



NOW AN EVEN
SHARPER SELECTION

THE POWER
OF THE
CUTTING EDGE

Thrilling design, unbelievable sharpness and perfect workmanship combine to make this new knife series something very special. A first glance is all it takes for sparks to fly – you'll be fascinated by these tools in no time.

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.

To complement the seven different blades, we offer a choice of four different handles made from carefully selected materials. Together with our extraordinary blades, they make for particularly valuable masterpieces.

FOR A SLICE OF
THE GOOD LIFE



BARBECUE
NO 1

TREE OF LIFE

The shape that curves to a point, the massive blade – just perfect for handling large cuts of meat, fish or vegetables. Experience the fascination of this knife during a fantastic grilled barbecue together with your friends – and prepare to be admired.



SHARP ALL-ROUNDERS



FORK^{NO.1}

SPICY ORANGE

This carving fork reveals your professional side. Whether carving, turning over grilled food, or skilfully serving – it equips you for many challenges at the stove and table.



CHEFS NO.1

SPICY ORANGE

A truly classic knife, the Chefs No. 1 shows off its multiple talents in the kitchen as well as at the grill. You can slice veggies and herbs as if there were no tomorrow. No matter when you need it – your all-purpose knife won't let you down.





WAVE¹_{NO.1}

RED DIAMOND

Strong and powerful, it makes a grand entrance, ready to tackle even the hardest bread crusts with ease. The long, sharp blade features a serrated edge that glides through whatever you're cutting, giving you perfectly even slices – and applause from your guests.

THE PERFECT
WAVE

LITTLE DARLING



ROCKING
CHEFS

OFFICE NO 1

This is YOUR knife and deserves a place in your collection: Its short blade lets you perform even the most delicate cutting tasks with absolute precision. With this versatile tool, skinning poultry or peeling fruit, for example, become easy as pie.

FILET NO 1

PERFECTING
PRECISION



DELTA
FRANCO
© Delta



ROCKING
CHEFS



RED DIAMOND



Excellent preparation is the foundation of success. The Filet No. 1 features a slightly flexible and curved blade, so you finish deboning and filleting easily, safely and quickly. You're ready for an spectacular barbecue.

A MATTER
OF STYLE

STEAK NO 1

Your special cut of meat, prepared with such devotion, deserves a special knife. It adds debonair elegance to your table, feels smooth and supple in the hand, and makes cutting a joy. Dining delight becomes immeasurable.



TREE OF LIFE



HELL YEAH! GET A GRIP

High-quality blades are just the beginning: Now, we turn our full attention to extraordinary handle variants. Carefully selected materials, such as White Cedar or Micarta, complement the perfect quality of the blades – making GIESSER knives true masterpieces.



THUJA – TREE OF LIFE

Tradition meets perfection. White cedar burl wood makes our Tree of Life handle a cut above. White cedar – also known as arborvitae or “tree of life” – has an extremely tough burl that makes using the knife an absolute pleasure. A handle of exceptional quality.



RED DIAMOND

The impressive design gets our hearts pumping. Red Diamond takes your breath away: the special manufacturing process creates one-of-a-kind plastic handles, each one unique. Fire, meat and Red Diamond – what could be better?



SPICY ORANGE



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



ROCKING CHEFS



Rocking Chefs are tough guys with a soft core: Micarta, a natural material. No handle is like another, making you a true hero of the kitchen. “Rocking Chef” Ralf Jakumeit would go through fire for his absolute favourite!

THEY WILL BE JEALOUS!



1920 10 TOL | OFFICE NO 1
Tree of Life, Thuja
blade length: 10 cm | 4 inches



1950 12 TOL | STEAK NO 1
Tree of Life, Thuja
blade length: 10 cm | 4 1/4 inches



1920 10 SO | OFFICE NO 1
Spicy Orange
blade length: 10 cm | 4 inches



1950 12 SO | STEAK NO 1
Spicy Orange
blade length: 10 cm | 4 1/4 inches



1910 17 TOL | FILET NO 1
Tree of Life, Thuja
blade length: 17 cm | 6 3/4 inches



1910 17 RD | FILET NO 1
Red Diamond
blade length: 17 cm | 6 3/4 inches



1920 10 RD | OFFICE NO 1
Red Diamond
blade length: 10 cm | 4 inches



1950 12 RD | STEAK NO 1
Red Diamond
blade length: 10 cm | 4 1/4 inches



1910 17 SO | FILET NO 1
Spicy Orange
blade length: 17 cm | 6 3/4 inches



1910 17 RC | FILET NO 1
Rocking Chefs, Micarta
blade length: 17 cm | 6 3/4 inches



