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ERCEVAL®



Perceval, high-quality knives: 100% French excellence

Perceval introduces their razor-sharp kitchen knife range. Perfect for professionals and enthusiasts, this totally new 100% **TRIPLE** steel forged kitchen knife range is taking the cutlery world by storm.



Perceval knives: high standards of perfection dedicated to French culinary arts

This fall, Perceval introduces **TRIPLE** steel - a new steel that combines a perfect sharp edge and stainless quality for the first time. The cutler Roland Lannier and the Chef Yves Charles worked in close collaboration for 4 years in order to shape this new range of 9 knives designed to meet all the haute cuisine professionals' needs: slicing thinly, chopping, cutting, boning, contiser¹, stringing...

Alléno, Desnoyer, Camdeborde, Barbot, Anton... The Perceval knives have been tested and approved by famous French chefs, butchers and fishmongers, and are ergonomically designed to adapt to western cutting techniques.

¹ Incising a piece of raw meat or fish to garnish it.

TRIPLE [®] Acier Audacieux d'Auvergne

It is loaded with less than 0.40% carbon, making the grain extremely sharp and insuring compatibility with food standards. It is the only steel containing more than 0.20% nitrogen. Combined with high-precision quenching followed by a cryogenics treatment, it enhances the performance of this alloy to its highest level: a 59 HRC¹ hardness, perfect stainless steel and great resistance to lateral flexion. This steel enables durable surgical cuts that can be sharpened again by a few strokes with a sharpening steel.

¹ HRC: Rockwell hardness scale, to determine the hardness of cutlery steels.

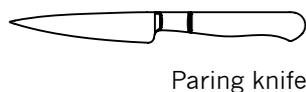
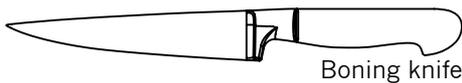
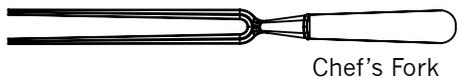
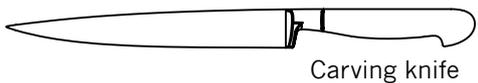
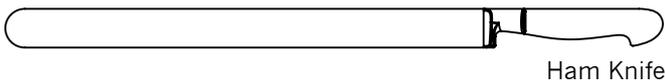
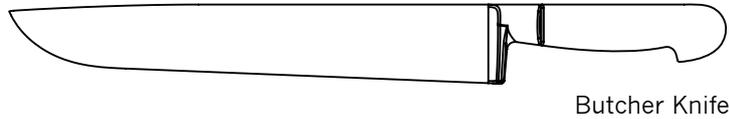
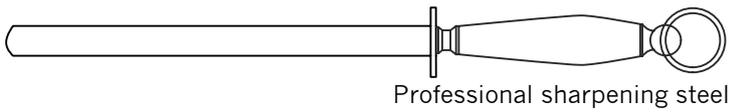
Men and knives

Perceval is about...

... Constant search for perfection,
... advanced technology dedicated to ancestral know-how.

Each knife is manufactured by hand very carefully for 100% French quality. Perceval cutlery have an endless passion for the knives they make: reliable and attractive tools. Thanks to this shared passion, Perceval has become a presence in top-of-the-range cutlery.

Knives for aesthetes



Perceval embodies the excellence of French cutlery trade. All materials used are carefully selected.

Perceval and the Aubert & Duval steel factory collaborated for 3 years to develop **TRIPLE** unique steel : «Acier Audacieux d'Auvergne» ('Audacious Steel from the Auvergne French region'). This grade is produced exclusively for Perceval and contains a 0.2% nitrogen input.

This is the secret of our range: a perfect balance between steel and nitrogen making it possible to combine properties previously considered incompatible. As a result, thanks to their extremely thin grain, those knives are easy to sharpen, have a hard sharp edge and are perfectly stainless.

