



2020

# Kitchen Knives

ARISEN FROM SAMURAI SWORD TRADITION



FINE JAPANESE CRAFTSMANSHIP



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ARISEN FROM SAMURAI SWORD TRADITION

ABOUT KAI

# A brand from Japan

For over 100 years, the kai company has been producing cutlery according to the traditions of the legendary samurai of old 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 honor Japanese blacksmithing while meeting modern demands.

With the highest quality standards, kai has made it its mission to produce special kai 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.

Since beginning as a family business in 1908 as Seki, kai has developed into an international company.



kai corporation  
Tokyo Japan

# Japanese blade shapes



**Santoku**, (loosely translated), 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.



**Nakiri**, (English) vegetable cutter.  
The Nakiri 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.



**Yanagiba**, (English), 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**, (English) protruding 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 references

## **Damascus steel**

In its modern form, Damascus steel is 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).

## **VG 2 steel**

(57-58  $\pm$ 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.

## **VG 10 steel**

(61  $\pm$ 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, VG-10 boasts a particularly good edge retention.

## **VG MAX steel**

(61  $\pm$  1HRC) is based on VG-10 steel with further optimisations to its properties. Enriched with a higher chromium and vanadium content than VG-10, it demonstrates improved edge retention and resistance to corrosion. A higher carbon content also makes it harder than other steel grades.

## **6A/1K6 steel**

is a newly developed steel (56  $\pm$ 1 HRC). 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.

## **SUS420J2 steel**

(56  $\pm$ 1 HRC) is a corrosion-resistant stainless steel with a high chromium content (14%) and an average carbon content (0.3%).

## **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.



旬  
GARD

0001





# Shun Classic Anniversary Edition

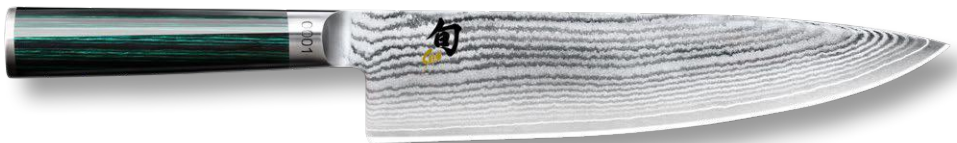
Limited special edition, 1 blade shape  
Made in Japan

kai Europe is celebrating its 40th anniversary with an exclusive knife from the SHUN Classic series. The limited edition chef's knife features a jade-green and black grained handle, and its own blade length of 23.5 cm, which has previously not been available in the SHUN Classic series. The edition is limited to 2,222 pieces and has its own serial number on the bolster.

These special features make each knife a unique item.

The blade, which is sharpened on both sides, is made of VG MAX steel with a hardness of 61 ( $\pm 1$ ) HRC and is encased in 32 layers of Damascus steel.

This combination is characterised by extremely high cutting durability and long-lasting sharpness. The Damascus steel also gives each knife an individual look. Like the regular knives in the SHUN Classic series, the special jade-green and black grained handle of the kai limited edition is made of Pakka wood, which is treated with selected resins to make it particularly supple, resilient, durable and moisture-resistant. An integrated tang ensures stability and balance between blade and handle. The knife's traditional Japanese chestnut shape fits comfortably in the hand and provides a secure grip when cutting.



**Chef's knife** | DMY-0783  
Blade 9.25" / 23,5 cm, Handle 12,2 cm





# Shun Classic Series

Series with 31 blade shapes  
Made in Japan

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.



**Vegetable knife | DM-0715**  
Blade 2.5" / 6,0 cm, Handle 10,4 cm



**Vegetable knife | DM-0714**  
Blade 3.5" / 9,0 cm, Handle 10,4 cm



**Office knife | DM-0700**  
Blade 3.5" / 9,0 cm, Handle 10,4 cm

## The Shun Classic Blade

VG MAX steel with a hardness of 61 ( $\pm 1$ ) 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 Shun Classic Handle

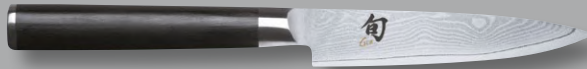
The slim handle made of durable pakkawood is fashioned in a traditional Japanese chestnut shape. High quality resins added to the wood make the material particularly resilient and resistant to moisture. Its typical chestnut shape ensures a comfortable and secure grip whilst cutting, thanks to a small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



**Steak knife** | DM-0711  
Blade 4.75" / 12,0 cm, Handle 10,4 cm



**Gokujo Boning knife** | DM-0743  
Blade 6.0" / 15,0 cm, Handle 11,2 cm



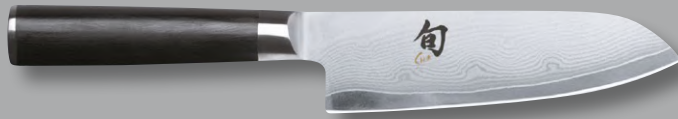
**Utility knife** | DM-0716  
Blade 4.0" / 10,0 cm, Handle 10,4 cm



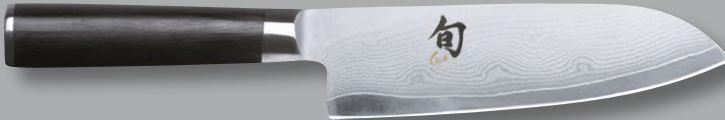
**Utility knife** | DM-0701  
Blade 6.0" / 15,0 cm, Handle 10,4 cm



**Tomato knife** | DM-0722  
Blade 6.0" / 15,0 cm, Handle 10,4 cm



**Small Santoku** | DM-0727  
Blade 5.5" / 14,0 cm, Handle 11,2 cm



**Santoku** | DM-0702  
Blade 7.0" / 18,0 cm, Handle 12,2 cm



**Santoku, hollow ground** | DM-0718  
Blade 7.0" / 18,0 cm, Handle 12,2 cm



**Santoku** | DM-0717  
Blade 7.5" / 19,0 cm, Handle 12,2 cm



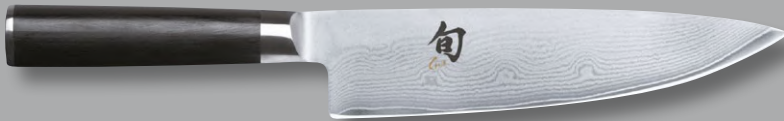
**Nakiri** | DM-0728  
Blade 6.5" / 16,5 cm, Handle 12,2 cm



**Steak Boning knife | DM-0710**  
Blade 6.0" / 15,0 cm, Handle 12,2 cm



**Chef's knife | DM-0723**  
Blade 6.0" / 15,0 cm, Handle 11,2 cm



**Chef's knife | DM-0706**  
Blade 8.0" / 20,0 cm, Handle 12,2 cm



**Chef's knife, hollow ground | DM-0719**  
Blade 8.0" / 20,0 cm, Handle 12,2 cm



**Chef's knife | DM-0707**  
Blade 10.0" / 25,5 cm, Handle 12,2 cm



**Bread knife** | DM-0705  
Blade 9.0" / 23,0 cm, Handle 12,2 cm



**Small slicing knife** | DM-0768  
Blade 7.0" / 18,0 cm, Handle 12,2 cm



**Slicing knife** | DM-0704  
Blade 9.0" / 23,0 cm, Handle 12,2 cm



**Slicing knife, hollow ground** | DM-0720  
Blade 9.0" / 23,0 cm, Handle 12,2 cm



**Chinese chef's knife** | DM-0712  
Blade 7.0" / 18,0 cm, Handle 12,2 cm

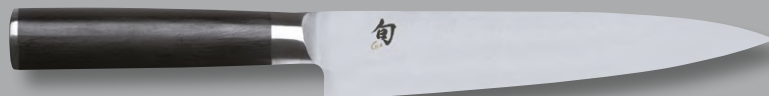




**Carving knife** | DM-0703  
Blade 8.0" / 20,0 cm, Handle 12,2 cm



**Carving fork** | DM-0709  
Blade 6.5" / 16,5 cm, Handle 11,6 cm



**Small slicing knife / flexible AUS8A steel (no damask)** | DM-0761  
Blade 7.0" / 18,0 cm, Handle 12,2 cm



**Ham slicer / flexible AUS8A steel (no damask)** | DM-0735  
Blade 12.0" / 30,5 cm, Handle 12,2 cm



**Cleaver / AUS8A steel (no damask)** | DM-0767  
Blade 6.8" / 17,5 cm, Material strength 0,5 cm, Handle 12,2 cm



# Shun Classic

Left-hand models  
with 3 blade shapes



Utility knife | DM-0701L  
Blade 6.0" / 15,0 cm, Handle 10,4 cm



Santoku | DM-0702L  
Blade 7.0" / 18,0 cm, Handle 12,2 cm



Chef's knife | DM-0706L  
Blade 8.0" / 20,0 cm, Handle 12,2 cm

# Shun Classic White

Version with ashwood-coloured handle  
Series with 7 blade shapes



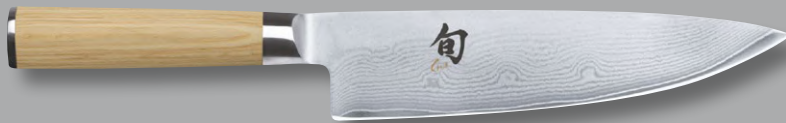
**Paring knife** | DM-0700W  
Blade 3.5" / 9,0 cm, Handle 10,4 cm



**Utility knife** | DM-0701W  
Blade 6.0" / 15,0 cm, Handle 10,4 cm



**Santoku** | DM-0702W  
Blade 7.0" / 18,0 cm, Handle 12,2 cm



**Chef's knife** | DM-0706W  
Blade 8.0" / 20,0 cm, Handle 12,2 cm



**Slicing knife | DM-0704W**  
Blade 9.0" / 23,0 cm, Handle 12,2 cm



**Bread knife | DM-0705W**  
Blade 9.0" / 23,0 cm, Handle 12,2 cm

## L I M I T E D   E D I T I O N

### **Small Kiritsuke**

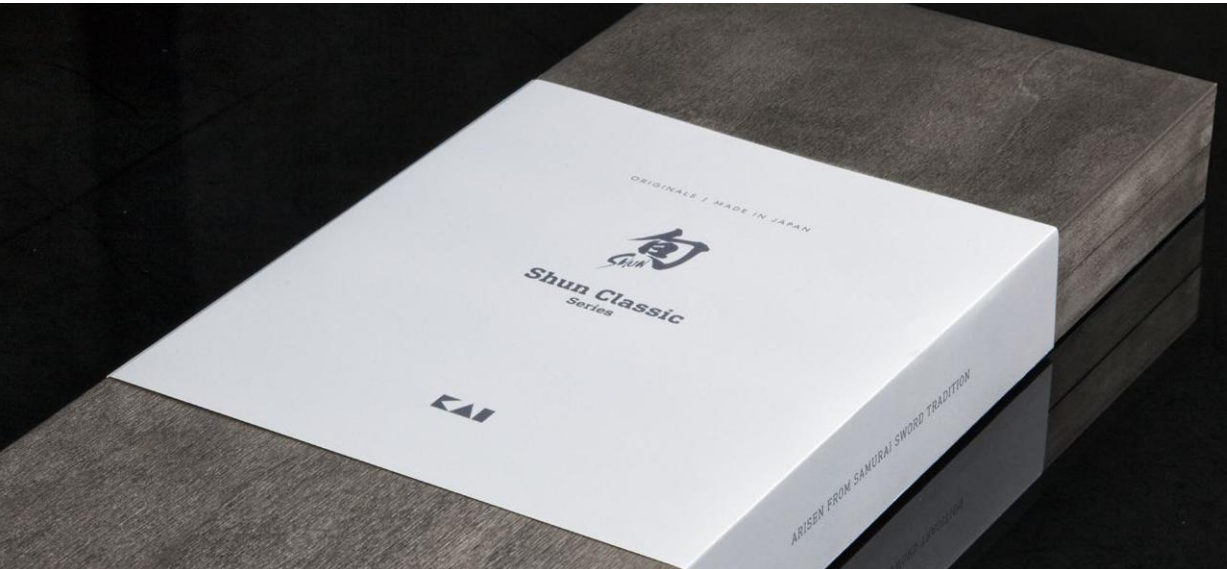
with serial number, series limited to 5,555 pieces worldwide

After mastering all the cutting techniques, experienced chefs in Japan receive this knife with the Kiritsuke blade shape as a symbol of their allround expertise. Similar to the Santoku, this traditional blade shape is equally suitable for cutting vegetables, fish or meat. The pointed, 15 cm long blade is ideal not only for chopping, paring, portioning and cutting, but also for filleting. The notch at the rear end of the blade allows the handle and blade to be enclosed, allowing safe handling when working quickly.



**Small Kiritsuke | DM-0777W**  
Blade 6.0" / 15,0 cm, Handle 12,2 cm

# Shun Classic Sets



**Carving-Set | DMS-200**  
(equipped with DM-0703 and DM-0709)  
In a wooden case with magnetic closure, 39,6 x 15,5 x 3,6 cm L/W/H



1

2

3

**1. Knife set | DMS-210**

(equipped with DM-0700 and DM-0701)

In a wooden case with magnetic closure, 32,5 x 14,0 x 2,6 cm L/W/H

**2. Knife set | DMS-220**

(equipped with DM-0701 and DM-0706)

In a wooden case with magnetic closure, 39,6 x 15,5 x 3,6 cm L/W/H

**3. Knife set | DMS-230**

(equipped with DM-0701 and DM-0702)

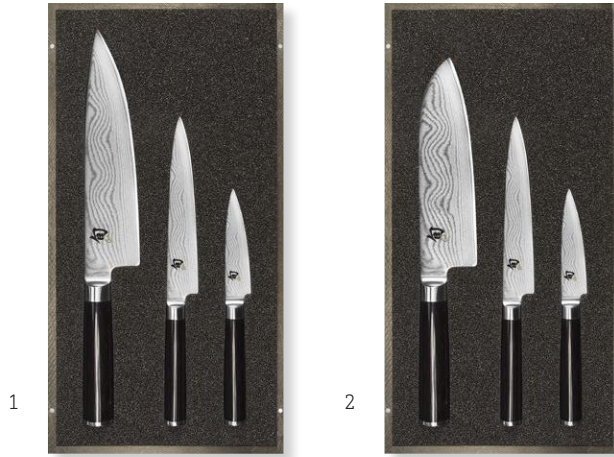
In a wooden case with magnetic closure, 39,6 x 15,5 x 3,6 cm L/W/H



**Steak knife set | DMS-400 (equipped with 4x DM-0711)**

In a wooden case with magnetic closure

28,9 x 20,2 x 2,5 cm L/W/H



1. **Knife set | DMS-300**  
 (equipped with DM-0700, DM-0701 and DM-0706)  
 In a wooden case with magnetic closure, 39,5 x 20,5 x 3,5 cm L/W/H

2. **Knife set | DMS-310**  
 (equipped with DM-0700, DM-0701 and DM-0702)  
 In a wooden case with magnetic closure, 39,5 x 20,5 x 3,5 cm L/W/H



1. **Fork/Steak knife set | DM-0907**  
 with table rest, 30,0 x 10,5 x 2,9 cm L/W/H

2. **Fork/Utility knife set | DM-0908**  
 with table rest, 30,0 x 10,5 x 2,9 cm L/W/H

3. **Fork set | DM-0990**  
 30,0 x 10,5 x 2,9 cm L/W/H

GERMAN  
DESIGN  
AWARD  
SPECIAL  
2019







# Shun Pro Sho Series

Series with 5 blade shapes  
Made in Japan

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. Their blades 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 stark contrast to the blade's opulent patterns. The series received a Special Mention in the 2019 German Design Award.



**Yanagiba | VG-0005**  
Blade 9.5" / 24,0 cm, Handle 12,2 cm



**Yanagiba | VG-0006**  
Blade 10.75" / 27,0 cm, Handle 12,2 cm

## The Shun Pro Sho Blade

The knife's blade is made of corrosion-resistant VG 10 steel with a hardness of 61 ( $\pm 1$ ) 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 Shun Pro Sho Handle

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.



