

Rib Puller with Blade

Content: 1

Product data



Description

Rib Puller with Blade – efficient tool for meat and food processing

The rib puller with blade is a specialist tool for professional use in meat processing, at butcher and deli counters, and in industrial food production. It is used for the efficient separation and exposure of rib bones, facilitating demanding cutting and butchering tasks. The tool is aimed at professional operations that routinely work with whole cuts of meat.

Product features

- Specifically designed for exposing and pulling rib bones in meat processing
- Integrated blade enables precise work in a single step
- Suitable for use at kitchen and deli counters as well as in industrial production
- Reduces workload and increases efficiency when breaking down rib cuts
- Designed for continuous use in professional food trades

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Article number	Color	Quantity	Unit	Units per carton
33100	gelb	1	-	50
33100A	blau	1	-	0
33100B	rot	1	-	0
33100C	grün	1	-	0
33100W	weiß	1	-	0