

EUROPE-EDGE

R



Genuine
67 Layers
Steel of Blade

About us

In 1992 when Taiwan was starting to lose its competitive manufacturing edge to China three executives from a major cutlery and flatware manufacturing and marketing company decided to move from Taiwan to Hong Kong. The aim was to use their expertise experience and market contacts to develop a company which could combine the manufacturing strengths of China with their design and marketing skills.

From this start Winwards has developed into a successful and respected company. And with their sound experience in the houseware area three registered trade marks have evolved: Winwards, EuroEdge and Luxhue

The in-house design team are capable of not only meeting the constant needs of the ever changing general market but are also satisfying the development of OEM and ODM items for major clients. The team are very experienced in the use of stainless steel, natural wood, synthetics, bamboo, durable plastics and tempered glass. Naturally other materials can be introduced as required.

Packaging is one of the most important factors the Winwards team consider in their aim to be a leader in their field. Extreme emphasis is placed on environmentally friendly and biodegradable materials and where possible packaging should also have an after use which not only enhances the sales appeal but reduces the waste content. The search continues for the development of both renewable, and resources that have little or no environmental effect both in actual product and packaging.



Valencia

- Quality Stainless Steel with HRC 50+/-2
- Solid Durable ABS Handle for Colour Fast



Hamburg

- Quality Stainless Steel with HRC 50+/-2
- Durable POM Handle with End Cap
- Contemporary Design to Match Your Modern Kitchen



296-456 Hamburg



296-003

Bread Knife



296-004

Chef's Knife



296-005

Slicer/Carving



296-015

Utility Knife



296-020

Paring Knife



296-047

Santoku

Munich

- Quality Stainless Steel with Stone-Ground
- Gained Non-Slippery Polypropylene Handle
- Steady Sharpness Good for Daily Use



Rome

- Selective Molybdenum Vanadium with HRC 55+/-1
- Classic Grained-Pakkawood with Rivets
- Twin Caps for Comfortable Holding When in Cutting



306-456 Rome

PROFESSIONAL
EURØEDGE
STAINLESS • INOX • ROSTFREI



306-003
Bread Knife



306-004
Chef's Knife



306-005
Slicer/Carving



306-015
Utility Knife



306-020
Paring Knife



306-047
Santoku

Kobe

- Quality Stainless Steel with HRC 50+/-2,
- Hygienic Hollow Handle with Sandblast Finish



345-456 Kobe



345-003
Bread Knife



345-004
Chef's Knife



345-005
Slicer/Carving



345-015
Utility Knife



345-020
Paring Knife



345-047
Santoku

Hanover

- Quality Stainless Steel with Stone-Ground Finish
- Durable POM Handle with Contemporary Design
- Twin-Cap Structure for Balanced Weight



355-003
Bread Knife



355-004
Chef's Knife



355-005
Slicer/Carving



355-015
Utility Knife



355-020
Paring Knife

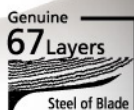


355-047
Santoku

Supreme Nagoya

- Genuine 67 Multi-Layer Clad with HRC 60+/-1
- Core VG-10 for Ultra Sharpness & Long-Term Use
- Soft Grip Real Santoprene Handle with Twin Caps

368-80x Deluxe Paper Box



368-003
Bread Knife



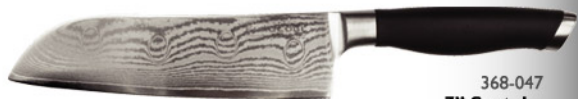
368-005
Yanagiba



368-044
Deba



368-046
3.5" Santoku



368-047
7" Santoku



368-050
Nakiri

Milano-Ceramic

- Unique Ceramic with Zirconium Components
- Outstanding HRC 88 to the Diamond May Function
- Heathy Knife with No Corrosion and No Heavy Metal

468-30x Color Display Box



PROFESSIONAL
EUROEDGE
STAINLESS · INOX · ROSTFREI



468-004
Chef's Knife



468-009
Cook Knife



468-046
Santoku



468-015
Utility Knife



468-020
4" Paring Knife



468-021
3" Paring Knife

Osaka

- Selective Molybdenum Vanadium with HRC 55+/-1
- Soft Grip Real Santoprene Handle
- Twin-Cap Structure for Balanced Weight



470-468 Osaka



470-003
Bread Knife



470-005
Yanagiba



470-044
Deba



470-046
5" Santoku



470-047
7" Santoku



470-050
Nakiri

Hiroshima

- Selective Molybdenum Vanadium with HRC 55+/-1
- Eco-Friendly Natural Bamboo Handle
- Twin-Cap Structure for Balanced Weight

472-164 Hiroshima



472-003
Bread Knife

472-005
Yanagiba

472-044
Deba

472-046
5" Santoku

472-047
7" Santoku

472-050
Nakiri

Osaka

Supreme

- Genuine 67 Multi-Layer Clad with HRC 60+/-1
- Core VG-10 for Ultra Sharpness & Long-Term Use
- Deluxe Micarta Handle with Twin Caps

