



Due Cigni / Coquus Line **COQUUS Chef knife**

cod. **2C 2105 DGD**

Blade Steel: BALBACH DAMAST® Ferus Damascus

Hardness: HRC 59-61

Blade Coating: satin

Handle: Granadillo wood

Bolsters: Bronze titanium

Blade Length: 20 cm - 7.87"

Overall Length: 34 cm - 13.39"

Blade Thickness: 3 mm - 0.12"

Weight: 150 gr - 5.29 oz

Info

A timeless, modern and elegant design, characterised by innovation and technology. This is how the Coquus Line was born.

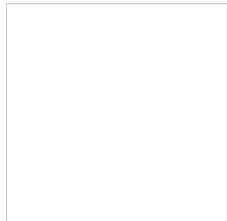
The concept, inspired by the Maniago line designed by the founder Oreste Frati, seeks to unite the tradition of our territory with the technological innovation of Fox Cutlery.

Its design succeeds in expressing the essentiality of the lines through arcs and circles, making its handle very ergonomic.

The materials used, both for the blade and the handle, make the Coquus Line the jewel of the kitchen.

Coquus Heritage is characterized by an unmistakable style, a union of precious materials such as damask blades and modern ones such as the oxidized titanium bolster.

The handle in granadillo, an original and unique wood, with a delicate essence that is a witness of time.



Blade Coating: **satin**

Blade Steel: **BALBACH DAMAST® Ferus Damascus**
