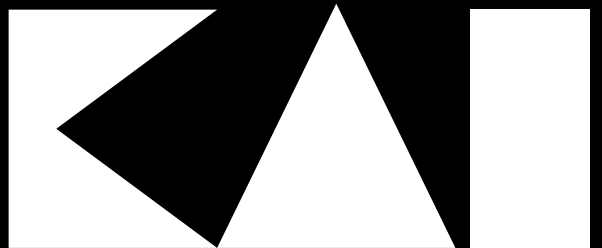




 Pure Komachi 2
HIGH CARBON STAINLESS STEEL



2013 CATALOG



PURE KOMACHI 2

Brilliant Colors, Sharp Performance

Pure Komachi 2's vivid colors add cheer to any kitchen, but the rainbow of colors has a purpose, too. The color coding indicates a different knife for every job and prevents cross contamination between proteins and produce. The non-stick coating is food safe, helps food release from the blade, and is easy to clean. With Pure Komachi 2's wide selection, the right knife for the job is always available. The color-matched handles are lightweight and contoured to comfortably fit the hand.

02



NEW 6 In. Utility AB5084 (with sheath)

COLORS SUBJECT TO CHANGE

9-Pc PK2 Block Set ▼

The Pure Komachi 2 acrylic knife block stores knives while letting their brilliant colors show through. Plenty of air circulation helps guard against bacteria growth. Includes Paring 3-1/2", Multi Utility 6", Chef's 8", Bread 8", Tomato 4", Bagel/Sandwich 6", Hollow-Ground Santoku 6-1/2", Citrus 4", 8-Slot Acrylic Block.

Block only available as AB0800; holds up to 8 knives

ABS0900



4-Pc PK2 Steak Knife Set ▲

Great looking black-and-grey 5 In. serrated steak knives glide through meat quickly and easily. Perfect for kitchen or camper

4-Pc Steak Knives AB5075



5-1/2 In. Nakiri AB5071 (with sheath)



6 In. Chef's AB5072 (with sheath)



6-1/2 In. HG Santoku AB5064 (with sheath)



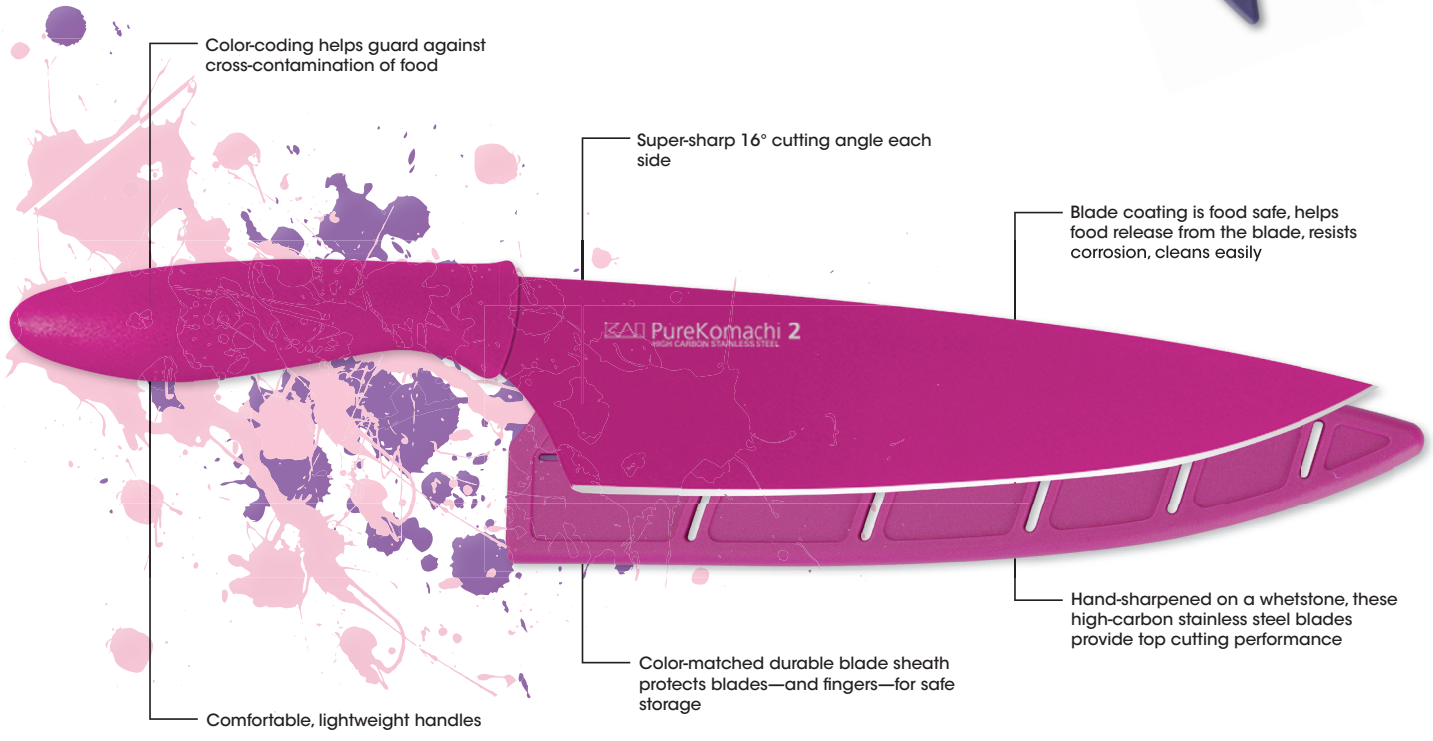
8 In. Bread AB5062 (with sheath)



