

具良佑
GLOBAL[®]
CROMOVA 18 Stainless Steel

YOSHIKIN
Made in Japan

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CROMOVA 18 Stainless Steel

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The GLOBAL Tradition

A thousand years ago, Japanese swordsmiths developed the high art of sword making to provide strong, sharp blades for the Samurai, the feared warrior caste.....

The GLOBAL Tradition

A thousand years ago, Japanese swordsmiths developed the high art of sword making to provide strong, sharp blades for the Samurai, the feared warrior caste.....

Today, in the Samurai sword tradition, Japanese craftsmen are continuing to produce cutlery of the highest quality...



The first GLOBAL knives were designed in 1985 by Komin Yamada whose remit was to develop a range of knives which was truly new and revolutionary, harnessing the best materials available and the most modern design concepts. With an almost unlimited budget he was to fashion a series of kitchen knives which would appeal to the professional and amateur chef alike, be comfortable and easy to handle, and meet their most demanding requirements.

GLOBAL knives are made from the finest stainless steel material. The blades utilize CROMOVA 18 stainless steel, Ice tempered and hardened to Rockwell C56°-58° which holds a razor sharp edge longer than any other steel and resists rust, stains and corrosion.

Like the Samurai swords before them, each knife is carefully weighted to ensure perfect balance in the hand. The smooth contours and seamless construction eliminate food and dirt traps, offering the ultimate in safety and hygiene.

Just as their fine swords lent distinction to the Samurai, GLOBAL knives bring distinction to the chef, whether professional or amateur.

From fairly modest beginnings, the GLOBAL knife range has now been developed to comprise more than 50 different options, providing a specialist knife for every function imaginable in food preparation.

GLOBAL Acclaim

From very modest beginnings GLOBAL has developed into one of the success stories of the 1990's. Still crafted by hand in Yoshikin's factory in Niigata to the most exacting standards, they are sold in more than 65 countries around the world where they are attracting ever more attention and acclaim.

During the last few years GLOBAL knives have won a number of prestigious awards.

- 1990-Japanese Good Design by MITI
- 1991-Selected for International Design Year Book
- 1992-Selected as Best Cooks' Knife in Benelux
- 1995-Selected as Best Knife by WHICH Magazine in the UK
- 1996-Selected as Sharpest Knife by A LA CARTE Magazine in Germany
- 2001-GS-29 Design PLUS Award in Frankfurt Messe
- 2006-GLOBAL knives were selected as one of "Japanese Modern 100 Awards, so-called "J-Mark" by The Japanese Modern Committee.

But formal awards alone can barely act as a testimony to the many thousands of delighted customers of GLOBAL throughout the world. GLOBAL knives are favoured today by most high ranking chefs in the most prestigious hotels and restaurants and are featured regularly on television cookery programmes in the hands of the most celebrated chefs.

They are displayed at most international catering and housewares exhibitions. Meanwhile, the design and production team continue to look for ways of expanding and developing further the GLOBAL knife range, taking into account the many suggestions and proposals received from current GLOBAL knife users throughout the world.



YOSHIKIN factory



Grinding machines



Tempering



Grinding

Sharpening:

GLOBAL knives come out of the factory with a very sharp edge and the special blade material ensures that this sharpness will be maintained longer than in the case of many other knives. However, they should be periodically sharpened using either a sharpening steel or whetstone to keep them in perfect condition.

Sharpening Steels:-

Traditional metal sharpening steels should be avoided since they may be considered too abrasive for such fine kitchen knives.

We would recommend the use of a CERAMIC sharpening steel which is kinder to the blades and will give them a fine edge. We would particularly recommend our own G-45 Ceramic sharpener which matches the GLOBAL knives and which was developed by Kyocera exclusively for them. This sharpener is made from Alumina ceramic to a high degree of hardness and is suitable for sharpening all similar high quality knives.

Waterstone and Ceramic Stones-

There are various types and sizes available. Please refer to this catalogue or brochure. Normally, a medium grit is sufficient with which to start. However, if the blade is blunt or damaged, it may be necessary to start with a rough grit. There are several differences between waterstones and ceramic stones. A waterstone must be placed in water and allowed to soak for 10-15 minutes to allow it to absorb sufficient moisture. A ceramic stone also requires water and to soak in water 3-5 minutes. A ceramic stone is harder than a waterstone, so it will sharpen your knives more quickly. A ceramic stone will last longer and will not develop valleys or groves as easily AS A WATERSTONE.

Regardless of the size or type of stone you are using, the procedures for sharpening are as follows:

1. The Ceramic stone should be soaked in the water for 3-5 minutes before you use.
2. Hold the knife so that the blade meets the stone at a 10-15 degree angle, then push back and forth across the stone in smooth steady strokes maintaining the same angle. Maintaining the same angle is most important. You will know you are maintaining the same angle from the sound the knife makes against the stone. If you are making the same sound with each stroke back and forth against the stone, you are maintaining the same angle.
3. Repeat 2 above on both sides of the blade going from one side to the other until your knife is sharp and there are no burrs on either side.
4. During sharpening a certain amount of wet powder will appear, but do not wash or wipe off this residue and continue sharpening. Although this powder appears unsightly, it is this residue which sharpens the knives.
5. After sharpening, your knives should be washed in hot water and then towel dried.

Washing:

It is recommended that you wash Global knives by hand using dishwashing liquid and water. After washing rinse thoroughly with water and dry with a towel. Global knives should not be put in the dishwasher. Doing so could damage the sharp edges if they should come into contact with other objects in the dishwasher. Also exposure to extreme heat and powerful detergents can be harmful to the cromova 18 high carbon stainless steel.

Storage:

Global knives are very sharp and should be carefully stored to avoid accidents and out of the reach of small children. We recommend the use of our Global knife blocks, magnetic wall rack, knife dock or knife roll/cases. If you prefer to store your knives in a drawer, please be sure to use knife guards or our G-666/07 knife case.



