







SERIES 12200 5-PLY

STAINLESS STEEL COOKWARE
PENTOLAME INOX



INDUCTION
READY!



Professional and elegant. Stainless steel stay-cool handles, mirror finish, designed to provide a secure and ergonomic grip. Securely attached to the pan with stainless steel rivets. The integral multilaminate body ensures rapid and uniform heating. Interior in 18/10 stainless steel satin finish, 3-ply aluminum core, induction stainless steel mirror finish exterior. Average thickness 2,7 mm. Suitable for use on all cooking hobs including induction.

Professionale ed elegante. Manici in acciaio inox finitura lucida, resistenti al calore e progettati per fornire una presa sicura ed ergonomica. Sono fissati saldamente ai corpi con rivetti in acciaio inossidabile. I corpi integralmente in multilaminato garantiscono un riscaldamento rapido e uniforme. Interno in acciaio inossidabile 18/10 satinato, anima in alluminio trilaminato, esterno in acciaio inossidabile per induzione con finitura a specchio. Spessore medio 2,7 mm. Adatta per l'uso su tutti i piani cottura compresa l'induzione.



Saucepan

Casseruola alta
Stielkasserolle
Casserole haute
Cazo recto alto

art.	Ø cm.	h. cm.	lt.
12206-16	16	8,0	1,4
12206-18	18	8,5	1,9
12206-20	20	10,0	2,8



Saucepot

Casseruola alta
Fleischtopf
Brasière
Cacerola alta

art.	Ø cm.	h. cm.	lt.
12207-24	24	14	5,9
12207-28	28	14	7,8



Sauté pan

Casseruola bassa
Stielkasserolle
Plat à sauter
Cazo recto bajo

art.	Ø cm.	h. cm.	lt.
12208-16	16	5,5	0,9
12208-20	20	7,0	1,8
12208-24	24	7,5	2,9
12208-28*	28	7,5	4,0

With loop handle. – Con contromaniglia.



Frypan

Padella
Bratpfanne
Poêle à frire
Sartén

art.	Ø cm.	h. cm.	lt.
12214-20	20	4,0	0,9
12214-26	26	4,5	1,7
12214-30	30	5,0	2,4
12214-36*	36	5,5	3,8

With loop handle. – Con contromaniglia.



Frypan non stick coated

Padella antiaderente
Bratpfanne Antihafbeschichtet
Poêle anti-adhérente
Sartén antiadherente

art.	Ø cm.	h. cm.	lt.
12217-20	20	4,0	0,9
12217-26	26	4,5	1,7
12217-30	30	5,0	2,4
12217-36*	36	5,5	3,8

With loop handle. – Con contromaniglia.



Oval baker

Tegame ovale
Ovaler Bräter
Plat ovale
Sartén ovalada

art.	dim. cm.	h. cm.	lt.
12238-30	30x18	5	1,4
12238-35	35x23	5	2,3



Lid

Coperchio
Deckel
Couvercle
Tapa

art.	Ø cm.
12261-16	16
12261-18	18
12261-20	20
12261-24	24
12261-28	28





SERIES 15600 3-PLY

COPPER COOKWARE
PENTOLAME RAME



Flagship show cooking tool and also ideal for cooking and serving from the kitchen to the table. Body made of three metals, copper, aluminum and steel. Thickness 2,5 mm. A mix for a homogenous and sweet thermal spread that ensures cooking without attacking the foods, preserving its nutritional properties and organoleptic characteristics. Inside stainless steel, practical and easy to clean. Middle layer aluminum, lightweight and a very good heat conductor. Exterior glossy copper finishing, a tradition in the kitchen, fascinating and beautiful to see. Cast stainless steel handles assembled with strong section stainless steel rivets. Suitable for use on all cooking hobs including induction.

Strumento di punta per lo show cooking e anche l'ideale per cucinare e servire dalla cucina alla tavola. Corpo formato da tre metalli, rame, alluminio e acciaio. Spessore 2,5 mm. Un mix per un'omogenea e dolce diffusione termica che assicura una cottura senza aggredire i cibi, preservandone le proprietà nutrizionali e le caratteristiche organolettiche. Lamina interna in acciaio inox, pratico e facile da pulire. Strato intermedio in alluminio, leggero e ottimo conduttore di calore. Esterno in rame finitura lucida, una tradizione in cucina, affascinante e bello da vedere. Manici e maniglie in acciaio inox assemblati con rivetti inox di forte sezione. Adatto ad uso su tutti i fuochi inclusa l'induzione.



Saucepan

Casseruola alta
Stielkasserolle, hoch
Casserole haute

Cazo recto alto

art.	Ø cm.	h. cm.	lt.
15606-16	16	8	1,6
15606-20	20	11	3,5
15606-24*	24	14	6,3
15606-28*	28	16	9,8

With loop handle. – Con contromaniglia.



Casserole pot

Casseruola bassa
Stielkasserolle, niedrig
Sautoir

Cacerola baja

art.	Ø cm.	h. cm.	lt.
15608-20	20	7	2,2
15608-24	24	8	3,6
15608-28*	28	9	5,5

With loop handle. – Con contromaniglia.



Frypan

Padella
Bratpfanne
Poêle à frire

Sartén

art.	Ø cm.	h. cm.	lt.
15614-20	20	4,0	1,2
15614-24	24	4,5	2,0
15614-28	28	5,0	3,0
15614-32*	32	5,5	4,4

With loop handle. – Con contromaniglia.



Saucepot

Casseruola alta
Fleischtopf
Brasière

Cacerola alta

art.	Ø cm.	h. cm.	lt.
15607-16	16	8	1,6
15607-20	20	11	3,5
15607-24	24	14	6,3
15607-28	28	16	9,8



Casserole pot

Casseruola bassa
Bratentopf
Sautoir

Cacerola baja

art.	Ø cm.	h. cm.	lt.
15609-20	20	7	2,2
15609-24	24	8	3,6
15609-28	28	9	5,5



French omelet pan

Tegame
Bratpfanne
Poêle à paella

Paellera

art.	Ø cm.	h. cm.	lt.
15615-20	20	4,5	1,4
15615-24	24	4,5	2,0
15615-28	28	5,5	3,4
15615-32	32	6,0	4,8



Lid

Coperchio
Deckel
Couvercle
Tapa

art.	Ø cm.
15661-20	20
15661-24	24
15661-28	28



COPPER/RAME SERIES 15300-15400
COMPLEMENTARY ITEMS - COMPLEMENTARI

Complementary items in solid copper, thickness from 1,5 to 2,5 mm. The interiors are tinned over the fire by hand. Handles in highly polished solid brass, assembled with wide rivets. Suitable for use on any heating element (except on induction hob).

Articoli complementari in rame massiccio, spessore da 1,5 a 2,5 mm. Interno stagnato a mano sulla fiamma. Manici e maniglie in ottone massiccio lucidato a specchio ed assemblati con rivetti di forte sezione. Adatto ad uso su tutti i fuochi (eccetto induzione).



Oval saucepan

Casseruola ovale
Ovaler Bratentopf
Casserole ovale
Cacerola oval

art.	dim. cm.	h. cm.
15338-38	38x25	13



Bake roasting pan

Tegame rettangolare
Rechteckige Pfanne
Plat à four
Rustidera

art.	dim. cm.	h. cm.
15343-36	38x28	11



Oval pan

Tegame ovale
Ovale Bratpfanne
Plat ovale à poignées
Bandeja oval

art.	dim. cm.	h. cm.
15339-36	38x26	11



Fish kettle

Pesciera
Fischkochkessel
Poissonnière
Hervidor pescado

art.	dim. cm.	h. cm.
15438-50	50x18	11



Bain-marie with porcelain

Bagnomaria con porcellana
Wasserbadkasserolle mit Porzellan
Bain-marie avec porcelaine
Baño maría con porcelana

art.	Ø cm.	h. cm.
15403-16	16	17



Fondue set with porcelain

Set fonduta con porcellana
Fondue-Service mit Porzellan
Service à fondue avec porcelaine
Servicio fondue con porcelana

art.	Ø cm.	h. cm.
15430-11	16	26



Sugar saucepan

Casseruola per zucchero
Zuckerpfännchen
Poelon à sucre
Cacerola para azúcar

art.	Ø cm.	h. cm.
15406-16	16	9
15406-20	20	10



Zabaione bowl

Casseruola per zabaione
Zabaionekasserolle
Poelon à zabaione
Cacerola sabayón

art.	Ø cm.
15407-16	16
15407-20	20



Mixing bowl frosted finishing

Bastardella semisferica smerigliata
Schneeschlackessel mattiert
Bassine hémisphérique givrée
Caldero esmerilado

art.	Ø cm.
15409-26	26
15409-30	30
15409-36	36



Set 3 pcs bordelais mould

Set 3 stampi scanalati
Bordelais-Kuchenform 3 Stk
Set 3 moules à cannelés Bordelais
Juego 3 moldes para bordelais

art.	Ø cm.	h. mm.
15415-03	5,5	5



MINI COOKWARE MINIATURE

COOKWARE
PENTOLAME



Small pots ideal for side dishes and individual servings, soufflés, baked pasta, rice creams, raclette, savory as well as sweet pastries, desserts, etc., etc.. Versatile, functional, ready to be served from the kitchen to the table. Original and yet traditional, they come from the world of haute cuisine, ideal for enhancing creations or the simplest recipes, for the sake of conviviality, to give a more playful aspect to our meals.

Una gamma di miniature ideali per contorni e singole porzioni, soufflé, pasta al forno, creme di riso, raclette, brioche salate e dolci, dessert, ecc., ecc.. Polivalenti, funzionali, pronte per essere servite dalla cucina alla tavola. Originali eppure tradizionali, provengono dal mondo dell'alta gastronomia, strumento ideale per valorizzare creazioni estrose o le più semplici ricette, per amore della convivialità, per donare un aspetto più ludico ai nostri pasti.



COPPER 3-PLY SERIES 15600
RAME 3-PLY SERIE 15600



Paderno Serie 15600 3-ply, inside stainless steel satin polished, intermediate layer in aluminum, outside copper mirror polished. Thickness 2 mm. Stainless steel cast handles, stainless steel rivets. Suitable for use on any heating element (except on induction hob).

Serie Paderno 15600 3-ply, lamina interna in acciaio inox finitura satinata, strato intermedio in alluminio, esterno rame lucido. Spessore 2 mm. Manicatura in acciaio inox, rivetti inox. Adatte ad uso su tutti i fuochi (eccetto induzione).



Saucepan

Casseruola
Stielkasserolle
Casserole
Cazo recto alto

art.	Ø cm.	h.	lt.	U. Pack
15606-09	9	4,7	0,30	2
15606-10	10	6,5	0,50	2



Butter warmer

Scalda burro
Butterpfännchen
Casserole à beurre
Cacerola mantequilla

art.	Ø cm.	h.	lt.	U. Pack
15606-12	12	7	0,70	1



Saucepot

Casseruola
Fleischtopf
Brasière
Cacerola alta

art.	Ø cm.	h.	lt.	U. Pack
15607-10	10	6,5	0,50	2



Ramekin

Ramekin
Ramekin
Ramekin
Ramekin

art.	Ø cm.	h.	lt.	U. Pack
15611-12	12	6	0,60	2



Frypan

Padella
Bratpfanne
Poêle
Sartén

art.	Ø cm.	h.	lt.	U. Pack
15614-12	12	3,0	0,35	2



Omelet pan

Tegame
Servierpfanne
Poêle à paella
Paellera

art.	Ø cm.	h.	lt.	U. Pack
15615-12	12	3,0	0,35	2



Gratin

Gratin
Gratin
Gratin-Pfanne
Gratin
Gratin

art.	Ø cm.	h.	lt.	U. Pack
15615-16	16	3,5	0,50	2



Oval baker

Tegame ovale
Oval-Pfanne
Casserole ovale
Sartén ovalada

art.	cm.	h.	lt.	U. Pack
15638-17	17x13	3,5	0,48	2



Rectangular baker

Tegame rettangolare
Röster
Plat à four
Sartén rectangular

art.	cm.	h.	U. Pack
15643-12	12x10	4	2



Lid

Coperchio
Deckel
Couvercle
Tapa

art.	Ø cm.	U. Pack
15661-10	10	1
15661-12	12	1



STAINLESS STEEL 3-PLY SERIES 12200
INOX 3-PLY SERIE 12200



Paderno Serie 12200 3-ply, inside stainless steel satin polished, intermediate layer in aluminum, outside stainless steel mirror polished. Thickness 2 mm. Stainless steel cast handles, stainless steel rivets. Suitable for use on any heating element.

Serie Paderno 12200 3-ply, lamina interna in acciaio inox finitura satinata, strato intermedio in alluminio, esterno inox lucido. Spessore 2 mm. Manicatura in acciaio inox, rivetti inox. Adatte ad uso su tutti i fuochi.



Saucepan

Casseruola
Stielkasserolle
Casserole
Cazo recto alto

art.	Ø cm.	h.	lt.	U. Pack
12206-09	9	4,7	0,30	2
12206-10	10	6,5	0,50	2



Butter warmer

Scalda burro
Butterpfännchen
Casserole à beurre
Cacerola mantequilla

art.	Ø cm.	h.	lt.	U. Pack
12206-12	12	7	0,70	1



Saucepot

Casseruola
Fleischtopf
Brasière
Cacerola alta

art.	Ø cm.	h.	lt.	U. Pack
12207-10	10	6,5	0,50	2



Ramekin

Ramekin
Ramekin
Ramekin
Ramekin

art.	Ø cm.	h.	lt.	U. Pack
12211-12	12	6	0,60	2



Frypan

Padella
Bratpfanne
Poêle
Sartén

art.	Ø cm.	h.	lt.	U. Pack
12214-12	12	3,0	0,35	2



Omelet pan

Tegamino
Servierpfanne
Poêle à paella
Paellera

art.	Ø cm.	h.	lt.	U. Pack
12215-12	12	3,0	0,35	2



Gratin

Gratin
Gratin-Pfanne
Gratin
Gratin

art.	Ø cm.	h.	lt.	U. Pack
12215-16	16	3,5	0,50	2



Oval baker

Tegame ovale
Oval-Pfanne
Casserole ovale
Sartén ovalada

art.	cm.	h.	lt.	U. Pack
12238-17	17x13	3,5	0,48	2



Rectangular baker

Tegame rettangolare
Röster
Plat à four
Sartén rectangular

art.	cm.	h.	U. Pack
12243-12	12x10	4	2



Lid

Coperchio
Deckel
Couvercle
Tapa

art.	Ø cm.	U. Pack
12261-10	10	1
12261-12	12	1



ALUMINUM SERIES 16130
ALLUMINIO SERIE 16130



Aluminum body non-stick coated, brass handles. To add a touch of originality to any dish.

Corpo in alluminio con rivestimento antiaderente, manicatura in ottone. Per aggiungere un tocco di originalità a qualsiasi piatto.



Saucepan

Casseruola alta
Stielkasserole, hoch
Casserole haute
Cazo recto alto

art.	Ø cm.	h.	lt.
16136-10	10	6	0,45



Sauté pan

Casseruola bassa
Stielkasserole, niedrig
Plat à sauter
Cazo recto bajo

art.	Ø cm.	h.	lt.
16138-10	10	4	0,3



Frypan

Padella
Bratpfanne
Poêle à frire
Sartén

art.	Ø cm.	h.	lt.
16134-12	12	4	0,4



Saucepan

Casseruola alta
Fleischtopf
Casserole haute
Cazo recto alto

art.	Ø cm.	h.	lt.
16137-10	10	6	0,45



Casserole pot

Casseruola bassa
Bratentopf
Sautoir
Cacerola baja

art.	Ø cm.	h.	lt.
16139-10	10	4	0,3



French omelet pan

Tegamino
Servierpfanne
Poêle à paella
Paellera

art.	Ø cm.	h.	lt.
16135-12	12	4	0,4

ALUMINUM SERIES 16140
 ALLUMINIO SERIE 16140


Ideal for serving from stovetop to table. Aluminum 99,5%. Thickness 3 mm. HP Dylon internal and external non-stick coating. Handle and rivets in stainless steel. Although the product can be washed in the dishwasher, we recommend hand washing to ensure beauty and performance over time.

Ideali per servire dal piano di cottura alla tavola. Alluminio 99,5%. Spessore 3 mm. Rivestimento antiaderente interno ed esterno HP Dylon. Manicatura e rivetti in acciaio inox. Anche se il prodotto può essere lavato in lavastoviglie, consigliamo di lavare a mano per conservare nel tempo bellezza e performance.


Mussel pot

Cocotte per molluschi
 Muscheltopf
 Casserole coquillage
 Cacerola para mejillones

art.	Ø cm.	h.	lt.
16140-01	16	12	2,2


Sauce pot

Casseruola
 Kasserolle
 Brasière
 Cacerola

art.	Ø cm.	h.	lt.
16140-02	16	7,5	1,4


Frypan

Padella
 Bratpfanne
 Poêle
 Sartén

art.	Ø cm.	h.	lt.
16140-03	16	4	0,6


Low sauce pot

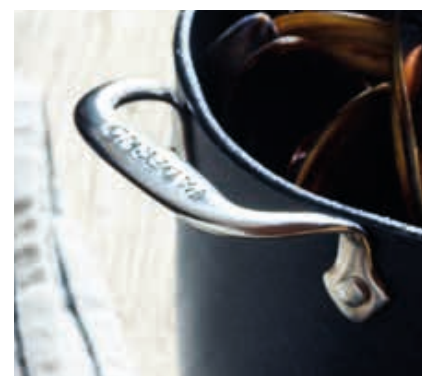
Casseruola bassa
 Flache Kasserolle
 Faitout bas
 Cacerola baja

art.	Ø cm.	h.	lt.
16140-04	16	4,5	0,8


Wok pan

Wok
 Wok-Pfanne
 Poêle chinoise
 Wok

art.	Ø cm.	h.	lt.
16140-05	16	6	0,9



STONEWARE SERIES 41210



The stoneware gives a rustic and informal tone but can also create an atmosphere with an antique flavor in the most modern environments. Similar to porcelain, it can be used in the oven and in the microwave. Suitable for storing food in the freezer. Avoid thermal shocks. Stoneware retains heat very well and distributes it evenly. Perfect for serving from the oven to the table, keeping food warm during meals. Moreover the water absorption is equal to 0%, a feature that allows to keep the flavors of the food served unchanged. Easy to clean, dishwasher safe.

Lo stoneware regala un tono rustico ed informale, ma può anche creare un'atmosfera dal sapore antico negli ambienti più moderni. Simile alla porcellana, può essere utilizzato in forno e nel microonde. Adatto alla conservazione dei cibi nel congelatore. Evitare shock termici. I pezzi in stoneware trattengono molto bene il calore e lo distribuiscono in modo uniforme. Perfetto per servire dal forno alla tavola, mantenendo il cibo caldo durante i pasti. Facile da utilizzare e pulire, inoltre l'assorbimento di acqua è pari allo 0%, caratteristica che consente di mantenere invariati i sapori dei cibi serviti. Lavabile in lavastoviglie.



Oval saucepan
Casseruola ovale
Kasserolle oval
Casserole, ovale
Cacerola oval

art.	cm.	h.
41210-03	13x8,2	3,9



Saucepan
Tegamimo
Pfännchen
Sautoir
Fuente huevo

art.	Ø cm.	h.
41210-12	13	5
41210-13	15	5
41210-14	17	5



Rectangular saucepan
Casseruola rettangolare
Kasserolle rechteckig
Casserole, rectangulaire
Cacerola rectangular

art.	cm.	h.
41210-05	13x8,2	3,9



Piepan
Tortiera
Kuchenform
Ramequin
Molde tarta

art.	Ø cm.	h.
41210-10	11	3,9



Saucepan, round
Casseruola tonda
Kasserolle rund
Casserole, ronde
Cacerola redonda

art.	Ø cm.	h.
41210-01	13	3,9



Saucepan with lid
Casseruola con coperchio
Kasserolle mit Deckel
Casserole avec couvercle
Cacerola con tapa

art.	Ø cm.	h.
41210-07	11,5	5,5
41210-08	13,0	7,5

ENAMELLED CAST IRON
GHISA SMALTATA



Manufactured in Turkey from cast iron and liquid enamel with high standards and advanced technology. Three layers of beautiful porcelain enamel fired twice for maximum beauty, durability and cooking performance. Beautiful design and individual serving size offers delightful presentation options for your entrées, appetizers or tempting desserts.

Prodotte in Turchia da ghisa e smalto liquido di elevati standard e tecnologia all'avanguardia. Tre strati di ottimo smalto porcellanato cotti due volte per il massimo in bellezza, durata e prestazioni al top. Un bel design e porzioni individuali offrono deliziose opzioni di presentazione per gustosi antipasti, contorni e dessert.



Saucepot round with lid
Casseruola tonda con coperchio
Fleischtopf, rund mit Deckel
Brasière avec couvercle
Cacerola redonda con tapa

art.	Ø cm.	lt.	col.
44201R10	10	0,35	●
44201V10	10	0,35	●
44201B10	10	0,35	●
44201O10	10	0,35	●
44201N10	10	0,35	●

Portion: – Porzioni: 1



Saucepot round with lid
Casseruola tonda con coperchio
Fleischtopf, rund mit Deckel
Brasière avec couvercle
Cacerola redonda con tapa

art.	Ø cm.	lt.	col.
44201R12	12	0,55	●
44201V12	12	0,55	●
44201B12	12	0,55	●
44201O12	12	0,55	●
44201N12	12	0,55	●

Portion: – Porzioni: 1



Oval saucepan with lid
Casseruola ovale con coperchio
Ovaler Bratentopf mit Deckel
Casserole ovale avec couvercle
Cacerola oval con tapa

art.	cm.	col.
44202R12	12x9x6	●
44202N12	12x9x6	●

Portion: – Porzioni: 1



W

Saucepot stand

Supporto casseruolina

Fleischtopf-Träger

Support pour brasière

Soporte para cacerola

art. Ø cm.

44201-01 10



W

Saucepot stand

Supporto casseruolina

Fleischtopf-Träger

Support pour brasière

Soporte para cacerola

art. Ø cm.

44201-03 10



W

Saucepot platter

Sottopentola

Fleischtopfbrett

Planche à casserole

Tabla para cacerola

art. Ø cm.

44201-10 10-12



W

Saucepot platter

Sottopentola

Fleischtopfbrett

Planche à casserole

Tabla para cacerola

art. cm.

44202-10 12x9



NEW

Mini wok

Mini wok

Mini-Wok

Mini wok

Mini wok

art. Ø cm. h. lt. Por.

44270-16 16 8 0,75 1



Pan with wooden platter

Tegame con tagliere legno

Pfanne mit Holzbrett

Poêle avec plaque bois

Paellera con tabla madera

art. Ø cm. lt. Por.

44247S16 16 0,44 1-2

Beechwood. – Faggio.



Round pan

Padella tonda

Pfanne, rund

Poêle ronde

Sartén grill redonda

art. Ø cm. Por.

44234-12 12 1

44234-16 16 1-2



Blinis pan, non-stick aluminum

Padella blini, alluminio antiaderente

Blinis-Pfännchen, Alu-Nichttaftend

Poêle à blinis, alu anti-adhérente

Sartén blinis, aluminio antiadherente

art. Ø cm. h.

16719-12 12 2



Blinis pan, steel

Padella blini, ferro

Blinis-Pfännchen, Eisen

Poêle à blinis, acier

Sartén blinis, hierro

art. Ø cm. h.

11715-12 12 2



SERIES 1100

STAINLESS STEEL COOKWARE
PENTOLAME INOX



Outside and inside satin polished. Top edges mirror polished. Hollow tubular stay cool handles in stainless steel, ergonomically shaped. Extra thick edges. Double thick bottom. Sandwich thermoradiant bottom (stainless steel-aluminum-stainless steel). Concave bottom when cold and flat when hot (100% heat exploiting). Perfect for use on any type of stove, whether gas, electric, glass ceramic cooking surface or induction stove. All items have an induction suited sandwich bottom.

Finitura esterna ed interna satinata, bordo lucido. Manicatura tubolare in acciaio inox, anatomica, resistente al calore. Bordo rinforzato. Doppio spessore del fondo. Fondo termodiffusore sandwich (inox-alluminio-inox). Concavo a freddo e piano a caldo (sfruttamento del calore al 100%). Ideali per ogni tipo di cottura, gas, elettrica, vetroceramica e induzione. Tutti gli articoli sono dotati di speciale fondo termodiffusore adatto anche per piastre ad induzione.



Stock pot

Pentola
Hoher Suppentopf
Marmite traiteur
Olla recta

art.	Ø cm.	h.	lt.
11101-16	16	16	3,2
11101-20	20	20	6,2
11101-24	24	24	10,0
11101-28	28	28	16,5
11101-32	32	32	24,0
11101-36	36	36	36,0
11101-40	40	40	50,0
11101-45	45	45	70,0
11101-50	50	50	100,0



Low stock pot

Pentola bassa
Gemüsetopf
Faitout
Olla recta baja

art.	Ø cm.	h.	lt.
11105-20	20	17	5,0
11105-24	24	21	8,5
11105-28	28	23	14,5
11105-36	36	28	29,0



Saucepot

Casseruola alta
Fleischtopf
Brasière
Cacerola alta

art.	Ø cm.	h.	lt.
11107-16	16	11,0	2,1
11107-20	20	13,0	4,0
11107-24	24	15,0	6,5
11107-28	28	17,5	10,8
11107-32	32	19,5	15,7
11107-36	36	21,5	22,0
11107-40	40	24,5	30,8
11107-45	45	27,5	44,0
11107-50	50	32,0	63,0



Casserole pot

Casseruola bassa
Bratentopf
Sautoir
Cacerola baja

art.	Ø cm.	h.	lt.
11109-16	16	7,5	1,3
11109-20	20	8,0	2,5
11109-24	24	9,5	4,3
11109-28	28	11,0	6,7
11109-32	32	12,5	10,0
11109-36	36	14,0	14,2
11109-40	40	15,5	19,5
11109-45	45	17,0	27,0
11109-50	50	19,0	37,0



Colander for stock pot

Colapasta per pentola
Seiher für Suppentopf
Passoire pour marmite
Colador para olla recta

art.	Ø cm.	h.
11123-20	20	22,0
11123-24	24	26,5
11123-28	28	29,5

Suitable for both item 11105 and 11101.
Per art. 11105 e art. 11101.



Stock pot with tap

Pentola con rubinetto
Hochtopf mit Hahn
Marmite avec robinet
Olla con grifo

art.	Ø cm.	h.	lt.
11102-28	28	28	16,5
11102-32	32	32	24,0
11102-36	36	36	36,0
11102-40	40	40	50,0
11102-45	45	45	70,0
11102-50	50	50	100,0



Steamer pot, perforated bottom

Inserto a vapore, fondo forato
Dampf-Siebeinsatz
Casserole à vapeur, perforée
Cacerola base perforada

art.	Ø cm.	h.
11119-20	20	12,5
11119-28	28	17,0



Saucepan

Casseruola alta
Stielkasserolle, hoch
Casserole haute
Cazo recto alto

art.	Ø cm.	h.	lt.
11106-14	14	8,0	1,2
11106-16	16	11,0	2,1
11106-20	20	13,0	4,0
11106-24	24	15,0	6,5
11106-28*	28	17,5	10,8
11106-32*	32	19,5	15,7
11106-36*	36	21,5	22,0

***With loop handle. – Con contromaniglia.**



Sauté pan

Casseruola bassa
Stielkasserolle, niedrig
Plat à sauter
Cazo recto bajo

art.	Ø cm.	h.	lt.
11108-16	16	6,5	1,3
11108-20	20	8,0	2,5
11108-24	24	9,5	4,3
11108-28*	28	11,0	6,7
11108-32*	32	12,5	10,0
11108-36*	36	14,0	14,2

***With loop handle. – Con contromaniglia.**



Sauté pan
Casseruola conica
Sauteuse
Sauteuse
Cazo cónico

art.	Ø cm.	h.	lt.
11112-16	16	6,0	1,0
11112-18	18	6,0	1,2
11112-20	20	6,5	1,6
11112-24	24	7,5	2,7



Curved sauté pan
Casseruola "bombé"
Sauteuse mit Schütterand
Sauteuse bombé
Cazo bombeado

art.	Ø cm.	h.	lt.
11113-18	18	7,0	1,7
11113-20	20	7,5	2,2
11113-24	24	8,5	3,3
11113-26	26	9,0	4,2



Frypan
Padella
Bratpfanne
Poêle à frir
Sartén

art.	Ø cm.	h.
11114-20	20	5,0
11114-24	24	5,0
11114-28	28	5,5
11114-32	32	6,0
11114-36*	36	6,0
11114-40*	40	6,0
11114-45*	45	6,5

*With loop handle. – Con contromaniglia.



Frypan, non stick coating
Padella, antiaderente
Bratpfanne mit Antihftbeschichtung
Poêle avec revêtement anti-adhésif
Sartén antiadherente

art.	Ø cm.	h.
11117-20	20	5,0
11117-24	24	5,0
11117-28	28	5,5
11117-32	32	6,0
11117-36	36	6,0
11117-40	40	6,0



French omelet pan
Tegame
Servierpfanne
Poêle à paella
Paellera

art.	Ø cm.	h.
11115-20	20	5,0
11115-24	24	5,0
11115-28	28	5,5
11115-32	32	6,0
11115-36	36	6,0
11115-40	40	6,0
11115-45	45	6,5
11115-50	50	8,0



Cover, reinforced edge
Coperchio, bordo rinforzato
Deckel mit Randverstärkung
Couvercle, bord renforcé
Tapa, borde reforzado

art.	Ø cm.
11161-12	12
11161-14	14
11161-16	16
11161-18	18
11161-20	20
11161-22	22
11161-24	24
11161-28	28
11161-32	32
11161-36	36
11161-40	40
11161-45	45
11161-50	50
11161-60	60





SERIES 2100

STAINLESS STEEL COOKWARE
PENTOLAME INOX



The serie 2100 has the same characteristics of the serie 1100. It varies only for the shape of the handles of 2 handles items. Perfect for use on any type of stove, whether gas, electric, glass ceramic cooking surface or induction stove. All items have an induction suited sandwich bottom.

La serie 2100 ha le stesse caratteristiche della serie 1100. Differisce solo per una diversa manicatura sugli articoli a 2 maniglie. Ideali per ogni tipo di cottura, gas, elettrica, vetroceramica e induzione. Tutti gli articoli sono dotati di speciale fondo termodiffusore adatto anche per piastre ad induzione.



Stock pot
Pentola
Hoher Suppentopf
Marmite traiteur
Olla recta

art.	Ø cm.	h.	lt.
12101-16	16	16	3,2
12101-20	20	20	6,2
12101-24	24	24	10,0
12101-28	28	28	16,5
12101-32	32	32	24,0
12101-36	36	36	36,0
12101-40	40	40	50,0
12101-45	45	45	70,0
12101-50	50	50	100,0



Saucepot
Casseruola alta
Fleischtopf
Brasière
Cacerola alta

art.	Ø cm.	h.	lt.
12107-16	16	11,0	2,1
12107-20	20	13,0	4,0
12107-24	24	15,0	6,5
12107-28	28	17,5	10,8
12107-32	32	19,5	15,7
12107-36	36	21,5	22,0
12107-40	40	24,5	30,8
12107-45	45	27,5	44,0
12107-50	50	32,0	63,0



Casserole pot
Casseruola bassa
Bratentopf
Sautoir
Cacerola baja

art.	Ø cm.	h.	lt.
12109-16	16	7,5	1,3
12109-20	20	8,0	2,5
12109-24	24	9,5	4,3
12109-28	28	11,0	6,7
12109-32	32	12,5	10,0
12109-36	36	14,0	14,2
12109-40	40	15,5	19,5
12109-45	45	17,0	27,0
12109-50	50	19,0	37,0



SERIES 1000

STAINLESS STEEL COOKWARE
PENTOLAME INOX



Outside and inside satin polished. Non-drip edge. Hollow tubular stay cool handles in stainless steel, ergonomically shaped. Uniform thickness in sides and bottoms. Sandwich thermoradiant bottom (stainless steel-aluminum-stainless steel). Concave bottom when cold and flat when hot (100% heat exploiting). Perfect for use on any type of stove, whether gas, electric, glass ceramic cooking surface or induction stove. All items have an induction suited sandwich bottom.

Finitura esterna ed interna satinata. Bordo a versare. Manicatura tubolare in acciaio inox, anatomica, resistente al calore. Parete e fondo a spessore uniforme. Fondo termodiffusore sandwich (inox-alluminio-inox). Concavo a freddo e piano a caldo (sfruttamento del calore al 100%). Ideali per ogni tipo di cottura, gas, elettrica, vetroceramica e induzione. Tutti gli articoli sono dotati di speciale fondo termodiffusore adatto anche per piastre ad induzione.



