

# CHEF'S AND KITCHEN KNIVES – IDEAL FOR EVERY CUTTING TASK




sharp / precise / perfect



**GIESSER**  
MADE IN GERMANY

# GIESSER – PRECISION AND QUALITY FOR GENERATIONS

 For over 250 years, we have been setting the standard in the production of knives and accessories. Whether for meat processing, the catering industry, or household use – GIESSER is renowned worldwide for its perfect blend of tradition, innovation, and exceptional craftsmanship.



Our high-quality materials, such as specially hardened stainless steel, combined with ergonomically designed handles, ensure effortless cutting and maximum comfort. As a trusted partner to professionals across the globe, GIESSER knives are used daily in over 105 countries and have become indispensable tools. With a dedicated team of 120 employees, we produce approximately 15,000 knives every day – always maintaining our proven quality.

Our knives excel in every respect: they are extraordinarily sharp, extremely durable, and ergonomically optimized. Each piece is crafted with meticulous attention to detail by experienced professionals using state-of-the-art technologies.



“We are open-eared. The dialogue with our customers inspires us to keep on improving and developing our products.”  
Hermann Giesser

Whatever the application, explore our range and experience perfection you can feel. GIESSER is your partner for outstanding cutting tools.



Whether you require it for fine slicing, powerful chopping, or precise filleting, you will undoubtedly find your favorite knife among our collection. Trust our tools designed to meet the highest standards and enjoy the perfect synergy of functionality, quality, and design.

## CHEF'S AND KITCHEN KNIVES – THE PERFECT COLLECTION FOR EVERY NEED

Our range offers the ideal knife for every cutting task – whether in a professional kitchen or at home. From standard TPE handles to anti-slip PrimeLine variants, we provide options to suit every need.

Our portfolio is further enhanced by the PremiumCut and BestCut series, which deliver superior comfort and safety with their ergonomic designs and durable craftsmanship.

## A success story

1776



Johannes Giesser lays the foundations for GIESSER in 1776 and begins crafting knives and other cutting tools.

1865



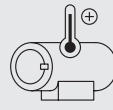
A specialist shop for steel products opens and is entered in the commercial register along with on-site production facilities. Production of fixed-blade hand knives begins in 1934.

1961



Johannes Giesser Messer's first extension is inaugurated.

1981



The first vacuum hardening plant brings about a considerable improvement in product quality, significantly increasing the edge retention of the knives.

2000



GIESSER continues to expand and optimize its product catalog, offering the right tool for any cut.

2016



The company moves into its new building in Winnenden-Hertmannsweiler.

2022



GIESSER manufactures its products using 100% green electricity.

2024



The buildings no longer use fossil fuels, instead relying on their own waste heat for climate control.

