

PRIMELINE – FOR A GOOD HANDLE ON HIGH PERFORMANCE




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.






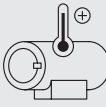




The PrimeLine series combines durability, precision, and user-friendliness in a modern, functional design.

PRIMELINE – PERFECT SAFETY AND COMFORT

Setting new standards in knife technology, the innovative handle features a sturdy polypropylene core for maximum stability and an anti-slip TPE coating that ensures a secure grip, even with wet hands.

The unique handle structure efficiently wicks away moisture for optimal hygiene, while its ergonomic design minimizes effort during use. Trust in knives that deliver a firm grip in any situation and consistently perfect results.

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 PrimeLine butcher knives

11250
Boning knife
Blade: medium

13 cm | 5" ●●●●
15 cm | 6" ●●●●



11251
Boning knife
Blade: strong

13 cm | 5" ●●●●
15 cm | 6" ●●●●



11253
Boning knife
Blade: flexible

13 cm | 5" ●●●●
15 cm | 6" ●●●●



12250
Boning knife
Blade: medium

13 cm | 5" ●●●●●●
15 cm | 6" ●●●●●●



12251
Boning knife
Blade: strong

13 cm | 5" ●●●●●●
15 cm | 6" ●●●●●●



12251 wwl
Boning knife
Scalloped edge

15 cm | 6" ●●●●●●



12253
Boning knife
Blade: flexible

13 cm | 5" ●●●●●●
15 cm | 6" ●●●●●●



12260
Boning knife

15 cm | 6" ●●●●●●



12260 wwl
Boning knife
Scalloped edge

15 cm | 6" ●●●●●●



12310
Boning knife

13 cm | 5" ●●●●●●
16 cm | 6 1/4" ●●●●●●



12316
Boning knife

15 cm | 6" ●●●●●●



Our PrimeLine butcher knives

11200
Breaking knife

20 cm | 7 7/8"
●●●



12200
Breaking knife

22 cm | 8 3/4" 25 cm | 9 3/4"
●●● ●●●



12200 wwl
Breaking knife
Scalloped edge

25 cm | 9 3/4"
●●



12600 wwl
Breaking knife
Scalloped edge

24 cm | 9 1/2"
●



12300
Sticking knife

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



12308
Sticking knife

15 cm | 6" 18 cm | 7"
● ●



12402
Butcher knife

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



12730
Slicer

28 cm | 11"
●●



217705 w
Slicer
Wavy edge

25 cm | 9 3/4" 31 cm | 12 1/4"
● ●



217705 w10
Slicer
10 mm wavy edge

22 cm | 8 3/4"
●



Our PrimeLine chef's and kitchen knives

218455 20cm | 7"
 ● 23cm | 9"
 ● 26cm | 10"
 ●

Chef's knife
 Blade: wide



218456 16cm | 6"
 ● 18cm | 7"
 ●

Chef's knife
 Blade: narrow



218269 wwl 18cm | 7"
 ● ●

Santoku chef's knife
 Scalloped edge



218269 sp 19cm | 7½"
 ●

Santoku chef's knife
 "Mano"



218265 w 25cm | 9"
 ●

Universal knife
 Wavy edge



218265 w10 25cm | 9"
 ●

Universal knife
 10 mm wavy edge



218355 w 21cm | 8"
 ●

Bread knife
 Wavy edge



218355 w10 21cm | 8"
 ● 24cm | 9"
 ●

Bread knife
 10 mm wavy edge



218335 13cm | 5"
 ●

Kitchen knife
 Medium tipped



217365 16cm | 6"
 ● ● 18cm | 7"
 ●

Filleting knife
 Blade: flexible



218815 24cm | 9½"
 ●

Yanagiba



218825 15cm | 6"
 ●

Deba knife



Our PrimeLine chef's and kitchen knives

218315 8cm | 3¼" 10cm | 4"
 Vegetable knife
 Medium tipped



218365 w 11cm | 4¼"
 Universal knife
 Wavy edge



218545 6cm | 2¼"
 Bird's beak
 peeling knife



219437 18cm | 7"
 Meat fork



219960 31cm | 12¼" Shape
 Sharpening steel | oval



219965 31cm | 12¼" Shape
 Sharpening steel | round



1 THE SHARP BLADE

Chromium-molybdenum steel hardened in a vacuum process – the best raw materials and state-of-the-art technologies deliver extreme performance.



1

2 SERIAL NUMBER

Practical for allocation and tracking purposes.



2

3 ERGONOMICS

Optimally balanced knife for fatigue-free and effortless cutting with perfectly shaped, rounded handle.



3

4 HANDLE

Soft and anti-slip surface with hard core for absolute stability; short handle guard.



4





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