

**CHULETEROS**  
STEAK KNIVES

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# Magnolia



**INOX 18/10 / 9mm / PVD Negro / Mirror**



202



reddot design award  
winner 2018

**Magnolia**

**INOX 18/10 / 9mm / PVD Negro / Mirror**



NEW

\* Nuevo modelo con sierra  
New model with saw



- A **6445** CUCHILLO CHULETERO K9 MAGNOLIA SIERRA  
k9 magnolia steak knife, couteau steak k9 magnolia saw, coltello bistecca sega k9 magnolia scie, steakmesser k9 magnolia säge
- B **6446** TENEDOR CHULETERO K9 MAGNOLIA  
k9 magnolia steak fork, fourchette steak k9 magnolia, forchetta bistecca k9 magnolia, steakgabel k9 magnolia

€	UE	MOQ	► mm	✗ mm
8,88 €	0/6/60/720/3600	6	226	
8,88 €	0/6/60/720/3600	6	203	9



\* Compatible con:  
5207 / 5208



203

# Silex

Silex

INOX 18/10 / Satin

Proyecto en colaboración con:



Proyecto seleccionado:  
Nil Carbó Raventós



INOX 18/10 / Satin

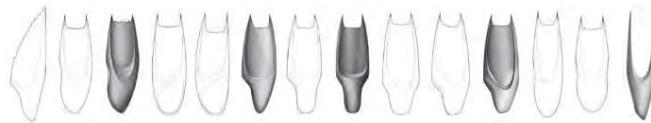


204



- A **6318** CUCHILLO CHULETERO SILEX  
inox steak knife, couteau steak silex, coltello bistecca silex, steakmesser silex  
B **6319** TENEDOR CHULETERO SILEX  
inox steak fork, fourchette steak silex, forchetta bistecca silex, steakkabel silex  
C **6322** CUCHILLO + TENEDOR SILEX  
inox knife + fork, couteau + fourchette silex, coltello + forchetta silex, silex messer + gabel

€	UE	MOQ	mm	mm
14,25 €	1/0/20/130/390	20	185	
14,25 €	1/0/20/130/390	20	185	
28,51 €	1/0/8/72/216	8		



205



## UTSET 1894 comas

Utset es un vínculo emocional entre el hombre y el cuchillo. Entre la mano y el acero. Es entender esta herramienta y su afilado como una parte clave del proceso culinario. Un concepto nacido en 1894 en la histórica daguería Utset de Badalona, por el bisabuelo Maurici.

La marca no se define por un lenguaje de producto concreto, ni por una tipología específica, sino por un tratamiento holístico del cuchillo; desde su concepción y fabricación hasta el mantenimiento último de éste, generando un vínculo muy estrecho con el producto.

Su objetivo, ahora y siempre, es ayudar a los cocineros a elevar su cocina a través de un buen uso de sus cuchillos.

*Utset is an emotional bond between man and knife. Between the hand and the steel. It is to understand this tool and its sharpening as a key part of the culinary process. A concept born in 1894 in the historic Utset daguerie in Badalona, by the great-grandfather Maurici.*

*The brand is not defined by a specific product language, nor by a specific typology, but by a holistic treatment of the knife; from its conception and manufacture to its final maintenance, generating a very close link with the product.*

*His goal, now and always, is to help cooks elevate their cooking through the proper use of their knives.*



Consulta  
el catálogo  
**UTSET.**



Conoce  
UTSET.

## Manos, piedra y cuchillo / Hands, stone and knife



Cada cuchillo requiere un afilado concreto según su forma, su peso y el uso al que está destinado.

*Each knife requires a specific sharpening depending on its shape, weight and intended use.*

## Afilar Sharpen

El cuchillo es instrumento personal e intransferible. Por eso, afilarlo es una parte importantísima del proceso de cocinar, al igual que saber elegir el cuchillo adecuado para cada tipo de corte. Porque un alimento bien cortado libera mejor su sabor y eso se transmite en el plato.

*The knife is a personal and non-transferable instrument. Sharpening it is therefore an extremely important part of the cooking process, as is knowing how to choose the right knife for each type of cut. Because a well-cut food releases its flavour better and this is transmitted on the plate.*



## Madera estabilizada Stabilised wood

Material fabricado mediante la inyección de resinas termoestables y color en la madera. Con esta inyección se obtiene un sellado de mayor dureza, impermeabilidad y resistencia.

*Material manufactured by injecting thermosetting resins and color into the wood. With this injection, a seal of greater hardness, impermeability and resistance is obtained.*



STABILIZED  
WOOD  
HANDLE

## HQ: 7Cr17Mov



Se recomienda lavar a mano.  
Hand washing is recommended

		€	UE	MOQ	► mm	✗ mm
A	<b>11067</b> CUCHILLO DE MESA MADERA ESTABILIZADA AZUL <small>blue stabilized wood knife, couteau en bois stabilisé bleu, coltello in legno stabilizzato blu, blaues stabilisierte holzmesser</small>	35,00 €	0/6/60/540/2160	60	225	
B	<b>11068</b> CUCHILLO DE MESA MADERA ESTABILIZADA VERDE <small>green stabilized wood knife, couteau en bois stabilisé vert, coltello in legno stabilizzato verde, grünes stabilisierte holzmesser</small>	35,00 €	0/6/60/540/2160	60	225	
C	<b>11069</b> CUCHILLO DE MESA MADERA ESTABILIZADA LIMA <small>lime stabilized wood knife, couteau en bois stabilisé chaux, coltello in legno stabilizzato calce, kalk stabilisierte holzmesser</small>	35,00 €	0/6/60/540/2160	60	225	
D	<b>11070</b> CUCHILLO DE MESA MADERA ESTABILIZADA NARANJA <small>orange stabilized wood knife, couteau en bois d'orange stabilisé, coltello in legno stabilizzato d'arancio, orange stabilisierte holzmesser</small>	35,00 €	0/6/60/540/2160	60	225	
E	<b>11071</b> CUCHILLO DE MESA MADERA ESTABILIZADA NEGRA <small>black stabilized wood knife, couteau en bois stabilisé noir, coltello in legno stabilizzato nero, schwarzes stabilisierte holzmesser</small>	35,00 €	0/6/60/540/2160	60	225	
F	<b>11072</b> CUCHILLO DE MESA MADERA ESTABILIZADA ROJA <small>red stabilized wood knife, couteau en bois stabilisé rouge, coltello in legno stabilizzato rosso, rot stabilisierte holzmesser</small>	35,00 €	0/6/60/540/2160	60	225	

