



EXCELLENCE IN DESIGN & PERFORMANCE

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Professional Cutlery & Cooking Accessories



## Over 80 Years of Uncompromising Quality 超过80年来对品质的固执追求

Mundial Co Limited is the Asian marketing, sales and distribution arm for Mundial SA, Porto Alegre, Brazil. We manufacture the world's highest quality scissors, knives, related kitchen accessories and personal care implements.

The group and the Mundial trademark were established in Germany in 1931 by Paul Zivi. This noted metallurgist, along with his team of skilled engineers and designers, developed the most sophisticated techniques for designing and manufacturing high quality cutlery. This allegiance to quality has been maintained throughout the years for all Mundial products. Today, every Mundial product is produced under a



rigorous quality control program that spans the entire manufacturing process from the development of the steel to the final polishing of the blade. Upon completion, every Mundial product is individually tested to ensure sharpness, precision and durability. As proof of its commitment to quality and customer satisfaction, Mundial stands behind its products, backing every one with a full Lifetime Guarantee against defects in materials, construction and workmanship.

蒙迪奥有限公司是巴西蒙迪奥集团在亚洲设立的一个集推广、销售及分销的亚洲总部。我们致力于生产全世界最高品质的剪刀，刀具，厨房用品及个人护理用具。

蒙迪奥及其商标早在1931年，由保罗茨伟先生在德国创立。这位著名冶金专家，连同他的技术熟练的工程师和设计师团队，开发了设计和制造高品质刀具中最先进的技术。多年来这种对品质的忠诚一直维持在所有蒙迪奥的产品里。今天，每一个蒙迪奥生产的产品都经过严格的质量控制程序，而整个程序跨越了从钢原材料的开发到刀刃的最后抛光。生产完成后，每一个产品都会进行单独测试，以确保它的锋利度，精密度和耐用性。

## Worldwide Cutlery Leader



Mundial is currently among the leading brands of cutlery and kitchen accessories sold to the restaurant and institutional markets. We are also a leader in the retail and industrial scissors and shears categories. With a growing business in retail cutlery through gourmet, specialty and department stores, Mundial products are squarely positioned as high quality and upscale, but with a distinct value advantage. Thanks to manufacturing efficiencies and more competitive costs of raw materials, (Brazil is one of the largest producers of steel in the world) Mundial can position its top quality products at extremely affordable retail prices. Mundial combines Old World craftsmanship with modern technology to produce a broad selection of products unmatched in the world for strength, durability, beauty, comfort and value.

### 全球刀具领先品牌

蒙迪奥是现时世界最顶尖的刀具品牌之一，主要销售到大型酒店及高级餐厅。同时，我们也是零售及工业用剪刀的领导品牌。

随着越来越多刀具通过不同的零售渠道如美食场，专卖店及百货商场，蒙迪奥的产品已定位为高品质，高档次，但同时具有独特的性价比优势。

基于生产效率和更具竞争力原材料成本的优势下(巴西是世界最大钢铁生产国之一)，蒙迪奥能把高品质产品定在极易接受的零售价格范围内。蒙迪奥结合了传统的工艺及现代科技，生产出无论在坚固度，耐用性，美观性，舒适度和价值上都无与伦比的多种刀具。

### When is a Knife More Than Simply a Tool?

When its design reflects the perfect marriage of form and function — delivering maximum comfort, balance and performance. When it's made from the best steel alloy to ensure precision cutting and lifetime of durability. When it is fully forged for greater strength, resilience and lasting sharpness. And when that same focus on excellence in design and performance is applied across the board to a full range of knives and accessories, each one ideally suited to its culinary task. In other words, when it's Mundial.



### 什么时候当刀具变得不再仅仅是一个工具?

- 当它的设计体现了外形和功能的完美结合，提供最大的舒适度，完美平衡和功能。
- 当它从最好的钢合金制成，以确保精准切割和耐用寿命。
- 当它是全锻打制成，致使更坚固耐用，更持久锋利。
- 当设计匠心独运，工能卓越优胜的要点都体会在全系列，每个有特定烹饪功能的刀具及配件上。
- 换句话说，就是当你在使用蒙迪奥刀具的时候。

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蒙迪奧

Gourmet



5800 Series

**MUNDI**grip™
5800 系列  
蒙迪革

SC5801-3 1/4 3 1/4" (8 cm) Paring 2/card 果刀 2片卡装  
5801-3 1/4 24-pc display box 24片盒装



5802-5 5" (12 cm) Boning Curved - Flexible  
弯去骨刀-弹性



5807-5 5" (12 cm) Boning - Curved Semi-Stiff  
弯去骨刀-半硬刃



5807-6 6" (15 cm) Boning - Curved Semi-Stiff  
弯去骨刀-半硬刃



5808-6 6" (15 cm) Boning - Curved Flexible  
弯去骨刀-弹性



5815-6 1/4 6 1/4" (15 cm) Boning - Ex-Wide Stiff  
加宽去骨刀-硬刃



5822-6E 6" (15 cm) Utility - Serrated Edge  
多用刀-带锯齿



5813-8 8" (20 cm) Fillet - Narrow Flexible  
窄刀鱼刀-弹性



5802-8 8" (20 cm) Breaking  
敲刀



5826-7 1/2 7 1/2" (19 cm) Bread - Serrated Edge  
面包刀-带锯齿



5804-7GE 7" (17 cm) Santoku - Hollow Edge  
日式刀-带凹槽



5866 Take-A-Part Kitchen Shears  
厨房多用剪



5810-8 8" (20 cm) Cook's  
厨刀



5810-8GE 8" (20 cm) Cook's - Hollow Edge  
厨刀-带凹槽



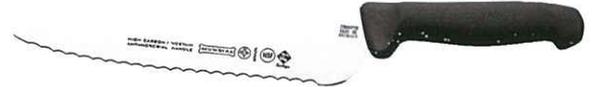
5810-10 10" (25 cm) Cook's  
厨刀



5810-10GE 10" (25 cm) Cook's - Hollow Edge  
厨刀-带凹槽



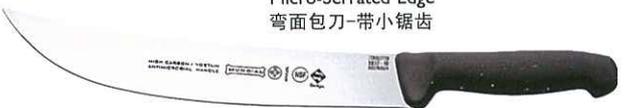
5820-9E 9" (23 cm) Offset Sandwich -  
Serrated Edge  
高手三明治刀-带锯齿



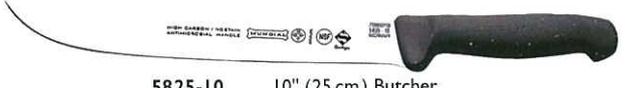
5821-10 10" (25 cm) Curved Bread -  
Micro-Serrated Edge  
弯面包刀-带小锯齿



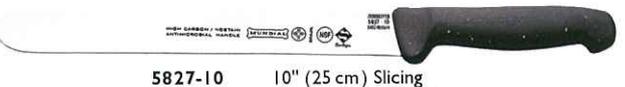
5817-10 10" (25 cm) Cimeter  
弯刀



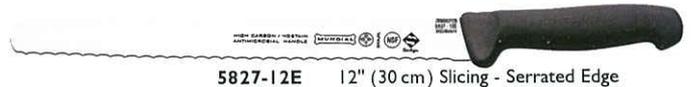
5825-10 10" (25 cm) Butcher  
屠刀



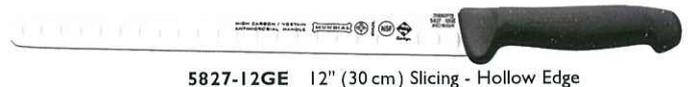
5827-10 10" (25 cm) Slicing  
切片刀



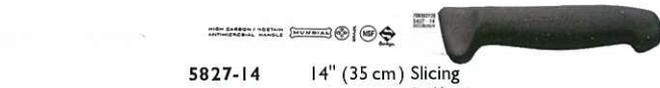
5827-12E 12" (30 cm) Slicing - Serrated Edge  
切片刀-带锯齿



5827-12GE 12" (30 cm) Slicing - Hollow Edge  
切片刀-带凹槽



5827-14 14" (35 cm) Slicing  
切片刀



## Chef's Set 厨师套装

## Packaging Examples & Floor Display 包装范例及地面陈列架



58-983 7 Piece MundiGRIP Chef's Set  
蒙迪革 厨师套装 七件套

- 3 1/4" (8 cm) Paring
- 6" (15 cm) Boning - Curved Flexible
- 7" (18 cm) Santoku - Hollow Edge
- 9" (23 cm) Offset Sandwich - Serrated Edge
- 10" (25 cm) Cook's
- 12" (30 cm) Slicing - Hollow Edge
- Cutlery Case



Soft-textured MundiGRIP compound ensures maximum comfort and feel  
柔软结构的蒙迪革物质可确保最好的舒适度和手感。

Non-slip, ergonomic grip provides optimum control and performance  
防滑, 符合人体工学的手柄可提供最佳的控制和性能。

