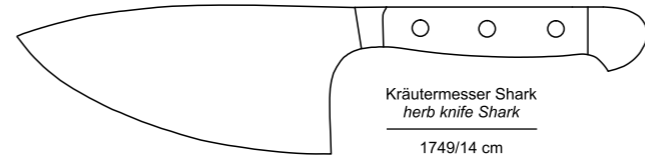
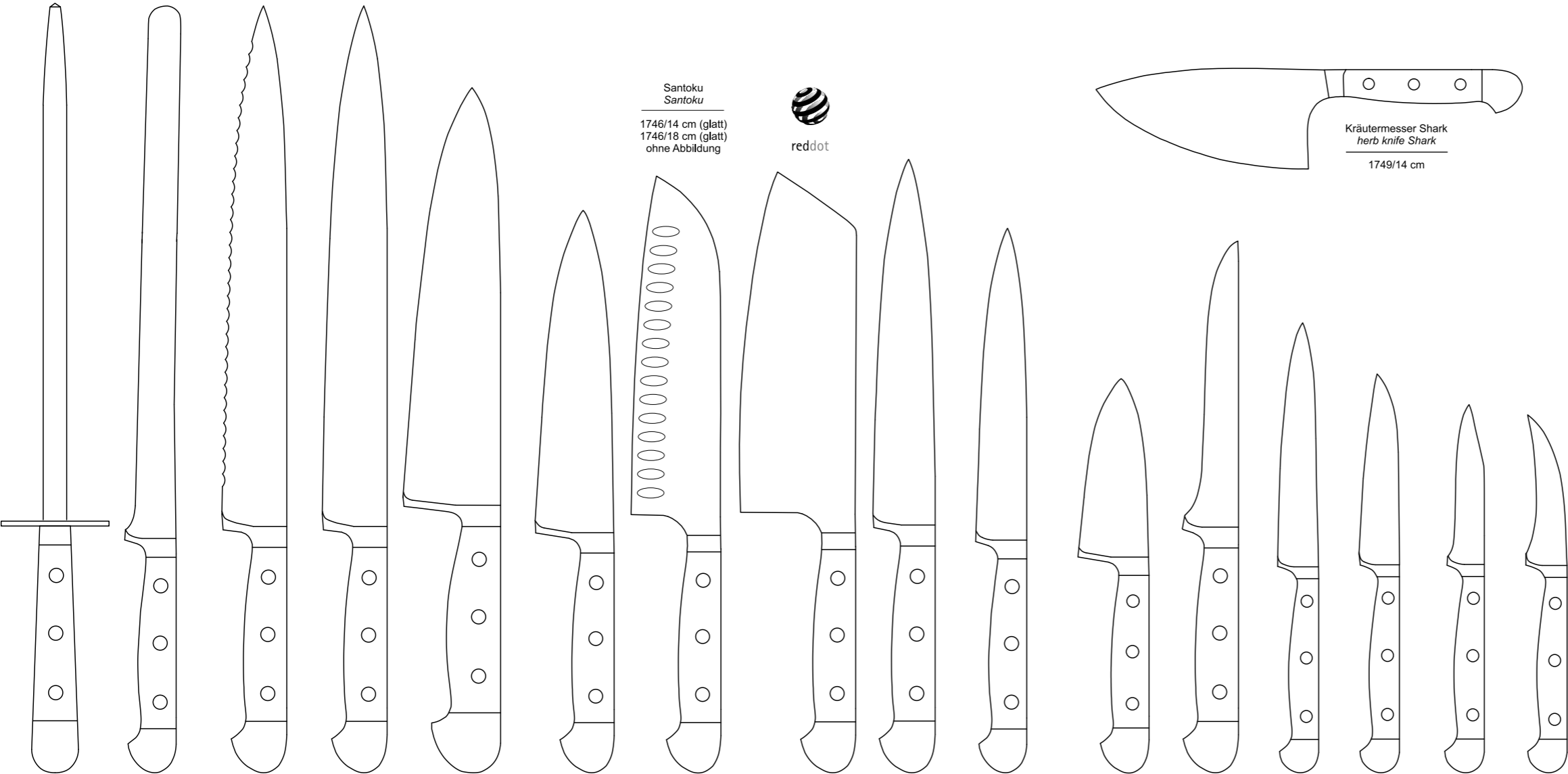


Klinge: Chrom-Vanadium-Molybdän, rostfrei, eisgehärtet, handgeschärft.  
Griff: optimal ausbalanciert; feingepoliert, spülmaschinenfest.

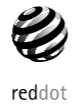
Blade: high carbon-chromium-vanadium, stainless icehardened, hand ground cutting edge.  
Handle: optimum balance; mirror polished, dishwashersafe.

