

RICHARDSON SHEFFIELD CHEF KNIVES AND CUTLERY



Richardson
Sheffield
Since 1839



arc
cardinal

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Richardson
Sheffield
Since 1839

A BRITISH BRAND SINCE 1839 EXPERIENCED KNIFE PRODUCER

Richardson Sheffield's rich heritage gives them an unparalleled expertise and unrivaled specialist knowledge, as well as a name that's synonymous with uncompromising quality, smart design and technological innovation.

Their designs range from accessible starter products suited to the beginner to superb enthusiast ranges. Perfect for budding chefs of all kinds, offering premium knife collections for professional chefs with superior quality and value at every level.

Each knife is exceptionally hand finished using only the finest materials for lasting performance and durability. They are manufactured to extremely high-quality standards. Every production run is carefully checked by their qualified inspectors to ensure that it has been made to Richardson Sheffield's demanding quality levels.



NSF Certification is the best way to tell if a product meets strict NSF food product safety standards including design and hygiene standards.



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Features and Benefits

VULCANO

POM Handle

MOV Steel Blade

Stainless Steel Rivets

Stainless Steel Full Tang

Stainless Steel Bolster

Rounded Back Of Blade For Comfort

Manual Leather Polishing



ASEAN

18/10 Stainless Steel Handle

MOV Steel Blade

Rounded Back Of Blade For Comfort

Manual Leather Polishing



ORIGIN

ABS Handle

MOV Steel Blade

Stainless Steel Rivets

Stainless Steel Full Tang

Stainless Steel Bolster

Rounded Back Of Blade For Comfort

Manual Leather Polishing



UNIVERSAL

ABS Handle

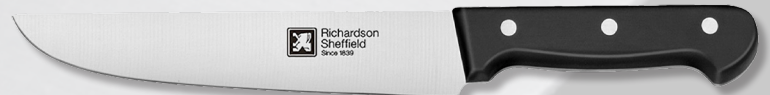
MOV Steel Blade

Stainless Steel Rivets

Stainless Steel Full Tang

Rounded Back Of Blade For Comfort

Manual Leather Polishing



Technical Specifications



All Richardson Sheffield knives have a high quality carbon steel blades , X50CrMOV15, perfectly adapted to a professional and intensive use. The MOV steel increases the hardness and the flexibility of the blade to keep optimum cutting performances through the time. MOV is also easier to sharpen.



Full Tang Handle
18/0 Stainless Steel



The rounded back of blades guarantees a better comfort of use.



The cutting edge of the Richardson Sheffield blade fits all the professional requirements. At the very end of the production process, the Richardson Sheffield knives benefit from a manual leather polishing of the blade edges. This careful operation enhances the cutting performances and guarantees an excellent finishing.

Stainless Steel Rivets

WE KNOW KNIVES....AND SO SHOULD YOU

CUTLERY GUIDE

PARING KNIFE



Ideal for peeling and cutting small vegetables.

ALL PURPOSE /UTILITY KNIFE



Ideal for peeling and cutting small vegetables.

STICKING KNIFE



Ideal for use in butchery.

BONING KNIFE



Helps detach meat from bones and remove fat and tendons.

FLEXIBLE SOLE KNIFE



Ideal for lifting fish fillets. The flexibility of the blade allows for precise cutting. (Meat carpaccio also)

CARVING KNIFE



Cut roasts, legs, large poultry, etc.

CARVING FORK



It allows the meats to be turned and kept in place while they are being cut into slices.

CHEF'S KNIFE



One of the most versatile knives in the kitchen. Ideal for slicing, mincing, and chopping vegetables, herbs and meats.

WE KNOW KNIVES....AND SO SHOULD YOU

CUTLERY GUIDE

BREAD KNIFE



For effortlessly slicing the toughest crusts and slicing bread without crushing it.

BUTCHER KNIFE



Ideal for cutting and slicing meats without sticking.

