

Nenox Blue Bone Handle

Nenox's signature line of hand dyed cow shinbone handles are a symbol of status in the professional kitchen. The Bone Handle lines are recognized and admired by top chefs worldwide. The blade is created with Nenox's confidential blend of high carbon

stain resistant steels, which undergoes a sub-zero manufacturing process to ensure a long edge retention. Every piece is handcrafted and unique as no two handles have exactly the same shape or color.

HRC : 60 Bevel : 70:30 Steel Type : Stain Resistant Sharpening : Advanced



Gyutou
HNE-BLGY-210 Gyutou 8.2" (21cm)
HNE-BLGY-240 Gyutou 9.4" (24cm)
HNE-BLGY-270 Gyutou 10.5" (27cm)
HNE-BLGY-300 Gyutou 11.7" (30cm)



Sujihiki
HNE-BLSU-230 Sujihiki 9.0" (23cm)
HNE-BLSU-285 Sujihiki 11.2" (28.5cm)



Yo-Deba
HNE-BLYD-165 Yo-Deba 6.4" (16.5cm)
HNE-BLYD-195 Yo-Deba 7.6" (19.5cm)



Honesuki
HNE-BLHO-150 Honesuki 5.9" (15cm)



Petty
HNE-BLPE-150 Petty 5.9" (15cm)