



Online store WWW.LYNXGEAR.LV
Company: SIA LATLYNX
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LV-5101, LATVIJA
Bank Account: LV87UNLA0050021387494
AS SEB Bank, SWIFT: UNLALV2X

ORDER CONFIRMATION

Not Rated Yet



Sales price 104,95 €

Salesprice with discount

Incl. VAT 21%: 18,21 €

1-4 Weeks



Description

This Kasumi Kuro Utility Knife 15cm Blade is the perfect utensil for cutting up small items and even handling larger jobs that the Chef's knife would be too big for. Its sharp blade will cut through almost anything with ease, with minimal effort needed. The blade is made of high carbon steel that helps it stay sharp longer, while being thin enough to make quick work of most tasks.

The hammered finish prevents food from sticking to the blade, and the octagonal handle gives it a very natural feel that makes it easy to grip with your whole hand as you cut ingredients into perfect pieces. It's a strong knife that cuts through anything effortlessly and has a beautiful Japanese aesthetic.

To keep this Kasumi Kuro Utility Knife 15cm Blade in the best condition possible, it should be hand washed using a light detergent and some warm water. It should never be placed in the dishwasher or submerged in water. With their innovative Japanese design and high-quality materials, the Kasumi range of knives and accessories are loved by professionals and home-cooks around the world and will truly make a great addition to any kitchen. Modern, yet classic, and amazingly powerful, this is one name you can trust when it comes to cookware.

- Blade steel: Damascus 32-layer stainless steel (internal and cutting edge AUS8; layers of SUS430 and SUS304)



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- Hardness: HRC 57-58
- Blade Surface Treatment: Sandblasting on damask
- Handle: Black laminated wood
- Blade length: 15 cm
- Total length: 26.6 cm
- Blade thickness: 2 mm
- Weight: 80 gr
- Dishwasher safe: no

Brand country - Japan.