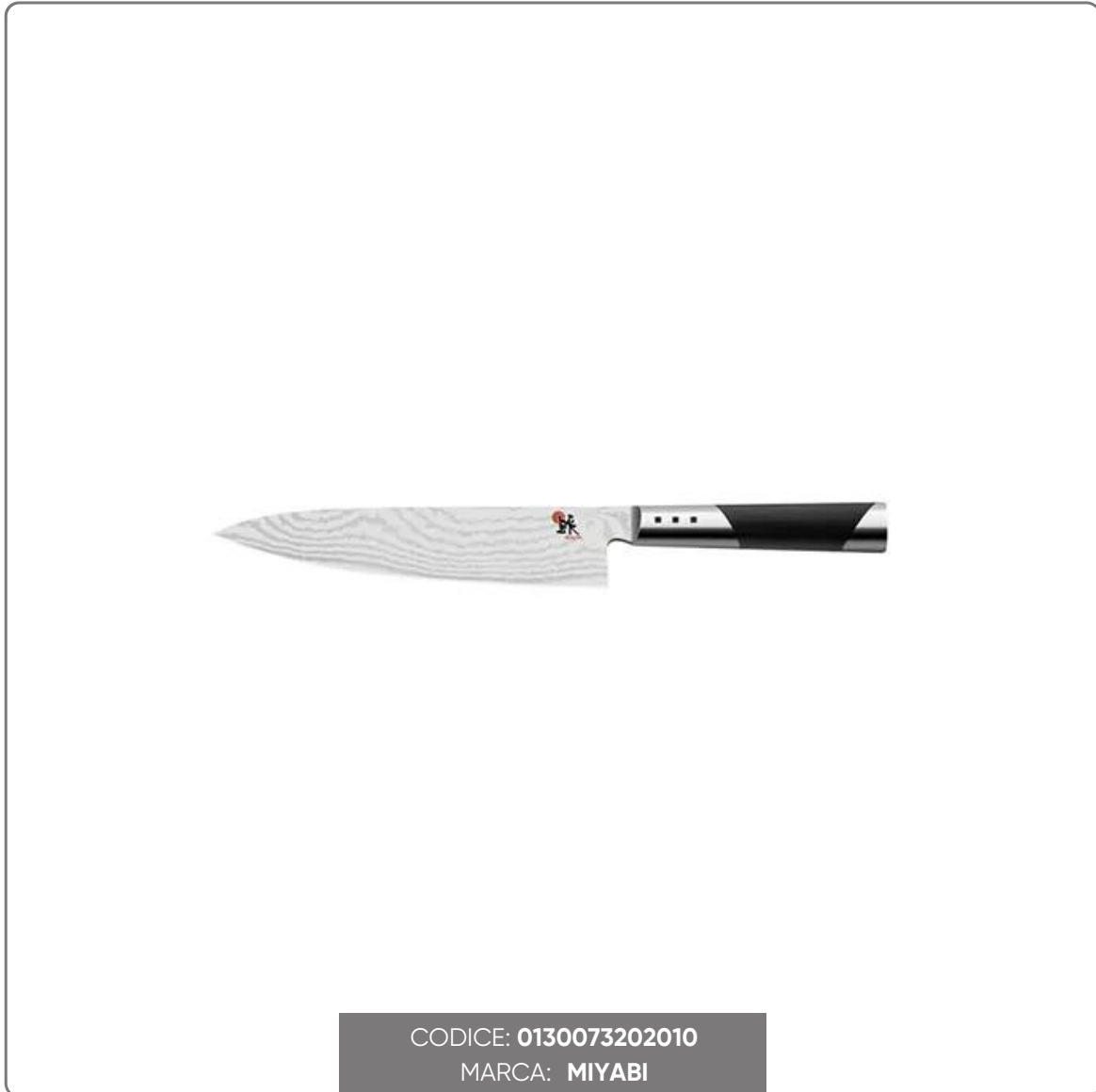


JAPANESE KNIFE GYUTOH cm.20 Line 7000 D



SOLUZIONI FOODSERVICE

MIYABI Knives embody the beauty of sharp blades, following the tradition of famous Japanese swords that were not only incredibly sharp, but incredibly beautiful as well.

MIYABI knives are fascinating from the first moment, for the authentic Japanese style of the blades and for their extraordinary cutting power. With daily use, fans of Japanese cuisine will appreciate the perfect balance and comfort of the handle.

MIYABI knives are produced respecting the tradition of the craftsmen of the past who made the best Japanese swords.

LAMA

65-layer Damascus stainless steel blade, with CMV60 stainless steel center blade. Symmetrical blade with extreme Honbazuke chisel sharpening.

CRYODUR® is the heat treatment specifically used in the production process (cooling in liquid nitrogen at -196°C) to achieve extreme hardness of the cutting edge, HRC 62.

HANDLE

Traditional D-profile Micarta neck with mosaic pins and red spacers for perfect balance and great cutting control. Stainless steel capsule with logo.

NOTE

The particular shape of the handle makes the knife not suitable for left-handed users. Not suitable for washing in the dishwasher.