





The main products of the GROSSMAN brand are kitchen knives made of 1.4116 stainless steel by the German company THYSSEN - KRUPP. It is one of the most famous manufacturers of steel for kitchen and medical knives in Germany and highly developed countries around the world.

The brand also offers budget steel grade 3CR13 in its range. These steel grades are well known in the knife industry and are used by major European manufacturers.

Kitchen knives "GROSSMAN" are distinguished by a modern design, good quality and reasonable, consumer-oriented price. In addition to kitchen knives for various purposes Grossman also offers related products such as sharpening systems, sharpeners, table bases, magnetic holders and other kitchen utensils.



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## Sets of kitchen knives



# Diaman

Set of kitchen knives (Art. SL 2526 P)

**Classic design.** Polished wood is a solid environmental friendly material. The knives look stylish and their handles are sturdy and comfortable. The set will fit perfectly into the interior of a modern European kitchen.

**Robust design of the knife.** The blade transitions into a full-fledged steel shank running the entire length of the handle (this design of the knife is called "fulltang").

**Sturdy, stylish and comfortable handles.** Their light curve will allow you to strain your hand less when cutting food.

**Beautiful and practical stand made of natural wood.** It's easy and comfortable to take out and stow the knives, with their handles turned towards you instead of the ceiling. The stand is compact and sturdy. Drainage holes in the bottom keep the knives from accumulating water dripping from their blades.



## Chef-knife

Total length, mm: **330**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



## Santoku

Total length, mm: **310**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



## Bread slicer knife

Total length, mm: **330**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



## Meat slicer knife

Total length, mm: **325**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



## Universal knife

Total length, mm: **235**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



## Vegetable and fruit knife

Total length, mm: **215**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



## Kitchen scissors

Blade length: **75**  
Blade steel grade: **3Cr13MoV**  
Hardness, HRC: **53**



Dimensions of the stand, mm: **215/270/110**

# Alaska

## Set of kitchen knives (Art. SL2687)

**High quality.** All knives are made of 14116 stainless steel from TussenKrupp AG, which is popular in Europe. Knives made of this steel are reliable and strong. They keep their sharpness for a long time and do not rust.

**Modern design.** The set is called Alaska for a reason. Stand and handles of knives are white like the primordial Arctic snow! You get not only a useful set of knives, but also a real decoration for your kitchen!

**Universal stand is the advantage of the set.** Its design is the most convenient and practical. At the same time it takes minimal space.

Knives made of this steel are used in many kitchens in Europe. They are sharp, reliable and do not rust. Also, this steel keeps its shine for a long time and tinkles well!



### Chef-knife

Total length, mm: **324**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



### Santoku

Total length, mm: **305**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



### Meat slicer knife

Total length, mm: **322**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



### Universal knife

Total length, mm: **230**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



### Vegetable peeler knife

Total length, mm: **190**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



Dimensions of the stand, mm: **245/109/109**

# Duncan

## Set of kitchen knives (Art. SL2515 L)

The design of the knives and the stand look modern and presentable. But the knives in the Duncan set aren't just good. They're comfortable and practical. The sturdy handles are cross-sectioned and prevent the knife from twisting in your hand while you're working.

With their brevity and style, they strongly resemble the knives loved in the Japanese culture.

Durable one-piece plastic handle is unaffected by moisture and rotting. Unlike traditional knives, these handles do not form gaps between the shank and the blade, to avoid all sorts of small debris.

The design and construction of the knives in this set can be described as very successful. Beauty, reliability and practicality do not often meet together. But it definitely happened in this case.



### Chef-knife

Total length, mm: **330**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



### Santoku

Total length, mm: **295**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



### Meat slicer knife

Total length, mm: **330**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



### Bread slicer knife

Total length, mm: **330**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



### Vegetable peeler knife

Total length, mm: **245**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



Dimensions of the stand, mm: **240/460/250**

# Mirabel

Set of kitchen knives (**Art. SL2942 R**)

The stylish stand has transparent walls - it looks spectacular and modern, and helps you easily identify each knife at a glance.

**High quality.** All parts of the knives are carefully fitted together. With no crevices where dirt could accumulate, the knives are hygienic and durable.

**Transportable stainless steel.** Steel 1.4116 from TussenKrupp AG does not change and perfectly resists corrosion. Even after years of continuous usage, the knives retain their attractive appearance.

**Ergonomic handles classic.** Ergonomic handles ensure a comfortable hold on the knives and do not tire your hands, even during a prolonged usage.



## Chef-knife

Total length, mm: **320**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



## Santoku

Total length, mm: **300**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



## Meat slicer knife

Total length, mm: **320**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



## Bread slicer knife

Total length, mm: **320**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



## Vegetable peeler knife

Total length, mm: **230**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



Dimensions of the stand, mm: **230/200/95**



# Niagara

Set of kitchen knives (**Art. SL3123 E**)

Quality German stainless steel 1.4116 is the key to the strength, sharpness and durability of each knife in this set.

Classic design. Polished wood is an environmentally friendly and solid material. The knives look stylish and their handles are sturdy and comfortable. Set will fit perfectly into the interior of a modern European kitchen.

The stand is made of natural wood of high quality. It is stable, takes minimum space, and is a reliable storage for your knives.

Drainage holes at the bottom of the stand protect your knives from moisture.

The set also includes kit high-quality kitchen scissors!



## Chef-knife

Total length, mm: **320**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



## Santoku

Total length, mm: **300**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



## Bread slicer knife

Total length, mm: **320**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



## Meat slicer knife

Total length, mm: **320**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



## Universal knife

Total length, mm: **230**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



## Musate



## Kitchen scissors

Blade length: **75**  
Blade steel grade: **3Cr13MoV**  
Hardness, HRC: **53**



Dimensions of the stand, mm: **255/180/120**

# Dayton

## Set of kitchen knives (Art. SL2323 Y)

This set of knives is suitable for everyone, from beginners to experienced chefs. All blades are sharp, handles are sturdy and comfortable, and the knives have a well balanced structure.

The high quality of stainless steel 1.4116 has made it one of the most popular in Europe. This is not surprising because it was developed and manufactured by the world-famous German company TussenKrupp AG. Knives made of this steel are strong and durable. They keep staying sharp and do not rust for a long time.

They also have a nice slightly silver color which would not tarnish at all, if a proper care is provided.

The set looks very attractive. A stand-block made of natural wood will be a decoration of any kitchen. Working with such knives is easy and comfortable.



### Chef-knife

Total length, mm: **315**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



### Santoku

Total length, mm: **290**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



### Bread slicer knife

Total length, mm: **310**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



### Meat slicer knife

Total length, mm: **265**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



### Vegetable peeler knife

Total length, mm: **235**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



### Musate



### Kitchen scissors

Blade length: **75**  
Blade steel grade: **3Cr13MoV**  
Hardness, HRC: **53**



Dimensions of the stand, mm: **215/240/110**

# Waterloo

Set of kitchen knives (Art. SL2754 D)

**Waterloo** - your victory in the kitchen.

The high quality of German stainless steel 1.4116 is well known in Europe. This steel is produced by the German company TussenKrupp AG. All the kitchen knives in the GROSSMAN Waterloo set are made of 1.4116 steel.

Ultra-modern, comfortable design. Ergonomic, non-slip handles. You won't drop the knife even if you grab it with your wet hand. Waterloo kitchen knives are comfortable and are safe to use. Their style perfectly suits the interiors of modern kitchens.

Stand made of quality natural wood is convenient and practical. It is stable, takes minimum space and is a reliable storage for your knives. Drainage holes in the bottom of the stand protect the steel blades from the effects of moisture.



## Chef-knife

Total length, mm: **330**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



## Santoku

Total length, mm: **300**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



## Meat slicer knife

Total length, mm: **330**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



## Universal knife

Total length, mm: **235**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



## Vegetable peeler knife

Total length, mm: **200**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



Dimensions of the stand, mm: **215/120/175**

# Oxford

## Set of kitchen knives (Art. SL2723 G)

Oxford is a classic set of high-quality knives for your kitchen.

High quality materials. 1.4116 stainless steel blades from the German company TussenKrupp AG. 1.4116 is indeed the highest quality stainless steel made in Germany. In Europe they make excellent kitchen knives and medical cutting tools from it. Now this high quality is also available to us.

