

Glestain Hollow Ground

Glestain knives can be recognized by their patented hollow ground design. The dimples on the blade's surface prevent ingredients from sticking, allowing for faster, easier, and more efficient cutting. Glestain blades are constructed out of

Acuto 440 steel, which undergoes a sub-zero manufacturing process to ensure a durable edge. Some styles feature a stainless steel cap on the bottom of the water resistant hardwood handle that can be used for opening shellfish shells.

HRC : 58-59 Bevel : 80:20 Steel Type : Stain Resistant Sharpening : Intermediate



Gyutou
HGL-HGGY-210 Gyutou 8.2" (21cm)
HGL-HGGY-240 Gyutou 9.4" (24cm) **HGL-HGGY-270** Gyutou 10.5" (27cm)



Gyutou
HGL-HHGGY-210 Gyutou 8.2" (21cm)



Sujihiki
HGL-HGSU-240 Sujihiki 9.4" (24cm)
HGL-HGSU-270 Sujihiki 10.5" (27cm)



Sole Knife
HGL-HGSO-210 Sole Knife 8.2" (21cm)
HGL-HGSO-250 Sole Knife 9.7" (25cm)