

KOHE
A cut above

Kohe



MUNIX
Smart. Sharp. Sure.

Munix



KGOC

Kangaro

kangaro
Stay sorted



Miles

MILES
a tool for every hand



e-catalogue



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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.

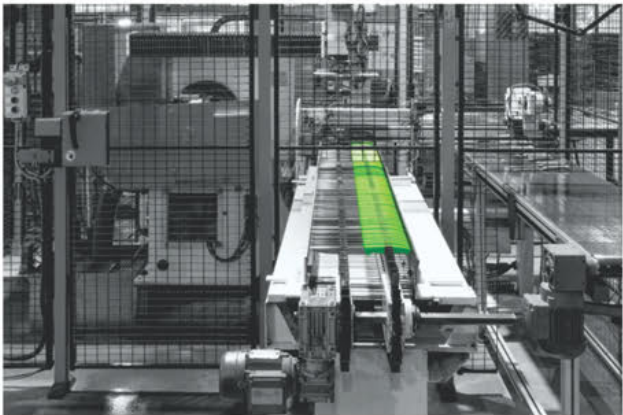
Our impact is not limited to what we produce — it extends into how we produce. With 7 state-of-the-art vertically integrated manufacturing units, a world-class R&D Centre, and a NABL-accredited laboratory, KGOC leads with technology, sustainability, and design innovation. Every product is a promise: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

GRATERS

Coarse edge | Fine edge
Range : Deluxe

PIZZA CUTTERS

Metal blade | Nylon Blade
Range : Deluxe

SLICER

Range : Deluxe

PEELERS

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

GAS LIGHTERS

Range : Deluxe

MANUAL CHOPPERS

Range : Deluxe

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 :





288 mm / 11 1/4"



163 mm / 6 1/2"



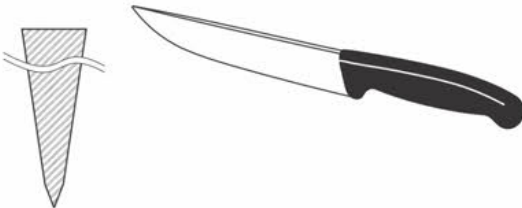
65 mm / 2 1/2"



Stainless Steel Blade



Conical ground blade :



Packaging :















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.

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 11 ¼"	163 mm 6 ½"	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 13 ¾"	213 mm 8 ½"	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 14 ¾"	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 8 ¼"	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 15 ¼"	258 mm 10 ¼"	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 13 ¼"	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 15 ¼"	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 11 ¼"	164 mm 6 ½"	30°	1.6 mm	1/6/10 08.86 Kgs. 0.0349 cbm	NA
 Utility Knife 25208 	326 mm 12 ¾"	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 14 ½"	243 mm 9 ½"	26°	1.8 mm	1/12/5 14.54 Kgs. 0.0676 cbm	NA
 Butcher Knife 25308 	341 mm 13 ½"	211 mm 8 ¼"	26°	1.8 mm	1/6/10 12.52 Kgs. 0.0553 cbm	NA
 Butcher Knife 25310 	392 mm 15 ½"	263 mm 10 ¼"	26°	2.0 mm	1/6/10 14.80 Kgs. 0.0691 cbm	NA
 Carving Knife 1149.1 	254 mm 10"	133 mm 5 ¼"	30°	2.0 mm	1/12/6 09.09 Kgs. 0.0389 cbm	NA
 Carving Knife 1172.1 	312 mm 12 ¼"	183 mm 7 ¼"	30°	2.0 mm	1/5/6 04.68 Kgs. 0.0233 cbm	NA

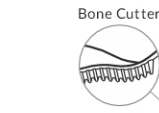
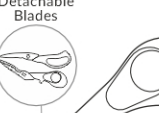
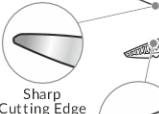
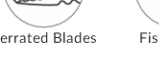
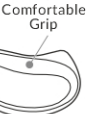
Product	Total Length	Blade Length	Cutting Edge Angle	Blade Thickness	Master Carton Detail	
					Blister	Clamshell Pack
 Boning Knife BN-1158.1 	280 mm 11"	148 mm 5¾"	21°	2.0 mm	1/5/6 03.61 Kgs. 0.0191 cbm	NA
 Cleaver CL-1167.1 	318 mm 12½"	171 mm 6¾"	36°	3.0 mm	NA	1/5/4 10.02 Kgs. 0.0367 cbm
 Shaping / 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						
 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 8 1/4"	97 mm 4"	20°	1.5 mm	1/12/10 06.37 Kgs. 0.0330 cbm	NA
 Tomato Knife 1241.2 SERRATED   	213 mm 8 1/2"	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 13 1/2"	211 mm 8 3/4"	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 11 3/4"	20°	2.0 mm	NA	1/5/6 06.38 Kgs. 0.0340 cbm
 Bread Knife BK-1180  	331 mm 13"	203 mm 8"	NA	0.8 mm	1/5/6 04.22 Kgs. 0.0229 cbm	NA
 Palette Knife BK-1180  						

