



FROM JAPAN
SINCE 1984



**CERAMIC KNIVES
& KITCHEN TOOLS**

Our success is built on offering innovative, unique products for the consumer who aspires to live a healthier lifestyle and, in parallel, responsibly contribute to society's well-being. Our company motto, " Respect the Divine and Love People," guides us to work fairly and honorably, respecting people, our work, our Company, and our global community.

As one of the first companies to develop and market the zirconia ceramic knife in 1984, Kyocera has since generated 43 patents for its ceramic knife technology, making it the leading innovator for ceramic knives and kitchen tools in the cutlery industry. The Company's first ceramic knife debuted successfully at the International Traditional Craft Fair in Kyoto.

The Company has a longstanding history of award-winning environmental programs. It is listed on The Wall Street Journal's latest " The World's 100 Most Sustainably Managed Companies" list and strives to develop products that help reduce its collective carbon footprint.

敬天愛人

Respect the Divine and Love People
(Kyocera Corporate Motto)



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KYOTO CERAMICS

SUSTAINABLE INNOVATION

Kyocera was founded in 1959 in Kyoto, Japan as a small suburban workshop and today, is a highly diversified global enterprise with over 83,000 employees .

Developing innovative ceramic tools for the home has been important to Kyocera since the division's inception in 1984. The Company's drive to make high-quality products for the betterment of society reflects the philosophy of its founder, Dr. Kazuo Inamori, and his lifelong belief that "people have no higher calling than to strive for the greater good of humankind and society."

All of Kyocera's ceramic blades are manufactured in a Sendai, Japan factory that uses solar power to offset energy consumption and reduce carbon emissions. Kyocera's commitment to innovation has resulted in more than 24,000 active patents and pending applications worldwide that include more than 2,000 active patents and pending applications in energy-related technologies such as high-quality solar, power storage, fuel cells, new AI-powered technology solutions for Virtual Power Plants, and efficient renewable energy management.

New in 2023, Kyocera will introduce globally, a fresh new, colorful no-plastic retail package that emphasizes whole-food cooking and the key benefits of using ceramic knives for easy meal preparation.





inlay made from
recyclable carton
instead of plastic
blister



ADVANCED CERAMICS BENEFITS

Kyocera's high technology and quality standards produce ceramic cutlery with a timeless aesthetic and cutting precision. The unique properties of ceramic encourage healthy cooking. The beveled cutting edge blade offers precise cuts, the material's extreme hardness ensures long-lasting edge retention, and they are amazingly light, flexible, and corrosion-free; ideal tools for whole food meal prep.



Extremely sharp
Extremadamente afilado
La finesse du tranchant



Very long cutting edge retention
Retención de filo
Une excellente tenue de coupe



Handsharpened, finely honed blade made of zirconia ceramic
Hojas de cerámica con filos de corte pulidos a mano
Lame très affûtée en céramique de zircon, aiguisé à la main



Thorough quality control
Garantía de calidad
Contrôle qualité renforcé



Non-corrosive
No corrosivo
Sains, naturels & anticorrosion



Lightweight
Ligero y bien equilibrado
Une extrême légèreté



Easy handling
Fácil de manejar
Manipulation facile



HEALTHY COOKING
with ceramics

CARE AND USE

To ensure many years of pleasure from Kyocera high-quality knives, please follow these guidelines:

- Ceramic knives are easy to clean and are best washed by hand.
- Extreme temperatures can warp or damage kitchen knife handles.
- Ensure that the blades are protected when stored to avoid damage.
- Use wood-based cutting boards.
- Do not use ceramic knives to chop, debone, or cut frozen food.
- Do not twist or torque the knife blade.
- Do not let the blade fall on a hard surface.
- For safety, store all kitchen knives in a knife block or sheaths.

For further details visit:

<https://cutlery.kyocera.com/care-and-use-guidelines>



RESHARPENING

Kyocera ceramic knives retain their exceptional sharpness for an extremely long time when used properly. Should you see microchips on the cutting edge over time, the knives can be easily resharpened with special diamond grinding wheels. Kyocera offers a manual or electric diamond wheel sharpener for at-home maintenance or take advantage of our authorized Kyocera resharpening service to get an expert result.

