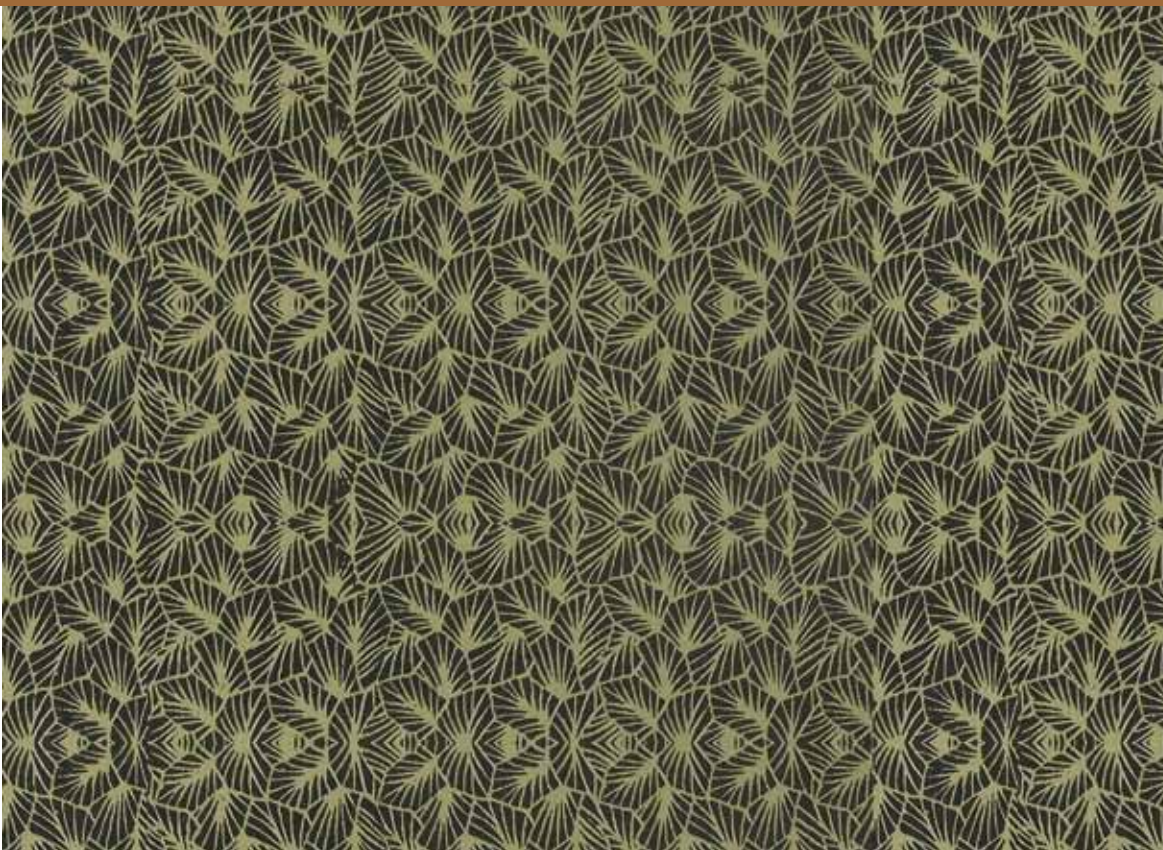


PROFESSIONAL CNIVES

**CHROMA**



## ZEN-SATION

CHROMA ZEN-SATION Damascene knives are kitchen knives that combine the ancient Japanese art of smithing with the modern western one to provide you with a cutting experience that is positively legendary. CHROMA ZEN-SATION Damascene knives are extremely sharp and keep an edge longer than most other cooking knives. Because of the Santoprene "Soft Grip", these knives possess a seldom experienced safety of grip. Santoprene is an EPDM-mix and especially resistant to some acids and alkalis. Capping the end is 18/10 premium steel.

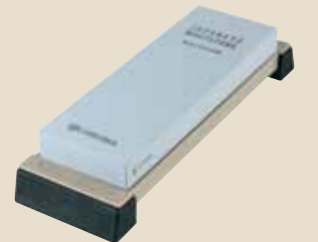
The ZEN-SATION has a 32-layer Damascene blade that has been forged over CHROMA VG-14 steel. The softer Damascene Steel protects the hard VG-14 central blade, allowing for more flexibility. The blade boasts the sharp Japanese "V" geometry. The design of these knives originated from within the Porsche Design Studios in Zell am See, in Austria. Each Zen-Sation kitchen knife is one of a kind.

Each knife has its own REGISTRATION NUMBER. Please register your knife at [www.zen-sation.net](http://www.zen-sation.net) after purchase.

### SUPPLEMENTARY ITEMS



**ST240**  
CHROMA Whetstone, Grit: 240  
Size: 21 x 7.5 x 2.3 cm



**ST1000**  
CHROMA Whetstone, Grit: 1000  
Size: 21 x 7.5 x 2.3 cm



**ST3/8**  
CHROMA Whetstone, Grit: 3000  
Size: 18.3 x 6.1 x 2.5 cm



**Premium steel  
magnetic rack**  
Design by  
Georg Draser  
34cm



## ZEN-SATION



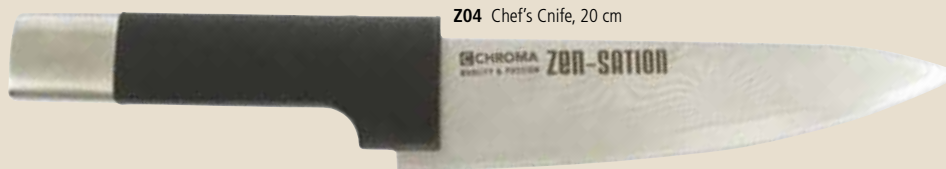
Z01 Chef's Knife, 12 cm



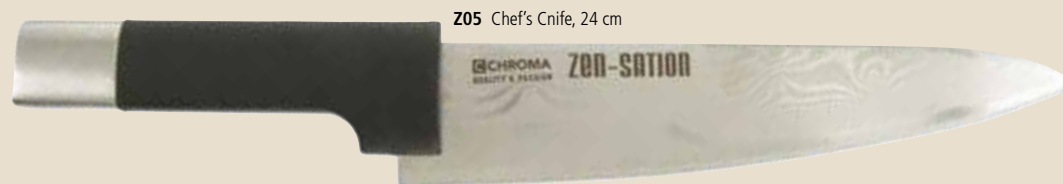
Z02 Chef's Knife, 14 cm



Z03 Santoku Knife, 18 cm



Z04 Chef's Knife, 20 cm




Z05 Chef's Knife, 24 cm



### CHROMA ZEN-SATION knives have many advantages:

- light
- extremely sharp
- well balanced
- good design
- easy to sharpen oneself
- can last a lifetime with proper care
- suitable for both right and left handed use
- sit well in your hand, thanks to the Santoprene Grip
- very exclusive gift packaging (the box is made of high quality metal; knives come in a luxury leather bag)

Authorized dealer:

 CHROMA

[WWW.CUTLERY.JP](http://WWW.CUTLERY.JP)

 CHROMA

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