

MAX – THE NEXT GENERATION OF KNIFE SHARPENERS



Work with knives is safer and easier when your blades are always sharp – this goes for butchers as well as cooks. Unfortunately, even the best knives experience wear and need to be sharpened regularly.

But what is the best sharpener or sharpening system? This question divides professionals. Thankfully, GIESSER MESSER has just launched its MAX sharpener, a completely novel and patented manual sharpening device.

The company pursued clear targets during the development of the device: it needed to be fast, easy to handle, and effective. And GIESSER has not just met but exceeded these targets. The newly developed sharpening rods are coated with an abrasive diamond layer on one side, while the other side is made of ceramic that smoothes any blade perfectly.

**JOHANNES GIESSER
MESSERFABRIK GMBH**

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

Phone +49(0)71 95/18 08-0
Fax +49(0)71 95/6 44 66
E-mail info@giesser.de

www.giesser.de



This system effectively sharpens and polishes practically any knife, regardless of length and width, and you never need to switch between rods or spacers in the process. You can even adjust the position of the rods to either of two angles (30° or 40°).

The spring-guided rods ensure an optimal blade trajectory. It is very easy to get used to the slightly elliptical sharpening movement. Your blade will be perfectly sharp in just a minute or two. Knives that are kept well sharpened experience less wear and only need to be honed professionally about half as often as would normally be required. This saves money and extends the useful life of your knife. If you use the ceramic side of the sharpening rods to keep your blade sharp while you work with the knife, you never even need to use a honing steel.

To tidy the device away and store it, simply insert the sharpening rods into the corresponding slots. It is recommended that you clean the sharpener under running water before storage.

The MAX is now available from specialist retailers. Its recommended retail price is €179. For more information, see www.max-giesser.de

Johannes Giesser Messerfabrik is one of Germany's leading brands for cooking knives, carving knives and kitchen knives. Every day, it produces around 15,000 knives at its two factories in Germany. Germany is also its biggest market, accounting for around 35% of its total sales. The remaining 65% are exported to more than a hundred countries.

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Product photos



9990 max
Knife sharpener



9990 max et
Set of ceramic and diamond rods

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