

CHEF'S AND KITCHEN 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 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.



Whether you require it for fine slicing, powerful chopping, or precise filleting, you will undoubtedly find your favorite knife among our collection. Trust our tools designed to meet the highest standards and enjoy the perfect synergy of functionality, quality, and design.

CHEF'S AND KITCHEN KNIVES – THE PERFECT COLLECTION FOR EVERY NEED

Our range offers the ideal knife for every cutting task – whether in a professional kitchen or at home. From standard TPE handles to anti-slip PrimeLine variants, we provide options to suit every need.

Our portfolio is further enhanced by the PremiumCut and BestCut series, which deliver superior comfort and safety with their ergonomic designs and durable craftsmanship.

A success story

1776



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

1865



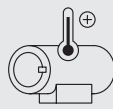
A specialist shop for steel products opens and is entered in the commercial register along with on-site production facilities. Production of fixed-blade hand knives begins in 1934.

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 chef's knives

8240 10cm | 4" 12cm | 4 1/2"
 Paring knife



8243 9cm | 3 1/2"
 Bird's beak peeling knife



8263 16cm | 6 1/4"
 Boning knife



8269 18cm | 7"
 Santoku chef's knife Jap. shape



8270 15cm | 6" 20cm | 7 3/4" 25cm | 9"
 Chef's knife | narrow



8280 15cm | 6" 20cm | 7 3/4" 23cm | 9" 25cm | 9 3/4" 30cm | 11 1/4"
 Chef's knife | wide



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



3105 13cm | 5" 16cm | 6 1/4" 18cm | 7"
 Boning knife



7365 16cm | 6 1/4" 18cm | 7" 20cm | 7 3/4" 22cm | 8 1/2"
 Filleting knife
 Blade: flexible



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



8265 w 25cm | 9 3/4"
 Universal knife
 Wavy edge



8269 k 18cm | 7"
 Santoku chef's knife
 Jap. shape



Our chef's knives

8269 wwlk 18 cm | 7"
Santoku knife
Jap. shape,
scalloped edge



8305 sp 8 cm | 3 1/4"
Vegetable knife



8305 wsp 8 cm | 3 1/4"
Vegetable knife
Wavy edge



8315 sp 8 cm | 3 1/4" 10 cm | 4"
Vegetable knife



8315 wsp 10 cm | 4"
Vegetable knife
Wavy edge



8335 13 cm | 5" 15 cm | 6"
Kitchen knife



8355 w 21 cm | 8 1/4"
Bread knife
Wavy edge



8365 wsp 11 11 cm | 4 1/4"
Universal knife
Wavy edge



8455 16 cm | 6 1/4" 20 cm | 7 7/8" 23 cm | 9" 26 cm | 10 1/4" 29 cm | 11 1/2" 31 cm | 12 1/4"
Chef's knife



8455 w 31 cm | 12 1/4"
Chef's knife
Wavy edge



Our chef's knives

8456

Chef's knife | narrow

16cm | 6¼" 18cm | 7" 20cm | 7¾" 23cm | 9"



8466

Chef's knife
Chinese
shape style

19cm | 7½" 21cm | 8¼"



8475

Salmon knife
Blade: flexible

31cm | 12¼"



8475 wwl

Salmon knife
Blade: flexible
Scalloped edge

31cm | 12¼"



8545 sp

Bird's beak
peeling knife

6cm | 2¼"



Our PrimeLine knives

12250

Boning knife
Blade: medium

13 cm | 5"
●●●●●

15 cm | 6"
●●●●●



218265 w

Universal knife
Wavy edge

25 cm | 9 3/4"
●●



218269 ww1

Santoku chef's knife
Scalloped edge

18 cm | 7"
●●



218455

Chef's knife
Blade: wide

20 cm | 7 3/4"
●●

23 cm | 9"
●

26 cm | 10 1/4"
●



A wider selection can be
found in our PrimeLine flyer

www.giesser.de/pl-en



Our chef's knife accessories

8232 11,5cm | 4½" 19cm | 7½"
Pan flipper



8232 p 11,5cm | 4½"
Pan flipper
POM handle



8237 16cm | 6¼"
Pan flipper



8239 16,5cm | 6½"
Pan flipper
wide



8239 14 s 14cm | 5½"
Pan flipper



8246
Asparagus peeling
knife



8247 07 7cm | 3¼"
Oyster knife



8249 rap
Potato peeler
Movable blade



Our chef's knife accessories

8252 Ø 22/25mm | 0,9/1,0"
Melon baller



8256 •
Lemon grater



8258
Poultry shears



8258 sp
Poultry shears



896865 40cm (400x300x20mm)
Cutting board 15¾" (15¾"x11¼"x0,75")
•••••



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

896870 53cm (530x325x20mm)
Euro cutting board 20¾" (20¾"x12¾"x0,75")
with groove and juice •••••
collector



9410 p 15cm | 6" 18cm | 7" 21cm | 8" 25cm | 9"
Claw fork forged •••••



9475 3mm | 0,1"
Julienne cutter •
3 mm



Our chef's knife accessories

9501 6
Kitchen shears



9506
Universal scissors



9514 ang 15cm | 6" 35cm | 13 1/2"
Pincers | angled



9514 s 17cm | 6 3/4" 27cm | 10 1/2" 37cm | 14 1/2"
Tweezer with spoon



9514 20cm | 7 3/4" 30cm | 11 3/4"
Pincers



9514 k 30cm | 11 3/4"
Meat pincers
Heat-resistant
to 240°C



9516 ang 20cm | 7 3/4"
Pincers | angled



9605 bs 12cm | 4 3/4"
Decorating knife
Extra-long angled
blade for easy cutting



Our chef's knife accessories

9990 max
Giesser | MAX
knife sharpener



9990 max et
Set of two Replacement
Sharpening Rods for
Giesser | MAX





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You can find all products made by
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