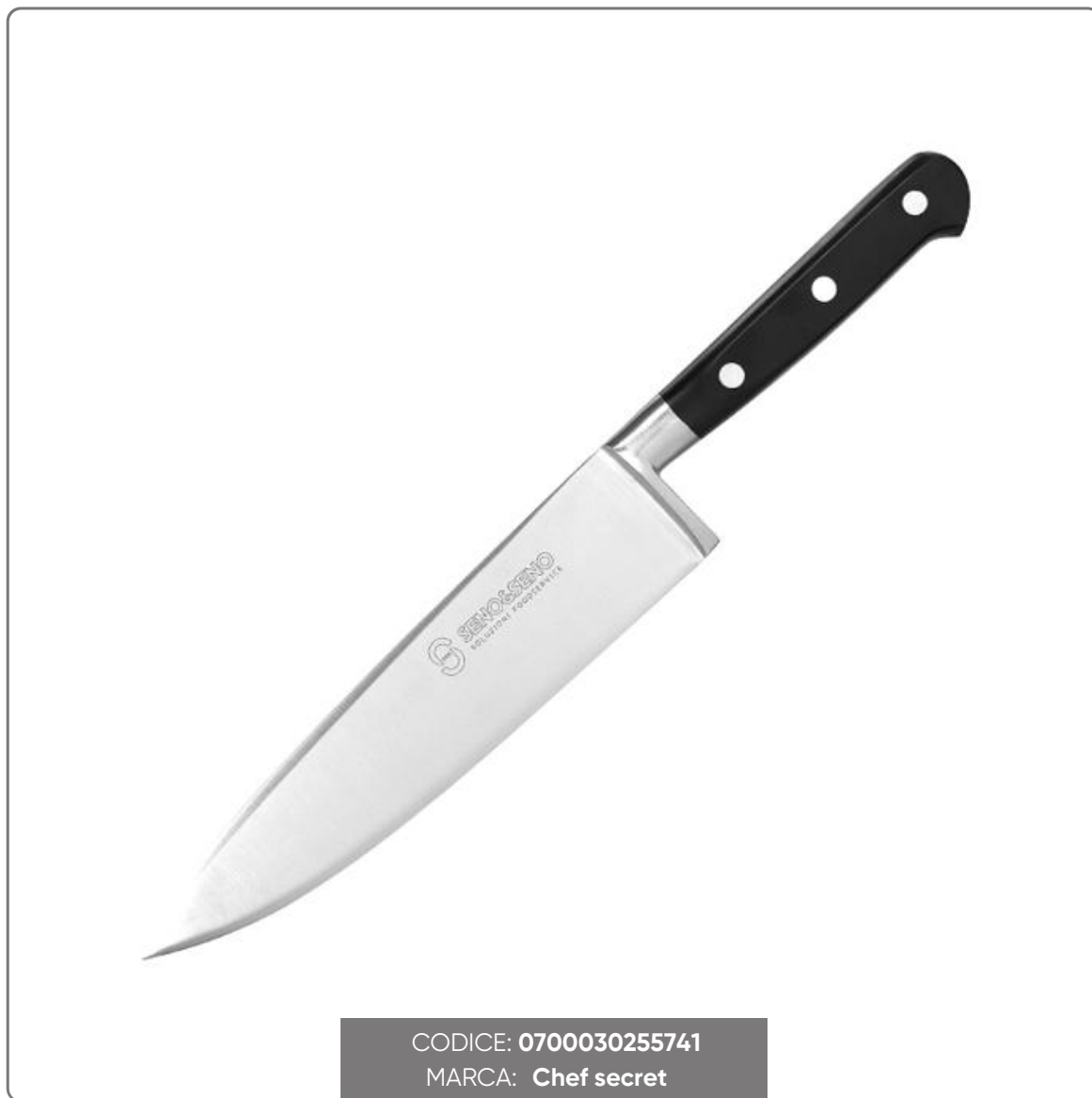


SENO&SENO FORGED KITCHEN KNIFE 20 cm

20 cm Forged Carving Knife – SENO&SENO Professional Line



vedi prodotto online

CODICE: **0700030255741**
MARCA: **Chef secret**



SOLUZIONI FOODSERVICE

The SENO&SENO Carving Knife (also known as the Chef's Knife) is the most important and versatile tool in any kitchen. Designed to perform a multitude of tasks, it's the perfect everyday ally for chopping vegetables, mincing herbs, slicing meat, and portioning fish with professional precision. Each piece is forged, inspected, and finished with the utmost artisan care. Its distinctive, wide, slightly curved blade allows for the typical "rocking" motion on the cutting board, making cutting quick, fluid, and safe. Thanks to the excellent balance between blade and handle, it remains comfortable and light to use even after hours of intense work. Technical Features and Materials - The King of the Kitchen: Thanks to its universal 20 cm shape, it is the multifunctional knife par excellence, ideal for 80% of everyday preparations. - High-Tension Forged Blade: Made of special stainless steel for cutlery, it guarantees a high level of edge hardness and exceptional resistance to corrosion and wear. - Acetal Resin Handle: Ergonomic and sturdy, it ensures a firm and secure grip. Strictly complies with the latest food hygiene regulations. - Hygienic and Durable: Designed to withstand intensive use and frequent washing, even in the dishwasher. SPECIFICATIONS: - Brand: SENO&SENO - Knife Type: Carving Knife / Chef's Knife - Processing: Professionally Forged - Blade Material: Special Stainless Steel for Cutlery - Handle Material: Acetal Resin (POM) - Blade Length: 20 cm - Total Length: 33 cm - Dishwasher Safe If you have to choose a single professional knife to start your collection with, the Carving Knife is the obvious choice. Its versatility will allow you to go from finely chopping a sauté to cleanly slicing a piece of meat without ever having to change tools.