

GOURMET GUIDE

Spring 2014

SAVINGS
up to 40%*



ZWILLING
J.A. HENCKELS





ZWILLING
J.A.HENCKELS

Introducing ZWILLING® Sensation



Made in Belgium, this technologically advanced cookware features unique shot-blasted textured handles that are incredibly comfortable and securely welded. The 5-ply SIGMA Clad construction delivers rapid, stable heat distribution for optimal control over the cooking process; the SILVINOX® treatment ensures a long-lasting silvery sheen.

A sensational solution for all your cooking needs!



NEW



Stainless Steel Fry Pans

		LIST	NOW
8"	66008-200	130 ⁰⁰	89⁹⁹
9.5"	66008-240	180 ⁰⁰	124⁹⁹
11"	66008-280	225 ⁰⁰	154⁹⁹



Saucepans with Lid

		LIST	NOW
1.4 L	66005-160	220 ⁰⁰	174⁹⁹
2.8 L	66005-200	250 ⁰⁰	199⁹⁹
3.8 L	66005-220	290 ⁰⁰	229⁹⁹



Conical Saucier with Lid

		LIST	NOW
1.9 L	66000-200	250 ⁰⁰	199⁹⁹



Sauté Pan with Lid

		LIST	NOW
2.8 L	66007-240	290 ⁰⁰	199⁹⁹



Saucepots with Lid

		LIST	NOW
1.4 L	66002-160	220 ⁰⁰	174⁹⁹
2.8 L	66002-200	250 ⁰⁰	199⁹⁹
5.2 L	66002-240	350 ⁰⁰	279⁹⁹



Steamer Insert
(with Silicone Gasket)

		LIST	NOW
9.5"	66000-724	145 ⁰⁰	114⁹⁹

Stockpot with Lid

		LIST	NOW
7.6 L	66003-240	420 ⁰⁰	334⁹⁹

Pasta Insert

		LIST	NOW
9.5"	66000-824	145 ⁰⁰	114⁹⁹

10 pc. set

66000-000

Set contains:

Fry Pan	9.5"
Saucepan with Lid	1.4 L
Saucepan with Lid	2.8 L
Sauté Pan with Lid	2.8 L
Stockpot with Lid	7.6 L
Steamer Insert	9.5"

LIST 1450⁰⁰

NOW 999⁹⁹

SAVE \$450



Watch it in action: www.zwilling.ca/videos/3

New

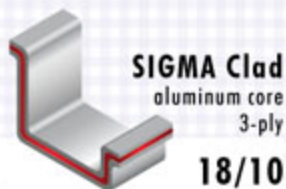
ZWILLING J.A. HENCKELS Canadian Culinary Solutions



Since 1903 Canadians have trusted "Henckels" for its legendary knives. Today ZWILLING J.A. HENCKELS, with its famous TWIN icon, provides a complete range of culinary solutions that include these legendary knives, beautiful kitchen tools, elegant tableware patterns and

an extensive array of cookware headlined by the new SENSATION series made in Belgium.

The German word for Twin is Zwilling. Canadians can now look for ZWILLING® and the "twins" as symbols of our culinary best.



10 pc. set NEW

SAVE 40%



- 66140-000
Set contains:
- Fry Pan 9.5"
 - Saucepan with Lid 1.4 L
 - Saucepan with Lid 2.8 L
 - Sauté Pan with Lid 2.8 L
 - Stockpot with Lid 5.7 L
 - Steamer Insert 9.5"

LIST 600⁰⁰ **NOW 349⁹⁹**

Beautiful satin-surface exteriors add style and durability to the ZWILLING® Sol II cookware series. The SIGMA Clad 3-ply construction offers exceptional heat conductivity on any cooking surface, a fundamental ingredient in easy meal preparations. Rounded ergonomic handles deliver comfortable control while cooking.

10 pc. set NEW

SAVE 40%



- 66120-000
Ceramic Non-Stick
Set contains:
- Fry Pan 9.5"
 - Saucepan with Lid 1.4 L
 - Saucepan with Lid 2.8 L
 - Sauté Pan with Lid 2.8 L
 - Stockpot with Lid 5.7 L
 - Steamer Insert 9.5"

LIST 670⁰⁰ **NOW 399⁹⁹**

Create healthier meals with ease! ZWILLING® Sol II cookware with Ceraforce® Ultra ceramic non-stick coating allows for perfect meals with less oil or butter, so you get delicious results without any guilt. Cleans up effortlessly with soap and water.



