

Nenox Red 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-RDGY-210 Gyutou 8.2" (21cm)

HNE-RDGY-240 Gyutou 9.4" (24cm)

HNE-RDGY-270 Gyutou 10.5" (27cm)

HNE-RDGY-300 Gyutou 11.7" (30cm)



Sujihiki

HNE-RDSU-230 Sujihiki 9.0" (23cm)

HNE-RDSU-285 Sujihiki 11.2" (28.5cm)



Yo-Deba

HNE-RDYD-165 Yo-Deba 6.4" (16.5cm)

HNE-RDYD-195 Yo-Deba 7.6" (19.5cm)



Honesuki

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



Petty

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



Paring

HNE-RDPA-100 4.0" (10cm)