

Knife Basic PRO 250-G



► Suitable for Slicer PRO 250-G

► Designed for: Sausage



► Blade diameter: 250 mm

Description

Slicing knife Ø 250 mm with standard steel blade – robust basic equipment for slicing cold meats in butcher's shops and kitchens. A solid, cost-effective solution for businesses with regular slicing volumes seeking reliable everyday equipment at no extra cost.

Features

• Diameter knife:	250 mm
• Design knife:	Standard
• Designed for:	Sausage
• Material:	Steel
• Important information:	-
• Size:	W 250 x D 250 x H 23 mm
• Weight:	1 kg