

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.



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Брянск (4832)59-03-52
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Cook's knife

Coltello cucina
Kochmesser
Couteau cuisine
Cuchillo de cocinero

art.	cm.
18100-16	16
18100-20	20
18100-24	24
18100-30	30
18100-36	36



Butcher's knife

Coltello francese
Blockmesser
Couteau de chef
Cuchillo de carnicero

art.	cm.
18102-16	16
18102-20	20
18102-26	26
18102-30	30



Oriental knife

Coltello orientale
Japanisches Kochmesser
Couteau de chef japonais
Cuchillo santoku

art.	cm.
18103-18	18



Oriental knife, scalloped edge

Coltello orientale, alveolato
Japanisches Kochmesser mit Kullenschliff
Couteau de chef japonais alvéolé
Cuchillo santoku alveolado

art.	cm.
18104-18	18



Slicing knife

Coltello affettare
Fleischmesser
Tranchelard
Cuchillo trinchante

art.	cm.
18106-15	15
18106-20	20
18106-25	25
18106-30	30



Ham knife

Coltello prosciutto
Schinkenmesser
Trancheur à jambon
Cuchillo para jamón

art.	cm.
18109-26	26
18109-30	30
18109-36	36



Ham knife, scalloped edge

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

art.	cm.
18110-26	26
18110-30	30
18110-36	36



Salmon knife

Coltello salmone
Lachsmesser
Couteau à saumon
Cuchillo para salmón

art.	cm.
18111-30	30



Salmon knife, scalloped edge

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

art.	cm.
18112-30	30



Carving knife

Coltello trinciante
Tranchiermesser
Couteau à découper
Cuchillo trinchante

art.	cm.
18114-20	20





Filetting knife, flexible

Coltello filettare, flessibile
Filiermesser, flexibel
Couteau filet de sole, flexible
Cuchillo para filetear, flexible

art.	cm.
18115-20	20
18115-25	25



Boning knife

Coltello disosso
Ausbeinmesser
Couteau à désosser
Cuchillo deshuesador

art.	cm.
18116-14	14
18116-18	18



Steak knife serrated

Coltello bistecca seghettato
Steakmesser Wellenschliff
Couteau à steak dentelé
Cuchillo steak filo ondulado

art.	cm.
18122-12	12



Paring knife

Spelucchino
Spickmesser
Couteau d'office
Cuchillo mondador

art.	cm.
18124-09	9



Paring knife

Spelucchino
Spickmesser
Couteau d'office
Cuchillo mondador

art.	cm.
18125-07	7
18125-10	10



Bent paring knife

Coltello cuoco
Tourniermesser
Couteau bec d'oiseau
Cuchillo para pelar

art.	cm.
18126-07	7



Table knife serrated

Coltello tavola seghettato
Tafelmesser Wellenschliff
Couteau bout rond cranté
Cuchillo mesa filo ondulado

art.	cm.
18123-11	11



Bread knife

Coltello pane
Brotmesser
Couteau à pain
Cuchillo para pan

art.	cm.
18128-20	20
18128-24	24
18128-30	30



Meat fork

Forchettone
Fleischgabel
Fourchette baïonnette
Tenedor trinchante

art.	cm.
18230-13	13
18230-17	17



Carving fork

Forchettone curvo
Fleischgabel
Fourchette courbe
Tenedor trinchante

art.	cm.
18231-13	13

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'eccellente durezza ed elevata resistenza alla corrosione, grazie all'uso del sistema ICE-HARDENING, processo speciale per temperare l'acciaio.



