



FINE JAPANESE

KITCHEN KNIVES

ORIGINAL

MADE IN JAPAN

kai corporation

Tokyo Japan

ALL KNIVES ARE INSPIRED
BY THE MASTERFUL ART
OF SAMURAI SWORDS





Kai – a Japanese brand. Fashion, lifestyle, media world – Japan is ahead of time. Whatever is going to develop, Tokyo already has it. Japanese products are also in great demand around the world. The Far Eastern blend of harmony, minimalism and function combined with convincing quality leads to a magic formula of a great number of popular lifestyle products.

Kai products have long had cult status in Japan with an unmistakable degree of recognition. Founded in Seki in 1908, the company has for 100 years developed and sold cutlery and related products of excellent sharpness and function. One of the company's specialities are Japanese chef's knives of outstanding quality and origins. The common denominator is based on the centuries old art of Japanese Samurai sword forging. Technical innovations and the constant drive for aesthetic design give Kai chef's knives their unmistakable and global recognition.

The Kai Group is based in Tokyo with subsidiaries in Hong Kong, Portland/USA and Solingen/Germany. The company employs more than 1.000 staff world-wide.

A touch of far eastern dining culture. Japan is known for its versatile culture, economy and history. Thinking about Japanese cuisine inevitably leads to the world-famous Sushi and with it a very distinct image: rice and raw fish are indispensable ingredients. The Japanese love fresh ingredients and are adverse to long cooking times; they prefer the natural taste.

Each Japanese region has its own culinary specialties. Owing to centuries of isolation, the Japanese have learned to perfect seasonal cuisine and to make the most of local ingredients. Apart from fresh ingredients the aesthetic presentation of food is of outstanding importance. Even the smallest culinary delights are artfully prepared. The Japanese think holistically, thus cooking, art and philosophy are inseparable. The right choice of knife is an essential part of the joy of cooking.



ZAI
TOMMI 705
HAND CRAFTED IN JAPAN
Premier Brand
旬
SHUN



kai corporation

Tokyo Japan

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SHUN CLASSIC SERIES WITH 31 SHAPES



The Shun series of chef's knives is one of the most comprehensive damask steel series worldwide and highly appreciated by top class professionals as well as ambitious hobby chefs. Shun professional chef's knives are made from specific stainless damask steel with 32 layers. The core layer is made from V-Gold-10-steel. This is an extremely hard (61±1 HRC, 1.0% carbon, 1.5% cobalt) and corrosion-resistant steel that gives the blade a sharpness that is second to none. The convex cut of the blade together with the manual honing of each Shun knife delivers an unrivalled sharpness that allows the knife to cut through even the toughest material. This sharpness together with the well-balanced weight of the knife makes for tireless work.

Each Shun knife gets its unique and individual character by refining the natural beauty of the damask grain. This way every Shun knife is unmistakable and unique – a piece of art, united by craftsmanship, technology and design. Inspired by the masterful art of Samurai swords the technique for manufacturing the finest chef's knives enables the Shun series even to deliver knives with western blade shapes.

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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 3.6" / 9,0 cm, Handle 10,4 cm



Steak knife **DM-0711**, Blade 5.0" / 12,5 cm, Handle 10,4 cm



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



Nakiri **DM-0728**, Blade 6.5" / 16,0 cm, Handle 12,2 cm



Tanto slicing knife **DM-0734**, Blade 9.0" / 23,0 cm, Handle 12,2 cm





Small Santoku **DM-0732**, Blade 4.0" / 10,0 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 **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



Chef's knife **DM-0746**, Blade 4.25" / 10,5 cm, Handle 11,2 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" / 25,0 cm, Handle 12,2 cm





Bread knife **DM-0705**, Blade 9.0" / 23,0 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" / 16,0 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



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





Slicing knife, hollow ground **DM-0745**, Blade 12.0" / 30,0 cm, Handle 12,2 cm



Ham slicer / flexible AUS8A steel (no damask) **DM-0735**, Blade 12.0" / 30,0 cm, Handle 12,2 cm



Left-handed models

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 SETS

Knife set **DMS-210**, DM-0700 + DM-0701



Steak knife-Set **DMS-400**, 4 x DM-0711



Carving-Set **DMS-200**, DM-0703 + DM-0709



Knife set **DMS-220**, DM-0701 + DM-0706
Knife set **DMS-230 (not shown)**, DM-0701 + DM-0702



