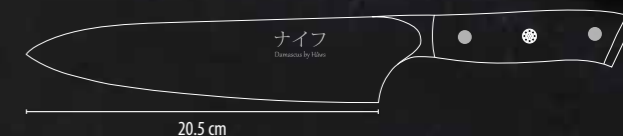


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Damascus by Håws



Chef knife

The sharp blade of the Damascus by Håws Chef, Vegetable and Utility knife is made of 67 layers of Damascus steel, ensuring you the best cutting experience. The handle of the knife is designed to fit perfectly in your hand, allowing you to use the knife for extended periods without any problems.

Damascus steel is characterized by its beautiful pattern, which arises from a unique forging method where many layers of steel are forged together to create the unique structure. But it's not just the pattern that makes Damascus knives so unique.

On the HRC scale, a standard kitchen knife has a hardness of 50-55, whereas Damascus knives have an HRC of 59-60, which is a very high value. A high HRC says a lot about the good quality of the steel as well as its durability. The better the quality of the steel, the longer the lifespan of your knife. With the Damascus by Håws Chef, Vegetable and Utility knife in your kitchen, you can be sure to have knives of the highest quality that hold their sharpness longer than standard kitchen knives. Comes in a beautiful black gift box.

TECHNICAL DATA

Item number: 30-DCG
EAN number: 5712087102441
Product: 32 cm
Salesunit (LxWxH): 9.1 x 38.9 x 3.6 cm
Material: G10 komposit + stål

Master QTY:
EAN Master QTY:
Master QTY (LxWxH):
Tariff: 82119100
Pallet QTY*: