



# GOURMET GUIDE



A SELECTION OF CULINARY GIFTS FROM AROUND THE WORLD

# MIYABI. The Beauty

## 600S. Simply Functional

The **MIYABI 600S MORIMOTO EDITION** integrates a Western style riveted handle, full tang, bolster and FRIODUR ice-hardened special formula steel with traditional Japanese knife designs honed for durable sharpness by the time-honoured Honbazuke technique. These finer blades are tapered to a more acute edge angle to enable more precise cutting; perfect for the demands of fusion cuisine or everyday meals.



**Sujihiki** 34200-271 260 mm  
List \$180.00 **Now \$143.99**



**Bread knife, scalloped edge**  
34206-241 230 mm  
List \$150.00 **Now \$119.99**



**Gyutoh** 34201-211 200 mm  
List \$150.00 **Now \$99.99**

**Gyutoh** 34201-241 230 mm  
List \$185.00 **Now \$147.99**

**Gyutoh** 34201-271 260 mm  
List \$195.00 **Now \$154.99**

**TRY ME**  
for only  
**\$99.99**



**Santoku, granton edge**  
34214-181 180 mm  
List \$150.00 **Now \$119.99**



**Shotoh** 34200-121 110 mm  
List \$110.00 **Now \$87.99**

**Shotoh** 34200-151 140 mm  
List \$125.00 **Now \$99.99**



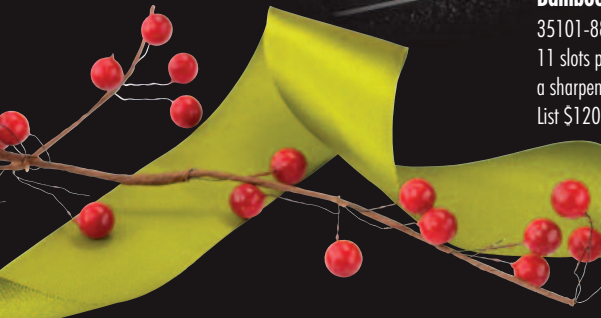
**Kudamono** 34200-091 90 mm  
List \$106.00 **Now \$84.99**



**Bamboo Knife Block**  
35101-880  
11 slots plus a drawer for  
a sharpening stone  
List \$120.00



**NOW**  
**\$49.99**





# of Sharpness [www.miyabi.eu](http://www.miyabi.eu)



## 600D. Simply Superb

These authentic Japanese blade shapes incorporate 65 layers of premium steel alloys in exquisite Damask-style waves merging into beautiful Western style riveted handles with a fully revealed tang and bolster. Check out all the fine details but don't overlook the special CRYODUR mark on each blade. CRYODUR means these knives go through state-of-the-art vacuum tempering to ensure exceptional hardness of 60° HRC; perfect for a razor sharp edge! **MIYABI 600D MORIMOTO EDITION** will inspire the creativity in every chef.



### Bread knife, scalloped edge

34326-231 230 mm

List \$275.00 **Now \$219.99**



**Sujihiki** 34318-241 230 mm

List \$290.00 **Now \$229.99**



**Gyutoh** 34313-271 260 mm

List \$350.00 **Now \$279.99**



**Gyutoh** 34313-211 200 mm

List \$275.00 **Now \$199.99**

**TRY ME**  
for only  
**\$199.99**



### Santoku, granton edge

34324-181 180 mm

List \$275.00 **Now \$219.99**



**Shotoh** 34312-091 90 mm

List \$180.00 **Now \$143.99**

**Shotoh** 34312-151 140 mm

List \$215.00 **Now \$169.99**



Chef Masaharu Morimoto has teamed up with MIYABI to develop 2 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





## TWIN® Select

This traditional favourite from ZWILLING J.A. HENCKELS was the first to incorporate patented SIGMABOND® construction and welded handles into the North American market. The funky "brushed" industrial look sets it apart from the glossy crowd.