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

art.	cm.	col.
18000-16	16	●
18000-20	20	●
18000-23	23	●
18000-26	26	●
18000-30	30	●
18000-36	36	●



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

art.	cm.	col.
18000B16	16	●
18000B20	20	●
18000B23	23	●
18000B26	26	●
18000B30	30	●



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

art.	cm.	col.
18000G16	16	●
18000G20	20	●
18000G23	23	●
18000G26	26	●
18000G30	30	●



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

art.	cm.	col.
18000M16	16	●
18000M20	20	●
18000M23	23	●
18000M26	26	●



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

art.	cm.	col.
18000R16	16	●
18000R20	20	●
18000R23	23	●
18000R26	26	●
18000R30	30	●



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

art.	cm.	col.
18000W20	20	○
18000W26	26	○
18000W30	30	○



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

art.	cm.	col.
18000Y16	16	●
18000Y20	20	●
18000Y23	23	●
18000Y26	26	●



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

art.	cm.	col.
18005-22	22	●
18005-27	27	●
18005-32	32	●



Slaughter/Butcher's knife

Coltello scimitarra
Schlacht U Fleischermesser
Couteau à découper
Cuchillo carnicero curvo

art.	cm.	col.
18005B22	22	●
18005B27	27	●
18005B32	32	●



Slaughter/Butcher's knife

Coltello scimitarra
Schlacht U Fleischermesser
Couteau à découper
Cuchillo carnicero curvo

art.	cm.	col.
18005G22	22	●
18005G27	27	●
18005G32	32	●



Slaughter/Butcher's knife

Coltello scimitarra
Schlacht U Fleischermesser
Couteau à découper
Cuchillo carnicero curvo

art.	cm.	col.
18005R22	22	●
18005R27	27	●
18005R32	32	●



Slaughter/Butcher's knife

Coltello scimitarra
Schlacht U Fleischermesser
Couteau à découper
Cuchillo carnicero curvo

art.	cm.	col.
18005Y22	22	●
18005Y27	27	●
18005Y32	32	●



Butcher's knife

Coltello francese
Blockmesser
Couteau à découper
Cuchillo carnicero

art.	cm.	col.
18002-18	18	●
18002-20	20	●
18002-22	22	●
18002-26	26	●
18002-30	30	●
18002-36	36	●



Butcher's knife

Coltello francese
Blockmesser
Couteau à découper
Cuchillo carnicero

art.	cm.	col.
18002B26	26	●



Butcher's knife

Coltello francese
Blockmesser
Couteau à découper
Cuchillo carnicero

art.	cm.	col.
18002R18	18	●
18002R20	20	●
18002R22	22	●
18002R26	26	●
18002R30	30	●
18002R36	36	●



