



Cuchillerías Simón

selección



Product Catalogue



About Us



It was in 1947 when the Simón family decided to settle in Albacete opening their first small store called “La Caperucita” in the city of Albacete, Spain selling typical souvenirs from Albacete, such as flamenco dolls and toys bullfighters, as well as ashtrays and Albacete’s clasical spanish folding knives.

Due to the high demand for typical knives, since Albacete has been a city with a tradition in the manufacture of cooking knives, tipical folding knives and scissors for centuries and that remains in force today, the founder, Miguel Simón, my grandfather, decided to focus the activity from business to single sale of cutlery.

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

In 2006, with the help of his parents, Juan Carlos Simón and Jose Luis Simón joined forces to manage the current Cuchillerías Simón Selección, also located just 300 meters from Madrid’s Puerta del Sol between Alcalá and Gran Vía streets, dedicating all their efforts to manufacture and market Spanish and Japanese cutlery products, being a benchmark for quality cutlery products in Spain and, today, they market more than 5000 high-quality cutlery products, basing their activity on kitchen, scissors for various uses, classic Spanish knives made by the best Spanish artisans, sharpening systems and articles to cut and taste ham such as knives for slicing and boning ham, ham holding holders and sharpening chairas such as those we present you in our second edition of the product catalog you have in your hands.

The ranges of Simón PRO forjado knives with more than 25 items and Simón PRO Micarta with more than 15 different items made entirely in Albacete in forged one-piece steel, represent our most demanded knives worldwide.

Simón PRO Forjado Series



Kitchen knives made of authentic forged steel dishwasher safe, polypropylene handles with polished aluminum pins. Our range of Simón PRO Forjado knives are made starting from steel rods transformed through the forging manufacturing process in a single piece without welds, guaranteeing a robustness and reliability far superior to other knives on the market that weld the handle with the blade, with two different types of steel to reduce manufacturing costs.

All our Simón PRO Forged kitchen knives are presented with a brown leather sheath for transport or to be stored in a drawer without the danger of cutting or deteriorating the edge due to rubbing with other instruments that have been deposited in the drawer. Made entirely in Albacete, Spain.

Made in: Spain
Made of: Forged steel
Leather Case: Included
Warranty: 25 years



Classic paring knife Simón PRO Forjado

Classic paring knife Simón PRO Forjado, ideal for cutting and peeling food, such as a forged steel knife with a black polypropylene handle and a brown stitched leather sheath.

R50001

Blade length: 95 millimeters

Length: 197 millimeters

Total Weight: 63 grams



Peeling curved knife Simón PRO Forjado

Peeling curved knife Simón PRO Forjado 7,5 centimeters blade from the Simon forged kitchen knife series with a black fiber handle with a leather cover included in brown. Hand-Sharpened with water-based ceramic stone.

R50019

Blade length: 75 millimeters

Total length: 180 millimeters

Weight: 66 grams

Utility knife Simón PRO Forjado



Simón PRO Forjado utility knife 15cm blade light and robust thanks to its one-piece union bolster between the blade and the handle, stitched and reinforced brown leather sheath included.

R50002

Blade length: 150 millimeters

Length: 257 millimeters

Weight: 115 grams



Short chef's knife Simón PRO Forjado

Short chef's knife Simón PRO Forjado 20cm blade for chopping vegetables very robust thanks to its union bolster, balanced and hand sharpened, stitched and reinforced brown leather sheath.

R50003

Blade length: 200 millimeters

Total length: 320 millimeters

Weight: 198 grams



Official chef's knife Simón PRO Forjado

Official chef's knife Simón PRO Forjado size 25cm blade very robust and perfectly balanced, valid even for cutting chicken bones, hand sharpened. Stitched and reinforced brown leather sheath included.

R50004

Blade length: 250 millimeters

Total length: 375 millimeters

Weight: 273 grams

Large Official Chef's knife Simón PRO Forjado



Simón PRO Forjado Large official chef's knife 30 cm to cut on the cutting board, with a very robust and balanced blade, hand sharpening, valid even for cutting chicken bones and, reinforced brown leather sheath included.

R50005

Blade length: 300 millimeters

Total length: 430 millimeters

Weight: 402 grams

Paring bone knife Simón PRO Forjado



Paring bone knife Simón PRO Forjado for peeling or boning small poultry from the Simon forged kitchen knife series with fiber handles with leather sheath included in brown leather and hand sharpened.

R50007

Blade length: 95 millimeters

Total length: 198 millimeters

Weight: 60 grams

Simón PRO Forjado boning knife



Simón PRO Forjado Knife for boning poultry or boning ham from the series of Simon kitchen knives forged with black fiber handles with leather cover included in brown leather and hand sharpened.

R50008

Blade length: 150 millimeters

Total length: 257 millimeters

Weight: 102 grams

Short ham knife Simón PRO Forjado



Simón PRO Forjado knife to cut ham, model short, from the series of Simon kitchen knives forged with a black fiber handle with a leather cover included in brown leather. Hand sharpened. Good cut for slicing ham.

R50009

Blade length: 250 millimeters

Total length: 375 millimeters

Weight: 125 grams

Large ham knife Simón PRO Forjado



Simón PRO Forjado knife to cut ham, model large, from the series of Simon kitchen knives forged with a black fiber handle with a leather cover included in brown leather. Hand sharpened. Good cut for slicing ham.

R50010

Blade length: 300 millimeters

Total length: 410 millimeters

Weight: 142 grams



Simón PRO Forjado knife for carving short

Simón PRO Forjado Carving Knife Short for carving poultry or meat from the Simon forged kitchen knife series with black fiber handles with leather sheath included in brown leather. Hand sharpened and fluted blade.

R50015

Blade length: 255 millimeters

Total length: 370 millimeters

Weight: 183 grams



Simón PRO Forjado knife for carving large

Simón PRO Forjado Carving Knife large for carving poultry or meat from the Simon forged kitchen knife series with black fiber handles with leather sheath included in brown leather. Hand sharpened and fluted blade.

