

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

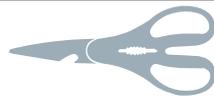
Fully Forged: Blade, bolster and tang are created from a single piece of steel for strength & durability

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

KNIFE ANATOMY