SANTOKU KNIFE



Scalloped edge helps release thin and sticky food after slicing, chopping, dicing and mincing. Very comfortable to chop thanks to its excellent balance

CLEAVER



For heavy work, such as butchery (cutting carcasses of meat, poultry or crustaceans)

HAM/SALMON KNIFE



Slice with precision the raw or smoked salmon and hams.

SHARPENER



Our professional knives need sharpening to keep their best edge.

GENOISE KNIFE



Ideal for cutting cakes like sponge cakes, brioches and sandwich bread with a precision in one attempt without damaging the cake or bread.



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VULCANO

NEW



The modern touch and style of the POM crafted handle along with the highest quality MOV steel is a must have for any professional chef. The rounded back of the blade offers optimum comfort during use. The full tang offers the best cutting experience possible while the stainless steel rivets assure a firm grip.



ROUND
BACK



EXTRA
SHARP



FN169 Paring Knife 3 1/2" 6 Pcs.



FN216 All Purpose Knife 9 1/4" 6 Pcs.



FN171 Boning Knife 5" 6 Pcs.

Max 140 degrees Fahrenheit;
Phosphate free; low salt

NEW

VULCANO



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FN175 Flexible Sole Knife 7" 6 Pcs.



FN176 Santoku 7" 6 Pcs.



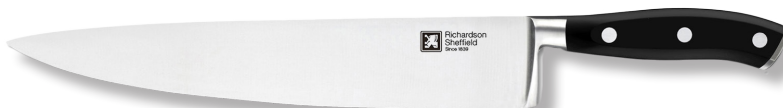
FN177 Bread 8" 6 Pcs.



FN178 Chef Knife 6 1/2" 6 Pcs.



FN179 Chef Knife 8" 6 Pcs.



FN180 Chef Knife 10" 6 Pcs.



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ASEAN

NEW



This modern yet efficient pattern features a high quality 18/10 stainless steel handle for those who prefer stainless handles. The blade is made with the highest quality MOV steel offering superior performance and corrosion resistance.

NEW

ASEAN



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FN181 Paring Knife 3.5" 6 Pcs.



FN182 Utility Knife 5" 6 Pcs.



FN183 Flexible Sole Knife 7" 6 Pcs.



FN184 Santoku 7" 6 Pcs.



FN185 Flexible Carving Knife 8" 6 Pcs.



FN186 Chef Knife 8" 6 Pcs.



