



MADE WITH PASSION



Haiku Yakitori



CHROMA

CHROMA HAIKU YAKITORI

inexpensive and tough knives for beginners

CHROMA HAIKU YAKITORI knives are perfect for applications where you need a tough, inexpensive but sharp knife, which does not need much care.

The blades of the CHROMA HAIKU YAKITORI knives are made of good quality X50 Cr15 steel and have a hardness of 54 HRC. We recommend for the sharpening the CHROMA whetstone ST2/8, the less expensive model for beginners.

Special attention in production has been the toughness of the knives. Instead of the classic wooden handles, the factory made handles of plastic to save costs. So the knife can be economically priced. Another advantage is if you put it accidentally in the dishwasher it is not the death of the knife. But we recommend the cleaning by hand with warm water and if necessary with a small amount of washing up liquid.

The range has 7 knives, for every cutting purpose a knife has been made. But don't cut bones and frozen food with the CHROMA HAIKU YAKITORI knives, these things damage the blades. For higher requirements we recommend the ORIGINAL CHROMA HAIKU knives with the falcon.

HY1 Mini Gyuto

- Small cooking knife 11.2 cm

HY2

Petty - Universal knife 13 cm

HY3

Slicer (Sashimi Style) 21 cm

HY4

Gyoto - Chef knife 21 cm

HY5

Pankiri - Bread knife 21cm

HY6

Nakiri - Cleaver 18.8 cm

HY7

Santoku - Knife 17.7 cm .

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Authorized dealer:

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