

THE NEW VALUE FRONTIER

 **KYOCERA**
advanced ceramics



KYOTOP Series



KT-075-HIP-D
Paring Knife (3.0" Blade)



KT-110-HIP-D
Utility Knife (4.5" Blade)



KT-130-HIP-D
Slicing Knife (5.0" Blade)



KT-140-HIP-D
Santoku Knife (5.5" Blade)



KT-155-HIP-D
Chef's Knife (6.0" Blade)



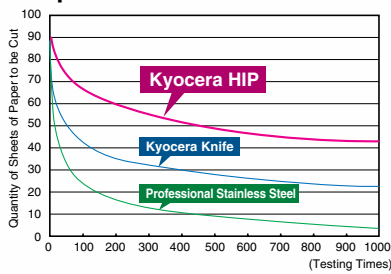
KT-300-HIP
Sashimi Knife (8.25" Blade)

Professional Chefs
Kyocera Advanced Ceramic Products.
public television cooking show SIMPLY



HIP Kyocera's premium line of ceramic cutlery. The KYOTOP Hot-Isostatic Pressed (HIP) blades are fired a second time in a sealed vacuum at a higher temperature, creating the most durable cutting edge.

Sharpness Curve of Ceramic Knives

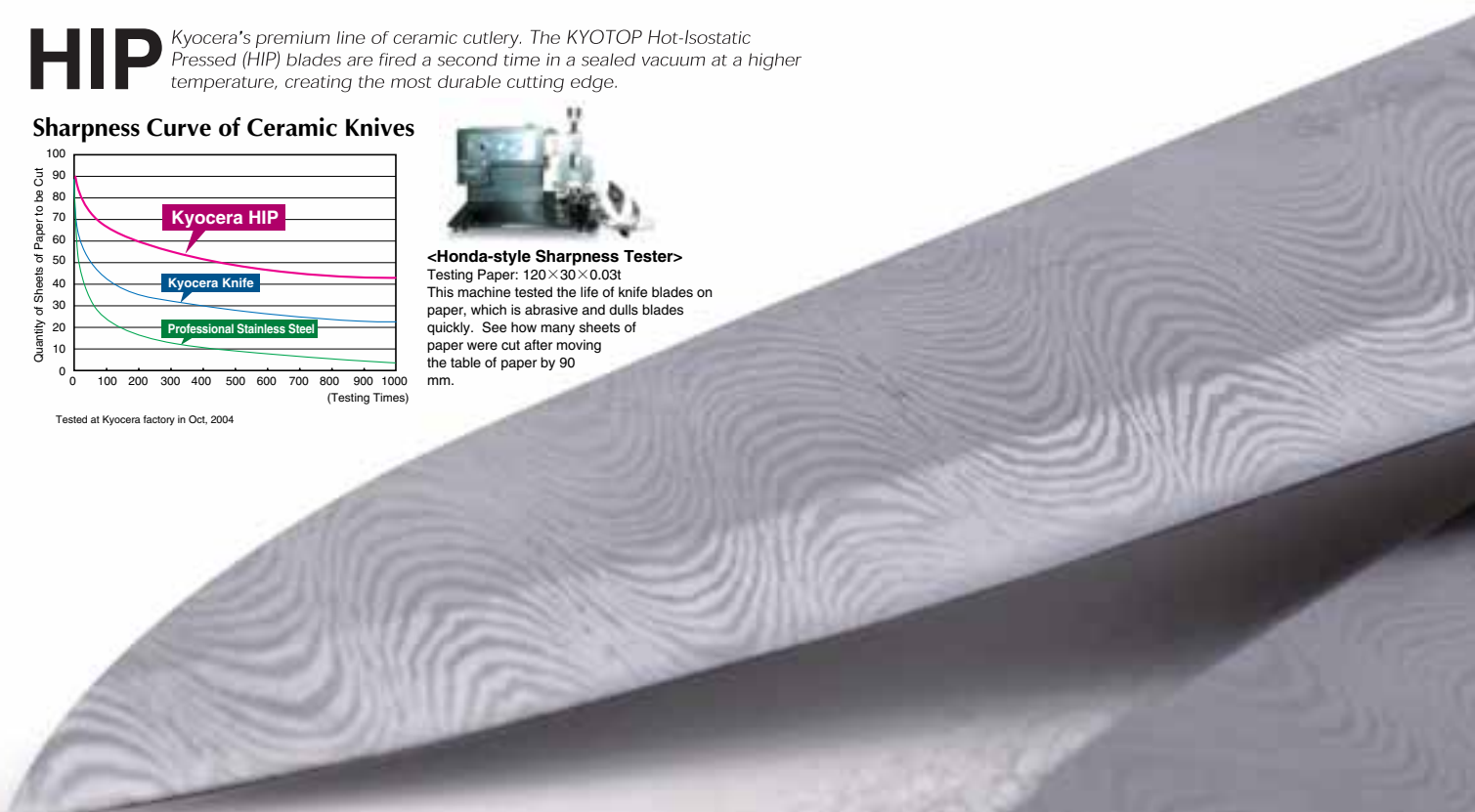


Tested at Kyocera factory in Oct, 2004



<Honda-style Sharpness Tester>

Testing Paper: 120×30×0.03t
This machine tested the life of knife blades on paper, which is abrasive and dulls blades quickly. See how many sheets of paper were cut after moving the table of paper by 90 mm.



like Ming Tsai insist on using high-quality, precision cutting tools like
You can see this Emmy Award-winning chef use Kyocera products on his
MING and in his nationally acclaimed restaurant, Blue Ginger.



Pocket Knives



PK-050-HIP-D WOOD



PK-040-HIP-D WOOD



PK-050-HIP-D CARBON FIBER(Black)



PK-040-HIP-D CARBON FIBER(Black)



PK-050-HIP-D OPAL(Pink)



PK-040-HIP-D OPAL(Pink)



PK-050-HIP-D OPAL(Blue)



PK-040-HIP-D OPAL(Blue)



PK-050-HIP-D OPAL(Green)



PK-040-HIP-D OPAL(Green)



PK-050-HIP-D OPAL(Light Blue)



PK-040-HIP-D OPAL(Light Blue)





Stunning Ideal for the collector, these elegant knives feature ergonomic handles inlaid with opal, fitted with a damascus-look advanced ceramic blade. Guaranteed to make an impression, a Kyocera pocket knife makes an unforgettable gift.



