



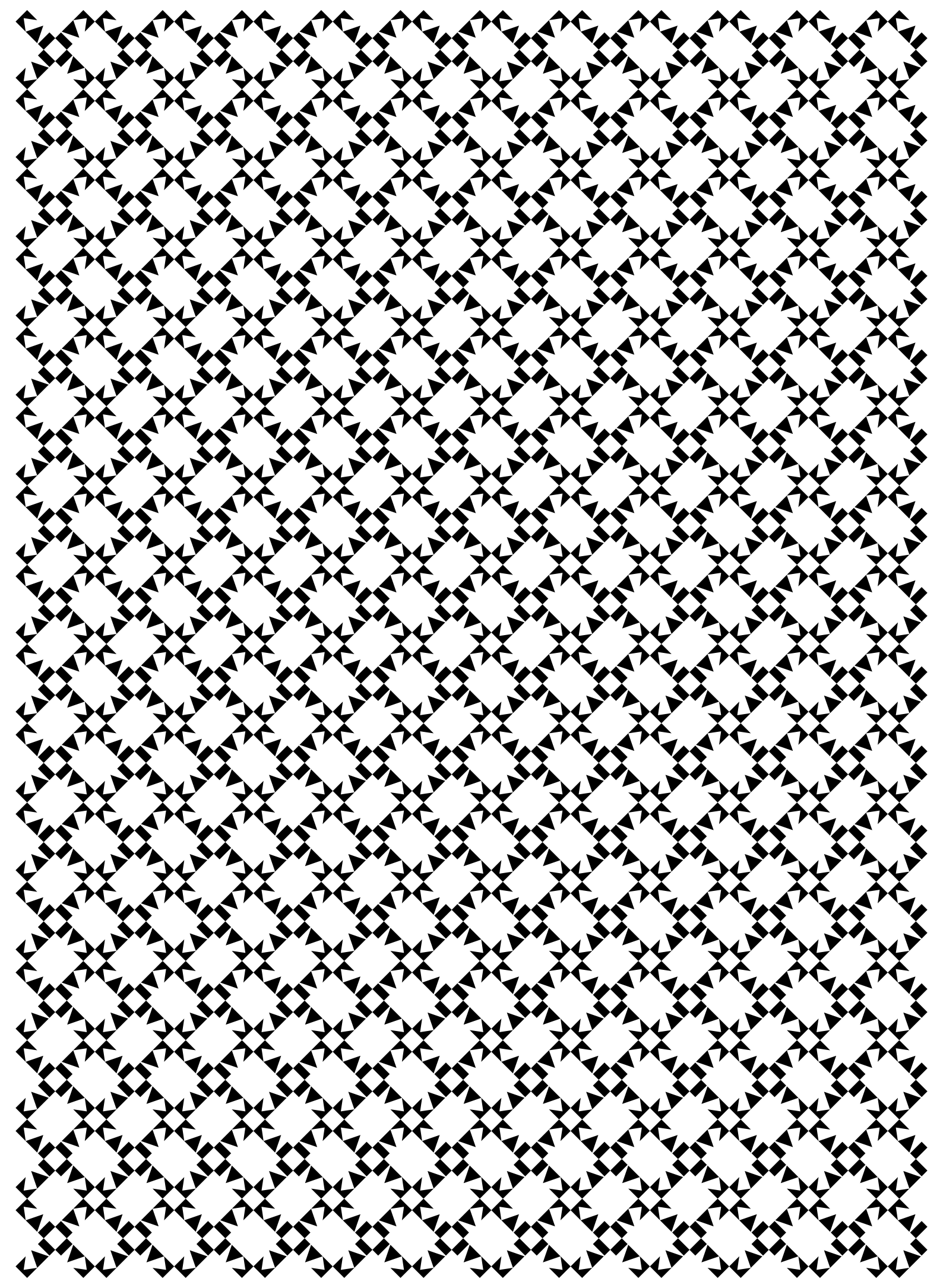
COLLECTION

KITCHEN KNIVES



2026/27

ARISEN FROM SAMURAI SWORD TRADITION



旬
SHUN

関

SEKI

孫

MAGO

六

ROKU

和寂

WASABI

FINE JAPANESE CRAFTSMANSHIP





Having started out in **1908 as a family business in the Japanese city of Seki**, now based in Tokyo KAI has developed into an international company. **For over 115 years, the KAI company has been producing cutlery according to the traditions of the legendary Samurai of ancient Japan.**

In the process, the desire to preserve ancient traditions and to combine them with innovative techniques represents no contradiction, but forms the basis for new products that honour Japanese blacksmithing while meeting modern demands.

With the highest quality standards, the mission of KAI is to produce special kitchen knives for daily use. Made from natural resources, shaped and formed according to the expertise of the ancient blacksmithing art of the samurai, KAI cooking knives epitomise Japanese craftsmanship carried out with the highest degree of precision. From the design to completion of each individual knife, the focus is on the development of an integrated and carefully-considered product.

SHUN PREMIER TIM MÄLZER



In a world of abundance, uniqueness becomes a conscious choice. With the new motif under the guiding principle "Stay Rare", we and Tim Mälzer once again reaffirm our shared values and set a clear focus on the future.

The new visual shows Tim Mälzer in front of a pine tree – a tree whose symbolism is deeply rooted in Japanese culture. In Japan, the pine stands for longevity, steadfastness and resilience. As an evergreen, it defies the seasons and embodies endurance, reliability and inner strength: values that are closely associated with Japanese craftsmanship.

This mindset is also reflected in the long-standing collaboration between KAI and Tim Mälzer, as well as in their joint knife series such as Shun Premier Tim Mälzer.

This premium range, featuring 12 different blade shapes, represents precise workmanship, exceptional sharpness and uncompromising quality. "Stay Rare" is more than a guiding principle; it is an attitude. KAI and Tim Mälzer stand for a spirit of innovation, curiosity and the determination to continuously refine what has already proven itself. For knives that are more than tools: reliable, sharp partners in the kitchen. And for a collaboration built on shared values and consistently carried forward.

This is how KAI and Tim Mälzer look ahead together: Stay true to yourself. Stay steadfast.

Stay unique – Stay Rare!





SEKIMAGOROKU ENSEI

The new Ensei series is part of the SEKIMAGOROKU brand. The combination of high-quality craftsmanship and a striking appearance reflects the importance of both functionality and aesthetics in the outstanding knives.

They are particularly eye-catching due to their distinctive blade patterning and gold-coloured bolster, both of which are inspired by the design of traditional katana from samurai culture.

The elegant design of the series incorporates several elements of traditional katana. For example, the bolster is inspired by the habaki, a type of metal collar at the transition between handle and blade on traditional samurai swords.

The blade design is based on one of the most beautiful manufacturing styles of Japanese katana, achieving an optimal balance between sharpness and aesthetic elegance with a unique pattern across the entire blade. This special pattern also creates small air pockets between the blade and the food being cut on KAI's modern kitchen knives – similar to a tsuchime (hammered) finish – allowing ingredients to release more easily during cutting.



NEW EDGE SHARPENING SYSTEM

The New Edge is equipped with two different sharpening units and a leather strop embedded with diamond particles.

While the two sharpening units are set into a body made of oiled oak wood, the leather strop is located on the underside of the sharpening device. Use is straightforward: in the first step, the knife blade is drawn several times through the guide marked "1. Step Grinding" and sharpened. The knife is then polished in the second guide, labelled "2. Step Polishing". During both the sharpening and polishing processes, the blade can be moved forwards and backwards to achieve quick results.

KITCHEN KNIFE SERIES



SHUN KAGEROU

The KAGEROU knife series is distinguished by the high-quality craftsmanship of first-class materials and the special technique of bonding two types of steel, giving the series its unique design.

- 16 **Shi Hou 5**
with 1 blade shape
- 18 **Shun Classic**
with 33 blade shapes
- 28 **Shun Classic White**
with 6 blade shapes
- 32 **Shun Pro Sho**
with 5 blade shapes
- 36 **Shun Kagerou**
with 7 blade shapes
- 40 **Shun Premier
Tim Mälzer**
with 13 blade shapes +
Limited Edition
- 46 **Shun Premier
Tim Mälzer Minamo**
with 3 blade shapes
- 50 **Shun Nagare Black**
with 6 blade shapes
- 54 **Shun Kohen
Anniversary**
with 2 blade shapes
- 56 **Michel BRAS**
with 10 blade shapes
- 60 **Michel BRAS Quotidien**
with 3 blade shapes
- 62 **SEKIMAGOROKU
Master Line Kaname**
with 3 blade shapes
- 66 **SEKIMAGOROKU
Composite**
with 5 blade shapes
- 70 **SEKIMAGOROKU
Ensei**
with 7 blade shapes
- 74 **SEKIMAGOROKU
Shoso**
with 15 blade shapes
- 80 **SEKIMAGOROKU
KK Yanagiba**
with 2 blade shapes
- 84 **SEKIMAGOROKU
Kinju & Hekiju**
with 9 blade shapes
- 88 **Tim Mälzer
Kamagata**
with 9 blade shapes
- 92 **Junior Kitchen Knife**
with 1 blade shape
- 94 **Wasabi Black**
with 17 blade shapes



MICHEL BRAS

The Michel BRAS knife series embodies the harmonious fusion of French haute cuisine and Japanese bladesmithing. Created through the collaboration between the multi-award-winning chef Michel Bras and KAI, the series combines exceptional aesthetics with uncompromising functionality.

OTHER PRODUCTS

104 **Sharpening & Care**
with 35 products

112 **Cutting Boards & Knife Blocks**
with 28 products

117 **Kitchen aids & Accessories**
with 47 products

126 **Scissors**
with 22 models



105

WHETSTONES

To sharpen KAI knives in the traditional Japanese and professional manner, we recommend our extensive range of sharpening products.



117

KITCHEN AIDS

The focus of the carefully selected items lies on shapely and straightforward auxiliary tools which are easy to use and have a well thought-out functionality. The entire range in high quality offers an ideal supplement when cooking and cutting.

CARE & INFO

- 12 **Japanese blade shapes**
- 13 **Material**
- 14 **Care instructions**

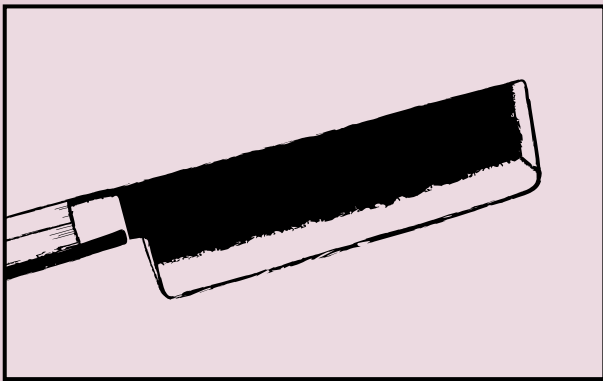
KITCHEN KNIFE SERIES

From the design to completion of each individual knife, the focus is on the development of an integrated and carefully-considered product.



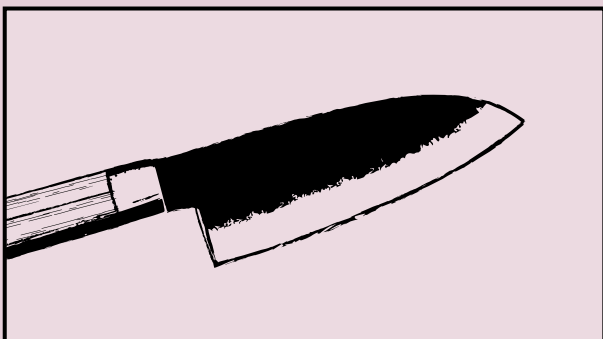


JAPANESE BLADE SHAPES



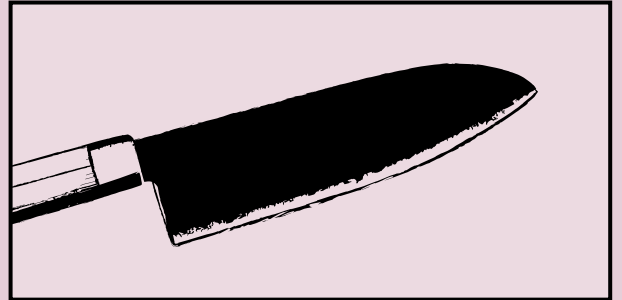
Usuba – the vegetable cutter

The Usuba blade shape is a traditional Japanese vegetable knife, and it is therefore used primarily for this purpose. Despite its axe-like shape it is not suitable for chopping bones.



Santoku – the three virtues / benefits

The Santoku is the traditional Japanese shape for a utility knife, comparable to the German chef's knife. The name 'three benefits' is derived from its versatility for cutting fish, meat and vegetables.



Yanagiba – the willow leaf blade

The Yanagiba is a traditional Japanese slicing knife. Due to the slender, one-sided, hollow-ground and relatively long blade, the knife is particularly suitable for very thin cuts. The knife guarantees a skilful – and particularly clean, smooth cut. Such cuts are particularly important in the preparation of sushi. The length and shape of the blade allow for a long, pulling cutting movement.



Deba – the heavy blade

The Deba is used in Japanese cuisine as a traditional axe. The sturdy, heavy knife has a strong, broad blade and a single cutting edge. The front part of the blade is used mainly for filleting fish. The rear part of the blade is stronger and is used, among other things, for cutting small chicken and fish bones.



MATERIAL

A(US)10 steel **60 (±1) HRC**

is characterised by its high carbon content, which ensures significant hardness. This gives it a very sharp cutting capability. Additional elements lend the steel greater elasticity and toughness, improving its corrosion and wear resistance. This makes A(US)10 knives less prone to rust and require less frequent sharpening.

