

JAPANESE KNIFE SUJIHIKI cm.24 4500FCD MIKOTO Line

Coltello SUJIHIKI MIYABI MIKOTO 4500FCD – 24 cm, Beige



vedi prodotto online

CODICE: **0700085787747**

MARCA: **MIYABI**

SOLUZIONI FOODSERVICE

Japanese elegance in every cut.

Discover the perfect balance of traditional craftsmanship and modern innovation with the SUJIIHIKI MIYABI MIKOTO 4500FCD knife. Handcrafted in Seki, Japan—a city synonymous with fine cutlery—this knife represents a true expression of Japanese excellence.

The compact and versatile 24 cm blade is ideal for precisely cutting meat, fish, vegetables, and more. The core of FC63 fine carbide steel is protected by 100 layers of Damascus steel, for a total of 101 layers, which not only provides extraordinary cutting performance but also a unique aesthetic. The distinctive Damascus diamond pattern, enhanced by a refined acid-dipped finish, makes each knife a truly unique piece.

Thanks to a hardness of 63 HRC and traditional hand-sharpened Honbazuke sharpening, the blade guarantees an extremely fine, precise, and long-lasting cutting edge. The FRIODUR double cold-hardening treatment also ensures high corrosion resistance and a long-lasting edge.

The high-quality linen micarta handle, with its refined ivory finish, offers an ergonomic, stable, and perfectly balanced grip, ideal even for extended use. The hidden tang contributes to the knife's elegant design and optimal weight distribution.

Compact yet powerful, this knife is the perfect tool for both professional chefs and discerning enthusiasts who want to bring the precision and artistry of Japanese tradition into the kitchen.

CHARACTERISTICS:

- 24 cm blade in FC63 steel with 101 layers Damascus
- High hardness (63 HRC) for exceptional and long-lasting sharpness
- Traditional Honbazuke sharpening done by hand
- Diamond damask finish, unique to each piece
- FRIODUR treatment for greater corrosion resistance
- Ergonomic and balanced beige ivory effect Micarta handle
- Handcrafted in Seki, Japan

TECHNICAL DETAILS:

- Total length: 37.7 cm
- Blade length: 24 cm
- Weight: 0.19 kg
- Blade thickness: 0.20 cm

A compact, elegant and high-performance knife: the perfect ally for every precise cut, every day.