

**GYUTOH JAPANESE KNIFE cm.20 Line 5000 FC-D**



vedi prodotto online

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# SOLUZIONI FOODSERVICE

## TECHNICAL DESCRIPTION:

The Gyutoh, or chef's knife, is a general purpose knife for preparing large cuts of meat and vegetables.

It has a fine carbide steel core which gives the knife very good initial sharpness and good cutting edge retention.

The core is wrapped in 48 layers of steel that create the damask design typical of each knife. The symmetrical cutting edge is honed according to the Honbazuke process. This three-stage knife sharpening, re-sharpening, and polishing gives the knife a razor-like blade.

The entire length of the edge can be used for cutting, as there is no finger guard. The joint between the handle and the bolster is completely smooth, which helps prevent calluses on the thumb and forefinger and allows for a comfortable grip.

Hand wash and avoid cutting on glass, ceramic or stone chopping boards, which dull the cutting edge prematurely. Sharpen with stone.

- FC61 carbide steel blade core
- 48 layers of steel that wrap around the core and create a damask design
- Ice-hardened FRIODUR blade for extreme hardness
- Approximately 61 Rockwell hardness
- Symmetrical cutting edge
- Pakka wood handle
- Mosaic pin and steel handle end cap
- Made in Japan
- Handle type: hidden tang
- Edge type: smooth
- Edge finishing: Honbazuke sharpening
- Production method: welded

## DIMENSION

- Net weight: 0.20kg
- Product length: 34.20 cm
- Product width: 2.50 cm
- Product height: 5.10 cm
- Length of the blade: 20.00 cm
- Handle length: 13.70 cm
- Handle width: 2.50 cm
- Blade width: 0.20cm