

PREMIUMCUT



THE POWER
OF THE
CUTTING EDGE

Thrilling design, unbelievable sharpness and perfect workmanship combine to make this new knife series something very special. A first glance is all it takes for sparks to fly – you'll be fascinated by these tools in no time.

High-quality chrome-molybdenum steel, tempered to a full 57 HRC, then finely polished and finally sharpened by a master craftsman, guarantees long-lasting enjoyment.

To complement the twelve different blades, we offer a choice of four different handles made from carefully selected materials. Together with our extraordinary blades, they make for particularly valuable masterpieces.

FOR A SLICE OF
THE GOOD LIFE



BARBECUE TREE OF LIFE

TREE OF LIFE

The shape that curves to a point, the massive blade – just perfect for handling large cuts of meat, fish or vegetables. Experience the fascination of this knife during a fantastic grilled barbeque together with your friends – and prepare to be admired.



YOB^{NO 1} OCHO

TREE OF LIFE

When Japanese culture meets German perfection, a very special knife is born. The distinctive fluted edge and perfect balance allow the Yobocho [jobodscho] to glide through effortlessly. This is the knife you'll love!



VEGGIE^{NO 1}

RED DIAMOND

Chop and prepare vegetables (and everything else) in a flash – easy-peasy with this universal genius! Its narrow blade makes the Veggie NO 1 light and manoeuvrable, ideal for anyone.



SHARP ALL-ROUNDERS



CHEFS^{NO 1}

SPICY ORANGE

A truly classic knife, the Chefs NO 1 shows off its multiple talents in the kitchen as well as at the grill. You can slice veggies and herbs as if there were no tomorrow. No matter when you need it – your all-purpose knife won't let you down.



FORK^{NO 1}

SPICY ORANGE

This carving fork reveals your professional side. Whether carving, turning over grilled food, or skilfully serving – it equips you for many challenges at the stove and table.



WAVE¹_{NO.2}

RED DIAMOND

Strong and powerful, it makes a grand entrance, ready to tackle even the hardest bread crusts with ease. The long, sharp blade features a serrated edge that glides through whatever you're cutting, giving you perfectly even slices – and applause from your guests.

THE PERFECT
WAVE

LITTLE DARLING



ROCKING
CHEFS

OFFICE NO.1

This is YOUR knife and deserves a place in your collection: Its short blade lets you perform even the most delicate cutting tasks with absolute precision. With this versatile tool, skinning poultry or peeling fruit, for example, become easy as pie.

FILET NO 1

PERFECTING
PRECISION



DELTA © Delta



ROCKING
CHEFS



RED DIAMOND



Excellent preparation is the foundation of success. The Filet NO 1 features a slightly flexible and curved blade, so you finish deboning and filleting easily, safely and quickly. You're ready for an spectacular barbecue.



SPICY ORANGE

STEEL NO 1

Even the sharpest knife needs a bit of TLC. Treasure and care for your favourite knives – this includes regularly sharpening each blade with the appropriate steel.

SLICER NO 1

Make a perfect slice. No matter whether it's raw fish, your homemade terrine or perfectly roasted meat. When cutting, use the entire length of the knife. Thanks to its uncommon sharpness, it glides through almost effortlessly – slice after slice.

UNIQUELY SHARP



Are you ready for the premier league?
You leave nothing to chance?
An extraordinary barbecue starts well ahead
of the barbecue station – it begins when you
prepare your favourite cuts. And this, of course,
includes the right tool: the Butcher NO 1.
Show your friends what you're capable of!

HELL YEAH! GET A GRIP



THUJA – TREE OF LIFE

Tradition meets perfection. White cedar
burl wood makes our Tree of Life handle
a cut above. Thuja – also known as
arborvitae or “tree of life” – has an
extremely tough burl that makes using
the knife an absolute pleasure. A handle
of outstanding quality.



SPICY ORANGE

One look alone is enough to heighten
all your senses and get ready for
cooking. Exotic fragrances and spices
mingle – you are one with your knife.



RED DIAMOND

The impressive design gets our hearts
pumping. Red Diamond will take your breath
away: The special manufacturing process
creates one-of-a-kind handles, each one
unique. Fire, meat and Red Diamond –
what could be better?



