



SPECIFICATIONS

**ARTICLE**

Designation : **Cheese probe all in stainless steel**

Code bobet : **27440**

Selling Unit : **Unit**

Non-contractual pictures

**CHARACTERISTICS**

The cheese probe is a tool used to extract a sample from the interior of cheese wheels to assess their level of aging and maturation.

The handle can also be used to tap the wheels, allowing for the detection of potential imperfections.

This tool is suitable for all types of cheese, particularly hard or long-aged varieties.

- Stainless steel grade: AISI 420
- Hardness: 50 HRC
- Cut and stamped blade
- Blade shape: semi-cylindrical
- Blade length: 10 cm
- Edge: smooth

Dishwasher safe

DESCRIPTION :

Material Description : Stainless

Dimensions : 16 x 6,3 x 1,2 cm

Weight : 0,101 kg



ENVIRONMENTAL CHARACTERISTICS

Cheese probe all in stainless steel

BOBET codes : 27440

The environmental impacts of this product have been analyzed throughout its life cycle.



MANUFACTURING

- French supplier
- French manufacture

END OF LIFE



- 100% recyclable stainless steel