



伝統の技





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Since 1932, Yaxell has been a major knife supplier in Japan. We have been contributing to the improvement of kitchen culture by supplying the superior quality kitchen knives. Our knives for hotels and restaurants are used by the top chefs all over the world. Yaxell knives are becoming more and more popular among discerning hobby chefs.

History and Tradition

The outstanding edge of the Yaxell knives 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 traditional Japanese sword making techniques, handed down from generation to generation over seven centuries in Seki, Japan, the capital of swords and knives.

Special heat treatment through accurate temperature control

Yaxell blades are heated in a kiln to a very high temperature and then ice hardened. Then, they are again tempered using high temperature to make the blade strong and durable with long-lasting performance. At the same time, this special heat treatment makes the blade corrosion resistant. The blade is hardened to Rockwell 62-63 degrees for SG2 core knives and Rockwell 60-61degrees for VG10 core knives.

豪

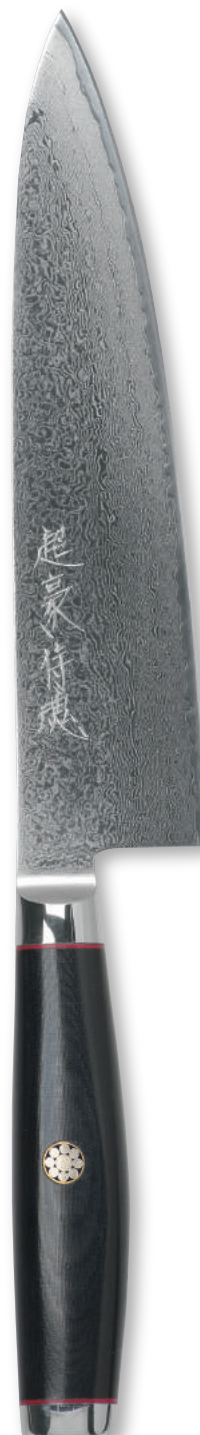
SUPER GOU
193 Layers

Ypsilon

Yaxell Super GOU YPSILON was created as an upgrade model of Super GOU 161 layers - the 2017 No.1 rated knife by wiki.ezvid.com USA.

From the SG2 Micro-Carbide powder stainless steel cutting core to the 193-layer blade and its elegant black micarta handle with the inlaid samurai family crest, every element to be our TOP MODEL kitchen knife is featured in the product. The blade hardness is 63 Rockwell. Exceptionally beautiful and perfectly crafted, Yaxell Super GOU YPSILON delivers supreme performance and is a pleasure to use.

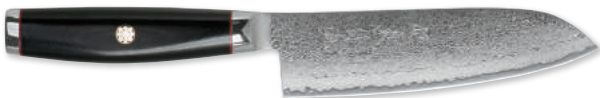
On the blade, four Japanese Characters are engraved meaning 'Super GOU, the Samurai Spirit'. YPSILON - the new model's name - comes from the letter 'Y' in German language. The Y represents the Yaxell logo. A nice looking wooden Katana sheath is included in the product.



No.37200



37200 Chef's 200mm / 8"



37201 Santoku 165mm / 6.5"



37202 Utility 120mm / 4.75"

Super 豪 GOU YPSILON is a registered
trade mark of Yaxell Corporation.



37200-004
Super Gou Ypsilon Set
37200+37201+37202+36071
430x100x240mm (L/W/H)

Wooden Katana sheath, Maple



37280 for Chef's 200mm



37281 for Santoku 165mm



37282 for Utility 120mm



**SUPER GOU
161 Layers**

Blade

The blade core is made of ultra-hard SG2 Micro-Carbide powder stainless steel which is enveloped by 80 layers on each side with soft and hard stainless steel. This powdered steel contains a lot of carbon and has an unprecedented hardness of approximately 63 Rockwell. Powdered steel is used because it ensures a high degree of purity and exceptionally sharp cutting edge. The surface impresses with a fascinating Damascus design pattern – a symbol of the highest quality knife and its signature, Super GOU 161 layers.

