



The Lucky Number – as Limited Edition 2023 to the successful Shun Premier Tim Mälzer series

**NEW IN
2023**



13

SHUN PREMIER
TIM MÄLZER
THE LUCKY NUMBER
LIMITED EDITION

Mood image TDM **The Lucky Number** Limited Edition

KAI and **Tim Mälzer** are celebrating a special anniversary this year: Their cooperation has existed for 13 years. And since this number stands for luck in the home country of the Japanese cutlery manufacturer, it is duly celebrated with this highlight within the **Shun Premier Tim Mälzer series**: Limited to 5,555 pieces worldwide, "**The Lucky Number**" is equipped with a "Kiritsuke" blade shape in 15.0 cm length and a handle with a unique matt finish in this Shun series. Each knife also bears its own serial number engraved on the bolster of the handle, making it unique.

The blade shape Kiritsuke is characterised by a significantly pointed shape. This is predestined for filleting fish as well as dicing, portioning and cutting vegetables, meat and fish. The specific notch at the back of the blade promotes safe and comfortable handling of the knife. The blade of the anniversary knife also features the unmistakable hammered look (tsuchime) of the Shun Premier Tim Mälzer series and bears the exclusive 13 The Lucky Edition logo and Tim Mälzer's signature.

The anniversary knife is equipped with an ultra-matt, brown-grained handle made of pakka wood and thus differs from the shiny polished handles of the other knives in the TDM series. The pakka wood treated with selected resins is extremely supple, resilient, moisture-resistant and durable. The symmetrical shape makes the handle suitable for left- and right-handers and fits securely in the hand. A continuous tang also ensures an optimal balance between blade and handle.

At their core, Shun Premier Tim Mälzer blades are made of extremely hard VG Max steel with a hardness of 61 (±1) HRC, sheathed in 32 layers of Damascus steel. While the core steel provides the special sharpness and long-lasting edge retention, the different steel types achieve an extraordinary hardness and simultaneous elasticity of the cutters.

All blades in the series are divided into three different textures: In addition to the hammered surface from the back to the centre of the blade, they feature Shun's characteristic fine matt Damascus pattern and a highly polished precision edge. The blade, which is ground on both sides, is particularly light, enabling comfortable handling for a clean and precise cut.

The Lucky Number TDM-1784 (RRP 249.00 € incl. VAT) will be available from the 2nd half of 2023.



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

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