



LIGHT VIOLET – THE NEW COLOUR FOR PREPARING HALAL AND ANTIALLERGENIC DISHES



Boning knife with 15 cm long blade: 3165_pp_15_hvi.tif

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Chef's knife with 26 cm long blade: 8455_pp_26_hvi.tif

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Where food is being prepared, particular attention needs to be paid to safety and hygiene. GIESSER knives colour-coded according to HACCP allows simple separation of departments, shift operations or material to be cut.

GIESSER has now extended its HACCP range by adding a knife with special light violet handles for preparing halal and antiallergenic dishes, thereby responding to current developments in the food industry.

GIESSER offers you the most comprehensive range of knives with coloured handles. The consistent implementation of HACCP in conjunction with hygienic plastic cutting boards of the same colour increases customer and consumer confidence. GIESSER hygienic knife boxes in different sizes also facilitate separation by work area while at the same time providing reliable protection for both knives and users.

All GIESSER coloured handles are of course consistent with the relevant statutory hygiene and safety regulations.

You can obtain more information from your specialist retailer or send an email to info@giesser.de

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