Rich and competent completion of the set. You make one purchase and get all knives needed in the kitchen as well as an excellent stand for them.

The original "steel" design. Combination of beauty, style and convenience. These knives are easy to take care of - blades and handles are easy to clean, they stay sharp for a long time, and the block stand perfectly protects knives from dampness and damage.



### Chef-knife

Total length, mm: **325**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



### Meat slicer knife

Total length, mm: **325**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



### Bread slicer knife

Total length, mm: **325**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



### Universal knife

Total length, mm: **230**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



### Vegetable peeler knife

Total length, mm: **197**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



### Kitchen scissors

Blade length: **75**  
Blade steel grade: **3Cr13MoV**  
Hardness, HRC: **53**



Dimensions of the stand, mm: **250/105/170**

# Calgary

Set of kitchen knives (Art. SL2723)

Calgary is a set of quality knives for your kitchen from GROSSMAN.

Good-quality stainless steel 1.4116 from the German company TussenKrupp AG is well known and popular in Europe. All knives in the set are made of it. Assembly quality is also at a truly European level.

Knives made of it are invariably reliable, durable, strong and sharp for a long time. Well, of course, they perfectly resist corrosion and retain their original gloss for a long time!

Solid design. As being said black is always in fashion. And the combination of a silver-steel blade and a black handle looks elegant and stylish, giving this set a modern and impressive look.

The set includes great kitchen scissors!



## Chef-knife

Total length, mm: **325**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



## Santoku

Total length, mm: **305**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



## Bread slicer knife

Total length, mm: **320**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



## Meat slicer knife

Total length, mm: **320**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



## Universal knife

Total length, mm: **230**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



## Kitchen scissors

Blade length: **75**  
Blade steel grade: **3Cr13MoV**  
Hardness, HRC: **53**



Dimensions of the stand, mm: **250/110/170**

# Bryant

## Set of kitchen knives (Art. SL3086 A)

Bryant is a practical and modern set of quality knives for your kitchen.

Blades of all knives in this set are made of 1.4116 stainless steel from German company TussenKrupp AG. This steel is popular throughout Europe. The knives made of it are strong, stay sharp for a long time and practically do not rust.

All knives in the set have smart ergonomic design. It is a pleasure but not tiresome to work with them. The knives look distinctly modern and stylish. Handles made of durable plastic are not afraid of moisture. They are much more practical and durable than traditional wooden pads.

The stand is made of high-quality natural wood. It is stable, durable and compact. You can easily find it a suitable place even in the smallest kitchen. There are drainage holes on the bottom of the stand. Your knives will be kept dry and will last you a long time.



### Chef-knife

Total length, mm: **330**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



### Santoku

Total length, mm: **310**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



### Meat slicer knife

Total length, mm: **325**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



### Bread slicer knife

Total length, mm: **330**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



### Vegetable peeler knife

Total length, mm: **235**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



Dimensions of the stand, mm: **235/220/90**

# Toronto

## Set of kitchen knives (Art. SL2741 B)

Toronto is a complete and final set of quality knives for your kitchen for years to come.

The high quality of the knives is guaranteed. After all, they are made of excellent stainless steel grade 1.4116 produced by the German company TussenKrupp AG.

Original design is combined with durability and reliability. Steel shank of the blade is of a goes the whole length of the handle. It's construction would not possibly be sturdier.

The stand is made of high quality natural wood and is very easy to use. Its open design allows you to see each knife's placing. You can easily locate a needed knife in seconds. In addition, this stand will not accumulate water dripping from the blades.



### Chef-knife

Total length, mm: **335**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



### Santoku

Total length, mm: **310**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



### Bread slicer knife

Total length, mm: **335**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



### Meat slicer knife

Total length, mm: **335**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



### Universal knife

Total length, mm: **245**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



### Vegetable peeler knife

Total length, mm: **205**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



### Kitchen scissors

Blade length: **75**  
Blade steel grade: **3Cr13MoV**  
Hardness, HRC: **53**



Dimensions of the stand, mm: **235/190/108**

# Ontario

## Set of kitchen knives (Art. SL2755 C)

Ontario is a quality set of kitchen knives for your kitchen. You'll find everything from a classic chef's knife to a fruit peeler.

**A choice of knives to suit every need.** GROSSMAN Ontario successfully covers all your slicing and dicing needs in the kitchen. You definitely don't have to improvise and work without a knife when you really need one.

**High quality.** The blades of all knives in GROSSMAN Ontario are made of stainless steel, grade 1.4116, by German company TussenKrupp AG.

**The stand is made of natural wood.** All knives are safely stored in the place designed for them. Drainage holes in the bottom of the stand protect the steel blades from moisture.



### Chef-knife

Total length, mm: **330**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



### Santoku

Total length, mm: **305**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



### Meat slicer knife

Total length, mm: **240**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



### Universal knife

Total length, mm: **230**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



### Vegetable peeler knife

Total length, mm: **210**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



Dimensions of the stand, mm: **210/80/225**



# Woodstock

Set of kitchen knives (**Art. SL3084 F**)

Woodstock is another product of classic kitchen knife sets.

If you are looking for something in the style of decent kitchens in the developed world, you are looking at the right set!

The quality of the knives is also European. By the way, the handles of these knives are probably the most comfortable. They lie firmly in your hand and comfortably fill the palm. Working with such a knife is safe and never tiresome.

A stylish and weighty stand is firmly placed on its platform, does not slip on the table or tip over. This is a beautiful and reliable storage for your knives.

If you decide to buy the Woodstock kitchen knife set, you will own a set of extremely reliable, comfortable and sharp kitchen knives.



## Chef-knife

Total length, mm: **340**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



## Santoku

Total length, mm: **310**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



## Meat slicer knife

Total length, mm: **335**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



## Bread slicer knife

Total length, mm: **335**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



## Universal knife

Total length, mm: **235**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



Dimensions of the stand, mm: **240/85/290**

# Hopewell

## Set of kitchen knives (Art. SL2400 C)

Hopewell is the ultimate set of kitchen knives for the home kitchen. You make one purchase and really get everything you need: five most important knives for your kitchen and a sturdy storage unit made of natural wood.

Each knife is carefully crafted from 1.4116 German steel, which gives them durability and excellent cutting ability.

Comfortable handles provide a secure grip. Their construction provides considerable durability of the knives.

The natural wood stand protects the knives from damage and damp and also gives a beautiful look in your kitchen.

GROSSMAN Hopewell is an optimal and advantageous set of high quality kitchen knives.



### Chef-knife

Total length, mm: **335**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



### Meat slicer knife

Total length, mm: **335**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



### Bread slicer knife

Total length, mm: **335**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



### Universal knife

Total length, mm: **240**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



### Vegetable peeler knife

Total length, mm: **200**  
Steel grade of the blade: **1.4116**  
Hardness, HRC: **55**



Dimensions of the stand, mm: **230/200/100**

## Kitchen knives



# Professional

Chef-knife (**Art. 002 PF**)

Modern, stylish GROSSMAN Professional series kitchen knives are distinguished by their high quality, excellent ergonomics and efficient operation.

The chef's knife is the main knife in the modern kitchen. Many professional chefs around the world use it as their main working tool.

If you need a beautiful high quality knife for home kitchen, do not doubt, Professional series is perfect for you!

You can do everything with this knife:

- Chop herbs for a salad;
- Slice fruits and vegetables;
- Cut fish and poultry.



## Chef-knife

Purpose: **For cutting and chopping**

Blade material: **Stainless steel**

Blade steel grade: **1.4116**

Hardness, HRC: **55**

Weight, grams: **241**

Grip Material: **Plastic**

Total length, mm: **333**

Length of handle, mm: **128**

Length of blade, mm: **205**

Blade thickness, mm: **2.6**

Packing: **Plastic case**



## Steel grade



**Stainless steel 1.4116** was developed and produced by the German company TussenKrupp AG.

Knives made from this steel are strong, reliable, sharp and rust-free for a long time.

# Professional

## Santoku (Art. 003 PF)

A santoku is the Japanese equivalent of a chef's knife.

