

Core knives to consider for a new counter or shop

1 Boning knife

For separating meat from bone around joints and cartilage.

2 Breaking knife

For the first long cuts through a large primal.

3 Cleaver

For chopping through bone and cartilage, not for slicing meat.

4 Sharpening steel

For honing the edge between full sharpenings.

5 Trim or steak knife

For finishing table-ready cuts once the line settles into its workflow.

6 Cut-resistant gloves

Rated for the type of blade work your crew does most.

7 A designated cutting or butcher block surface

Kept separate from other prep areas where practical.

8 A sharpening schedule that fits your volume

In-house honing daily, full sharpening on a rotation that matches how much bone contact your blades see.

Compare the full commercial knife lineup in person or online.