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ORDER CONFIRMATION

Rating: 5.0

Sales price 205,95 €

Salesprice with discount

Incl. VAT 21%: 35,74 €



Description

Fallkniven K2 White Whale Santoku Kitchen Knife

The **Fallkniven K2 White Whale**, a Santoku-style kitchen knife, is without a doubt the best choice for handling vegetables. Designed for thin, precise cuts, it ensures fresh vegetables are prepared neatly and taste even better when finely shredded. This modern, ergonomically designed kitchen knife is tailored for professional chefs who demand exceptional performance.

The broad blade offers superior stiffness and rigidity, making it ideal for delicate tasks. With its unique edge design, the K2 allows for cutting in both directions, enhancing efficiency. Constructed from laminated VG10 special steel, the blade is thinner, lighter, and more rigid than traditional kitchen knives, ensuring effortless and enjoyable kitchen work. Its exceptional edge retention is a significant advantage for professionals.

Features

- **Santoku Design:** Perfectly shaped for handling vegetables, creating thin, precise cuts for culinary perfection.
- **Durable Steel:** Made with laminated VG10 steel for outstanding sharpness and extended edge retention.



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- **Ergonomic Handle:** Thermorun rubber handle offers a secure, comfortable grip that minimizes fatigue.
- **Balanced Construction:** Broad tang ensures exceptional stability and rigidity.
- **Easy Maintenance:** Smooth handle surface for effortless cleaning, meeting the highest hygiene standards.

Specifications

- **Steel:** Laminated VG10
- **Hardness (HRC):** 59
- **Edge:** Flat ground
- **Tang:** Broad tang
- **Handle Material:** Thermorun rubber
- **Weight:** 160 g
- **Blade Dimensions:** Length: 175 mm, Thickness: 2.5 mm
- **Total Length:** 305 mm

Usage and Care

The K2 is ideal for precise kitchen tasks such as slicing vegetables and delicate cutting. However, it is not designed for cutting frozen food or chopping bones, as these tasks may damage the blade. For heavy-duty tasks, we recommend using a saw or cleaver.

The knife works best on a wooden cutting board, which is not only protective for the blade but also more hygienic than plastic alternatives.

Why Choose the Fallkniven K2 White Whale?

The Fallkniven K2 combines the best of modern engineering and ergonomic design, offering unmatched sharpness, ease of use, and durability. It's the perfect tool for chefs who value precision and efficiency in their culinary creations.

Brand Country: Sweden