



Knife Catalog



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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 are used by the top chefs all over the world. Yaxell knives are becoming more and more popular also 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.





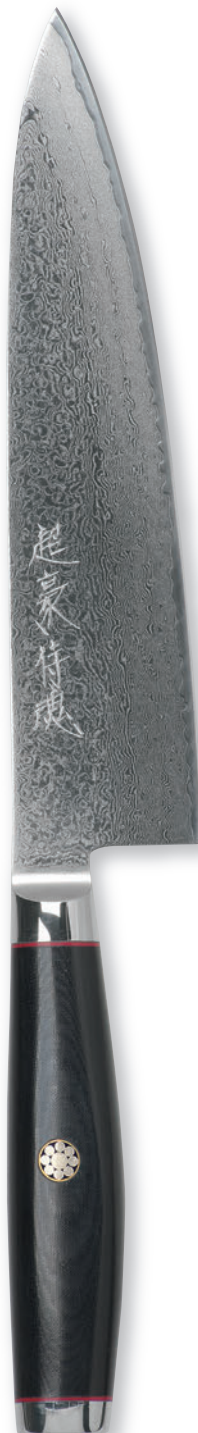
Yaxell YPSILON was created as an upgrade model of Super GOU 161 layers and hardness reached to 63 Rockwell. The 2017 No.1 rated knife by wiki. ezvid.com USA.

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, all elements in this knife bring an exceptional gorgeous appearance to itself and supreme cutting performance to users.

On the blade, four Japanese Characters are hand-engraved meaning 'Made of Multi-layered Super Steel'. YPSILON - the 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.

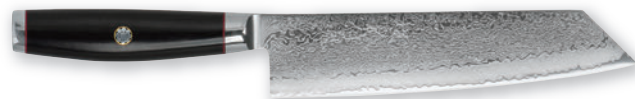


YPSILON is a registered trade mark of Yaxell Corporation. This word represents the initial letter Yaxell in old Greek language.

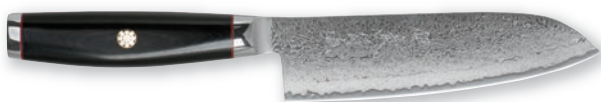




37200 Chef's 200mm / 8"



37234 Kiritsuke 200mm / 8"



37201 Santoku 165mm / 6.5"



37202 Utility 120mm / 4.75"



37200-004
YPSILON Set

37200+37201+37202+36071
430x100x240mm (L/W/H)



Super
豪

SUPER GOU
161 Layers

超豪 Super Gou goes beyond.

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. The powdered SG2 steel contains a lot of carbon allowing it to reach the hardness of 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, the Samurai Spirit by hand engraving.

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 Gou is a registered trade mark of Yaxell Corporation.
This words mean 'The Superb' in Japanese.





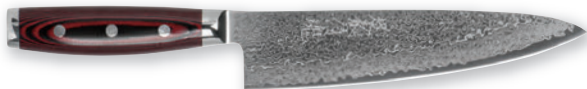
37141 Chef's 240mm / 9.5"



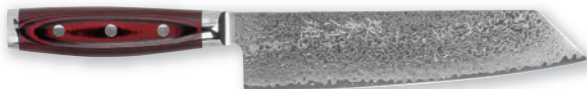
37139 Slicing 230mm / 9"



37108 Bread 230mm / 9"



37100 Chef's 200mm / 8"



37134 Kiritsuke 200mm / 8"



37107 Slicing 180mm / 7"



37101 Santoku 165mm / 6.5"



37144 Nakiri 165mm / 6.5"



37116 Slicing 150mm / 6"



37136 Curved Boning 150mm / 6"



37112 Santoku 125mm / 5"



37102 Utility 120mm / 4.75"



37113 Steak knife 113mm / 4.5"



37135 Paring 100mm / 4"



37181 Carving fork 165mm / 6.5"



潔 KETU Key to the delicious dish

Yaxell Ketu is made of 3 layered stainless steel blade with powdered steel SG2 cutting core and elegant black beech Pakka Wood handle with Japanese Samurai family crest on it. On the end cap of the knife, unlike traditional stamping logo, a convex Yaxell kanji logo is added beautifully. Also artistic hammer pattern is stamped on the blade. Under special heat treatment process, SG2 steel is able to reach the hardness of 63HRC. You can enjoy cooking with Yaxell Ketu knives with the exceptional long-lasting sharpness.



Yaxell Ketu is a registered trade mark of Yaxell Corporation. This word means 'The Pure and Clean' in Japanese.



AFTONBLADET

FIVE STARS in Sweden
By the Newspaper
'Aftonbladet' 2023





34941 Chef's 240mm / 9.5"



34901 Santoku 165mm / 6.5"



34939 Slicing 230mm / 9"



34944 Nakiri 165mm / 6.5"



34908 Bread 230mm / 9"



34916 Slicing 150mm / 6"



34929 Konata 215mm / 8.5"



34936 Curved Boning 150mm / 6"



34934 Kiritsuke 200mm / 8"



34945 Konata 140mm / 5.5"



34900 Chef's 200mm / 8"



34913 Steak 113mm / 4.5"



34907 Slicing 180mm / 7"



34935 Paring 100mm / 4"



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. Under special heat treatment, the super steel VG10 is able to reach 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.





