



EDGE OF BELGRAVIA

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"I absolutely love it. It is well balanced, light and very comfortable to use with a very fine edge on it. I would be happy to work with it all day every day. I used it to prepare my entire Christmas dinner."

Paul Wilson - Executive Chef
The Grand Hotel, The Grand Hotel, London

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CERAMIC SERIES / LIME



CERAMIC LIME SUICER

The Ceramic Lime Suicer features an elegant, compact, stainless steel body with a 6-inch narrow blade to very convenient slicing. Perfectly engineered for slicing round roast and cutting fish, succulently strong stainless steel body with a very fine edge and a very sharp edge. The ceramic blade is deep for easy slicing and for slicing, and the unique angular design of the handle provides a comfortable grip and cut in every kitchen.

CERAMIC LIME CHEF'S KNIFE

The Ceramic Lime Chef's Knife is a stylish, ergonomic, and balanced design of the Ceramic Lime series. It features a 6-inch blade with a very fine edge and a very sharp edge. The ceramic blade is deep for easy slicing and for slicing, and the unique angular design of the handle provides a comfortable grip and cut in every kitchen.

CERAMIC LIME UTILITY KNIFE

The Ceramic Lime Utility Knife comes complete with a hole in the blade for easy hanging. The hole is lightweight and easy to use in every kitchen. The hole is lightweight and easy to use in every kitchen. The hole is lightweight and easy to use in every kitchen.

CERAMIC LIME PARING KNIFE

The Ceramic Lime Paring Knife features a fine, sharp, stainless steel blade with a very fine edge and a very sharp edge. The ceramic blade is deep for easy slicing and for slicing, and the unique angular design of the handle provides a comfortable grip and cut in every kitchen.





INVITATION

YOU ARE INVITED TO VIEW THE EDGE OF BELGRAVIA BLADES FIRST HAND AT LIFE INSTYLE SYDNEY TRADE SHOW.

EDGE OF BELGRAVIA: SUPREME SHARPNESS AND LONDON DESIGN

Edge of Belgravia is a new and bold chef knives firm based in Belgravia, London. Designed by contemporary designer Christian Bird, the range includes ceramic and steel and combines the range with supreme sharpness. The Ceramic series is perfect for the home chef who desires superb cutting performance, but does not wish to sharpen his knife. The ceramic knives are light and easy to use. The Damascus steel range is excellent for both the professional chef and the passionate home chef. The 67 layers of high quality steel form microscopic cutting edges. The core layer is Japanese VG-10 steel, also known as super steel. The blades have been subjected to the harsh scrutiny of local and overseas chefs and were nominated for the D&AD product design award. A set of ceramic blades was presented to the Queen to mark the Diamond Jubilee.

REVIEWS
ICON-EYE design magazine
Selection
Gwyneth Paltrow's Goop
Design Milk
Cool Hunter

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LIFE INSTYLE SYDNEY TRADE SHOW
www.edgeofbelgravia.com.au/



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