



HENDI

Tools for Chefs

Chef's knife 150 mm, forged code: 783757

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. Compact blade with a slightly curved edge.

Designed for precise slicing, chopping, trimming, and fine prep tasks.

Suitable for vegetables, herbs, fruits, and smaller cuts of meat.

- + 150 mm blade length offers excellent control for delicate 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)
783757	2.6	150	277