

The complete product range

# Product catalogue 2023



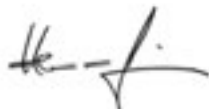


**“This is where they are made:  
simply great knives.”**

Professional knives ‘made in Germany’ are durable and reliable, day after day. That is what GIESSER represents. A genuinely good knife is more than a blade with a handle. Each and every one of our products represents the culmination of six generations of expertise in the art of knife-making. Now, as then, we work with a passion for precision, meticulously hand-pick our materials and never stop honing the quality of our knives. Our outstanding industrial manufacturing standards involve manual controls of every single knife. And we are especially proud to be extending the same care to the way in which we interact with our staff: strong, lasting employment relationships are at the heart of our company philosophy. As a provider of apprenticeships, we invest in the future, and our efforts pay off: our apprentices are regularly lauded as the best junior cutting-tool mechanics in Germany. We take this as proof that outstanding quality and sustainable management are enshrined in the DNA of the Giesser family.

GIESSER – knives that last. Industry and catering professionals from more than 105 countries appreciate the reliability of our products. But we do not rest on our laurels. Creating value for our customers is our raison d’être. We constantly expand our product portfolio and are at the forefront of progress when it comes to function, form and the economical use of resources. Such is the duty of tradition.

We are pleased to present to you the latest issue of our catalogue, a splendid selection of new knives and the same high quality you have come to expect.



Hermann Giesser  
Managing Director



Hans-Joachim Giesser  
Managing Director

“

Our knives are solid,  
honest, highly functional  
implements for your  
everyday needs.

“





## Knife factory

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GIESSER



Week 2

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Hans-Joachim and Hermann Giesser talk about the history, culture and plans of the GIESSER Messerfabrik knife factory.

## Johannes Giesser Messerfabrik. Then as now.

Hermann Giesser (left)  
oversees the manufacture while  
Hans-Joachim Giesser (right)  
is in charge of sales.



“We only make knives that we would love to keep for ourselves.” That is the maxim that underpinned the foundation of GIESSER more than two centuries ago. Today, Hans-Joachim Giesser is quick to emphasise: nothing has changed. He and his brother Hermann are the sixth generation of Giessers managing the traditional knife factory, and they are ready for the future. “We are running an authentic, family-run company that has grown slowly and healthily out of a passion for precision. The knives we create with our 130 employees are honest, solid, durable work tools.” It is plain to see that the two Swabian specialists believe in manufacturing excellent products from high-quality

materials, strive for consistent reliability and have a passion for product development. Their company and family, both deeply committed to their values, grew organically over time:

What started in a small forge in 1776 has become one of the world’s leading suppliers of quality knives and accessories. Every day, more than 8,000 professional knives are produced at the factory in Winnenden. The Giesser product catalogue comprises more than 2,500 forged and stamped knives and accessories for the food processing industry.





Since the early 1980s, the company's global sales have risen sevenfold. Butchers and caterers have sworn by GIESSER knives for decades. "Side by side, year by year," Hans-Joachim Giesser remarked. GIESSER moves with the times and adapts to the needs of its customers.

"Personal contact with our customers is extremely important to us. We seek dialogue and are grateful for criticism, as it allows us to keep improving and advancing our products."

Functional does not equal boring: for several years, the company has been striving to make its knives visually appealing with beautiful designs of excellent craftsmanship.



**Top** Solid growth requires more employees and new production facilities. In 2016, GIESSER moved to its new, high-tech building in Winnenden-Hertmannsweiler.



“We want our customers to enjoy holding our knives in their hands and looking at them,” the Managing Director says and goes on to explain the future of the Giesser family:

“Our new ‘PremiumCut’ series has stirred emotions. Specialist butchers and star chefs all over the world have shared their enthusiasm with us. We are currently exploring ways of producing our knives more sustainably to complement our economical use of resources.” GIESSER has clearly carved out a niche for itself in the food processing

and catering industries. One thing is certain: The 2018 conversion of the old Winnenden factory to a PremiumCut manufacture was both a milestone and a stepping stone to the future.

“We absolutely rely on our long-term industry partners, but PremiumCut also helps us address potential new target groups. Everyone’s cut out for GIESSER knives, we’re sure of that.” The long tradition of the Giesser family remains on a firm growth trajectory.



**Top** High-quality blade blanks from chromoly steel in more than 2,000 designs.





“When we were kids, we spent a lot of time in the production hall. We were always surrounded by knives! Our parents taught us to respect knives, not to fear them.”



**Top** Hans-Joachim Giesser at a packing station. His goal: to keep optimising GIESSER's economical use of resources.

**Left** Product presentation. An attractive appearance and beautiful, high-quality designs are paramount to GIESSER.



“We believe that sustainability is a business virtue. It goes without saying that our production is as environmentally friendly as possible.”



**Left** Processing and self-sufficiency. Heat is transformed in the engine room.

GIESSER has embraced sustainability on all levels as a fundamental virtue and a part of progressive management. We are committed to recycling resources such as exhaust heat and water in our manufacture. “Our advantage is that we only work with three materials: steel, plastic and wood,” Hans-Joachim Giesser explains with regard to the company’s sparing use of resources. All waste steel is recycled in full; some of it is melted down and reused. We also recycle coloured plastics. Once mixed into black plastics, they become virtually invisible and make excellent handles.

Hans-Joachim Giesser proudly emphasises: “Our methods are at the cutting edge of sustainability.” And he wants to go even further. GIESSER is considering various approaches to optimising its knife disposal system, for example. It will be a long process, but we are tackling the task with confidence and optimism. When it comes to staff management, our guiding principles are loyalty and fairness: wherever possible, we offer permanent employment to our apprentices and guarantee them durable, solid work in the Giesser family.



**Left** Promoting continuous improvement – Hermann Giesser in a discussion with Adrian Popa (centre) and Patrick Buckel (right).

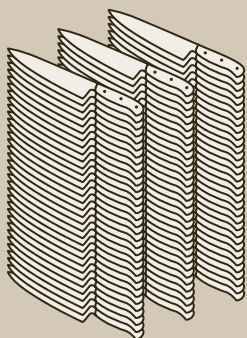
**Bottom** Recycling at GIESSER: Once mixed into black plastics, the colourful plastic flakes become virtually invisible and make excellent handles.



# Some **facts** for you.

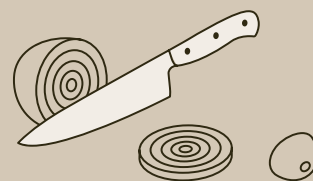


Johannes Giesser laid the foundation for GIESSER and started the manual production of knives and other cutting tools.



# 15.000

The GIESSER Messerfabrik produces more than 15,000 knives every day.



Today, GIESSER is one of the world's leading manufacturers of quality knives and accessories. Its customers are mainly professionals from the food processing and catering industries.

## A history of success

1776



In 1776, Johannes Giesser laid the foundation for GIESSER and started the manual production of knives and other cutting tools.

1865



Opening and commercial registration of a specialist shop for steel products, including on-site production facilities. After 1934: production of fixed-blade hand knives.

1934



Production of hand knives. The company split into the Alfred Giesser Messerfabrik, which produced machine blades, and the Johannes Giesser Messerfabrik. In 1936, Giesser and Böhler Edelstahl jointly develop stainless blade steel.

1961



The Johannes Giesser Messerfabrik celebrated the opening of its first expansion building.

# 12



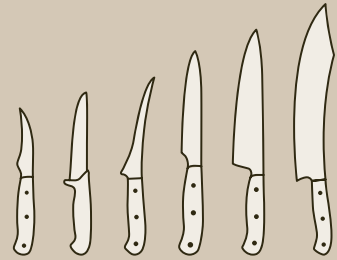
GIESSER produces knife handles in twelve standard colours. The HACCP colour coding allows our customers to distinguish between knives for different departments, shifts or foods.

# 1050 °C

GIESSER's most durable knives are made from first-class chromoly steel and hardened in a vacuum furnace at 1050 °C. This is one of the world's most advanced hardening technologies.



# 2.500



The extensive Giesser product catalogue comprises more than 2,500 forged and stamped knives and accessories for the food processing industry.



## PremiumCut

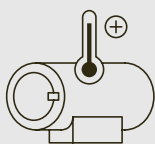
Solid designs, precise sharpness and quality workmanship: the new GIESSER PremiumCut series excels at all levels. You only need to look at them to understand our fascination with these impressive tools.

# 130

GIESSER currently employs 130 members of staff.

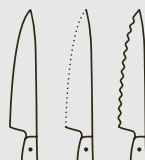
(As at 07/2023)

1981



The first vacuum hardening plant caused a rapid improvement in product quality. It considerably increased the cutting-edge retention of the knives.

2000



GIESSER continued to expand and optimise its product catalogue, offering the right tool for any cut.

2016



The company moved to its new, high-tech building in Winnenden-Hertmannsweiler.

2022



GIESSER produces with 100% green energy.

# Sharpened steel.

## How professional knives are made.



### MATERIAL

The blade blanks are stamped out of first-grade chromoly steel, which offers excellent cutting-edge retention.



### VACUUM HARDENING

To achieve the best possible cutting-edge retention, blades must be hardened evenly. We use one of the most advanced hardening technologies in the world: vacuum heat treatment.



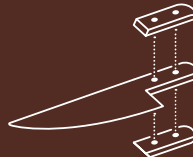
### SHARPENING

The machine automatically pre-sharpens the blades with great precision. Two additional sharpening processes are required to achieve the perfect degree of sharpness.



### POLISHING

Our polishing machine bestows shine and lustre on the blades. It makes their surface perfectly smooth. This improves the quality of the blades, making them rust-proof and easy to clean.



### HANDLES

We have the best handle for any application. Perfect ergonomics and anti-slip properties are our greatest priority when it comes to handles. Colour-coded handles improve hygiene standards in the food-processing industry.



### MANUAL FINISH

We manually finish our blades for perfect, long-lived sharpness. Our blade inscriptions signal outstanding quality.





# Steel and handles.

Our painstakingly hand-picked materials make GIESSER knives true masterpieces.

## CHROMOLY STEEL

The steel GIESSER processes is produced in Germany, Austria and France. Virtually all knives are made from high-alloyed stainless steel.



The main components of our steel are:

### CARBON (C)

influences sharpness and cutting-edge retention, proportion: 0.5–0.6%

### CHROMIUM (CR)

improves the rust resistance of the steel, proportion: 14%

### VANADIUM (V)

boosts material stability, proportion: 0.1–0.2%

### MOLYBDENUM (MO)

improves the rust resistance of the steel, proportion: 0.5–0.8%



### PRIMELINE

Soft handles keep you from tiring while you work. They are easy on your joints and boost your productivity. The solid hand guard protects your hands from sliding into the blade. PP core, TPE coating.

### TPE

A thermoplastic elastomer with excellent anti-slip properties.

### PP

Our alternative handle material: polypropylene reinforced with glass fibre.

## OLIVE WOOD

Olive wood feels warm and pleasant in your hand. At the same time, it is extremely hard and repels moisture. From strictly controlled forests and growing regions. FSC-certified.



## PSU

This especially resilient material can withstand temperatures of up to 200 °C (for a short time). It is a plastic specially developed for the food-processing industry.

## KOTIBÉ

Kotibé is a highly resilient, hard wood. Its natural texture allows you to hold the handle securely even when it is covered in grease or water. From strictly controlled forests and growing regions. FSC-certified.







#### POM

Polyoxymethylene is a highly stable, durable plastic. The triple-rivet plastic handle offers a secure grip for any professional kitchen tasks. It is compliant with the German Consumer Goods Ordinance for Food, of course.



#### HVI: LIGHT PURPLE

The knife handle is made from polypropylene, a specially developed plastic that is free from animal substances. It is ideal for vegan, allergen-free cooking. Similarly, it can be used in environments that produce halal food.

#### DET

The handle consists of plastic mixed with metal particles. This makes the material detectable. Knives with DET handles reduce process risk in meat processing.





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## **Before you order**

The anatomy of knives / Colour codes

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## **PremiumCut**

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## **Steakcutlery**

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## **PrimeLine**

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## **BestCut**

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## **BestCut olive wood handle**

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## **Chef's knives**

Chef's knives CLASSIC / Chef's knives BASIC

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90 – 103

## **Sets & knife bags**

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104 – 109

## **Wooden handle**

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110 – 133

## **Butcher**

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## **Foodservice**

Pastry knives / Fish knives / Chees knives

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## **Sharpening & specials**

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170 – 179

## **Forks & accessories**

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180 – 191

## **Service**

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# The anatomy of GIESSER knives.

We produce all our knives from the best materials and with the utmost care.



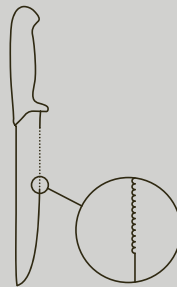
1 Spine	4 Item number	7 Rivet	<b>ARTICLE NUMBER</b> Our article numbers contain all necessary information on the knife. When you place an order, please pay attention to the additional code numbers and letters that indicate its colour, handle and cut.
2 Blade	5 Serial number	8 Continuous blade	
3 Cutting edge	6 Hand guard/bolster	9 Rear hand guard	

2005 ww1 20 g

—	—	—	—	—
Model	Handle	Cut	Length	Colour

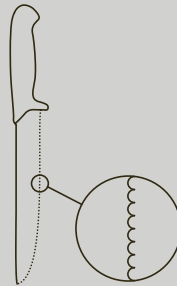
## SHARPENING

GIESSER offers the perfect cut for any circumstance. You can also choose from a wide range of blade shapes and lengths.



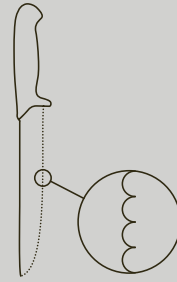
### AW PARTIALLY SERRATED

The 4 cm serration can cut through the toughest plastic sausage casing.



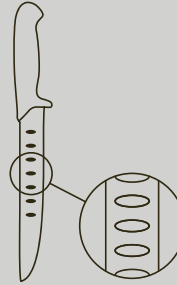
### W WAVY-EDGED

The wavy blade securely and effectively cuts through hard shells and crusts.



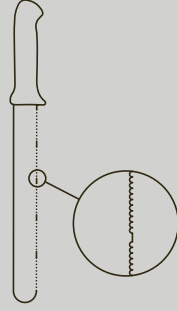
### W10 WAVY-EDGED

The wave distance (from tip to tip) is 10 mm.



### WWL SCALLOPED

A knife with a scallop-sided blade slides through any material easily. It cuts efficiently with minimal effort.



### Z SERRATED EDGE

For cutting fruit and vegetables with skin or a harder peel. The blade effortlessly cuts through peel without squashing soft or delicate produce.



Security and hygiene are paramount wherever food is processed.

# The colourful world of GIESSER products.




GIESSER uses HACCP colour coding to help customers distinguish between knives for different departments, shifts or foods. Our hygienic knife boxes in various sizes also facilitate separation by department and protect the knife as well as its owner.

