



# KITCHEN PRODUCTS

**B.H.P. Industries Co., Ltd.**



PDF data

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# 5-in-1 TPE

## Separate Type Kitchen Scissors

Our top quality kitchen shears. Powerful cutting with thick blade, easy to wash separate type, anti-rust titanium coated blade, non-slip soft grip, 5 multi-functions. Suitable for kitchen use and outdoor use.



Separate Type



Titanium Coted





# antibacterial **MINI**

## Food Cutting Scissors

Top selling scissors in our online shop in Japan. Most popular with mothers for baby use. Portable mini food cutting scissors. Very hygienic with titanium coat and antibacterial handle.



**Antibacterial**



**Titanium Coted**



# Separate **MINI**

## Separate Type Food Cutting Scissors

This is a separate type of "antibacterial mini" scissors. Fully washable and more hygienic. Titanium coated blade, antibacterial handle with safety cap. A masterpiece of mini food cutting scissors.



**Separate Type**



**Antibacterial & Titanium Coted**



# 3-in-1 COMPACT

## Separate Type Kitchen Scissors

Kitchen scissors with very compact handle, easy to hold for women's hands. Simple design with 3 multi-functions. Soft rubber handle for Non-slip grip.



Fit to Lady's Hand



Separate Type





# 3-in-1 LEFT

## Separate Type Kitchen Scissors

Left-handed version of "3-in-1 Compact" scissors. Left-handed scissors have the blade assembled in the opposite way to normal scissors. Made based on requests from hundreds of left-handed people.



Left Hand Use



Separate Type





# 4-in-1 CURVE

## Separate Type Kitchen Scissors

Kitchen scissors with large curved blades. This curved blade also makes it very easy to cut food on cutting boards and plates. Because the handle ring is large, you can cut ingredients very powerfully.



Curved Blade



Separate Type





# Basic THIN

## Separate Type Kitchen Scissors

Simple kitchen scissors with thin blades. Since the blade is thin, there is less resistance to cut, Suitable for everyday use. ( Because many meats and fish in the shop are already roughly cut.)





# Long **POULTRY**

## Special Kitchen Scissors

Special scissors suitable for cutting poultry, fish, etc. Thick and long strong blade with Titanium coating, large handle ring for a firm grip, and spring for easy cutting, with safety lock.



**Poultry Cutting Blade**



**Titanium Coated**





# slim **CARB & LOBSTER**

## Special Kitchen Scissors

Extra slim blade suitable for insertion into gaps in shells. You can easily cut crabs and lobsters. Large and wide handle for powerful cut, fully washable separate type, Titanium coated blade for strong anti-rust.



