

**Antica Coltelleria Tavella / Kitchen**  
**knives**

**KAI - Seki Magoroku**  
**slicing knife**

cod. **KAI MGC468**



**Blade Length:** 18 cm - 7.09"  
**Overall Length:** 30 cm - 11.81"  
**Blade:** steel VG MAX  
**Blade Coating:** Polished  
**Handle:** wood  
**Info**

Already the recipient of numerous design awards, the Seki Magoroku Composite series is the flagship of modern kai design. This series combines lightness with dynamism

The blade combines different surfaces and steel qualities: the polished and beveled gob passes over the satin-finished and rounded back of the SUS420J2 steel blade and The clear handle with transverse pakka wood mottling is inserted seamlessly into the through tang and, thanks to its symmetrical shape, is suitable for both right- and left-h.

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