



Shop name

Santoku Knife with Hollow Edge, 18 cm Blade

Product codes:

Reference: 2756

EAN13: -

UPC: -



Shop name

Forjado Santoku 18 cm de alta calidad

EUTRON
Cuchilleria Profesional
Serie Forjado

9 cms
15 cms
23 cms
28 cms
23 cms



Product description:

The Santoku knife is originally used in Japanese cuisine. Its function is equivalent to the classic chef's knife in Spanish cooking, that is, a very versatile knife that can be used for almost anything.

Among its characteristics, unlike the chef's knife or Western kitchen knives, it has a **thin blade of 18 cm in length, a flat base, and a rounded tip**, as opposed to the pointed tip that the chef's knife usually has. In the West, an adapted version of the traditional Japanese Santoku knife is typically used. The original Santoku knife is generally lighter, thinner, and shorter than traditional Western kitchen knives, although it retains the characteristic of Western knives of having a double bevel (many Japanese knives have a single bevel).

The other significant feature of the Santoku knife is its **hollow edge**. The hollows create an air bubble between the blade and the food being cut, helping to ensure that the **cut food does not stick to the blade** and can be easily separated. A hollow knife is suitable for cutting cakes, cheeses, slices of ham, slices of salmon, or very thinly sliced other cured meats.

In general, outside of Japanese cuisine and for everyday use in traditional cooking, the Santoku knife can be used for **cutting meats, fish, vegetables... especially when seeking a very fine cut or cutting into cubes**. Its use is not recommended for cutting pieces of meat that contain bones.

The word Santoku means "three virtues" or "three good things". It is named this way because the Santoku knife is multifunctional and **serves three purposes: cutting, chopping, and slicing**.

Knife with a full tang **forged steel (Molybdenum-Vanadium)** with a **black POM handle** suitable for dishwashers.

Tempered and ground blade for greater cutting durability and better balance and compensation between the blade and the handle. Blade length of 18 cm (180 mm).

Lightweight and robust knife thanks to its single-piece construction between the blade and the handle.

Product features:

Accessories: Cuchillos



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Product short description:

Forged Santoku kitchen knife with hollow edge for fine cuts or cubing

Product gallery: