

SWIBO Butcher Sharpening Steel 7.8516

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Product data



Description

SWIBO Butcher's Steel 7.8516 – Oval Fine-Cut Honing Steel for Professional Meat Processing

The SWIBO Butcher's Steel 7.8516 is a professional honing steel from Victorinox and belongs to the Sharpening collection of the Swibo line. With a working length of 30 cm, it is designed for the requirements of butchery and food processing environments. The oval cross-section and fine cut enable precise blade alignment and gentle honing directly at the workstation.

Product Features

- Fine cut for gentle, precise honing of knife blades
- Oval cross-section for guided, even treatment of the cutting edge
- Designed for daily use in butchery, meat processing and related food industry operations
- Sufficient length for large blades and professional applications

- Distinctive handle colour for clear identification in the workplace

Technical Data / Specifications

- Brand/Line: Swibo by Victorinox
- Length: 30 cm
- Cut: fine
- Shape: oval
- Handle colour: orange
- Packaging unit: 6 pieces
- Article number: 7.8516