



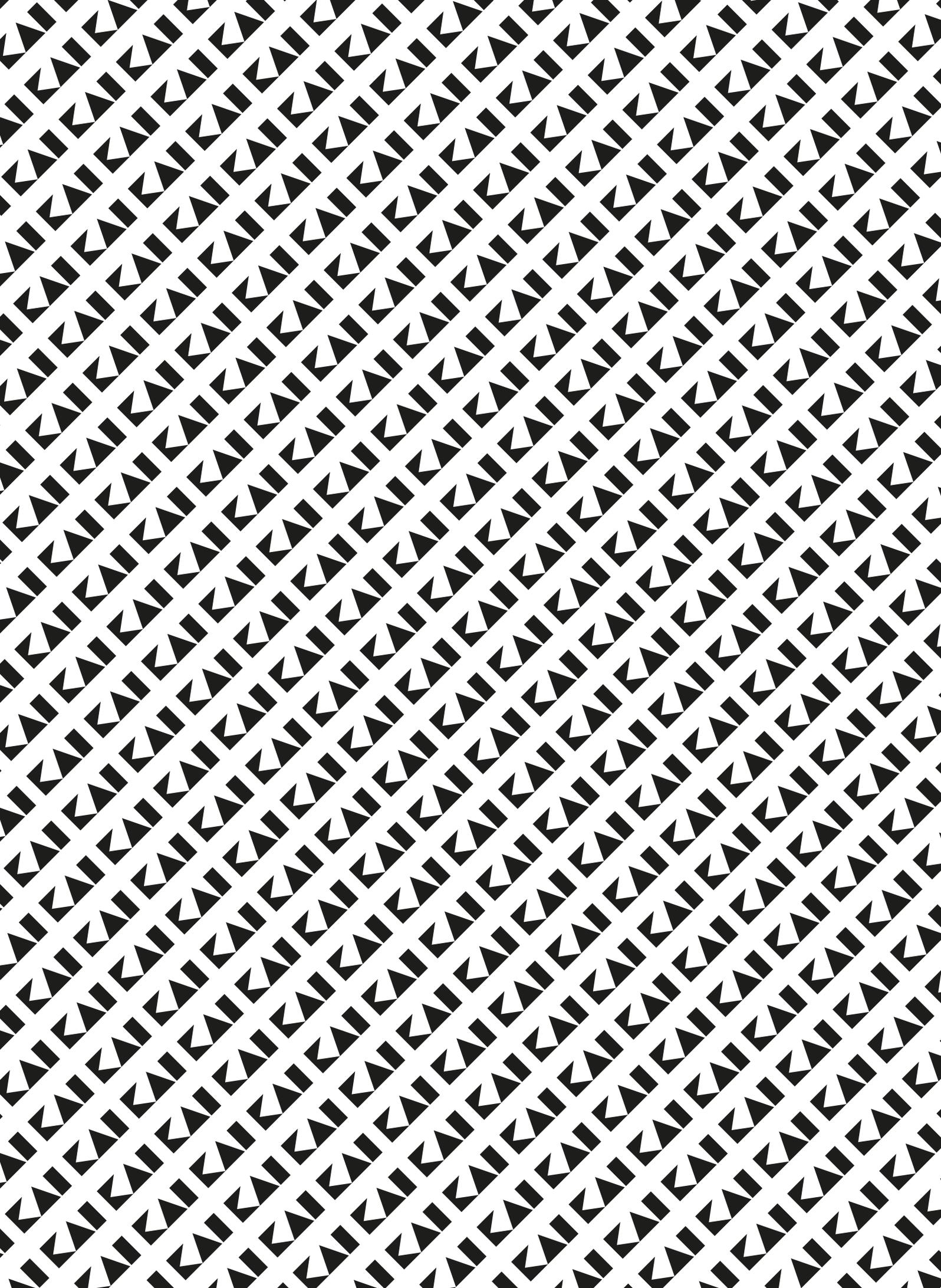
# COLLECTION

KITCHEN KNIVES



2023

ARISEN FROM SAMURAI SWORD TRADITION





# FINE JAPANESE CRAFTSMANSHIP





**For over 115 years, the KAI company has been producing cutlery according to the traditions of the legendary samurai of old Japan.**

In the process, the desire to preserve ancient traditions and to combine them with innovative techniques represents no contradiction, but forms the basis for new products that honour Japanese blacksmithing while meeting modern demands.

With the highest quality standards, the mission of KAI is to produce special kitchen knives for daily use. Made from natural resources, shaped and formed according to the expertise of the ancient blacksmithing art of the samurai, KAI cooking knives epitomise Japanese craftsmanship carried out with the highest degree of precision. From the design to completion of each individual knife, the focus is on the development of an integrated and carefully-considered product.

Since starting as a **family business in 1908 at Seki**, KAI has developed into an international company.

# FALL IN LOVE WITH A MONSTER



## Freakingly good: our Tim Mälzer Kitchen Knives series KAMAGATA in eco-friendly packaging.

A new generation of super sharp knives from Japan, with 9 new diverse blades to choose from. Neat and beautiful. Forged from solid stainless steel and an absolute asset for all daily kitchen jobs where cutting quality is especially important. Take a look at pages 48-51 to discover our two new 2023 blades.

By the way, there is also news on the packaging side. Our nine monsters will soon be available in a striking magnetic hinged lid gift box. The new KAMAGATA packaging concept saves over 91% plastic compared to its predecessor and as per KAI's expectations for the future, shall set an example for a shift to a more sustainable packaging design.





# 13

SHUN PREMIER  
TIM MÄLZER  
**THE LUCKY NUMBER**  
LIMITED EDITION

**Collectible**

## TIM MÄLZER SHUN PREMIER – THE LUCKY NUMBER [ LIMITED ]

**Limited to 5,555 pieces worldwide, the new TDM-1784 Kiritsuke knife, which we nicknamed "The Lucky Number", will be available mid-2023.**

KAI and Tim Mälzer are celebrating their 13-year-old friendly cooperation with this exclusive collectible. Also this number stands for good luck in our Japanese home country, this unusual anniversary will be duly honored with a product highlight of the Shun Premier Tim Mälzer joint series. The anniversary piece with its 15 cm long "Kiritsuke" blade

shape has a matted handle specific to the Shun Premier series. Furthermore, each blade is marked with the logo "13 - The Lucky Edition" and each handle is engraved with a serial number on its bolster. It is already clear that this edition will remain a special and certainly coveted unique piece from KAI for all time.

## THE SEKI MAGOROKU WHETSTONE COLLECTION

**Because we wish the best for our high quality Japanese knives in terms of long-term sharpness, edge retention and finish, we put at your disposal an independent KAI range for sharpening and care.**

For a traditional Japanese and professional way of sharpening knives, we expanded our Seki Magoroku brand in 2023 with four additional ceramic-bonded whetstones and a levelling stone. The whetstones are available in either one or a combination of two grits and can be found on pages 92-93.



# KITCHEN KNIFE SERIES



## KANAME

The Kaname Series is part of our premium brand Seki Magoroku and technically belongs to the product family of 3-layered steel knives.

- 16 **Shun Classic**  
with 31 blade shapes
- 26 **Shun Classic White**  
with 6 blade shapes
- 30 **Shun Pro Sho**  
with 5 blade shapes
- 34 **Shun Nagare**  
with 6 blade shapes
- 38 **Shun Premier Tim Mälzer**  
with 12 blade shapes
- 44 **Shun Premier Tim Mälzer Minamo**  
with 3 blade shapes
- 48 **Tim Mälzer Kamagata**  
with 9 blade shapes
- 52 **Seki Magoroku Kaname**  
with 3 blade shapes
- 56 **Seki Magoroku Composite**  
with 6 blade shapes
- 60 **Seki Magoroku Red Wood**  
with 11 blade shapes
- 66 **Seki Magoroku Shoso**  
with 14 blade shapes
- 72 **Seki Magoroku Kinju & Hekiju**  
with 9 blade shapes
- 76 **Seki Magoroku KK Yanagiba**  
with 62 blade shapes
- 80 **Wasabi Black**  
with 17 blade shapes
- 88 **Junior Kitchen Knife**  
with 1 blade shape



## SHUN PREMIER TIM MÄLZER

The Shun Premier Tim Mälzer Series has been tailored specifically to the needs and requirements of professional chefs.

# OTHER PRODUCTS

92 **Sharpening & Care**  
with 27 products

98 **Cutting Boards & Knife Blocks**  
with 27 products

103 **Michel BRAS Quotidien**  
with 3 blade shapes

104 **Kitchen aids & Accessories**  
with 40 products

112 **Scissors**  
with 20 models



## CUTTING BOARDS

The timeless product portfolio is handcrafted to the highest standard and represents ultimate quality and design.



## KITCHEN AIDS

The focus of the carefully selected items lays on shapely and straightforward auxiliary tools which are easy to use and have a well thought-out functionality. The entire range in high quality offers an ideal supplement when cooking and cutting.

## CARE & INFO

- 12 **Japanese blade shapes**
- 13 **Material**
- 14 **Care instructions**
- 118 **Imprint**

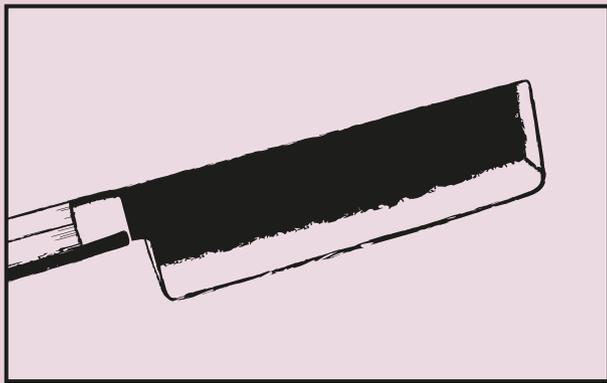
# KITCHEN KNIFE SERIES

From the design to completion of each individual knife, the focus is on the development of an integrated and carefully-considered product.



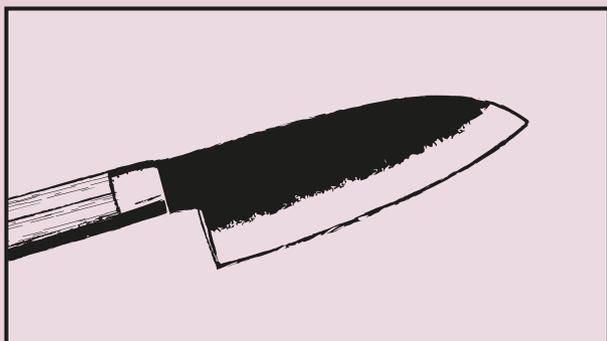


# JAPANESE BLADE SHAPES



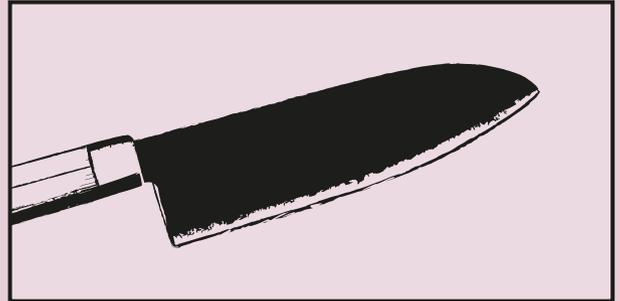
## **Usuba** – the vegetable cutter

The Usuba blade shape is a traditional Japanese vegetable knife, and it is therefore used primarily for this purpose. Despite its axe-like shape it is not suitable for chopping bones.



