



# Ceramic Knives Catalogue

## Product Description

Ceramic knives are modern innovation designed to improve your culinary experiences. The hardness, strength and corrosion resistance of Zirconia ( $ZrO_2$ ) Ceramic, provides significant advantages compared to traditional stainless steel knives: the ultra-sharp ceramic blade will hold its edge much longer than regular steel, go literally years without re-sharpening when you use these stain and rust proof knives, impervious to food acids that eventually discolor steel products, ceramic knives do not leave behind any metallic taste or smell, helping to maintain each food's taste. It is perfect for cutting vegetables, fruits, meat, fish etc.

Your Ceramic Knife is an environmental, friendly, chemically stable product, which is rust-free and noncorrosive. The non-stick surface is easy to clean than steel and will not tarnish or absorb food odors, they are easy to care for by rinsing in warm water, and they do not need to be fully dried when stored. The black poly easy-to-grip durable and comfortable handle is impervious to water and will last the life of the blade.

## Technical Info.

Zirconia Ceramic ( $ZrO_2$ )

### Material Composition

$ZrO_2 > 95$   $Y_2O_3 < 5.25$   $SiO_2 < 0.015$   $Fe_2O_3 < 0.01$

$Na_2O < 0.01$   $Al_2O_3 < 0.25$   $Cl < 0.01$

### Material Properties

Specific density: 5.95~6.05g/cm

Hardness (HV): >1100-1250

Hardness (HR): >80

Bending strength: 1150Mpa

Fracture toughness: 7-10

Grain size: <0.5um

Elastic modulus: 205Gpa

Thermal conductivity: 3w/m • k

Thermal expansion Coefficient: 20-400°C



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## Care & Handling

### Ceramic Kitchen Knives

With proper care, ceramic kitchen knives will hold its sharpness for literally years without resharpening.

- Rinse in warm water or gently hand wash using a mild detergent in warm water.
- Do not drop the knife as this can cause the blade to break.
- Do not use the knife for plaining or grating.
- Do not use the knife as a lever.
- Do not twist the knife during the cutting process.
- Do not use to cut frozen goods, bones or fish bones.
- Do not wash the knife in a dishwasher machine.
- Store the knife in a conventional knife block or other stable environment.
- Keep the knife away from children.
- Do not try to re-sharpen the knife by yourself.
- Avoid using abrasive pads or powders.

### Ceramic Kitchen Peelers

By following these simple care instructions, accessories will retain its beauty and enjoyment:

- Gently hand wash using a mild detergent in warm water.
- Dry by hand with a soft cloth immediately after washing.
- Do not wash the products in a dishwasher machine.
- Avoid using abrasive pads or powders.



## Ceramic Knives Catalogue

### FAQ — Frequently Answered Questions

*How do I sharpen ceramic knives?*

You can resharpen your ceramic knife by sending it back to us or by bringing it to a qualified knife shop, which has a powered diamond-sharpening wheel.

*Will a ceramic knife break or shatter if I drop it?*

No (with the possible exception of the tip). Zirconium oxide is a very strong material. Like a forged steel knife, however, you can break the tip if the knife lands on the tip.

*How can I damage a ceramic knife?*

Two ways. First, you can chip the edge if you cut into bones. Second, you can break off the tip or snap off the handle if you use it to pry.

*Can I put my ceramic knife in the dishwasher?*

We do not recommend this for several reasons. First, it's dangerous if someone forgets about the knife or reaches in the wrong way. Second, violent motion against other objects, especially hard plates, could chip the objects and/or the knife. Third, dishwashers ruin wood handles. Finally, ceramic knives are very easy to clean with a quick wipe since food does not stick to the blade.

*Why are ceramic knives so expensive?*

Two reasons. First, zirconium oxide is a relatively new, advanced material which costs more than steel. Second, the E.U. and U.S. government charges an unusually high import duty on advanced ceramic products.



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*Where should I store my ceramic knife?*

You can store your ceramic knife in a conventional knife block, in an in-drawer tray, or in the package.

*What is the grinding and sharpening step?*

After receiving the proto type (raw ceramic blades), we do surface grinding by grinding machine to make the raw ceramic blades to the specific dimensions and appearances. Then use sets of grinding wheels (different um and frequency) to complete the blade sharpening and edging.

*How about specific characteristics of the material like e.g. about shrinking of the blade during production, pressure and heat used on the ceramic material?*

The shrinking rate of zirconia ceramic is about 20%, and the calcine temperature is about 1600 Centigrade, no pressure record.

*How black knives are different from white ones or how they become black?*

Actually, black blade was white blade, we use a special calcine process to change the white color to black color and make the blade more solid, as this is critical process, so I only can tell you that the white blades was calcined to certain temperature under almost vacuum condition, its color will change and hardness also changed.

