

SHAPING THE GLOBAL KNIFE MARKET



Richardson  
Sheffield  
Since 1839

See your  
kitchen in  
a whole  
new light





# Shaping the global knife market since 1839

**DID YOU KNOW**

It was Richardson Sheffield who introduced the very first wooden knife block in the 1960s?

—  
Laser was the fastest selling knife in the world when it was launched in 1979.

Knives are what we know and love, but a few other things are important to us too.

Like always thinking ahead and challenging ourselves to bring sharp, exciting and on-trend designs to your kitchen.

We also believe that choice and value should go hand-in-hand, so whatever your taste and budget, you'll find something to suit.

And although we're knife experts we always make sure we talk your language and get straight to the point.

All of us at Richardson Sheffield are proud of our reputation as a leading British brand, and it's our mission to make beautiful, top quality design accessible and affordable for everyone.

Based in Sheffield, England, we've been shaping the future of the global knife market with our iconic and leading edge products since 1839. This rich heritage gives us unparalleled expertise and unrivalled specialist knowledge, as well as a name that's synonymous with uncompromising quality, smart design and technological innovation.

Today our designs range from accessible starter sets to top-notch knives for professional chefs – offering superior quality and value at every level. And we're always evolving our range to bring the latest trends and next generation of knives into your home.

That's why you'll see vibrant pops of colour and head-turning contemporary designs amongst the ground-breakers and classics.

Each knife is exceptionally hand finished using only the finest materials for lasting performance and durability. Our 1839 collection is 100% made in Sheffield where all the design, branding and packaging magic also happens. The rest of our ranges are manufactured to extremely high quality standards around the world. But regardless of the location, every production run is carefully checked by our own qualified inspectors to ensure that it has been made to Richardson Sheffield's demanding quality levels.

So, if you're longing to get slicing and dicing and are looking for knives fit for the job, then you've come to the right place.

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# Knives made easy

There's a lot to think about when buying knives. How many do I need? What quality do I need? Are they easy to take care of? What sort of range would suit my style and my budget?

Here at Richardson Sheffield, our unrivalled knowledge of the knife market, means we can offer expert advice, lots of inspiration and help to make shopping even easier. Let's start by giving you a crash course in knives...



## BLADE

The blade usually tapers from the heel to the tip, ending in a point and consists of a spine on top and a sharp cutting edge below. The bolster connects the blade to the handle. This raised section creates a useful finger guard and provides an essential centre of balance and strength to the knife.

## KNIFE MANUFACTURING

There are three basic blade types:

### EDGE GROUND

The blade is straight sided with an edge that is ground directly onto it. The Laser ranges from Richardson Sheffield have edge ground blades with their unique 'never needs sharpening' blade technology.

### HOLLOW GROUND

The blade has a concave, bevelled edge on either side that allows for a finer cut. Our Cucina range features these quality blades.

### TAPER GROUND

The blade decreases in size from the top of the blade to the cutting edge. This type of blade is more stable due to its rigid structure and is made to withstand more use, cutting cleanly when slicing or chopping. Richardson Sheffield use the superior taper ground blades for all of their other knife ranges – Midori, 1839, R:Vision, Kyu, Scandi, Forme Contours, Nomad, Sense, Fusion and Nox.

## MATERIALS

There are three main types of steel for making knives:



### DAMASCUS STEEL

Created by meticulously folding and forging layers of high carbon stainless steel, this traditional technique produces the unmistakable 'Damascus' effect that you'll find on our beautiful Midori range. The ultimate in luxury, these hand finished blades are exceptionally durable with an incredibly fine and effective cutting edge.



### CHROME MOLYBDENUM VANADIUM X50CrMoV15

For a truly premium knife, blades are manufactured from the top quality Chrome Molybdenum Vanadium (MoV) high carbon stainless steel. These blades are significantly harder and designed to stay much sharper. 1839, R:Vision, Kyu and Scandi all have superior MoV blades.



### MARTENSITIC

Most knife blades are made from high quality Martensitic stainless steel which contains a higher percentage of carbon in the alloy compound. The carbon increases hardness allowing the blade to sustain the many tasks undertaken in the kitchen. Velocity, Nomad, Forme Contours, Sense and Fusion are the Richardson Sheffield ranges with blades crafted from Martensitic stainless steel.

## HANDLES

When we're describing handles, we use the word 'ergonomically' rather a few times. But, because you do use a knife day in day out, the 'comfy to hold, even after I've chopped up a whole bag of carrots test' is fairly important. As is safety, non-slip and hygiene, all of which we take into account when designing your knife. Plus, all of our handles are made to be long lasting, whether riveted or permanently bonded.

Another phrase you'll hear about handles is 'full tang.' The tang is part of the blade that continues into the handles. Full tang knives provide greater balance and make the knife easier to rock when chopping. Many of our knives have a full tang and one of the best examples of this is our Kyu collection. Look at the first picture on the left side of the page and you'll see the steel tang flowing together with the handle.

## STRENGTH

The hardness of a blade can be measured and given a Rockwell Value; this measures the material's resistance to indentation under controlled conditions. The higher the Rockwell number, the harder the material. The British standard is 52HRC or 48HRC for a serrated edge blade. All of our premium knife ranges are significantly above the British standard giving you the reassurance of superior quality.

# There are six main knife types



### PARING KNIFE

Has a 8-10cm blade and is used for peeling fruit and vegetables, as well as top and tailing them.



### ALL PURPOSE KNIFE

A 13cm blade that cuts, slices and trims meats, vegetables and sandwiches.



### SANTOKU KNIFE

A Japanese-style knife similar to a narrow cleaver and can be used for chopping, dicing and mincing, hence its name which means 'three virtues'.



### COOK'S KNIFE

A very versatile knife with a wide tapering blade enabling the cook to rock the knife when slicing and dicing, while the heel protects the knuckles.



### CARVING KNIFE

Has an 20-35cm blade which can have serrated or non-serrated edges, for carving and slicing meats, larger fruit, boneless roasts and poultry.



### BREAD KNIFE

Has a rigid 20-23cm blade with serrations to break into the crust and slice without tearing the bread.

For the more dedicated enthusiast we also offer a series of knives and accessories specifically designed for more specialist tasks.



### PEELING KNIFE

A 8.5cm blade with a carefully designed curved edge that makes it perfect for cutting, peeling or slicing vegetables.



### BONING KNIFE

The Boning knife employs a narrow blade to enable it to negotiate the complex profile of bones.



### SHARPENING STEEL

Top quality Sharpening Steel, designed to be used little and often to make sure your knives remain in prime condition.



### CHOPPER

Designed to cut through boned joints or vegetables, using its sheer weight. An essential for any chef who prepares their own meat.



### FILLETING KNIFE

With a long, narrow and flexible blade which can move along the backbone of the fish with ease and accuracy.



### NAKIRI Knife

A beautiful Japanese style knife, perfect for slicing and chopping all types of vegetables.



# Expert Knives



**High performance  
knives ideal for  
cooking the finest  
ingredients.**

Superior quality  
and craftsmanship  
to match your  
culinary skills.







Midori is our celebration of the expertise and painstaking craftsmanship of the past. Once used, never forgotten. It's certainly worth the effort.

## Pure luxury

Expertly hand crafted from 67 layers of Japanese Damascus steel, this knife represents the peak of perfection. Meticulously folded and forged to create a blade of exceptional quality and absolute beauty. Since Medieval times, Damascus steel has been used by sword makers for its legendary sharpness. Today it's more than a match for our culinary battles but still greatly revered as one of the best knives in the world.

**WHAT'S IN A NAME?**  
Midori comes from the Japanese word for green. Chosen of course because of the beautiful green hue in its distinctive micarta handle.

### LOOSE KNIVES



Parer R110/117    All Purpose R110/116    12.5cm Santoku R110/160    17.5cm Santoku R110/161    Carving R110/196

### THE DETAILS



**LAYER ON LAYER OF SUPREME QUALITY**

Look closely at the beautiful grain on the blade. Its mesmerising and unmistakable 'Damascus' effect gives the blade exceptional hardness and durability.

**THE GOLD STANDARD**

Represents the finest grade stainless steel that is used in traditional Damascus blades. A unique formulation with a high carbon content retains its cutting edge and is corrosion resistant.

**EXCEPTIONAL ROCKWELL HARDNESS RATING**

At 60HRC, Midori has the highest hardness rating of any Richardson Sheffield knife.

**PRECISION TAPER GROUND BLADE**

Hand finished every step of the way, the blade is sharpened to an incredibly fine point.

**DISTINCTIVE MICARTA HANDLE**

The striking micarta handle is made from a thoroughly modern material that moulds into the shape of your hand, but is styled in the traditional way to echo the wood that was originally used in Japanese knives.

**HAND WASH RECOMMENDED**



Each knife comes with a luxury wooden case



Micarta handle detail



Blade detail



Richardson Sheffield,  
our name, our heritage,  
our inspired 1839 design.



R839

## A great British design which wears its name with pride

1839 was the start of a new chapter for Richardson Sheffield. One which began at the heart of the steel industry and is proud to return home in the 21st Century. Made in Sheffield by master craftsmen, each knife is hand finished to exacting quality standards. With beautifully shaped Rosewood handles and exceptional quality MoV stainless steel, 1839 marries perfectly both tradition and modernity.

### LOOSE KNIVES



Parer R839/117   All Purpose R839/116   20cm Cook's R839/132   Carving R839/196   Bread R839/191   Filleting R839/141



MADE WITH  
PRIDE IN  
SHEFFIELD  
ENGLAND



Rosewood handle detail

### AN INVESTMENT IN GREAT BRITISH DESIGN

At Richardson Sheffield, we are proud to invest in great British design and manufacturing. 1839 celebrates the craftsmanship of the past and helps to ensure that knife making in Sheffield is kept very much alive and well for the future.

### THE DETAILS



#### CHROME MOLYBDENUM VANADIUM HIGH CARBON STAINLESS STEEL BLADE

A much stronger, harder blade with added stain inhibitors. A full tang gives each knife exceptional strength, resilience and control.

#### SUPERIOR ROCKWELL HARDNESS RATING OF 55HRC

The standard is 52HRC, so 1839 is definitely the best of British and proud to be anything but standard!

#### LUXURY ROSEWOOD HANDLES

A distinctive and richly hued timber with a beautiful grain, each one as unique as the cut of wood. Naturally sculpted to be beautiful to hold and to gain its own individual patina over the years.

#### PRECISION TAPER GROUND BLADE

Tapering from the top of the blade to the cutting edge for effortless precision cutting, greater stability and durability.

#### TRADITIONAL RIVET DESIGN

The small rivets hold the full tang blade firmly in place and match the angle of the blade. Their design pays homage to the traditional style that is the classic trademark of Sheffield knife makers.

#### HAND WASH

Our 1839 knives have been crafted using time honoured techniques. Take a little extra care and hand wash them, to ensure they look good for many years to come.





Richardson  
Sheffield  
Since 1839

# Enthusiast Knives



Stylish designs  
for the  
enthusiastic  
home cook.

Our modern  
selection brings  
together what  
we do best.





By looking forward and focusing on new designs for the next decade, Richardson Sheffield will remain at the very top of its game for years to come.



R-Vision 5 Piece Knife Block Set  
R130/K20

# R:VISION

R130

## Shaping the future with pure quality and design

At Richardson Sheffield, our vision is to deliver something truly unique to the marketplace and into the 21st century home. This supremely elegant knife pays homage to the classic rivet handled style, but has been beautifully evolved to create a luxury, pioneering and contemporary design that delivers exceptional performance.

### KNIVES INCLUDED



Parer All Purpose 20cm Cook's Carving Bread



GERMAN DESIGN AND STEEL



5 Piece Knife Block Set  
R130/K20

### TRICKS OF THE TRADE

Watch any chef and you'll notice how they rock their knives backwards and forwards. Knives like R:Vision are specially shaped so you can cut with safety and minimise hand fatigue.

### THE DETAILS



#### CHROME MOLYBDENUM VANADIUM HIGH CARBON STAINLESS STEEL BLADE

Manufactured from the very finest quality German steel to create a much stronger, harder blade, which is also less prone to staining.

#### SUPERIOR ROCKWELL HARDNESS RATING OF 55HRC

The British standard is 52HRC, so R:VISION from Richardson Sheffield has set its sights even higher to give you the ultimate blade.

#### PRECISION TAPER GROUND BLADE

Expertly engineered, the blade tapers from the spine to the cutting edge, giving you effortless precision cutting, greater stability and durability.

#### ERGONOMICALLY DESIGNED HANDLE

Both pleasing to the eye and supremely comfortable in the hand, the luxury handle gives you a really secure grip and makes every day kitchen tasks a pure joy.

#### DISHWASHER SAFE

#### AVAILABLE AS

5 Piece Knife Block Set – R130/K20  
Comprising of Parer, All Purpose, 20cm Cook's, Carving, Bread Knife



Japanese culture is one of the most ancient civilisations and yet it leads the world with a futuristic take on design. Respecting the past, but embracing tomorrow, now that's an inspiring way to think!