**EXTRA DURO  
EXTRA HARD  
57-59 HRC** **7Cr17Mov**





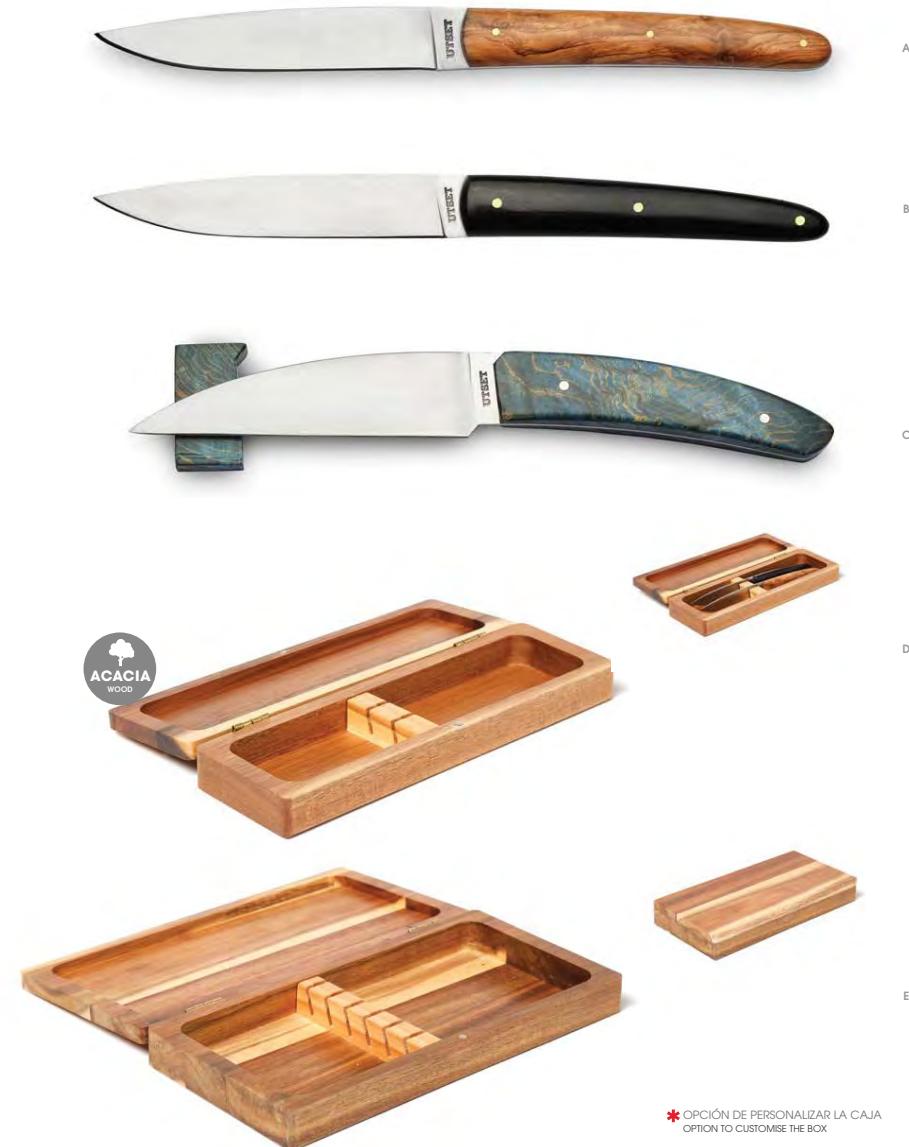
NEW

Se recomienda lavar a mano.  
Hand washing is recommended

	€	UE	MOQ	mm	mm
A 11018	16,82 €	0/6/60/540/2160	60	225	
B 11019	16,82 €	0/6/60/540/2160	60	225	
C 11020	38,59 €	0/6/60/540/2160	60	225	
D 5208	12,30 €	1/2	1	260 x 80 x 35	
E 5207	15,13 €	1/6	1	260 x 130 x 40	

EXTRA DURO  
EXTRA HARD  
57-59 HRC

7Cr17Mov





Consulta  
el catálogo  
**UTSET.**

# UTSET

1894

comas



### Puente bambú piedraafiladora

Bamboo sharpening stone  
Pierre à aiguiser en bambou  
Pietra per affilare in ba,bù  
Schärfstein aus bambus

REF.	L(mm)	W(mm)	H(mm)	€	MOQ
11029	430	100	90	<b>55,00</b>	1



No incluye  
piedra de afilar  
Sharpening stone  
not includes



### Piedra de afilar 400

Sharpening stone 400  
Pierre à aiguiser 400  
Pietra per affilare 400  
Schärfstein 400

REF.	L(mm)	W(mm)	H(mm)	€	MOQ
11030	210	70	25	<b>88,83</b>	1



### Piedra de afilar 1000

Sharpening stone 1000  
Pierre à aiguiser 1000  
Pietra per affilare 1000  
Schärfstein 1000

REF.	L(mm)	W(mm)	H(mm)	€	MOQ
11031	210	70	25	<b>110,54</b>	1

### Piedra de afilar 3000

Sharpening stone 3000  
Pierre à aiguiser 3000  
Pietra per affilare 3000  
Schärfstein 3000

REF.	L(mm)	W(mm)	H(mm)	€	MOQ
11032	210	70	25	<b>135,74</b>	1



### Piedra de afilar 5000

Sharpening stone 5000  
Pierre à aiguiser 5000  
Pietra per affilare 5000  
Schärfstein 5000

REF.	L(mm)	W(mm)	H(mm)	€	MOQ
11033	210	70	25	<b>185,06</b>	1



### Placa acero diamantada

Diamond steel plate  
Plaque en acier diamant  
Piastra in acciaio diamantato  
Diamant-stahlplatte

REF.	L(mm)	W(mm)	H(mm)	€	MOQ
11034	203	76	10	<b>115,00</b>	1



### Asentador

Strop  
Strop  
Strop  
Strop

REF.	L(mm)	W(mm)	H(mm)	€	MOQ
11037	350	80	45	<b>57,14</b>	1

**Corte / Accesorios de corte**  
Cutting / Cutting accessories



### Piedra de afilar 400

Sharpening stone 400  
Pierre à aiguiser 400  
Pietra per affilare 400  
Schärfstein 400



### Piedra de afilar 3000

Sharpening stone 3000  
Pierre à aiguiser 3000  
Pietra per affilare 3000  
Schärfstein 3000

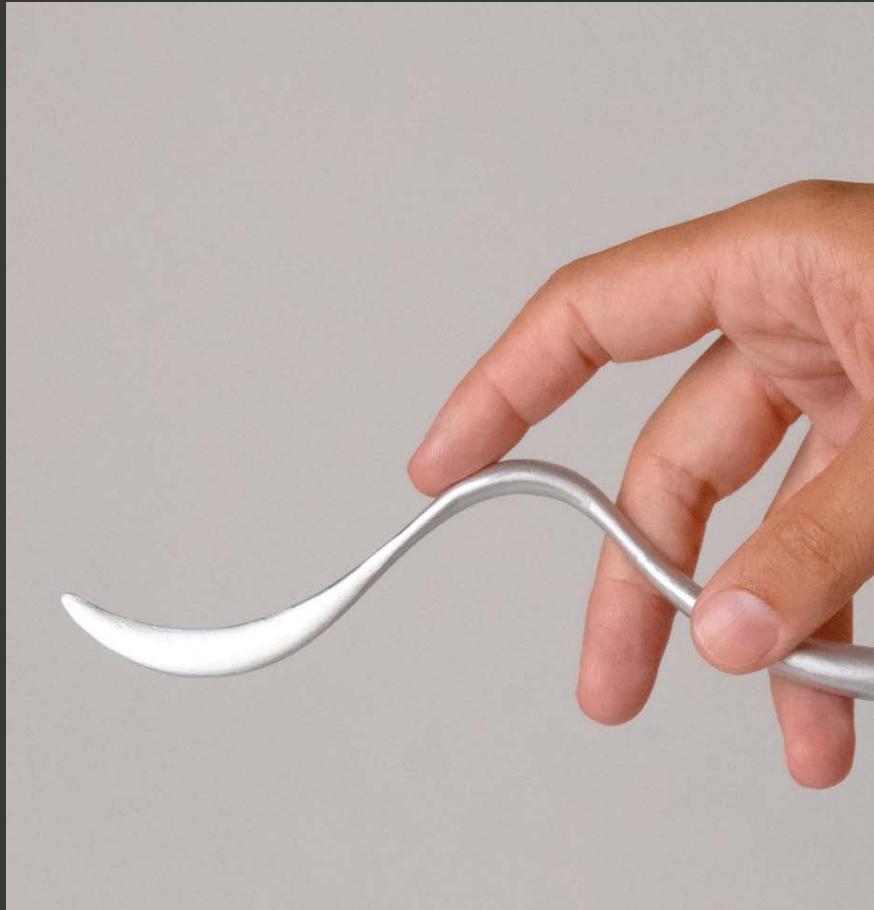


### Placa acero diamantada

Diamond steel plate  
Plaque en acier diamant  
Piastra in acciaio diamantato  
Diamant-stahlplatte