479-70x Wooden Box



479-003
Bread Knife



479-005
Yanagiba



479-044
Deba



479-046
Santoku



479-047
Santoku



479-050
Nakiri

Copenhagen

- Selective Molybdenum Vanadium with HRC 55+/-1
- Hygienic 18-10 Hollow-Handle
- Stylish Design for Long-term Use



500-468 Copenhagen

PROFESSIONAL
EUROEDGE
STAINLESS - INOX - ROSTFREI



500-003

Bread Knife



500-004

Chef's Knife



500-005

Slicer/Carving



500-015

Utility Knife



500-020

Paring Knife



500-047

Santoku

PROFESSIONAL
EUROEDGE
STAINLESS • INOX • ROSTFREI



510-556 Barcelona

Barcelona

- Quality Stainless Steel with HRC 50+/-2
- Hygienic Hollow Handle with Satin Finish



510-003

Bread Knife



510-004

Chef's Knife



510-005

Slicer/Carving



510-015

Utility Knife



510-020

Paring Knife



510-047

Santoku

WJW

- Quality Stainless Steel with Taper-Ground
- Stylish Design with Durable POM Handle
- Fully-Stamped Stainless upto Handle-End for Better Weighting

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EUROEDGE
STAINLESS • INOX • ROSTFREI



Marseilles

- Quality Stainless Blade with Stone-Ground
- Stylish Desing with Grained Pakkawood Handle
- Longer and Wider than Ever !!



St. Louis

- Quality Stainless Steel with Tapered-Ground
- Soft Grip Non-Slippery TPR Handle
- Twin-Cap Structure for Balanced Weight



585-556 St. Louis

PROFESSIONAL
EUROEDGE
STAINLESS STEEL



585-003

Bread Knife



585-004

Chef's Knife



585-005

Slicer/Carving



585-015

Utility Knife



585-020

Paring Knife



585-047

Santoku

Athens

- Quality Stainless Steel with HRC 50+/-2
- Durable POM Handle in Stylish Design
- Twin-Cap Structure for Balanced Weight

670-456 Athens



PROFESSIONAL
EUROEDGE
STAINLESS • INOX • ROSTFREI



670-003

Bread Knife



670-004

Chef's Knife



670-005

Slicer/Carving



670-015

Utility Knife



670-020

Paring Knife



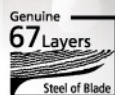
670-047

Santoku

PROFESSIONAL
EUROEDGE
REAL 67 LAYER VG-10 HRC 60°



803-70x Wooden Box



Supreme
Boston

- Genuine 67 Multi-Layer Clad with HRC 60+/-1
- Core VG-10 for Ultra Sharpness & Long-Term Use
- Classic Pakkawood Handle with Triple Rivets



803-003

Bread Knife



803-004

Chef's Knife



803-005

Slicer/Carving



803-015

Utility Knife



803-020

Paring Knife



803-047

Santoku

Portland

- Quality Stainless Steel with HRC 50+/-2
- Coloured Pakka Wood Handle with Triple Rivets



808-468 Portland



808-003

Bread Knife



808-004

Chef's Knife



808-005

Slicer/Carving



808-015

Utility Knife



808-020

Paring Knife



808-047

Santoku

Boston

- Quality Stainless Steel with HRC 50+/-2
- Coloured Pakka Wood Handle with Triple Rivets



809-456 Boston

PROFESSIONAL
EURØEDGE
STAINLESS · INOX · ROSTFREI



809-003

Bread Knife



809-004

Chef's Knife



809-005

Slicer/Carving



809-015

Utility Knife



809-020

Paring Knife



809-047

Santoku

Fukuoka

- Quality Stainless Steel with HRC 5-+/-2
- Natural Bamboo Handle with Triple Rivets

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STAINLESS · INOX · ROSTFREI



Berlin

- Quality Stainless Steel with HRC 50+/-2
- Durable POM Handle with Triple Rivets



825-162 Berlin

PROFESSIONAL
EUROEDGE
STAINLESS · INOX · ROSTFREI



825-003
Bread Knife



825-004
Chef's Knife



825-005
Slicer/Carving



825-015
Utility Knife



825-020
Paring Knife



825-047
Santoku

• Storage Block



468 Bamboo /Acrylic, Magnetic



750 Bamboo



262-224 Bamboo, All Fit



262-195 Bamboo, All Fit



456 Bamboo/Acrylic



259 Bamboo



160 Bamboo



259 Bamboo



555 Walnut, 556 Bamboo



181-702 Bamboo

• Packages of Individual Knife



400 Plastic Sleeve



700 Wooden Box / EVA insert



800 Deluxe Box / EVA insert



300 Color Display Box

• Sharpener



181-700
Sharper & Sharper
Tungsten Carbide & Ceramic



181-703
Sharper & Sharper
Diamond Grinder Sharpener