

Santoku knife, 180 mm, universal code: 845264

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. 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.

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.

-  Granton edge helps prevent ingredients from clinging to the blade.
-  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)
845264	2.4	172	295