



New range of knives with striking aesthetics: Seki Magoroku KANAME by KAI presented with Red Dot Award



The **KANAME** knife range featuring three Kiritsuke blades will be released this year within the Seki Magoroku premium brand by **KAI**. In the significant curvature of the blade and handle, for example, the range of knives reflects a reinterpretation of traditional Japanese aesthetics. The extraordinary quality of its design has now been recognised with the international **Red Dot Award: Product Design 2023**.

Each year, an independent and international jury of experts reviews several thousand products submitted from all over the world. Following the motto: 'In search of good design and innovation', in 2023 the roughly 50-member jury is selecting products that offer the appeal of outstanding design. The focus is on aesthetic excellence but also on evaluation criteria such as ergonomics, functionality, durability or degree of innovation. Products with impressively high-quality designs are recognised with the prestigious Red Dot Award: Product Design.

The Seki Magoroku knife range combines innovative technology and traditional craftsmanship with the highest quality and extraordinary design. These qualities are presented, for example, in the efficient way the blade transfers force, and in the functional and appealing look of a katana (Japanese sword). At their core, the blades are made of an extremely hard VGXeos steel with a hardness of 60-62 (± 1) HRC, sheathed in two layers of stainless steel. This special manufacturing method creates a thin cutting edge that reduces resistance during use. This achieves excellent and long-lasting sharpness and promotes while filigree, smooth and precise cuts. The elaborately crafted 3-layer blade with satin finish and highly polished cutting edge completes the elegant overall look of the knives while ensuring outstanding functionality and sharpness.

The Kiritsuke contours of the three knives, with blade lengths of 12.0 cm (AE-5500), 15.0 cm (AE-5501) and 19.5 cm (AE-5502), is characterized by a tapered shape. The striking notch at the rear end of the blade also ensures a comfortable and safe handling of the knife. The elaborately handcrafted, black-grained handle of pakka wood creates a seamless transition from handle to bolster. The handle's octagonal, ergonomic contours offer good control when cutting, while the knife lies securely and comfortably in the hand.

Recognition with the 'Red Dot' underscores the outstanding design quality and innovativeness of the Seki Magoroku Kaname range of knives by KAI.



About KAI:

For more than 115 years, the KAI company has been producing cutlery according to the traditions of the legendary samurai of old Japan. The desire to preserve ancient traditions while combining them with innovative technologies is not a contradiction; rather, it forms the basis for new products that honour Japanese blacksmithing while meeting the spirit of the times and the demands of modern life. With the highest standards for quality, the mission at KAI is to produce special knives for daily use. Created from natural resources, shaped and designed according to the expertise of the ancient blacksmithing art of the samurai, KAI products epitomise Japanese craftsmanship carried out with utmost precision.

www.kai-europe.com



Kiritsuke AE-5502



Kiritsuke AE-5501



Kiritsuke AE-5500

P R E S S C O N T A C T

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