G-1

Slicer
• 21cm

G-2

Cook
• 20cm

G-3

Carving
• 21cm

G-4

Oriental Cook's
• 18cm

G-5

Vegetable
• 18cm

G-6

Slicer
• 18cm

G-8

Roast Slicer
• 22cm

G-9

Bread
• 22cm

G-10

Ham/Salmon Flexible
• 31cm

G-12

Meat Chopper 440gr
• 16cm

G-13

Carving fork Bent

G-16

Cook's
• 24cm



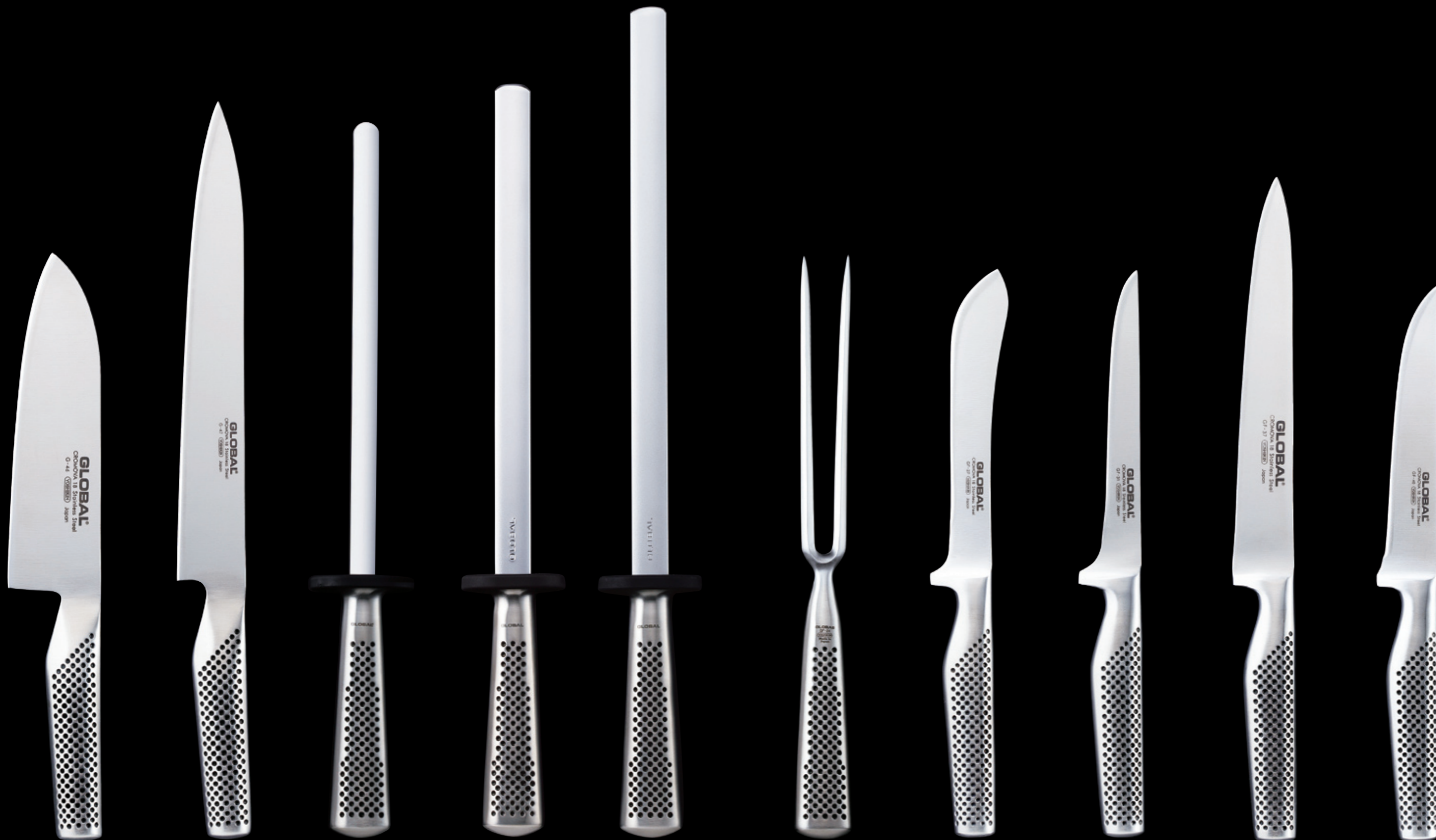


G-17 Cook's • 27cm	G-18 Fillet Flexible • 24cm	G-19 Fillet Flexible • 27cm	G-20 Fillet Flexible • 21cm	G-21 Boning Flexible • 16cm	G-22 Bread • 20cm	G-23 Bread • 24cm	G-28 Butcher • 18cm	G-29 Meat/Fish • 18cm	G-30 Swedish fillet Flexible • 21cm	G-41 Swedish fillet • 21cm
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DROP FORGED SERIES



G-46
SANTOKU knife
• 18cm

G-47
SASHIMI-YO Slicer
• 25cm

G-45
Ceramic Sharpener
Plastic guard
• 24cm

G-38/B
Diamond steel
Plastic guard
• 26cm

G-39/B
Diamond steel
Plastic guard
• 30cm

GF-24
Carving fork Straight

GF-27
Butcher
• 16cm

GF-31
Boning
• 16cm

GF-37
Carving
• 22cm

GF-40
Boning Wide
• 15cm





DROP FORGED SERIES



GF-32 Chef's • 16cm	GF-33 Chef's • 21cm	GF-34 Chef's • 27cm	GF-35 Chef's • 30cm	GF-36 Vegetable • 20cm	GF-43 Vegetable • 20cm	G-48 SANTOKU Fluted • 18cm	G-55 Cook's • 18cm	G-56 Vegetable Fluted • 18cm	G-57 Chef's • 16cm	G-58 Cook's • 16cm
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G-59
Long slicer, Fluted
• 35cm

G-60
Long slicer, Fluted
• 30cm

G-61
Cook's, Fluted
• 20cm

G-62
Cook's, Fluted
• 18cm

G-63
Cook's, Fluted
• 16cm

G-64
Chef's, Fluted
• 16cm

G-66
Oriental cook's
• 18cm

G-67
Carving, Fluted
• 21cm

G-68
Bread, Fluted
• 22cm

G-65
Ham/Salmon, Fluted
• 27cm



CARE OF GLOBAL KNIVES

Washing:

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G-69
Ham/Salmon, Flexible
• 27cm

