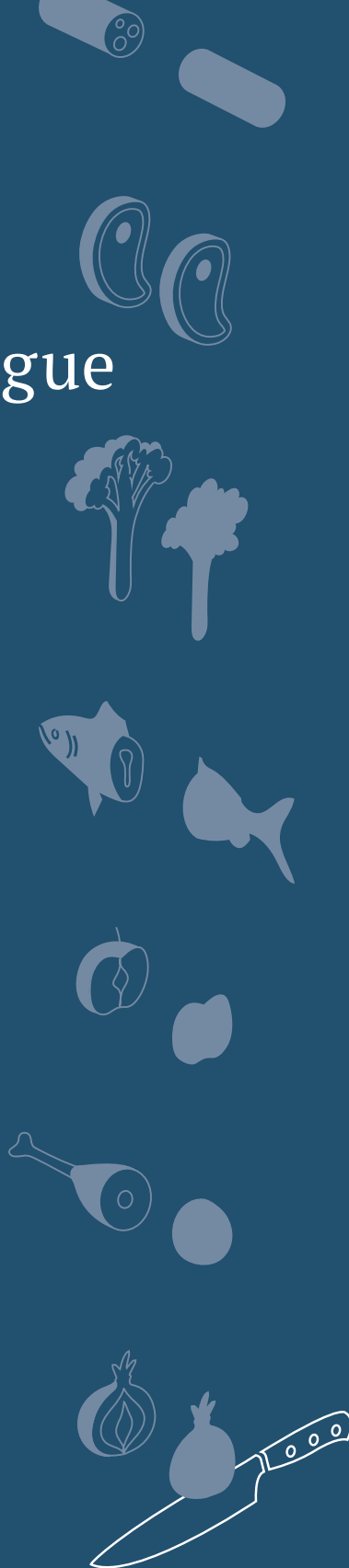


The complete product range

# Product catalogue 2024/2025



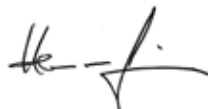


# “This is where they are made: **simply great knives.**”

Professional knives with lasting quality – produced in Germany: that’s what GIESSER stands for. A genuinely good knife is more than a blade with a handle. Each and every one of our products represents the culmination of six generations of expertise in the art of knife-making. Now, as then, we work with a passion for precision, meticulously hand-pick our materials and never stop honing the quality of our knives. Our outstanding industrial manufacturing standards involve manual controls of every single knife. And we are especially proud to be extending the same care to the way in which we interact with our staff: strong, lasting employment relationships are at the heart of our company philosophy. As a provider of apprenticeships, we invest in the future, and our efforts pay off: our apprentices are regularly lauded as the best junior cutting-tool mechanics in Germany. We take this as proof that outstanding quality and sustainable management are enshrined in the DNA of the Giesser family.

GIESSER – knives that last. Industry and catering professionals from more than 105 countries appreciate the reliability of our products. But we do not rest on our laurels. Creating value for our customers is our *raison d’être*. We constantly expand our product portfolio and are at the forefront of progress when it comes to function, form and the economical use of resources. Such is the duty of tradition.

We are pleased to present to you the latest issue of our catalogue, a splendid selection of new knives and the same high quality you have come to expect.



Hermann Giesser  
Managing Partner



“

Our knives are solid,  
honest, highly functional  
implements for your  
everyday needs.

“





## Knife factory

The history of our brand	06
An interview with Hermann Giesser	
GIESSER at a glance	14
Facts and figures	
Manufacturing stages	16
Materials	18
Steel and handles	

## GIESSER products

Before you order	
The anatomy of a knife	24
The colour code	26
WildLine	28
Max knife sharpener	34
PremiumCut	36
Steakcutlery	48
PrimeLine	52
BestCut	62
BestCut olive wood handle	68
Chef's knives	72
Sets & knife bags	98
Wooden handle	112
Butcher	118
Foodservice	142
Sharpening & specials	160
Forks & accessories	178
Service	188



GIESSER  
MADE IN GERMANY  
Werk 2

15

GIESSER  
MESSER

Hermann Giesser talks about the history, culture and plans of the GIESSER knife factory.

## Johannes Giesser Messerfabrik. Then as now.

Hermann Giesser, Managing  
Partner of Johannes Giesser  
Messerfabrik.



“We only make knives that we would love to keep for ourselves.” That is the maxim that underpinned the foundation of GIESSER more than two centuries ago. Today, Hermann Giesser is quick to emphasise: nothing has changed. As a representative of the sixth generation, he is leading the tradition-conscious knife factory into the future. “We are running an authentic, family-run company that has grown slowly and healthily out of a passion for precision. The knives we create with our 130 employees are honest, solid, durable work tools.” It is plain to see that the Swabian specialists believe in manufacturing excellent products from high-quality materials, strive for consistent

reliability and have a passion for product development. Their company and family, both deeply committed to their values, grew organically over time: What started in a small forge in 1776 has become one of the world’s leading suppliers of quality knives and accessories. Every day, more than 8,000 professional knives are produced at the factory in Winnenden. The Giesser product catalogue comprises more than 2,500 forged and stamped knives and accessories for the food processing industry.





Since the early 1980s, the company's global sales have risen sevenfold. Butchers and caterers have sworn by GIESSER knives for decades. "Side by side, year by year," Hermann Giesser remarked. With our development team, we are the trendsetters for new products, as demonstrated by our PrimeLine and PremiumCut lines.

"Personal contact with our customers is extremely important to us. We seek dialogue and are grateful for criticism, as it allows us to keep improving and advancing our products."

Functional does not equal boring: for several years, the company has been striving to make its knives visually appealing with beautiful designs of excellent craftsmanship.



**Top** Solid growth requires more employees and new production facilities. In 2016, GIESSER moved to its new, high-tech building in Winnenden-Hertmannsweiler.



“We want our customers to enjoy holding our knives in their hands and looking at them,” the Managing Director says and goes on to explain the future of the Giesser family:

“Our new ‘PremiumCut’ series has stirred emotions. Specialist butchers and star chefs all over the world have shared their enthusiasm with us. We are currently exploring ways of producing our knives more sustainably to complement our economical use of resources.” GIESSER has clearly carved out a niche for itself in the food processing

and catering industries. One thing is certain: The 2018 conversion of the old Winnenden factory to a PremiumCut manufacture was both a milestone and a stepping stone to the future.

“We absolutely rely on our long-term industry partners, but PremiumCut also helps us address potential new target groups. Everyone’s cut out for GIESSER knives, we’re sure of that.” The long tradition of the Giesser family remains on a firm growth trajectory.



**Top** High-quality blade blanks from chromoly steel in more than 2,000 designs.





“When we were kids, we spent a lot of time in the production hall. We were always surrounded by knives! Our parents taught us to respect knives, not to fear them.”



**Top** Hermann Giesser at a packing station. His goal: to keep optimising GIESSER's economical use of resources.

**Left** Product presentation. An attractive appearance and beautiful, high-quality designs are paramount to GIESSER.

“We believe that sustainability is a business virtue. It goes without saying that our production is as environmentally friendly as possible.”



**Left** Processing and self-sufficiency. Heat is transformed in the engine room.

GIESSER has embraced sustainability on all levels as a fundamental virtue and a part of progressive management. We are committed to recycling resources such as exhaust heat and water in our manufacture. “Our advantage is that we only work with three materials: steel, plastic and wood,” Hermann Giesser explains with regard to the company’s sparing use of resources. All waste steel is recycled in full; some of it is melted down and reused. We also recycle coloured plastics. Once mixed into black plastics, they become virtually invisible and make excellent handles.

Hermann Giesser proudly emphasises: “Our methods are at the cutting edge of sustainability.” And he wants to go even further. GIESSER is considering various approaches to optimising its knife disposal system, for example. It will be a long process, but we are tackling the task with confidence and optimism. When it comes to staff management, our guiding principles are loyalty and fairness: wherever possible, we offer permanent employment to our apprentices and guarantee them durable, solid work in the Giesser family.





**Left** Promoting continuous improvement – Hermann Giesser in a discussion with Adrian Popa (centre) and Patrick Buckel (right).

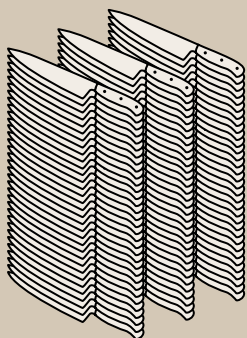
**Bottom** Recycling at GIESSER: Once mixed into black plastics, the colourful plastic flakes become virtually invisible and make excellent handles.



# Some **facts** for you.

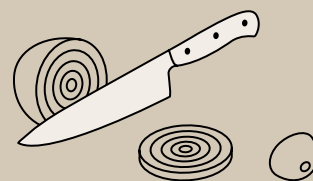


Johannes Giesser laid the foundation for GIESSER and started the manual production of knives and other cutting tools.



# 15.000

The GIESSER Messerfabrik produces more than 15,000 knives every day.



Today, GIESSER is one of the world's leading manufacturers of quality knives and accessories. Its customers are mainly professionals from the food processing and catering industries.

## A history of success

1776



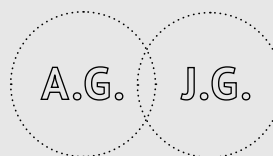
In 1776, Johannes Giesser laid the foundation for GIESSER and started the manual production of knives and other cutting tools.

1865



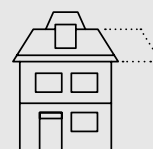
Opening and commercial registration of a specialist shop for steel products, including on-site production facilities. After 1934: production of fixed-blade hand knives.

1934




Production of hand knives. The company split into the Alfred Giesser Messerfabrik, which produced machine blades, and the Johannes Giesser Messerfabrik. In 1936, Giesser and Böhler Edelstahl jointly develop stainless blade steel.

1961



The Johannes Giesser Messerfabrik celebrated the opening of its first expansion building.

# 12



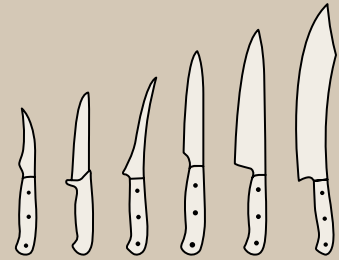
GIESSER produces knife handles in twelve standard colours. The HACCP colour coding allows our customers to distinguish between knives for different departments, shifts or foods.

# 1050 °C

GIESSER's most durable knives are made from first-class chromoly steel and hardened in a vacuum furnace at 1050 °C. This is one of the world's most advanced hardening technologies.



# 2.500



The extensive Giesser product catalogue comprises more than 2,500 forged and stamped knives and accessories for the food processing industry.



## PremiumCut

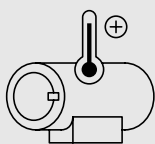
Solid designs, precise sharpness and quality workmanship: the new GIESSER PremiumCut series excels at all levels. You only need to look at them to understand our fascination with these impressive tools.

# 130

GIESSER currently employs 130 members of staff.

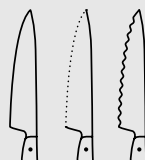
(As at 01/2024)

1981



The first vacuum hardening plant caused a rapid improvement in product quality. It considerably increased the cutting-edge retention of the knives.

2000



GIESSER continued to expand and optimise its product catalogue, offering the right tool for any cut.

2016



The company moved to its new, high-tech building in Winnenden-Hertmannsweiler.

2023



GIESSER produces 100% with green electricity and does not use fossil fuels.

# Sharpened steel.

## How professional knives are made.



### MATERIAL

The blade blanks are stamped out of first-grade chromoly steel, which offers excellent cutting-edge retention.



### VACUUM HARDENING

To achieve the best possible cutting-edge retention, blades must be hardened evenly. We use one of the most advanced hardening technologies in the world: vacuum heat treatment.



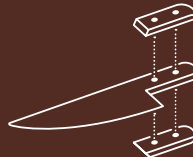
### SHARPENING

The machine automatically pre-sharpens the blades with great precision. Two additional sharpening processes are required to achieve the perfect degree of sharpness.



### POLISHING

Our polishing machine bestows shine and lustre on the blades. It makes their surface perfectly smooth. This improves the quality of the blades, making them rust-proof and easy to clean.



### HANDLES

We have the best handle for any application. Perfect ergonomics and anti-slip properties are our greatest priority when it comes to handles. Colour-coded handles improve hygiene standards in the food-processing industry.



### MANUAL FINISH

We manually finish our blades for perfect, long-lived sharpness. Our blade inscriptions signal outstanding quality.





# Steel and handles.

Our painstakingly hand-picked materials make GIESSER knives true masterpieces.

## CHROMOLY STEEL

The steel GIESSER processes is produced in Germany, Austria and France. Virtually all knives are made from high-alloyed stainless steel.



The main components of our steel are:

### **CARBON (C)**

influences sharpness and cutting-edge retention, proportion: 0.5–0.6%

### **CHROMIUM (CR)**

improves the rust resistance of the steel, proportion: 14%

### **VANADIUM (V)**

boosts material stability, proportion: 0.1–0.2%

### **MOLYBDENUM (MO)**

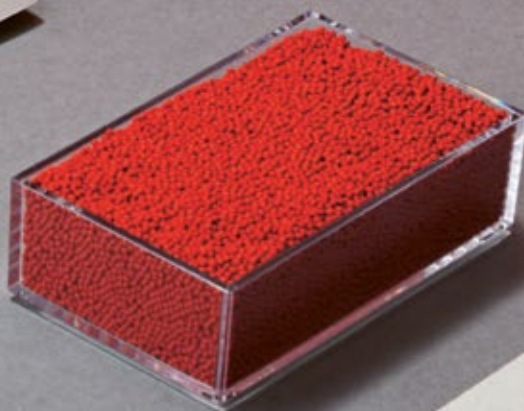
improves the rust resistance of the steel, proportion: 0.5–0.8%

### PRIMELINE

Soft handles keep you from tiring while you work. They are easy on your joints and boost your productivity. The solid hand guard protects your hands from sliding into the blade. PP core, TPE coating.

### TPE

A thermoplastic elastomer with excellent anti-slip properties.



### PP

Our alternative handle material: polypropylene reinforced with glass fibre.



## OLIVE WOOD

Olive wood feels warm and pleasant in your hand. At the same time, it is extremely hard and repels moisture. From strictly controlled forests and growing regions. FSC-certified.



## PSU

This especially resilient material can withstand temperatures of up to 200 °C (for a short time). It is a plastic specially developed for the food-processing industry.

## KOTIBÉ

Kotibé is a highly resilient, hard wood. Its natural texture allows you to hold the handle securely even when it is covered in grease or water. From strictly controlled forests and growing regions. FSC-certified.







#### POM

Polyoxymethylene is a highly stable, durable plastic. The triple-rivet plastic handle offers a secure grip for any professional kitchen tasks. It is compliant with the German Consumer Goods Ordinance for Food, of course.



#### HVI: LIGHT PURPLE

The knife handle is made from polypropylene, a specially developed plastic that is free from animal substances. It is ideal for vegan, allergen-free cooking. Similarly, it can be used in environments that produce halal food.



#### DET

The handle consists of plastic mixed with metal particles. This makes the material detectable. Knives with DET handles reduce process risk in meat processing.



24 – 27	<b>Before you order</b>	The anatomy of knives / Colour codes
28 – 33	<b>WildLine</b>	
34 – 35	<b>Max knife sharpener</b>	
36 – 47	<b>PremiumCut</b>	
48 – 51	<b>Steakcutlery</b>	
52 – 61	<b>PrimeLine</b>	
62 – 67	<b>BestCut</b>	
68 – 71	<b>BestCut olive wood handle</b>	
72 – 97	<b>Chef's knives</b>	Chef's knives CLASSIC / Chef's knives BASIC
98 – 111	<b>Sets &amp; knife bags</b>	
112 – 117	<b>Wooden handle</b>	
118 – 141	<b>Butcher</b>	
142 – 159	<b>Foodservice</b>	Pastry knives / Fish knives / Chees knives
160 – 177	<b>Sharpening &amp; specials</b>	
178 – 187	<b>Forks &amp; accessories</b>	
188 – 199	<b>Service</b>	

# The anatomy of GIESSER knives.

We produce all our knives from the best materials and with the utmost care.



