



Cuchillerías Simón

selección

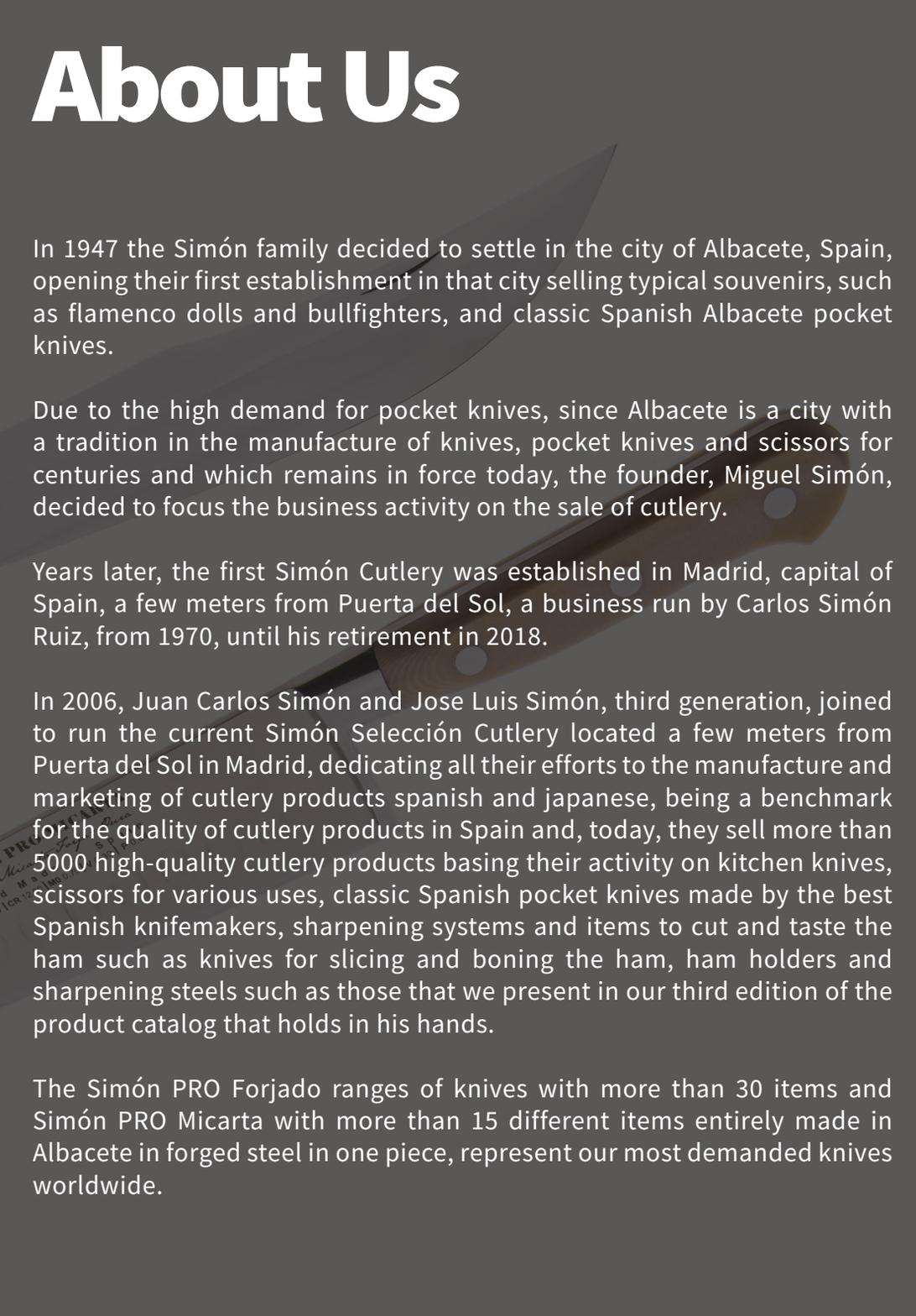


Product Catalogue



SHARP
Hand
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About Us



In 1947 the Simón family decided to settle in the city of Albacete, Spain, opening their first establishment in that city selling typical souvenirs, such as flamenco dolls and bullfighters, and classic Spanish Albacete pocket knives.

Due to the high demand for pocket knives, since Albacete is a city with a tradition in the manufacture of knives, pocket knives and scissors for centuries and which remains in force today, the founder, Miguel Simón, decided to focus the business activity on the sale of cutlery.

Years later, the first Simón Cutlery was established in Madrid, capital of Spain, a few meters from Puerta del Sol, a business run by Carlos Simón Ruiz, from 1970, until his retirement in 2018.

In 2006, Juan Carlos Simón and Jose Luis Simón, third generation, joined to run the current Simón Selección Cutlery located a few meters from Puerta del Sol in Madrid, dedicating all their efforts to the manufacture and marketing of cutlery products spanish and japanese, being a benchmark for the quality of cutlery products in Spain and, today, they sell more than 5000 high-quality cutlery products basing their activity on kitchen knives, scissors for various uses, classic Spanish pocket knives made by the best Spanish knifemakers, sharpening systems and items to cut and taste the ham such as knives for slicing and boning the ham, ham holders and sharpening steels such as those that we present in our third edition of the product catalog that holds in his hands.

The Simón PRO Forjado ranges of knives with more than 30 items and Simón PRO Micarta with more than 15 different items entirely made in Albacete in forged steel in one piece, represent our most demanded knives worldwide.

Simón Gourmet Classic Series



Within our Simón Gourmet Classic series, we have basic table knives with white and blue fiber handles, both with plain and serrated blades, as well as our micro-serrated tomato knife, which is also a favorite among many customers as a utility knife with a black fiber handle.

Introducing our series of basic kitchen knives with solid-blade handles and dishwasher-safe black polypropylene fiber handles, in formats ranging from classic paring knives and chef knives to utility knives, ham knives, bread knives, and boning knives, as well as a series of asymmetrical-blade Yanagiba, Santoku, and Nakiri knives.

Made in: Spain
Made from: Tempered Steel
Warranty: 3 years



8436628001150

Simón Gourmet Classic Blue Knife simple edge

Simón Gourmet Classic simple edge paring knife with a blue injected fiber handle, ideal for small foods and everyday meals. Lightweight and made of tempered steel, it maintains its sharpness remarkably well.

R47370

Handles: Textured fiber

Length: 215 millimeters

Weight: 31 grams



8436628001167

Simón Gourmet Classic white Knife simple edge

Simón Gourmet Classic simple edge paring knife with a white injected fiber handle, ideal for small foods and everyday meals. Lightweight and made of tempered steel, it maintains its sharpness remarkably well.

R47371

Handles: Textured fiber

Length: 215 millimeters

Weight: 31 grams



8436628001174

Simón Gourmet Classic blue serrated edge

Simón Gourmet Classic paring knife with a serrated blade and blue injected fiber handle, ideal for cutting citrus fruits, bread, or pastries. Perfect for everyday use, this lightweight, tempered steel knife maintains its sharp edge thanks to its thin, serrated blade.

R47375

Handle: Textured fiber

Length: 215 millimeters

Weight: 31 grams



8436628001181

Simón Gourmet Classic white serrated edge

Simón Gourmet Classic paring knife with a serrated blade and white injected fiber handle, ideal for cutting citrus fruits, bread, or pastries. Perfect for everyday use, this lightweight, tempered steel knife maintains its sharp edge thanks to its thin, serrated blade.

R47376

Handle: Textured fiber

Length: 215 millimeters

Weight: 31 grams



Simón Tomato Knife Black

8436628001198

Simón Gourmet Classic tomato knife with a micro-serrated blade and black injected fiber handle. Ideal for cutting citrus fruits, bread, pastries, and everyday foods. Perfect for peeling tomatoes. Lightweight thanks to its thin, serrated blade, it maintains excellent cutting ability.

R47380

Handle: Textured fiber

Length: 215 millimeters

Weight: 31 grams



Set of 4 Simón Fiber Knives (Colors)

8436628002904

Set of four Simón Gourmet Classic knives, consisting of two micro-serrated tomato knives with black injected fiber handles, one white and one blue. Ideal for cutting citrus fruits, bread, pastries, everyday meals, peeling tomatoes, and more. Lightweight and presented in a gift box.