## Possible allocation

### COLOUR CODES BY DEPARTMENT

COLOUR	DEPARTMENT
 RED	Beef
 YELLOW	Pork
 GREEN	Lamb

### COLOUR CODES BY SHIFT

COLOUR	SHIFT
 RED	1st shift
 BLUE	2nd shift
 YELLOW	3rd shift

## Our suggested allocation

### COLOUR CODES BY DEPARTMENT

COLOUR	DEPARTMENT
 WHITE	Bakery and dairy
 YELLOW	Cooked food
 RED	Raw meat
 BLUE	Raw fish
 GREEN	Fruit and vegetables
 BROWN	Root vegetables
 LIGHT PURPLE	Halal processing

COLOUR	DEPARTMENT
 LIGHT BLUE	as needed
 LIME	as needed
 ORANGE	as needed
 PINK	as needed
 PURPLE	as needed
 COOL GREY	as needed
 LIGHT GREEN	as needed
 OLIVE	as needed
 FROZEN WOOD	as needed
 MIDNIGHT BLUE	as needed
 MAJESTIC MUTE	as needed
 UNKNOWN BROWN	as needed



**Top** The consistent adherence to HACCP combined with hygienic plastic cutting boards in corresponding colours inspires confidence in customers and consumers.

#### **1 DEVELOPMENT**

Experienced toolmakers, product designers and our own customers help us develop new handle shapes for even greater security and productivity at work.

#### **2 HYGIENE**

All colour-coded handles comply with the applicable hygiene and security regulations.

#### **3 CATALOGUE**

GIESSER offers the largest catalogue of colour-coded handles. The coloured dots next to the individual articles indicate serial availability.

#### **4 CUSTOM-MADE KNIVES**

Have you set your mind on a knife that is not available in the standard colour you need? GIESSER will custom-make your perfect knife as a minimum batch of just 60 items.

#### **5 CUSTOMISED COLOURS**

If you order 2,000 items or more (5,000 items in case of customised knives), we can produce your knives in customised colours (e.g. your company colour or as promotional gifts).

#### **6 QUALITY**

We carefully control all process steps to guarantee the consistently high quality of our products.

# Premiu

Impressive! Solid knives of outstanding quality  
with special designs for barbecue lovers, star chefs  
and steak connoisseurs.

# Premium Cut



## **PREMIUMCUT**

Turn each cut into an experience.  
We care about knife handles and  
their finish just as much as we do  
about our blades.

30 – 40

# Our most passionate range: PremiumCut



“The feedback from our customers has been overwhelming. Meat sommeliers everywhere are impressed by PremiumCut. We’ve nailed the trend!”

A striking design and the touch of a true expert make the knife creations in our PremiumCut series what they are. The machete idea came from a seasoned professional: Ralf Jakumeit, the “rocking” celebrity chef. With his help, we worked meticulously on every single detail, from the sturdy blades to the extraordinary handle design.

These knives are a sight to behold and a pleasure to handle, whether you’re a professional or a hobby chef. We offer four handles to combine with the twelve blades. All of them are made from carefully selected materials, such as Thuja wood or Micarta.



For barbecue lovers and  
classy connoisseurs:  
PREMIUMCUT.

Arresting design, unbelievable sharpness and perfect workmanship combine to make this new knife series something very special. A first glance is all it takes for sparks to fly – you'll be fascinated by these tools in no time.

High-quality chrome-molybdenum steel, tempered to a full 57 HRC, then finely polished and finally sharpened by a master craftsman, guarantees long-lasting enjoyment.

To complement the twelve different blades, we offer a choice of four different handles made from carefully selected materials. Together with our extraordinary blades, they make for particularly valuable masterpieces.



# PremiumCut

## 1 THE BLADE

The blades in our PremiumCut range are extraordinarily sharp and hard – for perfectly precise cuts.

## 2 THE HANDLE

Strikingly beautiful materials, such as arborvitae wood and Micarta, give our knives their inimitable appearance.

## 3 ROCKING CHEFS

"Rocking Chefs" are chefs who are open to the extraordinary and keen to take experimenting to extremes. The naturally elegant Micarta is perfect for them: no two handles are alike.





High-quality blades are just the beginning: Now, we turn our full attention to extraordinary handle variants. Carefully selected materials, such as White Cedar or Micarta, complement the perfect quality of the blades – making GIESSER knives true masterpieces.

#### THUJA – TREE OF LIFE

Tradition meets perfection. White cedar burl wood makes our Tree of Life handle a cut above. White cedar – also known as arborvitae or “tree of life” – has an extremely tough burl that makes using the knife an absolute pleasure. A handle of exceptional quality.



#### RED DIAMOND

The impressive design gets our hearts pumping. Red Diamond takes your breath away: the special manufacturing process creates one-of-a-kind plastic handles, each one unique. Fire, meat and Red Diamond – what could be better?



#### SPICY ORANGE

One look is enough to heighten all your senses and get ready for cooking. Exotic fragrances and spices mingle – you are one with your knife.



#### ROCKING CHEFS

Rocking Chefs are tough guys with a soft core: Micarta, a natural material. No handle is like another, making you a true hero of the kitchen. “Rocking Chef” Ralf Jakumeit would go through fire for his absolute favourite!



## VEGGIE NO 1

Chop and prepare vegetables (and everything else) in a flash – easy-peasy with this universal genius!

Its narrow blade makes the Veggie NO 1 light and manoeuvrable, ideal for anyone.



1915 s 16

6¼" | 16 cm TOL | RD | SO | RC



## YOBOCHO NO 1

When Japanese culture meets German perfection, a very special knife is born.

The distinctive fluted edge and perfect balance allow the Yobocho [jobodscho] to glide through effortlessly. This is the knife you'll love!



1925 s wwr 16

6¼" | 16 cm TOL | RD | SO | RC



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## CHEFS NO 1

A truly classic knife, the Chefs NO 1 shows off its multiple talents in the kitchen as well as at the grill. You can slice veggies and herbs as if there were no tomorrow. No matter when you need it – your all-purpose knife won't let you down.



1900 s 20

7¾" | 20 cm

TOL | RD | SO | RC



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## BARBECUE NO 1

The shape that curves to a point, the massive blade – just perfect for handling large cuts of meat, fish or vegetables. Experience the fascination of this knife during a fantastic grilled barbeque together with your friends – and prepare to be admired.



1900 s 30

11¾" | 30 cm

TOL | RD | SO | RC



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## FILET NO 1

Excellent preparation is the foundation of success. The Filet No. 1 features a slightly flexible and curved blade, so you finish deboning and filleting easily, safely and quickly. You're ready for an spectacular barbecue.



1910 s 17

6¾" | 17 cm

TOL | RD | SO | RC



## OFFICE NO 1

This is YOUR knife and deserves a place in your collection: Its short blade lets you perform even the most delicate cutting tasks with absolute precision. With this versatile tool, skinning poultry or peeling fruit, for example, become easy as pie.



1920 s 10

4" | 10 cm

TOL | RD | SO | RC



## WAVE NO 1

Strong and powerful, it makes a grand entrance, ready to tackle even the hardest bread crusts with ease. The long, sharp blade features a serrated edge that glides through whatever you're cutting, giving you perfectly even slices – and applause from your guests.



1930 s w 25

9 3/4" | 25 cm

TOL | RD | SO | RC



## FORK NO 1

This carving fork reveals your professional side. Whether carving, turning over grilled food, or skilfully serving – it equips you for many challenges at the stove and table.



1940 s 21

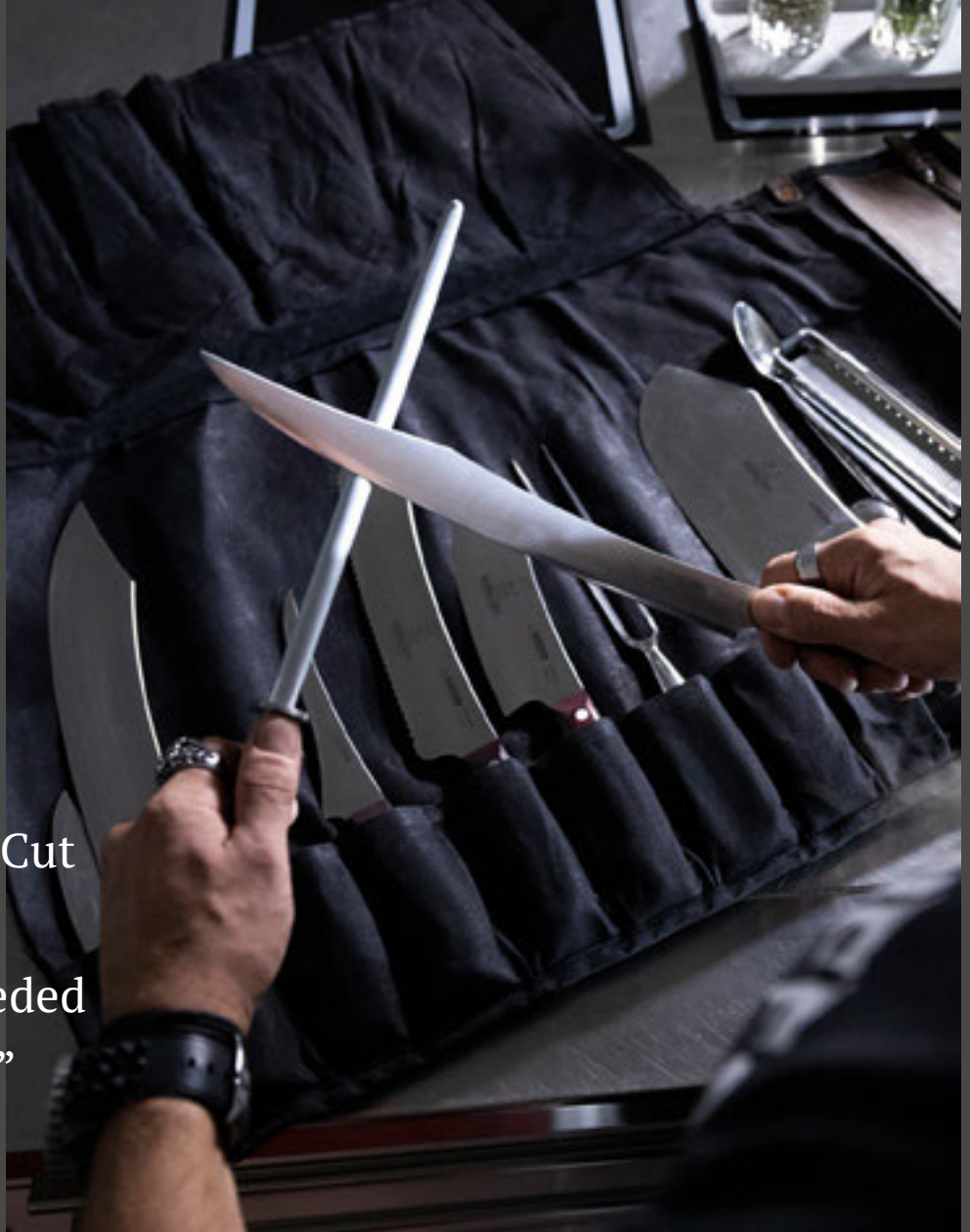
8 1/4" | 21 cm

TOL | RD | SO | RC



“The PremiumCut series includes everything needed in the kitchen.”

Ralf Jakumeit | Rocking Chefs



**1995 5 l**

Knife bag | PremiumCut, empty  
For 5 knives



STEAK NO 1

Your special cut of meat, prepared with such devotion, deserves a special knife. It adds debonair elegance to your table, feels smooth and supple in the hand, and makes cutting a joy. Dining delight becomes immeasurable.



1950 s 12 o  
Olive wood handle

4 3/4" | 12 cm



1950 s 12

4 3/4" | 12 cm TOL | RD | SO | RC



1950 s 12-4 o  
Olive wood handle 4pcs. Set

4 3/4" | 12 cm



1950 s 12-4  
4pcs. Set

4 3/4" | 12 cm TOL | RD | SO | RC



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## SLICER NO 1

Make a perfect slice. No matter whether it's raw fish, your homemade terrine or perfectly roasted meat. When cutting, use the entire length of the knife. Thanks to its uncommon sharpness, it glides through almost effortlessly – slice after slice.



1955 s 31

12 ¼" | 31 cm

TOL | RD | SO | RC



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## STEEL NO 1

Even the sharpest knife needs a bit of TLC. Treasure and care for your favourite knives – this includes regularly sharpening each blade with the appropriate steel.



1960 s 25

9 ¾" | 25 cm

TOL | RD | SO | RC



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## BUTCHER NO 1

Are you ready for the premier league? You leave nothing to chance? An extraordinary barbecue starts well ahead of the barbecue station – it begins when you prepare your favourite cuts. And this, of course, includes the right tool: the Butcher NO 1. Show your friends what you're capable of!



1965 s 22

8 ¾" | 22 cm

TOL | RD | SO | RC





1988 2

PremiumCut Set Nr. II  
Contents: CHEFS NO 1, OFFICE NO 1

TOL | RD | SO | RC



1996 3

PremiumCut Set Nr. III | Contents:  
WAVE NO 1, CHEFS NO 1, OFFICE NO 1

TOL | RD | SO | RC



1997 2

PremiumCut Tranchierset  
Contents: CHEFS NO 1, FORK NO 1

TOL | RD | SO | RC



1999 3

3pcs. set | Contents: BARBECUE NO 1,  
CHEFS NO 1, FILET NO 1

TOL | RD | SO | RC

# Steak cutlery



STEAK CUTLERY

8242

Steak knife  
4¾" | 12 cm



8725 sp 11

Steak knife  
4¾" | 11 cm



8725 wsp 11

Steak knife | Wavy edge  
4¾" | 11 cm



8730 12

Steak knife | Kotibe  
4¾" | 12 cm



9450

Steak fork | Palisander handle



8750 z 12

Steak knife, serrated edge | Palisander wood handle  
4¾" | 12 cm



9450 o

Steak fork | Olivenholz



8750 z 12 o

Steak knife, serrated edge | Olive wood handle  
4¾" | 12 cm





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## 9750

Steak cutlery, 4 pcs., in aluminium box | Palisander

## 9750 o

Steak cutlery, 4 pcs., in aluminium box | Olive wood



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## 8750 z-12-2

Steak knife set 2 pcs.  
Palisander wood handle  
4¾" | 12 cm

## 8750 z-12-2 o

Steak knife set 2 pcs.  
Olive wood handle  
4¾" | 12 cm

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## 9750-2

Steak cutlery, 2 pcs.  
Palisander wood handle

## 9750-2 o

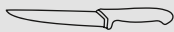
Steak cutlery, 2 pcs.  
Olive wood handle



# Prime

High-quality materials processed to perfection. Carefully balanced proportions of the blade and handle ensure effortless, extremely efficient cutting. In short: PrimeLine is the ultimate tool for daily use.

# Line



## **PRIMELINE**

The two-component soft handles keep you from tiring while you work. They are easy on your joints and boost your productivity.

46 – 53

# Our most innovative range: PrimeLine



Professionals in the catering or food processing industry require perfectly sharp, hygienic, safe and reliable knives. In short, they need our innovative PrimeLine series. A wide range of blades with various shapes and lengths, sturdy or flexible blades and short or long hand guards make PrimeLine the ideal choice for any type of catering or meat processing task. We have paid particular attention to the perfect balance and

proportions between the blade and the handle to prevent fatigue while cutting. The rounded handles, all with guard, ensure that PrimeLine knives are pleasant to hold and are easy on your tendons and joints. Made from soft plastic, the handles adapt to the shape of your hand. They offer brilliant stability and precision even when your hands are damp.



Meat, fish, fruit, vegetables  
– PrimeLine knives deal with them all.

#### 1 THE SHARP BLADE

Vacuum-hardened chromoly steel  
– top-quality raw materials and state-of-the-art technologies ensure extreme performance.

#### 2 SERIALLY NUMBERED

Practical for allocation and tracking purposes.

#### 3 ERGONOMICS

Perfectly balanced knife ensures continuous and efficient cutting with an excellently shaped and rounded handle.

