

**32** DUMAS®  
DEPUIS 1532 - THIERS



EACH OF OUR KNIVES TELLS A STORY





«Each of our knives  
tells a story. A story of  
elegance that plays with  
time, constantly reinventing  
itself while staying true to  
its essence...»

## NEARLY 500 YEARS OF HISTORY

*The revival of a legendary brand*

Founded in 1532 by Master Cutler Dumas, the 32 Dumas® brand is a symbol of French cutlery and gastronomy. Located in Thiers, the French Capital of Cutlery, the brand was established for nearly 500 years ago, elevating it as the oldest French brand of Cutlery as evidenced by the registration of its seal on the Lead Table. Over the centuries, the brand has developed a wide range of knives. Leveraging on its extensive knife making expertise, the manufacture has specialized in fully forged kitchen knives with the aim of offering unprecedented pleasure and cutting performance. Today, the 32 Dumas® brand continues to promote the excellence of French cutlery worldwide and to enhance the cutting experience for all Chefs and cooking enthusiasts by introducing a new generation of knives.

**1532**

Master Cutler Dumas founds the brand by applying his seal, 32.

**1591**

The 32 seal is placed by Master Dumas on the Lead Table, which records the stamps of all master cutlers.

**1882**

The brand is acquired, and the Croix Blanche factory is built.

**1921**

32 Dumas® expands internationally and diversifies its production to include machetes, straight razors, and pocket knives.



**1968**

32 Dumas® develops expertise and specializes in the production of kitchen knives.

**2000**

32 Dumas® builds a solid reputation as a specialist in cutlery for cooking professionals.

**2024**

32 Dumas® opens its expertise to passionate Chefs through an iconic collection of knives: Signature.

*«...A story of controlled fire and steel, forged  
by hands proud to belong to the noble tradition  
of French high cutlery since 1532...»*



## A FORGE STORY

*The excellence of fully forged*

Ambassador and expert in fully forged craftsmanship, 32 Dumas® forges each of its knives from a single piece (blade, bolster, and tang) made of Hi-carbon nitrogen enriched stainless steel. As a result, each of our knives offers precise cutting, perfect balance in hand, and unmatched durability.



### *The steps*

- 01.** Repressed steel bar
- 02.** Forged stamp
- 03.** Cutting the final shape of the knife
- 04.** Drilling the tang
- 05.** Grinding and manual polishing
- 06.** Traditional knife-making steps (blade polishing, sharpening, laser marking, wiping, packaging)

## EXCEPTIONAL KNIFE:

The cutting edge of the hand-sharpened blade offers a combined cutting angle of 25°.

The proprietary manual sharpening technique allows for sharpness and abrasion resistance certified as «Very Good» by an independant institute, which extend the lifespan of the knife edge compared to conventional sharpening techniques.

Holm oak, a wood species sourced from responsibly managed European forests, adds a warm touch with its blonde color and straight grain patterns.



The stamp bears the «32 Dumas» seal and reinforces the notion of forging.

Micarta is a material combining very fine layers of linen of various colors, bonded together using resin and polished to a mirror finish.

## Signature

The blade features French made 4116N stainless steel, enhanced with nitrogen, and benefits from fully forged manufacturing quality and offers excellent hardness of 58-60 HRC.

The faceting of the bolster, extended by a concave guard, adds a bold design and ensures a perfect grip.

The 4mm stainless steel rivets provide discretion and finesse.

The angled handle tip offers a modern and elegant design.



*«...A story of technique,  
noble materials, and  
design that unites  
those who appreciate  
beauty and fine  
craftsmanship...»*



## PARING KNIFE, 10 CM • 4"

*This knife is a must have for peeling, coring, and trimming vegetables, dicing, or slicing in food preparation.*

*Its short, rigid blade allows for great maneuverability and precision, and when combined with the smooth edge, it delivers a clean and precise cut.*



réf. : 30-936386



réf. : 30-936389

## UTILITY KNIFE, 12 CM • 4.75"

*This knife is ideal for peeling and cutting hard-skinned foods like tomatoes or citruses (lemon, orange, grapefruit).*

*Its short, rigid blade, combined with its exclusive hybrid serration (patented design), provides a better grip on the food while maintaining a clean and precise cut.*



réf. : 30-937386



réf. : 30-937389

## CARVING KNIFE, 20 CM • 8"

*This knife, with a straight blade and raised tip, inspired by a Basque shape called Yatagan, is perfectly suited for cutting all types of meats, including beef and poultry.*

*Its rigid blade and raised tip offer excellent penetration and provide a clean and precise cut without tearing the meat fibers.*



réf. : 30-936786



réf. : 30-936789

## BREAD KNIFE, 20 CM • 8"

*This knife is ideal for slicing any type of bread with a thick or thin crust without flattening or tearing the crumb.*

*Its rigid blade and exclusive hybrid serration (patented design) provides excellent grip on the crust and a straight cut through the bread crumb for a clean slice every time.*



## MINI-SANTOKU KNIFE, 13 CM • 5"

*This versatile knife is perfect for finely slicing, cutting, and chopping with precision. Its short, lightweight blade offers excellent maneuverability, making it ideal for preparing vegetables and herbs.*

*The hollow-ground blade reduces food adhesion. It's an essential tool for chefs seeking precision and efficiency in a compact format.*



réf. : 30-937686



réf. : 30-937689

## SANTOKU KNIFE, 18 CM • 7"

*This knife, whose shape is inspired by Japanese cutlery, is ideal for slicing, cutting, and dicing the three most common types of foods: vegetables, meats, and fish.*

*Its long, tall blade with a rigid beveled tip allows for versatile and precise cutting. Its elongated, oblique scalloping prevents food from sticking to the blade.*



réf. : 30-937886



réf. : 30-937889

## CHEF KNIFE, 15 CM • 6"

*This knife, compact and versatile, delivers precise cuts for various ingredients. Its smaller size combines agility with the performance of a classic Chef's knife.*

*The rigid blade and optimal height ensure clean, accurate cuts, making it an essential tool for chefs seeking high performance in a practical format.*



réf. : 30-936486

réf. : 30-936489

## CHEF KNIFE, 20 CM • 8"

*This knife allows for finely slicing, chopping, and cutting all ingredients, especially vegetables and herbs, making it an essential tool for all cooks.*

*Its tall blade and bolster provide rigidity and precision, ensuring a clean cut.*



réf. : 30-936586

réf. : 30-936589

## NAKIRI KNIFE, 16 CM • 6"

*This straight-edged knife is perfectly suited for cutting, slicing, and finely chopping vegetables and herbs. It is also known as a «spatula knife» because its straight edge can double as a spatula. Its rigid, straight blade, rounded at the tip and manually sharpened, ensures smooth cutting.*

*The ergonomic handle with a concave guard provides optimal comfort, regardless of the grip style.*



réf. : 30-937986



réf. : 30-937989

## **FLEXIBLE FILLET KNIFE, 18 CM • 7"**

*This knife, with its thin, flexible blade featuring a progressive curve, is perfectly suited for all delicate cuts that require a flexible blade, especially for filleting fish.*

*Its narrow, flexible blade (1 mm thick) with a sharp edge easily slides between the skin, flesh, and bones of the fish.*





réf. : 30-937586

réf. : 30-937589



*«...But above all, it's a story we want to share with the world and with all who strive to master precision cutting with elegance.»*

Rousselon Dumas Sabatier • Route de Baruptel • 63300 THIERS FRANCE

contact@32dumas.fr • [www.32dumas.com](http://www.32dumas.com) •  



*Discover our  
know-how in video.*