

# BUTCHER KNIVES AND ACCESSORIES – BUILT TO EXCEED PROFESSIONAL STANDARDS



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.



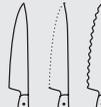
Our butcher accessories perfectly complement our knife range, enabling you to work efficiently and hygienically. Designed for professionals who accept no compromises, our butcher knives and accessories are your reliable tools for everyday tasks.

## BUTCHER KNIVES AND ACCESSORIES – RELIABLE TOOLS FOR MEAT PROCESSING

Our butcher knives and accessories are precisely tailored to meet the demands of meat processing. They deliver exceptional precision, and their robust construction makes work effortless. With excellent cutting performance, high edge retention, and easy resharpening, they ensure long-lasting reliability.

Ergonomically designed handles and premium materials guarantee safe handling and effortless cleaning. Additionally, the hardened high-performance steel provides maximum durability, making our tools the ideal choice for professionals in the meat-processing industry.

## A success story

1776	1865	1961	1981	2000	2016	2022	2024
							
Johannes Giesser lays the foundations for GIESSER in 1776 and begins crafting knives and other cutting tools.	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.	Johannes Giesser Messer's first extension is inaugurated.	The first vacuum hardening plant brings about a considerable improvement in product quality, significantly increasing the edge retention of the knives.	GIESSER continues to expand and optimize its product catalog, offering the right tool for any cut.	The company moves into its new building in Winnenden-Hertmannsweiler.	GIESSER manufactures its products using 100% green electricity.	The buildings no longer use fossil fuels, instead relying on their own waste heat for climate control.

# Our butcher knives

**2005** 18cm | 7" 20cm | 7¾" 22cm | 8¾" 25cm | 9¾"  
 Breaking knife



**2005 wwl** 20cm | 7¾" 22cm | 8¾" 25cm | 9¾"  
 Breaking knife  
 Scalloped edge



**2105** 13cm | 5" 16cm | 6" 18cm | 7" 21cm | 8¾"  
 Skinning knife



**2505** 13cm | 5" 15cm | 6"  
 Boning knife  
 Blade: medium



**2505 wwl** 13cm | 5" 15cm | 6"  
 Boning knife  
 Blade: medium  
 Scalloped edge



**2509** 13cm | 5" 15cm | 6"  
 Boning knife  
 Blade: medium  
 Straight handle  
 Special handle No. 9



**2515** 13cm | 5" 15cm | 6" 17cm | 8"  
 Boning knife  
 Blade: stiff



**2515 wwl** 13cm | 5" 15cm | 6" 17cm | 8"  
 Boning knife  
 Blade: stiff  
 Scalloped edge



**2519** 13cm | 5" 15cm | 6"  
 Boning knife  
 Blade: stiff  
 Straight handle  
 Special handle No. 9



**2535** 13cm | 5" 15cm | 6"  
 Boning knife  
 Blade: flexible



# Our butcher knives

**2605** 15 cm | 6" 18 cm | 7"  
 Boning knife ●●●○● ●●



**2605 wwI** 15 cm | 6"  
 Boning knife ●●  
 Scalloped edge



**3005** 13 cm | 5" 16 cm | 6" 18 cm | 7" 21 cm | 8" 24 cm | 9"  
 Sticking knife ●●●●● ●●●●●● ●●●●●● ●●●●●● ●●●●●●



**3085** 11 cm | 4 1/4" 13 cm | 5" 15 cm | 6" 18 cm | 7" 22 cm | 8 3/4" 24 cm | 9 1/2"  
 Sticking knife ●●●●● ●●●●●● ●●●●●● ●●●●●● ●●●●●● ●●●●●●



**3105** 13 cm | 5" 16 cm | 6" 18 cm | 7" 21 cm | 8"  
 Boning knife ●●●●●● ●●●●●●● ●●●●● ●●



**3165** 12 cm | 4 1/2" 14 cm | 5 1/2" 16 cm | 6 1/2" 18 cm | 7"  
 Boning knife ●●●●● ●●●●●● ●●●●●●● ●●●●●●



**3426** 16 cm | 6"  
 Tripe knife ●●  
 Blade: steel button



**4005** 16 cm | 6" 18 cm | 7" 21 cm | 8" 24 cm | 9" 27 cm | 10 1/2" 30 cm | 11 3/4"  
 Butcher knife ●●●●● ●●●●●● ●●●●●●● ●●●●●●● ●●●●●●● ●●●●●●●



