



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.

- + Thin, narrow blade allows precise trimming and controlled cutting close to 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)
844557	2.3	153	273