

Cleaver, 180 mm, universal code: 845523

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. Wide, heavy-duty blade.

Designed for chopping meat, poultry, bones, and large vegetables. Suitable for intensive preparation and portioning work. Injection-moulded PP handle for durable everyday handling.

-  Heavy-duty blade supports powerful chopping through meat, poultry, and bones.
-  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)
845523	3.5	173	327