

果良佑

GLOBAL[®]

CROMOVA 18 Stainless Steel

YOSHIKIN

Made in Japan



具良佑
GLOBAL®

Swordsmith: Kanetoki Kojima
刀匠：小島 兼時（岐阜県関市在住）





GLOBAL®

YOSHIKIN

Made in Japan



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 modest beginning, 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.

The **GLOBAL**® Acclaim

From a very modest beginning GLOBAL has developed into one of the success stories of the 1990's. Still crafted by hand in Yoshikin's factory in Niigata with the most exacting standards, they are sold in more than 89 countries around the world where they are attracting ever more attention and acclaim.

During the 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 - G-2 selected as BEST BUY by WHICH? Magazine in UK
- 1996 - Selected as Sharpest Knife by A LA CARTE Magazine in Germany
- 2001 - GS-29 won the Design PLUS Award in Frankfurt Messe
- 2003 - G-2 selected as BEST BUY by WHICH? Magazine in UK
- 2006 - GLOBAL knives were selected as one of "Japanese Modern 100 Awards", so-called "J-Mark" by The Japanesque Modern Committee.
- 2011 - G-2 selected as BEST BUY by WHICH? Magazine in UK
- 2013 - Voted Chef's Favourite Knife Brand by RESTAURANT Magazine in UK since 2009
- 2014 - G-2 selected as winner of kitchen knife test on TV show PLUS in Sweden

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.

GLOBAL knives 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



Hardening



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 G-45 Ceramic sharpener which matches the GLOBAL knives and which was developed by Kyocera exclusively for GLOBAL knives. This sharpener is made from Alumina ceramic to a high degree of hardness and is suitable for sharpening all similar high quality knives.

Waterstones 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 the 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 soaking in water for 1-2 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 1-2 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 whet 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 racks or knife rolls/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's
● 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



