



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



Regd. Office :
B - XXX - 6754, Focal Point,
Ludhiana - 141 010 (Pb.), INDIA
Tel. : (+91) 161-2679000, 6603300
Fax : (+91) 161-2674903, 2672158
E-mail : info@kgocglobal.com
Website : www.koheKGOC.com



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

All trademarks are the property of Kangaro Industries (Regd.)

* 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.

02/2025

PRODUCT CATALOGUE



About KGOC

For more than six decades, we have been helping the world to organise businesses and assisting people to bring out their creative best with innovative and high precision products that help to 'Join, Fix or Cut' through our brands - Kangaro, Miles, Munix and Kohe. We are one of the largest manufacturers and suppliers of high quality Staplers, Staples, Staple Removers, Paper Punches, Tape Dispensers, Gun Tackers, Tape Tool, Cutter Knives & Blades, Pneumatic Tools, Industrial Staples, Stitching Wire, Scissors & Kitchen Essentials etc. KGOC brand identity symbolises the unification that signifies flexibility and limitless possibilities to create a new future.

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.

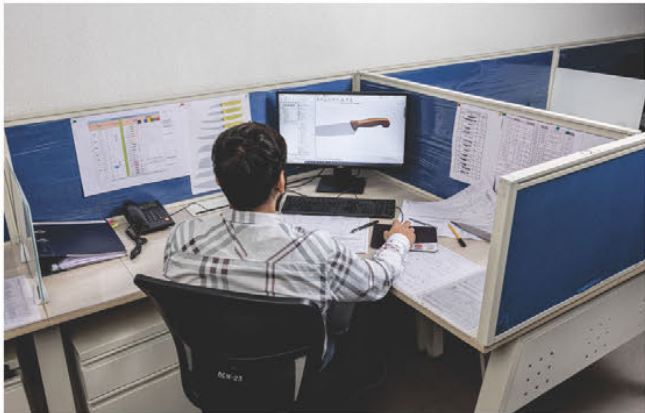
Infrastructure

KGOC has seven state-of-the-art manufacturing facilities, which possess high quality machinery for precision engineering. All units are vertically integrated, wherein all manufacturing operations are performed in-house, right from manufacturing of the smallest parts such as spring, rivet etc. to complex multi-part components.



Development Centre & Tool Room

KGOC has a well equipped Research and Development (R&D) Centre and an ultra modern Tool Room having all the latest facilities. R&D centre, along with its over 200 quality engineers provides the innovation and design breakthroughs that not only simplify life but also compliment the uncompromising quality benchmarks that we have set for ourselves. There are CAD/CAM/CAE set ups which manufacture using the softwares. CNC wire cuts, CNC EDM machines, CNC Milling Machines and other such machinery and equipment develop quality Tools, Jigs and Fixtures which enable KGOC to manufacture the required international quality end products.



Quality Policy

'Quality Culture' runs into every segment of KGOC's working supported by a team of more than 4000 highly qualified professionals, engineers, technocrats and dedicated workers, whose devotion and dedication has become a cornerstone of KGOC's success."We believe that quality is the life line of every business and is committed to satisfying its customers by manufacturing and supplying its products to their entire satisfaction first time and every time with continual up-gradation in the effectiveness of the quality management system." KGOC has its own NABL accredited centralized laboratory for testing in accordance with the standard ISO/IEC 17025:2017.

Mission

To be the leading manufacturer and supplier of quality products in the world.

Vision

We help people organise their ideas and their life. By enhancing their productivity and efficiency.

Environmental Policy

KGOC has a benevolent Environmental Policy which gives weightage to sustainability and green manufacturing procedures. Environmental awareness and sustainability are not mere words at KGOC. Utmost care is taken to maintain greenery on the land on which our factories are built. Our pledge to the environment is very much woven into our DNA, our philosophy and our way of life. Each one of us believes in the ideology to protect the environment and create a sustainable future. We have made huge investments in solar energy.



Whether it is your personal or professional kitchen, Kohe is a smart choice. Offering you full range of world-class knives, cleavers, palette knife, pizza cutters, graters, kitchen scissors, gas lighters, manual choppers and peelers. Kohe not only makes life easy, but also sharpens your professional & creative edge. Made of high grade stainless steel, each product is designed to meet every international standard in quality, ergonomics and aesthetics. By choosing Kohe, you are sure to bring out your best.

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

PEELERS

P Type | Y Type | Straight
Range : Ultra, Deluxe & Standard

GRATERS

Coarse edge | Fine edge
Range : Deluxe

SLICER

Range : Deluxe

GAS LIGHTERS

Range : Deluxe

KITCHEN SCISSORS

5 in 1 Multi-Purpose
Range : Deluxe

PIZZA CUTTERS

Metal blade | Nylon Blade
Range : Deluxe

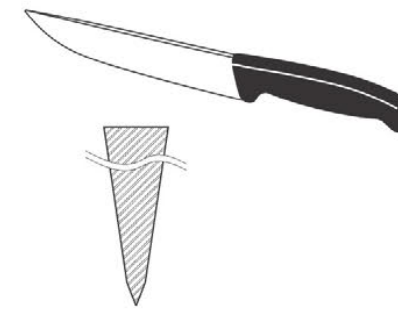
MANUAL CHOPPERS

Range : Deluxe



CLASSIFICATION

Conical ground blade features :



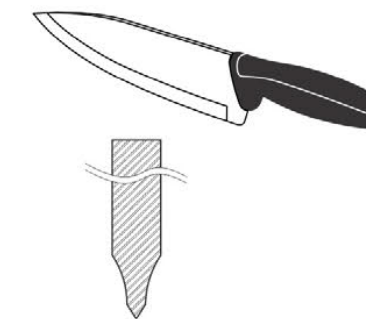
Durable: The gradual taper of the conical grind strengthens the blade, resisting chipping and damage - Perfect for tough tasks.

Versatile: Suitable for a variety of cutting tasks, from slicing to dicing, this grind is a favorite for chef, butcher, and utility knives.

Long-Lasting Sharpness: Easily re-sharpened multiple times, conical grind knives maintain their performance and extend their lifespan with regular use.

Tough-Cut Performance: The thicker spine adds strength and weight, allowing for effortless slicing through dense materials like tough meats and thick vegetables, without flexing.

Hollow ground blade features :

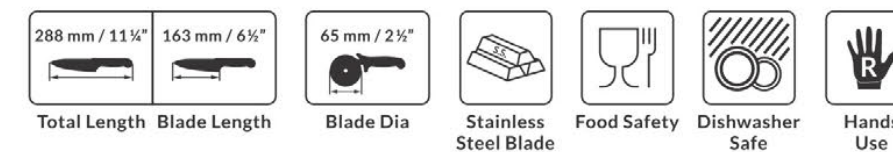


Razor-Sharp Edge: The thin, sharp edge minimizes friction, delivering smooth, clean cuts without damaging delicate foods.

Effortless Slicing: The concave grind reduces resistance, enabling easy, fluid slicing through even tough materials.

Lighter Blade: Lightweight and easy to handle, these knives are perfect for prolonged use without causing fatigue.

