



阳江聚能工贸有限公司

Yangjiang Joy Neng Industry and Trade Co., Ltd.



Joy Neng Joy Cooking

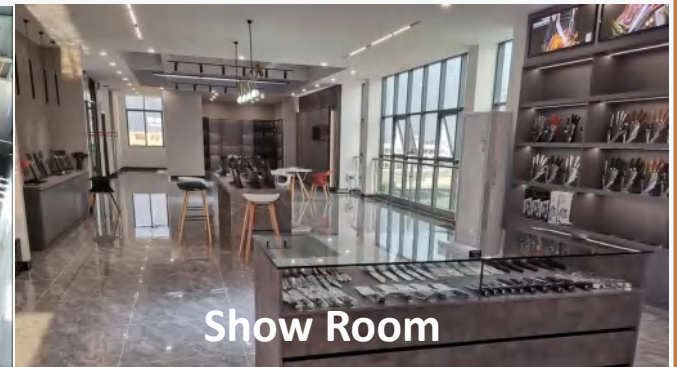
CHINA KITCHENWARE MANUFACTURER

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FORGING

Knife Series

DGMIOI



Long Utility Knife

Fruits and Vegetables are Not a Problem



Gear Type Bread Knife

Sharp cut without lag



Sharp Blade

The V-blade opening is sharp-edged



Sharp Blade Opening

Full V-blade opening with sharp edge

The knife surface is brushed,
which can effectively isolate vegetable juice and gravy



