



Mälzer's Monster – The Tim Mälzer KAMAGATA Series by KAI Combines High Functionality with a Sleek, Minimalist Design



Mood image Tim Mälzer KAMAGATA

Cut. Create. Craft. Intense and excessive. Those who embrace creativity in the kitchen require reliable tools. In collaboration with **Tim Mälzer**, KAI has developed the versatile **KAMAGATA** series, featuring nine different blade shapes. The original blade shapes were designed by Tim Mälzer and are characterised by a distinctive curve, reminiscent of a sickle (Kamagata = sickle-shaped). The blend of high functionality and minimalist design makes these knives a pleasure to use, supporting any cutting challenge with ease.

The Tim Mälzer KAMAGATA series includes a **Paring Knife TMK-0700 (RRP €69.95 incl. VAT)**, a **Utility Knife TMK-0701 (RRP €79.95 incl. VAT)**, a **Slicing Knife TMK-0704 (RRP €94.95 incl. VAT)**, a **Bread Knife TMK-0705 (RRP €99.95 incl. VAT)**, and a **Hybrid Chef's Knife TMK-0770 (RRP €99.95 incl. VAT)**, all featuring the distinctive curved blade shape. Additionally, the series offers a **Paring Knife TMK-0700E (RRP €69.95 incl. VAT)**, a **Utility Knife TMK-0701E (RRP €79.95 incl. VAT)**, and a **Chef's Knife TMK-0706 (RRP €94.95 incl. VAT)**, each with a European blade shape. Completing the collection is the traditionally Japanese-style **Santoku knife TMK-0702 (RRP €94.95 incl. VAT)**. Together, these knives provide every cooking enthusiast with the ideal tool for creative culinary expression and preparation.

All blades in the series are forged from corrosion-resistant 4116 stainless steel, with a hardness of approximately 56 (±1) HRC. They also feature a satin finish and are embossed with Tim Mälzer's logo and signature. All blades feature an exceptionally sharp double-bevelled edge (except the bread knife, which has a highly effective serrated edge) for effortless slicing of ingredients.

The black, polished KAMAGATA knife handles are made from easy-care POM and provide a comfortable and secure grip. Due to their oval, symmetrical handle design, the knives are suitable for both left- and right-handed users. The well-balanced distribution between the handle and blade ensures that using the knives is both easy and comfortable.



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

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