Kyu 5 Piece Knife Block Set  
R140/360KA4

# Kyu 弓

R140

## Japanese style and Western innovation

The next generation of knives from Richardson Sheffield is taking Japanese design forward in a bold new direction. Kyu is a fluid and amorphic shape which echoes the traditional Japanese bow with its graceful, yet powerful form. A truly unique knife which harnesses the strength and durability of its 21st Century materials, but still embraces the spirit of Japanese culture in an exciting and innovative new design.

### THE 3 VIRTUES

Santoku knives originated in Japan and loosely translated Santoku means 3 virtues: its superior slicing, dicing and mincing abilities. A great all purpose knife with an easy to recognise scalloped or 'granton' edge which helps stop food from sticking.

### LOOSE KNIVES



Parer R140/117 All Purpose R140/116 12.5cm Santoku R140/160 17.5cm Santoku R140/161 15cm - 2.5mm Chopper R140/019 15cm - 3.5mm Chopper R140/020 17.5cm Nakiri R140/214



20cm Cook's R140/132 Carving R140/196 Bread R140/191 5 Piece Knife Block Set R140/360KA4 3 Piece Starter Set R140/004

### THE DETAILS



#### CHROME MOLYBDENUM VANADIUM HIGH CARBON STAINLESS STEEL BLADE

Quite simply the finest quality steel to create much harder, stronger blades that also have significantly greater corrosion resistance.

#### SUPERIOR ROCKWELL HARDNESS RATING OF 55HRC

Significantly above the British standard of 52HRC, Kyu gives you guaranteed performance.

#### PRECISION TAPER GROUND BLADE

The blade tapers from the spine to the cutting edge, for effortless precision cutting, as well as greater stability and durability.

#### SATIN POLISHED HANDLES

#### DISHWASHER SAFE

#### AVAILABLE AS

5 Piece Knife Block Set – R140/360KA4  
Comprising of Parer, All Purpose, 17.5cm Santoku, Carving and Bread Knife.

3 Piece Starter Set – R140/004  
Comprising of Parer, All Purpose and 17.5cm Santoku.



Scandi living is rooted in the Scandinavian lifestyle, from hygge and fika to carefully decorated homes. Scandi celebrates the simple elegance of the Scandinavian lifestyle.



Scandi 5 Piece Knife Block Set R095/K20

# SCANDI

R095

## Naturally inspired form and superior function

With the natural texture of the carbonised ash wood grain and sharp angular form, we've captured the classic simplicity and warmth of Scandi design. Exceptional quality products that work beautifully to enrich everyday life.

### BLENDING NATURAL TEXTURES WITH EXCEPTIONAL DESIGN

Our Scandi range brings classic minimalism into the heart of your home. Built to last, its simplicity belies the precision, skill and quality materials that make up each piece. Inspiration for foodies and classic design aficionados, who know that form and function should always go hand-in-hand.

### LOOSE KNIVES



Parer R095/117 All Purpose R095/116 12.5cm Santoku R095/160 17.5cm Santoku R095/161 15cm Cook's R095/114 20cm Cook's R095/132 Carving R095/196 Bread R095/191

### THE DETAILS



#### PREMIUM QUALITY MOLYBDENUM VANADIUM HIGH CARBON STAINLESS STEEL BLADE.

Quite simply the finest quality steel to create much harder, stronger blades that also have significantly greater corrosion resistance.

#### SUPERIOR ROCKWELL HARDNESS RATING OF 55HRC

A much stronger, harder blade which is less prone to staining.

#### FINE TAPER GROUND BLADE

Expertly engineered, the blade tapers from the spine to the cutting edge for effortless precision cutting, greater stability and durability.

#### CARBONISED ASH WOOD

An advanced process which not only gives the wood a more intense colour, but fully penetrates the wood making it stronger and more resistant to water.

#### CLASSIC RIVETED HANDLES

With a rich wood grain and unique rivets design for a comfortable and practical hold.

#### HANDWASH ONLY

#### AVAILABLE AS

- 5 Piece Knife Block Set – R095/K20  
Comprising of Parer, All Purpose, 20cm Cook's, Carving and Bread Knife.
- 4 Piece Steak Knife Set – R095/BR4
- 3 Piece Starter Set – R095/K99  
Comprising of Parer, All Purpose and 15cm Cook's Knife.



5 Piece Knife Block Set R095/K20 4 Piece Steak Knife Set R095/BR4 3 Piece Starter Set R095/K99



## Superior design for the modern kitchen

A knife block that is well designed and multifunctional in use, the Velocity knife block brings you both. The use of stronger materials and the integrated sharpener make this a real kitchen hero. It has all the knives you need to prepare your food effortlessly, designed with a red and black full tang riveted handle. This sleek rubberwood block is titled for an optimal user friendly sharpening experience.

### KNIVES INCLUDED



Parer All Purpose 20cm Cook's Carving Bread

### THE VELOCITY IS A TRUE EYECATCHER IN YOUR KITCHEN

This product has everything you need in a knife block; five high quality knives for every food preparation and a built-in sharpener so you can keep your knives as new with one stroke.

### THE DETAILS



#### STRONG INJECTED DUO COLOUR HANDLE

In black and red

#### INTEGRATED KNIFE SHARPENER

For a lifetime use

#### RUBBERWOOD BLOCK

With pine wood core

#### DISHWASHER SAFE

#### AVAILABLE AS

5 Piece Knife Block Set – R123/K20  
Comprising of Parer, All Purpose, 20cm Cook's, Carving and Bread Knife.



## Discover the outdoors inside

Combining stylish design and natural materials, the Nomad knife stand is a true eyecatcher in your kitchen. Explore your inner chef with this 5 piece knife set that fits seamlessly into a light and clean interior. The use of high quality stainless steel and carbonised bamboo handles ensure an exceptional cooking experience. The strong magnets and the stable base keep the knives safely in place, whilst showing off its sharp design.

### PRACTICAL, STYLISH DESIGN WITH A WARM LOOK AND FEEL

We believe lasting quality always go hand in hand with practical and stylish designs. Our knives have been expertly crafted from the finest materials to bring smart, useful and inspiring ideas into your home.

