



PERCEVAL

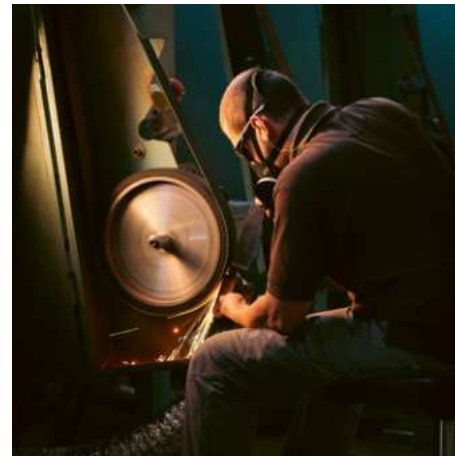
ARTISAN COUTELIER FRANÇAIS

# French knife manufacturer



For three decades, Atelier Perceval, Artisan Coutelier Français, has been designing and manufacturing high-quality knives. Based in Thiers, the historical capital of French cutlery, our knives are part of the know-how of this cutlery tradition. Our unique artisanal model is built around three pillars: quality, expertise and creativity.

The Atelier Perceval has a multiple of talents among its teams. Among them are couteliers who have a boundless passion for the knives they make by hand. It is the expression of this passion, shared by the whole team, that is gradually raising our workshop to the status of a reference in terms of high-end knives.
















































Today, Atelier Perceval is a benchmark for Michelin-starred restaurants all around the world, from the Eiffel Tower to the Ritz, and as far afield as Singapore, Hong Kong and New York.

# 9.47



Born from a simple idea: make a table knife with the same qualities than a folding knife. This one will appeal to fans of fine cut. Sleek and elegant, the 9.47 table knife distinguishes itself by its pure and timeless lines.

Handle	Rivets	Blade options
<b>Polyacetal</b> <div style="display: flex; flex-wrap: wrap;"> <div style="width: 33%;"> <p> <b>White</b> T94701WE</p> <p> <b>Black</b> T94701NO</p> <p> <b>Ivory</b> T94701IV</p> <p> <b>Red</b> T94701RO</p> <p> <b>Burgundy</b> T94701BU</p> <p> <b>Terra Cotta</b> T94701TC</p> <p> <b>Sakura</b> T94701SA</p> <p> <b>Pistachio</b> T94701VP</p> <p> <b>Sky Blue</b> T94701SB</p> <p> <b>Celadon Blue</b> T94701BC</p> <p> <b>France Blue</b> T94701BF</p> <p> <b>Night Blue</b> T94701BN</p> <p> <b>Frosted</b> T94701GI</p> <p> <b>Light Grey</b> T94701GS</p> <p> <b>Dark Grey</b> T94701AN</p> <p> <b>Purple</b> T94701PR</p> </div> <div style="width: 33%;"> <p> Stainless steel screws</p> <p> Plain</p> </div> </div>		
<div style="display: flex; flex-wrap: wrap;"> <div style="width: 33%;"> <p> <b>White</b> T94701WEG</p> <p> <b>Black</b> T94701NOG</p> <p> <b>Night Blue</b> T94701BNG</p> </div> <div style="width: 33%;"> <p> Golden screws</p> <p> Plain</p> </div> </div>		
<b>Krion</b> <div style="display: flex; flex-wrap: wrap;"> <div style="width: 33%;"> <p> <b>White</b> T94701KBP</p> <p> <b>Black</b> T94701KNP</p> </div> <div style="width: 33%;"> <p> Mosaic rivets</p> <p> Plain</p> </div> </div>		
<b>Wood</b> <div style="display: flex; flex-wrap: wrap;"> <div style="width: 33%;"> <p> <b>Olive</b> T94701OL</p> <p> <b>Serpent wood</b> T94701SE</p> <p> <b>Guaiaac</b> T94701GA</p> <p> <b>Gabon ebony</b> T94701EG</p> <p> <b>Macassar</b> T94701EM</p> <p> <b>Maple</b> T94701ER</p> <p> <b>Bocotte</b> T94701BO</p> <p> <b>Ironwood</b> T94701IW</p> <p> <b>Oak wine Barrel</b> T94701FC</p> <p> <b>Pakkawood</b> T94701PN</p> </div> <div style="width: 33%;"> <p> Stainless Steel screws</p> <p> Plain</p> </div> </div>		
<b>Prestige</b> <div style="display: flex; flex-wrap: wrap;"> <div style="width: 33%;"> <p> <b>Gabon ebony</b> T94701EGP</p> <p> <b>Macassar</b> T94701EMP</p> <p> <b>Ironwood</b> T94701IWP</p> <p> <b>Tortoiseshell*</b> T94701ETP</p> </div> <div style="width: 33%;"> <p> Mosaic rivets</p> <p> Plain</p> </div> </div>		





















































