



Available In: _____

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|------------|------------|----------|------------|-------------|
| • BONING | • CHEF | • FILLET | • PRODUCE | • SLICING |
| • BREAD | • CIMETER | • NAKIRI | • SANTOKU | • TOMATO |
| • BREAKING | • CLAM | • OYSTER | • SANDWICH | • UTILITY |
| • BUTCHER | • CLEAVERS | • PARING | • SKINNING | • VEGETABLE |



Protective finger guard protects fingers by ensuring they do not come into contact with the blade

Crafted with X50 German stainless steel for superior durability and rust resistance

Ergonomic Schräff™ TPRgrip handle provides an enhanced non-slip grip for comfort and safety

HACCP Colored Cutlery

The Schräff HACCP collection helps kitchen reduce the risk of cross-contact and cross-contamination. Choose from 6 colors—blue, green, purple, red, brown and yellow—to create your own color-coded system.



HANDWASH ONLY
To avoid rust, handwashing is recommended.



Color coding to prevent cross-contamination:
Reference the chart below for specific color coding categories.

	Blue Raw Seafood		Purple Allergen Free
	Brown Cooked Meat		Red Raw Meat
	Green Fruits and Vegetables		Yellow Raw Poultry



Boning Knives



Allow users to separate fish & meat from bones while reducing waste



5"

220VBNVCDFX5 – Curved Flexible
220VCVDSSTF5 – Curved Semi-Stiff
220VBNNRSFX5 – Narrow Semi-Flexible
220VBNSTFWD5 – Wide Stiff

6"

 220VBNRSTFB6 – Straight, Narrow, Stiff
 220VBNCSSTFB6 – Curved Semi-Stiff
 220VBNRSTFN6 – Straight, Narrow, Stiff
 220VBNCSSTFN6 – Curved Semi-Stiff
 220VBNRSTFG6 – Straight, Narrow, Stiff
 220VBNCSSTFG6 – Curved Semi-Stiff
 220VBNRSTFP6 – Straight, Narrow, Stiff
 220VBNCSSTFP6 – Curved Semi-Stiff
 220VBNRSTFR6 – Straight, Narrow, Stiff
 220VBNCSSTFR6 – Curved Semi-Stiff

6"

 220VBNRSTFY6 – Straight, Narrow, Stiff
 220VBNCSSTFY6 – Curved Semi-Stiff
220VBNVCDFX6 – Curved Flexible
220VBNCSSTF6 – Curved Semi-Stiff
220VBONNRF6 – Straight, Narrow, Flexible
220VBNRSFLX6 – Straight, Narrow, Semi-Flex
220VBNNRSTF6 – Straight, Narrow, Stiff
220VBNSTFWD6 – Straight, Wide, Stiff

Bread Knives



Designed for slicing different types of bread with a serrated edge



7"

220VBRDOFF7

8"

220VBRDOFF8
220KVBROFD8
220KVBDRSSR8

9"

 220VBRDOFBL9
 220VBRDOFBR9
 220VBRDOFGR9
 220VBRDOFPL9
 220VBRDOFRD9
 220VBRDOFYL9
220VBRDOFF9

10"

220VBRDOFF10
220KVBDRCV10 – Curved
220KVBDSDW10 – Wide

Breaking Knives ●

Type of butcher knife that is used for cutting large sections of meat into smaller cuts



8"	10"
220VBRKSM8	220VBRKSM10

Butcher Knives ●

Used for breaking down cuts of meat or trimming fat



6"	7"	8"	10"	12"
220VBTHRSM6	220VBTHRSM7	220VBTHRSM8 220KVBTGRGE8 – Granton Edge	220VBTHRSM10 220VBTHRGE10 – Granton Edge	220VBTHRSM12

Chef Knives ● ● ● ● ● ● ●

Can be used for a variety of cutting tasks such as chopping, mincing, and slicing



6"	8"	10"	12"
220VCHEFSRD6 – Serrated 220VCHEFSM6	● 220VCHEFBL8 ● 220VCHEFBR8 ● 220VCHEFGR8 ● 220VCHEFPL8 ● 220VCHEFRD8 ● 220VCHEFYL8 220KVCHFGGE8 – Granton Edge 220VCHEFSRD8 – Serrated 220KVCHFMSW8 – Wide 220VCHEFSM8	● 220VCHEFBL10 ● 220VCHEFBR10 ● 220VCHEFGR10 ● 220VCHEFPL10 ● 220VCHEFRD10 ● 220VCHEFYL10 220KVCHFGGE10 – Granton Edge 220VCHEFSM10 220KVCHFWS10 – Wide 220VCHFSD10 – Serrated	220KVCHFGGE12 – Granton Edge 220KVCHFSD12 – Serrated 220VCHEFSM12

