

Japanese Damascus Steel Knife by KUMA Now Available on Amazon

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KUMA, a brand renowned for its high-quality kitchen knives, has recently launched their bestselling Japanese Damascus steel knife on the Amazon marketplace.

Whether a chef knife is being wielded by a professional chef or an amateur cook, it is important that the knife is strong and durable, since inferior blades bend and break easily under pressure. Opting for a Japanese Damascus knife is always a safe bet since Damascus steel is renowned for its extraordinary strength and longevity.

According to a representative at KUMA, "Our 8-inch Premium KUMA Chef's Knife is made of Japanese Damascus steel that has been welded with 67 layers of steel. It is sturdy, chip-resistant, and unlike other low-quality knives has been made using an 8-step engineering process to make it corrosion resistant, giving it the longevity that you need while also increasing the sharpness and edge retention of the knife."

Along with having a superior blade KUMA's knife collection, which includes the Japanese Damascus chef knife, have ergonomic handles that are ultra lightweight and designed to provide its user with maximum comfort. The attractive design and minimal bolster make for a smooth and thorough cutting experience, regardless of the kind of grip being used. It also has a hand-polished spine that provides for a balanced and comfortable grip, even when the knife is being held with pressure.

The ultimate cooking tool for a person who is genuinely passionate about food, this sleek knife comes in a customized box with a high-quality sheath, making it an amazing gift for loved ones. The product is already proving to be a huge hit on Amazon with one happy customer stating, "This is a great knife at a good price. My hubby uses it all the time. This beats the Farberware and old homestead knives we had. This product can compete with Wustoff and other brand name knives. We love the looks how it handles. You can't wrong ordering one. Product performs well design its a beauty." To learn more about the brand and their premium kitchen knives, visit their official Amazon storefront.

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KUMA

KUMA is a family run company with a passion for cooking, cutlery, and craftsmanship. KUMA's desire is to create high quality kitchen knives that combine razor-sharp performance with high maneuverability all packaged in a beautiful aesthetic design.

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