


TOJIRO
 JAPAN



GENERAL
CATALOGUE 2019

OPPENHEIMER
 SERIOUS ABOUT BUSINESS SINCE 1870



For over one thousand years, Japanese sword and knife makers have been renowned for crafting the world's sharpest, hardest and most refined blades. Tojiro, one of Japan's top knife makers, still follows ancient techniques handed down by generations of master smiths to handcraft knives for the 21st century. All Tojiro knives are painstakingly made at their Niigata, Japan factory.

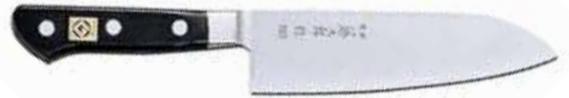
Flash Professional Series

The premium Flash series features up to 63 layers of beautiful Damascus steel known as "floating mist". This multiple-layering technique creates an extremely sharp, hard primary cutting surface of VG-10 steel surrounded by layers of high and low-carbon steel, which lend the knife exceptional flexibility and strength. Ergonomic handles of Micarta, a linen-resin composite, feature a stainless steel decorative inlay. A favorite with professional chefs, the Flash series is also suitable for culinary enthusiasts.



DP3 Series

Entry-level DP3 knives feature a high carbon cobalt alloy core cutting edge sandwiched between two layers of 13-chrome stainless steel. Handles are made of extremely durable ECO wood (resin-impregnated woods) and have forged bolsters. The DP3 series offers very affordable entry into high-quality Japanese cutting power.



Traditional Japanese Series

With traditional single-bevel edges of premium-quality stainless steel and natural magnolia wood handles, these super sharp knives are popular for preparing Japanese cuisine.



DP Hammered Series

Finished with a VG10 clad 13 coating in order to obtain both sharpness and easy maintenance. There are no other manufacturer with hammered stainless steel knives in the market. Black hammered finished knives are usually made from carbon steel. The VG10 clad 13 zero clear coating applied on the blade surface to ensure corrosion resistance.



PROFESSIONAL FLASH SERIES (37 - 63 LAYERS)



Flash Gift Set B

Model TFFGIFTSETB

3 Knives (Paring knife 90 mm TFFPA90, Utility 150 mm TFFUT150 & Chef knife 210 mm TFFCH210) in Presentation Case. Made in Japan.



Flash Gift Set C

Model TFFGIFTSETC

2 Knives (Santoku 180 mm TFFSA180 & Paring knife 130 mm TFFPA130) in Presentation Case. Made in Japan.



Flash Gift Set D

Model TFFGIFTSETD

3 Knives (Chef knife 240 mm TFFCH240, Santoku 180 mm TFFSA180 & Utility 150 mm TFFUT150) in Presentation Case. Made in Japan.



Flash Gift Set E

Model TFFGIFTSETE

2 Knives (Chef knife 210 mm TFFCH210 & Utility 150 mm TFFUT150) in Presentation Case. Made in Japan.



Tojiro Presentation Case

DP HAMMERED (3-LAYERS)



Paring Knife

Model TF-1110

Blade: 90 mm
Total: 210 mm
Made in Japan



Paring Knife

Model TF-1111

Blade: 130 mm
Total: 250 mm
Made in Japan



Santoku

Model TF-1112

Blade: 170 mm
Total: 305 mm
Made in Japan



Nakiri

Model TF-1113

Blade: 165 mm
Total: 305 mm
Made in Japan



Chef

Model TF-1114

Blade: 180 mm
Total: 315 mm
Made in Japan



Chef

Model TF-1115

Blade: 210 mm
Total: 345 mm
Made in Japan



Chef

Model TF-1116

Blade: 240 mm
Total: 385 mm
Made in Japan



PROFESSIONAL FLASH SERIES (37 - 63 LAYERS) (CONTINUED)



