

# ZWILLING. Since 1731.

One of the world's oldest trademarks, ZWILLING J.A. Henckels began in 1731 in Solingen, Germany — the "City of Blades." Respected as an innovator in the industry, ZWILLING remains rooted in the foundation upon which it was built: a tradition of quality and excellence forged nearly three centuries ago.



## The Modern Kitchen Specialist

Known for the sharpest, most comfortable knives and strong German stainless steel, ZWILLING is more than a cutlery company, it's a whole kitchen solution. The small, family-owned knife company has grown into a global leader in electrics, vacuum storage, ceramic nonstick cookware, double-wall glassware, stainless-steel flatware, and so much more. This blend of cutting-edge technology, time-honored technique, exceptional standards, and skilled craftsmanship is our recipe for success.

### HENCKELS

Since 1895, HENCKELS has been making high quality knives at an exceptional value. HENCKELS now makes a full range of kitchen products – from knives to cookware, flatware to accessories.



STAUB sets the industry standard in durable, beautiful, made-in-France cast iron cookware that can be passed down through generations. Ceramics and tools round out this iconic brand's timeless kitchen products.



BALLARINI has been a specialist in premium nonstick cookware made in Italy for 130 years so you can cook with amore. BALLARINI also offers electrics, cutlery, flatware, and kitchen tools.



DEMEYERE is the Belgian-made cookware that Europe's top chefs turn to. Constructed from the highest quality stainless steel, DEMEYERE cookware brings professional quality cookware to the home kitchen.



Beautiful to hold and behold, these German-engineered, Japanese-designed knives put precision in the palm of your hands. MIYABI knives offer the ultimate in sharpness, comfort, durability, and beauty.