

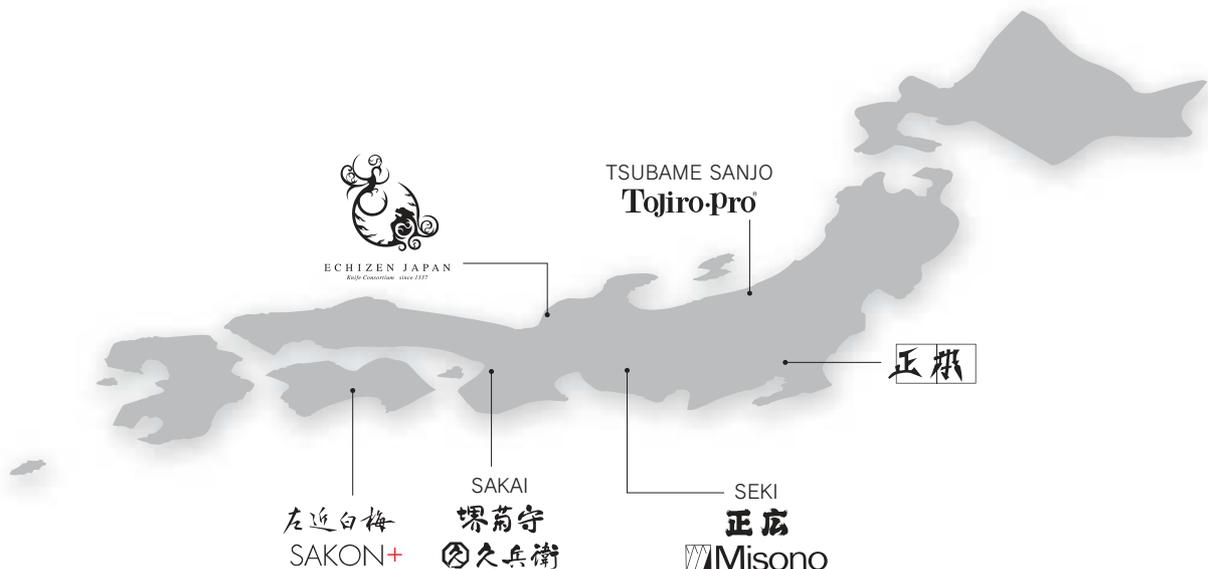


JAPANESE KNIFE

The Japanese kitchen knife that traditional technique and feelings breathe.

The Japan's three biggest production center.

日本三大産地



堺 Sakai

The skill of forging steel first came to Sakai in the 5th century, during the Kofun period. The Kofun period is when kings had hook-shaped monuments built as their tombs. Like the pyramids of Egypt, the size of the tomb was representative of the king's power, and kings competed to have the biggest tomb. About A.C.50, the massive tomb of the emperor, Nintoku, was built, and blacksmiths from around Japan gathered to build hoes and spades for the project. Since then, Sakai has been at the center of Japanese metal manufacturing. Since the end of the Heian period, Sakai has been involved in sword making, and during the Sengoku period, it became a production center for rifles that had been introduced by the Portuguese. Sakai's technological capabilities were rated so highly that those in power at the time competed to place it under their control. During the Edo period, the Tokugawa Shogunate recognized the quality of Sakai's tobacco knives, and in order to differentiate them from knives produced in other regions, it released a special seal (the Sakai seal) to mark genuine Sakai products, and the sharpness and reputation of Sakai products soon spread throughout Japan. This skill has been passed down from generation to generation, and at present, Sakai knives are designated by the Minister of Economy, Trade and Industry as a traditional craft.

The manufacturing processes of knives produced in Sakai can be broadly classed as forging, grinding the blade, and attaching the handle. Specialist artisans are in charge of each of these 3 processes. The high skill level, as well as the time and effort invested by many craftsmen lends these knives the beauty of a work of art, along with an exceptional cutting edge. These products are highly rated around the world; however it is extremely difficult to produce them in large quantities.

関 Seki

About 780 years ago, during the Kamakura period, the sword smiths of Kyushu, Motoshige, sought the type of iron that was suitable for making blades, as well as the high quality water and clay that was necessary to quench them. Motoshige settled in Seki, and began to make Japanese swords. Since then, Seki has produced numerous master smiths, and it became known as the sword capital of Japan. In addition to the high level of skill involved in the manufacture of Seki swords, Seki swords were also prized by many military commanders for their superior utility and because 'they do not break or bend, and they cut well.' Since the Meiji restoration, the focus has shifted from sword smithing to the manufacture of more practical items, such as knives, scissors, pocket knives, and shavers. At present, Seki not only manufactures knives for the Japanese market, but it also exports to America, Europe, and around the world, and it has a reputation as a knife producing region that is equivalent to that of Solingen in Germany. Seki knives incorporate new technology and materials while building on a base of traditional craftsmanship and its western knives are particularly highly rated. Each company has an integrated production process, which includes forging, shaping the blade, and attaching the handle.

燕三条 Tsubame Sanjo

Blade production has long formed the core of local industry in Sanjo city. In the early part of the Edo period, the area surrounding Sanjo city was actively engaged in the development of new farmland, and blade production techniques were developed to meet the corresponding demand for farming implements such as sickles and hoes. In addition, the neighboring Tsubame area began production of cutlery in the Meiji period. Since the Showa period, in particular, stainless steel products have been at the height of their popularity, and Tsubame Sanjo has become a global production center for stainless steel cutlery and kitchen tools. The blade producers in the Tsubame Sanjo region specialize in stainless steel knives and new knife designs, and are increasing their market share.

Japanese Style knife construction is broadly divided into the categories of 'honyaki' and 'kasumi' .

[Honyaki]

Honyaki knives are made from a single sheet of steel. They keep their cutting edge for a long time, and have minimal deformation due to sharpening. Because they are made from a single sheet of steel, Blue steel honyaki knives have a beautiful luster and blue steel honyaki knives are known as the highest quality of Japanese knife. However, the production process is difficult, and quality can be variable, and the extreme hardness can make them difficult and time consuming to sharpen and lead to chipping. For this reason, unless they are sharpened by an experienced craftsman, you will not be able to take advantage of their benefits and you will find them difficult to work with. At present, very few chefs use honyaki knives.

[Kasumi]

Kasumi knives are made by forge welding soft iron to the steel that forms the cutting portion of the blade, so that when the knife has been sharpened, the edge shines like a mirror and the soft iron portion is mat. Kasumi means mist in Japanese, and this name comes from the ripple pattern that is created by the join between the steel and the soft iron, which resembles mist. Among kasumi blades, those that use the highest quality steel are known as hon-kasumi.

Compared to honyaki knives, the soft iron exterior of these knives makes these knives easier to sharpen and less prone to chipping. At present, a large proportion of the knives used by chefs in Japan are this type of knife.



Japanese Knife variation

Yanagi- ba (Sashimi Knife)



When cutting sashimi, if you slide the knife backwards and forwards, it damages the surface that has been cut, and the fish loses its sheen. This can be prevented by using a long knife that can be slid in one direction, from the hilt to the tip.

This type of sashimi knife was originally used in the Kansai region, but it is now common throughout Japan.

Tako- hiki (Sashimi Knife)



These knives are designed for cutting sashimi. When cutting sashimi, if you slide the knife backwards and forwards, it damages the surface, and the fish loses its sheen. This can be prevented by using a long knife that can be slid in one direction, from the hilt to the tip. This type of sashimi knife was originally used in the Kanto region. It has a straight blade and the tip is flat, as though it has been cut short. It is slightly thinner than the yanagi-ba.

De-ba



These knives are used for breaking down fish and chickens etc. The blade is thick and heavy, which prevents it from bending when being used with effort.