#### 4 HANDLE

Smooth and non-slip surface with hard core to ensure complete stability, including short handle guard.



#### PRIMELINE 11/21

The handle is open to the back, which allows you to change your grip quickly and safely for any cutting task.



#### PRIMELINE 12

The knife has a large hand guard for a particularly stable grip, preventing your hand from slipping onto the blade.





11250

Boning knife  
Blade: medium

5" | 13 cm  
● ● ● ●

6" | 15 cm  
● ● ● ●



11251

Boning knife  
Blade: strong

5" | 13 cm  
● ● ● ●

6" | 15 cm  
● ● ● ●



11253

Boning knife  
Blade: flexible

5" | 13 cm  
● ● ● ●

6" | 15 cm  
● ● ● ●



11200

Breaking knife

7¾" | 20 cm  
● ● ● ●



12200

Breaking knife

8¾" | 22 cm  
● ● ● ●

9¾" | 25 cm  
● ●



12200 wwl

Breaking knife  
Scalloped edge

9¾" | 25 cm  
●



---

**12250**

Boning knife  
Blade: medium

5" | 13 cm



6" | 15 cm



---

**12251**

Boning knife  
Blade: strong

5" | 13 cm



6" | 15 cm



---

**12251 wwl**

Boning knife  
Scalloped edge

6" | 15 cm



---

**12253**

Boning knife  
Blade: flexible

5" | 13 cm



6" | 15 cm



---

**12260**

Boning knife

6" | 15 cm



---

**12260 wwl**

Boning knife  
Scalloped edge

6" | 15 cm



12300

Sticking knife

6¼" | 16 cm



7" | 18 cm



8¼" | 21 cm



12308

Sticking knife

6" | 15 cm



7" | 18 cm



12310

Boning knife

5" | 13 cm



6¼" | 16 cm



12316

Boning knife

6" | 15 cm



12402

Butcher knife

8¼" | 21 cm



9½" | 24 cm



10½" | 27 cm



12600 wwl

Breaking knife

Scalloped edge

9½" | 24 cm





**218265 w**  
Universal knife | wavy edge

9¾" | 25 cm



**218265 w10**  
Universal knife  
10 mm wavy edge

9¾" | 25 cm



**217705 w**  
Slicer  
Wavy edge

9¾" | 25 cm



12¾" | 31 cm



**217705 w10**  
Slicer  
10 mm wavy edge

8¾" | 22 cm



**12730**  
Slicer

11" | 28 cm



218355 w

Bread knife  
Wavy edge

8 ¼" | 21 cm



218355 w10

Bread knife  
10 mm wavy edge

8 ¼" | 21 cm



9 ½" | 24 cm



218455

Chef's knife  
Blade: wide

7 ¾" | 20 cm



9" | 23 cm



10 ¼" | 26 cm



218456

Chef's knife  
Blade: narrow

6 ¾" | 16 cm



7" | 18 cm



218269 ww1

Santoku knife  
Scalloped edge

7" | 18 cm



218269 sp

Santoku knife „Mano“

7 ½" | 19 cm





218365 w

Universal knife

Wavy edge

4¼" | 11 cm



218315

Vegetable knife | medium tipped

3¼" | 8 cm



218545

Bird's beak peeling knife

2¼" | 6 cm



217365

Filleting knife

Blade: flexible

6¼" | 16 cm



218335

Kitchen knife | medium tipped

5" | 13 cm



219960

Sharpening steel | oval

12¼" | 31 cm

Form



219965

Sharpening steel | round

12¼" | 31 cm

Form



218815

Yanagiba

9½" | 24 cm



218825

Deba knife

6" | 15 cm



228835

Yanagiba

9½" | 24 cm



229605 ww

Cheese knife | Scalloped edge

4¼" | 12 cm

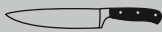


53

# BestC

The masterpieces among our chef's knives. BestCut knives offer top quality, absolute precision, excellent cutting-edge retention and indestructible rust resistance.

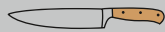
# ut



## **BESTCUT**

This especially resilient material can withstand temperatures of up to 200 °C for a short time.

56 – 59



## **BESTCUT OLIVE WOOD**

Olive wood feels warm and pleasant in your hand. At the same time, it is extremely hard and repels moisture.

60 – 63



# The perfectionists. BestCut

Forged from a single piece of steel, enriched with large amounts of carbon (X55) and vacuum-hardened to HRC 56–57: our BestCut knives slide through any material safely and without slippage. Their special cut can penetrate even the hardest peels and crusts. To ensure optimal handling of our ergonomically shaped handles,

we have chosen a velvety finish for the surface with excellent grip. BestCut knives meet the highest requirements. Three stainless-steel rivets securely hold the two grip plates together. Their especially resilient material can withstand temperatures of up to 200 °C (for a short time).

### 1 THE SERIAL NUMBER

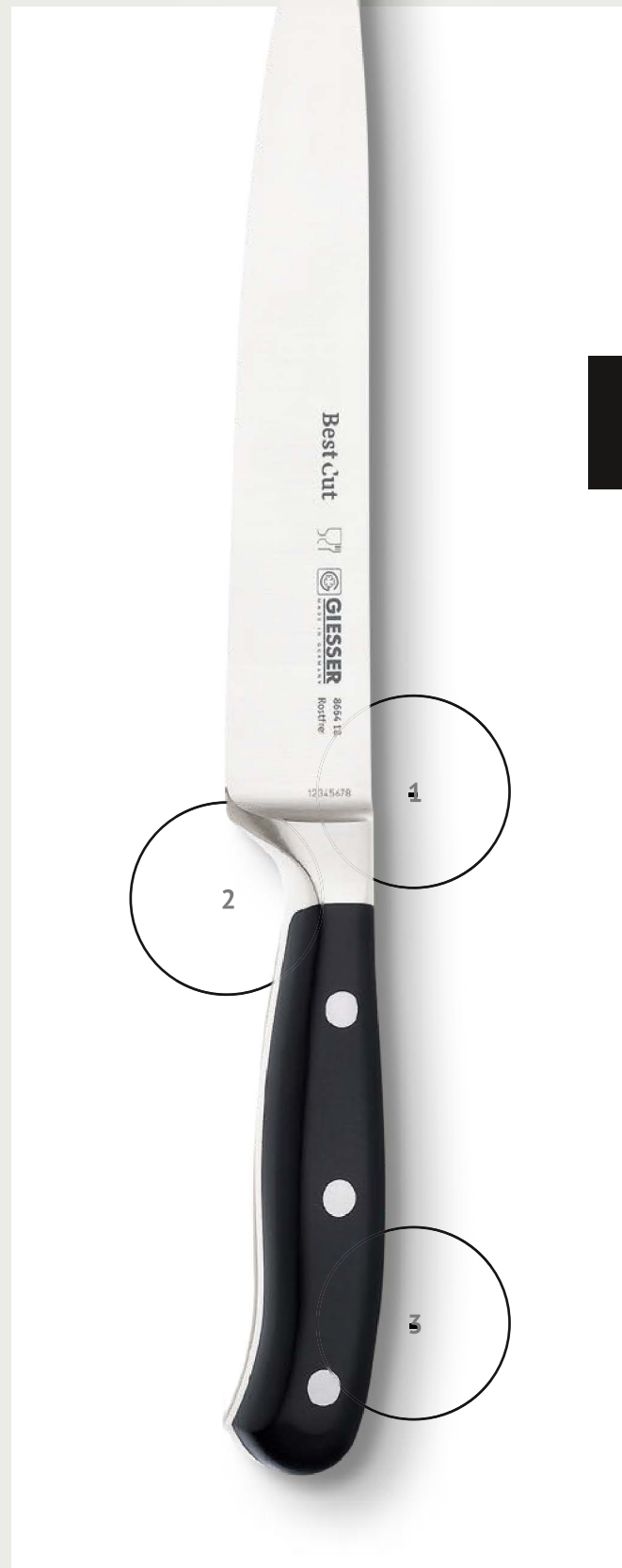
Unique and consecutive. A quality seal that allows us to identify and track our products and offer our warranty.

### 2 THE HAND GUARD

Its slightly rounded edges and oblique shape make for perfect handling.

### 3 THE HANDLE

With its ergonomic shape and soft edges, each of our handles is a true pleasure to (be)hold.



**8640**

BestCut paring knife

3 1/4" | 8 cm



4" | 10 cm



**8640 w**

BestCut paring knife  
Wavy edge

4" | 10 cm



**8670**

BestCut slicer

6" | 15 cm



**8664**

BestCut filleting knife  
Blade: flexible

7" | 18 cm



Wrapped up well.

Our new packaging  
puts the BestCut  
series centre stage.





---

**8670**

BestCut slicer

7¾" | 20 cm



9¾" | 25 cm



---

**8670 w**

BestCut chef's knife

Wavy edge

7¾" | 20 cm



---

**8681**

BestCut chef's knife

Light version

7" | 18 cm



---

**8680**

BestCut chef's knife

7¾" | 20 cm



9" | 23 cm



9¾" | 25 cm



---

**8661 w**

BestCut universal knife

Wavy edge

9¾" | 25 cm



---

**8610 p**

BestCut claw fork

6¼" | 16 cm





# *BestCut olive wood. Naturally good knives that last.*

*“There’s nothing better than  
having good friends over and  
cooking together.”*

An exclusive selection of high-quality kitchen knives that bring joy to any chef’s heart. For anyone who appreciates quality and wants excellent knives that last a long time. Top materials, processed sustainably. This is our BestCut olive wood edition. We are incredibly proud of it, and for a good reason.

Good knives that invite you to celebrate special moments. Long-lived quality that is a lot of fun to use. For delicious meals that taste all the better when shared with your loved ones. Savour small pleasures – enjoy a great life.





*“These are knives to  
really enjoy – for a very  
long time.”*

Hans-Joachim Giesser



Made with the experience of six generations of knife-makers: high-quality blades that stay sharp for a long time and sharpen perfectly. The optimal balance of blade and handle ensure an exceptional grip. Once you have tried it, you'll never go back to another knife.



The gently rounded olive wood handle is pleasant to the touch and offers a perfectly balanced grip. The pinnacle of timeless aesthetics and lasting function.

---

**8640 o**

4" | 10 cm

BestCut paring knife | Olive



---

**8670 o**

6" | 15 cm

BestCut slicer | Olive



---

**8664 o**

7" | 18 cm

BestCut filleting knife | Olive

Blade: flexible



---

**8660 w o**

7¾" | 20 cm

BestCut Bread knife

Wavy edge | Olive





---

**8680 o**

7¾" | 20 cm

BestCut chef's knife | Olive




---

**8661 w o**

9¾" | 25 cm

BestCut universal knife

Wavy edge | Olive



*"We want you to be impressed with our products, and we personally examine each and every knife to make sure they are up to our high standards. Because we love what we do."*

Hans-Joachim Giesser

# Chef's

We spent a lot of time tweaking these product lines before they were perfect for their specific fields of application. They're absolutely flawless now! Here come our cooking knives.



# knives



## **CHEF'S KNIVES CLASSIC**

A range of traditionally forged cooking knives with a POM handle. Available in many colours.

66 – 75



## **CHEF'S KNIVES BASIC**

A standard plastic handle made from anti-slip material for safe, comfortable handling (TPE).

76 – 89

# Chef's darling. Our cooking knives.

We produce all our knives from the best materials and with the utmost care. Long lasting and reduced wear of the blade due to modern vacuum hardening technology: hardness 56 HRC Rockwell. The polish provides consistently high performance and easy re-sharpening of the edge. For each cut the most suitable tool will be found in our comprehensive range. Highest security in product and hygiene by meeting all known legislation.



**FORGED**

Chef's knives CLASSIC

**STAMPED**

Chef's knives BASIC



# Chef's knives CLASSIC

## Forged chef's knives

### 1 THE REFINEMENT

In eight steps the knife is smoothed to perfection. The honing by the hand of a master craftsman guarantees a perfect blade.

### 2 THE FORGING

From high grade chromemolybdenum steel the forged blank blade is manufactured in nine procedures.

### 3 THE HANDLE

For the forged cook's knives only high grade POM plastic scales are used.



---

**8240**

Paring knife

4" | 10 cm



4¾" | 12 cm



---

**8241**

Vegetable knife

3¾" | 8 cm



---

**8243**

Bird's beak peeling knife

3" | 9 cm



---

**8244**

Tomato knife | with tines

5" | 13 cm



---

**8260 w**

Bread knife | wavy edge

7¾" | 20 cm



---

**8263**

Boning knife

6" | 16 cm



**8264**  
Filleting knife  
Blade: flexible

7" | 18 cm  
•



**8270**  
Chef's knife | narrow

6" | 15 cm      7" | 18 cm  
•                      •



**8270**  
Chef's knife | narrow

7 3/4" | 20 cm      9 3/4" | 25 cm  
•                      •



**8280**  
Chef's knife | wide

6" | 15 cm      7" | 18 cm      7 3/4" | 20 cm  
•                      •                      •





---

**8280**

Chef's knife | wide

9" | 23 cm



9¾" | 25 cm



11¾" | 30 cm



---

**8280 w**Chef's knife  
wide, wavy edge

9¾" | 25 cm



---

**8284**

Bone splitter

9¾" | 25 cm



---

**8269**

Santoku knife

7" | 18 cm



# Our forged cooking knives in black, yellow, blue, red and green.

8240

Paring knife

4" | 10 cm



8264

Filleting knife

Blade: flexible

7" | 18 cm



8270

Chef's knife | narrow

7" | 18 cm

7 3/4" | 20 cm



8280

Chef's knife | wide

6" | 15 cm

7 3/4" | 20 cm



8280

Chef's knife | wide

9" | 23 cm

9 3/4" | 25 cm



---

**8240**

Paring knife

4" | 10 cm



---

**8264**

Filleting knife

Blade: flexible

7" | 18 cm



---

**8270**

Chef's knife | narrow

7" | 18 cm



7 3/4" | 20 cm



---

**8280**

Chef's knife | wide

6" | 15 cm



7 3/4" | 20 cm



9" | 23 cm



9 3/4" | 25 cm



---

Chef's knives CLASSIC

A range of traditionally  
forged cooking knives with  
a POM handle. Available in  
many colours.