# Proyecto Elisava



Uno de los proyectos troncales que se han desarrollado en esta 18a edición del Máster en Diseño y Desarrollo de Producto, ha sido el proyecto que Comas ha propuesto a los alumnos del master. El reto ha consistido en diseñar y desarrollar un cuchillo icónico que pudiera complementar algunas de las colecciones actuales de nuestro catálogo.

Los 26 alumnos del Máster, repartidos en 5 grupos, en la 1a fase conceptual han presentado 26 propuestas de diseño de nuevos cuchillos, de los cuales se han desarrollado 12 propuestas con todo detalle y llegando a un prototipo volumétrico de calidad, siguiendo las indicaciones de la empresa.

*One of the core projects that have been developed in this 18th edition of the Master in Product Design and Development, has been the project that Comas has proposed to the students of the master. The challenge consisted of designing and developing an iconic knife that could complement some of the current collections in our catalog.*

*26 students of the Master, divided into 5 groups, in the 1st conceptual phase have presented 26 design proposals for new knives, of which 12 proposals have been developed in detail and reaching a volumetric prototype quality, following the indications of the company.*





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**Colaboraciones exitosas**

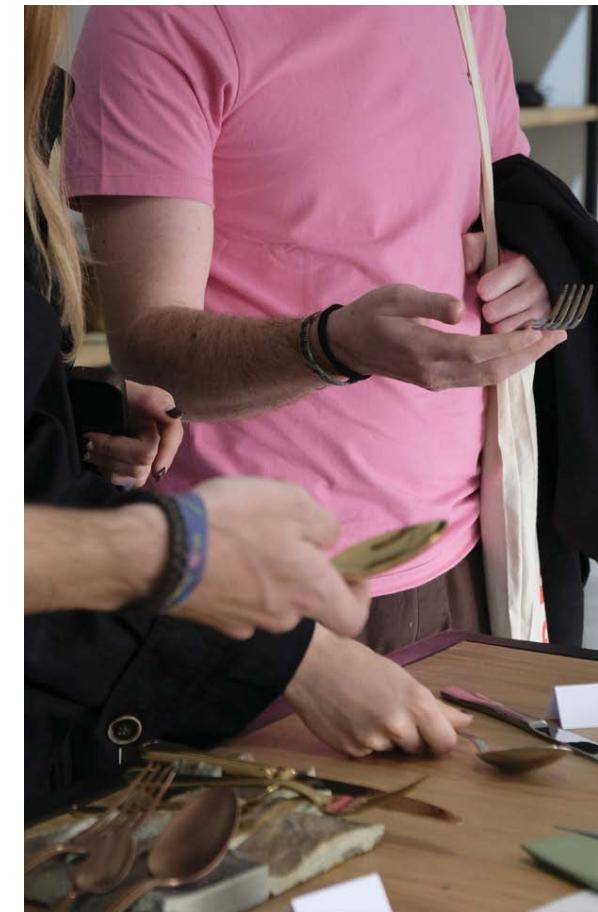
Successful collaborations

Como siempre este tipo de colaboraciones supone un win-win donde ambas partes nos llevamos una extraordinaria experiencia y un resultado gratamente sorprendente.

Comas apuesta por la inclusión de jóvenes talentos donde la creatividad suponga una bocanada de aire fresco para inspirar nuevas piezas y colecciones que den valor a nuestro catálogo.

*As always, this type of collaboration is a win-win situation where both parties take away an extraordinary experience and a pleasantly surprising result.*

*Comas is committed to the inclusion of young talents where creativity is a breath of fresh air to inspire new pieces and collections that add value to our catalogue.*



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## BALANCE: experiencia Food Design.

Balance es un cuchillo que busca generar experiencias emocionales de Food Design por medio de movimientos dinámicos en la mesa, donde su principal atractivo es el "baile" que realiza mientras esperas tu orden o simplemente mientras estas compartiendo unas copas después de comer.

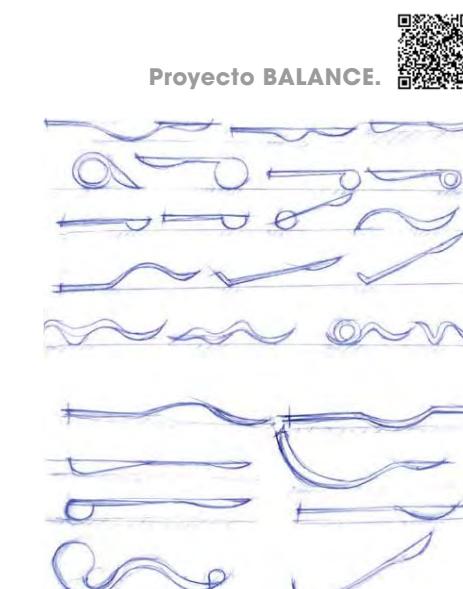
Partiendo de la inspiración, el cuchillo se diseña desde las formas curvas y orgánicas propias del estilo de Calder, además estas formas responden a lo lúdico de la propuesta.

Por sus características particulares, sus formas disruptivas a los cuchillos tradicionales y el enfoque de uso, se debía diseñar una sierra que buscara crear una armonía con la línea estética del cuchillo.

*Balance is a knife that seeks to generate emotional experiences of Food Design through dynamic movements at the table, where its main attraction is the "dance" it performs while you wait for your order or simply while you are sharing a few drinks after eating.*

*Starting from the inspiration, the knife is designed from the curved and organic shapes typical of Calder's style, in addition these shapes respond to the playfulness of the proposal.*

*Due to its particular characteristics, its disruptive forms to the traditional knives and the approach of use, a saw had to be designed that sought to create a harmony with the aesthetic line of the knife.*



Cuchillo chuletero BALANCE

BALANCE steak knife  
Couteau steak BALANCE  
Coltello bistecca BALANCE  
BALANCE steakmesser

REF.	L(mm)	€	UE / MOQ
10995	210	14,02	0/6/60/540/2160 / 60



## OLIU: identidad mediterránea.

El cuchillo Oliu se inspira en la hoja de un olivo, un árbol identitativo de la cultura mediterránea. Pretende honrar las tradiciones y costumbres de esta región, y hacer un guiño a una cultura con tan alta riqueza gastronómica.

Se trata de una pieza única y bella que combina funcionalidad y estética para brindar una experiencia gastronómica y belleza estética, su autenticidad en la representación del concepto, su facilidad para transmitir el mensaje deseado y su originalidad.

