



HENDI

Tools for Chefs

Santoku knife 180 mm, stamped code: 844571

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 blade with a slightly curved Granton edge.

Wide blade supports fast chopping and easy scooping from the board.

Designed for slicing, chopping, and dicing tasks.

Suitable for vegetables, herbs, meat, and fish.

- + Granton edge helps prevent ingredients from clinging to the blade.
- + 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)
844571	2.3	174	297