



HENDI

Tools for Chefs

Chef's knife 250 mm, stamped code: 844502

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.

Long, wide blade with a slightly curved cutting edge.

Designed for chopping, slicing, dicing, portioning, and heavy prep tasks.

Suitable for beef, pork, poultry, roasts, melons, and cabbage.

- + 250 mm blade length supports powerful chopping and long slicing motions.
- + 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)
844502	2.4	250	385