

VICTORINOX NARROW BONING KNIFE STEEL BLADE cm.12

VICTORINOX PROFESSIONAL KNIFE NARROW BONING MODEL 12x2 cm. STEEL BLADE WITH BLACK FIBROX HANDLE



SOLUZIONI FOODSERVICE

Victorinox professional knives are all characterized by the excellent quality and purity of the stainless steel used which guarantees a precise and thin cut.

LAMA

- Victorinox blades are made of high carbon stainless steel and are hand finished in Switzerland by skilled craftsmen. Each blade is hardened, tempered, polished, engraved and finished.
- The right hardness of the blade and the laser-tested sharpening angle guarantee excellent edge retention.
- High quality stainless steel specifically designed for professional use.
- Special tempering process allows for a blade hardness of 55-56 HRC Rockwell
- Polished finish that improves the steel's resistance to corrosion and oxidation
- Impervious to acids, very easy to clean
- Anti-cut bevelled rear edge

HANDLE

- Ergonomic design that guarantees a significant reduction in user fatigue
- Natural support to the hand and fingers for great precision in use
- All handles are made with a particular patented plastic polymer called Fribox and NSF approved
- Non-porous and exceptionally non-slip even when wet
- Resistant to high temperatures (+150°C), corrosive agents and detergents
- Dishwasher safe and sterilizable, in order to guarantee absolute hygiene