Usu-ba



These knives are mainly used for cutting vegetables. The delicate cuts and beautiful shapes of vegetables cut with this knife are born from the knife's thinness. These knives are ideal for 'katsuramuki' .

Kamagata Usu-ba



This is the Kansai style of usu-ba. The spine curves downward towards the tip, and it can be used for a broad range of delicate work, such as 'katsuramuki' and 'tsuma' , as well as peeling and fine chopping.

Japanese Style



The Origins of KYUBEI

Kyubei began as a blacksmith's shop founded by Kyubei Kishi below Nagoya Castle, in the Owari domain, in the late 1700s, which was during the latter part of the Edo period. The shop continued to operate in Hisaya-cho for 6 generations through the Meiji restoration, however trading ceased due to the chaos created by the Pacific War. In August 1945, Yasuji Kishi (7th generation) founded the Kishiyasu store (currently Kishiyasu Corporation Ltd.), and resumed business as an ironmonger. However, during the rapid expansion of the Showa period, businesses began to transition into becoming kitchenware wholesalers geared towards the food service industry, and this business, which had been an iron foundry since its inception released the Kyubei brand of knives. To this day, the main office of the Kishiyasu Sangyou Co., Ltd. is located in the old foundry district (currently Marunouchi 3-chome, Naka-ku, Nagoya), and produces cast iron and other metal kitchen products for the national and global markets.

【 Hon-Kasumi Gokujo 】

Hon-Kasumi knives are Kasumi knives made with the highest quality steel. In addition, the word 'Gokujo' indicates the highest quality in Japanese. When referring to the raw materials used to make knives, gokujo means knives made from Shiro-ni steel with minimal impurities and high carbon content for superior hardness and an exceptional cutting edge. This incredible material is then hand-forged and heat treated by traditional artisans to create hard yet durable blades with a superior edge that are easy to sharpen and are resistant to chipping.



Back Side



① KYUBEI Hon-Kasumi Gokujo Yanagi-ba
久兵衛 本露 極上 柳刃

- 270mm : 31-0003-0101
- 300mm : 31-0003-0102



② KYUBEI Hon-Kasumi Gokujo De-ba
久兵衛 本露 極上 出刃

- 150mm : 31-0003-0201
- 165mm : 31-0003-0202
- 180mm : 31-0003-0203
- 210mm : 31-0003-0204



③ KYUBEI Hon-Kasumi Gokujo Usu-ba
久兵衛 本露 極上 薄刃

- 210mm : 31-0003-0301

技

KYUBEI

The gem that quality and the skill of the craftsman were put.



Japanese Style

堺菊守

SAKAI KIKUMORI

Sakai knives boast superior edges, which are hand crafted by artisans, whose knowledge has been passed down over the company's 600-year long history. Sakai is a famous locale for knife production, both within Japan and around the world. In Japan, Sakai accounts for more than 90% of the professional high-quality knife market, and in 1982, it was designated by the government as a traditional craft. The Sakai Kikumori brand was born through the continuation of these traditional techniques along with the determination to introduce Sakai knives to many more people around the world through the incorporation of new technologies. Sakai KIKUMORI continues to conduct research and product development with the aim of providing superior knives, both within Japan and around the world, while contributing to the continuation of its extensive history.

【 Hon-Kasumi Gin-san Steel 】

Hon-Kasumi knives are Kasumi knives made with the highest quality steel. Gin-san steel is the type of stainless steel most suited to Japanese knives. It is stainless steel, which means it is resistant to rust, so it is preferred in humid or salty environments. It has a hardness of approximately 60, which is the same as Japanese carbon steel knives, which alleviates the inherent difficulty of sharpening stainless steel knives, while maintaining a sharp cutting edge, which is why this is the stainless steel knife that is preferred by professionals. Furthermore, most stainless steel knives are made by cutting the shape out of a steel sheet, however Gin-san steel is able to be hand forged, which makes it ideal for Japanese style knives, while also being chip resistant.



① SAKAI KIKUMORI Gin-san Yanagi-ba

堺菊守 本産 銀三鋼 柳刃

- 270mm : 31-0005-0101
- 300mm : 31-0005-0102



② SAKAI KIKUMORI Gin-san De-ba

堺菊守 本産 銀三鋼 出刃

- 150mm : 31-0005-0201
- 165mm : 31-0005-0202
- 180mm : 31-0005-0203
- 210mm : 31-0005-0204



③ SAKAI KIKUMORI Gin-san Usu-ba

堺菊守 本産 銀三鋼 薄刃

- 210mm : 31-0005-0301

堺菊守

[Kasumi Tokusei]

Tokusei knives are Kasumi knives made from Yasugi Shiro-san steel, with maximum impurities removed, forge welded to unprocessed soft iron. These knives are easy to sharpen and maintain, and for this reason, they are very popular amongst Japanese chefs. They are also comparatively reasonably priced.



1 SAKAI KIKUMORI Kasumi Tokusei
Yanagi-ba

堺菊守 露 特製 柳刃

- 240mm : 31-0006-0101
- 270mm : 31-0006-0102
- 300mm : 31-0006-0103
- 330mm : 31-0006-0104



2 SAKAI KIKUMORI Kasumi Tokusei Tako-hiki

堺菊守 露 特製 蛸引

- 300mm : 31-0006-0201



3 SAKAI KIKUMORI Kasumi Tokusei
De-ba

堺菊守 露 特製 出刃

- 150mm : 31-0006-0301
- 165mm : 31-0006-0302
- 180mm : 31-0006-0303
- 210mm : 31-0006-0304



4 SAKAI KIKUMORI Kasumi Tokusei
Usu-ba

堺菊守 露 特製 薄刃

- 180mm : 31-0006-0401
- 210mm : 31-0006-0402



5 SAKAI KIKUMORI Kasumi
Tokusei Kamagata Usu-ba

堺菊守 露 特製 鎌型薄刃

- 180mm : 31-0006-0501
- 210mm : 31-0006-0502

Japanese Style



MASAMOTO SOHONTEN

Masamoto was founded in 1866. In 1874 it became the first business to manufacture and sell honyaki knives in the Kanto region. Since then, Masamoto has established its place as the highest quality knife brand in the eyes of Kanto chefs.

【 Hon-Kasumi Gyoku Haku-ko 】

Hon-Kasumi knives are Kasumi knives made with the highest quality steel. These knives are made from white steel, which is a high quality carbon steel, which has been forge welded with soft iron, and for this reason the blade boasts an exceptional cutting edge that lasts for long periods. This knife is also exceptionally high quality from the perspective of maintenance.



