



# SERIES 18100

FORGED KNIVES  
COLTELLI FORGIATI



A deep study and computerised tests of ergonomics, movement and posture have allowed Paderno to create a professional knives line, that is the synthesis of comfort and cutting precision. Handle made of plastic specially developed for the food processing sector, ergonomic design with soft edges, perfect grip to ensure precise guidance. The forged blade realised in special steel and molybdenum/vanadium, thanks to a peculiar hardening process, guarantees to the product a perfect cut and a long life of the blade's edge.

Uno studio approfondito e prove computerizzate di ergonomia, movimento e postura hanno permesso a Paderno di creare una linea di coltelli professionali, sintesi perfetta tra comfort e perfezione del taglio. Manico realizzato in speciale materiale plastico sviluppato per il settore alimentare, design ergonomico con bordi arrotondati, presa perfetta per garantire un taglio di precisione. Lama forgiata realizzata in lega di speciale acciaio, molibdeno e vanadio con particolare processo di tempra che garantisce al prodotto un ottimo taglio ed una perfetta e lunga tenuta di filo.



**Cook's knife**

Cottello cucina  
Kochmesser  
Couteau cuisine

**Cuchillo de cocinero**

art.	cm.	€
18100-16	16	41,50
18100-20	20	48,50
18100-24	24	64,90
18100-30	30	82,90
18100-36	36	96,50



**Oriental knife**

Cottello orientale  
Japanisches Kochmesser  
Couteau de chef japonais

**Cuchillo santoku**

art.	cm.	€
18103-18	18	67,50



**Slicing knife**

Cottello affettare  
Fleischmesser  
Tranchelard

**Cuchillo trinchante**

art.	cm.	€
18106-15	15	36,90
18106-20	20	40,50
18106-25	25	48,50
18106-30	30	57,50



**Ham knife, scalloped edge**

Cottello prosciutto, alveolato  
Schinkenmesser mit Kullenschliff  
Couteau à jambon alvéolé

**Cuchillo para jamón alveolado**

art.	cm.	€
18110-30	30	61,90
18110-36	36	66,50



**Salmon knife, scalloped edge**

Cottello salmone, alveolato  
Lachsmesser mit Kullenschliff  
Couteau à saumon alvéolé

**Cuchillo para salmón alveolado**

art.	cm.	€
18112-30	30	65,50



**Butcher's knife**

Cottello francese  
Blockmesser  
Couteau de chef

**Cuchillo de carnicero**

art.	cm.	€
18102-16	16	46,50
18102-20	20	51,50
18102-26	26	57,50
18102-30	30	64,90



**Oriental knife, scalloped edge**

Cottello orientale, alveolato  
Japanisches Kochmesser mit Kullenschliff  
Couteau de chef japonais alveolé

**Cuchillo santoku alveolado**

art.	cm.	€
18104-18	18	72,90



**Ham knife**

Cottello prosciutto  
Schinkenmesser  
Trancheur à jambon

**Cuchillo para jamón**

art.	cm.	€
18109-26	26	53,90
18109-30	30	57,50



**Salmon knife**

Cottello salmone  
Lachsmesser  
Couteau à saumon

**Cuchillo para salmón**

art.	cm.	€
18111-30	30	56,90



**Carving knife**

Cottello trinchante  
Tranchiermesser  
Couteau à découper

**Cuchillo trinchante**

art.	cm.	€
18114-20	20	40,90



**Filetting knife, flexible**

Cottello filettare, flessibile  
Filiermesser, flexibel  
Couteau filet de sole, flexible

**Cuchillo para filetear, flexible**

art.	cm.	€
18115-20	20	38,50
18115-25	25	47,90



**Steak knife serrated**

Cottello bistecca seghettato  
Steakmesser Wellenschliff  
Couteau à steak dentelé

**Cuchillo steak filo ondulado**

art.	cm.	€
18122-12	12	19,90



**Paring knife**

Spelucchino  
Spickmesser  
Couteau d'office

**Cuchillo mondador**

art.	cm.	€
18125-07	7	22,90
18125-10	10	24,50



**Table knife serrated**

Cottello tavola seghettato  
Tafelmesser Wellenschliff  
Couteau bout rond crané

**Cuchillo mesa filo ondulado**

art.	cm.	€
18123-11	11	22,90



**Meat fork**

Forchettone  
Fleischgabel  
Fourchette balionnette  
Tenedor trinchante

art.	cm.	€
18230-13	13	52,90
18230-17	17	52,50



**Boning knife**

Cottello disosso  
Ausbeinmesser  
Couteau à désosser

**Cuchillo deshuesador**

art.	cm.	€
18116-14	14	37,90
18116-18	18	44,50



**Paring knife**

Spelucchino  
Spickmesser  
Couteau d'office

**Cuchillo mondador**

art.	cm.	€
18124-09	9	24,50



**Bent paring knife**

Cottello cuoco  
Tourniermesser  
Couteau bec d'oiseau

**Cuchillo para pelar**

art.	cm.	€
18126-07	7	23,50



**Bread knife**

Cottello pane  
Brotmesser  
Couteau à pain

**Cuchillo para pan**

art.	cm.	€
18128-20	20	44,90
18128-24	24	46,90
18128-30	30	63,90



**Carving fork**

Forchettone curvo  
Fleischgabel  
Fourchette courbe  
Tenedor trinchante

art.	cm.	€
18231-13	13	53,90

# SERIES 18000

STAMPED KNIVES  
COLTELLI TRANCIATI



Food allergies are steadily increasing and represent a growing public health concern. In this context, it is essential to ensure maximum safety in food handling by adopting processes that minimize the risk of contamination. Paderno has introduced a dedicated line of knives to support the implementation of specific protocols for allergen management. The clearly visible purple color serves as an immediate visual cue for staff, indicating that these tools must be used exclusively for foods requiring special attention.

Le allergie alimentari sono in costante aumento e rappresentano una crescente preoccupazione per la salute pubblica. In questo contesto, è fondamentale garantire ai clienti la massima sicurezza nella gestione degli alimenti, adottando processi che riducano al minimo il rischio di contaminazione. Paderno ha aggiunto una linea dedicata di coltelli per facilitare l'applicazione di protocolli specifici nella gestione degli allergeni. Il colore viola ben visibile funge da segnale immediato per il personale, indicando che quegli strumenti devono essere utilizzati esclusivamente per alimenti soggetti a particolari attenzioni.

## KNIVES COLTELLERIA SERIES 18000 STAMPED TRANCIATI



NEW

**Cook's knife**  
Coltello cucina  
Kochmesser  
Couteau de cuisine  
Cuchillo de cocinero

art.	cm.	col.	€
18000V20	20	●	20,50
18000V26	26	●	32,50



NEW

**Butcher's knife**  
Coltello francese  
Blockmesser  
Couteau à découper  
Cuchillo carnicero

art.	cm.	col.	€
18002V26	26	●	31,50



NEW

**Bread knife**  
Coltello pane  
Brotmesser  
Couteau à pain  
Cuchillo para pan

art.	cm.	col.	€
18028V25	25	●	25,50



NEW

**Paring knife**  
Spelucchino  
Spickmesser  
Couteau d'office  
Cuchillo mondador

art.	cm.	col.	€
18024V08	8	●	6,50



NEW

**Bent paring knife**  
Coltello cuoco  
Tourniermesser  
Couteau bec d'oiseau  
Cuchillo para pelar

art.	cm.	col.	€
18026V07	7	●	6,50



NEW

**Boning knife**  
Coltello disosso  
Ausbeinmesser  
Couteau à désosser  
Cuchillo deshuesador

art.	cm.	col.	€
18016V16	16	●	18,50





**Cook's knife**  
Coltello cucina  
Kochmesser  
Couteau de cuisine  
Cuchillo de cocinero

art.	cm.	col.	€
18000-16	16	●	17,50
18000-20	20	●	20,50
18000-23	23	●	26,90
18000-26	26	●	32,50
18000-30	30	●	36,90
18000-36	36	●	47,90



**Cook's knife**  
Coltello cucina  
Kochmesser  
Couteau de cuisine  
Cuchillo de cocinero

art.	cm.	col.	€
18000B16	16	●	17,50
18000B20	20	●	20,50
18000B23	23	●	26,90
18000B26	26	●	32,50
18000B30	30	●	36,90



**Slaughter/Butcher's knife**  
Coltello scimitarra  
Schlacht U Fleischmesser  
Couteau à découper  
Cuchillo carnicero curvo

art.	cm.	col.	€
18005B22	22	●	28,90
18005B27	27	●	31,90
18005B32	32	●	37,50



**Slaughter/Butcher's knife**  
Coltello scimitarra  
Schlacht U Fleischmesser  
Couteau à découper  
Cuchillo carnicero curvo

art.	cm.	col.	€
18005G22	22	●	28,90
18005G27	27	●	31,90
18005G32	32	●	37,50



**Cook's knife**  
Coltello cucina  
Kochmesser  
Couteau de cuisine  
Cuchillo de cocinero

art.	cm.	col.	€
18000G16	16	●	17,50
18000G20	20	●	20,50
18000G23	23	●	26,90
18000G26	26	●	32,50
18000G30	30	●	36,90



**Cook's knife**  
Coltello cucina  
Kochmesser  
Couteau de cuisine  
Cuchillo de cocinero

art.	cm.	col.	€
18000M16	16	●	17,50
18000M20	20	●	20,50
18000M23	23	●	26,90
18000M26	26	●	32,50



**Slaughter/Butcher's knife**  
Coltello scimitarra  
Schlacht U Fleischmesser  
Couteau à découper  
Cuchillo carnicero curvo

art.	cm.	col.	€
18005R22	22	●	28,90
18005R27	27	●	31,90
18005R32	32	●	37,50



**Slaughter/Butcher's knife**  
Coltello scimitarra  
Schlacht U Fleischmesser  
Couteau à découper  
Cuchillo carnicero curvo

art.	cm.	col.	€
18005Y22	22	●	28,90
18005Y27	27	●	31,90
18005Y32	32	●	37,50



**Cook's knife**  
Coltello cucina  
Kochmesser  
Couteau de cuisine  
Cuchillo de cocinero

art.	cm.	col.	€
18000R16	16	●	17,50
18000R20	20	●	20,50
18000R23	23	●	26,90
18000R26	26	●	32,50
18000R30	30	●	36,90



