



Factory Direct: Yangjiang Angele Kitchenware Co., Ltd.

Add: A3, Yinling Science and Technology Industrial Zone, Yangjiang, Guangdong, China

Tel: 86-662-3171006

Fax: 86-662-3171006

Info@angeleknife.com

www.angeleknife.com

info@angeleknife.com



YANGJIANG ANGELE KITCHENWARE CO.,LTD

at ANGELE

Let the knife do the work...



Directory content

CATALOGUE



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COMPANY PROFILE

PROFESSIONAL AND LARGE MANUFACTURER

Yangjiang Angele Kitchenware Co., Ltd.

is one of the largest manufacturers in Yangjiang, China, providing stable quality kitchen knives and scissors.

Profile

Established in the year of 2010 located in Yangjiang Yinling Science & Technology Industry Park, our factory covers an area of 60,000 square meters with over 700 employees containing an expertise R&D department, and reaches monthly capacity at over 5,000,000pcs.

Advantage

Our strength lies in our advanced production facility and a full integrated manufacturing system, which set from automatic punching, heat treatment, automatic grinding, surface treatment, automatic sharpening to product assembly line as a whole. Our laboratory is equipped with completed test instruments, to fulfill specific requirements and achieve customer satisfaction.

Mission

At Angele, we take the social liability and environment sustainability as the first priorities, and established the solar PV at the end of 2017. We dedicated to improve our products and services to enhance commercial value and market competitiveness for our clients.

Complying with ISO9001:2008 & ISO14001 system, we will further achieve automation production line, continuing to provide excellent services and produce the sharpest knife in the world.



THE PIONEER OF CHINA INTELLIGENT SHARPENING



1973
Xingfa Workshop



1996
New Andeli



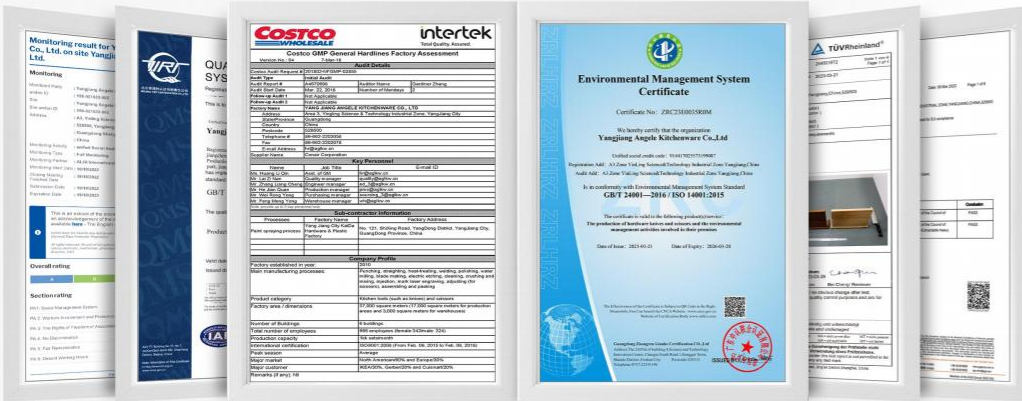
1986
Andeli



2021
Angele



AUTHORIZED CERTIFICATION



MORE THAN 50YEARS - 60,000M²FACILITY - 700STAFFS
4800,000CAPACITY PCS/MONTH

SGS/ ISO14000 / ISO9001:2015 / INTERTEK/ TUV/ BSCI

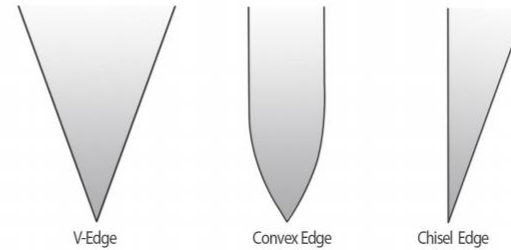


PRECISION EDGE TECNOLOGY

THE PIONEER OF
CHINA INTELLIGENT SHARPENING
SHARPER THAN YOU THINK.



Do you know what makes the intelligent sharpening beyond the traditional way?



STEADY SHARPNESS (Tolerance $\pm 1^\circ$)
HIGH PRODUCTIVITY
PRODUCTION SAFETY

PEtec precision sharpening technology, which controlled by precise program and ground by auto-machines, will produce stable quality cutlery.

This technology can improve imperfect edges surface which result from hand-made production and uneven force.

Along with PEtec precision sharpening technology forward, Angele will provide the products with stable sharpens and durable and easy to maintenance.



FUNCTIONS



BLADE MATERIAL FEATURE



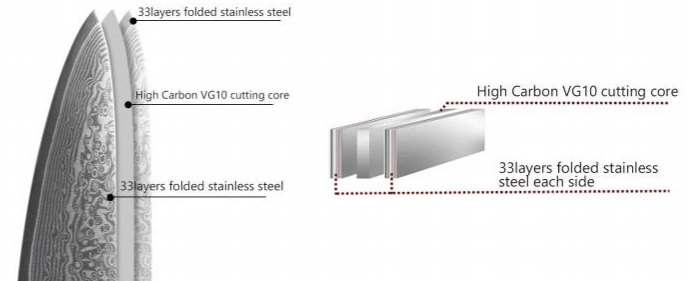
- 01 Paring Knife**
Bird's Beak edge
For peeling potatoes and cleaning up the mushrooms
- 02 Paring Knife**
straight edge
For decorating and garnishing with fruit and vegetables
- 03 Utility Knife**
straight edge
For cutting small fruit and vegetables
- 04 Steak Knife**
straight edge
For cutting cooked or grilled meat
- 05 Boning & fillet knife**
Flexible Blade
For filleting fish, removing meats from the chicken / fish bones

- 06 Bread Knife**
Serrated edge
For cutting a variety of baked goods with crusts, cutting pineapple
- 07 Slicing Knife**
straight edge
For slicing grilled meat and larger foods
- 08 Santoku Knife**
Straight edge with dimple
For cutting ham, onions, all-rounder for precision cutting
- 09 Chef Knife**
Wide blade
All rounder for precision cutting
- 10 Nakiri knife**
Extra-wide blade
For cutting vegetable and the side of blade can be used for crushing garlic.

The following steel are available for household and professional knives:

Steel No.:	HRC	C(%)	Cr(%)	Chemical Component		
				Mo(%)	V(%)	Mn(%)
3cr13	52-54	0.26-0.35	12-14			
5cr15mov	54-56	0.45-0.5	14.5-15	0.6	0.1	0.4
7cr17mov	56-58	0.6-0.75	16-18	0.75		1
Ger.1.4116	54-58	0.45-0.55	14-15	0.5-0.8	0.1-0.2	1
VG-10	58-62	0.95-1.05	14.5-15.5	0.9-1.2	0.1-0.3	0.5
AUS-10	58-62	0.95-1.1	13-14.5	0.1-0.31	0.18-0.27	0.5

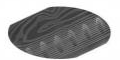
67 layers VG-10 Damascus steel Structure



Real Damascus Knife Pattern Option



Laser Damascus Pattern



ANGELE DESIGN

ODM SERVICE



Comprehensive solution will be offered along with drawing
Secure Guarantee for your customized orders in business





- Perfect Blades for all types of applications and requirements.
- Exquisite surface handle with rubber wheel for stunningly mirror finish.

09

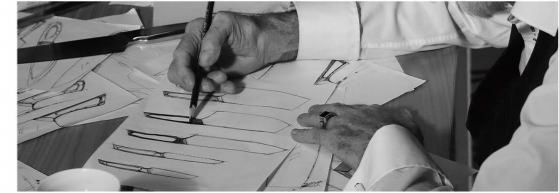
Angelo



Platinum Series

Handle

Purity and stunning design for our Platinum Series, it has a finger hold space to ensure a comfortable use for everyone who hold the knives, each line of this handle runs smoothly and lightly, this unique design offers a minimalist aesthetic with attractive beauty.



Blade

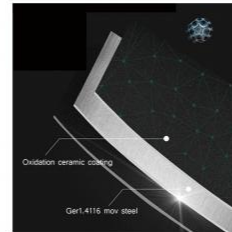
Razor Sharp Steel with accurate sharpen way by Robot Arm. Beautifully hand polished to a satin finish, with a tapered design for hardness and flexibility. Precisely tempered for resilience with a polished spine to facilitate a comfortable pinch grip.

Angelo Knife - The clear cut in Yangjiang, China Kitchen Knife Manufacturer Industry.

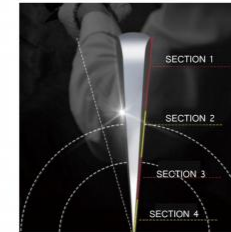




Black Knight Series



Blade



Ultra Sharp Edge



Handle



Ceramic coating:

An elegant black ceramic coating on the blade for anti-rusting and anti-corrosion. To keep the HRC with 54-58, and we made one experiment after the other till it succeeded.

Pasting the adhesive resistance test of the ceramic coating, so the knives won't be scratched and chip off after they worked many times. Conformity with FDA, LFGB and Rosh.

Ultra Sharp edge:

Sharpness is the most important point to achieve the best cuts. Precision-blade and robot-controlled edge ensure ideal cutting angle for sharpness and durability. Unique Premium Edge Technology for sharpening the edge in 4 sections, with a cutting angle less than 16 degree, slicing smoothly without skidding and retaining the juice inside the food.

Handle:

Ergonomically designed stainless steel handle provides comfortable.



