



KITCHEN TOOLS

DESIGN GEORG DRASER

C **CHROMA**
PROFESSIONAL TOOLS

THE GEORG DRASER LINE

Well-versed in many areas of high-end design, Georg Draser finds his true passion in creating kitchen items that effectively combine both elegance and function. In close cooperation with CHROMA, Georg Draser developed a series of professional kitchen tools. His aim was to develop a product line which captivates with its first-class design and, more particularly, with its perfect handling and practicability.

So far, the line consists of the GD-01 poultry and kitchen shears, the GD-02 cooking tongs, the GD-03 fishbone tongs and the GD-04 stainless steel magnetic strip.



GD-04 | Magnetic strip, 34 cm

The use of a magnetic strip to store kitchen knives, one of the common practices of professional chefs and of any ambitious amateur, is certainly a good idea. The knives are then stored safely, protecting the blade and at the same time saving space, and they are at hand when needed.

To make his GD-04 magnetic knife strip, Georg Draser thought of something special: In order to protect your high-quality kitchen knives against scratching when taking them down and putting them back, he selected polished high-grade steel that is softer than the steel of the blades of high-quality knives. This effect is complemented by the rounded contact surfaces. The magnet inside is so strong that even very large kitchen knives or other kitchen accessories can be stored without difficulty.

It goes without saying that the design of this magnetic strip convinces through its sheer elegance.

The GD-03 fishbone tongs are the little sister to the GD-02 kitchen tongs. Their use allows you to deal with fish – and more – beautifully. Whether you want to pick out bones or individual scales from fish, or quills from poultry, with our tongs you can manipulate a great number of things which you remove from your food in preparation for perfect enjoyment.

The broad grippers close exactly, allowing you to work with precision. The gill-like fluting on the sides of the GD-03 permits the tongs to rest safely and comfortably

in the hand and thus makes your work easier. The tongs are safe for use in dishwashers.



GD-03 | Fishbone tongs, 15 cm



GD-01 | Kitchen and poultry shears, 22,5 cm

Dozens of uses come to mind for the GD-02 CHROMA kitchen tongs. Classic applications include turning over food that is cooking in the frying-pan, and sorting and decorating fine foods on the plate with pinpoint accuracy.

Once you have begun to use our kitchen tongs in your kitchen, you won't want to neglect using the GD-02 for other purposes. Whenever it's too hot or too cold to touch something, too fatty, too unpleasant or unhygienic, you can use this insensitive extension of your hand. Anyone who has burned their fingers when taking a hot coffee pod out of the machine will love the tongs. If you want to remove a piece of eggshell from the frying-pan or pick a noodle out of hot water to check it, you can use these tongs.

These professional kitchen tongs are indispensable for the amateur and for the professional chef.

GD-02 | Kitchen tongs, 33 cm

The Asimmetrica GD-01 kitchen and poultry shears rest in the hand beautifully and comfortably. This multiple purpose instrument is good for all household, hobby or garden jobs.

Because of their asymmetrical geometry, their special blade and serrated design, these shears are very well suited for cutting poultry. In addition, they function as a bottle opener and a wire cutter.

With serrations on the inner side of the shanks, caps and corks can be loosened without difficulty. The shears can be disassembled very simply for easy and thorough cleaning, and they are safe in dishwashers as well. GD-01 is suitable for both left-handed and right-handed use.

Also specially developed and designed for CHROMA by Georg Draser are the now legendary MB-08 Step By Step knife block and the CHROMA CAPTAIN COOK children's knife.



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