

## Cleaver, 180 mm, HACCP code: 845530

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. 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.
-  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) |
|--------|-----------|--------------|------------|
| 845530 | 3.5       | 173          | 327        |