Antimicrobial handle guards against the growth of bacteria, yeast, mold, and fungi  
消毒抗菌保护手柄严防细菌, 酵母, 霉菌和真菌的生长。



Unique, multi-function handle design minimizes fatigue, muscle strain, and overall hand and arm stress during repetitive stabbing, cutting or slicing tasks

独特, 多功能手柄设计在反复的刺戳, 切割或切片的工作中, 大大地减少了疲劳, 肌肉紧张, 或手和臂的劳伤。



ANTIMICROBIAL HANDLES

CERTIFIED BY





## 5600 Series 系列

Professional chefs are the most demanding users of kitchen tools. They count on products that enable them to do their best - day in and day out - with speed, precision and ease. That is why chefs all around the world have made Mundial their top choice for professional-grade knives. 专业厨师是厨房用具中要求最高的用家。他们依赖能够让他们无时无刻都可以发挥最好，包括速度、精确度及最易使用的产品。这解释了为什么世界各地的厨师都把蒙迪奥作为他们使用专业刀具的首选。



Mundial knives are NSF<sup>®</sup> approved, ensuring that they meet all foodservice industry standards for sanitation. But that's just the beginning, Mundial knives are also thoughtfully designed to simplify food preparation tasks, ensure comfort and minimize fatigue - even after a long and demanding day in the kitchen.

蒙迪奥刀具通过 NSF<sup>®</sup> 认证，确保符合所有餐饮业的卫生标准。不仅如此，蒙迪奥刀具也旨在令食品制作的过程变得简单轻松，也确保就算是经过厨房漫长及辛勤的一天，仍感到舒适，不易疲劳。

Mundial begins by selecting high-carbon stainless steel to combine the highest edge retention with easy resharpening. The company's computer-aided design process creates the perfect shape for each knife according to its function. Computerized grinding and polishing machines ensure precise tapering from tip to bolster. Finally, to deliver optimum performance, every Mundial knife is hand sharpened and individually tested.

蒙迪奥采用高碳不锈钢，以同时提供持久刀刃锋利及容易磨刀的双重优点。电脑辅助设计过程根据刀具的功能，创建了刀具完美的形状。电脑化的研磨及抛光机械确保了从刀尖到枕手的准确打磨。最后，以实现最佳功能，每一把蒙迪奥刀具都会经人手打磨并经独立测试。

Mundial puts just as much thought and effort into the design and manufacture of its knife handles. Each is ergonomically designed and crafted to provide a secure non-slip grip even when wet. Mundial carefully matches each blade and handle so that they are perfectly balanced. A good grip and perfect balance minimize fatigue and make even large-scale food preparation fast, easy and precise.

蒙迪奥花一样多的心思和努力在刀柄的设计及制造上。每一刀柄都符合人体力学，并且就算沾了水分，亦可精巧地提供防滑功能。蒙迪奥严谨地把每一把刀刃跟刀柄接上，以确保刀身完美平衡。好的刀柄及平衡刀身能减少疲劳，也可以令繁重的食物处理变的更快，更容易，更细致。



ANTIMICROBIAL HANDLES

Mundial 5600 Series knives and accessories now have Sanitized<sup>®</sup> Antimicrobial Protection, which is the safe treatment of the polypropylene handles to guard against the growth of bacteria, yeast, mold and fungi. See page 11 for a more in-depth explanation of Sanitized<sup>®</sup> Antimicrobial Protection.

蒙迪奥5600系列刀具及配件具备消毒抗菌保护。聚丙烯刀柄经过特别处理，以防止细菌、酵母菌、霉菌和真菌的生长。请参阅第11页关于更多消毒抗菌保护的深入解释。

# Paring Knives 果刀

## Paring Knives



5600

**0530-3** 3" (8 cm) Sheep's Foot **Black** 果刀-黑色  
24 pc. display box 24片盒装  
**SC0530-3** 3/card **Black** 3片卡装-黑色



**0541-3** 3" (8 cm) Peeling/Tourné **Black** 橄榄型果刀-黑色  
24 pc. display box 24片盒装  
**SC0541-3** 3/card **Black** 3片卡装-黑色



**0548-3** 3" (8 cm) Clip Point **Black** 尖头果刀-黑色手柄  
24 pc. display box 24片盒装  
**SC0548-3** 3/card **Black** 3片卡装-黑色



**W0547-4** 4" (10 cm) Spear Point **White** 矛头型果刀-白色  
24 pc. display box 24片盒装  
**SCW0547-4** 3/card **White** 3片卡装-白色



**0547-4** 4" (10 cm) Spear Point **Black** 矛头型果刀-黑色  
24 pc. display box 24片盒装  
**SC0547-4** 3/card **Black** 3片卡装-黑色



**W0547-4E** 4" (10 cm) Spear Point Serrated Edge **White** 矛头型锯齿果刀-白色  
24 pc. display box 24片盒装  
**SCW0547-4E** 3/card **White** 3片卡装-白色



**SC0500-3** Paring Knife Collection **Black**  
3/card (1 ea. 0541-3, 0548-3 & 5601-3 1/4)  
果刀套装-黑色  
3片卡装



**5660-3 1/4** 3 1/4" (8 cm) Extra Large Handle **Black**  
12 pc. box 加大手柄果刀-黑色  
12片盒装



**W5601-3 1/4** 3 1/4" (8 cm) Chef's Style **White** 厨师型-白色  
24 pc. display box 24片装  
**SCW5601-3 1/4** 3/card **White** 3片卡装-白色



**5601-3 1/4** 3 1/4" (8 cm) Chef's Style **Black** 厨师型-黑色  
24 pc. display box 24片装  
**SC5601-3 1/4** 3/card **Black** 3片卡装-黑色



3 1/4" (8 cm) Chef's Style 厨师型  
24 pc. display box 24片盒装  
**R5601-3 1/4** **Red** 红色  
**B5601-3 1/4** **Blue** 蓝色  
**Y5601-3 1/4** **Yellow** 黄色  
**G5601-3 1/4** **Green** 绿色



**5601-3MULTI** 3 1/4" (8 cm) Chef's Style 厨师型  
24 pc. display box 24片盒装  
4 ea. **White/Black/Red/**  
**Blue/Yellow/Green**



**SCRYG5601-3** 3 1/4" (8 cm) Chef's Style 厨师型  
3/card **Red/Yellow/Green** 3片卡装



**SCRWB5601-3** 3 1/4" (8 cm) Chef's Style 厨师型  
3/card **Red/White/Blue** 3片卡装

## Packaging Examples 包装范例



# Spreaders, Utility, Seafood & Steak Knives

## 抹刀, 多用刀, 海鲜刀及牛排刀

5600

### Sandwich Spreaders 三明治抹刀



**W5688-3 1/2** 3 1/2" (8 cm) **White** 白色  
**SCW5688-3 1/2** 3/card **White** 3片卡装-白色



**W5688E-3 1/2** 3 1/2" (8 cm) Serrated Edge **White** 带锯齿-白色  
**SCW5688E-3 1/2** 3/card **White** 3片卡装-白色



**R5688E-3 1/2** 3 1/2" (8 cm) Serrated Edge **Red** 带锯齿-红色  
**SCR5688E-3 1/2** 3/card **Red** 3片卡装-红色



**Y5688E-3 1/2** 3 1/2" (8 cm) Serrated Edge **Yellow** 带锯齿-黄色  
**SCY5688E-3 1/2** 3/card **Yellow** 3片卡装-黄色



**SCRYW5688E-3** 3 1/2" (8 cm) Serrated Edge 带锯齿  
 3/card **Red/Yellow/White** 3片卡装-红/黄/白

### Utility Knives 多用刀



**W5647-5** 5" (12 cm) Produce **White** 白色  
**5647-5** 5" (12 cm) Produce **Black** 黑色



**6639** 1 1/4" (3 cm) Bread Scorer **Black** 黑色  
 12 pc. box 12片盒装



**W5622-6E** 6" (15 cm) Slicing Serrated Edge **White**  
 切片刀, 带锯齿-白色  
**5622-6E** 6" (15 cm) Slicing Serrated Edge **Black**  
 切片刀, 带锯齿-黑色

Handle also available in 同时备有以下颜色手柄:  
 ■ **G5622-6E** **Green** 绿色



**W5622-8E** 8" (20 cm) Slicing Serrated Edge **White**  
 切片刀, 带锯齿-白色  
**5622-8E** 8" (20 cm) Slicing Serrated Edge **Black**  
 切片刀, 带锯齿-黑色

Handle also available in 同时备有以下颜色手柄:  
 ■ **G5622-8E** **Green** 绿色

### Utility Knives 多用刀



**6629-4 1/4MC** 4 1/4" (10 cm) Serra Sharp 加倍效能面包条刀  
 Double Action Bar/Bread -带尖锐锯齿  
 12 pc. box 12片盒装  
 3 ea. **Black/Red/Yellow/Green**



