

WHISPEP

— Three-Layer Composite Steel Kitchen Knife —





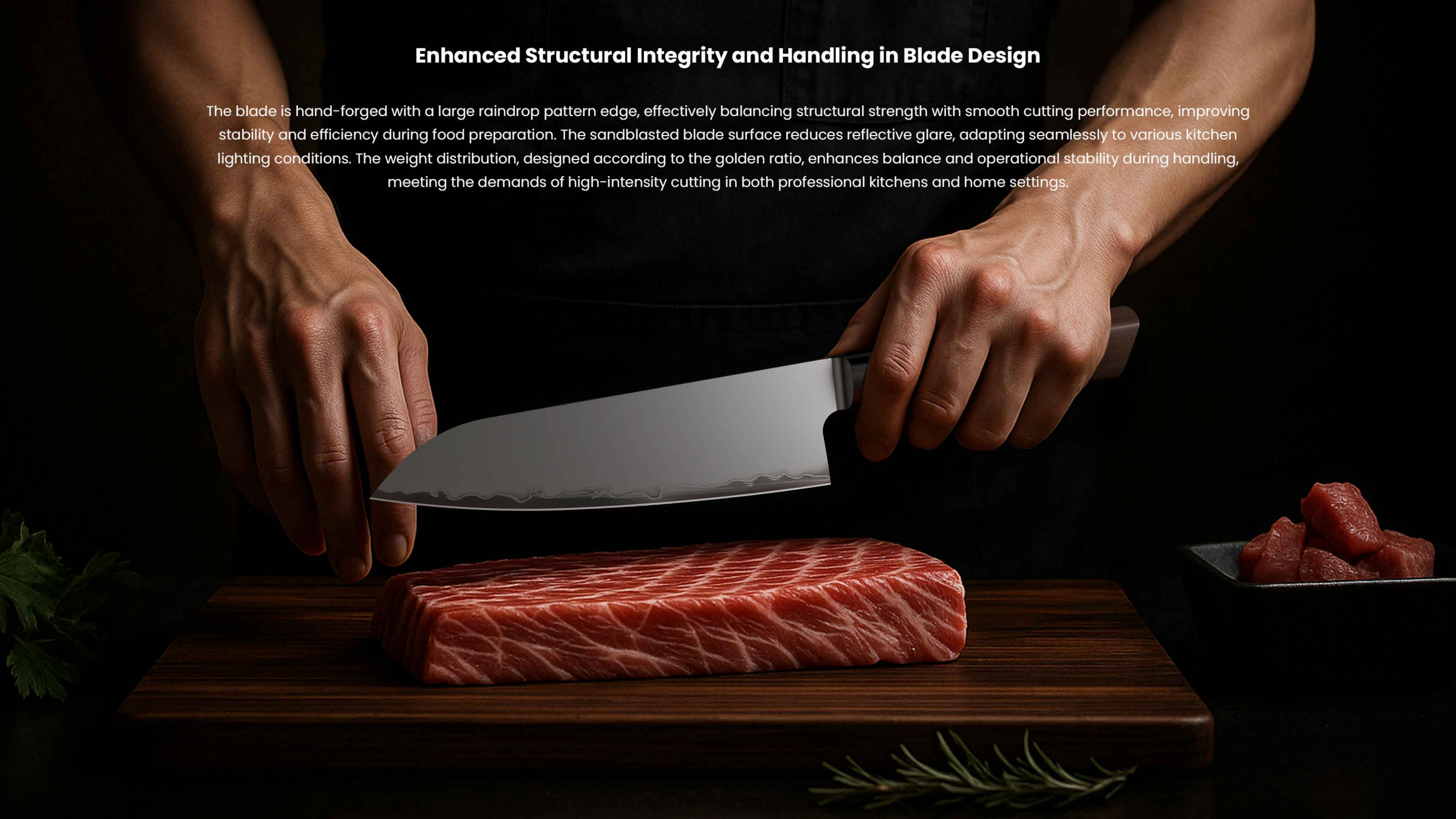
Balanced Strength and Toughness through Composite Steel Structure

The Whisper series embraces a less is more design philosophy, innovatively incorporating a three-layer composite steel structure to deliver exceptional performance for everyday kitchen knives. The core is crafted from 10Cr15MoV high-carbon steel, ensuring a sharp hardness of $HRC60\pm1$. The middle layer, made of soft iron, significantly enhances shock resistance, improving overall impact resistance by approximately 50%.

The outer layer features corrosion-resistant material, greatly extending the knife's lifespan. Through the integration of materials science and precision craftsmanship, the product achieves a perfect balance of hardness and toughness, offering a more reliable daily use experience.

Enhanced Structural Integrity and Handling in Blade Design

The blade is hand-forged with a large raindrop pattern edge, effectively balancing structural strength with smooth cutting performance, improving stability and efficiency during food preparation. The sandblasted blade surface reduces reflective glare, adapting seamlessly to various kitchen lighting conditions. The weight distribution, designed according to the golden ratio, enhances balance and operational stability during handling, meeting the demands of high-intensity cutting in both professional kitchens and home settings.



Ergonomic Handle Design

The Whisper series features handles crafted from natural North American black walnut, offering excellent tactile comfort and durability. A subtle raised contour at the palm area, combined with a grip curve optimized through biomechanical testing, enhances grip stability while achieving a 15% overall weight reduction. This design effectively reduces hand fatigue during extended use, making it ideal for high-frequency, long-duration kitchen tasks.



•15% overall weight reduction

•Biomechanical Testing for Optimized Grip Curve



Minimalist Blade Design with Refined Texture

Embracing a modern minimalist design philosophy, the Whisper series combines natural wood grain with matte metal finishes to create a sleek and understated aesthetic.

The blade features clean, flowing lines and a seamless handle transition, while the hand-forged texture adds a distinctive tactile quality to the overall form. The fusion of natural material textures with a minimalist silhouette delivers a refined and elegant design language, making the knife not only a practical tool but also an aesthetic statement in the kitchen space.

Eco-Conscious Kitchen Knife Design

The Whisper series employs a highly durable composite steel structure, significantly extending the product's lifespan and reducing replacement frequency, thereby minimizing resource waste and reflecting a commitment to material and environmental sustainability.

While delivering practical performance, the design integrates minimalist aesthetics and refined details, infusing everyday kitchen tools with a tangible sense of warmth and quality. This approach encourages users to appreciate the beauty in daily life.



Eco-friendly
materials



Sustainable
development