La propuesta se consideró que aportaba un elemento diferenciador al mercado de cuchillos de mesa, por lo que fue seleccionada para su posterior desarrollo.

*The Oliu knife is inspired by the leaf of an olive tree, a tree that identifies Mediterranean culture. It is intended to honour the traditions and customs of this region, and to give a nod to a culture with such a rich gastronomic heritage.*

*It is a unique and beautiful piece that combines functionality and aesthetics to provide a gastronomic experience and aesthetic beauty, its authenticity in the representation of the concept, its ease of transmitting the desired message and its originality.*

*The proposal was considered to bring a differentiating element to the table knife market and was therefore selected for further development.*



Proyecto OLIU.



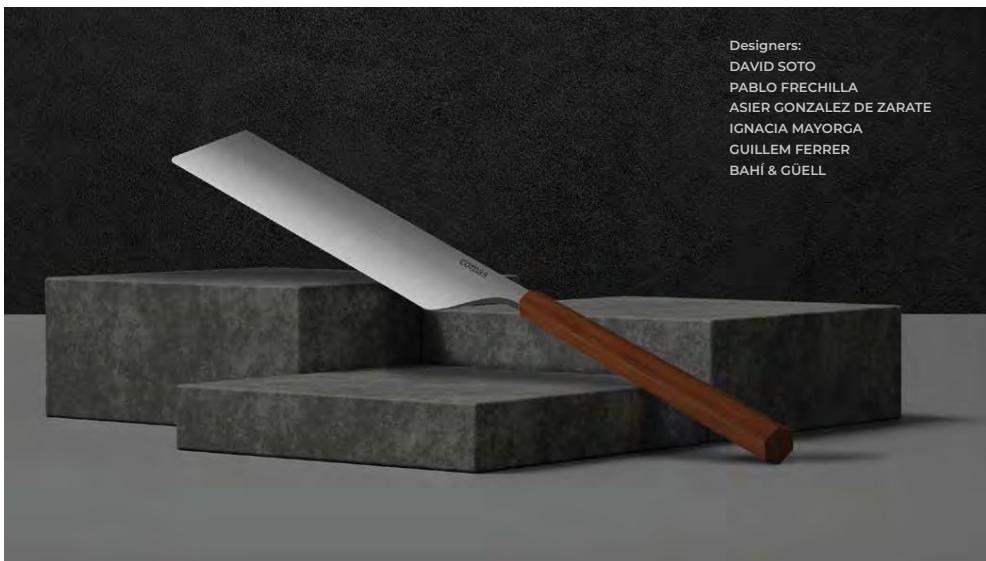
Cuchillo chuletero OLIU

OLIU steak knife  
Couteau steak OLIU  
Coltello bistecca OLIU  
OLIU steakmesser

REF.	L(mm)	€	UE / MOQ
10994	226	3,97	0/6/60/540/2160 / 60

# Revolution Knife ◊

Designers:  
DAVID SOTO  
PABLO FRECHILLA  
ASIER GONZALEZ DE ZARATE  
IGNACIA MAYORGA  
GUILLEM FERRER  
BAHÍ & GÜELL



## SENSHI: inspiración japonesa.

Cuchillo de inspiración japonesa, reproduce los cuchillos profesionales Usuba, que se utilizan para el corte de verduras y de finos trozos de carne.

Con hoja rectangular de acero templado y cantos redondeados, se propone con el filo y el bisel de corte únicamente en una de las caras de la hoja.

El mango, unido a la hoja con el sistema de espiga, está diseñado en madera de roble tratada y vaporizada para resistir mejor la humedad. Su forma hexagonal es la característica diferencial de este cuchillo, además de conseguir así una mejor ergonomía.

*Japanese-inspired knife, it reproduces the Usuba professional knives, used for cutting vegetables and thin slices of meat.*

*With a rectangular blade in tempered steel and rounded edges, it is proposed with the cutting edge and bevel on one side of the blade only.*

*The handle, attached to the blade with the tang system, is designed in oak wood, treated and steamed to better resist humidity. Its hexagonal shape is the distinguishing feature of this knife, as well as providing better ergonomics.*



**Cuchillo chuletero SENSHI**  
SENSHI steak knife  
Couteau steak SENSHI  
Coltello bistecca SENSHI  
SENSHI steakmesser

REF.	L(mm)	€	UE / MOQ
10997	230	21,15	0/6/60/540/2160 / 60



# Proyecto EVEREST ◊

Designer:  
PABLO CASTILLO

## EVEREST. steak experience.

Además de los proyectos con universidades, en Comas siempre buscamos la innovación en nuestros productos y para ello contamos con diseñadores que, proyecto tras proyecto, aportan un plus de creatividad a nuestras ideas, dando valor a nuestra marca.

Everest surge como un conjunto bipieza de inspiración japonesa pero que a su vez combina fácilmente con nuestra colección Atlántida para complementarla y ofrecer una opción más para los platos de carne.

In addition to projects with universities, at Comas we are always looking for innovation in our products and for this we have designers who, project after project, bring a plus of creativity to our ideas, giving value to our brand.

Everest is a Japanese-inspired two-piece set that combines easily with our Atlántida collection to complement it and offer another option for meat dishes.



### Cuchillo y tenedor chuleteros EVEREST

EVEREST steak knife and fork  
Couteau et fourchette à steak EVEREST  
Coltello e forchetta EVEREST  
EVEREST Steakmesser und -gabel



REF.	ACABADO	L(mm)	€	UE / MOQ
A 10988	POLVO DE LUNA	220	5,14	0-6-60-540-2160 / 60
B 10989	POLVO DE LUNA	210	4,58	0-6-60-540-2160 / 60
C 11582	MIRROR	220	3,80	0-6-60-540-2160 / 60
D 11583	MIRROR	210	3,28	0-6-60-540-2160 / 60



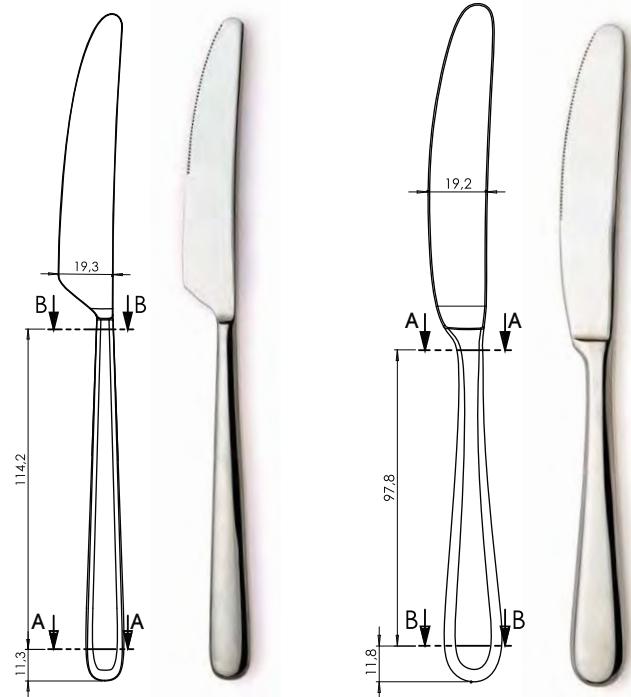
# Joker Knives

El concepto JOKER nace con el objetivo de crear un cuchillo con un diseño único, pensado para poder adaptarlo a diferentes colecciones ya existentes y así modernizar el conjunto dándole un aire actual y diferente.

