

FLORENTINE KITCHEN KNIVES



WHOLESALE CATALOGUE 2023

At Florentine Kitchen Knives we create quality, hand-manufactured kitchen and table knives for the professional chef and everyday cook. We believe that a steadfast, premium and well made tool has the power to completely change your experience in the kitchen or at the dining table. The design of our knives is a newly imagined fusion of traditional eastern and western blades and also heavily inspired by our own diverse heritage. This is reflected in both the functionality of the blades and aesthetic elements. The end result is a contemporary yet timeless knife.

Each year, we release limited editions of our signature stacked and scaled knives and have had the privilege of making custom knives for many of the world's most accomplished cooks and finest restaurants. We are also able to make completely bespoke table knives provided a minimum order is met.

Take care [of your fingers]

TERMS AND CONDITIONS

1. A minimum of 12,000 euros per year in total orders required.
2. Prices do not include shipping, insurance and customs.
Prices include (gift) packaging.
3. No MOQ's for single order (excl. scaled models,
see specific models for MOQ's.
4. Minimum 50% deposit required and balance upon shipping.
5. Larger orders will be delivered in monthly batches.
6. Regional exclusivity guaranteed.

	COLLECTION
	FLORENTINE FOUR STACKED HANDLE
01	Paring Knife Stainless Steel Satin Finish
02	Chef Knife Stainless Steel Satin Finish
03	Slicer Knife Stainless Steel Satin Finish
	KEDMA
04	Pankiri Stainless Steel Satin Finish
05	Sujihiki Stainless Steel Satin Finish

FLORENTINE FOUR - STACKED HANDLE

Our original design, an oval curved handle with stacked discs assembled around the tang of the blade.

Our namesake collection is a fusion of Eastern, Middle-eastern and Western tools, creating a high quality kitchen tool, unique yet versatile, suitable for all types of cooking and prep-work. We have been perfecting these knives yearly since 2012, while staying true to their original design and engineering principals.

01
FLORENTINE FOUR PARING KNIFE | STACKED
STAINLESS STEEL SATIN FINISH

The Florentine Paring / Office knife is your go to knife for everything you would do in your hands and not on the cutting board. This means it's most suitable for precise actions like peeling and garnishing. Our original design, an oval curved handle with stacked discs assembled around the tang of the blade.

BLADE LENGTH. 100mm
BLADE WIDTH. 25mm
OVERALL LENGTH. 205mm
APPROX WEIGHT. 65-70gr
STEEL. Sandvik14C28N High Carbon Stainless Steel
HANDLE: Leather, Micarta and Hardwood. Brass pommel and bolster
HARDNESS: 60 HRC
EDGE: 50/50

HANDLE OPTIONS (all handles in alternating pattern) :

- 

Black Leather & Ivory Micarta
- 

Black Leather & Yellow Micarta
- 

Black Leather & Red Micarta
- 

Black Leather & Orange Micarta
- 

Black Leather & Green Micarta
- 

Black Leather & Black Micarta
- 

Black Leather & Blue Micarta
- 

Mixed Leather and Micarta



02

FLORENTINE FOUR CHEF KNIFE | STACKED
STAINLESS STEEL SATIN FINISH

The Florentine Chef knife is the all-around utility knife for all jobs intended to be done on the chopping board. This means it's the most used knife in the kitchen, good for almost anything. Our original design, an oval curved handle with stacked discs assembled around the tang of the blade.

BLADE LENGTH: 205mm
BLADE WIDTH: 57mm
OVERALL LENGTH: 335mm
APPROX WEIGHT: 200-210gr
STEEL: Sandvik 14C28N High Carbon Stainless Steel
HANDLE: Leather, Micarta and Hardwood. Brass pommel and bolster
HARDNESS: 60 HRC
EDGE: 50/50

HANDLE OPTIONS (all handles in alternating pattern):

- 

Black Leather & Ivory Micarta
- 

Black Leather & Yellow Micarta
- 

Black Leather & Red Micarta
- 

Black Leather & Orange Micarta
- 

Black Leather & Green Micarta
- 

Black Leather & Black Micarta
- 

Black Leather & Blue Micarta
- 

Mixed Leather and Micarta



03

FLORENTINE FOUR SLICER KNIFE | STACKED
STAINLESS STEEL SATIN FINISH

The Florentine Slicer is a straight edged blade, mainly meant for slicing protein or anything you need to cut in one long motion. Our original design, an oval curved handle with stacked discs assembled around the tang of the blade.

