

# SERIES 18000

STAMPED KNIVES  
COLTELLI TRANCIATI



The professional cutlery line “Color-Line” helps to reduce the risk of cross contamination using a Color Coding System which identifies each knife with a specific task: different food processing areas are easily identified. The steel used for this cutlery line has exceptional hardness and very high resistance to corrosion due to ICE-HARDENED system, a special process to harden the steel.

La linea di coltelleria professionale “CCS”- Color Coding System riduce i rischi di contaminazione incrociata grazie all'utilizzo di un Sistema di Codifica dei Colori che identifica ogni coltello per un uso specifico e permette di individuare facilmente le diverse aree di lavoro. Gli acciai utilizzati per questa linea di coltelleria presentano un'eccezionale durezza ed elevata resistenza alla corrosione, grazie all'uso del sistema ICE-HARDENING, processo speciale per temprare l'acciaio.



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

art.	cm.	col.	€
18000-16	16	●	14,17
18000-20	20	●	16,68
18000-23	23	●	21,91
18000-26	26	●	26,53
18000-30	30	●	30,25
18000-36	36	●	39,09



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

art.	cm.	col.	€
18000B16	16	●	14,17
18000B20	20	●	16,68
18000B23	23	●	21,91
18000B26	26	●	26,53
18000B30	30	●	30,25



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

art.	cm.	col.	€
18000G16	16	●	14,17
18000G20	20	●	16,68
18000G23	23	●	21,91
18000G26	26	●	26,53
18000G30	30	●	30,25



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

art.	cm.	col.	€
18000M16	16	●	14,17
18000M20	20	●	16,68
18000M23	23	●	21,91
18000M26	26	●	26,53



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

art.	cm.	col.	€
18000R16	16	●	14,17
18000R20	20	●	16,68
18000R23	23	●	21,91
18000R26	26	●	26,53
18000R30	30	●	30,25



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

art.	cm.	col.	€
18000W20	20	○	16,68
18000W26	26	○	26,53
18000W30	30	○	30,25



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

art.	cm.	col.	€
18000Y16	16	●	14,17
18000Y20	20	●	16,68
18000Y23	23	●	21,91
18000Y26	26	●	26,53



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

art.	cm.	col.	€
18005-22	22	●	23,42
18005-27	27	●	26,23
18005-32	32	●	30,75



**Slaughter/Butcher's knife**

Coltello scimitarra  
Schlacht U Fleischermesser  
Couteau à découper  
Cuchillo carnicero curvo

art.	cm.	col.	€
18005B22	22	●	23,42
18005B27	27	●	26,23
18005B32	32	●	30,75



**Slaughter/Butcher's knife**

Coltello scimitarra  
Schlacht U Fleischermesser  
Couteau à découper  
Cuchillo carnicero curvo

art.	cm.	col.	€
18005G22	22	●	23,42
18005G27	27	●	26,23
18005G32	32	●	30,75



**Slaughter/Butcher's knife**

Coltello scimitarra  
Schlacht U Fleischermesser  
Couteau à découper  
Cuchillo carnicero curvo

art.	cm.	col.	€
18005R22	22	●	23,42
18005R27	27	●	26,23
18005R32	32	●	30,75



**Slaughter/Butcher's knife**

Coltello scimitarra  
Schlacht U Fleischermesser  
Couteau à découper  
Cuchillo carnicero curvo

art.	cm.	col.	€
18005Y22	22	●	23,42
18005Y27	27	●	26,23
18005Y32	32	●	30,75



**Butcher's knife**

Coltello francese  
Blockmesser  
Couteau à découper  
Cuchillo carnicero

art.	cm.	col.	€
18002-18	18	●	17,59
18002-20	20	●	20,30
18002-22	22	●	21,71
18002-26	26	●	25,63
18002-30	30	●	29,15
18002-36	36	●	33,37



**Butcher's knife**

Coltello francese  
Blockmesser  
Couteau à découper  
Cuchillo carnicero

art.	cm.	col.	€
18002B26	26	●	25,63



**Butcher's knife**

Coltello francese  
Blockmesser  
Couteau à découper  
Cuchillo carnicero

art.	cm.	col.	€
18002R18	18	●	17,59
18002R20	20	●	20,30
18002R22	22	●	21,71
18002R26	26	●	25,63
18002R30	30	●	-
18002R36	36	●	33,37



**Butcher's knife**

Coltello francese  
Blockmesser  
Couteau à découper  
Cuchillo carnicero

art.	cm.	col.	€
18002Y18	18	●	17,59
18002Y26	26	●	25,63
18002Y30	30	●	29,15
18002Y36	36	●	33,37



**Slicing knife**

Coltello affettare  
Wurstmesser  
Couteau à trancher  
Cuchillo trinchante

art.	cm.	col.	€
18006-20	20	●	14,87
18006-25	25	●	15,38
18006-30	30	●	22,91
18006-36	36	●	-



**Slicing knife**

Coltello affettare  
Wurstmesser  
Couteau à trancher  
Cuchillo trinchante

art.	cm.	col.	€
18006B20	20	●	-
18006B25	25	●	15,38
18006B30	30	●	22,91



**Slicing knife**

Coltello affettare  
Wurstmesser  
Couteau à trancher  
Cuchillo trinchante

art.	cm.	col.	€
18006G20	20	●	14,87
18006G25	25	●	15,38



**Slicing knife**

Coltello affettare  
Wurstmesser  
Couteau à trancher  
Cuchillo trinchante

art.	cm.	col.	€
18006R25	25	●	15,38
18006R30	30	●	22,91



**Slicing knife**

Coltello affettare  
Wurstmesser  
Couteau à trancher  
Cuchillo trinchante

art.	cm.	col.	€
18006Y20	20	●	14,87
18006Y25	25	●	15,38
18006Y30	30	●	22,91



**Slicing knife, wavy blade**

Coltello affettare, dentato  
Wurstmesser mit Wellenschliff  
Couteau à trancher dentelé  
Cuchillo trinchante ondulado

