



Atlantic®
Chef



Made to Perfection



- Made from German Steel 1.4116
- Efficient Cutting Edge
- Non slip, ergonomic grip, maximum control
- HACCP Colour Coding Handles



• **PROFESSIONAL KNIVES** • **CHINESE KNIVES**
• **JAPANESE KNIVES** • **ANCILLARIES** • **ACCESSORIES**

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■ Atlantic Chef uses German Steel 1.4116

Atlantic Chef uses German Steel 1.4116, which consists of Carbon, Chromium, Vanadium, Molybdenum and several other materials. After hardening/tempering, grinding, sharpening and some other major processes, the hardness of the blades can reach as high as HRC 56° and above. The hand-honed, razor sharp blade edge also offers long-lasting sharpness, easy edge maintenance and rapid re-sharpening features.

■ Certified by

Atlantic Chef Cutlery is certified by **NSF®** International.

NSF® International formerly National Sanitation Foundation, is a not-for-profit, non-governmental organization that develops standards and provides product certification and education in the field of public health and safety.



■ Company Profile

Business Philosophy

Atlantic Chef International Co., Ltd. is a knife manufacturer and exporter. Founded in 1977, the company has been successfully established over 40 years.

We are organised and reputed by all of our renowned international customers for our insistence on good quality and the professional and novel technologies we adopted for our products. Under the consideration of labor cost cut-down, numerous corporations in the knife industry have decided or been forced to moved out of Taiwan in the passed decade; leaving **Atlantic Chef** the only manufacturer with business scale large enough survive in Taiwan. With the responsibility we hold to our employees as well as our sense of belonging to our root, we insisted to manufacture in Taiwan.

German Steel

We import directly from Germany high quality steel used by all well-established German manufacturers for all products. Our products are made of blades that are sharp, durable and with great sharpenability. In addition, we have also developed all types of handles made of different materials. Our knives are all strictly designed to comply with ergonomic technology and are comfortable to hold. It is our goal to make **Atlantic Chef** knives a “must” knife for every professional cook in preparing cuisines.

Product Manufacture

We own the most advances knife production equipment and many years of experience in knife production techniques. From forging/blanking of the blade - hardening / tempering - blade grinding / glazing - edge sharpening - handle moulding - product packing, these production process are all done in house, and we have well-trained employees to strictly and tightly control and inspect each step.

Research Development

We own an outstanding research and development team that works professionally from the design of blade shapes and handles to the manufacture of moulds and samples. Combining our professional attitude, pioneer technology and superior techniques, we are able to create practical and aesthetical knives for professional chefs.

Future Expectation

Under the industrial development and competition, it is a definite trend for companies to evolve from manufacturing to added value design and brand promotion. We started to implement our International Marking Plan by promotion the **Atlantic Chef** brand. With our striving effort, we have received positive recognitions and encouraging responses from the Asian markets where our customers have been given us highly recommendations. We are confident that together with our customers we will witness the legend and success of Taiwan knives and that **Atlantic Chef** knives will become an art and enjoyment for chefs and their food preparing process.

With out vision of becoming a well established company in the global market, we insist to manufacture high quality and reasonable priced knives. This is the ultimate goal of **Atlantic Chef** as a brand name company.

8321T (Efficient) Series / Stamped Knife

8321T69

Narrow Boning Knife - Flexible - 15cm



8321T64

Curved Boning Knife - 15cm



8321T10

Boning Knife - 15cm



8321T66

Boning Knife - Flexible - 15cm



8321T70

Utility Knife - 15cm



8321T09

Fillet Knife - Flexible - 18cm



8321T71

Fillet Knife - Flexible - 21cm



8321T28

Carving Fork - Straight - 18cm



8321T06

Bread Knife - 21cm



8321T15

Offset Bread Knife - 21cm



8321T (Efficient) Series / Stamped Knife

8321T59



Wide Bread Knife - 25cm

8321T75



Bread Knife - 25cm

8321T72



Slicing Knife - Serrated Edge - 28 cm

8321T100



Slicing Knife - Serrated Edge - 30 cm

8321T73



Slicing Knife - Granton Edge - 28 cm

8321T68



Slicing Knife - Granton Edge - 36 cm

8321T19



Salmon Knife - 26 cm

8321T38



Santoku Knife - 18 cm

8321T46



Usaba Knife - 18 cm

8321T12



Chef's Knife - 15 cm

8321T (Efficient) Series / Stamped Knife

8321T05



Chef's Knife - 21 cm

8321T60



Chef's Knife - 23 cm

8321T61



Chef's Knife - 25 cm

8321T62



Chef's Knife - 30 cm

8321T133



Wide Boning Knife - 13cm

8321T136



Carving Knife - 23cm

8321T137



Chef's Knife - Serrated Edge - 21cm

8321T144



Chef's Knife - Serrated Edge - 25cm

8321T115



Chef's Knife Wide - 21cm

HACCP Colour Coding : Comply with HACCP Regulation

8321T05W

Chef's Knife - 21cm - White



8321T05R

Chef's Knife - 21cm - Red



8321T05BL

Chef's Knife - 21cm - Blue



8321T05Y

Chef's Knife - 21cm - Yellow



8321T05G

Chef's Knife - 21cm - Green



8321T61W

Chef's Knife - 25cm - White



8321T61R

Chef's Knife - 25cm - Red



8321T61BL

Chef's Knife - 25cm - Blue



8321T61Y

Chef's Knife - 25cm - Yellow



8321T61G

Chef's Knife - 25cm - Green



HACCP Colour Coding : Comply with HACCP Regulation

8321T62W

Chef's Knife - 30cm - White



8321T62R

Chef's Knife - 30cm - Red



8321T62BL

Chef's Knife - 30cm - Blue



8321T62Y

Chef's Knife - 30cm - Yellow



8321T62G

Chef's Knife - 30cm - Green



8321T72W

Slicing Knife - Serrated Edge
(28cm - White)



8321T71BL

Fillet knife - Flexible - 21cm - Blue



Chinese Style Knives : 8321T Efficient Series / Stamped Knife

8321T80



All Purpose Kitchen Knife - 180x70mm

8321T81



Duck Slicer - 210 x 51mm

8321T82



Slicer Shanghai Style - 220 x 107mm

8321T83



Kitchen Chopper - Shanghai Style (220 x 107mm)

