

PRODUCTS CATALOGUE

Supreme quality knives



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About us

JMB Cutlery is a family company with a long tradition of knifemaking craftsmanship. For over 40 years we manufacture butcher knives and tools dedicated to the food processing industry. All our products are made from raw steel in our factory located in Germany. We go deep into the details of every single step needed to produce a good knife and constantly improve our production process. Knives are not only our business, it is our way of life and passion that we want to explore.

In pursuit of perfection, we started our own R&D center where scientists conduct world leading investigations on the science of knives and cutting. We improve our technology and implement innovative solutions to further increase every aspect of our products. We control the quality of every JMB product at every step of production from the raw material to the finished product. Thanks to that our JMB knives are the perfect choice for professional and everyday use, and we care to make them better and better every day.



Why our knives?

Range of ergonomic handles

The knife handle is crucial to ensure high comfort and solid control of the blade. We offer a variety of knife handles of different shapes and materials. They are ergonomically tested to provide a firm grip despite the size of your hand. All our handles are shaped to prevent injuries and unwanted slips.

Optimized heat treatment

We developed a specific heat treatment procedure to follow the optimized time-temperature function. This unique know-how is JMB's well-kept secret that guarantees the ideal microstructure of the blade material and the best compromise between toughness and brittleness.

Swedish steel from Sandvik

All our products are made from high carbon, stainless martensitic steel. We use the best steel grade 14C28N by Sandvik - the world leader in steel technology.

Excellent edge retention

JMB blades are optimized for sharpness endurance. Optimal edge geometry ensures superb cutting performance and edge retention. Our knives are razor-sharp straight from the box and enable easy resharpening.

Our R&D center



Pursue of Excellence through research

JMB Cutlery offers professional knives of unmatched quality. The quality comes from years of knifemaking experience and our world-leading research team. In pursuit of excellence, we set up the R&D center to constantly improve our products and tech-

nology. We hire a team of titled scientists and experts in Mechanics, Material science, and Machine technology who conduct high-quality research on the science of knives and cutting.

JMB R&D center teamwork to improve our technology and implement innovative solutions to further increase the quality of our products in every aspect. We use world-class testing equipment, but also develop new specialized testing rigs and instrumentation. Our team created the most advanced facilities to test knife-edge properties including

initial sharpness, edge retention, and degradation of edge geometry (see next page).

We conduct a detailed analysis of each step of the production process constantly monitoring all the important aspects of materials and technology. We look into and measure every detail that influences the persistence and ergonomics of JMB knives. We ensure the highest quality of every JMB knife to make it the perfect choice for professional and everyday use. Still, every day we work to make them even better.



Testing infrastructure

We conduct a detailed analysis of each step of the production process constantly monitoring all the important aspects of materials and technology. We look into and measure every detail that influences the persistence and ergonomics of JMB knives. We ensure the highest quality of every JMB knife to make it the perfect choice for professional and everyday use. Still, every day we work to make them even better.

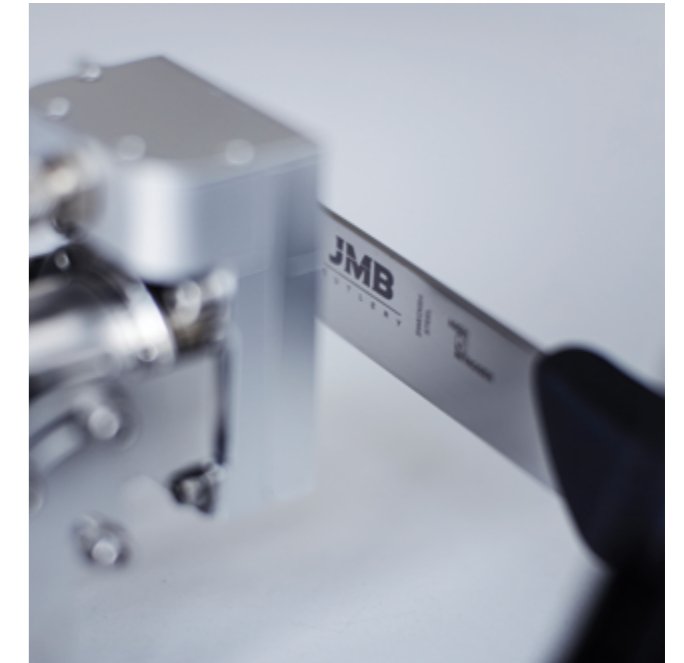
World leading knife testing infrastructure

We test knives to the max!

