



**ABODE**<sup>®</sup>  
GASTRONOMY



## Abode Gastronomy

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Developing our new collection of knives and kitchen utensils has been a truly hands-on process, as we really wanted to dig deep into how each piece is used in a professional kitchen.

Gary Birks, our Design Director, worked closely with Michelin-recognised Ethan Rodgers, the Head Chef of Cirencester Park Polo Club, to create a range that delivers professional standards to the consumer. By talking to Ethan about his needs, and working in the kitchen with him, Gary was able to identify key elements that were integral to making the range work in a professional setting, as well as in our own homes.

Each knife and utensil has been designed to work as efficiently as possible, to look elegant and to feel balanced - giving the user confidence in the range and the ability to cook like a professional.





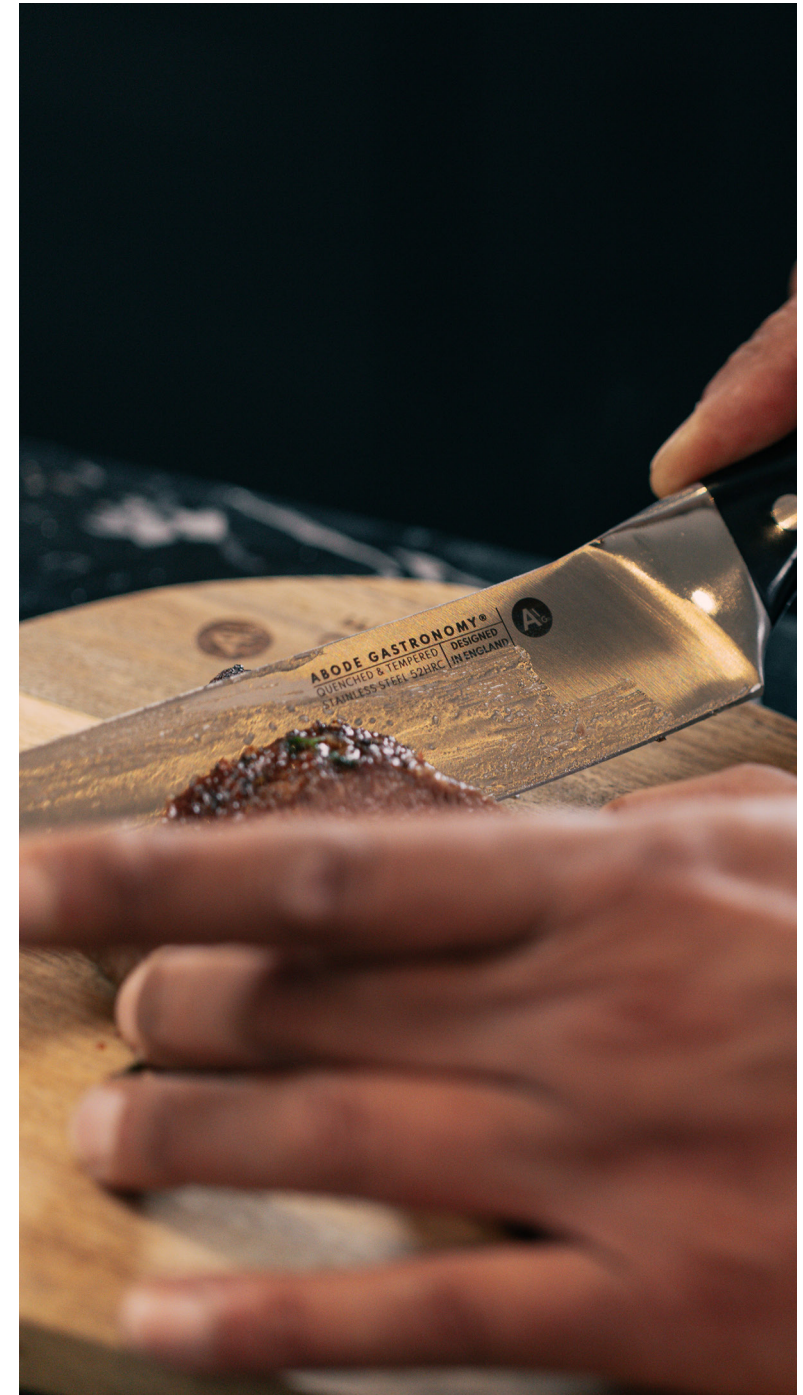
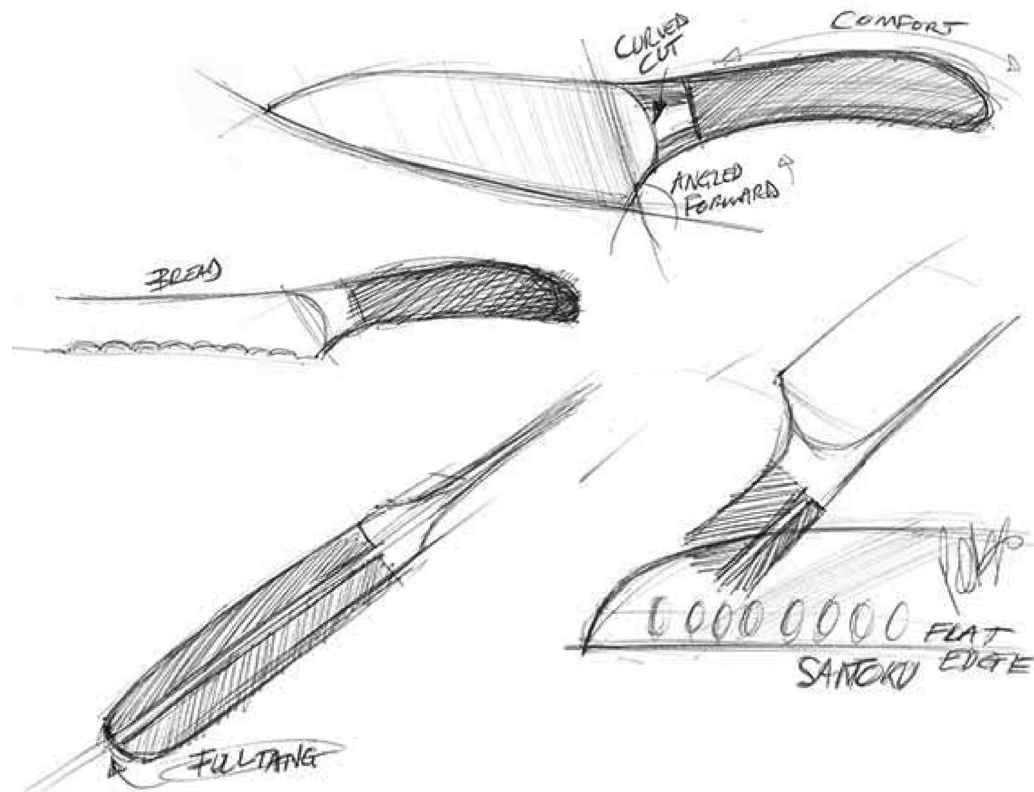
# Chef's Knives

