



 **KYOCERA**

**FROM JAPAN  
SINCE 1984**

**CERAMIC KNIVES  
& KITCHEN TOOLS**

# The legacy of KYOTO CERAMICS knives.

1984.....



Kyocera debuts a ceramic kitchen knife at **Kyoto** fair.

2001.....

Kyocera ceramic blades stay sharper longer than high carbon and stainless steel, proven in an industry-standard cutting test.

2003.....

Kyocera **Kaizen** reduces energy consumption in Sendai, Japan where the knives are made.

2015.....

Kyocera files patents in 4 countries for Z212, the world's highest quality ceramic material, with **2x more** wear-resistance.



2023.....

**INNOVATIONwhite™** launches as the latest in ceramic cutlery in the kitchen with improved gripability, durability & performance.

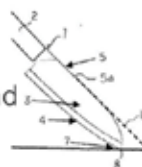
.....1987-88

Kyocera engineers a sharpening and buffing method that is the foundation of handcrafted, **JAPAN-QUALITY** sharpness.



.....2003

Kyocera's **rounded-edge** geometrics patent is filed and establishes its signature knife design.



.....2020

Award-winning designer **Yohei Kuwano** collaborates with Kyocera on a new design inspired by Japanese hammers. Kyocera ceramic knife shipments exceed **20Mil**, globally.



.....2022

Kyocera files 34th patent for proprietary ceramic knife tech and for the 7th year named among Clarivate's **Top 100 Global Innovators**.

.....2024

Kyocera celebrates **40 Years** of developing ceramic knives, globally.



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## KYOTO CERAMICS

### OUR LEGACY

#### **KYOCERA: From Humble Beginnings to Global Innovator**

Founded in 1959 as a small workshop in Kyoto, Japan founded by Dr. Kazuo Inamori, Kyocera has grown into a global leader in advanced ceramics. Since 1984, Kyocera has focused on developing innovative ceramic knives for the avid cook driven by a commitment to quality and social good.

#### **Sustainability at its Core**

Kyocera's Sendai factory, powered by solar energy, manufactures all its ceramic blades, minimizing environmental impact. With over 24,000 active patents, Kyocera's dedication to innovation extends beyond the kitchen, with breakthroughs in solar, power storage, and AI-powered renewable energy management.

#### **The Future of the Kitchen**

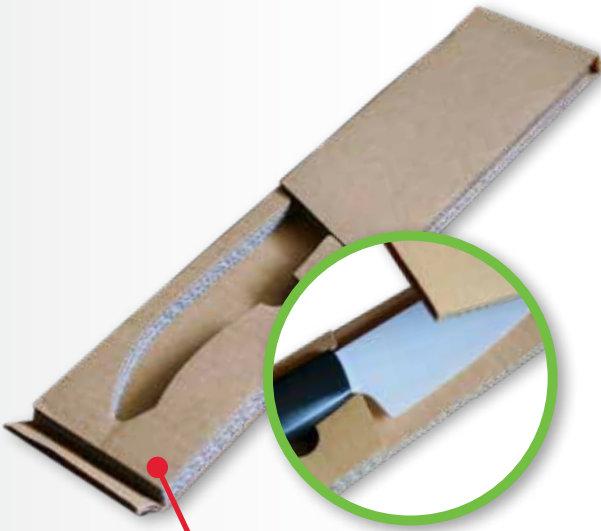
Introducing INNOVATIONwhite™, the next generation of ceramic kitchen knives. Co-created with renowned designer Yohei Kuwano, INNOVATIONwhite™ boasts 2x superior cutting performance thanks to its nano-refined alumina and zirconia combination.

#### **Healthy and Eco-Friendly Cooking**

Kyocera's latest ceramic-coated nonstick cookware is not only healthier, but also kinder to the planet. Free of harmful chemicals and featuring even and efficient heat distribution, it's the perfect choice for conscious cooks.

#### **Committed to a Brighter Tomorrow**

From its humble beginnings, Kyocera has become a pioneer in advanced ceramics, offering innovative, sustainable solutions for the home and beyond.



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 zirconium, 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



## 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>



## MAINTENANCE

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.



150332  
**ZK-180 BK ECOPK**  
7" Chef's Knife



150331  
**ZK-160 BK ECOPK**  
6" Chef's  
Santoku Knife



150330  
**ZK-140 BK ECOPK**  
5.5" Santoku Knife



150329  
**ZK-130 BK ECOPK**  
5" Slicing Knife



150328  
**ZK-110 BK ECOPK**  
4.5" Utility Knife



150348  
**ZK-075 BK ECOPK**  
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 zirconium 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 affûtée 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



