



JERO®



P3

**Professional
Knives**

Chef Knife



5906 P3

16 cm



5908 P3

20 cm



5800 P3

20 cm



5900 P3

23,5 cm



5910 P3

25 cm



5912 P3

30 cm



4818 P3

18 cm

Granton

Butcher Knife



1250 P3

13 cm



1260 P3

15 cm



2260 P3

15 cm



1270 P3

18 cm



1280 P3

20 cm

Bread Knife



1308 S P3

20 cm



1320 S P3

20 cm



1310 S P3

25 cm

Sticking Knife



5111 P3

11 cm



5114 P3

14 cm



JERO

P3

Professional Knives

Skinning Knife



1414 P3

14 cm



1360 P3

15 cm



1370 P3

18 cm



1404 P3

10 cm



1415 P3

16 cm



1416 P3

16 cm

Boning Knife



1204 P3

9,5 cm



1205 P3

13 cm



1206 P3

15 cm



2045 P3

13 cm

Curved



2045 P3 Semi-Flex

13 cm

Curved



2045 P3 Flex

13 cm

Curved



2065 P3

16 cm

Curved



2065 P3 Semi-Flex

16 cm

Curved



2045 P3 Flex

16 cm

Curved



2070 P3

18 cm

Breaking Knife



1508 P3

21 cm



1510 P3

26 cm

Cimeter

Kitchen Knife



1325 P3

13 cm

Slicing Knife



1008 S P3

20,5 cm

Granton



1111 S P3

26,5 cm

Granton



1310 P3

25 cm

Blades

The blades of P3 line are made of high quality Molybdenum/ Vanadium stainless steel, with exceptional cutting power, a long-lasting edge and excellent corrosion resistance.

Handles

The ergonomic shape and adherent surface to prevent slippage are the principal characteristics of the handles P3. Available handles in Polypropylene, absolutely hygienic and recommended for the food industry in 5 colors.



JERO



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**COMPETE
2020**

**PORTUGAL
2020**



UNIÃO EUROPEIA
Fundo Europeu
de Desenvolvimento Regional