R47580

Handles: Textured fiber

Box Dimensions: 255mm Length x 155mm Width

Weight: 178 grams





843662800009

Simón Gourmet Classic Paring Knife

Simón Gourmet Classic paring knife curve with an 8cm blade for turning small foods. It features a lightweight, one-piece tempered steel handle with a black fiber grip secured by three pins.

R47300

Handle: Black fiber

Total length: 175 millimeters

Weight: 50 grams



8436628000016

Simón Gourmet Classic Straight Paring Knife

Simón Gourmet Classic straight paring knife with a 9cm blade for peeling and chopping small foods. It features a lightweight, one-piece tempered steel handle with a black fiber grip secured by three pins.

R47301

Handle: Black fiber

Total length: 192 millimeters

Weight: 54 grams



Classic Paring Knife by Simón Gourmet Classic

8436628000023

Simón Gourmet Classic paring knife classic with a 10cm blade for peeling and chopping small foods. It features a lightweight, one-piece tempered steel handle with a black fiber grip secured by three pins.

R47302

Handle: Black fiber

Total length: 200 millimeters

Weight: 55 grams



Simón Gourmet Classic utility Short Kitchen Knife

843662800030

Simón Gourmet Classic utility short kitchen knife with a 13cm blade, ideal for vegetables and charcuterie. Features a black handle, a lightweight, one-piece tempered steel construction, and comes in a presentation blister pack.

R47305

Handle: Black fiber

Total length: 242 millimeters

Weight: 106 grams



Simón Gourmet Classic utility 15cm Kitchen Knife

8436628000047

Simón Gourmet Classic utility kitchen knife with a 15cm blade for chopping vegetables and cured meats. It features a lightweight, one-piece tempered steel handle with a black fiber grip secured by three pins.

R47306

Handle: Black fiber

Total length: 272 mm

Weight: 150 grams



Simón Gourmet Classic 20cm Kitchen Knife

8436628000054

Simón Gourmet Classic kitchen knife with a 20cm blade for chopping vegetables, meat, and fish. It features a lightweight, one-piece tempered steel handle with a black fiber grip secured by three pins.

R47307

Handle: Black fiber

Total length: 330 millimeters

Weight: 228 grams



Simón Gourmet Classic Chef's Knife

8436628000061

Simón Gourmet Classic official Chef's Knife with a 25cm blade for chopping vegetables, meat, and fish. Features a lightweight, one-piece tempered steel handle with a black fiber grip secured by three pins.

R47308

Handle: Black fiber

Total length: 381 millimeters

Weight: 261 grams



Simón Gourmet Classic Bread Knife

8436628000078

Simón Gourmet Classic Bread Knife with a 20cm blade, ideal for citrus fruits, bread, pastries, cakes, and slicing tomatoes. Features a lightweight, one-piece tempered steel handle secured with three pins.

R47315

Handle: Black fiber

Total length: 327 millimeters

Weight: 145 grams



Simón Gourmet Classic Boning Knife

8436628000108

Simón Gourmet Classic boning knife for poultry and ham rind removal. Features a 15 cm blade with a lightweight, one-piece tempered steel handle made of black fiber, secured with three pins.

R47330

Handle: Black fiber

Total length: 272 millimeters

Weight: 107 grams



Simón Gourmet Classic Ham Knife 26cm

8436628000085

Simón Gourmet Classic ham knife for carving ham or slicing salmon. It features a 26cm blade with a lightweight, one-piece tempered steel handle made of black fiber, secured with three pins.

R47320

Handle: Black fiber

Total length: 377 millimeters

Weight: 93 grams



Simón Gourmet Classic 32cm Ham Knife

8436628000092

Simón Gourmet Classic ham or salmon slicing knife with a 32cm blade and a lightweight, one-piece tempered steel handle made of black fiber. The handle is secured with three pins.

R47325

Handle: Black fiber

Total length: 437 millimeters

Weight: 100 grams



Santoku Knife by Simón Gourmet Classic

8436628000115

The Simón Gourmet Classic Santoku knife features an asymmetrical 18cm blade, perfect for slicing meat, fish, and vegetables. It has a lightweight, one-piece tempered steel handle with a black fiber grip, making it ideal for cutting cold cuts and cheeses. The handle is secured with three pins.

R47350

Handle: Black fiber

Total length: 307 millimeters

Weight: 177 grams



Usuba Knife Simón Gourmet Classic

8436628000122

The Simón Gourmet Classic Usuba knife features an asymmetrical 18cm blade for meats, fish, and leafy vegetables. It has a lightweight, one-piece tempered steel handle, ideal for slicing cold cuts and cheeses, and is secured with three pins

R47355

Handle: Black fiber

Total length: 307 millimeters

Weight: 198 grams



Short Yanagiba Knife Simón Gourmet Classic

8436628000139

The Yanagiba Simón Gourmet Classic knife features an asymmetrical 28cm blade for slicing clean meats and fish. It has a lightweight, one-piece tempered steel handle with a black fiber grip secured by three pins.

R47360

Handle: Black fiber

Total length: 406 millimeters

Weight: 258 grams



Large Yanagiba Knife Simón Gourmet Classic

8436628000146

The Yanagiba Simón Gourmet Classic knife features an asymmetrical 31cm blade for slicing clean meats and fish. It has a lightweight, one-piece tempered steel handle with a black fiber grip secured by three pins.

R47361

Handle: Black fiber

Total length: 435 millimeters

Weight: 256 grams



8436628001204

Simón Gourmet Classic Rosewood Utility Knife

Simón Gourmet Rosewood utility knife for cutting vegetables and cured meats. Features a rosewood handle for an excellent grip, a lightweight, one-piece tempered steel blade, and a handle secured with three pins.

R47390

Handle: Rosewood

Total length: 242 millimeters

Weight: 81 grams



8436628001211

Simón Gourmet Classic Rosewood Utility Knife

Simón Gourmet Classic Rosewood long utility knife in 15cm of blade for cutting vegetables and cured meats. Features a rosewood handle for an excellent grip, is lightweight, and is made from a single piece of tempered steel with a handle secured by three pins.

R47391

Handle: Rosewood

Total length: 276 millimeters

Weight: 121 grams



Simón Gourmet Classic Rosewood short Chef's Knife

8436628001228

Short Simón Gourmet Classic Rosewood chef's knife for chopping vegetables, slicing meat and fish. Features a lightweight, one-piece tempered steel rosewood handle with an excellent grip and secured with three pins.

R47392

Handle: Rosewood

Total Length: 330 millimeters

Weight: 200 grams

Simón PRO Forjado Series



Kitchen knives crafted from genuine forged steel with dishwasher-safe polypropylene handles and integral steel bolsters. Our Simón PRO Forged range is made from steel rods transformed through a one-piece forging process without welding, guaranteeing superior strength and reliability compared to other knives on the market that weld the handle to the blade using two different types of steel to reduce manufacturing costs.

All our Simón PRO Forged kitchen knives come with a brown leather sheath for transport or storage in a drawer, protecting them from cuts and blade damage caused by friction with other tools in the drawer. Made entirely in Albacete, Spain.

Made in: Spain
Made from: Forged Steel
Leather case: Included
Warranty: 25 years



Simón PRO Forjado Short Chef's Knife

8436628000177

Simón PRO Forjado short chef's knife with a 20cm blade for chopping vegetables. Very robust thanks to its reinforced bolster, balanced and hand-sharpened, with a stitched and reinforced brown leather sheath.

R50003

Blade length: 200 millimeters

Overall length: 320 millimeters

Weight: 198 grams



Simón PRO Forjado Chef's Knife

8436628000184

Simón PRO Forjado chef's knife, official size, 25cm blade, very robust and perfectly balanced, ideal for chopping vegetables, preparing fish, and even cutting poultry bones. Hand-sharpened, includes a stitched and reinforced brown leather sheath.

