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— Kitchen knife collections —



Blade materials

SS Code	Origin	C	Si	Mn	P	S	Cr	Ni	Mo	V	Note
3Cr13	China	0.26~0.35	≤1.00	≤1.00	≤0.035	≤0.030	12.00~14.00		≤0.60	---	Martensite
SUS420J2	Japan	0.26~0.40	≤1.00	≤1.00	≤0.040	≤0.030	12.00~14.00		≤0.60		Martensite
Din. 1.4028	Germany	0.26~0.35	≤1.00	≤1.50	≤0.040	≤0.030	12.00~14.00	--	-		Martensite
5Cr15MoV	China	0.45-0.55	≤1.00	≤1.00	≤0.040	≤0.030	13-14.5	--	0.4-0.8	0.1-0.2	Martensite
Din. 1.4116	Germany	0.45~0.55	≤1.00	≤1.00	≤0.040	≤0.030	14.00~15.00	--	0.50~0.80	0.1-0.15	Martensite
SUS440A	Japan	0.60~0.75	≤1.00	≤1.00	≤0.040	≤0.030	16.00~18.00		≤0.60	≤0.75	Martensite
AUS-8 Clad	Japan	0.70-0.80	≤0.80	≤0.50	≤0.04	≤0.005	13-14.5	--	0.10-0.30	0.10-0.25	Martensite
AUS-10 Damascus	Japan	0.95-1.10	≤0.80	≤1.00	≤0.04	≤0.005	13-14.5	--	0.10-0.30	0.10-0.25	Martensite

Handle materials

Materials	Features
PP	Polypropylene, well known engineering plastic, environmental resistant, melting point as 170 Celsius degree, not easy to absorb water; CAS No.: 9003-07-0
ABS	Acrylonitrile Butadiene Styrene plastic, well known engineering plastic, environmental resistant, melting point as 170 Celsius degree, CAS No.: 9003-56-9
POM	Polyoxymethylene(Polyformaldehyde), well known engineering plastic, environmental resistant.
TPR	Santoprene material, soft touch, environmental resistant. Melting point 130-160 Celsius degree, capable to combine with PP/ABS/PE/PA material in injection. No dishwasher recommended.
Nylon	PA6 and PA66, hard engineering plastic, environmental resistant, melting point as 220-260 Celsius degree.
18/0	Also called stainless steel 430, good for stretching products, like kitchen tools or bowls or knife handle.
18/8	Also called stainless steel 304, good for stretching products, like kitchen tools or bowls or knife handle. Higher than 18/0 material.
Pakka wood	Made of dying wood plate and paper. Stable, colors available, good for knife handle. No dishwasher recommended, because color will decay
Mikarta	Made of dying fabric and paper. Stable, colors available, good for knife handle. No dishwasher recommended, because color will decay.
G10	A synthetic material made from epoxide resin and fiber glass. G10 means 10% glass fiber. Very stable material in different environments and was created for aviation products and later well used in boat too.

SS Code	Origin	C	Si	Mn	P	S	Cr	Ni	Note
SUS430	China	≤0.12	≤0.75	≤1.00	≤0.040	≤0.030	16.00~18.00	≤0.60	Ferrite
SUS304	China	≤0.08	≤1.00	≤2.00	≤0.045	≤0.030	18.00~20.00	8.00~10.50	Austenite

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Butcher

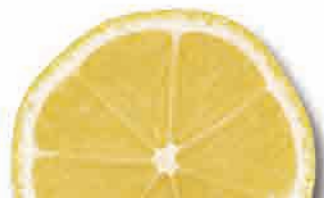


• 0801 ----- 55

Kitchen Accessories



• Poultry Shears ----- 57



• SL2526N-0709D
Walnut wood block



Classic 0709D

Features:

European classic design

Three rivets

Full-tang ,double bolster, perfect balance

Taper grinding & stone finishing blade

Very good performance in both initial and long-term cutting

A full range with all the functional blades can provide you a very convenient life in kitchen.

Blade material available: Damascus steel, Din. 1.4116, Din. 1.4028, Japanese 420J2, Chinese 5Cr15MoV and 3Cr13

Handle material available: ABS, Pakka wood, Mikarta, G10, with 18/0 bolster

Design in 2007 and still the best seller



- 0709-023 3" Peeling knife
- 0709-020 3.5" Paring knife
- 0709-041 4" Paring knife
- 0709-034A 4.5" Fine edge steak knife
- 0709-017 5" Steak knife
- 0709-120 5" Tomato knife
- 0709-015 5" Western utility knife

- 0709-087 5" Asian Utility knife
- 0709-049 5.5" Santoku
- 0709-013 6" Boning knife
- 0709-042 6" Carving knife
- 0709-004 6" Chef's knife
- 0709-003B 7" Santoku

- 0709-005 7" Cleaver
- 0709-136A 7.25" Serrated chef's knife
- 0709-002 8" Chef's knife
- 0709-007 8" Carving knife
- 0709-009 8" Bread knife
- 0709-130 9" Bread knife
- 0709-001 10" Chef's knife
- 0709-011A 10" Spanish hamslicer knife
- 0709-006 10" Carving knife

- 0709-086 10" Bread knife
- 0709-011 10" Hamslicer knife
- 0709-035 12" Chef's knife
- 0709-164 12" Bread knife
- 0709-164A 12" Fine edge bread knife
- #235-8" Sharpening steel
- #238-10" Sharpening steel
- #239-12" Sharpening steel

Classic 0709,0709P-1,0709N

Features:

European classic design

Three rivets

Full-tang ,double bolster, perfect balance

Taper grinding & stone finishing blade

Very good performance in both initial and long-term cutting

A full range with all the functional blades can provide you a very convenient life in kitchen.

Blade material available: Damascus steel,

Din. 1.4116, Din. 1.4028, Japanese 420J2,

Chinese 5Cr15MoV and 3Cr13

Handle material available: ABS, Pakka wood, Mikarta, G10, with 18/0 bolster

Design in 2007 and still the best seller

- SL2947-0709
Ash wood block



Classic
PLS

Features:
European classic design
Three rivets, full-tang
Taper grinding & stone finishing blade
Very good performance in both initial and long-term cutting

Blade material available:
Din. 1.4116, Din. 1.4028, Japanese 420J2, Chinese 5Cr15MoV and 3Cr13
Handle material available: ABS + 18/0 Bolster

A full range with all the functional blades can provide you a very convenient life in kitchen.



• PLS-053 Steak fork

• PLS-023 3"Peeling knife

• PLS-020 3.5" Paring knife

• PLS-034 4.5" Steak knife

• PLS-034B 4.5"Half serrated steak knife

• PLS-034A 4.5" Fine edge steak knife

• PLS-017 5" Steak knife

• PLS-015 5" Utility knife

• PLS-017B 5" Half serrated steak knife

• PLS-017A 5" Fine edge steak knife

• PLS-081B 5" Santoku

• PLS-013 6" Boning knife

• PLS-004 6"Chef' s knife

• PLS-042 6" Carving knife

• PLS-005 7" Cleaver

• PLS-040A 7" Santoku

• PLS-007 8"Carving knife

• PLS-009 8"Bread knife

• PLS-012 8" Filet knife

• PLS-024 8" Carving fork

• PLS-031 8" Butcher knife

• PLS-002 8"Chef' s knife

• PLS-001 10"Chef' s knife

• PLS-035 12" Chef' s knife

• PLS-037 9" Hamslicer

• PLS-030 9" Sharpening steel

• PLS-011A 10" Spanish Hamslicer knife

• PLS-006 10" Carving knife

• PLS-010 10.5" Hamslicer knife

• PLS-010B 10.5" Hamslicer knife

Classic 1401

Features:

European classic design
Three rivets
Full-tang, double bolster, perfect balance
Taper grinding & stone finishing blade
Very good performance in both initial and long-term cutting

Blade material available:
Din. 1.4116, Din. 1.4028, Japanese 420J2,
Chinese 5Cr15MoV and 3Cr13
Handle material available: ABS + 18/0 Bolster

Design in 2014
PATENT NO.: 201330107957.2



- SL2942-1401
Tempered glass block



- 1401-020 3.5" Paring knife



- 1401-034 4.5" Steak knife



- 1401-015 5" Utility knife



- 1401-081B 5" Santoku



- 1401-003B 7" Santoku



- 1401-009 8" Bread knife



- 1401-007 8" Carving knife



- 1401-002 8" Chef's knife



- SL2375A-FRF
Beech wood block



- FRF022 3.5" Peeling knife



- FRF051 4" Paring knife



- FRF017 5" Steak knife



- FRF017A 5" Fine edge steak knife



- FRF015A 5" Serrated utility knife



- FRF080 5" Boning knife



- FRF042 6" Carving knife



- FRF078 6" Yatagan knife



- FRF112 6" Chopper



- FRF111 6.5" Chopper



- FRF108 6.5" Cleaver

Classic FRF

Features:

European classic design
Three rivets, full-tang
Taper grinding & stone finishing blade
Very good performance in both initial and long-term cutting

Blade material available:

Din. 1.4116, Din. 1.4028, Japanese 420J2,
Chinese 5Cr15MoV and 3Cr13

Handle material available:

ABS + 18/0 Bolster

A full range with all the functional blades can provide you a very convenient life in kitchen.



