

Cleaver, 180 mm, HACCP code: 845547

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)
845547	3.5	173	327