Knife set **DMS-300**, DM-0700 + DM-0701 + DM-0706
Knife set **DMS-310 (not shown)**, DM-0700 + DM-0701 + DM-0702



Shun Accessories

Shun knife bag for 9 large and 8 small knives **DM-0780**
closed: 54,0/23,0/9,0 cm L/W/H, open: 91,0/51,0 cm L/W



KAI knife bag for 3 large and 2 small knives **DM-0781**
closed: 45,0/16,0/7,0 cm L/W/H, open: 45,0/43,0 cm L/W



Chef's apron **43070060**
with adjustable neck strap and waist loop for tying



Fork/Steak knife set
with table rest **DM-0907**



Fork/Utility knife set
with table rest **DM-0908**



Fork set **DM-0990**



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



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



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

121



Mincing knife Set **DM-0736**, Blade 6,0" / 15,0 cm
Block: 24,0/24,0/6,0 cm L/W/H

111





[1] The cutting block is made of bamboo wood; it has a cutting mould and a slot on the back where the mincing knife can not only be safely stored but is always to hand.

[2] Oroshigane - the traditional Japanese tool is an excellent choice for ginger and wasabi. Its extremely sharp serration grinds very smoothly and allows the flavour to flower out even better. It can be used on both sides (smooth / very smooth). Its large grating surface provides for comfortable work. Suitable for ginger, wasabi, radish, garlic, tomatoes and much more.

SHUN PRO SERIES WITH 8 SHAPES



With its traditional, asymmetric Japanese blade shape the Shun Pro series complements the Shun chef's knife collection. The blades are made throughout from the damask series' core material, the V-Gold-10 steel.

This top class series of Japanese chef's knives is not only highly rated among Sushi chefs all over the world but increasingly popular in European kitchens. The asymmetric blade with the one-sided hollow-ground on the opposing side delivers a unique cutting experience that cannot be matched by most European blades. As an optional extra Shun Pro knives come with a top-quality wooden sheath for optimum blade protection.



Yanagiba **VG-0210Y**, Blade 21,0 cm, Handle 12,2 cm



Yanagiba **VG-0240Y**, Blade 24,0 cm, Handle 12,2 cm



Yanagiba **VG-0270Y**, Blade 27,0 cm, Handle 12,2 cm



Yanagiba **VG-0300Y**, Blade 30,0 cm, Handle 12,2 cm



Deba **VG-0105D**, Blade 10,5 cm, Handle 10,4 cm



Deba **VG-0165D**, Blade 16,5 cm, Handle 12,2 cm



Deba **VG-0210D**, Blade 8.25" / 21,0 cm, Handle 12,2 cm



Nakiri **VG-0165N**, Blade 16,5 cm, Handle 12,2 cm



Wooden blades

Wooden blade for Yanagiba **VG-0210YS, VG-0240YS, VG-0270YS, VG-0300YS**



Wooden blade for Deba **VG-0105DS, VG-0165DS, VG-0210DS**



Wooden blade for Nakiri **VG-0165NS**, 16,5 cm



Left-handed models

Yanagiba **VG-0240YL**, Blade 24,0 cm, Handle 12,2 cm



Deba **VG-0165DL**, Blade 16,5 cm, Handle 12,2 cm



Nakiri **VG-0165NL**, Blade 16,5 cm, Handle 12,2 cm



SHUN GOLD SERIES WITH 7 SHAPES



With its traditional, asymmetric Japanese blade shape the Shun Pro series complements the Shun chef's knife collection. The blades are made throughout from the damask series' core material, the V-Gold-10 steel.

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Office knife **BC-0451**, Blade 3.5" / 9,0 cm, Handle 10,4 cm



Utility knife **BC-0452**, Blade 6.0" / 15,0 cm, Handle 10,4 cm



Chef's knife **BC-0453**, Blade 6.0" / 15,0 cm, Handle 11,2 cm



Chef's knife **BC-0455**, Blade 8.0" / 20,0 cm, Handle 12,2 cm



Santoku **BC-0454**, Blade 7.0" / 18,0 cm, Handle 12,2 cm



Bread knife **BC-0456**, Blade 9.0" / 23,0 cm, Handle 12,2 cm



Slicing knife **BC-0457**, Blade 9.5" / 24,0 cm, Handle 12,2 cm





SHUN KAJI SERIES WITH 7 SHAPES



Kaji is Japanese for „blacksmith“ and synonymous for the geniality of manufacturing ultimately sharp Samurai swords. For centuries their perfected art of forging formed the basis for the world-wide recognition of the sword craftsmen of Seki; only the very best would be called Kaji.