Butcher's knife

Coltello francese
Blockmesser
Couteau à découper
Cuchillo carnicero

art.	cm.	col.
18002Y18	18	●
18002Y26	26	●
18002Y30	30	●
18002Y36	36	●





Slicing knife

Coltello affettare
Wurstmesser
Couteau à trancher
Cuchillo trinchante

art.	cm.	col.
18006-20	20	●
18006-25	25	●
18006-30	30	●
18006-36	36	●



Slicing knife

Coltello affettare
Wurstmesser
Couteau à trancher
Cuchillo trinchante

art.	cm.	col.
18006B20	20	●
18006B25	25	●
18006B30	30	●



Slicing knife

Coltello affettare
Wurstmesser
Couteau à trancher
Cuchillo trinchante

art.	cm.	col.
18006G20	20	●
18006G25	25	●



Slicing knife

Coltello affettare
Wurstmesser
Couteau à trancher
Cuchillo trinchante

art.	cm.	col.
18006R20	20	●
18006R25	25	●
18006R30	30	●



Slicing knife

Coltello affettare
Wurstmesser
Couteau à trancher
Cuchillo trinchante

art.	cm.	col.
18006Y20	20	●
18006Y25	25	●
18006Y30	30	●



Slicing knife, wavy blade

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

art.	cm.	col.
18007-25	25	●
18007-30	30	●
18007-36	36	●



Slicing knife, wavy blade

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

art.	cm.	col.
18007G30	30	●



Cook's knife

Coltello cucina
Kochmesser
Couteau de cuisine
Cuchillo de cocinero

art.	cm.	col.
18008-20	20	●
18008-26	26	●
18008-30	30	●
18008-36	36	●



Cook's knife

Coltello cucina
Kochmesser
Couteau de cuisine
Cuchillo de cocinero

art.	cm.	col.
18008B30	30	●



Cook's knife

Coltello cucina
Kochmesser
Couteau de cuisine
Cuchillo de cocinero

art.	cm.	col.
18008R26	26	●
18008R30	30	●
18008R36	36	●



Cook's knife

Coltello cucina
Kochmesser
Couteau de cuisine
Cuchillo de cocinero

art.	cm.	col.
18008Y30	30	●



Ham knife

Coltello prosciutto
Schinkenmesser
Trancheur à jambon
Cuchillo para jamón

art.	cm.	col.
18009-25	25	●
18009-30	30	●
18009-36	36	●



Ham knife

Coltello prosciutto
Schinkenmesser
Trancheur à jambon
Cuchillo para jamón

art.	cm.	col.
18009B25	25	●
18009B30	30	●



Ham knife

Coltello prosciutto
Schinkenmesser
Trancheur à jambon
Cuchillo para jamón

art.	cm.	col.
18009M25	25	●



Ham knife

Coltello prosciutto
Schinkenmesser
Trancheur à jambon
Cuchillo para jamón

art.	cm.	col.
18009R25	25	●
18009R30	30	●



Ham knife

Coltello prosciutto
Schinkenmesser
Trancheur à jambon
Cuchillo para jamón

art.	cm.	col.
18009W25	25	○
18009W30	30	○



Ham knife

Coltello prosciutto
Schinkenmesser
Trancheur à jambon
Cuchillo para jamón

art.	cm.	col.
18009Y25	25	●
18009Y30	30	●



Salmon knife

Coltello salmone
Lachsmesser
Couteau à saumon
Cuchillo salmón

art.	cm.	col.
18011-32	32	●



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	●
18010-36	36	●



Ham knife, scalloped edge

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

art.	cm.	col.
18010Y30	30	●



Salmon knife, scalloped edge

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

art.	cm.	col.
18012-32	32	●
18012B32	32	●



Cheese slicer

Coltello salati/formaggio
Universalmesser
Couteau universel
Cuchillo universal

art.	cm.	col.
18013G36	36	●



Filetting knife

Coltello filettare
Filiermesser
Couteau filet de sole
Cuchillo fileteador

art.	cm.	col.
18015-18	18	●
18015-22	22	●
18015-27	27	●



Filetting knife

Coltello filettare
Filiermesser
Couteau filet de sole
Cuchillo fileteador

art.	cm.	col.
18015R18	18	●
18015R22	22	●



Boning knife

Coltello disosso
Ausbeinmesser
Couteau à désosser
Cuchillo deshuesador

art.	cm.	col.
18016-14	14	●
18016-16	16	●



Boning knife

Coltello disosso
Ausbeinmesser
Couteau à désosser
Cuchillo deshuesador

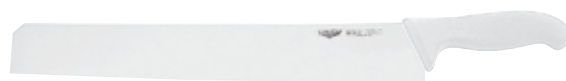
art.	cm.	col.
18016R14	14	●
18016R16	16	●



Cheese slicer

Coltello salati/formaggio
Universalmesser
Couteau universel
Cuchillo universal

art.	cm.	col.
18013-30	30	●
18013-36	36	●



Cheese slicer

Coltello salati/formaggio
Universalmesser
Couteau universel
Cuchillo universal

art.	cm.	col.
18013W30	30	○
18013W36	36	○



Filetting knife

Coltello filettare
Filiermesser
Couteau filet de sole
Cuchillo fileteador

art.	cm.	col.
18015B18	18	●
18015B22	22	●



Filetting knife

Coltello filettare
Filiermesser
Couteau filet de sole
Cuchillo fileteador

art.	cm.	col.
18015Y18	18	●
18015Y27	27	●



Boning knife

Coltello disosso
Ausbeinmesser
Couteau à désosser
Cuchillo deshuesador

art.	cm.	col.
18016B14	14	●
18016B16	16	●



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	●
18016Y16	16	●



Boning knife

Coltello disosso Emilia
Ausbeinmesser
Couteau à désosser
Cuchillo deshuesador

art.	cm.	col.
18017-14	14	●
18017-16	16	●
18017-18	18	●



Boning knife

Coltello disosso Emilia
Ausbeinmesser
Couteau à désosser
Cuchillo deshuesador

art.	cm.	col.
18017B16	16	●
18017R16	16	●
18017Y16	16	●



Poultry sticking knife

Coltello scannapolli
Geflügelschlachtmesser
Couteau à volaille
Cuchillo deshuesador

