Hardened Japanese steel cutting core, clad with stainless for strength and durability
Ergonomic handle, perfect balance
Perform any necessary preliminary cuts, such as peeling, trimming or squaring off.
Handcrafted construction

Each knife takes 185 separate hand crafted steps to make
are triple-riveted
Finest stainless steel material
While k
handle is filled to create balance
ha
ore c
Apex of handle naturally accommodates fingers
Handcrafted construction
fr

Chef's knife to neatly peel the food while removing a minimum of flesh.
Squares is ter
larg
Curved bolster provides a seamless transition from handle to blade and supports the thumb
Lighter and more manageable
safeguarding
lift the heel of the knife and cut down
Remote
FRONT COVER: (7.25" x 8.187")
the
ho

Exclusive to Williams-Sonoma
k
Handcrafted construction
e

cur
is

Zwilling Cronidur
Zwilling Pure
Global
Michel Bras

••••••••••
A. TIP OF BLADE
B. BLADE
A knife's blade has two edges: the sharp cutting edge and the spine on top. Most blades taper to a point, but the best is broad.

TOP OF BLADE
R. BLADE
A knife's blade has two edges: the sharp cutting edge and the spine on top. Most blades taper to a point, but the best is broad.

W. HANDLE
A handle is the ergonomically shaped portion of the knife that fits your hand. It should be comfortable to hold.

V. FACE
The face is the smooth expanse of the blade between the handle and the cutting edge. The face is the portion of the blade most often used for cutting. When you're peeling, trimming or paring, keep your fingertips away from the cutting edge. If so, the knife may slip and cut you. When using a boning or chef's knife to trim exterior skin, fat and gristle from raw meat and poultry, follow the natural contours of the food, keeping the blade angled slightly upward to avoid removing edible meat.

Keep the knife tip on the board, using a rolling motion, pushing the knife down and forward rather than through the food with a smooth, even stroke. Maintain a steady hold on the food. This makes it easier to cut and keeps your fingers away from the cutting edge. When you're peeling, trimming or paring, use a gentle sawing motion to avoid removing edible meat. Keep your fingertips away from the cutting edge. If so, the knife may slip and cut you. When using a boning or chef's knife to trim exterior skin, fat and gristle from raw meat and poultry, follow the natural contours of the food, keeping the blade angled slightly upward to avoid removing edible meat.

66
c

Gather the strips and cut through them crosswise at evenly spaced intervals.
Roughly cut an

Dicing involves cutting food into small, uniform cubes (usually
may be prepared this way as well.
Julienning means to cut food into long

To prepare round foods for precision cuts, such as dice or julienne, trim away a slice
the food in half to create a flat surface that will rest securely on the cutting board. Use a rocking motion, pushing the knife down and forward rather than through the food with a smooth, even stroke. Maintain a steady hold on the food. This makes it easier to cut and keeps your fingertips away from the cutting edge. If so, the knife may slip and cut you. When using a boning or chef's knife to trim exterior skin, fat and gristle from raw meat and poultry, follow the natural contours of the food, keeping the blade angled slightly upward to avoid removing edible meat.

keep the knife tip on the board, using a rolling motion, pushing the knife down and forward rather than through the food with a smooth, even stroke. Maintain a steady hold on the food. This makes it easier to cut and keeps your fingertips away from the cutting edge. If so, the knife may slip and cut you. When using a boning or chef's knife to trim exterior skin, fat and gristle from raw meat and poultry, follow the natural contours of the food, keeping the blade angled slightly upward to avoid removing edible meat.

Using a knife to dice food is an easy and precise way to prepare vegetables, fruit and many cuts of meat. It is also a useful technique for preparing foods like tomatoes, cucumbers, apples and potatoes and looks great on a salad or garnish. A chef's knife is best for dicing.

A. TIP OF BLADE
B. BLADE
A knife's blade has two edges: the sharp cutting edge and the spine on top. Most blades taper to a point, but the best is broad.

