



HENDI

Tools for Chefs

Boning knife 150 mm, stamped code: 844557

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.

Thin blade with a smooth edge.

Sharp pointed tip supports precise cutting close to bones and joints.

Designed for trimming, filleting, deboning, and portioning tasks.

Suitable for meat and poultry.



SPECIFICATIONS

Adjustable	No
Blade length (mm)	153
Colour	Black
Handle length (mm)	120
Length (mm)	273
Width (mm)	25
Height (mm)	18

TRANSPORT SPECIFICATIONS

EAN	8711369844557
Intrastat code	82119200
Quantity per export carton	48

Not suitable for	Microwave, Ovens, Dishwasher
Suitable for	Food Contact
Thickness (mm)	2.3

Quantity per (inner) package	12
Country of origin	China
GS1 Packed per	1