4 943691 808486



4 943691 809483



4 943691 810489



4 943691 812445



4 943691 813480



4 943691 816443



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



4 943691 817440



4 943691 818447



4 943691 819444



4 943691 820488



4 943691 821485



4 943691 822482

NEW



G-23
 Bread
 • 24cm



G-28
 Butcher
 • 18cm



G-29
 Meat/Fish
 • 18cm



G-30
 Swedish fillet Flexible
 • 21cm



G-95
 Spanish Ham slicer,
 Flexible
 • 25cm



G-41
 Swedish fillet
 • 21cm



4 943691 823441



4 943691 828446



4 943691 829443



4 943691 830449



4 943691 895004



4 943691 841445



G-46
SANTOKU knife
● 18cm

G-47
SASHIMI-YO Slicer
● 25cm

G-55
Cook's
● 18cm

G-57
Chef's
● 16cm

G-58
Cook's
● 16cm





DROP FORGED SERIES



GF-24

Carving fork Straight



GF-27

Butcher
● 16cm



GF-31

Boning
● 16cm



GF-37

Carving
● 22cm



GF-40

Boning Wide
● 15cm



4 943691 824486



4 943691 827449



4 943691 931443



4 943691 837448



4 943691 840448



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-74

Ceramic sharpener
Plastic guard • 22cm
12mm diameter

G-75

Diamond steel
Plastic guard
• 25.5cm

G-45

Ceramic sharpener
Plastic guard • 24cm
13.5mm diameter

G-38/B

Diamond steel
Plastic guard
• 26cm

G-39/B

Diamond steel
Plastic guard
• 30cm

G-69

Ham/Salmon, Flexible
• 27cm

G-72

Bread knife
• 27cm





G-77
Cook's, Fluted
• 20cm



G-78
Cook's, Fluted
• 18cm



G-79
Cook's, Fluted
• 16cm



G-80
SANTOKU, Fluted
• 18cm



G-81
Vegetable, Fluted
• 18cm



4 943691 877000



4 943691 878007



4 943691 879004



4 943691 880000



4 943691 881007



G-82
Carving, Fluted
• 21cm



G-83
Oriental cook's, Fluted
• 18cm



G-84
Chef's, Fluted
• 16cm



G-87
Ham/Salmon, Fluted
• 27cm



G-88
Long slicer, Fluted
• 35cm



G-89
Long slicer, Fluted
• 30cm



4 943691 882004



4 943691 883001



4 943691 884008



4 943691 887009



4 943691 888006



4 943691 889003



G-76

Herb Chopper



G-49/B

Light weight 400g=2.5mm
Chop & Slice Chinese knife



G-50/B

Heavy weight 580g=4.0mm
Chop & Slice Chinese knife



4 943691 876003



4 943691 849007



4 943691 850003

CARE OF GLOBAL KNIVES

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DO NOT WASH IN DISHWASHER.
HAND WASH AND HAND DRY ONLY



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



4 943691708489



4 943691709486



4 943691710482



4 943691711489



4 943691713483



4 943691714480





DO NOT WASH IN DISHWASHER.
HAND WASH AND HAND DRY ONLY



GS-91

Vegetable, Fluted
• 14cm



GS-92

Cook's, Fluted
• 13cm



GS-36

Utility
• 11cm



GS-38

Paring
• 9cm



GS-40

Paring
• 10cm



GS-56

SANTOKU, Plain
• 11cm



4 943691 791009



4 943691 792006



4 943691 736017



4 943691 738004



4 943691 840004



4 943691 756008



GS-58
Oriental Cook's, Plain
● 11cm



GS-82
SUSHI Fish knife
Flexible
● 14.5cm



GS-83
USUBA Vegetable knife
● 13cm



GS-87
TEPPANYAKI
Meat knife for steak
● 10.5cm



GS-89
Cook's
● 13cm



4 943691 758002



4 943691 784001



4 943691 785008



4 943691 788009



4 943691 793003



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





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



4 943691 822185



4 943691 823182



4 943691 824189



4 943691 746009



4 943691 749000



4 943691 750006



4 943691 830180



GS-63

Fish bone tweezers
• 13cm



GS-64

Cookie tongs
• 18cm



GS-65

Utility tongs
• 23cm



GS-67

Pasta tongs
• 23cm



NEW

GS-80/BLK

Appetiser Spoon,
12-pc in bulk box



4 943691 763006



4 943691 764003



4 943691 765000



4 943691 767004



4 943691 781000

NEW



GS-80/CDU
Appetiser Spoon,
12-pc in CDU



GS-76
Swivel Peeler,
Plain edge
●5cm



GS-68
Peeler, Plain edge
●5cm

NEW



GS-94
3-way Peeler, 18-10 S/S
(Plain, Serrated, julienne)





GKS-210
Kitchen shears
• 21cm



G-2210
Cook's knife
and Kitchen shears set



NEW

NEW

NEW

NEW



G-91/SB

Water Sharpener,
Stainless handle & Black dots



G-91/RB

Water Sharpener,
Red handle & Black dots



G-91/WB

Water Sharpener,
White handle & Black dots



G-91/BW

Water Sharpener,
Black handle & White dots





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



4 943691 821119



4 943691 821157



4 943691 821201



4 943691 821256



4 943691 742001



4 943691 743008



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



4 943691 744005



4 943691 745002



4 943691 825117



4 943691 826152



4 943691 827159



GS-20/B
Fish bone tweezers
• 11.5cm



GS-29
Fish bone tweezers
• 14.5cm



GS-63
Fish bone tweezers
• 13cm



GS-28
Utility tongs



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



4 943691 920492



4 943691 829184



4 943691 763006



4 943691 828187



4 943691 913395



GT-005
Crab/Lobster fork

GTF-001
Steak

GT-002
Steak fork

GT-007
Dessert spoon

GT-008
Soup spoon

GT-004
Large teaspoon

GT-003
Tea/Coffee spoon





Sectioned
drawing



DO NOT WASH IN DISHWASHER.
HAND WASH AND HAND DRY ONLY



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.



