

Merk: **Wüsthof**

Model: 1040107120

€ 99,00



Omschrijving

With its bold profile and wide tip, this WÜSTHOF butcher knife tackles the toughest home-butchering jobs with safety and efficiency. More versatile than your typical butcher's knife, this razor-sharp knife is ideal for carving, trimming, skinning, portioning and slicing meat. It's also hefty enough to break down large fruit and vegetables.

Classic 8" Butcher Knife Features

- Versatile 8" length with a wider girth at end of blade allowing for efficient work in breaking down cuts, trimming meats, slicing and chopping
- Hollow ground edge to reduce drag and prevent food from sticking to blade
- Pronounced "belly," resulting in smoother and more comfortable "rocking," providing versatile use of full blade including precise cuts and slices
- Full-bolster triple rivet handle design adds weight and heft
- Oversized triple-rivet handle provides comfort and a solid grip for hearty tasks

Specificaties

ALGEMEEN

Gesmeed Ja

FYSIEKE KENMERKEN

Hardheid lemmet	58 HRC	Lemmetlengte	20 cm
Materiaal handvat	Kunststof	Materiaal lemmet	Staal