9 In. Slicing AB5067 (with sheath)



8 In. Chef's AB5066 (with sheath)



Color-coding helps guard against cross-contamination of food

Super-sharp 16° cutting angle each side

Blade coating is food safe, helps food release from the blade, resists corrosion, cleans easily

Comfortable, lightweight handles

Color-matched durable blade sheath protects blades—and fingers—for safe storage

Hand-sharpened on a whetstone, these high-carbon stainless steel blades provide top cutting performance

PURE KOMACHI 2

NEW Technology Puts Colorful Photos—Right on the Blades

Now the brilliant colors of Pure Komachi 2 come alive with full-color high-resolution photography—heat-transferred to Pure Komachi 2's razor-sharp blades. These high-resolution images are beautiful, durable, and FDA food-safe approved. The colorful images won't fade and are scratch resistant, too. The photographic blade coating even helps food release quickly from the knife. Like all Pure Komachi 2 cutlery, these knives come with a protective, color-matched sheath. We think you'll agree: Pure Komachi 2's new photographic blades make these the most visually striking knives ever.



WASABI BLACK

Kitchen Harmony

Kai's Wasabi Black series features traditional Japanese single-bevel blade shapes as well as a selection of double-bevel Western-style blade shapes. Single-beveled blades excel when extremely precise cuts are needed—for example, when preparing sushi. Double-beveled blades offer ease of use and versatility. Wasabi Black brings you the best of both worlds. The blades are high-carbon stainless steel designed to take and hold a sharp edge, with a graze finish that gives them an attractive, brushed look. Paired with black polypropylene handles in a traditional Japanese style, Wasabi Black brings beauty and harmonious food preparation to any kitchen. Made in Japan.

10-Pc Wasabi Block Set

Includes Paring 4", Utility 6", Chef's 8", Bread 9", Santoku 6-1/2", Nakiri 6-1/2", Yanagiba 8", Shears, Honing Steel & 11-Slot Wood Block

WBS1010



WBS0700

7-Pc Wasabi Block Set

Includes Paring 4", Utility 6", Chef's 8", Bread 9", Nakiri 6-1/2", Shears & 11-Slot Wood Block



6-1/2 In. Santoku 6716S



8 In. Chef's 6720C



6-1/2 In. Nakiri 6716N



9 In. Bread 6723B



6 In. (single bevel) Deba 6715D



8 In. (single bevel) Yanagiba 6721Y



6 In. Utility 6715U



4 In. Paring 6710P

Sushi Made Easy ▶

Pure Komachi Sushi Roll and Nagiri Molds make it easy and fun to make sushi at home. Just add sticky rice and fresh ingredients, then press the molds together.