<b>1</b> Spine	<b>4</b> Item number	<b>7</b> Rivet	<b>ARTICLE NUMBER</b>
<b>2</b> Blade	<b>5</b> Serial number	<b>8</b> Continuous blade	Our article numbers contain all necessary information on the knife. When you
<b>3</b> Cutting edge	<b>6</b> Hand guard/bolster	<b>9</b> Rear hand guard	place an order, please pay attention to the additional code numbers and

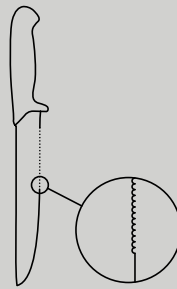
letters that indicate its colour, handle and cut.

**2005 ww1 20 g**

—	—	—	—	—
Model	Handle	Cut	Length	Colour

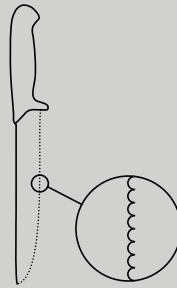
## SHARPENING

GIESSER offers the perfect cut for any circumstance. You can also choose from a wide range of blade shapes and lengths.



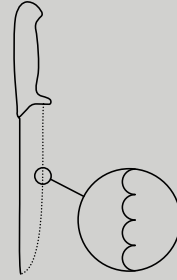
### AW PARTIALLY SERRATED

The 4 cm serration can cut through the toughest plastic sausage casing.



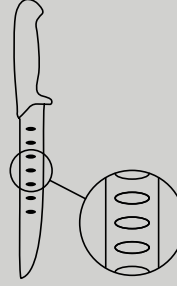
### W WAVY-EDGED

The wavy blade securely and effectively cuts through hard shells and crusts.



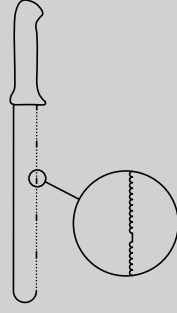
### W10 WAVY-EDGED

The wave distance (from tip to tip) is 10 mm.



### WWL SCALLOPED

A knife with a scallop-sided blade slides through any material easily. It cuts efficiently with minimal effort.



### Z SERRATED EDGE

For cutting fruit and vegetables with skin or a harder peel. The blade effortlessly cuts through peel without squashing soft or delicate produce.

Security and hygiene are paramount wherever food is processed.

# The colourful world of GIESSER products.

GIESSER uses HACCP colour coding to help customers distinguish between knives for different departments, shifts or foods. Our hygienic knife boxes in various sizes also facilitate separation by department and protect the knife as well as its owner.

## Possible allocation

### COLOUR CODES BY DEPARTMENT

COLOUR	DEPARTMENT
 RED	Beef
 YELLOW	Pork
 GREEN	Lamb

### COLOUR CODES BY SHIFT

COLOUR	SHIFT
 RED	1st shift
 BLUE	2nd shift
 YELLOW	3rd shift

## Our suggested allocation

### COLOUR CODES BY DEPARTMENT

COLOUR	DEPARTMENT
 WHITE	Bakery and dairy
 YELLOW	Cooked food
 RED	Raw meat
 BLUE	Raw fish
 GREEN	Fruit and vegetables
 BROWN	Root vegetables
 LIGHT PURPLE	Halal processing

COLOUR	DEPARTMENT
 LIGHT BLUE	as needed
 LIME	as needed
 ORANGE	as needed
 PINK	as needed
 PURPLE	as needed
 COOL GREY	as needed
 LIGHT GREEN	as needed
 OLIVE	as needed
 FROZEN WOOD	as needed
 MIDNIGHT BLUE	as needed
 MAJESTIC MUTE	as needed
 UNKNOWN BROWN	as needed



**Top** The consistent adherence to HACCP combined with hygienic plastic cutting boards in corresponding colours inspires confidence in customers and consumers.

#### **1 DEVELOPMENT**

Experienced toolmakers, product designers and our own customers help us develop new handle shapes for even greater security and productivity at work.

#### **2 HYGIENE**

All colour-coded handles comply with the applicable hygiene and security regulations.

#### **3 CATALOGUE**

GIESSER offers the largest catalogue of colour-coded handles. The coloured dots next to the individual articles indicate serial availability.

#### **4 CUSTOM-MADE KNIVES**

Have you set your mind on a knife that is not available in the standard colour you need? GIESSER will custom-make your perfect knife as a minimum batch of just 60 items.

#### **5 CUSTOMISED COLOURS**

If you order 2,000 items or more (5,000 items in case of customised knives), we can produce your knives in customised colours (e.g. your company colour or as promotional gifts).

#### **6 QUALITY**

We carefully control all process steps to guarantee the consistently high quality of our products.

# Wild

Our must-have knives for active outdoor types.

WildLine features supreme quality, precision sharpness, edge retention, and perfect ergonomics for every challenge presented by nature.



# Line

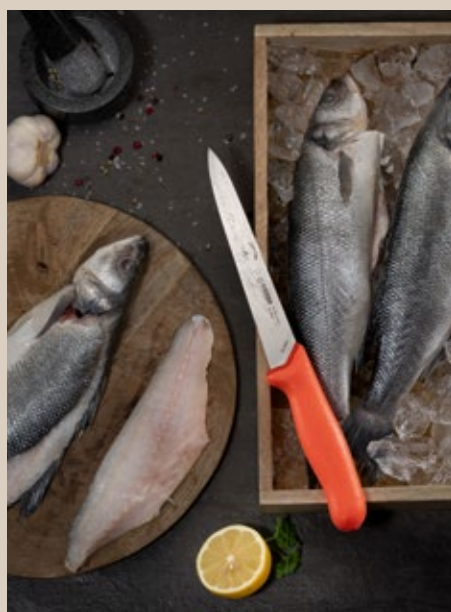


## **WILDLINE**

Anglers and hunters can rejoice – there is finally a series perfectly tailored to their needs in world champion quality.

30 – 33

# The new professional series for hunters, anglers, and fans of the great outdoors.



The new WildLine series has all the advantages of the tried-and-trusted PrimeLine series – and more besides!



World champion butcher and hunter Matthias Endrass is a committed user of the new WildLine series: "My needs are more than met in terms of versatility, sharpness, stability, and safety. I fully recommend the new knife series from Giesser!"

All WildLine products also boast unbeatable looks – the scarlet red handle is a typical feature of this series, making it easier to locate the knives in natural settings.



#### 1 THE BLADE

World champion quality: extremely sharp and long edge retention, made from premium chrome molybdenum steel.

#### 2 THE ERGONOMICS

Perfectly conceived: an ergonomic masterpiece for safe and effortless working.

#### 3 THE HANDLE

Adapted from the PrimeLine series: nonslip, completely stable, lies very securely in the hand, and prevents dangerous slipping off.

---

**32200 wwL 25 wL**

9¾" | 25 cm

WildLine breaking knife



---

**32210 13 wL**

5" | 13 cm

WildLine skinning knife



---

**32250 13 wL**

5" | 13 cm

WildLine boning knife

Blade: medium



---

**32251 13 wL**

5" | 13 cm

WildLine boning knife

Blade: stiff



---

**32253 13 wL**

5" | 13 cm

WildLine boning knife

Blade: flexible



---

**32342 w 16 wL**

6¾" | 16 cm

WildLine tripe knife with steel button, toothed blade, and cutting edge on the back.



---

**32400 18 wl**

WildLine breaking knife

7" | 18 cm



---

**317365 18 wl**

WildLine filleting knife

7" | 18 cm



---

**318315 8 wl**

WildLine paring knife

3 1/4" | 8 cm



---

**323235 z 15 wl**

WildLine fish descaling knife

6" | 15 cm



---

**32300 wl**

Hunter's set | 3 pcs.

Contents: 32250 13 wl, 32342 w 16 wl,  
32200 wwl 25 wl

---

**32500 wl**

Angler's set | 4 pcs.

Contents: 317365 18 wl, 32250 13 wl,  
323235 z 15 wl, 318315 8 wlStart the  
product experience  
now.



MAX

# GIESSER | MAX<sup>®</sup> PATENT FOR MAXIMAL SHARPNESS.



# SAF

Self-adjusting function for outstanding sharpness and effortless handling.



Special rod surfaces for diamond honing and ceramic polishing.



Two sharpening angles for knives, one small (30°) and one slightly larger (40°).



With specially developed sharpening rods that automatically adjust their position, our MAX knife sharpener redefines manual honing and polishing – so you can make a statement and take your blades into the future.

## EASY TO USE

Opposed, spring-guided sharpening rods automatically adapt to the angle of the blade to achieve optimal results effortlessly.

### 9990 max

MAX knife sharpener



### 9990 max et

Set of ceramic and diamond rods for knife sharpener MAX



# Premiu

Impressive! Solid knives of outstanding quality  
with special designs for barbecue lovers, star chefs  
and steak connoisseurs.



# Premium Cut



## **PREMIUMCUT**

Turn each cut into an experience.  
We care about knife handles and  
their finish just as much as we do  
about our blades.

38 – 47

# Our most passionate range: PremiumCut



“The feedback from our customers has been overwhelming. Meat sommeliers everywhere are impressed by PremiumCut. We’ve nailed the trend!”

A striking design and the touch of a true expert make the knife creations in our PremiumCut series what they are. The machete idea came from a seasoned professional: Ralf Jakumeit, the “rocking” celebrity chef. With his help, we worked meticulously on every single detail, from the sturdy blades to the extraordinary handle design.

These knives are a sight to behold and a pleasure to handle, whether you’re a professional or a hobby chef. We offer four handles to combine with the twelve blades. All of them are made from carefully selected materials, such as Thuja wood or Micarta.



For barbecue lovers and  
classy connoisseurs:  
PREMIUMCUT.

Arresting 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 twelve 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.



# PremiumCut

1

## 1 THE BLADE

The blades in our PremiumCut range are extraordinarily sharp and hard – for perfectly precise cuts.

## 2 THE HANDLE

Strikingly beautiful materials, such as arborvitae wood and Micarta, give our knives their inimitable appearance.

2



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!



## VEGGIE NO 1

Chop and prepare vegetables (and everything else) in a flash – easy-peasy with this universal genius!

Its narrow blade makes the Veggie NO 1 light and manoeuvrable, ideal for anyone.



**1915 s 16**

6¼" | 16 cm TOL | RD | SO | RC



## YOBOCHO NO 1

When Japanese culture meets German perfection, a very special knife is born.

The distinctive fluted edge and perfect balance allow the Yobocho [jobodscho] to glide through effortlessly. This is the knife you'll love!



**1925 s wwr 16**

6¼" | 16 cm TOL | RD | SO | RC



---

## CHEFS NO 1

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.



1900 s 20

7¾" | 20 cm

TOL | RD | SO | RC



---

## BARBECUE NO 1

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 barbeque together with your friends – and prepare to be admired.



1900 s 30

11¾" | 30 cm

TOL | RD | SO | RC



---

## FILET NO 1

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.



1910 s 17

6¾" | 17 cm

TOL | RD | SO | RC



## 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.



1920 s 10

4" | 10 cm

TOL | RD | SO | RC



## WAVE NO 1

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.



1930 s w 25

9 1/4" | 25 cm

TOL | RD | SO | RC



## FORK NO 1

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.



1940 s 21

8 1/4" | 21 cm

TOL | RD | SO | RC





“The PremiumCut series includes everything needed in the kitchen.”

Ralf Jakumeit | Rocking Chefs



**1995 5 l**

Knife bag | PremiumCut, empty  
For 5 knives



**1994**

Magnet knife block | PremiumCut, empty  
foldable version

## SLICER NO 1

Make a perfect slice. No matter whether it's raw fish, your homemade terrine or perfectly roasted meat. When cutting, use the entire length of the knife. Thanks to its uncommon sharpness, it glides through almost effortlessly – slice after slice.



1955 s 31

12 1/4" | 31 cm

TOL | RD | SO | RC



## STEEL NO 1

Even the sharpest knife needs a bit of TLC. Treasure and care for your favourite knives – this includes regularly sharpening each blade with the appropriate steel.



1960 s 25

9 1/4" | 25 cm

TOL | RD | SO | RC



## BUTCHER NO 1

Are you ready for the premier league? You leave nothing to chance? An extraordinary barbecue starts well ahead of the barbecue station – it begins when you prepare your favourite cuts. And this, of course, includes the right tool: the Butcher NO 1. Show your friends what you're capable of!

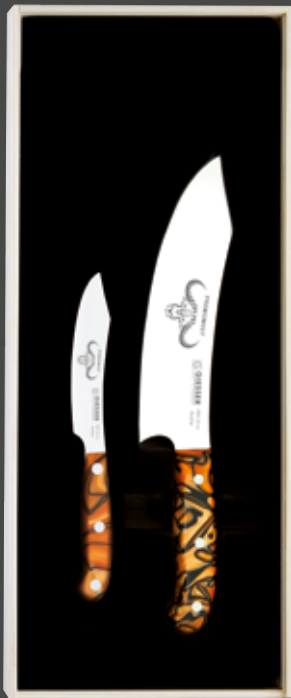


1965 s 22

8 3/4" | 22 cm

TOL | RD | SO | RC





**1988 2**

PremiumCut Set Nr. II

Contents: CHEFS NO 1, OFFICE NO 1

TOL | RD | SO | RC



**1996 3**

PremiumCut Set Nr. III | Contents:

WAVE NO 1, CHEFS NO 1, OFFICE NO 1

TOL | RD | SO | RC



**1997 2**

PremiumCut Tranchierset

Contents: CHEFS NO 1, FORK NO 1

TOL | RD | SO | RC



**1999 3**

3pcs. set | Contents: BARBECUE NO 1,  
CHEFS NO 1, FILET NO 1

TOL | RD | SO | RC



# Steak cutlery

V





## STEAK CUTLERY

### 8242

Steak knife  
4¾" | 12 cm



### 8725 sp 11

Steak knife  
4¾" | 11 cm



### 8725 wsp 11

Steak knife | Wavy edge  
4¾" | 11 cm



### 8730 12

Steak knife | Kotibe  
4¾" | 12 cm



### 9450

Steak fork | Palisander handle



### 8750 z 12

Steak knife, serrated edge | Palisander wood handle  
4¾" | 12 cm



### 9450 o

Steak fork | Olive wood handle



### 8750 z 12 o

Steak knife, serrated edge | Olive wood handle  
4¾" | 12 cm



---

## 9750

Steak cutlery, 4 pcs., in aluminium box | Palisander

## 9750 o

Steak cutlery, 4 pcs., in aluminium box | Olive wood



---

### 8750 z-12-2

Steak knife set 2 pcs.  
Palisander wood handle  
4 3/4" | 12 cm

### 8750 z-12-2 o

Steak knife set 2 pcs.  
Olive wood handle  
4 3/4" | 12 cm

---

### 9750-2

Steak cutlery, 2 pcs.  
Palisander wood handle

### 9750-2 o

Steak cutlery, 2 pcs.  
Olive wood handle



# Prime

High-quality materials processed to perfection. Carefully balanced proportions of the blade and handle ensure effortless, extremely efficient cutting. In short: PrimeLine is the ultimate tool for daily use.

# Line



## **PRIMELINE**

The two-component soft handles keep you from tiring while you work. They are easy on your joints and boost your productivity.

54 – 61

# Our most innovative range: PrimeLine



Professionals in the catering or food processing industry require perfectly sharp, hygienic, safe and reliable knives. In short, they need our innovative PrimeLine series. A wide range of blades with various shapes and lengths, sturdy or flexible blades and short or long hand guards make PrimeLine the ideal choice for any type of catering or meat processing task. We have paid particular attention to the perfect balance and

proportions between the blade and the handle to prevent fatigue while cutting. The rounded handles, all with guard, ensure that PrimeLine knives are pleasant to hold and are easy on your tendons and joints. Made from soft plastic, the handles adapt to the shape of your hand. They offer brilliant stability and precision even when your hands are damp.





Meat, fish, fruit, vegetables –  
PrimeLine knives deal with  
them all.

### 1 THE SHARP BLADE

Vacuum-hardened chromoly steel  
– top-quality raw materials and  
state-of-the-art technologies  
ensure extreme performance.

### 2 SERIALLY NUMBERED

Practical for allocation and  
tracking purposes.

### 3 ERGONOMICS

Perfectly balanced knife ensures  
continuous and efficient cutting  
with an excellently shaped and  
rounded handle.

