



CATÁLOGO 2025  
**SIN PRECIO**



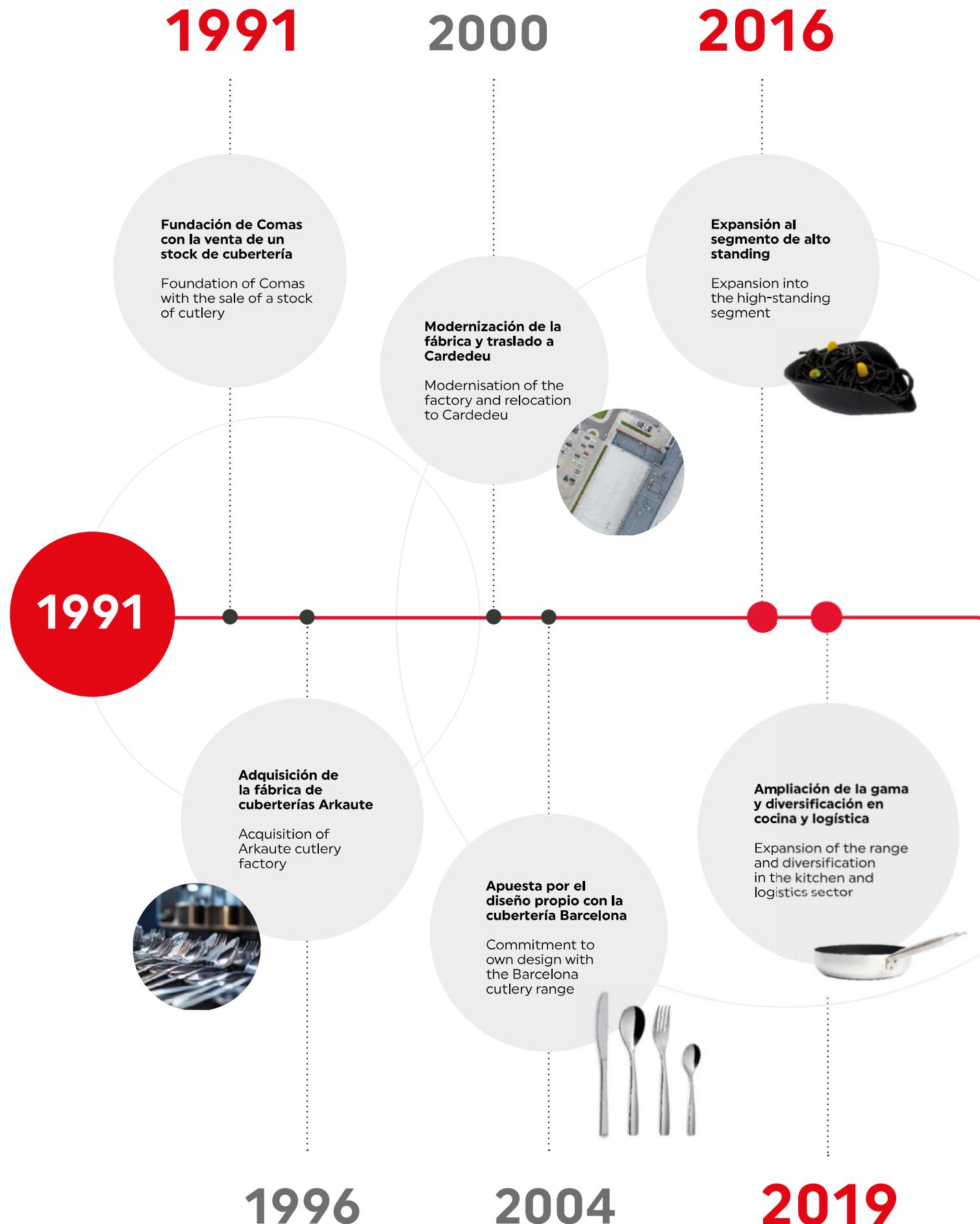
Mantén el catálogo  
siempre actualizado



Keep the catalogue  
always updated







## Nuestra promesa

**Somos el socio global para creadores profesionales en la parte posterior, frontal y central de la industria hotelera.**

## Our promise

We are the global partner for creative professionals at the back, front and centre of the hospitality industry.

### La forma de ser y de hacer

En Comas compartimos con nuestros clientes la búsqueda constante de lo extraordinario. Aprendemos y mejoramos juntos compartiendo conocimientos, superando desafíos y acumulando experiencias.

Creemos en el valor de reconocer y potenciar el talento, colaborando con expertos, universidades, diseñadores y de una selecta red de aliados.

En Comas, siempre estamos al lado de los profesionales porque esta es nuestra esencia.

### The way we are and the way we do

At Comas we share with our clients the constant pursuit of the extraordinary. We learn and improve together by sharing knowledge, overcoming challenges and accumulating experience.

We believe in the value of recognising and promoting talent, collaborating with experts, universities, designers and a select network of allies.