Small Roll FG5034ENG



Large Roll FG5035ENG



Nagiri FG5053ENG

PRO-GRADE

Professional Specialty Knives

Pros know the right tool makes all the difference. That's especially true in the kitchen, where having the right knife can turn a slow, tiresome task into a job well done. The Kershaw Pro-Grade series of specialty food service knives offers the right tool for every task—from the large, curved Cimeter that's ideal for butchering and filleting large fish to the Spoon-Handled fillet that makes it fast and easy to clean the freshest fish. Pro-Grade blades are made of 420J2 stainless steel that provides just the right amount of flexibility, plus excellent edge-holding capabilities. The lightweight, polypropylene handles are designed for comfort and stability. The handle curve and slight texture enables the user's hand to lock into position and remain comfortable, even when used for the longer periods of time required in food service. All larger knives include slip-on blade guards to protect the edge.

Pro-Grade Blade Guards

Most Pro-Grade knives include a slip-on blade guard. Slots in the guard allow airflow—in case blades weren't completely dry when stored.



3-1/2 In. Serrated Paring Knife 1283X (blade guard not included)



NEW 5-1/2 In. Boning Knife 1291X



NEW 5-1/2 In. Gut/Scale 1292X



7-1/2 In. Narrow Fillet 1287X



9 In. Narrow Fillet 1289X



8-1/2 In. Spoon Handle Fillet 1288SHX



8 In. Chef's Knife 1288X



8 In. Breaking Knife 1288BKX



10 In. Breaking Knife 1280X



10 In. Breaking Knife, Granton Edge 1280GEX



12 In. Cimeter 1282X

06

KAI Citrus Squeezers

Easy-clean porcelain with built-in handle and non-slip base



Grapefruit + Orange
DH3017ENG



Lemon + Lime
DH3018ENG



KAI Mortar & Pestle

A convenient size for use in hand or on countertop; Hardwood pestle, porcelain bowl



DH3020ENG

9900 SERIES

Clean & Contemporary

With cutting performance that rivals much more expensive knives, the Kershaw 9900 Series offers a full range of classic kitchen tools with clean, contemporary good looks. The blades are built of AUS6A high-carbon stainless steel to take and hold a keen edge. These precision blades are paired with Kershaw's soft-touch handles, which offer a secure grip, even when used in wet kitchen conditions. The handles' soft-yet-firm texture reduces hand fatigue and make cutting easy and comfortable. The attractive black-and-white color scheme compliments any kitchen décor. NFS Certified. Made in Japan. 9900 series sold in bulk only.



9 In. Honing Steel 9990



9 In. Slicing 9970



8 In. Bread 9960



8 In. Chef's 9945



7 In. Santoku 9950



6 In. Chef's 9940



5-1/2 In. Boning 9920



4-1/2 In. Steak 9922



5 In. Serrated Utility 9921



3-3/4 In. Paring 9915



3-1/4 In. Vegetable 9910



3 In. French Paring 9900



9900-7

◀ 9900 7-Pc Block Set

Includes Chef's 6", French Paring 3", Serrated Utility 5", Slicing 9", Honing Steel, Kitchen Shears & 11-Slot Wood Block

9900 6-PC Steak Knife Set ▶

Includes 6 Steak knives 4-1/2" & Hardwood Block



9922-7



CB-3

◀ 9900 3-PC Cutting Board Set

Includes Chef's 6", Paring 3" & Wooden Cutting Board

Kershaw Kitchen Shears ▶

Includes bone notch, bottle opener, nutcracker, jar opener, lid lifter/slot screwdriver. Blades separate for easy cleaning. Includes magnetic sheath.



1120M

LIMITED WARRANTY

Pure Komachi 2 products carry a 5-Year Limited Warranty against manufacturing defects. Kai products, Kershaw's Pro-Grade and 9900 series products carry a Limited Lifetime Warranty. Please see our website at www.shuncutlery.com for full details and information on returning products for Warranty service.

WARNING! Knives are extremely sharp tools and should only be used with the utmost care and caution. Any use other than cutting is considered misuse and will void your Warranty. Knife owners are responsible for complying with any local laws or regulations concerning the use and/or carrying of knives.



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