- FRF077A 8" Serrated yatagan knife



- FRF009 8" Bread knife



- FRF002 8" Chef's knife



- FRF001 10" Chef's knife



- FRF035 12" Chef's knife



- FRF011A 10" Spanish ham slicer knife



- FRF085B 11" Salmon knife



- FRF024 8" Carving fork



- FRF030 8" Sharpening steel



- FRF108 6.5" Vegetable knife



- FRF110 6.5" Santoku



- FRF007 8" Carving knife



- FRF077 8" Yatagan knife



• SL2630-0813T
Rubber wood block

Classic 0813T

Features:
Ergonomically curve design
Three rivets, full-tang
Taper grinding & stone finishing blade
Very good performance in both initial
and long-term cutting

Blade material available:
Din. 1.4116, Din. 1.4028, Japanese 420J2,
Chinese 5Cr15MoV and 3Cr13
Handle material available: ABS

Design in 2008
PATENT NO.:200830191213.2



• 0813T-002
8" Chef's knife



• 0813T-007
8" Carving knife



• 0813T-009
8" Bread knife



• 0813T-003B
7" Santoku



• 0813T-015
5" Utility knife



• 0813T-020
3.5" Paring knife





• SL2516-JPA
Beech wood block



• SL2515-JPA
Rubber wood block
in black painting

Classic JPA

Features:

East-Asia classic design
Double bolster, perfect balance
Taper grinding & stone finishing blade
Very good performance in both initial
and long-term cutting

Blade material available:
Din. 1.4116, Din. 1.4028, Japanese 420J2,
Chinese 5Cr15MoV and 3Cr13
Handle material available:
ABS + 18/0 Bolster

Design in 2007
PATENT NO.:200530056574.2



• JPA007 6.5" Santoku
• JPA006 6" Santoku
• JPA014 5" Western utility knife
• JPA005 5" Fine edge steak knife
• JPA004 5" Utility knife
• JPA003 3.5" Flat edge paring knife
• JPA020 3.5" Paring knife
• JPA001 3" Peeling knife



• #305 8" Sharpening steel
• JPA013 6.5" Carving fork
• JPA012 8" Bread knife
• JPA011 8" Carving knife
• JPA010 8" Chef's knife
• JPA108 6.5" Cleaver
• JPA008 6.5" Vegetable knife



Round spine and jaw, safe and comfort.

The handle is ergonomically design,perfect balance

Edge angle on one side:9-13° ;
Edge thickness:0.25-0.30mm.
Extreamly sharp.

Professional 1502

Features:
Ergonomically curve handle design
Taper grinding bolster, comfortable grip
Fine casting logo
Full-tang ,double bolster, perfect balance
Round spine and jaw, not hurting finger
Taper grinding & stone finishing blade
Edge angle each side: 11+/-2 degree
Excellent performance in both initial and long-term cutting

Blade material available: Din. 1.4116, Din. 1.4028, Japanese 420J2, Chinese 5Cr15MoV and 3Cr13
Handle material available: ABS + 18/0 Bolster

Design in 2015
Patent No.: 201530122475.3

- 1502-109 7" Vegetable knife
- 1502-009 8" Bread knife
- 1502-007 8" Carving knife
- 1502-241 8" Frozen meat knife
- 1502-002 8" Chef's knife
- 1502-102 6.5" Choppe
- 1502-108 6.5" Cleaver
- 1502-262 7"Cleaver
- 1502-020 4" Paring knife
- 1502-034 4.5" Steak knife
- 1502-015 5" Utility knife
- 1502-081B 5" Santoku
- 1502-003B 7" Santoku



Wood handle 1704

Features:

Ergonomically curve handle design
Carbonized wood handle, stable, natural, friendly
Taper grinding bolster, comfortable grip
Three rivets, full-tang, better balance
Taper grinding & stone finishing blade
Very good performance in both initial and long-term cutting

Blade material available: Din. 1.4116, Din. 1.4028,
Japanese 420J2, Chinese 5Cr15MoV and 3Cr13
Handle material available: Carbonized Ash wood

Design in 2017



• 1704 8" Chef' sknife



• 1704 8" Bread knife



• 1704 8" Carving knife



• 1704 7" Santoku



• 1704 5" Santoku



• 1704 5" Utility knife



• 1704 5" Steak knife



• 1704 3.5" Parinc knife



• 1704 5" Jumbo steak knife



• 1704 4.5" Jumbo steak knife



Wood handle 1704A

Features:

Ergonomically curve handle design
Carbonized wood handle, stable, natural, friendly
Taper grinding bolster, comfortable grip
Three rivets, full-tang, better balance
Hammer, non-stick coating blade
Very good performance in both initial and long-term cutting

Blade material available: Din. 1.4116, Din. 1.4028,
Japanese 420J2, Chinese 5Cr15MoV and 3Cr13
Handle material available: Carbonized Ash wood

