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Damascus by Håws

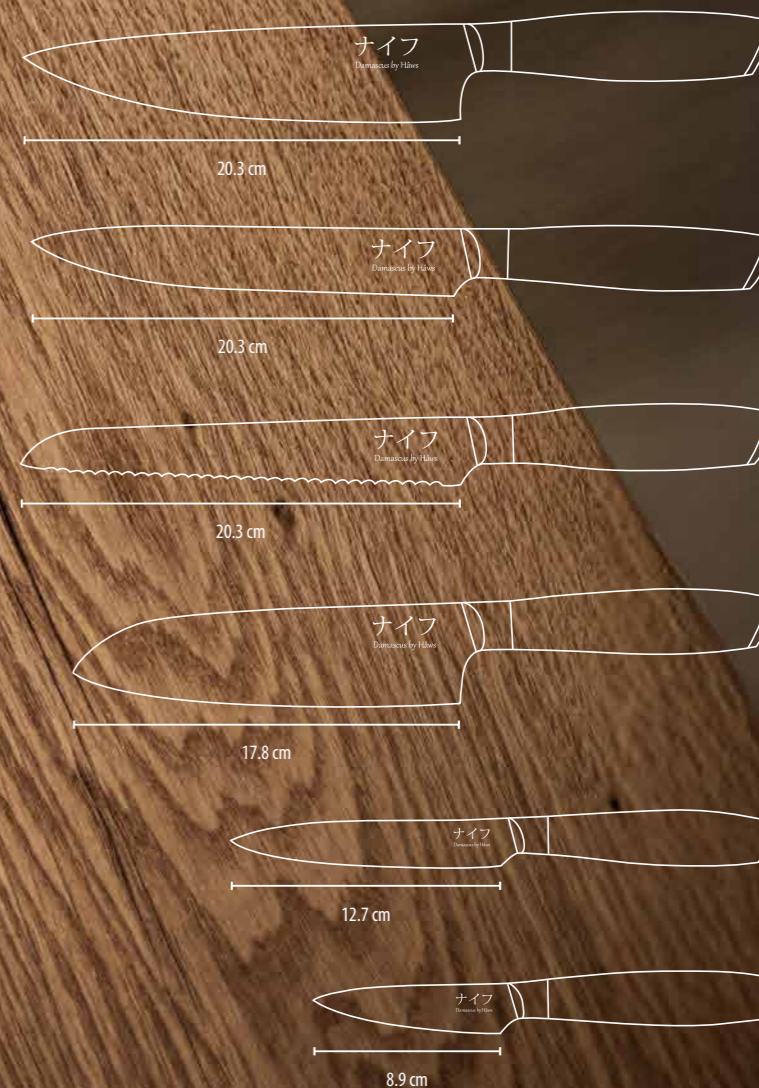
Chef Knife, Slicing Knife, Bread Knife, Santoku Knife, Utility Knife & Paring Knife - 6 pcs

The sharp blade on the Damascus by Håws knives is crafted from 67 layers of Damascus steel, ensuring you the best cutting experience. The handle is ergonomically designed to fit perfectly in your hand, allowing you to use the knife comfortably for extended periods without strain.

Damascus steel is known for its distinctive wavy pattern, created through a unique forging technique that involves layering and folding multiple sheets of steel. But it's not just the pattern that makes Damascus knives stand out.

On the HRC scale, a standard kitchen knife typically has a hardness of 50–55, whereas Damascus knives boast a rating of 59–60 HRC, which is considered very high. A higher HRC indicates superior steel quality and greater durability. The better the steel, the longer your knife will last.

With Damascus by Håws knives in your kitchen, you can be confident you're using premium-quality knives that retain their sharpness far longer than standard kitchen knives.



TECHNICAL DATA

Item number: 30-DBH6G10
EAN number: 5712087104414
Product: -
Salesunit (WxLxH): 38 x 30 x 2.7 cm
Material: Stål & G10

Master qty: 6
EAN Master qty: 65712087104416
Master qty (WxLxH): 39.5 x 31.5 x 19.5 cm
Tariff: 82119100
Pallet qty*: -