**Deba** | VG-0002  
Blade 6.5" / 16,5 cm, Handle 12,2 cm



**Deba** | VG-0003  
Blade 8.25" / 21,0 cm, Handle 12,2 cm



**Usuba** | VG-0007  
Blade 6.5" / 16,5 cm, Handle 12,2 cm





# Shun Nagare Series

Series with 6 blade shapes  
Made in Japan

kai has created another innovative masterpiece of Japanese blacksmithing with its Shun Nagare Series. Its sophisticated design, the special properties of the materials employed, and a technically complex production process places this series of knives among the pinnacle of the luxury class. An artfully decorated, radial pattern of Damascus layers adorns the highly polished blades.

This effect, combined with the mottled grey-black handle, lends the knife an impressive overall appearance. The series' blades consist of two different types of steel, which are bonded to form a 72-layered piece of Damascus steel. This complex layering of two types of steel results in a blade with exceptional cutting performance, which has been recognised by the awarding of the German Design Award 2017 Special Mention.



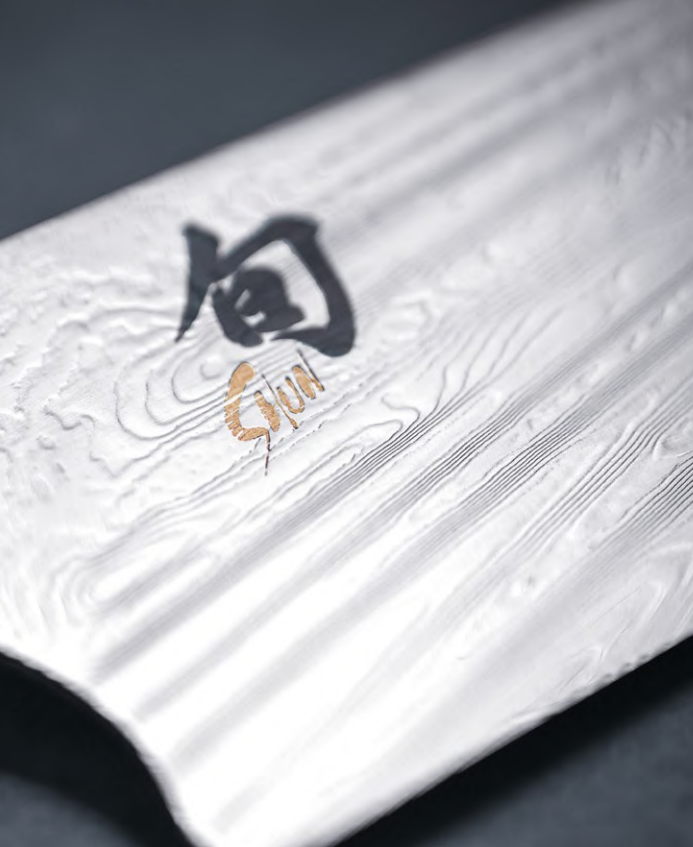
**Paring knife | NDC-0700**  
Blade 3.5" / 9,0 cm, Handle 11,6 cm



**Utility knife | NDC-0701**  
Blade 6.0" / 15,0 cm, Handle 11,6 cm

## The Shun Nagare Blade

kai produces the so-called "dual-core" blade of the Shun Nagare 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 VG 2 steel and an especially hard VG 10 steel results in a hardness of 61 ( $\pm 1$ ) HRC. As a result, the double-edged blades have a particularly long-lasting edge retention, and excellent sharpness.



## The Shun Nagare Handle

With its soft, rounded lines, the ergonomically shaped handle fits the hand perfectly. The forged tang in the handle lends the knife a robust stability and provides an optimum counterweight to the blade. The riveted handle, which is fashioned from mottled grey-black pakkawood - a waterproof and especially robust wood veneer - imparts a warm and valuable feel to the knife.



Santoku | NDC-0702  
Blade 7.0" / 18,0 cm, Handle 14,0 cm



Chef's knife | NDC-0706  
Blade 8.0" / 20,0 cm, Handle 14,0 cm



Slicing knife | NDC-0704  
Blade 9.0" / 23,0 cm, Handle 14,0 cm



Bread knife | NDC-0705  
Blade 9.0" / 23,0 cm, Handle 14,0 cm







# Shun Premier Tim Mälzer Series

Series with 12 blade shapes  
Made in Japan

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.



**Paring knife | TDM-1700**  
Blade 4.0" / 10,0 cm, Handle 10,5 cm



**Utility knife | TDM-1701**  
Blade 6.5" / 16,5 cm, Handle 10,5 cm

## **The Shun Premier Tim Mälzer Blade**

The Shun Premier blade's core 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 - known in Japan as Tsuchime - underlies not only aesthetic reasons, but also serves the release of material from the blade thanks to the resulting air pockets.



## **The Shun Premier Tim Mälzer Handle**

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.



**Peeling knife (no damask) | TDM-1715**  
Blade 2.2" / 5,5 cm, Handle 10,5 cm



**Utility knife with serrated edge | TDM-1722**  
Blade 6.5" / 16,5 cm, Handle 10,5 cm



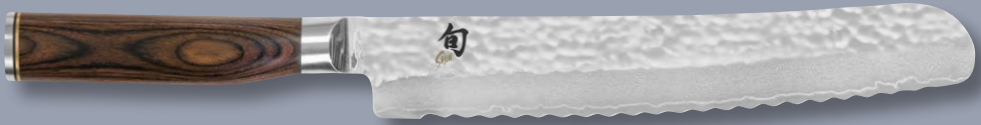
**Nakiri | TDM-1742**  
Blade 5.5" / 14,0 cm, Handle 11,0 cm



**Small Santoku | TDM-1727**  
Blade 5.5" / 14,0 cm, Handle 11,0 cm



**Santoku | TDM-1702**  
Blade 7.0" / 18,0 cm, Handle 12,0 cm



**Bread knife** | TDM-1705  
Blade 9.0" / 23,0 cm, Handle 12,0 cm



**Chef's knife** | TDM-1723  
Blade 6.0" / 15,0 cm, Handle 11,0 cm



**Chef's knife** | TDM-1706  
Blade 8.0" / 20,0 cm, Handle 12,0 cm



**Slicing knife** | TDM-1704  
Blade 9.5" / 24,0 cm, Handle 12,0 cm



**Carving fork** | TDM-1709  
Blade 6.5" / 16,5 cm, Handle 11,0 cm

# Shun Premier Sets



1



2



3



4



5

1. Steak knife set | TDMS-400 (equipped with 2x TDM-1711)

2. Fork/Steak knife set | TDM-0907

3. Fork set | TDM-0990

In a wooden case, 29,8 x 13,6 x 3,3 cm L/W/H

4. Knife set | TDMS-220 (equipped with TDM-1701 + TDM-1706)

5. Knife set | TDMS-230 (equipped with TDM-1701 + TDM-1702)

In a wooden case, 39,8 x 15,5 x 3,7 cm L/W/H



reddot award 2018  
winner



GERMAN  
DESIGN  
AWARD  
WINNER  
2019



# Shun Premier Tim Mälzer Minamo Series

Series with 3 blade shapes  
Made in Japan

The Shun 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 reddot award 2018 and the German Design Award 2019.



## The Shun Premier Tim Mälzer Minamo Blade

The Shun 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 double-edged.



## The Shun Premier Tim Mälzer Minamo Handle

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.





**Paring knife** | TMM-0700  
Blade 3.5" / 9,0 cm, Handle 10,5 cm



**Utility knife** | TMM-0701  
Blade 6" / 15,0 cm, Handle 10,5 cm



**Santoku** | TMM-0702  
Blade 7" / 18,0 cm, Handle 12,0 cm





# Tim Mälzer Kamagata Series

Series with 7 blade shapes  
Designed by Tim Mälzer

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.



**Office knife** | TMK-0700  
Blade 3.5" / 9,0 cm, Handle 10,3 cm



**Utility knife** | TMK-0701  
Blade 6.0" / 15,0 cm, Handle 10,3 cm

## The Tim Mälzer Kamagata blade

The attractively shaped blades are forged from 4116 stainless steel. They have a hardness of 57 ( $\pm 1$ ) HRC and are therefore 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 Tim Mälzer Kamagata handle

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.