G-72
Bread knife,
• 27cm

G-49/B
Light weight 400g=2.5mm
Chop & Slice Chinese knife

G-50/B
Heavy weight 580g=4.0mm
Chop & Slice Chinese knife

GS-1
Kitchen
• 11cm

GS-2
Slicer
• 13cm

GS-3
Cook
• 13cm

GS-5
Vegetable
• 14cm

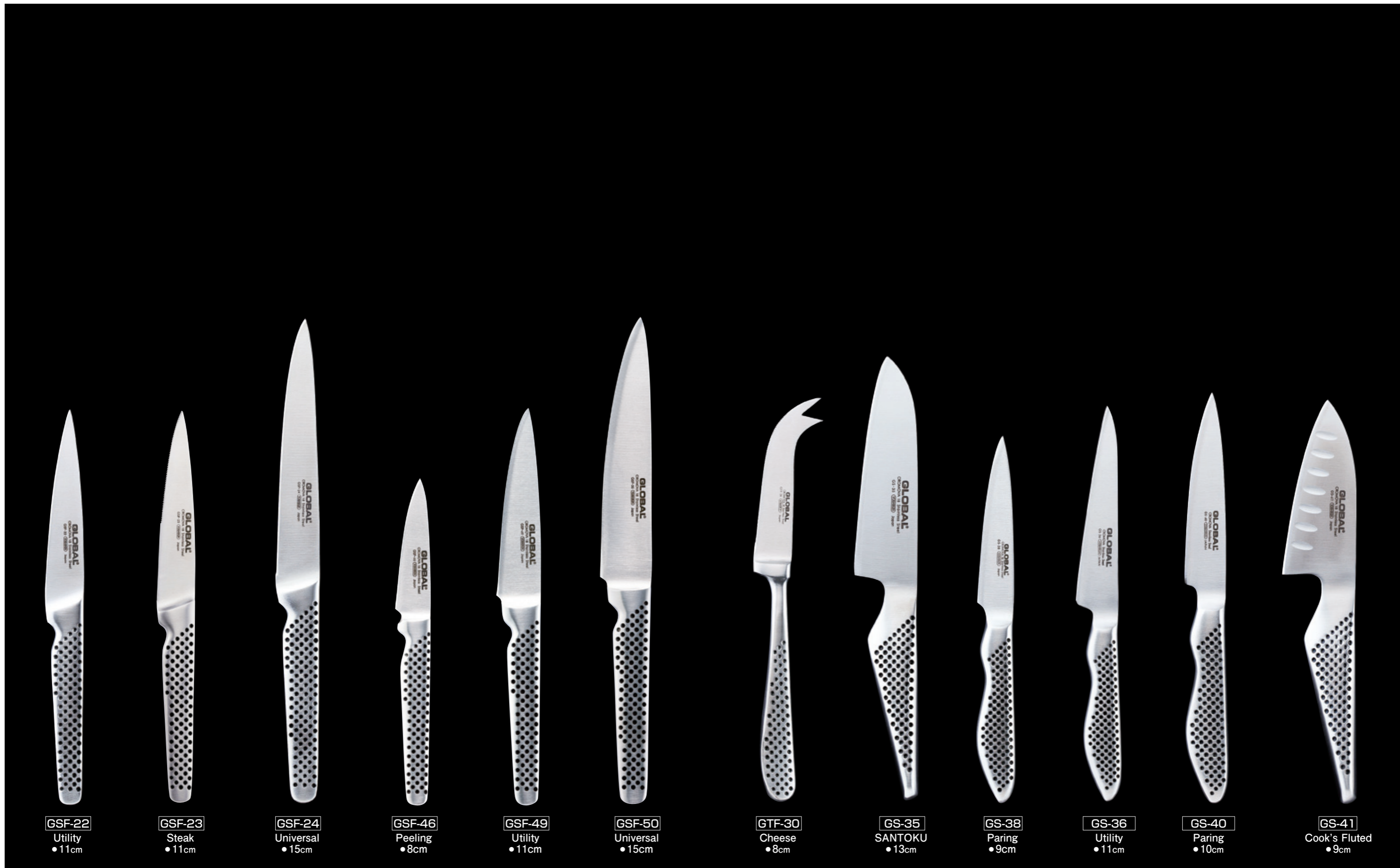
GS-6
Paring Straight
• 10cm

GS-7
Paring Spear
• 10cm



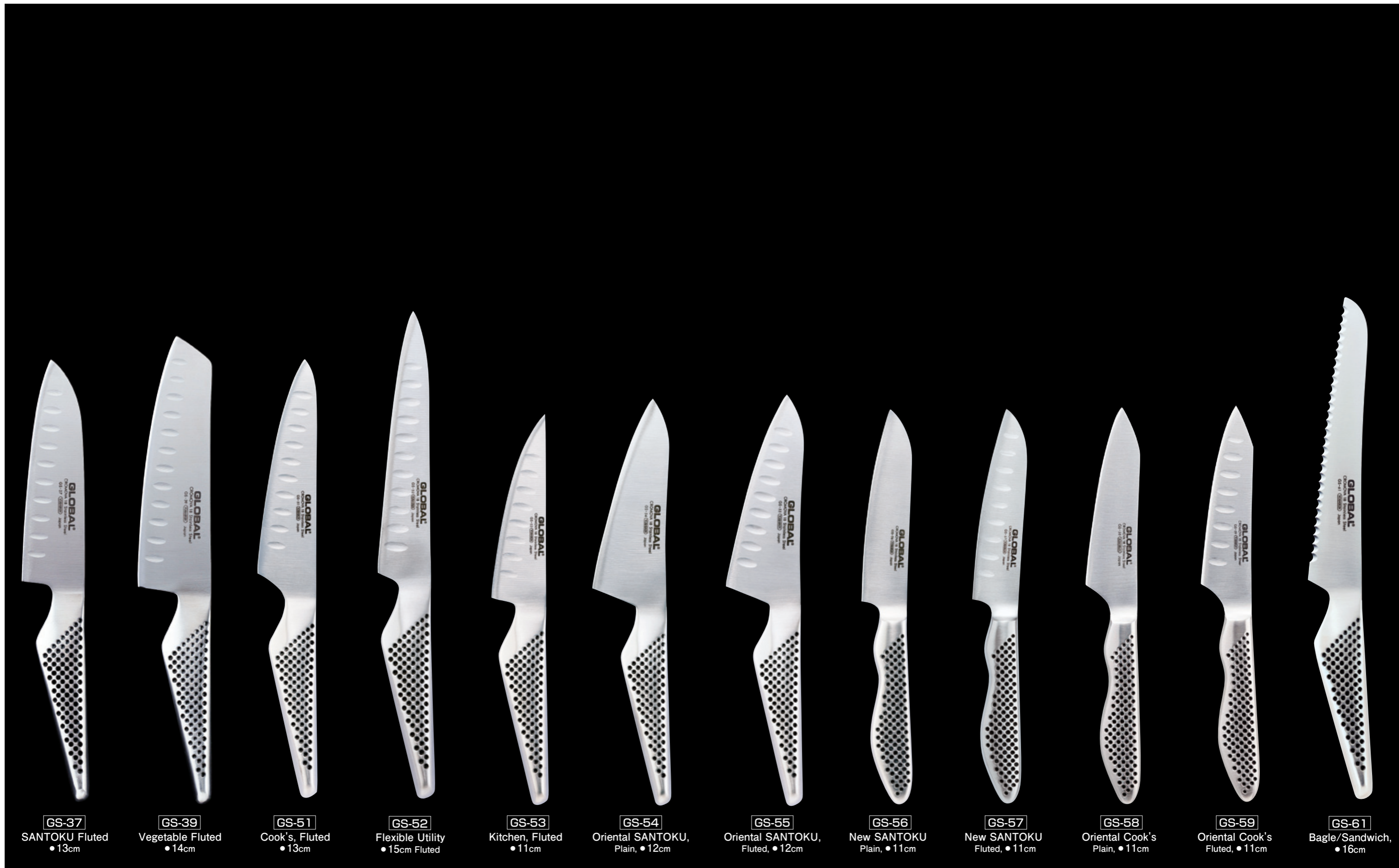


GS-8 Peeling • 7cm	GS-9 Tomato • 8cm	GS-10 Cheese • 14cm	GS-11 Utility, Flexible • 15cm	GS-13 Utility, Serration • 15cm	GS-14 Utility, Scallop • 15cm	GS-19 Fish/Poultry • 9cm	GSF-15 Peeling • 8cm	GSF-16 Peeling Straight • 6cm	GSF-17 Peeling Curved • 6cm	GSF-18 Crab/Lobster • 5cm	GSF-31 Large handle Peeling • 8cm	GSF-33 Large handle Peeling • 6cm	GSF-34 Large handle Peeling • 5cm
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GSF-22 Utility • 11cm	GSF-23 Steak • 11cm	GSF-24 Universal • 15cm	GSF-46 Peeling • 8cm	GSF-49 Utility • 11cm	GSF-50 Universal • 15cm	GTF-30 Cheese • 8cm	GS-35 SANTOKU • 13cm	GS-38 Paring • 9cm	GS-36 Utility • 11cm	GS-40 Paring • 10cm	GS-41 Cook's Fluted • 9cm
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GS-37