art.	cm.	col.
18018-11	11	●
18018R11	11	●
18018Y11	11	●



Sticking knife

Coltello scannare
Stechmesser
Couteau à saigner
Cuchillo deshuesador

art.	cm.	col.
18019-12	12	●
18019-14	14	●
18019-16	16	●
18019-18	18	●
18019-20	20	●



Sticking knife

Coltello scannare
Stechmesser
Couteau à saigner
Cuchillo deshuesador

art.	cm.	col.
18019R12	12	●
18019R16	16	●
18019R18	18	●
18019R20	20	●



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	●
18020R23	23	●



Frozen food special serrated blade

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

art.	cm.	col.
18021-18	18	●
18021B18	18	●
18021R18	18	●



Steak knife

Coltello bistecca
Steakmesser
Couteau à steak
Cuchillo para steak

art.	cm.	col.
18022-12	12	●



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	●





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	●



Paring knife

Spelucchino
Spickmesser
Couteau d'office
Cuchillo mondador

art.	cm.	col.
18024B08	8	●
18024B11	11	●



Paring knife

Spelucchino
Spickmesser
Couteau d'office
Cuchillo mondador

art.	cm.	col.
18024M08	8	●
18024M11	11	●



Paring knife

Spelucchino
Spickmesser
Couteau d'office
Cuchillo mondador

art.	cm.	col.
18024W08	8	○
18024W11	11	○



Bent paring knife

Coltello cuoco
Tourniermesser
Couteau bec d'oiseau
Cuchillo para pelar

art.	cm.	col.
18026-07	7	●
18026B07	7	●



Confectioner's knife

Coltello pasticceria
Bäckmesser
Couteau de pâtissier
Cuchillo de pastelero

art.	cm.	col.
18029-25	25	●
18029-30	30	●
18029-36	36	●



Paring knife

Spelucchino
Spickmesser
Couteau d'office
Cuchillo mondador

art.	cm.	col.
18024-08	8	●
18024-11	11	●



Paring knife

Spelucchino
Spickmesser
Couteau d'office
Cuchillo mondador

art.	cm.	col.
18024G08	8	●
18024G11	11	●



Paring knife

Spelucchino
Spickmesser
Couteau d'office
Cuchillo mondador

art.	cm.	col.
18024R08	8	●
18024R11	11	●



Paring knife

Spelucchino
Spickmesser
Couteau d'office
Cuchillo mondador

art.	cm.	col.
18024Y08	8	●



Bent paring knife

Coltello cuoco
Tourniermesser
Couteau bec d'oiseau
Cuchillo para pelar

art.	cm.	col.
18026G07	7	●
18026M07	7	●



Confectioner's knife

Coltello pasticceria
Bäckmesser
Couteau de pâtissier
Cuchillo de pastelero

art.	cm.	col.
18029W25	25	○
18029W30	30	○
18029W36	36	○



Bread knife

Coltello pane

Brotmesser

Couteau à pain

Cuchillo para pan

art.	cm.	col.
18028-21	21	●



Bread knife