### 4 HANDLE

Smooth and non-slip surface with  
hard core to ensure complete  
stability, including short handle  
guard.



### PRIMELINE 11/21

The handle is open to the back,  
which allows you to change your  
grip quickly and safely for any  
cutting task.



### PRIMELINE 12

The knife has a large hand guard  
for a particularly stable grip,  
preventing your hand from slipping  
onto the blade.



11250

Boning knife  
Blade: medium

5" | 13 cm  
● ● ● ●

6" | 15 cm  
● ● ● ●



11251

Boning knife  
Blade: strong

5" | 13 cm  
● ● ● ●

6" | 15 cm  
● ● ● ●



11253

Boning knife  
Blade: flexible

5" | 13 cm  
● ●

6" | 15 cm  
● ●



11200

Breaking knife

7¾" | 20 cm  
● ● ●



12200

Breaking knife

8¾" | 22 cm  
● ● ●

9¾" | 25 cm  
● ●



12200 wwl

Breaking knife  
Scalloped edge

9¾" | 25 cm  
●



---

**12250**

Boning knife  
Blade: medium

5" | 13 cm  
● ● ● ●

6" | 15 cm  
● ● ● ●



---

**12251**

Boning knife  
Blade: strong

5" | 13 cm  
● ● ● ●

6" | 15 cm  
● ● ● ●



---

**12251 ww1**

Boning knife  
Scalloped edge

6" | 15 cm  
●



---

**12253**

Boning knife  
Blade: flexible

5" | 13 cm  
●

6" | 15 cm  
● ●



---

**12260**

Boning knife

6" | 15 cm  
● ●



---

**12260 ww1**

Boning knife  
Scalloped edge

6" | 15 cm  
●



12300

Sticking knife

6¼" | 16 cm



7" | 18 cm



8¼" | 21 cm



12308

Sticking knife

6" | 15 cm



7" | 18 cm



12310

Boning knife

5" | 13 cm



6¼" | 16 cm



12316

Boning knife

6" | 15 cm



12402

Butcher knife

8¼" | 21 cm



9½" | 24 cm



10½" | 27 cm



12600 wwl

Breaking knife

Scalloped edge

9½" | 24 cm





**218265 w**  
Universal knife | wavy edge

9 3/4" | 25 cm



**218265 w10**  
Universal knife  
10 mm wavy edge

9 3/4" | 25 cm



**217705 w**  
Slicer  
Wavy edge

9 3/4" | 25 cm



12 1/4" | 31 cm



**217705 w10**  
Slicer  
10 mm wavy edge

8 3/4" | 22 cm



**12730**  
Slicer

11" | 28 cm





218355 w

Bread knife  
Wavy edge

8 ¼" | 21 cm



218355 w10

Bread knife  
10 mm wavy edge

8 ¼" | 21 cm



9 ½" | 24 cm



218455

Chef's knife  
Blade: wide

7 ¾" | 20 cm



9" | 23 cm



10 ¼" | 26 cm



218456

Chef's knife  
Blade: narrow

6 ¼" | 16 cm



7" | 18 cm



218269 ww1

Santoku knife  
Scalloped edge

7" | 18 cm



218269 sp

Santoku knife „Mano“

7 ½" | 19 cm



**218365 w**

Universal knife  
Wavy edge

4¼" | 11 cm



**218545**

Bird's beak peeling knife

2¼" | 6 cm



**218315**

Vegetable knife | medium tipped

3¼" | 8 cm



4" | 10 cm



**218335**

Kitchen knife | medium tipped

5" | 13 cm



**217365**

Filleting knife  
Blade: flexible

6¼" | 16 cm



7" | 18 cm



**219965**

Sharpening steel | round

12¼" | 31 cm



Form



**219960**

Sharpening steel | oval

12¼" | 31 cm



Form



**219437**

Meat fork

7" | 18 cm



**218815**

Yanagiba

9½" | 24 cm



**218825**

Deba knife

6" | 15 cm



**228835**

Yanagiba

9½" | 24 cm



**229605 ww**

Cheese knife | Scalloped edge

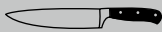
4¼" | 12 cm



# BestC

The masterpieces among our chef's knives. BestCut knives offer top quality, absolute precision, excellent cutting-edge retention and indestructible rust resistance.

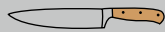
# ut



## **BESTCUT**

This especially resilient material can withstand temperatures of up to 200 °C for a short time.

64 – 67



## **BESTCUT OLIVE WOOD**

Olive wood feels warm and pleasant in your hand. At the same time, it is extremely hard and repels moisture.

68 –71



# The perfectionists. BestCut

Forged from a single piece of steel, enriched with large amounts of carbon (X55) and vacuum-hardened to HRC 56–57: our BestCut knives slide through any material safely and without slippage. Their special cut can penetrate even the hardest peels and crusts. To ensure optimal handling of our ergonomically shaped handles,

we have chosen a velvety finish for the surface with excellent grip. BestCut knives meet the highest requirements. Three stainless-steel rivets securely hold the two grip plates together. Their especially resilient material can withstand temperatures of up to 200 °C (for a short time).



### 1 THE SERIAL NUMBER

Unique and consecutive. A quality seal that allows us to identify and track our products and offer our warranty.

### 2 THE HAND GUARD

Its slightly rounded edges and oblique shape make for perfect handling.

### 3 THE HANDLE

With its ergonomic shape and soft edges, each of our handles is a true pleasure to (be)hold.



**8640**

BestCut paring knife

3 1/4" | 8 cm



4" | 10 cm



**8640 w**

BestCut paring knife  
Wavy edge

4" | 10 cm



**8670**

BestCut slicer

6" | 15 cm



**8664**

BestCut filleting knife  
Blade: flexible

7" | 18 cm



Wrapped up well.

Our new packaging  
puts the BestCut  
series centre stage.



---

**8670**

BestCut slicer

7¾" | 20 cm

9¾" | 25 cm



---

**8670 w**

BestCut chef's knife

Wavy edge

7¾" | 20 cm



---

**8681**

BestCut chef's knife

Light version

7" | 18 cm



---

**8680**

BestCut chef's knife

7¾" | 20 cm

9" | 23 cm

9¾" | 25 cm



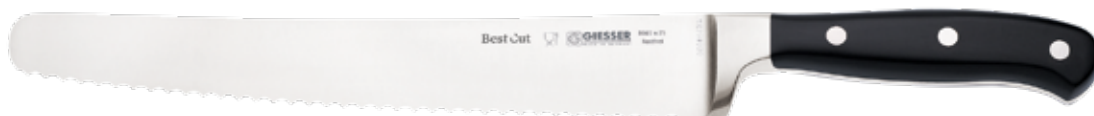
---

**8661 w**

BestCut universal knife

Wavy edge

9¾" | 25 cm



---

**8610 p**

BestCut claw fork

6¼" | 16 cm





# *BestCut olive wood. Naturally good knives that last.*

*“There’s nothing better than  
having good friends over and  
cooking together.”*

An exclusive selection of high-quality kitchen knives that bring joy to any chef’s heart. For anyone who appreciates quality and wants excellent knives that last a long time. Top materials, processed sustainably. This is our BestCut olive wood edition. We are incredibly proud of it, and for a good reason.

Good knives that invite you to celebrate special moments. Long-lived quality that is a lot of fun to use. For delicious meals that taste all the better when shared with your loved ones. Savour small pleasures – enjoy a great life.







*“You can't eat as much  
as you like to cut.”*

Hermann Giesser



Made with the experience of six generations of knife-makers: high-quality blades that stay sharp for a long time and sharpen perfectly. The optimal balance of blade and handle ensure an exceptional grip. Once you have tried it, you'll never go back to another knife.



The gently rounded olive wood handle is pleasant to the touch and offers a perfectly balanced grip. The pinnacle of timeless aesthetics and lasting function.



## BESTCUT OLIVE WOOD HANDLE

---

### 8640 o

4" | 10 cm

BestCut paring knife | Olive



---

### 8670 o

6" | 15 cm

BestCut slicer | Olive



---

### 8664 o

7" | 18 cm

BestCut filleting knife | Olive

Blade: flexible



---

### 8660 w o

7 3/4" | 20 cm

BestCut Bread knife

Wavy edge | Olive



---

**8680 o**

7¾" | 20 cm

BestCut chef's knife | Olive




---

**8661 w o**

9¾" | 25 cm

BestCut universal knife

Wavy edge | Olive



*“We want you to be impressed with our products, and we personally examine each and every knife to make sure they are up to our high standards. Because we love what we do.”*

# Chef's

We spent a lot of time tweaking these product lines before they were perfect for their specific fields of application. They're absolutely flawless now! Here come our cooking knives.

# knives



## **CHEF'S KNIVES CLASSIC**

A range of traditionally forged cooking knives with a POM handle. Available in many colours.

74 – 83



## **CHEF'S KNIVES BASIC**

A standard plastic handle made from anti-slip material for safe, comfortable handling (TPE).

84 – 97

# Chef's darling. Our cooking knives.

We produce all our knives from the best materials and with the utmost care. Long lasting and reduced wear of the blade due to modern vacuum hardening technology: hardness 56 HRC Rockwell. The polish provides consistently high performance and easy re-sharpening of the edge. For each cut the most suitable tool will be found in our comprehensive range. Highest security in product and hygiene by meeting all known legislation.



## **FORGED**

Chef's knives CLASSIC



## **STAMPED**

Chef's knives BASIC







# Chef's knives CLASSIC

## Forged chef's knives

### 1 THE REFINEMENT

In eight steps the knife is smoothed to perfection. The honing by the hand of a master craftsman guarantees a perfect blade.

### 2 THE FORGING

From high grade chromemolybdenum steel the forged blank blade is manufactured in nine procedures.

### 3 THE HANDLE

For the forged cook's knives only high grade POM plastic scales are used.



---

**8240**

Paring knife

4" | 10 cm



4¾" | 12 cm



---

**8241**

Vegetable knife

3¾" | 8 cm



---

**8243**

Bird's beak peeling knife

3½" | 9 cm



---

**8244**

Tomato knife | with tines

5" | 13 cm



---

**8260 w**

Bread knife | wavy edge

7¾" | 20 cm



---

**8263**

Boning knife

6¾" | 16 cm



**8264**  
Filleting knife  
Blade: flexible

7" | 18 cm  
•



**8270**  
Chef's knife | narrow

6" | 15 cm  
•

7" | 18 cm  
•



**8270**  
Chef's knife | narrow

7 3/4" | 20 cm  
•

9 3/4" | 25 cm  
•



**8280**  
Chef's knife | wide

6" | 15 cm  
•

7" | 18 cm  
•

7 3/4" | 20 cm  
•



---

**8280**

Chef's knife | wide

9" | 23 cm



9¾" | 25 cm



11¾" | 30 cm



---

**8280 w**

Chef's knife

wide, wavy edge

9¾" | 25 cm



---

**8284**

Bone splitter | wide

9¾" | 25 cm



---

**8269**

Santoku knife

7" | 18 cm



Our forged cooking knives in  
black, yellow, blue, red and green.

**8264**

Filleting knife  
Blade: flexible

7" | 18 cm



**8270**

Chef's knife | narrow

7" | 18 cm



7 3/4" | 20 cm



**8280**

Chef's knife | wide

6" | 15 cm



7 3/4" | 20 cm



**8280**

Chef's knife | wide

9" | 23 cm



9 3/4" | 25 cm



---

**8240**

Paring knife

4" | 10 cm



---

**8264**

Filleting knife

Blade: flexible

7" | 18 cm



---

**8270**

Chef's knife | narrow

7" | 18 cm



7 3/4" | 20 cm



---

**8280**

Chef's knife | wide

6" | 15 cm



7 3/4" | 20 cm



9" | 23 cm



9 3/4" | 25 cm



---

Chef's knives CLASSIC

A range of traditionally  
forged cooking knives with  
a POM handle. Available in  
many colours.





**8240** 4" | 10 cm  
Paring knife



**8264** 7" | 18 cm  
Filleting knife  
Blade: flexible



**8270** 7" | 18 cm 7 3/4" | 20 cm  
Chef's knife | narrow



**8280** 6" | 15 cm 7 3/4" | 20 cm  
Chef's knife | wide



**8280** 9" | 23 cm 9 3/4" | 25 cm  
Chef's knife | wide



---

**8240**

Paring knife

4" | 10 cm



---

**8241**

Vegetable knife

3 1/4" | 8 cm



---

**8243**

Bird's beak peeling knife

3 1/4" | 9 cm



---

**8264**

Filleting knife

Blade: flexible

7" | 18 cm



---

**8270**

Chef's knife | narrow

7" | 18 cm



7 3/4" | 20 cm



---

**8280**

Chef's knife | wide

6" | 15 cm



7 3/4" | 20 cm



9" | 23 cm



9 3/4" | 25 cm



# Chef's knives BASIC

Stamped chef's knives



---

**8455**

Chef's knife

6¼" | 16 cm



7¾" | 20 cm



9" | 23 cm



---

**8455**

Chef's knife

10¼" | 26 cm



11½" | 29 cm



12¼" | 31 cm



---

**8455 w**

Chef's knife | wavy edge

12¼" | 31 cm



---

**8456**

Chef's knife | narrow

6¼" | 16 cm



7" | 18 cm



7¾" | 20 cm



9" | 23 cm



---

**8269 k**

Santoku knife

7" | 18 cm



---

**8269 ww1k**

Santoku knife

Scalloped edge

7" | 18 cm



8265 w

Universal knife | wavy edge

9 3/4" | 25 cm

•

•

•

•

•



8265 w l

Universal knife  
Wavy edge  
For left-handers

9 3/4" | 25 cm

•



8355

Bread knife

8 1/4" | 21 cm

•



8355 w

Bread knife | wavy edge

7" | 18 cm

•

8 1/4" | 21 cm

•

•

•


•

•

9 1/2" | 24 cm

•

•



7705

Slicer

8 3/4" | 22 cm

•

9 3/4" | 25 cm

•

•

•

•

•

11" | 28 cm

•

•

•

•

•

12 1/4" | 31 cm

•

•


•

•

•

14 1/4" | 36 cm

•



7705 w

Slicer | wavy edge

9 3/4" | 25 cm

•

•

•

•

•

11" | 28 cm

•

•

•

•

•

12 1/4" | 31 cm

•

•


•

•

•

14 1/4" | 36 cm

•





---

**7705 wwl**

Slicer | scalloped edge

11" | 28 cm



12¼" | 31 cm



14¼" | 36 cm



---

**7705 aw**

Slicer | partly serrated

9¾" | 25 cm



11" | 28 cm



---

**8466**

Chef's knife | chinese style

6¾" | 17 cm



7½" | 19 cm



8¼" | 21 cm



9" | 23 cm



Our promise.

From the handle to the blade:  
our knife factory in Winnenden  
works with the utmost precision,  
every step of the way.

7365

Filleting knife


Blade: flexible

6 1/4" | 16 cm

7" | 18 cm

7 3/4" | 20 cm

8 3/4" | 22 cm



8335

Kitchen knife

5" | 13 cm

6" | 15 cm



8345

Kitchen knife

6 1/4" | 16 cm

7" | 18 cm



8445 stpp

Striking knife

10 1/2" | 27 cm



8475

Salmon knife

Blade: flexible

12 1/4" | 31 cm



8475 wwl

Salmon knife

Blade: flexible

Scalloped edge

12 1/4" | 31 cm



Bestseller  
8365 wsp

Colours

- BLACK
- YELLOW
- RED
- BLUE
- LIGHT BLUE
- WHITE
- GREEN
- LIGHT GREEN
- LIME
- PINK
- LIGHT PURPLE
- ORANGE

New colours

- OLIVE
- COOL GREY



**8365 wsp**

Universal Knife | wavy edge  
4¼" | 11 cm

8305 sp

Vegetable knife

3 ¼" | 8 cm

● ● ● ● ● ● ● ●



8305 wsp

Vegetable knife | wavy edge

3 ¼" | 8 cm

● ●



8315 sp

Vegetable knife

3 ¼" | 8 cm

● ● ● ● ● ● ● ●

4" | 10 cm

● ● ● ● ● ● ● ● ● ● ● ● ● ●

4 ¾" | 12 cm

●



8315 wsp

Vegetable knife | wavy edge

3 ¼" | 8 cm

●

4" | 10 cm

● ● ●



8545 sp

Bird's beak peeling knife

2 ¼" | 6 cm

● ● ● ● ● ● ● ● ● ● ●

3" | 7,5 cm



8365 sp

Universal Knife

4 ¾" | 11 cm

● ●



---

**8365 wsp 11-6**

Universal knife set | 6 pcs.