Ceramic Non-Stick Fry Pans

	LIST	NOW
8"	66129-200 75 ⁰⁰	59⁹⁹
9.5"	66129-240 90 ⁰⁰	71⁹⁹
11"	66129-280 110 ⁰⁰	87⁹⁹



Ceramic Non-Stick Saucepans with Lid

	LIST	NOW
1.4 L	66125-160 110 ⁰⁰	87⁹⁹
2.8 L	66125-200 130 ⁰⁰	103⁹⁹
3.8 L	66126-200 150 ⁰⁰	119⁹⁹



Ceramic Non-Stick Stockpots with Lid

	LIST	NOW
5.7 L	66122-240 180 ⁰⁰	143⁹⁹
7.5 L	66124-240 200 ⁰⁰	159⁹⁹



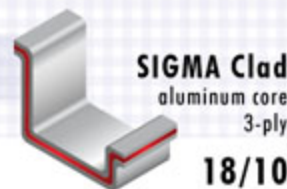
Steamer Insert

	LIST	NOW
9.5"	66140-724 75 ⁰⁰	59⁹⁹

Pasta Insert

Ceramic Non-Stick Sauté Pans with Lid

	LIST	NOW
2.8 L	66127-240 140 ⁰⁰	111⁹⁹



10 pc. set

- 40160-000
Set contains:
- Fry Pan 8"
 - Fry Pan 10"
 - Saucepan with Lid 1.0 L
 - Saucepan with Lid 1.9 L
 - Sauté Pan with Lid 2.75 L
 - Saucepot with Lid 5.75 L

LIST 600⁰⁰ **NOW 349⁹⁹**

SAVE 40%

Sculpted hollow-cast handles team up with 3-ply SIGMA Clad construction to make meal preparation a pleasure! Open stock available. See in-store.



Wok with Lid (2 Side Handles)

	LIST	NOW
13"	40168-320 170 ⁰⁰	129⁹⁹



Wok with Lid and Half Moon Insert

	LIST	NOW
13"	40168-000 200 ⁰⁰	149⁹⁹

SAVE up to 30%

on all 25 pieces of **ZWILLING® TruClad** open stock.

See In-store for full assortment.



Stainless Steel Fry Pans

	LIST	NOW
8"	40161-200 75 ⁰⁰	49⁹⁹
10"	40161-260 105 ⁰⁰	69⁹⁹
12"	40161-300 126 ⁰⁰	82⁹⁹



Ceramic Non-Stick Fry Pans

	LIST	NOW
8"	40179-200 95 ⁰⁰	64⁹⁹
10"	40179-260 126 ⁰⁰	84⁹⁹
12"	40179-300 147 ⁰⁰	99⁹⁹



12 pc. set **SAVE 50%**

- 64040-001
Set contains:
- Saucepan with Lid 1.5 L
 - Saucepot with Lid 2.0 L
 - Saucepot with Lid 2.8 L
 - Saucepot with Lid 3.6 L
 - Stockpot with Lid 6.2 L
 - Steamer Insert 8"
 - Fry Pan 9.5"

LIST 500⁰⁰ **NOW 249⁹⁹**



A series of exceptional value. A sturdy encapsulated aluminum base with a layer of special magnetic chromium steel delivers excellent heat conductivity on every cooking surface. Open stock available. See in-store.

Tools • Gadgets • Accessories

From wining and dining to seasoning meals to perfection, ZWILLING® has every tool you need to perform any cooking function better and more efficiently. See in-store for complete assortments.



ZWILLING® Pepper Mills

	LIST	NOW
A. White 39500-023	30 ⁰⁰	24⁹⁹
B. Black 39500-021	30 ⁰⁰	24⁹⁹
C. 18/10 39500-019	45 ⁰⁰	34⁹⁹

ZWILLING® Salt Mills

	LIST	NOW
A. White 39500-022	30 ⁰⁰	24⁹⁹
B. Black 39500-020	30 ⁰⁰	24⁹⁹
C. 18/10 39500-018	45 ⁰⁰	34⁹⁹



	LIST	NOW
A. ZWILLING® Premium Waiter's Knife 39500-053	50 ⁰⁰	39⁹⁹

	LIST	NOW
B. ZWILLING® Sommelier Set 4 pcs. 39500-054	130 ⁰⁰	99⁹⁹



SAVE UP TO 20% ON ASSORTED PRESTIGE TOOLS & GADGETS!



TWIN® Pure

TWIN® Cuisine



ZWILLING® Bamboo Gadget Holders

A. 6.5" x 6.5" 37880-101	LIST 45 ⁰⁰	NOW 34⁹⁹
B. 4.5" x 4.5" 37880-100	LIST 35 ⁰⁰	NOW 27⁹⁹

ZWILLING® Flatware

Choose from a wide variety of ZWILLING® 20 pc flatware patterns – all in 18/10 stainless steel for lasting elegance. Intricately polished – even between the fork tines – for a superior sensual experience!



