



# Michel BRAS

Product catalog

## Contents

Brand Story .....	3
Michel Bras .....	4
Knives .....	5
Mandoline .....	11
Grater series .....	16
Peelers .....	22
Scissors .....	24
Quotidien .....	26
Le Moulin .....	29
Accessories and others .....	33
Cutlery .....	38

“delicious and beautiful BRAS”

## “Beau & Bon” : the world of “Michel BRAS”



Realize your inner-artist and attain your full creative potential.  
A brand that is designed for endless possibilities and to foster individuality.

Chef Michel Bras' wealth of inspiration and exceptional talent has given the world of cooking a new dimension; he is also known for his influence upon renowned chefs, worldwide. The “Michel BRAS” brand embodies his spirit and ideals manifested in a beautiful range of precision kitchen utensils.

The cutlery maker KAI Group is renowned for its technology and rich history of knife making in Seki, the city of Swords. The artist Michel Bras and KAI Group worked without compromise to create products which stand out, not only in terms of their high quality and functionality, but also of their great aesthetic beauty.

The lightweight precision achieved when using a “Michel BRAS” item brings joy as well as ease of use. Users will be surprised to discover the heights to which their creativity can soar. They will be filled with pride as well as the joy of using their newly found talent to embark upon delicious new culinary adventures.



## Michel Bras

Michel Bras was born in 1946 in the Aveyron department in the Southwest of France. He discovered his love of cooking and talent while helping his mother, who ran “Lou Mazuc”, an auberge located in the village of Laguiole in the Aubrac region. Unlike many chefs who undergo apprenticeships at different restaurants, Michel was mainly self-taught and chose to establish himself in his native land. In 1992, he opened his eponymous “Michel Bras” restaurant and has maintained three Michelin stars from 1999 to 2016. In 2017, the restaurant chose to relinquish the Michelin stars in order to focus upon their own style of cooking excellent food and offering select hospitality. “Bras Toya Japon” is their branch in Hokkaido, Japan.

Today, the restaurant is named “Le Suquet” and since 2009, Michel’s son, Sébastien Bras has taken the helm. As for Michel, he continues to be involved in various activities related to food.

- 1946 Birth of Michel Bras in Gabriac, department of Aveyron, France.  
After completing his studies, he starts serious culinary training at his mother’s restaurant.  
At the same time, he spends time reading books about cooking, philosophy and poetry.
- 1978 Obtains 15 points from Gault et Millaut.
- 1982 Obtains first Michelin star.
- 1986 Obtains second Michelin star.
- 1987 Obtains 19 points from Gault et Millaut.
- 1988 Obtains 19.5 points from Gault et Millaut.
- 1992 Opens restaurant “Michel Bras”.
- 1999 Obtains third Michelin star.
- 2002 Opens “Bras Toya Japon”.
- 2014 Opens “Café Bras” in Rodez, department of Aveyron France.



# Knives

## 10 knives with character and greater possibilities

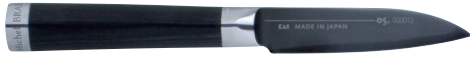
This first set is both the genesis and hallmark of the brand. The knives embody Michel Bras' ideal of perfection both in terms of functionality and beauty.

The blade's delicate cutting edge is comprised of three layers : rigid stainless steel is inserted between two layers of a more flexible stainless steel to create better resistance. A titanium coating is added to seal and add brilliance.

The handle is made of black laminated wood resistant to water and humidity, and is silky to the touch. The lower end of the knife is in a distinct chestnut shape, characteristic of Japanese knives. The handle is designed to fit in the hand so naturally that the user will forget that it is not part of their arm.

The knives, like some jewelry undergo a total of thirty-seven processes including handcrafting by experienced artisans before they reach completion.





**1 A knife for all small tasks**

It is ideal to peel vegetables or to cut off unwanted parts.

**No.1** [Product number] BK-0001 [Size] Total length : 180mm Blade length : 80mm Blade thickness : 1.8mm  
Weight(without sheath) : 65-75g



**2 Mainly for fish, a knife for sensitive tasks**

The blade is designed to be narrower in width so that even sensitive tasks requiring a delicate touch can be performed with ease.

**No.2** [Product number] BK-0002 [Size] Total length : 265mm Blade length : 150mm Blade thickness : 2.0mm  
Weight(without sheath) : 120-135g



**3 A knife for softer foods that tend to break apart**

Ideal for slicing ham, salmon and terrines that tend to break apart. The blade is indented on both sides so that it glides naturally through food, yielding beautiful slices.

