











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



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

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COMPANY PROFILE



About KGOC

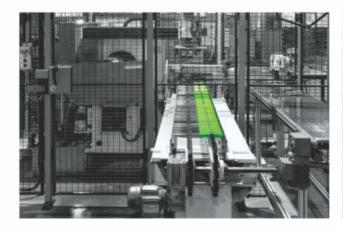
For more than six decades, we have been helping the world to organise businesses and assisting people to bring out their creative best with innovative and high precision products that help to 'Join, Fix or Cut' through our brands - Kangaro, Miles, Munix and Kohe. We are one of the largest manufacturers 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

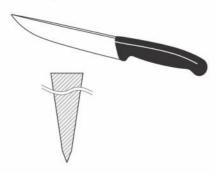
Range: Deluxe

MANUAL CHOPPERS

Range: Deluxe



Conical ground blade features:



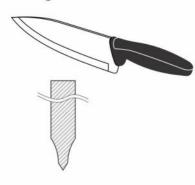
Durable: The gradual taper of the conical grind strengthens the blade, resisting chipping and damage - Perfect for tough tasks.

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:

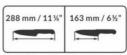


Razor-Sharp Edge: The thin, sharp edge minimizes friction, delivering smooth, clean cuts without damaging delicate

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.





















Colours:



#HACCP Colour Code for Handles



BLADE EDGES

Last digit of the item code 1135.1 indicates



smooth blade excels at chopping vegetables and Serrated Edge: Fine, closely spaced teeth provide smooth, tear-free cuts on delicate items like

Straight Edge: Ideal for precise, clean cuts, this



tomatoes or soft bread, offering precise sawing Wide Serrated Edge: Wider teeth easily slice through layered textures like sandwiches, multi-



ayered fruits, and crusty bread, ensuring clean cuts without crushing Julienne Edge: For Slicing vegetables & fruits

into long thin strips.

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.







CHEF KNIVES

21106*











ULTRA

21108*







21110*







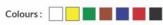


Most versatile knife for Chopping, Slicing, Dicing & Mincing.

21206









21208



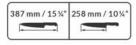
















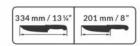




Most versatile knife for Chopping, Slicing, Dicing & Mincing.

BUTCHER KNIVES

21308*



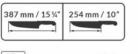








21310*













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













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:







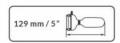




2303.4 Y TYPE (SWIVEL BLADE) JULIENNE EDGE*

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.

















UTILITY KNIVES

25206*



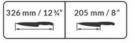
60 Pcs. Blister Card 08.86 Kgs. 0.0349 cbm





DELUXE

25208*



Blister Card 09.60 Kgs. 0.0233 cbm

Colours:

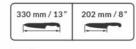


Common Usage for Utility Knives

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

CHEF KNIVES

25108*



Colours:



25110*

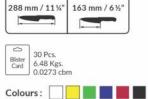


Colours:



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

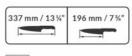
1156.1





KOHE

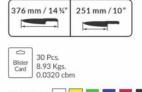
1177.1





Colours:

1192.1





Common Usage for Chef Knives

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

CARVING KNIVES

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

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









25308*

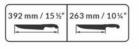


Blister Card 60 Pcs. 12.52 Kgs. 0.0601 cbm

Colours:



25310*



Blister Card 14.80 Kgs. 0.0749 cbm

Colours:



Common Usage for Butcher Knives

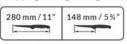
Ideal for Trimming & Portioning of meat from large to small pieces.

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.







CLEAVER

Colours:

CL-1167.1

Features: High cutting power. Laser tested cutting edge angle. Usage: Cutting through thin bones and sinew.





