

CB2

Butcher's Board
(30cm x 40cm x 5cm)
Large Guminoki wood chopping board
Also available in Beech wood (CB1)

H-11

Whetstone, 800 Grit
(18cm x 5.1cm x 1.9cm)
For normal use
We recommend using with the sharpening guide rail (STG)

H-10

Japanese Hatsu Herbs Scissors
With a 12cm blade, these are ideal for cutting herbs and any fiddly kitchen jobs

MB8

Step-by-Step Knifeblock, Design by Georg Draser (44cm x 20.5cm x 10cm)
Basic 5 piece knife block with magnets, holds knives with blade length up to 29cm and blade width 5cm. Can be used for 4 knives and a sharpening rod. The Block is expandable with the MB9 module.

MB9

MB9
Module for MB8

SB-1

Sushi Board (21cm x 15cm)
In Guminoki wood, for serving sushi
Also available in Beech wood (SB1/B)

ST-G

Stainless Steel Sharpening Guide Rail 2 Piece Set
To help get the correct sharpening angle



MADE WITH PASSION



Authorized dealer:

"CHROMA" is a registered Trademark of Chroma Cutlery Inc., Orlando, Florida.
All designs are patented - www.happy-cooking.com - Printed in the EU



Only authentic with this symbol

Haiku



CHROMA

手に戻る鷹の眼に入る日哉 大魯

CHROMA HAIKU
- The authentic Japanese kitchen knives with the falcon

The art of sword forging is an old Japanese tradition. Today CHROMA HAIKU knives are produced in small Japanese knife factories, using only the most highest quality steels.

CHROMA HAIKU knives are extremely sharp and hold their sharpness for longer than most knives.

CHROMA HAIKU - THE Japanese knife with a Honoki wood handle.

CHROMA HAIKU knives are used by the winners of Bocuse d'or Mr. Serge Viera (2005) and Mr. Fabrice Desvignes (2007).

What does HAIKU mean?
HAIKU is one of the most important forms of Japanese poetry. Dating back to the 16th century, it is a three line, seventeen syllable verse. Some of the most poignant Haiku verses visualise a snap-shot of every day life, described in such a way as to give the reader a completely new experience.

*The sun
in the eye of the falcon which returns to
my hand*
Tairo



- Paring Knife** H-01
For vegetables 8 cm
- Utility Knife** H-02
For small fruit and vegetables 12 cm
- Chef Knife** H-03
For meat and vegetables 13 cm
- DEBA-Knife** H-04
Typical Japanese knife for vegetables and meat 16,5 cm
- Santoku-Knife** H-05
For the three essentials: fish, meat and vegetables 18 cm
- Chef Knife** H-06
The perfect all round knife 20 cm
- Sashimi-Knife** H-07
Specifically for filleting fish 21 cm
- Bread Knife** H-08
For all types of bread 25 cm
- Carving Knife** H-09
For carving the roast 27 cm
- H-12 7 cm
- H-13 10 cm
- H-14 15 cm
- H-15 20 cm
- H-16 18 cm
- H-17 14 cm