Precision Cutting: Designed for tasks requiring precision, these knives excel in delicate work like peeling, ensuring accurate results with minimal effort.



#HACCP Colour Code for Handles



BLADE EDGES

Last digit of the item code 1135.1 indicates

- Straight Edge:** Ideal for precise, clean cuts, this smooth blade excels at chopping vegetables and slicing meats.
- Serrated Edge:** Fine, closely spaced teeth provide smooth, tear-free cuts on delicate items like tomatoes or soft bread, offering precise sawing action.
- Wide Serrated Edge:** Wider teeth easily slice through layered textures like sandwiches, multi-layered fruits, and crusty bread, ensuring clean cuts without crushing.
- Julienne Edge:** For Slicing vegetables & fruits into long thin strips.

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 & peeling application in homes.

Paring
For precise trimming & slicing small fruits & vegetables.

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

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

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

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

Cleaver
Heavy-duty blade for cutting through thin bones & 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.



CRAFTED FOR PROFESSIONALS

Engineered for professional kitchens, our knives feature thick, high-grade steel for precise cutting. Built for peak performance, they handle tough ingredients while maintaining long-lasting sharpness. With a conical grind, they offer exceptional durability and precision, even after frequent sharpening—making them the go-to choice for demanding chefs.



CHEF KNIVES

21106*

288 mm / 11 1/4"	163 mm / 6 1/2"
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30 Pcs. 06.25 Kgs. 0.0239 cbm	60 Pcs. 09.57 Kgs. 0.0138 cbm
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Colours:

21108*

338 mm / 13 1/4"	213 mm / 8 1/2"
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30 Pcs. 07.66 Kgs. 0.0303 cbm	60 Pcs. 11.75 Kgs. 0.0226 cbm
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Colours:

21110*

377 mm / 14 3/4"	251 mm / 10"
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30 Pcs. 09.34 Kgs. 0.0323 cbm	60 Pcs. 14.49 Kgs. 0.0214 cbm
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Colours:

Common Usage for Chef Knives

Most versatile knife for Chopping, Slicing, Dicing & Mincing.

21206

277 mm / 11"	155 mm / 6"
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30 Pcs. 05.66 Kgs. 0.0197 cbm	60 Pcs. 07.01 Kgs. 0.0097 cbm
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Colours:

ULTRA



* To be launched soon

CHEF KNIVES

21208



Colours:

21210



Colours:

Common Usage for Chef Knives

Most versatile knife for Chopping, Slicing, Dicing & Mincing.

BUTCHER KNIVES

21308*



Colours:

21310*



Colours:

Common Usage for Butcher Knives

Ideal for Trimming & Portioning of meat from large to small pieces.

ULTRA

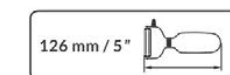


METAL PEELERS

2103.1 Y TYPE (SWIVEL BLADE) STRAIGHT EDGE*

Features : Glides through even the tough fruits & vegetable's skin. Durable stainless steel material. Ultra sharp straight edge for firm peel.

Usage : Peeling along the length of any fruits & vegetables like Carrot, Radish & more.



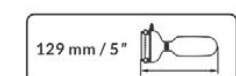
Colours:



2303.4 Y TYPE (SWIVEL BLADE) JULIENNE EDGE*

Features : Sharp blade easily peel thin strips of long vegetables & fruits. Durable stainless steel material. Ultra sharp julienne edge for long thin strips.

Usage : Ideal for slicing vegetables & fruits into long thin strips like Carrot, Cucumber & Radish.



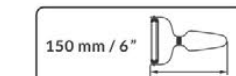
Colours:



2403.1 Y TYPE (SWIVEL BLADE) STRAIGHT EDGE*

Features : Broad blade perfect for peeling of tough big fruits & veggies. Durable stainless steel material. Ultra sharp straight edge for firm peel.

Usage : Peeling along the length of any tough big fruits & vegetables like Zucchini, Eggplant & more.



Colours:



2203.2
Ultra sharp
SERRATED EDGE
for softer fruits.



2503.2
Ultra sharp
SERRATED EDGE
for softer fruits.



ULTRA

DELUXE

VERSATILE PERFORMANCE

A comprehensive range of chef's knives, peelers, cleavers, graters, and kitchen tools, perfect for both aspiring and seasoned chefs. Crafted from high-quality steel with precision Conical grinding, these tools meet all culinary needs while ensuring sharpness, durability, and effortless handling. Whether slicing delicate vegetables or tough meats, these knives consistently deliver superior results.



UTILITY KNIVES

25206*

285 mm / 11 1/4"	164 mm / 6 1/2"
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60 Pcs.
08.86 Kgs.
0.0349 cbm

Colours: ☐ ☒

25208*

326 mm / 12 3/4"	205 mm / 8"
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60 Pcs.
09.60 Kgs.
0.0233 cbm

Colours: ☐ ☒

Common Usage for Utility Knives

Slicing, Dicing, Chopping & Cutting medium sized fruits & vegetables.

CHEF KNIVES

25108*

330 mm / 13"	202 mm / 8"
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60 Pcs.
11.88 Kgs.
0.0558 cbm

Colours: ☐ ☒

25110*

371 mm / 14 1/2"	243 mm / 9 1/2"
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60 Pcs.
14.54 Kgs.
0.0654 cbm

Colours: ☐ ☒

Common Usage for Chef Knives

Most versatile knife for Chopping, Slicing, Dicing & Mincing.

DELUXE



* To be launched soon

CHEF KNIVES

1156.1

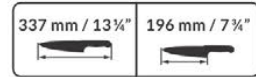


Blister Card
30 Pcs.
6.48 Kgs.
0.0273 cbm

Colours:



1177.1



Blister Card
30 Pcs.
7.94 Kgs.
0.0303 cbm

Colours:



1192.1



Blister Card
30 Pcs.
8.93 Kgs.
0.0320 cbm

Colours:



Common Usage for Chef Knives

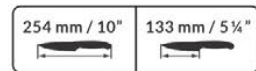
Most versatile knife for Chopping, Slicing, Dicing & Mincing.

CARVING KNIVES

1149.1

Features : The hard & narrow blade facilitates cutting of variety of foods.

Usage : Ideal for varied tasks like Mincing, Slicing & Chopping.



Blister Card
72 Pcs.
08.81 Kgs.
0.0194 cbm

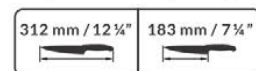
Colours:



1172.1

Features : Long thin sharp edge blade. Conically ground full length & crosswise blade to glide through.

Usage : Perfect for precise, thin slicing of Meat, Poultry & Fish.



Blister Card
30 Pcs.
04.68 Kgs.
0.0233 cbm

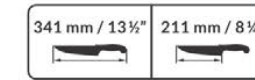
Colours:



DELUXE

BUTCHER KNIVES

25308*



Blister Card
60 Pcs.
12.52 Kgs.
0.0601 cbm

Colours:



25310*



Blister Card
60 Pcs.
14.80 Kgs.
0.0749 cbm

Colours:



Common Usage for Butcher Knives

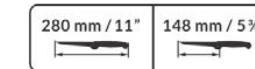
Ideal for Trimming & Portioning of meat from large to small pieces.