JMB Cutlery has a mission to constantly improve knives' quality. We investigate all materials, optimize processes, and examine every aspect of the final products. In our world-leading laboratory, we designed and created the most sophisticated testing rig to assess sharpness, cutting edge retention, and knife life-cycle assessment – called Sharpness Analysis Center (SAC).

SAC is a 5 axis CNC machine that can replicate the motions of a human arm. It can cut special test media multiple times with the same kinematics and measure generated forces and torques. High-precision sensors enable monitoring the cutting process with unmatched accuracy. Collected data are utilized to determine objective measures of sharpness – Initial Sharpness Score (ISS), and persistence of cutting edge – Sharpness Persistence Score (SPS).

SAC reproduces real working conditions and reveals the actual quality of professional knives. It gives us unique scientific knowledge and helps to make JMB knives even superior. With SAC we can also provide unparalleled support for our clients who need personalized products or look for specific features of professional knives and cutting tools.



Knife production process

To assure the unmatched quality of our products we utilize the traditional knifemaking craftsmanship and innovative technologies developed in our R&D center. It all starts with the best possible materials and substrates that are turned into final products in the following stages:



Cutting out shapes 1

We start with the best grade Swedish stainless steel strips that are manufactured specifically for the purpose. They have a homogenous structure and the lowest level of inclusions and impurities. In the first step, we cut out the shape of the blade with micrometric precision.



Heat treatment 2

This step is crucial for the quality of the blades. First, we quench blades in the dedicated furnace heating them to 1050°C. After rapid cooling blades achieve very high hardness but became brittle. So, we apply tempering to reduce brittleness and to obtain high toughness and ductility. Our blades have a final hardness of 56-58 HRC (Rockwell Scale).

Our process guarantees the optimized microstructure of the blade material and the best compromise between toughness and brittleness.



Grinding and polishing 3

We realize several steps to obtain the final geometry of each blade. Starting with rough grinding we shape the blade which is then repeatedly polished. The process is realized in optimized conditions to prevent overheating of the blade surface which would annihilate its firmness. Each blade has to pass several geometry tests including flexibility control.



Handles 4

When the blade is perfectly shaped it is ready to be fixed in the handle. We offer several ergonomically designed handles that fit any hand. They come in different colours and deformability to meet the customer's personal preferences. All handles are slip-proof and provide a solid grip, necessary in everyday use. All the materials we use comply with the European hygiene and food safety standards and all handles are adapted to direct contact with food.



Sharpening and labeling 5

The final step is to form the edge to ensure unmatched cutting properties and superior edge retention. We developed an innovative multi-step sharpening process that ensures full repeatability and results in optimized edge geometry. Each blade is tested with a special laser gauge to confirm the proper cutting edge angles.

After that, the knife gets the laser engraved JMB Cutlery logo that is the highest quality stamp.



Our handles

Knife handle is crucial to ensure high comfort and solid control of the blade. We offer a variety of knife handles of different shapes and materials. They are ergonomically tested to provide a firm grip despite the size of your hand. All our handles are shaped to prevent injuries and unwanted slips.

All our handles are ergonomically designed and provide a perfect grip.

Molded handles

We offer molded handles and hand-crafted wooden handles. All the materials used for handles comply with the European hygiene and food safety standards.

Molded handles are made from Polypropylene and come in various compositions of different mass and deformability to ensure perfect balance and feel over the tool. We offer 5 standard colours but you can order a handle of any colour you want. Wooden handles are made from seasoned hornbeam wood and they pay tribute to traditional design and natural feel.