art.	cm.	col.	€
18007-25	25	●	21,51
18007-30	30	●	24,82
18007-36	36	●	37,69



**Slicing knife, wavy blade**

Coltello affettare, dentato  
Wurstmesser mit Wellenschliff  
Couteau à trancher dentelé  
Cuchillo trinchante ondulado

art.	cm.	col.	€
18007G30	30	●	24,82



**Cook's knife**

Coltello cucina  
Kochmesser  
Couteau de cuisine  
Cuchillo de cocinero

art.	cm.	col.	€
18008-20	20	●	25,13
18008-26	26	●	31,56
18008-30	30	●	35,98
18008-36	36	●	42,81



**Cook's knife**

Coltello cucina  
Kochmesser  
Couteau de cuisine  
Cuchillo de cocinero

art.	cm.	col.	€
18008B30	30	●	35,98



**Cook's knife**

Coltello cucina  
Kochmesser  
Couteau de cuisine  
Cuchillo de cocinero

art.	cm.	col.	€
18008R26	26	●	31,56
18008R30	30	●	35,98
18008R36	36	●	42,81



**Cook's knife**

Coltello cucina  
Kochmesser  
Couteau de cuisine  
Cuchillo de cocinero

art.	cm.	col.	€
18008Y30	30	●	35,98



**Ham knife**

Coltello prosciutto  
Schinkenmesser  
Trancheur à jambon  
Cuchillo para jamón

art.	cm.	col.	€
18009-25	25	●	18,59
18009-30	30	●	21,31
18009-36	36	●	24,42



**Ham knife**

Coltello prosciutto  
Schinkenmesser  
Trancheur à jambon  
Cuchillo para jamón

art.	cm.	col.	€
18009B25	25	●	18,59



**Ham knife**

Coltello prosciutto  
Schinkenmesser  
Trancheur à jambon  
Cuchillo para jamón

art.	cm.	col.	€
18009R25	25	●	-



**Ham knife**

Coltello prosciutto  
Schinkenmesser  
Trancheur à jambon  
Cuchillo para jamón

art.	cm.	col.	€
18009W25	25	○	18,59
18009W30	30	○	21,31



**Ham knife**

Coltello prosciutto  
Schinkenmesser  
Trancheur à jambon  
Cuchillo para jamón

art.	cm.	col.	€
18009Y25	25	●	-
18009Y30	30	●	21,31



**Salmon knife**

Coltello salmone  
Lachsmesser  
Couteau à saumon  
Cuchillo salmón

art.	cm.	col.	€
18011-32	32	●	19,80



**Ham knife, scalloped edge**

Coltello prosciutto, alveolato  
Schinkenmesser mit Kullenschliff  
Couteau à jambon alvéolé  
Cuchillo para jamón alveolado

art.	cm.	col.	€
18010-25	25	●	-
18010-30	30	●	21,81
18010-36	36	●	23,92



**Ham knife, scalloped edge**

Coltello prosciutto, alveolato  
Schinkenmesser mit Kullenschliff  
Couteau à jambon alvéolé  
Cuchillo para jamón alveolado

art.	cm.	col.	€
18010Y30	30	●	21,81



**Salmon knife, scalloped edge**

Coltello salmone, alveolato  
Lachsmesser mit Kullenschliff  
Couteau à saumon alvéolé  
Cuchillo salmón alveolado

art.	cm.	col.	€
18012-32	32	●	23,22



**Salmon knife, scalloped edge**

Coltello salmone, alveolato  
Lachsmesser mit Kullenschliff  
Couteau à saumon alvéolé  
Cuchillo salmón alveolado

art.	cm.	col.	€
18012B32	32	●	23,22



**Cheese slicer**

Coltello salati/formaggio  
Universalmesser  
Couteau universel  
Cuchillo universal

art.	cm.	col.	€
18013-30	30	●	25,73
18013-36	36	●	33,77



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

art.	cm.	col.	€
18013G36	36	●	33,77



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

art.	cm.	col.	€
18013W30	30	○	25,73
18013W36	36	○	33,77



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

art.	cm.	col.	€
18015-18	18	●	15,98
18015-22	22	●	17,79
18015-27	27	●	26,43



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

art.	cm.	col.	€
18015B18	18	●	15,98
18015B22	22	●	17,79



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

art.	cm.	col.	€
18015R22	22	●	17,79



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

art.	cm.	col.	€
18015Y18	18	●	15,98
18015Y27	27	●	26,43



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

art.	cm.	col.	€
18016-14	14	●	14,17
18016-16	16	●	15,08



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

art.	cm.	col.	€
18016B14	14	●	14,17
18016B16	16	●	15,08



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

art.	cm.	col.	€
18016R14	14	●	14,17
18016R16	16	●	15,08



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

art.	cm.	col.	€
18016W16	16	○	-



**Boning knife**

Coltello disosso  
Ausbeinmesser  
Couteau à désosser  
Cuchillo deshuesador

art.	cm.	col.	€
18016Y14	14	●	14,17
18016Y16	16	●	15,08



**Boning knife**

Coltello disosso Emilia  
Ausbeinmesser  
Couteau à désosser  
Cuchillo deshuesador

art.	cm.	col.	€
18017-14	14	●	15,08
18017-16	16	●	15,58
18017-18	18	●	16,98



**Boning knife**

Coltello disosso Emilia  
Ausbeinmesser  
Couteau à désosser  
Cuchillo deshuesador

art.	cm.	col.	€
18017B16	16	●	15,58
18017R16	16	●	15,58
18017Y16	16	●	15,58



**Poultry sticking knife**

Coltello scannapolli  
Geflügelschlachtmesser  
Couteau à volaille  
Cuchillo deshuesador

art.	cm.	col.	€
18018-11	11	●	13,77
18018R11	11	●	13,77
18018Y11	11	●	13,77



**Sticking knife**

Coltello scannare  
Stechmesser  
Couteau à saigner  
Cuchillo deshuesador

art.	cm.	col.	€
18019-12	12	●	-
18019-14	14	●	12,46
18019-16	16	●	16,48
18019-18	18	●	18,79
18019-20	20	●	21,81