**No.3** [Product number] BK-0003 [Size] Total length : 360mm Blade length : 230mm Blade thickness : 2.0mm  
Weight(without sheath) : 205-225g



**4 A knife to prepare vegetables, fruits and herbs**

The width of the blade and its convex shape enable great precision for a variety of tasks.

**No.4** [Product number] BK-0004 [Size] Total length : 280mm Blade length : 160mm Blade thickness : 2.3mm  
Weight(without sheath) : 175-195g



**5 A knife for carving smaller pieces of meat**

The slightly convex blade allows the knife to glide smoothly through food. It is also ideal for carving up a roast at the dining table to serve your guests.

**No.5** [Product number] BK-0005 [Size] Total length : 355mm Blade length : 225mm Blade thickness : 2.5mm  
Weight(without sheath) : 245-265g

[Materials] Cutting edge :	high carbon stainless cutlery steel	Handle : laminated reinforced wood	[Made in] Japan
	Blade spine : stainless steel	Bolster : stainless steel	
	Blade surface : titanium	Pommel : stainless steel	
		Sheath : natural wood (maple)	





**6 A knife for carving larger pieces of meat**

Perfectly suited for cutting large pieces of meat as well as for tasks that require great precision.

**No.6** [Product number] BK-0006 [Size] Total length : 395mm Blade length : 265mm Blade thickness : 2.5mm Weight(without sheath) : 285-305g



**7 Table knife**

Among the ten knives, this is the one that most closely resembles the traditional Laguiole knife in size and shape. Ideal as a table knife, it is also perfect to cut larger pieces of meat such as roasts or tenderloins.

**No.7** [Product number] BK-0007 [Size] Total length : 212mm Blade length : 107mm Blade thickness : 1.8mm Weight(without sheath) : 70-80g



**8 For easy boning**

The flexible blade allows the knife to glide along the bone, making it perfectly suited to the task. This knife makes everything easy, from boning to the most delicate of slicing.

**No.8** [Product number] BK-0016 [Size] Total length : 240mm Blade length : 120mm Blade thickness : 2.5mm Weight(without sheath) : 160-170g



**9 For slicing a variety of breads**

With its uniquely “waved” blade, even the most delicate breads can be sliced expertly by using a backward or forward sawing motion . It can cut various types of bread neatly, leaving only a few traces of crumbs.

**No.9** [Product number] BK-0017 [Size] Total length : 415mm Blade length : 285mm Blade thickness : 2.0mm Weight(without sheath) : 225-235g



**10 For cutting, pounding and separating at will**

This is a combination of a kitchen knife and a cleaver enabling greater versatility. It is a dynamic blade that is 4mm thick at its widest.

**No.10** [Product number] BK-0018 [Size] Total length : 330mm Blade length : 200mm Blade thickness : 4.0mm Weight(without sheath) : 560-570g

[Materials] Cutting edge :	high carbon stainless cutlery steel	Handle : laminated reinforced wood	[Made in] Japan
Blade spine :	stainless steel	Bolster : stainless steel	
Blade surface :	titanium	Pommel : stainless steel	
		Sheath : natural wood (maple)	





## The spirit of the brand lives in the details

---

### Bee (Cross Section of the Handle)

Traditional knives from Laguiole, the village where Michel Bras grew up and where his restaurant “Le Suquet” is located, always bear the mark of a bee. The “Michel BRAS” knives’ simple style is an extension of this tradition.

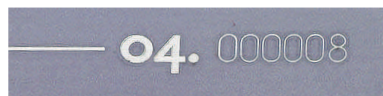


### Item Number (Metal End of the Handle)

Each knife is inscribed with a number corresponding to a function (paring, meat, vegetable, etc) so that the user can identify it at a glance. These numbers are punched on manually rather than being etched by laser, as is the usual practice.

### Cistre and Serial Number (Blade)

The silhouette of the cistre, an herb that grows on the high plateaus of Aubrac, is inscribed on the blade with a serial number to indicate that the knife is unique and that you are its only owner.



### Plain Wood Sheath

The elegant hard maplewood sheath is reminiscent of the beautiful and tranquil landscape of Laguiole. A magnet inside the sheath holds the knife snugly in place and protects the blade.





### Set of three table knives

A set of three No.7 table knives that most closely resemble the traditional Laguiole knife, both in size and shape. They add creativity not only in the kitchen but also at the dinner table and make perfect thoughtful gifts. A box made from hard maple containing a set of 3 No. 7 knives, similar in appearance to the traditional Laguiole knife dear to Michel Bras.

