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ORDER CONFIRMATION

Not Rated Yet

Sales price 89,95 €

Salesprice with discount

Incl. VAT 21%: 15,61 €



1-4 Weeks



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



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- 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.