

Victorinox-Messer 5.6003.12

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Product data

EAN:	7611160503367
Weight (per kg):	0.09



Description

Victorinox Fibrox Boning Knife 12 cm – Precise Boning and Butchering in Meat Processing

The Victorinox boning knife 5.6003.12 from the Fibrox collection is a professional working knife for use in butcheries, slaughterhouses and food processing operations. The straight blade shape enables clean boning and precise breakdown of meat. The knife is part of the established Fibrox line by Victorinox, designed specifically for the demands of commercial kitchen and processing facilities.

Product Features

- Boning knife for professional use in meat and food processing
- Straight blade shape for controlled boning along bones and joints
- Fibrox handle with non-slip surface – secure grip even with wet or greasy hands
- Hygienic handle made from food-safe material, easy to clean

- Suitable for continuous commercial use

Technical Data / Specifications

- Collection: Fibrox
- Knife type: boning knife
- Blade length: 12 cm
- Blade shape: straight
- Handle colour: black
- Packaging unit: 10 pieces