



KNIVES AND ACCESSORIES

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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