







Macknife advies winkelverkooprijzen v.a. oktober 2014.

ORIGINAL SERIE. Onze Original Serie herkenbaar aan de unieke, veilige ronde punt. Het dunne (1,5 mm) lemmet geeft onvergelijkbaar snijgemak.







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|---|--|---------|
|  | PK-40 Paring Knife 4" Peeling small fruits & vegetables | € 30,00 |
|  | FK-70 Fillet Knife 6 3/4" Filleting fish, deboning poultry | € 52,00 |
|  | UK-60 Utility Knife 6 3/4" Multi-purpose cutting & slicing | € 54,00 |
|  | UK-80 Utility Knife 7 1/2" Multi-purpose cutting & slicing | € 65,00 |
|  | CK-90 Carving Knife 9" Carving roasts, slicing melons | € 77,00 |
|  | CL-6 Cleaver-Med. Duty 6 1/2" Chopping small chicken, duck, & fish bones. 3.0 mm blade | € 92,00 |

CHEF SERIE. Deze meest uitgebreide serie is geschikt voor veel doeleinden. Hetzelfde Molybdenum staal als in de Original Serie.










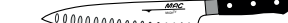


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|---|---|----------|
|  | PK-25 Bird's Beak Parer 2 1/2" Peeling & fine work | € 34,00 |
|  | HB-40 Paring Knife 5 1/2" Peeling, paring, trimming | € 39,00 |
|  | HB-55 Paring Knife 5 1/2" Peeling, paring, trimming | € 43,00 |
|  | HB-70 Utility Knife 7 1/4" All-purpose cutting & slicing | € 63,00 |
|  | HB-85 Utility Knife 8 1/2" Multi-purpose cutting & slicing | € 74,00 |
|  | BK-80 French Chef's 8" All around use: dicing, slicing mincing, chopping. | € 103,00 |
|  | BK-100 French Chef's 10" 10" version of the above | € 119,00 |
|  | BK-120 French Chef's 12" 12" version of the above | € 136,00 |
|  | MK-40 Cheese Knife 3 3/4" Cutting cheese, spreading, paring & steak knife | € 34,00 |
|  | BNS-60 Boning 6", straight Deboning chicken, fish, pork | € 49,00 |
|  | PB-60 Boning 6", plas. handle Deboning chicken, fish, pork | € 40,00 |
|  | BS-90 Bread/Roast Slicer 8 3/4" Slicing breads, cakes, hams, & roasts. | € 69,00 |
|  | BSC-85 Sushi Chef 8 1/2" Black, non-stick coating glides through sushi rolls and resists "sticking" to rice. | € 82,00 |
|  | TH-80 Cooks 8", Dimpled Excellent all purpose knife. Slides through cuts. Excellent for starchy potatoes. | € 108,00 |
|  | TH-100 Cooks 10", Dimpled Longer version of the TH-80 | € 130,00 |
|  | SSL - 130 Salmon Slicer 10" | € 100,00 |

Prijzen zijn inclusief 21 % BTW en onder voorbehoud van prijswijzigingen. Voor overige informatie: zie onze leveringsvoorwaarden.



SUPERIOR SERIE. De superior serie met een zwaarder heft & een dikker (2mm) lemmet voor meer gewicht & stevigheid. Het verbeterde Tungsten staal blijft lang scherp en is eenvoudig aan te zetten.

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|  | SP-50 Paring Knife 5" Paring small fruits & vegetables | € 43,00 |
|  | SA-70 Utility Knife 7" Multi-purpose cutting, dicing & slicing | € 88,00 |
|  | SA-80 Utility Knife 8" Multi-purpose cutting, dicing & slicing | € 97,00 |
|  | SK-40 Santoku Paring Knife 4" Paring small fruits & vegetables | € 43,00 |
|  | SK-65 Santoku 6 1/2" Japanese style all-purpose | € 80,00 |
|  | SF-85 Fillet Knife 8 1/4" Filleting fish, slicing roasts & ham | € 97,00 |
|  | SD-65 Cleaver 6 1/2" Chopping chicken & fish bones | € 108,00 |
|  | SB-105 Bread/Roast 10 1/2" Slicing breads, roasts & cakes | € 97,00 |

PROFESSIONAL SERIE. Voor de professionele chef die klassieke vormen waardeert. Een gesmeed koksmes met veel gevoel en balans.

