



Antica Coltelleria Tavella / Kitchen
knives

KAI - Wasabi santoku

cod. **KAI WA6716S**

Blade Length: 16 cm - 6.30"

Overall Length: 29 cm - 11.42"

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 is available in different sizes and shapes.

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).
