

Paring knife 100 mm, forged code: 783764

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. Straight blade with a fine pointed tip.
 Designed for peeling, trimming, slicing, and detailed cutting tasks.
 Suitable for tubers, fruits, vegetables, herbs, and garnishing work.

-  Compact blade shape supports precise control for delicate prep tasks.
-  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)
783764	1.8	108	212