

# NEWS OF OUR CLIENTS



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## **ONTARIO KNIFE COMPANY® AGILITE® SANTOKU KNIFE HONORS THE LEGACY OF JAPANESE CUTLERY**

### **Perfectly Balanced and Expertly Crafted, Santoku is Ideal General Purpose Kitchen Knife**

Ontario Knife Company® (OKC) is proud to introduce the new Agilite® Santoku, an indispensable knife for any kitchen. A variant of the traditional Japanese Santoku, which has similar blade geometry to the base of a French chef's knife, but without the length, the blade and handle are designed to work by harmoniously matching the blade's weight and width with its blade tang and handle. The superior anatomy of this knife makes for effortless and accurate cuts which every home or professional chef can appreciate.

Part of the company's new Agilite line of premium kitchen cutlery, the Santoku knife was designed by OKC's award winning blademaster-in-residence, Dan Maragni. The word "Santoku" has historical significance to the Japanese and it translates to "three virtues," referring to the three cutting tasks which the knife is meant to excel at – slicing, dicing and mincing. The blade's edge is slightly curved to aid in the typical rocking and slicing motion common to Asian-style food preparation.

With an overall length of 12.27 inches and a blade length of 7.06 inches, the full-tang Agilite Santoku knife is cut from premium 14C28N Sandvik stainless steel. With an excellent composition, a high degree of purity, and a properly refined microstructure, the blade is corrosion resistant, easy to sharpen and offers superior edge retention. Made to take the daily abuse of an active kitchen while still delivering delicate cuts, the knife boasts a 57-59 HRC blade hardness courtesy of a proprietary heat-treating technique that creates flexible blades with bayonet-level hardness. As all knives in the Agilite line, the dual mold injected handle is lightweight and ergonomically contoured to minimize fatigue and maximize control while providing a secure, non-slip grip.

Expertly balanced and engineered down to the edge geometries, the Agilite line offers ultra-lightweight but durable knives designed for use in the most grueling professional kitchen environments but priced for the everyday cook. Rejecting the convention that a heavy, bulky blade is necessary to drive a cut, each knife in the line features a full-tang blade that is thin and flat for optimum blade geometry, producing clean cuts without tearing or crushing food. All handles in the line feature carefully chosen materials including the Lexan™ under-mold and VersiFlex™ over mold handle design which were selected because the heat generated in the mold injection process causes the two materials to bond at the molecular level making for a more secure and sanitary handle. In addition, both handle materials are certified by the Food and Drug Administration and the National Sanitation Foundation for use with food preparation.

In addition to the Santoku knife (MSRP \$62.95), the Agilite line includes a long, broad Chef's Knife (MSRP \$79.95), a wide serrated Bread Knife (MSRP \$64.85), a short and versatile Paring Knife (MSRP \$41.95), a medium-length serrated Utility slicer (MSRP \$45.95), a four-piece serrated Steak Knife Set (MSRP \$154.95), and a Chef's Knife / Paring Knife Combo Set (MSRP \$114.95). All knives in the Agilite line are proudly made in America.

Ontario Knife Company has produced knives and tools for over 125 years, including a long and storied legacy of Made-in-the-USA kitchen cutlery through venerable brands such as Old Hickory® and Robeson® Cutlery. For more information about Ontario Knife Company and its industry-leading line of advanced knives, machetes, edged products and specialty tools, contact Ontario Knife Company at P.O. Box 145-26 Empire Street · Franklinville, NY 14737 · Telephone (716) 676-5527 · Or visit [www.ontarioknife.com](http://www.ontarioknife.com). The Ontario Knife Company is a subsidiary of publicly traded Servotronics, Inc. (NYSE MKT - SVT).

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