**Sticking knife**

Coltello scannare  
Stechmesser  
Couteau à saigner  
Cuchillo deshuesador

art.	cm.	col.	€
18019R12	12	●	11,76
18019R16	16	●	16,48
18019R20	20	●	21,81



**Frozen food, two serrated edges**

Coltello surgelati a doppia lama seghettata  
Tiefkühlkost-Messer  
Couteau à surgelés  
Cuchillo de congelado

art.	cm.	col.	€
18020-23	23	●	-
18020B23	23	●	20,10
18020R23	23	●	20,10



**Frozen food special serrated blade**

Coltello surgelati lama seghettata speciale  
Tiefkühlkost-Messer  
Couteau à surgelés  
Cuchillo de congelado

art.	cm.	col.	€
18021-18	18	●	16,48
18021B18	18	●	16,48
18021R18	18	●	16,48



**Steak knife**

Coltello bistecca  
Steakmesser  
Couteau à steak  
Cuchillo para steak

art.	cm.	col.	€
18022-12	12	●	6,93



**Table knife, half-waved**

Coltello tavola, mezzo dentato  
Tafelmesser halb gewellt  
Couteau universel, demi-dentelée  
Cuchillo mesa, medio dentado

art.	cm.	col.	€
18023-11	11	●	5,93



**Steak/Pizza knife**

Coltello bistecca/pizza  
Steak-/Pizzamesser  
Couteau à steak/pizza  
Cuchillo para steak/pizza

art.	cm.	U. Pack	col.	€
18217-12	12	6	●	2,71



**Paring knife**

Spelucchino  
Spickmesser  
Couteau d'office  
Cuchillo mondador

art.	cm.	col.	€
18024-08	8	●	5,13
18024-11	11	●	6,03



**Paring knife**

Spelucchino  
Spickmesser  
Couteau d'office  
Cuchillo mondador

art.	cm.	col.	€
18024B08	8	●	5,13
18024B11	11	●	6,03



**Paring knife**

Spelucchino  
Spickmesser  
Couteau d'office  
Cuchillo mondador

art.	cm.	col.	€
18024G08	8	●	5,13
18024G11	11	●	6,03



**Paring knife**

Spelucchino  
Spickmesser  
Couteau d'office  
Cuchillo mondador

art.	cm.	col.	€
18024M08	8	●	5,13
18024M11	11	●	6,03



**Paring knife**

Spelucchino  
Spickmesser  
Couteau d'office  
Cuchillo mondador

art.	cm.	col.	€
18024R08	8	●	5,13
18024R11	11	●	6,03



**Paring knife**

Spelucchino  
Spickmesser  
Couteau d'office  
Cuchillo mondador

art.	cm.	col.	€
18024W08	8	○	5,13
18024W11	11	○	6,03



**Paring knife**

Spelucchino  
Spickmesser  
Couteau d'office  
Cuchillo mondador

art.	cm.	col.	€
18024Y08	8	●	5,13



**Bent paring knife**

Coltello cuoco  
Tourniermesser  
Couteau bec d'oiseau  
Cuchillo para pelar

art.	cm.	col.	€
18026-07	7	●	5,13
18026B07	7	●	5,13



**Bent paring knife**

Coltello cuoco  
Tourniermesser  
Couteau bec d'oiseau  
Cuchillo para pelar

art.	cm.	col.	€
18026G07	7	●	5,13
18026M07	7	●	-



**Confectioner's knife**

Coltello pasticceria  
Bäckmesser  
Couteau de pâtissier  
Cuchillo de pastelero

art.	cm.	col.	€
18029-25	25	●	15,38
18029-30	30	●	15,48
18029-36	36	●	16,88



**Confectioner's knife**

Coltello pasticceria  
Bäckmesser  
Couteau de pâtissier  
Cuchillo de pastelero

art.	cm.	col.	€
18029W30	30	○	15,48
18029W36	36	○	16,88







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

art.	cm.	col.	€
18028-21	21	●	14,77



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

art.	cm.	col.	€
18028-25	25	●	20,80
18028-30	30	●	23,01
18028-36	36	●	28,24



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

art.	cm.	col.	€
18028B30	30	●	-



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

art.	cm.	col.	€
18028M25	25	●	20,80



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

art.	cm.	col.	€
18028W21	21	○	14,77
18028W25	25	○	20,80
18028W30	30	○	23,01
18028W36	36	○	28,24



