

SPECIFICATIONS

**ARTICLE**

Designation : **Parmesan knife - dagger**

Code bobet : **20492 : black**

Selling Unit : **Unit**



Non-contractual pictures

**CHARACTERISTICS**

PARMESAN KNIFE WITH ROUND HANDLE

DESCRIPTION :

Knife type : cheese knife

Blade length : 11 cm

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 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 therefore guarantee 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