161 layers SG2 (Micro-carbide) Stainless Steel cross section photo



Under microscope at 100x magnification
The core material is SG2 and is covered by 80 layers on each side.

Handle

The beautiful handle is made out of FDA-approved red-black Canvas-Micarta, which is an odorless and enormously durable material made of resin and linen. The Canvas material is dyed red and black and brilliantly finished. This material lasts decades. The handle is attached tightly using three stainless steel rivets. The handle is supported by the high quality 18-10 stainless steel inside, which gives the knife outstanding stability and balance. The trade mark 'GOU' is engraved on the grip end in a noble style. The shape of the handle allows tireless working in all cutting techniques.

Super 豪 GOU is a registered trade mark
of Yaxell Corporation.



No.1 Chefs knife in USA
2017, 2016 and 2015 by





37110 Chef's 255mm / 10"



37109 Slicing 255mm / 10"



37108 Bread 230mm / 9"



37100 Chef's 200mm / 8"



37134 Kiritsuke 200mm / 8"



37104 Nakiri 180mm / 7"



37107 Slicing 180mm / 7"



37101G Santoku 165mm with ground hollow / 6.5"



37101 Santoku 165mm / 6.5"



37116 Slicing 150mm / 6"



37106 Boning 150mm / 6"



37112 Santoku 125mm / 5"



37102 Utility 120mm / 4.75"



37103 Paring 80mm / 3.25"



37114 Carving Fork 135mm / 5.3"

豪

GOU
101 Layers

豪 GOU goes beyond.

Blade

The blade has an extremely sharp cutting edge. It is made out of Japanese SG2 Micro Carbide powder stainless steel, which is enveloped by 50 layers on each side with soft and hard stainless steel. This powdered steel contains a lot of carbon and has an unprecedented hardness of approximately 63 Rockwell. Powdered steel is used because it ensures a high degree of purity and strength. The resulting blade is extremely hard, ensuring an exceptionally sharp cutting edge. The surface impresses with a fascinating Damascus design pattern - a symbol of the highest quality knife and its signature, GOU 101 layers.

101 layers SG2 (Micro-carbide) Stainless Steel cross section photo



Under microscope at 100x magnification
The core material is SG2 and is covered by 50 layers on each side.

Handle

The handle is made out of FDA-approved black Canvas-Micarta, which is an odorless and enormously durable material made of resin and linen. The canvas material is dyed black and brilliantly finished. The inner handle is a solid forged 18-10 stainless ingot that has been welded onto the multi-layered steel blade. The welded junction is invisible, and as strong as the material itself. Yaxell is unique in the use of this super strong handle construction. The trade mark 'GOU' is engraved on the grip end in a noble style.

豪 GOU is a registered trade mark of Yaxell Corporation.
This word means 'The Superb' in Japanese.





37010 Chef's 255mm / 10"



37009 Slicing 255mm / 10"



37008 Bread 230mm / 9"



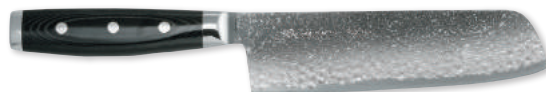
37000 Chef's 200mm / 8"



37034 Kiritsuke 200mm / 8"



37004G Nakiri 180mm with ground hollow / 7"



37004 Nakiri 180mm / 7"



37019 Chinese chef's 180mm / 7"



37007 Slicing 180mm / 7"



37001G Santoku 165mm with ground hollow / 6.5"



37001 Santoku 165mm / 6.5"



37016 Slicing 150mm / 6"



37006 Boning 150mm / 6"



37012 Santoku 125mm / 5"



37002 Utility 120mm / 4.75"



37003 Paring 80mm / 3.25"



RAN
69 Layers

嵐 RAN runs the world.

