**NEW ontario knife company® Five-PIECE agilite block set**

**OFFERS PREMIUM QUALITY AT A SUPRISINGLY ECONOMICAL COST FOR HOME CHEFS**

**Supreme Engineering Meets Superior Materials**

**For Year-After-Year Cutting, Slicing and Dicing Precision**

The most advanced line of knives offered by Ontario Knife Company® (OKC®), the Agilite series is now available in a five-piece block set that is perfect for every home chef. Following the company’s legacy of lightweight but paramount products all at an efficient price point, the Agilite block set offers five primary knives necessary for successful cooking all with a handy storage block to keep them at-the-ready in your kitchen. Designed by the OKC’s award-winning blademaster-in-residence, Dan Maragni, this set of expertly balanced knives includes the company’s most innovative and sophisticated knives to-date including a long, broad Chef's Knife, a wide serrated Bread Knife, a short and versatile Paring Knife, a 5-inch Utility Knife, and a signature Santoku knife.

“We are very proud of our Agilite line of knives, because they represent the best of OKC – its legacy combined with its forward-thinking design,” said Andrew Yates, Vice President of Sales & Marketing for OKC. “And, now that we can offer the knives in a five-piece block it is a ‘no-brainer’ choice for home chefs.”

Purposely engineered, the knives edge geometries are as precise as possible. Highly durable, the lightweight blades are constructed of 14C28N Sandvik steel, which has been hardened through a proprietary heat-treating technique to ensure maximum flexibility with bayonet-level hardness. All this means your knives will make exact cuts – with no tearing – and withstand the most grueling culinary tasks. Moreover, excellent composition, a high degree of purity and properly refined microstructure translate into easy sharpening, superior edge retention and corrosion resistant blades.

Every well-balanced and high-quality blade needs an expertly designed handle. The Agilite series knife handles are crafted from LexanTM under-mold and VersiFlexTM over-mold for maximum control and comfort. The dual mold injected handles are lightweight and ergonomically contoured to minimize fatigue. Deigned for a secure, non-slip grip, the handle materials are certified by the Food and Drug Administration (FDA) and the National Sanitation Foundation.

Founded in 1889, the Ontario Knife Company® is an award-winning knife, cutlery, and tool manufacturer operating out of Upstate New York for over 125 years. OKC® produces a wide range of tools, including cutlery and kitchenware, hunting and fishing knives, machetes, survival and rescue equipment, science and medical tools, and tactical knives. OKC has a long tradition of building knives and tools for the U.S. military, producing high quality equipment that has seen continuous service since WWII. In addition to being a major supplier to the U.S. Armed Forces, OKC leverages a network of distributors, dealers, and major commercial retailers to sell its products nationwide and internationally to over 35 countries. OKC’s custom manufacturing division Jericho Tool®, advances capabilities including a broad-spectrum of injection molding, tool and die, and machining operations to provide white label and OEM manufacturing services for consumer and industrial goods. Collectively OKC’s product lines and manufacturing services reach the house wares, sporting goods, tactical, security, law enforcement & first responders, education, science & medical, and industrial & agricultural industries.

For more information about the Agilite Five-Piece Block Set or the Ontario Knife Company and its industry-leading line of advanced knives, machetes, edged products and specialty tools, contact Ontario Knife Company at P.O. Box 145-26 Empire Street · Franklinville, NY 14737 · Telephone (716) 676-5527 · Or visit [**www.ontarioknife.com**](http://www.ontarioknife.com)**.** The Ontario Knife Company is a subsidiary of publicly traded Servotronics, Inc. (NYSE MKT - SVT).

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