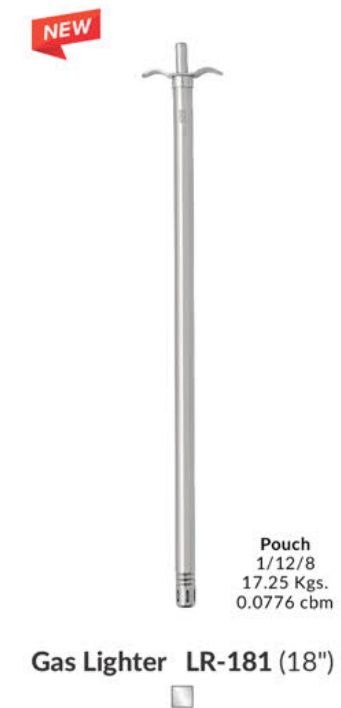
 P Type (Swivel Blade) 1102.1   	 P Type (Swivel Blade) 1202.2 SERRATED   	 Y Type (Swivel Blade) 1103.1   	 Y Type (Swivel Blade) 1203.2 SERRATED   
Total Length 178 mm 7"	Total Length 178 mm 7"	Total Length 146 mm 5 3/4"	Total Length 146 mm 5 3/4"
Blister 1/12/5 03.54 Kgs. 0.0272 cbm	Blister 1/12/5 03.57 Kgs. 0.0272 cbm	Blister 1/12/5 04.04 Kgs. 0.0377 cbm	Blister 1/12/5 04.04 Kgs. 0.0377 cbm
 Pizza Cutter PC-1125.1   	 Pizza Cutter PC-1225.1   	 Pizza Cutter PC-1104.1   	
Blade Dia 65 mm 2 1/2"	Blade Dia 65 mm 2 1/2"	Blade Dia 101 mm 4"	Blade Dia 101 mm 4"
Cutting Edge Angle : 9°	NA	Cutting Edge Angle : 9°	Cutting Edge Angle : 9°
Blade Thickness 0.6 mm	NA	Blade Thickness 0.8 mm	Blade Thickness 0.8 mm
Blister 1/12/8 11.36 Kgs. 0.0540 cbm	Blister 1/12/8 10.58 Kgs. 0.0540 cbm	Clamshell 1/ 5/4 04.94 Kgs. 0.0269 cbm	



 3in1 Knife cum Peeler KP-301.1  	 5in1 MULTI-PURPOSE Kitchen Scissors Kitchen Scissors KS-6174 
Total Length 176 mm 7"	Total Length 189 mm 7 1/2"
Blade Length 67 mm 2 3/4"	Blade Thickness 2.5 mm
Blister 1/12/10 10.69 Kgs. 0.0715 cbm	Blister 1/12/6 09.22 Kgs. 0.0434 cbm
 Cutting	 Bone Cutter
 Peeling	 Detachable Blades
 Bottle Opener	 Sharp Cutting Edge
	 Serrated Blades
	 Fish Scaler
	 Comfortable Grip



- # 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 / 5 3/4") - 1 Number
 - Straight Peeler 1101.1 (165 mm / 6 1/2") - 1 Number
 - P Type Peeler (Serrated) 1202.2 (178 mm / 7") - 1 Number
 - Kitchen Scissors (Multi-Purpose) KS-6174 (189 mm / 7 1/2") - 1 Number
- Box
1/12
11.80 Kgs.
0.0798 cbm



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
Tie Card						
 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
	265 mm 10½"	133 mm 5¼"	15°	1.2 mm	1/12/6 08.67 Kgs. 0.0414 cbm	NA
Cheese Knife CK-4153.2 SERRATED   						
	291 mm 11½"	159 mm 6¼"	30°	1.2 mm	1/12/4 06.65 Kgs. 0.0253 cbm	NA
Bread Knife BK-4162.3 WIDE SERRATED   						

STANDARD

	188 mm 7½"	86 mm 3¼"	30°	0.6 mm	10/12/4 14.17 Kgs. 0.0614 cbm	NA
Standard Knife 1135.1  						
	188 mm 7½"	86 mm 3¼"	25°	0.6 mm	10/12/4 14.17 Kgs. 0.0614 cbm	NA
Standard Knife 1235.2 SERRATED   						
 Available in Blister Combo set only 1128.1 C1	170 mm 6¾"	72 mm 2¾"	30°	0.6 mm	1/5/12/4 14.10 Kgs. 0.0691 cbm	NA
Fruit Knife 1128.1    						
 Available in Blister Combo set only 1228.2 C1	170 mm 6¾"	72 mm 2¾"	25°	0.6 mm	1/5/12/4 14.10 Kgs. 0.0691 cbm	NA
Fruit Knife 1228.2 SERRATED    						
	165 mm 6½"	NA	NA	NA	5/12/4 07.20 Kgs. 0.0390 cbm	NA
Straight Peeler 1101.1 (Fixed Blade)  						
	165 mm 6½"	NA	NA	NA	5/12/4 07.19 Kgs. 0.0390 cbm	NA
Straight Peeler 1201.2 SERRATED (Fixed Blade)   						

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