R50004

Blade length: 250 millimeters

Overall length: 375 millimeters

Weight: 273 grams



Simón PRO Forjado Boning Knife

8436628000191

Simón PRO Forjado boning knife for peeling vegetables or deboning small poultry. Part of the Simón series of forged kitchen knives with fiber handles. Includes a brown leather sheath and is hand-sharpened.

R50007

Blade length: 95 millimeters

Overall length: 198 millimeters

Weight: 60 grams



Simón PRO Forjado Boning Knife

8436628000207

Simón PRO Forjado Boning Knife for removing the rind from ham or deboning small poultry. Part of the Simón series of forged kitchen knives with fiber handles. Includes a brown leather sheath and is hand-sharpened.

R50008

Blade length: 150 millimeters

Overall length: 257 millimeters

Weight: 102 grams



8436628000214

Simón PRO Forjado Short Ham Knife

Simón PRO Forjado short ham knife from the Simón forged kitchen knife series. Features a black fiber handle, a brown leather sheath, and is hand-sharpened. Excellent for slicing ham.

R50009

Blade length: 250 millimeters

Overall length: 375 millimeters

Weight: 125 grams



8436628000221

Official Simón PRO Forjado Ham knife

Simón PRO Forjado ham knife with a 30cm blade from the Simón forged kitchen knife series. Features a black fiber handle, a brown leather sheath, and is hand-sharpened.

R50010

Blade length: 300 millimeters

Overall length: 410 millimeters

Weight: 142 grams



8436628000245

Simón PRO Forjado Short Carving Knife

Simón PRO Forjado short carving knife for poultry or meat, part of the Simón forged kitchen knife series. Features a black fiber handle and includes a brown leather sheath. Hand-sharpened with a fluted blade.

R50015

Blade Length: 255 millimeters

Overall Length: 370 millimeters

Weight: 183 grams



8436628000252

Simón PRO Forjado Long Carving Knife

Simón PRO Forjado long carving knife for poultry or meat, part of the Simón forged kitchen knife series. Features a black fiber handle and includes a brown leather sheath. Hand-sharpened with a fluted blade.

R50016

Blade length: 300 millimeters

Overall length: 441 millimeters

Weight: 189 grams



8436628000238

Simón PRO Forjado Carving Fork

Simón PRO Forjado carving fork for poultry and meat, part of the Simón forged kitchen knife series. Features black fiber handles and includes a brown leather sheath. Beveled and polished edges.

R50012

Tie Length: 170 millimeters

Total Length: 317 millimeters

Weight: 151 grams



Simón PRO Forjado Tomato Knife

8436628000269

Simón PRO Forjado knife for cutting tomatoes and small pastries. It features a 12 cm blade from the Simón forged kitchen knife series, a black fiber handle, and includes a brown leather sheath.

R50017

Blade length: 120 millimeters

Overall length: 236 millimeters

Weight: 108 grams



Simón PRO Forjado Bread Knife

8436628000276

Simón PRO Forjado knife for cutting bread and classic pastries. It features a 20-centimeter blade from the Simón forged kitchen knife series, with black fiber handles and a brown leather sheath included.

R50018

Blade length: 200 millimeters

Overall length: 320 millimeters

Weight: 153 grams



8436628000306

Simón PRO Forjado Utility Knife with fluted blade

Simón PRO Forjado Knife for cutting vegetables, 15cm blade with fluted blade. Lightweight and robust thanks to its one-piece bolster joining the blade and handle, black fiber handles, and reinforced brown leather sheath.

R50023

Blade Length: 150 millimeters

Length: 257 millimeters

Weight: 115 grams



8436628000290

Simón PRO Forjado Santoku Knife

Simón PRO Forjado Santoku Knife with a 18 cm fluted blade from the Simón forged kitchen knife series. Features a black fiber handle and includes a brown leather sheath. Hand-sharpened.

R50021

Blade Length: 175 millimeters

Overall Length: 300 millimeters

Weight: 185 grams



8436628000313

Simón PRO Forjado Short Chef's Knife fluted blade

Simón PRO Forjado Short Chef's Knife, ideal for meat and fish, with a 20cm blade featuring a fluted blade. This robust knife integral forged, balanced and hand-sharpened, black fiber handles, and a reinforced brown leather sheath.

R50024

Blade Length: 200 milimeters

Overall Length: 320 milimeters

Weight: 198 grams



8436628000320

Simón PRO Forjado fluted Chef's Knife

Simón PRO Forjado fluted Chef's Knife, official 25cm blade size, very robust and perfectly balanced, suitable even for cutting poultry bones, hand-sharpened, with black fiber handles and reinforced leather sheath.

R50025

Blade Length: 250 milimeters

Overall Length: 375 milimeters

Weight: 273 grams



8436628000337

Simón PRO Forjado Short Ham Knife fluted blade

Simón PRO Forjado short ham knife with a fluted blade, part of the Simón forged kitchen knife series. It handles a black fiber handle, a brown leather sheath, and is hand-sharpened. Excellent edge for slicing ham.

R50026

Blade length: 250 milimeters

Overall length: 375 milimeters

Weight: 125 grams



8436628000344

Simón PRO Forjado official Ham Knife fluted blade

Simón PRO Forjado large ham knife with a fluted blade, part of the Simón forged kitchen knife series. It handles a black fiber handle, a brown leather sheath, and is hand-sharpened. Excellent edge for slicing ham.

R50027

Blade Length: 300 milimeters

Overall Length: 410 milimeters

Weight: 142 grams



8436628000351

Simón PRO Forjado slim Fillet Knife

Simón PRO Forjado ultra-flexible fillet knife, 21cm blade, highly flexible blade, ideal for removing fish skin or slicing ham shoulder, hand-sharpened with a ceramic wetstone, reinforced brown full-grain leather sheath.

R50028

Blade length: 215 millimeters

Overall length: 320 millimeters

Weight: 98 grams



8436628000368

Simón PRO Forjado Classic Fillet Knife

Simón PRO Forjado classic fillet knife with an ultra-flexible 25cm blade, ideal for skinning medium to large fish. handles in black fiber, hand-sharpened blade, and includes a stitched brown full-grain leather sheath.

R50029

Blade length: 245 millimeters

Overall length: 365 millimeters

Weight: 142 grams



Small Simón Steak Knife

8436628000375

Small Simón Gourmet Classic steak knife for cutting ribs, including lamb, beef, or pork bones. Features a dishwasher-safe black fiber handle, a thick, full-tang blade made of tempered steel to withstand impacts and cuts through medium-sized bones, robust, balanced, and crafted from a single piece of steel. The concave edge system ensures a quality cut and long-lasting edge.

R50050

Blade Length: 170 millimeters

Overall Length: 320 millimeters

Weight: 578 grams



Simón Medium Steak Knife

8436628000382

Medium Simón Gourmet Classic steak knife for cutting ribs, including lamb, beef, or pork bones. Features a dishwasher-safe black fiber handle, a thick, full-tang blade made of tempered steel to withstand impacts and cuts through medium-sized bones, robust, balanced, and crafted from a single piece of steel. The concave edge system ensures a quality cut and long-lasting edge.

R50051

Blade Length: 195 millimeters

Overall Length: 345 millimeters

Weight: 688 grams



Simón Gourmet Classic large Steak Knife

8436628000399

Large Simón Gourmet Classic steak knife for cutting ribs, including lamb, beef, or pork bones. Features a dishwasher-safe black fiber handle, a thick, full-tang blade made of tempered steel to withstand impacts and cuts through medium-sized bones, robust, balanced, and crafted from a single piece of steel. The concave edge system ensures a quality cut and long-lasting edge.

R50052

Blade Length: 290 millimeters

Overall Length: 385 millimeters

Weight: 626 grams



Simón Gourmet Classic Extra large Steak Knife

8436628000405

Extra-Large Simón Gourmet Classic steak knife for cutting ribs, including lamb, beef, or pork bones. Features a dishwasher-safe black fiber handle, a thick, full-tang blade made of tempered steel to withstand impacts and cuts through medium-sized bones, robust, balanced, and crafted from a single piece of steel. The concave edge system ensures a quality cut and long-lasting edge.