① MASAMOTO Hon-Kasumi
Gyoku Haku-ko Yanagi-ba

正本 本露 玉白鋼 柳刃

- 270mm : 31-0007-0101
- 300mm : 31-0007-0102



② MASAMOTO Hon-Kasumi
Gyoku Haku-ko De-ba

正本 本露 玉白鋼 出刃

- 150mm : 31-0007-0201
- 165mm : 31-0007-0202
- 180mm : 31-0007-0203
- 210mm : 31-0007-0204

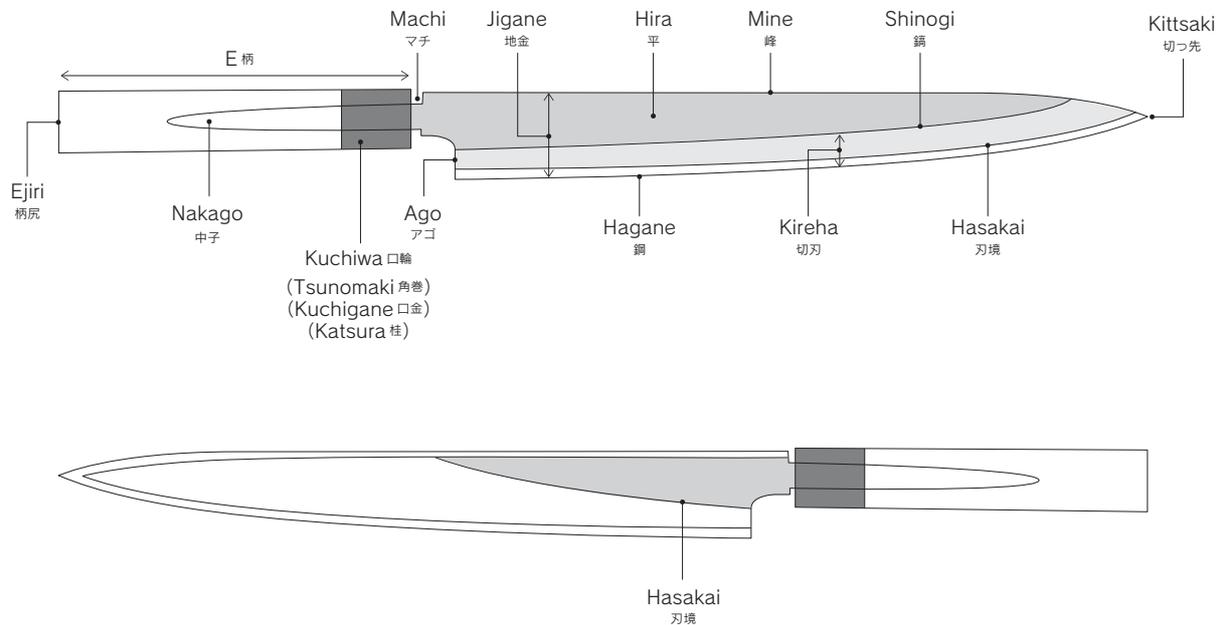


③ MASAMOTO Hon-Kasumi
Gyoku Haku-ko Usu-ba

正本 本露 玉白鋼 薄刃

- 210mm : 31-0007-0301

Parts of a Japanese Knife



Name

- | | | | |
|---|--|---|---|
| <ul style="list-style-type: none"> • Kittsaki
切っ先 | <p>The edge can be used effortlessly for delicate work all the way to the tip.</p> | <ul style="list-style-type: none"> • Kireha
切刃 | <p>The bevel on the front side of single beveled knives.</p> |
| <ul style="list-style-type: none"> • Ago
アゴ | <p>The corner of the blade closest to the handle.</p> | <ul style="list-style-type: none"> • Shinogi
鑊 | <p>The line that forms the border between the hira and the kireha.</p> |
| <ul style="list-style-type: none"> • Machi
マチ | <p>The point at which the handle joins the blade in a traditional Japanese knife. The spine side of the machi is called the uemachi (or munemachi) and the blade side is called the shitamachi (or hamachi).</p> | <ul style="list-style-type: none"> • Hasakai
刃境 | <p>The line where the steel melds with the soft iron in layered knives.</p> |
| <ul style="list-style-type: none"> • Mine
峰 | <p>The back portion or the spine of the blade.</p> | <ul style="list-style-type: none"> • Nakago
中子 | <p>The shaft at the base of the blade that forms the core of the handle.</p> |
| <ul style="list-style-type: none"> • Hira
平 | <p>The side of the blade.</p> | <ul style="list-style-type: none"> • Kuchiwa
口輪 | <p>The ring that secures the end of the handle that holds the nakago in Japanese knives. For knives made from stainless steel, it is often called a kuchigane, and for higher quality knives with buffalo horn handles, it is called a tsunomaki. For low cost, mass produced knives, it is often made from resin or ebonite, and in these cases it is often called a polycarbonate kuchiwa or a plastic kuchiwa.</p> |

Japanese Style

We never compromise on the sharpness. And we considering the costs for purchasing and also we do different finishing depending on each kind. We are designed considering the cost and durability reflecting many of requirements in the structures as well. This series will work as your supporting role but we are sure they will be your essentials.



1 SAKAI KIKUMORI Mukimono/Peeling Knife

堺菊守 極上むぎもの包丁

● 31-0009-0101

Size (mm) : 180

This Japanese paring knife (mukimono knife) is mainly used for peeling strips of daikon, but is also ideal for peeling a range of fruit and vegetables.



2 SAKAI KIKUMORI Edo-Saki/Eel Ripping Knife

堺菊守 極上 江戸裂

● 31-0009-0201

Size (mm) : 150

An Edosaki knife is the type of knife that us usually used for filleting eels in the Kanto region. In recent years, more and more regions around Japan have adopted the Kanto style shape of the Edosaki knife.

This shape is more common than those from other regions when slicing the eel down its back, which is the main function of an eel filleting knife, as well as removing the dorsal and ventral fins. Place the neck end of the spine in front of you, and use the tip to fillet it. Use the corner to remove the fins.



3 SAKAI KIKUMORI Sushikiri

堺菊守 特製すし切

● 240mm : 31-0009-0301

This is a special knife for cutting sushi rolls. The blade has a gentle curve that enables you to cut the ingredients in the middle of the rice, without crushing them. Insert the edge of the blade, and pull it towards you before pushing it to the side to separate.



4 SUGIMOTO Chinese-Style Cleaver

杉本 中華包丁

● No. 6 : 31-0009-0401

Size (mm) : 220×110

Weight : 430 g

※ Thin blade for cutting soft items such as meat or vegetables.

Sugimoto cleavers are used so widely by professional chefs in Japan that it is fair to say Sugimoto is synonymous with Chinese cleavers. Each knife is painstakingly crafted by skilled craftsmen. A layer of steel is squeezed between layers of soft iron, so you can use it until the blade width is reduced by about half.



5 Tojiro MV Steel Soba Knife

藤次郎 MV鋼 そば切(片刃)

● F-744 : 31-0009-0501

Size (mm) : 300

Weight : 775 g

Material: Molybdenum vanadium steel

Blade is made from MV steel which have viscous and sharpness. It offers you high level rust resistance and professional cooks also satisfy the sharpness. Carefully designed handle would big help also for delicate work.



These high quality carving knives and forks are made in Japan. They are ideal for roasting and carving meat. These extremely popular products have comfortable wooden grips that have exude elegance



6 SAKAI KIKUMORI Stainless Carving Knife

堺菊守 カービングナイフ

● 31-0009-0601

Size (mm) : 335

刃渡り : 200

7 SAKAI KIKUMORI Stainless Carving Fork

堺菊守 カービングフォーク

● 31-0009-0701

Size (mm) : 285

[Western Knives]

When classifying western knives, it is more common to classify them by material or place of origin, rather than by production process. When classifying western knives by material, they can be broadly classified as special steel (stainless), and carbon steel (non-stainless).

Western Style Knife variation

Gyutou (Chef's Knife)



These knives are mainly used for meat, however they can be used for multiple purposes, including vegetables, fish, and bread.

Sujihiki (Slicing Knife)



These knives are used for slicing meat and tendons, and creating thin slices of meat. The shape is like a narrower version of a gyutou (chef's knife).

Santoku(Multi-Purpose Knife)



These multi-purpose knives are used in most Japanese homes. The blade is thin and can be used for preparing vegetables, meat and fish.

Yo- Deba



These knives are a thicker version of the gyutou, and are used for cutting meat that contains bones, half frozen items, and crustaceans such as crabs. When viewed from the side, these knives look very similar to a gyutou (chef's knife), however the blade is thick and durable, so that the spine of the blade can be used for breaking bones for soup etc. This knife has a very different feel to the gyutou (chef's knife); it is heavy, and not suited to cutting vegetables.

