

L'ANTICA COLTELLERIA TAVELLA

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**Kitchen knives
UTILITY**

cod. **2C 1004 NO**



Blade steel: UNI X50CrMoV15
Hardness: HRC 55-57
Blade coating: Satinato
Handle: Walnut
Blade Length: 140 mm - 5.51"
Overall Length: 260 mm - 10.24"
Blade Thickness: 2.5 mm - 0.10"
Weight: 104 gr - 3.67 oz.
Rivets: Stainless Steel
Dishwasher safe: No
Made in: Italy
Brand: Due Cigni

In the hustle and bustle of a dynamic kitchen, the utility of this knife shines like a beacon of practicality and versatility. With its sturdy yet nimble blade, this tool lends itself to a myriad of tasks, becoming an indispensable ally for every chef. From the precise cutting of vegetables to the chopping of aromatic herbs, from the preparation of fruits to the portioning of meat, the utility knife adapts with agility and precision to every culinary challenge. Its compact and maneuverable shape also makes it ideal for finer details, such as removing seeds from peppers or slicing cheese.

The 1896 line is born as a tribute to the historic Due Cigni brand, a Maniago-based company that has been producing high-quality knives for over a century. The design features clean and balanced lines, making the entire line a true design accessory to flaunt during ingredient preparation or meal consumption.

