

SPECIFICATIONS

ARTICLE

Designation : **Bread knife**

Code bobet :

17874 : L. 18 cm, black

20060 : L. 21 cm, black

25016 : L. 24 cm, yellow

11005 : L. 24 cm, black

Selling Unit : **Unit**

Non-contractual pictures

**CHARACTERISTICS**

Bread knife

- Blade length: 18, 21 or 24 cm
- Handle color: black or yellow

DESCRIPTION :

Blade type : with teeth

Handle type : TPE / polypropylene

Temperature for use : -30°C to 120°C (sterilized)

All GIESSER knife blades are made from nr chrome molybdenum steel. 1.4034, 1.4110 and 1.4116, high quality, nickel-free.

Following vacuum soaking of the blades, then precise roughing, as well as incomparable polishing, a smooth surface is obtained preventing the formation of rust.

The different handle colors of GIESSER knives increase safety, depending on the meat being processed.

The materials used are harmless to health and the environment.