Coltello pane

Brotmesser

Couteau à pain

Cuchillo para pan

art.	cm.	col.
18028-25	25	●
18028-30	30	●
18028-36	36	●



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	●



Bread knife

Coltello pane

Brotmesser

Couteau à pain

Cuchillo para pan

art.	cm.	col.
18028W21	21	○
18028W25	25	○
18028W30	30	○
18028W36	36	○



Bread knife

Coltello pane

Brotmesser

Couteau à pain

Cuchillo para pan

art.	cm.	col.
18028Y25	25	●
18028Y30	30	●



Pastry knife

Coltello dolce

Bäckermesser

Couteau de pâtissier

Cuchillo de pastelero

art.	cm.	col.
18030-26	26	●
18030-31	31	●
18030-36	36	●



Pastry knife

Coltello dolce

Bäckermesser

Couteau de pâtissier

Cuchillo de pastelero

art.	cm.	col.
18030W26	26	○
18030W31	31	○
18030W36	36	○

SPECIAL ITEMS
PEZZI SPECIALI





Chinese meat cleaver

Falcetta cinese
Chinesishackmesser
Couteau de chef chinois
Macheta Chino

art.	cm.	col.
18221-17	17	●
18221-19	19	●
18221-21	21	●



Chinese meat cleaver

Falcetta cinese
Chinesishackmesser
Couteau de chef chinois
Macheta Chino

art.	cm.	col.
18221B17	17	●
18221B19	19	●
18221B21	21	●



Chinese meat cleaver

Falcetta cinese
Chinesishackmesser
Couteau de chef chinois
Macheta Chino

art.	cm.	col.
18221G17	17	●
18221G19	19	●
18221G21	21	●



Chinese meat cleaver

Falcetta cinese
Chinesishackmesser
Couteau de chef chinois
Macheta Chino

art.	cm.	col.
18221M17	17	●
18221M19	19	●
18221M21	21	●



Chinese meat cleaver

Falcetta cinese
Chinesishackmesser
Couteau de chef chinois
Macheta Chino

art.	cm.	col.
18221R17	17	●
18221R19	19	●
18221R21	21	●



Chinese meat cleaver

Falcetta cinese
Chinesishackmesser
Couteau de chef chinois
Macheta Chino

art.	cm.	col.
18221Y17	17	●
18221Y19	19	●
18221Y21	21	●



Meat cleaver

Falcetta macellaio
Hackmesser
Couperet
Macheta

art.	cm.	Kg.	col.
18220-18	18	0,55	●
18220-20	20	1,10	●
18220-22	22	1,30	●
18220-26	26	1,30	●



Meat cleaver

Falcetta macellaio
Hackmesser
Couperet
Macheta

art.	cm.	Kg.	col.
18220B18	18	0,55	●
18220B20	20	1,10	●
18220B22	22	1,30	●
18220B26	26	1,30	●





Meat cleaver

Falcetta macellaio

Hackmesser

Couperet

Macheta

art.	cm.	Kg.	col.
18220R18	18	0,55	●
18220R20	20	1,10	●
18220R22	22	1,30	●
18220R26	26	1,30	●



Meat cleaver

Falcetta macellaio

Hackmesser

Couperet

Macheta

art.	cm.	Kg.	col.
18220Y18	18	0,55	●
18220Y20	20	1,10	●
18220Y22	22	1,30	●
18220Y26	26	1,30	●



