



GIESSER MESSER PREMIUMCUT FILLET KNIVES

Excellent preparation is the foundation of success. Fillet Knives feature a slightly flexible and curved blade, so you finish deboning and filleting easily, safely and quickly. A handle of outstanding quality : you're ready for an spectacular barbecue.



PREMIUMCUT FILLET KNIFE NO 1
Micarta Handle.



- Rocking Chefs are tough guys with a soft core:
- Micarta handle, 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 favorite!

Item #	L of Blade
181921	6 3/4"



PREMIUMCUT FILLET KNIFE NO 1
Red Diamond Handle.



- 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?

Item #	L of Blade
181922	6 3/4"



PREMIUMCUT FILLET KNIFE NO 1
Spicy Orange Handle.



- 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.

Item #	L of Blade
181923	6 3/4"



PREMIUMCUT FILLET KNIFE NO 1
Thuja - Tree of Life Handle.



- 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.

Item #	L of Blade
181924	6 3/4"

