

2009



INNOVATION & TRADITION

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www.kanetsune.co

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● **VG-10 Stainless Damascus 17 Layers, Yanagiba & Usu-Deba**

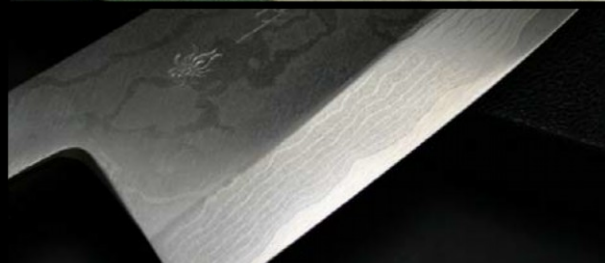


■ **KC-431**

■ **KC-432**

■ **KC-433**

- **KC-431 Yanagiba 270mm**
- **KC-432 Yanagiba 240mm**
- **KC-433 Yanagiba 210mm**



■ **KC-443 Usu-Deba 120mm**



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"HONYAKI" is the king of Japanese style

This is one of traditional Japanese knife forging methods.

The knife called "Honyaki knife" the one forged from one single high carbon steel. The blade is much harder than other "Honkasumi knife" (laminated blade, or the one made out of two steel materials.) so the sharpness of Honyaki knife is the longest lasting of all Japanese blades and they are extremely difficult to forge, requiring a high level of skill and experience.

Kanetsune has introduced new Japanese style Yanagiba hocho knives. (they are all single-beveled and designed for right hand use.) Unlike other Yanagiba hocho knives, they are the ones that have the sword-shape tip that might make knife enthusiasts think of traditional Japanese Samurai swords.

There are two versions of **Sword point Yanagiba Hocho** available. One version is made by the forging method called **Honyaki** and the other is done by **Honkasumi**. The bolster is made from a real buffalo horn, shaped into traditional octagonal shape and D shape.

■KC-451

Blade : White steel Honyaki
Handle : Octagonal Ebony wood
Water Buffalo Horn
(Saya is not included.)

■KC-661

Ebony Saya for KC-561 / 571
(Sword Point Yanagiba 330mm)

■KC-671

Magnolia Saya for KC-561 / 571
(Sword Point Yanagiba 330mm)

■KC-662

Ebony Saya for KC-451 / 562 / 572
(Sword Point Yanagiba 300mm)

■KC-672

Magnolia Saya for KC-451 / 562 / 572
(Sword Point Yanagiba 300mm)

■KC-663

Ebony Saya for KC-563 / 573
(Sword Point Yanagiba 270mm)

■KC-673

Magnolia Saya for KC-563 / 573
(Sword Point Yanagiba 270mm)

●VG-10 Stainless Sword Point Yanagiba Hocho / Octagonal Magnolia



- KC-571 330mm
- KC-572 300mm
- KC-573 270mm



Blade : VG-10 Stainless, Honkasumi
Handle : Magnolia / Water Buffalo Horn, Octagonal
(Saya is not included.)

●Honkasumi, White Steel Sword Point Yanagiba Hocho / Magnolia

本霞

Honkasumi

The knife blade is forged from two kinds of steel. (by joining the soft Jigane to the harder hagane.) like samurai swords, the steel forming the blade's edge and the iron forming the blade's body and spine.



White steel is refined carbon steel that does not contain any ingredients and can be used for making high-grade Hocho (Japanese kitchen knives), hatchets, axes, sickles and chisels.

- KC-561 330mm
- KC-562 300mm
- KC-563 270mm

Blade : White steel, Honkasumi

Handle : Magnolia / Water Buffalo Horn, D shaped
(Saya is not included.)



•AUS-10 Stainless Blade with Black Plywood Handle series

Japanese made stainless steel produced by Aichi foundry. **AUS-10** has roughly the same carbon content as 440C but with slightly less chromium therefore it should be a bit less rust resistant but tougher than 440C.



Blade : AUS-10 Stainless

Handle : Black Plywood / Stainless bolster



- KC-111 Gyutou 300mm
- KC-112 Gyutou 270mm
- KC-113 Gyutou 240mm
- KC-114 Gyutou 210mm
- KC-115 Santoku 180mm
- KC-116 Petty 150mm
- KC-117 Petty 120mm
- KC-118 Paring 80mm (No Image)



Japanese made stainless steel produced by Aichi foundry. **AUS-10** has roughly the same carbon content as 440C but with slightly less chromium therefore it should be a bit less rust resistant but tougher than 440C.



Blade : AUS-10 Stainless
Handle : Dark Blue Plastic / Stainless bolster



- KC-211 Gyutou 300mm
- KC-212 Gyutou 270mm
- KC-213 Gyutou 240mm
- KC-214 Gyutou 210mm
- KC-215 Santoku 180mm
- KC-216 Petty 150mm
- KC-217 Petty 120mm
- KC-218 Paring 80mm (No Image)



●Aogami (Blue steel) Blade series

Aogami (Blue steel) is made by adding chromium and tungsten to Shirogami (White Steel) that makes the material more durable and provides corrosion resistance and mostly used for making high-grade Hocho (kitchen knives) and outdoor knives.