**Extra Slim Blade**



**for Crab & Lobster**

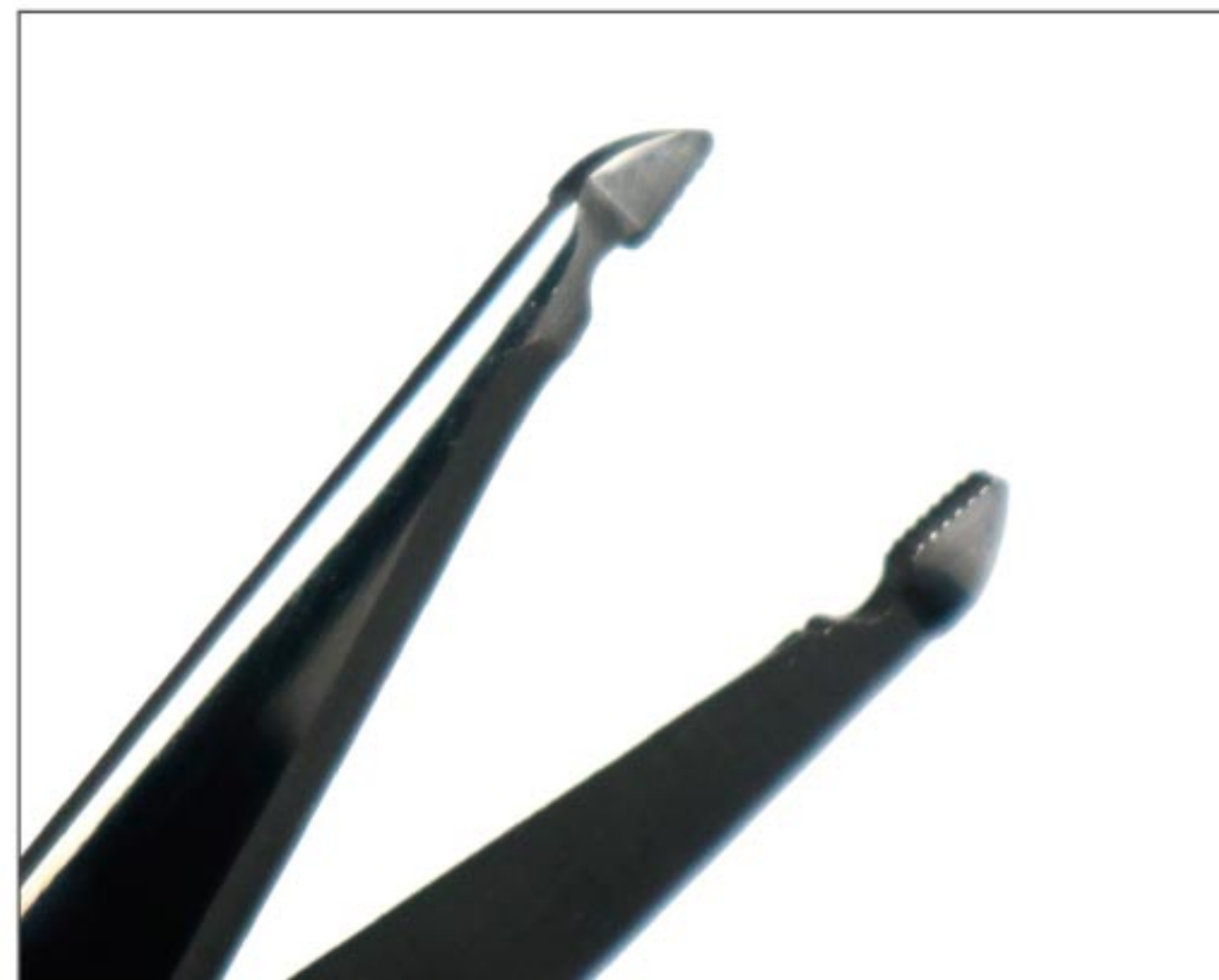




# 3-in-1 TONG

## Separate Type Kitchen Scissors

Tong-Tip version of "3-in-1 Compact" scissors. The tip of the blade has a tong. This tong can be used to pick up something heated such as retort food bags from boiled pot or micro wave.



Tong Tip



Picking Up





# Monotone **BLACK** Handy Kitchen Scissors

Kitchen scissors are useful not only for cutting food, but also for various other purposes around the kitchen.

These scissors are designed to be compact to use anytime / anywhere. It is also convenient for storage.





# 2-WAY Mini Kitchen

## Separate Type Kitchen Scissors

Multi roll mini kitchen scissors.  
Kitchen use to cut ingredients and cooked food etc. Home use to cut package, papers and tapes etc.  
Besides, you can use it as opener after separating the scissors. Convenient to open the cartons or boxes.



**Washable Separate**



**Cutter Use**





# Compact PEELER

## All Stainless Steel Peeler

All stainless steel regular size peeler with full Titanium coating.  
Jagged teeth blade to catch the skin of food firmly and for long-lasting sharpness.