BUY ONE, GET ONE FREE!*



Bellasera

Provence

Loft

Soho

Jessica

*applies to all 20 pc sets when purchased at MSRP \$134⁰⁰
See in-store for full assortment.

ZWILLING J.A. HENCKELS

Merging Innovation with Tradition



ZWILLING
J.A. HENCKELS

Nearly 300 years of success doesn't stop the engineers at ZWILLING J.A. HENCKELS from improving the world's best-selling knives. Collaboration with Chefs worldwide has led to improved bolster designs for more control and new blade shapes for easier cutting.

You've got to feel it to believe it, then no doubt, you'll want to use it!

TRADITIONAL PROFESSIONAL "S"



INNOVATIVE ZWILLING® PRO



WEDGE SHAPED BLADE

Use of the full length of the blade for enhanced rocking and chopping motions.

CONTOURED BOLSTER

Smooth transition from blade to handle for the perfect feel and optimal control over a famous cutting edge.

THE PINCH-GRIP

Contoured bolster guides the hand into a professional "pinch-grip" for better control and less fatigue.



THE RESULT

Unparalleled comfort, delivering years of meal preparation performance!

Watch the video: www.zwilling.ca/videos/1

6 pcs.

38433-006
Set contains:
4" Paring
6" Utility
8" Chef's
8" Bread
9" Steel
Tapered Block
LIST 540⁰⁰
NOW 399⁹⁹



ZWILLING® Pro

A modern twist on a timeless classic, ZWILLING® Pro is an evolution of comfort and control. With finer, sharper, FRIODUR® ice-hardened blades and a contoured bolster, you'll "pinch it" like a Prof!

6 pcs.

33054-000
Set contains:
4" Paring
6" Utility
8" Chef's
8" Bread
9" Steel
Tapered Block
LIST 560⁰⁰
NOW 419⁹⁹



TWIN® Profecion

Adding a contemporary element to the traditional 3-rivet handle enables a more ergonomic hold. Available in 10 assorted blade styles, FRIODUR® ice-hardened and ready to tackle every kitchen prep task!

6 pcs.

33409-000
Set contains:
4" Paring
6" Utility
8" Chef's
8" Bread
9" Steel
Charcoal Block
LIST 540⁰⁰
NOW 399⁹⁹



TWIN® Four Star II

An elegant stainless steel logo cap adorns the ergonomic moulded handles for perfect balance. One-piece Special Formula stainless steel and FRIODUR® ice-hardened blades enable exceptional cutting performance.

6 pcs.

30750-802
Set contains:
4" Paring
6" Utility
8" Chef's
8" Bread
9" Steel
Charcoal Block
PLUS 7" Santoku
LIST 325⁰⁰
NOW 229⁹⁹



TWIN® Signature

Precision-stamped blades from high performance Special Formula stainless steel are FRIODUR® ice-hardened for long-lasting sharpness. Lighter than bolster knives, the 3-rivet ergonomic handle includes a stylish embedded logo.

