

Safety and hygiene in food processing



Fact Sheet for Andy Mannhart AG's latest News and Innovations

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Where food is being prepared, particular attention needs to be paid to safety and hygiene. The HACCP range was extended by adding a knife with special light violet handles for preparing vegan, allergen free and halal dishes, thereby responding to current developments in the food industry.

- HIGH-QUALITY HANDLE WITHOUT ANY ADDITIVES THAT COULD BE DERIVED FROM TALLOW/LARD
- THE COLOUR SUPPORTS AND COMPLEMENTS YOUR HYGIENE CONCEPT
- IDEAL FOR VEGAN, ALLERGEN FREE AND HALAL GASTRONOMY



CHEF'S KNIFE
027707 blade lengths: 20.0cm
027715 blade lengths: 26.0cm



CHEF'S KNIFE narrow
027716 blade lengths: 16.0cm



SLICER wavy edge
027717 blade lengths: 31.0cm



PARING KNIFE
027718 blade lengths: 10.0cm



BONING KNIFE
027719 blade lengths: 15.0cm



STEAK KNIFE
027726 blade lengths: 16.0cm
027720 blade lengths: 24.0cm
027722 blade lengths: 27.0cm



STICKING KNIFE
027726 blade lengths: 16.0cm



BUTCHER KNIFE
027728 blade lengths: 21.0cm
027730 blade lengths: 24.0cm



BREAD KNIFE
wavvy
028167 blade lengths: 21.0cm



BONING KNIFE
curved
027866 blade lengths: 15.0cm



TONGS
polyamide
028168 lengths: 24.0cm



SPATULA
polyamide
028169 lengths: 30.0cm



SPOON
polyamide
028170 lengths: 30.0cm



DOUGH SCRAPER
polyamide/steel
028171 lengths: 25.0cm



CUTTING BOARD
polyamide
028173 dimension: 50.0x30.0x1.5cm