R50053

Blade Length: 300 millimeters

Overall Length: 390 millimeters

Weight: 903 grams



8436628001259

Simón Gourmet Classic Cheese Knife

Simón Gourmet Classic cheese knife with a 16 cm blade from the Simón Gourmet Classic kitchen knife series. Features a black fiber handle, fluted blade, a hand-sharpened with a ceramic wetstone.

R50022

Blade length: 160 milimeters

Overall length: 272 milimeters

Weight: 110 grams



8436628000412

Simón Gourmet Vegetable Chopping Knife

Simón Gourmet Classic Vegetable Chopping Knife, Chinese model, with an 19 cm blade from the Simón Gourmet Classic kitchen knife series. Features a black fiber handle and is hand-sharpened with a ceramic wetstone. A very lightweight, rectangular blade.

R50070

Longitud de hoja: 185 milímetros

Longitud total: 325 milímetros

Peso: 285 gramos



Simón Gourmet Hand open-Oyster

8436628000429

Simón Gourmet Classic oyster opener knife with guard. This oyster opener knife features a short, wide blade and is part of the Simón Gourmet Classic kitchen knife series. It has a black fiber handle with a reinforced tip for greater precision. Made in Albacete, Spain.

R50100

Blade length: 65 milimeters

Overall length: 165 milimeters

Weight: 121 grams

Simón PRO Micarta Series



Kitchen knives crafted from genuine forged steel with dishwasher-safe canvas micarta handles made from linen and natural resin, and polished stainless steel bolsters. Our Simón PRO Micarta knife range is made from steel rods transformed through a seamless forging process, guaranteeing superior strength and reliability compared to other knives on the market that weld the handle to the blade using two different types of steel to reduce manufacturing costs.

All our Simón PRO Micarta kitchen knives include a full-grain black leather sheath for easy transport or storage in a drawer, preventing cuts and sharpening from friction with other tools. Handmade in Albacete, Spain.

Made in: Spain
Made from: Forged Steel and Micarta
Leather case: Included
Warranty: 25 years



8436628000566

Simón PRO Micarta Turning Knife

Simón PRO Micarta turning knife for peeling and shaping, such as a rugby ball, from the Simón kitchen knife series. Features ivory linen micarta handles and a stitched black full-grain leather sheath. Hand-sharpened.

R50198

Blade Length: 70 millimeters

Overall Length: 170 millimeters

Weight: 70 grams



8436628000573

Simón PRO Micarta Paring Knife

Simón PRO Micarta boning knife for peeling vegetables and fruits, or boning small poultry. Part of the Simón kitchen knife series, it features an ivory linen micarta handle and a stitched black leather sheath. Hand-sharpened. Ideal for peeling and slicing small foods.

R50199

Blade Length: 95 millimeters

Overall Length: 197 millimeters

Weight: 73 grams



8436628000580

Simón PRO Micarta Paring Knife

Simón PRO micarta classic paring knife, ideal for slicing and peeling food, like a potato knife. Made of forged steel with an ivory linen micarta handle and a stitched black full-grain leather sheath.

R50200

Blade Length: 95 millimeters

Overall Length: 197 millimeters

Total Weight: 63 grams



8436628000597

Simón PRO Micarta Boning Knife

Simón PRO Micarta boning knife for deboning poultry or removing the rind from ham. Part of the Simón kitchen knife series, it features a linen micarta handle, a black leather sheath, and is hand-sharpened.

R50201

Blade Length: 150 millimeters

Overall Length: 257 millimeters

Weight: 106 grams



8436628000603

Simón PRO Micarta Utility Knife

Simón PRO Micarta utility knife with a 15cm fluted blade from the Simón knife series. Features a linen micarta handle, ideal for cutting vegetables or small cured meats. Includes a black leather sheath. Hand-sharpened.

R50202

Blade Length: 150 milimeters

Length: 257 milimeters

Weight: 120 grams



8436628000610

Simón PRO Micarta Short Chef's Knife

Simón PRO Micarta short chef's knife with a 20cm blade featuring a fluted blade. Part of the Simón knife series, this knife has linen micarta handles and is ideal for chopping vegetables. Robust and well-balanced, it comes with a black leather sheath and is hand-sharpened.

R50203

Longitud de hoja: 200 milímetros

Longitud total: 320 milímetros

Peso: 210 gramos



8436628000627

Simón PRO Micarta Official Chef's Knife

Simón PRO Micarta Official Chef's knife size 25cm blade, very robust and perfectly balanced, for chopping vegetables and cutting poultry bones and hand sharpened with a ceramic wetstone, black full-grain leather sheath sewn included.

R50204

Blade length: 250 millimeters

Total length: 375 millimeters

Weight: 280 grams



8436628000634

Simón PRO Micarta Bread Knife

Simón PRO Micarta classic bread knife with 20 centimeters blade from the Simón kitchen knife series with linen micarta handles with leather sheath included in sewn black leather. Hand sharpened. New edge-type teeth.

R50205

Blade length: 200 millimeters

Total length: 320 millimeters

Weight: 153 grams



8436628000641

Simón PRO Micarta tomato knife

Classic Simón PRO Micarta tomato knife with a 12 centimeter blade from the Simón kitchen knife series with linen micarta handles with a leather sheath included in sewn black leather. Hand sharpened. New edge-type teeth.

R50206

Blade length: 125 millimeters

Total length: 225 millimeters

Weight: 81 grams



8436628000658

Simón PRO Micarta Santoku Knife

Santoku Simón PRO Micarta kitchen knife with 18 centimeters blade for cutting cheese or chopping vegetables from the Simón kitchen knife series with linen micarta handles with leather sheath included in black leather. Hand sharpened.

R50210

Blade length: 180 millimeters

Total length: 300 millimeters

Weight: 183 grams



8436628000665

Simón PRO Micarta short ham knife

Simón PRO Micarta short ham knife from the Simón kitchen knife series with linen micarta handles and included black leather sheath, hand-sharpened. Excellent and unbeatable edge for slicing ham.

R50211

Blade length: 250 millimeters

Total length: 370 millimeters

Weight: 135 grams



8436628000672

Simón PRO Micarta Long Ham Knife

Simón PRO Micarta long ham knife from the Simón kitchen knife series with linen micarta handles with leather sheath included in black leather and hand-sharpened. Excellent and unbeatable edge for cutting ham.

R50212

Blade length: 300 millimeters

Total length: 415 millimeters

Weight: 147 grams



8436628000689

Simón PRO Micarta short carving knife

Simón PRO Micarta short carving knife for slicing meat or raw fish, from the Simón kitchen knife series, with linen micarta handles and included black full-grain leather sheath. Hand-sharpened.

R50215

Blade length: 255 millimeters

Total length: 370 millimeters

Weight: 135 grams



8436628000696

Simón PRO Micarta long carving knife

Simón PRO Micarta long carving knife for cutting raw meat or fish, from the Simón kitchen knife series, with linen micarta handles and a black full-grain leather sheath included. Hand-sharpened.

R50216

Blade length: 300 millimeters

Total length: 441 millimeters

Weight: 189 grams



8436628000702

Simón PRO Micarta Carving Fork

Simón PRO Micarta carving fork to hold meat rounds from the Simón kitchen knife series with linen micarta handles with leather sheath included in black leather. Beveled and polished edges.

R50217

Fork length: 170 millimeters

Total length: 317 millimeters

Weight: 151 grams



8436628000719

Simón PRO Micarta Narrow Fillet Knife

Simón PRO Micarta ultra-flexible narrow fillet knife, 21cm blade, perfectly balanced, for removing fish skins or cutting ham shoulders, hand-sharpened with ceramic wetstone, black full-grain leather sheath included.

R50218

Blade length: 215 millimeters

Total length: 320 millimeters

Weight: 102 grams



8436628000726

Simón PRO Micarta Classic Fillet Knife

Simón PRO Micarta classic ultra-flexible fillet knife, 25cm, with a very flexible and perfectly balanced blade, for removing medium or large-sized fish skins, hand-sharpened, with a reinforced black full-grain leather sheath.

R50219

Blade length: 245 millimeters

Total length: 365 millimeters

Weight: 167 grams



8436628000733

Simón PRO Micarta vegetable chopping blade

Simón PRO Micarta knife model Chopping vegetables rectangular 18.5 centimeter blade from the Simón PRO Micarta kitchen knife series with ivory linen micarta handles hand-sharpened with water-based ceramic stone.

