

Product Specification

No. 023 **PEARL METAL CO.,LTD.**

Product No. 01

Product name
F-1299 Molybdenum-vanadium Steel Santoku Knife 165
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Description	
Cutleries	
Size per product	
Width	50 mm
Depth	290 mm
Height	15 mm
Weight	137 g
Capacity	▼
Quantity per case	
36 Knives	
Minimum lot for order	
1 case(s)	
Retail price in Japan (yen) *excluding tax	
6,000 JPY	

Place of production/processing

Niigata-pref, Japan

Materials

Material type/Blade: Molybdenum vanadium steel, Blade Type: Double bevel, Blade-base: Stainless steel, Handle: POM resin (heat-resistant temperature 110 degrees)

Selling point

This cooking knife is made in Tsubame-sanjo area in Niigata-pref. Blade material is molybdenum-vanadium steel which keeps sharpness for long time. Handle is 3 tack structure which keeps stability when you use.

Color

One Color Only

Lead time

● We can make shipments soon. We can make shipments ~ after receiving order.



Product Specification

No. 023 **PEARL METAL CO.,LTD.**

Product No. 02

Product name
F-1301 Molybdenum-vanadium Steel Paring Knife 120
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Description	
Cutleries	
Size per product	
Width	30 mm
Depth	230 mm
Height	15 mm
Weight	46 g
Capacity	▼
Quantity per case	
36 Knives	
Minimum lot for order	
1 case(s)	
Retail price in Japan (yen) *excluding tax	
4,500 JPY	

Place of production/processing

Niigata-pref, Japan

Materials

Material type/Blade: Molybdenum vanadium steel, Blade Type: Double bevel, Handle: ABS resin (heat-resistant temperature 80 degrees)

Selling point

This cooking knife is made in Tsubame-sanjo area in Niigata-pref. Blade material is molybdenum-vanadium steel which keeps sharpness for long time. A little small size when you can use versatile.

Color

One Color Only

Lead time

● We can make shipments soon.

We can make shipments ~ after receiving order.



Product Specification

No. 023 **PEARL METAL CO.,LTD.**

Product No. 03

Product name
F-2386 Yanagiba-knife 205
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Description	
Cutleries	
Size per product	
Width	30 mm
Depth	330 mm
Height	20 mm
Weight	116 g
Capacity	▼
Quantity per case	
60 Knives	
Minimum lot for order	
1 case(s)	
Retail price in Japan (yen) *excluding tax	
3,000 JPY	

Niigata-pref, Japan Materials Blade: Stainless steel, Blade Type: Single bevel, Handle: Natural wood, Blade-base: Nylon Selling point This is made in Japan with excellent quality. Yanagiba-knife is a traditional Japanese style cooking knife to make sashimi. Blade is stainless steel which features anti-rust and easy maintenance. Color One Color Only Lead time We can make shipments soon. We can make shipments ~ after receiving order.



Product Specification

No. 023 **PEARL METAL CO.,LTD.**

Product No. **04**

Product name
F-2387 Deba-knife 155

Description	
Cutleries	
Size per product	
Width	50 mm
Depth	285 mm
Height	25 mm
Weight	224 g
Capacity	▼
Quantity per case	
60 Knives	
Minimum lot for order	
1 case(s)	
Retail price in Japan (yen) *excluding tax	
3,000 JPY	

Place of production/processing

Niigata-pref, Japan

Materials

Blade: Stainless steel, Blade Type: Single bevel, Handle: Natural wood, Blade-base: Nylon

Selling point

This is made in Japan with excellent quality. Deba-knife is a traditional Japanese style cooking knife to divide a fish. Blade is stainless steel which features anti-rust and easy maintenance.

Color

One Color Only

Lead time



Product Specification

No. 023 **PEARL METAL CO.,LTD.**

Product No. 05

Product name

HB-4287 Lightweight and Rust-resistant Iron Frying Pan 26 cm



Description	
Cooking utensils	
Size per product	
Width	460 mm
Depth	260 mm
Height	135 mm
Weight	833 g
Capacity	▼
Quantity per case	
10 piece(s)	
Minimum lot for order	
1 case(s)	
Retail price in Japan (yen) *excluding tax	
7,500 JPY	

Place of production/processing

Niigata-pref, Japan

Materials

Body: Iron, Handle: Natural wood

Selling point

It is made by anti-rust processed iron. To make lightweight, it is spin- processed to gradually thin the edge. Additionally, side wall is made "Tsuchime(hammered finish) design" to add durability. Made in Tsubame-sanjo Japan.IH compatible.

Color

One Color Only

Lead time

● We can make shipments soon.

We can make shipments ~ after receiving order.



