

Japanese knife Sashimi

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

Suitable for	: Food Contact
Not suitable for	: Dishwasher
Materials	: Stainless steel
Packed per	: 1
Packaging type	: Blister
Length (mm)	: 335
Width (mm)	: 20
Height (mm)	: 30
Thickness (mm)	: 2
Handle length (mm)	: 125
Blade length (mm)	: 210
Measurements	: (L)335
Colour	: Wood light

Transport specifications

EAN	: 8711369845059
Intrastat code	: 82119200
Gross weight (kg)	: 0.163
Net weight (kg)	: 0.083
(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)	: 385
Export carton height (mm)	: 350
Quantity per export carton	: 60
Sales units per pallet	: 1200
Plastic packaging (gram)	: 25

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