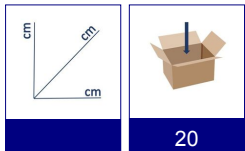


BAREBONES

BAREBONES NO. 7 COUTEAU NAKIRI

ref : CKW-493



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The Nakiri is an absolute workhorse when heavy-duty prep work is on the table.

Often referred to as a Japanese vegetable knife, the Nakiri is the perfect blend of the versatility of a chef knife and the blunt shape of a cleaver. The square shape and straight edge make it ideal for chopping cumbersome vegetables when the rocking motion of a chef knife won't do. Use it to quickly work through sweet potatoes, butternut squash, or large zucchini. The deep, flat blade finesses through shredding and chiffonading lettuces, cabbages, and other leafy greens with ease. Full Tang 50CrMoV15 stainless steel blade is sharp, strong, and chip-resistant. Durable Pakkawood handle offers a beautiful aesthetic with a comfortable grip. Included full-grain cow leather sheath weathers real-world use while protecting the blade from dulling. A unique knife worth adding to your collection.

FEATURES

- Japanese-inspired design
- Ideal for chopping and chiffonading
- 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 ans de garantie

Fiche produit - 2024.07.1