

# SPECIFICATIONS

## ARTICLE

**Designation :** Boning knife GIESSER 2515

**Code bobet :** See table below

**Selling Unit :** Unit



Non-contractual pictures

Code	Description	Code	Description	Code	Description
8805	13 cm blue	5778	15 cm blue	23952	17 cm blue
1862	13 cm yellow	1863	15 cm yellow	10472	17 cm yellow
4367	13 cm red	11757	15 cm black	30087	17 cm black
30084	13 cm black	9923	15 cm red	7494	17 cm red
9514	13 cm green	7817	15 cm green	6525	17 cm green
17990	13 cm green fluo	17996	15 cm green fluo	20500	17 cm green fluo

## DESCRIPTION :

**Knife type :** Boning knife

**Blade type :** curved

stiff

**Handle type :** Evoprene (thermoplastic synthetic)

**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.

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

The handles consist of synthetic material of the Evoprene class (butcher knives) and Polypropylene class (household knives). The handles are injected without split to the

blades and guarantee therefore a complete hygiene. The different colours of the GIESSER knives handles increase safety while following HACCP requirements.

The materials used are health safe and environment friendly.