36041 Chef's 240mm / 9.5"



36034 Kiritsuke 200mm / 8"



36039 Slicing 230mm / 9"



36019 Vegetable Cleaver 180mm / 7"



36008 Bread 230mm / 9"



36007 Slicing 180mm / 7"



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



36001G Santoku 165mm with ground hollow / 6.5"

TESTWINNER by ETM TESTMAGAZIN in Germany



36000 Chef's 200mm / 8"

Best Product by Vergleich.org in Germany 2020



36001 Santoku 165mm / 6.5"



36044 Nakiri 165mm / 6.5"



36002 Utility 120mm / 4.75"



36016 Slicing 150mm / 6"



36013 Steak 113mm / 4.5"



36036 Curved Boning 150mm / 6"



36035 Paring 100mm / 4"



36012 Santoku 125mm / 5"



36681 Carving fork 165mm / 6.5"



The most popular series 'RAN 69-Layer knives' have gotten 2 additional nice features.



Hand engraved blade logo

The 4 letters mean RAN Multi-layered Knife.



Engraved logo at Grip-end

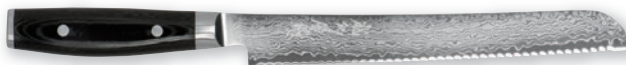
The letter means RAN, the sensational.



36641 Chef's 240mm / 9.5"



36639 Slicing 230mm / 9"



36608 Bread 230mm / 9"



36600 Chef's 200mm / 8"



36634 Kiritsuke 200mm / 8"



36619 Vegetable Cleaver 180mm / 7"



36607 Slicing 180mm / 7"



36601 Santoku 165mm / 6.5"



36644 Nakiri 165mm / 6.5"



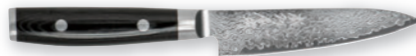
36616 Slicing 150mm / 6"



36636 Curved Boning 150mm / 6"



36612 Santoku 125mm / 5"



36602 Utility 120mm / 4.75"



36613 Steak 113mm / 4.5"



36635 Paring 100mm / 4"



36681 Carving fork 165mm / 6.5"

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 its look very artistic. Further, the logo is stamped, not etched. Of course the blade has an extremely sharp cutting edge by VG10 steel which could reach hardness rating of HRC 61.

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

cross section photo

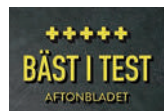


Under microscope at 100x magnification
The VG10 core material is clad by 18 layers on each side (=37 total)

Handle

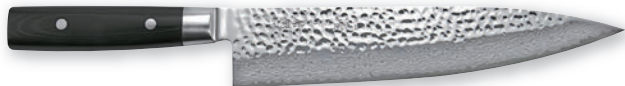
The handle is made out of FDA-approved black Canvas-Micarta, which is an enormously solid and durable material made out of resin and linen. This material lasts decades. Different from other materials, it is non-shrink and odorless. It is polished perfectly and fastened tightly by two stainless steel 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’ 2016,
2017 & 2018





35541 Chef's 240mm / 9.5"



35501 Santoku 165mm / 6.5"



35539 Slicing 230mm / 9"



35544 Nakiri 165mm / 6.5"

Test Winner by the Danish newspaper POLITIKEN in January 2019



35508 Bread 230mm / 9"



35516 Slicing 150mm / 6"

Best in Test by 'Aftonbladet' in Sweden



35500 Chef's 200mm / 8"



35536 Curved Boning 150mm / 6"



35534 Kiritsuke 200mm / 8"



35512 Santoku 125mm / 5"



35519 Vegetable Cleaver 180mm / 7"



35502 Utility 120mm / 4.75"



35507 Slicing 180mm / 7"



35535 Paring 100mm / 4"

太子

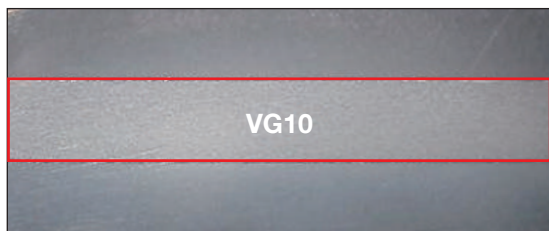
TAISHI
3 Layers

Blade

The core material is VG10 “super stainless steel”, which is clad (covered) by high quality stainless steel from both sides, and hardness reached to 61 Rockwell. 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 of EU food safe regulation approved black beech pakkawood which provides outstanding stability. Bolster and end cap are made of high quality stainless steel to ensure great balance for the whole knife.





