



伝統の技

DAMASCUS KNIVES



MADE IN JAPAN
SINCE 1932



***Extremely Sharp,
Extremely Hard,
Extremely Durable***

Out of the fire: high quality blades



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Since 1932, Yaxell has been a major knife supplier in Japan. We have been contributing to the improvement of kitchen culture by supplying the superior quality kitchen knives. Our knives for hotels and restaurant are used by the top chefs all over the world. Yaxell knives are becoming more and more popular among discerning hobby chefs.



History and Tradition

The outstanding edge of the Yaxell knives has been achieved by combining the best of advanced technology with the unsurpassed knowledge and expertise of the craftsmen making these professional kitchen knives. Their skills have been cultivated in traditional Japanese sword making techniques, handed down from generation to generation over seven centuries in Seki, Japan, the capital of swords and knives.

Special heat treatment through accurate temperature control

Yaxell blades are heated in a kiln to a very high temperature and then ice hardened. Then, they are again tempered using high temperature to make the blade strong and durable with long-lasting performance. At the same time, this special heat treatment makes the blade corrosion resistant. The blade is hardened to Rockwell 62-63 degrees for GOU 101 knives and Rockwell 60-61degrees for RAN 69 knives.

Top chefs are using YAXELL knives in Japan



Mr.Tadashi YOSHIDA
Chef owner of Sushi bar
'Sushiya-no Yoshino'











Mr.Michihiro HIRANO
Chef cook of 'Senryu'



Mr.Masato IWAYA
Chef cook of 'Kairantei'

Top chefs are using YAXELL knives in France

- (1)  Mr. Christophe MULLER (M.O.F.2000 - Best worker of France 2000), chef de Paul Bocuse à l'Auberge de Pont de Collonges.
- (2)  Mr.Eric FRECHON (M.O.F 2003) chef de Bristol à Paris
- (3)  Mr. Philippe Saint ROMAS second de cuisine (second in kitchen) des Brasseries SENDERENS à Paris
- (4)  The Kitchens of the Elysee are using the Ran L'Epicure knives.
- (5)  Mr.Jerome MAMET, Chateau de Chilly, restaurant O'Flaveurs (74)
- (6)  Mr.Stéphane NOUGIER hotel restaurant (23)
- (7)  Mr.Frederic CARION, Le Relais de Montmartre (71)
- (8) Mr.Arnaud POETTE, chef de l'Eden Roc au cap d'Antibes
- (9) Mr.Didier ANIES (M.O.F 2000) chef du Grand Hotel St-Jean Cap Ferrat
- (10)  Mr.Didier HELENA (M.O.F 2003) chef du Chateau les Crayères à Reims

They are the customers of SCIP, Thiers, France.

**YAXELL knives are made in Japan
and are used in the world.**

Our products are sold in 31 countries.



The benefits of Damascus multi-layered steel:

- hard
- sharp
- corrosion resistance
- long lasting performance

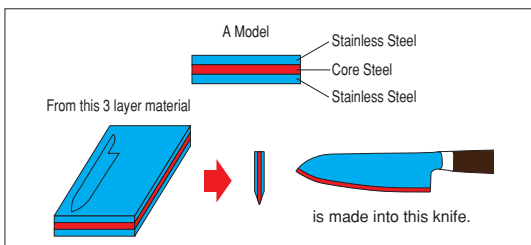
The Damascus multi-layered steel is specially designed for high quality blades. It was designed to maintain sharpness and durability without becoming brittle.

Damascus multi-layered steel is extremely sharp and will take and keep their sharp edge much longer than other type of steel.

Damascus multi-layered steel was made by cladding a core steel called VG10 with layers of a more flexible stainless steels, leaving just the cutting edge of VG10 exposed.

The result of this "sandwiched" blade is a tough blade that can take an exquisitely keen edge.

Production of Damascus multi-layer metal





豪

GOU
101 Layers

豪 *GOU goes beyond.*

Blade

The blade has an extremely sharp cutting edge. It is made out of Japanese SG2 Micro Carbide powder stainless steel, which is enveloped by 50 layers on one side with soft and hard stainless steel. This powdered steel contains a lot of carbon and has an unprecedented hardness of approximately 63 Rockwell. Powdered steel is used because it ensures a high degree of purity and strength. The resulting blade is extremely hard, ensuring an exceptionally sharp cutting edge. The surface impresses with a fascinating Damascus design pattern - a symbol of the highest quality knife and its signature, GOU 101 layers.

