

**OPINEL**  
SAVOIE FRANCE





**10**      **Outdoor**  
**40**      **Kids**  
**48**      **Cuisine**  
**80**      **Table**  
**93**      **&...**

The early aspirations of our founder, **Joseph Opinel**, in **1890**, in his workshop in the heart of the **French Alps**, are in line with the ambitions of our present company, rooted in its territory and oriented towards the world...

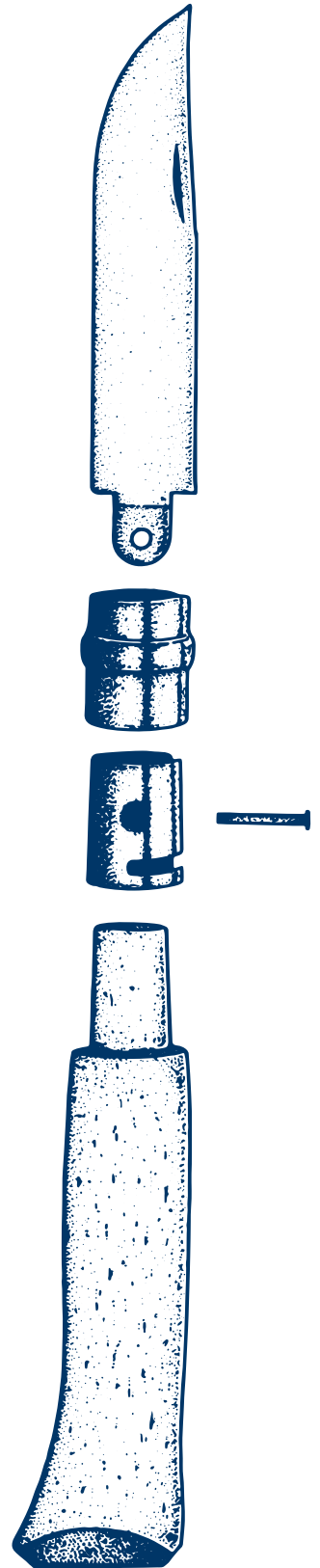
Staying true to our **roots** and drawing inspiration from **nature** to always offer the best.

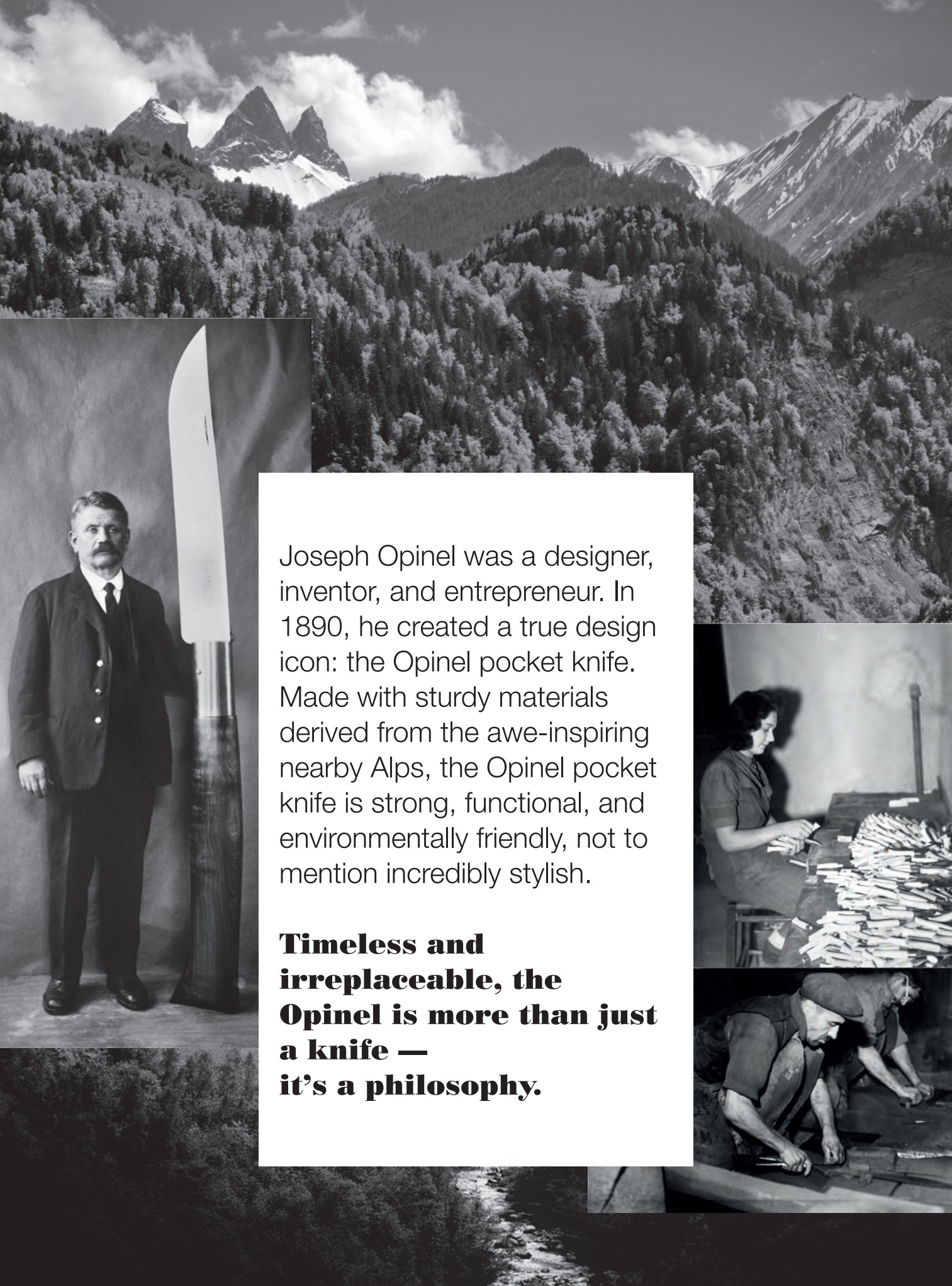
Making the right products, whose definite aesthetics and design allows the continuous writing of a rich history of **sustainable innovations**.

Improving and transmitting our know-how, being vigilant about our processes, our materials and our consumption, and finding solutions to **reduce our environmental impact**.

Playing a role in a changing world, offering robust and effective tools to work better, share better, cook better, eat better, garden better, discover better...

Doing **better** every day.





Joseph Opinel was a designer, inventor, and entrepreneur. In 1890, he created a true design icon: the Opinel pocket knife. Made with sturdy materials derived from the awe-inspiring nearby Alps, the Opinel pocket knife is strong, functional, and environmentally friendly, not to mention incredibly stylish.

**Timeless and irreplaceable, the Opinel is more than just a knife — it's a philosophy.**



# 180

A team of 180 works to ensure the company's success and the longevity of the brand.

In 2022,  
we reached

# 34,5

million euros in sales



Our knives are exported to  
more than

# 70

countries.



# 2016

U.S. subsidiary established in  
Chicago.

# 60 000

people visit the Musée Opinel  
in Saint-Jean-de-Maurienne  
each year.



The factory is located in  
Chambéry, at the heart of the  
French Alps.



# 6,5



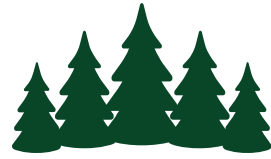
million knives manufactured in 2022.





# 100%

We use 100% of the wood shavings produced while shaping the handles to heat our workshops and offices.



# 97%

of our wood comes from sustainably managed forests in France.

# 50%

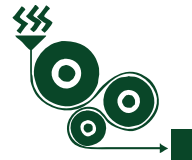
50% of our products are sold without individual packaging, reducing unnecessary waste.



# 80%

of our suppliers are located in France.

Steel is a 100% recyclable material.



# 100%

# 100%

We reuse or recycle 100% of our waste.



# 0%

Our production processes create zero water pollution.





## **Beyond the numbers, a committed company.**

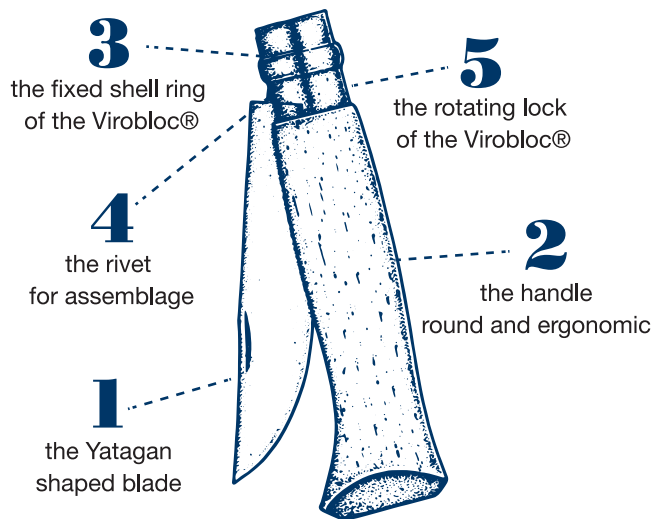
Opinel strives to develop sustainable products that make a difference. We have carefully designed our production processes to reinforce our commitments to society and the environment, limiting waste and prioritizing environmental responsibility. All around the world, more and more consumers are choosing ethically manufactured products, and at Opinel, we are proud to meet the needs of these consumers by ensuring the durability and sustainability of everything we make.





Our factory is located in **Chambéry**, in the heart of the French Alps.

Our 70,000-square-foot manufacturing facility includes four workshops, devoted to blades, handles, rings, assembly and packaging.



## Our steels

Our range of high-quality steels allows us to select the best performing grade to meet the specific characteristics of each knife.

### Carbon steel • Hardness 57 HRC • Origin: Europe

Carbon steel is an unalloyed steel with a high carbon content (0.90%) which guarantees perfect edge retention, high resistance to wear and easy resharping. Carbon steel has a very low resistance to corrosion and requires special care: never leave the knife in a damp environment, do not put it in the dishwasher, wipe the blade and handle clean after use and oil the blade frequently.

