




MADE IN
FRANCE



GOURMET GUIDE

Spring 2013

CÉRAMIQUE FRANÇAISE

An assortment of ceramic cookware that combines easy-to-store functional design with exceptional quality for elegant presentation. 100% Made in France. Available in 4 classic colours: 



Ramekins (set of 2)

| | | |
|--------|------------------|------------------------|
| | LIST | NOW |
| 0.25 L | 25 ⁰⁰ | 19⁹⁹ |



Bowls

| | | |
|--------|------------------|------------------------|
| | LIST | NOW |
| 0.45 L | 15 ⁰⁰ | 9⁹⁹ |
| 1.2 L | 25 ⁰⁰ | 19⁹⁹ |



Pie Dishes

| | | |
|-----|------------------|------------------------|
| | LIST | NOW |
| 9" | 40 ⁰⁰ | 29⁹⁹ |
| 11" | 50 ⁰⁰ | 39⁹⁹ |

Rectangular Dishes

| | | |
|--------|------------------|------------------------|
| | LIST | NOW |
| 0.4 L | 25 ⁰⁰ | 19⁹⁹ |
| 1.15 L | 35 ⁰⁰ | 27⁹⁹ |
| 2.3 L | 45 ⁰⁰ | 34⁹⁹ |
| 4.2 L | 50 ⁰⁰ | 39⁹⁹ |



Oval Dishes

| | | |
|--------|------------------|------------------------|
| | LIST | NOW |
| 0.45 L | 25 ⁰⁰ | 19⁹⁹ |
| 1.0 L | 35 ⁰⁰ | 27⁹⁹ |
| 2.3 L | 45 ⁰⁰ | 34⁹⁹ |
| 4.2 L | 50 ⁰⁰ | 39⁹⁹ |

The Gourmet Guide recommends these fine retailers:

Offer Expires May 31, 2013



* 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.



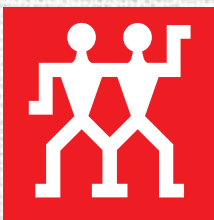
Savings
up to 40%



ZWILLING
J.A.HENCKELS



en France



**ZWILLING
J.A.HENCKELS**

FROM PREP TO PRESENTATION

Did you know that the ZWILLING two man symbol is inspired by the astrological sign of Gemini?

Translated from German, ZWILLING = TWIN. When the company was formally incorporated, the “twins” became its corporate standard.

Today, ZWILLING J.A. HENCKELS’ famous trademark is globally recognized for providing the best in German culinary design and precision manufacturing since 1731.

The extensive product portfolio includes cutlery, cookware, gadgets, tableware, scissors, beauty tools and more.

A PASSION FOR KNIVES

MERGING INNOVATION WITH TRADITION

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!



THE BOLSTER

The innovative contoured bolster improves the transition from handle to blade for perfect balance and optimal control. The hand naturally glides into the professional “pinch-grip”.

THE PINCH GRIP

Better grip ensures better control and less fatigue.

THE BLADE

New wedge shaped blades with higher tips simplify different cutting techniques and allow for a better rocking / chopping motion.

THE RESULT

Unparalleled comfort, delivering years of meal preparation performance.



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 Pro!



| | LIST | NOW |
|---|-------------------|-------------------------|
| Paring 4" 38400-101 | 75 ⁰⁰ | 59⁹⁹ |
| Scalloped Edge | | |
| Tomato / Bagel 5" 38400-131 | 99 ⁰⁰ | 79⁹⁹ |
| NEW Steak 4.5" 38409-121 | 87 ⁰⁰ | 69⁹⁹ |
| Inverted Scalloped Edge | | |
| NEW Panini / Sandwich 6" 38402-161 | 150 ⁰⁰ | 99⁹⁹ |
| Utility 6" 38400-161 | 114 ⁰⁰ | 91⁹⁹ |
| Carving 8" 38400-201 | 131 ⁰⁰ | 104⁹⁹ |
| Carving 10" 38400-261 | 158 ⁰⁰ | 126⁹⁹ |
| Chef's 8" 38401-201 | 162 ⁰⁰ | 129⁹⁹ |
| Chef's 10" 38401-261 | 200 ⁰⁰ | 159⁹⁹ |
| Wide Blade Chef's 6" 38405-161 | 150 ⁰⁰ | 99⁹⁹ |
| Granton Edge | | |
| Santoku 5.5" 38408-141 | 135 ⁰⁰ | 107⁹⁹ |
| Santoku 7" 38408-181 | 162 ⁰⁰ | 129⁹⁹ |
| Scalloped Edge | | |
| Bread 8" 38406-201 | 125 ⁰⁰ | 99⁹⁹ |
| Boning 5.5" 38404-141 | 104 ⁰⁰ | 83⁹⁹ |
| Filleting 7" 38403-181 | 114 ⁰⁰ | 91⁹⁹ |

