



Tramontina kan som den eneste knivproducent lave FSC trægreb der tåler Industri opvaskemaskine



**TRAMONTINA**

*Century  
Wood*

# Century Wood

The knives in the Tramontina Century Wood Line were developed for culinary professionals and enthusiasts. Each knife is carefully forged to offer an incomparable experience, making the act of cutting, slicing and chopping a true culinary masterpiece. Designed with precision, they deliver high cutting power and a long-lasting cutting edge. After all, you deserve the best company when you are in the kitchen.



Special stainless steel with high cutting power  
Long-lasting cutting edge  
Forged piece, offering enhanced safety and firmness  
Treated wood handle with stainless-steel rivets



Rev.: 07/2023

The knives in the Tramontina Century Wood Line are certified by the National Sanitation Foundation (NSF), an organization recognized as the international authority on food safety and hygiene practices.



Special forged stainless-steel blade with treated wood handle. Dishwasher safe.

The Tramontina Century Wood Line has a 25-year warranty against manufacturing defects, as of the date of purchase and under normal usage conditions.

Product produced from FSC certified wood. By choosing this product, you support the responsible management of forests.



Dishwasher safe



High temperature resistant



Impact-resistant



Real wood

# Century Wood

The best knives are within reach, you only need to make them available in your kitchen. Get to know the line for those who cannot do without high-quality knives. With forged stainless-steel blades, Century Wood knives receive special attention: differentiated heat treatment, consisting of quenching, sub-zero, and tempering. That is, everything that is needed to be lasting, efficient products that keep their edge for much more time.

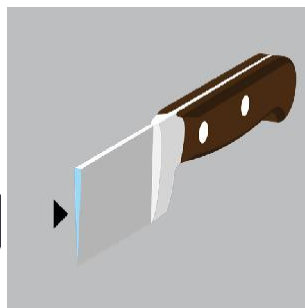
## why choosing this product



- ✓ Forged blades.
- ✓ High-durability blade, even after sharpening several times.
- ✓ Precise and more durable edge: special stainless-steel blade with heat treatment.
- ✓ Rivets that aid with handle fixation.
- ✓ Treated wood handle.



Forged blade in a single monoblock piece that ensures product resistance and durability.



V-shaped grinding ensures reliable cutting and a better performance, even after sharpening multiple times.



Forged blade in a single monoblock piece that ensures product resistance and durability.



Special stainless-steel blade, with quenching, sub-zero, and tempering treatment for a more precise and durable edge.







	Vegetable and fruits knife
Reference	21530/193
Inches	3"
Total Dimension	18,4 cm
Blade Dimension	8,0 cm



	Boning knife
Reference	21536/196
Inches	6"
Total Dimension	27,9 cm
Blade Dimension	15,7 cm



	Bread knife
Reference	21539/198
Inches	8"
Total Dimension	32,8 cm
Blade Dimension	20,5 cm



	Utility knife
Reference	21540/196
Inches	6"
Total Dimension	27,4 cm
Blade Dimension	16,0 cm



	Utility knife
Reference	21540/198
Inches	8"
Total Dimension	33,3 cm
Blade Dimension	21,2 cm



	Chef's knife
Reference	21541/198
Inches	8"
Total Dimension	33,7 cm
Blade Dimension	20,6 cm



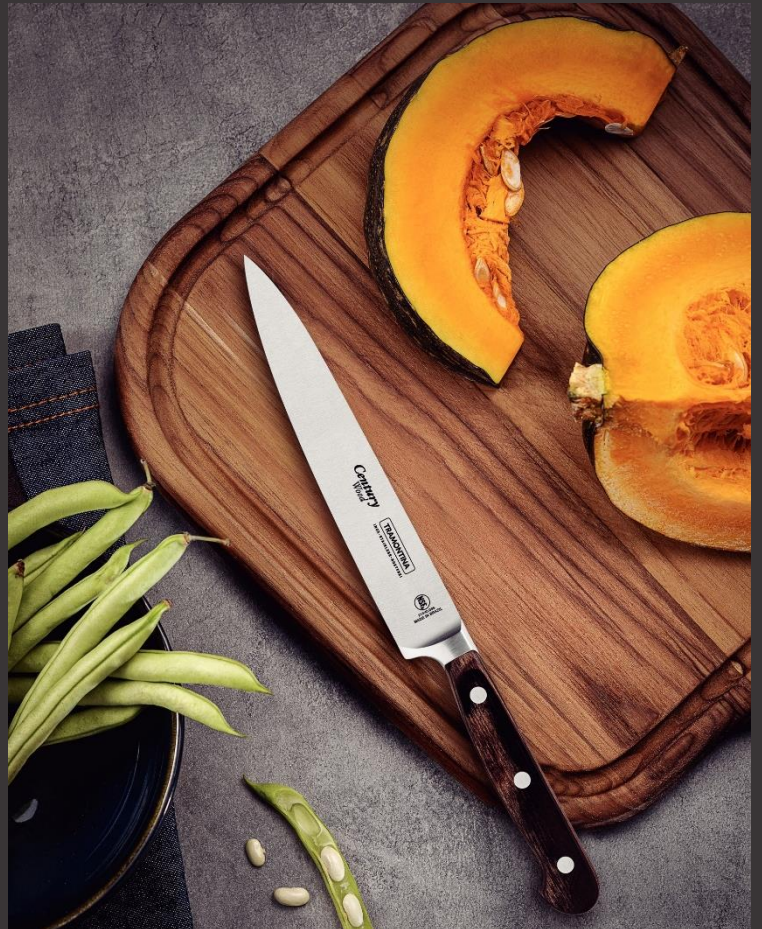
	Santoku knife
Reference	21542/197
Inches	7"
Total Dimension	30,6 cm
Blade Dimension	18,5 cm

# packaging

Package produced with paper from forests with responsible management.  
100% recyclable and plastic-free package.



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