### Set of three No. 7 knives

[Product Number] BK-0010



### Set of seven knives

A set of seven knives which were the genesis of the “Michel BRAS” brand. A full range of knives, perfect for preparing vegetables, meat or fish; plus the No.7 table knife. This set guarantees a new sense of joy and ease in food preparation whether everyday or for a special occasion.

### Set of seven knives

[Product Number] BK-0014



### Set of ten knives

For the cook who is slightly more advanced or adventurous : in addition to the basic set of seven knives, there is a boning knife, a bread knife and a combination kitchen knife/ cleaver. This complete array guarantees a greater range of possibility and finesse, whatever the culinary adventure.

### Set of ten knives

[Product Number] BK-0019

[Materials] Blade : high carbon stainless cutlery steel    Handle : reinforced laminated wood    [Made in] Japan  
Blade spine : stainless steel    Bolster : stainless steel  
Blade surface : titanium coating    Pommel : stainless steel

※Please be aware that knife sheaths are not included in this set.





Mandoline

## Transform the appearance of food with ease, creativity and speed

The mandoline has a majestic presence in the kitchen. Five interchangeable blades combined with the ability to adjust slice thicknesses up to a maximum of 10 mm offers a surprising variety of slices and julienne cuts.

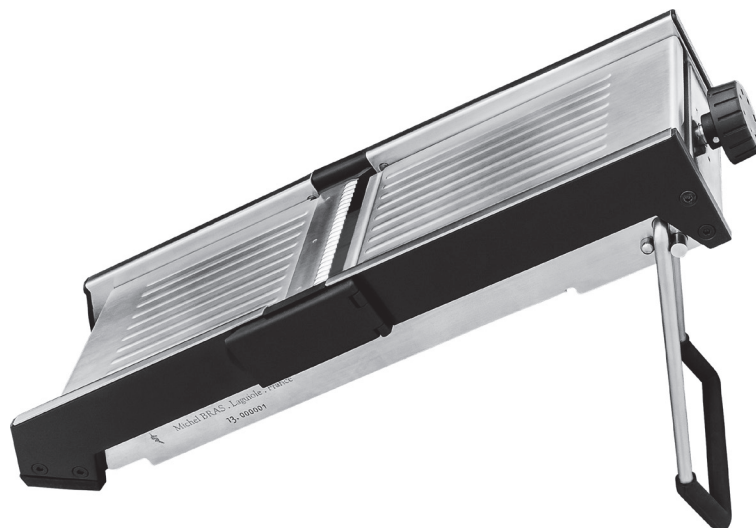
From slices so thin that they become translucent to thicker slices or waffle cuts, the mandoline provides any cook with a wide spectrum of beautiful and efficient options.

By rotating the knob located on the top of the main unit, the platform can be raised or lowered easily to obtain your desired width, up to 10 mm.

By combining a slicing blade with a julienne blade, three different julienne widths can be achieved (2mm, 7mm, and 10mm).

The food cart holds food securely in place and serves to further protect fingers and ensure your safety.





[Product Number] BK-0206

[Set content] Main unit, mandoline spare blade set , food cart

### **Main unit**

[Materials]

Metallic part : stainless steel

Resin used on knob surface and inside : ABS resin (heat resistant to 100°C )

Locking mechanism : polyacetal (heat resistant to 140°C ) , nonskid plate : silicone

[Size]

Main unit

<Stand folded> : 430mm (length) x 130mm (width) x 80mm (height)

<Stand unfolded> : 400mm (length) x 130mm (width) x 245mm (height)

Weight : 1700g (without the blade)

[Made in] China



# Mandoline spare blade set

The set comprises the following five blades and a storage case : a slicing blade, a crinkling blade and three different julienne blades to be used in combination with the slicing blade.



## Blade storage case

Case: polypropylene (heat resistant to 110°C)  
Tray: polystyrene (heat resistant to 70°C)



## Slicing blade

[Materials]  
Metallic part : stainless steel cutlery  
resin part : ABS resin (heat resistant to 100°C)  
[Made in] Japan



## Crinkling blade

[Materials]  
Metallic part : stainless steel cutlery  
resin part : ABS resin (heat resistant to 100°C)  
[Made in] China



## Julienne blade

[Materials]  
Metallic part : stainless steel  
resin part : ABS resin (heat resistant to 100°C)  
[Made in] Japan

They are included in the mandoline and are also available for individual purchase.  
[Product Number] BK-020601



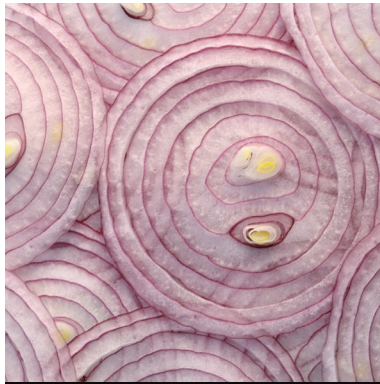
## Food cart

The mandoline includes the food cart.

