KOHE®
A cut above



MUNIX®
Smart. Sharp. Sure.





KGOC®

kangaro
Stay sorted



MiLES
a tool for every hand

e-catalogue

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KGOC

KANGARO INDUSTRIES (REGD.)
KANGARO INDUSTRIES LIMITED
KANIN (INDIA)
MUNIX (INDIA) PRIVATE LIMITED
KGOC GLOBAL LLP

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* The colours shown in catalogue are indicative & may vary from actual and the specifications of our products are subject to change without prior notice because of our continuous efforts to improve the quality.

01/2026

KOHE®
A cut above

Knives, Peelers & Kitchen Essentials
for HOME as well as
a Professional range
for HORECA customers.











PRODUCT CATALOGUE

COMPANY PROFILE

KGOC: IMPACT BEYOND BOUNDARIES

For over 60 years, KGOC has empowered the world to organize, innovate, and create. From humble beginnings to becoming a global powerhouse, our brands — Kangaro, Miles, Munix, and Kohe — have transformed workplaces, classrooms, and kitchens across continents. With a relentless commitment to precision, quality, and functionality, we enable users to Join, Fix, or Cut with unmatched confidence and performance.

Our impact is not limited to what we produce — it extends into how we produce. With 7 state-of-the-art vertically integrated manufacturing units, a world-class R&D Centre, and a NABL-accredited laboratory, KGOC leads with technology, sustainability, and design innovation. Every product is a promise: of craftsmanship, safety, and efficiency.

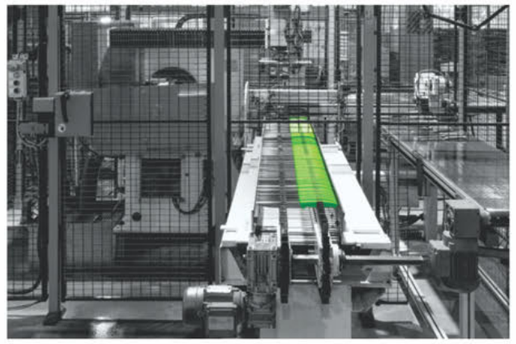
With a workforce of over 4000 dedicated professionals, we believe in a culture of quality and care — where every idea is nurtured and every detail is perfected. Our journey of excellence continues with Kohe, offering kitchen essentials for home and HoReCa customers, combining beauty with utility, and tradition with modernity.

At KGOC, we don't just make products. We create possibilities. We shape futures. We craft experiences.

About Kohe

Kohe, from the house of KGOC, offers a wide range of Knives, Peelers & Kitchen Essentials for home as well as a professional range for HoReCa customers. Kohe products adhere to the same exacting standards of design, ergonomics, manufacturing, and quality, which is the hallmark of KGOC. Each product goes through a process of need identification & solution creation that meets international design standards and passes through stringent quality tests. This results in innovative and cutting edge products that add to efficiency and productivity of users. Our development centre consistently helps us to stay ahead of the curve by developing ground-breaking solutions, both in terms of utility, as well as design.





CONTENTS:

KNIVES
Chef | Butcher | Cleaver | Utility | Carving | Paring | Vegetable
Utility Serrated | Tomato | Carving Fork | Boning | Santoku | Steak | Bakery
Cheese | Bread | Standard | Fruit | Knife cum Peeler | Knife Block
Range : Ultra, Deluxe, Prime & Standard

