



KYNA[®]
KNIVES

Piano Collection



Table Knife

Reference: 7412

Blade Dimension: 120 mm - 4.7"

Thickness of steel: 1.8 mm



Paring Knife

Reference: 7410

Blade Dimension: 100 mm - 4"

Thickness of steel: 1.8 mm



Santoku Knife

Reference: 7414

Blade Dimension: 140 mm - 5.5"

Thickness of steel: 1.8 mm



Santoku Knife

Reference: 7418

Blade Dimension: 180 mm - 7.1"

Thickness of steel: 3 mm



Nakiri Knife

Reference: 7420

Blade Dimension: 160 mm - 6.3"

Thickness of steel: 3 mm



Vegetable Knife

Reference: 7419

Blade Dimension: 205 mm - 8.1"

Thickness of steel: 3 mm



Chef Knife

Reference: 7421

Blade Dimension: 210 mm - 8.3"

Thickness of steel: 3 mm



Chef Knife

Reference: 7425

Blade Dimension: 250 mm - 9.8"

Thickness of steel: 3 mm



Sashimi Knife

Reference: 7429

Blade Dimension: 280 mm - 11"

Thickness of steel: 3 mm



Ham/Filet
Slicing Knife

Reference: 7428

Blade Dimension: 280 mm - 11"

Thickness of steel: 1.8 mm



Bread Knife

Reference: 7424

Blade Dimension: 240 mm - 9.4"

Thickness of steel: 3 mm



Our Product

Stainless steel
High Carbon
Molybdenum Vanadium

Brass
Rings

Different types
of wood

Very Sharp
Blade

Leather
Rings

Synthetic Ivory



Note: Synthetic Ivory, is a perfect imitation of natural ivory.



Our contact

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