

As one of the world's leading manufacturers of quality knives and accessories for professional use, GIESSER produces more than 8,000 knives daily at its plant in Winnenden, Germany. The broad product range includes 2,500 different forged and stamped knives, as well as accessories for the food service and food processing industries. GIESSER products feature outstanding materials and first-class workmanship. You'll find just the right tool for your demands.



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8455 pp 20 hvi | CHEF'S KNIFE  
blade length: 7¾ inch



8455 pp 26 hvi | CHEF'S KNIFE  
blade length: 10¾ inch



8456 pp 16 hvi | CHEF'S KNIFE  
narrow, blade length: 6¾ inch



7705 wpp 31 hvi | SLICER  
with wavy edge, blade length: 12¾ inch



8355 wpp 21 hvi | BREAD KNIFE  
blade length: 8¾ inch



8315 sp 10 hvi | PARING KNIFE  
blade length: 4 inch



9541 hvi | TONGS  
up to 250°C



9561 16 hvi | TURNER  
up to 250°C, length: 6¾ inch



9560 30 hvi | SPOON  
up to 250°C, total length: 11¾ inch



9483 25 hvi | SCRAPER  
up to 250°C



6865 50 hvi | CUTTING BOARD  
dimensions: 50x30x1,5 cm

## HEALTHY KITCHEN

MORE SAFETY WHEN  
PROCESSING GLUTEN-FREE  
AND ALLERGEN-FREE FOODS.



## MORE SAFETY WHEN PROCESSING GLUTEN-FREE AND ALLERGEN-FREE FOODS.

Wherever food is processed, safety and hygiene are top priorities. The demand for allergen-free, gluten-free and vegan nutrition is continually increasing.

Along with selecting the right ingredients, you also need the right kitchen utensils. To complement your existing hygiene concept, GIESSER is one of the first manufacturers of cutting tools to offer a comprehensive system that boosts process safety in your kitchen, long-term.

The eye-catching colour "light purple" was selected because it is not part of any other common HACCP concept and can thus be clearly assigned. The new healthy kitchen by GIESSER ensures optimum food safety and improved quality for you and your customers.



## ALLERGEN- AND GLUTEN-FREE

An estimated 90% of allergic reactions is in connection with food. For this reason, safe, hygienic food preparation in restaurants, industrial kitchens and canteens – but also in school cafeterias – is an absolute necessity.



- Clear colour coding as an optimum measure for reducing risks in the professional kitchen
- For the health of your customers: The colour for consistently expanding your existing HACCP concept



## VEGAN CUISINE

In Germany, 7.8 million people are vegetarian, while approximately 900,000 have a vegan diet. The popularity of vegan foods is continually increasing and plays an ever greater role in the food service sector.