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C CHROMA

type 301

DESIGN BY F.A.PORSCHÉ



Haiku



Haiku
DAMASCUS

Haiku
pro



Haiku
KUROUCHI



Haiku
itamae

Haiku Yakitori
by CHROMA

CHROMA
JAPAN CHEF

KASUMI / *itanium*
Molybdenum Vanadium Steel
Titanium Coating Made in Seki, Japan



Pro Chef
Keramica

Pro Chef
USA



type 301

DESIGN BY F.A.PORSCHE

A— P01-10" Chef



C—P03- 6" Japan Veggie



E— P05- 8" Carving



G— P07- 7 3/4" Filet



I— P09-3 1/4" Paring



The handle of the Type 301 by F.A. Porsche is constructed of stainless steel, and the blade is made of high-quality Japanese 301 steel. The blade of each knife is carefully sharpened by the hand of a master. Whether your customers interests are primarily in hobby or professional cooking, we have the right knife to suit your needs.

- | | | | |
|---|---|-----|--------------------------|
| A | - | P01 | 10" Chef Knife |
| B | - | P02 | 7 1/4" Santoku Knife |
| C | - | P03 | 6" Japanese Veggie Knife |
| D | - | P04 | 5 3/4" Chef Knife |
| E | - | P05 | 8" Carving Knife |
| F | - | P06 | 8 1/2" Bread Knife |
| G | - | P07 | 7 3/4" Filet Knife |
| H | - | P08 | 5 1/4" Boning Knife |
| I | - | P09 | 3 1/4" Paring Knife |
| J | - | P10 | 5" Tomato Knife |
| K | - | P11 | #800 Whetstone |

B—P02-7 1/4" Santoku



D— P04-5 3/4" Chef



F— P06-8 1/2" Bread



H—P08-5 1/4" Boning



J—P10-5" Tomato



K— P11-#800 Whetstone



**L—P12—Guminoki
wood block**



**M—P13—Bamboo
wood block**



**N—P14-5 slot wood
block**



**O—P16- 4piece steak
knife set**



P—P17—Carving fork



Q—P18—8" Chef



CHROMA

- An ergonomic handle - designed by F.A. Porsche working with the chef of the decade, Jörg Wörther
 - A metal "pearl" that clearly demarcates the end of the handle, for better control when cutting
 - A seamless perfection and hygienic transition from blade to handle
 - A special grinding method is used, so the knife stays sharp longer and is easier to sharpen
 - That it is beloved by famous gourmet chefs
- The out of the box sharpness is one of the best in the industry

L— P12—Guminoku Wood Block
M—P13—Bamboo Wood Block
N—P14—5 slotted Wood Block
O— P16—Steak knife set of 4
P— P17— Carving Fork
Q— P18— 8" Chef Knife
R— P19— 5" Utility Knife
S— P20— 10 slot Kife Bag
T— P21— 7 1/4" Santoku Hollow Ground
U— P22— Chinese Cleaver
V— P23—Steak knife Block



**Certified Master Chef
Jason D. Hall**

R—P19- 5" Utility



S—P20 Knife case



**T—P21—Santoku
Hollow ground**



**U—P22—Chinese
Cleaver**



**V—P23—Steak
knife block**



**W—P24—Oyster
knife**



A—P25—Pastry Knife



B—P26—Ham/Salmon Slicer



C—P29— 2 piece set (P02,09)



D—P31—Poultry Shears



E—P32—Plating pincers



F—P33—Fish bone tweezers



G—P36—Nakiri Knife



H—P38—Sashimi Knife



CHROMA

A— P25—Pastry Knife
B— P26—Ham /Salmon Slicer
C— P29—2 Pi3ece Set (P02,09)
D— P31—Poultry Shears
E— P32—Plating Tongs
F— P33—Fish Bone Tweezers
G— P36—Nakiri Knife
H— P38— Sashimi Knife
I— P18HM—8” Chef Knife Hammered
J— P40— Hakata Santoku
K— P517— Carving Set (P05,17)
L— P529— 3 Piece Set (P05,02,09)
M— PO124— 5 Piece Block Set Includes (P12,01,02,19,09)
N— PO131— 8 Piece Block Set Includes (P12,01,02,04,05,06,09,19)
O— PO148—10 Piece Block Set Includes (P12,01,02,04,05,06,07,09,10,19 and **free P11 bonus**)
P— KB3—3 slotted Knife Bag