R50016

Blade length: 300 millimeters

Total length: 415 millimeters

Weight: 189 grams

Carving Fork Simón PRO Forjado



Fork Simón PRO Forjado of carving Poultry or meat to hold round meat from the series of Simon kitchen knives forged with black fiber handles with a leather cover included in brown leather. Beveled and polished edges.

R50012

Skewer length: 170 millimeters

Total length: 317 millimeters

Weight: 151 grams



Tomato knife Simón PRO Forjado

Knife Simon PRO Forjado for cut tomatoes and small pastries, 12-centimeter of blade from the Simon series of forged kitchen knives with a black fiber handle and a leather cover included in brown leather.

R50017

Blade length: 120 millimeters

Total length: 236 millimeters

Weight: 108 grams



Bread knife Simón PRO Forjado

Knife Simón PRO Forjado to cut bread and classic pastry of 20 centimeters of blade from the series of Simon kitchen knives forged with black fiber handles with leather cover included in brown leather.

R50018

Blade length: 200 millimeters

Total length: 320 millimeters

Weight: 153 grams

Pastry knife Simón PRO Forjado



Simon PRO Forjado Knife for pastry chefs or cutting 28-centimeter loaves of bread from the series of Simon kitchen knives forged with black fiber handles with a leather cover included in brown leather.

R50020

Blade length: 280 millimeters

Total length: 400 millimeters

Weight: 186 grams

Knife Simón PRO Forjado utility fluted



Simón PRO Forjado utility knife 15cm blade fluted light and robust thanks to its one-piece union bolster between the blade and the handle, stitched and reinforced brown leather sheath included.

R50023

Blade length: 150 millimeters

Length: 257 millimeters

Weight: 115 grams

Santoku knife Simón PRO Forjado



Simón PRO Forjado knife Santoku model of 17,5 centimeters blade from the series of Simon kitchen knives forged with black fiber handles with leather sheath included in brown leather. Hand-sharpened.

R50021

Blade length: 175 millimeters

Total length: 300 millimeters

Weight: 185 grams

Short chef's knife Simón PRO Forjado Fluted



Short chef's knife Simón PRO Forjado 20cm blade fluted for chopping vegetables very robust thanks to its union bolster, with black fiber scales in black color, balanced and hand sharpened. Stitched and reinforced brown leather sheath.

R50024

Blade length: 200 millimeters

Total length: 320 millimeters

Weight: 198 grams

Official Chef's knife Simón PRO Forjado fluted



Official Chef's knife Simón PRO Forjado size 25cm blade fluted very robust and perfectly balanced, valid even for cutting chicken bones, hand sharpened. Stitched and reinforced brown leather sheath included.

R50025

Blade length: 250 millimeters

Total length: 375 millimeters

Weight: 273 grams

Short ham knife Simón PRO Forjado fluted



Simón PRO Forjado knife to cut ham, model short, with Blade fluted from the series of Simon kitchen knives forged with a black fiber handle with a leather cover included in brown leather. Hand sharpened. Good cut for slicing ham.

R50026

Blade length: 250 millimeters

Total length: 375 millimeters

Weight: 125 grams

Large ham knife Simón PRO Forjado fluted



Simón PRO Forjado knife to cut ham, model large, with Blade fluted, from the series of Simon kitchen knives forged with a black fiber handle with a leather cover included in brown leather. Hand sharpened. Good cut for slicing ham.

R50027

Blade length: 300 millimeters

Total length: 410 millimeters

Weight: 142 grams

fillet knife Simón PRO Forjado

R50028

Total length: 320 millimeters

Weight: 98 grams

Simon Pro-Forjado Classic Fillet Knife

R50029

Total length: 365 millimeters

Weight: 142 grams



Classic steak knife Simón small

Small size Simón classic steak knife from Madrid for cutting ribs including lamb, cow or pork bones with dishwasher safe black fiber handle, thick integral blade to withstand blows and cuts of medium bones in tempered steel, robust, balanced and made in one piece, with concave edge system for a quality cut and edge durability.

R50050

Blade length: 210 millimeters

Total length: 320 millimeters

Weight: 578 grams



Classic steak knife Simón medium

Medium size Simón classic steak knife from Madrid for cutting ribs including lamb, cow or pork bones with dishwasher safe black fiber handle, thick integral blade to withstand blows and cuts of medium bones in tempered steel, robust, balanced and made in one piece, with concave edge system for a quality cut and edge durability.

R50051

Blade length: 230 millimeters

Total length: 345 millimeters

Weight: 688 grams



Fillet knife Simón médium size

Simón medium-sized slicing blade for making lamb, cow or pork meat or fish fillets, as well as tuna, hake or similar fish with a dishwasher-safe black fiber handle, with a thin integral blade for a good quality cut made of steel tempered, with symmetrical edge system for quality cutting and edge durability.

R50052

Blade length: 290 millimeters

Total length: 385 millimeters

Weight: 626 grams



Classic steak knife Simón big-size

Big size Simón classic steak knife from Madrid for cutting ribs including lamb, cow or pork bones with dishwasher safe black fiber handle, thick integral blade to withstand blows and cuts of medium bones in tempered steel, robust, balanced and made in one piece, with concave edge system for a quality cut and edge durability.

R50053

Blade length: 300 millimeters

Total length: 390 millimeters

Weight: 903 grams

Simón PRO Micarta Series



Kitchen knives made from authentic forged steel, with handles natural resin of linen micarta handles with polished stainless steel pins. Our range of Simón PRO Micarta knives are made starting from steel rods transformed through the one-piece forging manufacturing process without welds, guaranteeing a robustness and reliability far superior to other knives on the market that weld the handle with the blade, with two different types of steel to reduce manufacturing costs.

All our Simón PRO Micarta kitchen knives are presented with a black leather sheath for transport or to be stored in a drawer without the danger of cutting or deteriorating the edge due to rubbing with other instruments that have been deposited in the drawer. Made entirely in Albacete, Spain.

Made in: Spain
Made of: Forged Steel and Micarta
Leather Case: Included
Warranty: 25 years



Paring bone knife Simón PRO Micarta

Paring bone knife Simón PRO Micarta, for peeling or boning small poultry from the Simon forged kitchen knife series with a canvas micarta Ivory color handle and a black stitched leather sheath.

