

VICTORINOX NARROW BONING KNIFE STEEL BLADE cm.15



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