P—KB3—3



I—P18 HM—Chef Knife



J—P40—Hakata Santoku



K—P517—Carving Set (P05,17)



L—P529— 3 piece set (P05,02,09)



M—PO124 -5 Piece Block set



N—PO131- 8 Piece Block set



O—PO148 -10 Piece Block set



A—H01—3 1/4" Paring



B— H02—5" Utility



C— H03— 5 1/2" Chef



D—H04— 6 3/4" Deba



E—H05—7 1/2" Santoku



F—H06—8 1/4" Chef



G—H07—8 3/4" Sashimi



H— H08—10 1/4" Bread



In Japan, the art of the sword smith has a long tradition. Today HAIKU knives are manufactured in small Japanese knife factories out of high-grade modern steel. Borrowing from an ancient method, a bamboo peg ("mekugi") is inserted from the side into every HAIKU knife where the tang and handle are joined for added stability. To this day, traditional sword smiths in Japan use this time-tested technique when crafting swords like those once used by the samurai of medieval Japan. HAIKU - the Japanese knife with the honoki-wood handle. Often Imitated - Only Authentic



with the Falcon.

What does HAIKU mean?

The haiku is a highly artistic form of poetry, developed among the noble classes of Japan in the 16th century. Translated literally it means "witticism." The meter and content of a haiku are "sharpen to a fine edge." It is written in a three-lined stanza, contains precisely seventeen syllables, and often relays a razor-sharp critique of current issues.

A—H01— 3 1/4" Paring Knife
B—H02—5" Utility Knife
C—H03—5 1/2" Chef Knife
D— H04—6 3/4" Deba
E— H05—7 1/2" Santoku Knife
F— H06—8 1/4" Chef Knife
G— H07—8 3/4" Sashimi Knife
H— H08—10 1/4" Bread Knife
I — H09—11" Carving Knife
J— H12—3" Curved Paring (birds beak)
K— H13—4" Paring Knife
L— H14—6" Yabocho Knife
M —H15—8" Chef Knife Hollow Ground
N —H16—7" Santoku Knife Hollow Ground
O —H17—5 1/2" Santoku
P —H11—#800 Whetstone