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



4 943691 704481



4 943691 807489



4 943691 811486



4 943691 814449



4 943691 815446



FOR LEFT-HAND USERS (MADE TO ORDER)



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

GIFT SETS

YOSHIKIN



具良造
GLOBAL®



GS-11 G-2 G-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

4-pc. Steak knife set



4 943691 402394



GTF-4001

4-pc. Steak knife set



4 943691 400192

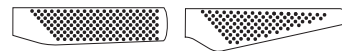


GT-102

4-pc. Steak knife and fork set



4 943691 312297



GT-102

4-pc. Steak knife
and fork set



G-2

Individual box



G-2111

Set box



G-2220GB

Cook's knife & Ceramic
water sharpener set
Grey/Black handle



4 943691 222008



G-2220BR

Cook's knife & Ceramic
water sharpener set
Black/Red handle



4 943691 222015



G-2210

Cook's knife
and Kitchen shears set



4 943691 022103

GIFT SETS

YOSHIKIN



果良信
GLOBAL®



G-251138/M30

Set of 4 GLOBAL knives
with magnetic knife rack



4 943691 251138



G-2951138/M30

Set of 5 GLOBAL knives
with magnetic knife rack



4 943691 295118



NEW

G-2395113638/M40

Set of 7 GLOBAL knives
with magnetic knife rack



4 943691 902030

MAGNETIC KNIFE RACKS, WALL FITTING



G-42/31

12" Magnetic knife rack



4 943691 842312



G-42/41

16" Magnetic knife rack



4 943691 842169



G-42/51

20" Magnetic knife rack



4 943691 842183



Screw provided

G-42/81

32" Magnetic knife rack



4 943691 842329



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

Set contains Knife Block with

- 1-Pc. G-2 Cook's, 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's, 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's, 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 sharpener, Plastic guard, 24 cm
- 1-Pc. GS-1 Kitchen, 11 cm
- 1-Pc. GS-5 Vegetable, 14 cm
- 1-Pc. GS-11 Utility, Flexible, 15 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's, 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 sharpener, Plastic guard, 24 cm
- 1-Pc. GS-1 Kitchen, 11 cm
- 1-Pc. GS-5 Vegetable, 14 cm
- 1-Pc. GS-11 Utility, Flexible, 15 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



KNIFE BLOCKS 18/10 STAINLESS STEEL

果良信
GLOBAL®

G-888D

KNIFE BLOCK FOR 8 KNIVES
Black dot design



G-8311D

KNIFE BLOCK FOR 11 ITEMS
Black dot design



G-888P

KNIFE BLOCK FOR 8 KNIVES
Plain design



G-8311P

KNIFE BLOCK FOR 11 ITEMS
Plain design



G-835/BD

KNIFE BLOCK FOR 11 ITEMS
20mm. Shorter than G888 & G8311 series.



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



4 943691 052001



GKB-52/CB

Black body with white dots



4 943691 052230



GKB-52/CW

White body with black dots



4 943691 052223



GKB-52/CR

Red body with black dots



4 943691 052247

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



GLOBAL CERAMIC WHETSTONES

果良信
GLOBAL®

GLOBAL CERAMIC WHETSTONES, HOME USE



MS5/W&R
White Rough
Grit:120
210×70×5mm



MS5/O&M
Orange Medium
Grit:1000
210×70×5mm



MS5/P&S
Pink Super
Grit:5000
210×70×5mm



GLOBAL CERAMIC WHETSTONES, PROFESSIONAL USE



MS24/W&R
White Rough
Grit:120
210×70×24mm



MS24/O&M
Orange Medium
Grit:1000
210×70×24mm



MS22/P&S
Pink Super
Grit:5000
210×70×22mm



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-666/07

Knife case with zipper
7 Pockets



4 943691 666079



G-666/09

Knife roll with Velcro straps
9 Pockets



4 943691 666093



G-668/10

Knife roll with zipper & Velcro straps
10 Pockets



4 943691 668042



G-668/16

Knife roll with zipper & handle
16 Pockets



4 943691 668059



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-667/21

Knife case with zipper &
1-1/2" shoulder strap
21 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 acciaiini 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 lemmet. 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 lemmeten.

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 lemmet 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.

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