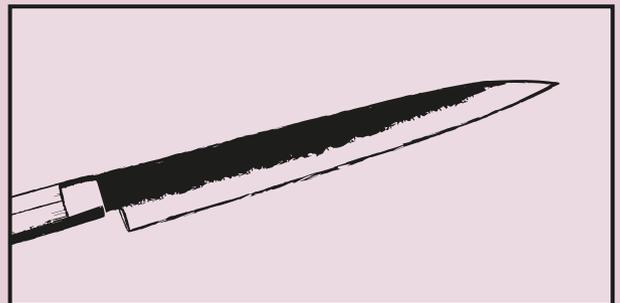
## **Santoku** – the three virtues / benefits

The Santoku is the traditional Japanese shape for a utility knife, comparable to the German chef's knife. The name 'three benefits' is derived from its versatility for cutting fish, meat and vegetables.



## **Yanagiba** – the willow leaf blade

The Yanagiba is a traditional Japanese slicing knife. Due to the slender, one-sided, hollow-ground and relatively long blade, the knife is particularly suitable for very thin cuts. The knife guarantees a skilful – and particularly clean, smooth cut. Such cuts are particularly important in the preparation of sushi. The length and shape of the blade allow for a long, pulling cutting movement.



## **Deba** – the protruding blade

The Deba is used in Japanese cuisine as a traditional axe. The sturdy, heavy knife has a strong, broad blade and a single cutting edge. The front part of the blade is used mainly for filleting fish. The rear part of the blade is stronger and is used, among other things, for cutting small chicken and fish bones.



# MATERIAL

## SUS420J2 steel

56 (±1) HRC

is a corrosion-resistant stainless steel with a high chromium content (14%) and an average carbon content (0.3%).

## 6A/1K6 steel

57 (±1) HRC

is a newly developed steel. Blades fashioned from this material are especially resistant to corrosion due to their high chromium content. This is a very pure type of stainless steel. Its greater carbon content ensures a better edge holding ability.

## VG 2 steel

58 (±1) HRC

is a Japanese steel distinguished by its high flexibility and resilience. Thanks to its high chromium content, this blade steel is particularly resistant to both wear and corrosion.

## VG 10 steel

61 (±1) HRC

is a classic Japanese high performance steel with excellent properties that have awarded it the moniker "gold steel". It is a stainless blade steel of the highest quality with a high carbon content. This allows it to be tempered particularly well in contrast to other stainless steels. Moreover, VG 10 boasts a particularly good edge retention.

## VG MAX steel

61 (±1) HRC

is based on VG 10 steel with further optimisations to its properties. Enriched with a higher chromium and vanadium content than VG 10, it demonstrates improved edge retention and resistance to corrosion. A higher carbon content also makes it harder than other steel grades.

Note: The blade lengths in the catalogue may vary slightly due to manual processing during grinding.

## Damascus steel

is in its modern form an alloy consisting of multiple visible layers produced in combination with a core steel. The base material used for the production of modern Damascus steel derives from steels with various contents of accompanying elements. The combination of steel grades with contrasting properties allows the production of particularly hard and at the same time flexible steels.

## HRC

refers to hardness tests according to Rockwell's C scale, employed for particularly hard materials. The Rockwell hardness value arises from the depth a testing object reaches whilst penetrating the test material (diamond, as the hardest material, serves as the value of reference with 100 HRC).

## Pakkawood

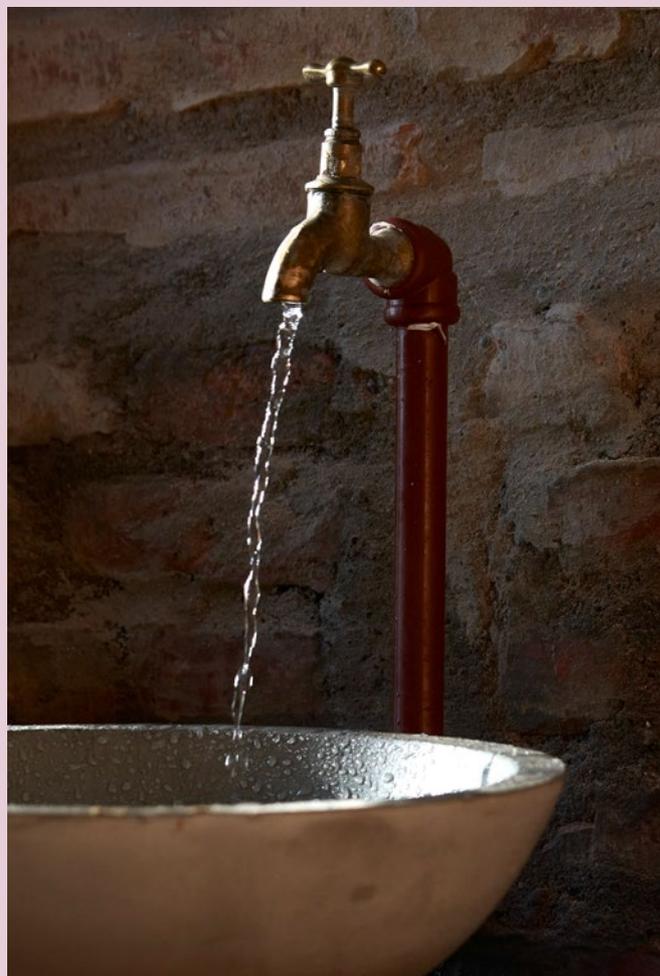
does not refer to a particular wood species, but rather the general term for impregnated layered wood veneers bonded using high quality resins to ensure the handle's stability and guarantee lasting durability in the face of moisture and organic material.



## CUTTING

**We recommend that you cut on wooden or plastic chopping boards.** Glass, stone, and granite are unsuitable as cutting surfaces, as they can cause permanent damage to the knives' delicate blades.

The blades are principally not suitable for cutting bones, including fish bones or frozen foods.



## CLEANING

Rinse the knives in hot water before using them for the first time. After each use, make sure that the knives are washed without delay (with a mild detergent) and dried off with a soft cloth. Acidic foods in particular should be rinsed off immediately after use.

For your own safety, you should always wipe the knife away from your body and away from the cutting edge with a cloth or towel.

**Knives do not belong in the dishwasher, under any circumstances.** Always wash the knives by hand in order to protect the material and maintain long-lasting sharpness.

## STORING

When storing the knives, make sure that the blade does not come into contact with other metallic objects. This way, common causes of damage and staining can be avoided.

**The best way to store the knives is in a knife block, in a wooden drawer insert, on a wooden magnetic knife rack, or in the drawer with a blade guard or sheath.**



## SHARPENING & CARE

Ensure that all knives with natural wooden handles do not remain in water too long.

**Oil the handle from time to time** with a little neutral vegetable or camellia oil.

It is also advisable to have the knives **professionally resharpened** from time to time to repair signs of wear on the cutting edge and to ensure lasting sharpness.

Due to the high degree of hardness of our knives, sharpening steels are completely unsuitable.

**From the traditional whetstone to a complete electric system, our range offers the right tool for each of our knives.**

For the professional handling of our grinding range please find more information under the following **website or just scan the QR-code.**



[www.kai-europe.com/sharpening](http://www.kai-europe.com/sharpening)





**31 BLADE SHAPES**

**CATEGORY** Premium Series

**PRODUCTION** Handmade

**ROCKWELL HARDNESS** 61 (±1) HRC

**HANDLE** Pakkawood

**BLADE** VG-Max core steel with  
32 damascus layers on each side  
Made in Japan



# SHUN CLASSIC

## Tradition in perfection

The Shun Classic Series unites centuries-old Japanese Samurai blacksmithing with today's modern and technically-sophisticated manufacturing processes. The result is an exceedingly high-quality range of Damascus knives, engineered with attention to the most minute details and designed to always retain its sharpness. The knives are therefore ideally suited for professional use.

The Shun Classic blades are gorgeous to look at due to the distinctive semigloss pattern exhibited by the Damascus steel composite comprising 32 layers. This combination with the elegant, tapering handle made of black pakkawood, results in an overall aesthetic design that puts quality and functionality at its core.

## Material

VG MAX steel with a hardness of 61 ( $\pm 1$ ) HRC forms the entire blade's core right up to its edge. Sheathed in 32 layers of Damascus steel, the knife embodies a peerless anatomy paired with a resilient blade that is both hard and flexible at once due to its hybrid composition. The Shun Classic blades have a double-sided edge.

The slim handle made of durable pakkawood is fashioned in a traditional Japanese chestnut shape. High quality resins added to the wood make the material particularly resilient and resistant to moisture. Its typical chestnut shape ensures a comfortable and secure grip whilst cutting, thanks to a small rim on its right side. The integrated tang boosts stability and balance.



1 **Peeling Knife** DM-0715



2 **Vegetable Knife** DM-0714



3 **Paring Knife** DM-0700



4 **Utility Knife** DM-0716



5 **Steak Knife** DM-0711

- |   |                     |            |
|---|---------------------|------------|
| 1 | <b>Blade 6,5 cm</b> | Weight 61g |
| 2 | <b>Blade 8,5 cm</b> | Weight 68g |
| 3 | <b>Blade 9 cm</b>   | Weight 67g |
| 4 | <b>Blade 10 cm</b>  | Weight 69g |
| 5 | <b>Blade 12 cm</b>  | Weight 68g |



6 **Boning Knife** DM-0710



7 **Gokujo Boning Knife** DM-0743

6	<b>Blade 15 cm</b>	Weight 161g
7	<b>Blade 16,5 cm</b>	Weight 118g
8	<b>Blade 15 cm</b>	Weight 78g
9	<b>Blade 15 cm</b>	Weight 79g
10	<b>Blade 15 cm</b>	Weight 81g
11	<b>Blade 23 cm</b>	Weight 206g

also as left-hand model



8 **Utility Knife** DM-0701

9 **Utility Knife** DM-0701L **Left-hand model**



10 **Utility Knife with serrated edge** DM-0722



11 **Bread Knife** DM-0705

with serrated edge patented by KAI



12 **Santoku** DM-0727

also as left-hand model



13 **Santoku** DM-0702

14 **Santoku** DM-0702L **Left-hand model**

This special hollow edge ensures less attachment of food to the blade.



15 **Scalloped Santoku** DM-0718



16 **Wide Santoku** DM-0717



17 **Nakiri** DM-0728

12	<b>Blade 14 cm</b>	Weight 138g
13	<b>Blade 18 cm</b>	Weight 206g
14	<b>Blade 18 cm</b>	Weight 205g
15	<b>Blade 18 cm</b>	Weight 201g
16	<b>Blade 19 cm</b>	Weight 226g
17	<b>Blade 16,5 cm</b>	Weight 216g



- 18 **Blade 15 cm** Weight 130 g
- 19 **Blade 20 cm** Weight 207 g
- 20 **Blade 20 cm** Weight 206 g
- 21 **Blade 20 cm** Weight 208 g
- 22 **Blade 25,5 cm** Weight 254 g

18 **Chef's Knife** DM-0723

also as left-hand model



19 **Chef's Knife** DM-0706

20 **Chef's Knife** DM-0706L **Left-hand model**



21 **Scalloped Chef's Knife** DM-0719



22 **Chef's Knife** DM-0707





- 23 **Blade 18 cm** Weight 178g
- 24 **Blade 23 cm** Weight 199g
- 25 **Blade 23 cm** Weight 186g
- 26 **Blade 20 cm** Weight 179g

