

Japanese knife Sashimi code: 845127

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)	270
Handle length (mm)	135
Not suitable for	Dishwasher
Length (mm)	405
Measurements	(L)405

Marketing Packed per	1
Suitable for	Food Contact
Thickness (mm)	2.5

TRANSPORT SPECIFICATIONS

EAN	8711369845127
Intrastat code	82119200
Quantity per export carton	60
Sales units per pallet	1200
Export carton length (mm)	495
(Inner) packaging length (mm)	480
(Inner) packaging width (mm)	150
(Inner) packaging height (mm)	52

Export carton width (mm)	335
Export carton height (mm)	326
Quantity per (inner) package	5
Country of origin	China
GS1 Packed per	1
Gross weight (kg)	0.25
Net weight (kg)	0.14