



E4 SAFETY PLUS – MEAT PROCESSING JUST GOT SAFER



Boning knife with 15 cm long blade: 2515 e4-15

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GIESSER, one of the leading manufacturers of professional meat knives, has added a model to its range of safety handles: the E4 – Safety Plus safety handle.

The E4 is yet another important GIESSER contribution to avoiding occupational accidents because the broad and especially elongated protective guard prevents the hand from slipping onto the knife blade and affords optimal protection. The non slip elastomer handle material (TPE) ensures a stable and safe grip even in a wet working environment. E4 thereby helps to keep company costs to a minimum because time off for injury is reduced by avoiding workplace accidents. Switching to E4 is also cost-neutral as there is no price premium for the E4's larger handle.

Knives with the E4 safety handle can be assigned a serial number for tracking as part of the MEMSYS knife management system developed by GIESSER.

You can obtain more information on the E4 from your specialist retailer or send an email to info@giesser.de

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