

# Slicing Knife – 25 cm Blade



#### **Product codes:**

Reference: 2767-1

EAN13: -UPC: -

### **Product description:**

#### **Product Description**

- ? Stainless steel blade 25 cm in length: durable sharpness and corrosion resistance.
- ? Robust and balanced design: allows straight and safe cuts on large deli pieces.
- ? **Ergonomic non-slip handle**: made of black polypropylene, offers a comfortable grip even with gloves.
- ? **Professional use**: recommended for deli workers, butchers, industrial kitchens, and preparation lines.

#### **Technical Specifications**

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Blade length: 25 cm

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Blade type: Straight, smooth, without grooves

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Blade material: High-resistance stainless steel

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Handle: Black polypropylene, ergonomic

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Weight: Approx. 250 g

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Applications: Cold cuts, cooked ham, mortadella, soft and moderately cured sausages

#### **Product features:**

Accessories: Cuchillos

## **Product short description:**

Professional knife designed for precise slicing of deli meats, sausages, and cooked meats. Its straight and wide blade provides clean and uniform cuts without tears, ideal for intensive use in delis, industrial kitchens, or food shops.

## **Product gallery:**