Barbecue No. 1 Tree of Life (Art.-Nr. 1900 s 30 tol)

Manufacturer information

Company	Johannes Giesser Messerfabrik GmbH
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Techical Details

EAN/GTIN	4010303229196
Country of origin	Germany
Region	Baden-Württemberg
Customs tariff number	82119200 08
Length	0 mm
Blade length	300 mm
Weight	0.293 kg

Technical drawing



- For all professionals, hobby cooks and barbecue enthusiasts who value something special
- Especially for large pieces of meat, vegetables and fish
- Precise and safe cutting
- In an attractive wooden box
- With protector for safe storage
- Handle made of exquisite Thuja rootwood

Material properties

Tree of Life, Thuja

Blade

PremiumCut 30 cm

The BBQ No. 1 meat knife is unique because of its shape, texture and processing. The 30 cm long knife blade may at first glance frighten some. But please do not worry. The knife is not too heavy, can be used very precisely and safely. The sharpness produced in elaborate manual work supports and increases the advantages of the long blade. The universally applicable knife, whether as a meat knife or cooking knife, on the grill or in the kitchen, convinces by excellent cutting. Each cut becomes an experience. However, it is not only the manual work that is important in the production of this masterpiece. High-tech machines and plants are also of paramount importance at GIESSER. The blades are cured in the latest vacuum technology, heated to 1050 ° C and cooled down with nitrogen. 56-57 degrees of hardness are the result, thus, providing the guarantee for best cutting performance. GIESSER's knives specialists also attach great importance to the selection of the knife handles and their processing.

Handle

Tree of Life

The handle is also very special. "The handle plates are made of one of the finest rootwoods, the Thuja. Thuja, also known as the tree of life, is an extremely durable wood. Every handle is absolute unique. Due to the finest polishing processes, the wood has a velvety touch, the handle, therefore, is very comfortable and safe in the hand.

But beware! The knife is particularly sharp and should be used with the necessary respect. This special and valuable cooking knife should always be rinsed with care by hand and stored safely (out of the reach of children).