### Stainless steel • Hardness 55-57 HRC • Origin: Europe

The grades of stainless steel used in OPINEL blades are optimized to ensure high resistance to corrosion and superior mechanical performance.

The stainless steel blade is very sharp and is highly resistant to abrasion (wear), allowing it to withstand regular contact with hard materials, such as ceramic, before needing to be sharpened again. The advantage of stainless steel is that, unlike carbon steel, it does not require any special maintenance under ordinary conditions of use. The carbon content, which gives it a high-quality cutting edge, can make the blade slightly sensitive to oxidation when it is exposed for long periods of time to an aggressive environment (acid, salt water, detergent, etc.).

## “The Crowned Hand”

In 1565, King Charles IX of France ordered each master cutler to add their emblem to their products to guarantee their origin and quality.

In following on from this tradition, Joseph chose The Crowned Hand emblem as the brand's trademark in 1909. The blessing hand is that of Saint Jean-Baptiste that can be found on the arms of Saint-Jean-de-Maurienne, the town closest to Gevoudaz, home of the Opinel family. Joseph Opinel added the crown as a reminder that the Savoie was a duchy. Since then every single Opinel blade and tool is stamped with the Crowned Hand.



## Our woods

97% of our wooden handles are made with wood derived from sustainably managed forests in France, thereby reducing our impact on the environment (for instance, cutting down on pollution due to transportation and deforestation).

Our knives are primarily made with **beech** (from the Jura, Isère, Savoie regions of France), a fine and homogeneous grained wood, or **hornbeam** (Jura), a white wood with few veins that is known for retaining its color. We use varnishes that provide for optimal protection against humidity and staining. For colored handles, we use a water-based wood stain and then varnish. The high-quality handles are buffed (polished with a cotton pad) or oiled.

## Our polymers

We occasionally choose polymer handles when the material best suits a knife's intended usage.

### Fiberglass-reinforced POM

Excellent impact, wear & tear, and water resistance. *Intempora*

### Fiberglass-reinforced PA

Good mechanical resistance, outstanding impact, wear & tear, and heat resistance. *N°08 and N°07 Outdoor, N°09 DIY*

### Fiberglass-reinforced PBT

Premium high-density polymer, dishwasher safe, outstanding wear & tear resistance. *Bon Appétit+, N°10*

### Fiberglass-reinforced PP

Extremely high hardness rating, outstanding dishwasher resistance.

*Le Petit Chef, Essentiels+, N°12 Explore*

## Convex grind

The blades of our pocket knives are made with an exclusive convex grind which makes them incredibly strong and allows them to obtain an extremely sharp cutting edge during sharpening. In addition, contact between the sides of the blade and the material being cut is kept to a minimum, thereby reducing friction and the cutting force that is required.

## Virobloc®

Invented by Marcel Opinel in 1955, the Virobloc® safety ring is now a feature on all Opinel folding knives from the N°06 size up. Made from stainless steel, the Virobloc® locks the blade in the open or closed position, ensuring safety while using or transporting the knife.



**outdoor**

# Traditional Classic / CARBON

Tinted varnished beech handle

	<b>No.02</b>	 3,5 cm	gencod 312384 111020 6	 12
	<b>No.03</b>	 4 cm	gencod 312384 111030 5	 12
	<b>No.04</b>	 5 cm	gencod 312384 111040 4	 12
	<b>No.05</b>	 6 cm	gencod 312384 111050 3	 12
	<b>No.06</b>	 7 cm	gencod 312384 113060 0	 12
	<b>No.07</b>	 8 cm	gencod 312384 113070 9	 12
	<b>No.08</b>	 8,5 cm	gencod 312384 113080 8	 12
	<b>No.09</b>	 9 cm	gencod 312384 113090 7	 12
	<b>No.10</b>	 10 cm	gencod 312384 113100 3	 6
	<b>No.12</b>	 12 cm	gencod 312384 113120 1	 6

Carbon steel, the original steel, excellent cutting quality, **easy to sharpen**.  
High **risk of corrosion**, the blade must be dried and greased after use.



**Wooden gift box No.08**  
gencod 312384 000815 3  4




**Gift box-set**  
gencod 312384 183102 6  1




**Showcase**  
gencod 312384 183104 0  1










**P30** 6xNo.06 + 6xNo.07 + 12xNo.08 + 6xNo.09  
gencod 312384 000739 2  1



**Cardboard** 4xNo 06 + 4xNo 07 + 4xNo 08 .  
gencod 312384 182085 3  1

# Tradition Classic / STAINLESS STEEL

Varnished beech handle

	<b>No.02</b>	 3,5 cm	gencod 312384 001070 5	 12
	<b>No.03</b>	 4 cm	gencod 312384 001071 2	 12
	<b>No.04</b>	 5 cm	gencod 312384 121040 1	 12
	<b>No.05</b>	 6 cm	gencod 312384 001072 9	 12
	<b>No.06</b>	 7 cm	gencod 312384 123060 7	 12
	<b>No.07</b>	 8 cm	gencod 312384 000693 7	 12
	<b>No.08</b>	 8,5 cm	gencod 312384 123080 5	 12
	<b>No.09</b>	 9 cm	gencod 312384 001083 5	 12
	<b>No.10</b>	 10 cm	gencod 312384 123100 0	 6
	<b>No.12</b>	 12 cm	gencod 312384 001084 2	 6

Stainless steel, excellent cutting quality,  
high resistance to corrosion.



**No.08 + Alpine sheath**  
gencod 312384 001089 7  4



**Gift box-set**  
gencod 312384 001311 9  1




**Showcase**  
gencod 312384 001314 0  1




**Display 12 N°08 + sheath**  
gencod 312384 002406 1  1




**P30** 6xNo.06 + 6xNo.07 + 12xNo.08 + 6xNo.09  
gencod 312384 001159 7  1




**Cardboard** 4xNo.06 + 4xNo.07 + 4xNo.08  
gencod 312384 000938 9  1

# Tradition Classic / STAINLESS STEEL



**Keychain No.02** 3.5 cm  
gencod 312384 000065 2  6




**Keychain No.04** 5 cm  
gencod 312384 000081 2  6

**No.07 adventurer** 8 cm  
gencod 312384 001372 0  6



**No.08 adventurer** 8.5 cm  
gencod 312384 001321 8  6



**Giant No.13** 22 cm  
gencod 312384 122136 0  1








# Tradition / COLORAMA

Tinted and varnished hornbeam handles, leather lace







## N°06 Colorama 7 cm


- Turquoise gencod 312384 002200 5  6
- Strawberry gencod 312384 002201 2  6
- Cloud gencod 312384 002202 9  6
- Sage gencod 312384 002203 6  6
- Violet grey gencod 312384 002204 3  6



## N°02 Colorama 3,5 cm


- Cyan blue gencod 312384 002270 8  6
- Anise gencod 312384 002271 5  6
- Orange gencod 312384 002272 2  6
- Green gencod 312384 002273 9  6

## Display N°02 Colorama 36 keyrings

gencod 312384 002278 4  1



## N°06 Colorama Kit 60 knives

gencod 312384 002225 8  1




## N°07 Colorama 8 cm

- Violet gencod 312384 002205 0  6
- Cyan blue gencod 312384 002206 7  6
- Anise gencod 312384 002207 4  6
- Orange gencod 312384 002208 1  6
- Green gencod 312384 002210 4  6



## N°07 Colorama Kit 60 knives

gencod 312384 002226 5  1

# Tradition / COLORAMA

Tinted and varnished hornbeam handles, leather lace



## N°08 Colorama 8.5 cm


- Black** gencod 312384 002211 1  6
- Burgundy** gencod 312384 002213 5  6
- Khaki** gencod 312384 001703 6  6
- Red** gencod 312384 001705 6  6
- Dark blue** gencod 312384 002212 8  6



## N°04 Colorama 5 cm


- Khaki** gencod 312384 002054 4  6
- Red** gencod 312384 002055 1  6
- Black** gencod 312384 002268 5  6
- Dark blue** gencod 312384 002269 2  6

## Display N°04 Colorama 36 keyrings

gencod 312384 002279 1  1



## N°08 Colorama Kit 60 knives

gencod 312384 002227 2  1



# Tradition



**No.08 Animalia® - oak** 8,5 cm

- Wild boar gencod 312384 002331 6  6
- Deer gencod 312384 002332 3  6
- Hare gencod 312384 002333 0  6
- Trout gencod 312384 002334 7  6
- Dog gencod 312384 002335 4  6
- Chamois gencod 312384 002336 1  6

Box of 6 knives mixed gencod 312384 002343 9  1



**Wooden gift box-set Animalia®**  
gencod 312384 002342 2  1

**N°08 laminated Birch** 8,5 cm

The Finnish birch is cut in strips that are tinted with environmentally friendly methods, which contain no harmful substances.



**Brown** gencod 312384 002388 0  4




**Grey** gencod 312384 002389 7  4






**Red** gencod 312384 002390 3  4



**N°08 Le Savoyard® - beech** 8,5 cm

gencod 312384 002611 9  6

**N°08 Mountain Sport - beech** 8,5 cm


- Hiking gencod 312384 002186 2  6
- Biking gencod 312384 002187 9  6
- Ski gencod 312384 002188 6  6



# Tradition



**No.09 Olive** 9 cm

gencod 312384 002426 9  6




**No.08 Olive** 8,5 cm

gencod 312384 002020 9  6



**No.06 Olive** 7 cm

gencod 312384 002023 0  6




**No.09 Walnut** 9 cm

gencod 312384 002425 2  6




**No.08 Walnut** 8,5 cm

gencod 312384 002022 3  6



**No.06 Walnut** 7 cm

gencod 312384 002025 4  6




**No.09 Oak** 9 cm

gencod 312384 002424 5  6



**No.08 Oak** 8,5 cm

gencod 312384 002021 6  6




**No.06 Oak** 7 cm


gencod 312384 002024 7  6




**Display stand Olive** 8 No.08 + 4 No.06

gencod 312384 002026 1  1

**Display stand No.09**  
4 x Walnut, 4 x Olive, 4 x Oak

gencod 312384 002435 1  1

**Display stand No.08**  
4 x Walnut, 4 x Olive, 4 x Oak

gencod 312384 002029 2  1



# Tradition / LUXURY




**Display stand 3 No.08 Olive +sheath** 8,5 cm

gencod 312384 001854 1  1




**Wooden gift box No.08 Olive** 8,5 cm

gencod 312384 001004 0  4




**No.08 Chaperon, mirror-polished steel blade** 8,5 cm

gencod 312384 001399 7  2




**No.08 Padouk, mirror-polished steel blade** 8,5 cm

gencod 312384 226086 3  6




**No.08 black Ebony, mirror-polished steel blade** 8,5 cm

gencod 312384 001352 2  2



**No.06 Padouk, mirror-polished steel blade** 7 cm


gencod 312384 226066 5  6



# Tradition / LUXURY




**No.08 Oak Black Edition** 8,5 cm

gencod 312384 002172 5  2

The blade and the Virobloc® become black after immersion in an electrolytic bath. This treatment improves resistance to corrosion.