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

art.	cm.	col.	€
18028Y25	25	●	20,80
18028Y30	30	●	23,01



**Pastry knife**  
Coltello dolce  
Bäckermesser  
Couteau de pâtissier  
Cuchillo de pastelero

art.	cm.	col.	€
18030-26	26	●	16,78
18030-31	31	●	19,50
18030-36	36	●	20,70



**Pastry knife**  
Coltello dolce  
Bäckermesser  
Couteau de pâtissier  
Cuchillo de pastelero

art.	cm.	col.	€
18030W26	26	○	16,78
18030W31	31	○	19,50
18030W36	36	○	20,70

**SPECIAL ITEMS**  
PEZZI SPECIALI



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

art.	cm.	col.	€
18221-17	17	●	33,37
18221-19	19	●	36,18
18221-21	21	●	-



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

art.	cm.	col.	€
18221B17	17	●	33,37
18221B19	19	●	36,18
18221B21	21	●	40,20



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

art.	cm.	col.	€
18221G17	17	●	33,37
18221G19	19	●	36,18
18221G21	21	●	-



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

art.	cm.	col.	€
18221M17	17	●	33,37
18221M19	19	●	36,18
18221M21	21	●	-



**Chinese meat cleaver**

Falcetta cinese  
Chinesishackmesser  
Couteau de chef chinois  
Macheta Chino

art.	cm.	col.	€
18221R17	17	●	33,37
18221R19	19	●	36,18
18221R21	21	●	-



**Chinese meat cleaver**

Falcetta cinese  
Chinesishackmesser  
Couteau de chef chinois  
Macheta Chino

art.	cm.	col.	€
18221Y17	17	●	33,37
18221Y19	19	●	36,18
18221Y21	21	●	-



**Meat cleaver**

Falcetta macellaio  
Hackmesser  
Couperet  
Macheta

art.	cm.	Kg.	col.	€
18220-18	18	0,55	●	30,15
18220-20	20	1,10	●	49,55
18220-22	22	1,30	●	58,19
18220-26	26	1,30	●	60,50



**Meat cleaver**

Falcetta macellaio  
Hackmesser  
Couperet  
Macheta

art.	cm.	Kg.	col.	€
18220B18	18	0,55	●	30,15
18220B20	20	1,10	●	49,55
18220B22	22	1,30	●	58,19
18220B26	26	1,30	●	60,50



**Meat cleaver**

Falcetta macellaio  
Hackmesser  
Couperet  
Macheta

art.	cm.	Kg.	col.	€
18220R18	18	0,55	●	30,15
18220R20	20	1,10	●	49,55
18220R22	22	1,30	●	58,19
18220R26	26	1,30	●	60,50



**Meat cleaver**

Falcetta macellaio  
Hackmesser  
Couperet  
Macheta

art.	cm.	Kg.	col.	€
18220Y18	18	0,55	●	30,15
18220Y20	20	1,10	●	49,55
18220Y22	22	1,30	●	58,19
18220Y26	26	1,30	●	60,50



**Heavy butcher's knife**

Mezzo colpo  
Kochschlagmesser  
Couteau coup lourd  
Cuchillo de carnicero

art.	cm.	Kg.	col.	€
18224-28	28	0,75	●	44,12
18224B28	28	0,75	●	44,12
18224R28	28	0,75	●	44,12
18224Y28	28	0,75	●	44,12



**Heavy butcher's knife**

Colpo  
Kochschlagmesser  
Couteau coup lourd  
Cuchillo de carnicero

art.	cm.	Kg.	col.	€
18225-28	28	1	●	48,54
18225R28	28	1	●	48,54



**Parmesan cheese knife**

Coltello grana  
Parmesanmesser  
Couteau à Parmesan  
Cuchillo Para Queso Parmenoso

art.	cm.	col.	€
18205-10	10	●	12,46



**Parmesan cheese knife**

Coltello grana  
Parmesanmesser  
Couteau à Parmesan  
Cuchillo Para Queso Parmenoso

art.	cm.	col.	€
18205-12	12	●	17,69



**Parmesan cheese knife**

Coltello segnaforme  
Parmesanmesser  
Couteau à Parmesan  
Cuchillo Para Queso Parmenoso

art.	cm.	col.	€
18206-09	9	●	16,88



**Parmesan cheese knife**

Coltello lancia Milano  
Parmesanmesser  
Couteau à Parmesan  
Cuchillo Para Queso Parmenoso

art.	cm.	col.	€
18207-15	15	●	20,30



**Oyster knife**

Coltello apriostriche  
Austermesser  
Couteau à huîtres  
Cuchillo para ostras

art.	cm.	col.	€
18209-06	15	●	4,92



**Cheese knife 2 handles**

Coltello formaggio  
Käsemesser  
Couteau à fromage  
Cuchillo para queso

art.	cm.	col.	€
18201-36	36	●	57,79



**Vegetable knife**

Coltello verdure  
Gemüsemesser  
Couteau à légumes  
Cuchillo para verduras

art.	cm.	col.	€
18222-18	18	●	24,62



**Ham boner**

Cannula disosso prosciutti  
Schinkenauslöser  
Gouge à jambons  
Cuchillo deshuesar jamón