**Cook's knife**  
Coltello cucina  
Kochmesser  
Couteau de cuisine  
Cuchillo de cocinero

art.	cm.	col.	€
18000W20	20	○	20,50
18000W26	26	○	32,50
18000W30	30	○	36,90



**Butcher's knife**  
Coltello francese  
Blockmesser  
Couteau à découper  
Cuchillo carnicero

art.	cm.	col.	€
18002-18	18	●	21,50
18002-20	20	●	24,90
18002-22	22	●	26,90
18002-26	26	●	31,50
18002-30	30	●	35,90
18002-36	36	●	40,90



**Butcher's knife**  
Coltello francese  
Blockmesser  
Couteau à découper  
Cuchillo carnicero

art.	cm.	col.	€
18002B26	26	●	31,50



**Cook's knife**  
Coltello cucina  
Kochmesser  
Couteau de cuisine  
Cuchillo de cocinero

art.	cm.	col.	€
18000Y16	16	●	17,50
18000Y20	20	●	20,50
18000Y23	23	●	26,90
18000Y26	26	●	32,50



**Slaughter/Butcher's knife**  
Coltello scimitarra  
Schlacht U Fleischmesser  
Couteau à découper  
Cuchillo carnicero curvo

art.	cm.	col.	€
18005-22	22	●	28,90
18005-27	27	●	31,90
18005-32	32	●	37,50



**Butcher's knife**  
Coltello francese  
Blockmesser  
Couteau à découper  
Cuchillo carnicero

art.	cm.	col.	€
18002R18	18	●	21,50
18002R20	20	●	24,90
18002R22	22	●	26,90
18002R26	26	●	31,50
18002R36	36	●	40,90



**Butcher's knife**  
Coltello francese  
Blockmesser  
Couteau à découper  
Cuchillo carnicero

art.	cm.	col.	€
18002Y18	18	●	21,50
18002Y26	26	●	31,50
18002Y30	30	●	35,90
18002Y36	36	●	40,90



**Slicing knife**  
Cotello affettare  
Wurstmesser  
Couteau à trancher  
Cuchillo trinchante

art.	cm.	col.	€
18006-20	20	●	18,50
18006-25	25	●	18,90
18006-30	30	●	27,90



**Slicing knife**  
Cotello affettare  
Wurstmesser  
Couteau à trancher  
Cuchillo trinchante

art.	cm.	col.	€
18006G20	20	●	18,50
18006G25	25	●	n.a.



**Slicing knife**  
Cotello affettare  
Wurstmesser  
Couteau à trancher  
Cuchillo trinchante

art.	cm.	col.	€
18006Y25	25	●	18,90
18006Y30	30	●	27,90



**Cook's knife**  
Cotello cucina  
Kochmesser  
Couteau de cuisine  
Cuchillo de cocinero

art.	cm.	col.	€
18008-20	20	●	30,90
18008-26	26	●	38,50
18008-30	30	●	43,90
18008-36	36	●	52,50



**Cook's knife**  
Cotello cucina  
Kochmesser  
Couteau de cuisine  
Cuchillo de cocinero

art.	cm.	col.	€
18008R26	26	●	n.a.
18008R30	30	●	43,90
18008R36	36	●	52,50



**Slicing knife**  
Cotello affettare  
Wurstmesser  
Couteau à trancher  
Cuchillo trinchante

art.	cm.	col.	€
18006B25	25	●	18,90
18006B30	30	●	27,90



**Slicing knife**  
Cotello affettare  
Wurstmesser  
Couteau à trancher  
Cuchillo trinchante

art.	cm.	col.	€
18006R25	25	●	18,90
18006R30	30	●	27,90



**Slicing knife, wavy blade**  
Cotello affettare, dentato  
Wurstmesser mit Wellenschliff  
Couteau à trancher dentelé  
Cuchillo trinchante ondulado

art.	cm.	col.	€
18007-25	25	●	26,50
18007-30	30	●	30,50
18007-36	36	●	45,90



**Cook's knife**  
Cotello cucina  
Kochmesser  
Couteau de cuisine  
Cuchillo de cocinero

art.	cm.	col.	€
18008B30	30	●	43,90



**Ham knife**  
Cotello prosciutto  
Schinkenmesser  
Trancheur à jambon  
Cuchillo para jamón

art.	cm.	col.	€
18009-25	25	●	22,90
18009-30	30	●	26,50
18009-36	36	●	29,90



**Ham knife**  
Cotello prosciutto  
Schinkenmesser  
Trancheur à jambon  
Cuchillo para jamón

art.	cm.	col.	€
18009B25	25	●	22,90



**Ham knife**  
Cotello prosciutto  
Schinkenmesser  
Trancheur à jambon  
Cuchillo para jamón

art.	cm.	col.	€
18009Y30	30	●	26,50



**Ham knife, scalloped edge**  
Cotello prosciutto, alveolato  
Schinkenmesser mit Kullenschliff  
Couteau à jambon alvéolé  
Cuchillo para jamón alveolato

art.	cm.	col.	€
18010-30	30	●	26,90
18010-36	36	●	29,50



**Salmon knife, scalloped edge**  
Cotello salmone, alveolato  
Lachsmesser mit Kullenschliff  
Couteau à saumon alvéolé  
Cuchillo salmón alveolato

art.	cm.	col.	€
18012-32	32	●	28,50



**Cheese slicer**  
Cotello salati/formaggio  
Universalmesser  
Couteau universel  
Cuchillo universal

art.	cm.	col.	€
18013-30	30	●	31,50
18013-36	36	●	41,50



**Cheese slicer**  
Cotello salati/formaggio  
Universalmesser  
Couteau universel  
Cuchillo universal

art.	cm.	col.	€
18013W30	30	○	31,50
18013W36	36	○	41,50



**Ham knife**  
Cotello prosciutto  
Schinkenmesser  
Trancheur à jambon  
Cuchillo para jamón

art.	cm.	col.	€
18009W30	30	○	26,50



**Salmon knife**  
Cotello salmone  
Lachsmesser  
Couteau à saumon  
Cuchillo salmón

art.	cm.	col.	€
18011-32	32	●	24,50



**Ham knife, scalloped edge**  
Cotello prosciutto, alveolato  
Schinkenmesser mit Kullenschliff  
Couteau à jambon alvéolé  
Cuchillo para jamón alveolato

art.	cm.	col.	€
18010Y30	30	●	26,90



**Salmon knife, scalloped edge**  
Cotello salmone, alveolato  
Lachsmesser mit Kullenschliff  
Couteau à saumon alvéolé  
Cuchillo salmón alveolato

art.	cm.	col.	€
18012B32	32	●	28,50



**Cheese slicer**  
Cotello salati/formaggio  
Universalmesser  
Couteau universel  
Cuchillo universal

art.	cm.	col.	€
18013G36	36	●	41,50



**Filetting knife**  
Cotello filettare  
Filiermesser  
Couteau filet de sole  
Cuchillo fileteador

art.	cm.	col.	€
18015-18	18	●	19,50
18015-22	22	●	21,90
18015-27	27	●	32,50



**Filetting knife**  
Cotello filettare  
Fillermesser  
Couteau filet de sole  
Cuchillo fileteador

art.	cm.	col.	€
18015B18	18	●	19,50
18015B22	22	●	21,90



**Filetting knife**  
Cotello filettare  
Fillermesser  
Couteau filet de sole  
Cuchillo fileteador

art.	cm.	col.	€
18015R22	22	●	21,90



**Sticking knife**  
Cotello scannare  
Stechmesser  
Couteau à saigner  
Cuchillo deshuesador

art.	cm.	col.	€
18019-12	12	●	13,90
18019-14	14	●	15,50
18019-16	16	●	20,50
18019-18	18	●	22,90
18019-20	20	●	26,90



**Sticking knife**  
Cotello scannare  
Stechmesser  
Couteau à saigner  
Cuchillo deshuesador

art.	cm.	col.	€
18019R12	12	●	14,50
18019R16	16	●	20,50
18019R20	20	●	26,90



**Filetting knife**  
Cotello filettare  
Fillermesser  
Couteau filet de sole  
Cuchillo fileteador

art.	cm.	col.	€
18015Y18	18	●	19,50
18015Y27	27	●	32,50



**Boning knife**  
Cotello disosso  
Ausbeinmesser  
Couteau à désosser  
Cuchillo deshuesador

art.	cm.	col.	€
18016-14	14	●	17,50
18016-16	16	●	18,50



**Frozen food, two serrated edges**  
Cotello surgelati a doppia lama seghettata  
Tiefkühlkost-Messer  
Couteau à surgelés  
Cuchillo de congelado

art.	cm.	col.	€
18020B23	23	●	24,50
18020R23	23	●	24,50



**Frozen food special serrated blade**  
Cotello surgelati lama seghettata speciale  
Tiefkühlkost-Messer  
Couteau à surgelés  
Cuchillo de congelado

art.	cm.	col.	€
18021-18	18	●	20,50
18021B18	18	●	20,50
18021R18	18	●	20,50



**Boning knife**  
Cotello disosso  
Ausbeinmesser  
Couteau à désosser  
Cuchillo deshuesador

art.	cm.	col.	€
18016B14	14	●	17,50
18016B16	16	●	18,50



**Boning knife**  
Cotello disosso  
Ausbeinmesser  
Couteau à désosser  
Cuchillo deshuesador

art.	cm.	col.	€
18016R14	14	●	17,50
18016R16	16	●	18,50



**Steak knife**  
Cotello bistecca  
Steakmesser  
Couteau à steak  
Cuchillo para steak

art.	cm.	col.	€
18022-12	12	●	8,50



**Table knife, half-waved**  
Cotello tavola, mezzo dentato  
Tafelmesser halb gewellt  
Couteau universel, demi-dentelé  
Cuchillo mesa, medio dentado