**8240** 4" | 10 cm  
Paring knife



**8264** 7" | 18 cm  
Filleting knife  
Blade: flexible



**8270** 7" | 18 cm 7 3/4" | 20 cm  
Chef's knife | narrow



**8270** 6" | 15 cm 7 3/4" | 20 cm  
Chef's knife | wide



**8280** 9" | 23 cm 9 3/4" | 25 cm  
Chef's knife | wide



8240

Paring knife

4" | 10 cm



8241

Vegetable knife

3 1/4" | 8 cm



8243

Bird's beak peeling knife

3 1/4" | 9 cm



8264

Filleting knife

Blade: flexible

7" | 18 cm



8270

Chef's knife | narrow

7" | 18 cm

7 1/4" | 20 cm



8280

Chef's knife | wide

6" | 15 cm

7 1/4" | 20 cm

9" | 23 cm

9 1/4" | 25 cm



# Chef's knives BASIC

Stamped chef's knives





8455

Chef's knife

6¼" | 16 cm

●●●●●●

7¾" | 20 cm

●●●●●●●●

9" | 23 cm

●●●●●●●



8455

Chef's knife

10¼" | 26 cm

●●●●●●

11½" | 29 cm

●

12¾" | 31 cm

●●●●●●●



8455 w

Chef's knife | wavy edge

12¾" | 31 cm

●●●●●●



8456

Chef's knife | narrow

6¼" | 16 cm

●●●●●●●●

7" | 18 cm

●●●●●

7¾" | 20 cm

●●●●●

9" | 23 cm

●



8269 k

Santoku knife

7" | 18 cm

●●●



8269 ww1k

Santoku knife  
Scalloped edge

7" | 18 cm

●●



8265 w

Universal knife | wavy edge

9 3/4" | 25 cm

●●●○●



8265 w l

Universal knife  
Wavy edge  
For left-handers

9 3/4" | 25 cm

●



8355 w

Bread knife | wavy edge

7" | 18 cm

●

8 1/4" | 21 cm

●●●○●

9 1/2" | 24 cm

●○



7705

Slicer

8 3/4" | 22 cm

●

9 3/4" | 25 cm

●●●○●●●

11" | 28 cm


●●●○●●●

12 1/4" | 31 cm

●●●○●●●

14 1/4" | 36 cm

●



7705 w

Slicer | wavy edge

9 3/4" | 25 cm

●●●○●●●

11" | 28 cm


●●●○●●●

12 1/4" | 31 cm

●●●○●●●

14 1/4" | 36 cm

●



7705 ww

Slicer | scalloped edge

9 3/4" | 25 cm

●

11" | 28 cm


●

12 1/4" | 31 cm

●

14 1/4" | 36 cm

●



---

**7705 aw**

Slicer | partly serrated

9 3/4" | 25 cm



11" | 28 cm



---

**8445 stpp**

Striking knife

10 1/2" | 27 cm



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**8466**

Chef's knife | chinese style

6 3/4" | 17 cm



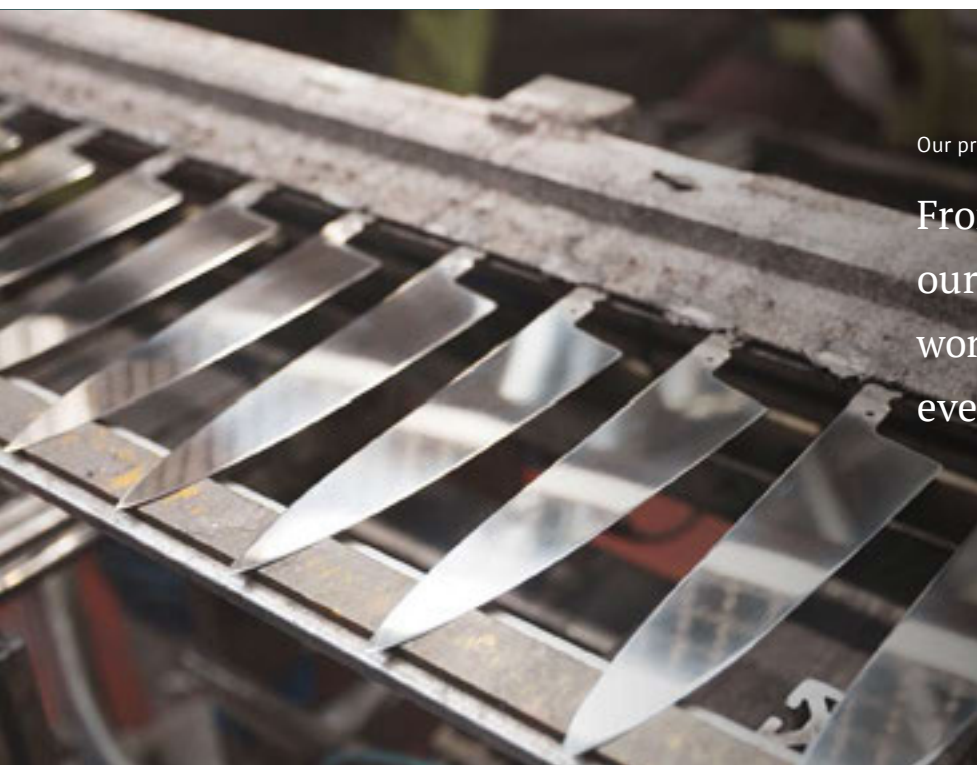
7 1/2" | 19 cm



8 1/4" | 21 cm



9" | 23 cm



Our promise.

From the handle to the blade:  
our knife factory in Winnenden  
works with the utmost precision,  
every step of the way.

**7365**  
Filleting knife  
Blade: flexible

- 6¼" | 16 cm  
● ●
- 7" | 18 cm  
● ● ●
- 7¾" | 20 cm  
● ● ●
- 8¾" | 22 cm  
● ●



**8335**  
Kitchen knife

- 5" | 13 cm  
●
- 6" | 15 cm  
● ●



**8345**  
Kitchen knife

- 6¼" | 16 cm  
●
- 7" | 18 cm  
●



**8475**  
Salmon knife  
Blade: flexible

- 12¼" | 31 cm  
● ●



**8475 wwl**  
Salmon knife  
Blade: flexible  
Scalloped edge

- 12¼" | 31 cm  
● ●



# Bestseller

## 8365 wsp

### Colours

- BLACK
- YELLOW
- RED
- BLUE
- LIGHT BLUE
- WHITE
- GREEN
- LIGHT GREEN
- LIME
- PINK
- LIGHT PURPLE
- ORANGE

### New colours

- OLIVE
- COOL GREY



### 8365 wsp

Universal Knife | wavy edge  
4¼" | 11 cm





---

**8365 wsp 11-6**

Universal knife set | 6 pcs.

4¼" | 11 cm



---

**8725 sp**

Steak knife

4¼" | 11 cm



---

**8725 wsp**

Steak knife | wavy edge

4¼" | 11 cm



Did you know?

Our small knives are available with customised print, making them perfect promotional gifts for your company.

More information on page 188

**8365 wsp fw** 4¼" | 11 cm  
Universal knife | wavy edge



● FROZEN WOOD

**8365 wsp mb** 4¼" | 11 cm  
Universal knife | wavy edge



● MIDNIGHT BLUE

**8365 wsp mm** 4¼" | 11 cm  
Universal knife | wavy edge



● MAJESTIC MUTE

**8365 wsp ub** 4¼" | 11 cm  
Universal knife | wavy edge



● UNKNOWN BROWN

**8365 wsp 11-4 ub** 4¼" | 11 cm  
Universal knife | wavy edge



More 8365 wsp sets

**8365 wsp 11-4 mm**

**8365 wsp 11-4 mb**

**8365 wsp 11-4 fw**

**8365 wsp 11-4 gm** (Each colour 1x)

---

**9465 sp**

Fork



---

**9465 sp-6**

Fork set | 6 pcs.



---

**9466 sp**

Spoon



---

**9467 sp**

Tea Spoon



---

**9468 sp**

Pastry fork



8269 wwlk pi

Santoku knife  
Scalloped edge

7" | 18 cm



8455 pi

Chef's knife

7 3/4" | 20 cm



8456 pi

Chef's knife | narrow

6 1/4" | 16 cm



8365 wsp pi

Universal knife | wavy edge

4 1/4" | 11 cm



8315 sp pi

Vegetable knife

4" | 10 cm



8305 sp pi

Vegetable knife

3 1/4" | 8 cm



8545 sp pi

Bird's beak peeling knife

2 1/4" | 6 cm



### 8269 wwlk li

Santoku knife  
Scalloped edge

7" | 18 cm



### 8455 li

Chef's knife

7 1/4" | 20 cm



### 8456 li

Chef's knife | narrow

6 1/2" | 16 cm



### 8365 wsp li

Universal knife | wavy edge

4 1/4" | 11 cm



### 8315 sp li

Vegetable knife

4" | 10 cm



### 8305 sp li

Vegetable knife

3 1/4" | 8 cm



### 8545 sp li

Bird's beak peeling knife

2 1/4" | 6 cm



8269 wwlk hgr

Santoku knife  
Scalloped edge

7" | 18 cm



8455 hgr

Chef's knife

7 3/4" | 20 cm



8456 hgr

Chef's knife | narrow

6 1/4" | 16 cm



8335 hgr

Kitchen knife

6" | 15 cm



8355 w hgr

Bread knife | wavy edge

8 1/4" | 21 cm



8315 sp hgr

Vegetable knife

4" | 10 cm



8365 wsp hgr

Universal knife | wavy edge

4 1/4" | 11 cm





## Light purple

Where food is being prepared, particular attention needs to be paid to safety and hygiene. The HACCP range was extended by adding a knife with special light violet handles for preparing vegan, allergen free and halal dishes. Thereby responding to current developments in the food industry.

**2 MATERIAL**

Polypropylene without any additives that could be derived from tallow/lard.

**3165 pp hvi**

Boning knife

6" | 15 cm



**4025 pp hvi**

Butcher knife

8 1/4" | 21 cm



**7705 wpp hvi**

Slicer | wavy egde

12 1/4" | 31 cm



**8315 sp hvi**

Vegetable knife

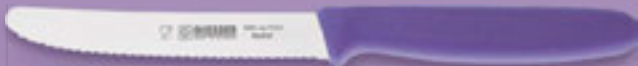
4" | 10 cm



**8365 wsp hvi**

Universal knife | wavy edge

4 1/4" | 11 cm



**8455 pp hvi**

Chef's knife

7 1/4" | 20 cm



**8456 pp hvi**

Chef's knife

6 1/4" | 16 cm



# Sets & knife

Knives like company, and one is hardly ever enough – that's why our range includes practical sets for beginners and professionals alike, complete with sturdy bags and knife blocks to keep your precious pieces safe and handy at home and on the go.

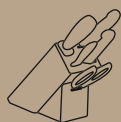
# bags



## **STORAGE**

Knife bags and cases.

92 – 101



## **KNIFE BLOCKS**

Knife block made from beechwood.

102 – 103

---

**9850**

Cook's knife set | 3 pcs.  
Contents: 8269 wwlk 18,  
8315 sp 10, 8456 18



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**9851**

Cook's knife set | 3 pcs.  
Contents: 8315 sp 10,  
8365 wsp 11, 8456 18



---

**9852**

Cook's knife set | 3 pcs.  
Contents: 8269 wwlk 18,  
8315 sp 10, 8365 wsp 11



---

### 9872 spvk

Sales carton | 72 pcs., 6 different colours  
(8365 wsp 11 in black, yellow, red, blue, white, green)



---

### 9872 spvk 9x8

Sales carton | 72 pcs., 9 different colours  
(8365 wsp 11 in black, yellow, red, green, light blue, lime, orange, pink, purple)



---

### 9872 kt

Sales carton | 60 universal knives in 6 different colours  
(8365 wsp 11 in blue, green, lime, orange, pink, purple)



---

### 9879 sp 24

Cutlery set | 24, pcs.  
Contents: 8365 wsp 11, 9465 sp,  
9466 sp, 9467 sp



3511 pl

Knife set | PrimeLine, 3 pcs.  
Contents: 11250 13, 11250 15,  
12200 22



3555

Knife set | 3 pcs.  
Contents: 3005 16, 3105 13,  
4025 21



3565

Knife set | 3 pcs.  
Contents: 3005 18, 3105 13,  
4025 24





---

**3545**

Knife set | 5 pcs.

Contents: 3005 16, 3105 13, 4025 18,  
4025 21, 9922 25



---

**9478**

Fruit carving set | 8 pcs.



---

**896810**

Decorating set | 7 pcs.

Contents: 8249, 8252, 8254, 8255,  
8256, 8257, 8259



---

**896810 l**

Decorating set bag | empty



9887

Vegetable knife set | 4 pcs.

Contents: 8365 wsp 11 li,  
8315 sp 10 li, 8305 sp 8,0 li,  
8545 sp 6 li



9770

Cooking knife set | 2 pcs.

Contents: 8270 18, 9410 p 15



9815

Household set | 4 pcs.

Contents: 8305 sp 8,0, 8345 16,  
8355 w 18, 8365 wsp 11



9840

Cook's knife set | 3 pcs.

Contents: 8240 10, 8270 15, 8280  
20



---

### 9840 bc

Knife set | BestCut, 3 pcs.

Contents: 8640 10, 8670 15, 8680 20



---

### 9840 o

Knife set | olive wood, 3 pcs.

Contents: 8640 10 o, 8670 15 o, 8680 20 o



---

### 9875 sp

Cutlery Set | 4 pcs.

Contents: 8365 wsp 11, 9465 sp, 9466 sp, 9467 sp



---

### 9885-2 sb

Cutlery Set

Knife and folk, 2 pcs.

Contents: 8365 wsp 11, 9465 sp



---

### 896801 sp rec

Cook's master case | magnetic, 13 pcs.

Contents: 3005 16, 8215 26, 8240 10, 8249, 8250 9x7, 8252,  
8265 w 25, 8280 23, 8545 sp 6, 9410 p 15, 9466 sp, 9488, 9924 25



### 896801 sp l

Cook's master case | magnetic, light version



---

### 1995 5 l

•  
Knife bag | PremiumCut, empty  
For 5 knives



---

**8291 b8 bc**

Knife bag | BestCut, 8 pcs.

Contents: 8640 10, 8661 w 25, 8664 18, 8670 20, 8680 23, 9410 p 15, 9922 25, 8270 15

**8291 8 l**

Knife bag | Empty

**8291 b8 pl**

Knife bag | PrimeLine, 8 pcs.

Contents: 217365 18, 218265 w 25, 218269 ww 18, 218315 10, 218455 20, 218455 26, 9437 18, 9924 27

**8291 8 l**

Knife bag | Empty

---

**8291 b10 bc**

Knife bag | BestCut, 10 pcs.

Contents: 8215 26, 8640 8, 8640 w 10, 8640 10, 8661 w 25, 8670 25, 8680 23, 8681 18, 9410 p 15, 9922 25

**8291 10 l**

Knife bag | Empty

**8291 b10 pl**

Knife bag | PrimeLine, 10 pcs.

Contents: 12316 15, 217365 18, 218265 w 25, 218269 ww 18, 218315 10, 218455 26, 218456 18, 8215 26, 9437 18, 9924 31

**8291 10 l**

Knife bag | Empty



8293 b

Knife bag | black, 13 pcs.  
Contents: 8240 10, 8250 9x7, 8252, 8255,  
8256, 8265 w 25, 8264 18, 8270 20, 8280 23,  
8545 sp 6, 9410 p 15, 9488, 9924 25



8293 l

Knife bag | empty

8293 bk

Knife bag | black, 13 pcs.  
Contents: 7365 16, 8250 9x7, 8252, 8255,  
8256, 8265 w 25, 8315 sp 10, 8455 23,  
8456 18, 8545 sp 6, 9437 18, 9488, 9924 25



8293 l

Knife bag | empty

8294 b

Knife roll | blue, 12 pcs.  
Contents: 3105 13, 7905 30, 8215 26, 8240  
10, 8252, 8261 wp 25, 8264 18, 8270 25,  
8280 25, 9410 p 18, 9605 bs 12, 9922 25



8294 l

Knife roll | blue,  
empty

8296 5 k

Knife roll | 5 pcs.  
Contents: 3105 13, 7365 18, 8315 sp 10,  
8455 20, 9924 25



8296 5 l

Knife roll | empty



---

**8296 b**

Knife roll | red, 7 pcs.

Contents: 3105 13, 8240 10, 8264 18, 8270 25, 8280 20, 9410 p 18, 9922 25

**8296 l**

Knife roll | empty

**8296 bk**

Knife roll | red, 7 pcs.

Contents: 3105 13, 7365 18, 8265 w 25, 8315 sp 10, 8455 20, 8545 sp 6, 9924 25

**8296 l**

Knife roll | empty

---

**8298 b**

Knife roll | 7 pcs.

