

Carving fork 150 mm, forged code: 783801

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. Sharp and sturdy prongs.
 Designed to hold meat securely while slicing and portioning.
 Suitable for roasts, poultry, and other large meat cuts.

-  Sharp prongs help keep meat steady for precise carving and slicing.
-  Forged fork design provides a solid, well-balanced feel during use.
-  Rounded bolster improves comfort and control during prolonged use.
-  56 HRC blade hardness balances sharpness and durability.



Code	blade length	length (W)
783801	150	298