SUS420J2 steel **56 (±1) HRC**

is a corrosion-resistant stainless steel with a high chromium content and an average carbon content.

6A/1K6 steel **57 (±1) HRC**

is a newly developed steel. Blades fashioned from this material are especially resistant to corrosion due to their high chromium content. This is a very pure type of stainless steel. Its greater carbon content ensures a better edge holding ability.

8A steel **58 (±1) HRC**

is a proven Japanese knife steel that offers a well-balanced combination of edge retention, corrosion resistance, and ease of re-sharpening. It is an excellent choice for anyone looking for a knife with versatile properties.

VG2 steel **58 (±1) HRC**

is a Japanese steel distinguished by its high flexibility and resilience. Thanks to its high chromium content, this blade steel is particularly resistant to both wear and corrosion.

VG10 steel **61 (±1) HRC**

is a classic Japanese high performance steel with excellent properties that have awarded it the moniker "gold steel". It is a stainless blade steel of the highest quality with a high carbon content. This allows it to be tempered particularly well in contrast to other stainless steels. Moreover, VG10 boasts a particularly good edge retention.

VG-MAX steel **61 (±1) HRC**

is based on VG10 steel with further optimisations to its properties. Enriched with a higher chromium and vanadium content than VG10, it demonstrates improved edge retention and resistance to corrosion. A higher carbon content also makes it harder than other steel grades.

VG XEOS steel **60-62 (±1) HRC**

This high-hardness stainless steel blade is an enhanced development of VG-MAX steel. It facilitates the creation of an even thinner cutting edge, which reduces cutting resistance and maintains sharpness for longer. Despite being produced without cobalt, VG XEOS achieves the same high hardness and corrosion resistance as VG-MAX. It thus offers outstanding cutting performance and high abrasion resistance.

Damascus steel

is in its modern form an alloy consisting of multiple visible layers produced in combination with a core steel. The base material used for the production of modern Damascus steel derives from steels with various contents of accompanying elements. The combination of steel grades with contrasting properties allows the production of particularly hard and at the same time flexible steels.

HRC

refers to hardness tests according to Rockwell's C scale, employed for particularly hard materials. The Rockwell hardness value arises from the depth a testing object reaches whilst penetrating the test material (diamond, as the hardest material, serves as the value of reference with 100 HRC).

Pakkawood

does not refer to a particular wood species, but rather the general term for impregnated layered wood veneers bonded using high quality resins to ensure the handle's stability and guarantee lasting durability in the face of moisture and organic material.



Note: The blade lengths in the catalogue may vary slightly due to manual processing during grinding.

CUTTING

To protect the blade, we recommend using wooden or plastic chopping boards. Glass, stone, and granite are unsuitable as cutting surfaces, as they can cause permanent damage to the knives' delicate blades.

The blades are principally not suitable for cutting bones, including fish bones or frozen foods.



CLEANING

Rinse the knives in hot water before using them for the first time. After each use, make sure that the knives are washed without delay (with a mild detergent) and dried off with a soft cloth. Acidic foods in particular should be rinsed off immediately after use.

For your own safety, you should always wipe the knife away from your body and away from the cutting edge with a cloth or towel.

Knives do not belong in the dishwasher, under any circumstances. Always wash the knives by hand in order to protect the material and maintain long-lasting sharpness.

STORING

When storing the knives, make sure that the blade does not come into contact with other metallic objects. This way, common causes of damage and staining can be avoided.

The best way to store the knives is in a knife block, in a wooden drawer insert, on a wooden magnetic knife rack, or in the drawer with a blade guard or sheath.



SHARPENING & CARE

Ensure that all knives with natural wooden handles do not remain in water too long.

Oil the handle from time to time with a little neutral vegetable or camellia oil.

It is also advisable to have the knives **professionally resharpened** from time to time to repair signs of wear on the cutting edge and to ensure lasting sharpness.

Due to the high degree of hardness of our knives, sharpening steels are completely unsuitable.

From the traditional whetstone to a complete electric system, our range offers the right tool for each of our knives.

For the professional handling of our grinding range please find more information under the following **website or just scan the QR-code:**



www.kai-europe.com/sharpening



SHI HOU 5 TANTO

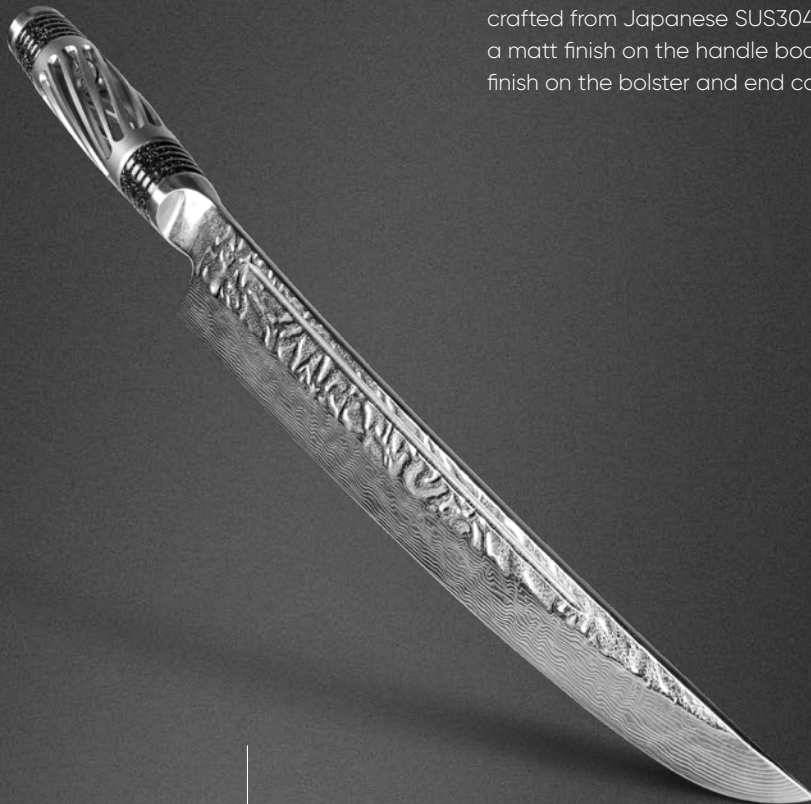
LIMITED EDITION

The new Shi Hou 5 by KAI is a fascinating collector's piece that embodies elegant form and the exceptional standards of Japanese forging craftsmanship. Strictly limited to just 77 pieces worldwide, this handcrafted edition impresses with an extraordinary, highly detailed design and premium-quality materials. Its characteristic Tanto blade shape establishes a strong connection to Samurai tradition, where it was used as a short sword.

The 30 cm blade impresses with a combination of hammered detailing and fine Damascus pattern, while the handle stands out visually

thanks to its unique twisted spiral design featuring Corian elements. Each individual knife is further distinguished by a hand-struck serial number, the Kanji for Shi Hou, and the KAI logo on the end cap, making every piece a true one-of-a-kind creation.

Produced using an innovative forging process, the distinctive long and straight Dual Core blade of the Tanto slicer features a striking hammered finish extending from the centre to the spine of the blade. The cutting edge displays fine Damascus patterning. The blade design was inspired by galactic nebulae – vast clouds of interstellar dust and gas found throughout the depths of outer space. Another highlight is the expressive execution of the handle, including bolster and end cap. All three elements are crafted from Japanese SUS304 steel, featuring a matt finish on the handle body and a satin finish on the bolster and end cap.



Tantō BZ-0077

Blade 30 cm Weight 430 g

紫鳳

Shi Hou





33 BLADE SHAPES

CATEGORY Premium Series

PRODUCTION Handmade

ROCKWELL HARDNESS 61 (±1) HRC

HANDLE Pakkawood

BLADE VG-MAX core steel with
32 damascus layers on each side
Made in Japan



SHUN CLASSIC

Watch Video:



Tradition in perfection

The Shun Classic Series unites centuries-old Japanese Samurai blacksmithing with today's modern and technically-sophisticated manufacturing processes. The result is an exceedingly high-quality range of Damascus knives, engineered with attention to the most minute details and designed to always retain its sharpness. The knives are therefore ideally suited for professional use.

The Shun Classic blades are gorgeous to look at due to the distinctive semigloss pattern exhibited by the Damascus steel composite comprising 32 layers. This combination with the elegant, tapering handle made of black pakkawood, results in an overall aesthetic design that puts quality and functionality at its core.

Material

VG-MAX steel with a hardness of 61 (± 1) HRC forms the entire blade's core right up to its edge. Sheathed in 32 layers of Damascus steel, the knife embodies a peerless anatomy paired with a resilient blade that is both hard and flexible at once due to its hybrid composition. The Shun Classic blades have a double-sided edge.

The slim handle made of durable pakkawood is fashioned in a traditional Japanese chestnut shape. High quality resins added to the wood make the material particularly resilient and resistant to moisture. Its typical chestnut shape ensures a comfortable and secure grip whilst cutting, thanks to a small rim on its right side (on the left side for left-hand models). The integrated tang boosts stability and balance.



1 **Peeling Knife** DM-0715



2 **Vegetable Knife** DM-0714



3 **Paring Knife** DM-0700



4 **Utility Knife** DM-0716



5 **Kiritsuke** DM-0772

1	Blade 6,5 cm	Weight 61g
2	Blade 8,5 cm	Weight 68g
3	Blade 9 cm	Weight 67g
4	Blade 10 cm	Weight 69g
5	Blade 9 cm	Weight 66g
6	Blade 15 cm	Weight 135g
7	Blade 20 cm	Weight 214g



6 **Kiritsuke** DM-0777



7 **Kiritsuke** DM-0771



8 **Steak Knife** DM-0711



9 **Boning Knife** DM-0710

8	Blade 12 cm	Weight 68 g
9	Blade 15 cm	Weight 161 g
10	Blade 16,5 cm	Weight 118 g
11	Blade 15 cm	Weight 78 g
12	Blade 15 cm	Weight 79 g
13	Blade 15 cm	Weight 81 g
14	Blade 23 cm	Weight 206 g



10 **Gokujo Boning Knife** DM-0743

also as left-hand model



11 **Utility Knife** DM-0701

12 **Utility Knife** DM-0701L **Left-hand model**



13 **Utility Knife with serrated edge** DM-0722



14 **Bread Knife** DM-0705

with serrated edge by KAI



15 **Santoku** DM-0727

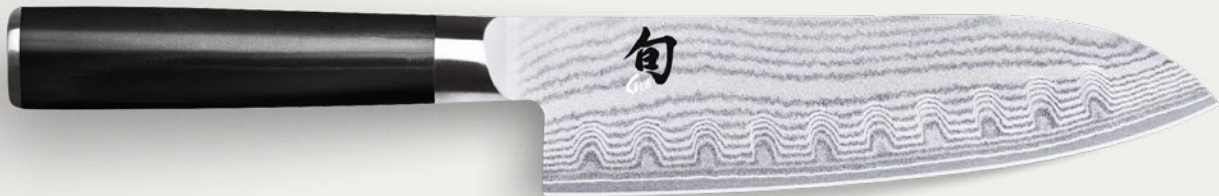
also as left-hand model



16 **Santoku** DM-0702

17 **Santoku** DM-0702L **Left-hand model**

This special hollow edge ensures less attachment of food to the blade.



18 **Scalloped Santoku** DM-0718



19 **Wide Santoku** DM-0717



20 **Nakiri** DM-0728

15	Blade 14 cm	Weight 138g
16	Blade 18 cm	Weight 206g
17	Blade 18 cm	Weight 205g
18	Blade 18 cm	Weight 201g
19	Blade 19 cm	Weight 226g
20	Blade 16,5 cm	Weight 216g



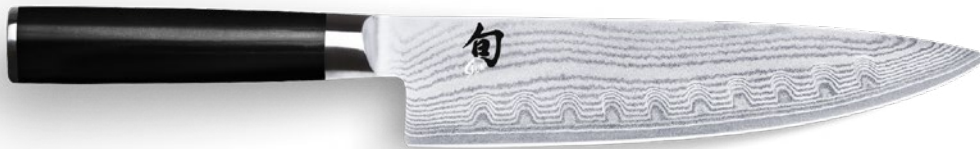
- 21 **Blade 15 cm** Weight 130 g
- 22 **Blade 20 cm** Weight 207 g
- 23 **Blade 20 cm** Weight 206 g
- 24 **Blade 20 cm** Weight 208 g
- 25 **Blade 25,5 cm** Weight 254 g

21 **Chef's Knife** DM-0723

also as left-hand model



- 22 **Chef's Knife** DM-0706
- 23 **Chef's Knife** DM-0706L **Left-hand model**



24 **Scalloped Chef's Knife** DM-0719



25 **Chef's Knife** DM-0707





26 **Blade 18 cm** Weight 178 g
27 **Blade 23 cm** Weight 199 g
28 **Blade 23 cm** Weight 186 g

26 **Slicing Knife** DM-0768



27 **Slicing Knife** DM-0704



28 **Scalloped Slicing Knife** DM-0720

**OUTSTANDING
DISTINCTIVE
MATURE**





29 **Carving Knife** DM-0703



30 **Chinese Chef's Knife** DM-0712



31 **Carving Fork** DM-0709



32 **Flexible Fillet Knife** DM-0761

flexible AUS-8A steel – no damask

- 29 **Blade 20 cm** Weight 179g
- 30 **Blade 18 cm** Weight 325g
- 31 **Prongs 16,5 cm** Weight 132g
- 32 **Blade 18 cm** Weight 109g
- 33 **Blade 30,5 cm** Weight 197g



33 **Slicing Knife** DM-0735

flexible AUS-8A steel – no damask



S1 **Carving Set** DMS-200

- S1 **DM-0703 + DM-0709**
- S2 **DM-0701 + DM-0706**
- S3 **DM-0701 + DM-0702**
- S4 **DM-0700 + DM-0701**
- S5 **DM-0772 + DM-0771**
- S6 **DM-0700 + DM-0723**

in a wooden case with magnetic closure



S2 **Knife Set** DMS-220



S3 **Knife Set** DMS-230



S4 **Knife Set** DMS-210



S5 **Knife Set** DMS-240



S6 **Knife Set** DMS-250



S7 **Knife Set** DMS-300



S8 **Knife Set** DMS-310



S9 **Steak Knife Set** DMS-400



S10 **Fork Set** DM-0990



S11 **Cutlery Set** DM-0907

S7 **DM-0700 + DM-0701 + DM-0706**

S8 **DM-0700 + DM-0701 + DM-0702**

S9 **4x DM-0711**

S10 **2x Fork**

S11 **Fork + Steak Knife + Knife rest**

S12 **Cutlery rest**



S12 **Cutlery rest** DM-0990-1



6 BLADE SHAPES

CATEGORY Premium Series

PRODUCTION Handmade

ROCKWELL HARDNESS 61 (±1) HRC

HANDLE Pakkawood

BLADE VG-MAX core steel with
32 damascus layers on each side
Made in Japan





Watch Video:



SHUN CLASSIC WHITE

Light and durable

The Shun Classic White series with its six selected blade shapes and bright ash wood coloured handle is now an integral element of the Shun Classic series. The light coloured version also combines centuries-old Japanese Samurai blacksmithing with modern and sophisticated manufacturing processes.