As is this knife series which will set new standards in the premium segment not only with its exceptional hardness of 64±1 HRC. The stainless steel blade is made from a specially developed 32-layer Damascus steel and an extremely hard SG-2 core, resulting in a very sharp and long lasting blade. The special feature of this series is the mirror-finished Damascus blade that turns each Kaji into a visual highlight.

The riveted handle is of fine laminated Pakka wood that is comfortable to use by both left- and right-handers because of its symmetric form. Kaji stands for the symbiosis of traditional craft, state-of-the-art technology and uncompromising elegance – a highlight for professional and ambitious hobby chefs.



Office knife **KDM-0001**, Blade 3.5" / 9,0 cm, Handle 10,4 cm



Utility knife **KDM-0016**, Blade 4.5" / 11,5 cm, Handle 10,4 cm



Chef's knife **KDM-0005**, Blade 6.0" / 15,0 cm, Handle 11,2 cm



Chef's knife **KDM-0006**, Blade 8.0" / 20,0 cm, Handle 12,2 cm



Santoku, hollow ground **KDM-0004**, Blade 7.0" / 18,0 cm, Handle 12,2 cm



Bread knife **KDM-0008**, Blade 9.0" / 23,0 cm, Handle 12,2 cm



Slicing knife , hollow ground **KDM-0009**, Blade 9.0" / 23,0 cm, Handle 12,2 cm



KAJI SET

Knife set **KDMS-230**, KDM-0016 + KDM-0004, 39,6/15,6/3,2 cm L/W/H





SHUN PREMIER TIM MÄLZER SERIES WITH 11 SHAPES



For the trend-setting Shun Premier Tim Mälzer series, Kai has developed six additional knives made from corrosion-resistant 32-layer damask steel. It is embellished with a hand-hammered surface which in Japan is known as Tsuchime, thus combining timeless aesthetic qualities with ultimate sharpness. The blades have a massive core of VG-10 steel with a hardness of 61±1 HRC.

In analogy to the limited Anniversary Knife, great importance was attached also in this series to the knives providing optimum grip as well as extraordinary hardness. The Shun Premier Tim Mälzer series, from bread knife to santoku, provides professional cutting tools which will set new standards in the premium segment by providing exceptional performance in a timeless design.

True to Tim Mälzer's premise, „A good knife not only makes work easier but also helps to make cooking to turn out well“, each of the carefully manufactured damask knives was meticulously adapted to its respective area of use by the Japanese master forgers from Seki City. Due to the particularly symmetrical shape of their walnut handle, all shapes moreover ensure a precise cutting performance for both right-handed as well as left-handed use.

USE AT YOUR OWN RISK.



Office knife **TDM-1700**, Blade 3.5" / 9,0 cm, Handle 10,5 cm



Utility knife **TDM-1701**, Blade 6.0" / 16,0 cm, Handle 10,5 cm



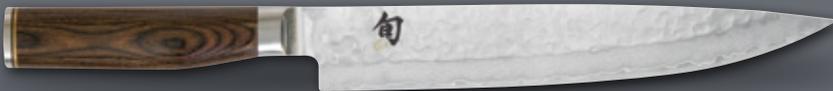
Chef's knife **TDM-1723**, Blade 6.0" / 15,0 cm, Handle 11,0 cm



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" / 16,0 cm, Handle 12,0 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



Large Santoku - Edition „KAI Anniversary Knife“ **TDM-1717**, Blade 7.75" / 19,5 cm, Handle 12,0 cm



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



STEAK KNIFE SET

TDMS-400, 2x TDM-1711, Blade 3.5" / 9,0 cm, Handle 10,5 cm





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SHUN PREMIER
ANNIVERSARY KNIFE
JUBILAUMSMESSER
COUTEAU DU JUBILÉ

Tim Mälzer Edition 美

MADE IN JAPAN

旬

SHUN PREMIER

Tim Mälzer Series 美

MADE IN JAPAN



“We firmly believe that children are creative by nature, and that they enjoy exploring their creativity in the kitchen. Children who are involved in cooking are automatically more interested in what they eat.” Tim Mälzer

Tim Mälzer and the Japanese knife specialist KAI have worked together to develop a unique junior knife that makes it easier for children aged 6 and above to learn how to use professional food preparation equipment. The anti-slip, ergonomic handle means that small hands can securely grip the junior knife.

