



JERO®
MADE IN PORTUGAL



COIMBRA

DANIEL GAMEIRO DESIGN

7123 MP Chef knife, 22 cm



7116 MP Chef knife, 16 cm



7112 MP Kitchen knife, 12 cm



7121 MP Carving knife, 21 cm



7117 MP Carving fork, 17,5 cm



7118 MP Fillet knife, 18 cm



7109 MP Paring knife, 9 cm



7108 MP Peeling knife, 7,5 cm



7122 SMP Bread knife, 22 cm



7127 SMP Salmon knife, 27 cm



7127 MP Ham slicer knife, 27 cm



7125 MP Sharpening steel, 25 cm



7104 SMP Steak knife, 9 cm



7110 MP Steak fork, 10 cm



7190 MP Soup spoon, 9,5 cm



7180 MP Dessert spoon, 7,3 cm



7170 MP Salad fork, 8,5 cm



7113 SMP Cheese knife, 13 cm



Handle material

Blade features

The Knife-blades are in finest High carbon stainless steel, perfectly heat treated to give them a Hardness of 55 +/-1 HRC(Rockwell C). The full tang blade gives the knife strength, stability, and balance.



POM (Polyacetal) - non-toxic, absolutely hygienic and dish-washer safe.



COIMBRA

DANIEL GAMEIRO DESIGN

"My goal at designing the Coimbra collection, must be seen as an attempt to materialize the concept "shape-function". I tried to look at the aspect of the object as a function. In other words, I do not want to see "just" a knife, but also a beautiful object."

Daniel Gameiro - Industrial Designer of Coimbra range.



JORGE E RAMALHO, Lda.

Avenida Pe. Inácio Antunes, Nº71
2475-102 Benedita PORTUGAL

Tel: +351 262 925 070
Fax: +351 262 925 071
info@jeroportugal.pt

www.jeroportugal.pt