A. ZWILLING® Pro 6 pc. set 38433-006
Contains: 4" Paring, 6" Utility, 8" Chef's, 8" Bread, 9" Sharpening Steel, and Natural Tapered Block
LIST 540⁰⁰ **NOW 399⁹⁹**

B. TWIN® Profecion 6 pc. set 33054-000
Contains: 4" Paring, 6" Utility, 8" Chef's, 8" Bread, 9" Sharpening Steel, and Natural Tapered Block
LIST 560⁰⁰ **NOW 399⁹⁹**



TWIN® Profecion

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



| | LIST | NOW |
|--------------------------------|-------------------|-------------------------|
| Paring 4" 33010-101 | 79 ⁰⁰ | 63⁹⁹ |
| Scalloped Edge | | |
| Tomato / Bagel 5" 33010-131 | 112 ⁰⁰ | 89⁹⁹ |
| Utility 6" 33010-161 | 125 ⁰⁰ | 99⁹⁹ |
| Carving 8" 33010-201 | 140 ⁰⁰ | 111⁹⁹ |
| Wide Blade Chef's 6" 33015-161 | 150 ⁰⁰ | 99⁹⁹ |
| Chef's 8" 33011-201 | 175 ⁰⁰ | 139⁹⁹ |
| Granton Edge | | |
| Santoku 7" 33018-181 | 175 ⁰⁰ | 139⁹⁹ |
| Scalloped Edge | | |
| Bread 8" 33016-201 | 137 ⁰⁰ | 109⁹⁹ |
| Boning 5.5" 33014-141 | 110 ⁰⁰ | 87⁹⁹ |
| Filleting 7" 33013-181 | 118 ⁰⁰ | 94⁹⁹ |



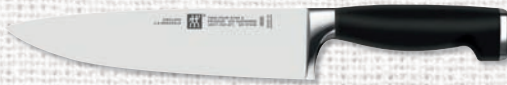
NOW 399⁹⁹

NOW 399⁹⁹



TWIN® Four Star II

A new twist on an old favourite from ZWILLING J.A. HENCKELS; comfortable to hold, exceptional cutting with one-piece SIGMAFORGE® construction and FRIODUR® ice-hardened blades. Stainless steel end-cap with logo adds weight to the handle to improve balance.



LIST NOW

| | | |
|---------------------|------------------|------------------------|
| Paring 3" 30070-081 | 65 ⁰⁰ | 51⁹⁹ |
| Paring 4" 30070-101 | 75 ⁰⁰ | 59⁹⁹ |



Scalloped Edge

| | | |
|-----------------------------|------------------|------------------------|
| Tomato / Bagel 5" 30070-131 | 99 ⁰⁰ | 79⁹⁹ |
|-----------------------------|------------------|------------------------|



| | | |
|----------------------|-------------------|------------------------|
| Utility 6" 30070-161 | 114 ⁰⁰ | 91⁹⁹ |
|----------------------|-------------------|------------------------|



| | | |
|-----------------------|-------------------|-------------------------|
| Carving 8" 30070-201 | 131 ⁰⁰ | 104⁹⁹ |
| Carving 10" 30070-261 | 158 ⁰⁰ | 126⁹⁹ |



| | | |
|-----------------------------------|-------------------|-------------------------|
| TRY ME Chef's 6" 30071-161 | 131 ⁰⁰ | 89⁹⁹ |
| Chef's 8" 30071-201 | 162 ⁰⁰ | 129⁹⁹ |



| | | |
|--------------------------------------|-------------------|-------------------------|
| TRY ME Santoku 5.5" 30087-141 | 135 ⁰⁰ | 89⁹⁹ |
| Santoku 7" 30087-181 | 162 ⁰⁰ | 129⁹⁹ |



| | | |
|--------------------|-------------------|------------------------|
| Bread 8" 30076-201 | 125 ⁰⁰ | 99⁹⁹ |
|--------------------|-------------------|------------------------|



| | | |
|-----------------------|-------------------|------------------------|
| Boning 5.5" 30074-141 | 104 ⁰⁰ | 83⁹⁹ |
|-----------------------|-------------------|------------------------|



| | | |
|------------------------|-------------------|------------------------|
| Filleting 7" 30073-181 | 114 ⁰⁰ | 91⁹⁹ |
|------------------------|-------------------|------------------------|



| | | |
|---------------------------|-------------------|-------------------------|
| Carving Fork 7" 30072-181 | 131 ⁰⁰ | 104⁹⁹ |
|---------------------------|-------------------|-------------------------|



| | | |
|----------------------|-------------------|-------------------------|
| Cleaver 6" 30095-151 | 187 ⁰⁰ | 149⁹⁹ |
|----------------------|-------------------|-------------------------|

