









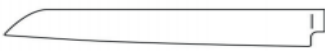

















Types of Knives

To ensure the best effect, please choose different knives for cutting different food

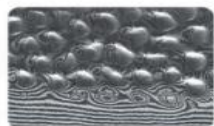
	Paring Knife	Suitable for fruit peeling and small kitchen objects
	Flat Cut Paring Knife	Suitable for small fruit, small vegetables
	Utility Knife	Suitable for cutting meat, fruits and vegetables, not suitable for cutting bones
	Steak Knife	Suitable for delicatessens such as steak, lamb chops, pizza, etc
	Boning Knife	Suitable for meat peeling, segmentation, separation of food and flesh, etc
	Santoku Knife	Suitable for meat, delicatessens, vegetables, not for cutting bones
	Nakiri Knife	Suitable for various vegetables and fruits, not for cutting bones
	Chef Knife	Suitable for cutting meat, fruits and vegetables, not suitable for cutting bones
	Bunka knife	Suitable for dicing and chop all kinds of meat, fish, vegetables, fruits, bread, sushi
	Carving Knife	Suitable for fine cutting, such as sashimi, sliced meat, shredded, etc
	Bread Knife	Suitable for pastry baking, such as cakes, breads, toast slices, etc
	Deba Knife	Suitable for rough processing of whole fish, such as cutting fish heads, breaking bones, and fish fillets

	Bone Chopper	Suitable for food with bones, not suitable for cutting frozen meat
	Cleaver Knife	Suitable for meat slices, vegetables, etc., not for cutting bones
	Cheese Knife	Suitable for cutting cheese and hard peels, also small fruits and vegetables
	Frozen Food Knife	Suitable for frozen meat, vegetables, and bread
	Granton Carving Knife	Suitable for dealing with meats, larger fruits and vegetables, as well as cake
	Ham Knife	Suitable for flexible boning, filleting and skinning, perfect for precision tasks like trimming meat
	Carving Knife	Suitable for slicing through beef, poultry, fish and other meats.
	Sashimi Knife	Suitable for slicing raw fish thin, professionals can preserve the texture, flavor, and freshness of the fish
	Sakimaru Knife	Suitable for fish-slicing knife, is used for slicing raw fish thin.
	Kiritsuke Knife	Suitable for slicing food materials. Used for making sashimi and sushi, for slicing meat thinly.
	Sharpening Rod	Honing is not the same as sharpening, honing realigns the knife to its original, straight edge.
	Fork	Suitable for delicately carved, slices and picks up meat for easy operating

PATTERN

Blades Patterns

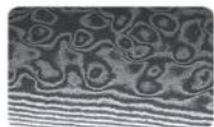
Tusk Blade are forged from the highest quality ultra-hard 56-67 HRC steel. The wide variety of our Damascus steel with different patterns.



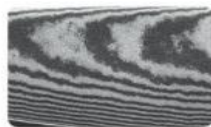
Hammered Pattern



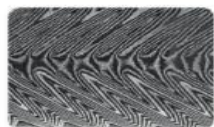
Crescent Moon Pattern



Raindrop Pattern



Nature Pattern



Fish Bone Pattern



Small Roses Pattern



Wave Pattern



Burst Pattern

WOOD

Handles Materials

The handles are developed with the use of the most modern, durable and non-slipping materials that adhere to the specific purposes and qualities of each knife in the LITUO series.