For further details visit:

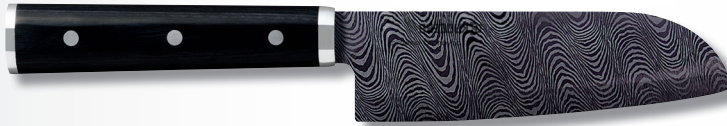
<https://cutlery.kyocera.com/sharpening-service>



123119
KTN-180 HIP
7" Chef's Knife



123118
KTN-160 HIP
6" Chef's
Santoku Knife



123117
KTN-140 HIP
5.5" Santoku Knife



123116
KTN-110 HIP
4.5" Utility Knife



123115
KTN-075 HIP
3" Paring Knife

PROFESSIONAL

Premier Elite Series

Inspired by Japanese Zen Gardens Kyocera's Premier Elite Series features our finest hot-isostatic pressed (HIP) ceramic blade for superior strength and sharpness. Featuring a distinctive etched design on the blade reminiscent of a traditional Japanese Zen sand garden. The flat-sided oval pakkawood handle design is inspired by the shape of a Koban, an old Japanese gold coin and is joined to the blade with stainless steel rivets and a bolster.

Inspirado por los Jardines Zen La serie "Premier Elite" de Kyocera presenta nuestra mejor cuchilla de cerámica prensada isostáticamente en caliente para mayor resistencia y filo. La cuchilla presenta un grabado distintivo que evoca los jardines tradicionales Zen de Japón. El diseño ovalado con costados planos del mango en madera de pakka está inspirado en la forma de un Koban, antigua moneda de oro japonesa, se une a la cuchilla con remaches de acero inoxidable y un refuerzo.

Inspirée des Jardins Zen Japonais La série "Premier Elite" de Kyocera présente une lame en céramique réalisée par formage isostatique à chaud pour une résistance et une netteté supérieures. Doté d'un motif distinctif gravé sur la lame qui rappelle les jardins de sable zen traditionnels. Le manche ovale à côtés plats en bois de pakka est inspiré de la forme d'un koban, ancienne pièce de monnaie en or japonaise. Le couteau est relié à la lame par des rivets en acier inoxydable et un renfort.





121980
LTD-180 BK
7" Chef's Knife



121979
LTD-161NBK
6" Nakiri
Vegetable Cleaver



121978
LTD-160 BK
6" Chef's
Santoku Knife



121977
LTD-140 BK
5.5" Santoku Knife



121976
LTD-130 BK
5" Slicing Knife



TRADITIONAL

Limited Series

Traditional Quality And Beauty

Enjoy the beauty of Kyocera's award-winning Limited Series, hand-crafted by expert artisans in Seki, Japan. The pakkawood handles have a stainless steel riveted bolster with ceramic blades made from Kyocera's very own proprietary zirconia material produced in Japan for exceptional quality and beauty.

Calidad Y Belleza Tradicional

Disfruta de la belleza de la serie limitada de Kyocera, hecha a mano por expertos artesanos en Seki, Japón. Los mangos de madera de pakka tienen un refuerzo con remache de acero inoxidable. Las cuchillas de cerámica hechas a partir del material patentado de Kyocera a base de circonia, producidas en Japón para asegurar su calidad y belleza excepcionales.

Qualité Traditionnelle Et Beauté

Profitez de la beauté de la série limitée de Kyocera, fabriquée à la main par des artisans experts à Seki, au Japon. Les poignées en bois de pakka ont un renfort et rivet en acier inoxydable. Les lames en céramique fabriquées à partir du matériau exclusif de Kyocera, à base de zircone, produites au Japon pour assurer une qualité et une beauté exceptionnelles.

2014 Red Dot International Design
Award Recipient



123110
ZK-180 BK
7" Chef's Knife



123089
ZK-160 BK
6" Chef's
Santoku Knife



123088
ZK-140 BK
5.5" Santoku Knife



123087
ZK-130 BK
5" Slicing Knife



123086
ZK-110 BK
4.5" Utility Knife



134252
ZK-075 BK
3" Paring Knife

2-Piece INNOVATION Knife Set



123262
ZK-2PC-BK
6" Chef's Santoku Knife (ZK-160 BK)
+ 4.5" Utility Knife (ZK-110 BK) placed in a
Kyocera embossed black gift box

MODERN

INNOVATIONblack®

Patented Technology

Features a proprietary zirconia fusion that KYOCERA inventors developed for optimal cutting performance while enhancing the durability 2x more than the original blades. An extremely sharp, ultra long-lasting edge combined with an ergonomic uniquely designed soft-grip handle, this tool will give any cook or chef precise cutting control. A well-balanced, lightweight truly advanced ceramic kitchen knife that will never rust or react to acidic foods for pure and simple meal prep.