BONING KNIFE

BN-1158.1

Features : Narrow & curved edge allows for smooth clean cut close to the bone.

Usage : Ideal for removing Meat from bones, Fish filleting, Chopping, Dicing, Slicing for vegetables, fruits & meat.



Blister Card
30 Pcs.
03.62 Kgs.
0.0184 cbm

Colours:



CLEAVER

CL-1167.1

Features : High cutting power. Laser tested cutting edge angle.

Usage : Cutting through thin bones and sinew.



Clamshell
20 Pcs.
10.02 Kgs.
0.0367 cbm

Colours:



SHAPING / CARVING KNIFE SET

CS-401

Features : High precision tools to carve fruits & vegetables into unique shape. Razor sharp blades made from high quality stainless steel. The ergonomically designed handle adds comfort & firm grip to every application.

Usage : Perfect for Carving art of fruits & vegetables.

1119.1

160 mm / 6 1/4"	54 mm / 2"
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1121.1

166 mm / 6 1/2"	60 mm / 2 1/4"
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1122.1

167 mm / 6 1/2"	61 mm / 2 1/2"
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1123.1

168 mm / 6 1/2"	62 mm / 2 1/2"
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48 Packs
05.94 Kgs.
0.0233 cbm

Colours : ■ ■ ■



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

IF KITCHEN IS A CANVAS, THEN CARVING KNIVES ARE THE BRUSHES!

If cooking is an art, then a carving knife is the most important tool to this art form. The curved blade of the carving knife is useful in creating intricate work like carving or fluting fruits and vegetables. For people, who feel food is all about presentation, the carving knife is a must have tool to bring this art of life!



FROM SIMPLE SLICING TO INTRICATE CUTS

Kohe Paring knives are designed to peel, cut in hard to reach places or to carry out precision works. These knives are ideal for detailed and controlled cutting. Its ergonomically designed handle provides a sure grip and easy handling. It is useful for intricate works like fluting, précising, carving and peeling.



PARING KNIVES

1120.1 CURVED

Features : Curved / Bird's Beak blade for peeling any round fruits & vegetables.

Usage : Useful for intricate work like Fluting, Precising, Carving and Peeling.

161 mm / 6 1/4"	52 mm / 2"	Blister Card	120 Pcs. 05.02 Kgs. 0.0249 cbm
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Colours :

1127.1 CURVED

Features : Curved / Bird's Beak blade for peeling any round fruits & vegetables.

Usage : Useful for intricate work like Fluting, Precising, Carving and Peeling.

175 mm / 7"	67 mm / 2 3/4"	Blister Card	120 Pcs. 05.06 Kgs. 0.0249 cbm
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Colours :

1131.1

Features : Ideal for detailed & controlled cutting.

Usage : For precision task like Peeling, Trimming & Slicing small fruits & vegetables.

186 mm / 7 1/4"	79 mm / 3"	Blister Card	120 Pcs. 05.32 Kgs. 0.0249 cbm
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Colours :

1231.2 SERRATED

Features : Ideal for detailed & controlled cutting.

Usage : Cleanly cuts through delicate fruits & vegetables in a controlled way.

186 mm / 7 1/4"	79 mm / 3"	Blister Card	120 Pcs. 05.32 Kgs. 0.0249 cbm
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Colours :



1238.3 C1

*Available in Blister Combo set (with knife 1238.3 & peeler 1202.2)

Available colours



GIVE YOUR KITCHEN THE EDGE.

No kitchen is complete without the Kohe Utility knives. Designed and created for everyday chopping, slicing & peeling. Made from high grade stainless steel, this utility knife has been created to last long, long time.



UTILITY KNIVES

DELUXE

1138.1

Features : Pointed tip & sharp blade helps piercing & cutting the food with ease.

Usage : Precision tasks like Peeling, Trimming and Slicing fruits and vegetables.

211 mm / 8 1/4"	97 mm / 4"	Blister Card	120 Pcs. 06.37 Kgs. 0.0330 cbm
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Colours:



1148.1

Features : Pointed tip & sharp blade helps piercing & cutting the food with ease.

Usage : Chopping, Slicing, Dicing & Mincing of small fruits & vegetables.

230 mm / 9"	121 mm / 4 3/4"	Blister Card	120 Pcs. 07.65 Kgs. 0.0385 cbm
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Colours:



1157.1

Features : Ergonomically designed to excel for everyday tasks.

Usage : For Chopping, Slicing, Dicing & Mincing of small fruits & vegetables.

269 mm / 10 1/2"	144 mm / 5 3/4"	Blister Card	60 Pcs. 06.01 Kgs. 0.0328 cbm
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Colours:



SAW OF THE KITCHEN!

Kohe Serrated Knives, with their scalloped, tooth like edge, are ideal for cutting through foods with a hard exterior and softer interior, such as a loaf of crusty bread, tomatoes etc. The principle behind a serrated knives is similar to that of a saw. The teeth of the blade catch and then rip as the knife smoothly slides through the food.



UTILITY SERRATED KNIVES

1140.2 SERRATED

Features : Tiny serration on blade prevents skin from tearing.
Usage : Cut cleanly through delicate fruits.

212 mm / 8 1/4"	102 mm / 4"	Blister Card	120 Pcs. 05.82 Kgs. 0.0330 cbm
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Colours :



1141.3 WIDE SERRATED

Features : Cutting the fruits / vegetables which have many layers within.
Usage : Small Slicing jobs such as bagels / sandwich, layered fruits and vegetables.

219 mm / 8 1/2"	104 mm / 4"	Blister Card	120 Pcs. 06.57 Kgs. 0.0330 cbm
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Colours :



1238.3 WIDE SERRATED

Features : Pointed tip & sharp blade helps piercing & cutting the food with ease.
Usage : Precision tasks like Peeling, Trimming and Slicing of Bagels, layered fruits and vegetables.

211 mm / 8 1/4"	97 mm / 4"	Blister Card	120 Pcs. 06.37 Kgs. 0.0330 cbm
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Colours :



1238.3 C1
*Available in Blister Combo set
(with knife 1231.2 & peeler 1202.2)
Available colours

TOMATO KNIFE

1241.2 SERRATED

Features : Curved pointed tip for picking up slices of food. Tiny serration on blade prevents skin from tearing.
Usage : Ideal for citrus fruits & slices tomatoes neatly.

213 mm / 8 1/2"	105 mm / 4"	Blister Card	120 Pcs. 06.56 Kgs. 0.0344 cbm
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Colours :





COMFORTABLE TO HOLD, A JOY TO USE!

The Bread Knife is durable enough to withstand everyday use on the toughest breads, making slicing harder loaves a breeze.

The long blade allows you to position your hand off the board while the blade reaches whatever you're cutting with ease. It makes the knife, a perfect tool for sawing through all sorts of breads.

The Palette Knife is perfect for baking and cooking as it is made with flexible blade. It is ideal for spreading icing, jam and other fillings.