R50199

Blade length: 95 millimeters

Length: 198 millimeters

Total Weight: 70 grams



Classic paring knife Simón PRO Micarta

Classic paring knife Simón PRO Micarta, ideal for cutting and peeling food, such as a forged steel knife with a canvas micarta ivory color handle and a black stitched leather sheath and hand sharpened.

R50200

Blade length: 95 millimeters

Length: 197 millimeters

Total Weight: 73 grams

Simón PRO Micarta boning knife



Simón PRO Micarta Knife for boning poultry or boning ham from the series of Simon kitchen knives forged with canvas micarta ivory color handle and a black stitched leather sheath and hand sharpened.

R50201

Blade length: 150 millimeters

Total length: 257 millimeters

Weight: 106 grams



Knife Simón PRO Micarta utility fluted

Simón PRO Micarta utility knife 15cm blade fluted light and robust thanks to its one-piece union bolster between the blade and the handle, handles in canvas micarta ivory color and stitched and reinforced black leather sheath included.

R50202

Blade length: 150 millimeters

Length: 257 millimeters

Weight: 120 grams



Short chef's knife Simón PRO Micarta Fluted

Short chef's knife Simón PRO Micarta 20cm blade fluted for chopping vegetables very robust thanks to its union bolster, with canvas micarta scales in ivory color, balanced and hand sharpened, stitched and reinforced black leather sheath.

R50203

Blade length: 200 millimeters

Total length: 320 millimeters

Weight: 210 grams

Official Chef's knife Simón PRO Micarta fluted



Official Chef's knife Simón PRO Micarta size 25cm blade fluted very robust and perfectly balanced, valid even for cutting chicken bones, hand sharpened. Stitched and reinforced black leather sheath included.

R50204

Blade length: 250 millimeters

Total length: 375 millimeters

Weight: 316 grams

Bread knife Simón PRO Micarta



Knife Simón PRO Micarta to cut bread and classic pastry of 20 centimeters of blade from the series of Simon kitchen knives forged with micarta in Ivory color handles with leather cover included in black leather.

R50205

Blade length: 200 millimeters

Total length: 320 millimeters

Weight: 162 grams

Santoku knife Simón PRO Micarta



Simón PRO Micarta knife Santoku model of 17,5 centimeters blade from the series of Simon kitchen knives forged with micarta in Ivory color handles with leather sheath included in black leather. Hand-sharpened.

R50210

Blade length: 175 millimeters

Total length: 300 millimeters

Weight: 183 grams

Short ham knife Simón PRO Micarta fluted



Simón PRO Micarta knife to cut ham with short Blade fluted from the series of Simon kitchen knives forged with a micarta in Ivory color handle with a leather cover included in black leather. Hand sharpened.

R50211

Blade length: 250 millimeters

Total length: 370 millimeters

Weight: 135 grams

Large ham knife Simón PRO Micarta fluted



Simón PRO Micarta knife to cut ham with large Blade fluted from the series of Simon kitchen knives forged with a micarta in Ivory color handle with a leather cover included in black leather. Hand sharpened.

R50212

Blade length: 300 millimeters

Total length: 415 millimeters

Weight: 147 grams



Simón PRO Micarta knife for carving short

Simón PRO Micarta Carving Knife Short for carving poultry or meat from the Simon forged kitchen knife series with micarta in ivory color handles with leather sheath included in black leather. Hand sharpened and fluted blade.

R50215

Blade length: 255 millimeters

Total length: 370 millimeters

Weight: 135 grams



Simón PRO Micarta knife for carving large

Simón PRO Micarta Carving Knife large for carving poultry or meat from the Simon forged kitchen knife series with micarta in ivory color handles with leather sheath included in black leather. Hand sharpened and fluted blade.

R50216

Blade length: 300 millimeters

Total length: 441 millimeters

Weight: 189 grams

Carving Fork Simón PRO Micarta



Fork Simón PRO Micarta of carving Poultry or meat to hold round meat from the series of Simon kitchen knives forged with micarta in ivory color handles with a leather cover included in black leather. Beveled and polished edges.

R50217

Skewer length: 170 millimeters

Total length: 317 millimeters

Weight: 151 grams

Fine fillet knife Simón PRO Micarta



Simón PRO Micarta fine fillet knife Ultra flexible, 21cm blade size very flexible, canvas micarta in ivory color handle, to remove fish skins or cut ham shoulder, hand-sharpened with ceramic water stone, reinforced black flower leather sheath.

R50218

Blade length: 215 millimeters

Total length: 320 millimeters

Weight: 102 grams

Classic fillet knife Simón PRO Micarta



Simón PRO Micarta classic fillet knife ultra flexible 25cm blade, to remove fish skins of medium or large sizes, micarta in ivory color handles, hand sharpened. Stitched black leather sheath included.

R50219

Blade length: 245 millimeters

Total length: 365 millimeters

Weight: 167 grams

Simón Steak knife Series



Steak knives for the table, to cut meat and poultry with their respective forks, all made in a single piece of tempered steel, with hollowed out blades with micro teeth in the classic series and with a sharp edge blade in our Simón Designo series, with polypropylene black or ivory linen micarta handles dishwasher safe or with wooden handles Not dishwasher safe. Our series of Simon Designo table knives and forks are slightly larger for those who want a modern and functional table knife!

All our Simón table knives or steak knives are presented in a case for six units. Made entirely in Albacete, Spain.

Made in: Spain
Made of: Tempered steel and micarta handles
Presentation box: For 6 units
Warranty: 5 years

Steak knife Simón Gourmet Classic Wood



Steak knife Simon Gourmet Classic Wood from the Simon kitchen knife series with natural wood handles with micro teeth and rectified blade, hand-polished. Ideal for eating all kinds of meat at the table.

R50125

Blade length: 110 millimeters

Total length: 214 millimeters

Weight: 77 grams

Steak fork Simón Gourmet Classic Wood



Steak fork Simon Gourmet Classic Wood from the Simon kitchen knife series with natural wood handles with beveled spikes, hand-polished. Ideal for eating all kinds of meat at the table.

