

Chef's knife, 250 mm, HACCP code: 845448

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. Long, wide blade with a slightly curved cutting edge.

Designed for chopping, slicing, dicing, portioning, and heavy prep tasks. Suitable for large vegetables, meat, poultry, and roasts. 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.



SPECIFICATIONS

Adjustable	No	Marketing Packaging Type	Blister
Blade length (mm)	252	Marketing Packed per	1
Colour	Yellow	Suitable for	Food Contact
Handle length (mm)	143	Thickness (mm)	2.5
Not suitable for	Microwave, Ovens, Dishwasher		
Length (mm)	383		
Width (mm)	58		
Height (mm)	21		

TRANSPORT SPECIFICATIONS

EAN	8711369845448	Quantity per (inner) package	12
Intrastat code	82119200	Country of origin	China
Quantity per export carton	48	GS1 Packed per	1