

The complete product range

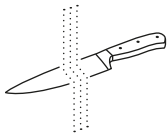
Management Giesser messen



HYGIENEPARTNER.nl
BRILLIANT

 **GIESSER**
MADE IN GERMANY

Service



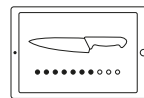
CLEANING

Look after your knives to protect their outstanding GIESSER quality for many years.



SHARPENING

Absolute precision: our sharpening recommendations.

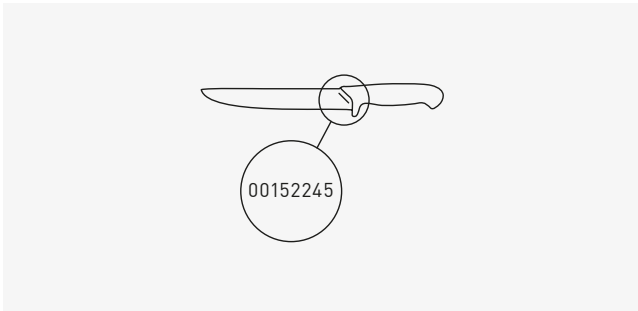


KNIFE MANAGEMENT

Improve your product safety, work processes and cost controlling.

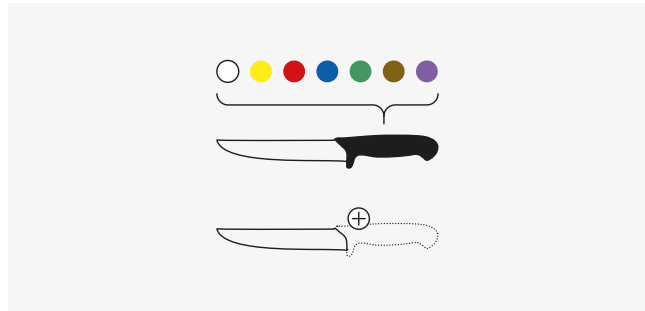
Organisation is key! MEMSYS improves your product security, boosts your work processes and helps you control spending.

Knife management



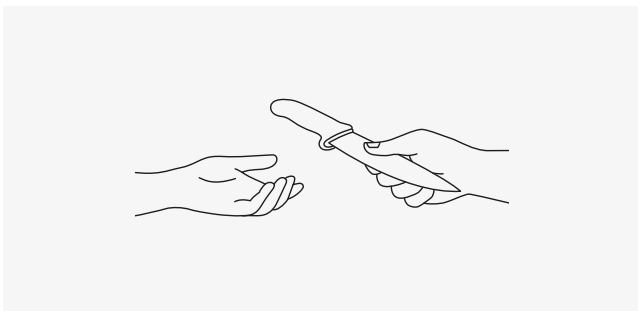
1 INDIVIDUAL LABELLING

Your Giesser knives can be labelled with sequential serial numbers upon request. This system gives you complete, transparent insight into their useful life from production to utilisation and disposal. We also offer customised labelling for companies.



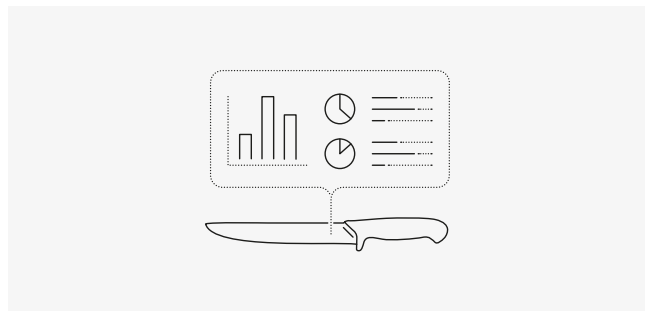
2 MEANINGFUL HANDLE COLOURS

Colour-coding your knives is an excellent way to assign them to different processes, departments or shifts. Giesser offers twelve handle colours as a standard. We are happy to provide you with individual or company-specific colours upon request.



3 CONTROL

Each new knife's serial number is entered into the management system and assigned to the employee the knife is issued to. This makes it easy to monitor sharpening and maintenance intervals. New knives are only issued when a used one is returned; the condition of each used knife is verified upon its return.



4 DOCUMENTATION

To ensure process security, MEMSYS supports seamless, permanent documentation that can be managed easily in Excel. This allows the user to analyse individual wear, current requirements and the exact cost involved. Veterinarians and auditors require such documentation within the scope of IFS certification.



Tool-Check

The one-stop program to manage, personalise and control tools and equipment.



Find out more: www.giesser.de/english/News/Downloads/Brochures

Knife management has become an indispensable part of the food processing industry and its various certifications. Giesser's 'Tool Check' software manages your tools and staff and even offers data analysis. This allows you to identify the user of every single knife. Your employees feel greater responsibility for their knives and handle them more carefully, helping you save expenses. No specialist IT knowledge is required to operate this self-explanatory program. Thanks to its web-based interface, Tool Check stays updated on its own without any complicated steps on your part.

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Johannes Giesser Messerfabrik at
www.giesser.de

Technical or visual changes, layout and printing errors
excepted. Colouration of the actual products may deviate
from printed images for technical reasons.



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