**N°08 Atelier - Walnut & Ebony** 8,5 cm

gencod 312384 002173 2  1

The N°08 Atelier reveals the expertise and creativity of our craftsmen. To limit the waste of damaged ebony, this handle allows us to recover the wood that would have otherwise been scrapped. The result is a mix of walnut and ebony separated by a sheet of maple.



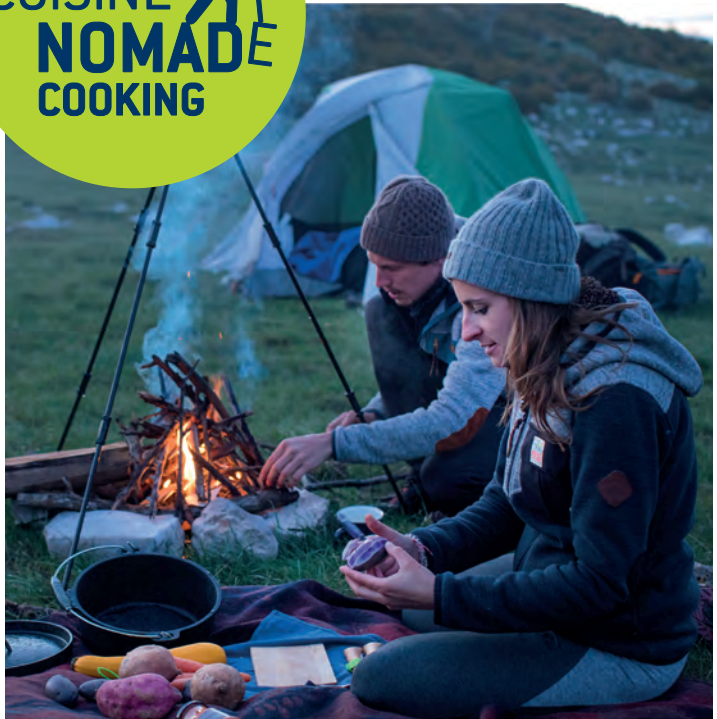
**N°08 Ellipse - Ebony & Aluminium** 8,5 cm

gencod 312384 002347 7  1





**CUISINE  
NOMADE  
COOKING**





# Nomad cooking KIT

The right cooking tools for adventurous meals

Folded kit  
20,5x12,5 cm



Unfolded kit  
41x41 cm



## Nomad cooking kit

gencod 312384 002614 0  1

A smart and efficient travel and outdoor cooking kit :  
**camping, trekking, bivouac, boat, vacation home...**

The **N°10 folding corkscrew knife** with 10-cm blade is perfect for cutting and slicing as a paring knife and for opening bottles.

The **N°12 folding knife with serrated 12-cm** blade is ideal for bread, big fruit or vegetable. The **N°06 pocket peeler** is efficient and handy for peeling vegetables and fruit.

These folding knives are made of varnished beechwood handles, stainless steel blades, and are equipped with double safety rings.

They come with a **beechwood cutting board**, and a **microfibre dish towel** doubling as a travel pouch, easy to wash and dry.



12 cm

serrated blade



**New!**

10 cm

smooth blade  
5 spires corkscrew  
+ bottle-opener



6 cm

pointed blade



20x12x1 cm

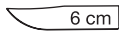


# FOLDING PEELER

Varnished natural Beech handle



**No.06 Folding peeler**  
gencod 312384 002440 5 6



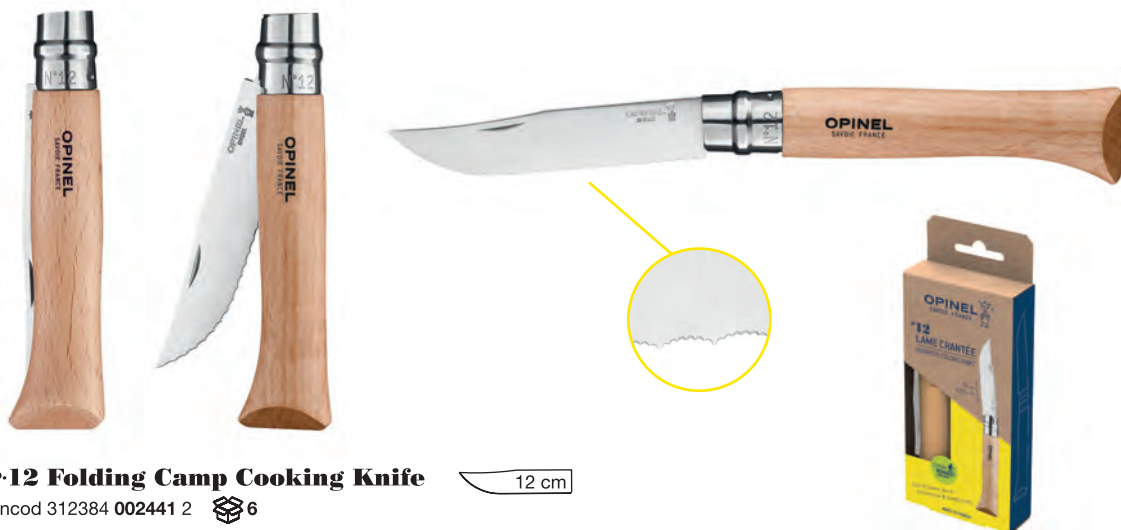
Right- or left-handed stainless steel blade, ideal for the rapid peeling of fruits and vegetables. The blade folds into the handle making the knife easy and safe to store and to transport for use outside the home.






## FOLDING CAMP COOKING KNIFE, serrated blade

Varnished natural Beech handle



### No.12 Folding Camp Cooking Knife

gencod 312384 002441 2  6

 12 cm

Serrated 12 cm (4.72 inch) stainless steel blade, perfect for slicing bread or large fruits and vegetables. The blade folds into the handle making the knife easy and safe to store and to transport for outdoor use.





# CORKSCREW KNIFE WITH BOTTLE OPENER

Varnished natural Beech handle



**N°10 Corkscrew knife with bottle opener**  10 cm  
gencod 312384 002578 5  6

**Display stand 12 pcs**  
gencod 312384 002615 7  1

Corkscrew knife with bottle opener: 5-spire corkscrew in tempered stainless steel, wire bottle opener. 10 cm (4 in) stainless-steel blade. Warning: make sure that the blade is folded and locked closed with the safety ring when using the corkscrew and bottle opener. The ideal **French Picnic knife**.





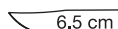
## OYSTER AND SHELLFISH KNIFE

Varnished natural Padouk handle




### Oyster and Shellfish Knife No.09

gencod 312384 001616 5  6

 6.5 cm

### Display stand 12 No.09 Oyster

gencod 312384 002405 4  1

The blade, **short and robust** (6.5 cm long, 2.2 mm thick) cuts only at the tip.

The tip, centred in relation to the knife's axis facilitates handling.

The handle in **varnished Padouk** resists humidity.

The knife comes with a booklet of hints and tips to learn all about oysters, and in particular, how to open them smoothly!





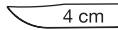
# CHESTNUT AND GARLIC KNIFE

Varnished Chestnut handle




## Chestnut & Garlic Knife No.07

gencod 312384 002360 6  6



## Display stand 12 Chestnut knife No.07

gencod 312384 002361 3  1

The 4 cm stainless steel blade is curved and pointed to easily pierce and peel **chestnuts** and **garlic** cloves, and quickly **stone fruit** like apricots and plums for making jams and pastries.

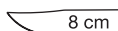




# MUSHROOM KNIFE



**No.08 Mushroom Knife**  
 handle in beech  
 gencod 312384 001252 5  6

 8 cm



**Display stand 12 No.08 Mushroom**  
 gencod 312384 001896 1  1

**Wooden gift box No.08 Mushroom**  
 handle in oak  
 gencod 312384 001327 0  4



The 8 cm blade is curved to ease cutting. Its **serrated back** allows for scraping and cleaning the mushroom.  
 The natural bristle **brush** is ideal for dusting off your picking.



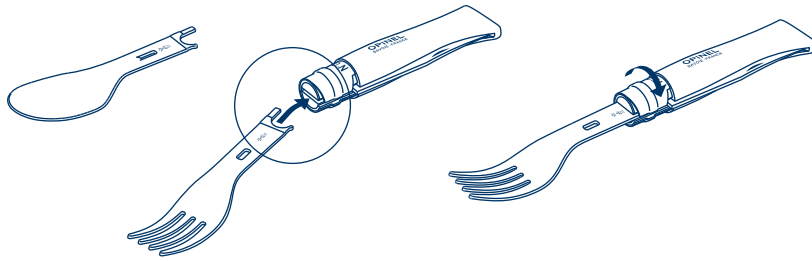






# PICNIC+ design by Franck Fontana

Smart and durable accessories for comfortable on-the-go meals.



Patented

## For on-the-go meals and camp-cooking

Picnic+ is a compact and light set (95 grams with the knife), easy to carry.

Picnic+ includes two stainless steel attachments, a fork and a spoon, which can be inserted in the handle of the N°08 knife (compatible with wooden handled N°08 knives, equipped with the double safety ring, circa 2000).