The result is a range of kitchen knives, which have been perfected to the smallest detail and consistently designed for continual sharpness - ideal for professional use. The Shun Classic White series received the German Design Award 2021.

Material

The blade, ground on both sides, is made of VG-MAX steel with a hardness of 61 (±1) HRC and is sheathed in 32 layers of Damascus steel. This combination ensures the long-lasting sharpness and durability of the blade.

In contrast to the dark handle of the Shun Classic series, the handle in the Japanese chestnut shape is made of ash-coloured pakkawood. Due to the treatment with high-quality resins, the handle is particularly resistant to moisture.



1 **Paring Knife** DM-0700W

- 1 **Blade 9 cm** Weight 63 g
- 2 **Blade 15 cm** Weight 78 g



2 **Utility Knife** DM-0701W



- 3 **Blade 18 cm** Weight 202 g
- 4 **Blade 20 cm** Weight 203 g
- 5 **Blade 23 cm** Weight 196 g
- 6 **Blade 23 cm** Weight 205 g

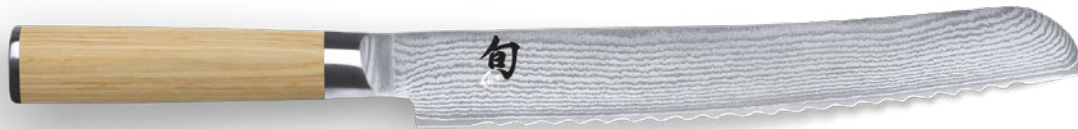
3 **Santoku** DM-0702W



4 **Chef's Knife** DM-0706W



5 **Slicing Knife** DM-0704W



6 **Bread Knife** DM-0705W

with serrated edge by KAI

**CONSISTENT
HIGH QUALITY
UNIQUE**





5 BLADE SHAPES

CATEGORY Premium Series

PRODUCTION Handmade

ROCKWELL HARDNESS 60 (±1) HRC

HANDLE Pakkawood

BLADE A(US)10 steel
Made in Japan





SHUN PRO SHO

Watch Video:



Classic Japanese design

The Shun Pro Sho Series focuses exclusively on single-edged and thus traditionally Japanese blade shapes. Thanks to extremely high manufacturing standards and corrosion-resistant blade steels, this series is particularly suitable for continuous professional use. The knife's elegant design combines classic Japanese design language with contemporary features in a sublime fashion. The blades are embossed with an elaborate ornamental pattern, created using an innovative manufacturing process, form the knives' visual highlight.

As in the Shun Classic Series, the elegantly shaped and functional black pakkawood handle stands in contrast to the blade's opulent patterns. The series received a Special Mention in the 2019 German Design Award.

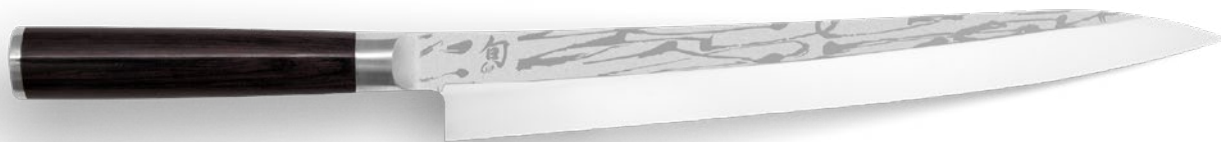
Material

The knife's blade is made of corrosion-resistant A(US)10 steel with a hardness of 60 (± 1) HRC. Its cutting edge, honed to 45° on one side, ensures the extra sharpness required for extreme precision. The flat of the blade is hollow-ground to create a cushion of air between it and the material being cut. Combined with a wide and flat blade, this reduces friction to a minimum and guarantees perfect cutting results.

The handle, made of black pakkawood, appears very elegant and fits the hand perfectly. Its asymmetrical chestnut shape enables a secure and comfortable grip whilst cutting. The integrated tang provides stability and balance.



1 **Yanagiba** VG-2005



2 **Yanagiba** VG-2006

- | | | |
|---|--------------------|-------------|
| 1 | Blade 24 cm | Weight 184g |
| 2 | Blade 27 cm | Weight 206g |





MASTERFUL TIMELESS EXTREME



3 **Usuba** VG-2007



4 **Deba** VG-2002

- 3 **Blade 16,5 cm** Weight 218g
- 4 **Blade 16,5 cm** Weight 294g
- 5 **Blade 21 cm** Weight 241g



5 **Deba** VG-2003



7 BLADE SHAPES

CATEGORY High End Series

PRODUCTION Handmade

ROCKWELL HARDNESS 56/61 (±1) HRC

HANDLE Pakkawood

BLADE SUS420J2 / 71 layers of Damascus steel
made of VG2 & VG10 steel
Made in Japan



reddot winner 2025



SHUN KAGEROU

Watch Video:



Innovative Precision

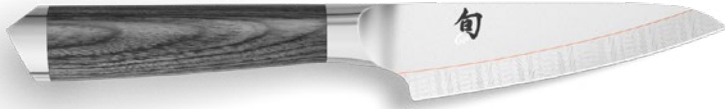
The knives in the Shun Kagerou Series stand out thanks to their exceptional appearance and the fact that they are crafted from first-class materials to the highest standards. Blades are created using composite blade technology for excellent, long-lasting cutting performance and a unique design. The novel blade pattern is divided into two sections: the upper part has an elegant, highly polished finish, while the fine design of dual-core Damascus steel winding along the cutting edge evokes the heat shimmer seen above blazing flames.

The knives are available in seven blade shapes and are fitted with an elegant grey-marbled Pakkawood handle. The end cap bearing the Shun™ logo completes the luxurious overall impression of the knives. The Shun Kagerou series received the Red Dot Award 2025.

Material

The dual-core blades in this series are forged using an innovative process that combines two types of steel to create a single blade with 71 layers. This results in a blend of flexible VG2 steel and extremely hard VG10 steel, which provides the blades with long-lasting edge retention and exceptional sharpness. This makes cutting ingredients effortless and ensures that food releases easily from the blade.

The grey-marbled Pakkawood handles are treated with select resins, making them extremely smooth, resilient, moisture-resistant and durable. The handle's special, symmetrical design allows for excellent handling and supports the knife's stability during use. Thanks to the seamless transition of the bolster and forged end cap, the knives are ideally counterbalanced for optimal cutting performance.



- 1 **Blade 10 cm** Weight 98 g
- 2 **Blade 15 cm** Weight 111 g
- 3 **Blade 16,5 cm** Weight 166 g

1 **Paring Knife** DCC-0700



2 **Utility Knife** DCC-0701



NEW

3 **Master Utility Knife** DCC-0782

**IMAGINATIVE
SOPHISTICATED
HARMONIOUS**





- 4 **Blade 18 cm** Weight 217 g
- 5 **Blade 23 cm** Weight 184 g
- 6 **Blade 20 cm** Weight 220 g
- 7 **Blade 16,5 cm** Weight 218 g



4 **Santoku** DCC-0702



5 **Bread Knife** DCC-0705



6 **Chef's Knife** DCC-0706



7 **Nakiri** DCC-0742



13 BLADE SHAPES + LIMITED EDITION

CATEGORY Premium Series

PRODUCTION Handmade

ROCKWELL HARDNESS 61 (±1) HRC

HANDLE Pakkawood

BLADE VG-MAX core steel with
32 damascus layers on each side
Made in Japan



TiM
TIM MÄLZER



Watch Video:



SHUN PREMIER TIM MÄLZER

Complex Workmanship

The Shun Premier Tim Mälzer Series has been tailored specifically to the needs and requirements of professional chefs. In this premium series, the high-quality material properties of the well-known Shun Classic Series are combined with an entirely novel and commanding overall appearance. The blade is divided into three different textures:

The blade's back down to its middle has been hammered to create a surface known as Tsuchime. This is followed by a fine matt Damascus grain typical for Shun. The blade is finished with a highly-polished precision cutting edge. The meticulously machined blade is paired with a medium brown, grained pakkawood handle. The blade's particularly hard and durable steel core provides incredible sharpness and a long-lasting cutting ability.

Material

The Shun Premier blade's core is fashioned from extremely hard VG-MAX steel and is enveloped in 32 layers of Damascus steel. This combination of different steel grades makes the blade both hard and flexible at once. The double-sided blade is easy to use because of its light weight and guarantees a clean and precise cut. The incorporation of a hammered surface underlies not only aesthetic reasons, but also serves the release of material from the blade thanks to the resulting air pockets.

Thanks to its symmetrical shape, it is suitable for both left- and right-handed users. A continuous tang ensures stability and balance whilst cutting. As a special touch, the handle's end has been engraved with Tim Mälzer's bull's head, the professional chef's trademark.

no damask



1 **Peeling Knife** TDM-1715



2 **Paring Knife** TDM-1700



3 **Utility Knife** TDM-1701

- 1 **Blade 5 cm** Weight 61g
- 2 **Blade 10 cm** Weight 77g
- 3 **Blade 16,5 cm** Weight 93g
- 4 **Blade 16,5 cm** Weight 95g
- 5 **Blade 15 cm** Weight 152g
- 6 **Blade 20 cm** Weight 216g



4 **Utility Knife with serrated edge** TDM-1722



5 **Chef's Knife** TDM-1723



6 **Chef's Knife** TDM-1706



7 **Slicing Knife** TDM-1704



8 **Bread Knife** TDM-1705

with serrated edge by KAI



9 **Nakiri** TDM-1742

- 7 **Blade 24 cm** Weight 213g
- 8 **Blade 23 cm** Weight 230g
- 9 **Blade 14 cm** Weight 175g



- 10 **Blade 14 cm** Weight 158g
- 11 **Blade 18 cm** Weight 215g
- 12 **Prongs 16,5 cm** Weight 142g

10 **Santoku** TDM-1727



11 **Santoku** TDM-1702



12 **Carving Fork** TDM-1709



**IMPRESSIVE
ELABORATE
POWERFUL**



- S1 **TDM-1701 + TDM-1702**
- S2 **TDM-1701 + TDM-1706**
- S3 **2x Steak Knife**
- S4 **Fork + Steak Knife**
- S5 **2x Fork**

in a wooden case



S1 **Knife Set** TDMS-230



S2 **Knife Set** TDMS-220



S3 **Steak Knife Set** TDMS-400



S4 **Cutlery Set** TDM-0907



S5 **Fork Set** TDM-0990



3 BLADE SHAPES

CATEGORY Premium Series

PRODUCTION Handmade

ROCKWELL HARDNESS 61 (±1) HRC

HANDLE Pakkawood

BLADE VG-MAX core steel with
32 damascus layers on each side
Made in Japan





TIM
TIM MÄLZER



SHUN PREMIER TIM MÄLZER MINAMO

Artfully Connected

The Shun Premier Tim Mälzer Minamo series forms an exquisitely elegant and individual addition to the premium class of the Shun Premier Series of knives. The series unites Japanese and European elements in an especially artful manner. Tim Mälzer came up with the idea to develop a combination of the typically Japanese Santoku knife and the classic European chef's knife.

This fusion served as the basis for three distinct blade shapes. The series is distinguished by a very clear form language. The combination of a black handle with a specially designed blade embellished with a fine Damascus grain makes every knife appear like an entirely unique object. The series' name originates from this fine grain, which is reminiscent of water's surface rippling in the rain (Jap.: Minamo). The blade's structure, composed of a hard core, and enveloped in a flexible Damascus steel ensures the utmost sharpness, long-lasting cutting ability, and ideal performance. The Shun Premier Tim Mälzer Minamo series received the Red Dot Award 2018 and the German Design Award 2019.

Material

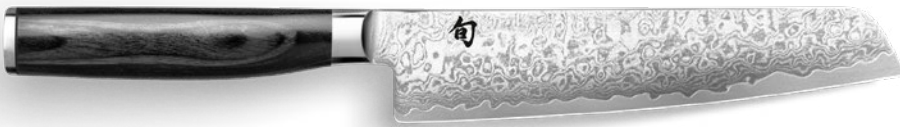
The Shun Premier Tim Mälzer Minamo blade's core consists of extremely hard VG-MAX steel (61 (±1) HRC), wrapped in 32 layers of Damascus steel. The blades' high-gloss finish is completed with a Damascus grain. The combination of Santoku and cooking knife's hybrid nature, embodied in the blade's rectangular form, easily allows both rocking movements as well as the accurate chopping of cutting materials. The blades are ground on both sides.