ROCKING CHEFS

Rocking Chefs are tough guys with
a soft core: Micarta, a natural material.
Every handle is unique and makes you
the real hero of the kitchen. “Rocking Chef”
Ralf Jakumeit would go through fire for his
absolute favourite!



» With this guy, we rock the kitchen and the
grill. The Rocking Chef edition barbecue
machete is my knife.
Extremely sharp, absolutely different and
totally professional.«

RALF JAKUMEIT,
KITCHEN REBEL OF THE
„ROCKING CHEFS“



ROCKING
CHEFS

BUTCHER NO 1

GREAT CUTS AHEAD

THEY WILL BE JEALOUS!

High-quality blades are just the beginning: Now, we turn our full attention to extraordinary handle variants. Carefully selected materials, such as White Cedar or Micarta, complement the perfect quality of the blades – transforming GIESSER knives into true masterpieces.



1900 s 20 TOL | CHEFS NO 1
Tree of Life, Thuja
blade length: 20 cm | 7¾ inches



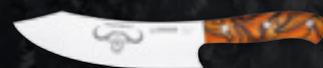
1900 s 20 RD | CHEFS NO 1
Red Diamond
blade length: 20 cm | 7¾ inches



1915 s 16 TOL | VEGGIE NO 1
Tree of Life, Thuja
blade length: 16 cm | 6¼ inches



1915 s 16 RD | VEGGIE NO 1
Red Diamond
blade length: 16 cm | 6¼ inches



1900 s 20 SO | CHEFS NO 1
Spicy Orange
blade length: 20 cm | 7¾ inches



1900 s 20 RC | CHEFS NO 1
Rocking Chefs, Micarta
blade length: 20 cm | 7¾ inches



1915 s 16 SO | VEGGIE NO 1
Spicy Orange
blade length: 16 cm | 6¼ inches



1915 s 16 RC | VEGGIE NO 1
Rocking Chefs, Micarta
blade length: 16 cm | 6¼ inches



1900 s 30 TOL | BARBECUE NO 1
Tree of Life, Thuja
blade length: 30 cm | 11¾ inches



1900 s 30 RD | BARBECUE NO 1
Red Diamond
blade length: 30 cm | 11¾ inches



1920 s 10 TOL | OFFICE NO 1
Tree of Life, Thuja
blade length: 10 cm | 4 inches



1920 s 10 RD | OFFICE NO 1
Red Diamond
blade length: 10 cm | 4 inches



1900 s 30 SO | BARBECUE NO 1
Spicy Orange
blade length: 30 cm | 11¾ inches



1900 s 30 RC | BARBECUE NO 1
Rocking Chefs, Micarta
blade length: 30 cm | 11¾ inches



1920 s 10 SO | OFFICE NO 1
Spicy Orange
blade length: 10 cm | 4 inches



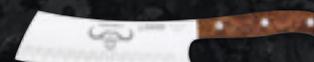
1920 s 10 RC | OFFICE NO 1
Rocking Chefs, Micarta
blade length: 10 cm | 4 inches



1910 s 17 TOL | FILET NO 1
Tree of Life, Thuja
blade length: 17 cm | 6¾ inches



1910 s 17 RD | FILET NO 1
Red Diamond
blade length: 17 cm | 6¾ inches



1925 s wwr 16 TOL | YOBOCHO NO 1
Tree of Life, Thuja
blade length: 16 cm | 6¼ inches



1925 s wwr 16 RD | YOBOCHO NO 1
Red Diamond
blade length: 16 cm | 6¼ inches



1910 s 17 SO | FILET NO 1
Spicy Orange
blade length: 17 cm | 6¾ inches



1910 s 17 RC | FILET NO 1
Rocking Chefs, Micarta
blade length: 17 cm | 6¾ inches



1925 s wwr 16 SO | YOBOCHO NO 1
Spicy Orange
blade length: 16 cm | 6¼ inches



1925 s wwr 16 RC | YOBOCHO NO 1
Rocking Chefs, Micarta
blade length: 16 cm | 6¼ inches

AGONY OF CHOICE!



