

**PRODUCT SHEET ART no: 90706**

	<p>Leverantör: Ronneby Bruk AB, Sweden Varumärke: INOX micarta Benämning: Japanese Chef's knife / Santoku Art.nr: 90706 Utförande: Stainless steel with riveted Micarta handle</p> <p>Storlek: 17,5 cm blade, 13 cm handle Vikt nto/st: 195 gr Förpackning: Gift box with hang tag Förp. Mått: L375 mm, W96 mm, H36 mm</p> <p>EAN: 7 331 059 907 068</p>
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Popular and multi usable Santoku knife (a.k.a Japanese Chef's knife) with olive grinded blade.

Well balanced, with grip friendly and durable riveted handle in micarta composite material.

Can be washed in dishwasher, but like with all knives it is better for the knife to clean it by hand. Cleaning in dishwasher may affect the finish and sharpness, and it may also cause colour changes in the handle. Such effects are not a warranty error and do not fall under our warranty obligation.

Blade made of Chrome/Molybdenum/Vanadium steel, 3CR13MOV. HRC53 ± 2

For daily sharpening of the blade, we recommend using sharpening steel. For more thorough sharpening, we recommend that you hand in the knife to a professional knife sharpener.

The knife is manufactured according to our Swedish quality standards, and design, for best performance during many years of use.

Our knives comes with a 2 year warranty against material or production faults. It is valid for exchange to a new product if the reseller finds that the claimed fault is caused by material or production fault, and not caused by errors in "use or care".

For claiming the warranty the knife must be returned to the reseller, or to us, at the customers own cost, and the purchase must always be confirmed by showing of a dated purchase proof like a cashiers receipt or equivalent document.

The warranty is valid for use in normal consumer households, and not for use in professional HoReCa environments.