**9 PC. SET**

Set Contains:  
3.2 L Sauté Pan with Lid  
3.2 L Sauté Casserole  
1.8 L Saucepan with Lid  
4 L Deep Saucepan with Lid  
8.5 L Stock Pot with Lid

Set Contents Value \$772.00

List \$660.00 40420-009



**NOW**  
\$449.99



Saucepans with lids	List	Now
A 40425-160 1.8 L	\$121.00	<b>\$99.99</b>
40426-180 2.4 L	\$132.00	<b>\$109.99</b>
B 40423-206 4 L	\$160.00	<b>\$124.99</b>
Sauté pans with lids		
C 40427-240 3.2 L	\$155.00	<b>\$124.99</b>
40427-280 4.4 L	\$193.00	<b>\$154.99</b>
Stock pot with lid		
D 40424-240 8.5 L	\$198.00	<b>\$159.99</b>

Sauce pots with lids	List	Now
40423-200 4 L	\$165.00	<b>\$129.99</b>
E 40423-240 6 L	\$187.00	<b>\$149.99</b>

Pasta insert  
F 40420-912 9.5" \$110.00 **\$89.99**

Steamer insert  
G 40410-901 9.5" \$90.00 **\$69.99**

## ZWILLING® Joy

A great little starter set, perfect for the student or small family. See-through glass lids and a very appealing price make this the best over-sized stocking stuffer we've seen!

List \$500.00 64040-001



**NOW**  
\$249.99

**12 PC. SET**

**New!**

Set Contains:  
1.5 L Saucepan with Lid  
2.0 L, 2.8 L & 3.6 L Sauce Pot with Lids  
6.2 L Stock Pot with Lid  
9.5" Frypan  
Steamer Insert (Fits 2.8 L & 3.6 L)



## ZWILLING® Spirit

SIGMA® Clad 3-ply construction and restaurant styling enable performance you can trust. Toss with ease thanks to gently sloped sides and the Thermolon™ Granite non-stick coating.

	List	Now
64010-201 8"	\$60.00	<b>\$39.99</b>
64010-241 9.5"	\$80.00	<b>\$54.99</b>
64010-281 11"	\$100.00	<b>\$69.99</b>
64010-321 12.5"	\$120.00	<b>\$84.99</b>

**New!**



## 4 Pc. Smoker Set

40990-001 11"  
List \$210.00 **Now \$129.99**

**NOW**  
\$129.99



Lid  
Smoking Plate

Grilling Rack & Smoking Pan



# ZWILLING® TruClad

Designed to satisfy the culinary experts, this series features SIGMA® Clad 3-ply construction for even heat distribution throughout the entire cookware body and sculpted hollow-cast handles that provide the best ergonomic support available. More comfort with less strain equals better cookware!



**10 PC. SET**

Set Contents Value \$673.00  
List \$575.00 40160-000

Set Contains:  
8" & 10" Frypan,  
1.0 & 1.9 L Saucepan with Lids  
5.75 L Sauce Pot with Lid  
2.75 L Sauté Pan with Lid

Saucepans with lid	List	<b>Now</b>	Sauté pans with lid	List	<b>Now</b>	Stock pot with lid	List	<b>Now</b>
40162-140 1.0L	\$84.00	<b>\$64.99</b>	40165-240 2.75 L	\$137.00	<b>\$109.99</b>	<b>D</b> 40166-240 7.5 L	\$210.00	<b>\$169.99</b>
<b>A</b> 40162-180 1.9L	\$105.00	<b>\$84.99</b>	<b>B</b> 40165-280 4.75 L	\$168.00	<b>\$134.99</b>	Inserts	\$74.00	<b>\$59.99</b>
40162-200 2.75 L	\$126.00	<b>\$99.99</b>	Sauce pot with lid			<b>E</b> 40164-200 Steamer insert or		
40162-202 3.8 L	\$158.00	<b>\$124.99</b>	<b>C</b> 40163-240 5.75 L	\$168.00	<b>\$134.99</b>	<b>F</b> 40170-200 Double boiler or		
						<b>G</b> 40167-240 Pasta insert		



## ZWILLING® moves to ceramic non-stick!

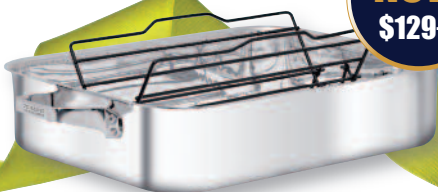
After extensive research, ZWILLING® non-stick fry pans will now incorporate Thermolon™ Granite ceramic coatings. With superior pan construction and a great new non-stick coating, the versatility of a fry pan will test your culinary imagination!



