

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

|                    |  |
|--------------------|--|
| <b>ITEM</b>        | 12074  |
| <b>DESCRIPTION</b> | 10" Cook medium knife, approx. 2 3/4" wide, black handle |
| <b>HANDLE</b>      | Polypropylene (PP)                                       |
| <b>QUANTITY</b>    | 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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