**6649-4 1/2** 4 1/2" (11 cm) Bar/Bread 面包条刀  
 12 pc. box 12片盒装  
 3 ea. **Green/Yellow/Blue/Red**

### Seafood Knives 海鲜刀



**W5670** 3" (8 cm) Narrow Clam **White**  
**SCW5670** 2/card **White** 窄刃蛤刀-白色  
 2片卡装-白色



**W5671** 3 1/4" (8 cm) Wide Clam **White**  
**SCW5671** 2/card **White** 窄刃蛤刀-白色  
 2片卡装-白色



**W5672-3** 3" (8 cm) Oyster **White**  
 Boston Style 牡蛎刀-白色  
**SCW5672-3** 2/card **White** 2片卡装-白色



**W5673-2 3/4** 2 3/4" (7 cm) Oyster **White**  
 New Haven Style 牡蛎刀-白色  
**SCW5673-2 3/4** 2/card **White** 2片卡装-白色



**W5674-4** 4" (10 cm) Oyster **White**  
 Galveston Style 牡蛎刀-白色  
**SCW5674-4** 2/card **White** 2片卡装-白色

### Steak Knives 牛排刀



**0528-4 1/2E** 4 1/2" (11 cm) Serrated Edge **Black**  
 24 pc. display box  
 带锯齿-黑色  
 24片装



**6629-4 1/4** 4 1/4" (10 cm) Serra Sharp  
 Double Action Steak **Black**  
 12 pc. box  
 加倍效能牛排刀  
 带尖锐锯齿-黑色  
 12片盒装

# Boning & Fillet Knives 去骨刀及鱼刀



## Boning Knives 去骨刀

- 

**5660-3 1/4** 3 1/4" (8 cm) Slant Point **Black**  
12 pc. box  
斜头-黑色  
12片盒装
- 

**5661-3 5/8** 3 5/8" (8 cm) Vent **Black**  
开肠刀-黑色
- 

**5662-4 1/2** 4 1/2" (11 cm) Narrow **Black**  
窄刃-黑色
- 

**5663-5** 5" (12 cm) **Black**  
黑色
- 

**5607-5** 5" (12 cm) Curved Semi-Stiff **Black**  
弯, 半硬刃-黑色
- 

**W5607-6** 6" (15 cm) Curved Semi-Stiff **White**  
弯, 半硬刃-白色
- 

**5607-6** 6" (15 cm) Curved Semi-Stiff **Black**  
弯, 半硬刃-黑色
- Handles also available in 同时备有以下颜色手柄:**

  - **R5607-6 Red 红色**
  - **Y5607-6 Yellow 黄色**
  - **B5607-6 Blue 蓝色**
  - **G5607-6 Green 绿色**
- 

**5608-6F** 6" (15 cm) Curved Flexible **Black**  
弯刃, 弹性-黑色
- 

**5609-6** 6" (15 cm) Stiff **Black**  
硬刃-黑色

## Boning Knives 去骨刀

- 

**W5613-6** 6" (15 cm) Narrow Flexible **White**  
窄刃, 弹性-白色
- 

**5613-6** 6" (15 cm) Narrow Flexible **Black**  
窄刃, 弹性-黑色
- 

**W5614-6** 6" (15 cm) Narrow Stiff **White**  
窄, 硬刃-白色
- 

**5614-6** 6" (15 cm) Narrow Stiff **Black**  
窄, 硬刃-黑色
- 

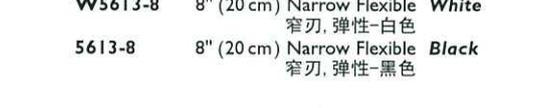
**5616-6** 6" (15 cm) Curved Semi-Stiff **Black**  
弯, 半硬刃-黑色
- 

**W5615-6 1/4** 6 1/4" (15 cm) Extra-Wide Stiff **White**  
加宽, 硬刃-白色
- 

**5615-6 1/4** 6 1/4" (15 cm) Extra-Wide Stiff **Black**  
加宽, 硬刃-黑色

## Fillet Knives 鱼刀

- 

**W5613-8** 8" (20 cm) Narrow Flexible **White**  
窄刃, 弹性-白色
- 

**5613-8** 8" (20 cm) Narrow Flexible **Black**  
窄刃, 弹性-黑色
- 

**W5614-8** 8" (20 cm) Narrow Stiff **White**  
窄, 硬刃-白色
- 

**5614-8** 8" (20 cm) Narrow Stiff **Black**  
窄, 硬刃-黑色

## Packaging Examples 包装范例



ANTIMICROBIAL HANDLES

# Cook's, Santoku, Sandwich & Bread Knives

## 厨师刀, 日式刀, 三明治刀及面包刀

5600

### Cook's Knives 厨师刀



**W5610-8** 8" (20 cm) Blade 2 1/2" Wide **White** 2 1/2" 宽刀刃-白色  
**5610-8** 8" (20 cm) Blade 2 1/2" Wide **Black** 2 1/2" 宽刀刃-黑色

*Handles also available in* 同时备有以下颜色手柄:

**R5610-8** Red 红色 **Y5610-8** Yellow 黄色  
**B5610-8** Blue 蓝色 **G5610-8** Green 绿色



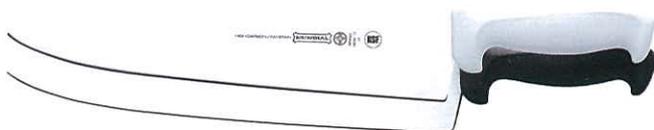
**W5610-10** 10" (25 cm) Blade 2 1/2" Wide **White** 2 1/2" 宽刀刃-白色  
**5610-10** 10" (25 cm) Blade 2 1/2" Wide **Black** 2 1/2" 宽刀刃-黑色

*Handles also available in* 同时备有以下颜色手柄:

**R5610-10** Red 红色 **Y5610-10** Yellow 黄色  
**B5610-10** Blue 蓝色 **G5610-10** Green 绿色

*Also available in rounded tip* 同时备有圆刀头:

**5610-10R** 10" (25 cm) Blade 2 1/2" Wide **Black** 2 1/2" 宽刀刃-黑色



**W5610-12** 12" (30 cm) Blade 2 1/2" Wide **White** 2 1/2" 宽刀刃-白色  
**5610-12** 12" (30 cm) Blade 2 1/2" Wide **Black** 2 1/2" 宽刀刃-黑色

### Santoku Knives 日式刀



**W5604-7GE** 7" (18 cm) Hollow Edge **White** 带凹槽-白色  
**5604-7GE** 7" (18 cm) Hollow Edge **Black** 宽凹槽-黑色

*Handles also available in* 同时备有以下颜色手柄:

**R5604-7GE** Red 红色 **Y5604-7GE** Yellow 黄色  
**B5604-7GE** Blue 蓝色 **G5604-7GE** Green 绿色



**W5604-7** 7" (18 cm) **White** 白色  
**5604-7** 7" (18 cm) **Black** 黑色

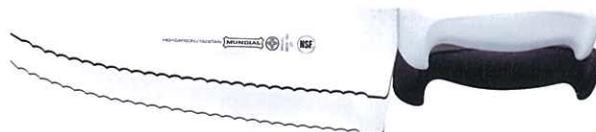
*Handles also available in* 同时备有以下颜色手柄:

**R5604-7** Red 红色 **Y5604-7** Yellow 黄色  
**B5604-7** Blue 蓝色 **G5604-7** Green 绿色

### Sandwich Knives 三明治刀



**W5610-8E** 8" (20 cm) Serrated Edge **White** 带锯齿-白色  
**5610-8E** 8" (20 cm) Serrated Edge **Black** 带锯齿-黑色



**W5610-10E** 10" (25 cm) Serrated Edge **White** 带锯齿-白色  
**5610-10E** 10" (25 cm) Serrated Edge **Black** 带锯齿-黑色



**W5620-7E** 7" (18 cm) Offset - Serrated Edge **White** 高手柄, 带锯齿-白色  
**5620-7E** 7" (18 cm) Offset - Serrated Edge **Black** 高手柄, 带锯齿-黑色

*Handles also available in* 同时备有以下颜色手柄:

**R5620-7E** Red 红色 **Y5620-7E** Yellow 黄色  
**B5620-7E** Blue 蓝色 **G5620-7E** Green 绿色

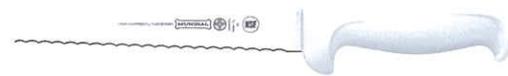


**W5620-9E** 9" (23 cm) Offset - Serrated Edge **White** 高手柄, 带锯齿-白色  
**5620-9E** 9" (23 cm) Offset - Serrated Edge **Black** 高手柄, 带锯齿-黑色

*Handles also available in* 同时备有以下颜色手柄:

