

SPECIFICATIONS

**ARTICLE**

Designation : **Boning knife GIESSER PRIMELINE 12250**

Code bobet : **23757 : 13 cm black**

Selling Unit : **Unit**



Non-contractual pictures

**CHARACTERISTICS**

Handle :

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

Blade : serially numbered

DESCRIPTION :

Knife type : Boning knife

Blade type : Semi-flexible
curved

Blade length : 13 cm

Handle type : TPE / polypropylene

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

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.

