

L'ANTICA COLTELLERIA TAVELLA

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**Kitchen knives
FILLET KNIFE**

cod. 2C 745/16



Blade steel: UNI X50CrMoV15
Hardness: HRC 55-57
Blade coating: Satinato
Handle: Black POM
Blade Length: 155 mm - 6.10"
Overall Length: 270 mm - 10.63"
Blade Thickness: 1.0 mm - 0.04"
Weight: 85 gr - 3.00 oz.
Rivets: Stainless Steel
Dishwasher safe: Yes
Made in: UE
Brand: Due Cigni

The fillet knife is a tool used in the kitchen for making precise and delicate cuts on meat, fish, and other foods. Equipped with a long, thin, and flexible blade, this knife allows the chef to accurately remove skin, bones, and unwanted parts from the meat, resulting in clean and uniform fillets. Its sharp and flexible blade enables precise cuts along the fish's backbone or around the bones of the meat, minimizing product waste.

The Classic line is the knife line with blades cut using the laser cutting technique from a single sheet of steel. This procedure gives the knife a lightweight feel, allowing for extended periods of work in the kitchen without fatigue, being gentle on the wrist and hand. Versatile, flexible, and easily sharpenable, these knives are of high quality and durable over time at an affordable price.
