



Featured: Kai PRO Chef's 6"



**NSF
CERTIFIED**
For use in professional kitchens

**HIGH-CARBON
JAPANESE AUS6M
STAINLESS STEEL**
For commercial, pro-level performance;
grazed finish adds beauty, enhances corrosion resistance

KAI PRO

PRO PERFORMANCE, OUTSTANDING LOOKS

Kai PRO brings professional-level performance to any kitchen. NSF Certified for use in professional kitchens, Kai PRO cutlery offers a razor-sharp edge, comfortable grip, and precision handling. Kai PRO blades are made of Japanese AUS6M stainless steel, hand sharpened and finished to a 16° cutting edge on each side. This high-carbon steel offers excellent corrosion resistance, holds its edge well, then re-sharpens easily when needed. The beautiful hammered blade finish reduces drag and helps food release from the blade. Full-tang construction and a riveted POM handle ensure Kai PRO cutlery will provide a lifetime of pro-level performance.



HT7068
3.5"
PARING



HT7069
5"
ASIAN
MULTI-PREP



HT7084
6"
UTILITY



HT7072
6"
CHEF'S

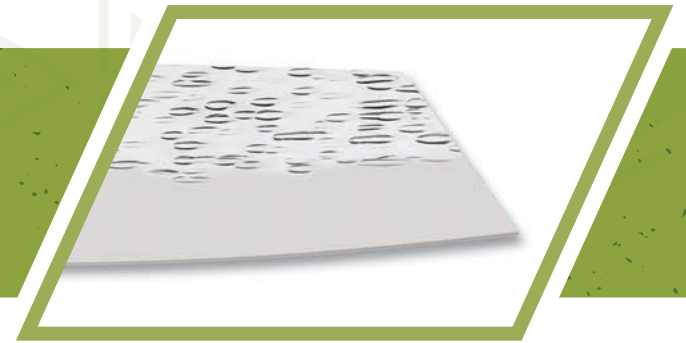
FEATURES & BENEFITS



JAPANESE AUS6M STEEL FOR SOLID EDGE RETENTION;
16° CUTTING ANGLE EACH SIDE, HAND SHARPENED
AND FINISHED



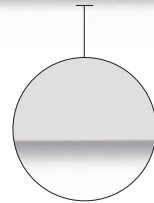
DURABLE, RIVETED POM HANDLE;
FULL-TANG CONSTRUCTION
ADDS STRENGTH



HAMMERED FINISH HELPS WITH FOOD RELEASE;
GRAZED FINISH ADDS BEAUTY, ENHANCES
CORROSION RESISTANCE



HT7081
6"
FLEXIBLE
FILLET



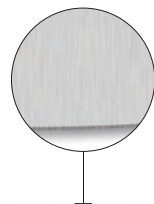
HIGH-CARBON GERMAN
DIN1.4116 BLADE STEEL IS
SPECIALLY HEAT-TREATED FOR
FLEXIBILITY & TOUGHNESS



HT7064
7"
SANTOKU



HT7070
6.5"
BONING/
FILLET



HIGH-CARBON GERMAN
DIN1.4116 BLADE STEEL IS
A THICKER HEAVIER BLADE
STOCK SUITABLE FOR
PROCESSING MEAT



HT7077
7"
ASIAN UTILITY



NEW!
HT7067
7"
CLEAVER

► See page 2 for
more details.



HT7066
8"
CHEF'S



HTS0370
3 PC SET
3.5" PARING, 6" UTILITY, 8" CHEFS

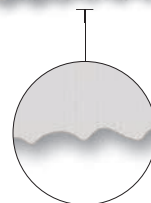


NEW!
HTS0799
7 PC CULINARY STUDENT SET
3.5" PARING, 6" UTILITY,
6.5" BONING FILLET, 8" CHEFS,
9" BREAD, COMBINATION HONING STEEL,
5 BLADE GUARDS, 8-SLOT KNIFE ROLL

► See page 3 for more details.



HT7062
9"
BREAD



PUSH-PULL SERRATIONS
FOR MAXIMUM
CUTTING EFFICIENCY



HT7078
10"
CHEF'S



HT7074
12"
SLICING/
BRISKET

THE PROFESSIONAL CHOICE

Safety & Quality
are Built-In

NSF Certified

Kai PRO has been certified for use in commercial kitchens by NSF International.



The NSF develops health standards and certification programs that help maintain the very highest levels of food safety.

Health departments, restaurant buyers, and specifiers worldwide trust NSF Certification. They know that to receive the NSF seal, products that will be used in the handling of food must meet strict standards for safety and quality.

Quality Guaranteed

From the very beginning, both safety and quality have always been top concerns for Kai. The handsome Kai PRO line is no exception to this legacy.

Kai PRO quality extends far beyond these knives' substantial "look and feel." We work with independent laboratories to thoroughly evaluate our knives—ensuring that the sharpness, hardness, and even the microstructure of the steel in the blades are what they should be. Furthermore, we back this quality promise with a **Limited Lifetime Warranty and Free Lifetime Sharpening.**

NSF Certification and Kai's own high quality standards make Kai PRO a top choice for anyone working in the commercial food industry—as well as for home cooks concerned with the health and safety of themselves and their families.

