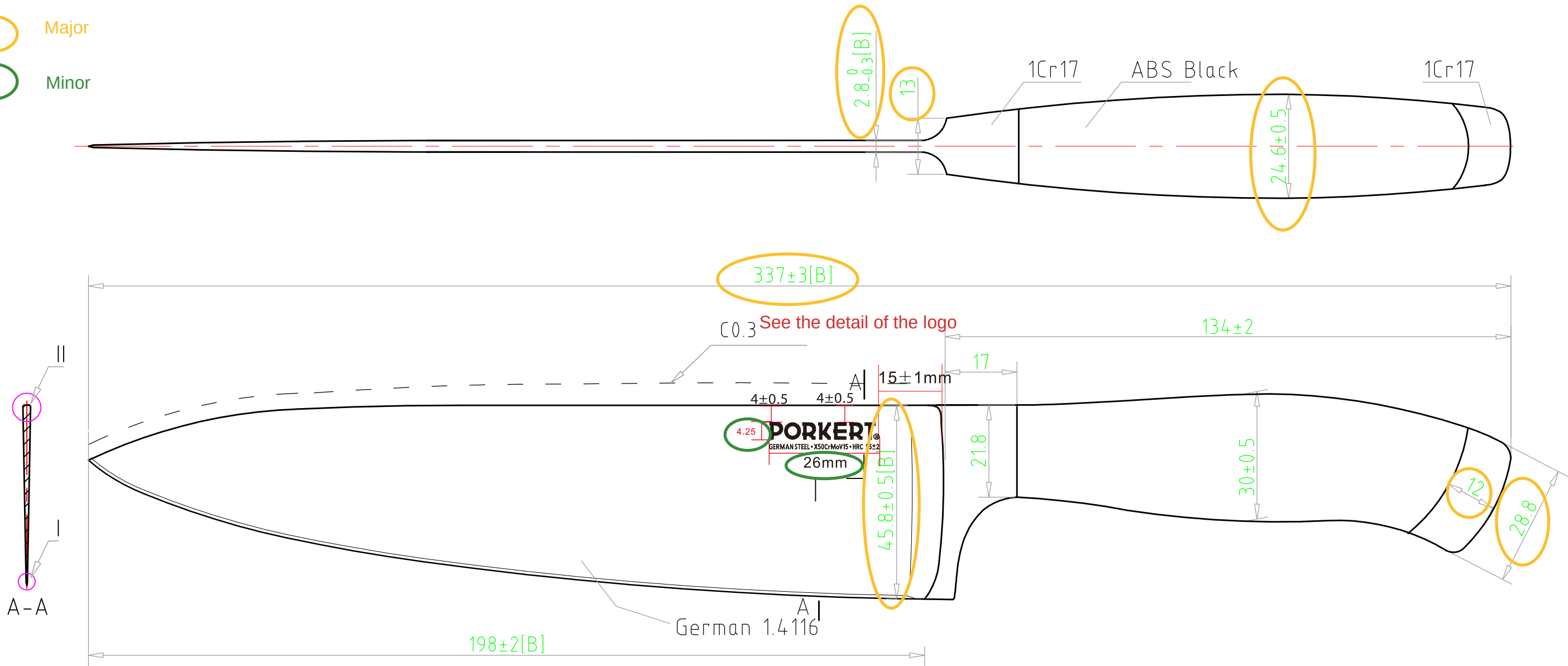
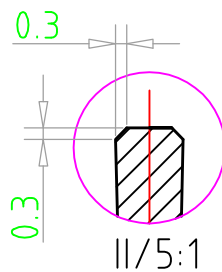
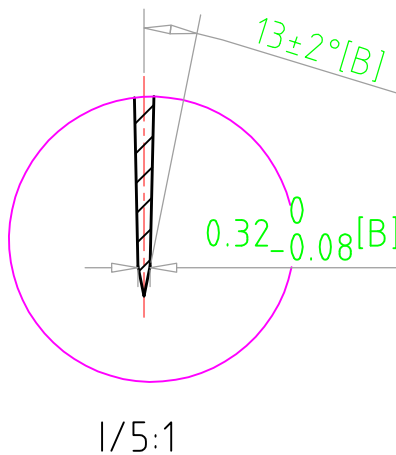


- Critical
- Major
- Minor



Tolerance unless otherwise specified

0-3mm	±0.5
>3-30mm	±1
>30-120mm	±1.5
>120mm	±3



The line width of the logo (etching technology) must be uniform.

The logo must be correct as follows:



The part of knife		Material		Product identification	
Blade	ISO 1.4116 - German Stainless steel; HRC 55±2; Taper grinding, stone finishing			Drawing no.	TCP-002
Bolster	GB/T 1Cr17			Description	8"Chef Knife
Rivet	GB/T 1Cr13			Scale	1:1
Handle	ABS black; satin finish			Date	12.09.2019
Stains , chips, burns, cracks and scratches are not allowed. Inspection will be with AQL Cr 0/Maj 2.5/ Min 4.0 level II, accord. ISO 2859-1					
The product is produced an tested according to the standard ISO 8442-5:2004					

4 critical