

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:



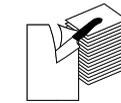
Handsharpened

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.



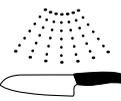
Very lightweight

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.