STAINLESS STEEL COOKWARE PENTOLAME INOX



Stock pot

Pentola
Hoher Suppentopf
Marmite traiteur
Olla recta

art.	Ø cm.	h.	lt.
11001-16	16	16,0	3,2
11001-18	18	16,0	4,0
11001-20	20	18,0	5,5
11001-22	22	22,0	8,3
11001-24	24	24,0	10,5
11001-28	28	28,0	17,0
11001-32	32	27,5	20,4
11001-36	36	36,0	36,5
11001-40	40	40,0	50,0
11001-45	45	40,0	63,5
11001-50	50	50,0	98,0
11001-60	60	55,0	150,0



Saucepot

Casseruola alta
Fleischtopf
Brasière
Cacerola alta

art.	Ø cm.	h.	lt.
11007-16	16	9,5	1,9
11007-18	18	10,8	2,7
11007-20	20	12,0	3,8
11007-22	22	13,0	5,0
11007-24	24	14,5	6,5
11007-28	28	16,0	9,8
11007-32	32	19,5	15,4
11007-36	36	21,5	20,5
11007-40	40	24,0	30,1
11007-45	45	27,0	42,9
11007-50	50	30,0	58,0
11007-60	60	35,0	99,0



Casserole pot

Casseruola bassa
Bratentopf
Sautoir
Cacerola baja

art.	Ø cm.	h.	lt.
11009-16	16	6,5	1,3
11009-18	18	7,0	1,8
11009-20	20	7,5	2,5
11009-24	24	8,0	3,7
11009-28	28	9,5	5,8
11009-32	32	11,0	9,2
11009-36	36	13,0	13,0
11009-40	40	14,5	18,0
11009-45	45	15,5	24,6
11009-50	50	19,0	37,0
11009-60	60	25,0	70,7



Saucepan

Casseruola mezza alta
Bratentopf, mittelhoch
Casserole
Cacerola francés

art.	Ø cm.	h.	lt.
11010-16	16	8	1,6
11010-18	18	9	2,3
11010-20	20	10	3,1
11010-24	24	12	5,4



Sauté pan

Casseruola conica
Sauteuse
Sauteuse
Cazo cónico

art.	Ø cm.	h.	lt.
11012-16	16	6,0	1,0
11012-18	18	6,0	1,2
11012-20	20	6,5	1,6
11012-24	24	7,5	2,7



Curved sauté pan

Casseruola bombé
Sauteuse mit Schütttrand
Sauteuse bombé
Cazo bombeado

art.	Ø cm.	h.	lt.
11013-18	18	7,0	1,7
11013-20	20	7,5	2,2
11013-24	24	8,5	3,3
11013-26	26	9,0	4,2





Saucepan

Casseruola alta
Stielkasserolle, hoch
Casserole haute
Cazo recto alto

art.	Ø cm.	h.	lt.
11006-12	12	7,0	0,8
11006-14	14	8,0	1,2
11006-16	16	9,5	1,9
11006-18	18	10,8	2,7
11006-20	20	12,0	3,8
11006-22	22	13,0	5,0
11006-24	24	14,5	6,5
11006-28*	28	16,0	9,8
11006-32*	32	19,5	15,4
11006-36*	36	21,5	20,5

*With loop handle. – Con contromaniglia.



Saucepan

Casseruola mezza alta
Stielkasserolle, mittelhoch
Casserole
Cazo recto francés

art.	Ø cm.	h.	lt.
11011-16	16	8	1,6
11011-18	18	9	2,3
11011-20	20	10	3,1
11011-24	24	12	5,4



Sauté pan

Casseruola bassa
Stielkasserolle, niedrig
Plat à sauter
Cazo recto bajo

art.	Ø cm.	h.	lt.
11008-16	16	6,5	1,3
11008-18	18	7,0	1,8
11008-20	20	7,5	2,5
11008-24	24	8,0	3,7
11008-28*	28	9,5	5,8
11008-32*	32	11,0	9,2
11008-36*	36	13,0	13,0

*With loop handle. – Con contromaniglia.



Frypan

Padella
Bratpfanne
Poêle à frire
Sartén

art.	Ø cm.	h.
11014-20	20	5,0
11014-24	24	5,0
11014-28	28	5,5
11014-32	32	6,0
11014-36*	36	6,0
11014-40*	40	6,0
11114-45*	45	6,5

*With loop handle. – Con contromaniglia.



Frypan, non stick

Padella, antiaderente
Bratpfanne, nichthaftend
Poêle, anti-adhérente
Sartén antiadherente

art.	Ø cm.	h.
11117-20	20	5,0
11117-24	24	5,0
11117-28	28	5,5
11117-32	32	6,0
11117-36	36	6,0
11117-40	40	6,0



French omelet pan

Tegame
Servierpfanne
Poêle à paella
Paellera

art.	Ø cm.	h.
11115-20	20	5,0
11115-24	24	5,0
11115-28	28	5,5
11115-32	32	6,0
11115-36	36	6,0
11115-40	40	6,0
11115-45	45	6,5
11115-50	50	8,0



Cover

Coperchio
Deckel
Couvercle
Tapa

art.	Ø cm.
11061-12	12
11061-16	16
11061-18	18
11061-20	20
11061-22	22
11061-24	24
11061-28	28
11061-32	32
11061-36	36
11061-40	40
11061-45	45
11061-50	50
11161-60	60





SERIES 2000

STAINLESS STEEL COOKWARE
PENTOLAME INOX



The serie 2000 has the same characteristics of the serie 1000. It varies only for the shape of the handles of 2 handles items. Perfect for use on any type of stove, whether gas, electric, glass ceramic cooking surface or induction stove. All items have an induction suited sandwich bottom.

La serie 2000 ha le stesse caratteristiche della serie 1000. Differisce solo per una diversa manicatura sugli articoli a 2 maniglie. Ideali per ogni tipo di cottura, gas, elettrica, vetroceramica e induzione. Tutti gli articoli sono dotati di speciale fondo termodiffusore adatto anche per piastre ad induzione.



Stock pot

Pentola
Hoher Suppentopf
Marmite traiteur
Olla recta

art.	Ø cm.	h.	lt.
12001-16	16	16,0	3,2
12001-18	18	16,0	4,0
12001-20	20	18,0	5,5
12001-22	22	22,0	8,3
12001-24	24	24,0	10,5
12001-28	28	28,0	17,0
12001-32	32	27,5	20,4
12001-36	36	36,0	36,5
12001-40	40	40,0	50,0
12001-45	45	40,0	63,5
12001-50	50	50,0	98,0
12001-60	60	55,0	150,0



Saucepot

Casseruola alta
Fleischtopf
Brasière
Cacerola alta

art.	Ø cm.	h.	lt.
12007-16	16	9,5	1,9
12007-18	18	10,8	2,7
12007-20	20	12,0	3,8
12007-22	22	13,0	5,0
12007-24	24	14,5	6,5
12007-28	28	16,0	9,8
12007-32	32	19,5	15,4
12007-36	36	21,5	20,5
12007-40	40	24,0	30,1
12007-45	45	27,0	42,9
12007-50	50	30,0	58,0
12007-60	60	35,0	99,0



Casserole pot

Casseruola bassa
Bratentopf
Sautoir
Cacerola baja

art.	Ø cm.	h.	lt.
12009-16	16	6,5	1,3
12009-18	18	7,0	1,8
12009-20	20	7,5	2,5
12009-24	24	8,0	3,7
12009-28	28	9,5	5,8
12009-32	32	11,0	9,2
12009-36	36	13,0	13,0
12009-40	40	14,5	18,0
12009-45	45	15,5	24,6
12009-50	50	19,0	37,0
12009-60	60	25,0	70,7



Sauté pan

Casseruola conica
Sauteuse
Sauteuse
Cazo cónico

art.	Ø cm.	h.	lt.
11012-16	16	6,0	1,0
11012-18	18	6,0	1,2
11012-20	20	6,5	1,6
11012-24	24	7,5	2,7



Curved sauté pan

Casseruola bombé
Sauteuse mit Schüttrand
Sauteuse bombé
Cazo bombeado

art.	Ø cm.	h.	lt.
11013-18	18	7,0	1,7
11013-20	20	7,5	2,2
11013-24	24	8,5	3,3
11013-26	26	9,0	4,2



Saucepan

Casseruola mezza alta
Stielkasserolle, mittelhoch
Casserole
Cazo recto francés

art.	Ø cm.	h.	lt.
11011-16	16	8,0	1,6
11011-18	18	9,0	2,3
11011-20	20	10,0	3,1
11011-24	24	12,0	5,4





STAINLESS STEEL COOKWARE PENTOLAME INOX



Asparagus-pot with lid

Pentola cuociasparagi con coperchio

Spargeltopf mit Deckel

Cuit-asperges avec couvercle

Olla espárragos con tapa

art.	Ø cm.	h.	lt.
12037-16	16	24,0	4,8



Saucepan

Casseruola alta

Stielkasserolle, hoch

Casserole haute

Cazo recto alto

art.	Ø cm.	h.	lt.
11006-12	12	7,0	0,8
11006-14	14	8,0	1,2
11006-16	16	9,5	1,9
11006-18	18	10,8	2,7
11006-20	20	12,0	3,8
11006-22	22	13,0	5,0
11006-24	24	14,5	6,5
11006-28*	28	16,0	9,8
11006-32*	32	19,5	15,4
11006-36*	36	21,5	20,5

*With loop handle. – Con contromaniglia.



Sauté pan

Casseruola bassa

Stielkasserolle, niedrig

Plat à sauter

Cazo recto bajo

art.	Ø cm.	h.	lt.
11008-16	16	6,5	1,3
11008-18	18	7,0	1,8
11008-20	20	7,5	2,5
11008-24	24	8,0	3,7
11008-28*	28	9,5	5,8
11008-32*	32	11,0	9,2
11008-36*	36	13,0	13,0

*With loop handle. – Con contromaniglia.



Frypan

Padella

Bratpfanne

Poêle à frire

Sartén

art.	Ø cm.	h.
11014-20	20	5,0
11014-24	24	5,0
11014-28	28	5,5
11014-32	32	6,0
11014-36*	36	6,0
11014-40*	40	6,0
11114-45*	45	6,5

*With loop handle. – Con contromaniglia.



Frypan, non stick

Padella, antiaderente

Bratpfanne, nichthaftend

Poêle, anti-adhérente

Sartén antiadherente

art.	Ø cm.	h.
11117-20	20	5,0
11117-24	24	5,0
11117-28	28	5,5
11117-32	32	6,0
11117-36	36	6,0
11117-40	40	6,0



French omelet pan

Tegame

Servierpfanne

Poêle à paella

Paellera

art.	Ø cm.	h.
11115-20	20	5,0
11115-24	24	5,0
11115-28	28	5,5
11115-32	32	6,0
11115-36	36	6,0
11115-40	40	6,0
11115-45	45	6,5
11115-50	50	8,0



Cover

Coperchio

Deckel

Couvercle

Tapa

art.	Ø cm.
11061-16	16
11061-18	18
11061-20	20
11061-22	22
11061-24	24
11061-28	28
11061-32	32
11061-36	36
11061-40	40
11061-45	45
11061-50	50
11161-60	60



FOR **GLUTEN-FREE** COOKING



AL SERVIZIO DELLA CUCINA SENZA GLUTINE

FOR PRODUCT # LIST SEE PAGES AFTER SECTION "ELECTRIC APPLIANCES"
PER L'ELENCO PRODOTTI VEDI PAGINE DOPO LA SEZIONE "APPARECCHI ELETTRICI"



Consistently with the functional approach, which has always marked the brand, Paderno offers a complete product line and professional tools, easily recognizable in the kitchen, which can reduce possible mistakes during their use to protect people affected by celiac disease. Developed and realized in 2013 in collaboration with Associazione Italiana Celiachia Lombardia ONLUS (Italian Society for the Celiac Disease – Lombardy Section), this project makes Sambonet Paderno Industrie S.p.A. the first company in its market that offers to the HoReCa channel a complete line of items intended for gluten-free cooking.

Some distinguished special features, such as golden PVD handles for pans and pots and a special customised logo for utensils, will allow professionals to easily identify all these items in the kitchen.

This product line aims at:

- Reducing the risk of accidental food cross-contamination;
- Making it easier for professionals to work and provide services to clients with food intolerances;
- Raising awareness on the gluten-free diet issue in the industry so as to respond to the new needs of consumers.

Coerentemente all'ottica di servizio che contraddistingue da sempre il marchio, Paderno propone una linea completa di articoli e strumenti professionali facilmente identificabili in cucina, in grado di abbattere eventuali errori durante il loro utilizzo a salvaguardia del cliente celiaco e di tutti gli intolleranti. Sviluppato e concretizzato nel 2013 in collaborazione con l'Associazione Italiana Celiachia Lombardia ONLUS, questo progetto colloca Sambonet Paderno Industrie come prima azienda del settore a offrire al canale Ho.Re.Ca una linea completa di articoli da destinare alla preparazione di pietanze senza glutine.

Attraverso alcuni elementi distintivi e differenzianti, come manici in PVD oro per pentole e padelle e personalizzazione con un logo specifico per utensili, tutti gli strumenti saranno facilmente identificabili in cucina.

Questa gamma contribuisce a:

- Diminuire il rischio di accidentali contaminazioni crociate degli alimenti;
- Facilitare il professionista nell'operare e nell'offrire un servizio a favore del cliente con intolleranze alimentari;
- Sensibilizzare il settore sul tema "gluten free" di fronte alle nuove esigenze dei consumatori.



SERIES 2500 3-PLY

STAINLESS STEEL COOKWARE
PENTOLAME INOX



Paderno serie 2500 3-ply is especially designed for professional kitchens, features super heat-conductive multi-layer construction that distributes heat from bottom to rim quickly and evenly. Outside and inside satin polished. Non-drip edge. Stainless steel handles, ergonomically shaped. Uniform thickness in sides and bottoms. Energy saving on all types of cookers. Suitable for use on all cooking hobs including induction.

La serie Paderno 2500 3-ply concepita per l'utilizzo nelle cucine professionali è costruita in materiale multistrato che assicura una distribuzione rapida ed uniforme del calore su tutta la superficie dell'utensile. Finitura esterna ed interna satinata. Bordo a versare. Manicatura anatomica in acciaio inox. Parete e fondo a spessore uniforme. Risparmio di energia. Adatta per l'uso su tutti i piani cottura compresa l'induzione.



Saucepot

Casseruola alta

Fleischtopf

Brasière

Cacerola alta

art.	Ø cm.	h. cm.	lt.
12507-24	24	11,5	5,0
12507-28	28	14,0	8,5



Casserole pot

Casseruola bassa

Bratentopf

Sautoir

Cacerola baja

art.	Ø cm.	h. cm.	lt.
12509-20	20	9,5	2,8
12509-24	24	10,5	4,7
12509-28	28	11,0	6,5



Saucepan

Casseruola mezza alta

Stielkasserolle, mittelhoch

Casserole

Cazo recto francés

art.	Ø cm.	h. cm.	lt.
12511-16	16	7,5	1,5
12511-18	18	8,0	2,0
12511-20	20	8,8	2,5
12511-24	24	10,5	4,6



Sauté pan

Casseruola bassa

Stielkasserolle, niedrig

Plat à sauter

Cazo recto bajo

art.	Ø cm.	h. cm.	lt.
12508-24	24	5,0	2,0



Wok with grid and cover

Wok c/griglia e coperchio

Wok mit Rost und Deckel

Wok avec grille et couvercle

Wok con rejilla y tapa

art.	Ø cm.	h. cm.
12529-32	32	8



Curved sauté pan

Casseruola bombé

Sauteuse mit Schüttrand

Sauteuse bombé

Cazo bombeado

art.	Ø cm.	h. cm.	lt.
12513-16	16	6,0	1,2
12513-18	18	6,5	1,6
12513-20	20	7,0	2,0
12513-24	24	8,5	3,8



Frypan

Padella

Bratpfanne

Poêle à frire

Sartén

art.	Ø cm.	h. cm.
12514-24	24	5,5
12514-26	26	5,5
12514-28	28	5,5
12514-32	32	4,0
12514-36	36	4,0



Frypan, non stick coating

Padella, antiaderente

Bratpfanne mit Antihaftbeschichtung

Poêle avec revêtement anti-adhésif

Sartén antiadherente

art.	Ø cm.	h. cm.
12517-24	24	5,5
12517-26	26	5,5
12517-28	28	5,5
12517-32	32	5,5
12517-36	36	5,5



Lid

Coperchio

Deckel

Couvercle

Tapa

art.	Ø cm.
12561-16	16
12561-18	18
12561-20	20
12561-24	24
12561-26	26
12561-28	28



SERIES 12300 3-PLY

STAINLESS STEEL COOKWARE
PENTOLAME INOX



Paderno serie 2300 3-ply is especially designed for front cooking and live cooking stations. Features super heat-conductive multi-layer construction that distributes heat from bottom to rim quickly and evenly. An attractive, multifunctional and colored line available in white, yellow, green, blue and orange. External finish with special heat-resistant paint (Whitford technology). Ideal for all types of cooking including induction. The lid equipped with a steam release device can be hooked to the side of the pan.

La serie Paderno 2300 3-ply è concepita per il "front cooking" e per le "live cooking stations". Costruita in materiale multistrato, assicura una distribuzione rapida ed uniforme del calore su tutta la superficie dell'utensile. Una linea attrattiva, multifunzionale e colorata disponibile nelle varianti bianco, giallo, verde, blu e arancio. Finitura esterna con speciale vernice (tecnologia Whitford) resistente al calore. Ideale per ogni tipo di cottura inclusa l'induzione. Il coperchio dotato di dispositivo di rilascio del vapore, può essere agganciato a lato della casseruola.



Stew pan with lid

Casseruola con coperchio
Brattpf mit Deckel
Sautoir avec couvercle
Sartén con tapa

art.	Ø cm.	h. cm.	lt.
12303W16	16	8	1,6
12303W20	20	10	3,1
12303W24	24	12	5,4



Stew pan with lid

Casseruola con coperchio
Brattpf mit Deckel
Sautoir avec couvercle
Sartén con tapa

art.	Ø cm.	h. cm.	lt.
12303Y16	16	8	1,6
12303Y20	20	10	3,1
12303Y24	24	12	5,4



Stew pan with lid

Casseruola con coperchio
Brattpf mit Deckel
Sautoir avec couvercle
Sartén con tapa

art.	Ø cm.	h. cm.	lt.
12303G16	16	8	1,6
12303G20	20	10	3,1
12303G24	24	12	5,4



Stew pan with lid

Casseruola con coperchio
Brattpf mit Deckel
Sautoir avec couvercle
Sartén con tapa

art.	Ø cm.	h. cm.	lt.
12303B16	16	8	1,6
12303B20	20	10	3,1
12303B24	24	12	5,4



Stew pan with lid

Casseruola con coperchio
Brattpf mit Deckel
Sautoir avec couvercle
Sartén con tapa

art.	Ø cm.	h. cm.	lt.
12303O16	16	8	1,6
12303O20	20	10	3,1
12303O24	24	12	5,4



Roasting pan with lid

Casseruola carrè con coperchio
Bräter mit Deckel
Rôtissoire avec couvercle
Asadera con tapa

art.	cm.	h. cm.	lt.
12304W26	27x27	7	4



Roasting pan with lid

Casseruola carrè con coperchio
Bräter mit Deckel
Rôtissoire avec couvercle
Asadera con tapa

art.	cm.	h. cm.	lt.
12304Y26	27x27	7	4



Roasting pan with lid

Casseruola carrè con coperchio
Bräter mit Deckel
Rôtissoire avec couvercle
Asadera con tapa

art.	cm.	h. cm.	lt.
12304G26	27x27	7	4



Roasting pan with lid

Casseruola carrè con coperchio
Bräter mit Deckel
Rôtissoire avec couvercle
Asadera con tapa

art.	cm.	h. cm.	lt.
12304B26	27x27	7	4



Roasting pan with lid

Casseruola carrè con coperchio
Bräter mit Deckel
Rôtissoire avec couvercle
Asadera con tapa

art.	cm.	h. cm.	lt.
12304O26	27x27	7	4





STAINLESS STEEL COOKWARE PENTOLAME INOX



Induction station

Stazione induzione

Induktionsstation

Station d'induction

Estación inducción

art.	Ø cm.	cm.	h. cm.	scala	range
49999-04	24	35,4x32,5	19	220-240	900

Induction plate with temperature regulator 60>140°C. Black metal support, walnut wood insert and stainless steel frame. – Piastra a induzione con regolatore di temperatura 60>140°C. Supporto in metallo nero, inserto in legno di noce e cornice inox.



Bowl double wall

Ciotola doppia parete

Schüssel, doppelwandig

Bol à double paroi

Tazón doble pared

art.	Ø cm.	h. cm.
12300-18	18	14,0
12300-24	24	18,2



Bowl double wall

Ciotola doppia parete

Schüssel, doppelwandig

Bol à double paroi

Tazón doble pared

art.	Ø cm.	h. cm.
12300W18	18	14,0
12300W24	24	18,2



Bowl double wall

Ciotola doppia parete

Schüssel, doppelwandig

Bol à double paroi

Tazón doble pared

art.	Ø cm.	h. cm.
12300Y18	18	14,0
12300Y24	24	18,2



Bowl double wall

Ciotola doppia parete

Schüssel, doppelwandig

Bol à double paroi

Tazón doble pared

art.	Ø cm.	h. cm.
12300G18	18	14,0
12300G24	24	18,2



Bowl double wall

Ciotola doppia parete

Schüssel, doppelwandig

Bol à double paroi

Tazón doble pared

art.	Ø cm.	h. cm.
12300B18	18	14,0
12300B24	24	18,2



Bowl double wall

Ciotola doppia parete

Schüssel, doppelwandig

Bol à double paroi

Tazón doble pared

art.	Ø cm.	h. cm.
12300O18	18	14,0
12300O24	24	18,2





SERIES 6100

ALUMINUM COOKWARE
PENTOLAME ALLUMINIO



Made in heavy duty aluminum.
Hollow tubular handles in stainless steel 18/10, stay cool.
Rounded corners provide easy cleanup.
Thickness from mm 2 to mm 5,5.

Esecuzione in alluminio pesante.
Manicatura tubolare in acciaio inossidabile 18/10, resistente al calore.
Ampio raggio di raccordo fondo-parete, igienico e facile da pulire.
Spessore da mm 2 a mm 5,5.



ALUMINUM COOKWARE PENTOLAME ALLUMINIO



Stock pot

Pentola
Hoher Suppentopf
Marmite traiteur
Olla recta

art.	Ø cm.	h. cm.	lt.
16101-16	16	16,0	3,2
16101-20	20	20,0	6,2
16101-24	24	24,0	10,0
16101-28	28	28,0	16,5
16101-32	32	29,5	22,0
16101-36	36	36,0	36,0
16101-40	40	40,0	50,0
16101-45	45	45,0	70,0
16101-50	50	50,0	100,0



Saucepot

Casseruola alta
Fleischtopf
Brasière
Cacerola alta

art.	Ø cm.	h. cm.	lt.
16107-16	16	11,0	2,1
16107-20	20	13,0	4,0
16107-28	28	17,5	10,8
16107-32	32	19,5	15,7
16107-36	36	21,0	21,5
16107-40	40	24,0	30,0
16107-45	45	27,0	43,0
16107-50	50	30,0	59,0



Casserole pot

Casseruola bassa
Bratentopf
Sautoir
Cacerola baja

art.	Ø cm.	h. cm.	lt.
16109-24	24	9,5	4,3
16109-28	28	11,0	6,7
16109-32	32	12,5	10,0
16109-36	36	14,0	14,0
16109-40	40	16,0	20,0
16109-45	45	18,0	28,5
16109-50	50	19,0	37,0



Saucepot

Casseruola
Gemüsetopf
Brasière
Cacerola

art.	Ø cm.	h. cm.	lt.
16929-36	36	17	17,0
16929-40	40	18	22,5



Oval saucepan with cover

Casseruola ovale con coperchio
Ovale Kasserolle mit Deckel
Casserole ovale avec couvercle
Cacerola oval con tapa

art.	Ø cm.	h. cm.	lt.
16938-36	36	14,5	10
16938-40	40	16,0	14
16938-45	45	17,0	19



Saucepan

Casseruola alta
Stielkasserolle, hoch
Casserole haute
Cazo recto alto

art.	Ø cm.	h. cm.	lt.
16106-16	16	11,0	2,1
16106-20	20	13,0	4,0
16106-24	24	15,0	6,5
16106-28	28	17,5	10,8



Casserole pot

Casseruola bassa
Stielkasserolle, niedrig
Sautoir
Cacerola baja

art.	Ø cm.	h. cm.	lt.
16108-24	24	9,5	4,3
16108-28	28	11,0	6,7



Frypan

Padella
Bratpfanne
Poêle à frire
Sartén

art.	Ø cm.	h. cm.
16114-20	20	4,0
16114-24	24	5,0
16114-28	28	5,0
16114-32	32	5,3
16114-36	36	6,0
16114-40	40	7,0



French omelet pan

Tegame
Servierpfanne
Poêle à paella
Paellera

art.	Ø cm.	h. cm.
16115-36	36	7,0
16115-40	40	7,5
16115-45	45	7,5



Lid

Coperchio
Deckel
Couvercle
Tapa

art.	Ø cm.
16961-16	16
16961-20	20
16961-24	24
16961-28	28
16961-32	32
16961-36	36
16961-40	40
16961-45	45
16961-50	50
16961-60	60



Casserole pot, non stick

Casseruola alta, antiaderente
Fleischtopf, nichttaftend
Brasière, anti-adhérente
Cacerola alta, antiadherente

art.	Ø cm.	h. cm.	lt.
16127-16	16	11,0	2,1
16127-20	20	13,0	4,0
16127-32	32	19,5	15,7
16127-36	36	21,0	21,5
16127-40	40	24,0	30,0



Casserole pot, non stick

Casseruola bassa, antiaderente
Bratentopf, nichttaftend
Sautoir, anti-adhérente
Cacerola baja, antiadherente

art.	Ø cm.	h. cm.	lt.
16120-24	24	9,5	4,3
16120-28	28	11,0	6,7
16120-32	32	12,5	10,0
16120-36	36	14,0	14,0
16120-40	40	16,0	20,0





ALUMINUM COOKWARE PENTOLAME ALLUMINIO



French omelet pan, non stick

Tegame, antiaderente
Servierpfanne, nichttaftend
Poêle à paella, anti-adhérente
Paellera antiadherente

art.	Ø cm.	h. cm.
16116-28	28	6,5
16116-32	32	6,5
16116-36	36	7,0
16116-40	40	7,5



Frypan, non stick

Padella, antiaderente
Bratpfanne, nichttaftend
Poêle, anti-adhérente
Sartén antiadherente

art.	Ø cm.	h. cm.
41720-18	18	3,8
41720-20	20	3,8
41720-24	24	4,5
41720-28	28	5,4
41720-30	30	5,4
41720-32	32	5,6



Frypan, non stick

Padella, antiaderente
Bratpfanne, nichttaftend
Poêle, anti-adhérente
Sartén antiadherente

art.	Ø cm.	h. cm.
16117-20	20	4,0
16117-24	24	5,0
16117-28	28	5,0
16117-32	32	5,3
16117-36	36	6,0
16117-40	40	7,0



Frypan, non stick

Padella, antiaderente
Bratpfanne, nichttaftend
Poêle, anti-adhérente
Sartén antiadherente

art.	Ø cm.	h. cm.	
11617-20	20	4,7	-
11617-24	24	4,7	-
11617-28	28	5,5	-
11617-32	32	5,5	-
11617-36	36	5,7	NEW
11617-40	40	6,0	NEW

An innovative surface characterized by very hard reliefs that protect the coating with 3 times higher scratch resistance. The rough shape increases the heat exchange surface and thermal conductivity, allowing uniform cooking and energy saving. Perfect non-stick: excellent release of food during cooking and easy to clean even in the dishwasher.

Un'innovativa superficie caratterizzata da rilievi durissimi che proteggono il rivestimento con resistenza ai graffi 3 volte superiore. La conformazione rugosa aumenta la superficie di scambio e la conducibilità termica, permettendo cotture uniformi e risparmio di energia. Perfetta antiaderenza: ottimo rilascio del cibo in cottura e facile da pulire anche in lavastoviglie.



Frypan, non stick, cast iron handle

Padella bombata antiaderente, manico ferro
Bratpfanne, nichttaftend, Gusseisen-Stiel
Poêle bombé, anti-adhérente, queue fonte
Sartén antiadherente, mango hierro

art.	Ø cm.	h. cm.
16113-20	20	5,5
16113-24	24	6,5
16113-28	28	7,0
16113-32	32	7,5
16113-36	36	8,0
16113-40	40	8,5



Frypan, non stick, cast iron handle

Padella antiaderente, manico ferro
Bratpfanne, nichttaftend, Gusseisen-Stiel
Poêle, anti-adhérente, queue fonte
Sartén antiadherente, mango hierro

art.	Ø cm.	h. cm.
16717-20	20	4,0
16717-24	24	5,0
16717-28	28	5,0
16717-32	32	5,3
16717-36	36	6,0
16717-40	40	7,0



Crêpes pan, non stick

Padella crêpes, antiaderente
Crêpepfanne, nichttaftend
Poêle à crêpes, anti-adhérente
Sartén crêpes antiadherente

art.	Ø cm.
16118-24	24



Non-stick blinis pan

Padella per blini, antiaderente
Blinis-Pfännchen, nichttaftend
Poêle à blinis, anti-adhérente
Sartén blinis, antiadherente

art.	Ø cm.	h. cm.
16719-12	12	2



Crêpes pan, non-stick

Padella crêpes antiaderente

Crêpes-Pfanne, nichthaftend

Tuile à crêpes anti-adhérente

Sartén para crêpes, antiadherente

art. Ø cm.

16712-22	22
16712-26	26
16712-30	30



Bake roasting pan

Tegame

Pfanne

Plat à four

Rustidera

art. cm. h. cm.

16941-40	40x26	7,5
16941-45	45x30	7,5
16941-50	50x30	8,0
16941-61*	61x43	9,0

*For 2/1 GN ovens. – Per forno GN 2/1.



Bake roasting pan

Tegame

Pfanne

Plat à four

Rustidera

art. cm. h. cm.

16943-40	40x26	7,5
16943-45	45x30	7,5
16943-50	50x30	8,0
16943-60	60x35	9,0
16943-61*	61x43	9,0

*For 2/1 GN ovens. – Per forno GN 2/1.



Bake roasting, non stick

Tegame, antiaderente

Pfanne, nichthaftend

Plat à four, anti-adhérente

Rustidera antiadherente

art. cm. h. cm.

16947-50	50x30	8,0
16947-60	60x35	9,0
16947-61*	61x43	9,0

*For 2/1 GN ovens. – Per forno GN 2/1.



Lid for roasting pans

Coperchio per tegami

Deckel für Bräter

Couvercle pour plaques à rôtir

Tapa para rustidera

art. cm.

16948-40	40x26
16948-45	45x30
16948-50	50x30
16948-60	60x35
16948-61	61x43



Bake roasting pan

Tegame basso

Pfanne, flach

Plat à four bas

Bandeja horno

art. cm. h. cm.

16944-45	45x30	4
16944-50	50x30	4
16944-60	60x35	4



Roasting pan with cover

Brasiera con coperchio

Brasiere mit Deckel

Braisière avec couvercle

Rustidera alta con tapa

art. cm. h. cm. lt.

16965-40	40x26	15	14
16965-50	50x30	15	21



Fish kettle

Pesciera

Fisch-Kochkessel

Poissonnière

Hervidor pescado

art. cm. h. cm. lt.

16939-50	50x15	12	9
16939-60	60x17	13	13
16939-70	70x19	14	18
16939-80	80x24	17	30

Equipped with grid and cover.

Fornita con griglia e coperchio.



Bain-marie pot

Bagnomaria

Wasserbadkasserolle

Casserole bain-marie

Baño maría

art. Ø cm. h. cm. lt.

16910-14	14	16	2,5
16910-16	16	18	3,7
16910-18	18	20	5,0
16910-20	20	22	7,0



STEEL FRYING PANS PADELLE FERRO



Iron is ideal for cooking at high temperatures because its low capacity of heat transmission prevents temperature leaps. As it is non-stick, food does not stick to it. It withstands very high temperatures and improves its performance with use. Iron pans are perfect for fried food, omelettes or fine crêpes. Wash the black iron pan in water as little as possible and always keep it greased. Iron pans are ideal also for cooking on induction hobs.

Il ferro è ottimo per le cotture a fuoco molto vivo perché, non avendo un'alta capacità di trasmettere calore, evita improvvisi sbalzi di temperatura. Essendo un materiale antiaderente, evita l'attaccamento dei cibi. Sopporta temperature elevatissime e col tempo migliora il suo rendimento. I recipienti in ferro sono i più adatti per frittture, omelette o sottili crêpes. La padella in ferro nera va lavata con acqua il meno possibile e mantenuta sempre unta. Il ferro è il materiale ideale anche per cotture a induzione.



Blacksteel fish pan

Padella ovale
Fischeisenpfanne, oval
Coupe ovale
Sartén oval

art.	cm.	h. cm.
41719-36	36x26	5,0
41719-40	40x28	5,5



Blacksteel crêpes pan

Padella crêpes
Crêpes Eisenpfanne
Coupe lyonnaise à crêpes
Sartén crêpes

art.	Ø cm.	h. cm.
11718-20	20	2
11718-22	22	2
11718-24	24	2



Blinis pan

Padella per blini
Blinis-Eisenpfännchen
Poêle à blinis
Sartén blinis

art.	Ø cm.	h. cm.
11715-12	12	2



Heavy blacksteel frypan
Padella lionese, pesante
Schwere Eisenpfanne
Coupe lyonnaise extra-forte
Sartén honda pesada

art.	Ø cm.	h. cm.
11714-20	20	3,8
11714-22	22	4,0
11714-24	24	4,5
11714-26	26	4,5
11714-28	28	4,5
11714-32	32	5,0
11714-36	36	5,5
11714-40	40	5,5
11714-45	45	5,5
11714-50	50	6,0



Blacksteel frypan
Padella lionese
Eisenpfanne
Coupe lyonnaise
Sartén honda

art.	Ø cm.	h. cm.
11716-16	16	4,0
11716-20	20	4,5
11716-22	22	4,5
11716-24	24	5,0
11716-26	26	5,5
11716-28	28	5,5
11716-32	32	6,0
11716-36	36	6,5
11716-40	40	7,0
11716-45	45	8,0



Blacksteel paella pan
Padella per paella
Paella Eisenpfanne
Coupe lyonnaise à paella
Paellera

art.	Ø cm.	h. cm.
11717-34	34	5,0
11717-37	37	5,5
11717-42	42	6,0
11717-47	47	6,5
41717-60	60	6,5



Blacksteel fish pan
Padella ovale
Fischeisenpfanne, oval
Coupe ovale
Sartén oval

art.	cm.
41703-38	38x26



Wok pan
Wok
Wok-Pfanne
Poêle chinoise
Wok

art.	Ø cm.	h. cm.
11713-32	32	10
11713-40	40	11



Silicone sleeve
Coprimanico silicone
Silikon-Stielhülle
Revêtement manche en silicone
Cubre mango silicona

art.	Ø cm.	col.
11710-AA	20-36	●
11710-AB	40-50	●

Heat resistant up to 230°C. Resistenza al calore fino a 230°C. Suits items/Per art: 16717, 16113, 16712, 11714, 11716, 11718, 11713, 11721.



