



HENDI

Tools for Chefs

Bread knife 200 mm, stamped code: 844519

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 blade with a serrated edge.

Long blade allows controlled slicing of larger loaves.

Designed for slicing bread and baked goods.

Suitable for crusty bread, baguettes, cakes, and pastries.

- + Serrated edge cuts cleanly through crusty bread without crushing the loaf.
- + 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)
844519	2.4	202	322