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ORDER CONFIRMATION

Not Rated Yet



Sales price 105,00 €

Salesprice with discount

Incl. VAT 21%: 18,22 €



Description

Kanetsune 2000 Series Santoku Knife 16.5 cm (Shiro-2/SS)

The **Kanetsune 2000 Series Santoku 16.5 cm** is a versatile Japanese kitchen knife, crafted with a **HON-WARIKOMI forged blade**. The cutting core is made of **TAKEFU Shiro-2 high carbon steel**, clad with **SUS410 stainless steel** for added durability and resistance to corrosion. With an edge hardness of **HRC 61+**, this Santoku delivers exceptional sharpness and edge retention, making it ideal for professional chefs and home cooking enthusiasts alike. Proudly manufactured in **Seki City, Japan**, a region renowned for centuries of traditional blade craftsmanship.

Aim of the Product

Designed to be an **all-purpose kitchen knife**, the Santoku excels at slicing, dicing, and chopping vegetables, fruit, meat, and fish. Its wide blade makes food transfer effortless, while the flat edge profile and balanced handle ensure precise, comfortable cutting. It merges the versatility of a chef's knife with the precision of a Japanese Nakiri knife.

Key Features

- **Blade steel:** HON-WARIKOMI construction with Shiro-2 high carbon steel core and SUS410 stainless cladding
- **Hardness:** 61-64 HRC for excellent edge retention
- **Blade length:** 16.5 cm (6.49")



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- **Total length:** 29.0 cm (11.22")
- **Blade thickness:** 1.8 mm
- **Blade width:** 4.4 cm
- **Weight:** approx. 156 g
- **Handle:** durable bright plywood with stainless steel bolster, triple-riveted for strength
- **Sharpening:** double-sided symmetrical grind for universal use
- **Sheath:** KC-633 (available separately)
- **Origin:** Seki, Japan

Benefits

- Exceptional sharpness and long-lasting edge thanks to Shiro-2 core
- Corrosion-resistant SUS410 stainless cladding for easier maintenance
- Wide blade for food transfer and crushing garlic
- Balanced ergonomic handle design prevents knuckles from hitting the cutting board
- Traditional Japanese craftsmanship combined with modern durability

Technical Data

Series	Kanetsune 2000 Series
Model	Santoku 165 mm
Total length	29.0 cm
Blade length	16.5 cm
Blade thickness	1.8 mm
Blade width	4.4 cm
Steel	Shiro-2 high carbon core / SUS410 stainless cladding
Hardness	61-64 HRC
Sharpening	Double-sided, symmetrical grind
Handle	Plywood with stainless bolster, riveted
Weight	Approx. 156 g
Sheath	KC-633 (sold separately)
Origin	Seki, Japan

Manufacturer / Contact

Kanetsune (Seki Cutlery)

Seki City, Japan

Customer support: www.kanetsune.com

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