

Vision

A truly global company exceeds customer expectations.

Creating new value through global collaboration and synergy

Kyocera's global operations include a diverse range of products: advanced materials, components, devices, equipment, networks and services.

Such broad expertise allows Kyocera to integrate a wide range of processes — from development and production to sales and logistics — within a single product line. This efficient utilization of corporate resources generates group-wide synergies that yield products of superior performance, functionality and value.

Each product-line management team aggressively develops new products and markets by integrating Kyocera Group technologies to address emerging trends. We practice the "Customer-First" principle to create new value through total customer satisfaction in price, quality, service and delivery.

THE NEW VALUE FRONTIER



"The New Value Frontier" reflects Kyocera's commitment to continuously creating new value at the cutting edge of technology. The global Kyocera Group develops unique technologies and applies its vision to create valuable products that the markets continually seek.

We invite you to explore the world of Kyocera Advanced Ceramics.

Please visit our website at global.kyocera.com or call us to find a retailer near you.

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THE NEW VALUE FRONTIER



Kyocera Advanced Ceramics

Will it be the joy of slicing paper-thin tomato slivers for your grilled ahi sandwich? Or the thrill of cutting cucumber into translucent strips for fresh spring rolls?



Whatever your creative passion, Kyocera advanced ceramic knives can help you achieve it.

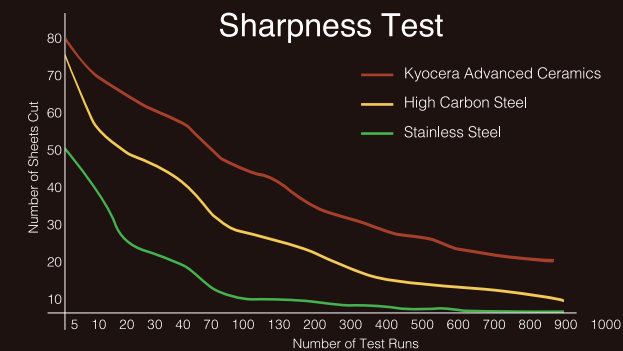
Ceramic knives hold their edge surprisingly long, so you'll enjoy precision sharpness for a very long time. In addition, these knives are chemically inert and do not react with food, so they never affect the look or taste of your creations. Ceramic material is resistant to kitchen acids, oils and salts so it will not corrode. And because they are typically lighter weight than traditional cutlery, Kyocera ceramic knives are exceptionally comfortable to use — even for lengthy, repetitive cutting tasks.

The secret? Kyocera's advanced ceramic material. The elements of ceramic are formed in nature through thousands of years of crystallization, extreme temperatures, and literally tons of pressure. The result is a pure, dense, unrelenting material that is harder than steel. Ground to microscopic precision and polished to perfection, these knives simply stay sharper, longer.

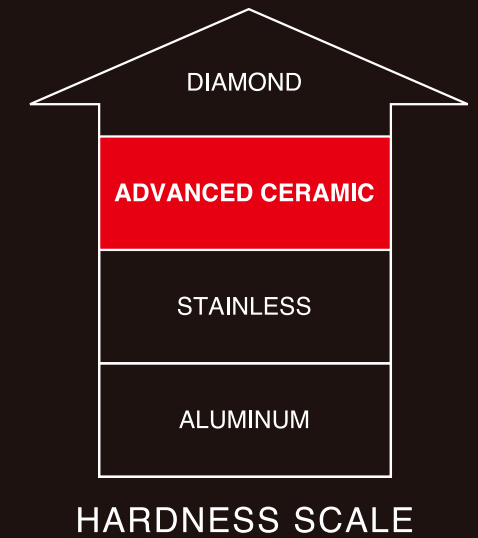
For slicing fruits, vegetables and boneless meats, a Kyocera advanced ceramic knife will become your best friend. Even so, ceramic knives are intended to complement — not replace — your other cutlery. Use your favorite steel knives for carving, prying, boning, cutting frozen foods, and slicing cheese. But when it comes time to create in the kitchen, your Kyocera ceramic knife will be the one you reach for. Because if you have a passion for cooking, we have your knife.

“Recent tests show that the life of a Kyocera ceramic blade without resharpening is approximately 15 times that of a typical steel blade.”

The Cutlery and Allied Trades Research Association (CATRA), an independent testing organization
Result of the test in Nov, 2005



Brand new ceramic, high carbon and stainless steel knives were put into a Honda "sharpness testing" machine. The tester holds each blade with a constant force against a stack of paper and then slides the blade 3.5 inches to produce a slicing action. Paper was used because it's much more abrasive than vegetables. As the test is repeated 1000 times, the ceramic blade stays sharper longer than the other two blades.