The N°08 knife with beechwood handle and stainless steel blade is included in the full set.

The two attachments and the knife are packed in a microfiber dual-use napkin which is easy to clean and dry.

Picnic+ is comfortable, hygienic and durable.

### Picnic+ full set with N°08

gencod 312384 002500 6 2 8.5 cm



Folded cloth 12x5.5 cm

### Picnic+ set with fork, spoon, napkin

gencod 312384 002501 3 2



Full size




# Tradition Multifunction / No.08 OUTDOOR sports

**No.08 Outdoor** 8.5 cm




**Orange** gencod 312384 001577 9  4




**Blue** gencod 312384 001576 2  4




**Red** gencod 312384 001714 8  4



**Green** gencod 312384 001715 5  4




**Display stand orange/blue**

6+6  
gencod 312384 002488 7  1



**Display stand red/green**

6+6  
gencod 312384 002487 0  1

The robust blade (8.5 cm long, 2.5 mm thick) has a **serrated edge** over 3.5 cm of the length to cut natural or synthetic ropes.

It also has a **shackle key** for shackles of 4 to 10 mm.

The bi-material handle is made of hard **polymer** charged with fiberglass for excellent resistance to water, knocks and extreme temperatures (-40° to +80° C), the softer part ensures good grip. At the end of the handle a 110 dB **whistle** can carry for 300 metres in a clear area.



# Tradition Multifunction / No.12 EXPLORE nature & survival

**N°12 Explore with Tick remover** 



**Green** gencod 312384 002489 4  2



**Orange** gencod 312384 002454 2  2



**Tick remover** gencod 312384 002455 9  4

**Hook** gencod 312384 002014 8  4



Our tick remover is a must-have accessory for hikers, campers, fishermen, and gardeners, as well as hunters and their dogs. This tool lets you grab hold of a tick without crushing it, and remove it completely by way of a rotating motion.(twist and lift)

Our tick remover is designed with two different-sized openings to remove ticks of all sizes. Made of plastic, it is extremely easy to clean.

The short robust blade (10 cm long, 2.7 cm thick) ensures accurate cutting.

The bi-material handle is made of hard **polymer** charged with fiberglass for excellent resistance to water, knocks and extreme temperatures, the softer part ensures good grip. At the end of the handle there's a 110 dB **whistle**, a steel hook accessory to slide up for a (**cutting hook**) or down (slit opening for strap), detachable for easy cleaning.


**The handle includes a tick remover.**



# Tradition Multifunction / No.09 DIY

**No.09 DIY**  8 cm



**Grey** gencod 312384 001792 6  4



**Yellow** gencod 312384 001804 6  4

A smart and useful knife, a must have for your toolbox, in the car, at the office...  
It's ideal for electrical work.



**Display stand grey/yellow**  
6+6  
gencod 312384 001805 3  1

The blade, 8 cm long and 2.2 mm thick, bears two specific notches: a cable **stripper** for wires  $\varnothing < 8$  mm and a **wire cutter** for wires  $\varnothing < 5$  mm.

The handle made from polymer reinforced with fiberglass has two bits : a **flat-blade screwdriver** (4 mm screws) and a **crosshead screwdriver PH2** (3.5 to 5 mm screws), these bits are used at the end of the handle in a magnetic slot.






# The Garden

## Hand pruner



### Slate hand pruner

gencod 312384 001627 1  2



### Green meadow hand pruner

gencod 312384 001628 8  2



### Display stand 8 shears (4 x meadow + 4 x slate)

gencod 312384 001843 5  1

The blades are made of stainless steel and can cut up to **20 mm in diameter**.

Their shape is optimised to reduce the effort of cutting (lever arm).

The selector has **3 positions**: closed, wide opening, narrow opening, in order to adjust to branch thickness or hand size.

The handles, in varnished beech and polyamide, are equipped with safeguards to ensure comfort and safety of handling.


The **hidden spring** prevents any risk of crushing or pinching.

## Folding saws



### No. 18 Saw


18 cm

gencod 312384 001198 6  3

For branches up to 10 cm in diameter.



### Spare blade No. 18 Saw

gencod 312384 980184 7  1

Our saws are equipped with carbon blades with an anti-corrosion coating.

The double row of razor-sharp teeth is oriented towards the handle and enables effortless cutting achieved **simply by pulling**.



### No. 12 Saw

12 cm

gencod 312384 165126 6  3

For branches up to 8 cm in diameter.

# The Garden

Handles in beech



**No. 08 Garden** 8,5 cm

gencod 312384 133080 2 

Pointed tip blade for weeding, plucking lettuce and dandelions.




**No. 08 Grafting Billhook** 8 cm

gencod 312384 113140 9 

For grafting, trimming and pruning shrubs.



**Garden gift box**

gencod 312384 001617 2 

No. 12 Saw

No. 08 Garden

No. 08 Grafting Billhook



**No. 10 Billhook** 10 cm

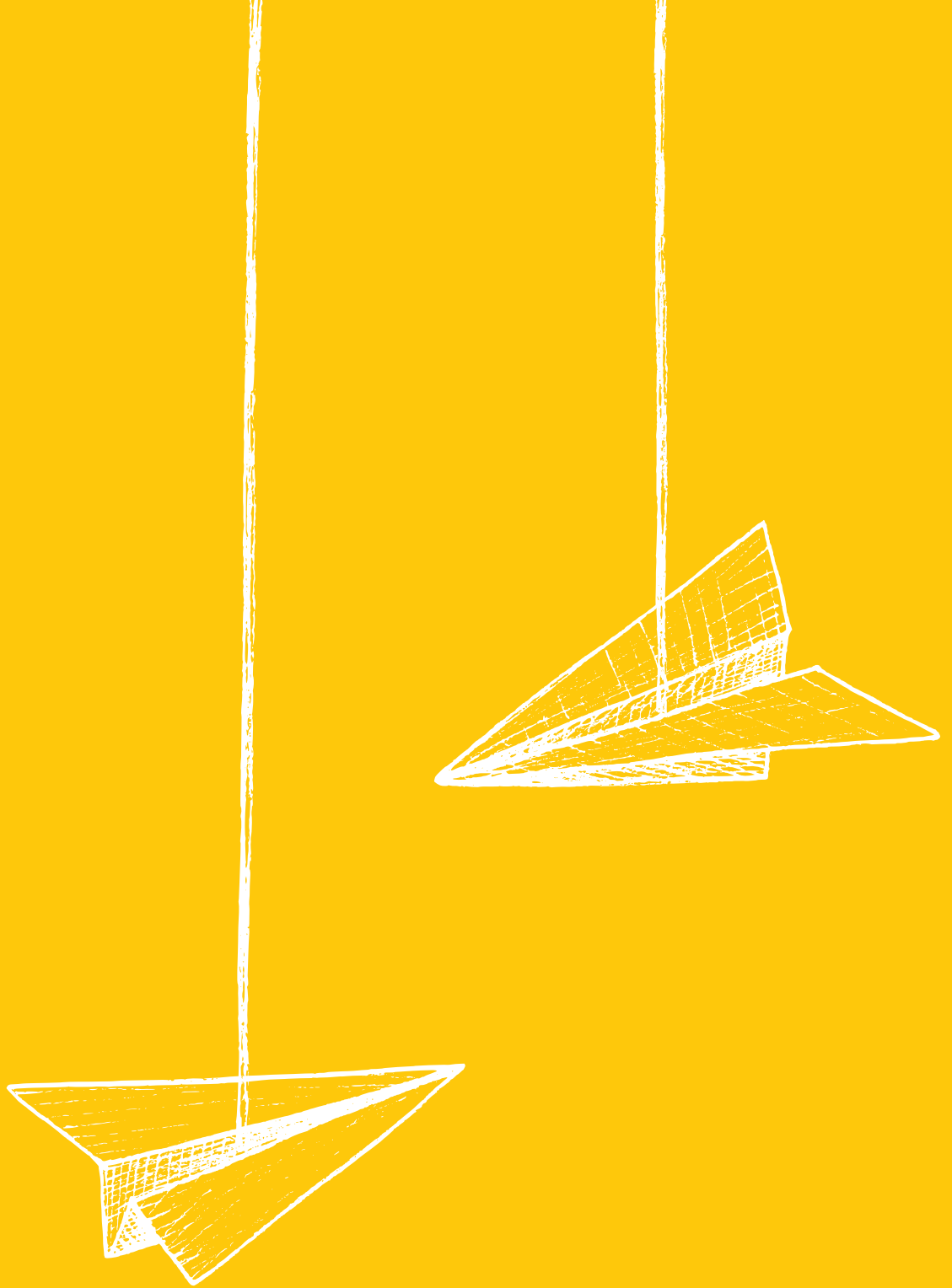
gencod 312384 113110 2 

For harvesting, pruning and cutting flowers.









**kids**

# Tradition Junior / MY FIRST OPINEL



## No.07 My first Opinel

8 cm



**Beech** gencod 312384 001696 7 6



**Red** gencod 312384 001698 1 6



**Blue** gencod 312384 001697 4 6



**Fuchsia** gencod 312384 001699 8 6



**Green** gencod 312384 001700 1 6



**Tangerine** gencod 312384 002363 7 6

## My first Opinel + belt holster

gencod 312384 002400 9 4




Environmentally friendly belt holster made from 100% recycled R-PET produced from crushed plastic bottles and regenerated leather crafted from scraps discarded by leatherwork shops.

For greater safety, the tip of the blade on My first Opinel is rounded, the Virobloc® blocks the blade in an open position for use and in a closed position for transport.

The wooden handle, in varnished beech or tinted hornbeam, sourced from eco-managed French forests, provides a sure and comfortable grip.



A young child, wearing a grey knit hat, a pink scarf, and a green tweed coat, is focused on carving a piece of wood with a silver Opinel knife. The child is wearing purple gloves. The background is a blurred outdoor setting with autumn leaves.

“My first Opinel is a real knife for children to learn how to tinker, spread, cut, carve... just like the big kids!”

