# Butcher knife (Art.-Nr. 2405 16 g)

**Manufacturer information**

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|---|---|
| Company | Johannes Giesser Messerfabrik GmbH |
| Street | Johannes-Giesser-Straße 1 |
| City/Zip code | 71364 Winnenden |
| Phone | 07195/1808-0 |
| Email | info@giesser.de |

**Techical Details**

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| EAN/GTIN | 4010303013412 |
| Country of origin | Germany |
| Region | Baden-Württemberg |
| Customs tariff number | 82119200 08 |
| Length | 280 mm |
| Blade length | 160 mm |
| Weight | 0.133 kg |

**Technical drawing**



- Blade made of high quality chrome molybdenum steel
- Polished
- Strongly curved shape
- Strong blade
- Ergonomic and non-slip plastic handle

## Blade

**Highly polished**

Blade made from high grade chrome molybdenum steel, hardened in vacuum process to 56 - 57 Rockwell hardness grade.
Highly polished surface for highest possible rust resistance and durability of the cutting edge. Honing by hand for perfect sharpness.

**Strongly curved shape**

**Strong blade**

## Handle

**Standard handle**

Standard plastic handle made from especially non-slip and pleasantly easy-to-grip material (TPE).
The well shaped protective guard provides a secure hold and reduces the risk of the hand slipping when holding the knife.

**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.