Peeling Knife

Model TFFPE70
 Blade: 70 mm
 Total: 180 mm
 37 Layers
 Made in Japan



Paring Knife

Model TFFPA90
 Blade: 90 mm
 Total: 195 mm
 37 Layers
 Made in Japan



Paring Knife

Model TFFPA100
 Blade: 100 mm
 Total: 205 mm
 37 Layers, Made in Japan



Paring Knife

Model TFFPA130
 Blade: 130 mm
 Total: 235 mm
 37 Layers, Made in Japan



Deba

Model TFFDE105
 Blade: 105 mm
 Total: 225 mm
 37 Layers, Made in Japan



Deba

Model TFFDE165
 Blade: 165 mm
 Total: 300 mm
 37 Layers, Made in Japan



Boning

Model TFFBO150
 Blade: 150 mm
 Total: 305 mm
 37 Layers, Made in Japan



Utility

Model TFFUT150
 Blade: 150 mm
 Total: 270 mm
 63 Layers, Made in Japan



Chef

Model TFFCH160
 Blade: 160 mm
 Total: 280 mm
 63 Layers
 Made in Japan



Chef

Model TFFCH180
 Blade: 180 mm
 Total: 315 mm
 63 Layers
 Made in Japan

PROFESSIONAL FLASH SERIES (37 - 63 LAYERS)
(CONTINUED)

Chef

Model TFFCH210

Blade: 210 mm
Total: 345 mm
63 Layers Made in Japan


Chef

Model TFFCH240

Blade: 240 mm
Total: 370 mm
63 Layers Made in Japan


Chef

Model TFFCH270

Blade: 270 mm
Total: 400 mm
63 Layers Made in Japan


Slicer

Model TFFSL240

Blade: 240 mm
Total: 370 mm
63 Layers Made in Japan


Bread

Model TFFBR240

Blade: 240 mm
Total: 370 mm
63 Layers
Serrated Edge, Made in Japan


Santoku

Model TFFSA180

Blade: 180 mm
Total: 315 mm
63 Layers, Made in Japan


Nakiri

Model TFFVE180

Blade: 180 mm
Total: 315 mm
63 Layers, Made in Japan


Carving

Model TFFCA210

Blade: 210 mm
Total: 345 mm
63 Layers, Made in Japan


Carving Fork

Model TFF-CF170

Blade: 170 mm
Total: 320 mm
63 layers
Made in Japan


Carving Knife & Fork Set

Model TFF-CASET

Blade: 210 mm, Total: 345 mm - Knife
Blade: 170 mm, Total: 320 mm - Fork
63 Layers
Made in Japan

DP 3 SERIES (3 LAYERS)

DP3 Gift Set A

Model TDPGIFTSETA

3 Knives (Paring knife 90 mm TF800, Paring knife 150 mm TF802 & Chef knife 210 mm TF808) in Presentation Case. Made in Japan.



DP3 Gift Set B

Model TDPGIFTSETB

2 Knives (Chef knife 240 mm TF809 & Santoku 170 mm TF503) in Presentation Case. Made in Japan.



DP3 Gift Set C

Model TDPGIFTSETC

2 Knives (Paring knife 120 mm TFF801 & Santoku 170 mm TF503) in Presentation Case. Made in Japan.



Note: All blades (except the Traditional single bevel series) feature double bevel edges which western chefs & cooks are more accustomed to. It is recommended that all high quality knives be washed & dried by hand.

DP 3 SERIES (3 LAYERS) (CONTINUED)

Peeling Knife

Model TF-799
 Blade: 70 mm
 Total: 190 mm
 Made in Japan


Paring Knife

Model TF-800
 Blade: 90 mm
 Total: 205 mm
 Single edge right hand
 Made in Japan


Paring Knife

Model TF-801
 Blade: 120 mm
 Total: 230 mm
 Made in Japan


Paring Knife

Model TF-802
 Blade: 150 mm
 Total: 260 mm
 Made in Japan


Boning Knife

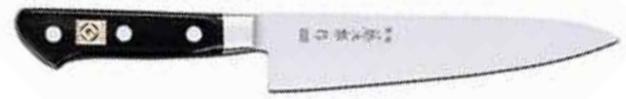
Model TF-803
 Right Hand Single Edge Blade
 Blade: 150 mm
 Total: 275 mm Made in Japan