art.	cm.	col.	€
18023-11	11	●	7,50



**Boning knife**  
Cotello disosso  
Ausbeinmesser  
Couteau à désosser  
Cuchillo deshuesador

art.	cm.	col.	€
18016Y14	14	●	17,50
18016Y16	16	●	18,50



**Boning knife**  
Cotello disosso Emilia  
Ausbeinmesser  
Couteau à désosser  
Cuchillo deshuesador

art.	cm.	col.	€
18017-14	14	●	18,50
18017-16	16	●	18,90
18017-18	18	●	20,90



**Steak/Pizza knife**  
Cotello bistecca/pizza  
Steak-/Pizzamesser  
Couteau à steak/pizza  
Cuchillo para steak/pizza

art.	cm.	U. Pack	col.	€
18217-12	12	6	●	3,50



**Paring knife**  
Spelucchino  
Spickmesser  
Couteau d'office  
Cuchillo mondador

art.	cm.	col.	€
18024-08	8	●	6,50
18024-11	11	●	7,50



**Boning knife**  
Cotello disosso Emilia  
Ausbeinmesser  
Couteau à désosser  
Cuchillo deshuesador

art.	cm.	col.	€
18017B16	16	●	18,90
18017R16	16	●	18,90
18017Y16	16	●	18,90



**Poultry sticking knife**  
Cotello scannapollu  
Geflügelschlachtmesser  
Couteau à volaille  
Cuchillo deshuesador

art.	cm.	col.	€
18018-11	11	●	16,90
18018R11	11	●	16,90
18018Y11	11	●	16,90



**Paring knife**  
Spelucchino  
Spickmesser  
Couteau d'office  
Cuchillo mondador

art.	cm.	col.	€
18024B08	8	●	6,50
18024B11	11	●	7,50



**Paring knife**  
Spelucchino  
Spickmesser  
Couteau d'office  
Cuchillo mondador

art.	cm.	col.	€
18024G08	8	●	6,50
18024G11	11	●	7,50



**Paring knife**  
Spelucchino  
Spickmesser  
Couteau d'office  
Cuchillo mondador

art.	cm.	col.	€
18024M11	11	●	7,50



**Paring knife**  
Spelucchino  
Spickmesser  
Couteau d'office  
Cuchillo mondador

art.	cm.	col.	€
18024R08	8	●	6,50
18024R11	11	●	7,50



**Paring knife**  
Spelucchino  
Spickmesser  
Couteau d'office  
Cuchillo mondador

art.	cm.	col.	€
18024W08	8	○	6,50
18024W11	11	○	7,50



**Paring knife**  
Spelucchino  
Spickmesser  
Couteau d'office  
Cuchillo mondador

art.	cm.	col.	€
18024Y08	8	●	6,50



**Bent paring knife**  
Cottello cuoco  
Tourniermesser  
Couteau bec d'oïseau  
Cuchillo para pelar

art.	cm.	col.	€
18026-07	7	●	6,50



**Bent paring knife**  
Cottello cuoco  
Tourniermesser  
Couteau bec d'oïseau  
Cuchillo para pelar

art.	cm.	col.	€
18026G07	7	●	6,50



**Confectioner's knife**  
Cottello pasticceria  
Bäckmesser  
Couteau de pâtissier  
Cuchillo de pastelerio

art.	cm.	col.	€
18029-25	25	●	18,90
18029-30	30	●	18,90
18029-36	36	●	20,90



**Bread knife**  
Cottello pane  
Brotmesser  
Couteau à pain  
Cuchillo para pan

art.	cm.	col.	€
18028W21	21	○	17,90
18028-21	21	●	17,90



**Bread knife**  
Cottello pane  
Brotmesser  
Couteau à pain  
Cuchillo para pan

art.	cm.	col.	€
18028-25	25	●	25,50
18028-30	30	●	28,50
18028-36	36	●	34,50



**Bread knife**  
Cottello pane  
Brotmesser  
Couteau à pain  
Cuchillo para pan

art.	cm.	col.	€
18028W25	25	○	25,50
18028W30	30	○	28,50
18028W36	36	○	34,50



**Bread knife**  
Cottello pane  
Brotmesser  
Couteau à pain  
Cuchillo para pan

art.	cm.	col.	€
18028Y25	25	●	25,50
18028Y30	30	●	28,50



**Pastry knife**  
Cottello dolce  
Bäckermesser  
Couteau de pâtissier  
Cuchillo de pastelerio

art.	cm.	col.	€
18030W31	31	○	23,90
18030W36	36	○	25,50



**Chinese meat cleaver**  
Falchetta cinese  
Chinesishackmesser  
Couteau de chef chinois  
Macheta Chino

art.	cm.	col.	€
18221B17	17	●	40,90
18221B19	19	●	44,50
18221B21	21	●	48,90



**Chinese meat cleaver**  
Falchetta cinese  
Chinesishackmesser  
Couteau de chef chinois  
Macheta Chino

art.	cm.	col.	€
18221M17	17	●	40,90
18221M19	19	●	44,50



**Chinese meat cleaver**  
Falchetta cinese  
Chinesishackmesser  
Couteau de chef chinois  
Macheta Chino

art.	cm.	col.	€
18221Y17	17	●	40,90
18221Y19	19	●	44,50



**Pastry knife**  
Cottello dolce  
Bäckermesser  
Couteau de pâtissier  
Cuchillo de pastelerio

art.	cm.	col.	€
18030-26	26	●	20,50
18030-31	31	●	23,90
18030-36	36	●	25,50



**Chinese meat cleaver**  
Falchetta cinese  
Chinesishackmesser  
Couteau de chef chinois  
Macheta Chino

art.	cm.	col.	€
18221-17	17	●	40,90
18221-19	19	●	44,50



**Chinese meat cleaver**  
Falchetta cinese  
Chinesishackmesser  
Couteau de chef chinois  
Macheta Chino

art.	cm.	col.	€
18221G17	17	●	40,90
18221G19	19	●	44,50



**Chinese meat cleaver**  
Falchetta cinese  
Chinesishackmesser  
Couteau de chef chinois  
Macheta Chino

art.	cm.	col.	€
18221R17	17	●	40,90
18221R19	19	●	44,50



**Meat cleaver**  
Falchetta macellaio  
Hackmesser  
Couperet  
Macheta

art.	cm.	Kg.	col.	€
18220-18	18	0,55	●	36,90
18220-20	20	1,10	●	60,50
18220-22	22	1,30	●	70,90
18220-26	26	1,30	●	73,90



**Meat cleaver**

Falcetta macellaio  
Hackmesser  
Couperet  
Macheta

art.	cm.	Kg.	col.	€
18220B18	18	0,55	●	36,90
18220B20	20	1,10	●	60,50
18220B22	22	1,30	●	70,90
18220B26	26	1,30	●	73,90



**Meat cleaver**

Falcetta macellaio  
Hackmesser  
Couperet  
Macheta

art.	cm.	Kg.	col.	€
18220R18	18	0,55	●	36,90
18220R20	20	1,10	●	60,50
18220R22	22	1,30	●	70,90
18220R26	26	1,30	●	73,90



**Meat cleaver**

Falcetta macellaio  
Hackmesser  
Couperet  
Macheta

art.	cm.	Kg.	col.	€
18220Y18	18	0,55	●	36,90
18220Y20	20	1,10	●	60,50
18220Y22	22	1,30	●	70,90
18220Y26	26	1,30	●	73,90



**Heavy butcher's knife**

Mezzo colpo  
Kochschlagmesser  
Couteau coup lourd  
Cuchillo de carnicero

art.	cm.	Kg.	col.	€
18224-28	28	0,75	●	53,90
18224B28	28	0,75	●	53,90
18224R28	28	0,75	●	53,90
18224Y28	28	0,75	●	53,90



**Heavy butcher's knife**

Colpo  
Kochschlagmesser  
Couteau coup lourd  
Cuchillo de carnicero

art.	cm.	Kg.	col.	€
18225-28	28	1	●	59,50
18225R28	28	1	●	59,50



**Parmesan cheese knife**

Cottello grana  
Parmesanmesser  
Couteau à Parmesan  
Cuchillo Para Queso Parmenoso

art.	cm.	col.	€
18205-12	12	●	21,50



**Parmesan cheese knife**

Cottello lancia Milano  
Parmesanmesser  
Couteau à Parmesan  
Cuchillo Para Queso Parmenoso

art.	cm.	col.	€
18207-15	15	●	24,90



**Parmesan cheese knife**

Cottello grana  
Parmesanmesser  
Couteau à Parmesan  
Cuchillo Para Queso Parmenoso

art.	cm.	col.	€
18205-10	10	●	15,50



**Parmesan cheese knife**

Cottello segnaforme  
Parmesanmesser  
Couteau à Parmesan  
Cuchillo Para Queso Parmenoso

art.	cm.	col.	€
18206-09	9	●	20,90



**Oyster knife**

Cottello apriostriche  
Austemesser  
Couteau à huîtres  
Cuchillo para ostras

art.	cm.	col.	€
18209-06	15	●	5,90



**Cheese knife 2 handles**

Cottello formaggio  
Käsemesser  
Couteau à fromage  
Cuchillo para queso

art.	cm.	col.	€
18201-36	36	●	70,50



**Vegetable knife**

Cottello verdure  
Gemüsemesser  
Couteau à légumes  
Cuchillo para verduras

art.	cm.	col.	€
18222-18	18	●	30,50



**Cheese knife**

Cottello formaggio  
Käsemesser  
Couteau à fromage  
Cuchillo para queso

art.	cm.	col.	€
18203-26	26	●	30,50



**Baking pan knife**

Cottello gastronomia  
Winkelmesser  
Couteau à angle  
Cuchillo hoja angular

art.	cm.	col.	€
18215-21	21,5	●	28,50



**Mincing knife**

Mezzaluna  
Wiegemesser  
Hachoir  
Media luna

art.	cm.	col.	€
48017-14	14	●	16,90
48017-25	26	●	37,90



**Ham boner**

Camula disosso prosciutti  
Schinkenauslöser  
Gouge à jambons  
Cuchillo deshuesar jamón

art.	cm.	col.	€
48021-21	21	●	73,50



**Baking pan knife**

Cottello gastronomia  
Winkelmesser  
Couteau à angle  
Cuchillo hoja angular

art.	cm.	col.	€
18215-13	13,5	●	24,50



**Pie knife**

Cottello torta  
Tortemesser  
Couteau à gâteau  
Cuchillo para tartas

art.	cm.	col.	€
18514-18	18	●	7,90



**Double blade mincing knife**

Mezzaluna, lama doppia  
Wiegemesser, Doppel-Klinge  
Hachoir double lame  
Media luna, doble

art.	cm.	col.	€
48215-14	14	●	19,90
48215-30	30	●	62,90



# KNIVES COLTELLERIA



**Meat fork**  
Forchettone  
Fleischgabel  
Fourchette baïonnette

Tenedor Trinchante	art.	cm.	col.	€
18226-17	17		●	12,90
18226B17	17		●	12,90
18226G17	17		●	12,90
18226Y17	17		●	12,90



**Sharpening steel**  
Acclaino  
Wetzstahl  
Fusil

Chaira	art.	cm.	col.	€
18235-26	26		●	39,50



NEW

**Sharpening stone GRIT 1000/3000**

Pietra per affilare  
Abziehstein  
Pierre à aiguiser  
Piedra de afilar

art.	cm.	€
18251-03	21x7x3	38,50

**1000 grit side for maintaining very sharp edge. 3000 grit side for finishing the sharpest edges with a polish.** – Grana 1000 ideale per mantenere un'affilatura precisa, grana 3000 perfezionata e lucida i bordi più affilati.



