

**KNIVES AND ACCESSORIES FOR
FOOD SERVICE PROFESSIONALS**

**QUALITY YOU CAN TRUST FOR
SERVICED FRESH COUNTERS**




sharp / precise / perfect



GIESSER
MADE IN GERMANY

GIESSER – PRECISION AND QUALITY FOR GENERATIONS

 For over 250 years, we have been setting the standard in the production of knives and accessories. Whether for meat processing, the catering industry, or household use – GIESSER is renowned worldwide for its perfect blend of tradition, innovation, and exceptional craftsmanship.



Our high-quality materials, such as specially hardened stainless steel, combined with ergonomically designed handles, ensure effortless cutting and maximum comfort. As a trusted partner to professionals across the globe, GIESSER knives are used daily in over 105 countries and have become indispensable tools. With a dedicated team of 120 employees, we produce approximately 15,000 knives every day – always maintaining our proven quality.

Our knives excel in every respect: they are extraordinarily sharp, extremely durable, and ergonomically optimized. Each piece is crafted with meticulous attention to detail by experienced professionals using state-of-the-art technologies.



“We are open-eared. The dialogue with our customers inspires us to keep on improving and developing our products.”
Hermann Giesser

Whatever the application, explore our range and experience perfection you can feel. GIESSER is your partner for outstanding cutting tools.



Various handle options ensure efficient work and optimal results – even under the most demanding conditions.

KNIVES AND ACCESSORIES FOR FOOD SERVICE PROFESSIONALS

Perfection for the serviced fresh counter: our knives and accessories are specially made for professionals. Whether working with meat, cheese, fish, or baked goods – they are precise, durable, and safe to handle.

Choose from standard or PrimeLine handles for maximum comfort. Together with a range of practical accessories, they guarantee efficient working and the best results – even under the toughest conditions!

A success story

1776



Johannes Giesser lays the foundations for GIESSER in 1776 and begins crafting knives and other cutting tools.

1865



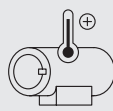
A specialist shop for steel products opens and is entered in the commercial register along with on-site production facilities. Production of fixed-blade hand knives begins in 1934.

1961



Johannes Giesser Messer's first extension is inaugurated.

1981



The first vacuum hardening plant brings about a considerable improvement in product quality, significantly increasing the edge retention of the knives.

2000



GIESSER continues to expand and optimize its product catalog, offering the right tool for any cut.

2016



The company moves into its new building in Winnenden-Hertmannsweiler.

2022



GIESSER manufactures its products using 100% green electricity.

2024



The buildings no longer use fossil fuels, instead relying on their own waste heat for climate control.

Our fish knives

2105

Skinning knife

18cm | 7"
●●●●○



2275

Filleting knife

18cm | 7" 21cm | 8½"
●● ●●●



2285

Filleting knife
Blade: flexible

18cm | 7" 21cm | 8½"
●● ●●



2505

Boning knife
Blade: medium

13cm | 5" 15cm | 6"
●●●●○ ●●●●



3055

Cod knife

18cm | 7"
●



3235 z

Fish descaling knife
Toothed back

15cm | 6"
●



4025 wwl

Butcher knife
Scalloped edge

21cm | 8½" 24cm | 9½" 27cm | 10½"
● ●● ●



6005

Steak knife

21cm | 8½" 24cm | 9½" 27cm | 10½" 30cm | 11¼"
●●●● ●●●● ●●●● ●●●●



7365

Filleting knife
Blade: flexible

18cm | 7" 20cm | 7¾"
●●● ●●●



8315 wsp

Vegetable knife
Wavy edge

8cm | 3¼" 10cm | 4"
● ●●●



Our fish knives

8455 w
Chef's knife
Wavy edge

31cm | 12¼"
●●●●●



8475
Salmon knife
Blade: flexible

31cm | 12¼"
●●



8475 ww
Salmon knife
Blade: flexible
Scalloped edge

31cm | 12¼"
●●



9505 k
Fish fin shears



9515
Fish bone pliers



9516
Fish pincers



9518
Fish descaler

23cm | 9"
●



9551
Lobster pliers



9590 mf
Mesh safety glove
The Mitt



8247
Oyster knife

6cm | 2¼"
●



Our ham and meat knives

2005
Breaking knife

20cm | 7 7/8" 22cm | 8 3/4" 25cm | 9 7/8"



2005 wwI
Breaking knife
Scalloped edge

20cm | 7 7/8" 22cm | 8 3/4" 25cm | 9 7/8"



4005
Butcher knife

18cm | 7" 21cm | 8 1/4" 24cm | 9 1/2" 27cm | 10 1/2" 30cm | 11 3/4"



4065
Sausage pricker



6005
Steak knife

21cm | 8 1/4" 24cm | 9 1/2" 27cm | 10 1/2" 30cm | 11 3/4"



