

Cleaver 150 mm, stamped code: 844533

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 and heavy-duty blade.

Designed for chopping and cutting through meat, poultry, bones, and large vegetables.

Suitable for intensive preparation tasks.

-  Heavy-duty blade delivers extra force for chopping through hard bones.
-  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)
844533	4.4	160	290