



New blade shapes for the Seki Magoroku Shoso Series



Mood image Seki Magoroku **Shoso** series

The knives of the **Seki Magoroku Shoso series** by **KAI** convince with a functional and elegant look as well as optimum sharpness, robustness and cutting edge retention. The portfolio of the series is now expanded by four blades to a total of 14 blade shapes that actively support creative and practical kitchen work. The four supplemented knife shapes include both a **Deba** with 18.0 cm and a **Nakiri** with 16.5 cm blade length as well as **two Yanagiba** with blade lengths of 21.0 and 24.0 cm.

The new blade shapes of the Shoso series support very different cutting tasks: The name **Nakiri (AB-5168; RRP 74.95 € incl. VAT)** says it all. Translated, the name of this traditional Japanese blade means "vegetable cutter". The wide, almost hatchet-shaped blade is predestined for effortless cutting as well as, for example, for finely slicing vegetables. The single-edged and wide blade of the **Deba AK-1132 (RRP 89.85 € incl. VAT)** is particularly sturdy and makes a strong partner in the kitchen. This blade knife can even cope with fish bones and small chicken bones.

The elongated, narrow shape and hollow-ground blade on one side of the **Yanagiba AK-1135 (RRP 89.95 € incl. VAT)** and **AK-1134 (RRP 79.95 € incl. VAT)**, on the other hand, are ideal for wafer-thin, clean and smooth cuts due to a long and dragging cutting motion. This advantage is ideal for sushi and sashimi preparation.

The all-round stainless steel look makes the knives in the Seki Magoroku Shoso series eye-catchers in any kitchen. The functional, elegant look is underlined by the diamond-patterned, matt-finished design of the handle, which merges seamlessly with the satin-finished blade.

All blades of the knife series are made of 5CR15MoV stainless steel with a hardness of 58 (± 1). This ensures uniform hardness with long-lasting edge retention. The knives are manufactured with a high technical effort, which makes them extremely robust and sharp - optimal for the daily challenges in the kitchen. The convex sharpening also gives the blades a stable cutting edge for a clean and precise cut. The ergonomic elliptical shape of the handle made of 18-8 stainless steel lies securely and comfortably in the hand.

The new blade shapes of the Seki Magoroku Shoso knife series will be available from summer 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



Yanagiba AK-1134



Deba AK-1132



Yanagiba AK-1135



Nakiri AK-5168

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

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