

SPECIFICATIONS

ARTICLE

Designation : Butcher knife GIESSER 4025

Code bobet : See table below

Selling Unit : Unit



Non-contractual pictures

Code	Description	Code	Description	Code	Description
5291	16 cm blue	9593	21 cm red	9934	27 cm green
1910	16 cm yellow	9931	21 cm green	25033	27 cm black
5283	16 cm red	9933	24 cm blue	1915	30 cm yellow
4014	18 cm blue	1913	24 cm yellow	7205	30 cm red
1911	18 cm yellow	15466	24 cm black	20056	30 cm green
3978	18 cm red	3979	24 cm red	25034	30 cm black
4007	21 cm blue	9932	24 cm green	1916	32 cm yellow
1912	21 cm yellow	1914	27 cm yellow	1918	36 cm yellow
				25035	36 cm blue
				25036	36 cm black

DESCRIPTION :

Knife type : butcher knife

Blade type : straight
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.