PLUS
Santoku
Knife

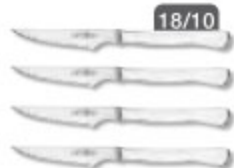
★ TRY ME
SAVE up to
40%



VEGETABLE	PARING	TOMATO / BAGEL	UTILITY	CHEF'S	SANTOKU	BREAD	ULTIMATE BREAD	PANINI / SANDWICH	SLICING	CARVING FORK	FILLETING	BONING	CLEAVER	STEAK																
LIST NOW NEW 3" 38400-091 81 ⁰⁰ 64 ⁹⁹	LIST NOW 4" 38400-101 81 ⁰⁰ 64 ⁹⁹	LIST NOW SCALLOPED EDGE 5" 38400-131 106 ⁰⁰ 84 ⁹⁹	LIST NOW 6" 38400-161 118 ⁰⁰ 94 ⁹⁹	LIST NOW WIDE BLADE 6" 38405-161 150 ⁰⁰ 119 ⁹⁹ ★ 8" 38401-201 175 ⁰⁰ 99 ⁹⁹ 10" 38401-261 200 ⁰⁰ 159 ⁹⁹	LIST NOW GRANTON EDGE 5.5" 38408-141 137 ⁰⁰ 109 ⁹⁹ 7" 38408-181 175 ⁰⁰ 139 ⁹⁹	LIST NOW SCALLOPED EDGE 8" 38406-201 131 ⁰⁰ 104 ⁹⁹	LIST NOW NEW INVERTED SCALLOPED EDGE 10" 38406-261 180 ⁰⁰ 143 ⁹⁹	LIST NOW INVERTED SCALLOPED EDGE 6" 38402-161 150 ⁰⁰ 119 ⁹⁹	LIST NOW 8" 38400-201 137 ⁰⁰ 109 ⁹⁹ 10" 38400-261 165 ⁰⁰ 129 ⁹⁹	LIST NOW 7" 38403-181 118 ⁰⁰ 94 ⁹⁹	LIST NOW 8" 33010-101 81 ⁰⁰ 64 ⁹⁹	LIST NOW SCALLOPED EDGE 5" 33010-131 112 ⁰⁰ 89 ⁹⁹	LIST NOW 6" 33015-161 150 ⁰⁰ 119 ⁹⁹ ★ 8" 33011-201 175 ⁰⁰ 119 ⁹⁹ 10" 33011-261 200 ⁰⁰ 159 ⁹⁹	LIST NOW GRANTON EDGE 5.5" 33018-141 137 ⁰⁰ 109 ⁹⁹ 7" 33018-181 175 ⁰⁰ 139 ⁹⁹																
LIST NOW 3" 30070-081 68 ⁰⁰ 54 ⁹⁹ 4" 30070-101 81 ⁰⁰ 64 ⁹⁹	LIST NOW SCALLOPED EDGE 5" 30070-131 106 ⁰⁰ 84 ⁹⁹	LIST NOW 6" 30070-161 118 ⁰⁰ 94 ⁹⁹	LIST NOW WIDE BLADE 6" 30071-161 137 ⁰⁰ 109 ⁹⁹ ★ 8" 30071-201 175 ⁰⁰ 99 ⁹⁹ 10" 30071-261 200 ⁰⁰ 159 ⁹⁹	LIST NOW GRANTON EDGE 5.5" 30067-141 137 ⁰⁰ 109 ⁹⁹ 7" 30067-181 175 ⁰⁰ 139 ⁹⁹	LIST NOW SCALLOPED EDGE 8" 30076-201 131 ⁰⁰ 104 ⁹⁹	LIST NOW 8" 30070-201 137 ⁰⁰ 109 ⁹⁹ 10" 30070-261 165 ⁰⁰ 129 ⁹⁹	LIST NOW 7" 30072-181 137 ⁰⁰ 109 ⁹⁹	LIST NOW 7" 30073-181 118 ⁰⁰ 94 ⁹⁹	LIST NOW 5.5" 30074-141 110 ⁰⁰ 87 ⁹⁹ 7" 30074-181 141 ⁰⁰ 110 ⁰⁰ 87 ⁹⁹	LIST NOW 6" 30095-151 167 ⁰⁰ 149 ⁹⁹	LIST NOW MEAT CLEAVER 7" 30723-183 75 ⁰⁰ 59 ⁹⁹	LIST NOW VEGETABLE CLEAVER 5.5" 30744-143 62 ⁰⁰ 49 ⁹⁹ 7" 30744-183 100 ⁰⁰ 79 ⁹⁹	LIST NOW 31 ⁹⁹	LIST NOW SCALLOPED EDGE 5" 30720-133 46 ⁰⁰ 36 ⁹⁹	LIST NOW 6" 30720-163 63 ⁰⁰ 49 ⁹⁹	LIST NOW GRANTON EDGE 8" 30721-203 90 ⁰⁰ 69 ⁹⁹ ★ 10" 30721-263 117 ⁰⁰ 129 ⁹⁹	LIST NOW SCALLOPED EDGE 5" 30722-133 46 ⁰⁰ 36 ⁹⁹	LIST NOW 6" 30722-163 63 ⁰⁰ 49 ⁹⁹	LIST NOW GRANTON EDGE 8" 30723-203 90 ⁰⁰ 69 ⁹⁹ ★ 10" 30723-263 117 ⁰⁰ 129 ⁹⁹	LIST NOW 7" 30723-183 75 ⁰⁰ 59 ⁹⁹	LIST NOW 5.5" 30744-143 62 ⁰⁰ 49 ⁹⁹ 7" 30744-183 100 ⁰⁰ 79 ⁹⁹	LIST NOW 31 ⁹⁹	LIST NOW SCALLOPED EDGE 5" 30720-133 46 ⁰⁰ 36 ⁹⁹	LIST NOW 6" 30720-163 63 ⁰⁰ 49 ⁹⁹	LIST NOW GRANTON EDGE 8" 30721-203 90 ⁰⁰ 69 ⁹⁹ ★ 10" 30721-263 117 ⁰⁰ 129 ⁹⁹	LIST NOW SCALLOPED EDGE 5" 30722-133 46 ⁰⁰ 36 ⁹⁹	LIST NOW 6" 30722-163 63 ⁰⁰ 49 ⁹⁹	LIST NOW GRANTON EDGE 8" 30723-203 90 ⁰⁰ 69 ⁹⁹ ★ 10" 30723-263 117 ⁰⁰ 129 ⁹⁹	LIST NOW 7" 30723-183 75 ⁰⁰ 59 ⁹⁹	LIST NOW 5.5" 30744-143 62 ⁰⁰ 49 ⁹⁹ 7" 30744-183 100 ⁰⁰ 79 ⁹⁹

Steak Sets

All 4 pc Steak Sets
Ice-Hardened
FRIODUR® Blades.