101 layers SG2 (Micro-carbide) Stainless Steel



Under microscope at 100x magnification
The core material is SG2 and is covered by 50 layers on each side.

Handle

The handle is made out of FDA-approved black Canvas-Micarta PLUS, which is an odorless and enormously durable material made of resin and linen. The canvas material is dyed black and brilliantly finished. This material lasts decades. The handle is attached tightly using three stainless steel rivets. The end of the handle is made of 18-10 stainless steel, which gives the knife outstanding stability and balance. The trade mark 'GOU' is engraved on the grip end in a noble style.



豪 GOU is a registered trade mark of Yaxell Corporation.
This word means 'The Superb' in Japanese.



GOUSHARP PRO (#37022)

Knife sharpener for SG2 and VG10 Damascus knives



Grinding stones for replacement

1. Two grinding wheels are whetstones WA#400 grit.
2. A water roller with a mini pool ensures smooth grinding.
3. The transparent cover enables better grinding control.
4. Easy opening and closing of the window using two fingers.
5. Users can exchange the whetstones.
6. Both single and double sided knives can be sharpened.
7. You can sharpen up to 5000 times.
8. The sharpening angle is 30 degrees.
9. The wide slots do not damage the surface of the knife blade.
10. Users' manual is available in 9 languages.





嵐

RAN
69 Layers

Ran
嵐

嵐 *RAN runs the world.*

Blade

The core material VG10 "super steel" is composed of Cobalt, Molybdenum, Vanadium and Carbon. VG10 stainless steel is clad with 34 layers of soft and hard high-carbon stainless steel on each side, producing 69 layered rust-resistant Damascus-look. The blade has an extremely sharp cutting-angle. Our special heat treatment gives our blades the outstanding hardness rating of HRC61 on the Rockwell scale, ensuring long lasting cutting performance.

69 layers VG10 (Cobalt-Molybdenum-Vanadium) Stainless Steel



Under microscope at 100x magnification
The core material is VG10 and is covered by 34 layers on each side.

Handle

The handle is made out of FDA-approved black Canvas-Micarta, which is an odorless and enormously durable material made of resin and linen. This material lasts decades. The end of the handle is made out of stainless steel, which gives the knife outstanding stability. Two stainless steel rivets fasten the handle tightly.



嵐 RAN is a registered trade mark of Yaxell Corporation.
This word means 'The Excellent' in Japanese.



36010
Chef's knife 255mm



36009
Slicing knife 255mm



36008
Bread knife 230mm



36011
Meat slicing knife 230mm



36000G
Chef's knife 200mm
with ground hollow



36000
Chef's knife 200mm



36019
Chinese chef's knife 180mm



36007
Slicing knife 180mm



36001G
Santoku knife 165mm
with ground hollow



36001
Santoku knife 165mm



36016
Slicing knife 150mm



36006
Boning knife 150mm



36005
Tomato knife 140mm



36012
Santoku knife 125mm



36002
Utility knife 120mm



36013
Steak knife 113mm



36003
Paring knife 80mm

FLEXIBLE



36015
Flexible knife 160mm



36014
RANFORK 160mm

Gift sets



37096

GOU 7pc. knife block set

This set is consisted of following elements:
37000+37001+37002+37003
+37007+37008 in beech block



37001-902

GOU 2pc. gift set
consisted of 37001 + 37002



36121

RAN 7pc. knife block set

This set is consisted of following elements:
36000+36001+36002+36003
+36007+36008 in maple block



36000-003

RAN 3pc. gift set
consisted of
36000 + 36002 + 36022



36000-002

RAN 2pc. gift set
consisted of 36000 + 36022



36013-002

RAN 2pc. Steak knife set

膳

ZEN

37 Layers



Blade

The value Damascus knife was developed to meet the increasing market demand of "JAPAN FANS" in world markets. The core material is VG10 "super stainless steel", which is covered by 18 layers of soft and hard high-carbon stainless steel on each side, producing 37-layer, rust-free Damascus-blade. The hammer marks on the upper part of the blade make it look very artistic. Further, the logo is stamped, not etched. Of course the blade has an extremely sharp cutting-angle with the hardness rating of HRC61 on the Rockwell scale.

37 layers VG10 (Cobalt-Molybdenum-Vanadium) Stainless Steel.