**Poultry shears**  
Trinciapollo  
Geflügelschere  
Coupe-volailles

Tijeras aves	art.	cm.	€
18263-00	25		18,50



**Sharpening steel**  
Acclaino  
Wetzstahl  
Fusil

Chaira	art.	cm.	col.	€
18235-30	30		●	42,50
18235B30	30		●	42,50
18235G30	30		●	42,50



**Sharpening steel**  
Acclaino  
Wetzstahl  
Fusil

Chaira	art.	cm.	col.	€
18235R30	30		●	42,50
18235W30	30		○	42,50
18235Y30	30		●	42,50



**Poultry scissors, divisible**  
Forbice pollame, smontabile  
Geflügelschere, teilbar  
Coupe-volailles divisible

Tijeras aves, desmontables	art.	cm.	€
18275-00	26,5		6,90



**Poultry shears, divisible**  
Trinciapollo, smontabile  
Geflügelschere, teilbar  
Coupe-volailles divisible

Tijeras aves, desmontables	art.	cm.	€
18261-00	24		57,90



**Oval sharpening steel**  
Acclaino ovale  
Wetzstahl, oval  
Fusil ovale

Chaira ovalada	art.	cm.	col.	€
18236-30	30		●	62,90



**Diamond sharpening steel**  
Acclaino diamantato  
Diamant-Wetzstahl  
Fusil diamant

Chaira adiamantada	art.	cm.	col.	€
18237-26	26		●	58,50

**Diamond coating creates a new bevel on the knife edge, leaving it razor sharp.** – Il rivestimento in diamante crea una nuova bisellatura sul filo del coltello, rendendolo affilato come un rasoio.



**Seadfood scissors**  
Forbice gamberi  
Meeresfrüchtcheschere  
Ciseaux à crevettes  
Tijeras camarones

art.	cm.	€
18278-00	18	5,90



**Herb scissors, 5 blades**  
Forbice erbe, 5 lame  
Kräuterschere 5 Klingen  
Ciseaux à herbes 5 lames  
Tijeras hierbas 5 Cuchillas

art.	cm.	€
18277-00	20	9,90



**Sharpening stone GRIT 1000/240**

Pietra per affilare  
Abziehstein  
Pierre à aiguiser  
Piedra de afilar

art.	cm.	€
18251-01	21x7x3	27,50

**240 grit side will correct slight edge flaws. 1000 grit side is excellent for finishing and maintenance.** – Grana 240 corregge imperfezioni leggere del filo. Grana 1000 è eccellente per la finitura e la manutenzione dell'affilatura.



**Sharpening stone GRIT 1000/600**

Pietra per affilare  
Abziehstein  
Pierre à aiguiser  
Piedra de afilar

art.	cm.	€
18251-02	21x7x3	27,90

**600 grit side will correct slight edge flaws. 1000 grit side is excellent for finishing and maintenance.** – Grana 600 corregge leggere imperfezioni del filo della lama. Grana 1000 è eccellente per la finitura e la manutenzione dell'affilatura.



**Salad scissors**  
Forbice insalata  
Salatschere  
Ciseaux à salade  
Tijeras ensalada

art.	cm.	€
18270-22	22	11,50



**Quail egg cutter**  
Forbice uova di quaglia  
Wachteleischschere  
Ciseaux œufs de caille  
Tijeras huevos de codorniz

art.	cm.	€
18279-14	14	3,50



## KNIVES COLTELLERIA



### All purpose scissors

Forbice multiuso  
Küchenschere  
Ciseaux de cuisine  
Tijeras cocina

art.	cm.	€
18272-00	18,5	3,90



### Kitchen scissors, divisible

Forbice cucina, smontabile  
Küchenschere, teilbar  
Ciseaux de cuisine, divisible  
Tijeras cocina, desmontables

art.	cm.	€
18271-00	22,6	8,90



### Kitchen scissors, divisible

Forbice cucina, smontabile  
Küchenschere, teilbar  
Ciseaux de cuisine, divisible  
Tijeras cocina, desmontables

art.	cm.	€
18273-00	18	34,50



### Kitchen scissors, divisible

Forbice cucina, smontabile  
Küchenschere, teilbar  
Ciseaux de cuisine, divisible  
Tijeras cocina, desmontables

art.	cm.	€
18274-00	20	38,50



### Chinese kitchen scissors

Forbice cinese cucina  
Chinesische Küchenschere  
Ciseaux chinois de cuisine  
Tijeras chinas de cocina

art.	cm.	€
49636-00	17x8,5	12,50

Stainless steel and brass. — Inox e ottone.



### Pizza scissors, divisible

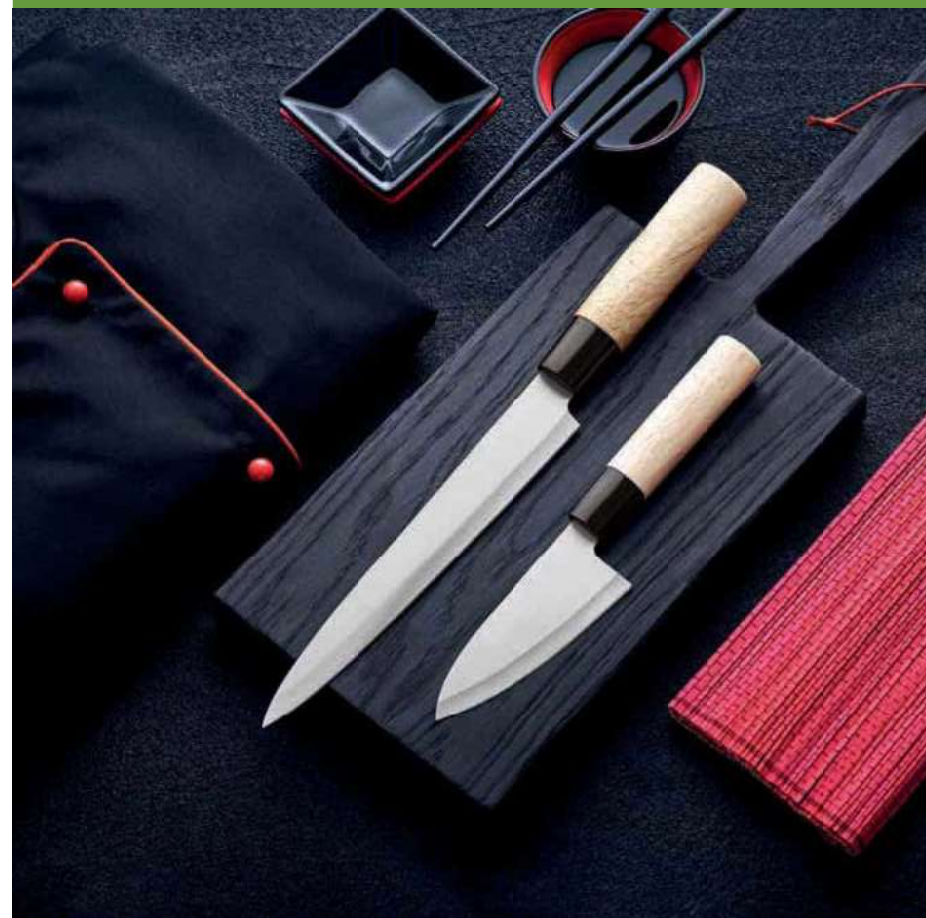
Forbice pizza, smontabile  
Pizzaschere, teilbar  
Ciseaux à pizza, divisible  
Tijeras pizza, desmontables

art.	cm.	€
18276-00	25	9,50



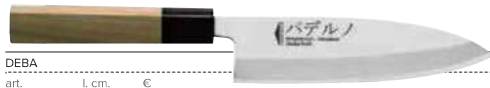
# JAPANESE SUSHI KNIVES COLTELLI SUSHI GIAPPONESI

## KNIVES COLTELLERIA



Excellent choice when preparing sushi and vegetables. Molybdenum/Vanadium s/s blades for excellent edge retention, razor sharp edges, slip resistant wooden handles. The blades are sharpened with the traditional Japanese single bevel to improve sharpness. The large beveled one-sided edge is much thinner than a two-sided edge. This thinner, sharper edge makes for cleaner cuts through the soft flesh of fish, in particular. Using these knives will avoid bruising the delicate texture of raw fish and destroying the freshness of the fish. The thinner edge is more fragile than the edge on western knives. Do not use for cutting anything solid including larger fish bones. Due to the special blade sharpening and s/s used we highly recommend to only hand wash and dry the blades thoroughly immediately.

Una scelta eccellente per la preparazione di sushi e verdure. Lame in acciaio inox, molibdeno e vanadio, per un'ottimale tenuta del filo, affilatura a rasoio, manici in legno antiscivolo. Secondo la tradizione giapponese l'affilatura è unilaterale ed il filo è molto più sottile rispetto a quello della normale affilatura dei coltelli occidentali. Questo rende i tagli più nitidi ed evita di creare traumi alla trama delicata di carne e pesce crudo. Non utilizzare per il taglio di solidi incluse grosse lisce di pesce. Data la particolarità dell'affilatura e dell'acciaio impiegato si consiglia vivamente di lavare a mano ed asciugare immediatamente con cura le lame.



