

# Mincing knife beechwood, double blade



## Description

Mincing onion, garlic, herbs, nuts, chilies or other spices is quickly done with a 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 with natural, FSC™-certified beechwood handles and carefully sharpened by hand. Therefore, it is recommended to wash it by hand to retain its original sharpness.

Stainless steel

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	43 212 14 02
EAN / GTIN	4018157102641

## Material

Stainless Steel DIN 1.4016

Konformität: REACH & Regulation (EU) 10/2011

## Commercial data

Packaging unit	-
<b>RRP</b>	<b>€ 29,00</b>
	incl. 19% VAT