KITCHEN SCISSORS
5 in 1 Multi-Purpose
Range : Deluxe

PIZZA CUTTERS
Metal blade | Nylon Blade
Range : Deluxe

GAS LIGHTERS
Range : Deluxe

GRATERS
Coarse edge | Fine edge
Range : Deluxe

SLICER
Range : Deluxe

MANUAL CHOPPERS
Range : Deluxe

PEELERS
P Type | Y Type | Straight
Range : Deluxe & Standard

CLASSIFICATION

	ULTRA	DELUXE	PRIME	STANDARD
Category	Chef Knife, Butcher Knife	Chef, Utility, Carving, Boning, Paring, Cleaver, Tomato, Bakery Knives, Peelers, Pizza Cutter, Kitchen Scissors, Graters, Manual Choppers & Gas Lighters	Paring, Vegetable, Utility, Tomato, Steak, Boning, Chef, Santoku, Cleaver, Carving Fork, Cheese, Bread Knives	Standard, Fruit Knives, Peelers
Steel Grade	EN 1.4116 Molyvanadium Stainless	EN 1.4116 (Kitchen Scissors) SS 420 J2 (Other) SS 304 (Grater)	SS 420 J2	SS 420 J2
Blade Profile	Conical	Conical	Hollow	Hollow
Handle Material	PP	PP	PP	PP
Blade Thickness	2.5-3.0 mm	0.3-3.0 mm	1.0-2.0 mm	0.6 mm
Blade Length	6"-10.25"	2"-10.25"	2.75"-8.75"	2.75"-3.5"
Knife Tang Length	Long	Long	Long	Long
Knife Hardness (HRC)	53-55	50-55	50-55	50-55
Segment	HoReCa	Versatile Range	Home	Home
Total SKU's	8	49	19	6

Certifications : Dishwasher Safe · Food Safety · HACCP · ISO 9001 : 2015 14001 : 2015 · RoHS COMPLIANT

Hollow ground blade :





Conical ground blade :



Packaging : Blister Card · Tie Card · Clamshell · Box · Pouch · Jar · Sleeve

Colours : WHITE · YELLOW · PARROT GREEN · LIME GREEN · GREEN · ITALIAN GREEN · TURQUOISE BLUE · PURPLE · BLUE · FUCHSIA PINK · RED · ITALIAN RED · MAROON · ORANGE · BROWN · BLACK

Dual Colours : BLACK PARROT GREEN · MAROON PARROT GREEN

#HACCP Colour Code for Handles

Raw Meat · Sea Food · Cooked Meat · Salad & Fruit · Vegetables · Bakery & Dairy · Universal · Allergen

BLADE EDGES

Last digit of the item code 1135.1 indicates

1 — **Straight Edge:** Ideal for precise, clean cuts, this smooth blade excels at chopping vegetables and slicing meats.

2 — **Serrated Edge:** Fine, closely spaced teeth provide smooth, tear-free cuts on delicate items like tomatoes or soft bread, offering precise sawing action.

3 — **Wide Serrated Edge:** Wider teeth easily slice through layered textures like sandwiches, multi-layered fruits, and crusty bread, ensuring clean cuts without crushing.

All colours are available on request & mutually agreeable terms.

Know Your Knives, Master Every Cut.

Each knife is designed for a specific task. Using the right knife improves your efficiency and turns cooking into a delightful experience.



Standard
For everyday cutting and peeling application in homes.



Paring
For precise trimming & slicing small fruits and vegetables.



Shaping/Carving
Perfect for creating intricate carvings on fruits and vegetables.



Cheese
Engineered for smooth, effortless slicing through soft and hard cheeses.



Tomato
Fine serration prevents tearing the delicate skin.



Boning
Ideal for removing meat from bones, fish filleting.



Steak
Wide serrated blade easily cuts through steaks, poultry, chops and vegetables without tearing.



Carving
Essential for slicing, dicing, chopping, deboning and separating large cuts of meat with precision.



Utility
A versatile tool for chopping, slicing, dicing and mincing of small fruits and vegetables.



Santoku
Precision knife for clean slicing, dicing and mincing with a straight cutting motion.



Chef's
Most versatile all-purpose knife, ideal for a rocking motion, for chopping, dicing, slicing and mincing.

Butcher
Designed for trimming and portioning large cuts of meat with ease and precision.

Cleaver
Heavy-duty blade for cutting through thin bones and sinew.



Asian Cleaver
A thinner, lighter blade ideal for precision cutting of softer ingredients.



Bread
Wide serrated blade for cutting soft & hard bread without squashing the loaf.