art.	cm.	col.	€
48021-21	21	●	60,20



**Cheese knife**

Coltello formaggio  
Käsemesser  
Couteau à fromage  
Cuchillo para queso

art.	cm.	col.	€
18203-26	26	●	24,82



**Baking pan knife**

Coltello gastronomia  
Winkelmesser  
Couteau à angle  
Cuchillo hoja angular

art.	cm.	col.	€
18215-13	13,5	●	19,80



**Baking pan knife**

Coltello gastronomia  
Winkelmesser  
Couteau à angle  
Cuchillo hoja angular

art.	cm.	col.	€
18215-21	21,5	●	23,22



**Pie knife**

Coltello torta  
Tortenmesser  
Couteau à gâteau  
Cuchillo para tartas

art.	cm.	col.	€
18514-18	18	●	-





**Mincing knife**

Mezzaluna  
Wiegemesser  
Hachoir  
Media luna

art.	cm.	col.	€
48017-14	14	●	13,77
48017-25	26	●	31,05



**Double blade mincing knife**

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

art.	cm.	col.	€
48215-14	14	●	16,08
48215-30	30	●	51,66



**Meat fork**

Forchettone  
Fleischgabel  
Fourchette baïonnette  
Tenedor Trinchante

art.	cm.	col.	€
18226-17	17	●	10,45
18226B17	17	●	10,45
18226G17	17	●	10,45



**Meat fork**

Forchettone  
Fleischgabel  
Fourchette baïonnette  
Tenedor Trinchante

art.	cm.	col.	€
18226R17	17	●	-
18226W17	17	○	-
18226Y17	17	●	10,45



**Sharpening steel**

Acciaino  
Wetzstahl  
Fusil  
Chaira

art.	cm.	col.	€
18235-26	26	●	32,06



**Sharpening steel**

Acciaino  
Wetzstahl  
Fusil  
Chaira

art.	cm.	col.	€
18235-30	30	●	34,77
18235B30	30	●	34,77
18235G30	30	●	34,77



**Sharpening steel**

Acciaino  
Wetzstahl  
Fusil  
Chaira

art.	cm.	col.	€
18235R30	30	●	34,77
18235W30	30	○	34,77
18235Y30	30	●	34,77



**Oval sharpening steel**

Acciaino ovale  
Wetzstahl, oval  
Fusil ovale  
Chaira ovalada

art.	cm.	col.	€
18236-30	30	●	51,66



**Diamond sharpening steel**

Acciaino diamantato  
Diamant-Wetzstahl  
Fusil diamant  
Chaira adiamantada

art.	cm.	col.	€
18237-26	26	●	47,64



**Sharpening stone GRIT 1000/240**

Pietra per affilare  
Abziehstein  
Pierre à aiguiser  
Piedra de afilar

art.	cm.	€
18251-01	21x7x3	22,51



**Sharpening stone GRIT 1000/600**

Pietra per affilare  
Abziehstein  
Pierre à aiguiser  
Piedra de afilar

art.	cm.	€
18251-02	21x7x3	22,71



**Poultry shears**

Trinciapollo  
Geflügelschere  
Coupe-volailles  
Tijeras aves

art.	cm.	€
18263-00	25	14,87



**Poultry scissors, divisible**

Forbice pollame, smontabile  
Geflügelschere, teilbar  
Coupe-volailles divisible  
Tijeras aves, desmontables

art.	cm.	€
18275-00	26,5	5,43



**Poultry shears, divisible**

Trinciapollo, smontabile  
Geflügelschere, teilbar  
Coupe-volailles divisible  
Tijeras aves, desmontables

art.	cm.	€
18261-00	24	47,54



**Seafood scissors**

Forbice gamberi  
Meeresfrüchteschere  
Ciseaux à crevettes  
Tijeras camarónes

art.	cm.	€
18278-00	18	4,82



**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	8,04



**Salad scissors**

Forbice insalata  
Salatschere  
Ciseaux à salade  
Tijeras ensalada

art.	cm.	€
18270-22	22	9,25



**Quail egg cutter**

Forbice uova di quaglia  
Wachteleierschere  
Ciseaux oeufs de caille  
Tijeras huevos de codorniz

art.	cm.	€
18279-14	14	2,71





**All purpose scissors**

Forbice multiuso  
Küchenschere  
Ciseaux de cuisine  
Tijeras cocina

art.	cm.	€
18272-00	18,5	3,12



**Kitchen scissors, divisible**

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

art.	cm.	€
18271-00	22,6	7,14



**Kitchen scissors, divisible**

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

art.	cm.	€
18273-00	18	28,04



**Kitchen scissors, divisible**

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

art.	cm.	€
18274-00	20	31,36



**Chinese kitchen scissors**

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

art.	cm.	€
49636-00	17x8,5	10,25



**Pizza scissors, divisible**

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

art.	cm.	€
18276-00	25	7,54

**Stainless steel and brass. – Inox e ottone.**



# JAPANESE SUSHI KNIVES COLTELLI SUSHI GIAPPONESI

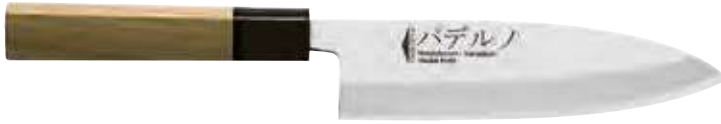
KNIVES  
COLTELLERIA



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.	€
18280-22	22,5	44,12
18280-16	16,5	34,97
18280-10	10,5	29,04

**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 disossare e tagliare il pesce utilizzato nel sushi. È simile ad un coltello da chef.



**OROSHI**

art.	l. cm.	€
18281-24	24	46,93

**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.	€
18282-22	22,5	50,55
18282-18	18,0	37,19
18282-19*	18,0	29,04

**\*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.	€
18283-33	33	38,79
18283-27	27	34,27

**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	32,56
18284-27	27	36,38
18284-30	30	38,49
18284-33	33	40,70

**The Yanagi Sashimi is a slicing knife used to cut boneless fish fillets 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  
Maleta cuchillos, 14 piezas

art.	des.	€
18099-15	Comprende/includes:	388,03
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/acciaino 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  
Maleta cuchillos, 19 piezas

art.	des.	€
18199-19	Comprende/includes:	575,16
18100-24	cook's knife/cucina cm 24	
18100-30	cook's knife/cucina cm 30	
18112-30	salmon/salmone cm 30	
18115-20	filleting/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/acciaino 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	
48280-27	melon baller/scavino	
48280-92	striper/decora limoni	
48280-96	orange peeler/pelarence	
48286-67	double melon baller/scavino doppio mm 22-30	



**Manual sharpener**  
Affilacoltelli manuale  
Messer Schleifapparat  
Affûteur manuel  
Afilador manual

art.	cm.	€
18255-00	25	15,68



**Manual sharpener**  
Affilacoltelli manuale  
Messer Schleifapparat  
Affûteur manuel  
Afilador manual

art.	cm.	€
49739-00	14,5x7x1,5	57,79



**Salami pricker**  
Pungisalame  
Salamistachel  
Pique saucisson  
Picadura para embutido

art.	Ø cm.	€
42523-00	7	9,85



**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:	392,25
18116-14	boning/disosso cm 9	
18100-24	cook's/cucina cm 24	
18106-25	slicer/affettare cm 25	
18109-26	ham/prosciutto cm 24	



art.	des.
18124-09	paring/spelucchino
18128-24	bread/pane cm 14
18230-17	fork/forchettone
18235-26	sharpener/acciaino
18271-00	scissors/forbice