Jagged Teeth Blade



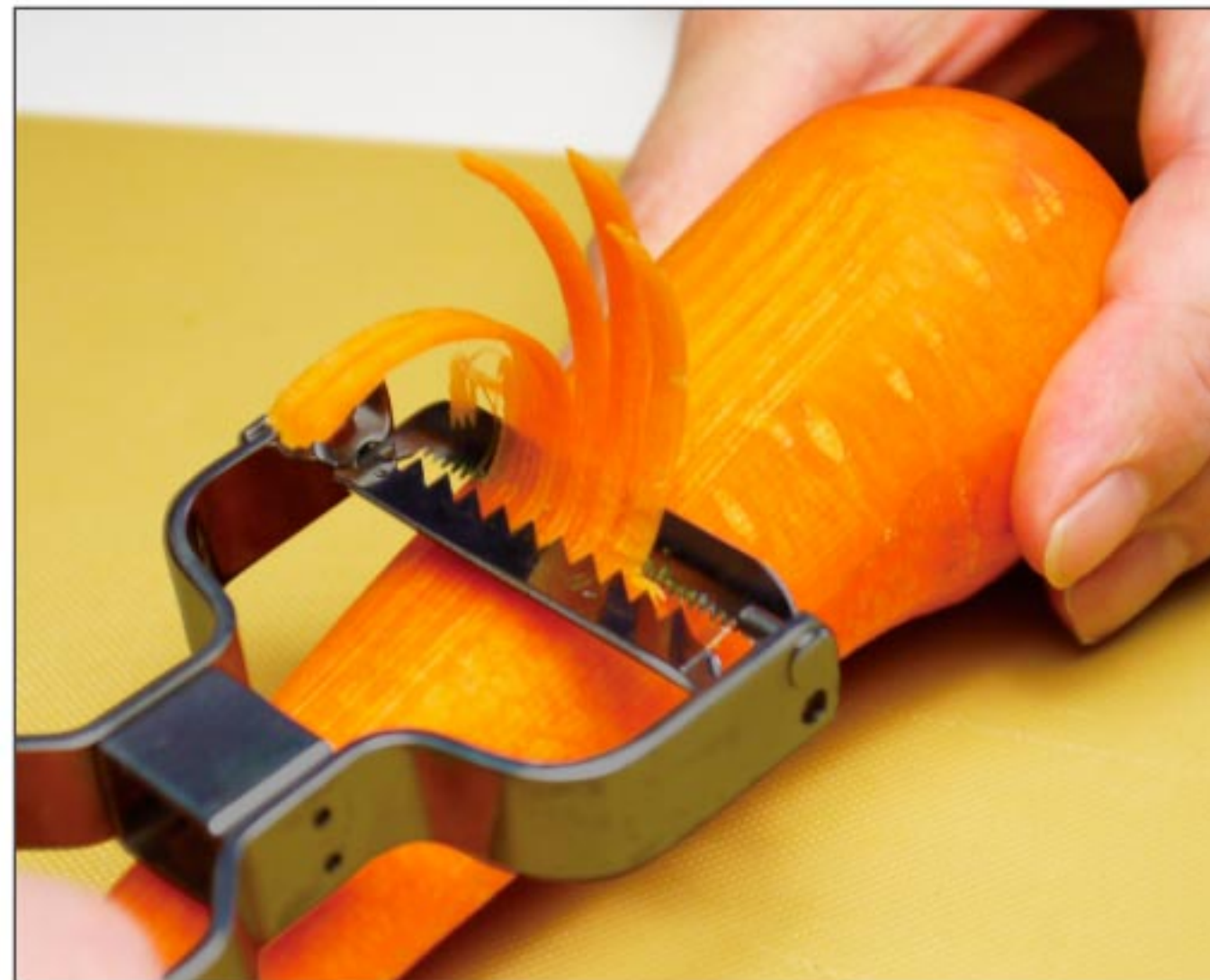
Titanium Coated



# Pasta Size **SHREDDER**

All Stainless Steel Peeler

Jagged teeth with special vertical blades to shred vegetables into pasta type noodles. You can make healthy and beautiful salads instantly.



