

BESTCUT – PERFECTION FOR PROFESSIONALS AND CONNOISSEURS




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.



Both handle options ensure perfect balance and an ergonomic design for comfortable, efficient work.

OUR BESTCUT SERIES – FOR THOSE WHO REFUSE TO COMPROMISE

The BestCut series of forged knives seamlessly combines supreme craftsmanship, exceptional precision, and timeless design. Crafted from high-quality materials, these knives guarantee optimal cutting performance for every kitchen task.

Choose from two outstanding handle options: robust, riveted PSU plastic or elegant olive wood. Both are ergonomically designed, perfectly balanced, and built to last. A true highlight for any kitchen!

A success story

1776



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

1865



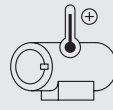
A specialist shop for steel products opens and is entered in the commercial register along with on-site production facilities. Production of fixed-blade hand knives begins in 1934.

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.

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.

2026



Johannes Giesser Messerfabrik celebrates 250 years of precision, quality, and strong family values – rooted in tradition with a clear vision for the future.



Our BestCut knives

8640 8 cm | 3 1/4" 10 cm | 4"
BestCut paring knife



8661 w 25 cm | 9 3/4"
BestCut
Universal knife
Wavy edge



8664 18 cm | 7"
BestCut filleting knife
Blade: flexible



8670 15 cm | 6" 20 cm | 7 3/4"
BestCut
Slicer



8670 w 20 cm | 7 3/4"
BestCut chef's knife
Wavy edge



8680 20 cm | 7 3/4" 23 cm | 9" 25 cm | 9 3/4"
BestCut chef's knife



Our BestCut knives

8681 18cm | 7"
 BestCut chef's knife
 Light version



8610 p 16cm | 6¼"
 BestCut claw fork



Our BestCut olive knives

8640 o 10cm | 4"
 BestCut paring knife
 Olive



8660 w o 20cm | 7¾"
 BestCut bread knife
 Wavy edge | Olive



8661 w o 25cm | 9"
 BestCut
 Universal knife |
 Wavy edge | Olive



8664 o 18cm | 7"
 BestCut filleting knife
 Olive
 Blade: flexible



8670 o 15cm | 6" 20cm | 7¾"
 BestCut
 Slicer | Olive



8680 o 20cm | 7¾"
 BestCut chef's knife
 Olive





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

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