R50126

Spike length: 100 millimeters

Total length: 202 millimeters

Weight: 73 grams



Steak knife Simón Gourmet Classic Black

Steak knife Simon Gourmet Classic Black from the Simon kitchen knife series with black fiber handles with micro teeth and rectified blade, hand-polished. Ideal for eating all kinds of meat at the table.

R50128

Blade length: 110 millimeters

Total length: 214 millimeters

Weight: 72 grams



Steak fork Simón Gourmet Classic Black

Steak fork Simon Gourmet Classic Black from the Simon kitchen knife series with black fiber handles with beveled spikes, hand-polished. Ideal for eating all kinds of meat at the table.

R50129

Spike length: 100 millimeters

Total length: 202 millimeters

Weight: 70 grams

Big steak knife Simón Gourmet Classic Black



Big steak knife Simon Gourmet Classic Black from the Simon kitchen knife series with black fiber handles with micro teeth and rectified blade, hand-polished. Ideal for eating all kinds of meat at the table.

R50130

Blade length: 125 millimeters

Total length: 240 millimeters

Weight: 102 grams

Steak knife Simón PRO Micarta



Steak knife Simon PRO Micarta from the Simon kitchen knife series with ivory-colored natural resin and linen micarta handles with micro teeth and rectified blade, hand-polished. Ideal for eating all kinds of meat at the table.

R50120

Blade length: 110 millimeters

Total length: 214 millimeters

Weight: 77 grams

Steak fork Simón PRO Micarta



Steak fork Simon PRO Micarta from the Simon kitchen knife series with ivory-colored natural resin and linen micarta handles with beveled spikes, hand-polished. Ideal for eating all kinds of meat at the table.

R50121

Spike length: 100 millimeters

Total length: 202 millimeters

Weight: 73 grams

Edge steak knife Designo Simón PRO Micarta



Steak knife Simon PRO Micarta designo model from the Simon kitchen knife series with ivory-colored natural resin and linen micarta handles with Edge hand-sharpen and rectified blade, hand-polished. Ideal for eating all kinds of meat at the table.

R50131

Blade length: 130 millimeters

Total length: 245 millimeters

Weight: 79 grams

Steak fork Designo Simón PRO Micarta



Steak fork Designo model Simon PRO Micarta from the Simon kitchen knife series with ivory-colored natural resin and linen micarta handles with beveled spikes, hand-polished. Ideal for eating all kinds of meat at the table.

R50132

Spike length: 110 millimeters

Total length: 200 millimeters

Weight: 79 grams

Simón Damascus Knives Series



Kitchen knives from our Simón Damascus series made under the demands of our company, both in materials and in manufacturing processes. Entirely made in Japan with Swedish steel base Sandvik 19C27.

Damascus steel kitchen knives made in Japan using the 55 layer damask technique and a completely hand hammered finish with a walnut wood handle with ebony wood bolsters.

Simón Damascus knives are forged blade knives with a traditional Hocho handle insert system, that is, inlaying the blade of the knife inside the natural wood handle, with natural resins. The entire range of Simón Damascus knives are specially hand-sharpened with ceramic stones. The quality of our knives allows us to offer a guarantee for three years.

Made in: Japan

Made in: Hammered Damascus Steel

Warranty: 3 years

Simón Damascus Utility kitchen Knife 15cm



Simón Damascus utility or petty kitchen knife ideal for cutting food such as vegetables, made of forged steel 19C27 in hand-hammered damask with brown walnut octagonal wood handle and ebony wood bolster.

R52300

Blade size: 160 millimeters

Total size: 270 millimeters

Total Weight: 75 grams

Simón Damascus Santoku kitchen knife



Simón Damascus Santoku kitchen knife ideal for chopping vegetables and cut cheese, made of forged steel 19C27 in hand-hammered damask with brown walnut octagonal wood handle and ebony wood bolster.

R52305

Blade size: 195 millimeters

Total size: 320 millimeters

Total Weight: 133 grams

Simón Damascus Nakiri kitchen knife



Simón Damascus Nakiri kitchen knife ideal for chopping vegetables and cut cheese or sausage, made of forged steel 19C27 in hand-hammered damask with brown walnut octagonal wood handle and ebony wood bolster.

R52306

Blade size: 195 millimeters

Total size: 320 millimeters

Total Weight: 138 grams



Simón Damascus small chef kitchen knife

Simón Damascus small Chef kitchen knife ideal for chopping vegetables and cut meat and fish, made of forged steel 19C27 in hand-hammered damask with brown walnut octogonal wood handle and ebony wood bolster.

R52310

Blade size: 190 millimeters

Total size: 320 millimeters

Total Weight: 120 grams



Simón Damascus medium chef kitchen knife

Simón Damascus medium Chef kitchen knife ideal for chopping vegetables and cut meat and fish, made of forged steel 19C27 in hand-hammered damask with brown walnut octogonal wood handle and ebony wood bolster.

R52311

Blade size: 215 millimeters

Total size: 350 millimeters

Total Weight: 143 grams

Simón Damascus official chef kitchen knife



Simón Damascus oficial Chef kitchen knife ideal for chopping vegetables and cut meat and fish, made of forged steel 19C27 in hand-hammered damask with brown walnut octogonal wood handle and ebony wood bolster.

R52312

Blade size: 255 millimeters

Total size: 390 millimeters

Total Weight: 174 grams

Simón Damascus Slicer kitchen knife



Simón Damascus Slicer knife for carving poultry or meat ideal for cutting cooked meats or poultry, as well as for slicing, made of forged steel 19C27 in hand-hammered damask with brown walnut octogonal wood handle and ebony wood bolster.

R52315

Blade size: 255 millimeters

Total size: 380 millimeters

Total Weight: 134 grams

Sharpening System Chairas Series



Chairas, “Eslabón” or sharpeners systems are the three names that receive the sticks for sharpening knives with ceramic coating or diamond coating.

We offer in our catalog five different models made of ceramics, two of them, recommended for the maintenance of the edge of the Japanese or Spanish knives that we offer, having various fine or coarse grains with which quick and effective knife edge maintenance is achieved . These chairas made in Germany, allow to prolong the duration of the edges of kitchen knives.

