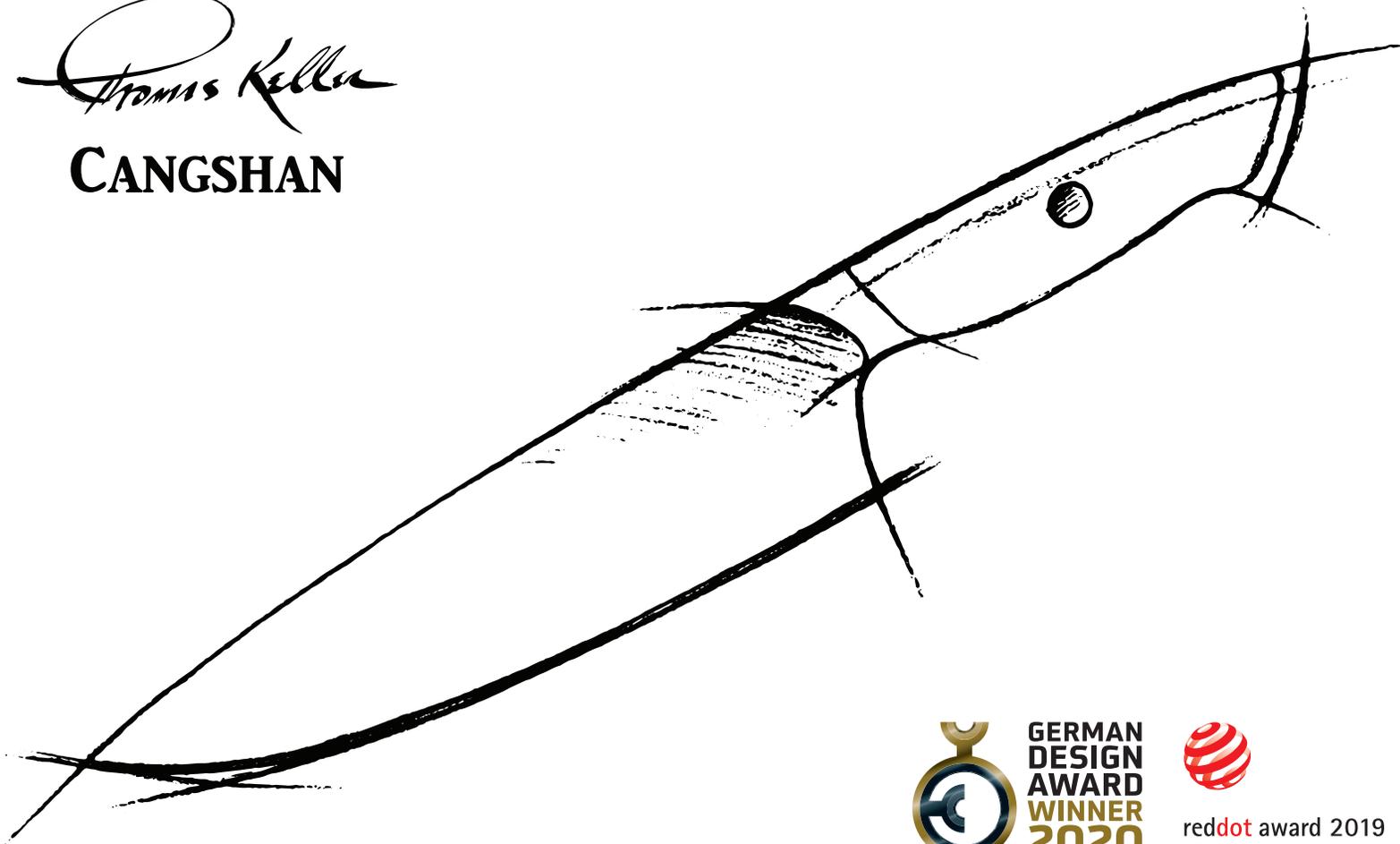


Thomas Keller

CANGSHAN



**GERMAN
DESIGN
AWARD
WINNER
2020**



reddot award 2019
winner



GERMAN
DESIGN
AWARD
WINNER
2020





"I am excited to partner Cangshan. We share an understanding of the importance of premium materials and the precision of craftsmanship. Together, I am confident we can develop something truly unique in the world of cutlery"

Thomas Keller, The French Laundry

Thomas Keller is Cangshan's Brand Ambassador and a world renowned chef known for his exceptional culinary skills and dedication to quality of the highest standards. He is the first and only American chef to hold multiple Michelin stars at his critically acclaimed restaurants: The French Laundry, Per Se and Bouchon. He is the author of five cookbooks, with more than one million copies in circulation. In 2017, chef Keller led the team from the United States to its first-ever gold medal in the Bocuse d'Or, a prestigious biannual competition that is regarded as the Olympics of the culinary world.