### KNIVES INCLUDED



Parer All Purpose 20cm Cook's Carving Bread

### THE DETAILS



#### NATURE INSPIRED DESIGN

With high quality knives

#### STRONG MAGNETIC KNIFE STAND

That keeps the knives safely in place

#### FINE TAPER GROUND BLADE

With matt stainless steel finish

#### CARBONISED BAMBOO HANDLES

#### STABLE STAINLESS STEEL BASE

#### HANDWASH ONLY

#### AVAILABLE AS

5 Piece Knife Block Set – R111/K20  
Comprising of Parer, All Purpose, 20cm Cook's, Carving and Bread Knife.





forme  
CONTOURS

## Curves in all the right places

With its clean confident lines, the sleekly styled bamboo wood block is the perfect home for your FormeContours knife collection. Like a steel hand in a silk glove, FormeContours has always had curves in all the right places and a inner strength that belies its graceful silhouette. Now the shapely new contours follow its sinuous shape and make it even more tactile.

### FORME CONTOURS IS THE ORIGINAL DESIGNER STAINLESS STEEL KNIFE

With a tactile handle to appeal to our sense of touch, and streamlined curves to appeal to our sense of style. Perfectly formed with a seamless full tang stainless steel structure, it had an inner strength that belies its graceful silhouette.

#### LOOSE KNIVES



Parer R011/117 All Purpose R011/116 15cm Cook's R011/114 20cm Cook's R011/132 Carving R011/196 Bread R011/191

#### THE DETAILS



#### HIGH QUALITY MARTENSITIC STAINLESS STEEL BLADE

Stays sharper for all-round lasting performance.

#### PRECISION TAPER GROUND BLADE

Expertly engineered, the blade tapers from the spine to the cutting edge for effortless precision cutting, greater stability and durability.

#### BEAUTIFUL, ERGONOMICALLY DESIGNED HANDLE

Formed from a single piece of stainless steel, our sensory touch handle moulds beautifully into your hand, giving you a real sense of comfort and control.

#### DISHWASHER SAFE

#### AVAILABLE AS

5 Piece Knife Block Set – R011/K21  
Comprising of Parer, All Purpose, 20cm Cook's, Carving and Bread Knife.



5 Piece Knife Block Set R011/K21

Make sure you've got your finger on the pulse with this stylish design. The classic curves of Forme enhanced with stunning contours.



With its modern geometric design and bold industrial look, Sense is the peak of performance and precision.



Sense 5 Piece Knife Block Set  
R166/K20

# SENSE

R166

## Sense of touch

With its strong geometric silhouette in hardwearing natural wood this Sense knife block brings a bold industrial look to the kitchen. The warm textures contrasting perfectly with cooler touched of stainless steel. The knives have a tactile diamond cut, textured finish handle. A distinctive micro texture that feel secure in the hand and highlights the smooth stone finish blade.

### THE PERFECT ADDITION TO A MODERN KITCHEN ENVIRONMENT

Sense looks great and feels even better. Designed to enhance our sense of touch and to elevate even the simplest of prepping and cutting tasks.

### KNIVES INCLUDED



Parer All Purpose 20cm Cook's Carving Bread

### THE DETAILS



#### HIGH QUALITY MARTENSITIC STAINLESS STEEL BLADE

Stays sharper for all-round lasting performance.

#### PRECISION TAPER GROUND BLADE

Expertly engineered, the blade tapers from the spine to the cutting edge for effortless precision cutting, greater stability and durability.

#### ERGONOMICALLY TEXTURED HANDLES

An exciting twist to appeal to our sense of touch and style.

#### DISHWASHER SAFE

#### AVAILABLE AS

5 Piece Knife Block Set – R166/K20  
Comprising of Parer, All Purpose, 20cm Cook's, Carving and Bread Knife.



5 Piece Knife Block Set  
R166/K20



Forget multicolour, think monochrome!  
Our cool and stylish Seasons MONO set  
quite simply speaks for itself.



Seasons 5 Piece Knife Block Set  
R120/Z41

# Seasons

## MONO

R120

## Making our mark with Season's Mono

The exciting Mono collection is all about sophisticated cool. Sleek and minimal, its smart graduated palette is perfect for those who want to make a bold statement, but prefer a more understated look. Finding the right knife is simply black and white with our ingeniously designed stand. Its quirky chalk outlines follow the contours of each knife, so you'll always find the most fitting place for them.

### GET YOUR 5 A DAY!

We're great believers in this and our Seasons range has 5 essential knives to help you to create the perfect recipes.

### KNIVES INCLUDED



Parer All Purpose 12.5cm Santoku 17.5cm Santoku Bread



DESIGNED  
IN BRITAIN

### THE DETAILS

NS

#### NON-STICK BLADE WITH A SUPERIOR CUTTING EDGE

A high carbon stainless steel blade with a non-stick coating, that not only looks great, but helps the knife glide through food with ease.

#### SUPERIOR TAPER GROUND BLADE

Perfectly crafted, the blade tapers from the spine to the cutting edge, giving you effortless precision cutting, greater stability and durability.

#### SOFT TOUCH HANDLE

Ergonomically designed soft touch handles, which are supremely comfortable and ensure a secure grip even when wet.

#### DISHWASHER SAFE

#### AVAILABLE AS

5 Piece Knife Block Set – R120/Z41  
Comprising of Parer, All Purpose,  
20cm Cook's, Carving and Bread Knife.



5 Piece Knife Block Set  
R120/Z41





# Fusion

R170

## A trio of modern textures

The sleek oval block takes its cues from soft curves of architecture and the trend for mixed materials to create our pared back Fusion Fashion Block. Merging together a modern mix of cool white, radiant silver and Scandi wood for modernism with a touch of warmth. Gently arched knives in simple white and stainless steel complete this effortlessly contemporary look.

### KNIVES INCLUDED



Parer All Purpose 20cm Cook's Carving Bread



**MIXING IT UP!**  
Just like our wardrobes, sometimes it's fun to mix things up. We've made it easy by fusing a modern mix of contemporary materials that sit together perfectly on your worktop.

### THE DETAILS



#### HIGH QUALITY MARTENSITIC STAINLESS STEEL

The high quality martensitic stainless steel blade stays sharper for longer and gives you the all-round lasting performance you'd expect from Richardson Sheffield.

#### PRECISION TAPER GROUND BLADE

Expertly engineered, the blade tapers from the spine to the cutting edge, allowing effortless precision cutting, as well as greater stability and durability.

#### STYLISH WHITE AND STEEL HANDLES

We've mixed it up with our stylish white and steel handled knives. Subtle, yet stunning, these cool companions look effortlessly modern in our sleek Fusion Fashion block.

#### DISHWASHER SAFE

#### AVAILABLE AS

5 Piece Knife Block Set – R170WH/K20  
Comprising Parer, All Purpose, 20cm Cook's knife, Carving and Bread knife.



# Nox

R120

## The home of fashion

Join the fashion pack and stay ahead of the block with our latest looks for the kitchen. These matt black knives will give your kitchen a clean and stylish look. This set combine five knives and a magnetic block; perfect for those who want to make a statement but prefer a more understated look by bringing together subtle matt black and bamboo finishes, which offer a contemporary style with a touch of warmth.