4¼" | 11 cm



---

**8725 sp**

Steak knife

4¼" | 11 cm



---

**8725 wsp**

Steak knife | wavy edge

4¼" | 11 cm



Did you know?

Our small knives are available with customised print, making them perfect promotional gifts for your company.

More information on page 196

**8365 wsp fw** 4¼" | 11 cm  
Universal knife | wavy edge



● FROZEN WOOD

**8365 wsp mb** 4¼" | 11 cm  
Universal knife | wavy edge



● MIDNIGHT BLUE

**8365 wsp mm** 4¼" | 11 cm  
Universal knife | wavy edge



● MAJESTIC MUTE

**8365 wsp ub** 4¼" | 11 cm  
Universal knife | wavy edge



● UNKNOWN BROWN

**8365 wsp 11-4 ub** 4¼" | 11 cm  
Universal knife | wavy edge



More 8365 wsp sets

**8365 wsp 11-4 mm**

**8365 wsp 11-4 mb**

**8365 wsp 11-4 fw**

**8365 wsp 11-4 gm** (Each colour 1x)



---

**9465 sp**

Fork



---

**9465 sp-6**

Fork set | 6 pcs.



---

**9466 sp**

Spoon



---

**9467 sp**

Tea Spoon



---

**9468 sp**

Pastry fork



8269 wwlk pi

Santoku knife  
Scalloped edge

7" | 18 cm



8455 pi

Chef's knife

7 3/4" | 20 cm



8456 pi

Chef's knife | narrow

6 1/4" | 16 cm



8365 wsp pi

Universal knife | wavy edge

4 1/4" | 11 cm



8315 sp pi

Vegetable knife

4" | 10 cm



8305 sp pi

Vegetable knife

3 1/4" | 8 cm



8545 sp pi

Bird's beak peeling knife

2 1/4" | 6 cm



### 8269 wwlk li

Santoku knife  
Scalloped edge

7" | 18 cm



### 8455 li

Chef's knife

7 1/4" | 20 cm



### 8456 li

Chef's knife | narrow

6 1/4" | 16 cm



### 8365 wsp li

Universal knife | wavy edge

4 1/4" | 11 cm



### 8315 sp li

Vegetable knife

4" | 10 cm



### 8305 sp li

Vegetable knife

3 1/4" | 8 cm



### 8545 sp li

Bird's beak peeling knife

2 1/4" | 6 cm



---

**8269 wwlk hgr**

Santoku knife  
Scalloped edge

7" | 18 cm



---

**8455 hgr**

Chef's knife

7 3/4" | 20 cm



---

**8456 hgr**

Chef's knife | narrow

6 1/4" | 16 cm



---

**8355 w hgr**

Bread knife | wavy edge

8 1/4" | 21 cm



---

**8315 sp hgr**

Vegetable knife

4" | 10 cm



---

**8365 wsp hgr**

Universal knife | wavy edge

4 1/4" | 11 cm



# Light purple

Where food is being prepared, particular attention needs to be paid to safety and hygiene. The HACCP range was extended by adding a knife with special light violet handles for preparing vegan, allergen free and halal dishes. Thereby responding to current developments in the food industry.

**2 MATERIAL**  
Polypropylene without any additives that could be derived from tallow/lard.

**3165 pp hvi**  
Boning knife

6" | 15 cm



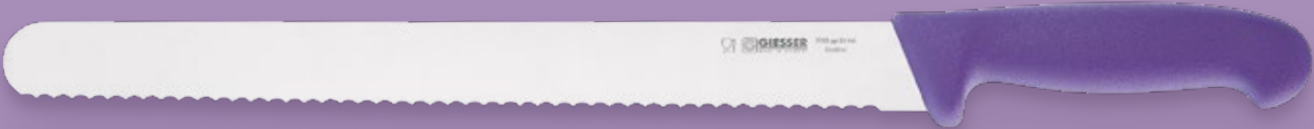
**4025 pp hvi**  
Butcher knife

8 1/4" | 21 cm



**7705 wpp hvi**  
Slicer | wavy egde

12 1/4" | 31 cm



**8315 sp hvi**  
Vegetable knife

4" | 10 cm



**8365 wsp hvi**  
Universal knife | wavy edge

4 1/4" | 11 cm



**8455 pp hvi**  
Chef's knife

7 3/4" | 20 cm

10 1/4" | 26 cm



**8456 pp hvi**  
Chef's knife

6 1/4" | 16 cm

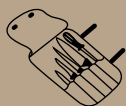


# Sets & knife

Knives like company, and one is hardly ever enough – that's why our range includes practical sets for beginners and professionals alike, complete with sturdy bags and knife blocks to keep your precious pieces safe and handy at home and on the go.



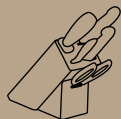
# bags



## **STORAGE**

Knife bags and cases.

100 – 109



## **KNIFE BLOCKS**

Knife block made from beechwood.

110 – 111

9850

Cook's knife set | 3 pcs.  
Contents: 8269 wwlk 18,  
8315 sp 10, 8456 18



9851

Cook's knife set | 3 pcs.  
Contents: 8315 sp 10,  
8365 wsp 11, 8456 18



9852

Cook's knife set | 3 pcs.  
Contents: 8269 wwlk 18,  
8315 sp 10, 8365 wsp 11



### 9872 spvk

Sales carton | 72 pcs., 6 different colours  
(8365 wsp 11 in black, yellow, red, blue, white, green)



### 9872 spvk 9x8

Sales carton | 72 pcs., 9 different colours  
(8365 wsp 11 in black, yellow, red, green, light blue, lime, orange, pink, purple)



### 9872 kt

Sales carton | 60 universal knives in 6 different colours  
(8365 wsp 11 in blue, green, lime, orange, pink, purple)



### 9879 sp 24

Cutlery set | 24, pcs.  
Contents: 8365 wsp 11, 9465 sp,  
9466 sp, 9467 sp



3511 pl

Knife set | PrimeLine, 3 pcs.  
Contents: 11250 13, 11250 15,  
12200 22



3555

Knife set | 3 pcs.  
Contents: 3005 16, 3105 13,  
4025 21



3565

Knife set | 3 pcs.  
Contents: 3005 18, 3105 13,  
4025 24



---

**3545**

Knife set | 5 pcs.

Contents: 3005 16, 3105 13, 4025 18,  
4025 21, 9922 25



---

**9478**

Fruit carving set | 8 pcs.



---

**896810 b**

Decorating set | 7 pcs.

Contents: 8249, 8252, 8254, 8255,  
8256, 8257, 8259



---

**896810 l**

Decorating set bag | empty



## 9887

Vegetable knife set | 4 pcs.

Contents: 8365 wsp 11 li,  
8315 sp 10 li, 8305 sp 8,0 li,  
8545 sp 6 li



## 9770

Cooking knife set | 2 pcs.

Contents: 8270 18, 9410 p 15



## 9815

Household set | 4 pcs.

Contents: 8305 sp 8,0, 8345 16,  
8355 w 18, 8365 wsp 11



## 9840

Cook's knife set | 3 pcs.

Contents: 8240 10, 8270 15, 8280  
20





---

### 9840 bc

Knife set | BestCut, 3 pcs.

Contents: 8640 10, 8670 15, 8680  
20



---

### 9840 o

Knife set | olive wood, 3 pcs.

Contents: 8640 10 o, 8670 15 o,  
8680 20 o



---

### 896801 sp rec

Cook's master case | magnetic, 13 pcs.

Contents: 3005 16, 8215 26, 8240 10, 8249, 8250 9x7, 8252,  
8265 w 25, 8280 23, 8545 sp 6, 9410 p 15, 9466 sp, 9488, 9924 25



### 896801 sp l

Cook's master case | magnetic, light version



---

### 1995 5 l

Knife bag | PremiumCut, empty

For 5 knives



---

**8291 b8 bc**

Knife bag | BestCut, 8 pcs.

Contents: 8640 10, 8661 w 25, 8664 18,  
8670 20, 8680 23, 9410 p 15, 9922 25,  
8270 15



---

**8291 8 l**

Knife bag | Empty

---

**8291 b8 pl**

Knife bag | PrimeLine, 8 pcs.

Contents: 217365 18, 218265 w 25,  
218269 ww 18, 218315 10, 218455 20,  
218455 26, 9437 18, 9924 27



---

**8291 b10 bc**

Knife bag | BestCut, 10 pcs.

Contents: 8215 26, 8640 8, 8640 w 10,  
8640 10, 8661 w 25, 8670 25, 8680 23,  
8681 18, 9410 p 15, 9922 25



---

**8291 10 l**

Knife bag | Empty

---

**8291 b10 pl**

Knife bag | PrimeLine, 10 pcs.

Contents: 12316 15, 217365 18, 218265 w 25,  
218269 ww 18, 218315 10, 218455 26,  
218456 18, 8215 26, 9437 18, 9924 31



### 8293 b

Knife bag | black, 13 pcs.

Contents: 8240 10, 8250 9x7, 8252, 8255, 8256, 8265 w 25, 8264 18, 8270 20, 8280 23, 8545 sp 6, 9410 p 15, 9488, 9924 25



### 8293 l

Knife bag | empty

### 8293 bk

Knife bag | black, 13 pcs.

Contents: 7365 16, 8250 9x7, 8252, 8255, 8256, 8265 w 25, 8315 sp 10, 8455 23, 8456 18, 8545 sp 6, 9437 18, 9488, 9924 25



### 8296 5 k

Knife roll | 5 pcs.

Contents: 3105 13, 7365 18, 8315 sp 10, 8455 20, 9924 25



### 8296 5 l

Knife roll | empty

### 8296 bk

Knife roll | red, 7 pcs.

Contents: 3105 13, 7365 18, 8265 w 25, 8315 sp 10, 8455 20, 8545 sp 6, 9924 25



---

**8298 b**

Knife roll | 7 pcs.

Contents: 3105 13, 7365 18, 8265 w 25,  
8315 sp 10, 8455 20, 8545 sp 6, 9924 25



---

**8298 l**

Knife roll | empty

---

**8298 b pl**

Knife roll | PrimeLine, 7 pcs.

Contents: 218265 w 25, 218269 ww 18,  
218315 10, 218455 23, 218545 6,  
9514 30, 9924 25





---

**9891 b5**

Knife block | 5 pcs., reasonably priced block in gift box: from beech  
Contents: 8315 sp 8,0, 8355 w 18, 8455 20, 9506, 9924 23



---

**9891 b5 pl**

Knife block PrimeLine | 5 pcs., from beech. Packed in  
attractive cartons. Contents: 218269 wwl 18, 218315 8, 218455 20,  
9506, 9924 23



---

**9891 b5 bc**

Knife block BestCut | 5 pcs., from beech. Packed in  
attractive cartons. Contents: 8640 10, 8670 15, 8680 20, 9506,  
9924 23



---

**9891 l 5**

Knife block | empty





---

**9892 b**

Knife block | 8 pcs., from beech. Packed in attractive cartons.  
Contents: 8240 10, 8243 9, 8263 16, 8270 15, 8264 18, 8280 20,  
9410 p 15, 9922 25



---

**9892 b9 bc**

Knife block BestCut | 9 pcs., from beech. Packed in  
attractive cartons. Contents: 8640 w 10, 8640 8, 8664 18, 8670 15,  
8670 w 20, 8680 20, 9410 p 15, 9506, 9924 23



---

**9892 l**

Knife block | empty



---

**1994**

PremiumCut Magnet knife block | empty  
foldable version

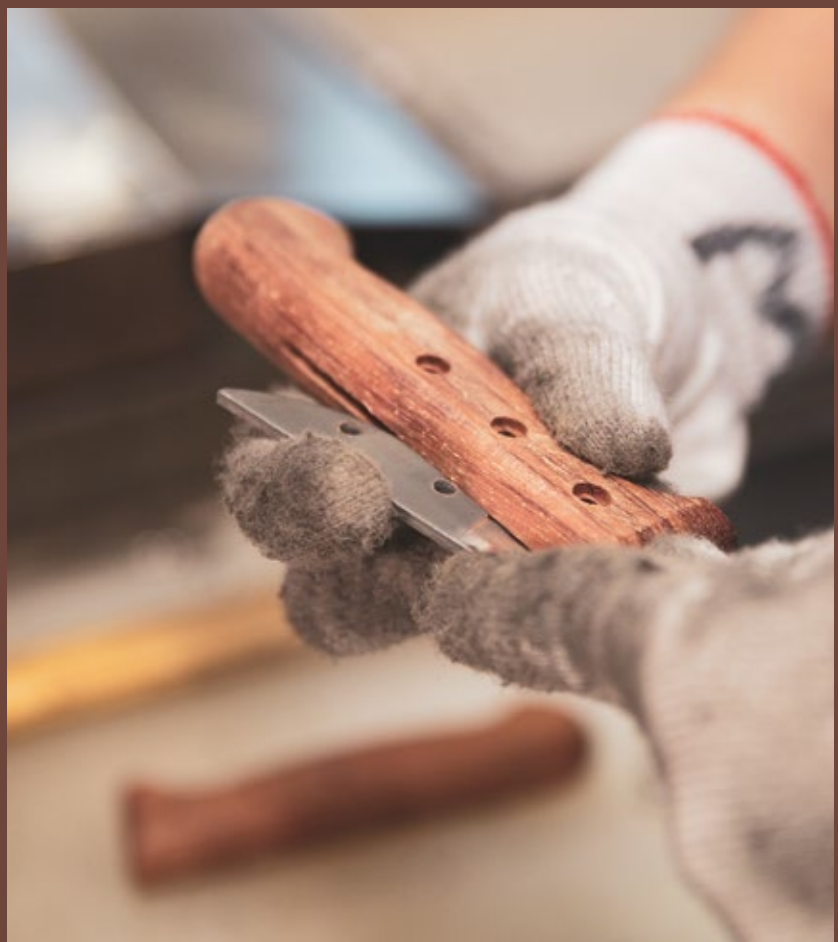


# Wood handle

Its natural texture allows you to hold the handle securely even when it is covered in grease or water.

en

e



---

<b>3000</b> Sticking knife   Kotibe	5"   13 cm	6¼"   16 cm	7"   18 cm
--	------------	-------------	------------

---



---

<b>3080</b> Sticking knife   Kotibe	6"   15 cm
--	------------

---



---

<b>4020</b> Butcher knife   Kotibe	8¼"   21 cm	9½"   24 cm
---------------------------------------	-------------	-------------

---



---

<b>3100</b> Boning knife   Kotibe	5"   13 cm	6¼"   16 cm
--------------------------------------	------------	-------------

---



---

<b>3000 n</b> Knife for various industrial purposes   Beech	5"   13 cm	6"   15 cm
--	------------	------------

---



WOODEN HANDLE

8450

Chef's Knife | Kotibe

7¾" | 20 cm

10¼" | 26 cm



8350 w

Bread knife | Kotibe

Wavy edge

8¾" | 21 cm



8340

Kitchen knife | Kotibe

6¾" | 16 cm

•



8232 kot

Barbeque spatula short | Kotibe

4½" | 11,5 cm

7½" | 19 cm



8300

Vegetable knife | Kotibe

3½" | 8,5 cm



8360 w

Universal knife | Kotibe

Wavy edge

4¾" | 11 cm







Sustainable and certified.

All our wood comes from  
strictly controlled forests and  
growing regions.

# Butch

For each cut the most suitable tool will be found in our comprehensive range. Highest security in product and hygiene by meeting all known legislation.

er

# Our special handles

Our standard handles offer a comfortable grip and help make cutting safer. GIESSER maintains continuous communication with its customers and responds to the special requirements of the butchery trade with precisely adapted special handles.

## DET

The handle consists of plastic mixed with metal particles. This makes the material detectable. Knives with detectable plastic handles reduce process risk in meat processing.

## HANDLE NO. 4

The rounded back of the handle provides an excellent grip. The open ended handle enables the user to effortlessly switch between a standard and trigger position.