The anti-rust stainless steel blade is serrated to support the intuitive cutting motion children use (= sawing action), to minimise the force needed and the risk of slipping . To reduce the risk of injury, the knife blade also has a specially rounded, blunt tip and a blunt end. The flexible finger protection supplied as part of the Junior Kitchen Knife Set provides maximum protection.

Designed and produced by Kai Japan.



reddot design award
winner 2012



Tim Mälzer
Junior Kitchen Knife



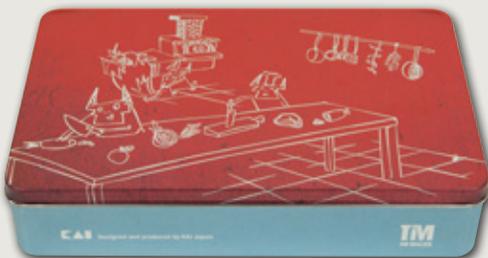
Tim Mälzer Junior kitchen knife **TMJ-1000**, Blade 11,0 cm, Handle 10,0 cm



comes with the finger protector **BB0621**



in gift box



SEKI MAGOROKU COMPOSITE SERIES WITH 8 SHAPES



The innovative Seki Magoroku Composite Series consists of 8 blade SHAPES with double-sided polished blades. The beautifully finished blade is made from the combination of two different steels, which creates a fascinating contrast between the mirror-polished blade and the satined opposite site. The mirror-polished core of the blade is made from VG-10-Steel with a hardness of 61 ± 1 HRC and the satined outer material from SUS420J2 steel: a combination that guarantees a high corrosion resistance and the long-lasting performance of these blades.

The production process of the Composite blades is based on a new technology in the aircraft construction sector and guarantees high resistance and extreme precision. The two steel grades are jointed through a particular copper brazing procedure. The subtle copper line remaining between the steel grades adds an additional special touch.

The slim tapering handle is made of light Pakka wood. Its form and its diagonal grain pattern impart these masterpieces a particularly light dynamic.

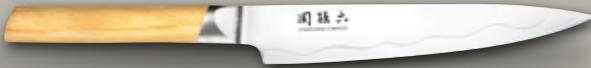


関孫六
SEKIYAGOROKU COMPOSITE

Office 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



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



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



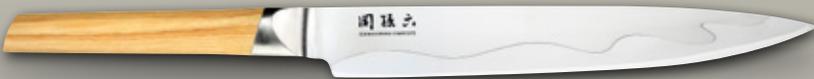
Chef's knife **MGC-0406**, Blade 8.0" / 20,8 cm, Handle 12,0 cm



Small slicing knife **MGC-0468**, Blade 7.0" / 17,8 cm, Handle 12,0 cm



Slicing knife **MGC-0404**, Blade 9.0" / 22,8 cm, Handle 12,0 cm



Bread knife **MGC-0405**, Blade 9.0" / 22,8 cm, Handle 12,0 cm



SEKI MAGOROKU VINTAGE SERIES WITH 7 SHAPES

関孫六
SEKIMAGOROKU VINTAGE

The name tells the story of the new Seki Magoroku Vintage series. The riveted wooden handle with its polished finish and blade made from 3 layers of pure carbon steel, (59±1 HRC hardness), give the series its classical look.

The two halves of the handle, crafted from Japanese Birch, are firmly joined together with the fully embedded tang by three stainless steel pins. The ferrule is made of stainless steel and creates a harmonious transition to the convexly ground blade. The finely engraved line running along the cutting edge is a recognisable feature giving the knife its special form.



Office knife **MGV-0500**, Blade 3.5" / 9,0 cm, Handle 9,0 cm



Utility knife **MGV-0501**, Blade 6.0" / 15,0 cm, Handle 9,0 cm



Santoku **MGV-0502**, Blade 6.5" / 16,5 cm, Handle 10,5 cm



Chef's knife **MGV-0506**, Blade 8.0" / 20,0 cm, Handle 10,5 cm



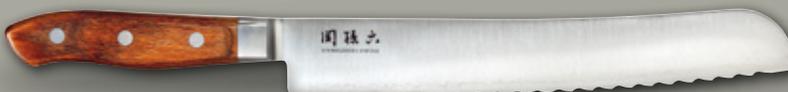
Small slicing knife **MGV-0503**, Blade 7.0" / 18,0 cm, Handle 10,5 cm



Slicing knife **MGV-0504**, Blade 9.0" / 23,0 cm, Handle 10,5 cm



Bread knife **MGV-0505**, Blade 9.0" / 23,0 cm, Handle 10,5 cm





SEKI MAGOROKU REDWOOD SERIES WITH 14 SHAPES

関孫六
SEKIMAGOROKU

The Seki Magoroku Red Wood series captivates by its mirror-finished blade made of top-quality steel with a hardness of 58 ± 1 HRC and the exquisitely polished edge that gives the series a high cutting performance.