Contents: 3105 13, 7365 18, 8265 w 25, 8315 sp 10, 8455 20, 8545 sp 6, 9924 25

**8298 l**

Knife roll | empty

**8298 b pl**

Knife roll | PrimeLine, 7 pcs.

Contents: 218265 w 25, 218269 wwl 18, 218315 10, 218455 23, 218545 6, 9514 30, 9924 25

**8298 l**

Knife roll  
PrimeLine, empty

---

**9891 b5**

Knife block | 5 pcs., reasonably priced block in gift box: from beech  
Contents: 8315 sp 8,0, 8355 w 18, 8455 20, 9506, 9924 23



---

**9891 b5 pl**

Knife block PrimeLine | 5 pcs., from beech. Packed in  
attractive cartons. Contents: 218269 ww1 18, 218315 8, 218455 20,  
9506, 9924 23



---

**9891 b5 bc**

Knife block BestCut | 5 pcs., from beech. Packed in  
attractive cartons. Contents: 8640 10, 8670 15, 8680 20, 9506,  
9924 23



---

**9891 l 5**

Knife block | empty



---

**9892 b**

Knife block | 8 pcs., from beech. Packed in attractive cartons.  
Contents: 8240 10, 8243 9, 8270 15, 8270 20, 8280 25, 9410 p 15,  
9605 bs 12, 9922 25



---

**9892 b9 bc**

Knife block BestCut | 9 pcs., from beech. Packed in  
attractive cartons. Contents: 8640 w 10, 8640 8, 8664 18, 8670 15,  
8670 w 20, 8680 20, 9410 p 15, 9506, 9924 23



---

**9892 l**

Knife block | empty

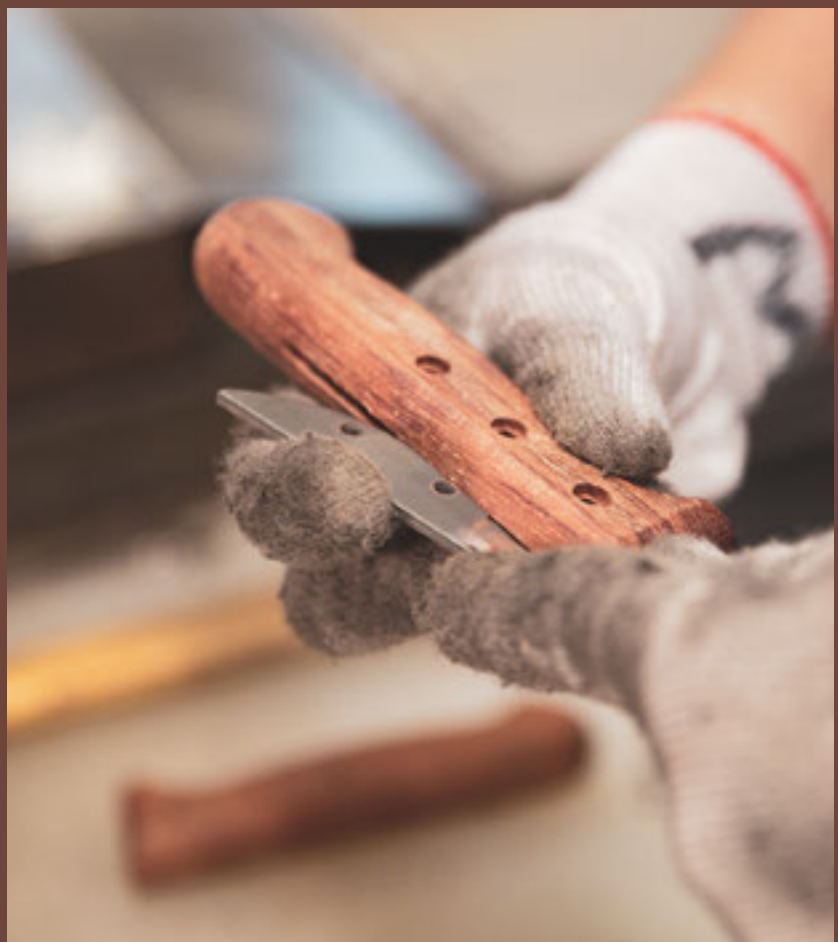


# Wood handle

Its natural texture allows you to hold the handle securely even when it is covered in grease or water.

en

e





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**3000**

Sticking knife | Kotibe

5" | 13 cm

6¼" | 16 cm

7" | 18 cm



---

**3080**

Sticking knife | Kotibe

6" | 15 cm



---

**4020**

Butcher knife | Kotibe

8¼" | 21 cm

9½" | 24 cm



---

**3100**

Boning knife | Kotibe

5" | 13 cm

6¼" | 16 cm



---

**3000 n**

Knife for various industrial purposes | Beech

5" | 13 cm

6" | 15 cm



WOODEN HANDLE

8450

Chef's Knife | Kotibe

7¾" | 20 cm

10¼" | 26 cm



8350 w

Bread knife | Kotibe

Wavy edge

8¾" | 21 cm



8340

Kitchen knife | Kotibe

6¾" | 16 cm

•



8710

Universal knife | Kotibe

4" | 10 cm



8232 kot

Barbeque spatula short | Kotibe

4½" | 11,5 cm


7½" | 19 cm



8300

Vegetable knife | Kotibe

3½" | 8,5 cm



8360 w

Universal knife | Kotibe

Wavy edge

4¾" | 11 cm





Sustainable and certified.

All our wood comes from  
strictly controlled forests and  
growing regions.

# Butch

For each cut the most suitable tool will be found in our comprehensive range. Highest security in product and hygiene by meeting all known legislation.

er

# Our special handles

Our standard handles offer a comfortable grip and help make cutting safer. GIESSER maintains continuous communication with its customers and responds to the special requirements of the butchery trade with precisely adapted special handles.

## DET

The handle consists of plastic mixed with metal particles. This makes the material detectable. Knives with detectable plastic handles reduce process risk in meat processing.

## HANDLE NO. 4

The rounded back of the handle provides an excellent grip. The open ended handle enables the user to effortlessly switch between a standard and trigger position.

## "BODYGUARD"

No sliding-off of the working hand possible. Highest safety when cutting and trimming meat. Very comfortable and slipproof thermoplastic elastomer (TPE).



#### **HANDLE NO. PP7**

An ergonomic, comfortable handle. For a secure grip when processing meat. Our alternative to standard handles – glass-fibre reinforced polypropylene (PP).



#### **PRIMELINE**

Two different versions of handles with and without protection. Soft and slide-proof handle with a solid core for absolute stability.



#### **"SCANDIC"**

The extended protection prevents sliding. The particularly long handle is suitable for big hands.



#### **"EAGLE"**

Very comfortable and slipproof thermoplastic elastomer (TPE). With particularly long protection that considerably reduces the risk of injury when cutting.



#### **HANDLE NO. 9**

Very comfortable and slipproof thermoplastic elastomer (TPE). "American" handle for easy and quick changing of the grip – especially developed for boning knives.

BUTCHER

2005

Breaking knife

7" | 18 cm

7 3/4" | 20 cm

8 3/4" | 22 cm

9 3/4" | 25 cm

●

● ● ● ● ●

● ● ● ● ●

● ● ● ● ●



2005 det

Breaking knife  
Special handle **DET**

7 3/4" | 20 cm

9 3/4" | 25 cm

●

●



2005 wwl

Breaking knife  
Scalloped edge

7 3/4" | 20 cm


8 3/4" | 22 cm

9 3/4" | 25 cm

● ● ● ● ●

● ● ● ● ●

● ● ● ● ●



2007 pp g

Breaking knife  
Special handle **No. PP7**

7 3/4" | 20 cm

9 3/4" | 25 cm

●

●



2008

Breaking knife  
Special handle **BODYGUARD**

9 3/4" | 25 cm

●



2008 wwl

Breaking knife  
Scalloped edge  
Special handle **BODYGUARD**

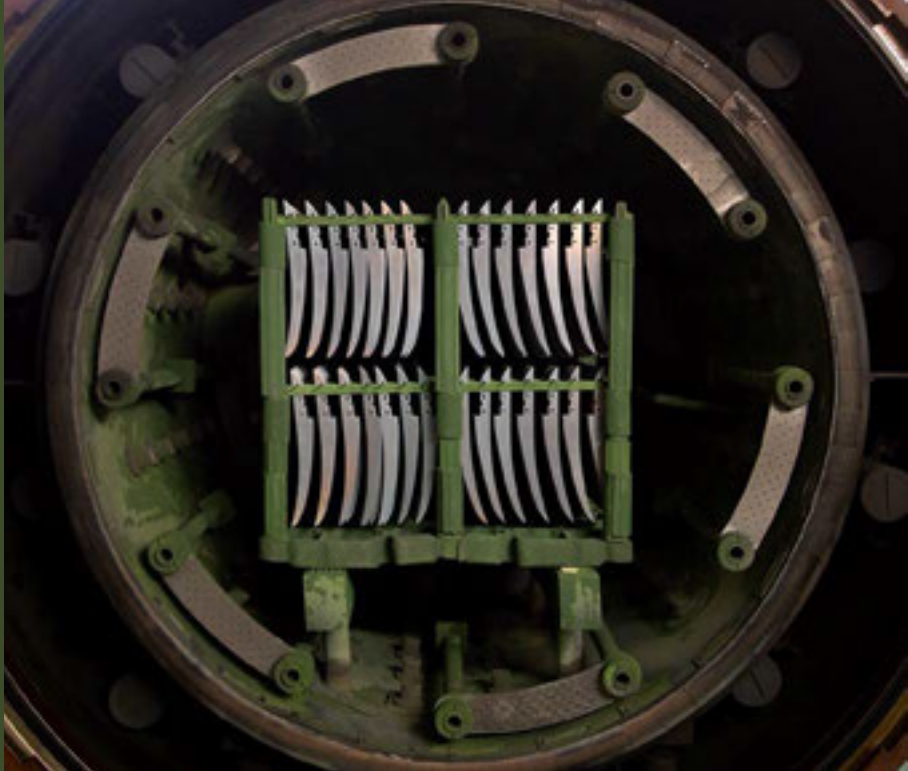
9 3/4" | 25 cm

●



Hot. Hot. Hot.

Long lasting and reduced wear of the blade due to modern vacuum hardening technology: hardness 56 HRC Rockwell.



**2015**

Cimiter knife

- 6¼" | 16 cm  
●
- 7" | 18 cm  
● ●
- 10½" | 27 cm  
●
- 11¾" | 30 cm  
●



**2025**

Skinning knife

- 6" | 15 cm  
● ●
- 7" | 18 cm  
● ●



**2105**

Skinning knife

- 5" | 13 cm  
● ●
- 6¼" | 16 cm  
● ●



**2105**

Skinning knife

- 7" | 18 cm  
● ● ● ● ● ○ ●
- 8¼" | 21 cm  
● ● ● ●



BUTCHER

2105 wwl

Skinning knife  
Scalloped edge

6¼" | 16 cm



7" | 18 cm



8¼" | 21 cm



2275

Filleting knife

7" | 18 cm



8¼" | 21 cm



2285

Filleting knife  
Blade: flexible

7" | 18 cm



8¼" | 21 cm



2503

Boning knife  
Blade: medium  
Special handle **SCANDIC**

6" | 15 cm



2505

Boning knife  
Blade: medium

4" | 10 cm



5" | 13 cm



2505 det

Boning knife  
Blade: medium  
Special handle **DET**

6" | 15 cm



---

**2507 pp g**

Boning knife  
Blade: medium  
Special handle **No. PP7**

5" | 13 cm



6" | 15 cm



---

**2405**

Butcher knife

6 1/4" | 16 cm



7" | 18 cm



---

**2504**

Butcher knife  
Blade: medium  
Ergonom. handle  
Special handle **No. 4**

5" | 13 cm



6" | 15 cm



---

**2505**

Boning knife  
Blade: medium

6" | 15 cm



8" | 17 cm



---

**2505 wwl**

Boning knife  
Blade: medium  
Scalloped edge

5" | 13 cm



6" | 15 cm



---

**2509**

Boning knife  
Blade: medium  
Straight handle  
Special handle **No. 9**

5" | 13 cm



6" | 15 cm





BUTCHER

2515

Boning knife

Blade: stiff

5" | 13 cm

●●●●●

6" | 15 cm

●●●●○●

8" | 17 cm

●●●●●



2515 wwl

Boning knife

Blade: stiff

Scalloped edge

5" | 13 cm

●●

6" | 15 cm

●●●●

8" | 17 cm

●●●●●



2515 det

Boning knife

Blade: stiff

Special handle **DET**

5" | 13 cm

●



2517 pp g

Boning knife

Blade: stiff

Special handle **No. PP7**

5" | 13 cm

●

6" | 15 cm

●



2519

Boning knife

Blade: stiff

Straight handle

Special handle **No. 9**

5" | 13 cm

●●●●●

6" | 15 cm

●●●●●



2535

Boning knife

Blade: flexible

5" | 13 cm

●●●●●

6" | 15 cm

●●●●●





---

**2535 wwl**

Boning knife  
Blade: flexible  
Scalloped edge

5" | 13 cm



6" | 15 cm



---

**2539**

Boning knife  
Blade: flexible  
Straight handle  
Special handle **No. 9**

5" | 13 cm



6" | 15 cm



---

**2603**

Boning knife  
Special handle **SCANDIC**

6" | 15 cm



---

**2605**

Boning knife

6" | 15 cm



7" | 18 cm



---

**2605 wwl**

Boning knife  
Scalloped edge

6" | 15 cm



7" | 18 cm



---

**2615**

Boning knife  
Pointed, flexible

6" | 15 cm



Simply sharp.

The polish provides consistently high performance and easy re-sharpening of the edge.



**3002**  
Sticking knife  
Special handle **ADLER**

7" | 18 cm



8¼" | 21 cm



9½" | 24 cm



**3005**  
Sticking knife

5" | 13 cm



6¼" | 16 cm



7" | 18 cm



8¼" | 21 cm



9½" | 24 cm



11¼" | 30 cm



**3005 det**  
Sticking knife  
Special handle **DET**

6¼" | 16 cm



7" | 18 cm



---

**3005 wwl**

Sticking knife  
Scalloped edge

6¼" | 16 cm



7" | 18 cm



---

**3007 pp g**

Sticking knife  
Special handle **No. PP7**

7" | 18 cm



---

**3055 gr**

Cod knife

9" | 18 cm



---

**3055 f**

Cod filletting knife  
Blade: flexible

7" | 18 cm



---

**3082**

Sticking knife  
Special handle **ADLER**

6" | 15 cm



8¼" | 22 cm



---

**3088**

Sticking knife  
Special handle **BODYGUARD**

6¼" | 16 cm



7" | 18 cm



8¼" | 21 cm



<b>3085</b>	4¼"   11 cm	5"   13 cm	6"   15 cm	7"   18 cm	8¾"   22 cm	9½"   24 cm
Sticking knife	● ●	● ● ● ● ●	● ● ● ● ●	● ● ● ● ●	● ● ● ● ●	● ● ●



<b>3105</b>	4"   10 cm	5"   13 cm	6¼"   16 cm	7"   18 cm	8¼"   21 cm
Boning knife	● ●	● ● ● ● ● ○	● ● ● ● ● ○ ●	● ● ● ● ●	● ●



<b>3105 wwl</b>	5"   13 cm	6¼"   16 cm
Boning knife Scalloped edge	●	●



<b>3107 pp g</b>	6¼"   16 cm
Boning knife Blade: straight Special handle <b>No. PP7</b>	●



<b>3115</b>	6"   15 cm
Boning knife	●



<b>3145</b>	6¼"   16 cm
Boning knife Blade: narrow	●



### 3165

Boning knife

4¾" | 12 cm



5½" | 14 cm



6¾" | 16 cm



7" | 18 cm



### 3168

Boning knife

Special handle **BODYGUARD**

6¾" | 16 cm



### 3169

Boning knife

Straight handle

Special handle **No. 9**

5½" | 14 cm



Short routes.

