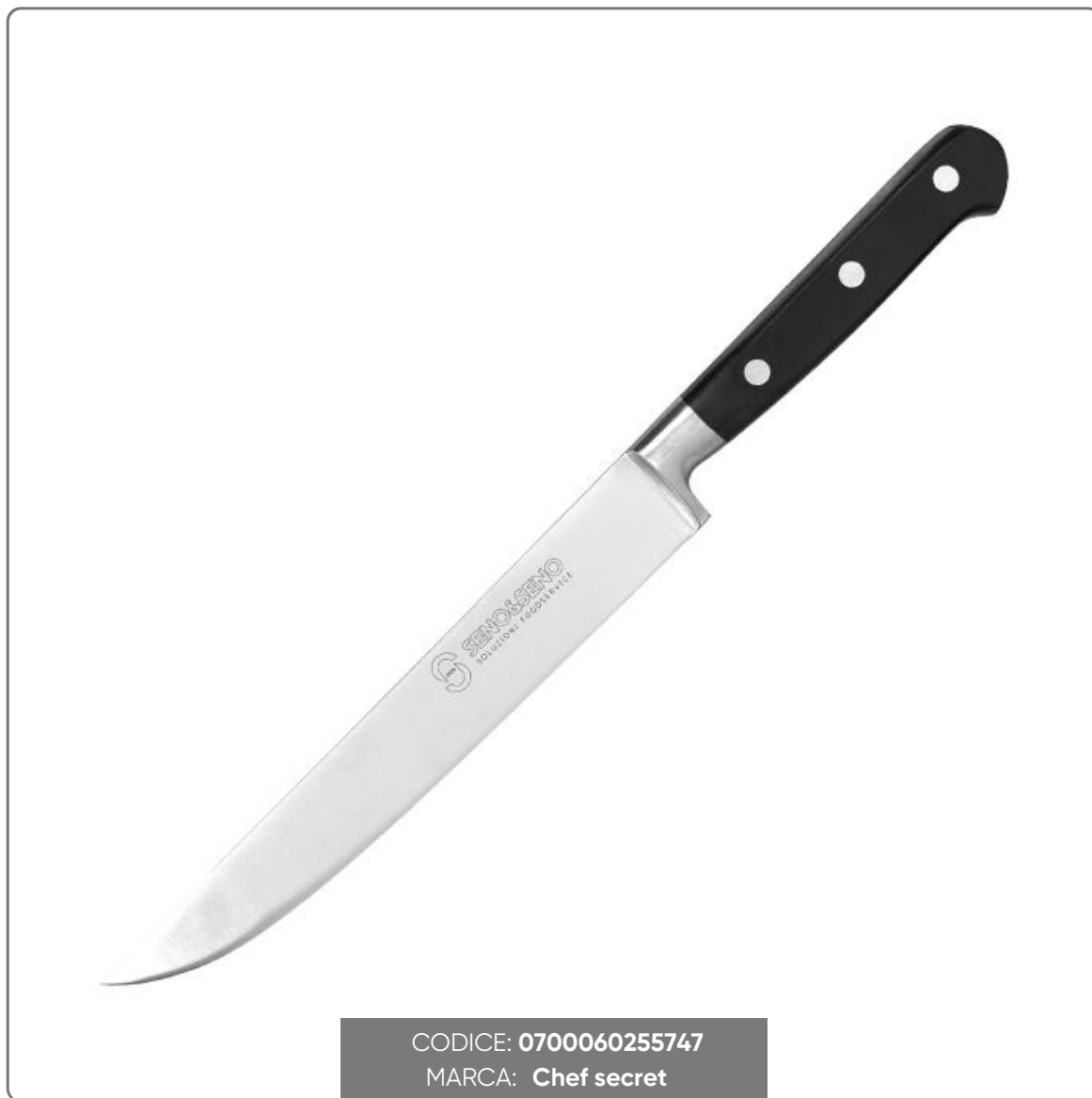


SENO&SENO ROASTING KNIFE 20 cm

20 cm Forged Carving Knife – SENO&SENO Professional Line



vedi prodotto online

CODICE: **0700060255747**
MARCA: **Chef secret**



SOLUZIONI FOODSERVICE

The SENO&SENO Carving Knife is the ideal tool for those who demand pinpoint precision when cutting meat. Designed specifically for portioning roasts, roast beef, poultry, hams, and large pieces of cooked or raw meat, this knife allows you to obtain perfect, uniform slices in a single, fluid motion, preserving the food's juices and texture. Each piece in our line is forged, inspected, and finished with the utmost care. The excellent balance between the 20 cm smooth blade and the ergonomic handle optimizes use and reduces effort, ensuring exceptional stability even during the most demanding cuts.

Technical Features and Materials

- Smooth Blade for Clean Cuts: Made of special stainless steel for cutlery, it boasts high edge hardness and excellent corrosion resistance. The blade's finish allows it to glide through the meat fibers without fraying.
- Acetal Resin Handle: Durable, safe, and designed for a firm grip. Fully complies with the latest food hygiene regulations.
- Easy to Clean: Solid construction and high-quality materials that perfectly withstand dishwasher washing.

SPECIFICATIONS:

- Brand: SENO&SENO
- Knife Type: Roast / Meat
- 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: Yes

To obtain impeccable roast or roast beef slices, we recommend combining this knife with a SENO&SENO meat fork. By holding the meat steady with the fork and letting the sharp blade slide without applying too much downward pressure, you will achieve a truly restaurant-quality result.