



Online store WWW.LYNXGEAR.LV
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LV-5101, LATVIJA
Bank Account: LV87UNLA0050021387494
AS SEB Bank, SWIFT: UNLALV2X

ORDER CONFIRMATION

Not Rated Yet



Sales price 239,95 €

Salesprice with discount

Incl. VAT 21%: 41,64 €

1-4 Weeks



Description

KASUMI VG10 PRO Small Santoku Knife K-52013 - professional japanese knife with VG10 Cobalt Forged stainless steel blade with high Carbon - Hardness HRC 59/60. The cutting edge perfectly sharp and polished is perfected by a double finish process and by a system of Japanese water grinding wheels grained #3000 to obtain a professional very sharp blade. The VG10 steel is highly resistant to oxidation, has a high hardness and therefore makes the cutting edge of the knife really exceptional. Handle made of Marble Imitation (Antibacterial Methacrylic Resin) a resistant material, comfortable and hygienic. KASUMI Professional Japanese kitchen knife, a truly exceptional product with quality materials, strong, with a great cutting capacity and an excellent design, guarantee of elegance in your kitchen.

- Blade Material: VG10 Cobalt Forged Stainless Steel
- Hardness: HRC 59/60
- Blade Length: 13 cm



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- Total length: 24 cm
- Blade thickness: 2 mm
- Finishing: Satin
- Sharpening: Plain
- Handle Material: Marble Imitation (Antibacterial Methacrylic Resin)

Brand country - Japan.