



BLACK VIRTU, SERIES 109000 | Tomkin

- + Commercially durable range suited to high usage environments
- + Suitable for use in both commercial and domestic kitchens
- + Made from the finest, high carbon, special alloyed, surgical German stainless steel, containing exact proportions of carbon, chromium, molybdenum and vanadium (x50 Cr Mo v15)
- + One-piece, hot-dropped fully forged knife, from a single blank
- + Unlike coated stainless steel, Black Virtu is black throughout the entire body of the knife and will not sharpen to another colour
- + Designed to resist rust and corrosion for the life of the product
- + Perfectly balanced comfortable, ergonomic handle that is a continuation of the hot dropped fully forged blade
- + Superior cutting performance with antimagnetic stainless steel handle AISI304
- + 'Design Plus' award winner, Messe Ambiente, Frankfurt
- + Suitably packaged for retail sale

Paring knife

A small knife designed for small jobs that require a great deal of detail, used for cutting, peeling, carving and paring.

Item ID 26082 L 100 SM 1 CQ 120



Serrated utility knife

A small knife with a serrated blade. Ideal for cutting through the tough skin and soft flesh of tomatoes and other vegetables with a similar texture.

Item ID 26084 L 135 SM 1 CQ 120



Utility knife

A large knife designed for intricate jobs, used for cutting, peeling, carving and paring.

Item ID 26085 L 160 SM 1 CQ 120



Vegetable knife

A sharp knife used for preparing hard vegetables and intricate vegetable garnishes.

Item ID 26086 L 140 SM 1 CQ 120



Chefs knife

An all purpose kitchen knife with a thinner sharper blade used for preparing raw and cooked meat and vegetables.

Item ID 26087 L 205 SM 1 CQ 36



Carving knife

A slicer used for carving meat with skin. Not suitable for cutting bones.

Item ID 26089 L 205 SM 1 CQ 36



Serrated bread knife

A slicer with a serrated blade able to cut soft bread without crushing it.

Item ID 26090 L 205 SM 1 CQ 36



Contact Tomkin New South Wales 02 8665 4688
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Granton Santoku knife

A wider blade, light multipurpose kitchen knife used used for slicing, dicing and mincing meat, fish and vegetables.

Item ID 26095 L 180 SM 1 CQ 50



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