The traditional chestnut-shaped handle is made from Redwood. This hardwood naturally has high oil content and is therefore water-resistant. The polished polypropylene bracket adds harmony to the wood's modern colour.



Office knife **MGR-100P**, Blade 4.0" / 10,0 cm, Handle 12,0 cm



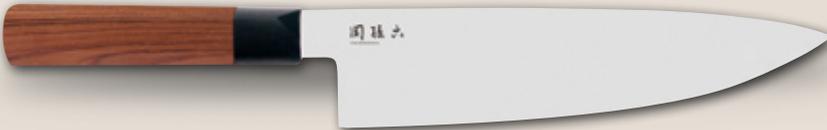
Utility knife **MGR-150U**, Blade 6.0" / 15,0 cm, Handle 12,0 cm



Chef's knife **MGR-150C**, Blade 6.0" / 15,0 cm, Handle 13,4 cm



Chef's knife **MGR-200C**, Blade 8.0" / 20,0 cm, Handle 13,4 cm



Santoku **MGR-170S**, Blade 6.75" / 17,0 cm, Handle 13,4 cm



Nakiri **MGR-165N**, Blade 6.5" / 16,5 cm, Handle 13,4 cm



Slicing knife **MGR-200L**, Blade 8.0" / 20,0 cm, Handle 12,0 cm



Bread knife **MGR-225B**, Blade 9.0" / 23,0 cm, Handle 12,0 cm



Deba **MGR-105D**, Blade 4.25" / 10,5 cm, Handle 12,0 cm



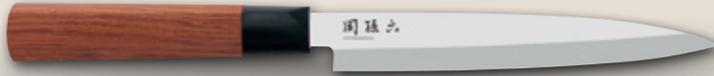
Deba **MGR-155D**, Blade 6.15" / 15,5 cm, Handle 12,0 cm



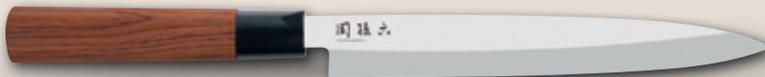
Deba **MGR-210D**, Blade 8.25" / 21,0 cm, Handle 12,0 cm



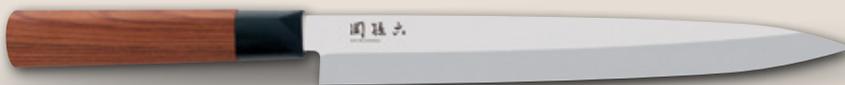
Yanagiba **MGR-180Y**, Blade 7.0" / 18,0 cm, Handle 13,4 cm



Yanagiba **MGR-210Y**, Blade 8.25" / 21,0 cm, Handle 13,4 cm



Yanagiba **MGR-240Y**, Blade 9.5" / 24,0 cm, Handle 13,4 cm



WASABI BLACK SERIES WITH 14 SHAPES



Wasabi Black – polished blade, black handle: these Japanese designed knives feature a stainless steel polished blade with a hardness of 58±1 HRC that lend your kitchen the unmistakable Far Eastern flair. A handle has been developed for the Wasabi series that offers the optimum hygiene thanks to the special combination of bamboo powder and polypropylene – assisted by the natural anti-bacterial properties of the bamboo parts.

In contrast to the traditional Japanese wood handle the black handle is not inserted but embraces the blade completely. Thus the blade is closely connected to the handle, not allowing dirt to settle in any gaps – making the knives suitable for canteens.