Under microscope at 100x magnification
The VG10 core material is clad by 18 layers on each side (=37 total)

Handle

The handle is made out of FDA-approved black Canvas-Micarta, which is an enormously solid and durable material made of resin and linen. This material lasts decades. Different from other material, it is non-shrink and odorless. It is polished perfectly and fastened tightly by two stainless steel rivets.



膳 ZEN is a registered trade mark of Yaxell Corporation.
This word means 'the most healthy meals' in Japanese.





35510
Chef's knife 255mm



35509
Slicing knife 255mm



35500
Chef's knife 200mm



35519
Chinese chef's knife 180mm



35507
Slicing knife 180mm



35501
Santoku knife 165mm



35516
Slicing knife 150mm



35506
Boning knife 150mm



35512
Santoku knife 125mm



35502
Utility knife 120mm

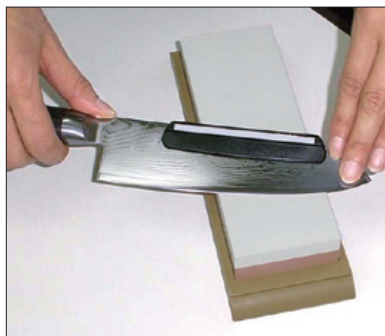


35503
Paring knife 80mm

Unique and Clever

Whetstone Set with BAK (Blade-Angle-Keeper)

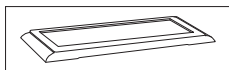
Ceramic whetstones to grind all Japanese VG10 knives



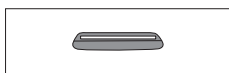
Consisted of following parts



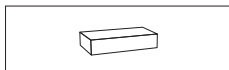
1.60mm width stone



2. Bright color rubber base

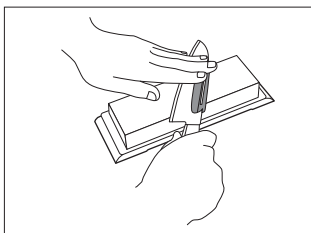
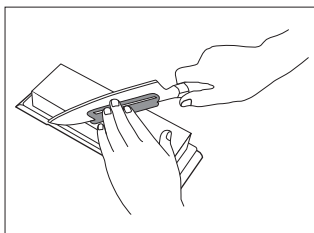


3. Blade-angle-keeper
has a ceramic protector for
longer life.



4. Leveling stone

Whetstone Set



Item#	Description	Grit number	Stone size
36053	Double stones	3000/8000	180x60x27mm
37060	Double stones	1000/3000	180x60x27mm
36052	Double stones	600/1000	180x60x27mm
36060	Double stones	240/1000	180x60x27mm
36055	Single stone	1500	180x60x15mm
36054	Single stone	1000	180x60x15mm



サヤカ

SAYAKA
3 Layers

Blade

The core material is VG10 "super stainless steel", which is clad (covered) by high quality stainless steel from both sides. The KATANA sword wave line is clearly observed on the blade. Of course the blade has an extremely sharp cutting angle and long cutting performance.

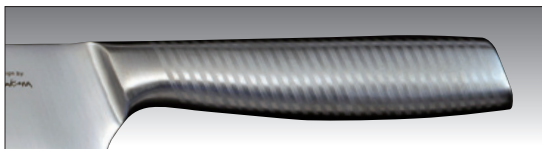
3 layers VG10 (Cobalt-Molybdenum-Vanadium) Stainless Steel.



Under microscope at 100x magnification
The core material is VG10 and clad by quality stainless steel.

Handle

The handle is made out of high quality of 18-10 stainless steel. SAYAKA handle has very unique zebra stripes for firm grip. Grip-end shows a nicely etched Yaxell logo.



さやか SAYAKA is a registered trade mark of Yaxell Corporation.

This word means 'the clear cut' in Japanese.



S-0
Chef's knife 200mm



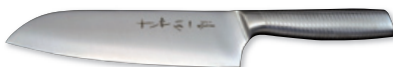
S-19
Chinese chef's knife 180mm



S-8
Bread knife 195mm



S-1
Santoku knife 180mm



S-7
slicing knife 180mm



S-12
Santoku knife 130mm



S-2
Utility knife 125mm



30096
SAYAKA 7pc. knife block set
This set is consisted of
following elements:
S-0/S-1/S-2/S-7/S-8/S-12
in beech block





<http://www.yaxell.co.jp/english/>

All Yaxell merchandise is fully guaranteed
against defects in material and/or craftsmanship.