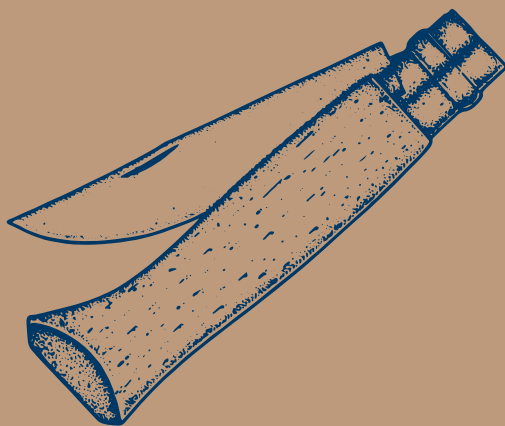
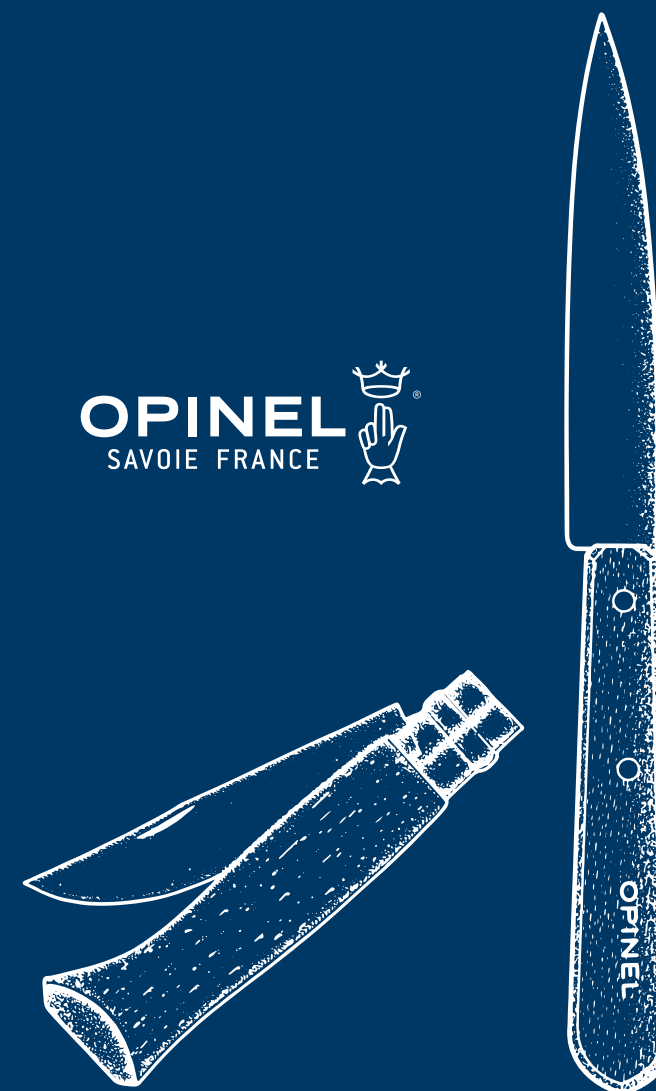


OPINEL
SAVOIE FRANCE



// 12 **outdoor**
// 56 **kids**
// 64 **cuisine**
// 96 **table**
// 112 **&...**

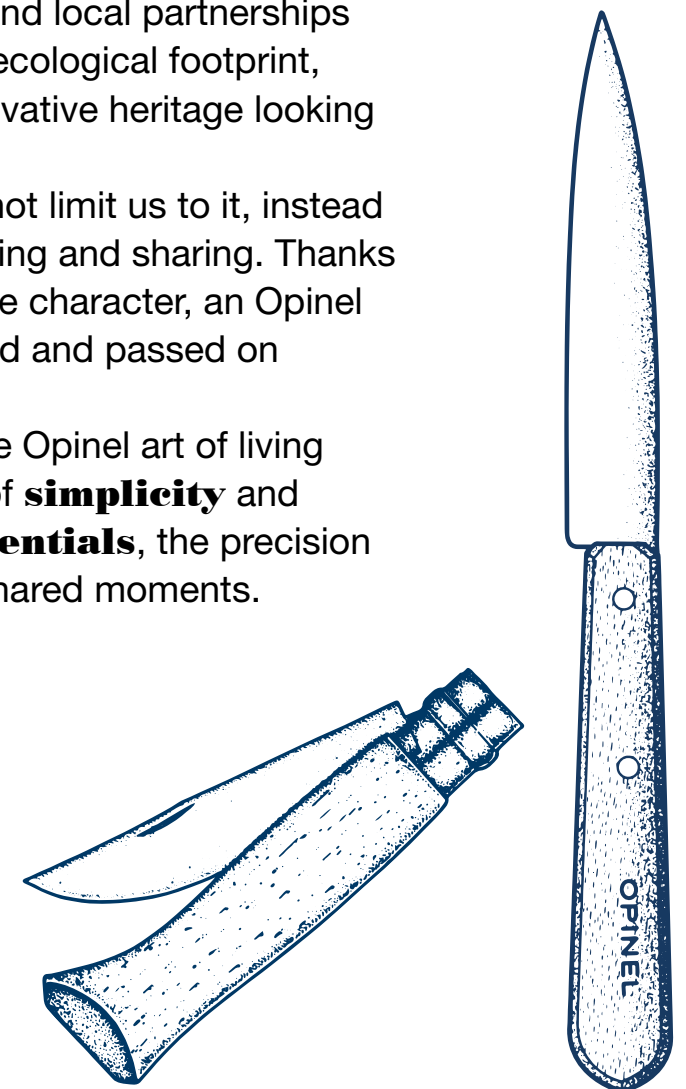
OPINEL
SAVOIE FRANCE



Since 1890 Opinel has drawn its strength from its **land...** the mountains, forests, lakes, the rivers, the traditions and talents of its inhabitants. Loving our land means putting sustainability at the heart of everything we do. The choice of **environmentally-friendly materials**, respectful management of resources, use of recyclable packaging, waste reduction, short distribution channels and local partnerships all help us to limit our ecological footprint, and to be a living, innovative heritage looking to a better future.

Loving our land does not limit us to it, instead it opens us up to meeting and sharing. Thanks to its strong and unique character, an Opinel knife travels, is adopted and passed on throughout the world.

Inspired by its land, the Opinel art of living celebrates the luxury of **simplicity** and a **return to the essentials**, the precision of gesture, and true, shared moments.





The designer of a unique shape that has stood the test of time, the inventor of innovative machinery for high-quality, competitive manufacturing, a visionary entrepreneur with international ambitions...

When **Joseph Opinel** created his pocket knife in 1890, he laid the foundations for our brand. An Opinel product is a fair and durable object, whose shape corresponds to its function and whose sturdiness and effectiveness make it a reliable companion.

Timeless and irreplaceable, Opinel is more than a knife, it is a philosophy.

Our factory is located in the heart of the Alps, in **Chambéry**. The 7000 m² site includes four workshops (blades, handles, ferrules, assembly and packaging) and the company's head office.



A team of **150**

works to ensure the company's success and the longevity of the brand.

In 2024, we reached

34,9
million euros in sales.



Our factory and headquarters are located in Chambéry, at the heart of the French Alps.



Our knives are exported to more than

70
countries.



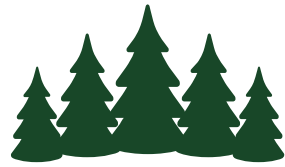
6,5
million knives
manufactured in 2024.

60 000

people visit the Opinel museum in Saint-Jean-de-Maurienne each year.



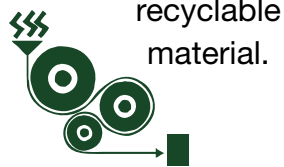
95% of our wood comes from sustainably managed forests in France.



We use **100%** of the wood shavings produced while shaping the handles to heat our workshops and offices.



Steel is a **100%** recyclable material.



80% of our suppliers are located in France.



10 tonnes less plastic in our packaging by 2023.



50%



of our products are sold without individual packaging, reducing unnecessary waste.

0% Our production processes create zero water pollution.



We reuse or recycle **100%** of our waste.



Beyond the figures, a committed company.

Combining tradition and innovation, Opinel is strengthening its commitment to society by implementing a **virtuous creative filter**.

We are committed to developing products that are responsible, **sustainable, have a limited environmental impact and are meaningful**.

In this way, the brand remains in the long term and ensures its longevity. .

By sourcing **PEFC wood**, we are supporting sustainably managed forests globally.

The beech and hornbeam of our knives come from certified forests of Vercors and Jura, in France.

Our sheaths are **made in the French Alps**, close to our factory, using sustainable **recycled** materials such as regenerated leather and R-PET felt.



Our Essentiels+ and Bon Appétit+ knives are made from **rPP, a recycled plastic**, produced by recycling industrial waste.

The manufacturing process generates 90% less CO2 emissions, and recycling waste reduces the consumption of a natural fossil resource - crude oil.

Our steels

Our range of high-quality steels allows us to select the best performing grade to meet the specific characteristics of each knife.

Carbon steel • Hardness 57 HRC •

Origin: Europe

Carbon steel is an unalloyed steel with a high carbon content (0.90%) which guarantees perfect edge retention, high resistance to wear and easy resharping. Carbon steel has a very low resistance to corrosion and requires special care: never leave the knife in a damp environment, and do not put it in the dishwasher. Wipe the blade and handle clean after use and oil the blade frequently.

