

**BREAST SENO&SENO TABLE STEAK KNIFE STEEL BLADE
11 cm POINTED net price offer**

SVANERA TABLE STEAK KNIFE WITH SAW



SOLUZIONI FOODSERVICE

The blade of the knife is made of carbon-molybdenum-niobium-martensitic stainless steels, therefore the resistance to corrosion, the sturdiness, the hardness and the sharpness of the cut are guaranteed by adopting these small measures:

- 1) - Before washing in the dishwasher, remove food residues and encrustations from the blade, keeping the knives separate from cutlery and other metal objects during washing.
- 2) - Immediately after finishing washing (by hand or in the dishwasher), carefully dry the knife with a soft cloth.
- 3) - Avoid the use of acidic lemon rinse aids, especially in the presence of water rich in chlorine.
- 4) - Avoid leaving acid-based food residues to dry on the blade for more than six hours; any superficial rust spots that do not deeply affect the knife are easily removed by rubbing with an abrasive cloth

Steak knives are made from molybdenum-vanadium steel.

The serration is done by hand.

The riveted non-slip PP handle

It is dishwasher safe.

Slim blade with sharp serrated tip, practical for daily use