



Premium knife series gets a limited highlight KAI presents the exclusive Shun Classic Red



As part of its Christmas campaign, **KAI** offers exclusive gift sets and special knives. These are ideal gifts for cookery enthusiasts and those who want to become one. This year, KAI is presenting the new **Shun Classic Red** as a special highlight: the exclusive knife combines the proven qualities of the Shun Classic series with an elegant red-grained handle made of pakkawood and a Santoku blade. Limited to 3,000 pieces worldwide, each knife bears the respective serial number engraved on the bolster and is an attractive one-off.

The large Santoku blade of the KAI Shun Classic Red (DM-0717RD, RRP €279.00) has a length of 19 cm. The Santoku is a traditional Japanese blade shape and serves as a practical universal chef's knife for a variety of cutting tasks in the kitchen. The term 'Santoku' (三徳) literally means 'three virtues' and describes the excellent cutting properties that this blade shape has for meat, fish and vegetables.

The extremely sharp blades of the Shun series are made of a remarkably hard VG-MAX steel core with a hardness of 61 (±1) HRC and are sheathed in 32 layers of Damascus steel. This combination ensures a highly stable blade that is both hard and flexible, which favours a clean and precise cut. The blade, which is ground on both sides, is also particularly light, making it comfortable to cut with.

As with the regular knives in the Shun Classic series, the special red-grained handle of the Limited Edition Shun Classic Red is made from pakkawood. Treated with selected resins it is very durable and moisture-resistant. The traditional Japanese chestnut shape of the knife handle lies comfortably in the hand during cutting and provides a secure grip. A continuous tang ensures stability and balance between the blade and handle.



About KAI:

For over 115 years, KAI has been producing cutlery in the tradition of the legendary samurai of ancient Japan. The desire to preserve age-old traditions and combine them with innovative techniques is not a contradiction in terms, but forms the basis for new products that honour the Japanese art of blacksmithing while at the same time the spirit of the times and meet modern requirements. With the highest quality standards, KAI has set itself the task to produce special knives for everyday use. Created from natural resources, moulded, shaped and designed according to the expertise of the ancient art of samurai forging, KAI products symbolise Japanese craftsmanship made with the highest precision.

www.kai-europe.com

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