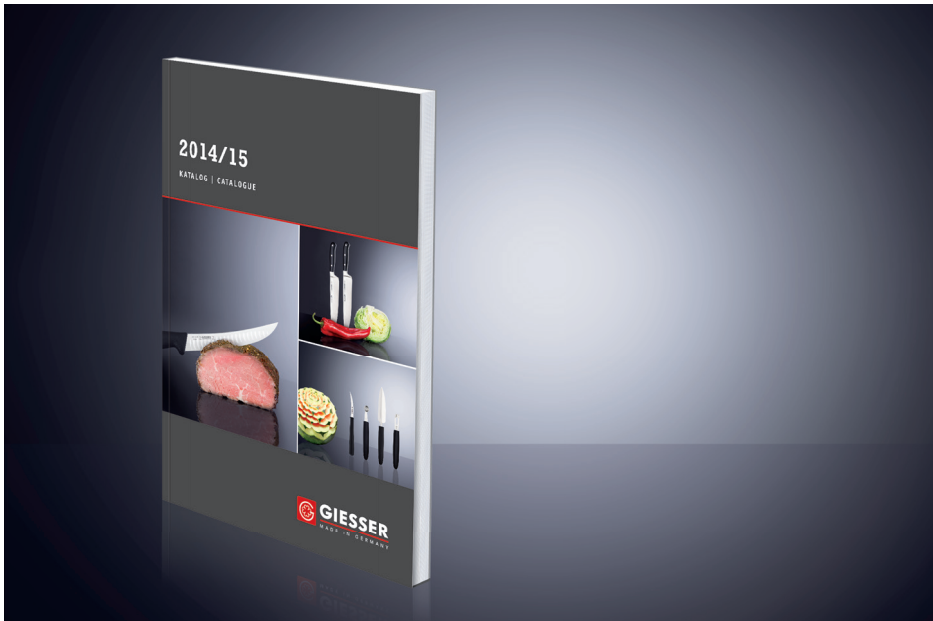




## THE NEW GIESSER CATALOGUE IS HERE!



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Hot off the press and with a new design: the GIESSER catalogue's 136 pages now offer an even bigger range of forged and stamped knives and accessories for professionals in the food processing and gastronomy industry. Around 2,500 products – clearly organised into the three main lines butcher's knives, chef's knives and accessories – provide the right implement for every use.

Among the new products, for example, you will find new handle shapes such as the E4 – Safety Plus handle with its especially long protective guard or new handle colours such as light violet for the HACCP-compliant preparation of halal and antiallergenic dishes. The popular PrimeLine range has also grown with the addition of two handle shapes so that virtually all the knives in the GIESSER range can now be manufactured with the PrimeLine handle. These new products are fresh proof of the traditional company's expertise in the product development and optimisation arena.

GIESSER, one of the leading manufacturers of professional knives and accessories, relies on first class quality made in Germany. Only high quality materials are meticulously machined at the Winnenden production site by around 115 employees. The high demand requires growth, more employees and new production facilities: a new knife grinding and polishing factory will be inaugurated in Winnenden in 2015.

You can obtain more information from your specialist retailer or send an email to [info@giesser.de](mailto:info@giesser.de)

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