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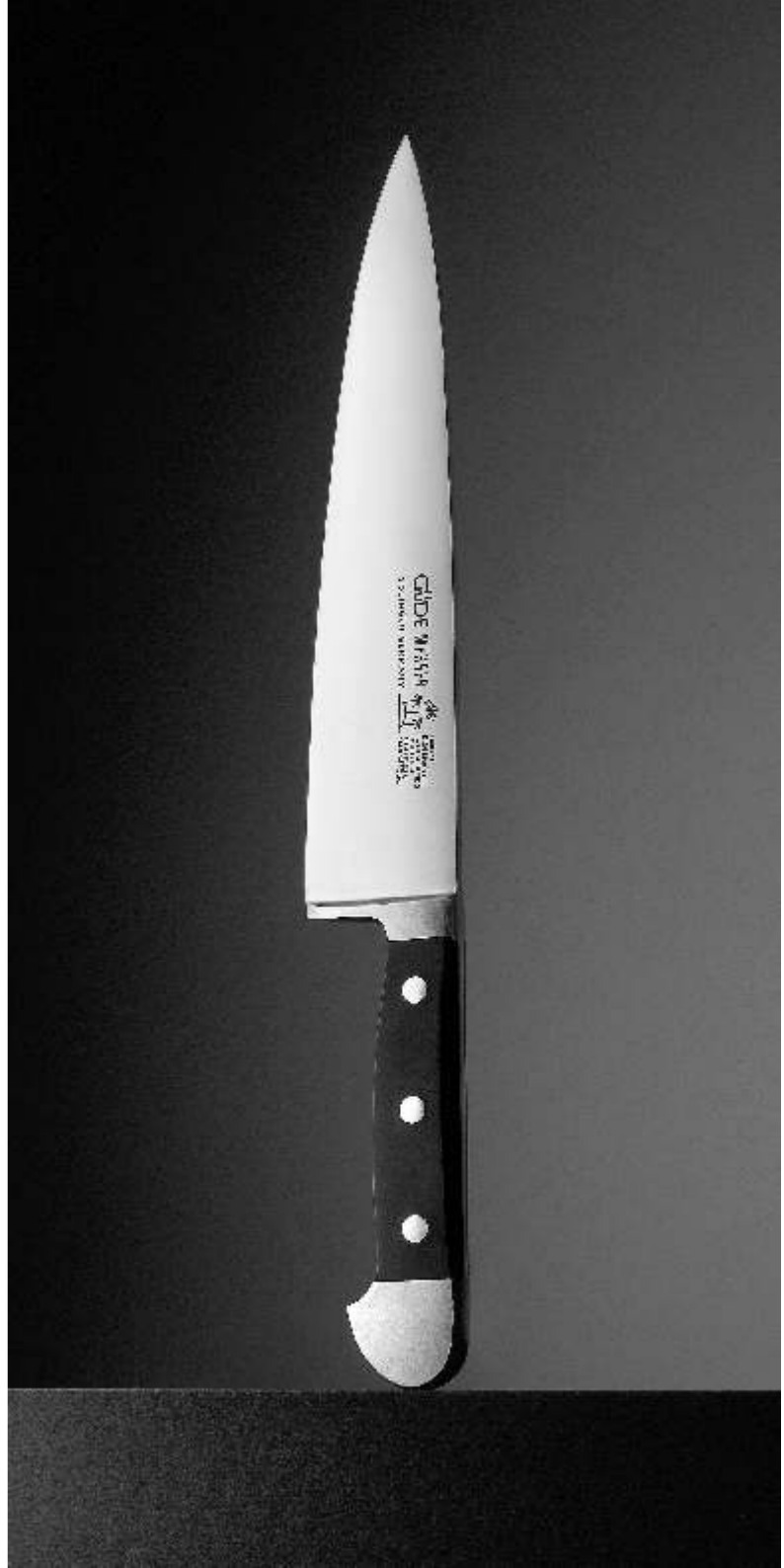


Kräutermesser Shark  
herb knife Shark  
1749/14 cm

Santoku  
Santoku  
1746/14 cm (glatt)  
1746/18 cm (glatt)  
ohne Abbildung



Wetzstahl Sharpening steel	Lachsmesser salmon slicer	Schinkenm. mit Welle long slicer scalloped	Schinkenmesser carving knife	Kochmesser chef's knife	Kochmesser chef's knife	Santoku Santoku	Chai Dao chinese chef's knife	Filiermesser flex. fillet knife flex.	Zubereitungsm. slicing knife	Hartkäsemesser hard cheese knife	Ausbeinmesser boning knife	Spickmesser chef's paring knife	Gemüsemesser paring knife	Gemüsemesser paring knife	Schälmesser bird's beak
1055/26	1791/26 cm 1791/32 cm	1465/26 cm	1765/21 cm 1765/26 cm 1765/32 cm	1805/21 cm 1805/26 cm	1805/16 cm	1546/14 cm (Kulle)* 1546/18 cm (Kulle)* * wie abgebildet * as shown	1742/16 cm	1765/18 cm	1765/16 cm	1805/10 cm	1603/13 cm 1703/16 cm 1703/13 cm Flex.	1764/08 cm 1764/10 cm 1764/13 cm	1701/09 cm	1708/08 cm	1703/06 cm



Klinge: Chrom-Vanadium-Molybdän, rostfrei, eisgehärtet, handgeschärft.  
Griff: optimal ausbalanciert; feinpoliert, spülmaschinenfest.

