

SPECIFICATIONS

**ARTICLE**Designation : **Santoku knife GIESSER 8269WWLK**Code bobet : **21854 : 18 cm black**Selling Unit : **Unit**

Non-contractual pictures

CHARACTERISTICS

- High quality chrome-molybdenum steel tip
- Manual sharpening of master's hand
- Remarkable balance between blade and handle
- Classic shape of Santoku blade
- Holes reduce cutting resistance
- With complementary baffle on the blade
- Supports cutting exerting pressure
- Ergonomic and non-slip plastic handle

DESCRIPTION :

Santoku knife

Blade type : scalloped**Blade length :** 18 cm**Handle type :** Plastic

All GIESSER knives blades are manufactured from rust-proof Chrome-Molybdenum-Steel, material no. 1.4109, 1.4110 or 1.4116.

The rust-proofness of the blades is being improved by careful hardening and surface treatment of the blades.

The handles consist of synthetic material of the Evoprene class (butcher knives) and Polypropylene class (household knives). The handles are injected without split to the blades and guarantee therefore a complete hygiene. The different colours of the GIESSER knives handles increase safety while following HACCP requirements.

The materials used are health safe and environment friendly.