[Materials]  
Metallic part : stainless steel  
resin part : ABS resin (heat resistant to 100°C)  
[Size] 145mm x 145mm x 65mm  
[Made in] China



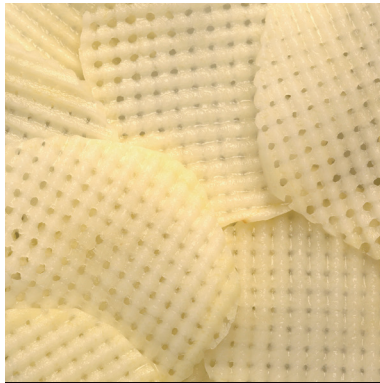
## Cuts produced with the mandoline



**Slice**  
Use the slicing blade



**Crinkle cut**  
Use the crinkling blade



**Waffle cut**  
Use the crinkling blade



**3mm width julienne**  
Use the slicing blade + 3mm julienne blade



**7mm width julienne**  
Use the slicing blade + 7mm julienne blade



**10mm width julienne**  
Use the slicing blade + 10mm julienne blade





# Grater series



## The grater series for a refined texture

Simply set the blade of your choice into the main grater unit to broaden your culinary horizons. There is a selection of six blades : three types of grater blades, one micro-slicer blade and two types of julienne blades.

The three grater blades are not only ideal for cheese; they can also grate a wide variety of ingredients in different widths for more delicate and beautiful finishes.

The adjustable plate of the micro-slicer means that slice thickness can be adjusted to a precision ranging from 0.3mm to 1mm approximately. The high level of precision and sharpness are unprecedented.

The two types of julienne blade can produce widths of 2mm and 1mm approximately. They serve to bring out the delicate taste of a wider variety of ingredients.



# Grater



The structure of all three blades enables them to grate food with each forward and backward stroke for better efficiency.

Spare blade 1

Reduces dry foods into powder; ideal for grating root vegetables.

Spare blade 2

For serious grating in a wide variety of widths.

Spare blade 3

For gentle grating of all sorts of foods. Produces light, delicate and beautiful flakes.

## Grater Set

A set consisting of a main unit and three types of grating blade attachments.

[Product Number] BK-0205

[Size]

With blade attachment :

310mm (total length)

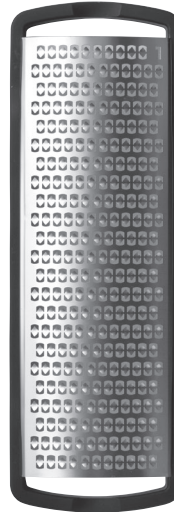
x 64mm (total width)

Weight : 190g

Blade attachment : 178mm (total length)

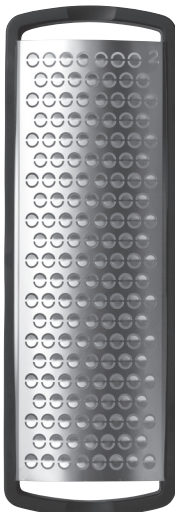
x 60mm (total width)

Weight : 40g



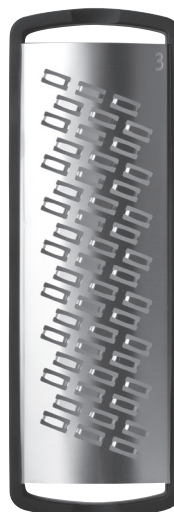
## Spare blade 1

[Size] Triangle/2.4mm



## Spare blade 2

[Size] Round/3.7mm



## Spare blade 3

[Size] Ribbon/9.8mm



[Materials]

Main unit

Frame : 18-8 stainless steel

Pommel and bolster : 18-8 stainless steel

Handle : polypropylene (heat resistant to 110°C),

thermoplastic elastomer (heat resistant to 80°C)

Spare blade

Blade : 18-8 stainless steel

Blade frame :

polypropylene (heat resistant to 110°C)

Protective cap :

polypropylene (heat resistant to 110°C)

[Made in] Japan



# Micro-slicer

The adjustable plate enables precision cuts with thicknesses ranging from 0.3mm to 1mm approximately. The high level of precision and sharpness is unprecedented.



