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

Sales price 89,95 €

Salesprice with discount Incl. VAT 21%: 15,61 €







Description

XinCare series Japanese kitchen knives apply food grade 304Cu antibacterial stainless steel for blade (cladding with powder alloy steel for cutting edge under high temperature), and high standard G10 for handle. This 8" chef knife maximizes the hardness (HRC 62±1) and sharpness, meanwhile minimizing the risk of being affected by the common pathogenic bacteria. The twisted octagonal G10 handle looks very elegant and easy to maintain in daily use. It deserves a try for anyone who cares about cleanliness, sharpness, and comfort experience during cooking. Knife Type: 8.5" Kritsuke chef knife Blade Material: 304Cu antibacterial stainless steel for blade, powder alloy steel for cutting edge Edge Hardness: HRC 62±1 Blade Thickness: 2.5mm Blade Length: 213mm Handle Material: Octagonal twisted G10 handle in black/red color Origin: China Model Number: XC102 Using Instructions



ORDER CONFIRMATION

- Do not use the knife for any other purpose than cutting food.

- Use the knife to cut fruits, vegetables, fish and meats with no bones.

- Cut on blade-friendly surfaces such as wood, plastic or rubber.

- Please hand wash the knife with mild dish soap, rinse and towel

thoroughly dry after use. Dishwasher use is NOT recommended.

- Store the knife properly in the knife block, in a sheath, or in the padded protective box.

Made in PRC.