**4005 wwI** 21 cm | 8 1/4" 24 cm | 10 1/4" 27 cm | 10 1/2"  
 Butcher knife ●●●●●●● ●●●●●●●● ●●●●●●●●  
 Scalloped edge



**4025** 16 cm | 6" 18 cm | 7" 21 cm | 8" 24 cm | 9" 27 cm | 10 1/2"  
 Butcher knife ●●●●●● ●●●●●●● ●●●●●●● ●●●●●●●● ●●●●●●●●  
 Blade: narrow shape



# Our butcher knives

**4025** 30cm | 11½" 36cm | 14"  
Butcher knife  
Blade: narrow shape



**4025 wwl** 21cm | 8¼" 24cm | 9½" 27cm | 10½"  
Butcher knife  
Scalloped edge



**4056** 6cm | 2¼"  
Sausage tying knife



**4065**  
Sausage pricker



**5065** 26cm | 10¼" 36cm | 14"  
Block knife



**6005** 21cm | 8¼" 24cm | 9½" 27cm | 10½" 30cm | 11½"  
Steak knife



**6005 wwl** 21cm | 8¼" 24cm | 9½"  
Steak knife  
Scalloped edge



**7305** 21cm | 8¼" 25cm | 9¾" 28cm | 11" 31cm | 12¼"  
Slicer



**7305 aw** 21cm | 8¼" 25cm | 9¾" 28cm | 11"  
Slicer  
Blade: partly serrated



**7305 w** 21cm | 8¼" 25cm | 9¾" 28cm | 11" 31cm | 12¼"  
Slicer  
Wavy edge



# Our butcher knives

**7365**  
 Filleting knife  
 Blade: flexible

16cm | 6 1/4"    18cm | 7"    20cm | 7 7/8"    22cm | 8 1/2"



**7705**  
 Slicer

22cm | 8 3/4"    25cm | 9 7/8"    28cm | 11"    31cm | 12 1/4"    36cm | 14 1/4"



**7705 w**  
 Slicer  
 Wavy edge

25cm | 9 7/8"    28cm | 11"    31cm | 12 1/4"    36cm | 14 1/4"



**7705 ww1**  
 Slicer  
 Scalloped edge

28cm | 11"    31cm | 12 1/4"    36cm | 14 1/4"



**7925**  
 Salami slicer

36cm | 14 1/4"



**7945**  
 Sausage knife

21cm | 8 1/4"



**7945 aw**  
 Sausage knife  
 Blade: partly serrated

21cm | 8 1/4"



**7965**  
 Sausage knife

21cm | 8 1/4"



**7965 aw**  
 Sausage knife  
 Blade: partly serrated

21cm | 8 1/4"



# Our PrimeLine knives

**12200**      22cm | 8 3/4"      25cm | 9 3/4"  
 Breaking knife      ●●●●      ●●●●



**12250**      13cm | 5"      15cm | 6"  
 Boning knife      ●●●●●      ●●●●●  
 Blade: medium



**12300**      16cm | 6 1/4"      18cm | 7"      21cm | 8 1/4"  
 Sticking knife      ●●●●●      ●●●●●      ●●●●●



**12402**      21cm | 8 1/4"      24cm | 9 1/2"      27cm | 10 1/2"  
 Butcher knife      ●●●●●      ●●●●●      ●●●●●



# Our knife sets

**9872 kt**  
 Sales carton | 60 universal knives in six different colors  
 (8365 wsp 11 in blue, green, lime, orange, pink, purple)



**9872 spvk**  
 Sales carton | 72 universal knives  
 in six different colors  
 (8365 wsp 11 in black, yellow, red, blue, white, green)

**9872 spvk 9x8**  
 Sales carton | 72 universal knives  
 in nine different colors  
 (8365 wsp 11 in black, yellow, red, green,  
 light blue, lime, orange, pink, purple)



A wider selection can be  
 found in our PrimeLine flyer  
[www.giesser.de/pl-en](http://www.giesser.de/pl-en)