BAKERY KNIVES

DELUXE

BK-1182.3 BREAD KNIFE WIDE SERRATED

Features : Long & serrated blade for easy penetration.
Usage : Cutting soft & hard bread without loaf mashing.


344 mm / 13 1/2"	211 mm / 8 3/4"		30 Pcs. 04.84 Kgs. 0.0210 cbm
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Colours : ☐ ☒



BK-1102.3 BREAD KNIFE WIDE SERRATED

Features : Long & serrated blade for easy penetration.
Usage : Cutting soft & hard bread without loaf mashing.


433 mm / 17"	300 mm / 11 3/4"		30 Pcs. 06.38 Kgs. 0.0340 cbm
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Colours : ☐ ☒



BK-1180 PALETTE KNIFE

Features : Works like a turner to flip over bread & pastries.
Usage : Perfect for spreading and icing.

331 mm / 13"	203 mm / 8"		30 Pcs. 04.22 Kgs. 0.0229 cbm
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Colours : ☐ ☒





NO MATTER IF IT IS SOFT OR TOUGH SKIN, THESE PEELERS PEEL WITH EASE

The swivel blade peels off the skin of even the toughest of fruits and vegetables. It's stainless steel blade resists corrosion and provides long lasting safety and durability. Suitable for easy hanging, this peeler relies on your wrist strength and gives a smooth peeling experience like none before.



PEELERS

1102.1 P TYPE (SWIVEL BLADE)

Features : Glides through even the tough round fruits & vegetable's skin. Ultra sharp straight edge for firm peel.
Usage : Peeling any round fruits & vegetables like Apple, Potato, Beetroot & more.

178 mm / 7"

60 Pcs.
03.54 Kgs.
0.0271 cbm

Colours :



1202.2 P TYPE (SWIVEL BLADE) SERRATED

Features : Glides through even soft / tough round fruits & vegetable's skin. Ultra sharp serrated edge helps to peel skin of waxy & slippery fruits & vegetables.
Usage : Peeling any round fruits & vegetables like Kiwi, Tomato, Peaches & more.

178 mm / 7"

60 Pcs.
03.57 Kgs.
0.0271 cbm

Colours :



1103.1 Y TYPE (SWIVEL BLADE)

Features : Glides through even the tough fruits & vegetable's skin. Ultra sharp straight edge for firm peel.
Usage : Peeling along the length of any fruits & vegetables like Carrot, Radish & Ridge Gourd.

146 mm / 5 7/8"

60 Pcs.
04.04 Kgs.
0.0377 cbm

Colours :



1203.2 Y TYPE (SWIVEL BLADE) SERRATED

Features : Glides through even soft / tough fruits & vegetable's skin. Ultra sharp serrated edge helps to peel skin of waxy & slippery fruits & vegetables.
Usage : Peeling along the length of any fruits & vegetables like Cucumber, Papaya & more.

146 mm / 5 7/8"

60 Pcs.
04.04 Kgs.
0.0377 cbm

Colours :



DELUXE

PIZZA CUTTERS

DELUXE

PC-1125.1

Features : Thumb & finger guard protects hand from the blade.
Usage : Cutting pizza, sandwiches and flat bread.



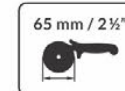
96 Pcs.
11.36 Kgs.
0.0540 cbm

Colours :   



PC-1225.1

Features : Nylon blade for more durability.
Safe for children. Suitable for use on non-stick surfaces.
Usage : Cutting pizza, sandwiches and flat bread.



96 Pcs.
10.58 Kgs.
0.0540 cbm

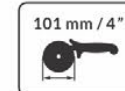
Colours :   



NYLON BLADE

PC-1104.1

Features : Burrless edge for precise & smooth cutting.
Thumb & finger guard protects hand from the blade.
Usage : Cutting pizza, sandwiches and pastries.



30 Pcs.
06.56 Kgs.
0.0364 cbm

Colours :   



CUTS IN A SPLIT OF A SECOND

You have never cut up a pizza this easily! The Pizza Cutter slices through with ease without pushing toppings off so that you can get perfect slices of pizza in just a few cuts.



COMPLIMENTS GRATING & SLICING NEEDS FOR A VARIETY OF FOODS

Kohe Graters & Slicers are must have Companions in your Kitchen that aid in the preparation of a variety of foods. These have plastic blade cap for safe storage, anti-skid rubber feet to prevent slipping during usage and curve body to minimise fatigue during work.

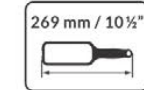


GRATERS

GR-11C COARSE EDGE

Features : Curve body shape minimizes fatigue during work. Easy to use & clean. Plastic blade cap for safe storage. Anti-skid rubber feet to prevent slipping during usage.

Usage : Grate vegetables & fruits like carrots, beetroot, radish, cucumber & more.



48 Pcs.
06.64 Kgs.
0.0307 cbm

Colours: ■ ■ ■

GR-21C FINE EDGE

Features : Curve body shape minimizes fatigue during work. Easy to use & clean. Plastic blade cap for safe storage. Anti-skid rubber feet to prevent slipping during usage.

Usage : Grate cheese, chocolate, lemon zest, ginger, garlic with ease.



48 Pcs.
06.64 Kgs.
0.0307 cbm

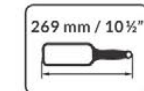
Colours: ■ ■ ■

SLICER

GR-31C

Features : Curve body shape minimizes fatigue during work. Easy to use & clean. Plastic blade cap for safe storage. Anti-skid rubber feet to prevent slipping during usage.

Usage : Slices through fruits & vegetables effortlessly.



48 Pcs.
06.64 Kgs.
0.0307 cbm

Colours: ■ ■ ■

DELUXE



With Cap



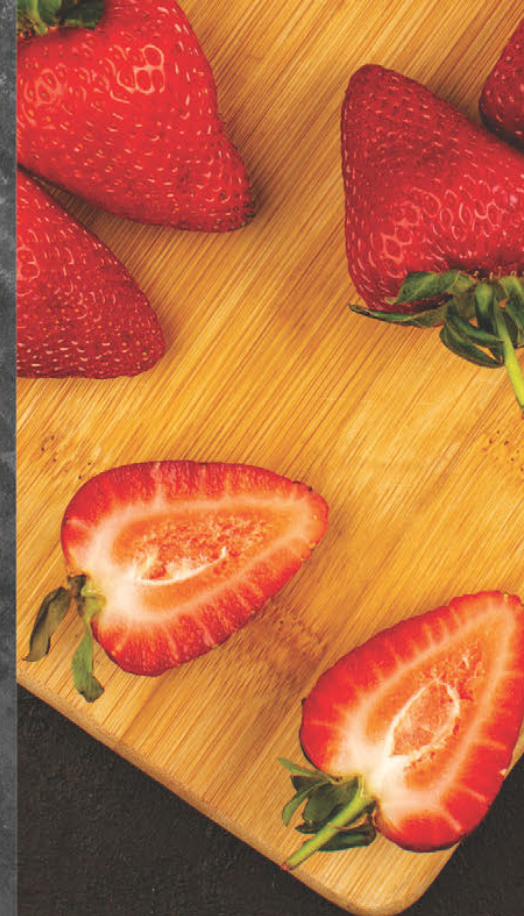
With Cap



With Cap

KITCHEN SCISSORS (MULTI-PURPOSE)

