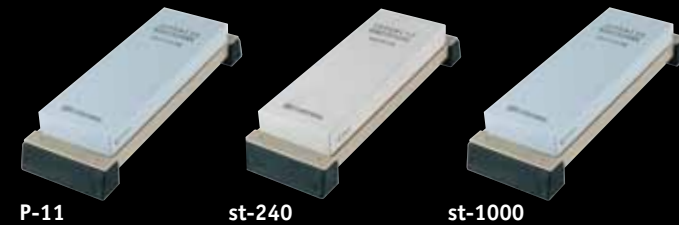


P-11

**Ceramic Whetstone**

Sharpening Stone perfectly adapted to the qualities of the Type 301 steel. The knives are to be sharpened at an angle of 15-20 degrees. It is easy to use a whetstone and a pleasure to keep your own knives sharp. Do not use a steel rod, which would harm the fragile blade!!



P-12

**Single Color Knifeblock**

The knifeblock measures 21 x 15 x 26 cm and will hold up to 8 knives: 2 knives up to 25.6 cm in length, 2 knives up to 24.6 cm in length, 2 knives up to 22.6 cm in length and 2 knives up to 19.6 cm in length. The block is detachable for cleaning!

P-13

**Bamboo Knifeblock,**

The knifeblock measures 21 x 15 x 26 cm and will hold up to 8 knives : 2 knives up to 25.6 cm in length, 2 knives up to 24.6 cm in length, 2 knives up to 22.6 cm in length and 2 knives up to 19.6 cm in length. The block is detachable for cleaning!



P-14

**Beech Magnetic Knifeblock**

For 6 knives and will hang on the wall, measurements are: 33x20x6 cm

P-16

**Steak Knife Set**

Set of 4 steak knives (P-15)

P-20

**Type 301 Bag**

Many professional chefs all over the world have chosen Type 301 as their favorite knife because of the ergonomic handle and extreme sharpness. Now you can have a Type 301 Bag, made of strong reinforced canvas with room for 10 knives and a whetstone, if you need to take your knives on the road.

P-23

**Steak Knife Block in Rubber Wood**

Adaptable to hold either 4 or 8 knives by reconfiguring the two blocks together.

P-27

**Guminoki Knifeblock**

The knifeblock measures 22 x 15 x 25 cm and will hold up to 5 knives: 1 knife up to 17,3 cm in length and 8,8 cm in wide (for P-22 chinese knife), 1 knife up to 20 cm in length, 1 knife up to 21 cm in length and 2 knives up to 12 cm in length.

P-517

**Type301 Alu Case**

The measurements are 43.2cm x 33.8 cm x 6.4 cm. Will hold 5 large, 5 or 6 smaller knives and a whetstone. The knives will be held by magnets.

P-529

**Knife Set**

Consists of P2 Santoku Knife and P9 Paring Knife

ST-1000

**Carving Knife and Fork**

This gift set consists of carving knife and fork, presented in a beautiful black wooden MDF box.

ST-240

**Knife Set**

Consists of P5 Carving Knife, P2 Santoku Knife and P9 Paring Knife.

ST-3/8

**Chroma Japanese Whetstone**

21 x 7.5 x 2.3 cm, medium grit: 1000 for normal use

ST-G

**Chroma Japanese Whetstone**

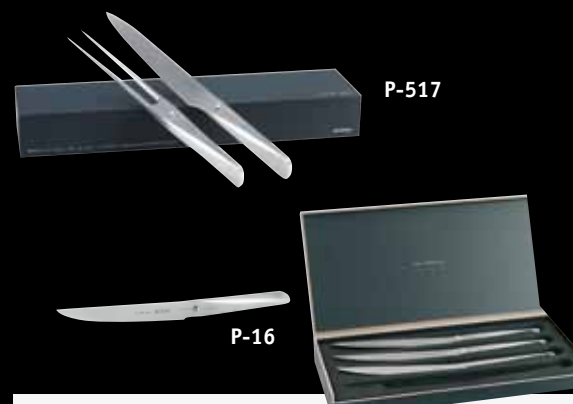
21 x 7.5 x 2.3 cm, coarse grit: 240 for repair of chips and sharpening of blunt/dull knives.

**Chroma Japanese Whetstone**

18.3 x 6.1 x 2.5 cm, fine and super fine grit: 3/8 combination stone plus an extra Shusei Toishi repair stone.