Find your favourite JMB handle!

Unibody polypropylene

These handles are professionals' first choice, especially because they ensure perfect grip and easy cleaning. We offer 3 different shapes to fit individual needs.

H1 GRIP



H2 GRIP



H3 GRIP



Unibody handles come in 5 standard colours but we can produce handle of any colour!



Rubber shell

Special design with rubber outer shell to provide even better tool control and improve safety. Its unique shape helps to protect the joints improve productivity.

H4 GRIP



Handcrafted wooden

Handles made from seasoned hornbeam wood give our products a traditional natural design and ensures a natural feel.

Wooden handle



For the latest range of available handles check our website.

Our steel

Sandvik 14C28N – the most advanced, high-tech knife steel containing Nitrogen. Patented by Sandvik Material Technology – the leader in knife steel manufacturing. Thanks to its ideally fine structure it guarantees high hardness, long life edge retention, and excellent corrosion resistance! Only

hardness without a high level of Carbon and thanks to that the risk of getting long or oversized carbide is limited. The long-life edge retention can be easily obtained together with easy resharpening work. This is another very interesting performance of this grade. Nitrogen is a very interesting element to

blades produced by the Sandvik 14C28N have a very good corrosion resistance despite the high level of Carbon, without diminishing the hardness or the durability of the cutting edge. It is not so easy to find the right process to differentiate between various alloys for knives blades. The tests or protocols used for typical stainless steel are not applicable. For austenitic stainless steel, it is possible to classify the different grades thanks to the PRE formula where nitrogen is an important factor. We can observe that nitrogen counts 16 times more than chromium and 5 times more than molybdenum. Of course, this formula cannot be used for the martensitic grades but it can give an idea of how nitrogen influences the knife steel. Another interesting feature is the fact that such corrosion resistance is obtained preserving a very high level of hardness as - in general - these performances are opposite.

add to knife steel. This element, similarly to carbon, is a hardness driver. The presence of nitrogen leaves more free chromium in the alloy. Nitrogen in the knife steel contributes to its hardness in the way carbon does in the alloy. N substitutes C for higher hardness. The technology needed to introduce this element is not so common. Sandvik SMT is one of the few companies able to achieve this performance, thanks to the experience in complex metallurgical structures. The

“the most advanced knife steel..”

a few stainless sheets of steel containing Nitrogen is available for knifemakers. The new 14C28N, recently patented by Sandvik Material Technology is the most advanced one. Taking profit from the experience of Sandvik SMT on the razor blades steel, the Sandvik 14C28N offers an ideal mix between a very dense presence of spherical secondary carbide, together with excellent corrosion resistance. The presence of Nitrogen in the 14C28N permits the increase of the

- Patented by Sandvik Material Technology grade containing Nitrogen
- Technology and experience from the razor blades
- Long life edge retention
- Easy resharpening
- Excellent corrosion resistance
- Fine and homogenous structure





JMB Cutlery offers the highest quality knives and accessories for food processing plants. Our three foundations are:



Impeccable Base

All JMB products are made from the best quality materials which are strictly controlled in terms of food safety and hygiene. They meet all legal requirements for the food industry.

Ensured Quality

We assure and control the quality of our products in every aspect to guarantee their best performance.



Constant Innovation

Our world-leading R&D department every day continues to pursue excellence in every JMB Cutlery product.

We offer more than 30 different knife shapes that can be fitted in 4 handle designs so that you can buy the perfect tool for the job that also meets your personal preferences.