DEBA		
art.	l. cm.	€
18280-10	10,5	35,50
18280-16	16,5	42,90
18280-22	22,5	53,90

The Deba is a powerful knife used for filleting fish and butchering meat without bones. Its weight and thickness can chop through fish bones and the sharp edge can fillet even the smallest of fish. – Affilato e dalla lama pesante usato per dissossare e tagliare il pesce utilizzato nel sushi. È simile ad un coltello da chef.



OROSHI		
art.	l. cm.	€
18281-24	24	57,50

An Oroshi Knife is a Japanese all-purpose cooking knife, but used particularly for fish. – Per sfilettare il tonno e altri pesci di grandi dimensioni.



USUBA		
art.	l. cm.	€
18282-18	18,0	45,50
18282-19*	18,0	35,50
18282-22	22,5	61,90

\*Double bevel. The Usuba is the ultimate vegetable knife. Sharp and thin, it is used by chefs in Japan for katsuramuki, a traditional style of peeling vegetables into thin sheets. – \*Doppia affilatura. Coltello estremamente affilato con una punta quadrata. Questo coltello è usato per tagliare verdure e quando è tenuto ben affilato può tagliarle in fette sottili come un foglio di carta.



TAKO SASHIMI		
art.	l. cm.	€
18283-27	27	41,90
18283-33	33	47,50

The Tako Sashimi is a variation of the Yanagi and is used to slice straight-cut sashimi. The blunt tip and balanced weight works well on difficult ingredients like octopus, from which it gets its name. Originated in Kanto (Tokyo) region. – Il coltello Tako Sashimi assomiglia di più ad un coltello occidentale ed è utilizzato per affettare tagli spessi di carne per sushi. Ha la lama senza punta, per evitare di rovinare i tentacoli del polpo.



YANAGI SASHIMI		
art.	l. cm.	€
18284-21	21	39,90
18284-27	27	44,50
18284-30	30	46,90
18284-33	33	49,90

The Yanagi Sashimi is a slicing knife used to cut boneless fish filets into sashimi and topping for sushi. The graceful, thin blade cuts beautiful slices in one long, drawing stroke. Originated in Kansai (Osaka) region. – Viene utilizzato per tagliare sottili fette di verdure, carne o pesce, nonché per tagliare in generale a dadi o a fette. Grazie alla sua lama sottile ed affilata è utilizzato anche per creare guarnizioni o tagliare i rotoli di sushi.


**Knife case, 14 pieces**

Valigia cuoco, 14 pz.  
Messerkoffer, 14 Stk.  
Mallette de chef, 14 pièces  
Malleta cuchillos, 14 piezas

art.	des.	€
18099-15	Comprende/includes:	473,50
18000-26	cook's knife/cucina cm 26	
18000-30	cook's knife/cucina cm 30	
18002-18	butcher's knife/francese cm 18	
18002-26	butcher's knife/francese cm 26	
18009-30	ham/prosciutto cm 30	
18016-16	boning/disosso cm 6	
18024-11	paring/spelucchino cm 11	
18026-07	paring/spelucchino cm 7	
18028-30	bread/pane cm 30	
18230-17	fork/forchettone cm 17	
18235-30	sharpener/acciaiino cm 30	
18519-26	spatula/spatola cm 26	
48280-34	peeler/pelapatate	
18276-00	scissors/forbice pizza	


**Knife case, 19 pcs**

Valigia cuoco, 19 pz.  
Messerkoffer, 19 Stk.,  
Mallette de chef, 19 pcs  
Malleta cuchillos, 19 piezas

art.	des.	€
18199-19	Comprende/includes:	701,90
18100-24	cook's knife/cucina cm 24	
18100-30	cook's knife/cucina cm 30	
18112-30	salmon/salmone cm 30	
18115-20	filletting/filettare cm 20	
18116-14	boning/disosso cm 14	
18125-10	paring/spelucchino cm 10	
18126-07	bent paring/spelucchino cm 7	
18128-30	bread/pane cm 30	
18230-17	fork/forchettone cm 17	
18235-30	sharpener/acciaiino cm 30	
18276-00	scissors/forbice pizza	
18255-00	sharpener/affila coltelli	
48280-25	apple corer/levatorsoli	
48280-34	peeler/pelapatate	
48280-02	can opener/apribottiglie	
48280-26	oval baller/scavino ovale mm 19	
48280-92	striper/decora limoni	
48280-96	orange peeler/pelারণe	
48286-67	double melon baller/scavino doppio mm 22-30	


**Manual sharpener**

Affilacoltelli manuale  
Messer Schleifapparat  
Affûteur manuel

art.	cm.	€
18255-00	25	19,50


**Manual sharpener**

Affilacoltelli manuale  
Messer Schleifapparat  
Affûteur manuel

art.	cm.	€
49739-00	14,5x7x1,5	70,50


**Salami pricker**

Pungisalamo  
Salamistachel  
Pique saucisson

art.	Ø cm.	€
42523-00	7	13,50



**Knife roll-bag, 9 pieces forged**  
Rotolo portacoltelli, 9 pz. forgiati  
Messer-Rolltasche, 9-teilig  
Rouleau pour couteaux, 9 pièces  
Estuche cuchillos, 9 piezas

art.	des.	€
18190-09	Comprende/includes:	478,90
18116-14	boning/disosso cm 9	
18100-24	cook's/cucina cm 24	
18106-25	slicer/affettare cm 25	
18109-26	ham/prosciutto cm 26	



art.	des.	€
18124-09	paring/spelucchino	
18128-24	bread/pane cm 24	
18230-17	fork/orchettone	
18235-26	sharpener/acciaio	
18271-00	scissors/forbice	



**Knife rack**  
Porta coltelli  
Messeraufhänger  
Support à couteaux  
Porta cuchillos

art.	cm.	€
48040-10	30,5x6,6x35,6	356,50

**Holds 8 chef's knives, 2 smaller knives, 1 steel and scissors.** - Per 8 coltelli cuoco, 2 coltelli piccoli, 1 acciaio e forbici.



**Knife rack**  
Porta coltelli  
Messeraufhänger  
Support à couteaux  
Porta cuchillos

art.	cm.	€
48039-06	15,2x6,6x30,5	264,90

**Holds 1 cleaver and 4 chef knives or 6 chef knives or 8 slicers or 12 paring knives and 1 round or diamond steel.** - Per 1 mannaia e 4 coltelli cuoco o 6 coltelli cuoco o 8 coltelli affettare o 12 spelucchini e 1 acciaio tondo.



**Knife sanitizing system**  
Sterilizzatore ad immersione  
Messerentkeimer  
Stérilisateur à couteaux  
Esterilizador a inmersión

art.	cm.	€
48040-50	45,7x11,5x45,7	1.174,50



**Knife block, 9 pcs set**  
Ceppo portacoltelli, set 9 pz  
Messerblock, 9-tlg.  
Bloc à couteaux, set 9 pièces  
Bloque portacuchillos, 9 piezas

art.	des.	€
18192-09	Comprende/includes:	369,50
18100-20	cook's/cucina cm 20	
18106-20	slicer/affettare cm 20	
18124-09	paring/spelucchino cm 9	
18128-20	bread/pane cm 20	



art.	des.	€
18230-17	fork/orchettone cm 17	
18235-26	sharpener/acciaio cm 26	
18271-00	scissors/forbice	
18102-16	butcher's/francese cm 16	
18126-07	paring/cuoco cm 7	



**Larding needle with flap**  
Ago lardellare con becco  
Spicknadel mit Klappe  
Lardoire à clapet  
Aguja para mechar

art.	Ø mm.	cm.	€
42514-20	5	20	19,90



**Trussing needle straight**  
Ago da cucina  
Dressiernadel  
Aiguille à brider droite  
Aguja para bridar

art.	cm.	€
42515-18	18	12,90
42515-20	20	13,50



**Trussing needle bent**  
Ago da cucina curvo  
Dressiernadel gebogen  
Aiguille à brider courbe  
Aguja curva para bridar

art.	cm.	€
42516-18	18	12,90
42516-20	20	13,90



**Magnetic knife rack**  
Barra magnetica  
Magnet-Messerhalter  
Porte-couteaux magnétique  
Barra magnética portas cuchillos

art.	cm.	€
48032-30	30	14,90
48032-45	45	20,50
48032-60	60	23,90



**Knife block**  
Ceppo porta coltelli  
Messerblock  
Bloc à couteaux  
Bloque portacuchillos

art.	cm.	€
49875-06	26x14x33	625,90



**Knife rack**  
Porta coltelli  
Messeraufhänger  
Support à couteaux  
Porta cuchillos

art.	cm.	€
48040-00	30,5x6,6x30,5	266,90

**Holds 8 chef's knives, 2 smaller knives, 1 steel and scissors.** - Per 8 coltelli cuoco, 2 coltelli piccoli, 1 acciaio e forbici.



**Needles 5 pcs set**  
Aghi set 5 pz  
Nadelsatz, 5 Stk.  
Aiguilles set 5 pcs  
Agujas 5 pz

art.	€
42517-06	79,90



**Skewers, 100 pcs**  
Spiedini, 100 pz  
Fleischspieße, 100 Stk  
Brochettes, 100 pcs  
Palos para asar, 100 pz

art.	cm.	€
48307-01	15	0,90
48307-02	20	1,90
48307-03	25	1,90



**Skewers 6 pcs set**  
Spiedini set 6 pz  
Fleischspieße, Satz 6 Stk  
Brochettes set 6 pcs  
Palos para asar 6 pz

art.	cm.	€
42529-06	30	50,90



## KNIVES COLTELLERIA



### All purpose scissors

Forbice multiuso  
Küchenschere  
Ciseaux de cuisine  
Tijeras cocina

art.	cm.	€
18272-00	18,5	3,90



### Kitchen scissors, divisible

Forbice cucina, smontabile  
Küchenschere, teilbar  
Ciseaux de cuisine, divisible  
Tijeras cocina, desmontables

art.	cm.	€
18271-00	22,6	8,90



### Kitchen scissors, divisible

Forbice cucina, smontabile  
Küchenschere, teilbar  
Ciseaux de cuisine, divisible  
Tijeras cocina, desmontables

art.	cm.	€
18273-00	18	34,50



### Kitchen scissors, divisible

Forbice cucina, smontabile  
Küchenschere, teilbar  
Ciseaux de cuisine, divisible  
Tijeras cocina, desmontables

art.	cm.	€
18274-00	20	38,50



### Chinese kitchen scissors

Forbice cinese cucina  
Chinesische Küchenschere  
Ciseaux chinois de cuisine  
Tijeras chinas de cocina

art.	cm.	€
49636-00	17x8,5	12,50

Stainless steel and brass. — Inox e ottone.