Featured Sharp Stainless Steel

Cutting Food is Easy

The pointed design can handle a variety of ingredients



Deboned Clean

Don't Miss a Piece of Meat



Sharp kitchen Knife

Ladies use worry and effort



Color Wood Handle Design

Strengthen balance, long-term use is not tired

Non-slip handle for palm fit



Craftsman Spirit

Manual V-shaped Wet Open Blade

Strict product standards



Featured 4Cr13 Stainless Steel Material



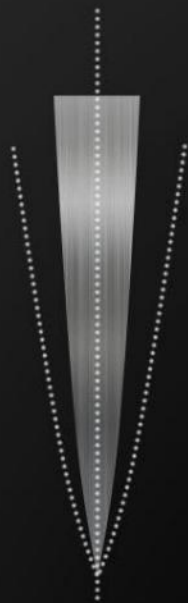
Preservative



4Cr13 Stainless Steel



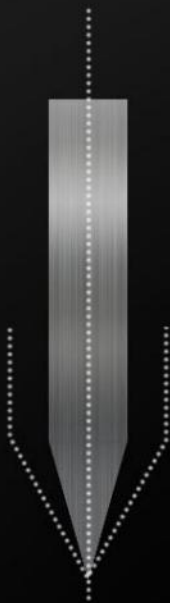
Color Wood Handle



Sharpness



V Shape Open Blade



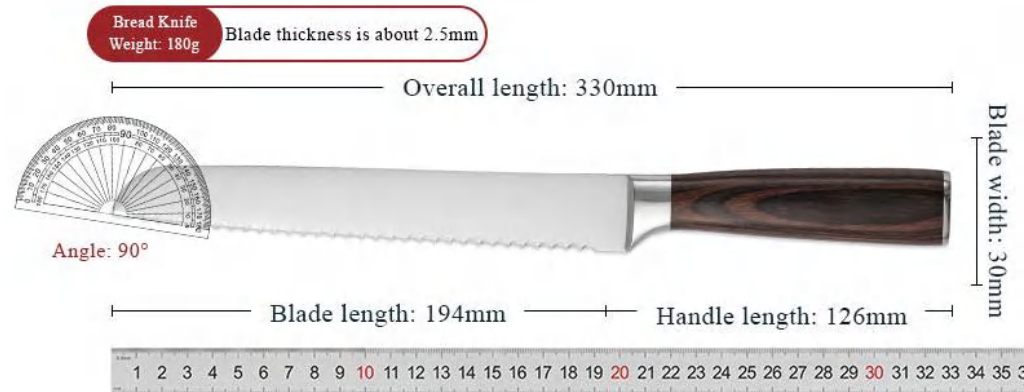
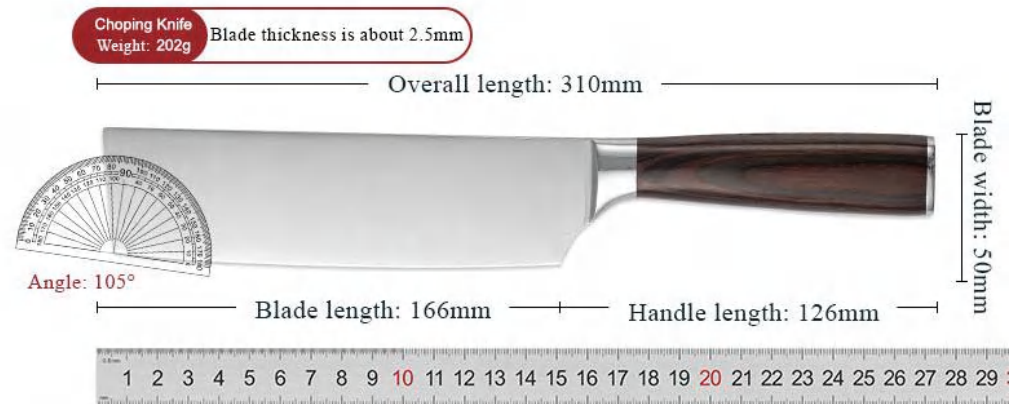
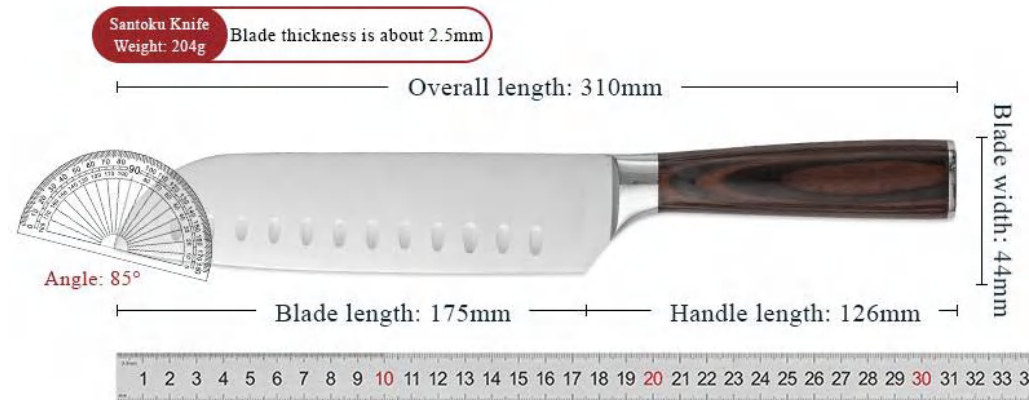
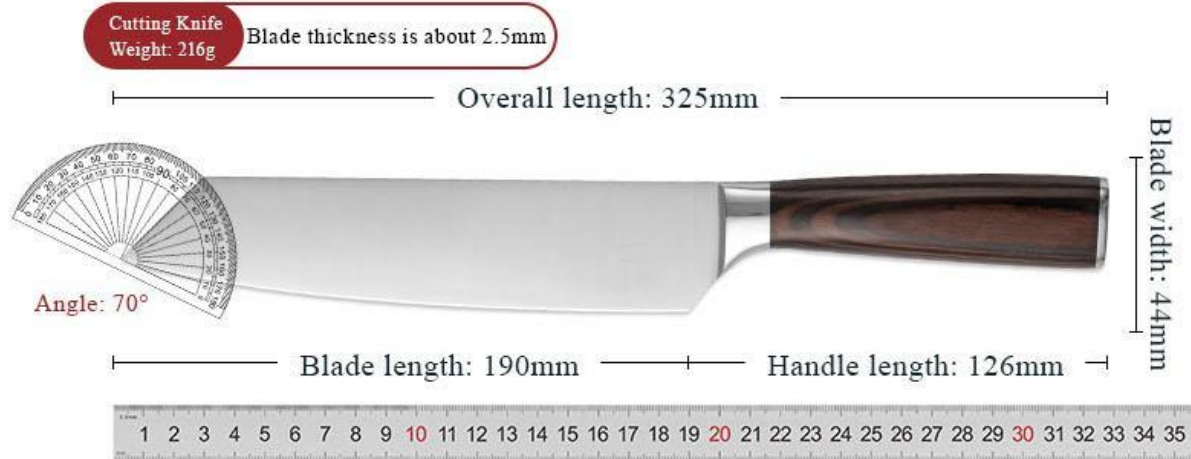
Sharpness



