





History and Know-how

The Opinel was born on the banks of a stream overlooked by the Savoie mountains. Invented in **1890** by Joseph Opinel, its simplicity, robustness and functionality make it a noble tool. The Opinel has been adopted by everyone and passed on from one generation to the next. It is now considered as a unique and timeless household object. Made in Savoie, in Chambéry, the Opinel pocket knives and tools have remained faithful to the brand's origins.





JOSEPH OPINEL

In 1890, Joseph as an 18 year-old young man had been working for several years in the family forge. Against his father's wishes, he designed and developed a small pocket knife aimed at farmers and local villagers. Very quickly, in response to an increasing demand, he installed his own workshop and designed ingenious machines for larger scale manufacturing. In 1897, he produced a series of twelve different sizes where the knives were numbered from No. 01 to No. 12. To follow the cutlery tradition, in 1909, he chose the "Crowned Hand" as his trademark. As an entrepreneur, an engineer, a designer, a salesman, Joseph Opinel has marked the family history and that of the business. As an inquisitive and inventive person, he was extremely interested by the latest technical advances of his time. He designed and built his own camera and became the events' photographer of the area. As a nature lover, he took up beekeeping which he carried on throughout his life.



THE CROWNED HAND

In 1565, King Charles IX of France ordered each master cutler to add his emblem to his products to guarantee their origin and quality. To follow this tradition, Joseph chose the crowned hand emblem in 1909.

The blessing hand is that of Saint Jean-Baptiste appearing on the arms of Saint-Jean-de-Maurienne, the closest town to Albiez-le-Vieux, home of the Opinel family. Joseph Opinel added the crown as a reminder that the Savoie was a duchy. Since, every single Opinel blade and tool is stamped with the Crowned Hand.



TWO TYPES OF STEEL

As a **stainless steel**, we have chosen the Swedish 12C27 modified stainless steel (Sandvik). It is highly resistant to corrosion thanks to the addition of chrome and requires no special maintenance. Its carbon content of at least 0.40% gives an excellent cutting edge. This grade provides strong resistance to abrasion which allows the blade to regularly be in contact with hard material such as ceramic, without needing to be resharpened.

When it was first designed, the OPINEL blade was made from carbon steel. We still use a similar grade today, with an approximate carbon content of 0.90%. Our carbon steel is first produced in Germany and finished in France before being worked in our workshop. This grade is easier to sharpen, and with regular maintenance, its cutting power is always perfect. Furthermore, when cutting a soft abrasive material such as wood, paper or cardboard, the cutting edge gets worn and tends to resharpen when in contact with the soft material. A carbon steel blade is more sensitive to corrosion and requires more maintenance than a stainless steel blade. It should not be used in a damp or acidic environment.



POLYMERS

PBT is a high density high strength and high quality polymer which is dishwasher proof. (Bon Appétit + collection).



Fibreglass polyoxymethylene (POM) provides excellent resistance to wear, shock and water. (Intempora collection).



WOOD

To prevent a negative impact on the environment (pollution from transport, deforestation ...), 95% of the wood for handles comes from sustainably managed French forests. Our main supplier is based in the Jura region and holds a PEFC certification. Most our knives are made from beech wood which has a fine homogeneous grain providing excellent mechanical strength. We apply a varnish which has been selected for its highly protective properties against moisture and staining.

To create coloured handles, we use hornbeam to which we first apply a water-based wood stain before varnishing.





LES essentjels du CUISINIER

Small versatile and efficient blades for everyday cooking

The simple, versatile and efficient The Essentials small knives make everyday cooking much easier.

The blades are manufactured in modified Sandvik 12C27 stainless steel with high carbon content for excellent cutting quality and good resistance to corrosion.

The handles are made from natural beech or tinted hornbeam covered in a protective varnish for excellent resistance to water.

N° 1 1 7

Spreading knife

ref// 001933 gencod// 312384 001933 3 PCB// 6

A spatula blade generously sized for quick spreading.

Blade Thickness 1.5 mm Length 6 cm

N° 1 1 2 Paring knife

ref// 001913 gencod// 312384 001913 5 PCB// 6

Multi-purpose knife for slicing, chopping and peeling fruit and vegetables and for trimming meat.

Blade Thickness = 1.5 mmLength = 10 cm

N°

Vegetable knife

ref// 001923 gencod// 312384 001923 4 PCB// 6

Curved blade including a serrated scraper on the opposite side of the cutting edge. It is used to clean organic young shoots and vegetables to retain all their vitamins.

