Chefs No. 1 Tree of Life (Art.-Nr. 1900 s 20 tol)

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	4010303229158
Country of origin	Germany
Region	Baden-Württemberg
Customs tariff number	82119200 08
Length	200 mm
Blade length	200 mm
Weight	0.758 kg

Technical drawing



- Extremely sharp blade made of special chrome-molybdenum steel
- Ideal for all cutting styles
- Good balance
- In an exclusive wooden box
- Protector blade protection included
- Handle made of exquisite Thuja rootwood

Material properties

Tree of Life, Thuja

Blade

PremiumCut 20 cm

The Chef's No. 1 is a cooking knife of the top drawer.
Due to the elaborate heat treatment in vacuum, the blades achieve a hardness of 57 +- 1 Rockwell, the guarantee for high sharpness and edge retention. The special sharpness of the knife is generated by GIESSER's professional staff (professional cutting tool mechanics) in several stages. The ultimate finish is done by Master hand.

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).