"I have long been an admirer of chef Keller's approach to cooking. What I truly admire is his single-minded desire to make exceptional experiences for each of his guests. We honor his commitment to design and to using the best quality ingredients.

Henry Liu,

**Owner and Chief Designer
Cangshan Cutlery Company**

Cangshan was created from a love and passion for good design, that perfect balance between forward thinking aesthetics and the foundational, practical function needed by professional chefs and home cooks. The founder of Cangshan, Henry Liu, is a Chinese immigrant who started the company so that he could bring the American dream to life, for his family and his employees. His extensive background in manufacturing gave him distinct insight and experience to know how to build something of value and become a role model for future generations with their own hopes and ambitions.





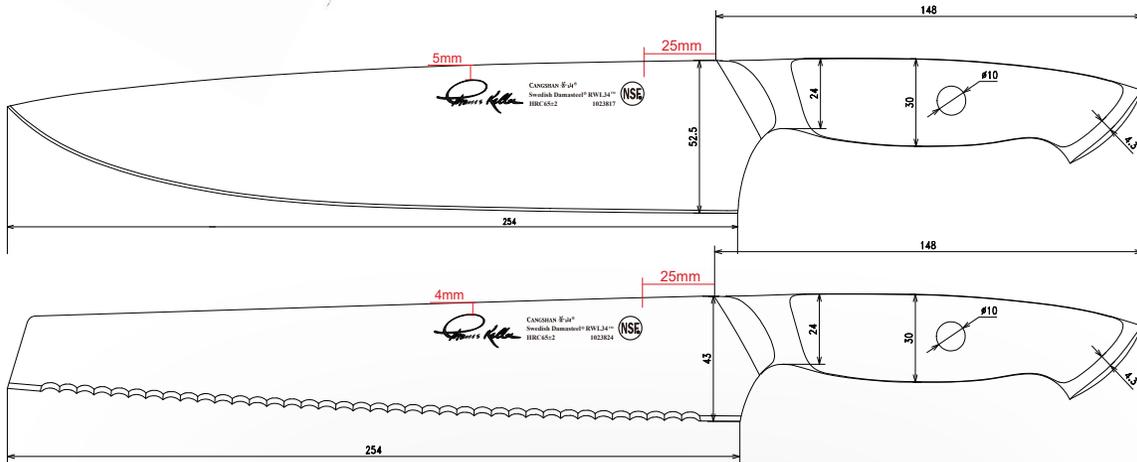
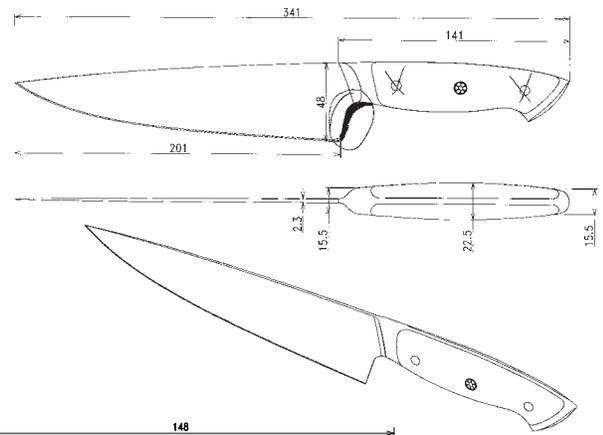
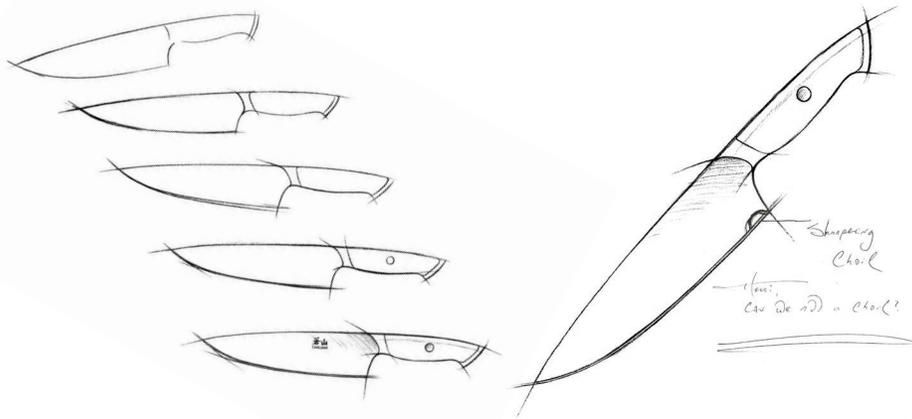
The 2019 Red Dot Award winning knives in the **Thomas Keller Signature Collection** by Cangshan are a model of precision and craftsmanship. Slim, sleek and exceptionally well balanced these knives have been meticulously designed with Michelin starred chef Thomas Keller to ensure each knife performs perfectly in their distinct function. Sharp, bold angles create a keen focus on the stunning silhouette and minimalism of the knife. Each knife is forged from Swedish **Damasteel® RWL34 Powder Steel**, an extraordinarily fine grained, high alloy steel known for its excellent edge strength, hardness and corrosion resistance.

Every blade goes through our meticulous six stage **ULTRA6** heat treatment which brings out the best qualities of each steel. The fine grain of the steel allows the knives to be hard enough to take a sharp edge, yet durable enough to keep that sharp edge during heavy use. This makes an incredibly sharp knife that will not chip and stays sharp longer between sharpening. Cangshan knives are handcrafted and hand sharpened by passionate artisans creating beautiful, functional tools.



Damasteel® RWL34 Powdered Steel

Powdered metallurgy had a long and fascinating history before gaining large scale acceptance in the 1900's when it became a viable means to produce tungsten filaments for light bulbs. The process allows for the creation of alloys that are impossible to create through traditional forging. Powdered metals are thoroughly blended allowing for fine tuned control of the density and properties of the subsequent alloy. The powdered metal mixture is then compressed and sintered in a controlled atmosphere. Sintering is the process where high heat is applied to the solid materials causing them to bond and form an alloy without ever becoming molten. This allows metals with high melting points to be uniformly bonded together creating alloy steels designed to exact specifications. Damasteel® RWL34 Powdered Steel offers high edge strength, durability and high corrosion resistance.



"With Chef Keller's input on blade length, width and angles, as well as the handle design, I think we have created an extraordinary new line of premium knives."

Henry Liu, Founder and Chief Designer of Cangshan Cutlery



August 21st, 2018
First meeting to brainstorm
the new Thomas Keller
Signature Collection design

September 2nd, 2018
First round of design
concept sketches

October 6th, 2018
Finalized knife dimensions
and created 3D renderings

November 4th, 2018
Second round of 3D
printed samples

January 5th, 2019
Final production of samples
created for testing

July 15th, 2019
The Thomas Keller Signature
Collection launches exclusively
Williams Sonoma

