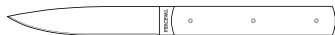




PERCEVAL

ARTISAN COUTELIER FRANÇAIS

# 9.47

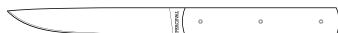


Born from a simple idea: make a table knife with the same qualities than a folding knife. This one will appeal to fans of fine cut. Sleek and elegant, the 9.47 table knife distinguishes itself by its pure and timeless lines.



















































Handle	Rivets		Blade options
Polyacetal	Stainless steel screws		Plain
<div>White T94701WE</div> <div>Black T94701NO</div> <div>Ivory T94701IV</div> <div>Red T94701RO</div> <div>Burgundy T94701BU</div> <div>Terra Cotta T94701TC</div>			
<div>Sakura T94701SA</div> <div>Pistachio T94701VP</div> <div>Sky Blue T94701SB</div> <div>Celadon Blue T94701BC</div> <div>France Blue T94701BF</div> <div>Night Blue T94701BN</div>			
<div>Frosted T94701GI</div> <div>Light Grey T94701GS</div> <div>Dark Grey T94701AN</div> <div>Purple T94701PR</div>			
<div>White T94701WEG</div> <div>Black T94701NOG</div> <div>Night Blue T94701BNG</div>	Golden screws		Plain
Krion	Mosaic rivets		Plain
<div>White T94701KBP</div> <div>Black T94701KNP</div>			
Wood	Stainless Steel screws		Plain
<div>Olive T94701OL</div> <div>Serpent wood T94701SE</div> <div>Guaiaac T94701GA</div> <div>Gabon ebony T94701EG</div> <div>Macassar T94701EM</div> <div>Maple T94701ER</div>			
<div>Bocotte T94701BO</div> <div>Ironwood T94701IW</div> <div>Oak wine Barrel T94701FC</div> <div>Pakkawood T94701PN</div>			
Prestige	Mosaic rivets		Plain
<div>Gabon ebony T94701EGP</div> <div>Macassar T94701EMP</div> <div>Ironwood T94701IWP</div> <div>Tortoiseshell* T94701ETP</div>			

\* Faux Tortoiseshell Acrylic

# 888



Lucky number in Asia, the 888 is the reference tool for meat lovers. The only difference with the 9.47 is its length and the slender shape of its blade.

















Handle						Rivets	Blade options	
Polyacetal	<div> White T88801WE</div>	<div> Black T88801NO</div>	<div> Ivory T88801IV</div>	<div> Red T88801RO</div>	<div> Burgundy T88801BU</div>	<div> Terra Cotta T88801TC</div>	<div> Stainless steel screws</div>	<div> Plain</div> <div> Micro-serrated</div>
	<div> Sakura T88801SA</div>	<div> Pistachio T88801VP</div>	<div> Sky Blue T88801SB</div>	<div> Celadon Blue T88801BC</div>	<div> France Blue T88801BF</div>	<div> Night Blue T88801BN</div>		
	<div> Frosted T88801GI</div>	<div> Light Grey T88801GS</div>	<div> Dark Grey T88801AN</div>	<div> Purple T88801PR</div>				
	<div> White T88801WEG</div>	<div> Black T88801NOG</div>	<div> Night Blue T88801BNG</div>				<div> Golden screws</div>	<div> Plain</div> <div> Micro-serrated</div>
Krion	<div> White T88801KBP</div>	<div> Black T88801KNP</div>					<div> Mosaic rivets</div>	<div> Plain</div> <div> Micro-serrated</div>
Wood	<div> Olive T88801OL</div>	<div> Serpent wood T88801SE</div>	<div> Guaic T88801GA</div>	<div> Gabon ebony T88801EG</div>	<div> Macassar T88801EM</div>	<div> Maple T88801ER</div>	<div> Stainless steel screws</div>	<div> Plain</div> <div> Micro-serrated</div>
	<div> Bocotte T88801BO</div>	<div> Ironwood T88801IW</div>	<div> Oak wine Barrel T88801FC</div>	<div> Pakkawood T88801PN</div>				
Prestige	<div> Gabon ebony T88801EGP</div>	<div> Macassar T88801EMP</div>	<div> Ironwood T88801IWP</div>	<div> Tortoiseshell* T88801ETP</div>			<div> Mosaic rivets</div>	<div> Plain</div> <div> Micro-serrated</div>

\* Faux Tortoiseshell Acrylic

# Odt



Inspired by the versatile tool used in the kitchen, the Office de Table distinguishes itself by its conic handle traditionally made with 3 hammered nails.

Handle							Rivets	Blade options	
Krion	 White TODT01KB	 Black TODT01KN					 Stainless Steel nails	 Plain	
Wood	 Olive TODT01OL	 Serpent wood TODT01SE	 Guaiac TODT01GA	 Gabon ebony TODT01EG	 Macassar TODT01EM	 Ironwood TODT01IW	 Stainless Steel nails	 Plain	
	 Oak wine Barrel TODT01FC								
Prestige	 Tortoiseshell* TODT01ET						 Stainless Steel nails	 Plain	

\* Faux Tortoiseshell Acrylic

# Ubac



Inspired by the Adret, its name refers to northern dark slopes with diffused light of the Alpine massifs. It distinguished itself by a counter-edge which gives it more character.