Thanks to its symmetrical shape, the black pakkawood handle is suitable for both left- and right-handed users. The slight arch on the handle's underside enables a comfortable fit. The forged tang ensures a perfect balance between blade and handle.

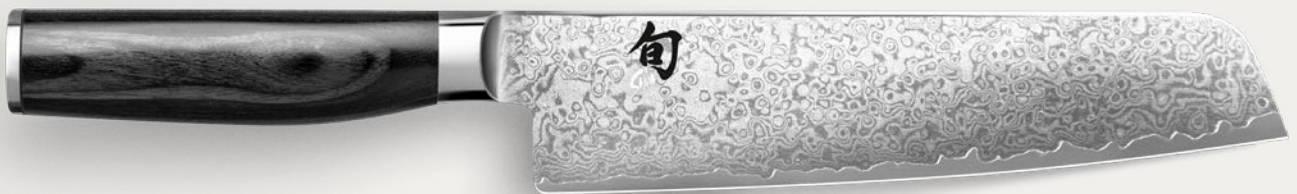


1 **Paring Knife** TMM-0700

- 1 **Blade 9 cm** Weight 71g
- 2 **Blade 15 cm** Weight 93g
- 3 **Blade 20 cm** Weight 218g



2 **Utility Knife** TMM-0701



3 **Santoku** TMM-0702



**ARTISTIC
FIRST CLASS
ELEGANT**





6 BLADE SHAPES

CATEGORY High End Series

PRODUCTION Handmade

ROCKWELL HARDNESS 61 (±1) HRC

HANDLE Pakkawood

BLADE 72 layers of Damascus steel
made of VG2 & VG10 steel
Made in Japan



SHUN NAGARE BLACK

Elegance in black

KAI has created another innovative masterpiece of Japanese blacksmithing with its Shun Nagare Black Series. Its sophisticated design, the special properties of the materials employed, and a technically complex production process place this series of knives among the pinnacle of the luxury class. An artfully decorated, radial pattern of Damascus layers adorns the highly polished blades. Combined with the black handle, the knife's design evokes an impressive, unique overall finish.

The series' blades consist of two different types of steel, which are bonded to form a 72-layered piece of Damascus steel. This elaborate production method involves the application of two different steels in alternating layers, right to the cutting edge, thus creating a blade that delivers exceptional, long-lasting cutting performance.

Material

KAI produces the dual-core blade of the Shun Nagare Black Series in an innovative forging process. Here, two types of steel with different properties are combined to form a 72-layered piece of Damascus steel. The combination of flexible and robust VG2 steel and an especially hard VG10 steel results in a hardness of 61 (±1) HRC. As a result, the double-edged blades have a particularly long-lasting edge retention, and excellent sharpness.

The ergonomic black handle sits pleasantly in the hand thanks to its soft, rounded lines. The forged tang in the handle lends the knife a robust stability and provides an optimum counterweight to the blade. The riveted handles made from black Pakkawood, an impregnated and extremely durable wood veneer, give the knife an elegant, quality finish.



**STYLISH
BRILLIANT
GRACEFUL**



1 **Paring Knife** NDC-0700S

- | | | |
|---|--------------------|--------------|
| 1 | Blade 9 cm | Weight 88 g |
| 2 | Blade 15 cm | Weight 104 g |
| 3 | Blade 18 cm | Weight 218 g |



2 **Utility Knife** NDC-0701S



3 **Santoku** NDC-0702S



4 **Chef's Knife** NDC-0706S



5 **Slicing Knife** NDC-0704S



6 **Bread Knife** NDC-0705S

with serrated edge by KAI



- 4 **Blade 20 cm** Weight 226 g
- 5 **Blade 23 cm** Weight 207 g
- 6 **Blade 23 cm** Weight 222 g



2 BLADE SHAPES

CATEGORY High End Series

PRODUCTION Handmade

ROCKWELL HARDNESS 60 (±2) HRC

HANDLE Pakkawood

BLADE 72 layers of Damascus steel
made of VG2 & VG10 steel
Made in Japan

SHUN KOHEN ANNIVERSARY



紅炎 KOHEN

With its SHUN Kohen Anniversary Set, which is limited to 3,000 units in Europe, KAI is celebrating reaching the production milestone of ten million knives for the successful Shun Damascus knife range.

This luxurious collector's set comprises a premium quality chef's knife and an all-purpose knife. These

extraordinary knives, with their unique dual-core blades and dark-grained red and black handles, are supplied in a high-quality, aluminium box for safe storage and transport. Furthermore, these limited-edition knives bear a serial number that is confirmed by the certificate of authenticity also provided. These characteristics make each set a truly unique piece.



with leather sheath
and aluminium case

Watch Video:



S1 **Chef's Knife + Utility Knife**

Blade 20 cm Weight 265g

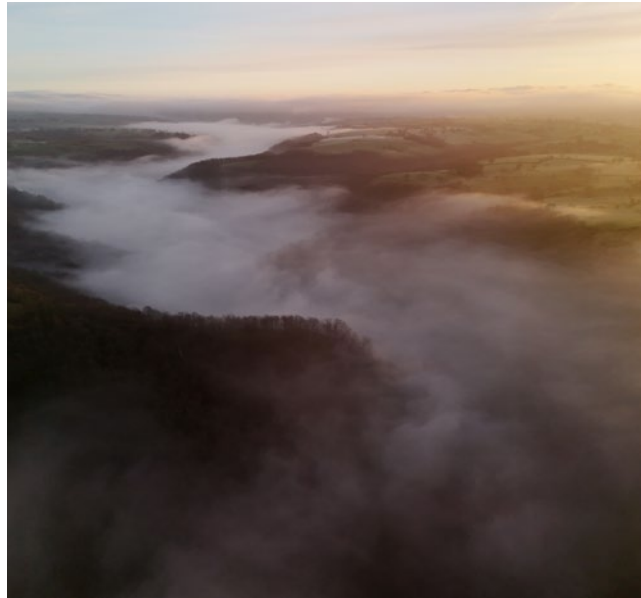
Blade 15 cm Weight 106g

S1 **Anniversary Set** TBS-0220



10 BLADE SHAPES

- CATEGORY** High End Serie
- PRODUCTION** Handmade
- ROCKWELL HARDNESS** 60 (±1) HRC
- HANDLE** Pakkawood
- BLADE** 3-layer steel with VG10 core and satin-finished titanium coating
Made in Japan



MICHEL BRAS



The Art of Precision

The Michel BRAS knife series represents the harmonious fusion of French haute cuisine and Japanese bladesmithing. Created through the collaboration between the multi-award-winning master chef Michel Bras and KAI, the series combines exceptional aesthetics with uncompromising functionality. Inspired by the creative philosophy of its namesake, these knives were developed to deliver the highest level of precision in the kitchen.

Michel Bras has influenced generations of gourmets worldwide with his innovative, nature-inspired cuisine. His passion for perfection is reflected in every detail of this series. The knives impress with their elegant design language, balanced handling, and exceptional sharpness. Crafted with the same care as fine pieces of jewellery, each knife is produced through an elaborate manufacturing process involving numerous steps, including various manual finishing techniques carried out by skilled masters. The result is a collection of knives that meets the highest standards of quality, precision, and design.

Material

Each blade in the Michel BRAS series features a three-layer construction. The core is made of corrosion-resistant VG10 steel, encased between two layers of stainless steel. This special structure allows for an exceptionally fine and precise cutting edge while maintaining a high level of stability and flexibility. An additional titanium coating provides the blade with its sophisticated appearance and enhanced durability.

The ergonomically shaped black pakkawood handle is resistant to water and moisture and sits comfortably in the hand. Its traditional chestnut shape, characteristic of Japanese knives, supports safe and comfortable handling. The balanced construction creates the feeling of a natural extension of the hand, allowing precise and effortless cutting.



1 **No. 1, Paring Knife** BK-0001



2 **No. 2, Utility Knife** BK-0002



3 **No. 3, Scalloped Slicing Knife** BK-0003



4 **No. 4, Santoku** BK-0004

- | | | |
|---|----------------------|--------------|
| 1 | Blade 8 cm | Weight 68 g |
| 2 | Blade 15 cm | Weight 123 g |
| 3 | Blade 23 cm | Weight 202 g |
| 4 | Blade 16 cm | Weight 191 g |
| 5 | Blade 22,5 cm | Weight 255 g |
| 6 | Blade 26,5 cm | Weight 299 g |
| 7 | Blade 10,7 cm | Weight 70 g |



5 **No. 5, Chef's Knife** BK-0005



6 **No. 6, Chef's Knife** BK-0006



7 **No. 7, Steak Knife** BK-0007



- 8 **Blade 12 cm** Weight 166 g
- 9 **Blade 28,5 cm** Weight 205 g
- 10 **Blade 20 cm** Weight 609 g

8 **No. 8, Boning Knife** BK-0016



9 **No. 9, Bread Knife** BK-0017



10 **No. 10, Wide Vegetable Knife** BK-0018



3 BLADE SHAPES

CATEGORY Comfort Series

PRODUCTION Industrially made

ROCKWELL HARDNESS 59 (± 1) HRC

HANDLE Black Pakkawood

BLADE 8A solid + Titanium Coating
Made in Japan

MICHEL BRAS QUOTIDIEN



The Quotidien knife series is a separate extension of the KAI Michel BRAS collection. As the name Quotidien (French for "everyday") suggests, these knives are designed for daily use in the kitchen. The series consists of three different knife sizes with titanium-coated all-purpose blades, which are

characterised by consistent functionality and sharpness as well as robust material quality. Due to their light weight, they are particularly easy to handle.



- | | | |
|---|---------------------|-------------|
| 1 | Blade 7,5 cm | Weight 58 g |
| 2 | Blade 12 cm | Weight 76 g |
| 3 | Blade 15 cm | Weight 94 g |

1 **Paring Knife Quotidien No.1** BK-0025



2 **Utility Knife Quotidien No.2** BK-0026



3 **Utility Knife Quotidien No.3** BK-0027



3 BLADE SHAPES

CATEGORY High End Series

PRODUCTION Handmade

ROCKWELL HARDNESS 60-62 (±1) HRC

HANDLE Pakkawood

BLADE 3-layered VG XEOS Steel
Made in Japan



reddot winner 2023

関
SEKI
孫
MAGO
六
ROKU



Watch Video:



SEKIMAGOROKU MASTER LINE KANAME

Satin Finish

The Kaname Series is part of our premium brand SEKIMAGOROKU Master Line and technically belongs to the product family of 3-layered steel knives. That family, along with our entire Damascus knife range, represents our high-quality premium class.

The elaborate three-layered blade with satin finish and highly polished cutting edge completes the overall elegant look of the knife and ensures excellent functionality and sharpness. The Kiritsuke form is characterized by a tapered design, with a striking notch at the rear end of the blade which also ensures comfortable and safe handling. Kiritsuke are all-rounders in the kitchen, but the three different blade sizes of the Kaname series also allow you to use these knives for different purposes and are therefore a fantastic partner in the preparation of demanding dishes and delicate ingredients. The series received the Red Dot Award 2023.

Material

At the core, the blades of the Kaname are made of an extremely hard VG XEOS steel with a hardness of 60-62 (± 1) HRC, which is itself sheathed in two layers of stainless steel. This special manufacturing method creates a thin cutting edge of excellent and long-lasting sharpness that reduces food resistance during use and ensures smooth and precise cuts.

We gathered feedback and the experience of kitchen professionals and end users to create the best possible design of the handle. The result is an intricately handcrafted black-grained pakka wood handle with a seamless transition from handle to bolster. Its octagonal, ergonomic shape offers good control when cutting, while the knife lies securely and comfortably in the hand.



- 1 **Blade 12 cm** Weight 78g
- 2 **Blade 15 cm** Weight 134g
- 3 **Blade 19,5 cm** Weight 160g

1 **Kiritsuke** AE-5500



2 **Kiritsuke** AE-5501



3 **Kiritsuke** AE-5502

**WORK OF ART
TRADITIONAL
EXTREME**







5 BLADE SHAPES

CATEGORY Premium Series

PRODUCTION Handmade

ROCKWELL HARDNESS 56/61 (±1) HRC

HANDLE Pakkawood

BLADE SUS420J2 / VG10 steel
Made in Japan



reddot award 2013
winner

関
SEKI
孫
MAGO
六
ROKU



SEKIMAGOROKU COMPOSITE

Dynamic Ease

Having received the Red Dot Design Award 2013, the SEKIMAGOROKU Composite Series is the symbol of KAI's contemporary design expertise. The series combines dynamism and lightness:

The composite blade comprises two different steel grades, laminated and bonded using copper solder. This results in a stunning flash of copper running along its length. The resulting appearance is impressive and turns the blade into a highlight of high-tech engineering. In combination with the pale wooden handle, the series appears futuristic, light, and sophisticated. Beyond that, the knives ensure ultimate sharpness and an extraordinary overall performance.

Material

The blade combines different textures and grades of steel: the chamfered, polished bolster merges into the satin-finished rounded blade back made of SUS420J2 steel and flows into a cutting edge made of especially hard VG10 steel. The double-bevel blades combine a minimalistic aesthetic with high edge retention and corrosion resistance.

The fair, cross-grained pakkawood handle is seamlessly attached to the integrated tang, which is suitable for both left- and right-handed users due to its symmetrical shape. The handle is slim and light, giving it rather top-heavy and dynamic handling characteristics. The seamless transition from handle to polished bolster enables the comfortable and easy holding of the blade between thumb and forefinger.



