

KAI KNIVES

Shun Range – VG-10 Super Steel

Kai Shun Japanese Knives

32 Layers of special alloy create the beautiful Damascus patterns on Shun Knives, Protecting it from rust and giving it an incredibly sharp edge. This first rate cutting edge and durability are born of extras strength V-Gold10 super steel clad with Damascus steel. Japan's original D type handle praised by chefs the world over takes it shape from chestnuts. Taking this D Type handle particular to Japanese hocho, or knives, and applying it to western knives of PakkaWood. Truly the best of both worlds in fit and stability. Shun is not only waterproof and durable, but possesses the sensitivities of natural wood.

Kai Shun Classic Range

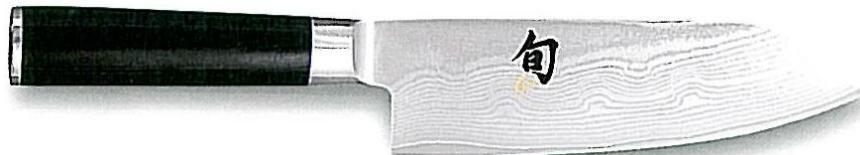
Shun Classic line of tasteful and contemporary cutlery. The Shun Classic line features beautiful Damascus-clad blades and D-shaped ebony PakkaWood® handles. Yet behind these handcrafted knives' beauty is function: razor sharp blades offering top performance. Shun's proprietary high-performance VG-MAX steel, which provides incredible edge retention, is clad with Damascus stainless steel, then ground and bead-blasted, revealing the flowing pattern of the layered steel. The result is a line of knives that are sharp, durable, and corrosion resistant, as well as beautiful to behold. The Shun Classic line also offers you the widest assortment of both traditional culinary blade shapes and cutting-edge designs, so you can always find the right knife for the task.



DM-0700
Paring Knife
3 1/2" (85mm)



DM-0701
Utility Knife
6" (150mm)



DM-0702
Santoku Knife
6 1/2" (160mm)



DM-0703
Carving Knife
8" (200mm)

ANDREW HAWLEY LIMITED

36 Tacy Street, Evans Bay, PO Box 27.121, Wellington 7670
Ph: 04 3877545 Fax: 04 3877670

www.andrewhawley.co.nz

Email: office@andrewhawley.co.nz



DM-0704
Slicing Knife
9" (225mm)



DM-0705
Bread Slicing Knife
9" (225mm)



DM-0706
Chef's Knife
8" (200mm)



DM-0707
Chef's Knife
10" (250mm)



DM-0708
Carving Fork
6 1/2" (160mm)



DM-0710
Boning Knife
6" (150mm)



DM-0712
Chinese Chef's Knife
7 3/4" (195mm)

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DM-0714
Vegetable Knife
8.5cm



DM-0717
Wide Santoku Knife
7" (180mm)



DM-0718
Santoku Knife Wide Granton
16.5cm



DM0719
Chefs Knife - Granton
20cm



DM-0720
Slicing Knife
22.5cm

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DM-0722
Tomato Knife
6" (150mm)



DM-0723
Chef's Knife
6" (150mm)



DM-0727
Santoku Knife
14cm



DM-0728
Nakiri
6 1/2" (165mm)



DM-0741
Ultimate Utility Knife



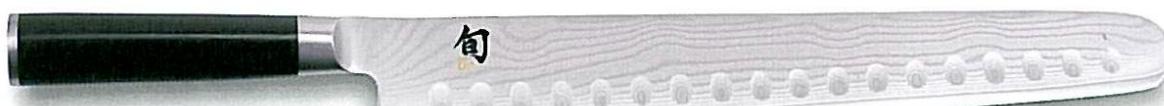
DM-0743
Gokujyo boning
and fillet, t=2.5mm

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DM-0745
12" Slicer Knife
with granton edge
(300mm)



DM-0752
Ultimate Chopping Knife

KAI SHUN PREMIER KNIVES

Shun Premier line, calls to mind the hand-forged knives of ancient Japan. While each knife still takes at least 100 hand-crafted steps to complete, the materials Shun uses are among the most advance in the industry. Each blade has a cutting core of Shun's proprietary VG-MAX "super steel" to take and hold a precision edge. The layered Damascus cladding supports the core and provides additional stain resistance. Near the edge of the blade, where the steels meet, an undulating line is formed – similar to the hamon formed when samurai swords are tempered using a traditional clay-baking technique. The hammered tsubame finish acts like a series of hollow-ground cavities to reduce drag. The handle nestle comfortably in the hand, while the embossed end cap adds balance and beauty.

