



PRIMELINE INSPIRED BY NATURE. ABSOLUTELY PERFECT.



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ABSOLUTELY PERFECT

PrimeLine features are inspired by nature, making this knife series particularly ergonomic, hygienic, sharp and slip-resistant. Various blade shapes and lengths, flexible or stiff blades, as well as the option of a shorter or longer handle guard make PrimeLine the perfect choice for all areas of food service, meat processing and food processing.

AMAZINGLY ERGONOMIC

A soft, slip-proof surface surrounding a hard core guarantees stability and precise handling. Finely-tuned proportions make PrimeLine blades and handles perfectly balanced – for easy, fatigue-free cutting. The optimised, rounded handle with handle guard offers a secure grip that's easy on your tendons and joints.

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EXTRAORDINARILY SLIP-RESISTANT

The ergonomic, soft handle coating moulds to fit your hand. A detailed surface structure makes for a secure grip and optimum handling – even when your hands are wet. The risk of slipping is significantly reduced, helping to prevent injuries.

INCREDIBLY SHARP

PrimeLine knives are manufactured entirely from top-class materials processed with utmost care. The more even the hardening, the better the knife holds its edge – that's why we use the latest high-tech vacuum tempering process. Precise grinding and hand-finishing ensure a long life span and extraordinary sharpness.

REMARKABLE QUALITY

Best raw materials and a high degree of know-how are the requirements for highest quality. The blades of our PrimeLine series are stamped from a single piece of chrome molybdenum steel. Using the technologically-sophisticated vacuum hardening process the blades are hardened. The result is a blade with maximum cutting edge retention and the best metal structure.

PRIMELINE CHEF – IDEAL FOR FOOD SERVICE

GIESSER continuously strives to improve its products and to develop them further. Now, the PrimeLine knife series, already highly successful in the food processing industry, has been perfected for food service:

The ergonomic handle is made from a very soft, non-slip material, offering a secure grip that's easy on tendons and joints. A hard plastic core ensures that PrimeLine Chef knives are absolutely stable, too. The transition from the handle to the cutting edge is angled, which makes resharpening the blade very easy. Another feature of the PrimeLine Chef series is that blades are numbered consecutively, so each knife in the series can be perfectly assigned and tracked.

For more information on the full GIESSER PrimeLine range, please contact your retail partner or visit www.giesser.de.

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PrimeLine

ADDITIONAL PRODUCT IMAGES:



11250 | Boning knife

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12250 | Boning knife

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11251 | Boning knife

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12251 | Boning knife

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11253 | Boning knife

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12251 wwl | Boning knife

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11200 | Breaking knife

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12253 | Boning knife

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PrimeLine

ADDITIONAL PRODUCT IMAGES:



12260 | Boning knife

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12316 | Boning knife

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12260 wwl | Boning knife

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12300 | Sticking knife

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12200 | Breaking knife

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12308 | Sticking knife

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12600 wwl | Steak knife

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PrimeLine Chef

ADDITIONAL PRODUCT IMAGES:



218365 w | Universal knife

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218335 | Kitchen knife

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218265 w10 | Universal knife

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218315 | Vegetable knife

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218355 w10 | Bread knife

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217705 w | Carving knife

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217365 | Filleting knife

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217365 | Filleting knife

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PrimeLine Chef

ADDITIONAL PRODUCT IMAGES:



218455 | Chef's knife

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218456 | Chef's knife

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218269 wwl | Santoku knife

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218269 sp | Santoku knife

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219960 | Sharpening steel, oval

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219965 | Sharpening steel, round

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219437 | Meat fork

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