Design in 2017



• 1704A 8" Chef' sknife



• 1704A 8" Bread knife



• 1704A 8" Carving knife



• 1704A 7" Santoku



• 1704A 5" Santoku



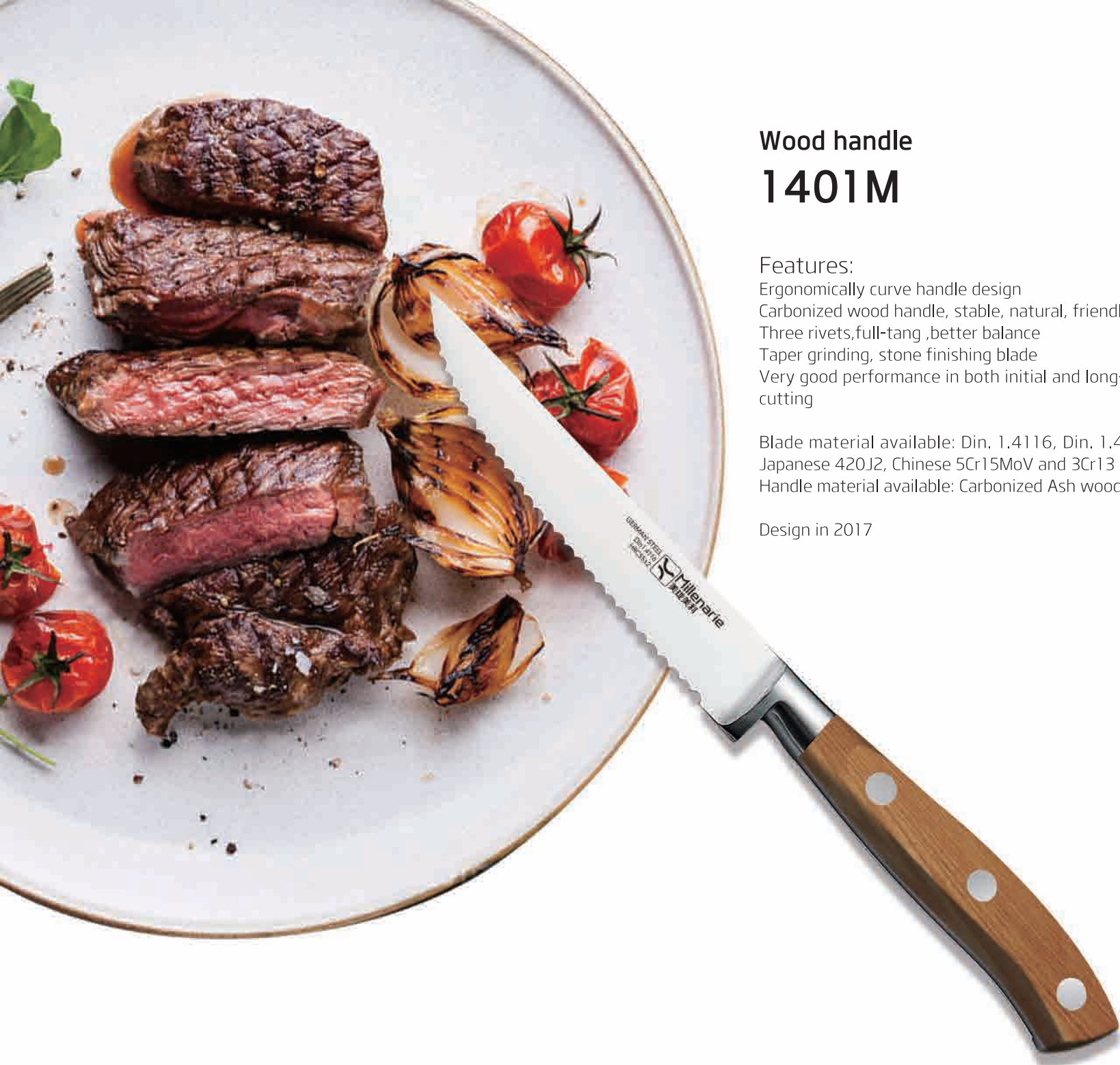
• 1704A 5" Utility knife



• 1704A 5" Steak knife



• 1704A 3.5" Parinc knife



Wood handle

1401M

Features:

Ergonomically curve handle design
Carbonized wood handle, stable, natural, friendly,
Three rivets, full-tang, better balance
Taper grinding, stone finishing blade
Very good performance in both initial and long-term cutting

Blade material available: Din. 1.4116, Din. 1.4028,
Japanese 420J2, Chinese 5Cr15MoV and 3Cr13
Handle material available: Carbonized Ash wood

Design in 2017



• 1401M-020 3.5" Paring knife



• 1401M-034 4.5" Steak knife



• 1401M-015 5" Utility knife



• 1401M-081B 5" Santoku



• 1401M-003B 7" Santoku



• 1401M-009 8" Bread knife



• 1401M-007 8" Carving knife



• 1401M-002 8" Chef's knife





Wood handle 1402M

Features:

Ergonomically curve handle design
Carbonized wood handle, stable, natural, friendly
Three rivets, Full-tang ,better balance
Taper grinding, stone finishing blade
Very good performance in both initial and long-term cutting

Blade material available: Din. 1.4116, Din. 1.4028,
Japanese 420J2, Chinese 5Cr15MoV and 3Cr13
Handle material available: Carbonized Ash wood

Design in 2017



• 1402M 8" Chef' sknife



• 1402M 8" Bread knife



• 1402M 8" Carving knife



• 1402M 7" Santoku



• 1402M 5" Santoku



• 1402M 5" Utility knife



• 1402M 4.5" Steak knife



• 1402M 3.5" Parinc knife



Wood handle 1705

Features:

Ergonomically curve handle design
Carbonized wood handle, stable, natural, friendly
Three rivets, half-tang ,better balance
Hollow grinding & mirror finishing blade
Very good performance in both initial and long-term cutting

Blade material available: Din. 1.4116, Din. 1.4028,
Japanese 420J2, Chinese 5Cr15MoV and 3Cr13
Handle material available: Carbonized Ash wood

Design in 2017



• 1705 6.5" Carving fork



• 1705 6" Jumbo steak knife



• 1705 5" Jumbo steak knife



• 1705 4" Steak fork





Edge angle on one side: $11 \pm 2^\circ$;
Edge thickness: 0.25-0.30mm,
Extreamly sharp.

SS Handle 1602

Features:
Texture design on handle, anti-slip
Weight added inside the handle, perfect balance
Taper bolster, comfortable grip
Excellent performance in both initial and long-term cutting

Blade material available: Din. 1.4116, Din. 1.4028,
Japanese 420J2, Chinese 5Cr15MoV and 3Cr13
Handle material available: 18/0

Design in 2016
PATENT NO.: 201630154594.1

Round spine and jaw, safe and comfort.

The handle is ergonomically
design, perfect balance



• 1602-023 3" Peeling knife



• 1602-259 3.5" Half serrated steak knife



• 1602-051 4" Paring knife



• 1602-034 4.5" Steak knife



• 1602-015 5" Utility knife



• 1602-081B 5" Santoku



• 1602-003B 7" Santoku



• 1602-002 8" Chef knife



• 1602-007 8" Carving knife



• 1602-009 8" Bread knife

SS Handle 1603

Features:

Texture design on handle, anti-slip

Weight added inside the handle, perfect balance

Taper bolster, comfortable grip

Very good performance in both initial and long-term cutting

Blade material available: Din. 1.4116, Din. 1.4028,

Japanese 420J2, Chinese 5Cr15MoV and 3Cr13

Handle material available: 18/0

Design in 2016

PATENT NO.: 201630154593.7



• 1603-051 4" Paring knife



• 1603-034 4.5" Steak knife



• 1603-051 5" Utility knife



• 1603-081B 5" Santoku knife



• 1603-003B 7" Santoku knife



• 1603-002 8" Chef knife



• 1603-007 8" Carving knife



• 1603-009 8" Bread knife



SS Handle 1503A

Features:

Ergonomically curve handle design
Weight added inside the handle, perfect balance
Hammer blade, strong, historical, and non-stick function
Very good performance in both initial and long-term cutting

Blade material available: Din. 1.4116, Din. 1.4028,
Japanese 420J2, Chinese 5Cr15MoV and 3Cr13
Handle material available: 18/0

Design in 2015
PATENT NO.:201530187349.6



• 1503A-020 3.5" Paring knife

• 1503A-034 4.5" Steak knife

• 1503A-015 5" Utility knife

• 1503A-081B 5" Santoku

• 1503A-003B 7" Santoku

• 1503A-009 8" Bread knife

• 1503A-007 8" Carving knife

• 1503A-002 8" Chef's knife

Design
1801

Features:
Ergonomically design handle, perfect balance
Taper bolster, comfortable grip
Taper grinding & stone finishing blade
Very good performance in both initial and long-term cutting

Blade material available: Din. 1.4116, Din. 1.4028,
Japanese 420J2, Chinese 5Cr15MoV and 3Cr13
Handle material available: ABS+18/0 bolster

Design in 2018



• 1801-002 8" Chef's knife



• 1801-009 8" Bread knife



• 1801-007 8" Carving knife



• 1801-003B 7" Santoku



• 1801-081B 5" Santoku



• 1801-015 5" Utility knife



• 1801-034 4.5" Steak knife



• 1801-020 4" Paring knife



Design

1805

Features:

Ergonomically curve handle design
Three rivets, full-tang, perfect balance
Taper bolster, comfortable grip
Taper grinding & stone finishing blade
Very good performance in both initial and long-term cutting

Blade material available: Din. 1.4116, Din. 1.4028,
Japanese 420J2, Chinese 5Cr15MoV and 3Cr13
Handle material available: ABS+18/0 bolster

Design in 2018



• 1805 8"Chef's knife



• 1805 8"Carving knife



• 1805 7" Bread knife



• 1805 7"Santoku



• 1805 5"Santoku



• 1805 5"Utility knife



• 1805 5"Steak knife



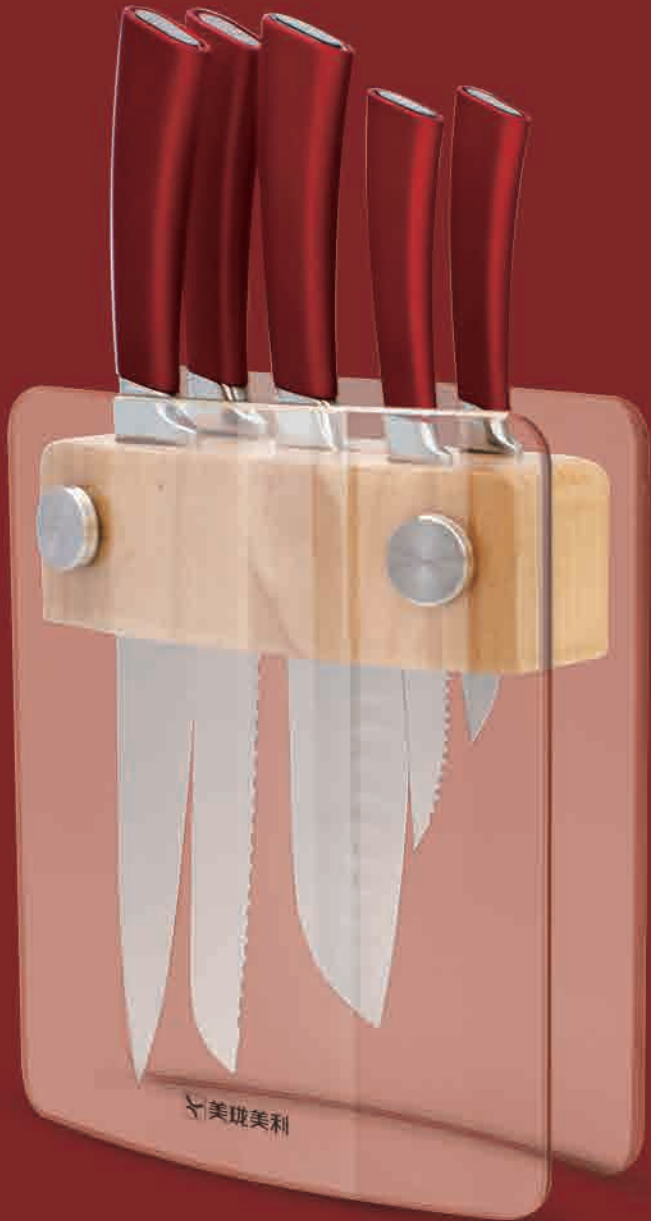
• 1805 3.5"Paring knife

Design
1403PL

Features:
Ergonomically curve handle design
ABS with TPR coating, anti-slip
Taper grinding & stone finishing blade
Very good performance in both initial and long-term cutting

Blade material available:
Din. 1.4116, Din. 1.4028, Japanese 420J2, Chinese 5Cr15MoV and 3Cr13
Handle material available:
ABS + TPR metallic coating + 18/0 Bolster

Design in 2014
Patent No.: 201330521491.0



• SL2993-1403P
Tempered glass block



• 1403PL-020 3.5" Paring knife



• 1403PL-034 4.5" Steak knife



• 1403PL-015 5" Utility knife



• 1403PL-081B 5" Santoku



• 1403PL-003B 7" Santoku



• 1403PL-009 8" Bread knife



• 1403PL-007 8" Carving knife



• 1403PL-002 8" Chef's knife





Design 1701

Features:

Ergonomically curve handle design
Double bolster, perfect balance
Taper grinding & stone finishing blade
Very good performance in both initial and long-term cutting

Blade material available:

Din. 1.4116, Din. 1.4028, Japanese 420J2, Chinese 5Cr15MoV and 3Cr13

Handle material available: ABS + 18/0 Bolster

Design in 2017



• SL3084-1701
Rubber wood block
in walnut stained color



• 1701-002 8" Chef's knife



• 1701-007 8" Carving knife



• 1701-009 8" Bread knife



• 1701-003B 7" Santoku



• 1701-081B 5" Santoku



• 1701-015 5" Utility knife



• 1701-020 3.5" Paring knife



• 1701-034 4.5" Steak knife

Design
1703

Features:
Ergonomically curve handle design
Bolster with silicone ring design
Taper grinding & stone finishing blade
Very good performance in both initial and long-term cutting

