

INSPIRED BY NATURE.



ABSOLUTELY PERFECT.

PrimeLine



GIESSER
MADE IN GERMANY



ABSOLUTELY PERFECT:

PrimeLine features are inspired by nature, making this knife series particularly ergonomic, hygienic, sharp and slip-resistant. Various blade shapes and lengths, flexible or stiff blades, as well as the option of a shorter or longer handle guard make PrimeLine the perfect choice for all areas of food service, meat processing and food processing.

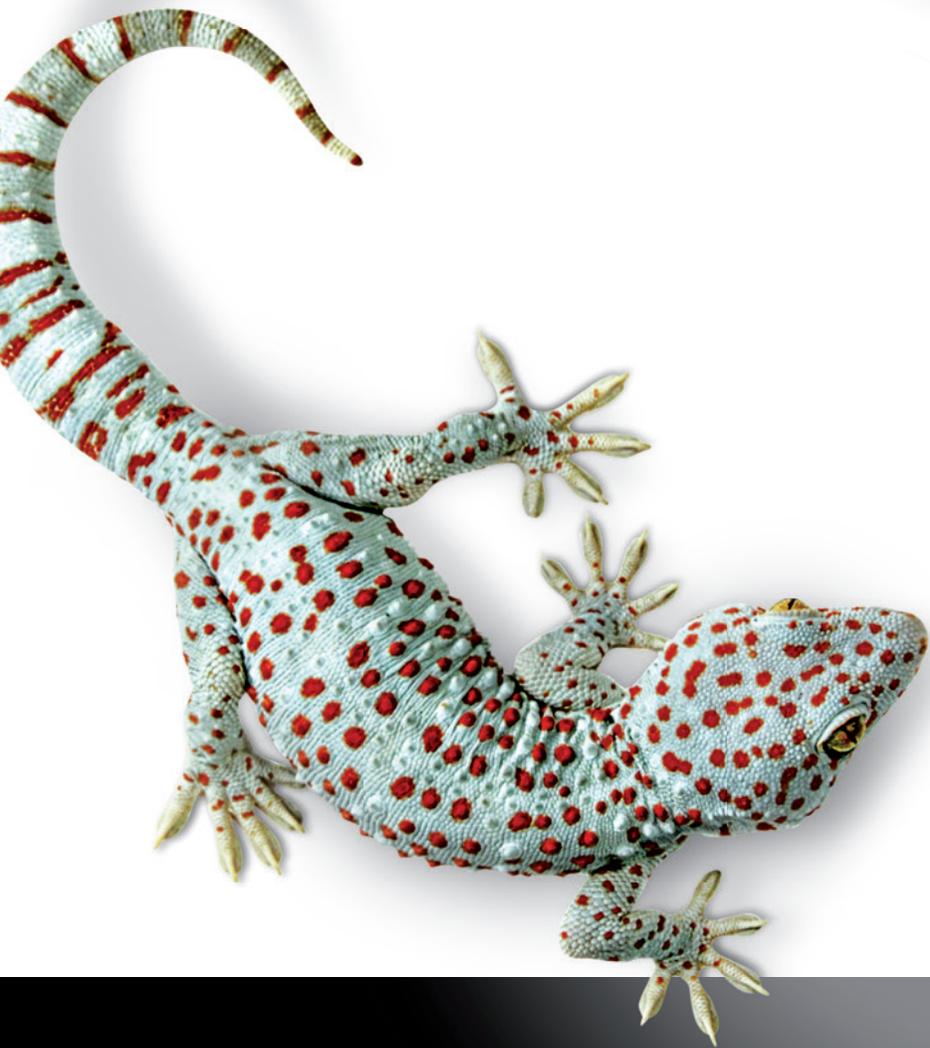
PrimeLine



AMAZINGLY ERGONOMIC:

A soft, slip-proof surface surrounding a hard core guarantees stability and precise handling. Finely-tuned proportions make PrimeLine blades and handles perfectly balanced – for easy, fatigue-free cutting. The optimised, rounded handle with handle guard offers a secure grip that's easy on your tendons and joints.

PrimeLine



EXTRAORDINARILY SLIP-RESISTANT:

The ergonomic, soft handle coating moulds to fit your hand. A detailed surface structure makes for a secure grip and optimum handling – even when your hands are wet. The risk of slipping is significantly reduced, helping to prevent injuries.

PrimeLine



INCREDIBLY SHARP:

PrimeLine knives are manufactured entirely from top-class materials processed with utmost care. The more even the hardening, the better the knife holds its edge – that's why we use the latest high-tech vacuum tempering process. Precise grinding and hand-finishing ensure a long life span and extraordinary sharpness.