### Pizza scissors, divisible

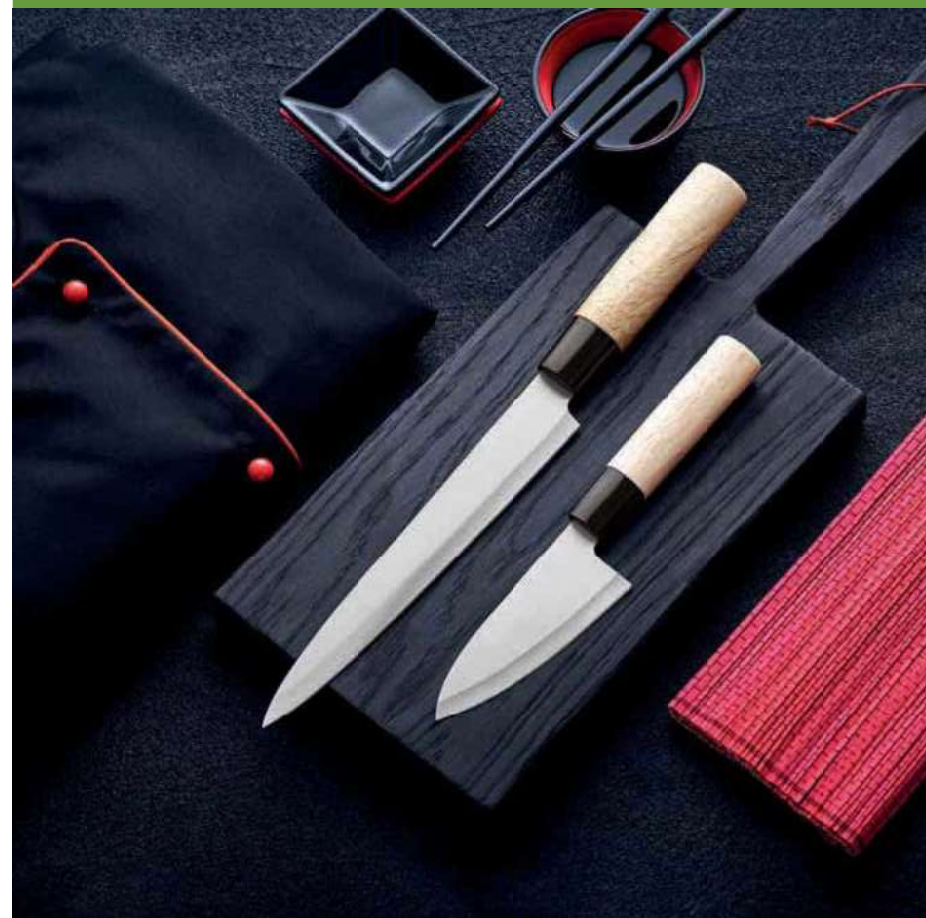
Forbice pizza, smontabile  
Pizzaschere, teilbar  
Ciseaux à pizza, divisible  
Tijeras pizza, desmontables

art.	cm.	€
18276-00	25	9,50



# JAPANESE SUSHI KNIVES COLTELLI SUSHI GIAPPONESI

## KNIVES COLTELLERIA



Excellent choice when preparing sushi and vegetables. Molybdenum/Vanadium s/s blades for excellent edge retention, razor sharp edges, slip resistant wooden handles. The blades are sharpened with the traditional Japanese single bevel to improve sharpness. The large beveled one-sided edge is much thinner than a two-sided edge. This thinner, sharper edge makes for cleaner cuts through the soft flesh of fish, in particular. Using these knives will avoid bruising the delicate texture of raw fish and destroying the freshness of the fish. The thinner edge is more fragile than the edge on western knives. Do not use for cutting anything solid including larger fish bones. Due to the special blade sharpening and s/s used we highly recommend to only hand wash and dry the blades thoroughly immediately.

Una scelta eccellente per la preparazione di sushi e verdure. Lame in acciaio inox, molibdeno e vanadio, per un'ottimale tenuta del filo, affilatura a rasoio, manici in legno antiscivolo. Secondo la tradizione giapponese l'affilatura è unilaterale ed il filo è molto più sottile rispetto a quello della normale affilatura dei coltelli occidentali. Questo rende i tagli più nitidi ed evita di creare traumi alla trama delicata di carne e pesce crudo. Non utilizzare per il taglio di solidi incluse grosse lisce di pesce. Data la particolarità dell'affilatura e dell'acciaio impiegato si consiglia vivamente di lavare a mano ed asciugare immediatamente con cura le lame.


**Skewers falt, 18/8**

Spiedini piatti, 18/8  
Fleischspieße, fach, 18/8  
Brochettes plates, 18/8  
Pinchos planos, 18/8

art.	mm.	U. Pack	€
42511-20	200x3	10	0,90
42511-25	250x3	10	0,90
42511-30	300x3	10	0,90
42511-35	350x3	10	1,50
42511-40	400x3	10	1,90
42511-56	560x5	10	5,50


**Swords, 18/8**

Spade, 18/8  
Schwerter, 18/8  
Epées, 18/8  
Espadas, 18/8

art.	mm.	€
42511-60	600x15x3	8,50
42511-70	700x15x3	8,90


**Anchor meat hook**

Gancio ad ancora  
Anker Fleischhaken  
Esse à ancre  
Gancho forma ancla

art.	Ø mm.	cm.	U. Pack	€
42507-12	7	13	10	3,50


**Meat tenderizer**

Batticarne a pugno  
Kotelettklopfer  
Aplatisseur

**Aplasta carnes**

art.	Kg.	€
42501-15	1,5	63,90
42501-20	2,0	78,90


**Meat tenderizer**

Batticarne a due tagli  
Kotelettklopfer  
Aplatisseur

**Aplasta carnes**

art.	Kg.	€
42502-11	1,1	150,90


**Meat tenderizer**

Batticarne a paletta  
Kotelettklopfer  
Aplatisseur

**Aplasta carnes**

art.	Kg.	€
42503-10	1	144,50


**Sliving meat hook**

Gancio girevole  
Fleischdrehhaken  
Esse-tournante  
Gancho giratorio

art.	Ø mm.	cm.	U. Pack	€
42525-27	12	27	10	26,90


**Meat hook, 2 peack**

Gancio fisso, 2 punte  
Fleischhaken, 2 Spitze  
Crochet esse, 2 pointes  
Gancho 2 puntas

art.	Ø mm.	cm.	U. Pack	€
42524-06	3	6	10	0,90
42524-08	4	8	10	0,90
42524-10	4	10	10	0,90
42524-12	5	12	10	1,50
42524-14	5	14	10	1,50
42524-16	6	16	10	1,90
42524-18	6	18	10	1,90
42524-20	9	20	10	4,50
42524-22	9	22	10	4,90
42524-30	12	30	10	8,90


**Meat hook, 1 peack**

Gancio fisso, 1 punta  
Fleischhaken, 1 Spitze  
Crochet esse, 1 pointe  
Gancho 1 punta

art.	Ø mm.	cm.	U. Pack	€
42506-08	3	8	10	0,90
42506-10	4	10	10	0,90
42506-12	5	12	10	1,50
42506-14	5	14	10	1,50
42506-16	6	16	10	1,90
42506-18	6	18	10	1,90


**Steak hammer, aluminum**

Batticarne, alluminio  
Aluminum-Fleischklopfer  
Attendrisseur, alu

**Aplasta carnes, aluminio**

art.	cm.	Kg.	€
42508-00	32	0,6	42,90


**Steak hammer, aluminum**

Batticarne, alluminio  
Aluminum-Fleischklopfer  
Attendrisseur, alu

**Aplasta carnes, aluminio**

art.	cm.	Kg.	€
42508-01	25	0,41	14,90


**Bone-saw**

Sega per ossa  
Knochensäge  
Scie à os  
Sierra de cocina

art.	cm.	€
48231-40	40	93,90
48231-45	45	98,50
48231-50	50	102,50


**Swivel meat hook**

Gancio girevole  
Fleischdrehhaken  
Esse-tournante  
Gancho giratorio

art.	Ø mm.	cm.	€
42505-21	9	22	11,90
42505-24	10	24	13,90
42505-27	12	27	15,90
42505-50	12	50	19,90


**Sliding meat hook**

Gancio scorrevole  
Fleischhaken  
Crochet coulissant  
Gancho

art.	Ø mm.	cm.	U. Pack	€
42526-12	9	12	10	14,90
42526-14	12	14	10	16,90


**Ham tongs**

Pinza per affettati  
Schinkenzange  
Pince à jambon  
Pinza para jamón

art.	cm.	€
42510-00	11x6	6,90


**String holder**

Portaspago  
Schnurrolle-Halter  
Porte rolls sur socle  
Porta cuerda

art.	cm.	€
42579-00	19x12x17	136,90


**Meat pan**

Vassoio rettangolare  
Fleischblech  
Plat boucher

art.	cm.	€
42534-26	26x23x2	18,50
42534-32	34x21x2	17,50
42534-41	45x25x2	25,50


**Display tray**

Vassoio espositore  
Ausstellplatte  
Plateau  
Bandeja expositora

art.	cm.	€
42532-29	29x21x2	16,50
42532-58	58x21x2	34,90


**SS**

**Meat pan**  
Vassoio  
Fleischblech  
Plat boucher  
Contenedor

art.	cm.	€
42530-26	24,4x21,6x5,5	21,90
42530-32	32x23x5,5	26,90
42530-41	41x31x5,5	37,50
42530-50	50x35x5,5	57,50


**SS**

**Meat pan with grid**  
Vassoio con griglia  
Fleischblech mit Siebeinsatz  
Plat boucher avec grille  
Contenedor con rejilla

art.	cm.	€
42531-26	24,4x21,6x5,5	30,50
42531-32	32x23x5,5	35,90
42531-41	41x31x5,5	52,50
42531-50	50x35x5,5	76,90



**Ham stand on wood**  
Ferma prosciutto base legno  
Schinkenhalter, Holzsockel  
Pince à jambon sur bois  
Jamonero, base madera

art.	cm.	Kg.	€
41582-00	24x45x16	4,5	255,50



**Ham stand on marble**  
Ferma prosciutto base marmo  
Schinkenhalter, Marmorsockel  
Pince à jambon sur marbre  
Jamonero, base mármol

art.	cm.	Kg.	€
41583-00	24x45x15	10,3	366,90


**SS**

**Hamburger press**  
Pressa-hamburger  
Hamburgerpresse  
Moule à steak  
Prensa para hamburguesa

art.	Ø cm.	l. cm.	€
42864-10	10	36	109,50



**Hamburger press, anodized aluminum**  
Pressa-hamburger, alluminio anodizzato  
Hamburgerpresse, Aluminium eloxiert  
Moule à steak, aluminium anodisé  
Prensa para hamburguesa, aluminio anodizado

art.	cm.	Kg.	€
49978-10	37x25x50	5,0	683,50
49978-13	42x27,5x53	5,5	n.a.

