

SPECIFICATIONS

**ARTICLE**Designation : **Boning knife GIESSER 2515**Code bobet : *See table below*Selling Unit : **Unit**

Non-contractual pictures

Code	Description	Code	Description	Code	Description
8805	13 cm blue	5778	15 cm blue	17996	15 cm green fluo
1862	13 cm yellow	1863	15 cm yellow	23952	17 cm blue
4367	13 cm red	11757	15 cm black	10472	17 cm yellow
30084	13 cm black	9923	15 cm red	30087	17 cm black
9514	13 cm green	7817	15 cm green	7494	17 cm red
				6525	17 cm green
				20500	17 cm green fluo

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