SANTOKU Fluted
• 13cm

GS-39

Vegetable Fluted
• 14cm

GS-51

Cook's, Fluted
• 13cm

GS-52

Flexible Utility
• 15cm Fluted

GS-53

Kitchen, Fluted
• 11cm

GS-54

Oriental SANTOKU,
Plain, • 12cm

GS-55

Oriental SANTOKU,
Fluted, • 12cm

GS-56

New SANTOKU
Plain, • 11cm

GS-57

New SANTOKU
Fluted, • 11cm

GS-58

Oriental Cook's
Plain, • 11cm

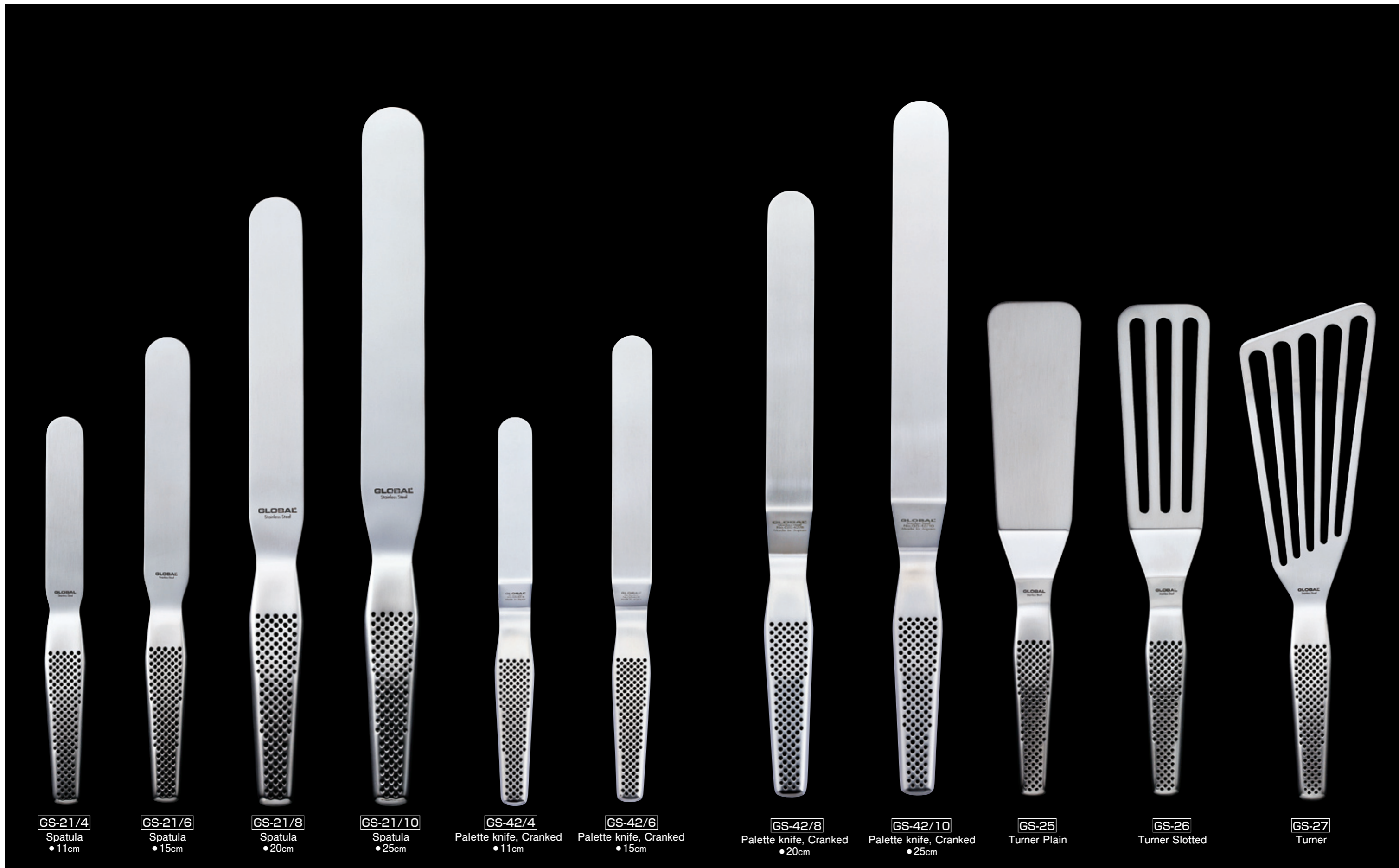
GS-59

Oriental Cook's
Fluted, • 11cm

GS-61

Bagle/Sandwich,
• 16cm





GS-21/4

Spatula
• 11cm

GS-21/6

Spatula
• 15cm

GS-21/8

Spatula
• 20cm

GS-21/10

Spatula
• 25cm

GS-42/4

Palette knife, Cranked
• 11cm

GS-42/6

Palette knife, Cranked
• 15cm

GS-42/8

Palette knife, Cranked
• 20cm

GS-42/10

Palette knife, Cranked
• 25cm

GS-25

Turner Plain

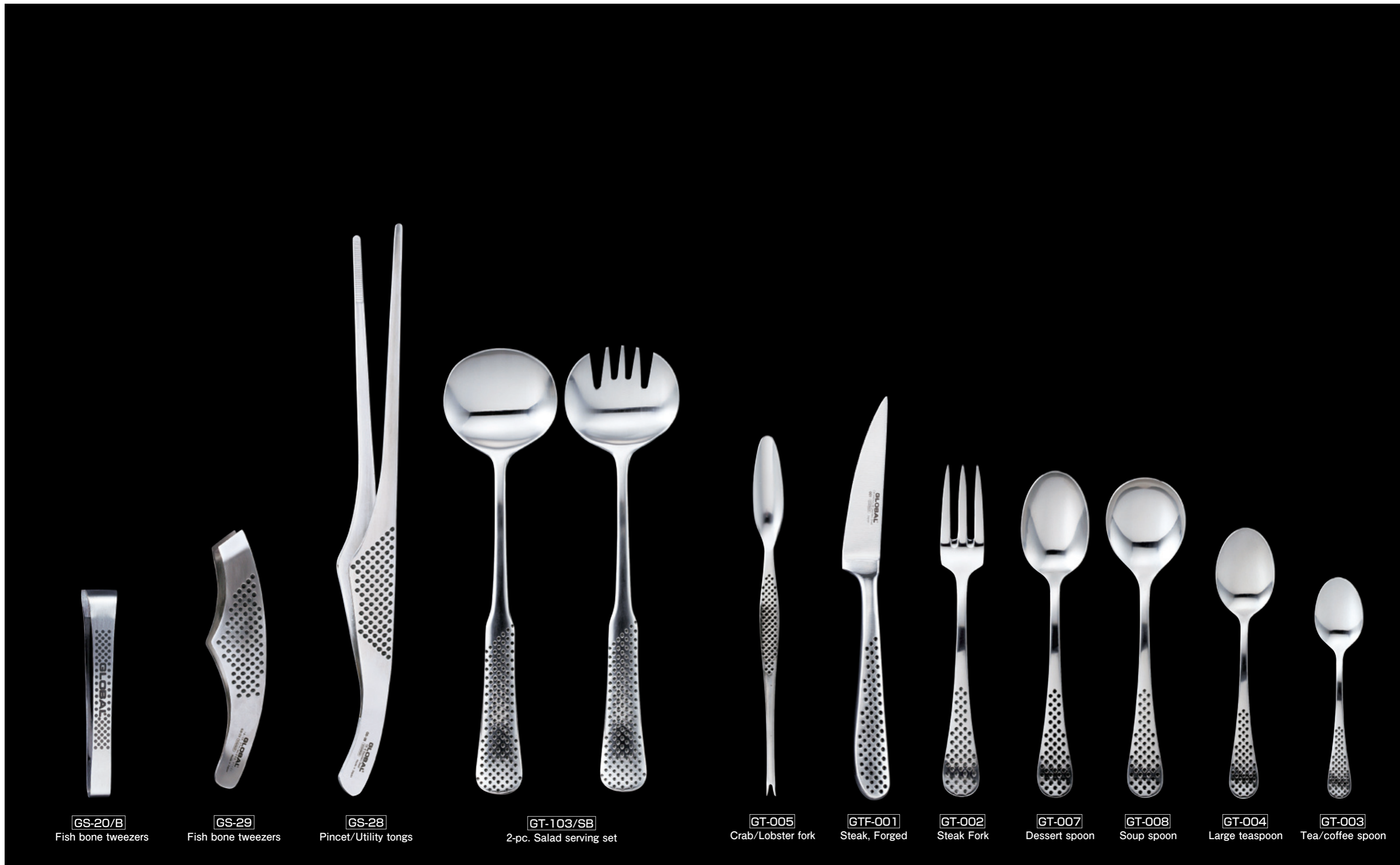
GS-26

Turner Slotted

GS-27

Turner





GS-20/B
Fish bone tweezers

GS-29
Fish bone tweezers

GS-28
Pincet/Utility tongs

GT-103/SB
2-pc. Salad serving set

GT-005
Crab/Lobster fork

GTF-001
Steak, Forged

GT-002
Steak Fork

GT-007
Dessert spoon

GT-008
Soup spoon

GT-004
Large teaspoon

GT-003
Tea/coffee spoon





Sectioned drawing



Sectioned drawing



JAPANESE TRADITIONAL KITCHEN KNIVES

The blades of Japanese traditional knives are ground only on one side, designed for RIGHT-handed use. These knives can be produced for LEFT-handed use, however are made to order.

Japanese traditional knives must be sharpened using water whetstones and without the use of guide rails. Ceramic water sharpeners, ordinary sharpening steels and electric sharpeners are not recommended.