**R5620-9E** Red 红色 **Y5620-9E** Yellow 黄色  
**B5620-9E** Blue 蓝色 **G5620-9E** Green 绿色

### Bread Knives 面包刀



**W5626-7 1/2** 7 1/2" (19 cm) Serrated Edge **White** 带锯齿-白色



**W5621-10** 10" (25 cm) Curved - Micro-Serrated Edge **White** 弯, 带微锯齿-白色  
**5621-10** 10" (25 cm) Curved - Micro-Serrated Edge **Black** 弯, 带微锯齿-黑色

*Also available in rounded tip* 同时备有圆刀头:

**5621-10R** 10" (25 cm) Curved - Micro-Serrated Edge **Black** 弯, 带微锯齿-黑色

# Breaking, Cimeter, Skinning & Butcher Knives

敲刀, 弯刀, 剥皮刀及屠刀

## Breaking Knives 敲刀



5602-8 8" (20 cm) **Black** 黑色

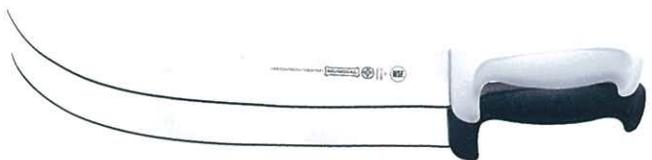


5602-10 10" (25 cm) **Black** 黑色

## Cimeter Knives 弯刀



**W5617-10** 10" (25 cm) **White** 白色  
5617-10 10" (25 cm) **Black** 黑色



**W5617-12** 12" (30 cm) **White** 白色  
5617-12 12" (30 cm) **Black** 黑色



5617-14 14" (35 cm) **Black** 黑色

## Skinning Knives 剥皮刀



5619-6 6" (15 cm) **Black** 黑色



## Butcher Knives 屠刀



**W5625-8** 8" (20 cm) **White** 白色  
5625-8 8" (20 cm) **Black** 黑色



**W5625-10** 10" (25 cm) **White** 白色  
5625-10 10" (25 cm) **Black** 黑色



**W5625-12** 12" (30 cm) **White** 白色  
5625-12 12" (30 cm) **Black** 黑色

## Packaging Example 包装范例



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# Slicing Knives 切片刀

## Slicing Knives 切片刀



**W5627-10** 10" (25 cm) Blade | 1/8" Wide **White**  
1/8" 宽刀刃-白色

**5627-10** 10" (25 cm) Blade | 1/8" Wide **Black**  
1/8" 宽刀刃-黑色

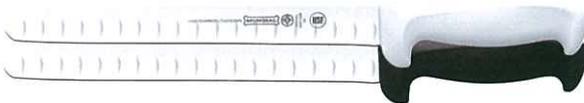


**W5627-12** 12" (30 cm) Blade | 1/8" Wide **White**  
1/8" 宽刀刃-白色

**5627-12** 12" (30 cm) Blade | 1/8" Wide **Black**  
1/8" 宽刀刃-黑色

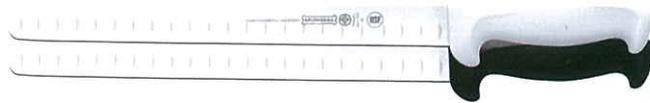


**5627-14** 14" (35 cm) Blade | 1/8" Wide **Black**  
1/8" 宽刀刃-黑色



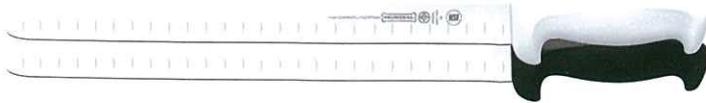
**W5627-10GE** 10" (25 cm) Blade | 1/8" Wide  
Hollow Edge **White**  
1/8" 宽刀刃, 带凹槽-白色

**5627-10GE** 10" (25 cm) Blade | 1/8" Wide  
Hollow Edge **Black**  
1/8" 宽刀刃, 带凹槽-黑色



**W5627-12GE** 12" (30 cm) Blade | 1/8" Wide  
Hollow Edge **White**  
1/8" 宽刀刃, 带凹槽-白色

**5627-12GE** 12" (30 cm) Blade | 1/8" Wide  
Hollow Edge **Black**  
1/8" 宽刀刃, 带凹槽-黑色



**W5627-14GE** 14" (35 cm) Blade | 1/8" Wide  
Hollow Edge **White**  
1/8" 宽刀刃, 带凹槽-白色

**5627-14GE** 14" (35 cm) Blade | 1/8" Wide  
Hollow Edge **Black**  
1/8" 宽刀刃, 带凹槽-黑色



**W5627-8E** 8" (20 cm) Blade | 1/8" Wide  
Serrated Edge **White**  
1/8" 宽刀刃, 带锯齿-白色

**5627-8E** 8" (20 cm) Blade | 1/8" Wide  
Serrated Edge **Black**  
1/8" 宽刀刃, 带锯齿-黑色



**W5627-10E** 10" (25 cm) Blade | 1/8" Wide  
Serrated Edge **White**  
1/8" 宽刀刃, 带锯齿-白色

**5627-10E** 10" (25 cm) Blade | 1/8" Wide  
Serrated Edge **Black**  
1/8" 宽刀刃, 带锯齿-黑色

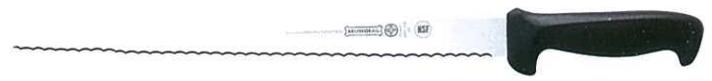
**Handles also available in** 同时备有以下颜色手柄:

**R5627-10E Red** 红色 **Y5627-10E Yellow** 黄色  
**B5627-10E Blue** 蓝色 **G5627-10E Green** 绿色



**W5627-12E** 12" (30 cm) Blade | 1/8" Wide  
Serrated Edge **White**  
1/8" 宽刀刃, 带锯齿-白色

**5627-12E** 12" (30 cm) Blade | 1/8" Wide  
Serrated Edge **Black**  
1/8" 宽刀刃, 带锯齿-黑色



**5627-14E** 14" (35 cm) Blade | 1/8" Wide  
Serrated Edge **Black**  
1/8" 宽刀刃, 带锯齿-黑色

## Packaging Example 包装范例



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# 5500 Series 系列

Mundial's 5500 Series is a line of cutlery specifically designed for the food processing industry. Made from high-carbon stainless steel for increased durability, 5500 Series knives have a hardness between 54 and 57 HRC. All 5500 Series knives are NSF® approved, meeting all foodservice industry standards for sanitation. 蒙迪奥5500系列专为食品加工行业而设计。由高碳不锈钢制成以增加耐用性，5500系列具有HRC54至57之间的硬度。所有5500系列刀具经NSF®认证，符合所有餐饮业的卫生标准。

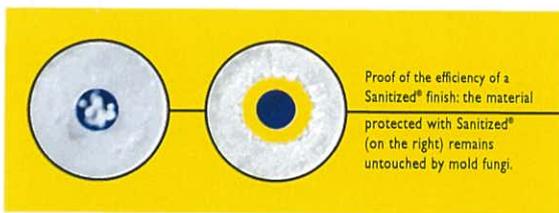
5500 Series knives and accessories also have Sanitized® Antimicrobial Protection, which is the safe treatment of the polypropylene handles to guard against the growth of bacteria, yeast, mold and fungi. During the manufacturing process, Sanitized® additives are incorporated directly into the knife handles, protecting them against microbial attack. The inclusion of these additives also decrease the risk of unpleasant odors while improving the hygiene of knives.



5500系列刀具及配件也具有消毒抗菌保护，这是使聚丙烯刀柄免受细菌，酵母菌，霉菌和真菌生长的一个安全处理。在生产过程中，消毒添加剂直接纳入刀柄，保护免受微生物的入侵。这也可降低产生异味的风险，同时提高刀具的卫生。

Sanitized® Antimicrobial Protection is a highly respected and widely used technology all across the world. The process is continually tested in accordance with international standards. All tested results support the safety, quality and effectiveness of products protected with Sanitized® additives.

消毒抗菌保护是受高度评价和世界广泛应用的一种技术。整个过程经反复不断测试以符合国际标准。所有测试结果亦引证了产品经消毒抗菌保护后的安全性，品质和有效性。



While Sanitized® Antimicrobial Protection adds an extra safeguard against bacterial growth in materials, thorough cleaning and maintenance is still required on all products treated with Sanitized® additives.

当然，纵使消毒抗菌保护加添了对压制细菌生长的一道安全网。彻底的清洗和维护仍然是必须的。

Mundial's 5500 Series knives are fully trackable. During the manufacturing process a unique tracking number is stamped on each blade, which enables the knives to be positively identified throughout their useful life. This tracking system facilitates quality assurance and quality monitoring while also providing controls for scheduled sterilization and resharpening. Useful life cycles can also be established, which facilitate re-ordering and minimize investment in inventory while maximizing productivity.

