

SET 3pz COLTELLI PROFESSIONAL 'S' ZWILLING



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SOLUZIONI FOODSERVICE

This high-quality knife set can be used for cutting, chopping or peeling fruit, vegetables, meat and other ingredients and includes a short, versatile paring knife, a thin, sturdy carving knife and a large, wide-bladed chef's knife.

With the three multipurpose knives in this high-quality set, every kitchen, whether professional or domestic, will be prepared for any situation.

Each knife is made from a special steel alloy, which ensures the blade will last even after frequent use.

Each SIGMAFORGE® blade is forged from a single piece of steel and subjected to an innovative cryogenic hardening process, making it flexible, corrosion-resistant and able to hold its edge.

The synthetic handle with the classic three-rivet design features a knot that prevents fingers from slipping on the blade. The continuity between the knot and the handle increases comfort of use and ensures that the knife always sits comfortably in the hand, regardless of the cutting technique used.

The set includes 1 Paring Knife (10 cm), 1 Meat Knife (16 cm), 1 Chef's Knife (20 cm).

Blade treated with FRIODUR® cryogenic hardening for exceptional edge retention and corrosion resistance

Stainless steel in the special ZWILLING formula for robust, corrosion-resistant and at the same time flexible knives

SIGMAFORGE® knife precision forged from a single piece of steel

No joints between handle and blade

Ergonomic synthetic handle with three-rivet design for safe and comfortable use of the knife

TECHNICAL FEATURES:

Material: Stainless steel with specific formula

Edge type: smooth

Production method: forged

Number of parts: 3

Handle color: black

Handle material: plastic