1 **Paring Knife** MGC-0400

- 1 **Blade 9 cm** Weight 62g
- 2 **Blade 15 cm** Weight 77g
- 3 **Blade 16,5 cm** Weight 166g



2 **Utility Knife** MGC-0401



3 **Santoku** MGC-0402



4 **Chef's Knife** MGC-0406



5 **Nakiri** MGC-0428

4 **Blade 20 cm** Weight 173g

5 **Blade 16,5 cm** Weight 185g

**AESTHETIC
CONTEMPORARY
LIGHT**





7 BLADE SHAPES

CATEGORY Comfort Series

PRODUCTION Industrially made

ROCKWELL HARDNESS 59 (±1) HRC

HANDLE POM plastic

BLADE ACUTO440 steel
Made in Japan



reddot winner 2026

関
SEKI
孫
MAGO
六
ROKU



SEKIMAGOROKU ENSEI

Watch Video:



Elegance with Exceptional Sharpness

The combination of high-quality craftsmanship and a striking appearance reflects the importance of functionality and aesthetics in the exceptional SEKIMAGOROKU Ensei knife series. The knives are particularly distinguished by their blade pattern and gold-coloured bolster, both inspired by the design of traditional samurai katana. The blade design is based on one of the most elegant styles of Japanese katana production. It creates an ideal balance between sharpness and aesthetic sophistication, featuring a unique pattern across the entire blade that resembles flaming stars, in keeping with the series name. In addition, this special pattern creates small air pockets between the blade and the food being cut, similar to a Tsuchime hammered finish, allowing ingredients to release more easily during cutting. The Ensei series received the Red Dot Award 2026.

Material

The blades are manufactured from Japanese ACUTO440 steel – a thoughtfully developed and performance-oriented evolution of classic 440 steel specifically designed for the demands of everyday kitchen use. Rather than focusing exclusively on maximum hardness, the series impresses with a balanced combination of edge retention, flexibility and ease of maintenance. The optimised alloy creates an especially fine carbide structure, which is also a key element of the blade's elegant appearance. The stainless steel bolster features a PVD coating. This thin, hardening layer protects the material from external influences, increases durability and gives the bolster its distinctive gold colour. The angular, faceted bolster design creates an elegant transition between blade and handle. Deep black octagonal POM handles provide excellent control, improve cutting comfort and can be cleaned effortlessly.



- 1 **Blade 10 cm** Weight 82g
- 2 **Blade 15 cm** Weight 91g
- 3 **Blade 18 cm** Weight 170g

1 **Paring Knife** AB-5340



2 **Utility Knife** AB-5341



3 **Santoku** AB-5342



**NOBLE
MULTIFACETED
INTENSE**



- 4 **Blade 16,5 cm** Weight 193g
- 5 **Blade 20 cm** Weight 174g
- 6 **Blade 23 cm** Weight 158g
- 7 **Blade 23 cm** Weight 164g



4 **Nakiri** AB-5343



5 **Kiritsuke** AB-5344



6 **Bread Knife** AB-5345



7 **Slicing Knife** AB-5346



15 BLADE SHAPES

CATEGORY Professional Series

PRODUCTION Industrially made

ROCKWELL HARDNESS 56 (±1) HRC

HANDLE 18-8 stainless steel

BLADE 5CR15MoV steel
Made in Japan

関
SEKI
孫
MAGO
六
ROKU



SEKIMAGOROKU SHOSO

Watch Video:



All Stainless Steel Knife

With their sober and elegant stainless steel look, SEKIMAGOROKU Shoso knives are a real gem in the kitchen. Forged of stainless steel, these knives are sharpened and honed with great technical skill. The result is blades with the kind of perfect sharpness, robustness and durability that is ideal for daily use in the kitchen.

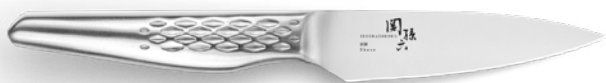
The ergonomic handle with its distinctive diamond pattern forms a seamless transition with the beautifully shaped, satin-finished blade. These kitchen knives are made entirely of stainless steel and ensure pleasantly easy, secure handling and optimum hygiene.

Material

The Shoso blade is forged from 5CR15MoV stainless steel with a hardness of 56 (± 1) HRC, which guarantees a high and uniform level of hardness as well as long-lasting cutting durability. Their convex grind gives the knives a stable cutting edge - ideal for a clean and precise cut. The matt finish highlights the cool elegance of the knife.

The matt handle made of stainless 18-8 steel is particularly robust, and ensures professional handling thanks to its symmetrical elliptical shape. The integrated diamond pattern provides a secure and comfortable grip while cutting. The seamless transition from handle to blade emphasises the clearly defined lines of the knives.

SHAPEFUL THOROUGH EXCELLENT



1 **Paring Knife** AB-5170



2 **Utility Knife** AB-5163



3 **Utility Knife** AB-5161

- 1 **Blade 9 cm** Weight 55g
- 2 **Blade 12 cm** Weight 66g
- 3 **Blade 15 cm** Weight 78g



4 **Santoku** AB-5162



5 **Santoku** AB-5156



6 **Scalloped Santoku** AB-5157

- | | | |
|---|----------------------|--------------|
| 4 | Blade 14 cm | Weight 130 g |
| 5 | Blade 16,5 cm | Weight 136 g |
| 6 | Blade 16,5 cm | Weight 134 g |
| 7 | Blade 18 cm | Weight 133 g |
| 8 | Blade 21 cm | Weight 149 g |



7 **Chef's Knife** AB-5158



8 **Chef's Knife** AB-5159



9 **Chef's Knife** AB-5160



10 **Bread Knife** AB-5167



11 **Nakiri** AB-5168

- 9 **Blade 24 cm** Weight 167 g
- 10 **Blade 21 cm** Weight 135 g
- 11 **Blade 16,5 cm** Weight 155 g
- 12 **Blade 16,5 cm** Weight 200 g



12 **Chinese Chef's Knife** AB-5165

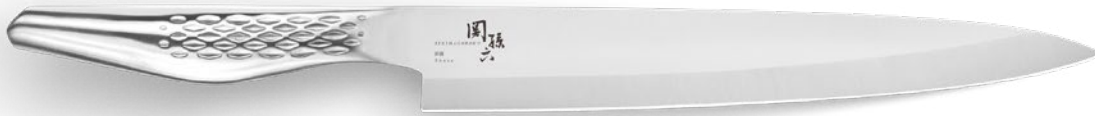




13 **Deba** AK-1132



14 **Yanagiba** AK-1134



15 **Yanagiba** AK-1135



S1 **Knife Set** 51S-300



S2 **Knife Set** 51S-310

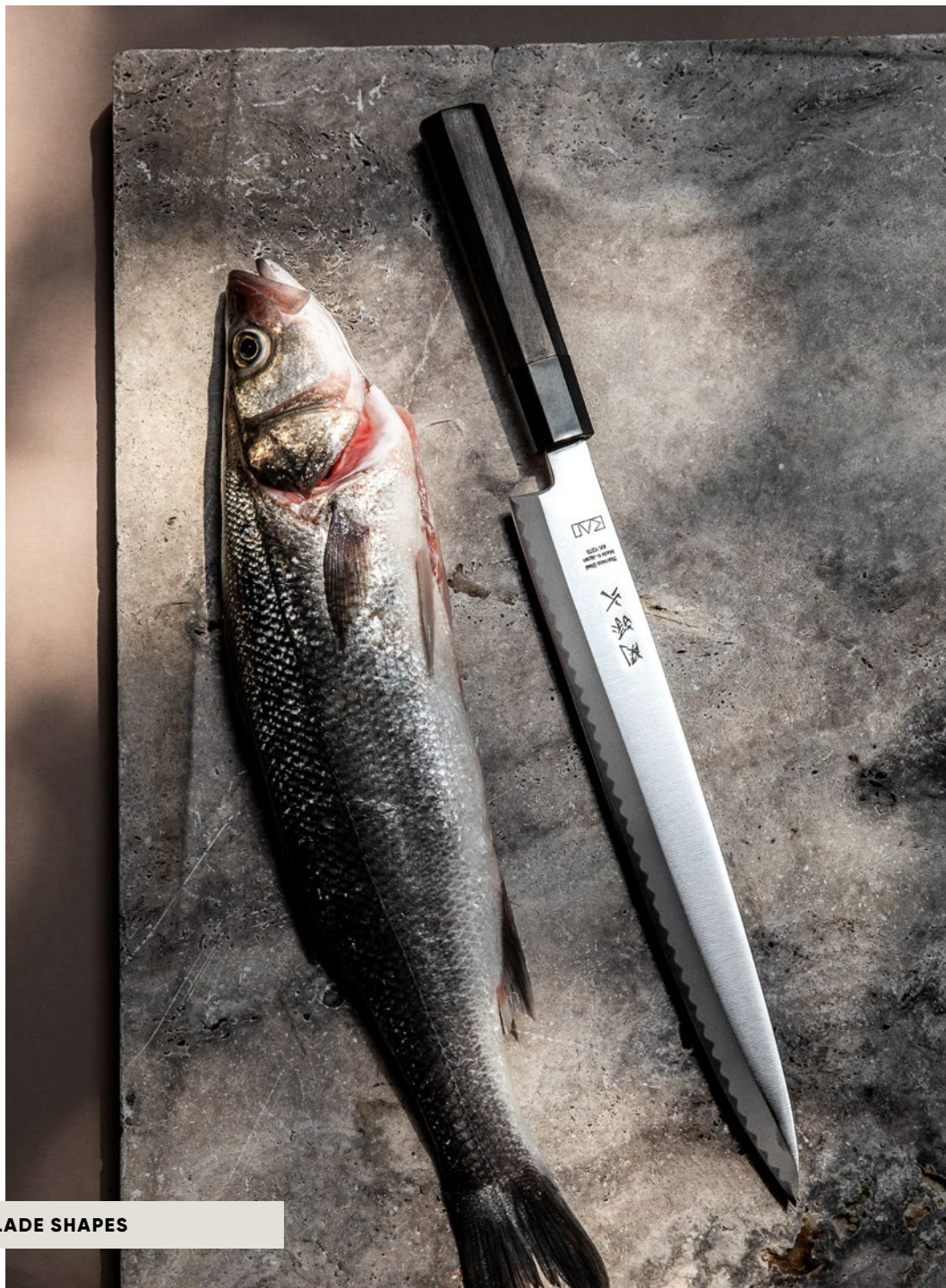
13 **Blade 18 cm** Weight 250 g

14 **Blade 21 cm** Weight 143 g

15 **Blade 24 cm** Weight 150 g

S1 **AB-5163 + AB-5161 + AB-5158**

S2 **AB-5163 + AB-5161 + AB-5156**



2 BLADE SHAPES

CATEGORY Professional Series

PRODUCTION Handmade

ROCKWELL HARDNESS 58 (±1) HRC

HANDLE Pakkawood

BLADE 8A solid
Made in Japan

関
SEKI
孫
MAGO
六
ROKU



SEKIMAGOROKU KK YANAGIBA

Sushi Master

The SEKIMAGOROKU KK Yanagiba Japanese knives are distinguished by their pure form and the octagonal, black matt handle made of pakkawood. The extremely long, slim blade shape enables wafer-thin, precise cuts - perfect for slicing fish. The Yanagiba's single-bevel blade is made of high-carbon stainless steel and features a soft, wavy satin-finished pattern. The KK series combines robust quality with simple functionality.



1 **Yanagiba** KK-0027



2 **Yanagiba** KK-0030



- 1 **Blade 27 cm** Weight 212g
- 2 **Blade 30 cm** Weight 231g

**PROFESSIONAL
ARTISAN
TRADITIONAL**





9 BLADE SHAPES

CATEGORY Professional Series

PRODUCTION Handmade

ROCKWELL HARDNESS 58 & 56 (±1) HRC

HANDLE Pakkawood & PP plastic

BLADE 8A solid & SUS420J2
Made in Japan

関
SEKI
孫
MAGO
六
ROKU



SEKIMAGOROKU KINJU & HEKIJU

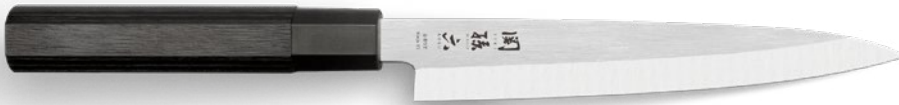
Professional and Puristic

The kitchen knives in the SEKIMAGOROKU Kinju and Hekiju series are particularly light in the hand and enable precise cutting. The 7 blades of the Kinju knives are suitable for right-handers, while the two blades of the Hekiju series are specially designed for left-handed users. The Kinju series includes four Deba knives and three Yanagiba knives for raw meat and raw fish, available in different sizes. The Hekiju series includes a Deba and a Yanagiba. The SEKIMAGOROKU Kinju and Hekiju kitchen knives leave a strong impression with their high functionality and durability. The typical Japanese blade shape in combination with the simple, black handle creates a timeless, minimalist aesthetic.

Material

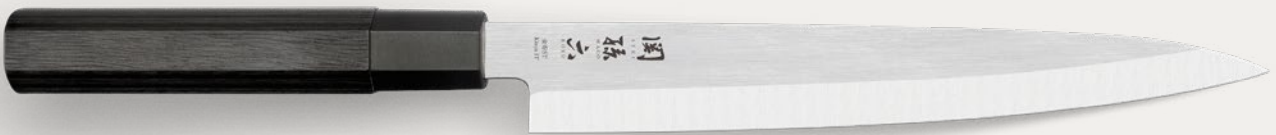
Unique technologies are applied in producing the blade of the SEKIMAGOROKU Kinju and Hekiju knife series, making it possible to create the demanding, pointed cutting edges of traditional Japanese kitchen knives. They are ground on one side, which guarantees an optimal and straight cut. Maximum blade sharpness is achieved by the highly precise processing of the cutting edge.