Rose Wood



Red Wood



Pakka Wood



Ebony Wood



Figured
Sycamore Wood



Coffee
Pakka Wood



North America
Desert Ironwood



Olive Wood



K133 Pakka Wood



Red Sandal Wood



Red Pakka Wood



Black G10



Tusk Blade B37 *car* SERIES

73 Layers Damascus Steel



SPECIFICATION

B37 Series

Blade Material: 73 Layers Damascus Steel
with 14Cr14MoVNb Powder Steel

Hardness: 62-64HRC Handle Material: Olive Wood

Heat Treatment: Vacuum Heat Treatment and Deep Freezer

New



3.5" Paring Knife



5" Utility Knife



7" Nakiri Knife



7" Santoku Knife



8.5" Chef Knife



6.5" Bone Chopper



Forged Carving Fork



Sharpening Rod



5" Steak Knife



6" Boning Knife



8.5" Bread Knife



10" Carving Knife



7.5" Cleaver Knife

Tusk Blade B37S *lan* SERIES

3 Layers Composite Steel



SPECIFICATION

B37S Series

Blade Material: 3 Layers 10Cr15CoMoV Composite Steel

Hardness: 60±2HRC Handle Material: Pakka wood

Heat Treatment: Vacuum Heat Treatment and Deep Freezer

New



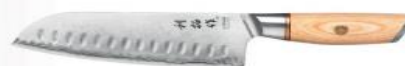
Exquisite Handmade
Box Packaging



5"Utility Knife



3.5"Paring Knife



7"Santoku Knife



Forged Carving Fork



8.5"Chef Knife



Sharpening Rod



7.5"Cleaver Knife



8.5"Bread Knife



10"Carving Knife

Tusk Blade B32 *Feng* SERIES

67 Layers Damascus Steel



FENG SERIES

ADHERE TO INGENUITY MAKE A GOOD KNIFE
THE SAME PAY TRIBUTE EVERY CHEF

SPECIFICATION

B32 Series

Blade Material: 67 Layers Damascus Steel
with 10Cr15CoMoV Steel Core

Hardness: 60±2HRC Handle Material: Black G10

Heat Treatment: Vacuum Heat Treatment and Deep Freezer



3.5" Paring Knife



7.3" Santoku Knife



7.3" Cleaver Knife



Leather Sheath



Wooden Sheath



Sharpener Rod



5" Utility Knife



8.5" Chef Knife



8.3" Carving Knife

Tusk Blade B27 SERIES

67 layers Damascus steel



YI SERIES
ADHERE TO INGENUITY MAKE A GOOD KNIFE
THE SAME PAY TRIBUTE EVERY CHEF

SPECIFICATION

B27 Series

Blade Material: 67 Layers Damascus Steel
with 10Cr15CoMoV Steel Core

Hardness: 60±2HRC Handle Material: Rose Wood

Heat Treatment: Vacuum Heat Treatment and Deep Freezer



5"Steak Knife



3"Paring Knife



6"Boning Knife



5"Utility Knife



8.3"Bread Knife



7"Santoku Knife



8.3"Carving Knife



8.3"Chef Knife



7"Cleaver Knife



6.5" Bone Chopper

Tusk Blade B13R YU SERIES

67 Layers Damascus Steel



YU SERIES
ADHERE TO INGENUITY MAKE A GOOD KNIFE
THE SAME PAY TRIBUTE EVERY CHEF

SPECIFICATION

B13R Series

Blade Material: 67 Layers Damascus Steel
with 10Cr15CoMoV Steel Core

Hardness: 60±2HRC Handle Material: Rose Wood

Heat Treatment: Vacuum Heat Treatment and Deep Freezer



3.5" Paring Knife



5" Utility Knife



5" Santoku Knife



7" Santoku Knife



8.5" Chef Knife



6.5" Bone Chopper



New Sharpener Rod



5" Steak Knife



6" Boning Knife



8" Carving Knife



9" Bread Knife



10" Chef Knife



6.5" Cleaver Knife

Tusk Blade B13D YU SERIES

67 Layers Damascus Steel



YU SERIES

ADHERE TO INGENUITY MAKE A GOOD KNIFE
THE SAME PAY TRIBUTE EVERY CHEF

SPECIFICATION

B13D Series

Blade Material: 67 Layers Damascus Steel

with 10Cr15CoMoV Steel Core Hardness: 60±2HRC

Handle Material: North America Desert Ironwood

Heat Treatment: Vacuum Heat Treatment and Deep Freezer