A. TWIN® Four Star II 6 pc. set 33409-000
Contains: 4" Paring, 6" Utility, 8" Chef's, 8" Bread, 9" Sharpening Steel and Charcoal Block
LIST 540⁰⁰ **NOW 399⁹⁹**

B. TWIN® Signature 6 pc. set 30750-802
PLUS 7" Santoku Knife
Contains: 4" Paring, 6" Utility, 8" Chef's, 8" Bread, 9" Sharpening Steel, Charcoal Block PLUS 7" Santoku, Granton Edge
LIST 325⁰⁰ **NOW 199⁹⁹**

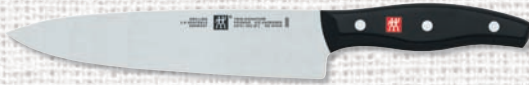


NOW 399⁹⁹



TWIN® Signature

A great addition to any kitchen. Precision-stamped blades from high performance Special Formula stainless steel and FRIODUR® ice-hardened for long-lasting sharpness. Lighter than bolster knives, the 3-rivet ergonomic handle includes an embedded logo for added style.



LIST NOW

| | | |
|---------------------|------------------|------------------------|
| Paring 4" 30720-103 | 40 ⁰⁰ | 31⁹⁹ |
|---------------------|------------------|------------------------|



Scalloped Edge

| | | |
|-----------------------------|------------------|------------------------|
| Tomato / Bagel 5" 30720-133 | 45 ⁰⁰ | 35⁹⁹ |
|-----------------------------|------------------|------------------------|



| | | |
|----------------------|------------------|------------------------|
| Utility 6" 30720-163 | 61 ⁰⁰ | 48⁹⁹ |
|----------------------|------------------|------------------------|



| | | |
|----------------------|------------------|------------------------|
| Carving 8" 30720-203 | 67 ⁰⁰ | 53⁹⁹ |
|----------------------|------------------|------------------------|



| | | |
|-----------------------------------|------------------|------------------------|
| Chef's 6" 30721-163 | 75 ⁰⁰ | 59⁹⁹ |
| TRY ME Chef's 8" 30721-203 | 87 ⁰⁰ | 49⁹⁹ |



| | | |
|----------------------|------------------|------------------------|
| Santoku 7" 30749-183 | 87 ⁰⁰ | 69⁹⁹ |
|----------------------|------------------|------------------------|

Granton Edge



| | | |
|--------------------|------------------|------------------------|
| Bread 8" 30726-203 | 75 ⁰⁰ | 59⁹⁹ |
|--------------------|------------------|------------------------|

Scalloped Edge



| | | |
|-----------------------|------------------|------------------------|
| Boning 5.5" 30744-143 | 60 ⁰⁰ | 47⁹⁹ |
|-----------------------|------------------|------------------------|



| | | |
|------------------------|------------------|------------------------|
| Filleting 7" 30723-183 | 75 ⁰⁰ | 59⁹⁹ |
|------------------------|------------------|------------------------|



| | | |
|--------------------------------|-------------------|------------------------|
| Vegetable Cleaver 7" 30795-183 | 100 ⁰⁰ | 79⁹⁹ |
|--------------------------------|-------------------|------------------------|



HOT DEAL

NOW 199⁹⁹



SHARPENING

During the course of time, even the best knife will lose its' initial sharpness. The sharpening devices by ZWILLING J.A. HENCKELS make maintenance and re-sharpening easy.



TWINSHARP® Select
32601-000
LIST 70⁰⁰ **NOW 29⁹⁹**
(knife not included)

HOT DEALS



TWINSHARP® (Red)
32590-300
LIST 44⁰⁰ **NOW 19⁹⁹**



TWIN® Stone Pro
WA#250/1000 32505-100
LIST 75⁰⁰ **NOW 59⁹⁹**

TWIN® Finishing Stone Pro
WA#3000/8000 32505-300
LIST 137⁰⁰ **NOW 109⁹⁹**



TWIN® Steel 9" 32576-230
LIST 33⁰⁰ **NOW 26⁴⁹**



TWIN® Steel 10" 32554-260
LIST 43⁰⁰ **NOW 33⁹⁹**



TWIN® Steel 10" 32565-260
LIST 60⁰⁰ **NOW 47⁹⁹**



STORAGE

The organized kitchen needs a proper knife storage solution. Top quality knife drawers, blocks or magnetic racks, keep your knives perfectly secure and always handy.