# Tradition Junior / No.07 OUTDOOR

**No.07 Outdoor**  7 cm




**Blue** gencod 312384 001898 5  4



**Red** gencod 312384 001897 8  4



**Khaki** gencod 312384 002151 0  4



**Mauve** gencod 312384 002152 7  4



**Display stand red/blue**  
6+6  
gencod 312384 001909 8  1

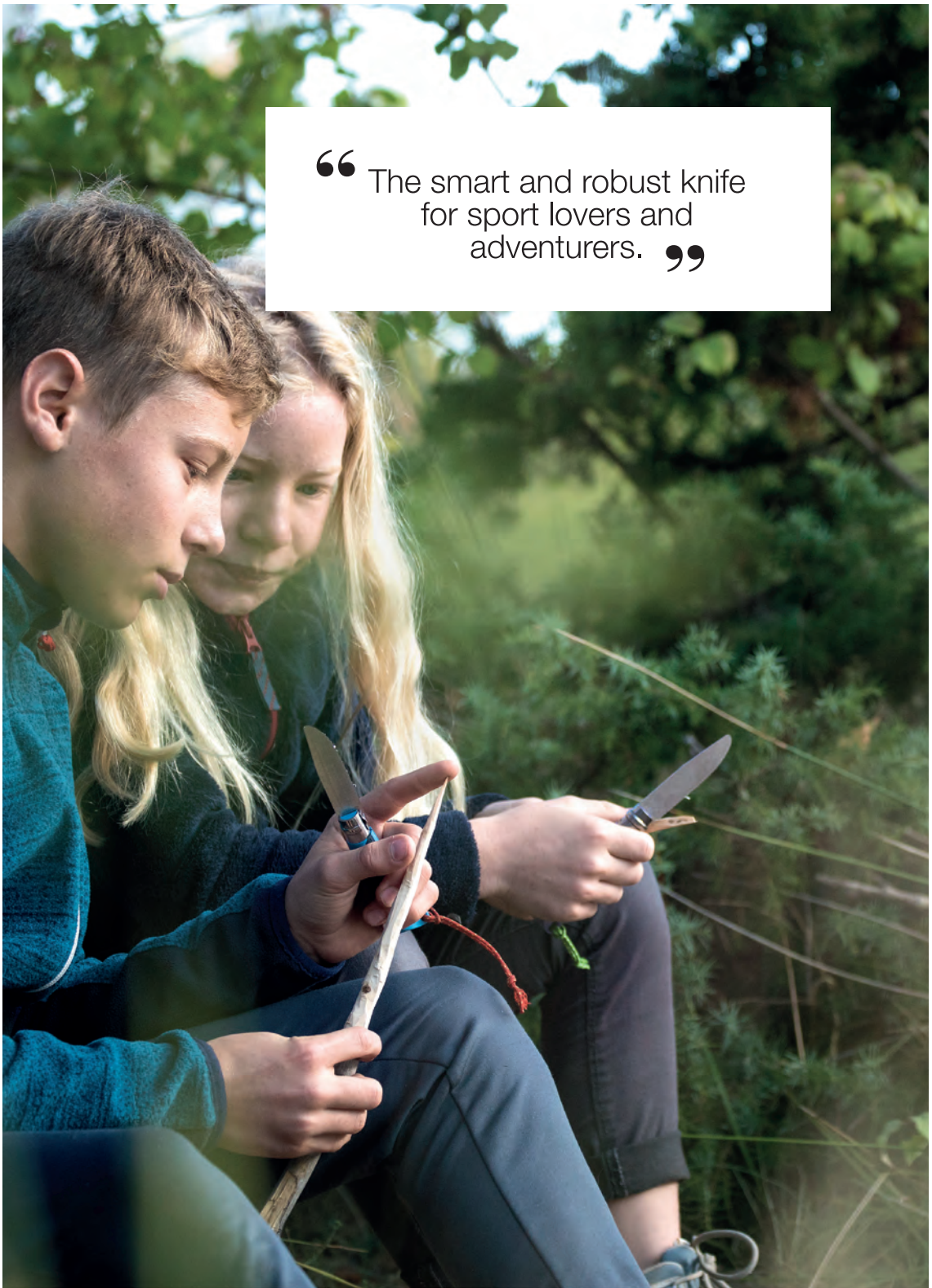



**Display stand khaki/mauve**  
6+6  
gencod 312384 002153 4  1

This smooth blade has a slightly rounded tip. The bi-material handle, made of polymer reinforced with fiberglass, is water resistant and withstands extreme temperatures, and its soft elastomer covering provides an excellent grip. At the tip of the handle, there's a 100 dB **whistle** as well as a slit opening for a cord or a strap.



“ The smart and robust knife  
for sport lovers and  
adventurers. ”






“An Opinel is passed on and shared. In the same way as recipes or the taste for the good things in life are shared. With the “Le Petit Chef” collection, Opinel has invented a new way of cooking with children. They feel grown-up as they use real tools, learn the right methods. But even more, they discover the pleasure of choosing a recipe, cooking and tasting a dish with the rest of the family.”



# le petit Chef

3 tools specially suited to the morphology and expectations of young children. The educational ring helps the child have a secure grip and prevents the hand from slipping onto the blade for easier cutting. The rounded wooden handles are comfortable and soft on the palm. Cutting is made easier without straining by the efficient blades.

## Kitchen knife & its finger guard

gencod 312384 001744 5  2  10 cm

Stainless steel rounded blade, 10 cm length, robust and ideal for cutting and slicing, educational ring to help position the fingers correctly and prevent the hand from slipping onto the blade. Varnished beech handle.




## Peeler

gencod 312384 001745 2 


Stainless steel blade, educational ring to help position the fingers and peel easily by a pulling action. Varnished beech handle.




## Le petit chef Box Set - red

gencod 312384 001746 9 

## Le petit chef Box Set - blue

gencod 312384 002605 8 

## Le petit chef Box Set - green

gencod 312384 002577 8 




## Finger guard set

gencod 312384 001793 3  16

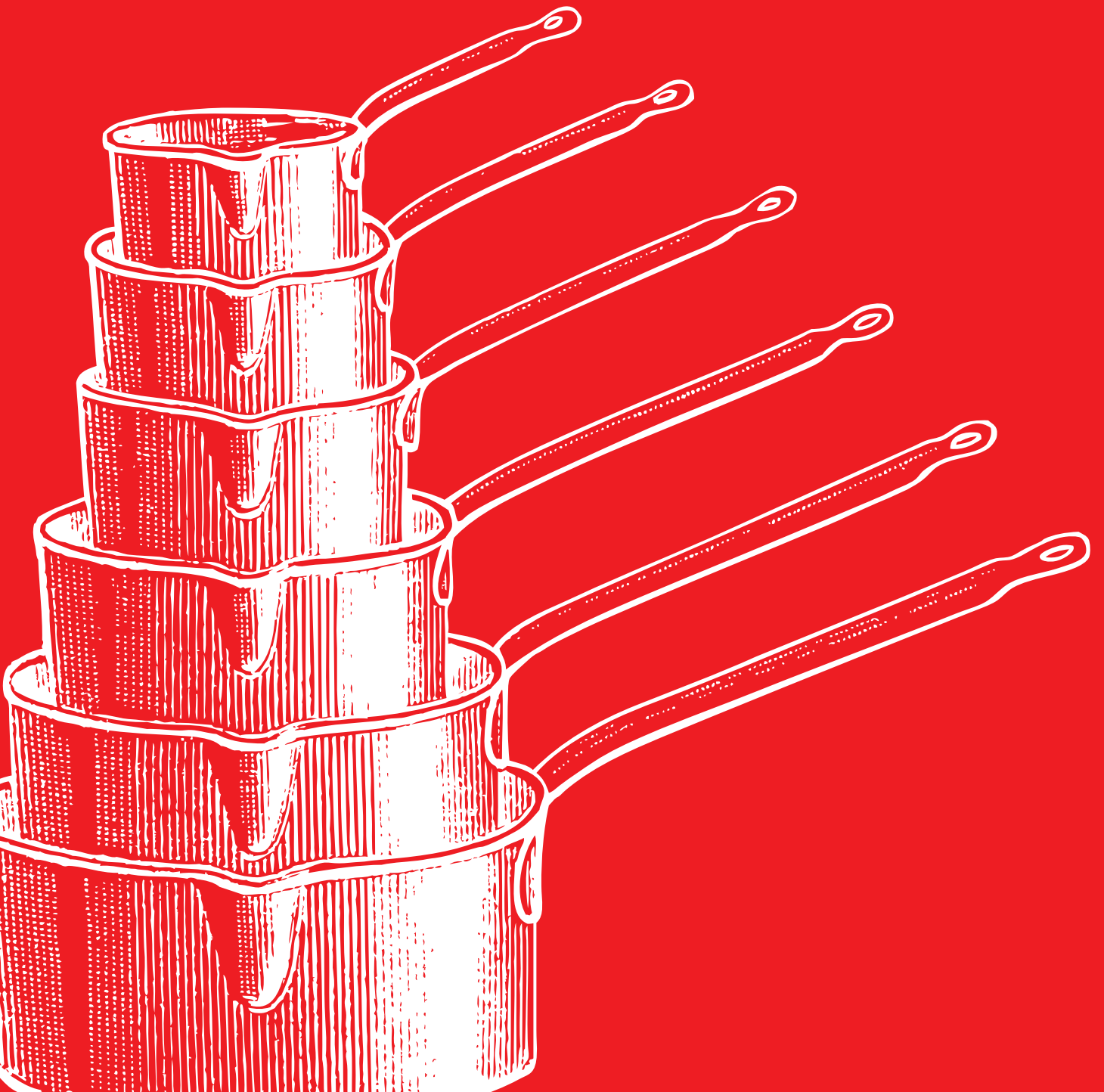
The finger guard set contains 16 finger guards: 8 red, 4 green, 2 yellow and 2 pink. The finger guard protects the hand holding the food while it is being cut. It makes the child adopt the position chefs use when cutting: folded index finger and middle finger while the thumb and the baby finger hold the food!