23 **Slicing Knife** DM-0768



24 **Slicing Knife** DM-0704



25 **Scalloped Slicing Knife** DM-0720

**OUTSTANDING  
DISTINCTIVE  
MATURE**



26 **Carving Knife** DM-0703



27 **Chinese Chef's Knife** DM-0712



28 **Carving Fork** DM-0709

flexible AUS-8A steel – no damask



29 **Flexible Fillet Knife** DM-0761

- 27 **Blade 18 cm** Weight 325 g
  - 28 **Prongs 16,5 cm** Weight 132 g
  - 29 **Blade 18 cm** Weight 109 g
  - 30 **Blade 30,5 cm** Weight 197 g
  - 31 **Blade 17 cm** Weight 407 g
- Material strength 4 mm

flexible AUS-8A steel – no damask



30 **Slicing Knife** DM-0735

AUS-8A steel – no damask



31 **Chopper Knife** DM-0767



S1 **Carving Set** DMS-200

- S1 **DM-0703 + DM-0709**
- S2 **DM-0701 + DM-0706**
- S3 **DM-0701 + DM-0702**
- S4 **DM-0700 + DM-0701**

in a wooden case with magnetic closure



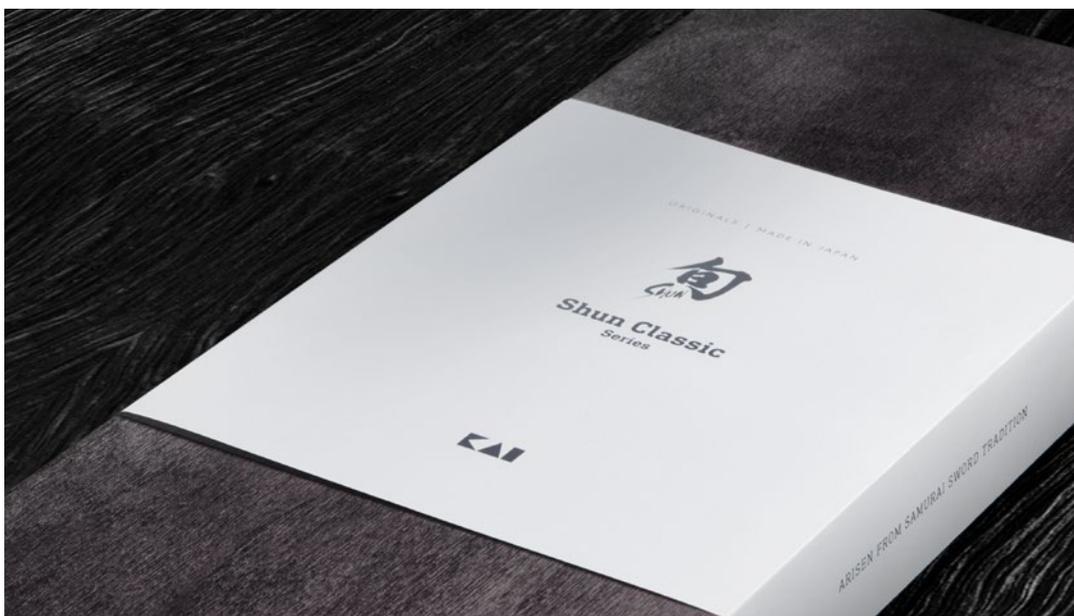
S2 **Knife Set** DMS-220



S3 **Knife Set** DMS-230



S4 **Knife Set** DMS-210





S5 **Knife Set** DMS-300



S6 **Knife Set** DMS-310



S7 **Steak Knife Set** DMS-400



S8 **Fork Set** DM-0990

S5 **DM-0700 + DM-0701 + DM-0706**

S6 **DM-0700 + DM-0701 + DM-0702**

S7 **4x DM-0711**

S8 **2x Fork**

S9 **Fork + Steak Knife + Knife rest**

S10 **Fork + Utility Knife + Knife rest**



S9 **Cutlery Set** DM-0907



S10 **Cutlery Set** DM-0908



**6 BLADE SHAPES**

**CATEGORY** Premium Series

**PRODUCTION** Handmade

**ROCKWELL HARDNESS** 61 (±1) HRC

**HANDLE** Pakkawood

**BLADE** VG-Max core steel with  
32 damascus layers on each side  
Made in Japan





# SHUN CLASSIC WHITE

## Light and durable

The Shun Classic White series with its six selected blade shapes and bright ash wood coloured handle is now an integral element of the Shun Classic series. The light coloured version also combines centuries-old Japanese Samurai blacksmithing with modern and sophisticated manufacturing processes.

The result are kitchen knives, which have been perfected to the smallest detail and consistently designed for continual sharpness - ideal for professional use. The Shun Classic White series received the German Design Award 2021.

## Material

The blade, ground on both sides, is made of VG MAX steel with a hardness of 61 (±1) HRC and is sheathed in 32 layers of Damascus steel. This combination ensures the long-lasting sharpness and durability of the blade.

In contrast to the dark handle of the Shun Classic series, the handle in the Japanese chestnut shape is made of ash-coloured pakkawood. Due to the treatment with high-quality resins, the handle is particularly resistant to moisture.



- 1 **Blade 9 cm** Weight 63 g
- 2 **Blade 15 cm** Weight 78 g

1 **Paring Knife** DM-0700W



2 **Utility Knife** DM-0701W



- 3 **Blade 18 cm** Weight 202 g
- 4 **Blade 20 cm** Weight 203 g
- 5 **Blade 23 cm** Weight 196 g
- 6 **Blade 23 cm** Weight 205 g

3 **Santoku** DM-0702W



4 **Chef's Knife** DM-0706W



5 **Slicing Knife** DM-0704W



6 **Bread Knife** DM-0705W

with serrated edge patented by KAI

**CONSISTENT  
HIGH QUALITY  
UNIQUE**





**5 BLADE SHAPES**

**CATEGORY** Premium Series

**PRODUCTION** Handmade

**ROCKWELL HARDNESS** 61 (±1) HRC

**HANDLE** Pakkawood

**BLADE** VG 10 steel  
Made in Japan





# SHUN PRO SHO

## Classic Japanese design

The Shun Pro Sho Series focuses exclusively on single-edged and thus traditionally Japanese blade shapes. Thanks to extremely high manufacturing standards and corrosion-resistant blade steels, this series is particularly suitable for continuous professional use. The knife's elegant design combines classic Japanese design language with contemporary features in a sublime fashion. Their blades embossed with an elaborate ornamental pattern, created using an innovative manufacturing process, form the knives' visual highlight.

As in the Shun Classic Series, the elegantly shaped and functional black pakkawood handle stands in contrast to the blade's opulent patterns. The series received a Special Mention in the 2019 German Design Award.

## Material

The knife's blade is made of corrosion-resistant VG 10 steel with a hardness of 61 ( $\pm 1$ ) HRC. Its cutting edge, honed to 45° on one side, ensures the extra sharpness required for extreme precision. The flat of the blade is hollow-ground to create a cushion of air between it and the material being cut. Combined with a wide and flat blade, this reduces friction to a minimum and guarantees perfect cutting results.

The handle, made of black pakkawood, appears very elegant and fits the hand perfectly. Its asymmetrical chestnut shape enables a secure and comfortable grip whilst cutting. The integrated tang provides stability and balance.



1 **Yanagiba** VG-0005



2 **Yanagiba** VG-0006

- |   |                    |             |
|---|--------------------|-------------|
| 1 | <b>Blade 24 cm</b> | Weight 184g |
| 2 | <b>Blade 27 cm</b> | Weight 206g |





# MASTERFUL TIMELESS EXTREME



3 **Usuba** VG-0007



4 **Deba** VG-0002

- 3 **Blade 16,5 cm** Weight 218g
- 4 **Blade 16,5 cm** Weight 294g
- 5 **Blade 21 cm** Weight 241g



5 **Deba** VG-0003



**6 BLADE SHAPES**

**CATEGORY** High End Series

**PRODUCTION** Handmade

**ROCKWELL HARDNESS** 61 (±1) HRC

**HANDLE** Pakkawood

**BLADE** 72 layers of Damascus steel  
made of VG 2 & VG 10 steel  
Made in Japan





# SHUN NAGARE

## Innovative masterpiece

KAI has created another innovative masterpiece of Japanese blacksmithing with its Shun Nagare Series. Its sophisticated design, the special properties of the materials employed, and a technically complex production process places this series of knives among the pinnacle of the luxury class. An artfully decorated, radial pattern of Damascus layers adorns the highly polished blades. This effect, combined with the mottled grey-black handle, lends the knife an impressive overall appearance.

The series' blades consist of two different types of steel, which are bonded to form a 72-layered piece of Damascus steel. This complex layering of two types of steel results in a blade with exceptional cutting performance, which has been recognised by the awarding of the German Design Award 2017 Special Mention.

## Material

KAI produces the dual-core blade of the Shun Nagare Series in an innovative forging process. Here, two types of steel with different properties are combined to form a 72-layered piece of Damascus steel. The combination of flexible and robust VG 2 steel and an especially hard VG 10 steel results in a hardness of 61 ( $\pm 1$ ) HRC. As a result, the double-edged blades have a particularly long-lasting edge retention, and excellent sharpness.

With its soft, rounded lines, the ergonomically shaped handle fits the hand perfectly. The forged tang in the handle lends the knife a robust stability and provides an optimum counterweight to the blade. The riveted handle, which is fashioned from mottled grey-black pakkawood - a waterproof and especially robust wood veneer - imparts a warm and valuable feel to the knife.



# INNOVATIVE LUXURIOUS SPECIAL



1 **Paring Knife** NDC-0700



2 **Utility Knife** NDC-0701

- |   |                    |              |
|---|--------------------|--------------|
| 1 | <b>Blade 9 cm</b>  | Weight 86 g  |
| 2 | <b>Blade 15 cm</b> | Weight 100 g |
| 3 | <b>Blade 18 cm</b> | Weight 219 g |
| 4 | <b>Blade 20 cm</b> | Weight 234 g |



3 **Santoku** NDC-0702



4 **Chef's Knife** NDC-0706



5 **Slicing Knife** NDC-0704



6 **Bread Knife** NDC-0705

with serrated edge patented by KAI

5 **Blade 23 cm** Weight 208 g

6 **Blade 23 cm** Weight 226 g





**12 BLADE SHAPES**

**CATEGORY** Premium Series

**PRODUCTION** Handmade

**ROCKWELL HARDNESS** 61 (±1) HRC

**HANDLE** Pakkawood

**BLADE** VG-Max core steel with  
32 damascus layers on each side  
Made in Japan



**TiM**  
TIM MÄLZER



# SHUN PREMIER TIM MÄLZER

## Complex Workmanship

The Shun Premier Tim Mälzer Series has been tailored specifically to the needs and requirements of professional chefs. In this premium series, the high-quality material properties of the well-known Shun Classic Series are combined with an entirely novel and commanding overall appearance. The blade is divided into three different textures:

The blade's back down to its middle has been hammered to create a surface known as Tsuchime. This is followed by a fine matt Damascus grain typical for Shun. The blade is finished with a highly-polished precision cutting edge. The meticulously machined blade is paired with a medium brown, grained pakkawood handle. The blade's particularly hard and durable steel core provides incredible sharpness and a long-lasting cutting ability.

## Material

The Shun Premier blade's core fashioned from extremely hard VG Max steel and is enveloped in 32 layers of Damascus steel. This combination of different steel grades makes the blade both hard and flexible at once. The double-sided blade is easy to use because of its light weight and guarantees a clean and precise cut. The incorporation of a hammered surface - known in Japan as Tsuchime - underlies not only aesthetic reasons, but also serves the release of material from the blade thanks to the resulting air pockets.

