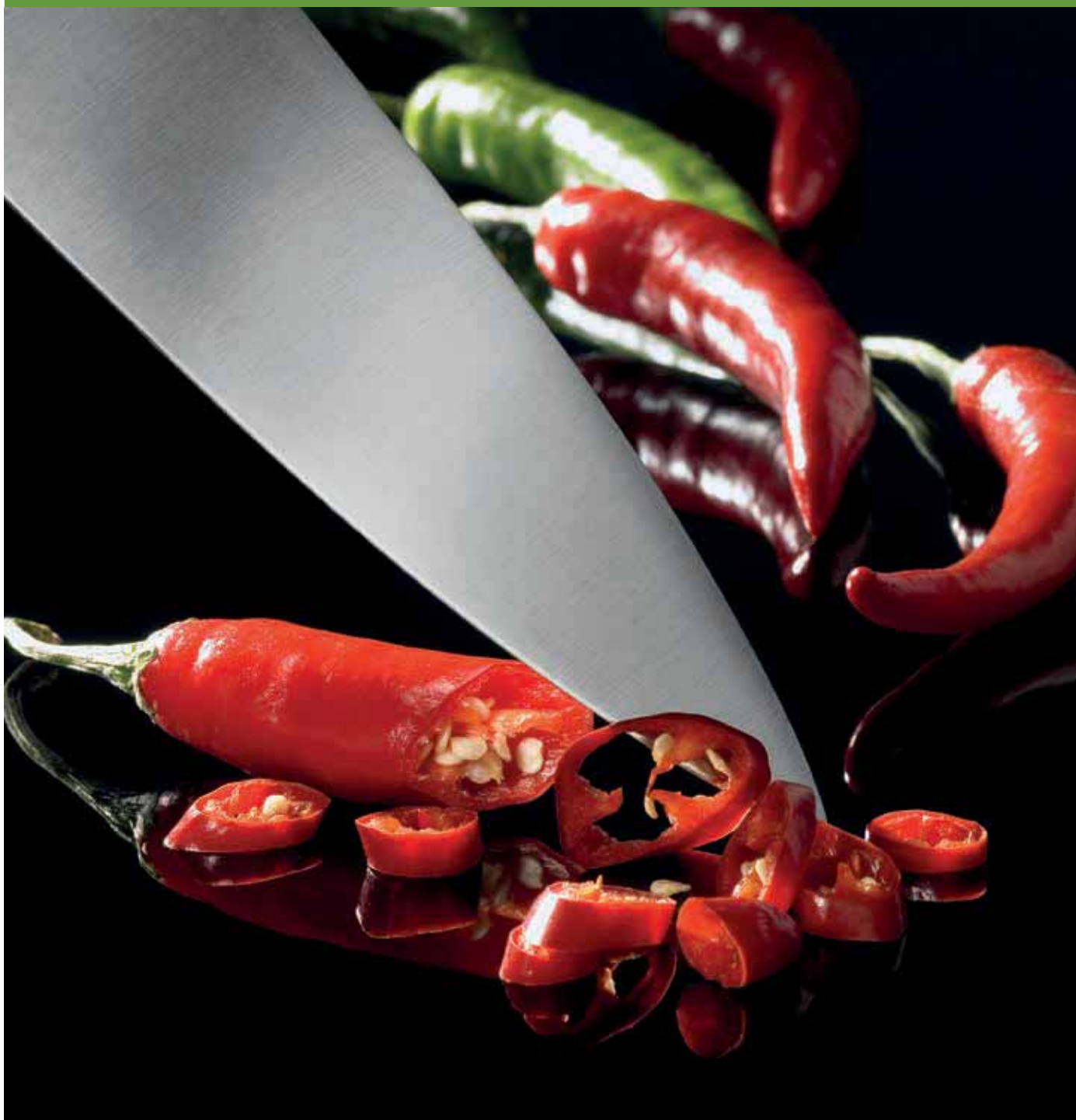


SERIES 18100

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.
18110-30	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