Stainless steel • Hardness 55-57 HRC •

Origin: Europe

The grades of stainless steel used in OPINEL blades are optimised to ensure high resistance to corrosion and superior mechanical performance.

The stainless steel blade is very sharp and is highly resistant to abrasion (wear), allowing it to withstand regular contact with hard materials, such as ceramic, before needing to be sharpened again. The advantage of stainless steel is that, unlike carbon steel, under ordinary conditions of use it does not require any special maintenance.

The carbon content, which gives it a high-quality cutting edge, can make the blade slightly sensitive to oxidation when it is exposed for long periods of time to an aggressive environment (acid, salt water, detergent, etc.).



Our woods

95% of our wooden handles are made with wood derived from sustainably managed forests in France, thereby reducing our impact on the environment (for instance, cutting down on pollution due to transportation and deforestation). Our knives are primarily made with beech (from the Jura and Isère regions of France), a fine and homogeneous grained wood, or hornbeam (Jura), a white wood with few veins that is known for retaining its color.

We use varnishes that provide for optimal protection against humidity and staining. For coloured handles, we use a water-based wood stain and then varnish. The high-quality handles are buffed (polished with a cotton pad) or oiled.

Our polymers

We occasionally choose polymer handles when the material best suits a knife's intended usage.

Fibreglass-reinforced POM

Excellent impact, wear & tear, and water resistance. *Intempora*

Fibreglass-reinforced PA

Good mechanical resistance, outstanding impact, wear & tear, and heat resistance.

N°08 et N°07 Outdoor, N°09 DIY

Bon Appétit+ : recycled polypropylene (rPP) with 30% glass fiber: high strength and dishwasher resistance

Essentiels+ : recycled polypropylene (rPP): good shock tolerance and dishwasher resistance

Using **recycled polypropylene (rPP)** means reducing our environmental impact by using fewer natural resources through waste recovery, and less energy to produce. CO2 emissions are reduced by over 90%.



EXIGEZ LE 1^{er} CHOIX  OPINEL "LA MAIN COURONNÉE"

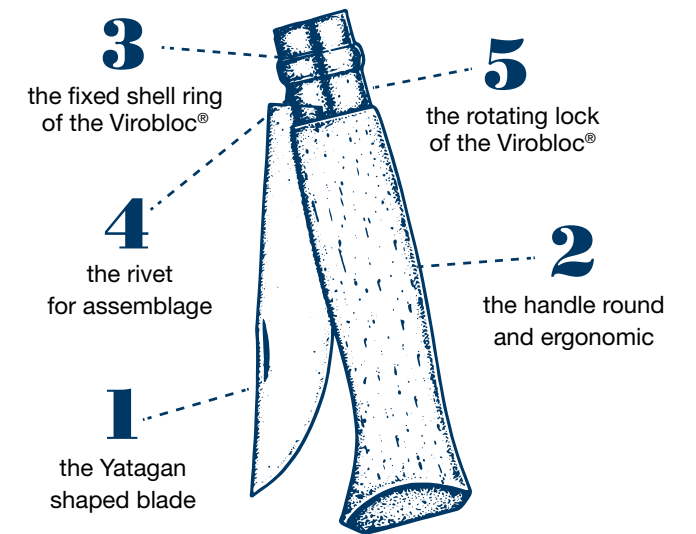


The convex grind

The blades of our pocket knives are made with an exclusive convex grind, which makes them very strong and allows them to obtain an extremely sharp cutting edge during sharpening. In addition, contact between the sides of the blade and the material being cut is kept to a minimum, thereby reducing friction and the cutting force that is required.

The Virobloc®

Invented by Marcel Opinel in 1955, the Virobloc® safety ring is now a feature on all Opinel folding knives from the N°06 size up. Made from stainless steel, the Virobloc® locks the blade in the open or closed position, ensuring safety while using or transporting the knife.



“ The Crowned Hand ”



In 1565, King Charles IX of France required all master cutlers to place an emblem on their products that testified to their quality and origin.

Inspired by this tradition, Joseph Opinel chose the “Crowned Hand” as his logo in 1909. The hand is that of Saint Jean Baptiste from the coat of arms of Saint-Jean-de-Maurienne, the nearest town to Albiez-le-Vieux, which is the cradle of the Opinel family. Joseph Opinel added a crown as a reminder that the Savoie region was once a duchy.

The “Crowned Hand” has been stamped on all Opinel knives and tools ever since.

outdoor

Tradition Classic

// CARBON // PEFC Beech



	N°02 3.5 cm gencod 312384 111020 6
	N°03 4 cm gencod 312384 111030 5
	N°04 5 cm gencod 312384 111040 4
	N°05 6 cm gencod 312384 111050 3
	N°06 7 cm gencod 312384 113060 0
	N°07 8 cm gencod 312384 113070 9
	N°08 8.5 cm gencod 312384 113080 8
	N°09 9 cm gencod 312384 113090 7
	N°10 10 cm gencod 312384 113100 3
	N°12 12 cm gencod 312384 113120 3

Carbon steel, the original steel, excellent cutting quality, **easy to resharpen**.
High **risk of corrosion**, blade must be dried and greased after use.



Pen box N°08
gencod 312384 000815 3



Collection set
gencod 312384 183102 6



Coin tray
gencod 312384 183104 0



P30 6 x N°06 + 6 x N°07 + 12 x N°08 + 6 x N°09
gencod 312384 000739 2



Table 4 x N°06 + 4 x N°07 + 4 x N°08
gencod 312384 182085 3



Tradition Classic

// STAINLESS STEEL // PEFC Beech



- N°02** 3.5 cm gencod 312384 001070 5 12
- N°03** 4 cm gencod 312384 001071 2 12
- N°04** 5 cm gencod 312384 121040 1 12
- N°05** 6 cm gencod 312384 001072 9 12
- N°06** 7 cm gencod 312384 123060 7 12
- N°07** 8 cm gencod 312384 000693 7 12
- N°08** 8.5 cm gencod 312384 123080 5 12
- N°09** 9 cm gencod 312384 001083 5 12
- N°10** 10 cm gencod 312384 123100 0 6
- N°12** 12 cm gencod 312384 001084 2 6

Stainless steel, excellent cutting quality, **high resistance to corrosion.**



N°08 + Alpine case
gencod 312384 001089 7 4



Collection box
gencod 312384 001311 9 1



Coin tray
gencod 312384 001314 0 1



Display 12 N°08 + case
gencod 312384 002406 1 1



P30 6 x N°06 + 6 x N°07 + 12 x N°08 + 6 x N°09
gencod 312384 001159 7 1



Table 4 x N°06 + 4 x N°07 + 4 x N°08
gencod 312384 000938 9 1

Tradition Classic

// STAINLESS STEEL // PEFC Beech



Giant N°13 22 cm
gencod 312384 122136 0 1



Keyring N°02 3.5 cm
gencod 312384 000065 2 6



Keyring N°04 5 cm
gencod 312384 000081 2 6



N°07 Bushwhacker 8 cm
gencod 312384 001372 0 6



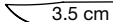




N°08 Bushwhacker 8.5 cm
gencod 312384 001321 8 6




Tradition

// COLORAMA // PEFC Hornbeam



- №02 Colorama**  3.5 cm
- Cyan blue gencod 312384 002270 8  6
 - Anise gencod 312384 002271 5  6
 - Orange gencod 312384 002272 2  6
 - Green gencod 312384 002273 9  6

Display 36 №02 Colorama key ring






gencod 312384 002278 4  1




Tradition

// COLORAMA // PEFC Hornbeam

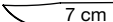







- №04 Colorama**  5 cm
- Khaki gencod 312384 002054 4  6
 - Red gencod 312384 002055 1  6
 - Black gencod 312384 002268 5  6
 - Dark blue gencod 312384 002269 2  6


Display 36 №04 Colorama key ring

gencod 312384 002279 1  1

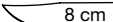







- №06 Colorama**  7 cm
- Turquoise gencod 312384 002200 5  6
 - Strawberry gencod 312384 002201 2  6
 - Cloud gencod 312384 002202 9  6
 - Sage gencod 312384 002203 6  6
 - Violet grey gencod 312384 002204 3  6


Kit №06 Colorama 60 knives

gencod 312384 002225 8  1






- №07 Colorama**  8 cm
- Violet gencod 312384 002205 0  6
 - Cyan blue gencod 312384 002206 7  6
 - Anise gencod 312384 002207 4  6
 - Orange gencod 312384 002208 1  6
 - Green gencod 312384 002210 4  6


Kit №07 Colorama 60 knives

gencod 312384 002226 5  1



- №08 Colorama**  8.5 cm
- Black gencod 312384 002211 1  6
 - Burgundy gencod 312384 002213 5  6
 - Khaki gencod 312384 001703 2  6
 - Red gencod 312384 001705 6  6
 - Dark blue gencod 312384 002212 8  6

Kit №08 Colorama 60 knives

gencod 312384 002227 2  1



Tradition



№08 Animalia® - oak 8.5 cm

- Wild boar gencod 312384 002331 6 6
- Deer gencod 312384 002332 3 6
- Hare gencod 312384 002333 0 6
- Fish gencod 312384 002334 7 6
- Dog gencod 312384 002335 4 6
- Chamois gencod 312384 002336 1 6
- Marmot gencod 312384 003227 1 6

Box of 6 knives mixed gencod 312384 002343 9 1



Animalia® collection wood box

gencod 312384 002342 2 1



№08 Animalia® America - oak 8.5 cm

- Elk gencod 312384 002627 0 6
- Bear gencod 312384 002628 7 6
- Bison gencod 312384 002629 4 6



№08 Laminated birch 8.5 cm

Finnish birch is cut into strips and stained with natural, environmentally-friendly dyes.

