

BUTCHER KNIVES AND ACCESSORIES – BUILT TO EXCEED PROFESSIONAL STANDARDS




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.






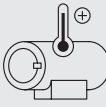




Our butcher accessories perfectly complement our knife range, enabling you to work efficiently and hygienically. Designed for professionals who accept no compromises, our butcher knives and accessories are your reliable tools for everyday tasks.

BUTCHER KNIVES AND ACCESSORIES – RELIABLE TOOLS FOR MEAT PROCESSING

Our butcher knives and accessories are precisely tailored to meet the demands of meat processing. They deliver exceptional precision, and their robust construction makes work effortless. With excellent cutting performance, high edge retention, and easy resharpening, they ensure long-lasting reliability.

Ergonomically designed handles and premium materials guarantee safe handling and effortless cleaning. Additionally, the hardened high-performance steel provides maximum durability, making our tools the ideal choice for professionals in the meat-processing industry.

A success story

1776	1865	1961	1981	2016	2022	2024	2026
							
Johannes Giesser lays the foundations for GIESSER in 1776 and begins crafting knives and other cutting tools.	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.	Johannes Giesser Messer's first extension is inaugurated.	The first vacuum hardening plant brings about a considerable improvement in product quality, significantly increasing the edge retention of the knives.	The company moves into its new building in Winnenden-Hertmannsweiler.	GIESSER manufactures its products using 100% green electricity.	The buildings no longer use fossil fuels, instead relying on their own waste heat for climate control.	Johannes Giesser Messerfabrik celebrates 250 years of precision, quality, and strong family values – rooted in tradition with a clear vision for the future.

Our butcher knives

2005 18cm | 7" 20cm | 7¾" 22cm | 8¾" 25cm | 9¾"
 Breaking knife



2005 wwl 20cm | 7¾" 22cm | 8¾" 25cm | 9¾"
 Breaking knife
 Scalloped edge



2105 13cm | 5" 16cm | 6¼" 18cm | 7" 21cm | 8¼"
 Skinning knife



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



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



2509 13cm | 5" 15cm | 6"
 Boning knife
 Blade: medium
 Straight handle
 Special handle No. 9



2515 13cm | 5" 15cm | 6" 17cm | 8"
 Boning knife
 Blade: stiff



2515 wwl 13cm | 5" 15cm | 6" 17cm | 8"
 Boning knife
 Blade: stiff
 Scalloped edge



2519 13cm | 5" 15cm | 6"
 Boning knife
 Blade: stiff
 Straight handle
 Special handle No. 9



2535 13cm | 5" 15cm | 6"
 Boning knife
 Blade: flexible



Our butcher knives

2605 15 cm | 6" 18 cm | 7"
 ●●●●○ ●●

Boning knife



2605 wwl 15 cm | 6"
 ●

Boning knife
 Scalloped edge



3005 13 cm | 5" 16 cm | 6" 18 cm | 7" 21 cm | 8" 24 cm | 9"
 ●●●● ●●●●● ●●●●● ●●●●● ●●●●● ●●●●●

Sticking knife



3085 11 cm | 4" 13 cm | 5" 15 cm | 6" 18 cm | 7" 22 cm | 8" 24 cm | 9"
 ●● ●●●● ●●●●● ●●●●● ●●●●● ●●●●● ●●●●●

Sticking knife



3105 13 cm | 5" 16 cm | 6" 18 cm | 7" 21 cm | 8"
 ●●●●● ●●●●● ●●●●● ●●●●●

Boning knife



3165 12 cm | 4" 14 cm | 5" 16 cm | 6" 18 cm | 7"
 ● ●●●● ●●●●● ●●●●● ●●●●●

Boning knife



3426 16 cm | 6"
 ●●

Tripe knife
 Blade: steel button



4005 16 cm | 6" 18 cm | 7" 21 cm | 8" 24 cm | 9" 27 cm | 10" 30 cm | 11"
 ●●● ●●●●● ●●●●● ●●●●● ●●●●● ●●●●● ●●●●●