5500系列的刀具是完全可追溯的。在生产过程中，每一把刀刃上都会铸刻了一个独一无二的追溯编号，这使我们可以轻易地鉴定它的使用周期。这个追踪系统促进了质量保证和质量监控的同时，也提供了刀具消毒及打磨时间表的管理基础，也有利于追加订货，减少库存，同时大大提高生产力。



5500

# Specialty Poultry, Produce, Boning & Fish Knives

## 特别家禽刀, 去骨刀及鱼刀

5500

### Specialty Poultry Knives 特别家禽刀

  
**W5575-3** 3" (8 cm) Wide Stiff **White** 宽, 硬刃, 白色  
**5575-3** 3" (8 cm) Wide Stiff **Black** 宽, 硬刃, 黑色

  
**W5515-5B** 5" (12 cm) Bone Scraper Wide Stiff **White** 宽, 硬刃, 白色  
**5515-5B** 5" (12 cm) Bone Scraper Wide Stiff **Black** 宽, 硬刃, 黑色

  
**W5546-5** 5" (12 cm) Double Blade Narrow Semi-Stiff **White** 双窄半硬刃, 白色  
**5546-5** 5" (12 cm) Double Blade Narrow Semi-Stiff **Black** 双窄半硬刃, 黑色

### Boning Knives 去骨刀

  
**W5515-6** 6" (15 cm) Wide Stiff **White** 宽, 硬刃, 白色  
**5515-6** 6" (15 cm) Wide Stiff **Black** 宽, 硬刃, 黑色

  
**W5516-5** 5" (12 cm) Curved Narrow Semi-Stiff **White** 弯, 窄, 半硬刃, 白色  
**5516-5** 5" (12 cm) Curved Narrow Semi-Stiff **Black** 弯, 窄, 半硬刃, 黑色

  
**W5516-6** 6" (15 cm) Curved Narrow Semi-Stiff **White** 弯, 窄, 半硬刃, 白色  
**5516-6** 6" (15 cm) Curved Narrow Semi-Stiff **Black** 弯, 窄, 半硬刃, 黑色

  
**W5513-6** 6" (15 cm) Narrow Flexible **White** 窄刃, 弹性, 白色  
**5513-6** 6" (15 cm) Narrow Flexible **Black** 窄刃, 弹性, 黑色

  
**W5514-6** 6" (15 cm) Narrow Stiff **White** 宽, 硬刃, 白色  
**5514-6** 6" (15 cm) Narrow Stiff **Black** 宽, 硬刃, 黑色

  
**W5514-8** 8" (20 cm) Narrow Stiff **White** 宽, 硬刃, 白色  
**5514-8** 8" (20 cm) Narrow Stiff **Black** 宽, 硬刃, 黑色

  
**W5518-5** 5" (12 cm) Narrow Semi-Stiff **White** 窄, 半硬刃, 白色  
**5518-5** 5" (12 cm) Narrow Semi-Stiff **Black** 窄, 半硬刃, 黑色

  
**W5518-7** 7" (18 cm) Narrow Stiff **White** 宽, 硬刃, 白色  
**5518-7** 7" (18 cm) Narrow Stiff **Black** 宽, 硬刃, 黑色

### Produce & Boning Knives 去骨刀

  
**W5547-4** 4" (10 cm) Produce Wide Stiff **White** 宽, 硬刃, 白色  
**5547-4** 4" (10 cm) Produce Wide Stiff **Black** 宽, 硬刃, 黑色

  
**W5547-5** 5" (12 cm) Produce Wide Stiff **White** 宽, 硬刃, 白色  
**5547-5** 5" (12 cm) Produce Wide Stiff **Black** 宽, 硬刃, 黑色

  
**W5523-4** 4" (10 cm) Wide Stiff **White** 宽, 硬刃, 白色  
**5523-4** 4" (10 cm) Wide Stiff **Black** 宽, 硬刃, 黑色

  
**W5544-4** 4" (10 cm) Curved Wide Stiff **White** 弯, 宽, 硬刃, 白色  
**5544-4** 4" (10 cm) Curved Wide Stiff **Black** 弯, 宽, 硬刃, 黑色

  
**W5545-5** 5" (12 cm) Curved Wide Stiff **White** 弯, 宽, 硬刃, 白色  
**5545-5** 5" (12 cm) Curved Wide Stiff **Black** 弯, 宽, 硬刃, 黑色

  
**W5515-5** 5" (12 cm) Wide Stiff **White** 宽, 硬刃, 白色  
**5515-5** 5" (12 cm) Wide Stiff **Black** 宽, 硬刃, 黑色

### Fish Knives 鱼刀

  
**W5507-5** 5" (12 cm) Fillet Stiff **White**  
 鱼刀, 硬刃-白色

  
**Y5514-8E** 8" (20 cm) Narrow Stiff **Yellow**  
 Micro-Serrated  
 窄, 硬刃, 黄色-带小锯齿

# Cook's, Trimming, Skinning, Cimeter Knives & Cleavers

## 厨刀, 修整刀, 剥皮刀, 弯刀及砍刀

### Cook's Knives 厨刀



**W5510-8** 8" (20 cm) **White** 白色  
**5510-8** 8" (20 cm) **Black** 黑色



**W5510-10** 10" (25 cm) **White** 白色  
**5510-10** 10" (25 cm) **Black** 黑色

### Trimming Knives 修整刀



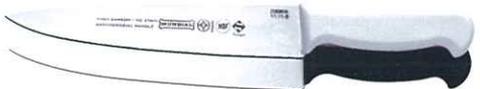
**W5533-5** 5" (12 cm) **White** 白色  
**5533-5** 5" (12 cm) **Black** 黑色



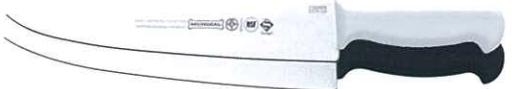
**W5531-6** 6" (15 cm) **White** 白色  
**5531-6** 6" (15 cm) **Black** 黑色



**W5531-7** 7" (18 cm) **White** 白色  
**5531-7** 7" (18 cm) **Black** 黑色



**W5531-8** 8" (20 cm) **White** 白色  
**5531-8** 8" (20 cm) **Black** 黑色



**W5531-9** 9" (23 cm) **White** 白色  
**5531-9** 9" (23 cm) **Black** 黑色

### Skinning Knives 剥皮刀



**W5519-6** 6" (15 cm) **White** 白色  
**5519-6** 6" (15 cm) **Black** 黑色



### Cimeter Knives 弯刀



**W5517-6** 6" (15 cm) **White** 白色  
**5517-6** 6" (15 cm) **Black** 黑色



**W5517-8** 8" (20 cm) **White** 白色  
**5517-8** 8" (20 cm) **Black** 黑色



**W5517-10** 10" (25 cm) **White** 白色  
**5517-10** 10" (25 cm) **Black** 黑色

### Cleavers 砍刀



**W5532-5 1/2** 5 1/2" (13 cm) Specialty **White** 白色  
**5532-5 1/2** 5 1/2" (13 cm) Specialty **Black** 黑色



**W5550-6** 6" (15 cm) **White** 白色  
**5550-6** 6" (15 cm) **Black** 黑色

### Packaging Example 包装范例



ANTIMICROBIAL HANDLES

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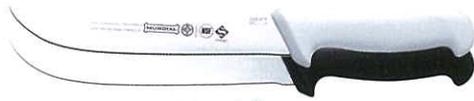


5500

# Butcher Knives & Sharpening Tools

## 屠刀及磨刀石

### Butcher Knives 屠刀



**W5525-8** 8" (20 cm) **White** 白色  
**5525-8** 8" (20 cm) **Black** 黑色



**W5525-8CA** 8" (20 cm) with Attachment **White** 连附件-白色  
**5525-8CA** 8" (20 cm) with Attachment **Black** 连附件-黑色



**W5525-10** 10" (25 cm) **White** 白色  
**5525-10** 10" (25 cm) **Black** 黑色



**W5530-6** 6" (15 cm) **White** 白色  
**5530-6** 6" (15 cm) **Black** 黑色



**W5530-7** 7" (18 cm) **White** 白色  
**5530-7** 7" (18 cm) **Black** 黑色

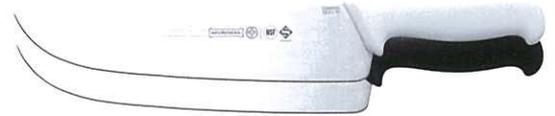


**W5530-8** 8" (20 cm) **White** 白色  
**5530-8** 8" (20 cm) **Black** 黑色



**W5530-9** 9" (23 cm) **White** 白色  
**5530-9** 9" (23 cm) **Black** 黑色

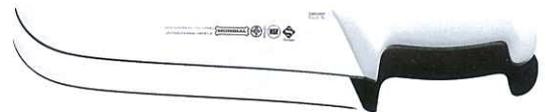
### Butcher Knives



**W5530-10** 10" (25 cm) **White** 白色  
**5530-10** 10" (25 cm) **Black** 黑色



**W5520-8** 8" (20 cm) **White** 白色  
**5520-8** 8" (20 cm) **Black** 黑色



**W5520-10** 10" (25 cm) **White** 白色  
**5520-10** 10" (25 cm) **Black** 黑色



**W5520-12** 12" (30 cm) **White** 白色  
**5520-12** 12" (30 cm) **Black** 黑色



**W5520-14** 14" (35 cm) **White** 白色  
**5520-14** 14" (35 cm) **Black** 黑色

### Multi Hone™ Rotating Sharpener 磨刀石

Contains 3 Stones & Honing Oil  
 (Replacement Parts also available – see price sheet)



