ONTARIO KNIFE COMPANY® AGILITE® UTILITY KNIFE IS A VERSATILE AND LIGHTWEIGHT KITCHEN COMPANION

New Knife Part of Company's Advanced Agilite Series Offering High-End Design and Incredible Value

For Every Kitchen There is Agilite

Whether you need to slice or dice, chop, cut, trim, carve, julienne, or make a sandwich; the Agilite® Utility Knife by Ontario Knife Company® is something every kitchen can use. Ideal for multiple functions, the mid-sized knife is part of the Agilite line of premium kitchen cutlery, which includes the most advanced knives ever released by the company. Designed for professional chefs but priced for every kitchen, the Agilite Utility Knife is ultra-lightweight and easy to handle, but built tough for a lifetime of kitchen prep work.

The five-inch Agilite Utility Knife features a thin, flexible and lightweight blade cut from 14C28N Sandvik premium stainless steel. The steel has been hardened with a proprietary heat-treating technique that allows the blade to flex while remaining strong. Not a big or bulky blade, this nimble knife has been designed to have optimum blade geometry for cutting fruits, vegetables and more without any tearing or crushing, resulting in a sophisticated and elegant cut. Featuring a carefully refined steel micro-structure, the knife is corrosion resistant, easy to sharpen and has superior edge retention.

Ease of use was key to the entire design of the Agilite Utility Knife, including the handle, which was made to maximize control while reducing fatigue. The dual mold injected handles are lightweight and ergonomically crafted to form-fit the contours of your hand. The Lexan™ under-mold affixes to the full-tang blade while the VersiFlex™ over-mold contributes to the non-slip grip. The handle materials are bonded together at the molecular level and are certified by the Food and Drug Administration and the National Sanitation Foundation for use with food preparation.

The Agilite Utility Knife has an overall length of 9.561 inches and a blade length of 5.055 inches. It is made in the USA, and was designed as part of the Agilite series of knives by award-winning blademaster, Dan Maragni. The Agilite series includes the versatile Utility Knife (MSRP $45.95), a long, broad Chef's Knife (MSRP $79.95), a wide serrated Bread Knife (MSRP $64.85), a short and versatile Pairing Knife (MSRP $41.95), a four-piece serrated Steak Knife Set (MSRP $154.95), and a Chef's Knife / Pairing Knife Combo Set (MSRP $114.95). The Agilite Chef's Knife is the quintessential kitchen blade, ideal for dicing, fine chopping, and mincing. The Agilite Bread Knife may be used on its namesake, of course, but it is also ideal for other foods with a tender center and firmer 'crust' such as tomatoes, ripe melon, or delicate desserts with flaky pastry or meringue. The unbelievably light Agilite Paring Knife is easily controlled for small, precise tasks such as hulling strawberries or deveining shrimp and the handle design allows for a comfortable blade up, reverse grip. The Agilite Steak Knives have a high point and wide edge curve at the tip, placing the most efficient cutting area of the blade precisely on target for slicing meat or vegetables at the table.

Ontario Knife Company and Agilite, The Knife You Need When You Need a Knife®.

For more information about the Agilite Utility Knife, the Agilite Knife Series or 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**. The Ontario Knife Company is a subsidiary of publicly traded Servotronics, Inc. (NYSE MKT - SVT).

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