

Mincing knife Soul 36cm

Description



The mincing knife Soul impresses not only by its design with finely crafted handles from German ash wood, but also by its particularly high-quality hardened blade.

Traditionally, mincing knives are used for quick and easy chopping of herbs, nuts, garlic cloves etc. But large models are also ideal for cutting pizza, tarte flambée and thin crust cake. And they are beautiful enough to be seen at the table. The two ergonomically shaped handles of the single-edged knife ensure safe handling and optimum power transmission. This ensures fatigue-free working.

The hardened blade, a rarity in mincing knives, is characterized by a particularly high and long-lasting sharpness.

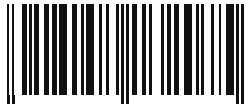
Mincing knives are handmade and carefully sharpened in a multi-step process. The final honing is done by hand on the sanding belt.

In order to preserve the blade and to preserve the beauty of the wood, it is recommended to clean the knife with care and by hand.

Made in Solingen / Germany.

Dimensions: 38,00 cm * 18,00 cm * 4,00 cm

Made in Germany



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Product properties

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

Technical data

Item number	86 234 36 04
EAN / GTIN	4018157132075

Material

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

Commercial data

Packaging unit	-
RRP	€ 92,00
	incl. 19% VAT