-11 Ceramic Whetstone

18 x 5 x 1,8 cm, Grit: 800

This sharpening stone is perfectly adapted to the qualities of the type 301 steel. Sharpening instructions are in every stone packaging. The knives are to be sharpened at an angle of 15-20 degrees. It is easy to use a whetstone and a pleasure to keep your own knives sharp. Do not use a steel rod, which will harm the fragile blade.

P-12 Guminoki Wood Cnife Block

The cnife block measures are: $21 \times 15 \times 26$ cm and will hold up to: 2 knives up to 25,6 cm blade length and up to 5,0 cm blade width plus 2 knives up to 24,6 cm blade length and up to 4,7 cm blade width plus 2 knives up to 22,6 cm blade length and up to 3,7 cm blade width plus 2 knives up to 19,6 cm blade length and up to 2,4 cm blade width

Bamboo Cnife Block, detachable

The cnife block measures are: 21 x 15 x 26 cm and will hold up: 2 knives up to 25,6 cm blade length and up to 5,0 cm blade width plus 2 knives up to 24,6 cm blade length and up to 4,7 cm blade width plus 2 knives up to 22,6 cm blade length and up to 3,7 cm blade width plus 2 knives up to 19,6 cm blade length and up to 2,4 cm blade width

Steak Cnife Set, 4 Pieces

Cnife Bag

Many professional chefs all over the world have chosen type 301 as their favorite knife because of the ergonomic handle, the extreme sharpness and the beautiful design. Now you can have a type 301 bag, made of strong nylon with room for 10 knives and a whetstone. So you can take your knives safely everywhere.

Steak- and Paring Cnife Block

for 4 up to 8 Steak- or Paring Cnife, detachable

Cnife Set

consists of P-02 Santoku Cnife and P-09 Paring Cnife

Kitchen- and Poultry Scissors

the combination scissors are detachable and easy to clean, suitable for right- and also for left-handers

Pair of Pincers

for arranging and decorating of food, multifunctional

Fish Bone Tweezers

for picking out bones or scales from fish while filleting

Magnetic Rack

with strong magnet inside, enables the safe storage on the wall while saving space

Japanese Whetstone

 $18.2 \times 6.3 \times 2.8$ cm, grit: 1000/3500 – combination stone with toishi, for the razor like edge

Carving Cnife and Fork Set

gift set consisting of carving cnife and fork

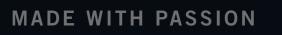
Cnife Set

consists of P-05 Carving Cnife, P-02 Santoku Cnife and P-09 Paring

Sharpening Guide Rail, 2-piece set

18-8 high-grade stainless steel, attached to knives to achieve the correct sharpening angle – suitable for knives up to and over 15 cm blade length







GCHROMA





DESIGN BY F.A.PORSCHE





CHROMA type 301 by CHROMA Cutlery

Cutting like professional Chefs

Thank you for buying the CHROMA type 301 cnife – Design by F.A. Porsche.

Together with the chef of the decade Jörg Wörther Ferdinand A. Porsche has designed the knives of this range.

A lot of professional chefs like the Three-Stars-Chefs Klaus Erfort and Harald Wohlfahrt as well as TV-Chefs like Ralf Zacherl and Frank Rosin have been using the type 301 cnives since years.

The handle is made of stainless steel, the blade made of highend japanese Pure 301 Steel. Due to the traditional Japanese V-shape of the blades, the cnifes of the type 301 range are extremely sharp and hold their sharpness much longer. The ergonomic handle with a metal pearl that demarcates the end of the cnife's handle, sits well in your hand and guarantees the complete control with the knife.

The interaction of the materials, the construction of the blade and the remarkable design guarantee an excellent cutting

Cutting with the award winner

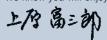
The professionell results of the CHROMA type 301 range are officially confirmed by the Swedish Testinstitute Test Fakta. comparable to like the German Stiftung Warentest. The institute nominated 2011 the Chef Cnife P-18 clearly as the winner of the test. Especially in the catagories keeping of cutting, sharpness and resistance to rust the cnife convinced the experts. Furthermore the initiative LifeCare granted the type 301 cnives 2012 with the KüchenInnovation of the year award. Also the design received a lot of design-awards, amongst others the iF Design Award 2005.

Usage, care instruction and keeping

High end cutting tools like the type 301 cnives need the right care, to guarantee the beautyness and sharpness of the cnives for a long time:

- The cnives should never be placed in the dishwasher, they should only washed and dried by hand.
- Do not cut bones or deep frozen goods, this will damage the
- Please use only wooden or plastic boards for cutting, glassbutcher boards will damage the blade.
- Resharpen the cnives regularly with the type 301 whetstone P-35 or with the CHROMA combination Whetstone P-11, never
- Keep the cnives safe in the knife block P-12, MB-08 or P-13, fixed at the magnetic rack P-34 or in the Knife Safe Pro

We know you will enjoy your new CHROMA type 301 cnife.



Tomisaburo Uehara, mastersmith



Chef Cnife

all-round cnife, suitable for all cutting tasks in the kitchen

this Japanese style cnife is recommended for cutting meat, fish and vegetables

Japanese Vegetable Cnife

excellent for herbs and vegetables or for cutting small pieces of fish and

Small Chef Cnife

popular for its versatility

Carving Cnife

perfect for cutting roasts or large pieces of meat, also available as a giftset with the Carving Fork

Bread Cnife

indispensable for slicing bread but also great for crusted roasts, oranges and other foods that requires a serrated blade Attention: Serrated blade should only be sharpened by a professional

Fillet Cnife, flexible

for example for fish, fillet and similar – perfect flexibility

Boning Cnife

to remove bones – strong and sharp

Paring Cnife

or Office-Cnife, suitable for peeling and cutting smaller vegetables

Tomato/Cheese Cnife

with serrated blade – it is also good for citrus fruits and for bread rolls

Steak Cnife

steak cnife, not serrated, so it is easy to resharpen with whetstone. also available as a 4-Pieces Set

Carving Fork

solid and beautiful shape, also available as a set with the carving cnife

the popular Chef Cnife – good for meat and vegetable

Utility Cnife

small peeler for many small jobs, e.g. small pieces of meat

Santoku Fluted Blade Cnife

for vegetables, fish and meats, almost nothing sticks to this blade

Chinese Cnife

indispensible for the Oriental Kitchen, standard cnife in China

Oyster Cnife

for opening oysters and mussels

Pastry Cnife

all-round cnife – specially serrated

Ham- / Salmon Cnife

long, thin, flexible blade

Chef Cnife with AST® = Anti-Stick-Technique

Chef Cnife with Anti-Stick-Technique, prevents the cutted goods from mounting up on the blade

24,0 cm

P-02 17,8 cm

P-03 15,2 cm

P-04

14,2 cm P-05 19,3 cm

P-06 20,9 cm

P-07 19,0 cm P-08 14,0 cm

P-09

12 cm P-15 13,5 cm

P-10

15 cm P-18 20 cm P-19

P-17

12 cm P-21 17,8 cm **P-22** 17,3 cm

P-24 5,1 cm P-25

25 cm P-26

30,5 cm P-30