



® DÉGLON
COUTELIER DEPUIS 1921

PRESS KIT
JANUARY 2019

Passion

for creative cutlery



Editorial

Originally from Curtilles, a small village near Lausanne in Switzerland, Jean Déglon came to France in the early 20th century. He was soon drawn into the fascinating world of cutlery in the village of Les Sarraix, in Auvergne. As the months went by, his new-found passion for this age-old art form grew until, **in 1921**, he set up his own workshop in Thiers, the capital of the French cutlery industry.

Four generations later, the family business has grown, evolved and become a benchmark brand for food industry professionals (such as butchers, fishmongers, pastry chefs and cheese makers) and for hospitality schools looking for top-quality kitchen utensils and knives.

*“Déglon is dedicated to providing top chefs and foodies alike **with world-class utensils, all of which satisfy the high standards of utility, innovation and durability we set ourselves.**”*

Moïse Déglon, Managing Director,
great-grandson of Jean Déglon



Thierry and Moïse
Déglon

*"For nearly a hundred years, our family has been following its **passion** for cutlery. Over the decades, we have developed a unique blend of **expertise and creativity**. Of course, we would be nothing without our employees: **the men and women who have lent us their loyal and dedicated support**, and who are so very attentive to the quality of the utensils we produce. Since 1921, the rules have changed, competition and the market have grown, but we have bounced back, kept pace with the changes and become a leading national and international brand."*

Moïse Déglon

Déglon, sharing the passion

The story of a family...

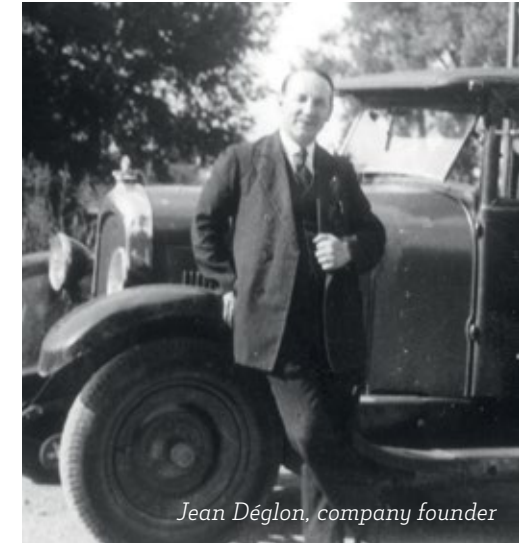
Since the company was founded, Jean Déglon's heirs have succeeded one another at its helm, perpetuating the family's creativity and expertise.

In 1960, René Déglon joined his father and set out to **expand the company** by selling its table and kitchen knives in France and abroad, particularly the United States. From 1976 onwards, he put the focus on **modernisation** and shifted the company's **efforts to industrial-scale production**. The production site expanded into the Felet industrial estate in Thiers.

In 1980, Thierry, Jean's grandson and René's son, took over the reins of the company. It was Thierry who steered the company into the niche market of professional cutlery, investing in research and innovation to hone its competitive edge.

In 2008, the fourth generation of the Déglon family joined the company in the person of **Moïse**, who stepped in as sales director. In 2017, he was **appointed Managing Director** and was tasked with boosting the company's growth, particularly in the **export sector**, and raising consumer awareness of its products.

Moïse Déglon works closely with his sister **Anne-Rose** and his brother **Ugo** — both of whom are in the restaurant business — drawing on their professional opinion, experience and valuable advice to **develop the company's product ranges**. This close-knit family support **system** enables the company to stay attuned to the needs of food industry professionals today.



Jean Déglon, company founder




And its employees...

The company relies on the **creativity, responsiveness and loyalty** of its employees to continuously improve the quality of its products. They have helped build the company in Thiers to where it is now, by sharing its values and its belief in **authenticity, best practice, and local and natural resources**. Today, the Déglon family's 30 employees put their utmost dedication and passion into their work, day after day, year after year.

At Déglon, every employee is a vital link in the chain. The design and development of product ranges are mostly managed internally, and every stage of the manufacturing process (including grinding, polishing, serrating and assembling blades) is carried out within the company, either manually or with the help of robots.

To complement its expertise, the family-owned company has established a network of **highly-qualified external partners**, suppliers and distributors who specialise in cutlery. With all of these resources at its fingertips, the Thiers-based company says it is optimistic about the future and is looking forward to its **centenary anniversary with serenity**.