750C
8" Chef Knife



750C
8" Slicing Knife



750C
8" Bread Knife



750C
5.5" Serrated Utility Knife



750C
5" Santoku Knife



750C
5" Utility Knife



750C
3.5" Paring Knife

White Spirit Series



German Steel White Spirit Knife

What is Angele's layered Damascus?

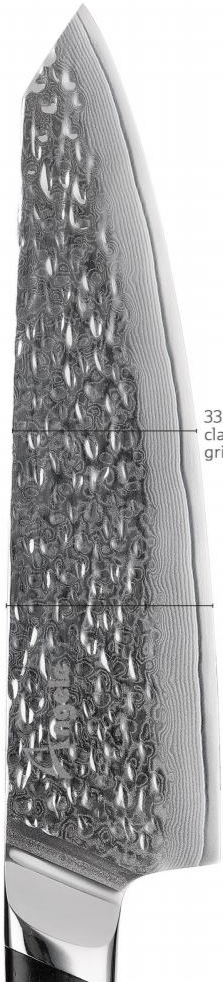
Our Damascus blade is precision forged by layering different types of metal alloys together.

The core - an ultra premium Japanese high-carbon VG-10 steel at HRC 58-62 hardness, providing unrivaled cutting performance.

Alternating layers - cladding with 33 layers folded stainless steel on each side for stain-resistance and durability.

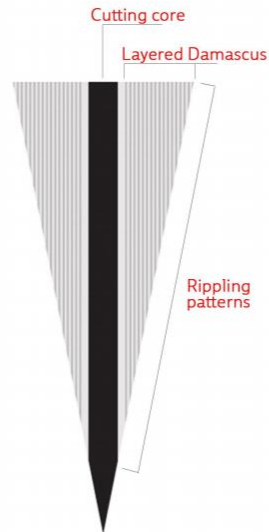
Heat treatment - the key to a great knife. The fine grain of the material means a more stable internal structure.

Aesthetics - the process and different characteristics of the layered metals create aesthetic rippling patterns on the blade.



33 layers of Damascus steel cladding each side, revealed in grinding process

Cutting core sandwiched between Damascus cladding



Pakka Handle [B022]

Ebony Handle [B037]

Pakka Handle [B015]

Ebony Handle [B024]

G10 Handle [B010]



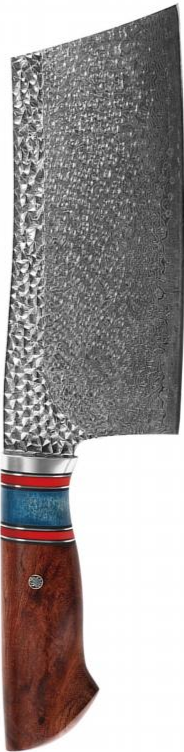
Damascus knife

Damascus Knife



Blue Turquoise handle
[B041]

Rosewood handle
[B008]



Mikata handle
[B009]

Pakka wood handle
[B013]



8" Chef Knife



5" Utility Knife



3.5" Paring Knife



Auto-Edged sharpness

Controlled by precise program and ground by auto-machine to achieve a perfect cut.

Angele cutlery is the first choice for all professional chefs, cooker enthusiast and collectors.

Best Choice for Chef



Damascus knife



8" CHEF KNIFE (B011)
Pakka wood



8" CHEF KNIFE (B023)
Micarta Handle



8" CHEF KNIFE (B014)
G10 handle



8" CHEF KNIFE (B027)
Iron wood



8" CHEF KNIFE (B036)
Stabilized wood



8" CHEF KNIFE (B034)
Stabilized wood



8" CHEF KNIFE (B033)
Ebony Handle



8" CHEF KNIFE (B002)
Ebony wood



8" CHEF KNIFE (B003)
Pakka Wood Handle



Chinese kitchen knife



8" CHEF KNIFE (B011)
Pakka wood



8" CHEF KNIFE (B023)
Micarta Handle



8" CHEF KNIFE (B014)
G10 handle



8" CHEF KNIFE (B027)
Iron wood



8" CHEF KNIFE (B036)
Stabilized wood



8" CHEF KNIFE (B034)
Stabilized wood



8" CHEF KNIFE (B033)
Ebony Handle



8" CHEF KNIFE (B002)
Ebony wood



8" CHEF KNIFE (B003)
Pakka Wood Handle



P229

15 pc block set
Includes:
8" Chef Knife
8" Slicing Knife
8" Bread Knife
5" Utility knife
4.5" Steak knife X 6
3.5" Parer knife X 2
3" Peeler knife
Kitchen Scissors
Knife block

Knives Block Sets



P750

15pc block set
Includes:
8" Chef Knife
8" Slicing Knife
8" Bread Knife
5.5" Utility Knife-serrated edge
5.5" Utility Knife-fine edge
4.5" Steak Knife X 6
3.5" Paring Knife
Kitchen Scissors
Knife Block-built in sharpener



