



With the 440A steel as the base, Glestain Steel performs a number of stages of special heat treatment. We thoroughly pursue high quality craftsmanship such as corrosion resistance, abrasion resistance, heat resistance and cold resistance, toughness, stability of hardness, and persistence in sharpness to achieve advanced functions. To the trust of the professional who has innovated in total in all aspects of the conventional It is the name of the world to respond. Glestain is the one with the blade finished by a professional engineer one by one.

Glestain T Type

① Gyuto Chef Knife

Blade	L	g	t	Code
721TK 21cm	338	250	2.0	0591100
724TK 24cm	370	270	2.2	0591200
727TK 27cm	415	320	2.5	0591300
730TK 30cm	445	335	2.5	0591400
733TK 33cm	473	405	2.5	0591500
736TK 36cm	503	430	2.5	0591600

② Sujihiki Knife

Blade	L	g	t	Code
724TSK 24cm	367	245	2.0	0591700
727TSK 27cm	395	250	2.0	0591800
730TSK 30cm	445	280	2.0	0591900
733TSK 33cm	470	290	2.0	0592000
736TSK 36cm	500	305	2.0	0592100

③ Petty Knife

Blade	L	g	t	Code
012TK 12cm	248	85	1.5	0592200
014TK 14cm	270	90	1.5	0592300

④ Boning (Garasuki)

Blade	L	g	t	Code
420TK 20cm	313	285	3.0	0592400

⑤ Hone Suki Boning Knife

Blade	L	g	t	Code
415TK 15cm	280	230	2.5	0592500



<T type> The adhesion resistance applied to the side is minimized at the time of cutting. Because it is hard to adhere to the side of the cutting lot, workability is good, and the sharpness is good. Moreover, because the area of the blade sharpening is narrow, it is a design that is very easy to sharpen.



Sugimoto Alloy Steel Stainless Western Knife

CM PRODUCTS ARE CONVENTIONAL CARBON STEEL PRODUCTS CONTAINING CHROME AND MOLYBDENUM, AND ARE LESS RUST-RESISTANT AND HAVE SHARPNESS THAT ARE CLOSE TO CARBON STEEL PRODUCTS. IT IS A BUSINESS THAT SUGIMOTO RECOMMENDS WITH CONFIDENCE AS A STAINLESS STEEL PRODUCT FOR PROFESSIONALS.



⑥ Gyuto Chef Knife

Blade	L	g	t	Code
CM 2118 18cm	300	160	2.3	7922600
CM 2121 21cm	335	185	2.4	7922700
CM 2124 24cm	375	225	2.4	7922800
CM 2127 27cm	420	335	2.9	7922900
CM 2130 30cm	460	370	2.9	7923000
CM 2133 33cm	495	440	3.3	7923100
CM 2136 36cm	525	445	3.3	7923200

⑦ Petty Knife

Blade	L	g	t	Code
CM 2012 12cm	230	80	2.0	7922400
CM 2015 15cm	260	85	2.0	7922500

⑧ Sujihiki

Blade	L	g	t	Code
CM 2524 24cm	380	195	2.4	7923700
CM 2527 27cm	410	230	2.4	7923800

⑨ Boning (Garasuki)

Blade	L	g	t	Code
CM 2318 18cm	305	248	3.9	7923400

⑩ Honesuki Boning Knife

Blade	L	g	t	Code
CM 2215 15cm	270	175	2.9	7923300

⑪ Western Deba

Blade	L	g	t	Code
CM 2421 21cm	350	445	4.9	7923500
CM 2424 24cm	385	475	4.9	7923600

⑫ Multi Function (Japan/Western)

Blade	L	g	t	Code
CM 2117N 17cm	300	160	2.2	8708800

曜 (YO-U) Damascus Steel Series 69Layer Steel

Material :69Layer Damascus Steel
Hanle :Cambas mycarta



⑬ Chef Knife

Blade	L	g	t	Code
31235 21cm	340	181	2.0	5297550

⑭ Santoku Knife

Blade	L	g	t	Code
31236 16.5cm	294	164	2.0	5297560

⑮ Dimpled Santoku Knife

Blade	L	g	t	Code
31237 18cm	310	171	2.0	5297570

⑯ Small Santoku Knife

Blade	L	g	t	Code
31238 14.5cm	255	111	2.0	5297580

⑰ Petty Knife

Blade	L	g	t	Code
31239 12cm	229	96	2.0	5297590

東京 杉本 SUGIMOTO



Sugimoto Saku Chinese Cleaver

Blade	W	L	g	t	L	Code
⑱ #1 22cm	95	325	380	2.9	110	0603400
⑲ #6 22cm	110	325	450	3.0	105	0603700

Blade/White Steel (Shirogami) #2