



HENDI

Tools for Chefs

Butcher's knife, 250 mm, HACCP code: 845516

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 and straight blade.

Designed for cutting, 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.



SPECIFICATIONS

Adjustable	No
Blade length (mm)	250
Colour	Red
Handle length (mm)	146
Not suitable for	Microwave, Ovens, Dishwasher
Length (mm)	381
Width (mm)	45
Height (mm)	22

TRANSPORT SPECIFICATIONS

EAN	8711369845516
Intrastat code	82119200
Quantity per export carton	48

Marketing Packaging Type	Blister
Marketing Packed per	1
Suitable for	Food Contact
Thickness (mm)	2.5

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