



HENDI

Tools for Chefs

Boning knife, 130 mm, HACCP code: 845745

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.

- + Thin blade supports precise cutting around bones and joints.
- + 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)
845745	2.8	134	261