**Santoku | TMK-0702**  
Blade 7.0" / 18,0 cm, Handle 10,9 cm



**Chef's knife | TMK-0706**  
Blade 8.0" / 20,0 cm, Handle 10,9 cm



**Hybrid chef's knife | TMK-0770**  
Blade 8.0" / 20,0 cm, Handle 10,9 cm



**Slicing knife | TMK-0704**  
Blade 9.0" / 23,0 cm, Handle 10,9 cm



**Bread knife | TMK-0705**  
Blade 9.0" / 23,0 cm, Handle 10,9 cm



reddot award 2013  
winner



関孫六

SEKIMAGOROKU COMPOSITE

# Seki Magoroku Composite Series

Series with 6 blade shapes  
Made in Japan

Having received the Red Dot Design Award 2013, the Seki Magoroku Composite Series is the symbol of contemporary design expertise stemming from the house of kai. 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 hightech 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.



**Paring knife** | MGC-0400  
Blade 3.5" / 9,0 cm, Handle 9,5 cm



**Utility knife** | MGC-0401  
Blade 6.0" / 15,0 cm, Handle 9,5 cm

## The Seki Magoroku Composite Blade

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



## The Seki Magoroku Composite Handle

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.





**Santoku** | MGC-0402  
Blade 6.5" / 16,5 cm, Handle 12,0 cm



**Chef's knife** | MGC-0406  
Blade 8.0" / 20,0 cm, Handle 12,0 cm



**Nakiri** | MGC-0428  
Blade 6.5" / 16,5 cm, Handle 12,0 cm



**Bread knife** | MGC-0405  
Blade 9.0" / 23,0 cm, Handle 12,0 cm



六孫丸  
SEKIYAGOTOJU

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SEKIMAGOROKU

# Seki Magoroku Redwood Series

Series with 11 blade shapes

Made in Japan

Seki Magoroku Redwood is a series of chef's knives with a robust stainless steel quality and typically Japanese features. With its highly polished blades, the series includes both single-edged and double-edged blades that share the common denominators of stable and well-balanced functionality as well as sharpness.

The design combines a minimalist basic form with traditional Japanese aesthetics. The name comes from the use of red pakkawood, from which the handle is made. The pakkawood handle is particularly resilient and moisture-resistant.



**Paring knife** | MGR-0100P  
Blade 4.0" / 10,0 cm, Handle 12,0 cm



**Utility knife** | MGR-0150U  
Blade 6.0" / 15,0 cm, Handle 12,0 cm

## The Seki Magoroku Redwood Blade

The blades of the Seki Magoroku Redwood Series are made of a carbon 1K6 stainless steel with a hardness of 58 ( $\pm 1$ ) HRC. Both the double-edged and the single-edged blade shapes boast long-lasting edge retention and excellent sharpness. The single-sided grinding traditionally used for Japanese blade shapes minimises friction between the blade and the cut material, thus enabling particularly precise cuts, as is required for the preparation of sushi, for instance.



## The Seki Magoroku Redwood Handle

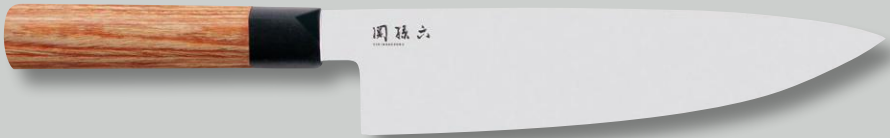
The handle with its traditional chestnut shape is made of pakkawood. High-quality resins added to the wood make the material exceptionally resilient and moisture-resistant. The handle narrows down towards the blade and sits comfortably in the hand. Handle and blade are inserted into each other and firmly connected by a shiny black plastic ferrule.



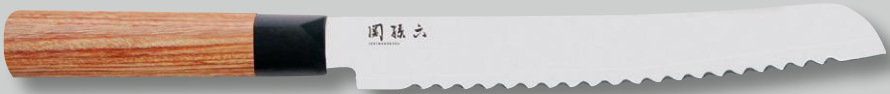
**Santoku** | MGR-0170S  
Blade 6.75" / 17,0 cm, Handle 13,4 cm



**Chef's knife** | MGR-0150C  
Blade 6.0" / 15,0 cm, Handle 13,4 cm



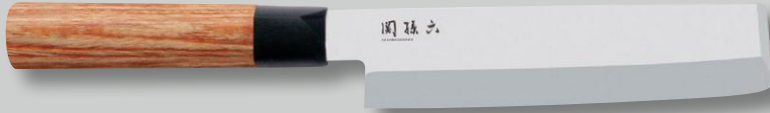
**Chef's knife** | MGR-0200C  
Blade 8.0" / 20,0 cm, Handle 13,4 cm



**Bread knife** | MGR-0225B  
Blade 8.75" / 22,5 cm, Handle 12,0 cm



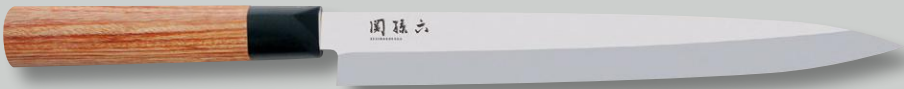
**Slicing knife** | MGR-0200L  
Blade 8.0" / 20,0 cm, Handle 12,0 cm



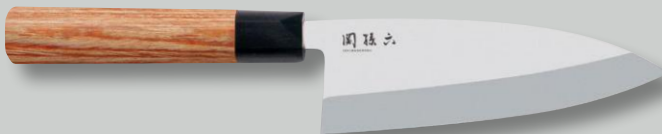
**Nakiri** | MGR-0165N  
Blade 6.5" / 16,5 cm, Handle 13,4 cm



**Yanagiba** | MGR-0210Y  
Blade 8.25" / 21,0 cm, Handle 13,4 cm



**Yanagiba** | MGR-0240Y  
Blade 9.5" / 24,0 cm, Handle 13,4 cm



**Deba** | MGR-0155D  
Blade 6.1" / 15,5 cm, Handle 12,0 cm

# Handling

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.

We recommend that you cut on 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.

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).

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.







# Seki Magoroku Shoso Series

Series with 10 blade shapes  
Made in Japan

With their sober and elegant stainless steel look, Seki Magoroku 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.

In order to reduce resistance to the cutting edge, the blades are sharpened with a slow grinding speed and finished using the latest process technology. This gives each Shoso a special sharpness and minimises the friction between the food to be cut and the blade.

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



Utility knife | AB-5163  
Blade 4.75" / 12,0 cm, Handle 10,5 cm



Utility knife | AB-5161  
Blade 6" / 15,0 cm, Handle 10,5 cm

## The Seki Magoroku Shoso blade

The Shoso blade is forged from 1K6 stainless steel with a hardness of 58 ( $\pm 1$ ) 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 Seki Magoroku Shoso handle

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.



**Santoku** | AB-5162  
Blade 5.75" / 14,5 cm, Handle 12,5 cm



**Santoku** | AB-5156  
Blade 6.5" / 16,5 cm, Handle 12,5 cm



**Santoku, hollow ground** | AB-5157  
Blade 6.5" / 16,5 cm, Handle 12,5 cm



**Chef's knife** | AB-5158  
Blade 7" / 18,0 cm, Handle 12,5 cm



**Chef's knife** | AB-5159  
Blade 8.25" / 21,0 cm, Handle 12,5 cm



**Chef's knife** | AB-5160  
Blade 9.5" / 24,0 cm, Handle 12,5 cm



**Bread knife** | AB-5164  
Blade 9.5" / 24,0 cm, Handle 12,5 cm



**Chinese chef's knife** | AB-5165  
Blade 6.5" / 16,5 cm, Handle 12,5 cm

# Seki Magoroku Shoso Sets



1



2

1. **Knife set** | 51S-300  
(equipped with AB-5161 + AB-5163 + AB-5158)  
39,8 x 15,0 x 2,5 cm L/W/H

2. **Knife set** | 51S-310  
(equipped with AB-5161 + AB-5163 + AB-5156)  
39,8 x 15,0 x 2,5 cm L/W/H



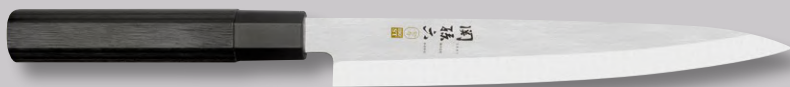
# Seki Magoroku Kinju & Hekiju Series

Series with 9 blade shapes  
Made in Japan

The chef's knives in the Seki Magoroku 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 Kinju Deba knives and three Yanagiba filleting knives for raw meat and raw fish, available in different sizes. The Hekiju series includes a Deba and a Yanagiba. The Seki Magoroku Kinju and Hekiju kitchen knives make 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.