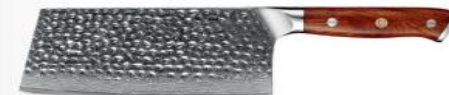
6"Chef Knife



8.5"Chef Knife



10"Chef Knife



6.5"Cleaver Knife



3.5"Paring Knife



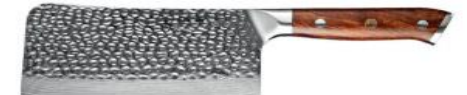
5"Utility Knife



7"Santoku Knife



9"Bread Knife



6.5"Bone Chopper

Tusk Blade **B1H HE SERIES**
67 Layers Damascus Steel



HE SERIES
ADHERE TO INGENUITY MAKE A GOOD KNIFE
THE SAME PAY TRIBUTE EVERY CHEF

SPECIFICATION

B1H Series

Blade Material: 67 Layers Damascus Steel
with 10Cr15CoMoV Steel Core

Hardness: 60±2HRC

Handle Material: Pakka Wood

Heat Treatment: Vacuum Heat Treatment and Deep Freezer



3.5" Paring Knife



5" Utility Knife



6.8" Nakiri Knife



7" Santoku Knife



8" Chef Knife



6.5" Bone Chopper



Forged Carving Fork



Sharpening Rod



5" Steak Knife



5.5" Boning Knife



8" Bread Knife



10" Carving Knife



7" Cleaver Knife



SPECIFICATION

PM8 Series

Blade Material: 67 Layers Damascus Steel

with 10Cr15CoMoV Steel Core Hardness: 60±2HRC

Handle Material: North America Desert Ironwood + Black Buffalo Horn

Heat Treatment: Vacuum Heat Treatment and Deep Freezer



5"Utility Knife



8.5"Chef Knife



7"Sankoku Knife



7"Nakiri Knife

SPECIFICATION

F2 Series

Blade Material: 67 Layers Damascus Steel

with 10Cr15CoMoV Steel Core Hardness: 60±2HRC

Handle Material: North America Desert Ironwood + Black G10

Heat Treatment: Vacuum Heat Treatment and Deep Freezer



5"Utility Knife



7"Nakiri Knife



8.5"Chef Knife



Acacia Wood Gift Box





SPECIFICATION

B32D Series

Blade Material: Original Japan 49 Layers

SRS13 Core Damascus Steel Hardness: 62-64HRC

Handle Material: North America Desert Ironwood

Heat Treatment: Vacuum Heat Treatment and Deep Freezer



5"Utility Knife



7"Nakiri Knife



8.5"Chef Knife



Acacia Wood Gift Box

SPECIFICATION

F3 Series

Blade Material: 110 Layers Damascus Steel

Hardness: 60±1HRC

Handle Material: North America Desert Ironwood + Black G10

Heat Treatment: Vacuum Heat Treatment and Deep Freezer



180mm Deba Knife



270mm Sashimi Knife



270mm Kiritsuke Knife



270mm Sakimaru Knife



B20 Series

Blade Material: 67 Layers Damascus Steel
with 10Cr15CoMoV Steel Core

Hardness: 60 ± 2 HRC Handle Material: Pakka Wood

Heat Treatment: Vacuum Heat Treatment and Deep Freezer



Leather Sheath

Wooden Sheath



7" Santoku Knife



8" Chef Knife



8" bread Knife



3.5" Paring Knife



5" Utility Knife



8" Carving Knife

B9 Series

Blade Material: 67 Layers Damascus Steel
with 10Cr15CoMoV Steel Core

Hardness: 60 ± 2 HRC Handle Material: Rose Wood

Heat Treatment: Vacuum Heat Treatment and Deep Freezer



3.5" Paring Knife



8" Chef Knife



6" Utility Knife



8" Carving Knife



7" Santoku Knife



8" bread Knife



Leather Sheath



Wooden Sheath



SPECIFICATION

B13H Series

Blade Material: 67 Layers Damascus Steel
with 10Cr15CoMoV Steel Core
Hardness: $60 \pm 2\text{HRC}$ Handle Material: Ebony Wood
Heat Treatment: Vacuum Heat Treatment and Deep Freezer



5"Utility Knife

7"Santoku Knife

8.5"Chef Knife

7"Cleaver Knife

SPECIFICATION

B1R Series

Blade Material: 67 Layers Damascus Steel
with 10Cr15CoMoV Steel Core
Hardness: $60 \pm 2\text{HRC}$ Handle Material: Rose Wood
Heat Treatment: Vacuum Heat Treatment and Deep Freezer