Bamboo In-Drawer Knife Storage,
13 slots 35160-010
LIST 75⁰⁰ **NOW 59⁹⁹** (knives not included)



Magnetic Racks (knives not included)
Aluminum LIST NOW Black LIST NOW
11.5" 32622-300 48⁰⁰ **29⁹⁹** 11.5" 32621-300 36⁰⁰ **24⁹⁹**
17.5" 32622-450 58⁰⁰ **39⁹⁹** 17.5" 32621-450 48⁰⁰ **29⁹⁹**



Traditional Blocks, 11 Slots
Natural 35006-101
Bamboo 35006-102
Charcoal 35006-105
LIST 56⁰⁰ **NOW 44⁹⁹**
Tapered Block, 11 Slots
Natural 35126-103
LIST 56⁰⁰ **NOW 44⁹⁹**



Traditional Blocks, 19 Slots
Natural 35100-911
Charcoal 35100-711
LIST 87⁰⁰ **NOW 69⁹⁹**
Tapered Block, 16 Slots
Charcoal 35126-102
LIST 87⁰⁰ **NOW 69⁹⁹**



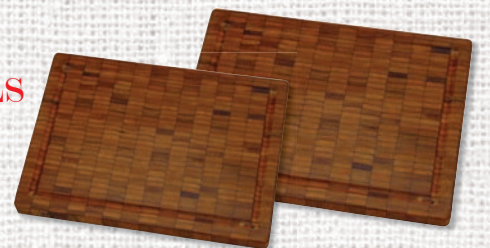
BOARDS

Prolong the life of your knife blades by using proper cutting surfaces. Bamboo's natural antibacterial properties make it an excellent solution.

TWIN® Bamboo Cutting Boards

| | | |
|-----------------------------|------------------|------------------------|
| Medium 10" x 14" 30772-100 | 48 ⁰⁰ | 29⁹⁹ |
| Large 12" x 16.5" 30772-400 | 73 ⁰⁰ | 39⁹⁹ |

HOT DEALS



HOT DEAL

NOW 199⁹⁹



ZWILLING® Motion

An excellent choice for the ambitious hobby chef, ZWILLING® Motion is a light-weight precision cutting tool. Constructed from a single piece of our special formula, high performance "NO STAIN" German stainless steel, ice-hardened and honed for exceptional, long-lasting sharpness.

C. NEW ZWILLING® Motion 7 pc. set 38921-000
PLUS 4 Pc. Steak Knife Set
Contains: 4" Paring, 5" Tomato / Bagel , 6" Utility
7" Santoku, Granton Edge, 8" Chef's, 9" Sharpening Steel,
Natural Block PLUS 4 pc. Steak Knife Set
LIST 390⁰⁰ **NOW 199⁹⁹**



ZWILLING® Prime **NEW**

A sleek European two-tone cookware design incorporates a SIGMABOND® encapsulated base for the ultimate in efficient heat distribution to ensure a lifetime of satisfaction. Elegant mirror finished handles are welded in place for cool control and easy clean up. Open stock available. See in-store.

9 PC. SET 64060-011

Set contains:

- Saucepan with Lid 1.9 L
- Saucepan with Lid 2.4 L
- Saucepot with Lid 3.8 L
- Saucepot with Lid 5.7 L
- Sauté Pan 3.1 L

LIST 700⁰⁰
NOW 399⁹⁹

NOW 399⁹⁹



SIGMABOND®

18/10, aluminum core encapsulated base



ZWILLING® Sol

A beautiful satin-surface cookware series that features SIGMA Clad 3-ply construction for exceptional rim-to-rim heat conductivity on any cooking surface. Rounded ergonomic handles deliver comfortable control while cooking.

10 PC. SET 40180-000

Set contains:

- Fry Pan 9.5"
- Saucepan with Lid 1.4 L
- Saucepan with Lid 2.8 L
- Sauté Pan with Lid 2.6 L
- Stockpot with Lid 5.75 L
- Steamer Insert 8"

LIST 600⁰⁰
NOW 349⁹⁹

NOW 349⁹⁹



SIGMA Clad

18/10, 3-ply



Thermolon™ Ceramic Non-Stick Fry Pans

| | LIST | NOW |
|-------|-----------------------------|------------------------|
| 8" | 40188-200 70 ⁰⁰ | 49⁹⁹ |
| 9.5" | 40188-240 85 ⁰⁰ | 59⁹⁹ |
| 11" | 40188-280 105 ⁰⁰ | 74⁹⁹ |
| 12.5" | 40188-321 130 ⁰⁰ | 94⁹⁹ |



NEW

NEW Stainless Steel Fry Pan

9.5" 40189-240 LIST 75⁰⁰ **NOW 54⁹⁹**



ZWILLING® TruClad

Designed with the culinary expert in mind, thick 3-ply SIGMA Clad construction distributes heat evenly throughout the entire cookware body, while unique sculpted hollow-cast handles offer exceptional ergonomic balance to enable cool control with less elbow strain.

