



HENDI

Tools for Chefs

Japanese knife Deba code: 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.

- + Traditional Japanese design – product made in Japan
- + Robust, yet precise
- + Especially good for fish, seafood, poultry
- + Can be used for deboning delicate meat
- + Edge sharpened on one side



Code	blade length	length (W)
845097	150	275