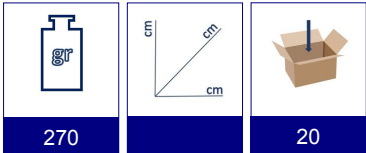


BAREBONES

BAREBONES NO. 8 CHEF KNIFE

ref : CKW-490



This Japanese-inspired chef knife is a versatile culinary knife for everyday use. Straight-edge, full-tang, forged stainless steel blade is German-grade, strong, and durable, allowing for volume and heftier cuts. Blade notches for thumb and finger allow for a professional grip as well as control and accuracy when slicing, dicing, and mincing. Pakkawood handle is weighted and balanced; this stabilized composite wood is ideal for culinary purposes as its heat and moisture-resistant. Included sleeve weathers real-world use while protecting the blade from dulling. Leather material will only soften over time to a beautiful, smooth patina. Simplify your knife collection with this heavy-duty heritage quality implement.

FEATURES

- Ideal for everyday culinary use
- 50CrMoV15 stainless steel
- Full-tang forged German-grade blade
- Resin-infused Pakkawood with textured grain
- Ergonomic handle is weighted and balanced for comfort
- Signature copper accent
- Full-grain cow leather sleeve
- Heritage-quality design and materials



2 jaren garantie

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