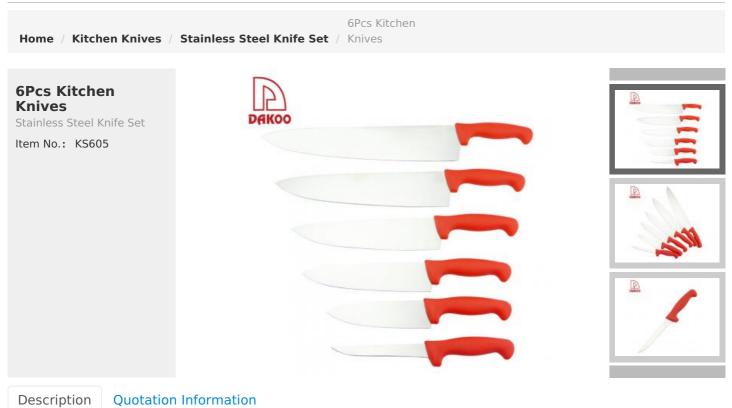
DAKOO Industrial Ltd.





Product Description

Elegant and Fashionable

high quality life starts from the pursuit of high quality



6Pcs Kitchen Knives

Chef Knife—USE: Suitable for cutting meat,fish,vegetable. Boning Knife--USE: Suitable for Remove the bones from chicken, fish, etc.

Material	Size	Weight	Polishing

14"Chef Knife	Blade M: 3Cr13 Handle M: PP	Blade THK:3.0mm, Blade W:6.5cm, Blade L:35.3cm, Handle L:14cm	354g	Rubber wheel		
12"Chef Knife		Blade THK:3.0mm, Blade W:6.5cm, Blade L:29.5cm, Handle L:14cm	333g			
10"Chef Knife		Blade THK:3.0mm, Blade W:5.5cm, Blade L:24.5cm, Handle L:14cm	217g			
8"Chef Knife		Blade THK:3.0mm, Blade W:4.8cm, Blade L:20.9cm, Handle L:14cm	185g			
6"Chef Knife		Blade THK:3.0mm, Blade W:4.5cm, Blade L:16.3cm, Handle L:14cm	139g			
6"Boning Knife		Blade THK:2.5mm, Blade W:2.3cm, Blade L:14.2cm, Handle L:14cm	95g			
Item No.	KS605					
MOQ	500 Sets					
Package	Color Box					

Product Size

Note:Size is subject to actual sample.

Professional edge sharpened and stay sharp after prolonged use.

Made from 3Cr13, superior performance, sharp and durable

Handle is according with human engineering, edge and angle is in carefully polishing, sleek light and doe not hurt handle.