- Brown gencod 312384 002388 0 4
- Grey gencod 312384 002389 7 4
- Red gencod 312384 002390 3 4



№08 Le Savoyard® - beech 8.5 cm

gencod 312384 002611 9 6

№08 Alpine sports - beech 8.5 cm

- Hiking gencod 312384 002186 2 6
- Biking gencod 312384 002187 9 6
- Skiing gencod 312384 002188 6 6
- Climbing gencod 312384 003228 8 6



Tradition



№06 Olive 7 cm

gencod 312384 002023 0 6

№08 Olive 8.5 cm

gencod 312384 002020 9 6

№09 Olive 9 cm

gencod 312384 002426 9 6

№06 Walnut 7 cm

gencod 312384 002025 4 6

№08 Walnut 8.5 cm

gencod 312384 002022 3 6

№09 Walnut 9 cm

gencod 312384 002425 2 6

№06 Oak 7 cm

gencod 312384 002024 7 6

№08 Oak 8.5 cm

gencod 312384 002021 6 6

№09 Oak 9 cm

gencod 312384 002424 5 6



Display Olive 8 x №08 + 4 x №06

gencod 312384 002026 1 1



Display Olive 8 x №08

gencod 312384 001854 1 1



Pencil Box №08 Olive + case

gencod 312384 001004 0 4



Display №08 4 Walnut 4 Olive 4 Oak

gencod 312384 002029 2 1



Display №09 4 Walnut 4 Olive 4 Oak

gencod 312384 002435 1 1

Tradition

// LUXURY



Tradition

// LUXURY



N°08 « Chaperon »
polished blade 8.5 cm
gencod 312384 001399 7  2



N°06 Padouk
polished blade 7 cm
gencod 312384 226066 5  6



N°08 Ebony
polished blade 8.5 cm
gencod 312384 001352 2  2



N°09 «Summit»
Sycamore & Dark Ash & Black Walnut
9 cm
gencod 312384 003103 8  1



N°08 Oak Black Edition
8.5 cm
gencod 312384 002172 5  2



Display
N°08 Oak Black Edition
8.5 cm
gencod 312384 002623 2  1




Black PVD treatment for improved corrosion resistance.



N°08 Workshop - Walnut & Ebony
8.5 cm
gencod 312384 002173 2  2

The result of the expertise and creativity of our cabinet-makers to optimise our wood consumption by using ebony offcuts from the manufacture of handles. Walnut and ebony are separated by a maple leaf.



N°08 «Ellipse» - Ebony & Aluminium
8.5 cm
gencod 312384 002347 7  2





Kit

// NOMAD COOKING // The right tools for cooking on the move



outdoor

The smart, compact kit for cooking with the right tools away from home: **camping, bivouacking, holiday rentals, boating, etc...**

- The **№10 Corkscrew knife with bottle opener** with its smooth, pointed 10 cm blade, cuts and slices like a paring knife, and opens bottles thanks to the corkscrew integrated into the handle and the bottle-opener wire at the end of the handle.
- The **№12 with its 12 cm serrated blade** can be used as a bread knife or for slicing large fruit and vegetables.
- The **№06 épilucheur Peeler** is highly effective for peeling fruit and vegetables.



Nomad Cooking Kit

gencod 312384 002614 0 1



Closed kit
20.5 x 12.5 cm



Unfolded kit
41 x 41 cm

These pocket knives have varnished beech handles, stainless steel blades and double safety rings.

They can be stored with the **beech cutting board** in the **3-in-1 kitchen linen set**: tea towel, tablecloth and carry bag. Microfibre clothes dry quickly.



12 cm

Serrated blade



10 cm

Smooth blade
+ corkscrew
+ bottle opener



6 cm

Pointed blade



20 x 12 x 1 cm



// PEELING POCKET KNIFE

// PEFC Beech



// POCKET KNIFE, SERRATED

// PEFC Beech



#06 Peeling pocket knife

6 cm

gencod 312384 002440 5 6



Stainless steel blade, right/left-handed, highly effective for peeling fruit and vegetables. The folded blade in the handle makes the knife easy and safe to store and easy to carry for use outside the home.



#12 Pocket knife, serrated

12 cm

gencod 312384 002441 2 6



12 cm serrated stainless steel blade for easy slicing of bread or large fruit and vegetables, etc. The folded blade in the handle makes the knife easy and safe to store and easy to carry for use outside the home.





// CORKSCREW AND BOTTLE-OPENER POCKET KNIFE

// PEFC Beech



// OYSTER AND SHELLFISH POCKET KNIFE

// Padouk



N°10 Corkscrew and bottle-opener pocket knife 10 cm

gencod 312384 002578 5 6



Display 12 N°10

gencod 312384 002615 7 1



N°09 Oyster and Shellfish pocket knife 6.5 cm

gencod 312384 001616 5 6



Display 12 N°09 Oyster

gencod 312384 002405 4 1

The corkscrew and bottle-opener **knife is the French picnic knife**.
5-turn hardened stainless steel corkscrew and bottle-opener wire at the end of the handle.
10 cm stainless steel blade. Warning: the corkscrew or bottle opener must be used with the blade folded back and secured by the safety ring.

The **short, sturdy** blade (6.5 cm long, 2.2 mm thick) cuts only at the tip.
The point is centred on the axis of the knife, making it easy to handle.
The **varnished padouk** handle is moisture-resistant. The knife comes with a “tips & tricks” booklet to learn all about oysters, including how to open them gently.





// CHESTNUTS, GARLIC AND PITTING

// Chestnut



// MUSHROOM KNIFE



№07 Chestnuts, garlic and pitting 4 cm
gencod 312384 002360 6



Display 12 №07 Chestnuts
gencod 312384 002361 3



№08 Mushroom knife 8 cm
beech handle
gencod 312384 001252 5



№08 Mushroom pencil box
beech handle
case
gencod 312384 001327 0

Display 12 №08 Mushroom
gencod 312384 001896 1

The 4 cm stainless steel blade is curved and pointed for easy cutting and peeling of **chestnuts** and **garlic cloves**, as well as for quickly pitting **fruits** such as apricots and plums to make jams and pastries.

The 8 cm stainless steel blade is curved for easy cutting. Its **toothed back** allows you to scrape and clean the fungus. The natural bristle **brush** is ideal for dusting the pickings.



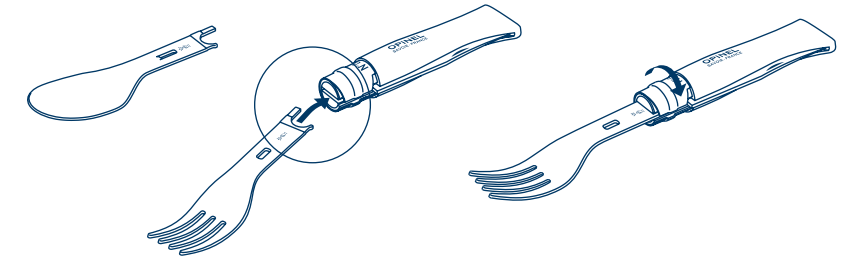


PICNIC + design by Franck Fontana



outdoor

// Smart, durable accessories for a comfortable meal on the move



For picnics, bivouacs, camping, hiking... but also for meals on the go, at the office, etc.

“Picnic+” is a compact, lightweight set (95 g with knife) which is easy to carry.

“Picnic+” consists of two stainless steel inserts, a fork and a spoon, which attach to the handle of the **N°08** pocket knife (only on **N°08s** with wooden handles and double safety ring marketed since 2000).



Full size



“Picnic+” complete set with N°08 beech

gencod 312384 002500 6 4



“Picnic+” set fork + spoon + case

gencod 312384 002501 3 2



Display 8 “Picnic+” complete set with N°08

gencod 312384 003226 4 1

The **N°08** beech handle and stainless steel blade are included in the complete set. The two inserts and the knife are stored in the microfiber towel case, which is easy to clean and dry. “Picnic+” cutlery is comfortable, hygienic and durable.



BarbecueSet

design by Franck Fontana



Smart, efficient and durable, our Barbecue Set is made in France. Inspired by our mountains for their demand for robustness and simplicity, our Barbecue Set is unique. Intelligent, efficient and durable, it is made up of 3 utensils manufactured in France, using locally sourced materials. It will be the timeless companion of moments of gourmet sharing.



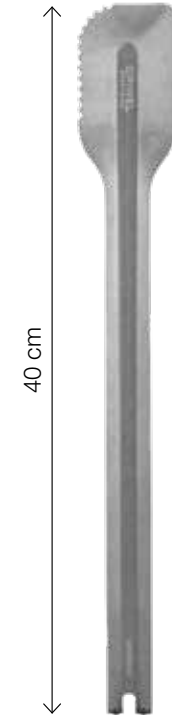
The “N°12 B” knife

A first since 1897... a new knife size! The long, precise and efficient blade folds into the handle for easy, safe storage.

- 16 cm stainless steel blade for easy slicing and dicing of meat, fish, large fruit and vegetables.

- PEFC Beech from French forests.

