



### 5pcs Kitchen Knife Set

Stainless Steel Knife Set

Item No.: KS484A



Description

[Quotation Information](#)



## 5pcs Kitchen Knife Set

Lasting sharp, high cost performance

Back to quality life

----- Information -----





Product : Chef Knife

Material : 5Cr15Mov + Pakka wood  
+ Forged

Weight : 251g

USE: Suitable for cutting meat,  
fish,vegetable.



Product : Bread Knife

Material : 5Cr15Mov + Pakka wood  
+ Forged

Weight : 238g

USE: Suitable for cutting bread,  
cake,cheese,etc.



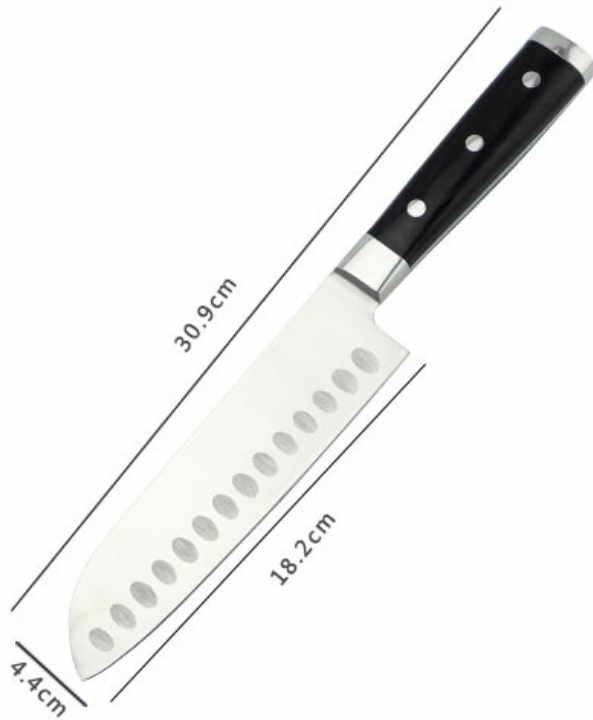
Product : Carving Knife

Material : 5Cr15Mov + Pakka wood  
+ Forged

Weight : 222g

USE: Suitable for slicing of meat  
without bone,fish,vegetable. Do not  
use for chopping bones due to the  
thin blade





Product : Santoku Knife

Material : 5Cr15Mov + Pakka wood  
+ Forged

Weight : 251g

USE: Suitable for cutting meat,  
fish,vegetable.



Product : Paring Knife

Material : 5Cr15Mov + Pakka Wood  
+ Forged

Weight : 101g

USE: Suitable for cutting fruit,  
melon,vegetables



----- Material -----





## 5Cr15MoV Steel Cleaver Knife

To make of high quality 5Cr15MoV in elaborate craft  
 Proportion of Carbon and Chromium has reached the best balance  
 High hardness, sharper and more durable

### 5Cr15MoVStainless steel chemical composition

International brand								Mo	V
	C	Si	Mn	P	S	Cr	Ni		
5Cr15MoV	≤0.55	≤0.59	≤0.51	≤0.001	≤0.03	≤15.00	≤0.39	≤0.75	≤0.12

## The higher hardness, the longer sharpness

In high carbon content,  
 in good abrasion resistance

In high chromium content,  
 in good anti-corrosion

Fine-grain strengthening effect,  
 to improve the hardness of steel

Similar to the effect of aluminium,  
 hardness is very high



## Features



### Handle

- The blade stainless steel have been seamlessly extend to the whole handle, make the product luxury and elegant, also in very good touch, solid and durable.
- 3 rivets fixed handle, safe and durable, classic design, simple and noble.

### Blade

- 5Cr15MoV steel material, harder and sharper, more durable.
- Treated at high temperature, makes the steel structure more stable and anticorrosion. hard, sharp and durable.

----- Details -----

**The blade stainless steel have been seamlessly extend to the whole handle, make the product luxury and elegant, also in very good touch, solid and durable**



**Serrated design**

**It is more easier to cut, not to drop crumbs and is non-stick.**





**Blade is in carefully polishing, high molecular density,  
anti- rust, anti- corrosion, always keeping the new state.**



**As many as eight manual process to open knife edge,  
to create perfect blade**





**PAKKA wood handle**  
**Luxury, elegant and adapt to ergonomic theory**