\* Faux Tortoiseshell Acrylic

# 888



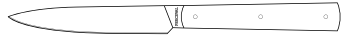
Lucky number in Asia, the 888 is the reference tool for meat lovers. The only difference with the 9.47 is its length and the slender shape of its blade.

Handle	Rivets	Blade options
<b>Polyacetal</b>  <b>White</b> T88801WE  <b>Black</b> T88801NO  <b>Ivory</b> T88801IV  <b>Red</b> T88801RO  <b>Burgundy</b> T88801BU  <b>Terra Cotta</b> T88801TC  <b>Sakura</b> T88801SA  <b>Pistachio</b> T88801VP  <b>Sky Blue</b> T88801SB  <b>Celadon Blue</b> T88801BC  <b>France Blue</b> T88801BF  <b>Night Blue</b> T88801BN  <b>Frosted</b> T88801GI  <b>Light Grey</b> T88801GS  <b>Dark Grey</b> T88801AN  <b>Purple</b> T88801PR  <b>White</b> T88801WEG  <b>Black</b> T88801NOG  <b>Night Blue</b> T88801BNG	 Stainless steel screws  Golden screws	 Plain  Micro-serrated  Plain  Micro-serrated
<b>Krion</b>  <b>White</b> T88801KBP  <b>Black</b> T88801KNP	 Mosaic rivets	 Plain  Micro-serrated
<b>Wood</b>  <b>Olive</b> T88801OL  <b>Serpent wood</b> T88801SE  <b>Guaiaac</b> T88801GA  <b>Gabon ebony</b> T88801EG  <b>Macassar</b> T88801EM  <b>Maple</b> T88801ER  <b>Bocotte</b> T88801BO  <b>Ironwood</b> T88801IW  <b>Oak wine Barrel</b> T88801FC  <b>Pakkawood</b> T88801PN	 Stainless steel screws	 Plain  Micro-serrated
<b>Prestige</b>  <b>Gabon ebony</b> T88801EGP  <b>Macassar</b> T88801EMP  <b>Ironwood</b> T88801IWP  <b>Tortoiseshell*</b> T88801ETP	 Mosaic rivets	 Plain  Micro-serrated



\* Faux Tortoiseshell Acrylic

# Odt



Inspired by the versatile tool used in the kitchen, the Office de Table distinguishes itself by its conic handle traditionally made with 3 hammered nails.

Handle	Rivets	Blade options
<b>Krion</b> White TODT01KB Black TODT01KN	● Stainless Steel nails	— Plain
<b>Wood</b> Olive TODT01OL Serpent wood TODT01SE Guaiaac TODT01GA Gabon ebony TODT01EG Macassar TODT01EM Ironwood TODT01IW Oak wine Barrel TODT01FC	● Stainless Steel nails	— Plain
<b>Prestige</b> Tortoiseshell* TODT01ET	● Stainless Steel nails	— Plain



\* Faux Tortoiseshell Acrylic

# Ubac



Inspired by the Adret, its name refers to northern dark slopes with diffused light of the Alpine massifs. It distinguished itself by a counter-edge which gives it more character.