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





1121.1

166 mm / 6 ½"	60 mm / 2¾			

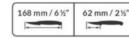


1122.1

167 mm/6½"	61 mm / 2½			



1123.1







Colours :





CS-401
*Available in
Blister Combo pack only

1. Carving	Knife	1119.1	-	1	Numbe
2. Carving	Knife	1121.1	-	1	Numbe
3. Carving	Knife	1122.1	-	1	Numbe
4 Carving	Knife	11231	Ľ	1	Numbe

15

IF KITCHEN

KNIVES ARE

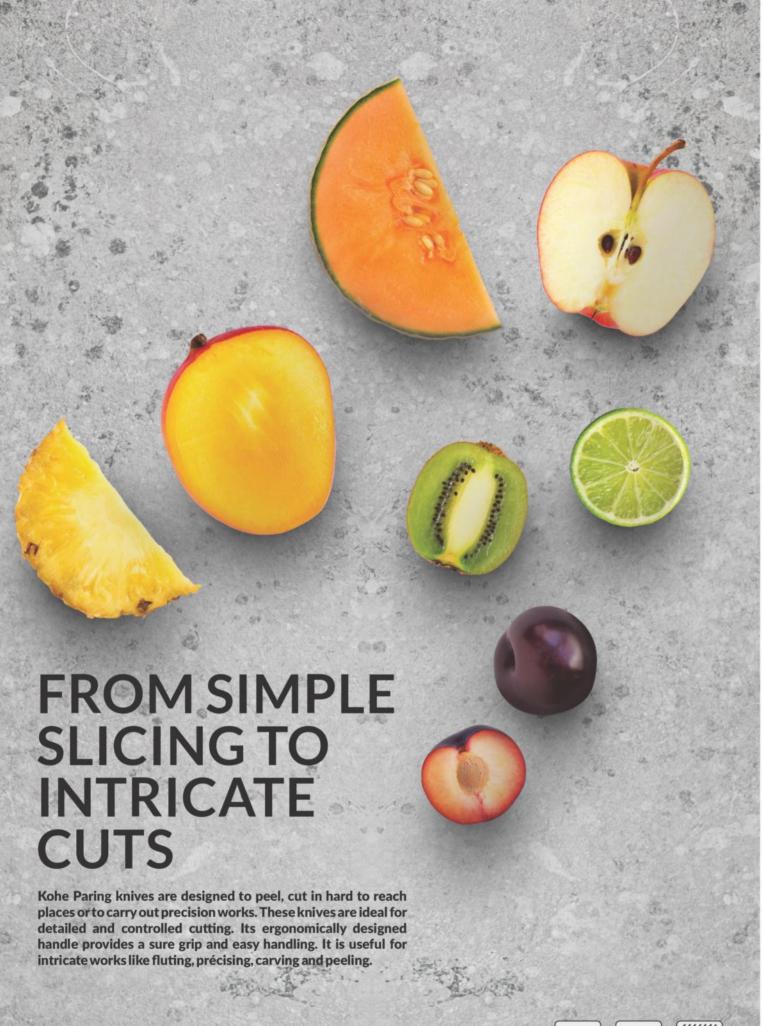
have tool to bring this art of life!

IS A CANVAS, THEN CARVING

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

16



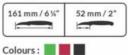
PARING KNIVES

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.





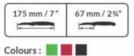


DELUXE

1127.1 CURVED

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

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

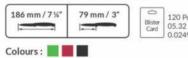






1131.1

Features: Ideal for detailed & controlled cutting. Usage: For precision task like Peeling, Trimming & Slicing small fruits & vegetables.





1231.2 SERRATED

Features: Ideal for detailed & controlled cutting.

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









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







UTILITY KNIVES

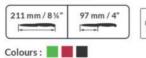
GIVE YOUR KITCHEN THE EDGE.

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



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

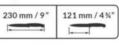
Usage: Precision tasks like Peeling, Trimming and Slicing fruits and vegetables.





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

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



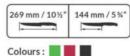
Colours:







Features: Ergonomically designed to excel for everyday tasks. Usage: For Chopping, Slicing, Dicing & Mincing of small fruits & vegetables.