Ergonomic Series



Strength The strength and density of ceramic allows grinding to microscopic precision by diamond wheels. The result is a razor-sharp blade that retains its original sharpness for more than 10 times longer* than steel knives.

*Result of the test at Kyocera factory in Oct, 2004.

FK-066WH
Bird's Beak Knife (2.5" Blade)



FK-25WH
Paring Knife (3.0" Blade)



FK-079WH
Mini Santoku Knife (3.0" Blade)



FK-38WH
Mini Santoku Knife (4.0" Blade)



FK-30WH
Utility Knife (4.5" Blade)



FK-125WH
Tomato Knife (5.0" Blade)



FK-40WH
Slicing Knife (5.0" Blade)



FK-50WH
Santoku Knife (5.5" Blade)



FK-80WH
Chef's Knife (6.0" Blade)



FK-150WH
Nakiri Knife (6.0" Blade)



FK-066BK
Bird's Beak Knife (2.5" Blade)



FK-30BK
Paring Knife (3.0" Blade)



FK-079BK
Mini Santoku Knife (3.0" Blade)



FK-58BK
Mini Santoku Knife (4.0" Blade)



FK-50BK
Utility Knife (4.5" Blade)



FK-125BK
Tomato Knife (5.0" Blade)



FK-60BK
Slicing Knife (5.0" Blade)



FK-70BK
Santoku Knife (5.5" Blade)



FK-100BK
Chef's Knife (6.0" Blade)



FK-150BK
Nakiri Knife (6.0" Blade)



Classic Series



KC-25WH
Paring Knife (3.0" Blade)



KC-35WH
Utility Knife (4.5" Blade)



KC-50WH
Slicing Knife (5.0" Blade)



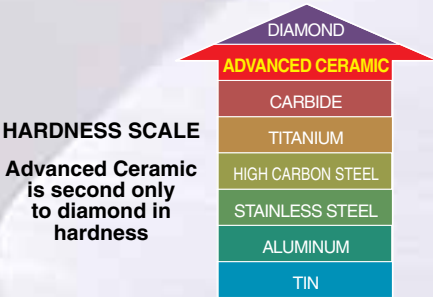
KC-80WH
Santoku Knife (5.5" Blade)



KC-130WH
Chef's Knife (6.0" Blade)



KC-250WH
Serrated Knife (6.0" Blade)



Advanced ceramics: formed by nature, perfected by science Like diamonds and sapphires, the elements of ceramic are formed in nature through thousands of years of crystallization, extreme temperatures and literally tons of pressure. The result is a pure, dense, unrelenting material that is 50% harder than steel, close to diamond in hardness.

