



Special Edition

kai presents a limited anniversary knife



kai Europe is celebrating its 40th anniversary with an exclusive knife from the **SHUN Classic series**. The limited edition **chef's knife** features a jade-green and black grained handle, and its own blade length of 23.5 cm, which has previously not been available in the SHUN Classic series. The edition is limited to 2,222 pieces and has its own serial number on the bolster. These special features make each knife a unique item.

The chef's knives of the SHUN Classic series make the ideal partners for cutting, chopping and mincing meat, fish or vegetables. To produce the blades, centuries-old Japanese Samurai forging craftsmanship is combined with modern manufacturing methods. The blade, which is sharpened on both sides, is made of VG MAX steel with a hardness of 61 (± 1) HRC and is encased in 32 layers of Damascus steel. This combination is characterised by extremely high cutting durability and long-lasting sharpness. The Damascus steel also gives each knife an individual look.

Like the regular knives in the SHUN Classic series, the special jade-green and black grained handle of the kai limited edition is made of Pakka wood, which is treated with selected resins to make it particularly supple, resilient, durable and moisture-resistant. A forged tang ensures stability and balance between blade and handle. The knife's traditional Japanese chestnut shape fits comfortably in the hand and provides a secure grip when cutting.

The **kai SHUN Classic anniversary knife (DMY-0783, RRP 249.00 €)** will be presented to retailers at the Ambiente fair and is expected to be available from both retail and online shops from summer 2020.

For more information please see: www.kai-europe.com

Images in print quality available for download at: www.han.studio/kai2020