Butcher knife



4005 wwl 21 cm | 8" 24 cm | 10" 27 cm | 10"
 ● ●●●● ●●●●● ●●●●●

Butcher knife
 Scalloped edge



4025 16 cm | 6" 18 cm | 7" 21 cm | 8" 24 cm | 9" 27 cm | 10"
 ●●● ●●●●● ●●●●● ●●●●● ●●●●● ●●●●●

Butcher knife
 Blade: narrow shape



Our butcher knives

4025 30cm | 11½" 36cm | 14"
Butcher knife
Blade: narrow shape



4025 wwl 21cm | 8¼" 24cm | 9½" 27cm | 10½"
Butcher knife
Scalloped edge



4056 6cm | 2¼"
Sausage tying knife



4065
Sausage pricker



5065 26cm | 10¼" 36cm | 14"
Block knife



6005 21cm | 8¼" 24cm | 9½" 27cm | 10½" 30cm | 11¼"
Steak knife



6005 wwl 21cm | 8¼" 24cm | 9½"
Steak knife
Scalloped edge



7305 21cm | 8¼" 25cm | 9¾" 28cm | 11" 31cm | 12¼"
Slicer



7305 aw 21cm | 8¼" 25cm | 9¾" 28cm | 11"
Slicer
Blade: partly serrated



7305 w 21cm | 8¼" 25cm | 9¾" 28cm | 11" 31cm | 12¼"
Slicer
Wavy edge



Our butcher knives

7365
 Filleting knife
 Blade: flexible

16cm | 6 1/4" 18cm | 7" 20cm | 7 1/2" 22cm | 8 1/2"



7705
 Slicer

22cm | 8 3/4" 25cm | 9 3/4" 28cm | 11" 31cm | 12 1/4" 36cm | 14 1/4"



7705 w
 Slicer
 Wavy edge

25cm | 9 3/4" 28cm | 11" 31cm | 12 1/4" 36cm | 14 1/4"



7705 ww1
 Slicer
 Scalloped edge

28cm | 11" 31cm | 12 1/4" 36cm | 14 1/4"



7925
 Salami slicer

36cm | 14 1/4"



7945
 Sausage knife

21cm | 8 1/4"



7945 aw
 Sausage knife
 Blade: partly serrated

21cm | 8 1/4"



7965
 Sausage knife

21cm | 8 1/4"



7965 aw
 Sausage knife
 Blade: partly serrated

21cm | 8 1/4"



Our PrimeLine knives

12200 22cm | 8 3/4" 25cm | 9 3/4"
 Breaking knife ●●●● ●●●●



12250 13cm | 5" 15cm | 6"
 Boning knife ●●●●● ●●●●●
 Blade: medium



12300 16cm | 6 1/4" 18cm | 7" 21cm | 8 1/4"
 Sticking knife ●●●● ●●●●● ●●●●



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



Our knife sets

9872 kt
 Sales carton | 60 universal knives in six different colors
 (8365 wsp 11 in blue, green, lime, orange, pink, purple)



9872 spvk
 Sales carton | 72 universal knives
 in six different colors
 (8365 wsp 11 in black, yellow, red, blue, white, green)

9872 spvk 9x8
 Sales carton | 72 universal knives
 in nine different colors
 (8365 wsp 11 in black, yellow, red, green, light blue, lime, orange, pink, purple)