BLADE LENGTH: 270mm
BLADE WIDTH: 35mm
OVERALL LENGTH: 400mm
APPROX WEIGHT: 250gr
STEEL: Sandvik 14C28N High Carbon Stainless Steel
HANDLE: Leather, Micarta and Hardwood. Brass pommel and bolster
HARDNESS: 60 HRC
EDGE: 50/50

HANDLE OPTIONS (all handles in alternating pattern):

- 

Black Leather & Ivory Micarta
- 

Black Leather & Yellow Micarta
- 

Black Leather & Red Micarta
- 

Black Leather & Orange Micarta
- 

Black Leather & Green Micarta
- 

Black Leather & Black Micarta
- 

Black Leather & Blue Micarta
- 

Mixed Leather and Micarta



KEDMA

A nod to our brands' mixed heritage, Kedma translates to 'facing east' and draws on Asian tools and knife traditions. As we explore new ways of preparing food, we make knives suited to perform in the pan-asian kitchen. The collection covers the needs of all home cooks, with each knife designed for specific tasks. A hidden tang assembly featuring scales, liners and a core, fastened with Brass rivets.

04

KEDMA PANKIRI KNIFE | STACKED
STAINLESS STEEL SATIN FINISH

The Japanese term for the bread knife, this one is a 240mm long rectangular and minimalist blade shaped serrated knife using 8mm serrations and a thin and light blade for exceptional performance for cutting sensitive pastries. Our original design, an octagonal handle with stacked discs assembled around the tang of the blade.

BLADE LENGTH: 232mm
BLADE WIDTH: 37mm
OVERALL LENGTH: 362mm
APPROX WEIGHT: 180gr
STEEL: Sandvik 14C28N High Carbon Stainless Steel
HANDLE: Micarta and Hardwood. Brass pommel and bolster
HARDNESS: 60 HRC
EDGE: 50/50 8mm serrations on the right side

HANDLE OPTIONS (all handles in alternating pattern):

- 

Black Leather & Ivory Micarta
- 

Black Leather & Yellow Micarta
- 

Black Leather & Red Micarta
- 

Black Leather & Orange Micarta
- 

Black Leather & Green Micarta
- 

Black Leather & Black Micarta
- 

Black Leather & Blue Micarta
- 

Mixed Leather and Micarta



05

KEDMA SUJHIKI KNIFE | STACKED
STAINLESS STEEL SATIN FINISH

A long, medium width and thin bladed knife for slicing cooked and raw meats and cleaning fat. This knife is mainly used for one motion slicing that requires accuracy but since it has a bit of height (45mm tall) it can be used for other cutting board tasks. Our original design, an octagonal handle with stacked discs assembled around the tang of the blade.

BLADE LENGTH: 273mm
BLADE WIDTH: 46mm
OVERALL LENGTH: 402mm
APPROX WEIGHT: 200gr
STEEL: Sandvik 14C28N High Carbon Stainless Steel
HANDLE: Micarta and Hardwood. Brass pommel and bolster
HARDNESS: 60 HRC
EDGE: 50/50

HANDLE OPTIONS (all handles in alternating pattern):

- 

Black Leather & Ivory Micarta
- 

Black Leather & Yellow Micarta
- 

Black Leather & Red Micarta
- 

Black Leather & Orange Micarta
- 

Black Leather & Green Micarta
- 

Black Leather & Black Micarta
- 

Black Leather & Blue Micarta
- 

Mixed Leather and Micarta



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