



Six Star+™ Showtime Knife

This super-sharp knife with triple-riveted handle is built with a full stainless steel tang for perfect balance. This all-purpose knife never gets dull and can do just about anything you ask of it - slice, chop, dice, and of course it will stay sharp forever. The tip of the knife is used as a server for picking up and serving slices of meat on a plate. Because of its design, you can dice and slice without having your hand hit the counter. Great for vegetables and fruits by just using a gentle sawing motion.



Six Star+™ Carving Knife

This professional knife carves turkey, chicken, roast, leg of lamb, duck, and brisket. The longer blade gives you a longer stroke for smooth slicing. When cutting cooked meats, whether thickly or thinly, this is the knife to choose. This professional-length knife can slice thickly or thinly and very smoothly.



Six Star+™ Large Filet Knife

Fillet meat off the bone with this knife. Perfect for large fish, venison and specialty work. Smoothly slice close to the bone with this long, thin, flexible blade. Use it on poultry and lamb, too.



Six Star+™ Bread & Bagel Knife

This super-sharp scalloped-edge slices soft, fresh bread, hard and dense rolls, bagels and muffins. French bread, rye, and cakes will slice well with this rigid slicer designed for cakes bread or rolls. It will even cut tomatoes too.



Six Star+™ Chef's Knife

This large knife works well when preparing food. It will perform a wide variety of tasks: It can cut meat for kabobs, slice onion and then mince herbs for flavoring. The tip is designed for precision cutting, the middle for general slicing, and the heel for tougher cutting jobs.



Six Star+™ Saw Knife

With the handle grip, this saw will let you cut right through packaged frozen foods. It is also useful in the garden! It really is a saw knife that is designed for years of use. Don't exert too much effort; just go back and forth in a "sawing" motion with a steady pressure to cut through small bones.



Six Star+™ Boning Knife

Separate the meat from the bones with this semi-flexible knife. It can smoothly slice close to the bone without waste. Use it on beef, fish, pork, poultry and lamb. It is narrower than the Chef's knife and can work in closer areas around bones.



Six Star+™ Sportsman Knife

This is a beautiful serrated fillet knife that is flexible and perfect for fish and game. The ever-sharp serrated blade will do a variety of fishing and hunting tasks. Use it at home or take it camping and put it to work around the cook stove!



Six Star+™ Chopping Knife

Cole slaw? Taco beef? Diced onion? Salsa? Mixed chopped salad? Lettuce slaw for your sandwiches? Prepare all of these and more with this versatile chopper. Chop celery and onions and herbs together quickly. Then scoop it into the pot, pan or skillet - or serve the lettuce and tomato onto the buns, using the Chop 'N Serve.



Six Star+™ Cheese Knife

See the ridges and air pockets on the sides of the blade? This knife is designed to slice cheeses and reduce clinging to the blade. Chilled cheese usually slices easier, too.



Six Star+™ Cleaver

The large cleaver is strong, thick and unrelenting in its job - chopping, cleaving, and heavy cutting of meats. It will cut both spare ribs and baby back ribs. It can also be used to help tenderize meats - using softer chopping motion.



Six Star+™ Carving Fork

Use this beautiful fork to hold the meat in place as you carve cooked meats. It works with the Carving Knife to give you the best grip on roasts, turkeys, hams and leg of lamb.



Six Star+™ Utility Knife

The razor-sharp blade can cut through a garden hose and still be perfect for paring vegetables and fruits. The three-rivet, full-tang handle is comfortable to hold and easily handles a variety of cutting and chopping tasks. Great for general purpose cutting!



Six Star+™ Steak Knife (8pcs.)

When you serve steak or chops, use this as a dining knife. Designed to work at the table, cutting bite-sized pieces of steaks or chops. Can also be used as an extra utility knife in the kitchen.



Six Star+™ Paring Knife

This little knife is the one that gets most of the small jobs done. It is used for more delicate cuts, trimming, peeling, coring and slicing fruits, vegetables and poultry, etc.



Six Star+™ Garnishing Knife

A delightful garnish and decorating knife. With this knife, you can trim very small foods. Make exact cuts in fruits. The round indent conforms well with small round fruits such as lemons, small tomatoes and oranges.



Six Star+™ Poultry Shears

Cut chicken into parts, cut pizza into bite-size pieces. Snip off fat and skin, you can find lot of uses for these shears. Making chicken kabobs is twice as fast when you use the shears to cut the pieces down to size. Cut cooked sausages for sandwiches. Great for gardening, too - cuts flowers, stems, etc!



Six Star+™ Knife Sharpener

This combination sharpening stone and grinding wheels can keep the straight-edge knives sharp when they eventually lose their sharp edge. This is to be used on straight-edge knives only. Do NOT use on serrated or wavy-edged knives as they stay sharp forever and never need sharpening.