34741 Chef's 240mm / 9.5"



34701 Santoku 165mm / 6.5"



34739 Slicing 230mm / 9"



34744 Nakiri 165mm / 6.5"



34708 Bread 230mm / 9"



34716 Slicing 150mm / 6"



34700 Chef's 200mm / 8"



34736 Curved Boning 150mm / 6"



34734 Kiritsuke 200mm / 8"



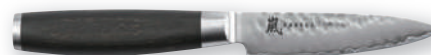
34712 Santoku 125mm / 5"



34707 Slicing 180mm / 7"



34702 Utility 120mm / 4.75"



34735 Paring 100mm / 4"



HANA
3 Layers

華 *Hana, Beauty of the knives*

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 which can reach 58 Rockwell. Over the years, it is one of the most popular blade materials for the kitchen.



Handle

Premium looking Octagonal shaped dark brown Pakka Wood handle developed by experienced Yaxell designers achieved perfect balance, optimum control and tireless cutting.





34839 Slicing 230mm / 9"



34801 Santoku 165mm / 6.5"



34808 Bread 230mm / 9"



34844 Nakiri 165mm / 6.5"



34800 Chef's 200mm / 8"



34816 Slicing 150mm / 6"



34834 Kiritsuke 200mm / 8"



34812 Santoku 125mm / 5"



34807 Slicing 180mm / 7"



34802 Utility 120mm / 4.75"

黎

REI
69 Layers

**黎 REI, Dawn of performance and engineering,
enhances durability and precision.**

Blade

Core of the blade is made of VG10 "Super Stainless Steel". Addition to the core 34 layers of high-carbon stainless steel is given. Calculation of 34 + core + 34 gives 69 layers, but this REI has a very unique feature which none of Yaxell knives has until now. We gave REI a coating with special Diamond Like Coating, to strengthen not only its Hardness, but to enhance resistance from wearing, corrosion, dust and contamination. Although it is specially coated by DLC, the beautiful Damascus design will glow under from its darkness which you will not find in other kitchen knives. HRC of the blade core is above 70 (HRC for the side layers are different).



Handle

Yaxell also took extra efforts to engineer not only the blade, but also for its beautiful handle. This specially made REI's handle is composed with two different Pakka wood. Wood crafted to hold the Japanese family crest symbol in the center to shine among all knives around the world.



37439 Slicing 230mm / 9"



37434 Kiritsuke 200mm / 8"



37401 Santoku 165mm / 6.5"



37400 Chef's 200mm / 8"



37444 Nakiri 165mm / 6.5"





Blue Breeze
3 Layers

蒼之風 Blue Breeze,
Bring you a new breeze into your kitchen

Blade

Introduce with blade core MOVAX superior stainless steel is a stylish Japanese “TSUCHIME” hammered pattern blade. Both sides covered by high quality stainless steel and composed of Chrome / Molybdenum / Vanadium gives a hardness of 58HRC. Affordable yet enhancing Yaxell quality will unleash joy for cooking.



Handle

Fastened tightly by two stainless steel rivets is a unique “Blue” colored Pakka Wood handle. Simple but solid and straight forward in usage.



34600 Chef's 200mm / 8"



34601 Santoku 165mm / 6.5"



34602 Utility 130mm / 5"



Wooden Katana sheath, Maple



37285 for Chef's 255mm / 10"



37280 for Chef's 200mm / 8"



37284 for Kiritsuke 200mm / 8"



37281 for Santoku 165mm / 6.5"



37282 for Utility 120mm / 4.75"

Knife Bag

37710

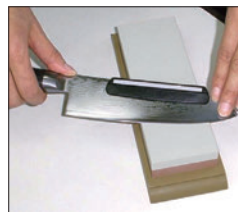


37708



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

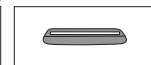
Whetstone System



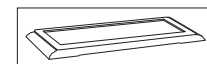
Consisted of following parts



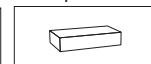
60mm width stone



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



36054 #1000



36047 #400

Sharpening Rod

35580
10.5" black ceramic sharpening rod34980
10" All Stainless Sharpening Steel

Knife Sharpener

37222

Yaxell 3 Stage Sharpener
for SG2 and VG10 core knives



37222-S
Spare parts for Yaxell 3 Stage Sharpener



37022 Yaxell Water Sharpener
for SG2 and VG10 core knives



37022-S
Spare parts for Yaxell Water Sharpener

36022 Yaxell Sharpener
for SG2 and VG10 core knives



36022-S
Spare parts for Yaxell Sharpener



Kitchen Shears



36833
8" detachable forged kitchen shears

Gift Set



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



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



36000-803
RAN knife 3pc. set
36000+36002+36035



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



36013-002
RAN Steak knife 2pc. set



36007-102
RAN 2pc. set
36007+36681

Gift sets for other knife series are also available.



LIMITED LIFETIME WARRANTY

All Yaxell products are 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. Products will be discontinued when the market demands decrease. Please check at the store or Internet shop carefully.

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.

Unification of hand-engraving

To increase the consistency among Yaxell products, the hand-engraved Japanese Kanji characters on all series with hand-engraving (SUPER GOU, RAN PLUS) will be unified to “超多層鋼” which means “Made of Multi-layered Super Steel”.





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