Nuestros cuchillos Joker North XL, Joker London y Joker London Vintage cogen como base los cuchillos de mesa y postre de estas colecciones y se transforman redibujando sus formas hasta acabar surgiendo un cuchillo totalmente nuevo con el que poder jugar a combinarlos con otras familias de cubiertos COMAS.

JOKER Knife is fruit of our desire to create a knife with a truly unique design, capable of fitting into existing collections to bring them up to date with a different, contemporary look.

Our knives RK North XL, RK London and RK London Vintage are based on the table and dessert knives from those collections, taking their lines and remoulding them to produce a totally new knife which can be married with other COMAS flatware collections.



NORTH XL



CHEF



NORTH M



SEVILLA



RK NORTH XL



LONDON



CANADÁ



CUBA



MALVARROSA



RK LONDON



LONDON VINTAGE



SEVILLA VINTAGE



RK LONDON VINTAGE

# 5CR15Mov

**Acero de gran dureza**  
High hardness steel



¿Eres un amante de la carne? Si es así, deberías utilizar cuchillos con un acero de gran calidad y un buen afilado para que el corte de la carne sea fácil y limpio. Y es que con un buen cuchillo se puede disfrutar al máximo de un delicioso trozo de carne.

Are you a meat lover? If so, you should use knives with high quality steel and a good sharpening to make cutting meat easy and clean. With a good knife, you can enjoy a delicious piece of meat to the full.



CUCHILLO CHULETERO ANETO MIKARTA

		€	UE	MOQ	mm	mm
A	<b>8508</b>	14,94 €	0/6/60/720/2880	60	223	
	CUCHILLO CHULETERO ANETO MIKARTA aneto mikarta steak knife, couteau steak aneto mikarta, coltello bistecca aneto mikarta, steakmesser aneto mikarta					
B	<b>7532</b>	10,36 €	0/6/60/720/2880	60	223	
	CUCHILLO CHULETERO ANETO aneto blacksteak knife, couteau steak aneto, coltello bistecca aneto, steakmesser aneto					
C	<b>3013</b>	8,97 €	0/6/60/720/3600	60	230	
	CHULETERO ALPS FILO alps filo steak knife, couteau steak alps filo, coltello bistecca alps filo, steakmesser alps filo					
	<b>6887</b>	63,09 €	1/6/78/234	6	230	
	6 PCS MADERA ALPS FILO alps filo steak knife 6 pieces wood, écrin bois 6 couteaux alps filo, 6 pz legno alps filo, 6-felge holz-untersetzer alps filo					
D	<b>7068</b>	9,09 €	6/60/720/3600	60	230	
	CUCHILLO CHULETERO MONTBLANC montblanc steak knife, couteau steak montblanc, coltello bistecca montblanc, steakmesser montblanc					
	<b>5285</b>	66,60 €	1/6/78/234	6	230	
	6 PCS MADERA MONTBLANC montblanc steak knife 6 pieces wood, écrin bois 6 couteaux montblanc, 6 pz legno montblanc, 6-felge holz-untersetzer montblanc					
E	<b>8595</b>	10,30 €	6/60/720/3600	60	230	
	CUCHILLO CHULETERO MONTBLANC NEGRO montblanc black steak knife, couteau steak montblanc black, coltello bistecca montblanc black, steak messer montblanc black					
F	<b>10972</b>	7,76 €	0/6/60/540/2160	60	160	
	CUCHILLO ABREOSTRAS oyster knife, couteau à huîtres, aperostriche, austermesser					



\* Compatible con:  
5207 / 5208

# HQ: 5Cr15Mov

5CR15Mov steel has a low carbon content which makes it a very hard material, so the cutting edge retains its cutting ability for a longer period of time.

In addition, it offers high corrosion resistance with more than 15% chromium.



A



B



C



D



E



F

INOX  
STAINLESS STEEL  
**420**



CUCHILLO CHULETERO K6 - BOJ SATIN GOLD

- A **0242** CUCHILLO CHULETERO K3 MALVA  
k2 malva steak knife, couteau steak k3 malva, coltello bistecca k3 malva, steak-messer k3 malva
- B **3008** CUCHILLO CHULETERO K4 KENTIA  
k4 kentia steak knife, couteau steak k4 kentia, coltello bistecca k4 kentia, steak-messer k4 kentia
- C **3031** CUCHILLO CHULETERO K5 YUCCA  
k5 yucca steak knife, couteau steak k5 yucca, coltello bistecca k5 yucca, steak-messer k5 yucca
- D **2999** CUCHILLO CHULETERO K6 BOJ SATIN  
k6 boj satin steak knife, couteau steak k6 satin boj, coltello bistecca k6 boj satin, steak-messer k6 boj satin
- E **6013** CUCHILLO CHULETERO K6.2 BOJ  
k6.2 boj steak knife, couteau steak k6.2 boj, coltello bistecca k6.2 boj satin, steakmesser k6.2 boj
- F **7432** CUCHILLO CHULETERO K6 BOJ SATIN GOLD  
boj satin/k6 steak knife gold, couteau steak boj satin/k6 gold, coltello bistecca boj satin/k6 gold, steakmesser boj satin/k6 gold
- G **7433** CUCHILLO CHULETERO K6 BOJ SATIN GUNMETAL  
boj satin/k6 steak knife gunmetal, couteau steak boj satin/k6 gunmetal, coltello bistecca boj satin/k6 gunmetal, steakmesser boj satin/k6 gunmetal
- H **7431** CUCHILLO CHULETERO K6 BOJ SATIN COPPER  
boj satin/k6 steak knife copper, couteau steak boj satin/k6 copper, coltello bistecca boj satin/k6 copper, steakmesser boj satin/k6 copper

	<b>€</b>	<b>UE</b>	<b>MOQ</b>	<b>mm</b>	<b>mm</b>
A <b>0242</b> CUCHILLO CHULETERO K3 MALVA	9,27 €	0/6/60/720/3600	60	235	
B <b>3008</b> CUCHILLO CHULETERO K4 KENTIA	5,07 €	0/6/60/720/3600	60	225	
C <b>3031</b> CUCHILLO CHULETERO K5 YUCCA	5,19 €	0/6/60/720/3600	60	232	
D <b>2999</b> CUCHILLO CHULETERO K6 BOJ SATIN	4,82 €	0/6/60/720/3600	60	221	
E <b>6013</b> CUCHILLO CHULETERO K6.2 BOJ	4,82 €	0/6/60/720/3600	60	221	
F <b>7432</b> CUCHILLO CHULETERO K6 BOJ SATIN GOLD	8,88 €	0/6/60/720/2880	60	221	
G <b>7433</b> CUCHILLO CHULETERO K6 BOJ SATIN GUNMETAL	8,88 €	0/6/60/720/2880	60	221	
H <b>7431</b> CUCHILLO CHULETERO K6 BOJ SATIN COPPER	8,88 €	0/6/60/720/2880	60	221	