Petty Knife



The petty is a convenient size peeling and paring knife for vegetables, fruits, herbs and other delicate work.

Paring Knife



These small and versatile knives are suitable for a range of uses such as peeling fruit and vegetables, and cutting fruit decoratively for cakes.

Honesuki(Boning Knife)



These knives are designed for removing meat from bones. They are small and easy use, so they can be used for a variety of purposes. They are a knife that is unique to Japan, and they are also known as a 'sabaki knife'.

堺菊守

SAKAI KIKUMORI

Sakai knives boast superior edges, which are hand crafted by artisans, whose knowledge has been passed down over the company's 600-year long history. Sakai is a famous locale for knife production, both within Japan and around the world. In Japan, Sakai accounts for more than 90% of the professional high-quality knife market, and in 1982, it was designated by the government as a traditional craft. The Sakai Kikumori brand was born through the continuation of these traditional techniques along with the determination to introduce Sakai knives to many more people around the world through the incorporation of new technologies. Sakai KIKUMORI continues to conduct research and product development with the aim of providing superior knives, both within Japan and around the world, while contributing to the continuation of its extensive history.

【 Japanese Carbon Steel 】

Sakai knives are western style knives that are made from Japanese steel (SK). These knives are carefully crafted by artisans. The relatively affordable price has led these products to be very popular.



① SAKAI KIKUMORI
Japanese Carbon Steel
Gyutou (Chef's knife)

堺菊守 日本鋼 牛刀

- 180mm : 31-0011-0101
- 210mm : 31-0011-0102
- 240mm : 31-0011-0103
- 270mm : 31-0011-0104
- 300mm : 31-0011-0105



② SAKAI KIKUMORI
Japanese Carbon Steel
Sujihiki (Slicing knife)

堺菊守 日本鋼 筋引

- 240mm : 31-0011-0201
- 270mm : 31-0011-0202



③ SAKAI KIKUMORI
Japanese Carbon Steel
Petty Knife

堺菊守 日本鋼 ペティ

- 120mm : 31-0011-0301
- 150mm : 31-0011-0302



④ SAKAI KIKUMORI
Japanese Carbon Steel
Honesuki

堺菊守 日本鋼 骨ズキ

- 150mm : 31-0011-0401



⑤ SAKAI KIKUMORI
Japanese Carbon Steel
Yo-Deba

堺菊守 日本鋼 洋出刃

- 210mm : 31-0011-0501

堺菊守

【 Standard 】

These are the standard model of Kikumori western knives. They use special stainless steel that includes molybdenum and vanadium, so they are rust resistant, easy to sharpen, and easy to use.

① SAKAI KIKUMORI Standard Gyutou (Chef's knife)

堺菊守 スタンダード 牛刀

- 210mm : 31-0012-0101
- 240mm : 31-0012-0102
- 270mm : 31-0012-0103
- 300mm : 31-0012-0104



② SAKAI KIKUMORI Standard Sujihiki (Slicing knife)

堺菊守 スタンダード 筋引

- 240mm : 31-0012-0201
- 270mm : 31-0012-0202



③ SAKAI KIKUMORI Standard Petty Knife

堺菊守 スタンダード ペティ

- 120mm : 31-0012-0301
- 150mm : 31-0012-0302



④ SAKAI KIKUMORI Standard Santoku (Multi-Purpose knife)

堺菊守 スタンダード 三徳

- 180mm : 31-0012-0401



⑤ SAKAI KIKUMORI Standard Honesuki

堺菊守 スタンダード 骨スキ

- 150mm : 31-0012-0501



⑥ SAKAI KIKUMORI Standard Yo-Deba

堺菊守 スタンダード 洋出刃

- 210mm : 31-0012-0601



堺菊守

Damascus Steel

Damascus steel was created in ancient India, and is also known as wootz steel. The unique feature of this type of steel is the distinctive patterning that appears on the surface when it is polished. It is said that this type of steel will not rust.

Swords with the beautiful and distinctive patterning of Damascus steel were prized as royal family heirlooms during the crusades. It is also said that knights were proud if they were able to own Damascus steel blades.

At present, any steel used to produce blades that has been artificially forged with layers of different types of steel to produce the distinctive Damascus type of patterning is known as Damascus steel.

【 Damascus Hammered V10 】

These elegant western style knives are made from Sakai Kikumori Damascus steel. The blade is composed of a core of ultra-hard VG-10 steel alloy with corrosion resistant, durable stainless steel on either side. The blades are ground by experienced craftsmen, so they have unparalleled sharpness and durability, so you can use them continue to use them into the future. The design created by the 17 layers of Damascus stainless steel in the core is not only beautiful, but the hammered finish is also functional in that it allows ingredients to slide off the knife easily. The handle is crafted from mahogany, which matches the elegant design of the blade.



① SAKAI KIKUMORI Damascus Hammered V10 Gyutou (Chef's knife)
堺菊守 ダマスカス V10 樋目 牛刀

● 210mm : 31-0013-0101



② SAKAI KIKUMORI Damascus Hammered V10 Sujihiki (Slicing knife)
堺菊守 ダマスカス V10 樋目 筋引

● 240mm : 31-0013-0201



③ SAKAI KIKUMORI Damascus Hammered V10 Petty Knife
堺菊守 ダマスカス V10 樋目 ペティ

● 140mm : 31-0013-0301



④ SAKAI KIKUMORI Damascus Hammered V10 Santoku (Multi-Purpose Knife)
堺菊守 ダマスカス V10 樋目 三徳

● 180mm : 31-0013-0401



SAKAI KIKUMORI

It is the brand leader that a tradition of the Sakai origin is still inherited.



Western Style

左近白梅

SAKON Nickel Damask

73Layers Blade

Fine Crafted Pure Nickel Damascus knives with few equals.

Artistic blades come fitted with a top-notch Japanese pro-chef style grip.

SAKON Nickel Damask Features

The blade is a triple lamination that reproduces a traditional Damascus surface. The two Damascus outer layers are each made of 36 alternating forged layers of Pure-Nickel and SUS410 stainless steel polished to reveal a pattern that is as unique as a fingerprint.

A polished octagonal Ebony wooden handle enhances the beauty of each blade. These handle shapes are found on the top professional Japanese sushi knives. Not only a pleasure to look at, the traditional distinctive grip will aid cutting tasks that require precision.

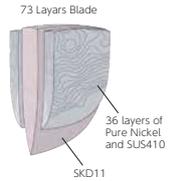


Japanese Professional Octagonal grip

The central core material SKD11 (alloy tool steel) used for the blade edge is a performance steel that is incredibly rich in Carbon equal to the famed Yasuki Aogami, and is tempered to the Rockwell 62-64 for exceptional sharpness and edge holding properties.

Originally SKD11 steel was created for cutting metal. Its suitability for knife edges' comes from its resistance to abrasion and its ability to hold a cutting edge. Also its high content of Chromium greatly contributes to the blade's anti-corrosion. Damascus outer Pure-Nickel layers will never rust.

This 73 layered material produces a rust resistant blade that will maintain its beautiful pattern perfection over the years.



1 SAKON Nickel Damask WA-Gyutou (Chef's Knife)

左近白梅 ニッケル ダマスカス 牛刀

● 210mm : 31-0015-0101

· An excellent length for the more confident cook or the professional chef.

● 240mm : 31-0015-0102

· Strictly for professionals or those with a very large hand span. This knife, with its impressive length, is the heaviest in the collection.



2 SAKON Nickel Damask WA-Santoku (Multi-Purpose Knife)

左近白梅 ニッケル ダマスカス 三徳

● 165mm : 31-0015-0201

· A traditional home kitchen style knife for preparing a wide variety of food. Slicing, mincing, and chopping are effortless with this standard Santoku.