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

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



NEW

Cook's knife

Coltello cucina
Kochmesser
Couteau de cuisine
Cuchillo de cocinero

art.	cm.	col.
18000V20	20	●
18000V26	26	●



NEW

Butcher's knife

Coltello francese
Blockmesser
Couteau à découper
Cuchillo carnicero

art.	cm.	col.
18002V26	26	●



NEW

Bread knife

Coltello pane
Brotmesser
Couteau à pain
Cuchillo para pan

art.	cm.	col.
18028V25	25	●



NEW

Paring knife

Spelucchino
Spickmesser
Couteau d'office
Cuchillo mondador

art.	cm.	col.
18024V08	8	●



NEW

Bent paring knife

Coltello cuoco
Tourniermesser
Couteau bec d'oiseau
Cuchillo para pelar

art.	cm.	col.
18026V07	7	●



NEW

Boning knife

Coltello disosso
Ausbeinmesser
Couteau à désosser
Cuchillo deshuesador

art.	cm.	col.
18016V16	16	●



**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	●
18002R36	36	●



Butcher's knife

Coltello francese
Blockmesser
Couteau à découper
Cuchillo carnicero

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

**Slicing knife**

Coltello affettare
Wurstmesser
Couteau à trancher
Cuchillo trinchante

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

**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.
18006Y25	25	●
18006Y30	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.
18008R26	26	●
18008R30	30	●
18008R36	36	●

**Slicing knife**

Coltello affettare
Wurstmesser
Couteau à trancher
Cuchillo trinchante

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

**Slicing knife**

Coltello affettare
Wurstmesser
Couteau à trancher
Cuchillo trinchante

art.	cm.	col.
18006R25	25	●
18006R30	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	●

**Cook's knife**

Coltello cucina
Kochmesser
Couteau de cuisine
Cuchillo de cocinero

art.	cm.	col.
18008B30	30	●

**Ham knife**

Coltello prosciutto
Schinkenmesser
Trancheur à jambon
Cuchillo para jamón

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



Ham knife

Coltello prosciutto
Schinkenmesser
Trancheur à jambon
Cuchillo para jamón

art.	cm.	col.
18009B25	25	●



Ham knife

Coltello prosciutto
Schinkenmesser
Trancheur à jambon
Cuchillo para jamón

art.	cm.	col.
18009W30	30	○



Ham knife

Coltello prosciutto
Schinkenmesser
Trancheur à jambon
Cuchillo para jamón

art.	cm.	col.
18009Y30	30	●



Salmon knife

Coltello salmone
Lachsmesser
Couteau à saumon
Cuchillo salmón

art.	cm.	col.
18011-32	32	●



Ham knife, scalloped edge

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

art.	cm.	col.
18010-30	30	●
18010-36	36	●



Ham knife, scalloped edge

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

art.	cm.	col.
18010Y30	30	●



Salmon knife, scalloped edge

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

art.	cm.	col.
18012-32	32	●



Salmon knife, scalloped edge

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

art.	cm.	col.
18012B32	32	●



Cheese slicer

Coltello salati/formaggio
Universalmesser
Couteau universel
Cuchillo universal

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



Cheese slicer

Coltello salati/formaggio
Universalmesser
Couteau universel
Cuchillo universal

art.	cm.	col.
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.
18016Y14	14	●
18016Y16	16	●



Boning knife

Coltello disosso Emilia
Ausbeinmesser
Couteau à désosser
Cuchillo deshuesador

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



Boning knife

Coltello disosso Emilia
Ausbeinmesser
Couteau à désosser
Cuchillo deshuesador

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



Poultry sticking knife

Coltello scannapolli
Geflügelschlachtmesser
Couteau à volaille
Cuchillo deshuesador

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



Sticking knife

Coltello scannare

Stechmesser

Couteau à saigner

Cuchillo deshuesador

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



Sticking knife

Coltello scannare

Stechmesser

Couteau à saigner

Cuchillo deshuesador

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



Frozen food, two serrated edges

Coltello surgelati a doppia lama seghettata

Tiefkühlkost-Messer

Couteau à surgelés

Cuchillo de congelado

art.	cm.	col.
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-/Pizamesser

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.
18024-08	8	●
18024-11	11	●



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.
18024G08	8	●
18024G11	11	●



Paring knife

Spelucchino
Spickmesser
Couteau d'office
Cuchillo mondador

art.	cm.	col.
18024M11	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.
18024W08	8	○
18024W11	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.
18026-07	7	●



