

32 DUMAS®
DEPUIS 1532 - THIERS



EACH OF OUR KNIVES TELLS A STORY

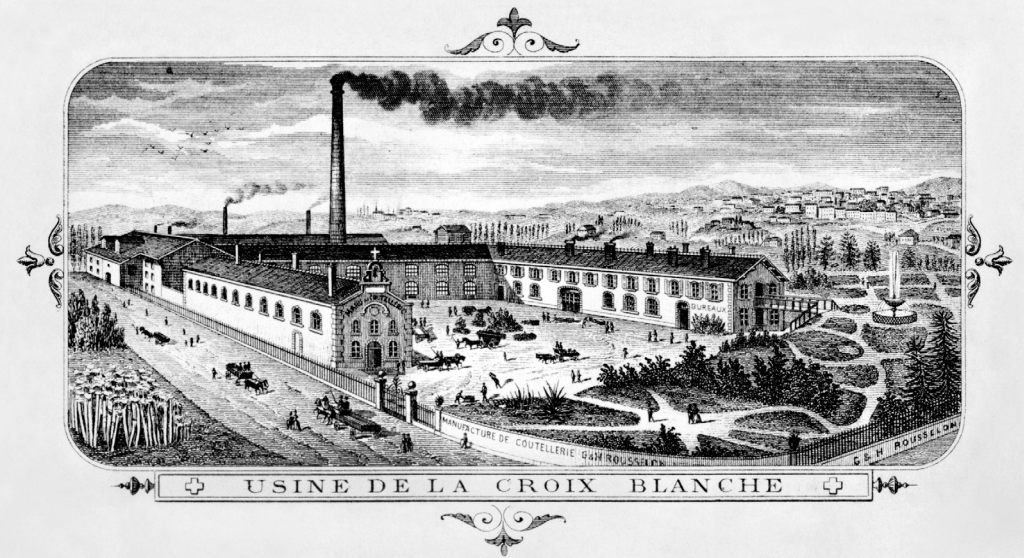
*«Each of our knives
tells a story. A story of
elegance that plays with
time, constantly reinventing
itself while staying true to
its essence...»*



NEARLY 500 YEARS OF HISTORY

The revival of a legendary brand

Founded in 1532 by Master Cutler Dumas, the 32 Dumas® brand is a symbol of French cutlery and gastronomy. Located in Thiers, the French Capital of Cutlery, the brand was established for nearly 500 years ago, elevating it as the oldest French brand of Cutlery as evidenced by the registration of its seal on the Lead Table. Over the centuries, the brand has developed a wide range of knives. Leveraging on its extensive knife making expertise, the manufacture has specialized in fully forged kitchen knives with the aim of offering unprecedented pleasure and cutting performance. Today, the 32 Dumas® brand continues to promote the excellence of French cutlery worldwide and to enhance the cutting experience for all Chefs and cooking enthusiasts by introducing a new generation of knives.



1532

Master Cutler Dumas founds the brand by applying his seal, 32.

1591

The 32 seal is placed by Master Dumas on the Lead Table, which records the stamps of all master cutlers.

1882

The brand is acquired, and the Croix Blanche factory is built.

1921

32 Dumas® expands internationally and diversifies its production to include machetes, straight razors, and pocket knives.

1968

32 Dumas® develops expertise and specializes in the production of kitchen knives.

2000

32 Dumas® builds a solid reputation as a specialist in cutlery for cooking professionals.

2024

32 Dumas® opens its expertise to passionate Chefs through an iconic collection of knives: Signature.

A FORGE STORY

The excellence of fully forged

Ambassador and expert in fully forged craftsmanship, 32 Dumas® forges each of its knives from a single piece (blade, bolster, and tang) made of Hi-carbon nitrogen enriched stainless steel. As a result, each of our knives offers precise cutting, perfect balance in hand, and unmatched durability.

*«...A story of controlled fire and steel, forged
by hands proud to belong to the noble tradition
of French high cutlery since 1532...»*



The steps

- 01.** Repressed steel bar
- 02.** Forged stamp
- 03.** Cutting the final shape of the knife
- 04.** Drilling the tang
- 05.** Grinding and manual polishing
- 06.** Traditional knife-making steps (blade polishing, sharpening, laser marking, wiping, packaging)

EXCEPTIONAL KNIFE:

The cutting edge of the hand-sharpened blade offers a combined cutting angle of 25°. The proprietary manual sharpening technique allows for sharpness and abrasion resistance certified as «Very Good» by an independent institute, which extend the lifespan of the knife edge compared to conventional sharpening techniques.

Holm oak, a wood species sourced from responsibly managed European forests, adds a warm touch with its blonde color and straight grain patterns.

Signature

The blade features French made 4116N stainless steel, enhanced with nitrogen, and benefits from fully forged manufacturing quality and offers excellent hardness of 58-60 HRC.

The faceting of the bolster, extended by a concave guard, adds a bold design and ensures a perfect grip.

The 4mm stainless steel rivets provide discretion and finesse.

The angled handle tip offers a modern and elegant design.

The stamp bears the «32 Dumas» seal and reinforces the notion of forging.

Micarta is a material combining very fine layers of linen of various colors, bonded together using resin and polished to a mirror finish.

«...A story of technique, noble materials, and design that unites those who appreciate beauty and fine craftsmanship...»



PARING KNIFE 10 CM

This knife is a must have for peeling, coring, and trimming vegetables, dicing, or slicing in food preparation.

Its short, rigid blade allows for great maneuverability and precision, and when combined with the smooth edge, it delivers a clean and precise cut.



réf. : 936386

réf. : 936389

UTILITY KNIFE 12 CM

This knife is ideal for peeling and cutting hard-skinned foods like tomatoes or citruses (lemon, orange, grapefruit).

Its short, rigid blade, combined with its exclusive hybrid serration (patented design), provides a better grip on the food while maintaining a clean and precise cut.



réf. : 937386

réf. : 937389

SANTOKU KNIFE 18 CM

This knife, whose shape is inspired by Japanese cutlery, is ideal for slicing, cutting, and dicing the three most common types of foods: vegetables, meats, and fish.

Its long, tall blade with a rigid beveled tip allows for versatile and precise cutting. Its elongated, oblique scalloping prevents food from sticking to the blade.



réf. : 937886



réf. : 937889

BREAD KNIFE 20 CM

This knife is ideal for slicing any type of bread with a thick or thin crust without flattening or tearing the crumb.

Its rigid blade and exclusive hybrid serration (patented design) provides excellent grip on the crust and a straight cut through the bread crumb for a clean slice every time.



réf. : 937186



réf. : 937189

CARVING KNIFE 20 CM

This knife, with a straight blade and raised tip, inspired by a Basque shape called Yatagan, is perfectly suited for cutting all types of meats, including beef and poultry.

Its rigid blade and raised tip offer excellent penetration and provide a clean and precise cut without tearing the meat fibers.



réf. : 936786



réf. : 936789

CHEF KNIFE 20 CM

This knife allows for finely slicing, chopping, and cutting all ingredients, especially vegetables and herbs, making it an essential tool for all cooks.

Its tall blade and bolster provide rigidity and precision, ensuring a clean cut.



réf. : 936586





réf. : 936589



«...But above all, it's a story we want to share with the world and with all who strive to master precision cutting with elegance.»

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*Discover our
know-how in video.*