



GIESSER
MADE IN GERMANY

PremiumCut Carving Set Spicy Orange (Art.-Nr. 1997 2 so)

Manufacturer information

Company	Johannes Giesser Messerfabrik GmbH
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Technical Details

EAN/GTIN	4010303226232
Country of origin	Germany
Region	Baden-Württemberg
Customs tariff number	8211920008
Length	0 mm
Blade length	0 mm
Weight	1.058 kg

Technical drawing



- ➔ Ideal for barbeque and kitchen
- ➔ for perfect carving and presentation of meat pieces of all kinds
- ➔ each set is unique due to the wonderful Tree of Life handles (burl wood) rd, so, rc
- ➔ optimal storage in the wooden box
- ➔ The exclusive gift for all meat lovers
- ➔ Handle made of high quality acrylic

Material properties

Spicy Orange

Blade

PremiumCut 2er Set Tranchier

The GIESSER PremiumCut Carving Set consists of Chef No. 1 with its 20 cm long blade and Fork No. 1.

Chefs No 1 is a very universally applicable chef's knife of the highest top class. The curved and unique blade shape enables and supports effortless and safe working - no matter if meat, vegetables or just crushing herbs. The special feature of this knife is the transition from the handle to the blade. The cutting hand is shifted towards the cutting edge. Thus, the user can control the chef's knife better - and work wrist-friendly. The specially polished and ground knife blade is characterized by its extreme sharpness. The knife glides effortlessly through the material.

The fork is your indispensable helper when carving and serving meat pieces of all kinds.

This fork is forged from high quality and stainless steel and is very well suited for heavy or larger pieces thanks to its very stable and sharpened tines. Attention! Please do not use the fork with coated pots and pans.

The set is also characterized by the design of the handles.

The careful and sensitive processing of the handles make this knife especially easy on the hands. But beware! The knife is particularly sharp and should be used with the necessary respect. Such good knives should always be rinsed by hand and kept safely (out of the reach of children).

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).