

SERVING THE FOOD INDUSTRY SINCE 1951

6-INCH BONING STRAIGHT BLADE KNIFE

The blade of a boning knife is thin and short, it is made to slip easily between the flesh and bone while cutting. Proper use of a boning knife allows you to quickly de-bone meat and increase your yield while reducing waste.



Also Available In:

- 11717  White Handle
- 11665  Blue Handle
- 11688  Red Handle
- 11700  Yellow Handle
- 11707  Orange Handle
- 11677  Green Handle

6" Boning Straight Blade Knife with Polypropylene Handle

ITEM	11637
DESCRIPTION	6" Boning straight blade knife, approx. 1" wide, black handle
HANDLE	Polypropylene (PP)
QUANTITY	Minimum 12 pcs. (Master Case: 120)

Composition of Steel for Boning Knives

Carbon	Silicon	Manganese	Phosphorus	Sulphur	Chromium
0.41	0.375	0.25	0.023	0.015	13.45

The Rockwell level is approximately 54-56 (do not go below 52 or above 60).

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