

Salmon knife, 300 mm, universal code: 845561

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. Long, narrow blade with a Granton edge. Designed for fine slicing, filleting, and portioning tasks.

Suitable for salmon, ham, and other delicate fish and meats. 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.

-  Granton edge helps prevent ingredients from clinging to the blade.
-  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)
845561	1.5	308	442