

Victorinox-Messer 5.5208.16

Content: 1

Product data

EAN:	7611160502919
Weight (per kg):	0.15



Description

Victorinox Fibrox Butcher and Boning Knife – professional blade for meat processing and butchery

The Victorinox Fibrox Butcher and Boning Knife 5.5208.16 is a professional working knife for use in meat processing, butchery and slaughterhouse operations. Its straight blade enables precise, clean cuts during daily processing. The handle from the Fibrox collection is designed for hygienic and durable use in commercial operations.

Product Features

- Suitable for slaughtering, breaking down and bench work in professional meat processing facilities
- Straight blade for clean, controlled cutting
- Fibrox handle: non-slip, hygienic plastic handle for continuous commercial use
- Colour-coded handle to support hygiene concepts and area-based separation
- Packaging unit of 6 pieces for efficient storage and stock management

Technical Data / Specifications

- Collection: Fibrox
- Knife type: butcher and boning knife
- Blade length: 16 cm
- Blade shape: straight

- Handle colour: yellow
- Manufacturer article number: 5.5208.16
- Packaging unit: 6 pieces