





PRICES ARE VALID FROM APRIL 1ST THROUGH APRIL 30TH 2014



Yanagi Sashimi Japanese Sushi Knife

It is excellent for cutting raw fish. This sushi knife is typically a single grind, long, narrow blade similar to the Tako Sashimi knife. The blade is constructed of a special type of stainless steel for maximum edge retention. It has a razor-sharp edge, slip-resistant wooden handle and pointed tip. The thin, sharp edge makes for cleaner cuts through the soft flesh of fish. In order to avoid bruising or tearing delicate fish it is recommended to use a professional sushi knife. It should never be used to cut harder objects. It is recommended to hand wash and thoroughly dry these knives after use.

Description	Size (inches)	Price
8 ³ / ₈	L 8.375 x W 1 x H 1	\$26.50
105/8	L 10.625 x W 1 x H 1	\$29.50
11%	L 11.875 x W 2 x H 2	\$31.50
13	L 13 x W 2 x H 2	\$32.99
	8	8% L 8.375 x W 1 x H 1 10% L 10.625 x W 1 x H 1 11% L 11.875 x W 2 x H 2

Set of Five **Dumpling Molds**

In five different sizes, each mold is constructed of polypropylene and creates crimped edges. The molds simply fold in half in order to make the form of a dumpling. Each mold has a small plastic tab for easy handling and molding. They are dishwasher-safe.



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All prices are net each





Omami brightens up any occasion with an assortment of bright, festive colors; purple, blue, orange, pink and green. Everything is dishwasher-safe and 100-Percent recyclable. Omami is a trendsetter in its product sector. Their products are well constructed, modern and sophisticated in design. Delight your friends and family with these colorful utensils at your next gathering. (assorted colors: purple, blue, pink, orange, green).

1779: Set with 10 White Plates, 10 Cups and 10 Mini Tasting Spoons in Assorted Colors

Item#	Description	Size (inches)	Price
1779	OMAMI TASTING SET	6.3"X 2.4"X 6.6" ASSORTED	\$8.90
1780	OMAMI SET X10 PLATES	2 3.8" X 3.3" X 3.1" ASSORTED	\$9.00
1781	OMAMI SET X3 WHITE TRAYS+25SP	13.5" X 1.6" X 8.5" ASSORTED	\$14.50





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Prices valid May 11 through May 31, 2009

Tin 5-Quart Food Mill

The food mill is used to strain or purée fruits and vegetables. By placing cooked fruits or vegetables in the mill and turning the crank, the semi-circular blade oversweeps, compresses and scrapes food. The bar that straddles the container applies constant pressure against the cutting plate and crushes the food, while retaining seeds, skin and fibers. The food mill comes with three cutting plates allowing for a variety of textures. These interchangeable cutting plates have perforations of either $V_1 e^n$, $V_2 e^n$ or $V_3 e^n$ (1.5 mm, 2.5 mm or 4 mm). This food mill's output is approximately 3 lbs. per minute and fits on any 7" or larger receptacle.



Stainless Steel 5-Quart Food Mill

The food mill is used to strain or purée fruits and vegetables. By placing cooked fruits or vegetables in the mill and turning the crank, the semi-circular blade oversweeps, compresses and scrapes food. The bar that straddles the container applies constant pressure against the cutting plate and crushes the food, while retaining seeds, skin and fibers. The food mill comes with three cutting plates allowing for a variety of textures. These interchangeable cutting plates have perforations of either 1/16", 3/22" or 5/22" (1.5 mm, 2.5 mm or 4 mm). This food mill's output is approximately 3 lbs. per minute and fits on any 7" or larger receptacle.



Brass Uncorking Machine

This bench or wall mounted uncorking machine quickly and easily extracts corks. These machines have been a staple in busy bars and restaurants for decades.



Tomato Slicer

This small yet efficient tomato slicer is made of an ABS structure with sharp stainless steel blades, creating slices ¼" (5.5 mm) thick with each push.



Forged Chef's Knife with Composite Handle



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