



# HENDI

Tools for Chefs

## Salmon knife 250 mm, forged code: 783825

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 with a Granton edge.

Designed for fine slicing, filleting, and portioning tasks.

Suitable for salmon, ham, and other delicate fish and meats.

- + Granton edge helps prevent ingredients from clinging to the blade.
- + 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) |
|--------|-----------|--------------|------------|
| 783825 | 2.4       | 263          | 378        |