



**Antica Coltelleria Tavella / Japanese  
knives**

**Japanese professional  
Knives "Ceramic"**

 **KASUMI**

cod. **K-33016**

**Weight:** 231 gr - 8.15 oz

**Info**

Japanese Professional Knives "Fine ceramic"

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

Fine Zirconia ceramic hardened at approximately 1500 degrees Celsius in a special kiln, the result is a material which is second only to diamonds in hardness.

The benefits of Ceramic:

- rust and corrosion free
- chemical and acid resistant
- hygienic
- odourless
- antimagnetic
- knife light and easy to use

**Attention: These blade can be sharpened only with special diamond equipment, for example you can see item [K-33001](#).**

**Gyuto model** perfect chef knife

**Blade:** Zirconia ceramic

**Handle:** Polypropylene

**Blade Length:** cm 16 - 6.30"

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