





Product Description

Elegant and Fashionable

high quality life starts from the pursuit of high quality





8Pcs Kitchen Knives

Chef Knife--USE: Suitable for cutting meat, fish, vegetable.

Bread Knife--USE: Suitable for cutting bread, cake, cheese, etc.

Carving Knife--USE: Suitable for slicing of meat without bone,fish,vegetable. Do not use for chopping bones due to the thin blade. Utility Knife--USE: suitable for cutting small piece of meat, fruits and vegetables,and peeling melons. Paring Knife--USE: Suitable for cutting fruit, melon,vegetables

	Material	Size	Weight	Polishing
8"Chef Knife	Blade M: 3CR13, Handle M: Beech wood	Blade THK:1.5mm, Blade W:4cm, Blade L:20cm, Handle L:13cm,Total L:33cm	118g	Sand Polishing
8"Bread Knife		Blade THK:1.5mm, Blade W:2.5cm, Blade L:20.7cm, Handle L:13cm,Total L:33.7cm	86g	
7.5"Carving Knife		Blade THK:1.5mm, Blade W:2.5cm, Blade L:19cm, Handle L:13cm,Total L:32cm	80g	
6"Chef Knife		Blade THK:1.5mm, Blade W:4cm, Blade L:15.5cm, Handle L:13cm,Total L:28.5cm	99g	
6"Boning Knife		Blade THK:1.5mm, Blade W:4cm, Blade L:15.5cm, Handle L:13cm,Total L:28.5cm	68g	
5"Utility Knife		Blade THK:1.2mm, Blade W:2cm, Blade L:12.8cm, Handle L:11cm,Total L:23.8cm	37g	
3.5"Paring Knife		Blade THK:1.2mm, Blade W:2cm, Blade L:8.8cm, Handle L:11cm,Total L:19.8cm	35g	
3"Peeling Knife		Blade THK:1.2mm, Blade W:2cm, Blade L:7.8cm, Handle L:11cm,Total L:18.8cm	33g	
Item No.	KS134			
MOQ	1000 Sets			
Package	Color Box			

Product Size





Note:Size is subject to actual sample.

Detailed Images

The new design, more fashion, more beautiful!



Blade is in stainless steel 3Cr13, superior performance and keep long-term sharping.



Classic handle design ,give you a professional cooking experience.

