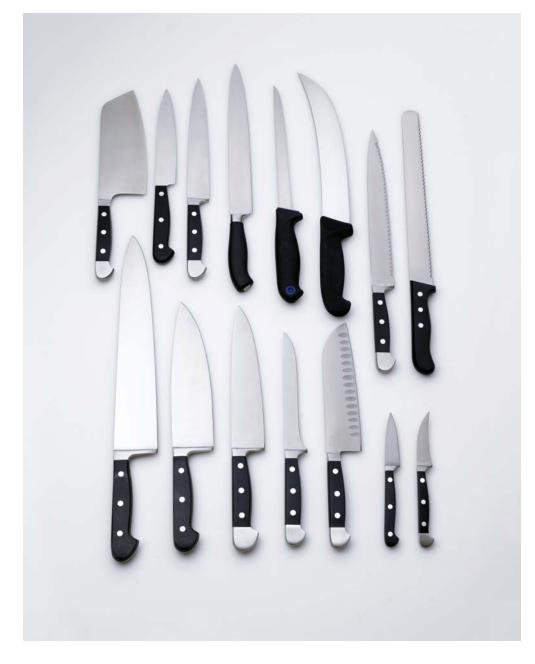
The Right Ingredients for Your Career

Types of Knives





FROM TOP LEFT: cleaver, utility knives (next two), slicer, flexible slicer, scimitar, serrated slicers (pointed and round-tipped) FROM BOTTOM LEFT: French knives (first three in row), boning knife, granton-style edge French knife, paring knife, tourné knife

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