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C O P E N H A G E N



Kogei Knife Fat - Black

Designed by

Kristian Sofus Hansen &
Tommy Hyldahl

Kogei Knife Fat - Black

Product Description

Kogei, the Japanese word for artisan crafts, is all about creating cutlery with a distinct sense of artisan work. Inspired by artisan cutlery, the collection is available in a cutlery set of fork, knife, spoon, and teaspoon, as well as a Salad Servers set. The Kogei Cutlery is available in both stainless steel and plated metal black finishes. Meticulously crafted from high quality metals, each piece in the Kogei collection balances both form and function. The elegant design showcases fine craftsmanship, making every meal a refined experience. The stainless steel option offers timeless elegance with its classic, polished look, while the plated metal black finish adds a modern and sophisticated touch, perfect for chic, contemporary table settings. Both finishes are durable, resistant to corrosion, and feature ergonomically designed handles for a comfortable grip. Whether you're enjoying a casual meal or a formal dinner, the subtle yet sophisticated aesthetic of the Kogei collection complements any table setting, adding a touch of elegance to your dining occasions. Experience the art of dining with the Kogei cutlery collection, where tradition meets modern craftsmanship. Designed by Kristian Sofus Hansen & Tommy Hyldahl.

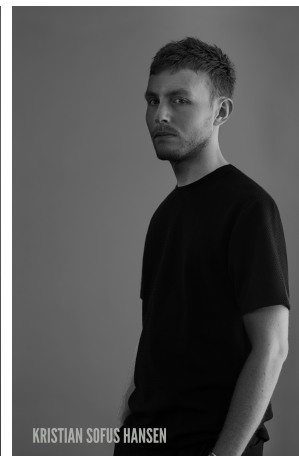
Designer Description

Tommy Hyldahl and Kristian Sofus Hansen intertwine their distinct sensibilities to create designs where storytelling, materiality, and timeless form meet in quiet harmony.

With a background in fashion, Tommy brings an intuitive eye for trends, colors, and textures. His process is one of layering histories, blending details and references from past design periods and reimagining them into something fresh and contemporary. Each collection unfolds as a narrative, evolving from concept to creation, with every element contributing to a greater story.

Kristian, who has lived and studied in Japan, seeks to unite Japanese aesthetics with Danish design, creating a characteristic twist on simplicity itself. His work is defined by the search for subtle, original details that elevate each piece with a unique signature. Drawing inspiration from art and sculpture, his creative process unfolds in new and exciting ways, always striving to craft designs that are both functional and timeless.

Together, they craft design that transcends time, poetic yet practical, expressive yet enduring.



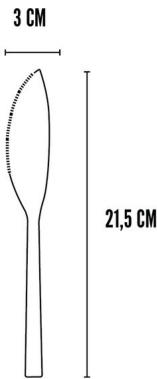
Kogei Knife Fat - Black

Main

SKU	252001	Product Family	Kogei
Product name	Kogei Knife Fat - Black	Color	Matte Black - Stainless Steel
Product Type	Cutlery	Size	Regular
		Unit	Set of 4

Logistics

EAN number	4251501413417	Package - CBM	0.001
Package height in cm	3.30	Package - Weight KG	1.000
Package width in cm	18.00	Tariff Code No	8215201000
Package length in cm	25.00	Country of origin	China
Suitable for Courier	Yes	Quantity of Inner Boxes	1



Kogei Knife Fat - Black

Product

Materials	18/10 Stainless Steel	Net weight in kg	0.062
Item Height in cm	21.5	Gift Box	Yes
Item width in cm	0.5		
Item length in cm	1.3		

Dinnerware

Glaze		Suitable for standard oven use	No
Burned Temperature		Microwave Safe up to 675 Watt	No
Food Contact Safe	Yes	Suitable for freezer	No
Dishwasher Safe up to 65 C	Yes		

Family Description Text

Kogei, the Japanese word for artisan crafts, speaks of devotion to tradition and the quiet beauty of work shaped by hand. It is born from centuries of Japanese artistry, where objects are not only made to serve but to embody spirit, intention, and harmony. Kogei is the rhythm of patience, the grace of skill, the soul of craft passed from generation to generation.

The Kogei Cutlery Collection carries this spirit to the table, each piece a reflection of artistry and care. Inspired by the timeless discipline of Japanese craftsmanship, every curve and contour is thoughtfully designed. Forged from fine metals, the pieces hold both strength and elegance, their forms balanced with a natural ease. Handles rest gently in the hand, offering comfort and grace whether in the intimacy of a quiet meal or the refinement of a grand occasion.

There is a subtle refinement within the collection, a quiet sophistication that lingers without effort. Its presence transforms dining into a ritual of beauty, where even the smallest gesture feels elevated, and every detail whispers of intention.

To hold Kogei is to hold harmony, where past and present meet in perfect balance. It is to experience the art of dining as something more than necessity an encounter with tradition flowing gracefully into modern life.

Color Description

Matte Black PVD Stainless Steel is defined by a deep, velvety black surface with a smooth, refined texture. The PVD process fuses a thin layer of black metal onto stainless steel, creating a rich tone that feels both bold and understated. Modern and versatile, this finish conveys strength and elegance, pairing effortlessly with contemporary design.

Maintenance Guide Description

To preserve the beauty and performance of your Kogei Cutlery, we recommend a few simple care practices that reflect the craftsmanship behind each piece.

Before first use, please ensure each item is thoroughly cleaned with mild soap and warm water to remove any traces from the production process. Kogei cutlery is suitable for dishwasher use at temperatures up to 60°C, making it ideal for both everyday meals and special occasions. For best results, place items separately in the dishwasher to prevent scratching, and use a gentle cycle with mild detergent.

Both finishes hand-brushed stainless steel and matte black plated metal are made from high-quality, corrosion-resistant materials designed to last. The brushed steel can be occasionally polished with a non-abrasive stainless-steel cleaner to restore its soft lustre. For the matte black finish, avoid highly acidic or alkaline detergents, and gently dry each piece after washing to preserve its deep, elegant tone.

With proper care, Kogei Cutlery will continue to bring beauty, balance, and quiet sophistication to your table a daily celebration of the art of modern craftsmanship.

Materials Description

Rooted in the values of precision and simplicity, 18/10 stainless steel has become a cornerstone in our material language for cutlery. It is celebrated for its balance of resilience and refinement. With a quiet strength beneath its surface, it reflects our belief that true quality lies not in excess but in integrity. We work exclusively with high-grade 18/10 steel, composed of 18 percent chromium and 10 percent nickel. This exact composition gives the material its exceptional resistance to corrosion, its clean, non-reactive surface, and its distinctive sense of weight and balance. Highly durable and food-safe, it is trusted in both professional and domestic settings. It is a material made to endure, yet never to overpower. Stainless steel reveals its beauty through transformation. It responds sensitively to surface treatments, allowing us to explore a spectrum of finishes from soft hand-brushed textures that retain the tactile traces of craftsmanship to bold architectural matte black achieved through advanced PVD coating. Each finish highlights a different expression of the material's character, whether warm and organic or sharp and modern.