

Online store WWW.LYNXGEAR.LV Company: SIA LATLYNX

info@lynxgear.lv, +371 26159668 Reg. No. 45403038162, VAT Reg. No. Req. 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 204,95 €

Salesprice with discount Incl. VAT 21%: 35,57 €





## Description

KASUMI VG10 PRO Small Santoku Knife K-52013 - professional japanese knive with VG10 Cobalt Forged stainless steel blade with high Carbon - Hardness HRC 59/60. The cutting edge perfectly sharp and polished is perfected by a double finish process and by a system of Japanese water grinding wheels grained #3000 to obtain a professional very sharp blade. The VG10 steel is highly resistant to oxidation, has a high hardness and therefore makes the cutting edge of the knife really exceptional. Handle made of Marble Imitation (Antibacterial Methacrylic Resin) a resistant material, comfortable and hygienic. KASUMI Professional Japanese kitchen knife, a truly exceptional product with quality materials, strong, with a great cutting capacity and an excellent design, guarantee of elegance in your kitchen.

• Blade Material: VG10 Cobalt Forged Stainless Steel

• Hardness: HRC 59/60 • Blade Lenght: 13 cm



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

## • Total lenght: 24 cm

• Blade thickness: 2 mm

• Finishing: Satin Sharpening: Plain

Handle Material: Marble Imitation (Antibacterial Methacrylic Resin)

Brand country - Japan.

Page 2/2