Fry pan
Padella per friggere
Frittier-Pfanne
Tuile à frire
Sartén freidora

art.	Ø cm.	h. cm.	lt.
41707-32	32	9,8	6,0
41707-36	36	11,0	8,8
41707-40	40	13,4	12,2
41707-45	45	15,0	17,3
41707-50	50	17,6	23,5



Wire basket
Cestello per friggere
Frittier-Rost
Grille à frire
Cesta escurrefrito

art.	Ø cm.	h. cm.
41708-32	29,5	8,7
41708-36	32,6	9,3
41708-40	39,0	12,4
41708-45	43,0	15,0
41708-50	46,5	17,0



ENAMELLED CAST IRON GHISA SMALTATA

COOKWARE
PENTOLAME



Suitable for use on all cooking hobs (gas, electric, ceramic, induction) and ovens (gas, oil, coal or wood) except microwave. A perfect harmony of cast iron, enamel and high quality. Designed and constructed to absorb and spread the heat evenly. Cast iron is suitable for all cooking techniques, for soups, roasts, rice, desserts, for braise that require a long cooking and likewise ideal for meats and grilled vegetables as it enhances flavors and aromas like barbecue style. Cast iron also features non-stick. The high temperature of the pan sears the meat surface. All the flavor, water and nutritional values remain sealed in the food. When cooking in casseroles, the steam generated thanks to the special design of the cover condenses falling back into the food not only retaining flavors and aromas but providing the best protection for nutrients and contributing to a healthy diet. Cast iron is a material 100% recyclable and therefore environmentally friendly. Moreover, thanks to its ability to retain heat for a long time it allows a considerable saving of energy. With closed lid on the table, the pot will preserve the temperature for a second serving. Cast iron retains the heat but as well the cold... can be used to keep the food fresh. Stored for a short time in the refrigerator, keeps food cool during hot summer days, ideal for serving pasta or rice salads, etc. Practical and easy to clean. These cast iron pots and pans are dishwasher safe thanks to the special technology applied to their enameling method. Ergonomic knobs and handles made of cast iron and stainless steel, suitable for use on all heat sources and ovens except microwave. Be careful, they heat up during cooking, it is recommended to handle with a dry thick cloth.

Idonee all'uso su tutte le fonti di cottura (gas, elettriche, vetroceramica, induzione) e forni (gas, petrolio, carbone o legna) ad esclusione di microonde. Una perfetta armonia tra ghisa, smalto e alta qualità. Progettate e costruite per assorbire e diffondere il calore in modo uniforme. La ghisa è adatta a tutte le tecniche di cottura, per zuppe, arrostiti, risotti, dolci, per piatti che richiedono una lunga cottura tipo brasati e allo stesso modo ideale per carni e verdure alla griglia in quanto ne esalta sapori ed aromi in stile barbecue. La ghisa ha anche caratteristiche di antiaderenza. La temperatura elevata della padella cauterizza la superficie della carne. Tutto il sapore, l'acqua e i valori nutrizionali rimangono sigillati nel cibo. Nella cottura in casseruole, il vapore generato grazie al particolare design del coperchio si condensa ricadendo e mescolandosi nuovamente nel cibo non solo trattenendo sapori e aromi ma fornendo la miglior protezione alle sostanze nutrienti e contribuendo ad una dieta sana. La ghisa è un materiale riciclabile al 100% e quindi ecologico. Inoltre, grazie alla sua capacità di mantenere il calore per lungo tempo consente un notevole risparmio di energia permettendo di cuocere a fuoco basso. Anche a tavola mantengono in cibi in temperatura. La ghisa mantiene però il caldo come pure il freddo... può essere usata per mantenere il cibo fresco. Riposta per un breve periodo in frigorifero, mantiene il cibo fresco nelle calde giornate estive e ideale per servire insalate di pasta, riso, farro, ecc., ecc. Pratica e facile da pulire. Queste casseruole e padelle in ghisa sono lavabili in lavastoviglie, per merito della speciale tecnologia applicata al metodo di smaltatura. Manicatura e pomoli dal design ergonomico sono in ghisa e inox. Durante la cottura si raccomanda di maneggiare con un panno consistente e asciutto per evitare di scottarsi.

SERIES ANATOLIA



Enamelled cast iron 3 coats, 2 fires.
Material thickness: bottom 4 mm, edges 3,5 mm.

Ghisa smaltata 3 strati di rivestimento antiaderente, doppia cottura.
Spessore materiale: fondo 4 mm, bordi 3,5 mm.



NEW

Saucepot with lid
Casseruola alta con coperchio
Fleischtopf mit Deckel
Brasière avec couvercle
Cacerola alta con tapa

art.	Ø cm.	h. cm.	lt.	Por.
44275B26	26	11,5	4,35	4-6



NEW

Saucepot with lid
Casseruola alta con coperchio
Fleischtopf mit Deckel
Brasière avec couvercle
Cacerola alta con tapa

art.	Ø cm.	h. cm.	lt.	Por.
44275A26	26	11,5	4,35	4-6



NEW

Saucepot with lid
Casseruola alta con coperchio
Fleischtopf mit Deckel
Brasière avec couvercle
Cacerola alta con tapa

art.	Ø cm.	h. cm.	lt.	Por.
44275G26	26	11,5	4,35	4-6



COOKWARE PENTOLAME



Saucepot with lid

Casseruola alta con coperchio

Fleischtopf mit Deckel

Brasière avec couvercle

Cacerola alta con tapa

art.	Ø cm.	lt.	Por.
44201R16	16	1,0	1-2
44201R20	20	2,6	2-3
44201R24	24	4,5	4-5
44201R28	28	6,7	6-8
44201R32	32	10,0	12-16



Saucepot with lid

Casseruola alta con coperchio

Fleischtopf mit Deckel

Brasière avec couvercle

Cacerola alta con tapa

art.	Ø cm.	lt.	Por.
44201N16	16	1,0	1-2
44201N20	20	2,6	2-3
44201N24	24	4,5	4-5
44201N28	28	6,7	6-8
44201N32	32	10,0	12-16



W

Platter with magnetic feature

Sottopentola magnetico

Untersetzer, magnetisch

Sous-plat magnétique

Posavasos magnético

art.	Ø cm.
44207-20	20

Beechwood. – Faggio.



Casserole pot with glass lid

Casseruola bassa coperchio vetro

Bratentopf mit Glasdeckel

Sautoir avec couvercle verre

Cacerola baja con tapa vidrio

art.	Ø cm.	lt.	Por.
44204R24	24	2,4	4
44204R28	28	3,4	4-6



NEW

Casserole pot with lid

Casseruola bassa coperchio

Bratentopf mit Deckel

Sautoir avec couvercle

Cacerola baja con tapa

art.	Ø cm.	h. cm.	lt.	Por.
44204R32	32	9	5,7	6-8



NEW

Mini wok

Mini wok

Mini-Wok

Mini wok

Mini wok

art.	Ø cm.	h. cm.	lt.	Por.
44270-16	16	8	0,75	1



Oval saucepan with lid

Casseruola ovale con coperchio

Ovaler Bratentopf mit Deckel

Casserole ovale avec couvercle

Cacerola oval con tapa

art.	Ø cm.	lt.	Por.
44202R29	29	4,8	6



Oval saucepan with lid

Casseruola ovale con coperchio

Ovaler Bratentopf mit Deckel

Casserole ovale avec couvercle

Cacerola oval con tapa

art.	Ø cm.	lt.	Por.
44202N25	25	3,3	4
44202N29	29	4,8	6





Terrine pot

Terrina
Pasteten-Pfanne
Terrine rectangle
Fuente rectangular

art.	cm.	lt.	Por.
44219R26	11x33x10	1,05	2-4



Bread pot

Teglia pane
Brottopf
Terrina à pain
Olla para pan

art.	cm.	lt.	Por.
44219R31	13x31x10	2,13	2-4



NEW

Bread pot

Teglia pane
Brottopf
Terrina à pain
Olla para pan

art.	Ø cm.	h. cm.	lt.	Por.
44219R24	24	10,8	3,56	4-6



NEW

Baking tray

Teglia
Backblech
Plat à four
Plato horno

art.	Ø cm.	h. cm.	lt.
44253-30	30	5	2,72



Grill pan

Padella grill
Grill-Pfanne
Poêle gril
Sartén grill

art.	cm.	lt.	Por.
44209R26	26x26	2,2	4
44209R32	26x32	2,6	6



NEW

Grill pan divided

Padella grill divisa
Grill-Pfanne geteilt
Poêle gril divisée
Sartén grill dividida

art.	cm.	h. cm.	lt.	Por.
44211R03	26x30	5,5	2,38	2



NEW

Grill pan

Padella grill
Grill-Pfanne
Poêle gril
Sartén grill

art.	cm.	h. cm.	lt.	Por.
44211R01	26x26	5,5	2,51	4-6



COOKWARE PENTOLAME



NEW

Grill pan divided

Padella grill divisa
Grill-Pfanne geteilt
Poêle grill divisée
Sartén grill dividida

art.	cm.	h. cm.	lt.	Por.
44211R02	26x30	5,5	2,68	4-6



Grill pan

Padella grill
Grill-Pfanne
Poêle grill
Sartén grill

art.	cm.	lt.	Por.
44210-26	26x26	2,20	4
44210-32	26x32	2,75	6



Grill pan with wooden service stand

Padella grill con tagliere a servire legno
Grill-Pfanne mit Service-Holzbrett
Poêle grill avec support à servir bois
Sartén grill con tabla madera

art.	cm.	lt.	Por.
44210S32	26x32	2,75	6

Beechwood. – Faggio.



Grill pan

Padella grill
Grill-Pfanne
Poêle grill
Sartén grill

art.	cm.	lt.	Por.
44210-42	31x42	4,5	8



Bake roasting dish

Tegame rettangolare
Pfanne, rechteckig
Plat rectangulaire
Rustidera

art.	cm.	Por.
44218R30	22x30	6-8
44218R40	26x40	8-12



Grill pan

Bistecchiera
Grill-Pfanne
Poêle grill
Sartén grill

art.	Ø cm.	lt.	Por.
44212-30	30	2,35	4-6



Grill pan

Bistecchiera
Grill-Pfanne
Poêle grill
Sartén grill

art.	Ø cm.	Por.
44214-25	25	2-3



NEW

Grill pan

Padella grill
Grill-Pfanne
Poêle grill
Sartén grill

art.	Ø cm.	h. cm.	Por.
44252-32	32	6	6-8

Silicone sleeve. – Coprimanico silicone.



Grill pan

Bistecchiera
Grill-Pfanne
Poêle grill
Sartén grill

art.	cm.	Por.
44213-24	24x24	1-2
44213-36	21x36	2-4



Griddle plate, dual side, reversible

Griglia reversibile
Grill-Platte, zweiseitig, reversible
Grill rectangle, reversible
Parrilla reversible

art.	cm.	Por.
44224-22	22x15	1-2



Griddle plate, dual side, reversible

Griglia reversibile
Grill-Platte, zweiseitig, reversible
Grill rectangle, reversible
Parrilla reversible

art.	cm.	Por.
44217-45	26x47	6-8

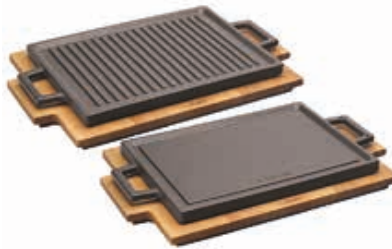


Grill plate and wooden platter

Griglia reversibile con tagliere legno
Grill-Platte mit Service-Holzbrett
Grill avec plaque à servir bois
Parrilla con tabla madera

art.	cm.	Por.
44224S22	22x15	1-2

Beechwood. – Faggio.



Griddle with wooden platter

Griglia con tagliere legno
Grill-Platte mit Holzbrett
Grill rectangle avec planche bois
Parrilla con tabla madera

art.	cm.	Por.
44226S30	22x30	2-3

Beechwood. – Faggio.



Table barbecue

Barbecue da tavola
Tischgrillplatte
Barbecue de table
Parrilla de mesa

art.	cm.	Por.
44225-22	22x15	1-2

Fuel holder not included. See item 44220-AA.
Portacombustibile non incluso. Vedi codice 44220-AA.



Table barbecue

Barbecue da tavola
Tischgrillplatte
Barbecue de table
Parrilla de mesa

art.	cm.	Por.
44227-30	22x30	2-3

Fuel holder not included. See item 44220-AA.
Portacombustibile non incluso. Vedi codice 44220-AA.





Grill pan and wooden service stand

Padella grill con tagliere a servire legno

Grill-Pfanne mit Service-Holzbrett

Poêle grill avec plaque à servir bois

Sartén grill con tabla madera

art. cm. Por.

44216S16 16x16 1

Cups not included. – Ciotoline non incluse.



Grill pan with wooden platter

Padella grill con tagliere legno

Grill-Pfanne mit Holzbrett

Poêle grill avec plaque bois

Sartén grill con tabla madera

art. cm. Por.

44215S16 16x16 1

Beechwood. – Faggio.



Fajita plate with wooden platter

Piatto fajita con tagliere legno

Fajitaplatte mit Holzbrett

Plat à fajitas avec planche bois

Fuente fajitas con tabla madera

art. cm. Por.

44228S23 17x23 1

Beechwood. – Faggio.



Fish plate with wooden platter

Piatto pesce con tagliere legno

Fischplatte mit Holzbrett

Plat à poisson avec planche bois

Fuente pescado con tabla madera

art. cm. Por.

44220S24 15x24 1-2

Beechwood. – Faggio.



Fish plate with wooden platter

Piatto pesce con tagliere legno

Fischplatte mit Holzbrett

Plat à poisson avec planche bois

Fuente pescado con tabla madera

art. cm. Por.

44221S30 15,5x29,5 1-2

Beechwood. – Faggio.



Pizza pan with wooden platter

Piatto pizza con tagliere legno

Pizza-Platte mit Holzbrett

Plat à pizza avec planche bois

Fuente para pizza con tabla madera

art. Ø cm. Por.

44222S20 20 1

44222S28 28 1

Beechwood. – Faggio.



Oval plate with wooden platter

Piatto ovale con tagliere legno

Ovalplatte mit Holzbrett

Plat oval avec planche bois

Fuente ovale con tabla madera

art. cm. Por.

44230S14 21x14x2,5 1-2

Beechwood. – Faggio.



Round plate with wooden platter

Piatto tondo con tagliere legno

Platte mit Holzbrett, rund

Plat rond avec planche bois

Fuente redonda con tabla madera

art. Ø cm. Por.

44232S16 16 1-2

44232S20 20 2-3

Beechwood. – Faggio.



Round plate with wooden platter

Piatto tondo con tagliere legno

Platte mit Holzbrett, rund

Plat rond avec planche bois

Fuente redonda con tabla madera

art. Ø cm. lt. Por.

44233-20 20 0,74 3-4

Cups not included. – Ciotoline non incluse.



Rectangular pan with wooden service stand

Tegame con tagliere a servire legno

Pfanne mit Service-Holzbrett

Poêle avec support à servir bois

Sartén con tabla madera

art. cm. Por.

44237S15 12x15 1-2

Beechwood. – Faggio.



Service dish with wooden stand

Piatto servire con tagliere legno

Servierplatte mit Holzbrett

Plat à servir avec support en bois

Plato para servir con tabla madera

art. cm. Por.

44245S32 32x20 1

Beechwood. – Faggio.



Service dish with wooden stand

Piatto servire con tagliere legno

Servierplatte mit Holzbrett

Plat à servir avec support en bois

Plato para servir con tabla madera

art. cm. Por.

44244S36 36x24 4-6

Beechwood. – Faggio.



Round pan

Padella tonda

Pfanne, rund

Poêle ronde

Sartén grill redonda

art. Ø cm. Por.

44234-12 12 1

44234-16 16 1-2



Pan and wooden platter

Padella con tagliere legno

Pfanne mit Holzbrett

Poêle avec plaque bois

Sartén grill con tabla madera

art. Ø cm. lt. Por.

44234S16 16 0,45 1-2

Beechwood. – Faggio.



Hot pot with wooden stand

Casseruola con tagliere legno

Schüssel mit Holzbrett

Bol avec support en bois

Bol con tabla madera

art. Ø cm. h. cm. lt. Por.

44246S14 14 4 0,32 1

44246S17 17 4 0,59 1

Beechwood. – Faggio.



NEW

Three divided dish

Piatto tre scomparti

Platte 3 Fächer

Assiette 3 compartiments

Plato tres compartimentos

art. cm. h. cm. lt. Por.

44271-33 12x33 4,5 0,75 3

Beechwood. – Faggio.



NEW

Serving dish

Piatto servire

Servierplatte

Plat à servir

Plato para servir

art. cm. h. cm. lt. Por.

44220S15 15x26 3,8 0,29 1

Beechwood. – Faggio.



COOKWARE PENTOLAME



Pan with wooden platter

Tegame con tagliere legno

Pfanne mit Holzbrett

Poêle avec plaque bois

Paellera con tabla madera

art.	Ø cm.	cm.	lt.	Por.
------	-------	-----	-----	------

44247S16	16	23,5x18,5	0,44	1-2
----------	----	-----------	------	-----

Beechwood. – Faggio.



Soufflé pot with wooden platter

Coppa soufflé con supporto legno

Ramekin mit Holzbrett

Ramequin avec planche bois

Fuente soufflé con tabla madera

art.	Ø cm.	lt.	Por.
------	-------	-----	------

44240S08	8	0,15	1
----------	---	------	---

Beechwood. – Faggio.



Soufflé pot

Coppa soufflé

Ramekin

Ramequin

Fuente soufflé

art.	Ø cm.	h. cm.	lt.
44240-08	8	4,5	0,15

Enamelled cast iron. – Ghisa smaltata.



Tortillas cup

Ciotola tortillas

Tortillas-Schale

Coupe-tortillas

Copa tortillas

art.	Ø cm.
------	-------

44241-19	19
----------	----

Iroko wood. – Legno iroko.



Sauce bowl

Coppa salsa

Saucentasse

Bol à sauce

Copa para salsa

art.	Ø cm.	h. cm.
------	-------	--------

44242-00	6	2,7
----------	---	-----

Porcelain. – Porcellana.



Sauce bowl

Coppa salsa

Saucentasse

Bol à sauce

Copa para salsa

art.	Ø cm.	h. cm.
44243-00	7,1	3,5

Melamine. – Melamina.



Silicone sleeves

Coprimaniglie silicone

Silikon-Griffhüllen

Revêtement en silicone pour poignées

Cubre asas de silicona

art.	col.
------	------

44208G00	●
----------	---

44208R00	●
----------	---



Fuel holder

Portacombustibile

Brennstoffhalterung

Porte Brûleur

Contenedor de combustible

art.	cm.	h. cm.
------	-----	--------

44220-AA	9,3x14,9	4,8
----------	----------	-----



Hot pot with wooden stand

Casseruola con tagliere legno

Schüssel mit Holzbrett

Bol avec support en bois

Bol con tabla madera

art.	Ø cm.	h. cm.	lt.	Por.
------	-------	--------	-----	------

44272-11	11	5,5	0,22	1
----------	----	-----	------	---

44272-14	14	5,5	0,36	1
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44272-17	17	5,5	0,44	1-2
----------	----	-----	------	-----

Beechwood. – Faggio.



Fish plate with wooden platter

Piatto pesce con tagliere legno

Fischplatte mit Holzbrett

Plat à poisson avec planche bois

Fuente fajitas con tabla madera

art.	cm.	h. cm.	lt.	Por.
------	-----	--------	-----	------

44273-24	15x24	5	0,44	1-2
----------	-------	---	------	-----

44273-32	20x32	5	1,10	2
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Beechwood. – Faggio.



Fajita plate with wooden platter

Piatto fajita con tagliere legno

Fajitaplatte mit Holzbrett

Plat à fajitas avec planche bois

Fuente fajitas con tabla madera

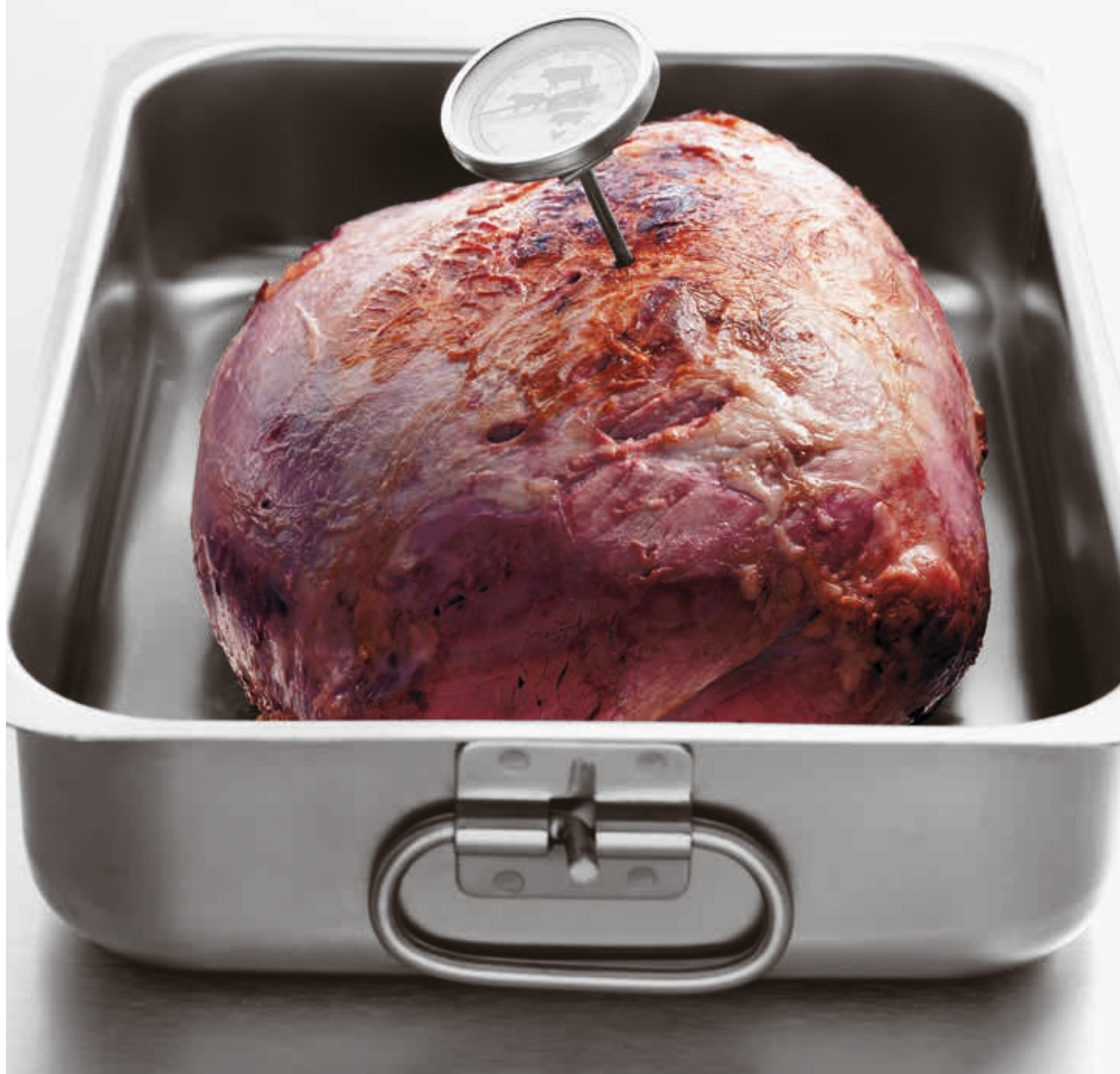
art.	cm.	h. cm.	lt.	Por.
------	-----	--------	-----	------

44274-24	18x24	4	0,55	1
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Beechwood. – Faggio.

MISCELLANEOUS COMPLEMENTI

STAINLESS STEEL COOKWARE
PENTOLAME INOX





STAINLESS STEEL COOKWARE PENTOLAME INOX



Roasting pan

Tegame
Bräter
Plaque à rôtir
Rustidera

art.	cm.	h. cm.
11941-35	35x25	8
11941-40	40x26	9
11941-45	45x30	9
11941-50	50x30	9
11941-60	60x35	9



Heavy roasting pan

Tegame pesante
Bräter, Schwerausführung
Plaque à rôtir lourde
Rustidera pesada

art.	cm.	h. cm.
11943-40	40x26	9
11943-45	45x30	9
11943-50	50x30	9
11943-60	60x35	9
11943-61*	61x43	9

*For 2/1 GN ovens. – Per forno GN 2/1.



Heavy roasting pan

Tegame pesante
Bräter, Schwerausführung
Plaque à rôtir lourde
Rustidera pesada

art.	cm.	h. cm.
11944-40	40x26	9
11944-45	45x30	9
11944-50	50x30	9
11944-60	60x35	9
11944-61*	61x43	9

*For 2/1 GN ovens. – Per forno GN 2/1.



Lid

Coperchio
Deckel
Couvercle
Tapa

art.	cm.
11948-40	40x26
11948-45	45x30
11948-50	50x30
11948-60	60x35
11948-61*	61x43

*For 2/1 GN ovens. – Per forno GN 2/1.



Roasting pan with lid

Brasiera con coperchio
Brasiere mit Deckel
Braisinge avec couvercle
Rustidera alta con tapa

art.	cm.	h. cm.
11965-50	50x30	15
11965-60	60x35	15
11965-61*	61x43	15

*For 2/1 GN ovens. – Per forno GN 2/1.



Fry dripping tray, stainless steel

Colafritto, inox
Pommes-Frites-Seiher, Edelstahl Rostfrei
Egouttoir à friture, inox
Escrudidor para fritura, inox

art.	Ø cm.	h. cm.
41930-39	41	14

Detachable drip tray.
Vassoio raccogli liquidi removibile.



INDUCTION
READY!

Fish kettle

Pesciera
Fischkochkessel
Poissonnière
Hervidor pescado

art.	cm.	h. cm.
41964-45	46x15,5	10,5
41964-60	61,5x18,5	11,0

Equipped with grid and cover.
Fornita con griglia e coperchio.



**Whistling kettle**

Bollitore
Kocher
Bouilloire à sifflet
Pava

art.	Ø cm.	h. cm.	lt.
41914-03	20	18	2,8

**Canister**

Contentitore cilindrico
Behälter
Bahut
Contenedor cilíndrico

art.	Ø cm.	h. cm.	lt.
11913-16	16	12	2,4
11913-20	20	16	5,0
11913-24	24	20	9,0
11913-28	28	24	14,5

**Bain-marie pot**

Casseruola bagnomaria
Wasserbadkasserolle
Casserole bain-marie
Baño maria

art.	Ø cm.	h. cm.	lt.
11910-12	12	14	1,4
11910-14	14	16	2,5
11910-16	16	18	3,6
11910-18	18	20	5,0
11910-20	20	22	7,0

**Bain-marie pot**

Bagnomaria
Behälter
Casserole bain-marie
Baño maria

art.	Ø cm.	h. cm.	lt.
11911-12	12	14	1,4
11911-14	14	16	2,5
11911-16	16	18	3,6
11911-18	18	20	5,0
11911-20	20	22	7,0

**Bain-marie, stackable**

Bagno-maria impilabili
Bain-Marie, stapelbar
Bain-marie, empilables
Baño maria, apilable

art.	cm.	h. cm.	lt.
44501-01	24x24	23,5	13,0
44501-02	24x24	16,0	9,0
44501-03	24x24	7,5	4,0

**Bain-marie, stackable**

Bagno-maria impilabili
Bain-Marie, stapelbar
Bain-marie, empilables
Baño maria, apilable

art.	cm.	h. cm.	lt.
44502-01	15,5x15,5	23,5	5,0
44502-02	15,5x15,5	16,0	3,5
44502-03	15,5x15,5	7,5	1,5

**Bain-marie, stackable**

Bagno-maria impilabili
Bain-Marie, stapelbar
Bain-marie, empilables
Baño maria, apilable

art.	cm.	h. cm.	lt.
44503-01	15,5x10,5	16,0	2,5
44503-02	15,5x10,5	7,5	1,0
44503-03	15,5x10,5	5,5	0,5

**Bain-marie lid**

Coperchio bagnomaria
Wasserbadkasserolle-Deckel
Couverture pour bain-marie
Tapa para baño maria

art.	cm.
44501-04	24x24
44502-04	15,5x15,5
44503-04	15,5x10,5

**1/4-Segment colander**

Colapasta 1/4
1/4 Seiher-Einsatz
Passoire cuit-pâtes, 1/4
Colador 1/4

art.	Ø cm.	h. cm.	lt.
11922-36	36	23	5,5
11922-40	40	26	7,5

For items/Per art.:

11007-11107-12007-12107-16929.



OVEN COOKING DISHES PIROFILE FORNO

PORCELAIN
PORCELLANA



Only use in the oven or microwave oven, do not place on direct flame.

Per uso in forni tradizionali e microonde, non mettere le porcellane a diretto contatto con la fiamma.



