

**GYUTOH JAPANESE KNIFE cm.24 Line 5000 FC-D**



vedi prodotto online

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# SOLUZIONI FOODSERVICE

## TECHNICAL FEATURES:

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, forged from ultra-strong FC61 super steel, is protected by an incredible 48 layers of stainless steel.

Furthermore, Miyabi Kaizen II knives are as beautiful as they are functional.

The beautiful damask floral pattern of the blade is darkened by immersion in acid.

Ice-hardened FRIODUR® double blade for improved corrosion resistance and exceptional durability.

Artisans sharpen the blades by hand using the venerable four-step Honbazuke method.

This obsessive attention to detail creates a true work of art, i.e. the ultimate cutting precision.

The blade is balanced thanks to a D-shaped handle made of pakkawood.

Comfortable to hold, the classic Japanese D-shaped handle offers a comfortable grip for effortless chopping.

This exceptional handle matches the caliber of the blade perfectly.

Handmade in Seki, Japan, a city renowned for producing the highest quality cutlery.

- 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: 0.22kg
- Product length: 38.00 cm
- Product width: 2.40 cm
- Product height: 5.10 cm
- Length of the blade: 24.00 cm
- Handle length: 13.70 cm
- Handle width: 2.50 cm
- Blade width: 0.20cm