

# SWIBO 2 01 16 - 5.8401.16

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## Product data

|                  |               |
|------------------|---------------|
| Units per carton | 6             |
| EAN:             | 7611160044259 |
| Weight (per kg): | 0.128         |



## Description

### Swibo Boning Knife 16 cm – Straight Blade for Precise Boning in Food Processing

The Swibo boning knife with 16 cm straight blade is a professional tool for boning and breaking down meat and poultry. It is part of the Swibo collection by Victorinox, developed specifically for use in commercial food processing. The knife is supplied including an SB sheath, making it suitable for safe storage and handover.

## Product Features

- Straight blade shape for guided, controlled cuts when boning and breaking down
- Designed for professional use in meat processing, butchery and large-scale catering
- Includes SB sheath for safe storage and hygienic handling
- Coloured handle suitable for colour coding in the workplace, e.g. for separating work areas
- Part of the established Swibo collection by Victorinox

### Technical Data / Specifications

- Collection: Swibo
- Knife type: boning knife
- Blade length: 16 cm
- Blade shape: straight
- Handle colour: orange
- Scope of delivery: including SB sheath
- Packaging unit: 6 pieces