

Grapefruit knife Professional



Description

The triangle grapefruit knife is the perfect tool for filleting citrus fruit pieces such as grapefruits, oranges or lemons.

To produce grapefruit fillets, first cut the grapefruit into two halves. Take one half and insert the angled tip outside of the fillet. Both sides of the thin blade are serrated and sharpened in order to be able to cut the sensitive fruit pulp easily and to avoid splashing. In addition, the thin blade allows flexible movements when cutting the fruit.

Citrus fruits fillets are a healthy snack for young children as they do not need to chew on any remaining fruit skin. In addition, we love to eat grapefruit fillets in salads.

Made in Solingen / Germany

Stainless Steel. Dishwasher safe.

Dimensions: 22,00 cm * 2,40 cm * 1,20 cm

Made in Germany



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Product properties

Series	-
Care	-
Designer	-
Awards	-
GreenGrip	-
FSC	-

Technical data

Item number	10 030 10 00
EAN / GTIN	4018157102405

Material

Stainless steel DIN 1.4021, hardened
Konformität: REACH & Regulation (EU) 10/2011

Commercial data

Packaging unit	-
RRP	€ 17,01
	incl. 19% VAT