



Allday Goods, Santoku Knife

£120 Regular

£102 Membership

Product details

Shoreditch House member, ex-chef and founder of Allday Goods, Hugo Worsley, upcycles plastic waste to produce sustainable cooking knives that are designed to last a lifetime. Deemed as the basis of good cooking, the brand's high-quality knives are dropped in limited-edition batches, as each one is individually handmade in Great Britain.

The Santoku from Allday Goods is the Japanese version of a Western chef's knife. A cult favourite and all-rounder for the kitchen, it has three benefits: to slice, dice and mince. The handle is crafted from recycled bottle tops and DVD cases, while its high carbon stainless-steel knife has super-sharp edge performance and great rust resistance.

Allday Goods Santoku kitchen knife Three in one design to slice, dice and mince Handle made of recycled bottle tops and DVD cases SF-100 Stainless Steel Sharp edge performance Rust resistant Designed to last a lifetime, with suitable care Not dishwasher safe Do not place the knife close to high heat Wrap the blade in newspaper and store away when not in use for long periods Use a whetstone to sharpen the blade and use a rust eraser to clean your knife

Dimensions

H16 x W0.26 x D0.26cm / H6.3 x W0.1"

Weight

0.16kg / 0.4lbs

Details

Material: Waste plastic and Stainless Steel

Care Instructions: Allday Goods knives are crafted by a fourth generation family knife maker in Sheffield, UK - the historic capital of stainless steel and the heart of the cutlery industry. As a result, the steel is not prone to rusting so the blades are hard wearing. However, after use you should dry the blade and we recommend hanging it on a magnetic rack or leaving it in your box. The handles of the knives are made out of waste plastic that would otherwise be sent to landfill. We recommend that you do not put your knife in the dishwasher as this could loosen the attachment of the handle to the blade.