



SPECIFICATIONS



ARTICLE

Designation : **Boning knife GIESSER PRIMELINE 11253**

Code bobet :

21489 : 13 cm black

21490 : 15 cm black

Selling Unit : **Unit**

Non-contractual pictures



CHARACTERISTICS

Handle :

- Soft and non-slip handle with a solid core for absolute stability
- Short handle guard

Blade : serially numbered

DESCRIPTION :

Knife type : Boning knife

Blade type : Extra 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.

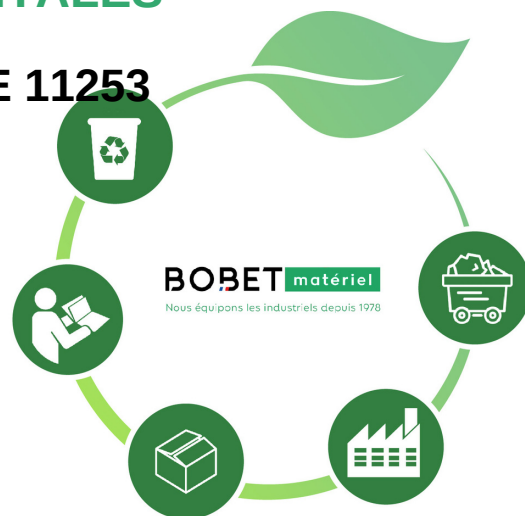


CARACTERISTIQUES ENVIRONNEMENTALES

Couteau à désosser GIESSER PRIMELINE 11253

Codes BOBET : 21489, 21490

Les impacts environnementaux de ce produit ont été analysés le long de son cycle de vie.



MATIERES PREMIERES

- Polypropène 100% recyclable

FABRICATION



- Fournisseur européen
- Fabrication européenne



FIN DE VIE

- Acier recyclable
- La lame peut être désassemblée pour la recycler