UTILITY SERRATED KNIVES

1140.2 SERRATED

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





Colours:

1141.3 WIDE SERRATED

Features: Cutting the fruits / vegetables which have

Usage: Small Slicing jobs such as bagels / sandwich, layered fruits and vegetables.







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.







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.















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







BAKERY KNIVES

BK-1182.3 BREAD KNIFE WIDE SERRATED

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







Colours:



BK-1102.3 BREAD KNIFE WIDE SERRATED

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













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.

BK-1180 PALETTE KNIFE

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























1102.1 PTYPE (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







1202.2 PTYPE (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.









1103.1 YTYPE (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







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.





1203.2 YTYPE (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.













PC-1125.1

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





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.





C-1104.1

Features: Burrless edge for precise & smooth cutting. Thumb & finger guard protects hand from the blade.

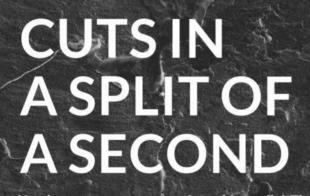
Usage: Cutting pizza, sandwiches and pastries.









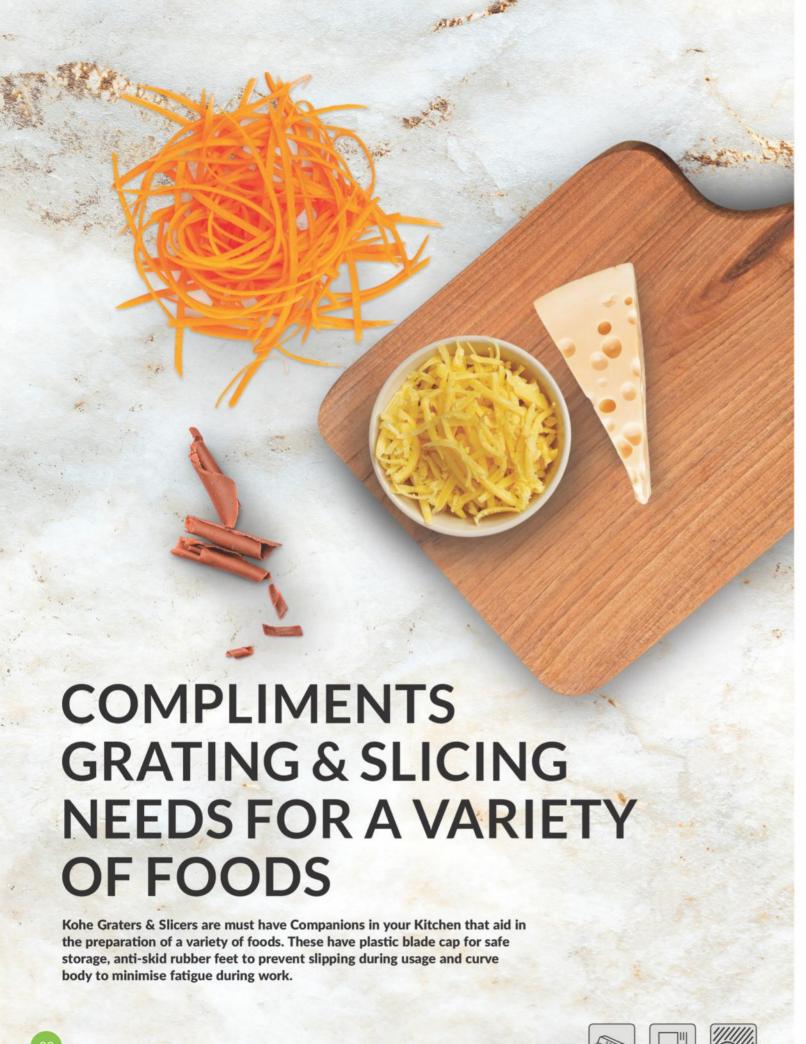


You have never cut up a pizza this easily! The Pizza Cutter slices through with ease without pushing toppings off so that you can get perfect slices of pizza in just a few cuts.