150392  
**TK-181 WH-BK**  
7" Serrated  
Bread Knife



150391  
**TK-180 WH-BK**  
7" Chef's Knife



150330  
**TK-160 WH-BK**  
6" Chef's  
Santoku Knife



150389  
**TK-150N WH-BK**  
6" Nakiri Cleaver



150384  
**TK-140 WH-BK**  
5.5" Santoku

- 150387 WH-BU
- 150386 WH-GR
- 150385 WH-RD
- 150388 WH-WH



150383  
**TK-125 WH-BK**  
5" Serrated Tomato Knife



150378  
**TK-110 WH-BK**  
4.5" Utility Knife

- 150381 WH-BU
- 150380 WH-GR
- 150379 WH-RD
- 150382 WH-WH



150373  
**TK-075 WH-BK**  
3" Paring Knife

- 150376 WH-BU
- 150375 WH-GR
- 150374 WH-RD
- 150377 WH-WH



MODERN

## INNOVATIONwhite®

### Multi Patented Technology

Kyocera joins forces with award-winning designer Yohei Kuwano for a revolutionary knife. Inspired by Japanese hammers, the grip ensures mastery of any cut, from julienne to chiffonade. 12 years of R&D led to a nano-refined ceramic, 2x sharper and tougher. The Santoku, Utility and Paring knives are available in additional colors.

### Tecnología multipatentada

Kyocera se une al galardonado diseñador Yohei Kuwano para crear un cuchillo revolucionario. Su mango, inspirado en los martillos japoneses, brinda control para cualquier corte, desde juliana hasta chiffonade. 12 años de I+D dieron como resultado una cerámica nanorrefinada, 2 veces más afilada y resistente.

### Technologie innovante et brevetée

Kyocera s'associe au designer primé Yohei Kuwano pour un couteau révolutionnaire. Inspiré des marteaux japonais, le manche assure la maîtrise de toutes les coupes, de la julienne à la chiffonade. 12 années de R&D ont abouti à une céramique nano-raffinée, 2 fois plus tranchante et plus résistante.



PATENT US #USD937045, USD947605 US10,118,302,  
JP6151878, EP3254812 JP5116246, JP5312523

## 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**

Polypropelene black handle with  
white zirconia blade



126245 Black/Black

**SK-4PC BKBK**

Polypropelene black handle with  
black zirconia blade



126244 White/white

**SK-4PC WHWH**

Polypropelene 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



150325  
**FK-181 WH-BK ECOPK**  
7" Bread Knife



150323  
**FK-180 WH ECOPK**  
7" Chef's Knife



150321  
**FK-160 WH ECOPK**  
6" Chef's Santoku Knife



150319  
**FK-150 NWH ECOPK**  
6" Nakiri Vegetable  
Cleaver



150311  
**FK-140 WH ECOPK**  
5.5" Santoku Knife

- 121924 - SE Pink
- 150312 - BU ECOPK Blue
- 150313- GR ECOPK Green
- 121928- OR Orange
- 121930 - RD ECOPK Red
- 150316 - WH ECOPK White
- 150317- YL ECOPK 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.





150308  
**FK-130 WH ECOPK**  
5" Slicing Knife



150306  
**FK-125 NWH ECOPK**  
5" Tomato Knife



150296  
**FK-110 WH ECOPK**  
4.5" Utility Knife

- 150295- SE ECOPK Pink
- 150297 - BU ECOPK Blue
- 150298 - GR ECOPK Green
- 150299 - OR ECOPK Orange
- 150300 - RD ECOPK Red
- 150301 - WH ECOPK White
- 150302 - YL ECOPK Yellow



150347  
**FK-075 WH-BK ECOPK**  
3" Paring Knife

- 150346 - SE ECOPK Pink
- 150288 - BU ECOPK Blue
- 150289 - GR ECOPK Green
- 150290 - OR ECOPK Orange
- 150291 - RD ECOPK Red
- 150292 - WH-WH ECOPK White
- 150293 - YL ECOPK 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

150984 - BU ECOPK Blue

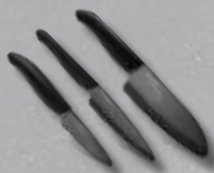
150985 - GR ECOPK Green

150987 - OR ECOPK Orange

150991 - BKBK ECOPK Black

150989 - WHWH ECOPK White

150986 - WHYL ECOPK 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 with sleeve

150982

**FK-2PC-WH4 ECOPK**

5.5" Santoku Knife (FK-140-WH)  
+ 3" Paring Knife (FK-075-WH)  
retail plastic-free hanging 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



150324  
**FK-181 BK ECOPK**  
7" Bread Knife



150322  
**FK-180 BK ECOPK**  
7" Chef's Knife



150320  
**FK-160 BK ECOPK**  
6" Chef's Santoku Knife



150318  
**FK-150 NBK ECOPK**  
6" Nakiri  
Vegetable Cleaver



150309  
**FK-140 BK ECOPK**  
5.5" Santoku Knife

PREP BASICS

# Revolution Black Series



150307  
**FK-130 BK ECOPK**  
 5" Slicing Knife



150305  
**FK-125 NBK ECOPK**  
 5" Tomato Knife



150294  
**FK-110 BK ECOPK**  
 4.5" Utility Knife



150327  
**FK-075 BK ECOPK**  
 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



150891  
**CP-11 BK ECOBK**  
Double-edged Vertical Peeler

150892 - GR ECOBK Green  
150893 - RD ECOBK Red



Double-edged  
blade



150906  
**CP-10 NBK ECOBK**  
Horizontal Y-Peeler

150907 - NBU ECOBK Blue  
150908 - NGR ECOBK Green  
150909 - NOR ECOBK Orange  
150910 - NRD ECOBK Red  
150890 - NSE ECOBK Pink  
150912 - NWH ECOBK White  
121874 - NYL Yellow



