



Due Cigni Coltellerie
Via La Mola, 4
33085 Maniago - Italy
ph. +39 0427 730376 / +39 0427 730376
fax +39 0427 700514
e-mail: info@duecignicutlery.it

Due Cigni / Coquus Line COQUUS Santoku

cod. **2C 2103 SO**

Blade Steel: stainless steel 4116 X50CrMoV15

Hardness: HRC 59-61

Blade Coating: satin

Handle: Smoked oak

Bolsters: Stainless Steel

Blade Length: 18 cm - 7.09"

Overall Length: 32 cm - 12.60"

Blade Thickness: 3 mm - 0.12"

Weight: 192 gr - 6.77 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.



reddot award

product design 2022

Blade Coating: **satin**

Blade Steel: **stainless steel 4116 X50CrMoV15**

RED DOT 2022 - BEST DESIGN
PRODUCT



hproduct.name) ||



hproduct.name) ||



hproduct.name) ||

reddot award

product design 2022 ||

hproduct.name)