P981

9 pc block set
Includes:
8" Chef Knife
8" Slicing Knife
8" Bread Knife
7" Santoku Knife
5" Utility Knife-fine edge
5" Utility Knife-serrated edge
3.5" Paring Knife
Kitchen Scissors-Multifunction
Knife Block



Knives Block Sets



P432

6 pc block set
Includes:
6" Cleaver Knife
6" Chopping Knife
6.5" Nakiri Knife
3.5" Paring Knife
Kitchen Scissors
Knife Block





P981A

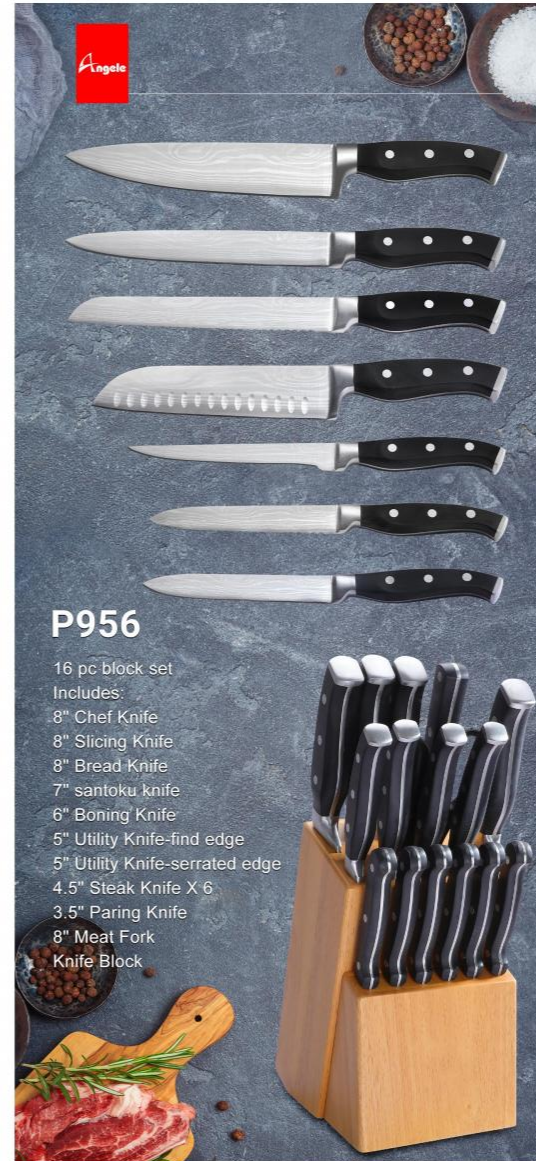
- 15 pc block set
Includes:
8" Chef Knife
8" Slicing Knife
8" Bread Knife
7" Santoku Knife
5" Utility Knife
4.5" Steak Knife X 6
3.5" Paring Knife
Kitchen Scissors
Sharpening Steel
Knife Block

Knives Block Sets



P909

- 7 pc block set
Includes:
8" Slicing Knife
8" Bread Knife
7" Santoku Knife
5.5" Utility Knife
3.5" Paring Knife
3" Peeler Knife
Knife Block



P956

- 16 pc block set
Includes:
8" Chef Knife
8" Slicing Knife
8" Bread Knife
8" Bread Knife
7" santoku knife
6" Boning Knife
5" Utility Knife-fine edge
5" Utility Knife-serrated edge
4.5" Steak Knife X 6
3.5" Paring Knife
8" Meat Fork
Knife Block



Knives Block Sets



P595

- 10 pc block set
Includes:
8" Chef Knife
8" Slicing Knife
8" Bread Knife
7" Santoku Knife
6" Boning Knife
4.5" Utility Knife
3.5" Paring Knife
8" Sharpening Steel
Kitchen Scissors
Knife Block-Acrylic





Cutting board



cutting board
Acacia wood



cutting board
Acacia wood



cutting board
Acacia wood



cutting board
Acacia wood



cutting board
Acacia wood



cutting board
Acacia wood



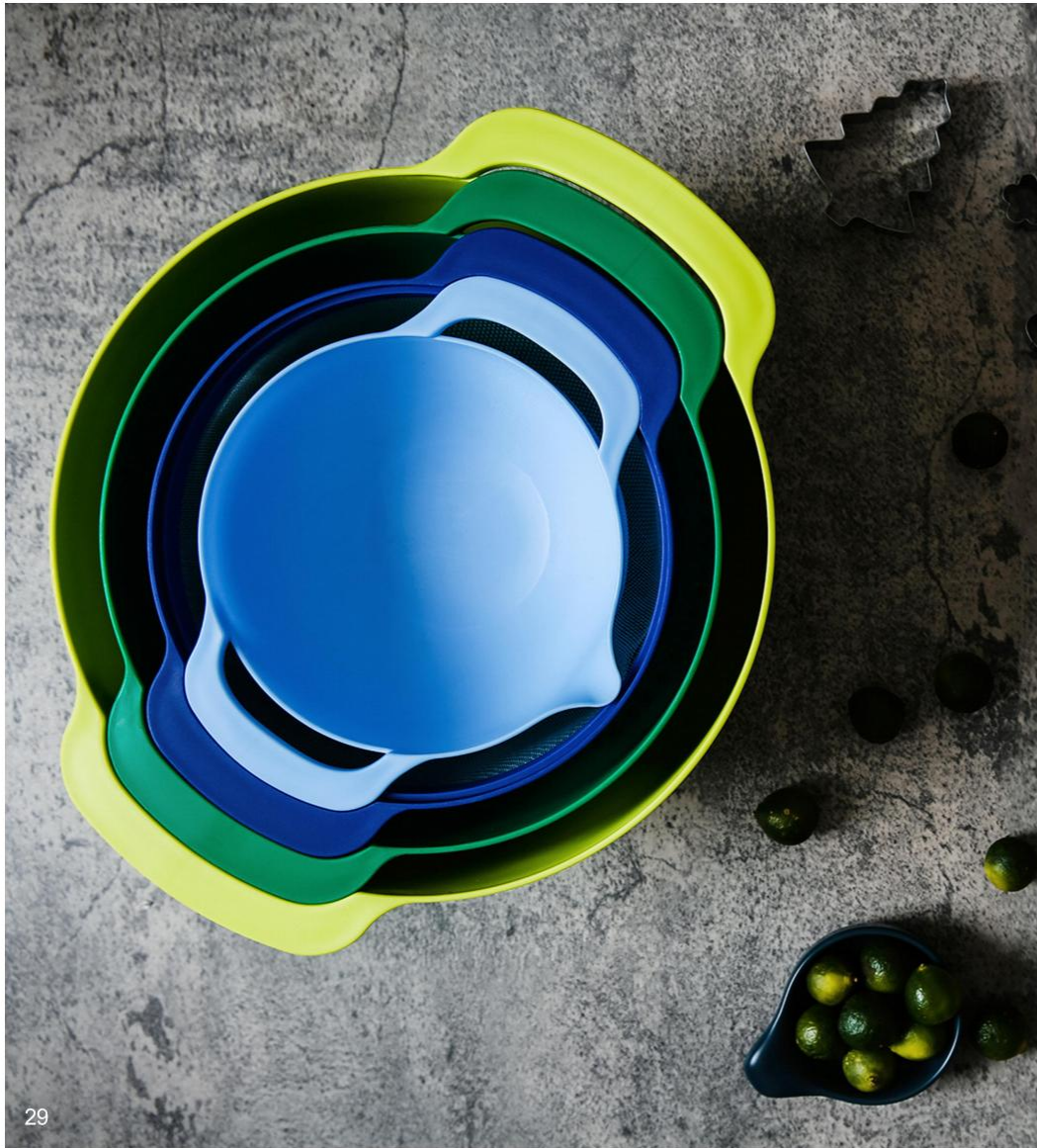
cutting board
Plastic material



cutting board
Plastic material



cutting board
Plastic material



Kitchen Accessories



Hand Pull Food Cutter



oysterknife



waterfilter basket



Chips potato chopper shaped



Chips Potato Chopper Shaped



abitchen Tong



Egg Slicer



8-inone setkid-food cutter



Kitchen gadget three sided rotary peeler



Silicone Utensil set



Silicone 14pc set
(configure can change)



Silicone 11pc set
(configure can change)



Silicone 19pc set
(configure can change)



Silicone 12pc set
(configure can change)

