

Praxis[®]

The warmth and richness of high quality wood paired with the precision of a razor sharp blade.



One piece high-carbon, stain-free Japanese steel.

The highest quality Japanese steel for easy blade maintenance and rapid sharpening for a razor-sharp edge.

Handles are secured with 3 compression rivets to prevent separation.

Natural, comfortable rosewood handle.



Chef's



M26050 10"
M26040 8"

Slicer



M26080 14" Granton edge
M26070 12" Granton edge

Bread



M26060 10" Curved
Wavy edge

Boning



M26030 6"

Paring



M26020 4"



M26010 3.5" Hollow ground



M26000 3"

Fork



M26090 7.25" Forged



M26150 6"