P— H11 #800 Whetstone



I—H09—11" Carving



J—H12—3" Curved paring



K—H13—4" Paring



L—H14—6" Yabocho



M—H15—8" Chef Hollow ground

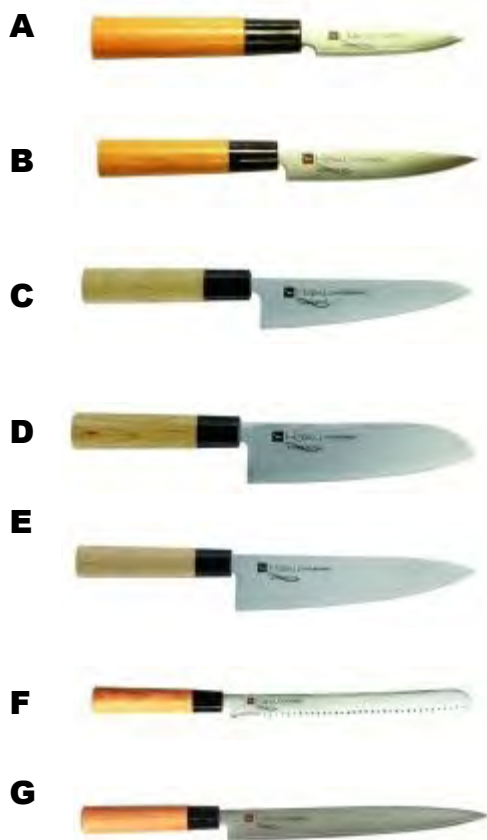


N—H16—7" Santoku Hollow ground



O—H17—5 1/2" Santoku





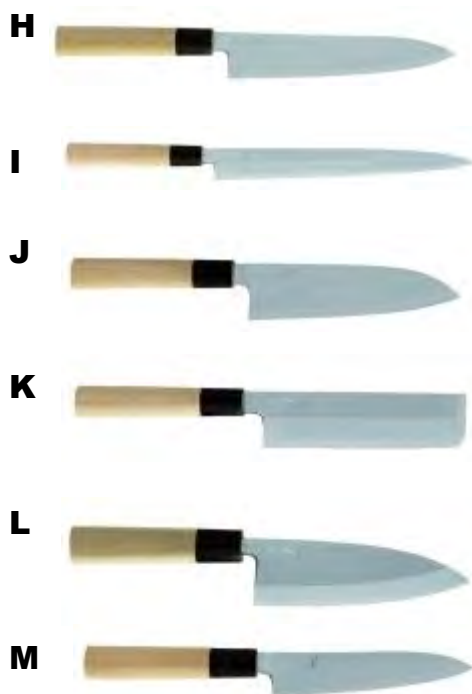
- A— HD 01— 3 1/4" Paring Knife**
B— HD 02— 5" Utility Knife
C— HD 03—5 3/4" Chef Knife
D— HD 05— 7 1/4" Santoku
E— HD 06—8" Chef Knife
F— HD 08—10 1/4" Bread Knife
G— HD 09—10 1/2" Carving Knife

The idea was to fit the successful **CHROMA HAIKU** knife with an even better blade. Damascus blades perfectly fit the classical Japanese character of Chroma Haiku knives! Sumikama Cutlery in Seki Japan is the foremost, and in all probability, the best, maker for Damascus Kitchen knives. Sumikama provides **CHROMA** in Japan with unbelievably sharp blades made from 32 layer Damascus with a VG-10 core steel with a hardness of HRC 59-60°.

At **CHROMA** in Japan, Sumikama's knives are sharpened, polished, and mounted in Japanese Cherry Wood handles fixed in place by the signature Japanese Meguki.

We have the seven most important kitchen knives from **CHROMA HAIKU** with the Damascus Blade. For almost any material you want to cut, we have the right blade.

2005 Winner of Bocuse d'Or [Serge Vieira](#) and his favorite knives.

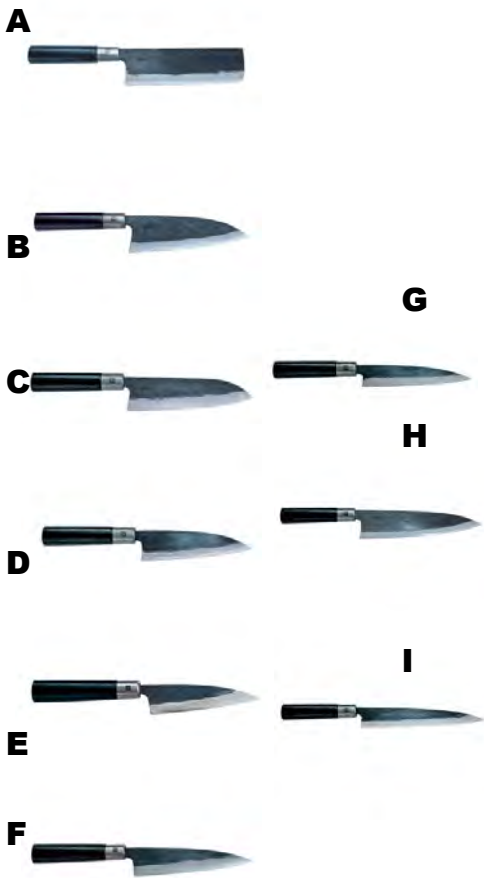


- H— HP01—8 1/4" Gyutou Knife**
I — HP02—10 1/2" Sashimi Knife
J— HP03—7" Santoku Knife
K—HP04—6 1/2" Nakiri Knife
L—HP05— 6" Deba Knife
M—HP06— 6" Kawamuki Knife



