

**Press Release****Kyocera makes knives for master chefs**

**Dan Anderson uses Kyocera ceramic knives. The multi award-winning chef slices and dices with a cut of the finest blades at Anderson's Bar and Grill in Birmingham**

**Kyoto, Japan/Neuss, Germany 17 February 2016** – Experience, precision, creativity, quality and fast processing are key requirements in top restaurants such as [Anderson's Bar and Grill](#). As these characteristics perfectly match with the features of Kyocera ceramic knives and kitchen accessories, the Japanese company provides kitchen tools for the head chef of one of Britain's premier steak houses. From filleting and slicing to carving – sharp blades and knives create the foundation for a great menu. These are exactly the special features Kyocera knives are known for: The extreme sharpness of the blades, cutting quality and easy cleaning turn cooking into a treat and make them ideal for carving boneless meat as well as cutting fruits and vegetables.

**Perfect combination of performance, durability and comfort**

The key to success of Kyocera's ceramic knives are hand-ground blades of Zirconia ceramic, which are extremely hard and corrosion-free. The exceptionally sharp blades enable an ultra-precise and wafer-thin cut with extremely long-lasting cutting properties. In addition, the smell and taste of food is not altered, since no metallic ions can be transferred from the knife.

So it is no wonder that head chef Dan Anderson favors these high-quality ceramic knives. With vast knowledge in fine dining haute cuisine and a dedication to great steaks, he serves his guests two breeds of beef, Aberdeen Angus and Shorthorn, which are both

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reared locally.

His insider's tip for steak lovers: Slice the meat with a large knife, which is as sharp as possible, such as the Fuji Santoku Knife from Kyocera. In this manner, the fibers can be cut neatly and keep meat juices and aromas where they belong – in the steak. But not only meat, vegetables and fruits can also be cut fast and precisely with the ultra-sharp knives from Kyocera that fit comfortably in the hand thanks to their ergonomically designed handles.

"The techniques and equipment that we use at Anderson's are the most up to date and complex that you would find in any fine dining restaurant. Thus we love working with our Japanese ceramic knives from Kyocera, because their quality and reliability is simply extraordinary and enables us to prepare our precious ingredients gently but quickly."

**For more information about Kyocera:** [www.kyocera.eu](http://www.kyocera.eu)

### About Kyocera

Headquartered in Kyoto, Japan, Kyocera Corporation is one of the world's leading manufacturers of fine ceramic components for the technology industry. The strategically important divisions in the Kyocera Group, which is comprised of 226 subsidiaries (as of March 31, 2015), are information and communications technologies, products which increase quality of life, and environmentally friendly products. The technology group is also one of the oldest producers of solar energy systems worldwide, with more than 40 years of experience in the industry.

The company is ranked #552 on Forbes magazine's 2015 "Global 2000" listing of the world's largest publicly traded companies.

With a global workforce of over 68,000 employees, Kyocera posted net sales of approximately €11.74 billion in fiscal year 2014/2015. The products marketed by the company in Europe include printers, digital copying systems, microelectronic components, fine ceramic products and complete solar power systems. The Kyocera Group has two independent companies in the Federal Republic of Germany: Kyocera Fineceramics GmbH in Neuss and Esslingen and Kyocera Document Solutions in Meerbusch.

The company also takes an active interest in cultural affairs. The Kyoto Prize, a prominent international award, is presented each year by the Inamori Foundation — established by Kyocera founder Dr. Kazuo Inamori — to individuals and groups worldwide who have contributed significantly to the scientific, cultural, and spiritual betterment of humankind

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(converted at approximately €360,000 per prize category)

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