

PASTRY KNIVES – PRECISION AND VERSATILITY FOR PROFESSIONALS




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 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

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.

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



Work comfortably and efficiently with knives designed for optimal ergonomics.


KNIVES FOR BAKING PROFESSIONALS – RELIABILITY AND PRECISION YOU CAN TRUST


Our pastry knives are specifically developed to meet the demands of modern bakeries. They deliver the perfect cut – without compressing or tearing. Whether you’re slicing crusty bread, soft rolls, or delicate pastries, their ergonomic design ensures a


comfortable grip, allowing for effortless and efficient work, even during extended use. Crafted from high-quality materials, these knives are not only robust but also hygienic, making them the ideal choice for baking professionals.

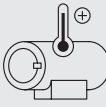
A success story


1776 — 1865 — 1961 — 1881 — 2016 — 2022 — 2024 — 2026


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Johannes Giesser lays the foundations for GIESSER in 1776 and begins crafting knives and other cutting tools.
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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.
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Johannes Giesser Messer's first extension is inaugurated.
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The first vacuum hardening plant brings about a considerable improvement in product quality, significantly increasing the edge retention of the knives.
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The company moves into its new building in Winnenden-Hertmannsweiler.
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GIESSER manufactures its products using 100% green electricity.
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The buildings no longer use fossil fuels, instead relying on their own waste heat for climate control.
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Johannes Giesser Messerfabrik celebrates 250 years of precision, quality, and strong family values – rooted in tradition with a clear vision for the future.



Our pastry knives

7305 w 21cm | 8 1/4" 25cm | 9 3/4" 28cm | 11" 31cm | 12 1/4"
Slicer
Wavy edge



7705 w 25cm | 9 3/4" 28cm | 11" 31cm | 12 1/4" 36cm | 14 1/4"
Slicer
Wavy edge



8165 z 16cm | 6 1/4"
Pie knife



8205 10cm | 4"
Confectioner's spatula



8215 16cm | 6 1/4" 21cm | 8 1/4" 26cm | 10 1/4"
Spatula



Our pastry knives

8232
Pan flipper

11,5cm | 4½"

19cm | 7½"



8232 p
Pan flipper
POM handle

11,5cm | 4½"



8234
Offset spatula | 16/11

16cm | 6¼"



8235
Offset spatula

12cm | 4¾"

16cm | 6¼"

21cm | 8¼"

26cm | 10¼"

31cm | 12¼"



8260 w
Bread knife
Wavy edge

20cm | 7¾"



8261 w
Bread knife
Wavy edge

25cm | 9¾"



8265 w
Universal knife
Wavy edge

25cm | 9¾"



8355 w
Bread knife
Wavy edge

18cm | 7"

21cm | 8¼"

24cm | 9½"



8365 wsp 11
Universal knife
Wavy edge

11cm | 4¾"



8375 w
Offset bread knife
Wavy edge

18cm | 7"

23cm | 9"



Our pastry knives

8395 w 21cm | 8¼" 24cm | 9½"
Bread knife with
distance device
Wavy edge



8396 w 25cm | 9¾"
Bread knife with
distance device
Wavy edge



8795 9cm | 3½" 12cm | 4¾"
Spreader



8795 w 9cm | 3½" 12cm | 4¾"
Spreader
Wavy edge



9482 Ø 6cm | 2¼"
Pastry wheel



9482 w Ø 6cm | 2¼"
Pastry wheel | wavy



9487 4cm | 1½" 6cm | 2¼"
Pastry brush



9487 sil
Pastry brush | silicone



9488
Dough scraper set | 3 pcs.
2x11cm & 1x12cm
2x4¾" & 1x4¾"



9491 Ø 12cm | 4¾"
Pizza cutter



Our pastry knives

9540

Pastry tongs



218265 w

PrimeLine
Universal knife
10mm wavy edge

25 cm | 9 3/4"



218265 w10

PrimeLine
Universal knife
10mm wavy edge

25 cm | 9 3/4"



218355 w10

PrimeLine
Bread knife
10 mm wavy edge

21 cm | 8 1/4"

24 cm | 9 1/2"



9872 kt

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





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

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Please note that actual product colors may differ from printed images due to technical reasons.



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