

FISH KNIVES – IDEAL FOR EVERY CUTTING TASK




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 FISH KNIVES – THE PERFECT CHOICE FOR WORKING WITH FISH

Our premium fish knives and accessories are ideal for both professionals and home cooks. Their sharp, precise blades make delicate filleting and the processing of whole fish effortless.

Ergonomic handles provide a firm, non-slip grip, even in wet conditions. With a focus on durability, hygiene, and reliability, our fish knives make fish preparation efficient and comfortable.

A success story

1776



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

1865



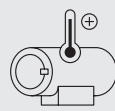
A specialist shop for steel products opens and is entered in the commercial register along with on-site production facilities. Production of fixed-blade hand knives begins in 1934.

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 fish knives

12250
Boning knife
Blade: medium

13 cm | 5" 15 cm | 6"
●●●●● ●●●●●



2105
Skinning knife

18 cm | 7"
●●●●



2275
Filleting knife

18 cm | 7" 21 cm | 8 1/4"
●● ●●●●



2285
Filleting knife

18 cm | 7" 21 cm | 8 1/4"
●● ●●●●



2505
Boning knife
Blade: medium

13 cm | 5" 15 cm | 6"
●●●●●○ ●●●●●



3057 f
Cod filleting knife

18 cm | 7"
●●



3235 z
Fish scaling knife

15 cm | 6"
●



4025 wwl
Butcher knife
Scalloped edge

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



6005
Chef's knife

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



7365
Filleting knife
Blade: flexible

18 cm | 7" 20 cm | 7 3/4"
●●● ●●●



Our fish knives

8315 wsp
Vegetable knife
Wavy edge

8cm | 3¼"

10cm | 4"



8455 w
Chef's knife
Wavy edge

31cm | 12¼"



8475
Salmon knife
Blade: flexible

31cm | 12¼"



8475 ww1
Salmon knife
Blade: flexible
Scalloped edge

31cm | 12¼"



9505 k
Fish fin shears



9515
Fish bone pliers



9516
Fish piners



9518
Fish descaler

23cm | 9"



9551
Lobster pliers



9590 mf
Mesh safety glove
The Mitt



8247
Oyster knife

6cm | 2¼"





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

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