Thanks to its symmetrical shape, it is suitable for both left- and right-handed users. A continuous tang ensures stability and balance whilst cutting. As a special touch, the handle's end has been engraved with Tim Mälzer's bull's head, the professional chef's trademark.

no damask



1 Peeling Knife TDM-1715



2 Paring Knife TDM-1700



3 Utility Knife TDM-1701

- 1 **Blade 5 cm** Weight 61g
- 2 **Blade 10 cm** Weight 77g
- 3 **Blade 16,5 cm** Weight 93g
- 4 **Blade 16,5 cm** Weight 95g
- 5 **Blade 15 cm** Weight 152g
- 6 **Blade 20 cm** Weight 216g



4 Utility Knife with serrated edge TDM-1722



5 Chef's Knife TDM-1723



6 Chef's Knife TDM-1706



7 **Slicing Knife** TDM-1704



8 **Bread Knife** TDM-1705

with serrated edge patented by KAI



9 **Nakiri** TDM-1742

- 7 **Blade 24 cm** Weight 213g
- 8 **Blade 23 cm** Weight 230g
- 9 **Blade 14 cm** Weight 175g



- 10 **Blade 14 cm** Weight 158g
- 11 **Blade 18 cm** Weight 215g
- 12 **Prongs 16,5 cm** Weight 142g

10 **Santoku** TDM-1727



11 **Santoku** TDM-1702



12 **Carving Fork** TDM-1709



**IMPRESSIVE  
ELABORATE  
POWERFUL**



- S1 **TDM-1701 + TDM-1702**
- S2 **TDM-1701 + TDM-1706**
- S3 **2x Steak Knife**
- S4 **Fork + Steak Knife**
- S5 **2x Fork**

in a wooden case



S1 **Knife Set** TDMS-230



S2 **Knife Set** TDMS-220



S3 **Steak Knife Set** TDMS-400



S4 **Cutlery Set** TDM-0907



S5 **Fork Set** TDM-0990



**3 BLADE SHAPES**

**CATEGORY** Premium Series

**PRODUCTION** Handmade

**ROCKWELL HARDNESS** 61 (±1) HRC

**HANDLE** Pakkawood

**BLADE** VG-Max core steel with  
32 damascus layers on each side  
Made in Japan





**TIM**  
TIM MÄLZER



# SHUN PREMIER TIM MÄLZER MINAMO

## Artfully Connected

The Shun Premier Tim Mälzer Minamo series forms an exquisitely elegant and individual addition to the premium class of the Shun Premier Series of knives. The series unites Japanese and European elements in an especially artful manner. Tim Mälzer came up with the idea to develop a combination of the typically Japanese Santoku knife and the classic European chef's knife.

This fusion served as the basis for three distinct blade shapes. The series is distinguished by a very clear form language. The combination of a black handle with a specially designed blade embellished with a fine Damascus grain makes every knife appear like an entirely unique object. The series' name originates from this fine grain, which is reminiscent of water's surface rippling in the rain (Jap.: Minamo). The blade's structure, composed of a hard core, and enveloped in a flexible Damascus steel ensures the utmost sharpness, long-lasting cutting ability, and ideal performance. The Shun Premier Tim Mälzer Minamo series received the Red Dot Award 2018 and the German Design Award 2019.

## Material

The Shun Premier Tim Mälzer Minamo blade's core consists of extremely hard VG-MAX steel (61 (±1) HRC), wrapped in 32 layers of Damascus steel. The blades' high-gloss finish is completed with a Damascus grain. The combination of Santoku and cooking knife's hybrid nature, embodied in the blade's rectangular form, easily allows both rocking movements as well as the accurate chopping of cutting materials. The blades are ground on both sides.

Thanks to its symmetrical shape, the black pakkawood handle is suitable for both left- and right-handed users. The slight arch on the handle's underside enables a comfortable fit. The forged tang ensures a perfect balance between blade and handle.



- 1 **Blade 9 cm** Weight 71g
- 2 **Blade 15 cm** Weight 93g
- 3 **Blade 20 cm** Weight 218g

1 **Paring Knife** TMM-0700



2 **Utility Knife** TMM-0701



3 **Santoku** TMM-0702



**ARTISTIC  
FIRST CLASS  
ELEGANT**





**9 BLADE SHAPES**

- CATEGORY** Comfort Series
- PRODUCTION** Industrially made
- ROCKWELL HARDNESS** 56 (±1) HRC
- HANDLE** POM plastic
- BLADE** 4116 stainless steel  
Designed by Tim Mälzer



# TIM MÄLZER KAMAGATA

## Straightforward and Efficient

The Tim Mälzer Kamagata series of kitchen knives makes an impact with its high standard of functionality, robust quality and minimalist aesthetics. With its clean-lined design, the knife collection focuses on the essentials required for efficient processes in the kitchen. At the beginning of the multi-year development process in Japan, Tim Mälzer designed the original blade shape himself. The stylish curve of the blade gives the knives their characteristic contour. The name "Kamagata" (Japanese for "sickle-shaped") is derived from this distinctive shape. The blades are made of stainless steel with a polished finish.

In combination with the black handle, the knives have an efficient, cool look and guarantee excellent handling and ergonomic features. Thanks to the special coordination of the different blade shapes, the Tim Mälzer Kamagata series provides the right knife for every purpose.

## Material

The attractively shaped blades are forged from 4116 stainless steel. They have a hardness of 56 (±1) HRC and are corrosion resistant. Tim Mälzer's logo and personal signature are applied to the blade and, together with the satin finish, complete the exclusive and high-quality overall look.

The polished handle is ergonomically shaped and the symmetrical alignment makes it suitable for both left-handed and right-handed users. It sits comfortably in the hand and provides a secure, comfortable hold when working. The perfect balance between the handle and blade makes cutting a particularly smooth experience. Made using polished POM plastic, the handle is water resistant, hygienic and easy to maintain. Tim Mälzer's own "bull in the kitchen" trademark adorns the end of the handle, adding a sophisticated highlight.



1 **Paring Knife** TMK-0700



2 **Utility Knife** TMK-0701



**NEW**

3 **Paring Knife** TMK-0700E



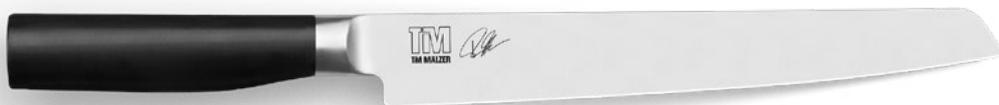
**NEW**

4 **Utility Knife** TMK-0701E



5 **Santoku** TMK-0702

- 1 **Blade 9,5 cm** Weight 78 g
- 2 **Blade 15 cm** Weight 102 g
- 3 **Blade 9,5 cm** Weight 78 g
- 4 **Blade 16 cm** Weight 98 g
- 5 **Blade 16,5 cm** Weight 194 g
- 6 **Blade 23 cm** Weight 182 g



6 **Slicing Knife** TMK-0704



**PURISTIC  
FUNCTIONAL  
AWESOME**



- |   |                    |              |
|---|--------------------|--------------|
| 7 | <b>Blade 20 cm</b> | Weight 207 g |
| 8 | <b>Blade 20 cm</b> | Weight 197 g |
| 9 | <b>Blade 23 cm</b> | Weight 205 g |

7 **Chef's Knife** TMK-0706



8 **Chef's Knife** TMK-0770



9 **Bread Knife** TMK-0705

with serrated edge patented by KAI



**NEW**

**3 BLADE SHAPES**

**CATEGORY** Premium Series

**PRODUCTION** Handmade

**ROCKWELL HARDNESS** 60-62 (±1) HRC

**HANDLE** Pakkawood

**BLADE** 3-layered VGXeos Steel  
Made in Japan

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# SEKI MAGOROKU KANAME

## Satin Finish

The Kaname Series is part of our premium brand Seki Magoroku and technically belongs to the product family of 3-layered steel knives. That family, along with our entire Damascus knife range, represents our high-quality premium class.

The elaborate three-layered blade with satin finish and highly polished cutting edge completes the overall elegant look of the knife and ensures excellent functionality and sharpness. The Kiritsuke form is characterized by a tapered design, with a striking notch at the rear end of the blade which also ensures a comfortable and safe handling. Kiritsuke are all-rounders in the kitchen, but the three different blade sizes of the Kaname series also allow you to use these knives for different purposes and are therefore a fantastic partner in the preparation of demanding dishes and delicate ingredients.

## Material

At the core, the blades of the Kaname are made of an extremely hard VGXeos steel with a hardness of 60-62 ( $\pm 1$ ) HRC, which is itself sheathed in two layers of stainless steel. This special manufacturing method creates a thin cutting edge of excellent and long-lasting sharpness that reduces food resistance during use and ensures smooth and precise cuts.

We gathered feedback and the experience of kitchen professionals and end users to create the best possible design of the handle. The result is an intricately handcrafted black-grained pakka wood handle with a seamless transition from handle to bolster. Its octagonal, ergonomic shape offers good control when cutting, while the knife lies securely and comfortably in the hand.



- 1 **Blade 12 cm** Weight 78g
- 2 **Blade 15 cm** Weight 134g
- 3 **Blade 19,5 cm** Weight 160g

1 **Kiritsuke** AE-5500



2 **Kiritsuke** AE-5501



3 **Kiritsuke** AE-5502

**WORK OF ART  
TRADITIONAL  
EXTREME**







**6 BLADE SHAPES**

**CATEGORY** Premium Series

**PRODUCTION** Handmade

**ROCKWELL HARDNESS** 56/61 (±1) HRC

**HANDLE** Pakkawood

**BLADE** SUS420J2 / VG 10 steel  
Made in Japan



reddot award 2013  
winner

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# SEKI MAGOROKU COMPOSITE

## Dynamic Ease

Having received the Red Dot Design Award 2013, the Seki Magoroku Composite Series is the symbol of KAI contemporary design expertise. The series combines dynamism and lightness:

the composite blade comprises two different steel grades, laminated and bonded using copper solder. This results in a stunning flash of copper running along its length. The resulting appearance is impressive and turns the blade into a highlight of hightech engineering. In combination with the pale wooden handle, the series appears futuristic, light, and sophisticated. Beyond that, the knives ensure ultimate sharpness and an extraordinary overall performance.

## Material

The blade combines different textures and grades of steel: the chamfered, polished bolster merges into the satined rounded blade back made of SUS420J2 steel and flows into a cutting edge made of especially hard VG 10 steel. The double-bevel blades combine a minimalistic aesthetic with high edge retention and corrosion resistance.

The fair, cross-grained pakkawood handle is seamlessly attached to the integrated tang, which is suitable for both left- and right-handed users due to its symmetrical shape. The handle is slim and light, giving it rather top-heavy and dynamic handling characteristics. The seamless transition from handle to polished bolster enables the comfortable and easy holding of the blade between thumb and forefinger.



## ESTHETIC CONTEMPORARY LIGHT



1 **Paring Knife** MGC-0400

- 1 **Blade 9 cm** Weight 62g
- 2 **Blade 15 cm** Weight 77g
- 3 **Blade 16,5 cm** Weight 166g



2 **Utility Knife** MGC-0401



3 **Santoku** MGC-0402



4 **Chef's Knife** MGC-0406



5 **Bread Knife** MGC-0405

with serrated edge patented by KAI



6 **Nakiri** MGC-0428



- 4 **Blade 20 cm** Weight 173g
- 5 **Blade 23 cm** Weight 148g
- 6 **Blade 16,5 cm** Weight 185g



**11 BLADE SHAPES**

**CATEGORY** Comfort Series

**PRODUCTION** Handmade

**ROCKWELL HARDNESS** 57 (±1) HRC

**HANDLE** Pakkawood

**BLADE** 1K6 stainless steel  
Made in Japan

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# SEKI MAGOROKU RED WOOD

## Traditional shape

Seki Magoroku Redwood is a series of kitchen knives with a robust stainless steel quality and typically Japanese features. With its highly polished blades, the series includes single and double bevel blades that share the common denominators of stable and well-balanced functionality as well as sharpness. The design combines a minimalist basic form with traditional Japanese aesthetics.

## Material

The blades of the Seki Magoroku Redwood Series are made of a carbon 1K6 stainless steel with a hardness of 57 ( $\pm 1$ ) HRC. The single and the double bevel blade shape convince with long-lasting edge retention and excellent sharpness. The traditional single-sided grinding of Japanese blades minimises friction between the blade and the cut material, enabling particularly precise cuts, for the preparation of sushi, for instance.

The handle with its traditional chestnut shape is made of pakkawood. High-quality resins added to the wood make the material exceptionally resilient and moisture-resistant. The handle narrows down towards the blade and sits comfortably in the hand. Handle and blade are inserted into each other and firmly connected by a shiny black plastic ferrule.



