

PRIMELINE ASIA

FOR AFICIONADOS OF JAPANESE KNIFE SHAPES

- GERMANY MEETS ASIA – A UNIQUE MIX OF SHAPE AND FUNCTIONALITY
- HIGH-QUALITY BLADES WITH AN ESPECIALLY SHARP EDGE AND HANDLES MADE OF NON-SLIP MATERIAL
- IDEAL FOR PREPARING SUSHI AND SASHIMI

NEW

YANAGIBA
AND DEBA



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GIESSER
MADE IN GERMANY

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YANAGIBA AND DEBA CUTTING EDGE

Extremely sharp cutting edge for efficient cutting. German quality.

SANTOKU, YANAGIBA AND DEBA

Unlike many imported products, both knives' blades are made of high quality, special stainless steel. Both the Yanagiba and Deba knives boast an especially sharp edge. The PrimeLine handles made of non-slip material offer a secure grip, ensure stability and protect against slipping.

The Yanagiba's long blade makes it ideally suited for filleting and slicing fish and meat. The Deba is traditionally used for preparing sushi.



218815-24 | YANAGIBA
blade length: 9½ inches



218825-15 | DEBA
blade length: 6 inches



218269 wwl-18 | SANTOKU KNIFE
scalloped edge
blade length: 7 inches



218269 sp-19 | SANTOKU KNIFE "MANO"
blade length: 7½ inches



6665-17 | CHEF'S KNIFE
wide
blade length: 6¾ inches



6665-19 | CHEF'S KNIFE
wide
blade length: 7½ inches



6665-21 | CHEF'S KNIFE
wide
blade length: 8¼ inches



8269-18 | SANTOKU
forged knife with POM plastic scales
blade length: 7 inches