

# SPECIFICATIONS



## ARTICLE

Designation : **Boning knife GIESSER PRIMELINE 11250**

Code bobet :

<b>17320 : 13 cm red</b>	<b>15454 : 15 cm black</b>
<b>15448 : 13 cm black</b>	<b>15864 : 15 cm red</b>
<b>20543 : 13 cm yellow</b>	<b>17615 : 15 cm yellow</b>
<b>21722 : 13 cm blue</b>	<b>17925 : 15 cm blue</b>
<b>23948 : 13 cm green</b>	<b>20544 : 17 cm yellow</b>

Selling Unit : **Unit**

Non-contractual pictures



## CHARACTERISTICS

Handle :

- Soft and no-slip handle with a solid core for absolute stability
- Short handle guard

Blade : Serially numbered

## DESCRIPTION :

**Knife type :** Boning knife

**Blade type :** Flexible  
curved

**Handle type :** TPE / polypropylene

**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 or 1.4110, nickel free.

The rust-proofness of the blades is being improved by careful hardening and surface treatment of the blades.

The handle of the knives series PrimeLine is made from very soft and non-slip plastic material. It is ergonomic, has a comfortable grip and – due to its flexibility – spares sinews and joints. Absolute stability is guaranteed due to the hard core inside the handle. The transition from handle to blade is offset, thus making re-sharpening of the blade very easy.

The different colours of the knives GIESSER handles increase safety, depending on worked meat.

The materials used are health safe and environment friendly.

