



**GIESSER**  
MADE IN GERMANY

## Counter display | 60 universal knives in 6 different colours (Art.-Nr. 9872 kt)

### Manufacturer information

Company	Johannes Giesser Messerfabrik GmbH
Street	Johannes-Giesser-Straße 1
City/Zip	71364 Winnenden
code	
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### Technical Details

EAN/GTIN	4010303088045
Country of origin	Germany
Region	Baden-Württemberg
Customs tariff number	82119200 08
Length	0 mm
Blade length	0 mm
Weight	1.886 kg

### Technical drawing



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

### Produktbeschreibung

Blade made of high quality chrome-molybdenum steel, hardened to 56 Rockwell degrees of hardness (+/- 1 degree).  
The very fine blade surface improves rust resistance and allows the blade to slide easily through the material to be cut.  
Due to the regular waves along the cutting edge, the knife glides safely and without slipping through everything to be cut with hard shells or crusts. The shaft distance (from tip to tip) is 3 mm.  
The plastic handle is suitable for contact with food and meets the requirements of the following legal regulations (including all additions and in the version valid at the time this declaration was made):  
Regulation (EC) No. 1935/2004 on materials and articles (including active and intelligent food contact materials and articles) that are intended to come into contact with food and to repeal Directives 80/590 / EEC and 89/109 / EEC - in the currently valid version.  
Regulation (EU) No. 10/2011 of January 14, 2011 on materials and objects made of plastic that are intended to come into contact with food.  
The knives are dishwasher safe. To protect the cutting edge, however, we recommend manual cleaning.

### Material properties

60 universal knives in 6 different colours

### 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.

### 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.