**Yanagiba** | AK-1104  
Blade 7" / 18,0 cm, Handle 12,9 cm



**Yanagiba** | AK-1105  
Blade 8.25" / 21,0 cm, Handle 12,9 cm



**Yanagiba** | AK-1106  
Blade 9.5" / 24,0 cm, Handle 13,9 cm

## The Seki Magoroku Kinju & Hekiju blade

Unique technologies are applied in producing the blade of the Seki Magoroku 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 Seki Magoroku Kinju & Hekiju handle

The handles of the Seki Magoroku Kinju and Hekiju series differ in shape and material. The hexagonal 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.





**Deba | AK-1100**  
Blade 4.25" / 10,5 cm, Handle 10,9 cm



**Deba | AK-1101**  
Blade 6" / 15,0 cm, Handle 11,9 cm



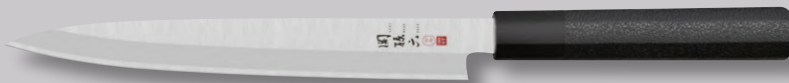
**Deba | AK-1102**  
Blade 6.5" / 16,5 cm, Handle 12,9 cm



**Deba | AK-1103**  
Blade 7" / 18,0 cm, Handle 12,9 cm

## Hekiju

Left-hand models



**Yanagiba | AK-5077**  
Blade 8.25" / 21,0 cm, Handle 12,9 cm



**Deba | AK-5073**  
Blade 6" / 15,0 cm, Handle 11,9 cm



KAIHONGU

Stainless Steel  
Made in Japan  
KK-Y270



関孫六  
SEKI MAGO ROKU

# Seki Magoroku KK Yanagiba Series

Series with 2 blade shapes  
Made in Japan

The Seki Magoroku KK Yanagiba Japanese slicing knives are distinguished by their pure form and the octagonal, black matt handle made of pakka wood. The extremely long, slim blade shape enables wafer-thin, precise cuts - perfect for slicing fish. The Yanagiba's one-side bevelled blade is made of high carbon stainless steel that meets stringent European standards and is decorated with a soft, wavy line as a satin finish. The KK series combines robust quality with simple functionality.



**Yanagiba** | KK-0027

Blade 10.65" / 27,0 cm, Handle 12,7 cm



**Yanagiba** | KK-0030

Blade 11.85" / 30,0 cm, Handle 12,7 cm





# Wasabi Black Series

Series with 17 blade shapes  
Made in Japan

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 uncomplicated and continuous use and convince with an impressive price-to-performance ratio.

Lastly, the series owes its easy-care handling to the water-resistant plastic handle - the pleasant feel of which has been achieved through the addition of bamboo powder. The matte black handle and highly-polish stainless steel blade fashioned from 1K6 steel are permanently moulded together, ruling out the accumulation of dirt.



**Utility knife | 6710P**  
Blade 4.0" / 10,0 cm, Handle 12,6 cm



**Utility knife | 6715U**  
Blade 6.0" / 15,0 cm, Handle 12,6 cm

## The Wasabi Black Blade

The polished blades of the Wasabi Black Series are made of newly developed corrosion-resistant 6A/1K6 steel with a hardness value of 56 (±1) HRC. The extensive range offers both double-edged blade shapes, as well as traditional Japanese single-edged blade shapes. The slightly arched back of the blade allows a secure grip during work, making it easier to make fine rocking movements, for example.



## The Wasabi Black Handle

The black plastic grip is water resistant and thus particularly robust. Its oval or chestnut shape (depending on the blade size) exhibits a pleasant, natural feel thanks to the addition of bamboo powder.



**Santoku | 6716S**  
Blade 6.5" / 16,5 cm, Handle 12,6 cm



**Chef's knife | 6715C**  
Blade 6.0" / 15,0 cm, Handle 12,6 cm



**Chef's knife | 6720C**  
Blade 8.0" / 20,0 cm, Handle 12,6 cm



**Chef's knife | 6723C**  
Blade 9.5" / 23,5 cm, Handle 12,6 cm



**Bread knife | 6723B**  
Blade 9.0" / 23,0 cm, Handle 12,6 cm



**Slicing knife | 6723L**  
Blade 9.0" / 23,0 cm, Handle 12,6 cm



**Nakiri | 6716N**  
Blade 6.5" / 16,5 cm, Handle 12,6 cm



**Yanagiba | 6715Y**  
Blade 6.0" / 15,5 cm, Handle 12,6 cm



**Yanagiba | 6721Y**  
Blade 8.25" / 21,0 cm, Handle 12,6 cm



**Yanagiba | 6724Y**  
Blade 9.5" / 24,0 cm, Handle 12,6 cm





**Deba | 6710D**

Blade 4.25" / 10,5 cm, Blade thickness 0,25 cm, Handle 12,6 cm



**Deba | 6715D**

Blade 6.0" / 15,0 cm, Blade thickness 0,5 cm, Handle 12,6 cm



**Deba | 6721D**

Blade 8.25" / 21,0 cm, Blade thickness 0,3 cm, Handle 12,6 cm



**Flexible Slicing knife | 6761F**

Blade 7.0" / 18,0 cm, Handle 12,6 cm



**Steak knife | 6711S**

Blade 4.75" / 12,0 cm, Handle 12,6 cm

# Wasabi Black Sets



1. **Knife set** | 67S-300  
(equipped with 6710P, 6715U and 6720C)  
39,0 x 15,0 x 2,5 cm L/W/H

2. **Knife set** | 67S-310  
(equipped with 6710P, 6715U and 6716S)  
39,0 x 15,0 x 2,5 cm L/W/H



1

2

**1. Knife set | DM-0781 EU67**  
 (equipped with 6710P, 6715U, 6716S, 6720C and 6723L)  
 with kai knife bag DM-0781, 46,0 x 16,0 x 7,0 cm L/W/H

**2. Knife set | DM-0781 JP67**  
 (equipped with 6710P, 6715D, 6716N, 6716S and 6721Y)  
 with kai knife bag DM-0781, 46,0 x 16,0 x 7,0 cm L/W/H



1

2

**1. Steak knife-Set | 67S-400**  
 (equipped with 2x 6711S)  
 30,5 x 10,5 x 2,0 cm L/W/H

**2. Steak knife-Set | 67S-404**  
 (equipped with 4x 6711S)  
 33,0 x 19,5 x 2,0 cm L/W/H



reddot design award  
winner 2012



German  
Design Award

NOMINEE 2014



# Junior chef's knife by Tim Mälzer

Made in Japan

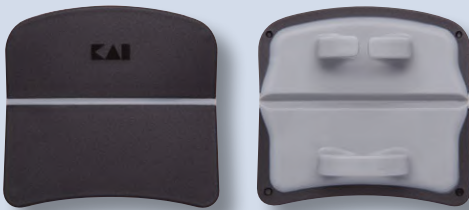
In collaboration with Tim Mälzer, kai has developed a special Junior chef's knife, designed to aid children aged 6 and older to handle knives safely when cooking collaboratively. Children imitate cutting intuitively with a kind of sawing movement. On this basis, the stainless steel blade of the Junior 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 for maximum protection. The Tim Mälzer Junior chef's knife was awarded the Red Dot Design Award in 2012.



Junior chef's knife | TMJ-1000  
Blade 4.25" / 11,0 cm, Handle 10,0 cm



Knife bag



Finger protector | BB-0621

# Pure Komachi 2 Series

Series with 7 blade shapes  
Designed in Japan

The Pure Komachi Series' knives introduce a wealth of playful colours. Visually, these knives are distinguished primarily by their coloured coatings. The series' blades are made of stainless steel and add significant value in terms of removing cut material from the blade, especially when combined with their coloured, nonstick coating. Each knife is assigned a specific colour, allowing for an easy overview. The ergonomic plastic handle is monochromatically tailored to match the coloured coating of the blade.