10 PC. SET 40160-000

Set contains:

- Fry Pan 8"
- Fry Pan 10"
- Saucepan with Lid 1.0 L
- Sauté Pan with Lid 2.75 L
- Saucepot with Lid 5.75 L

LIST 600⁰⁰
NOW 349⁹⁹

NOW 349⁹⁹



SIGMA Clad

18/10, 3-ply



Saucepan with Lid

| | LIST | NOW |
|------------------|-------------------|-------------------------|
| 1.0 L 40162-140 | 84 ⁰⁰ | 66⁹⁹ |
| 1.9 L 40162-180 | 105 ⁰⁰ | 84⁹⁹ |
| 2.75 L 40162-200 | 126 ⁰⁰ | 99⁹⁹ |
| 3.8 L 40162-202 | 158 ⁰⁰ | 124⁹⁹ |



Saucepot with Lid

| | LIST | NOW |
|------------------|-------------------|-------------------------|
| 5.75 L 40163-240 | 168 ⁰⁰ | 134⁹⁹ |

HOT DEAL



Steamer Insert

| | LIST | NOW |
|--------------|------------------|------------------------|
| 8" 40164-200 | 74 ⁰⁰ | 39⁹⁹ |

NEW



NEW Saucier with Lid

| | LIST | NOW |
|------------------|-------------------|------------------------|
| 2.75 L 40172-140 | 126 ⁰⁰ | 99⁹⁹ |



Stockpot with Lid

| | LIST | NOW |
|-----------------|-------------------|-------------------------|
| 7.5 L 40166-240 | 210 ⁰⁰ | 169⁹⁹ |

HOT DEAL



Double Boiler

| | LIST | NOW |
|--------------|------------------|------------------------|
| 8" 40170-200 | 74 ⁰⁰ | 39⁹⁹ |



Sauté Pan with Lid

| | LIST | NOW |
|------------------|-------------------|-------------------------|
| 2.75 L 40165-240 | 137 ⁰⁰ | 99⁹⁹ |
| 4.75 L 40165-280 | 168 ⁰⁰ | 134⁹⁹ |



Roaster with Adjustable Non-stick Rack Insert

| | LIST | NOW |
|---------------|-------------------|-------------------------|
| 16" 40171-400 | 200 ⁰⁰ | 149⁹⁹ |



Pasta Insert

| | LIST | NOW |
|----------------|------------------|------------------------|
| 9.5" 40167-240 | 74 ⁰⁰ | 59⁹⁹ |



Wok with Lid and Half Moon Insert

| | LIST | NOW |
|---------------|-------------------|-------------------------|
| 13" 40168-000 | 200 ⁰⁰ | 149⁹⁹ |

Stainless Steel Fry Pans

| | LIST | NOW |
|---------------|-------------------|------------------------|
| 8" 40161-200 | 74 ⁰⁰ | 44⁹⁹ |
| 10" 40161-260 | 105 ⁰⁰ | 59⁹⁹ |
| 12" 40161-300 | 126 ⁰⁰ | 74⁹⁹ |

Thermolon™ Ceramic Non-Stick Fry Pans

| | LIST | NOW |
|---------------|-------------------|------------------------|
| 8" 40169-200 | 95 ⁰⁰ | 64⁹⁹ |
| 10" 40169-260 | 126 ⁰⁰ | 84⁹⁹ |
| 12" 40169-300 | 147 ⁰⁰ | 99⁹⁹ |



NEW

ZWILLING® Joy

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. Welded no-fuss handles and precision fitting glass lids seal in moisture.

12 PC. SET 64040-001

Set contains:

- Fry Pan 9.5"
- Saucepan with Lid 1.4 L
- Saucepot with Lid 1.9 L
- Saucepot with Lid 2.8 L
- Saucepot with Lid 3.6 L
- Stockpot with Lid 6.0 L
- Steamer Insert 8"

LIST 500⁰⁰
NOW 249⁹⁹

NOW 249⁹⁹



SIGMA Classic

18/10, aluminum core encapsulated base



Add to your ZWILLING® Joy set with these **NEW** open stock pieces!



NEW Saucepan with Lid
LIST **NOW**
1.4 L 64045-160 60⁰⁰ **34⁹⁹**

HOT DEAL



NEW Casserole with Lid
LIST **NOW**
4.25 L 64047-280 125⁰⁰ **69⁹⁹**



NEW Saucepot with Lid
LIST **NOW**
1.9 L 64043-160 85⁰⁰ **49⁹⁹**
2.8 L 64042-200 90⁰⁰ **52⁹⁹**
3.6 L 64043-200 110⁰⁰ **59⁹⁹**

ZWILLING® Spirit Ceramic Non-Stick Fry Pans

With restaurant styling, the even heat distribution of SIGMA® Clad 3-ply construction can be used on any cook top; gas, electric or induction.



Thermolon™ Ceramic Non-Stick Fry Pans

| | LIST | NOW |
|-----------------|-------------------|------------------------|
| 8" 64010-201 | 60 ⁰⁰ | 44⁹⁹ |
| 9.5" 64010-241 | 80 ⁰⁰ | 59⁹⁹ |
| 11" 64010-281 | 100 ⁰⁰ | 74⁹⁹ |
| 12.5" 64010-321 | 120 ⁰⁰ | 89⁹⁹ |

SIGMA Clad
18/10, 3-ply



TOOLS & GADGETS

Soft grip comfort or sleek stainless steel, these premium 18/10 gadgets bring the best of German design to your kitchen. See in-store for complete assortments.