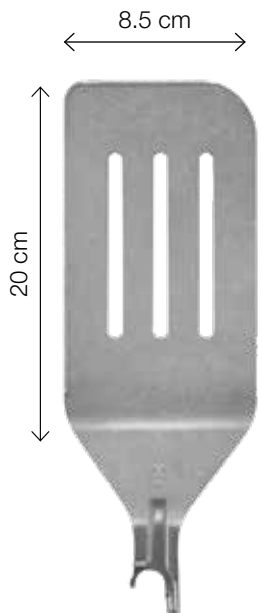
- Bottle opener or hanging hook.



40 cm

XL tongs

- Long and clever, XL tongs have a well-shaped head on a secure handle.
- Stainless steel with stonewashed finish
- 40 cm long for easy, safe handling away from the fire
- Asymmetrical head with wide, notched angle for gripping large pieces and narrow angle for gripping small pieces
- Grid-lifting slot at the heel



8.5 cm

20 cm

Spatula +

- Robust and smart, the spatula fits over the knife handle for easy cleaning and storage.
- Stainless steel, stonewashed finish
- Generous:** large surface area for quick pick-up
- Asymmetrical:** narrow angle for greater precision, with bevel on both sides for separating, scraping, etc.

BarbecueSet

design by Franck Fontana



Barbecue Set Boutique box 16 cm
gencod 312384 002733 8 2



Barbecue Set Hanging box 16 cm
gencod 312384 002731 4 2





Tradition Multifunctional

// N°08 "OUTDOOR" SPORTS



outdoor

No.08 Outdoor 8.5 cm



Orange gencod 312384 001577 9 4



Blue gencod 312384 001576 2 4



Red gencod 312384 001714 8 4



Green gencod 312384 001715 5 4



Display orange and blue
6+6
gencod 312384 002488 7 1



Display red and green
6+6
gencod 312384 002487 0 1

The sturdy blade (8.5 cm long and 2.5 mm thick) has a 3.5 cm **serrated area** for cutting natural or synthetic ropes. It features a **shackle key** for shackles from 4 to 10 mm. The dual-material handle is made from glass-fibre reinforced **polymer** for excellent resistance to water, impact and extreme temperatures (-40° to +80°C), while the soft zone ensures a good grip. At the end of the handle, the 110 dB **whistle** has a range of 300 metres in an open area.



Tradition Multifunctional

// N°12 "EXPLORE": NATURE AND SURVIVAL



N°12 "Explore" with Tick remover 10 cm



Green gencod 312384 002489 4 2



Orange gencod 312384 002454 2 2

An essential accessory for hikers, campers, fishermen, gardeners, hunters and their dogs, our tick remover allows you to grasp the tick without compressing it, and remove it completely by twisting. Its 2 slit sizes adapt to the size of the tick. Made of plastic, it is easy to wash.



Tick remover gencod 312384 002455 9 4



Hook gencod 312384 002014 8 4



The sturdy, short blade (10 cm long, 2.7 mm thick) ensures a precise cut. The dual-material handle is made from glass-fibre reinforced **polymer** for excellent resistance to impact, water and extreme temperatures, while the soft zone ensures a good grip. At the end of the handle are the 110dB **whistle** and the steel part that slides into the upper position (cutting hook) or the lower position (**lanyard pass-through**), which is removable for easy cleaning. **The tick remover is inserted at the end of the handle.**



Tradition Multifunctional

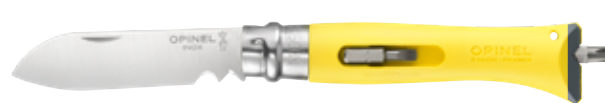
// N°09 DIY



N°09 DIY 8 cm



Grey gencod 312384 001792 6 4



Yellow gencod 312384 001804 6 4

The smart and efficient knife, indispensable in the toolbox, in the car, in the office... perfect for electrical work.



Display grey and yellow
6+6
gencod 312384 001805 3 1

The 8 cm long, 2.2 mm thick blade has two special notches: a **wire stripper** for wires with a diameter of less than 8 mm and a wire cutter for cables with a diameter of less than 5 mm. The glass-fibre reinforced polymer handle has two screwdriver bits: a **flathead screwdriver** (4 mm screws) and a PH2 **crosshead screwdriver** (3.5 to 5 mm screws).





new !

néo6

// The everyday pocket knife
everyday, all day



outdoor

The EDC* knife **easy to use, durable and stylish.**
Designed to support you **every day**, it fits in perfectly with an **active, modern lifestyle** (lunch on the go, peeling an apple, opening a parcel, small DIY jobs...) *EDC : Every Day Carry

Easy to live with

- Compact <10 cm closed, Lightweight <25 grs
= easy to carry around and keep on you
- OPIFLEX® System: holds the blade in place without handling
= easy to use
- 7 cm blade with rounded tip, no locking mechanism
= easy and reassuring in an urban environment

Durable

- Easy-to-maintain corrosion-resistant stainless steel
- Resharpenable blade for high-quality, long-lasting cutting
- Robust, recyclable materials (steel, wood)

Elegant design

- Noble woods: ebony, black walnut, olive wood with protective varnish to resist stains and moisture
- Natural leather strap to hang it up easily
- Stainless steel through rivet
- Chiselling of the OPIFLEX® ring



OPIFLEX®

Neo6 reinvents the pocket knife experience thanks to the innovative OPIFLEX® mechanism, without locking.
// Intuitive, fluid opening and closing of the blade
// Holds blade open or closed without locking
// Patent applied for





new !

néo6

// The everyday pocket knife
everyday, all day



An exceptional wooden handle, available in three noble varieties:

- **black walnut** for sober, timeless elegance,
- **olive wood** with its warm, Mediterranean grain,
- **ebony**, a symbol of sophistication, with a dense, velvety feel.



néo6 Black Walnut 7 cm
gencod 312384 003108 3 2



néo6 Olive wood 7 cm
gencod 312384 002504 4 2



néo6 Ebony 7 cm
gencod 312384 003110 6 2





effilé



A slim blade and tapered handle define the silhouette of the “Effilé” slim pocket knife, which comes in 4 blade sizes of 8, 10, 12 and 15 cm.

The Effilé 8 and Effilé 10 knives have been redesigned by designer Franck Fontana to become elegant, urban pocket knives thanks to their streamlined shape.

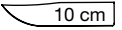
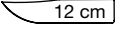
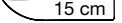
The Effilé 10 will be the nomadic table knife to unfold at the restaurant for a delicate cut that’s always perfect. **The Effilé 8, the chic**, compact knife to slip into your bag.

The **Effilé 12 and 15 blades are fine, highly flexible and sharp, providing exceptional cutting performance**, particularly when preparing fish and slicing finely.

The blade is folded into the handle for protection and safety, and for easy storage.

Beech range

Beech from French forests (Jura, Isère).
Stainless steel blade, polished ground finish.

Effilé 08	 8 cm	gencod 312384 002558 7	 6
Effilé 10	 10 cm	gencod 312384 002559 4	 6
Effilé 12	 12 cm	gencod 312384 002560 0	 3
Effilé 15	 15 cm	gencod 312384 002561 7	 3

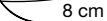

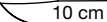

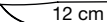

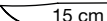



effilé



Olive wood range

Olive wood, wood from southern Italy.
Stainless steel blade, polished finish.

Effilé 08	 8 cm	gencod 312384 002563 1	 6
Effilé 10	 10 cm	gencod 312384 002562 4	 6
Effilé 12	 12 cm	gencod 312384 002564 8	 3
Effilé 15	 15 cm	gencod 312384 002608 9	 3



Display 3 Pencil box Effilé 10 Olive wood
gencod 312384 001954 8  1

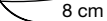

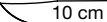

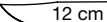

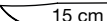



effilé



Padouk range

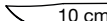

Padouk, West African wood.
Stainless steel blade, polished finish.

Effilé 08	 8 cm	gencod 312384 002554 9	 6
Effilé 10	 10 cm	gencod 312384 002555 6	 6
Effilé 12	 12 cm	gencod 312384 002556 3	 3
Effilé 15	 15 cm	gencod 312384 002557 0	 3




Effilé 10 Ebony

Ebony, West African wood.
Stainless steel blade, polished finish.

Effilé 10	 10 cm	gencod 312384 002566 2	 2
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Display Mix Effilé 18 knives

3 x **Effilé 08** Hêtre, Padouk, Olivier
3 x **Effilé 10** Hêtre, Padouk, Olivier
gencod 312384 002610 2  1






The Garden

// PEFC Beech

Pruning shears




Slate blue pruning shears

gencod 312384 001627 1  2




Meadow green pruning shears

gencod 312384 001628 8  2



Display 8 pruning shears (4 green pruning + 4 blue pruning)

gencod 312384 001843 5  1

The blades of these pruning shears are made of stainless steel and cut up to **20 mm in diameter**. Their shape is optimised to reduce cutting effort (lever arm).


The selector has **3 positions**: closed, wide open, and narrowly open, to adapt to the diameter of the temples or the size of the hand. The varnished beech and polyamide handles are fitted with stops for a comfortable, secure grip. The **hidden spring** eliminates the risk of clogging and pinching.

Closing saw

For branches up to 10 cm in diameter




No. 18 Closing saw 18 cm

gencod 312384 001198 6  3



Spare blade for saw No. 18

gencod 312384 980184 7  1




Our saws are fitted with carbon blades with anti-corrosion coating.

The two rows of sharpened teeth face the handle, so you can **cut effortlessly by pulling**.