**Utility knife** | AB-5700  
Blade 4.0" / 10,0 cm, Handle 11,5 cm



**Utility knife** | AB-5701  
Blade 6.0" / 15,0 cm, Handle 11,5 cm



**Vegetable knife** | AB-5723  
Blade 6.0" / 15,0 cm, Handle 11,5 cm



**Slicing knife** | AB-5704  
Blade 9.0" / 22,5 cm, Handle 11,5 cm



**Santoku | AB-5702**  
Blade 6.0" / 15,0 cm, Handle 11,5 cm



**Chef's knife | AB-5706**  
Blade 8.0" / 20,0 cm, Handle 11,5 cm



**Bread knife | AB-5705**  
Blade 8.0" / 20,0 cm, Handle 11,5 cm



**Knife set | ABS-0310**  
(equipped with AB-5700, AB-5701 and AB-5723)  
32,5 x 18,5 x 3,0 cm L/W/H

# 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 offers electronic grinders, as well as care accessories and blade protectors.







1. **Combination whetstone Grain 300/1000 | DM-0708**  
18,4 x 6,2 x 2,8 cm L/W/H

2. **Combination whetstone Grain 1000/4000 | DM-0400**  
21,0 x 7,0 x 3,0 cm L/W/H



1. **Whetstone Grain 800 | WS-0800**

2. **Whetstone Grain 3000 | WS-3000**

18,5 x 6,4 x 2,0 cm L/W/H



**Flattening stone Grain 80 | AP-2455**

17,0 x 6,0 x 1,7 cm L/W/H

Use the flattening stone to round off rough edges and smooth depressions or irregularities in the surface of your whetstone.



1. Combination whetstone Grain 400/1000 | AP-0305
2. Combination whetstone Grain 3000/6000 | AP-0316  
with reservoir, 25,2 x 9,4 x 5,0 cm L/W/H



**Whetstone Grain 3000 | AP-0304**  
with reservoir, 18,5 x 6,4 x 2,0 cm L/W/H



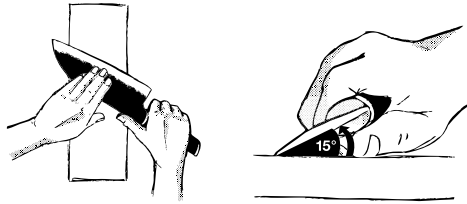
**Diamond grindstone Grain 3000 | AP-0306**  
with reservoir, 25,2 x 9,4 x 3,5 cm L/W/H

The surface of the new diamond grindstone AP-0306 corresponds to a grain size of approximately 3000 compared to conventional grindstones and is ideal for sharpening slightly blunt knives.

# Grinding instructions

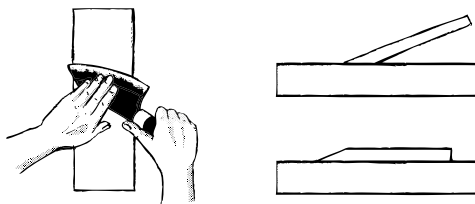
Before use, the whetstone should be completely soaked in water for about 10 minutes.

Please make sure that a light film of water is always visible on the surface of the stone during grinding. By doing this you ensure the knife edge is sufficiently cooled.



## Double-edged blades

- a. Lay one side of the blade onto the whetstone
- b. Start at the blade tip. Pull the knife at an angle of about  $15^\circ$  over the whetstone, whilst moving the blade with light pressure toward and away from your body.  
Repeat this process until you feel a fine burr.
- c. Turn the knife over and continue with sharpening the other side of the blade, as described above. Make sure that you use the same number of strokes on both sides. It is also important that the angle is always kept the same so that you end up with a symmetrically sharpened blade.
- d. Rinse knife and whetstone carefully in hot water.



## Single-edged blades

- a. First, lay the partially whetted side of the blade onto the grindstone.
- b. Start at the blade tip. Pull the knife at an angle of  $45^\circ$  over the whetstone, whilst moving the blade with light pressure toward and away from your body.  
Repeat this process until you feel a fine burr.
- c. Turn the knife over. Now lay the hollow-ground side of the blade flat on the grindstone and continue with sharpening - but only about 1/10 as much as when sharpening the knife's other side.
- d. Rinse both the knife and whetstone carefully in hot water.



1. **Electric sharpener** | AP-118  
230 Volt / 50 Hz, AC, 60 Watts, Weight 875g, 13,8 x 11,1 x 10,5 cm L/W/H

2. **Polishing unit as accessory for the knife sharpener** | APF-118  
for finest polishing of the blade

3. **Replacement unit as accessory for the knife sharpener** | APR-118

4. **Electric sharpener set** | AP-118S  
(equipped with AP-118 and APF-118)

Electric knife sharpener with ceramic grinding unit. The two whetstone pairs, situated 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.



**The Seki Magoroku diamond and ceramic sharpener**  
for blades ground on both sides | AP-0308

Diamond grinding stones 270 grain (4x), ceramic grinding wheels 150 grain (2x)  
Ceramic sharpening rods 1000 grain (2x), 13,8 x 5,1 x 5,7 cm L/W/H



**The Seki Magoroku diamond and ceramic sharpener**  
for blades ground on one side | AP-0162

Diamond grinding stones 270 grain (2x), ceramic grinding wheels 150 + 1000 grain  
Ceramic sharpening rods 1000 grain (2x), 12,0 x 4,8 x 5,0 cm L/W/H



1. **Blade guard** for blades up to max. 180 x 48 mm | CK-S
2. **Blade guard** for blades up to max. 240 x 60 mm | CK-M
3. **Blade guard** for blades up to max. 320 x 60 mm | CK-L  
magnetic, made of polyester fabric



**Polishing strop set | 410090001**

Strop with Russian cow-hide leather, two-sided, 20,5 x 4,0 x 2,0 cm L/W/H  
Polishing cream with chromium oxide (extremely fine)



**Blade care accessory set | 425390000**  
Microfibre care cloth, 40,0 x 40,0 cm L/W  
100% Japanese camellia oil, food-safe

# Cutting Boards & Knife Blocks

Knife blocks and cutting boards provide an optimum addition to the entire range of kai chef's knives. The timeless product portfolio is handcrafted to the highest standard and represents ultimate quality and design. In lieu of this, 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.





**Block board, Walnut | DM-0809**  
limited to 200 pieces per year  
58,0 x 35,0-40,0 x 5,0 cm L/W/H



**Cutting board, Oak | DM-0789**  
Also in a set with 3 Shun Classic knives: DM-0700, 0701 and 0702 | DM-0789DM SET 1  
with non-slip rubber feet  
39,0 x 26,0 x 3,6 cm L/W/H



**Head wood chopping block, Oak | DM-0795**  
with non-slip rubber feet  
39,0 x 26,2 x 5,3 cm L/W/H



1. Flexible cutting mat, Size S, 30,0 x 22,0 x 0,2 cm | BZ-0042  
2. Flexible cutting mat, Size L, 37,0 x 27,0 x 0,2 cm L/W/H | BZ-0043  
with measuring scale



1. Rotating knife block, Oak | DM-0794

2. Rotating knife block, Walnut | DM-0799

Granite base, 360 ° rotation, two-sided magnetic, for 6-8 knives  
31,0 x 18,0 x 34,0 cm L/W/H



1. Knife block Stonehenge, Oak with stainless steel base | STH-3

2. Knife block Stonehenge, Walnut with granite base | STH-4

3. Knife block Stonehenge, Walnut with stainless steel base | STH-5  
magnetic, for 10 knives

21,0 x 21,0 x 28,0-30,0 cm L/W/H





1. Knife block Stonehenge, Oak with granite base | STH-3.3
2. Knife block Stonehenge, Walnut with granite base | STH-4.3
3. Knife block Stonehenge, Walnut with stainless steel base | STH-4.1  
magnetic, for 4 knives  
18,0 x 10,0 x 28,0-30,0 cm L/W/H



1. Knife block, Oak | DM-0805
2. Knife block, Walnut | DM-0806  
magnetic, for 6-8 knives, 34,0 x 14,0 x 26,5 cm L/W/H
3. Knife block, Oak | DM-0821  
magnetic, for 6-8 knives, 26,0 x 17,0 x 25,3 cm L/W/H



