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AS SEB Bank, SWIFT: UNLALV2X

ORDER CONFIRMATION

Not Rated Yet

Sales price 73,95 €

Salesprice with discount

Incl. VAT 21%: 12,83 €



1-4 Weeks



Description

This **Due Cigni Hakucho usuba** is a version of the nakiri knife. A typical Japanese vegetable knife. The tip of the edge is slightly curved to make sure you can also cut perfect strips of vegetables from an angle. Although the shape might suggest it, we are not dealing with a cleaver. After all, the steel is a lot thinner which means that chopping could seriously damage the blade.

Due Cigni Hakucho handle

The classic Japanese handle is made from olive wood. The soft, light-brown colour and the fragrance of olives radiate luxury. The flaming pattern adds an extra dimension to the handle. The handle was secured to the full-tang blade with three stunning rivets. To maintain the stunning colour of the olive wood, and to not affect the sharpness of the blade, we recommend cleaning this knife by hand. Dry it after cleaning it to prevent discolourations or tears and to make sure the wood doesn't bend.

Due Cigni Hakucho blade

The blade is made from 4116-X50Cr15MOV steel and has a smooth, razor-sharp edge. This type of steel is also easy to sharpen, if, after some time, it has lost some of its sharpness. The stunning markings on the blade complete the whole.



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Due Cigni Hakucho collection

The kitchen knives from the Due Cigni Hakucho collection were designed by Oreste Frati. The founder of FOX Knives. In addition to being the owner of Fox Knives, he is a gifted designer. He used the Japanese style as the basis for this collection of kitchen knives. The stunning markings on the blade emphasize this, and add to the design. The knives are produced in Italy.

- Blade: stainless steel 4119 nitro-B
- Hardness: HRC 55-57
- Blade Coating: satin
- Handle: olive wood
- Rivets: stainless steel
- Blade Length: 18.5 cm
- Overall Length: 31 cm
- Blade Thickness: 2 mm
- Weight: 190 gr
- Dishwasher safe: no

Brand country - Italy.