



Yangjiang DTYT kitchenware factory

キッチンを変える
Inheritance ingenuity, trustworthy

damascus knife

2024 KITCHEN KNIFE CATALOG

Factory profile

Yangjiang DTYT kitchenware factory

As a leading manufacturer of top quality Damascus kitchen knife, Yangjiang DTYT Kitchenware Co., Ltd's mainly sales channels are export, ODM/OEM, domestic distribution.

It has two registered trademarks: Swityf and Da brand. And It's approved by FDA/LFGB/EC certification.

Our products are mainly exported to Europe, the United States and other countries, and OEM for first-line high-end brands in Germany, the United States and China. Our company is one of the few in the industry that insists on strictly Japanese imported AUS10 steel cores and premium VG10 Damascus steel to produce all high-end household and commercial kitchen knives. The product quality is favored by brands all over the world and domestic.

We will continue to uphold the title of Damascus Knife as the "World Famous Blade" and put the quality first, continue to innovate. We provide the most comfortable and long-lasting sharp kitchen knife for every family in the world who pursues the quality of life.



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Company mission:

1. Provide customers with high-quality, fashionable and professional Damascus kitchen knives
2. Create a good career development space for employees



Company Vision:

Become No. 1 brand of Damascus knives in China



Company values:

1. Innovation to open up future market
2. Service to measure value
3. Honesty is based on the world

1 NEW DESIGNS

S a l e s t r a i n i n g

DK-QRPB
Series

DK-QRPB Series

Damascus steel with VG10
steel core, 67 layers.

Handle material : Black and green handle

12" sashimi knife

10" sashimi knife

9" bread knife

9" slicing knife

8" sashimi knife

8" chef knife

7" santoku knife

7" kirisuke knife

6" kirisuke knife

6" chef knife

6" boning knife

5" utility knife

5" steak knife

3.5" paring knife



DK-QRPR
Series

DK-QRPR Series

Blade material: Damascus steel with VG10
steel core, 67 layers.

Handle material : Alumium alloy handle

12" sashimi knife
10" sashimi knife
9" bread knife
9" slicing knife
8" sashimi knife
8" chef knife
7" santoku knife
7" kirisuke knife
6" kirisuke knife
6" chef knife
6" boning knife
5" utility knife
5" steak knife
3.5" paring knife



DK-QRPR
Series

DK-QRPR Series

Blade material: Damascus steel with VG10
steel core, 67 layers.

Handle material : Alumium alloy handle

- 12" sashimi knife
- 10" sashimi knife
- 9" bread knife
- 9" slicing knife
- 8" sashimi knife
- 8" chef knife
- 7" santoku knife
- 7" kirisuke knife
- 6" kirisuke knife
- 6" chef knife
- 6" boning knife
- 5" utility knife
- 5" steak knife
- 3.5" paring knife



DK-QRDF
Series

DK- QRDFSeries

Blade material: CorelessDamascus VG10
steel , 110 layers.

Handle material : Ebony wood

- 12" sashimi knife
- 10" sashimi knife
- 9" bread knife
- 9" slicing knife
- 8" sashimi knife
- 8" chef knife
- 7" santoku knife
- 7" kirisuke knife
- 6" kirisuke knife
- 6" chef knife
- 6" boning knife
- 5" utility knife
- 5" steak knife
- 3.5" paring knife



DK-QRD
Series

DK- QRD Series

Blade material: Damascus steel with VG10
steel core, 73 layers.

Handle material : Rosewood

- 12" sashimi knife
- 10" sashimi knife
- 9" bread knife
- 9" slicing knife
- 8" sashimi knife
- 8" chef knife
- 7" santoku knife
- 7" kirisuke knife
- 6" kirisuke knife
- 6" chef knife
- 6" boning knife
- 5" utility knife
- 5" steak knife
- 3.5" paring knife



DK-
Series

DK- QRTA Series

Blade material: Japanese AUS10 steel
PVD coating

Handle material : Alumium alloy handle

12" sashimi knife

10" sashimi knife

9" bread knife

9" slicing knife

8" sashimi knife

8" chef knife

7" santoku knife

7" kirisuke knife

6" kirisuke knife

6" chef knife

6" boning knife

5" utility knife

5" steak knife

3.5" paring knife



DK-DB
Series

DK- BD Series

Blade material: Damascus steel with VG10
steel core, 67 layers.