ROUND
BACK



EXTRA
SHARP



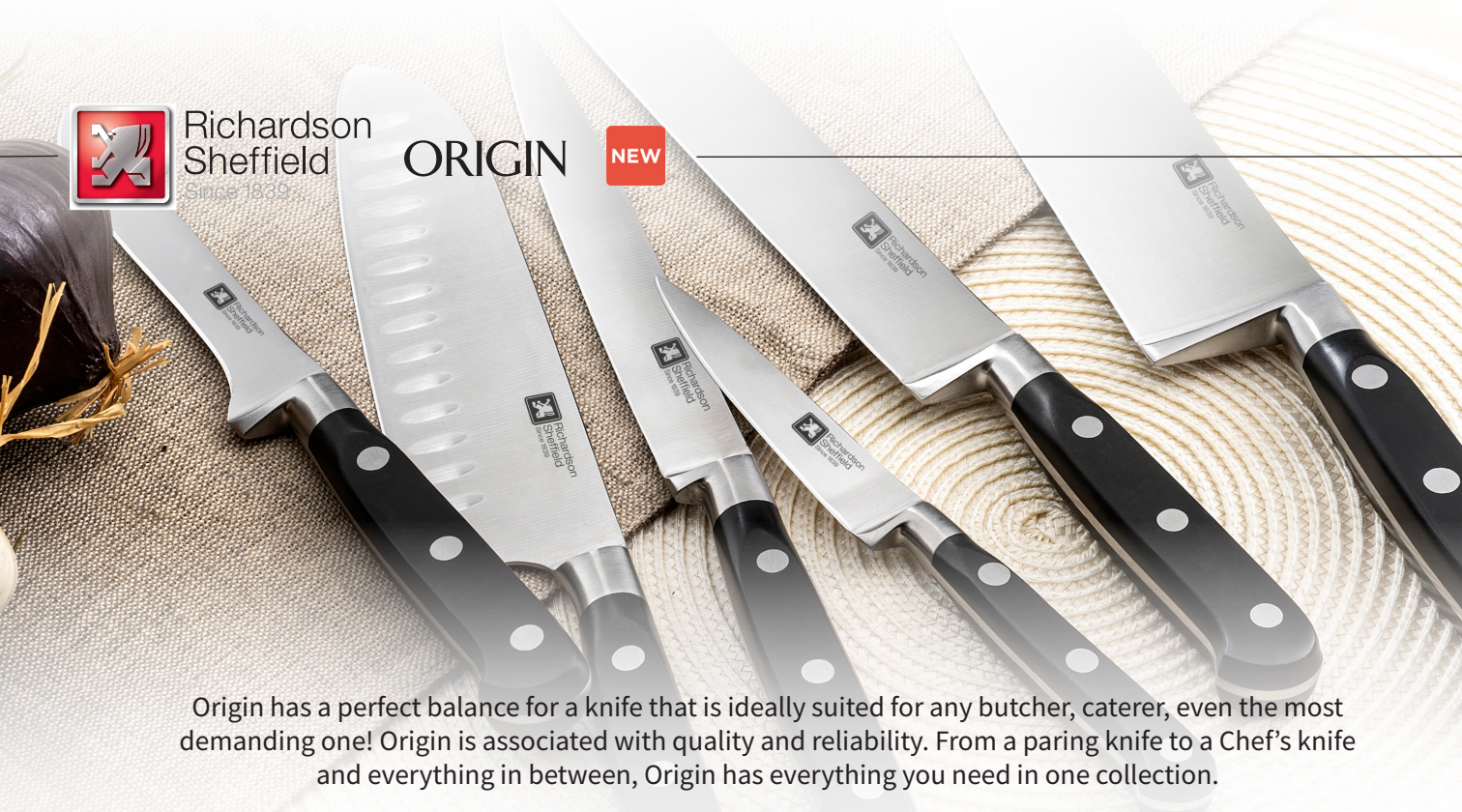
Max 140 degrees Fahrenheit;
Phosphate free; low salt



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ORIGIN

NEW



Origin has a perfect balance for a knife that is ideally suited for any butcher, caterer, even the most demanding one! Origin is associated with quality and reliability. From a paring knife to a Chef's knife and everything in between, Origin has everything you need in one collection.



ROUND
BACK



EXTRA
SHARP



Max 140 degrees Fahrenheit;
Phosphate free; low salt



FN187 Paring Knife 4" 6 Pcs.



FN188 Boning Knife 5" 6 Pcs.



FN189 Flexible Fillet Knife 6 Pcs.



FN190 Carving Knife 8" 6 Pcs.

NEW

ORIGIN



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FN192 Carving Fork 6 Pcs.



FN193 Santoku 7" 6 Pcs.



FN194 Chef Knife 6" 6 Pcs.



FN195 Chef Knife 8" 6 Pcs.



FN196 Chef Knife 10" 6 Pcs.



FN197 Chef Knife 12" 6 Pcs.



FN198 Sharpener 9.5" 6 Pcs.



FN199 Carving Knife 10" 6 Pcs.



FN200 Ham/Salmon Knife 11" 6 Pcs.



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UNIVERSAL

NEW

A traditional design made with MOV steel and a high-quality ABS handle is a must have in any professional kitchen. The rounded back of the blade offers optimum comfort during use. A broad range including a sharpener to keep the perfect cutting edge.



ROUND
BACK



EXTRA
SHARP



FN201 Boning Knife 5" 6 Pcs.



FN202 Sticking Knife 6.5" 6 Pcs.



FN203 Carving Knife 7" 6 Pcs.



FN204 Flexible Sole Knife 7" 6 Pcs.

Max 140 degrees Fahrenheit;
Phosphate free; low salt

NEW

UNIVERSAL



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FN206 Butcher Knife 8" 6 Pcs.