Made in: Germany

Made of: Ceramic Stone or diamond

Warranty: 2 years

Simón sharpening white ceramic Chaira



Simón Sharpening Chaira in white ceramic, with 1000 points of fine grain thickness to sharpen Spanish and Japanese knives of 26cm stick length with polycarbonate handle.

R12820

Made of: Ceramic Stone

Stick size: 255 millimeters

Total length: 430 millimeters

Weight: 182 grams

Simón sharpening blue ceramic Chaira



Simón blue ceramic sharpening Chaira made with medium grain for sharpening Spanish and Japanese kitchen knives with a 500-grain thickness of 23cm stick length with a polycarbonate handle.

R12821

Made of: Ceramic Stone

Stick size: 230 millimeters

Total length: 356 millimeters

Weight: 170 grams



Simón short diamond sharpening Chaira

Simón short diamond sharpening Chaira made with 25 micron medium grain or 600 points for Spanish knives with a stick length of 23 centimeters with a polycarbonate handle.

R12823

Made of: Polycrystalline diamond

Stick size: 230 millimeters

Total length: 370 millimeters

Weight: 303 grams



Simón long oval diamond sharpening Chaira

Simón long oval diamond sharpening chaira made with 25 micron medium grain or 600 points for Spanish knives with a stick length of 27 centimeters with polycarbonate handle.

R12824

Made of: Polycrystalline diamond

Stick size: 270 millimeters

Total length: 425 millimeters

Weight: 290 grams

Simon oval diamond sharpening Chaira fine



Simón long oval diamond sharpening chaira made with 9 micron fine grain or 1200 diamond points with hard chrome treatment to sharpen Spanish knives with a stick length of 27 centimeters with polycarbonate handle.

R12825

Made of: Monocrystalline Diamond

Stick size: 270 millimeters

Total length: 425 millimeters

Weight: 290 grams

Simón Stainless Kitchen Scissors



Our kitchen scissors made entirely in Spain, are made of a single piece of forged steel for each handle, with screw axis systems or nut systems with locknuts, with micro teeth on the edge to be able to exert greater pressure and have greater precision of the cut, existing up to six different sizes depending on the needs of the chefs.

Made of forged stainless steel and without plastic handles, they allow both washing in a dishwasher and subsequent sharpening when required over the years.

Possibly the most durable and robust kitchen scissors in the world.

Made in: Spain
Made of: Stainless integral forged steel
Warranty: 25 years

Simón classic model kitchen scissors small



Simón classic model kitchen scissors small size made of forged stainless steel with hazelnut-shape screw system with integral short classic handles in one piece and micro teeth on the edge. Made in Albacete, Spain.

R10036

Total length: 184 millimeters

Width in oval: 60 millimeters

Weight: 109 grams

Simón classic model kitchen scissors big



Simón classic model kitchen scissors big size made of forged stainless steel with hazelnut-shape screw system with integral short classic handles in one piece and micro teeth on the edge. Made in Albacete, Spain.

R10037

Total length: 203 millimeters

Width in oval: 65 millimeters

Weight: 144 grams

Simón Master kitchen scissors small



Simón Master model kitchen scissors small size made of forged stainless steel with countersunk screw system with integral extra thick handles in one piece and fine blade with micro teeth on the edge. Hazelnut-shape screw. Made in Albacete, Spain.

R10029

Total size: 176 millimeters

Width in oval: 72 millimeters

Weight: 149 grams

Simón Master large size kitchen scissors



Simón large size kitchen scissors Master model made of forged stainless steel with nut system with lock nut with extra thick integral handles in one piece and fine blade with micro teeth on the edge. Made in Albacete, Spain.

R10030

Total length: 209 millimeters

Oval width: 75 millimeters

Weight: 231 grams

Simón Professional small kitchen scissors



Simón small kitchen profesional model kitchen scissors made of forged stainless steel with nut system with lock nut with integral asymmetric handles in one piece and fat blade with micro teeth on the edge. Right-handed model. Made in Albacete, Spain.

R10034

Length: 210 millimeters

Oval Width: 80 millimeters

Weight: 208 grams

Simón Professional big kitchen scissors



Simón big kitchen profesional model kitchen scissors made of forged stainless steel with nut system with lock nut with integral asymmetric handles in one piece and fat blade with micro teeth on the edge. Right-handed model. Made in Albacete, Spain.

R10035

Length: 243 millimeters

Oval Width: 94 millimeters

Weight: 399 grams

Scissors Carving poultry Forged Stainless



Forged poultry carving scissors with nut system. It's long and ribbed handles along with its curved blade, facilitate entry through the wings of the poultry to be able to carve them easily. Its notch at the beginning of the cut allows to retain and cut the poultry bones. Made in Solingen, Germany.

R26240

Total size: 255 millimeters

Width: 50 millimeters

Weight: 365 grams

Stainless Forged Meat masticator



Stainless steel forged masticator with stainless coil spring system to cut meat, poultry and vegetables into strips, to facilitate the digestion of these foods for people from early years of age and for elderly or disabled people to chew, made in Italy.