Kitchen Tools

Weight Compared to metal, the lighter weight of ceramic creates a well-balanced instrument. It is an extension of your hand that glides effortlessly through even the most difficult tasks.

CWP-NWH
Ceramic Blade Wide Peeler



CP-10BK
Ceramic Blade Peeler



CP-10RD
Ceramic Blade Peeler



CP-08RD
Ceramic Blade Peeler



Kitchen Tools



CS-182S-BK
Julienne Mandolin Slicer
(handguard included)



CS-152-BK
Double-edged Mandolin Slicer
(handguard included)



CS-182S-YL
Julienne Mandolin Slicer
(handguard included)



CS-152-YL
Double-edged Mandolin Slicer
(handguard included)



CS-182S-GR
Julienne Mandolin Slicer
(handguard included)



CS-152-GR
Double-edged Mandolin Slicer
(handguard included)



CS-182S-RD
Julienne Mandolin Slicer
(handguard included)



CS-152-RD
Double-edged Mandolin Slicer
(handguard included)



CSN-180WH
Adjustable Mandolin Slicer



CSN-3N WH
Adjustable Mandolin Slicer
and Julienne Slicer Set



CSN-550WH
Adjustable Mandolin Slicer,
Julienne Slicer and Grater Set
(handguard included)



CSW-18
9" Sharpener (dual coarse/fine edge for steel knives)



CSW-12
6" Sharpener (dual coarse/fine edge for steel knives)



CP-12
Ceramic Planer



CM-10S YL
Ceramic Fine
Grinder

CM-10BK
Ceramic Coarse
Grinder

CM-10WH
Ceramic Coarse
Grinder



CD-18
Medium Grater
(6.5" Diameter)



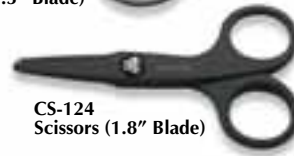
CY-10
Small Grater
(3.5" Diameter)



CS-172
Industrial Scissors
(3.0" Blade)



CS-140
Scissors (2.3" Blade)



CS-124
Scissors (1.8" Blade)



0.5/1.3/2.0/3.0mm

Adjustable

Versatility The ceramic mandolin slicer gives you smooth and even slices while the julienne provides perfect string cuts. Save time using these efficient, rust-free peelers, graters, and grinders for that prep task at hand.

We invite you to explore the world of
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Kyocera Advanced Ceramics are proudly distributed by:
(list of global offices)

North America

Kyocera Tycom Corporation
17862 Fitch
Irvine, CA 92614
USA

Tel: (001)(949)955-0800
Fax: (001)(949)955-0874
CPD@KyoceraTycom.com

Europe

Kyocera Fineceramics GmbH
Fritz-Müller-Str. 107
D-73730 Esslingen
Germany
Tel: 49-711-93-934-21
Fax: 49-711-93-934-50
webmaster.consumerproducts@kyocera.de

Kyocera Fineceramics S.A.
Orlytech, 4, allée du Commandant
Mouchotte 91781 Wissous cedex, France

Tel: 33-1-45-12-02-20
Fax: 33-1-46-86-01-33
sales.france@kyocera.de

Kyocera Fineceramics Ltd.
Admiral House, Harlington Way, Fleet,
Hampshire, GU51 4BB, United Kingdom

Tel: 44-1252-77-6000
Fax: 44-1252-36-0501
sales.uk@kyocera.de

Asia

Kyocera Precision Tools Korea
2LT 69BL, Namdong Industrial Estate,
638-1 Kozan-Dong, Namdong Incheon
Korea

Tel: 82-32-821-8361
Fax: 82-32-821-8364
suyoun@kptk.co.kr

Kyocera Asia Pacific Pte Ltd
298 Tiong Bahru Road #13-03/05
Central Plaza
Singapore 168730

Tel: 65-6271-0500
Fax: 65-6271-0600
eric-ho@kyocera.com.sg

Kyocera(Tianjin) Sales & Trading Corporation
19F Tower C HeQiao Building 8A
GuangHua Rd.
Chao Yang District, Beijing 100026 China

Tel: 86-10-6583-2270
Fax: 86-10-6583-2250
fc_consumer@kyocera.com.cn

Manufactured by

Kyocera Corporation
6 Takeda Tobadono-cho
Fushimi-ku, Kyoto 612-8501
Japan

Tel: 81-75-604-3464
Fax: 81-75-604-3461
webmaster_api@kyocera.co.jp

 **KYOCERA**
advanced ceramics
global.kyocera.com