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 99,95 €

Salesprice with discount Incl. VAT 21%: 17,35 €







## 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. Incidently 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 edgeholding 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.



## ORDER CONFIRMATION

Santoku style knife is meant to be used for cutting meat, fish and vegatables.

Blade Steel: stainless steel sandvik 12C27
Hardness: HRC 55-57
Blade Coating: satin
Handle: ziricote wood
Designer: Jens Ansø
Rivets: stainless steel
Blade Length: 19 cm
Overall Length: 33 cm
Blade Thickness: 3 mm
Weight: 235 gr

Made in Italy