





Description Quotation Information

Product Description

Elegant and Fashionable

high quality life starts from the pursuit of high quality



5Pcs 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, truits 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: PP+TPR	Blade THK:2.0mm, Blade W:4.0cm, Blade L:20.3cm, Handle L:13.3cm	131g	Picture Printing
8"Bread Knife		Blade THK:2.0mm, Blade W:2.9cm, Blade L:20.4cm, Handle L:13.3cm	114g	
8"Carving Knife		Blade THK:2.0mm, Blade W:2.9cm, Blade L:20.2cm, Handle L:13.3cm	98g	
5"Utility Knife		Blade THK:1.5mm, Blade W:2.2cm, Blade L:13.7cm, Handle L:11.2cm	49g	
3.5"Paring Knife		Blade THK:1.5mm, Blade W:2.1cm, Blade L:8.6cm, Handle L:11.2cm	41g	
Chef Knife Sheath	PP	21.2x4.7x0.7cm	25g	
Bread Knife Sheath		20.8x3.5x0.6cm	18g	
Carving Knife Sheath		21.2x3.5x0.6cm	16g	
Utility Knife Sheath		14.7x2.7x0.6cm	10g	
Paring Knife Sheath		9.6x2.7x0.5cm	5g	
Double Blister	PVC of 30C Thickness	41.6x26.2cm	82g	
Item No.	KS61210			
MOQ	1000 Sets			
Package	Double Blister			

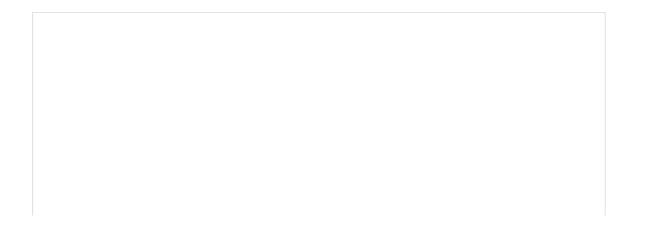
Product Size

Note:Size is subject to actual sample.

Detailed Images

Using stainless steel with painting in the surface, Feel really comfortable when using the knife, non-slip, help to reduce hand fatigue, more firm grasps.

Made from 3Cr13, superior performance, sharp and durable.



Good quality handle material, comfortable handling and save energy.

The knife sheath could well protect knife to avoid scratching when storage, help the knife blade to keep original state.

With beautiful designed handle and comfortable to hold.

Product packaging