



HENDI

Tools for Chefs

Boning knife, 130 mm, HACCP code: 845721

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. Thin blade with a sharp pointed tip.

Designed for trimming, filleting, deboning, and portioning tasks.

Suitable for meat, poultry, and precise cutting around bones and joints.

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.



SPECIFICATIONS

Adjustable	No
Blade length (mm)	134
Colour	Yellow
Handle length (mm)	135
Not suitable for	Microwave, Ovens, Dishwasher
Length (mm)	261
Width (mm)	36
Height (mm)	19

TRANSPORT SPECIFICATIONS

EAN	8711369845721
Intrastat code	82119200
Quantity per export carton	48

Marketing Packaging Type	Blister
Marketing Packed per	1
Suitable for	Food Contact
Thickness (mm)	2.8

Quantity per (inner) package	12
Country of origin	China
GS1 Packed per	1