

8" Chef Knife

Features

Size:

8 Inches

Hardness:

54~56

Handle:

Pakkawood

Thickness:

2.6mm

Color:

Black

Package:

Gift box



— 1.4116 German Steel

Made of 1.4116 German Steel, which is a high-carbon, materialistic stainless steel that's nicely resistant to corrosion and wear. It's quite hard and has good strength, also has a decent level of both toughness and hardness, making it pretty reliable for normal use.

— Sharp Blade

With an extremely sharp edge after taper ground, keep the sharpness longer, having a keen edge suitable for cutting. Please be very careful during use.

— Ergonomic Handle

The goal of ergonomic hand grips is to give you a better grip and prevent injury. These types of ergonomic hand grips are designed to give you a comfortable hand position and will also help to prevent muscle injuries. Ergonomic hand grips are also used to help keep your hands from sliding during cutting.

— Cleaning

Please clean the knife with hot water and cleaner in the first use, then rinse them out well, and wipe the knife carefully with a dry and soft towel. Please avoid touching the blade edge directly! To extend the use time of your knife, please clean (with NON- abrasive cleansers) and wipe them after each time you run out.

Friendly reminder

- Don't cut bones.
- Dry it after use.
- Do not suggest to put into the dishwasher.
- Keep out of reach by children.
- The blade is very sharp, be careful in using and storing the knife, and do not test them with fingertips to avoid being directly hurt.