

JAPANESE SANTOKU KNIFE cm.18 Line 5000 FC-D



vedi prodotto online

CODICE: **0130073206991**
MARCA: **MIYABI**

SOLUZIONI FOODSERVICE

TECHNICAL FEATURES:

This Japanese Santoku knife has a hard carbide steel core, for excellent cutting edge retention and excellent sharpness.

Santoku means "Three Virtues", i.e. meat, fish and vegetables.

The flat cutting edge lends itself to a sharp cutting motion rather than the rocking motion of European chef's knives.

The core of the blade is wrapped in 48 outer layers of steel, forming the unique damask design on the blade.

The cutting edge is honed symmetrically with the Honbazuke process (not single bevel), so it can be used by both left and right handed people.

There is no finger guard, so the full length of the cutting edge can be used.

The handle and half bolt join seamlessly for comfortable use.

The smooth surface helps prevent calluses from forming on the thumb and forefinger.

Hand wash and stone sharpen.

We recommend using a wooden chopping board rather than glass, ceramic or stone, as these dull the blade edge.

- 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: 32.20 cm
- Product width: 2.50 cm
- Product height: 4.70 cm
- Length of the blade: 18.00 cm
- Handle length: 14.20 cm
- Handle width: 2.50 cm
- Blade width: 0.20cm