Cheese knife (Art.-Nr. 9615 26)

Manufacturer information

Company	Johannes Giesser Messerfabrik GmbH
Street	Johannes-Giesser-Straße 1
City/Zip code	71364 Winnenden
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Techical Details

EAN/GTIN	4010303045154
Country of origin	Germany
Region	Baden-Württemberg
Customs tariff number	82119200 08
Length	540 mm
Blade length	260 mm
Weight	0.348 kg

Technical drawing



> Blade made of high quality chrome-molybdenum steel
> Double handle
> Strong and stable cutting edge

Produktbeschreibung

Blade made of high-quality chrome-molybdenum steel, hardened in a vacuum to 56 - 57 Rockwell degrees of hardness.
So that every knife is perfectly sharpened right from the start, the final sharpening or fine removal is done by hand.
The scalloped edge enables a better cut. The blade slides through every clippings with less friction. This enables fatigue-free work and protects the cutting edge.
Standard plastic handle made of particularly non-slip and pleasantly grippy material (TPE).
The plastic handle is suitable for contact with food and meets the requirements of the following legal regulations (including all additions and in the version valid at the time this declaration was made):
Regulation (EC) No. 1935/2004 on materials and articles (including active and intelligent food contact materials and articles) that are intended to come into contact with food and to repeal Directives 80/590 / EEC and 89/109 / EEC - in the currently valid version.
Regulation (EU) No. 10/2011 of January 14, 2011 on materials and objects made of plastic that are intended to come into contact with food.
The knives are dishwasher safe. To protect the cutting edge, however, we recommend manual cleaning.