To produce traditional Sakai knives such as the **HAIKU Pro Sashimi**, Master Ebuchi Kouhei forges two kinds of steel: an extremely hard, high carbon-content "hagane" steel (white steel, in Japanese, "shirokou") for the cutting edge, and a softer steel to support the cutting steel. Without this softer steel, the blade would be too brittle and would be almost impossible to grind.

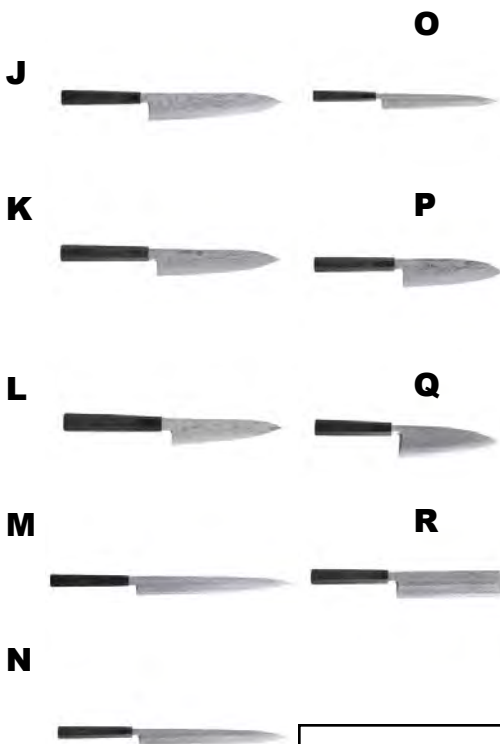
The two steels are heated to more than 1000° C in a charcoal furnace. Then they are forged together, this process being repeated several times until the two steels have merged invisibly into the rough form of a blade. Before the blade is heated up again to 400° C, in what is called "hardening" or "tempering", the blades are dressed. Only subsequent to this process does the blade acquire its later hardness. Not uncommonly, several months or even years intervene between the actual forging and the "tempering", during which time the blade spends its time in Mr. Ebuchi's attic. The blades leave his shop with a Rockwell C hardness of 63°.



- A—B01 -6 3/4" Yasai Giri Knife**
B—B02- 6 3/4" Atsu Deba Knife
C—B03- 6 3/4" Santoku Knife
D—B04-6 1/4 Funayuki Knife
E—B05- 4 1/4" Ko Yangi Knife
F—B06-5 1/2" Ko Yangi Knife
G—B07-6 3/4" Ko Yangi Knife
H—B08-8 1/2" Gyuto Chef Knife
I—B09-8 1/2" Ko Yangi Knife

CHROMA Haiku Kurouchi are part of the prestigious TAKUMI ranges of CHROMA Knives!

CHROMA HAIKU Kurouchi Cnives rise to any challenge, just as a TAKUMI knife should. Even fresh out of production, the sharpness of the blade will take your breath away. With regular use of a good sharpening stone, as with all TAKUMI knives, you will see that the cutting performance of what you thought to be an ordinary kitchen knife will rise to never before reached levels of sharpness. Suddenly the slicing of radishes or carrots becomes an experience in and of itself. This is made possible by the unique design of the knife's blade. A "sandwich construction" that is made up of extremely hard, blue AOKO Steel at the center, and then finished with protective layers of consecutively softer iron. KUROUCHI knives owe their characteristic, archaic nature to their birthplace – the Tosa region of Southern Japan. The Tosa Region is known for its long tradition of forging knives, and also for its wild, raw and furrowed landscape, which lends its spirit to the KUROUCHI blade and gives this knife its unmistakable, untamed nature. After it has been forged, the blade of the CHROMA HAIKU Kurouchi is left raw and unpolished; only the cutting edge glitters metallicity.