5"Utility Knife

3.5"Paring Knife

7"Santoku Knife

5"Steak Knife

8"Chef Knife

8"Bread Knife

7"Cleaver Knife

Sharpening Rod



Tusk Blade B13S YU SERIES

German 1.4116 Steel



YU SERIES

ADHERE TO INGENUITY MAKE A GOOD KNIFE
THE SAME PAY TRIBUTE EVERY CHEF

SPECIFICATION

B13S Series

Blade Material: Original German din 1.4116 steel

Hardness: 56-58HRC

Handle Material: Ebony Wood



5"Utility Knife



3.5"Paring Knife



6"Boning Knife



7"Santoku Knife



8.5"Chef Knife



9"Bread Knife



6.5"Cleaver Knife



6.5" Bone Chopper

B35 Series

Blade Material: Original German din 1.4116 steel

Hardness: 56-58HRC

Handle Material: Red Sandal Wood



7" Santoku Knife



3.5" Paring Knife



8" Chef Knife



5" Utility Knife



8" bread Knife



8" Carving Knife

B5 Series

Blade Material: Original German din 1.4116 steel

Hardness: 56-58HRC

Handle Material: Ebony Wood



8" Chef Knife



5" Utility Knife



7.8" Nakiri Knife



6.5" Bone Chopper





Chinese Kitchen Knife Series



7" Cleaver Knife



8" Cleaver Knife



8" Cleaver Knife



8" Cleaver Knife

LITUO Sashimi Knife Series



180mm Deba Knife



270mm Sashimi Knife



240mm Sashimi Knife



300mm Sashimi Knife



Tusk Blade **B30** SERIES
67 Layers Damascus Steel



SPECIFICATION

B30 Series

Blade Material: 67 Layers Damascus Steel

with 10Cr15CoMoV Steel Core Hardness: 60±2HRC

Handle Material: Figured Sycamore Wood

Heat Treatment: Vacuum Heat Treatment and Deep Freezer



3.5" Paring Knife



5" Utility Knife



5" Steak Knife



5.5" Boning Knife



7" Nakiri Knife



6.5" Bone Chopper



Forged Carving Fork



Sharpening Rod



10" Carving Knife



7" Santoku Knife



8.3" Chef Knife



8.5" Bread Knife



6.8" Cleaver Knife

Tusk Blade **B30R** SERIES

73 Layers Damascus Steel



SPECIFICATION

B30R Series

Blade Material: 73 Layers Damascus Steel
with 14Cr14MoVNb Powder Steel Hardness: 62-64HRC

Handle Material: Rose Wood

Heat Treatment: Vacuum Heat Treatment and Deep Freezer



Sharpener Rod



3.5" Paring Knife



7" Santoku Knife



5" Utility Knife



8.5" Chef Knife



8.5" Bread Knife



6.8" Bone Chopper



6.8" Cleaver Knife

Tusk Blade **B30S** SERIES
Sandvik 14C28N



SPECIFICATION

B30S Series

Blade Material: Sandvik 14C28N

Handle Material: Olive wood

Hardness: 58±1HRC

Heat Treatment: Vacuum Heat Treatment and Deep Freezer



Sharpener Rod



3.5" Paring Knife



7" Santoku Knife



5" Utility Knife

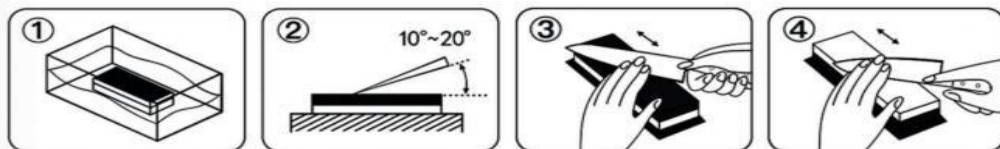


8.5" Chef Knife



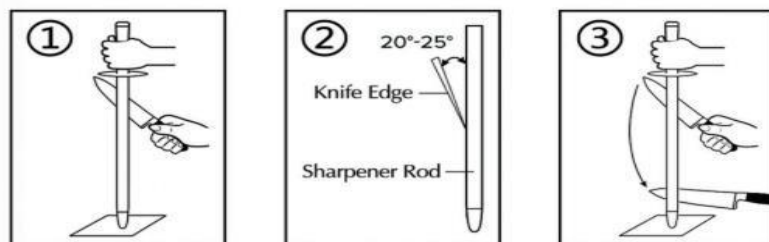
8.5" Bread Knife

Tusk Blade Schematic diagram of how to use the whetstone



1. Soak the whetstone in water for 5 minutes before use to make it fully absorb water.
2. Place it on the platform steadily, and polish it according to the angle of the blade. It can be polished back and forth.
3. Use 1000# rough grinding first to grind out a sharp blade.
4. Use 6000# for fine grinding to strengthen the blade, and grinding for 5-20 minutes.

Schematic diagram of how to use sharpener rod



1. Hold the handle of the sharpener rod with your left hand, place the Sharpener rod on a flat table, and hold the knife with your right hand;
2. Place the blade against the sharpener rod, and the blade and the sharpener rod are at a 20-25° angle. Gently sharpen the knife downwards in an arc, from the tip of the knife to the tip, mainly lightly, and don't use excessive force.
3. Make sure to sharpen the knife alternately. Keep the sharpener rod still. Change the knife to the other side of the sharpener rod. Use the same method to sharpen the other side of the blade. The two sides should be alternately sharpened to ensure that both sides are sharpened.
4. After grinding, please wipe the sharpener rod dry with a dry cloth. Do not wash and store it with water. Keep it dry and ventilated.

Kitchen Scissors Series



S-02



S-03



S-P1



Green Whetstone

Sharpener Rod



SE-D



SP-C



B21R-D



Carving Knife & Fork

Cutting Board



New Acacia Cutting Board



Walnut Cutting Board



Acacia Cutting Board