HENDI
Tools for Chefs

# Japanese knife Sashimi code: 845059

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

| | | | |
|---|---|---|---|
| Blade length (mm) | 210 | Marketing Packaging Type | Blister |
| Colour | Wood light | Marketing Packed per | 1 |
| Handle length (mm) | 125 | Suitable for | Food Contact |
| Not suitable for | Dishwasher | Thickness (mm) | 2 |
| Length (mm) | 335 | | |
| Width (mm) | 20 | | |
| Height (mm) | 30 | | |

## TRANSPORT SPECIFICATIONS

| | | | |
|---|---|---|---|
| EAN | 8711369845059 | Export carton height (mm) | 350 |
| Intrastat code | 82119200 | Plastic packaging (gram) | 25 |
| Quantity per export carton | 60 | Quantity per (inner) package | 6 |
| Sales units per pallet | 1200 | Country of origin | China |
| Export carton length (mm) | 435 | GS1 Packed per | 1 |
| Export carton width (mm) | 385 | Gross weight (kg) | 0.163 |
| (Inner) packaging length (mm) | 420 | Net weight (kg) | 0.083 |
| (Inner) packaging width (mm) | 160 | | |