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Product data

EAN:	7611160045201
Weight (per kg):	0.1



Description

Swibo Boning Knife 16 cm – flexible and precise for meat processing

The Swibo boning knife with 16 cm straight, flexible blade is a professional working knife from the Swibo collection by Victorinox, designed for daily use in meat and food processing. The straight blade shape enables clean, controlled boning, while the flexibility of the blade facilitates working along bones and joints. The knife is supplied with an SB sheath and is suitable for colour-coded area assignment in HACCP concepts thanks to its distinctive handle colour.

Product features

- Flexible blade for precise work along bones and joints
- Straight blade shape for controlled, clean cuts when boning
- Distinctive handle colour supports colour-coded area assignment in accordance with HACCP requirements

- Includes SB sheath for safe handling and storage
- Part of the established Swibo collection – designed for professional continuous use in food processing

Technical data / Specifications

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