Handle material : Italian Olive wood

- 12" sashimi knife
- 10" sashimi knife
- 9" bread knife
- 9" slicing knife
- 8" sashimi knife
- 8" chef knife
- 7" santoku knife
- 7" kirisuke knife
- 6" kirisuke knife
- 6" chef knife
- 6" boning knife
- 5" utility knife
- 5" steak knife
- 3.5" paring knife



DK-BY
Series

DK-BZ Series

Blade material: Damascus steel with VG10
steel core, 73 layer

Handle material : Resin Shell

- 12" sashimi knife
- 10" sashimi knife
- 9" bread knife
- 9" slicing knife
- 8" sashimi knife
- 8" chef knife
- 7" santoku knife
- 7" kirisuke knife
- 6" kirisuke knife
- 6" chef knife
- 6" boning knife
- 5" utility knife
- 5" steak knife
- 3.5" paring knife



DK-VF
Series

DK-VF Series

Blade material: Damascus steel with VG10
steel core, 67 layers.

Handle material : Green resin stabilized wood

12" sashimi knife

10" sashimi knife

9" bread knife

9" slicing knife

8" sashimi knife

8" chef knife

7" santoku knife

7" kirisuke knife

6" kirisuke knife

6" chef knife

6" boning knife

5" utility knife

5" steak knife

3.5" paring knife



DK- BW
Series

DK- BW Series

Blade material: Damascus steel with VG10
steel core, 73 layers.

Handle material : Rose wood with copper rings

12" sashimi knife
10" sashimi knife
9" bread knife
9" slicing knife
8" sashimi knife
8" chef knife
7" santoku knife
7" kirisuke knife
6" kirisuke knife
6" chef knife
6" boning knife
5" utility knife
5" steak knife
3.5" paring knife



DK- BR3
Series

DK-HB Series

Blade material: Damascus copper steel with VG10 steel core, 33 layers.

Handle material : Ebony wood with carbon fiber
Ebony wood with G10

- 12" sashimi knife
- 10" sashimi knife
- 9" bread knife
- 9" slicing knife
- 8" sashimi knife
- 8" chef knife
- 7" santoku knife
- 7" kirisuke knife
- 6" chef knife
- 6.5" cleaver knife
- 6.5" Honesuki knife
- 5" utility knife
- 5" steak knife
- 3.5" paring knife



DK-BSH
Series

DK-BA Series

Blade material: Damascus steel with VG10
steel core, 67 layers

Handle material : Ebony wood

12" sashimi knife

10" sashimi knife

9" bread knife

9" slicing knife

8" sashimi knife

8" chef knife

7" santoku knife

7" kirisuke knife

6" kirisuke knife

6" chef knife

6" boning knife

5" utility knife

5" steak knife

3.5" paring knife



DK-EG
Series

DK-BC Series

Blade material: Imported Japanese AUS10
steel core, 67 layers.

Handle material : Cocobolo wood

12" sashimi knife

10" sashimi knife

9" bread knife

9" slicing knife

8" sashimi knife

8" chef knife

7" santoku knife

7" kirisuke knife

6" kirisuke knife

6" chef knife

6" boning knife

5" utility knife

5" steak knife

3.5" paring knife



DK-HXH-
3L
Series

DK- HXH-3L Serie

Blade material: Japanese Damascus
AUS10 steel, 3 layers

Handle material : Black G10

12" sashimi knife
10" sashimi knife
9" bread knife
9" slicing knife
8" sashimi knife
8" chef knife
7" santoku knife
7" kirisuke knife
6" kirisuke knife
6" chef knife
6" boning knife
5" utility knife
5" steak knife
3.5" paring knife



DK- UK
Series

DK- UK Series

Blade material: Damascus steel with VG10
steel core, 67 layers.

Handle material : Blue G10

12" sashimi knife
10" sashimi knife
9" bread knife
9" slicing knife
8" sashimi knife
8" chef knife
7" santoku knife
7" kirisuke knife
6" kirisuke knife
6" chef knife
6" boning knife
5" utility knife
5" steak knife
3.5" paring knife



DK-DF
Series

DK-LC Series

Blade material: Damascus steel with VG10
steel core, 67 layers.

Handle material : Carbon Fiber

- 8" kirisuke knife
- 8" chef knife
- 7" santoku knife
- 8" slicing knife
- 8" bread knife
- 7" cleaver knife
- 6.5" Honesuki knife
- 5" utility knife
- 3.5" paring knife
- 5" steak knife



DK- BRS
Series

DK- BRS Series

Blade material: Damascus steel with VG10
steel core, 3 layers.

Handle material : Black G10

12" sashimi knife
10" sashimi knife
9" bread knife
9" slicing knife
8" sashimi knife
8" chef knife
7" santoku knife
7" kirisuke knife
6" kirisuke knife
6" chef knife
6" boning knife
5" utility knife
5" steak knife
3.5" paring knife



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Restaurant product Suggestion

SK-MK Steak Knife

Damascus VG10 steel core, 73 layers of Damascus steel, Olive solid wood handle, comfortable grip, high-end and delicate. Special steel forging, easy cutting and effortless.