## Empty display stand

gencod 312384 813012 2  1





**cuisine**

LES essentiels  
du CUISINIER



# Les Essentiels du Cuisinier / BEECHWOOD

Small versatile and efficient blades for everyday cooking

## Paring knife N°112

gencod 312384 001913 5



10 cm

Multi-purpose knife for slicing, chopping and peeling fruit and vegetables and for trimming meat.



## Serrated knife N°113

gencod 312384 001918 0



10 cm

Micro-serrated blade for slicing tomatoes, hard boiled eggs or kiwi fruit..



The simple, versatile and efficient «Les Essentiels» small knives make everyday cooking much easier. The blades are manufactured in stainless steel with high carbon content for excellent cutting quality. The handles are made from natural beech with a protective varnish for excellent resistance to water and stains.

## Peeler N°115

gencod 312384 001928 9



6 cm

For peeling fruit and vegetables rapidly and efficiently. Suitable for right and left-handed users.



## Vegetable knife N°114

gencod 312384 001923 4



7 cm

Curved blade including a serrated scraper on the opposite side of the cutting edge. It is used to clean organic young shoots and vegetables to retain all their vitamins.



## Spreading knife N°117

gencod 312384 001933 3




6.5 cm

A spatula blade generously sized for quick spreading.




**N°112 Box of 2 paring knives  
Stainless steel**

gencod 312384 001223 5  6



**N°112 Six-box display  
Stainless steel**


gencod 312384 001231 0  1



**N°102 Box of 2 paring knives  
Carbon steel**

Easy to sharpen

Warning! The blade is susceptible to corrosion and must be dried

gencod 312384 001222 8  6




**N°102 Six-box display  
Carbon steel**

gencod 312384 001232 7  1



**Brunch knife - beech**

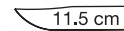
gencod 312384 002175 6  6

 11.5 cm



**Brunch knife - orange**


gencod 312384 002176 3  6

 11.5 cm



Stainless steel blade, length of 11.5 cm to scrape the bottom of jars, rounded wide tip for spreading, serrated section (7,5 cm) for easily cutting bread and pastries.

**Display 6+6 Brunch knife**

gencod 312384 002192 3  1


**Display micro-serrated peeler**

gencod 312384 002135 0  12



**Micro-serrated peeler**

For tomatoes, kiwis...

gencod 312384 002047 6  6





# Les Essentiels du Cuisinier / COLORS - Hornbeam

## Paring knife N°112

6 10 cm



gencod 312384 002035 3



gencod 312384 001914 2



gencod 312384 001915 9



gencod 312384 001916 6



gencod 312384 001917 3

## Serrated knife N°113

6 10 cm



gencod 312384 002036 0



gencod 312384 001919 7



gencod 312384 001920 3



gencod 312384 001921 0



gencod 312384 001922 7

## Peeler N°115

6 6 cm



gencod 312384 002038 4



gencod 312384 001929 6



gencod 312384 001930 2



gencod 312384 001931 9



gencod 312384 001932 6

## Vegetable knife N°114

6 7 cm



gencod 312384 002037 7



gencod 312384 001924 1



gencod 312384 001925 8



gencod 312384 001926 5



gencod 312384 001927 2

## Spreading knife N°117

6 6.5 cm



gencod 312384 002039 1



gencod 312384 001934 0



gencod 312384 001935 7



gencod 312384 001936 4




gencod 312384 001937 1





**№112 Box set of classic paring knives**

gencod 312384 001233 4 

**№112 Box set of pop paring knives**

gencod 312384 001381 2 



### Les Essentiels box set - beech

gencod 312384 001300 3  4



### Les Essentiels box set - olive wood

gencod 312384 002163 3  4




### Les Essentiels «Loft» Box Set

gencod 312384 001626 4  4




### Les Essentiels «Fitties» Box Set

gencod 312384 001452 9  4



### Les Essentiels «Primavera» Box Set

gencod 312384 001709 4  4



### Les Essentiels «Art déco» Box Set

gencod 312384 001939 5  4





### Les Essentiels «Primo» Box Set

gencod 312384 002576 1  4



LES essentiels  
du CUISINIER +



# Les Essentiels du Cuisinier +

Three practical and efficient knives for everyday use.

## Paring knife N°312



Multi-purpose knife for slicing, chopping and peeling fruit and vegetables and for trimming meat.



gencod 312384 002350 7



gencod 312384 002351 4



gencod 312384 002352 1



## Serrated knife N°313



Micro-serrated blade for slicing tomatoes, hard boiled eggs or kiwi fruit..



gencod 312384 002353 8



gencod 312384 002354 5



gencod 312384 002355 2



## Peeler N°315



For peeling fruit and vegetables rapidly and efficiently. Suitable for right and left-handed users.



gencod 312384 002356 9



gencod 312384 002357 6



gencod 312384 002358 3



The stainless steel blade and polymer handle are **dishwasher safe.**

The handle is molded over the blade to eliminate the gaps where dirt and food residues often hide, resulting in a **hygienic** and easy-to-clean tool. The smooth, rounded sides provide for an **optimal grip** and outstanding comfort.

## Trio Essentiels +

gencod 312384 002359 0 




# T-duo


## A smart and efficient tool with two blades for two kinds of peeling

Ideal grip for peeling long vegetables (carrots, cucumbers, etc.)  
 Index finger grip for comfort and protection/blade  
 Allows for greater pulling force on thicker, harder skins  
 Suitable for right-handed and left-handed users  
 Tip for removing eyes from potatoes  
 Available in two versions: beechwood handle or polymer handle.

### Display 12 T-duo wood

gencod 312384 002434 4  1

### T-duo wood - blue

gencod 312384 002431 3  6




### T-duo wood - green

gencod 312384 002432 0  6



### T-duo wood - red

gencod 312384 002433 7  6




The front has a **micro-serrated peeler blade**, a long-lasting and very efficient cutting edge for all vegetables, including those with thin or smooth skin (tomatoes, bell peppers, eggplants, etc.)

The back has a **Julienne blade** for making vegetable spaghetti (carrots, zucchini, cucumbers, beets, sweet potatoes, turnips, black radishes) and for making salads, side dishes (quick cooking = more vitamins), garnishes and more.




### T-duo polymer - green

gencod 312384 002428 3  6




### T-duo polymer - red

gencod 312384 002429 0  6



### T-duo polymer - blue

gencod 312384 002427 6  6



### Display 12 T-duo polymer

gencod 312384 002430 6  1

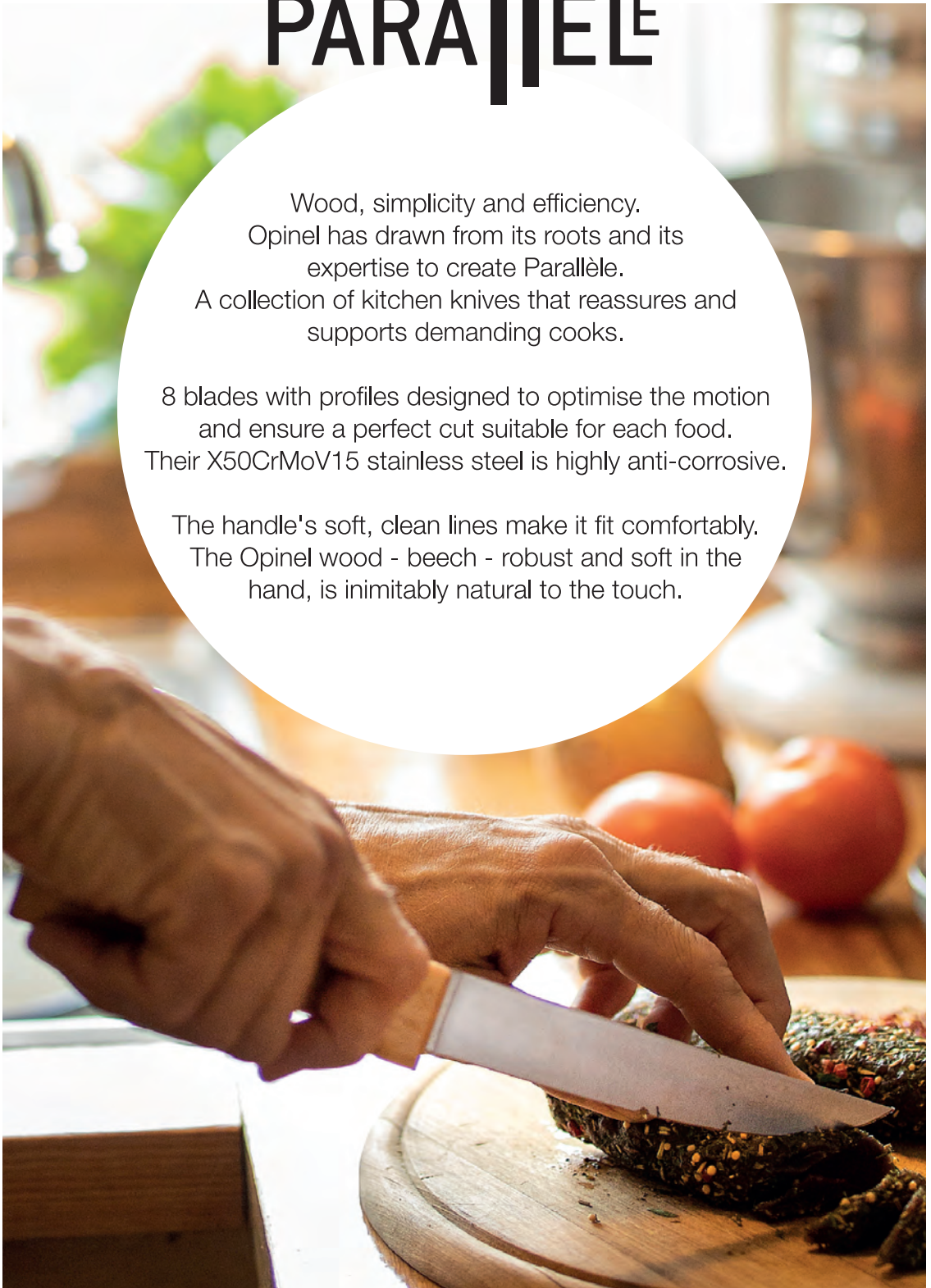


# PARALLÈLE

Wood, simplicity and efficiency.  
Opinel has drawn from its roots and its  
expertise to create Parallèle.  
A collection of kitchen knives that reassures and  
supports demanding cooks.

