

# SLICER

FASTER, STRAIGHTER AND WITH MORE PRECISION

- DELIVERS CONSISTENT THICKNESS WHEN SLICING
- FEATURES A PREMIUM QUALITY CHROME-MOLYBDENUM STEEL BLADE
- IDEAL FOR RESTAURANTS AND CATERING ESTABLISHMENTS



**NEW**

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**GIESSER**

MADE IN GERMANY

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## SLICE THICKNESS CAN BE SET QUICKLY AND WITH EASE

The slice guide knife cuts slices of bread or sausage of equal thickness in a jiffy. The slice guide is flexible and can be removed if needed. The thickness setting is easy to adjust. The chrome-molybdenum stainless steel blade holds its edge optimally and is available in 3 lengths and shapes.

The advantages of this knife are obvious:

- Delivers consistent thickness when slicing
- Features a premium quality chrome-molybdenum steel blade
- Ideal for restaurants and catering establishments



**8395 w-21 | SLICER**  
with wavy edge  
blade length: 8¼ inches



**8396 w-25 | SLICER**  
with wavy edge  
blade length: 9¾ inches



**8395 w-24 | SLICER**  
with wavy edge  
blade length: 9½ inches



**8396-25 | SLICER**  
blade length: 9¾ inches