

WILD LINE



The new professional series for hunters, anglers and fans of the great outdoors.





„The WildLine series genuinely enables anyone to work like a pro.“

Matthias Endrass



The new professional series for hunters, anglers and fans of the great outdoors.

→ The work of world champion butcher and hunter Matthias Endrass thrives on a love of quality and respect for nature, not to mention high precision and extraordinary skill.

He demonstrated this skill in impressive style at the World Butchers' Challenge 2022 in Sacramento (USA) and masterfully secured the world title with the German team.

Matthias Endrass doesn't do things by halves, which is why he demands the same high standards from his tools as he does from his work and is a committed user of the new WildLine series:

“A good knife must be versatile, sharp, stable, and safe!”

→ Matthias Endrass is not just a world champion butcher, however, but also a passionate hunter. And that is also precisely the reason why he especially appreciates the new WildLine series. His verdict after putting the series through its paces was razor-sharp: “Perfect for professionals and demanding fans of the great outdoors.”

The three aspects of unbeatable WildLine quality.

Extremely sharp blade, perfectly conceived ergonomics and a totally solid handle.



The WildLine series is ideal for dissecting game of any size. With a wide range of models tailored to various needs, we have the right selection to meet your individual requirements.



Like all GIESSER knives, the WildLine series uses outstanding materials and features first-class workmanship, providing the right tool for every need – and every single one is incredibly sharp.



→ 1 THE BLADE

World champion quality: extremely sharp and long edge retention, made from premium chrome molybdenum steel.

2 THE ERGONOMICS

Perfectly conceived: an ergonomic masterpiece for safe and effortless working.

3 THE HANDLE

Adapted from the PrimeLine series: nonslip, completely stable, lies very securely in the hand, and prevents dangerous slipping off.



Precision and a really good feel for the knife are needed when working with fish. The fine contours of our filleting knife ideally support delicate work on big fish, such as salmon or cod.

The long, narrow, and flexible blade makes it possible to slice close to the fish bones and cut thin, precise fillets.

Our boning knife with its shorter, stable blade is particularly ideal for precise control when working with smaller fish.



Start the product experience now.



The complete WildLine series

32200 wwl 25 wl

25 cm | 9¾"

WildLine breaking knife /
butcher knife



32210 13 wl

13 cm | 5"

WildLine skinning knife



32250 13 wl

13 cm | 5"

WildLine boning knife
Blade: medium



32251 13 wl

13 cm | 5"

WildLine boning knife
Blade: stiff



32253 13 wl

13 cm | 5"

WildLine boning knife
Blade: flexible



32342 w 16 wl

16 cm | 6¼"

WildLine tripe knife /
breaking knife with steel
button and toothed blade on
the back



32400 18 wl

18 cm | 7"

WildLine breaking knife /
butcher knife



317365 18 wl

18 cm | 7"

WildLine filleting knife



318315 8 wl

8 cm | 3¼"

WildLine paring knife /
filleting knife



323235 z 15 wl

15 cm | 6"

WildLine
fish descaling knife



32300 wl

Hunter's set | 3-pcs.

32250 13 wl
32342 w 16 wl
32200 wwl 25 wl



32500 wl

Angler's set | 4-pcs.

317365 18 wl
32250 13 wl
323235 z 15 wl
318315 8 wl



**JOHANNES GIESSER
MESSERFABRIK GMBH**

Johannes-Giesser-Straße 1
DE-71364 Winnenden . Germany

Telephone +49(0)7195/1808-0
Fax +49(0)7195/6 44 66
E-Mail info@giesser.de



GIESSER
MADE IN GERMANY