

Japanese knife Santoku

845035

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 both sides. Perfect for a variety of tasks: chopping, dicing, and mincing.



Specifications

Suitable for	: Food Contact
Not suitable for	: Dishwasher
Materials	: Stainless steel
Packed per	: 1
Packaging type	: Blister
Length (mm)	: 290
Width (mm)	: 20
Height (mm)	: 50
Thickness (mm)	: 1.5
Handle length (mm)	: 125
Blade length (mm)	: 165
Measurements	: (L)290
Colour	: Wood light

Transport specifications

EAN	: 8711369845035
Intrastat code	: 82119200
Gross weight (kg)	: 0.178
Net weight (kg)	: 0.098
(Inner) packaging length (mm)	: 420
(Inner) packaging width (mm)	: 160
(Inner) packaging height (mm)	: 70
Quantity per (inner) package	: 6
Export carton length (mm)	: 435
Export carton width (mm)	: 390
Export carton height (mm)	: 350
Quantity per export carton	: 60
Sales units per pallet	: 1200
Plastic packaging (gram)	: 25

HENDI B.V.

Innovatielaan 6
6745 XW De Klomp, The Netherlands
T: +31 (0)317 681 040
E: info@hendi.eu

HENDI Polska Sp. z o.o.

ul. Firmowa 12
62-023 Robakowo, Poland
T: +48 61 6587000
E: info@hendi.pl

HENDI GmbH

Ehring 15
5112 Lamprechtshausen, Austria
T: +43 (0) 6274 200 10 0
E: office.austria@hendi.eu

HENDI S.R.L.

Str. 13 decembrie 94A, Hala 14
Braşov, 500164, Romania
T: +40 268 320330
E: office@hendi.ro

PKS HENDI South East Europe SA

5 Metsovou Str.
18346 Moschato, Athens, Greece
T: +30 210 4839700
E: info@pks-hendi.com

HENDI Italia S.R.L.

Via Leonardo da Vinci 4
39100 Bolzano (BZ), Italy
T: 800 727 438
E: office.italy@hendi.eu