Santoku Chef's knife (Art.-Nr. 8269 wwlk 18 pi)

Manufacturer information

Company	Johannes Giesser Messerfabrik GmbH
Street	Johannes-Giesser-Straße 1
City/Zip code	71364 Winnenden
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Techical Details

EAN/GTIN	4010303523334
Country of origin	Germany
Region	Baden-Württemberg
Customs tariff number	82119200 08
Length	320 mm
Blade length	180 mm
Weight	0.135 kg

Technical drawing



- Classic Santoku blade shape
- Holes reduce cutting resistance
- With additional deflector on the blade
- Supports the pressing cut
- Scalloped edge
- Ergonomic and non-slip plastic handle

Material properties

scalloped edge

Blade

Santoku

Cut

Scalloped edge

The scalloped edge ensures better incision. The blade slides through each cut with less friction. This enables fatigue-free work and protects the cutting edge.

Handle

Standard handle

Standard plastic handle made from especially non-slip and pleasantly easy-to-grip material (TPE).
The well shaped protective guard provides a secure hold and reduces the risk of the hand slipping when holding the knife.

Knives with a plastic handle

The plastic handle is suitable for contact with food and complies with the requirements of the following legal regulations (each including all amendments and in the current version at the time of making this declaration):
Regulation (EC) No. 1935/2004 on materials and objects (including active and intelligent food contact materials and objects), intended for coming into contact with food and repealing Directives 80/590/EWG and 89/109/EWG – in their currently valid version.
Regulation (EU) No. 10/2011 dated 14.01.2011 on materials and objects made from plastic intended for coming into contact with food.

All handles except wood

The knives are dishwasher proof. However, we recommend manual cleaning to protect the cutting edge.