ULTRA

Product	Total Length	Blade Length	Cutting Edge Angle	Blade Thickness	Master Carton Detail	
					Blister	Sleeve
 **Chef Knife 21106**	288 mm 11¼"	163 mm 6½"	26°	3.0 mm	1/5/6 06.45 Kgs. 0.0273 cbm	1/12/5 09.57 Kgs. 0.0187 cbm
 **Chef Knife 21108**	338 mm 13¼"	213 mm 8½"	26°	3.0 mm	1/5/6 07.34 Kgs. 0.0303 cbm	1/12/5 11.75 Kgs. 0.0228 cbm
 **Chef Knife 21110**	377 mm 14¾"	251 mm 10"	26°	3.0 mm	1/5/6 09.34 Kgs. 0.0434 cbm	1/12/5 14.49 Kgs. 0.0279 cbm
 **Chef Knife 21206**	277 mm 11"	155 mm 6"	30°	2.5 mm	1/5/6 05.66 Kgs. 0.0192 cbm	1/12/5 07.01 Kgs. 0.0089 cbm
 **Chef Knife 21208**	329 mm 13"	207 mm 8¼"	30°	3.0 mm	1/5/6 06.16 Kgs. 0.0316 cbm	1/12/5 09.71 Kgs. 0.0160 cbm
 **Chef Knife 21210**	387 mm 15¼"	258 mm 10¼"	30°	3.0 mm	1/5/6 08.83 Kgs. 0.0434 cbm	1/12/5 14.01 Kgs. 0.0279 cbm
 **Butcher Knife 21308**	334 mm 13¼"	201 mm 8"	26°	3.0 mm	1/5/6 08.20 Kgs. 0.0314 cbm	1/12/5 12.23 Kgs. 0.0235 cbm
 **Butcher Knife 21310**	387 mm 15¼"	254 mm 10"	26°	3.0 mm	1/5/6 11.03 Kgs. 0.0389 cbm	1/12/5 15.67 Kgs. 0.0320 cbm

DELUXE

Product	Total Length	Blade Length	Cutting Edge Angle	Blade Thickness	Master Carton Detail	
					Blister	NA
 **Utility Knife 25206**	285 mm 11¼"	164 mm 6½"	30°	1.6 mm	1/6/10 08.86 Kgs. 0.0349 cbm	NA
 **Utility Knife 25208**	326 mm 12¾"	205 mm 8"	26°	1.6 mm	1/6/10 09.60 Kgs. 0.0233 cbm	NA
 **Chef Knife 25108**	330 mm 13"	202 mm 8"	26°	1.8 mm	1/12/5 11.88 Kgs. 0.0531 cbm	NA
 **Chef Knife 25110**	371 mm 14½"	243 mm 9½"	26°	1.8 mm	1/12/5 14.54 Kgs. 0.0676 cbm	NA
 **Butcher Knife 25308**	341 mm 13½"	211 mm 8¼"	26°	1.8 mm	1/6/10 12.52 Kgs. 0.0553 cbm	NA
 **Butcher Knife 25310**	392 mm 15½"	263 mm 10¼"	26°	2.0 mm	1/6/10 14.80 Kgs. 0.0691 cbm	NA
 **Carving Knife 1149.1**	254 mm 10"	133 mm 5¼"	30°	2.0 mm	1/12/6 09.09 Kgs. 0.0389 cbm	NA
 **Carving Knife 1172.1**	312 mm 12¼"	183 mm 7¼"	30°	2.0 mm	1/5/6 04.68 Kgs. 0.0233 cbm	NA

Product	Total Length	Blade Length	Cutting Edge Angle	Blade Thickness	Master Carton Detail	
					Blister	Clamshell Pack
 **Boning Knife BN-1158.1**	280 mm 11"	148 mm 5¾"	21°	2.0 mm	1/5/6 03.61 Kgs. 0.0191 cbm	NA
 **Cleaver CL-1167.1**	318 mm 12½"	171 mm 6¾"	36°	3.0 mm	NA	1/5/4 10.02 Kgs. 0.0367 cbm
 **Shaping / Carving Knife Set 1119.1**	160 mm 6¼"	54 mm 2"	25°	1.2 mm	NA	NA
	Available in Blister Combo pack only **CS-401**					
 **Shaping / Carving Knife Set 1121.1**	166 mm 6½"	60 mm 2¼"	30°	1.2 mm	NA	NA
	Available in Blister Combo pack only **CS-401**					
 **Shaping / Carving Knife Set 1122.1**	167 mm 6½"	61 mm 2¼"	30°	1.2 mm	NA	NA
	Available in Blister Combo pack only **CS-401**					
 **Shaping / Carving Knife Set 1123.1**	168 mm 6½"	62 mm 2¼"	30°	1.2 mm	NA	NA
	Available in Blister Combo pack only **CS-401**				1/12/4 05.94 Kgs. 0.0238 cbm	
 **Paring Knife 1120.1 CURVED**	161 mm 6¼"	52 mm 2"	30°	1.5 mm	1/12/10 05.02 Kgs. 0.0249 cbm	NA