1930 s w 25 TOL | WAVE NO 1
Tree of Life, Thuja
blade length: 25 cm | 9¾ inches



1930 s w 25 RD | WAVE NO 1
Red Diamond
blade length: 25 cm | 9¾ inches



1960 s 25 TOL | STEEL NO 1
Tree of Life, Thuja
blade length: 25 cm | 9¾ inches



1960 s 25 RD | STEEL NO 1
Red Diamond
blade length: 25 cm | 9¾ inches



1930 s w 25 SO | WAVE NO 1
Spicy Orange
blade length: 25 cm | 9¾ inches



1930 s w 25 RC | WAVE NO 1
Rocking Chefs, Micarta
blade length: 25 cm | 9¾ inches



1960 s 25 SO | STEEL NO 1
Spicy Orange
blade length: 25 cm | 9¾ inches



1960 s 25 RC | STEEL NO 1
Rocking Chefs, Micarta
blade length: 25 cm | 9¾ inches



1940 s 21 TOL | FORK NO 1
Tree of Life, Thuja
blade length: 21 cm | 8¼ inches



1940 s 21 RD | FORK NO 1
Red Diamond
blade length: 21 cm | 8¼ inches



1965 s 22 TOL | BUTCHER NO 1
Tree of Life, Thuja
blade length: 22 cm | 8¾ inches



1965 s 22 RD | BUTCHER NO 1
Red Diamond
blade length: 22 cm | 8¾ inches



1940 s 21 SO | FORK NO 1
Spicy Orange
blade length: 21 cm | 8¼ inches



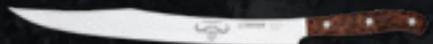
1940 s 21 RC | FORK NO 1
Rocking Chefs, Micarta
blade length: 21 cm | 8¼ inches



1965 s 22 SO | BUTCHER NO 1
Spicy Orange
blade length: 22 cm | 8¾ inches



1965 s 22 RC | BUTCHER NO 1
Rocking Chefs, Micarta
blade length: 22 cm | 8¾ inches



1955 s 31 TOL | SLICER NO 1
Tree of Life, Thuja
blade length: 31 cm | 12 inches



1955 s 31 RD | SLICER NO 1
Red Diamond
blade length: 31 cm | 12 inches



1955 s 31 SO | SLICER NO 1
Spicy Orange
blade length: 31 cm | 12 inches



1955 s 31 RC | SLICER NO 1
Rocking Chefs, Micarta
blade length: 31 cm | 12 inches

TREAT YOURSELF TO A SET AND
SECURE A SHARP
PRICE ADVANTAGE!



1988 2 I SET OF 2
contains: 1900 20, 1920 10 | version shown: Tree of Life, Thuja
blade lengths: 20, 10 cm | 7¾, 4 inches

Available in:
Tree of Life, Spicy Orange, Red Diamond, Rocking Chefs



1997 2 I SET OF 2
contains: 1900 20, 1940 21 | version shown: Spicy Orange
blade lengths: 20, 21 cm | 7¾, 8¼ inches

Available in:
Tree of Life, Spicy Orange, Red Diamond, Rocking Chefs



1996 3 I SET OF 3
contains: 1930 w 25, 1900 20, 1920 10 | version shown: Rocking Chefs, Micarta
blade lengths: 25, 20, 10 cm | 9¾, 7¾, 4 inches

Available in:
Tree of Life, Spicy Orange, Red Diamond, Rocking Chefs



1999 3 TOL I SET OF 3
Tree of Life, Thuja
blade lengths: 17, 20, 30 cm
11¾, 7¾, 6¾ inches



1999 3 SO I SET OF 3
Spicy Orange
blade lengths: 17, 20, 30 cm
11¾, 7¾, 6¾ inches



1999 3 RD I SET OF 3
Red Diamond
blade lengths: 17, 20, 30 cm
11¾, 7¾, 6¾ inches



1999 3 RC I SET OF 3
Rocking Chefs, Micarta
blade lengths: 17, 20, 30 cm
11¾, 7¾, 6¾ inches



GIESSER

MAKES IT HAPPEN

Our fire, passion and convincing workmanship have made us one of the world's leading manufacturers of professional knives.

We are hungry for perfection. Together, we keep working on highest-quality materials and optimum processes until we have created a very special tool. That's what makes our range of knives so outstanding. In fact, we'd almost rather keep them!



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