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KOU-DLC



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ナイフの刃の両側面は凸面です。この形式は伝統的な日本刀の形で強靱で良く切れます。このナイフでは枯れた竹を叩き切った後、紙をスライスできます。この刃型は刃を厚く作っているにもかかわらず切れ味を落とす事のない素晴らしい刃型です。非常に良く切れて、しかも長くその切れ味を楽しむことが出来ます。荒っぽく使用した場合凸面の効果で食い付きを起こさず、引きはがしても刃欠けが起こりません。

Both sides of the blade are convex. This shape of the blade is traditional figure of the Japanese sword. This cuts well and is strong. This knife still can slice paper even after the punishment of beating and cutting dried bamboo. The form of this blade is the wonderful method of making an edge thick, without dropping sharpness. This is a knife of preeminent sharpness. You can enjoy the strong cutting taste for a long time. Even if used for rigorous cutting, the blade will not bite thanks to its convex surface. Other knives often will bite, and if it is pulled out suddenly at that time, it might nick.

BLADE / HONZUKURI

Style: DLC coated BLADE
 Full length : 181mm Blade : 76mm
 Material : YXR7 Clad Metal: YXR7
 Thickness : 3.7mm Weight : 100g
 Hardness : around HRc65 Scale : Aluminum
 Hard Coating: DLC coating
 Embellishments : Stingray