

CISARÉ®

SCISSORS FOR HEAD-CUTTING AND EVISCERATE SARDINES

CISARE Scissors for head-cutting and eviscerate sardines in just one move.

Advantages :

- Easy of use no training
- Ergonomics (limit the risks TMS)
- No risk of wound with regard compared with the knife
- Easy of cleaning



- Brevet INRS N° FR0852768
- Registered a trademark CISARÉ by l'INRS N° 083604902

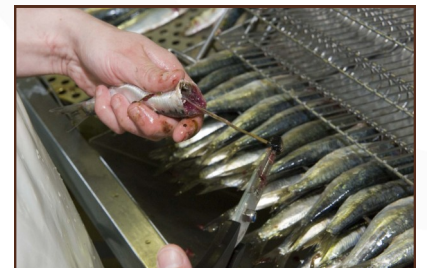
Dimensions : 80 x 180 x 13 mm
Weight : 60 gr

Réf. 200-CAS-001

Description :

- These scissors were developed in association with the I.N.R.S (National Institute of Scientific research) and the C.R.A.M. (Regional Box(Cash register) of Health insurance) of Brittany to fight against the T.M.S. (Troubles-Musculo-Squelettique).
A campaign of test in sardine cannery allowed to approve the product.
Stainless scissors (food standards) with handles and surmoulés beaks.
Knockdown branches for cleaning.

Use :



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