

# Mincing knife single blade, tempered



## Description

triangle single-blade mincing knife with hardened stainless steel blade. The premium quality of the blade makes it suitable for everyday professional use and demanding tasks like mincing meat.

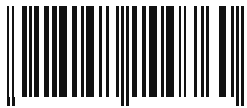
Mincing onion, garlic, herbs, nuts, chilies or other spices is quickly done with mezzaluna knife. The mincing knife allows you to control the coarseness of the minced good.

The two ergonomically designed handles ensure safe handling and an optimal transfer of strength. The Mezzaluna is handcrafted in Solingen/Germany and carefully sharpened by hand. Therefore, it is recommended to wash it by hand to retain its original sharpness. If desired, mincing knives with plastic handle can be cleaned in the dishwasher as well.

Hardened stainless steel. Made in Germany.

Dimensions: 12,30 cm \* 14,60 cm \* 3,90 cm

**Made in Germany**



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## Product properties

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

## Technical data

Item number	41 211 14 02
EAN / GTIN	4018157100760

## Material

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

## Commercial data

Packaging unit	-
<b>RRP</b>	<b>€ 36,00</b>
	incl. 19% VAT