



Global Classic

Global Sai

Made In	Japan	Japan
Steel Type	Cromova 18 – 1 layer of Stainless Steel	Cromova 18 Sanso – 3 layers of Stainless Steel
Handle Material	Stainless Steel	Stainless Steel
Hardness (HRC)	56–58	58–59
Bolster Style	Seamless Construction	Seamless Construction
Tang	Hollow handle filled for balance	Hollow handle filled for balance
Production Method	Ice Tempered	Ice Tempered
Edge Angle (Total)	30	30
Layers of Steel	1 layer	3 layers
Finishing	Smooth blade, machine sharpened	Hammered blade, sharpened by a whetstone

TOP REASONS TO BUY GLOBAL

• A lighter weight knife, frequently preferred by people with arthritis

• Slightly smaller handles that are sometimes preferred by people with smaller hands

• All stainless-steel has a modern aesthetic

Great for precision cutting fruits and vegetables



History of Global

In 1978 the concept behind the multiyear development of the Global series is born with the idea of bringing together elements of Italian design aesthetics, German durability and Japanese precision.

GLOBAL manufacturing uses old artisanal techniques that follow the tradition of Japanese samurai sword making combined with the latest technology to produce knives that provide superior precision, performance and durability. Still crafted by hand in Yoshikin's factory in Niigata, Japan, Global knives are manufactured to extremely high and exacting standards.

Global Features

The two most innovative features of Global knives are their edge and the way they are balanced.

EDGE: The edge on a Global knife is so large and prominent that it is easily seen with the naked eye and extends a quarter of an inch or more up from the tip of the knife.

BALANCE: To balance their knives, Global uses a hollow handle that is then filled with just the right amount of sand to achieve the desired weight and deliver the perfect balance.

Other unique features of Global knives are their smooth contours and seamless, all stainless-steel construction, which eliminates food and dirt traps, offering the ultimate in safety and hygiene.

The Global Formula

• The blade is made of the finest stainless steel called CROMOVA 18 (Chromium, Molybdenum and Vanadium), designed exclusively for Global.

• Ice tempered and hardened to Rockwell C56°–C58°, the stainlesssteel holds the razor sharp edge of the blade longer than any other steel and resists rust, stains and corrosion.

 \cdot Constructed of a single piece of steel, with a unique convex edge for unsurpassed performance.