DELUXE

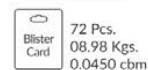


DELUXE

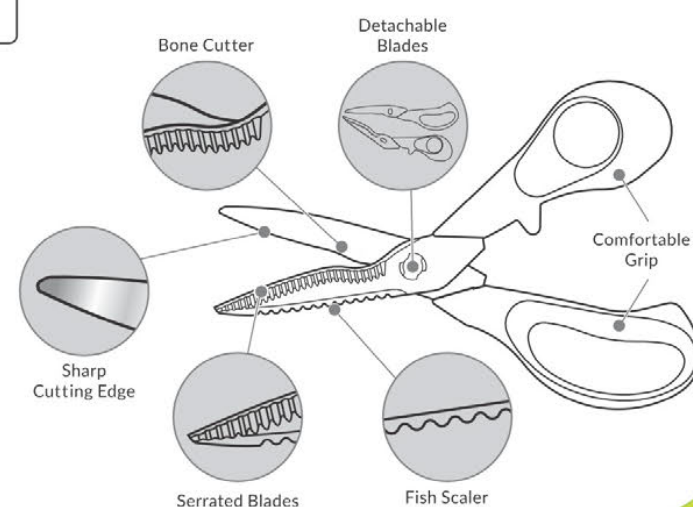
KS-6174

Features : Ideal for Multi-Purpose cutting tasks. Serrated blades avoids slippage. Fish scaler perfect for removing scales. Profiled blade, ideal for cutting bones & stems. Ergonomic handle for better movement & control. Detachable blades, easy to clean. High quality stainless steel blades.

Usage : Milk Pouches, Sachets, Spring Onions, Leafy Vegetables, Tetra Pack, Poultry, Fish scaling etc.



Colours : ■



5 IN 1
MULTI-PURPOSE
Kitchen Scissors



KP-301.1

Features : Handy 3 in 1 tool ideal for outdoor use. Includes blade cap for safety. Provision for easy hanging.

Usage : Cutting, Peeling & Bottle opening.



Colours : ■ ■



3 in 1



ORGANISE KNIVES SAFELY AND SECURELY

It is always a task to store kitchen essentials like knives & peelers while ensuring easy access as well as safe protection to their blades. Well! we understand that need and thus we offer Kohe Knife Block as it comes with vertical slots which help put less wear on the blades and are angled with a wider opening for easier handling and convenient access.



KNIFE BLOCK

DELUXE



8 pcs.
KNIFE
BLOCK

Included Knives / Peelers / Scissors :

- Paring Knife (Curved) 1120.1 - 1 Number
- Paring Knife (Serrated) 1231.2 - 1 Number
- Utility Knife 1138.1 - 1 Number
- Utility Knife (Wide Serrated) 1141.3 - 1 Number
- Utility Knife 1157.1 - 1 Number
- Straight Peeler 1101.1 - 1 Number
- P Type Peeler (Serrated) 1202.2 - 1 Number
- Kitchen Scissors (Multi-Purpose) KS-6174 - 1 Number

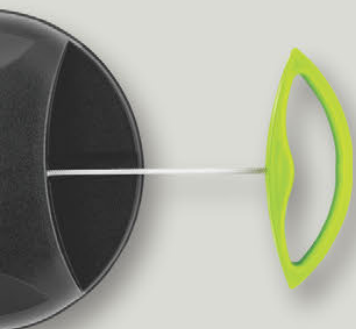
Colours :

Box
12 Pcs.
13.06 Kgs.
0.0970 cbm



Precision Cutting Made Easy!

Introducing Kohe Manual Choppers – your ultimate kitchen companion for fast, safe, and precise food preparation. Whether it's fruits, vegetables, or herbs, our chopper delivers consistent cuts in seconds, saving you time and effort. Kohe Manual Choppers combine speed, convenience, and style. The perfect tool for hassle-free meal prep, it handles all your chopping needs with ease.



Broad Handle design for a Sturdy Ergonomic Grip

Top & bottom Sweeper arms keeps food from sticking



Modern & Sleek design



MANUAL CHOPPERS

DELUXE

CR-400

400 ml

2 ULTRA SHARP BLADES

Box 36 Pcs.
10.00 Kgs.
0.0619 cbm



ANTI-SKID BASE

CR-900

900 ml

5 ULTRA SHARP BLADES

Box 24 Pcs.
9.84 Kgs.
0.0709 cbm



CR-600

600 ml

3 ULTRA SHARP BLADES

Box 36 Pcs.
12.47 Kgs.
0.0835 cbm



ANTI-SKID BASE

Usage : Most suitable for chopping Onions, Garlic, Vegetables, Fruits & Nuts etc.

Colour : ■■■

Coarse



Medium



Paste



SPARK IT RIGHT WITH KOHE!

Effortlessly light up your stoves with Kohe Gas Lighters. Durable, ergonomic, and reliable, it's the perfect tool for a safe and efficient cooking experience. Crafted for convenience and durability, it ensures effortless ignition, making it an essential tool for every modern kitchen.



GAS LIGHTERS

DELUXE

LR-61

200 Pcs.
21.66 Kgs.
0.0913 cbm

Colours:



LR-62R

200 Pcs.
23.35 Kgs.
0.1061 cbm

Colours:



High Quality
Stainless Steel



EXTENDED LENGTH FOR ENHANCED REACH

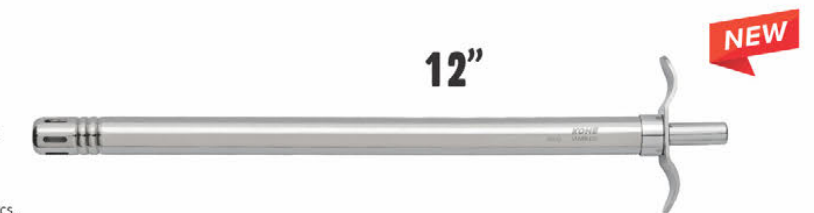
LR-91

96 Pcs.
11.58 Kgs.
0.0434 cbm



LR-121

96 Pcs.
13.46 Kgs.
0.0548 cbm



LR-181

96 Pcs.
17.25 Kgs.
0.0776 cbm

Colours:



PRECISION PERFECTED

Designed for home chefs, this collection offers knives tailored for light-duty tasks. With sharp, thin edges for smooth cuts and a lightweight design that offers comfort for extended use. Whether creating fine garnishes or slicing soft produce, this collection delivers precision, comfort, and versatility for perfect results every time.



PARING KNIFE

4126.1 CURVED

Features : Curved blade with compact size increase the balance during working.

Usage : Small & handy suitable for Peeling, Cutting, Trimming & Carving.

174 mm / 6 3/4"	67 mm / 2 3/4"	Blister Card	144 Pcs. 06.74 Kgs. 0.0362 cbm
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Colours :



VEGETABLE KNIFE

4130.1

Features : Pointed tip & compact sharp blade for greater comfort & effectiveness.