PrimeLine



UNIQUELY CLEAN:

The antibacterial effect of silver has been valued for centuries. We've equipped our handles with **Sanitized® Silver** finish, permanently and reliably reducing the spread of bacteria and the risk of cross-contamination. **Sanitized® Silver** offers optimum hygiene for the meat and food processing industry, fully complying with the regulation (EU) 1935/2004. It's also anti-allergic and dermatologically tested.

PrimeLine



11250 | BONING KNIFE
flexible, with short handle guard
blade lengths: 5 or 6 inches



11251 | BONING KNIFE
stiff, with short handle guard
blade lengths: 5 or 6 inches



11253 | BONING KNIFE
very flexible, with short handle guard
blade lengths: 5 or 6 inches



11200 | BREAKING KNIFE
with short handle guard
blade length: 7¾ inches



12250 | BONING KNIFE
flexible, with long handle guard
blade lengths: 5 or 6 inches



12251 | BONING KNIFE
stiff, with long handle guard
blade lengths: 5 or 6 inches



12251 wwl | BONING KNIFE
stiff, with scalloped blade and long handle guard
blade length: 6 inches



12253 | BONING KNIFE
very flexible, with long handle guard
blade lengths: 5 or 6 inches



12260 | BONING KNIFE
wide blade, stiff, with long handle guard
blade length: 6 inches



12260 wwl | BONING KNIFE
with scalloped blade and long handle guard
blade length: 6 inches



12200 | BREAKING KNIFE
with long handle guard
blade lengths: 8¾ or 9¾ inches



12600 wwl | STEAK KNIFE
with scalloped blade and long handle guard
blade length: 9¾ inches



12316 | BONING KNIFE
straight, stiff, with long handle guard
blade length: 6 inches



12300 | STICKING KNIFE
with long handle guard
blade lengths: 6¾, 7 or 8¾ inches



12308 | STICKING KNIFE
with long handle guard
blade length: 6 inches

PrimeLine

THE SERIES FOR
MEAT AND FOOD PROCESSING PLANTS



218455 | CHEF'S KNIFE
broad shape
for cutting meat and vegetables
blade lengths: 7¾ or 9 inches



218315 | VEGETABLE KNIFE
medium sharp
very handy
blade lengths: 3¾ or 4 inches



218456 | CHEF'S KNIFE
narrow shape
light and handy for fruits and vegetables
blade lengths: 6¾ or 7 inches



218365 w | UNIVERSAL KNIFE
with wavy edge
classic blade with ergonomic handle
blade length: 4¾ inches



218265 w10 | UNIVERSAL KNIFE
with wavy edge (10 mm wavy edge)
for all foods with hard shell or crust
blade length: 9¾ inches



218335 | KITCHEN KNIFE
medium sharp
universal knife for fruits and vegetables
blade length: 5 inches



218269 wwl | SANTOKU KNIFE
with scalloped blade
for vegetables and fruit
blade length: 7 inches



218355 w10 | BREAD KNIFE
with wavy edge (10 mm wavy edge)
cuts even hardest crusts
blade length: 7¾ inches



217365 | FILLETING KNIFE
secure handle when filleting and paring
meat and fish
blade length: 6¾ inches



218269 sp | SANTOKU KNIFE
with special perforations
for cutting vegetables, fish and meat
blade length: 7½ inches



217705 w | CARVING KNIFE
with wavy edge
for cutting raw ham and roast
blade lengths: 9¾ or 12¾ inches



217365 | FILLETING KNIFE
secure handle when filleting and paring
meat and fish
blade length: 7 inches

PrimeLine
Chef

THE SERIES FOR CHEFS

As one of the world's leading manufacturers of quality knives and accessories for professional use, GIESSER produces more than 6,000 knives daily at its plant in Winnenden, Germany. The broad product range includes 2,500 different forged and stamped knives, as well as accessories for the food service and food processing industries. GIESSER products feature outstanding materials and first-class workmanship. You'll find just the right tool for your demands.

All PrimeLine knives are 100% made in Germany.



**JOHANNES GIESSER
MESSERFABRIK GMBH**

Raiffeisenstraße 15
DE-71364 Winnenden/Germany

Phone +49(0)7195/18 08-0
Fax +49(0)7195/6 44 66
E-Mail info@giesser.de

www.giesser.de

PrimeLine



GIESSER
MADE IN GERMANY