TWIN® 39135-000
LIST 85⁰⁰ NOW 59⁹⁹



Bellasera® 22774-300
LIST 80⁰⁰ NOW 59⁹⁹
*Not FRIODUR® Ice hardened



TWIN® 39123-000
LIST 85⁰⁰ NOW 59⁹⁹



TWIN® Signature 30778-202
LIST 100⁰⁰ NOW 74⁹⁹



ZWILLING® Pro 38430-002
LIST 340⁰⁰ NOW 249⁹⁹



ZWILLING® Pro Starter Set 3 pcs. 38430-008
LIST 330⁰⁰ NOW 249⁹⁹
Set contains: 3" Paring, 5" Tomato / Bagel & 8" Chef's

Sharpening • Storage • Cutting Boards

DULL KNIFE = DANGEROUS
Sharpening a knife is easy if you have the right tools.
Visit www.zwilling.ca/videos to learn how to hone and re-sharpen your knives.



TWIN® Steel 9" 32576-230
LIST 35⁰⁰ **NOW 27⁰⁰**



TWIN® Steel 10" 32554-260
LIST 43⁰⁰ **NOW 33⁰⁰**



TWIN® Steel 10" 32565-260
LIST 62⁰⁰ **NOW 49⁰⁰**



TWIN® Stone Pro
WA#250/1000
32505-100
LIST 87⁰⁰ **NOW 69⁰⁰**

TWIN® Finishing Stone Pro
WA#3000/8000
32505-300
LIST 140⁰⁰ **NOW 111⁰⁰**

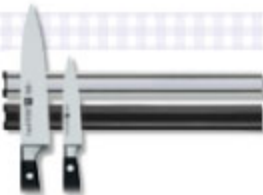


A. TWINSHARP® Select
Pull-Through Sharpener
(knife not included)
32601-000
LIST 70⁰⁰ **NOW 39⁰⁰**

B. TWINSHARP®
Pull-Through Sharpener
Red 32590-300
Black 32591-000
LIST 44⁰⁰ **NOW 29⁰⁰**



ZWILLING® Bamboo
In-Drawer Knife Storage,
13 Slots
(knives not included)
35160-010
LIST 75⁰⁰ **NOW 59⁰⁰**



TWIN® Aluminum Magnetic
Racks (knives not included)
11.5" 32622-300
LIST 48⁰⁰ **NOW 37⁰⁰**
17.5" 32622-450
LIST 58⁰⁰ **NOW 46⁰⁰**

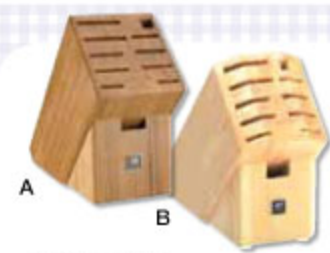
TWIN® Black Magnetic
Racks (knives not included)
11.5" 32621-300
LIST 36⁰⁰ **NOW 28⁰⁰**
17.5" 32621-450
LIST 48⁰⁰ **NOW 37⁰⁰**



TWIN® Bamboo Cutting
Boards

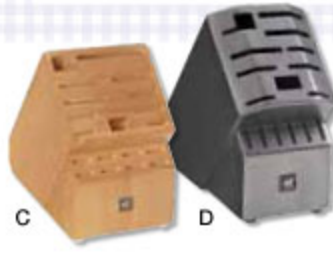
Medium 10" x 14" 30772-100
LIST 48⁰⁰ **NOW 29⁰⁰**

Large 12" x 16.5" 30772-400
LIST 73⁰⁰ **NOW 39⁰⁰**



A. ZWILLING®
Traditional Blocks, 11 Slots
Natural 35006-101
Bamboo 35006-102
Charcoal 35006-105
LIST 62⁰⁰ **NOW 49⁰⁰**

B. ZWILLING® Tapered Block,
11 Slots, Natural 35126-103
LIST 62⁰⁰ **NOW 49⁰⁰**



C. ZWILLING® Traditional
Blocks, 19 Slots
Natural 35100-911
Charcoal 35100-711
LIST 87⁰⁰ **NOW 69⁰⁰**

D. ZWILLING® Tapered Block,
16 Slots, Charcoal 35126-102
LIST 87⁰⁰ **NOW 69⁰⁰**

ZWILLING® KolorID

ZWILLING® KolorID is a staple in many commercial kitchens and ideal for the conscientious cook. The innovative colour ID button system prevents cross contamination during food preparation, allowing you to easily identify which knife is which, even when stored in the block.

