



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

ORDER CONFIRMATION

Not Rated Yet

Sales price 89,95 €

Salesprice with discount

Incl. VAT 21%: 15,61 €



1-4 Weeks



Description

Arne, an ancient Nordic name describing the center of the home, namely the kitchen fireplace. A place to gather the family and friends for warmth, good food and joy. Incidentally Arne is also an old nordic boys name meaning "eagle".

Due Cigni® The ARNE line designed by Danish knife maker and designer Jens Anso shows distinctly danish design combined with Italian tradition, with sweeping lines and curved handles designed to reduce fatigue in heavy use situations. As is customary for Ansø designs, the top priority is placed on perfect functionality. The design concept for the various blade shapes instantly impresses demanding cooking enthusiasts.

Each blade is constructed of one-piece 12C27 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 Ziricote wood, feel exceedingly good to the touch, while also providing an appealing, warm contrast to the cool, Nordic blade design.



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Meat slicer knife is meant to be used for cutting in long strokes, so slices are made even and with clean cut. Mainly for meat, but can be used for cutting fish and vegetables.

Blade Steel: stainless steel sandvik 12C27

Hardness: HRC 55-57

Blade Coating: satin

Handle: zircote wood

Designer: Jens Ansø

Rivets: stainless steel

Blade Length: 20 cm

Overall Length: 34 cm

Blade Thickness: 3 mm

Weight: 210 gr

Made in Italy