

**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



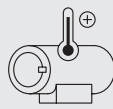
A specialist shop for steel products opens and is entered in the commercial register along with on-site production facilities. Production of fixed-blade hand knives begins in 1934.

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.

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

2105 18 cm | 7"
Skinning knife



2275 18 cm | 7" 21 cm | 8 1/4"
Filleting knife



2285 18 cm | 7" 21 cm | 8 1/4"
Filleting knife
Blade: flexible



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



3055 18 cm | 7"
Cod knife



3235 z 15 cm | 6"
Fish descaling knife
Toothed back



4025 wwl 21 cm | 8 1/4" 24 cm | 9 1/2" 27 cm | 10 1/2"
Butcher knife
Scalloped edge



6005 21 cm | 8 1/4" 24 cm | 9 1/2" 27 cm | 10 1/2" 30 cm | 11 1/4"
Steak knife



7365 18 cm | 7" 20 cm | 7 3/4"
Filleting knife
Blade: flexible



8315 wsp 8 cm | 3 1/4" 10 cm | 4"
Vegetable knife
Wavy edge



Our fish knives

8455 w 31cm | 12¼"
Chef's knife
Wavy edge



8475 31cm | 12¼"
Salmon knife
Blade: flexible



8475 wwl 31cm | 12¼"
Salmon knife
Blade: flexible
Scalloped edge



9505 k
Fish fin shears



9515
Fish bone pliers



9516
Fish pincers



9518 23cm | 9"
Fish descaler



9551
Lobster pliers



9590 mf
Mesh safety glove
The Mitt



8247 6cm | 2¼"
Oyster knife



Our ham and meat knives

2005
Breaking knife

20cm | 7"
●●●●

22cm | 8"
●●●●

25cm | 9"
●●●●



2005 wwl
Breaking knife
Scalloped edge

20cm | 7"
●●●●

22cm | 8"
●●●●

25cm | 9"
●●●●



4005
Butcher knife

18cm | 7"
●●●●

21cm | 8"
●●●●○

24cm | 9"
●●●●

27cm | 10½"
●●●●

30cm | 11¼"
●●●●



4065
Sausage pricker



6005
Steak knife

21cm | 8"
●●●●

24cm | 9½"
●●●●●

27cm | 10½"
●●●●●

30cm | 11¼"
●●●●●



6005 wwl
Steak knife
Scalloped edge

21cm | 8"
●

24cm | 9½"
●



7105
Ham knife

28cm | 11"
●



7305
Slicer

21cm | 8"
●●

25cm | 9"
●●●

28cm | 11"
●●●

31cm | 12¼"
●●●●



7305 st
Slicer
Blade: stiff | 2.7 mm

40cm | 15½"
●

45cm | 17½"
●

49cm | 19"
●



7305 aw
Slicer
Blade: partly serrated

21cm | 8"
●

25cm | 9"
●●

28cm | 11"
●



Our ham and meat knives

7305 w 21cm | 8"
 Slicer
 Wavy edge



7305 ww1 21cm | 8"
 Slicer
 Scalloped edge



7365 16cm | 6" 18cm | 7" 20cm | 7" 22cm | 8"
 Filleting knife
 Blade: flexible



7705 22cm | 8" 25cm | 9" 28cm | 11" 31cm | 12" 36cm | 14"
 Slicer



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



7705 aw 25cm | 9" 28cm | 11"
 Slicer
 Blade: partly serrated



7705 ww1 28cm | 11" 31cm | 12" 36cm | 14"
 Slicer
 Scalloped edge



7905 30cm | 11"
 Salami slicer



7925 36cm | 14"
 Salami slicer



7945 21cm | 8"
 Sausage knife



Our ham and meat knives

7965 21cm | 8 1/4"
Sausage knife



8258
Poultry shears



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



12730 28cm | 11"
Slicer



12200 25cm | 9 3/4"
Breaking knife



Our cheese knives

9492
Cheese slicer

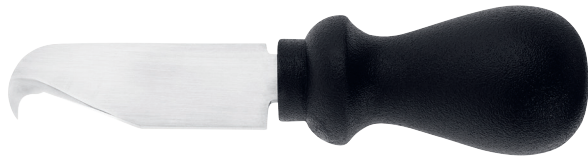


9493
Cheese cutting wire

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 3/4" 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

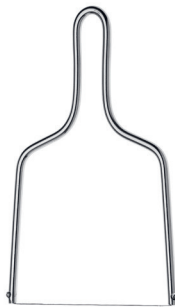
9615 ww 26 cm | 10 1/4" 30 cm | 11 3/4"
Cheese knife
Scalloped edge



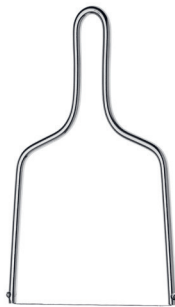
9620 15 cm | 6" 20 cm | 7 3/4"
Cheese shovel



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

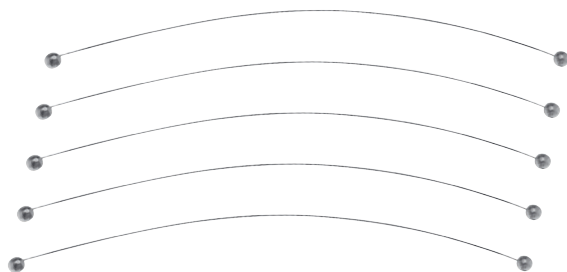


9632 23 cm | 9"
Wire cheese cutter



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

9633 23 cm | 9"
Spare loops
5 Stück



9645 15 cm | 6"
Soft cheese knife



9655 sp 15 cm | 6"
Cream cheese knife



9670 39 cm | 15"
Cheese knife



Our accessories

896865 40cm (400x300x20mm)
Cutting board 15½" (15½"x11¼"x0,75")
●●●●●●



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

896870 53cm (530x325x20mm)
Euro cutting board 20¾" (20¾"x12¼"x0,75")
with groove and juice collector ●●●●●●



9420 p 13cm | 5"
Sausage fork ●
Forged



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



9437 18cm | 7" 21cm | 8¼"
Meat fork ●●●● ●



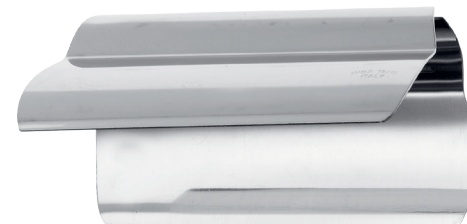
9990 max
Giesser | MAX
knife sharpener



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

Technical and visual changes as well as layout or printing errors are subject to correction.
Please note that actual product colors may differ from printed images due to technical reasons.



GIESSER
MADE IN GERMANY