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Not Rated Yet

Sales price 220,00 €

Salesprice with discount

Incl. VAT 21%: 38,18 €



1-4 Weeks



Description

The Boker Damascus Black Kitchen Knife line combines traditionally Japanese handles made of black Plywood with razor-sharp blades made of stainless Damascus with 37 layers of steel, characterized by a beautiful grain. The extremely high-impact core of the Damascus blade consists of the high-performance VG-10 steel. The noticeable sharpness when cutting is breathtaking and makes cooking an experience. The Japanese design of the knife handle with the matted stainless steel clamps gives the line its special character.

Top chefs are not the only ones who swear by Japanese kitchen knives - they are also popular with many ambitious amateur chefs. The advantages of the knives with Japanese handles and traditional construction of the blade with push tang and stainless steel ferrule are patently obvious, because they can cut delicate foods without squashing or bruising. When cutting herbs, for example, the fine cut hardly releases their oils. So, the aromatics are not lost and you can even avoid tears when cutting onions. The sense of sharpness during cutting is breathtaking and makes cooking a true experience.

The secret of this unusual sharpness lies in the material and its processing. The blade consists of 37 layers of Damascus steel. The stainless premium blade steel VG-10 used for the center layer is made in Japan and offers hardness, resilience and a homogeneous crystalline



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structure. In direct cooking performance comparison with a product made by an established Solingen kitchen knife manufacturer in accordance with DIN EN ISO 8442-5, the kitchen knife line Boker Damascus Black is literally a cut above. The representative DIN test showed that the cutting performance of our knives was 68% better than that of the competitor's product. The knives also score points with their higher level of initial sharpness. Thus, constant sharpening is a thing of the past.

The Santoku is a Knife that is also becoming more and more popular in Europe. It is originally a Japanese blade form for a Utility Knife. Translated, his name means "The Three Virtues", it is equally suitable for meat, fish and vegetables. Thanks to the wide blade, the Santoku is particularly easy to handle.

Total Length:	29,8
Blade Length:	17,2
Blade Thickness:	3,0
Weight:	140,0 g
Blade Material:	Damascus
Handle Material:	Plywood
Made in Germany.	