

# Diamond Quality Star Product Cerasteel Knife

(Ceramic and steel together)

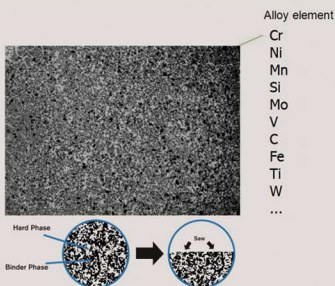
 Brand new high-tech on the cutting edge, exclusive special formula alloy CERMET (Ceramic/Metal) with advanced composite hard material technology from aerospace and military industry.

 Rockwell hardness (HRC) 62+.

## New material

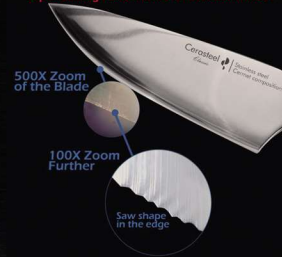
The cermet materials is developed by Bright Time(Hubei) Industrial Limited since 2013.

The most important feature of this material is that it contains binder phase and hard phase. In the process of grinding and using, the binder phase is slowly worn, while the hard phase is retained, so that the ultra serrated structure is maintained at the cutting edge.



Nano-serration - The secret of Cerasteel knife's excellent cutting performance

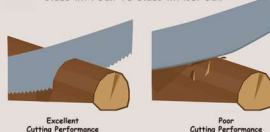
Super Cutting Performance for Kitchen Knives!



The cutting edge of Cerasteel knife is made of Cermet, which contains binding phase and hard phase.

After repeated use for a long time, its ultrastructure is still serrated, so it still maintains a certain cutting ability.

Blade with Saw VS Blade without Saw



## Cerasteel Knife

(Ceramic and steel together)

Blade body hardness:  
HRC 48-55

Blade edge hardness:  
HRC 62+

Hard phase  
HRC 62+

Binder phase  
HRC 60

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# Cerasteel Knife

(Ceramic and steel together)

New Generation Kitchen Knife  
Your New Fashion Cooking

  
**BRIGHT  
TIME**  
KITCHEN STAR



**Cerasteel**®

## Cerasteel Knife Series

BT-CM027 G10 Fibre Glass Handle

11" Ham



9.5" Salmon



9" Fish



8" Filet



8" Chef



7" Nakiri





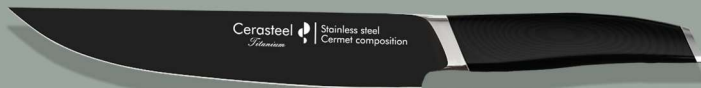
## Titanium Cerasteel Knife Series

BT-CM024 G10 Fibre Glass Handle

8" Bread



8" Carving



7" Santoku



6" Boning



5" Utility



3.5" Paring

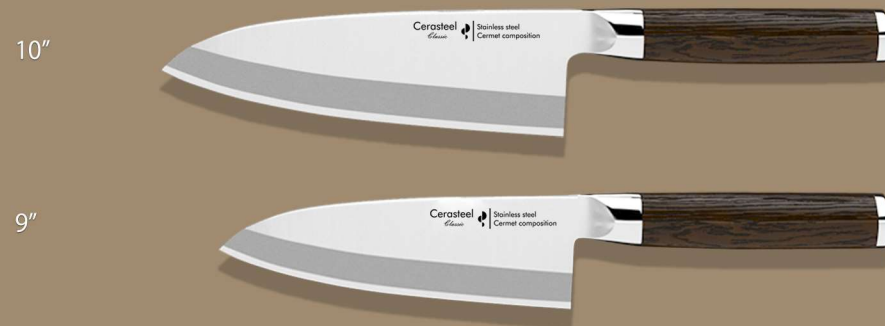


## Japanese Cerasteel Knife Series

BT-CM010 Chicken-wing Wood Handle  
12" Yanagiba | 11" Yanagiba | 10" Yanagiba | 9" Yanagiba



BT-CM011 Chicken-wing Wood Handle  
10" Deba | 9" Deba





## Japanese Cerasteel Knife Series

### BT-CM037 Maple Wood Handle

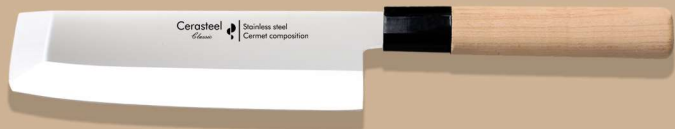
8" Deba



8" Sashimi



7" Nakiri



### BT-CM038 Color Pakka Wood Handle

10" Sushi



8" Kiritsuke





## Cerasteel Knife -Special Pattern Series

BT-CM031 (Hammertone Series) Color Pakka Wood Handle

7" Nakiri



5" Santoku



3.5" Paring



BT-CM024 (Manual Forged Hammertone Series) G10 Fibre Glass Handle

8" Chef



8" Bread



6" Boning





## Cerasteel Knife - Special Pattern Series

BT-CM031 (Damascus Series) Color Pakka Wood Handle

8" Chef



8" Carving



5" Santoku



(Propitious Cloud Series)

8" Bread



7" Santoku



5" Utility





## Cerasteel Knife - Decorative Pattern Series

BT-CM031 (Damascus Series) Color Pakka Wood Handle

7" Nakiri



7" Santoku



BT-CM028 (Propitious Cloud Series) Epoxide Resin Handle

7" Kitchen





## Straw Blade of Steel Knife Series

BT-CS003 Wheat Straw Handle

8" Chef



8" Bread



8" Carving



7" Santoku



5" Utility



Wheat straw is made of soluble wheat fiber, which could decompose by itself when placed in the soil. This way of material recycling makes it more environmentally friendly. The wheat straw material does not contain heavy metal components such as lead and chromium contained in other tableware, so the material is safe and healthy.





## Knife Holder Series

BT-FAT001 Foldable Knife Holder  
 BT-CM028 Epoxide Resin Handle  
 3.5" Paring | 5" Utility | 7" Santoku | 8" Carving | 8" Chef



- Elegant style;
- Eco-friendly and low carbon economy;
- Save packaging volume, save freight and material cost.

BT-KTC017 Magnetic Knife Holder  
 Knives - PP&TPR Handle: 3.5" Paring | 5" Utility | 7" Santoku | 8" Carving | 8" Chef

