

Online store WWW.LYNXGEAR.LV Company: SIA LATLYNX

info@lynxgear.lv, +371 26159668 Reg. No. 45403038162, VAT Reg. No. LV45403038162,

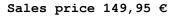
Legal address: Baznīcas iela 8,

Aizkraukle, Aizkraukles novads, LV-5101, LATVIJA

Bank Account: LV87UNLA0050021387494 AS SEB Bank, SWIFT: UNLALV2X

## ORDER CONFIRMATION

Not Rated Yet





Salesprice with discount Incl. VAT 21%: 26,02 €





## Description

Kiritsukes are a status symbol in Japan.

Tojiro takes pride in Japanese skills for cutleries. The enthusiasm for pursuing sharpness created "Tamahagane" that is extremely pure iron no one had never seen. The "Tamahagane" is highly valued as "Yasuki-Hagane" that is very good for knive-making in the present days and it also has very important role to support Japanese knife culture. Tojiro employed "Shirogami" that is taken as synonymous with the "Yasuki-Hagane" and put soft iron on it and forged. This series can offer you high quality and reasonable price as well.

- Steel Shirogami San Mai III High Carbon
- Handle Magnolia + Resin collar
- Length, mm 240
- Collection Shirogami
- Hardness 60-62 HRC
- Total length, mm 410
- Blade thickness, mm 4.1

Please, use your carbon knives carefully. It is not recommended for such knives - to wash in dishwasher, to leave it in water, to clean by acid liquids, to cut acid fruits like lemon.

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Hand-dry your knife: This should be done immediately after washing with a clean dishtowel. Rub with mineral oil. If you notice any rust spots, rub a light layer of mineral oil and let dry.

Made in Japan.

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