**FROM SHAPE TO COLOUR, CUT TO FINISH**  
We've checked out the most wearable trends and brought them swiftly to the worktop. A fun, sassy and truly unique collection that only the most fashionable kitchens will be wearing this season.

### KNIVES INCLUDED



Parer All Purpose 12.5cm Santoku 17.5cm Santoku Bread



### THE DETAILS



#### STYLISH MAGNETIC BAMBOO KNIFE BLOCK

The knife block features a strut to stop the stand from sliding on your worktop. With its clean design it's simple to find the right knife. It's easy to wipe and keep the knife block clean.

#### HIGH QUALITY CARBON STAINLESS STEEL BLADE

That ensures a superior cutting edge that keeps its sharpness.

#### PRECISION TAPER GROUND BLADE

Expertly engineered, the blade tapers from the spin to the cutting edge for effortless precision cutting, greater stability and durability.

#### NON-STICK COATING ON THE BLADE

The knives feature a non-stick coating that not only looks great but helps them glide through food with ease also.

#### SUPREMELY COMFORTABLE HANDLES

Sleek, smart handles designed for comfort with an integrated bolster for added safety.

#### DISHWASHER SAFE

#### AVAILABLE AS

5 Piece Knife Block Set – R120/Z41  
Comprising of Parer, All Purpose, 12.5cm Santoku, 17.5cm Santoku, Bread Knife and Magnetic Knife Block.





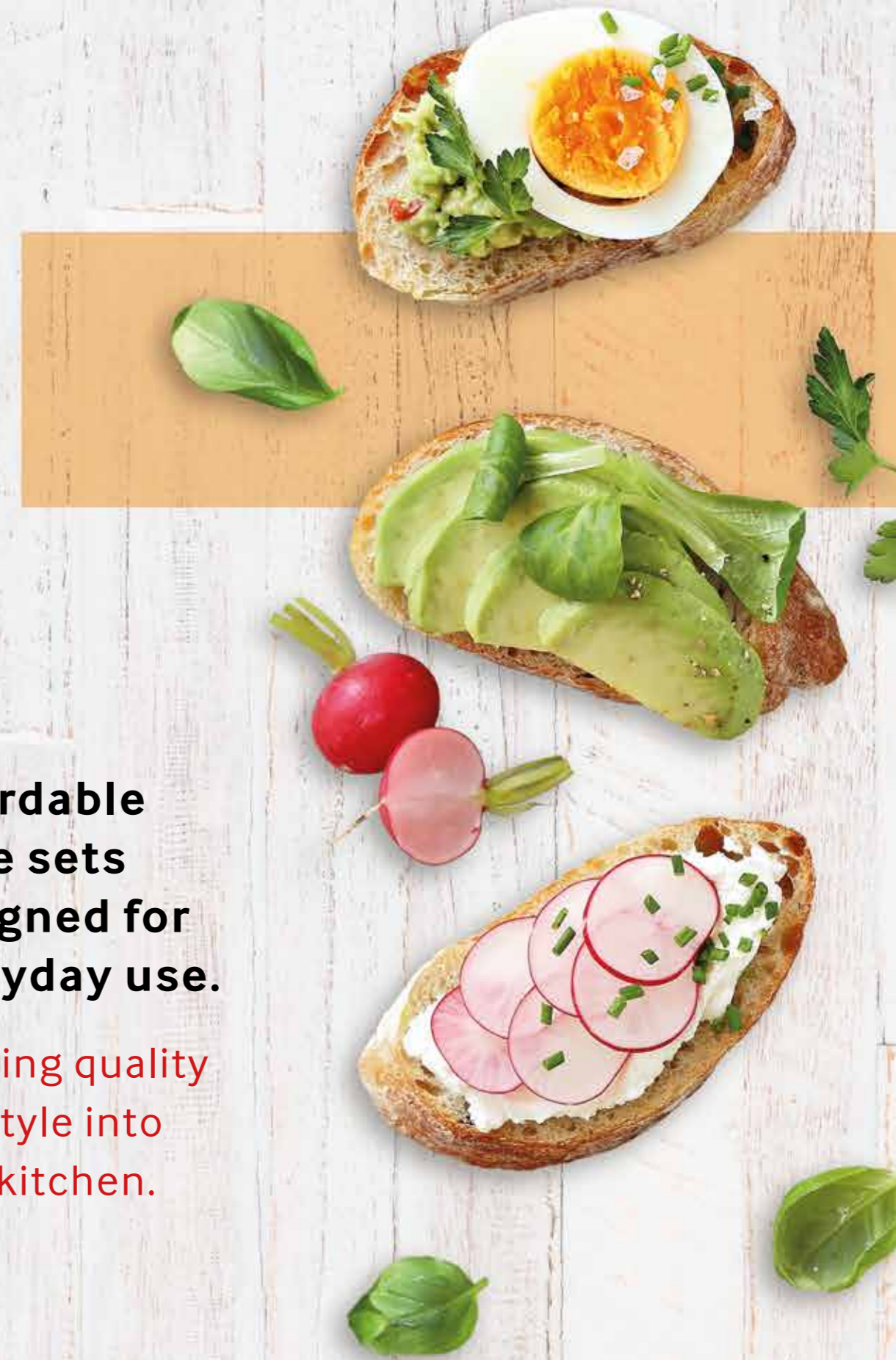
Richardson  
Sheffield  
Since 1839

# Everyday Knives



**Affordable  
knife sets  
designed for  
everyday use.**

Bringing quality  
and style into  
your kitchen.





Hold on tight! Design moves fast so do we. We're always introducing exciting new ranges like Advantage to keep pace with advances in technology and style.



Advantage 5 Piece Knife Block Set R027/K20

# ADVANTAGE

R027

## Innovation at its best!

This Advantage knife block will add a smart modern look to any kitchen. It fits neatly onto your worktop and the handy stand doubles up as either an iPad or cookbook holder. A big plus for any budding chef! All knives in the advantage range come with a non-slip, soft grip comfortable handle as standard.

### REACHING NEW HEIGHTS IN SIMPLICITY

We've taken a smart design and added some handy features to help make modern life a little easier. Our Advantage range is a simple monochrome look that fits seamlessly into your kitchen and has been designed to make cooking hassle-free and simple.