General Open Blade



Blade Material	4Cr13 Stainless Steel	Hardness	52±2HRC
Handle Material	Color Wood Handle	Weight	As Shown Below





DGMIO2



Full Range of Knife Type Display

With Scabbard Design



Sharp Blade

V Shape Open Blade

The blade surface is treated with Damascus texture, which can effectively isolate vegetable juice and gravy



Solid Wood Handle Design

Strengthen the sense of balance,
long-term use without fatigue

Non-slip handle for palm fit



V Shape Open Blade

Hard-Edged



Craftsman Spirit

Manual V-shaped Wet Open Blade

Strict Product Standards



Featured Sharp Stainless Steel

Cutting food is easy

The pointed design can handle a variety of ingredients



Round Head Universal Knife

For cutting fruits and vegetables



Strict Selection of 5Cr15Mov Steel



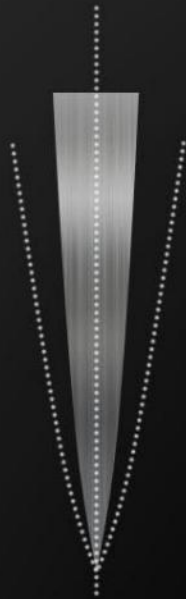
Preservative



5Cr15Mov Steel



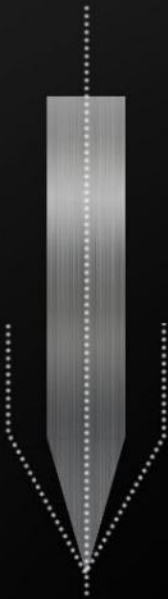
Color wood handle



Sharpness



V Shape Open Blade



Sharpness



General Open Blade

Overall Knife Neck

Prevent stains
and bacteria from remaining

Stainless steel knife neck design, easy to use and healthy

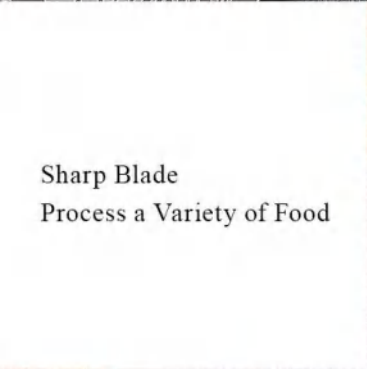


The Details are Not Afraid to Enlarge

Quality Steel, Ingenious Design



Overall knife neck
Prevent stains
and bacteria from remaining

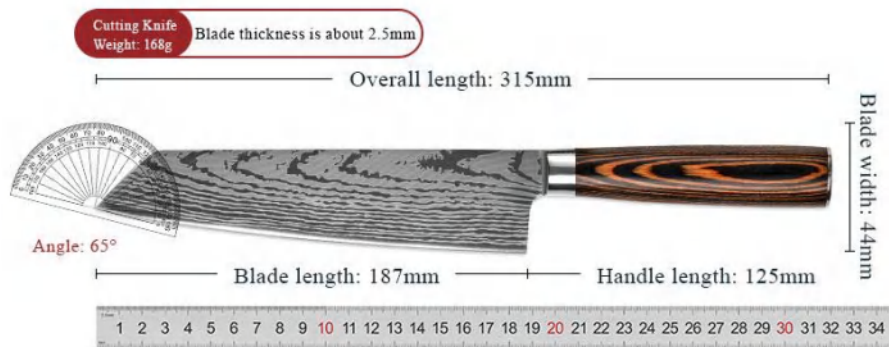
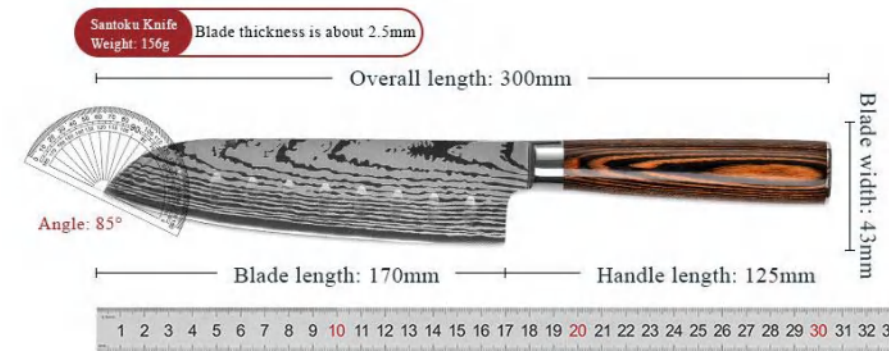
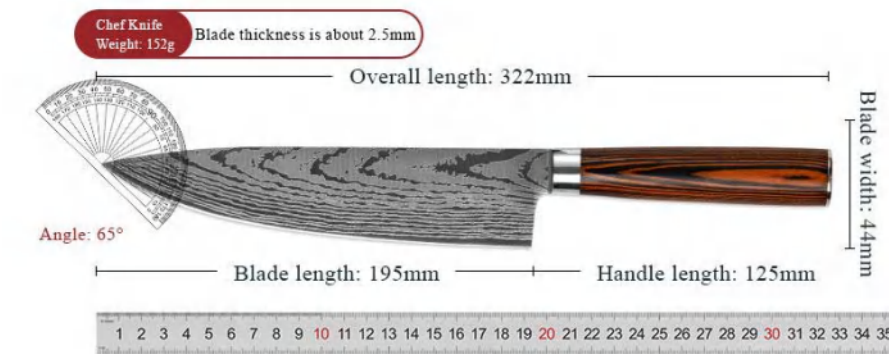


Sharp Blade
Process a Variety of Food



Color Wood Handle
Heat Resistant and Non-slip

Blade Material	3Cr15Mov Molybdenum Vanadium Steel	Hardness	55±2HRC
Handle Material	Color wood handle	Weight	As Shown Below





High-End Kitchen Knives Sharp Series



DGMIO3







Premium 5Cr15MoV Stainless Steel

wire drawing surface treatment



ECO-Friendly Color Wood Handle

Strict Selection of 5Cr15Mov Steel



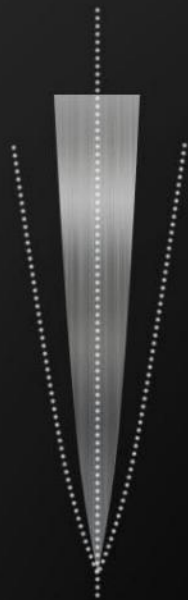
Preservative



5Cr15Mov Steel



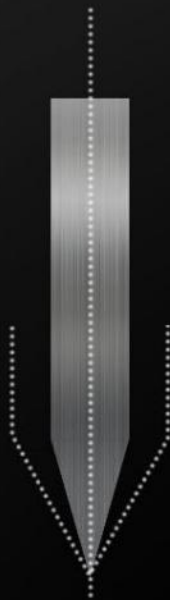
Color wood handle



Sharpness



V Shape Open Blade



Sharpness



General Open Blade

TWO

Comfortable Grip Ramp Holder

Incorporate new creativity into classic designs to break the stereotypical image of the past; The design conforms to the engineering mechanics of the human hand, comfortable to grip and easy to use