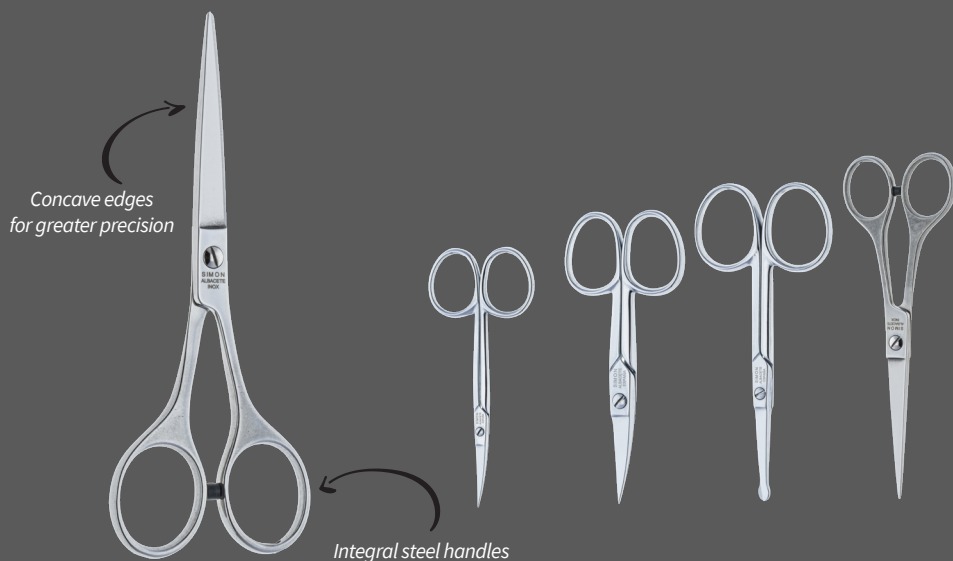
R12508

Total size: 181 millimeters

Width: 40 millimeters

Weight: 246 grams

Simón grooming scissors



Our personal grooming scissors to cut nails, cuticles, cut hair from the nose or ear, or to cut hair, are made entirely in Spain, in a single piece of forged steel for each handle, with screw shaft systems, with or without micro teeth on the edge to be able greater precision in the cut, there are up to fourteen different models depending on the use for which it is intended.

Made of forged stainless or chrome steel and without plastic handles, they allow both washing or sterilization as in the case of hair cutting scissors and subsequent sharpening when you need.

Made in: Spain
Made of: Tempered steel
Warranty: 3 years

Simón nail scissors chrome 3,5” straight



Simon scissors to cut nails with special screw made in Spain in tempered steel with chrome coating 3.5 inches straight edge to cut fingernails.

R10019

Length: 92 millimeters

Total Weight: 21 grams

Simón nail scissors chrome 3,5” curve



Simon scissors to cut nails with special screw made in Spain in tempered steel with chrome coating 3.5 inches curve edge to cut fingernails.

R10020

Length: 92 millimeters

Total Weight: 21 grams

Simón nail scissors chrome 4” straight



Simon scissors to cut nails with special screw made in Spain in tempered steel with chrome coating 4 inches straight edge to cut fingernails.

R10021

Length: 99 millimeters

Total Weight: 28 grams

Simón nail scissors chrome 4” curve



Simon scissors to cut nails with special screw made in Spain in tempered steel with chrome coating 4 inches curve edge to cut fingernails.

R10022

Length: 99 millimeters

Total Weight: 28 grams

Simón manicure scissors 3,5” straight



Simon scissors to cut cuticles with a special screw made in Spain in tempered steel with a 3.5-inch chrome coating to cut cuticles for hands and straight blades.

R10040

Length: 92 millimeters

Total Weight: 12 grams

Simón manicure scissors 3,5” curve



Simon scissors to cut cuticles with a special screw made in Spain in tempered steel with a 3.5-inch chrome coating to cut cuticles for hands and curve blades.

R10041

Length: 92 millimeters

Total Weight: 12 grams

Simón manicure scissors 4" straight



Simon scissors to cut cuticles with a special screw made in Spain in tempered steel with a 4-inch chrome coating to cut cuticles for hands and straight blades.

R10042

Length: 104 millimeters

Total Weight: 18 grams

Simón manicure scissors 4" curve



Simon scissors to cut cuticles with a special screw made in Spain in tempered steel with a 4-inch chrome coating to cut cuticles for hands and curve blades.

R10043

Length: 104 millimeters

Total Weight: 18 grams

Simón nose and ear scissors chrome



Simon scissors to cut nose and ear hair made in Spain in tempered steel made of chrome steel with a 3-centimeter blade and rounded tip and straight blade.

R10038

Length: 97 millimeters

Total Weight: 20 grams

Simón baby nail scissors chrome



Simon scissors to cut baby nails made in Spain in tempered steel made of chrome steel with a 3-centimeter blade and rounded tip and curve blade.

R10039

Length: 97 millimeters

Total Weight: 20 grams

Simón scissors cut hair 5” stainless



Simon scissors to cut hair made in Spain in tempered steel made of pure stainless steel of 5 centimeters of blade with silencer, micro teeth, without tip and straight blade.

R10081

Length: 125 millimeters

Total Weight: 30 grams

Simón scissors cut hair 5,5” stainless



Simon scissors to cut hair made in Spain in tempered steel made of pure stainless steel of 5,5 centimeters of blade with silencer, micro teeth, without tip and straight blade.

R10082

Length: 142 millimeters

Total Weight: 41 grams

Simón scissors cut hair 6” stainless



Simon scissors to cut hair made in Spain in tempered steel made of pure stainless steel of 6 centimeters of blade with silencer, micro teeth, without tip and straight blade.

R10083

Length: 156 millimeters

Total Weight: 56 grams

Simón scissors cut hair 6,5” stainless



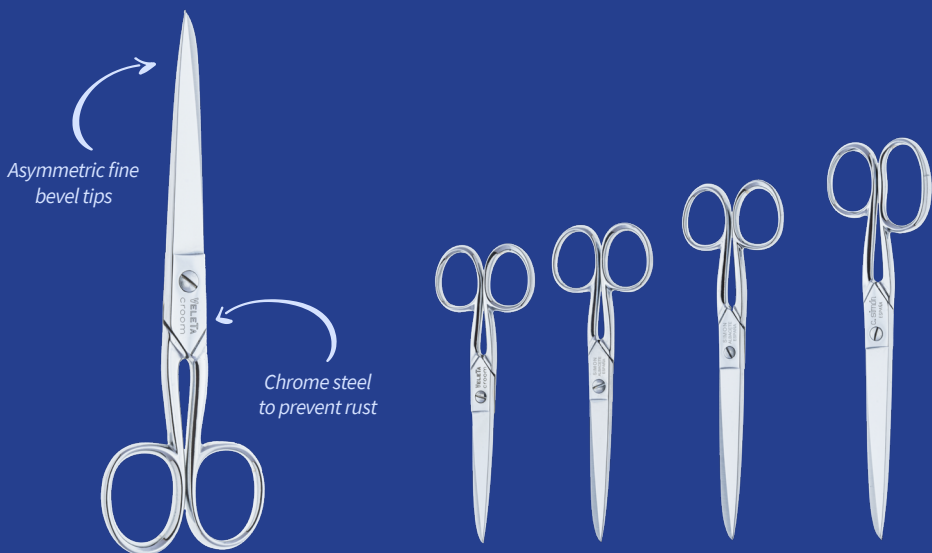
Simon scissors to cut hair made in Spain in tempered steel made of pure stainless steel of 6,5 centimeters of blade with silencer, micro teeth, without tip and straight blade.