The steel GIESSER processes is produced in Germany and other EU countries.

BUTCHER

**3185**  
Poultry knife

4" | 10 cm

● ● ● ● ●



**3186**  
Poultry knife

4 3/4" | 12 cm

● ●



**3215**  
Boning knife  
Blade: medium

6" | 15 cm

● ●



**3235 z**  
Fish descaling knife  
Toothed back

6" | 15 cm

●



**3305**  
Sticking knife  
Blade: stiff, facet

6 1/4" | 16 cm      7" | 18 cm

● ● ● ● ●      ● ● ● ● ●



**3405**  
Tripe knife  
Blade: steel button

6 1/4" | 16 cm      7" | 18 cm

● ● ● ● ● ○ ● ●      ● ● ● ● ● ○ ● ●





**3425**  
Tripe knife  
Blade: plastic button

6¼" | 16 cm  
● ● ● ●



**3426**  
Tripe knife  
Blade: steel button

6¼" | 16 cm  
● ●



**4005 wwl**  
Butcher knife  
Scalloped edge

8¼" | 21 cm      10¼" | 24 cm  
● ●



**4005**  
Butcher knife

6" | 16 cm      7" | 18 cm      8¼" | 21 cm  
● ● ● ● ● ● ● ● ●



**4005**  
Butcher knife

9½" | 24 cm      10½" | 27 cm      11¼" | 30 cm  
● ● ● ● ● ● ● ●



**4025 wwl**  
Butcher knife  
Scalloped edge

8¼" | 21 cm      9½" | 24 cm      10½" | 27 cm  
● ● ● ● ●



BUTCHER

4025

Butcher knife

Blade: narrow shape

6¼" | 16 cm

7" | 18 cm

8¼" | 21 cm

9½" | 24 cm

10½" | 27 cm



4025

Butcher knife

Blade: narrow shape

11¼" | 30 cm

12½" | 32 cm

14¼" | 36 cm



4035

Meat slicer

8¼" | 21 cm



5005

Bacon knife

12½" | 32 cm



4056

Sausage tying knife

2¼" | 6 cm



4065

Sausage pricker





---

### 5065

Block knife

10¼" | 26 cm



14¼" | 36 cm



---

### 6005

Steak knife

8¼" | 21 cm



9½" | 24 cm



10½" | 27 cm



11¼" | 30 cm



---

### 6005 wwI

Steak knife

Scalloped edge

8¼" | 21 cm



9½" | 24 cm



BUTCHER

7105

Ham knife

11" | 28 cm



7305


Slicer

8 1/4" | 21 cm

9 3/4" | 25 cm

11" | 28 cm

12 1/4" | 31 cm



7305 st


Slicer

Blade: stiff | 2.7 mm

15 3/4" | 40 cm

17 3/4" | 45 cm

19" | 49 cm



7305 aw

Slicer

Blade: partly serrated

8 1/4" | 21 cm

9 3/4" | 25 cm

11" | 28 cm



7305 w

Slicer

Wavy edge

8 1/4" | 21 cm

9 3/4" | 25 cm

11" | 28 cm

12 1/4" | 31 cm



7305 ww

Slicer

Scalloped edge

8 1/4" | 21 cm



---

**7365**

Filleting knife  
Blade: flexible

6 1/4" | 16 cm



7" | 18 cm



7 3/4" | 20 cm



8 3/4" | 22 cm



---

**7705**

Slicer

8 1/4" | 22 cm



9 3/4" | 25 cm



11" | 28 cm



12 1/4" | 31 cm



14 1/4" | 36 cm



---

**7705 w**

Slicer  
Wavy edge

9 3/4" | 25 cm



11" | 28 cm



12 1/4" | 31 cm



14 1/4" | 36 cm



---

**7705 aw**

Slicer  
Blade: partly serrated

9 3/4" | 25 cm



11" | 28 cm



---

**7705 wwl**

Slicer  
Scalloped edge

9 3/4" | 25 cm



11" | 28 cm



12 1/4" | 31 cm



14 1/4" | 36 cm



---

**7725**

Kebab knife

17 3/4" | 45 cm



**7745**

Melon knife

13¾" | 35 cm



**7755**

Kebab knife

Blade: extra broad

17¾" | 45 cm



21¾" | 55 cm



**7905**

Salami slicer

11¾" | 30 cm



**7905 w**

Salami slicer

Wavy edge

11¾" | 30 cm



Outstanding quality.

All of our knives are made of high-quality materials that have been processed with meticulous precision.





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**7925**

Salami slicer

14¼" | 36 cm



---

**7945**

Sausage knife

8¼" | 21 cm



---

**7945 aw**

Sausage knife

Blade: partly serrated

8¼" | 21 cm



---

**7965**

Sausage knife

8¼" | 21 cm



---

**7965 aw**

Sausage knife

Blade: partly serrated

8¼" | 21 cm



---

**7981 csp**

Sausage testing knife

4¾" | 12 cm



---

**7984 c-h**

Plastic sheet for  
sausage testing knife



---

**7984 c**

Sausage testing knife

Full metal, fork and clip

4¾" | 12 cm



11200

Breaking knife  
Special handle PrimeLine

7 3/4" | 20 cm  
● ● ●



11250

Boning knife  
Blade: medium  
Special handle PrimeLine

5" | 13 cm      6" | 15 cm  
● ● ● ●      ● ● ● ●



11251

Boning knife  
Blade: stiff  
Special handle PrimeLine

5" | 13 cm      6" | 15 cm  
● ● ● ●      ● ● ● ●



11253

Boning knife  
Blade: flexible  
Special handle PrimeLine

5" | 13 cm      6" | 15 cm  
● ● ● ●      ● ● ● ●



12200

Breaking knife  
Special handle PrimeLine

8 3/4" | 22 cm      9 3/4" | 25 cm  
● ● ● ●      ● ● ● ●



12200 wwl

Breaking knife  
Scalloped edge  
Special handle PrimeLine

9 3/4" | 25 cm  
● ● ● ●



12250

Boning knife  
Blade: medium  
Special handle PrimeLine

5" | 13 cm      6" | 15 cm  
● ● ● ●      ● ● ● ●



12251

Boning knife  
Blade: stiff  
Special handle PrimeLine

5" | 13 cm      6" | 15 cm  
● ● ● ●      ● ● ● ●



12251 wwl

Boning knife  
Scalloped edge  
Special handle PrimeLine

6" | 15 cm  
● ● ● ●



12253

Boning knife  
Blade: flexible  
Special handle PrimeLine

5" | 13 cm      6" | 15 cm  
● ● ● ●      ● ● ● ●



12260

Boning knife  
Special handle PrimeLine

6" | 15 cm  
● ● ● ●



12260 wwl

Boning knife  
Scalloped edge  
Special handle PrimeLine

6" | 15 cm  
● ● ● ●



**12300**

Sticking knife  
Special handle **PrimeLine**

6¼" | 16 cm



7" | 18 cm



8¼" | 21 cm

**12308**

Sticking knife  
Special handle **PrimeLine**

6" | 15 cm



7" | 18 cm

**12310**

Boning knife  
Blade: medium  
Special handle **PrimeLine**

5" | 13 cm



6¼" | 16 cm

**12316**

Boning knife  
Special handle **PrimeLine**

6" | 15 cm

**12600 wwl**

Breaking knife  
Scalloped edge  
Special handle **PrimeLine**

9½" | 24 cm

**12402**

Butcher knife  
Special handle **PrimeLine**

8¼" | 21 cm



9½" | 24 cm



10½" | 27 cm

**12730**

Slicer  
Special handle **PrimeLine**

11" | 28 cm



You haven't found the right knife yet?

Turn to page 48 for more  
PrimeLine products.



# Foods

Our products are widely used in the food service industry. Whether you need to cut bread, cheese or fish, we have the perfect selection of knives and accessories for your particular needs – from professionals for professionals.

# ervice



## **PASTRY KNIVES**

Our versatile baking and bread-making tools cover all your baking needs.

136 – 141



## **FISH KNIVES**

From cod filleting knives to lobster crackers: GIESSER offers a wide range of fish processing products.

142 – 147



## **CHEESE KNIVES**

The right products for all shapes and types of cheese.

148 – 151



FOODSERVICE

# Pastry knives



---

**8265 w**

Universal knife  
Wavy edge

9¾" | 25 cm

● ● ● ○



---

**218265 w**

Universal knife  
Wavy edge

9¾" | 25 cm

●



---

**218265 w10**

Universal knife  
10 mm wavy edge

9¾" | 25 cm

●



---

**8355 w**

Bread knife  
Wavy edge

8¾" | 21 cm

●

9½" | 24 cm

●



---

**218355 w10**

Bread knife  
10 mm wavy edge

8¾" | 21 cm

●

9½" | 24 cm

●



---

**218355 w**

Bread knife  
Wavy edge

8¾" | 21 cm

●



8375 w

Offset bread knife

Wavy edge

7" | 18 cm

9" | 23 cm



7305 w

Slicer | wavy edge

8 1/4" | 21 cm

9 3/4" | 25 cm

11" | 28 cm

12 1/4" | 31 cm



7705 w

Slicer | wavy edge

9 3/4" | 25 cm

11" | 28 cm

12 1/4" | 31 cm

14 1/4" | 36 cm



8395 w

Bread knife with distance device

Wavy edge

8 3/4" | 21 cm

9 1/2" | 24 cm



8396 w

Bread knife with distance device

Wavy edge

9 3/4" | 25 cm



8355 wsp

Bread knife

Blade: chrome molybdenum steel

Wavy edge

7 1/2" | 19 cm



138

8165 z

Pie knife

6¼" | 16 cm

•



8205

Confectioner's spatula

4" | 10 cm

•



8215

Spatula

6¼" | 16 cm

• ● ○

8¼" | 21 cm


● ○

10¼" | 26 cm

•

12¼" | 31 cm

•



8225

Scraper

4" | 10 cm

•



8232

Pan flipper

4½" | 11,5 cm

•

7½" | 19 cm

● ○



8232 p

Pan flipper | POM handle

4½" | 11,5 cm

•



8234

Offset spatula | 16/11

6¼" | 16 cm

•



8235

Offset spatula

4¾" | 12 cm

•

6¼" | 16 cm

•

8¼" | 21 cm

•



8235

Offset spatula

10¼" | 26 cm

•

12¼" | 31 cm

•



8237

Turner

6¼" | 16 cm

•



8239

Turner | wide

6½" | 16,5 cm

•



140

8261 w

Bread knife | wavy edge

9¾" | 25 cm

•



9575

Thermo offset spatula | flexible

•



8795

Spreader

3½" | 9 cm

•

4¾" | 12 cm

•



8795 w

Spreader | Wavy edge

3½" | 9 cm

•

4¾" | 12 cm

•









FOODSERVICE

# Fish knives



12250

Boning knife

Blade: medium

5" | 13 cm

6" | 15 cm



2105

Skinning knife

5" | 13 cm

6¼" | 16 cm

7" | 18 cm

8¼" | 21 cm



2275

Filleting knife

7" | 18 cm

8¼" | 21 cm



2285

Filleting knife

7" | 18 cm

8¼" | 21 cm



3055

Cod knife

7" | 18 cm



3055 f

Cod filetting knife

7" | 18 cm



143

3235 z

Fish descaling knife

6" | 15 cm

- 



4025 wwl

Butcher knife | scalloped edge

8 1/4" | 21 cm

- 

9 1/2" | 24 cm

- 
- 

10 1/2" | 27 cm

- 



6005

Steak knife

8 1/4" | 21 cm

- 
- 
- 
- 
- 

9 1/2" | 24 cm

- 
- 
- 
- 
- 

10 1/2" | 27 cm

- 
- 
- 
- 
- 

11 3/4" | 30 cm

- 
- 
- 
- 
- 



7365

Filleting knife

Blade: flexible

6 1/4" | 16 cm

- 
- 

7" | 18 cm

- 
- 
- 

7 3/4" | 20 cm

- 
- 
- 

8 3/4" | 22 cm

- 
- 



8247

Oyster knife

2 1/4" | 6 cm

- 



8247 07

Oyster knife

3 1/4" | 7 cm

- 



8262 p

Salmon knife | POM handle

Blade: flexible

12¼" | 31 cm

•



8264

Filleting knife

7" | 18 cm

• • • • •



8270

Chef's knife | narrow

6" | 15 cm

•

7" | 18 cm


• • • • •

7¾" | 20 cm

• • • • •

9¾" | 25 cm

•



8280

Chef's knife | wide

6" | 15 cm

• • • • •

7¾" | 20 cm

• • • • •

9" | 23 cm

• • • • •

9¾" | 25 cm

• • • • •

11¾" | 30 cm

•



8280 w

Chef's knife | wide,  
wavy edge

9¾" | 25 cm

•



8315 wsp

Vegetable knife | wavy edge

3¼" | 8 cm

•

4" | 10 cm

• • •



**8335 s**  
Fish knife  
Blade: strong

5" | 13 cm  
●



**8455**  
Chef's knife

6 1/4" | 16 cm  
● ● ● ● ● ○ ● ●

7 3/4" | 20 cm  
● ● ● ● ● ○ ● ●

9" | 23 cm  
● ● ● ● ● ○ ● ●



**8455**  
Chef's knife

10 1/4" | 26 cm  
● ● ● ● ● ○ ● ●

11 1/2" | 29 cm  
●

12 1/4" | 31 cm  
● ● ● ● ● ○ ● ●



**8455 w**  
Chef's knife  
Wavy edge

12 1/4" | 31 cm  
● ● ● ● ●



---

**9505**

Fish fin shears



---

**9505 k**

Fish fin shears



---

**9514**

Pincers | angled

6" | 15 cm



---

**9515**

Fish bone pliers



---

**9516**

Fish pincers



---

**9518**

Fish descaler

9" | 23 cm



---

**9551**

Lobster pliers



---

**9590 mf**

Mesh safety glove

The Mitt





FOODSERVICE

# Cheese knives



9492

Cheese slicer

-



9493

Cheese wire

48" | 120 cm

-



9493 dr

Spare loops (10 pcs.)



9495 rs

Parmesan crust knife

-



9495

Parmesan knife

4 1/4" | 11 cm

-

6 1/4" | 16 cm

-



9570

Spatula

- 
-



9605

Cheese knife

10 1/4" | 26 cm

-

11 1/2" | 29 cm

-



9605 ww

Cheese knife | scalloped edge

7 3/4" | 20 cm


- 
- 
- 
-

10 1/4" | 26 cm

-

11 1/2" | 29 cm

- 
-



<b>9615</b>	10¼"   26 cm	11¾"   30 cm	14¾"   36 cm
Cheese knife	●	●	●



<b>9615 ww</b>	10¼"   26 cm	11¾"   30 cm
Cheese knife   scalloped edge	●	●



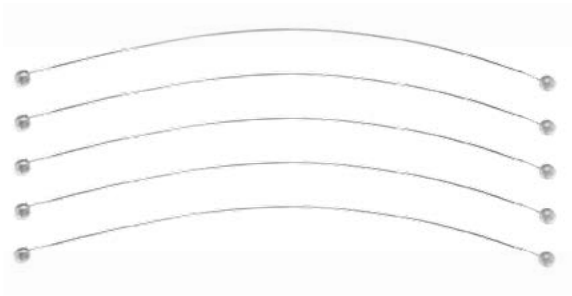
<b>9620</b>	6"   15 cm	7¾"   20 cm
Cheese shovel	●	●



<b>9630</b>	4¾"   12 cm	9"   23 cm
Wire cheese cutter		



<b>9631</b>	4¾"   12 cm	9"   23 cm
Spare loops   5 pcs.		