- 1 **Blade 10 cm** Weight 66 g
- 2 **Blade 15 cm** Weight 78 g
- 3 **Blade 17 cm** Weight 140 g

1 **Paring Knife** MGR-0100P



2 **Utility Knife** MGR-0150U



3 **Santoku** MGR-0170S



# CLASSIC MINIMALISTIC BALANCED

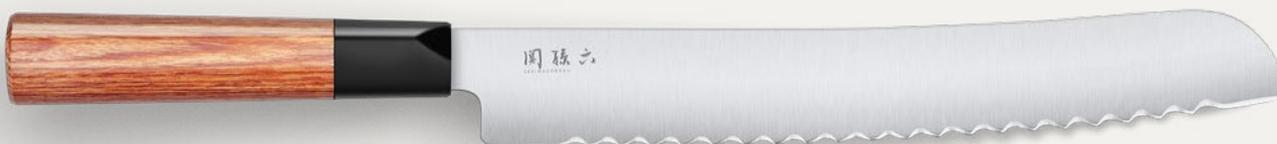


4 **Chef's Knife** MGR-0150C

- 4 **Blade 15 cm** Weight 121g
- 5 **Blade 20 cm** Weight 157g
- 6 **Blade 22,5 cm** Weight 152g
- 7 **Blade 20 cm** Weight 122g

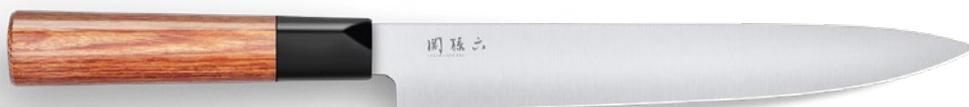


5 **Chef's Knife** MGR-0200C



6 **Bread Knife** MGR-0225B

with serrated edge patented by KAI

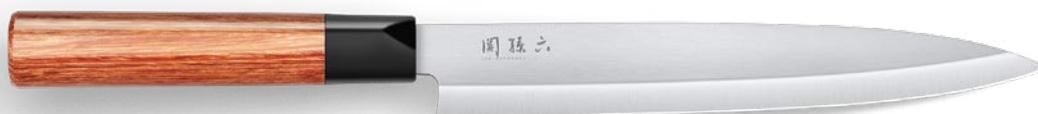


7 **Slicing Knife** MGR-0200L

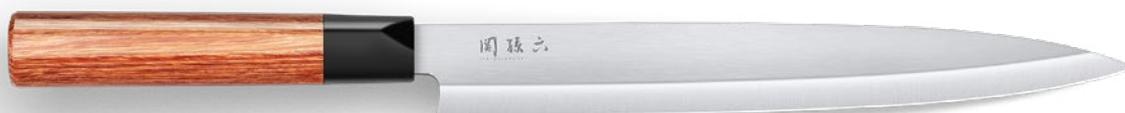
8	<b>Blade 17 cm</b>	Weight 196 g
9	<b>Blade 21 cm</b>	Weight 118 g
10	<b>Blade 24 cm</b>	Weight 122 g
11	<b>Blade 15,5 cm</b>	Weight 243 g



8 **Usuba** MGR-0165U



9 **Yanagiba** MGR-0210Y



10 **Yanagiba** MGR-0240Y



11 **Deba** MGR-0155D





**14 BLADE SHAPES**

**CATEGORY** Professional Series

**PRODUCTION** Industrially made

**ROCKWELL HARDNESS** 56 (±1) HRC

**HANDLE** 18-8 stainless steel

**BLADE** 5CR15MoV steel  
Made in Japan

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# SEKI MAGOROKU SHOSO

## All Stainless Steel Knife

With their sober and elegant stainless steel look, Seki Magoroku Shoso knives are a real gem in the kitchen. Forged of stainless steel, these knives are sharpened and honed with great technical skill. The result is blades with the kind of perfect sharpness, robustness and durability that is ideal for daily use in the kitchen.

The ergonomic handle with its distinctive diamond pattern forms a seamless transition with the beautifully shaped, satin-finished blade. These kitchen knives are made entirely of stainless steel and ensure pleasantly easy, secure handling and optimum hygiene.

## Material

The Shoso blade is forged from 5CR15MoV stainless steel with a hardness of 56 ( $\pm 1$ ) HRC, which guarantees a high and uniform level of hardness as well as long-lasting cutting durability. Their convex grind gives the knives a stable cutting edge - ideal for a clean and precise cut. The matt finish highlights the cool elegance of the knife.

The matt handle made of stainless 18-8 steel is particularly robust, and ensures professional handling thanks to its symmetrical elliptical shape. The integrated diamond pattern provides a secure and comfortable grip while cutting. The seamless transition from handle to blade emphasises the clearly defined lines of the knives.

# SHAPEFUL THOROUGH EXCELLENT



1 **Utility Knife** AB-5163



2 **Utility Knife** AB-5161

- 1 **Blade 12 cm** Weight 66g
- 2 **Blade 15 cm** Weight 78g



3 **Santoku** AB-5162



4 **Santoku** AB-5156



5 **Scalloped Santoku** AB-5157

- 3 **Blade 14 cm** Weight 130 g
- 4 **Blade 16,5 cm** Weight 136 g
- 5 **Blade 16,5 cm** Weight 134 g
- 6 **Blade 18 cm** Weight 133 g
- 7 **Blade 21 cm** Weight 149 g



6 **Chef's Knife** AB-5158



7 **Chef's Knife** AB-5159



8 **Chef's Knife** AB-5160



9 **Bread Knife** AB-5167

**NEW**



10 **Nakiri** AB-5168

**NEW**

- 8 **Blade 24 cm** Weight 167 g
- 9 **Blade 21 cm** Weight 135 g
- 10 **Blade 16,5 cm** Weight 155 g
- 11 **Blade 16,5 cm** Weight 200 g



11 **Chinese Chef's Knife** AB-5165



**NEW**



12 **Deba** AK-1132

**NEW**



13 **Yanagiba** AK-1134

**NEW**



14 **Yanagiba** AK-1135



S1 **Knife Set** 51S-300



S2 **Knife Set** 51S-310

12 **Blade 18 cm** Weight 250g

13 **Blade 21 cm** Weight 143g

14 **Blade 24 cm** Weight 150g

S1 **AB-5163 + AB-5161 + AB-5158**

S2 **AB-5163 + AB-5161 + AB-5156**



**9 BLADE SHAPES**

**CATEGORY** Professional Series

**PRODUCTION** Handmade

**ROCKWELL HARDNESS** 58 & 56 (±1) HRC

**HANDLE** Pakkawood & PP plastic

**BLADE** 8A solid & SUS420J2  
Made in Japan

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# SEKI MAGOROKU KINJU & HEKIJU

## Professional and Puristic

The kitchen knives in the Seki Magoroku Kinju and Hekiju series are particularly light in the hand and enable precise cutting. The 7 blades of the Kinju knives are suitable for right-handers, while the two blades of the Hekiju series are specially designed for left-handed users. The Kinju series includes four Kinju Deba knives and three Yanagiba filleting knives for raw meat and raw fish, available in different sizes. The Hekiju series includes a Deba and a Yanagiba. The Seki Magoroku Kinju and Hekiju kitchen knives make a strong impression with their high functionality and durability. The typical Japanese blade shape in combination with the simple, black handle creates a timeless, minimalist aesthetic.

## Material

Unique technologies are applied in producing the blade of the Seki Magoroku Kinju and Hekiju knife series, making it possible to create the demanding, pointed cutting edges of traditional Japanese kitchen knives. They are ground on one side, which guarantees an optimal and straight cut. Maximum blade sharpness is achieved by the highly precise processing of the cutting edge.

The handles of the Seki Magoroku Kinju and Hekiju series differ in shape and material. The hexagonal handle of Kinju knives is made of laminated, reinforced wood for a comfortable feel when cutting. The handle is extremely water-resistant, thanks to the use of high-quality natural wood which is treated by a special process. The handle of the Hekiju knife, developed for left-handers, is more rounded than that of the Kinju series and consists of a robust resin with leather-type embossing.



- 1 **Blade 18 cm** Weight 128g
- 2 **Blade 21 cm** Weight 139g
- 3 **Blade 24 cm** Weight 164g

1 **Yanagiba** AK-1104 [ Kinju ]



2 **Yanagiba** AK-1105 [ Kinju ]



3 **Yanagiba** AK-1106 [ Kinju ]



4 **Deba** AK-1100 [ Kinju ]



5 **Deba** AK-1101 [ Kinju ]



6 **Deba** AK-1102 [ Kinju ]



7 **Deba** AK-1103 [ Kinju ]

- 4 **Blade 10 cm**    Weight 99g
- 5 **Blade 15 cm**    Weight 252g
- 6 **Blade 16,5 cm**    Weight 283g
- 7 **Blade 18 cm**    Weight 301g
- 8 **Blade 15 cm**    Weight 138g
- 9 **Blade 21 cm**    Weight 97g