Interesting features of the santoku knife are clearly visible air pockets on the sides of the blade. These recesses prevent the material to be cut from sticking to the blade. The resistance of the material is reduced many times over. Work becomes easier. Slicing results look neater and more beautiful.

Santoku is good for:

- Chopping herbs;
- Slicing vegetables and fruits;
- Slicing cheese;
- This knife is especially effective when working with seafood.

Santoku knife is a true fusion of Japanese tradition with Japanese ingenuity. It is a must-have knife in the modern kitchen!



## Santoku

Purpose: **For cutting and chopping**

Blade material: **Stainless steel**

Blade steel grade: **1.4116**

Hardness, HRC: **55**

Weight, grams: **239**

Grip Material: **Plastic**

Total length, mm: **310**

Length of handle, mm: **128**

Length of blade, mm: **182**

Blade thickness, mm: **2.8**

Packing: **Plastic case**



## Steel grade

**GROSSMAN** German Steel 1.4116  
KÜCHEN MESSER HRC 55+/-2

**Stainless steel 1.4116** was developed and produced by the German company TussenKrupp AG.

Knives made from this steel are strong, reliable, sharp and rust-free for a long time.

# Professional

## Meat cleaver (Art. 102 PF)

The Cleaver is a kitchen cleaver for chopping and shredding meat, poultry and fish. It's just perfect for chopping, shredding and slicing a variety of foods.

Put aside your favorite kitchen knife. Save it and your strength. There is a tool that will do a better job with tendons and bones. That's exactly the kind of work you should buy a good-quality German stainless steel 1.4116 cleaver for.

Regardless of whether you cook just for regular meals or if cooking is your hobby (or even the meaning of life), a sharp, durable and reliable kitchen knife or cleaver is just what you need.

Having high-quality cutlery in the kitchen offers significant benefits, both in terms of safety and efficiency. And that's exactly what all GROSSMAN Professional series kitchen knives are.



## Meat cleaver

Purpose: **For cutting and chopping**

Blade material: **Stainless steel**

Blade steel grade: **1.4116**

Hardness, HRC: **55**

Weight, grams: **390**

Grip Material: **Plastic**

Total length, mm: **300**

Length of handle, mm: **130**

Length of blade, mm: **170**

Blade thickness, mm: **2.7**

Packing: **Plastic case**



## Steel grade



**Stainless steel 1.4116** was developed and produced by the German company TussenKrupp AG.

Knives made from this steel are strong, reliable, sharp and rust-free for a long time.

# Professional

## Meat slicing knife (Art. 007 PF)

The slicing knife blade is long, narrow and sharp. It allows you to make a precise and controlled cut with a single movement.

If you need to slice ham neat and even, to divide meat into portions quickly and nicely, or to prepare appetizers, you need exactly this slicing knife.

In addition, it is convenient to slice watermelons, melons and other large fruits. So you can buy a kitchen knife for slicing for this purpose as well.

Modern, stylish GROSSMAN Professional series kitchen knives are distinguished by high quality build, excellent ergonomics and efficiency in operation. If you need a reliable and beautiful knife for your home kitchen, do not doubt, as Professional series is perfect for you too!



## Meat slicing knife

Purpose: **For cutting and chopping**

Blade material: **Stainless steel**

Blade steel grade: **1.4116**

Hardness, HRC: **55**

Weight, grams: **209**

Grip Material: **Plastic**

Total length, mm: **333**

Length of handle, mm: **128**

Length of blade, mm: **205**

Blade thickness, mm: **2.6**

Packing: **Plastic case**



## Steel grade



**Stainless steel 1.4116** was developed and produced by the German company TussenKrupp AG.

Knives made from this steel are strong, reliable, sharp and rust-free for a long time.

# Professional

## Bread slicer knife (Art. 009 PF)

The serrated blade of the bread knife allows you to accurately cut fresh bread without crumbling or wrinkling it.

The length of the 009 PF bread knife blade is as much as 205 mm! "Saw" of this length can easily (literally in one movement) cut the largest cake or pie! In the baking business this knife will be impossible to replace.

This serrated kitchen knife is good for cutting pumpkins, zucchini, eggplants and pâtissons.

In the kitchen, a quality kitchen knife for cutting bread will come in handy.

Modern, stylish GROSSMAN Professional series kitchen knives are distinguished by their high quality construction, excellent ergonomics and efficient operation.



## Bread slicer knife

Purpose: **For cutting and chopping**

Blade material: **Stainless steel**

Blade steel grade: **1.4116**

Hardness, HRC: **55**

Weight, grams: **225**

Grip Material: **Plastic**

Total length, mm: **333**

Length of handle, mm: **128**

Length of blade, mm: **205**

Blade thickness, mm: **2.6**

Packing: **Plastic case**



## Steel grade



**Stainless steel 1.4116** was developed and produced by the German company TussenKrupp AG.

Knives made from this steel are strong, reliable, sharp and rust-free for a long time.



# Professional

Universal knife (**Art. 015 PF**)

This knife is a reliable all-purpose tool for your kitchen. It is slightly smaller and lighter than a large chef's knife, but slightly larger than a vegetable and fruit peeler.

Comfortable and well-balanced, this versatile kitchen knife is ideal for:

- Cutting meat;
- Slicing bread;
- Slicing vegetables and herbs;
- Cleaning and slicing fish.

The versatile will bring a lot of benefit any kitchen. And if it's a GROSSMAN knife, it will certainly do its job.



## Universal knife

Purpose: **For cutting and chopping**

Blade material: **Stainless steel**

Blade steel grade: **1.4116**

Hardness, HRC: **55**

Weight, grams: **104**

Grip Material: **Plastic**

Total length, mm: **235**

Length of handle, mm: **125**

Length of blade, mm: **110**

Blade thickness, mm: **1.6**

Packing: **Plastic case**



## Steel grade



**Stainless steel 1.4116** was developed and produced by the German company TussenKrupp AG.

Knives made from this steel are strong, reliable, sharp and rust-free for a long time.

# Elite Pro

Chef-knife (**Art. 002 EP**)

The Elite Pro series of kitchen knives features a classic design: a sturdy straight blade, a sturdy handle made of a pair of pads and a solid steel shank.

The chef's knife is the main knife in the modern kitchen. Many professional chefs around the world use it as their main working tool.

You can do everything with this knife:

- Chop greens for salads;
- Slice fruits and vegetables;
- Slice fish and poultry.

The name of the series, Elite Pro, completely corresponds to this combination of quality and literally canonical design.



## Chef-knife

Purpose: **For cutting and chopping**

Blade material: **Stainless steel**

Blade steel grade: **1.4116**

Hardness, HRC: **55**

Weight, grams: **152**

Grip Material: **Plastic**

Total length, mm: **310**

Length of handle, mm: **120**

Length of blade, mm: **190**

Blade thickness, mm: **2.6**

Packing: **Plastic case**



## Steel grade



**Stainless steel 1.4116** was developed and produced by the German company TussenKrupp AG.

Knives made from this steel are strong, reliable, sharp and rust-free for a long time.

# Elite Pro

## Meat slicing knife (Art. 007 PF)

The slicing knife blade is long, narrow and sharp. It allows you to make a precise and controlled cut with a single movement.

If you need to slice ham neatly and evenly, to divide meat into portions quickly and nicely, or to prepare appetizers, you need exactly this slicing knife.

In addition, it is convenient to slice watermelons, melons and other large fruits. So you can buy a kitchen knife for slicing for this purpose as well.

The Elite Pro series kitchen knives feature a classic design: a sturdy straight blade, a sturdy handle made of a pair of pads and a reliable steel shank.

Do you prefer the time-honored European solidity in everything? GROSSMAN Elite Pro series kitchen knives are a must in your kitchen!



## Meat slicing knife

Purpose: **For cutting and chopping**

Blade material: **Stainless steel**

Blade steel grade: **1.4116**

Hardness, HRC: **55**

Weight, grams: **120**

Grip Material: **Plastic**

Total length, mm: **310**

Length of handle, mm: **120**

Length of blade, mm: **190**

Blade thickness, mm: **2.2**

Packing: **Plastic case**



## Steel grade



**Stainless steel 1.4116** was developed and produced by the German company TussenKrupp AG.

Knives made from this steel are strong, reliable, sharp and rust-free for a long time.

