



# MICHEL BRAS NUMBERING GUIDE

For easy identification, the end of each Michel Bras knife hand is stamped with a number to indicate the knife's type and uses, outlined below.



1



2



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5



6



7



8



9



10

**1** For everyday tasks  
(3" Sheep's-Foot Paring Knife)  
Ideal for cleaning and peeling vegetables, this knife has a slender shape that feels like a natural extension of your hand.

**3** For difficult tasks  
(9" Hollow-Ground Slicing Knife)  
This knife is designed for cutting and slicing foods such as ham, salmon and meat or fish terrines. The blade is indented on both sides so it glides easily through food.

**5** For carving  
(8 3/4" Santoku Knife)  
Ideal for cutting smaller cuts of meat for serving, this knife has a slightly convex blade that glides smoothly through food without tearing it.

**7** For the Table  
(4" Steak Knife)  
Of all the knives in the Michel Bras collection, this table knife most closely resembles the traditional Laguiole design. Easy to handle, it is good for cutting roasts, steaks and chops.

**9** For slicing a variety of breads  
(11 1/4" Bread Knife)  
This knife's uniquely "waved" blade is designed to slice bread with an easy back-and-forth motion. It cuts all types of bread gently and cleanly, leaving few crumbs.

**2** A knife for sensitive tasks  
(6" Utility Knife)  
Especially designed for preparing fish, this knife is suitable for the most sensitive tasks. The width of the blade is narrow, so it's easy to maneuver through delicate foods.

**4** For slicing and dicing  
(6 1/4" Santoku Knife)  
The wide blade of this knife allows for great precision when you're slicing and dicing fruits, vegetables and herbs. Its convex shape is designed to move effortlessly through foods.

**6** For really tough jobs  
(10 1/2" Santoku Knife)  
Superb cutting large pieces of meat, this knife's slightly convex blade makes for great precision in cutting.

**8** For impeccable boning  
(4 3/4" Boning Knife)  
This knife design considers the movement of bone while you're cutting meat or poultry, and its outstanding feature is a blade width perfect for the job. The knife makes everything easy, from simple boning to the most delicate cutting tasks.

**10** For heavy cutting, pounding and separating  
(7 3/4" Cleaver)  
This tool combines the functions of a kitchen knife and a cleaver, useful for any and all cutting tasks. The edge is widest near the handle, while the remaining two-thirds of the blade is honed to that of a kitchen knife for precision cutting.