



GIESSER
MADE IN GERMANY

Universal knife (Art.-Nr. 8365 wsp 11)

Manufacturer information

Company	Johannes Giesser Messerfabrik GmbH
Street	Johannes-Giesser-Straße 1
City/Zip code	71364 Winnenden
Phone	07195/1808-0
Email	info@giesser.de

Technical Details

EAN/GTIN	4010303051865
Country of origin	Germany
Region	Baden-Württemberg
Customs tariff number	82119200 08
Length	220 mm
Blade length	110 mm
Weight	0.027 kg

Technical drawing



- ➔ Blade made of high quality chrome molybdenum steel
- ➔ Very sharp blade due to hand pull
- ➔ Smooth plastic grip
- ➔ Classic shape with straight blade back
- ➔ Wavy edge

Material properties

wavy edge

Blade

SP-Knife

Blade made from high grade chrome molybdenum steel, hardened to 56 Rockwell hardness grade (+/- 1 grade).
The very fine blade surface improves the rust resistance and allows the blade to slide easily through the cutting material.

Classic shape

Cut

Wavy edge wsp

The regularly grinded waves along the cutting edge allow the knife to slide through hard hides and crusts securely and without slipping.
The wave distance (from tip to tip) is 3 mm.

Handle

Knives with a plastic handle

The plastic handle is suitable for contact with food and complies with the requirements of the following legal regulations (each including all amendments and in the current version at the time of making this declaration):

Regulation (EC) No. 1935/2004 on materials and objects (including active and intelligent food contact materials and objects), intended for coming into contact with food and repealing Directives 80/590/EEG and 89/109/EEG – in their currently valid version.

Regulation (EU) No. 10/2011 dated 14.01.2011 on materials and objects made from plastic intended for coming into contact with food.

All handles except wood

The knives are dishwasher proof. However, we recommend manual cleaning to protect the cutting edge.