Pasta Size Shredder



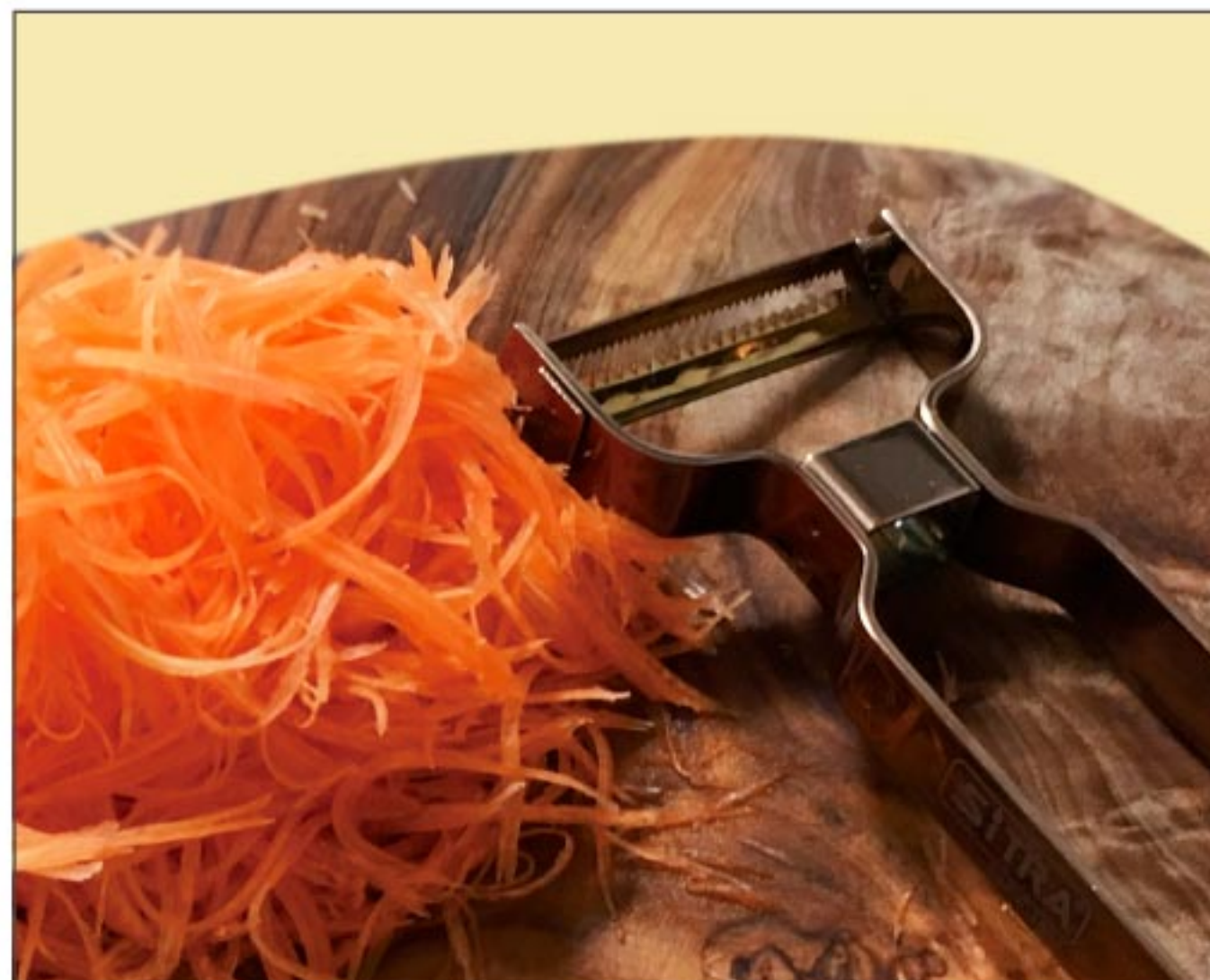
Salad Sample



# Fine JULIENNE

All Stainless Steel Peeler

Jagged teeth with special vertical blade to shred vegetables as julienne. You can make healthy and beautiful salads in no time.



Julienne Shredder



Salad Sample

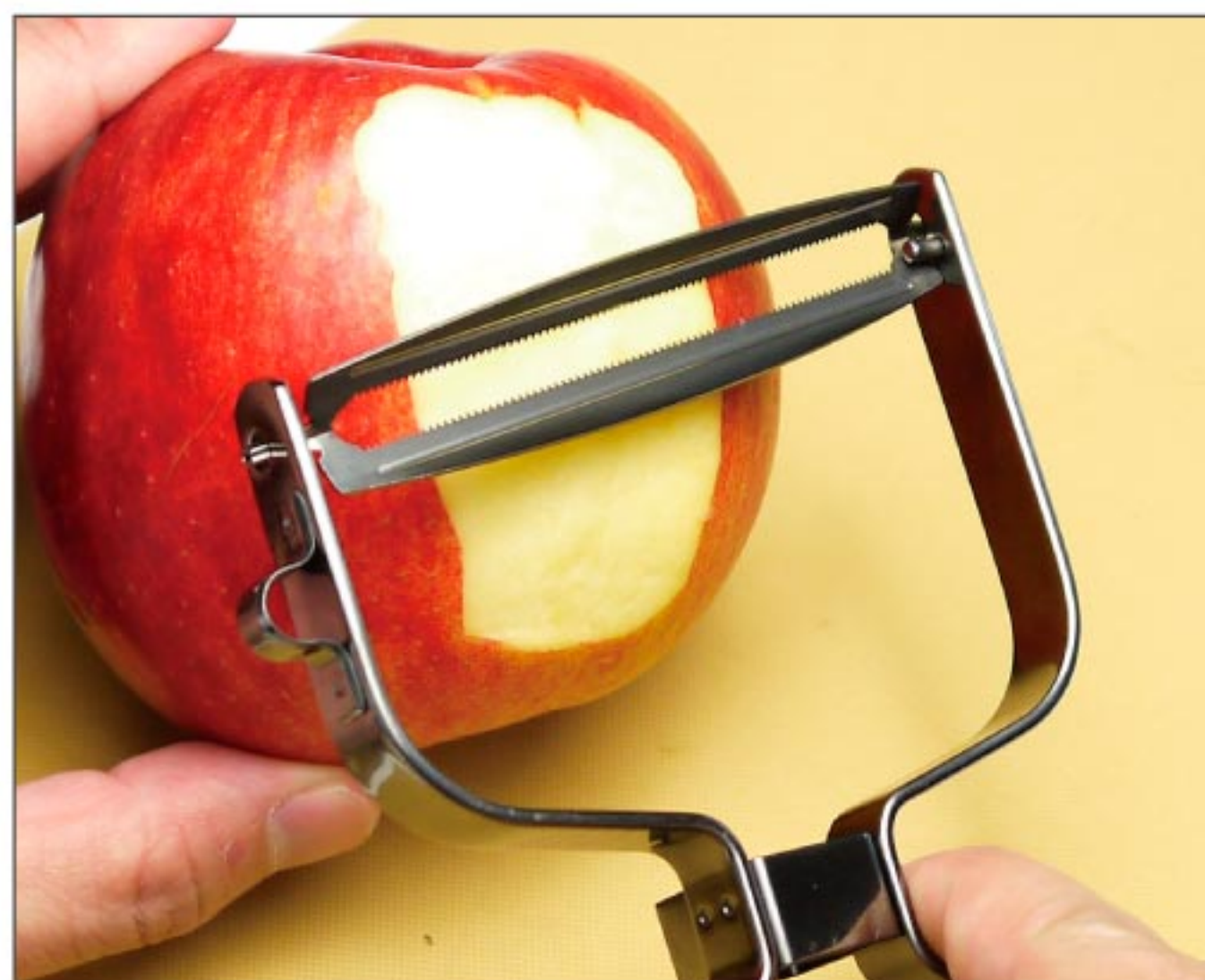


# Slicing **WIDE**

## All Stainless Steel Peeler

All stainless steel WIDE size peeler with full Titanium coating.