Cimeter Knives ● ● ● ●

Type of butcher knife that is used for prepping/cutting meat, trimming fat, or breaking down large cuts



10"	12"	14"
220VCIMSM10 220VCIMGE10 – Granton Edge ● 220VCIMSMB10 ● 220VCIMSMR10 ● 220VCIMSMY10	220VCIMSM12 220VCIMGE12 – Granton Edge	220VCIMSM14 220VCIMGE14 – Granton Edge

Clam Knives ●

Allow users to pry open clam shells and separate muscles



3 1/4"
220VCLAM35 – With Guard

Color coding to prevent cross-contamination: Reference the chart below for specific color coding categories.

Blue
Raw Seafood

Brown
Cooked Meat

Green
Fruits & Vegetables

Purple
Allergen Free

Red
Raw Meat

Yellow
Raw Poultry

Schräff
CUTLERY

Cleavers ●

Used for a number of tasks such as crushing garlic, chopping vegetables, and slicing meat



7"	8"	9"	10"
220VCLVR7	220VCLVR8	220VCLVR9	220VCLVR10

Fillet Knives ●

Flexible design allows you to shape, denude, and seam meat and fish



7"	8"
220VFLNRSFX7 – 7" Narrow Semi-Flexible 220VFLTFLX7 – 7" Flexible	220VFLTNRFX8 – 8" Narrow Flexible

Nakiri Knives ●

Thin rectangular blade allows for fine cuts



7"
220KVNKIRGE7 – Granton Edge

Oyster Knives ●

Allow users to pry open oyster shells and separate muscles



2"	2 3/4"	3"	4"
220VOYSFRCH Frenchman with Guard	220VOYSNH275 – New Haven with Guard 220VOYSP275– Providence with Guard	220VOYS3 – Boston with Guard	220VOYS4– Galveston with Guard

Paring Knives ●●●●●●●

For small, precise tasks like cutting produce, creating garnishes, or deveining shrimp.



3"	3 1/4"	3 1/2"	4"
220VPAR3VR3P– 3 Piece Variety: 1 Serrated 2 Smooth 220VPAR3SM3P – 3 Pack – Smooth 220VPRBRDBK3 – Bird's Beak 220VPARSRD3 – Serrated 220VPARSM3 – Smooth	● 220VPARSR32B – Serrated ● 220VPARSR32N – Serrated ● 220VPARSR32G – Serrated ● 220VPARSR32P – Serrated ● 220VPARSR32R – Serrated ● 220VPARSR32Y – Serrated 220KVPARSR32 – Serrated 220KVPARSM32 – Smooth ● 220VPARSM32B – Smooth ● 220VPARSM32N – Smooth ● 220VPARSM32G – Smooth ● 220VPARSM32P – Smooth ● 220VPARSM32R – Smooth ● 220VPARSM32Y – Smooth	220KVPARSR35 – Serrated 220KVPARSM35 – Smooth	220VPAR4VR3P – 3 Piece Variety: 1 Serrated 2 Smooth 220VPAR4SM3P – 3 Pack – Smooth 220VPARSRD4 – Serrated 220VPARSM4 – Smooth

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Allergen Free

Red
Raw Meat

Yellow
Raw Poultry

Produce Knives ●

Ideal for cutting fruits, vegetables, or breads



6"

220VPRDCM6 – 6 1/4"

Sandwich Spreader ●

Allow users to efficiently spread condiments, butter, and jellies



3 1/2"

220KVSPRDS35 – Smooth

220KVSPRDW35 – Wavy

Santoku Knives ●●●●●●●

Used for a variety of cooking tasks such as chopping, slicing, and dicing



5"

220KVSNTKGE5 – Granton Edge

7"

● 220VSTKUGEB7 – Granton Edge

● 220VSTKUGEN7 – Granton Edge

● 220VSTKUGEG7 – Granton Edge

● 220VSTKUGEP7 – Granton Edge

● 220VSTKUGER7 – Granton Edge

● 220VSTKUGY7 – Granton Edge

220VSNTKUGE7 – Granton Edge

220KVSNTKSM7 – Smooth

9"

220KVSNTKGE9 – Granton Edge

Skinning Knives ●

Excellent for removing skin from cuts of meat



5"

220VCRVD5

6"

