

SPECIFICATIONS

ARTICLE

Designation : **Breaking knife GIESSER PRIMELINE 12200**

Code bobet : **17734 : 22 cm black**

Selling Unit : **Unit**



CHARACTERISTICS

Handle :

- Antimicrobial precondition with Sanitized Silver
- Soft and non-slip handle with a solid core for absolute stability
- Long handle guard

Blade : serially numbered

DESCRIPTION :

Knife type : slicing knife

breaking knife

Blade type : stiff

Handle type : TPE / polypropylene

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

All GIESSER knives blades are manufactured from rust-proof Chrome-Molybdenum-Steel, material no. 1.4109, 1.4110 or 1.4116, nickel free.

The rust-proofness of the blades is being improved by careful hardening and surface treatment of the blades.

The handle of the knives series PrimeLine is made from very soft and non-slip plastic material. It is ergonomic, has a comfortable grip and - due to its flexibility - spares sinews and joints. Absolute stability is guaranteed due to the hard core inside the handle. The transition from handle to blade is offset, thus making re-sharpening of the blade very easy.

The different colours of the knives GIESSER handles increase safety, depending on worked meat.

The materials used are health safe and environment friendly.