Blade Thickness = 1.5 mm Length = 7.5 cm

N°113 Serrated Knife

ref// 001918

gencod// 312384 001918 0 PCB// 6

Micro-serrated blade for slicing tomatoes, hard boiled eggs or kiwi fruit...

Blade Thickness = 1.5 mm Length = 10 cm

N°115

Peeler

ref// 001928 gencod// 312384 001928 9 PCB// 6

For peeling fruit and vegetables rapidly and efficiently. Suitable for right and left-handed users.

Blade Thickness = 0.8 mm Length = 6 cm

OPINEL











N°112

Paring knife



ref// 001917 - gencod// 312384 001917 3 - PCB// 6

N° 1 1 4

Vegetable knife



N°113

Serrated Knife



ref// 001922 - gencod// 312384 001922 7 - PCB// 6

N°115

Peeler



N° 117

Spreading knife



N° **1 12** Box of 2 stainless steel paring knives

ref// 001223 gencod// 312384 001223 5 PCB// 6



N° 102 Box of 2 carbon steel paring knives

Easy to sharpen.

Warning! The blade is susceptible to corrosion and must be thoroughly dried.

gencod// 312384 001222 8 PCB// 6



N° 112 Six-box display

ref// 001231 gencod// 312384 001231 0 PCB// 1



N° 102 Six-box display

ref// 001232 gencod// 312384 001232 7 PCB// 1



Box set of N° 112 classic paring knives

ref// 001233 gencod// 312384 001233 4 PCB// 4





Box set of $^{\mathbf{N}^{\circ}}\mathbf{I}\,\mathbf{12}$ Pop paring

ref// 001381 EAN barcode// 312384 001381 2 Per Outer// 4





Les Essentiels Box Set N°112 • N°113 • N°114 • N°115







Les Essentiels Art déco Box Set N°112 • N°113 • N°114 • N°115

ref// 001939 gencod// 312384 001939 5 PCB// 4





Les Essentiels Primavera Box Set N°112 • N°113 • N°114 • N°115

ref// 001709 gencod// 312384 001709 4 PCB// 4





Les Essentiels Loft Box Set N°112 • N°113 • N°114 • N°115

ref// 001626 gencod// 312384 001626 4 PCB// 4





Les Essentiels Fifties Box Set N°112 • N°113 • N°114 • N°115

ref// 001452 gencod// 312384 001452 9 PCB// 4





Les Essentiels Primarosa Box Set N°112 • N°113 • N°114 • N°115

ref// 001736 gencod// 312384 001736 0 PCB// 4









Wood, simplicity and efficiency.

Opinel has drawn from its roots and its expertise to create Parallèle.

A collection of kitchen knives that captivates, reassures and supports demanding cooks.

blades with profiles designed to optimise the motion and ensure a perfect cut suitable for each food.

Their X50CrMoV15 stainless steel is highly anti-corrosive.

The handle's soft, clean lines make it fit safely and comfortably in the hand.

The Opinel wood - beech - robust and soft in the palm, is inimitably natural to the touch.

















The // multipurpose knives

N° 118 Chef's knife

ref// 001818 gencod// 312384 001818 3 PCB// 2

For cutting, slicing thinly and chopping with a see-saw movement.

The blade remains rigid and stable when cutting.

Blade:

Thickness = 3 mm Length = 20 cm



N° 120 Carving knife

ref// 001820 gencod// 312384 001820 6 PCR// 2

For carving roasts, legs of lamb and poultry.

Blade:

Thickness = 2.5 mm Length = 16 cm

N° 116 Bread knife

ref// 001816 gencod// 312384 001816 9 PCB// 2

For slicing all types of breads.

The curved serrated blade easily starts the cut.

Blade:

Thickness = 2 mm Length = 21 cm





Paring knife

ref// 001825 gencod// 312384 001825 1 PCB// 2



For cutting and peeling. Its short pointed blade is very versatile.

Blade Thickness 1.5 mm Length 8 cm

The // specialists

N° 121 Slim knife

ref// 001821 gencod// 312384 001821 3 PCB// 2

For filleting fish and slicing thinly.

The thin blade is very flexible.

Blade:

Thickness = 2 mm Length = 18 cm

N°122 Meat and poultry

ref// 001822 gencod// 312384 001822 0 PCB// 2

For removing sinew and bones.

