

**Antica Coltelleria Tavella / Other cutting
articles**

**Due Cigni - Oyster
opener "Classica" line**

cod. **2C 767/5**



Blade Length: 5 cm - 1.97"

Blade: stainless steel 4116 X50CrMoV15

Hardness: HRC 55-57

Blade Coating: satin

Handle: black POM

Rivets: stainless steel

Made in EU

Info

Knife with triangular blade shapened which is used to easily open oysters:
inserting knife's tip between the two halves of the shell and doing strenght to break the nerve that keeps them together.
