

## SPECIFICATIONS

**ARTICLE**

Designation : **Parmesan knife - cruster**

Code bobet : **25156 : black**

Selling Unit : **Unit**



Non-contractual pictures

**CHARACTERISTICS**

Parmesan knife with round handle

**DESCRIPTION :**

**Knife type :** cheese knife

**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 complete hygiene. The different colours of the  
GIESSER knives handles increase safety while following HACCP requirements.

The materials used are health safe and environmentally friendly

