



Classic Steakmes 12cm

Model: 1030101712

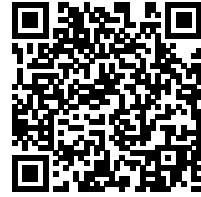
4 0 0 2 2 9 3 1 0 4 5 1 5



4 002293 104515 >



Adviesprijs:
€ 59,00



BESCHRIJVING

The extra-sharp blade is not only a must for cutting your favorite steak but also for all kinds of meat dishes.

- Forged from one piece of specially tempered high carbon steel to ensure outstanding strength.
- Extraordinary sharpness which is easy to maintain.
- Special alloyed steel. Stainless.
- Seamless, hygienic fit of the handle.
- Triple-riveted handle shells, full tang handle.
- Black handles made of synthetic material.
- For professional chefs and home cooking enthusiasts.
- Long-lasting extreme sharpness, thanks to PEtec - WÜSTHOF's Precision Edge Technology.
- Blade length 12 cm (4 ½").

SPECIFICATIES

Algemeen

Gesmeed



Fysieke kenmerken

Lemmetlengte

12

Materiaal lemmet

Staal

Bovenstaande informatie is uitsluitend informatief/indicatief en aan wijziging onderhevig