



Sharper - **than steel.** Healthier - **no rust.**  
Cleaner – **no stains.** Longer Lasting –  
**need sharpening only once a year.**

**Great White Knives** are some of the **most advanced and sharpest knives** available on the market and harder than steel. Our ceramic knives and peelers add a **touch of culinary magic** to any kitchen... whether you're a professional chef, gifted amateur, or occasional cook.



#### **Great White Knives..... are Sharper!**

Our ceramic knives and peelers are made from zirconia, **the world's second hardest material** after diamond.

- This means that the ceramic blade can be **sharpened to a much finer edge than metal** creating a blade so sharp that cutting through tough meat, fish, and hard vegetables, feels as easy as slicing through butter.



#### **Great White Knives..... are Healthier!**

Our ceramic knives and peelers do not contain metal, and therefore do not rust.

- Many metal blades, and particularly metal peelers, rapidly start to turn brown and rust around the edges. This is extremely unhygienic, especially when cooking for children.
- Ceramic knives can be used in any weather (including rainy barbeques!), by the sea, or on a boat, as they **cannot physically rust.**



#### **Great White Knives..... are Cleaner!**

Our ceramic knives and peelers are **stain-resistant and non-porous**, and prevent meat, fish and vegetables from discoloring the blades.

- The smooth white ceramic blades allow all excess food to be removed from the knife during cleaning, ensuring **total hygiene and cleanliness.**



#### **Great White Knives..... Last Longer!**

Our ceramic knives and peelers maintain their sharp edge for up to 10x longer than metal blades. They only need sharpening once a year due to the composition and hardness of the zirconia they are made from.



#### **Great White Knives..... Make Food Tastier!**

Our ceramic knives and peelers do not affect the taste of food, unlike metal knives.

- Remember that distinct metallic taste found in sushi after preparation with a metal blade? This is because metal blades transfer the taste of metal onto meat and fish; they also absorb the smell of fish and meat which is why sometimes even after washing metal knives the smell of fish is present.
- Ceramic blades do not absorb or transfer any taste or smell from meat or fish, leaving the taste **totally pure and unaffected.**

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**Great White Knives are a pleasure to use, they've been designed to be durable and stay sharp for longer. Their ceramic blade means they are more hygienic and because they are sharper means that they are safer to use.**  
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**Paul Lupton, Head Chef Gary Rhodes' RHODES MEZZANINE**  
(Voted Best Restaurant in Dubai 2010, Time Out Dubai)



**GWK102**

6" Blade Ceramic Knife

**RRP 199AED (\$55)**



**GWK103**

4" Blade Ceramic Knife

**RRP 139AED (\$38)**



**GWKFS1**

**GWK Set of 3 knives + stand**

6", 4", and 3" blade ceramic Knives with a transparent red stand.

**RRP 399AED (\$109)**





**GWKP1**

**Ceramic Peeler**

**RRP 45 AED (\$12.50)**



**GWKS1**

**Ceramic Sharpener**

**RRP 74 AED (\$21)**