Oval dish, fluted

Pirofila ovale cordonata
Schale, oval, gerippt
Plat ovale, cannelé
Fuente oval borderizata

art.	cm.
44371-24	24x14x4
44371-28	28x16x4,5
44371-32	32,5x18x5
44371-36	36,5x19,5x5
44371-40	41x23x5,5
44371-44	44x26,5x5,7
44371-48	48x28,5x6,5



Round dish, fluted

Pirofila rotonda cordonata
Schale, rund, gerippt
Plat rond, cannelé
Fuente redonda borderizata

art.	Ø cm.
44372-26	26,5
44372-32	32,0
44372-36	36,0
44372-40	40,0



Rectangular dish, fluted

Pirofila rettangolare cordonata
Schale, rechteckig, gerippt
Plat rectangulaire, cannelé
Fuente rectangular borderizata

art.	cm.
44374-22	22x16x6
44374-25	25x20x7
44374-32	32x22x6
44374-36	36x24x6
44374-40	40x26x6
44374-44	44x32x6



Rectangular dish, low, fluted

Rettangolare cordonata, bassa
Schale, rechteckig, flach, gerippt
Plat rectangulaire, cannelé
Fuente rect. borderizata, baja

art.	cm.
44376-40	40x30x4



Square dish, fluted

Pirofila quadra cordonata
Schale, quadratisch, gerippt
Plat carré, cannelé
Fuente cuadrada borderizata

art.	cm.
44375-25	25x25x6



Soup bowl with cover

Casseroles con coperchio
Kasserolle mit Deckel
Casserole avec couvercle
Cacerola con tapa

art.	cm.	lt.
44397-18	14x18	0,5



Escargot dish

Tegame lumache
Schneckenplatte
Plat à escargots
Plato caracoles

art.	Ø cm.
44378-06	19



Egg dish, fluted

Tegamino cordonato
Schale, gerippt
Plat à oeufs, cannelé
Fuente huevo borderizata

art.	cm.
44394-18	18x21,0
44394-21	21x24,5



Egg dish, high, fluted

Tegamino fondo, cordonato
Schale, tief, gerippt
Plat oeuf, creux, cannelé
Fuente huevo borderizata, alta

art.	cm.
44395-18	18x20



Creme broulée bowl

Coppetta creme broulée
Crème broulée Schale
Coupelle broulée à crème
Bol creme broulée

art.	Ø cm.	h. cm.
44391-12	11,6	3



Ramekin, fluted

Soufflé cordonato
Ramekin, gerippt
Ramequin, cannelé
Fuente soufflé borderizata

art.	Ø cm.	h. cm.
44390-07	7	4,0
44390-09	9	4,5
44390-11	11	6,0



Ramekin, fluted

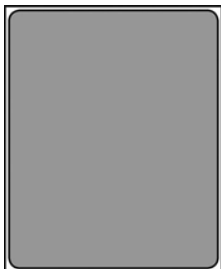
Soufflé cordonato
Ramekin, gerippt
Ramequin, cannelé
Fuente soufflé borderizata

art.	Ø cm.	h. cm.
44390-15	15	5,0
44390-18	18	7,5
44390-23	23	8,0

GN FOOD PANS CONTENITORI GN

STAINLESS STEEL, ALUMINUM, POLYCARBONATE, POLYPROPYLENE, MELAMINE AND PORCELAIN
INOX, ALLUMINIO, POLICARBONATO, POLIPROPILENE, MELAMINA E PORCELLANA



FOOD PANS, STAINLESS STEEL
BACINELLE GASTRONORM, INOX

GN-containers

GN bacinelle

GN-Behälter

GN bacs

GN cubetas

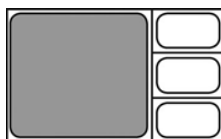


art.	GN	dim. mm.	h. mm.	lt.
14101-02	2/1	650x530	20	-
14101-04	2/1	650x530	40	-
14101-06	2/1	650x530	65	19
14101-10	2/1	650x530	100	31
14101-15	2/1	650x530	150	46
14101-20	2/1	650x530	200	56



art.	GN	dim. mm.	h. mm.	lt.
14102-02	1/1	530x325	20	-
14102-04	1/1	530x325	40	-
14102-06	1/1	530x325	65	9
14102-10	1/1	530x325	100	14
14102-15	1/1	530x325	150	21
14102-20	1/1	530x325	200	28

GN FOOD PANS CONTENITORI GN



art.	GN	dim. mm.	h. mm.	lt.
14103-02	2/3	353x320	20	-
14103-04	2/3	353x320	40	-
14103-06	2/3	353x320	65	5,5
14103-10	2/3	353x320	100	9,0
14103-15	2/3	353x320	150	13,0
14103-20	2/3	353x320	200	18,0



art.	GN	dim. mm.	h. mm.	lt.
14104-06	2/4	162x530	65	4,0
14104-10	2/4	162x530	100	5,6
14104-15	2/4	162x530	150	8,7



art.	GN	dim. mm.	h. mm.	lt.
14105-02	1/2	325x265	20	-
14105-04	1/2	325x265	40	-
14105-06	1/2	325x265	65	4,0
14105-10	1/2	325x265	100	6,5
14105-15	1/2	325x265	150	9,5
14105-20	1/2	325x265	200	12,5



art.	GN	dim. mm.	h. mm.	lt.
14107-06	1/3	325x180	65	2,5
14107-10	1/3	325x180	100	4,0
14107-15	1/3	325x180	150	5,7
14107-20	1/3	325x180	200	7,8



art.	GN	dim. mm.	h. mm.	lt.
14108-06	1/4	265x160	65	1,8
14108-10	1/4	265x160	100	2,8
14108-15	1/4	265x160	150	4,0
14108-20	1/4	265x160	200	5,5



art.	GN	dim. mm.	h. mm.	lt.
14109-06	1/6	176x160	65	1,0
14109-10	1/6	176x160	100	1,6
14109-15	1/6	176x160	150	2,4
14109-20	1/6	176x160	200	3,4



art.	GN	dim. mm.	h. mm.	lt.
14110-06	1/9	176x110	65	0,6
14110-10	1/9	176x110	100	1,0



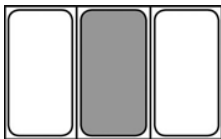
GN-containers, fixed handles
GN bacinelle, maniglie fisse
GN-Behälter mit festen Griffen
GN bacs, anses fixes
GN cubetas, asas fijas



art.	GN	dim. mm.	h. mm.	lt.
14112-10	1/1	530x325	100	14,0
14112-15	1/1	530x325	150	21,0
14112-20	1/1	530x325	200	28,0



art.	GN	dim. mm.	h. mm.	lt.
14115-10	1/2	325x265	100	6,5
14115-15	1/2	325x265	150	9,5
14115-20	1/2	325x265	200	12,5



art.	GN	dim. mm.	h. mm.	lt.
14117-10	1/3	325x180	100	4,0
14117-15	1/3	325x180	150	5,7
14117-20	1/3	325x180	200	7,8



art.	GN	dim. mm.	h. mm.	lt.
14118-10	1/4	265x160	100	2,8
14118-15	1/4	265x160	150	4,0
14118-20	1/4	265x160	200	5,5



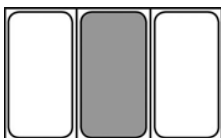
art.	GN	dim. mm.	h. mm.	lt.
14119-10	1/6	176x160	100	1,6
14119-15	1/6	176x160	150	2,4



art.	GN	dim. mm.	h. mm.	lt.
14142-20	1/1	530x325	200	28,0



art.	GN	dim. mm.	h. mm.	lt.
14145-10	1/2	325x265	100	6,5
14145-15	1/2	325x265	150	9,5
14145-20	1/2	325x265	200	12,5

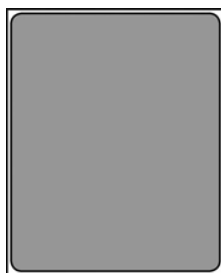


art.	GN	dim. mm.	h. mm.	lt.
14147-15	1/3	325x180	150	5,7
14147-20	1/3	325x180	200	7,8



art.	GN	dim. mm.	h. mm.	lt.
14148-10	1/4	265x160	100	2,8
14148-15	1/4	265x160	150	4,0
14148-20	1/4	265x160	200	5,5

GN FOOD PANS CONTENITORI GN



GN-containers, falling handles

GN bacinelle, maniglie rientranti

GN-Behälter mit versenkbaren Griffen

GN bacs, anses escamotables

GN cubetas, asas móviles



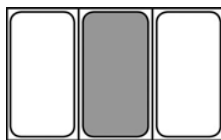
art.	GN	dim. mm.	h. mm.	lt.
14151-10	2/1	650x530	100	31,0
14151-15	2/1	650x530	150	46,0
14151-20	2/1	650x530	200	56,0



art.	GN	dim. mm.	h. mm.	lt.
14152-06	1/1	530x325	65	9,0
14152-10	1/1	530x325	100	14,0
14152-15	1/1	530x325	150	21,0
14152-20	1/1	530x325	200	28,0



art.	GN	dim. mm.	h. mm.	lt.
14155-10	1/2	325x265	100	6,5
14155-15	1/2	325x265	150	9,5
14155-20	1/2	325x265	200	12,5



art.	GN	dim. mm.	h. mm.	lt.
14157-10	1/3	325x180	100	4,0
14157-15	1/3	325x180	150	5,7
14157-20	1/3	325x180	200	7,8



art.	GN	dim. mm.	h. mm.	lt.
14158-10	1/4	265x160	100	2,8
14158-15	1/4	265x160	150	4,0
14158-20	1/4	265x160	200	5,5



art.	GN	dim. mm.	h. mm.	lt.
14159-10	1/6	176x160	100	1,6
14159-15	1/6	176x160	150	2,4
14159-20	1/6	176x160	200	3,4



GN-containers non stick coated

GN bacinelle antiaderenti

GN-Behälter mit Antihaftbeschichtung

GN-bacs avec revêtement anti-adhésif

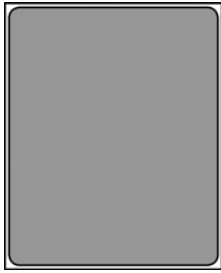
GN-cubetas con cobertura antiadherente



art.	GN	dim. mm.	h. mm.
14162-02	1/1	530x325	20
14162-04	1/1	530x325	40
14162-06	1/1	530x325	65



art.	GN	dim. mm.	h. mm.
14165-02	1/2	325x265	20
14165-04	1/2	325x265	40
14165-06	1/2	325x265	65



Perforated GN-containers

GN bacinelle forate
Gelochte GN-Behälter
GN bacs perforés
GN cubetas perforados



art.	GN	dim. mm.	h. mm.
14201-02	2/1	650x530	20
14201-04	2/1	650x530	40
14201-06	2/1	650x530	65
14201-10	2/1	650x530	100
14201-15	2/1	650x530	150
14201-20	2/1	650x530	200

Containers depth mm 20 and 40 only bottom perforated. – Bacinelle profondità mm 20 e 40 forate solo sul fondo.



art.	GN	dim. mm.	h. mm.
14202-02	1/1	530x325	20
14202-04	1/1	530x325	40
14202-06	1/1	530x325	65
14202-10	1/1	530x325	100
14202-15	1/1	530x325	150
14202-20	1/1	530x325	200

Containers depth mm 20 and 40 only bottom perforated. – Bacinelle profondità mm 20 e 40 forate solo sul fondo.



art.	GN	dim. mm.	h. mm.
14203-06	2/3	353x320	65
14203-10	2/3	353x320	100
14203-15	2/3	353x320	150
14203-20	2/3	353x320	200

Containers depth mm 20 and 40 only bottom perforated. – Bacinelle profondità mm 20 e 40 forate solo sul fondo.



art.	GN	dim. mm.	h. mm.
14205-02	1/2	325x265	20
14205-04	1/2	325x265	40
14205-06	1/2	325x265	65
14205-10	1/2	325x265	100
14205-15	1/2	325x265	150
14205-20	1/2	325x265	200

Containers depth mm 20 and 40 only bottom perforated. – Bacinelle profondità mm 20 e 40 forate solo sul fondo.



Perforated GN-containers, folding handles

GN bacinelle forate, maniglie snodate
Gelochte GN-Behälter mit Fallgriffen
GN bacs perforés, anses pliantes
GN cubetas perforados, asas plegables



art.	GN	dim. mm.	h. mm.
14252-06	1/1	530x325	65
14252-10	1/1	530x325	100
14252-15	1/1	530x325	150
14252-20	1/1	530x325	200



art.	GN	dim. mm.	h. mm.
14255-06	1/2	325x265	65
14255-10	1/2	325x265	100
14255-15	1/2	325x265	150
14255-20	1/2	325x265	200



GN-lids

GN coperchi
GN-Deckel
GN couvercles
GN tapas

art.	GN	dim. mm.
14502-00	1/1	530x325
14503-00	2/3	353x320
14504-00	2/4	162x530
14505-00	1/2	325x265
14507-00	1/3	325x180
14508-00	1/4	265x160
14509-00	1/6	176x160
14510-00	1/9	176x110



GN-lids with notched edge for handles

GN coperchi con spacco maniglie
GN-Deckel mit Griffen-Ausschnitt
GN couvercles avec encoche pour anses
GN tapas con orificio asas

art.	GN	dim. mm.
14512-00	1/1	530x325
14515-00	1/2	325x265
14517-00	1/3	325x180
14518-00	1/4	265x160
14519-00	1/6	176x160



GN-lids with notched edge for ladle

GN coperchi con spacco mestolo
GN-Deckel mit Löffel-Ausschnitt
GN couvercles avec encoche pour louche
GN tapas con orificio cacillo

art.	GN	dim. mm.
14522-00	1/1	530x325
14523-00	2/3	353x320
14525-00	1/2	325x265
14527-00	1/3	325x180
14528-00	1/4	265x160
14529-00	1/6	176x160



GN-lids with notched edge for handles/ladle

GN coperchi con spacco maniglie/mestolo
GN-Deckel mit Griffen u. Löffel-Ausschnitt
GN couvercles avec encoche pour anses/louche
GN tapas con orificio asas/cacillo

art.	GN	dim. mm.
14532-00	1/1	530x325
14535-00	1/2	325x265
14537-00	1/3	325x180
14538-00	1/4	265x160
14539-00	1/6	176x160



GN-lids with silicone seal

GN coperchi con guarnizione silicone
GN-Deckel mit Silikondichtung
GN couvercles avec joint silicone
GN tapas con junta de silicona

art.	GN	dim. mm.
14542-00	1/1	530x325
14543-00	2/3	353x320
14545-00	1/2	325x265
14547-00	1/3	325x180
14548-00	1/4	265x160
14549-00	1/6	176x160

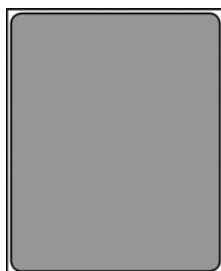




GN-lids with notched edge for handles and seal
GN coperchi con spacco maniglie e guarnizione
GN-Deckel mit Griffen-Ausschnitt u. Silikondichtung
GN couvercles avec encoche pour anses et joint
GN tapas con orificio asas y junta



art.	GN	dim. mm.
14552-00	1/1	530x325
14555-00	1/2	325x265



GN-baking sheets
GN-teglie
GN-Backbleche
GN-plaques
GN-bandejas



art.	GN	dim. mm.	h. mm.
14301-02	2/1	650x530	20
14301-04	2/1	650x530	40
14301-06	2/1	650x530	65



art.	GN	dim. mm.	h. mm.
14302-02	1/1	530x325	20
14302-04	1/1	530x325	40
14302-06	1/1	530x325	65



art.	GN	dim. mm.	h. mm.
14303-02	2/3	353x320	20
14303-04	2/3	353x320	40
14303-06	2/3	353x320	65



art.	GN	dim. mm.	h. mm.
14305-02	1/2	325x265	20
14305-04	1/2	325x265	40
14305-06	1/2	325x265	65



GN-baking sheets non stick coated
GN-teglie con rivestimento antiaderente
GN-Backbleche mit Antihafbeschichtung
GN-plaques avec revêtement anti-adhésif
GN-bandejas con cobertura antiadherente



art.	GN	dim. mm.	h. mm.
14362-02	1/1	530x325	20
14362-04	1/1	530x325	40
14362-06	1/1	530x325	65



art.	GN	dim. mm.	h. mm.
14365-02	1/2	325x265	20
14365-04	1/2	325x265	40
14365-06	1/2	325x265	65

GN FOOD PANS CONTENITORI GN



GN-baking sheets, ALUMINUM

GN-teglie, ALLUMINIO
GN-Backbleche, ALUMINIUM
GN-plaques, ALUMINIUM
GN-bandejas, ALUMINIO



art.	GN	dim. mm.	h. mm.
16302-02	1/1	530x325	20
16302-04	1/1	530x325	40
16302-06	1/1	530x325	65



art.	GN	dim. mm.	h. mm.
16303-02	2/3	353x320	20
16303-04	2/3	353x320	40
16303-06	2/3	353x320	65



art.	GN	dim. mm.	h. mm.
16305-02	1/2	325x265	20
16305-04	1/2	325x265	40
16305-06	1/2	325x265	65



GN-baking sheets, ALUMINUM non stick coated

GN-teglie, ALLUMINIO antiaderente
GN-Backbleche, ALUMINIUM mit Antihafbeschichtung
GN-plaques, ALUMINIUM avec revêtement anti-adhésif
GN-bandejas, ALUMINIO con cobertura antiadherente



art.	GN	dim. mm.	h. mm.
16362-02	1/1	530x325	20
16362-04	1/1	530x325	40
16362-06	1/1	530x325	65

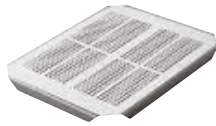


art.	GN	dim. mm.	h. mm.
16363-02	2/3	353x320	20
16363-04	2/3	353x320	40
16363-06	2/3	353x320	65



art.	GN	dim. mm.	h. mm.
16365-02	1/2	325x265	20
16365-04	1/2	325x265	40
16365-06	1/2	325x265	65





Drainer plate
Falso fondo forato
Abtropfplatte
Plateau double fond perforé
Fondo perforado

art.	GN
14402-00	1/1
14405-00	1/2
14407-00	1/3



Adaptor bar
Separatore
StegeAdapter/Zwischensteg
Barrette de composition
Adaptador

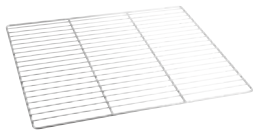
art.	GN	dim. mm.
14409-01	1/1	325
14409-02	2/1	530



Pan, enamelled
Teglia smaltata
Ofenblech, emailiert
Bac émaillé
Cubeta esmaltada

art.	GN	dim. mm.	h. mm.	lt.
44322-02	1/1	530x325	20	2,5
44322-04	1/1	530x325	40	5,0
44322-06	1/1	530x325	65	9,0

Not stackable. – Non impilabili.



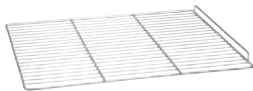
Wire grid
Griglia in filo
Gastronormrost
Grille
Rejilla

art.	GN	dim. mm.
44412-00	1/2	325x265
44423-00	2/3	353x320
44421-00	2/1	650x530



Wire grid
Griglia in filo
Gastronormrost
Grille
Rejilla

art.	GN	dim. mm.
44422-00	1/1	530x325



Wire grid with edge
Griglia in filo con sponda
Gastronormrost mit Seitenwand
Grille avec arrêt
Rejilla con borde

art.	GN	dim. mm.
44432-21	2/1	650x530

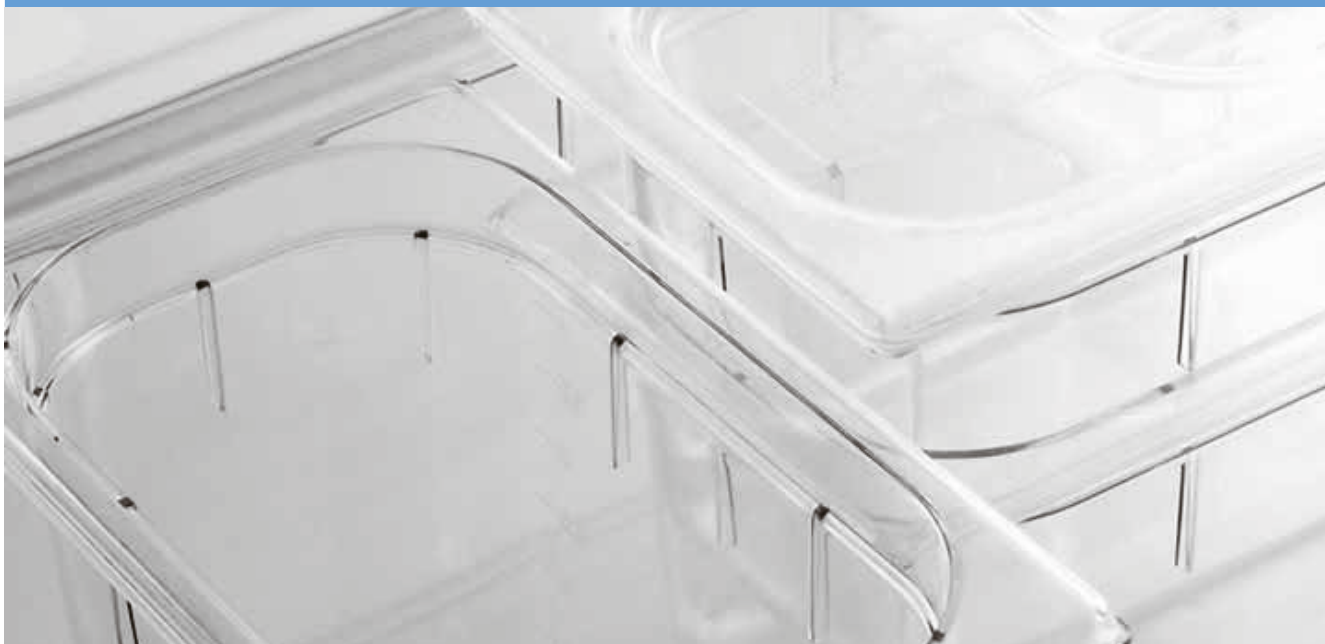


Grid enamelled
Griglia smaltata
Rost, emailiert
Grille émaillé
Rejilla esmaltada

art.	GN	dim. mm.
11760-11	1/1	530x325

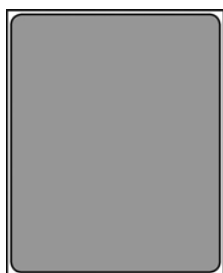
POLYCARBONATE POLICARBONATO

GN FOOD PANS
CONTENITORI GN



Withstands temperatures from **-40°C to +100°C**. With metric graduation.
Stackable, ideal for storage, transportation and serving display.

Termoresistenti da **-40°C a +100°C**. Con scala graduata in litri. Impilabili, sono ideali per la conservazione, trasporto ed esposizione.



GN-containers

GN bacinelle

GN-Behälter

GN bacs

GN cubetas

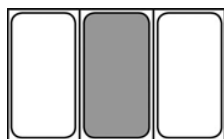
art.	GN	dim. mm.	h. mm.	lt.
14561-15	2/1	650x530	150	42
14561-20	2/1	650x530	200	52



art.	GN	dim. mm.	h. mm.	lt.
14562-06	1/1	530x325	65	8,5
14562-10	1/1	530x325	100	13,0
14562-15	1/1	530x325	150	19,5
14562-20	1/1	530x325	200	26,0



art.	GN	dim. mm.	h. mm.	lt.
14565-06	1/2	325x265	65	3,9
14565-10	1/2	325x265	100	5,9
14565-15	1/2	325x265	150	8,9
14565-20	1/2	325x265	200	11,8



art.	GN	dim. mm.	h. mm.	lt.
14567-06	1/3	325x180	65	2,4
14567-10	1/3	325x180	100	3,6
14567-15	1/3	325x180	150	5,3
14567-20	1/3	325x180	200	7,0



art.	GN	dim. mm.	h. mm.	lt.
14568-06	1/4	265x160	65	1,7
14568-10	1/4	265x160	100	2,5
14568-15	1/4	265x160	150	3,7
14568-20	1/4	265x160	200	5,5



art.	GN	dim. mm.	h. mm.	lt.
14569-06	1/6	176x160	65	1,0
14569-10	1/6	176x160	100	1,5
14569-15	1/6	176x160	150	2,2
14569-20	1/6	176x160	200	3,4



art.	GN	dim. mm.	h. mm.	lt.
14570-06	1/9	176x110	65	0,6
14570-10	1/9	176x110	100	1,0



GN-lid without handle
GN coperchio senza traversino
GN-Deckel ohne Griff
GN couvercle sans poignée
GN tapa sin asa

art.	GN	dim. mm.
14571-00	2/1	650x530



GN-lids with handle
GN coperchi con traversino
GN-Deckel mit Griff
GN couvercles avec poignée
GN tapas con asa

art.	GN	dim. mm.
14572-00	1/1	530x325
14575-00	1/2	325x265
14577-00	1/3	325x180
14578-00	1/4	265x160
14579-00	1/6	176x160
14580-00	1/9	176x110



GN-lid with silicone seal
GN coperchio con guarnizione silicone
GN-Deckel mit Silikondichtung
GN couvercle avec joint silicone
GN tapa con junta de silicona

art.	GN	dim. mm.
14585-00	1/2	325x265



Drainer plate
Falso fondo forato
Abtropfplatte
Plateau double fond perforé
Fondo perforado

art.	GN	dim. mm.
14591-00	2/1	650x530
14592-00	1/1	530x325
14595-00	1/2	325x265
14597-00	1/3	325x180
14598-00	1/4	265x160
14599-00	1/6	176x160

TRITAN BPA FREE

GN FOOD PANS
CONTENITORI GN

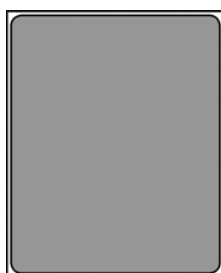


TRITAN - COPOLYMER - BPA FREE -40°C+90°C.

Can be used in microwave ovens but not for prolonged times. The lids of the series 14800 polycarbonate and 14600 Tritan are interchangeable.
Hermetic lids, NOT water-tight.

TRITAN COPOLIMERO - BPA FREE -40°C+90°C.

Utilizzabili nel microonde ma non per tempi prolungati. I coperchi della serie 14800 polycarbonato e 14600 Tritan sono intercambiabili.
Coperchi ermetici, NON a tenuta stagna.



GN-containers

GN bacinelle
GN-Behälter
GN bacs
GN cubetas

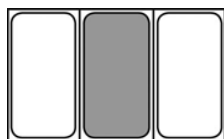
art.	GN	dim. mm.	h. mm.	lt.
14661-20	2/1	650x530	200	55,5



art.	GN	dim. mm.	h. mm.	lt.
14662-06	1/1	530x325	65	9,0
14662-10	1/1	530x325	100	13,3
14662-15	1/1	530x325	150	20,0
14662-20	1/1	530x325	200	26,4



art.	GN	dim. mm.	h. mm.	lt.
14665-06	1/2	325x265	65	4,0
14665-10	1/2	325x265	100	6,1
14665-15	1/2	325x265	150	9,0
14665-20	1/2	325x265	200	11,9



art.	GN	dim. mm.	h. mm.	lt.
14667-06	1/3	325x175	65	2,5
14667-10	1/3	325x175	100	3,8
14667-15	1/3	325x175	150	5,5
14667-20	1/3	325x175	200	7,1



art.	GN	dim. mm.	h. mm.	lt.
14668-06	1/4	264x162	65	1,7
14668-10	1/4	264x162	100	2,6
14668-15	1/4	264x162	150	3,8
14668-20	1/4	264x162	200	4,8



art.	GN	dim. mm.	h. mm.	lt.
14669-06	1/6	176x162	65	1,0
14669-10	1/6	176x162	100	1,6
14669-15	1/6	176x162	150	2,3
14669-20	1/6	176x162	200	2,8

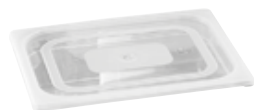


art.	GN	dim. mm.	h. mm.	lt.
14670-06	1/9	176x108	65	0,6
14670-10	1/9	176x108	100	0,9



GN-lids
GN-coperchi
GN-Deckel
GN couvercles
GN tapas

art.	GN	dim. mm.
14671-00	2/1	650x530
14672-00	1/1	530x325
14675-00	1/2	325x265
14677-00	1/3	325x175
14678-00	1/4	264x162
14679-00	1/6	176x162
14680-00	1/9	176x108



GN-lids, hermetic
GN coperchi ermetici
GN-Deckel, hermetisch
GN couvercles hermétiques
GN tapas herméticas

art.	GN	dim. mm.
14682-00	1/1	530x325
14685-00	1/2	325x265
14687-00	1/3	325x175
14688-00	1/4	264x162
14689-00	1/6	176x162
14690-00	1/9	176x108



Drainer plate
Falso fondo forato
Abtropfplatte
Plateau double fond perforé
Fondo perforado

art.	GN	dim. mm.
14691-00	2/1	650x530
14692-00	1/1	530x325
14695-00	1/2	325x265

POLYPROPYLENE POLIPROPILENE

GN FOOD PANS
CONTENITORI GN



Transparent and stackable. Dish-washer safe. Do not use abrasive sponges and substances. Recommended for use from -40°C to $+70^{\circ}\text{C}$. Graduation scale in liters. Lids tightly fitting.

Traslucide e impilabili. Lavabili in lavastoviglie con normali detersivi. Non utilizzare pagliette e sostanze abrasive. Consigliato l'utilizzo da -40°C a $+70^{\circ}\text{C}$. Scala di graduazione in litri. Coperchio resistente per una perfetta chiusura stagna.



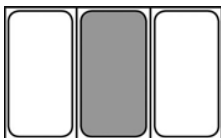
GN-containers

GN bacinelle
GN-Behälter
GN bacs
GN cubetas

art.	GN	dim. mm.	h. mm.	lt.
14702-06	1/1	530x325	65	8,5
14702-10	1/1	530x325	100	13,0
14702-15	1/1	530x325	150	19,5
14702-20	1/1	530x325	200	26,0



art.	GN	dim. mm.	h. mm.	lt.
14705-06	1/2	325x265	65	3,9
14705-10	1/2	325x265	100	5,9
14705-15	1/2	325x265	150	8,9
14705-20	1/2	325x265	200	11,8



art.	GN	dim. mm.	h. mm.	lt.
14707-06	1/3	325x180	65	2,4
14707-10	1/3	325x180	100	3,6
14707-15	1/3	325x180	150	5,3
14707-20	1/3	325x180	200	7,0



art.	GN	dim. mm.	h. mm.	lt.
14708-06	1/4	265x160	65	1,7
14708-10	1/4	265x160	100	2,5
14708-15	1/4	265x160	150	3,7
14708-20	1/4	265x160	200	5,5



art.	GN	dim. mm.	h. mm.	lt.
14709-06	1/6	176x160	65	1,0
14709-10	1/6	176x160	100	1,5
14709-15	1/6	176x160	150	2,2
14709-20	1/6	176x160	200	3,4



art.	GN	dim. mm.	h. mm.	lt.
14710-06	1/9	176x110	65	1,3
14710-10	1/9	176x110	100	0,8



Drainer plate

Falso fondo forato
Abtropfplatte
Plateau double fond perforé
Fondo perforado

art.	GN	dim. mm.	h. mm.
14712-00	1/1	471x266	16
14715-00	1/2	266x206	16
14717-00	1/3	266x117	16
14718-00	1/4	207x103	16
14719-00	1/6	117x103	16



GN FOOD PANS CONTENITORI GN



GN-lids

GN-coperchi
GN-Deckel
GN couvercles
GN tapas

art.	GN	dim. mm.	col.
14722-00	1/1	530x325	●
14722-11	1/1	530x325	●
14722-22	1/1	530x325	●
14722-33	1/1	530x325	●
14722-99	1/1	530x325	○



art.	GN	dim. mm.	col.
14725-00	1/2	325x265	●
14725-11	1/2	325x265	●
14725-22	1/2	325x265	●
14725-33	1/2	325x265	●
14725-99	1/2	325x265	○



art.	GN	dim. mm.	col.
14727-00	1/3	325x180	●
14727-11	1/3	325x180	●
14727-22	1/3	325x180	●
14727-33	1/3	325x180	●
14727-99	1/3	325x180	○



art.	GN	dim. mm.	col.
14728-00	1/4	265x160	●
14728-11	1/4	265x160	●
14728-22	1/4	265x160	●
14728-33	1/4	265x160	●
14728-99	1/4	265x160	○



art.	GN	dim. mm.	col.
14729-00	1/6	176x160	●
14729-11	1/6	176x160	●
14729-22	1/6	176x160	●
14729-33	1/6	176x160	●
14729-99	1/6	176x160	○



art.	GN	dim. mm.	col.
14730-00	1/9	176x110	●
14730-11	1/9	176x110	●
14730-22	1/9	176x110	●
14730-33	1/9	176x110	●
14730-99	1/9	176x110	○

IML POLYPROPYLENE POLIPROPILENE IML

GN FOOD PANS
CONTENITORI GN



With permanent in molded label. To write on the label there is a specific marker that can be removed by simply washing in the dishwasher. Withstand temperatures from -40°C to $+80^{\circ}\text{C}$. With both metric and American graduated scale. **WARNING:** polypropylene containers are not suitable for use on steam tables.

Con etichetta permanente costampata. Per scrivere sull'etichetta è disponibile un pennarello specifico che viene rimosso con il semplice lavaggio in lavastoviglie. Termoresistenti da -40°C a $+80^{\circ}\text{C}$. Scala graduata sia secondo sistema metrico che americano. **AVVERTENZE:** i contenitori in polipropilene non sono indicati per l'uso su tavole a vapore.



GN-containers

GN bacinelle

GN-Behälter

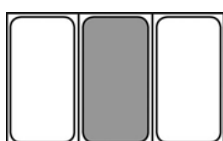
GN bacs

GN cubetas

art.	GN	dim. mm.	h. mm.	lt.
15101-06	1/1	530x325	65	9,0
15101-10	1/1	530x325	100	13,3
15101-15	1/1	530x325	150	20,0
15101-20	1/1	530x325	200	26,4



art.	GN	dim. mm.	h. mm.	lt.
15105-06	1/2	325x265	65	4,0
15105-10	1/2	325x265	100	6,1
15105-15	1/2	325x265	150	9,0
15105-20	1/2	325x265	200	11,9



art.	GN	dim. mm.	h. mm.	lt.
15107-06	1/3	325x175	65	2,5
15107-10	1/3	325x175	100	3,8
15107-15	1/3	325x175	150	5,5
15107-20	1/3	325x175	200	7,1



art.	GN	dim. mm.	h. mm.	lt.
15108-06	1/4	264x162	65	1,7
15108-10	1/4	264x162	100	2,6
15108-15	1/4	264x162	150	3,8
15108-20	1/4	264x162	200	4,8



art.	GN	dim. mm.	h. mm.	lt.
15109-06	1/6	176x162	65	1,0
15109-10	1/6	176x162	100	1,6
15109-15	1/6	176x162	150	2,3
15109-20	1/6	176x162	200	2,8



art.	GN	dim. mm.	h. mm.	lt.
15110-06	1/9	176x108	65	0,6
15110-10	1/9	176x108	100	0,9



Drainer plate

Falso fondo forato

Abtropfplatte

Plateau double fond perforé

Fondo perforado

art.	GN	dim. mm.
14912-00	1/1	530x325
14915-00	1/2	325x265



GN hermetic lids with overmolded GASKET

Coperchi GN ermetici con GUARNIZIONE sovrastampata

GN hermetische Deckel mit umspritzter DICHTUNG

Couvercles GN hermétiques avec JOINT surmoulé

Tapas GN herméticas con JUNTA sobremoldeada

art.	GN	dim. mm.
14942-99	1/1	530x325
14945-99	1/2	325x265
14947-99	1/3	325x175



GN-lids
GN coperchi
GN-Deckel
GN couvercles
GN tapas

art.	GN	dim. mm.	col.
14922-00	1/1	530x325	●
14922-11	1/1	530x325	●
14922-22	1/1	530x325	●
14922-33	1/1	530x325	●
14922-77	1/1	530x325	●
14922-99	1/1	530x325	○



art.	GN	dim. mm.	col.
14925-00	1/2	325x265	●
14925-11	1/2	325x265	●
14925-22	1/2	325x265	●
14925-33	1/2	325x265	●
14925-77	1/2	325x265	●
14925-99	1/2	325x265	○



art.	GN	dim. mm.	col.
14927-00	1/3	325x175	●
14927-11	1/3	325x175	●
14927-22	1/3	325x175	●
14927-33	1/3	325x175	●
14927-77	1/3	325x175	●
14927-99	1/3	325x175	○



art.	GN	dim. mm.	col.
14928-00	1/4	264x162	●
14928-11	1/4	264x162	●
14928-22	1/4	264x162	●
14928-33	1/4	264x162	●
14928-77	1/4	264x162	●
14928-99	1/4	264x162	○



art.	GN	dim. mm.	col.
14929-00	1/6	176x162	●
14929-11	1/6	176x162	●
14929-22	1/6	176x162	●
14929-33	1/6	176x162	●
14929-77	1/6	176x162	●
14929-99	1/6	176x162	○



art.	GN	dim. mm.	col.
14930-00	1/9	176x108	●
14930-11	1/9	176x108	●
14930-22	1/9	176x108	●
14930-33	1/9	176x108	●
14930-77	1/9	176x108	●
14930-99	1/9	176x108	○





Clips for lids

Clips per coperchi
Clips für Deckel
Clips pour couvercles
Clips para tapas

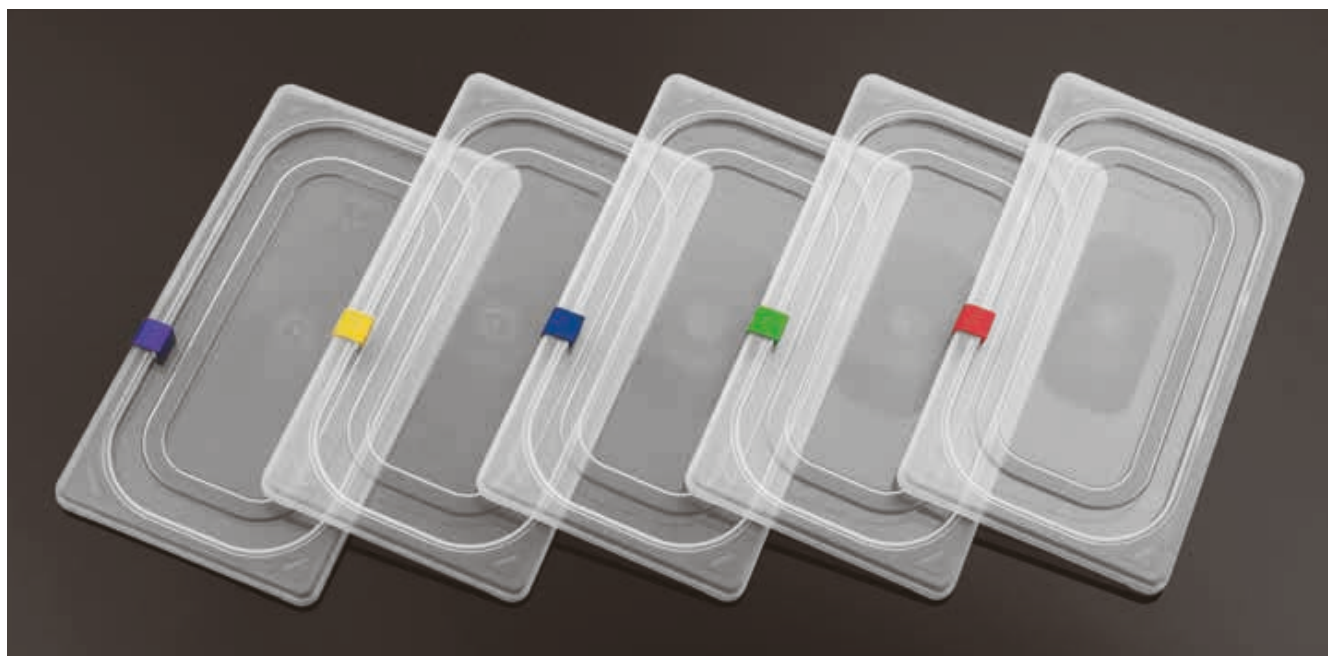
art.	U. Pack	col.
15100-01	12	yellow
15100-02	12	blue
15100-03	12	red
15100-04	12	green
15100-07	12	purple



Kit 2 markers

Set 2 pennarelli
Satz 2 Marker
Set 2 marqueurs
Juego 2 marcadores

art.
15100-AA





Melamine is suitable for hot and cold food use. Melamine is suitable for food storage at ambient or chilled temperatures for up to 24 hours. Melamine is not suitable for hot counters, displays, or heated cabinets. Do not expose melamine to direct flame or heat, including heat lamps and plate warmers. Temperature rating is between -20°C and 70°C (-4°F +158°F).