# Our butcher's accessories

**7981 c** 12cm | 4¾"  
 Sausage testing knife  
 with fork and clip



**7984 c** 12cm | 4¾"  
 Sausage testing knife  
 Full metal design  
 Fork and clip



**886655** 20cm | 7¾"  
 Cleaver



**886655 sp** 18cm | 7" 20cm | 7¾" 23cm | 9" 25cm | 9¾"  
 Cleaver



**896605** 40 cm | 15¾" 50cm | 19¾"  
 Bone saw  
 Blade fixes with screw



**896606** 40 cm | 15¾" 50cm | 19¾"  
 Saw blade



**896608** 16 mm | 0,6"  
 Bacon ripper

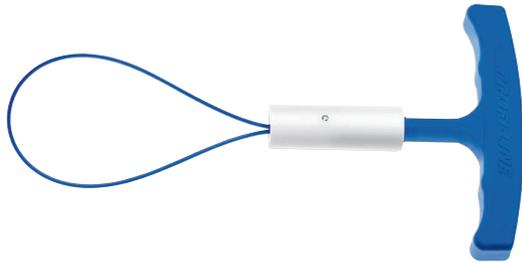


**896609** 14 mm | 0,5"  
 Rib puller



# Our butcher's accessories

**896610** Rip puller with loop  
ø2 mm | 0,07"



**896612** Bone dust remover



**896616 g** Hook  
14 cm | 5½"



**896630 k** Beef splitter  
33 cm | 13"



**896688** Pork scorer



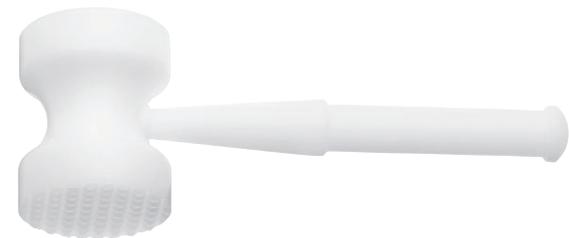
**896698** Ring knife plastic, 3 pcs.



**896699** PELLE Sausage casing cutter



**896845** Meat hammer



# Our butcher's accessories

**896850**  
Block brush



**896860**  
"S" hook | 10 pcs.  
10 cm | 4"  
12 cm | 4¾"  
14 cm | 5½"  
16 cm | 6¼"  
18 cm | 7"



**896865**  
Cutting board

40cm (400x300x20mm)  
15¾" (15¾"x11¾"x0,75")  
●●●○●●●



60cm (600x400x20mm)  
23¾" (23¾"x11¾"x0,75")  
●●●○●●●

**896870**  
Euro cutting board  
with groove and juice  
collector

53cm (530x325x20mm)  
20¾" (20¾"x12¾"x0,75")  
●●●○●●●



**9400 p**  
Meat fork forged  
15cm | 6" ● 20cm | 7¾" ●



**9435**  
Sausage fork  
13cm | 5" ●●●●●●● 19cm | 7½" ●



**9437**  
Meat fork  
18cm | 7" ●●●●●●●



**9445**  
Meat fork  
15cm | 6" ●



# Our butcher's accessories

**9590 00**      xxs/xs/s/m/l/xl  
Mesh safety glove



**9590 mf**  
Mesh safety glove  
The Mitt  
One size



**9594**      •  
Glove tightener  
One size,  
100 pcs.



**9599**      s/m/l/xl  
Cut-resistant glove  
Extra-light in 4 sizes  
(S, M, L, XL), as per  
EN 388 25 4 x



**9595**      Art No.      Width x length  
Safety apron  
  
9595-73      50 x 73 cm  
9595-78      55 x 78 cm

 min. - max.       min. - max.  
152-173 cm      82-111 cm  
162-185 cm      89-122 cm



**MHB K**      •  
Knife hygiene box, plastic, for 4  
knives (max. 31 cm / 12¼" blade),  
1 steel, 1 Sharp'Easy, 1 glove.  
Weight: 530 g  
Dimensions: width 17 cm,  
length 49 cm open, 55 cm closed,  
depth 7 cm



**MHB I**      50cm (500x265x100mm)  
Knife hygiene box for  
4 knives and 1 steel



# Our sharpening tools

**9901** 31cm | 12¼" Shape  
Silvercut | polished



**9906** 31cm | 12¼" Shape  
Policut | ultra-fine multiple cut



**9916** 31cm | 12¼" Shape  
Supercut | Ultra-fine cut



**9920** 31cm | 12¼" Shape  
Chefcut | Fine cut



**9924** 25cm | 9¾" 27cm | 10½" 31cm | 12¼" 36cm | 14¼" Shape  
Sharpening steel Standard cut



**9925** 25cm | 9¾" 31cm | 12¼" Shape  
Sharpening steel Standard cut



**219960** 31cm | 12¼" Shape  
Sharpening steel | oval



**219965** 31cm | 12¼" Shape  
Sharpening steel | round



**PX 88** 31cm | 12¼" Shape  
PX 88 | special coating, extremely hard, 2000 Vickers degrees hardness



**9980** Knife sharpener Sharp'Easy





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