

## SPECIFICATIONS

**ARTICLE**

Designation : **Bread knife**

Code bobet :

**17874 : L. 18 cm, black**

**20060 : L. 21 cm, black**

**25016 : L. 24 cm, yellow**

**11005 : L. 24 cm, black**

Selling Unit : **Unit**

*Non-contractual pictures*

**CHARACTERISTICS**

Bread knife

- Blade length: 18, 21 or 24 cm
- Handle color: black or yellow

**DESCRIPTION :**

**Blade type** : with teeth

**Handle type** : TPE / polypropylene

**Temperature for use** : -30°C to 120°C ( sterilized )

All GIESSER knife blades are made from nr chrome molybdenum steel. 1.4034, 1.4110 and 1.4116, high quality, nickel-free.

Following vacuum soaking of the blades, then precise roughing, as well as incomparable polishing, a smooth surface is obtained preventing the formation of rust.

The different handle colors of GIESSER knives increase safety, depending on the meat being processed.

The materials used are harmless to health and the environment.