FOR LEFT-HANDED KNIVES (MADE TO ORDER)



GS-4R
Oriental DEBA
• 12cm

G-7R
Oriental DEBA
• 18cm

G-11R
YANAGI Sashimi
• 25cm

G-14R
YANAGI Sashimi
• 30cm

G-15R
TAKO Sashimi
• 30cm

G-11L
YANAGI sashimi
• 25cm

G-7L
Oriental DEBA
• 18cm

GS-4L
Oriental DEBA
• 12cm





G-13 G-3
G-313



4 943691 313294



GS-5 G-21
G-215



4 943691 215000



GS-1 G-2
G-201



4 943691 201294



GS-7 G-2 GS-3
G-237



4 943691 237293



GS-11 G-2 GS-1
G-2111



4 943691 211392



GSF-15 G-2 GSF-24
G-21524



4 943691 215246



GS-11 G-2 GS-9
G-9211



4 943691 921291



GS-7 G-2 GS-5
G-257



4 943691 257246



GS-38 G-46 GS-3
G-46338



4 943691 463388



GSF-4023
4-pc. Steak knife set



GTF-4001
4-pc. Steak knife set



GT-102
4-pc. Steak knife and fork set



GT-102
4-pc. Steak knife and fork set



G-2111
Set box



G-2
Individual box



G-2951138/M30
Set of 5 GLOBAL knives with magnetic wall rack



4 943691 295118



G-251138/M30
Set of 4 GLOBAL knives with magnetic wall rack



4 943691 251138





G-888/KB/BD BLACK DOTS
9-PC. KNIFE BLOCK SET

Set contains Knife Block with
1-Pc. G-2 Cook, 20 cm
1-Pc. G-3 Carving, 21 cm
1-Pc. G-5 Vegetable, 18 cm
1-Pc. G-9 Bread, 22 cm
1-Pc. G-21 Boning, Flexible, 16 cm
1-Pc. GS-1 Kitchen, 11 cm
1-Pc. GS-5 Vegetable, 14 cm
1-Pc. GS-11 Utility, Flexible, 15 cm
Packed in full colored printed set box.



4 943691 888815



G-888/KB/PL PLAIN
9-PC. KNIFE BLOCK SET

Set contains Knife Block with
1-Pc. G-2 Cook, 20 cm
1-Pc. G-3 Carving, 21 cm
1-Pc. G-5 Vegetable, 18 cm
1-Pc. G-9 Bread, 22 cm
1-Pc. G-21 Boning, Flexible, 16 cm
1-Pc. GS-1 Kitchen, 11 cm
1-Pc. GS-5 Vegetable, 14 cm
1-Pc. GS-11 Utility, Flexible, 15 cm
Packed in full colored printed set box.



4 943691 888822



G-8311/KB/BD BLACK DOTS
12-PC. KNIFE BLOCK SET

Set contains Knife Block with
1-Pc. G-2 Cook, 20 cm
1-Pc. G-3 Carving, 21 cm
1-Pc. G-5 Vegetable, 18 cm
1-Pc. G-9 Bread, 22 cm
1-Pc. G-21 Boning, Flexible, 16 cm
1-Pc. G-45 Ceramic sharpeners, Plastic guard, 24 cm
1-Pc. GS-1 Kitchen, 11 cm
1-Pc. GS-3 Cook, 13 cm
1-Pc. GS-5 Vegetable, 14 cm
1-Pc. GSF-15 Peeling, 8 cm
1-Pc. GSF-22 Utility, 11 cm
Packed in full colored printed set box.



4 943691 831118



G-8311/KB/PL PLAIN
12-PC. KNIFE BLOCK SET

Set contains Knife Block with
1-Pc. G-2 Cook, 20 cm
1-Pc. G-3 Carving, 21 cm
1-Pc. G-5 Vegetable, 18 cm
1-Pc. G-9 Bread, 22 cm
1-Pc. G-21 Boning, Flexible, 16 cm
1-Pc. G-45 Ceramic sharpeners, Plastic guard, 24 cm
1-Pc. GS-1 Kitchen, 11 cm
1-Pc. GS-3 Cook, 13 cm
1-Pc. GS-5 Vegetable, 14 cm
1-Pc. GSF-15 Peeling, 8 cm
1-Pc. GSF-22 Utility, 11 cm
Packed in full colored printed set box.



4 943691 831125



G-888D
KNIFE BLOCK FOR 8 KNIVES
Black dot design



4 943691 888297



G-8311D
KNIFE BLOCK FOR 11 ITEMS
Black dot design



4 943691 831187



G-888P
KNIFE BLOCK FOR 8 KNIVES
Plain design



4 943691 800299



G-8311P
KNIFE BLOCK FOR 11 ITEMS
Plain design



4 943691 831194



G-835/BD
KNIFE BLOCK FOR 11 ITEMS
20mm. Shorter than G888 & G8311 series.



4 943691 836014



GKB-51
SHIP SHAPE KNIFE BLOCK "LARGE" VERSION
14 Slots available for 13 Kitchen knives (Blade up to 30cm.)
and Kitchen Scissors or Sharpening Steel
18-10 S/S Satin finished
with Black dots



4 943691 051004



SHIP SHAPE NEW KNIFE BLOCK "SMALL" VERSION

10 Slots available for 9 Kitchen knives (Blade up to 24cm.) and Kitchen Scissors or Sharpening Steel.



GKB-52
18-10 Satin finished with black dots



GKB-52/CB
Black body with white dots



GKB-52/CW
White body with black dots



GKB-52/CR
Red body with black dots



T:LINE G-707

18-10 STAINLESS STEEL MIRROR POLISHED WITH SEMI TRANSPARENT ABS BOARD

T Line Block has : 3 Large slots
2 Medium slots
2 Small slot

INDIVIDUAL COLOR BOX
Export Carton 2Pcs : 8.0kgs, 0.0711 m³



Z:LINE G-505

18-10 STAINLESS STEEL SATIN FINISHED WITH SIDE MIRROR POLISHED

Z Line Block has : 2 Large slots
2 Medium slots
1 Small slot

INDIVIDUAL COLOR BOX
Export Carton 3Pcs : 11kgs, 0.0601 m³



DESIGN : KOMIN YAMADA

GLOBAL CERAMIC WHETSTONES

GLOBAL CERAMIC WHETSTONES, HOME USE



MS5/W&R
White Rough
Grit:120
210X70X5mm



MS5/O&M
Orange Medium
Grit:1000
210X70X5mm



MS5/P&S
Pink Super
Grit:5000
210X70X5mm



GLOBAL CERAMIC WHETSTONES, PROFESSIONAL USE



MS24/W&R
White Rough
Grit:120
210X70X24mm



MS24/O&M
Orange Medium
Grit:1000
210X70X24mm



MS22/P&S
Pink Super
Grit:5000
210X70X22mm



GLOBAL CERAMIC WHETSTONES & HOLDERS



G-777
Whetstone holder



G-777/MS5/O&M
Orange Medium
Grit: 1000
5mm. with holder



G-777/MS24/O&M
Orange Medium
Grit: 1000
24mm. with holder





G-88/4012
8-pc. Steak knife & Fork set tray



4 543455 401207



G-88/1523
4-pc. Small knife set with tray



4 943455 152305



GS-12/02
Chopsticks 225 mm.
with Hashiki



4 943455 121226



GS-32/06
6-pc. Skewers set,
225 mm.



