



**RAFFA'S**

**KNIVES &  
ACCESSORIES**

**RAFFAS.CO.ZA**



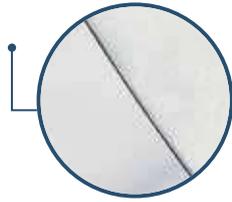
# KNIVES

## CLASSIC KNIFE ANALYSIS



### Superior Steel:

German Molybdenum Vanadium X50CrMoV15 Steel Alloy.



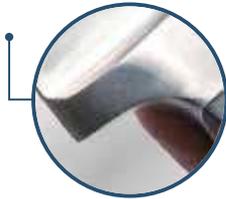
### Razor-Sharp Edge:

Skillfully Honed — Cutlery-Pro® Cutting Edge, Laser Angle Tested, Enhanced Sharpness, Edge Holding & Ease of Re-Sharpening.



### Hot Drop Forged:

One Piece Hot Drop Forged, Full Tang With Three Rivert Design.



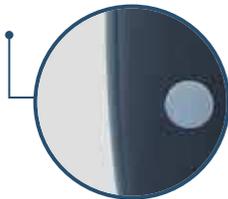
### NSF Certified:

NSF Certified, meet health and safety standards, Dishwasher Safe and SteriShield® Anti-Bacterial protection available.



### Safe Touch:

Ergonomic, Slip Resistant with Derlin®, DuPONT® resin. Seamless Design on Handle.



# KNIVES

DESCRIPTION OF MEASUREMENTS: BLADE LENGTH

## KNIVES



### What makes a good knife?

**SHARPNESS:** Most important is how well it's blade will take & hold an edge.

**DURABILITY:** A good knife will stand up to generations of daily use without undue wear or deterioration.

**HYGIENE:** Materials & construction details of the handle should minimise crevices that offer hospitality to bacteria.

### WHY COLOUR CODE YOUR KITCHEN?

The aim of a Colour Coding system is to prevent cross contamination between different areas in the kitchen as well as different food types. It is vital that a system forms part of an employee training programme.

The Colour Coding of knives & chopping boards is a simple but important step that will make a large contribution to hygiene standards & the elimination of cross infection.



- CP43877 : SHAPING KNIFE 65MM BLACK
- CP43860 : PARING KNIFE SERRATED 90MM BLACK
- CP36473 : PARING KNIFE 90MM BLACK
- CP36480 : PARING KNIFE 90MM GREEN
- CP36497 : PARING KNIFE 90MM BLUE
- CP36503 : PARING KNIFE 90MM RED



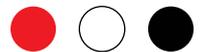
- CP36510 : BONING KNIFE NARROW 150MM BLACK
- CP36527 : BONING KNIFE BROAD 150MM BLACK
- CP36534 : BONING KNIFE BROAD 150MM WHITE
- CP36541 : BONING KNIFE BROAD 150MM GREEN
- CP36558 : BONING KNIFE BROAD 150MM YELLOW
- CP36565 : BONING KNIFE BROAD 150MM BLUE
- CP36572 : BONING KNIFE BROAD 150MM RED



- CP36589 : BREAD KNIFE 200MM BLACK



- CP36596 : BUTCHERS KNIFE 250MM BLACK
- CP36602 : BUTCHERS KNIFE 250MM WHITE
- CP36619 : BUTCHERS KNIFE 250MM RED



- CP36626 : BUTCHERS KNIFE 300MM BLACK
- CP36633 : BUTCHERS KNIFE 300MM WHITE
- CP36640 : BUTCHERS KNIFE 300MM RED

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CP36664 : COOKS KNIFE 200MM BLACK



- CP36671 : COOKS KNIFE 250MM BLACK
- CP36688 : COOKS KNIFE 250MM WHITE
- CP36695 : COOKS KNIFE 250MM GREEN
- CP36701 : COOKS KNIFE 250MM YELLOW
- CP36718 : COOKS KNIFE 250MM BLUE
- CP36725 : COOKS KNIFE 250MM RED
- CP36732 : COOKS KNIFE 250MM BROWN



