

MARKS



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MARKS SERIES

Marks by Mundial cutlery is made from high-carbon Japanese steel, ensuring greater durability and the highest edge retention under the most demanding conditions. Ergonomic non-slip grip handles assure extreme comfort for long term use. Marks by Mundial offers an entire product line to handle all of your food preparation needs. The blades and handles are matched for perfect balance, which minimizes fatigue. NSF approved, these knives are treated with sanitized antimicrobial protection, which protects the knife handles from bacterial growth. The Marks series of products meet all international safety and health standards.



MA01-3 1/4 3 1/4" (8 cm) Paring **Black**



MA41-2 1/2 2 1/2" (6 cm) Peeling, Tourné **Black**



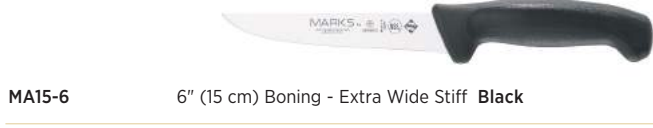
MA04-7GE 7" (18 cm) Santoku - Hollow Edge **Black**



MA22-6E 6" (15 cm) Utility - Serrated Edge **Black**



MA08-6F 6" (15 cm) Boning - Curved Flexible **Black**



MA15-6 6" (15 cm) Boning - Extra Wide Stiff **Black**



MA49-5 5" (12 cm) Skinning **Black**



MA10-6 6" (15 cm) Chef's **Black**



MA10-8 8" (20 cm) Chef's **Black**



MA10-10 10" (25 cm) Chef's **Black**



MA10-10R 10" (25 cm) Chef's Rounded Tip Blade **Black**



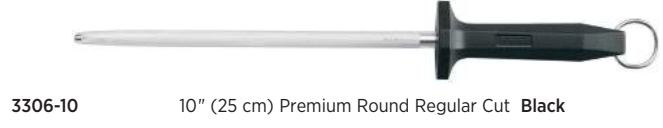
MA20-9E 9" (23 cm) Offset Sandwich - Serrated Edge **Black**



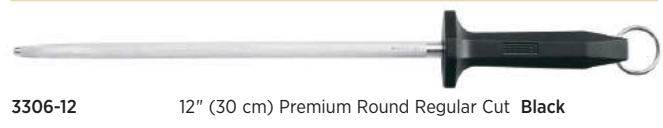
MA21-10 10" (25 cm) Bread Curved - Serrated Edge



MA27-12GE 12" (30 cm) Roast Slicer - Hollow Edge **Black**



3306-10 10" (25 cm) Premium Round Regular Cut **Black**



3306-12 12" (30 cm) Premium Round Regular Cut **Black**



5866 Take-A-Part Kitchen Shears



ANTIMICROBIAL HANDLES