R50265

Blade length: 185 millimeters

Total length: 325 millimeters

Weight: 258 grams



8436628000740

Simón PRO Micarta small steak knife

Simón PRO Micarta small size steak knife for cutting ribs including lamb, beef or pork bones with ivory linen micarta handle suitable for dishwashers, with a thick full blade to withstand blows and cuts of medium bones in tempered steel, made in a single piece, with a concave edge system.

R50270

Blade length: 170 millimeters

Total length: 320 millimeters

Weight: 585 grams



Simón PRO Micarta Medium Steak Knife

8436628000757

Simón PRO Micarta medium steak knife for cutting ribs and even lamb, beef or pork bones with ivory linen micarta handle, dishwasher safe, thick full blade to withstand impacts and cuts of medium bones in tempered steel.

R50271

Blade length: 195 millimeters

Total length: 345 millimeters

Weight: 686 grams

Simón PRO Olivo Series



Kitchen knives crafted from genuine forged steel with Mediterranean olive root handles and polished 440C alloy steel tangs. Our Simón PRO Olivo knife range is made with steel rods transformed through a seamless forging process, guaranteeing superior strength and reliability compared to other knives on the market that weld the handle to the blade. The beauty of a genuine olive root wood handle, cured for 10 months and free of waxes and varnishes, is unmatched by any synthetic material.

All our Simón PRO Olivo kitchen knives come with a full-grain black leather sheath for safe transport or storage in a drawer, protecting the blade from cuts and dulling caused by friction with other tools. Handmade in Albacete, Spain.

Made in: Spain
Made from: Forged Steel and Olive wood
Leather case: Included
Warranty: 25 years



Simón PRO Olivo paring Knife

8436628002584

Simón PRO Olivo kitchen knife, ideal for peeling food in a classic paring style, made of forged steel with a stabilized olive root wood handle and a leather sheath stitched from black full-grain leather.

R50500

Blade length: 95 millimeters.

Total length: 197 millimeters

Total Weight: 60 grams



8436628002607

Simón PRO Olivo utility knife

Simón PRO Olivo utility knife with 15cm fluted blade from the Simón knife series with olive root wood handles for cutting vegetables or small sausages, black leather sheath included, hand sharpened.

R50502

Blade length: 150 millimeters

Length: 257 millimeters

Weight: 115 grams



8436628002669

Simón PRO Olivo Official Ham Knife

Simón PRO Olivo fluted ham knife from the Simón kitchen knife series with olive root wood handles with sheath included in black leather and hand-sharpened. Excellent and unbeatable edge for cutting ham.

R50512

Blade length: 300 millimeters

Total length: 420 millimeters

Weight: 140 grams



Simón PRO Olivo Santoku Knife

8436628002645

Santoku Simón PRO Olivo kitchen knife with 18 centimeters blade for cutting cheese or chopping vegetables from the Simón kitchen knife series with olive root wood handles with sheath included in black leather. Hand sharpened.

R50510

Blade length: 180 millimeters

Total length: 300 millimeters

Weight: 180 grams



Simón PRO Olivo official chef Knife

8436628002621

Simón PRO Olivo official chef's knife of 25cm blade, very robust and perfectly balanced, for chopping vegetables and cutting poultry bones and hand sharpened with a ceramic wetstone, black full grain leather sheath sewn included.

R50504

Blade length: 250 millimeters

Total length: 375 millimeters

Weight: 270 grams

Simón Steak knives Series



Table knives for meat and poultry, and their matching forks, all crafted from a single piece of tempered steel, with micro-serrated and concave blades in the Simón Gourmet Classic series and smooth blades in our Simón Designo series. These knives feature dishwasher-safe polypropylene or ivory linen micarta handles, or laminated wood handles.

Our Simón Designo series table knives and forks are slightly larger for those seeking a modern and functional knife for the table, and are available with ivory micarta, Mediterranean olive root, or genuine Spanish stag horn handles.

All our Simón table knives are presented in a gift box for two or six pieces. Handcrafted with full-tang blades in Albacete, Spain.

Made in: Spain

Made from: Black fiber, Wood & Micarta

Gift box: For 6 units

Warranty: 5 years



Classic wooden steak knife Simón Gourmet

8436628000450

Simón Gourmet Classic steak knife, part of the Simón Gourmet series, features a laminated wood handle and a full tang blade with micro-serrations and a hand-polished finish. Ideal for enjoying all types of meat at the table.

R50125

Blade length: 110 millimeters

Total length: 214 millimeters

Weight: 77 grams



Simón Gourmet Classic Wood Steak Fork

8436628000467

Simón Gourmet Classic wooden steak fork, from the Simón Gourmet knife series, features a laminated wood handle, beveled tines, and three hand-polished spikes. Ideal for enjoying all types of meat at the table.

R50126

Spike Length: 100 millimeters

Total length: 202 millimeters

Weight: 73 grams



8436628000474

Simón Gourmet Classic steak knife Black

Simón Gourmet Classic steak knife from the Simón Gourmet series features a black fiber handle and a hand-polished, micro-serrated blade. Ideal for enjoying all types of meat at the table.

R50128

Blade length: 110 millimeters

Total length: 214 millimeters

Weight: 72 grams



8436628000481

Simón Gourmet Classic Steak Fork

Simón Gourmet Classic black steak fork from the Simón Gourmet series features a black fiber handle, beveled tines, and three spikes, all hand-polished. Ideal for enjoying all types of meat at the table.

R50129

Spike Length: 100 millimeters

Total length: 202 millimeters

Weight: 70 grams



Simón Gourmet Churrasco Steak Knife

8436628000498

Simón Gourmet Churrasco steak knife for cutting meats and all types of food. It features a dishwasher-safe black fiber handle, a full-tang tempered steel blade, and a robust one-piece bolster with a micro-serrated edge.

R50130

Blade Length: 125 millimeters

Overall Length: 240 millimeters

Weight: 102 grams



Simón Classic Micarta Steak Knife

8436628000436

Simón Classic Micarta steak knife from the Simón Gourmet series features linen micarta and ivory-colored natural resin handles, a micro-serrated and hollow-ground blade, and a hand-polished finish. Ideal for enjoying all types of meat at the table.

R50120

Blade length: 110 millimeters

Total length: 214 millimeters

Weight: 77 grams



Simón Classic Micarta Steak Fork

8436628000443

Simón Classic Micarta steak fork from the Simón Gourmet series features an ivory-colored linen micarta and natural resin handle with beveled, three-spikes tines, hand-polished. Ideal for enjoying all types of meat at the table.

R50121

Blade length: 100 millimeters

Total length: 202 millimeters

Weight: 73 grams



Simón PRO Micarta Designo Steak Knife

8436628000504

Simón PRO Micarta steak knife from Simón Designo series. Features an ivory-colored linen and natural resin micarta handle, a hand-polished blade, and a smooth edge with a designo pattern. Ideal for all types of meat and fish.

R50131

Blade length: 130 millimeters

Overall length: 245 millimeters

Weight: 79 grams



Simón PRO Micarta Designo Steak Fork

8436628000511

Simón PRO Micarta steak fork from the Simón Designo series. Features an ivory-colored linen and natural resin micarta handle with three hand-polished beveled spikes in the Designo design. Ideal for all types of meat and fish.

R50132

Fork length: 110 millimeters

Total length: 200 millimeters

Weight: 79 grams



8436628000528

Simón PRO Olivo Designo Steak Knife

Simón PRO Olivo steak knife is an exclusive piece from the Simón Designo series. It features a handle made from Spanish olive root, cured for eight months in a drying shed, and a hand-polished, smooth-edged blade. Ideal for all types of meat and fish.

R50133

Blade length: 130 millimeters

Overall length: 245 millimeters

Weight: 79 grams



8436628000535

Simón PRO Olivo Designo Steak Fork

Simón PRO Olivo Designo steak fork is an exclusive piece from the Simón Designo series. It features handles made from Spanish olive root, cured in a drying shed for eight months, with three beveled tines hand-polished in the Designo style. Ideal for enjoying all types of meat and fish at the table.

