

SPECIFICATIONS

**ARTICLE**Designation : **Boning knife GIESSER 2515WW**

Code bobet :

10434 : 13 cm yellow	6534 : 17 cm blue
30104 : 13 cm black	10473 : 17 cm yellow
15373 : 15 cm blue	15947 : 17 cm black
30105 : 15 cm black	15669 : 17 cm red
3970 : 15 cm yellow	23953 : 17 cm green

Selling Unit : **Unit**

Non-contractual pictures

**CHARACTERISTICS**

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

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.