## Micro-Slicer Set

A set consisting of a main unit and a micro-slicing blade attachment.

[Product Number] BK-0212

[Size]

With blade attachment : 310mm (total length) x 64mm (total width)

Weight : 270g

Blade attachment : 178mm (total length) x 60mm (total width)

Weight : 120g



## Spare blade 4

[Size]

Spare blade : 178mm (total length) x 60mm (total width)

Weight : 120g



[Materials]

Main unit

Frame : 18-8 stainless steel

Pommel and bolster : 18-8 stainless steel

Handle : polypropylene (heat resistant to 110°C),

thermoplastic elastomer (heat resistant to 80°C)

Spare blade

Blade : stainless steel cutlery

Adjustable plate : stainless steel

Cover, sliding lever, blade frame, locking lever :

ABS resin (heat resistant to 100°C)

Protective cap : polypropylene (heat resistant to 110°C)

[Made in] Japan



# Julienne

The blades produce julienne cuts 2mm and 1mm in width.



## Julienne Set

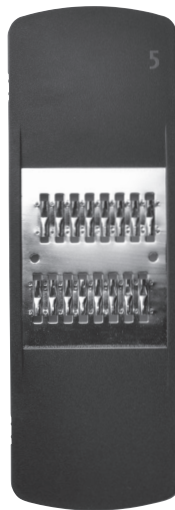
A set consisting of a main unit and two types of julienne blade attachments.

[Product Number] BK-0213

[Size]

With blade attachment :  
310mm (total length)  
x 64mm (total width)  
Weight : 200g

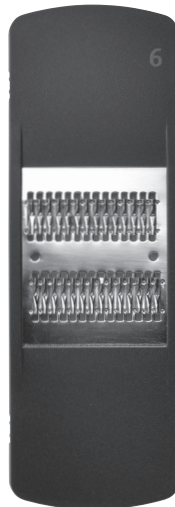
Blade attachment :  
178mm (total length)  
x 60mm (total width)  
Weight : 50g



## Spare blade 5

[Size]

Spare blade : 178mm (total length) x 60mm (total width)  
Weight : 50g



## Spare blade 6

[Size]

Spare blade : 178mm (total length) x 60mm (total width)  
Weight : 50g



[Materials]

Main unit

Frame : 18-8 stainless steel

Pommel and bolster : 18-8 stainless steel

Handle : polypropylene (heat resistant to 110°C),  
thermoplastic elastomer (heat resistant to 80°C)

Spare blade

Blade : stainless steel

Blade frame : ABS resin (heat resistant to 100°C)

Protective cap :

polypropylene (heat resistant to 110°C)

[Made in] China



# Set of graters and spare blades

The grater series offers sets including a frame and blade attachments. All spare blades are also available individually.



## Available sets

The grater set comprises a main unit composed of a frame and a handle and three spare blades (No.1, No.2, and No.3)

The micro-slicer set comprises a main unit composed of a frame and a handle and one blade (No.4)

The julienne set comprises a main unit composed of a frame and a handle and two spare blades (No.5 and No.6)





# Peelers

# Two types of peelers which allow for a greater freedom in food preparation

I

The I-shaped peeler can handle any kind of delicate task with ease.

It adds artistry to even the simplest peeling jobs.

There are two types of spare blades, one thick and the other, fine.



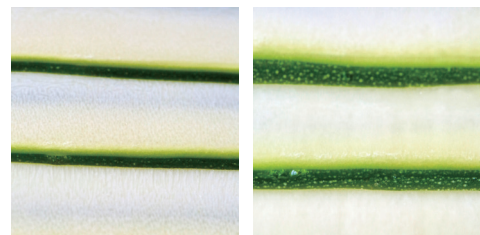
## I-shaped Peeler

[Product Number] BK-0201

[Size]

Spare blade : 176mm (total length) x 25mm (total width)

Weight : 62g



T

With four varieties of spare blades, the T-shaped peeler expands your options.

This peeler raises the bar of cooking by allowing for different textures and possibilities from the same ingredient.

The spare blades include a thick blade, a fine blade and two types of julienne blades one for coarser peels and another for finer peels.



