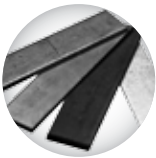


# GIESSER Knives & Cutlery



## How GIESSER Quality Cutlery Is Manufactured From outstanding materials and first-class workmanship



### The Material

Raw blades are stamped from first class chrome-molybdenum steel.



### Vacuum Hardening

The more even the blade is, the better the knife holds its edge. This is the reason why we use the latest high-tech vacuum tempering process.



### The Grinding

The grinding of the blade is a fully automatic precision process. A perfectly sharp edge requires two additional grinding steps.



### The Polishing

The finish is achieved by a polishing machine which ensures a smooth and flawless finish. The advantages: rust will not form in the blade and it is easier to clean the knife.



















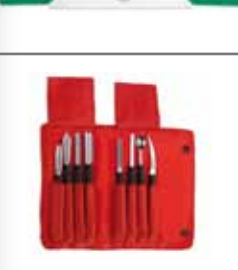

### The Handle



















For every work the right handles and always a good grip. Ergonomically shaped and slip proof. Our products meet international standards and regulations. Colour coded handles improve hygiene in food processing industry.



### Honing

The honing done by the hand of a master guarantees a perfect blade. The etching is our seal for highest quality.

No.	Code	Picture	Description	Size
1	8365 WP		Universal Knife (6 colours), (blue, green, lime, orange, pink, purple)	11 cm
2	4025		Butcher Knife	24 cm
3	4025 WWL		Butcher Knife - Scalloped edge, Narrow Shape	21 cm
4	6005		Steak Knife	27 cm
5	8725 SP		Steak Knife	11 cm
6	8455		Chef's Knife	16 cm / 20 cm
7	2505		Boning Knife Medium	13 cm
8	2605		Boning knife	15 cm
9	6665		Slicer - Chinese style	21 cm
10	7305 ST		Slicer Knife (whole fish / salmon)	40 cm
11	7365		Filleting Knife (fish and meat)	22 cm
12	8315 SP		Paring Knife	8 cm / 10 cm
13	8305 SP		Vegetable Knife	8 cm
14	8545 SP		Bird's Beak Peeling Knife	6 cm
15	6606		Bone Saw	40 cm
16	7745 35 GR		Melon knife	35 cm
17	9478		Fruit Carving Set - 8 pcs	
18	6813 B		Decoration Set (Veg & Fruit Carving) 1) 8249 - peeler 2) 8545 SP-6 - Bird's beak peeling knife 3) 9497 - Decorating knife 4) 8256 - Lemon grater 5) 8255 - Lemon decorator 6) 8252 - Double melon baller 7) 8259 - Apple corer	

No.	Code	Picture	Description	Size
19	8296 5K		Knife Bag With Content 5 pcs 1) 8455 Chef's Knife 20cm 2) 7365 Filleting knife 18cm 3) 3015 Boning knife-13cm 4) 8315sp Vegetable knife 10cm 5) 9924 Sharpening steel 25cm 6) 8296 5L - with bag	
20	3565		Butcher Knife Set / 3 Pcs 1) 3015 Boning knife-13cm 2) 3005 sticking knife-18cm 3) 4025 Butcher knife-24cm	Special Production
21	6830		Knife Scabbard - 4 Knives, Fully Hygienic Plastic Complete Set (without knives)	
22	9924		Sharpening Steel / Standard Cut	25 cm
23	9980		Knife Sharpener	
24	9599 M		Cut Resistant Glove Extra light and certainly safer protection in 3 sizes as per EN 388 25 4 x	Small Medium Large
25	9514 ANG		Pincer's, angled	15 cm
26	9437		Meat Fork (Sausage fork)	21 cm
27	9435		Sausage Fork	13 cm 5 Inch
28	9501		Asparagus Peeler ( Min order 60 pcs)	
29	MHB I		Knife Hygiene Box - for 4 knives & 1 Steel	500 mm(H) x 265 mm(L) x 100 mm(W)
30	6800 SP		Magnet Bar Special	60 cm
31	9630		Wire Cheese Cutter	12 cm
32	9631		Spare Loops - 5 pcs for 9630-12	12 cm
33	6612		Bone Dust Remover	
34	9514K		MEAT Pincer's / Heat Resistant up to 240°C (for grilling & BBQ)	30 cm
35	9500 CO		Skewer / Cow (min 20 pcs)	30 cm
36	9500 LA		Skewer / Lamb ( min 20 pcs)	30 cm