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



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



Santoku **6716S**, Blade 7.0" / 18,0 cm, Handle 12,6 cm



Nakiri **6716N**, Blade 6.5" / 16,5 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



Deba **6710D**, Blade 4.25" / 10,5 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, Handle 12,6 cm





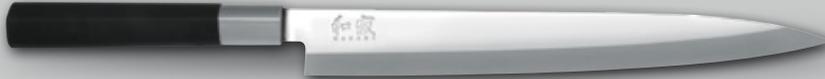
Yanagiba **6715Y**, Blade 6.15" / 15,5 cm, Handle 12,6 cm



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



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



WASABI SETS

Knife set **67S-300**, 6710P + 6715U + 6720C
in retail packaging



Knife set **67S-310**, 6710P + 6715U + 6716S
in retail packaging



Knife bag **DM-0781 EU G7**, furnished
6710P + 6715U + 6716S + 6720C + 6723L

Knife bag **DM-0781 JP G7**, furnished
6710P + 6715D + 6716N + 6716S + 6721Y



PURE KOMACHI SERIES WITH 4 SHAPES

Pure Komachi playfully combines function and design.

The top-quality stainless steel is coated with a coloured anti-slip material. Food does not stick to the blade when cutting and the colour code clearly shows what to use the knife for. The transparent handle shows the scope of application.



Utility knife incl. stand-up blade cover **AB-1273**, Blade 4.0" / 10,0 cm, Handle 11,5 cm



Chef's knife **AB-1101**, Blade 6.5" / 16,6 cm, Handle 12,0 cm



Santoku **AB-1100**, Blade 6.5" / 16,6 cm, Handle 12,0 cm



Bread knife **AB-1103**, Blade 8.25" / 21,0 cm, Handle 12,0 cm





KNIFE BLOCKS AND CUTTING BOARDS

Knife blocks and cutting boards made from wood are manufactured to meet the highest demands with regards to quality and design.

These timeless products are skilfully manufactured to the highest level. Great demands are made not only on design and function but also on the quality of the original wood. Of equal importance to beauty and variety of the different sorts of wood are sustainability and ecological responsibility. The durability of the products corresponds with the life cycle of the wood that has been employed. This means that the raw material for the respective products can grow again during the time they are being used.



Knife block Stonehenge **STH-3**
Stainless steel/Oak, for 10 knives (empty)
21,0/21,0/28,0 cm L/W/H



Knife block Stonehenge **STH-1**
Granite/Redwood, for 10 knives
21,0/21,0/30,0 cm L/W/H



Knife block Stonehenge **STH-4.1**
Stainless steel/Walnut, for 4 knives
18,0/10,0/28,0 cm L/W/H



Knife block Stonehenge **STH-4**
Granite/Walnut, for 10 knives
21,0/21,0/30,0 cm L/W/H



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



Knife block Wasabi **6600-BN**, Oak (dismountable)
für 8 Messer, 31,0/18,0/34,0 cm L/W/H

Knife block Wasabi **6799**, furnished: 6716S, 6716N,
6720C, 6710P, 6715U, 6710D, 6724Y, 6715D



Knife block **DM-0794**, Granite/Oak
360° turnable (empty)
31,0/18,0/34,0 cm L/W/H



SUPERGRAU® Knife block Wrench **SGW1**
Oak, 2 elements for 6 knives
14,5/14,5/27,0 cm L/W/H



SUPERGRAU® Extension **SGW2**
19,0/19,0/27,0 cm L/W/H

SUPERGRAU® Knife block Saddle **SGS1**
Aluminium polished, leather, darkbrown (empty)
Block: 25,0/13,0/27,0 cm L/W/H
Board: 47,0/24,5/2,5 cm L/W/H



SUPERGRAU® Knife block Saddle **SGS2**
Aluminium polished, leather, tan
Block: 25,0/13,0/27,0 cm L/W/H
Board: 47,0/24,5/2,5 cm L/W/H



KAI Wooden magnetic knife board **DM-0800**
Oak, for 4-6 knives, 39,0/6,5/3,0 cm L/W/H



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



KAI Cutting board **DM-0789**, Oak, with non-slip rubber feet, 39,0/26,0/3,6 cm L/W/H
KAI Cutting board set **DM-0789DM SET 1 (Shun)**, DM-0700 + 0701 + 0702



SUPERGRAU® Cutting board **SGB-1**, Oak/Walnut/Maple/Cherry, 47,0/25,5/2,5 cm L/W/H



KAI Flexible cutting mat **AP-5015**, black plastic, 30,0/22,0/0,2 cm L/W/H
KAI Flexible cutting mat **AP-5016**, black plastic, 37,0/27,0/0,2 cm L/W/H



Kai House



GRINDING ACCESSORIES

To sharpen and hone the knives the traditional Japanese way, we recommend the whetstones of ceramic compound. The premium highlights are the DM-0708, DM-0600, WS-800 & WS-3000 whetstones. The electric knife sharpener AP-0118 by KAI is an alternative to traditional whetstones. It is equipped with two pairs of rotating whetstones that allow coarse and fine grinding (finish) in one single step.

