

Bread knife, 200 mm, universal code: 845202

Blade made of German steel with 56 HRC hardness for reliable cutting performance and long edge retention. Lightweight construction. Handle resistant to oils, fats, detergents, and common kitchen chemicals. Long blade with a serrated edge. Designed for slicing bread and baked goods.

Suitable for crusty bread, baguettes, cakes, and pastries. Injection-moulded TPV handle with a soft, grippy feel for secure handling in wet working conditions. Better resistance to temperature changes than many standard plastics.

-  Serrated edge cuts cleanly through crusts without crushing soft bread.
-  Injection-moulded handle combines secure grip with everyday comfort.
-  Lightweight construction helps reduce fatigue during everyday use.
-  56 HRC blade hardness balances sharpness and durability.



Code	Thickness	blade length	length (W)
845202	1.9	200	340