Carving Knife

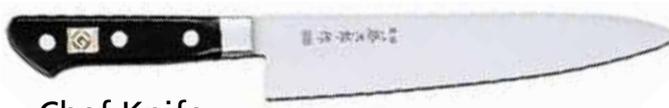
Model TF-805
 Blade: 240 mm
 Total: 365 mm
 Made in Japan


Carving Knife

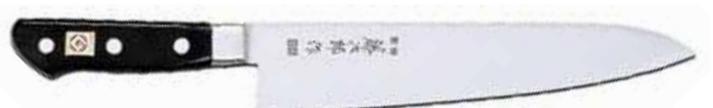
Model TF-806
 Blade: 270 mm
 Total: 395 mm
 Made in Japan


Chef Knife

Model TF-807
 Blade: 180 mm
 Total: 310 mm
 Made in Japan


Chef Knife

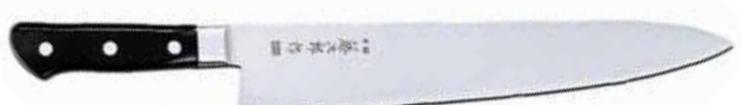
Model TF-808
 Blade: 210 mm
 Total: 335 mm
 Made in Japan


Chef Knife

Model TF-809
 Blade: 240 mm
 Total: 365 mm
 Made in Japan


Chef Knife

Model TF-810
 Blade: 270 mm
 Total: 405 mm
 Made in Japan


Chef Knife

Model TF-811
 Blade: 300 mm
 Total: 435 mm
 Made in Japan

DP 3 SERIES (3 LAYERS) (CONTINUED)



Chef Knife

Model TF-812
Blade: 330 mm
Total: 465 mm
Made in Japan



Santoku

Model TF-503
Blade: 170 mm
Total: 295 mm
Made in Japan



Bread Knife

Model TF-828
Blade: 215 mm
Total: 345 mm
Serrated Edge, Made in Japan



Santoku (Dimples)

Model TF-503D
Blade: 170 mm
Total: 295 mm
Made in Japan



Western Deba

Model TF-814
Blade: 210 mm
Total: 345 mm
Thick Edge, Made in Japan



Nakiri

Model TF-502
Blade: 165 mm
Total: 295 mm
Made in Japan

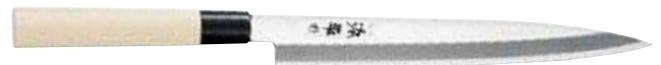
TRADITIONAL PROFESSIONAL SERIES (SINGLE EDGE)



Professional Sashimi

Model TF-1021
Blade: 270 mm
Total: 415 mm
Made in Japan

Available
Upon
Request



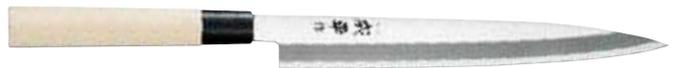
Sashimi (Left Handed)

Model TFC-84
Blade: 210 mm
Total: 350 mm
Made in Japan



Sashimi

Model TFC75
Blade: 210 mm
Total: 350 mm
Made in Japan



Sashimi

Model TFC76
Blade: 240 mm
Total: 380 mm
Made in Japan



Deba

Model TFC79
Blade: 165 mm
Total: 305 mm
Made in Japan



Nakiri

Model TFC80
Blade: 160 mm
Total: 300 mm
Made in Japan

TOJIRO KNIVES (CONTINUED)

Bread Slicer

Model TF-737

Blade: 70 mm
 Total: 180 mm
 37 Layers
 Made in Japan


Tomato Knife

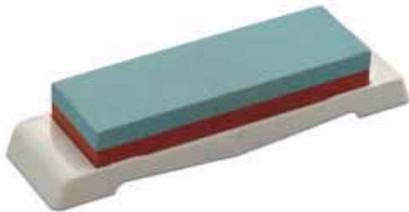
Model TFJ08

Blade: 130 mm
 Total: 250 mm
 Made in Japan



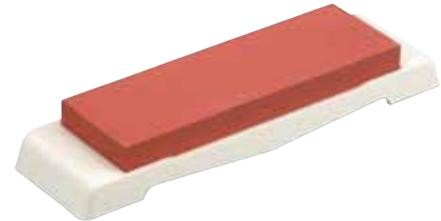
SHARPENERS

Tojiro's synthetic whetstones are manufactured from fine, perfectly graded, sintered ceramic and are strongly recommended for the maintenance of Tojiro blades. Tojiro whetstones and accessories have been developed to cater for the needs of enthusiastic cooks to professional chefs and are available in a wide range of abrasive grades: Coarse (#220-#400) for repairing chips and reshaping the blade, Medium (#800-#1000) for regular edge maintenance and Fine (#3000-#8000) for polishing and hardening to a razor finish.



