

STEAK CUTLERY

A SHARP ITEM FOR MEAT LOVERS
AND BARBECUE FANS

- IDEAL FOR CUTTING PRIME-CUT MEAT IN GOURMET RESTAURANTS
- PARTICULARLY SHARP BLADE WITH A SERRATED EDGE MADE OF HIGH-GRADE SPECIAL STEEL
- PERFECT FOR MEAT WITH A CRISPY CRUST



NEW

POM AND
OLIVE WOOD
HANDLES

JOHANNES GIESSER
MESSERFABRIK GMBH

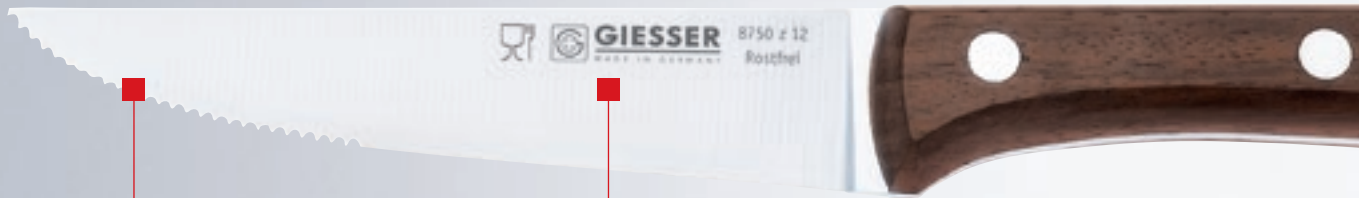
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GIESSER
MADE IN GERMANY

www.giesser.de



SERRATED EDGE

Keeps its extraordinary sharpness.
Even tackles grilled meat with hard crusts.

SPECIAL STEEL

Hardness 56-57 HRC for an excellent cutting edge.



9450 | STEAK FORK
Palisander wood handle



8750 z-12 | STEAK KNIFE
Palisander wood handle, serrated edge
blade length: 4¾ inches



9450 o | STEAK FORK
Olive wood handle



8750 z-12 o | STEAK KNIFE
Olive wood handle, serrated edge
blade length: 4¾ inches



9450 p | STEAK FORK
POM handle



8750 z-12 p | STEAK KNIFE
POM handle, serrated edge
blade length: 4¾ inches



9750-2 | STEAK CUTLERY
2 pcs., Palisander wood handle
also available in Olive wood and POM



9750 | STEAK CUTLERY
4 pcs., in aluminium box, Palisander wood handle
also available in Olive wood and POM