Thermolon™ Granite Frypans	List	<b>Now</b>	Frypans	List	<b>Now</b>
40169-200 8"	\$95.00	<b>\$59.99</b>	40161-200 8"	\$74.00	<b>\$45.99</b>
40169-260 10"	\$126.00	<b>\$79.99</b>	40161-260 10"	\$105.00	<b>\$65.99</b>
40169-300 12"	\$147.00	<b>\$95.99</b>	40161-300 12"	\$126.00	<b>\$79.99</b>

### Roaster

with adjustable non-stick rack



**NOW \$129.99**

40171-400 16" List \$200.00 **Now \$129.99**

### Stir frypan

with lid and half moon insert



40168-000 13" List \$200.00 **Now \$129.99**



www.zwilling.com

# TWIN® Signature

Featuring an ergonomic handle with an embedded TWIN® logo, these knives deliver exceptional value without compromising quality or performance. An excellent choice for the ambitious hobby chef.



30750-802  
Contains:  
4" Paring, 6" Utility, 8" Chef's,  
8" Bread, 9" Sharpening Steel,  
Charcoal Block PLUS  
7" Santoku, Granton Edge  
Set Contents Value \$439.00  
List \$325.00

**NOW**  
\$199.99

**6 pc. set PLUS**  
7" Santoku Knife,  
Granton Edge

List **Now**

30730-083	3"	\$46.00	<b>\$36.99</b>
30720-103	4"	\$40.00	<b>\$31.99</b>
30720-133	5"	\$45.00	<b>\$35.99</b>
30720-163	6"	\$61.00	<b>\$48.99</b>
30720-203	8"	\$67.00	<b>\$53.99</b>
30721-163	6"	\$75.00	<b>\$59.99</b>
30721-203	8"	\$87.00	<b>\$69.99</b>
30729-203	8"	\$93.00	<b>\$74.99</b>
30749-183	7"	\$87.00	<b>\$69.99</b>
30726-203	8"	\$75.00	<b>\$59.99</b>
30744-143	5.5"	\$60.00	<b>\$47.99</b>
30723-183	7"	\$75.00	<b>\$59.99</b>
30795-183	7"	\$100.00	<b>\$79.99</b>

## FLATWARE

All 20 pc sets (service for four) List \$134.00

Nothing dresses up a fine-dining presentation like elegant tableware! From classic to contemporary all 18/10 stainless steel, these patterns reflect a commitment to the full culinary experience!

20 pc. sets also available in Melody 22117, Speed 22136, Provence 22748 and Opus 22770

**NOW**  
\$79.99



Bellasera 22774-320



Jessica 22757-320



Vesca 22566-320



Loft 22565-320

**New!**

**New!**

## KIDS FLATWARE

List \$25.00 **Now \$19.99**

**NOW**  
\$19.99



Bino 07009-210



Friends 07015-210





ZWILLING  
J.A.HENCKELS

## TWIN® Four Star II

Comfortable to hold and an outstanding cutting edge ensure TWIN® Four Star II series remains a universal favourite. A special stainless steel end-cap featuring the TWIN® logo enhances the handle design and adds weight for exceptional balance.



33409-000

Contains:

4" Paring, 6" Utility,  
8" Chef's, 8" Bread,  
9" Sharpening Steel and  
Charcoal Block

Set Contents Value \$565.00

List \$540.00

**NOW**  
**\$399.99**

**6** pc. set

**TRY ME**  
for only  
**\$99.99**

List **Now**

30070-081	3"	\$65.00	<b>\$51.99</b>
30070-101	4"	\$75.00	<b>\$59.99</b>
30070-131	5"	\$99.00	<b>\$79.99</b>
30070-161	6"	\$114.00	<b>\$91.99</b>
30070-201	8"	\$131.00	<b>\$104.99</b>
30070-261	10"	\$158.00	<b>\$126.99</b>
30071-161	6"	\$131.00	<b>\$104.99</b>
30071-201	8"	\$162.00	<b>\$129.99</b>
30087-141	5.5"	\$135.00	<b>\$107.99</b>
30087-181	7"	\$162.00	<b>\$99.99</b>
30076-201	8"	\$125.00	<b>\$99.99</b>
30074-141	5.5"	\$104.00	<b>\$83.99</b>
30073-181	7"	\$114.00	<b>\$91.99</b>
30072-181	7"	\$131.00	<b>\$104.99</b>

