

Amazing points of Fish Bone Tweezer III

Easy to grip

Fish bone Tweezers III allows the user to grip with the entire palm, which is **less tiring than the standard tweezer types** that requires only the strength of two fingers to grip.



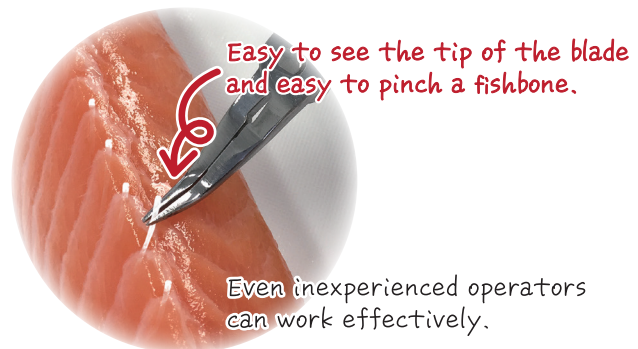
By using Fish bone Tweezers III, you can grip with the whole palm of your hand and not get tired.

Standard tweezers need more force in pinching and can cause tendonitis (pain) between the thumb and index finger.



Pinch off targeted bones only without damaging the fish meat

The curved blade makes it **easy to see the tip from above** and helps the user remove **targeted fish bones**. It prevents fish meat from being damaged and helps keep the quality of products.



Easy to see the tip of the blade and easy to pinch a fishbone.

Even inexperienced operators can work effectively.

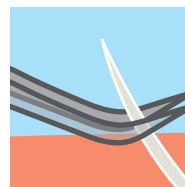
Remove fish bones without breaking

The tip of the blade is designed to prevent breaking fish bones when pulling them out. **Due to the tip of the blade has surface area, so the fish bones will not be broken when pulling them out.**

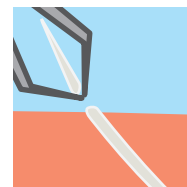
Wide surface of the blade tip prevents bone breakage.



Fish bone tweezer III



Normal tweezer



Easy to wash and sanitize

Fish bone tweezer III can be disassembled for washing. Dirt can also be removed from the overlapping parts of the blades.

