



HENDI

Tools for Chefs

Tomato knife 130 mm, forged code: 783849

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, straight blade with a serrated edge and a pointed tip.

Designed for slicing soft fruits and vegetables.

Suitable for tomatoes, citrus fruits, kiwis, and other soft produce.

- + Serrated edge supports clean slicing through delicate skins.
- + 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)
783849	1.7	128	240