Bent paring knife

Coltello cuoco
Tourniermesser
Couteau bec d'oiseau
Cuchillo para pelar

art.	cm.	col.
18026G07	7	●



Confectioner's knife

Coltello pasticceria
Bäkrmesser
Couteau de pâtissier
Cuchillo de pastelero

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



Bread knife

Coltello pane
Brotmesser
Couteau à pain
Cuchillo para pan

art.	cm.	col.
18028W21	21	○
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.
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.
18030W31	31	○
18030W36	36	○



Chinese meat cleaver

Falcetta cinese
Chinesishackmesser
Couteau de chef chinois
Macheta Chino

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



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	●



Chinese meat cleaver

Falcetta cinese
Chinesishackmesser
Couteau de chef chinois
Macheta Chino

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

Chinese meat cleaver

Falcetta cinese
Chinesishackmesser
Couteau de chef chinois
Macheta Chino

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



Chinese meat cleaver

Falcetta cinese
Chinesishackmesser
Couteau de chef chinois
Macheta Chino

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

Meat cleaver

Falcetta macellaio
Hackmesser
Couperet
Macheta

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

**Meat cleaver**

Falcetta macellaio

Hackmesser

Couperet

Macheta

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

**Meat cleaver**

Falcetta macellaio

Hackmesser

Couperet

Macheta

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

**Meat cleaver**

Falcetta macellaio

Hackmesser

Couperet

Macheta

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

**Heavy butcher's knife**

Mezzo colpo

Kochschlagmesser

Couteau coup lourd

Cuchillo de carnicero

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

**Heavy butcher's knife**

Colpo

Kochschlagmesser

Couteau coup lourd

Cuchillo de carnicero

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

**Parmesan cheese knife**

Coltello grana

Parmesanmesser

Couteau à Parmesan

Cuchillo Para Queso Parmenso

art.	cm.	col.
18205-10	10	●

**Parmesan cheese knife**

Coltello grana

Parmesanmesser

Couteau à Parmesan

Cuchillo Para Queso Parmenso

art.	cm.	col.
18205-12	12	●

**Parmesan cheese knife**

Coltello segnaforme

Parmesanmesser

Couteau à Parmesan

Cuchillo Para Queso Parmenso

art.	cm.	col.
18206-09	9	●

**Parmesan cheese knife**

Coltello lancia Milano

Parmesanmesser

Couteau à Parmesan

Cuchillo Para Queso Parmenso

art.	cm.	col.
18207-15	15	●

**Oyster knife**

Coltello apriostiche

Austernmesser

Couteau à huîtres

Cuchillo para ostras

art.	cm.	col.
18209-06	15	●



Cheese knife 2 handles

Coltello formaggio

Käsemesser

Couteau à fromage

Cuchillo para queso

art.	cm.	col.
18201-36	36	●



Vegetable knife

Coltello verdure

Gemüsemesser

Couteau à légumes

Cuchillo para verduras

art.	cm.	col.
18222-18	18	●



Ham boner

Cannula disosso prosciutti

Schinkenauslöser

Gouge à jambons

Cuchillo deshuesar jamón

art.	cm.	col.
48021-21	21	●



Cheese knife

Coltello formaggio

Käsemesser

Couteau à fromage

Cuchillo para queso

art.	cm.	col.
18203-26	26	●



Baking pan knife

Coltello gastronomia

Winkelmesser

Couteau à angle

Cuchillo hoja angular

art.	cm.	col.
18215-13	13,5	●



Baking pan knife

Coltello gastronomia

Winkelmesser

Couteau à angle

Cuchillo hoja angular

art.	cm.	col.
18215-21	21,5	●



Pie knife

Coltello torta

Tortenmesser

Couteau à gâteau

Cuchillo para tartas

art.	cm.	col.
18514-18	18	●



Mincing knife

Mezzaluna

Wiegemesser

Hachoir

Media luna

art.	cm.	col.
48017-14	14	●
48017-25	26	●



Double blade mincing knife

Mezzaluna, lama doppia

Wiegemesser, Doppel-Klinge

Hachoir double lame

Media luna, doble

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



**Meat fork**

Forchettone

Fleischgabel

Fourchette baïonnette

Tenedor Trinchante

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

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

**Sharpening stone GRIT 1000/240**

Pietra per affilare

Abziehstein

Pierre à aiguiser

Piedra de afilar

art.	cm.
18251-01	21x7x3

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

**Sharpening stone GRIT 1000/600**

Pietra per affilare

Abziehstein

Pierre à aiguiser

Piedra de afilar

art.	cm.
18251-02	21x7x3

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