**W**

**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:	300,60
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/forchettone cm 17
18235-26	sharpener/acciaino cm 26
18271-00	scissors/forbice
18102-16	butcher's/francese cm 16
18126-07	paring/cuoco cm 7



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

art.	cm.	€
48032-30	30	11,96
48032-45	45	16,48
48032-60	60	19,60



**SS**

**E**dlund

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

art.	cm.	€
49875-06	26x14x33	512,75



**SS**

**E**dlund

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

art.	cm.	€
48040-00	30,5x6,6x30,5	218,79

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



SS

Etlund

**Knife rack**

Porta coltelli  
Messeraufhänger  
Support à couteaux  
Porta cuchillos

art.	cm.	€
48040-10	30,5x6,6x35,6	291,85

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



SS

Etlund

**Knife rack**

Porta coltelli  
Messeraufhänger  
Support à couteaux  
Porta cuchillos

art.	cm.	€
48039-06	15,2x6,6x30,5	216,88

**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 acciaino tondo.



SS

Etlund

**Knife sanitizing system**

Sterilizzatore ad immersione  
Messentkeimer  
Stérilisateur à couteaux  
Esterilizador a inmersión

art.	cm.	€
48040-50	45,7x11,5x45,7	962,59



SS

**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	15,68



SS

**Trussing needle straight**

Ago da cucina  
Dressnadel  
Aiguille à brider droite  
Aguja para bridar

art.	cm.	€
42515-18	18	10,25
42515-20	20	10,55



SS

**Trussing needle bent**

Ago da cucina curvo  
Dressnadel gebogen  
Aiguille à brider courbe  
Aguja curva para bridar

art.	cm.	€
42516-18	18	10,25
42516-20	20	11,06



SS

**Needles 5 pcs set**

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

art.	€
42517-06	63,01



W

**Skewers, 100 pcs**

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

art.	cm.	€
48307-01	15	0,80
48307-02	20	1,31
48307-03	25	1,51



SS

**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	41,61



**Skewers flat, 18/8**

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

art.	mm.	U. Pack	€
42511-20	200x3	10	0,80
42511-25	250x3	10	0,80
42511-30	300x3	10	0,80
42511-35	350x3	10	1,11
42511-40	400x3	10	1,41
42511-56	560x5	10	4,42



**Swords, 18/8**

Spade, 18/8  
Schwörter, 18/8  
Epées, 18/8  
Espadas, 18/8

art.	mm.	€
42511-60	600x15x3	6,53
42511-70	700x15x3	6,83



**SS**

**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	2,51



**SS**

**Sliving meat hook**

Gancio girevole  
Fleischdrehhaken  
Esse-tournante  
Gancho giratorio

art.	Ø mm.	cm.	U. Pack	€
42525-27	12	27	10	21,81



**SS**

**Meat hook, 2 peacks**

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	0,50
42524-08	4	8	10	0,80
42524-10	4	10	10	0,80
42524-12	5	12	10	1,01
42524-14	5	14	10	1,01
42524-16	6	16	10	1,31
42524-18	6	18	10	1,31
42524-20	9	20	10	3,62
42524-22	9	22	10	3,32
42524-30	12	30	10	7,04



**SS**

**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	0,60
42506-10	4	10	10	0,80
42506-12	5	12	10	1,01
42506-14	5	14	10	1,01
42506-16	6	16	10	1,31
42506-18	6	18	10	1,41



**SS**

**Swivel meat hook**

Gancio girevole  
Fleischdrehhaken  
Esse-tournante  
Gancho giratorio

art.	Ø mm.	cm.	€
42505-21	9	22	9,75
42505-24	10	24	11,36
42505-27	12	27	12,96
42505-50	12	50	16,38



**SS**

**Sliding meat hook**

Gancio scorrevole  
Fleischhaken  
Crochet coulissant  
Gancho

art.	Ø mm.	cm.	U. Pack	€
42526-12	9	12	10	12,26
42526-14	12	14	10	13,77



**SS**

**Ham tongs**

Pinza per affettati  
Schinkenlange  
Pinze à jambon  
Pinza para jamón

art.	cm.	€
42510-00	11x6	5,53



SS

**Meat tenderizer**  
Batticarne a pugno  
Kotelettklopper  
Aplatisseur  
Aplasta carnes

art.	Kg.	€
42501-15	1,5	50,65
42501-20	2,0	62,81



SS

**Meat tenderizer**  
Batticarne a due tagli  
Kotelettklopper  
Aplatisseur  
Aplasta carnes

art.	Kg.	€
42502-11	1,1	123,72



SS

**Meat tenderizer**  
Batticarne a paletta  
Kotelettklopper  
Aplatisseur  
Aplasta carnes

art.	Kg.	€
42503-10	1	118,19



**Steak hammer, aluminum**  
Batticarne, alluminio  
Aluminum-Fleischklopper  
Attendrisseur, alu  
Aplasta carnes, aluminio

art.	cm.	Kg.	€
42508-00	32	0,6	35,07



**Steak hammer, aluminum**  
Batticarne, alluminio  
Aluminum-Fleischklopper  
Attendrisseur, alu  
Aplasta carnes, aluminio

