

# SPECIFICATIONS

## ARTICLE

Designation : **Kebab knife GIESSER**

Code bobet : **20178 : 45 cm**

Selling Unit : **Unit**



## CHARACTERISTICS

Dimensions :

Total length : 58 cm

Blade length : 45 cm

Blade width : 4 cm

Blade thickness : 1.80 - 1.90 cm

## DESCRIPTION :

**Knife type :** \*couteau à kebab\*

**Blade type :** chrome steel

**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.

