



GIESSER
MADE IN GERMANY

Filleting knife (Art.-Nr. 7365 16)

Herstellerangaben

Firma: Johannes Giesser Messerfabrik GmbH
Straße: Johannes-Giesser-Straße 1
PLZ/Ort: 71364 Winnenden
Telefon: 07195/1808-0
E-Mail: info@giesser.de

Technische Angaben

EAN: 4010303028119
Ursprungsland: Deutschland
Bundesland: Baden-Württemberg
Zolltarifnummer: 82119200 08
Länge: 300 mm
Klingenlänge: 160 mm
Gewicht: 0.09 kg

Technische Zeichnung



- ➔ Blade made of high quality chrome molybdenum steel
- ➔ Matt polished
- ➔ Pointed tip
- ➔ Very flexible blade
- ➔ For filleting fish and slicing fine slices of meat
- ➔ Ideal for the desinewing of meat pieces
- ➔ Ergonomic and non-slip plastic handle

Materialbeschaffenheit

highly flexible

Blade

Mattpoliert

Blade made from high grade chrome molybdenum steel, hardened in vacuum process to 56 - 57 Rockwell hardness grade.

The matt-polished cutting edge offers optimum rust resistance. Thus, every knife is sharpened perfectly from the very beginning and the final sanding or fine honing is done by hand.

Mittelspitz

Sehr flexible Klinge

Others

Filetieren

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.