Tecnología Patentada

La tecnología japonesa presenta una fusión de circonio patentada que los inventores de KYOCERA desarrollaron para tener un rendimiento de corte óptimo al tiempo que aumenta su durabilidad 2 veces más que las cuchillas originales. Un borde extremadamente afilado y ultra duradero combinado con un mango suave, de agarre ergonómico y de diseño único, esta herramienta le dará a cualquier cocinero o chef un control de corte preciso. Un cuchillo de cocina de cerámica verdaderamente avanzado, liviano y bien equilibrado que nunca se oxidará ni reaccionará a los alimentos ácidos. Ideal para preparar comidas sanas.

Technologie Brevetée

La technologie japonaise offre une fusion brevetée de zircone que les inventeurs de KYOCERA ont développée pour obtenir des performances de coupe optimales tout en augmentant la durabilité 2x plus que les lames originales. Une lame extrêmement afûtée et très durable. Associée à une poignée à la conception ergonomique, cet outil donnera à tout cuisinier ou chef une maîtrise de la coupe précise. Un couteau de cuisine en céramique vraiment bien équilibré et léger qui ne rouillera jamais et ne réagira jamais aux aliments acides pour une préparation de repas pure et simple.



PATENT US #10,118,302 B2, JP # 6,151,878 B2
CN # 107,405,775 B, EP # 3,254,812 B1

Micro-Serrated Steak Knife Sets

The 4.5" micro-serrated steak knife set is packaged in a black Kyocera gold embossed gift box with a protective sleeve. Gift box dimensions are 11.2 x 6.3 x 0.9 in



126243 White/Black
SK-4PC WHBK
Polypropylene black handle
with white zirconia blade



126245 Black/Black
SK-4PC BKBK
Polypropylene black handle
with black zirconia blade



126244 White/white
SK-4PC WHWH
Polypropylene white handle
with white zirconia blade



Bio Series

The ergonomic handle is made from organic plastic obtained from sugar cane which reduces usage of fossil fuel derived plastic. Ecologically friendly high-tech kitchen knife for the sustainably-conscious consumer.



135964
FK-140 WH-BK BIO
5.5" Santoku Knife



135963
FK-110WH-BK BIO
4.5" Utility Knife



135962
FK-075 WH-BK BIO
3" Paring Knife





122098
FK-200 WH-BK
8" Professional
Chef's Knife



121950
FK-181 WH-BK
7" Bread Knife



121949
FK-180 WH
7" Chef's Knife



121946
FK-160 WH
6" Chef's Santoku Knife



121944
FK-150 NWH
6" Nakiri Vegetable
Cleaver



121925
FK-140 WH-BK
5.5" Santoku Knife

- 121924 - SE-Pink
- 121926 - BU Blue
- 121927 - GR Green
- 121928 - OR Orange
- 121930 - RD Red
- 121931 - WH White
- 121932 - YL Yellow



PREP BASICS

Revolution Series

Essentials

A great introduction to ceramic knives, this series provide the essential cutting tools for meal preparation. The simple, rounded handle makes this knife comfortable and easy to hold and is available in several colors to match any kitchen. With this series, our basic ceramic blade is available in black or white and in several shapes and sizes for all types of cutting tasks or needs.

Esenciales

Una excelente introducción a los cuchillos de cerámica, esta serie provee lo necesario en utensilios de corte para la preparación de cualquier comida. El mango simple, de forma redonda hace de este cuchillo un utensilio cómodo y fácil de utilizar. Está disponible en diferentes colores para combinar con cualquier cocina. Dentro de esta serie, la cuchilla básica de cerámica está disponible en negro o blanco y en diferentes formas y tamaños para cualquier necesidad y tarea de corte.