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|  | PKF-30 Pro Paring 3 1/4" Peeling, paring, & fine work | € 63,00 |
|  | PKF-50 Pro Paring 5" Peeling, paring, & trimming | € 69,00 |
|  | PKF-60 Pro Utility 6" Paring, slicing, and small utility | € 74,00 |
|  | SO-70 Pro Sole Fillet 7", Flexible blade for filleting fish | € 148,00 |
|  | MSK-65 Mighty Santoku 6 1/2" Multi-purpose, extra control. Glides through potatoes. Tungsten alloy | € 136,00 |
|  | MTH-80 Mighty Chef 8 1/2" Standard, Chef's w/dimples Multi-purpose, glides through cuts. Tungsten alloy | € 164,00 |
|  | MBK-85 Mighty Chef 8 1/2" Standard, classic French Chef's Multi-purpose workhorse. | € 176,00 |
|  | MBK-95 Mighty Chef 9 1/2" Standard, classic French Chef's | € 198,00 |
|  | MBK-110 Mighty Chef 10 3/4" French Chef's for slicing, dicing, cutting, chopping. | € 227,00 |
|  | MKS-105 Mighty Slicer 10 1/4" Slicing and filleting | € 210,00 |
|  | MSL-105 Mighty Slicer 10 1/4" with Dimples. Thinly slice meat, fish, roasts, and ham. | € 171,00 |
|  | MSB-105 Bread Knife 10 1/2" | € 162,00 |

DAMASCUS SERIE. De schoonheid van 32 lagen, met ons Molybdenum staal, gehard tot 58° - 59° Rockwell C. Grote comfortabele handgrepen.

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|  | DA PK-90 Paring 3½" Peeling, paring, & fine work | € 155,00 |
|  | DA PK-135 Paring 5" Peeling, paring, & trimming | € 172,00 |
|  | DA BK-150 Utility 6" Paring, slicing, and small utility | € 224,00 |
|  | DA BK-200 Chef 8" Standard, classic French Chef's Multi-purpose workhorse | € 269,00 |
|  | DA BK-240 Chef 9½" Standard, classic French Chef's | € 296,00 |
|  | DA SL-240 Slicer 10¼" Slicing and filleting | € 269,00 |
|  | DA BS-230 Bread Slicer 10¼" Slicing breads, cakes, and also hams, roasts, and turkeys | € 269,00 |
|  | DA JU-180 Japanese Veg 7" Great for fruits and vegetables | € 269,00 |
|  | DA SK-180 Santoku 7" Multi-purpose, extra control | € 269,00 |

ULTIMATE SERIE. Superieur Tungsten staal behoudt langer zijn scherpste. Meer gewicht voor chefs die alleen de allerhoogste eisen stellen aan hun koksmessen.




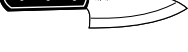


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|  | SBK-95 Ultimate Chef 9" Standard, classic French Chef's. All-purpose use | € 311,00 |
|  | SBK-105 Ultimate Chef 10¼" 10½" version of the above | € 340,00 |
|  | SBK-120 Ultimate Chef 12½" 12" version of the above | € 368,00 |
|  | SKS-105 Ultimate Slicer 10¼" Slicing and filleting | € 311,00 |
|  | SDK-85 Ultimate Cleaver 8½" Chopping through bones & other heavy duty work | € 340,00 |

FLUORINE SERIE.

De buiten laag van het MAC staal is voorzien van een unieke zwarte 'non-sticking' coating, voor minder weerstand tijdens het snijden.



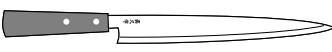



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|  | BF HB-40 Peeling, paring, trimming Paring knife | € 51,00 |
|  | BF HB-55 Peeling, paring, trimming | € 59,00 |
|  | BF HB-70 Utility Knife 7¼" All-purpose cutting & slicing | € 70,00 |
|  | BF HB-85 Utility Knife 8½" Multi-purpose cutting & slicing | € 81,00 |
|  | BF SK-65 Santoku 6½" Japanese style all-purpose | € 91,00 |

JAPANESE SERIE. Onze Japanese Serie is traditioneel eenzijdig geslepen voor rechtshandigen (dit geldt niet voor de JU-65).


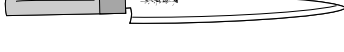

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|--|--|----------|
|  | JU-65 Japanese Veg. 6½" Slicing, dicing fruits & veg | € 97,00 |
|  | BON-60 Japanese Boning 6" Cutting, deboning chicken | € 125,00 |
|  | CL-40 Deba Cleaver 4" Filleting fish and cutting through bones. 4.5 oz | € 74,00 |
|  | CL-55 Deba Cleaver 5½" Filleting fish and cutting through bones. 9.3 oz | € 136,00 |
|  | CL-65 Deba Cleaver 6½" Filleting fish and cutting through bones. 11.6 oz | € 160,00 |
|  | CL-75 Deba Cleaver 7½" Cutting fish and bones 14.4 oz | € 198,00 |

YANAGIBA. Traditioneel snijmes, gebruikt door sushi chefs voor het fileren en snijden van vis. Zowel voor rechts- als linkshandige gebruikers.

FKW Serie. Gesmeed Tungsten roestvrij staal is harder & blijft langer scherp dan Carbon staal.