# Elite Pro

## Santoku (Art. 110 EP)

A santoku is the Japanese equivalent of a chef's knife.

Interesting features of the santoku knife are clearly visible air pockets on the sides of the blade. These recesses prevent the material to be cut from sticking to the blade. The resistance of the material is reduced many times over. Work becomes easier. Slicing results look neater and more beautiful.

Santoku is good for:

- Chopping herbs;
- Slicing vegetables and fruits;
- Slicing cheese;
- This knife is especially effective when working with seafood.

The santoku knife is a true fusion of Japanese tradition with Japanese ingenuity. In the case of the Elite Pro, it's a blend of European reliability.



## Santoku

Purpose: **For cutting and chopping**

Blade material: **Stainless steel**

Blade steel grade: **1.4116**

Hardness, HRC: **55**

Weight, grams: **146**

Grip Material: **Plastic**

Total length, mm: **290**

Length of handle, mm: **125**

Length of blade, mm: **165**

Blade thickness, mm: **2.2**

Packing: **Plastic case**



## Steel grade



**Stainless steel 1.4116** was developed and produced by the German company TussenKrupp AG.

Knives made from this steel are strong, reliable, sharp and rust-free for a long time.

# Elite Pro

## Meat slicing knife (Art. 042 EP)

The slicing knife blade is long, narrow and sharp. It allows you to make a precise and controlled cut with a single movement.

If you need to slice ham neatly and evenly, to divide meat into portions quickly and nicely, or to prepare appetizers, you need exactly this slicing knife.

In addition, it is convenient to slice watermelons, melons and other large fruits. So you can buy a kitchen knife for slicing for this purpose as well.

The Elite Pro series of kitchen knives features a classic design: a reliable straight blade, a sturdy handle made of a pair of pads and a reliable steel shank. The name of the series - Elite Pro, fully corresponds to this combination of quality and literally canonical design.



## Meat slicing knife

Purpose: **For cutting and chopping**

Blade material: **Stainless steel**

Blade steel grade: **1.4116**

Hardness, HRC: **55**

Weight, grams: **111**

Grip Material: **Plastic**

Total length, mm: **268**

Length of handle, mm: **123**

Length of blade, mm: **145**

Blade thickness, mm: **2.2**

Packing: **Plastic case**



## Steel grade



**Stainless steel 1.4116** was developed and produced by the German company TussenKrupp AG.

Knives made from this steel are strong, reliable, sharp and rust-free for a long time.

# Elite Pro

## Fruit and vegetable peeling knife (Art. 051 EP)

This knife is the smallest and shortest of all kitchen knives. It is used for peeling fruits and vegetables. You can also use it to remove seeds or cut out the damaged part of the pulp.

Of course, you don't need a long knife for this kind of work. This is where a very compact and maneuverable knife comes in handy.

Do not underestimate the usefulness of this small blade. Vegetable and fruit peeler knife is an important component of the so-called "chef's trio" (chef, all-purpose knife and vegetable knife).

Do you like the time-honored European solidity in everything?

GROSSMAN Elite Pro kitchen knives are a must-have in your kitchen!

## Fruit and vegetable peeling knife

Purpose: **For cutting and chopping**

Blade material: **Stainless steel**

Blade steel grade: **1.4116**

Hardness, HRC: **55**

Weight, grams: **61**

Grip Material: **Plastic**

Total length, mm: **200**

Length of handle, mm: **105**

Length of blade, mm: **95**

Blade thickness, mm: **2.1**

Packing: **Plastic case**



### Steel grade



**Stainless steel 1.4116** was developed and produced by the German company TussenKrupp AG.

Knives made from this steel are strong, reliable, sharp and rust-free for a long time.

# House Cook

Chef-knife (**Art. 002 HC**)

As the name implies, the knives of the House Cook series are designed for use in the home kitchen.

The design of the knives is simple, utilitarian and, at the same time, pleasing to the eye. The assembly is sturdy and reliable. Handles are comfortable. Blades are made of quality German stainless steel.

Chef-knife is the main knife in a modern kitchen. Many professional chefs around the world use it as their main working tool.

You can do everything with this knife:

- Chop greens for salads;
- Slice fruits and vegetables;
- Cut up fish and poultry.



## Chef-knife

Purpose: **For cutting and chopping**

Blade material: **Stainless steel**

Blade steel grade: **1.4116**

Hardness, HRC: **55**

Weight, grams: **173**

Grip Material: **Plastic**

Total length, mm: **333**

Length of handle, mm: **138**

Length of blade, mm: **195**

Blade thickness, mm: **2.2**

Packing: **Plastic case**



## Steel grade



**Stainless steel 1.4116** was developed and produced by the German company TussenKrupp AG.

Knives made from this steel are strong, reliable, sharp and rust-free for a long time.

# House Cook

Santoku (Art. 003 HC)

A santoku is the Japanese equivalent of a chef's knife. It is slightly lighter, slightly shorter and slightly easier to use. In versatility, it is not inferior to the chef.

Santoku is good for:

- Chopping herbs;
- Slicing fruits and vegetables;
- Cutting cheese;
- This knife is especially effective when working with seafood.

This knife is for you if you are looking for something simple and reliable that requires little maintenance. If you want a knife to last you a long time, but for a reasonable cost, GROSSMAN House Cook will be a great choice for you.

This knife will suit anyone looking for a really worthwhile kitchen knife that can slice meat, vegetables or herbs easily and cleanly.



## Santoku

Purpose: **For cutting and chopping**

Blade material: **Stainless steel**

Blade steel grade: **1.4116**

Hardness, HRC: **55**

Weight, grams: **162**

Grip Material: **Plastic**

Total length, mm: **290**

Length of handle, mm: **138**

Length of blade, mm: **152**

Blade thickness, mm: **2.2**

Packing: **Plastic case**



## Steel grade



**Stainless steel 1.4116** was developed and produced by the German company TussenKrupp AG.

Knives made from this steel are strong, reliable, sharp and rust-free for a long time.



# House Cook

## Meat slicing knife (Art. 007 HC)

The slicing knife blade is long, narrow and sharp. It allows you to make a precise and controlled cut with a single movement.

If you need to slice ham neat and even, divide meat into portions quickly and nicely, or prepare appetizers, this is the right slicing knife for you.

In addition, it is convenient to slice watermelons, melons and other large fruits. So you can buy a kitchen knife for slicing for this purpose as well.

The design of the knives is simple, utilitarian and, at the same time, pleasing to the eye. The assembly is sturdy and reliable. Handles are comfortable. Blades are made of quality German stainless steel.

Simplicity, beauty, durability, functionality and affordability make House Cook knives a great choice for your home kitchen.



## Meat slicing knife

Purpose: **For cutting and chopping**

Blade material: **Stainless steel**

Blade steel grade: **1.4116**

Hardness, HRC: **55**

Weight, grams: **157**

Grip Material: **Plastic**

Total length, mm: **333**

Length of handle, mm: **138**

Length of blade, mm: **195**

Blade thickness, mm: **2.2**

Packing: **Plastic case**



## Steel grade



**Stainless steel 1.4116** was developed and produced by the German company TussenKrupp AG.

Knives made from this steel are strong, reliable, sharp and rust-free for a long time.

# House Cook

## Bread slicer knife (Art. 009 HC)

The serrated blade of the bread knife allows you to accurately cut fresh bread without crumbling or wrinkling it.

The length of the blade of the 009 HC bread knife is 195 mm! You can easily cut the biggest cake or pie with a saw of this length (literally in one movement)! This knife will be indispensable in the baking business!

And this serrated kitchen knife is also good for sawing pumpkins, zucchini, eggplants and pâtissons.

In the kitchen, a quality kitchen knife for cutting bread will come in handy.

Modern, stylish GROSSMAN kitchen knives are distinguished by their high quality construction, excellent ergonomics and efficient operation.