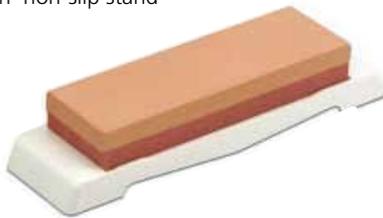
Domestic Whetstone #220 / #1000

Model TF-432
 Dimensions: 175 x 56 x 28 mm
 Double Sided - Repairing and Edging
 Convenient size with non-slip stand
 Made in Japan



Domestic Whetstone #1000

Model TF-431
 Dimensions: 174 x 55 x 16 mm
 Edging
 Convenient size with non-slip stand
 Made in Japan



Domestic Whetstone #1000 / #3000

Model TF-433
 Dimensions: 175 x 56 x 28 mm
 Double Sided - Edging and Finishing
 Convenient size with non-slip stand
 Made in Japan



Whetstone Pro #220

Model TF-451
 Dimensions: 210 x 80 x 55 mm
 Repairing
 Made in Japan



Whetstone Pro #800

Model TF-452
 Dimensions: 203 x 68 x 35 mm
 Edging
 Made in Japan



Whetstone Pro #1000

Model TF-453
 Dimensions: 213 x 72 x 62 mm
 Edging
 Made in Japan



Whetstone Pro #4000

Model TF-454
 Dimensions: 264 x 80 x 40 mm
 Finishing with non-slip stand
 Made in Japan



Whetstone Pro #8000

Model TF-455
 Dimensions: 265 x 80 x 40 mm
 Finishing with non-slip stand
 Made in Japan

SHARPENERS (CONTINUED)



Ceramic Pro #400

Model TF-471
 Dimensions: 245 x 75 x 50 mm
 Repairing
 Recommended for use with Flash Series
 Made in Japan



Ceramic Pro #3000

Model TF-473
 Dimensions: 245 x 75 x 50 mm
 Finishing
 Recommended for use with Flash Series
 Made in Japan



Ceramic Sharpener

Model TF-641
 Pull Through Sharpener, includes rough and finishing ceramic stone
 Made in Japan



Sharpening Table

Model TF-643
 Secures the whetstone for easier sharpening.
 Specially designed for use over a sink
Extendable body 330mm ~ 580mm to fit various sink sizes
 Workable for whetstones from 189mm up to 268mm
 18/8 stainless steel construction
 Made in Japan



Ceramic Pro #1000

Model TF-472
 Dimensions: 245 x 75 x 50 mm
 Edging
 Recommended for use with Flash Series
 Made in Japan



Replacement Ceramic for TF-641

Model TF-411
 Made in Japan



Whetstone Level Touch Up Stone

Model TF-421
 Suitable for all types of whetstone
 Silicone Carbide material
 Made in Japan



Blade Holder for Whetstone

Model TFC-430
 Sets the correct angle for Japanese style blades
 Made in Japan



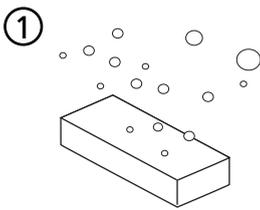
Sharpening Stabiliser

Model TF-441
 Helps to keep your knives along the optimum plane during sharpening. Made in Japan

