

MAX – THE NEXT GENERATION OF KNIFE SHARPENERS



Even the best knives need regular sharpening. Well aware of this, the renowned knife producer GIESSER has added a completely novel knife sharpener to its catalogue.

With innovative, specially developed sharpening rods that automatically adjust their position, the MAX knife sharpener reinvents the process of manually sharpening and polishing hand-held knives – so you can make a statement and take your blades into the future, perfectly sharp and ready to cut.

**JOHANNES GIESSER
MESSERFABRIK GMBH**

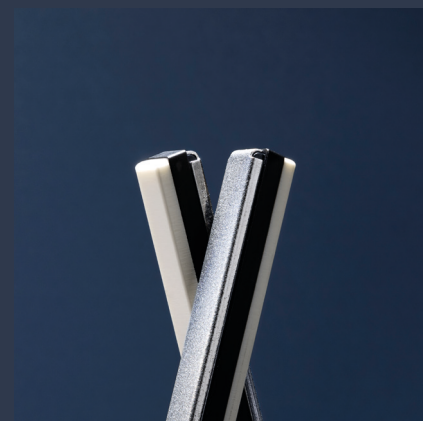
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Diamond-coated and ceramic sharpening rods

The MAX's most unique feature are its opposed, spring-guided sharpening rods. They automatically and very evenly adapt to the angle of the blade to achieve optimal results effortlessly. Giesser has chosen an abrasive diamond coating for its sharpening method. The other side of the rods is just as important, though: it has a very fine ceramic surface for an exceptionally smooth polish of your blades. It can even be used intermittently while your work with your knives. This keeps them remarkably sharp.

The rods easily adapt to your blades' sharpening angles, so the entire sharpening process consists of two steps only: firstly, use the diamond-coated side of the rods to create a fine ridge on your blades. Secondly, use the ceramic side to polish the ridge until smooth. This process is the same for any smooth-bladed knife, regardless of its length and width. There is no need to switch rods or make any tedious angle adjustments while sharpening.

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Easy handling

The gently oscillating sharpening movement is easy to learn. Thanks to its substantial weight, the sharpener remains stable on any work surface. The arrangement of its rods ensures that your knife is guided perfectly through the sharpener; all you need to do is keep the knife vertical as you move it along the rods.

For any make and type

Sharp blades are a matter close to GIESSER's heart. But MAX was not developed solely for the high-quality GIESSER knives. It effortlessly and efficiently sharpens any knife with a smooth blade, regardless of manufacturer (including Japanese knives).

A professional device with a stylish exterior

The new MAX boasts a stylish, modern design and makes a great eye-catcher in any kitchen, professional or domestic. Its rods compactly fit into the corresponding slots so it can be stored easily. With the rods packed in, the device can also be transported effortlessly from one workspace to another.

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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