



**JERO**®



5908 P3

**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



**1404 P3** 10 cm



**1360 P3** 15 cm



**1415 P3** 16 cm



**1370 P3** 18 cm



**1416 P3** 16 cm

### Boning Knife



**1204 P3** 9,5 cm



**2045 P3 Flex** 13 cm *Curved*



**1205 P3** 13 cm



**2065 P3** 16 cm *Curved*



**1206 P3** 15 cm



**2065 P3 Semi-Flex** 16 cm *Curved*



**2045 P3** 13 cm *Curved*



**2045 P3 Flex** 16 cm *Curved*



**2045 P3 Semi-Flex** 13 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  
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UNIÃO EUROPEIA  
Fundo Europeu  
de Desenvolvimento Regional