



HENDI

Tools for Chefs

Chef's knife 200 mm, stamped code: 844496

Blade made of German steel.

Classic stamped knife series made from a single piece of stainless steel.

Well-balanced construction for controlled handling.

Handle made of durable POM.

3 stainless steel rivets secure the handle firmly to the blade.

Wide blade with a slightly curved cutting edge.

Designed for chopping, slicing, dicing, and mincing tasks.

Suitable for vegetables, herbs, fruits, meat, and fish.

- + 200 mm blade length supports versatile everyday prep work.
- + Stamped knife design offers lightweight, comfortable handling.
- + German steel blade maintains sharpness well for everyday kitchen prep.
- + Durable POM handle with stainless steel rivets provides a secure grip during use.



Code	Thickness	blade length	length (W)
844496	2.4	205	340