No. 12 Closing saw 12 cm

gencod 312384 165126 6  3

For branches up to 8 cm in diameter



The Garden

// PEFC Beech



N°08 Garden 8.5 cm

gencod 312384 133080 2 6

Pointed blade for weeding and picking lettuce and dandelions.



N°08 Grafting billhook 8 cm

gencod 312384 113140 9 3

For grafting, incising and pruning shrubs.



N°10 Billhook 10 cm

gencod 312384 113110 2 3

For harvesting grapes, pruning and picking flowers.



Garden set

gencod 312384 001617 2 1

- N°12 Saw
- N°08 Garden
- N°08 Grafting billhook



kids

Tradition Junior

// MY FIRST OPINEL



N°07 My First Opinel

8 cm



Beech gencod 312384 001696 7 6



Red gencod 312384 001698 1 6



Blue gencod 312384 001697 4 6



Fuchsia gencod 312384 001699 8 6



Apple Green gencod 312384 001700 1 6



Tangerine gencod 312384 002363 7 6



Environmentally-friendly belt case in RPET made from crushed bottles, 100% recycled, and in regenerated leather made from leather scraps from leather goods factories.



My First Opinel + case

gencod 312384 002400 9 4

For added safety, the tip of the blade on Mon Premier Opinel is **rounded**, and the Virobloc® locks the blade in the open position when in use and in the closed position when being transported. The wooden handle, in varnished beech or stained hornbeam, ensures a secure and comfortable grip.



“My First Opinel” is a real knife to teach children how to tinker, spread, cut and carve... just like grown-ups!


Tradition Junior

// N°07 OUTDOOR




N°07 Outdoor  7 cm




Blue gencod 312384 001898 5  4




Red gencod 312384 001897 8  4



Khaki gencod 312384 002151 0  4



Parma gencod 312384 002152 7  4

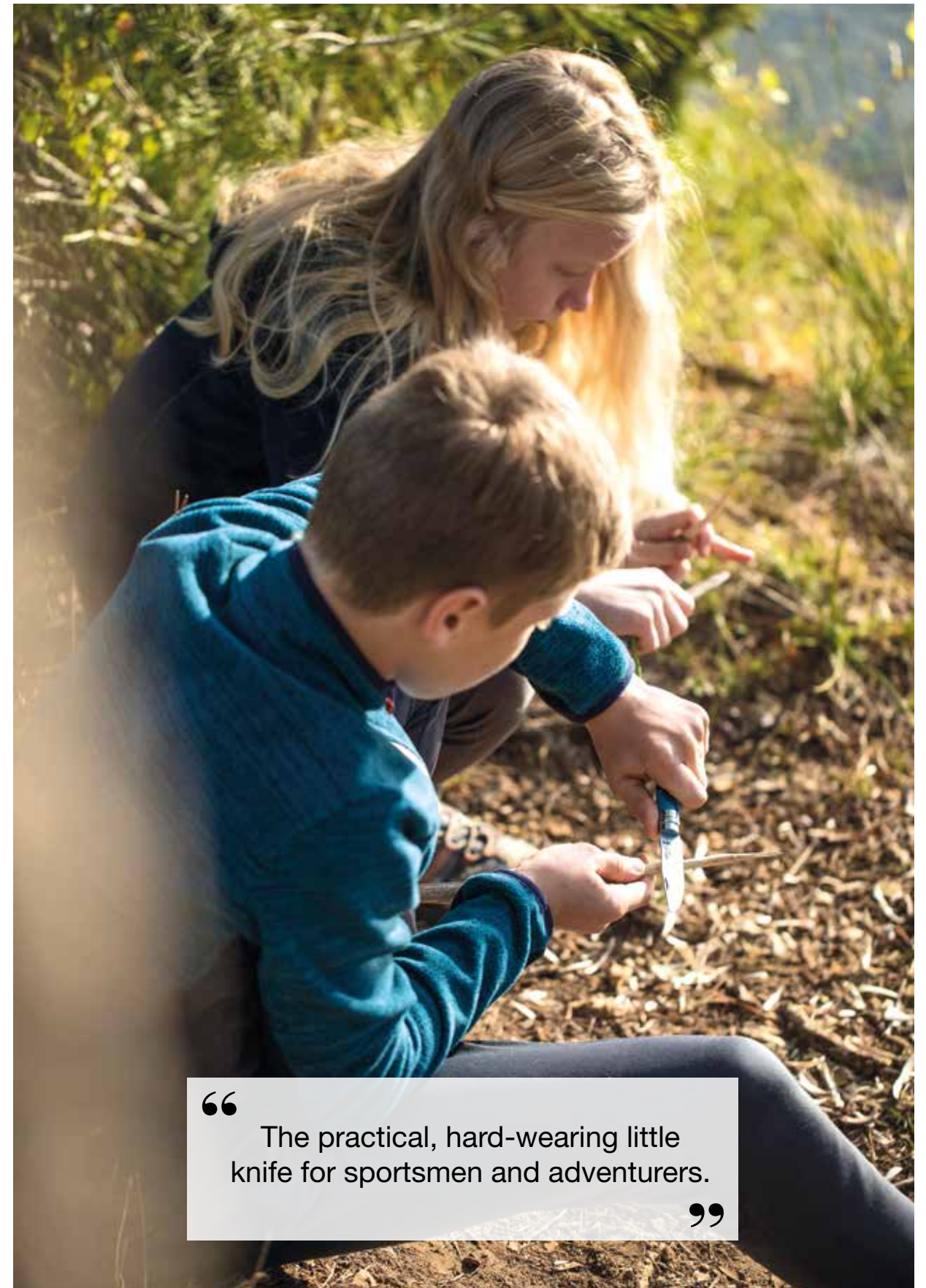


**Display stand
red and blue**
6+6
gencod 312384 001909 8  1



**Display stand
khaki and parma**
6+6
gencod 312384 002153 4  1

The smooth blade has a slightly rounded tip. The two-material, fibreglass-filled polymer handle is resistant to water and extreme temperatures, and its soft elastomer zone offers excellent grip. At the end of the handle is a 100 dB **whistle** and a hole for a cord.



“ The practical, hard-wearing little knife for sportsmen and adventurers. ”



“

An Opinel is an object which is passed on and shared. In the same way as recipes or the taste for the good things in life are shared. With the “Le Petit Chef” collection, Opinel has invented a new way of cooking with children. Giving them a sense of responsibility with real tools, teaching them the right techniques, and above all helping them to discover the pleasure of choosing a recipe, cooking and enjoying the result... together!

”

le petit Chef



kids

Three tools specially suited to the morphology and expectations of young children.
 The educational ring helps the child have a secure grip for easier cutting.
 The rounded varnished beech handles are comfortable and soft on the palm.
 With the efficient blades, cutting is made easier, without strain.



Kitchen knife and cutting guide

gencod 312384 001744 5 2

Rounded stainless steel blade, 10 cm long, robust and perfect for chopping and mincing, the teaching ring and cutting guide help to position the fingers correctly.



Peeler

gencod 312384 001745 2 2

Stainless steel blade; the educational ring is position the fingers and peel easily with a pulling action.



Set of 16 cutting guides

gencod 312384 001793 3 16

8 red, 4 green, 2 yellow, 2 pink. The cutting guide allows you to adopt the pressure position, with the first two knuckles folded back, and the thumb and little finger holding the food, just like the great chefs!



Empty display stand

gencod 312384 813012 2 1



Le Petit Chef set red

gencod 312384 001746 9 1



Le Petit Chef set blue

gencod 312384 002605 8 1



Le Petit Chef set green

gencod 312384 002577 8 1

cuisine



LES essentiels du CUISINIER // PEFC BEECH



Paring knife N°112 10 cm

gencod 312384 001913 5 6

Extremely versatile for slicing, chopping and peeling fruit and vegetables, or for trimming meat.



Serrated N°113 10 cm

gencod 312384 001918 0 6

Micro-serrated blade for slicing tomatoes, kiwis, hard-boiled eggs, sausages, etc.



Small, handy blades for everyday use.

Simple, versatile and efficient, The Essentials small knives make everyday cooking much easier. The stainless steel blades guarantee a high quality of cut. The handles are made of beech with a protective varnish for good resistance to stains and water.

Peeler N°115 6 cm

gencod 312384 001928 9 6

For peeling fruit and vegetables rapidly and efficiently. Suitable for right and left-handed users.



Vegetable knife N°114 7 cm

gencod 312384 001923 4 6

curved blade with scraping back for cleaning young shoots and organic vegetables while preserving vitamins, turning vegetables and preparing mushrooms.



Spreading knife N°117 6.5 cm


gencod 312384 001933 3 6

Generously sized for quick spreading.



LES essentiels du CUISINIER // PEFC BEECH




Display of 6 boxes N°112
gencod 312384 001231 0  1




N°112 Box of 2 Paring knives
Stainless steel
gencod 312384 001223 5  6




Display of 6 boxes N°102
gencod 312384 001232 7  1



N°102 Box of 2 Paring knives
Carbon steel
gencod 312384 001222 8  6


Breakfast and Brunch knife Beech

gencod 312384 002175 6  6

11.5 cm



Breakfast and Brunch knife Tangerine

gencod 312384 002176 3  6

11.5 cm




Stainless steel blade, 11.5 cm long for scraping the bottom of pots, wide rounded tip for spreading, serrated part (7.5 cm) for easy cutting of bread and pastries.