220VCRV6

Slicing Knives ●●●●●●●

Designed for slicing cooked meats, large fruits, or crusty breads



10"

220VSLCGE10 – Granton Edge

220VSLCSR10 – Serrated

220VSLCSM10 – Smooth

● 220VSLSRBL10 – Serrated

● 220VSLSRBR10 – Serrated

● 220VSLSRGR10 – Serrated

● 220VSLSRPL10 – Serrated

● 220VSLSRRD10 – Serrated

● 220VSLSRYL10 – Serrated

12"

220VSLCGE12 – Granton Edge

220VSLCSR12 – Serrated

220VSLCSM12 – Smooth

● 220VSLSRBL12 – Serrated

● 220VSLSRBR12 – Serrated

● 220VSLSRGR12 – Serrated

● 220VSLSRPL12 – Serrated

● 220VSLSRRD12 – Serrated

● 220VSLSRYL12 – Serrated

14"

220VSLCGE14 – Granton Edge

220VSLCSR14 – Serrated

220VSLCSM14 – Smooth

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Purple
Allergen Free

Red
Raw Meat

Yellow
Raw Poultry

Schräff
CUTLERY

Tomato Knives ●

Two–tine tip design for easy transferring of ingredients



5"

220KVUTLYTM5 – Serrated

Utility Knives ●●●●●●●

Efficient for slicing fruits and vegetables and other food prep



4 1/2"	5"	6"	8"	9"
220KVUTLSR45 Serrated Round Edge	220VUTLYSRD5 Serrated Edge	220VUTLSRBL6 – Serrated 220VUTLSRBR6 – Serrated 220VUTLSRGR6 – Serrated 220VUTLSRPL6 – Serrated 220VUTLSRRD6 – Serrated 220VUTLSRYL6 – Serrated 220VUTLYSRD6 – Serrated 220VUTLYSM6 – Smooth 220VUTLSMBL6 – Smooth 220VUTLSMBR6 – Smooth 220VUTLSMGR6 – Smooth 220VUTLSMPL6 – Smooth 220VUTLSMRD6 – Smooth 220VUTLSMYL6 – Smooth	220VUTLYSRD8 – Serrated	220VUTLYSRD9 – Serrated
220KVUTLOF45 Offset, Serrated				

Vegetable Knives ●

Specially designed for slicing fruits and vegetables without sticking to the blade



8"

220KVVEGGE8 – Smooth, Granton Holes

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Blade Protectors

Keeping your knife blade covered is an easy way to promote safety in your commercial kitchen



5" - 6"

220BGRDBLK1 – Boning, Tomato, Utility

7" - 8"

220BGRDBLK2 – Bread, Carving, Fillet, Utility
220BGRDBLK3 – Chef, Nakiri, Santoku

8" - 10"

220BGRDBLK8 – Butcher, Breaking

8.5" - 10"

220BGRDBLK4 – Carving, Fillet, Sashimi

9" - 10"

220BGRDBLK5 – Bread, Chef, Slicing, Utility

10" - 12"

220BGRDBLK9 – Butcher

11" - 12"

220BGRDBLK6 – Chef, Slicing

12" - 14"

220BGRDBLK7 – Slicing

Cut-Resistant Gloves

Perfect for use in daily prep work in restaurants, schools, grocery stores, and more



XS

220MCTGLVXS – Stainless Steel Mesh
220GCTGLVXS – Gray A8 Level

M

220MCTGLVM – Stainless Steel Mesh
220GCTGLVM – Gray A8 Level

XL

220MCTGLVXL – Stainless Steel Mesh
220GCTGLVXL – Gray A8 Level

S

220MCTGLVS – Stainless Steel Mesh
220GCTGLVS – Gray A8 Level

L

220MCTGLVL – Stainless Steel Mesh
220GCTGLVL – Gray A8 Level

Knife Bag/Case

A sleek all-in-one solution for securely storing and transporting your knives



5 Pocket

220VKBBLK5

8 Pocket

220VKBBLK8

10 Pocket

220VKBBLK10

Knife Set

Versatile set comes with everything you need to safely store and transport your knives



6 Piece

220VKBBLK5K –
6 Piece Build Your Own Set:
5 Knives, 1 Roll

7 Piece

220VBTCR7KIT –
7 Piece Butcher Set:
6 Knives, 1 Roll

9 Piece

220VKBBLK8K –
9 Piece Build Your Own Set:
8 Knives, 1 Roll

Coming Soon

sharpening rods, stones, and more!