

Carving knife 200 mm, stamped code: 844564

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 and semi-flexible blade.

Designed for precise slicing and carving tasks.

Suitable for roasts, poultry, ham, and large cuts of meat.

- + Long blade supports smooth slicing of roasts and large meat cuts.
- + 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)
844564	1.8	201	322