

Pastry knife, 250 mm, universal code: 845233

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. Mid-length, wide blade with a serrated edge.

Designed for cutting cakes, pastries, sponge cake layers, and baked goods.
 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 supports clean slicing through delicate baked goods.
-  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)
845233	2.4	250	383