



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 149,95 €

Salesprice with discount

Incl. VAT 21%: 26,02 €



1-4 Weeks



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 knife-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.