



GIESSER
MADE IN GERMANY

Butcher knife (Art.-Nr. 4025 24)

Herstellerangaben

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Technische Angaben

EAN: 4010303000764
Ursprungsland: Deutschland
Bundesland: Baden-Württemberg
Zolltarifnummer: 82119200 08
Länge: 390 mm
Klingenlänge: 240 mm
Gewicht: 0.187 kg

Technische Zeichnung



- ➔ Blade made of high quality chrome molybdenum steel
- ➔ Polished
- ➔ Classic shape with straight blade back
- ➔ Strong blade
- ➔ Ergonomic and non-slip plastic handle

Materialbeschaffenheit

narrow shape

Blade

Hochglanzpoliert

Blade made from high grade chrome molybdenum steel, hardened in vacuum process to 56 - 57 Rockwell hardness grade.
Highly polished surface for highest possible rust resistance and durability of the cutting edge. Honing by hand for perfect sharpness.

Klassische Form

Starke Klinge

Handle

Standardgriff

Standard plastic handle made from especially non-slip and pleasantly easy-to-grip material (TPE).
The well shaped protective guard provides a secure hold and reduces the risk of the hand slipping when holding the knife.

Messer mit Kunststoffgriff

The plastic handle is suitable for contact with food and complies with the requirements of the following legal regulations (each including all amendments and in the current version at the time of making this declaration):

Regulation (EC) No. 1935/2004 on materials and objects (including active and intelligent food contact materials and objects), intended for coming into contact with food and repealing Directives 80/590/EWG and 89/109/EWG – in their currently valid version.

Regulation (EU) No. 10/2011 dated 14.01.2011 on materials and objects made from plastic intended for coming into contact with food.

Alle Griffe ausser Holz

The knives are dishwasher proof. However, we recommend manual cleaning to protect the cutting edge.