La melamina è adatta per l'uso sia con cibi caldi che freddi. La melamina è adatta per la conservazione degli alimenti a temperatura ambiente o refrigerata fino a 24 ore. La melamina non è adatta per piani caldi, espositori o armadi riscaldati. Non esporre a calore e fiamme dirette, incluse lampade alogene e scaldapiatti. Non esporre gli oggetti in melamina a temperature superiori a 70°C (-20°C +70°C).

GN-containers / Bacinelle / Behälter / Bacs / Cubetas



art.	GN	dim. mm.	h. mm.	lt.	col.
44877-11	1/1	530X325	65	7,1	○
44877B11	1/1	530X325	100	10,6	○
44878-11	1/1	530X325	65	7,1	●
44878B11	1/1	530X325	100	10,6	●

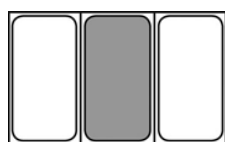


art.	GN	dim. mm.	h. mm.	lt.	col.
44877-24	2/4	160x530	65	3,0	○
44877B24	2/4	160x530	100	4,3	○
44878-24	2/4	160x530	65	3,0	●
44878B24	2/4	160x530	100	4,3	●



art.	GN	dim. mm.	h. mm.	lt.	col.
44877-12	1/2	325X265	65	3,4	○
44877B12	1/2	325X265	100	4,7	○
44878-12	1/2	325X265	65	3,4	●
44878B12	1/2	325X265	100	4,7	●

GN FOOD PANS CONTENITORI GN



art.	GN	dim. mm.	h. mm.	lt.	col.
44877-13	1/3	325X175	65	2,0	○
44877B13	1/3	325X175	100	2,7	○
44878-13	1/3	325X175	65	2,0	●
44878B13	1/3	325X175	100	2,7	●



art.	GN	dim. mm.	h. mm.	lt.	col.
44877-14	1/4	265X160	65	1,4	○
44877B14	1/4	265X160	100	1,9	○
44878-14	1/4	265X160	65	1,4	●
44878B14	1/4	265X160	100	1,9	●



art.	GN	dim. mm.	h. mm.	lt.	col.
44877-16	1/6	175X160	65	0,8	○
44877B16	1/6	175X160	100	1,0	○
44878-16	1/6	175X160	65	0,8	●
44878B16	1/6	175X160	100	1,0	●



GN-lids, POLICARBONATE
GN-coperchi, POLICARBONATO
GN-Deckel, POLIKARBONAT
GN couvercles, POLICARBONATE
GN tapas, POLICARBONATO

PC

art.	GN	dim. mm.
44818-11	1/1	530X325
44818-12	1/2	325X265
44818-13	1/3	325X175
44818-14	1/4	265X160
44818-16	1/6	175X160



Buffet ladder, chrome plated

Espositore buffet, cromato
Büffet-Leiter, verchromt
Escalier à buffet, chromé
Escalera para buffet, cromada

GN

art.	GN	dim. mm.
41403-01	1/3	31,5x32x48
41403-02	1/2	31,5x41,5x48
41403-03	1/2	31,5x56x66
41403-04	1/1	52x59x66



PORCELAIN PORCELLANA

GN FOOD PANS
CONTENITORI GN



GN-containers

GN bacinelle

GN-Behälter

GN bacs

GN cubetas

art.	GN	dim. mm.	h. mm.	col.
44332-03	1/1	530x325	20	○
44332-06	1/1	530x325	65	○
44333-03	2/3	353x320	20	○
44333-06	2/3	353x320	65	○
44334-03	2/4	162x530	20	○
44334-06	2/4	162x530	65	○
44335-03	1/2	325x265	20	○
44335-06	1/2	325x265	65	○
44337-03	1/3	325x175	20	○
44337-06	1/3	325x175	65	○
44338-03	1/4	265x160	20	○
44338-06	1/4	265x160	65	○
44339-03	1/6	176x160	20	○
44339-06	1/6	176x160	65	○

GN FOOD PANS CONTENITORI GN



art.	GN	dim. mm.	h. mm.	col.
44332B06	1/1	530x325	65	●
44333B06	2/3	353x320	65	●
44335B06	1/2	325x265	65	●
44337B06	1/3	325x175	65	●



art.	GN	dim. mm.	h. mm.	col.
44382A06	1/1	530x325	65	●
44384A06	2/4	162x530	65	●
44385A06	1/2	325x265	65	●
44387A06	1/3	325x175	65	●



art.	GN	dim. mm.	h. mm.	col.
44382B06	1/1	530x325	65	●
44385B06	1/2	325x265	65	●
44387B06	1/3	325x175	65	●



art.	GN	dim. mm.	h. mm.	col.
44382G06	1/1	530x325	65	●
44385G06	1/2	325x265	65	●
44387G06	1/3	325x175	65	●



art.	GN	dim. mm.	h. mm.	col.
44382O06	1/1	530x325	65	●
44383O06	2/3	353x320	65	●
44384O06	2/4	162x530	65	●
44385O06	1/2	325x265	65	●
44387O06	1/3	325x175	65	●



art.	GN	dim. mm.	h. mm.	col.
44382Y06	1/1	530x325	65	●
44383Y06	2/3	353x320	65	●
44384Y06	2/4	162x530	65	●
44385Y06	1/2	325x265	65	●
44387Y06	1/3	325x175	65	●



art.	GN	dim. mm.	h. mm.	col.
44384R06	2/4	162x530	65	●
44385R06	1/2	325x265	65	●
44387R06	1/3	325x175	65	●

INDUCTION PORCELAIN PORCELLANA INDUZIONE

GN FOOD PANS
CONTENTORI GN



INDUCTION
READY!



GN FOOD PANS CONTENITORI GN



GN-containers

GN bacinelle

GN-Behälter

GN bacs

GN cubetas



art.	GN	dim. mm.	h. mm.	col.
44342-06	1/1	530x325	65	○
44343-06	2/3	353x320	65	○
44344-06	2/4	162x530	65	○
44345-06	1/2	325x265	65	○
44347-06	1/3	325x175	65	○
44346-06	1/4	265x160	65	○



art.	GN	dim. mm.	h. mm.	col.
44312A06	1/1	530x325	65	●
44314A06	2/4	162x530	65	●
44315A06	1/2	325x265	65	●
44317A06	1/3	325x175	65	●



art.	GN	dim. mm.	h. mm.	col.
44312B06	1/1	530x325	65	●
44313B06	2/3	353x320	65	●
44314B06	2/4	162x530	65	●
44315B06	1/2	325x265	65	●
44317B06	1/3	325x175	65	●



art.	GN	dim. mm.	h. mm.	col.
44312G06	1/1	530x325	65	●
44313G06	2/3	353x320	65	●
44314G06	2/4	162x530	65	●
44315G06	1/2	325x265	65	●
44317G06	1/3	325x175	65	●



art.	GN	dim. mm.	h. mm.	col.
44312O06	1/1	530x325	65	●
44313O06	2/3	353x320	65	●
44314O06	2/4	162x530	65	●
44315O06	1/2	325x265	65	●
44317O06	1/3	325x175	65	●



art.	GN	dim. mm.	h. mm.	col.
44312R06	1/1	530x325	65	●
44313R06	2/3	353x320	65	●
44314R06	2/4	162x530	65	●
44315R06	1/2	325x265	65	●
44317R06	1/3	325x175	65	●



art.	GN	dim. mm.	h. mm.	col.
44312Y06	1/1	530x325	65	●
44313Y06	2/3	353x320	65	●
44314Y06	2/4	162x530	65	●
44315Y06	1/2	325x265	65	●
44317Y06	1/3	325x175	65	●

SERIES 12900

KITCHEN UTENSILS
UTENSILI DA CUCINA

PA+
plus



A wide range of professional kitchen utensils in composite material, polyamide (nylon 6.6) with fiberglass. Dishwasher safe, can be sterilized, heat resistant up to 220°C. Safe for non-stick cookware.

Un'ampia gamma di utensili professionali per la cucina in materiale composito, poliammide (nylon 6.6) con fibra di vetro. Lavabili in lavastoviglie, sterilizzabili, resistenti fino a 220°C. Ideali per l'uso con antiaderenti.



PA+
plus

Spoon
Cucchiaione
Löffel
Mouvette
Cuchara

art.	l. cm.
12903-30	30
12903-40	38
12903-45	45



PA+
plus

Spatula
Spatola
Teigschäber
Spatule
Espátula

art.	l. cm.
12905-25	25
12905-30	30
12905-35	35
12905-40	40
12905-45	45
12905-50	50



PA+
plus

Stirring ladle
Spatola per stemperare
Rühr-u. Temperierlöffel
Spatule à délayer
Espátula para diluir

art.	l. cm.
12907-07	35
12907-08	35



PA+
plus

Spatula
Spatola
Stielschäber
Spatule
Espátula

art.	l. cm.
12915-25	25
12915-26	28
12915-35	35
12915-45	45



PA+
plus

Spatula
Spatola
Teigschäber
Spatule
Espátula

art.	l. cm.
12916-25	25
12916-33	33



PA+
plus

Bevelled spatula
Spatola smussata
Teigschäber
Spatule plate biseautée
Espátula blanda

art.	l. cm.
12906-35	35



PA+
plus

Spatula
Spatola
Teigschäber
Spatule
Espátula

art.	l. cm.
12908-30	30
12908-35	35
12908-40	40



PA+
plus

Angular spatula
Paletta angolare
Winkelpalette
Spatule angulaire
Espátula

art.	l. cm.
12909-12	12
12909-23	23


PA+
plus

Spatula, perforated
Paletta forata
Teigschäber, perforiert
Spatule ajourée
Espátula perforada

art.	l. cm.
12921-01	30


PA+
plus

Spatula, perforated
Paletta forata
Teigschäber, perforiert
Spatule ajourée
Espátula perforada

art.	l. cm.
12921-05	30


PA+
plus

Spatula
Paletta
Teigschäber
Spatule
Espátula

art.	l. cm.
12921-10	32


PA+
plus

Fish & chips spatula
Paletta fritti
Fischheber
Pelle à friture
Espátula fritura

art.	l. cm.
12921-15	35


PA+
plus

Ladle
Mestolo
Schöpfpöföfel
Louche
Cacillo

art.	Ø cm.	l. cm.
12920-01	9	31


PA+
plus

Skimmer
Schiumarola
Schaumlöföfel
Ecumoire
Espumadera

art.	Ø cm.	l. cm.
12920-05	11	35


PA+
plus

Spatula
Paletta
Teigschäber
Spatule
Espátula

art.	cm.	l. cm.
12920-10	9x10	35


PA+
plus

Fish & chips spatula
Paletta fritti
Fischheber
Pelle à friture
Espátula fritura

art.	cm.	l. cm.
12920-11	9x10	35


PA+
plus

Spoon
Cucchiaione
Giesslöföfel
Cuillère
Cucharón

art.	l. cm.
12920-15	35


PA+
plus

Perforated spoon
Cucchiaione forato
Giesslöföfel, perforiert
Cuillère perforée
Cucharón perforado

art.	l. cm.
12920-16	35


PA+
plus

Salad tongs
Molla insalata
Salatzange
Pince à salade
Pinza ensalada

art.	l. cm.
12930-51	25
12930-52	32


PA+
plus

Bread and pastry tongs
Molla per pane e pasticceria
Brot-/Gebäckzange
Pince à pain et pâtisserie
Pinza para pan y pasteleria

art.	l. cm.
12930-62	18
12930-63	23



PA+
plus

Serving tongs
Molla tutto servire
Servierzange
Pince à servir
Pinza servir

art.	l. cm.
12930-68	20
12930-69	25



PA+
plus

Spaghetti tongs
Molla spaghetti
Spaghettizange
Pince à spaghetti
Pinza espagueti

art.	l. cm.
12930-74	24



PA+
plus

Toast and pastry tongs
Molla per toast e dolci
Toast-/Gebäckzange
Pince à toast et tarte
Pinza para tostadas y dulces

art.	l. cm.
12930-77	21
12930-78	25



PA+
plus

Meat ball plier
Forbice per polpette
Fleischkugelzange
Pince à boulettes
Pinza albóndigas

art.	l. cm.
12931-51	17



PA+
plus

Quenelle plier
Forbice per quenelle
Quenellezange
Pince à quenelles
Pinza quenelles

art.	l. cm.
12931-53	19



PA+
plus

Perforated ladle
Mestolo forato
Schöpflöffel, gelocht
Louche perforée
Cacillo perforado

art.	Ø cm.	l. cm.
12967-06	6,5	30
12967-10	10,0	37,5



PA+
plus

Ladle
Mestolo
Schöpflöffel
Louche
Cacillo

art.	Ø cm.	l. cm.
12970-06*	6,5	30,0
12970-08	8,0	33,5
12970-10	10,0	37,5
12970-12	12,0	40,0

*With spout. – Con becco.



PA+
plus

Pizza ladle, flat bottom
Mestolo pizza, fondo piatto
Schöpflöffel
Louche
Cacillo

art.	Ø cm.	l. cm.
12968-10	10	27



PA+
plus

Ladle, short handle
Mestolo, manico corto
Schöpflöffel mit kurzen Stiel
Louche, manche court
Cacillo, mango corto

art.	Ø cm.	l. cm.
12969-10	10	27



PA+
plus

Ladle, short handle
Mestolo, manico corto
Schöpflöffel mit kurzen Stiel
Louche, manche court
Cacillo, mango corto

art.	Ø cm.	l. cm.
12969-06	6,5	24



PA+
plus

Spoon
Cucchiaine
Löffel
Cuillère
Cuchara

art.	l. cm.
12986-38	37,5



PA+
plus

Spoon, short handle
Cucchiaine, manico corto
Löffel mit kurzen Stiel
Cuillère, manche court
Cuchara, mango corto

art.	l. cm.
12986-01	23


PA+
plus
Skimmer

Schiumarola
Schaumlöffel
Ecumoire
Espumadera

art.	Ø cm.	l. cm.
12971-10	10	31
12971-12	12	37


PA+
plus
Spatula

Paletta liscia
Backschaufel
Spatule
Espátula lisa

art.	cm.	l. cm.
12972-10	10	36,5
12972-12	12	38,0


PA+
plus
Perforated spatula

Paletta forata
Backschaufel, perforiert
Spatule perforée
Espátula perforada

art.	cm.	l. cm.
12973-10	10	36,5
12973-12	12	38


SS
PA+
plus
Wire whip, 8 silicone wires

Frusta, 8 fili silicone
Rührbesen, 8 Drähte aus Silikon
Fouet, 8 fils en silicone
Batidor, 8 varillas de siliconea

art.	l. cm.
12926-35	35


SS
PA+
plus
Wire whip, 8 wires

Frusta, 8 fili
Rührbesen, 8 Drähte
Fouet, 8 fils
Batidor, 8 varillas

art.	l. cm.
12928-25	25
12928-30	30
12928-35	35
12928-40	40
12928-45	45
12928-50	50
12928-55	55
12928-60	60


SS
PA+
plus
Egg whisk, 11 wires

Frusta media, 11 fili
Schneebeesen, 11 Drähte
Fouet, 11 fils
Batidor, 11 varillas

art.	l. cm.
12929-25	25
12929-30	30
12929-35	35
12929-40	40
12929-45	45

Water-tight, dishwasher safe.

Perfetta tenuta stagna, lavabile in lavastoviglie.


SS
PA+
plus
Balloon whisk

Frusta balloon
Schneebeesen
Fouet à blancs
Batidor tipo globo

art.	l. cm.
12927-35	35
12927-45	45

Water-tight, dishwasher safe.

Perfetta tenuta stagna, lavabile in lavastoviglie.

SERIES 48280 - 48278

KITCHEN UTENSILS
UTENSILI DA CUCINA



A wide range of professional kitchen utensils. These are essential tools to make original decorations as well as to ease the preparation of your recipes. All items are made of 18/10 stainless steel while their ergonomic handles are available both in stainless steel and Polypropylene. They are all hangable and can be cleaned in dishwasher. They boast a modern, functional design and are very easy to use.

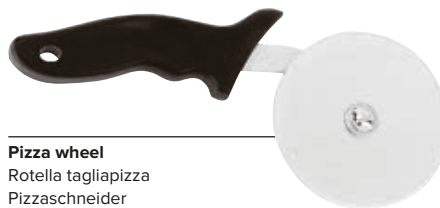
Un'ampia gamma di utensili professionali per la cucina, indispensabili per creare decorazioni originali e fantasiose, ma utili anche per svolgere le più semplici operazioni in modo preciso e veloce. Tutti i pezzi sono realizzati in acciaio inox 18/10, mentre la manicatura ergonomica è prevista nella versione acciaio inox o polipropilene. Tutti gli articoli sono dotati di un foro sul manico per essere appesi. Lavabili in lavastoviglie. Il design è moderno e funzionale per il massimo comfort d'utilizzo.



Pizza chef knife

Coltello pizzaiolo
Messer für Pizzakoch
Couteau à chef de pizza
Cuchillo para chef de pizza

art.	l. cm.
48280-45	23,5



Pizza wheel

Rotella tagliapizza
Pizzaschneider
Roulette à pizza
Ruedecilla cortapizzas

art.	Ø cm.	l. cm.
18324-10	10	24



Pastry wheel

Rotella tagliapasta
Teigrädchen
Roulette à pâte
Ruedecilla para pasta

art.	Ø cm.	l. cm.
48280-32	4	18



Double pastry wheel

Rotella tagliapasta doppia
Doppel-Teigrädchen
Roulette à pâte double
Ruedecilla para pasta doble

art.	Ø cm.	l. cm.
48280-39	4	18



Vegetable knife

Coltello verdure
Gemüsemesser
Couteau à légumes
Cuchillo para verduras

art.	l. cm.
48280-48	19



One-hand mincing knife

Falcetta prezzemolo
Einhandwiegemesser
Hachinette persil
Cuchillo para perejil

art.	Ø cm.	l. cm.
48280-20	11	17



Parmesan cheese knife

Coltello grana
Parmesanmesser
Couteau à Parmesan
Cuchillo queso parmeso

art.	l. cm.
48280-04	20



Oyster knife

Coltello apriostriche
Austernmesser
Couteau à huîtres
Cuchillo ostras

art.	l. cm.
48280-05	20,5



Chestnut knife

Coltello castagne
Kastanienmesser
Couteau à châtaignes
Cuchillo castañas

art.	l. cm.
48280-21	16



Fish scaler

Squamapesce
Fischentschupper
Ecailleur
Raspador de escamas

art.	l. cm.
48280-38	23,5





Double fish scaler

Squamapesce doppio
Fischentschupper
Ecailleur double
Raspador de escamas doble

art.	cm.
48280-37	22,5x3,5



Cheese cleaver

Mannaietta per formaggio
Käsemesser
Couperet à fromage
Hachita para queso

art.	cm.
48280-49	21x4



Parmesan cheese knife

Coltello parmigiano
Parmesankäsemesser
Couteau à Parmesan
Cuchillo para queso parmesano

art.	l. cm.
48280-46	24



Vegetable sharpener

Temperino per verdure
Spiralschneider
Taille crayon légumes
Afilador para vegetales

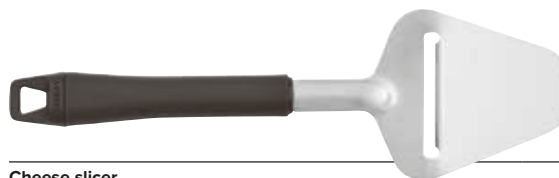
art.	Ø cm.
48280-12	4,5
48280-13	7,0



Basting brush

Pennello
Backpinsel
Pinceau
Pincel pastelería

art.	cm.
48280-94	22,5x3,5



Cheese slicer

Affetta formaggio
Käsehobel
Coupe-fromage
Cortador de queso

art.	cm.
48280-41	25x7,6



Cheese knife

Coltello formaggio
Käsemesser
Couteau à fromage
Cuchillo para queso

art.	l. cm.
48280-59	27



Butter spreader

Spalmaburro
Butterstreicher
Tartineur
Cuchillo mantequilla

art.	l. cm.
48280-75	21,5



Silicone basting brush

Pennello in silicone
Backpinsel, Silikon
Pinceau, silicone
Pincel pastelería, silicona

art.	cm.
48280-09	25,5x4



Cheese grater

Grattugia formaggio
Käseraffel
Râpe à fromage
Rallador de queso

art.	l. cm.
48280-06	24



Bottle opener

Levacapsule
Flaschenöffner
Décapsuleur
Abrebotellas

art.	l. cm.
48280-02	19



Can opener

Apriscatole
Flügeldosenöffner
Ouvre-boîtes
Abrelatas

art.	cm.
48280-03	22x4,6



Melon baller

Scavino
Kugelausstecher
Moule à pomme
Vaciador

art.	Ø cm.	l. cm.
48280-24	1,0	19,0
48280-30	1,5	19,0
48280-31	2,0	19,0
48280-35	2,3	19,5
48280-36	3,0	19,5



Double melon baller

Scavino doppio
Kugelausstecher, doppel
Moule à pomme, double
Vaciador doble

art.	Ø cm.	l. cm.
48286-67	2,2-3,0	17



Oval melon baller

Scavino ovale
Kugelausstecher, oval
Moule à pomme, ovale
Vciador oval

art.	Ø cm.	l. cm.
48280-26	1,9	19,5



Zucchini corer, dented

Svuota zucchine
Zucchini-Entkerner
Vide-courgettes
Vaciador de zucchini

art.	l. cm.
48280-54	24,5



Pineapple coring tool

Svuota ananas
Ananasausstecher
Vide-ananas
Descorazonador de piña

art.	l. cm.
48280-10	25



Asparagus peeler

Pela asparagi
Spargelschäler
Éplucheur à asperges
Pelador de espárragos

art.	l. cm.
48280-85	23,5



Tomato peeler
Pela pomodori
Tomatenschäler
Éplucheur à tomates
Pelador de tomates

art.	l. cm.
48280-08	18



Y-shaped swivel peeler
Sbucciatore a lama mobile
Pendelschäler
Éplucheur à lame pivotante
Pelador oscilante

art.	l. cm.
48280-53	18,5
48280-52	21,0



Melon peeler
Sbuccia melone
Melonenschäler
Éplucheur à melon
Pelador de melon

art.	Ø cm.	l. cm.
48280-60	8,0	20
48280-61	9,0	21
48280-62	10,5	22
48280-63	12,0	23



Potato peeler
Pelapatate
Kartoffelschäler
Éplucheur
Pelador de patatas

art.	l. cm.
48280-34	19,5



Orange peeler
Pelarance
Orangenschäler
Éplucheur à orange
Pelador de naranjas

art.	l. cm.
48280-96	20



Grapefruit knife
Coltello per pompelmo
Grapefruitmesser
Couteau à pamplemousse
Cuchillo para pomelo

art.	l. cm.
48280-47	21,5



Citrus bar knife
Coltello bar
Bar Messer
Couteau bar
Cuchillo bar

art.	l. cm.
48280-97	23



Fruit scoop
Cucchiaio scavino frutta
Fruchtlöffel
Cuillère à évider pour fruits
Cuchara ahueca frutas

art.	l. cm.
48280-15	20



Butter curler
Arricciaburro
Butterroller
Coquilleur à beurre
Rizador de mantequilla

art.	l. cm.
48280-11	22,5



Fruit decorator knife
Coltello decora frutta
Fruchtdekoriermesser
Couteau denteleur
Cuchillo para decorar fruta

art.	l. cm.
48280-91	23

KITCHEN UTENSILS UTENSILI DA CUCINA SERIES 48280 - 48278



Citrus stripper

Decoratore
Ziseliermesser
Canneleur

Rallador de cítricos

art.	l. cm.
48280-95	16,5



Citrus zester

Rigalimoni

Zester

Zesteur

Acanalador de cítricos

art.	l. cm.
48280-90	17



Citrus zester stripper

Rigalimoni decoratore

Zester Ziseliermesser

Zesteur canneleur

Acanalador rallador cítricos

art.	l. cm.
48280-92	17



Apple corer

Levatorsoli

Entkerner

Vide-pomme

Descorazonador

art.	Ø cm.	l. cm.
48280-25	1,2	21



Wavy vegetable cutter

Tagliaverdure ondulato

Wellenschneider

Coupe-légumes ondulé

Cortador de verduras ondulado

art.	l. cm.
48280-23	11,5



Coil whisk

Frusta a spirale

Spiral Schneebesen

Fouet à spirale

Batidor espiral

art.	Ø cm.	l. cm.
48278-24	5	26,5



Pizza wheel

Rotella tagliapizza

Pizzaschneider

Roulette à pizza

Ruedecilla pizza

art.	Ø cm.	l. cm.
48278-33	7	21



Pastry wheel

Rotella tagliapasta

Teigrädchen

Roulette à pâte

Ruedecilla para pasta

art.	Ø cm.	l. cm.
48278-32	4	18



Double pastry wheel

Rotella tagliapasta doppia

Doppel-Teigrädchen

Roulette a pâte double

Ruedecilla para pasta doble

art.	Ø cm.	l. cm.
48278-39	4	18



Fish scaler

Squamapesce

Fischentschupper

Ecailleur

Quita escamas

art.	l. cm.
48278-38	22



Paring knife

Spelucchino
Spickmesser
Couteau d'office
Cuchillo mondador

art.	l. cm.
48278-55	22,5



Conical colander

Colino conico
Spitzsieb
Passoire chinois
Colador cónico

art.	Ø cm.	l. cm.
48278-13	16	35



Strainer

Colino
Sieb
Passoire
Colador

art.	Ø cm.	l. cm.
48278-12	8	27



Vegetable knife

Coltello verdure
Gemüsemesser
Couteau à légumes
Cuchillo para verduras

art.	l. cm.
48278-48	19



Soft cheese slicer

Affetta formaggio tenero
Weichkäsehobel
Coupe-fromage à pâte molle
Cortador de queso blando

art.	cm.
48278-42	20x7,5



Cheese cleaver

Mannaietta per formaggio
Käsemesser
Couperet à fromage
Hachita para queso

art.	cm.
48278-49	21x4



Parmesan cheese knife

Coltello parmigiano
Parmesankäsemesser
Coutau à Parmesan
Cuchillo queso parmesano

art.	l. cm.
48278-46	23,5



Cheese slicer

Affetta formaggio
Käsehobel
Coupe-fromage
Cortador de queso

art.	l. cm.
48278-41	25

KITCHEN UTENSILS UTENSILI DA CUCINA
SERIES 48280 - 48278



Potato masher

Pressapatate
Kartoffelstampfer
Presse-purée
Prensador de patatas

art.	cm.	l. cm.
48278-87	8x7	27



Potato masher

Pressapatate
Kartoffelstampfer
Presse-purée
Prensador de patatas

art.	cm.
48278-31	27x8



Butter spreader

Spalmaburro
Butterstreicher
Tartineur
Cuchillo mantequilla

art.	l. cm.
48278-75	21



Grater

Grattugia
Raffel
Râpe
Rallador

art.	cm.
48278-20	25,5x5,5



Grater

Grattugia
Raffel
Râpe
Rallador

art.	cm.
48278-21	25,5x5,5



Oyster knife

Coltello apriostriche
Austernmesser
Couteau à huîtres
Cuchillo para ostras

art.	l. cm.
48278-45	20



Straight icing spatula

Spatola per glassa
Glasurpalette
Spatule glaçage plate
Espátula pastelera

art.	l. cm.
48278-77	27,5



Basting brush

Pennello
Backpinsel
Pinceau cuisine
Pincel pastelería

art.	l. cm.
48278-94	22



Garlic press

Spremiaglio
Knoblauchpresse
Presse-ail
Prensador de ajo

art.	cm.
48278-37	19x5



Jar opener

Apribarattoli
Einmachglasöffner
Ouvre-bocal
Abridor de tarros

art.	cm.
48278-01	25,5x8,5



Bottle opener

Levacapsule
Flaschenöffner
Ouvre-bouteille
Abrebotellas

art.	cm.
48278-02	19x3,7



Zucchini corer

Svuota zucchine
Zucchini-Entkerner
Vide-courgettes
Vaciador de zucchini

art.	l. cm.
48278-54	25



Swivel peeler

Sbucciatore a lama mobile
Pendelschäler
Éplucheur à lame pivotante
Pelador oscilante

art.	l. cm.
48278-52	21



Y-shaped swivel peeler

Sbucciatore a Y
Y-Pendelschäler
Éplucheur
Pelador Y

art.	l. cm.
48278-53	18,5



Apple corer

Levatosoli
Apfelentkerner
Vide-pomme
Descorazonador de manzana

art.	Ø cm.	l. cm.
48278-25	1,6	21,5



Potato fork 3 prongs

Forchettina patate 3 punte
Pellkartoffelgabel 3 Zinken
Fourchette à pommes de terre
Tenedor tridente para patatas

art.	l. cm.
48278-17	16,5



Can opener

Apriscatole
Flügeldosenöffner
Ouvre-boîte
Abrelatas

art.	cm.
48278-03	22x4,6



Potato peeler

Pelapatate
Kartoffelschäler
Éplucheur
Pelador de patatas

art.	l. cm.
48278-34	19,5



Melon baller

Scavino
Kugelausstecher
Moule à pomme
Vaciador

art.	Ø cm.	l. cm.
48278-35	3	18



Orange peeler

Pelarance
Orangenschäler
Éplucheur à orange
Pelador de naranja

art.	l. cm.
48278-96	20



Grapefruit knife

Coltello per pompelmo
Grapefruitmesser
Couteau à pamplemousse
Cuchillo para pomelo

art.	l. cm.
48278-47	21,5



Ice cream scoop

Porzionatore gelato
Eisportionierer
Cuillère à glace
Porcionador para helado

art.	Ø cm.	l. cm.
48278-95	4	21

KITCHEN UTENSILS UTENSILI DA CUCINA SERIES 48280 - 48278



Coffee measuring spoon

Dosacaffè
Kaffeedosierlöffel
Cuillère doseuse à café
Cuchara dosificador de café

art.	Ø cm.	l. cm.
48278-16	3,5	20



Egg separator

Separauova
Eiertrenner
Séparateur d'oeuf
Separador de huevos

art.	Ø cm.	l. cm.
48278-36	5,5	20,5



Fruit decorator knife

Coltello decora frutta
Fruchtdekoriermesser
Couteau denteleur
Cuchillo para decorar frutas

art.	l. cm.
48278-91	22,5



Cocktail spoon

Cucchiaio cocktail
Cocktaillöffel
Cuiller à cocktail
Cuchara cóctel

art.	Ø cm.	l. cm.
48278-15	6	28



Citrus zester stripper

Rigalimoni decoratore
Zester Ziseliermesser
Zesteur canneleur
Acanalador rallador cítricos

art.	l. cm.
48278-92	16,5



Butter curler

Arricciaburro
Butterroller
Coquilleur à beurre
Rizador de mantequilla

art.	l. cm.
48278-11	21,5



Odor eliminator soap bar

Saponetta togli odori
Geruch Entferner Seife
Savonette enlève odeurs
Jabón quita odores

art.	cm.
48278-99	7,5x5,5



Sauce ladle

Mestolino salsa
Saucenlöffel
Louche à sauce
Cacillo salsas

art.	Ø cm.	l. cm.
48278-68	7	29



Soup ladle

Mestolo
Schöpflöffel
Louche à soupe
Cazo sopa

art.	Ø cm.	l. cm.
48278-69	9	32
48278-66	6	29



Salad serving fork

Forchetta servire insalata
Salatserviergabel
Fourchette à servir salade
Tenedor servir ensalada

art.	Ø cm.	l. cm.
48278-64	5	25,5





Salad spoon

Cucchiaio per insalata

Salatlöffel

Cuillère à salade

Cucharón ensalada

art.	Ø cm.	l. cm.
48278-62	5	25



Perforated spoon

Cucchiaio forato

Giesslöffel, perforiert

Cuillère percée

Cuchara perforada

art.	cm.
48278-61	34x6



Slotted turner

Paletta forata

Küchenwender, perforiert

Pelle ajourée

Espátula perforada

art.	cm.
48278-71	34,5x8,5



Skimmer

Schlumarola

Schaumlöffel

Ecumoire

Espumadera

art.	Ø cm.	l. cm.
48278-73	11	37



Spatula

Spatola

Spachtel

Spatule

Espátula

art.	cm.
48278-76	28,5x5,6



Cake server

Pala torta

Tortenheber

Pelle à tarte

Pala tarta

art.	cm.
48278-93	26x5,8



Spaghetti server

Servispaghetti

Spaghettilöffel

Cuillère à spaghetti

Servidor para espagueti

art.	Ø cm.	l. cm.
48278-74	7	30,5



Meat fork

Forchettone

Fleischgabel

Fourchette à viande

Tenedor trinchar

art.	l. cm.
48278-65	32,5



Rice spoon

Cucchiaio risotto

Reislöffel

Cuillère de service à riz

Cuchara arroz

art.	l. cm.
48278-63	27



Spatula

Spatola lasagne

Lasagne Spatel

Palette

Espátula lasaña

art.	cm.
48278-27	29x4,5

KITCHEN UTENSILS UTENSILI DA CUCINA
SERIES 48280 - 48278



Skimmer

Schiumarola
 Schaumlöffel
 Ecumoire
 Espumadera

art.	Ø cm.	l. cm.
48278-88	11	36,5



Soup ladle

Mestolo
 Schöpflöffel
 Louche à soupe
 Cazo sopa

art.	Ø cm.	l. cm.
48278-84	9,5	32,5



Rice spoon

Cucchiaio riso
 Reislöffel
 Cuillère de service à riz
 Cuchara arroz

art.	cm.
48278-82	33x6,5



Perforated spoon

Cucchiaio forato
 Gießlöffel, perforiert
 Cuillère percée
 Cuchara perforada

art.	cm.
48278-81	33x6,5



Spaghetti server

Servispaghetti
 Spaghettillöffel
 Cuillère à spaghetti
 Servidor para espagueti

art.	cm.
48278-89	32x6,5



Meat fork

Forchettone
 Fleischgabel
 Fourchette à viande
 Tenedor trinchar

art.	l. cm.
48278-83	32,5



Silicone basting spoon

Cucchiaione in silicone
 Gießlöffel aus Silikon
 Cuillère de service en silicone
 Cuchara para servir de silicona

art.	cm.	l. cm.
48278-14	5,5x8	26,5



Perforated spatula

Paletta forata
 Küchenwender, perforiert
 Pelle ajourée
 Pala perforada

art.	cm.
48278-85	33x8,5



Silicone dough scraper

Spatola in silicone
 Teigschaber aus Silikon
 Pelle en silicone
 Paleta de silicona

art.	cm.	l. cm.
48278-28	5x9	28,5



Whisk

Frusta
 Schneebesen
 Fouet
 Batidor

art.	l. cm.
48278-18	24,5
48278-19	29,5



TURNERS SPATOLE

KITCHEN UTENSILS
UTENSILI DA CUCINA

SS PP



Stainless steel turners with polypropylene handle.