Blade

The core material VG10 "super steel" is composed of Cobalt, Molybdenum, Vanadium and Carbon. VG10 stainless steel is clad with 34 layers of soft and hard high-carbon stainless steel on each side, producing 69 layered rust-resistant Damascus-look. The blade has an extremely sharp cutting edge. Our special heat treatment gives our blades the outstanding hardness rating of HRC61 on the Rockwell scale, ensuring long lasting cutting performance.

Handle

The handle is made out of FDA-approved black Canvas-Micarta, which is an odorless and enormously durable material made of resin and linen. This material lasts decades. The end of the handle is made out of stainless steel, which gives the knife outstanding stability. Two stainless steel rivets fasten the handle tightly.

BEST PRODUCT Award





36010 Chef's 255mm / 10"



36034 Kiritsuke 200mm / 8"



36009 Slicing 255mm / 10"



36004G Nakiri 180mm with ground hollow / 7"



36008 Bread 230mm / 9"



36004 Nakiri 180mm / 7"



36011 Meat slicing 230mm / 9"



36019 Chinese chef's 180mm / 7"



36000G Chef's 200mm with ground hollow / 8"



36007 Slicing 180mm / 7"

TESTWINNER by ETM TESTMAGAZIN in Germany 2012 & 2009



36000 Chef's 200mm / 8"



36001G Santoku 165mm with ground hollow / 6.5"

Best Product by Vergleich.org in Germany 2017 & 2016



36001 Santoku 165mm / 6.5"



36028 Chef's 150mm / 6"



36026 Panini 150mm / 6"



36016 Slicing 150mm / 6"



36006 Boning 150mm / 6"



36005 Tomato 140mm / 5.5"



36012 Santoku 125mm / 5"



36002 Utility 120mm / 4.75"



36013 Steak 113mm / 4.5"



36003 Paring 80mm / 3.25"



36123 Flexible 230mm (non Damascus) / 9"



36015 RANFLEX 160mm (non Damascus) / 6"



36014 Carving Fork 135mm / 5.3"

膳

ZEN
37 Layers

Blade

The value Damascus knife was developed to meet the increasing market demand of "JAPAN FANS" in world markets. The core material is VG10 "super stainless steel", which is covered by 18 layers of soft and hard high-carbon stainless steel on each side, producing 37-layer, rust-resistant Damascus-blade. The hammer marks on the upper part of the blade make it look very artistic. Further, the logo is stamped, not etched. Of course the blade has an extremely sharp cutting edge with the hardness rating of HRC61 on the Rockwell scale.

37 layers VG10 (Cobalt-Molybdenum-Vanadium) Stainless Steel.

cross section photo



Under microscope at 100x magnification
The VG10 core material is clad by 18 layers on each side (=37 total)

Handle

The handle is made out of FDA-approved black Canvas-Micarta, which is an enormously solid and durable material made out of resin and linen. This material lasts decades. Different from other materials, it is non-shrink and odorless. It is polished perfectly and fastened tightly by two stainless steel rivets.

膳 ZEN is a registered trade mark of Yaxell Corporation.
This word means 'the most healthy meals' in Japanese.



Best in Test in Sweden
by the Newspaper
'Aftonbladet'
in 2017 and 2016





35510 Chef's 255mm / 10"



35501 Santoku 165mm / 6.5"



35509 Slicing 255mm / 10"



35516 Slicing 150mm / 6"



35508 Bread 230mm / 9"

Best in Test by 'Aftonbladet' in Sweden 2017 and 2016



35500 Chef's 200mm / 8"



35506 Boning 150mm / 6"



35504 Nakiri 180mm / 7"



35512 Santoku 125mm / 5"



35519 Chinese chef's 180mm / 7"



35502 Utility 120mm / 4.75"



35507 Slicing 180mm / 7"



35503 Paring 80mm / 3.25"

鎚紋

TSUCHIMON
3 Layers

鎚紋 *Tsuchimon* knife for Sushi Masters

Blade

The blade core is made of Japanese VG10 'super stainless' steel clad by high quality stainless steel from both sides. The hammer marks on the upper part of the blade make its look very artistic. The KATANA sword wave line is clearly observed on the blade. It has an extremely sharp cutting-angle with the hardness rating of HRC61 on the Rockwell scale.

