

Mincing knife , single blade

Description



Single-edged mincing knife.

The two ergonomically shaped handles ensure safe handling and optimum power transmission. This ensures fatigue-free working. The high-quality blade remains sharp for a long time and can be resharpened if necessary.

Mincing knives can be used to quickly and easily chop herbs, nuts, garlic cloves etc. finely or coarsely.

triangle mezzaluna knives are made by hand and carefully hand-sharpened on a grinding belt. We therefore recommend that you clean the rocking knives carefully and by hand under running water to maintain the sharpness of the blade.

Dishwasher safe.

Completely made in Solingen/Germany.

Dimensions: 123,00 cm * 14,60 cm * 3,90 cm

Made in Germany



4 018157 104607



Product properties

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

Technical data

Item number	42 211 14 02
EAN / GTIN	4018157104607

Material

Stainless Steel DIN 1.4016
Konformität: REACH & Regulation (EU) 10/2011

Commercial data

Packaging unit	-
RRP	€ 23,00
	incl. 19% VAT