



CLEAVER 16 CM

*Serie: 16 cm Serie: black Serie: Synthetics
Serie: Classic*

Order number: 4002293468242

Hersteller: Wüsthof

€209.00 *

Prices incl. VAT plus shipping costs

Ready to ship today, delivery time appr. 1-3 workdays

Also available in our [Store at Königsallee 42 in Düsseldorf](#).

Product information "Cleaver 16 cm"

Manufacturer: Wüsthof

Designation: Cleaver

Series: Classic

Colour: black

Blade length: 16 cm

Blade width: 7.1 cm

Can be used for: Bones, Meat

Handle length: 11.5 cm

Handle material: Resilient synthetic handle, riveted

Hardnessgrade: 58 HRC

Manufacturing method: Forged

Product type: Cleavers

Series: Classic

Type of use: Chopping

The ultimate tool for all tasks that place high demands on the sturdiness and power of the knife: the Cleaver makes the cutting of ribs, racks, bones and also extremely hard-skinned fruit - such as coconuts - easy. The large flat of the blade, together with its strength and rigidity, make for easier and fatigue-free prepping. Another knife for coarser tasks, which can also be used for cutting, is the Butchers Knife.

Related links to "Cleaver 16 cm"

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[- Further products by Wüsthof](#)

This is not an invoice, you will receive an invoice/receipt with the goods.

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