



**Antica Coltelleria Tavella / Kitchen
knives**

Due Cigni - Skinning and fish knives



cod. **2C 427/20 NG**

Blade Length: 20 cm - 7.87"

Blade: stainless steel 4119 nitro-B

Hardness: HRC 55-57

Blade Coating: satin

Handle: yellow anti slip Nylon®

Made in EU

Info

This knife is an excellent choice for professional and home use.

Nitrogen blade has a perfect combination of quality and ease of cut greatly reducing the effort. Moreover, the presence of nitrogen allows a long life of the blade and a great resistance to oxidation.

The ergonomic nylon handle can be easily disinfected.