\* Compatible con:  
5207 / 5208



		€	UE	MOQ	mm	mm
A	<b>11582</b> CUCHILLO CHULETERO EVEREST MIRROR	3,80 €	0/6/60/540/2160	60	220	
B	<b>10988</b> CUCHILLO CHULETERO EVEREST POLVO DE LUNA	5,14 €	0/6/60/540/2160	60	206	
C	<b>3009</b> CUCHILLO CHULETERO K7 PERSIL	5,07 €	0/6/60/720/3600	60	217	
D	<b>6669</b> CUCHILLO MESA ROSEWOOD	4,49 €	0/6/96/1728/3456	60	203	
E	<b>3110</b> CHULETERO K8-BLACK WILLOW	2,06 €	0/6/60/720/3600	60	226	
F	<b>3111</b> CHULETERO K8-BROWN WILLOW	2,06 €	0/6/60/720/3600	60	226	
G	<b>3112</b> CHULETERO K8-GREEN WILLOW	2,06 €	0/6/60/720/3600	60	226	



\* Compatible con:  
5207 / 5208



CUCHILLO CHULETERO GEOMETRIC

		€	UE	MOQ	mm	mm
A	7445	CUCHILLO CHULETON ACONCAGUA BLACK aconcagua black steak knife, couteau steak aconcagua black, coltello bistecca aconcagua black, steak messer aconcagua black	13,91 €	0/6/60/540/2160	60	258
B	7446	CUCHILLO CHULETON ACONCAGUA aconcagua steak knife, couteau steak aconcagua, coltello bistecca aconcagua, steak messer aconcagua	13,91 €	0/6/60/540/2160	60	258
C	7447	CUCHILLO QUESO ZERMAT zermatt cheese knife, couteau à fromage zermatt, coltello da formaggio zermatt, käsemesser zermatt	10,33 €	0/6/60/540/2160	60	205
D	11584	CUCHILLO CHULETERO SANTORINI santorini steak knife, couteau steak santorini, coltello bistecca santorini, steakmesser santorini	3,02 €			
E	6161	CUCHILLO CHULETERO GEOMETRIC geometric steak knife, couteau steak geometric, coltello bistecca geometric, steakmesser geometric	4,85 €	0/6/60/540/2160	60	232
E	6333	6 PCS MADERA GEOMETRIC geometric 6 pieces wood, écrin 6 pièces geometric, bauletto in legno 6 pz. geometric, geometrisch 6 stück holz	37,41 €	1/6/78/234	6	232
F	3107	CUCHILLO CHULETERO SUTIL sutil steak knife, couteau steak sutil, coltello bistecca sutil, sutil steakmesser	3,54 €	0/6/60/720/3600	60	232
F	5277	6 PCS MADERA SUTIL sutil 6 pieces wood, écrin 6 pièces sutil, bauletto in legno 6 pz. sutil, sutil 6 stück holz	29,66 €	1/6/78/234	6	232
G	3010	CHULETERO ACR NEGRO acr black steak knife, couteau steak acr noir, coltello bistecca acr nero, steakmessner acr schwarz	8,64 €	0/6/60/720/3600	60	225
G	5279	6 PCS MADERA ACR NEGRO acr black 6 pieces wood, écrin 6 pièces acr noir, bauletto in legno 6 pz. acr nero, acr schwarz 6 stück holz	59,49 €	1/6/78/234	6	225
H	3011	TENEDOR CHULETERO ACR NEGRO acr black fork, fourchette steak acr noir, löffchen bistecca acr nero, steckgabel acr schwarz	8,64 €	0/6/60/720/3600	60	210
H	6335	6 PCS MADERA TENEDOR ACR NEGRO acr black 6 pieces wood, écrin 6 pièces fourchette acr noir, bauletto in legno 6 pz. forchetta acr nero, 6 stück holz gabel acr schwarz	59,49 €	1/6/78/234	6	210



\* Compatible con:  
5207 / 5208



CUCHILLO CHULETERO ALPS

		€	UE	MOQ	► mm	▀ mm
A NEW	<b>10971</b>	8,98 €	0/6/60/540/2160	60	225	
B	<b>3000</b>	8,98 €	0/6/60/720/3600	60	230	
C	<b>5286</b>	63,86 €	1/6/78/234	6	230	
D NEW	<b>6162</b>	8,98 €	0/6/60/720/3600	60	227	
E NEW	<b>6334</b>	63,86 €	1/6/78/234	6	227	
F NEW	<b>10973</b>	6,08 €	0/6/60/540/2160	60	190	
G NEW	<b>10974</b>	6,08 €	0/6/60/540/2160	60	175	
F	<b>3137</b>	10,31 €	0/6/60/720/3600	60	225	
G	<b>5278</b>	66,82 €	1/6/78/234	6	225	
H	<b>3001</b>	8,06 €	0/6/60/720/3600	60	230	
G	<b>5280</b>	58,71 €	1/6/78/234	6	230	
H	<b>3136</b>	10,25 €	0/6/60/720/3600	60	225	
H	<b>5287</b>	67,74 €	1/6/78/234	6	225	





CUCHILLO CHULETERO MONTBLANC

		€	UE	MOQ	mm	mm
A	<b>7442</b> CUCHILLO CHULETERO ACR WHITE acr white steak knife, couteau steak acr white, coltello bistecca acr white, steak messer acr white	8,64 €	0/6/60/720/2880	60	225	
B	<b>7443</b> CUCHILLO CHULETERO ACR RED acr red steak knife, couteau steak acr red, coltello bistecca acr red, steak messer acr red	8,64 €	0/6/60/720/2880	60	225	
C	<b>2818</b> CUCHILLO CHULETERO RAMBO steak knife rambo, couteau steak rambo, coltello bistecca rambo, steakmesser rambo	5,77 €	6/60/720/3600	60	225	
	<b>5288</b> 6 PCS MADERA RAMBO rambo 6 pieces wood, écrin 6 pièces rambo, bauletto in legno 6 pz. rambo, rambo 6 stuck holz	42,23 €	1/6/78/234	6	225	
D	<b>6163</b> CUCHILLO CHULETERO ZERMATT zermatt steak knife, couteau steak zermatt, coltello bistecca zermatt, steakmessner zermatt	10,07 €	6/60/780/3120	60	227	
E	<b>7067</b> CUCHILLO CHULETERO KILIMANJARO kilimanjaro steak knife, couteau steak kilimanjaro, coltello bistecca kilimanjaro, steakmesser kilimanjaro	14,16 €	6/60/780/3120	60	245	
F	<b>3100</b> CUCHILLO CHULETERO CHURRASCO churrasco steak knife, couteau steak churrasco, coltello bistecca churrasco, churrasco steakmessner	6,08 €	6/60/540/2160	60	254	
G	<b>6164</b> CUCHILLO CHULETERO TORINO torino steak knife, couteau steak torino, coltello bistecca torino, steakmessner torino	9,58 €	0/6/60/780/3120	60	230	