15° Manual Cutting Sharpen The Ingredients

Fine grinding by hand
Finely cut through various ingredients
Follow one's heart

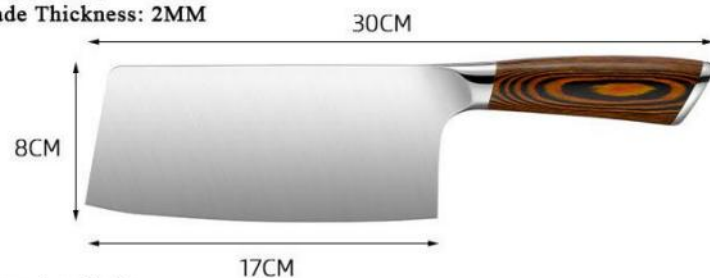
ONE



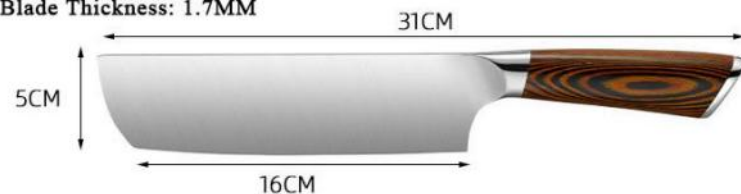
Individual Gift Box Packaging



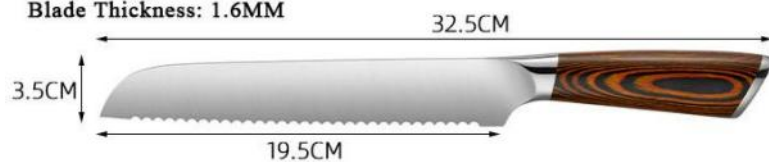
Cleaver Knife
Weight: 304g
Blade Thickness: 2MM



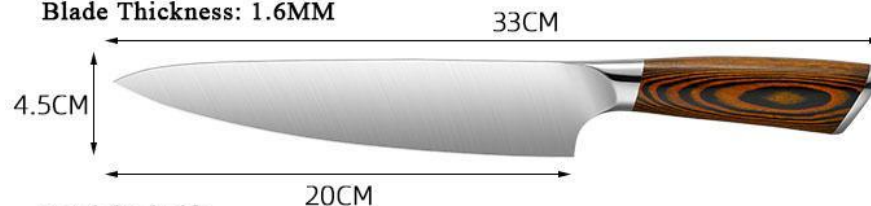
Chopping Knife
Weight: 237g
Blade Thickness: 1.7MM



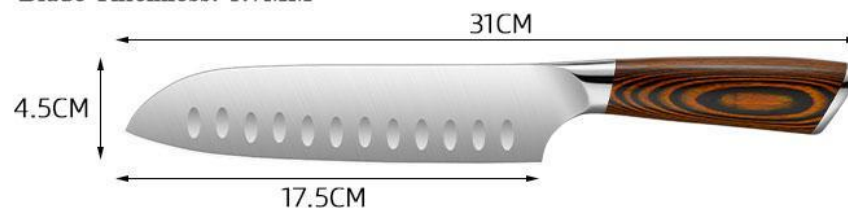
Bread Knife
Weight: 202g
Blade Thickness: 1.6MM



