

Chef's knife 200 mm, forged code: 783733

Blade made of German steel with 56 HRC hardness.
 Classic forged knife series made from a single piece of stainless steel.
 Well-balanced design supports stable, controlled handling.
 Rounded bolster.
 Handle made of durable POM.

3 stainless steel rivets secure the handle firmly to the blade.
 Classic design suitable for open kitchens and buffet presentation.
 Wide blade with a slightly curved cutting edge.
 Designed for chopping, slicing, dicing, and mincing tasks.
 Suitable for vegetables, herbs, fruits, meat, and fish.

-  200 mm blade length supports versatile everyday prep work.
-  Forged knife design provides a solid, well-balanced feel during cutting.
-  Rounded bolster improves comfort and control during prolonged use.
-  56 HRC blade hardness balances sharpness and durability.



Code	Thickness	blade length	length (W)
783733	2.8	210	332