## STEAK SETS

Ice-Hardened FRIODUR® Blades



TWIN® Signature

List \$100.00

**Now \$79.99**

30778-202



TWIN®

List \$85.00

**Now \$59.99**

39123-000



TWIN®

(18/10)

List \$85.00

**Now \$59.99**

39135-000



Jessica (18/10)

Not FRIODUR® Ice-Hardened

List \$80.00

**Now \$59.99**

39130-000

**NOW**  
**\$59.99**

## Twin Collection



2 Pc. Cheese Knife Sets

List \$40.00 **Now \$29.99**

Cheese Knife and Serving Board (not shown)

39401-550

Medium-Hard Cheese Knife and Serving Board

39403-550



Cheese Knife 39401-001

Medium-Hard Cheese Knife (not shown) 39403-001

List \$25.00 **Now \$19.99**



Serving Tongs 39429-000

List \$25.00 **Now \$19.99**



**NOW**  
**\$24.99**

TWIN® Bamboo Cutting Board

30772-100 Medium 10" x 14"

List \$48.00 **Now \$24.99**



# TWIN® PROFESSIONAL "S"

A favourite in the professional kitchen TWIN® PROFESSIONAL "S" is the optimal knife choice for those seeking a traditional design. The full bolster, exposed tang and 3-rivet handle design reflect elements of the past while state-of-the-art materials ensure maximum performance.



35624-700

Contains:

- 4" Paring, 5" Bagel, 8" Chef's, 8" Bread, 9" Sharpening Steel, Kitchen Shears and Natural Block

Set Contents Value \$569.00

List \$540.00

**NOW**  
**\$399.99**

**7** pc. set

List **Now**

31020-051	2.75"	\$65.00	<b>\$51.99</b>
31020-081	3"	\$65.00	<b>\$51.99</b>
31020-101	4"	\$75.00	<b>\$59.99</b>
31025-131	5"	\$99.00	<b>\$79.99</b>
31020-161	6"	\$114.00	<b>\$91.99</b>
31020-201	8"	\$131.00	<b>\$104.99</b>
31020-261	10"	\$158.00	<b>\$126.99</b>
31021-161	6"	\$131.00	<b>\$104.99</b>
31021-201	8"	\$162.00	<b>\$129.99</b>
31021-231	9"	\$186.00	<b>\$148.99</b>
31021-261	10"	\$200.00	<b>\$159.99</b>
31120-141	5.5"	\$135.00	<b>\$107.99</b>
31120-181	7"	\$162.00	<b>\$129.99</b>
31026-201	8"	\$125.00	<b>\$99.99</b>
31024-141	5.5"	\$104.00	<b>\$83.99</b>
31030-181	7"	\$114.00	<b>\$91.99</b>
31023-181	7"	\$131.00	<b>\$104.99</b>
TWIN® Gourmet 31624-151	6"	\$100.00	<b>\$79.99</b>

## SHARPENING AND STORAGE

### Magnetic Racks

Aluminum	List	Now
32622-300 11.5"	\$48.00	<b>\$37.99</b>
32622-450 17.5"	\$58.00	<b>\$46.49</b>

Black	List	Now
32621-300 11.5"	\$36.00	<b>\$28.99</b>
32621-450 17.5"	\$48.00	<b>\$37.99</b>

(knives not included)

TWIN® Blocks, 19 Slots  
Charcoal 35100-711  
Natural 35100-911  
List \$87.00 **Now \$69.99**

TWIN® Bamboo In-Drawer  
Knife Storage, 13 slots 35160-010  
List \$75.00 **Now \$54.99**  
(knives not included)

TWIN® Blocks, 10 Slots  
Charcoal 35100-630 Natural -760  
List \$56.00 **Now \$44.99**

**NEW!**

**NOW**  
**\$49.99**



TWIN® Stone Pro WA#250/1000  
List \$75.00 **Now \$49.99** 32505-100  
TWIN® Finishing Stone Pro WA#3000/8000  
List \$137.00 **Now \$109.99** 32505-300



TWINSHARP® Select  
List \$70.00 **Now \$54.99**  
32601-000 (knife not included)

