

Etac Relieve ergonomic knives

Relieve knives have an angled handle and sharp blade which make cutting easier.

The handle: The angle keeps the wrist straight and the grip friendly oval shape ensures a stable grip. The top of the handle is smoothly curved to enable a comfortable thumb position.

The blade: To facilitate cutting, the blade is very sharp. In order to minimize the risk for the hand to come in touch with the food the blade is lower than the handle.

Etac Relieve angled carving knife

The blade is sufficiently long for cutting food and bread. The handle angle is designed to keep the wrist straight when cutting standing up.



Etac Relieve angled table knives

These table knives are available in three variants: for normal-sized hands, for small hands or children's hands and one foldable model. They are designed to keep the wrist straight when cutting whilst sitting at a table. The foldable knife is handy to transport and has a rounded blade to enable cutting with a wagging motion.



Description

Relieve carving knife	80501101
Relieve table knife	80402101
Relieve table knife, small	80402102
Relieve table knife, folding	80402001

Material

Blade: Stainless steel
Relieve carving knife: Polyamide handle
Relieve folding knife: Polyamide handle
Relieve table knives: Polyamide plastic handle

Weight

Relieve carving knife: 75 g (2.7 oz)
Relieve folding knife: 72 g (2.5 oz)
Relieve knives: 72 g (2.5 oz)
Relieve small knife: 37 g (1.3 oz)

Care

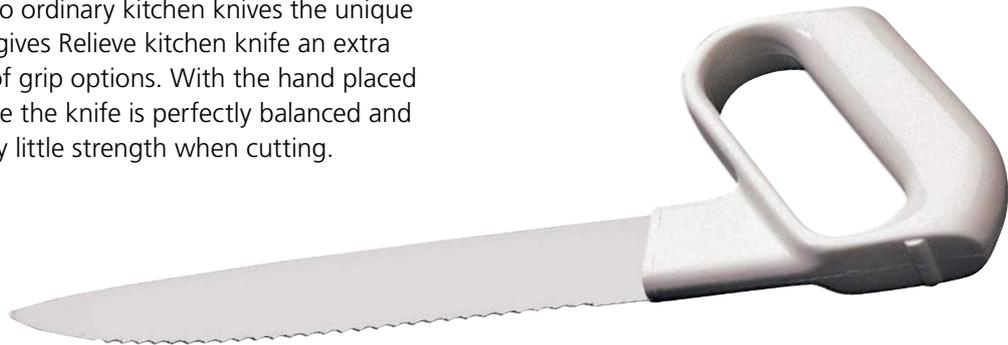
Dishwasher-safe

Design

Ergonomidesign

Etac Relieve kitchen knife

Compared to ordinary kitchen knives the unique closed grip gives Relieve kitchen knife an extra dimension of grip options. With the hand placed in the handle the knife is perfectly balanced and requires very little strength when cutting.



Etac Relieve cheese slicer

Relieve cheese slicer cuts cheese, cucumber and other vegetables with ease.

Gripping with the thumb on top of the handle it fits all hand sizes. The bottom of the handle is angled to prevent contact with the cheese. The "wavy" slicing blade lifts the cheese or vegetable slice from the blade.



Description

Relieve kitchen knife
with serrated blade
Relieve cheese slicer

Item no.

80501001
80502001

Material

Relieve kitchen knife and cheese slicer
Handle: Polypropylene
Blade: Stainless steel

Weight

Kitchen knife with serrated blade: 161 g (5.7 oz)
Relieve cheese slicer: 69 g (2.4 oz)

Care

Dishwasher-safe

Design

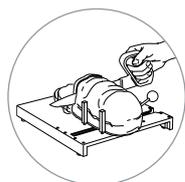
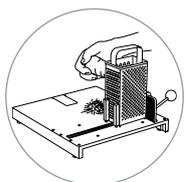
Ergonomidesign

Etac Fix food preparation board and Etac Cut cutting board

With poor hand function a two hand grip doubles the strength but leaves no hand for holding. When using a two hand grip or with one hand function only, these devices are indispensable, for cutting, whipping or grating.

Etac Fix food preparation board

Fix preparation board stands firmly on its four friction feet or the enclosed suction feet. The jaws hold a bowl, grater or piece of food in place. There is also a small plate with spikes to hold smaller pieces of food. This can be removed and also placed with the spikes pointing downwards to obtain a flat surface.



Etac Cut cutting board

Cut cutting board simplifies slicing bread, paté, a steak or whatever is to be cut. By turning the transverse bar, the thickness of the slices is easily changed.

A knife fits in the guides, which makes it possible to cut safe and straight. An invaluable help to compensate impaired sight.



Description

Fix food preparation board
Cut cutting board

Item no.

80501004
80501005

Weight

Fix preparation board: 1.3 kg (2.87 lbs)
Cut cutting board: 415 g (14.5 oz)

Material

Fix food preparation board:
Chopping board: Polystyrene
Metal parts: Stainless steel
Jaws: PC/ABS

Care

Dishwasher-safe

Cut cutting board:
Polystyrene

Design

Ergonomidesign
The Fix preparation board is patented