Product	Total Length	Blade Length	Cutting Edge Angle	Blade Thickness	Master Carton Detail	
					Blister	NA
 **Paring Knife 1127.1 CURVED**	175 mm 7"	67 mm 2¾"	30°	1.5 mm	1/12/10 05.06 Kgs. 0.0249 cbm	NA
 **Paring Knife 1131.1**	186 mm 7¼"	79 mm 3"	30°	1.5 mm	1/12/10 05.32 Kgs. 0.0249 cbm	NA
 **Paring Knife 1231.2 SERRATED**	186 mm 7¼"	79 mm 3"	34°	1.5 mm	1/12/10 05.32 Kgs. 0.0249 cbm	NA
 **Utility Knife 1138.1**	211 mm 8¼"	97 mm 4"	30°	1.5 mm	1/12/10 06.37 Kgs. 0.0330 cbm	NA
 **Utility Knife 1148.1**	230 mm 9"	121 mm 4¾"	30°	1.5 mm	1/12/10 07.65 Kgs. 0.0385 cbm	NA
 **Utility Knife 1157.1**	269 mm 10½"	144 mm 5¾"	30°	2.0 mm	1/12/5 06.01 Kgs. 0.0328 cbm	NA
 **Utility Knife 1140.2 SERRATED**	212 mm 8¼"	102 mm 4"	34°	1.5 mm	1/12/10 05.82 Kgs. 0.0330 cbm	NA
 **Utility Knife 1141.3 WIDE SERRATED**	219 mm 8½"	104 mm 4"	20°	1.5 mm	1/12/10 06.57 Kgs. 0.0330 cbm	NA

Product	Total Length	Blade Length	Cutting Edge Angle	Blade Thickness	Master Carton Detail	
					Blister	Clamshell Pack
 **Utility Knife 1238.3 WIDE SERRATED**	211 mm 8¼"	97 mm 4"	20°	1.5 mm	1/12/10 06.37 Kgs. 0.0330 cbm	NA
 **Tomato Knife 1241.2 SERRATED**	213 mm 8½"	105 mm 4"	34°	1.5 mm	1/12/10 06.56 Kgs. 0.0344 cbm	NA
 **Bread Knife BK-1182.3 WIDE SERRATED**	344 mm 13½"	211 mm 8¼"	20°	2.0 mm	1/5/6 04.84 Kgs. 0.0210 cbm	NA
 **Bread Knife BK-1102.3 WIDE SERRATED**	433 mm 17"	300 mm 11¾"	20°	2.0 mm	NA	1/5/6 06.38 Kgs. 0.0340 cbm
 **Palette Knife BK-1180**	331 mm 13"	203 mm 8"	NA	0.8 mm	1/5/6 04.22 Kgs. 0.0229 cbm	NA





Total Length 178 mm 7"
Blister 1/12/5 03.54 Kgs. 0.0272 cbm

P Type (Swivel Blade) 1102.1



Total Length 178 mm 7"
Blister 1/12/5 03.57 Kgs. 0.0272 cbm

P Type (Swivel Blade) 1202.2 SERRATED



Total Length 146 mm 5¾"
Blister 1/12/5 04.04 Kgs. 0.0377 cbm

Y Type (Swivel Blade) 1103.1



Total Length 146 mm 5¾"
Blister 1/12/5 04.04 Kgs. 0.0377 cbm

Y Type (Swivel Blade) 1203.2 SERRATED



Blade Dia 65 mm 2½"
Cutting Edge Angle : 9°
Blade Thickness 0.6 mm
Blister 1/12/8 11.36 Kgs. 0.0540 cbm

Pizza Cutter PC-1125.1



Blade Dia 65 mm 2½"
NA
NA
Blister 1/12/8 10.58 Kgs. 0.0540 cbm

Pizza Cutter PC-1225.1



Blade Dia 101 mm 4"
Cutting Edge Angle : 9°
Blade Thickness 0.8 mm
Clamshell 1/ 5/4 04.94 Kgs. 0.0269 cbm

