

Pastry knife, 350 mm, HACCP code: 845622

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. Long and plain-edge blade.

Designed for slicing, portioning, and levelling cakes, pastries, and desserts. Suitable for delicate baked goods requiring clean, accurate cuts. 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.
- + 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)
845622	2.2	350	490