

Butcher's knife, 250 mm, universal code: 845493

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. Long and straight blade. Designed for trimming, slicing, and processing large cuts of 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.

-  Long blade supports efficient trimming and portioning of large 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)
845493	2.5	250	381