

HVI

THE NEW COLOUR FOR THE KITCHEN

- HIGH-QUALITY HANDLE WITHOUT ANY ADDITIVES THAT COULD BE DERIVED FROM TALLOW/LARD
- THE COLOUR SUPPORTS AND COMPLEMENTS YOUR HYGIENE CONCEPT
- IDEAL FOR VEGAN, ALLERGEN FREE AND HALAL GASTRONOMY



NEW



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GIESSER
MADE IN GERMANY

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SAFETY AND HYGIENE IN FOOD PROCESSING

Where food is being prepared, particular attention needs to be paid to safety and hygiene. The HACCP range was extended by adding a knife with special light violet handles for preparing vegan, allergen free and halal dishes, thereby responding to current developments in the food industry.

The advantages of the knives are obvious:

- High-quality handle without any additives that could be derived from tallow/lard
- The colour supports and complements your hygiene concept
- Ideal for vegan, allergen free and halal gastronomy



8455 pp hvi | CHEF'S KNIFE
blade lengths: 7¾ inches | 10¼ inches



8456 pp hvi-16 | CHEF'S KNIFE
narrow
blade length: 6¼ inches



7705 wpp hvi-31 | SLICER
wavy edge
blade length: 12¾ inches



8315 sp hvi-10 | PARING KNIFE
blade length: 4 inches



3165 pp hvi-15 | BONING KNIFE
blade length: 6 inches



6005 pp hvi | STEAK KNIFE
blade lengths: 9½ inches | 10½ inches



3005 pp hvi-16 | STICKING KNIFE
blade length: 6¼ inches



4025 pp hvi | BUTCHER KNIFE
blade lengths: 8¼ inches | 9½ inches