Butcher knives



Art.No. BK01125
 Blade length 12,5 cm
 Type Bonning knife, straight blade
 Available handles H1-GRIP, H2-GRIP, H4-GRIP

Colors



Art.No. BK13150
 Blade length 15 cm
 Type Bonning knife, straight blade
 Available handles H1-GRIP, H2-GRIP, H4-GRIP

Colors



Art.No. BK14150
 Blade length 15 cm
 Type Bonning knife, straight blade
 Available handles H1-GRIP, H2-GRIP, H4-GRIP

Colors



Art.No. BK03175
 Blade length 17,5 cm
 Type Bonning knife, straight blade
 Available handles H1-GRIP, H2-GRIP, H4-GRIP

Colors



Art.No. BK26200
 Blade length 20 cm
 Type Bonning knife, straight blade
 Available handles H1-GRIP, H2-GRIP, H4-GRIP

Colors



Art.No. BK17125
 Blade length 12,5 cm
 Type Bonning knife, curved blade
 Available handles H1-GRIP, H2-GRIP, H4-GRIP

Colors



Art.No. BK02150
 Blade length 15 cm
 Type Bonning knife, curved blade
 Available handles H1-GRIP, H2-GRIP, H4-GRIP



Art.No. BK16150
 Blade length 15 cm
 Type Bonning knife, curved blade
 Available handles H1-GRIP, H2-GRIP, H4-GRIP



Art.No. BK21150
 Blade length 15 cm
 Type Skinning knife, curved blade
 Available handles H1-GRIP, H2-GRIP, H4-GRIP



Art.No. BK07175
 Blade length 17,5 cm
 Type Skinning knife, curved blade
 Available handles H1-GRIP, H2-GRIP, H4-GRIP



Art.No. BK08175
 Blade length 17,5 cm
 Type Skinning knife, curved blade
 Available handles H1-GRIP, H2-GRIP, H4-GRIP



Art.No. BK23210
 Blade length 21 cm
 Type Breaking knife, curved blade
 Available handles H1-GRIP, H2-GRIP, H4-GRIP





Art.No. BK25140

Blade length 14 cm

Type Sticking knife, straight blade

Available handles H1-GRIP, H2-GRIP, H4-GRIP

Colors



Art.No. BK04150

Blade length 15 cm

Type Bonning knife, straight blade

Available handles H1-GRIP, H2-GRIP, H4-GRIP

Colors



Art.No. BK05175

Blade length 17,5 cm

Type Bonning knife, straight blade

Available handles H1-GRIP, H2-GRIP, H4-GRIP

Colors



Art.No. BK24200

Blade length 20 cm

Type Chef's knife, straight blade

Available handles H1-GRIP

Colors



Art.No. BK44250

Blade length 25 cm

Type Chef's knife, straight blade

Available handles H1-GRIP

Colors



Art.No. BK06250

Blade length 25 cm

Type Slicing knife, straight blade

Available handles H1-GRIP, H2-GRIP, H4-GRIP

Colors



Art.No. BK34260

Blade length 26 cm

Type Breaking knife, straight blade

Available handles H3-GRIP

Colors



Art.No. BK32210

Blade length 21 cm

Type Sticking knife, straight blade

Available handles H3-GRIP

Colors

Kitchen and chef's knives



Art.No. KK39150
Blade length 15 cm
Type Kitchen knife, straight blade
Available handles H1-GRIP, H2-GRIP

Colors



Art.No. KK37175
Blade length 17,5 cm
Type Kitchen knife, straight blade
Available handles H1-GRIP, H2-GRIP

Colors



Art.No. KK37175S
Blade length 17,5 cm
Type Kitchen knife, straight blade
Available handles H1-GRIP, H2-GRIP

Colors



Art.No. BK24200
Blade length 20 cm
Type Chef's knife, straight blade
Available handles H1-GRIP

Colors



Art.No. BK44250
Blade length 25 cm
Type Chef's knife, straight blade
Available handles H1-GRIP

Colors

Fish knives



Art.No. BK13150F
Blade length 15 cm
Type Filleting knife, straight blade
Available handles H1-GRIP, H2-GRIP, H4-GRIP

Colors



Art.No. BK03175F
Blade length 17,5 cm
Type Filleting knife, straight blade
Available handles H1-GRIP, H2-GRIP, H4-GRIP

Colors



Art.No. BK17125F
Blade length 12,5 cm
Type Filleting knife, curved blade
Available handles H1-GRIP, H2-GRIP, H4-GRIP