The parts coming into contact with food are in stainless steel. – Parti a contatto con il cibo in acciaio inox per alimenti.



**Vertical manual sausage filler**  
Insaccatrice verticale  
Wurstfüller  
Poussoir manuel vertical  
Ensayadora vertical

art.	cm.	lt.	Kg.	€
49876-03	30x22x47,5	3	6,2	503,50

With 3 funnels. – Con 3 imbutoi.



**Manual slicing machine - Flywheel**  
Affettatrice manuale - Volano  
Aufschnittmaschine - Schwungrad  
Trancheuse manuelle - Volant  
Cortadora manual - Volante

art.	Ø cm.	cm.	Kg.	€
49971-25	25	68x52x51	33	6.445,50

Cut thickness range mm 0÷2,3. 9 cutting positions. Cut cm 18,5x19. – Spessore taglio mm. 0÷2,3. 8 scatti. Taglio utile cm 18,5x19.



**Manual slicing machine - Flywheel**  
Affettatrice manuale - Volano  
Aufschnittmaschine - Schwungrad  
Trancheuse manuelle - Volant  
Cortadora manual - Volante

art.	Ø cm.	cm.	Kg.	€
49972-30	30	72x60x74	45,5	7.009,90

Cut thickness range mm 0÷2,5. 9 cutting positions. Cut cm 23x19. – Spessore taglio mm. 0÷2,5. 9 scatti. Taglio utile cm 23x19.



**Manual slicing machine - Flywheel**  
Affettatrice manuale - Volano  
Aufschnittmaschine - Schwungrad  
Trancheuse manuelle - Volant  
Cortadora manual - Volante

art.	Ø cm.	des.	€
49971R25	25	Rose	6.835,90
49971M25	25	Daisy	6.835,90
49972R30	30	Rose	7.395,90
49972M30	30	Daisy	7.395,90



**Stand**  
Piedistallo  
Sockel  
Piédestal  
Pedestal

art.	cm.	€
49971P25	65x80	2.401,90
49972P30	65x80	2.401,90



**Stand with wheels**  
Piedistallo con ruote  
Sockel mit Rädern  
Piédestal avec roues  
Pedestal con ruedas

art.	cm.	€
49971R00	65x80	3.830,90



**Block brush, plastic handle**  
Spazzola per ceppa  
Blockbürste, Kunststoffgriff  
Brosse à billot, matière plastique  
Cepillo para cepta

art.	cm.	€
42518-01	20	67,90


**PE**

**Cutting board with tray**  
Tagliere con vasca  
Tranchierbrett mit Tablett  
Planche à découper avec plateau  
Tabla de corte con bandeja

art.	cm.	€
44947-00	33,5x46x5,5	61,50


**HDPE**

**Cutting board**  
Tagliere bar  
Tranchierbrett  
Planche à découper  
Tabla de corte

art.	cm.	€
42521-16	16x24,5x1	7,50
42521-24	24,5x32,5x1	13,90

Color	Code	Food Type
Red	03	Raw meat and poultry Carni crude Rohes Fleisch Viande crue Carne cruda
Brown	02	Raw vegetables Verdure crude Rohes Gemüse Crudités Verduras crudas
Blue	04	Raw fish Pescé Fisch Poisson Pescado
Yellow	01	Cooked meats Carni cotte Gekochtes Fleisch Viande cuite Carne cocida
Green	05	Salads and fruits Insalate e frutta Salat und Früchte Salade et fruits Ensalada y frutas
White	00	Bakery and dairy products Pane e formaggi Brot und Käse Pain et fromages Pan y quesos
Viola	07	ALLERGENS Gluten Free Häufig Vegan


**HDPE**

**Cutting board**  
Tagliere bar  
Tranchierbrett  
Planche à découper  
Tabla de corte

art.	cm.	GN	col.	€
42522-00	32x26,5x2	1/2	○	28,50
42522-01	32x26,5x2	1/2	●	28,50
42522-02	32x26,5x2	1/2	●	28,50
42522-03	32x26,5x2	1/2	●	28,50
42522-04	32x26,5x2	1/2	●	28,50
42522-05	32x26,5x2	1/2	●	28,50
42522-09	32x26,5x2	1/2	●	28,50


**HDPE**

**Cutting board**  
Tagliere bar  
Tranchierbrett  
Planche à découper  
Tabla de corte

art.	cm.	GN	col.	€
42538-00	53x32,5x2	1/1	○	62,50
42538-01	53x32,5x2	1/1	●	62,50
42538-02	53x32,5x2	1/1	●	62,50
42538-03	53x32,5x2	1/1	●	62,50
42538-04	53x32,5x2	1/1	●	62,50
42538-05	53x32,5x2	1/1	●	62,50
42538-09	53x32,5x2	1/1	●	62,50


**HDPE**

**Cutting board**  
Tagliere bar  
Tranchierbrett  
Planche à découper  
Tabla de corte

art.	cm.	col.	€
42539-00	60x40x2	○	77,50
42539-01	60x40x2	●	83,90
42539-02	60x40x2	●	83,90
42539-03	60x40x2	●	83,90
42539-04	60x40x2	●	83,90
42539-05	60x40x2	●	83,90
42539-09	60x40x2	●	83,90



**Cutting board**  
Tagliere bar  
Tranchierbrett  
Planche à découper  
Tabla de corte

art.	cm.	€
42522-07	32x26,5x2	28,50
42538-07	53x32,5x2	62,50
42539-07	60x40x2	83,90



**Cutting board**  
Tagliere bar  
Tranchierbrett  
Planche à découper  
Tabla de corte

art.	cm.	€
42537-40	40x30x2	39,50
42537-50	50x30x2	48,50
42537-80	80x40x2	103,90



**Cutting board with groove**  
Tagliere bar  
Tranchierbrett mit Kanal  
Planche à découper avec rigole  
Tabla de corte con ranura

art.	cm.	GN	col.	€
42546-00	65x53x2	2/1	○	101,50
42546-01	65x53x2	2/1	●	101,50
42546-02	65x53x2	2/1	●	101,50
42546-03	65x53x2	2/1	●	101,50
42546-04	65x53x2	2/1	●	101,50
42546-05	65x53x2	2/1	●	101,50



**Colored cutting boards set 6 pcs**  
Tagliere colorati set 6 pz  
Tranchierbrett 6 Stk.  
Planches à découper set 6 pcs  
Juego 6 tablas de corte

art.	cm.	€
42541-06	46x31x1,3	154,50



**Round cutting board**  
Tagliere tondo  
Tranchierbrett, rund  
Planche à découper, ronde  
Tabla de corte redonda

art.	Ø cm.	h. cm.	€
42535-24	24,0	1,0	17,50
42535-32	32,5	1,5	31,50
42535-49	49,0	1,5	68,90



**Butchers table**  
Ceppa  
Hackblock  
Billot  
Cepa

art.	cm.	mm.	€
42518-50	50x50x86	4*	789,50

\*Thickness. – Spessore.



**Cutting board with stoppers**  
Tagliere con fermi  
Tranchierbrett mit Stiften  
Planche à découper avec arrêts  
Tabla de corte con barras de la parada

art.	cm.	GN	col.	€
42543-00	53x32,5x2	1/1	○	73,50
42543-01	53x32,5x2	1/1	●	73,50
42543-02	53x32,5x2	1/1	●	73,50
42543-03	53x32,5x2	1/1	●	73,50
42543-04	53x32,5x2	1/1	●	73,50
42543-05	53x32,5x2	1/1	●	73,50



**Cutting board with stoppers**  
Tagliere con fermi  
Tranchierbrett mit Stiften  
Planche à découper avec arrêts  
Tabla de corte con barras de la parada

art.	cm.	col.	€
42544-00	60x40x2	○	91,90
42544-01	60x40x2	●	91,90
42544-02	60x40x2	●	91,90
42544-03	60x40x2	●	91,90
42544-04	60x40x2	●	91,90
42544-05	60x40x2	●	91,90



**Cutting board with stoppers**  
Tagliere con fermi  
Tranchierbrett mit Stiften  
Planche à découper avec arrêts  
Tabla de corte con barras de la parada

art.	cm.	€
42540-40	40x30x2	46,50
42540-50	50x30x2	55,90
42540-80	80x40x2	111,50



**Worktop**  
Ceppo  
Arbeitsplatte  
Plan de travail  
Encimera

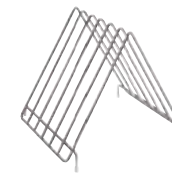
art.	cm.	mm.	€
42519-01	50x50	4*	181,50

\*Thickness. – Spessore.



**Board scraper**  
Raschietto  
Blockschaber  
Racloir à planches  
Rascador

art.	cm.	€
42520-00	17x6x9	55,50



**Cutting board rack**  
Portatagliere in filo  
Tranchierbrett-Träger  
Sechoir à planches à découper  
Porta tablas

art.	cm.	€
42542-00	30x26x27,5	60,50



**Allergen safety utensils set**  
Set utensil sicurezza allergeni  
Allergensicherheits-Werkzeugset  
Ensemble d'ustensiles (allergènes)  
Juego utensilios de seguridad para alérgenos

art.	cm.	Kg.	€
42528-00	58x41x10	4,76	355,90

**Cutting board mm 305x457x13, chef's knife mm 254, s/s tongs and turner.** – Tagliere mm 305x457x13, coltello cuoco mm 254, pinza e paletta inox.



