



**ST2/8**  
Whetstone 200/800 grit



Authorized dealer:

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J06 · Molybdenum Vanadium **CHROMA**  
**JAPAN CHEF**

MADE WITH PASSION

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**JAPAN CHEF**



**C CHROMA**

## CHROMA JAPANCHEF

- THE ideal basic knife for restaurant chefs and students

CHROMA JAPANCHEF is a very sharp kitchen knife. Knives like Japanchef are a standard for Japanese restaurant chefs. These conform to HACCP regulations. Chefs in training like to use them because they are excellent quality for a very good price. The blades of CHROMA JAPANCHEF are made from precision ground steel, ice tempered by 58°HRC. The knives are sharpened to the traditional Japanese V-shape. This sharpening style makes the knives very sharp but fragile, however it does enable you to use the whole of the blade. Three rivets in the handle fix the steel and the handle together. CHROMA JAPANCHEF is produced in a Taiwanese factory in china. The blade can be re-sharpened easily and quickly with the CHROMA whetstones. Please don't put the Japanchef knives in the dishwasher. Use the knife only to cut food, do not use it as a tool for other jobs. Avoid cutting bones and frozen food with the Japanchef. Cutting is a process of moving the knife backward and forward. Chopping is a process of moving the knife to up and down. CHROMA JAPANCHEF should be used for cutting not chopping.

# C CHROMA





Paring knife

J01  
9 cm

Japanese chef's knife

J02  
10,2 cm

Utility knife

J03  
13,7 cm

Boning knife

J04  
17 cm

Carving knife

J05  
21,6 cm

Small chef's knife

J06  
20,7 cm

Chef's knife

J07  
25,5 cm

Small meat knife

J08  
12,2 cm

Santoku knife

J09  
17,2 cm

Small Santoku knife

J10  
12,7 cm

Vegetable knife

J11  
14,7 cm