

Chef's knife 250 mm, forged code: 783740

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. Long, wide blade with a slightly curved cutting edge.
 Designed for chopping, slicing, dicing, portioning, and heavy prep tasks.
 Suitable for beef, pork, poultry, roasts, melons, and cabbage.

- + 250 mm blade length supports efficient slicing and chopping of large pieces of meat, fruits, and vegetables.
- + 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)
783740	2.7	260	385