



**Antica Coltelleria Tavella / Japanese
knives**

Japanese professional Knives "Titanium"



cod. **K-22020B**

Weight: 257 gr - 9.07 oz

Info

Japanese professional Knives

This knife comes from Seki City, old Japanese city of knives, where for more than 700 years the artisans have been handed down production techniques to create cutting tools unique and inimitable.

The blade is made using high stainless steel molybdenum vanadium with titanium coating.

The main features of titanium coating are:

- chemical and acid resistant
- more hardness on the edge
- no-toxic
- hygienic
- odorless
- corrosion resistant

Gyuto model perfect chef knife.

Blade: Stainless steel molybdenum vanadium

Handle: Handle polypropylene heat resistant to 80°C

Blade Length: cm 20 - 7.88"
