

Japanese knife Sashimi

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

Suitable for	: Food Contact
Not suitable for	: Dishwasher
Marketing Packed per	: 1
Length (mm)	: 405
Thickness (mm)	: 2.5
Handle length (mm)	: 135
Blade length (mm)	: 270
Measurements	: (L)405
Main materials	: Metals, Other
Materials	: Stainless steel

Transport specifications

EAN	: 8711369845127
Intrastat code	: 82119200
Gross weight (kg)	: 0.25
Net weight (kg)	: 0.14
(Inner) packaging length (mm)	: 480
(Inner) packaging width (mm)	: 150
(Inner) packaging height (mm)	: 52
Quantity per (inner) package	: 5
Export carton length (mm)	: 495
Export carton width (mm)	: 335
Export carton height (mm)	: 326
Quantity per export carton	: 60
Sales units per pallet	: 1200

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