



Kitchen helpers that are kind to blades and beautiful to the eye – Shun Hinoki cutting boards from KAI in new shape and size



Mood image Shun Hinoki cutting boards

The sharpest and best knives require a worthy cutting surface to perform at their peak. That's why **Shun Hinoki cutting boards** go beyond effortless food preparation: they actively protect your blades, preserving their sharpness for longer. To live up to these expectations, the product range from Japanese cutlery manufacturer **KAI** also features premium quality cutting boards, which has been expanded to include two brand new oval models in two sizes. The beautifully shaped Hinoki cutting boards are ideal helpers for preparing food in the kitchen. At the same time, the special Hinoki wood has natural antibacterial properties.

The two new Shun Hinoki cutting boards are available in **size M DM-0812 (dimensions approx. 32.0 x 22.5 x 2.0 cm; RRP 89.00 € incl. VAT)** and **size L DM-0813 (dimensions approx. 41.0 x 31.5 x 2.0 cm - measured at the widest and longest point; RRP 125.00 € incl. VAT)**.

The wood used comes from the Japanese cypress Hinoki, which gives its name to KAI's premium-quality boards. In Japan, this pleasantly fragrant wood is used not only to make kitchen utensils, but also to build temples and shrines, and to make counters in high-end sushi restaurants. The medium-soft wood is gentle on blades, helping to keep knives sharp for longer. It has natural antibacterial and antimicrobial properties – a hygienic benefit when preparing food. It is also water-repellent.

After cleaning with a mild detergent, air drying is recommended to further prolong the life of Shun Hinoki cutting boards. Moistening the board before use will also help prevent staining.

KAI's Hinoki cutting boards offer well-designed, functional cutting bases combined with timeless aesthetics. They combine tradition, quality and design to bring your cutting and cooking experience to a new level.

The new KAI Shun Hinoki cutting boards are available now.



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



Hinoki cutting board M DM-0812



Hinoki cutting board L DM-0813

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

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