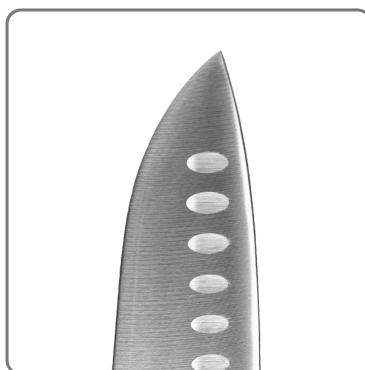
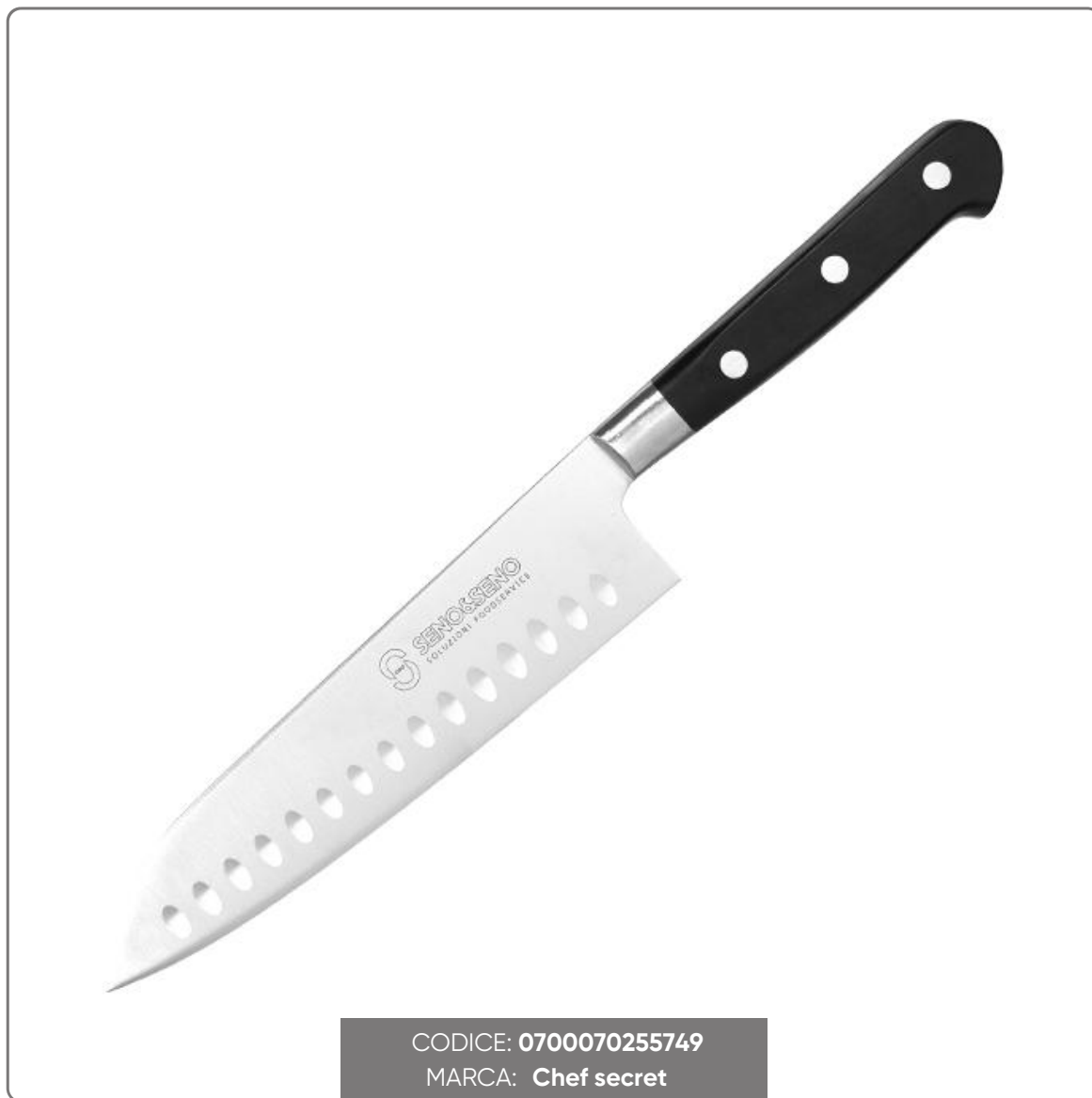


SENO&SENO FORGED JAPANESE SANTOKU KNIFE 17.5 cm

Forged Japanese Santoku Knife 17.5 cm – SENO&SENO Professional Line



SOLUZIONI FOODSERVICE

The SENO&SENO Santoku Knife brings the excellence of Asian tradition to your kitchen, combined with the robustness of our forged craftsmanship. The word Santoku in Japanese means "three virtues," a testament to its extraordinary versatility in cutting, mincing, and chopping meat, fish, and vegetables with the utmost precision. Each knife is individually forged, inspected, and finished with the most scrupulous craftsmanship. The unique shape of the blade, with its downward-curving tip, and the excellent structural balance ensure absolute cutting control and reduce wrist fatigue, making it ideal for intense and prolonged use.

Technical Features and Materials - High-Resistance Forged Blade: Made of special stainless steel for cutlery. It boasts a high cutting edge hardness and excellent resistance to corrosion, maintaining its sharpness for a long time. - The Kitchen All-Rounder: Thanks to its geometry, it is the perfect tool for the daily preparation of any food, from the most fibrous vegetables to fish fillets. - Acetal Resin Handle: Ergonomic, safe, and pleasant to the touch. Fully compliant with the latest food hygiene and safety regulations. - Easy Maintenance: Maximum resistance to frequent washing and the use of detergents.

SPECIFICATIONS: - Brand: SENO&SENO - Knife Type: Santoku (Japanese Chef) - Processing: Professionally Forged - Blade Material: Special Stainless Steel for Cutlery - Handle Material: Acetal Resin (POM) - Blade Length: 17.5 cm - Total Length: 32 cm - Dishwasher Safe

The Santoku is the knife of choice for those who love precision in quick cuts. Its wide blade also allows you to conveniently pick up freshly cut food from the cutting board and transfer it directly to the pan or bowl. A must-have for both enthusiasts and restaurant professionals.