### Bread slicer knife

Purpose: **For cutting and chopping**

Blade material: **Stainless steel**

Blade steel grade: **1.4116**

Hardness, HRC: **55**

Weight, grams: **169**

Grip Material: **Plastic**

Total length, mm: **333**

Length of handle, mm: **138**

Length of blade, mm: **195**

Blade thickness, mm: **2.2**

Packing: **Plastic case**



### Steel grade



**Stainless steel 1.4116** was developed and produced by the German company TussenKrupp AG.

Knives made from this steel are strong, reliable, sharp and rust-free for a long time.

# House Cook

Universal knife (Art. 015 HC)

This knife is a reliable all-purpose tool for your kitchen. It is slightly smaller and lighter than a large chef's knife, but slightly larger than a vegetable and fruit peeler.

Comfortable and well-balanced, this versatile kitchen knife is ideal for:

- Cutting meat;
- Slicing bread;
- Slicing vegetables and herbs;
- Cleaning and slicing fish.

The versatile will bring a lot of use to any kitchen. And if it's a GROSSMAN knife, it will certainly do its job.



## Universal knife

Purpose: **For cutting and chopping**

Blade material: **Stainless steel**

Blade steel grade: **1.4116**

Hardness, HRC: **55**

Weight, grams: **64**

Grip Material: **Plastic**

Total length, mm: **224**

Length of handle, mm: **104**

Length of blade, mm: **120**

Blade thickness, mm: **1.7**

Packing: **Plastic case**



## Steel grade



**Stainless steel 1.4116** was developed and produced by the German company TussenKrupp AG.

Knives made from this steel are strong, reliable, sharp and rust-free for a long time.

# House Cook

## Fruit and vegetable peeling knife (Art. 020 HC)

This knife is the smallest and shortest of all kitchen knives. It is used for peeling fruits and vegetables. You can also use it to remove seeds or cut out the damaged part of the pulp.

Obviously you don't need a long knife for this kind of work. This is where a compact and maneuverable knife comes in handy.

Do not underestimate the usefulness of this small blade. Vegetable and fruit peeler knife is an important component of the so-called "chef's trio" (chef, all-purpose knife and vegetable knife).

Do you like the time-honored European solidity in everything?

GROSSMAN Elite Pro kitchen knives are a must-have in your kitchen!



## Fruit and vegetable peeling knife

Purpose: **For cutting and chopping**

Blade material: **Stainless steel**

Blade steel grade: **1.4116**

Hardness, HRC: **55**

Weight, grams: **61**

Grip Material: **Plastic**

Total length, mm: **200**

Length of handle, mm: **115**

Length of blade, mm: **85**

Blade thickness, mm: **1.6**

Packing: **Plastic case**



### Steel grade



**Stainless steel 1.4116** was developed and produced by the German company TussenKrupp AG.

Knives made from this steel are strong, reliable, sharp and rust-free for a long time.

# Sashimi

Chef-knife (**Art. 002 SH**)

All GROSSMAN Sashimi knives bear their name for a reason. They are truly made in the design typical of Japanese kitchen knives. This means they are distinguished by their refined, laconic style and practicality.

A chef's knife is the main knife in the modern kitchen. Many professional chefs around the world use it as their main working tool.

You can do everything with this knife:

- Chop greens for salads;
- Slice fruits and vegetables;
- Cut up fish and poultry.

"Japanese" handles are very eye-catching. Their outlines are the fruit of practical experience of generations of Japanese cooks.



## Chef-knife

Purpose: **For cutting and chopping**

Blade material: **Stainless steel**

Blade steel grade: **1.4116**

Hardness, HRC: **55**

Weight, grams: **196**

Grip Material: **Plastic**

Total length, mm: **333**

Length of handle, mm: **133**

Length of blade, mm: **200**

Blade thickness, mm: **2**

Packing: **Plastic case**



## Steel grade



**Stainless steel 1.4116** was developed and produced by the German company TussenKrupp AG.

Knives made from this steel are strong, reliable, sharp and rust-free for a long time.

# Sashimi

## Meat slicing knife (Art. 007 SH)

The slicing knife blade is long, narrow and sharp. It allows you to make a precise and controlled cut with a single movement.

If you need to slice ham neat and even, divide meat into portions quickly and nicely, or prepare appetizers, this is the right slicing knife for you.

In addition, it is convenient to slice watermelons, melons and other large fruits. So you can buy a kitchen knife for slicing for this purpose as well.

Despite all the achievements of modern designers, this simple shape is still the most comfortable for the usage of most people.



## Meat slicing knife

Purpose: **For cutting and chopping**

Blade material: **Stainless steel**

Blade steel grade: **1.4116**

Hardness, HRC: **55**

Weight, grams: **177**

Grip Material: **Plastic**

Total length, mm: **333**

Length of handle, mm: **133**

Length of blade, mm: **200**

Blade thickness, mm: **2**

Packing: **Plastic case**



## Steel grade



**Stainless steel 1.4116** was developed and produced by the German company TussenKrupp AG.

Knives made from this steel are strong, reliable, sharp and rust-free for a long time.

# Sashimi

## Santoku (Art. 110 SH)

A santoku is the Japanese equivalent of a chef's knife.

Interesting features of the santoku knife are clearly visible air pockets on the sides of the blade. These recesses prevent the material to be cut from sticking to the blade. The resistance of the material is reduced many times over. Work becomes easier. Slicing results look neater and more beautiful.

Santoku is good for:

- Chopping herbs;
- Slicing vegetables and fruits;
- Slicing cheese;
- This knife is especially effective when working with seafood.

The santoku knife is a true fusion of Japanese tradition with Japanese ingenuity. It is a must-have knife in the modern kitchen!



## Santoku

Purpose: **For cutting and chopping**

Blade material: **Stainless steel**

Blade steel grade: **1.4116**

Hardness, HRC: **55**

Weight, grams: **188**

Grip Material: **Plastic**

Total length, mm: **296**

Length of handle, mm: **126**

Length of blade, mm: **170**

Blade thickness, mm: **1.9**

Packing: **Plastic case**



## Steel grade



**Stainless steel 1.4116** was developed and produced by the German company TussenKrupp AG.

Knives made from this steel are strong, reliable, sharp and rust-free for a long time.

# Sashimi

Universal knife (**Art. 015 SH**)

This knife is a reliable all-purpose tool for your kitchen. It is slightly smaller and lighter than a large chef's knife, but slightly larger than a vegetable and fruit peeler.

Comfortable and well-balanced, this versatile kitchen knife is ideal for:

- Cutting meat;
- Slicing bread;
- Slicing vegetables and herbs;
- Cleaning and slicing fish.

The versatile will bring a lot of benefit to any kitchen. And if it's a GROSSMAN knife, it will certainly do its job.



## Universal knife

Purpose: **For cutting and chopping**

Blade material: **Stainless steel**

Blade steel grade: **1.4116**

Hardness, HRC: **55**

Weight, grams: **91**

Grip Material: **Plastic**

Total length, mm: **224**

Length of handle, mm: **114**

Length of blade, mm: **130**

Blade thickness, mm: **1.7**

Packing: **Plastic case**



## Steel grade

**GROSSMAN** German Steel 1.4116  
KÜCHEN MESSER HRC 55+/-2

**Stainless steel 1.4116** was developed and produced by the German company TussenKrupp AG.

Knives made from this steel are strong, reliable, sharp and rust-free for a long time.



# Classic

## Chef-knife (Art. 002 CL)

GROSSMAN Classic series kitchen knives really look like classic European kitchen knives. Their design is reliable and proven by centuries of use. For centuries, European chefs used knives of similar design in their kitchens.

The chef's knife is the main knife in the modern kitchen. Many professional chefs around the world use it as their main working tool.

If you need a high quality and beautiful knife for home kitchen, don't hesitate as the Classic series is perfect for you!

You can do everything with this knife:

- Chop herbs for a salad;
- Cut vegetables and fruits;
- Cutting fish and poultry.



## Chef-knife

Purpose: **For cutting and chopping**

Blade material: **Stainless steel**

Blade steel grade: **1.4116**

Hardness, HRC: **55**

Weight, grams: **240**

Grip Material: **Plastic**

Total length, mm: **338**

Length of handle, mm: **130**

Length of blade, mm: **208**

Blade thickness, mm: **2.6**

Packing: **Blister**



## Steel grade



**Stainless steel 1.4116** was developed and produced by the German company TussenKrupp AG.

Knives made from this steel are strong, reliable, sharp and rust-free for a long time.