Colors



Art.No. BK02150F
Blade length 15 cm
Type Filleting knife, curved blade
Available handles H1-GRIP, H2-GRIP, H4-GRIP

Colors



Art.No. BK13150F
Blade length 15 cm
Type Filleting knife, straight blade
Available handles H1-GRIP, H2-GRIP, H4-GRIP

Colors



Art.No. BK16150F
Blade length 15 cm
Type Filleting knife, curved blade
Available handles H1-GRIP, H2-GRIP, H4-GRIP

Colors



Art.No. FK51210
Blade length 21 cm
Type Filleting knife, straight blade
Available handles H1-GRIP, H2-GRIP, H4-GRIP

Colors



Art.No. FK54210
Blade length 21 cm
Type Filleting knife, curved blade
Available handles H1-GRIP, H2-GRIP, H4-GRIP

Colors

Flexible knives



Art.No. BK13150F
Blade length 15 cm
Type Filleting knife, straight blade
Available handles H1-GRIP, H2-GRIP, H4-GRIP

Colors



Art.No. BK03175F
Blade length 17,5 cm
Type Filleting knife, straight blade
Available handles H1-GRIP, H2-GRIP, H4-GRIP

Colors



Art.No. BK17125F
Blade length 12,5 cm
Type Filleting knife, curved blade
Available handles H1-GRIP, H2-GRIP, H4-GRIP

Colors



Art.No. BK02150F
Blade length 15 cm
Type Filleting knife, curved blade
Available handles H1-GRIP, H2-GRIP, H4-GRIP

Colors



Art.No. BK13150F
Blade length 15 cm
Type Filleting knife, straight blade
Available handles H1-GRIP, H2-GRIP, H4-GRIP

Colors



Art.No. BK16150F
Blade length 15 cm
Type Filleting knife, curved blade
Available handles H1-GRIP, H2-GRIP, H4-GRIP

Colors



Art.No. FK51210
Blade length 21 cm
Type Filleting knife, straight blade
Available handles H1-GRIP, H2-GRIP, H4-GRIP

Colors



Art.No. FK54210
Blade length 21 cm
Type Filleting knife, curved blade
Available handles H1-GRIP, H2-GRIP, H4-GRIP

Colors

Semi-flexible knives



Art.No. BK13150SF
Blade length 15 cm
Type Bonning knife, straight blade
Available handles H1-GRIP, H2-GRIP, H4-GRIP

Colors



Art.No. BK17125SF
Blade length 12,5 cm
Type Bonning knife, curved blade
Available handles H1-GRIP, H2-GRIP, H4-GRIP

Colors



Art.No. BK02150SF
Blade length 15 cm
Type Bonning knife, curved blade
Available handles H1-GRIP, H2-GRIP, H4-GRIP

Colors



Art.No. BK16150SF
Blade length 15 cm
Type Bonning knife, curved blade
Available handles H1-GRIP, H2-GRIP, H4-GRIP

Colors

Scalloped edge knives



Art.No. BK14150SE
 Blade length 15 cm
 Type Bonning knife, straight blade
 Available handles H1-GRIP, H2-GRIP, H4-GRIP

Colors



Art.No. BK04150SE
 Blade length 15 cm
 Type Bonning knife, straight blade
 Available handles H1-GRIP, H2-GRIP, H4-GRIP

Colors



Art.No. BK05175SE
 Blade length 17,5 cm
 Type Bonning knife, straight blade
 Available handles H1-GRIP, H2-GRIP, H4-GRIP

Colors



Art.No. BK17125SE
 Blade length 12,5 cm
 Type Bonning knife, curved blade
 Available handles H1-GRIP, H2-GRIP, H4-GRIP

Colors



Art.No. BK14150SE
 Blade length 15 cm
 Type Bonning knife, straight blade
 Available handles H1-GRIP, H2-GRIP, H4-GRIP

