

Butcher's knife, 200 mm, universal code: 845462

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. Straight blade.
Designed for trimming, slicing, and processing meat.

Suitable for beef, pork, poultry, and other larger meat cuts. 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.

-  Straight blade supports controlled trimming and portioning of meat cuts.
-  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)
845462	2.9	195	331