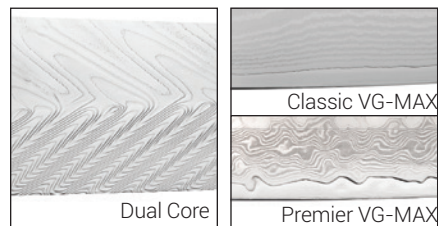


Know your Shun Materials

Steel is an alloy of iron and carbon; the atoms of one element occupy the spaces between the atoms of the other so that the materials are inextricably joined. Most steel also has ingredients to enhance specific characteristics. For example, stainless steels contain chromium to enhance stain resistance.



Dual Core VG10/VG2 steel is used in Shun's Dual Core series. These two steels are layered, welded, and roll-forged together so that both steels comprise the cutting core of Dual Core. VG2 is a fine grained, high-carbon, high-chromium Japanese stainless steel that takes and holds a very sharp edge. Read about VG10's excellent properties below.

VG-MAX is the newest in the line of VG super steels and is proprietary to Shun. This steel builds on the highly successful VG10 formula by increasing ingredients that take this advanced steel to the "MAX." VG-MAX™ includes more carbon to improve strength and durability. It has additional chromium for wear and corrosion resistance. Increased tungsten enables the steel to be very fine-grained so the edge can be extremely sharp. Molybdenum improves corrosion resistance and strength. Vanadium improves impact resistance and enables the steel to form vanadium carbides, which enhance cutting performance.



VG10 is a complicated blend. In addition to iron and carbon, it contains chromium, manganese, molybdenum, silicon, and vanadium. Most of these elements improve desirable blade characteristics such as wear resistance, corrosion resistance, hardness, and toughness. Vanadium helps make sure the steel's texture is fine, which is important for Shun's extremely sharp, long-lasting edge.

AUS10A is a Japanese high-carbon stainless steel with high strength, as well as good corrosion resistance, hardness, and wear resistance. Added vanadium refines the grain of the steel so that it takes a fine edge.

AUS8A is a Japanese high-carbon, low-chromium (for enhanced sharpenability) stainless steel that has proven to provide an excellent balance between toughness and strength, edge holding and corrosion resistance. Shun uses this steel in applications such as meat cleavers that require a tougher steel and the Classic Fillet for flexibility.

Shun uses natural woods to create handles that are comfortable, beautiful, and durable.

Pakkawood
Most Shun handles are PakkaWood®, a premium handle material made of genuine hardwood impregnated with resin. The resin makes it moisture resistant, strong, and durable—important for kitchen knives. Sanding and buffing brings PakkaWood to a beautiful gloss finish. As with natural wood, no two pieces of PakkaWood are exactly alike.

Tagayasan
Tagayasan (or wenge) wood handles complement Kanso's full-tang blades. In Japan, this unusual dark-grained wood is known as "iron sword wood" for its incredible durability. The wood's hardness requires extra handcrafting during manufacturing, but will provide its owner with a lifetime of service. The tagayasan handles are angled to enable a comfortable pinch grip while cutting.



Walnut Pakkawood Premier



Ebony Pakkawood Classic, Dual Core



Blonde Pakkawood Classic Blonde



Tagayasan (or wenge) Kanso



Other aspects of Use & Care



Cutting technique

Shun cutlery is designed to be used in a smooth, slicing motion—never in an up-and-down "chopping" manner. Imagine cutting wood with a handsaw, then slice through your food with a similar motion, intentionally pushing the knife forward and down as you slice, then pulling it back toward your body. Always pay attention to where your fingers are in relation to the knife. Your skill and experience level should determine the speed at which you cut. When first slicing with a Shun, it's best to slow down and enjoy the effortless precision and cutting ability of your new knife.

Cutting surface

The cutting surface you use makes a big difference in keeping your knives sharp. A good cutting board will help retain a sharp edge for substantially longer. Soft woods, such as hinoki, are preferred. Tile, ceramic, synthetic, marble, granite, or any kind of glass cutting boards are not recommended and can be very hard on your knives.

Storage

It is best to store your Shun cutlery in a wooden block, in-drawer knife tray, sheath, or knife case. Do not store your knives unsheathed in a drawer.



Washing & drying

It is important to protect your investment by hand washing your knives with gentle dish soap. Do not use soaps with citrus extracts or bleach; they can promote rust. Rinse and towel dry immediately. Take extra time to get ALL of the water/moisture off of the sharp cutting edge. Although the wood used in the handles has been stabilized, it is natural, and like all wood, may shrink in very arid environments or swell in very humid environments. The handle color may change slightly over time due to oils in the hand as well as the natural color change of wood from oxidation and/or exposure to light. This is not a defect, but a natural part of the process.

Caring for your Shun natural wood accessories

We recommend the following simple care to keep your Shun natural wood accessories looking beautiful and performing their best.

Knife block care

- Keep clean by wiping with a damp cloth
- After cleaning, dry block immediately; never soak
- Apply mineral oil sparingly anytime the block surface appears dry or shows scratches

Cutting board care

- Wet cutting board before each use to help it resist staining
- Wash with mild detergent; towel dry, then let air-dry away from direct sunlight
- Do not put in dishwasher

Warranty

LIMITED LIFETIME WARRANTY

Unless otherwise stated here, Shun cutlery from Kai USA Ltd. carries a limited warranty for the lifetime of the original owner. We guarantee our cutlery will perform as advertised when properly used and maintained, and is free of manufacturing defects in material and construction. The Limited Lifetime Warranty is non-transferable and does not extend to normal signs of wear, rust, damage or breakage due to improper use, improper maintenance, accidents, loss or theft. Any product we determine to be defective will be repaired or replaced solely at our discretion. To receive warranty repair or replacement, the owner must send the product to be evaluated by Kai USA Warranty Services in our Tualatin, Oregon headquarters. In addition to the provisions of this warranty, the owner may also have other rights that can vary by state. No other warranties are implied or expressed other than what is specifically stated here. If you have a warranty concern, please DO NOT return your knife to the place of purchase.

WOOD ACCESSORIES 90-DAY WARRANTY

Shun's wood accessories are made of natural materials that will show wear over time. This is not a defect. Our 90-Day Warranty protects you against original manufacturing defects, but not natural wear. Please see our website for warranty details.

LIABILITY DISCLAIMER

WARNING! Knives are extremely sharp tools and should only be used with the utmost care and caution. Knives are intended to be used for cutting purposes only. Do not use this knife for stabbing or piercing. Use your Shun knives on meats and vegetables only, not on bones or very thick-skinned vegetables. For this heavier kitchen work, try the Shun Classic Meat Cleaver (DM0767), or Shun Classic 8" Western Chef's Knife (DM0766), which are designed to handle more aggressive work in the kitchen, such as breaking down chicken and preparing thick-skinned vegetables like butternut squash or melons. Any use other than cutting is considered misuse and abuse—and will void your warranty. Please visit shuncutlery.com for more information.