

# Evolution 3.5" Pairing Knife



**Model:** 1019692

**Manufacturer:** Miyabi

**MSRP:** \$99.99

- The paring knife is an essential in the kitchen
- Ideal for smaller tasks from cutting oranges to peeling vegetables
- FC61 Fine carbide steel construction for razor-like sharpness
- Authentic thin, Japanese blade profile
- Blade is hand-honed using historic Honbazuke method
- FRIODUR ice-hardened blade with 61 Rockwell hardness
- Mirror finish blade with sandblasted katana edge
- Triple-riveted, glass-fiber enhanced POM handle
- Rounded spine and heel create a comfortable, ergonomic grip
- Recommend hand wash