KUMA Announces New Damascus Steel Chef Knife Set for Kitchen Cooks

January 16, 2019

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Kuma Knives, a sub-company of KUMA, is happy to announce the release of their new Damascus steel chef knife set for kitchen cooks of all skill levels. This knife set is designed to be versatile for cutting, slicing, chopping, and mincing any fruit, vegetable, meat, or herb. It is even sharp enough to slice through thin bone. It is razor sharp immediately out of the box and is ready for almost every cutting need in the kitchen.

When approached about this announcement, a spokesperson for Kuma Knives shared this comment, ?We simply want to provide a high-quality product and experience for our customers. Anyone who has used a KUMA-brand knife before knows that they are going to get a great experience, and we wanted to make sure that we are offering knife products that will meet as many kitchen needs as possible. Ideally, we wanted a product that can do most cutting and slicing jobs, in order to limit the number of knives needed to do different things. This multi-purpose knife was the answer to that solution.?

This Damascus knife has a Japanese-inspired profile and design. It uses light-weight materials and features an ergonomic handle that will provide comfort and control to the user. The 3Cr13 steel is easy to sharpen and resists the acids in comes in contact with via daily use. This blade also receives the KUMA Signature Heat Treatment to maximize strength.

JPM Cuisine left this 5-star review on Amazon, ?I've owned and used this knife for over a month now and have been pleased with the results. For the price, you can't really find a better option. It's razor sharp and the edge is really strong. I have not had to sharpen it yet and it cuts through everything so cleanly and easily. It's light weight allows it to move as nimbly as a paring knife, while the long sharp blade does most of the work for you. It's an excellent addition to your kitchen. To keep the price down, they've made the cuts where it was necessary and didn't skimp where it was important.?

The KUMA multi-purpose knife, a Damascus steel knife, is eight inches long and is designed for many purposes in the kitchen. Whether carving a roast, slicing an orange, or chopping garlic, this knife is designed to do the job.

Jeffrey Duran shared this glowing review about his knife set, ?I love this knife and so does my wife. I didn't know anything about knives and I researched online and youtube for the best bang for the buck and all roads led to this knife. Carved pork, beef, chicken, turkey, root veggies, herbs and greens, cooked and raw. I feel confident with this knife and I feel as if I struck a deal. If your're looking for a great kitchen knife or plan on giving one as a gift, I highly recommend this product. I also suggest learning how to use knives in general, I used youtube lol. This knife is sharp!?

The sharpness of the knife is only outdone by its durability. Made with Damascus steel and tempered with careful timing, it combines sharpness retention with toughness. Though it is easy to sharpen, users have found that it doesn?t often need sharpening.

Laura C, a verified buyer on Amazon, shared her experience with the Damascus steel knife, ?I bought this on a whim because I have been using a 15-year old knife set that was cheap to begin with. I am not much of a cook but do cut fruits and vegetables frequently. This knife is amazing and now I am wondering how i survived without it. Extremely sharp, easy to handle, and compared to my old knives it cuts like a champ. Its so sharp and accurate, I feel like I'm on a cooking show when I'm cutting up veggies. Peels an apple faster than a peeler. Money well spent.?

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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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