TWIN® Pure

TWIN® Cuisine



NEW

NEW ZWILLING® Salt Mill

| | LIST | NOW |
|--------------------|------------------|------------------------|
| A. 18/10 39500-018 | 45 ⁰⁰ | 34⁹⁹ |
| B. Black 39500-020 | 30 ⁰⁰ | 19⁹⁹ |
| C. White 39500-022 | 30 ⁰⁰ | 19⁹⁹ |

NEW ZWILLING® Pepper Mill

| | LIST | NOW |
|--------------------|------------------|------------------------|
| A. 18/10 39500-019 | 45 ⁰⁰ | 34⁹⁹ |
| B. Black 39500-021 | 30 ⁰⁰ | 19⁹⁹ |
| C. White 39500-023 | 30 ⁰⁰ | 19⁹⁹ |



ZWILLING® Bamboo Gadget Holder

| | LIST | NOW |
|-----------------------|------------------|------------------------|
| 4.5" x 4.5" 37880-100 | 35 ⁰⁰ | 27⁹⁹ |
| 6.5" x 6.5" 37880-101 | 45 ⁰⁰ | 34⁹⁹ |

FLATWARE

Choose from a wide variety of patterns. All in 18/10 Stainless Steel. See in-store for full assortment. LIST 134⁰⁰ **NOW 99⁹⁹**



Emilie 07136-210



Eckbert 07132-210

TWIN® Kids Flatware
LIST 25⁰⁰ **NOW 19⁹⁹**

STEAK SETS Ice hardened FRIODUR® blades



HOT DEALS

| | LIST | NOW |
|------------------------------|-------------------|------------------------|
| A. TWIN® Signature 30778-202 | 100 ⁰⁰ | 79⁹⁹ |
| B. TWIN® 39123-000 | 85 ⁰⁰ | 49⁹⁹ |
| C. TWIN® (18/10) 39135-000 | 85 ⁰⁰ | 49⁹⁹ |
| D. Bellasera 22774-300 | 80 ⁰⁰ | 49⁹⁹ |

*Not FRIODUR® Ice hardened



MIYABI. The Beauty of Sharpness

produce delicate, bite-sized meals. From thinly slicing and fine dicing to mincing and julienning the super fine edge offered in each Miyabi series is sure to complete the task with ease.

Choose between Western style, modern and traditional D-shaped Japanese handles all with authentic Japanese blade designs. Using premium steel compositions that are hardened, tempered and hand-honed using the traditional three-step Honbazuke process. Each knife is sharpened twice on whetstones and mirror polished on a leather wheel – reminiscent of legendary Japanese swords – for extraordinary sharpness, superior cutting performance and unparalleled durability.

The artistry of traditional blade craftsmanship is further exhibited through multilayered 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.



Grace, elegance and sophistication are characteristics embodied throughout Japanese culture, now synonymous with the brand Miyabi.



The graceful nature of traditional Japanese cuisine led to the development of unique, precise cutting movements and the specialized knives needed to


6000MCT Artisan NEW

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.




LIST **NOW**

-  **NEW** Shotoh (Paring) 90 mm 34072-091 180⁰⁰ **144⁹⁹**
-  **NEW** Shotoh (Paring) 130 mm 34072-131 200⁰⁰ **159⁹⁹**

-  **NEW** Santoku 180 mm 34074-181 275⁰⁰ **219⁹⁹**

-  **TRY ME**

- NEW** Gyutoh (Chef's) 160 mm 34073-161 240⁰⁰ **149⁹⁹**
- NEW** Gyutoh (Chef's) 200 mm 34073-201 275⁰⁰ **219⁹⁹**
- NEW** Gyutoh (Chef's) 240 mm 34073-241 325⁰⁰ **259⁹⁹**

-  **TRY ME**

- NEW** Bread 230 mm 34076-231 275⁰⁰ **219⁹⁹**

-  **TRY ME**

- NEW** Sujihiki (Carving) 240 mm 34078-241 290⁰⁰ **229⁹⁹**

5000MCD-B Birchwood

Maybe only the knife aficionado will appreciate the core made from refined Micro-Carbide MC63 powdered steel, 101 layers and the ultra-hard (63° HRC) CRYODUR® blade, but everyone will appreciate its stunning beauty.