Usage : Compact blade ideal for Peeling fruits & vegetables. Perfect for small intricate work.

185 mm / 7 1/2"	77 mm / 3"	Blister Card	144 Pcs. 07.03 Kgs. 0.0362 cbm
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Colours :



UTILITY KNIFE

4144.1

Features : Ergonomically designed to excel in everyday tasks.

Usage : Perfect for Slicing, Trimming & Cutting task at kitchens.

218 mm / 8 1/2"	111 mm / 4 1/2"	Blister Card	144 Pcs. 07.72 Kgs. 0.0438 cbm
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Colours :



4251.1

Features : Narrow blade for clean & deep cuts.

Usage : Chopping, Slicing, Dicing & Mincing of small fruits & vegetables.

260 mm / 10 1/4"	128 mm / 5"	Blister Card	96 Pcs. 09.67 Kgs. 0.0497 cbm
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Colours :



TOMATO KNIFE

4148.2 SERRATED

Features : Serrated edge allows to penetrate with minimum force.

Usage : Perfect for thin slices of juicy / pulpy fruits & vegetables.

230 mm / 9"	123 mm / 4 3/4"	Blister Card	144 Pcs. 07.72 Kgs. 0.0438 cbm
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Colours :



SANTOKU KNIFE


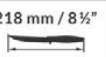
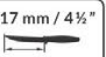
4150.1
Features : Unique shape & sharp blade cuts effortlessly through all food.
Usage : Ideal for Slicing, Dicing & Mincing.

260 mm / 10 ¼"	127 mm / 5"		48 Pcs. 05.76 Kgs. 0.0250 cbm
			

Colours :   

STEAK KNIFE

4244.3 WIDE SERRATED
Features : Sharp & wide serrated blade allows to cut without tearing the fibers.
Usage : Cutting & Slicing of steaks, poultry, chops & vegetables with ease.

218 mm / 8 ½"	117 mm / 4 ½"		144 Pcs. 07.72 Kgs. 0.0438 cbm
			

Colours :   

BONING KNIFE



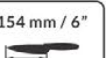
BN-4151.1
Features : Narrow blade for clean & deep cuts.
Usage : Ideal for removing bones of poultry, meat & fish without any wastage.

260 mm / 10 ¼"	128 mm / 5"		96 Pcs. 09.67 Kgs. 0.0497 cbm
			

Colours :   


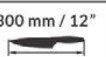

CHEF KNIVES

4160.1
Features : Ergonomically designed lightweight, allows to cut faster.
Usage : Perfect for Chopping, Dicing, Slicing & Mincing of vegetables.

274 mm / 10 ¾"	154 mm / 6"		60 Pcs. 07.74 Kgs. 0.0316 cbm
			

Colours :   

4166.1
Features : Ergonomically designed lightweight, allows to cut faster.
Usage : Perfect for Chopping, Dicing, Slicing & Mincing of vegetables.

300 mm / 12"	167 mm / 6 ½"		48 Pcs. 06.78 Kgs. 0.0318 cbm
			

Colours :   

4180.1
Features : Ergonomically designed lightweight, allows to cut faster.
Usage : Perfect for Chopping, Dicing, Slicing & Mincing of vegetables.

324 mm / 12 ¾"	203 mm / 8"		60 Pcs. 09.54 Kgs. 0.0408 cbm
			

Colours :   



PRIME

CARVING FORK

CF-4154
Features : Sharp prongs for easy piercing.
Usage : Makes it easy to hold roast meat steady while Carving or Slicing.

266 mm / 10 ½"	137 mm / 5 ½"		24 Sets 05.52 Kgs. 0.0180 cbm
			

Colours :   





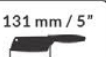
PRIME



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

CLEAVER

CL-4152.1
Features : Curved cutting edge for less fatigue during long use.
Usage : Daily kitchen tasks like Chopping, Slicing, Dicing & Mincing. Ideal for cutting through Meat.




263 mm / 10 ¼"	131 mm / 5"		36 Pcs. 07.00 Kgs. 0.0251 cbm
			

Colours :   



ASIAN CLEAVER

CL-4164.1
Features : Lightweight for easy manoeuvring. Rectangular shaped blade helps to carry prepared ingredients to the work place.
Usage : Sharp thin blade perfect for Slicing, Mincing, Dicing, Juliennes, Chopping & Smashing vegetables & deboned meat.

294 mm / 11 ½"	170 mm / 6 ¾"		36 Pcs. 08.48 Kgs. 0.0404 cbm
			

Colours :   



SANTOKU KNIVES

41106

265 mm / 10 1/2"	144 mm / 5 3/4"
------------------	-----------------

 240 Pcs. 21.72 Kgs. 0.0775 cbm	 240 Pcs. 22.60 Kgs. 0.0411 cbm
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Colours : 

41107

282 mm / 11"	161 mm / 6 1/4"
--------------	-----------------

 240 Pcs. 23.44 Kgs. 0.0802 cbm	 240 Pcs. 24.01 Kgs. 0.0444 cbm
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Colours : 

41108

309 mm / 12 1/4"	189 mm / 7 1/2"
------------------	-----------------

 240 Pcs. 25.60 Kgs. 0.0862 cbm	 240 Pcs. 26.08 Kgs. 0.0515 cbm
--	--

Colours : 

41109

345 mm / 13 1/2"	224 mm / 8 3/4"
------------------	-----------------

 240 Pcs. 28.20 Kgs. 0.0930 cbm	 240 Pcs. 28.77 Kgs. 0.0546 cbm
--	--

Colours : 

Common Usage for Santoku Knives
Ideal for Slicing, Dicing & Mincing.

PRIME

NEW



NEW



NEW



NEW



SMOOTH & EFFORTLESS SLICING

The Cheese Knife is smartly designed with holes in blades to prevent soft cheese from sticking. It is perfectly serrated for smooth and easy slicing with comfort of lifting slices of cheese with forked tip. The Bread Knife has long and serrated blade for cutting bread without tearing & slicing thick loaves effortlessly.



CHEESE KNIFE

CK-4153.2 SERRATED

Features : Forked tip used for lifting slices of cheese.
Usage : Smooth and easy Slicing of cheese. Holes in the blade prevent the soft cheese from sticking.

265 mm / 10 1/2"	133 mm / 5 1/4"	Blister Card	72 Pcs. 07.40 Kgs. 0.0396 cbm

Colours :   



BREAD KNIFE

BK-4162.3 WIDE SERRATED

Features : Long & serrated blade for easy penetration.
Usage : Perfectly serrated blade for cutting bread without Tearing & Slicing thick loaves effortlessly.

291 mm / 11 1/2"	159 mm / 6 1/4"	Blister Card	48 Pcs. 05.48 Kgs. 0.0243 cbm

Colours :   



PRIME

STANDARD



EVERYDAY ESSENTIALS

"This range provides essential kitchen tools designed for everyday convenience and practicality. Perfect for beginners, casual cooks, or anyone seeking quality basics, this versatile collection is a must-have for any kitchen, offering durable, easy-to-use solutions that simplify your daily tasks."