KC-122

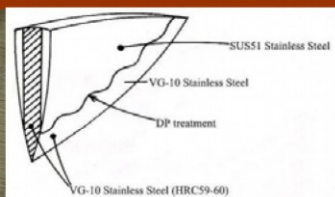
KC-123

KC-124

- KC-122 Gyutou 210mm
- KC-123 Santoku 165mm
- KC-124 Petty 150mm

●Meisho Kanetsune VG-10 Stainless Warikomi(="Sanmai")series

The construction of the blade is so called "Sanmai" which means "three layers" in English. The core material of the blade is VG-10 stainless steel, which is used in most of world famous Spyderco brand folders that are also made in Seki, Japan.



Blade : VG-10 Stainless, Sanmai

Handle : Black Plywood / Stainless bolster

- KC-141 Kengata 180mm
- KC-142 Santoku 165mm
- KC-143 Usuba 165mm

■ KC-141

■ KC-142

■ KC-143

■ KC-133 Super Gold II powdered Stainless steel blade

Super Gold II is a premium Japanese powder metal steel developed by Takefu special steel that creates the razor sharp edge, and can be hardened into a range of RC 62 on the Rockwell Hardness scale translating into superlative sharpness, wear resistance and the ability to maintain very sharp edge. The steel contains 1.45% of carbon and 16% of chromium that offers high corrosion resistance.

Kanetsune offers a laminated blade for their kitchen knife lines with Super Gold II powdered steel in the interior and exterior of the lamination is soft stainless steel that provides toughness to the core steel portion of the blade.



●New Additional Models to KC-100 VG-10 Stainless Damascus series

The blade is comprised of **33 layers of Damascus steel**, containing high quality materials such as cobalt and nickel. The core of the blade is **VG-10 Stainless Steel**.

The blade has a Rockwell Hardness-c rating(HRC) of 60 or higher, and has been treated for sub-zero temperature use. This blade is extremely sharp.

■ KC-107 Gyutou 270mm

■ KC-108 Sujihiki 270mm

■ KC-106 Paring 80mm



● Saya for KC-100 / 200

■KC-611

for KC-101 / 201 (Gyutou)

■KC-612

for KC-102 / 202 (Gyuto 210mm)

■KC-613

for KC-103 / 203 (Santoku 180mm)

■KC-614

for KC-104 / 204 (Petty 150mm)

■KC-615

for KC-105 (Petty 120mm)

● Saya for KC-400 series

■KC-616

for KC-401 (Yanagiba 270mm)

■KC-617

for KC-402 (Yanagiba 240mm)

■KC-618

for KC-403 (Yanagiba 210mm)

■KC-619

for KC-411 (Deba 210mm)

■KC-620

for KC-412 (Deba 165mm)

■KC-621

for KC-413 (Deba 120mm)

■KC-622

for KC-421 (Usuba 165mm)

● Saya for KC-500 series

■KC-626

for KC-501 (Yanagiba 270mm)

■KC-627

for KC-502 (Yanagiba 240mm)

■KC-628

for KC-503 (Yanagiba 210mm)

■KC-629

for KC-511 (Deba 210mm)

■KC-630

for KC-512 (Deba 165mm)

■KC-631

for KC-513 (Deba 120mm)

■KC-632

for KC-521 (Usuba 165mm)

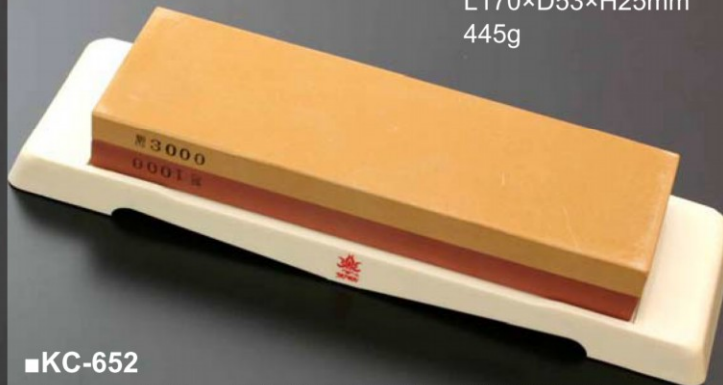


●Ceramic Water Sharpening Stones with non-skid mount



■KC-651

Coarse & Medium Grit (#120 Grit & #1000)



■KC-652

Medium & Fine Grit (#1000 Grit & #3000 Grit)

STONE SIZE
L170×D53×H25mm
445g

●Natural WhetStones with non-skid mount



■KC-653

Coarse (#500)



■KC-654

Fine (#1000)

STONE SIZE
L180×D60×H30mm
800g



(image)



SIZE : W24-H15.5-D8.7cm
WEIGHT : 380g
MATERIAL : MDF

■KB-301 KNIFE STAND



(image)



SIZE : W38-H30-D17cm
WEIGHT : 1.65kg
MATERIAL : MAGNET & MDF

■KC-601 MAGNET STAND