Filet No. 1 Spicy Orange (Art.-Nr. 1910 s 17 so)

Manufacturer information

Company	Johannes Giesser Messerfabrik GmbH
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City/Zip code	71364 Winnenden
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Techical Details

EAN/GTIN	4010303229820
Country of origin	Germany
Region	Baden-Württemberg
Customs tariff number	82119200 08
Length	170 mm
Blade length	170 mm
Weight	0.134 kg

Technical drawing



- Curved and slightly flexible blade
- Ideal for filleting fish and for easy deboning of all kinds
- Individually packaged in a beautiful wooden box
- Blade protector made of hard plastic included
- Handle made of high quality acrylic

Material properties

Spicy Orange

Blade

PremiumCut 17 cm

Thanks to its flexible blade, the Filet No. 1 is perfect for filleting fish, but also for all deboning work in professional cooking, barbeque or ambitious hobby cooking. The ergonomically shaped plate handle offers a secure hold.

Filleting and deboning means a high load on the blade. In order to give you even more pleasure in Filet No. 1, GIESSER recommends the regular use of a good sharpening steel.

Please follow the advice of GIESSER and rinse the knife by hand. This protects and cares for this great tool. Also the supplied protector should always be used for safe storage.

Handle

Spicy Orange

Very exclusive is also the handle. The plates are made of high quality acrylic. Each handle is unique, the shape of the handle is precisely adapted to the needs of the user. Therefore, the cooking knife is perfect in the hand and supports safe cutting in an excellent way. This special and valuable cooking knife should always be rinsed with care by hand and stored safely (out of the reach of children).