GRATERS

GR-11C COARSE EDGE

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

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







DELUXE

GR-21C FINE EDGE

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

Usage: Grate cheese, chocolate, lemon zest, ginger, garlic







SLICER

GR-31C

Features: Curve body shape minimizes fatigue during work. Easy to use & clean. Plastic blade cap for safe storage. Antiskid rubber feet to prevent slipping during usage. Usage: Slices through fruits & vegetables effortlessly.



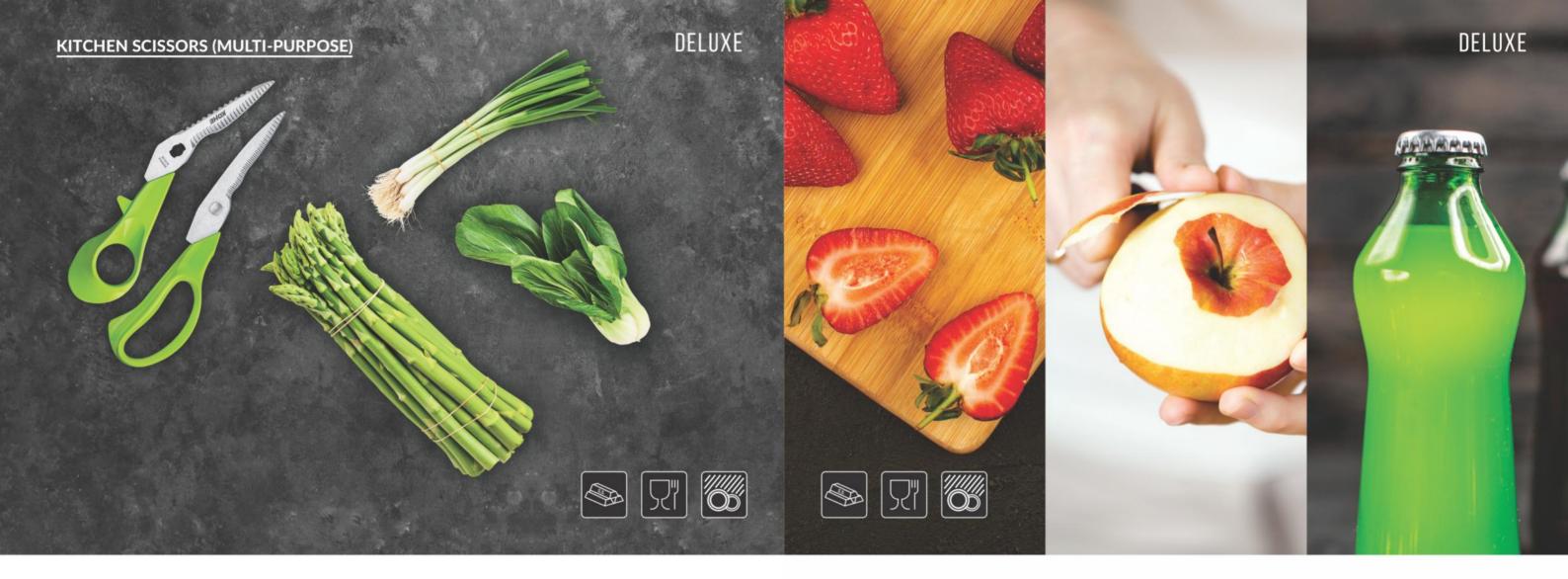
Colours:







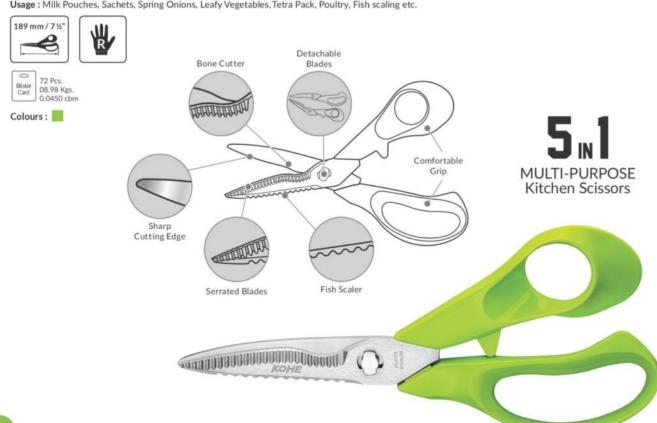




KS-6174

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.



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.







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.





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





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.





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

Colour:











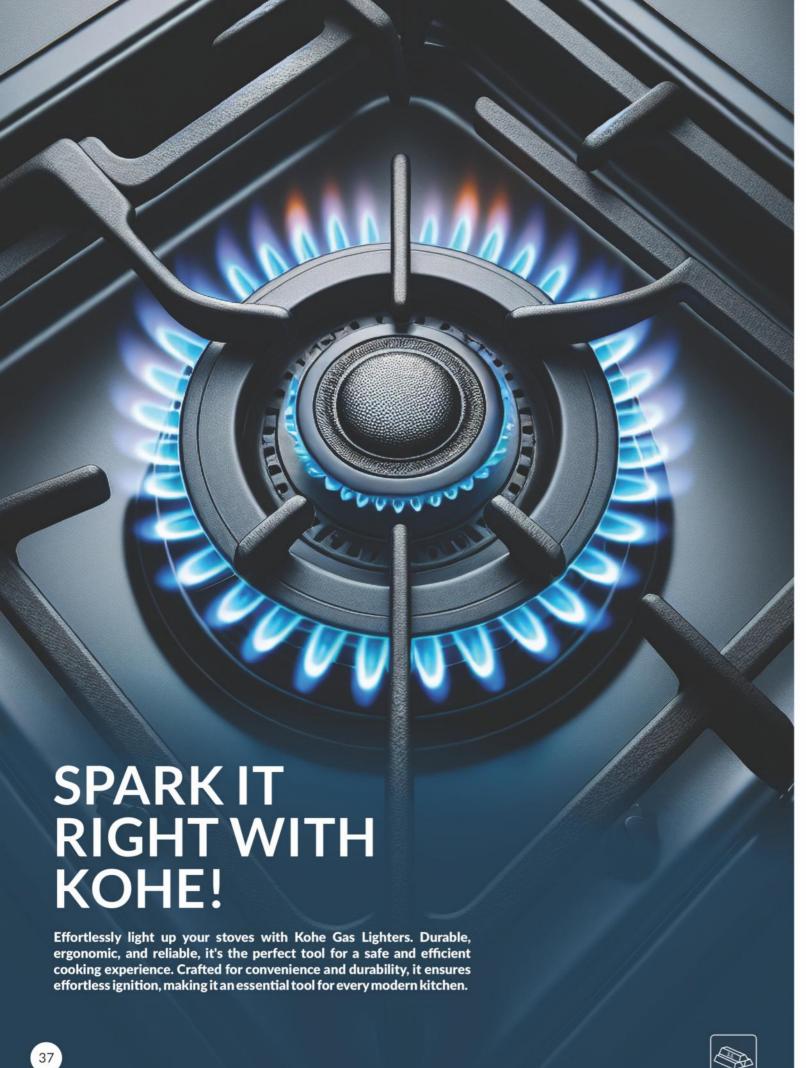








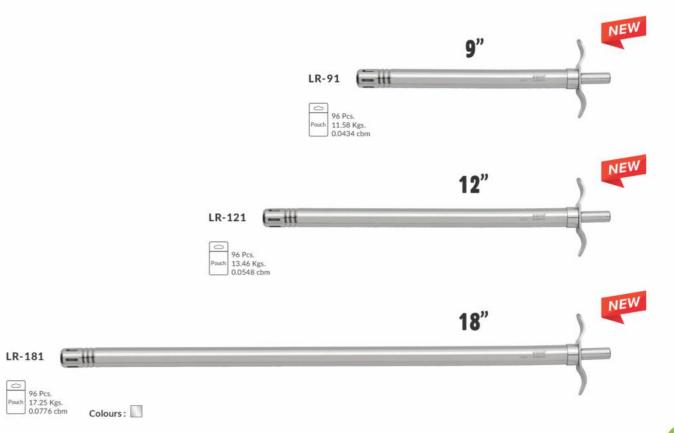




DELUXE GAS LIGHTERS



EXTENDED LENGTH FOR ENHANCED REACH



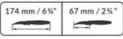
PARING KNIFE

4126.1 CURVED

Colours:

Features: Curved blade with compact size increase the balance

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





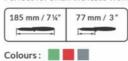


VEGETABLE KNIFE

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.









UTILITY KNIFE

Features: Ergonomically designed to excel in everyday tasks. Usage: Perfect for Slicing, Trimming & Cutting task at kitchens.





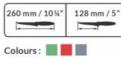








Features: Narrow blade for clean & deep cuts. Usage :Chopping, Slicing, Dicing & Mincing of small fruits & vegetables.







TOMATO KNIFE

4148.2 SERRATED

Features: Serrated edge allows to penetrate with minimum force. Usage: Perfect for thin slices of juicy / pulpy fruits & vegetables.













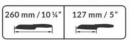




PRIME SANTOKU KNIFE

Features: Unique shape & sharp blade cuts effortlessly through all food.

Usage: Ideal for Slicing, Dicing & Mincing.







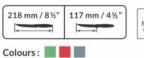
STEAK KNIFE

Colours:

