

# Harold Import Company, Inc.

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## HIC and Jaccard Knives A Sharp Combination

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Once again, Jaccard is at the forefront of innovation with a brand new line of ceramic knives. Ideal for the casual cook or the professional chef, the new Jaccard Ceramic Knives provide a unique and enjoyable experience with dramatic results. A perfect compliment to stainless steel knives, Jaccard Ceramic Knives offer unparalleled strength and maintain their original edge for up to 10 years without sharpening.

Cut slices so thin you can actually see through them! The ultra sharp, diamond ground ceramic blades from Jaccard offer superior performance for cutting all types of fruits, vegetables and boneless meats. Jaccard Ceramic blades stay razor sharp 10 to 15 times longer than stainless steel blades eliminating the need for honing

The ultra-pure composition of Jaccard ceramic will not alter the taste or smell of fresh foods, unlike stainless steel knives that can transfer metallic residues, causing many items to brown quickly.

Lightweight blades paired with an ergonomic, comfort grip handle, provide an ideal slicing experience for any chef. The perfectly balanced handle eliminates fatigue that often occurs during repetitive slicing

Jaccard Ceramic Knives come in the following sizes:

- 3" Paring Knife
- 4" Utility Knife
- 5" Slicing Knife
- 6" Chefs Knife
- 6" Bread, Bagel and Tomato Knife

Other benefits include:

- Jaccard Ceramic blades certified as thicker, wider and capable of a greater load than the competition
- Limited lifetime warranty
- Free sharpening

SRPs: \$39.99 - \$89.99