3 SAKON Nickel Damask WA-Petty Knife

左近白梅 ニッケル ダマスカス 小柳包丁

● 165mm : 31-0015-0301

· The Japanese popular slicer, a petite knife, suitable for slicing and working with small items.

艶色

SAKON
NICKEL DAMASK

The gem which had fascinatedness and utility by the special structure.



Western Style



The Origins of KYUBEI

Kyubei began as a blacksmith's shop founded by Kyubei Kishi below Nagoya Castle, in the Owari domain, in the late 1700s, which was during the latter part of the Edo period. The shop continued to operate in Hisaya-cho for 6 generations through the Meiji restoration, however trading ceased due to the chaos created by the Pacific War. In August 1945, Yasuji Kishi (7th generation) founded the Kishiyasu store (currently Kishiyasu Corporation Ltd.), and resumed business as an ironmonger. However, during the rapid expansion of the Showa period, businesses began to transition into becoming kitchenware wholesalers geared towards the food service industry, and this business, which had been an iron foundry since its inception released the Kyubei brand of knives. To this day, the main office of the Kishiyasu Sangyou Co., Ltd. is located in the old foundry district (currently Marunouchi 3-chome, Naka-ku, Nagoya), and produces cast iron and other metal kitchen products for the national and global markets.

【 Molybdenum Washiki 】

These superior quality western knives are made from extremely corrosion and abrasion resistant molybdenum vanadium steel, which will not rust. The carbon is refined with a fine structure so the blade is durable and has an exceptional cutting edge. Although this is a western knife, the grip is comfortable, and it adopts a well-designed Japanese wooden handle, making this a truly global knife.



❶ KYUBEI Molybdenum Stainless Steel WA-Gyutou (Chef's knife)

久兵衛 モリブデン和式 牛刀

- 210mm : 31-0017-0101
- 240mm : 31-0017-0102
- 270mm : 31-0017-0103



❷ KYUBEI Molybdenum Stainless Steel WA-Sujihiki (Slicing knife)

久兵衛 モリブデン和式 筋引

- 270mm : 31-0017-0201



❸ KYUBEI Molybdenum Stainless Steel WA-Petty Knife

久兵衛 モリブデン和式 ペティ

- 150mm : 31-0017-0301

精

KYUBEI WESTERN STYLE

The smart Western-style kitchen knife which the blacksmith creates.



Western Style



Echizen uchihamono forged blades can trace their origins back nearly 700 years to Japan's Nanboku-cho period (1336 to 1392) when the renowned Kyoto swordsmith Kuniyasu Chiyozuru began producing sickles and other agricultural blades in addition to swords for local farmers in Echizen in what is now Fukui Prefecture. It is said that the whetstones used by Chiyozuru when creating a blade were carved into a komainu – the guardian dog found at the entrance to shrines – which were then dropped into a well. This was intended to incorporate Chiyozuru's wish as a craftsman that his blades would not be used as weapons for taking human life and would only act as a symbol of the warrior. This philosophy of creating blades not for the taking of life but for use as an "ultimate tool" has been continued to this day by the craftsmen who still produce Echizen uchihamono forged blades. The highest quality forged blades that are handcrafted by Echizen craftsmen produce the sharpest of edges tempered by the process of hizukuri forging that is rooted in this region's history.

Kitchen Knives

The cut configuration connecting the blade and handle and the roundness of the handle on ECHIZEN-JAPAN knives allow a variety of grips to be used when handling each knife. Ensuring the knife fits perfectly and securely into the user's hand is the product of the perfectly designed balance of weight and configuration that goes into each knife.



Blade materials for achieving the sharpest edge.

Spoon cut configuration allows a variety of different grips.

Blast finished sturdy handle fits perfectly in your hand.

The ECHIZEN-JAPAN kitchen knife series provide a sense of oneness in the blade through a fusion of the highest quality cutting edge and ease-of-use made by Echizen craftsmen. These extraordinary blades provide the user with a sense of pleasure in holding and using each knife.



Knife Packaging
Traditional Japanese Style

Clad metal for the highest quality

The material used for the blade is clad metal manufactured using world-leading techniques by local companies in Echizen. Clad metal is produced by forging different layers of metal together, taking advantage of the strength of each piece as an integrated unit while ensuring any weaknesses are balanced out by each layer.

Cutting steel used in the knives' manufacture is produced by a company with extensive experience in this field, and the steel for the blade is composed of a perfect blend that produces a long-lasting and extremely sharp cutting edge. This produces a knife blade that is hard to bend or break and is rust resistant.

VG10, Finest stainless cutting steel

VG10 stainless cutting steel is made from strictly selected pure iron that is worked using an optimal blend to produce an extremely sharp high-quality cutting steel manufactured using the finest steel processing technology. Its high corrosion resistance means that it is rust resistant and its superior abrasion resistance ensures that it retains its sharp edge.

VG10	Carbon	Chromium	Molybdenum	Vanadium	Cobalt
	1.0 %	15.0 %	1.0 %	0.2 %	1.5 %



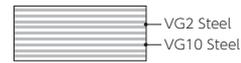
1310

Core-Less Multi-Layer Steel BLADE Stainless Steel HANDLE

As its name suggests, the blade literally has no core blade but is instead made up of an accumulation of 70 layers using two types of steel, which create unique patterns on the blade's surface.

Due to its layered structure, the blade is stronger and more rigid than those using only a single steel.

This completely original design achieved by Japanese artisan is the only blade of its kind in the world.



Each knife has different patterns due to handcraft.



① 1310 Gyutou (Chef's Knife)

1310 牛刀 210mm

● 210mm : 31-0020-0101

Size (mm) : Blade 210 Handle 123
Weight : 150 g



② 1310 Sujihiki (Slicer Knife)

1310 筋引 240mm

● 240mm : 31-0020-0201

Size (mm) : Blade 240 Handle 123
Weight : 146 g



③ 1310 Petty Knife

1310 ペティ 150mm

● 150mm : 31-0020-0301

Size (mm) : Blade 150 Handle 105
Weight : 70 g



④ 1310 Santoku (Multi-Purpose Knife)

1310 三徳 180mm

● 180mm : 31-0020-0401

Size (mm) : Blade 180 Handle 123
Weight : 160 g

Western Style

Tojiro-Pro®

Japanese cooking knife could be called as "The fruit of Japanese traditional technology" because it has been evolving with progress of Japanese cooking culture. And it is passed down from craftsman to craftsman through very long period. There are some areas to make cutting tools in Japan even now and Tsubame-Sanjo area in Niigata prefecture is also one of them, where Tojiro factory is located.

We have been pursuing "The Sharpness" of cutting tools from our establishment, which is basic function of knife. It is not an exaggeration to say the sharpness of knife would influence the completion of cooking because Japanese cooking esteems beauty of cutting face, brightness and brilliance of knife.

Then, we have been brushing up traditional technology and developed our own technology as DP method with examination of blade material. It means we have been challenging technology innovation from our establishment and delivery wide range products for not only professional use but also common house use in whole world with conflation of most advanced technology and traditional technology.

We put tornado patterns, an identity of "Tojiro", on the handle designed considering comfortable grip as a top priority. It provides you not only the beautiful looking but less slippery even if you use it with wet or greasy hands. The handle entirely united with blade without joint prevent bacterium from propagation and spreading. It also can be sterilized in boiling water. Sticking to the keenness, the edge satisfies even professionals and can be re-sharpened easily.

DP 3LAYERED SERIES BY VG10

This series knives are made from high class blade steel as Cobalt alloy steel through perfect quality control with our own DP clad technology and sharpened by handwork of our skilled workman. This is really our original superior knife series for professional use by sharpness, durability, rust resistance and etc.