Heavy butcher's knife

Mezzo colpo

Kochschlagmesser

Couteau coup lourd

Cuchillo de carnicero

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



Heavy butcher's knife

Colpo

Kochschlagmesser

Couteau coup lourd

Cuchillo de carnicero

art.	cm.	Kg.	col.
18225-28	28	1	●
18225R28	28	1	●



Parmesan cheese knife

Coltello grana

Parmesanmesser

Couteau à Parmesan

Cuchillo Para Queso Parmenso

art.	cm.	col.
18205-10	10	●



Parmesan cheese knife

Coltello grana

Parmesanmesser

Couteau à Parmesan

Cuchillo Para Queso Parmenso

art.	cm.	col.
18205-12	12	●



Parmesan cheese knife

Coltello segnaforme

Parmesanmesser

Couteau à Parmesan

Cuchillo Para Queso Parmenso

art.	cm.	col.
18206-09	9	●



Parmesan cheese knife

Coltello lancia Milano

Parmesanmesser

Couteau à Parmesan

Cuchillo Para Queso Parmenso

art.	cm.	col.
18207-15	15	●



Oyster knife

Coltello apriostiche

Austernmesser

Couteau à huîtres

Cuchillo para ostras

art.	cm.	col.
18209-06	15	●



Cheese knife 2 handles

Coltello formaggio

Käsemesser

Couteau à fromage

Cuchillo para queso

art.	cm.	col.
18201-36	36	●



Vegetable knife

Coltello verdure
Gemüsemesser
Couteau à légumes
Cuchillo para verduras

art.	cm.	col.
18222-18	18	●



Ham boner

Cannula disosso prosciutti
Schinkenauslöser
Gouge à jambons
Cuchillo deshuesar jamón

art.	cm.	col.
48021-21	21	●



Cheese knife

Coltello formaggio
Käsemesser
Couteau à fromage
Cuchillo para queso

art.	cm.	col.
18203-26	26	●



Baking pan knife

Coltello gastronomia
Winkelmesser
Couteau à angle
Cuchillo hoja angular

art.	cm.	col.
18215-13	13,5	●



Baking pan knife

Coltello gastronomia
Winkelmesser
Couteau à angle
Cuchillo hoja angular

art.	cm.	col.
18215-21	21,5	●



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	●
48017-25	26	●



Double blade mincing knife

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

art.	cm.	col.
48215-14	14	●
48215-30	30	●



Meat fork

Forchettone
Fleischgabel
Fourchette baïonnette
Tenedor Trinchante

art.	cm.	col.
18226-17	17	●
18226B17	17	●
18226G17	17	●



Meat fork

Forchettone
Fleischgabel
Fourchette baïonnette
Tenedor Trinchante

art.	cm.	col.
18226R17	17	●
18226W17	17	○
18226Y17	17	●



Sharpening steel

Acciaino
Wetzstahl
Fusil
Chaira

art.	cm.	col.
18235-26	26	●



Sharpening steel

Acciaino
Wetzstahl
Fusil
Chaira

art.	cm.	col.
18235R30	30	●
18235W30	30	○
18235Y30	30	●



Diamond sharpening steel

Acciaino diamantato
Diamant-Wetzstahl
Fusil diamant
Chaira adiamantada

art.	cm.	col.
18237-26	26	●



Sharpening stone GRIT 1000/600

Pietra per affilare
Abziehstein
Pierre à aiguiser
Piedra de afilar

art.	cm.
18251-02	21x7x3



Poultry scissors, divisible

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

art.	cm.
18275-00	26,5



Sharpening steel

Acciaino
Wetzstahl
Fusil
Chaira

art.	cm.	col.
18235-30	30	●
18235B30	30	●
18235G30	30	●



Oval sharpening steel

Acciaino ovale
Wetzstahl, oval
Fusil ovale
Chaira ovalada

art.	cm.	col.
18236-30	30	●



Sharpening stone GRIT 1000/240

Pietra per affilare
Abziehstein
Pierre à aiguiser
Piedra de afilar

art.	cm.
18251-01	21x7x3



Poultry shears

Trinciapollo
Geflügelschere
Coupe-volailles
Tijeras aves

art.	cm.
18263-00	25



Poultry shears, divisible

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

art.	cm.
18261-00	24



Seadfood scissors

Forbice gamberi
Meeresfrühteschere
Ciseaux à crevettes
Tijeras camarones

art.	cm.
18278-00	18



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



Salad scissors

Forbice insalata
Salatschere
Ciseaux à salade
Tijeras ensalada

art.	cm.
18270-22	22



Quail egg cutter

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

art.	cm.
18279-14	14



All purpose scissors

Forbice multiuso
Küchenschere
Ciseaux de cuisine
Tijeras cocina

art.	cm.
18272-00	18,5



Kitchen scissors, divisible

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

art.	cm.
18271-00	22,6



Kitchen scissors, divisible

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

art.	cm.
18273-00	18



Kitchen scissors, divisible

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

art.	cm.
18274-00	20



Chinese kitchen scissors

Forbice cinese cucina

Chinesische Küchenschere

Ciseaux chinois de cuisine

Tijeras chinas de cocina

art. cm.