The pointed blade remains rigid and the guard on the handle provides extra security when working.

Blade:

Thickness = $2.5 \, \text{mm}$ Length = 13 cm

N°123 Carpaccio knife

ref// 001823 gencod// 312384 001823 7 PCB// 2

For cutting very thin slices of ham and salmon.

The blade is very flexible for light cutting.

Blade:

Thickness = 1.5 mm Length = 30 cm





ref// 001838 gencod// 312384 001838 1 PCB// 2

Trio

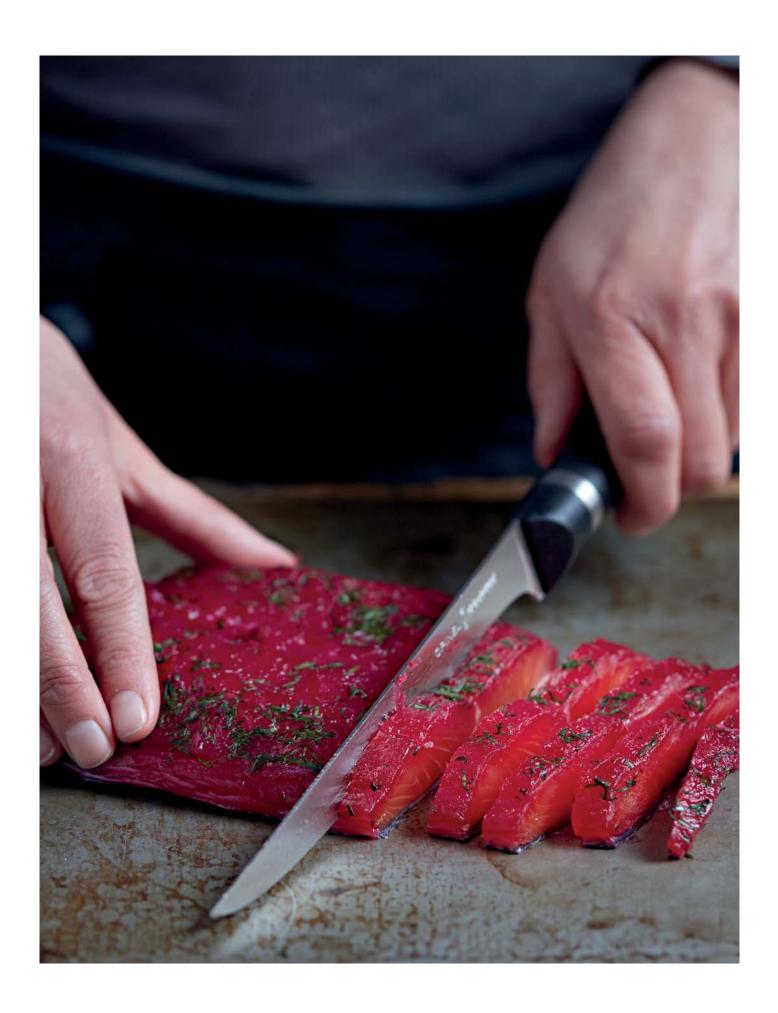






ref// 001824 gencod// 312384 001824 4





intempora

Inspired by the traditional Opinel knife design, the Intempora knives have the same comfortable grip and provide exceptional cutting quality.

The blade is manufactured in modified Sandvik 12C27 steel, a stainless steel with high carbon content for highly effective cutting and good resistance to corrosion.

The full-tang blade extends throughout the entire length of the handle. As the weight is correctly distributed, the knife is robust and well balanced.

The moulded handle is made from fibreglass polyoxymethylene which ensures excellent resistance to wear and water and outstanding impact strength.

Thanks to its curved shape and triangular profile, it provides a secure and comfortable grip.



The Intempora collection has been selected by the Ecole de Cuisine Alain Ducasse and is used in their workshops. www.ecolecuisine-alainducasse.com



Multipurpose knives

intempora

N°218 Chef's knife

ref// 001480 gencod// 312384 001480 2 PCB// 2

Ideal for cutting, chopping and mincing meat and for slicing, chopping and cutting vegetables into strips, sticks and cubes.

The curve of the blade is perfect for a rocking motion when chopping. The blade has excellent cutting rigidity and stability.

The continuous cutting edge frees up the heel of the blade. Sharpening is then easier.

Blade Thickness = 3 mm Length = 20 cm

N°219 Santoku knife

ref// 001481 gencod// 312384 001481 9 PCB// 2

The Santoku knife is used for thinly slicing and chopping fish and shellfish.

After cutting, the wide blade is used to transfer the prepared food to the dish.

The blade has excellent cutting rigidity and stability.

The continuous cutting edge frees up the heel of the blade. Sharpening is then easier.

Blade Thickness = 3 mm Length = 17 cm

№**220** Carving knife

ref// 001482 gencod// 312384 001482 6 PCB// 2

Used with a fork, this knife is ideal for carving roasts, legs of lamb and poultry.

Easy to handle, it is also useful for slicing fruit and vegetables.

Bread knife

N°216

ref// 001537 gencod// 312384 001537 3 PCB// 2

All types of bread can be cut with its curved blade and very sharp teeth.

Blade Thickness = 2 mm Length = 21 cm

Thickness = 2.5 mm Length = 16 cm

OPINEL SUTTEM

Blade

Paring knife For cutting and peeling fruit and vegetables and for trimming meat. Serrated knife For cutting tomatoes and kiwis

OPINEL PROPERTY

The specialists

intempora

N°221 Fillet Knife

ref// 001483 gencod// 312384 001483 3 PCB// 2

Its slimline, accurate and highly flexible blade is ideal for cutting and filleting and for removing skin and fat from fish.

This blade may also be used to cut thin slices of cooked meat and fish as well as slices of foie gras and terrines.

Thickness = 2 mm Length = 18 cm

Premium Block

gencod// 312384 001566 3

ref// 001566

PCB// 1

N°222 Meat & Poultry

ref// 001484 gencod// 312384 001484 0 PCB// 2

Its short, rigid, warpresistant blade is effective at separating flesh from bones and removing sinew and fat from meat.

The handle guard protects the hand from the cutting edge for safe use.

Thickness = 2.5 mmLength = 13 cm

N°223 Carpaccio Knife

ref// 001485 gencod// 312384 001485 7 PCB// 2

Its long highly flexible blade makes it ideal for cutting ultra-thin and even slices of ham and raw and smoked salmon.

Thickness = 1.5 mm Length = 30 cm



Trio Intempora

ref// 001614 gencod// 312384 001614 1 PCB// 2



ref// 001503 gencod// 312384 001503 8 PCB// 2

OPINEL & GERMANNE















An Opinel is an object which is passed on and shared.

In the same way as recipes or the taste for the good things in life are shared.

With the "Le Petit Chef" collection, Opinel has invented a new way of cooking with children.

They feel grown-up as they use real tools, learn the right methods. But even more, they discover the pleasure of choosing a recipe, cooking and tasting a dish with the rest of the family.

tools specially suited to the morphology and expectations of young children.

The educational ring helps the child have a secure grip and prevents the hand from slipping onto the blade for easier cutting.

The rounded wooden handles are comfortable and soft on the palm.

Cutting is made easier without straining by the efficient blades.



le petit Chef

children cooking with Opinel

Kitchen knife & its finger guard ref// 001744 - gencod// 312384 001744 5 - PCB// 2

Stainless steel rounded blade, 10 cm length, robust and ideal for cutting and slicing, educational ring to help position the fingers correctly and prevent the hand from slipping onto the blade. Varnished beech handle.



Stainless steel blade, educational ring to help position the fingers and peel easily by a pulling action. Varnished beech handle.





Le Petit Chef Box Set

ref// 001746 - gencod// 312384 001746 9 - PCB// 1

The box set includes the following three items from the collection: kitchen knife, peeler and finger guard.



The finger guard set contains 16 finger guards: 8 red, 4 green, 2 yellow and 2 pink. The finger guard protects the hand holding the food while it is being cut. It makes the child adopt the position chefs use when cutting: folded index finger and middle finger while the thumb and the baby finger hold the food!





