

## Japanese knife Deba

845097

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. Blade tapered towards the bottom. Perfect for filleting and cutting poultry, fish, seafood, as well as deboning delicate meat.



### Specifications

Suitable for	: Food Contact
Not suitable for	: Dishwasher
Marketing Packed per	: 1
Length (mm)	: 275
Thickness (mm)	: 3
Handle length (mm)	: 125
Blade length (mm)	: 150
Measurements	: (L)275
Main materials	: Metals, Other
Materials	: Stainless steel

### Transport specifications

EAN	: 8711369845097
Intrastat code	: 82119200
Gross weight (kg)	: 0.23
Net weight (kg)	: 0.15
(Inner) packaging length (mm)	: 420
(Inner) packaging width (mm)	: 162
(Inner) packaging height (mm)	: 72
Quantity per (inner) package	: 6
Export carton length (mm)	: 435
Export carton width (mm)	: 385
Export carton height (mm)	: 348
Quantity per export carton	: 60
Sales units per pallet	: 1200
Plastic packaging (gram)	: 25

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