Pizza Cutter PC-1104.1



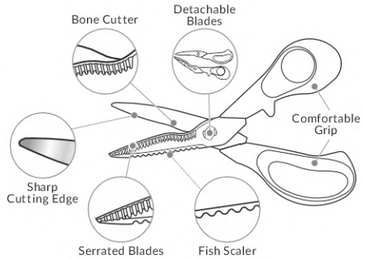
Total Length 176 mm 7"
Blade Length 67 mm 2¾"
Blister 1/12/10 10.69 Kgs. 0.0715 cbm

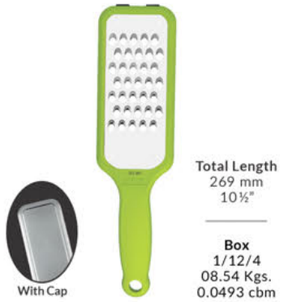
Knife cum Peeler KP-301.1



Total Length 189 mm 7½"
Blade Thickness 2.5 mm
Blister 1/12/6 09.22 Kgs. 0.0434 cbm

Kitchen Scissors KS-6174





Total Length
269 mm
10½"

Box
1/12/4
08.54 Kgs.
0.0493 cbm

Grater GR-11C COARSE EDGE



Total Length
269 mm
10½"

Box
1/12/4
08.54 Kgs.
0.0493 cbm

Grater GR-21C FINE EDGE



Total Length
269 mm
10½"

Box
1/12/4
08.45 Kgs.
0.0493 cbm

Slicer GR-31C



Blister
1/25/8
21.66 Kgs.
0.0913 cbm

Gas Lighter LR-61 (6")



Blister
1/25/8
23.35 Kgs.
0.1061 cbm

Gas Lighter LR-62R (6")



Pouch
1/12/8
11.58 Kgs.
0.0434 cbm

Gas Lighter LR-91 (9")



 # Included Knives / Peelers / Scissors :

- Paring Knife (Curved) **1120.1** (52 mm / 2") - 1 Number
- Paring Knife (Serrated) **1231.2** (79 mm / 3") - 1 Number
- Utility Knife **1138.1** (97 mm / 4") - 1 Number
- Utility Knife (Wide Serrated) **1141.3** (104 mm / 4") - 1 Number
- Utility Knife **1157.1** (144 mm / 5¾") - 1 Number
- Straight Peeler **1101.1** (165 mm / 6½") - 1 Number
- P Type Peeler (Serrated) **1202.2** (178 mm / 7") - 1 Number
- Kitchen Scissors (Multi-Purpose) **KS-6174** (189 mm / 7½") - 1 Number

Box
1/12
11.80 Kgs.
0.0798 cbm

Knife Block KB-811#



Pouch
1/12/8
13.46 Kgs.
0.0548 cbm

Gas Lighter LR-121 (12")



Pouch
1/12/8
17.25 Kgs.
0.0776 cbm

Gas Lighter LR-181 (18")



2 ULTRA SHARP **BLADES**

Box
1/36
10.00 Kgs.
0.0619 cbm

Manual Chopper CR-400 (400ml)



3 ULTRA SHARP **BLADES**

Box
1/36
12.47 Kgs.
0.0835 cbm

Manual Chopper CR-600 (600ml)

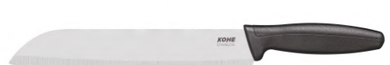


5 ULTRA SHARP **BLADES**

Box
1/24
09.84 Kgs.
0.0709 cbm

Manual Chopper CR-900 (900ml)

Product	Total Length	Blade Length	Cutting Edge Angle	Blade Thickness	Master Carton Detail	
					Blister	NA
 **Paring Knife 4126.1 CURVED**	174 mm 6¾"	67 mm 2¾"	30°	1.0 mm	1/12/12 07.06 Kgs. 0.0357 cbm	NA
 **Vegetable Knife 4130.1**	185 mm 7¼"	77 mm 3"	30°	1.0 mm	1/12/12 06.99 Kgs. 0.0357 cbm	NA
 **Utility Knife 4144.1**	218 mm 8½"	111 mm 4½"	30°	1.0 mm	1/12/12 07.72 Kgs. 0.0438 cbm	NA
 **Tomato Knife 4148.2 SERRATED**	230 mm 9"	123 mm 4¾"	15°	1.0 mm	1/12/12 07.81 Kgs. 0.0450 cbm	NA
 **Santoku Knife 4150.1**	260 mm 10¼"	127 mm 5"	30°	1.2 mm	1/12/4 06.89 Kgs. 0.0257 cbm	NA
 **Steak Knife 4244.3 WIDE SERRATED**	218 mm 8½"	117 mm 4½"	20°	1.0 mm	1/12/12 08.12 Kgs. 0.0450 cbm	NA
 **Boning Knife BN-4151.1**	260 mm 10¼"	128 mm 5"	30°	1.2 mm	1/12/8 10.43 Kgs. 0.0484 cbm	NA
 **Chef Knife 4160.1**	274 mm 10¾"	154 mm 6"	30°	1.2 mm	1/12/5 07.74 Kgs. 0.0278 cbm	NA

