

SPECIFICATIONS

**ARTICLE**Designation : **Boning knife GIESSER 2505**Code bobet : *See table below*Selling Unit : **Unit**

Non-contractual pictures

Code	Description	Code	Description	Code	Description
20997	10 cm black	9950	13 cm red	15453	15 cm black
6382	13 cm blue	8532	13 cm green	8576	15 cm red
1860	13 cm yellow	4489	15 cm blue	9259	15 cm green
15455	13 cm black	1861	15 cm yellow	17989	15 cm green fluo

CHARACTERISTICS

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DESCRIPTION :**Knife type :** Boning knife**Blade type :** curved

Semi-flexible

Handle type : Evoprene (thermoplastic synthetic)**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, 1.4110 or 1.4116.

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

The handles consist of synthetic material of the Evoprene class (butcher knives) and Polypropylene class (household knives). The handles are injected without split to the blades and guarantee therefore a complete hygiene. The different colours of the GIESSER knives handles increase safety while following HACCP requirements.

The materials used are health safe and environment friendly.

