

Paring knife, 100 mm, universal code: 845646

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. Straight precision-forged blade with a fine pointed tip.

Designed for peeling, trimming, slicing, and detailed cutting tasks.

Suitable for tubers, fruits, vegetables, herbs, and garnishing work.

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.

- + Fine pointed tip supports precise trimming and delicate preparation work.
- + 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)
845646	1.3	100	204