



SUPERIOR QUALITY KNIVES ENSURING HIGH PERFORMANCE, LONG LASTING & COMFORT



GIESSER MESSER KNIVES

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



FLASH TO LEARN MORE ABOUT THIS PRODUCT IN OUR CHEF LIFESTYLE BLOG.

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



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



MULTI-PURPOSE KITCHEN KNIFE

Item #	L of Blade
182106	6"



PARING KNIFE

Item #	L of Blade
182102	3 3/4"



UNIVERSAL KNIFE

Item #	L of Blade
182104	4 1/4"



BONING KNIFE

Item #	L of Blade
182129	6 1/4"



PARING KNIFE

Item #	L of Blade
182103	4"



PEELING KNIFE

Item #	L of Blade
182101	2 1/4"