Display

12 Breakfast 6+6
gencod 312384 002192 3  1



Micro-serrated peeler

Micro-serrated peeler, ideal for peeling tomatoes and kiwis.
gencod 312384 002047 6  6

Display
12 Micro-serrated peeler
gencod 312384 002135 0  1





Paring knife N°112 6 10 cm



- Blue** gencod 312384 003206 6
- Sage** gencod 312384 003117 5
- Red** gencod 312384 003115 1
- Khaki** gencod 312384 003118 2
- Violet** gencod 312384 003116 8

Serrated knife N°113 6 10 cm



- Blue** gencod 312384 003202 8
- Sage** gencod 312384 003121 2
- Red** gencod 312384 003119 9
- Khaki** gencod 312384 003122 9
- Violet** gencod 312384 003120 5

Vegetable knife N°114 6 7 cm



- Blue** gencod 312384 003203 5
- Sage** gencod 312384 003129 8
- Red** gencod 312384 003127 4
- Khaki** gencod 312384 003130 4
- Violet** gencod 312384 003128 1

Peeler N°115 6 6 cm



- Blue** gencod 312384 003204 2
- Sage** gencod 312384 003125 0
- Red** gencod 312384 003123 6
- Khaki** gencod 312384 003126 7
- Violet** gencod 312384 003124 3

Spreading knife N°117 6 6.5 cm



- Blue** gencod 312384 003205 9
- Sage** gencod 312384 003133 5
- Red** gencod 312384 003131 1
- Khaki** gencod 312384 003134 2
- Violet** gencod 312384 003132 8

N°112 Paring knife box - "landscape" colours
gencod 312384 003207 3 4



N°112 Paring knife box - classic colours
gencod 312384 001233 4 4



LES essentiels du CUISINIER



LES essentiels du CUISINIER



Les Essentiels Beech box
gencod 312384 001300 3  4



Les Essentiels Olive wood box
gencod 312384 002163 3  4



Les Essentiels "Pop80" box
gencod 312384 003208 0  4




Les Essentiels "Loft" box
gencod 312384 001626 4  4



Les Essentiels "Fifties" box
gencod 312384 001452 9  4



Les Essentiels "Primo" box
gencod 312384 002576 1  4



Les Essentiels "Art Deco" box
gencod 312384 001939 5  4





LES essentiels du CUISINIER **+** // RECYCLED PP



Paring knife N°312 6 10 cm

Multiple uses: chopping and peeling fruit and vegetables, for trimming meat.



gencod 312384 002350 7



gencod 312384 002351 4



gencod 312384 002352 1



Serrated N°313 6 10 cm

Micro-toothed blade for slicing tomatoes, kiwis, hard-boiled eggs, sausages, etc.



gencod 312384 002353 8



gencod 312384 002354 5



gencod 312384 002355 2



Peeler N°315 6 6 cm

Fast, efficient peeling of vegetables and fruit, for right- and left-handed users.



gencod 312384 002356 9




gencod 312384 002357 6



gencod 312384 002358 3



“Essentials+” Trio
gencod 312384 002359 0  4

The 3 practical and effective knives for everyday use.

The MA5 stainless steel blade and polymer handle are **dishwasher-safe**. The over-moulded handle on the blade ensures perfect hygiene by eliminating any gaps for dirt and food residues. Its curved, edge-free profile provides excellent comfort and **optimum grip**.



A high-performance, intelligent tool with 2 blades for 2 functions.

- Ideal for peeling long vegetables (carrots, cucumbers, etc.).
- Index finger housing for comfort and protection
- Allows greater force to be exerted when pulling on hard, thick skins
- Tip for removing potato eyes
- Suitable for right- and left-handed user
- Two versions: beech handle and polymer handle.



T•Duo wood Blue

gencod 312384 002431 3 6



T•Duo wood Green

gencod 312384 002432 0 6



T•Duo wood Red

gencod 312384 002433 7 6



Display 12 T•Duo wood

gencod 312384 002434 4 1

On the front, the **peeling blade** with micro-serration, for a long-lasting, highly effective edge on all vegetables, including those with a thin or smooth skin (tomatoes, peppers, aubergines...). On the reverse, the **Julienne blade** for making vegetable spaghetti (carrot, courgette, cucumber, beetroot, sweet potato, turnip, black radish, etc.) and making salads, quick-cooking side dishes to preserve more vitamins, or decorations, etc.



T•Duo polymer Blue

gencod 312384 002427 6 6



T•Duo polymer Green

gencod 312384 002428 3 6



T•Duo polymer Red

gencod 312384 002429 0 6



Display 12 T•Duo polymer

gencod 312384 002430 6 1





PARALLÈLE


Block in beech with 5 knives / Bread

gencod 312384 002402 3  1

- Paring knife
- Chef's knife
- Santoku
- Carving knife
- Bread knife




Block in beech with 5 knives / Meat & Poultry

gencod 312384 002403 0  1

- Paring knife
- Chef's knife
- Santoku
- Carving knife
- Meat & poultry knife




Fork

gencod 312384 001824 4  2



Wood, simplicity and efficiency. Opinel has drawn from its roots and its expertise to create Parallèle. A collection of kitchen knives that captivates and supports demanding cooks who love simplicity. Eight blades with profiles designed to optimise the motion and ensure a perfect cut suitable for each food. Their X50CrMoV15 stainless steel is highly anti-corrosive. The handle's soft, clean lines make it fit comfortably in the hand. The Opinel wood - beech - robust and soft in the palm, is inimitably natural to the touch.


Trio

gencod 312384 001838 1  2

- Paring knife
- Carving knife
- Chef's knife




Trio Olive

gencod 312384 002494 8  2

- Paring knife
- Carving knife
- Chef's knife




Bread knife Olive

gencod 312384 002495 5  2



Paring knife


gencod 312384 001825 1  2

8 cm Ø 1.5 mm

For cutting and peeling. Its short, sharp blade is extremely precise and easy to handle.



Chef knife N°118


gencod 312384 001818 3  2

20 cm Ø 3 mm

For cutting, chopping and mincing using a rocking motion. The blade has excellent cutting rigidity and stability.



Santoku N°119


gencod 312384 001819 0  2

17 cm Ø 3 mm

For cutting and carving. The blade has excellent cutting rigidity and stability.



Carving Knife N°120


gencod 312384 001820 6  2

16 cm Ø 2.5 mm

For carving and serving roasts, legs of lamb and poultry, but also for carving large fruit and vegetables.



Bread knife N°116


gencod 312384 001816 9  2

21 cm Ø 2 mm

For slicing all types of bread. The long curved serrated blade easily starts the cut.



Slim knife N°121


gencod 312384 001821 3  2

18 cm Ø 2 mm

The highly flexible, pointed blade is ideal for lifting fish fillets and slicing finely.



Meat & Poultry N°122


gencod 312384 001822 0  2

13 cm Ø 2.5 mm

For removing the skin and the bones from the meat. The pointed blade remains rigid and the handle guard means you can work in total safety.



Carpaccio N°123

gencod 312384 001823 7  2

30 cm Ø 1.5 mm

For cutting very thin slices of salmon and ham.





INTEMPORA design by BIG GAME

AGILE CUTTING:

- 1 HIGH CUTTING PERFORMANCE
- 2 OPTIMUM COMFORT AND MANOEUVRABILITY
- 3 BALANCE AND ROBUSTNESS

1

HIGH CUTTING PERFORMANCE

- **Sandvik steel 12C27M**
14.50% chromium,
0.60% manganese = corrosion resistance,
0.52% carbon = high cutting power.

- **Hardness 57-58 Rockwell (HRC)**
= wear resistance

- **Sharpening angle 30° (15° per side)**
= excellent cutting edge

- **Optimised blade profiles**
each blade is designed (length, thickness, shape)
for optimum efficiency in every application.



2

OPTIMUM COMFORT AND MANOEUVRABILITY

- **V-grip**
= easy grip on the blade (thumb and forefinger on the blade, the other three fingers hold the handle), this position guides the blade for precise cutting.

- **Ergo-profile**
curved volume to hold the handle without straining the hand, reducing fatigue.

- **Fluid lines**
no edges, no roughness.

3

BALANCE AND ROBUSTNESS

- **Full-tang blade**
the blade extends the full length and height of the handle.




- **Glass-fibre reinforced P.O.M. polymer handle**
= resistant to impact, water and heat. Hygienic and comfortable.



Lifetime warranty
Free sharpening service

The Intempora collection equips the Ecole Ducasse – Paris Studio.

Little chef N°217


gencod 312384 002217 3  2

17 cm Ø 3 mm

The nimble knife! Reassuring, powerful and easy to handle, it's perfect for slicing, dicing and chopping.



Chef N°218


gencod 312384 002218 0  2

20 cm Ø 3 mm

For cutting, chopping and mincing using a rocking motion. The blade has excellent cutting rigidity and stability.



Santoku N°219


gencod 312384 002219 7  2

17 cm Ø 3 mm

For cutting and carving. The blade remains rigid and stable when cutting, and the air pockets prevent the material being cut from sticking to the blade, making for faster cutting.



Carving Knife N°220


gencod 312384 002220 3  2

16 cm Ø 2.5 mm

For carving and serving roasts, legs of lamb and poultry, but also for carving large fruit and vegetables.



Slicer N°227


gencod 312384 002401 6  2

20 cm Ø 2.5 mm

Its long, smooth, slightly curved blade makes long cuts and slices large pieces of meat, roasts, hams, vegetables and fish evenly and finely without tearing.