STANDARD KNIVES

1135.1
Features : Standard straight edge blade.
Usage : Ideal for Cutting & Peeling applications in homes.



Colours :
Packaging : Blister - 10 Pcs. | 480 Pcs. | 14.17 Kgs. | 0.0614 cbm

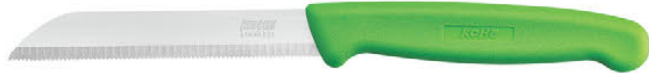


Standard Knife 1135.1 - 10 Numbers

1235.2 SERRATED
Features : Serrated edge for easy penetration avoids tearing of skin.
Usage : Ideal for Cutting & Peeling applications in homes.



Colours :
Packaging : Blister - 10 Pcs. | 480 Pcs. | 14.17 Kgs. | 0.0614 cbm



Standard Knife serrated
1235.2 - 10 Numbers

FRUIT KNIVES

1128.1
Features : Compact straight edge blade.
Usage : Perfect for controlled Cutting & Peeling.



Colours :
Packaging : Combo - 1128.1 C1 - 5 Sets | 240 Sets | 14.10 Kgs. | 0.0691 cbm



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

1228.2 SERRATED
Features : Serrated edge for easy penetration.
Usage : Perfect for easy penetration with controlled Cutting & Peeling.



Colours :
Packaging : Combo - 1228.2 C1 - 5 Sets | 240 Sets | 14.10 Kgs. | 0.0691 cbm



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

STANDARD

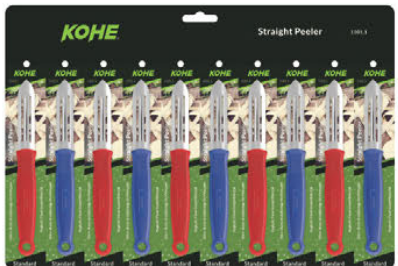


PEELERS

1101.1 STRAIGHT (FIXED BLADE)
Features : Glides through even the tough fruits & vegetable's skin. Ultra sharp straight edge for firm peel.
Usage : Peeling tough fruits & vegetables like Carrot, Radish, Ridge Gourd & more.



Colours :
Packaging : Blister - 10 Pcs. | 480 Pcs. | 12.61 Kgs. | 0.0628 cbm



Straight Peeler 1101.1 - 10 Numbers

1201.2 STRAIGHT (FIXED BLADE) SERRATED
Features : Glides through even soft / tough fruits & vegetable's skin. Ultra sharp serrated edge helps to peel skin of waxy & slippery fruits & vegetables.
Usage : Peeling soft / tough fruits & vegetables like Cucumber, Bottle Gourd & more.



Colours :
Packaging : Blister - 10 Pcs. | 480 Pcs. | 12.61 Kgs. | 0.0628 cbm



Straight Peeler serrated 1201.2 - 10 Numbers

AVAILABLE JAR / BLISTER COMBO PACKS



1135.1/E available in Jar pack
21 Pcs. | 420 Pcs. |
11.26 Kgs. | 0.0466 cbm
Attractive colours
Orange, Green, Pink, Blue



1235.2/E available in Jar pack
21 Pcs. | 420 Pcs. |
11.27 Kgs. | 0.0466 cbm
Attractive colours
Orange, Green, Pink, Blue



1101.1/E available in Jar pack
21 Pcs. | 420 Pcs. |
10.18 Kgs. | 0.0348 cbm
Attractive colours
Orange, Green, Pink, Blue



1201.2/E available in Jar pack
21 Pcs. | 420 Pcs. |
10.11 Kgs. | 0.0348 cbm
Attractive colours
Orange, Green, Pink, Blue



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 1238.3 - 1 Number
2. Paring Knife 1231.2 - 1 Number
3. P Type Peeler (Serrated) 1202.2 - 1 Number

APPLICATIONS

Standard Knives


1135.1 (188 mm / 7½")
Straight edge - For cutting & peeling


1235.2 (188 mm / 7½")
Serrated edge - For easy penetration while peeling & cutting

Fruit Knives # (Available in combo set only)


1128.1 (170 mm / 6¾")
Straight edge - Perfect for controlled cutting & peeling


1228.2 (170 mm / 6¾")
Serrated edge - Perfect for easy penetration with controlled cutting & peeling

Shaping / Carving Knife Set (Set of 4)


1119.1 (160 mm / 6¼")
Perfect for carving art of fruits & vegetables


1121.1 (166 mm / 6½")


1122.1 (167 mm / 6½")


1123.1 (168 mm / 6½")

Paring Knives


1120.1 (161 mm / 6¼")
Straight edge Curved - For precision carving work & peeling round fruits & vegetables


1127.1 (175 mm / 7")


1131.1 (186 mm / 7¼")
Straight edge - For trimming & slicing small fruits & vegetables


1231.2 (186 mm / 7¼")
Serrated edge - Cleanly cuts through delicate fruits & vegetables in a controlled way

Utility Knives


4126.1 (174 mm / 6¾")
Curved - Small & handy suitable for peeling, cutting, trimming & carving


25206** (285 mm / 11¼")
Slicing, dicing, chopping & cutting medium sized fruits & vegetables.


25208** (326 mm / 12¾")


1148.1 (230 mm / 9")
For chopping, slicing, dicing & mincing of small fruits & vegetables


1157.1 (269 mm / 10½")
For chopping, slicing, dicing & mincing of small fruits & vegetables


1138.1 (211 mm / 8¼")
For precision task like trimming, peeling & slicing


4144.1 (218 mm / 8½")
Perfect for slicing, trimming & cutting task at kitchen


4251.1 (260 mm / 10¼")
Chopping, Slicing, Dicing & Mincing of small fruits & vegetables

Utility Serrated Knives


1140.2 (212 mm / 8¼")
Serrated - For delicate fruits


1141.3 (219 mm / 8½")
Wide Serrated - For small slicing jobs, sandwich & layered fruits

*(Available in combo set also)


1238.3 (211 mm / 8¼")
Wide Serrated - Precision task like peeling, trimming and slicing of Bagels, layered fruits and vegetables

#1128.1 C1 contains
• Fruit Knife 1128.1
• Straight Peeler 1101.1

#1228.2 C1 contains
• Fruit Knife Serrated 1228.2
• Straight Peeler Serrated 1201.2

*Combo Set contains
• Paring Knife 1231.2
• Utility Knife 1238.3
• P Type Peeler 1202.2

**To be launched soon

APPLICATIONS

Tomato Knives



1241.2 (213 mm / 8½")
Serrated - Ideal for citrus fruits & slices tomatoes neatly



4148.2 (230 mm / 9")
Serrated - Perfect for thin slices of juicy / pulpy fruits & vegetables

Carving Knives



1149.1 (254 mm / 10")
Ideal for varied tasks like mincing, slicing & chopping



1172.1 (312 mm / 12¼")
Perfect for thin slicing of meat, poultry & fish

Boning Knives



BN-1158.1 (280 mm / 11")
Ideal for removing meat from bones, fish filleting, chopping, dicing, slicing for vegetables, fruits & meat