- J—I01-11" Gyuto Knife**
K—I02-8 1/2" Gyuto Knife
L—I03-6 1/4" Gyuto Knife
M—I04-13 1/2" Sashimi Knife
N—I05-12 1/4" Sashimi Knife
O—I06-11" Sashimi Knife
P—I07-7 1/4" Santoku Knife
Q—I08-7 1/4" Deba Knife
R—I09-8 1/2" Kakugata Ysuba Knife

The CHROMA HAIKU Itamae Damascus knives are unique in every regard. They are a unification of the finest craftsmanship with premium grade materials, tradition and elegance. Each knife is a unique specimen, requiring a finishing process that involves over 100 steps and that can only be completed by the most highly skilled masters in Sakai. CHROMA HAIKU Itamae are professional knives used by the greatest sushi masters in Japan. The hand finished knives from Sakai rank, without a shred of doubt, among the best knives in the world. Sakai City has the richest tradition of knife production in all of Japan. The chefs of the Japanese emperor use the hand made knives of Sakai to this day. Without exception, only knives made through a hand working process in Sakai City using traditional materials and finished with utmost quality can receive the sought after quality seal of the "Federation of Sakai Cutlery Commerce and Industry Association" with a unique registration number. The registration number can later be used to figure out each knife's exact blade-smith and grinder. Haiku Itamae is part of the prestigious TAKUMI ranges of CHROMA

**See www.chromacutlery.com
For more information about
Haiku Kurouchi and Haiku Itamae
Knives by Chroma.**

A



B



C



D



F



E



G



Haiku Yakitori

by CHROMA

A—HY1-4 1/4” Paring Knife
 B—HY2-5” Paring Knife
 C—HY3-8 1/2” Carving Knife
 D—HY4-8 1/4” Chef Knife
 E—HY5-8 1/4” Bread Knife
 F—HY6-7 1/2” Cleaver
 G—HY7-7” Santoku Knife

CHROMA HAIKU YAKITORI – THE ROBUST BEGINNER CNIFE

The knives of the CHROMA HAIKU Yakitori Series are ideally suited to projects requiring a strong yet affordable blade that stays sharp and is amenable to a less rigorous care regimen.

The blades of these knives are made of good X50 Cr15 steel with a hardness of HRC 54°. The handles are synthetic, and not only to present you with an affordable price. They are also very forgiving of the occasional inadvertent run through the dishwasher.

The series comprises 7 knives; rest assured that you will have the right knife for practically every job. The HAIKU Yakitori cooking knives should also be regularly sharpened with a sharpening stone.

CHROMA Sharpening stones plus our Step by Step knife Block

H



I



J

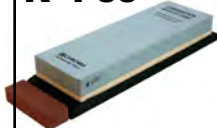


H—ST-240
 I—ST-1000
 J—ST-G
 Sharpening Guides
 K—ST-1000/3500
 L—ST-1000/6500
 M—ST-1200/4000
 N—Step by Step knife block
 O—Module for knife block

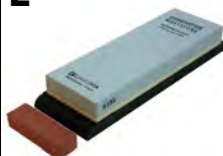
All stones are Waterstones.
 K,L and M are Combination stones as listed!

J— These items are Sharpening Guides
 Designed to help you get the proper angle when sharpening your knives!

K -P35



L



M



Our knives are made from exceptional steel and the vast majority of them have the typical Japanese “V” edge. This edge makes our knives sharper than many conventional kitchen knives. But even the sharpest knife at some point begins to lose its edge and needs re-sharpening. A regular whetstone could destroy an edge such as the more delicate “Single-bevel”. Sharpen your high quality knives by hand with a top of the line original CHROMA sharpening stone. For best sharpening results, we recommend using a rougher grain to pre-sharpen, a medium grain for regular care, and up to the finest grain for a polished finish. We also recommend the Sharpening Tutorial DVD for manual sharpening, available at CHROMA knife. Be sure to take note of our particular sharpening stone recommendations for each different knife series. Better to buy one knife less, and spend your money on a good sharpening stone instead!

