

L'ANTICA COLTELLERIA TAVELLA

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Kitchen knives **HAM SLICER KNIFE**



cod. **2C 755/26**

Blade steel: UNI X50CrMoV15

Hardness: HRC 55-57

Blade coating: Satinato

Handle: Black POM

Blade Length: 260 mm - 10.24"

Overall Length: 380 mm - 14.96"

Blade Thickness: 1.5 mm - 0.06"

Weight: 180 gr - 6.35 oz.

Rivets: Stainless Steel

Dishwasher safe: Yes

Made in: UE

Brand: Due Cigni

The ham knife is a tool specially designed for slicing raw ham into thin and uniform slices. This type of knife has a long, thin, and flexible blade that allows the cut to easily follow the curved shape of the ham, ensuring precise and evenly thick slices. Thanks to its particular sharpness and shape, the ham knife is able to cut ham efficiently, obtaining slices that preserve the flavor and texture of the meat. It is a highly appreciated tool in restaurants, delicatessens, and Italian households, where raw ham is a traditional and cherished food.

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.