Colors



Art.No. BK16150SE
 Blade length 15 cm
 Type Bonning knife, curved blade
 Available handles H1-GRIP, H2-GRIP, H4-GRIP

Colors



Art.No. BK07175SE
 Blade length 17,5 cm
 Type Skinning knife, curved blade
 Available handles H1-GRIP, H2-GRIP, H4-GRIP

Colors




Art.No. BK24200SE
 Blade length 20 cm
 Type Chef's knife, straight blade
 Available handles H1-GRIP


Colors

Wooden handles




Art.No. BK09175
Blade length 17,5 cm
Type Bonning knife, straight blade
Available handles Wooden
Colors 



Art.No. BK18150
Blade length 15 cm
Type Bonning knife, straight blade
Available handles Wooden
Colors 



Art.No. BK29200
Blade length 20 cm
Type Bonning knife, straight blade
Available handles Wooden
Colors 



Stainless steel cleavers and axes



Art.No. BC180
Blade length 18 cm
Type Cleaver
Available handles Polyethylene
Colors



Art.No. BC240
Blade length 24 cm
Type Cleaver
Available handles Polyethylene
Colors



Art.No. BC300
Blade length 30 cm
Type Cleaver
Available handles Polyethylene
Colors



Art.No. BC150
Blade length 15 cm
Type Cleaver
Available handles Polyethylene
Colors



Art.No. BC350
Blade length 35 cm
Type Cleaver
Available handles Polyethylene
Colors



Art.No. BA230
Blade length 23 cm
Type Axe
Available handles Polyethylene
Colors



Art.No. BA260
Blade length 26 cm
Type Axe
Available handles Polyethylene
Colors



Useful information

Correct sharpening

To obtain the best cutting performance that persists, the knife has to be sharpened properly. We spent over two years on the R&D project devoted to obtain the optimum sharpening process with active control of parameters. The aim was to obtain the best initial sharpness that will endure for as long as possible. This requires a trade-off between cutting ability and edge stability which determines the pace of edge degradation. We developed a unique three-step sharpening process that ensures optimum geometry of the edge. We constantly monitor the process parameters to ensure constant conditions and to avoid blade overheating. Our sharpening method provides the ultimate sharpness of every JMB Cutlery blade.

Product care

All grades of stainless steel can get rusted or corroded under some circumstances. That is why every knife requires proper treatment to ensure long service life.



Below we point out how to take care of your JMB Cutlery knives:

- clean the knife immediately after use
- store the knife in a dry place
- keep the knife away from salt or acids
- using dishwashers make sure to use only appropriate detergents
- as soon as the dishwasher has completed its cycle, remove the knives and wipe them dry
- knives with wooden handles should be always cleaned by hand
- using disinfectants make sure they are dedicated to stainless steel

If you follow the above pieces of advice your knife will be always in mint condition!



Contact info

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 www.jmbcutlery.de

Knives index

Art.No	Shape	Blade length	Art.No	Shape	Blade length	Art.No	Shape	Blade length
BK01125		12,5 cm	BK21150		15 cm	BK24200 BK24200SE		20 cm
BK13150 BK13150F BK13150SF		15 cm	BK07175 BK07175SE		17,5 cm	BK44250		25 cm
BK14150 BK14150SE		15 cm	BK08175		17,5 cm	KK39150		15 cm
BK03175 BK03175F		17,5 cm	BK23210		21 cm	KK37175 KK37175S		17,5 cm
BK26200		20 cm	BK25140		14 cm	BK13150F BK13150SF		15 cm
BK17125 BK17125F BK17125SF BK17125SE		12,5 cm	BK04150 BK04150SE		15 cm	FK51210		21 cm
BK02150 BK02150F BK02150SF		15 cm	BK05175 BK05175SE		17,5 cm	FK54210		21 cm
BK16150 BK16150F BK16150SF BK16150SE		15 cm	BK06250		25 cm	BK09175		17,5 cm
			BK34260		26 cm	BK18150		15 cm
			BK32210		21 cm	BK29200		20 cm