R50134

Fork length: 110 millimeters

Total length: 200 millimeters

Weight: 79 grams



Simón PRO Designo Stag horn Steak Knife

8436628000542

Simón PRO Designo stag horn steak knife is an exclusive piece from the Simón Designo series. It features a handle made of cooked, treated, and polished Spanish stag horn, and a hand-polished, smooth-edged blade. Ideal for all types of meat and fish.

R50135

Blade length: 130 millimeters

Overall length: 245 millimeters

Weight: 79 grams



Simón PRO Designo Stag horn Steak fork

8436628000559

Simón PRO Designo deer horn steak fork is an exclusive piece from the Simón Designo series. It features handles made of cooked, treated, and polished Spanish deer antler, with three hand-polished, beveled spikes. Ideal for all types of meat and fish.

R50136

Fork length: 110 millimeters

Total length: 200 millimeters

Weight: 79 grams

Simón Sharpening steels Series



Sharpening steels, or honing steel, are bars of diamond or ceramic steel with a medium-grain blue or fine-grain white finish.

We offer up to five different models in both materials, ceramic or diamond, recommended for maintaining the sharpness of our Spanish knives. The ceramic models are best suited for our stamped-blade knives, while the diamond models are ideal for our forged knife series. These honing steels, manufactured in Germany for our company, feature impact-resistant and washable fiber handles with a comfortable grip for efficient use. They are available in lengths from 23 cm to 30 cm.

Made in: Germany
Made from: Ceramic or Diamond
Warranty: 3 years



Simón White Ceramic Sharpening Steel

8436628000764

Simón white ceramic sharpening steel, fine grit, for sharpening Spanish and Japanese knives. 26cm bar length with polycarbonate handle.

R12820

Material: Ceramic

Bar length: 255 milimeters

Total length: 430 milimeters

Weight: 182 grams



Simón Blue Ceramic Sharpening Steel

8436628000771

Simón blue ceramic sharpening steel made with medium grit for sharpening Spanish and Japanese kitchen knives. Bar length: 23cm with polycarbonate handle.

R12821

Material: Ceramic Stone

Bar Length: 230 milimeters

Total Length: 356 milimeters

Weight: 170 grams



8436628000788

Simón Basic Short Diamond Sharpening Steel

Simón short diamond sharpening steel made with medium grit (25 microns or 600 grit) for Spanish knives. It has a 23 cm bar and a polycarbonate handle.

R12823

Material: Polycrystalline diamond

Bar length: 230 millimeters

Total length: 370 millimeters

Weight: 303 grams



8436628000795

Simón Diamond Oval Sharpening Steel - Medium grain

Simón diamond sharpening steel, long and oval, made with medium grain (25 microns or 600 grit) for Spanish knives. The bar is 27 centimeters long and has a polycarbonate handle.

R12824

Material: Polycrystalline diamond

Bar length: 270 millimeters

Total length: 425 millimeters

Weight: 290 grams



Simón Oval Fine Diamond Sharpening Steel 27cm

8436628000801

Simón long oval diamond sharpening steel made with fine 9-micron or 1200 grit diamond grit, hard chrome plated, for sharpening Spanish knives. The bar is 27 centimeters long and has a polycarbonate handle.

R12825

Material: Monocrystalline diamond

Bar length: 270 millimeters

Total length: 425 millimeters

Weight: 290 grams

Simón Stainless Steel Kitchen Scissors



Our kitchen shears, hand made in Spain, are made from a single piece of forged steel, with countersunk screw shafts or locknut systems, and micro-serrated edges for greater pressure and greater cutting precision. They are available in up to three different sizes depending on the user's needs.

Being made of forged stainless steel and without plastic handles, they can be washed in a dishwasher and sharpened after use over time. Furthermore, these scissors are suitable as household shears for cutting rope, or for gardening to cut stems or thin branches. Because they are stainless, they can be left outdoors without rusting. The most durable and robust kitchen shears in the world.

Made in: Spain
Made from: Stainless Forged Steel
Warranty: 25 years



8436628000849

Small Simón forged kitchen scissors

Small, ergonomically designed kitchen scissors by Simón, made of forged stainless steel with a countersunk screw system. They feature extra-thick, one-piece handles and a thin blade with micro-serrated edge. Countersunk screw. Made in Spain.

R10029

Length: 176 millimeters

Width (oval): 72 millimeters

Weight: 149 grams



8436628000856

Large Simón forged kitchen scissors

Large, ergonomic kitchen shears by Simón, made of forged stainless steel with a locking nut system, featuring extra-thick, one-piece handles and a fine blade with micro-serrated edge. Made in Spain.

R10030

Length: 209 millimeters

Oval Width: 75 millimeters

Weight: 231 grams



8436628000863

Small Stainless Steel Chef's Scissors

Small chef's scissors from Simón, made of forged stainless steel with a locking nut system, featuring asymmetrical, one-piece handles and a thick blade with micro-serrated edge. Right-handed model. Made in Spain.

R10034

Length: 210 millimeters

Oval Width: 80 millimeters

Weight: 208 grams



8436628001761

Forged Stainless Steel Poultry Carving Shears

Forged poultry carving shears with a nut system. Their long, grooved handles and curved blade allow easy access through the wings of birds for effortless carving. The notch at the start of the cut helps to hold and cut poultry bones. Made in Solingen, Germany.

R26240

Length: 255 millimeters

Width: 50 millimeters

Weight: 365 grams

Simón Japanese Forged Nail & Cuticle nippers



Possibly the best knifemaker of nail nippers and cuticle nippers in Japan located in the town of Sanjo, makes these spectacular nail nippers and cuticle nippers with angular frontal cut with patented telescopic shock absorber spring system and different finishes, being able to choose between models with a satin finish in carbon steel black, a matt finish in stainless steel or the exclusive nippers finished in a mirror polished after twenty-eight polishing processes completely by hand.

Made in: Japan
Made of: Integral forged steel
Warranty: 5 years



Small angled Japanese nail nipper black

8436628001990

Small Nail nipper made of forged steel with a 45-degree angled cutting edge and a black finish. Suitable for both fingernails and toenails, this nail nipper allows for effortless cutting. Made of satin black carbon steel.

R44006

Material: Forged steel

Finish: Satin black

Total length: 105 millimeters

Weight: 52 grams



Large angled Japanese nail nipper black

8436628001983

Nail nipper made of forged steel with a large 45-degree angled cutting edge and a black finish. Suitable for both fingernails and toenails, this nail nipper allows for effortless cutting. Made of satin black carbon steel.

R44005

Material: Forged steel

Finish: Satin black

Total length: 121 millimeters

Weight: 81 grams



Small matte Japanese nail nipper

8436628001969

Small nail nipper made of forged steel with a 45-degree angled cutting edge and a matte finish. The best value Japanese stainless steel nail clipper for its excellent, effortless cutting and corrosion resistance.

R44002

Material: Forged stainless steel

Finish: Satin matte polish

Total length: 105 millimeters

Weight: 55 grams



Large matte Japanese nail nipper

8436628001976

Nail nipper made of forged steel with a large 45-degree angled cutting jaw, available in a matte finish. The best value Japanese stainless steel nail nipper for its excellent, effortless cutting and corrosion resistance.

R44003

Material: Forged stainless steel

Finish: Satin matte polish

Total length: 121 millimeters

Weight: 81 grams



8436628001945

Small Japanese mirror nail nipper

Nail nipper mirror finish forged stainless steel for hands and feet. Features a 45-degree angled cutting edge, a spring-loaded telescopic mechanism, and a mirror finish achieved through 28 hand-polished processes in Japan. Small size.

R44000

Material: Forged stainless steel

Finish: Hand-polished mirror finish

Total length: 106 millimeters

Weight: 59 grams



8436628001952

Large Japanese mirror nail nipper

Nail nipper mirror finish forged stainless steel for hands and feet. Features a 45-degree angled cutting edge, a spring-loaded telescopic mechanism, and a mirror finish achieved through 28 hand-polished processes in Japan. Large size.

