



## **JKC AOGAMI COLLECTION**

This collection of rustically attractive, beautifully balanced blades is completely hand made by a small artisan workshop using the traditional foot operated hydraulic hammer. The Nokaji who create these stunning knives use skills renowned in the creation of the legendary samurai sword. A central core Aogami No. 1 (amongst the most highly regarded edge steels in existence), which governs sharpness, longevity of edge and ease of re sharpening, is laminated with soft stainless steel providing the triple layer construction typifying the highest echelons of Japanese blade making. Revered smiths seek out the very best steel's for their central core. The steel is the legendary Aogami No.1 Blue. Expert tempering combined with highly specialised hand forging results in stunningly silky smooth edges, which with proper care will provide up to 3 generations of outstanding service. Being extremely rich in carbon (1.3% - 1.5%) Aogami No.1 is prone to oxidisation, however small marks, abrasions & spots are characteristic of well-used blades of this construction & in no way affect performance. The JKC Aogami collection blades are not as prone to rusting as the more commonly used Shirogami (white steel) & other lower grade high carbon steels through the inclusion of a minimum amount of an anti oxidising agent – chromium. The unique quality of the Aogami Blue is the inclusion of Tungsten in the alloy (creating Tungsten Carbide during the dissolution and coagulation of the steel) resulting in a blade of outstanding toughness, hardness and endurance. The outer layers are soft and stainless so any oxidisation only affects the 2 or 3mm of exposed Aogami Blue at the edge which results in a gloriously easy to re hone and exceptionally enduring, silky edge.

The collection of seven beautiful knives comprises the following: 90mm Paring, 120mm Paring / Utility; 165mm Santoku; 180mm Gyuto; 210mm Gyuto, 150mm Nakiri (actually a subcategory of nakiri; azumagata, and the truly stunning 240mm Sujihiki Slicer. The JKC Aogami Blue Nakiri (traditionally called Azumagata) is unique amongst blades of this style as it has a very slight central curve enabling the user to divide large ingredients in one easy rolling action. The blades have rosewood handles, which have shown an increasing resurgence in popularity amongst chefs & keen cooks who report them to be more comfortable in heavy, prolonged use than fashionable steel handled blades.

### **IMPORTANT CARE INSTRUCTIONS**

You are now the owner of a prized and highly regarded work of revered craftsmen. The blades of the JKC Aogami Blue Collection fall within the three-generation category. Therefore, with appropriate care, the beauty and effectiveness of this exceptional laminated steel has the capacity to endure up to 3 generations of respectful domestic use. Remember, special blades require diligent attention and lots of tender loving care. If you are uncertain about any aspects of these directions please contact our team.

**WASHING:** Wash your knife by hand with washing up liquid. Always ensure the edge is on the outside, facing away from the cleaning hand – thus should the hand slip, you are less

likely cut yourself. The knife should be dried thoroughly immediately after washing. The BUILD UP OF MARKS IS AN INNATE CHARACTERISTIC of carbon rich Aogami blue steel. It is possible to delay & reduce this natural staining process by drying very thoroughly & oiling straight after use. Camellia oil is recommended by knife makers, however, a light vegetable or sunflower oil will be equally effective. Simply apply a light slick with kitchen roll onto dry blade & wipe away excess prior to storage. Sharp edges suffer when repeatedly subjected to powerful dishwasher chemicals, steam, heat & moisture in confined space when not followed by thorough drying. Extensive tests show that sharp steel edges are considerably undermined during any dishwasher cycle. NEVER DISHWASH SHARP KNIVES THIS CAN CAUSE IRREPARABLE DAMAGE & WILL VOID YOUR GUARANTEE.

**CUTTING SURFACES:** In Western kitchens where, instead of caressing the board, we tend to land quite heavily upon it, incorrect cutting surfaces blunt even fine quality blades very quickly. Ultra keen silky edges roll, twist and often chip when subjected to impact on glass, china, tiles, melamine, marble.... Seasoned cooks can be forgiven for using such materials, which are frequently marketed as cutting boards. Wood is a naturally anti bacterial and high density plastic is an equally acceptable cutting surface. Any material other than wood or high density plastic is DEATH TO SHARP KNIVES.

**STORAGE:** Avoid the knife-edge banging against other cutlery or hard surfaces. If storing in a drawer place no more than 2 SHARP KNIVES SPINE TO SPINE in 1 compartment. When choosing a block ensure knives are placed so that the edges touch nothing. Magnetic strips are fine, however the knife should be placed from the spine to avoid scratching the beautiful nickel Damascus & ensure edge is not unnecessarily compromised. The JKC Magnetised Block is our stunning and totally unique solution to this perennial problem. This stylish system intrigues the eye as knives appear to be adhering to the wood, yet they are accessed in one slick movement. A powerful magnet is encased within a sleek bamboo block providing a hygienic convenient storage system where blades can be identified immediately without hidden areas for bacteria can gather; this multi knife system can store anywhere from 8 to 15 knives. We also sell a selection of powerful magnetic strips. Safety & edge protection are major considerations during transportation. NEVER CARRY SHARP KNIVES UNPROTECTED. The JKC Chefs Case is an easy to clean classic leather chefs bag capable of holding 11 blades with a transparent zip up pocket for tools.

**CUTTING TECHNIQUES:** These exceptional knives are designed for easy slicing, light chopping, mincing, dicing etc. The fine edge ensures such tasks can be performed with consummate ease. However providing this gliding, silky feel requires a very keen edge which is innately thin & delicate. It is not designed for cleaving, hacking or twisting on very hard materials or going through bone. Such blade stressing actions will cause the edge to crack, pit or at worst result in snapping.

**SHARPENING:** The best method for keeping a good edge is regular maintenance. A little work before knife dulls is far preferable to having to grind away a blunt edge. Accurate whetstone honing is undoubtedly the most effective way to achieve any steel blade's optimum sharpness and edge retention. Totally dull edges should first be ground on a rough whetstone, 240 is the minimum grit, any rougher and the edge will be needlessly

eroded, this should be followed by 'sharpening' on a medium stone of at least 1000 grit and finally polished on a fine stone (4000 + grits) We carry a variety of different stones all of which are sold with a DVD demonstration guide. If you are not good at holding even angles do not despair, we sell one of the most effective of the easy systems on the market. The JKC Ceramic Water Wheel Sharpener KC200 amounts to a simplified whetstone, slotting blade at set angle on which knife is pushed back and forth on rough or smooth wheels. This system in no way compromises the life of blades and is about as foolproof as you can get. If you are confident about using a steel a good quality diamond, grooved or, ideally ceramic rod can provide a serviceable edge for most Japanese 'moroha' (dual edged) knives. We provide tuition on the art of sharpening; if you feel unsure about this much-mythologized art please drop into our shop, call or email we will happily advise. As far as we know, JKC Hamonoya provides the only skilled hand sharpening service in retail. Our knife doctor Jay, will breathe new life into once sharp treasures, the Japanese way (on a series of whetstones). We can remove chips, restore lost tips, and return totally blunt edges to their former glory. Contact us for further information.

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