## T-shaped Peeler

[Product Number] BK-0204

[Size]

Spare blade : 174mm (total length) x 78mm (total width)

Weight : 90g



[Materials]

Blade : stainless cutlery steel

Metallic parts other than blade : stainless steel

Handle (resin part) :

thermoplastic elastomer (heat resistant to 90°C ),

polypropylene (heat resistant to 110°C )

Protective cover : polyethylene (heat resistant to 80°C )

[Made in] Japan





# Scissors



# Two types of kitchen scissors for a precise cut

1

These scissors are small in size but have sharp pointed blades to achieve a clean cutting. They handle sensitive tasks delicately and precisely.



## Scissors No.1 (small)

[Product Number] BK-0202

[Materials]

Blade : stainless cutlery steel

Metallic parts other than blade : stainless steel

Handle (resin part) : thermoplastic elastomer (heat resistant to 100°C)  
Polyethylene

[Size]

203mm (total length) x 77mm (total width)

Weight : 108g

[Made in] Japan

2

Sturdier type of scissors with micro-serrated blades to grasp food firmly.

They cut through bones and the toughest carapaces.

There are two other parts besides the blades to cut food. First, a half-moon shaped cavity designed to cut through bones is located on each blade to achieve firmer grasp. Next, a nutcracker located between the handles catches bones and carapace firmly to break them down.



## Scissors No.2 (large)

[Product Number] BK-0203

[Materials]

Blade : stainless cutlery steel

Metallic parts other than blade : stainless steel

Handle (resin part) : thermoplastic elastomer (heat resistant to 100°C)  
Polyethylene

[Size]

232mm (total length) x 85mm (total width)

Weight : 156g

[Made in] Japan





# Quotidien

## Your closest cooking companion, “Quotidien”

“Quotidien” was launched as the most casual and easy-to-use kitchen knife, yet. True to its name which means “everyday” in French, this group includes three knives that can be used for everyday cooking.

Each knife is finished with care as reflected in their sophisticated shape, titanium-coated blades and manually assembled handles.

These knives are perfect whether for first-time users of “Michel BRAS” products or for daily use by connoisseurs.





1 Fruit knife, perfect as your first “Michel BRAS”. Also ideal for preparing vegetables.

**Quotidien No.1 (S)**

[Product Number] BK-0025 [Size] Total length : 180mm Blade length : 78mm Total width : 21mm Weight : about 57g



2 It can handle all types of tasks from preparing vegetables to fish.

**Quotidien No.2 (M)**

[Product Number] BK-0026 [Size] Total length : 235mm Blade length : 121mm Total width : 23mm Weight : about 74g



3 It makes it simple to perform any task from julienne cuts to finely chopping or slicing vegetables.

**Quotidien No.3 (L)**

[Product Number] BK-0027 [Size] Total length : 278mm Blade length : 150mm Total width : 27mm Weight : about 96g

[Materials]

Blade : high carbon MV stainless steel cutlery

Rivet : stainless steel

Handle : reinforced laminated wood

Blade surface : titanium coating

[Made in] Japan

※Please note that our complimentary knife sharpening service does not cover Quotidien.





# Le Moulin

## Grind with refinement, reveal new textures and beautiful finish.

“Le Moulin” grinds with precision a wide range of produce. It perfectly handles hard and also slightly softer ingredients ranging from spices and herbs to dried mushrooms and vegetables or ground coffee.

Ingredients are dispensed smoothly to keen-edged delicate blades that grasp firmly and grind. Coarseness can be adjusted to one of the nine pre-set levels. High precision is what enables accurate and delicate results. Just by changing the grain coarseness, the same ingredient can reveal a subtle change in aroma or match a dish with more harmony.

\*Le Moulin is a patented product.  
PAT. JP6731516





[Product Number] BK-0220

[Materials]

Main body: 18-8 stainless steel, ABS resin (heat resistant to 70°C)

Nut: 18-8 stainless steel    Lid: ABS resin (heat resistant to 70°C)

Coarseness adjustment dial: ABS resin (heat resistant to 70°C)

Shaft: 18-8 stainless steel, polyacetal (heat resistant to 110°C)

Fin: polyacetal (heat resistant to 110°C)

Upper grinding wheel: ceramic ABS resin (heat resistant to 70°C)

Lower grinding wheel: ceramic, polyacetal (heat resistant to 110°C)

Lower grinding wheel stopper: polypropylene (heat resistant to 100°C)

[Size]

57mm (Diameter) x 178mm (Total length)

Weight : 307g

[Made in] Japan

※The mill may not be able to grind certain ingredients because of their size.

    Please make sure that their diameter measures less than 8mm before use.

※Please note that certain foods that are rich in oil such as sesame seeds and nuts may cause clogging.



