

Grapefruit knife Spirit

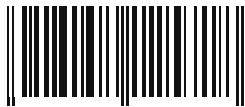


Description

The triangle grapefruit knife is the perfect tool for filleting citrus fruit pieces such as grapefruit, oranges or lemons. To produce grapefruit fillets, first cut the grapefruit into two halves. Take one half and insert the angled tip outside of the fillet. Both sides of the thin blade are serrated and sharpened for easy cutting of the sensitive fruit pulp to avoid splashing. In addition, the thin blade allows for flexible movements when cutting the fruit. Citrus fruits fillets are a healthy snack for young children as they don't need to chew on any remaining fruit skin. Also, we love to eat grapefruit fillets in salads. The GreenGrip® material used for handles in the Spirit series is a 98% bio-based plastic made from recycled vegetable edible fats and 40% wood fiber. Stainless steel. Dishwasher safe. Made in Solingen/ Germany.

Dimensions: 22,00 cm * 2,40 cm * 1,70 cm

Made in Germany



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Product properties

Series	-
Care	-
Designer	Fierus Design
Awards	
GreenGrip	ja
FSC	-

Technical data

Item number	72 030 10 00
EAN / GTIN	4018157125718

Material

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

Commercial data

Packaging unit	-
RRP	€ 17,01
	incl. 19% VAT