---

**9645**

Soft cheese knife

6" | 15 cm

● ● ● ○



---

**9655**

Cream cheese knife

6" | 15 cm

● ● ○



---

**9655 sp**

Cream cheese knife

6" | 15 cm

● ● ● ○



---

**9670**

Cheese knife

15" | 39 cm



# Sharp & spe

Looking after Giesser blades: Regularly sharpen and hone the blade to keep it sharp – day after day and for many years to come.

# enining cials



## **SHARPENING**

Professional sharpeners.

154 – 159



## **BUTCHER'S ACCESSORIES**

Butcher tools.

160 – 165



## **PROTECTION**

Cut protection gloves, stab  
protection aprons and boleros.

166 – 167

SHARPENING

9901

Silvercut | polished

12¼" | 31 cm

●

Form

●

A long, polished silver sharpening steel with a black handle and a silver ring at the end. The handle has the ISLER logo.

9904

Sharpening steel  
Ultra fine cut

12¼" | 31 cm

●

Form

●

A long, polished silver sharpening steel with a black handle and a silver ring at the end. The handle has the ISLER logo.

9905

Sharpening steel  
Extra fine cut

12¼" | 31 cm

●

Form

●

A long, polished silver sharpening steel with a black handle and a silver ring at the end. The handle has the ISLER logo.

9906

Policut | ultra fine cut extra

12¼" | 31 cm

●

Form

●

A long, polished silver sharpening steel with a blue handle and a silver ring at the end. The handle has the ISLER logo.

9913

Topcut  
Ultra fine polished cut

12¼" | 31 cm

●

Form

●

A long, polished silver sharpening steel with a black handle and a silver ring at the end. The handle has the ISLER logo.

9916

Supercut | ultra fine cut

12¼" | 31 cm

●

Form

●

A long, polished silver sharpening steel with a red handle and a silver ring at the end. The handle has the ISLER logo.





SHARPENING

9919

Sharpening steel | double cut, extra fine, polished

9 3/4" | 25 cm

Form



9920

Chefcut | fine cut

12 1/4" | 31 cm

Form



9922

Chefcut | fine cut

9" | 25 cm

Form



9924

Sharpening steel | standard cut

9" | 25 cm

10 1/2" | 27 cm

12 1/4" | 31 cm

14 1/4" | 36 cm

Form



9925

Sharpening steel | standard cut

9 3/4" | 25 cm

12 1/4" | 31 cm

Form



9927

Sharpening steel

12 1/4" | 31 cm

Form



156

9929

Sharpening steel

12¼" | 31 cm

•

Form

●

A long, silver-colored sharpening steel with a blue handle and a metal ring at the end.

9930

Sharpening steel  
Diamond coated

9¾" | 25 cm

•

Form

●

A long, silver-colored sharpening steel with a black handle and a metal ring at the end.

9931

Knife sharpener

•

A white and black knife sharpener with a black handle and a white base.

9937

Ergosteel

○

A white and black Ergosteel sharpening tool with a black handle and a white base.

9940


Ceramic sharpening steel

9¾" | 25 cm

•

Form

●

A long, blue ceramic sharpening steel with a black handle and a metal ring at the end.

9950

Household steel

7¾" | 20 cm

•

Form

●

A long, silver-colored household steel with a black handle and a metal ring at the end.

SHARPENING

9950 o

Sharpening steel  
Olive wood handle

9" | 23 cm

Form



9970

Hand sharpening stone  
Coarse/fine,  
Stone length 9¾" | 25 cm,  
total length 15" | 38 cm,  
for knives and tools



9970 s

Hand sharpening stone  
Siliciumcarbide, 120/320  
7¾" | 20 cm (200 x 50 x 25 mm)



9970 wb

Hand sharpening stone  
Fused alumina, 200 blue/400 white  
7¾" | 20 cm (200 x 50 x 25 mm)



9970 wt

Hand sharpening stone  
Fused alumina, extra fine,  
360 terra/1000 white  
7¾" | 20 cm (200 x 50 x 25 mm)



9970 99

Mat | black



---

## PX 88

PX 88 | special coating  
extremely hard, 2000 Vickers  
degrees hardness

12 3/4" | 31 cm      Form



---

## 9980

Knife sharpener

● ● ● ● ●



---

## 9980 stp

Knife sharpener | stainless steel



---

## 9981

Replacement rods for knife sharpener







886640 p

Cleaver | POM handle

6" | 15 cm



886645

Cleaver

6" | 15 cm



886655

Cleaver

7" | 18 cm

7¼" | 20 cm



886655 sp

Cleaver

7" | 18 cm

7¼" | 20 cm

9" | 23 cm

9¾" | 25 cm



896605 40

Bone saw

Blade fixes with screw

15¾" | 40 cm



896606 40

Saw blade

15¾" | 40 cm



896605 50

Bone saw

19¾" | 50 cm



896606 50

Saw blade

19¾" | 50 cm



161

**896608**  
Bacon ripper

Ø,6" | 16 mm



**896609**  
Rib puller

Ø,5" | 14 mm



**896615**  
Rib puller spare blades | 5 pcs.

Ø,5" | 14 mm

Ø,6" | 16 mm

Ø,7" | 18 mm

Ø,8" | 20 mm

Ø,9" | 22 mm



**896615 a**  
Rib puller spare blades | extra sharp, 5 pcs.

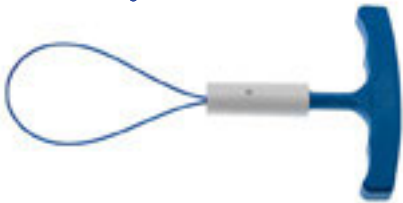
Ø,5" | 14 mm

Ø,6" | 16 mm



**896610**  
Rib puller

ø Ø,07" | 2 mm



**896611**  
Rib puller spare loops  
50 pcs.

7¼" | 20 cm



11¼" | 30 cm



**896612**  
Bone dust remover



**896616 g**  
Hook

5½" | 14 cm



**896850**  
Block brush



**896860**  
"S" hook | 10 pcs.

4" | 10 cm

4¾" | 12 cm

5½" | 14 cm

6¼" | 16 cm

7" | 18 cm



**896698**  
Ring knife | plastic, 3 pcs.



**896795**  
Minced meat knife

5½" | 14 cm



---

**896630 k**

Beef splitter

13" | 33 cm



---

**896845**

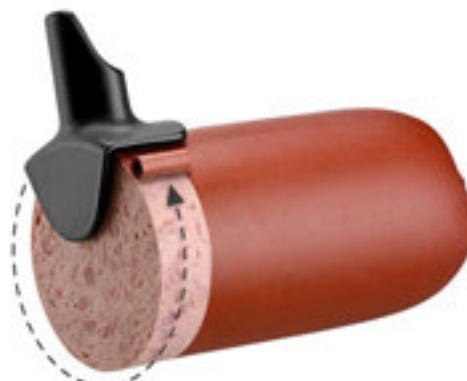
Meat hammer



---

**896699**

PELLE The sausage casing cutter



---

**896688**

Pork scorer



## 896800

Magnet bar

13¾" | 35 cm

19¾" | 50 cm



## 896800 sp

Magnet bar | special

23½" | 60 cm



## 896820 la

Gastronorm inset

19 x 10¾"

485 x 275 mm

○



## 896880

Stirring spatula

39½" | 100 cm

○

48" | 120 cm

○



## 896820 h

Mountings, 1 pair



## 896865

Cutting board

15¾" (15¾" x 11¾" x 0,75")

40 cm (400 x 300 x 20 mm)



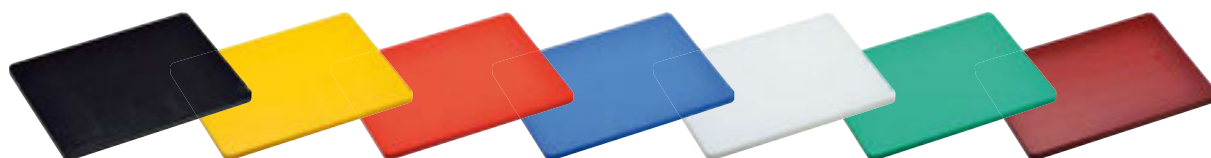
19¾" (19¾" x 11¾" x 0,75")

50 cm (500 x 300 x 20 mm)



23¾" (23¾" x 11¾" x 0,75")

60 cm (600 x 400 x 20 mm)



## 896870

Euro cutting board | rounded edges, with groove and juice collector

20¾" (20¾" x 12¾" x 0,75")

53 cm (530 x 325 x 20 mm)



## 896830 4

Knife scabbard | for 4 knives, fully hygienic plastic, complete set



## 896831 1

Knife scabbard | for 1 knife, fully hygienic plastic



## 9310

Protector | width: 2" | 5,5 cm (2 pcs.)

7¾" | 20 cm

10¾" | 26 cm

12¾" | 31 cm

14¾" | 36 cm



## 9315

Protector | width: 11/4" | 3,2 cm (2 pcs.)

4" | 10 cm

5" | 13 cm

6¾" | 16 cm



# Protective apron

All mesh gloves are available in 7 standard sizes.  
Left-hander versions and special sizing upon request.



PERFORMANCE CLASS 2  
DIN EN 13998

XXS	XS	S	M	L	XL	XXL
SIZE 9	SIZE 0	SIZE 1	SIZE 2	SIZE 3	SIZE 4	SIZE 5
Brown	Green	White	Red	Blue	Orange	Olive
49	50	51	52	53	54	55

## 9590 00 m

Mesh safety glove  
Wire diameter: 0.5 mm  
Polyurethane band  
Protection class II



## 9590 00

Mesh safety glove



## 9590 19

Mesh safety glove





**9595**

Safety apron

**Art.-Nr.**  
9595-73  
9595-78

**Dimension**  
50 x 73 cm  
55 x 78 cm



**min.-max.**  
152-173 cm  
162-185 cm



**min.-max.**  
82-111 cm  
89-122 cm



**EUROFLEX**

**9594**

Glove tightener  
One size, 100 pcs.



**9599 s/m/l/xl**

Cut resistant glove  
extra light and certainly safer protection in 4 sizes  
(s, m, l, xl), as per EN 388 25 4 x



MHB I




Knife hygiene box | for 4 knives & 1 steel

19¾" (19¾" x 10½" x 4")  
50 cm (500 x 265 x 100 mm)



MHB I E

Insets | for MHB I

Version			
E1	4 x	1 x	-
E2	5 x	1 x	1 x
E3	5 x	2 x	-
E4	8 x	1 x	-



MHB II




Knife hygiene box | for 6 knives & 2 steels

19¾" (19¾" x 15" x 4")  
50 cm (500 x 380 x 100 mm)



MHB II E

Insets | for MHB II

Version			
E1	6 x	2 x	-
E2	8 x	2 x	-
E5	12 x	2 x	-
E6	10 x	2 x	-



MHB III




Knife hygiene box | for 5 knives, 1 steel, 1 glove

19 3/4" (19 3/4" x 15" x 4")  
50 cm (500 x 380 x 100 mm)



MHB III E

Insets | for MHB III

Version			
E1	5 x	1 x	1 x
E3	10 x	1 x	1 x
E5	8 x	2 x	1 x



MHB K

Knife hygiene box | plastic, for 4 knives  
(max. 12 1/4 inch blade), 1 steel, 1 Sharp Easy, 1 glove.  
Weight: 530 g  
Dimensions: width 17 cm, lenght closed 49 cm,  
opened 55 cm, depth 7 cm

•



MHB K hh

Glove-holder | for knife hygiene box



# Forks access

Our expertise doesn't stop at knives. We also offer a wide range of useful, high-quality accessories for the food processing industry.

# & stories



## **FORKS & ACCESSORIES**

The right tool for any occasion.

172 – 179

FORKS

9400 p

Meat fork | forged

6" | 15 cm



7¼" | 20 cm



9410 p

Claw fork | forged

6" | 15 cm



7" | 18 cm



8¼" | 21 cm



9¼" | 25 cm



9420 p

Sausage fork | forged

5" | 13 cm



9445

Meat fork

6" | 15 cm





9435

Sausage fork

5" | 13 cm

7½" | 19 cm



9437

Meat fork

7" | 18 cm

8¼" | 21 cm



8610 p

BestCut claw fork | forged

6¼" | 16 cm



BESTCUT

1940 s 21

FORK NO 1

8¼" | 21 cm

TOL | RD | SO | RC



PREMIUMCUT

**9605 bs**  
Decorating knife | angled  
blade for better cutting, extra  
long blade

4 ¾" | 12 cm



**8246**  
Asparagus peeling knife



**8249**  
Potato peeler



**8249 sp**  
Potato peeler



**8249 rap**  
Potato peeler  
Movable blade



**8249 m**  
Peeler | metal,  
plane edge

2" | 5 cm

3 ½" | 9 cm



**8249 mz**  
Peeler | metal,  
serrated edge

2" | 5 cm



**8250 9x7**  
Decorating knife



**8252**  
Double melon baller

ø 0.9/1.0" | 22/25 mm



**8253**  
Melon baller

ø 0.4" | 10 mm

ø 0.5" | 15 mm

ø 0.9" | 23 mm



**8253**  
Melon baller

ø 1.0" | 25 mm

ø 1.2" | 30 mm



8254

Orange peeler

•

8255

Lemon decorator

•



8256

Lemon grater

•

8256 lo

Lemon grater

•



8257

Butter curler

•

8259

Apple corer

•



8258

Poultry shears

8258 f

Replacement spring

8258 sp

Poultry shears

8258 spf

Replacement spring



8287

Mincing knife | double

8 3/4" | 22 cm

•

8288

Mincing knife | single

8 3/4" | 22 cm

14 1/4" | 36 cm

•

•



9470  
Tomato peeler



9471  
Tomato corer



9475  
Julienne cutter | 0,1"

0,1" | 3 mm



9475 3  
Julienne cutter  
3 blades

0,1", 0,2", 0,3" | 3, 6, 9 mm



9482  
Pastry wheel

ø 2¼" | 6 cm



9482 w  
Pastry wheel | wavy

ø 2¼" | 6 cm



9476 2  
Endless julienne cutter

DISCONTINUED ITEM



**9487**

Pastry brush

1½" | 4 cm

2¼" | 6 cm



**9487 sil**

Pastry brush | silicon



**9488**

Dough scraper set | 3 pcs.

2 x 4¼" & 1 x 4¾"

2 x 11 cm & 1 x 12 cm



**9489 2**

Dough scraper set | 2 pcs.

6" & 7¾" | 15 & 20 cm



**9491**

Pizza cutter

ø 4¾" | 12 cm



**9501**

Can opener



**9501 6**

Kitchen shears



**9506**

Scissors



**9506 10**

Scissors



**9510**

Truffle slicer





### 9514 s

Tweezer with spoon | small

6 1/4" | 17 cm



### 9514 s

Tweezer with spoon | tall

10 1/2" | 27 cm



14 1/2" | 37 cm





---

**9514**

Pincers

7¾" | 20 cm

11¾" | 30 cm



---

**9514 k**Meat pincers  
High heat resistant  
up to 240 °C

11¾" | 30 cm



---

**9514 ang**

Pincers | angled

13¾" | 35 cm



---

**9516 ang**

Pincers | angled

7¾" | 20 cm



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**9535**

Cold cut tongs



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**9540**

Cake tongs



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**9542**

Salad tongs



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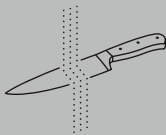
**9545**

Spaghetti tongs



# Service

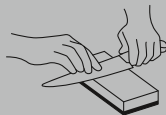
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#### **CLEANING**

Look after your knives to protect their outstanding GIESSER quality for many years.