**ZH110**  
 11" (28 cm) Multi Hone™  
 13.5 oz. Honing Oil



**ZH080**  
 8" (20 cm) Multi Hone™  
 6 oz. Honing Oil

### Natural Arkansas Stones in Wood Boxes

- ZH-1** Medium (soft) - 8" x 2" x 1/2"
- ZH-2** Fine (hard) - 8" x 2" x 1/2"
- ZH-3** Medium (soft) - 10" x 2" x 1/2"
- ZH-4** Fine (hard) - 10" x 2" x 1/2"



# Sharpening Steels & Kitchen Shears

## 磨刀棒及厨房剪



### Sharpening Steels 磨刀棒



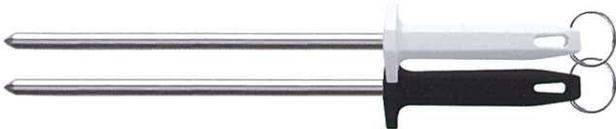
**W1128-10** 10" (25cm) Round Regular Cut **White** 圆, 白色  
**1128-10** 10" (25cm) Round Regular Cut **Black** 圆, 黑色



**W1128-10L** 10" (25cm) Round Polished Cut **White** 圆, 抛光, 白色  
**1128-10L** 10" (25cm) Round Polished Cut **Black** 圆, 抛光, 黑色



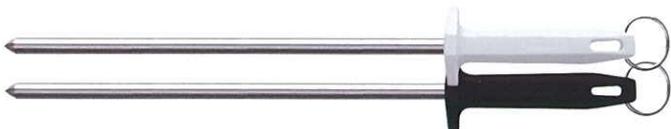
**W5540-10** 10" (25cm) Round Regular Cut **White** 圆, 白色  
**5540-10** 10" (25cm) Round Regular Cut **Black** 圆, 黑色



**W5540-10L** 10" (25cm) Round Polished Cut **White** 圆, 抛光, 白色  
**5540-10L** 10" (25cm) Round Polished Cut **Black** 圆, 抛光, 黑色



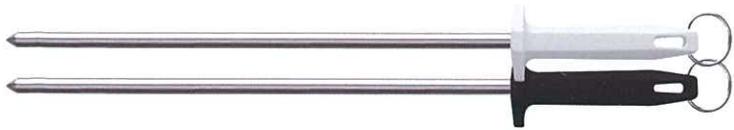
**W5540-12** 12" (30cm) Round Regular Cut **White** 圆, 白色  
**5540-12** 12" (30cm) Round Regular Cut **Black** 圆, 黑色



**W5540-12L** 12" (30cm) Round Polished Cut **White** 圆, 抛光, 白色  
**5540-12L** 12" (30cm) Round Polished Cut **Black** 圆, 抛光, 黑色



**W5540-14** 14" (35cm) Round Regular Cut **White** 圆, 白色  
**5540-14** 14" (35cm) Round Regular Cut **Black** 圆, 黑色



**W5540-14L** 14" (35cm) Round Polished Cut **White** 圆, 抛光, 白色  
**5540-14L** 14" (35cm) Round Polished Cut **Black** 圆, 抛光, 黑色

### Kitchen Shears 厨房剪



**W656** Take-A-Part Kitchen Shears **White**†\*  
 厨房多用剪, 白色

Also available in rounded tip:

同时具备圆头刀尖:

**W656R** Take-A-Part Kitchen Shears **White**†\*  
 Rounded Tip 圆头厨房多用剪, 白色



**666** Take-A-Part Kitchen Shears **Black**†\*  
 厨房多用剪, 黑色



**321** Poultry Shears **All Chrome**†\*  
 家禽剪(全镀铬)



**498-10** 10" (25 cm) Heavy Duty Bent Trimmers **Black**†\*  
 Knife Edge 重型剪刀-黑色

**498-12** 12" (30 cm) Heavy Duty Bent Trimmers **Black**†\*  
 Knife Edge 重型剪刀-黑色

### CushionPro Shears 舒适软柄剪刀



**970-6** 6" (15 cm) Bent Trimmers Knife Edge†\* 剪刀

**960-8** 8" (20 cm) Bent Trimmers Knife Edge†\* 剪刀

**990-10** 10" (25 cm) Bent Trimmers Knife Edge†\* 剪刀

**990-12** 12" (30 cm) Bent Trimmers Knife Edge†\* 剪刀

### Packaging Examples 包装范例



ANTIMICROBIAL HANDLES

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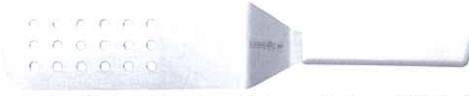
# Accessories



- W5689** 2 1/2" (6 cm) Mini Turner **White** 迷你铲 白色  
**5689** 2 1/2" (6 cm) Mini Turner **Black** 迷你铲 黑色  
**SCW5689** 2/card **White** 2片装 白色  
**SC5689** 2/card **Black** 2片装 黑色



- W5685** 6" (15 cm) x 3" (8 cm) Square End Turner **White** 方形铲 白色  
**5685** 6" (15 cm) x 3" (8 cm) Square End Turner **Black** 方形铲 黑色



- W5681** 8" (20 cm) x 3" (8 cm) Perforated Turner **White** 多孔铲 白色  
**5681** 8" (20 cm) x 3" (8 cm) Perforated Turner **Black** 多孔铲 黑色



- W5683** 8" (20 cm) x 3" (8 cm) Turner **White** 铲 白色  
**5683** 8" (20 cm) x 3" (8 cm) Turner **Black** 铲 黑色  
**Handles also available in** 同时具备以下颜色手柄:  
■ **R5683 Red** 红色 ■ **Y5683 Yellow** 黄色



- W5686** 4" (10 cm) x 3" (8 cm) Hamburger Turner **White** 汉堡铲 白色  
**5686** 4" (10 cm) x 3" (8 cm) Hamburger Turner **Black** 汉堡铲 黑色



- W5687** 5" (12 cm) x 4" (10 cm) Steak & Hamburger Turner **White** 牛排汉堡铲 白色  
**5687** 5" (12 cm) x 4" (10 cm) Steak & Hamburger Turner **Black** 牛排汉堡铲 黑色



- W5692-3** 3" (8 cm) Griddle Scraper **White** 刮刀 白色  
**5692-3** 3" (8 cm) Griddle Scraper **Black** 刮刀 黑色



- W5692-4** 4" (10 cm) Griddle Scraper **White** 刮刀 白色  
**5692-4** 4" (10 cm) Griddle Scraper **Black** 刮刀 黑色



- W5694** 2 1/4" (6 cm) x 4 1/2" (11 cm) Pie Server **White** 馅饼铲 白色  
**5694** 2 1/4" (6 cm) x 4 1/2" (11 cm) Pie Server **Black** 馅饼铲 黑色



- W5695** 3" (8 cm) x 5" (12 cm) Cake & Pie Server **White** 蛋糕馅饼铲 白色  
**5695** 3" (8 cm) x 5" (12 cm) Cake & Pie Server **Black** 蛋糕馅饼铲 黑色



- W5654-12** 12" (30 cm) Pot Fork **White** 锅叉 白色  
**5654-12** 12" (30 cm) Pot Fork **Black** 锅叉 黑色



- W5650-6** 6" (15 cm) Baker's Icing Spatula **White** 抹刀 白色  
**5650-6** 6" (15 cm) Baker's Icing Spatula **Black** 抹刀 黑色



- W5650-8** 8" (20 cm) Baker's Icing Spatula **White** 抹刀 白色  
**5650-8** 8" (20 cm) Baker's Icing Spatula **Black** 抹刀 黑色



- W5650-10** 10" (25 cm) Baker's Icing Spatula **White** 抹刀 白色  
**5650-10** 10" (25 cm) Baker's Icing Spatula **Black** 抹刀 黑色



- W5650-12** 12" (30 cm) Baker's Icing Spatula **White** 抹刀 白色  
**5650-12** 12" (30 cm) Baker's Icing Spatula **Black** 抹刀 黑色

- W5691-2 1/4**  
 2 1/4" (5 cm)

