



**Antica Coltelleria Tavella / Kitchen
knives**

Due Cigni - Skinning and fish knife

cod. **2C 418/15 NG**



Blade Length: 15 cm - 5.91"

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.