L'essentiel

Une excellente introduction aux couteaux en céramique, il est l'ustensile essentiel qu'on devrait trouver dans toutes les cuisines. Grâce au design rond de son manche, simple et ergonomique, il est facile à utiliser. Dans cette série, la lame en céramique est disponible en noir ou blanc et avec des différents formes et tailles pour s'adapter aux besoins de coupage. Les manches de couleurs différentes se marient parfaitement à la blancheur des lames en céramique.





121922
FK-130 WH
5" Slicing Knife



121920
FK-125 NWH
5" Tomato Knife



121918
FK-115 WH-BK
4.5" Mini Santoku Knife



121905
FK-110 WH-BK
4.5" Utility Knife

- 123174 - SE Pink
- 121906 - BU Blue
- 121907 - GR Green
- 121908 - OR Orange
- 121909 - RD Red
- 121910 - WH White
- 121911 - YL Yellow



121896
FK-075 WH-BK White/Black
3" Paring Knife

- 123175 - SE Pink
- 121897 - BU Blue
- 121898 - GR Green
- 121899 - OR Orange
- 121900 - RD Red
- 121901 - WH White
- 121902 - YL Yellow



Revolution Kitchen Knife Sets

3-Piece Knife Set



123221

FK-3PC-WHBK

5.5" Santoku Knife (FK-140)
+ 4.5" Utility Knife (FK-110)
+ 3" Paring Knife (FK-075)

123226 - RD Red

123222 - BU Blue

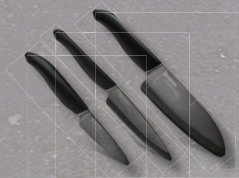
123223 - GR Green

123225 - OR Orange

125254 - BK Black

123227 - WH White

123224 - YL Yellow



2-Piece Gift Set



121954

FK-2PC-WH3

5.5" Santoku Knife (FK-140-WH)
+ 3" Paring Knife (FK-075-WH)
black gift box

2-Piece Gift Set



121951

FK-2PC-BK

5.5" Santoku Knife (FK-140-BK)
+ 3" Paring Knife (FK-075 BK)
black gift box



122450
FK-200 BK-BK
8" Professional Chef's Knife



122389
FK-181 BK-BK
7" Bread Knife



121948
FK-180 BK
7" Chef's Knife



121945
FK-160 BK
6" Chef's Santoku Knife



121943
FK-150 NBK
6" Nakiri Vegetable Cleaver



121923
FK-140 BK
5.5" Santoku Knife

PREP BASICS

Revolution Black Series



121921
FK-130 BK
 5" Slicing Knife



121919
FK-125 NBK
 5" Tomato Knife



122388
FK-115 BK-BK
 4.5" Mini Santoku Knife



121904
FK-110 BK
 4.5" Utility Knife



121895
FK-075 BK
 3" Paring Knife

4- Piece Knife Set



123282
FK-4PC-SET-BKBK-2
Includes
 5.5" Santoku (**FK-140 BK**)
 + 5" Slicing Knife (**FK-130 BK**)
 + 4.5" Utility Knife (**FK-110 BK**)
 + 3" Paring Knife (**FK-075 BK**)

INNOVATIONblack® Kitchen Knife Sets



123289

ZK-4PC-BK

4-Piece Knife Set Only
 7" Chef's Knife (ZK-180)
 +5.5" Santoku Knife (ZK-140)
 +5" Slicing Knife (ZK-130)
 +4.5" Utility Knife (ZK-110)

5-Piece Black Universal Knife Block Set



123293

KB5PC-ZKBK-BK-U-BK

Includes:
 4 knives shown above
 + Soft Touch Black
 Universal Storage
 Block (KB-U-BK)

5-Piece Stainless Universal Knife Block Set



125012

KB5PC-ZKBK-BK-U-SS

Includes:
 4 knives shown above
 + Stainless Steel
 Universal Storage
 Block (KB-U-SS)

Revolution Knife Block Sets

Kyocera's 5-piece kitchen knife set comes with four essential knives plus storage. The easy-to-clean block design safely stores and protects Kyocera cutlery for easy countertop access. Packaged as two components within a retail full-color box.