CP36749 : COOKS KNIFE 300MM BLACK



CP36657 : MEAT CLEAVER 200MM RED



# KNIVES

## KNIVES ACCESSORIES



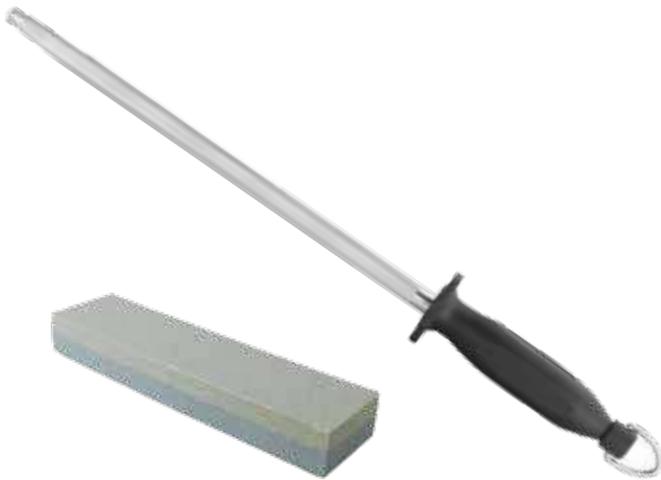
**NEW**

**NEW**



**CP43884** : POULTRY SHEAR SOFT GRIP  
**LU60454** : POULTRY SHEARS 250MM

**LU60492** : OYSTER KNIFE STRAIGHT BLADE 70MM  
**LU60508** : TWEEZERS STAINLESS STEEL 250MM



**HF37371** : SHARPENING STEEL 300MM  
**HF37364** : SHARPENING STONE

**CP44003** : KNIFE SHARPENER DUAL ACTION HAND HELD



# KNIVES

## KNIVES ACCESSORIES



NEW



LU15874 : MAGNETIC KNIFE HOLDER 600MM

LU60461 : MAGNETIC KNIFE HOLDER 450MM



NEW



CP44027 : 16PC POCKET KNIFE CASE BAG ONLY

LU61086 : CUT RESISTANT GLOVES STAINLESS STEEL RED



## KNIFE STERILISING CABINET



### FEATURES

- Holds up to 30 knives
- Fitted with a 2 hour timer
- The low 'e' glass allows viewing to know when cycle is complete
- Magnetic door latch
- Lockable unit
- The unit can either be wall mounted or freestanding
- The sterilizing lamp switches off automatically when the door is opened
- Low power output of only 15W, only effective if lamp is changed every 8000 hours (1-2) years

### 30 KNIVES

**KSC1001**

### SPECIFICATIONS

VOLTAGE	: 230V
DIMENSIONS	: 634H X 185D X 527W MM
WEIGHT	: 14KG
POWER	: 25W



## KNIFE SHARPENERS



### STEEL EGGINGTON

**SSE0350**  
350MM



### STEEL GRUNTER

**SSM0300** - 300MM  
**SSM0350** - 350MM



### ELECTRIC CHEF'S CHOICE

**EKS0120**



### ELECTRIC

**EKS0001**



### HAND HELD ACCUSHARP

**KSH0002**



### HAND HELD LANSKY

**KSH0001**



### SHARPENING STONE

**SSK0001**  
WATER BASE  
50 X 150 X 25MM  
**SSK0002**  
OIL BASE  
50 X 150 X 25MM



## MAGNETIC KNIFE HOLDERS



MKH0450 - 450MM  
MKH0600 - 600MM



## KNIFE

### FEATURES:

- Handle removable for easy cleaning



**CHOPPING KNIFE  
TWO HANDLE**  
CKT0210  
255MM



**CUT RESISTANT  
GLOVE**  
CRG1000  
CHAIN MAIL

## GLOVE

## OYSTER KNIVES



**TRIANGLE**  
KNO0001  
165MM



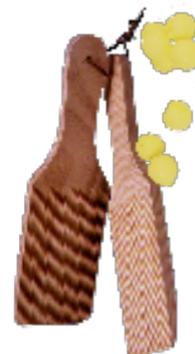
**STRAIGHT BLADE**  
KNO0002  
155MM



## SPREADERS



**SANDWICH SPREADER**  
SWS0001  
190MM



**BUTTER PADS WOODEN**  
BPW0001  
290MM