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.







BONING KNIFE

BN-4151.1

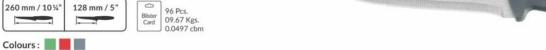
Features: Narrow blade for clean & deep cuts.

Usage: Ideal for removing bones of poultry, meat & fish







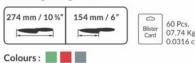


CHEF KNIVES

4160.1

Features: Ergonomically designed lightweight, allows to cut faster.

Usage : Perfect for Chopping, Dicing, Slicing & Mincing of vegetables.

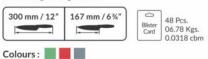




4166.1

Features: Ergonomically designed lightweight, allows to cut faster.

Usage: Perfect for Chopping, Dicing, Slicing & Mincing of vegetables.



4180.1

Features: Ergonomically designed lightweight, allows to cut faster.

Usage : Perfect for Chopping, Dicing, Slicing & Mincing of vegetables.





CARVING FORK

CF-4154

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





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.









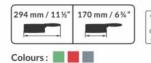


ASIAN CLEAVER

CL-4164.1

Features: Lightweight for easy manoeuvering. Rectangular shaped blade helps to carry prepared ingredients to the work place.

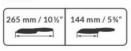
Usage: Sharp thin blade perfect for Slicing, Mincing, Dicing, Juliennes, Chopping & Smashing vegetables & deboned meat.







41106

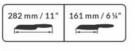




Colours:



41107



Colours:

41108



Colours:



41109







Colours:

Ideal for Slicing, Dicing & Mincing.











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.





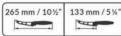




CHEESE KNIFE

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.