The handles of the SEKIMAGOROKU Kinju and Hekiju series differ in shape and material. The octagonal handle of Kinju knives is made of laminated, reinforced wood for a comfortable feel when cutting. The handle is extremely water-resistant, thanks to the use of high-quality natural wood which is treated by a special process. The handle of the Hekiju knife, developed for left-handers, is more rounded than that of the Kinju series and consists of a robust resin with leather-type embossing.

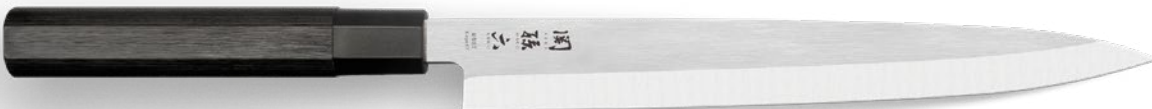


- 1 **Blade 18 cm** Weight 128g
- 2 **Blade 21 cm** Weight 139g
- 3 **Blade 24 cm** Weight 164g

1 **Yanagiba** AK-1104 [Kinju]



2 **Yanagiba** AK-1105 [Kinju]



3 **Yanagiba** AK-1106 [Kinju]



4 **Deba** AK-1100 [Kinju]



5 **Deba** AK-1101 [Kinju]



6 **Deba** AK-1102 [Kinju]



7 **Deba** AK-1103 [Kinju]

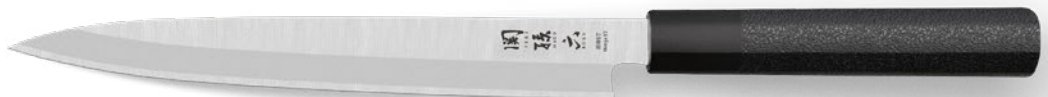
- 4 **Blade 10 cm** Weight 99g
- 5 **Blade 15 cm** Weight 252g
- 6 **Blade 16,5 cm** Weight 283g
- 7 **Blade 18 cm** Weight 301g
- 8 **Blade 15 cm** Weight 138g
- 9 **Blade 21 cm** Weight 97g

Left-hand model

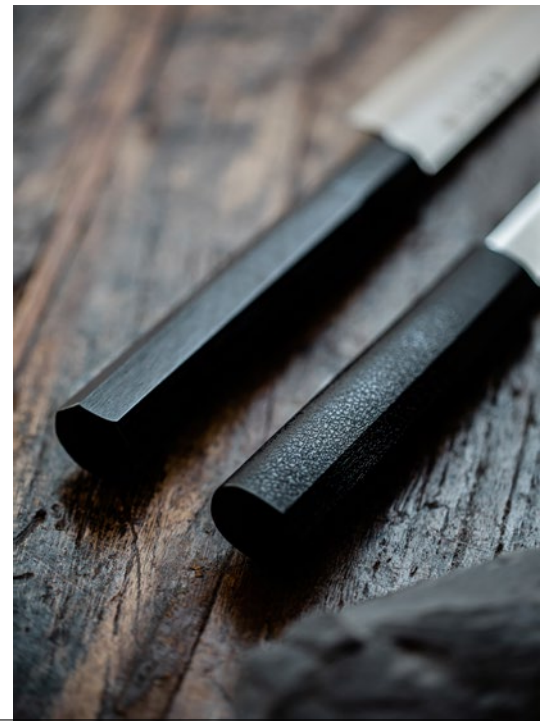


8 **Deba** AK-5073 [Hekiju]

Left-hand model



9 **Yanagiba** AK-5077 [Hekiju]





9 BLADE SHAPES

- CATEGORY** Comfort Series
- PRODUCTION** Industrially made
- ROCKWELL HARDNESS** 56 (±1) HRC
- HANDLE** POM plastic
- BLADE** 4116 stainless steel
Designed by Tim Mälzer



TIM MÄLZER KAMAGATA

Straightforward and Efficient

The Tim Mälzer Kamagata series of kitchen knives makes an impact with its high standard of functionality, robust quality and minimalist aesthetics. With its clean-lined design, the knife collection focuses on the essentials required for efficient processes in the kitchen. At the beginning of the multi-year development process in Japan, Tim Mälzer designed the original blade shape himself. The stylish curve of the blade gives the knives their characteristic contour. The name "Kamagata" (Japanese for "sickle-shaped") is derived from this distinctive shape. The blades are made of stainless steel with a polished finish.

In combination with the black handle, the knives have an efficient, cool look and guarantee excellent handling and ergonomic features. Thanks to the special coordination of the different blade shapes, the Tim Mälzer Kamagata series provides the right knife for every purpose.

Material

The attractively shaped blades are forged from 4116 stainless steel. They have a hardness of 56 (±1) HRC and are corrosion resistant. Tim Mälzer's logo and personal signature are applied to the blade and, together with the satin finish, complete the exclusive and high-quality overall look.

The polished handle is ergonomically shaped and the symmetrical alignment makes it suitable for both left-handed and right-handed users. It sits comfortably in the hand and provides a secure, comfortable hold when working. The perfect balance between the handle and blade makes cutting a particularly smooth experience. Made using polished POM plastic, the handle is water resistant, hygienic and easy to maintain. Tim Mälzer's own "bull in the kitchen" trademark adorns the end of the handle, adding a sophisticated highlight.



1 **Paring Knife** TMK-0700



2 **Utility Knife** TMK-0701



3 **Paring Knife** TMK-0700E

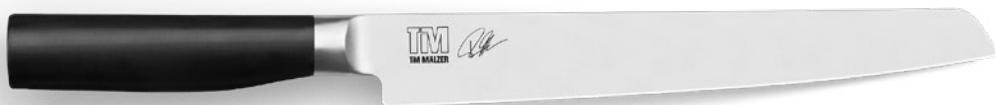


4 **Utility Knife** TMK-0701E



5 **Santoku** TMK-0702

- 1 **Blade 9,5 cm** Weight 78 g
- 2 **Blade 15 cm** Weight 102 g
- 3 **Blade 9,5 cm** Weight 78 g
- 4 **Blade 16 cm** Weight 98 g
- 5 **Blade 16,5 cm** Weight 194 g
- 6 **Blade 23 cm** Weight 182 g



6 **Slicing Knife** TMK-0704

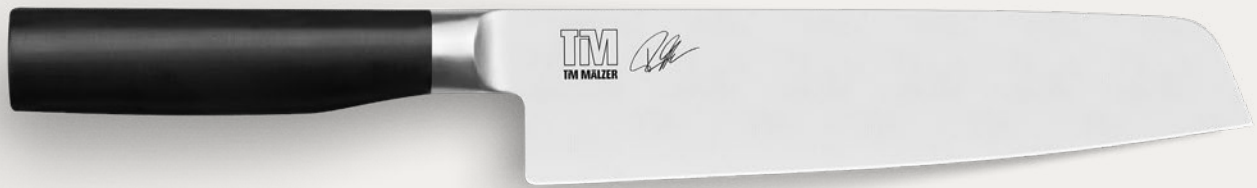


**PURISTIC
FUNCTIONAL
AWESOME**



- 7 **Blade 20 cm** Weight 207 g
- 8 **Blade 20 cm** Weight 197 g
- 9 **Blade 23 cm** Weight 205 g

7 **Chef's Knife** TMK-0706



8 **Chef's Knife** TMK-0770



9 **Bread Knife** TMK-0705

with serrated edge by KAI



1 BLADE SHAPE

CATEGORY Kids Series
PRODUCTION Industrially made
ROCKWELL HARDNESS 58 (±1) HRC
HANDLE PP plastic
BLADE 420J2 stainless steel
Made in Japan


reddot design award
winner 2012

TIM MÄLZER JUNIOR KITCHEN KNIFE

For Our Little Ones

In collaboration with Tim Mälzer, KAI has developed a special Junior chef's knife, designed to aid children aged 6 and older to handle knives safely when cooking collaboratively. Children imitate cutting intuitively with a kind of sawing movement. On this basis, the stainless steel blade of the Junior chef's knife has been equipped with a finely serrated edge, designed to minimize the amount of effort and risk of slipping during usage.

In addition to this, the blade has a rounded, blunt tip to further reduce risk of injury. Due to the non-slip and ergonomic plastic handle, the Junior chef's knife is safe in smaller hands. The Junior chef's knife comes with a flexible finger protector and a knife bag for maximum protection. The Tim Mälzer Junior chef's knife was awarded the Red Dot Design Award in 2012.



1 **Finger Protector** BB-0621

with Knife Bag



2 **Blade 11cm** Weight 215g

2 **Junior Kitchen Knife** TMJ-1000



17 BLADE SHAPES

CATEGORY Comfort Series

PRODUCTION Industrially made

ROCKWELL HARDNESS 58 (±1) HRC

HANDLE PP plastic

BLADE 1K6 stainless steel
Made in Japan

和寂
WASABI



WASABI BLACK

Consistently Sharp

The Wasabi Black Series can trace its origins to Japanese communal kitchens. Thanks to a successful combination of enduring functionality and sharpness, robust material quality, and a minimalistic design, the numerous blades of the series are intended for easy and continuous use. The series includes single and double bevel blade shapes and convinces with an impressive price-to-performance ratio. Lastly, the series owes its low maintenance handling to the water-resistant plastic handle - the pleasant feel of which has been achieved through the addition of bamboo powder.

Material

The polished blades of the Wasabi Black Series are made of newly developed corrosion-resistant 6A/1K6 steel with a hardness value of 58 (± 1) HRC. The extensive range offers both double bevel blade shapes, as well as traditional Japanese single bevel blade shapes. The slightly arched back of the blade allows a secure grip during work, making it easier to make fine rocking movements.

The matt black plastic grip is water resistant and thus particularly robust. Its oval or chestnut shape depends on the blade size and exhibits a pleasant, natural feel thanks to the addition of bamboo powder. The handle and stainless steel blade are permanently moulded together, ruling out the accumulation of dirt.



1 **Paring Knife** 6710P

- 1 **Blade 10 cm** Weight 67 g
- 2 **Blade 15 cm** Weight 79 g
- 3 **Blade 16,5 cm** Weight 136 g



2 **Utility Knife** 6715U



3 **Santoku** 6716S



- 4 **Blade 15 cm** Weight 126 g
- 5 **Blade 20 cm** Weight 149 g
- 6 **Blade 23 cm** Weight 223 g

4 **Chef's Knife** 6715C



5 **Chef's Knife** 6720C



6 **Chef's Knife** 6723C

**ENDURING
UNCOMPLICATED
ROBUST**





7 **Bread Knife** 6723B

with serrated edge by KAI



8 **Slicing Knife** 6723L



9 **Nakiri** 6716N



10 **Flexible Fillet Knife** 6761F



11 **Yanagiba** 6715Y

- 7 **Blade 23 cm** Weight 144 g
- 8 **Blade 23 cm** Weight 136 g
- 9 **Blade 16,5 cm** Weight 155 g
- 10 **Blade 18 cm** Weight 84 g
- 11 **Blade 15 cm** Weight 108 g



12 **Yanagiba** 6721Y

12 **Blade 21cm** Weight 129g

13 **Blade 24cm** Weight 142g



13 **Yanagiba** 6724Y



14 **Blade 10,5 cm** Weight 101g
15 **Blade 15 cm** Weight 261g
16 **Blade 21 cm** Weight 241g

14 **Deba** 6710D



15 **Deba** 6715D



16 **Deba** 6721D



S1 **Steak Knife Set** 67S-400



S4 **Knife Set** 67S-300



S5 **Knife Set** 67S-310



S2 **Knife Set** DM-0781EU67



S3 **Knife Set** DM-0781JP67

- S1 **2x 6711S**
- S2 **6710P + 6715U + 6716S + 6720C + 6723L**
with KAI Knife Bag **DM-0781**
- S3 **6710P + 6715D + 6716N + 6716S + 6721Y**
with KAI Knife Bag **DM-0781**
- S4 **6710P + 6715U + 6720C**
- S5 **6710P + 6715U + 6716S**

OTHER PRODUCTS

As an extension of our chef's knife collection, you will find the following additional categories: 1. **sharpening & care**, 2. **cutting boards & knife blocks**, 3. **kitchen gadgets & accessories** and 4. our **KAI household scissors**.





SHARPENING & CARE

To sharpen KAI knives in the traditional Japanese and therefore professional way, we recommend a number of specific ceramic-bonded whetstones. Moreover, the range also includes innovative solutions such as the NEW EDGE sharpening system, electric grinders, care accessories and blade protectors.

The NEW EDGE features two sharpening stones for grinding and polishing. Combined with the diamond-infused leather strop, it provides an ideal solution for resharpening, polishing and maintaining high-quality Japanese double-bevel kitchen knives.

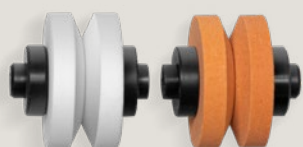
NEW



Watch Video:



1 NEW EDGE Sharpening system with strop SK-S1



2 Replacement ceramic stones for NEW EDGE sharpening system SK-S1 SK-SE

- 1 **Grain 1000/4000** 20 x 3 x 4,5 cm,
Leather strop infused with 9 µm diamond particles
- 2 **Grain 1000/4000**



with Protection Sleeve



3 **SEKIMAGOROKU Whetstone** AP-0331

with Protection Sleeve



- 3 **Grain 2000** 23,8 x 9,3 x 5 cm
- 4 **Grain 4000** 23,8 x 9,3 x 5 cm

4 **SEKIMAGOROKU Whetstone** AP-0332

with Protection Sleeve



5 **SEKIMAGOROKU Whetstone** AP-0333

with Protection Sleeve

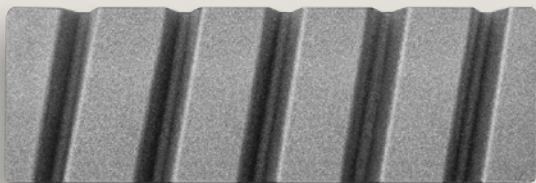


6 **SEKIMAGOROKU Combination Whetstone** AP-0334

The surface of the diamond grindstone AP-0306 corresponds to a grain size of approximately 3000 compared to conventional grindstones and is suitable for removing minor damage from the cutting edge on the cutting edge due to its particularly abrasive effect.