Handle

The handle is made out of FDA-approved black Canvas-Micarta, which is an enormously solid and durable material made of resin and linen. This material lasts decades. Different from other handle material, it is non-shrink and odorless. It is polished perfectly and fastened tightly by two stainless steel rivets. It is supported by the high quality 18-10 stainless steel inside, which gives the knife outstanding stability and balance. The Yaxell logo is engraved on the grip end in a noble style. The shape of the handle allows tireless working in all cutting techniques.

鎚紋 Tsuchimon is a registered trade mark of Yaxell Corporation. This word means 'Wave line and Hammered marks on the blade' in Japanese.





36710 Chef's 255mm / 10"



36709 Slicing 255mm / 10"



36708 Bread 230mm / 9"



36700 Chef's 200mm / 8"



36734 Kiritsuke 200mm / 8"



36704 Nakiri 180mm / 7"



36707 Slicing 180mm / 7"



36701 Santoku 165mm / 6.5"



36726 Panini 150mm / 6"



36716 Slicing 150mm / 6"



36706 Boning 150mm / 6"



36712 Santoku 125mm / 5"



36702 Utility 120mm / 4.75"



36713 Steak 113mm / 4.5"



36703 Paring 80mm / 3.25"

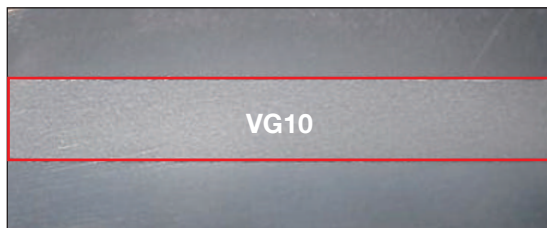


Blade

The core material is VG10 "super stainless steel", which is clad (covered) by high quality stainless steel from both sides. The KATANA sword wave line is clearly observed on the blade. Of course the blade has an extremely sharp cutting edge and long cutting performance.

3 layers VG10 (Cobalt-Molybdenum-Vanadium) Stainless Steel.

cross section photo



Under microscope at 100x magnification.
The core material is VG10 and clad by quality stainless steel.

Handle

The handle is made out of FDA-approved black Canvas-Micarta, which is an odorless and enormously durable material made of resin and linen. This material lasts decades. The end of the handle is made out of stainless steel, which gives the knife outstanding stability. Two stainless steel rivets fasten the handle tightly.

紋 MON is a registered trade mark of Yaxell Corporation.
This word means 'The Beautiful Wave Line'





36310 Chef's 255mm / 10"



36307 Slicing 180mm / 7"



36309 Slicing 255mm / 10"



36301 Santoku 165mm / 6.5"



36308 Bread 230mm / 9"



36316 Slicing 150mm / 6"



36315 Fillet 230mm (non Damascus) / 9"



36306 Boning 150mm / 6"



36300 Chef's 200mm / 8"



36312 Santoku 125mm / 5"



36304 Nakiri 180mm / 7"



36302 Utility 120mm / 4.75"



36303 Paring 80mm / 3.25"



縁 *Yukari, the revolutionary*

Blade

The blade core is made of MOVAX superior stainless steel which is covered by high quality stainless steel from both sides. MOVAX superior is composed of Chrome/Molybdenum/Vanadium and over years one of the most popular blade materials for the kitchen knives sold globally. This special steel is made by Aichi Techno Metal Fukami Co. Ltd. in Japan. The blade hardness is 58 Rockwell.

