



Press Information

#stayathome with Kyocera: ceramic knives make preparing healthy meals easier

The food services industry has largely closed down and more people are cooking at home. This not only includes using healthy ingredients but also the right utensils: knives from Kyocera are perfect for the easy and safe preparation of fresh food and the ideal addition to the repertoire of hobby and professional chefs

Kyoto/London, April 27th, 2020. Kyocera's ceramic knives are especially unique due to their high-quality material and well thought through design: the blades are hand-sharpened, flexible and extremely sharp. A further advantage: they retain their cutting ability over an extremely long period of time.

Ceramic blades from Kyocera are made of particularly high-quality zirconia ceramic, an ultra-light high-tech material that is extremely hard and corrosion-free and is also used in space exploration. The dense and smooth blade surface enables a precise and wafer-thin cut and does not transport metal ions. This makes it completely odorless and tasteless.

The easy handling also makes the ceramic knives a must for every kitchen because these ultra-light tools weigh much less than comparable products made of steel. The ergonomically shaped handles fit comfortably in the hand. This makes cutting both effortless and precise. And it makes preparing and cooking healthy meals with Kyocera's ceramic knives child's play.

Cleaning is also uncomplicated, as the knives are dishwasher safe.



The „GEN“ knife series

Diverse and yet unique

Kyocera's range of ceramic knives comprises six series: Kizuna, Japan, Fuji, Shin Black and Shin White and the Gen series. The knives differ in color, shape, and handle material, but all have the same outstanding features. Thanks to the different blade sizes and shapes they are perfect for fish, meat, vegetables and fruit. Depending on the series and size, prices start at €29.00. Other kitchen utensils such as mills, graters and peelers are available as well. In Germany, Kyocera products are sold in specialist shops and, of course, online.



For more information on Kyocera: www.kyocera.co.uk

About Kyocera

Headquartered in Kyoto, Japan, Kyocera Corporation is one of the world's leading manufacturers of fine ceramic components for the technology industry. The strategically important divisions in the Kyocera Group, which is comprised of 286 subsidiaries (as of March 31, 2019), are information and communications technologies, products which increase quality of life, and environmentally friendly products. The technology group is also one of the most experienced producers of solar energy systems worldwide, with more than 40 years of know-how in the industry.

The company is ranked #655 on Forbes magazine's 2019 "Global 2000" listing of the world's largest publicly traded companies. With a global workforce of over 77,000 employees, Kyocera posted net sales of approximately €12,99 million in fiscal year 2018/2019. The products marketed by the company in Europe include printers, digital copying systems, semiconductor-, fine ceramic-, automotive- and electronic components as well as printing devices and kitchen products. The Kyocera Group has two independent companies in the United Kingdom: Kyocera Fineceramics Ltd. and Kyocera Document Solutions.

The company also takes an active interest in cultural affairs. The Kyoto Prize, a prominent international award, is presented each year by the Inamori Foundation — established by Kyocera founder Dr. Kazuo Inamori — to individuals and groups worldwide who have contributed significantly to the scientific, cultural, and spiritual betterment of humankind (converted at approximately €828,000 per prize category).

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