

Chef's Knife, 200 mm, HACCP code: 845417

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)
845417	2.4	205	335