

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.

-  Long blade supports efficient trimming and portioning of large 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)
845516	2.5	250	381