



 **CHROMA**

# *Captain* **COOK**

Sharp knives for small children

## LET THE KIDS COOK

*A sharp knife for children?*

Exactly CHROMA Captain Cook knives are no dull-edged toys for children to mash up the veggies – CHROMA Captain Cook knives are sharp professional tools adapted to the needs of “little hands”.

They are favorites for the tender hands of ladies too.

Children are creative by nature and almost all of them just love to cook. Children who cook for themselves are

and many others.

Leading nutritionist Dagmar von Cramm calls on parents and educators to cook together with children. “Not only does this prevent obesity, but it also trains skills and promotes children’s development.”

The blades of CHROMA Captain Cook knives are

# Captain COOK

Design Georg Draser

automatically more conscious of what they eat and don’t eat so much unhealthy junk food.

Only with sharp knives like CHROMA Captain Cook knives can children learn to handle kitchen knives safely.

Safe work is assured by rounded, dulled tips and an anti-slip grip well-suited to “little hands”.

Our knives are recommended by top gourmet chefs such as Ralf Zacherl, Tim Mälzer, Martin Baudrexel, Otto Koch

manufactured from Japanese “301 Stainless Steel” and remain sharp for a very long time. It is the same steel as used for the famous “Porsche Knives”, CHROMA Type 301, designed by F. A. Porsche.

**CHROMA Knife** 

## PROFESSIONAL KNIVES FOR SMALLER HANDS



## CUT SAFELY WITH YOUR KIDS

### *How to handle the CHROMA Captain Cook knife*

1. Constant supervision by an adult is both necessary and helpful.
2. Before every task, explain to the children that they are working with dangerous, professional tools.
3. Show the child how to grip safely (fingertips inwards for pressing with the hand), to avoid cutting the fingers (see photos below).
4. Begin with a soft material for cutting, such as apples,



pickles, cheese or boiled potatoes, so that the child gets a feel for the knife.

5. Make sure that all the food to be cut is positioned so as not to slip off the board.
6. If the child is fooling around or not concentrating on the work, take the knife away.
7. Never grab at a falling knife.
8. Before working, check whether the knives are sharp enough. Knives that have lost their edge pose a great danger since force has to be applied, making it easy to slip.

### *Care and storage*

As with any good knife, please do not place your CHROMA Captain Cook in the dishwasher. Rinse off briefly with lukewarm water and dry carefully. Use the knife for cutting food only, not as a tool like a screwdriver etc. Do not cut bones or deep-frozen food.

Cutting is a forward and backward motion, chopping is from above to below. Cut with CHROMA Captain Cook

knives. To protect the blades, the knives should only be kept in a knife block or placed on a magnetic strip, never loose in a drawer.

We recommend the knife block MB-9 "Step By Step", and the steel magnetic strip GD-04. These elegant articles were also designed for CHROMA by Georg Draser.

Cut only on wooden or plastic boards, never on glass, granite or other unsuitable surfaces that may dull the knife. For cutting, we recommend CHROMA butcher boards.

**ONLY SHARP KNIVES  
CUT SAFELY!**



*Sharpen your CHROMA Captain Cook knives regularly with a CHROMA whetstone, before they lose their edge.*



## THE PRODUCT LINE



Paring knife | 8,5 cm

**kidS**

Knife for cleaning and cutting vegetables.



Chefs knife | 14,5 cm

**kidM**

All-purpose knife for cutting meat and vegetables, also suitable for chopping and mincing herbs, vegetables and nuts.



Carving knife | 18,0 cm

**kidL**

Knife for carving and cutting up raw and cooked meat. An exact cut cleanly separates the meat fiber.

Set of 3 knives

**kidSML**

kidS, kidM und kidL

## THE DETAILS

- General size and ergonomics of the shaft are specially designed for small hands.
- The shaft can be grasped firmly at the front, and at the back its surface is designed to fit the ball of the hand.
- The soft rubbery plastic areas, supplemented by **knobs on the side**, allow for a non-slip grip.
- The front area of the handle is extended over the back of the blade so that the force of the hand can take effect almost vertically down onto the material being cut.
- **Rounded knife tips** reduce the danger of injury.



**Please always take into account the instructions for use – CHROMA CAPTAIN COOK knives are definitely not toys. Use only under the supervision of responsible adults!**

Recommended for children of five years of age and older!

More information at: [www.cnife.com](http://www.cnife.com)

**CHROMA**  
PROFESSIONAL KNIVES

PROFESSIONAL CNIVES FOR SMALLER HANDS

**C** **CHROMA** Cnife [  ]

Best knives are spelled with a [C] as in [CHROMA]

[www.cnife.com](http://www.cnife.com)

Authorized retailers: