Boning knife (Art.-Nr. 8263 16)

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	4010303035919
Country of origin	Germany
Region	Baden-Württemberg
Customs tariff number	82119200 05
Length	280 mm
Blade length	160 mm
Weight	0.105 kg

Technical drawing



- Blade made of high quality chrome molybdenum steel
- Hand sharpened by master hand
- Excellent balance between blade and handle
- Riveted POM plastic handle

Blade

Forged

Made from high quality chrome molybdenum steel, X50CrMo14, that is very rust resistant thanks to its special hardening in the vacuum process and the blade remains sharp for a very long time.
All blades are sanded and polished on our special machines multiple times. The cutting edge and the cutting angle are tailored optimally to the needs of professional users.
Honing by hand at the end of production ensures perfect sharpness. The classic shape fits well in any hand and supports effortless cutting and work.

Handle

POM handle

Polyoxymethylene is a particularly dimensionally stable and resistant plastic.
The three-fold riveted plastic handle offers a secure grip for all professional kitchen work.

Knives with a plastic handle

The plastic handle is suitable for contact with food and complies with the requirements of the following legal regulations (each including all amendments and in the current version at the time of making this declaration):
Regulation (EC) No. 1935/2004 on materials and objects (including active and intelligent food contact materials and objects), intended for coming into contact with food and repealing Directives 80/590/EWG and 89/109/EWG – in their currently valid version.
Regulation (EU) No. 10/2011 dated 14.01.2011 on materials and objects made from plastic intended for coming into contact with food.

All handles except wood

The knives are dishwasher proof. However, we recommend manual cleaning to protect the cutting edge.