



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

cod. **2C 2105 SO**

Blade Steel: stainless steel 4116 X50CrMoV15

Hardness: HRC 59-61

Blade Coating: satin

Handle: Smoked oak

Bolsters: Stainless Steel

Blade Length: 20 cm - 7.87"

Overall Length: 34 cm - 13.39"

Blade Thickness: 3 mm - 0.12"

Weight: 162 gr - 5.71 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.

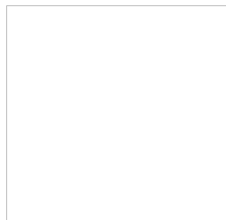
Its design succeeds in expressing the essentiality of the lines through arcs and circles, making its handle very ergonomic.

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

The design follows the lines of the Heritage series, but the range has been expanded to include other models for both intensive professional use and everyday, home use.

The precision of the 4116 (X50CrMoV15) stainless steel blades, finished and sharpened by hand, ensures a perfect cut.

Smoked oak handle, a highly precious essence, refers to the culinary tradition of smoking meat.



Blade Coating: **satin**

Blade Steel: **stainless steel 4116 X50CrMoV15**