Spatole in acciaio inox con manico in polipropilene.



Pizza server

Spatola per pasticcio e pizza

Pizzawender

Pelle à pizza

Espátula pizza

art.

cm.

18511-15

15,5x8,7



Hamburger turner

Spatola hamburger

Hamburgerspachtel

Pelle à hamburger

Espátula hamburguesa

art.

cm.

18512-15

19x13,8



Lasagne spatula

Spatola lasagne

Lasagneheber

Pelle à lasagne

Espátula lasaña

art.

cm.

18515-16

16,8x7,2



Triangular spatula
Spatola triangolare
Dreieckiger Spachtel
Spatule triangulaire
Espátula triangular

art.	cm.
18520-04	12x4
18520-06	12x6
18520-08	12x8
18520-10	12x10
18520-12	12x12



Hamburger turner
Spatola hamburger
Pfannenwender
Grand palette à hamburger
Espátula hamburguesa

art.	cm.
18516-24	24x7,2



Perforated hamburger turner
Spatola hamburger, forata
Pfannenwender, gelocht
Grand palette perforée
Espátula hamburguesa, perforada

art.	cm.
18517-24	24x7,2



Perforated turner
Paletta forata
Kuchenpalette, geschlitzt
Palette perforée
espátula perforada

art.	cm.
18510-07	13,5x7



Slotted spatula
Spatola forata
Pfannenwender, geschlitzt
Palette ajourée
espátula perforada

art.	cm.
18509-01	16x7,5



Slotted spatula
Spatola forata
Pfannenwender, geschlitzt
Palette ajourée
espátula perforada

art.	cm.
18509-02	15,6x5



Slotted spatula, flexible
Paletta forata, flessibile
Pfannenwender, geschlitzt, flexibel
Palette ajourée flexible
espátula perforada flexible

art.	cm.
18509-03	15,6x8,7



Bent icing spatula
Spatola cuoco con scalino
Confiseriepalette
Palette coudée
Espátula pastelera acodada

art.	cm.
18518-22	22x3,4
18518-26	25x3,7
18518-30	30x4,3



Straight icing spatula
Spatola cuoco
Back- und Glasurpalette
Spatule glaçage plate
Espátula pastelera lisa

art.	cm.
18519-15	15,5x3
18519-22	22x3,4
18519-26	26x3,7
18519-30	31x4,3
18519-35	36x5



Pie server
Paletta dolci
Gebäckpalette
Palette à gâteau
Espátula pasteles

art.	cm.
18513-14	14,5x6,5



Pie server serrated edge
Pala torta seghettata
Kuchenschaufel gezackte Kante
Pelle à gâteau côté dentelé
Pala pasteles filo dentado

art.	cm.
18514-17	16,3x5,8



Pie server serrated edge
Pala torta seghettata
Kuchenschaufel gezackte Kante
Pelle à gâteau côté dentelé
Pala pasteles filo dentado

art.	cm.
18514-18	17,3x5,8

Bent. – Con scalino.



LADLES MESTOLI

KITCHEN UTENSILS
UTENSILI DA CUCINA



The PADERNO ladle.
Handle-cup connection (one piece ladle). Thicker handle with rounded border.
Diameter and capacity stamped on the handle.

Il mestolo PADERNO.
Accoppiamento manico-coppa (mestolo uniprezzo). Manico con spessore maggiorato con bordi arrotondati. Indicazione sul manico del diametro e della capacità.

**One piece ladle**

Mestolo unipezzo
Schöpflöffel, fugenlos
Louche monobloc
Cacillo monobloc

art.	Ø cm.	l. cm.	lt.
11970-06	6,5	30	0,07
11970-08	8,0	32	0,12
11970-09	9,0	33	0,20
11970-10	10,0	37	0,25
11970-11	11,0	38	0,33
11970-12	12,0	40	0,50
11970-14	14,0	44	0,75
11970-16	16,0	47	1,00

**Ladle, tube handle**

Mestolo con manico a tubo
Schöpflöffel mit Rohrstiel
Louche avec manche tubulaire
Cacillo con mango tubolar

art.	Ø cm.	l. cm.	lt.
11968-18	18	75	1,5
11968-20	20	75	2,0
11968-24	24	75	4,0

**One piece perforated ladle**

Mestolo forato unipezzo
Gelochter Schöpflöffel, fugenlos
Louche monobloc perforée
Cacillo monobloc perforado

art.	Ø cm.	l. cm.	lt.
11967-06	6,5	30	0,07
11967-08	8	32	0,12
11967-09	9	33	0,20
11967-10	10	37	0,25
11967-12	12	40	0,50
11967-14	14	44	0,75
11967-16	16	47	1,00

**Perforated ladle, tube handle**

Mestolo forato con manico a tubo
Schöpflöffel, gelocht mit Rohrstiel
Louche perforée, manche tubulaire
Cacillo perforado mango tubolar

art.	Ø cm.	l. cm.	lt.
11967-18	18	75	1,5
11967-20	20	75	2,0
11967-24	24	75	4,0

**One piece side basting spoon**

Mestolo becco a versare unipezzo
Saucenkelle quer, fugenlos
Cuillère à arroser monobloc
Cacillo monobloc para versar

art.	Ø cm.	l. cm.	lt.
11969-06	6,5	30	0,07
11969-37*	6,5	30	0,07

*Left handed. – Per mancini.

**One piece basting spoon**

Cucchiaione unipezzo
Giesslöffel, fugenlos
Cuillère monobloc
Cucharón monobloc

art.	l. cm.
11982-38	38

**One piece perforated spoon**

Cucchiaione forato unipezzo
Giesslöffel perforiert, fugenlos
Cuillère perforée monobloc
Cucharón perforado monobloc

art.	l. cm.
11984-38	38

**One piece spoon, crosswise**

Cucchiaione obliquo unipezzo
Giesslöffel quer, fugenlos
Cuillère oblique monobloc
Cucharón obliquo monobloc

art.	l. cm.
11983-38	38
11983-37*	38

*Left handed. – Per mancini.

**One piece meat fork, 3 prongs**

Forchettone 3 denti unipezzo
Fleischgabel 3 Zacken, fugenlos
Fourchette 3 dents, monobloc
Tenedor 3 dientes, monobloc

art.	l. cm.
11974-50	50
11974-70	70



One piece meat fork, 2 prongs

Forchettone 2 denti unipezzo
Fleischgabel 2 Zacken, fugenlos
Fourchette 2 dents, monobloc
Tenedor 2 dientes, monobloc

art.	l. cm.
11975-50	50
11975-99	100



One piece spatula

Paletta liscia unipezzo
Backschaufel, fugenlos
Spatule monobloc
Espátula lisa monobloc

art.	cm.	l. cm.
11972-10	10	36
11972-12	12	39



One piece perforated spatula

Paletta forata unipezzo
Backschaufel perforiert, fugenlos
Spatule perforée monobloc
Espátula perforada monobloc

art.	cm.	l. cm.
11973-10	10	36
11973-12	12	39



Perforated slice

Pala a ridurre
Reduzierspatel
Spatule à réduire
Espátula para reducir

art.	cm.	l. cm.
11976-50	12x15	50
11976-99	12x15	100



One piece fish spatula

Paletta pesce unipezzo, forata
Fischwender, fugenlos
Pelle à poisson monobloc
Pala pescado, monobloc

art.	cm.	l. cm.
11985-34	15x20	42



One piece skimmer

Schiumarola unipezzo
Schaumlöffel, fugenlos
Ecumoire monobloc
Espumadera monobloc

art.	Ø cm.	l. cm.
11971-08	8	29,0
11971-10	10	32,0
11971-12	12	35,0
11971-14	14	38,0
11971-16	16	41,0
11971-18	18	42,5
11971-20	20	44,5



One piece skimmer, tube handle

Schiumarola unipezzo, manico a tubo
Schaumlöffel, fugenlos, mit Rohrstiel
Ecumoire monobloc, manche tubulaire
Espumadera monobloc, mango tubular

art.	Ø cm.	l. cm.
11971-25	25	75



One piece ladle

Mestolo unipezzo
Schöpflöffel, fugenlos
Louche monobloc
Cacillo monobloc

art.	Ø cm.	l. cm.	lt.
11970-01	8	23	0,12



Side basting spoon

Mestolo con becco a versare
Saucenkelle mit seitlichem Ausguß
Cuillère à arroser
Cacillo para versar

art.	Ø cm.	l. cm.	lt.
11969-02	6,5	23	0,07



One piece spoon

Cucchiavone unipezzo
Giesslöffel, fugenlos
Cuillère monobloc
Cuchara monobloc

art.	l. cm.
11982-01	23,5



One piece meat fork

Forchettone unipezzo
Fleischgabel, fugenlos
Fourchette monobloc
Tenedor monobloc

art.	l. cm.
11975-01	26



One piece perforated spatula

Paletta forata unipezzo
Backschaufel perforiert, fugenlos
Spatule perforée monobloc
Espátula perforada monobloc

art.	cm.	l. cm.
11973-01	8x9,5	24



Short handle. – Manico corto.

Short handle. – Manico corto.

Short handle. – Manico corto.



NSF

SS

One piece skimmer

Schiumarola uniprezzo
Schaumlöffel, fugenlos
Ecumoire monobloc
Espumadera monobloc

art.	Ø cm.	l. cm.
11971-01	9	26

Short handle. – Manico corto.

SS

Ladle

Mestolo
Schöpflöffel
Louche
Cacillo

art.	Ø cm.	l. cm.	lt.
41670-06	6	30	0,03
41670-09	9	32	0,13



SS

Skimmer

Schiumarola
Schaumlöffel
Ecumoire
Espumadera

art.	Ø cm.	l. cm.
41671-11	11	32



SS

Slotted turner

Paletta forata
Küchenwender, geschlitzt
Pelle ajourée
Espátula perforada

art.	l. cm.
41672-00	32



SS

Spaghetti spoon

Cucchiaino per spaghetti
Spaghettilöffel
Cuillère à spaghetti
Tenedor espaguetis

art.	l. cm.
41673-00	32



SS

Meat fork

Forchettone
Fleischgabel
Fourchette
Tenedor

art.	l. cm.
41674-00	32



SS

Basting spoon

Cucchiainone
Giesslöffel
Cuillère
Cuchara

art.	l. cm.
41675-00	32



SS

Perforated spoon

Cucchiainone forato
Schöpfkelle, gelocht
Cuillère percée
Cuchara perforada

art.	l. cm.
41676-00	32



SS

Sauce ladle

Cucchiainone salse
Saucenkelle
Cuillère à sauce
Cuchara salsas

art.	l. cm.
41677-00	32



SS

Whisk

Frusta
Schneebesen
Fouet
Batidor

art.	l. cm.
41678-00	30



SS

Wall rack

Asta
Aufhängungstange
Tringle de cuisine
Asta para utensilios

art.	l. cm.
41670-AA	40
41670-AB	60



SS

Mesh skimmer

Schiumarola a rete stirata
Schaumlöffel
Ecumoire
Espumadera

art.	Ø cm.	l. cm.
11990-16	16	40



SS

Mesh skimmer

Schiumarola a rete passabrodo
Schaumlöffel
Ecumoire
Espumadera

art.	Ø cm.	l. cm.
11991-16	16	40



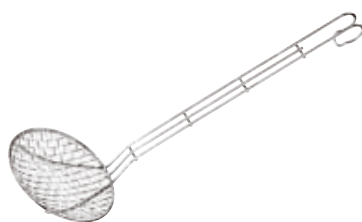
SS

Bird nest fryer

Colafritto
Nestbacklöffel
Nid à friture
Molde nido

art.	Ø cm.	l. cm.
42623-10	10	26



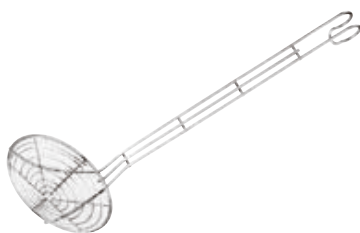


SS

Wire skimmer

Schiumarola a filo
Drahtlöffel
Araignée
Araña

art.	Ø cm.	l. cm.
12640-14	14	40
12640-16	16	40
12640-18	18	40
12640-20	20	50
12640-24	24	50
12640-28	28	50



SS

Wire skimmer

Schiumarola a filo
Drahtlöffel
Araignée
Araña

art.	Ø cm.	l. cm.
12641-14	14	40
12641-16	16	40
12641-18	18	40
12641-20	20	50
12641-24	24	50
12641-28	28	50



SS

Wire skimmer

Schiumarola a filo
Drahtlöffel
Araignée
Araña

art.	Ø cm.	l. cm.
12642-28	28	85



SS

French fry scoop

Pala per patate fritte
Frittenschaufel
Pelle à frites
Pala chips

art.	cm.
41929-00	20x19x6,5



ABS

French fry scoop

Pala per patate fritte
Frittenschaufel
Pelle à frites
Pala chips

art.	cm.
41929-02	23x20x5

Ambidextrous. – Ambidestro.



W

Spatula

Spatola
Schäber
Spatule
Espátula

art.	l. cm.
42907-01	25
42907-02	30
42907-03	35
42907-04	40
42907-06	50
42907-07	60
42907-08	80
42907-09	100
42907-10	120



W

Mixing spoon

Cucchiaine
Löffel
Cuillère
Cuchara

art.	l. cm.
42901-20	20
42901-25	25
42901-30	30
42901-35	35
42901-40	40



W

Spatula

Spatola
Schäber
Spatule
Espátula

art.	l. cm.
42907-30	30
42907-35	35
42907-40	40



W

Crepe spreader, 5 pcs

Spatole crêpes, 5 pz
Crêpe-Paletten, 5 Stk
Rateau à crêpes/raclettes, 5 pcs
Espátula crêpes, 5 pz

art.	cm.
42900-15	16,5x20
42900-24	18x24

Beech wood. – Faggio.



SS

Baster tube
Pompetta per sugo
Soft-Spritze
Pompe à jus
Bomba para jugo

art.	l. cm.
42863-00	20



SS

PP

PS

Marinating syringe, graduated
Siringa per marinata, graduata
Marinierspritze, graduert
Seringue à marinade, graduée
Jeringa para marinar, graduada

art.	Ø cm.	l. cm.	ml.
42862-00	3,5	24	30



SS

Fish-bone remover
Pinza togli lische
Grätenentkerner
Pince à arêtes
Pinza para espinas

art.	l. cm.
42592-02	12



SS

Cooking tongs
Pinza
Kochzange
Pince
Pinza

art.	l. cm.
42904-01	16



SS

Cooking tongs
Pinza
Kochzange
Pince
Pinza

art.	l. cm.
42904-02	16



SS

Cooking tongs
Pinza
Kochzange
Pince
Pinza

art.	l. cm.
42904-03	15



SS

Sausage tongs
Pinza per grill
Grill-und Wurstzange
Pince à saucisses
Pinza para barbacoa

art.	l. cm.
41697-00	38



SS

Cooking tongs
Pinza
Kochzange
Pince
Pinza

art.	l. cm.
42902-31	30



SS

Cooking tongs
Pinza
Kochzange
Pince
Pinza

art.	l. cm.
42902-30	30





SS

Grill tweezer
Molla per grill
Grillzange
Pince à grill
Pinza para barbacoa

art.	l. cm.
41698-22	22,5
41698-30	30,0
41698-40	40,0



SS

Serving tongs
Pinza a servire
Servierzange
Pince à servir
Pinza para servir

art.	l. cm.	col.
42854C25	25	●
42854C30	30	●



SS

Serving tongs
Pinza a servire
Servierzange
Pince à servir
Pinza para servir

art.	l. cm.	col.
42854B25	25	●
42854B30	30	●



SS

Serving tongs
Pinza a servire
Servierzange
Pince à servir
Pinza para servir

art.	l. cm.	col.
42854Y25	25	○
42854Y30	30	○



SS

Serving tongs
Pinza a servire
Servierzange
Pince à servir
Pinza para servir

art.	l. cm.	col.
42854K25	25	●
42854K30	30	●



SS

Serving tongs
Pinza a servire
Servierzange
Pince à servir
Pinza para servir

art.	l. cm.	col.
42854R25	25	●
42854R30	30	●



SS

Serving tongs
Pinza a servire
Servierzange
Pince à servir
Pinza para servir

art.	l. cm.	col.
42854G25	25	●
42854G30	30	●



Cooking tongs, silicone
Pinza, silicone
Kochzange aus Silikon
Pince en silicone
Pinza de silicona

art.	l. cm.
42903-29	29



Barbecue brush
Spazzola grill
Grill-Bürste
Brosse à grille
Cepillo para barbacoa

art.	cm.	l. cm.
41773-00	5,5x11	27

Brass bristles. – Setole in ottone.



SS

Whisk for basin
Frusta gigante
Kesselbesen
Fouet à bassine
Batidor gigante

art.	l. cm.
41980-99	125



Food-grade resin spatula
Spatola in resina alimentare
Rührspaten für Speisenzubereitung
Spatule en résine pour aliments
Espátula de resina para alimentos

art.	cm.	l. cm.
44061-08	15,7x10,8	80
44061-09	23,5x10,8	90
44061-12	23,5x10,8	117
44061-14	23,5x10,8	137



SS

Speed rack
Rastrelliera
Flaschenregal
Rack à bouteilles
Rack de botellas

art.	cm.	h.	bot.
44060-50	56x10,5	15,5	6
44060-80	81x10,5	15,5	8



SS

Bill spike

Spillone portascontrini
Kassenscheine-Aufstecknadel
Pique-addition
Pincha papeles

art.	Ø cm.	h.
12504-20	9	20



W

Bill spike

Spillone portascontrini
Kassenscheine-Aufstecknadel
Pique-addition
Pincha papeles

art.	cm.	l. cm.
42504-09	9x5,5	10,5



SS

Tickets-holder

Asta portascontrini
Bons-/Zettelhalter
Porte-fiches à billes
Barra de notas

art.	l. cm.
42509-25	25
42509-50	50



SS

Tab-grabber

Asta porta scontrini
Bons-/Zettelhalter
Porte-fiches
Barra de notas

art.	l. cm.
42509-60	60
42509-99	100



SS

Roll holder

Porta rotolo
Rollenhalter
Derouleur papier
Portarollos

art.	l. cm.
42512-35	30



SS

Wall film box

Supporto murale, porta pellicola
Wand-Folien-Abreißgerät
Dérouleur de film mural
Soporte de pared para film

art.	l. cm.
42513-30	30
42513-45	45

Roll max ø cm 13. – Rotolo ø max. cm 13.



PP

Additional plate stand

Anello distanziatore
Gestell für Zusatzteller
Support assiette supplémentaire
Soporte distanciador

art.	Ø cm.	h.
47605-23	19-21	6



PP

Plate cover

Copripiatto
Tellerlocke
Cloche
Cubreplatos

art.	Ø cm.	h.
47603-25	25	6,5
47603-27	27	6,5
44998-31	31	6,5



PC

Plate cover

Copripiatto
Tellerlocke
Cloche
Cubreplatos

art.	Ø cm.	h.
44997-22	21	6,8
44997-24	23	6,8
44997-26	26	6,8
44997-28	28	6,8



SAN

Plate cover

Copripiatto
Tellerlocke
Cloche
Cubreplatos

art.	Ø cm.	h.	for/per Ø
44991-22	22,0	7,0	21,5
44991-24	24,0	7,5	22,5-23
44991-28	28,0	6,5	26-26,5
44991-29	28,5	6,5	27-27,5



SS

Plate cover

Copripiatto
Tellerlocke
Cloche
Cubreplatos

art.	Ø cm.	h.
41683-26	26,5	4,3



SS

Funnel
Imbuto
Trichter
Entonnoir
Embudo

art.	Ø cm.
42562-12	12
42562-14	14
42562-16	16
42562-18	18
42562-20	20
42562-25	25
42562-30	30



PP

Funnel
Imbuto
Trichter
Entonnoir
Embudo

art.	Ø cm.
47604-08	8
47604-10	10
47604-12	12
47604-15	15
47604-18	18
47604-20	20
47604-24	24
47604-30	30



PP

Measuring jug
Caraffa graduata
Messbecher
Pichet gradué
Jarra de medidas

art.	Ø cm.	h.	lt.
47608-02	19	12	2,2



PP

Measuring jug
Caraffa graduata
Messbecher
Pichet gradué
Jarra de medidas

art.	Ø cm.	h.	lt.
47606-02	8,5	10,0	0,25
47606-05	10,5	10,5	0,50
47606-10	12,5	14,5	1,00
47606-20	13,5	17,0	2,00
47606-30	17,0	23,5	3,00
47606-50	20,0	25,5	5,00



PP

Measuring jug
Caraffa graduata
Messbecher
Pichet gradué
Jarra de medidas

art.	Ø cm.	h.	lt.	
47607-02	7	12,0	0,25	NEW
47607-05	9	14,0	0,50	NEW
47607-10	12	16,5	1	-
47607-20	15	20,5	2	-

Lt. and ml. scale. Heat resistant up to 95°C.
Scala in lt e ml. Resistente fino a 95°C.



SS

Graduated measure jug
Misurino graduato
Messbecher, graduert
Mesure graduée
Jarra de medidas

art.	Ø cm.	h.	lt.
42581-01	7,5	5	0,10
42581-03	10,0	7	0,25
42581-05	11,5	11	0,50
42581-10	15,0	13	1,00
42581-15	15,5	15	1,50
42581-20	17	19	2,00



SS

Measuring spoons, 4 pcs
Misurini set 4 pz
Messlöffel Set 4-tlg.
Cuillères à mesurer 4 pcs
Cucharas medidoras 4 pz

art.	ml.
42615-04	1-2,5-5-15



SS

Measuring cups, 4 pcs
Misurini set 4 pz
Messlöffel Set 4-tlg.
Cuillères à mesurer 4 pcs
Cucharas medidoras 4 pz

art.	ml.
42616-04	60-80-125-250



SS

Lever dispenser

Dosatore
Hebeldosierspender
Distributeur à manette
Dispensador

art.	Ø cm.	h.
41528-21	21	22,5
41528-22	22	18,0

Suitable for 5 kg bucket. – Per bidone da kg 5.



AY

Dispenser

Dosatore
Dosierspender
Doseur
Dispensador

art.	ml.
47609-02	250
47609-03	350
47609-09	950
47609-13	1350



AY

Dispenser

Dosatore
Dosierspender
Doseur
Dispensador

art.	ml.
47609-04	375
47609-07	750
47609-12	1250
47609-16	1650



PE

Squeeze bottle

Flacone dosatore
Quetschflasche
Flacon doseur
Frasco dosificador

art.	ml.	col.
41526-R1	240	●
41526-R2	360	●
41526-R3	720	●



PE

Squeeze bottle

Flacone dosatore
Quetschflasche
Flacon doseur
Frasco dosificador

art.	ml.	col.
41526-B1	240	○
41526-B2	360	○
41526-B3	720	○



PE

Squeeze bottle

Flacone dosatore
Quetschflasche
Flacon doseur
Frasco dosificador

art.	ml.	col.
41526-G1	240	●
41526-G2	360	●
41526-G3	720	●



PE

Squeeze bottle, 4 pcs

Flacone dosatore, 4 pz
Quetschflasche, 4 Stk
Flacon doseur, 4 pcs
Frasco dosificador, 4 pz

art.	Ø cm.	h.	ml.
41526-01	3	8,5	30



PE

Squeeze bottle, 4 pcs

Flacone dosatore, 4 pz
Quetschflasche, 4 Stk
Flacon doseur, 4 pcs
Frasco dosificador, 4 pz

art.	Ø cm.	h.	ml.
41526-02	3,5	9,5	50



PE

Squeeze bottle

Flacone dosatore
Quetschflasche
Flacon doseur
Frasco dosificador

art.	Ø cm.	h.	ml.
41526-05	5,0	18	200
41526-06	5,5	19	350



PE

Triple nozzle squeeze bottle

Flacone dosatore, triplo ugello
Quetschflasche mit Dreifachdüse
Flacon doseur à trois becs
Frasco dosificador 3 boquillas

art.	ml.	col.
41520-08	235	○
41520-12	355	○
41520-16	470	○
41520-24	700	○

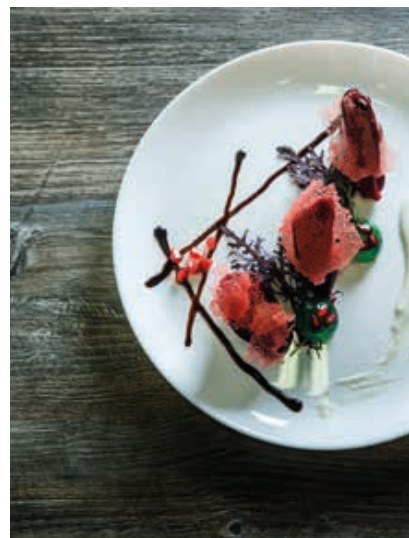


SS

Decorating spoons 2 pcs

Cucchiari decorazione 2 pz
Dekoration-Löffel 2 Stk
Cuillères pour décorer 2 pcs
Cucharas para decoración 2 pz

art.	l. cm.
47831-02	18-20



SS

Flour scoop

Sessola tonda
Mehlschaufel
Pelle à farine
Librador

art.	lt.
42609-10	0,10
42609-15	0,40
42609-20	1,00
42609-23	1,70
42609-25	2,80



PP

Flour scoop

Sessola
Mehlschaufel
Pelle à farine
Librador

art.	cm.	lt.
17610-01	20x7	0,10
17610-02	27,5x9,5	0,25
17610-05	32,5x12	0,50
17610-10	39x15	1,00



PA+
plus

Flour scoop

Sessola
Mehlschaufel
Pelle à farine
Librador

art.	cm.	lt.
12940-02	27,5x9,5	0,25
12940-05	32,5x12	0,50
12940-10	39x15	1,00
12940-20	48x18	2,00
12940-25	50x19,5	2,50



SS

Bread sieve

Setaccio pane
Brotsieb
Tamis à pain
Cernidor para pan

art.	Ø cm.	h.
12604-22	22	6,5
12604-30	30	6,5
12604-34	34	6,5
12604-40	40	6,5

8 eye per inch. – 8 fori per 2,5 cm2.



SS

Flour sieve

Setaccio farina
Mehlsieb
Tamis à farine
Cernidor para harina

art.	Ø cm.	h.
12605-22	22	6,5
12605-30	30	6,5
12605-34	34	6,5
12605-40	40	6,5

20 eye per inch. – 20 fori per 2,5 cm2.



SS

Sieve

Setaccio infarina pesce
Sieb
Tamis
Cernidor

art.	Ø cm.	h.
12606-30	30	6,5
12606-34	34	6,5

4 eye per inch. – 4 fori per 2,5 cm2.



SS

Sieve

Setaccio rete pasticcere

Sieb

Tamis

Cernidor

art.	Ø cm.	h.
12607-22	22	6,5
12607-30	30	6,5
12607-34	34	6,5

10 eye per inch. – 10 fori per 2,5 cm2.



SS

Kitchenbowl, with handles

Bacinella conica con maniglie

Schüssel mit Griffen

Bassine conique avec anses

Caldero cónico con asas

art.	Ø cm.	h.	lt.
11955-32	32	16,0	8,8
11955-36	36	18,5	12,8
11955-40	40	20,0	17,0
11955-45	45	22,5	24,5
11955-50	50	24,0	32,5



SS

Conical colander

Colapasta tronco conico

Gemüsesieher

Passoire à légumes

Colador cónico

art.	Ø cm.	h.	lt.
11930-24	24	12,0	3,5
11930-28	28	14,0	5,5
11930-32	32	16,0	8,8
11930-36	36	18,5	12,8
11930-40	40	20,0	17,0
11930-45	45	22,5	24,5
11930-50	50	24,0	32,5



SS

Conical colander

Colapasta tronco conico

Gemüsesieher

Passoire à légumes

Colador cónico

art.	Ø cm.	h.	lt.
11927-24	24	12,0	3,5
11927-28	28	14,0	5,5
11927-32	32	16,0	8,8
11927-36	36	18,5	12,8
11927-40	40	20,0	17,0
11927-45	45	22,5	24,5
11927-50	50	24,0	32,5



SS

Hemispherical mixing bowl

Bacinella semisferica

Schüssel

Bassine demi-ronde

Caldero semiesférico

art.	Ø cm.	lt.
11957-20	20	2,0
11957-25	25	3,7
11957-30	30	7,2
11957-35	35	10,5
11957-40	40	15,6



NSF

SS

Kitchenbowl low

Bacinella conica bassa

Schüssel, flach

Bassine

Caldero cónico

art.	Ø cm.	h.	lt.
12582-13	13,2	6,0	0,5
12582-17	16,5	7,5	1,0
12582-22	22,0	7,5	2,0
12582-24	24,0	9,5	3,0
12582-32	30,5	11,5	6,0
12582-34	32,5	14,0	8,0
12582-38	38,0	13,5	11,0
12582-40	40,0	15,0	14,0



NSF

SS

Kitchenbowl high

Bacinella conica alta

Tiefe Schüssel

Bassine haute

Caldero cónico alto

art.	Ø cm.	h.	lt.
12580-11	11,7	7,0	0,5
12580-17	15,5	9,0	1,0
12580-21	19,0	11,5	2,0
12580-24	22,0	12,0	3,0
12580-29	27,0	13,5	5,0
12580-30	29,0	15,0	6,0
12580-31	30,5	17,0	8,0
12580-36	35,5	18,5	11,0
12580-40	40,0	20,0	17,0
12580-45	45,0	22,0	25,0
12580-50	50,0	24,0	33,0



Conical colander, aluminium

Colapasta tronco conico, alluminio

Gemüsesieher, Aluminium

Passoire à légumes, alu

Colador cónico, aluminio

art.	Ø cm.	h.	lt.
16927-32	32	16,0	8,8
16927-36	36	18,5	12,8
16927-40	40	20,0	17,0
16927-45	45	22,5	24,5
16927-50	50	24,0	32,5



SS

Colander

Colapasta con cerchio

Gemüsesieher

Passoire à légumes

Colador con base

art.	Ø cm.	h.	lt.
11928-32	32	18,0	9,5
11928-36	36	19,0	12,0
11928-40	40	21,0	14,5



SS

Strainer

Colapasta semisferico
Stielsieb
Passoire hémisphérique
Colador semiesférico

art.	Ø cm.	h.	lt.
11926-22	22	12	2,7
11926-26	26	14	4,0



SS

Strainer

Colapasta
Stielsieb
Passoire
Colador

art.	Ø cm.	h.	lt.
11924-18	18	11	2,8
11924-20	20	12	3,6
11924-22	22	13	5,0
11924-24	24	14	6,5
11924-28	28	15	9,3



Strainer, aluminium

Colapasta, alluminio
Stielsieb, Aluminium
Passoire, alu
Colador, aluminio

art.	Ø cm.	h.	lt.
16924-20	20	11	3,2
16924-24	24	13	6,0
16924-28	28	15	9,3



PP

Strainer

Colapasta
Stielsieb
Passoire
Colador

art.	Ø cm.
47610-22	22
47610-26	26
47610-30	30



PP

Strainer

Colapasta
Stielsieb
Passoire
Colador

art.	Ø cm.
47610-18	18



PE

Graduated bucket

Secchio graduato
Eimer mit Skala
Seau gradué
Cubo con medidas

art.	Ø cm.	h.	lt.
49889-09	27	26,2	9
49889-12	29	29,0	12
49889-15	31	30,8	15

With spout. – Con becco.