135956  
**CP-15 BK**  
Soft-Touch Peeler  
Horizontal peeler with angled blade,  
eye-corners and soft-touch handle

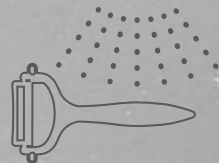
SOFT-  
TOUCH



Non-corrosive



Extremely sharp



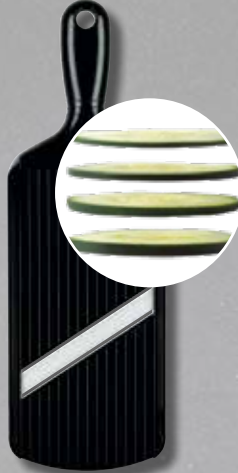
Dishwasher-safe

# 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.



150894  
**CSN-152 NBK ECOPK**  
Double-edged  
Twice as fast  
Mandoline  
Slicer



150917  
**CSN-202 BK ECOPK**  
Adjustable Mandoline Slicer  
4 different cut thicknesses



150915  
**CSN-182S NBK ECOPK**  
Julienne Slicer



1509159  
**CSN-252 BK-EXP ECOPK**  
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 &amp; 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



122564 **CM-25D BK**

Dual Spice Mill  
Compact design  
with two fillable acrylic chambers



123539 **CME-50 BK**/123580 **CME-50 WH**

Electric Salt and Pepper Mill  
Quiet, one-touch operation  
Requires 4 AA batteries -not included



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 Blade Guards

For safe individual knife blade protection.

- 150950 **SHEATH UE-70**  
Fits up to 7-inch blade
- 150949 **SHEATH UE-55**  
Fits up to 5.5-inch blade
- 150948 **SHEATH UE-50**  
Fits up to 5-inch blade
- 150947 **SHEATH UE-45**  
Fits up to 4.5-inch blade
- 150946 **SHEATH UE-30**  
Fits up to 3-inch blade

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

**Healthy cooking, made easy.**

Kyocera ceramic-coated nonstick cookware is the healthier, more environmentally friendly choice for your kitchen. Free of PTFE, PFOA, lead, cadmium, fluorine, and heavy metals, this cookware is easy to clean, provides even heat distribution, and is compatible with all heat sources.

**¡Cocina saludable, facilísima!**

Los utensilios de cocina Kyocera con revestimiento cerámico antiadherente son la opción más saludable y ecológica para tu cocina. Libres de PTFE, PFOA, plomo, cadmio, flúor y metales pesados, estos utensilios son fáciles de limpiar, distribuyen el calor de manera uniforme y son compatibles con todas las fuentes de calor.

**Cuisiner sainement, en toute simplicité.**

Les ustensiles de cuisine antiadhésifs à revêtement céramique Kyocera sont le choix le plus sain et le plus respectueux de l'environnement pour votre cuisine. Sans PTFE, PFOA, plomb, cadmium, fluor et métaux lourds, cette batterie de cuisine est facile à nettoyer, répartition uniforme de la chaleur, et est compatible avec toutes les sources de chaleur.



**149912 CSP-07**  
2.6QT CCeramic PFAS-FREE Nonstick Sauce Pan  
with Self-Ventilating Lid

**149913 CSP-08**  
3.7QT Ceramic PFAS-FREE Nonstick Sauce Pan  
with Self-Ventilating Lid



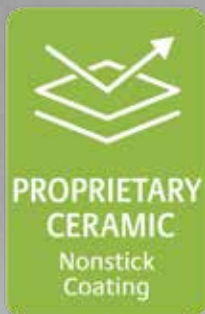
**149911 CGP-10**  
10-inch Ceramic PFAS-FREE  
Nonstick Square Griddle

**149907 CFP-L08**  
8-inch Ceramic PFAS-FREE  
Nonstick Frypan





# NEW! Nonstick Ceramic-Coated Cookware



**149908 CFP-L10**  
10-inch Ceramic PFAS-FREE Nonstick Frypan

**149909 CFP-L12**  
12-inch Ceramic PFAS-FREE Nonstick Frypan



**149914 CSTP-09**  
4.8QT Ceramic PFAS-FREE Nonstick Stockpot  
with Self-Ventilating Lid

# 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



Removable  
ice stopper

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.



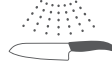
Traditional Design



Ergonomic



Plastic-Free Packaging



Dishwasher Safe



Pricepoint



Enhanced Durability





REVOLUTION



INNOVATIONBLACK



BIO



INNOVATIONWHITE



**US Headquarters:**

KYOCERA International, Inc.  
San Diego, CA 92123

**Orders:** [ap.order@kyocera.com](mailto:ap.order@kyocera.com)

**Customer Service:** [ap.support24@kyocera.com](mailto:ap.support24@kyocera.com)  
<https://cutlery.kyocera.com>

**Warehouse:**

Kyocera International, Inc.  
Vancouver, WA 98661

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