Left-hand model

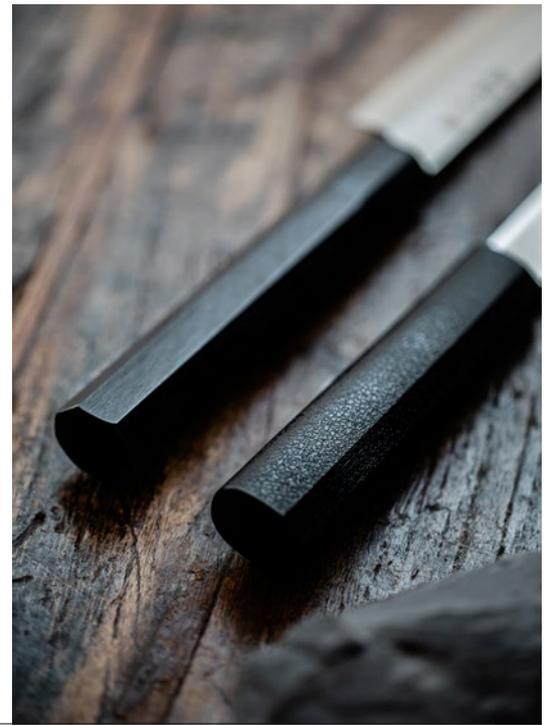


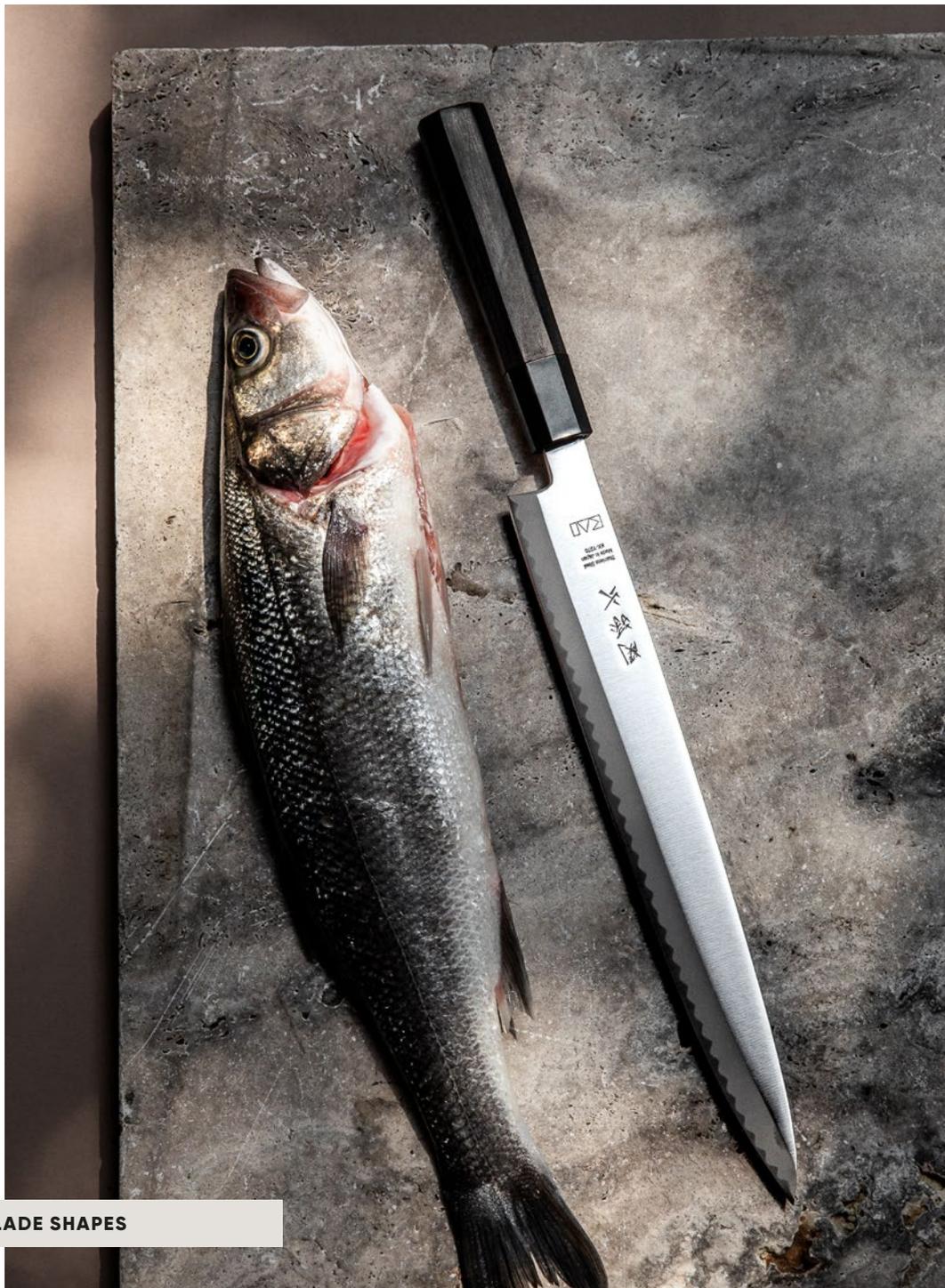
8 **Deba** AK-5073 [ Hekiju ]

Left-hand model



9 **Yanagiba** AK-5077 [ Hekiju ]





**2 BLADE SHAPES**

**CATEGORY** Professional Series

**PRODUCTION** Handmade

**ROCKWELL HARDNESS** 58 (±1) HRC

**HANDLE** Pakkawood

**BLADE** 8A solid  
Made in Japan

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# SEKI MAGOROKU KK YANAGIBA

## Sushi Master

The Seki Magoroku KK Yanagiba Japanese slicing knives are distinguished by their pure form and the octagonal, black matt handle made of pakkawood. The extremely long, slim blade shape enables wafer-thin, precise cuts - perfect for slicing fish. The Yanagiba's one-side bevelled blade is made of high carbon stainless steel and is decorated with a soft, wavy line as a satin finish. The KK series combines robust quality with simple functionality.



1 **Yanagiba** KK-0027



2 **Yanagiba** KK-0030



- 1 **Blade 27 cm** Weight 212g
- 2 **Blade 30 cm** Weight 231g

**PROFESSIONAL  
ARTISAN  
TRADITIONAL**





**17 BLADE SHAPES**

- CATEGORY** Comfort Series
- PRODUCTION** Industrially made
- ROCKWELL HARDNESS** 58 (±1) HRC
- HANDLE** PP plastic
- BLADE** 1K6 stainless steel  
Made in Japan

和寂  
WASABI



# WASABI BLACK

## Consistently Sharp

The Wasabi Black Series can trace its origins to Japanese communal kitchens. Thanks to a successful combination of enduring functionality and sharpness, robust material quality, and a minimalistic design, the numerous blades of the series are intended for uncomplicated and continuous use. The series includes single and double bevel blade shapes and convinces with an impressive price-to-performance ratio. Lastly, the series owes its easy-care handling to the water-resistant plastic handle - the pleasant feel of which has been achieved through the addition of bamboo powder.

## Material

The polished blades of the Wasabi Black Series are made of newly developed corrosion-resistant 6A/1K6 steel with a hardness value of 58 ( $\pm 1$ ) HRC. The extensive range offers both double bevel blade shapes, as well as traditional Japanese single bevel blade shapes. The slightly arched back of the blade allows a secure grip during work, making it easier to make fine rocking movements, for example.

The matt black plastic grip is water resistant and thus particularly robust. Its oval or chestnut shape depends on the blade size and exhibits a pleasant, natural feel thanks to the addition of bamboo powder. The handle and stainless steel blade are permanently moulded together, ruling out the accumulation of dirt.



- 1 **Blade 10 cm** Weight 67 g
- 2 **Blade 15 cm** Weight 79 g
- 3 **Blade 16,5 cm** Weight 136 g

1 **Utility Knife** 6710P



2 **Utility Knife** 6715U



3 **Santoku** 6716S



- 4 **Blade 15 cm** Weight 126 g
- 5 **Blade 20 cm** Weight 149 g
- 6 **Blade 23 cm** Weight 223 g

4 **Chef's Knife** 6715C



5 **Chef's Knife** 6720C



6 **Chef's Knife** 6723C

**RESISTANT  
UNCOMPLICATED  
ACCOMPLISHED**





7 **Bread Knife** 6723B

with serrated edge patented by KAI



8 **Slicing Knife** 6723L



9 **Nakiri** 6716N



10 **Flexible Fillet Knife** 6761F



11 **Yanagiba** 6715Y

- 7 **Blade 23 cm** Weight 144 g
- 8 **Blade 23 cm** Weight 136 g
- 9 **Blade 16,5 cm** Weight 155 g
- 10 **Blade 18 cm** Weight 84 g
- 11 **Blade 15,5 cm** Weight 108 g



12 **Yanagiba** 6721Y

12 **Blade 21cm** Weight 129g

13 **Blade 24cm** Weight 142g



13 **Yanagiba** 6724Y



14 **Blade 10,5 cm** Weight 101g  
15 **Blade 15 cm** Weight 261g  
16 **Blade 21 cm** Weight 241g

14 **Deba** 6710D



15 **Deba** 6715D



16 **Deba** 6721D



S1 **Steak Knife Set** 67S-400



S4 **Knife Set** 67S-300



S5 **Knife Set** 67S-310



S2 **Knife Set** DM-0781EU67



S3 **Knife Set** DM-0781JP67

- S1 **2x 6711S**
- S2 **6710P + 6715U + 6716S + 6720C + 6723L**  
with KAI Knife Bag **DM-0781**
- S3 **6710P + 6715D + 6716N + 6716S + 6721Y**  
with KAI Knife Bag **DM-0781**
- S4 **6710P + 6715U + 6720C**
- S5 **6710P + 6715U + 6716S**



**1 BLADE SHAPE**

**CATEGORY** Kids Series  
**PRODUCTION** Industrially made  
**ROCKWELL HARDNESS** 58 (±1) HRC  
**HANDLE** PP plastic  
**BLADE** 420J2 stainless steel  
Made in Japan

  
reddot design award  
winner 2012



1 **Finger Protector** BB-0621



with Knife Bag

2 **Blade 11cm** Weight 215g

2 **Junior Kitchen Knife** TMJ-1000

# TIM MÄLZER JUNIOR

## For Our Little

In collaboration with Tim Mälzer, KAI has developed a special Junior chef's knife, designed to aid children aged 6 and older to handle knives safely when cooking collaboratively. Children imitate cutting intuitively with a kind of sawing movement. On this basis, the stainless steel blade of the Junior chef's knife has been equipped with a finely serrated edge, designed to minimize the amount of effort and risk of slipping during usage.

In addition to this, the blade has a rounded, blunt tip to further reduce risk of injury. Due to the non-slip and ergonomic plastic handle, the Junior chef's knife is safe in smaller hands. The Junior chef's knife comes with a flexible finger protector and a knife bag for maximum protection. The Tim Mälzer Junior chef's knife was awarded the Red Dot Design Award in 2012.



# OTHER PRODUCTS

As an extension of our chef's knife collection, you will find following additional topics: 1. **sharpening & care**, 2. **cutting boards & knife blocks**, 3. the everyday knives **Quotidien** by Michel BRAS, 4. **kitchen gadgets & accessories** and 5. our **KAI household scissors**.





# SHARPENING & CARE

To sharpen KAI knives in the traditional Japanese and therefore professional way, we recommend a number of specific ceramic-bonded whetstones. Moreover, the range also offers electronic grinders, as well as care accessories and blade protectors.

- 1 **Grain 2000** 23,8 x 9,3 x 5 cm
- 2 **Grain 4000** 23,8 x 9,3 x 5 cm
- 3 **Grain 8000** 23,8 x 9,3 x 5 cm
- 4 **Grain 1000/4000** 23,8 x 9,3 x 5 cm

**NEW**

with Protection Sleeve



1 **Seki Magoroku Whetstone** AP-0331

**NEW**

with Protection Sleeve



2 **Seki Magoroku Whetstone** AP-0332

**NEW**

with Protection Sleeve



3 **Seki Magoroku Whetstone** AP-0333

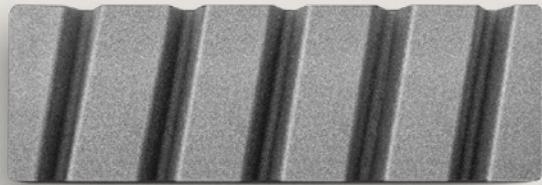
**NEW**

with Protection Sleeve



4 **Seki Magoroku Combination Whetstone** AP-0334

**NEW**



5 **Seki Magoroku Flattening Stone** AP-0335

- 5 17 x 5,5 x 3 cm
- 6 **Grain comparable with 3000**  
25,2 x 9,4 x 3,5 cm

The surface of the diamond grindstone AP-0306 corresponds to a grain size of approximately 3000 compared to conventional grindstones and is suitable for grinding out small damages on the cutting edge due to its particularly abrasive effect.



6 **Diamond Grindstone** AP-0306



- 7 **Grain 1000/4000** 21 x 7 x 3 cm
- 8 **Grain 300/1000** 18,4 x 6,2 x 2,8 cm
- 9 **Grain 800** 18,5 x 6,4 x 2 cm
- 10 **Grain 3000** 18,5 x 6,4 x 2 cm
- 11 **Grain 400/1000** 25,2 x 9,4 x 5 cm
- 12 **Grain 3000/6000** 25,2 x 9,4 x 5 cm
- 13 **Grain 3000** 18,5 x 6,4 x 2 cm

with reservoir



10 **Whetstone** AP-0304

with reservoir

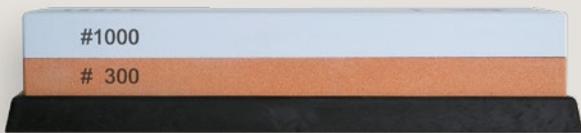


11 **Combination Whetstone** AP-0305



7 **Shun Combination Whetstone** DM-0400

with reservoir



8 **Shun Combination Whetstone** DM-0708



12 **Combination Whetstone** AP-0316



9 **Whetstone** WS-0800



13 **Whetstone** WS-3000



for symmetrical blades



14 **Sharpening Aid** AP-0327

14 **Nylon** 10 x 1,6 cm, blade height of at least 3,5 cm

- 15 **AP-118 + APF-118**
- 16 **for finest polishing**
- 17 **for finest polishing**
- 18 **with ceramic grinding unit**  
13,8 x 11,1 x 10,5 cm, 875 g  
220-240 Volt / 50 Hz, 60 Watts
- 19 **for the basic sharpening**
- 20 **for the basic sharpening**

The two whetstone pairs, situated one-behind-the-other, reduce two working steps to one. The first, coarser pair brings the dull edge back into shape. The second, finer whetstone pair lends the cutting edge a clean finish.



