

Mincing knife extra large, tempered

Description



Extra large 45 cm / 18" mincing knife for chopping onion, garlic, herbs, nuts, chillies as well as whole pizzas, flat cakes or whole heads of lettuce. 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 professional and hardened stainless steel blade stays permanently sharp and is suitable for restaurant use.

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: 36,00 cm * 15,00 cm * 4,50 cm

Made in Germany



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Product properties

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

Technical data

| | |
|-------------|---------------|
| Item number | 41 234 36 00 |
| EAN / GTIN | 4018157100838 |

Material

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

Commercial data

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|----------------|----------------|
| Packaging unit | - |
| RRP | € 76,01 |
| | incl. 19% VAT |