

Pastry knife, 350 mm, universal code: 845615

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 plain edge and a rounded tip.

Designed for slicing, portioning, and levelling cakes, pastries, and desserts.

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 smooth slicing and clean levelling of baked goods.
-  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)
845615	2.2	350	490