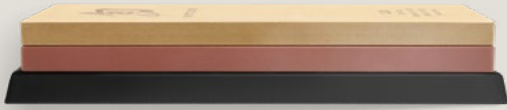


7 **Diamond Grindstone** AP-0306



8 **SEKIMAGOROKU Flattening Stone** AP-0335

- 5 **Grain 8000** 23,8 x 9,3 x 5 cm
- 6 **Grain 1000/4000** 23,8 x 9,3 x 5 cm
- 7 **Grain comparable with 3000** 25,2 x 9,4 x 3,5 cm
- 8 17 x 5,5 x 3 cm



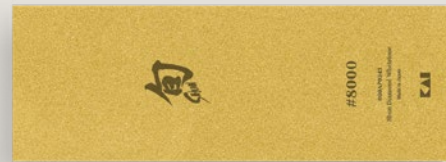
9 **Shun Combination Whetstone** DM-0400



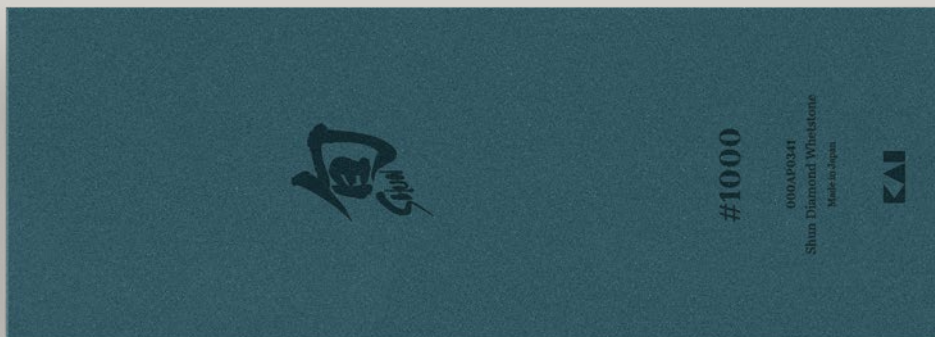
10 **Shun Combination Whetstone** DM-0708



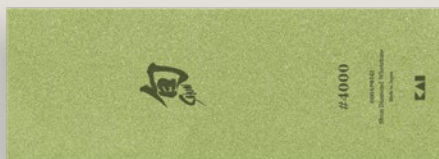
11 **Shun Diamond Whetstone** AP-0340



14 **Shun Diamond Whetstone** AP-0343



12 **Shun Diamond Whetstone** AP-0341



13 **Shun Diamond Whetstone** AP-0342



15 **Whetstone** WS-0800

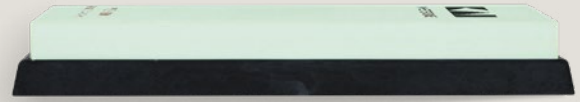
- 9 **Grain 1000/4000** 21 x 7 x 3 cm
- 10 **Grain 300/1000** 18,4 x 6,2 x 2,8 cm
- 11 **Grain 220** 24 x 8,6 x 2,1 cm, incl. dressing stone
- 12 **Grain 1000** 24 x 8,6 x 2,1 cm, incl. dressing stone
- 13 **Grain 4000** 24 x 8,6 x 2,1 cm, incl. dressing stone
- 14 **Grain 8000** 24 x 8,6 x 2,1 cm, incl. dressing stone
- 15 **Grain 800** 18,5 x 6,4 x 2 cm



with reservoir



16 **Whetstone** AP-0304



19 **Whetstone** WS-3000

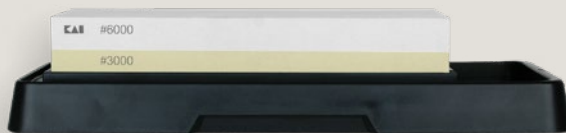
with reservoir



17 **Combination Whetstone** AP-0305

- 16 **Grain 3000** 18,5 x 6,4 x 2 cm
- 17 **Grain 400/1000** 25,2 x 9,4 x 5 cm
- 18 **Grain 3000/6000** 25,2 x 9,4 x 5 cm
- 19 **Grain 3000** 18,5 x 6,4 x 2 cm
- 20 **Nylon** 10 x 1,6 cm, blade height of at least 3,5 cm

with reservoir



18 **Combination Whetstone** AP-0316

for symmetrical blades



20 **Sharpening Aid** AP-0327

- 21 **AP-118 + APF-118**
- 22 **for finest polishing**
- 23 **for finest polishing**
- 24 **with ceramic grinding unit**
13,8 x 11,1 x 10,5 cm, 875 g
220-240 Volt / 50 Hz, 60 Watts
- 25 **for the basic sharpening**
- 26 **for the basic sharpening**

The two whetstone pairs, positioned one behind the other, reduce two working steps to one. The first, coarser pair brings the dull edge back into shape. The second, finer whetstone pair lends the cutting edge a clean finish.



24 **Electrical Knife Sharpener** AP-118



polishing unit included



21 **Electrical Knife Sharpener Set** AP-118S



22 **Polishing Unit for AP-118** APF-118



25 **Replacement Unit for AP-118** APR-118



previous model

23 **Polishing Unit for AP-118** APF-118-A



previous model

26 **Replacement Unit for AP-118** APR-118-A



27 **Michel Bras Diamond sharpening rod** BK-0022

for blades ground on both sides



29 **SEKIMAGOROKU diamond and ceramic Sharpener** AP-0308

- 27 **Length 29,5 cm** Weight 203g
 28 **Plastic** Ø 7 x 6,5 cm
 29 **Plastic** 13,8 x 5,1 x 5,7 cm,
 Diamond grinding stones 270 (4x),
 Ceramic grinding wheels 150 (2x),
 Ceramic sharpening rods 1000 (2x)
 30 **Plastic** 12 x 4,8 x 5 cm,
 Diamond grinding stones 270 (2x),
 Ceramic grinding wheels 150 (2x),
 Ceramic sharpening rods 1000 (2x)



28 **Knife Sharpener** AP-0160

for blades ground on one side



30 **SEKIMAGOROKU diamond and ceramic Sharpener** AP-0162



- 31 **Blade lengths up to max. 17 cm**
- 32 **Blade lengths up to max. 24 cm**
- 33 **Blade lengths up to max. 32 cm**
- 34 **Microfibre cloth** 40 x 40 cm
100% Japanese camellia oil 100 ml, food-safe
- 35 **Strop with Russian cow-hide leather, two-sided**
Polishing surface: 20,5 x 4 cm
Aluminium oxide polishing paste extremely fine, 50 ml

magnetic



- 31 **Bladeguard, Size S** CK-S
- 32 **Bladeguard, Size M** CK-M
- 33 **Bladeguard, Size L** CK-L



34 **Knife Care Kit** 425390000

35 **Strop Set** 410090001

CUTTING BOARDS & KNIFE BLOCKS



- 2 **Cutting Board** DM-0789
- 3 **Cutting Board Set** DM-0789DMSET1

Knife blocks and cutting boards provide an optimum addition to the entire range of KAI knives. The timeless product portfolio is handcrafted to the highest standard and represents ultimate quality and design.

Therefore, it is no surprise that high demands are made for the quality of the raw wood. Thus, the beauty and varied characteristics of the woods employed play as big a role in the production process as sustainability and environmental responsibility. The durability of the products matches the life cycles of the woods used, meaning the raw materials needed can grow back within the product's lifetime.

- 1 **Oak** 39 x 26,2 x 5,3 cm
with non-slip rubber feet
- 2 **Oak** 39 x 26 x 3,6 cm
with non-slip rubber feet
- 3 **Oak in a set with 3 Shun Classic knives:**
DM-0700 + DM-0701 + DM-0702 (DM-0789DMSET1)
- 4 **Walnut** approx. 58 x 35-40 x 5 cm

limited to 200 pieces per year



1 **Cutting Board** DM-0795



4 **Cutting Board** DM-0809



- 5 **Japanese Cypress** 27,5 x 21,5 x 1 cm
- 6 **Japanese Cypress** 40,5 x 27,5 x 1,35 cm
- 7 **Japanese Cypress** 45,7 x 30,5 x 2 cm
- 8 **Japanese Cypress** 36 x 33 x 2,5 cm
D-Type, backside with juice groove
- 9 **Japanese Cypress** 32 x 23 x 2 cm, oval
- 10 **Japanese Cypress** 41 x 32 x 2 cm, oval



- 5 **Shun Cutting Board Hinoki, Size S** DM-0814
- 6 **Shun Cutting Board Hinoki, Size M** DM-0816
- 7 **Shun Cutting Board Hinoki, Size L** DM-0817



8 **Shun reversible Cutting Board Hinoki** DM-0818



- 9 **Shun Cutting Board Hinoki, Size M** DM-0812
- 10 **Shun Cutting Board Hinoki, Size L** DM-0813



11 "Stonehenge" Knife Block STH-5



12 "Stonehenge" Knife Block STH-4



13 "Stonehenge" Knife Block STH-3



14 Knife Block DM-0805



15 Knife Block DM-0806

- 11 **Walnut/Stainless steel** 21 x 21 x 28-30 cm
magnetic, for 10 knives
- 12 **Walnut/Granite** 21 x 21 x 28-30 cm
magnetic, for 10 knives
- 13 **Oak/Stainless steel** 21 x 21 x 28-30 cm
magnetic, for 10 knives
- 14 **Oak** 34 x 14 x 26,5 cm
magnetic, for 6-8 knives
- 15 **Walnut** 34 x 14 x 26,5 cm
magnetic, for 6-8 knives
- 16 **Oak** 26 x 17 x 25,3 cm
magnetic, for 4 knives



16 Knife Block DM-0821



17 "Stonehenge" Knife Block STH-3.3



21 Magnetic Knife Holder DM-0800



22 Magnetic Knife Holder DM-0807



18 "Stonehenge" Knife Block STH-4.1



19 "Stonehenge" Knife Block STH-4.3

- 17 **Oak/Granite** 18 x 10 x 28-30 cm
magnetic, for 4 knives
- 18 **Walnut/Stainless steel** 18 x 10 x 28-30 cm
magnetic, for 4 knives
- 19 **Walnut/Granite** 18 x 10 x 28-30 cm
magnetic, for 4 knives
- 20 **Oak/Granite** 31 x 18 x 34 cm
two-sided magnetic, for 6-8 knives
- 21 **Oak** 39 x 6,5 x 3 cm
- 22 **Walnut** 39 x 6,5 x 3 cm
- 23 **Walnut/Granite** 31 x 18 x 34 cm
two-sided magnetic, for 6-8 knives

360° rotation



20 Knife Block, rotating DM-0794SB

360° rotation



23 Knife Block, rotating DM-0799

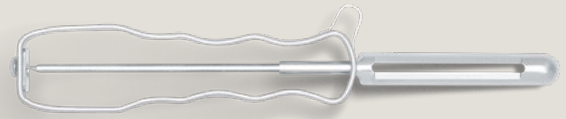
- 24 **Beech** 15,5 x 10 x 25 cm, for 5 knives
- 25 **Walnut** 31 x 18 x 34 cm
dismountable, for 8 knives
- 26 **Oak** 17 x 10 x 30 cm, for 5 knives
- 27 **Oak** 31 x 18 x 34 cm
dismountable, for 8 knives
- 28 **6600BN** + Wasabi **6710P** + **6715U** + **6716S** +
6720C + **6716N** + **6710D** + **6715D** + **6724Y**
dismountable, for 8 knives

25 **Knife Block** DM-081024 **Cube Knife Block** DM-081926 **C Knife Block** DM-0803

27 **Knife Block** 6600BN
28 **Knife Block, filled** 6799

KITCHEN AIDS & ACCESSORIES

Matching the character of our kitchen knife series, KAI offers the perfect addition of selected kitchen tools and useful accessories for everyday use. The focus of the carefully selected items lies on shapely and straightforward auxiliary tools which are easy to use and have a well thought-out functionality. The entire high-quality range offers an ideal supplement when cooking and cutting.



