

SPECIFICATIONS

**ARTICLE**Designation : **Paring knife GIESSER 8315 SP**

Code bobet :

21329 : 8 cm, black | **21852 : 10 cm, red**
21327 : 10 cm, yellow | **21853 : 10 cm, green**
21328 : 10 cm, black | **24192 : 10 cm, blue**

Selling Unit : **Unit**

Non-contractual pictures

**DESCRIPTION :****Knife type :** Kitchen Knife**Blade type :** Pointed**Handle type :** Evoprene (thermoplastic synthetic)

All GIESSER knives blades are manufactured from rust-proof martensitic stainless steel I.4034.

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.

