

Santoku knife, 180 mm, HACCP code: 845301

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.

-  Granton edge helps prevent ingredients from clinging to the blade.
-  HACCP colour-coded handle reduces cross-contamination risks.
-  Injection-moulded handle combines secure grip with everyday comfort.
-  56 HRC blade hardness balances sharpness and durability.
-  Lightweight construction helps reduce fatigue during everyday use.



Code	Thickness	blade length	length (W)
845301	2.4	172	295