Handle

Solid Canvas Micarta handle developed by experienced Yaxell designers achieved perfect balance, optimum control and tireless cutting; premium look with black wood optic.

縁 Yukari is a registered trade mark of Yaxell Corporation.
This word means 'The Long Tradition' in Japanese.





36810 Chef's 255mm / 10"



36809 Slicing 255mm / 10"



36808 Bread 230mm / 9"



36800 Chef's 200mm / 8"



36807 Slicing 180mm / 7"



36801 Santoku 165mm / 6.5"



36812 Santoku 125mm / 5"



36802 Utility 120mm / 4.75"



36803 Paring 80mm / 3.25"



Knife Bag



37710



37708

Item#	Description	Size
37710	10 pockets	515x162x50mm(W/H/D)
37708	8 pockets	500x130x40mm(W/H/D)

Knife Sharpener

37022 Yaxell Water Sharp
for SG2 core knives



36022 Yaxell Sharp
for VG10 core knives

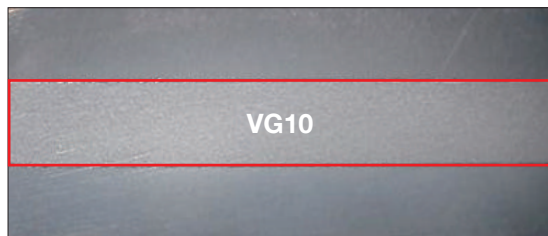


Blade

The core material is VG10 "super stainless steel", which is clad (covered) by high quality stainless steel from both sides. The KATANA sword wave line is clearly observed on the blade. Of course the blade has an extremely sharp cutting angle and long cutting performance.

3 layers VG10 (Cobalt-Molybdenum-Vanadium) Stainless Steel.

cross section photo



Under microscope at 100x magnification
The core material is VG10 and clad by quality stainless steel.

Handle

The handle is made out of high quality of 18-10 stainless steel. SAYAKA handle has very unique zebra stripes for firm grip. Grip-end shows a nicely etched Yaxell logo.

さやか SAYAKA is a registered trade mark of Yaxell Corporation.
This word means 'the clear cut' in Japanese.

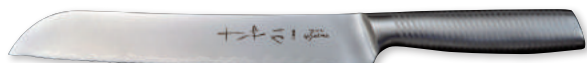




S-0G Chef's 200mm with ground hollow / 8"



S-0 Chef's 200mm / 8"



S-8 Bread 195mm / 7.5"



S-19
Chinese chef's
180mm / 7"



S-1G Santoku 180mm with ground hollow / 7"



S-1 Santoku 180mm / 7"



S-7 Slicing 180mm / 7"

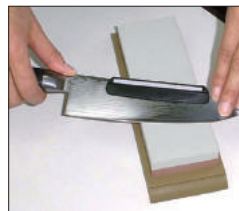


S-12 Santoku 130mm / 5"



S-2 Utility 125mm / 5"

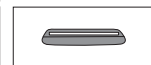
Whetstone System



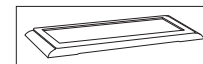
Consisted of following parts



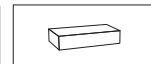
60mm width stone



Blade-angle-keeper with
ceramic protectors



Bright color rubber base



Leveling stone

Double Stone System



36053 #3000/8000



37060 #1000/3000



36052 #600/1000



36060 #240/1000

Single Stone System



36057 #8000



36056 #5000



36055 #1500



36054 #1000



36049 #800



36048 #600



36047 #400



Blade

The blades of the DRAGON knives are an extremely robust one-piece construction, made from 3mm thick Nitrogen-Enriched American steel (CTS-BD1N) by Carpenter Technology Corp., a worldwide leader in Specialty Alloys. The steel is hardened to 63HRC for extreme sharpness and edge retention.



Handle

The handles have a fully cast double bolster, with durable Linen Micarta scales.