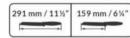


PRIME

BREAD KNIFE

BK-4162.3 WIDE SERRATED

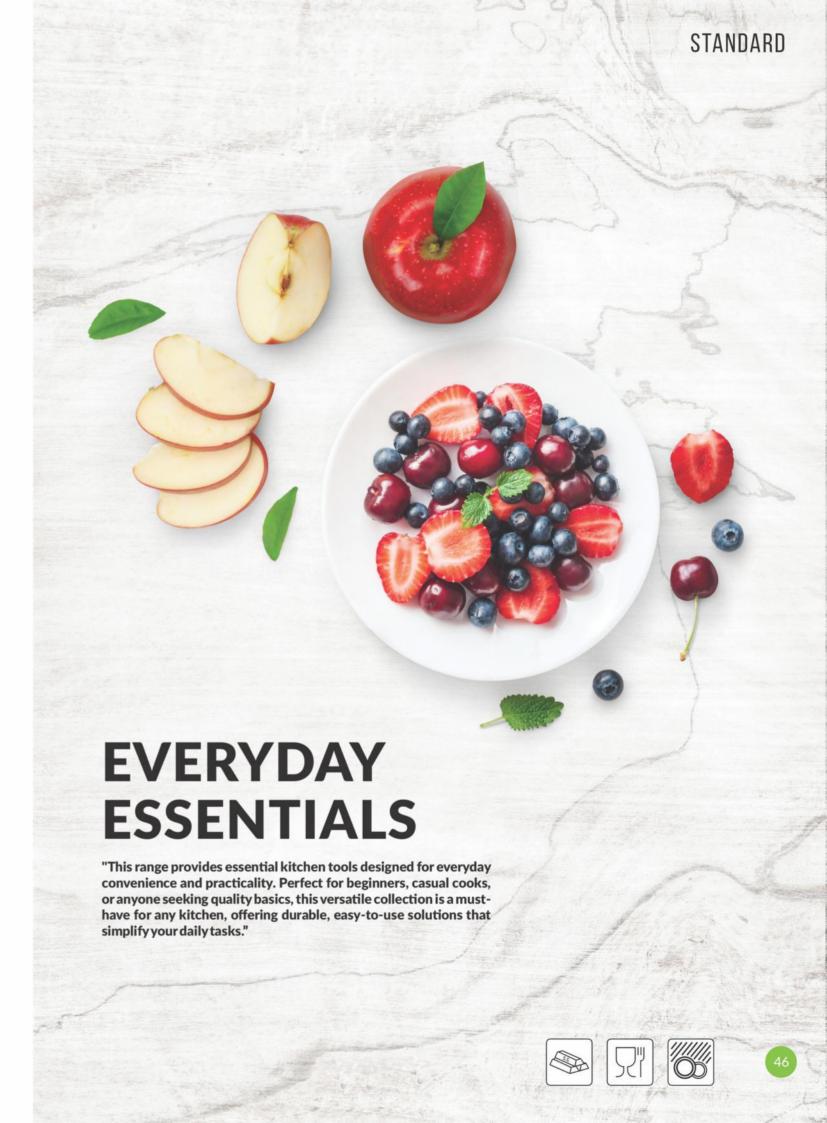
Features: Long & serrated blade for easy penetration. Usage: Perfectly serrated blade for cutting bread without Tearing & Slicing thick loaves effortlessly.











STANDARD STANDARD KNIVES

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.



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

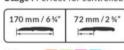


Standard Knife serrated 1235.2 - 10 Numbers

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

PEELERS

1101.1 STRAIGHT (FIXED BLADE)

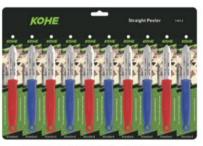
Features: Glides through even the tough fruits & vegetable's skin. Ultra sharp straight edge for firm peel. Usage: Peeling tough fruits & vegetables like Carrot, Radish, Ridge Gourd & more.



Colours:

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





STANDARD

Straight Peeler 1101.1 - 10 Numbers

1228.2 SERRATED

Features: Serrated edge for easy penetration.

Usage: Perfect for easy penetration with controlled Cutting & Peeling.





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

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.