Déglon, innovation, precision and longevity



"The key to Déglon's past, present and future success is its unwavering commitment to innovation."

Thierry Déglon

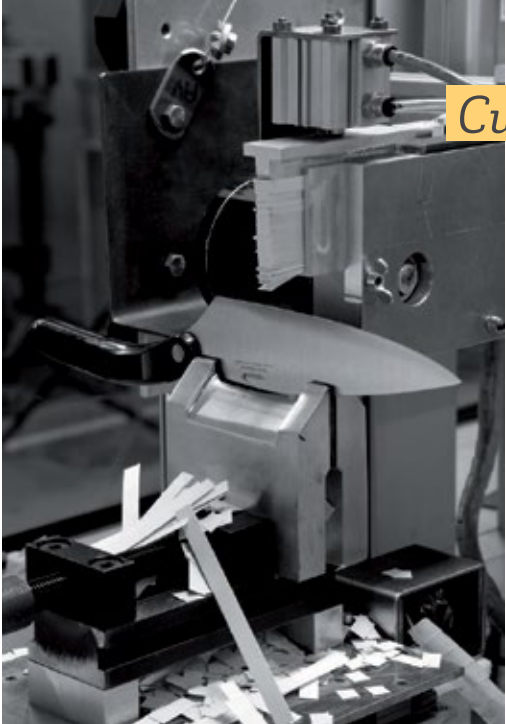
A basic Research and Development unit

Déglon strives continuously to **improve the design and usability** of its world-class utensils. **Constantly attuned to the needs and expectations of its customers**, it has no qualms about investing in research and development. 3D projects, the calculation of material strength, the improvement of steel grades, and **design and ergonomics research** are all key elements of the design approach.

This approach has enabled the **cutlery manufacturer** to get a good foothold in the **knife, kitchen utensils and baking accessories** markets. A foothold it hopes to strengthen to continue serving its customers' needs.



Cutting-edge equipment



The company's manufacturing process is highly complex, so it uses **robotics for greater precision, productivity and support**. Each workstation is equipped with state-of-the-art equipment and is designed, down to the smallest detail, to be as efficient as possible.

For Déglon, a knife is no good unless it is made to last. It is one of only a **handful of knife manufacturers in the world to own a standardised machine** for checking the cutting life of blades, thus enabling it to **improve its products daily**. Because it implements and adheres to rigorous and demanding quality requirements (regarding the choice of materials used, the quality of the handle/blade assembly, etc.), it is able to offer a **lifetime guarantee** on its products.



The pursuit of excellence

To deliver the standard of quality required by the company, its engineering teams give top priority to the following four areas: selecting the **very best steels**, using appropriate **heat treatment processes**, **adapting the shape and thickness of the blade** for each type of use and, lastly, **selecting and using the best sharpening angle** (which will ensure the knife is razor sharp from the very first time it is used, and give it an above-average service life).

Award-winning products

Thanks to its technical and innovative expertise, the company has registered no fewer than **60 patents**, trademarks and designs with the **French patent office (INPI)**, and has won numerous **awards including** the *Grand Prix de l'Art de Vivre*, the European Innovation Award, the INPI Regional Trophy for Innovation, the *Equip'Hotel Innovation Award* and the *Grand Prix Orfèvrerie Coutellerie* awarded by the *Table & Cadeaux* magazine.



Illustration of the design registered for the new pocket sharpener DEG SHARP



World-renowned expertise

Thanks to a reputation that extends well beyond France's borders, Déglon has been able to maintain and significantly grow its international presence, which accounts for 20% of its turnover. The Thiers-based company operates in over **30 countries**, primarily in Europe and **the United States**. It is currently expanding its international business into **Asia**, particularly Japan and China where demand for French expertise is high.



Déglon, knives and utensils become staple

Déglon has been in business for almost 100 years, and many of its products are now essential classics.

GENERATION Y[®], a sleek and elegant design



The GENERATION Y[®] range boasts new and exciting design features combined with technological and aesthetic prowess, enhancing the knife's original shape and functionality. The rosewood handle has no visible rivets or nails, giving it a soft, warm feel. The lightness of the knives and their cone-shaped bolster make them a pleasure to use. Made from X46 Cr13 stainless steel, they are highly corrosion resistant, offer excellent cutting performance and are easy to sharpen.

