

Ceramic knives

Japanese design is marked by its high level of functionality and a form reduced to the essentials. Our ceramic knives boast a timeless look, and fulfil our exacting requirements in terms of quality and technology.

The Santoku knife is considered the epitome of Japanese blade designs. 'San' means 'three', and refers to the knife's universal applications: cutting fish, meat, and vegetables.

Selected examples from our wide range of products:

日本 Japan series

Five blade designs and lengths



The Japan series was inspired by traditional craftsmanship. These knives impress with premium black ceramic blades and sophisticated handles made of dark pakkawood with stainless steel details.



reddot award 2014
winner

真 Shin series

Five blade designs and lengths



Shin means 'the new'; the knives in this series certainly live up to that name, with their elegant design and, most of all, their blades made of innovative Z212 ceramic. These stay sharp for twice as long as any other Kyocera ceramic blades. Ergonomic handles and a slight bend in the back of each knife provide an even more convenient grip and allow you to work safely and effortlessly.

源 Gen Colour series

11 blade designs and lengths



The ultimate cutting tools for countless areas of application are the perfect addition to any kitchen. Thanks to their ergonomic handles, these knives rest securely and comfortably in your hand. Their white ceramic blades can be combined with various different handle colours.

Colours:
■ ■ ■ ■ ■

Kitchen accessories

Kyocera's kitchen aids are practical, long-lasting and indispensable in every home. Like ceramic knives, they impress with their extraordinary sharpness. Use them to quickly, easily and professionally prepare food.



Peelers

Thanks to their sharp white zirconia ceramic blades, our peelers can quickly and easily peel fruit and vegetables. Our peelers are ergonomically designed for left- and right-handed users, and are suitable for peeling both towards and away from the user's body.



Slicers

From universal slicers, to julienne slicers, to slicer sets – these all feature extremely sharp blades made of white zirconia ceramic to enable precise and even slicing.



Finger protection
included



Graters

Our graters are wonderfully suited for gently preparing fruit and vegetables, such as grated ginger or apples. This makes them a perfect choice for preparing food for babies and children.



Grinders

Our freely adjustable ceramic grinders are extremely durable, and even suitable for grinding moist sea salt. They do an excellent job of grinding pepper and all kinds of herbs. Since the ground substances are pulverized, not cut, they produce a particularly intense flavour that gourmands will adore.

The entire range, including all sizes and colour options as well as accessories and gift sets, is available at www.kyocera.eu

Ceramic kitchen products

Being able to prepare fresh meals and delicacies at home for friends and family to enjoy is one of life's greatest pleasures. Those who wish to try out new things and perfect proven dishes in the kitchen need versatile, high-quality kitchen aids.

As a traditional Japanese manufacturer, we draw upon our decades of experience and combine it with our spirit of innovation and commitment to uncompromising quality.



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CERAMIC KNIVES AND KITCHEN ACCESSORIES

MADE IN JAPAN
SINCE 1984

KYOCERA = KYOTO CERAMICS

KYOCERA – it all starts with ceramic

Kyocera was founded in 1959 as a small company in Japan. Today, it numbers among the most successful technology groups worldwide. From the very beginning, Kyocera has specialised in ceramic. Kyocera has developed countless ceramic innovations over the course of its history – ceramic products such as fine ceramic components, and even ceramic jewellery, represent an important part of the Group's portfolio.

Ever since 1984, we have been manufacturing kitchen knives with blades made of zirconia ceramic in Sendai, Japan. As such, Kyocera is one of the pioneers in this industry. Manufacturing these products doesn't just call for technical expertise, though. Careful manufacture and a love of detail evinced in every single step of production make the difference between a mere knife and a precise kitchen tool: in other words, a Kyocera ceramic knife.

日本の高品質

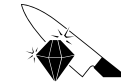
Quality made in Japan



Ceramic kitchen knives

Since 1984

The special properties of Kyocera ceramic knives make cooking pure pleasure:



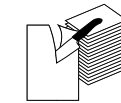
Handsharpened

We grind each knife by hand as a finishing touch so that you receive a perfect product.



Extremely sharp

Our blades are extremely sharp, hard and flexible, ensuring that you can make highly precise cuts.



Very long cutting edge retention

We use zirconia ceramic, a high-tech material, to create blades that are highly resistant to wear.



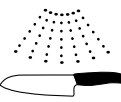
Very lightweight

Our ultra-lightweight knives feature ergonomic handle design so that you can cut more conveniently and precisely.



Non-corrosive

Our ceramic knives provide optimal flavour protection, so that the flavour of the food you are cutting remains unaffected. The food you cut does not become discoloured until a much later stage.



Dishwasher-safe

You can easily clean our ceramic knives with plastic handles in the dishwasher – they won't become blunt. Usually, though, it suffices to rinse them off in the sink.