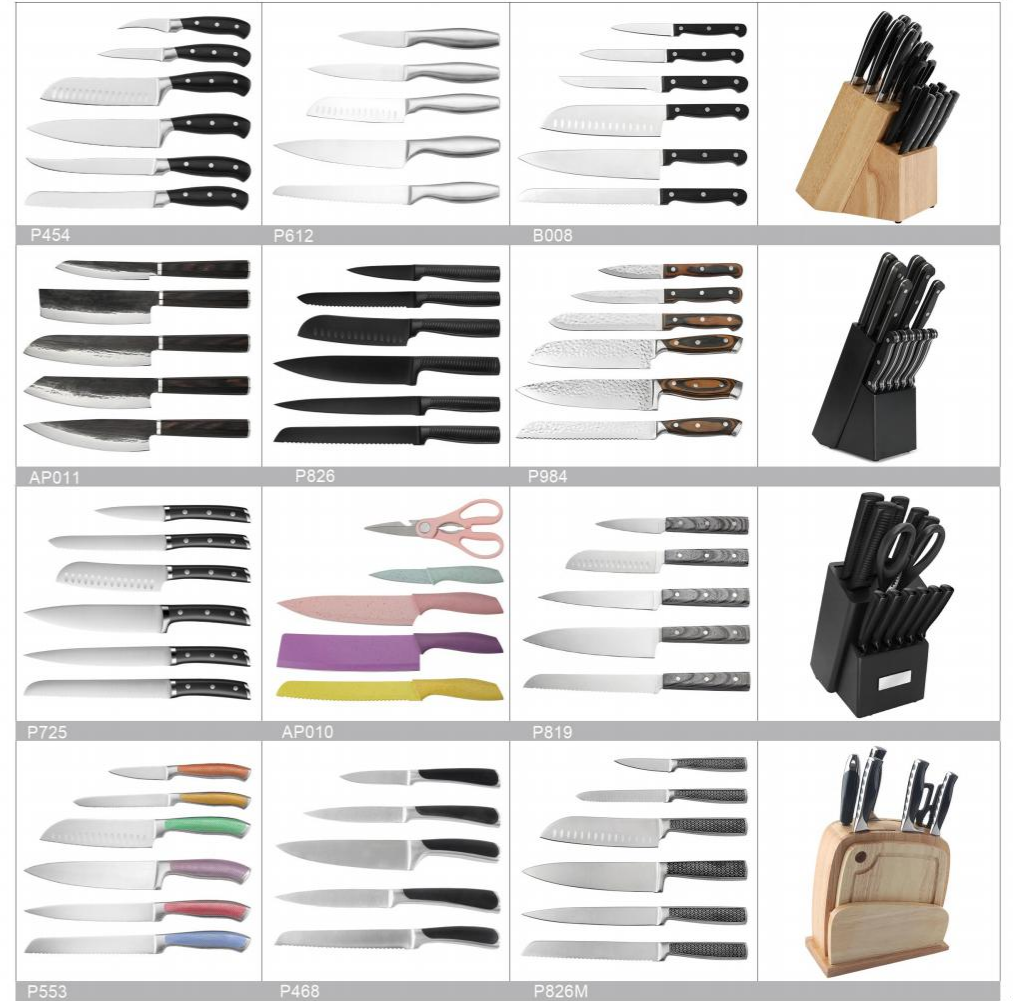




Knives Block Sets



Knives Block Sets

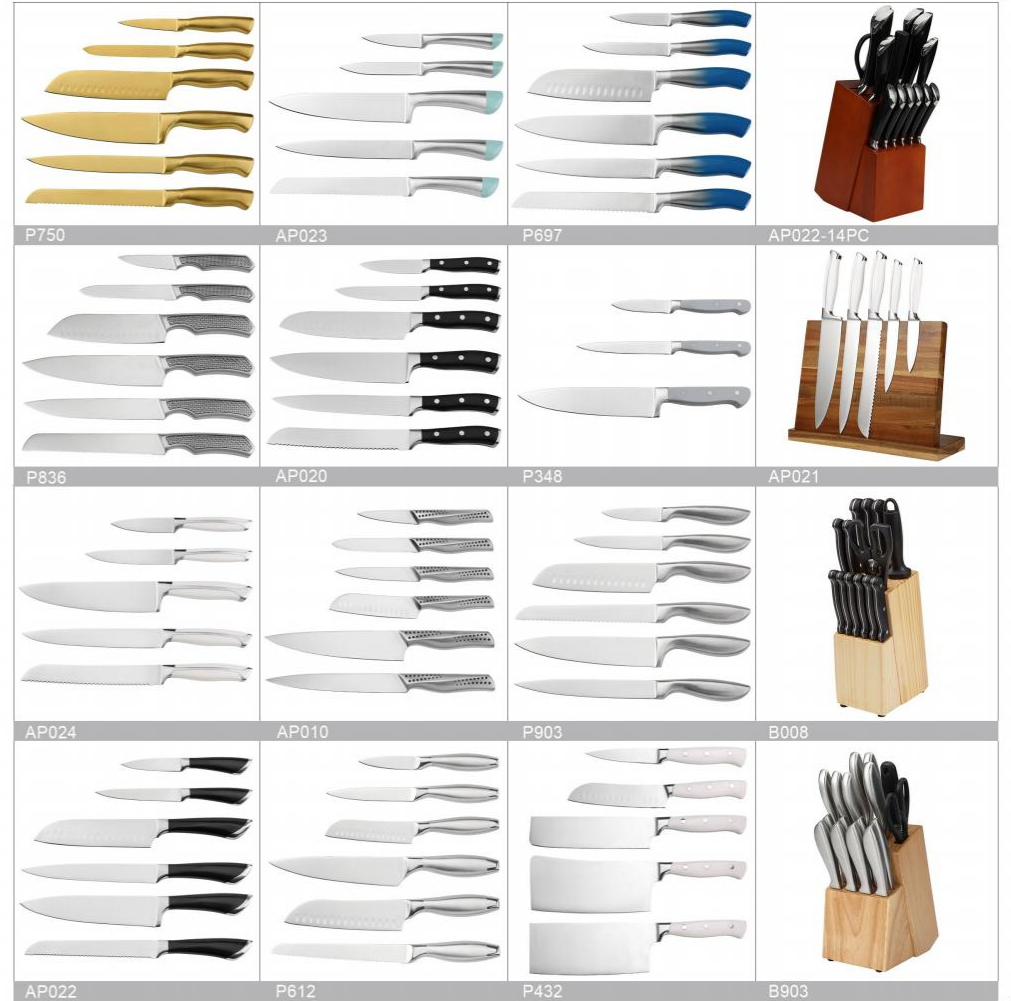




Knives Block Sets



Knives Block Sets





Steak knife



B008

A054-07

P355

A028-07

A061



A080-07

A036

P766

A036-07

A065-07



A039

A020

A021

A042

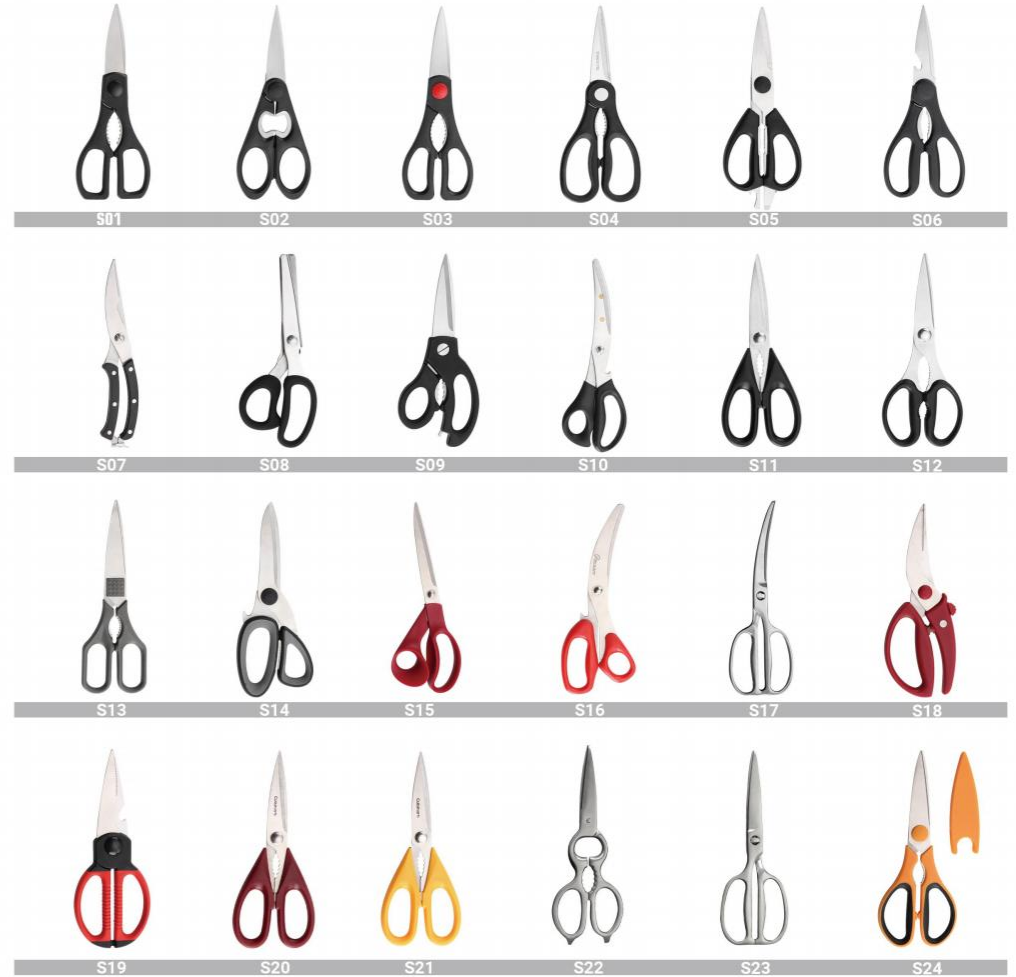


Kitchen shears

- Professional design for your kitchen, restaurant.
- Sturdy, durable and stainless steel blade.
- ANGELE firmly believes that the best products come from the best raw materials, designs and processes.



Multi-purpose scissors that can cut chicken/ poultry, meat, vegetables, fresh and dried fruits, herbs, chocolate, and even string, packaging and flower stems. Good for camping, BBQ, and outdoor activity. Best choice for a useful gift.





Honing vs Sharpening

What's the Difference?

Honing

With each use of your knife, the razor-sharp edge naturally bends over just a tiny bit. That's not a flaw; it's just part of using a knife. Over time and many impacts, the thin edge of the blade will naturally curl over. The edge is actually still sharp, but because the edge is curled, the sharpest part is no longer moving directly through the food as you cut.

A honing steel enables you to re-align the edge so that the razor-sharp edge is once again gliding through the food as you cut. You will be amazed at the difference it makes.

Sharpening

When honing is no longer effective in bringing the "sharp" back, then it's time for real sharpening.