1

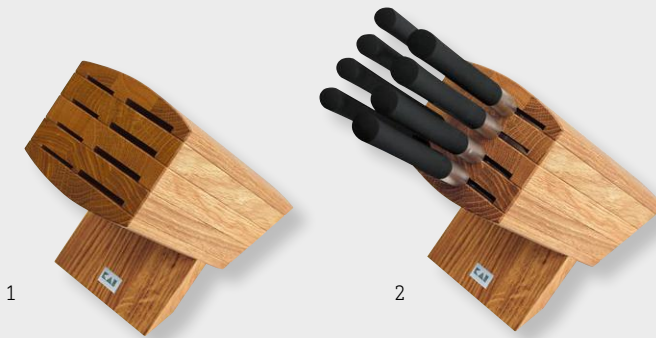


2

1. Wooden knife board, Oak | DM-0800
2. Wooden knife board, Walnut | DM-0807  
magnetic, for 4-6 knives  
39,0 x 6,5 x 3,0 cm L/W/H



**Knife block, Walnut | DM-0810**  
dismountable, for 8 knives  
31,0 x 18,0 x 34,0 cm L/W/H



1. **Knife block Wasabi, Oak | 6600-BN**  
2. **Knife block Wasabi in Set with 8 knives | 6799**  
(furnished: 6716S, 6716N, 6720C, 6710P, 6715U, 6710D, 6724Y, 6715D)  
dismountable, for 8 knives  
31,0 x 18,0 x 34,0 cm L/W/H



**C-Knife block, Oak | DM-0803**  
for 5 knives  
17,0 x 10,0 x 30,0 cm L/W/H



**1. Knife block Cube, Beech** | DM-0819  
for 5 knives, 15,5 x 10,0 x 25,0 cm L/W/H

**2. Knife block, Beech** | DM-0820  
with cookbook holder, for 5 knives, 15,5 x 23,5 x 23,0 cm L/W/H



**Shun Cutting board Hinoki, Size S**, 27,5 x 21,5 x 1,0 cm | DM-0814  
**Shun Cutting board Hinoki, Size M**, 40,5 x 27,5 x 1,35 cm | DM-0816  
**Shun Cutting board Hinoki, Size L**, 45,7 x 30,5 x 2,0 cm L/W/H | DM-0817



**Shun Grooved cutting board Hinoki** | DM-0818  
D-Type, backside with juice groove  
36,0 x 33,0 x 2,5 cm L/W/H



## Shun Accessories

Sophisticated Shun kitchen accessories of proven quality. kai offers the perfect addition of selected kitchen tools and appropriate accessories for storage and travel, truly befitting the character of the Shun Series. The functional and elegant workwear assortment for demanding kitchen work completes the range.





**Fishbone tweezers** | BC-0751  
Stainless Steel, 13,9 x 2,1 x 2,3 cm L/W/H



**Japanese kitchen scissor** | DM-7100  
Blades: 5,0 cm



**Micro grater** | DM-0900  
Stainless Steel, 27,5 x 14,3 cm L/W

Oroshigane - the traditional Japanese tool is an excellent choice for ginger and wasabi. Its extremely sharp serration grinds very smoothly allowing the maximum extraction of flavour.

It can be used on both sides (smooth / very smooth). Its large grating surface provides a comfortable working area. Suitable for ginger, wasabi, radish, garlic, tomatoes and much more.



**Shun knife bag | DM-0780**  
for 9 large and 8 small knives  
Closed: 50,0 x 27,0 x 10,0 cm L/W/H  
Open: 102,0 x 49,0 cm L/W



**kai knife bag | DM-0781**  
for 4 large and 3 small knives  
Closed: 46,0 x 16,0 x 7,0 cm L/W/H  
Open: 46,0 x 47,0 cm L/W



**Polo shirt | LADIES or MEN**  
in various sizes



**Chef's coat**  
in various sizes



1



2

1. **Chef's apron Shun Classic Edition** | 457500600
2. **Chef's apron Shun Tim Mälzer Edition** | 467500000  
with adjustable neck strap and waist loop for tying



# 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.







**Paring knife Quotidien 1 (S) | BK-0025**  
Blade 3" / 7,5 cm, Handle 9,8 cm



**Utility knife Quotidien 2 (M) | BK-0026**  
Blade 4.75" / 12,0 cm, Handle 10,6 cm



**Utility knife Quotidien 3 (L) | BK-0027**  
Blade 6" / 15,0 cm, Handle 12,3 cm



# Michel Bras Tools

Michel BRAS utensils represent a choice series of high-quality cooking utensils for professional use. The entire product portfolio of the Series has been developed and manufactured with passion and an exceptional quality. The products impress with their rigorous combination of precision, functionality, and haptics.





**Cheese grater** | BK-0205  
Blade 15,4 cm, Handle 11,3 cm

With 3 changeable attachments in extra fine, fine and coarse.



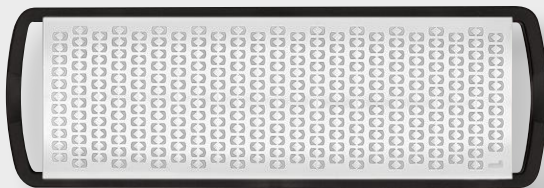
**Micro grater** | BK-0212  
Blade 15,4 cm, Handle 11,3 cm



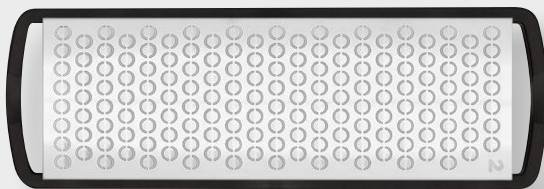
**Julienne set** | BK-0213  
Blade 15,4 cm, Handle 11,3 cm

With 2 changeable attachments in fine and coarse.

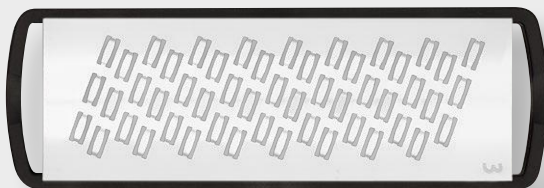
## Changeable attachments (separate)



**No.1** | BK-0214  
Blade 15,4 cm, extra fine



**No.2** | BK-0215  
Blade 15,4 cm, fine



**No.3** | BK-0216  
Blade 15,4 cm, coarse



**No.4** | BK-0217  
Blade 15,4 cm, micro



**No.5** | BK-0218  
Blade 15,4 cm, fine



**No.6** | BK-0219  
Blade 15,4 cm, coarse



**I-Peeler | BK-0201**

Blade 4,2 cm / 10,0 cm, Handle 10,8 cm

With 2 interchangeable blades with cutting heights of 0,3 and 0,4 mm.



**T-Peeler | BK-0204**

Blade 5,7 cm / 10,0 cm, Handle 10,8 cm

With 4 interchangeable blades: 2x smooth blades with cutting heights of 0,3 and 0,4 mm,  
and 2x Julienne knives with cutting heights of 1,85 and 3,5 mm.



**Diamond sharpener | BK-0022**

Sharpener 29,5 cm, Handle 11,8 cm



**Spice / Herb mill | BK-0220**  
5,5 x 18,0 cm ø/H



**Small Kitchen scissor | BK-0202**  
Blade 12,5 cm / 10,0 cm, Handle 8,0 cm



**Large Kitchen scissor | BK-0203**  
with nutcracker, Blade 14,0 cm, Handle 9,0 cm

# The Sebastian Conran Gifu Collection

The Sebastian Conran Gifu Collection from kai was created in collaboration with British industrial designer Sebastian Conran, and consists of two powerful kitchen tools: the DIRK scissors and the JANUS grater, which are both characterised by a high standard of functionality and sharpness. For the collection Sebastian Conran worked together with 14 selected manufacturers from the Japanese region of Gifu, who all specialise in different forms of traditional craftsmanship. kai itself has its origins in the prefecture of Gifu in the heart of Japan, which is still a centre of traditional production today.