19 **Electrical Knife Sharpener** AP-118



polishing unit included



16 **Electrical Knife Sharpener Set** AP-118S



17 **Polishing Unit for AP-118** APF-118



20 **Replacement Unit for AP-118** APR-118



18 **Polishing Unit for AP-118** APF-118-A



21 **Replacement Unit for AP-118** APR-118-A



- 21 **Plastic** 13,8 x 5,1 x 5,7 cm,  
Diamond grinding stones 270 (4x),  
Ceramic grinding wheels 150 (2x),  
Ceramic sharpening rods 1000 (2x)
- 22 **Plastic** 12 x 4,8 x 5 cm,  
Diamond grinding stones 270 (2x),  
Ceramic grinding wheels 150 (2x),  
Ceramic sharpening rods 1000 (2x)
- 23 **Microfibre cloth** 40 x 40 cm  
**100% Japanese camellia oil** 100ml, food-safe
- 24 **Blade lengths up to max. 17 cm**
- 25 **Blade lengths up to max. 24 cm**
- 26 **Blade lengths up to max. 32 cm**
- 27 **Strop with Russian cow-hide leather, two-sided**  
Polishing surface: 20,5 x 4 cm  
**Polishing Cream with chromium oxide** (extremely fine)

for blades ground on both sides



21 **Seki Magoroku**  
**diamond and ceramic Sharpener** AP-0308

for blades ground on one side



22 **Seki Magoroku**  
**diamond and ceramic Sharpener** AP-0162



23 **Knife Care Kit** 425390000

magnetic



- 24 **Bladeguard, Size S** CK-S
- 25 **Bladeguard, Size M** CK-M
- 26 **Bladeguard, Size L** CK-L



27 **Strop Set** 410090001

# CUTTING BOARDS & KNIFE BLOCKS

Knife blocks and cutting boards provide an optimum addition to the entire range of KAI knives. The timeless product portfolio is handcrafted to the highest standard and represents ultimate quality and design.

Therefore, it is no surprise that high demands are made for the quality of the raw wood. Thus, the beauty and varied characteristics of the woods employed play as big a role in the production process as sustainability and environmental responsibility. The durability of the products matches the life cycles of the woods used, meaning the raw materials needed can grow back within the product's lifetime.



1 **Cutting Board** DM-0795



2 **Cutting Board** DM-0789

- 1 **Oak** 39 x 26,2 x 5,3 cm  
with non-slip rubber feet
- 2 **Oak** 39 x 26 x 3,6 cm  
with non-slip rubber feet

**Also in a set with 3 Shun Classic knives:**

DM-0700 + DM-0701 + DM-0702 (DM-0789DMSET1)

- 3 **Walnut** approx. 58 x 35-40 x 5 cm

limited to 200 pieces per year



3 **Cutting Board** DM-0809



- 4 **Japanese Cypress** 27,5 x 21,5 x 1 cm
- 5 **Japanese Cypress** 40,5 x 27,5 x 1,35 cm
- 6 **Japanese Cypress** 45,7 x 30,5 x 2 cm
- 7 **Plastic, black** 30 x 22 x 0,2 cm  
with measuring scale
- 8 **Plastic, black** 37 x 27 x 0,2 cm  
with measuring scale
- 9 **Japanese Cypress** 36 x 33 x 2,5 cm  
D-Type, backside with juice groove



- 4 **Shun Cutting Board Hinoki, Size S** DM-0814
- 5 **Shun Cutting Board Hinoki, Size M** DM-0816
- 6 **Shun Cutting Board Hinoki, Size L** DM-0817



- 7 **Flexible Cutting Mat, Size S** BZ-0042
- 8 **Flexible Cutting Mat, Size L** BZ-0043



- 9 **Shun reversible Cutting Board Hinoki** DM-0818



10 "Stonehenge" Knife Block STH-5



13 Knife Block DM-0805



14 Knife Block DM-0806



11 "Stonehenge" Knife Block STH-4



12 "Stonehenge" Knife Block STH-3

- 10 **Walnut/Stainless steel** 21 x 21 x 28-30 cm  
magnetic, for 10 knives
- 11 **Walnut/Granite** 21 x 21 x 28-30 cm  
magnetic, for 10 knives
- 12 **Oak/Stainless steel** 21 x 21 x 28-30 cm  
magnetic, for 10 knives
- 13 **Oak** 34 x 14 x 26,5 cm  
magnetic, for 6-8 knives
- 14 **Walnut** 34 x 14 x 26,5 cm  
magnetic, for 6-8 knives
- 15 **Oak** 26 x 17 x 25,3 cm  
magnetic, for 4 knives



15 Knife Block DM-0821



16 "Stonehenge" Knife Block STH-3.3



20 Magnetic Knife Holder DM-0800



21 Magnetic Knife Holder DM-0807



17 "Stonehenge" Knife Block STH-4.1



18 "Stonehenge" Knife Block STH-4.3

- 16 **Oak/Granite** 18 x 10 x 28-30 cm  
magnetic, for 4 knives
- 17 **Walnut/Stainless steel** 18 x 10 x 28-30 cm  
magnetic, for 4 knives
- 18 **Walnut/Granite** 18 x 10 x 28-30 cm  
magnetic, for 4 knives
- 19 **Oak/Granite** 31 x 18 x 34 cm  
two-sided magnetic, for 6-8 knives
- 20 **Oak** 39 x 6,5 x 3 cm
- 21 **Walnut** 39 x 6,5 x 3 cm
- 22 **Walnut/Granite** 31 x 18 x 34 cm  
two-sided magnetic, for 6-8 knives

360° rotation



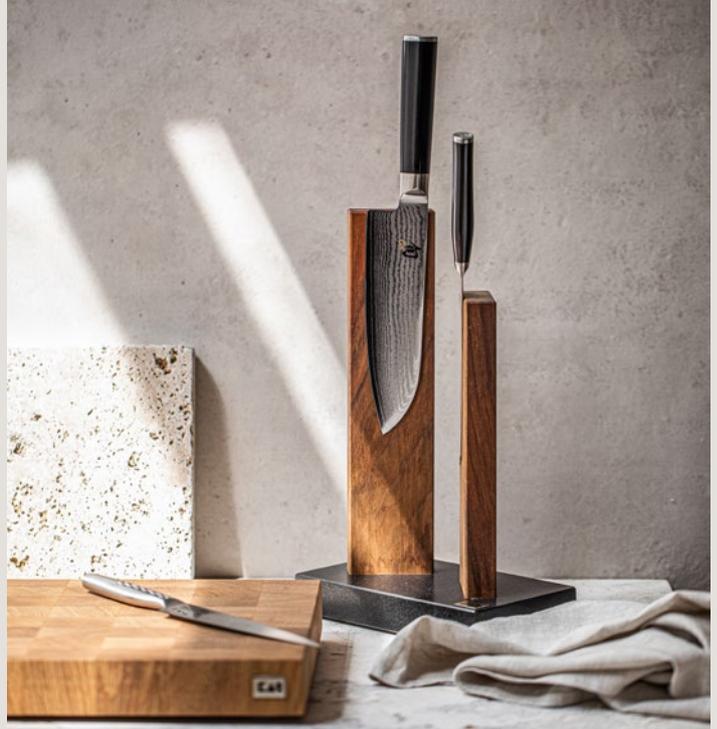
19 Knife Block, rotating DM-0794SB

360° rotation



22 Knife Block, rotating DM-0799

- 23 **Beech** 15,5 x 10 x 25 cm, for 5 knives
- 24 **Oak** 17 x 10 x 30 cm, for 5 knives
- 25 **Walnut** 31 x 18 x 34 cm  
dismountable, for 8 knives
- 26 **Oak** 31 x 18 x 34 cm  
dismountable, for 8 knives
- 27 **6600BN** + Wasabi **6710P** + **6715U** + **6716S** +  
**6720C** + **6716N** + **6710D** + **6715D** + **6724Y**  
dismountable, for 8 knives



23 **Cube Knife Block** DM-0819



25 **Knife Block** DM-0810



24 **C Knife Block** DM-0803



26 **Knife Block** 6600BN  
27 **Knife Block, equipped** 6799

# MICHEL BRAS QUOTIDIEN



The Quotidien knife series is a separate extension of the KAI Michel BRAS collection. As the name Quotidien (French for "everyday") suggests, these knives are designed for daily use in the kitchen. The series consists of three different knife sizes with titanium-coated all-purpose blades, which are characterised by consistent functionality and sharpness as well as robust material quality. Due to their light weight, they are particularly easy to handle.



1 **Paring Knife Quotidien No.1** BK-0025

- |   |                     |             |
|---|---------------------|-------------|
| 1 | <b>Blade 7,5 cm</b> | Weight 58 g |
| 2 | <b>Blade 12 cm</b>  | Weight 76 g |
| 3 | <b>Blade 15 cm</b>  | Weight 94 g |



2 **Utility Knife Quotidien No.2** BK-0026



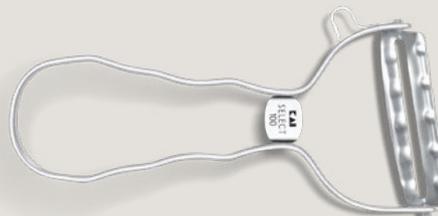
3 **Utility Knife Quotidien No.3** BK-0027

# KITCHEN AIDS & ACCESSORIES

Matching the character of our chef's knife series, KAI offers the perfect addition of selected kitchen tools and useful accessories for everyday use. The focus of the carefully selected items lays on shapely and straightforward auxiliary tools which are easy to use and have a well thought-out functionality. The entire range in high quality offers an ideal supplement when cooking and cutting.



2 **I-Peeler** DH-6001



3 **T-Peeler** DH-6000

- 1 **Stainless steel** Blade 9 cm / Handle 10 cm
- 2 **Stainless steel** Blade 5 cm / Handle 11 cm suitable for left- and right-handed users
- 3 **Stainless steel** Blade 5 cm / Handle 9 cm
- 4 **Stainless steel** Blade 9 cm / Handle 10 cm smooth cutting edge + Julienne cutter



1 **T-Peeler** DH-3107



4 **T-Peeler** DH-3301



5 **T-Peeler** BK-0204

can be used on both sides  
e.g. for ginger, wasabi, radish, garlic

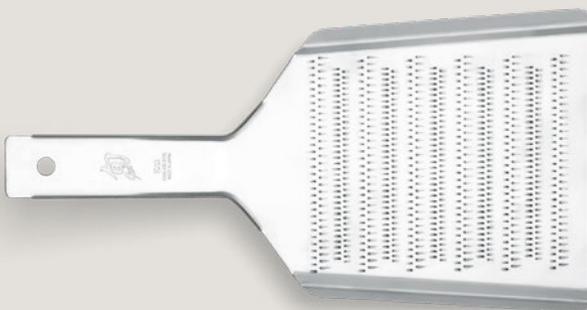


8 **I-Peeler** BK-0201

with plastic collecting cap



9 **Fish Scaler** DH-6006



6 **Shun Micro Grater** DM-0900



7 **Shun Fishbone Tongs** BC-0751

- 5 **Stainless steel/Plastic** Blade 5,7 cm / Handle 10,5 cm  
2x smooth blades, cutting heights 0,3 + 0,4 mm  
2x Julienne knives, cutting heights 1,85 + 3,5 mm
- 6 **Stainless steel** 27,5 x 14,3 cm, can be used on both sides
- 7 **Stainless steel** 13,9 x 2,1 x 2,3 cm
- 8 **Stainless steel/Plastic** Blade 4,2 cm / Handle 10,5 cm  
2x smooth blades, cutting heights 0,3 + 0,4 mm
- 9 **Stainless steel** Length 21,0 cm / Handle 12,5 cm



Suitable for e.g. hard cheese, chocolate, ginger, lemon zest, nutmeg and carrots.



10 **Fine Grater & Zester** PG-0001

Suitable for e.g. kohlrabi, carrots, cucumber, courgettes, potatoes and radishes.



12 **Julienne Grater** PG-0003

Suitable for e.g. courgettes, soft cheese, carrots, chocolate, hard cheese and coconut.