WIDE size blade is suitable not only for PEELING but also SLICING vegetables : onion / cabbage / carrot etc.



**Wide Jagged Blade**



**Suitable for Slicing**



# Color **WIDE**

## Plastic Body Peeler

Extra Light weight plastic body WIDE size peeler. WIDE size blade is suitable not only for PEELING but also SLICING vegetables : onion / cabbage / carrot etc.



**Light Weight**



**Suitable for Slicing**



# Color **NON SLIP**

## Plastic Body Peeler

Extra Light weight plastic body regular size peeler. The body is covered by rubber material (TPR) for non slip & gentle gripping.



**Hanging Hole**





# One Piece Type **PREMIUM**

## All Stainless Steel Kitchen Knife

All stainless steel integrated knife. Very lightweight due to the hollow handle. There are full variety of types, form petty to SANTOKU & SASHIMI slicer etc.



**Cr-Mo-V Steel Blade**



**Light Weight**



Made in Japan



# All Stainless Steel Kitchen Knife

Very lightweight due to the hollow handle. Suitable for everyday use in your own kitchen.

Integrated one piece, no need to worry about the dirt or rust in the gap between handle and blade. Hygienic and less rusty long life time of the products.

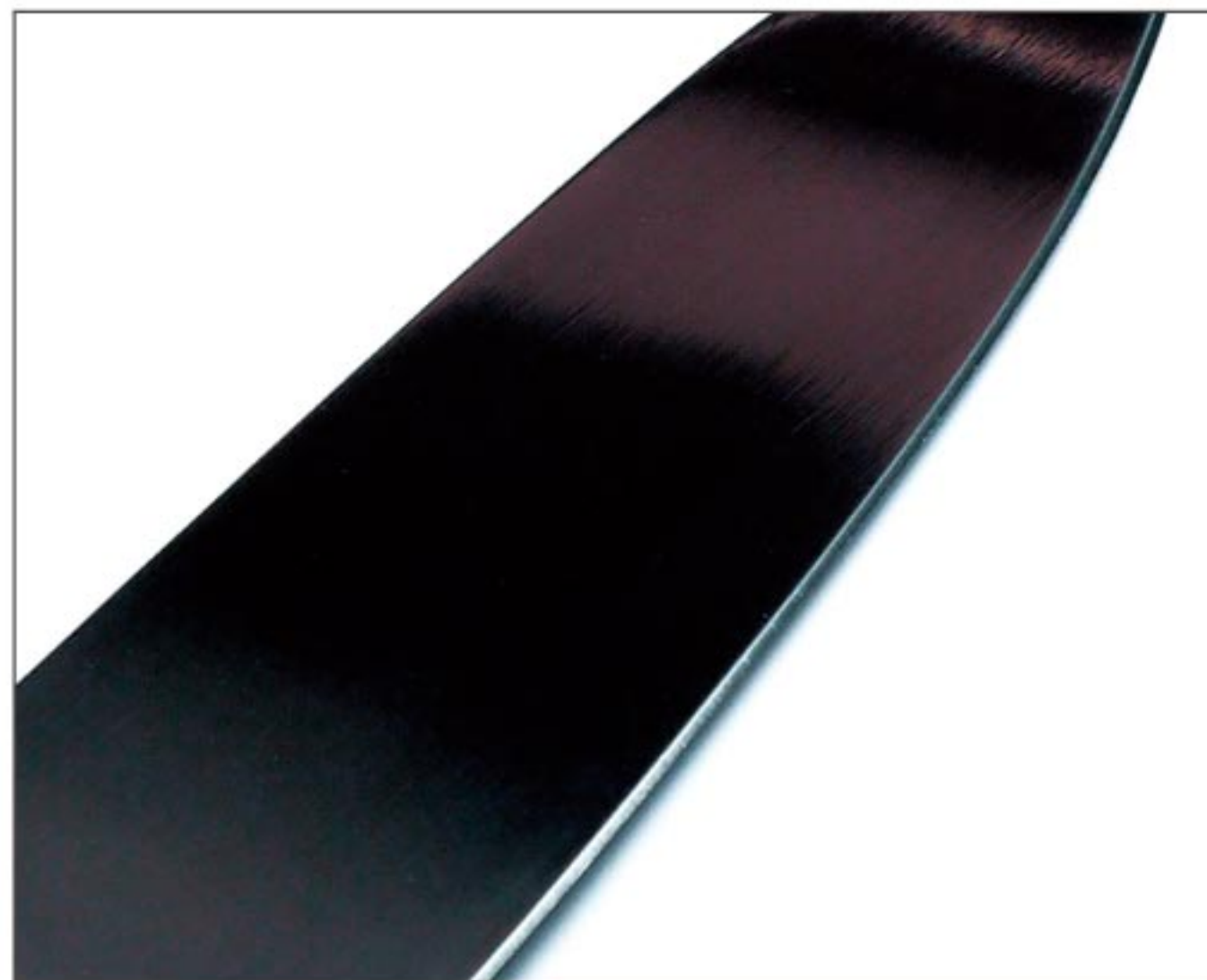
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|------------------------------------|-------------------------------|
| <b>1</b> <b>Petty</b> 130mm        | <b>5</b> <b>Gyutoh</b> 210mm  |
| <b>2</b> <b>Mini Santoku</b> 145mm | <b>6</b> <b>Bread</b> 220mm   |
| <b>3</b> <b>Nakiri</b> 160mm       | <b>7</b> <b>Sashimi</b> 240mm |
| <b>4</b> <b>Santoku</b> 180mm      | <b>8</b> <b>Chopper</b> 170mm |



