



Online store WWW.LYNXGEAR.LV
Company: SIA LATLYNX
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Reg. No. 45403038162, VAT Reg. No.
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Legal address: Baznicas iela 8,
Aizkraukle, Aizkraukles novads,
LV-5101, LATVIJA
Bank Account: LV87UNLA0050021387494
AS SEB Bank, SWIFT: UNLALV2X

ORDER CONFIRMATION

Not Rated Yet

Sales price 82,95 €

Salesprice with discount

Incl. VAT 21%: 14,40 €



1-4 Weeks



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