

SWIBO SEGNO KNIFE STEEL BLADE cm.25



SOLUZIONI FOODSERVICE

LAMA

- High quality stainless steel specifically designed for professional use.
- The steel contains the ideal ratio between Carbon (hardness, wear resistance, sharpening resistance) Chromium (corrosion resistance and ease of cleaning) Molybdenum (acid and corrosion resistance)
- Tempered blade (heat treatment) gives flexibility, strengthens the blade, eliminates internal tensions and possible weaknesses
- High hardness (55-58 HRC)
- Polished finish that improves the steel's resistance to corrosion and oxidation
- Impervious to acids, very easy to clean
- Finished manually
- Anti-cut bevelled rear edge
- Quality control "made in Switzerland"

HANDLE

- Ergonomic design that guarantees a significant reduction in user fatigue
- Non-porous and non-slip even when wet
- Natural support to the hand and fingers for great precision in use
- The material used (Polyamide 6) is non-toxic and complies with European regulations
- Resistant to sudden changes in temperature (+120°C), corrosive agents and detergents
- Dishwasher safe and sterilizable, in order to guarantee absolute hygiene
- The yellow color of the handle allows you to immediately identify the position of the knife on the workbench for greater safety