8 blades with profiles designed to optimise the motion  
and ensure a perfect cut suitable for each food.  
Their X50CrMoV15 stainless steel is highly anti-corrosive.

The handle's soft, clean lines make it fit comfortably.  
The Opinel wood - beech - robust and soft in the  
hand, is inimitably natural to the touch.





# // Blocks

## Block with 5 knives / Bread

gencod 312384 002402 3



Beechwood block  
 Paring knife  
 Chef's knife  
 Santoku  
 Carving knife  
 Bread knife



## Block with 5 knives / Meat&Poultry

gencod 312384 002403 0



Beechwood block  
 Paring knife  
 Chef's knife  
 Santoku  
 Carving knife  
 Meat & Poultry knife



# The // multipurpose knives

## Paring knife

gencod 312384 001825 1



8 cm    Ø 1.5 mm

For cutting and peeling. Its short pointed blade is very versatile and precise.



## Chef's knife N°118

gencod 312384 001818 3



20 cm    Ø 3 mm

For cutting, slicing thinly and chopping with a see-saw movement. The blade remains rigid and stable when cutting.



## Santoku N°119

gencod 312384 001819 0



17 cm    Ø 3 mm

For cutting and trimming. The blade remains rigid and stable when cutting.



## Carving knife N°120

gencod 312384 001820 6



16 cm    Ø 2.5 mm

For carving roasts, legs of lamb and poultry.



## Trio

gencod 312384 001838 1



# The // specialists

## Bread knife N°116

gencod 312384 001816 9



21 cm Ø 2 mm

For slicing all types of breads. The curved serrated blade easily starts the cut.

## Fillet knife N°121

gencod 312384 001821 3



18 cm Ø 2 mm

For filleting fish and slicing thinly. The thin blade is very flexible.

## Meat&Poultry N°122

gencod 312384 001822 0



13 cm Ø 2.5 mm

For removing sinew and bones. The pointed blade remains rigid and the guard on the handle provides extra security when working.

## Carpaccio N°123

gencod 312384 001823 7



30 cm Ø 1.5 mm

For cutting very thin slices of ham and salmon.



## Fork

gencod 312384 001824 4



# INTEMPORA

design by **BIG-GAME**





# INTEMPORÀ

AGILE CUTTING  
by **BIG-GAME**

Crafted with modern design know-how and the very best materials, the “Intempora” collection brings French culinary excellence to the home kitchen.



## AGILE CUTTING

EXCELLENT CUTTING PERFORMANCE  
SAFE AND COMFORTABLE HANDLING  
STRENGTH AND BALANCE

EXCELLENT CUTTING PERFORMANCE

### Sandvik Steel 12C27 Mod.

14.50% Chromium  
0.60% Manganese  
= resistance to corrosion  
0.52% Carbon  
= perfect cutting edge



### Tempered to 57-58 Rockwell

= great resistance to wear

### 30° sharpening angle

(15 degrees per side)



### Optimized blade profiles

The dimensions (length, thickness, shape) of each blade have been designed to provide optimal efficiency for their intended use.

SAFE AND COMFORTABLE HANDLING

### V-grip = Easy pinch grip.

The thumb and index finger naturally rest against the blade while the other 3 fingers hold the handle. This position allows the blade to be carefully guided for highly precise cutting.

**Ergo-profile** = the curved shape means that the hand does not have to tighten in order to grasp the handle properly.

### Fluid lines

no edges, no roughness



STRENGTH AND BALANCE

### Full tang blade

The blade is extended throughout the entire length of the handle, providing pleasant weight and heft.



### P.O.M handle with fibreglass reinforcement

Shock, water and heat resistant  
Hygienic and comfortable



### Lifetime Warranty

The Intempora collection is used by the *Alain Ducasse cooking school* and the *Gourmets cooking school of Institut Paul Bocuse*.

# INTEMPORA

## Block with 5 knives

gencod 312384 002404 7



- Beechwood block
- Paring knife
- Chef's knife
- Santoku
- Carving knife
- Bread knife



## Trio N°225 + N°220 + N°218

gencod 312384 002224 1



## Paring knife N°225

gencod 312384 002223 4



8 cm    Ø 1.5 mm

The versatile knife: cut onions, shallots, fruit and vegetables, trim meat. Thanks to its short, pointed blade, it is easy to handle and ensures a precise cut.



## Serrated knife N°226

gencod 312384 002366 8



10 cm    Ø 1.5 mm

Its sharp and micro-serrated blade is very efficient in slicing tomatoes, kiwis, sausages.



# INTEMPORA

## Slicing knife N°227

gencod 312384 002401 6



20 cm Ø 2.5 mm

Its long, smooth, slightly curved blade makes it possible to make long cuts and to slice large pieces of meat, roasts, hams, vegetables and fish in a consistent, fine manner without tearing.



## Small Chef's knife N°217

gencod 312384 002217 3



17 cm Ø 3 mm

Reassuring, effective and very handy, it is easily used to chop, cut, and slice: an agile knife!

## Chef's knife N°218

gencod 312384 002218 0



20 cm Ø 3 mm

For cutting, slicing thinly and chopping with a see-saw movement. The blade remains rigid and stable when cutting.



## Carving knife N°220

gencod 312384 002220 3



16 cm Ø 2.5 mm

For carving roasts, legs of lamb and poultry.





**Santoku N°219**  
gencod 312384 002219 7



17 cm    Ø 3 mm

For cutting and trimming. The blade remains rigid and stable when cutting. Hollow edge: air pockets prevent cut material from sticking to the blade which enables easier and faster motion.

**Bread knife N°216**  
gencod 312384 002216 6



21 cm    Ø 2 mm

For slicing all types of breads. The curved serrated blade easily starts the cut.

**Fillet knife N°221**  
gencod 312384 002221 0



18 cm    Ø 2 mm

For filleting fish and slicing thinly. The thin blade is very flexible.

**Meat&Poultry N°222**  
gencod 312384 002222 7



13 cm    Ø 2.5 mm

For removing sinew and bones. The pointed blade remains rigid when working.





LES FORGÉS 1890



design by **BIG-GAME**

## DESIGN BY BIG-GAME

Les Forgés 1890 knives embody the superior quality of French cutlery. Their masterful design by BIG-GAME studio, combined with their ancestral tradition of fine craftsmanship, will impress even the most discerning connoisseurs.



## 100% FORGED

This knife, which has been 100% fully forged (the blade, bolster and tang simultaneously) from one single stainless steel rod X50CrMoV15, benefits from a continuous grain flow and superior quality due to hot forging. It is a so-called "full forge" knife and stands out for its robustness, perfect balance, durability and excellent cutting quality.



## CULINARY EXCELLENCE

Designed to appeal to the most demanding, the Les Forgés 1890 collection was inspired by the work and personality of the double-star Savoyard chef, Jean Sulpice, head of the Auberge du Père Bise a Talloires, on the shore of lake Annecy. The collection illustrates our common values: excellence in detail, precision and balance, authenticity of quality materials, a sense of belonging, history...





# LES FORGÉS 1890

Exceptional knives  
design by BIG-GAME

## EXCELLENT CUTTING ABILITY

### X50CrMoV15 steel

15% Chrome  
= corrosion resistance  
0.50% Carbon  
= great cutting power  
and easier sharpening



### 30° sharpening angle 30°

15 degrees per side  
= excellent edge



### Hardness 56-57 HRC

= resists wear

The geometry of each blade  
(shape, length, thickness)  
is optimized for its specific use.

## ABSOLUTE COMFORT

### V-grip

guiding the blade for cutting precision

### Ergo-Profil

curved volume prevents hand clenching  
= reduced fatigue



## POWER AND BALANCE

### 100% hot-forged blade (1200°)

A single piece of steel



Reinforced grain flow  
= strength



**Full-tang blade** = balance

## DURABILITY

Beechwood



from sustainably managed forests

Stabilized to improve water resistance

0% varnish

MADE IN FRANCE



Lifetime guarantee

Free sharpening service

# LES FORGÉS 1890

## Paring knife

gencod 312384 002291 3



8 cm    Ø 1.5 mm

The versatile knife: cut onions, shallots, fruit and vegetables, trim meat. Thanks to its short, pointed blade, it is easy to handle and ensures a precise cut.



## Small Chef's knife

gencod 312384 002285 2



17 cm    Ø 3 mm

Reassuring, effective and very handy, it is easily used to chop, cut, and slice: an agile knife!



## Chef's knife

gencod 312384 002286 9



20 cm    Ø 3 mm

For cutting, slicing thinly and chopping with a see-saw movement. The blade remains rigid and stable when cutting.



## Carving knife

gencod 312384 002288 3



16 cm    Ø 2.5 mm

For carving roasts, legs of lamb and poultry.



## Trio

gencod 312384 002292 0



**Santoku**

gencod 312384 002287 6



17 cm Ø 3 mm

For cutting and trimming. The blade remains rigid and stable when cutting. Hollow edge: air pockets prevent cut material from sticking to the blade which enables easier and faster motion.

**Bread knife**

gencod 312384 002284 5



21 cm Ø 2 mm

For slicing all types of breads. The curved serrated blade easily starts the cut.

**Fillet knife**

gencod 312384 002289 0



18 cm Ø 2 mm

For filleting fish and slicing thinly. The thin blade is very flexible.

**Meat&Poultry**

gencod 312384 002290 6



13 cm Ø 2.5 mm

For removing sinew and bones. The pointed blade remains rigid when working.