① Tojiro-Pro Gyutou (Chef's Knife)
Tojiro-Pro 牛刀

- 210mm : 31-0021-0101
- 240mm : 31-0021-0102
- 270mm : 31-0021-0103



② Tojiro-Pro Sujihiki (Slicing Knife)
Tojiro-Pro 筋引

- 240mm : 31-0021-0201
- 270mm : 31-0021-0202



③ Tojiro-Pro Petty Knife
Tojiro-Pro ペティ

- 120mm : 31-0021-0301
- 150mm : 31-0021-0302



④ Tojiro-Pro Santoku (Multi-Purpose Knife)
Tojiro-Pro 三徳

- 170mm : 31-0021-0401



⑤ Tojiro-Pro Paring Knife
Tojiro-Pro パーリングナイフ

- 90mm : 31-0021-0501

創

TOJIRO·PRO

A product made in all stainless steel which original state-of-the-art creates.



SAKON+

The evolution of the blade given "form"... [SAKON•PLUS]

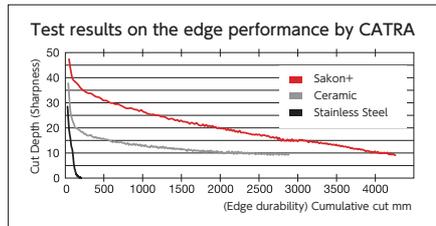
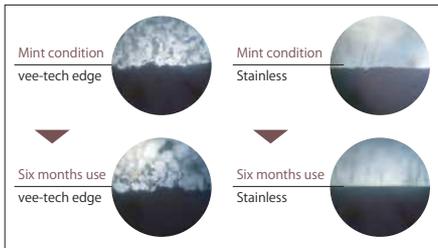
Iron was introduced to Japan and iron bladed implements first became available more than 2,300 years ago, in the Yayoi period. Knives with a modern shape first appeared in the Muromachi period, and during the 600 or so years since then, artisans and engineers have developed their ideas to produce knives such as today's "warikomi", "stainless steel", and "ceramic knives". Then, in 2010, an entirely new type of next generation knife, which renews its own blade, was developed. This knife was the "Sakon Plus".

vee-tech[®]
Vivid-edge-effect-tech processed blade



"Vee-Tech" is the brand new patented processing originally developed for aircraft & spaceships. It has successfully brought an incredible sharpness to the blade, a sharpness that will last longer than ever before. This process gradually transforms the cutting edge from traditional steel into a micro carbide melted alloy.

Comparison of the deterioration of the point of a sword



+Edge

"Vee-tech" gives a wear resistance quality to the melted hard carbide produced blade. The cutting edge that gradually regenerates with use is one of SAKON's outstanding features. New micro-serrated carbide particles appear on top of the edge automatically. This is the secret of how the SAKON+ edge maintains its unbelievable sharpness - as do the ceramic knives - without having to be sharpened.

The Incredible Edge retention & sharpness has been verified not only by the remarkable CATRA testing results but also by professional chefs at work.

SAKON+ can be sharpened as desired by using a conventional whetstone. please refer to the inner instructions.



① SAKON Plus Petty Knife
SAKON+(プラス) ペティ 135mm
● 31-0023-0101



② SAKON Plus Santoku (Multi-Purpose Knife)
SAKON+(プラス) 三徳 180mm
● 31-0023-0201



+Grip

The stylish "Sakon Plus" handle is made from methacrylic artificial marble that has been carved into an easy to grip form. This elegant homogenous solid material lends an "atmosphere" befitting a beautiful kitchen space. Artificial marble is a shock resistant, weather resistant, heat resistant, and chemical resistant homogenous and non-porous material. This means you don't need to worry about it becoming dirty, and with some simple maintenance you can keep your knife beautiful and clean.



MASAHIRO

Masahiro is based in Seki city in Gifu prefecture, which boasts a history of sword smithing that spans 780 years, and has been manufacturing and selling knives for over 70 years, all the while receiving praise for its products. Seki city is known as the sword capital of Japan, and has produced many famous artisans since the Kamakura period up to the present day. In addition to the high level of skill involved in the manufacture of Seki swords, Seki swords were also prized by many military commanders for their superior utility and because 'they do not break or bend, and they cut well.' At present, Seki has a large share of the national safety shaver, nail clipper, scissors, and knife markets. Masahiro is one of the top knife manufacturers and produces exceptional products, conducting nearly all processes in-house, from tempering to finishing.

【 Japanese Steel 】

These knives use original carbon steel (pure Japanese steel), which holds an exceptionally durable edge. Each of these genuine western knives has unquestionable quality and grows more comfortable the more you use it.



① MASAHIRO Japanese Carbon Steel Gyutou (Chef's knife)
正広作 日本鋼 牛刀

- 210mm : 31-0024-0101
- 240mm : 31-0024-0102
- 270mm : 31-0024-0103



② MASAHIRO Japanese Carbon Steel Sujihiki (Slicing knife)
正広作 日本鋼 筋引

- 240mm : 31-0024-0201
- 270mm : 31-0024-0202



③ MASAHIRO Japanese Carbon Steel Petty Knife
正広作 日本鋼 ペティ

- 120mm : 31-0024-0301
- 150mm : 31-0024-0302



Misono is a specialist manufacturer that has continued to forge professional knives in the sword making capital of Seki, which is famous for its Seki Magoroku swords with a tradition of 800 years.

Just as tamahagane steel is beaten, forged, and tempered in a blazing flame to burn the spirit into the sword, Misono knives are forged by the masterful skill of experienced craftsmen.

The master craftsmen at Misono have developed a production method that combines traditional skills with cutting edge technology that makes liberal use of machinery to forge, shape, temper, grind, and polish metals such as steel and stainless steel. Misono is an integrated manufacturer that prides itself on producing technologically advanced blades for cooking.

Misono's advanced technology takes edge sharpness to the next level.

■ Sub-zero processing

Sub-zero processing is a special process that involves cooling the blade to -70°C after tempering. It gives the blade greater hardness and toughness to take the blade to the next level.

■ Traditional sharpening

The blades are sharpened by professional artisans using natural stone in the traditional manner. Re-sharpening is simple.



UX10 SERIES

UX10 EU Sweden Stainless Steel Series

These knives, made from a special type or pure Swedish and European stainless steel are a combination of Misono's ancient traditions and new technology, and are the pinnacle of stainless steel knives. They boast the sharp cutting edge and ease of sharpening of traditional steel blades.

These knives are made from stainless steel, which makes them rust resistant, but they also have a similar hardness to carbon steel. (HRC 59~60), which makes them easy to sharpen, long lasting, and sharp for stainless steel blades.

The main feature of UX10 knives is the shape of the join between the handle and the blade. We introduced a new diagonal join in the pursuit of sharpness and ease of use. We used nickel silver for the rivets and join for a sharp and high-tech design that strongly expresses quality and style.



① Misono UX10 Gyutou (Chef's Knife)

ミノノ UX10 牛刀

- 210mm : 31-0025-0101
- 240mm : 31-0025-0102
- 270mm : 31-0025-0103



② Misono UX10 Sujihiki (Slicing Knife)

ミノノ UX10 筋引

- 240mm : 31-0025-0201
- 270mm : 31-0025-0202



③ Misono UX10 Petty Knife

ミノノ UX10 ペティ

- 120mm : 31-0025-0301
- 150mm : 31-0025-0302



440 SERIES

440 Misono 16 Cr. Molybdenum Stainless Steel Series

These knives use 16 Cr. stainless steel, which is even more rust resistant and durable than the standard 13 Cr. Stainless steel. These masterpieces are the epitome of high quality professional blades. They have a professional form, hold a professional edge, won't rust, and are easy to sharpen.

