SOLUZIONIFOODSERVICE

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

SVANERA TABLE STEAK KNIFE WITH SAW





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The blade of the knife is made of carbon-molybdenum-no-vanadium 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