Two finishes are available for the handles :



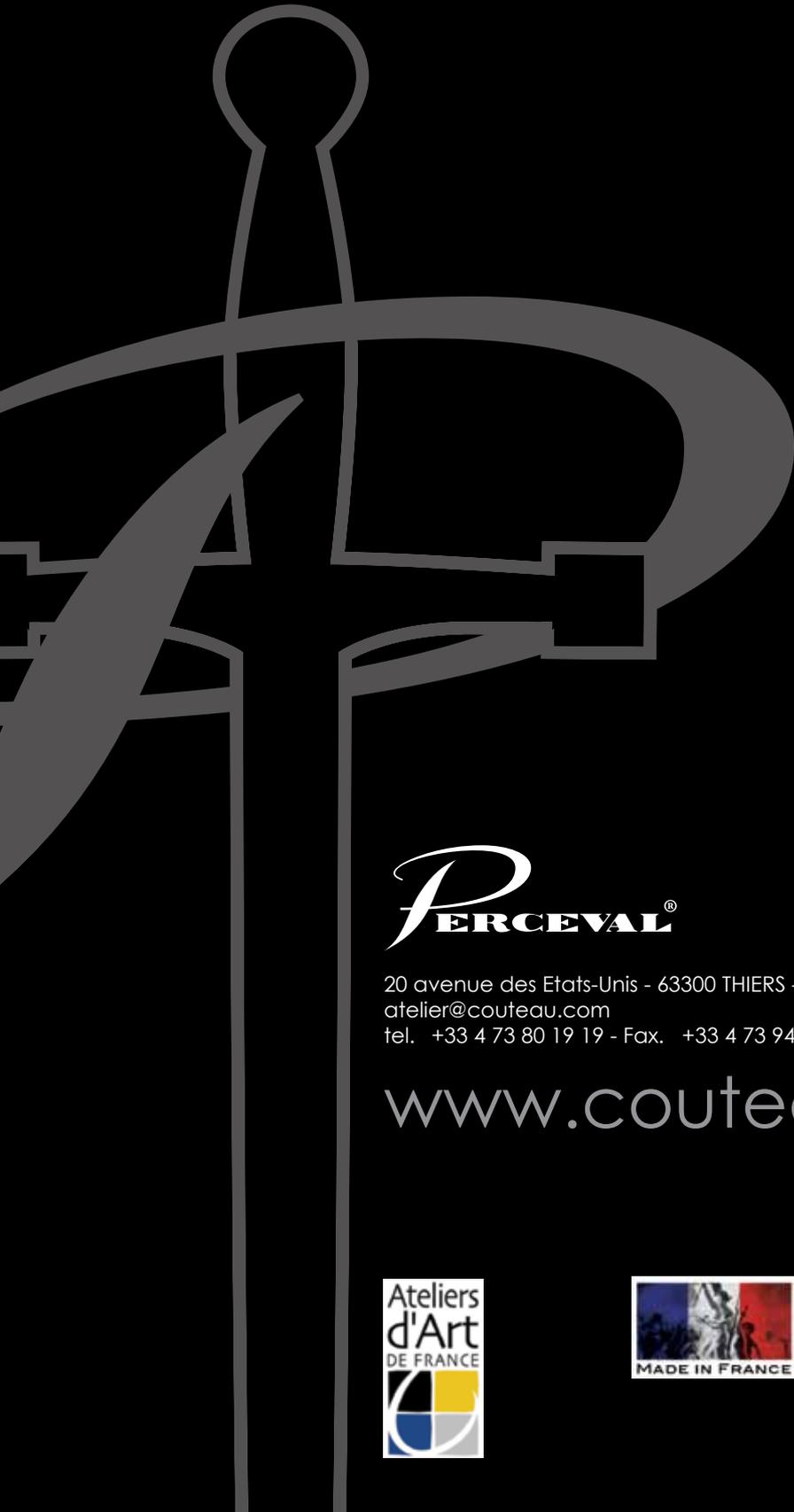
G10 fiberglass resin, used for its elegance and its resistance.



Arizona desert ironwood burl, precious wood that is more than 4,000 years old and the densest wood in the world.

About Perceval

Who better than a chef can determine the perfect tools to make excellent dishes? This is the statement Yves Charles, then the starred chef of the Maison Courtine in Paris, made by buying out the Perceval cutlery workshop in 2005. His challenge: finally provide French high cuisine with tools worthy of its excellence and inventiveness. Based in Thiers, the French knife city, Perceval started with 1 employee and 1 manager, and has since grown to a company employing 15.



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