For a detailed manual for re-working symmetric and asymmetric blades with traditional Japanese whetstones go to page 86.



WHETSTONE



DM-0708

Ocher:Grit 300

Blue:Grit 1000

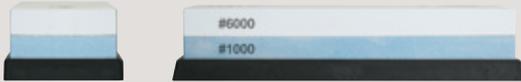
MADE IN JAPAN

The **DM-0708** offers a coarse side for grinding and a fine side for sharpening the edge. For the professional the **DM-0600** also allows fine-polishing the edge with the 6000 side.

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

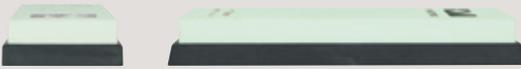


Combination whetstone **DM-0600**, Grain 1000/6000, 18,4/6,2/2,8 cm L/W/H



Using the whetstone **WS-3000** the demanding chef can further improve the result of the 1000 grain to get an extremely fine-finished edge. The whetstone **WS-800** is a good alternative to get a quick and good result.

Whetstone **WS-3000**, Grain 3000, 18,5/6,4/2,0 cm L/W/H



Whetstone **WS-800**, Grain 800, 18,5/6,4/2,0 cm L/W/H



Because the whetstones “float” in the practical plastic casing, they dry quickly all round. The plastic casing also has a gutter and a water reservoir, for moistening the whetstone during the grinding process.

Whetstone with reservoir **AP-0304**, Grain 3000, 25,2/9,4/3,5 cm L/W/H



Whetstone with reservoir **AP-0305**, Grain 400/1000, 25,2/9,4/5,0 cm L/W/H



ELECTRIC SHARPENER

A nice compact product design, the lightweight of only 875 g and a newly developed sharpening unit with two pairs of ceramic grinding stones are among the highlights of Kai's new electric sharpener. Its dimensions fit every kitchen. The power cable can be stored in the casing; a cover protects the sharpening unit against dirt. Finger moulds and non-slip feet ensure a secure hold. Because the two pairs of grinding stones are mounted one behind the other, two operations can be done simultaneously. The first pair, of coarse grinding stones, restores the blunt edge; the second pair, of fine stones, polishes the edge to a fine and clean finish.

AP-0118, 13,8/11,1/10,5 cm L/W/H



Polishunit for AP-0118 **APF-0118**, for finest polishing of the blade



Technical Data

Power supply	230 Volt / 50 Hz, AC Power
Consumption	60 Watts
Short time use	2 minutes
Dimensions	138mm x 111mm x 105mm
Weight	875g
Wet stone	Alundum

BLADE GUARD

The **KAI BladeGuard** is a magnetic blade protection system that can be readily adapted in length to fit individual blade sizes. The magnetic inserts covering its entire surface keep the knife securely and firmly in position. The film hinge makes for easy opening and closing. The ideal protection for storing the knives in a drawer or during travel. **KAI BladeGuard** is available in three designs.

Bladeguard for blades **BG-S**, up to max. 160 x 27 mm



Bladeguard for blades **BG-M**, up to max. 250 x 35 mm



Bladeguard for blades **BG-L**, up to max. 250 x 61 mm



SET

Bladeguard set **BG-SET**, BG-M + BG-L



SELECT UTILITIES

By adding the gadgets series select to the existing range Kai is responding the wishes of many customers. The attractive, ergonomically styled gadgets are made of top quality steel. Easy to use, they are the ideal addition to the kitchen range.

Select Scale remover **DH-6006**, Stainless steel, Total length 21,0 cm, Handle 14,0 cm



Select I-Peeler **DH-6001**, Blade 5,0 cm, Handle 11,0/2,6 cm L/W



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



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



BLENDIA HANDY FOOD PROCESSOR



Experience the Convenience of Professional Culinary Equipment at Home. If you enjoy good cooking, you'll also appreciate what professional culinary equipment can do for fine food. That's why we know you'll enjoy your new blendia hand-held food processor. blendia — along with the inspirational recipe book enclosed in the package — will help you take your culinary skills to the next level.