5-Piece White/Black Knife Block Set



123295

KB5PC-FKWHBK-U-BK

Includes: Santoku Knife (FK-140) + Slicing Knife (FK-130) + Utility Knife (FK-110) + Paring Knife (FK-075) + Black Knife Block (KB-U-BK)

5-Piece Black Knife Block Set



123294

KB5PC-FKBK BK-U-BK

Includes: Santoku Knife (FK-140) + Slicing Knife (FK-130) + Utility Knife (FK-110) + Paring Knife (FK-075) + Black Knife Block (KB-U-BK)

5-Piece White/Black Knife Block Set



125014

KB5PC-FKWHBK-U-SS

Includes: Santoku Knife (FK-140) + Slicing Knife (FK-130) + Utility Knife (FK-110) + Paring Knife (FK-075) + Stainless Knife Block (KB-U-SS)

5-Piece Black Knife Block Set



125013

KB5PC-FKBK BK-U-SS

Includes: Santoku Knife (FK-140) + Slicing Knife (FK-130) + Utility Knife (FK-110) + Paring Knife (FK-075) + Stainless Knife Block (KB-U-SS)

Ceramic Knife and Peeler Sets

Slice & Peel Set



121935

FK140CP10NBK

5.5" Santoku Knife (FK-140)

+ Horizontal Ceramic Peeler (CP-10)

121936 - BU Blue

121937 - GR Green

121938 - OR Orange

121939 - RD Red

121940 - SE Pink

121941 - WH White

121942 - YL Yellow



Slice & Peel Set



121912

FK110CP10NBK

4.5" Utility Knife (FK-110)

+ Horizontal Ceramic Peeler (CP-10)

121913 - GR Green

121914 - RD



Ceramic Peelers



122266

CP-11 BK

Double-edged Vertical Peeler

122267 - GR Green

122268 - RD Red

Double-edged
blade

121868

CP-10 NBK

Horizontal Y-Peeler

121870 - NBU Blue

121871 - NGR Green

121872 - NOR Orange

121873 - NRD Red

123176 - NSE Pink

121869 - NWH White

121874 - NYL Yellow



135956

CP-15 BK

Soft-Touch Peeler

Horizontal peeler with angled blade,
eye-corners and soft-touch handleSOFT-
TOUCH

Non-corrosive



Extremely sharp



Dishwasher-safe

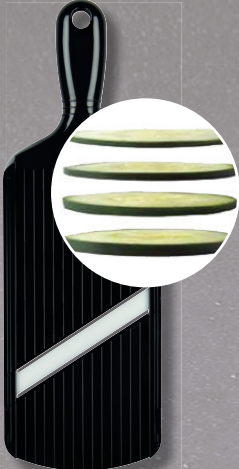
Slicers and Graters

Kyocera's mandoline slicers are the easiest, most convenient tools in the kitchen for any repetitive slicing, shredding or julienne task. The ceramic, ultra-sharp blade is built-in to the body so there is no setup. With the body's corner notches, you can securely slice over bowls or storage container. Handguard included with all slicers.



121879
CSN-152 NBK
Double-edged
Twice as fast
Mandoline
Slicer

121873 - NRD Red



121885
CSN-202 BK
Adjustable Mandoline Slicer
4 different cut thicknesses

121886 - RD Red



121882
CSN-182S NBK
Julienne Slicer

121884 - NRD Red



135957
CSN-252 BK EXP
Soft-Touch
Adjustable Mandoline Slicer
4 different cut thicknesses

**SOFT-TOUCH
HANDLE**



121887
CSN-402 BK
Adjustable Wide Slicer
4 different cut thicknesses for
professional use



Slice & Grate Set

Non-slip
rubber base

122287

CSN-550

Adjustable Mandoline Slicer (CSN-202 BK)
+ Julienne Slicer (CSN-182S NRD) + Grater
+ Handguard & Transparent Storage Container



121892

CY-10

3.5-inch Ginger & Spice Grater
non-slip rubber base



121852

CD-18

6.5-inch Fruit & Vegetable Grater
pour spout and cleaning brush



125771

CSL-07 WH-BK

Multi-purpose scissors with non-corrosive,
non-conductive 2.7 inch ceramic blades for
kitchen, home and garden cutting tasks

Coffee, Tea, Spice Grinders and Mills

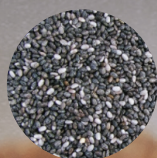
All mills contain an adjustable non-corrosive ceramic grinding mechanism for herbs, spices, wet salts, dried tea leaves and coffee for the freshest grind results.



