

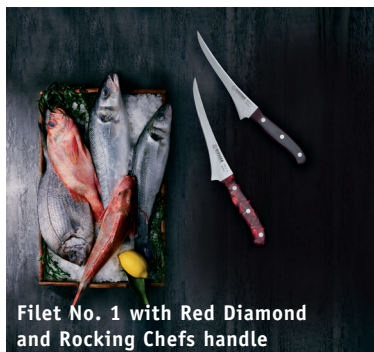


THE POWER OF THE CUTTING EDGE



Barbecue No. 1 with Tree of Life handle

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Filet No. 1 with Red Diamond and Rocking Chefs handle

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Chefs No. 1 with Spicy Orange handle

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MORE THAN NORMAL KNIVES: PREMIUMCUT

On a morning in March, shortly after star chef Ralf Jakumeit had entered the GIESSER factory, the PremiumCut series saw the light of day.

Everything fit just perfectly: The GIESSER team and the "Rocking Chef" share a passion for stylish kitchen knives, placing equal emphasis on eye-catching designs and flawless function. Without much ado, the master grabbed a blank sheet of paper and boldly sketched his vision of the ideal barbecue "machete"... His demands were simple and to the point: Only the best, and nothing else. At GIESSER, they immediately grasped what the celebrity chef had in mind, and promised to deliver prototypes ASAP.

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One thing was soon clear: Working on the product that GIESSER sells today as Barbecue No. 1 with the Rocking Chefs handle, was an emotional experience for even the most experienced employees. The result? More than a knife, and it rocked Ralf Jakumeit's world! His company name now adorns the collection, which was expanded to include a classic chef's knife and a filleting knife. The handle he selected, aptly named Rocking Chefs, is made from top-quality Micarta. Three additional handle variants went into production: Exquisite masterpieces – sold under the PremiumCut name – that feature arresting design, unbelievable sharpness and perfect workmanship.

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.

BLADES FOR A SLICE OF THE GOOD LIFE

BARBECUE NO. 1

Just perfect for handling large cuts of meat, fish or vegetables. Use this knife to prepare a fantastic grilled dinner – and prepare to be admired.

CHEFS NO. 1

A truly classic knife, it shows off its multiple talents in the kitchen as well as at the grill. It chops veggies and herbs, and won't let you down – even during the most challenging tasks.

FILET NO. 1

With this slightly flexible and curved blade, you'll finish de-boning and filleting easily, safely and quickly. You're equipped for a spectacular barbecue.

HELL YEAH! GET A GRIP

THUJA – TREE OF LIFE

Tradition meets perfection in this white cedar handle. The extremely tough burl wood – also known as "tree of life" – makes using the knife an absolute pleasure.

SPICY ORANGE

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

RED DIAMOND

The impressive design gets your heart pumping. Red Diamond's manufacturing process creates one-of-a-kind handles, each one unique. Fire, meat and Red Diamond – what could be better?

ROCKING CHEFS

Rocking Chefs are tough guys with a soft core: Micarta, a natural material. No handle is like another. „Rocking Chef“ Ralf Jakumeit would go through fire for his absolute favourite!

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GIESSER MAKES IT HAPPEN

“We only make knives that we’d rather keep than sell.” This is the founding principle of the GIESSER company. Fire, passion and convincing workmanship have made GIESSER to one of the world’s leading manufacturers of high-quality knives for professional chefs and discerning amateurs.

They’re hungry for perfection and they keep fine-tuning their highest-quality materials and optimum processes – that’s what sets them apart from the rest. Only very special knives leave the GIESSER production halls.

For more information on the GIESSER PremiumCut series, please contact your retail partner or visit www.giesser.de

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ADDITIONAL PRODUCT IMAGES:



1910 17 tol, Filet No. 1 | handle: Tree of Life, Thuja

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1910 17 so, Filet No. 1 | handle: Spicy Orange

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1900 20 tol, Chefs No. 1 | handle: Tree of Life, Thuja

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1900 20 so, Chefs No. 1 | handle: Spicy Orange

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1900 30 tol, Barbecue No. 1 | handle: Tree of Life, Thuja

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1900 30 so, Barbecue No. 1 | handle: Spicy Orange

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1999 3 tol, handle: Tree of Life, Thuja

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1999 3 so, handle: Spicy Orange

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ADDITIONAL PRODUCT IMAGES:



1910 17 rd, Filet No. 1 | handle: Red Diamond

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1910 17 rc, Filet No. 1 | handle: Rocking Chefs

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1900 20 rd, Chefs No. 1 | handle: Red Diamond

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1900 30 rd, Barbecue No. 1 | handle: Red Diamond

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