**Sharpening Guide Rail 2-piece set**

18-8 high-grade stainless steel, attaches to knives to achieve the correct sharpening angle. Suitable for knives up to and over 15 cm blade length

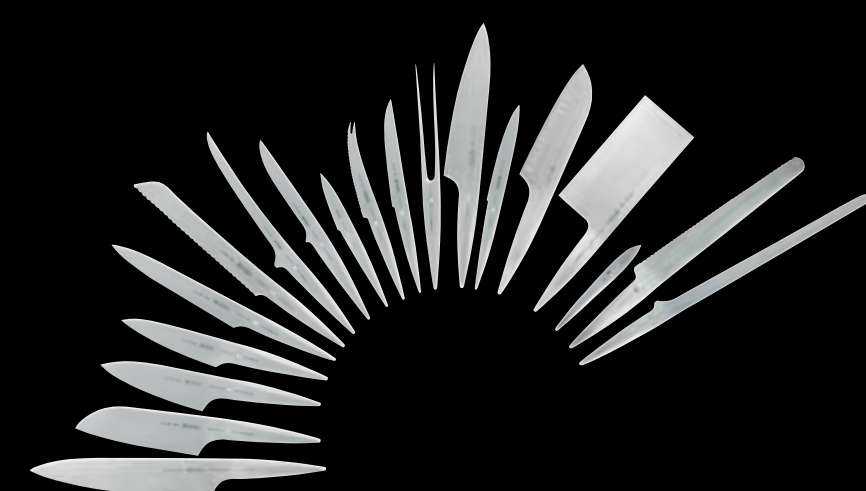


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**CHROMA**

MADE WITH PASSION



**type 301**  
DESIGN BY F.A.PORSCHÉ



## CHROMA type301

### - the knives for the ambitious chefs

It is the designer F.A. Porsche that has designed the Type 301 range - together with Top Chefs like Austrian Celebrity-Chef Jörg Wörther. The handle is made of 18/10 stainless steel, and the blade of high-quality Japanese 301 steel. All knives are carefully sharpened by the hand of a master and the blade is shaped in the traditional Japanese V-shape, that makes the knives unbelievably sharp, and holds the sharpness much longer. Once you hold the knives in your hand, you are overwhelmed by the incredible balance. Because of the sharpening method and the pure 301 steel, it is possible to make the knives very light, as it is the sharpness and not the weight that cuts.

### The advantages of Type 301 are:

All the knives have an ergonomic handle with a triangular shape that makes the knife fit perfectly into your hand. Because of this triangular shape, you have amazingly good control of the knife. There is a metal "pearl" that clearly demarcates the end of the handle, for safety and further control. A Traditional Japanese grinding method is used so the knives stay sharp longer - is one of the many reasons why the Type 301 knife range is used by so many famous chefs all over the world.

The Type 301 knives, like all quality knives, should never be placed in a dishwasher. Hand wash and dry after every use. Do not cut bones or deep frozen goods, cut only on a good surface (wood is the best). Resharpen using a whetstone or a ceramic sharpener. Do not use a metal sharpening steel!

F.A. Porsche has designed the Type 301 knives for those who want something special, and the knives have already won several design awards throughout the world. But the largest compliment for us is the many professional users all over the world.

We know you will enjoy your new type301 knives!

# C CHROMA



**CHROMA**  
type 301  
DESIGN BY F.A.PORSCHÉ

### Chef Knife

Large all-round knife, suitable for all cutting tasks in the kitchen

**P-1**

240 mm

### Japanese Chef Knife

This knife in Japanese style is recommended for dicing cabbage and vegetables

**P-2**

178 mm

### Japanese Vegetable Knife

Excellent for herbs and vegetables or for cutting small pieces of fish and meat

**P-3**

152 mm

### Small Chef Knife

Popular for its versatility

**P-4**

142 mm

### Carving Knife

Perfect for cutting roasts or large pieces of meat (also available as a giftset with the Carving Fork)

**P-5**

193 mm

### Bread Knife

Indispensable for bread but also great for crusted roasts, oranges and other foods that requires a serrated blade

**P-6**

209 mm

### Fillet Knife

For example for fish, fillet and similar. Perfect flexibility!

**P-7**

190 mm

### Boning Knife

To debone meats. Strong and sharp

**P-8**

140 mm

### Paring Knife

Suitable for peeling/cutting smaller vegetables and fruit

**P-9**

77 mm

### Tomato/Cheese Knife

The tomato/cheese knife with the serrated blade is also good for citrus and similar, and for bread rolls

**P-10**

120 mm

### Steak knife

Steak knife, not serrated, so easy to resharpen by whetstone

**P-15**

190 mm

### Carving Fork

Solid and beautiful carving fork (also available as a set with carving knife)

**P-17**

190 mm

### Chef Knife

All-round knife in a good medium size - fits every task

**P-18**

200 mm

### Utility Knife

Small peeler for many small jobs

**P-19**

120 mm

### Santoku Fluted Blade Knife

For vegetables, fish and meats, because of the design, almost nothing sticks to this blade.

**P-21**

178 mm

### Chinese Knife

Indispensable for the Oriental Kitchen. Standard knife from China.

**P-22**

173 mm

### Oyster Knife

Oyster knife - developed in Cooperation with French seafood Brasserie

**P-24**

51 mm

### Ham Knife

Ham knife - flexible, best for fine Ham and as well for Salmon

**P-25**

250 mm

### Pastry Knife

Pastry knife - serrated, also popular in restaurants

**P-26**

305 mm