Chef's knife
Weight: 202g
Blade Thickness: 1.6MM



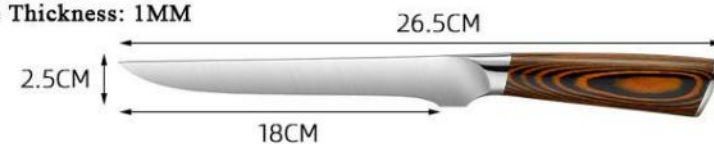
Sandoku knife
Weight: 210g
Blade Thickness: 1.7MM



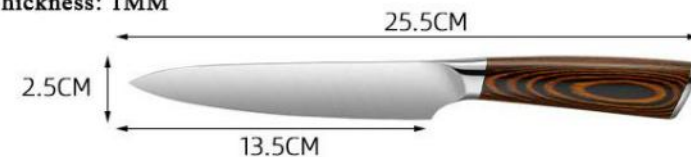
Sharpen The Knife Stick
Weight: 342g



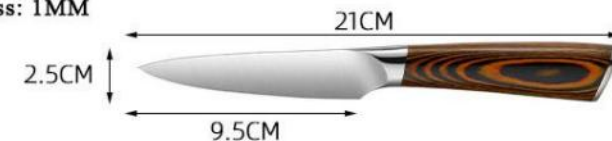
Boning Knife
Weight: 101g
Blade Thickness: 1MM



Utility knife
Weight: 106g
Blade Thickness: 1MM



Fruit knife
Weight: 94g
Blade Thickness: 1MM



Product Name
Sharp Series Eight-Piece Set

Blade Material
5Cr15Mov

Product Weight/Size
As Follows

Handle Material
Eco-friendly colored wood +
430 stainless steel

DGMIO4









PRODUCT SIZE

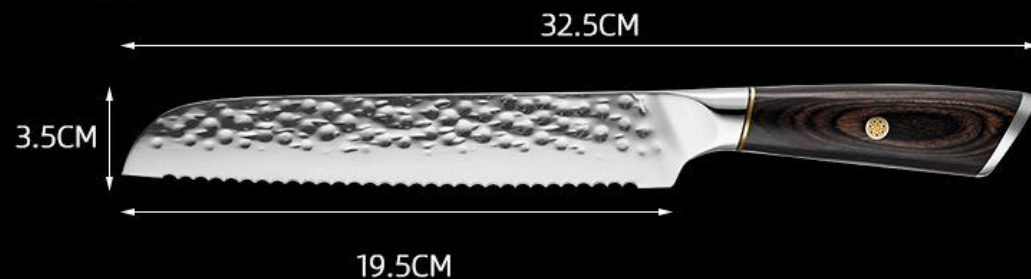


Blade Material: 5Cr15MoV Stainless Steel

Handle Material: Color Wood(Pakka Wood)