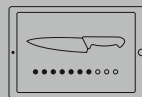
182 – 183



#### **SHARPENING**

Absolute precision: our sharpening recommendations.

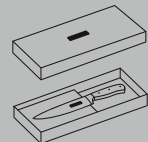
184 – 185



#### **KNIFE MANAGEMENT**

Improve your product safety, work processes and cost controlling.

186 – 187



#### **PERSONALISATION**

Give the perfect gift with an individual engraving.

188 – 191

How to make your Giesser knives last as long as possible:  
tips on looking after your knives.

## Cleaning and storage

Our knives with a plastic handle are dishwasher-proof. We nonetheless recommend that you clean them by hand to prevent staining and the build-up of extraneous rust, and to protect the cutting edge of the blade. After cleaning, keep your knives safe with protectors and by storing them in our knife blocks or Gastronorm tray insets. We also offer a wide range of knife bags, cases and boxes to help you transport your Giesser knives safely.



### OUR GUARANTEE

All GIESSER knives with plastic handles are made entirely from materials that comply with the German Food and Commodities Act (LMBG).





## KNIFE CARE

### 1 STORAGE

Store your knives in a dry, secure place. Never leave them lying around near children.

### 2 SAFETY

Giesser knives are very sharp. Be careful when cleaning, drying and handling their blades.

### 3 SHARPENING

Regularly sharpen the blade with the honing steel or a fine whetstone. This maximises the useful life of the cutting edge and keeps it sharp.

### 4 CUTTING BOARDS

Use a cutting board made from wood or plastic. Marble and granite boards damage the blade.

### 5 HANDLES

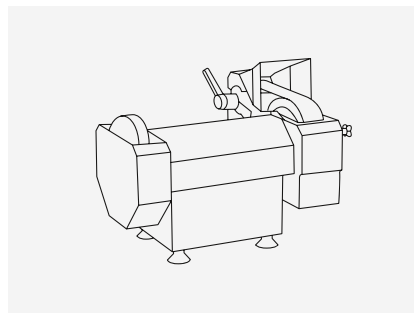
Our plastic handles are very low-maintenance. Wooden handles benefit from occasional treatments with suitable oils.

Have a look at our website for more information:  
[www.giesser.de](http://www.giesser.de)

Looking after Giesser blades: regularly sharpen and hone the blade to keep it sharp – day after day and for many years to come.

# Sharpening

Professional cooking and butcher knives have to withstand a wide variety of mechanical stress. All working environments are different, and no two cuts are alike. High mechanical pressure and varying foodstuffs have a corresponding impact on the blade. You can prevent wear by sharpening your Giesser knives regularly to protect their sharpness and their cutting-edge retention. All you need is a little practice and the right sharpening tools.



## BECOME A SHARPENING EXPERT

Our sharpening seminars teach you how to sharpen and hone your hand knives using a honing steel, whetstone or a sharpening machine. Find out about the seminars on our website: [www.giesser.de](http://www.giesser.de)

Sharpening machines are additional methods to honing steels and whetstones. Like the manual tools, they protect the sharpness and the cutting edge of your knives. Find out more in the service section of our homepage.



### INCORRECT

An obtuse cutting angle leads to quick blunting of the cutting edge.



### INCORRECT

Blades ground too thin (hollow grind) may chip even at minimal strain.



### INCORRECT

Grinding the blade into a straight wedge shape reduces cutting-edge retention considerably.

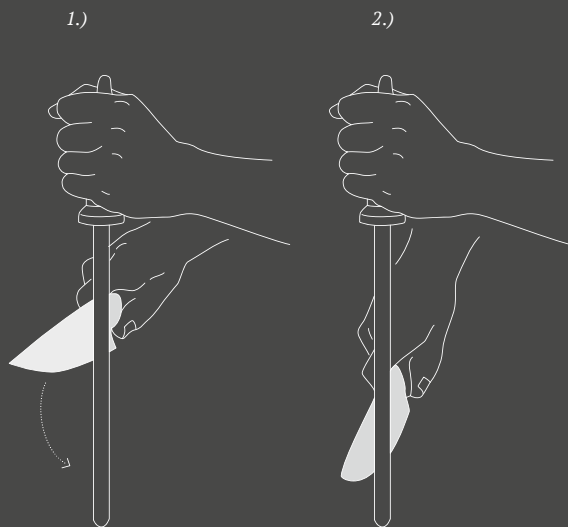


### CORRECT

The perfect blade: its slightly convex edge ensures both, sharpness and stability.

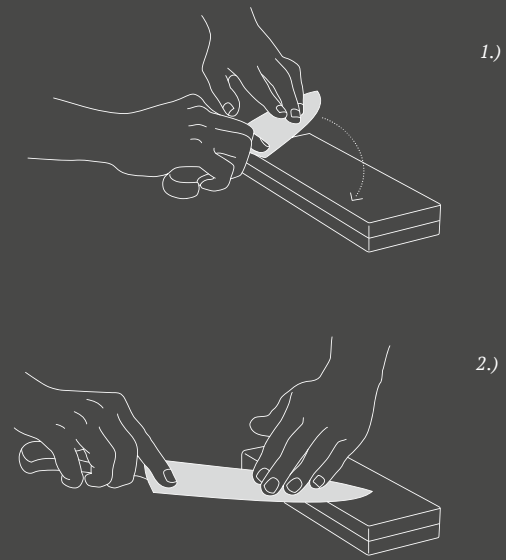


## Honing steel



Just a few even strokes on a traditional honing steel will usually restore the sharpness of any blade. But different blades require different stroke techniques. Always slide the knife over the steel in a cutting motion at an angle of 15–20 degrees. Alternate between the left and right side, keep your wrist relaxed and move in a wide arc. The force with which the knife should be pressed against the steel depends on how worn the blade is. Do not use any pressure for a new, unsharpened blade, little pressure for a slightly worn blade and a lot of pressure for a heavily worn blade.

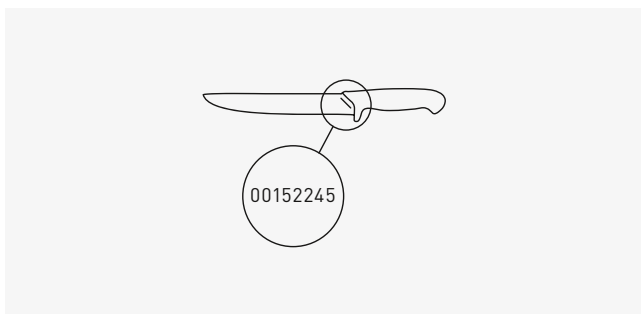
## Whetstone



A whetstone allows you to sharpen even the bluntest knives from scratch. It achieves results where a honing steel fails. We recommend using combination whetstones with a fine grit side and an extra-fine grit side. Use an angle of 15–20 degrees, as you would with a honing steel. First, whet both sides of the blade on the rougher side of the stone by guiding them across the stone alternately and evenly. Afterwards, use the finer side to smooth the blade.

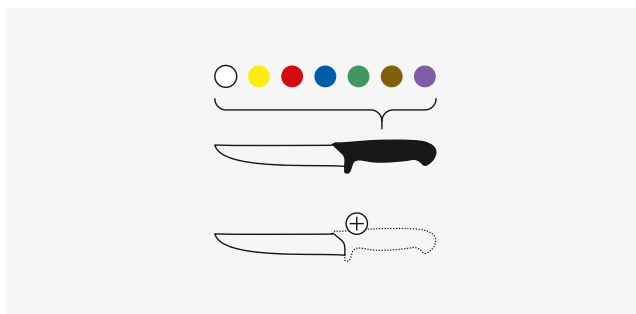
Organisation is key! MEMSYS improves your product security, boosts your work processes and helps you control spending.

## Knife management



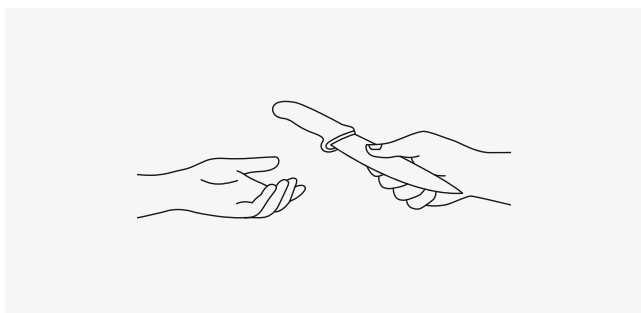
### 1 INDIVIDUAL LABELLING

Your Giesser knives can be labelled with sequential serial numbers upon request. This system gives you complete, transparent insight into their useful life from production to utilisation and disposal. We also offer customised labelling for companies.



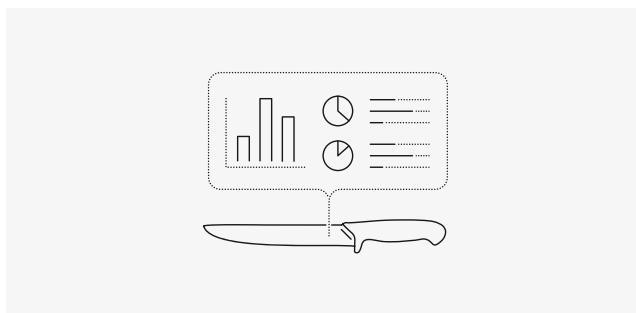
### 2 MEANINGFUL HANDLE COLOURS

Colour-coding your knives is an excellent way to assign them to different processes, departments or shifts. Giesser offers twelve handle colours as a standard. We are happy to provide you with individual or company-specific colours upon request.



### 3 CONTROL

Each new knife's serial number is entered into the management system and assigned to the employee the knife is issued to. This makes it easy to monitor sharpening and maintenance intervals. New knives are only issued when a used one is returned; the condition of each used knife is verified upon its return.



### 4 DOCUMENTATION

To ensure process security, MEMSYS supports seamless, permanent documentation that can be managed easily in Excel. This allows the user to analyse individual wear, current requirements and the exact cost involved. Veterinarians and auditors require such documentation within the scope of IFS certification.



# Tool-Check

The one-stop program to manage, personalise and control tools and equipment.



Find out more: [www.giesser.de/english/News/Downloads/Brochures](http://www.giesser.de/english/News/Downloads/Brochures)

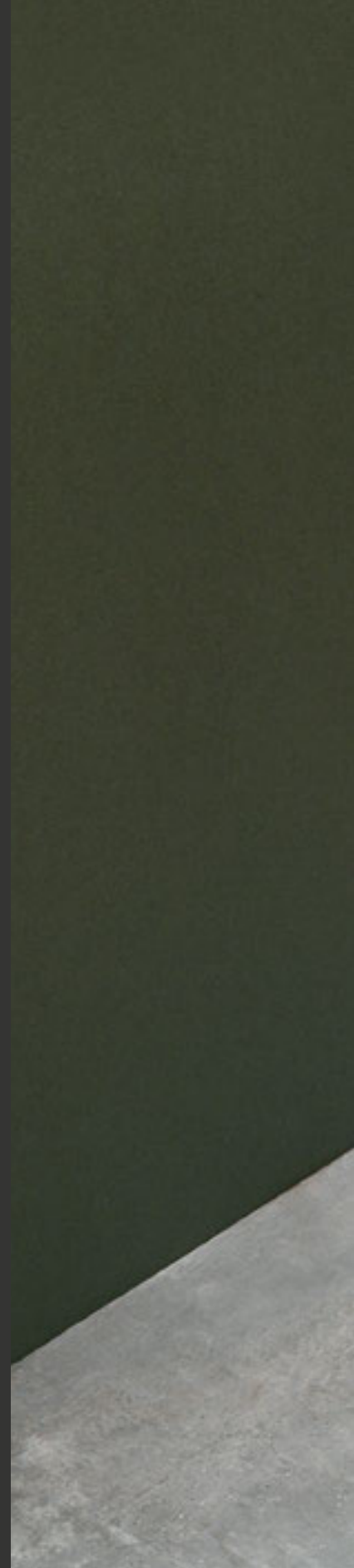
Knife management has become an indispensable part of the food processing industry and its various certifications. Giesser's 'Tool Check' software manages your tools and staff and even offers data analysis. This allows you to identify the user of every single knife. Your employees feel greater responsibility for their knives and handle them more carefully, helping you save expenses. No specialist IT knowledge is required to operate this self-explanatory program. Thanks to its web-based interface, Tool Check stays updated on its own without any complicated steps on your part.

Giesser knives have personality.  
A customised engraving turns them  
into special, unique gifts.

# Your very own knife.

**“Good knives have a long life. We use them every day and they are always in sight. This makes them perfect gifts and brilliant advertising items.”**

A tangible message – literally: use our personalisation service to create knives with a personal message for your family, friends or business partners. We offer laser inscriptions even for single-item orders. For orders of 250 items or more, we can also print your message on the knife handles in one or multiple colours. Of course, we also offer optimal packaging for any knife or knife set: wooden or cardboard boxes, with or without a cover print, you name it.





# Branded knives.

## 1. BLADE INSCRIPTIONS

Subtly stylish: have your own or your customer's company name written on the blade of a quality knife. Please get in touch to discuss the available options.

## 2. Pad-printed HANDLE

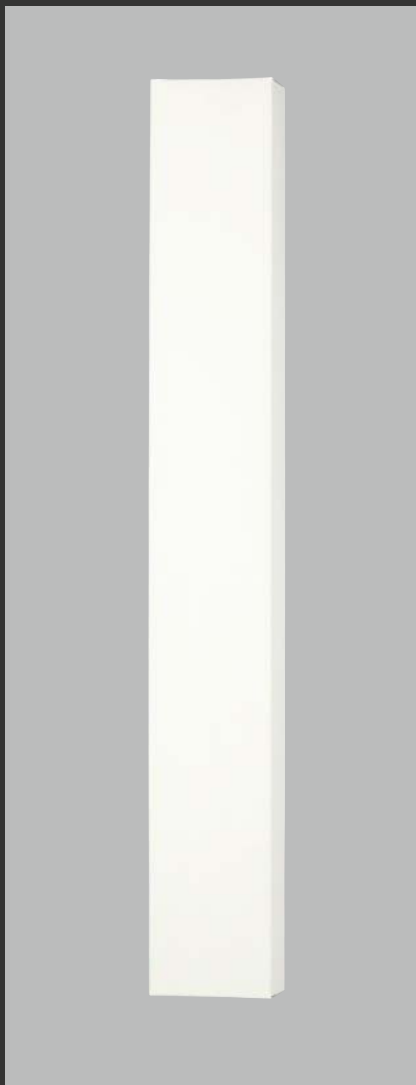
Visuals on the handle of a knife are a special eye-catcher. Upon request, we also offer this service in your personal company colour.





# Branded packaging.

Our service also includes individual packaging design. We will be happy to accommodate your ideas and requirements.



## PACKAGING A

Individual box in various sizes – with customised print upon request.



## PACKAGING B

For 2 – 4 vegetable and multi-purpose knives and plenty of room for your branding.



## PACKAGING C

Transparent cover and an individual insert for small kitchen knives.

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