Shun Premier



TDM-0700
Paring Knife
4" (100mm)



TDM-0701
Utility Knife
6-1.2" (160mm)

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Shun Premier – Cont'd..



TDM-0702
Santoku Knife
7" (18cm)



TDM-0704
Slicing Knife
24cm



TDM-0705
Bread Knife
23cm



TDM-0706
Chefs knife
8" (20cm)



TDM-0707
Chef's Knife
25cm

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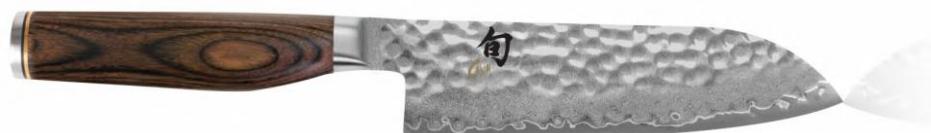
Shun Premier –Cont'd..



TDM-0722
Serrated Utility
5-1/2" (140mm)



TDM-0723
Chef's Knife
6" (150mm)



TDM-0727
Santoku Knife
5-1/2" (140mm)



TDM-0742
Nakiri Knife 14cm



TDMS-0300
3 Pce Knife Set in Box

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Shun Reserve - To Order Only

Shun Reserve knives are full-tange Western -Style kitchen tools clad with 32 layers of flowing "ladder" Damascus on each side of the blade – for a total of 64 layers of cladding. Yet as beautiful as this elegant Damascus is, it is Reserve's SG2 steel cutting core that makes it truly remarkable. This ultra-fine-grained steel is incredibly hard and dense-enabling Shun to make thinner blades that can be sharpened to a razor-like 16 deg angle. At the same time, SG2 offers unmatched edge retention. Shun Reserve offers the strength and perfectly balanced weight that Western-style knife lovers prefer. Full-tang, riveted construction provides a heftier blade that delivers both power and precision. Exceptionally beautiful, Shun Reserve knives offer supreme performance and are a pleasure to use.



ND-0700
Paring Knife
9cm



ND-0706
Chef's Knife
20cm



ND-0718
HG Santoku Knife
18cm



ND-0720
HG Slicing Knife
23.5cm



ND-0722
Serrated Utility
Knife
15cm

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Shun Reserve Cont'd.....



ND-0747
HG Chef's Knife
15cm

Shun Sora



VB-0700
Paring Knife
9cm



VB-0701
Utility Knife
15cm



VB-0705
Bread Knife
23cm



VB-0706
Chef's Knife
20cm



VB-0718
Hollow Ground
Santoku
18cm

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Shun Sora – Cont'd

VB-0723
Chef's Knife
15cm



VB-0741
Utility Knife
15cm



VBS-0300
3 Pce Set



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SHUN SETS & ACCESSORIES



DMS-300 – 3 Piece Knife Set
Paring 8.5cm
Utility 15cm
Chef 20cm

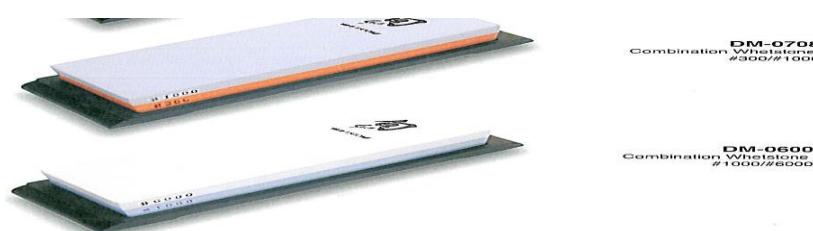


DMB-0700 – 5 Piece Knife Block Set
(0770,0701,0706,0750)



DMS200-2 pce set Carving Knife 20cm & Fork 16cm

WHETSTONE – Knife Sharpener



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DM-0750B
Honing Steel

FINGER PROTECTOR



BB0621 – Finger Protector
Display Box of 14



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Chef'S Bag - 17pce

