



HENDI

Tools for Chefs

Santoku knife, 180 mm, HACCP code: 845288

Blade made of German steel with 56 HRC hardness for reliable cutting performance and long edge retention.

Designed to support hygienic food preparation and reduce cross-contamination risks.

Colour-coded handles comply with HACCP and food safety regulations.

Lightweight construction.

Handle resistant to oils, fats, detergents, and common kitchen chemicals. Wide blade with a slightly curved Granton edge.

Wide blade supports easy ingredient transfer 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.



SPECIFICATIONS

Adjustable	No
Blade length (mm)	172
Colour	Red
Handle length (mm)	135
Not suitable for	Microwave, Ovens, Dishwasher
Length (mm)	295
Width (mm)	48
Height (mm)	19

TRANSPORT SPECIFICATIONS

EAN	8711369845288
Intrastat code	82119200
Quantity per export carton	48

Marketing Packaging Type	Blister
Marketing Packed per	1
Suitable for	Food Contact
Thickness (mm)	2.4

Quantity per (inner) package	12
Country of origin	China
GS1 Packed per	1