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 21 Pcs. | 420 Pcs. | 11.26 Kgs. | 0.0466 cbm





21 Pcs. | 420 Pcs. | 11.27 Kgs. | 0.0466 cbm





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



Jar pack 21 Pcs. | 420 Pcs. | 10.11 Kgs. | 0.0348 cbm





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



while peeling & cutting

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)

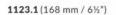


1119.1 (160 mm / 61/4") Perfect for carving art of fruits & vegetables



1121.1 (166 mm / 6½")





1122.1 (167 mm / 6½")

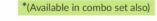
Paring Knives



1120.1 (161 mm / 61/4") 1127.1 (175 mm / 7") Straight edge Curved - For precision carving work & peeling round fruits & vegetables



1131.1 (186 mm / 7½") Straight edge - For trimming & slicing small fruits & vegetables





Serrated edge - Cleanly cuts through delicate fruits & vegetables in a controlled way

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")



mincing of small fruits & vegetables



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



1138.1 (211 mm / 81/4") For precision task like trimming,



4144.1 (218 mm / 8½") Perfect for slicing, trimming &

cutting task at kitchen



4251.1 (260 mm / 101/4")

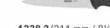
Chopping, Slicing, Dicing & Mincing of small fruits & vegetables

Utility Serrated Knives



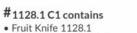
1140.2 (212 mm / 81/4") Serrated - For delicate fruits

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



1238.3 (211 mm / 81/4") Wide Serrated - Precision task like peeling, trimming and slicing of Bagels, layered fruits and vegetables

*(Available in combo set also)



• Straight Peeler 1101.1

#1228.2 C1 contains

peeling & slicing

• Fruit Knife Serrated 1228.2

[•] Straight Peeler Serrated 1201.2





• Paring Knife 1231.2

• Utility Knife 1238.3

• P Type Peeler 1202.2



APPLICATIONS



Tomato Knives



Serrated - Ideal for citrus fruits

& slices tomatoes neatly

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



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



1172.1 (312 mm / 121/4") 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 / 101/4") 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 & disjointing of meat



21208 (329 mm / 13")

Ideal for dicing, slicing, chopping of meat & vegetables also used for deboning & disjointing of meat



21210 (387 mm / 151/4")

Ideal for dicing, slicing, chopping of meat & vegetables also used for deboning & disjointing of meat



25108* (330 mm / 13")

Perfect for chopping, dicing, slicing & mincing





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



Perfect for chopping, dicing, slicing & mincing of vegetables



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



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)



Makes it easy to hold roast meat steady while carving or slicing

Butcher Knives



21310* (387 mm / 151/4") Ideal for trimming & portioning of meat from large to small pieces



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





Steak Knife

4244.3 (218 mm / 8½")

Cleaver



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



CL-4152.1 (263 mm / 101/4") 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-1102.3 (433 mm / 17") loaf mashing

BK-4162.3 (291 mm / 11½") Wide Serrated - Perfectly serrated blade

Wide Serrated - Cutting soft & hard bread without for cutting bread without tearing & slicing thick loaves effortlessly

Palette Knife



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



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





4150.1 (260 mm / 101/4") Ideal for slicing, dicing & mincing

Vegetable Knife



4130.1 (185 mm / 7½") 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 / 121/4")



41109 (345 mm / 13½")

Pizza Cutters



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



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



Kitchen Scissors

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

Knife cum Peeler



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



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





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

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)



1103.1 (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



- Paring Knife (Curved) 1120.1 1 Number
- Paring Knife (Serrated) 1231.2 1 Number
- Utility Knife 1138.1 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-600 (600ml) Most suitable for chopping Onions, Garlic, Vegetables, Fruits & Nuts etc.

Gas Lighters

CR-400 (400ml)



LR-62R (6")

Ignites LPG & PNG, Water resistant & Bright spark



LR-91 (9")

LR-121 (12")



LR-181 (18")

Knife Block







- Utility Knife (Wide Serrated) 1141.3 1 Number





*To be launched soon