

deejo®

A CUT ABOVE.

The knife that stays by your side.

Deejo began as the inspiration of Luc Foin and Stéphane Lebeau to (re)kindle the pleasure and tradition of the pocket knife.

Deejo is a nomadic knife forged from a unique alloy: stellar quality and extreme lightness. A fine blade designed to cut through with delicate precision the most robust dishes. The size and weight of a pen, easy to carry and use.

My Deejo

Free your inspiration and create a Deejo that belongs to only you.

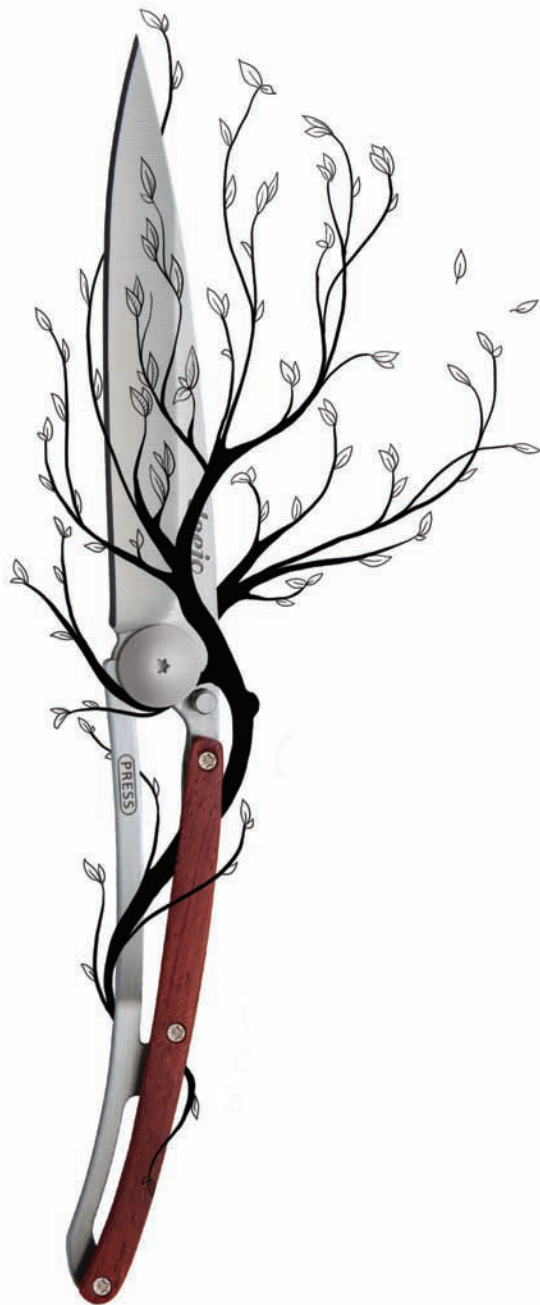
As each of us is different, there exists a Deejo for all tastes, all desires, unique for her as well as for him.

At **www.my.deejo.fr** you can choose **the size** of the knife, **the finish** of the steel, **the nature** of the handle, and the ultimate personal touch: **the tattoo** of the blade, as symbolic to you as a traditional tattoo.

Deejo is unique and personal.

Designated according to their lightness, Deejo pocket knives are available in three exclusive weights across three varieties of material: Deejo colors (27g), Deejo wood (37g), Deejo naked (15, 27, and 37g).

The tattoo on the Deejo blade adds another dimension to this already personal object: self-expression. Thanks to a technique of fine engraving on the blade, the handle, or both, your knife carries classic iconography of the traditional tattoo: geometric, Latinate, seafaring, ancestral, etc.



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Did you know?

The first knives were made of stone, flint, or obsidian and date roughly to 25,000 years ago.

From the Bronze Age, knives were forged from metal and featured a handle for the first time.

In the first century, the Ancient Romans manufactured the first blades made of steel and created the first folding knives.

Until the sixteenth century, knives were commonly used to lift food into the mouth (the

fork had yet to be invented). Modern knives,

descendants of this tradition, still feature a

pointed tip.

The customization service is available only online at www.my.deejo.fr. There is a 48 – 72 hour guaranteed delivery within the European Union and a 3 – 5 day estimated delivery outside the European Union.

Deejo knives sell commercially from 20 to 45 EUR, depending on the model.

Visit us at **WWW.MY.DEEJO.FR**

About Deejo:

Deejo is a trademark of Coriolis, 22 rue Charles Graindorge, F-93170 Bagnolet, France. Coriolis, founded by Luc Foin and Stéphane Lebeau in 1995, has been dedicated to offering cutlery products and outdoor accessories for nearly 20 years. Our products are sold under two brands: Baladeo and Deejo. Crafted with the utmost care and with respect for both craftsmen and environment, our products are sold throughout the world. Our products are manufactured or handcrafted with materials both traditional (wood, horn, high-performance stainless steel) and modern (plastics, resins, nylon). We pay meticulous attention to the manufacturing process: from the compilation of the preliminary design sketches to the production of the finished product. Our designers develop new items and rethink traditional ones by focusing on functionality (weight, size, handling, comfort, grip) and aesthetics, without neglecting the essential element of all our products: the pleasure of handling and using them. Deejo knives are also available worldwide through retail stores, gift shops, and home decoration and outdoor outlets.