## "BODYGUARD"

No sliding-off of the working hand possible. Highest safety when cutting and trimming meat. Very comfortable and slipproof thermoplastic elastomer (TPE).



#### **HANDLE NO. PP7**

An ergonomic, comfortable handle. For a secure grip when processing meat. Our alternative to standard handles – glass-fibre reinforced polypropylene (PP).



#### **PRIMELINE**

Two different versions of handles with and without protection. Soft and slide-proof handle with a solid core for absolute stability.



#### **“SCANDIC”**

The extended protection prevents sliding. The particularly long handle is suitable for big hands.



#### **“EAGLE”**

Very comfortable and slipproof thermoplastic elastomer (TPE). With particularly long protection that considerably reduces the risk of injury when cutting.



#### **HANDLE NO. 9**

Very comfortable and slipproof thermoplastic elastomer (TPE). “American” handle for easy and quick changing of the grip – especially developed for boning knives.

BUTCHER

2005  
Breaking knife

- 7" | 18 cm  
●
- 7¾" | 20 cm  
● ● ● ● ●
- 8¾" | 22 cm  
● ● ● ● ●
- 9¾" | 25 cm  
● ● ● ● ●



2005 wwl  
Breaking knife  
Scalloped edge

- 7¾" | 20 cm  
● ● ● ● ●
- 8¾" | 22 cm  
● ● ● ● ●
- 9¾" | 25 cm  
● ● ● ● ●



2008  
Breaking knife  
Special handle **BODYGUARD**

- 9¾" | 25 cm  
●



2008 wwl  
Breaking knife  
Scalloped edge  
Special handle  
**BODYGUARD**

- 9¾" | 25 cm  
● ●



2015  
Cimeter knife

- 6¾" | 16 cm  
●
- 7" | 18 cm  
●
- 10½" | 27 cm  
●
- 11¾" | 30 cm  
●



2025  
Skinning knife

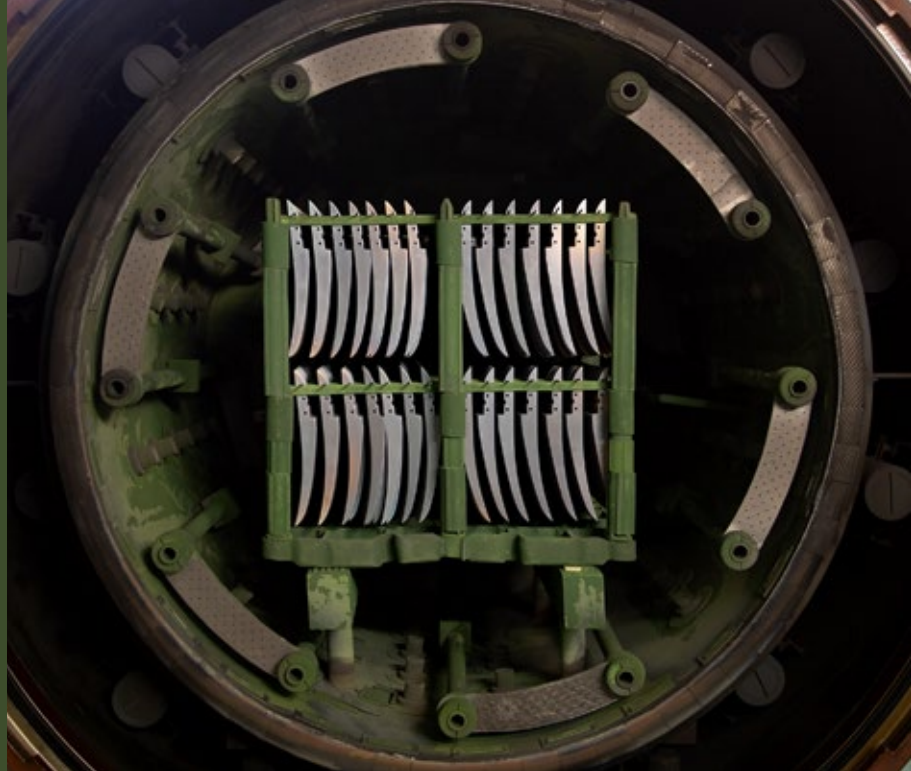
- 6" | 15 cm  
● ●
- 7" | 18 cm  
● ●





Hot. Hot. Hot.

Long lasting and reduced wear of the blade due to modern vacuum hardening technology: hardness 56 HRC Rockwell.



---

### 2105

Skinning knife

5" | 13 cm



6¼" | 16 cm



---

### 2105

Skinning knife

7" | 18 cm



8¼" | 21 cm



---

### 2105 wwl

Skinning knife  
Scalloped edge

7" | 18 cm



8¼" | 21 cm



---

### 2275

Filleting knife

7" | 18 cm



8¼" | 21 cm



BUTCHER

2285  
Filleting knife  
Blade: flexible

7" | 18 cm      8¼" | 21 cm  
● ●      ● ●



2405  
Butcher knife

6¼" | 16 cm      7" | 18 cm  
● ●      ● ●



2503  
Boning knife  
Blade: medium  
Special handle **SCANDIC**

6" | 15 cm  
●



2504  
Butcher knife  
Blade: medium  
Ergonom. handle  
Special handle **No. 4**

6" | 15 cm  
● ●



2505  
Boning knife  
Blade: medium

4" | 10 cm      5" | 13 cm  
● ●      ● ● ● ● ● ○



2505  
Boning knife  
Blade: medium

6" | 15 cm      8" | 17 cm  
● ● ● ●      ● ●



---

**2505 wwl**

Boning knife  
Blade: medium  
Scalloped edge

5" | 13 cm



6" | 15 cm



---

**2507 pp g**

Boning knife  
Blade: medium  
Special handle **No. PP7**

5" | 13 cm



6" | 15 cm



---

**2509**

Boning knife  
Blade: medium  
Straight handle  
Special handle **No. 9**

5" | 13 cm



6" | 15 cm



---

**2515**

Boning knife  
Blade: stiff

5" | 13 cm



6" | 15 cm



8" | 17 cm



---

**2515 wwl**

Boning knife  
Blade: stiff  
Scalloped edge

5" | 13 cm



6" | 15 cm



8" | 17 cm



---

**2517 pp g**

Boning knife  
Blade: stiff  
Special handle **No. PP7**

5" | 13 cm



6" | 15 cm



BUTCHER

**2519**  
Boning knife  
Blade: stiff  
Straight handle  
Special handle **No. 9**

5" | 13 cm      6" | 15 cm  
● ● ● ●      ● ● ● ●



**2535**  
Boning knife  
Blade: flexible

5" | 13 cm      6" | 15 cm  
● ● ● ● ●      ● ● ● ● ●



**2535 wwl**  
Boning knife  
Blade: flexible  
Scalloped edge

5" | 13 cm      6" | 15 cm  
●      ●



**2539**  
Boning knife  
Blade: flexible  
Straight handle  
Special handle **No. 9**

5" | 13 cm      6" | 15 cm  
● ●      ● ●



---

**2603**

Boning knife  
Special handle **SCANDIC**

6" | 15 cm



---

**2605**

Boning knife

6" | 15 cm



7" | 18 cm



---

**2605 wwl**

Boning knife  
Scalloped edge

6" | 15 cm



7" | 18 cm



---

**2615**

Boning knife  
Pointed, flexible

6" | 15 cm



Simply sharp.

The polish provides consistently high performance and easy re-sharpening of the edge.



### 3002

Sticking knife  
Special handle **ADLER**

7" | 18 cm



8¼" | 21 cm



9½" | 24 cm



### 3005

Sticking knife

5" | 13 cm



6¼" | 16 cm



7" | 18 cm



8¼" | 21 cm



9½" | 24 cm



11¼" | 30 cm



### 3005 det

Sticking knife  
Special handle **DET**

6¼" | 16 cm



7" | 18 cm





---

**3005 wwl**

Sticking knife  
Scalloped edge

6¼" | 16 cm



---

**3007 pp g**

Sticking knife  
Special handle **No. PP7**

7" | 18 cm



---

**3055 gr**

Cod knife

9" | 18 cm



---

**3055 f**

Cod filletting knife  
Blade: flexible

7" | 18 cm



---

**3082**

Sticking knife  
Special handle **ADLER**

6" | 15 cm



8¼" | 22 cm



---

**3008**

Sticking knife  
Special handle **BODYGUARD**

6¼" | 16 cm



7" | 18 cm



8¼" | 21 cm



<b>3085</b>	4¼"   11 cm	5"   13 cm	6"   15 cm	7"   18 cm	8¾"   22 cm	9½"   24 cm
Sticking knife	● ●	● ● ● ● ●	● ● ● ● ●	● ● ● ● ●	● ● ● ● ●	● ● ●



<b>3105</b>	4"   10 cm	5"   13 cm	6¼"   16 cm	7"   18 cm	8¾"   21 cm
Boning knife	● ●	● ● ● ● ● ○ ●	● ● ● ● ● ○ ●	● ● ● ● ●	● ●



<b>3105 wwl</b>	5"   13 cm	6¼"   16 cm
Boning knife Scalloped edge	●	●



<b>3107 pp g</b>	6¼"   16 cm
Boning knife Blade: straight Special handle <b>No. PP7</b>	●



<b>3115</b>	6"   15 cm
Boning knife	●



<b>3145</b>	6¼"   16 cm
Boning knife Blade: narrow	●



Boning knife

•



● ● ●



Boning knife

Special handle **BODYGUARD**

•

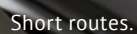


Boning knife

Straight handle

Special handle **No. 9**

•



The steel GIESSER processes is produced in Germany and other EU countries.

BUTCHER

3185

Poultry knife

4" | 10 cm



3186

Poultry knife

4 3/4" | 12 cm



3215

Boning knife

Blade: flexible

5" | 13 cm

6" | 15 cm



3235 z

Fish descaling knife

Toothed back

6" | 15 cm



3305

Sticking knife

Blade: stiff, facet

6 1/4" | 16 cm

7" | 18 cm



3405

Tripe knife

Blade: steel button

6 1/4" | 16 cm

7" | 18 cm



---

**3425**

Tripe knife

Blade: plastic button

6¼" | 16 cm



---

**3426**

Tripe knife

Blade: steel button

6¼" | 16 cm



---

**4005 wwI**

Butcher knife

Scalloped edge

8¼" | 21 cm



10¼" | 24 cm



---

**4005**

Butcher knife

6¼" | 16 cm



7" | 18 cm



8¼" | 21 cm



---

**4005**

Butcher knife

9½" | 24 cm



10½" | 27 cm



11¼" | 30 cm



---

**4025 wwI**

Butcher knife

Scalloped edge

8¼" | 21 cm



9½" | 24 cm



10½" | 27 cm



BUTCHER

4025

Butcher knife

Blade: narrow shape

6¼" | 16 cm

7" | 18 cm

8¼" | 21 cm

9½" | 24 cm

10½" | 27 cm



4025


Butcher knife

Blade: narrow shape

11¼" | 30 cm

12½" | 32 cm

14¼" | 36 cm



4035

Meat slicer

8¼" | 21 cm



5005

Bacon knife

12½" | 32 cm



4056

Sausage tying knife

2¼" | 6 cm



4065

Sausage pricker







---

**5065**  
Block knife

10¼" | 26 cm



14¼" | 36 cm



---

**6005**  
Steak knife

8¼" | 21 cm



9½" | 24 cm



10½" | 27 cm



11¼" | 30 cm



---

**6005 wwI**  
Steak knife  
Scalloped edge

8¼" | 21 cm



9½" | 24 cm



BUTCHER

7105

Ham knife

11" | 28 cm

7305

Slicer

8 1/4" | 21 cm

9 3/4" | 25 cm

11" | 28 cm

12 1/4" | 31 cm

7305 st

Slicer

Blade: stiff | 2.7 mm

15 3/4" | 40 cm

17 3/4" | 45 cm

19" | 49 cm

7305 aw

Slicer

Blade: partly serrated

8 1/4" | 21 cm

9 3/4" | 25 cm

11" | 28 cm

7305 w

Slicer

Wavy edge

8 1/4" | 21 cm

9 3/4" | 25 cm

11" | 28 cm

12 1/4" | 31 cm

7305 ww

Slicer

Scalloped edge

8 1/4" | 21 cm

---

**7365**

Filleting knife  
Blade: flexible

6¼" | 16 cm



7" | 18 cm



7¾" | 20 cm



8¾" | 22 cm



---

**7705**

Slicer

8¾" | 22 cm



9¾" | 25 cm



11" | 28 cm



12¼" | 31 cm



14¼" | 36 cm



---

**7705 w**

Slicer  
Wavy edge

9¾" | 25 cm



11" | 28 cm



12¼" | 31 cm



14¼" | 36 cm



---

**7705 aw**

Slicer  
Blade: partly serrated

9¾" | 25 cm



11" | 28 cm



---

**7705 wwl**

Slicer  
Scalloped edge

11" | 28 cm



12¼" | 31 cm



14¼" | 36 cm



---

**7725**

Kebab knife

17¾" | 45 cm



## BUTCHER

**7745**

Melon knife

13 3/4" | 35 cm



**7755**

Kebab knife

Blade: extra broad

17 3/4" | 45 cm



21 3/4" | 55 cm



**7905**

Salami slicer

11 3/4" | 30 cm



**7925**

Salami slicer

14 3/4" | 36 cm



Outstanding quality.

All of our knives are made of high-quality materials that have been processed with meticulous precision.



---

**7945**

Sausage knife

8¼" | 21 cm



---

**7945 aw**

Sausage knife

Blade: partly serrated

8¼" | 21 cm



---

**7965**

Sausage knife

8¼" | 21 cm



---

**7965 aw**

Sausage knife

Blade: partly serrated

8¼" | 21 cm



---

**7981 csp**

Sausage testing knife

4¾" | 12 cm



---

**7984 c**

Sausage testing knife

Full metal, fork and clip

4¾" | 12 cm





## BUTCHER

### 11200

Breaking knife  
Special handle **PrimeLine**

7 3/4" | 20 cm



### 11250

Boning knife  
Blade: medium  
Special handle **PrimeLine**

5" | 13 cm



6" | 15 cm



### 11251

Boning knife  
Blade: stiff  
Special handle **PrimeLine**

5" | 13 cm



6" | 15 cm



### 11253

Boning knife  
Blade: flexible  
Special handle **PrimeLine**

5" | 13 cm



6" | 15 cm



### 12200

Breaking knife  
Special handle **PrimeLine**

8 3/4" | 22 cm



9 3/4" | 25 cm



### 12200 wwl

Breaking knife  
Scalloped edge  
Special handle **PrimeLine**

9 3/4" | 25 cm



### 12250

Boning knife  
Blade: medium  
Special handle **PrimeLine**

5" | 13 cm



6" | 15 cm



### 12251

Boning knife  
Blade: stiff  
Special handle **PrimeLine**

5" | 13 cm



6" | 15 cm



### 12251 wwl

Boning knife  
Scalloped edge  
Special handle **PrimeLine**

6" | 15 cm



### 12253

Boning knife  
Blade: flexible  
Special handle **PrimeLine**

5" | 13 cm



6" | 15 cm



### 12260

Boning knife  
Special handle **PrimeLine**

6" | 15 cm



### 12260 wwl

Boning knife  
Scalloped edge  
Special handle **PrimeLine**

6" | 15 cm





**12300**

Sticking knife  
Special handle **PrimeLine**

6 ¼" | 16 cm



7" | 18 cm



8 ¼" | 21 cm

**12308**

Sticking knife  
Special handle **PrimeLine**

6" | 15 cm



7" | 18 cm

**12310**

Boning knife  
Blade: medium  
Special handle **PrimeLine**

5" | 13 cm



6 ¼" | 16 cm

**12316**

Boning knife  
Special handle **PrimeLine**

6" | 15 cm

**12600 wwl**

Breaking knife  
Scalloped edge  
Special handle **PrimeLine**

9 ½" | 24 cm

**12402**

Butcher knife  
Special handle **PrimeLine**

8 ¼" | 21 cm



9 ½" | 24 cm



10 ½" | 27 cm

**12730**

Slicer  
Special handle **PrimeLine**

11" | 28 cm



You haven't found the right knife yet?

Turn to page 56 for more  
PrimeLine products.



# Foods

Our products are widely used in the food service industry. Whether you need to cut bread, cheese or fish, we have the perfect selection of knives and accessories for your particular needs – from professionals for professionals.

