

nanocut[®]

by



A technology developed and manufactured in Thiers - France



FROM 1648 TO NANOCUT[®] - TB UNVEILS THE TECHNOLOGY THAT REINVENTS YOUR BLADES

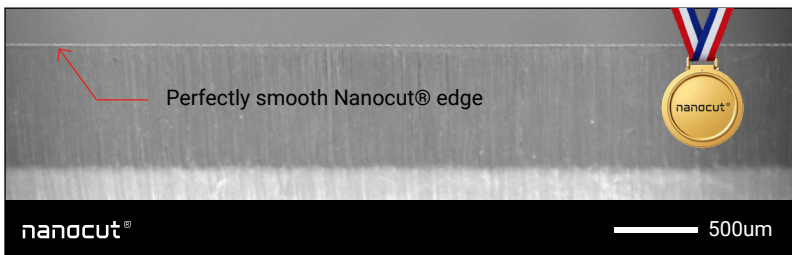
Nanocut[®]: A decisive technology for unmatched blades

Designed at a nanometric scale, Nanocut[®] redefines the precision of stainless steel blade edges. Thanks to asymmetrical bevels crafted with microscopic tolerances and ultra-fine polishing, each blade is optimized to deliver uncompromising performance.

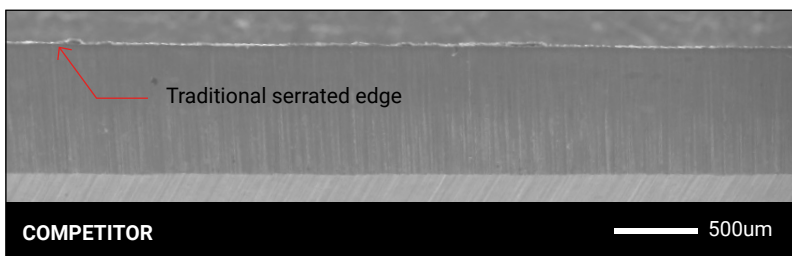
CATRA test to ISO 8442.5

	THE STANDARD ³ REQUIRES	COMPETITOR ²	nanocut [®] ¹
ICP ⁴	> 50	62	116
CER ⁵	> 150	252	495

1. Test conducted by Catra on February 1, 2024 (Report No. 992745B) on a 8,3" Chef knife blade, Nitrox[®] Stainless steel, hardness 55 HRC.



2. Test conducted by Catra (Report No. 981116) on a 6,7" Kitchen knife blade, plain edge, AISI420 Stainless steel, hardness 55 HRC.

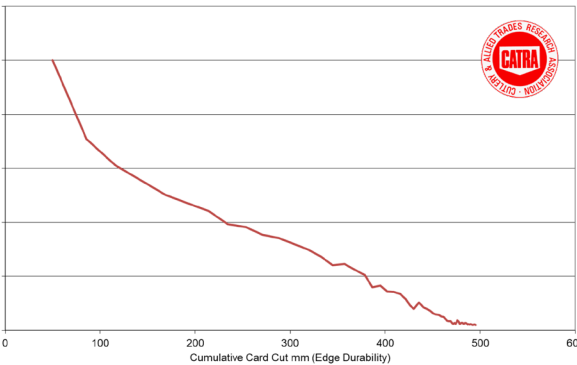
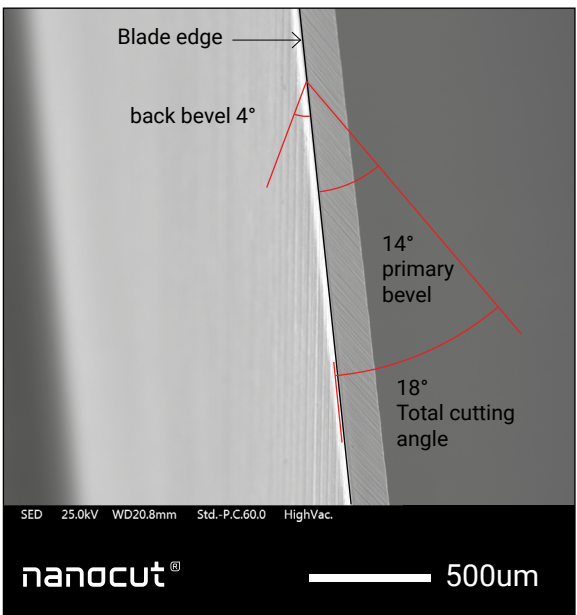


3. The cutting test of ISO 8442-5 standard (also known as the CATRA test) measures the cutting ability and edge durability of a blade by simulating repeated cutting of abrasive paper under controlled pressure, assessing both the initial performance and the progressive wear of the blade.

4. ICP (Initial Cutting Performance): corresponds to the blade's initial cutting performance, calculated based on the amount of material cut during the first 3 passes.

5. CER (Cutting Edge Retention): measures the edge retention, calculated from the amount of material cut over the full 60 passes of the test.

The straight white line is the cutting edge of the blade equipped with Nanocut[®] technology. The fineness of this edge can only be observed under a scanning electron microscope. The exceptional uniformity of the edge is the key to Nanocut[®] performance.



Reinventing cutting

Nanocut® transforms every movement in the kitchen into a source of satisfaction. Imagine a blade that glides effortlessly, revealing the perfect texture of every ingredient. Nanocut® is the combination of comfort and pleasure, delivering clean cuts that elevate your creations.

Why choose knives with Nanocut® technology?

Every cut matters! Nanocut® is not just a knife blade. It is an experience, a response to the demands of professionals and passionate enthusiasts. It offers unmatched precision and transcends the tool to deliver:

- A smooth and effortless cut.
- Culinary preparation enhanced with ease and precision.

Key benefits

- **Ultra-precise cutting:** Experience the unparalleled pleasure of a perfect cut. Each motion becomes a moment of satisfaction, where the blade glides effortlessly, revealing the exact texture of your ingredients.
- **Superior longevity:** The edge geometry ensures a perfect cut up to twice as long as most knives made with similar stainless steel grade.
- **Simplified maintenance:** Using a sharpening steel solely on the back of the edge is enough to restore the blade's full cutting efficiency.
- **Optimized comfort:** Less effort, more ease, for a fluid and precise motion.

A technology to enhance your creations

Imagine thin slices of fish, perfect for sashimi, vegetables cut to millimeter precision for your gastronomic preparations, or simply fine and even slices of sausage. Nanocut® transforms every ingredient into a masterpiece of culinary craftsmanship.

A close-up photograph of a chef's hands using a Nanocut knife to slice a tomato on a wooden cutting board. The knife is held at an angle, and a thin slice of tomato is being lifted. Several other tomato slices are already on the board. The background is dark and out of focus. The Nanocut logo is visible on the blade of the knife.

nanocut®

Enhance your cuts, elevate your creations.



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FOR MORE INFORMATION :

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