### LOOSE KNIVES



Parer R027/117    All Purpose R027/116    20cm Cook's R027/132    Carving R027/196    Bread R027/191

### THE DETAILS



**HIGH QUALITY STAINLESS STEEL BLADE**

**NON-SLIP, SOFT GRIP HANDLES**  
Designed for comfort.

**DISHWASHER SAFE**

### AVAILABLE AS

5 Piece Set with Magnetic Rack – R027/KB5  
Comprising of Parer, All Purpose, 20cm Cook's, Carving, Bread Knife and 33cm Black Magnetic Rack.

5 Piece Knife Block Set with Tablet Holder – R027/K20  
Comprising of Parer, All Purpose, 20cm Cook's, Carving and Bread Knife.

3 Piece Starter Set – R027/003  
Comprising of Parer, All Purpose and 20cm Cook's Knife.



5 Piece Knife Set with Magnetic Rack R027/KB5

5 Piece Knife Block Set with Tablet Holder R027/K20

3 Piece Starter Set R027/003



A modern classic made for everyday.  
With oversized rivets the ergonomically  
designed handle is a joy to behold!



Artisan 6 Piece Knife Block Set  
R266/K32

# Artisan

R266

## A smart kitchen essential!

With its smart compact design, this sleek wooden Artisan block will ensure you've got everything to hand. A real essential that'll free up valuable space on your worktop too. All knives in the Artisan range come with a full tang construction and comfortable riveted handles as standard.

### A SPACE SAVING ESSENTIAL

This exciting range of cook's essentials had been created to withstand the demands of a busy modern kitchen. Cleverly designed so that you've got everything to hand, and also a little more space on your worktop. We are confident that it'll soon become an absolute essential.

### LOOSE KNIVES



Parer R266/117 Vegetable R266/120 Steak R266/113 Boning R266/192 15cm Cook's R266/114 17.5cm Santoku R266/161 20cm Cook's R266/132 Carving R266/196 Bread R266/191 Ham Slice R266/182

### THE DETAILS



#### HIGH QUALITY STAINLESS STEEL

#### FULL TANG CONSTRUCTION

With a full stainless steel tang running along the whole length of the handle to give the knife extra strength, balance and stability.

#### HOLLOW GROUND BLADE

The blade is straight sided with a 'hollow grind' on either side near to the edge that allows for a finer cut.

#### SATIN FINISHED BLADE

The satin stainless steel blade complements the classic rivet style handle beautifully.

#### DISHWASHER SAFE

#### AVAILABLE AS

6 Piece Knife Block Set (Wood) – R266/K32

Comprising of Parer, Vegetable, Steak, 20cm Cook's, Carving and Bread Knife.

9 Piece Knife Block Set (Wood) – R266/K60

Comprising of Parer, Vegetable, Steak, 15cm Cook's, 20cm Cook's, 17.5cm Santoku, Carving, Bread Knife and Scissors.

15 Piece Knife Block Set (Black) – R266/K80

Comprising of Parer, Vegetable, 4 x Steak, 15cm Cook's, 20cm Cook's, 17.5cm Santoku, Carving, Bread, Boning, Ham Slice, Scissors and Sharpening Steel.

Magnetic Knife Rack (Black) – R266/115



Cleaver R266/130 Steel Sharpener R266/195 Scissors R266/143 6 Piece Knife Block Set R266/K32 9 Piece Knife Block Set R266/K60 15 Piece Knife Block Set R266/K80 Magnetic Knife Rack R266/115



## A smart kitchen essential!

With its smart compact design, this sleek wooden Artisan block will ensure you've got everything to hand. A real essential that'll free up valuable space on your worktop too. All knives in the Artisan range come with a full tang construction and comfortable riveted handles as standard.

### A SPACE SAVING ESSENTIAL

This exciting range of cook's essentials had been created to withstand the demands of a busy modern kitchen. Cleverly designed so that you've got everything to hand, and also a little more space on your worktop. We are confident that it'll soon become an absolute essential.

### LOOSE KNIVES



Parer R266/117 All Purpose R266/116 Steak R266/113 20cm Cook's R266/132 Carving R266/196 Bread R266/191



6 Piece Knife Block Set R266/K32

### THE DETAILS



#### HIGH QUALITY STAINLESS STEEL

#### FULL TANG CONSTRUCTION

With a full stainless steel tang running along the whole length of the handle to give the knife extra strength, balance and stability.

#### HOLLOW GROUND BLADE

The blade is straight sided with a 'hollow grind' on either side near to the edge that allows for a finer cut.

#### SATIN FINISHED BLADE

The satin stainless steel blade complements the classic rivet style handle beautifully.

#### DISHWASHER SAFE

#### AVAILABLE AS

6 Piece Knife Block Set – R266/K32  
Comprising of Parer, Vegetable, Steak, 20cm Cook's, Carving and Bread Knife.

## Innovation at its best!

This laser knife block will add a classic yet contemporary look to any kitchen, while its compact size won't take up valuable space on your work top. Couple this with the handy cook book/smart device stand and this block will soon become every budding chef's best friend! All knives in the Laser range come with a non-slip, soft grip comfortable handle as standard.

### WE CREATED THE GROUND-BREAKING LASER TECHNOLOGY BACK IN 1979

A world first that revolutionised the way we think about knives! Ingenious and effective – Laser knives continue to be the perfect time saving solution to an everyday problem – blunt knives! Having sold millions world-wide, we're sure you'll love how the blade cuts effortlessly through all kinds of food, and how the micro-serration means the blade never loses its sharpness – ever!

### KNIVES INCLUDED



Parer All Purpose 17.5cm Santoku Carving Bread Scissors

### THE DETAILS



#### HIGH QUALITY STAINLESS STEEL

#### PIONEERING MICRO-SERRATION TECHNOLOGY

#### NEVER NEEDS SHARPENING BLADE

#### NON-SLIP, SOFT GRIP HANDLES

Designed for comfort.

#### DISHWASHER SAFE

#### AVAILABLE AS

6 Piece Knife Block Set – R023/Z85  
Comprising of Parer, All Purpose, 17.5cm Santoku, Carving, Bread Knife and Scissors



6 Piece Knife Block Set R023/Z85



As well as creating design icons, we're proud to bring you ranges like Cucina – top quality designs which simply do the job in hand with confidence!



# CUCINA

R150

## A real kitchen essential quality guaranteed

Our stylish Cucina range has been created to withstand the demands of a busy kitchen. It's quality you can trust and a smart product that will soon become an absolute essential in your home. Beautiful, useful and affordable – it's not often you hear those 3 words in one sentence! But the qualities that you value are the same ones we do (at any cost!).

