

PREMIUMCUT



THE POWER
OF THE
CUTTING EDGE

Arresting design, unbelievable sharpness and perfect workmanship combine to make this new knife series something very special. A first glance is all it takes for sparks to fly – you'll be fascinated by these tools in no time.

High-quality chrome-molybdenum steel, tempered to a full 57 HRC, then finely polished and finally sharpened by a master craftsman, guarantees long-lasting enjoyment.

To complement the three different blades, we offer a choice of four different handles made from carefully selected materials. Together with our extraordinary blades, they make for particularly valuable masterpieces.

FOR A SLICE OF
THE GOOD LIFE



BARBECUE
NO 1

TREE OF LIFE

The shape that curves to a point, the massive blade – just perfect for handling large cuts of meat, fish or vegetables. Experience the fascination of this knife during a fantastic grilled dinner together with your friends – and prepare to be admired.





SHARP
ALL-ROUNDER



CHEFS
NO 1

SPICY ORANGE

A truly classic knife, the Chefs No. 1 shows off its multiple talents in the kitchen as well as at the grill. You can slice veggies and herbs as if there were no tomorrow. No matter when you need it – your all-purpose knife won't let you down.

FILET NO. 1

PERFECTING
PRECISION



DELTA
FRANCO S.p.A.
© Delta



ROCKING
CHEFS



RED DIAMOND



Excellent preparation is the foundation of success. The Filet No. 1 features a slightly flexible and curved blade, so you finish deboning and filleting easily, safely and quickly. You're ready for an spectacular barbecue.

HELL YEAH! GET A GRIP

High-quality blades are just the beginning: Now, we turn our full attention to extraordinary handle variants. Carefully selected materials, such as White Cedar or Micarta, complement the perfect quality of the blades – transforming GIESSER knives into true masterpieces.



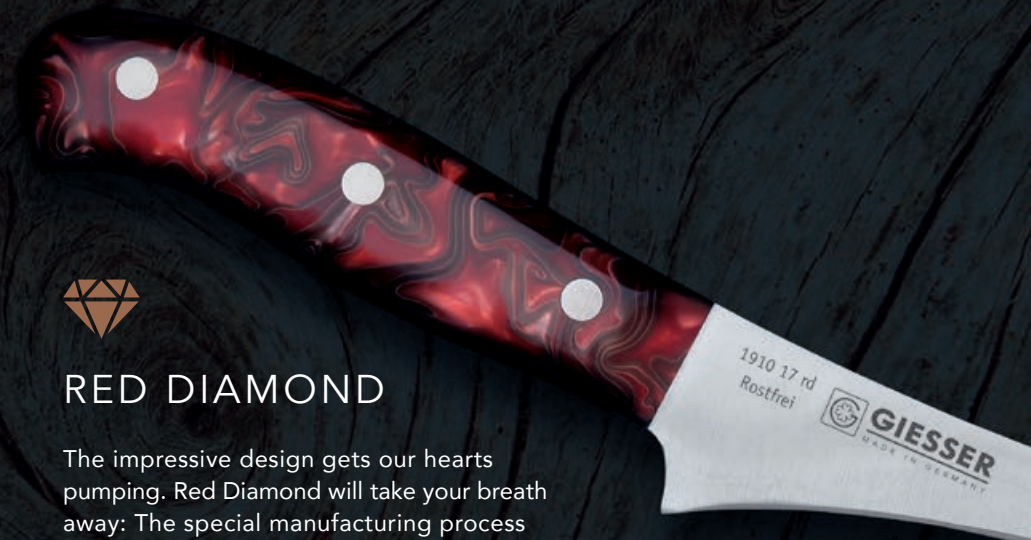
THUJA – TREE OF LIFE

Tradition meets perfection. White cedar burl wood makes our Tree of Life handle a cut above. Thuja – also known as arborvitae or “tree of life” – has an extremely tough burl that makes using the knife an absolute pleasure. A handle of outstanding quality.



RED DIAMOND

The impressive design gets our hearts pumping. Red Diamond will take your breath away: The special manufacturing process creates one-of-a-kind handles, each one unique. Fire, meat and Red Diamond – what could be better?



SPICY ORANGE



One look alone is enough to heighten all your senses and get ready for cooking. Exotic fragrances and spices mingle – you are one with your knife.

ROCKING CHEFS



Rocking Chefs are tough guys with a soft core: Micarta, a natural material. Every handle is unique and makes you the real hero of the kitchen. “Rocking Chef” Ralf Jakumeit would go through fire for his absolute favourite!



SURE-FIRE RECIPES FOR ENVY



1910 17 TOL | FILET NO 1
Tree of Life, Thuja
blade length: 17 cm | 6¾ inches



1910 17 RD | FILET NO 1
Red Diamond
blade length: 17 cm | 6¾ inches



1910 17 SO | FILET NO 1
Spicy Orange
blade length: 17 cm | 6¾ inches



1910 17 RC | FILET NO 1
Rocking Chefs, Micarta
blade length: 17 cm | 6¾ inches



1900 20 TOL | CHEFS NO 1
Tree of Life, Thuja
blade length: 20 cm | 7¾ inches



1900 30 TOL | BARBECUE NO 1
Tree of Life, Thuja
blade length: 30 cm | 11¾ inches



1900 20 SO | CHEFS NO 1
Spicy Orange
blade length: 20 cm | 7¾ inches



1900 30 SO | BARBECUE NO 1
Spicy Orange
blade length: 30 cm | 11¾ inches



1900 20 RD | CHEFS NO 1
Red Diamond
blade length: 20 cm | 7¾ inches



1900 30 RD | BARBECUE NO 1
Red Diamond
blade length: 30 cm | 11¾ inches



1900 20 RC | CHEFS NO 1
Rocking Chefs, Micarta
blade length: 20 cm | 7¾ inches



1900 30 RC | BARBECUE NO 1
Rocking Chefs, Micarta
blade length: 30 cm | 11¾ inches



1999 3 TOL | SET OF 3
Tree of Life, Thuja
blade lengths: 17, 20, 30 cm
11¾, 7¾, 6¾ inches



1999 3 SO | SET OF 3
Spicy Orange
blade lengths: 17, 20, 30 cm
11¾, 7¾, 6¾ inches



1999 3 RD | SET OF 3
Red Diamond
blade lengths: 17, 20, 30 cm
11¾, 7¾, 6¾ inches



1999 3 RC | SET OF 3
Rocking Chefs, Micarta
blade lengths: 17, 20, 30 cm
11¾, 7¾, 6¾ inches

GIESSER MAKES IT HAPPEN

Our fire, passion and convincing workmanship have made us one of the world's leading manufacturers of professional knives.

We are hungry for perfection. Together, we keep working on highest-quality materials and optimum processes until we have created a very special tool. That's what makes our range of knives so outstanding. In fact, we'd almost rather keep them!



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