# Titanium **BLACK**

## Stainless Steel Kitchen Knife

Extra Light weight Titanium coated USUBA (Thin Blade ) Kitchen knife. Less pressure resistance, suitable to cut smoothly soft. With Non slip TPR soft rubber grip.



**Extra Thin Blade**



**Non-Slip Grip**





# USUBA(Thin Blade) Stainless Steel Kitchen Knife

USUBA (Thin Blade ) is less pressure resistance, easy to go into the ingredients, suitable to cut soft vegetables / small fish / meat without bone. Useful for everyday kitchen life, because many ingredients are already cut in the shop.

The handle is TPR soft rubber type, comfortable grip and non slip.

**1 Fruits** 140mm

**2 Santoku** 160mm

**3 Petty** 90mm

**4 Nakiri** 160mm

**5 Gyutoh** 200mm

**6 Sashimi** 210mm



# One Piece Type **PRO**

## All Stainless Steel Kitchen Knife

All stainless steel integrated knife. Medium weight balance suitable for professional use. The handles are magnificently hammer tone shape.



**Cr-Mo-V Steel Blade**



**Medium Weight**



Made in Japan



# All Stainless Steel Kitchen Knife

Medium weight knives. Suitable for professional use to cut hard or heavy vegetables / fish / meat.

Integrated one piece, no need to worry about the dirt or rust in the gap between handle and blade. Hygienic and less rusty long life time of the products.

- |          |                |       |
|----------|----------------|-------|
| <b>1</b> | <b>Petty</b>   | 125mm |
| <b>2</b> | <b>Santoku</b> | 165mm |
| <b>3</b> | <b>Gyutoh</b>  | 175mm |
| <b>4</b> | <b>Chopper</b> | 170mm |



# 粹 -SUI- KIRITSUKE

## Japanese Stainless Steel Knife

Japanese kitchen knife with “KIRITSUKE” type modern design thin blade. Extra sharp edge and high grade wooden handle (Mahogany)



