



SERVING THE FOOD INDUSTRY SINCE 1951

10-INCH COOK MEDIUM BLADE KNIFE

The average cook knife is 8-10 inches, and if you examine the knife on its side, you'll note that the blade heel is the widest part of the knife. When you're slicing ingredients that are tough you'll get the most leverage over your ingredients when you cut from the knife heel.



Also Available In:

- 12142 ☐ White Handle
- 12097 ☒ Blue Handle
- 12117 ☐ Red Handle
- 12127 ☐ Yellow Handle
- 12137 ☐ Orange Handle
- 12108 ☐ Green Handle

10" Cook Medium Blade with Polypropylene Handle

ITEM	12074
DESCRIPTION	10" Cook medium knife, approx. 2 3/4" wide, black handle
HANDLE	Polypropylene (PP)
QUANTITY	Minimum 12 pcs. (Master Case: 60)

Composition of Steel for Boning Knives

Carbon	Silicon	Manganese	Phosphorus	Sulphur	Chromium
0.41	0.375	0.25	0.023	0.015	13.45

The Rockwell level is approximately 54-56 (do not go below 52 or above 60).

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