### LOOSE KNIVES



Parer R150/117 All Purpose R150/116 12.5cm Santoku R150/160 15cm Cook's R150/114 17.5cm Santoku R150/161 20cm Cook's R150/132 Carving R150/196 Bread R150/191

### NEAT IDEAS

Our knife blocks are cleverly designed, so that you've got everything to hand, and also a little more space on your worktop. Neat!

### THE DETAILS



#### HOLLOW GROUND BLADE

The satin finished blade is made from high quality martensitic stainless steel and has a concave, bevelled edge on either side that allows for a finer cut. We don't compromise on quality even on these great value knives.

#### FULL TANG CONSTRUCTION

With a full stainless steel tang running along the whole length of the handle to give the knife extra strength, balance and stability.

#### SATIN FINISHED BLADE

Opposites attract. The satin stainless steel blade complements the comfy classic rivet style handle beautifully.

#### DISHWASHER SAFE

#### AVAILABLE AS

3 Piece Starter Set – R150/001  
Comprising Parer, All Purpose and 15cm Cook's knife.

6 Piece Knife Block Set – R150/K32  
Paring, All Purpose, 15cm Cook's, Bread and Carving Knife.

10 Piece Knife Block Set – R150/K66  
Paring, Vegetable, 12.5cm Santoku, 15cm Cook's, 17.5cm Santoku, Boning, Bread, Carving Knife, Carving Fork, Scissors.

15 Piece knife Block Set – R150/K80  
Paring, All Purpose, 20cm Cook's, Boning, Bread, Carving Knife, Carving Fork, Scissors, Sharpening Steel and 6 Steak Knives.



6 Piece Knife Block Set R150/K32 10 Piece Knife Block Set R150/K66 15 Piece Knife Block Set R150/K80



The science behind the design...  
 The micro peaks on the serrated edge of  
 the blade help to cut effortlessly through  
 food. But at the same time, the unique  
 design of the peaks and troughs means the  
 blade never loses its sharpness – ever!



LASER\*  
 CUISINE

R023

## No more blunt knives with our classic Laser technology

A world first when it was created in 1979, the ground-breaking Laser technology revolutionised the way we think about knives. Ingenious, effective and still the perfect time saving solution to an everyday problem – blunt knives!

**DO NOT SHARPEN!**

Chefs may sharpen their knives every day, but let's be honest, not everyone wants to do that! Our laser cut blades are engineered from top quality materials that keep their sharpness. And you could actually damage the blades if you do try to sharpen!

**LOOSE KNIVES**



Parer R023/117    All Purpose R023/116    15cm Cook's R023/114    20cm Cook's R023/132    Carving R023/196    Bread R023/191    Scissors R023/651

**THE DETAILS**



**HIGH QUALITY MARTENSITIC STAINLESS STEEL**

With laser cut serrated edge which never needs sharpening.

**ERGONOMICALLY DESIGNED HANDLE**

Comfy to hold, with a soft touch area underneath for extra control and grip.

**DISHWASHER SAFE**

**AVAILABLE AS**

6 Piece Knife Block Set – R023/K50  
 Comprising of Parer, All Purpose, 20cm Cook's, Carving, Bread Knife and Scissors.



6 Piece Knife Block Set R023/K50



# Household coloured knives

Great value household accessories made from high quality MoV stainless steel that won't let you down.

The bright colourful handles have been ergonomically designed to make them comfortable to hold.

Available in a range of sets to brighten up your kitchen.

## KNIFE SETS



2 Piece All Purpose Knives  
R400GYP446UK1



2 Piece Peeling Knife & Peeler  
R400MZP448PE2



3 Piece Starter Set  
(All Purpose/Paring/Peeler Knife)  
R400MZP449Z79



3 Piece Starter Set  
(All Purpose with Serration/All Purpose/  
Tomato Knife)  
R400MZP450Z80



2 Piece Tomato Knives  
R400RDP444RS2



2 Piece Paring Knives  
R400RDP447PK2

## THE DETAILS



**HIGH QUALITY MOLYBDENUM VANADIUM STAINLESS STEEL**

Stays sharper for longer.

### COLOURFUL HANDLES

Ergonomically designed for extra control and grip.

### DISHWASHER SAFE



Peeler Peeling Parer



All Purpose All Purpose Serrated Tomato

# Accessories

## SHARPENERS



Diamond Sharpening Steel  
RACC00RC26225



Luxury Whetstone – Wood  
RACC99RC27940



Draw Through Knife Sharpener  
RACC99RC01909



3 in 1 Knife Sharpener  
RACC99UK76909

## WALL MAGNETS



Wall Magnet 40cm – Acacia Wood  
RACC11RD10115



Wall Magnet 40cm – Stainless Steel  
RACC00RD11115

## UNIVERSAL BLOCKS



Universal Block with Raster – Grey  
R16483P583846



Universal Spaghetti Block – Black  
R164HSRC58846



Universal Magnetic Knife Stand – Bamboo  
R16411RD09924

Richardson Sheffield also supply a range of top quality sharpening accessories to make sure that you can keep your knife collection in tip top condition.

This knife holder is an elegant solution for storing and presenting your kitchen knives. The magnet has space for at least 5 knives and can easily be mounted on the wall with an invisible hanging system.

The dark acacia wood has a natural shine and provides a nice contrast to the stainless steel of your kitchen knives.

The stainless steel is timeless and matches with every type of knife and style of kitchen. The perfect addition to every kitchen and every type of knife which also saves space on the worktop.

### A STYLISH PLACE TO HOUSE ALL YOUR KNIVES, WHATEVER THEIR SHAPE OR SIZE

A range of expertly crafted universal knife blocks and holders that bring smart, useful and inspiring ideas into your home. Clever designs with real standout that will store all your knives, whatever their shape or size.

We believe lasting quality always go hand in hand with practical and stylish designs. Our knife accessories have been expertly crafted from the finest materials to bring smart, useful and inspiring ideas into your home.



# Caring for your knives

We want you to feel happy and confident using your knives. Just follow these simple steps to make sure you keep your collection in optimum condition for many years to come.

## USING YOUR KNIVES

Always use a wooden or plastic cutting board to avoid blunting the blade. Choose the right knife for the job, this will make the task easier and minimise the risk of damaging your knife. It sounds obvious, but please take care with our knives. They are exceptionally sharp and should be used in an environment which is well lit, where you can be free from distraction and out of the reach of children.

## WASHING AND DRYING

Although we would always recommend handwashing for our expert ranges, all of our knives are also safe to put into the dishwasher (except Midori, 1839, Scandi, Nomad and Artisan Wood because of the unique nature of the handle). Just remember to remove and hand dry your knives at the end of the rinse cycle, rather than leaving them overnight in a damp environment. A couple of other things to mention. Please don't leave your knives to soak in a washing up bowl. And, as regards the knife block, this mustn't be immersed in water. Just wipe it with a damp cloth to keep it looking clean and fresh.

