SOLUZIONIFOODSERVICE

SWIBO BREAD KNIFE STEEL BLADE cm.30

SWIBO PROFESSIONAL KNIFE BREAD MODEL WENGER LINE SERRATED STEEL BLADE cm.30x3 WITH YELLOW HANDLE





S O L U Z I O N I F O O D S E R V I C E

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