# Examples of cooking by Michel Bras using “Le Moulin”

Images of dishes created by Michel Bras using “Le Moulin” vividly convey the beauty of delicately ground ingredients.



**Creamy broccoli soup with cheese**  
Ingredients ground with “Le Moulin” :  
dried onion, dried leek.



**Snow peas, garnished with bean flakes.**  
Ingredients ground with “Le Moulin” :  
chervil, anise seeds, fennel, green anise, cumin.



**A dish of cauliflower and broccoli**  
Ingredients ground with “Le Moulin” :  
buckwheat fruit and lentils.



**Fish, baby leeks and olive oil**  
Ingredients ground with “Le Moulin” :  
two types of dried shrimps and dried seaweed



**Beefsteak**  
Ingredients ground with “Le Moulin” :  
several types of peppercorn, dried onion.



**Strawberry tarte**  
Ingredients ground with “Le Moulin” :  
Sichuan peppercorn and leaves, coconut.







# Accessories and others

## Block Type L

### A knife block with an artistic presence

The Type L exudes an avant-garde artistic presence with its black parallelepiped and L-shaped white block design. The two units can be combined or separated, to be used both as functional as well as decorative objects.

The water and stain resistant units are made using DuPont™Corian© , a material with a beautifully smooth finish.

The black block houses the larger knives No.3, No.5 and No.6, while the white unit holds the smaller knives No.1, No.2, No.4 and No.7.



#### Knife Block (L, Corian)

[Product Number] BK-0012

[Materials] DuPont™Corian© reinforced inorganic methachrylic resin

[Size]

Block (black) : 124mm (depth) x 124mm (width) x 300mm (height)

Block (white) : 128mm (depth) x 138mm (width) x 175mm (height)

Weight : about 3590g

[Made in] Japan



## Block Type II Block Type IL

# A knife block made of maple for a natural and warm presence

Type II and Type IL are made of the same superior-grade hard maple used for the knife sheaths. The material was treated expressly to showcase the luminous character of the wood which is evocative of the natural beauty of Aubrac.

The surface is treated to protect it from the effects of humidity and to preserve the natural beauty of the wood. There are two different blocks : one which stores the seven knives from No.1 to No.7 and another which holds the ten knives from No.1 to No.10.



The taller block houses the larger knives No.3, No.5 and No.6, while the shorter unit holds the smaller knives No.1, No.2, No.4 and No.7.

### Knife Block (II, 7 knives)

[Product Number] BK-0015

[Materials] Hard maple

[Size]

Block (tall) :  
160mm (depth) x 116mm (width) x 300mm (height)

Block (short) :  
160mm (depth) x 96 (width) x 175mm (height)

Weight : about 1900g

[Made in] Japan



The taller block houses the larger knives No.3, No.5, No.6 and No.9, while the shorter unit holds the smaller knives No.1, No.2, No.4 No.7, No.8 and the large No.10.

### Knife Block (IL, 10 knives)

[Product Number] BK-0020

[Materials] Hard maple

[Size]

Block (tall) :  
117mm (depth) x 156mm (width) x 295mm (height)

Block (short) :  
218mm (depth) x 220 (width) x 220mm (height)

Weight : about 2700g

[Made in] Japan

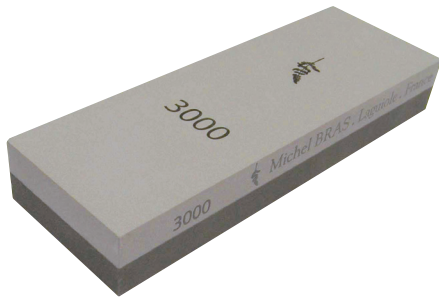


## Whetstone

# A whetstone to keep the cutting edge of “Michel BRAS” knives in perfect condition

The biface whetstone is made using two different grains (1000 and 3000) in order to maintain the sharpness and accuracy of the blades. Sharpen blades first using the rougher 1000 side, then finishing up with the finer 3000 side will help maintain them indefinitely.

3000 was created using a special technique that combines the materials found in both natural and artificial stones allowing one to sharpen knives with extreme precision.



### Whetstone

[Product Number] BK-0011

[Materials] Man-made whetstone  
(medium stone : 1000, finishing stone : 3000)

[Size] 205mm (length) x 70mm (width) x 30mm (thickness)  
Weight : 915-935g

[Made in] Japan

## Honing Steel

# Diamond coating for exquisite sharpening

Thanks to its diamond coated surface, this 30cm long honing steel sharpens knives delicately with long strokes. The handle is designed with the same chestnut shape as the knives to ensure it fits perfectly to the hand.