# Our chef's knives

**8240** 10cm | 4" 12cm | 4 7/8"  
 Paring knife



**8243** 9cm | 3 1/2"  
 Bird's beak peeling knife



**8263** 16cm | 6 1/4"  
 Boning knife



**8269** 18cm | 7"  
 Santoku chef's knife Jap. shape



**8270** 15cm | 6" 20cm | 7 7/8" 25cm | 9"  
 Chef's knife | narrow



**8280** 15cm | 6" 20cm | 7 7/8" 23cm | 9" 25cm | 9 7/8" 30cm | 11 3/4"  
 Chef's knife | wide



**2505** 13cm | 5" 15cm | 6"  
 Boning knife  
 Blade: medium



**3105** 13cm | 5" 16cm | 6 1/4" 18cm | 7"  
 Boning knife



**7365** 16cm | 6 1/4" 18cm | 7" 20cm | 7 7/8" 22cm | 8 3/4"  
 Filleting knife  
 Blade: flexible



**7705 w** 25cm | 9 7/8" 28cm | 11" 31cm | 12 1/4" 36cm | 14 1/4"  
 Slicer  
 Wavy edge



**8265 w** 25cm | 9 7/8"  
 Universal knife  
 Wavy edge



**8269 k** 18cm | 7"  
 Santoku chef's knife  
 Jap. shape



# Our chef's knives

**8269 wwlk** 18 cm | 7"  
Santoku knife  
Jap. shape,  
scalloped edge



**8305 sp** 8 cm | 3 1/4"  
Vegetable knife



**8305 wsp** 8 cm | 3 1/4"  
Vegetable knife  
Wavy edge



**8315 sp** 8 cm | 3 1/4" 10 cm | 4"  
Vegetable knife



**8315 wsp** 10 cm | 4"  
Vegetable knife  
Wavy edge



**8335** 13 cm | 5" 15 cm | 6"  
Kitchen knife



**8355 w** 21 cm | 8 1/4"  
Bread knife  
Wavy edge



**8365 wsp 11** 11 cm | 4 1/4"  
Universal knife  
Wavy edge



**8455** 16 cm | 6 1/4" 20 cm | 7 7/8" 23 cm | 9" 26 cm | 10 1/4" 29 cm | 11 1/2" 31 cm | 12 1/4"  
Chef's knife



**8455 w** 31 cm | 12 1/4"  
Chef's knife  
Wavy edge



# Our chef's knives

8456

Chef's knife | narrow

16cm | 6¼"   18cm | 7"   20cm | 7¾"   23cm | 9"



8466

Chef's knife  
Chinese  
shape style

19cm | 7½"   21cm | 8¼"



8475

Salmon knife  
Blade: flexible

31cm | 12¼"



8475 wwl

Salmon knife  
Blade: flexible  
Scalloped edge

31cm | 12¼"



8545 sp

Bird's beak  
peeling knife

6cm | 2¼"



# Our PrimeLine knives

12250

Boning knife  
Blade: medium


13 cm | 5" 

15 cm | 6" 



218265 w

Universal knife  
Wavy edge

25 cm | 9 3/4" 



218269 ww1

Santoku chef's knife  
Scalloped edge

18 cm | 7" 



218455

Chef's knife  
Blade: wide

20 cm | 7 3/4" 

23 cm | 9" 

26 cm | 10 1/4" 



A wider selection can be  
found in our PrimeLine flyer

[www.giesser.de/pl-en](http://www.giesser.de/pl-en)



# Our chef's knife accessories

**8225**  
Scraper

10cm | 4"



**8232**  
Pan flipper

11,5cm | 4½"    19cm | 7½"



**8232 p**  
Pan flipper  
POM handle

11,5cm | 4½"



**8237**  
Pan flipper

16cm | 6¼"



**8239**  
Pan flipper  
wide

16,5cm | 6½"



**8239 14 s**  
Pan flipper

14cm | 5½"



**8246**  
Asparagus peeling  
knife

•



**8247 07**  
Oyster knife

7cm | 3¼"



# Our chef's knife accessories

**8249 rap**  
Potato peeler  
Movable blade



**8252**  
Melon baller

• Ø 22/25mm | 0,9/1,0"



**8256**  
Lemon grater



**8258**  
Poultry shears



**8258 sp**  
Poultry shears



**896865**  
Cutting board

40cm (400x300x20mm)  
15 3/4" (15 3/4"x11 1/4"x0,75")  
•••••



60cm (600x400x20mm)  
23 3/4" (23 3/4"x11 1/4"x0,75")  
•••••

**896870**  
Euro cutting board  
with groove and juice  
collector

53cm (530x325x20mm)  
20 3/4" (20 3/4"x12 1/4"x0,75")  
•••••



**9410 p**  
Claw fork forged

• 15cm | 6"    ••••• 18cm | 7"    • 21cm | 8 1/4"    • 25cm | 9 3/4"





# Our chef's knife accessories

**9475** 3mm | 0,1"  
Julienne cutter  
3 mm



**9501 6**  
Kitchen shears



**9506**  
Universal scissors



**9514 ang** 35cm | 13 3/4"  
Pincers | angled



**9514 s** 17cm | 6 3/4" 27cm | 10 1/2" 37cm | 14 1/2"  
Tweezer with spoon



**9514** 20cm | 7 3/4"  
Pincers



**9514 k** 30cm | 11 3/4"  
Meat pincers  
Heat-resistant  
to 240°C



**9516 ang** 20cm | 7 3/4"  
Pincers | angled



# Our chef's knife accessories

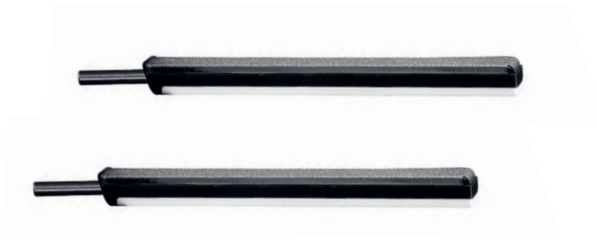
**9605 bs** 12cm | 4 3/4"  
Decorating knife  
Extra-long angled  
blade for easy cutting



**9990 max**  
Giesser | MAX  
knife sharpener



**9990 max et**  
Set of two Replacement  
Sharpening Rods for  
Giesser | MAX





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