

Boning knife, 150 mm, universal code: 845752

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. 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.

- + Longer blade supports efficient trimming and deboning of larger cuts.
- + 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)
845752	2.8	159	286