

SPECIFICATIONS

ARTICLE

Designation : **Filleting knife TOUR EIFFEL 56P**

Code bobet : **1755 : 16 cm black**

Selling Unit : **Unit**

Non-contractual pictures

**CHARACTERISTICS**

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DESCRIPTION :

Knife type : filleting knife

Filleting knife

Blade type : straight

Flexible

Handle type : Fibrox (Polyamide PA and thermoplastic elastomer TPE)

Temperature for use : up to 80-100 ° C

Steam sterilisation : 150°C

Stainless steel for professional and household knives.

All material has been checked in compliance with test certificate 3.1 according to SN EN 10204. All specifications and directives meet the requirements of the SN EN ISO 8442-1 Standards (martensitic, stainless steel).

The materials used are health safe and environment friendly.