# ervice



## **PASTRY KNIVES**

Our versatile baking and bread-making tools cover all your baking needs.

144 – 149



## **FISH KNIVES**

From cod filleting knives to lobster crackers: GIESSER offers a wide range of fish processing products.

150 – 155



## **CHEESE KNIVES**

The right products for all shapes and types of cheese.

156 – 159



FOODSERVICE

# Pastry knives

---

**8265 w**

Universal knife  
Wavy edge

9¾" | 25 cm

● ● ● ●



---

**218265 w**

Universal knife  
Wavy edge

9¾" | 25 cm

●



---

**218265 w10**

Universal knife  
10 mm wavy edge

9¾" | 25 cm

●



---

**8355**

Bread knife

8¾" | 21 cm

●



---

**8355 w**

Bread knife  
Wavy edge

8¾" | 21 cm

●

9½" | 24 cm

●



---

**218355 w10**

Bread knife  
10 mm wavy edge

8¾" | 21 cm

●

9½" | 24 cm

●



218355 w

Bread knife  
Wavy edge

8¼" | 21 cm



8375 w

Offset bread knife  
Wavy edge

7" | 18 cm



9" | 23 cm



7305 w

Slicer | wavy edge

8¼" | 21 cm



9¾" | 25 cm



11" | 28 cm



12¼" | 31 cm



7705 w

Slicer | wavy edge

9¾" | 25 cm



11" | 28 cm



12¼" | 31 cm



14¾" | 36 cm



8395 w

Bread knife with distance device  
Wavy edge

8¼" | 21 cm



9½" | 24 cm



8396 w

Bread knife with distance device  
Wavy edge

9" | 25 cm





---

**8165 z**

Pie knife

6¼" | 16 cm



---

**8205**

Confectioner's spatula

4" | 10 cm



---

**8215**

Spatula

6¼" | 16 cm



8¼" | 21 cm



10¼" | 26 cm



12¼" | 31 cm



---

**8225**

Scraper

4" | 10 cm



---

**8232**

Pan flipper

4½" | 11,5 cm



7½" | 19 cm



---

**8232 p**

Pan flipper | POM handle

4½" | 11,5 cm



8234

Offset spatula | 16/11

6¼" | 16 cm

•



8235

Offset spatula

4¾" | 12 cm

•

6¼" | 16 cm

•

8¼" | 21 cm

•



8235

Offset spatula

10¼" | 26 cm

•

12¼" | 31 cm

•



8237

Pan flipper

6¼" | 16 cm

•



8239

Pan flipper | wide

6½" | 16,5 cm

•



8239 14 s

Pan flipper

5½" | 14 cm

•



148

---

**8261 w**

Bread knife | wavy edge

9¾" | 25 cm



---

**8795**

Spreader

3½" | 9 cm



4¾" | 12 cm



---

**8795 w**

Spreader | Wavy edge

3½" | 9 cm



4¾" | 12 cm







FOODSERVICE

# Fish knives


12250

Boning knife

Blade: medium

5" | 13 cm

6" | 15 cm



2105


Skinning knife

5" | 13 cm

6¼" | 16 cm

7" | 18 cm

8¼" | 21 cm




2275

Filleting knife

7" | 18 cm

8¼" | 21 cm




2285

Filleting knife

7" | 18 cm


8¼" | 21 cm



3055

Cod knife


7" | 18 cm



3055 f

Cod filetting knife

7" | 18 cm



151

3235 z

Fish descaling knife

6" | 15 cm

•



4025 wwl

Butcher knife | scalloped edge

8 1/4" | 21 cm

•

9 1/2" | 24 cm

• •

10 1/2" | 27 cm

•



6005

Steak knife

8 1/4" | 21 cm

• • • • •

9 1/2" | 24 cm

• • • • •

10 1/2" | 27 cm

• • • • •

11 1/4" | 30 cm

• • • • •



7365

Filleting knife

Blade: flexible

6 1/4" | 16 cm

• •

7" | 18 cm

• • •

7 3/4" | 20 cm

• • •

8 3/4" | 22 cm

• •



8247

Oyster knife

2 1/4" | 6 cm

•



8247 07

Oyster knife

3 1/4" | 7 cm

•





8262 p

Salmon knife | POM handle

Blade: flexible

12¼" | 31 cm

•



8264

Filleting knife

7" | 18 cm

• • • • •



8270

Chef's knife | narrow

6" | 15 cm

•

7" | 18 cm

• • • • •

7¾" | 20 cm

• • • • •

9¾" | 25 cm

•



8280

Chef's knife | wide

6" | 15 cm

• • • • •

7¾" | 20 cm

• • • • •

9" | 23 cm

• • • • •

9¾" | 25 cm

• • • • •

11¾" | 30 cm

•



8280 w

Chef's knife | wide,  
wavy edge

9¾" | 25 cm

•



8315 wsp

Vegetable knife | wavy edge

3¾" | 8 cm

•

4" | 10 cm

• • •



8335 s

Fish knife  
Blade: strong

5" | 13 cm  
●



8455

Chef's knife

6 1/4" | 16 cm  
● ● ● ● ● ○ ● ● ●

7 3/4" | 20 cm  
● ● ● ● ● ○ ● ● ●

9" | 23 cm  
● ● ● ● ● ○ ● ● ●



8455

Chef's knife

10 1/4" | 26 cm  
● ● ● ● ● ○ ● ● ●

11 1/2" | 29 cm  
●

12 1/4" | 31 cm  
● ● ● ● ● ○ ● ● ●



8455 w

Chef's knife  
Wavy edge

12 1/4" | 31 cm  
● ● ● ● ●



---

**9505**

Fish fin shears



---

**9505 k**

Fish fin shears



---

**9514**

Pincers | angled

6" | 15 cm



---

**9515**

Fish bone pliers



---

**9516**

Fish pincers



---

**9518**

Fish descaler

9" | 23 cm



---

**9551**

Lobster pliers



---

**9590 mf**

Mesh safety glove

The Mitt





FOODSERVICE

# Cheese knives

9492

Cheese slicer

-

9493

Cheese wire

48" | 120 cm

-

9493 dr

Spare loops (10 pcs.)

9495 rs

Parmesan crust knife

-

9495

Parmesan knife

4 1/4" | 11 cm

6 1/4" | 16 cm

- 
-

9570

Spatula

-

9605

Cheese knife

10 3/4" | 26 cm

11 1/2" | 29 cm

- 
-

9605 ww

Cheese knife | scalloped edge

7 3/4" | 20 cm

10 3/4" | 26 cm

11 1/2" | 29 cm

- - 
-

- 

-

<b>9615</b>	10¼"   26 cm	11¾"   30 cm	14¾"   36 cm
Cheese knife	●	●	●



<b>9615 ww</b>	10¼"   26 cm	11¾"   30 cm
Cheese knife   scalloped edge	●	● ● ●



<b>9620</b>	6"   15 cm	7¾"   20 cm
Cheese shovel	●	●



<b>9630</b>	4¾"   12 cm	9"   23 cm
Wire cheese cutter		



<b>9631</b>	4¾"   12 cm	9"   23 cm
Spare loops   5 pcs.		





---

**9645**

Soft cheese knife

6" | 15 cm

● ● ● ● ○



---

**9655**

Cream cheese knife

6" | 15 cm

● ● ○



---

**9655 sp**

Cream cheese knife

6" | 15 cm

● ● ● ○



---

**9670**

Cheese knife

15" | 39 cm



# Sharp & spe

Looking after Giesser blades: Regularly sharpen and hone the blade to keep it sharp – day after day and for many years to come.

# enining cials



## **SHARPENING**

Professional sharpeners.

162 – 167



## **BUTCHER'S ACCESSORIES**

Butcher tools.

168 – 173



## **PROTECTION**

Cut protection gloves, stab  
protection aprons and boleros.

174 – 177

SHARPENING

9901  
Silvercut | polished

12¼" | 31 cm    Form



9904  
Sharpening steel  
Ultra fine cut

12¼" | 31 cm    Form



9905  
Sharpening steel  
Extra fine cut

12¼" | 31 cm    Form



9906  
Policut | ultra fine cut extra

12¼" | 31 cm    Form



9913  
Topcut  
Ultra fine polished cut

12¼" | 31 cm    Form



9916  
Supercut | ultra fine cut

12¼" | 31 cm    Form





SHARPENING

9919

Sharpening steel | double cut, extra fine, polished

9 3/4" | 25 cm

Form



9920

Chefcut | fine cut

12 1/4" | 31 cm

Form



9922

Chefcut | fine cut

9 3/4" | 25 cm

Form



9924

Sharpening steel | standard cut

9 3/4" | 25 cm

10 1/2" | 27 cm

12 1/4" | 31 cm

14 1/4" | 36 cm

Form



9925

Sharpening steel | standard cut

9 3/4" | 25 cm

12 1/4" | 31 cm

Form



9927

Sharpening steel

12 1/4" | 31 cm

Form





---

**9929**  
Sharpening steel

12¾" | 31 cm    Form



---

**9930**  
Sharpening steel  
Diamond coated

9¾" | 25 cm    Form



---

**9931**  
Knife sharpener



---

**9937**  
Ergosteel



---

**9940**  
Ceramic sharpening steel

9¾" | 25 cm    Form



---

**9950**  
Household steel

7¾" | 20 cm    Form



SHARPENING

PX 88

PX 88 | special coating  
extremely hard, 2000 Vickers  
degrees hardness



9970

Hand sharpening stone  
Coarse/fine,  
Stone length 9 ¾" | 25 cm,  
total length 15" | 38 cm,  
for knives and tools



9970 s

Hand sharpening stone  
Siliciumcarbide, 120/320  
7 ¾" | 20 cm (200 x 50 x 25 mm)



9970 wb

Hand sharpening stone  
Fused alumina, 200 blue/400 white  
7 ¾" | 20 cm (200 x 50 x 25 mm)



9970 wt

Hand sharpening stone  
Fused alumina, extra fine,  
360 terra/1000 white  
7 ¾" | 20 cm (200 x 50 x 25 mm)



9970 99

Mat | black



---

**9980**

Knife sharpener



---

**9980 stp**

Knife sharpener | stainless steel



---

**9981**

Replacement rods for knife sharpener 9980



---

**9990 max et**

Set of ceramic and diamond rods for knife sharpener MAX



---

**9990 max**

MAX knife sharpener





886640 p

Cleaver | POM handle

6" | 15 cm

•



886645

Cleaver

6" | 15 cm

•



886655

Cleaver

7" | 18 cm

•

7¾" | 20 cm

•



886655 sp

Cleaver

7" | 18 cm

• •

7¾" | 20 cm


• • •

9" | 23 cm

• • •

9¾" | 25 cm

• • •




896605 40

Bone saw

Blade fixes with screw

15¾" | 40 cm

•



896606 40

Saw blade

15¾" | 40 cm



896605 50

Bone saw

19¾" | 50 cm

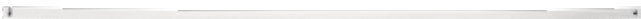
•



896606 50

Saw blade

19¾" | 50 cm



896608

Bacon ripper

• 0,6" | 16 mm



896609

Rib puller

• 0,5" | 14 mm



896615

Rib puller spare blades | 5 pcs.

0,5" | 14 mm

0,6" | 16 mm

0,7" | 18 mm

0,8" | 20 mm

0,9" | 22 mm



896615 a

Rib puller spare blades | extra sharp, 5 pcs.

0,5" | 14 mm

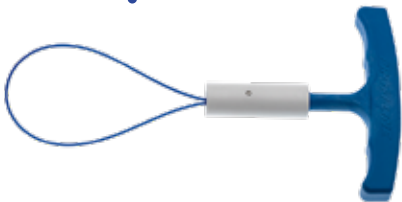
0,6" | 16 mm



896610

Rib puller

• ø 0,07" | 2 mm



896611

Rib puller spare loops  
50 pcs.

• 7¼" | 20 cm

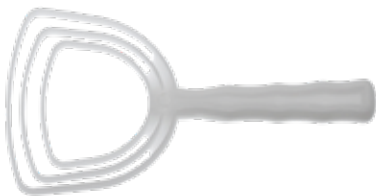
• 11¼" | 30 cm



896612

Bone dust remover

• ○



896616 g

Hook

• 5½" | 14 cm



896850

Block brush



896860

"S" hook | 10 pcs.

4" | 10 cm

4¾" | 12 cm

5½" | 14 cm

6¼" | 16 cm

7" | 18 cm



896698

Ring knife | plastic, 3 pcs.



896795

Minced meat knife

• 5½" | 14 cm





---

**896630 k**

Beef splitter

13" | 33 cm



---

**896845**

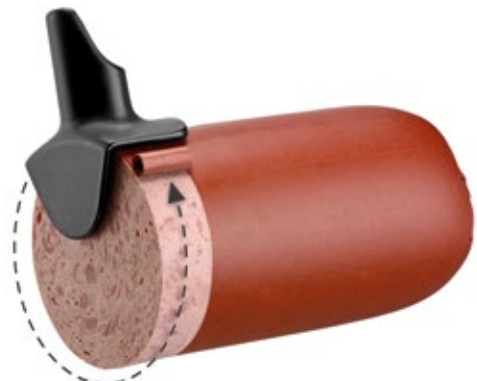
Meat hammer



---

**896699**

PELLE The sausage casing cutter



---

**896688**

Pork scorer



## 896800 sp

23½" | 60 cm

Magnet bar | special



## 896820 la

Gastronorm inset

19 x 10¾"

485 x 275 mm

○



## 896880

Stirring spatula

39½" | 100 cm

○

48" | 120 cm

○



## 896820 h

Mountings, 1 pair



## 896867

Scraper for cutting boards



---

**896865**

Cutting board

15¾" (15¾" x 11¾" x 0,75")

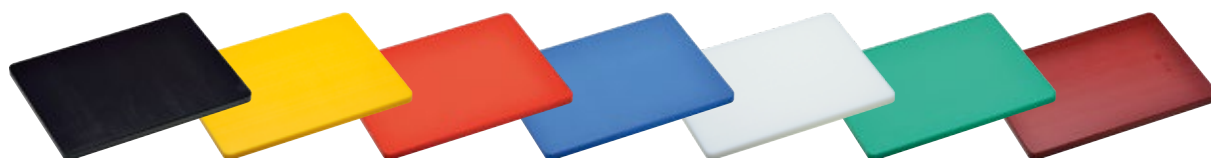
40 cm (400 x 300 x 20 mm)

● ● ● ● ● ○ ● ●

23¾" (23¾" x 11¾" x 0,75")

60 cm (600 x 400 x 20 mm)

● ● ● ● ● ○ ● ●



---

**896870**

Euro cutting board | rounded edges, with groove and juice collector

20¾" (20¾" x 12¾" x 0,75")

53 cm (530 x 325 x 20 mm)

● ● ● ● ● ○ ● ●



---

**896830 4**

Knife scabbard | for 4 knives, fully hygienic plastic, complete set



---

**896831 1**

Knife scabbard | for 1 knife, fully hygienic plastic



---

**9310**

Protector | width: 2" | 5,5 cm

7¾" | 20 cm

10¾" | 26 cm

12¾" | 31 cm

14¾" | 36 cm



---

**9315**

Protector | width: 11/4" | 3,2 cm

4" | 10 cm

5" | 13 cm

6¾" | 16 cm










# Protective apron

All mesh gloves are available in 7 standard sizes.  
Left-hander versions and special sizing upon request.



PERFORMANCE CLASS 2  
DIN EN 13998

XXS	XS	S	M	L	XL	XXL
SIZE 9	SIZE 0	SIZE 1	SIZE 2	SIZE 3	SIZE 4	SIZE 5
						
Brown	Green	White	Red	Blue	Orange	Olive
49	50	51	52	53	54	55

## 9590 00 m

Mesh safety glove  
Wire diameter: 0.5 mm  
Polyurethane band  
Protection class II



## 9590 00

Mesh safety glove



## 9590 19

Mesh safety glove



**9595**

Safety apron



**Art.-Nr.**

9595-73

9595-78

**Dimension**

50 x 73 cm

55 x 78 cm

**min.-max.**

152-173 cm

162-185 cm

**min.-max.**

82-111 cm

89-122 cm



**EUROFLEX®**

**9594**

Glove tightener

One size, 100 pcs.