SK-LF Steak Knife

Damascus VG10 steel core, 73 layers of
Damascus steel, Rosewood handle



Commercial Products

12 / 04

SK-LK Steak Knife

Colorful Serie Steak Knife

VG10 steel core, G10 colorful handle, different color options.

67 layers of Damascus steel, sharp cutting and no need to sharpen the knife

The size is 5 inches/13cm, handy.

Commercial Products

12 / 03



DAMASCUS
kitchen Knife

DK-LF Series

Damascus VG10 steel core, 73layers. Rosewood handle. Popular raindrop pattern, well know in the market.

Ergonomics handle design. New item in 2022.

Commercial Products

12 / 13





DK-LKB series

Black G10 handle

Chef's knife

Damascus VG10 steel, 67 layers of Damascus steel,

No rust, long-lasting sharpness; G10 handle is thin in front and large in rear,

No mildew, no slippery, comfortable and durable grip.

Say goodbye to the worries of frequent sharpening, save time, effort and worry.

Commercial Products

DK-JD Series

1. Selected VG10 steel, 73 layers of Damascus steel, high-carbon stainless steel with C (carbon), Cr (chromium), Mo (vanadium), Co (cobalt) and other elements added to the strictly selected high-purity raw materials. The carbon content is about 1%, the molybdenum content is 1.2% and the cobalt content is 1.5%. After heat treatment, it can reach HRC60-62. The high-quality raw materials are durable and sharp.
2. Red rosewood solid wood all-steel handle, comply with artificial mechanics design, 100% fits the hand shape, not tired for a long time, light cutting and matching.
3. The high-quality steel is durable and can solve the trouble of common kitchen knife sharpening, improve the cutting efficiency, maintain the best nutritional content of food, and improve the quality of life and family happiness
4. European best-selling styles.

Commercial Products

12 / 07

Western Santoku knife 7inches/18cm



DK-EK Series

VG10 steel core, ebony handle& high-quality aluminum ring

Japanese-style design of the blade, anti-cutting; thin, sharp, high-end and refined.

Classic and fashionable raindrop pattern of which never get tired.

Commercial Products

12 / 08



SK-AK Series

High-quality VG10 steel core, 73 layers of Damascus steel, hand-polished and twisted octagonal G10 handle, exclusive design patent. Exclusive three-dimensional private mould embossing, exquisite craftsmanship, fashionable and practical.

Commercial Products

12 / 09

8 inches chef knife 8inches/20cm



DK-OK Series

AUS-10 steel imported from Japan, 67 layers of Damascus, olive wood handle imported from Italy. The handle will not shrink and change shape after special treatment, it is light and sharp, beautiful, practical and integrated. Best seller in Europe.

Commercial Products

12 / 10



3 GIFT SET

4-piece set

DK-JD3 SET

DK-JD 4pcs knife set : kiritsuke knife+chef knife+Bread knife+utility knife

Package dimensions: Frabic knife bag 48.0 cm(L)×33.0cm(W)

Blade material: Damascus VG10 steel core, 67 layers

Handle material: Rose wood



Recommended knife set

5-piece set

DK-FK 5-piece set

DK-FK 5pcs knife set: chef knife+santoku knife+ slicer+ boning knife

Package dimensions: 25.1 cm(L)×20.1cm(W)×3.8cm (H)

Blade material: Damascus VG10 steel core, 67 layers

Handle material: Red G10



6-piece set

DK-DF6 SET

Dafeng 6-piece set

DK-LKD 6pcs knife set: cleaver knife+chef knife+utility knife +
boning knife+scissor+wood block
Package dimensions: 36.5cm (L)×25.5cm(W)×13.5cm(H)
Blade material: Japanese Damascus AUS10 steel core,67 layers
Handle material:G10



DK-AKB
Series

DK-AKB Series

Knife set

DK-AKB 9pcs knife set : Sharpening rod
+chef +slicing knife+bread knife+
boning knife + utility knife+paring knife
+chef knife +Santoku knife

Blade material: Damascus steel with
VG10 steel core, 73 layers.

Handle material: G10, Black & blue color



7-piece set
Knife roll

DK-OK8 SET with Leather Knife bag

Knife bag set

DK-OK 7pcs knife roll set : leather knife roll+chef knife+slicing knife+bread knife+boning knife + utility knife+paring knife +scissor

Blade material:Japanese AUS10 steel core, 67 layers.

Handle material: Olive wood

Knife roll: genuine buffalo leather



Chef knife



Slicing knife



Bread knife



Boning knife



Utility knife



Paring knife



scissor





Whestone Set

Grit: 3000#8000





Guangzhou DTYT industry Co.,Ltd.

THANKS

• • Ingenuity inheritance
and trustworthy