

L'ANTICA COLTELLERIA TAVELLA

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**Kitchen knives
DEBA**

cod. 2C 503 OL



Blade steel: 4119 nitro-B
Hardness: HRC 55-57
Blade coating: Satinato
Handle: Olive wood
Blade Length: 165 mm - 6.50"
Overall Length: 290 mm - 11.42"
Blade Thickness: 1.5 mm - 0.06"
Weight: 210 gr - 7.41 oz.
Rivets: Stainless Steel
Dishwasher safe: No
Made in: UE
Brand: Due Cigni

The deba knife is a type of Japanese kitchen knife primarily used for fish processing. The term "deba" literally means "to cut," which reflects its main function: dividing, cutting, and filleting fish. This knife is characterized by a sturdy and thick blade, with a tip slightly angled upwards, allowing for powerful and precise cuts through the flesh and bones of fish. The back of the blade can be used to break bones or to remove tougher skin.

The deba knife is particularly suitable for working with whole fish, such as gutting and cutting larger fish like tuna or salmon. It is also useful for removing fish heads and tails, as well as for precisely cutting fish fillets.

This type of knife is widely used in Japanese restaurants specialized in sushi and sashimi, where freshness and precision in fish preparation are crucial. Appreciated by professional chefs and cooking enthusiasts worldwide for its versatility and ability to tackle a variety of fish preparation tasks with ease and precision.

Due Cigni pays homage to two ancient knife traditions, the Japanese and the Maniago, which have been producing high-quality knives for millennia. In the Hakucho line, the typical Japanese lines with elongated blades and sharp tips merge with the style of Maniago, creating an elegant combination enriched by the precious olive wood handle.