**9599 s/m/l/xl**

Cut resistant glove

extra light and certainly safer protection in 4 sizes  
(s, m, l, xl), as per EN 388 25 4 x





MHB I




Knife hygiene box | for 4 knives & 1 steel

19¾" (19¾" x 10½" x 4")  
50 cm (500 x 265 x 100 mm)



MHB I E

Insets | for MHB I

Version			
E1	4 x	1 x	-
E2	5 x	1 x	1 x
E3	5 x	2 x	-
E4	8 x	1 x	-



MHB II




Knife hygiene box | for 6 knives & 2 steels

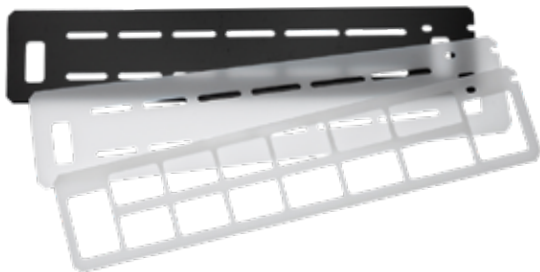
19¾" (19¾" x 15" x 4")  
50 cm (500 x 380 x 100 mm)



MHB II E

Insets | for MHB II

Version			
E1	6 x	2 x	-
E2	8 x	2 x	-
E5	12 x	2 x	-
E6	10 x	2 x	-





**MHB III**




Knife hygiene box | for 5 knives, 1 steel, 1 glove

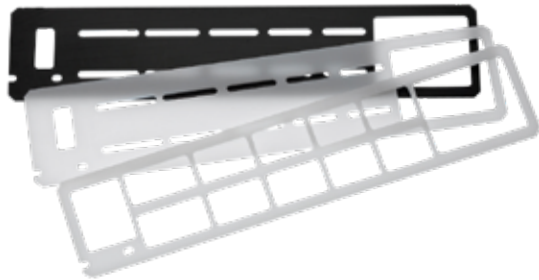
19 3/4" (19 3/4" x 15" x 4")  
50 cm (500 x 380 x 100 mm)



**MHB III E**

Insets | for MHB III

Version			
E1	5 x	1 x	1 x
E3	10 x	1 x	1 x
E5	8 x	2 x	1 x



**MHB K**

Knife hygiene box | plastic, for 4 knives  
(max. 12 1/4 inch blade), 1 steel, 1 Sharp Easy, 1 glove.  
Weight: 530 g  
Dimensions: width 17 cm, lenght closed 49 cm,  
opened 55 cm, depth 7 cm

•



**MHB K hh**

Glove-holder | for knife hygiene box



# Forks access

Our expertise doesn't stop at knives. We also offer a wide range of useful, high-quality accessories for the food processing industry.

# & stories



## **FORKS & ACCESSORIES**

The right tool for any occasion.

180 – 187

FORKS

9400 p

Meat fork | forged

6" | 15 cm



7¼" | 20 cm



9410 p

Claw fork | forged

6" | 15 cm



7" | 18 cm



8¼" | 21 cm



9¼" | 25 cm



9420 p

Sausage fork | forged

5" | 13 cm



9445

Meat fork

6" | 15 cm



9435

Sausage fork

5" | 13 cm



7½" | 19 cm




9437

Meat fork

7" | 18 cm


8 1/4" | 21 cm



8610 p

BestCut claw fork | forged

6 1/4" | 16 cm




BESTCUT

1940 s 21

FORK NO 1

8 1/4" | 21 cm

TOL | RD | SO | RC




PREMIUMCUT

219437

Meat fork

7" | 18 cm



PRIMELINE

181

**9605 bs** 4 ¾" | 12 cm  
Decorating knife | angled blade for better cutting, extra long blade



**8246**  
Asparagus peeling knife



**8249**  
Potato peeler



**8249 sp**  
Potato peeler



**8249 rap**  
Potato peeler  
Movable blade



**8249 m**  
Peeler | metal, plane edge

2" | 5 cm 3 ½" | 9 cm



**8249 mz**  
Peeler | metal, serrated edge

2" | 5 cm



**8250 9x7**  
Decorating knife



**8252** ø 0.9/1.0" | 22/25 mm  
Double melon baller



**8253** ø 0.4" | 10mm ø 0.5" | 15mm ø 0.9" | 23mm  
Melon baller



**8253** ø 1.0" | 25mm ø 1.2" | 30mm  
Melon baller





8255

Lemon decorator



8256

Lemon grater




8256 lo

Lemon grater




8257

Butter curler



8259

Apple corer



8258

Poultry shears

8258 f

Replacement spring



8258 sp

Poultry shears

8258 spf

Replacement spring



8287

Mincing knife | double

8 3/4" | 22 cm



8288

Mincing knife | single

8 3/4" | 22 cm

14 1/4" | 36 cm



9470  
Tomato peeler



9471  
Tomato corer



9475  
Julienne cutter | 0,1"

0,1" | 3 mm



9475 3  
Julienne cutter  
3 blades

0,1", 0,2", 0,3" | 3, 6, 9 mm



9482  
Pastry wheel

ø 2¼" | 6 cm



9482 w  
Pastry wheel | wavy

ø 2¼" | 6 cm



**9487**

Pastry brush

1½" | 4 cm

2¼" | 6 cm



**9487 sil**

Pastry brush | silicon



**9488**

Dough scraper set | 3 pcs.

2 x 4¼" & 1 x 4¾"

2 x 11 cm & 1 x 12 cm



**9489 2**

Dough scraper set | 2 pcs.

6" & 7¾" | 15 & 20 cm



**9491**

Pizza cutter

ø 4¾" | 12 cm



**9501**

Can opener



**9501 6**

Kitchen shears



**9506**

Scissors



**9506 10**

Scissors



**9510**

Truffle slicer





### 9514 s

Tweezer with spoon | small

6 3/4" | 17 cm

•



### 9514 s

Tweezer with spoon | tall

10 1/2" | 27 cm

•

14 1/2" | 37 cm

•



---

**9514**

Pincers

7 3/4" | 20 cm

11 3/4" | 30 cm



---

**9514 k**

Meat pincers

High heat resistant  
up to 240 °C

11 3/4" | 30 cm



---

**9514 ang**

Pincers | angled

13 3/4" | 35 cm



---

**9516 ang**

Pincers | angled

7 3/4" | 20 cm



---

**9535**

Cold cut tongs



---

**9540**

Cake tongs



---

**9542**

Salad tongs



---

**9545**

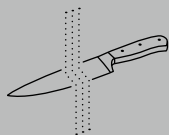
Spaghetti tongs



# Service



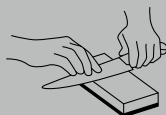
# e



## **CLEANING**

Look after your knives to protect their outstanding GIESSER quality for many years.

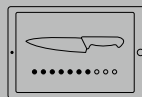
190 – 191



## **SHARPENING**

Absolute precision: our sharpening recommendations.

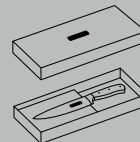
192 – 193



## **KNIFE MANAGEMENT**

Improve your product safety, work processes and cost controlling.

194 – 195



## **PERSONALISATION**

Give the perfect gift with an individual engraving.

196 – 199

How to make your Giesser knives last as long as possible:  
tips on looking after your knives.

## Cleaning and storage

Our knives with a plastic handle are dishwasher-proof. We nonetheless recommend that you clean them by hand to prevent staining and the build-up of extraneous rust, and to protect the cutting edge of the blade. After cleaning, keep your knives safe with protectors and by storing them in our knife blocks or Gastronorm tray insets. We also offer a wide range of knife bags, cases and boxes to help you transport your Giesser knives safely.



### OUR GUARANTEE

All GIESSER knives with plastic handles are made entirely from materials that comply with the German Food and Commodities Act (LMBG).





## KNIFE CARE

### 1 STORAGE

Store your knives in a dry, secure place. Never leave them lying around near children.

### 2 SAFETY

Giesser knives are very sharp. Be careful when cleaning, drying and handling their blades.

### 3 SHARPENING

Regularly sharpen the blade with the honing steel or a fine whetstone. This maximises the useful life of the cutting edge and keeps it sharp.

### 4 CUTTING BOARDS

Use a cutting board made from wood or plastic. Marble and granite boards damage the blade.

### 5 HANDLES

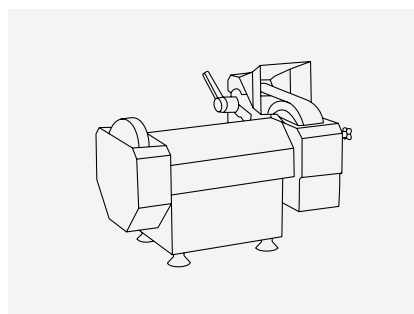
Our plastic handles are very low-maintenance. Wooden handles benefit from occasional treatments with suitable oils.

Have a look at our website for more information:  
[www.giesser.de](http://www.giesser.de)

Looking after Giesser blades: regularly sharpen and hone the blade to keep it sharp – day after day and for many years to come.

# Sharpening

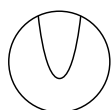
Professional cooking and butcher knives have to withstand a wide variety of mechanical stress. All working environments are different, and no two cuts are alike. High mechanical pressure and varying foodstuffs have a corresponding impact on the blade. You can prevent wear by sharpening your Giesser knives regularly to protect their sharpness and their cutting-edge retention. All you need is a little practice and the right sharpening tools.



## BECOME A SHARPENING EXPERT

Our sharpening seminars teach you how to sharpen and hone your hand knives using a honing steel, whetstone or a sharpening machine. Find out about the seminars on our website: [www.giesser.de](http://www.giesser.de)

Sharpening machines are additional methods to honing steels and whetstones. Like the manual tools, they protect the sharpness and the cutting edge of your knives. Find out more in the service section of our homepage.



### INCORRECT

An obtuse cutting angle leads to quick blunting of the cutting edge.



### INCORRECT

Blades ground too thin (hollow grind) may chip even at minimal strain.



### INCORRECT

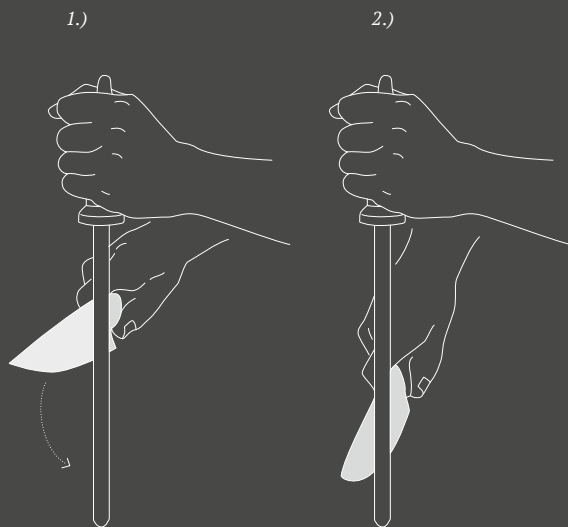
Grinding the blade into a straight wedge shape reduces cutting-edge retention considerably.



### CORRECT

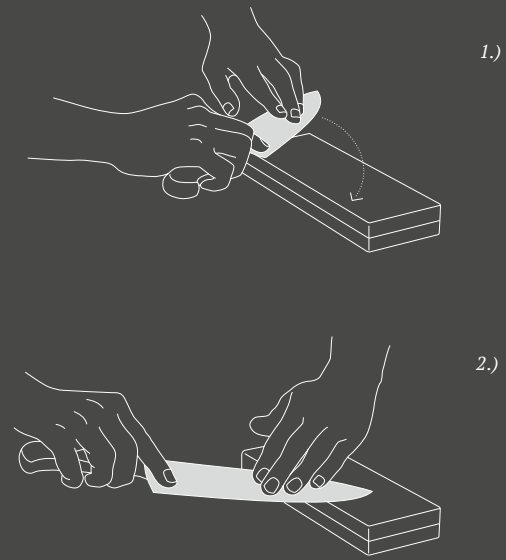
The perfect blade: its slightly convex edge ensures both, sharpness and stability.

## Honing steel



Just a few even strokes on a traditional honing steel will usually restore the sharpness of any blade. But different blades require different stroke techniques. Always slide the knife over the steel in a cutting motion at an angle of 15–20 degrees. Alternate between the left and right side, keep your wrist relaxed and move in a wide arc. The force with which the knife should be pressed against the steel depends on how worn the blade is. Do not use any pressure for a new, unsharpened blade, little pressure for a slightly worn blade and a lot of pressure for a heavily worn blade.

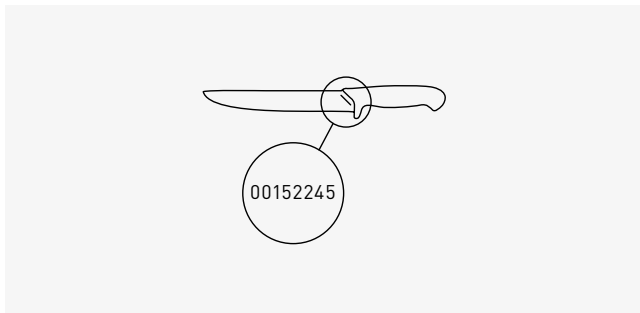
## Whetstone



A whetstone allows you to sharpen even the bluntest knives from scratch. It achieves results where a honing steel fails. We recommend using combination whetstones with a fine grit side and an extra-fine grit side. Use an angle of 15–20 degrees, as you would with a honing steel. First, whet both sides of the blade on the rougher side of the stone by guiding them across the stone alternatingly and evenly. Afterwards, use the finer side to smooth the blade.

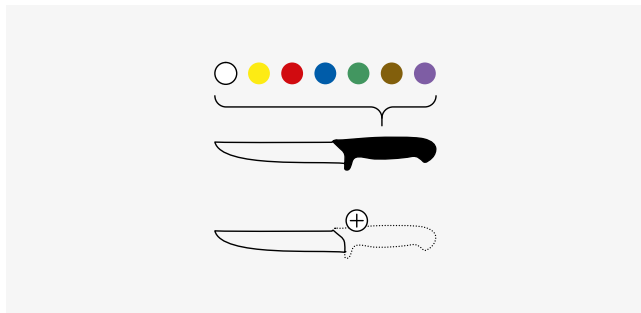
Organisation is key! MEMSYS improves your product security, boosts your work processes and helps you control spending.

# Knife management



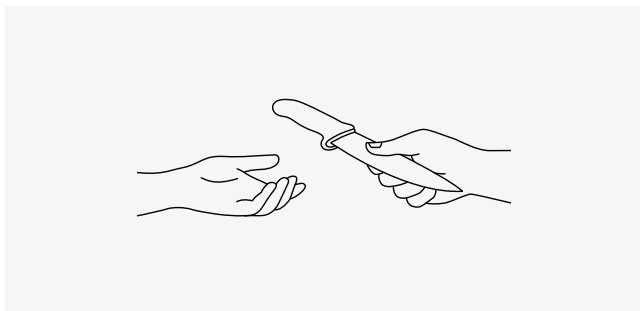
## 1 INDIVIDUAL LABELLING

Your Giesser knives can be labelled with sequential serial numbers upon request. This system gives you complete, transparent insight into their useful life from production to utilisation and disposal. We also offer customised labelling for companies.



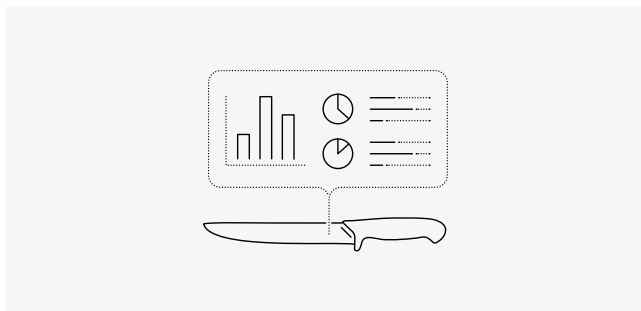
## 2 MEANINGFUL HANDLE COLOURS

Colour-coding your knives is an excellent way to assign them to different processes, departments or shifts. Giesser offers twelve handle colours as a standard. We are happy to provide you with individual or company-specific colours upon request.



## 3 CONTROL

Each new knife's serial number is entered into the management system and assigned to the employee the knife is issued to. This makes it easy to monitor sharpening and maintenance intervals. New knives are only issued when a used one is returned; the condition of each used knife is verified upon its return.



