



**Antica Coltelleria Tavella / Japanese
knives**

Japanese professional Knives "Damascus"

 **KASUMI**

cod. **K-88020**

Info

Japanese Professional Knives damascus

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

Sandwich blade, outside stainless steel damascus 32 multiple layers, inside the main cutting blade is made of Japanese VG10 Cobalt high carbon steel with an hardness of 59-60 rockwell and therefore keep a sharper cutting edge longer than any other knives.

Gyuto model perfect chef knife

Blade: Japanese stainless steel VG10

Handle: Laminated black wood. **Not dishwasher safe.**

Blade Length: cm 20 - 7.88"

Aluminium rivets
