

Klinge und Griff bestehen aus einem Stück Chrom-Vanadium-Molybdän-Messerstahl, rostfrei, eisgehärtet, handgeschärft, spülmaschinenfest.

Blade and handle forged out of one solid piece steel, high carbon-chromium-vanadium, stainless icehardened, hand ground cutting edge, dishwashersafe.

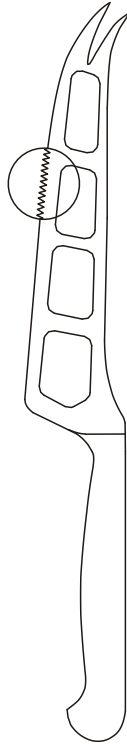
kappa

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

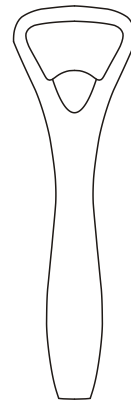
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Forged knives manufactured from highest quality steel for people who enjoy cooking. Güde - a family run company since 1910.

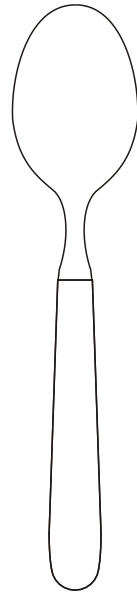
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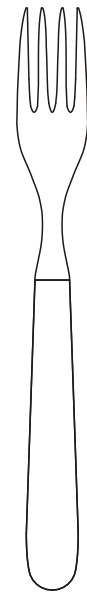
Käsemesser
cheese knife
0290/15 cm



Kapselheber
bottle opener
0090/00



Löffel
spoon
0012/09



Gabel
fork
0013



Steakmesser
steak knife
0313/12



Tafelmesser
table knife
0314/12



Buntschneider
decorating knife
0704/09 cm

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Telefax +49 (0)212 - 815840
e-Mail: info@guede-solingen.de
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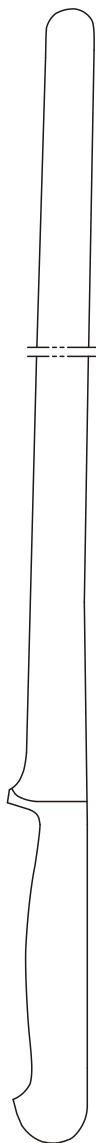
GÜDE
die Messer



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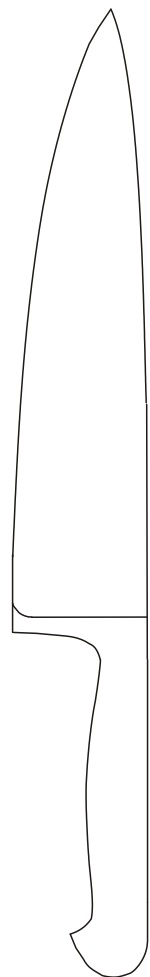
kappa



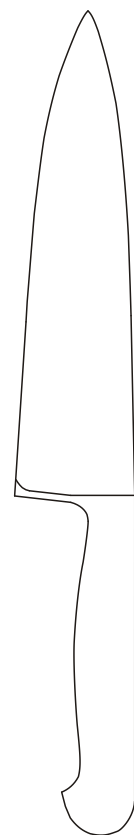
Lachsmesser
salmon slicer
0791/32 cm



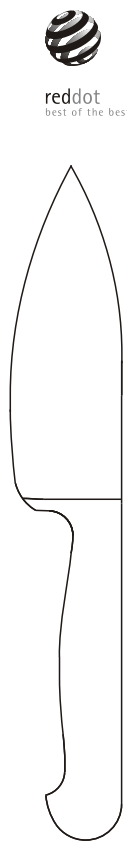
Kochmesser
chef's knife
0805/26 cm



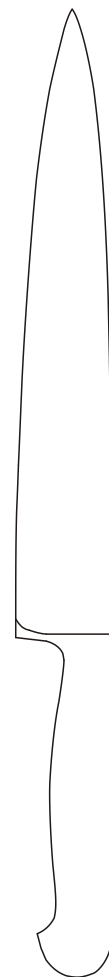
Kochmesser
chef's knife
0805/21 cm



Kochmesser
chef's knife
0805/16 cm



Hartkäsemesser
hard cheese knife
0805/12 cm



Schinkenmesser
slicing knife
0765/21 cm



Filiermesser flex.
fillet knife flex.
0765/16 F



Zubereitungsm.
slicing knife
0765/16 cm



Ausbeinmesser
boning knife
0703/13 cm



Spickmesser
chef's paring knife
0764/13 cm



Spickmesser
paring knife
0764/10 cm



Gemüsemesser
paring knife
0701/09 cm



Schälmesser
bird's beak
0703/06 cm

