

Bread knife 230 mm, forged code: 783788

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 blade with a serrated edge.
 Designed for slicing bread and baked goods.
 Suitable for crusty bread, baguettes, cakes, and pastries.

-  Serrated edge cuts cleanly through crusts without crushing soft bread.
-  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)
783788	2.4	222	337