W. HANDLE
A handle is the ergonomically shaped portion of the knife that fits your hand. It should be comfortable to hold.

V. FACE
The face is the smooth expanse of the blade between the handle and the cutting edge. The face is the portion of the blade most often used for cutting. When you're peeling, trimming or paring, keep your fingertips away from the cutting edge. If so, the knife may slip and cut you. When using a boning or chef's knife to trim exterior skin, fat and gristle from raw meat and poultry, follow the natural contours of the food, keeping the blade angled slightly upward to avoid removing edible meat.

66
c

Gather the strips and cut through them crosswise at evenly spaced intervals.
Roughly cut an

Dicing involves cutting food into small, uniform cubes (usually
may be prepared this way as well.
Julienning means to cut food into long

To prepare round foods for precision cuts, such as dice or julienne, trim away a slice
the food in half to create a flat surface that will rest securely on the cutting board. Use a rocking motion, pushing the knife down and forward rather than through the food with a smooth, even stroke. Maintain a steady hold on the food. This makes it easier to cut and keeps your fingertips away from the cutting edge. If so, the knife may slip and cut you. When using a boning or chef's knife to trim exterior skin, fat and gristle from raw meat and poultry, follow the natural contours of the food, keeping the blade angled slightly upward to avoid removing edible meat.

keep the knife tip on the board, using a rolling motion, pushing the knife down and forward rather than through the food with a smooth, even stroke. Maintain a steady hold on the food. This makes it easier to cut and keeps your fingertips away from the cutting edge. If so, the knife may slip and cut you. When using a boning or chef's knife to trim exterior skin, fat and gristle from raw meat and poultry, follow the natural contours of the food, keeping the blade angled slightly upward to avoid removing edible meat.
**Shun Kaji**

**About the Manufacturer:** For the past 700 years, Seki City has been home to Japan’s finest samurai. The city’s reputation, founded on the renowned sword-making techniques of its renowned metal forgers, is sustained by the expertise of the highly skilled makers of Shun cutlery. Shun is part of the tradition of excellence. Forged from various types of steel, one of the strongest of these is available in this knives. Shun blades are renowned for their long-lasting and razor-sharp edges. Shun also offers complimentary lifetime sharpening on their knives.

**Constructing Shun Cutlery:**
- Shun cutlery is made in Seki City, Japan.
- Each Shun knife is hand-ground.
- Shun knives are incredibly well-balanced, with the blade length specifically centered to place the knife’s balance directly in the center of the knife.

**Global Cutlery**

**About the Manufacturer:** Introduced by the Japanese company Yoshihiko in the mid-80’s, Global knives are designed from a noble tradition over a thousand years old. Global knives are manufactured using a process inspired by Japanese samurai steel, crafted strong, sharp blades for samurai warriors. Today, this cutlery combines the finest aspects of classic Asian knives with state-of-the-art technology. The result: knives that provide perfect balance, exceptional precision and unrivaled sharpness while feeling lightweight in your hand. Blades glide effortlessly through foods, without sticking or tearing—whether you’re chopping vegetables or slicing meat.

**Constructing Global Cutlery:**
- Global cutlery is made in Nigata, Japan.
- Forged from an extremely hard molybdenum-in steel, that’s extremely durable and razor-sharp.
- Global knives are re-touched to increase overall strength while fortifying the blade’s sharp-edge.
- Global has hollow handles that are weighted to balance each knife to ensure superior control, precision and flexibility.

**Shin-Koto**

**About the Manufacturer:** For over 30 years, Shin-Koto has been a leader in the handcrafted Japanese knife industry. Shin-Koto knives are renowned for their longevity, durability, and incredible performance. Shin-Koto has established itself as a leader in the world of knife making, and is recognized for its commitment to quality and excellence.

**Constructing Shin-Koto Cutlery:**
- Shin-Koto knives are made in Seki City, Japan.
- Shin-Koto knives are one-piece precision-forged, and are then hand-finished by an experienced maker which gives the cutting edge even greater strength and edge retention.