R10084

Length: 170 millimeters

Total Weight: 57 grams

Simón scissors to cut cloth



Our dressmaker or sewing scissors are manufactured entirely in Spain, in a single piece of forged steel for each handle, with screw shaft systems, with internal concave emptying for a smooth and precise cut.

Manufactured from forged chrome steel and without plastic handles, they can be sharpened later when needed over the years. There are scissors to make small buttonholes or cut threads, as well as larger scissors to cut cloth to make garments like shirts or pants, as well as a double buttonhole size for the dressmaker. Durable and efficient scissors made in Spain.

Made in: Spain

Made of: Chromed tempered steel

Warranty: 3 years

Simón chrome household scissors 4,5cm blade



Simon Household Scissors to cut cloth, made in Spain in tempered steel with a 45-millimeter chrome coating for cutting clothes such as cotton, gauze or linen with an asymmetric tip to make buttonholes.

R10013

Blade size: 45 millimeters

Total size: 120 millimeters

Total Weight: 30 grams

Simón chrome household scissors 5,5cm blade



Simon Household Scissors to cut cloth, made in Spain in tempered steel with a 57-millimeter chrome coating for cutting clothes such as cotton, gauze or linen with an asymmetric tip to make buttonholes.

R10014

Blade size: 57 millimeters

Total size: 130 millimeters

Total Weight: 41 grams

Simón chrome household scissors 6,5cm blade



Simon Household Scissors to cut cloth, made in Spain in tempered steel with a 64-millimeter chrome coating for cutting clothes such as cotton, gauze or linen with an asymmetric tip to make buttonholes.

R10015

Blade size: 64 millimeters

Total size: 145 millimeters

Total Weight: 48 grams

Simón chrome household scissors 7cm blade



Simon Household Scissors to cut cloth, made in Spain in tempered steel with a 70-millimeter chrome coating for cutting clothes such as cotton, gauze or linen with an asymmetric tip to make buttonholes.

R10016

Blade size: 70 millimeters

Total size: 155 millimeters

Total Weight: 57 grams



Simón chrome household scissors 8cm blade

Simon Household Scissors to cut cloth, made in Spain in tempered steel with a 80-millimeter chrome coating for cutting clothes such as cotton, gauze or linen with an asymmetric tip to make buttonholes.

R10017

Blade size: 80 millimeters

Total size: 170 millimeters

Total Weight: 71 grams



Simón chrome household scissors 9cm blade

Simon Household Scissors to cut cloth, made in Spain in tempered steel with a 87-millimeter chrome coating for cutting clothes such as cotton, gauze or linen with an asymmetric tip to make buttonholes.

R10018

Blade size: 87 millimeters

Total size: 185 millimeters

Total Weight: 89 grams

Simón chrome tailor scissors 10cm blade



Simon tailor scissors to cut clothes with double eyelets to insert the fingers on the right side of the double ring eye and heart made in Spain in tempered steel with a 100-millimeter chrome coating to cut clothes such as cotton, gauze or linen with an asymmetric point to cut on work table.

R10011

Blade size: 100 millimeters

Total size: 210 millimeters

Total Weight: 112 grams

Simón Spanish classic folding knives



In this section, we offer you both the authentic classic Spanish folding knives and the Sevillian models in bull horn or deer horn, with a classic billet locking system for Spanish knives, with springs or external tile-type springs hand- worked entirely with a file, and polished silver nickel bolsters as more contemporary models with Bowie blades type, with handles of olive root wood or black linen micarta.

We include three unique collection models by the late knifemaker Julián Galván Hellín who will delight any collector of pocket knives made from scratch for both the making of the blades and the handles, with steel bolsters worked entirely by hand with burin and hand-forged totally in Santa Cruz de Mudela, Ciudad Real, Spain.

Made in: Spain
Locking system: Classic or common
Warranty: 3 years

Simón Bowie Olive Small Pocket Knife



Simon small bowie model sports knife made of tempered steel with Bowie blade, with handle in Spanish natural olive wood, without bolster, with classic lock, aluminum interior linings and small size made in Spain.

R15610

Made of: Steel and olive wood

Blade size: 75 millimeters

Total length: 173 millimeters

Total weight: 65 grams

Simón Bowie Olive Medium Pocket Knife



Simon medium bowie model sports knife made of tempered steel with Bowie blade, with handle in Spanish natural olive wood, without bolster, with classic lock, aluminum interior linings and small size made in Spain.

R15611

Made of: Steel and olive wood

Blade size: 83 millimeters

Total length: 195 millimeters

Total weight: 83 grams

Simón Bowie Black Micarta Small Pocket Knife



Simon small bowie model sports knife made of tempered steel with Bowie blade, with handle in canvas black micarta, without bolster, with classic lock, aluminum interior linings and small size made in Spain.

R15612

Made of: Steel and black micarta

Blade size: 75 millimeters

Total length: 173 millimeters

Total weight: 65 grams

Simón Bowie Black Micarta Medium Pocket Knife



Simon medium bowie model sports knife made of tempered steel with Bowie blade, with handle in canvas black micarta, without bolster, with classic lock, aluminum interior linings and small size made in Spain.

R15613

Made of: Steel and black micarta

Blade size: 83 millimeters

Total length: 195 millimeters

Total weight: 83 grams

Classic Spanish knife small Simon Sevillana bull



Simon classic Spanish folding knife, Sevillana model, 8cm blade with bull horn handle and external spring wrought with double lower and upper bolster. Hand-made entirely in Albacete, Spain.