1 Misono 440 Gyutou (Chef's Knife)

ミソノ 440 牛刀

- 210mm : 31-0026-0101
- 240mm : 31-0026-0102
- 270mm : 31-0026-0103



2 Misono 440 Sujihiki (Slicing Knife)

ミソノ 440 筋引

- 240mm : 31-0026-0201
- 270mm : 31-0026-0202



3 Misono 440 Petty Knife

ミソノ 440 ペティ

- 120mm : 31-0026-0301
- 150mm : 31-0026-0302



MOLYBDENUM STAINLESS STEEL SERIES

Stainless Molybdenum Steel Series

These blades contain molybdenum, which improves the cutting edge. They use high-carbon, high-quality 13 Cr. Stainless molybdenum steel. Crafted with a high level of skill and technology, these stainless steel blades will not rust and will keep a sharp edge.

4 Misono Molybdenum Stainless Steel Gyutou (Chef's Knife)

ミソノ モリブデン鋼 牛刀

- 210mm : 31-0026-0401
- 240mm : 31-0026-0402
- 270mm : 31-0026-0403



5 Misono Molybdenum Stainless Steel Sujihiki (Slicing Knife)

ミソノ モリブデン鋼 筋引

- 240mm : 31-0026-0501
- 270mm : 31-0026-0502



6 Misono Molybdenum Stainless Steel Petty Knife

ミソノ モリブデン鋼 ペティ

- 120mm : 31-0026-0601
- 150mm : 31-0026-0602



SHARPENING STONE SERIES

There is no knife do not have to be re-sharpened in the world. Every single knife has to be re-sharpen after use because the edge worn out and you cannot keep the sharpness without the maintenance. Using sharpeners or sharpening bar is very easy, however, it cannot get the original sharpness back because it is just temporary repair. You may think it is hard but actually much easier than you think. Why don't you try with a knife you don't need.

Uses of each sharpening stone

[#280~#400]

Rough Grinding Sharpening stone / Repair for nicks and shape

[#800~#1200]

Middle Grinding Sharpening stone / Abrasion of big scratch and smoothing blade tip

[#3000~#10000]

Finishing Sharpening stone / Abrasion of scratch and sharpening blade



1 Ceramic Sharpening Stone

超セラミックス砥石 台付 (修正用砥石付)

Correction whetstone

- #400 : Arato/Rough (Green) 31-0027-0101
- #800 : Nakato/Medium (Red) 31-0027-0102
- #1000 : Naka-Shiage/Medium Fine (Light Green) 31-0027-0103
- #3000 : Shiage/Fine (Pink) 31-0027-0104

Size (mm) : 210×70×H25mm

・ Keep a sharp edge, even on hard steel knives, using these premium quality Sharpening stones.



2 Sharpening Stone GC #220 3cho-gake Arato/Rough

砥石 荒砥細目 GC #220

- 31-0027-0201

Size (mm) : 205×75×H50



3 Sharpening Stone Akamonzen DX #1000 Nakato/Medium

砥石 中砥 赤門前DX #1000

- 31-0027-0301

Size (mm) : 210×65×H32



4 Sharpening Stone King DX Naka-Shiage/Medium Fine #1000

キングアタックス 中仕上げ砥石

Size (mm)

- 3cho-gake : 209×70×H60 31-0027-0401
- 1cho-gake : 207×66×H34 31-0027-0402



5 Sharpening Stone #4000 Shiage/Fine

砥石 仕上げ #4000台無

- 31-0027-0501

Size (mm) : 200×70×H24



6 Sharpening Stone #6000 Shiage/Fine with Stone Base

キング 仕上げ台付砥石

- S-1(#6000) : 31-0027-0601

Size (mm) : 210×73×H22



Synthetic and ceramic water stones become concave with frequent use. A flat water stone is essential for sharpening. Use a stone fixer to flatten the stone before sharpening.



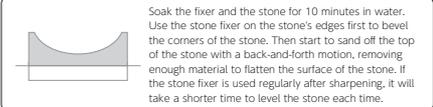
7 Stone Fixer Mini

溝入り面直し砥石 ミニ QA-0160

- 31-0027-0701

Size (mm) : 170×55×H30

・ Quickly correct grooves in your whetstone.



Soak the fixer and the stone for 10 minutes in water. Use the stone fixer on the stone's edges first to bevel the corners of the stone. Then start to sand off the top of the stone with a back-and-forth motion, removing enough material to flatten the surface of the stone. If the stone fixer is used regularly after sharpening, it will take a shorter time to level the stone each time.



8 Sharpening Steel Bar

スチール棒

- 12 inch : 31-0027-0801

Size (mm) : 300



9 Ceramic Rolling Sharpener

セラミックロールシャープナーRS-20-FP

- 31-0027-0901

Size (mm) : 193×55×H69

・ Just run your knife forward and backward approximately 10 times to get the benefit of using both a rough stone and a finishing stone.

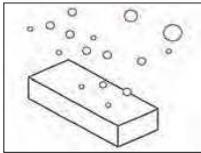
CAUTION FOR USE

Because sharpener is a tool to make the edge rough, this let the edge eat into foods more. However, this is just a temporary repair and cannot be substitution of sharpening by whetstones. If you keep sharpening by sharpener only, it may cause nicks or cracks on the edge. We recommend sharpening by sharpening stone at least once or twice in a month even if you use sharpeners. #Notched or Single edge cannot be sharpen by this sharpener.

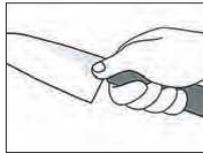
How to Re-sharpen Knife | 包丁の研ぎ方

If handling of knife is not correct, all matters like bite of knife and brilliance and etc. would be lost. This is easy introduction of necessary care and re-sharpening method to keep high quality knife forever.

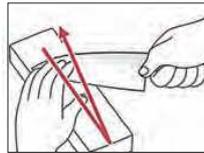
包丁の切れ味も素材の輝きも、正しく扱わなければ、すべて失われてしまいます。いつまでも高い品質を保つために必要な研ぎ方をわかりやすくご紹介いたします。



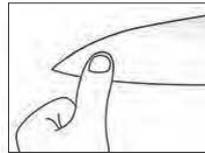
Grind stone should absorb enough water until air bubble will not come out. 砥石を使用する前に水につけ、気泡がなくなるまで水を含ませてください。



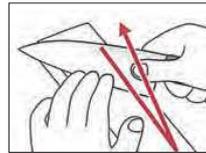
Please hold knife well with hold down it by thumb to keep knife fast condition. しっかりと包丁を握り、親指で上から押さえつけるようにして包丁がぐらつかないようにしてください。



Please re-sharpen knife from top blade with blade looks towards you. Please keep around 60° angle between grind stone and top blade. 刃を手前に向け、刃先の方から研いでください。砥石と刃先の角度を60度くらいに保つようにしてください。



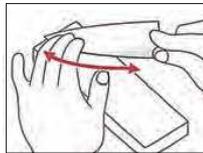
After re-sharpen several times, please check whether blade has back or not by finger touch. If there is a back on blade, you can finish the work. 数回研いだら指で触りながら引っかかりがあれば“刃返り”がある証拠ですので、研ぎを終了してください。



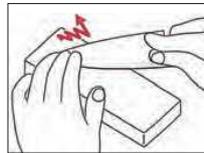
After top blade, please re-sharpen middle of blade. Please check the back by finger touch after several times working same as before process. 刃先を研ぎ終えたら刃の真ん中を研いでください。数回研いだら、指で触って“刃返り”を確認してください。



