

## SENO&SENO FORGED SERRATED BREAD KNIFE 20 cm

20 cm Serrated Forged Bread Knife – SENO&SENO Professional Line



vedi prodotto online

CODICE: 0700050255744

MARCA: Chef secret



# SOLUZIONI FOODSERVICE

The SENO&SENO Serrated Bread Knife represents the perfect blend of ancient manufacturing tradition and cutting-edge culinary technology. Each piece is forged, inspected, and finished with meticulous care to ensure excellent performance in the kitchen. Thanks to its distinctive wavy, serrated blade, this knife is the ideal tool for precisely cutting through tough crusts (such as bread and focaccia) without crushing the soft interior, but it is also perfect for complex desserts, cakes, and large leavened products. The excellent structural balance between the blade and handle reduces hand fatigue, optimizing use even for prolonged work sessions, both at home and in the professional setting. Technical Features and Materials

- High-Resistance Forged Blade: Made of special stainless steel for cutlery, it boasts high cutting edge hardness and excellent resistance to corrosion and wear over time. - Ergonomic Acetal Resin Handle: Designed for a firm and secure grip. The material is highly hygienic, compliant with the latest food safety regulations. - Maximum Hygiene: The handle perfectly withstands frequent washing, even in the dishwasher. SPECIFICATIONS: - Brand: SENO&SENO

- Knife Type: Bread Knife / Serrated - Processing: Professional Forged - Blade Material:

Special Stainless Steel for Cutlery - Handle Material: Acetal Resin (POM) - Blade Length:

20 cm - Total Length: 34.5 cm - Dishwasher Safe Why Choose the SENO&SENO Forged Line? Unlike common stamped knives, a forged knife is made from a single piece of steel that is heated and shaped. This process gives the knife a superior molecular density, unparalleled structural strength, and perfect balance. Choosing SENO&SENO means investing in a tool that will last a lifetime.