

Boning knife 150 mm, forged code: 783771

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. Thin blade with a smooth edge.
 Sharp pointed tip supports precise cutting close to bones and joints.
 Designed for trimming, filleting, deboning, and portioning tasks.
 Suitable for meat and poultry.

-  Thin, narrow blade allows precise trimming and controlled cutting close to bones.
-  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)
783771	2	160	272