A wider selection can be
 found in our PrimeLine flyer
www.giesser.de/pl-en



Our butcher's accessories

7981 c 12cm | 4¾"
Sausage testing knife
with fork and clip



7984 c 12cm | 4¾"
Sausage testing knife
Full metal design
Fork and clip



886655 20cm | 7¾"
Cleaver



886655 sp 18cm | 7" 20cm | 7¾" 23cm | 9" 25cm | 9¾"
Cleaver



896605 40 cm | 15¾" 50cm | 19¾"
Bone saw
Blade fixes with screw



896606 40 cm | 15¾" 50cm | 19¾"
Saw blade



896608 16 mm | 0,6"
Bacon ripper

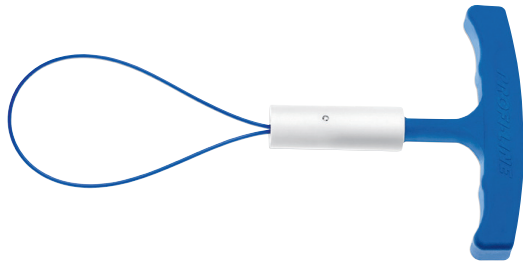


896609 14 mm | 0,5"
Rib puller

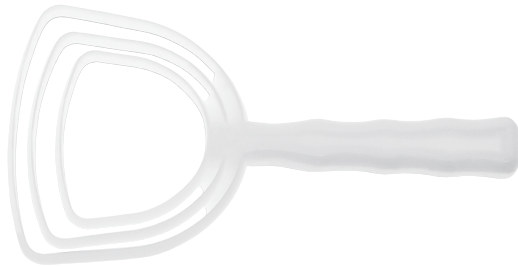


Our butcher's accessories

896610 ø2 mm | 0,07"
Rip puller
with loop



896612 •○
Bone dust remover



896616 g 14 cm | 5½"
Hook



896630 k 33 cm | 13"
Beef splitter



896688 •
Pork scorer



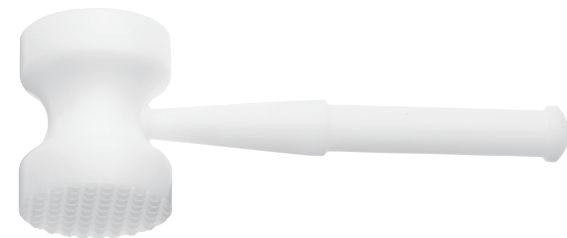
896698
Ring knife
plastic, 3 pcs.



896699 •
PELLE
Sausage casing cutter



896845 ○
Meat hammer



Our butcher's accessories

896850
Block brush



896860
"S" hook | 10 pcs.
10 cm | 4"
12 cm | 4¾"
14 cm | 5½"
16 cm | 6¼"
18 cm | 7"



896865
Cutting board

40cm (400x300x20mm)
15¾" (15¾"x11¾"x0,75")
●●●○●●



60cm (600x400x20mm)
23¾" (23¾"x11¾"x0,75")
●●●○●●

896870
Euro cutting board
with groove and juice
collector

53cm (530x325x20mm)
20¾" (20¾"x12¾"x0,75")
●●●○●●



9400 p
Meat fork forged
15cm | 6" ● 20cm | 7¾" ●



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



9437
Meat fork
18cm | 7" ●●●○●●



9445
Meat fork
15cm | 6" ●



Our butcher's accessories

9590 00 xxs/xs/s/m/l/xl
Mesh safety glove



9590 mf
Mesh safety glove
The Mitt
One size





9594 •
Glove tightener
One size,
100 pcs.



9599 s/m/l/xl
Cut-resistant glove
Extra-light in 4 sizes
(S, M, L, XL), as per
EN 388 25 4 x



9595 Art No. Width x length
Safety apron
9595-73 50 x 73 cm
9595-78 55 x 78 cm

 min. - max.  min. - max.
152-173 cm 82-111 cm
162-185 cm 89-122 cm



MHB K •
Knife hygiene box, plastic, for 4
knives (max. 31 cm / 12¼" blade),
1 steel, 1 Sharp'Easy, 1 glove.
Weight: 530 g
Dimensions: width 17 cm,
length 49 cm open, 55 cm closed,
depth 7 cm



MHB I 50cm (500x265x100mm)
Knife hygiene box for
19¾" (19¾"x10½"x4")
4 knives and 1 steel



Our sharpening tools

9901 31cm | 12¼" Shape
Silvercut | polished



9906 31cm | 12¼" Shape
Policut | ultra-fine multiple cut



9916 31cm | 12¼" Shape
Supercut | Ultra-fine cut



9920 31cm | 12¼" Shape
Chefcut | Fine cut



9924 25cm | 9¾" 27cm | 10½" 31cm | 12¼" 36cm | 14¼" Shape
Sharpening steel | Standard cut



9925 25cm | 9¾" 31cm | 12¼" Shape
Sharpening steel | Standard cut



219960 31cm | 12¼" Shape
Sharpening steel | oval



219965 31cm | 12¼" Shape
Sharpening steel | round



PX 88 31cm | 12¼" Shape
PX 88 | special coating, extremely hard, 2000 Vickers degrees hardness



9980 Knife sharpener Sharp'Easy





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You can find all products made by
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