

Heritage Knives Nepal

8" CHEF KNIFE



Steel: Stainless steel (mod. 440A).

Handle: Walnut.

Thickness: 2 mm.

Weight: 174 g.

Hardness: 56-58 HRC.

Info:

The Chef's Knife is the workhorse of the kitchen. Its broad blade dices, slices, and chops fruits, vegetables, and meats.

Our Blades are forged from the finest stainless steel, unmatched quality and craftsmanship. Nepals finest!

This results in a hard, extremely sharp blade that retains an edge for longer and is both highly corrosion resistant and elastic.

Care:

Rinse and wash in warm soapy water, dry off thoroughly with a soft cloth and then store. To keep your Walnut handles looking good, we recommend a light application of mineral oil every few months.



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7" SANTOKU KNIFE



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Steel: Stainless steel (mod. 440A).

Handle: Walnut.

Thickness: 2 mm.

Weight: 175 g.

Hardness: 56-58 HRC.

The Santoku knife is a classical Japanese kitchen knife. Translated, the name means "The Three Virtues", it is equally suitable for meat, fish and vegetables. Thanks to the wide blade, the Santoku is particularly easy to handle.

Our Blades are forged from the finest stainless steel, unmatched quality and craftsmanship. Nepal's finest!

This results in a hard, extremely sharp blade that retains an edge for longer and is both highly corrosion resistant and elastic.



Care:

Rinse and wash in warm soapy water, dry off thoroughly with a soft cloth and then store. To keep your Walnut handles looking good, we recommend a light application of mineral oil every few months.

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5" UNIVERSAL KNIFE



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Steel: Stainless steel (mod. 440A).

Handle: Walnut.

Thickness: 2 mm.

Weight: 85 g.

Hardness: 56-58 HRC.

The 5" Universal knife is for everything in the kitchen that does not require a large blade, from vegetables and fruits to meats and fish, it will be a useful companion.

Our Blades are forged from the finest stainless steel, unmatched quality and craftsmanship. Nepal's finest!

This results in a hard, extremely sharp blade that retains an edge for longer and is both highly corrosion resistant and elastic.



Care:

Rinse and wash in warm soapy water, dry off thoroughly with a soft cloth and then store. To keep your Walnut handles looking good, we recommend a light application of mineral oil every few months.

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3,5" PAIRING KNIFE



Steel: Stainless steel (mod. 440A).

Handle: Walnut.

Thickness: 2 mm.

Weight: 75 g.

Hardness: 56-58 HRC.

The 3,5" Pairing knife is essentially for small tasks such as peeling and cutting onions, ginger, potatoes, vegetables and fruits. Its a handy little knife that you will quickly take a liking too.

Our Blades are forged from the finest stainless steel with unmatched quality and craftsmanship. Nepals finest!

This results in a hard, extremely sharp blade that retains an edge for longer and is both highly corrosion resistant and elastic.

Care:

Rinse and wash in warm soapy water, dry off thoroughly with a soft cloth and then store. To keep your Walnut handles looking good, we recommend a light application of mineral oil every few months.

