SOLUZIONIFOODSERVICE

KYOCERA COOK'S KNIFE WHITE CERAMIC BLADE cm.16

KYOCERA PROFESSIONAL KNIFE CHEF MODEL FINE LINE WHITE CERAMIC BLADE cm.16x4,7 WITH ERGONOMIC HANDLE





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Kyocera ceramic blades are made of zirconia, a raw material of natural origin from which a high-tech material lighter than steel, resistant to heat and corrosion, insensitive to acids and extremely hard, is obtained with patented technologies.

Kyocera Ishi Ba ceramic knives contain many advantages in the high technology of the material:

- Antioxidant power: Insensitive to acids, it does not absorb odors and does not oxidize foods
- Sharpness: maintains sharpness about 10 times longer than steel blades
- Lightness: weighs about half of a steel knife of the same size
- Easy to wash: just pass a damp cloth over the blade