## Handle

### Krion



White  
TUBA01KB



Black  
TUBA01KN



White  
TUBA01KBG



Black  
TUBA01KNG

### Wood



Olive  
TUBA01OL



Serpent wood  
TUBA01SE



Guaiaac  
TUBA01GA



Gabon ebony  
TUBA01EG



Macassar  
TUBA01EM



Ironwood  
TUBA01IW



Oak wine Barrel  
TUBA01FC

## Rivets



Stainless steel screws



Golden screws



Stainless steel screws

## Blade options

— Plain

▄▄▄▄ Micro-serrated

— Plain

▄▄▄▄ Micro-serrated

— Plain

▄▄▄▄ Micro-serrated



# Adret



Viewed in profile, the shape of the Adret handle refers to alpine massif: the sunny side of the Adret on one side and the Ubac on the other. The table knife is enhanced by the inlay of mosaic rivets.

## Handle

### Krion



White  
TADR01KB



Black  
TADR01KN

### Wood



Gabon ebony  
TADR01EG



Macassar  
TADR01EM



Ironwood  
TADR01IW

## Rivets



Mosaic rivets



Mosaic rivets

## Blade options

— Plain

▄▄▄▄ Micro-serrated

— Plain

▄▄▄▄ Micro-serrated



# Material Library

## POLYACETAL



Polyacetal is a high-end polymer with technical characteristics and physical properties that are particularly suitable for kitchen cutlery. In contrast to standard plastics, it is highly resistant to wear, impact and acid attacks from food. It can offer a very wide range of colour possibilities.

## NATURAL MATERIALS



Most of our natural materials are woods coming from France or abroad. As they are not stabilized or varnished, a careful use is highly recommended. In contact with water, the wood will either expand or retract.

## PRESTIGE MATERIALS



The most qualitative and prestigious material for our handles. They can either be natural or synthetic, but require careful usage. Such as natural material, avoid prolonged contact with water.

## KRION



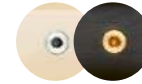
Similar to natural stone and made of natural minerals and a small percentage of highly resistant resin, Krion has exclusive characteristics: non-porosity, antibacterial properties, hardness, resistance and durability, low maintenance and easy cleaning.

## PAKKAWOOD



Pakkawood is a composite material made from different types of wood impregnated with synthetic resin. It is known for its water resistance and unique hardwood texture.

# Rivets & Blades



**STAINLESS STEEL & GOLDEN SCREW**  
Hexagon socket screws either in silver or gold color.



**STAINLESS STEEL NAIL**  
A finish that is «one and the same» with the handle, pleasant to the touch.



**MOSAIC RIVETS**  
Accentuate the premium and fine decorative side.



**PLAIN**  
Plain blade, as efficient as the micro-serrated blade - this blade can be sharpened.



**MICRO-SERRATION**  
Blade with very fine serrations, allowing perfect cuts.

# Customization

Atelier Perceval offers you a tailor-made engraving service, so you can make the difference with the name or logo of your property. The laser engraving technique creates a very fine result on the blade and enhance your beautiful knife.

Four different areas for knives are available. For personal requests, please contact us.



# Care instructions

Perceval knives are all carefully handcrafted in workshops in Thiers. These are top quality knives. To extend their life, please take the following precautions when using them.

Please note first, that :

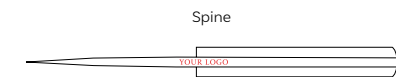
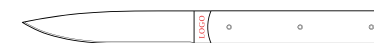
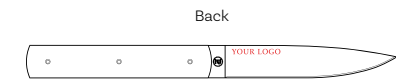


Polyacetal, Krion and Pakkawood knives are dishwasher safe



Natural and Prestige materials are not dishwasher safe.

- Perceval knives can be cleaned with warm soapy water and a sponge (without a scraper).
- Never use abrasive pads, as they create deep scratches and roughen the blades.
- Rinsing with clear, warm water before wiping and careful storage will ensure that your knives last longer.
- Knives are sharpened with a sharpening steel or a sharpening stone.
- Non-professionals are advised not to use a grinder.





[couteau.com](http://couteau.com)

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