

# Chroma Kitchen Knives

Type 301 - Design by F.A. Porsche

CHROMA knives are ideal for the home or professional chef alike. The "Type 301" series designed by F.A. Porsche together with Chef, Jrg Wrther, is constructed of 18/10 stainless steel, and the blade is made of the finest quality Japanese Type 301 steel. CHROMA Type 301 knives feature a sleek, modern design with seamless perfection and hygienic transition from blade to handle unlike any other. A metal "pearl" clearly demarcates the end of the handle, for better control when cutting.

A very unique knife design, starting out like a regular handle (at the heel of the blade), it moves away towards the end then flattens out, and this part sits perfectly in the palm of the hand. The result is a knife that is remarkably easy to use, as well as comfortable and stable to hold. A special grinding method is used, so the knife stays sharp longer and is easier to maintain.

CHROMA Type 301 knives are also great gifts, the gift-boxed sets are beautiful

hard cases with a black textured finish outside, and the knives are secured inside with fitted hard foam inserts. The whole thing is then packed off in a coloured slip-case.

Sharpening whetstones and knife storage blocks are also available.

A number of well-known professional gourmet chefs use CHROMA in their kitchens: I love these knives

- Chef Wolfgang Puck

Great

knives - Chef Nigella Lawson

Priced from \$89.95-\$219.95 r.r.p

For stockist

information please contact ZEN Imports at [www.zenimports.com.au](http://www.zenimports.com.au)

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