**NOW**  
**\$24.99**



TWINSHARP®  
List \$44.00 **Now \$24.99**  
32591-000

List **Now**

32576-230	9"	\$33.00	<b>\$26.49</b>
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32554-260	10"	\$43.00	<b>\$29.99</b>
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32565-260	10"	\$60.00	<b>\$39.99</b>
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**NOW**  
**\$39.99**





# TWIN® Profection

Advancements in design and manufacturing technology come together for the most comfortable German knife ever! The gently sloping bolster guides your hand for optimal control over the precisely honed cutting edge. Hold it - try it - love it!  
Now a great opportunity to build your own set!



**NOW**  
\$449.99

**New!**

**TRY ME**  
for only  
**\$129.99**

		List	Now
33010-161	6"	\$125.00	<b>\$99.99</b>
33010-201	8"	\$140.00	<b>\$111.99</b>
33015-161	6"	\$150.00	<b>\$119.99</b>
33011-201	8"	\$175.00	<b>\$139.99</b>
33016-201	8"	\$137.00	<b>\$109.99</b>
33018-181	7"	\$175.00	<b>\$129.99</b>
33010-131	5"	\$112.00	<b>\$89.99</b>
33010-101	4"	\$100.00	<b>\$79.99</b>

## A 33054-000

Contains:  
4" Paring, 6" Utility  
8" Chef's, 8" Bread,  
9" Sharpening Steel,  
and Natural Block  
Set Contents Value \$626.00  
List \$600.00

**6** pc. set

**B** TWIN® Profection  
Charcoal Block,  
16 Slots 35126-102  
List \$87.00  
**Now \$39.99**

## TOOLS & GADGETS

Be the envy of your culinary community with an upgrade to premium Tools & Gadgets from ZWILLING J.A. HENCKELS. See in-store for complete assortment.

### SHEARS

**NOW**  
\$19.99



TWIN® L Kitchen Shears  
41370-001  
List \$35.00  
**Now \$19.99**

TWIN® Kitchen Shears  
43967-000  
List \$55.00  
**Now \$43.99**



TWIN® Poultry Shears 42914-001  
List \$63.00 **Now \$49.99**



**SAVE 20%**

on all TWIN® Cuisine  
& TWIN® Pure gadgets.





# Excellence!



Everything

MADE IN  
FRANCE

of Staub enamelled cast iron  
taste as marvelous as the vessels look.



## Tajines 11"

List \$200.00 **Now \$149.99**

Available in    



## Teapot, round 1.15 L

List \$175.00 **Now \$139.99**

Available in     



## Fondue Set

List \$250.00 **Now \$179.99**

Available in  



## Cocottes

\*3.8 L / 9" Round Cocottes

List \$250.00 **Now \$179.99**

4.2 L / 11.5" Oval & 4.6 L / 10" Round Cocottes

List \$300.00 **Now \$229.99**

**\*NOW**  
**\$179.99**



Available in  
7 colours ↘



## Rectangular Terrines

1.45 L / 11.75" x 4.25"

List \$175.00 **Now \$129.99**

Available in  

**New!**



0.7 L / 6" x 4.25"

List \$160.00

**Now \$119.99**

[www.staub.fr](http://www.staub.fr)



# Culinary Ceramics

Complementing Staub's cast iron assortment is a collection of Culinary Ceramic cookware. Manufactured in France from 100% ecological materials, these versatile pieces move effortlessly from freezer to oven to table.



**Pie Dishes** 2 L / 11"  
List \$45.00 **Now \$34.99**



**MINI Pie Dishes (set of 2)** 0.15 L / 5"  
List \$45.00 **Now \$34.99**



**Rectangular Dishes** 2.8 L / 12.5" x 9"  
List \$45.00 **Now \$34.99**



**Oval Dishes** 1.4 L / 10"  
List \$40.00 **Now \$29.99**



**MINI Rectangular Dishes (set of 2)**  
0.25 L / 6" x 4.5"  
List \$45.00 **Now \$34.99**



Ceramics are available in 5 colours



Everything  
MADE IN  
FRANCE

The Gourmet Guide recommends these fine retailers:

Offer Expires December 31, 2011

\* 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. 99000-520 Printed in Canada.