

SEKI MAGOROKU SHOSO

All Stainless Steel Knife

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With their sober and elegant stainless steel look, Seki Magoroku Shoso knives are a real gem in the kitchen. Forged of stainless steel, these knives are sharpened and honed with great technical skill. The result is blades with the kind of perfect sharpness, robustness and durability that is ideal for daily use in the kitchen.

The ergonomic handle with its distinctive diamond pattern forms a seamless transition with the beautifully shaped, satin-finished blade. These kitchen knives are made entirely of stainless steel and ensure pleasantly easy, secure handling and optimum hygiene.

Material

The Shoso blade is forged from 5CR15MoV stainless steel with a hardness of 56 (±1) HRC, which guarantees a high and uniform level of hardness as well as long-lasting cutting durability. Their convex grind gives the knives a stable cutting edge - ideal for a clean and precise cut. The matt finish highlights the cool elegance of the knife.

The matt handle made of stainless 18-8 steel is particularly robust, and ensures professional handling thanks to its symmetrical elliptical shape. The integrated diamond pattern provides a secure and comfortable grip while cutting. The seamless transition from handle to blade emphasises the clearly defined lines of the knives.



SHAPEFUL THOROUGH EXCELLENT



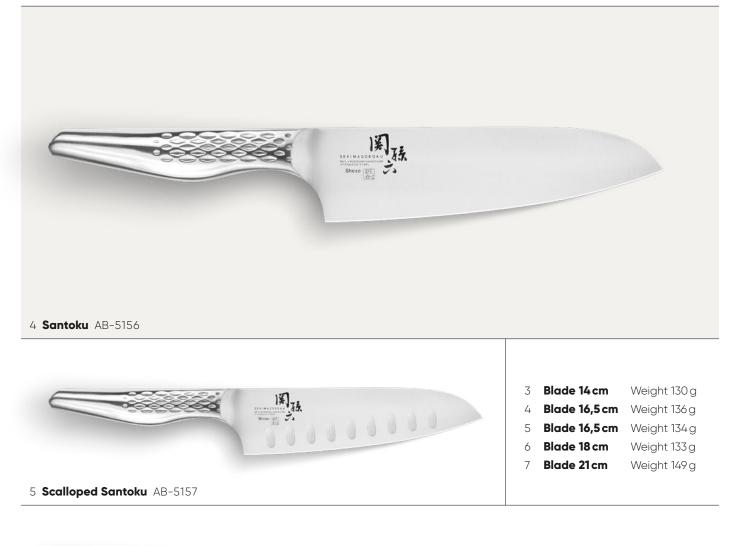


1 Utility Knife AB-5163





3 **Santoku** AB-5162





6 Chef's Knife AB-5158



7 Chef's Knife AB-5159





9 Bread Knife AB-5167





11 Chinese Chef's Knife AB-5165