August 30th, 2018
Locked knife materials:
Swedish Damasteel® RWL34
Powder Steel

September 22nd, 2018
Second round of design
concept sketches

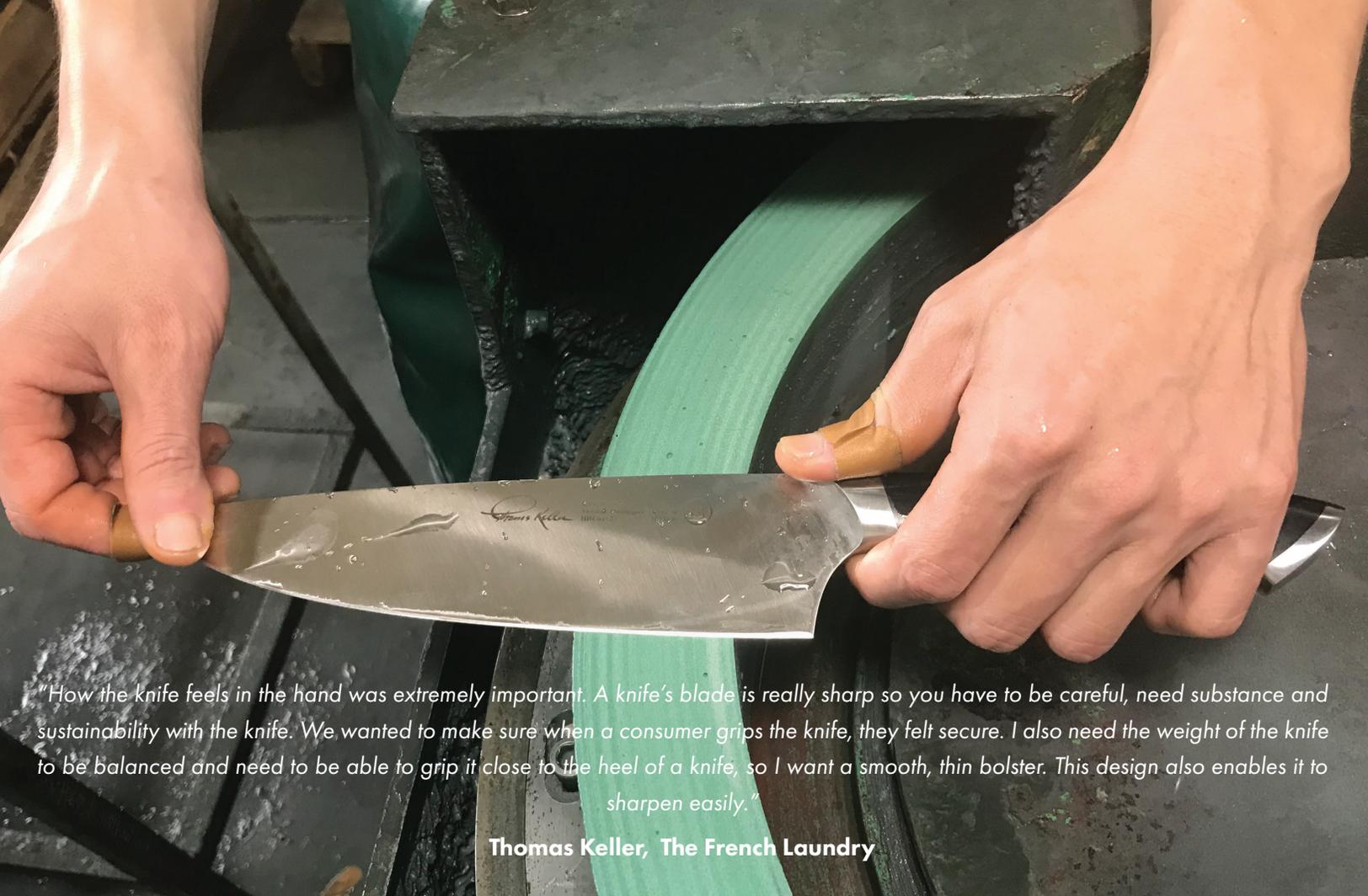
October 25th, 2018
First round of 3D
printed samples

December 20th, 2018
First prototype created
for testing

March 7th, 2019
Knife design finalized and
main production begins



Aesthetics must push into function. Every curve and angle is used to ensure a secure and comfortable hold on the handle. Our knives are exceptionally well balanced and every seam is flush. This means our knives feel great to grip and hold, work well for heavy kitchen use and are easy to keep clean and sanitary. All manufacturing decisions are driven by our passion to create and share value with our customer. We constantly seek to improve our manufacturing processes and push the abilities of our bladesmiths. Our bladesmiths are some of the highest paid in our district and we have one of the largest dedicated quality control staff in our knife district.



"How the knife feels in the hand was extremely important. A knife's blade is really sharp so you have to be careful, need substance and sustainability with the knife. We wanted to make sure when a consumer grips the knife, they felt secure. I also need the weight of the knife to be balanced and need to be able to grip it close to the heel of a knife, so I want a smooth, thin bolster. This design also enables it to sharpen easily."