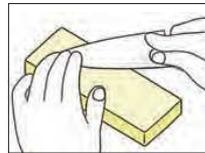
Finally, please re-sharpen barb area. On this area, no need to re-sharpen to acute angle. Please re-sharpen to obtuse angle. 最後にアゴの部分研ぎます。アゴの部分はあまり鋭利にはせず、鈍角に研いでください。



Please re-sharpen back side of knife with blade looks towards opposite side. But please not re-sharpen this side so well. You can finish the work just take away the back. 刃先を向こう側にして包丁の裏面を研ぎ、裏側は刃返りをとる程度にしてください。



Please re-sharpen back side to take away the back until blade would be felt smoothly by finger touch. 刃全体が滑らかになるように指で触って“刃返り”がなくなるまで研いでください。

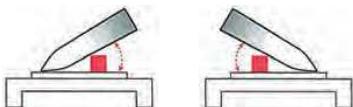


In case of having finish grind stone, please use it finally for adjustment of top blade. 仕上げ砥石がある場合には、最後に仕上げ砥石を使い、刃先を整えてください。

Double edge | 両刃の場合

Re-sharpen face by same angle which would be kept by single disposable chopstick. Back side should be re-sharpened by more acute angle.

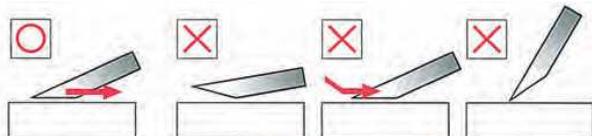
割り箸一本程度の角度を一定に保つように、刃を離かさずに表面を研ぎます。裏面はさらに浮かせ気味にして研ぎます。



Single edge | 片刃の場合

Blade and grind stone should touch well by adjustment of blade angle. If angle is not fixed well, blade shape would be not correct.

刃の角度に合わせて、切刃と砥石がぴったりくっつくように研ぐのが基本です。角度を一定にしないと“しゃくり研ぎ”になってしまいます。



Features of “Anti-Bacterial Peel Type Rubber Cutting Board”

The “Wood Core” cutting board is the first light-weight rubber cutting board with a wood core available in Japan.

Features

- The major features are “grime resistance” and “feel”. In addition, it has antibacterial properties so you can rest assured that it will be clean and hygienic when you use it.
- The surface is wood coloured, which markedly reduces eye strain.
- ※ The rubber is a special type, which cannot be used in UV sterilizers.
- The elasticity of the rubber helps to maintain the sharpness of your knife.
- This board is light, but will not bend. It is also completely odorless.



1 Anti-Bacterial



Cross section

1 Anti-Bacterial Peel Type Rubber Cutting Board

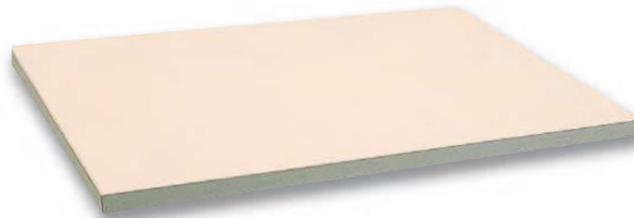
抗菌ラバー・おとくまな板 ORB04

4-layer type

	L×W (mm)	Thickness(mm)	(kg)	
●	500×250	: 30	3.1	31-0029-0101
●	750×350	: 30	6.1	31-0029-0102
●	1,000×400	: 35	11.1	31-0029-0103
●	1,200×450	: 35	14.8	31-0029-0104

· This board has an economical removable layered construction (each layer is 5.5 mm thick), so if the surface becomes scratched, there is no need to sand it, just remove the top layer to reveal a fresh cutting surface. It is easy to peel off the layers using the clear separation lines.

· Boards with a length of 600mm or less have removable layers on both sides.



2

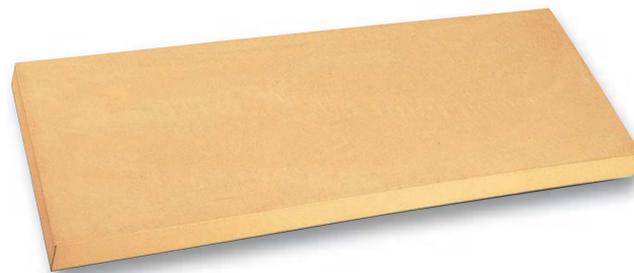
2 Hi-Soft Cutting Board

ハイソフト まな板

	L×W (mm)	Thickness(mm)	(kg)	
●	H5 : 750×330	20	5.0	31-0029-0201
●	H9 : 900×450	20	8.1	31-0029-0202
●	H10B : 1,000×400	20	8.0	31-0029-0203
●	H11A : 1,200×450	20	10.8	31-0029-0204

Top grade synthetic surface. A very soft, popular cutting surface for Sushi chefs.

Closely resembles wood in color, texture and softness.



3

3 Rubber Cutting Board

クッキンカット (合成ゴム)

	L×W (mm)	Thickness(mm)	(kg)	
●	No. 105 : 750×330	20	6.3	31-0029-0301
●	No. 111 : 1,000×400	20	10.1	31-0029-0302
●	No. 114 : 1,200×450	30	20.4	31-0029-0303

Our hardest rubber cutting board is forgiving on sharp knife edges. Resembles wood in color, texture and so softness.



4 Anti-Bacterial

4 Cutting Board

N抗菌耐熱まな板 (ポリエチレン)

	L×W (mm)	Thickness(mm)	(kg)	
●	LL : 420×230	13	1.2	31-0029-0401
●	L : 370×220	13	1.0	31-0029-0402

· Comes with a cutting board stand (polypropylene)

· The anti-bacterial ingredient makes this product hygienic.

· Can be placed in dishwashers and dryers.



The base slides for easy washing and draining.

1 Rubber Covered Knife Stocker

ゴム付包丁差(釘打)

W×D×H (mm)

- L - 2-tiered : 323×100×370 31-0030-0101

2 Compact Cutting Board Stand

KYS18-8 コンパクトまな板立て縦・横兼用型

W×D×H (mm) (mm)

- Holds 3 : 220×203×135 30 31-0030-0201
- Holds 4 : 220×203×135 30 31-0030-0202



3 Clean Edge Scorch Remover for Cutting Board

クリーンエッジ

- 31-0030-0301

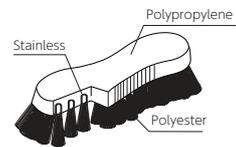
Size (mm) : 203

- Cleans tough to remove grime from cutting boards and counter tops.

Vikan Hygiene System

- The polyester filaments are held in firmly with stainless steel to prevent them from coming out.
- Polyester is hygienic because it does not absorb water, so it dries quickly, which prevents bacteria from multiplying.
- Heat resistant up to 120°C, as well as being acid, alkali, and oil resistant, so it can be used anywhere.

- The brush body is made from solid polypropylene, so it is sturdy and there is no risk of contamination due to cracking.
- The Vikan Hygiene system was designed based on ergonomics.
- The optimal handle shape for ease of grip and size for efficient work were calculated to ensure positive work efficiency and the ability to work for long periods without growing tired.



4 Colored Hand Brush(Soft)

ヴァイカン ハンドブラシ3587(ソフト)

W×D×H (mm)

- Blue : 170×45×40 31-0030-0401

- Compact sized soft hand brush that is even easy for women to use.
- Can be used for multiple purposes, such as cleaning countertops and containers.



5 Colored Cutting Board Brush(Soft)

ヴァイカン まな板洗浄ブラシ6441(ソフト)

W×D×H (mm)

- Blue : 118×47×H47 31-0030-0501

- Compact sized cutting board cleaning brush.
- Even removes grime caught in scratches in the board's surface.