Bread knife N°216


gencod 312384 002216 6  2

21 cm Ø 2 mm

Cutting all types of bread. The long curved serrated blade easily starts the cut.



Slim knife N°221


gencod 312384 002221 0  2

18 cm Ø 2 mm

The highly flexible, pointed blade is ideal for lifting fish fillets and slicing finely.



Meat & Poultry N°222

gencod 312384 002222 7  2

13 cm Ø 2.5 mm

For removing the skin and bones from meat. The pointed blade remains rigid and the handle guard means you can work in total safety.





INTEMPORA

AGILE CUTTING by BIG GAME


Thanks to its high-performance design and high-quality materials, the **INTEMPORA** collection gives you confidence and agility in the kitchen.



INTEMPORA

design by BIG GAME


Beech block with 5 knives

gencod 312384 002404 7  1

- Paring knife
- Chef's knife
- Santoku
- Carving knife
- Bread knife



Trio N°225 + N°220 + N°218

gencod 312384 002224 1  2

- Paring knife
- Carving knife
- Chef's knife



Paring knife N°225

gencod 312384 002223 4  2  8 cm \varnothing 1.5 mm

The versatile knife for chopping onions, shallots, fruit and vegetables and trimming meat. Its short, sharp blade ensures a precise cut.



Serrated knife N°226

gencod 312384 002366 8  2  10 cm \varnothing 1.5 mm

Its sharp, serrated blade is perfect for slicing tomatoes, kiwis, sausages, etc.





LES FORGÉS 1890

design by BIG GAME



Design by BIG-GAME

Les Forgés 1890 embodies the high quality of French cutlery. Their masterful design by the BIG-GAME studio, and the high quality of their manufacture, a heritage of ancestral know-how, will appeal to the most demanding customers.



100% Forged

This knife is 100% forged (blade, bolster, tang) from a round bar of X50CrMoV15 steel, and benefits from the fibre and quality of hot forging. This is a “fully forged” knife, distinguished by its strength, perfect balance, durability and excellent cutting quality.





LES FORGÉS 1890

design by BIG GAME



cuisine

1



CUTTING EXCELLENCE

- **X50CrMoV15 steel**
15% chromium = corrosion resistance,
0.50% carbon = high cutting power
and easy sharpening
- **Sharpening angle 30°** (15 degrees per side)
= excellent cutting edge
- **Hardness 56-57 Rockwell (HRC)**
= wear resistance
- Geometry of each blade designed
for optimum use



2



ABSOLUTE COMFORT

- **V-grip** 
helps guide the blade better
= high cutting precision
- **Ergo-profile** 
curved volume so that
the hand does not tense up
= reduced fatigue

- 1 CUTTING EXCELLENCE
- 2 ABSOLUTE COMFORT
- 3 POWER AND BALANCE
- 4 DURABILITY



3

POWER AND BALANCE

- **Blade 100% forged at 1200°**
a single piece of steel 
- Oriented and reinforced fibre
= maximum strength 
- Full-tang blade = balance

4

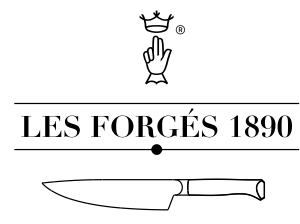
DURABILITY

- Beech from eco-managed
forests 
- Stabilised to resist water
without varnish. 



MADE IN FRANCE 

Lifetime warranty
Free sharpening service



design by **BIG GAME**




cuisine



Trio

Paring knife
Carving knife
Chef knife

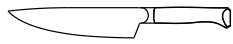

gencod 312384 002292 0  1






LES FORGÉS 1890

design by BIG GAME

**Paring knife**gencod 312384 002291 3  1


8 cm | Ø 1.5 mm

The versatile knife for chopping onions, shallots, fruit and vegetables and trimming meat. Its short, sharp blade ensures a precise cut.

**Little chef**gencod 312384 002285 2  1


17 cm | Ø 3 mm

The agile knife! Reassuring, powerful and easy to handle, it's perfect for slicing, dicing and chopping.

**Chef**gencod 312384 002286 9  1


20 cm | Ø 3 mm

For cutting, chopping and mincing using a rocking motion. The blade has excellent cutting rigidity and stability.

**Carving Knife**gencod 312384 002288 3  1


16 cm | Ø 2.5 mm

For carving and serving roasts, legs of lamb and poultry, but also for carving large fruit and vegetables.

**Santoku**gencod 312384 002287 6  1


17 cm | Ø 3 mm

For cutting and carving. The blade remains rigid and stable when cutting, and the air pockets prevent the material being cut from sticking to the blade, making for faster cutting.

**Bread knife**gencod 312384 002284 5  1


21 cm | Ø 2 mm

For slicing all types of breads. The long curved serrated blade easily starts the cut.

**Slim knife**gencod 312384 002289 0  1

18 cm | Ø 2 mm

The highly flexible, pointed blade is ideal for lifting fish fillets and slicing finely.

**Meat & poultry**gencod 312384 002290 6  1

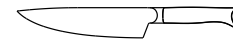
13 cm | Ø 2.5 mm

For skinning and boning meat. The pointed blade remains rigid and the handle guard means you can work in total safety.



LES FORGÉS 1890

design by BIG GAME




table





Perpétue


design by BIG GAME





Box of 4 knives gencod 312384 002447 4  4 11 cm


Knife gencod 312384 002446 7  12 11 cm


Box of 4 forks gencod 312384 002449 8  4

Fork gencod 312384 002448 1  12


Box of 4 spoons gencod 312384 002450 4  4

Spoon gencod 312384 002451 1  12

Box of 4 teaspoons gencod 312384 002477 1  4


Teaspoon gencod 312384 002452 8  12





Box of 4+4+4+4
gencod 312384 002453 5  1


With the BIG-GAME design studio, we have drawn on the roots of the brand...the design roots, with nods to the historical silhouettes of the knives, and the family roots, with a tribute to Perpétue Opinel (1813-1858), Joseph Opinel's grandmother. Alongside her husband Victor-Amédée, she forged nails in the heart of the Alps, in Savoie. We imagined that she liked **sturdy objects with a simple, timeless aesthetic...** Perpétue cutlery is made from one-piece, dishwasher-safe **stainless steel**. The blade of the knives is **micro-serrated** for a long-lasting cutting edge.



Moka spoon gencod 312384 002572 3  12

Dessert spoon gencod 312384 002571 6  12

Dessert fork gencod 312384 002570 9  12

Dessert knife gencod 312384 002569 3  12 9.5 cm




The “Bon Appétit+” table knives are practical for everyday use thanks to their ease of maintenance. The recycled polymer handle is dishwasher-proof, and the micro-serrated stainless steel blade ensures a comfortable, long-lasting cutting edge.

“Bon Appétit + Primo”  11 cm




Cloud gencod 312384 001900 5  12




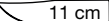
Anthracite gencod 312384 001903 6  12




Red gencod 312384 001902 9  12




Blue gencod 312384 001901 2  12

“Bon Appétit + Glam”  11 cm




Grenta gencod 312384 002196 1  12




Sage gencod 312384 002195 4  12




Violet gencod 312384 002191 6  12



duck blue gencod 312384 002190 9  12


N°125 Pro  11 cm

gencod 312384 001612 7  12




BA+ Nuage set
gencod 312384 001904 3  4




BA+ Anthracite set
gencod 312384 001907 4  4




BA+ Primo set
gencod 312384 002048 3  4



BA+ Glam set
gencod 312384 002197 8  4



BA+ Storm set
gencod 312384 002349 1  4



N°125 Pro set
gencod 312384 002437 5  4



bon appétit ! 



table

Bon Appétit !  11 cm

Stained and varnished hornbeam handle, smooth blade.

