



HENDI

Tools for Chefs

Butcher's knife, 200 mm, HACCP code: 845479

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. 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.



SPECIFICATIONS

Adjustable	No
Blade length (mm)	195
Colour	Yellow
Handle length (mm)	148
Not suitable for	Microwave, Ovens, Dishwasher
Length (mm)	331
Width (mm)	45
Height (mm)	22

TRANSPORT SPECIFICATIONS

EAN	8711369845479
Intrastat code	82119200
Quantity per export carton	48

Marketing Packaging Type	Blister
Marketing Packed per	1
Suitable for	Food Contact
Thickness (mm)	2.9

Quantity per (inner) package	12
Country of origin	China
GS1 Packed per	1