36910 Chef's 255mm / 10"



36909 Slicing 230mm / 9"



36908 Bread 230mm / 9"



36919 Fusion 216mm / 8.5"



36900 Chef's 205mm / 8"



36901 Santoku 190mm / 7.5"



36926 Sandwich 165mm / 6.5"



36902 Utility 150mm / 6"



36903 Paring 88mm / 3.5"

Dragon Fire Line

2.5mm thick blade with red-black micarta handle.



36922 Slicing 267mm / 10.5"



36921 Chef's 241mm / 9.5"



36920 Chef's 216mm / 8.5"



36923 Paring 88mm / 3.5"



High quality wooden products from Yaxell Europe

Oak wood is well-known for its extreme durability in wet environments - just think of wooden ships and wine barrels - Oak wood is the most suitable type of wood for the kitchen!

Made of European Oak



39202
Model Table
350x250x25mm



39210
Model Handle
450x250x25mm



39230
Model Round
Diameter 300mm



39430
Model Kitchen
300x200x40mm



39445
Model Kitchen
450x300x40mm



39490
Model Extra deep groove
500x300x35mm

Steak Knife Stand for RAN and Tsuchimon Series

39071
Steak Knife Stand with 6 slots,
mahogany wood, black painted

Knives are supplied from Japan and
Steak Knife Stands from Yaxell Europe.
Email: ej@yaxell.dk



Gift Set



37100-903
Super GOU knife 3pc. set
37100+37102+37103



37101-703
Super GOU knife 3pc. set
37101+37112+37103



37000-903
GOU knife 3pc. set
37000+37002+37003



37001-703
GOU knife 3pc. set
37001+37012+37003



37100-902
Super GOU knife 2pc. set
37100+37102



37100-003
Super GOU 3pc. gift set
37100+37102+37022



37000-902
GOU knife 2pc. set
37000+37002



37000-003
GOU 3pc. gift set
37000+37002+37022



37100-002
Super GOU 2pc. gift set
37100+37022



37107-002
Super GOU carving set
37107+37114



37000-002
GOU 2pc. gift set
37000+37022



36000-903
RAN knife 3pc. Set
36000+36002+36003

Gift Set



36001-703
RAN knife 3pc. set
36001+36012+36003



36000-003
RAN 3pc. gift set
36000+36002+36022



35500-903
ZEN knife 3pc. set
35500+35502+35503



35500-902
ZEN knife 2pc. set
35500+35502



36000-902
RAN knife 2pc. set
36000+36002



36000-002
RAN 2pc. gift set
36000+36022



36700-903
Tsuchimon knife 3pc. set
36700+36702+36703



36700-902
Tsuchimon knife 2pc. set
36700+36702



36007-002
RAN carving set
36007+36014



36013-004
RAN steak knife 4pc. set
4 x 36013



36700-003
Tsuchimon 3pc. gift set
36700+36702+36022



36713-004
Tsuchimon steak knife 4pc. set
4 x 36713

Japanese Precision Technology: Super GOU line was displayed in Panasonic booth at Berlin Show in September 2016.



LIMITED LIFETIME WARRANTY

All Yaxell merchandise is fully guaranteed against defects in material and/or craftsmanship.

POTENTIAL CHANGES WITHOUT NOTICE

Due to the drastic market changes or due to the change of production systems, prices, specifications and design of the products might change without advance notice.

Please check at the store carefully before you buy Yaxell products.

LIABILITY DISCLAIMER

Yaxell products are intended and sold for legitimate cutting purpose only. The purchase, use and ownership of products are subject to a wide variety of local laws and regulations of each country. Due to the complexity and constantly changing nature of them, it is the responsibility of the buyer to investigate and comply with the laws and regulations that apply in his area/country. The buyer is solely responsible for any claims resulting from violation of them. Any use of the products other than cutting is considered misuse and abuse and Yaxell Corporation is not responsible for it.



In 2017 the Panasonic demonstrator loves Yaxell knife.



<http://www.yaxell.co.jp>



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