Product	Total Length	Blade Length	Cutting Edge Angle	Blade Thickness	Master Carton Detail	
					Blister	Sleeve
 **Chef Knife 4166.1**	300 mm 12"	167 mm 6¾"	30°	1.2 mm	1/12/4 06.78 Kgs. 0.0318 cbm	NA
 **Chef Knife 4180.1**	324 mm 12¾"	203 mm 8"	30°	1.2 mm	1/12/5 09.54 Kgs. 0.0408 cbm	NA
 Available in Blister Combo pack **HK-201** **Carving Fork CF-4154**	266 mm 10½"	137 mm 5½"	NA	2.0 mm	NA	NA
 **Cleaver CL-4152.1**	263 mm 10¼"	131 mm 5"	38°	2.0 mm	1/6/6 07.13 Kgs. 0.0265 cbm	NA
 **Asian Cleaver CL-4164.1**	294 mm 11½"	170 mm 6¾"	38°	1.5 mm	1/6/6 08.11 Kgs. 0.0211 cbm	NA
 **Santoku Knife 41106**	265 mm 10½"	144 mm 5¾"	30°	1.0 mm	1/12/20 22.85 Kgs. 0.0787 cbm	1/12/20 22.19 Kgs. 0.0477 cbm
 **Santoku Knife 41107**	282 mm 11"	161 mm 6¼"	30°	1.0 mm	1/12/20 24.92 Kgs. 0.0847 cbm	1/12/20 23.98 Kgs. 0.0516 cbm
 **Santoku Knife 41108**	309 mm 12¼"	189 mm 7½"	30°	1.0 mm	1/12/20 26.85 Kgs. 0.0872 cbm	1/12/20 26.08 Kgs. 0.0558 cbm
 **Santoku Knife 41109**	345 mm 13½"	224 mm 8¾"	30°	1.0 mm	1/12/20 30.43 Kgs. 0.0952 cbm	1/12/20 29.04 Kgs. 0.0583 cbm

PRIME

Product	Total Length	Blade Length	Cutting Edge Angle	Blade Thickness	Master Carton Detail	
					Blister	NA
 **Cheese Knife CK-4153.2 SERRATED**	265 mm 10½"	133 mm 5¼"	15°	1.2 mm	1/12/6 08.67 Kgs. 0.0414 cbm	NA
 **Bread Knife BK-4162.3 WIDE SERRATED**	291 mm 11½"	159 mm 6¼"	30°	1.2 mm	1/12/4 06.65 Kgs. 0.0253 cbm	NA

STANDARD

 **Standard Knife 1135.1**	188 mm 7½"	86 mm 3½"	30°	0.6 mm	10/12/4 14.17 Kgs. 0.0614 cbm	NA
 **Standard Knife 1235.2 SERRATED**	188 mm 7½"	86 mm 3½"	25°	0.6 mm	10/12/4 14.17 Kgs. 0.0614 cbm	NA
 Available in Blister Combo set only **1128.1 C1** **Fruit Knife 1128.1**	170 mm 6¾"	72 mm 2¾"	30°	0.6 mm	1/5/12/4 14.10 Kgs. 0.0691 cbm	NA
 Available in Blister Combo set only **1228.2 C1** **Fruit Knife 1228.2 SERRATED**	170 mm 6¾"	72 mm 2¾"	25°	0.6 mm	1/5/12/4 14.10 Kgs. 0.0691 cbm	NA
 **Straight Peeler 1101.1 (Fixed Blade)**	165 mm 6½"	NA	NA	NA	5/12/4 07.20 Kgs. 0.0390 cbm	NA
 **Straight Peeler 1201.2 SERRATED (Fixed Blade)**	165 mm 6½"	NA	NA	NA	5/12/4 07.19 Kgs. 0.0390 cbm	NA

