

SPECIFICATIONS

ARTICLE

Designation : **Chef knife GIESSER 8455**

Code bobet :

21847 : L.20 cm, yellow | 21850 : L.26 cm, red
21848 : L.20 cm, red | 21851 : L.26 cm, green
21849 : L.20 cm, green | 25017 : L.30 cm, yellow

Selling Unit : **Unit**



DESCRIPTION :

Knife type : butcher knife

Blade type : Pointed

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.