Advanced ceramics: formed by nature, perfected by science

Like diamonds and sapphires, the elements of ceramic are formed in nature through thousands of years of crystallization, extreme temperatures and literally tons of pressure. The result is a pure, dense, unrelenting material so they can only be sharpened by a diamond wheel.

Unrelenting Sharpness

Imagine slices so thin, you can actually see through them. A knife that stays sharper, longer. Kyocera advanced ceramic blades offer superior edge retention, holding their edge at least 10 times longer* than other professional cutlery, including high carbon steel. *Result of the test at Kyocera factory in Oct. 2004.

Exceptional Purity

In addition to wear resistance, Kyocera advanced ceramic knives are chemically inert so they never affect the look or taste of your creations. The smooth, polished surface resists germs and is impervious to kitchen acids, oils and salts. Clean up is easy, too: simply wash and let dry.

Ultra Lightweight

Lighter weight than traditional cutlery, these knives are a joy to use. Suddenly, preparing salads, soups, omelettes and other dishes is fun. You'll find yourself reaching for your Kyocera knife again and again.

The Perfect Complement to Your Cutlery

For slicing fruits, vegetables and boneless meats, a Kyocera advanced ceramic knife will become your best friend. Ceramic's superior edge retention, chemical purity, and light weight make it ideal for straight slicing. Even so, ceramic knives are intended to complement — not replace — other cutlery. Use steel knives for carving, prying, boning, cutting frozen foods, and slicing cheese. Please see care and use instructions for more information.

Resharpening Service

Please visit the Kyocera website to learn how you can have your knife professionally sharpened on a diamond wheel and promptly returned to you with a factory-new cutting edge. Kyocera also offers the Electric Diamond Sharpener so that you can resharpen and refresh your ceramic knives at home.



KYOTOP

Professional

Chefs like Ming Tsai insist on using high-quality, precision cutting tools like Kyocera Advanced Ceramics' products. You can see this Emmy Award-winning chef use Kyocera products on his public television cooking show SIMPLY MING and in his nationally acclaimed restaurant, Blue Ginger.

HIP

Kyocera's premium line of ceramic cutlery.

The KYOTOP Hot-Isostatic pressed (HIP) blades are fired a second time in a sealed vacuum at a higher temperature, creating the most durable cutting edge.



KT-075-HIP D Paring Knife (3.0\"/>



KT-110-HIP D Utility Knife (4.5\"/>



KT-130-HIP D Slicing Knife (5.0\"/>



KT-140-HIP D Santoku Knife (5.5\"/>



KT-155-HIP D Chef's Knife (6.0\"/>



KT-200-HIP D Sashimi Knife (8.25\"/>

Ergonomic



FK-075 WH-BK
Paring Knife (3.0" Blade)



FK-075 BK-BK
Paring Knife (3.0" Blade)



FK-110 WH-BK
Utility Knife (4.5" Blade)



FK-110 BK-BK
Utility Knife (4.5" Blade)



FK-125N WH-BK
Micro Serrated Utility Knife (5.0" Blade)



FK-125N BK-BK
Micro Serrated Utility Knife (5.0" Blade)



FK-130 WH-BK
Slicing Knife (5.0" Blade)



FK-130 BK-BK
Slicing Knife (5.0" Blade)



FK-140 WH-BK
Santoku Knife (5.5" Blade)



FK-140 BK-BK
Santoku Knife (5.5" Blade)



FK-150N WH-BK
Nakiri Knife (6.0" Blade)



FK-150N BK-BK
Nakiri Knife (6.0" Blade)



FK-160 WH-BK
Chef's Knife (6.5" Blade)



FK-160 BK-BK
Chef's Knife (6.5" Blade)



FK-180 WH-BK
Professional Chef's Knife (7.0" Blade)



FK-180 BK-BK
Professional Chef's Knife (7.0" Blade)



FK-181 WH-BK
Serrated Bread / Slicing Knife (7.0" Blade)



PS-180 BK
Personal Sashimi Knife (7.0" Blade)

Ergonomic Color





Chef's

Strength

The strength and density of ceramic allows grinding to microscopic precision by diamond wheels.

The result is a razor-sharp blade that retains its original sharpness more than 10 times longer* than steel knives.

*Result of the test at Kyocera factory in Oct, 2004.