R44001

Material: Forged stainless steel

Finish: Hand-polished mirror finish

Total length: 121 millimeters

Weight: 81 grams



Japanese Stainless Steel Mirror Finish cuticle nippers

8436628002003

Manicure nippers made of forged steel with a 5 millimeters cutting edge and a mirror finish. The finest stainless steel manicure and cuticle nippers in the world, crafted from forged steel with a telescopic shock-absorbing spring.

R44010

Material: Forged stainless steel

Finish: Hand-polished mirror finish

Total length: 125 millimeters

Weight: 48 grams

Pocket knives and sport knives **Simón**



Sport knives for outdoor and for eating rib-eye made in Albacete for Cuchillería Simón Selección with Spanish olive root wood handles and selected deer antler, as well as a series basic pastora models without lock and of locking sports knives in different sizes, handles and formats, highlighting the models Bowie and Forestal made of olive root wood in two different sizes, as well as mycological knives and camping cutlery set.

Made in Spain
Locking system: Backlock
Warranty: 3 years



Small Pastora Simón Olive Wood Pocket Knife

8436628001693

Small Pastora Simón pocket knife made of tempered steel with a classic blade, a natural Spanish olive wood handle, no bolster, a semi-locking square spindle, aluminum liners, and a small size. Made in Spain

R20100

Materials: Tempered MOVA steel and olive wood

Blade length: 80 millimeters

Overall length: 180 millimeters

Weight: 60 grams



Large Pastora Simón Olive Wood Pocket Knife

8436628001709

Large Pastora Simón pocket knife made of tempered steel with a classic blade, featuring a natural Spanish olive wood handle, no bolster, a semi-locking square spindle, aluminum liners, and a small size. Made in Spain.

R20101

Materials: Tempered MOVA steel and olive wood

Blade length: 90 millimeters

Overall length: 200 millimeters

Weight: 80 grams



Simón Bowie Olive Wood Small Locking Knife

8436628000870

Simón Bowie model small knife made of tempered steel with a Bowie-style blade, a natural Spanish olive wood handle, no bolster, classic locking mechanism, aluminum liners, and a small size. Made in Spain.

R15610

Materials: Steel and olive wood

Blade length: 75 millimeters

Overall length: 173 millimeters

Total weight: 65 grams



Simón Bowie Olive Wood Large Locking Knife

8436628000887

Simón Bowie model knife, large, made of tempered steel with a Bowie-style blade, natural Spanish olive wood handle, no bolster, classic locking mechanism, aluminum liners, and a large size, manufactured in Spain.

R15611

Materials: Steel and olive wood

Blade length: 83 millimeters

Overall length: 195 millimeters

Total weight: 83 grams



Simón Bowie Micarta Small Locking Knife

8436628000894

Simón Bowie model small knife made of tempered steel with a Bowie-style blade, black linen canvas micarta handle, no bolster, classic locking mechanism, aluminum liners, and a small size. Made in Spain.

R15612

Materials: Steel and black Micarta

Blade length: 75 millimeters

Overall length: 173 millimeters

Weight: 65 grams



Simón Bowie Micarta Large Locking Knife

8436628000900

Simón Bowie knife, large model, made of tempered steel with a Bowie-style blade, black Spanish linen canvas micarta handle, no bolster, classic locking mechanism, aluminum liners, and a small size. Made in Spain.

R15613

Materials: Steel and black micarta

Blade length: 83 millimeters

Overall length: 195 millimeters

Weight: 83 grams



Small Simón Forestry folding Knife

8436628000917

Small Simón outdoor forestry folding knife with an olive root wood handle and Allen head pivots made of high-strength, high-hardness, high-carbon forged Böhler N695 steel alloy, which is corrosion-resistant due to its chromium content.

R20015

Materials: Forged steel and olive wood

Blade length: 75 millimeters

Overall length: 185 millimeters

Weight: 107 grams



Large Simón Forestry folding Knife

8436628000924

Large Simón Forestry outdoor folding knife with an olive root wood handle and Allen head pivots made of high-strength, high-hardness, high-carbon forged Böhler N695 steel alloy, which is corrosion-resistant due to its chromium content.

R20016

Materials: Forged steel and olive wood

Blade length: 95 millimeters

Overall length: 235 millimeters

Weight: 187 grams



8436628000931

Micological folding knife Simón palisander wood

Folding knife Simón to pick and catch mushrooms in natural Palo Santo wood handle with fixed brush in natural bristles with manual opening and mini carabiner for fastening in vest. Back of the serrated blade to remove the hardened soil stuck to the mushroom.

R58181

Open total length: 210 millimeters

Close length: 140 millimeters

Weight: 93 grams



8436628000948

Micological folding knife Simón olive wood

Folding knife Simón to pick and catch mushrooms in natural olive root wood handle with fixed brush in natural bristles with manual opening and mini carabiner for fastening in vest. Back of the serrated blade to remove the hardened soil stuck to the mushroom.

R58182

Open total length: 210 millimeters

Close length: 140 millimeters

Weight: 93 grams



Picnic set Simón three pieces and cover

8436628000955

Camping Cutlery set for outdoor eating with serrated blade knife with rear can opener, spoon and fork made of pure stainless steel with sheath with attachment to hang on the belt. A picnic set with a protective padded cover with a lifetime guarantee.

R58150

Total length: 140 millimeters

Blade length: 50 millimeters

Weight: 138 grams



Simón Criollo Short Olive Wood Knife

8436628001686

Short Simón Criollo fixed knife with an olive root handle externally inlaid with high-strength, high-hardness, forged N695 Böhler steel. This high-carbon alloy is corrosion-resistant due to its chromium content.

R20020

Materials: Böhler N695 steel and olive wood

Blade length: 140 millimeters

Overall length: 250 millimeters

Weight: 145 grams



Simón Criollo Long Olive Wood Knife

8436628000979

Simón Criollo long fixed knife with an olive root handle externally inlaid with high-strength, high-hardness, high-carbon forged Böhler N695 steel, an alloy resistant to corrosion due to its chromium content.

R20021

Materials: Böhler N695 steel and olive wood

Blade length: 180 millimeters

Overall length: 293 millimeters

Weight: 192 grams



Simón Criollo Short Stag horn Knife

8436628000986

Short Simón Criollo fixed knife with a stag horn handle externally inlaid. The handle is made of high-strength, high-hardness, high-carbon forged Böhler N695 steel, an alloy resistant to corrosion due to its chromium content.

R20025

Materials: Böhler N695 steel and stag horn

Blade length: 140 millimeters

Overall length: 250 millimeters

Weight: 168 grams



Simón Criollo Large Stag horn Knife

8436628000993

Simón Criollo long fixed knife with a stag horn handle externally inlaid. The handle is made of high-strength, high-hardness, high-carbon forged Böhler N695 steel, an alloy resistant to corrosion due to its chromium content.

R20026

Materials: Böhler N695 steel and stag horn

Blade length: 180 millimeters

Overall length: 293 millimeters

Weight: 210 grams

Simón Spanish classic pocket knives



In this section, we show the authentic classic Spanish pocket knives Albacete models in bull horn and the Sevillian models in bull horn or deer antler, with the classic locking system of Spanish pocket knives, with tile-type exterior springs or springs hand worked with file, and polished silver nickel silver bolsters.

These knives are the true icon of classic Spanish cutlery, sharpened entirely by hand with water-based ceramic stones that offer excellent cutting quality and edge retention.

Made in: Spain
Locking system: Classic palanquilla
Warranty: 3 years



Small Albaceteña bull horn folding Knife

8436628002881

Classic small Albacete knife with bull horn handle in tempered chrome-vanadium steel, hand-carved bull horn, external spring in the shape of a tile.

R20105

Steel: Tempered Mova steel

Blade length: 82 millimeters

Overall length: 185 millimeters

Weight: 70 grams



Large Albaceteña bull horn folding Knife

8436628002898

Classic large Albacete knife with bull horn handle in tempered chrome-vanadium steel, hand-carved bull horn, external spring in the shape of a tile.