49636-00 17x8,5

Stainless steel and brass. – Inox e ottone.



Pizza scissors, divisible

Forbice pizza, smontabile

Pizzaschere, teilbar

Ciseaux à pizza, divisible

Tijeras pizza, desmontables

art. cm.

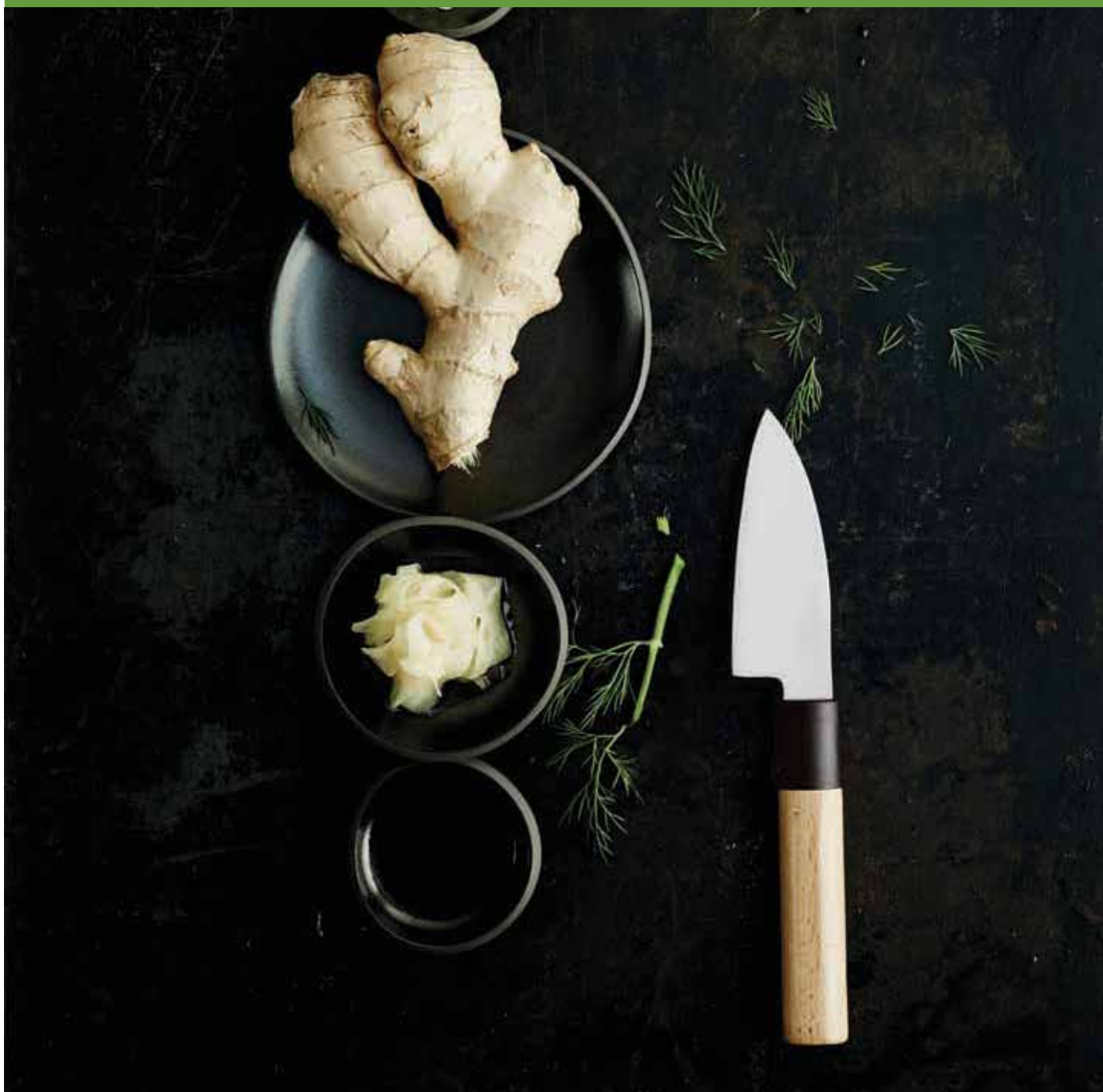
18276-00 25



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
18280-16	16,5
18280-10	10,5