### Honing Steel

[Product Number] BK-0022

[Materials]  
Honing rod (main unit) : stainless steel  
Honing rod (surface) : treatment by electrodeposition  
of industrial diamond  
Handle : reinforced laminated wood  
Other metallic parts : stainless steel  
Storage case : polyethylene

[Size] 415mm (length) x 26mm (width)  
Weight : 204g

[Made in] Japan



## Cutting Board

# Natural cutting board made of unvarnished wood

Made of white hinoki wood, a Japanese cypress, the cutting board evokes the beauty of Aubrac. Because it uses natural unvarnished wood instead of engineered material, it can be resurfaced. The structure consists of five layers of unvarnished wood which serve to prevent the board from warping, while also adding to the appearance.

Please use the contact form to enquire about our cutting board resurfacing service.



### Cutting Board

[Product Number] BK-0021

[Materials]

Hinoki wood (Japanese cypress)

[Size]

480mm (length) x 300mm (width) x 30mm (thickness)

Weight : about 2000g

[Made in] Japan





# Cutlery

## Cutlery for an elegant and refined dinner table

The universe of “Michel BRAS” can be enjoyed not only in the kitchen but also at the dinner table thanks to a set of cutlery comprised of five items : a knife, a fork, a spoon, a coffee spoon and a cutlery rest.

The cutlery shares the same characteristics as the knife series. The elegant, fine, long silhouette of the handles was inspired by Japanese chopsticks. The back of the blade angling down toward the tip is designed to closely resemble Michel Bras’ beloved Laguiole knife.

Simply place the cutlery on the log-shaped cutlery rest and the stage is set. All that remains is to savor delicious food.





Spoon



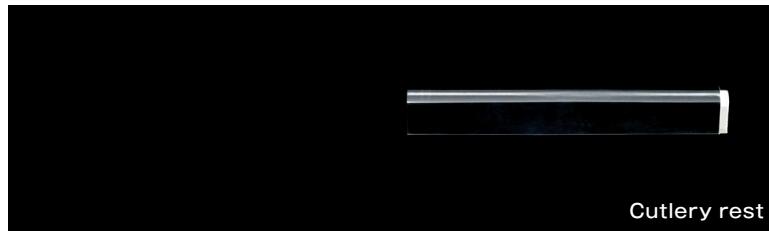
Fork



Knife



Coffee spoon



Cutlery rest

## Set of Cutlery

[Product Number] BK-0101

### [Materials]

Spoon, fork, coffee spoon

Pommel/ bolster : 18-8 stainless steel

Handle : phenol resin (heat resistant to 150°C)

Knife

Blade : stainless steel cutlery

Pommel/ bolster : 18-8 stainless steel

Handle : phenol resin (heat resistant to 150°C)

Sheath : natural wood

Cutlery rest

Metallic part : 18-8 stainless steel

Main unit : polyacetal (heat resistant to 140°C)

### [Size]

Coffee spoon

149mm (total length) x 30mm (total width) Weight : about 23g

Spoon

214mm (total length) x 42mm (total width) Weight : about 65g

Fork

214mm (total length) x 21mm (total width) Weight : about 53g

Table knife

219mm (total length) x 16mm (total width) Weight : about 59g

Cutlery rest

105mm (total length) x 16mm (total width) Weight : about 33g

[Made in] Japan







## 貝印株式会社

〒101-8586 東京都千代田区岩本町 3-9-5  
Tel : 0120-016-410  
[www.kai-group.com](http://www.kai-group.com)

## kai corporation

3-9-5 Iwamoto-cho, Chiyoda-ku, Tokyo 101-8586 Japan  
Tel : +81 (0) 3 3866 3741  
Fax : +81 (0) 3 3864 1439  
[www.kai-group.com/e](http://www.kai-group.com/e)

## kai Europe GmbH

Kottendorfer Str. 5, 42697 Solingen, Germany  
Tel : +49 (0) 212 23 23 80  
Fax : +49 (0) 212 23 23 899  
[www.kai-europe.com](http://www.kai-europe.com)

## kai France sarl

62, Boulevard Garibaldi, 75015, Paris, France  
Tel : +33 (0) 9 73 87 36 80  
Fax : +33 (0) 1 42 72 80 41  
[www.kai-europe.com](http://www.kai-europe.com)

## kai U.S.A. ltd.

18600 SW Teton Ave, Tualatin, OR 97062, U.S.A.  
Tel : +1 503 682 1966  
Fax : +1 503 682 7168