1920 10 RC | OFFICE NO 1
Rocking Chefs, Micarta
blade length: 10 cm | 4 inches



1950 12 RC | STEAK NO 1
Rocking Chefs, Micarta
blade length: 10 cm | 4 1/4 inches



1900 20 TOL | CHEFS NO 1
Tree of Life, Thuja
blade length: 20 cm | 7 3/4 inches



1900 30 TOL | BARBECUE NO 1
Tree of Life, Thuja
blade length: 30 cm | 11 3/4 inches



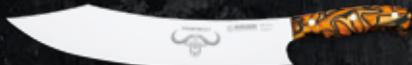
1940 21 TOL | FORK NO 1
Tree of Life, Thuja
blade length: 21 cm | 8 1/4 inches



1930 W 25 TOL | WAVE NO 1
Tree of Life, Thuja
blade length: 25 cm | 9 3/4 inches



1900 20 SO | CHEFS NO 1
Spicy Orange
blade length: 20 cm | 7 3/4 inches



1900 30 SO | BARBECUE NO 1
Spicy Orange
blade length: 30 cm | 11 3/4 inches



1940 21 SO | FORK NO 1
Spicy Orange
blade length: 21 cm | 8 1/4 inches



1930 W 25 SO | WAVE NO 1
Spicy Orange
blade length: 25 cm | 9 3/4 inches



1900 20 RD | CHEFS NO 1
Red Diamond
blade length: 20 cm | 7 3/4 inches



1900 30 RD | BARBECUE NO 1
Red Diamond
blade length: 30 cm | 11 3/4 inches



1940 21 RD | FORK NO 1
Red Diamond
blade length: 21 cm | 8 1/4 inches



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Red Diamond
blade length: 25 cm | 9 3/4 inches



1900 20 RC | CHEFS NO 1
Rocking Chefs, Micarta
blade length: 20 cm | 7 3/4 inches



1900 30 RC | BARBECUE NO 1
Rocking Chefs, Micarta
blade length: 30 cm | 11 3/4 inches



1940 21 RC | FORK NO 1
Rocking Chefs, Micarta
blade length: 21 cm | 8 1/4 inches



1930 W 25 RC | WAVE NO 1
Rocking Chefs, Micarta
blade length: 25 cm | 9 3/4 inches

WOW – ALL SET UP!



1950 s 12-4 | SET OF 4
contains: 1950 12 | version shown: Tree of Life, Thuja
blade lengths: 12 cm | 4¾ inches
Available in:
Tree of Life, Spicy Orange, Red Diamond, Rocking Chefs



1988 2 | SET OF 2
contains: 1900 20, 1920 10 | version shown: Tree of Life, Thuja
blade lengths: 20, 10 cm | 7¾, 4 inches
Available in:
Tree of Life, Spicy Orange, Red Diamond, Rocking Chefs



1997 2 | SET OF 2
contains: 1900 20, 1940 21 | version shown: Spicy Orange
blade lengths: 20, 21 cm | 7¾, 8¼ inches
Available in:
Tree of Life, Spicy Orange, Red Diamond, Rocking Chefs



1996 3 | SET OF 3
contains: 1930 w 25, 1900 20, 1920 10 | version shown: Rocking Chefs, Micarta
blade lengths: 25, 20, 10 cm | 9¾, 7¾, 4 inches
Available in:
Tree of Life, Spicy Orange, Red Diamond, Rocking Chefs



1999 3 TOL | SET OF 3
Tree of Life, Thuja
blade lengths: 17, 20, 30 cm
11¾, 7¾, 6¾ inches



1999 3 SO | SET OF 3
Spicy Orange
blade lengths: 17, 20, 30 cm
11¾, 7¾, 6¾ inches



1999 3 RD | SET OF 3
Red Diamond
blade lengths: 17, 20, 30 cm
11¾, 7¾, 6¾ inches



1999 3 RC | SET OF 3
Rocking Chefs, Micarta
blade lengths: 17, 20, 30 cm
11¾, 7¾, 6¾ inches

GIESSER MAKES IT HAPPEN

With our fire, passion and convincing workmanship, we have become one of the world's leading manufacturers of professional knives.

We are hungry for perfection. Together, we keep working on highest-quality materials and optimum processes until we have created a very special tool. That's what makes our range of knives so outstanding. In fact, we'd almost rather keep them!



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