

Chef's knife, 160 mm, universal code: 845318

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. Compact blade with a slightly curved edge.

Designed for chopping, slicing, dicing, trimming, and detailed prep tasks.

Suitable for vegetables, herbs, fruits, and smaller cuts of 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.

-  160 mm blade length offers excellent control for delicate prep work.
-  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)
845318	2.3	160	293