## 4 DOCUMENTATION

To ensure process security, MEMSYS supports seamless, permanent documentation that can be managed easily in Excel. This allows the user to analyse individual wear, current requirements and the exact cost involved. Veterinarians and auditors require such documentation within the scope of IFS certification.



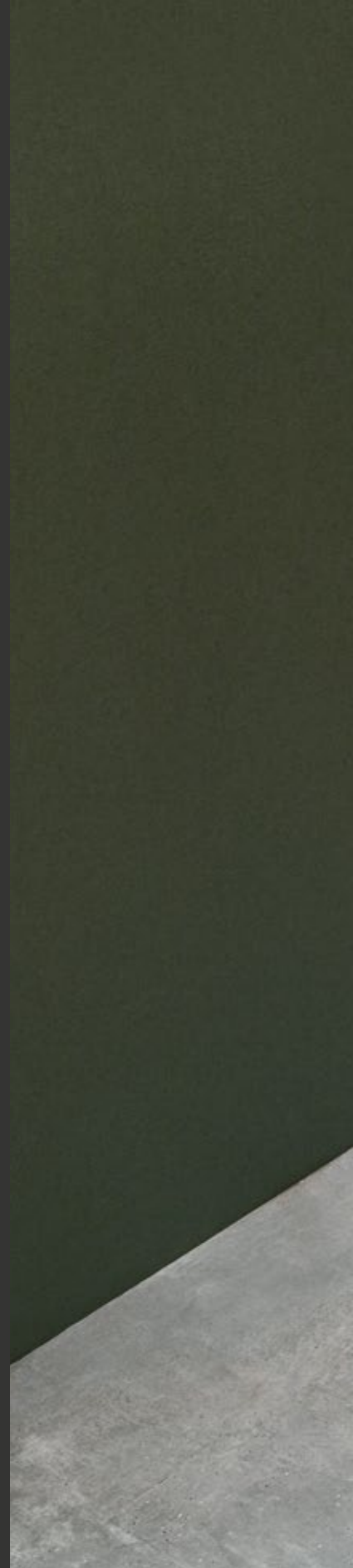


Giesser knives have personality.  
A customised engraving turns them  
into special, unique gifts.

# Your very own knife.

**“Good knives have a long life. We use them every day and they are always in sight. This makes them perfect gifts and brilliant advertising items.”**

A tangible message – literally: use our personalisation service to create knives with a personal message for your family, friends or business partners. We offer laser inscriptions even for single-item orders. For orders of 250 items or more, we can also print your message on the knife handles in one or multiple colours. Of course, we also offer optimal packaging for any knife or knife set: wooden or cardboard boxes, with or without a cover print, you name it.





# Branded knives.

## 1. BLADE INSCRIPTIONS

Subtly stylish: have your own or your customer's company name written on the blade of a quality knife. Please get in touch to discuss the available options.

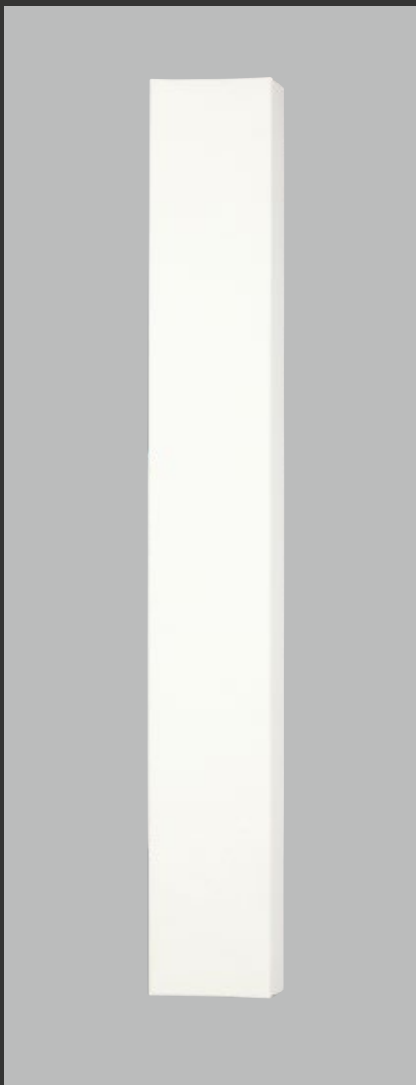
## 2. Pad-printed HANDLE

Visuals on the handle of a knife are a special eye-catcher. Upon request, we also offer this service in your personal company colour.



# Branded packaging.

Our service also includes individual packaging design. We will be happy to accommodate your ideas and requirements.



## PACKAGING A

Individual box in various sizes – with customised print upon request.



## PACKAGING B

For 2 – 4 vegetable and multi-purpose knives and plenty of room for your branding.



## PACKAGING C

Transparent cover and an individual insert for small kitchen knives.

# Index

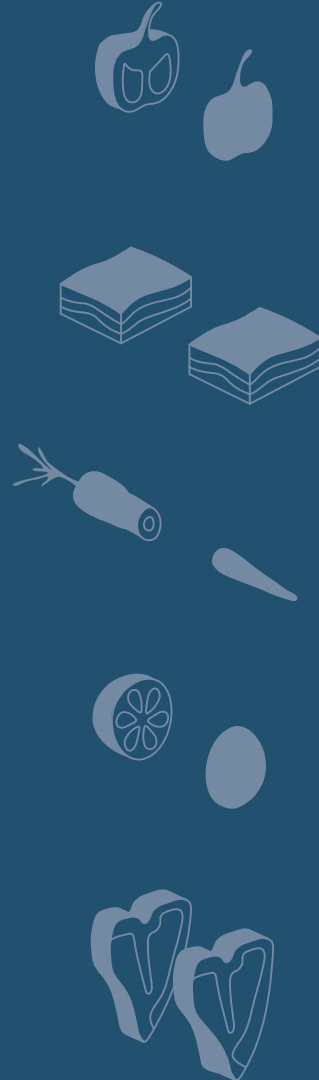
No.	Page	No.	Page	No.	Page	No.	Page
1900 s 20 .....	43	3082.....	129	7965.....	139	8288.....	183
1900 s 30 .....	43	3085.....	130	7965 aw.....	139	8291.....	107
1910 s 17.....	43	3100.....	115	7981 csp.....	139	8291 b.....	107
1915 s 16 .....	42	3105.....	130	7984 c.....	139	8293 b.....	108
1920 s 10.....	44	3105 wwl.....	130	8165 z.....	147	8293 bk.....	108
1925 s wwr 16 .....	42	3107 pp.....	130	8205.....	147	8296 k.....	108
1930 s w 25 .....	44	3115.....	130	8215.....	147	8296 bk.....	108
1940 s 21 .....	44/181	3145.....	130	8225.....	147	8296 l.....	108
1955 s 31.....	46	3165.....	131	8232.....	116/147	8298 b.....	109
1960 s 25 .....	46	3165 pp.....	97	8232 p.....	147	8298 b pl.....	109
1965 s 22 .....	46	3168.....	131	8234.....	148	8298 l .....	109
1988 2 .....	47	3169.....	131	8235.....	148	8300.....	116
1994.....	45/111	3185.....	132	8237.....	148	8305 sp.....	90/94-95
1995 5 l .....	45/106	3186.....	132	8239.....	148	8305 wsp.....	90
1996 3 .....	47	3215.....	132	8239 s.....	148	8315 sp.....	90/94-97
1997 2 .....	47	3235 z.....	132/152	8240.....	77/81-83	8315 wsp.....	90/153
1999 3 .....	47	3305.....	132	8241.....	77/83	8335.....	88
2005.....	122	3405 .....	132	8242.....	50	8335 s.....	154
2005 wwl .....	122	3425.....	133	8243.....	77/83	8340 .....	116
2008.....	122	3426.....	133	8244.....	77	8345.....	88/104
2008 wwl .....	122	3545.....	103	8246.....	182	8350 w.....	116
2015.....	122	3511 pl.....	102	8247.....	152	8355.....	86/145
2025.....	122	3555.....	102	8247 07.....	152	8355 w.....	86/96/145
2105.....	123/151	3565.....	102	8249.....	182	8360 w.....	116
2105 wwl.....	123	4005 .....	133	8249 sp.....	182	8365 sp.....	90
2275.....	123/151	4005 wwl .....	133	8249 rap.....	182	8365 wsp... 89/91/92/94-97	
2285.....	124/151	4020.....	115	8249 m.....	182	8375 w.....	146
2405.....	124	4025 pp .....	97	8249 mz.....	182	8395 w.....	146
2503.....	124	4025.....	134	8250 9x7.....	182	8396 w.....	146
2504.....	124	4025 wwl .....	133/152	8252.....	182	8445 stpp .....	88
2505.....	124	4035.....	134	8253.....	182	8450.....	116
2505 wwl.....	125	4056.....	134	8254.....	95	8455.....	85/94-96/154
2507 pp.....	125	4065 .....	134	8255.....	183	8455 w.....	85/154
2509.....	125	5005.....	134	8256.....	183	8455 pp.....	97
2515.....	125	5065.....	135	8256 lo.....	183	8456.....	85/94-96
2515 wwl.....	125	6005.....	135/152	8257.....	95/183	8456 pp.....	97
2517 pp.....	125	6005 wwl .....	135	8258.....	183	8466 .....	87
2519.....	126	7105.....	136	8258 f.....	183	8475.....	88
2535.....	126	7305.....	136	8258 sp.....	183	8475 wwl.....	88
2535 wwl.....	126	7305 st.....	136	8258 spf.....	183	8545 sp.....	90/94-95
2539.....	126	7305 aw .....	136	8259.....	95/183	8610 p.....	67/181
2603.....	127	7305 w.....	136/146	8260 w.....	77	8640 .....	66/70/107
2605.....	127	7305 wwl.....	136	8261 w.....	149	8640 w .....	66/111
2605 wwl .....	127	7365.....	88/137/152	8262 p.....	153	8660 w .....	70
2615.....	127	7705.....	86/137	8263.....	77	8661 w.....	67/71
3000 .....	115	7705 w.....	86/137/146	8264.....	78/80-83/153	8664 .....	66/70
3000 n .....	115	7705 wwl.....	87/137	8265 w.....	86/145	8670.....	67/70
3002.....	128	7705 aw.....	87/137	8265 w l.....	86	8670 w.....	67
3005.....	128	7705 wpp .....	97	8269.....	79	8680 .....	67/71
3005 det .....	128	7725.....	137	8269 k.....	85	8681.....	67
3005 wwl .....	129	7745.....	138	8269 wwlk.....	85/94-96	8725 sp.....	50/91
3007 pp .....	129	7755.....	138	8270.....	78/80-83/153	8725 wsp.....	50/91
3008 .....	129	7905.....	138	8280.....	78-83/153	8730.....	50
3055.....	129/151	7925.....	138	8280 w.....	79/153	8750 z.....	50
3055 f.....	129/151	7945.....	139	8284.....	79	8750 z 12 o.....	50
3080.....	115	7945 aw.....	139	8287.....	183	8750 z-12-2 .....	51



No.	Page	No.	Page	No.	Page	No.	Page
8795.....	149	9595.....	175	9970 wb.....	166	219965.....	61
8795 w.....	149	9599.....	175	9970 wt.....	166	228835.....	61
9310.....	173	9605.....	157	9970 99.....	166	229605 ww.....	61
9315.....	173	9605 ww.....	157	9980.....	167	317365 18 wl.....	33
9400 p.....	180	9605 bs.....	182	9980 stp.....	167	318315 8 wl.....	33
9410 p.....	180	9615.....	158	9981.....	167	323235 z 15 wl.....	33
9420 p.....	180	9615 ww.....	158	9990.....	35/167	886640 p.....	169
9435.....	180	9620.....	158	9990 max et.....	35/167	886645.....	169
9437.....	181	9630.....	158	11200.....	56/140	886655.....	169
9445.....	180	9631.....	158	11250.....	56/140	886655 sp.....	169
9450.....	50	9645.....	159	11251.....	56/140	896605.....	169
9465 sp.....	93	9655.....	159	11253.....	56/140	896606.....	169
9465 sp-6.....	93	9655 sp.....	159	12200.....	56/140	896608.....	170
9466 sp.....	93	9670.....	159	12200 wwl.....	56/140	896609.....	170
9467 sp.....	93	9750.....	51	12250.....	57/140/151	896610.....	170
9468 sp.....	93	9750-2.....	51	12251.....	57/140	896611.....	170
9470.....	184	9770.....	104	12251 wwl.....	57/140	896612.....	170
9471.....	184	9815.....	104	12253.....	57/140	896615.....	170
9475.....	184	9840.....	104	12260.....	57/140	896615 a.....	170
9478.....	103	9840 bc.....	105	12260 wwl.....	57/140	896616 g.....	170
9482.....	184	9840 o.....	105	12300.....	58/141	896630 k.....	171
9487.....	185	9850.....	100	12308.....	58/141	896688.....	171
9487 sil.....	185	9851.....	100	12310.....	58/141	896698.....	170
9488.....	185	9852.....	100	12316.....	58/141	896699.....	171
9489 2.....	185	9872 kt.....	101	12402.....	58/141	896795.....	170
9491.....	185	9872 spvk.....	101	12600 wwl.....	58/141	896800 sp.....	172
9492.....	157	9872 spvk 9x8.....	101	12730.....	59/141	896801 sp l.....	106
9493.....	157	9879 sp 24.....	101	12999.....	94	896801 sp rec.....	106
9493 dr.....	157	9887.....	104	32200 wwl 25 wl.....	32	896810 b.....	103
9495.....	157	9891 l 5.....	110	32210 13 wl.....	32	896810 l.....	103
9495 rs.....	157	9891 b5.....	110	32250 13 wl.....	32	896820 la.....	172
9501.....	185	9891 b5 pl.....	110	32251 13 wl.....	32	896820 h.....	172
9501 6.....	185	9891 b5 bc.....	110	32253 13 wl.....	32	896830 4.....	173
9505.....	155	9892 b9 bc.....	111	32300 wl.....	33	896831 1.....	173
9505 k.....	155	9892 b.....	111	32342 w 16 wl.....	32	896845.....	171
9506.....	185	9892 l.....	111	32400 18 wl.....	33	896850.....	170
9506 10.....	185	9901.....	162	32500 wl.....	33	896860.....	170
9510.....	185	9904.....	162	217365.....	61	896865.....	173
9514.....	155/187	9905.....	162	217705 w10.....	59	896867.....	172
9514 ang.....	187	9906.....	162	217705 w.....	59	896880.....	172
9514 s.....	186	9913.....	162	218265 w10.....	59/145	MHB I.....	176
9514 k.....	187	9916.....	162	218265 w.....	145	MHB I E.....	176
9515.....	155	9919.....	164	218269 sp.....	60	MHB II.....	176
9516.....	155	9920.....	164	218269 wwl.....	60	MHB II E.....	176
9516 ang.....	187	9922.....	164	218315.....	61	MHB III.....	177
9518.....	155	9924.....	164	218335.....	61	MHB III E.....	177
9535.....	187	9925.....	164	218355 w.....	60/146	MHB K.....	177
9540.....	187	9927.....	164	218355 w10.....	60/145	MHB K hh.....	177
9542.....	187	9929.....	165	218365 w.....	61	PX 88.....	166
9545.....	187	9930.....	165	218455.....	60		
9551.....	155	9931.....	165	218456.....	60		
9570.....	157	9937.....	165	218545.....	61		
9590 mf.....	155	9940.....	165	218815.....	61		
9590 00.....	174	9950.....	165	218825.....	61		
9590 19.....	174	9970.....	166	219437.....	61/181		
9594.....	175	9970 s.....	166	219960.....	61		

## Notes





#### JOHANNES GIESSER MESSERFABRIK GMBH

Johannes-Giesser-Straße 1  
DE-71364 Winnenden · Germany

Telefon +49(0)71 95/18 08-0  
Telefax +49(0)71 95/6 44 66  
E-Mail [info@giesser.de](mailto:info@giesser.de)

You can find all products from the  
Johannes Giesser Messerfabrik at  
[www.giesser.de](http://www.giesser.de)

Technical or visual changes, layout and printing errors  
excepted. Colouration of the actual products may deviate  
from printed images for technical reasons.