

## TITAN SERIES

The new **Mundial Titan** forged series offers cutlery of unparalleled quality and value. The handle is a perfect shape which provides excellent comfort and control. The tapered grinding and stone finishing means the edge will be long-lasting and easy to re-sharpen. The blade, bolster and handles are matched for perfect balance and ease of use. The steel used is premium grade stain-free, high carbon steel. The Titan Series is engineered and designed by Mundial to offer superior quality and a lifetime limited warranty.



3411-3½ 3½" (8 cm) Paring **Black**



3441-2½ 2½" (6 cm) Peeling **Black**



3411-5 5" (12 cm) Utility - **Black**



3409-5GE 5" (12 cm) Santoku - Hollow Edge **Black**



3409-7GE 7" (18 cm) Santoku - Hollow Edge **Black**



3414-6 6" (15 cm) Boning **Black**



3413-6 6" (15 cm) Boning - Flexible **Black**



3410-6 6" (15 cm) Chef's **Black**



3410-8 8" (20 cm) Chef's **Black**



3410-10 10" (25 cm) Chef's **Black**



3421-8E 8" (20 cm) Bread - Serrated Edge **Black**



3411-8 8" (20 cm) Slicer **Black**



3427-11GE 11" (30 cm) Straight Slicer - Hollow Edge **Black**



3458 8" (20 cm) Carving Fork - Curved **Black**

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