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|  | FKW-7 Yanagiba 8" | € 133,00 |
|  | FKW-7L Yanagiba 8" Left Handed Filleting and slicing fish. SS Tungsten alloy | € 133,00 |
|  | FKW-9 Yanagiba 10¼" Filleting and slicing fish. SS Tungsten alloy | € 171,00 |
|  | FKW-9L Yanagiba 10¼" Left Handed Filleting and slicing fish. SS Tungsten alloy | € 193,00 |
|  | FKW-10 Yanagiba 11" | € 198,00 |
|  | FKW-10L Yanagiba 11" Left Handed | € 218,00 |





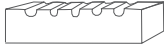
FK Serie. Gelamineerd Carbon staal met een harde binnenlaag voor scherpste en een zachte buitenlaag tegen breken. Water Buffalo krop. Speciale aandacht is vereist tegen roestvorming en uitbreken op de vouw.

| | | |
|--|---|----------|
|  | FK-240 Yanagiba 9½" | € 255,00 |
|  | FK-270 Yanagiba 10½" Laminated blade. Used by Sushi Chefs for slicing fish. | € 284,00 |
|  | FK-300 Yanagiba 12" | € 311,00 |

Houten beschermer leverbaar voor rechtshandige Yanagiba. Niet op voorraad. Alleen op bestelling leverbaar, p.o.a.

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|---|--|--------------------|
|  | Oysterknife straight 3" Oysterknife bent tip 3" | € 10,75 € 10,75 |
|  | KK-50 Kid's Kitchen Knife orange/yellow/pink | € 33,00 |
|  | FO-02 Carving Fork 6½" | € 40,00 |
|  | KR-108 MAC knife Nylon Carrying Bag Up to 8 pieces of knives stored | € 49,00 |
|  | KS-85 Kitchen Scissor 8½" Comfortable vinyl coated, oversized loop handles. Strong & sturdy with a take apart design for easy cleaning & adjusting | € 74,00 |

SHARPENERS. Wij raden alleen aanzetstalen en aanzetstenen van MAC knife aan. Voor het slijpen en herstellen van uw MAC adviseren wij uw vakman: **Slijperij J.M. van Rangelrooij, te Den Haag.**

| | | |
|---|--|---------|
|  | SR-85 Honing Rod 8 1/2" Ceramic, Medium grit (800) Touches up and maintains edge | € 36,00 |
|  | SRB-104 Honing Rod 10 1/2" | € 69,00 |
|  | ST04-800/6000 Wetstone | € 60,90 |
|  | ST05-220/800 Wetstone | € 60,90 |
|  | STFD-Stone fixer | € 33,00 |

SETS:

SUPERIOR SK - 201 SET

€ 110,00

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|---|---|
|  | SK-40 Santoku Paring Knife 4" Paring small fruits & vegetables |
|  | SK-65 Santoku 6 1/2" Japanese style all-purpose |




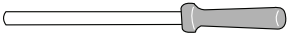
ORIGINAL GSP - 31 SET

€ 125,00

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|---|---|
|  | PK-40 Paring Knife 4" Peeling small fruits & vegetables |
|  | FK-70 Fillet Knife 6 3/4" Filleting fish, deboning poultry |
|  | UK-60 Utility Knife 6 3/4" Multi-purpose cutting & slicing |

GSH - 4 SET

€ 346,00

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|---|--|
|  | SP-50 Paring Knife 5" Paring small fruits & vegetables |
|  | SA-80 Utility Knife 8" Multi-purpose cutting, dicing & slicing |
|  | MBK-85 Mighty Chef 8 1/2" Standard, classic French Chef's Multi-purpose workhorse. |
|  | SR-65 Honing Rod 8 1/2" Ceramic, Medium grit (800) Touches up and maintains edge |

SUPERIOR SU 27 SET:

€ 121,00

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|--|---|
|  | SP-50 Paring Knife 5" Paring small fruits & vegetables |
|  | SA-70 Utility Knife 7" Multi-purpose cutting, dicing & slicing |

ORIGINAL UPK SET:






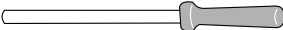
€ 76,00

| | |
|--|---|
|  | PK-40 Paring Knife 4" Peeling small fruits & vegetables |
|  | UK-60 Utility Knife 6 3/4" Multi-purpose cutting & slicing |

THOMAS KELLER SET:

€ 803,00

**Heften in wit uitgevoerd.
Gelimiteerde oplage, in houten luxe opbergdoos.**

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|---|--|
|  | MBK-85 Mighty Chef 8 1/2" Standard, classic French Chef's Multi-purpose workhorse. |
|  | BS-90 Bread/Roast Slicer 8 3/4" Slicing breads, cakes, hams, & roasts. |
|  | PKF-30 Pro Paring 3 1/4" Peeling, paring, & fine work |
|  | PKF-50 Pro Paring 5" Peeling, paring, & trimming |
|  | MKS-105 Mighty Slicer 10 1/4" Slicing and filleting |
|  | SR-85 Honing Rod 8 1/2" Ceramic, Medium grit (800) Touches up and maintains edge |

MAC

WORLD'S SHARPEST KNIVES

www.macknife.nl