



**Antica Coltelleria Tavella / Japanese  
knives**

**Japanese professional  
Knives**

 **KASUMI**

cod. **K-78024**

**Weight:** 360 gr - 12.70 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 24 - 9.46"

Aluminium rivets

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