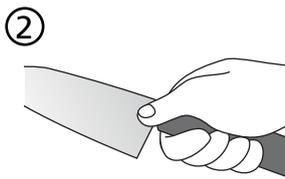
GUIDE TO WHETSTONE SHARPENING

Double Edge Whetstone Sharpening

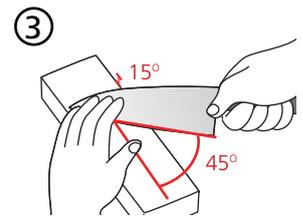
To maintain a keen edge on your Tojiro knives, we highly recommend periodic honing with a whetstone. Our most popular whetstone is Tojiro's #1000/#3000 combination stone, but you may wish to start with a coarser grit for dull or damaged knives and fine-tune your edge using a high grit stone. Tojiro recommends sharpening using the "70/30" rule - spend 70% of your time honing the primary cutting side of your knife, and 30% on the reverse side removing burrs. If you're right-handed, the primary cutting side is the right side of the knife when held in a natural cutting position; if you're left-handed, it's the left side of the knife.



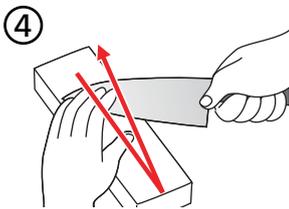
Submerge the whetstone in water till there are no visible air bubbles.



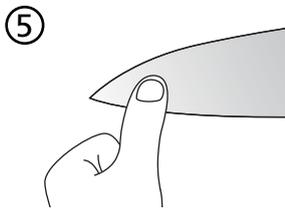
Hold the knife firmly in your primary hand, blade down, securing the flat of the blade with your thumb.



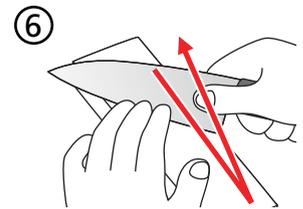
Position the knife facing you at 45° to the centre line of the stone, with the blade tilted to 15°.



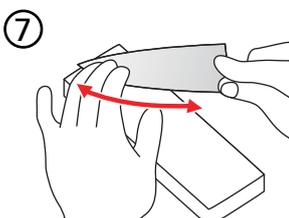
Holding the angle, run the blade back and forth starting with the tip using your other hand to apply pressure.



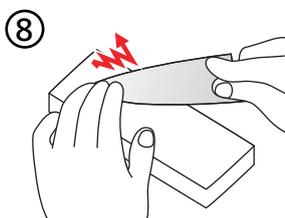
Check the back of the blade for burrs, this means that you are taking metal off the blade and sharpening it.



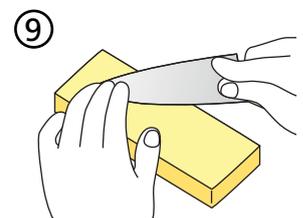
Continue working in sections from the tip to the heel of the blade, repeating steps 4 and 5 till burrs emerge from the entire back edge.



Remove the burrs from the back of the blade by turning the knife to face away from you again at a 45° angle to the stone, and tilted 15°.



Work the back of the blade lightly from tip to heel until all burrs are removed checking regularly.



To refine the edge select a finer stone and repeat the process.



Factory Edge



Worn Edge



#1000 Whetstone Sharpening



#4000 Whetstone Sharpening



#6000 Whetstone Sharpening

CUTTING BOARDS

Professional Kiri Wood Cutting Boards

Tojiro's cutting boards are manufactured in Niigata, Japan using specially-selected, traditional, Kiri (Paulownia) wood. They're lightweight, fine-grained, warp-resistant and quick-drying, and won't dull or damage the fine edges of Japanese knife blades. Paulownia wood is also known for its antibacterial properties.



Cutting Board Square

Model TF-349
Dimensions: 32.5 x 35 cm
Made in Japan



Cutting Board XS

Model TF-344
Dimensions: 19 x 27 cm
Made in Japan



Cutting Board Small

Model TF-345
Dimensions: 23.5 x 42 cm
Made in Japan



Cutting Board Medium

Model TF-346
Dimensions: 29.5 x 45 cm
Made in Japan



Cutting Board Large

Model TF-347
Dimensions: 29.5 x 53 cm
Made in Japan



Soft Knife Bag

Model TF-355
Dimensions: 510 x 150 x 30mm
Weight: 400g
8 pcs knife bag (max blade 300mm)
Hang in the kitchen.



OPPENHEIMER
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