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Sales price 82,95 €

Salesprice with discount Incl. VAT 21%: 14,40 €





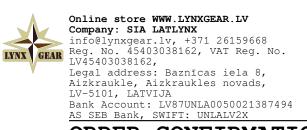


Description

The Hakucho series definitely has Japanese genes, but comes equipped with a full-tang handle with scales of Mediterranean olive wood. The blade has a Japanese-style one-sided grind, which is perfect for cooking techniques used in Asian cuisine and has also been enjoying increasing popularity in Europe.

GYUTO is all purpose chef knife. Perfect knife to begin your journey into Japanese knives.

Blade Steel: stainless steel 4119 nitro-B
Hardness: HRC 55-57
Blade Coating: satin
Handle: olive wood
Rivets: stainless steel
Blade Length: 21 cm - 7.28"
Overall Length: 33,5 cm - 12.20"
Blade Thickness: 2 mm - 0.08"
Weight: 145 gr - 5.11 oz



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Made in Italy