Blendia combines beautiful design with convenient function. Because all the attachments fit neatly in the stand, there's no need to hide blendia. It looks beautiful sitting right on your countertop. And it's easy to use. Grasp it by the slightly hourglass-shaped handle and you'll notice how well balanced it feels in your hand. Attractive, ergonomic design like this makes using blendia a pleasure — and that's what great design is all about.



reddot design award
winner 2012

Handy Food Processor **BD-0051**, white



Handy Food Processor **BD-0052**, red

Handy Food Processor **BD-0053**, green



Included accessories

Mincer, for smashing or mincing meat or fish to make hamburgers or minced fish



Masher, for mashing and mixing boiled vegetables or fruits to make soups, juices or sauces



Juicer, for mixing vegetables or fruits to make juices or smoothies.



Grinder, for grinding dried food, such as nuts, dries bread or parmesan cheese



Blender, for blending your choice of ingredients, e.g. to make dressings or mayonnaise.



Whisk, For whipping egg whites or dairy cream to make meringue or whipped cream.



TRADITIONAL JAPANESE BLADE SHAPES

I. SANTOKU is Japanese for: three advantages. The Santoku is the traditional Japanese shape for a universal knife, similar to the European Chef's knife. The name "three advantages" derives from the three possible universal applications: the cutting of fish, meat and vegetables.

II. NAKIRI is Japanese for: vegetable chopper. The Nakiri blade shape is traditional for Japanese vegetable knives and is mostly used for cutting all kinds of vegetables. In spite of its hatchet shape, this knife is not suitable for dissecting bones.

III. YANAGIBA is Japanese for: willow leaf blade. The Yanagiba is traditionally used in Japan as a slicing knife. Its slim and long blade makes this knife particularly suitable for wafer-thin cuts, which are typical in the preparation of Sushi and Sashimi. This knife guarantees an artistic, yet more importantly, clean and smooth cutting performance. The length and the shape of the blade allow a long and continuous cutting movement.

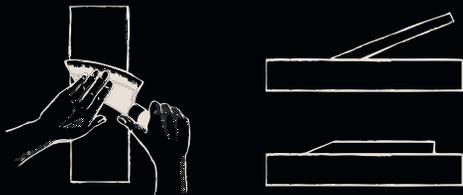
IV. DEBA is Japanese for: jutting blade. The Deba is traditionally used in Japan as a hatchet. This stable and heavy knife possesses a strong, wide blade with a single cutting edge. The front of the blade is mainly used to fillet fish. The rear part of the blade is stronger and is used, among other applications, for dissecting small chicken or fish bones.



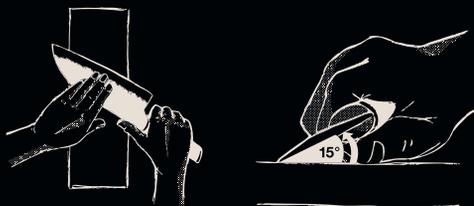
RE-SHARPENING

The whetstone should be soaked in water for about 10 minutes before using it. Make sure that the stone is always slightly wet during the grinding process.

Asymmetric blades: place the ground side first on the whetstone. Make sure that you use the angle recommended by the manufacturer. Grind the knife with a 45° angle to the whetstone (to get the largest possible surface), pressing towards the edge and releasing the pressure when moving the knife back. This should be repeated proportionally on all parts of the blade. Once the ground side is done, reverse the knife and repeat the process as described above on the hollow-ground side but less often – 1/10 will do.



Symmetric blades: repeat the process as above, but reduce the angle to approx. 15°. It is important to grind both sides of the blade equally to regain a symmetrically sharpened knife.



MAINTENANCE

Our top-quality knives need a certain amount of care so that you can enjoy your sharp knife for a long time.

Before using our knives for the first time clean them with hot water. After each use clean them under running water and dry them with a soft cloth; do not use aggressive detergents. For your own safety you should always wipe the knife with a towel or cloth from the blade's back towards the edge. Rinse off aggressive agents like lemon juice directly after use.

Never put knives in a dishwasher. This may impair not only the material, but also the sharpness of the edge. Never cut on glass or granite cutting boards. These may be easy to clean but will ruin the edge of even the hardest steel. Use only wooden boards (hard wood is best) or synthetic cutting boards of medium firmness.

Knives with handles of natural wood should not remain in water too long. Occasionally oil the handle with neutral vegetable oil.

When storing a knife make sure that the edge never gets in contact with other metallic objects. That way you avoid damage to the edge. Store knives either in a knife block, a wooden drawer insert or on a wall mounted magnet board; Japanese blades are best kept in a wooden sheath.



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