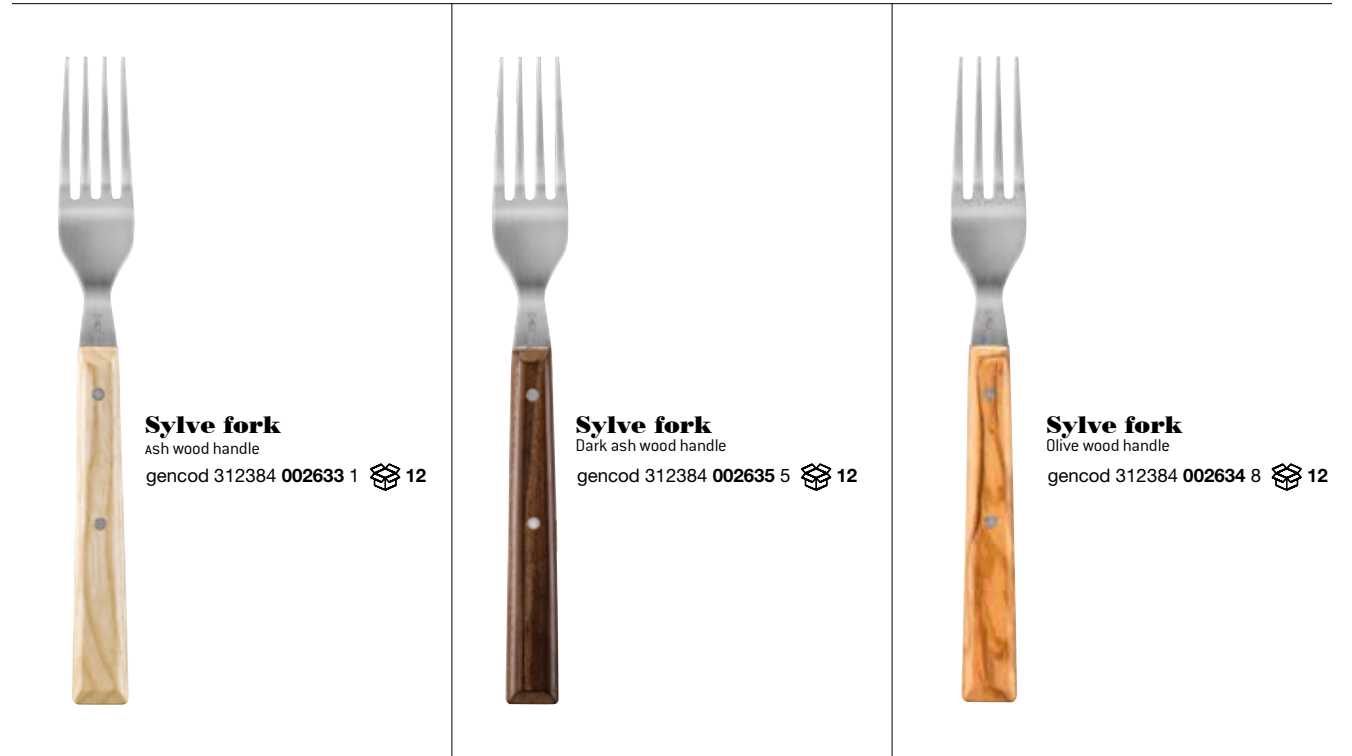
-  **White** gencod 312384 002041 4  12
-  **Yellow** gencod 312384 002043 8  12
-  **Cloud** gencod 312384 002044 5  12
-  **Navy Blue** gencod 312384 002042 1  12
-  **Pepper** gencod 312384 001594 6  12
-  **Red** gencod 312384 001595 3  12
-  **Hornbeam Wood** gencod 312384 001592 2  12
-  **Black** gencod 312384 001593 9  12
-  **Azure** gencod 312384 001588 5  12
-  **Lime** gencod 312384 001591 5  12
-  **Grey** gencod 312384 001589 2  12
-  **Pink** gencod 312384 001590 8  12
-  **Tangerine** gencod 312384 001585 4  12
-  **Apple Green** gencod 312384 001586 1  12
-  **Fuchsia** gencod 312384 001584 7  12
-  **Dark purple** gencod 312384 001587 8  12
-  **Bon Appétit ! Olive wood** gencod 312384 001583 0  12  11 cm

Bon Appétit! table knives feature wooden handles, a warm, living material that symbolises nature. Things always feel that little bit more special with wood at the table.





The “Sylve” stainless steel fork has a varnished wooden handle. Its form is a perfect match for our “Facette”, “Bon Appétit” and “Table Chic” knife collections.



Set “La table au soleil”
Set of 4 Sylve forks and 4 Bon Appétit knives, olive wood handles
gencod 312384 003209 7  1





facette design by BIG GAME



table

Set of 4 "Facette" knives Stabilised dark ash, smooth blade
gencod 312384 002497 9 1 11 cm



Set of 4 "Facette" knives Light ash, smooth blade
gencod 312384 002496 2 1 11 cm



Set of 4 "Facette" knives Olive, smooth blade
gencod 312384 002498 6 1 11 cm



The "Facette" table knives have a chic bistro style and will suit every table and every style. Full-tang blade and stainless steel rivets. Available in light ash, dark ash, olive, and Vitter eco-material: high-temperature compressed paper with no harmful additives, robust and dishwasher-safe.



Set of 4 "Facette" knives
Mix, smooth blade
 11 cm
gencod 312384 002568 6 1

Set of 4 "Facette" knives Eco-material White Vitter®, smooth blade
gencod 312384 002499 3 1 11 cm



Set of 4 "Facette" knives Eco-material Slate Vitter®, micro-toothed blade for a long-lasting cut without sharpening.
gencod 312384 002565 5 1 11 cm





ChicTABLE design by BIG GAME



table



Set of 4 "Chic Table" knives

Ebony 10 cm
Elegant African black ebony, smooth polished blade Laminated.
gencod 312384 002480 1 1



Set of 4 "Chic Table" knives

Birch 10 cm
Laminated and graphic Finnish birch, smooth polished blade.
gencod 312384 002483 2 1



Set of 4 "Chic Table" knives

Olive 10 cm
The warm veining of Mediterranean olive, smooth polished blade.
gencod 312384 002481 8 1



Set of 4 "Chic Table" knives

Frêne 10 cm
The contemporary, luminous look of ash, with a smooth, polished blade.
gencod 312384 002482 5 1

Opinel expertise for the table.
An irreproachable, thin and silky cut.
A slender handle, round and soft in the hand.
The brushed steel bolster has a flattened edge to prevent it from rolling off the table. The handles are varnished to protect them from damp and stains. Hand washing is recommended to preserve all the qualities of the knife.



Set of 4 "Chic Table" knives

// MIX 10 cm
The four essences for an original table.
gencod 312384 002573 0 1

Cheese set



Cheese set Beech handle 12.5 cm
gencod 312384 001834 3  2



Cheese set Olive 12.5 cm
gencod 312384 002626 3  2



The cheese knife is inspired by our traditional pocket knife. It has a varnished wooden handle and a 12.5 cm stainless steel blade for high-quality cutting and resistance to corrosion, and comes with a fork that makes it easy to hold the cheese and serve it right up to the plate. The knife fits onto the fork for an original and practical presentation on a platter, board or dish. Hand washing is recommended.




&...

Chopping boards

// BEECHWOOD design by BIG GAME



“The small one”
152 x 266 x 15 mm
gencod 312384 002322 4  1



“The classic”
210 x 402 x 20 mm
gencod 312384 002323 1  1



“The big one”
275 x 470 x 27 mm
with juice collection tray
gencod 312384 002372 9  1



With angled edges
for easy handling.



Blocks

// BEECHWOOD

For 5 knives
101 x 230 x 116 mm
gencod 312384 002324 8  1



For 9 knives
167 x 230 x 116 mm
gencod 312384 002387 3  1




Sharpening and maintenance



Manual sharpener
Carbide inserts,
self-adjusting angle
gencod 312384 002386 6 


Mini sharpening steel 7.5 cm

152 x 266 x 15 mm
gencod 312384 001128 3 



Diamond-coated steel rod – sharpening


Abrasive to restore the edge of a dull knife, 25 cm 13 mm diameter wick, beechwood handle, designed by BIG GAME

gencod 312384 002385 9 




Honing steel

For frequent use to straighten the edge, 25 cm wick, 13 mm diameter, beechwood handle, designed by BIG GAME

gencod 312384 002321 7 




Large natural sharpening stone 14 cm (Pyrenees - France)

gencod 312384 002551 8 




Small natural sharpening stone 10 cm (Italy)

gencod 312384 002567 9 



Plant-based maintenance oil


To protect the blade from corrosion or nourish dried-out wood

gencod 312384 002505 1 



Maintenance kit

Large natural stone + oil + 20x20 cm microfibre cloth

gencod 312384 002506 8 


Kitchen linen



Kitchen linen:
100% Jacquard weave.
Woven and sewn in France.




«Demand!» tea towel

50 x 70 cm
gencod 312384 001864 0 




«We can do anything» tea towel

50 x 70 cm
gencod 312384 001863 3 



Children's apron

gencod 312384 001866 4 



Adult apron

gencod 312384 001865 7 

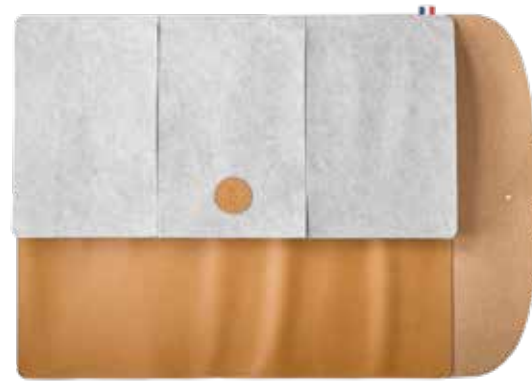


The collection consists of 5 cases designed by BIG-GAME and a mat for kitchen knives. Made in France, in a workshop located in Savoie close to our factory, the “France” collection is sourced with little impact on the environment from transport and promotes local know-how. Environmental impact is also reduced by the use of environmentally-friendly materials. Regenerated leather is an environmentally-friendly material made from leather scraps from the leather goods industry to which vegetable rubber has been added. R-PET felt is made from recycled crushed plastic bottles. The leather is top-of-the-range bovine leather processed by an Italian tannery.

The rolling mat

For 8 kitchen knives, natural regenerated leather and R-PET felt.

gencod 312384 003210 3 1



The Leather case
Cowhide leather, tanned in Italy.

gencod 312384 002549 5 2



The “Simple”
Sheath, natural regenerated leather, with belt loop, for N°08 and slim 10 knives.

gencod 312384 002550 1 4



Outdoor M
Natural regenerated leather and R-PET felt, with belt loop, for N°08 and slim 10 knives.

gencod 312384 003101 4 4



Outdoor L
natural regenerated leather and R-PET felt, with belt loop, for N°08 Mushroom, N°10.

gencod 312384 003102 1 4



The sheath
Natural regenerated leather, with leather cord, for No.08 and slim 10 knives

gencod 312384 003100 7 4





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English 825006 - 2025