## Ceramic Knives Catalogue

### Ceramic Knives--Sauron Series

Sauron ceramic knives come with **Convex edge V3 Grinding**, which provides the most durable edge at a given angle and has less drag compared to other edge grind types due to smooth transition lines, convex edge ceramic blades has higher sharpness and better edge retention ability than regular flat or hollow ground ceramic blades.

ABS+TPR coating soft-grip handles with stainless steel ring. Each knife comes with protective PP sheath (cover).



Model#	Blade Size(mm)	Total Length(mm)
SN070-AS	75 × 22 × 1.5	180
SN100-AS	100 × 24 × 1.5	205
SN125-AS	125 × 30 × 1.7	250
SN130-AS	130 × 35 × 1.7	255
SN150-AS	150 × 38 × 1.7	275
SN151-AS	150 × 38 × 1.7	275
SN175-AS	175 × 42 × 1.9	300
SN200-AS	200 × 45 × 1.9	325



## Ceramic Knives Catalogue

### Ceramic Knives--Swallow Series

Swallow ceramic knives come with **Convex edge V3 Grinding**, which provides the most durable edge at a given angle and has less drag compared to other edge grind types due to smooth transition lines, convex edge ceramic blades has higher sharpness and better edge retention ability than regular flat or hollow ground ceramic blades.

Swallowtail formed ABS+TPE double-injection soft-grip handles. Each knife comes with protective PP sheath (cover).



Model#	Blade Size(mm)	Total Length(mm)
SW070-AT	75 × 22 × 1.5	185
SW100-AT	100 × 24 × 1.5	210
SW125-AT	125 × 30 × 1.7	270
SW130-AT	130 × 35 × 1.7	275
SW150-AT	150 × 38 × 1.7	300
SW151-AT	150 × 38 × 1.7	300
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SW200-AT	200 × 45 × 1.9	360

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### Ceramic Knives--Genteel



GL70W-A: 3" white paring knife with sheath  
GL100W-A: 4" white fruit knife with sheath  
GL110W-A: 5" white utility knife with sheath  
GL150W-A: 6" white chef's knife with sheath



GL70B-A: 3" black paring knife  
GL100B-A: 4" black fruit knife  
GL110B-A: 5" black utility knife  
GL150B-A: 6" black chef's knife

## Ceramic Knives Catalogue

### Ceramic Knives--Unicx



UX70W-A: 3" white paring knife with sheath  
UX100W-A: 4" white fruit knife with sheath  
UX110W-A: 5" white utility knife with sheath  
UX150W-A: 6" white chef's knife with sheath



UX70B-A: 3" black paring knife  
UX100B-A: 4" black fruit knife  
UX110B-A: 5" black utility knife  
UX150B-A: 6" black chef's knife

### Ceramic Knives--Double Color Handle's Knife



DC70,100,110,150B-A



DC100,150W-A

## Ceramic Knives Catalogue

### Ceramic Knives--Revolution



3"/4"/5"/6" white ceramic blades with soft ABS handles which provides very comfortable grip, Model#:TR70,100,120,150W-A.

Our ceramic blades are not only noncorrosive and rustproof but also totally impervious to acid, oils and other chemical, help to keep the freshness of food.

Revolution black ceramic knives, Model#: TR70, 100, 120, 150B-A.

This beautiful set pack is a prefect gift for friends and customers. We can tailor-made any type gift package according to customer's requirement.





## Ceramic Knives Catalogue

### Ceramic Knives--Modernity



White ceramic blades come with soft ABS handles which provides very comfortable grip, Model#: SR100, 120, 150, 160W-A. We can offer any colorful handle.

The sharpest cutting edge in the world is just next to a diamond. Our ceramic blade delays oxidation and make food keep their vitamins.

Modernity series' black blade knives include:

SR100B-A: 9.5cm Paring knife  
SR120B-A: 13cm All-purpose knife  
SR150B-A: 14cm Utility knife  
SR160B-A: 16cm Chef's knife

For our Modernity series knives, we offer the unique protective sheaths.





### Ceramic Knives--Advancer



**3"/4"/5"/6" white/black ceramic blades with soft ABS handles (AR70,100,120,150W-A/B-A). We can offer both matt and mirror finish ceramic knives. Especially black gorgeous mirror knives can serve as mirror. They are not only corrosion and rustproof but also totally impervious to acid, oils and other elements. So they can help to keep the freshness of food.**

### Ceramic Knives--Entelechy

**Entelechy series's ceramic knife set include 3"/4"/5"/6" white and black mirror/matt blade with ABS handle (EY70,100,120,150W-A/B-A). Go literally years without resharpening and easy to be cleaned by rinsing in warm water. Do not leave behind any metallic taste or smell, maintain each food's taste. Modern innovation designed to improve your culinary experiences.**



### Ceramic Knives--Serrated knives



4.5"(BK100W-W) and 6"(BK150W-W) serrated knives come with brilliant wood handles, they are so nature feeling. The 4.5" serrated knives are good for steak and 6" serrated knives are perfect for bread. The serrated blade cuts more than just bread, they are also smart for sausage, tomato and cantalope.