It is done by grinding or removing the material with an abrasive substance of higher hardness (according to the Mohs scale than the material that is being sharpened).

The most traditional materials for sharpening are sandstones and granite, but most commonly used today are flat sharpening stones and various grinding wheels. Diamond is a very hard abrasive, but also very expensive one, while synthetic abrasives and natural waterstones are cheaper, but also less hard.

Sharpener



Sharpener





Sharpener

PS-006



PS-011



PS-008



PS-010



PS-009



C044



C045



C046



Handle Series





Handle Series



Empty Block



C001



C002



C044



C004



C005



C012



C013



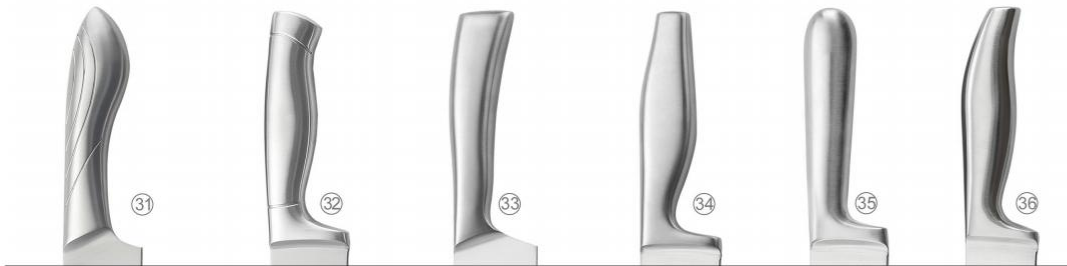
C014



C015



C016



C022



C023



C024



C026



C029



Empty Block



Empty Block



C007



C008



C009



C010



C011



C007



C008



C009



C010



C011



C017



C018



C019



C020



C021



C017



C018



C019



C020



C021



C039



C040



C041



C042



C043



C039



C040



C041



C042



C043



Outdoor Knives



Folding Knife



Folding Knife



Folding Knife



Hunting Knife



Hunting Knife



Hunting Knife



Pocket Knife



Pocket Knife



Pocket Knife



51

Utensil set



Utensil set



Utensil set



Packaging



P1



P2



P3



P4



P5



P6



P7



P8



P9



P10



P11



P12



P13



P14

52



P16

P17

P18

P19



P20

P21

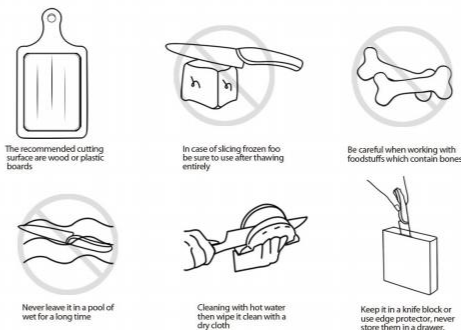


P22

P23

- P1-3: Gift box
- P4: Gift box with paper sleeve
- P5: Gift box for knife set
- P6-9: Blister
- P10: Gift box
- P11: Hard carton gift box with EVA holder
- P12: Gift box with EVA holder
- P13: Magnetic box with EVA holder
- P14: Hard carton gift box with paper holder
- P16: Gift box with paper holder
- P17-19: Blister
- P20: Professional knife set bag
- P21: Professional knife bag
- P22: Aluminum Box with EVA holder
- P23: Wood box with EVA holder

Tips on Knife Maintenance



The recommended cutting surface are wood or plastic boards

In case of slicing frozen food be sure to use after thawing entirely

Be careful when working with foodstuffs which contain bones

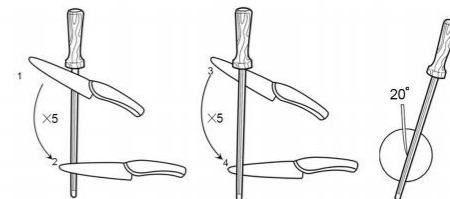
Never leave it in a pool of wet for a long time

Cleaning with hot water then wipe it clean with a dry cloth

Keep it in a knife block or use edge protector, never store them in a drawer.

Tips on Sharpening by Sharpening Steel

- 01 Hold the sharpening rod vertically firmly in your hand;
- 02 Hold the knife at an angle of about 20 degrees with a slight pressure over the steel
- 03 Start at the very back end of the knife, then pull through to the knife tip, the tip of blade should point upward.



Tips on Sharpening by whetstone

- 01 Before starting to use whetstone it should be immersed into water for 10-15 minutes.
- 02 During sharpening process the stone should be a bit moist.
- 03 Finding the angle: 17-20 degrees should be remain during the sharpening process.
- 04 Hold the knife against the stone, sweep one side of the blade across the stone, following the proper angle about 5-10 times, then turn the knife over and sharpen the other side. Next sharpen the stone on a finer grit until the sharpness is adequate