	€	UE	MOQ	mm	mm



\* Compatible con:  
5207 / 5208



INOX  
STAINLESS STEEL  
**420**



CUCHILLO CHULETERO MADRID



		€	UE	MOQ	mm	mm
A	<b>2072</b> CUCHILLO CHULETERO PERFECT perfect steak knife, couteau steak perfect, coltello bistecca perfect, perfekt steakmesser	2,22 €	0/12/120/1920/5760	120	224	
B	<b>5903</b> TENEDOR CHULETERO PERFECT perfect steak fork, fourchette steak perfect, forchetta bistecca perfect, perfekt steakgabel	1,91 €	0/12/120/1920/7200	120	195	
C	<b>2732</b> CUCHILLO CHULETERO PERFECT PREMIUM perfect premium steak knife, couteau steak perfect premium, coltello bistecca perfect premium, perfekt premium steakmesser	2,62 €	0/12/120/1920/5760	120	224	
D	<b>M1538</b> 2 CUCHILLO CHULETERO PERFECT LACASA 2 perfect steak knife lacasa, 2 couteau steak perfect lacasa, 2 coltello bistecca perfect lacasa, 2 perfekt steakmesser lacasa	4,04 €	2/0/48/1008/2016	48	215	
E	<b>5631</b> CUCHILLO CHULETERO NORDIC nordic steak knife, couteau steak nordic, coltello bistecca nordic, nordic steakmesser	2,36 €	0/12/120/1920/5760	60	230	
F	<b>6116</b> CUCHILLO STANDING standing knife, couteau standing, coltello standing, standing tafelmesser	6,08 €	0/12/120/1920/5760	60	230	
G	<b>1339</b> CUCHILLO CHULETERO MADRID steak knife, couteau steak madrid, coltello bistecca madrid, steakmesser madrid	2,68 €	0/12/120/1920/5760	120	224	
H	<b>5447</b> CUCHILLO CHULETERO PERFECT ECO perfect eco steak knife, couteau steak perfect eco, coltello bistecca perfect eco, steakmesser perfect eco	1,88 €	0/12/120/1920/5760	120	230	
I	<b>4713</b> CUCHILLO CHULETERO NORDIC ECO nordic steak knife eco, couteau steak nordic eco, coltello bistecca nordic eco, nordic steakmesser eco	1,62 €	0/12/120/1920/5760	120	230	

# Napoli Pizza Collection

INOX Nickel Free 18% / 4mm / Mirror

NEW

Eco



INOX  
STAINLESS  
STEEL  
430

A **3263** CUCHILLO PIZZA  
pizza knife, couffet pizza, coltello pizza, pizza tafelmesser

B **3264** TENEDOR PIZZA  
pizza fork, fourchette pizza, forchetta pizza, pizza gabel

C **3265** BLISTER 3 CUCHILLO PIZZA  
blister 3 pizza knife, blister 3 couteau pizza, blister 3 coltello pizza, blister pizzo-messer

D **3266** BLISTER CUCHILLO + TENEDOR PIZZA  
blister pizza knife + fork, blister couteau + fourchette pizza, blister coltello + forchetta pizza, blister pizza messer + gabel

€      UE      MOQ      □ mm      □ mm

2,63 €	0/12/120/1920/5760	120	205	
2,01 €	0/12/120/1920/5760	120	202	4
8,76 €	1/0/24/4561/2280	24	205	
5,15 €	1/0/48/576/2304	48	205	4



Cubertería / Cutlery



		€	UE	MOQ	► mm	✗ mm
A	<b>3002</b> CHULETERO NEGRO big black steak knife, gros couteau steak noir, grande coltello bistecca nero, gros steakmesser schwarz	3,20 €	0/12/120/2520/5040	120	232	
B	<b>3004</b> CHULETERO FINO NEGRO black thin steak knife, couteau steak fin noir, coltello bistecca sottile nero, steaks-messer schwarz dünn	2,87 €	0/12/120/2880/5760	120	212	
C	<b>3003</b> TENEDOR CHULETERO NEGRO black steak fork, fourchette steak noire, forchetta bistecca nera, steakgabel schwarz	3,20 €	0/12/120/2520/5040	120	191	
D	<b>0072</b> CUCHILLO MANTECA MARFIL ivory knife, couteau ivore, coltello avorio, elfenbeinmesser	0,65 €	0/12/288/6336/19008	288	200	
E	<b>3006</b> CHULETERO ECO eco steak knife, couteau steak eco, coltello bistecca eco, steakmesser eco	0,76 €	0/6/144/2304/6912	144	220	
F	<b>7777</b> CUCHILLO PIZZA ECO pizza knife eco, couteau pizza eco, coltello pizza eco, pizza tafelmesser eco	0,76 €	0/6/144/1152/3456	144	220	
G	<b>7787</b> CHULETERO CLASICO ECO steak knife classic eco, couteau steak classic eco, coltello bistecca classic eco, steakmesser classic eco	3,08 €	0/6/144/1152/3456	144	220	
H	<b>7788</b> CUCHILLO PIZZA CLASICO ECO pizza knife classic eco, couteau pizza classic eco, coltello pizza classic eco, pizza tafelmesser classic eco	3,08 €	0/6/144/1152/3456	144	220	



		€	UE	MOQ	► mm
A	<b>F02004</b> PALA MANTEQUILLA MANGO PLASTICO 0.9MM plastic handle 0.9mm butter server, pelle beurre manche plastique 0.9mm, pala burro manico plastica 0.9mm, pfannenwender butter plástik griff 0.9mm	0,91 €	1/24/480/1920/3840	24	160
B	<b>F02005</b> BLISTER CUCHILLO CHULETERO MANGO PLASTICO 0.9MM SIERRA FINA plastic handle 0.9mm small blade steak knife blister, blister couteau steak manche plastique 0.9mm fin lame, blister coltello bistecca manico plastica 0.9mm sottile lame, blister messer steak plástik griff 0.9mm dünn Klinge	0,93 €	1/24/480/1920/3840	24	200
C	<b>F02008</b> BLISTER CUCHILLO CHULETERO MANGO PLASTICO 0.9MM SIN SIERRA plastic handle 0.9mm sharp blade steak knife blister, blister couteau steak manche plastique 0.9mm filo, blister coltello bistecca manico plastica 0.9mm filo, blister messer steak plástik griff 0.9mm filo	0,95 €	1/24/480/1920/3840	24	200
D	<b>F03044</b> BLISTER CUCHILLO CHULETERO MANGO PLASTICO 0.9MM MARRÓN plastic handle 0.9mm brown steak knife blister, blister couteau steak manche plastique 0.9mm marron, blister coltello bistecca manico plastica 0.9mm marrone, blister messer steak plástik griff 0.9mm braun	1,01 €	1/24/480/1920/3840	24	215
E	<b>F03045</b> BLISTER TENEDOR MESA MANGO PLASTICO 1.0MM MARRÓN plastic handle 1.0mm brown table fork blister, blister fourchette table manche plastique 1.0mm marron, blister forchetta tavola manico plastica 1.0mm marrone, blister gabel tafel plástik griff 1.0mm braun	1,01 €	1/24/480/1920/1920	24	200
F	<b>F03067</b> BLISTER CUCHARA MESA MANGO PLASTICO 1.0MM MARRÓN plastic handle 1.0mm brown table spoon blister, blister cuillère table manche plastique 1.0mm marron, blister cucchiolla tavola manico plastica 1.0mm marrone, blister löffel tafel plástik griff 1.0mm braun	1,12 €	1/24/480/1920/1920	24	205
G	<b>F05025</b> BLISTER CUCHILLO MANTEQUILLA MANGO PLASTICO 0.8MM plastic handle 0.8mm butter knife 2 blister, blister 2 couteau beurre manche plastique 0.8mm, blister 2 coltello burro manico plastica 0.8mm, blister 2 messer butter plástik griff 0.8mm	1,77 €	1/12/144/1152/2304	12	220
H	<b>F09009</b> CUCHILLO PATATERO MANGO PLASTICO 0.9MM plastic handle 0.9mm paring knife, couteau à épépiller manche plastique 0.9mm, coltello spiculino manico plastica 0.9mm, messer tourner plástik griff 0.9mm	0,86 €	1/24/480/2400/4800	24	164



