



Online store [WWW.LYNXGEAR.LV](http://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

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## ORDER CONFIRMATION

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Not Rated Yet

**Sales price 44,95 €**

Salesprice with discount

Incl. VAT 21%: 7,80 €



# 1-4 Weeks



### Description

The Due Cigni Tuscany Bread Knife is ideal for cutting all types of bread, cakes and pies. The knife can also be used for cutting hard fruits and vegetables such as melon and pumpkin. From a whimsical tree to a beautiful object, olive wood has been used for centuries to make decorative objects that stand the test of time. The unique and very expressive drawings of the wood make each knife from The Tuscany series an object to cherish. The satin finish of the handle allows the wood to speak without losing its subtlety and will develop a natural patina over its life. The blade is made of X50CrMOV15 stainless steel. This German type of steel is known for its toughness, its excellent corrosion resistance and its simplicity in grinding. Don't let your tools limit you and choose German quality. The blade runs completely into the handle and is sharpened to a taper. The Tuscany series, just like the region it is named after, embodies elegance in simplicity. Let yourself be seduced by its beautiful Italian design. It is recommended not to use this blade with frozen food. The blade will last the longest if it is not cleaned in the dishwasher.

Blade Steel: stainless steel 4119 nitro-B



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Hardness: HRC 55-57

Blade Coating: satin

Handle: olive wood

Rivets: stainless steel

Blade Length: 20 cm

Overall Length: 33 cm

Blade Thickness: 1.5 mm

Weight: 118 gr

Made in Italy.