art.	cm.	Kg.	€
42508-01	25	0,41	12,06



SS

**Bone-saw**  
Sega per ossa  
Knochensäge  
Scie à os  
Sierra de cocina

art.	cm.	€
48231-40	40	76,18
48231-45	45	79,50
48231-50	50	83,11



SS

**String holder**  
Portaspago  
Schnurrolle-Halter  
Porte rolls sur socle  
Porta cuerda

art.	cm.	€
42579-00	19x12x17	111,96



SS

**Meat pan**  
Vassoio rettangolare  
Fleischblech  
Plat boucher  
Bandeja rectangular

art.	cm.	€
42534-26	26x23x2	14,57
42534-32	34x21x2	14,37
42534-41	45x25x2	20,60



SS

**Display tray**  
Vassoio espositore  
Ausstellplatte  
Plateau  
Bandeja expositora

art.	cm.	€
42532-29	29x21x2	13,57
42532-58	58x21x2	28,54



SS

**Meat pan**  
Vassoio  
Fleischblech  
Plat boucher  
Contenedor

art.	cm.	€
42530-26	24,4x21,6x5,5	17,89
42530-32	32x23x5,5	21,91
42530-41	41x31x5,5	30,55
42530-50	50x35x5,5	46,93



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	24,72
42531-32	32x23x5,5	28,94
42531-41	41x31x5,5	42,11
42531-50	50x35x5,5	61,71



**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	209,24



**Ham stand on marble**

Ferma prosciutto base marmo  
Schinkenhalter, Marmorsocketel  
Pince à jambon sur marbre  
Jamonero, base mármol

art.	cm.	Kg.	€
41583-00	24x45x15	10,3	300,50



SS

**Hamburger press**

Pressa-hamburger  
Hamburgerpresse  
Moule à steak  
Prensa para hamburguesa

art.	Ø cm.	l. cm.	€
42864-10	10	36	89,55



**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	500,19
49978-13	42x27,5x53	5,5	583,00

**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  
Enscadora vertical

art.	cm.	lt.	Kg.	€
49876-03	30x22x47,5	3	6,2	412,45

**With 3 funnels. – Con 3 imbusti.**



**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	5.031,63

**Cut thickness range mm 0÷2,3. 9 cutting positions. Cut cm 18,5x51. – Spessore taglio mm. 0÷2,3. 8 scatti. Taglio utile cm 18,5x15.**



**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	5.472,23

**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	5.336,45
49971M25	25	Daisy	5.336,45
49972R30	30	Rose	5.773,62
49972M30	30	Daisy	5.773,62



**Stand**

Piedistallo  
Sockel  
Piédestal  
Pedestal

art.	cm.	€
49971P25	65x80	1.874,83
49972P30	65x80	1.874,83



**Stand with wheels**

Piedistallo con ruote  
Sockel mit Rädern  
Piédestal avec roues  
Pedestal con ruedas

art.	cm.	€
49971R00	65x80	3.140,22



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

art.	cm.	€
42518-01	20	54,17



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	50,05



HDPE

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

art.	cm.	€
42521-16	16x24,5x1	6,13
42521-24	24,5x32,5x1	11,26



HDPE

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

art.	cm.	GN	col.	€
42522-00	32x26,5x2	1/2	○	23,01
42522-01	32x26,5x2	1/2	●	23,01
42522-02	32x26,5x2	1/2	●	23,01
42522-03	32x26,5x2	1/2	●	23,01
42522-04	32x26,5x2	1/2	●	23,01
42522-05	32x26,5x2	1/2	●	23,01
42522-09	32x26,5x2	1/2	●	23,01



HDPE

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

art.	cm.	GN	col.	€
42538-00	53x32,5x2	1/1	○	51,26
42538-01	53x32,5x2	1/1	●	51,26
42538-02	53x32,5x2	1/1	●	51,26
42538-03	53x32,5x2	1/1	●	51,26
42538-04	53x32,5x2	1/1	●	51,26
42538-05	53x32,5x2	1/1	●	51,26
42538-09	53x32,5x2	1/1	●	51,26



HDPE

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

art.	cm.	col.	€
42539-00	60x40x2	○	63,11
42539-01	60x40x2	●	68,54
42539-02	60x40x2	●	68,54
42539-03	60x40x2	●	68,54
42539-04	60x40x2	●	68,54
42539-05	60x40x2	●	68,54
42539-09	60x40x2	●	68,54



HDPE

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

art.	cm.	€
42522-07	32x26,5x2	23,01
42538-07	53x32,5x2	51,26
42539-07	60x40x2	68,54



HDPE

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

art.	cm.	€
42537-40	40x30x2	32,16
42537-50	50x30x2	39,80
42537-80	80x40x2	85,02



HDPE

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

art.	cm.	GN	col.	€
42546-00	65x53x2	2/1	○	83,01
42546-01	65x53x2	2/1	●	83,01
42546-02	65x53x2	2/1	●	83,01
42546-03	65x53x2	2/1	●	83,01
42546-04	65x53x2	2/1	●	83,01
42546-05	65x53x2	2/1	●	83,01





HDPE

**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	○	60,10
42543-01	53x32,5x2	1/1	●	60,10
42543-02	53x32,5x2	1/1	●	60,10
42543-03	53x32,5x2	1/1	●	60,10
42543-04	53x32,5x2	1/1	●	60,10
42543-05	53x32,5x2	1/1	●	60,10



HDPE

**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	○	75,07
42544-01	60x40x2	●	75,07
42544-02	60x40x2	●	75,07
42544-03	60x40x2	●	75,07
42544-04	60x40x2	●	75,07
42544-05	60x40x2	●	75,07



HDPE

**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	38,09
42540-50	50x30x2	45,83
42540-80	80x40x2	91,05



NEW



**Allergen safety utensil set**

Set utensili sicurezza allergeni  
Allergensicherheits-Werkzeugset  
Ensemble d'ustensiles (allergènes)  
Juego utensilios de seguridad para alérgenos

art.	cm.	Kg.	€
42528-00	58x41x10	4,76	291,45

**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.



HDPE

**Colored cutting boards set 6 pcs**

Taglieri colorati set 6 pz  
Tranchierbretter 6 Stk.  
Planches à découper set 6 pcs  
Juego 6 tablas de corte

art.	cm.	€
42541-06	46x31x1,3	126,53



HDPE

**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	14,27
42535-32	32,5	1,5	25,43
42535-49	49,0	1,5	56,48



HDPE

**Butchers table**

Ceppa  
Hackblock  
Billot  
Cepa

art.	cm.	mm.	€
42518-50	50x50x86	4*	647,02

\*Thickness. – Spessore.