2 **I-Peeler** DH-6001



3 **T-Peeler** DH-6000

- 1 **Stainless steel** Blade 9 cm / Handle 10 cm
- 2 **Stainless steel** Blade 5 cm / Handle 11 cm suitable for left- and right-handed users
- 3 **Stainless steel** Blade 5 cm / Handle 9 cm
- 4 **Stainless steel** Blade 9 cm / Handle 10 cm smooth cutting edge + Julienne cutter



1 **T-Peeler, extra wide** DH-3107



4 **T-Peeler** DH-3301



5 **Michel Bras T-Peeler** BK-0204



7 **Michel Bras I-Peeler** BK-0201

- 5 **Stainless steel/Plastic** Blade 5,7 cm / Handle 10,5 cm
2x smooth blades, cutting heights 0,3 + 0,4 mm
2x Julienne knives, cutting heights 1,85 + 3,5 mm
- 6 **Stainless steel** 22,8 x 3,5 x 3,5 cm
- 7 **Stainless steel/Plastic** Blade 4,2 cm / Handle 10,5 cm
2x smooth blades, cutting heights 0,3 + 0,4 mm
- 8 **Stainless steel** 24,5 x 6,2 x 4,5 cm
- 9 **Stainless steel** 17,5 x 5,7 x 5,7 cm

flat and spoon-shaped for whisking on a flat plate and e.g. for removing eggs from hot water



8 **Flat Whisk** DH-3119

Chasen design for efficient mixing without clumps and easy cleaning



6 **Slim Whisk** DH-3144

Open ended design for efficient mixing without clumps and easy cleaning



9 **Small Whisk** DH-3118



10 **Small stainless steel grater** DH-8037

with wooden brush, can be used on both sides
e.g. for ginger, wasabi, radish, garlic



13 **Wooden brush** DH-8038

with plastic collecting cap



14 **Fish Scaler** DH-6006



11 **Shun Micro Grater** DM-0900



12 **Shun Fishbone Tongs** BC-0751



- 10 **Stainless steel** 10,8 x 7,8 x 1,7 cm
- 11 **Stainless steel** 27,5 x 14,3 cm, can be used on both sides
- 12 **Stainless steel** 13,9 x 2,1 x 2,3 cm
- 13 **Wood** 13,5 x 2,5 x 0,4 cm
- 14 **Stainless steel** Length 21 cm / Handle 12,5 cm

Suitable for e.g. hard cheese, chocolate, ginger, lemon zest, nutmeg and carrots.



15 **Fine Grater & Zester** PG-0001

Suitable for e.g. kohlrabi, carrots, cucumbers, courgettes, potatoes and radishes.



16 **Julienne Grater** PG-0003

Suitable for e.g. courgettes, soft cheese, carrots, chocolate, hard cheese and coconut.



17 **Ribbon Grater** PG-0002

with wooden brush



18 **Julienne Grater, rough** DH-5705



19 **Grater, fine/very fine** DH-5704



20 **Michel Bras "La Mandoline"** BK-0222

15 **Stainless steel/Plastic**

Blade 13,5 x 3-5 cm / Handle 11 cm
with Ichimatsu blade pattern, grey

16 **Stainless steel/Plastic**

Blade 13,5 x 3-5 cm / Handle 11 cm
with Yabanemonyo blade pattern, pink

17 **Stainless steel/Plastic**

Blade 13,5 x 3-5 cm / Handle 11 cm
with Kanokoshibori blade pattern, green

16 **Stainless steel/Plastic**

13,6 x 7 x 3,2 cm
with collecting container

19 **Stainless steel/Plastic**

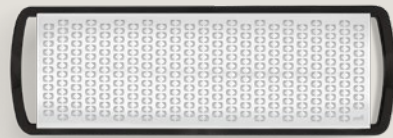
10 x 4,4 cm
2 graters for ginger (fine) and wasabi (very fine),
with collecting container

20 **Stainless steel/Plastic**

42 x 12,8 x 7,2 cm

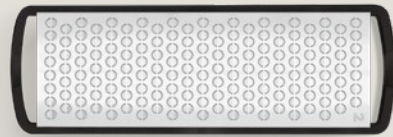


21 **Michel Bras Micro Grater, slicer** BK-0212



23 **Michel Bras Changeable Blade No.1, extra fine** BK-0214

- 21 **Stainless steel/Plastic**
Grating surface 15,4 / Handle 11,5 cm
- 22 **Toolholder + BK-0214 + BK-0215 + BK-0216 + BK-0218 + BK-0219**
- 23 **Stainless steel/Plastic**
Grating surface 15,4 cm
- 24 **Stainless steel/Plastic**
Grating surface 15,4 cm
- 25 **Stainless steel/Plastic**
Grating surface 15,4 cm
- 26 **Stainless steel/Plastic**
Grating surface 15,4 cm
- 27 **Stainless steel/Plastic**
Grating surface 15,4 cm
- 28 **Stainless steel/Plastic**
Grating surface 15,4 cm



24 **Michel Bras Changeable Blade No.2, fine** BK-0215



25 **Michel Bras Changeable Blade No.3, coarse** BK-0216



22 **Michel Bras Grater Set** BK-0221



26 **Michel Bras Changeable Blade No.4, slicer** BK-0217



27 **Michel Bras Changeable Blade No.5, Julienne 2 mm** BK-0218



28 **Michel Bras Changeable Blade No.6, Julienne 1 mm** BK-0219

SHAPEFUL THOUGHT-OUT QUALITY



29 **Lemon Squeezer** DH-3018



31 **Mortar with wooden pestle** DH-3020



30 **Grapefruit Squeezer** DH-3017

- 29 **Porcelain** 14,3 x 12,8 x 5,1 cm
non-slip due to silicone coating on bottom side
- 30 **Porcelain** 17 x 15,6 x 6,6 cm
non-slip due to silicone coating on bottom side
- 31 **Porcelain/Beech** 10,2 x 6,2 cm
- 32 **Size 20 cm** Blade 7 cm



32 **Michel Bras Kitchen Scissors, small** BK-0202

with nutcracker,
Take Apart



33 **Michel Bras Kitchen Scissors, large** BK-0203

Take Apart



34 **Kitchen Scissors** DH-6002

Take Apart



35 **Kitchen Scissors Slim-Light** DH-3139

with stem puller,
Take Apart



36 **Shun Herb Scissors** DM-7100

with bone notch
and cap lifter,
Take Apart



37 **Shun Household Scissors** DM-7240

- 33 **Size 23 cm** Blade 8,5 cm
- 34 **Size 21,5 cm** Blade 7,5 cm
with microserration
- 35 **Size 18,5 cm** Blade 7 cm
- 36 **Size 19 cm** Blade 5 cm
- 37 **Size 23 cm** Blade 7,5 cm
- 38 **Size 22,5 cm** Blade 8,5 cm

with bone notch,
bottle opener,
nutcracker and cap
lifter, Take Apart



38 **Shun Multipurpose Scissors** DM-7300



dismountable / 9 levels adjustable



reddot winner 2021

41 **Michel Bras Spice / Herb Mill "Le Moulin"** BK-0220

39 **Blade 12 cm** Handle 11,5 cm
with plastic sheath

40 **Blade 9 cm** Handle 9,5 cm
with sheath

41 **Stainless steel/Plastic** 5,5 x 18 cm



39 **Fruit Knife with plastic sheath** DH-3014



40 **KAI Fruit Knife with sheath** DG-3002



42 **Shun Knife Bag, large** DM-0780



44 **KAI Knife Bag, small** DM-0781

42 **Closed** 50 x 27 x 10 cm
Open 102 x 49 cm
 for 9 large and 8 small knives

43 **Cotton/Polyester**
 various sizes

44 **Closed** 46 x 16 x 7 cm
Open 46 x 47 cm
 for 4 large and 3 small knives

45 **Viscose**
 adjustable neck strap, waist loop for tying

46 **Cotton/Polyester**
 adjustable neck strap, waist loop for tying

47 **Cotton**
 various sizes



45 **Shun Classic Edition Apron, black** 457500600

46 **Tim Mälzer Edition Apron, grey** 467500000



43 **Shun Chef's Coat**



47 **Shun Polo Shirt**

ladies or men

HOUSEHOLD SCISSORS

- 1 **Size 150 mm**
- 2 **Size 170 mm**
- 3 **Size 205 mm**
- 4 **Size 230 mm**

7000

The professional scissor blades are made of particularly hard stainless steel (AUS8A) with a hardness value of 60 (± 1) HRC. The scissors feature an entirely matt surface with black PU grip plates. The patented "Duplex Interlock" adjustment screw ensures a consistent tension setting.



1 **Scissors** 7150



2 **Scissors** 7170



3 **Scissors** 7205



4 **Scissors** 7230



- 5 **Size 250 mm**
- 6 **Size 250 mm**
- 7 **Size 250 mm**
- 8 **Size 250 mm**
- 9 **Size 240 mm**

also as left-hand model



- 5 **Scissors 7250**
- 6 **Scissors 7250L Left-hand model**
- 7 **Scissors with Serrated Blade 7250SE**



- 8 **Scissors Slim-Light 7250SL**



- 9 **Aramid Scissors with micro serrated blade 7240AS**



10 **Scissors** 7280

11 **Scissors with Serrated Blade** 7280SE



12 **Scissors** 7300

1000

The blades of the 1000 series are made of solid, corrosion-resistant SUS420J2 stainless steel and have a hardness of 50 (± 1) HRC. The black and gray scissor handles are made of two different plastics. The dimensionally stable elastomer of the ergonomically designed handles ensures extremely comfortable and safe handling.



13 **Embroidery scissors** 1140ST

10 **Size 280 mm**

11 **Size 280 mm**

12 **Size 300 mm**

13 **Size 140 mm**

14 **Size 165 mm**



14 **Sewing scissors** 1165ST



13 **Textile scissors** 1220ST



14 **Tailoring scissors** 1230ST

13 **Size 220 mm**

14 **Size 230 mm**

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V5000

The V5000 Series was developed specifically for general domestic use. The scissor blades are fashioned from stainless steel (NSSW-2) with a hardness of 56 (± 1) HRC. The scissor blades feature a satin finish. The adjustment screw made of stainless steel ensures perfect tension setting. The ergonomic handle, which is available in two colours per model, is made of a rigid elastomer, and therefore fits the hand comfortably and securely.

15 **Size 135 mm**

16 **Size 135 mm**

17 **Size 165 mm**

18 **Size 165 mm**

19 **Size 210 mm**

20 **Size 210 mm**



15 **Scissors with Blade Guard, blue** V5135B

16 **Scissors with Blade Guard, pink** V5135P



17 **Scissors with Blade Guard, blue** V5165B

18 **Scissors with Blade Guard, pink** V5165P



19 **Scissors with Blade Guard, blue** V5210B

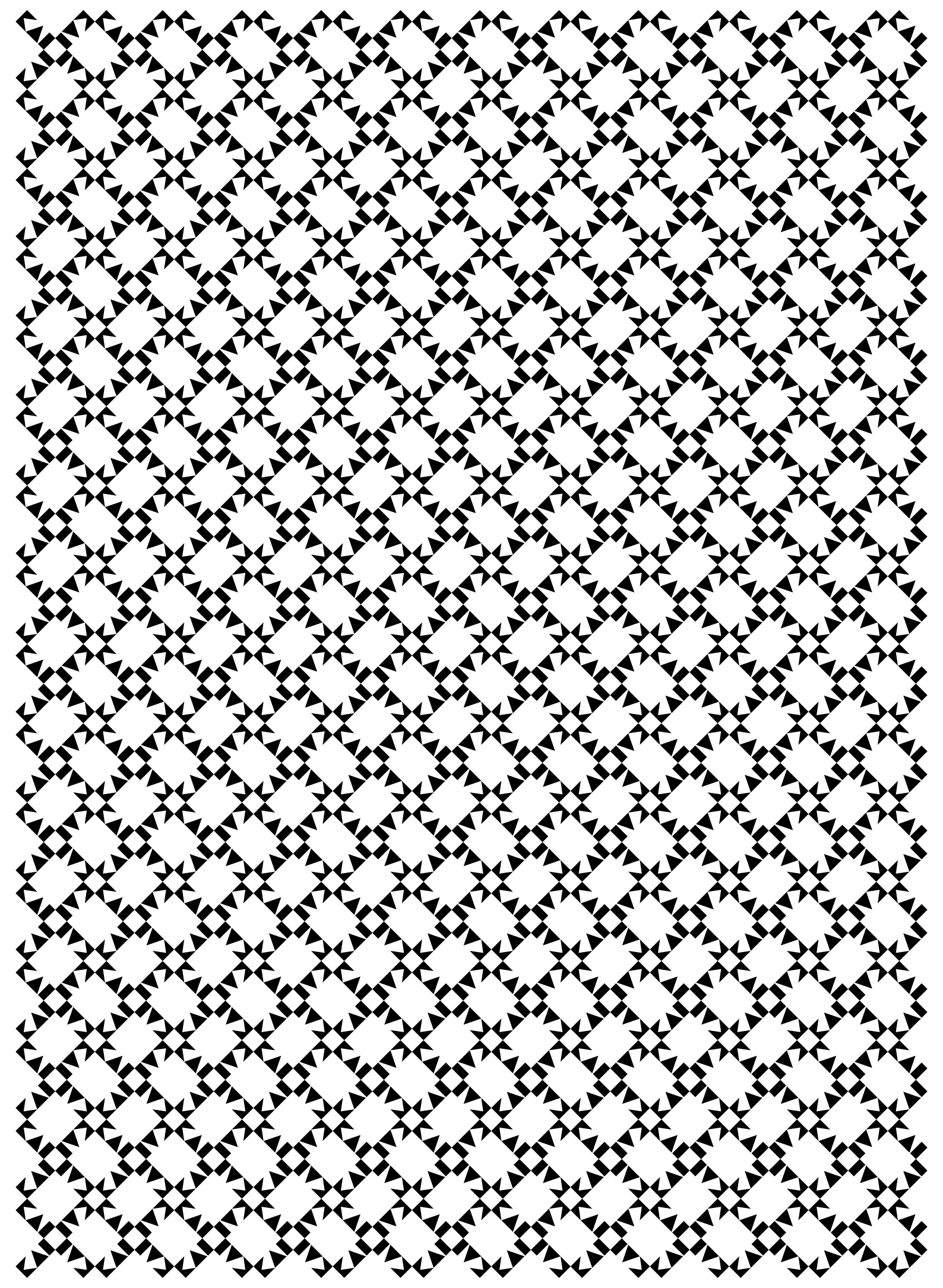
20 **Scissors with Blade Guard, pink** V5210P

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