

BONING KNIVES

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



Product might not be exactly as shown

Authorized Dealer





approx: 1 1/2" Wide

OMCAN INC.

Fax: (905) 607-0234 Email: sales@omcan.com Website: www.omcan.com

phone: 1-800-465-0234



Follow us to keep up to date with the latest news and offers

2017E&OE