4 943455 132062



MAGNETIC KNIFE RACKS, WALL FITTING



G-88/555TR
Knife tray for 5-pc. knives



4 943691 555519

G-88/555ST
5-pc. Knife set with tray



4 943691 555502

G-88/555KN
5-pc. Knife set in bulk box



4 943691 555526



G-42/31
12" Wall magnetic



4 943691 842312



G-42/41
16" Wall magnetic



4 943691 842169



G-42/51
20" Wall magnetic



4 943691 842183



G-42/81
32" Wall magnetic



4 943691 842329

Screw provided



G-666/07
Knife case with zipper
7 Pockets



G-667/11
Knife case with zipper &
Velcro straps
11 Pockets



G-667/16
Knife case with zipper &
1-1/2" shoulder strap
16 Pockets



G-666/09
Knife roll with Velcro straps
9 Pockets



G-668-10
Knife roll with zipper & Velcro straps
10 Pockets



G-667/21
Knife case with zipper &
1-1/2" shoulder strap
21 Pockets

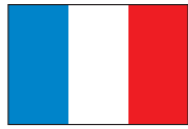


G-668/15
Knife roll with zipper & handle
15 Pockets



G-667/PRO
Chef case with zipper &
2" shoulder strap





Les couteaux GLOBAL sont fabriqués avec des aciers inoxydables de première qualité ; les lames sont en acier CROMOVA 18 trempé pour obtenir une dureté de 56 à 58 HRC qui leur donnent un tranchant rasoir et résistant. Leur design exclusif monobloc garantit une bonne prise en main et un confort d'utilisation appréciable. Chaque couteau est conçu pour assurer un équilibre en main parfait.

Affûtage

Il est indispensable pour maintenir le couteau en parfait état de l'affûter régulièrement.

Nous vous déconseillons l'utilisation de fusils à aiguiser traditionnels à mèche acier qui sont souvent trop abrasifs pour une lame de cette finesse.

Nous vous recommandons:

- l'affûteur manuel GLOBAL à meules céramique spécialement conçu pour nos couteaux, très simple d'utilisation.
- le fusil à aiguiser à mèche céramique G45 qui donne un fil parfait.
- Les pierres à aiguiser GLOBAL qui garantissent un résultat exceptionnel. Nous vous proposons différents modèles ; un gain moyen est généralement suffisant mais si la lame du couteau est très endommagée, il faudra opérer avec une pierre gros grain. La pierre à aiguiser DUO 471 représente un choix judicieux.

Nettoyage

Nous recommandons de nettoyer les couteaux GLOBAL à la main avec un liquide vaisselle et de l'eau chaude. Rincez à l'eau claire et essuyer avec un torchon. Ne pas mettre les couteaux GLOBAL au lave-vaisselle.

Précaution

Les couteaux GLOBAL sont très tranchants et il convient de les ranger hors de portée des enfants. Nous recommandons l'utilisation de nos blocs à couteaux Global ou de notre barre magnétique murale ou encore de nos trousses à couteaux si vous préférez les ranger dans un tiroir ou dans un placard.



I coltelli GLOBAL sono realizzati con acciaio di altissima qualità; le lame sono realizzate in acciaio CROMOVA 18, con una durezza di 56 – 58 HRC per garantire un perfetto livello di affilatura e resistenza.

L'esclusivo disegno monoblocco di questi coltelli assicura facilità nell'impugnatura e nell'uso. Ogni coltello è stato studiato per garantire un perfetto bilanciamento in fase di impugnatura e taglio.

Affilatura

Al fine di mantenere il coltello in perfetta condizione è essenziale che lo stesso venga affilato regolarmente.

Sconsigliamo l'uso dei tradizionali acciaini che spesso si dimostrano troppo abrasivi nei confronti delle lame dei coltelli GLOBAL.

Noi raccomandiamo di utilizzare:

- il semplicissimo affilacoltelli manuale GLOBAL con rotelline in ceramica studiato e realizzato appositamente per i nostri coltelli.
- L'affilacoltelli G-45 in ceramica, che consente di applicare un angolo di affilatura perfetto.
- Le pietre affilacoltelli GLOBAL, che assicurano un risultato senza pari. Disponiamo di una linea completa costituita da diversi modelli; una pietra di media ruvidità è solitamente sufficiente, ma nei casi in cui la lama risultasse particolarmente povera di affilatura, si richiede l'utilizzo di una pietra ruvida. La pietra affilacoltelli da 120 sarebbe pertanto una scelta appropriata.

Pulizia

I coltelli GLOBAL vanno lavati esclusivamente a mano con normale detergente per piatti e acqua calda. Una volta lavati, vanno risciacquati accuratamente ed asciugati con un panno. Non lavare i coltelli GLOBAL in lavastoviglie.

Attenzione

I coltelli GLOBAL sono molto affilati e pertanto andrebbero tenuti lontano dalla portata dei bambini.

Raccomandiamo in tal senso l'utilizzo dei ceppi per coltelli o delle barre magnetiche GLOBAL o, in alternativa, delle borse GLOBAL se preferite conservare i coltelli in un cassetto o in una credenza.



Los cuchillos GLOBAL están fabricados con acero inoxidable de la mejor calidad: Las hojas están hechas de CROMOVA 18 con una dureza de 56 – 58 HRC para que su hoja sea resistente y muy afilada. Su diseño "hecho de una pieza" asegura que sean fáciles de coger y usar. Cada cuchillo está diseñado para un perfecto equilibrio en la mano.

