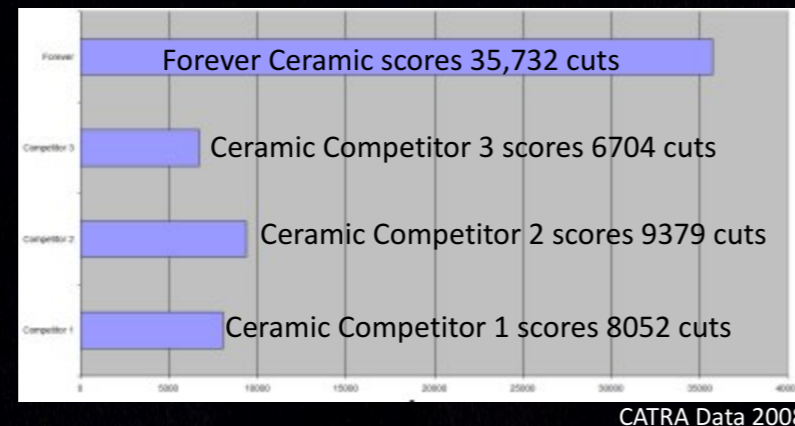


Why are our Knives the best in the world?

Ceramic

Ceramic is second only to diamond in hardness - it is that hardness, together with Forever's proprietary technology, that enables our ceramic knives to keep their cutting edge. Our knives are made from Zirconium Ceramic and the blades are so tough they go on cutting even after long periods of use. Ceramic knives cut better and stay sharper than steel or stainless steel knives. Cutting feels light and smooth.

In independent testing conducted by the UK's Cutlery and Allied Trades Research Association, our knives far outperformed other ceramic knives.



Titanium

The Titanium Hybrid is a revolutionary new kitchen knife for the 21st century, made using the finest Japanese technology. It took many years of research to produce this remarkable knife, which retains its cutting edge far longer than conventional kitchen knives. The blade contains Titanium, Ceramic and Silver.

Titanium - provides lightness, corrosion resistance and flexibility.

Ceramic - provides cutting edge.

Silver - provides antibacterial properties.



An edge test was carried out on each knife using CATRA's automatic edge tester in accordance with BS EN ISO 8442-5:2004. The blade is made to reproduce a cutting action, by forward and reverse strokes, against a pack of synthetic test card containing 5% quartz. Performance of the blade in terms of distance cut through the pack of card on each cycle is measured throughout the test. The apparatus is computer controlled and fully automatic.

Natural Colour

The colours applied to our ceramic blades are entirely natural. They are composed exclusively of minerals, and not of chemical dyes.

Better Food Hygiene

Owing to its chemical neutrality, ceramic cannot cause allergenic reactions. Our knives are thus recommended for people suffering allergies to some metal ions.

Affordability

No other manufacturer can match our initial, fine and compact, blade production. The technique used gives us a great advantage when it comes to reducing the various sharpening steps for each blade. It consequently reduces product on costs while providing customers with the highest quality products, representing outstanding value for money.

Forever Knives

Technology - Tradition



Ceramic and Titanium Alloy Japanese Knives

Forever Knives Australia
20 Harvey Road
Kings Park, NSW, 2148
www.foreverknives.com.au
E: sales@foreverknives.com.au
T: (02) 9831 7607
F: (02) 9671 5624



www.foreverknives.com.au

About Forever

Forever, a Japanese company, has been specializing for over half a century in the design and manufacture of hydraulic presses, metal mouldings and the distribution of goods. The **Forever** ceramic presses are being used even today by the most famous Japanese ceramic knife manufacturers.

Unmatched Quality

The sintering process (ceramic or titanium/silver particles are pressed in a mould with tremendous heat and pressure) enables the manufacturing of raw blades less than 2 mm thick.

Our ceramic and titanium alloy blades are manufactured at very high temperature under tremendous pressure.

This process gives the Forever blades an unmatched ceramic or titanium alloy density. Blades are then polished and go through a dual sharpening operation.

