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r/chefknives



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r/chefknives • 5 yr. ago

wilkamanian



So about that last post re cleavers in a Chinese market, found em



6



9



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I never realized this one market was open to the public and always thought it was restaurant retail. I got one on the left. It was nicely balanced and priced right for \$22. There were heavier ones for less, but they just didn't feel right. I think I saw a carbon steel one (because it had some rust in it), and it was \$18, but it felt off.

There were many many more cleavers, but I couldn't take more pics because it was Sunday and crowded. I was getting pushed out the aisle

 1 [Reply](#) ...**Hash_Tooth** • 5y ago •

Hell yeah bud, good work

 1 [Reply](#) ...**PMax480** • 5y ago •

Where was this?

 1 [Reply](#) ...**Mandarani** • 5y ago •

If you're in Montreal on St-Laurent street in China town there are a few shops.

I can try to find the exact name, but it was right next to a shop that sells all sorts of Chinese herbs.

 1 [Reply](#) ...[+](#) 1 more reply**wilkamanian** OP • 5y ago • Edited 5y ago •

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chaos, but there's plenty of street parking around it.

↑ 1 ↓ ○ Reply ...



mezmery • 5y ago •

These are decent, especially second one. Not as good as 202 and 208 series, but at this price great purchases.

↑ 1 ↓ ○ Reply ...



Pewpasaurus • 5y ago •

I actually have this knife. My local market had them behind a counter, so I didn't really get to check it out before I paid for it. It's a bit thicker and heavier than I expected but it'll be a great beater knife.

↑ 1 ↓ ○ Reply ...



PMax480 • 5y ago •

Thanks Wilkamanian.

↑ 1 ↓ ○ Reply ...



r/TrueChefKnives • 5 days ago

Can someone explain how edges work?



107 upvotes · 44 comments



r/TrueChefKnives • 28 days ago

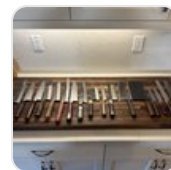
This is a real knife that is used by the fish cutter at my current job. He's been using it for 35 years.

132 upvotes · 22 comments



r/TrueChefKnives • 3 days ago

Every now and then when your life gets complicated and the weasels start closing in, the only cure is to load up on handmade chef knives and then surf the web like a bastard fro...



160 upvotes · 78 comments

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193 upvotes · 58 comments



r/TrueChefKnives · 11 days ago

My magnum opus purchase



170 upvotes · 30 comments



r/TrueChefKnives · 15 days ago

MOST of the family in one shot



139 upvotes · 73 comments



r/TrueChefKnives · 14 days ago

Takada Suiboku B1 Gyuto 240mm. Mini review after a few months.

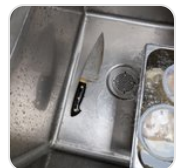


124 upvotes · 27 comments



r/TrueChefKnives · 17 days ago

My old chef leaves this in the sink

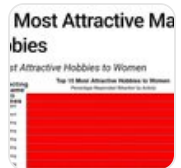


193 upvotes · 91 comments



r/TrueChefKnives · 19 days ago

Found this interesting data thought ut's worth sharing

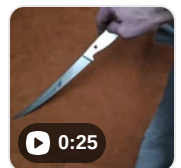


253 upvotes · 75 comments



r/TrueChefKnives · 25 days ago

Flexible fillet mirror polished and ready for handle. Heat treat is on point, 61-62rc and returns dead center after over 90° flex.



174 upvotes · 48 comments

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151 upvotes · 149 comments



r/TrueChefKnives • 22 days ago

What's in your kit?



152 upvotes · 78 comments



r/TrueChefKnives • 10 days ago

This is why.....

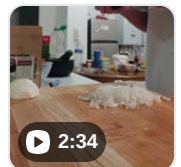


154 upvotes · 170 comments



r/TrueChefKnives • 21 days ago

Cutting an onion with my 240mm Mazaki and my 260mm Sabatier



112 upvotes · 25 comments



r/TrueChefKnives • 15 days ago

Stoked on my new Hitohira x Tanaka x Kyuzo Blue #1



113 upvotes · 25 comments



r/TrueChefKnives • 1 mo. ago

NKD: Takada no Hamono



141 upvotes · 38 comments



r/TrueChefKnives • 26 days ago

My first real knife - Yoshikane SKD Nashiji 240mm



149 upvotes · 31 comments

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202 upvotes · 47 comments



r/TrueChefKnives • 8 days ago

My first knife as a cook

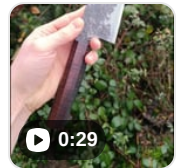


124 upvotes · 50 comments



r/TrueChefKnives • 5 days ago

270mm wrought iron clad apex ultra Gyuto

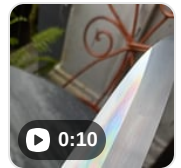


113 upvotes · 19 comments



r/TrueChefKnives • 10 days ago

A knife that I have been waiting my entire knife enthusiast journey for.



221 upvotes · 47 comments



r/TrueChefKnives • 14 days ago

Hatsukokoro rainbow damascus - Custom Wa handle



104 upvotes · 26 comments



r/carbonsteel • 8 days ago

My 3 year old daily DeBuyer pan. Never reseasoned just cooked everyday and seasoned with paper towel 1-2x a week

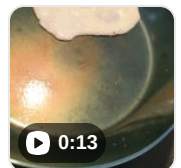


177 upvotes · 48 comments



r/carbonsteel • 16 days ago

Atoning for my sins. Accused of using too much butter on my last slidey egg post.



173 upvotes · 49 comments



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238 upvotes · 50 comments

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