LIST **NOW**



- Shotoh (Paring) 90 mm 34372-091 250⁰⁰ **199⁹⁹**
- Shotoh (Paring) 130 mm 34372-131 275⁰⁰ **219⁹⁹**



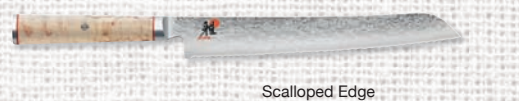
- Chutoh (Utility) 160 mm 34372-161 310⁰⁰ **247⁹⁹**



- Santoku 180 mm 34374-181 350⁰⁰ **279⁹⁹**



- TRY ME**
- Gyutoh (Chef's) 160 mm 34373-161 325⁰⁰ **199⁹⁹**
- Gyutoh (Chef's) 200 mm 34373-201 350⁰⁰ **279⁹⁹**
- Gyutoh (Chef's) 240 mm 34373-241 410⁰⁰ **327⁹⁹**



- Bread 230 mm 34376-231 350⁰⁰ **279⁹⁹**



- Sujihiki (Carving) 240 mm 34378-241 395⁰⁰ **315⁹⁹**



5000DP Kaizen

It's easy to love this traditional Japanese knife design combining advanced materials & hardening technology into the ultimate cutting tool. Centuries of knife-making craftsmanship merge 65 layers of stainless steel into these exquisite damask patterned blades.

LIST **NOW**

-  Kudamono (Paring) 90 mm 34181-091 145⁰⁰ **114⁹⁹**



- Shotoh (Paring) 90 mm 34182-091 145⁰⁰ **114⁹⁹**
- Shotoh (Paring) 130 mm 34182-131 155⁰⁰ **124⁹⁹**



- Chutoh (Utility) 160 mm 34182-161 175⁰⁰ **139⁹⁹**



- TRY ME**
- Santoku 150 mm 34194-151 190⁰⁰ **129⁹⁹**
- Santoku 180 mm 34194-181 220⁰⁰ **174⁹⁹**



- TRY ME**
- NEW** Gyutoh (Chef's) 160 mm 34193-161 200⁰⁰ **129⁹⁹**



- Gyutoh (Chef's) 160 mm 34183-161 190⁰⁰ **149⁹⁹**
- Gyutoh (Chef's) 200 mm 34183-201 220⁰⁰ **174⁹⁹**
- Gyutoh (Chef's) 240 mm 34183-241 255⁰⁰ **204⁹⁹**



- Bread 230 mm 34186-231 220⁰⁰ **174⁹⁹**



- Sujihiki (Carving) 240 mm 34188-241 235⁰⁰ **189⁹⁹**



MIYABI 600 series MORIMOTO EDITION

A reflection of Iron Chef Masaharu Morimoto's culinary style, the MIYABI 600 series combines the best techniques and ingredients for superior results.

600D Simply Superb

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

| | LIST | NOW |
|----------------------------------|-------------------|-------------------------|
| Shotoh (Paring) 90 mm 34312-091 | 180 ⁰⁰ | 143⁹⁹ |
| Shotoh (Paring) 140 mm 34312-151 | 215 ⁰⁰ | 169⁹⁹ |

| | | |
|------------------------------------|-------------------|-------------------------|
| Honesuki (Boning) 150 mm 34315-151 | 230 ⁰⁰ | 183⁹⁹ |
|------------------------------------|-------------------|-------------------------|



Granton Edge

TRY ME

| | | |
|--------------------------|-------------------|-------------------------|
| Santoku 140 mm 34324-141 | 240 ⁰⁰ | 149⁹⁹ |
| Santoku 180 mm 34324-181 | 275 ⁰⁰ | 219⁹⁹ |



Wide Blade

TRY ME

NEW Gyutoh (Chef's) 160 mm 34323-161 250⁰⁰ **149⁹⁹**



| | | |
|----------------------------------|-------------------|-------------------------|
| Gyutoh (Chef's) 160 mm 34312-161 | 240 ⁰⁰ | 189⁹⁹ |
| Gyutoh (Chef's) 200 mm 34313-211 | 275 ⁰⁰ | 219⁹⁹ |
| Gyutoh (Chef's) 260 mm 34313-271 | 350 ⁰⁰ | 279⁹⁹ |



Scalloped Edge

| | | |
|------------------------|-------------------|-------------------------|
| Bread 230 mm 34326-231 | 275 ⁰⁰ | 219⁹⁹ |
|------------------------|-------------------|-------------------------|



| | | |
|-------------------------------------|-------------------|-------------------------|
| Sujihiki (Carving) 230 mm 34318-241 | 290 ⁰⁰ | 229⁹⁹ |
|-------------------------------------|-------------------|-------------------------|

Chef Masaharu Morimoto has teamed up with MIYABI to develop two great knife series that reflect his East-meets-West culinary style.

"I'm excited about MIYABI. It is a truly superior product."