6005 wwI
Steak knife
Scalloped edge

21cm | 8 1/4" 24cm | 9 1/2"



7105
Ham knife

28cm | 11"



7305
Slicer

21cm | 8 1/4" 25cm | 9 7/8" 28cm | 11" 31cm | 12 1/4"



7305 st
Slicer
Blade: stiff | 2.7 mm

40cm | 15 3/4" 45cm | 17 3/4" 49cm | 19"



7305 aw
Slicer
Blade: partly serrated

21cm | 8 1/4" 25cm | 9 7/8" 28cm | 11"



Our ham and meat knives

7305 w

Slicer

Wavy edge

21cm | 8 1/4"

25cm | 9 3/4"

28cm | 11"

31cm | 12 1/4"



7305 wwl

Slicer

Scalloped edge

21cm | 8 1/4"



7365

Filleting knife

Blade: flexible

16cm | 6 1/4"

18cm | 7"

20cm | 7 3/4"

22cm | 8 3/4"



7705

Slicer

22cm | 8 3/4"

25cm | 9 3/4"

28cm | 11"

31cm | 12 1/4"

36cm | 14 1/4"



7705 w

Slicer

Wavy edge

25cm | 9 3/4"

28cm | 11"

31cm | 12 1/4"

36cm | 14 1/4"



7705 aw

Slicer

Blade: partly serrated

25cm | 9 3/4"

28cm | 11"



7705 wwl

Slicer

Scalloped edge

28cm | 11"

31cm | 12 1/4"

36cm | 14 1/4"



7905

Salami slicer

30cm | 11 3/4"



7925

Salami slicer

36cm | 14 1/4"



7945

Sausage knife

21cm | 8 1/4"



Our ham and meat knives

7965
Sausage knife

21cm | 8 1/4"



8258
Poultry shears



12402
Butcher knife

21cm | 8 1/4" 24cm | 9 1/2" 27cm | 10 1/2"



12730
Slicer

28cm | 11"



12200
Breaking knife

25cm | 9 3/4"



Our cheese knives

9492
Cheese slicer

•



9493
Cheese cutting wire

120cm | 48"

○



9495 rs
Parmesan crust knife

•



9495
Parmesan knife

11cm | 4 1/4"

•

16cm | 6 1/4"

•



9570
Spatula

•○



9605
Cheese knife

26cm | 10 1/4"

•

29cm | 11 1/2"

•



9605 ww
Scalloped edge

20cm | 7 7/8"

•●●○

26cm | 10 1/4"

•

29cm | 11 1/2"

•●



9615
Cheese knife

26cm | 10 1/4"

•

30cm | 11 3/4"

•

36cm | 14 1/4"

•



Our cheese knives

9615 ww 26cm | 10 1/4" 30cm | 11 3/4"
Cheese knife
Scalloped edge



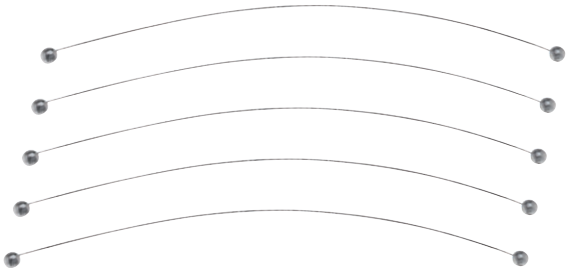
9620 15cm | 6" 20cm | 7 3/4"
Cheese shovel



9630 12cm | 4 3/4" 23cm | 9"
Wire cheese cutter



9631 12cm | 4 3/4" 23cm | 9"
Spare loops
5 pcs



9645 15cm | 6"
Soft cheese knife



9655 sp 15cm | 6"
Cream cheese knife



9670 39cm | 15"
Cheese knife



Our accessories

896865
Cutting board

40cm (400x300x20mm)
15½" (15½"x11¼"x0,75")
●●●●●○●●



60cm (600x400x20mm)
23¾" (23¾"x11¼"x0,75")
●●●●○●●●

896870
Euro cutting board
with groove and juice
collector

53cm (530x325x20mm)
20¾" (20¾"x12¼"x0,75")
●●●●●○●●



9420 p
Sausage fork
Forged

13cm | 5"
●



9435
Sausage fork

13cm | 5" 19cm | 7½"
●●●●●○●● ●



9437
Meat fork

18cm | 7" 21cm | 8¼"
●●●●●○●● ●



9990 max
Giesser | MAX
knife sharpener



896699
PELLE
Sausage casing
cutter



9535
Cold cut tongs





**JOHANNES GIESSER
MESSERFABRIK GMBH**

Johannes-Giesser-Straße 1
DE-71364 Winnenden · Germany

Telephone +49(0)71 95/18 08-0
Telefax +49(0)71 95/6 44 66
EMail info@giesser.de



You can find all products made by
Johannes Giesser Messerfabrik at www.giesser.de

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