

One-hand mincing knife

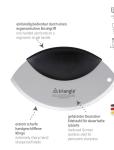
Description



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 ergonomically designed handle ensures safe handling and precise cutting with 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.

Dimensions: 17,00 cm * 10,20 cm * 1,00 cm

Made in Germany



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Product properties

Series	-
Care	-
Designer	Ralph Krämer
Awards	
GreenGrip	-
FSC	-

Technical data

Item number	41 215 17 02
EAN / GTIN	4018157100784

Material

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

Commercial data

Packaging unit	-
RRP	€ 31,00
	incl. 19% VAT