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We wanted to make the knife range as accessible as possible, and so decided to make the range two-tiered.

The premium range has been engineered to be the best of the best, with high grade steel, a forged blade and weighted handle, incorporating the finest elements available.

Our everyday range also utilises high end materials and design details, but has been engineered to be more affordable, enabling the knives to reach a wider market.





## Premium Chef's Knives

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Abode's premium knives have been designed alongside acclaimed chefs and approved for use in a professional kitchen.

Perfectly balanced weighted handles have a full tang and offer a secure and confident grip.

The taper ground blades have been developed to the ideal hardness for a long-lasting edge and easy sharpening.

High carbon MoV stainless steel has been reinforced with molybdenum and vanadium for extra corrosion resistance.

We've curated this range to offer the knives used most often in the home kitchen:

Available as 8" chef, 6" chef, 8" carving, 8" serrated bread, utility, serrated tomato and paring knife, all knives are dishwasher safe.



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PARING 3.5"  
ABODE-K006 / 90mm Blade



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SERRATED UTILITY 5"  
ABODE-K005 / 130mm Blade



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UTILITY 5"  
ABODE-K004 / 130mm Blade



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BREAD 8"  
ABODE-K003 / 205mm Blade



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CARVING 8"  
ABODE-K002 / 205mm Blade



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CHEF 8"  
ABODE-K001 / 205mm Blade

## Chef's Knives

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Abode's knives have been designed alongside acclaimed chefs and approved for use in a professional kitchen.

Oversized soft-grip handles are made with 'post consumer' waste recycled materials and offer a secure and confident hold.

The taper ground blades have been developed to the ideal hardness for a long-lasting edge and easy sharpening. High carbon stainless steel is coated in a non-stick black finish for a sleek and modern look.

We've curated this range to offer the used most often in the home kitchen: Available as 8"chef, 6"chef, 8"carving, 8"serrated bread, utility, serrated tomato and paring knife, all knives are dishwasher safe.







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PARING 3.5"  
ABODE-K106 / 90mm Blade



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SERRATED UTILITY 5"  
ABODE-K105 / 130mm Blade



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UTILITY 5"  
ABODE-K104 / 130mm Blade



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BREAD 8"  
ABODE-K103 / 205mm Blade



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CARVING 8"  
ABODE-K102 / 205mm Blade



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CHEF 8"  
ABODE-K101 / 205mm Blade



## Premium Utensils

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Designed to make cooking feel easy the utensil range complements the knife range using the same high-quality materials. Heat resistant, non-stick and dishwasher safe, they are reinforced with high carbon steel for longevity.

The range covers all your cooking needs, including a turner, a slotted turner, a spatula, a ladle, a strainer and a cooking spoon. Whether you are pouring a soup, turning your fish, or stirring your sauces, these utensils will help give that professional finish to every dish.



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TURNER  
ABODE-T006 / 340mm Blade



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SLOTTED TURNER  
ABODE-T005 / 340mm Blade



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SPATULA  
ABODE-T004 / 330mm Blade



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LADLE  
ABODE-T003 / 325mm Blade



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STRAINER  
ABODE-T002 / 345mm Blade



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COOKING SPOON  
ABODE-T001 / 330mm Blade

## Utensils

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Our sleek black utensils have been designed to make cooking like a professional chef as simple as possible - featuring the most-used kitchen essentials, the range has been designed with input from a Michelin-acclaimed chef.

The collection covers all your cooking needs, including a turner, a slotted turner, a spatula, a ladle, a strainer, and a cooking spoon. All of which are made with high carbon stainless steel with a high temperature silicone exterior and are completely dishwasher safe.





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TURNER  
ABODE-T106 / 340mm Blade



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SLOTTED TURNER  
ABODE-T105 / 340mm Blade



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SPATULA  
ABODE-T104 / 330mm Blade



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LADLE  
ABODE-T103 / 325mm Blade



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STRAINER  
ABODE-T102 / 345mm Blade



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COOKING SPOON  
ABODE-T101 / 330mm Blade

## Knife and Utensil Holder

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This versatile and stylish holder has been designed to hold the knife and utensil range - and also comes with a complementary FSC-certified acacia chopping board. The knife section has been designed as the perfect store for our unique taper-ground blades - with slots for each knife to sit safely and securely.

A deep section perfectly holds our full utensil collection, and a shallower section holds smaller gadgets you may wish to add such as a garlic crusher, making this the only storage you'll need to keep everything to hand.

Made from 'post consumer' waste recycled plastic materials the utensil holder is dishwasher safe.





CROCK SET  
Dark Grey



CROCK SET  
Cream



KNIFE BLOCK  
Dark Grey



KNIFE BLOCK  
Cream



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