

# SOF-TEK™ SOFT GRIP CUTLERY



The SOF-TEK™ series is durable and built for the demands of busy, commercial kitchens. The specially designed slip-resistant, soft-grip handle allows exceptional control, while the sharp edge provides maximum cutting performance.

- ◆ Razor-sharp X50 Cr Mo V15 German steel blade
- ◆ The comfortable soft-touch, non-slip handle helps to reduce arm and hand fatigue
- ◆ Easy edge maintenance and rapid sharpening

ITEM	DESCRIPTION	BLADE	UOM	CASE
KSTK-30	Paring Knife, 2-Pcs/Pk	3-1/4" L	Pack	6/36
KSTK-31	Serrated Paring Knife, 2-Pcs/Pk	3-1/2" L	Pack	6/36
KSTK-50	Utility Knife, Serrated Edge	5-1/2" L	Each	6/36
KSTK-60	Boning Knife, Curved	6" L	Each	6/36
KSTK-61	Boning Knife, Narrow	6" L	Each	6/36
KSTK-62	Boning Knife, Wide	6" L	Each	6/36
KSTK-82	Fillet Knife, Flexible	8" L	Each	6/36
KSTK-92	Bread/Utility Knife, Offset	9" L	Each	6/36
KSTK-91	Bread Knife, Curved, Wavy Edge	9-1/2" L	Each	6/36
KSTK-102	Bread/Pastry Knife, Wide	10" L	Each	6/36



2 pieces per pack



KSTK-30



KSTK-31



KSTK-50



KSTK-60



KSTK-61



KSTK-62



KSTK-82



KSTK-92



KSTK-91



KSTK-102

**NSF**

- X50 CR MO V15 German Steel
- High Carbon
- Razor sharp blade



Non-slip pinch grip for added safety



Refer to page 196 for display rack

**NSF** KSTK-SERIES