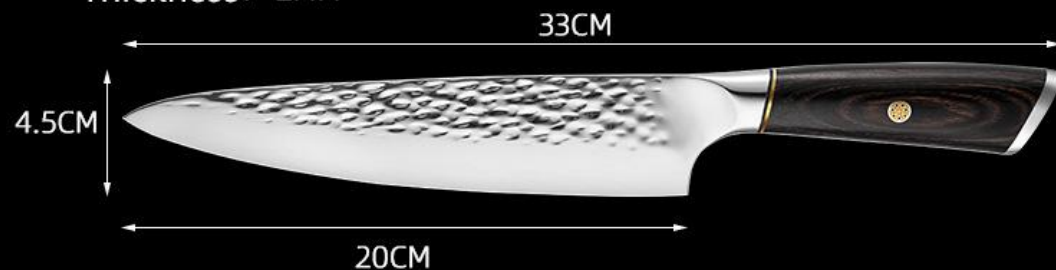
Bread knife

Weight : 231G
Thickness: 2MM



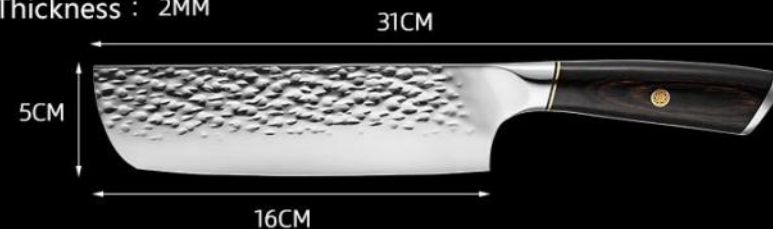
Chef knife

Weight : 248G
Thickness: 2MM



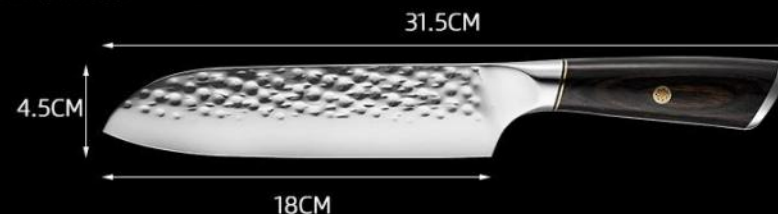
Chopping knife

Weight : 270G
Thickness : 2MM



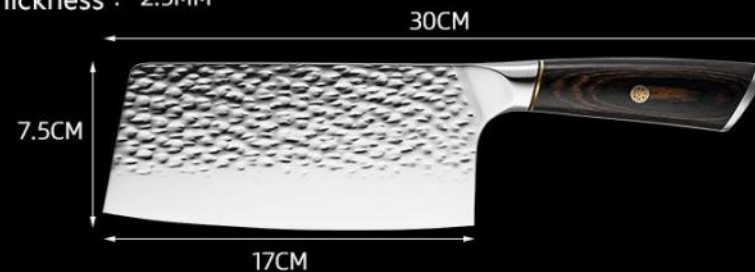
Santoku knife

Weight : 245G
Thickness : 2MM



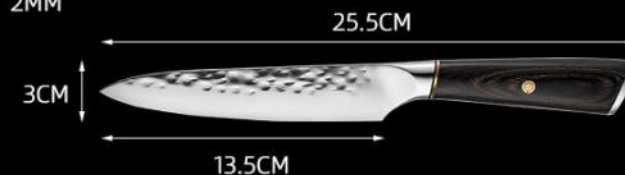
Cleaver knife

Weight : 334G
Thickness : 2.5MM



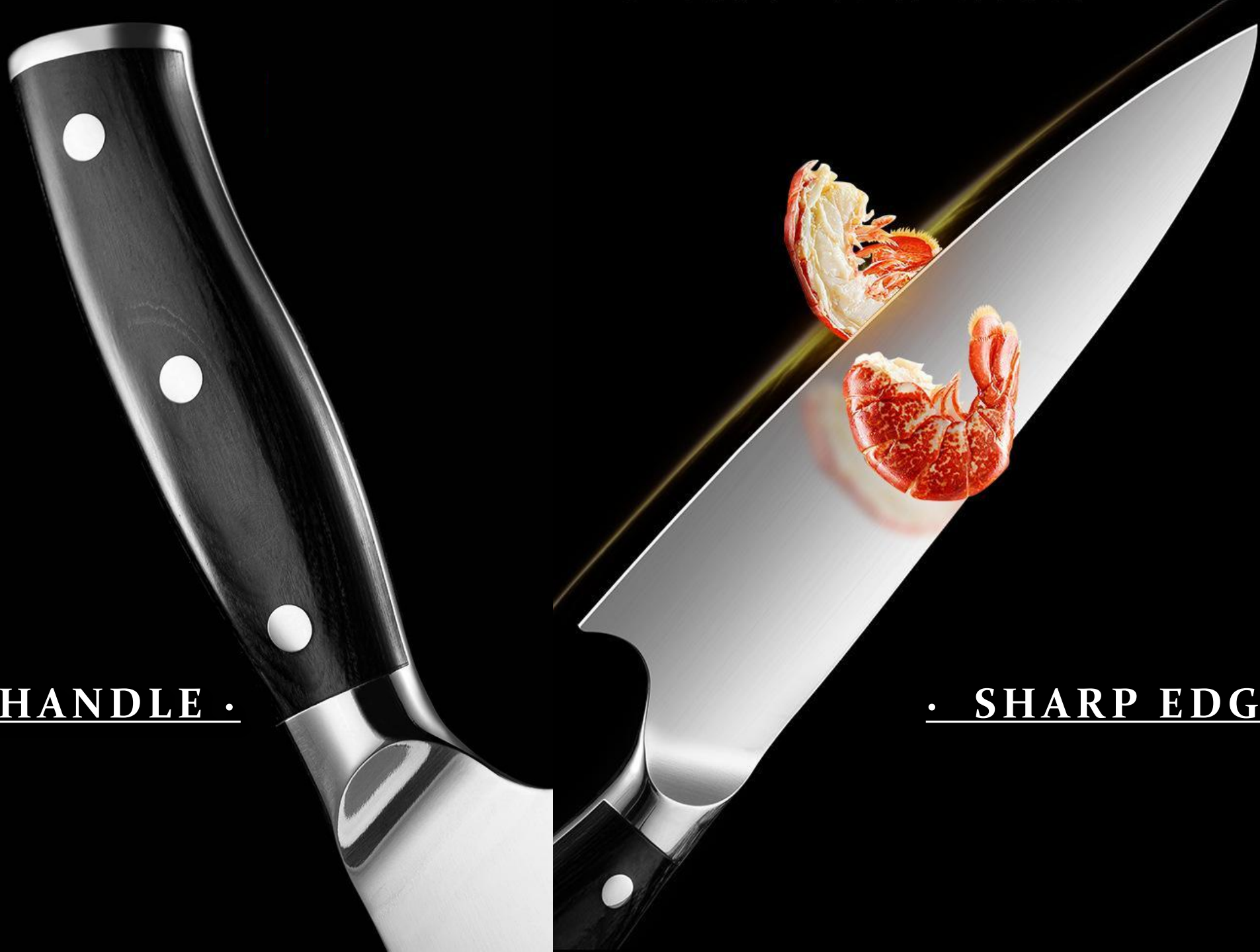
Paring knife

Weight : 126G
Thickness : 2MM



DGM105





· WOOD HANDLE ·

· SHARP EDGE ·



万用刀
可切水果，削皮

UTILITY KNIFE



水果刀
蔬菜、水果等轻食材的切片去皮

PARING KNIFE



日式刀
可切割水果，方块等
锋利保留营养

SANTOKU KNIFE



厨师刀
切鲜肉蔬果，锋利快速

CHEF KNIFE



面包刀
锋利切面包不掉渣渣

BREAD KNIFE



剔骨刀
轻松骨肉分离

BONING KNIFE



切片刀
猪肉、牛肉、鱼类、蔬菜等较软
食材的切片、切断、切丝处理

CLEAVER KNIFE



三德刀
熟食火腿、烤牛肉、熏鲑鱼、蔬
菜、瓜果等切丝

SANTOKU KNIFE



小菜刀
适用于切蔬菜瓜果、
小肉片等软组织

CHOPPING KNIFE

3.5寸果皮刀
净重:129G



5寸日式刀
净重:135G



4.5寸牛扒刀
净重:135G



5寸万用刀
净重:139G



8寸厨师刀
净重:241G



6寸剔骨刀
净重:133G



7寸小菜切
净重:258G



8寸面包刀
净重:226G



7寸切片刀
净重:350G



7寸三德刀
净重:238G