BN-4151.1 (260 mm / 10½")
Ideal for removing bones of poultry, meat & fish without any wastage

Chef Knives



21106* (288 mm / 11¼")
Perfect for chopping, dicing, slicing & mincing



21108* (338 mm / 13¼")
Perfect for chopping, dicing, slicing & mincing



21110* (377 mm / 14¾")
Perfect for chopping, dicing, slicing & mincing



21206 (277 mm / 11")
Ideal for dicing, slicing, chopping of meat & vegetables also used for deboning & disjuncting of meat



21208 (329 mm / 13")
Ideal for dicing, slicing, chopping of meat & vegetables also used for deboning & disjuncting of meat



21210 (387 mm / 15¼")
Ideal for dicing, slicing, chopping of meat & vegetables also used for deboning & disjuncting of meat



25108* (330 mm / 13")
Perfect for chopping, dicing, slicing & mincing



25110* (371 mm / 14½")



1156.1 (288 mm / 11¼")
Perfect for chopping, dicing, slicing & mincing of vegetables



1177.1 (337 mm / 13¼")
Perfect for chopping, dicing, slicing & mincing of vegetables



1192.1 (376 mm / 14¾")
Perfect for chopping, dicing, slicing & mincing of vegetables



4160.1 (274 mm / 10¾")
Perfect for chopping, dicing, slicing & mincing of vegetables



4166.1 (300 mm / 12")
Perfect for chopping, dicing, slicing & mincing of vegetables



4180.1 (324 mm / 12¾")
Perfect for chopping, dicing, slicing & mincing of vegetables

Carving Fork

(Available with 4166.1 only)



CF-4154 (266 mm / 10½")
Makes it easy to hold roast meat steady while carving or slicing

Butcher Knives



21308* (334 mm / 13 ¼")
Ideal for trimming & portioning of meat from large to small pieces



21310* (387 mm / 15¼")



25308* (341 mm / 13½")
Ideal for trimming & portioning of meat from large to small pieces

Steak Knife



25310* (392 mm / 15½")
Ideal for trimming & portioning of meat from large to small pieces



4244.3 (218 mm / 8½")
Wide Serrated - Cutting & slicing of steaks, poultry, chops & vegetables with ease

Cleaver



CL-1167.1 (318 mm / 12½")
Cutting through thin bones & sinew



CL-4152.1 (263 mm / 10¾")
Daily kitchen tasks like chopping, slicing, dicing & mincing

Asian Cleaver



CL-4164.1 (294 mm / 11½")
Sharp thin blade perfect for slicing, mincing, dicing, juliennes, chopping & smashing vegetables & deboned meat

Bread Knives



BK-1182.3 (344 mm / 13½")
Wide Serrated - Cutting soft & hard bread without loaf mashing



BK-1102.3 (433 mm / 17")
Wide Serrated - Cutting soft & hard bread without loaf mashing



BK-4162.3 (291 mm / 11½")
Wide Serrated - Perfectly serrated blade for cutting bread without tearing & slicing thick loaves effortlessly

Palette Knife



BK-1180 (331 mm / 13")
Perfect for spreading & icing

Cheese Knife



CK-4153.2 (265 mm / 10½")
Smooth and easy slicing of cheese

Santoku Knife



4150.1 (260 mm / 10¾")
Ideal for slicing, dicing & mincing

Vegetable Knife



4130.1 (185 mm / 7¼")
Compact blade ideal for peeling fruits & vegetables

Santoku Knives



41106 (265 mm / 10½")
Ideal for slicing, dicing & mincing



41107 (282 mm / 11")



41108 (309 mm / 12¼")



41109 (345 mm / 13½")

Pizza Cutters



PC-1125.1 (65 mm / 2½")
Cutting pizza, sandwiches and flat bread



PC-1225.1 (65 mm / 2½")
Cutting pizza, sandwiches and flat bread



PC-1104.1 (101 mm / 4")
Cutting pizza, sandwiches and pastries

Knife cum Peeler



KP-301.1 (176 mm / 7")
Cutting, peeling & bottle opening

Kitchen Scissors

MULTI - PURPOSE



KS-6174 (189 mm / 7½")
For milk pouches, sachets, spring onions, leafy vegetables, tetra pack, poultry, fish scaling etc.

5 IN 1
MULTI-PURPOSE
Kitchen Scissors

APPLICATIONS

Graters



GR-11C (269 mm / 10½")
Coarse Edge - Grate vegetables & fruits like carrots, beetroot, radish, cucumber & more



GR-21C (269 mm / 10½")
Fine Edge - Grate cheese, chocolate, lemon zest, ginger, garlic with ease

Slicer



GR-31C (269 mm / 10½")
Slices through fruits & vegetables effortlessly

Straight Peelers (Fixed Blade)



1101.1 (165 mm / 6½")
Straight edge - Peeling tough fruits & vegetables



1201.2 (165 mm / 6½")
Serrated edge - Peeling soft / tough fruits & vegetables

P Type Peelers (Swivel Blade)



1102.1 (178 mm / 7")
Straight edge - Peeling any tough round fruits & vegetables



1202.2 (178 mm / 7")
Serrated edge - Peeling any soft / tough round fruits & vegetables

Y Type Peelers (Swivel Blade)



2103.1 (146 mm / 5¾")
Straight edge - Peeling along the length of any tough fruits & vegetables



1203.2 (146 mm / 5¾")
Serrated edge - Peeling along the length of any soft / tough fruits & vegetables



2103.1* Metal (126 mm / 5")
Straight edge - Peeling along the length of any fruits & vegetables



2203.2* Metal (126 mm / 5")
Serrated edge - Peeling along the length of any fruits & vegetables



2303.4* Metal (129 mm / 5")
Julienne edge - Ideal for slicing vegetables & fruits into long thin strips



2403.1* Metal (150 mm / 6")
Straight edge - Peeling along the length of any tough big fruits & vegetables



2503.2* Metal (150 mm / 6")
Serrated edge - Peeling along the length of any tough/soft big fruits & vegetables

Knife Block

8 pcs.
KNIFE
BLOCK



- # Included Knives / Peelers / Scissors :
- Paring Knife (Curved) 1120.1 - 1 Number
 - Paring Knife (Serrated) 1231.2 - 1 Number
 - Utility Knife 1138.1 - 1 Number
 - Utility Knife (Wide Serrated) 1141.3 - 1 Number
 - Utility Knife 1157.1 - 1 Number
 - Straight Peeler 1101.1 - 1 Number
 - P Type Peeler (Serrated) 1202.2 - 1 Number
 - Kitchen Scissors (Multi-Purpose) KS-6174 - 1 Number

Manual Choppers



CR-400 (400ml)
Most suitable for chopping Onions, Garlic, Vegetables, Fruits & Nuts etc.



CR-600 (600ml)



CR-900 (900ml)

Gas Lighters



LR-61 (6")
Ignites LPG & PNG, Water resistant & Bright spark



LR-62R (6")



LR-91 (9")



LR-121 (12")



LR-181 (18")