

SPECIFICATIONS

ARTICLE

Designation: Boning knife SWIBO 5 8404

Code bobet: 9834: 16 cm yellow

Selling Unit: Unit



Non-contractual pictures

CHARACTERISTICS

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DESCRIPTION:

Knife type: Boning knife

Blade type: curved

Semi-flexible

Blade length: 16 cm

Handle type: Polyamide

All SWIBO knife blades are made of high quality stainless steel; nickel free.

The handle is injected without split to the blade and guarantees therefore a complete hygiene.

The yellow colour of the SWIBO knife handles offers a very good contrast compared with the meat colour and so increases the security.

All SWIBO knives can be sterilized by a temperature of 120° and are in compliance with the international highest legal requirements in the food hygiene field.

The SWIBO knives meet all the provisions of the EC directive 1935/2004 from the European Parliament and are intended to come into contact with foodstuffs.

The materials used are health safe and environment friendly.

