



SPECIFICATIONS



ARTICLE

Designation : **Chef knife GIESSER 8455**

Code bobet :

21847 : L.20 cm, yellow

21848 : L.20 cm, red

21850 : L.26 cm, red

21851 : L.26 cm, green

25017 : L.30 cm, yellow

Selling Unit : **Unit**

Non-contractual pictures



DESCRIPTION :

Knife type : butcher knife

Blade type : Pointed

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.



CARACTERISTIQUES ENVIRONNEMENTALES

Couteau de chef GIESSER 8455

Codes BOBET : 25017, 21847, 21848, 21850, 21851

Les impacts environnementaux de ce produit ont été analysés le long de son cycle de vie.



FABRICATION

- Fournisseur européen
- Fabrication européenne

FIN DE VIE



- Acier recyclable
- Les lames peuvent être désassemblées pour les recycler