

PROFESSIONAL GRINDING AND POLISHING MACHINE



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.



Even under demanding conditions, our grinding and polishing machines guarantee precise and consistent sharpening and polishing.

OUR GRINDING AND POLISHING MACHINES – THE IDEAL SOLUTION FOR FOOD PROCESSING.

Our professional machines are specifically designed for the use in the food industry and at butcher counters. They offer a simple and precise way to sharpen and polish knives quickly and efficiently. With robust construction, user-friendly operation,

and high hygiene standards, they ensure reliable knife maintenance and extend the lifespan of your tools. This makes daily knife care efficient and convenient.

A success story

1776



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

1865



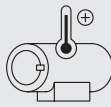
A specialist shop for steel products opens and is entered in the commercial register along with on-site production facilities. Production of fixed-blade hand knives begins in 1934.

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.

2000



GIESSER continues to expand and optimize its product catalog, offering the right tool for any cut.

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.

GRINDING AND POLISHING MACHINE

(9960 L 230 / 9960 L 400 / 9960 L 110)

This machine meets all grinding and polishing requirements of the meat processing industry. Thanks to its air-cooled drive, overheating of the knife is prevented and this extends blade life and makes resharpener easier.

A knife can be ground and polished in just one minute.

Ideally suited for resharpener with manual sharpening devices such as the Sharp Easy.

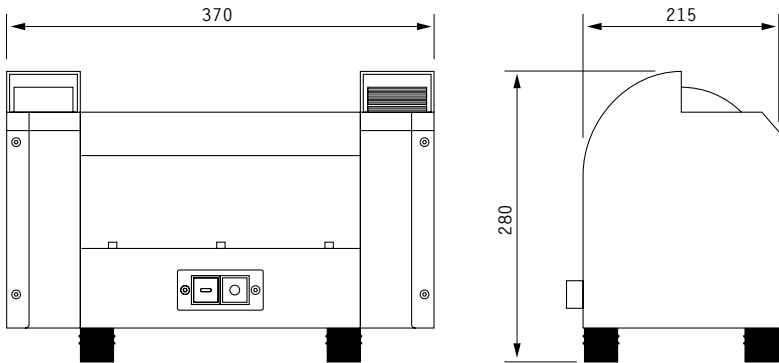
Key Features:

- User-friendly, maintenance-free machine
- Available in single-phase and three-phase versions
- Powerful 750-watt motor
- Equipped with a connection for dust extraction
- 200 mm Ø grinding and polishing wheels for a perfect finish
- Housing produced entirely of stainless steel
- Complies with hygiene and safety regulations according to Directive 2006/42/EC (Machinery Safety Requirements)

9960 L 230 Grinding/polishing machine 230 V / 50 Hz with air cooling	9960 L 400 Grinding/polishing machine 400 V / 50 Hz with air cooling
9960 L 110 Grinding/polishing machine 110 V / 60 Hz with air cooling	



Dimensions



Technical Specifications

Model	Voltage	Power	Weight
9960 L 230 single-phase	230 V / 50 Hz	0,75 Kw	17 kg
9960 L 400 three-phase	400 V / 50 Hz	0,75 Kw	17 kg
9960 L 110 single-phase	110 V / 60 Hz	0,75 Kw	17 kg

Spare parts

Item number	Description
9961 ps	Polishing wheel
9961 lm	Flap wheel



GRINDING AND POLISHING MACHINE

(9960 G 230 / 9960 G 400 / 9960 G 110)

With a precise guidance system, robust stainless steel housing and an air-cooled motor, this device offers an easy and reliable solution for daily grinding and polishing – ideal for the use in butcher shops and supermarket chains.

Key Features:

- Easy-to-use machine, no prior knowledge required
- Grinding guidance system for a perfect edge
- Grinding wheel prevents overheating of the knife, thus extending its lifespan
- Equipped with a connection for dust extraction
- Complies with hygiene and safety regulations 2006/42/EC (Machinery Safety Requirements)

9960 G 230

Grinding/polishing machine 230 V / 50 Hz

9960 G 400

Grinding/polishing machine 400 V / 50 Hz

9960 G 110

Grinding/polishing machine 110 V / 60 Hz



Technical Specifications

Model	Dimensions	Voltage	Power	Weight
9960 G 230 single-phase	389 x 259 x 228 mm	230 V / 50 Hz	0,75 Kw	24 kg
9960 G 400 three-phase	389 x 259 x 228 mm	400 V / 50 Hz	0,75 Kw	24 kg
9960 G 110 single-phase	389 x 259 x 228 mm	110 V / 60 Hz	0,75 Kw	24 kg

Spare parts

Item number	Description
9961 ps	Polishing wheel
9961 cbn	CBN grinding wheel



Wear parts

9962 250 gr

Polishing paste 250 g



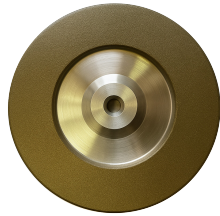
9962 1000 gr

Polishing paste 1000 g



9961 cbn

CBN grinding wheel



9961 lm

Flap grinding wheel



9961 ps

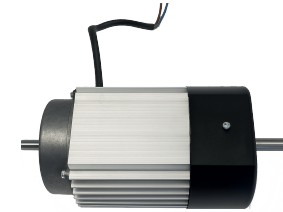
Polishing wheel



Spare parts

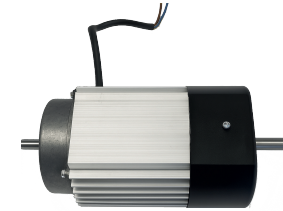
9965 m 230

Motor 230 V / 50 Hz



9965 m 110

Motor 110 V / 60 Hz



9965 m 400

Motor 400 V / 50 Hz

9965 s 230

Switch 1-phase



9965 s 400

Switch 3-phase



9965 a

Cover



FOR MAXIMAL SHARPNESS.

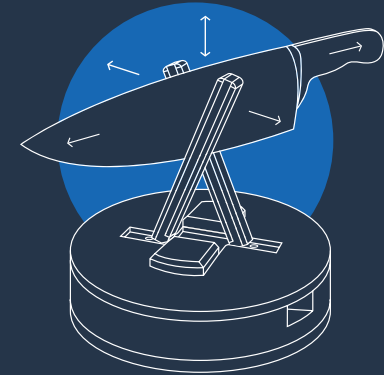
The cutting-edge knife sharpener with the innovative two-angle technology.



GIESSER | MAX ® PATENT

EASY TO USE

Opposed, spring-guided sharpening rods automatically adapt to the angle of the blade to achieve optimal results effortlessly.



To hone and polish a knife, dip the blade in water and guide the knife through the rods in elliptical movements.

Product features at a glance

- for knives with a smooth cutting edge
- switch between two sharpening angles
- spring-guided sharpening rods with a self-adjusting function (SAF)
- diamond honing, ceramic polishing

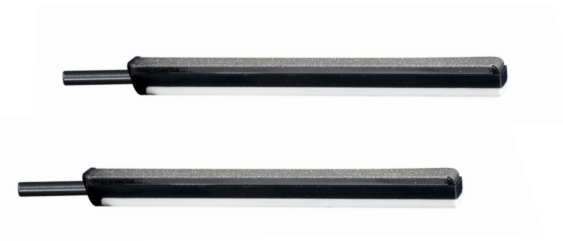


Watch the GIESSER | MAX instruction video.

9990 max
Giesser | MAX
Knife sharpener



9990 max et
Set of ceramic and
diamond rods for
Giesser | MAX



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