## **PRESS RELEASE**

Solingen in February 2025



#### Responsible consumption

### **Regionally produced "Soul" mincing knives**

triangle has stood for regionally produced, durable and high-quality kitchen utensils since 1946. Especially in times of climate change and resource scarcity, such products are one of the best options for responsible consumption.

Short transportation routes, natural materials and products that last for decades save money and conserve resources in the long term. They promote a more sustainable, conscious lifestyle, strengthen the local economy and help to reduce waste and emissions.

triangle Soul mincing knives impress with their hardened blade - a special feature for mincing knives - and elegant handles made from German heartwood ash.

The knives are made by hand and carefully sharpened in a multi-stage process. The handles made of robust ash wood are also manufactured entirely in Germany. Grown and turned in Germany, they are finely finished in Solingen and joined to the blades.

Soul mincing knives are available in 3 sizes and are supplied in a stylish gift box.

triangle Item no86 221 18 04\_EMincing knife Soul 18 cm86 231 23 04\_EMincing knife Soul 23 cm86 234 36 04Mincing knife Soul 36 cm

Material: Stainless blade steel DIN 1.4021, hardened; ash wood

Recommended retail price € 44,00 - € 92,00 incl. 19% VAT







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### This press release and images in print quality can be found here:

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### About triangle:

Triangle stands for high-quality creative kitchen tools for home cooks and professional chefs. As a Solingen based company since 1946, we are a third-generation family-owned business and are committed to quality, functionality, and sustainable production.