Flaxseed



Quinoa



Chia seed



Sesame

COMING SOON!

CM-20C-SF
Seed Mill

Polypropylene resin and glass body
5-ounce capacity



122286 **CM-15 NWH**122285 **CM-15 NBK**

Classic Salt and Pepper Ceramic Mills
Polypropylene resin/glass body,
3-ounce capacity



123199
CM-30 SS
Ceramic Spice Mill
Stainless Steel and
glass body
5-ounce capacity



122990
CM-20C BK
Ceramic Spice Mills
Polypropylene and glass body
5-ounce capacity
122994 - GR Green
122993- RD Red
122992 - WH White



123539 **CME-50 BK**/123580 **CME-50 WH**
Electric Salt and Pepper Mill
Quiet, one-touch operation
Requires 4 AA batteries -not included



122564 **CM-25D BK**
Dual Spice Mill
Compact design
with two fillable acrylic chambers



122539 **CM-40**
Compact Coffee Grinder
for daily personal use
Acrylic body with a non-slip base

Knife Storage and Mats

Flexible Cutting Mat

Elastomer polypropelene

14.5 x 9.8 x 0.1 inches

122282 **CC-100-OR** Orange

12228 **CC - 100 RD** Red

122269 **CC-100 BU** Blue

122280 **CC-100 GR** Green



Knife Sheaths

For safe individual knife blade protection.

146519 **SHEATH - 8**

Fits up to 8.5" blade (8.5 x 2.5 inches)

122222 **SHEATH - 6**

Fits up to 6.5" blade (6.7 x 2 inches)

122221 **SHEATH 5**

Fits up to 5.5" blade (5.5 x 1.18 inches)

122220 **SHEATH-3**

Fits up to 3.5" blade (3.7 x 0.90 inches)

122223 **SHEATH SET-3PC**

Fits 3.5", 5" & 6" blades

1124417

KB-U-SS

Stainless Steel

Knife Block

Storage for up to 8

knives,

compact design

Size: 4.3 x 9 inches



123280

KB-U-BK

Soft-Touch Matte

Black Knife Block

Storage for up to

8 knives,

compact design

Size: 4.3 x 9 inches



Scrapers and Sharpeners

Kyocera diamond-wheel sharpeners can be used to remove micro chips from the cutting edge. Diamond grinding wheels can remove ceramic chips up to .5mm deep refreshing a dull ceramic blade back to a smooth sharp edge.



123592 RSD-01 BK
Manual Diamond Wheel Knife Sharpener
for steel and Kyocera ceramic knives only

122099 DS-38
Electric Diamond Wheel Knife Sharpener
Requires 4 AA batteries - not included
for home maintenance of steel
and Kyocera ceramic knives only



122140 RSN-20 BK
Roll knife sharpener
with ceramic wheel for
sharpening steel knives



122141 CPW-10 BK Dual Scraper
Ceramic side for hard surfaces,
Plastic blade for treated surfaces

121889 CSW-18 BK
Ceramic 9-inch rod with ribbed and smooth sides for
honing and sharpening steel knives



121875 CP-12 BK
Utility Scraper
For cleaning grills and/or
renovation projects

Nonstick Ceramic-Coated Cookware

Kyocera's proprietary ceramic nonstick coating is PTFE-free, PFOA-free and CADMIUM-free. Oven-safe up to 400° F and suitable for gas, electric, ceramic and induction stoves. For healthy, mindful cooking of whole foods.





**PROPRIETARY
CERAMIC**
Nonstick
Coating



NON-TOXIC
PTFE, PFOA and
CADMIUM-FREE



DURABLE
Stainless Steel
Riveted Handle



OVEN-SAFE
to 400°F



121988 **CFP20BK**
8" Fry pan - 2 quarts



121989 **CFP26BK**
10" Fry pan - 3 quarts



121990 **CFP30BK**
12" Fry pan - 4 quarts



3-Piece Frypan Set

122200 **CFP3PCSET**
Includes 8", 10" and 12" Fry pans



135989
FC-08A-BRD
Universal Frypan Lid
Fits up to 11-inches



122505 **CFP32W BK**
12.5-inch Wok - 6 quarts
self-ventilating glass lid, flat bottom plate and
riveted stainless steel helper handle