Product Specification

No. 023 **PEARL METAL CO.,LTD.**

Product No.

Product name

HB-4292 Lightweight and Rust-resistant Iron Wok 33 cm



Description	
Cooking utensils	
Size per product	
Width	535 mm
Depth	330 mm
Height	115 mm
Weight	1266 g
Capacity	▼
Quantity per case	
5 piece(s)	
Minimum lot for order	
1 case(s)	
Retail price in Japan (yen) *excluding tax	
11,000 JPY	

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Place of production/processing

Niigata-pref, Japan

Materials

Body: Iron, Handle: Natural wood

Selling point

It is made by anti-rust processed iron. To make lightweight, it is spin- processed to gradually thin the edge. Additionally, side wall is made "Tsuchime(hammered finish) design" to add durability. Made in Tsubame-sanjo Japan.IH compatible.

Color

One Color Only

Lead time



Product Specification

No. 023 **PEARL METAL CO.,LTD.**

Product No. 07

Product name

HB-4291 Lightweight and Rust-resistant Iron Wok 30 cm



Description	
Cooking utensils	
Size per product	
Width	505 mm
Depth	300 mm
Height	105 mm
Weight	1065 g
Capacity	▼
Quantity per case	
5 piece(s)	
Minimum lot for order	
1 case(s)	
Retail price in Japan (yen) *excluding tax	
9,500 JPY	

Place of production/processing

Niigata-pref, Japan

Materials

Body: Iron, Handle: Natural wood

Selling point

It is made by anti-rust processed iron. To make lightweight, it is spin- processed to gradually thin the edge. Additionally, side wall is made "Tsuchime(hammered finish) design" to add durability. Made in Tsubame-sanjo Japan.IH compatible.

Color

One Color Only

Lead time

● We can make shipments soon.

We can make shipments ~ after receiving order.



Product Specification

No. 023 **PEARL METAL CO.,LTD.**

Product No.

80

Product name

HB-630 Stainless Sauce Pot 18cm



Description	
Cooking utensils	
Size per product	
Width	345 mm
Depth	195 mm
Height	110 mm
Weight	380 g
Capacity	▼
Quantity per case	
20 piece(s)	
Minimum lot for order	
1 case(s)	
Retail price in Japan (yen) *excluding tax	
2,000 JPY	

Place of production/processing

Niigata-pref, Japan

Materials

Body: Stainless steel, Handle: Phenolic resin (heat-resistant temperature 150 degrees), Bottom thickness 0.6 mm

Selling point

This stainless pot is made in Tsubame-sanjo area in Niigata-pref. Side wall is made "Tsuchime(hammered finish) design" to add durability and thermal efficiency. It is using wire parts in handle to escape heat. IH compatible.

Color

One Color Only

Lead time

Lead time		
We can make shipments soon.	We can make shipments ~	after receiving order.



Product Specification

No. 023 **PEARL METAL CO.,LTD.**

Product No.

09

Product name

HB-631 Stainless Sauce Pot 20cm



Description		
Cooking utensils		
Size per product		
Width	440 mm	
Depth	215 mm	
Height	110 mm	
Weight	440 g	
Capacity	▼	
Quantity per case		
20 piece(s)		
Minimum lot for order		
1 case(s)		
Retail price in Japan (yen) *excluding tax		
2,200 JPY		

Place of production/processing

Niigata-pref, Japan

Materials

Body: Stainless steel, Handle: Phenolic resin (heat-resistant temperature 150 degrees), Bottom thickness 0.6 mm

Selling point

This stainless pot is made in Tsubame-sanjo area in Niigata-pref. Side wall is made "Tsuchime(hammered finish) design" to add durability and thermal efficiency. It is using wire parts in handle to escape heat. IH compatible.

Color

One Color Only

Lead time

• We can make shipments soon.

We can make shipments

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after receiving order.



Product Specification

No. 023 **PEARL METAL CO.,LTD.**

Product No. 10

Product name

HB-4229 Iron Grill Pan with Handle 25×17cm<wave bottom>



Description		
Cooking utensils		
Size per product		
Width	250 mm	
Depth	195 mm	
Height	35 mm	
Weight	621 g	
Capacity	▼	
Quantity per case		
20 piece(s)		
Minimum lot for order		
1 case(s)		
Retail price in Japan (yen) *excluding tax		
3,000 JPY		

Place of production/processing

Niigata-pref, Japan

Materials

Material / Iron, Surface treatment/Silicone resin coating

Selling point

This is made in Tsubame-sanjo area in Niigata-pref. Best seller in Japan. Grill cooking using this pan can be shorter time cooking than oven cooking due to high heat effective. Wave bottom can remove extra-oil from ingredients.

Color

One Color Only

Lead time