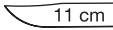
OPINEL  
STAINLESS STEEL  
MADE IN FRANCE  
100% TITANIUM  
HANDLE  
100% TITANIUM  
HANDLE


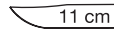


**table**

# Perpétue




**Box of 4 knives** gencod 312384 002447 4  4  11 cm

**Knife** gencod 312384 002446 7  12  11 cm


**Box of 4 forks** gencod 312384 002449 8  4

**Fork** gencod 312384 002448 1  12


**Box of 4 spoons** gencod 312384 002450 4  4

**Spoon** gencod 312384 002451 1  12

**Box of 4 Coffee spoon** gencod 312384 002477 1  4

**Coffee spoon** gencod 312384 002452 8  12



**Box of 4+4+4+4**  
gencod 312384 002453 5  2



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Working with the BIG GAME design studio, we've taken a deep dive into our brand's roots... That includes our design roots, with a nod to our knives' historic silhouettes, As well as our family roots, with this tribute to Perpétue Opinel (1813–1858), the grandmother of Joseph Opinel. Working alongside her husband, Victor-Amédée, she forged nails in the Savoy region, in the heart of the French Alps. She would have appreciated **sturdy, durable items with a simple, timeless aesthetic**. The Perpétue utensils are made from dishwasher-safe **monobloc stainless steel**. Knives with comfortable, rounded handles and **micro-serrated blades**.

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**Mocha spoon** gencod 312384 002572 3  12



**Dessert spoon** gencod 312384 002571 6  12



**Dessert fork** gencod 312384 002570 9  12



**Dessert knife** gencod 312384 002569 3  12  9.5 cm



**bon appétit +**



The Bon Appétit + knives are highly convenient for everyday use because of their great resistance and easy maintenance.

Polymer handle = dishwasher safe

Micro-serrated blade = durable sharp edge

**Bon Appétit + «Primo»**  11 cm



**Cloud** gencod 312384 001900 5  12



**Grey** gencod 312384 001903 6  12



**Red** gencod 312384 001902 9  12



**Blue** gencod 312384 001901 2  12

**Bon Appétit + «Glam»**  11 cm




**Burgundy** gencod 312384 002196 1  12



**Sage** gencod 312384 002195 4  12



**Violet** gencod 312384 002191 6  12



**Teal** gencod 312384 002190 9  12

**N°125 Pro**  11 cm

gencod 312384 001612 7  12



**Box Set BA+ Cloud**  
gencod 312384 001904 3  4



**Box Set BA+ Grey**  
gencod 312384 001907 4  4



**Box Set BA+ Primo**  
gencod 312384 002048 3  4



**Box Set BA+ Glam**  
gencod 312384 002197 8  4



**Box Set BA+ Storm**  
gencod 312384 002349 1  4



**Box Set N°125 Pro**  
gencod 312384 002437 5  4

**bon appétit !**





**Bon Appétit !** 11 cm

Varnished hornbeam handle - smooth blade



**White** gencod 312384 002041 4 12



**Yellow** gencod 312384 002043 8 12



**Cloud** gencod 312384 002044 5 12



**Navy blue** gencod 312384 002042 1 12



**Pepper** gencod 312384 001594 6 12



**Red** gencod 312384 001595 3 12



**Hornbeam** gencod 312384 001592 2 12



**Black** gencod 312384 001593 9 12



**Sky blue** gencod 312384 001588 5 12



**Linden green** gencod 312384 001591 5 12



**Grey** gencod 312384 001589 2 12



**Soft pink** gencod 312384 001590 8 12



**Tangerine** gencod 312384 001585 4 12



**Apple green** gencod 312384 001586 1 12



**Fuchsia** gencod 312384 001584 7 12



**Dark purple** gencod 312384 001587 8 12

**Bon Appétit ! Olive** 11 cm

gencod 312384 001583 0 12

Varnished olivewood handle - smooth blade



The handles of the Bon Appétit ! line are made from wood, a warm living material, a symbol of nature. A set table feels that little bit more special when wooden handles are used.



**Box Set BA! Céleste**

gencod 312384 002040 7 4



**Box Set BA! Loft**

gencod 312384 001534 2 4



**Box Set BA! Countryside**

gencod 312384 001533 5 4



**Box Set BA! Pop**

gencod 312384 001532 8 4



**Box Set BA! Olive**


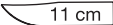
gencod 312384 001515 1 4

facette



The «Facette» steak knives have a chic bistro style and will match any table and any style. Full tang blade and stainless steel rivets.  
 Innovative VittEr® eco-material: high-temperature compressed paper, without harmful additives, robust and dishwasher safe.

**Set of 4 Facette** / STABILIZED DARK ASH - smooth blade

gencod 312384 002497 9  1  11 cm



**Set of 4 Facette** / OLIVE - smooth blade

gencod 312384 002498 6  1  11 cm



**Set of 4 Facette** / ASH - smooth blade

gencod 312384 002496 2  1  11 cm



**Set of 4 Facette** / VITTER® WHITE - smooth blade

gencod 312384 002499 3  1  11 cm


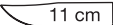


**Set of 4 Facette** / MIX - smooth blade

gencod 312384 002568 6  1  11 cm



**Set of 4 Facette** / VITTER® SLATE - micro serrated blade

gencod 312384 002565 5  1  11 cm



# TABLE Chic



**Set of 4 Table Chic / EBONY**

gencod 312384 002480 1  1  10 cm

Elegant black ebony from Africa.  
Mirror finish blade.



**Set of 4 Table Chic / LAMINATED BIRCH**

gencod 312384 002483 2  1  10 cm

Laminated and graphic birch from Finland.  
Polished blade.




Opinel expertise serving the table.

A slender handle, round and soft in the hand.

The brushed steel mitre has a flat section for stability.

The handles are varnished for protection against moisture and stains.  
Hand washing is recommended to preserve all the qualities of the knife.



**Set of 4 Table Chic / OLIVE**

gencod 312384 002481 8  1  10 cm

The warm veining of the Mediterranean olive.  
Mirror finish blade.



**Set of 4 Table Chic / ASH**

gencod 312384 002482 5  1  10 cm

The modern classicism of the ash from the French Jura.  
Polished blade.



**Set of 4 Table Chic / MIX**

gencod 312384 002573 0  1



### Cheese Set

gencod 312384 001834 3  2  12.5 cm

Opinel's traditional pocket knife has been manufactured in Savoy (France) since 1890; it has long been used to slice into blocks of cheese.

Now, we've used that inspiration to create a knife and fork set for your cheese or charcuterie platter.

With a varnished wooden handle and corrosion-resistant stainless steel blade (12.5 cm), this knife is crafted to last.

The simple fork makes cutting and serving easier, and serves as a stand for the knife when displayed on your plate, board, or dish. Hand washing is recommended.





# Cutting boards

beechwood, design by BIG-GAME




**La grande**  
275x470x27 mm  
with juice groove  
gencod 312384 002372 9  1



**La classique**  
210x402x20 mm  
gencod 312384 002323 1  1



**La petite**  
152x266x15 mm  
gencod 312384 002322 4  1







## Blocks

beechwood

### For 9 knives

167x230x116 mm

gencod 312384 002387 3  1

### For 5 knives

101x230x116 mm

gencod 312384 002324 8  1



## Sharpening



**Mini-sharpener 7.5 cm**

gencod 312384 001128 3 10



**Natural stone 10 cm**

gencod 312384 002567 9 10



**Natural stone 14 cm**

gencod 312384 002551 8 3

## Steels

25 cm Ø13 mm, beechwood handle, leather lace, design by BIG-GAME.



**Diamond Sharpening Steel**

gencod 312384 002385 9 1



**Honing Steel**

gencod 312384 002321 7 1

## Knife Sharpener

carbide blades, auto-adjust angle

gencod 312384 002386 6 1



## Maintenance

**Maintenance kit** - natural stone 14 cm + oil+ microfiber 20x20 cm

gencod 312384 002506 8 1



**Vegetable oil** (food grade) - blade and handle

gencod 312384 002505 1 2



# Kitchen and Table Linen

100% cotton, Jacquard process.  
Made in France



Moutet



MADE IN FRANCE

TISSEUR ET ÉDITEUR DE TALENTS DEPUIS 1919



**Kid apron**

gencod 312384 001866 4 1



**Apron**

gencod 312384 001865 7 1



**Table mat**

40x50 cm - with protective coating  
gencod 312384 002058 2 1



**Teal towel «Exigez !!»**

50x70 cm  
gencod 312384 001864 0 1



**Teal towel «On peut tout faire»**

50x70 cm  
gencod 312384 001863 3 1



**Tea towel «The knife»**

50x70 cm  
gencod 312384 002057 5 1

## Knife Roll

for 8 kitchen knives



**Cowhide roll**

gencod 312384 002368 2 1




**Synthetic roll**

gencod 312384 002367 5 1

# Sheaths



## Sheath Chic Tawny


gencod 312384 002180 0  2

Cowhide, belt-loop

For knives No.07, No.08, No.09, Slim 08 / 10



## Sheath Chic Black


gencod 312384 002179 4  2

Cowhide, belt-loop

For knives No.07, No.08, No.09, Slim 08 / 10



## Sheath Alpine


gencod 312384 002178 7  4

Synthetic, belt-loop, popper-button

For knives No.07, No.08, No.09, Slim 08 / 10



## Pocket Sleeve


gencod 312384 002181 7  4

Synthetic

For knives No.06, No.07, No.08, Slim 08



**Sheath Outdoor M Brown**

gencod 312384 002182 4  4

Synthetic  
belt-loop, popperbutton

For knives No.07, No.08, No.09,  
Slim 08 / 10


**Sheath Outdoor L Brown**

gencod 312384 002183 1  4

Synthetic  
belt-loop, popperbutton

For knives No.09, No.10,  
No.10 corkscrew, No.08 mushroom

**Sheath Outdoor XL Brown**

gencod 312384 002184 8  2

Synthetic  
belt-loop, popperbutton

For knives No.12, saw No.12,  
No.12 Explore



**Sheath Outdoor M Blue**

gencod 312384 002194 7  4

Synthetic  
belt-loop, popperbutton

For knives No.07, No.08, No.09, Slim 08 / 10

**Sheath Outdoor L Blue**

gencod 312384 002193 0  4

Synthetic  
belt-loop, popperbutton

For knives No.09, No.10,  
No.10 corkscrew, No.08 mushroom

**Sheath Outdoor XL Blue**

gencod 312384 002185 5  2

Synthetic  
belt-loop, popperbutton

For knives No.12, saw No.12, No.12 Explore

