



HENDI

Tools for Chefs

Carving knife 200 mm, forged code: 783818

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, narrow blade designed for smooth slicing and carving tasks.

Designed for carving, filleting, and portioning cooked meats.

Suitable for roasts, ham, poultry, and other large meat cuts.

- + Narrow blade shape helps reduce friction while slicing.
- + 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)
783818	2.4	200	326