**Bread cutting board**  
Tagliere pane  
Brotschneidbrett  
Planche à découper  
Tabla de corte

art.	cm.	€
42964-53	53x32,5x2	60,50
42964-60	60x40x2	70,90



**Chainmail glove**  
Guanto in cotta di maglia  
Fingerhandschuhe  
Gant en cotte de mailles  
Guante de malla

art.	size/T.	col.	€
48505-01	S	○	205,90
48505-02	M	●	205,90
48505-03	L	●	205,90

EN 13998: 2003. Fits either hands, rings ø 4 mm. Thickness ø 0.5 mm. nylon strap. – Ambidestro, anelli ø 4 mm. Spessore ø 0.5 mm. cinturino nylon.



**Chainmail glove, extended cuff**  
Guanto lungo in cotta di maglia  
Fingerhandschuhe, lang  
Gant en cotte de mailles, manchette longue  
Guante largo de malla

art.	size/T.	col.	€
48506-01	S	○	347,90
48506-02	M	●	347,90
48506-03	L	●	347,90

EN 13998: 2003. Fits either hands, rings ø 4 mm. Thickness ø 0.5 mm. nylon strap. – Ambidestro, anelli ø 4 mm. Spessore ø 0.5 mm. cinturino nylon.



**Protective apron**  
Grembiule di protezione  
Schutzschürze  
Tablier de protection  
Delantal de protección

art.	Tg	h. cm.	€
48501-76	80,55	158-178	268,50

**EN 13402-3. Belt fastening with textile adjustable and detachable straps.** – Dotato di bretelle regolabili e staccabili.



**Oven mitt**  
Guanto da forno  
Ofenhandschuh  
Moufle de déformement  
Manopla de protección

art.	I. cm.	€
48510-00	28	5,90

**Outer fabric 100% cotton with silver coating, 100 g/mq.** – Tessuto esterno 100% cotone con rivestimento argenteo 100 g/mq.



**Oven mitt, silicone**  
Guanto da forno, silicone  
Backhandschuhe, Silikon  
Gant de protection, silicone  
Manopla de protección, silicona

art.	€
48514-00	77,50

**Ambidextrous. Contact heat resistant up to +300°C for 15 seconds. Non-slip, water and oil tight, dishwasher safe.** – Ambidestro. Resistenza al calore per contatto fino a 300°C per 15 secondi. Stagno all'acqua e agli oli bollenti, lavabile in lavastoviglie.



**Oven mitt BestGrips**  
Guanto da forno  
Ofenhandschuh  
Moufle de déformement  
Manopla de protección

art.	I. cm.	€
48509-43	43,2	65,50

**Polyester and cotton. Non-slip neoprene gripp. Temperature protection from -23°C up to +260°C for 60 seconds. Ambidextrous.** – Poliestere e cotone. Impugnatura antiscivolo in neoprene. Protezione termica da -23°C a +260°C per 60 secondi. Ambidestro.



**Oven mitt BestGuard, 2 pcs**  
Guanto da forno, 2 pz  
Ofenhandschuh, 2 Stk  
Moufle de déformement, 2 pcs  
Manopla de protección, 2 pz

art.	I. cm.	€
48509-33	33	27,90

**Polyester and cotton, Kevlar seams. Non-stick coating. Heat protection up to +232°C for 30 seconds. Ambidextrous.** – Poliestere e cotone, cuciture in kevlar. Rivestimento antiaderente. Protezione dal calore fino a +232°C per 30 secondi. Ambidestro.



**Oven mitt BestGuard, 2 pcs**  
Guanto da forno, 2 pz  
Ofenhandschuh, 2 Stk  
Moufle de déformement, 2 pcs  
Manopla de protección, 2 pz

art.	I. cm.	€
48509K43	43,2	36,90

**Polyester and cotton, Kevlar seams. Non-stick coating. Heat protection up to +232°C for 30 seconds. Ambidextrous.** – Poliestere e cotone, cuciture in kevlar. Rivestimento antiaderente. Protezione dal calore fino a +232°C per 30 secondi. Ambidestro.



**Cut resistant glove**  
Guanto antitaglio  
Schnittschutz-Handschuh  
Gant anti-coupures  
Guante de protección

art.	I. cm.	size/T.	€
48523-01	22,0	S	47,50
48523-02	24,5	M	47,50
48523-03	27,0	L	47,50
48523-04	28,5	XL	47,50

**HPPE yarn. Ambidextrous. Cut resistance Level 5. Suitable for contact with all types of food. Machine washable.** – Filato HPPE. Guanti ambidestri. Resistenza al taglio Livello 5. Idonei al contatto con tutte le tipologie di alimenti. Lavabili in lavatrice.



**Cut resistant glove**  
Guanto antitaglio  
Schnittschutz-Handschuh  
Gant anti-coupures  
Guante de protección

art.	size/T.	€
48524-01	S	85,50
48524-02	M	85,50
48524-03	L	85,50

**With exclusive antimicrobial agent. 10 gauge Dyneema fiber. Ambidextrous lightweight. Machine washable. Protection level A7 ANSI.** – Con esclusivo agente antimicrobico. Fibra Dyneema calibro 10. Ambidestri leggeri. Lavabili in lavatrice. Livello di protezione A7 ANSI.



**Oven mitt CoolTouch Flame**  
Guanto da forno  
Ofenhandschuh  
Moufle de déformement  
Manopla de protección

art.	I. cm.	€
48507P38	38,1	150,50

**Nomex, Kevlar seams. Heat and steam protection up to 280°C for 3 seconds. Ambidextrous. Machine washable.** – Nomex, cuciture in Kevlar. Protezione dal calore e vapore fino a 280°C per 3 secondi. Ambidestro. Lavabile in lavatrice.



**Three-finger oven glove**  
Guanti anticalore a 3 dita  
Backhandschuhe, 3 Finger  
Moufles protection thermique, 3 doigts  
Guantes de protección

art.	I. cm.	€
48517-03	35,5	53,50

**Resistant to abrasion, tears and cuts. CE marking, in accordance to the basic requirements concerning health and security of the European Directives 89/686/C.E.E. Contact heat resistant up to +350°C for 20 seconds.** – Resistenti all'abrasione, agli strappi ed ai tagli. Marcati CE, rispettano i requisiti essenziali di salute e sicurezza secondo le direttive europee 89/686/C.E.E. Hanno una resistenza al calore per contatto fino a 350°C per 20 secondi.



**Oven mitts**  
Guanti da forno  
Backhandschuhe  
Moufles de déformement  
Manoplas de protección

art.	cm.	€
48511-02	34x16	17,90

**Special cotton fabric, natural color, reinforced palm and thumb. Heat resistant up to +200°C. Machine washable up to +40°C.** – In cotone speciale, colore naturale, esecuzione rinforzata palmo e pollice. Resistente fino a +200°C. Lavabile in lavatrice max. 40°C.



**Oven mitts**  
Guanti da forno  
Backhandschuhe  
Moufles de déformement  
Manoplas de protección

art.	cm.	€
48513-02	26x14,5	17,90

**Special cotton fabric, natural color, reinforced palm and thumb. Heat resistant up to +200°C. Machine washable up to +40°C.** – In cotone speciale, colore naturale, esecuzione rinforzata palmo e pollice. Resistente fino a +200°C. Lavabile in lavatrice max. 40°C.



**Oven mitt CoolTouch Flame**  
Guanto da forno  
Ofenhandschuh  
Moufle de déformement  
Manopla de protección

art.	I. cm.	€
48507-43	43,2	152,90

**Nomex, Kevlar seams. Heat and steam protection up to 280°C for 3 seconds. Ambidextrous. Machine washable.** – Nomex, cuciture in Kevlar. Protezione dal calore e vapore fino a 280°C per 3 secondi. Ambidestro. Lavabile in lavatrice.



**Oven mitt CoolTouch**  
Guanto da forno  
Ofenhandschuh  
Moufle de déformement  
Manopla de protección

art.	I. cm.	€
48507-38	38,1	84,90

**Polyester and cotton, Kevlar seams. Heat protection up to +260°C for 15 seconds. Ambidextrous. Machine washable.** – Poliestere e cotone, cuciture in kevlar. Protezione dal calore fino a +260°C per 15 secondi. Ambidestro. Lavabile in lavatrice.



**Oven mitt UltiGrips**  
Guanto da forno  
Ofenhandschuh  
Moufle de déformement  
Manopla de protección

art.	I. cm.	€
48508-43	43,2	81,90

**Neoprene, Kevlar seams. Contact heat resistant up to +260°C for 15 seconds. Ambidextrous. Machine washable.** – Neoprene, cuciture in Kevlar. Resistente al calore da contatto fino a +260°C per 15 secondi. Ambidestro. Lavabile in lavatrice.



**Oven mitts**  
Guanti da forno  
Backhandschuhe  
Moufles de déformement  
Manoplas de protección

art.	cm.	€
48512-02	27x15	16,50

**Special cotton fabric, natural color, reinforced palm and thumb. Heat resistant up to +200°C. Machine washable up to +40°C.** – In cotone speciale, colore naturale, esecuzione rinforzata palmo e pollice. Resistente fino a +200°C. Lavabile in lavatrice max. 40°C.



**Disposable nitrile glove**  
Guanto monouso in nitrile  
Einweghandschuh aus Nitril  
Gant nitrile jetable  
Guante de nitrilo desechable

art.	I. cm.	pcs/pz	size/T.	€
48519-01	24	100	S	18,90
48519-02	24	100	M	18,90
48519-03	24	100	L	18,90
48519-04	24	100	XL	18,90

**Non-sterile, non-powder coated, with rolled edge. Textured on the fingertips.** – Non sterili, senza rivestimento in polvere, con bordino arrotolato. Testurizzati sulla punta delle dita.



**Scrubbing gloves**  
Guanti scrub  
Schrubben Handschuhe  
Gants à scrubbing  
Guantes para fregar

art.	size/T.	col.	€
48518-01	one size	●	11,90
48518-02	one size	●	11,90