



MEG Szefowa Noż do Krojenia, 206 mm, 3-warstwowy z Ergonomicznym Uchwytem z Oliwek

Indeks: **756190** Producent: **MYMEGTIME** Kod producenta: **ADRIATIC**

Cena: **244.64 zł**

Opis

MEG Gyuto Kochmesser, 206 mm, geschmiedet in San Mai, 3-lagig, ergonomischer Griff aus Olivenholz, zertifiziert für den professionellen Gebrauch, Akazienholzbox, ideal als Geschenk

Producent: MYMEGTIME

Parametry

Długość ostrza	206 mm
Materiał ostrza	stal nierdzewna San Mai
Typ uchwytu	ergonomiczny, drewno oliwne
Certyfikacja	tak, profesjonalny użytek
Opakowanie	pudełko z drewna akacjowego

Zdjęcia

A professional Japanese chef's knife
It needs to be refined by a thousand hammers

Gyuto is a versatile chef's knife for working with all foods, meat, fish and vegetables. Due to the shape of the blade, the knife is very convenient for all types of slicing and chopping

Features ergonomically designed handle for balanced grip, reducing wrist tension and offering flexibility in cutting angle adjustment for a secure, comfortable hold

Hand forged from precious steel, this kitchen knife offers exceptional sharpness and balance for precise cutting. Perfect for experienced cooks and passionate home cooks

