

NOT JUST ANOTHER KITCHEN TOOL.



THE ESSENCE OF A KNIFE.

BestCut 
X55



GIESSER

MADE IN GERMANY



A CHEF'S BEST FRIEND.



BestCut X55

THE MASTERPIECE.



The blade – forged from a single piece of steel – has a particularly high carbon content of 0.55%. Vacuum-hardened to 56.5 Rockwell, it combines extreme sharpness, durability and rust resistance.



FOR EVERY SLICE OF LIFE.



BestCut X55

FOR COOKING STARS.



Thanks to its outstanding ergonomic design, the rounded handle feels good to hold. And because it sits securely in your hand, the cutting edge of the knife can be controlled precisely, even at high speeds.





PERFECT WAVES.



BestCut X55

EXCEPTIONALLY ERGONOMIC.



BestCut is visually perfect, with its gently curved, matte black handle. But beauty's more than skin deep: The blade and handle are also flawlessly balanced. As a result, BestCut is a joy to work with, enabling fatigue-free prep work and cooking.



8640-8 | PARING KNIFE



8640-10 | PARING KNIFE



8640 w 10 | PARING KNIFE WAVY EDGE



8643-6 | BIRD'S BEAK PEELING KNIFE



8661 w 25 | BREAD KNIFE, WAVY EDGE



8663-15 | BONING KNIFE



8664-18 | FILLETING KNIFE



8670-15 | SLICER



8670-20 | SLICER



8670-25 | SLICER



8670 w 20 | SLICER WAVY EDGE



8680-20 | CHEF'S KNIFE



8680-23 | CHEF'S KNIFE



8680-25 | CHEF'S KNIFE



8680 w 25 | CHEF'S KNIFE
WAVY EDGE



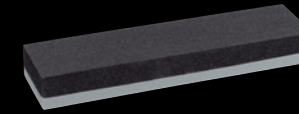
8681-18 | CHEF'S KNIFE



8681-20 | CHEF'S KNIFE



8290 s/m/l | MAGNET-BLADE-GUARD



9970 s | SHARPENING STONE
SILICIUMCARBIDE



8610 p 16 | CLAW FORK FORGED



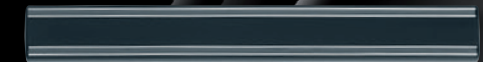
9892 b9 bc | KNIFE BLOCK



9922-25 | SHARPENING STEEL



8291 l 10 | THE TRENDY KNIFE BAG



6800 | MAGNET BAR

THE CHOICE IS YOURS:

The BestCut series comprises 17 knives with different blade types, shapes and lengths for every purpose. To keep your BestCut knives good and sharp, please protect the blades and sharpen them regularly.



As one of the world's leading manufacturers of quality knives and accessories for professional use, GIESSER produces more than 6,000 knives daily at its plant in Winnenden, Germany. The broad product range includes 2,500 different forged and stamped knives, as well as accessories for the food service and food processing industries. GIESSER products feature outstanding materials and first-class workmanship. You'll find just the right tool for your demands.

All BestCut knives are 100% made in Germany.



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BestCut
BestCut X55

The BestCut X55 logo features a stylized chef's hat and a knife, with the text 'BestCut' and 'X55' below it.

GIESSER
MADE IN GERMANY