Twist Top Travel Mug Series

Stainless steel, double wall with ceramic interior coating, removable ice stopper insert makes drinking, cleaning and adding ice cubes easy, suitable for hot and cold beverages



125017
MB-12S WH
12 oz

125021
MB-17S WH
17 oz



125018
MB-12S PK
12 oz

125022
MB-17S PK
17oz



125016
MB-12S BK
12 oz

125020
MB-17S BK
17 oz



125015
MB-12S SS
12 oz

125019
MB-17S SS
17 oz



Hot for
12 hours



Cold for
24 hours



No metallic
taste*



Flavour
saving

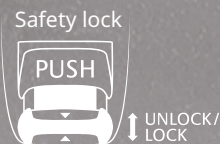


Fruit acid
resistant

*according to individual taste perception

Flip Top Travel Mug Series

Stainless steel, double wall with ceramic interior coating, one-hand operation for opening and closing, safety lock prevents the flip lid from accidentally opening, suitable for hot and cold beverages



123552
MB-17F BK
17oz

123550
MB-12F BK
12 oz



123553
MB-17F SS
17 oz

123551
MB-12F SS
12 oz



Ecologically
friendly

**BPA
FREE**

BPA, PTFE and
PFOA free



Easy to
clean



Vacuum insulated
double wall and
leakproof



Rustproof



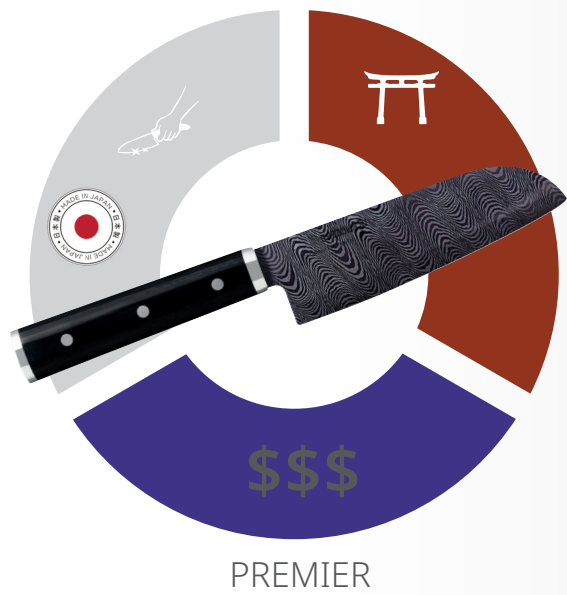
Shockproof



KYOCERA KNIVES - FIND YOUR PERFECT MATCH

Finding the perfect kitchen knife takes work. Kyocera offers several knives with distinct characteristics for novice or professional cooks. The factors below will help distinguish the different series of knives.

- | | | | |
|---|------------------------|---|---------------------|
|  | Traditional Design |  | Ergonomic |
|  | Modern Design |  | Dishwasher Safe |
|  | Japanese Craftsmanship |  | Enhanced Durability |
|  | Sustainable |  | Pricepoint |





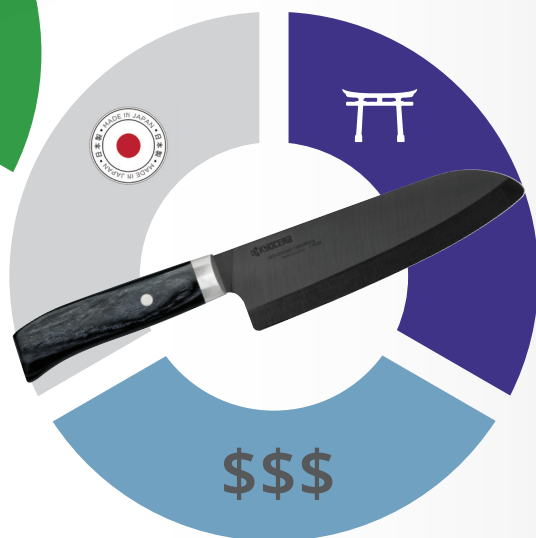
REVOLUTION



INNOVATION



BIO



LIMITED



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