Blade: high carbon-chromium-vanadium, stainless icehardened, hand ground cutting edge.  
Handle: optimum balance; mirror polished, dishwashersafe.

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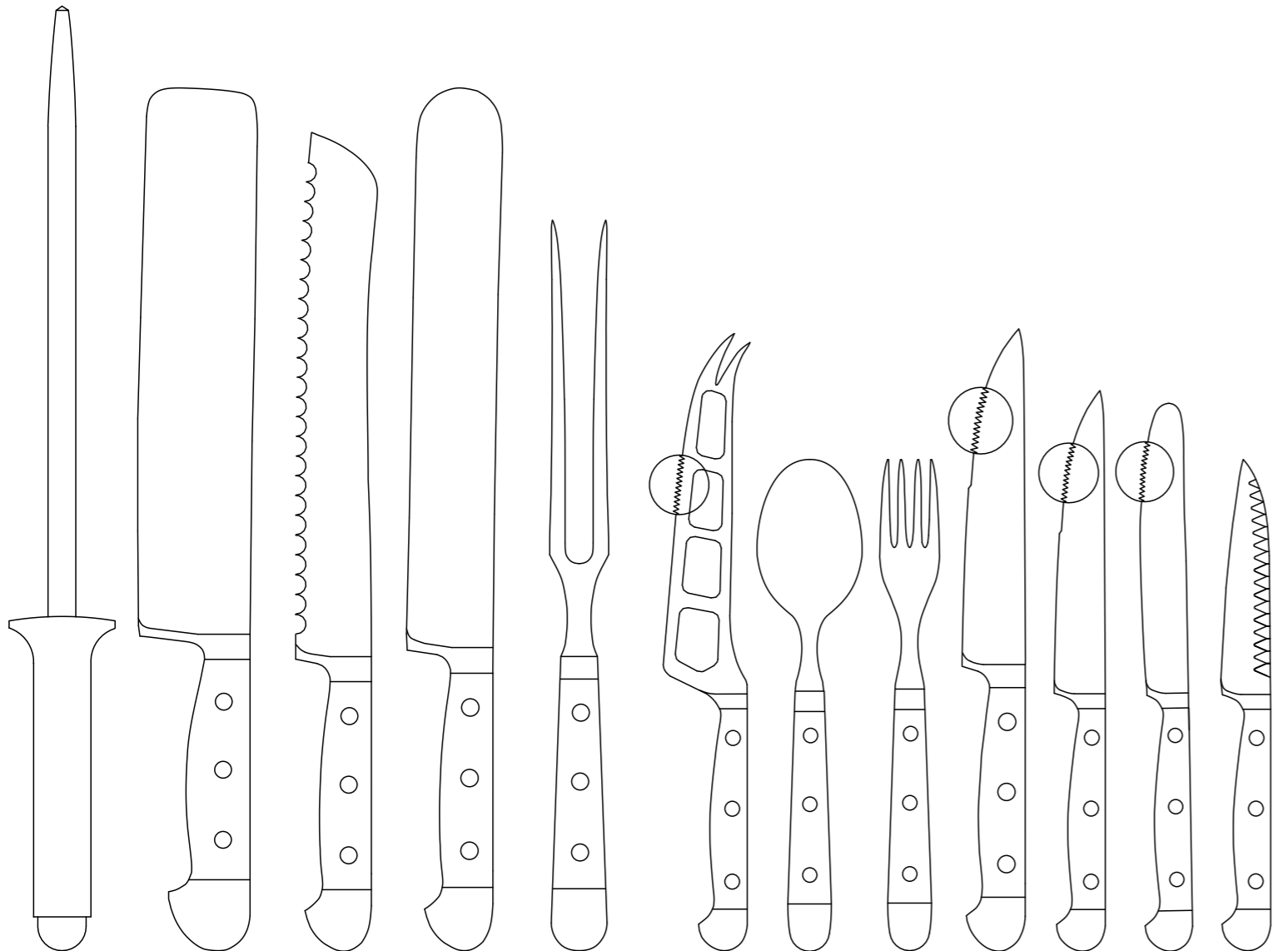
Geschmiedete Messer aus bestem Stahl für Menschen, die gerne und gut kochen.  
Güde - Familienunternehmen seit 1910.

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Forged knives manufactured from highest quality steel for people who enjoy cooking.  
Güde - a family run company since 1910.

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**GÜDE**  
die Messer



Wetzstahl  
sharpening steel  
8055/26 cm

Hackmesser  
cleaver  
1741/23 cm

Brotmesser  
bread knife  
1430/21 cm

Palette  
spatula  
1785/23 cm

Fleischgabel  
meat fork  
1096/16 cm  
1096/18 cm

Käsemesser  
cheese knife  
1290/15 cm

Löffel  
spoon  
1012/09 cm

Gabel  
fork  
1013

Porterhouse  
steak knife  
1380/12 cm

Steakmesser  
steak knife  
1313/12 cm

Tafelmesser  
table knife  
1314/12 cm

Buntschneider  
decorating knife  
1704/09 cm

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