5" BK125WS-A/BK125BS-A serrated knives come with mirco serration and coloful ABS handles. The precise serrated blade is perfect to cut steak.

For this serrated knife, we offer unique protective sheath.





## Ceramic Knives Catalogue



7.5"(BK190BMS-A),  
6.5"(BK165BMS-A),  
5.1"(BK135BMS-A),  
4.7"(BK120BMS-A).

Black mirror serrated knives come with ABS handles, well-polished ceramic blades can be reflected like mirror, both white blade knives and matt surface knives are available.

Our well-serrrated ceramic knives ensure a razor sharp, and long lasting cutting edge will cut the bread & steak with perfect precision, will never get fresh bread crushed underneath a dull blade.



### Ceramic Knives-- Classic



MJ70W-B / MJ70B-B

3" white or black ceramic paring knife.

MJ100W-B / MJ100B-B

4" white or black ceramic utility knife.

MJ120W-B / MJ120B-B

5" white or black ceramic santoku knife.

MJ150W-B / MJ150B-B

6" white or black ceramic chef's knife.



MJ70,100,110,150B-SA

We can offer white and black ceramic knives.

## Ceramic Knives Catalogue

### Ceramic Knives--Euthenics



3"/4"/5"/6"(ES70,100,110,150B-P) black and white ceramic blades with padauk handles, they are easy to slice fruits, vegetables and boneless meats. Ceramic's superior edge retention, chemical purity and light weight make them ideal for straight slicing.

3"/4"/5"/6"(ES70,100,110,150W-W) white and black ceramic blades with the elegant wood-handles. Both beautiful and durable, these advanced ceramic knives are available in different sizes.



### Ceramic Knives--Colorful Knife

It is our great invention to make ceramic blade in different color. We are pleased to offer our customers wonderful matt or mirror colorful ceramic knives with colorful handles. Blue, Coffee, Green, and Pink blades are available now. Perfect size and shape for your utility needs. Great for any sort of cutting or slicing.



**CP80M:**  
3.5" Paring knife  
Brown ceramic mirror blade,  
with soft grip ABS handle.



**CU110:**  
5" Utility knife  
Blue ceramic matt blade,  
with soft grip ABS handle.



**CU120S:**  
5" Steak knife  
Pink ceramic serrated matt blade,  
with soft grip ABS handle.



## Ceramic Knives Catalogue

### Ceramic Knives--Folding Knife



**FKS90A:3.7" knife**



**FKS110A:4.2" knife**



**FKS70B:3.5" knife**

Our stylish ceramic blade folding knife has sharp edge that will last ten times than stainless steel knife. This extremely lightweight ceramic knife has a liner lock and stainless steel frame, it is easy to use.



## Ceramic Knives Catalogue

### Ceramic Knives--Set Package



6pc-set: AR100,150B-A,  
CK178B-AR,P12 With Block,Cutting Board



4pc-set: TR70,100,110,150W-DN



3pc-set: DE100W-A,CK178W-DE,P30  
Ceramic Handle's Knife And Peeler



4pc-set: AS70,100,110,150W-A

## Ceramic Knives Catalogue



4pc-set: SS70,100,110,150W-A



4pc-set: SR100,120,150,160B-AD



5pc-set: FE70,100,110,130,150W-A

With acrylic block

We can offer any kind of set box such as blister, white box, 4c gift box, magnetic box, wooden box, aluminum box, etc.

## Ceramic Knives Catalogue

### Ceramic Peeler



**P11**



**P10**

## Ceramic Knives Catalogue

### Clever Cutter



**MJ01-CC**

### Multi-Functional Slicer



**KS96**

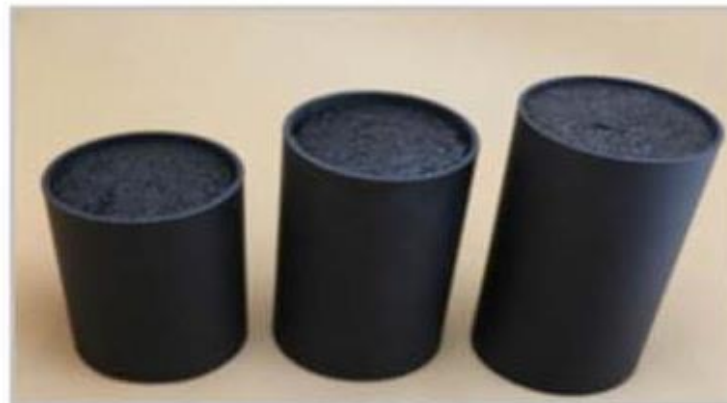


## Ceramic Knives Catalogue

### Knife Block



**AB04**



**A010**