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

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
18282-18	18,0
18282-19*	18,0

***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
18283-27	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
18284-27	27
18284-30	30
18284-33	33

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:
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, 17 pcs
Valigia cuoco, 17 pz.
Messerkoffer, 17 Stk.,
Mallette de chef, 17 pcs
Maleta cuchillos, 17 piezas

art.	des.
18199-19	Comprende/includes:
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





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:
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:
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
48032-45	45
48032-60	60

**Knife block**

Ceppo porta coltelli
Messerblock
Bloc à couteaux
Bloque portacuchillos

art.	cm.
49875-06	26x14x33

**Knife rack**

Porta coltelli
Messeraufhänger
Support à couteaux
Porta cuchillos

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



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

**Knife rack**

Porta coltelli
Messeraufhänger
Support à couteaux
Porta cuchillos

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

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

**Knife rack**

Porta coltelli
Messeraufhänger
Support à couteaux
Porta cuchillos

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

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.

**Knife sanitizing system**

Sterilizzatore ad immersione
Messarentkeimer
Stérilisateur à couteaux
Esterilizador a inmersión

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



Алматы (7273)495-231
Ангарск (3955)60-70-56
Архангельск (8182)63-90-72
Астрахань (8512)99-46-04
Барнаул (3852)73-04-60
Белгород (4722)40-23-64
Благовещенск (4162)22-76-07
Брянск (4832)59-03-52
Владивосток (423)249-28-31
Владикавказ (8672)28-90-48
Владимир (4922)49-43-18
Волгоград (844)278-03-48
Вологда (8172)26-41-59
Воронеж (473)204-51-73
Екатеринбург (343)384-55-89
Иваново (4932)77-34-06
Ижевск (3412)26-03-58
Иркутск (395)279-98-46
Казань (843)206-01-48

Калининград (4012)72-03-81
Калуга (4842)92-23-67
Кемерово (3842)65-04-62
Киров (8332)68-02-04
Коломна (4966)23-41-49
Кострома (4942)77-07-48
Краснодар (861)203-40-90
Красноярск (391)204-63-61
Курган (3522)50-90-47
Курск (4712)77-13-04
Липецк (4742)52-20-81
Магнитогорск (3519)55-03-13
Москва (495)268-04-70
Мурманск (8152)59-64-93
Набережные Челны (8552)20-53-41
Нижний Новгород (831)429-08-12
Новокузнецк (3843)20-46-81
Новосибирск (383)227-86-73
Ноябрьск (3496)41-32-12

Омск (3812)21-46-40
Орел (4862)44-53-42
Оренбург (3532)37-68-04
Пенза (8412)22-31-16
Пермь (342)205-81-47
Петрозаводск (8142)55-98-37
Псков (8112)59-10-37
Ростов-на-Дону (863)308-18-15
Рязань (4912)46-61-64
Самара (846)206-03-16
Санкт-Петербург (812)309-46-40
Саранск (8342)22-96-24
Саратов (845)249-38-78
Севастополь (8692)22-31-93
Симферополь (3652)67-13-56
Смоленск (4812)29-41-54
Сочи (862)225-72-31
Ставрополь (8652)20-65-13
Сургут (3462)77-98-35

Сыктывкар (8212)25-95-17
Тамбов (4752)50-40-97
Тверь (4822)63-31-35
Тольятти (8482)63-91-07
Томск (3822)98-41-53
Тула (4872)33-79-87
Тюмень (3452)66-21-18
Улан-Удэ (3012)59-97-51
Ульяновск (8422)24-23-59
Уфа (347)229-48-12
Хабаровск (4212)92-98-04
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