD TOOLS. BROUGHT UP TO DATE USING MODERN MANUFACTURING TECHNIQUES, THE RESULTS ARE BEAUTIFUL PROFESSIONAL OBJECTS WHICH ARE A JOY TO USE.



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**taylor's
eye
witness**
Sheffield Knifemakers Since 1838

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