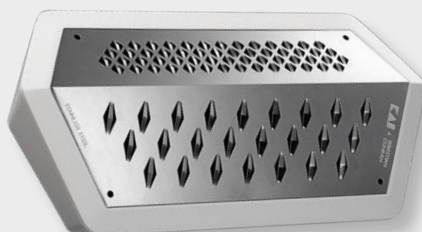
**DIRK Kitchen scissor, black | BP-0023**  
with handy blade sheath, Blade 8,4 cm, Handle 21,0 cm



**DIRK Kitchen scissor, white | BP-0024**  
with handy blade sheath, Blade 8,4 cm, Handle 21,0 cm



**JANUS Grater, black | BP-0021**  
with collecting container, 23,3 x 11,0 x 5,5 cm



**JANUS Grater, white | BP-0022**  
with collecting container, 23,3 x 11,0 x 5,5 cm

# Pure Komachi Grater

Grating series with 3 cutting edge patterns  
Made in Japan

The three graters in the Pure Komachi Series possess durable and extremely sharp stainless steel cutting edges. The grater's ultra-fine cutting edges are cut into the stainless steel using an innovative etching method, as opposed to the conventional punching method. This means that the cutting edges achieve a razor-like sharpness, reducing the effort required to a minimum. In addition, the substance being grated is precisely cut, not crushed, allowing the aroma and flavour to fully develop. The graters feature an ergonomic plastic handle with a non-slip coating, and are dishwasher-safe. In 2016, the Pure Komachi grater Series was awarded the German Design Award Special, the Good Design Award, and the Red Dot Design Award.





**Fine grater & zester** | PG-0001  
with Ichimatsu\* blade pattern \*(jap.: checkered pattern)  
Blade 13,5 x 3,0-5,0 cm L/W  
Handle 10,8 x 3,0-5,0 x 2,3 cm L/W/H

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



**Ribbon grater** | PG-0002  
with Kanokoshibori\* blade pattern \*(jap.: dappled white spotted pattern)  
Blade 13,5 x 3,0-5,0 cm L/W  
Handle 10,8 x 3,0-5,0 x 2,3 cm L/W/H

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



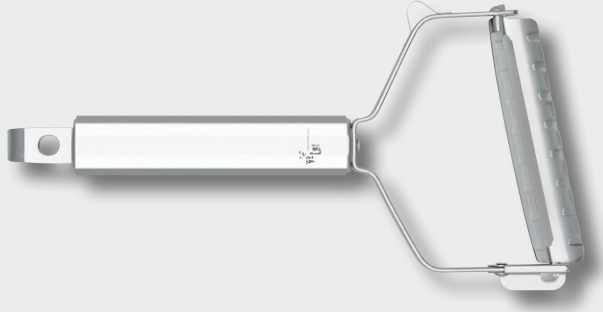
**Julienne slicer** | PG-0003  
with Yabanemonyo blade pattern \*(jap.: arrow feather)  
Blade 13,5 x 3,0-5,0 cm L/W  
Handle 10,8 x 3,0-5,0 x 2,3 cm L/W/H

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

# Select 100 Tools

The Select 100 cooking utensils form a series of useful kitchen utensils for daily use. The Series focuses on stylish and simple equipment for easy use and clever functionality. The high quality range is an ideal addition for a range of tasks in a demanding kitchen environment.

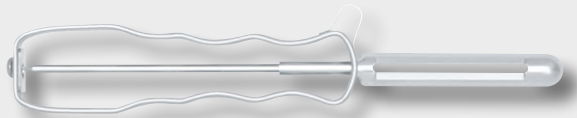




**T-Peeler | DH-3301**

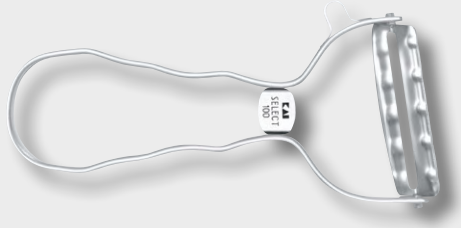
Blade 9,0 cm, Handle 10,0 x 2,2 cm L/W

With 2 interchangeable blades with a smooth cutting edge and julienne cutter.

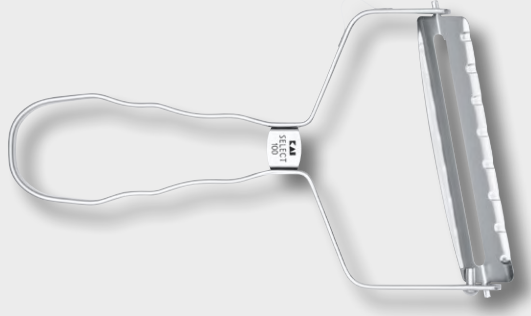


**I-Peeler | DH-6001**

Blade 5,0 cm, Handle 11,0 x 2,6 cm L/W



**T-Peeler | DH-6000**  
Blade 5,0 cm, Handle 9,2 x 4,0 cm L/W



**T-Peeler | DH-3107**  
Blade 9,0 cm, Handle 10,0 x 4,0 cm L/W



**Julienne grater (rough) | DH-5705**  
with collecting container and wooden brush  
13,6 x 7,0 x 3,2 cm L/W/H



**Grater | DH-5704**  
with collecting container  
10,0 x 4,4 cm ø/H

With 2 graters for ginger (fine) and wasabi (very fine).



**Scale remover | DH-6006**  
with plastic collecting container  
Stainless Steel, Total length 21,0 cm, Handle 14,0 cm



**Mortar with wooden pestle** | DH-3020  
Porcelain, 10,2 x 6,2 cm ø/H



**Grapefruit squeezer** | DH-3017  
Porcelain, 17,0 x 15,6 x 6,6 cm L/W/H



**Lemon squeezer** | DH-3018  
Porcelain, 14,3 x 12,8 x 5,1 cm L/W/H





**Kitchen scissor | DH-6002**  
with microserration, dismantling  
Blades 9,3 cm, Blade thickness 0,3 cm



**Fruit knife with plastic knife sheath | DH-3014**  
Blade 4.75" / 12,0 cm, Handle 11,0 cm



**kai fruit knife with wooden knife sheath | DG-3002**  
Blade 4.75" / 12,0 cm, Handle 11,0 cm

# Scissors

**7000 Series:** the professional scissor blades are made of particularly hard stainless steel (AUS 8A) with a hardness value of  $58 \pm 1$  HRC. The scissors feature an entirely matt surface with black PU grip plates. The patented "Duplex Interlock" adjustment screw ensures a consistent tension setting.

**V5000 Series:** The V5000 Series was developed specifically for general domestic use. The scissor blades are fashioned from stainless steel (NSSWR-2) with a hardness of  $56 \pm 1$  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.



# 7000



**Scissors with a straight blade | 7205**  
Size 8.0" / 20,5 cm



**Scissors with a straight blade | 7230**  
Size 9.0" / 23,0 cm



**Scissors with a straight blade | 7250**  
**Serrated-edge scissors | 7250SE**  
Size 10.0" / 25,0 cm



**Scissors with a straight blade, Slim & Light | 7250SL**  
Size 10.0" / 25,0 cm



**Scissors optimised for aramide fabric | 7240 AS**  
Size 9.5" / 24,0 cm (grey handles)



**Scissors with a straight blade | 7280**  
**Serrated-edge scissors | 7280SE**  
Size 11.0" / 28,0 cm



**Scissors with a straight blade | 7300**  
Size 12.0" / 30,0 cm



**Scissors with a straight blade, left-handed model | 7250L**  
Size 10.0" / 25,0 cm

# V5000



**Small Scissors with a straight blade**  
blue | V5135B, pink | V5135P  
with handy blade sheath, Size 13,5 cm



**Medium Scissors with a straight blade**  
blue | V5165B, pink | V5165P  
with handy blade sheath, Size 16,5 cm



**Large Scissors with a straight blade**  
blue | V5210B, pink | V5210P  
with handy blade sheath, Size 21,0 cm



kai corporation  
Tokyo Japan

kai Europe GmbH  
Kottendorfer Str. 5 · 42697 Solingen · Germany  
+49 (0)212 23238-0 Fax -99  
info@kai-europe.com

kai France sarl  
62, boulevard Garibaldi · 75015 Paris · France  
+33 (0)9 73 87 36 80 Fax +33 (0)1 42 72 80 41  
info@kai-france.com

**[www.kai-europe.com](http://www.kai-europe.com)**

[facebook.com/kaieurope](https://facebook.com/kaieurope)

Instagram: @kai\_europe





kai corporation  
Tokyo Japan



kai Europe GmbH · Kottendorfer Str. 5 · 42697 Solingen · Germany  
kai France sarl · 62, boulevard Garibaldi · 75015 Paris · France

[www.kai-europe.com](http://www.kai-europe.com)