Blade material available:
Din. 1.4116, Din. 1.4028, Japanese 420J2, Chinese 5Cr15MoV and 3Cr13
Handle material available:
PP + Silicone Ring + 18/0 Bolster

Design in 2017



• SL3086-1703
Rubber wood block



• 1703-081B 5" Santoku



• 1703-015 5" Utility knife



• 1703-034 4.5" Steak knife



• 1703-020 3.5" Paring knife



• 1703-007 8" Carving knife



• 1703-002 8" Chef's knife



• 1703-009 8" Bread knife



• 1703-003B 7" Santoku



- SL2723-1006
Rubber wood block
with PP straw



Design 1006

Features:

Ergonomically curve handle design
Double bolster, perfect balance
Taper bolster, comfortable grip
Taper grinding & satin finishing blade
Very good performance in both initial
and long-term cutting

Blade material available:

Din. 1.4116, Din. 1.4028, Japanese
420J2, Chinese 5Cr15MoV and 3Cr13

Handle material available:

ABS + 18/0 Bolster

Design in 2010

Patent No.:ZL200930250553.2



- 1006-020 3.5" Paring knife



- 1006-003B 7" Santoku



- 1006-034 4.5" Steak knife



- 1006-009 8" Bread knife



- 1006-015 5" Utility knife



- 1006-007 8" Carving knife



- 1006-081B 5" Santoku



- 1006-002 8" Chef's knife

Design
FEA

Features:

Ergonomically curve handle design
Double bolster, perfect balance
Taper grinding & stone finishing blade
Very good performance in both initial and long-term cutting

Blade material available:
Din. 1.4116, Din. 1.4028, Japanese 420J2,
Chinese 5Cr15MoV and 3Cr13
Handle material available:
ABS + 18/0 Bolster

Design in 2008
Patent No.:200530076502.4



• FEA020 3.5" Paring knife



• FEA034A 4.5" Fine edge steak knife



• FEA015 5" Utility knife



• FEA017 5" Steak knife



• FEA081B 5" Santoku



• FEA003B 7" Santoku



• FEA013 6" Boning knife



• FEA012 8" Fillet knife



• FEA007 8" Carving knife



• FEA009 8" Bread knife



• FEA002 8" Chef's knife



• FEA024B 8" Carving fork



• #227 8" Sharpening steel



Plastic 1501P

Features:

PP+TPR injection handle, anti-slip
SS end-cap design, good balance
Taper grinding, non-stick blade
Very good performance in both initial and long-term cutting

Blade material available:
Din. 1.4116, Din. 1.4028, Japanese 420J2, Chinese
5Cr15MoV and 3Cr13
Handle material available:
PP + TPR

Design in 2015
PATENT NO.: 201430406058.7



• 1501P-020 3.5" Paring knife



• 1501P-034A 4.5" Steak knife



• 1501P-015 5" Utility knife



• 1501P-081B 5" Santoku



• 1501P-003B 7" Santoku



• 1501P-002 8" Chef's knife



• 1501P-009 8" Bread knife



• 1501P-007 8" Carving knife

Plastic 1009

Features:

PP+TPR injection handle, anti-slip
Taper grinding, stone finishing blade
Very Good performance in both initial and long-term cutting

Blade material available:

Din. 1.4116, Din. 1.4028, Japanese 420J2, Chinese 5Cr15MoV and 3Cr13

Handle material available: PP+TPR

Design in 2010

PATENT NO.:ZL201030584519.1



Plastic 1009P

Features:

PP+TPR injection handle, anti-slip
Hollow grinding, non-stick blade
Good performance in both initial and long-term cutting

Blade material available:

Din. 1.4116, Din. 1.4028, Japanese 420J2,

Chinese 5Cr15MoV and 3Cr13

Handle material available: PP+TPR

Design in 2010

PATENT NO.:ZL201030584519.1





Plastic

1301

Features:

PP injection handle, end-cap Logo design

Taper grinding, stone finishing blade

Very good performance in both initial and long-term cutting

Blade material available:

Din. 1.4116, Din. 1.4028, Japanese 420J2,

Chinese 5Cr15MoV and 3Cr13

Handle material available: PP

Design in 2013

PATENT NO.:201230524163.1



• 1301-020 3.5" Paring knife



• 1301-034 4.5" Steak knife



• 1301-015 5" Utility knife



• 1301-081B 5" Santoku



• 1301-003B 6.5" Santoku



• 1301-002 8" Chef's knife



• 1301-007 8" Carving knife



• 1301-009 8" Bread knife





Plastic 1410

Features:

PP injection handle, rough texture, anti-slip
Taper grinding, stone and mirror finishing blade
Very good performance in both initial and long-term cutting
Good choice for restaurants and hotels

Blade material available:
Din. 1.4116, Din. 1.4028, Japanese 420J2, Chinese
5Cr15MoV and 3Cr13
Handle material available: PP