Thomas Keller, The French Laundry



THOMAS KELLER SIGNATURE COLLECTION

The 2019 Red Dot Award winning **Thomas Keller** Signature Collection by Cangshan is a model of precision and craftsmanship. Slim, sleek and exceptionally well balanced these knives have been meticulously designed with Michelin starred chef Thomas Keller to ensure each knife performs perfectly in their distinct function. Sharp, bold angles create a keen focus on the stunning silhouette and minimalism of the knife.

Steel: Swedish Damasteel® RWL34 Powder Steel
61 ±2 Rockwell Hardness Rating Scale
Patent Pending Design



reddot award 2019
winner



GERMAN
DESIGN
AWARD
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2020



1023831
10.5in Carving Knife w/ Walnut Box



1023923
6in Boning Knife w/ Walnut Box



1023817
10in Chef's Knife w/ Walnut Box



1023909
5in Serrated Utility Knife w/ Walnut Box



1024647
8in Honing Steel w/ Walnut Box



1024272
5in Utility Knife w/ Walnut Box



1024241
8in Bread Knife w/ Walnut Box



1023886
5in Steak Knife w/ Walnut Box



1023800
8in Chef's Knife w/ Walnut Box



1023855
3.5in Paring Knife w/ Walnut Box



1023930
7in Santoku w/ Walnut Box



1023916
2.75in Peeling Knife w/ Walnut Box



1023848
7in Utility Knife w/ Walnut Box



1023787

TKSC 7pc Walnut Magnetic Knife Bar Set

10.5" Carving, 10" Bread, 10" Chef, 8" Chef, 7" Utility,
3.5" Paring, 18" American Walnut Magnetic Knife Bar



1024692

TKSC 2pc Carving Set w/ Walnut Box

10.5" Carving, 6" Carving Fork, American Walnut Box



1021264

TKSC Series 3pc TAI Knife Block Combo

8" Chef, 3.5" Paring, American Walnut TAI Knife Block



1023893

TKSC 4pc Steak Knife Set w/ Walnut Box

4 x 5" Fine Edge Steak, American Walnut Box



1024708

TKSC 5pc Walnut Knife Block Combo

8" Chef, 5" Serrated Utility, 3.5" Paring, 8" Shears, American Walnut Knife Block



1024685

TKSC 7pc Walnut Knife Block Combo

10" Honing, 10" Bread, 8" Chef, 7" Utility, 3.5" Paring, 8" Shears, 8 Empty Knife Slots, American Walnut Knife Block



1024715

TKSC 17pc Walnut Knife Block Combo

8" Honing, 8" Bread, 8" Chef, 7" Santoku, 6" Boning, 5" Tomato, 5" Serrated Utility, 6 x 5" Fine Edge Steak, 3.5" Paring, 2.75" Peeling, 8" Shears, American Walnut Knife Block



Cangshan (pronounced Kang-Shan) was created from a love and passion for good design, that perfect balance between forward thinking aesthetics and the foundational, practical function needed by professional chefs and home cooks. We believe tools should look great and perform perfectly. Our knives are handcrafted by real and passionate artisans creating beautiful, functional tools in Yangjiang, a knife district that has 1500 years of history in knife making. The founder of Cangshan, Henry Liu, is a Chinese immigrant who started the company so that he could bring the American dream to life, for his family and his employees. It was difficult to learn a new language and start over, but Henry wanted to build something new and great. His extensive background in manufacturing gave him distinct insight and experience to know how to build something of value and become a role model for future generations with their own hopes and ambitions. The Cangshan logo was handwritten by Henry's father and it is his father's values, passed down to his son, that is the real spirit of everything we do at Cangshan. Henry's vision and passion are the driving force that pushes Cangshan to achieve excellence and to strive to make perfect knives. Since Cangshan began in December of 2015 we have been awarded 27 design awards for the superior design and exceptional quality of our knife lines. In 2019 Michelin starred chef Thomas Keller became our brand ambassador launching an exclusive, premier knife collection exclusively sold at Williams Sonoma. If we just made a great looking knife than we would only be half done, we know a knife must also perform. All of our knives are balanced, the handles are comfortable and their edges are sharp and long lasting.

This is always our goal. **Beautiful** Function.

cangshancutlery.com

蒼山

CANGSHAN

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