Prices from €48.55
Made in France



DAMAS 67[®], innovation, performance and tradition

Besides their **sleek design**, the knives in the DAMAS 67[®] range are renowned for their **unparalleled cutting performance**. The blade core is made of high-carbon AUS10 steel for greater strength and durability. It is embedded in Damascus steel, composed on either side by 33 layers of 420- and 431- grade steel to provide outstanding stainless properties and aesthetics. The handle, which is made of Corian-type materials, offers excellent resistance to shocks, stains, UV rays and bacteria.

Prices from €72.25





DARKWOOD®, warm and rustic charm

With their sleek and elegant design, the knives in the DARKWOOD® range are a **real tribute to Déglon's founder**, since the company has revived the famous "bird's beak" and "tomato" knives invented by Jean Déglon in the 1930s.

Eleven high-quality products. From the classic "Office" knife to the bread knife and the "Sole Fillet", a French-made Darkwood knife **makes the perfect kitchen companion.**

Déglon has created a range of robust and functional knives:

- The polished, pressed wood handle is highly **resistant to shocks**, temperature variations and humidity.
- The **stainless steel blade** is held together by two tubular aluminium rivets.

Prices from €18.90

STOP GLISSE®

STOP GLISSE® serving utensils feature a **"smart" handle** that stops them from sliding off the edge of the dish. The waterproof and durable blade-handle assembly, the optimally selected steels, the impeccable blade finishes and the wide choice of utensils have contributed to the range's success.

A wide variety of utensils is on offer, including flat or flexible turners and pie servers, spoons, forks and a potato masher. **The latest additions to the list are sieves and graters.**

Prices from € 8.75



MEETING®, excellence and innovation



The Meeting range blends Déglon expertise with **advanced technology** and unbridled **creativity**. This set of four nesting knives designed by Mia Schmallenbach is a **stunning feat of technology and design** that sweeps aside the traditional conception of how a knife should look. It took all of Déglon's know-how to turn a set of steel knives into "cultural and artistic objects".

The knives won first prize at the *Bourse Européenne de la Création Coutelière* (European cutlery design awards).

Prices from €357.50



Protecting the environment comes naturally

Located at the very heart of the **Livradois-Forez Regional Natural Park**, the family-owned company is very environmentally aware. As a result, it has designed its very own, unique system for collecting and **recycling the sludge from its blade grinding operations**. The sludge is collected in a 700-kg "big bag", and is taken away and reprocessed every month by a certified organisation. So, every year, Déglon collects over **7 tonnes of sludge** and **recycles up to 3,000 litres of liquid** (water and soluble oil).


Déglon, a committed brand

As it pursues its expansion in France and abroad, the Déglon cutlery company continues to honour its commitments to students, the local area and the environment.

Young professionals: loyal companions

Déglon is highly respected in the hospitality sector, and actively supports future professionals in their training. More than 150 hospitality schools use the Déglon brand, thus providing students with the **simplest and most cleverly designed equipment around**, particularly as regards storage and transportation. The company strives constantly to deliver the **best possible value for money**, and is proud to share its experience through a **wide range of partnerships and educational initiatives** with future food industry professionals.

- 1921 Jean Déglon creates the company in Thiers
- 1930 Half-moon serration is introduced
- 1960 Jean Déglon's son René takes the company's helm
- 1976 The production site is expanded into the Felet industrial estate in Thiers
- 1980 René Déglon's son Thierry takes over the reins of the company Micro-mixed serration is introduced
- 1995 The production site is doubled in size
- 2004 The iconic Silex Premium knife collection is launched
- 2006 The sludge processing system is installed
- 2008 Thierry Déglon's son Moïse is appointed sales director The Stop Glisse range is launched
- 2014 The Generation Y range is launched
- 2017 Moïse Deglon is appointed Managing Director of the company



Key facts and figures

€4 million in turnover

80% in France and 20% in the export sector

Present in over 30 countries

More than 600 points of sale in France
(specialist shops, websites and department stores)

By sector:

Catering: 45%

Hospitality schools: 15%

Bakeries: 10%

Butchers: 10%

General public: 20%

30 employees

1 production site in Thiers

1 million utensils produced per year

Over 700 active references in the catalogue

60 patents, trademarks and designs registered with the INPI

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