



**Antica Coltelleria Tavella / Japanese
knives**

**Japanese professional
Knives**

 **KASUMI**

cod. **K-78020**

Weight: 320 gr - 11.29 oz

Info

Japanese Professional Knives hammered

The blade is made combining the wisdom and experience of master knife expert in the manufacture of professional kitchen knives.

The main cutting blade is made of Japanese VG10 Cobalt high carbon stainless steel with an hardness of 59-60 rockwell and therefore keep a sharper cutting edge longer than any other knives. The hammered pattern is made of stainless steel 410, the uneven hammer design prevent food from sticking to the blade.

Gyuto model perfect utility knife

Blade: Japanese stainless steel VG10

Handle: POM dishwasher safe, comfortable in the hand, hygienic and long lasting

Blade Length: cm 20 - 7.88"

Aluminium rivets
