



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

ORDER CONFIRMATION

Not Rated Yet

Sales price 115,95 €

Salesprice with discount

Incl. VAT 21%: 20,12 €



Description

The Sakura Kitchen Knife series is a joint project of Viper and Danish knifemakers [Jens Ansø](#) and [Jesper Voxnæs](#). The four steak knives were made from nitrogen alloyed Nitro B (58-59 HRC). The 3D-milled Bocote handle scales give the Sakura series a beautiful look and feel. The sophisticated look is highlighted by the textured transition from handle to blade and the decorative screws on the handle scales. This series is definitely a cut above regular kitchen knives.

The [Santoku](#) is a Knife that is also becoming more and more popular in Europe. It is originally a Japanese blade form for a [Utility Knife](#). Translated, his name means "The Three Virtues", it is equally suitable for meat, fish and vegetables. Thanks to the wide blade, the Santoku is particularly easy to handle.

Type:	Kitchen Knife
Designer:	Jens Ansø Jesper Voxnæs
Total lenght:	27,5
Blade Length:	16,0
Blade Thickness:	3,0
Blade Material:	Nitro-B
Handle Material:	Bocote Wood



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Color:

Brown