

# Calphalon® CUTLERY GUIDE

## Step 1

- Seeks good cutting performance
- Wants quality at a value
- Wants a Lifetime Warranty

OR

- Seeks great cutting performance
- Wants high quality
- Desires long-lasting knife edges
- Wants Lifetime Warranty

OR

- Seeks excellent cutting performance
- Wants high quality
- Desires precision-sharpened edges that stay sharper longer
- Wants Lifetime Warranty

- Prefers traditional styling

- Prefers modern styling

- Prefers a mix of modern and classic styles

## Step 2

**Calphalon**   
**CLASSIC**

**Calphalon**   
CONTEMPORARY SERIES  
GERMAN STEEL

**Calphalon**   
PRECISION SERIES  
FULLY FORGED



Construction	Forged	Fully forged	Fully forged
Blade	High carbon no-stain steel	High carbon no-stain German steel	High carbon no-stain German steel Stays sharp 20% longer than Contemporary cutlery
HRC	HRC 48-52	HRC 54-56	HRC 56-58
Bolster	Full bolster	Full bolster	Full bolster
Handle	Full tang Triple rivet Knife labelling	Full tang Ergonomic design Knife labelling	Full tang Bar-shaped rivet Knife labelling
Block	Blonde rubberwood	Maple wood with rich stain color	Walnut-stained hardwood
Warranty	Full Lifetime	Full Lifetime	Full Lifetime
Use & Care	Hand wash		
Bonus	Cheese set with \$200 Calphalon cutlery purchase		

## GLOSSARY



### LABELED KNIFE HANDLES

Easily find the knife you're looking for, even when it's in the block.

*Classic, Contemporary and Precision Series*



### DAMASCUS-STYLE BLADES

This time-honored process creates a blade of exceptional strength and beauty with 32 layers of stainless steel over a VG-1 steel core.

*Katana Series*

### MORE ABOUT FORGING

**Forged:** Bolster and full tang are seamlessly attached to the blade














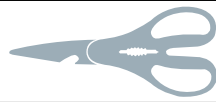

**Fully Forged:** Blade, bolster and tang are created from a single piece of steel for strength & durability

**Custom Forged:** Unique forging process creates an integrated bolster to encourage proper grip

### WHAT IS HRC?

Steel is given an HRC hardness value based on its Rockwell "C" test results. The higher the number, the harder the steel for sharper, longer-lasting edges.

### CUTLERY STYLES & USAGE

	<p><b>CHEF'S KNIFE</b> One of the most powerful and versatile tools in the kitchen, with a gently curved blade for chopping, mincing, dicing and slicing.</p>
	<p><b>SANTOKU</b> This Japanese-style knife combines the features of both a chef's knife and a cleaver for slicing, dicing and mincing.</p>
	<p><b>BREAD KNIFE</b> The long, serrated blade quickly cuts through thick or chewy bread crusts without crushing the soft interior.</p>
	<p><b>SLICING KNIFE</b> The long, slender blade and curved cutting edge help you take consistent, beautiful slices from roast meats and poultry.</p>
	<p><b>UTILITY KNIFE</b> This knife is the perfect size for dozens of everyday tasks, such as chopping vegetables, slicing apples and cheeses, and more.</p>
	<p><b>SERRATED UTILITY KNIFE</b> Exceptionally versatile, this knife has a serrated blade to slice tomatoes, sandwiches and crusty breads.</p>
	<p><b>PARING KNIFE</b> Ideal for fine tasks, such as mincing shallots, peeling apples, coring tomatoes and creating garnishes.</p>
	<p><b>TOMATO/BAGEL KNIFE</b> Use the thin serrated blade to easily slice bagels or prepare ultra-thin tomato, cucumber or citrus slices.</p>
	<p><b>BONING KNIFE</b> Use the ultra-slim blade to cut raw meat away from the bone, trim fat, prepare cutlets or filet whole fish.</p>
	<p><b>NAKIRI</b> Shaped like a miniature cleaver, this traditional Japanese knife makes quick work of chopping vegetables.</p>
	<p><b>SANDWICH KNIFE</b> The wide, rounded blade is ideal for spreading condiments, while the serrated edge slices sandwich fixings and breads without tearing.</p>
	<p><b>CARVING FORK</b> Designed with extra-long, heavy-duty tines to hold even the largest roasts firm against your cutting board as you carve.</p>
	<p><b>STEAK KNIFE</b> Featuring a semi-serrated edge for precision cutting and smooth slicing, these knives look great on your table.</p>
	<p><b>KITCHEN SHEARS</b> Great for light kitchen tasks like snipping fresh herbs or cutting parchment paper. Includes built-in nutcracker and bottle opener.</p>
	<p><b>HONING STEEL</b> Helps you enjoy peak performance from your knives by realigning blade edges. For professional results, hone knives before each use.</p>

### KNIFE ANATOMY