KP-130 WH
Slicing Knife (5.0" Blade)



KP-150 WH
Chef's Knife (6.0" Blade)



KP-170 WH
Professional Chef's Knife (6.7" Blade)



Peelers



CP-20 RD
The Perfect Peeler
Can be rotated in 4 positions



CP-20 BK



CWP-NRD
Ceramic Blade
Wide Peeler (Red)



CWP-NBK



CP-09 BK
Ceramic Blade Vertical Peeler (Black)



CP-09 RD
Ceramic Blade Vertical Peeler (Red)



CP-10N
Ceramic Blade Peeler

BK



RD

OR

YL

GR

BU

WH

Slicers

Versatility

The ceramic mandolin slicer gives you smooth and even slices while the julienne provides perfect string cuts.



Adjustable

4 different cut thicknesses:
0.5mm, 1.3mm, 2.0mm and 3.0mm



CSN-202-BK
Adjustable Mandoline Slicer
(handguard included)



CSN-202-RD



CSN-402-BK
Adjustable Wide Slicer
(handguard included)

Julienne



CSN-182S-NBK
Julienne Slicer
(handguard included)



CSN-182S-NGR



CSN-182S-NRD

Double-edged



CSN-152-NBK
Double-edged Mandoline Slicer
(handguard included)



CSN-152-NYL



CSN-152-NRD

Grinders



CM-50 CF
Ceramic Coffee Grinder
(Adjustable)



CM-10S YL
Ceramic Coarse Grinder
(For Sesame)



CM-10 BK
Ceramic Fine Grinder
(For Pepper)



CM-10 WH
Ceramic Fine Grinder
(For Salt)



CM-20 RD
The Everything Mill
(Adjustable)



CM-20 BU
The Everything Mill
(Adjustable)



CM-20 BK
The Everything Mill
(Adjustable)

Scissors



Kitchen Tools



CP-12
Ceramic Planer



CD-18
Medium Grater
(6.5" Diameter)

CY-10
Small Grater
(3.5" Diameter)

CSW-18
9" Sharpener (dual coarse/fine edge for steel knives)



CSW-12
6" Sharpener (dual coarse/fine edge for steel knives)



BB-100
Cutting Board LARGE
(372x250x2mm)



BB-99
Cutting Board SMALL
(300x210x2mm)



CC-99
Color Cutting Board SMALL
(300x210x2mm)



DS-50
Electric Diamond Sharpener
for Kyocera Ceramic Knives



CS-124
Scissors (1.8" Blade)



CH-350
Kitchen Scissors (2.2" Blade)

Gift Sets



FK-075BK 140BK SET
3.0" Paring &
5.5" Santoku Knife Set (Black/Black)

FK-075WH 140WH SET
3.0" Paring &
5.5" Santoku Knife Set (Black/White)

FK-075WH 140WH SET
3.0" Paring &
5.5" Santoku Knife Set (White/White)



FK-140CP10NBK
5.5" Santoku Knife &
Peeler Set (Black)



FK-140CP10NRD
5.5" Santoku Knife &
Peeler Set (Red)



FK-140CP10NYL
5.5" Santoku Knife &
Peeler Set (Yellow)



FK-140CP10NGR
5.5" Santoku Knife &
Peeler Set (Green)



FK-140CP10NOR
5.5" Santoku Knife &
Peeler Set (Orange)



FK-140CP10NBU
5.5" Santoku Knife &
Peeler Set (Blue)



FK-140202BK
5.5" Santoku Knife & Adjustable
Mandoline Slicer Set (Black)



FK-140202RD
5.5" Santoku Knife & Adjustable
Mandoline Slicer Set (Red)



FK-110WH-CP09BKS
4.5" Utility Knife &
Vertical Peeler Set (Black)



FK-110WH-CP09RDS
4.5" Utility Knife &
Vertical Peeler Set (Red)



Kyocera's ceramic kitchen utensils help to provide a rich and enjoyable lifestyle. By contributing to the Pink Ribbon campaign, Kyocera supports happy families, and hopes for all women to live long, healthy lives.

A portion of the proceeds from sales of the Pink Ribbon Series are donated to regional breast cancer organizations. Please inquire with regional Kyocera Group companies for details.

Special Edition



FK-140SE
5.5" Santoku Knife
(Pink)



FK-110SE
4.5" Utility Knife
(Pink)



CP-10SE
Ceramic Blade Peeler
(Pink)



FK-140CP10NSE
5.5" Santoku Knife &
Peeler Set (Pink)