8321T84



Kau Kong Chopper - 180 x 115mm

8321T85



Slicer - No.2 - 215 x 114mm

8321T86



Kitchen Chopper-No.2 - 215x114mm

8321T87



Bone Chopper - No.2 - 220 x 103mm

8321T88



Cleaver - No.2 - 215 x 114mm

Chinese Style Knives : 8321T Efficient Series / Stamped Knife

8321T89

Slicer - No.3 - 200 x 85mm



8321T90

Kitchen Chopper-No.3 - 200 x 85mm



8321T92

Slicer - No.5 - 170 x 85mm



8321T94

Bone Chopper - No.5 - 170 x 85mm



8321T95

Press Cleaver - No.3 - 200 x 85mm



8321T96

Bone Chopper - No.3 - 200 x 85mm



8321T22

Slicer - No.4 - 210 x 105mm



8321T23

Kitchen Chopper-No.4 - 210x105mm



8321T24

Bone Chopper - No.4 210 x 105mm



Special Series : 8321 XS / SP / 5301T / 8320T

8321XS17



Curved Paring Knife 6cm

8321SP01



Paring Knife - 8cm

8321SP02



Paring Knife - 11cm

8321SP153



Paring Knife - 10cm

8321SP33



Paring Knife - Square Top 8cm

8321SP03



Utility Knife - Round Top 11cm

5301T42



Garnishing Knife - 10cm

TSF001



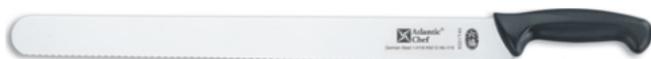
Food Tester

8320T32



Cake Knife - Serrated Edge - 40cm

8320T40



Cake Knife - Serrated Edge - 45cm

1201F Precision Series / The Advanced Forged Knife

1201F17



Curved Paring Knife - 8cm

1201F01



Paring Knife - 8cm

1201F66



Boning Knife - Flexible - 15cm

1201F71



Fillet Knife - Flexible - 21cm

1201F28



Carving Fork - Straight - 18cm

1201F04



Carving Knife - 21cm

1201F57



Carving Knife - 25cm

1201F58



Bread Knife - 25cm

1201F Precision Series / The Advanced Forged Knife

1201F76



Ham Slicer - 28cm

1201F12



Chef's Knife - 15cm

1201F05



Chef's Knife - 21cm

1201F60



Chef's Knife - 23cm

1201F61



Chef's Knife - 25cm



Special Series : 8901T Professional Knives

8901T99

Butcher Knife - 19cm



8901T113

Fish Knife - 13cm



8901T121

Fish Knife - 21cm



8901T127

Fish Knife - 27cm



Japanese Style Knives : 2501T Traditional Series

2501T26

Sashimi Knife - 30cm



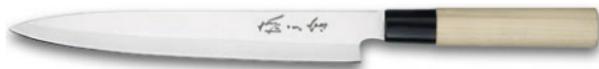
2501T25

Sashimi Knife - 27cm



2501T44

Sashimi Knife - 24cm



2501T46

Usaba Knife - 16.5cm



2501T35

Deba Knife - 15cm



2501T34

Deba Knife - 10cm



Ancillaries Series : 9100G Garnishing Tools / 9200 Turners

9100G01

Melon Baller - Ø25mm



9100G02

Melon Baller - Ø12mm



9100G03

Melon Oval - 17 x 28mm



9100G04

Melon Baller - Ø30mm



9100G05

Melon Baller - Ø22mm



9100G06

Melon Baller Double-Ø22mm + Ø25mm



9100G07

Vegetable Peeler



9100G08

Apple Corer



9100G09

Lemon Zester



9100G10

Channel Knife



Ancillaries Series : 9100G Garnishing Tools / 9200 Turners

9100G11

Butter Roller



9100G12

Orange Peeler



9100G13

Lemon Zester



9100G15

Oyster Opener



9100G38

Melon Baller - 15mm



9100G34

Peeler Plain Edge



9100G35

Peeler Julienne Cutter



9100G36

Peeler Serrated Edge



9200T10

Fish Turner - 16 x 7.2 cm



9200T28

Fish Turner - 23 x 10 cm



9100G (Garnishing Tools)

9100G8001



Garnishing Set 8 Pc Tools

9100G1001



Garnishing Set 10 Pc Tools

9100G7001



Garnishing Set 7 Pc Tools

■ Accessory Series : Knife Bags

BG3001

Triple-Zip Knife Bag (50 x 23 x 10 cm)



BG1401

Chef's Knife Bag -14 Pockets (52 x 19 x 6 cm)



BG0801

Chef's Knife Bag - 8 Pockets (47 x 16 x 4 cm)



BG0703

Handy Bag - 7 Pockets (52 x 15 x 4 cm)



BG0502

Handy Bag - 5 Pockets (42 x 15 cm)



BG0802

Garnishing Tools Roll with Tools-8 Pockets (19 x 10 cm)



BG0701

Garnishing Tools Bag - 7 Pockets (25 x 8 cm)



Others

DS3380



Sharpening Stone Holder

TW-200400



Sharpening Stone (200/400) - 205 x 50 x 25 mm

TD1312



Sharpening Steel - 30 cm

SH-001



Hand Held Knife Sharpener

KG2085



Knife Guard - 2" x 8.5"

KG2105



Knife Guard - 2" x 10.5"

SG001



Knife Sharpening Guide