R15001

Made of: Bull horn and forged steel

Total size: 184 millimeters

Blade length: 80 millimeters

Total Weight: 50 grams

Classic Spanish knife medium Simon Sevillana bull



Simon classic Spanish folding knife, Sevillana model, 9,5cm blade with bull horn handle and external spring wrought with double lower and upper bolster. Hand-made entirely in Albacete, Spain.

R15002

Made of: Bull horn and forged steel

Total size: 212 millimeters

Blade length: 94 millimeters

Total Weight: 76 grams

Classic Spanish knife big Simon Sevillana bull



Simon classic Spanish folding knife, Sevillana model, 12cm blade with bull horn handle and external spring wrought with double lower and upper bolster. Hand-made entirely in Albacete, Spain.

R15003

Made of: Bull horn and forged steel

Total size: 263 millimeters

Blade length: 117 millimeters

Total Weight: 109 grams

Classic Spanish knife superior Simon Sevillana bull



Simon classic Spanish folding knife, Sevillana model, 15cm blade with bull horn handle and external spring wrought with double lower and upper bolster. Hand-made entirely in Albacete, Spain.

R15004

Made of: Bull horn and forged steel

Total size: 301 millimeters

Blade length: 150 millimeters

Total Weight: 149 grams



Classic Spanish knife small Simon Sevillana deer horn

Simon classic Spanish folding knife, Sevillana model, 8cm blade with deer horn handle and external spring wrought with double lower and upper bolster. Hand-made entirely in Albacete, Spain.

R15005

Made of: Deer horn and forged steel

Total size: 184 millimeters

Blade length: 80 millimeters

Total Weight: 50 grams



Classic Spanish knife medium Simon Sevillana deer horn

Simon classic Spanish folding knife, Sevillana model, 9,5cm blade with deer horn handle and external spring wrought with double lower and upper bolster. Hand-made entirely in Albacete, Spain.

R15006

Made of: Deer horn and forged steel

Total size: 212 millimeters

Blade length: 94 millimeters

Total Weight: 76 grams

Classic Spanish knife big Simon Sevillana deer horn



Simon classic Spanish folding knife, Sevillana model, 12cm blade with deer horn handle and external spring wrought with double lower and upper bolster. Hand-made entirely in Albacete, Spain.

R15007

Made of: Deer horn and forged steel

Total size: 263 millimeters

Blade length: 117 millimeters

Total Weight: 109 grams



Mozarabic Spanish classic Knife Julian Galván 22cm

Classic Spanish Mozarabic folding knife with a 10cm of blade with a deer horn handle and an internal spring forged, hand-carved, twisted with a double embedded and nailed bolster, hand-made entirely by Julián Galván Hellín in the 1970s.

R28017
 Made in: Deer horn and forged steel
 Total Length: 222 millimeters
 Blade length: 100 millimeters
 Total Weight: 75 grams



Classic Faca Knife Julian Galván deer horn 40cm

Spanish classic pocket knife, Faca model, 19cm blade with deer horn handle and smooth forged outer spring with upper and lower bolsters and solid lock made entirely by hand by Julián Galván Hellín in the 1970s.

R28024
 Made in: Deer horn and forged steel
 Total Length: 406 millimeters
 Blade length: 195 millimeters
 Total Weight: 270 grams

Classic Faca Knife Julian Galván deer horn 45cm



Spanish classic pocket knife, Faca model, 21cm blade with deer horn handle and smooth forged outer spring with upper and lower bolsters and solid lock made entirely by hand by Julián Galván Hellín in the 1970s.

R28025
 Made in: Deer horn and forged steel
 Total Length: 460 millimeters
 Blade length: 210 millimeters
 Total Weight: 365 grams

Simón Ham Holders Stands



Our Ham holders made with stainless steel bases or stabilized beech wood, have clamping systems by prisioning the ham leg or shoulder, with 360° rotating systems, with resistant and tempered polyamide ball joint systems that withstand deformations or cast iron jaw with eight point clamping.

There is a folding model with a flat stainless steel base and another model with a fixed stainless steel fitting without a spike system to avoid rusting the ham, with a long, thin board designed for Spanish Iberian ham.

Possibly the most comfortable ham holders on the market.

*Made in: Spain
360° rotatable, steel frames
Warranty: 2 years*

Simón folding articulated stainless ham holder



Simon Support to hold the ham in stainless steel, with ten fixing points on the leg with 360° adjustable clamp and double fixing point on the ham. Six steel and rubber suction cups on the flat stainless steel base.

R71231

Made of: Pure stainless steel.

Dimensions: 260 millimeters X 520 millimeters.

Height: 90 millimeters

Weight: 6.6 Kilograms

Simón Iberian ham stainless holder ball joint



Simon Ham Holder Bracket to hold the ham with polished stainless steel hardware with a ball joint to hold the ham on the leg with a suspension system. Avoid the oxidation of the ham. 62cm long wooden base.

R355001

Made of: Stainless steel, wood and polyamide

Dimensions (table): 62 X 19 centimeters.

Dimensions (hardware): 15 (width) X 27 (height) centimeters.

Weight: 7 Kilograms

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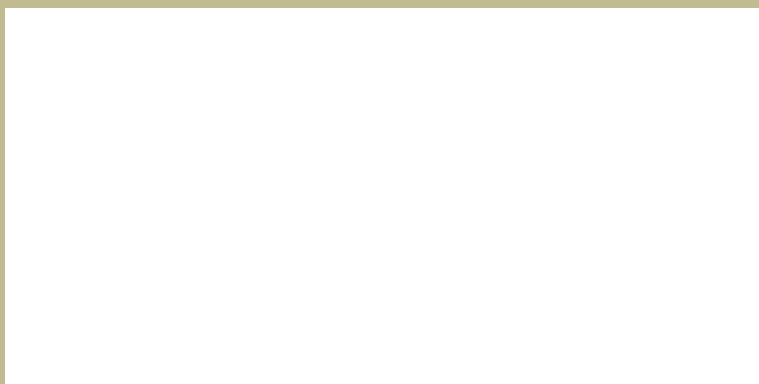
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