N



O



N is a step by step knife block designed for 5 knives. O is the module for this knife block so you can expand the block and your collection.

CHROMA



A



B



C



D



E



F



G



H



I



J



K



CHROMA JAPANCHEF is a remarkably sharp kitchen knife. Knives like the **CHROMA JAPANCHEF** are standard for chefs of Japanese restaurants. The affordable price/performance ratio makes the **CHROMA JAPANCHEF** very attractive to those just entering the job market. The price is low and the performance, top.

The **CHROMA JAPANCHEF** leaves out a lot of the fancy stuff for the sake of affordability, but keeps its excellent, ice-hardened HRC 58° steel blade, ground to sharp perfection. The Japanese geometric blade, ground to a “V” shape, makes the *knives very sharp*. The **CHROMA JAPANCHEF** is made by a Taiwanese-run factory in China. A product worth keeping an eye on, **CHROMA JAPANCHEF** Knives are the best cutters, keep an edge a very long time, and are simple and fast to sharpen using a **CHROMA** sharpening stone.

An ideal knife, and not just for beginning professionals.

A—J01-3 1/2” Paring Knife

B—J02-4” Chef Knife

C—J03-5 1/2” Utility Knife

D—J04-6 3/4” Boning Knife

E—J05-8 3/4” Carving Knife

F—J06-8 1/4” Chef Knife

G—J07-10 1/4” Chef Knife

H—J08-4 3/4” Small Meat Knife

I—J09-6 3/4” Santoku Knife

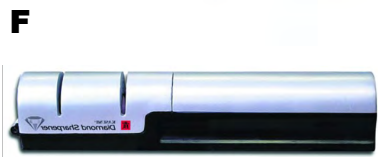
J—J10-5” Santoku Knife

K—J11-5 3/4” Vegetable Knife

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陵

KASUMI® *Titanium*

Molybdenum Vanadium Steel
Titanium Coating Made in Seki-Japan



The blade is manufactured in Molybdenum Vanadium steel with 2 colors of Titanium coating a material affording the sharpest edge possible by the combination of steel and Titanium. The outstanding edge of the KASUMI Titanium coated blade has been achieved by combining the best of advanced technology with the unsurpassed knowledge and expertise of the craftsmen making these professional kitchen knives. Their skills have been cultivated in the traditional Japanese techniques of sword making, handed down from generation to generation for over 780 years in the capital of swords and knives, Seki, Japan.



- A— KTB1-7 3/4" Chef Knife/ Blue**
- B— KTB2-7" Santoku Knife/ Blue**
- C—KTB3-7 3/4" Carving Knife/ Blue**
- D—KTB4-4 3/4" Utility Knife/ Blue**
- E—KTB5-3" Paring Knife/ Blue**
- F—33001- Kasumi Diamond Sharpener**
- G—KTG01-7 3/4" Chef Knife/ Gold**
- H—KTG02-7" Santoku Knife/ Gold**
- I—KTG03-7 3/4" Carving Knife/ Gold**
- J—KTG04-4 3/4" Utility Knife/ Gold**
- K—KTG05-3" Paring Knife/Gold**

Please note all sets listed on price list come as open stock. They are set up as discounted deals for the retailer.



Chef Raffy Universal Studios

A



B



C



D



The Damascus Ceramic Knives are modern innovative designs to improve your culinary experience! The hardness of the ZIRCONIA (ZrO₂) ceramic blades strength (2nd to diamonds) are corrosion & rust resistant and impervious to food acidity and stains. They provide a significant advantage to traditional stainless cutlery. The micro-sharp Keramica blades will hold its edge much longer than traditional steel knife blades.

The blades can go years without re-sharpening.

Ceramic knives do not leave behind a metallic taste or smell.

Your Keramica – Ceramic blades are an environmentally friendly, chemically stable product. The non-stick surface is easier to clean than stainless steel and will not tarnish or absorb food odors, simply rinse with soap and warm water. No Dishwasher!

