### DAKOO Industrial Ltd.





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, 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: PP+TPR	Blade THK:1.5mm, Blade W:3.9cm, Blade L:20.5cm, Handle L:12.5cm	101g	Non-stick Coating
8"Bread Knife		Blade THK:1.5mm, Blade W:2.8cm, Blade L:20.3cm, Handle L:12.5cm	84g	
8"Carving Knife		Blade THK:1.5mm, Blade W:2.9cm, Blade L:20.3cm, Handle L:12.0cm	86g	
5"Utility Knife		Blade THK:1.2mm, Blade W:2.0cm, Blade L:12.9cm, Handle L:10.0cm	37g	
3.5"Paring Knife		Blade THK:1.2mm, Blade W:2.0cm, Blade L:8.8cm, Handle L:10.0cm	33g	
Chef Knife Sheath	PP	20.8x4.3x0.9cm	20g	
Bread Knife Sheath		20.7x3.3x0.9cm	16g	
Carving Knife Sheath		21.2x3.5x0.9cm	16g	
Utility Knife Sheath		13.3x2.5x0.9cm	8g	
Paring Knife Sheath		9.2x2.5x0.9cm	5g	
Double Blister	PVC of 30C Thickness	41.6x26.2cm	82g	
Item No.	KS61010			
MOQ	500 Sets			
Package	Double Blister			

## Product Size

Note:Size is subject to actual sample.

Detailed Images

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



Good quality handle material, comfortable handling and save energy.

## Product packaging