7 pcs.

NEW

33120-000
Set Contains:
6" Boning
7" Santoku, Granton Edge
8" Chef's
10" Bread
TWIN® L Shears
9" Sharpening Steel
Convex Knife Block
6 ID buttons included
with each knife

LIST 325⁰⁰
NOW 199⁰⁰

SAVE \$125



Open stock available. See in-store.



staub
en France

MADE IN
FRANCE



TASTE THE EXCELLENCE!

The beauty and artisanal craftsmanship
of Staub's enameled cast iron ensures foods'
flavours taste as wonderful as the vessels look!

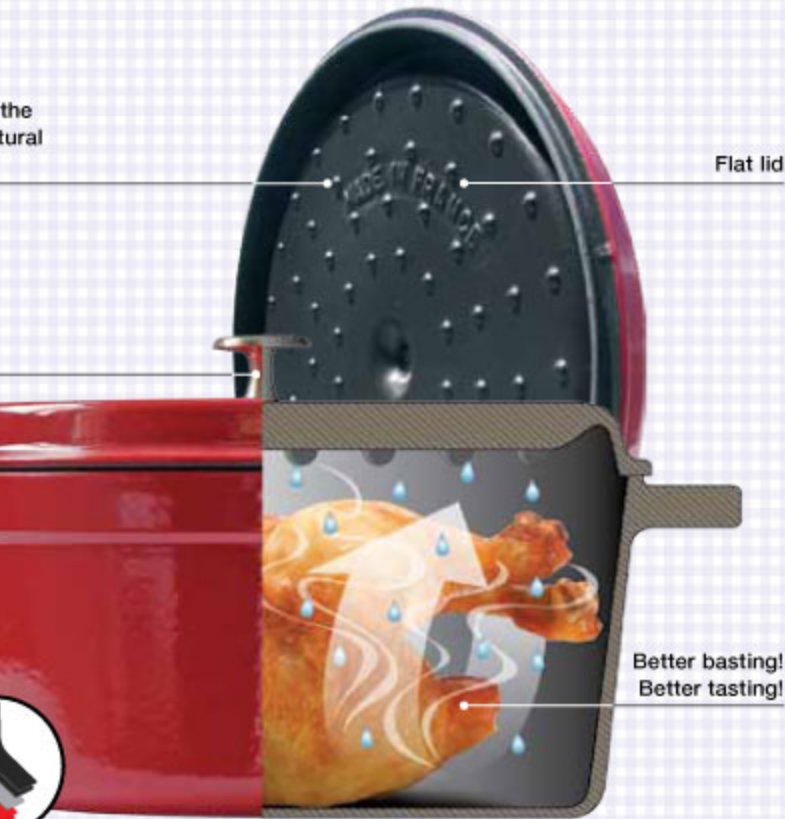
Self-basting spikes under the
lid create a continuous natural
basting cycle

Decorative brass
or nickel steel knob
is oven safe up to
200°C / 500°F

Internal coats
of specially
formulated
black matte
enamel

Cast iron

Exterior with at
least 2 coats of
coloured enamel



Flat lid

Better basting!
Better tasting!

Every La Cocotte has a consistent smooth enamel
coated base to prevent surface scratches