# Classic

## Meat cleaver (Art. 005 CL)

The Cleaver is a kitchen cleaver for chopping and shredding meat, poultry and fish. It's just perfect for chopping, shredding and slicing a variety of foods.

Put aside your favorite kitchen knife. Save it and your strength. There is a tool that will do a better job with tendons and bones. That's exactly the kind of work you should buy a good-quality German stainless steel 1.4116 cleaver for.

Regardless of whether you cook just for a regular meal or because cooking is your hobby (or even the meaning of life), you just need a sharp, durable and reliable kitchen knife or cleaver.

The handle material is durable hard-wearing plastic that is resistant to water, chlorine and detergents.



## Meat cleaver

Purpose: **For cutting and chopping**

Blade material: **Stainless steel**

Blade steel grade: **1.4116**

Hardness, HRC: **55**

Weight, grams: **380**

Grip Material: **Plastic**

Total length, mm: **310**

Length of handle, mm: **130**

Length of blade, mm: **180**

Blade thickness, mm: **2.9**

Packing: **Blister**



## Steel grade



**Stainless steel 1.4116** was developed and produced by the German company TussenKrupp AG.

Knives made from this steel are strong, reliable, sharp and rust-free for a long time.

# Classic

## Meat slicing knife (Art. 007 CL)

The slicing knife blade is long, narrow and sharp. It allows you to make a precise and controlled cut with a single movement.

If you need to slice ham neat and even, to divide meat into portions quickly and nicely, or to prepare appetizers, you need exactly this slicing knife.

In addition, it is convenient to slice watermelons, melons and other large fruits. So you can buy a kitchen knife for slicing for this purpose as well. Handle pads are made of high quality durable plastic that is resistant to wear and moisture.

The knives of GROSSMAN Classic series are classic in appearance and very modern in essence, perfect for both professional and home kitchens.



## Meat slicing knife

Purpose: **For cutting and chopping**

Blade material: **Stainless steel**

Blade steel grade: **1.4116**

Hardness, HRC: **55**

Weight, grams: **161**

Grip Material: **Plastic**

Total length, mm: **330**

Length of handle, mm: **130**

Length of blade, mm: **200**

Blade thickness, mm: **2.6**

Packing: **Blister**



## Steel grade



**Stainless steel 1.4116** was developed and produced by the German company TussenKrupp AG.

Knives made from this steel are strong, reliable, sharp and rust-free for a long time.

# Classic

## Bread slicer knife (Art. 009 CL)

The serrated blade of the bread knife allows you to accurately cut fresh bread without crumbling or wrinkling it.

The blade length of the 009 CL bread knife is 200 mm!

With a "saw" of this length you can easily (literally in one movement) cut the largest cake or pie! This knife will be indispensable in baking business!

And this serrated kitchen knife is also good for sawing pumpkins, zucchini, eggplants and pâtissons.

In the kitchen, a high quality kitchen knife for cutting bread will come in handy.

Modern, stylish GROSSMAN kitchen knives are distinguished by their high quality construction, excellent ergonomics and efficient operation.



## Bread slicer knife

Purpose: **For cutting and chopping**

Blade material: **Stainless steel**

Blade steel grade: **1.4116**

Hardness, HRC: **55**

Weight, grams: **169**

Grip Material: **Plastic**

Total length, mm: **330**

Length of handle, mm: **130**

Length of blade, mm: **200**

Blade thickness, mm: **2.6**

Packing: **Blister**



## Steel grade



**Stainless steel 1.4116** was developed and produced by the German company TussenKrupp AG.

Knives made from this steel are strong, reliable, sharp and rust-free for a long time.

# Classic

## Santoku (Art. 040 CL)

A santoku is the Japanese equivalent of a chef's knife.

Interesting features of the santoku knife are clearly visible air pockets on the sides of the blade. These recesses prevent the material to be cut from sticking to the blade. The resistance of the material is reduced many times over. Work becomes easier. Slicing results look neater and more beautiful.

Santoku is good for:

- Chopping herbs;
- Slicing vegetables and fruits;
- Slicing cheese;
- This knife is especially effective in working with seafood.

Knives from GROSSMAN Classic series are classic in appearance and very modern in essence, perfect for both professional and home kitchens.



## Santoku

Purpose: **For cutting and chopping**

Blade material: **Stainless steel**

Blade steel grade: **1.4116**

Hardness, HRC: **55**

Weight, grams: **189**

Grip Material: **Plastic**

Total length, mm: **310**

Length of handle, mm: **130**

Length of blade, mm: **180**

Blade thickness, mm: **2.6**

Packing: **Blister**



## Steel grade



**Stainless steel 1.4116** was developed and produced by the German company TussenKrupp AG.

Knives made from this steel are strong, reliable, sharp and rust-free for a long time.

# Classic

## Meat slicing knife (Art. 042 CL)

The GROSSMAN Classic Series knives are classic in appearance and very modern in essence, perfect for both professional and home kitchens.

The slicing knife blade is long, narrow and sharp. It allows you to make a precise and controlled cut in one motion.

If you need to slice ham neat and even, cut meat into portions quickly and nicely, or prepare appetizers, this is the right paring knife for you.

In addition, it is convenient to slice watermelons, melons and other large fruits. So you can buy a kitchen knife for slicing for this purpose as well. The handle pads are made of durable, high-quality, durable plastic that is resistant to wear and moisture.



## Meat slicing knife

Purpose: **For cutting and chopping**

Blade material: **Stainless steel**

Blade steel grade: **1.4116**

Hardness, HRC: **55**

Weight, grams: **147**

Grip Material: **Plastic**

Total length, mm: **280**

Length of handle, mm: **130**

Length of blade, mm: **150**

Blade thickness, mm: **2.6**

Packing: **Blister**



## Steel grade

**GROSSMAN** German Steel 1.4116  
KÜCHEN MESSER HRC 55+/-2

**Stainless steel 1.4116** was developed and produced by the German company TussenKrupp AG.

Knives made from this steel are strong, reliable, sharp and rust-free for a long time.

# Applicant

Chef-knife (**Art. 002 AP**)

The chef's knife is the most important knife in a modern kitchen. Many professional chefs around the world use it as their main working tool.

All Applicant knives have very comfortable, ergonomic plastic handles.

You can do everything with this knife:

- Chop greens for salad;
- Slice fruits and vegetables;
- Cut fish and poultry.

Such a knife will bring a lot of use in any kitchen. It is comfortable and efficient in work, but easy and unpretentious in care. The Applicant is just what you need for your home kitchen.



## Chef-knife

Purpose: **For cutting and chopping**

Blade material: **Stainless steel**

Blade steel grade: **3Cr13MoV**

Hardness, HRC: **53**

Weight, grams: **117**

Grip Material: **Plastic**

Total length, mm: **330**

Length of handle, mm: **130**

Length of blade, mm: **200**

Blade thickness, mm: **1.7**

Packing: **Blister**



### Steel grade



### 3Cr13 stainless steel.

This stainless steel has many advantages: high strength, long retention of sharpness of the cutting edge, excellent corrosion resistance.

# Applicant

Santoku (Art. 003 AP)

A santoku is the Japanese equivalent of a chef's knife.

Interesting features of the santoku knife are clearly visible air pockets on the sides of the blade. These recesses prevent the material to be cut from sticking to the blade. The resistance of the material is reduced many times over. Work becomes easier. Slicing results look neater and more beautiful.

Santoku is good for:

- Chopping herbs;
- Slicing vegetables and fruits;
- Slicing cheese;
- This knife is especially effective when working with seafood.

The santoku knife is a true fusion of Japanese tradition with Japanese ingenuity. It is a must-have knife in the modern kitchen!



## Santoku

Purpose: **For cutting and chopping**

Blade material: **Stainless steel**

Blade steel grade: **3Cr13MoV**

Hardness, HRC: **53**

Weight, grams: **110**

Grip Material: **Plastic**

Total length, mm: **300**

Length of handle, mm: **135**

Length of blade, mm: **165**

Blade thickness, mm: **1.7**

Packing: **Blister**



**Steel grade**



**3Cr13 stainless steel.**

This stainless steel has many advantages: high strength, long retention of sharpness of the cutting edge, excellent corrosion resistance.



