

## Chef's knife, 160 mm, HACCP code: 845332

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. Compact blade with a slightly curved edge.

Designed for chopping, slicing, dicing, and mincing 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.
-  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) |
|--------|-----------|--------------|------------|
| 845332 | 2.3       | 160          | 293        |