

CERAMIC & DIAMOND KNIVES

Ceramic Blades

Advantages:

- Ceramic edge stays sharp 100 times longer than steel edge
- Rust and corrosion free
- Chemical and acid resistant
- Withstands up to 2400°C (4352°F)
- No electrostatic discharge concerns
- No trace metal contamination
- Fully nonmagnetic



Aluminum Alloyed Handle  
12.5 cm

No. 10025-50

Ceramic Blades



Angled 45°

33 x 6 x 0.5 mm  
Cutting edge: 4.5 mm  
Pkg. of 5 blades

No. 10025-44



Angled 45°

33 x 6 x 0.5 mm  
Cutting edge: 2.5 mm  
Pkg. of 5 blades

No. 10025-43



Angled 23°

33 x 6 x 0.5 mm  
Cutting edge: 14 mm  
Pkg. of 5 blades

No. 10025-23



Angled 45°

33 x 6 x 0.5 mm  
Cutting edge: 8 mm  
Pkg. of 5 blades

No. 10025-45

Diamond Knives

This knife has a gem-quality, neutral diamond blade which is honed to the finest cutting edge possible. The blade is made to an ophthalmic surgical standard and is inspected under 400x magnification. The retractable handle aids in care and storage.



Cautionary note: This blade is extremely fragile and vulnerable to lateral pressure.



Cutting angle: 30°

12 cm  
Cutting edge: 1 mm  
Tip thickness: 0.15 mm

No. 10100-30



Cutting angle: 45°

12 cm  
Cutting edge: 1 mm  
Tip thickness: 0.15 mm

No. 10100-45



Grip slides up the handle to protect the tip for safe storage and packing.