

## SPECIFICATIONS

**ARTICLE**

Designation : **Boning knife GIESSER PRIMELINE 11270**

Code bobet :

**24870 : 13 cm black**

**24871 : 15 cm black**

Selling Unit : **Unit**

*Non-contractual pictures*

**CHARACTERISTICS**

Sleeve:

- Soft, non-slip hard core handle for absolute stability
- Short stop

Hardness: 56-57 HRC

Blade: Serial numbering

**DESCRIPTION :**

**Knife type** : Boning knife

**Blade type** : Flexible

curved

beveled / cut

**Handle type** : TPE / polypropylene

**Temperature for use** : -25°C / +110°C sterilizable

All GIESSER knife blades are made from nr chrome molybdenum steel. 1.4109 or 1.4110, 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 handle feels good in the hand and protects tendons and joints due to its flexibility. A hard plastic core makes the PrimeLine handle absolutely stable. An angular transition from handle to blade greatly simplifies blade re-sharpening. 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.



**Bout coupé = plus de sécurité,**

- Limite les risques de piqure
- Sert de témoin d'usure : quand le bout coupé a disparu et que le couteau est pointu, il faut le remplacer