- Pizza Cutter **White**† 比萨轮 白色  
**5691-2 1/4 Black**† 比萨轮 黑色



- W5691-4**  
 4" (10 cm)

- Pizza Cutter **White**† 比萨轮 白色  
**5691-4 Black**† 比萨轮 黑色



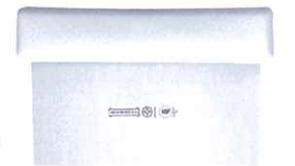
- W5691-5**  
 5" (12 cm)

- Pizza Cutter **White**† 比萨轮 白色  
**5691-5 Black**† 比萨轮 黑色



- W5697**

- 6" (15 cm) x 3" (8 cm)  
 Dough Cutter & Scraper  
**White** 面团切刀及刮刀 白色  
**5697 Black** 面团切刀及刮刀 黑色



- W5680-6 1/2** 6 1/2" (16 cm) Cleaver **White** 砍刀 白色  
**5680-6 1/2** 6 1/2" (16 cm) Cleaver **Black** 砍刀 黑色



- 5628-16** 16" (40 cm) Cheese Slicer **Black**†\* 乳酪切片刀



- 5682** 8" (20 cm) x 4" (10 cm) Poly Turner **Black**†\* 铲 黑色

# Cutlery Cases, Storage & Magnetic Bars 刀具手提袋, 刀架及磁铁



## Soft-Sided Cutlery Rolls 软背手提袋



**SCWH-7** Soft-Sided Cutlery Roll  
Holds 7 knives & has a bonus mesh tool pocket.  
可携7把刀及附额外一网状工具袋



**SCWH-12** Soft-Sided Cutlery Roll  
Holds 12 knives including a cleaver  
& has a bonus mesh tool pocket.  
可携12把刀(包括砍刀)及附额外一网状工具袋

## Hard-Sided Cutlery Cases 硬背手提袋



(product not included)  
不包括产品

**SCWH-9** Hard-Sided Cutlery Case  
Holds 10 knives, 3 pocket thermometers  
& has a bonus mesh tool pocket.  
Also includes detachable shoulder strap.  
可携10把刀, 3支温度计, 附额外一网状工具袋, 配备可拆肩带



(product not included)  
不包括产品

**SCWH-14** Hard-Sided Cutlery Case  
Holds 16 knives, 3 pocket thermometers,  
a full chef's uniform & has five miscellaneous slots  
as well as a detachable shoulder strap.  
可携16把刀, 3支温度计, 附额外  
一网状工具袋及连  
拉练口袋, 配备可拆肩带



**SCWH-16** Briefcase Style Cutlery Case  
Holds 10 knives, 3 pocket thermometers, 5 gadgets,  
a full chef's uniform & has five miscellaneous slots  
as well as a detachable shoulder strap.  
可携10把刀, 3支温度计, 5个小器具,  
全套厨师服及具备5个附加插口, 配备可拆肩带

## Storage 刀架



**KR-1** Knife Rack 刀架  
ABS Plastic 塑胶  
15" H x 16" W x 3" D  
(38 cm x 40 cm x 8 cm)  
(product not included)  
不包括产品

## Mag-Pro Magnetic Bars 磁铁



**5512** 12" (30 cm) Magnetic Bar 磁铁



**5518** 18" (45 cm) Magnetic Bar 磁铁



**5524** 24" (60 cm) Magnetic Bar 磁铁



**ARM30-12** 12" (30 cm) Magnetic Bar - Aluminum 铝



**ARM30-18** 18" (45 cm) Magnetic Bar - Aluminum 铝



**ARM30-24** 24" (60 cm) Magnetic Bar - Aluminum 铝

## Packaging & Merchandising Examples 包装及促销范例



STORAGE



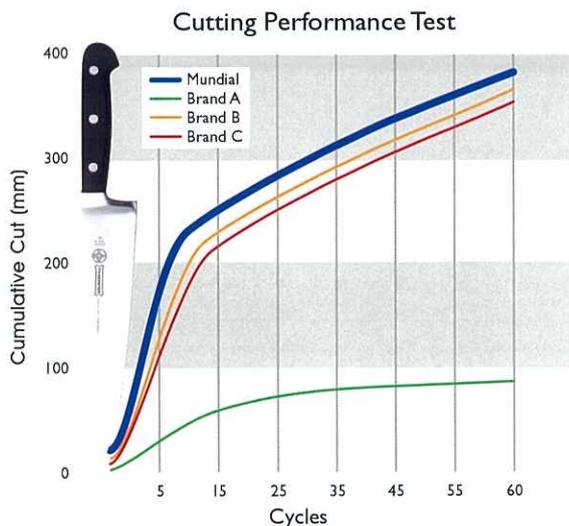
## Forged Cutlery 锻打厨刀

Designed - and independently verified to be **among the best in the world**

How do Mundial knives compare to other premium cutlery? In addition to our own extensive quality control procedures, Mundial regularly submits its products to an international independent testing facility. Its standardized testing methodologies continue to show that Mundial knives are among the best in the world.

### 国际测试证明 蒙迪奥是世界上最优秀的品牌之一

我们拥有最严谨的生产品质控制程序。此外，我们定期把产品送到国际认可独立机构作测试。严格的测试结果证明蒙迪奥的厨刀在世界上最优秀的厨刀品牌行列中占有重要一席！



### The value of a forged knife

Mundial forged knives are manufactured in a process that combines innovative technology with Old World tradition and expertise. In the forging process, steel is heated to an extremely high temperature, set into a die and hammered into the shape of the basic blade. Following a process of heating and cooling, the forged blade is ground to create a full taper to the cutting edge. The result is a stronger, thicker, more resilient blade that flares smoothly at the heel to blend into the shape of the handle. Cutlery that is forged offers an array of key benefits including greater tensile strength, increased durability, lasting sharpness and better balance and control.

### 锻打厨刀的价值

蒙迪奥厨刀的生产过程揉合了尖端技术及历史悠久的传统和专业。在锻打过程中，把钢体加热至极高高温到发红，放到模具中，然后用高压汽锤打出基本厨刀形状。经过反复的热处理及冷处理后，刀具再经多次研磨而成刃口。整个繁复的生产过程的结晶品是一把设计匠心独运及卓越功能兼备的厨刀。锻打厨刀的优点是强度高，拉力强，坚固耐用，刃口锋利度维持更久，使用手感更好。

HOW DOES A PERFECT KNIFE COME TOGETHER?



#### HANDLE 刀柄

DESIGNED TO SECURELY HOLD THE FULL TANG, ONE OF THE MOST AUTHENTIC PARTS OF A FORGED KNIFE. OUR HANDLES ARE ERGONOMICALLY DESIGNED AND CRAFTED FOR COMFORT AND LONG LIFE.

精密设计确保使用时牢固安全的同时，更符合人体力学原理，使用舒适，不易疲倦。

#### STEEL DEVELOPMENT 钢

MUNDIAL'S CHROME MOLYBDENUM STAINLESS STEEL IS PROCESSED TO PROVIDE THE BEST COMBINATION OF EDGE RETENTION AND SHARPENING EASE.

采用 Chrome Molybdenum 不锈钢，在维持刃口锋利度更久的同时，也便利了打磨刃口。

#### EDGE 刃口

EVERY MUNDIAL KNIFE IS HAND SHARPENED AND INDIVIDUALLY TESTED FOR ULTIMATE PERFORMANCE.

每一把都是手工抛磨并经独立品质测试。

#### BOLSTER 靠枕

THE MAIN FEATURE OF ANY TRULY FORGED KNIFE. IT ENSURES BALANCE AND PROTECTION.

锻打厨刀最主要的特点，确保刀身平衡及使用 时提供手指的保护。

#### BLADE DESIGN 刀身设计

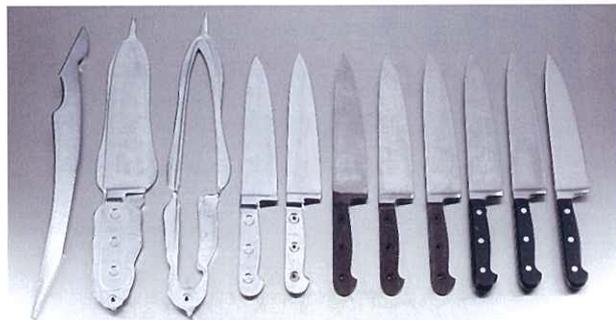
MUNDIAL'S COMPUTER-AIDED DESIGN PROCESS CREATES THE PERFECT SHAPE FOR CHOPPING, DICING AND SLICING.

电脑程式辅助设计出适合砍、剥及切片等各种功能的完美刀身形状。

#### BLADE GRINDING 刀身研磨

COMPUTERIZED GRINDING AND POLISHING MACHINES ENSURE PRECISE TAPERING FROM TIP TO BOLSTER.

