

Chef's knife, 250 mm, HACCP code: 845455

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.

-  250 mm blade length supports efficient prep of larger ingredients and meat cuts.
-  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)
845455	2.5	252	383