FN208 Bread Knife 8" 6 Pcs.



FN207 Butcher Knife w/ Notches 10" 6 Pcs.



FN209 Ham/Salmon 10" 6 Pcs..



FN210 Cleaver 6 Pcs.



FN205 Carving Fork 6 Pcs.



FN211 Poultry Shears 6 Pcs.



FN212 Sharpener 12" 6 Pcs.



FN213 Genoise Knife 12" 6 Pcs.



FN214 Kebab Knife 16" 6 Pcs.



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PRO FLEX

NEW

STEEL



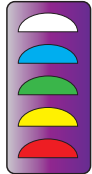
C A P



Max 140 degrees Fahrenheit;
Phosphate free; low salt

**HACCP
system**

Hazard Analysis Critical Control Point (HACCP)



White: Milk

Blue: Seafood

Green: Processed or Cooked Meat

Yellow: Chicken

Red: Raw Meat

5 HACCP Inserts, Multiple Colors To
Designate Usage & Avoid Cross
Contamination

Uses:

- ✓ Smoothing creams, pastry, icing, etc.
- ✓ Lifting and flipping crepes and pancakes
- ✓ Grill, meat cooking, planchas, etc.

Pro Flex Features:

- ✓ Stainless Steel
- ✓ PP Handle



FN215 Triangle Spatula 5" 6 Pcs.



FN217 Wide Angled Spatula 6" 6 Pcs.



FN218 Narrow Angled Spatula 10" 6 Pcs.



FN219 Wide Angled Spatula 11" 6 Pcs.



FN220 Straight Spatula 6" 6 Pcs.



FN221 Straight Spatula 8" 6 Pcs.



FN222 Straight Spatula 10" 6 Pcs.



FN223 Straight Spatula 12" 6 Pcs.



FN224 Straight Spatula 14" 6 Pcs.



FN225 Straight Spatula 16" 6 Pcs.

NEW

R CUT



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MOV
steel



EXTRA
SHARP



Max 140 degrees Fahrenheit;
Phosphate free; low salt



The R Cut Collection offers a range of essential small knives in trendy colors and different blade designs. The blades are made of MOV steel.

- ✓ High Quality Stainless Steel
- ✓ Tapered Grinding/ Stone Finishing
- ✓ Dishwasher Safe
- ✓ PP Handle

SOLD AS SETS OF 2



FN229 Paring Knife 7 7/8" 5 Pcs.



FN228 Tomato Knife 9 1/16" 5 Pcs.



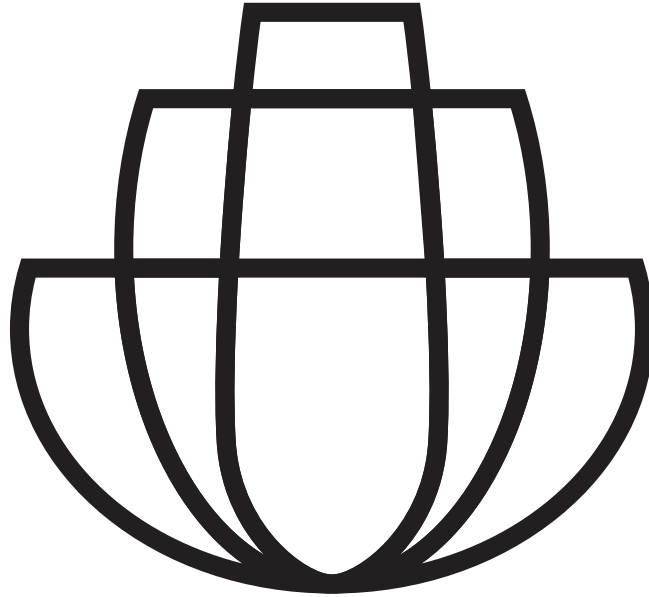
FN227 All Purpose Knife (Grey) 9 1/4" 5 Pcs.



FN226 All Purpose Knife w/ Serration (Green) 9 1/4" 5 Pcs.

NOTES:

NOTES:



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