NEW

CINNAMON

Oval Cocottes

3.25 Qt. / 3 L / 10.5"
LIST 260⁰⁰ **NOW 199⁰⁰**

4.25 Qt. / 4.2 L / 11.5"
LIST 315⁰⁰ **NOW 249⁰⁰**

5.75 Qt. / 5.5 L / 12"
LIST 350⁰⁰ **NOW 249⁰⁰**

Round Cocottes

4 Qt. / 3.8 L / 9"
LIST 260⁰⁰ **NOW 199⁰⁰**

5 Qt. / 4.6 L / 10"
LIST 315⁰⁰ **NOW 249⁰⁰**

6.25 Qt. / 5.85 L / 11"
LIST 350⁰⁰ **NOW 249⁰⁰**

BBQ Mussels Recipe Video: www.zwilling.ca/videos/3

Enamelled
Cast Iron



Fry Pan

SAVE up to
20%

Teapots 1.1 L

LIST 180⁰⁰ **NOW 149⁰⁰**
available in



Sauté / Braiser with hexagon interior base and domed lid

2.4 L
LIST 250⁰⁰ **NOW 199⁰⁰**
available in

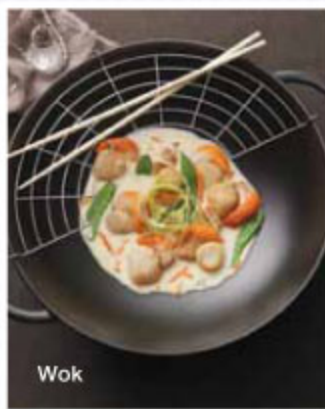


Sauté / Braiser with hexagon interior base and domed lid

3.8 L
LIST 300⁰⁰ **NOW 249⁰⁰**
available in



Vertical Roaster



Wok

Panini Press*
(for 12" x 12" Square Grill)

LIST 110⁰⁰ **NOW 89⁰⁰**
available in



* Square Grill not included

Vertical Roaster 9.5"

LIST 168⁰⁰ **NOW 133⁰⁰**
available in



Fry Pans

10.25"
LIST 190⁰⁰ **NOW 149⁰⁰**
available in



12"
LIST 230⁰⁰ **NOW 189⁰⁰**
available in



Tajine 11"
with cast iron base and ceramic lid

LIST 210⁰⁰ **NOW 149⁰⁰**
available in



Wok 14.5"
with glass lid, rack, wooden spatula and chopsticks

LIST 260⁰⁰ **NOW 199⁰⁰**
available in



Square Grills

10" x 10"
LIST 160⁰⁰ **NOW 99⁰⁰**
available in



12" x 12"
LIST 190⁰⁰ **NOW 151⁰⁰**
available in



SAVE over
35%



Square Grill

Céramique
Française

An assortment of ceramic cookware that combines easy-to-store functional design with exceptional quality for elegant presentation. 100% made in France.



Ramekins (set of 2)
0.25 L
LIST 25⁰⁰ **NOW 19⁰⁰**



Bowls
1.2 L
LIST 26⁰⁰ **NOW 19⁰⁰**



Pie Dishes
9"
LIST 42⁰⁰ **NOW 34⁰⁰**
11"
LIST 52⁰⁰ **NOW 39⁰⁰**

Available in 4 classic colours:

Rectangular Dishes
5.5" x 4"
LIST 26⁰⁰ **NOW 19⁰⁰**
7.5" x 6"
LIST 36⁰⁰ **NOW 27⁰⁰**
10.5" x 7.5"
LIST 47⁰⁰ **NOW 37⁰⁰**



Oval Dishes
6.5" x 4.5"
LIST 26⁰⁰ **NOW 19⁰⁰**
9" x 6"
LIST 36⁰⁰ **NOW 27⁰⁰**
11" x 8"
LIST 47⁰⁰ **NOW 37⁰⁰**
14.5" x 9.5"
LIST 52⁰⁰ **NOW 39⁰⁰**





The Beauty of Sharpness

The graceful nature of traditional Japanese cuisine led to the development of unique cutting movements & the specialized knives needed to produce delicate, bite-sized meals. From thin slicing to fine dicing, the precise edge in each Miyabi series is sure to complete the task with ease.

Choose between Western style or D-shaped handles all with authentic Japanese blade designs. Premium steel compositions are expertly hardened, tempered

and hand-honed using traditional Honbazuke methods. Each knife is sharpened twice on whetstones and mirror polished on a leather wheel for extraordinary sharpness, cutting performance and durability. The artistry of blade craftsmanship is unveiled through multi-layered materials, exposed through meticulous grinding and polishing resulting in the perfect weight, balance and elegance of each knife.

Miyabi, gorgeous knives that will fascinate from the first cut.

5000MCD-B Birchwood

Simply Stunning

101 layers of super steel, precision ground and expertly honed to reveal a unique flower Damascus pattern protecting an ultra hard CRYODUR® blade.



5000DP Kaizen

Simply Delightful

Centuries of knife-making craftsmanship merge 65 layers of stainless steel into these exquisite damask patterned blades.



600D MORIMOTO EDITION

Simply Superb

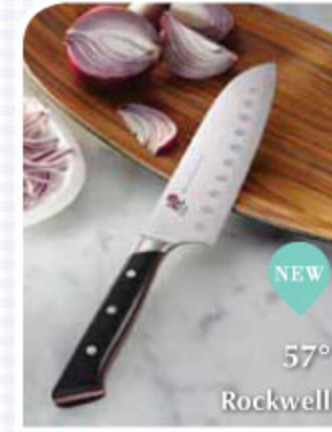
65 layers of premium steel alloys produce exquisite damask-style waves.



