



5.5" Fine Edge Prep Knife

sku: 1009857

The 5.5-inch prep knife is ideal for almost any task. This versatile knife is for slicing chicken, dicing apples, and mincing shallots. ZWILLING Pro, the most user-friendly knife on the market, is now available with elegant matte white handles. ZWILLING Pro Le Blanc boasts a unique curved bolster that acts as an extension of the hand, supporting the professional pinch grip, with thumb and index finger on the blade, for safe cutting and less fatigue. The blade was designed with a broad curve in the front to facilitate the rocking motion of Western cutting, while the straight back is ideal for the Asian chopping motion. The full length of the blade can be used when cutting and can be sharpened from bolster to tip.

Manufactured in Germany

Ergonomic white polymer, triple-rivet handle

Full tang for superb stability

Special formula high carbon NO STAIN steel

Curved bolster to cut with improved precision, safety, and comfort

SIGMAFORGE® knife is forged from a single piece of solid steel

Ice-hardened FRIODUR® blade starts sharper, stays sharper longer, and has superior resilience

*In stock items will be shipped via ground shipping within 3-10 business days of placing your order. When out of stock, pre-ordered items may take up to 6 weeks to ship. Learn about our Shipping Policy. This item is subject to **Return Exclusions** please see our Return Policy.*

In stock: 0