3 PIECE JAPANESE DAMASCUS STEEL KNIFE SET

DS0301P

Cuttery COLLECTION



Product: 3 PIECE JAPANESE DAMASCUS STEEL KNIFE SET
Model Number: DS0301P

FEATURES & BENEFITS

- **Set Includes:** 8" Chef Knife, 7" Santoku Knife, 5" Utility Knife
- **High-Performance Blade Core:** Crafted from premium AUS-10 Japanese steel, encapsulated in 45 layers of high-carbon stainless steel for a strong, sharp, and corrosion-resistant edge.
- **Authentic Damascus Pattern:** Striking Damascus wave patterns add visual appeal while helping reduce drag and minimize food adhesion.
- **Ergonomic G10 Handle:** Durable, non-slip G10 fiberglass laminate handle offers excellent grip, moisture resistance, and longevity under professional use.
- **Precision Edge Geometry:** Hand-finished edge with a mirror polish (12–15° angle per side) for optimal cutting efficiency and control.
- **NSF Certified** Complies with strict safety and hygiene standards for professional kitchen environments.
- **Balanced Weight Distribution:** Full-tang construction ensures superior balance and handling comfort for extended use.



TECHNICAL DETAILS

8" Chef's Knife	Blade Material: AUS-10 Super Steel Core + 45-layer Damascus Cladding	Angle: 11° ± 1°	Hardness: 60±2 HRC (Rockwell Hardness Scale)	Handle Material: G10 (fiberglass composite)	Heat Treatment + Sandblasting + Laser Logo
7" Santoku Knife	Blade Material: AUS-10 Super Steel Core + 45-layer Damascus Cladding	Angle: 11° ± 1°	Hardness: 60±2 HRC (Rockwell Hardness Scale)	Handle Material: G10 (fiberglass composite)	Heat Treatment + Sandblasting + Laser Logo
5" Utility Knife	Blade Material: AUS-10 Super Steel Core + 45-layer Damascus Cladding	Angle: 11° ± 1°	Hardness: 60±2 HRC (Rockwell Hardness Scale)	Handle Material: G10 (fiberglass composite)	Heat Treatment + Sandblasting + Laser Logo

Box Dimensions: 15.0 × 7.3 × 1.3 in