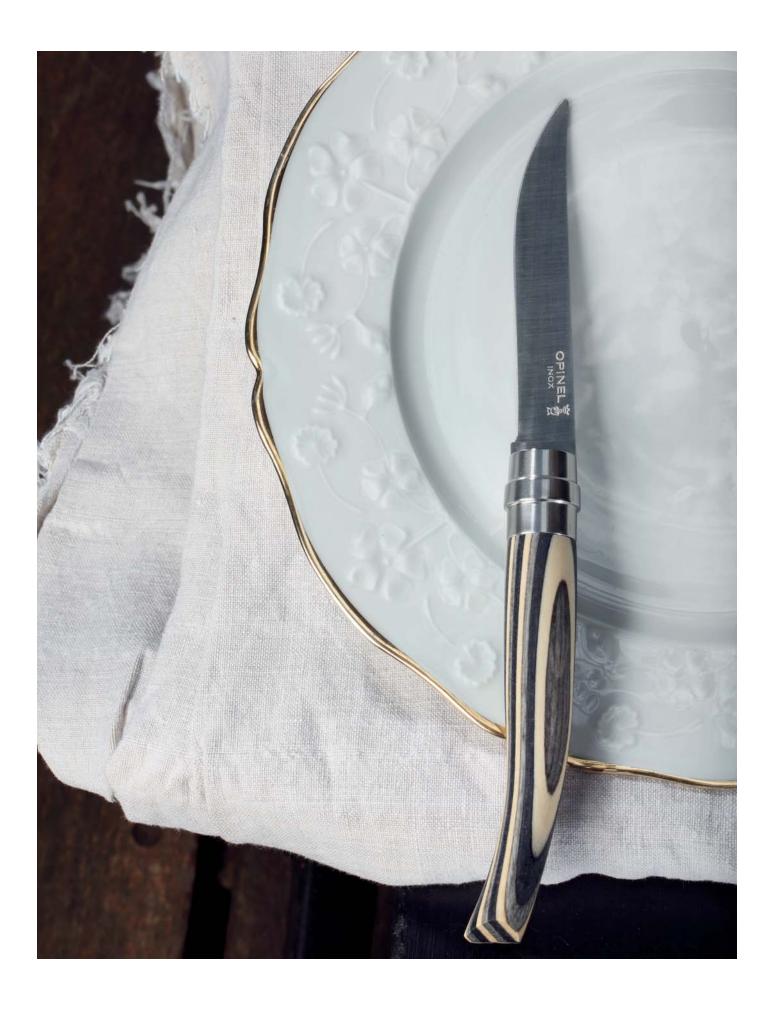
















bon appétit

The family is growing...

bon appétit



The handles of the Bon Appétit! line are made from wood, a warm living material, a symbol of nature. A set table feels that little bit more special when wooden handles are used. The coloured handle of the Bon Appétit! knives are made from hornbeam which is a light wood with few veins, a perfect media for bright colours.

The Southern Bon Appétit! handles are made from Mediterranean olive wood, with its unique veins.

Handles are varnished.

The **smooth 11 cm blade** is manufactured from modified Sandvik 12C27 stainless steel with high carbon content for highly efficient cutting.

Hand washing is recommended to preserve all the qualities of the knife.

bon appétit

The Bon Appétit + knives are highly convenient for everyday use because of their great resistance and easy maintenance.

The top of the range **polymer** handle offers excellent resistance to water, chemicals, heat and is **dishwasher proof.**

Its high density and matt and velvety grain make for a comfortable grip.

The 11 cm blade made from modified Sandvik 12C27 stainless steel features smooth microserrations which ensure the cutting edge remains sleek and lasts a lifetime without sharpening..



colored and varnished wooden handle - smooth blade

Pop-inspired

Four-knife box set

ref// 001532 gencod// 312384 001532 8 PCB// 4

Seventies inspiration for a technicolour table! Blade thickness 1.5 mm Blade length 11 cm





Country-inspired

Four-knife box set

ref// 001533 gencod// 312384 001533 5 PCB// 4

Powdery and romantic shades. Blade thickness 1.5 mm Blade length 11 cm





Loft-inspired

Four-knife box set

ref// 001534 gencod// 312384 001534 2 PCB// 4

An industrial design trend for a graphic table! Blade thickness 1.5 mm Blade length 11 cm







single item Black colour - ref// 001593 - gencod// 312384 001593 9 - PCB// 12

Céleste

Four-knife box set

ref// 002040 gencod// 312384 002040 7 PCB// 4

Blade thickness 1.5 mm Blade length 11 cm





single item **Navy blue** - ref// 002042 - gencod// 312384 002042 1 - PCB// 12



single item **Cloud** - ref// 002044 - gencod// 312384 002044 5 - PCB// 12



single item Yellow - ref// 002043 - gencod// 312384 002043 8 - PCB// 12



single item White - ref// 002041 - gencod// 312384 002041 4 - PCB// 12

Southern-inspired

Four-knife box set

ref// 001515 gencod// 312384 001515 1 PCB// 4





single item **Olive Wood** colour - ref// 001583 - gencod// 312384 001583 0 - PCB// 12

