H-11

MB8

Butcher's Board (30cm x 40cm x 5cm) Large Guminoki wood chopping board Also available in Beech wood (CB1)

- Whetstone, 800 Grit (18cm x 5.1cm x 1.9cm) For normal use We recommend using with the sharpening guide rail (STG)
- H-10 Japanese Hatsuru Herbs Scissors With a 12cm blade, these are ideal for cutting herbs and any fiddly kitchen jobs
 - Step-by-Step Knifeblock, Design by Georg Draser (44cm x 20.5cm x 10cm) Basic 5 piece knife block with magnets, holds knives with blade length up to 29cm and blade width 5cm. Can be used for 4 knives and a sharpening rod. The Block is expandable with the MB9 module.

MB9

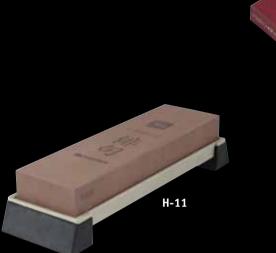
SB-1

MB9 Module for MB8

- Sushi Board (21cm x 15cm) In Guminoki wood, for serving sushi Also available in Beech wood (SB1/B)
- ST-G Stainless Steel Sharpening Guide Rail 2 Piece Set To help get the correct sharpening angle









H-10





MADE WITH PASSION

Authorized dealer:

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大魯

CHROMA HAIKU - The authentic Japanese kitchen knives with the falcon

The art of sword forging is an old Japanese tradition. Today CHROMA HAIKU knives are produced in small Japanese knife factories, using only the most highest quality steels.

CHROMA HAIKU knives are extremely sharp and hold their sharpness for longer than most knives.

CHROMA HAIKU - THE Japanese knife with a Honoki wood handle.

CHROMA HAIKU knives are used by the winners of Bocuse d'or Mr. Serge Viera (2005) and Mr. Fabrice Desvignes (2007).

What does HAIKU mean?

HAIKU is one of the most important forms of Japanese poetry. Dating back to the 16th century, it is a three line, seventeen syllable verse. Some of the most poignant Haiku verses visualise a snap-shot of every day life, described in such a way as to give the reader a completely new experience.

The sun in the eye of the falcon which returns to my hand Tairo





Paring Knife For vegetables	H-01 8 cm
Utility Knife For small fruit and vegetables	H-02 12 cm
Chef Knife For meat and vegetables	H-03 13 cm
DEBA-Knife Typical Japanese knife for vegetables and meat	H-04 16,5 cm
Santoku-Knife For the three essentials: fish, meat and vegetables	H-05 18 cm
Chef Knife The perfect all round knife	H-06 20 cm
Sashimi-Knife Specifically for filleting fish	H-07 21 cm
Bread Knife For all types of bread	H-08 25 cm
Carving Knife For carving the roast	H-09 27 cm
	H-12 7 cm
	H-13 10 cm
	H-14 15 cm
	H-15 20 cm
	H-16 18 cm

H-17 14 cm