

SPECIFICATIONS

ARTICLE

Designation : **Sticking knife GIESSER PRIMELINE 12308**

Code bobet :

17691 : 15 cm black

17498 : 18 cm black

17927 : 15 cm blue

Selling Unit : **Unit**

**CHARACTERISTICS**

Handle :

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

Blade : serially numbered

DESCRIPTION :

Knife type : Sticking 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.