13 **Ribbon Grater** PG-0002

with wooden brush



11 **Julienne Grater, rough** DH-5705



14 **JANUS Grater, white** BP-0022

15 **JANUS Grater, black** BP-0021

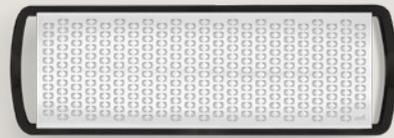
- 10 **Grey** Blade 13,5 x 3-5 cm / Handle 11 cm with Ichimatsu blade pattern
- 11 **Stainless steel/Plastic** 13,6 x 7 x 3,2 cm with collecting container
- 12 **Pink** Blade 13,5 x 3-5 cm / Handle 11 cm with Yabanemonyo blade pattern
- 13 **Green** Blade 13,5 x 3-5 cm / Handle 11 cm with Kanokoshibori blade pattern
- 14 **Stainless steel/Plastic** 23,3 x 11 x 5,5 cm with collecting container
- 15 **Stainless steel/Plastic** 23,3 x 11 x 5,5 cm with collecting container
- 16 **Stainless steel/Plastic** 10 x 4,4 cm 2 graters for ginger (fine) and wasabi (very fine), with collecting container



16 **Grater, fine/very fine** DH-5704

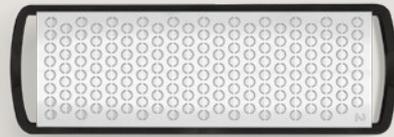


17 **Micro Grater** BK-0212

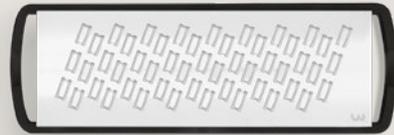


19 **Changeable Blade No.1, extra fine** BK-0214

- 17 **Stainless steel/Plastic**  
Grating surface 15,4 / Handle 11,5 cm
- 18 **Toolholder + BK-0214 + BK-0215 + BK-0216 + BK-0218 + BK-0219**
- 19 **Stainless steel/Plastic**  
Grating surface 15,4 cm
- 20 **Stainless steel/Plastic**  
Grating surface 15,4 cm
- 21 **Stainless steel/Plastic**  
Grating surface 15,4 cm<sup>1</sup>
- 22 **Stainless steel/Plastic**  
Grating surface 15,4 cm
- 23 **Stainless steel/Plastic**  
Grating surface 15,4 cm
- 24 **Stainless steel/Plastic**  
Grating surface 15,4 cm



20 **Changeable Blade No.2, fine** BK-0215



21 **Changeable Blade No.3, coarse** BK-0216



22 **Changeable Blade No.4, slicer** BK-0217



23 **Changeable Blade No.5, Julienne 2 mm** BK-0218



24 **Changeable Blade No.6, Julienne 1 mm** BK-0219



18 **Grater Set** BK-0221

# SHAPEFUL THOUGHT-OUT QUALITY



25 **Lemon Squeezer** DH-3018



27 **Mortar with wooden pestle** DH-3020



26 **Grapefruit Squeezer** DH-3017

- 25 **Porcelain** 14,3 x 12,8 x 5,1 cm  
non-slip due to silicone coating on bottom side
- 26 **Porcelain** 17 x 15,6 x 6,6 cm  
non-slip due to silicone coating on bottom side
- 27 **Porcelain/Beech** 10,2 x 6,2 cm



28 **DIRK Kitchen Scissor, black** BP-0023  
 29 **DIRK Kitchen Scissor, white** BP-0024

dismantling



32 **Kitchen Scissor** DH-6002

dismantling



30 **Kitchen Scissor, small** BK-0202

dismantling



33 **Shun Herbs Scissor** DM-7100

with nutcracker,  
dismantling



31 **Kitchen Scissor, large** BK-0203

- 28 **Size 21 cm** Blade 8 cm, with handy blade sheath
- 29 **Size 21 cm** Blade 8 cm, with handy blade sheath
- 30 **Size 20 cm** Blade 7 cm
- 31 **Size 23 cm** Blade 8,5 cm
- 32 **Size 21,5 cm** Blade 7,5 cm with microserration
- 33 **Size 19 cm** Blade 5 cm



dismountable / 9 levels adjustable



reddot winner 2021

34 **Spice / Herb Mill "Le Moulin"** BK-0220

32 **Blade 12 cm** Handle 11,5 cm  
with plastic sheath

33 **Blade 9 cm** Handle 9,5 cm  
with sheath

34 **Stainless steel/Plastic** 5,5 x 18 cm



32 **Fruit Knife with plastic sheath** DH-3014



33 **KAI Fruit Knife with sheath** DH-3002



35 **Shun Knife Bag, large** DM-0780



37 **KAI Knife Bag, small** DM-0781

35 **Closed** 50 x 27 x 10 cm  
**Open** 102 x 49 cm  
 for 9 large and 8 small knives

36 **Cotton/Polyester**  
 various sizes

37 **Closed** 46 x 16 x 7 cm  
**Open** 46 x 47 cm  
 for 4 large and 3 small knives

38 **Viscose**  
 adjustable neck strap, waist loop for tying

39 **Cotton/Polyester**  
 adjustable neck strap, waist loop for tying

40 **Cotton** ladies or men  
 various sizes



38 **Shun Classic Edition Apron, black** 457500600

39 **Tim Mälzer Edition Apron, grey** 467500000



36 **Shun Chef's Coat**



40 **Shun Polo Shirt**

ladies or men

# HOUSEHOLD SCISSORS

- 1 **Size 205 mm**
- 2 **Size 230 mm**

## 7000

The professional scissor blades are made of particularly hard stainless steel (AUS-8A) with a hardness value of 58 ( $\pm 1$ ) HRC. The scissors feature an entirely matt surface with black PU grip plates. The patented "Duplex Interlock" adjustment screw ensures a consistent tension setting.



1 **Shear** 7205



2 **Shear** 7230



- 3 Size 250 mm
- 4 Size 250 mm
- 5 Size 250 mm
- 6 Size 250 mm
- 7 Size 240 mm

also as left-hand model



- 3 Shear 7250
- 4 Shear 7250L Left-hand model
- 5 Shear with Serrated Blade 7250SE



- 6 Shear Slim-Light 7250SL



- 7 Aramid Shear with micro serrated blade 7240AS



8 **Shear** 7280

9 **Shear with Serrated Blade** 7280SE



10 **Shear** 7300

## 1000

The blades of the 1000 series are made of solid, corrosion resistant SUS420J2 stainless steel and have a hardness of 50 ( $\pm 1$ ) HRC. The black and gray scissor handles are made of two different plastics. The dimensionally stable elastomer of the ergonomically designed handles ensures extremely comfortable and safe handling.



11 **Embroidery scissors** 1140ST

8 **Size 280 mm**

9 **Size 280 mm**

10 **Size 300 mm**

11 **Size 140 mm**

12 **Size 165 mm**



12 **Sewing scissors** 1165ST



13 **Textile scissors** 1220ST



14 **Tailoring scissors** 1230ST

13 **Size 220 mm**

14 **Size 230 mm**

**PRECISE  
UNIVERSAL  
CONVENIENT**



# V5000

The V5000 Series was developed specifically for general domestic use. The scissor blades are fashioned from stainless steel (NSSW-2) with a hardness of 56 ( $\pm 1$ ) HRC. The scissor blades feature a satin finish. The adjustment screw made of stainless steel ensures perfect tension setting. The ergonomic handle, which is available in two colours per model, is made of a rigid elastomer, and therefore fits the hand comfortably and securely.

15 **Size 135 mm**

16 **Size 135 mm**

17 **Size 165 mm**

18 **Size 165 mm**

19 **Size 210 mm**

20 **Size 210 mm**



15 **Scissor with Blade Guard, blue** V5135B

16 **Scissor with Blade Guard, pink** V5135P



17 **Scissor with Blade Guard, blue** V5165B

18 **Scissor with Blade Guard, pink** V5165P



19 **Scissor with Blade Guard, blue** V5210B

20 **Scissor with Blade Guard, pink** V5210P

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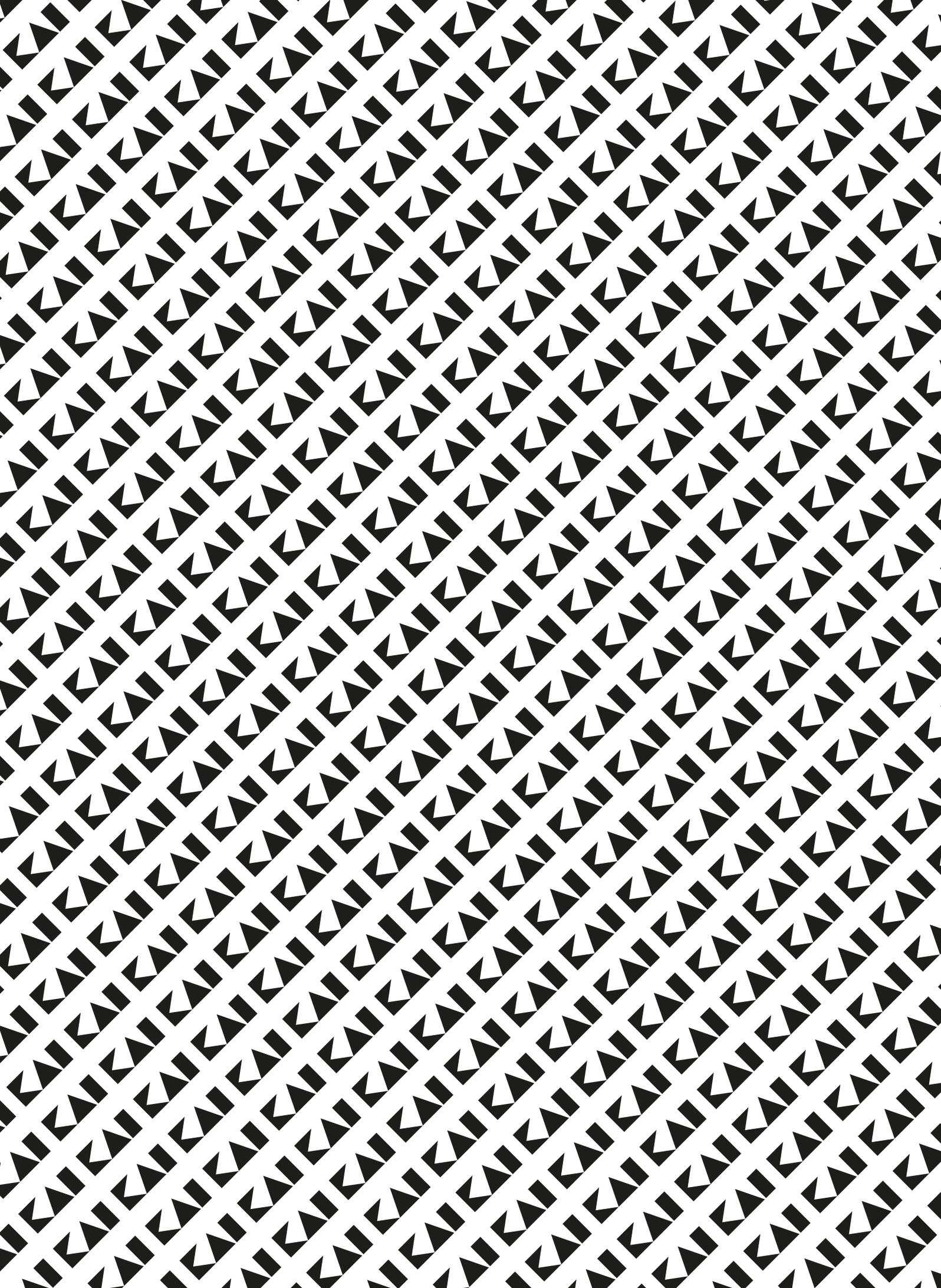
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