

Chef's knife, 200 mm, universal code: 845387

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 cutting edge.

Designed for chopping, slicing, dicing, and mincing tasks. Suitable for vegetables, herbs, fruits, 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.

-  200 mm blade length supports versatile everyday 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)
845387	2.4	205	335