R20106

Steel: Tempered Mova steel

Blade length: 95 millimeters

Overall length: 210 millimeters

Weight: 92 grams



Simón Sevilla Small bull horn folding Knife

8436628002881

Classic Spanish folding knife, Simón Sevilla model, with an 8 cm blade, bull horn handle, and carved external spring with a double bolster (upper and lower). Entirely handmade in Albacete, Spain.

R15001

Materials: Bull horn and tempered steel

Total Length: 184 millimeters

Blade Length: 80 millimeters

Total Weight: 50 grams



Simón Sevilla medium bull horn folding knife

8436628001013

Classic Spanish folding knife, Simón Sevilla model knife with a 9.5cm blade, bull horn handle, and a carved external spring with a double bolster (upper and lower). Entirely handmade in Albacete, Spain.

R15002

Materials: Bull horn and forged steel

Overall Length: 212 millimeters

Blade Length: 94 millimeters

Total Weight: 76 grams



Simón Sevillana large bull horn folding Knife

8436628001020

Classic Spanish folding knife, Simón Sevillana model knife with a 12cm blade, bull horn handle, and a carved external spring with a double bolster (upper and lower). Entirely handmade in Albacete, Spain.

R15003

Materials: Bull horn and forged steel

Overall Length: 263 millimeters

Blade Length: 117 millimeters

Total Weight: 109 grams



Simón Sevillana Extra large bull horn folding Knife

8436628001037

Classic Spanish folding knife, Simón Sevillana model knife with a 15cm blade, bull horn handle, and a carved external spring with a double bolster (upper and lower). Entirely handmade in Albacete, Spain.

R15004

Materials: Bull horn and forged steel

Overall Length: 301 millimeters

Blade Length: 150 millimeters

Total Weight: 149 grams



8436628001044

Simón Sevilla Small deer horn folding Knife

Classic Spanish folding knife, Simón Sevilla model, with an 8cm blade, deer horn handle, and carved external spring with a double bolster (upper and lower). Entirely handmade in Albacete, Spain.

R15005

Materials: Stag horn and forged steel
Overall Length: 184 millimeters
Blade Length: 80 millimeters
Total Weight: 50 grams



8436628001051

Simón Sevilla medium deer horn folding Knife

Classic Spanish folding knife, Simón Sevilla model, with an 9,5cm blade, deer horn handle, and carved external spring with a double bolster (upper and lower). Entirely handmade in Albacete, Spain.

R15006

Materials: Stag horn and forged steel
Overall Length: 212 millimeters
Blade Length: 94 millimeters
Total Weight: 76 grams



Simón Sevilla large deer horn folding Knife

8436628001068

Classic Spanish folding knife, Simón Sevilla model, with an 12cm blade, deer horn handle, and carved external spring with a double bolster (upper and lower). Entirely handmade in Albacete, Spain.

R15007

Materials: Stag horn and forged steel
Overall Length: 263 millimeters
Blade Length: 117 millimeters
Total Weight: 109 grams

Simón anti-drip glass oilers



Our 100% drip-free breakfast and lunch table oil cans are handcrafted in Spain from borosilicate or lead-free glass, featuring a hand-ground, curved glass pouring system and are available in various shapes and sizes. This oil cruet model is world-renowned for its efficiency, as it never drips, and boasts a clean design and unparalleled elegance on the table. Made from lead-free blown glass. Made by Simón Selección cutlery.

Made in: Spain
Glass: Borosilicate sans plomb
Warranty: 3 years



Small Classic Glass Oil Can Simón

8436628001860

Classic small glass oil can with drip-free design, handmade in Spain. Features a drip-free system with a frosted spout and a channel to collect excess oil. Made with lead-free glass, it holds 125 milliliters and is ideal for toast or dressing salads at the table.

R93001

Capacity: 125 milliliters

Material: Hand-blown glass

Weight: 152 grams



Classic medium Glass Oil Can Simón

8436628001877

Classic medium glass oil can with drip-free design, handmade in Spain. Features a drip-free system with a frosted spout and a channel to collect excess oil. Made with lead-free glass, it holds 200 milliliters and is ideal for toast or dressing salads at the table.

R93005

Capacity: 200 milliliters

Material: Hand-blown glass

Weight: 200 grams



Gondola Glass Oil can Simón

8436628001884

Gondola glass oil can with drip-free design, one size, handmade in Spain. Features a drip-free system with a frosted spout and a channel to collect excess oil. Lead-free and holds 200 milliliters, ideal for toast or dressing salads at the table.

R93022

Capacity: 200 milliliters

Material: Hand-blown glass

Weight: 181 grams



Large Non-Drip Glass Oil Can Simón

8436628001891

Classic large non-drip glass oil can, handmade in Spain. Features a non-drip system with a frosted spout and a channel to collect excess oil. Lead-free and with a 500 milliliters capacity, ideal for toast or dressing salads at the table.

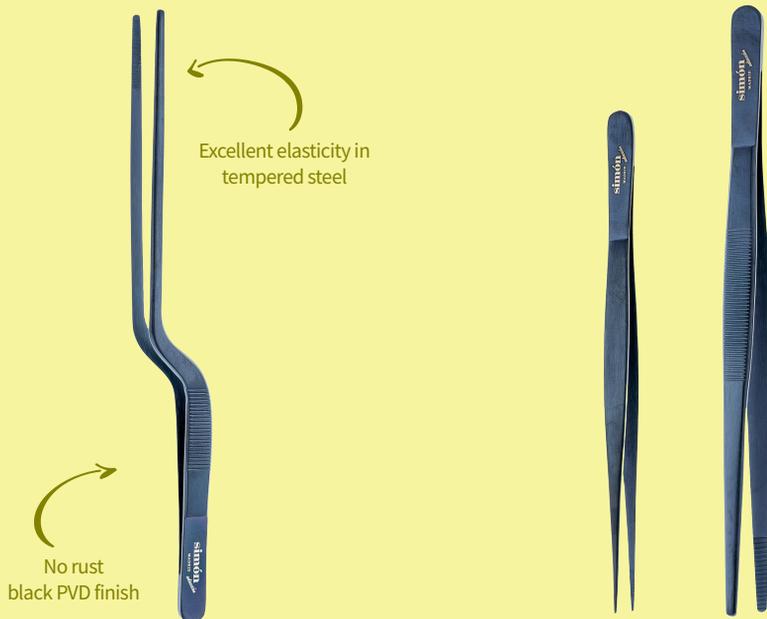
R93026

Capacity: 500 milliliters

Material: Hand-blown glass

Weight: 450 grams

Simón black Chef's tweezers



We are proud to offer our Simón plating tongs, made with tempered steel and finished with a matte black PVD coating, which increases the elasticity of these kitchen tongs by 50% compared to equivalent quality stainless steel plating tongs.

They come in three sizes: a small 15cm tong with fine tips, a standard 20cm straight tong, and a special angled tong suitable for eating pasta, serving small portions of fish, and preparing nigiri. They also feature grooves to prevent slipping in your hands, and the tips for an excellent grip. Made by Simón Selección cutlery.

Made in: Spain

Made from: Tempered Steel Black Coating

Warranty: 3 years



8436628001129

Simón Chef'S tweezers straight fine point 15cm black

Slim kitchen plating tongs straight in 15 centimeters of total length, made of tempered steel with a deep black PVD coating. They are super flexible and feature a grooved central area for optimal grip, with internal serrated at the point.

R30065

Material: Matte black tempered steel

Total Length: 15 centimeters

Weight: 20 grams



8436628001136

Simón Chef'S tweezers classic straight 20cm black

Straight kitchen plating tongs in 20 centimeters of total length, made of tempered steel with a high-density black PVD coating. They are super flexible and feature a grooved central area for optimal grip, with internal serrated at the point.

R30066

Material: Matte black tempered steel

Total Length: 20 centimeters

Weight: 60 grams



Simón Chef'S tweezers black 20cm angled

8436628001143

Black Angled Plating Tongs 20cm are made of tempered steel with a high-density black PVD coating. They are super-elastic and feature a textured center for optimal grip, with serrated on the inside of the point.

R30067

Material: Matte black tempered steel

Total Length: 20cm

Weight: 36 grams

Glossary

SIMÓN GOURMET CLASSIC SERIES

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