Ceramic Blade Features

Ceramic is exceptionally hard, lasts longer and needs virtually no sharpening.

The Forever ceramic blades do not rust.

Ceramic is insensitive to the acid in fruit and vegetables.

Ceramic does not alter the taste of food.

Ceramic causes no allergies.

Ceramic resists very high temperatures.

Ceramic is extremely light.

The Forever Ceramic is dishwasher safe, and thanks to its total chemical neutrality, the ceramic of our blades respects food so no harmful interaction ever occurs between the two! Our blades don't react to citrus acid and keep food taste and aspect intact.

Only Diamond is Harder!

The secret in our knives is called zirconium dioxide, an innovative high-tech material ideal for most normal kitchen usage. A ceramic blade is much harder than the best metal blades. Only diamond is harder! The blades of our knives are so tough that they go on cutting like razors even after long periods of use, without any sharpening.

www.foreverknives.com.au

The Forever Range of Products

Ceramic



White Ceramic 14cm [SC-14WB]



White Ceramic 16cm [SC-16WB]



Black Nano Ceramic 16cm [BNC-16]



Pink Stripe Ceramic 14cm [SC-14P]



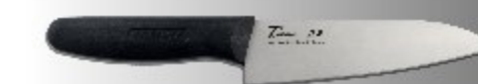
Green Stripe Ceramic 14cm [SC-14P]



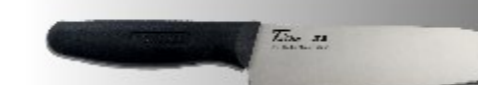
White Fruit Ceramic 9cm [C-9NP]



Titanium



Silver Titanium 16cm [GRT-16]



Silver Titanium 18cm [GHT-18]



Silver Titanium 16cm Dimple [GHT-16]



Silver Titanium 18cm Dimple [GHT-18D]



Ceramic Fruit Knives

The Forever fruit knives are quickly indispensable in the kitchen when it comes to peeling fruit and vegetables, or fine slicing garlic, shallots, ginger and alike.

Why Choose Forever Titanium?

The Forever titanium blades are flexible, light, and they cut like razors. Moreover, they remain sharp much longer than traditional carbon steel blades.

The Forever titanium alloy contains ceramic particles which harden the blade even more and silver particles which give the blade unique antibacterial properties. We own a worldwide patent on this exclusive process.

Advantages of Forever Titanium

Titanium is a non-allergenic metal, which is tough, flexible, durable and ideal for optimal kitchen hygiene. Our blades do not rust and feature antibacterial properties. They are made of titanium alloy, they are not just an overcoat layer that wears off! Our knives are also light and pleasant to use. **The Forever titanium knives truly are the knives of the future.**

Accessories

Ceramic Peeler

The Ceramic Peeler glides effortlessly through all manner of vegetables and fruit. Use the top as a handy grater for ginger and alike. Incredibly light and sharp for hours of fatigue free use. No odours are left on the peeler or transferred to other food. Won't rust, to clean simply wash in water.



Ceramic Slicer

Slices cabbage and other vegetables with ease. Won't rust, easy to clean. Hygienic. Leaves no metallic aftertaste. Ceramic blade retains its sharpness.



Ceramic Scissors

The ceramic blades on our scissors are razor sharp, very light and will outlast stainless steel scissors many times over. Cuts through meat, vegetables, paper, plastic, all kinds of cloth, bandages, gauze and tape. Ideal for crafts and sewing. Won't rust, Antibacterial and Non-allergenic.



Diamond Sharpener

The Forever sharpener is coated with diamond powder. While it is designed to sharpen the Forever ceramic knives, it can also be used to sharpen titanium, traditional knives and even scissors.



Our Range of Ceramic and Titanium knives are all Dishwasher Safe

The Forever fine ceramic knives cut better and stay sharper longer than the best professional carbon steel knives. They are extremely light, easy to handle and to clean. Moreover, they do not alter the taste of food and do not require frequent sharpening.