AFILADO

El cuchillo debe ser afilado regularmente para que permanezca siempre en perfectas condiciones. Es desaconsejable el uso de materiales ferríticos para su afilado, ya que son demasiado abrasivos para las hojas del cuchillo GLOBAL.

Es recomendable para ello:

- El afilador manual GLOBAL, muy fácil de utilizar y cuyas ruedas cerámicas están especialmente diseñado para nuestros cuchillos.
- La chaira cerámica G-45, que garantiza un perfecto filo.
- Las piedras de afilar GLOBAL garantizan también un resultado óptimo. Disponemos de una amplia gama de modelos: El de grano medio suele ser suficiente pero si la hoja del cuchillo está particularmente desafilada debería utilizarse uno de menor grano. La piedra de 120 granos es una buena elección en este caso.

LIMPIEZA

Es recomendable limpiar los cuchillos GLOBAL a mano y con jabón y agua caliente. Acto seguido se recomienda enjuagar el cuchillo en agua limpia y secarlo con una toalla seca. Es muy importante no utilizar el lavavajillas para limpiar los cuchillos GLOBAL.

AVISO

Los cuchillos GLOBAL están muy afilados y deben permanecer alejados de alcance de los niños. Para ello es recomendable utilizar los soportes verticales (Tacos) GLOBAL o bien las barras magnéticas GLOBAL de diferente longitud. También ofrecemos soportes horizontales si lo que se desea es que permanezcan en el interior de un cajón.



GLOBAL Messer werden aus feinstem rostfreiem Qualitätsstahl gefertigt, Die Klingen sind aus CROMOVA 18 rostfreiem Stahl mit einer Härte von 56-58 HRC, für eine hohe Widerstandsfähigkeit und Schärfe. Ihr exklusives einteiliges Design garantiert Leichtigkeit und einfache Verwendung. Jedes Messer wird für das vollkommene Gleichgewicht in der Hand entworfen.

Schärfen

Um das Messer in einem perfekten Zustand zu erhalten ist es notwendig die Klinge regelmäßig zu schärfen. Wir raten ihnen von traditionellen Stahlschleifern ab, die häufig für solch feine Klingen zu grob sind.

Wir empfehlen:

- den easy-to-use Global Schleifer aus Keramik speziell entwickelt für unsere Messer.
- den G-45 Keramik-Stahl Schleifer, um einen perfekten Winkel der Klinge zu erreichen.
- Global Schleifsteine, welche ein einzigartiges Schleifergebnis erzielen. Wir bieten viele verschiedene Modelle an, von groben, über mittleren bis zu feinen Steinen.

Reinigung

Wir empfehlen die Reinigung mit Spülmittel und warmem Wasser. Trocknen sie das Messer danach mit einem trockenen Tuch. Geben sie Global Messer auf keinen Fall in den Geschirrspüler.

Warnung

Global Messer sind äußerst scharf. Bewahren sie diese deshalb außerhalb der Reichweite von Kindern auf. Wir empfehlen dafür Global Messerblöcke, magnetische Wandhalterungen oder unsere Messertaschen.



GLOBAL knivarna är tillverkade av stål av högsta kvalitet. Bladen tillverkas av CROMOVA 18 rostfritt stål med en hårdhet av 56-58 HRC för bästa skärpa och hållbarhet. Dess exklusiva design i ett stycke ger behagligt grepp och enkel användning. Varje kniv är designad för att ge perfekt balans i din hand.

Skärpning

För att hålla kniven i perfekt kondition behöver skärpan underhållas regelbundet.

Vi avråder från användning av traditionella skärpstål då mjuka sådana har dålig effekt medan hårda istället kan skada den fina eggen.

Vi rekommenderar:

- den lättanvända GLOBAL slipen med keramiska hjul speciellt designad för våra knivar.
- keramiska skärpstaven G-45 som återskapar en perfekt egg.
- GLOBAL slipstenar som garanterar ett enastående resultat.

Ett sortiment av olika stenar finns. En mediumsten med grovlek runt #1000 är vanligtvis tillräckligt men om eggen är väldigt slö eller har smärre skador behövs en grövre sten.

En slipsten med grovlek #120 är ett klokt val.

Rengöring

Vi rekommenderar att GLOBAL kniven diskas för hand med vanligt diskmedel och varmt vatten.

Skölj med rent vatten och torka med handduk.

Undvik diskmaskin.

Varning

GLOBAL-knivar är väldigt skarpa och skall hållas utom räckhåll för barn. Vi rekommenderar GLOBAL knivblock eller magnetlist. Vill du hålla dem i skåp eller låda rekommenderas GLOBAL knivlåda eller knivväska.



GLOBAL-messen zijn gemaakt van de allerbeste kwaliteit roestvrij staal; de snijvlakken zijn gemaakt van CROMOVA 18 roestvrij staal met een hardheid van 56 - 58 HRC voor een scherp en bestendig lemmeet. Het exclusieve ontwerp bestaande uit één stuk verzekert u dat ze makkelijk hanteerbaar zijn. Elk mes is ontworpen voor perfecte balans in de hand.

Slijpen

Om het mes in een perfecte conditie te houden is het belangrijk dat u het regelmatig slijpt. Wij raden hiervoor geen gebruikelijke slijpstalen aan die vaak te ruw zijn voor zulke fijne lemmeeten.

Wij raden aan:

- de makkelijk te gebruiken GLOBAL handmatige slijper met keramische slijpers die speciaal is ontworpen voor onze messen.
- het G45 keramische slijpstaal dat een perfect scherp snijblad geeft.
- de GLOBAL-slijpstenen die een ongeëvenaard resultaat geven. We hebben een reeks aan verschillende modellen; een medium slijpkorrel is vaak voldoende, maar als het lemmeet erg bot is, moet een slijpsteen met een grove slijpkorrel worden gebruikt. De slijpsteen met 120 slijpkorrels is dan een slimme keuze.

Reinigen

We raden u aan om de GLOBAL-messen met de hand te wassen met een afwasmiddel en warm water. Spoel ze af in helder water en droog ze af met een theedoek. Plaats GLOBAL-messen niet in een afwasmachine.

Waarschuwing

GLOBAL-messen zijn erg scherp en moeten buiten bereik van kinderen worden gehouden. We raden u aan een GLOBAL messenblok, messenmagneet of onze messenfoedraal te gebruiken als u ze liever opbergt in een lade of kast.



Mr.GLOBAL
Mino Tsuchida

YOSHIKIN
Made in Japan