



Online store WWW.LYNXGEAR.LV
Company: SIA LATLYNX
info@lynxgear.lv, +371 26159668
Reg. No. 45403038162, VAT Reg. No.
LV45403038162,
Legal address: Baznicas iela 8,
Aizkraukle, Aizkraukles novads,
LV-5101, LATVIJA
Bank Account: LV87UNLA0050021387494
AS SEB Bank, SWIFT: UNLALV2X

ORDER CONFIRMATION

Not Rated Yet

Sales price 94,95 €

Salesprice with discount

Incl. VAT 21%: 16,48 €



1-4 Weeks



Description

The Arne line from Italy is significant in beauty and utility. Combined with the beautiful zircote wood and fine steel, these are wonderful items for any kitchen.

Each blade is constructed of one-piece stainless steel from Sandvik/Sweden. It has been proven in millions of applications and is significantly superior to conventional chef's knife steels in terms of hardness and edge-holding characteristics. The handle scales of the full-tang design are fabricated from attractive zircote wood, feel exceedingly good to the touch, while also providing an appealing, warm contrast to the cool, Nordic blade design.

- Blade Length: 21 cm
- Handle Length: 13.7 cm
- Overall Length: 35 cm
- Blade Thickness: 0.25 cm
- Blade Material: Sandvik 12C27 Stainless Steel



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ORDER CONFIRMATION

- Blade Hardness: 55-57 HRC
- Blade Grind: Flat
- Blade Finish: Satin
- Handle Thickness: 1.9 cm
- Handle Material: Ziricote Wood
- Designer: Jens Anso
- Weight: 190 g

Brand country - Italy.