Design in 2014
PATENT NO.: 201330107957.2



• 1410-021 3" Paring knife



• 1410-020 3.5" Paring knife



• 1410-027 4" Utility knife



• 1410-027A 4" Serrated utility knife



• 1410-034 4.5" Steak knife



• 1410-153 5" Round tip steak knife



• 1410-015 5" Utility knife



• 1410-013 6" Boning knife



• 1410-003B 7" Santoku



• 1410-009 8" Bread knife



• 1410-007 8" Carving knife



• 1410-002 8" Chef's knife



• 1410-011B 10" Hamslicer



• 1410-086 10" Bread knife





- 0801-26 6" Narrow boning knife
- 0801-27 5" Narrow boning knife
- 0801-28 6" Wide blade boning knife
- 0801-29 6" Flexible curved boning knife
- 0801-30 5" Flexible curved boning knife
- 0801-31 6" Flexible boning knife
- 0801-32 4" Fillet knife
- 0801-33 7" Fillet knife

Butcher 0801

Features:

Nylon injection handle, strong, anti-slip
Anti-bacterial
Taper grinding, stone and mirror finishing blade
Excellent performance in both initial and long-term cutting

A full range with all the different blades to meet the different functions in slaughter house.

Blade material available: Din. 1.4116
Handle material available: Nylon

Design in 2008
PATENT NO.:200830046871.2

- 0801-01 14" Wide blade butcher knife
- 0801-02 13" Wide blade butcher knife
- 0801-03 12" Wide blade butcher knife
- 0801-04 14" Butcher knife
- 0801-05 12" Butcher knife
- 0801-06 10" Butcher knife
- 0801-07 9" Butcher knife
- 0801-08 8" Butcher Knife
- 0801-09 7" Butcher knife
- 0801-10 6" Butcher knife
- 0801-11 9" Skimming knife
- 0801-12 7" Chopper knife
- 0801-13 10" Curved butcher knife
- 0801-14 8" Curved butcher knife witch hole
- 0801-15 8" Curved butcher knife
- 0801-16 7" Butcher knife
- 0801-17 7" Sticking knife
- 0801-18 5" Sticking knife
- 0801-19 7" Mid point Sticking knife
- 0801-20 6" Mid point Sticking knife
- 0801-21 5" Mid point Sticking knife
- 0801-22 8" Narrow skimming knife
- 0801-23 7" Narrow skimming knife
- 0801-24 7" Scandinavian boning knife
- 0801-25 7" Narrow boning knife



Kitchen Accessories

Poultry shears

Slightly curve blade to grab and hold the cutting firmly.
 12cm long blade, use the blade tip for skin, middle for meat, and end for bone.
 Wavy blade to prevent slip, and also avoid food sticking on the blade.
 Uniquely built in spring mechanism prevents hand strain, One-Hand Function lock.
 Double injection handle, nylon with fiberglass to achieve strength and TPR for comfortable soft grip.

PATENT NO.:201520399746.4



1. Uniquely built in spring mechanism prevents hand strain, One-Hand Function lock.
2. 12cm long blade, use the blade tip for skin, middle for meat, and end for bone.
3. Slightly curve blade to grab and hold the cutting firmly.

Kitchen Accessories

DIFFERENT BLADE SHAPES

For different cutting tasks different blade shapes and edges are recommended.
Different blade shapes fit for different purposes.
The differences are:



The blade with the straight edge
The straight edge allows a smooth and clean cut.When carving no fibres are torn out of the meat.
This edge can be used for firm and soft food like meat,vegetables and fruit.



The blade with the straight edge
The wavy or serrated edge allows an easy cut through crusty food like a traditional roast and crispy bread.



The blade with the straight edge
When cutting an air pocket is created between the hollow edge and the slice.
This prevents the food from sticking to the blade and allows for finer slices.

CLEANING

To take care of your valued cutlery,we recommend:after each use,please wash your knives with warm water and a little detergent,rinse carefully and dry with a towel.Corrosive food particles will not affect your blade if washed off directly after use.

STORAGE

For proper storage,we recommend the following two options:

Knife blocks

in a variety of shapes,colors and configurations.The handy knife block provides protection for your blades as well as a visual complimentto your kitchen decor.

Magnet Bars

in synthetic material or aluminum.Two extra strong magnet segments provide a safe,easily visible and space saving storage option.Mounting materials are included with each magnet bar.

RE-SHARPEN METHODS

1

Knife should be kept around 20 angle to steel bar constantly.

2

Left hand holds steel bar and right hand holds knife.Then knife should touch steel bar and pull and pull it from end blade to top blade,like pulling it down from top to bottom.

3

Move knife to opposite side of steel bar and re-sharpen other side by same way.Please repeat above works 5-10 times.

SCISSORS

• 804

• 935

• 801

• 914

• 923

SHARPENING STEEL



MAGNET



WHETSTONE



SHARPENER