SS

Graduated bucket

Secchio graduato
Eimer mit Skala
Seau gradué
Cubo con medidas

art.	Ø cm.	h.	lt.
41960-08	28,5	20,5	8
41960-10	30,0	25,0	10
41960-12	31,0	27,0	12
41960-15	32,5	31,0	15



SS

Graduated bucket with bottom ring

Secchio graduato con base
Eimer mit Fuss u. Skala
Seau gradué avec base
Cubo con medidas y base

art.	Ø cm.	h.	lt.
41961-10	30,0	26,5	10
41961-12	31,0	28,5	12
41961-15	32,5	32,5	15



SS

Lid for bucket

Coperchio per secchio

Deckel für Eimer

Couvercle pour seau

Tapa para cubo

art.	Ø cm.
41962-10	30,0
41962-12	31,0
41962-15	32,5



PP

Mixing bowl

Bacinella tonda

Schüssel

Bassine ronde

Caldero semiesférico

art.	Ø cm.	h.	lt.
47611-01	19,0	7,9	1,0
47611-03	24,0	11,5	2,5
47611-05	28,0	13,5	4,5
47611-06	32,5	14,7	6,0
47611-09	36,0	16,5	9,0
47611-13	40,0	18,5	13,0



PP

Lid

Coperchio

Deckel

Couvercle

Tapa

art.	Ø cm.
47611-11	19,0
47611-14	24,0
47611-15	28,0
47611-16	32,5
47611-19	36,0
47611-23	40,0



PP

Mixing bowl

Bacinella tonda

Schüssel

Bassine ronde

Caldero semiesférico

art.	Ø cm.	h.	lt.
47600-16	16	7,0	0,9
47600-20	20	8,5	1,6
47600-24	24	10,0	2,8
47600-28	28	11,0	4,5
47600-32	32	12,5	6,5
47600-36	36	14,0	10,0
47600-40	40	15,5	13,5



PP

Mixing bowl

Bacinella semisferica

Schüssel

Bassine hémisphérique

Caldero semiesférico

art.	Ø cm.	h.	lt.
44365-04	13,0	6,5	0,4
44365-10	17,0	8,5	1,0
44365-25	23,5	11,0	2,5
44365-40	28,0	14,5	4,0
44365-80	32,5	16,5	8,0
44365-99	38,0	18,0	10,0



PC

Mixing bowl

Bacinella semisferica

Schüssel

Bassine hémisphérique

Caldero semiesférico

art.	Ø cm.	h.	lt.
44364-04	13,0	6,5	0,4
44364-10	17,0	8,5	1,0
44364-25	23,5	11,0	2,5
44364-40	28,0	14,5	4,0
44364-80	32,5	16,5	8,0
44364-99	38,0	18,0	10,0



SS

Mixing bowl

Bastardella semisferica

Schnees Schlagkessel

Bassine hémisphérique

Caldero con asas

art.	Ø cm.	h.	lt.
11952-22	22	12,0	2,7
11952-26	26	14,0	4,0
11952-32	32	18,0	9,5
11952-36	36	20,5	14,0
11952-40	40	21,5	18,0



SS

Mixing bowl without handles

Bastardella senza maniglie

Schnees Schlagkessel ohne Griffe

Bassine hémisphérique sans anses

Caldero sin asas

art.	Ø cm.	h.	lt.
11951-22	22	12,0	2,7
11951-26	26	14,0	4,0
11951-32	32	18,0	9,5
11951-36	36	20,5	14,0
11951-40	40	21,5	18,0



SS

Foot for mixing bowl

Base per bastardella

Fuss für Schneeschlagkessel

Base pour bassine hémisphérique

Base para caldero

art.	Ø cm.	for/per Ø
11953-16	16	22-26
11953-22	22	32-36-40



SS

Kettle for mixing machines

Bacinella per planetaria

Schlagmaschinenkessel

Bol pour mélangeurs

Caldero para batidera

art.	Ø cm.	h.	lt.
11954-26	26	20,0	10,0
11954-30	30	25,0	16,0
11954-32	32	30,0	20,0
11954-36	36	28,5	25,0
11954-37	36	35,0	32,0
11954-40	40	35,5	40,0



SS

Kitchenbowl with handle

Tazzone con manico

Schlagschüssel mit Rohrstiel

Bol avec manche

Cazo bombeado

art.	Ø cm.	h.	lt.
41916-10	15	8,0	1,0
41916-15	17	9,0	1,2
41916-20	19	10,0	2,0



Induction adapter

Adattatore induzione

Induktion Adapterplatte

Disque relais pour induction

Adaptador para inducción

art.	Ø cm.
41922-16	16
41922-22	20

Removable handle in heat resistant material.
Manico estraibile in materiale termo resistente.



Manual salad spinner

Centrifuga manuale per verdura

Salatschleuder

Essoreuse manuelle à salade

Centrifugadora de ensalada

art.	Ø cm.	h.	lt.
49888-10	33	43	12
49888-20	43	52	25



SS

Soup strainer

Colino a rete

Suppensieb

Passe-bouillon

Colador a red

art.	Ø cm.	l. cm.
12622-07	7	12
12622-10	10	12
12622-12	12	17
12622-14	14	17
12622-16	16	17
12622-18	18	17
12622-20	20	17
12622-23	23	27
12622-26	26	27



SS

Strainer, double mesh

Colapasta doppia rete

Passiersieb, doppelnetz

Passoire, maille double

Colador doble red

art.	Ø cm.	l. cm.
12633-16	16	17
12633-18	18	17
12633-20	20	17
12633-23	23	27
12633-26	26	27



SS

Strainer

Colatutto

Sieb

Passoire

Colador multiuso

art.	cm.	l. cm.
12630-22	22x18	19





SS

Strainer

Colino
Sieb
Passoire
Colador

art.	Ø cm.
41570-10	8



SS

Strainer, reinforced

Colapasta rinforzato
Grossküchensieb mit Verstärkung
Passoire renforcé
Colador reforzado

art.	Ø cm.	l. cm.
12635-23	23	27
12635-26	26	27
12635-30	30	44
12635-35	35	44



SS

Strainer

Colatutto gigante
Grossküchensieb
Passoire géant
Colador multiuso gigante

art.	Ø cm.	l. cm.
12636-32	32	40



SS

Chinese colander

Cornetto cinese
Spitzsieb
Passoire chinois
Colador chino

art.	Ø cm.
41925-14	14
41925-16	16
41925-18	18
41925-20	20
41925-22	22
41925-24	24
41925-26	26



SS

Chinese colander stand

Supporto per cornetto cinese
Träger für Spitzsieb
Support chinois
Soporte para colador chino

art.	Ø cm.	h.
41933-18	18	28



SS

Colander with wire gauze

Cornetto cinese a rete
Gazensieb
Chinois à gaze
Colador chino a red

art.	Ø cm.
11929-20	20
11929-24	24



SS

Chinese colander with wire protection

Cornetto con protezione
Spitzsieb mit Verstärkung
Chinois à gaze avec renfort
Colador chino con protección

art.	Ø cm.
11932-20	20
11932-24	24



SS

Soup strainer

Colino a rete
Suppen
Passe-bouillon
Colador a red

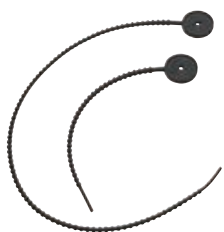
art.	Ø cm.
41931-08	8,5
41931-14	14,0
41931-16	15,0
41931-18	19,0


Bouillon cloth

Panno passabrodo
Bouillonstoffsieb
Etamine passe-bouillon
Paño para pasar caldo

art.	cm.	U. Pack
41932-05	87x70	5

Twisted cotton cloth with seam.
Tela di cotone ritorto, orlata.



Foodloops, silicone, 6 pcs

Laccetti da cucina, silicone, 6 pz
Silikonbänder, 6 Stk
Lacets de cuisson, silicone, 6 pcs
Lazos de silicona de cocina, 6 pz

art. l. cm.

41595B44 22

41595B45 53



Presse canard, bronze

Presse canard, bronze
Presse canard, Bronze
Presse à canard, bronze
Prensador para canard, bronze

art. h. Kg.

49845-01 52 16

Tinned. – Stagnato.



SS

Octopus-press

Pressapolipo
Krake-Press
Presse à poulpe
Prensador para pulpo

art. Ø cm. h.

49760-00 10,5 20,5



SS

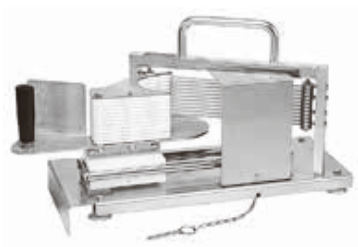
Tomato cutter

Affetta pomodori
Tomatenschneidgerät
Coupe-tomates
Cortador tomates

art. cm. Kg.

49837-05 30x14x18 2

Slice thickness 5,5 mm. – Spessore taglio 5,5 mm.



SS

Mozzarella/tomato cutter

Affetta mozzarella/pomodori
Mozzarella-/Tomatenschneidgerät
Coupe-mozzarella/tomates
Cortador mozzarella/tomates

art. cm. Kg.

49820-05 48x20x32 7,1

Also suitable for cutting lemons, oranges or kiwis, etc. Slice thickness 5,5 mm.

Adatto anche per tagliare limoni, arance o kiwi, ecc. Spessore fetta 5,5 mm.





SS

Cube cutter

Taglia cubi
Würfel-Schneidgerät
Coupe-cubes
Cortador en dados

art.	cm.	Kg.
49821-08	35,5x26x66	4

Dice thickness 8 mm. – Spessore taglio 8 mm.



SS

Vegetable cutter

Taglia verdure
Gemüseschneider
Machine à tourner les légumes
Cortador de verduras

art.	cm.	Kg.
49842-00	21x17,5x19	3,2

To make chateau potatoes, cocottes and fondants lenght from 4 to 8 cm. 3 position adjustable blade. – Per patate chateau, cocotte e fondenti di lunghezza da 4 a 8 cm. Lama con 3 regolazioni. di taglio.



SS

Pineapple coring tool

Svuota ananas
Ananasausstecher
Vide ananas
Saca corazón de piña

art.	Ø cm.	l. cm.
48280-10	2,5	24



SS

Pineapple slicer

Taglia ananas
Ananasteiler
Coupe-ananas en rondelle
Cortador de piña en rondajas

art.	Ø cm.	l. cm.
48218-00	2,5	24



SS

Pineapple-peeler/corer

Pela/svuota ananas
Ananasschälmaschine
Epluche-ananas
Pelador de piña

art.	cm.	Kg.
49818-00	45x39x72	18

**Blade and pusher ø 89 mm.
Lama e pressatore ø 89 mm.**

**Additional pushers and blades**

Pressatori e lame opzionali
Zusätzliche Presse und Messer
Poussoirs et couteaux supplémentaires
Empujador y cuchilla suplementarios

art.	des.	Ø cm.
49818-AC	blade/lama	7,4
49818-AD	pusher	7,4
49818-AE	blade/lama	10,2
49818-AF	pusher	10,2



SS

Fruit cutter

Trancia spicchi
Früchteschneider
Coupe-fruits
Cortador tomates

art.	cm.	Kg.
49838-08	38x26x58	3,3

8 wedges, for vegetables and fruits without stone. – 8 spicchi, per ortaggi e frutta senza nocciolo.



SS

Apple corer/wedger set of blades

Set lame levator solo e trancia spicchi
Apfelentkerner-/Schneidmesser
Lames évideur/coupe-pommes
Saca corazón y cortador para manzanas

art.
49838-98

8 sections. – 8 sezioni.



Electric peeler

Pelatrice elettrica
Elektr. Schälmaschine
Eplucheur électrique
Pelador eléctrico

art.	cm.	Kg.
49750-00	25x16x21,5	2



Professional apple peeler "KALI"

Pela mele professionale
Profi-Apfelschäler
Pèle-pommes, professionnel
Pelador de manzanas, profesional

art.	cm.	Kg.
49834-00	32x14x10	1,9



Apple peeler with screw

Pela mele con morsetto
Apfelschäler, Tischklemme
Pèle-pommes, socle serre-joint
Pelador de manzanas, fijación brida

art.	cm.
49835-00	30x10x17



Apple peeler, vacuum-power base

Pela mele con ventosa
Apfelschäler, Vakuum-Fuss
Pèle-pommes, socle vacuum
Pelador de manzanas, fijación ventosa

art.	cm.
49836-00	30x10x13



Apple corer/wedger

Trancia spicchi per mela
Apfelentkerner-/Schneider
Lames évideur/coupe-pommes
Cortador y descorazonador manzanas

art.	Ø cm.
48289-10	10



Egg wedger

Taglia uova
Eierteiler
Tranche-oeufs
Cortahuevos

art.	Ø cm.	l. cm.
42597-00	6,5	21



Egg top cutter

Apriuovo
Eierköpfer
Toque oeuf
Abridor de huevos

art.	Ø cm.	h.
42595-01	3,5	15

To quickly and accurately remove the top of raw or soft-boiled eggs. – Per rimuovere in modo rapido e preciso la parte superiore delle uova crude o alla coque.



Egg-slicer, aluminum

Taglia uova, alluminio
Eierteiler, Aluminium
Tranche-oeufs rondelle, aluminium
Cortahuevos guitarra, aluminio

art.	cm.
42588-01	13,5x8x4,5



Egg-slicer duo

Taglia uova doppio
Eierteiler 2 in 1
Tranche-oeufs 2 emplacements
Cortahuevos doble

art.	cm.
42588-00	21x8x4,5



Egg container

Contentitore per uova
Eier-Behälter
Porte-oeufs
Contenedor para huevos

art.	cm.
47093-24	30x21,5x6,5



Egg rings 2 pcs

Anelli per uova 2 pz
Eierringe, 2 Stk
Ronds à oeufs, 2 pcs
Anillos para huevos, 2 pz

art.	Ø cm.	h.
42596-02	8	1,5



Egg ring, non stick

Anello per uova, antiaderente
Eierring, beschichtet
Rond à oeufs, anti-adhésif
Anillo para huevos, antiadherente

art.	Ø cm.	h.
42650-10	10	1,5



Egg ring, non stick

Anello per uova, antiaderente
Eierring, beschichtet
Rond à oeufs, anti-adhésif
Anillo para huevos, antiadherente

art.	Ø cm.	h.
42650-11	11	1,5



Artichoke corer

Svuota carciofi
Artischocken Entkerner
Etrogneur à artichauts
Saca corazon para alcachofas

art.	Ø cm.	h.
48288-02	8	8



Brussel sprout cutter

Taglia cavolini di Bruxelles
Rosenkohl-Schneider
Coupe-choux de Bruxelles
Cortador de coles de Bruselas

art.	cm.
48288-03	8x8x10

Dishwasher safe. SAN transparent body, ABS frame, PP base, stainless steel blade. – Lavabile in lavastoviglie. Corpo trasparente SAN, telaio in ABS, base in PP, lama inox.



NEW

Chicory cutter

Taglia puntarelle
Chicoree-Schneider
Coupe-chicorée
Cortador de achicoria

art.	cm.
48288-05	10x10

No dishwasher safe. Birch plywood, aluminum rivets, stainless steel wire. – Non lavabile in lavastoviglie. Multistrato di betulla, ribattini in alluminio, filo inox.



SS

Mushroom cutter

Taglia funghi
Pilze-Teiler
Tranche-champignons
Cortador de hongos

art.	Ø cm.	l. cm.
42598-00	7,6	20,7



SS

Avocado peeler and slicer

Pela/taglia avocado
Avocadoschäler-/Teiler
Pèle et tranche avocat
Pelador y cortador de aguacete

art.	l. cm.
48286-62	18,5



SS

Large vegetable slicer

Pelaverdure
Gemüseschäler
Eplucheur à légumes
Pelador de verduras

art.	cm.
48286-64	22x10



SS

Potato peeler

Pelapatate
Sparschäler
Eplucheur
Pelador de patatas

art.	cm.
42589-00	5x4

For left or right handed. – Per mancini e destrorsi.



SS

Potato ricer with 3 discs

Schiacciapatate, 3 griglie

Kartoffelpresse, 3 Roste

Presse-purée, 3 grilles

Pasapurés, 3 discos

art.	Ø cm.	cm.
42566-03	8,5	30x10x11

Discs/Dischi: ø 2,4 - 4,4 - 6,5 mm.



SS

French fry cutter

Taglia patate

Kartoffelschneidergerät

Coupe-frites

Cortador de patatas fritas

art.	cm.	Kg.
49832-10	24x44x34	11

Cutting knife/Quadro di taglio: 10 mm.



SS

French fry cutter

Taglia patate

Kartoffelschneidergerät

Coupe-frites

Cortador de patatas fritas

art.	cm.
49831-10	28x11x16,5

Functional and solid. With suction base. Space-saving size. Accurate cutting 10 mm. Easy to clean – Funzionale e solido. Base con ventose. Salvaspazio. Taglio preciso, 10 mm. Facile da pulire.



SS

French fry cutter

Taglia patate

Kartoffelschneidergerät

Coupe-frites

Cortador de patatas fritas

art.	cm.	Kg.
49832-02	26x9x12,5	1,2

Cutting knives/Quadri di taglio: 9x9 - 12x12 mm.



Herb scissors, 5 blades

Forbice per erbe, 5 lame

Kräuterschere, 5 Klingen

Ciseaux à herbes, 5 lames

Tijeras hierbas, 5 cuchillas

art.	l. cm.
18277-00	10



SS

Tortillas wedger

Taglia tortillas

Tortillasteiler

Coupe-tortillas

Corta tortillas

art.	Ø cm.
42599-06	25
42599-08	25

Wedges/Spicchi: 6 - 8.



SS

PS

Cheese rotary grater

Grattugia formaggio rotatoria

Drehe-Käse-Raffel

Frisette à fromage

Ralladora giratoria para queso

art.	Ø cm.	h.
48281-22	22	17

Oak wood base. – Base legno di quercia.



SS

Cheese wire cutter

Lira per formaggi

Käse Drahtschneider

Lyre à fromage

Lira para quesos

art.	cm.
48282-21	20,5x26,7



Grater, automatic
Grattugia automatica
Reibe, automatisch
Râpe automatique
Rallador automático

art. cm.

48295-10 20x5,4

Hermetic container, removable, with lid, 2 blades.
Ideal for cheese, nuts, chocolate. etc.
Recipiente hermetico, removibile, con cop., 2 lame.
Ideale per formaggio, noci, cioccolato, ecc.



Garlic press, chromed
Spremiaglio, cromato
Knoblauchpresse, verchromt
Presse-ail, chromé
Prensador de ajo, cromado

art. cm. l. cm.

42565-00 3,5x2,5 14,5



Olive seed remover, chromed
Snocciolatore, cromato
Olivenentsteiner, verchromt
Dénoyauter, chromé
Quita pepa/hueso, cromado

art. l. cm.

42563-00 17



Cherry core stripper
Snocciolatore
Kirschenentsteiner
Dénoyauter de cerises
Quita pepa/hueso

art. Ø cm. h.

42563-44 10 34



SS

Mandoline
Mandolino
Gemüsehobel Mandoline
Mandoline
Mandolina

art. cm. Kg.

49829-11 39x12,5x5,5 1,7

Equipped with 7 interchangeable blades.
Dotato di 7 lame intercambiabili.



SS

Slicer Mandoline, Grand Gourmet
Mandolino Grand Gourmet
Gemüsehobel Grand Gourmet
Mandoline Grand Gourmet
Mandolina Grand Gourmet

art. cm. Kg.

49830-60 40x12x28 1,6

38 blades, 10 mm. – 38 lame, 10 mm.



SS

Mandoline

Mandolino
Gemüse hobel Mandoline
Mandoline
Mandolina

art.	cm.	Kg.
49752-00	33,5x11x2,3	0,6

3 interchangeable blades of 2-3-6 mm.
3 lame intercambiabili da 2-3-6 mm.



ABS

Japanese Mandoline slicer

Mandolino giapponese
Japanese Gemüse hobel
Mandoline japonaise
Mandolina japonesa

art.	cm.	Kg.
49753-06	11x31,5x3	0,3
49753-09	15x35x3,3	0,5

1 plain blade and 3 blades of 1-2-3 mm.
1 lama liscia e 3 lame da 1-2-3 mm.



SS

Cutter/corer

Intaglia verdure
Ausstechforme
Découpoir
Sacabocados

art.	cm.
48286-70	3,7x8,5x9

Cutting ø 3,4 cm. – Taglio ø 3,4 cm.



ABS

SS

Spiral vegetable slicer 3-blade

Taglia verdure 3-lame
Gemüseschneider 3-Messer
Coupe légumes 3 lames
Cortador de verduras 3 cuchillas

art.	cm.
49827-99	30x14x22

3 interchangeable s/s blades (3 - 6 mm. and 1 straight blade for ribbon cuts). – 3 lame inox intercambiabili (3 - 6 mm. e 1 lama dritta per taglio a nastro).



ABS

SS

Spiral vegetable slicer 7-blades 8-cuts

Taglia verdure 7-lame 8-tagli
Gemüseschneider 7-Messer 8-Schnitte
Coupe légumes 7-lames 8-coups
Cortador de verduras 7-cuchillas 8-cortes

art.	cm.
49827-77	14,3x23,8x14,3

Includes: 4 mm straight blade, 10 mm chipper blade, 1,5 mm wavy blade, 2,5 mm straight blade, 2 mm Angel hair blade, 3 mm shredder blade, 6 mm chipper blade. Top-rack dishwasher-safe.
Include 2 lame lisce mm 2,5 e 4, lama ondulata da 1,5 mm, lama capelli d'angelo da 2 mm, 3 lame taglio spaghetti mm. 3, 6 e 10. Lavabile in lavastoviglie nel cestello superiore.



SS

Strip slicer

Taglia verdure
Gemüseschneider
Coupe-lanières
Cortador de verduras japonés

art.	cm.	Kg.
49823-00	20x20x25	1,9

Width of cut 15 cm. Max vegetables length 11 cm. and ø 17 cm. – Larghezza taglio 15 cm. Lunghezza max verdura 11 cm. e ø 17 cm.



ABS

Strip slicer

Taglia verdure
Gemüseschneider
Coupe lanière
Cortador de verduras

art.	cm.
49823-89	28x25x16,5

Width of cut 13 cm. Thickness 0,5 mm.
Larghezza taglio 13 cm. Spessore 0,5 mm.



ABS

Strip & spaghetti slicer

Taglia verdure
Gemüseschneider
Coupe lanière et spaghetti
Cortador de verduras japonés

art.	cm.
49823-99	28x25x16,5

Width of cut 13 cm. 2 blades 130x0,5 - 1x1,2 mm.
Larghezza taglio 13 cm. 2 lame 130x0,5 - 1x1,2 mm.



ABS
SS

Vegetable cutter LE ROUET GOURMET

Taglia verdure
Gemüseschneider
Coupe légumes
Cortador de verduras

art.	cm.	Kg.
49827-03	13,5x36x24,3	2,4

Cutting blocks 1-2-4 mm. Cutting thickness blade guirlandes 1>4 mm. – Pettini taglio 1-2-4 mm. Spessore taglio lama guirlandes 1>4 mm.



SS

Decoration tools 22 pcs

Attrezzi decoro, 22 pezzi
Dekoriersatz, 22-Tlg.
Outils de décor 22 pcs
Herramientas decoración 22 pz

art.	cm.
48286-13	38,5x29



SS

Decoration tools 18 pcs

Attrezzi decoro, 18 pz
Dekoriersatz, 18-Tlg.
Outils de décor 18 pcs
Herramientas decoración 18 pz

art.
48286-03



SS

Thai knife

Stiletto thailandese
Thai-Messer
Styler thai
Cuchillo thai

art.	l. cm.
48286-08	16



Ice knife

Coltello ghiaccio
Eis-Messer
Couteau à glace
Cuchillo para hielo

art.	l. cm.	gr.
47885-01	14+10,5	200



Chisel V shape

Scalpello ghiaccio a V
Eismeissel
Ciseau à glace
Cinsel a V para hielo

art.	l. cm.	gr.
47885-02	31,5	200



Chisel flat medium

Scalpello ghiaccio 3 lati smussati
Eismeissel
Ciseau à glace
Cinsel para hielo

art.	l. cm.	gr.
47885-03	50	600



Chisel flat big

Scalpello ghiaccio 1 lato smussato
Eismeissel
Ciseau à glace
Cinsel para hielo

art.	l. cm.	gr.
47885-04	74,5	820



Ice chisel set 4 pcs

Scalpellini ghiaccio 4 pz
Eismeissel 4 Stk
Ciseaux à glace 4 pcs
Cinseles para hielo 4 piezas

art.	Kg.
47885-05	1,93



Butter churn

Mantecatore per burro
Butterfaß
Baratte à beurre
Mantequera

art.	cm.	lt.
48294-01	11,5x11,5x40	1,6



Butter mold

Stampo per burro
Butterform
Moule à beurre
Molde para mantequilla

art.	cm.	gr.
48294-02	12,2x6,6x4,3	80
48294-03	15,8x9x5	125



Butter mold

Stampo per burro
Butterform
Moule à beurre
Molde para mantequilla

art.	cm.	gr.
48294-04	21x9,4x5,8	250



Grater, non-slip handle

Grattugia, manico antiscivolo
Reibe, Rutschfestes Griff
Râpe queue antidérapant
Rallador mango antiderrapante

art.	cm.	l. cm.
42560-01	4x22	38,5



Grater, non-slip handle

Grattugia, manico antiscivolo
Reibe, Rutschfestes Griff
Râpe queue antidérapant
Rallador mango antiderrapante

art.	cm.	l. cm.
42560-02	4x22	38,5



Grater, non-slip handle

Grattugia, manico antiscivolo
Reibe, Rutschfestes Griff
Râpe queue antidérapant
Rallador mango antiderrapante

art.	cm.	l. cm.
42560-03	4x22	38,5



Grater, non-slip handle

Grattugia, manico antiscivolo
Reibe, Rutschfestes Griff
Râpe queue antidérapant
Rallador mango antiderrapante

art.	cm.	l. cm.
42560-04	7,7x13,3	30



Grater, non-slip handle

Grattugia, manico antiscivolo
Reibe, Rutschfestes Griff
Râpe queue antidérapant
Rallador mango antiderrapante

art.	cm.	l. cm.
42560-05	7,7x13,3	30



Grater, non-slip handle

Grattugia, manico antiscivolo
Reibe, Rutschfestes Griff
Râpe queue antidérapant
Rallador mango antiderrapante

art.	cm.	l. cm.
42560-06	7,7x13,3	30



Grater, non-slip handle
 Grattugia, manico antiscivolo
 Reibe, Rutschfestes Griff
 Râpe queue antidérapant
 Rallador mango antiderrapante
 art. cm. l. cm.
 42560-07 7,7x13,3 30



Grater, non-slip handle
 Grattugia, manico antiscivolo
 Reibe, Rutschfestes Griff
 Râpe queue antidérapant
 Rallador mango antiderrapante
 art. cm. l. cm.
 42560-08 7,7x13,3 30



Grater, non-slip handle
 Grattugia, manico antiscivolo
 Reibe, Rutschfestes Griff
 Râpe queue antidérapant
 Rallador mango antiderrapante
 art. cm. l. cm.
 42560-09 7,7x13,3 30



Nutmeg grater
 Grattugia noce moscata
 Muskatreibe
 Râpe à muscade
 Rallador nuez moscada
 art. cm.
 42556-00 4,5x14



Spatzle sieve
 Grattugia per spätzle
 Spätzle-Reibe
 Grille à spätzle
 Rallador para spätzle
 art. cm.
 49844-01 31x10,5x6



4-ways grater
 Grattugia 4 tagli
 Vierkantreibe
 Râpe 4 faces
 Rallador 4 caras
 art. cm.
 42569-04 10x8x23



Dumplin maker
 Stampo panzerotti
 Knödel-Form
 Moule à chaussons
 Molde para empanadillas
 art. mm.
 49843-05 62, 82, 104, 177



Safety can opener
 Apriscatole sicuro
 Sicherheitsdosenöffner
 Ouvre-boîte de sûreté
 Abrelatas de seguridad
 art. cm.
 48222-01 12,5x8



Universal can opener
Apriscatole universale, nichelato
Universal-Dosenöffner
Ouvre-boîte, universel
Abrelatas universal

art.	cm.
48220-00	8x7



Can opener, PP handle
Apriscatole, impugnatura PP
Dosenöffner, Griffe aus PP
Ouvre-boîte, poignées PP
Abrelatas, mango PP

art.	l.	cm.
48280-03	21	



Electric sieve
Passaverdura elettrico
Elektropassiergerät
Moulin électrique
Molino eléctrico

art.	Ø cm.	h.	kg./H	Kg.
49879-37	37	108	300	23,5

Equipped with 3 mm disc. – Griglia 3 mm.

SS



Sieve on tripod, tinned
Passaverdura stagnato con supporto
Passiergerät, verzinkt, mit Träger
Moulin étamé sur pied
Molino estañado sobre pie

art.	Ø cm.	h.	Kg.
42577-39	39	80	14

Equipped with 3 mm disc. – Griglia 3 mm.



Tomato juicer sieve
Passapomodoro professionale
Profi-Tomatenpassiergerät
Moulin à tomates professionnel
Molino para tomates, profesional

art.	Ø cm.	h.
42576-00	21	50

Equipped with 1 mm disc. – Griglia 1 mm.



Herb mill
Macinaerbe
Kräutermühle
Moulin fines herbes
Molino de hierbas finas

art.	cm.
42558-00	7x22

SS



Sieve, 3 discs
Passaverdura, 3 griglie
Passiergerät, 3 Roste
Moulin inox, 3 grilles
Molino inox, 3 rejillas

art.	Ø cm.	h.	Kg.
42571-20	19	16,5	0,46
42572-24	24	16,5	0,82

Discs: 1,5 - 2 - 4 mm. – Griglie: 1,5 - 2 - 4 mm.



Sieve, 3 discs
Passaverdura, 3 griglie
Passiergerät, 3 Roste
Moulin inox, 3 grilles
Molino inox, 3 rejillas

art.	Ø cm.	h.	Kg.
42570-32	31	25	1,4

Discs: 1,5 - 2,5 - 4 mm. – Griglie: 1,5 - 2,5 - 4 mm.



Sieve, tinned, 3 discs
Passaverdura stagnato, 3 griglie
Passiergerät, verzinkt, 3 Roste
Moulin étamé, 3 grilles
Molino estañado, 3 rejillas

art.	Ø cm.	h.	Kg.
42573-31	31	25	1,4

Discs: 1,5 - 2,5 - 4 mm. – Griglie: 1,5 - 2,5 - 4 mm.



SS

Sieve, 1 disc
Passaverdura, 1 griglia
Passiergerät, 1 Rost
Moulin inox, 1 grille
Molino inox, 1 rejilla

art.	Ø cm.	h.	Kg.
42574-37	37	32	3,5

Equipped with 3 mm disc. – Griglia 3 mm.



Sieve, tinned, 1 disc
Passaverdura stagnato, 1 griglia
Passiergerät, verzinkt, 1 Rost
Moulin étamé, 1 grille
Molino estañado, 1 rejilla

art.	Ø cm.	h.	Kg.
42575-37	37	32	3,5

Equipped with 3 mm disc. – Griglia 3 mm.



42570 - 42573



42574 - 42575
42577 - 49879



SS

Table top can opener
Apriscatole da banco
Tisch-Dosenöffner
Ouvre-boîte
Abrelatas

art.	cm.	Kg.
49867-01	28x12,2x77,5	5

With screw base. Patented opening system. Opens round cans any sizes securely from 8 to 50 cm height), leaves smooth and not sharp edges. The cap can be reused. Dishwasher safe. Base da avvitare. Sistema di apertura brevettato. Per scatole rotonde di tutte le dimensioni (h da 8 a 50 cm). Rifilo netto dei bordi esterni. Nessun rischio di taglio. Possibilità di riutilizzare il coperchio dalla scatola. Lavabile in lavastoviglie.



SS

Table top can opener
Apriscatole da banco
Tisch-Dosenöffner
Ouvre-boîte
Abrelatas

art.	cm.	Kg.
49867-02	28x12,2x77,5	5

With clamp base. Patented opening system. Opens round cans any sizes securely from 8 to 50 cm height), leaves smooth and not sharp edges. The cap can be reused. Dishwasher safe. Base con morsetto. Sistema di apertura brevettato. Per scatole rotonde di tutte le dimensioni (h da 8 a 50 cm). Rifilo netto dei bordi esterni. Nessun rischio di taglio. Possibilità di riutilizzare il coperchio dalla scatola. Lavabile in lavastoviglie.



Table top can opener
Apriscatole da banco
Tisch-Dosenöffner
Ouvre-boîte
Abrelatas

art.	l. cm.
19810-00	56

Can size up to height 45 cm. Clamp base and bar in die-cast aluminum, steel head. Table fixing either with screws or clamp. – Altezza scatola fino a 45 cm. Corpo in alluminio pressofuso, testa in acciaio, fissaggio a viti o morsetto.



Table top can opener, steel
Apriscatole da banco, acciaio
Tisch-Dosenöffner, Stahl
Ouvre-boîte, acier
Abrelatas, acero

art.	l. cm.
49811-00	40

Can size up to height 30 cm. Table fixing with clamp base. – Altezza scatola fino a 30 cm. Fissaggio a morsetto.