“KIRITSUKE” Design



Mahogany Grip



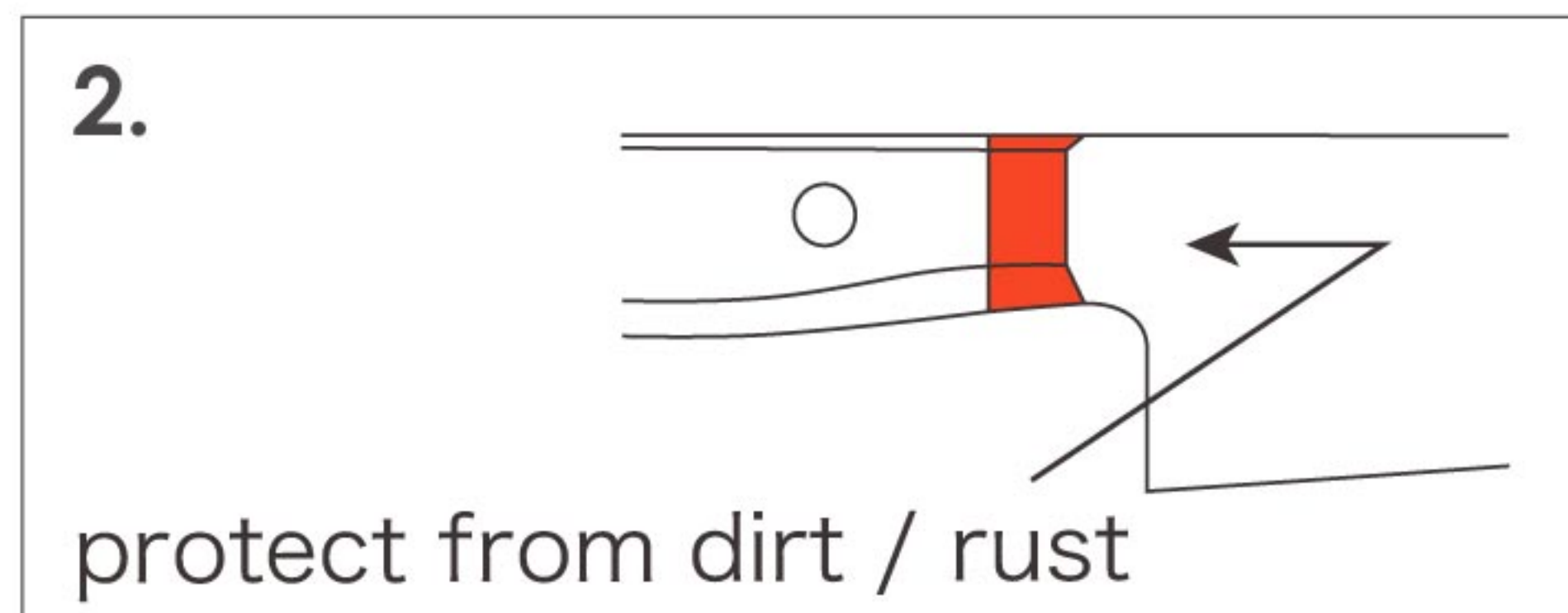
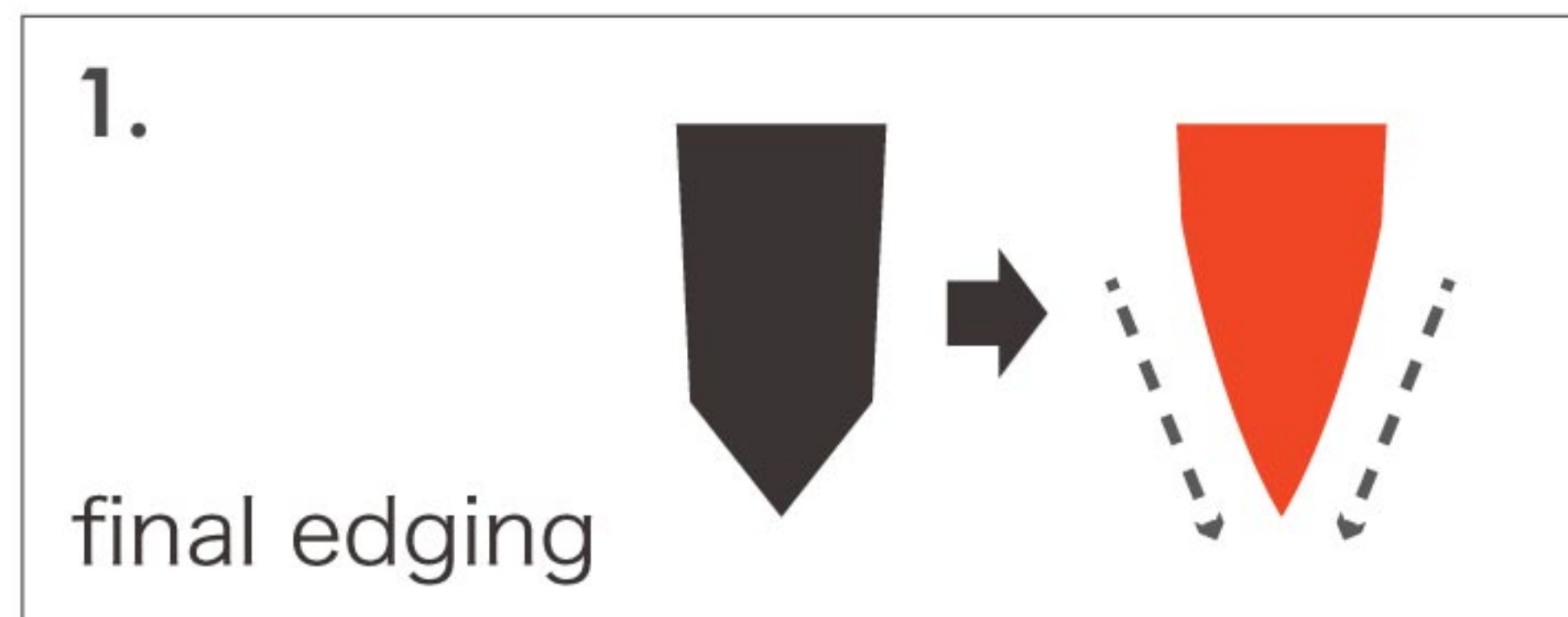
Made in Japan



# “KIRITSUKE” design Japanese Kitchen Knife

1. Additional final edging has been done (本刃付け: HONBAZUKE). The sharpness is top grade.

2. Blade has TSUBA (BOLSTER) between handle & blade. Because of the shape, the connection part is protected from dirt & rust, to make it hygienic for long life time.