## Handle

### Krion



White  
TUBA01KB



Black  
TUBA01KN



White  
TUBA01KBG



Black  
TUBA01KNG

### Wood



Olive  
TUBA01OL



Serpent wood  
TUBA01SE



Guaiaac  
TUBA01GA



Gabon ebony  
TUBA01EG



Macassar  
TUBA01EM



Ironwood  
TUBA01IW



Oak wine Barrel  
TUBA01FC

## Rivets



Stainless steel screws



Golden screws

## Blade options

— Plain

Micro-serrated

— Plain

Micro-serrated



Stainless steel screws












— Plain

Micro-serrated

# Adret

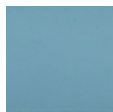


Viewed in profile, the shape of the Adret handle refers to alpine massif: the sunny side of the Adret on one side and the Ubac on the other. The table knife is enhanced by the inlay of mosaic rivets.

Handle	Rivets	Blade options
<div>Krion</div> <div><div><div>White TADR01KB</div></div><div><div>Black TADR01KN</div></div></div>	<div> Mosaic rivets</div>	<div> Plain</div> <div> Micro-serrated</div>
<div>Wood</div> <div><div><div>Gabon ebony TADR01EG</div></div><div><div>Macassar TADR01EM</div></div><div><div>Ironwood TADR01IW</div></div></div>	<div> Mosaic rivets</div>	<div> Plain</div> <div> Micro-serrated</div>

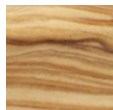
# Material Library

## POLYACETAL



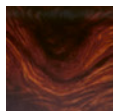
Polyacetal is a high-end polymer with technical characteristics and physical properties that are particularly suitable for kitchen cutlery. In contrast to standard plastics, it is highly resistant to wear, impact and acid attacks from food. It can offer a very wide range of colour possibilities.

## NATURAL MATERIALS



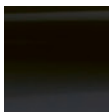
Most of our natural materials are woods coming from France or abroad. As they are not stabilized or varnished, a careful use is highly recommended. In contact with water, the wood will either expand or retract.

## PRESTIGE MATERIALS



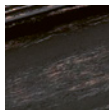
The most qualitative and prestigious material for our handles. They can either be natural or synthetic, but require careful usage. Such as natural material, avoid prolonged contact with water.

## KRION



Similar to natural stone and made of natural minerals and a small percentage of highly resistant resin, Krion has exclusive characteristics: non-porosity, antibacterial properties, hardness, resistance and durability, low maintenance and easy cleaning.

## PAKKAWOOD



Pakkawood is a composite material made from different types of wood impregnated with synthetic resin. It is known for its water resistance and unique hardwood texture.

# Care instructions

Perceval knives are all carefully handcrafted in workshops in Thiers. These are top quality knives. To extend their life, please take the following precautions when using them.

Please note first, that :



Polyacetal, Krion and Pakkawood knives are dishwasher safe



Natural and Prestige materials are not dishwasher safe.

- Perceval knives can be cleaned with warm soapy water and a sponge (without a scraper).
- Never use abrasive pads, as they create deep scratches and roughen the blades.
- Rinsing with clear, warm water before wiping and careful storage will ensure that your knives last longer.
- Knives are sharpened with a sharpening steel or a sharpening stone.
- Non-professionals are advised not to use a grinder.

# Rivets & Blades



## STAINLESS STEEL & GOLDEN SCREW

Hexagon socket screws either in silver or gold color.



## STAINLESS STEEL NAIL

A finish that is «one and the same» with the handle, pleasant to the touch.



## MOSAIC RIVETS

Accentuate the premium and fine decorative side.



## PLAIN

Plain blade, as efficient as the micro-serrated blade - this blade can be sharpened.



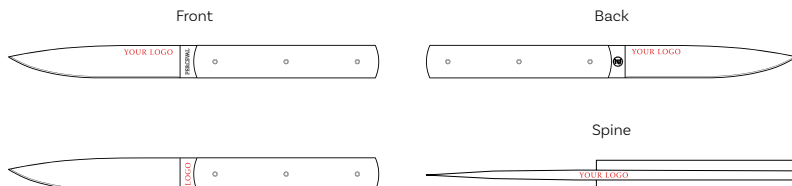
## MICRO-SERRATION

Blade with very fine serrations, allowing perfect cuts.

# Customization

Atelier Perceval offers you a tailor-made engraving service, so you can make the difference with the name or logo of your property. The laser engraving technique creates a very fine result on the blade and enhance your beautiful knife.

Four different areas for knives are available. For personal requests, please contact us.







[couteau.com](http://couteau.com)

ARTISAN COUTELIER FRANÇAIS

**ATELIER PERCEVAL**

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siren: 408 463 990