

Victorinox-Messer 5.7203.20

Content: 1

Product data

Units per carton	10
EAN:	7611160313430
Weight (per kg):	0.13



Description

Victorinox Fibrox Butcher Knife 20 cm – professional knife for commercial meat processing

The Victorinox butcher knife 5.7203.20 from the Fibrox collection is a robust working knife for commercial use in slaughterhouses, butcheries and food processing. The straight blade enables precise, clean work when breaking down and processing meat. The black Fibrox handle is a long-established standard in professional kitchens and the butchery trade.

Product Features

- Straight blade shape for clean, linear cuts during slaughtering and breaking down
- Fibrox handle provides a secure, non-slip grip even with wet or greasy hands
- Designed for continuous, professional use in commercial environments
- Robust construction for high demands in daily slaughterhouse and butchery operations

Technical Data / Specifications

- Collection: Fibrox
- Knife type: butcher knife
- Blade length: 20 cm
- Blade shape: straight
- Handle colour: black
- Packaging unit: 10 pieces