Chef Masaharu Morimoto
IRON CHEF
of Japanese Cuisine

600S Simply Functional

Special Formula Stainless Steel for outstanding sharpness & easy care.

| | LIST | NOW |
|-----------------------------------|-------------------|------------------------|
| Kudamono (Paring) 90 mm 34200-091 | 106 ⁰⁰ | 84⁹⁹ |



| | | |
|----------------------------------|-------------------|------------------------|
| Shotoh (Paring) 110 mm 34200-121 | 110 ⁰⁰ | 87⁹⁹ |
| Shotoh (Paring) 140 mm 34200-151 | 125 ⁰⁰ | 99⁹⁹ |



Granton Edge

| | | |
|--------------------------|-------------------|-------------------------|
| Santoku 180 mm 34214-181 | 150 ⁰⁰ | 119⁹⁹ |
|--------------------------|-------------------|-------------------------|



TRY ME

| | | |
|----------------------------------|-------------------|-------------------------|
| Gyutoh (Chef's) 200 mm 34201-211 | 150 ⁰⁰ | 99⁹⁹ |
| Gyutoh (Chef's) 230 mm 34201-241 | 185 ⁰⁰ | 147⁹⁹ |
| Gyutoh (Chef's) 260 mm 34201-271 | 195 ⁰⁰ | 154⁹⁹ |



Scalloped Edge

| | | |
|------------------------|-------------------|-------------------------|
| Bread 230 mm 34206-241 | 150 ⁰⁰ | 119⁹⁹ |
|------------------------|-------------------|-------------------------|



| | | |
|-------------------------------------|-------------------|-------------------------|
| Sujihiki (Carving) 260 mm 34200-271 | 180 ⁰⁰ | 143⁹⁹ |
|-------------------------------------|-------------------|-------------------------|

MIYABI Storage & Sharpener

A. Bamboo Knife Block 11 Slots
(Plus a drawer for a sharpening stone)
35101-880 LIST 120⁰⁰ **NOW 89⁹⁹**

B. Light Bamboo Knife Block 12 Slots
34531-101 LIST 87⁰⁰ **NOW 69⁹⁹**

C. **NEW** Pull-through Knife Sharpener
34536-007 LIST 70⁰⁰ **NOW 49⁹⁹**

Sharpens even the hardest blades to an acute 30° edge!



HOT DEAL



MADE IN FRANCE



TASTE THE EXCELLENCE!

Dinners on the Deck

Slow cook, simmer or roast your favourite meals on the barbeque. Staub's enamelled cast iron moves effortlessly from kitchen or barbeque to table for ultimate flexibility and beautiful meal presentation both indoors and out.

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

Re-discover true flavours with continuous self-basting spikes!



Flat lid

Internal coats of specially formulated black matte enamel

Cast iron

Exterior with at least 2 coats of coloured enamel

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



NOW 149⁹⁹

Oval Cocottes 3.2 L / 10.5" LIST 250⁰⁰ **NOW 149⁹⁹**

Round Cocottes 3.8 L / 9" LIST 250⁰⁰ **NOW 149⁹⁹**

Oval Cocottes 4.2 L / 11.5" LIST 300⁰⁰ **NOW 199⁹⁹**

Round Cocottes 4.6 L / 10" LIST 300⁰⁰ **NOW 199⁹⁹**

Available in 8 beautiful colours!



MADE IN FRANCE



MADE IN FRANCE



ENAMELLED CAST IRON

NEW SIZE

Sauté / Braiser 3.8 L
Hexagon Interior Base
available in



LIST 300⁰⁰ **NOW 249⁹⁹**

Sauté / Braiser 2.4 L
Hexagon Interior Base
available in



LIST 250⁰⁰

NOW 199⁹⁹

NOW 199⁹⁹



ENAMELLED CAST IRON



Wok 14.5" with
Glass Lid
(Rack, Wooden
Spatula and
Chopstick
included)
available in



LIST 250⁰⁰

NOW 199⁹⁹

NOW 199⁹⁹



Rectangular Terrine
available in



LIST **NOW**
6" x 4.25" 160⁰⁰ **99⁹⁹**
11.75" x 4.25" 175⁰⁰ **149⁹⁹**



Fondue Set 1.75 L
available in



LIST 250⁰⁰
NOW 189⁹⁹



HOT DEAL

Vertical Roaster 9.5"
available in



LIST 165⁰⁰ **NOW 99⁹⁹**

Fry Pan 10.25"
available in



LIST 185⁰⁰ **NOW 149⁹⁹**



Round Teapot 1.1 L
available in



LIST 175⁰⁰
NOW 149⁹⁹



Saucepan
available in



LIST **NOW**
1.18 L 160⁰⁰ **124⁹⁹**
2.8 L 195⁰⁰ **149⁹⁹**



Grill with Detachable Silicone Handle
13" x 8"
available in



LIST 125⁰⁰ **NOW 99⁹⁹**

Square Grill
available in



LIST **NOW**
10" x 10" 155⁰⁰ **99⁹⁹**
12" x 12" 180⁰⁰ **129⁹⁹**



Panini Press
for 12" x 12" Square Grill
available in



LIST 110⁰⁰ **NOW 89⁹⁹**