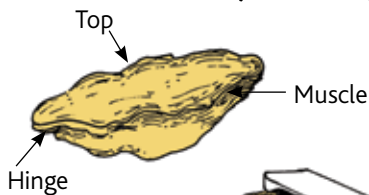




ZU

The safe and easy way
to open oysters...



- 1 Hook clamp over table top
- 2 Insert blade through hinge
- 3 Slide blade along lid of shell and cut muscle
- 4 Cut oyster away from lower shell

TAKE CARE
Oyster shells and the
knife are **SHARP!**

Add black pepper and a
squeeze of lemon
- bon appetit!

Breton Oyster Clamp

The Breton Oyster Clamp is a traditional
French design that oyster lovers at ZU have
improved and developed.

Made from selected beechwood, it is
exceptionally strong and well finished.

This clamp wedges the oyster
securely allowing complete
control during opening,
avoiding many accidents!
We supply the clamp with
a high quality French oyster
knife made by Sabatier,
attractively packaged.





Crustacean Kit

The Crustacean Kit contains all of the essential equipment required to break and enter a large range of shell fish. The collection of French tools is designed to reach every delicious mouthful of a 'Fruits de Mer' platter for four.



PRODUCTS

*Essential
Gourmet Accessories*

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Presented in a practical, custom made, beechwood box, the contents are:

- 1 Claw Cracker
- 4 Lobster Picks
- 4 Seafood Forks
- 4 Shellfish Pins.

