

CHROMA type 301 by CHROMA Cutlery

Cutting like professional Chefs

Thank you for buying the CHROMA type 301 knife – 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 knives since years.

The handle is made of stainless steel, the blade made of high-end Japanese Pure 301 Steel. Due to the traditional Japanese V-shape of the blades, the knives 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 knife'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 experience.

Cutting with the award winner

The professional 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 Knife P-18 clearly as the winner of the test. Especially in the categories keeping of cutting, sharpness and resistance to rust the knife convinced the experts. Furthermore the initiative LifeCare granted the type 301 knives 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 knives need the right care, to guarantee the beauty and sharpness of the knives for a long time:

- The knives should never be placed in the dishwasher, they should only be washed and dried by hand.
- Do not cut bones or deep frozen goods, this will damage the blade.
- Please use only wooden or plastic boards for cutting, glass-butcher boards will damage the blade.
- Resharpen the knives regularly with the type 301 whetstone P-35 or with the CHROMA combination Whetstone P-11, never use a steel rod.
- Keep the knives 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 KS 01-07.

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

上原 富三郎

Tomisaburo Uehara, mastersmith

Best knives are spelled with
a [C] as in [CHROMA]



Chef Knife

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

P-01

24,0 cm

Santoku

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

P-02

17,8 cm

Japanese Vegetable Knife

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

P-03

15,2 cm

Small Chef Knife

popular for its versatility

P-04

14,2 cm

Carving Knife

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

P-05

19,3 cm

Bread Knife

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

P-06

20,9 cm

Fillet Knife, flexible

for example for fish, fillet and similar – perfect flexibility

P-07

19,0 cm

Boning Knife

to remove bones – strong and sharp

P-08

14,0 cm

Paring Knife

or Office-Knife, suitable for peeling and cutting smaller vegetables and fruit

P-09

7,7 cm

Tomato/Cheese Knife

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

P-10

12 cm

Steak Knife

steak knife, not serrated, so it is easy to sharpen with whetstone, also available as a 4-Pieces Set

P-15

13,5 cm

Carving Fork

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

P-17

15 cm

Chef Knife

the popular Chef Knife – good for meat and vegetable

P-18

20 cm

Utility Knife

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

P-19

12 cm

Santoku Fluted Blade Knife

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

P-21

17,8 cm

Chinese Knife

indispensable for the Oriental Kitchen, standard knife in China

P-22

17,3 cm

Oyster Knife

for opening oysters and mussels

P-24

5,1 cm

Pastry Knife

all-round knife – specially serrated

P-25

25 cm

Ham- / Salmon Knife

long, thin, flexible blade

P-26

30,5 cm

Chef Knife with AST® = Anti-Stick-Technique

Chef Knife with Anti-Stick-Technique, prevents the cut goods from mounting up on the blade

P-30

20 cm