SS

Table top can opener
Apriscatole da banco
Tisch-Dosenöffner
Ouvre-boîte
Abrelatas

art.	l. cm.
49812-00	55

Can size up to height 40 cm. Table fixing with clamp base. – Altezza scatola fino a 40 cm. Fissaggio a morsetto.



SS

Electric can opener
Apriscatole elettrico
Elektrodosenöffner
Ouvre-boîte électrique
Abrelatas eléctrico

art.	cm.	Kg.
49814-00	44x25x75	13

Dual speed motor. Opens all can shapes from 50 to 270 mm height. – Motore a 2 velocità. Per tutti i formati di scatola da 50 a 270 mm di altezza.

THERMOMETERS TERMOMETRI

KITCHEN UTENSILS
UTENSILI DA CUCINA



KITCHEN UTENSILS UTENSILI DA CUCINA THERMOMETERS TERMOMETRI



SS

Meat roasting thermometer

Termometro arrosti
Braten-Thermometer
Thermomètre à rôti
Termómetro asado

art.	Ø cm.	div	range
49705-00	4,5	1°C	0+120°C

Penetration probe 13 cm. – Sonda l. 13 cm.



SS

Meat roasting thermometer

Termometro arrosti
Braten-Thermometer
Thermomètre à rôti
Termómetro asado

art.	Ø cm.	range
19705-00	5	+54+88°C

Steam ø 6x107 mm. – Sonda ø 6x107 mm.



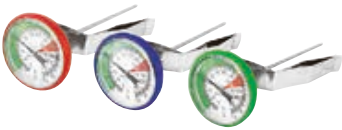
SS

Cooking & frying thermometer

Termometro fritti
Back-Thermometer
Thermomètre à friture
Termómetro frituras

art.	Ø cm.	div	range
19706-00	5	5°C	+50+200°C

Steam ø 5x311 mm. – Sonda ø 5x311 mm.



SS

Milk frothing thermometers, 3 pcs

Termometri latte/barista, 3 pz
Mich-Thermometer, 3 Stk
Thermomètres à lait, 3 pièces
Termómetros leche, 3 pz

art.	Ø cm.	div	range
49709-03	4,5	1°C	-10+110°C

Red, green and blue, to easily identify different types of milk used, to avoid cross-contamination. Stem 175 mm. – Rosso, verde e blu, per identificare facilmente i diversi tipi di latte utilizzati, per evitare la contaminazione incrociata. Stelo 175 mm.



Sugar thermometer

Termometro per zucchero
Zuckerthermometer
Thermomètre à sucre
Termómetro azúcar

art.	l. cm.	div	range
47843-00	30	1°C	+80+200°C

Stainless steel housing. – Guaina inox.



Sugar/jam thermometer

Termometro per zucchero/marmellata
Zucker- und Marmeladenthermometer
Thermomètre à sucre et confiture
Termómetro azúcar y mermelada

art.	div	range
47843-05	2°C	+40+200°C

Brass. – Ottone. Dim. 4,7x20 cm.



Baker's thermometer

Termometro per panettiere
Bäckerthermometer
Thermomètre boulanger
Termómetro panadero

art.	l. cm.	div	range
49712-00	30	1°C	-10+60°C

Plastic housing. – Guaina plastica.



SS

Oven thermometer

Termometro per forno
Ofenthermometer
Thermomètre à four
Termómetro horno

art.	Ø cm.	div	range
19709-00	7	10°C	+50+300°C



ABS

Fridge/freezer thermometer

Termometro frigo/freezer
Kühlschrank-Thermometer
Thermomètre à réfrigérateur
Termómetro congelador

art.	Ø cm.	div	range
49885-02	7	1°C	-50+50°C



SS

Fridge/freezer thermometer

Termometro frigo/freezer
Kühlschrank-Thermometer
Thermomètre à réfrigérateur
Termómetro congelador

art.	Ø cm.	div	range
19702-00	6	1°C	-30+30°C



ABS

Digital thermometer

Termometro digitale
Digitalthermometer
Thermomètre digitale
Termómetro digital

art.	div	range
49887-00	0,1°C	-50+70°C

Dim. cm. 1,5x5x7



ABS

Digital fridge thermometer

Termometro digitale per frigorifero
Kühlschrank-Digitalthermometer
Thermomètre digitale à réfrigérateur
Termómetro digital para refrigerador

art.	div	range
49887-02	0,1°C	-9,9+49,9°C

Dim. Cm. 2,6x4,5x7,3. Water resistant IP65.
Features a food safety zone icon in the display that indicates when the temperature is outside the range of 0 to 5°C. – Resistente all'acqua IP65.
Un'icona indica sul display quando la temperatura è al di fuori dell'intervallo da 0 a 5°C.



Room/wall thermometer

Termometro da muro
Wandthermometer
Thermomètre à mur
Termómetro de pared

art.	div	range
49702-00	1°C	-30+50°C

Dim. cm. 20,5x4. Without mercury.
Senza mercurio.



Pocket thermometer

Termometro da tasca
Taschenthermometer
Thermomètre à poche
Termómetro digital

art.	div	range
19701-00	0,1°C	-40+150°C

S/steel steam 130 mm. – Sonda inox 130 mm.



Digital thermometer

Termometro digitale
Digitalthermometer
Thermomètre digitale
Termómetro digital

art.	div	range
49710-00	1°C	-50+300°C

IP 65. Probe 135 mm. ø 2,5 mm.
Sonda 135 mm. ø 2,5 mm.



Pocket thermometer

Termometro da tasca
Taschenthermometer
Thermomètre à poche
Termómetro digital

art.	div	range
49701-00	0,1°C	-50+200°C

Probe 125 mm. ø 3,5 mm.
Sonda 125 mm. ø 3,5 mm.



Digital thermometer

Termometro digitale
Elektronisches Thermometer
Thermomètre digital
Termómetro digital

art.	div	range
49715-00	0,1°C	-50+300°C

Probe 125 mm. ø 3,5 mm.
Sonda 125 mm. ø 3,5 mm.



Digital thermometer

Termometro digitale
Elektronisches Thermometer
Thermomètre digital
Termómetro digital

art.	div	range
49716-00	0,1°C	-50+300°C

Dim. cm. 1,9x7x15,2. Countdown/up 99h-59m.



Digital thermometer

Termometro digitale
Elektronisches Thermometer
Thermomètre digital
Termómetro digital

art.	div	range
49883-00	0,1°C	-50+300°C

Dim. cm. 13x5,5x2,5. Probe 13 cm. ABS case incl. Biomaster AT. – Involucro ABS con Biomaster.
Sonda 13 cm.

KITCHEN UTENSILS UTENSILI DA CUCINA THERMOMETERS TERMOMETRI



Multi-function thermometer

Termometro multifunzione
Multifunktions-Thermometer
Thermomètre multifonction
Termómetro multifunción

art.	div	range
49988-00	0,1°C	-19,9+149,9°C

Dim. cm. 2,5x7,3x12,3. Probe 125 mm. ø 3,5.
Housing & probe handle incl. Biomaster AT.
Involucro e manico sonda con Biomaster. Sonda 125 mm. ø 3,5.



Infrared thermometer

Termometro a infrarossi
Infrarot-Thermometer
Thermomètre infrarouge
Termómetro infrarrojo

art.	div	range
49986-00	0,1°C	-49,9+349,9°C

Dim. cm. 2,5x5,2x10



Infrared thermometer

Termometro a infrarossi
Infrarot-Thermometer
Thermomètre infrarouge
Termómetro infrarrojo

art.	div
49884-08	0,1/1°C

Dim. cm. 4x6,6x15,5. Range infrared-Infrarossi: -60 to 500°C – Range probe-Sonda: -64 to 1370°C.



Infrared thermometer

Termometro a infrarossi
Infrarot-Thermometer
Thermomètre infrarouge
Termómetro infrarrojo

art.	div	range
49717-00	1°C	-50+400°C

Dim. cm. 17,5x4x7,2



Infrared thermometer

Termometro a infrarossi
Infrarot-Thermometer
Thermomètre infrarouge
Termómetro infrarrojo

art.	div	range
49987-00	0,1°C	-50+330°C

Dim. cm. 3,6x8,8x13,1



Waterproof thermometer

Termometro waterproof
Waterproof-Thermometer
Thermomètre waterproof
Termómetro waterproof

art.	div	range
49711-00	0,1°C	-50+300°C

Dim. Ø 51x178 mm. Waterproof IP66. Auto-rotating display. S/steel penetration probe Ø 2,5x70 mm stainless steel, Ø 1,6 mm tip.
Impermeabile IP66. Display a rotazione automatica. Sonda di penetrazione inox Ø 2,5x70 mm., punta Ø 1,6 mm.



Digital thermo whisk

Termometro digitale con frusta
Schneebeisen mit Thermometer
Thermo-fouet digital
Termo-batidor digital

art.	l. cm.	range
49728-00	30	-30+300°C





Spatula with thermometer

Spatola con termometro
Rührspaten mit Thermometer
Spatule avec thermomètre
Espátula con termómetro

art. range
49729-00 -50+300°C

Dim. cm. 26x4x1,8



Digital thermometer

Termometro digitale
Elektronisches Thermometer
Thermomètre digital
Termómetro digital

art.	div	range	col.
49880-10	0,1/1°C	-49,9+299,9°C	●
49880-11	0,1/1°C	-49,9+299,9°C	●
49880-12	0,1/1°C	-49,9+299,9°C	●

Dim. cm. 1,9x5x15,7. IP67. S/steel probe Ø 3,3 x 110 mm. folds back through 180°.



Digital thermometer

Termometro digitale
Elektronisches Thermometer
Thermomètre digital
Termómetro digital

art.	div	range	col.
49880-13	0,1/1°C	-49,9+299,9°C	●
49880-14	0,1/1°C	-49,9+299,9°C	●
49880-15	0,1/1°C	-49,9+299,9°C	○
49880-17	0,1/1°C	-49,9+299,9°C	●

Sonda inox ø 3,3 x 110 mm. pieghevole a 180°.



Sous vide cooking thermometer

Termometro per sottovuoto
Vakuum-Koch-Thermometer
Thermomètre pour cuisson sous-vide
Termómetro cocción al vacío

art.	div	range
49881-01	0,1°C	-99,9+299,9°C 1°C +300+1372°C

Kit: thermometer, Sous-Vide needle probe 60 mm., one metre foam/tape, zip pouch, free traceable certificate of calibration.

Kit: termometro, sonda per sottovuoto 60 mm., 1 metro di nastro adesivo, astuccio con zip, certificato di calibrazione tracciabile.



Sous vide cooking thermometer

Termometro per sottovuoto
Vakuum-Koch-Thermometer
Thermomètre pour cuisson sous-vide
Termómetro cocción al vacío

art.	div	range
49881-11	0,1°C	-49,9+299,9°C

Dim. 1,9x4,7x15,3 cm. S/steel needle probe Ø 1,1 x 60 mm. FREE traceable certificate of calibration incl. – Sonda ad ago inox Ø 1,1 x 60 mm. Certificato di calibrazione incl.



Sous vide foam tape

Nastro adesivo per sottovuoto
Vakuum-schaumkleband
Ruban adhésif pour sous-vide
Cinta adhesiva para cocción al vacío

art.	l. cm.
49881-99	100

Used in conjunction with thermometer to measure the core temperature without suffering water ingress into vacuum sealed bag.

Utilizzato in combinazione con il termometro evita che penetri acqua nel sacchetto sotto vuoto.



Digital oven thermometer

Termometro digitale da forno
Ofen-Digitalthermometer
Thermomètre à four digital
Termómetro horno digital

art.	Ø cm.	div	range
49719-00	8	1°C/F	-50+300°C

Loud 70dB audible temperature alarm. 114 mm probe with 1,2 metre s/s braided lead that allows the probe to remain in the food during cooking. Water/dust resistance: IP65 protection.
Allarme acustico 70dB. Sonda 114 mm., cavo inox 1,2 metri che permette l'utilizzo durante la cottura. Resistenza acqua/polvere. IP65.



Waterproof digital timer

Timer digitale a tenuta stagna
Wasserdichte Digitaltimer
Timer digital étanche
Reloj digital impermeable

art.	Ø cm.	h.
49733-00	8	17

IP 65. 99M-99S. Dust and flour proof. Sound and flashing alarms. Hanging hook and suction cup. – A prova di polvere e farina. Suono e allarme lampeggiante. Gancio e ventosa.



Digital timer

Timer digitale
Digitalkochalarm
Minuterie digitale
Reloj digital

art.	cm.
49720-00	7x5,5

Timer 23H-59M-59S. Clock 12H AM/PM. Count down. 80dB audible alarm. Magnetic pad.
Orologio 12H AM/PM. Cronometro. Allarme acustico 80dB. Attacco magnetico.



Digital timer

Timer digitale
Digitalkochalarm
Minuterie digitale
Reloj digital

art.	cm.
49734-00	9x4,7x4,5

Count-down/up: 23H 59M 59S. 80 dB sound. 1 AAA battery.



Digital timer jumbo

Timer digitale gigante
Digitalkochalarm jumbo
Minuterie digitale géante
Reloj digital gigante

art.	cm.
49735-00	13,5x9,5x16

80dB sound. 4 programs. Electrical plug & battery. Waterproof front panel IP54.
Presa elettrica e batteria. Pannello frontale impermeabile IP54.



Thermohygrometer with clock

Termoigrometro con orologio
Thermohygrometer mit Uhr
Thermohygromètre avec horloge
Termohigrómetro con reloj

art.	cm.	range
49721-03	13x10x2,5	-20+50°C

10-99% RH - 12/24 H.



Syrup hydrometer

Densimetro per sciroppo
Sirup-Hydrometer
Hydromètre à sirop
Hidrómetro de jarabe

art.	l. cm.
49703-00	12,5

1100-1400 g/m - 15-40°Bé



Hydrometer for brine and salt

Densimetro per salamoia e sale
Hydrometer für Sole und Salz
Hydromètre à saumure et sel
Hidrómetro de salmuera y sal

art.	l. cm.
49730-20	19,5

1000-1250 g/m - 0-30°Bé



Salt tester and thermometer

Salinometro e termometro
Salzgehalt-Meter u. Thermometer
Testeur de salinité et thermometer
Salinometro y termómetro

art.	cm.
49730-00	3,2x1,6x22,5

To measure the salt content of food and liquids in percentage from 0 to 5%. Temperature from 0°+100°C. – Per misurare il tenore di sale in alimenti e liquidi in percentuale da 0 a 5%. Temperatura da 0°+100° C.



Frying oil test strips

Strisce reattive per oli di frittura
Bratöl-Teststreifen
Bandes réactives pour les huiles de friture
Tiras reactivas para control aceites

art.

49731-99

Storage bottles of 100 Oil Quality Test Strips and easy to read colour chart. Hold the test strip in the oil for 2 seconds (max 40°C), then remove it and wait 2 minutes, next, compare the strip to the colour chart. – Flacone con 100 strisce reattive e tabella colori di facile lettura. Immergere la fascia colorata della striscia nell'olio (max. 40°C) per 2 secondi, quindi rimuoverla e attendere 2 minuti. Confrontare la striscia con la tabella colori.



Frying oil tester

Test degradazione oli di frittura
Kontrollsystem für Bratenöle
Test dégradation des huiles de friture
Test para control aceites

art.

49731-10

Consisting of two reagents that are not harmful to health and environmentally friendly. For 20 tests. ATTENTION: works with all types and brands of frying oil, (except with palm oil). – Composto da due reagenti non nocivi per la salute e rispettosi dell'ambiente. Per 20 test. ATTENZIONE: funziona con tutti i tipi e le marche di olio di frittura, (tranne che con l'olio di palma).



NEW OIL <9% of polar compounds
OLIO NUOVO <9% di composti polari
GOOD OIL from 10 to 16% of polar compounds
OLIO BUONO da 10 a 16% di composti polari
DETERIORATED OIL from 17 to 23% of polar compounds
OLIO DETERIORATO da 17 a 23% di composti polari
OIL TO CHANGE >24% of polar compounds
OLIO DA CAMBIARE >24% di composti polari



Labels soluble

Etichette dissolvibili
Lösbare Etiketten
Etiquettes solubles
Etiquetas solubles

art. cm. pcs/pz

44630-01 7,5x4 250

Dissolvable in less than 20 seconds. Suitable for any type of surface. – Dissolvibili in meno di 20 secondi. Adatte a qualsiasi tipo di superficie.



Labels 14 allergens

Etichette 14 allergeni
Etiketten 14 Allergene
Etiquettes 14 allergènes
Etiquetas 14 alergenos

art. cm. pcs/pz

44630-02 7,5x4 500

Labels with all 14 allergens pre-printed.
Etichette con i 14 allergeni prestampati.



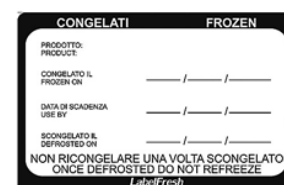
Labels Express 7 days

Etichette express 7 giorni
Etiketten Express 7 Tage
Etiquettes express 7 jours
Etiquetas express 7 días

art. cm. pcs/pz

44630-03 3x2,5 1750

Different colors based on the day of the week. Data to be written: product description; date of production or expiry date. – Diversi colori in base al giorno della settimana. Dati da inserire: descrizione del prodotto; data di produzione o data di scadenza.



Labels frozen food

Etichette frozen/surgelati
Etiketten Tiefkühlkost
Etiquettes aliments surgelés
Etiquetas alimentos congelados

art. cm. pcs/pz

44630-04 7x4,5 500

KITCHEN UTENSILS UTENSILI DA CUCINA THERMOMETERS TERMOMETRI

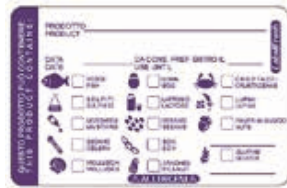


Labels TMC

Etichette TMC
Etiketten TMC
Etiquettes TMC
Etiquetas TMC

art.	cm.	pcs/pz
44630-05	7x4,5	300

TMC: Termine minimo di conservazione.



Labels Allergens

Etichette allergeni
Etiketten Allergene
Etiquettes allergènes
Etiquetas alérgenos

art.	cm.	pcs/pz
44630-06	7x4,5	500



Labels delivery with allergens

Etichette delivery con allergeni
Etiketten Lieferung mit Allergenen
Etiquettes livraison avec allergènes
Etiquetas entrega con alérgenos

art.	cm.	pcs/pz
44630-07	14x4,5	250



Wall clock

Orologio da parete
Wanduhr
Horloge à paroi
Reloj de pared

art.	Ø cm.
41380-01	26

Satin alloy. With hygrometer and thermometer.
Metallo satinato. Con igrometro e termometro.



Wall clock

Orologio da parete
Wanduhr
Horloge à paroi
Reloj de pared

art.	Ø cm.
41380-02	30,5

Silent clock. – Movimento silenzioso.



Digital spoon scale

Bilancia digitale a cucchiaino
Digitale Löffelwaage
Balance-cuillère numérique
Cuchara pesa numérica

art.	mm.	cap
49727-00	225x49x25	500g



Mechanical scale

Bilancia meccanica
Waage
Balance
Balanza

art.	Ø cm.	Kg.	div
49864-03	20	3	10g
49864-05	20	5	20g



Mechanical scale

Bilancia meccanica
Waage
Balance
Balanza

art.	Ø cm.	Kg.	div
49864-20	25	20	100g



Digital kitchen scale

Bilancia digitale da cucina
Digital-Küchenwaage
Balance de cuisine
Balanza digital de cocina

art.	cm.	Kg.	div
49773-05	21,5x13	5	1g



SS
ABS

Digital kitchen scale

Bilancia digitale da cucina
Digital-Küchenwaage
Balance de cuisine
Balanza digital de cocina

art.	cm.	Kg.	div
49774-05	22,5x16,5x2	5	1g



Pocket scale

Bilancia tascabile
Taschenwaage
Balance de poche
Balanza de bolsillo

art.	cm.	Kg.	div
49771-00	15x10x2,5	0,25	0,1 g



SS
ABS

Pocket scale

Bilancia tascabile
Taschenwaage
Balance de poche
Balanza de bolsillo

art.	cm.	Kg.	div
49772-01	12,7x7,6x2	1	0,1 g



SS
ABS

Electronic scale IP53

Bilancia elettronica
Elektronische Waage
Balance électronique
Balanza electrónica

art.	cm.	Kg.	div
49863-15	31x30x11,5	12	1g
49863-30	31x30x11,5	30	2g
49863-50	31x30x11,5	50	5g



ABS

Adapter for electronic scale

Adattatore per bilancia elettronica
Adapter für elektronische Waage
Adaptateur pour balance électronique
Adaptador para balanza electrónica

art.	cm.
49863-AA	16,5x4x7

Cable 1,5 mt. Not provided with scales. – Cavo 1,5 mt. Non fornito con le bilance.



ABS
SS

Digital scale IP44

Bilancia digitale
Digitalwaage
Balance digitale
Balanza digital

art.	cm.	Kg.	div
49775-05	24,5x31x9,5	5	1g
49775-10	24,5x31x9,5	10	1g



ABS
SS

Digital scale IP44

Bilancia digitale
Digitalwaage
Balance digitale
Balanza digital

art.	cm.	Kg.	div
49777-50	29x33,5x11	50	1g

Unit: Kg/lb.



SS

Digital scale IP67

Bilancia digitale
Digitalwaage
Balance digitale
Balanza digital

art.	cm.	Kg.	div
49776-15	24x29x11	15	1g
49776-30	24x29x11	30	2g



ABS
SS

Digital scale with platform IP54

Bilancia digitale con piattaforma
Digitalwaage mit Plattform
Balance digitale avec plate-forme
Balanza digital con plataforma

art.	cm.	Kg.	div
49779-15	50x40x84	150	20g
49779-30	60x50x84	300	50g

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

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 alveolé
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



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

KNIVES COLTELLERIA
SERIES 18000 STAMPED TRANCIATI



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	●

KNIVES COLTELLERIA
SERIES 18000 STAMPED TRANCIATI



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.
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.
18009B25	25	●



Ham knife

Coltello prosciutto
Schinkenmesser
Trancheur à jambon
Cuchillo para jamón

art.	cm.	col.
18009W25	25	○
18009W30	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.
18010Y30	30	●



Salmon knife, scalloped edge

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

art.	cm.	col.
18012B32	32	●



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.
18009R25	25	●



Ham knife

Coltello prosciutto
Schinkenmesser
Trancheur à jambon
Cuchillo para jamón

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



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	●



Salmon knife, scalloped edge

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

art.	cm.	col.
18012-32	32	●



Cheese slicer

Coltello salati/formaggio
Universalmesser
Couteau universel
Cuchillo universal

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

KNIVES COLTELLERIA
SERIES 18000 STAMPED TRANCIATI



Cheese slicer

Coltello salati/formaggio
Universalmesser
Couteau universel
Cuchillo universal

art.	cm.	col.
18013G36	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.
18015-18	18	●
18015-22	22	●
18015-27	27	●



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.
18015R22	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.
18016-14	14	●
18016-16	16	●



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.
18016R14	14	●
18016R16	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 scannapoli

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	●
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.
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 segnaforme
Parmesanmesser
Couteau à Parmesan
Cuchillo Para Queso Parmenso

art.	cm.	col.
18206-09	9	●



Oyster knife

Coltello apriostriche
Austernmesser
Couteau à huîtres
Cuchillo para ostras

art.	cm.	col.
18209-06	15	●



Vegetable knife

Coltello verdure
Gemüsemesser
Couteau à légumes
Cuchillo para verduras

art.	cm.	col.
18222-18	18	●



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.
18215-21	21,5	●



Parmesan cheese knife

Coltello grana
Parmesanmesser
Couteau à Parmesan
Cuchillo Para Queso Parmenso

art.	cm.	col.
18205-12	12	●



Parmesan cheese knife

Coltello lancia Milano
Parmesanmesser
Couteau à Parmesan
Cuchillo Para Queso Parmenso

art.	cm.	col.
18207-15	15	●



Cheese knife 2 handles

Coltello formaggio
Käsemesser
Couteau à fromage
Cuchillo para queso

art.	cm.	col.
18201-36	36	●



Ham boner

Cannula disosso prosciutti
Schinkenauslöser
Gouge à jambons
Cuchillo deshuesar jamón

art.	cm.	col.
48021-21	21	●



Baking pan knife

Coltello gastronomia
Winkelmesser
Couteau à angle
Cuchillo hoja angular

art.	cm.	col.
18215-13	13,5	●



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.
18235-30	30	●
18235B30	30	●
18235G30	30	●



Sharpening steel

Acciaino
Wetzstahl
Fusil
Chaira

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



Oval sharpening steel

Acciaino ovale
Wetzstahl, oval
Fusil ovale
Chaira ovalada

art.	cm.	col.
18236-30	30	●



Diamond sharpening steel

Acciaino diamantato
Diamant-Wetzstahl
Fusil diamant
Chaira adiamantada

art.	cm.	col.
18237-26	26	●



Sharpening stone GRIT 1000/240

Pietra per affilare
Abziehstein
Pierre à aiguiser
Piedra de afilar

art.	cm.
18251-01	21x7x3



Sharpening stone GRIT 1000/600

Pietra per affilare
Abziehstein
Pierre à aiguiser
Piedra de afilar

art.	cm.
18251-02	21x7x3



Poultry shears

Trinciapollo
Geflügelschere
Coupe-volailles
Tijeras aves

art.	cm.
18263-00	25



Poultry scissors, divisible

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

art.	cm.
18275-00	26,5



Poultry shears, divisible

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

art.	cm.
18261-00	24



Seafood scissors

Forbice gamberi
Meeresfrühteschere
Ciseaux à crevettes
Tijeras camarónes

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
Wachteileerschere
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



Pizza scissors, divisible

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

art.	cm.
18276-00	25

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
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, 19 pcs

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



Manual sharpener

Affilacoltelli manuale
Messer Schleifapparat
Affûteur manuel
Afilador manual

art.	cm.
49739-00	14,5x7x1,5



Salami pricker

Pungisalame
Salamistachel
Pique saucisson
Picadura para embutido

art.	Ø cm.
42523-00	7



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



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 acciaio 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 acciaio 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 acciaio tondo.



Knife sanitizing system

Sterilizzatore ad immersione
Messerentkeimer
Stérilisateur à couteaux
Esterilizador a inmersión

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



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



Trussing needle straight

Ago da cucina
Dressiennadel
Aiguille à brider droite
Aguja para bridar

art.	cm.
42515-18	18
42515-20	20



Trussing needle bent

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

art.	cm.
42516-18	18
42516-20	20



Needles 5 pcs set

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

art.
42517-06



Skewers, 100 pcs

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

art.	cm.
48307-01	15
48307-02	20
48307-03	25



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



Skewers falt, 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
42511-25	250x3	10
42511-30	300x3	10
42511-35	350x3	10
42511-40	400x3	10
42511-56	560x5	10



Swords, 18/8

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

art.	mm.
42511-60	600x15x3
42511-70	700x15x3



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



SS

Sliving meat hook

Gancio girevole
Fleischdrehhaken
Esse-tournante
Gancho giratorio

art.	Ø mm.	cm.	U. Pack
42525-27	12	27	10



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
42524-08	4	8	10
42524-10	4	10	10
42524-12	5	12	10
42524-14	5	14	10
42524-16	6	16	10
42524-18	6	18	10
42524-20	9	20	10
42524-22	9	22	10
42524-30	12	30	10



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
42506-10	4	10	10
42506-12	5	12	10
42506-14	5	14	10
42506-16	6	16	10
42506-18	6	18	10



SS

Swivel meat hook

Gancio girevole
Fleischdrehhaken
Esse-tournante
Gancho giratorio

art.	Ø mm.	cm.
42505-21	9	22
42505-24	10	24
42505-27	12	27
42505-50	12	50



SS

Sliding meat hook

Gancio scorrevole
Fleischhaken
Crochet coulissant
Gancho

art.	Ø mm.	cm.	U. Pack
42526-12	9	12	10
42526-14	12	14	10



SS

Ham tongs

Pinza per affettati
Schinkenlange
Pince à jambon
Pinza para jamón

art.	cm.
42510-00	11x6



SS

Meat tenderizer
Batticarne a pugno
Kotelettklopfer
Aplatisseur
Aplasta carnes

art.	Kg.
42501-15	1,5
42501-20	2,0



SS

Meat tenderizer
Batticarne a due tagli
Kotelettklopfer
Aplatisseur
Aplasta carnes

art.	Kg.
42502-11	1,1



SS

Meat tenderizer
Batticarne a paletta
Kotelettklopfer
Aplatisseur
Aplasta carnes

art.	Kg.
42503-10	1



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

art.	cm.	Kg.
42508-00	32	0,6



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

art.	cm.	Kg.
42508-01	25	0,41



SS

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

art.	cm.
48231-40	40
48231-45	45
48231-50	50



SS

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

art.	cm.
42579-00	19x12x17



SS

Meat pan
Vassoio rettangolare
Fleischblech
Plat boucher
Bandeja rectangular

art.	cm.
42534-26	26x23x2
42534-32	34x21x2
42534-41	45x25x2



SS

Display tray
Vassoio espositore
Ausstellplatte
Plateau
Bandeja expositora

art.	cm.
42532-29	29x21x2
42532-58	58x21x2



SS

Meat pan
Vassoio
Fleischblech
Plat boucher
Contenedor

art.	cm.
42530-26	24,4x21,6x5,5
42530-32	32x23x5,5
42530-41	41x31x5,5
42530-50	50x35x5,5



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
42531-32	32x23x5,5
42531-41	41x31x5,5
42531-50	50x35x5,5



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



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



SS

Hamburger press

Pressa-hamburger
Hamburgerpresse
Moule à steak
Prensa para hamburguesa

art.	Ø cm.	l. cm.
42864-10	10	36



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
49978-13	42x27,5x53	5,5

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

With 3 funnels. – Con 3 imbuti.



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

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 18,5x51.



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

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
49971M25	25	Daisy
49972R30	30	Rose
49972M30	30	Daisy



Stand

Piedistallo
Sockel
Piédestal
Pedestal

art.	cm.
49971P25	65x80
49972P30	65x80



Stand with wheels

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

art.	cm.
49971R00	65x80

KNIVES COLTELLERIA ACCESSORIES ACCESSORI



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

art.	cm.
42518-01	20



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



Cutting board
Tagliere bar
Tranchierbrett
Planche à découper
Tabla de corte

art.	cm.
42521-16	16x24,5x1
42521-24	24,5x32,5x1



03 = RED / ROSSO
Raw meat and poultry
Carni crude
Rohes Fleisch
Viande crue
Carne cruda



02 = BROWN / MARRONE
Raw vegetables
Verdure crude
Rohes Gemüse
Crudités
Verduras crudas



04 = BLUE / BLU
Raw fish
Pesce
Fisch
Poisson
Pescado



01 = YELLOW / GIALLO
Cooked meats
Carni cotte
Gekochtes Fleisch
Viande cuite
Carne cocida



05 = GREEN / VERDE
Salads and fruits
Insalata e frutta
Salat und Früchte
Salade et fruits
Ensalada y fruta



00 = WHITE / BIANCO
Bakery and dairy products
Pane e formaggi
Brot und Käse
Pain et fromages
Pan y quesos



07 = VIOLA / VIOLET
Gluten Free
Casher
Halal
Vegan



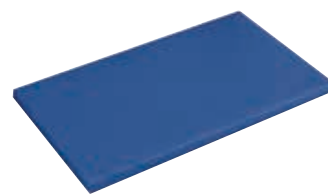
Cutting board
Tagliere bar
Tranchierbrett
Planche à découper
Tabla de corte

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



Cutting board
Tagliere bar
Tranchierbrett
Planche à découper
Tabla de corte

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



Cutting board
Tagliere bar
Tranchierbrett
Planche à découper
Tabla de corte

art.	cm.	col.
42539-00	60x40x2	○
42539-01	60x40x2	●
42539-02	60x40x2	●
42539-03	60x40x2	●
42539-04	60x40x2	●
42539-05	60x40x2	●
42539-09	60x40x2	●



Cutting board
Tagliere bar
Tranchierbrett
Planche à découper
Tabla de corte

art.	cm.
42522-07	32x26,5x2
42538-07	53x32,5x2
42539-07	60x40x2



Cutting board
Tagliere bar
Tranchierbrett
Planche à découper
Tabla de corte

art.	cm.
42537-40	40x30x2
42537-50	50x30x2
42537-80	80x40x2



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	○
42546-01	65x53x2	2/1	●
42546-02	65x53x2	2/1	●
42546-03	65x53x2	2/1	●
42546-04	65x53x2	2/1	●
42546-05	65x53x2	2/1	●



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



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	○
42544-01	60x40x2	●
42544-02	60x40x2	●
42544-03	60x40x2	●
42544-04	60x40x2	●
42544-05	60x40x2	●



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
42540-50	50x30x2
42540-80	80x40x2



NEW

Allergen safety utensils 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

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



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
42535-32	32,5	1,5
42535-49	49,0	1,5



HDPE

Butchers table

Ceppa

Hackblock

Billot

Cepa

art.	cm.	mm.
42518-50	50x50x86	4*

*Thickness. – Spessore.



HDPE

Worktop
Ceppo
Arbeitsplatte
Plan de travail
Encimera

art.	cm.	mm.
42519-01	50x50	4*

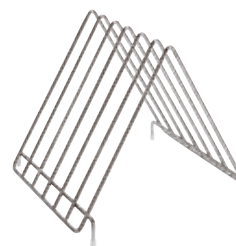
*Thickness. – Spessore.



HDPE

Board scraper
Raschietto
Blockschäber
Racloir à planches
Rascador

art.	cm.
42520-00	17x6x9



SS

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

art.	cm.
42542-00	30x26x27,5



W

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

art.	cm.
42964-53	53x32,5x2
42964-60	60x40x2



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	○
48505-02	M	●
48505-03	L	●

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	○
48506-02	M	●
48506-03	L	●

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

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

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, silikon
Backhandschuhe, Silikon
Gant de protection, silicone
Manopla de protección, silicona

art.
48514-00

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.