# Applicant

## Meat slicing knife (Art. 007 AP)

The slicing knife blade is long, narrow and sharp. It allows you to make a precise and controlled cut with a single movement.

If you need to slice ham neat and even, to divide meat into portions quickly and nicely, or to prepare appetizers, you need exactly this slicing knife.

In addition, it is convenient to slice watermelons, melons and other large fruits. So you can buy a kitchen knife for slicing for this purpose as well. Such a knife will bring a lot of use in any kitchen. It is comfortable and efficient in operation, and easy and unpretentious in care. The Applicant is just what you need for your home kitchen.

All Applicant knives have very comfortable, ergonomic plastic handles. The good-quality slicing knife blade has a length of 19.5 cm and is made of high-quality 3Cr13 stainless steel.



## Meat slicing knife

Purpose: **For cutting and chopping**

Blade material: **Stainless steel**

Blade steel grade: **3Cr13MoV**

Hardness, HRC: **53**

Weight, grams: **96**

Grip Material: **Plastic**

Total length, mm: **330**

Length of handle, mm: **135**

Length of blade, mm: **195**

Blade thickness, mm: **1.7**

Packing: **Blister**



## Steel grade



## 3Cr13 stainless steel.

This stainless steel has many advantages: high strength, long retention of sharpness of the cutting edge, excellent corrosion resistance.

# Applicant

## Bread slicer knife (Art. 009 AP)

The serrated blade of the bread knife allows you to accurately cut fresh bread without crumbling or wrinkling it.

The blade length of the 009 AP bread knife is 195 mm!  
With a "saw" of this length you can easily (literally in one movement) cut the largest cake or pie!  
This knife will be indispensable in baking business!

And this serrated kitchen knife is also good for sawing pumpkins, zucchini, eggplants and pâtissons.

A quality kitchen knife for slicing bread will come in handy.

Such a knife will bring a lot of use in any kitchen. It is comfortable and efficient in operation, and easy and unpretentious in care.

The Applicant is just what you need for your home kitchen.



## Bread slicer knife

Purpose: **For cutting and chopping**

Blade material: **Stainless steel**

Blade steel grade: **3Cr13MoV**

Hardness, HRC: **53**

Weight, grams: **105**

Grip Material: **Plastic**

Total length, mm: **330**

Length of handle, mm: **135**

Length of blade, mm: **195**

Blade thickness, mm: **1.7**

Packing: **Blister**



## Steel grade



## 3Cr13 stainless steel.

This stainless steel has many advantages: high strength, long retention of sharpness of the cutting edge, excellent corrosion resistance.

# Applicant

Universal knife (**Art. 015 AP**)

This knife is a reliable all-purpose tool for your kitchen. It is slightly smaller and lighter than a large chef's knife, but slightly larger than a vegetable and fruit peeler.

Comfortable and well-balanced, this versatile kitchen knife is ideal for:

- Cutting meat;
- Slicing bread;
- Slicing vegetables and herbs;
- Cleaning and slicing fish.

The versatile will bring a lot of use in any kitchen. And if it's a GROSSMAN knife, it will certainly do its job.



## Universal knife

Purpose: **For cutting and chopping**

Blade material: **Stainless steel**

Blade steel grade: **3Cr13MoV**

Hardness, HRC: **53**

Weight, grams: **45**

Grip Material: **Plastic**

Total length, mm: **240**

Length of handle, mm: **135**

Length of blade, mm: **125**

Blade thickness, mm: **1.2**

Packing: **Blister**



### Steel grade

 **GROSSMAN** 3Cr13HRC53+/-2  
KÜCHEN MESSER

### 3Cr13 stainless steel.

This stainless steel has many advantages: high strength, long retention of sharpness of the cutting edge, excellent corrosion resistance.

# Applicant

## Fruit and vegetable peeling knife (Art. 020 AP)

This knife is the smallest and shortest of all kitchen knives. It is used for peeling fruits and vegetables. You can also use it to remove seeds or cut out the damaged part of the pulp.

Of course, you don't need a long knife for this kind of work. This is where a compact and maneuverable knife comes in handy.

Do not underestimate the usefulness of this small blade. Vegetable and fruit peeler knife is an important component of the so-called "chef's trio" (chef, all-purpose knife and vegetable knife). It is comfortable and efficient in work, and easy and unpretentious in care.

Simplicity, beauty, durability, functionality and affordability make the Applicant knives a great choice for your home kitchen.



## Fruit and vegetable peeling knife

Purpose: **For cutting and chopping**

Blade material: **Stainless steel**

Blade steel grade: **3Cr13MoV**

Hardness, HRC: **53**

Weight, grams: **140**

Grip Material: **Plastic**

Total length, mm: **200**

Length of handle, mm: **85**

Length of blade, mm: **115**

Blade thickness, mm: **1.2**

Packing: **Blister**



### Steel grade

 **GROSSMAN** 3Cr13HRC 53+/-2  
KÜCHEN MESSER

### 3Cr13 stainless steel.

This stainless steel has many advantages: high strength, long retention of sharpness of the cutting edge, excellent corrosion resistance.

# Applicant

Santoku (**Art. 081 AP**)

The santoku is the Japanese equivalent of a chef's knife.

Santoku 081 AP with 12.5 cm blade will prove itself in all the jobs where you need a light and maneuverable knife. It will be a good substitute for your bigger companion in those cases, where the big blade is excessive or even more of a hindrance.

Such a knife is good for:

- Chopping herbs;
- Cutting vegetables and fruits;
- Cutting cheese;
- This knife is especially effective when working with seafood.

The santoku knife is a true fusion of Japanese tradition with Japanese ingenuity. It is a must-have knife in the modern kitchen!



## Santoku

Purpose: **For cutting and chopping**

Blade material: **Stainless steel**

Blade steel grade: **3Cr13MoV**

Hardness, HRC: **53**

Weight, grams: **51**

Grip Material: **Plastic**

Total length, mm: **240**

Length of handle, mm: **115**

Length of blade, mm: **125**

Blade thickness, mm: **1.2**

Packing: **Blister**



**Steel grade**



**3Cr13 stainless steel.**

This stainless steel has many advantages: high strength, long retention of sharpness of the cutting edge, excellent corrosion resistance.

# Melissa

Chef-knife (**Art. 002 ML**)

GROSSMAN Melissa knives are perfect for kitchen work. Their design focuses on convenience and functionality.

The chef's knife is a staple in today's kitchen. Many professional chefs around the world use it as their main working tool.

If you need a high quality beautiful knife for home cooking, don't hesitate, the Melissa series is the right one for you!

You can do everything with this knife:

- Chop greens for a salad;
- Cut vegetables and fruit;
- Slice fish and poultry.



## Chef-knife

Purpose: **For cutting and chopping**

Blade material: **Stainless steel**

Blade steel grade: **1.4116**

Hardness, HRC: **55**

Weight, grams: **114**

Grip Material: **Plastic**

Total length, mm: **325**

Length of handle, mm: **130**

Length of blade, mm: **195**

Blade thickness, mm: **1.6**

Packing: **Blister**



## Steel grade

**GROSSMAN** German Steel 1.4116  
KÜCHENMESSER HRC 55+/-2

**Stainless steel 1.4116** was developed and produced by the German company TussenKrupp AG.

Knives made from this steel are strong, reliable, sharp and rust-free for a long time.

# Melissa

Santoku (Art. 003 ML)

A santoku is the Japanese equivalent of a chef's knife. It is slightly lighter, slightly shorter and slightly easier to use. In its versatility it is not inferior to the chef.

Interesting features of the santoku knife are clearly visible air pockets on the sides of the blade. These recesses prevent the material being cut from sticking to the blade. The resistance of the material is reduced many times over. Work becomes easier. Slicing results look neater and more beautiful.

Santoku is good for:

- Chopping herbs;
- Slicing vegetables and fruits;
- Slicing cheese;
- This knife is especially effective when working with seafood.