AVAILABLE JAR / BLISTER COMBO PACKS



1135.1/E
Available in Jar pack
21 Pcs. | 420 Pcs. | 11.26 Kgs. | 0.0466 cbm
Attractive colours



1235.2/E SERRATED
Available in Jar pack
21 Pcs. | 420 Pcs. | 11.27 Kgs. | 0.0466 cbm
Attractive colours



1101.1/E
Available in Jar pack
21 Pcs. | 420 Pcs. | 10.18 Kgs. | 0.0348 cbm
Attractive colours



1201.2/E SERRATED
Available in Jar pack
21 Pcs. | 420 Pcs. | 10.11 Kgs. | 0.0348 cbm
Attractive colours



1235.2 C1
Available in Blister Combo set
1 Set | 72 Sets | 5.89 Kgs. | 0.0286 cbm
1. Standard Knife 1135.1 - 1 Number
2. Standard Knife (Serrated) 1235.2 - 1 Number
3. Straight Peeler (Serrated) 1201.2 - 1 Number



1238.3 C1
Available in Blister Combo set
1 Set | 48 Sets | 6.58 Kgs. | 0.0313 cbm
1. Utility Knife (Wide Serrated) 1238.3 - 1 Number
2. Paring Knife (Serrated) 1231.2 - 1 Number
3. P Type Peeler (Serrated) 1202.2 - 1 Number



HK-301
Available in Blister Combo pack
1 Pack | 48 Packs | 13.01 Kgs. | 0.0490 cbm
1. Vegetable Knife 4130.1 - 1 Number
2. Boning Knife BN-4151.1 - 1 Number
3. Chef Knife 4166.1 - 1 Number



HK-501/Z
Available in Blister Combo pack
1 Pack | 24 Packs | 12.20 Kgs. | 0.0738 cbm
1. Vegetable Knife 4130.1 - 1 Number
2. Steak Knife (Wide Serrated) 4244.3 - 1 Number
3. Boning Knife BN-4151.1 - 1 Number
4. Bread Knife (Wide Serrated) BK-4162.3 - 1 Number
5. Chef Knife 4166.1 - 1 Number



HK-901/Z
Available in Blister Combo pack
1 Pack | 10 Packs | 10.03 Kgs. | 0.0466 cbm
1. Paring Knife 4126.1 - 1 Number
2. Vegetable Knife 4130.1 - 1 Number
3. Steak Knife (Wide Serrated) 4244.3 - 1 Number
4. Tomato Knife (Serrated) 4148.2 - 1 Number
5. Boning Knife BN-4151.1 - 1 Number
6. Santoku Knife 4150.1 - 1 Number
7. Cleaver Knife 4152.1 - 1 Number
8. Bread Knife (Wide Serrated) BK-4162.3 - 1 Number
9. Chef Knife 4166.1 - 1 Number

AVAILABLE BLISTER COMBO PACKS



CS-401
Available in Blister Combo pack only
1. Carving Knife 1119.1 - 1 Number
2. Carving Knife 1121.1 - 1 Number
3. Carving Knife 1122.1 - 1 Number
4. Carving Knife 1123.1 - 1 Number



HK-201
Available in Blister Combo pack
1. Carving Fork CF-4154 - 1 Number
2. Chef Knife 4166.1 - 1 Number



Standard Knife 1135.1 - 10 Numbers



Standard Knife (Serrated) 1235.2 - 10 Numbers



Fruit Knife Set 1128.1 C1 - 5 Sets
Available in Blister Combo set only
1. Fruit Knife 1128.1 - 1 Number
2. Straight Peeler straight 1101.1 - 1 Number



Fruit Knife Set (Serrated) 1228.2 C1 - 5 Sets
Available in Blister Combo set only
1. Fruit Knife (Serrated) 1228.2 - 1 Number
2. Straight Peeler (Serrated) 1201.2 - 1 Number



Straight Peeler 1101.1 - 5 Numbers



Straight Peeler (Serrated) 1201.2 - 5 Numbers

PROMOTIONAL MATERIAL

T-SHIRT

- T-Shirt with brand logo



DISPLAY STANDS

- Revolving Stand - Single Tier
- Revolving Stand - 3 Tier
- Metal Display Stand