A– PCK1- Ceramic Peeler

B– PCK2—3” Damascus Ceramic Paring Knife

C– PCK3– 5” Damascus Ceramic Santoku Knife

D– PCK4– 6” Damascus Ceramic Chef Knife

E– MB9 Step by Step Module

E



F



G



H



E—3” Paring Knife

F—6” Boning Knife

G—8” Chef knife

H—10” Chef Knife



Made in the USA

You'll enjoy your new PRO CHEF cutlery knife, HAND CRAFTED IN THE GOOD OLD USA.

The full tang blade is made from the finest 420 HC STAINLESS STEEL materials. The handle is made from Micarta and fastened with 3 brass rivets (carbon fiber fabric in a thermosetting plastic creates an indestructible handle). Each knife is handcrafted and each blade is hand honed to give you an edge that delivers the sharpest cut every time.

PRO CHEF CUTLERY CARE DO'S & DON'T'S

- : Only hand wash your Pro Chef knife, washing through the dishwasher only leads to scrapes, dings and dulls your blade edge.
 - : Store your Pro Chef USA knife in a safe place preferably a knife block.
 - : Always use the right knife for the right task.
 - : Do not use your knife as screwdriver or hammer.
 - : Used for food preparation and never used to cut through frozen foods.
 - : Please use proper wood or plastic cutting board surface when using your Pro Chef USA hand crafted knife and you can easily re-sharpen your knife with a whetstone
- PRO CHEF USA CUTLERY WARRANTY:** Lifetime Warranty against manufacturer defects does not include mis-use and abuse or normal wear and tear. Please follow all instructions included with this knife.

A**B****C****D****E**

**The professional spice cutter, the universal spice tool
not just for avant-garde cuisine: CHROMA ProCuTe Spice Cutters**

In order for you to judge for yourself, and to decide on what about this utensil makes you most proud, its most important features are listed and explained here.

Like all Chroma Series spice cutters, the Kitchen is equipped with ProCuTe Titanium Cutting Gear, the latest top-of-the-line cutting mechanism.

The cutter is a completely new development based on proven classic design principles for metal grinders.

This cutter combines, in excellent fashion, the advantages of both metal and ceramic grinders and achieves an extreme fineness of grind that leaves nothing to be desired.

The geometry of the two cutter components has been honed to perfection on the basis of long years of experience, especially as regards the finest of powder formation during cut-grinding, without ignoring the full grind range, from fine to coarse.

Only a metal cutter can achieve this degree of keenness and fineness.

Titanium's lower hardness is negligible compared to pure hardened steel or ceramics if what is desired, as is the case with the CHROMA ProCuTe Titanium Cutter, is to guarantee optimal form, high-precision workmanship and an exact fit (installation position), as well as to achieve a self-sharpening effect.

Specially designed for switching fillings, Kitchen is a new kind of spice mill, the embodiment of a unique kitchen tool because of its open and handy design and its detachable receptacle.

**A—A-01 –ProCute Toque
B—A 02 ProCute Steel
C—A 03 ProCute Edo
D—A 04 ProCute Traveler
E—A 05 ProCute Kitchen**



Chef Erik LeVine is also a fan of Chroma Knives and is Chef owner of Morris Tap and Grill in NJ. He is also a spokesperson for American cancer society . Chef LeVine is a 5 time cancer survivor!! Chef LeVine has his own cook book called "Small Bites Big Flavor". Chef LeVine was also a winner on the TV show Chopped.



Alain Ducasse

We at Chroma want you to know that we will do everything in our power to make you a happy customer. We also will launch very soon a new made in the USA line , we hope you will find it as worthy and exciting as we do!

Chroma like most of you is operated by the owners with our personal touch. We are involved in every aspect of the daily business and we want to be able to provide you with the best service possible.

We know if you join our family of partners you will not be disappointed.

Thank You for your interest!

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www.chroma.us
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