## Santoku

Purpose: **For cutting and chopping**

Blade material: **Stainless steel**

Blade steel grade: **1.4116**

Hardness, HRC: **55**

Weight, grams: **107**

Grip Material: **Plastic**

Total length, mm: **285**

Length of handle, mm: **131**

Length of blade, mm: **154**

Blade thickness, mm: **1.7**

Packing: **Blister**



## Steel grade



**Stainless steel 1.4116** was developed and produced by the German company TussenKrupp AG.

Knives made from this steel are strong, reliable, sharp and rust-free for a long time.

# Melissa

## Meat slicing knife (Art. 007 ML)

The slicing knife blade is long, narrow and sharp. It allows you to make a precise and controlled cut with a single movement.

If you need to slice ham neat and even, to divide meat into portions quickly and nicely, or to prepare appetizers, you need exactly this slicing knife.

In addition, it is convenient to slice watermelons, melons and other large fruits. So you can buy a kitchen knife for slicing for this purpose as well. Handle pads are made of high quality durable plastic, resistant to wear and moisture.

At the same time, the cost of GROSSMAN Melissa knives is affordable, which makes their purchase an extremely profitable and reasonable decision.



## Meat slicing knife

Purpose: **For cutting and chopping**

Blade material: **Stainless steel**

Blade steel grade: **1.4116**

Hardness, HRC: **55**

Weight, grams: **97**

Grip Material: **Plastic**

Total length, mm: **326**

Length of handle, mm: **131**

Length of blade, mm: **195**

Blade thickness, mm: **1.7**

Packing: **Blister**



## Steel grade



**Stainless steel 1.4116** was developed and produced by the German company TussenKrupp AG.

Knives made from this steel are strong, reliable, sharp and rust-free for a long time.



# Melissa

Bread slicer knife (Art. 009 ML)

The serrated blade of the bread knife allows you to accurately cut fresh bread without crumbling or wrinkling it.

Length of the blade of the bread knife 009 ML - as much as 195 mm! "With a saw" of this length you can easily (literally in one movement) cut the biggest cake or pie! This knife will be indispensable in the baking business!

And this serrated kitchen knife is also good for sawing pumpkins, zucchini, eggplants and pâtissons.

In the kitchen, a quality kitchen knife for cutting bread will come in handy.

Modern, stylish GROSSMAN kitchen knives are distinguished by their high quality construction, excellent ergonomics and efficient operation.



## Bread slicer knife

Purpose: **For cutting and chopping**

Blade material: **Stainless steel**

Blade steel grade: **1.4116**

Hardness, HRC: **55**

Weight, grams: **109**

Grip Material: **Plastic**

Total length, mm: **326**

Length of handle, mm: **131**

Length of blade, mm: **195**

Blade thickness, mm: **1.7**

Packing: **Blister**



## Steel grade



**Stainless steel 1.4116** was developed and produced by the German company TussenKrupp AG.

Knives made from this steel are strong, reliable, sharp and rust-free for a long time.

# Melissa

Universal knife (**Art. 015 ML**)

This knife is a reliable all-purpose tool for your kitchen. It is slightly smaller and lighter than a large chef's knife, but slightly larger than a vegetable and fruit peeler.

Comfortable and well-balanced, this versatile kitchen knife is ideal for:

- Cutting meat;
- Slicing bread;
- Slicing vegetables and herbs;
- Cleaning and slicing fish.

The versatile will bring a lot of use to any kitchen. And if it's a GROSSMAN knife, it will certainly do its job.



## Universal knife

Purpose: **For cutting and chopping**

Blade material: **Stainless steel**

Blade steel grade: **1.4116**

Hardness, HRC: **55**

Weight, grams: **48**

Grip Material: **Plastic**

Total length, mm: **240**

Length of handle, mm: **117**

Length of blade, mm: **123**

Blade thickness, mm: **1.3**

Packing: **Blister**



## Steel grade

**GROSSMAN** German Steel 1.4116  
KÜCHEN MESSER HRC 55+/-2

**Stainless steel 1.4116** was developed and produced by the German company TussenKrupp AG.

Knives made from this steel are strong, reliable, sharp and rust-free for a long time.

# Melissa

Fruit and vegetable peeling knife (**Art. 020 ML**)

This knife is the smallest and shortest of all kitchen knives. It is used for peeling fruits and vegetables. You can also use it to remove seeds or cut out the damaged part of the pulp.

Of course, you don't need a long knife for this kind of work. This is where a compact and maneuverable knife comes in handy.

Do not underestimate the usefulness of this small blade. Vegetable and fruit peeling knife is an important part of the so-called "chef's trio" (chef, all-purpose knife and vegetable knife).

The knives of GROSSMAN Melissa series are perfect for work in the kitchen. Their design is based on convenience and functionality. At the same time, the price of GROSSMAN Melissa knives is affordable, which makes their purchase an extremely profitable and reasonable decision.



## Fruit and vegetable peeling knife

Purpose: **For cutting and chopping**

Blade material: **Stainless steel**

Blade steel grade: **1.4116**

Hardness, HRC: **55**

Weight, grams: **42**

Grip Material: **Plastic**

Total length, mm: **200**

Length of handle, mm: **117**

Length of blade, mm: **83**

Blade thickness, mm: **1.3**

Packing: **Blister**



### Steel grade



**Stainless steel 1.4116** was developed and produced by the German company TussenKrupp AG.

Knives made from this steel are strong, reliable, sharp and rust-free for a long time.

## Kitchen Accessories and Supplies



# Kitchen scissors

(Art. SC 923)

Scissors are always useful at home. Especially good quality stainless steel scissors like the SC 923. A lot of things are more convenient to do with them. And it's not just about opening packages.

Many amateur cooks even use scissors in the kitchen to cut greens or cut fish and poultry.

If you need kitchen scissors that you will actively use every day without overpaying, buying GROSSMAN kitchen scissors made of stainless steel 3Cr13 will be an excellent choice.

These scissors would be reliable and suitable for daily use in the kitchen. 3Cr13 is one of the best stainless steels in its price range.



## Kitchen scissors

Purpose: **For cutting and slicing**

Blade material: **Stainless steel**

Blade steel grade: **3Cr13MoV**

Hardness, HRC: **53**

Length of blade, mm: **75**

Grip material: **Plastic**

Package: **Plastic case**



## Steel grade

The SC 923 kitchen shears are made of **3Cr13** stainless steel.

Its advantages:

- High strength;
- Good retention of sharpness;
- Excellent corrosion resistance.

This stainless steel is well known all over the world. The main reason is its high reliability and affordable price.

# Kitchen scissors

(Art. SC 937)

The SC 937 kitchen shears can handle the toughest jobs and withstand the toughest demands.

The handy ergonomic rings, sturdy 3Cr13 stainless steel blades, and the spring that makes work much easier - all make the SC 937 a reliable and indispensable kitchen tool.

In addition to the usual tasks, these scissors will be useful for cutting greens, cutting chicken, cooking seafood and much more.

By the way, they are also used for cutting pizza.

If you need kitchen scissors that you will actively use every day without overpaying, buying GROSSMAN kitchen scissors made of stainless steel 3Cr13 will be an excellent choice.



## Kitchen scissors

Purpose: **For cutting and slicing**

Blade material: **Stainless steel**

Blade steel grade: **3Cr13MoV**

Hardness, HRC: **53**

Length of blade, mm: **98**

Grip material: **Plastic**

Package: **Plastic case**



## Steel grade

The SC 937 kitchen shears are made of **3Cr13** stainless steel.

Its advantages:

- High strength;
- Good retention of sharpness;
- Excellent corrosion resistance.

This stainless steel is well known all over the world. The main reason is its high reliability and affordable price.

# Stand for kitchen knives

(Art. SL2724)

Universal stylish knife block GROSSMAN is easy to use and is easy to clean.

The main features and advantages of the GROSSMAN universal knife block are:

- Polypropylene fiber filler, that allows securely holding most kitchen knives in the block regardless of their shape or purpose.
- The thick brush of polypropylene filler protects your knife blades and allows them to stay sharp.
- The porous filler structure allows ventilation inside the block, further preventing the knives and the block itself from deteriorating due to excessive moisture.



## Stand for kitchen knives

Weight, grams: **2145**

Packaging: **Cardboard box**



**The GROSSMAN Universal Knife Block** is a modern and practical storage unit for your knives.



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