

# THE IDEAL CHOICE FOR THE MODERN PROFESSIONAL.

- BEST EDGE-HOLDING GUARANTEED BY CHROME-MOLYBDENUM STEEL
- LESS EFFORT AND GREATER SLIP RESISTANCE
- SUPPORTS HACCP WITH COLOURED KNIFE HANDLES



CIMITER KNIFE



BUTCHER KNIFE



BREAKING KNIFE



BUTCHER KNIFE



BACON KNIFE

## BUTCHER KNIVES FROM GIESSER

All of our knives are made of high-quality materials that have been processed with meticulous precision. Long lasting and reduced wear of the blade due to modern vacuum hardening technology (hardness 56 HRC Rockwell). The polish provides consistently high performance and easy re-sharpening of the edge. For each cut the most suitable tool will be found in our comprehensive range. Highest security in product and hygiene by meeting all known legislation.



**GIESSER**  
MADE IN GERMANY

[www.giesser.de](http://www.giesser.de)