600S MORIMOTO EDITION


































Simply Functional

Enhanced Special Formula Stainless Steel incorporates a proprietary 3-step honing process for outstanding sharpness and easy care.



600 series - a fusion of Japanese blade shapes with western balance and handle styling.

★ TRY ME
SAVE up to
30%

	KUDAMONO / STRAIGHT PARING	SHOTOH / PARING	CHUTOH / UTILITY	GYUTOH / CHEF'S (WIDE BLADE)	GYUTOH / CHEF'S	SANTOKU	BREAD	SUJIHIKI / CARVING	HONESUKI / BONING
5000MCD-B	 LIST NOW	 3.5" 34372-091 250.00 199.00 5" 34372-131 275.00 219.00	 6" 34372-161 310.00 247.00		 ★ 6" 34373-161 325.00 259.00 8" 34373-201 350.00 249.00 9.5" 34373-241 410.00 327.00	 7" 34374-181 350.00 279.00	 9" 34376-231 350.00 279.00	 9.5" 34378-241 395.00 315.00	
5000DP	 LIST NOW	 3.5" 34182-091 145.00 114.00 5" 34182-131 155.00 124.00	 6" 34182-161 175.00 139.00	 6" 34193-161 200.00 159.00	 ★ 6" 34183-161 190.00 149.00 8" 34183-201 220.00 149.00 9.5" 34183-241 255.00 204.00	 6.75" 34194-151 190.00 149.00 7" 34194-181 220.00 174.00	 9" 34186-231 220.00 174.00	 9.5" 34188-241 235.00 189.00	
600D MORIMOTO EDITION	 LIST NOW	 3.5" 34312-091 180.00 143.00	 5.5" 34312-151 215.00 169.00	 6" 34323-161 250.00 199.00	 ★ 6" 34312-161 240.00 189.00 8" 34313-211 275.00 199.00 10" 34313-271 350.00 279.00	 5.5" 34324-141 240.00 189.00 7" 34324-181 275.00 219.00	 9" 34326-231 275.00 219.00	 9" 34318-241 290.00 229.00	 5.75" 34315-151 230.00 183.00
600S MORIMOTO EDITION	 LIST NOW	 3.5" 34100-091 106.00 84.00	 5.5" 34100-151 120.00 94.00		 ★ 8" 34101-211 150.00 99.00 9" 34101-241 190.00 149.00	 5.75" 34114-151 130.00 103.00 7" 34114-181 150.00 119.00	 9" 34106-241 150.00 119.00	 9" 34100-241 160.00 127.00	



6000MCT Artisan

Simply Beautiful

Hammered, shot blasted and hand polished to a dramatic Tsuchime-textured finish, these knives are sure to be a conversation starter.

Featuring a cutting core of Micro Carbide MC63 powdered steel, CRYODUR® ice-hardened to a Rockwell hardness of 63° for exceptional lasting sharpness.



Shotoh / Paring	LIST	NOW
3.5" 34072-091	180 ⁰⁰	144⁰⁰
5" 34072-131	200 ⁰⁰	159⁰⁰



Santoku	LIST	NOW
7" 34074-181	275 ⁰⁰	219⁰⁰



Gyutoh / Chef's	LIST	NOW
6" 34073-161	240 ⁰⁰	189⁰⁰
8" 34073-201	275 ⁰⁰	199⁰⁰
9.5" 34073-241	325 ⁰⁰	259⁰⁰



Sujihiki / Carving	LIST	NOW
9.5" 34078-241	290 ⁰⁰	229⁰⁰



Bread	LIST	NOW
9" 34076-231	275 ⁰⁰	219⁰⁰

MIYABI Storage & Knife Sharpener

A. Bamboo Knife Block, 11 Slots
(plus a drawer for a sharpening stone)

35101-880 LIST 120⁰⁰ **NOW 79⁰⁰**

B. Light Bamboo Knife Block, 12 Slots

34531-101 LIST 87⁰⁰ **NOW 59⁰⁰**

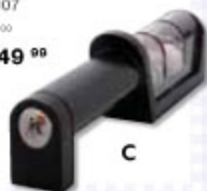


C. Pull-through
Knife Sharpener

34536-007

LIST 70⁰⁰

NOW 49⁰⁰



The Gourmet Guide recommends this fine retailer:



Offer Expires May 31, 2014



* Saving discount from MSRP. Both the "list" and "now" sale price are suggested prices only and only at participating dealers. Dealer's prices may differ. All items may not be available in all stores but may be special ordered. Some items subject to availability. No. 99000-524 Printed in Canada. View online at www.zwilling.ca/gourmet-guide