The sunny warmth of olive wood. Blade thickness 1.5 mm Blade length 11 cm



bon appétit

Polymer handle - micro-serrated blade

Set BA+ Primo

Four-knife box set

ref// 002048 gencod// 312384 002048 3 PCB// 4

Blade thickness 1.5 mm Blade length 11 cm





N° 125 Pro

single item

ref// 001612 gencod// 312384 001612 7 PCB// 12

POM (polyoxymethylene) handle Micro-serrated blade Blade thickness 1.5 mm Blade length 11 cm





Set BA+ Cloud

Four-knife box set

ref// 001904 gencod// 312384 001904 3 PCB// 4

Blade thickness 1.5 mm Blade length 11 cm



Set BA+ Blue

Four-knife box set

ref// 001905 gencod// 312384 001905 0 PCB// 4

Blade thickness 1.5 mm Blade length 11 cm







Set BA+ Anthracite

Four-knife box set

ref// 001907 gencod// 312384 001907 4 PCB// 4

Blade thickness 1.5 mm Blade length 11 cm



single item Anthracite - ref// 001903 - gencod// 312384 001903 6 - PCB// 12





Set BA+ Red

Four-knife box set

ref// 001906 gencod// 312384 001906 7 PCB// 4

Blade thickness 1.5 mm Blade length 11 cm









TABLE Chic

Opinel expertise serving the table.

An irreproachable, thin and silky cut.

A slender handle, round and soft in the hand.

Woods full of character: elegant black ebony from Africa, laminated and graphic birch from Finland, the warm veining of the Mediterranean olive and the modern classicism of the ash from the French Jura.

four box sets of four knives to enjoy...

The thin 10cm blade is manufactured from modified Sandvik 12C27 stainless steel, with a high carbon content for high quality cutting.

The brushed steel mitre has a flat section for stability.

The handles are varnished for protection against moisture and stains.

Hand washing is recommended to preserve all the qualities of the knife.

TABLE

Ebony box set

Set of 4 knives, mirror finish blade

ref// 001827 gencod// 312384 001827 5 PCB// 1



Laminated birch box set

Set of 4 knives, polished ground blade

ref// 001829 gencod// 312384 001829 9 PCB// 1



Olive box set

Set of 4 knives, mirror finish blade

ref// 001830 gencod// 312384 001830 5 PCB// 1



Ash box set

Set of 4 knives, polished ground blade

ref// 001828 gencod// 312384 001828 2 PCB// 1







Pocket knives

for foodies

Mushroom knife N°08

8 cm curved stainless steel blade with toothed back Pick, remove dust and clean mushrooms Varnished natural beech handle with boar bristle brush

ref// 001252 - gencod// 312384 001252 5 - PCB// 6





Display stand for 12 mushroom knives

ref// 001896 - gencod// 312384 001896 1 - PCB// 1

Oyster and Shellfish Knife N° 09

Robust stainless steel blade, 6.5 cm long and 2.2 mm thick - Cuts only at the tip (1.5 cm sharpened) Tip centred in the axis of the knife for better ergonomics - Bubinga handle, protective varnish

ref// 001616 - gencod// 312384 001616 5 - PCB// 6



Display stand for Oyster & Shellfish knives

14 boxes

ref// 001681 - gencod// 312384 001681 3 - PCB// 1

ref// 001953 - gencod// 312384 001953 1 - PCB// 1



Corkscrew N° 10

Stainless steel blade 10 cm - Professional-quality corkscrew: 5 spires made of hardened stainless steel - Varnished beech handle





Textile Collection



100% cotton, Jacquard process



Tea Towel «The knife»

50x70 cm

ref// 002057 gencod// 312384 002057 5 PCB// 1



Tea Towel «Exigez!»

50x70 cm

ref// 001864 gencod// 312384 001864 0 PCB// 1



Tea Towel «On peut tout faire»

50x70 cm

ref// 0011863 gencod// 312384 001863 3 PCB// 1



Table mat

40x50 cm / with protective coating

ref// 002058 gencod// 312384 002058 2 PCB// 1