## KEEPING THEIR SHINE

We call it stainless, but what we really mean is it's stain resistant. Our knives are made from unique alloys which gives them far greater resistance to corrosion. But all knives lose their sparkle from time to time. A quick freshen up with a good quality stainless steel polish will do the trick.

## STORAGE

Please store your knives carefully and keep out of the reach of children. The ideal place is in one of our specially designed knife blocks. Please make sure that your knives are never damp when you put them back into your knife block or drawer.

All Richardson Sheffield knives are renowned for their sharpness and will retain their cutting edge for considerably longer. But even the very best knives will lose their initial sharpness over time. We recommend that you sharpen your knives regularly\* to keep them in peak condition using either our top quality sharpening steels or our professional whetstone.

## SHARPENING STEEL

When using our sharpening steels follow these simple instructions:

- Position the steel vertically – with the handle upright, hold securely over a wooden / plastic cutting board or other suitable surface.
- Knives are sharpened to approximately a 20° angle. To find this angle first hold your knife at a 90° angle to the steel, then visually cut the angle in half, moving your knife to a 45° angle. Finally cut the angle in half once more to find an approximate angle of 20°.
- When sharpening, take alternating passes with your knife across the steel applying a light to medium pressure. Don't try to dig into the steel, a gentle slicing motion that moves your blade across the knife from heel to tip is all you need. Make about 6 alternating passes across the full length of your blade. And always give each side the same number of strokes to maintain an even cutting edge.
- Please don't put your sharpening steel in the dishwasher. Just hand wash it and dry off any excess water straightaway.
- You should always wash knives that you've just sharpened in warm water and dry them thoroughly before using them again.

## PROFESSIONAL WHETSTONE

If you are using our professional whetstone, this is how to get the best results:

- Before every use, soak the whetstone in lukewarm water for 5 minutes, so it can absorb the moisture.
- Place the block on a steady surface and hold your knife at an angle of approximately 20°, then grind the edge of the blade backwards and forwards with gentle smooth strokes.
- If your knife is very blunt or has not been sharpened for some time, begin with the coarser side of the block (blue), then use the finer side (white) to eliminate burrs on the edge.
- Use the entire surface of the whetstone as this will ensure even wear and tear of the stone over time.
- After sharpening, just wipe the whetstone with a wet cloth or rinse with water. Ensure it is dry before storing away.
- As with sharpening steels, you should always make sure you wash any knives you've just sharpened in warm water and dry them completely before you use them again.

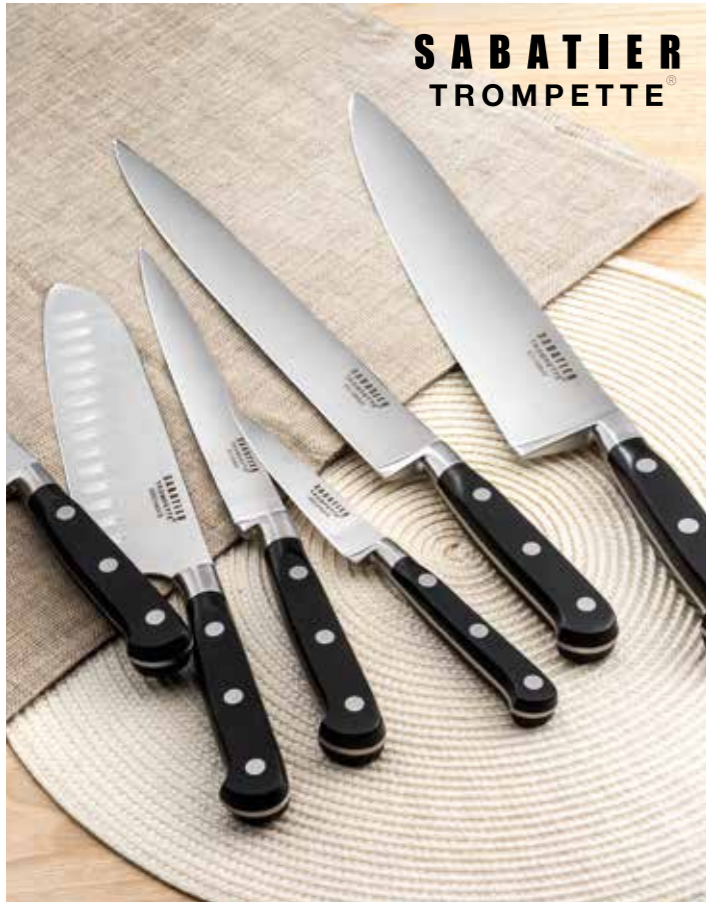
\* The only exception are our Laser and Laser Cuisine knives. The blades on these knives never need to be sharpened. You could actually damage the blades if you try.

# Product guide

If you can't see exactly what you need, then please get in touch.

	Laser Cuisine	Advantage	Artisan	Artisan Wood	Cucina	Forme Contours	Scandi	Laser	Sense	Seasons	Fusion	Nox	Nomad	Velocity	R Vision	Kyu	1839	Midori
<b>SMALL KNIVES</b>																		
Parer	•	•	•	•	•	•	•									•	•	•
All Purpose	•	•		•	•	•	•									•	•	•
Steak			•	•														
Vegetable (Peeler)			•															
<b>LARGE KNIVES</b>																		
Carving	•	•	•	•	•	•	•									•	•	•
20cm Cook's	•	•	•	•	•	•	•									•	•	
15cm Cook's			•		•		•											
Bread	•	•	•	•	•	•	•									•	•	
17.5cm Santoku			•		•		•									•		•
12.5cm Santoku					•		•									•		•
Nakiri																•		
Boning			•															
Filleting																	•	
Cleaver			•															
Chopper 15cm - 2.5mm																•		
Chopper 15cm - 3.5mm																•		
Ham Slicer			•															
<b>SETS</b>																		
5 Piece Knife Block		•				•	•		•	•	•	•	•	•	•	•		
6 Piece Knife Block	•		•	•	•			•										
9 Piece Knife Block			•															
10 Piece Knife Block					•													
15 Piece Knife Block			•		•													
3 Piece Starter Set		•			•		•									•		
5 Piece Set with Magnetic Rack		•																
4 Piece Steak Set							•											
<b>ACCESSORIES</b>																		
Sciccors			•															
Sharpening Steel			•															
Magnetic Rack			•															









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