HDPE

**Worktop**

Ceppo  
Arbeitsplatte  
Plan de travail  
Encimera

art.	cm.	mm.	€
42519-01	50x50	4*	148,44

\*Thickness. – Spessore.

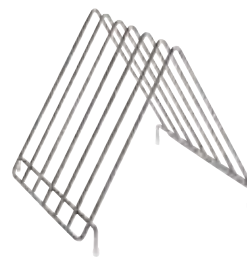


HDPE

**Board scraper**

Raschietto  
Blockschäber  
Raclor à planches  
Rascador

art.	cm.	€
42520-00	17x6x9	45,43



SS

**Cutting board rack**

Portataglieri in filo  
Tranchierbretter-Träger  
Sechoir à plaques à découper  
Porta tablas

art.	cm.	€
42542-00	30x26x27,5	49,45



W

**Bread cutting board**

Tagliere pane  
Brotschneidbrett  
Planche à découper  
Tabla de corte

art.	cm.	€
42964-53	53x32,5x2	49,45
42964-60	60x40x2	57,99



CE  
SS

**Chainmail glove**

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

art.	size/T.	col.	€
48505-01	S	○	168,74
48505-02	M	●	168,74
48505-03	L	●	168,74

UNI EN 1082-1:1998. 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.



CE  
SS

**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	○	285,12
48506-02	M	●	285,12
48506-03	L	●	285,12

UNI EN 1082-1:1998. 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.



CE  
SS

**Protective apron**

Grembiule di protezione  
Schutzschürze  
Tablier de protection  
Delantal de protección

art.	cm.	€
48501-76	75x55	219,99

UNI EN 1082-1:1998. 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.	l. cm.	€
48510-00	28	4,52

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	63,32

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.



**Cut resistant glove**

Guanto antitaglio  
Schnittschutz-Handschuh  
Gant anti-coupures  
Guante de protección

art.	l. cm.	size/T.	€
48523-01	22,0	S	38,79
48523-02	24,5	M	38,79
48523-03	27,0	L	38,79
48523-04	28,5	XL	38,79

**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.



**NEW**



**Cut resistant glove**

Guanto antitaglio  
Schnittschutz-Handschuh  
Gant anti-coupures  
Guante de protección

art.	size/T.	€
48524-01	S	69,95
48524-02	M	69,95
48524-03	L	69,95

**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.



**NEW**

**Oven mitt CoolTouch Flame**

Guanto da forno  
Ofenhandschuh  
Moufle de déformement  
Manopla de protección

art.	l. cm.	€
48507P38	38,1	123,01

**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.



**NEW**

**Oven mitt CoolTouch Flame**

Guanto da forno  
Ofenhandschuh  
Moufle de déformement  
Manopla de protección

art.	l. cm.	€
48507-43	43,2	125,02

**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.



**NEW**

**Oven mitt CoolTouch**

Guanto da forno  
Ofenhandschuh  
Moufle de déformement  
Manopla de protección

art.	l. cm.	€
48507-38	38,1	69,65

**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.



**NEW**

**Oven mitt UltiGrips**

Guanto da forno  
Ofenhandschuh  
Moufle de déformement  
Manopla de protección

art.	l. cm.	€
48508-43	43,2	66,93

**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.



**NEW**

**Oven mitt BestGrips**

Guanto da forno  
Ofenhandschuh  
Moufle de déformement  
Manopla de protección

art.	l. cm.	€
48509-43	43,2	53,37

**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.



**NEW**

**Oven mitt BestGuard**

Guanto da forno  
Ofenhandschuh  
Moufle de déformement  
Manopla de protección

art.	l. cm.	€
48509-33	33	22,71

**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.



**NEW**

**Oven mitt BestGuard**

Guanto da forno  
Ofenhandschuh  
Moufle de déformement  
Manopla de protección

art.	l. cm.	€
48509K43	43,2	30,15

**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.



**Three-finger oven glove**

Guanti anticalore a 3 dita  
Backhandschuhe, 3 Finger  
Moufles protection thermique, 3 doigts  
Guantes de protección

art.	l. cm.	€
48517-03	35,5	43,82

**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 défournement  
Manoplas de protección

art.	cm.	€
48511-02	34x16	14,47

**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 défournement  
Manoplas de protección

art.	cm.	€
48513-02	26x14,5	14,67

**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 défournement  
Manoplas de protección

art.	cm.	€
48512-02	27x15	13,47

**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.



**Sugar gloves**

Guanti in lattice  
Zucker-Handschuhe  
Gants à tirer le sucre  
Guantes de látex

art.	size/T.	€
48516-07	7 – 7 1/2	-
48516-08	8 – 8 1/2	11,76
48516-09	9 – 9 1/2	-



**Disposable nitrile glove**

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

art.	l. cm.	pcs/pz	size/T.	€
48519-01	24	100	S	15,38
48519-02	24	100	M	15,38
48519-03	24	100	L	15,38
48519-04	24	100	XL	15,38

**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.	€
48518-01	one size	9,55



**Scrubbing gloves**

Guanti scrub  
Schrubben Handschuhe  
Gants à scrubbing  
Guantes para fregar

art.	size/T.	€
48518-02	one size	9,55

