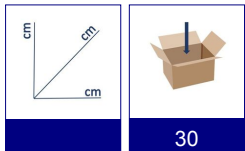


BAREBONES

BAREBONES NO. 4 PARING KNIFE

ref : CKW-491



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This Japanese-inspired paring knife is a go-to for many different projects in the kitchen. Small and sharp, it's ideal for intricate cutting, mincing, dicing, and peeling. Quickly peel apples for a pie or finely mince garlic to start a fragrant meal in your cast iron. Additionally, use this knife when you need controlled, detailed cutting, such as slicing vents or designs into a dough. The full-tang, forged stainless steel blade is German-grade, strong, and durable. Blade notches for thumb and finger allow for a professional grip, 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.

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



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