



## SUPERIOR QUALITY KNIVES ENSURING HIGH PERFORMANCE, LONG LASTING &amp; COMFORT

WARNING: THE GIESSER MESSER KNIFE IS A SLICING TOOL AND AS WITH ALL SLICING TOOLS IT MUST BE HANDLED WITH CARE. IT MUST NOT BE LEFT WITHIN THE REACH OF CHILDREN. USE VEGETABLES GRADED MEDIUM SIZE, FIRM WITHOUT BRUISES.



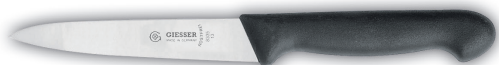
LEARN MORE ABOUT THIS PRODUCT  
IN OUR CHEF LIFESTYLE BLOG.



- Best edge-holding guaranteed by high quality
- Chrome-Molybdenum Steel.
- Long lasting and reduced wear of the blade due to modern vacuum hardening technology: hardness 56 HRC Rockwell. High performance and easy re-sharpening of the edge.
- Non-slip, non-porous, sterilizable handles.
- Handle shape ensures user comfort regardless of the type of use.

## GIESSER MESSER KNIVES

These knives combine tradition and quality, made in Germany by GIESSER MESSER, cutlery since 1865.



## MULTI-PURPOSE KITCHEN KNIFE

| Item # | Blade L" |
|--------|----------|
| 182106 | 6        |



## BONING KNIFE

| Item # | Blade L" |
|--------|----------|
| 182129 | 6 1/4    |



## PARING KNIFE

| Item # | Blade L" |
|--------|----------|
| 182102 | 3 3/4    |



## PARING KNIFE

| Item # | Blade L" |
|--------|----------|
| 182103 | 4        |



## SERRATED KNIFE

| Item # | Blade L" |
|--------|----------|
| 182104 | 4 1/4    |



## PEELING KNIFE

| Item # | Blade L" |
|--------|----------|
| 182101 | 2 1/4    |