电脑化打磨及抛光机确保了从刀尖到靠枕每处的精密角度。



# 5100 Series Black / Forged Cutlery



**BP5111-3 1/2** 3 1/2" (8 cm) Paring  
果刀



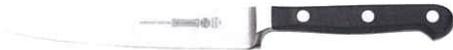
**BP5111-4** 4" (10 cm) Paring  
果刀



**BP5128-5E** 5" (12 cm) Steak - Serrated Edge  
牛排刀-带锯齿



**BP5114-6** 6" (15 cm) Boning  
去骨刀



**BP5111-6** 6" (15 cm) Utility  
多用刀



**BP5111-6E** 6" (15 cm) Utility - Serrated Edge  
多用刀-带锯齿



**BP5109-7** 7" (18 cm) Santoku  
日式刀



**BP5109-7GE** 7" (18 cm) Santoku - Hollow Edge  
日式刀-带凹槽



**BP5121-8E** 8" (20 cm) Bread - Serrated Edge  
面包刀-带锯齿



**BP5127-10E** 10" (25 cm) Slicing - Serrated Edge\*  
切片刀-带锯齿



**BP5110-6** 6" (15 cm) Chef's  
厨师刀



**5100-7 7 Piece Block Set**  
3 1/2" (8 cm) Paring  
6" (15 cm) Utility - Serrated Edge  
8" (20 cm) Chef's  
8" (20 cm) Bread - Serrated Edge  
10" (25 cm) Steel  
Kitchen Shears  
Wood Block



**5100-10 10 Piece Block Set**  
2 1/2" (6 cm) Peeling  
3 1/2" (8 cm) Paring  
6" (15 cm) Utility - Serrated Edge  
8" (20 cm) Chef's  
8" (20 cm) Carving  
8" (20 cm) Bread - Serrated Edge  
10" (25 cm) Steel  
Carving Fork - Straight  
Kitchen Shears  
Wood Block



**5100-12 12 Piece Block Set**  
2 1/2" (6 cm) Peeling  
3 1/2" (8 cm) Paring  
6" (15 cm) Utility - Serrated Edge  
6" (15 cm) Chef's  
7" (18 cm) Santoku - Hollow Edge  
8" (20 cm) Chef's  
8" (20 cm) Bread - Serrated Edge  
8" (20 cm) Carving - Hollow Edge  
10" (25 cm) Steel  
Carving Fork - Straight  
Kitchen Shears  
Wood Block



**5001-2**  
2 Piece Carving Set  
8" (20 cm) Carving  
Carving Fork - Straight



**5000-3**  
3 Piece Starter Set  
4" (10 cm) Paring  
6" (15 cm) Utility - Serrated Edge  
8" (20 cm) Chef's



**5000-3GE**  
3 Piece Starter Set  
3 1/2" (8 cm) Paring  
6" (15 cm) Utility - Serrated Edge  
7" (18 cm) Santoku - Hollow Edge



**5130-5E**  
4 Piece 5" (12 cm)  
Steak Knife Set  
Serrated Edge

FORGED

# 锻打厨刀 - 5100 黑色系列



**BP5110-8** 8" (20 cm) Chef's  
厨师刀



**BP5110-10** 10" (25 cm) Chef's  
厨师刀



**BP5111-8** 8" (20 cm) Carving  
肉刀



**BP5140-10** 10" (25 cm) Sharpening Steel  
磨刀棒



**BP5150-6** 6" (15 cm) Light Cleaver\*  
小砍刀



**BP5153** Carving Fork - Straight\*  
直肉叉



**BP5158** Cook's Fork - Curved  
弯厨叉



**BP5102** Vegetable Peeler\*  
蔬果削皮刀



**BP5104** Dough Cutter\*  
面团切割刀



**BP5106** Apple Corer\*  
挖核器



**BP5107** Lemon Zester\*  
柠檬刨丝器



**BP5108** Melon Baller\*  
果挖

\*Not Forged

FORGED



**5100-16** 16 Piece Block Set  
2 1/2" (6 cm) Peeling, 3 1/2" (8 cm) Paring,  
(4) 4" (10 cm) Steak - Serrated Edge,  
6" (15 cm) Utility - Serrated Edge,  
6" (15 cm) Chef's, 7" (18 cm) Santoku -  
Hollow Edge, 8" (20 cm) Chef's,  
8" (20 cm) Bread - Serrated Edge,  
8" (20 cm) Carving - Hollow Edge,  
10" (25 cm) Steel, Carving Fork - Straight,  
Kitchen Shears & Wood Block



**5100-24** 24 Piece Block Set  
2 1/2" (6 cm) Peeling, 3 1/2" (8 cm) Paring,  
(8) 4" (10 cm) Steak - Serrated Edge, 6" (15 cm)  
Utility - Serrated Edge, 6" (15 cm) Boning,  
6" (15 cm) Chef's, 6" (15 cm) Cleaver, 7" (18 cm) Fillet  
- Flexible, 7" (18 cm) Santoku - Hollow Edge,  
8" (20 cm) Chef's, 8" (20 cm) Bread - Serrated Edge,  
8" (20 cm) Carving - Hollow Edge,  
10" (25 cm) Chef's, 10" (25 cm) Steel, Carving Fork -  
Straight, Kitchen Shears & Wood Block



**51-982**  
10 Piece Executive Chef's Set  
3 1/2" (8 cm) Paring  
6" (15 cm) Utility  
6" (15 cm) Boning - Flexible  
8" (20 cm) Bread - Serrated Edge  
10" (25 cm) Chef's  
10" (25 cm) Carving  
Carving Fork - Straight  
10" (25 cm) Steel  
Kitchen Shears & Cutlery Case



**51-984**  
11 Piece Executive Chef's Set  
2 1/2" (6 cm) Peeling  
3 1/2" (8 cm) Paring  
6" (15 cm) Utility  
6" (15 cm) Boning - Flexible  
7" (18 cm) Santoku - Hollow Edge  
8" (20 cm) Bread - Serrated Edge  
10" (25 cm) Chef's  
10" (25 cm) Carving  
Carving Fork - Straight  
10" (25 cm) Steel & Cutlery Case

# Knife Storage & Cutting Boards 刀架及砧板

**MUNDIAL**  
Gourmet



**2800BLOCK**  
Solid Wood Block - 9 Slots  
Holds Olivier, Future  
& Elegance Knives  
实木木架-9插口



**KB-9**  
Solid Wood Block - 9 Slots  
Holds 5100 Series Black, White, Red  
实木木架-9插口



**R5100BLOCK**  
Solid Wood Block - 9 Slots 实木木架-9插口  
White-Washed Finish 磨白处理  
Holds Knives from all Mundial  
Fully Forged Lines



**4100-10BLOCK**  
Designer Wood Block - 9 Slots  
时尚木架-9插口  
Gray Metallic Finish 金属灰处理  
Holds Future & Elegance Knives



**6100BLOCK**  
Solid Wood Block - 9 Slots  
Holds Future & Elegance Knives  
实木木架-9插口



**KB-23**  
Solid Wood Block - 23 Slots 实木木架-23插口  
Holds Knives from all  
Mundial Fully Forged Lines



**CB-1**  
Solid Wood Cutting Board  
12" L x 10" W x 1" H  
(30 cm L x 25 cm W x 2 cm H)  
实木砧板



**CB-2**  
Solid Wood Cutting Board  
16" L x 12" W x 1" H  
(40 cm L x 30 cm W x 2 cm H)  
实木砧板



**CB-3**  
Solid Wood Cutting Board  
20" L x 14" W x 1" H  
(50 cm L x 35 cm W x 2 cm H)  
实木砧板



**KST-1**  
Solid Wood In-Drawer  
Knife Storage Tray  
4 Large Slots, 6 Small Slots  
and 1 Steel Slot  
17" L x 7" W x 2" H  
(42 cm L x 18 cm W x 5 cm H)  
(knives not included)  
实木抽屉刀架托盘



**KST-2**  
Solid Wood In-Drawer  
Knife Storage Tray  
6 Large Slots, 8 Small Slots  
and 1 Steel Slot  
17" L x 9" W x 2" H  
(42 cm L x 23 cm W x 5 cm H)  
(knives not included)  
实木抽屉刀架托盘



**PB-2**  
Carving Set Presentation Box  
Holds all Mundial 8" (20 cm)  
Forged Carving Knives & Carving Forks  
(except Olivier)  
烤肉套装展示盒



**PB-8**  
Steak Knife Set Presentation Box  
Holds all Mundial 4" (10 cm) & 5" (12 cm)  
Forged Steak Knives (8 pieces)  
牛排刀套装展示盒

**PB-2A**  
Carving Set Presentation Box  
Holds Olivier 8" (20 cm)  
Forged Carving Knife & Carving Fork  
烤肉套装展示盒

STORAGE

Distributed By / 经销商:



**Mundial Co Limited**

19th Floor, No. 9 Wing Hong Street, Cheung Sha Wan, Kowloon, Hong Kong

**蒙迪奥有限公司**

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