



HENDI

Tools for Chefs

Chef's Knife, 200 mm, HACCP code: 845400

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 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.
- + 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)
845400	2.4	205	335