Japanese knife Sashimi

845042

Manufactured in Japan – traditional Japanese design. All knives from this line form a complete set for traditional sushi preparation. Blade made of Japanese stainless steel SUS 420J2. Handle made of poplar wood. Blade hardness: approx. 53 HRC. Not dishwasher safe.

Edge sharpened on one side. Long, thin blade perfect for filleting small to medium-sized fish, slicing fish fillets for sashimi and sushi in a single motion.

Specifications

Suitable for	: Food Contact
Not suitable for	: Dishwasher
Marketing Packed per	: 1
Marketing Packaging Type	: Blister
Length (mm)	: 375
Width (mm)	: 20
Height (mm)	: 30
Thickness (mm)	: 2.5
Handle length (mm)	: 135
Blade length (mm)	: 240
Measurements	: (L)375
Main materials	: Metals, Other
Materials	: Stainless steel
Colour	: Wood light

Transport specifications

EAN	: 8711369845042
Intrastat code	: 82119200
Gross weight (kg)	: 0.21
Net weight (kg)	: 0.122
(Inner) packaging length (mm)	: 400
(Inner) packaging width (mm)	: 136
(Inner) packaging height (mm)	: 50
Quantity per (inner) package	: 5
Export carton length (mm)	: 425
Export carton width (mm)	: 335
Export carton height (mm)	: 310
Quantity per export carton	: 60
Sales units per pallet	: 1800

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