- 1 Petty** 120mm
- 2 Petty** 150mm
- 3 Santoku** 180mm
- 4 Gyutoh** 210mm
- 5 Nakiri** 175mm



# 咲 -SAKU- TSUCHIME

## Japanese Steel Composite Kitchen Knife

Japanese kitchen knife with the highest grade STEEL blade (AOGAMI super).  
The hardness : HRC is around 63.  
Composite style : Steel edge sandwiched stainless steel for easy maintenance.



**AOGAMI SUPER Steel**



**Tsuchime (Hammer Tone)**

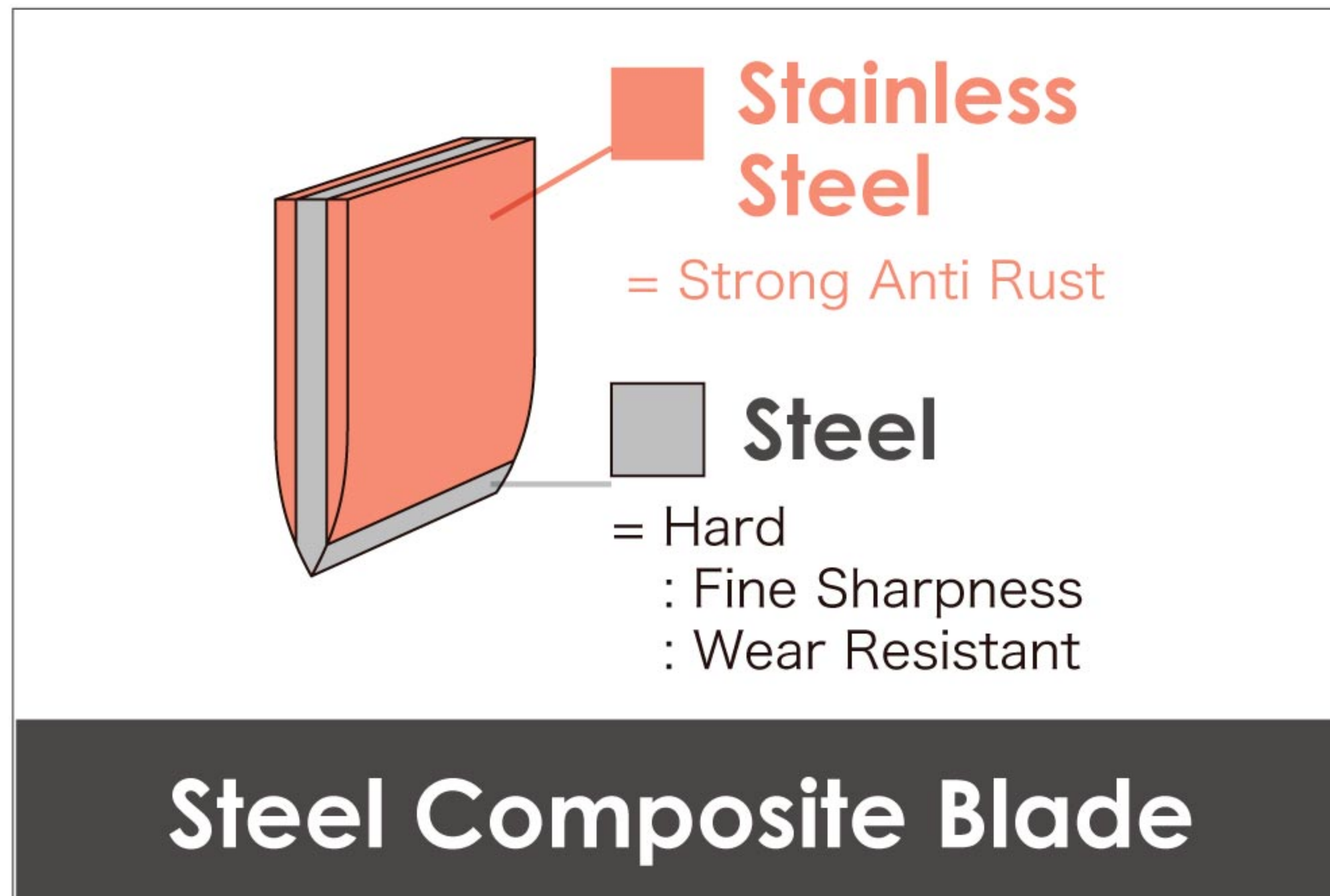


Made in Japan



# TUSCHIME (Hammer Tone) Steel Kitchen Knife

1. Long-life structure : HONDOSHI (integrated blade part till the end of handle). The blade never comes out from the handle.
2. TSUCHIME (hammer tone) finish on the blade is not only for classic appearance but also it help to separate the ingredients away from the blade.



- 1 Petty** 135mm
- 2 Santoku** 180mm
- 3 Nakiri** 165mm
- 4 Gyutoh** 210mm





Product Information



*Merchandise Creators*

株式会社 **バシオン** インター  
ナショナル

*B. H. P. INDUSTRIES Co., LTD.*

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