		€	UE	MOQ	► mm	
A	F02009	BLISTER PALA MANTEQUILLA MANGO MADERA 0.9MM ash wood handle 0.9mm butter server blister, blister pelle beurre boise manche 0.9mm, blister pala burro legno manico 0.9mm, blister pfannenwender butter holz griff 0.9mm	0,99 €	1/24/480/1920/3840	24	170
A	F02009A	BLISTER 2 PALA MANTEQUILLA MANGO MADERA 0.9MM ash wood handle 0.9mm butter server 2blister, blister 2 pelle beurre boise manche 0.9mm, blister 2 pala burro legno manico 0.9mm, blister 2 pfannenwender butter holz griff 0.9mm	1,99 €	1/12/144/1152/2304	12	170
B	F02010	BLISTER CUCHILLO CHULETERO MANGO MADERA 0.9MM SIERRA FINA ash wood handle 0.9mm small blade steak knife blister, blister couteau steak boise manche 0.9mm fin lame, blister coltello bistecca legno manico 0.9mm sottile lame, blister messer holz griff 0.9mm dünn klinge	1,01 €	1/24/480/1920/3840	24	205
B	F02010A	BLISTER 2 CUCHILLO CHULETERO MANGO MADERA 0.9MM SIERRA FINA ash wood handle 0.9mm small blade steak knife 2 blister, blister 2 couteau steak boise manche 0.9mm fin lame, blister 2 coltello bistecca legno manico 0.9mm sottile lame, blister 2 messer steak holz griff 0.9mm dünn klinge	1,96 €	1/12/144/1152/2304	12	205
C	F02012	BLISTER CUCHILLO CHULETERO MANGO MADERA 0.9MM SIERRA LASER ash wood handle 0.9mm laser blade steak knife blister, blister couteau steak boise manche 0.9mm laser lame, blister coltello bistecca legno manico 0.9mm laser lame, blister messer steak holz griff 0.9mm laser klinge	1,01 €	1/24/480/1920/3840	24	205
C	F02012A	BLISTER 2 CUCHILLO CHULETERO MANGO MADERA 0.9MM SIERRA LASER ash wood handle 0.9mm laser blade steak knife 2 blister, blister 2 couteau steak boise manche 0.9mm laser lame, blister 2 coltello bistecca legno manico 0.9mm laser lame, blister 2 messer steak holz griff 0.9mm laser klinge	1,96 €	1/12/144/1152/2304	12	205
D	F02013	BLISTER CUCHILLO CHULETERO MANGO MADERA 0.9MM SIN SIERRA ash wood handle 0.9mm sharp blade steak knife blister, blister couteau steak boise manche 0.9mm filo, blister coltello bistecca legno manico 0.9mm filo, blister steakmesser holz griff 0.9mm filo	1,04 €	1/24/480/1920/3840	24	205
D	F02013A	BLISTER 2 CUCHILLO CHULETERO MANGO MADERA 0.9MM SIN SIERRA ash wood handle 0.9mm sharp blade steak knife 2 blister, blister 2 couteau steak boise manche 0.9mm non dentellato, blister 2 coltello bistecca legno manico 0.9mm non dentellato, blister 2 messer steak holz griff 0.9mm nicht gezackt	1,96 €	1/12/144/1152/2304	12	205
E	F03023	BLISTER CUCHILLO CHULETERO MANGO MADERA 0.9MM ash wood handle 0.9mm steak knife blister, blister couteau steak boise manche 0.9mm, blister coltello bistecca legno manico 0.9mm, blister messer steak holz griff 0.9mm	1,06 €	1/24/480/1920/3840	24	215
F	F03024	BLISTER TENEDOR MESA MANGO MADERA 1.0MM ash wood handle 1.0mm table fork blister, blister fourchette table boise manche 1.0mm, blister fourchette tavola legno manico 1.0mm, blister gabel tafel holz griff 1.0mm	1,21 €	1/24/480/1920/1920	24	195
G	F03025	BLISTER CUCHARAS MESA MANGO MADERA 1.0MM ash wood handle 1.0mm table spoon blister, blister cuillère table boise manche 1.0mm, blister cucchiara tavola legno manico 1.0mm, blister löffel tafel holz griff 1.0mm	1,22 €	1/24/480/1440/1440	24	195
H	F06061	BLISTER ABRELATAS MANGO MADERA ash wood handle bottle opener blister, ouvre-boîte boise manche, blister apricotatole legno manico, blister flaschenöffner holz griff	1,43 €	1/24/240/1920/1920	24	195
I	F07008	BLISTER CORTA PIZZA MANGO MADERA ash wood handle pizza cutter blister, blister coupe pizza boise manche, blister pizza taglierina legno manico, blister pizza schneider holz griff	1,92 €	1/12/144/864/1728	12	196
J	F09014	BLISTER CUCHILLO PATATERO MANGO MADERA 0.9MM ash wood handle 0.9mm paring knife blister, blister couteau à épépiller boise manche 0.9mm, blister coltello spelucchino legno manico 0.9mm, blister messer tourne holz griff 0.9mm	1,01 €	1/24/480/1920/3840	24	180
J	F09014A	BLISTER 2 CUCHILLO PATATERO MANGO MADERA 0.9MM ash wood handle 0.9mm paring knife 2 blister, blister 2 couteau à épépiller boise manche 0.9mm, blister 2 coltello spelucchino legno manico 0.9mm, blister 2 messer tourne holz griff 0.9mm	1,99 €	1/12/144/1152/2304	12	180
K	F10025	BLISTER CUCHILLO JAMONERO MANGO MADERA 1.2MM ash wood handle 1.2mm ham slicer knife blister, blister couteau à jambon boise manche 1.2mm, blister coltello prosciutto legno manico 1.2mm, blister messer schinken holz griff 1.2mm	2,59 €	1/12/144/576/1152	12	370
L	F11042	BLISTER CUCHILLO VERDULERO MANGO MADERA 1.8MM ash wood handle 1.8mm chef knife blister, blister couteau de chef boise manche 1.8mm, blister coltello dello chef legno manico 1.8mm, blister kochmesser holz griff 1.8mm	2,38 €	1/12/144/576/1152	12	325
M	FAE202	BLISTER CUCHILLO CARNE MANGO MADERA 1.8MM ash wood handle 1.8mm carving knife blister, blister couteau à viande boise manche 1.8mm, blister coltello carne legno manico 1.8mm, blister bratenmesser holz griff 1.8mm	3,15 €	1/12/144/576/1152	12	310
N	PT3-4	BLISTER CUCHILLO PAN MANGO MADERA 1.2MM ash wood handle 1.8mm bread knife blister couteau à pain boise manche 1.8mm, blister pane legno manico 1.8mm, blister brotzeitze holz griff 1.8mm	2,25 €	1/12/144/1000/3000	12	370
O	F05032	BLISTER ESPÁTULA MANGO PLASTICO 1.0MM plastic handle 1.0mm spatula blister, blister spatule manche plastique 1.0mm, blister spatola manica plastica 1.0mm, blister bratenhebber platik griff 1.0mm	1,78 €	1/24/240/1440/1440	24	198

