

Fish Bone Tweezers III

- Easy to remove fish bones
- Comfort grip minimizes fatigue
- Remove fish bones without breaking

For removing salmon pin bones, etc.

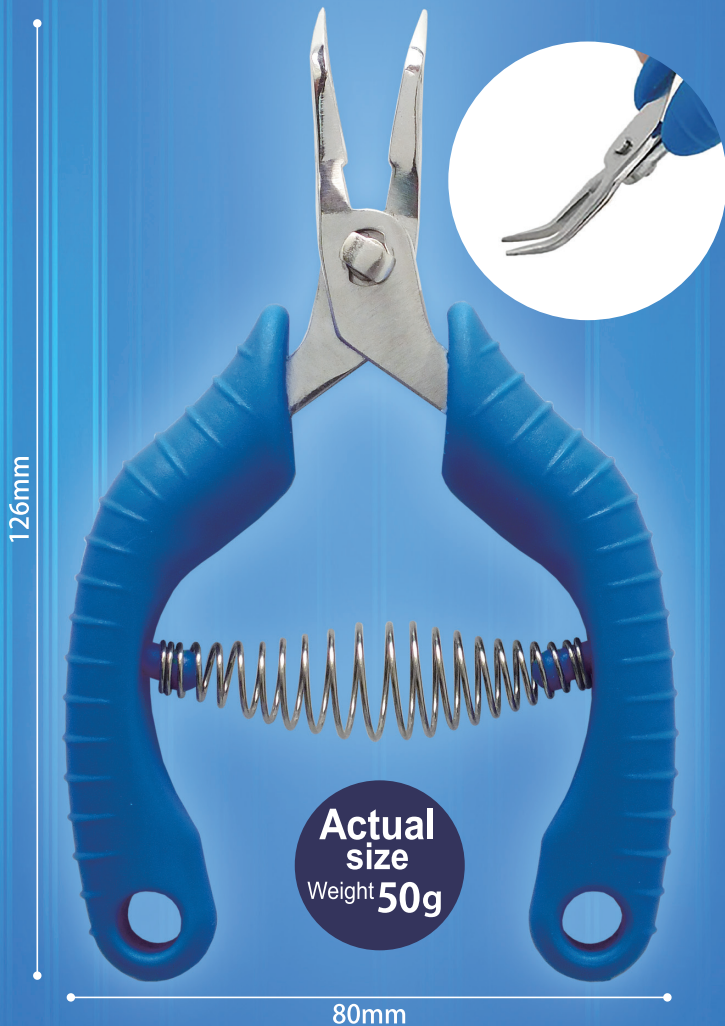
Commercial use

For big & small fish

Fish deboning tool

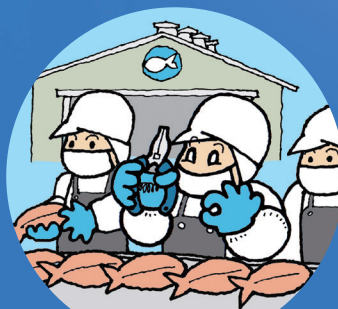
Bent nose type

Straight long nose type



◆ Material

Tip parts : Stainless steel
Handle : PP
Spring : Stainless steel



Food processing plants, supermarkets, hotels, restaurants, etc.

The specially shaped tip firmly grips bones and easily removes them

Bent nose type

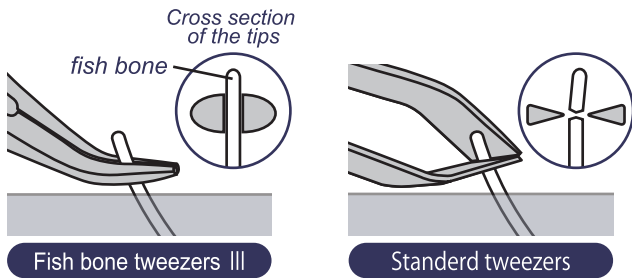


Straight long nose type



Specially constructed pincher head

The specially shaped narrow tip lets you firmly grip bones and easily remove them.



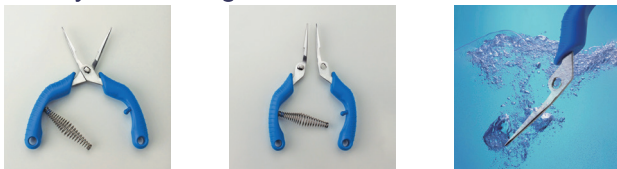
Slip-resistant handles

The handles are non-slip and easy to grip. Operators can grip it with their entire palm, making it less fatiguing and improving work efficiency compared to typical tweezers pinched with only the thumb and index finger.



Detachable spring and handles for easy cleaning

You can take off the spring and remove the handles to enable thorough cleaning for better sanitation. It is made of stainless steel to be sanitary with a long service life.



1 Remove spring and open

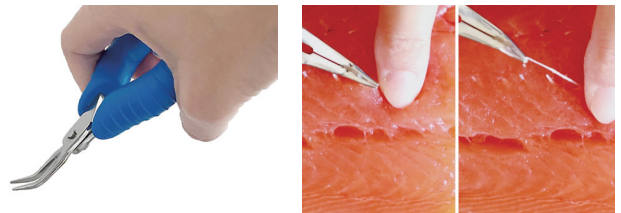
2 Disassemble

3 Wash

Curved blade type

Leaves fish meat intact

The specially designed curved tip pushes down on the meat to easily remove bones without damaging the meat.



 **Asahi Industry Co., Ltd.**

1-11-22, Yonban, Atsuta-Ku, Nagoya, Aichi, Japan

TEL : +81-52-671-5193 FAX : +81-52-671-5196

E-mail : info_e@asahi-sg.co.jp

H.P. : <http://asahi-packaging.com>



Web