

SHARP

SOLINGEN STEEL

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OPPENHEIMER PTY LTD
FREECALL 1300 130 952
foodservice@oppenheimer.com.au
oppenheimer.com.au

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Part of the Oppenheimer Group

	CODE	DESCRIPTION
	45-307-20	SHARP Filleting Knife - 20cm
	45-604-15	SHARP Boning Knife - 15cm
	45-605-15	SHARP Boning Knife, Wide Curved Blade, 15cm - Blue
	45-606-12	SHARP Boning Knife Narrow Curved Blade, 12cm - Blue
	45-606-15	SHARP Boning Knife, Narrow Curved Blade, 15cm - Blue
	45-626-15	SHARP Boning Knife, Granton Edge, Narrow Curved Blade, 15cm - Blue
	45-708-15	SHARP Skinning Knife, 15cm - Blue
	UTILITYBOX	SHARP Utility Box with Removable Tray - Black



The SHARP® range of knives for the meat industry provides users with a performance proven product. SHARP® blade profiles reflect the current designs required by meat industry professionals providing operators with maximum results and ease of use. All edges on SHARP® knives are long lasting and easily re-sharpened. SHARP® handles provide maximum user comfort. All handles are manufactured using custom molds for each code ensuring security of the blade and elimination of gaps between the blade and the handle. SHARP® SOLINGEN STEEL knives have been extensively trialed in the workplace and approved by meat industry users.