



Effortless kitchen mastery – KAI adds five new kitchen utensils to the "Select 100" Series



Mood image Select 100-Series

Beyond sharp knives, a discerning kitchen demands first-class equipment that elevates food preparation from a chore to effortless joy. Enhance your everyday cooking with essential kitchen utensils from KAI's "Select 100" collection. This line unifies efficient design and elegant kitchen aids that impress with their quality, effortless handling and sophisticated functionality. The "Select 100" Series has now been expanded to include a flat whisk, a slim whisk and a small whisk, augmented by a small stainless steel grater and a wooden brush.

Not all whisks are created equal. This is why KAI is proud to announce three new variations to its range. The **flat whisk DH-3119 (RRP 11.90 € incl. VAT)** has a spoon-shaped, flat design. This allows the whisk to be used in a variety of different ways: the unique flat configuration of the metal loops sets this whisk apart. It reaches every corner of your bowl without snagging or leaving lumps in its wake. And makes whisking sauces, blending ingredients, or gently incorporating light elements like whipped cream or egg white meringue completely effortless. The spoon-shaped head of the flat whisk makes it easy for scooping dumplings, eggs, and more out of hot water.

The two further models are the **slim whisk DH-3144 (RRP 14.50 € incl. VAT)** and the **small whisk DH-3118 (RRP 11.50 € incl. VAT)**. Both boast the unique Chasen form. This design draws inspiration from the curved tines of traditional Japanese bamboo whisks, used to aerate and blend the green tea powder matcha into a frothy layer in the teacup. Each whisk in this special design features individual, rounded wire prongs that elegantly form an arc. What sets this whisk apart is its unique design where the individual strands do not criss-cross unlike the wires on conventional whisks. This clever design makes for effortless mixing in beakers, bowls, and any vessel you choose, with little of the mixture ever getting trapped in the whisk, and no mess building up.

The **KAI small stainless steel grater DH-8037 (RRP 9.90 € incl. VAT)** packs a punch with its ultra-sharp teeth, designed to finely grate ginger, garlic, or even fresh wasabi into a smooth, paste-like consistency. This grater is also ideal for grating lemons or oranges. Thanks to the raised sides and enclosed surface, your freshly grated ingredients glide effortlessly from the grater onto your plate or into your pot.

All three whisks and the small grater are made of stainless steel for easy cleaning. And all three are dishwasher-proof.

Another pocket-sized kitchen tool is the handy **wooden brush DH-8038 (RRP 4.50 € incl. VAT)**. This handy helper pairs perfectly with KAI fine graters, gently sweeping away grated ingredients. Simply rinse the brush under running water after use. This makes sure that the brush material lastingly retains its softness and elasticity.

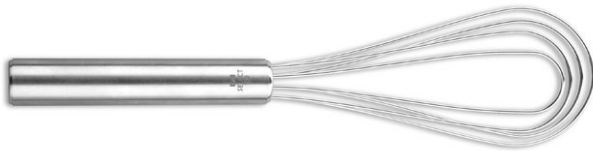
The new kitchen utensils in the KAI "Select 100" Series will be available from May 2024.



About KAI:

For over 115 years, the KAI company has been producing cutlery in the tradition of the legendary samurai of ancient Japan. The desire to preserve ancient traditions and combine them with innovative techniques is not a contradiction but forms the basis for new products that honour the Japanese art of forging while meeting modern demands. With the highest quality standards, KAI has made it its mission to produce special knives for everyday use. Made from natural resources, shaped and designed according to the expertise of the ancient Samurai blacksmithing art, KAI products are a symbol of Japanese craftsmanship made with the highest precision.

www.kai-europe.com



flat whisk DH-3119



slim whisk DH-3144



small whisk DH-3118



small stainless steel grater DH-8037



wooden brush DH-8038

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

Birte Oppitz-Angeles
PR Managerin @[hereandnowstudios](https://www.hereandnowstudios.com)

HEREANDNOW Studio
Erkrather Str. 234c, 40233 Düsseldorf
DE +49 211 9241 7701, smile@han.studio
www.hereandnow.studio