



Antica Coltelleria Tavella / Kitchen
knives

KAI - Wasabi flexible
knife with narrow
carving

cod. **KAI WA6761F**

Blade Length: 18 cm - 7.09"
Overall Length: 30 cm - 11.81"
Blade: stainless steel 1K6
Hardness: HRC 57-58
Blade Coating: Polished
Handle: plastic

Info

The Wasabi Black series draws its origins from the great Japanese cuisine. The successful combination of long-lasting functionality and sharpness, resistant to corrosion. The polished blades of the Wasabi Black series are made of newly produced corrosion resistant 6A / 1K6 steel, with a hardness of 56 (± 1) HRC. This rich series offers a wide range of products for the kitchen.

The handle in black synthetic material resists water and is therefore particularly robust. Its oval or chestnut shape (varies depending on the size of the knife) ensures a comfortable and secure grip.