At Comas, we are always at the side of professionals because this is our essence.



UNIVERSITAT DE  
BARCELONA

**ELISAVA**

Escuela Universitaria de Barcelona  
**Diseño e Ingeniería**



## Premios / Awards



**2018**

ASTER



**2018**

MAGNOLIA



**2020**

SAKURA



**2020**

LAB



**2021**

LAB ACCESORIES



**2018**

BAOBAB



**2023**

ATLÁNTIDA



**2023**

BOLETUS



**2024**

PLAISIR



# Comas, Inspiring Creators



## Comas y la apuesta por el diseño

Apostamos por diseñadores, por talento, por la experiencia de creadores que nos inspiran y dan forma a nuestras ideas y soluciones, con un carácter único.

## Comas and the commitment to design

We are committed to designers, to talent, to the experience of creators who inspire us and give shape to our ideas and solutions, with a unique character.



## PABLO CASTILLO

Diseñador industrial independiente, formado en la universidad de Zaragoza y Elisava. Concibe el diseño como generador de impacto positivo.

Independent industrial designer, trained at the University of Zaragoza and Elisava. He conceives design as a generator of positive impact.

## NIL CARBÓ

Diseñador, ilustrador y fotógrafo. Graduado en la Universidad de Barcelona. Basado en Berlín. También trabaja en el mundo de la moda.

Designer, illustrator and photographer. Graduated from the University of Barcelona. Based in Berlin. Also works in the fashion world.



## Comas y la visión de nuestro chef

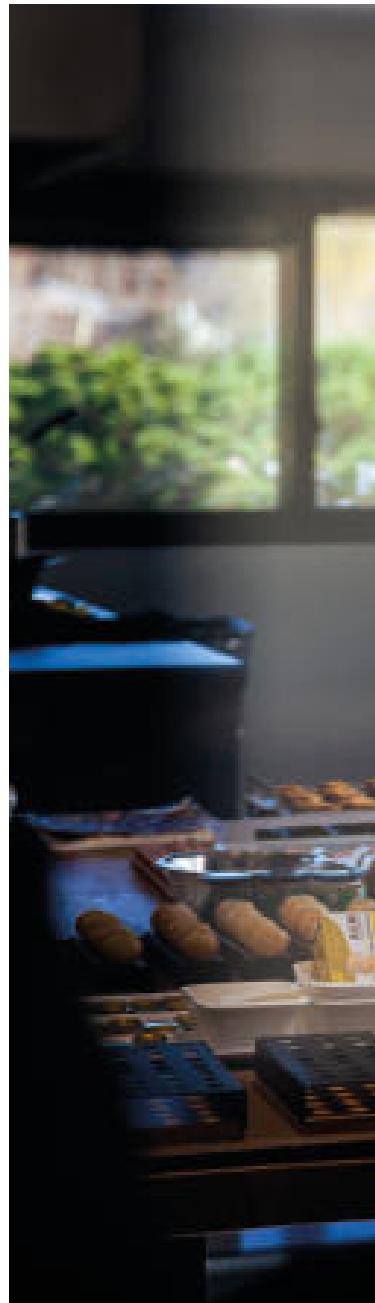
Contar con la experiencia de un chef profesional como Xavier Corominas permite a Comas estar verdaderamente cerca de las necesidades del sector.

Su conocimiento profundo de la cocina, la logística y el uso de utensilios nos ayuda a crear productos pensados para maximizar la funcionalidad en cada espacio culinario.

## Comas and the vision of our chef

Having the experience of a professional chef like Xavier Corominas allows Comas to be truly close to the needs of the sector.

His in-depth knowledge of the kitchen, logistics and the use of utensils helps us to create products designed to maximise functionality in each culinary space.



## Colaboradores: creciendo juntos

Creemos en las colaboraciones como motor de crecimiento. Nuestros colaboradores aportan una visión y experiencia que enriquecen nuestros productos, elevando el estándar de calidad y diseño.

Trabajar junto a ellos nos permite aprender, innovar y mantenernos a la vanguardia del sector.

Su pasión, experiencia y especialización son el valor añadido que nos diferencia.

## UTSET 1894

Con 130 años de historia, Utset es una empresa dedicada a la fabricación, venta y afilado de cuchillos. Juntos creamos piezas únicas, de tradición artesana y experta, de forma industrial y al alcance de los creadores más exigentes.

With 130 years of history, Utset is a company dedicated to the manufacture, sale and sharpening of knives. Together we create unique pieces, with a tradition of craftsmanship and expertise, in an industrial way and within the reach of the most demanding creators.



DESIGNED IN GIRONA BY  
**bahígüell**  
PRODUCT DESIGN AGENCY

Agencia de diseño de producto con amplia experiencia en el sector gastronómico. Juntos creamos productos modernos, atemporales y funcionales que elevan la experiencia gastronómica.

Product design agency with extensive experience in the gastronomic sector. Together we create modern, timeless and functional products that elevate the gastronomic experience.

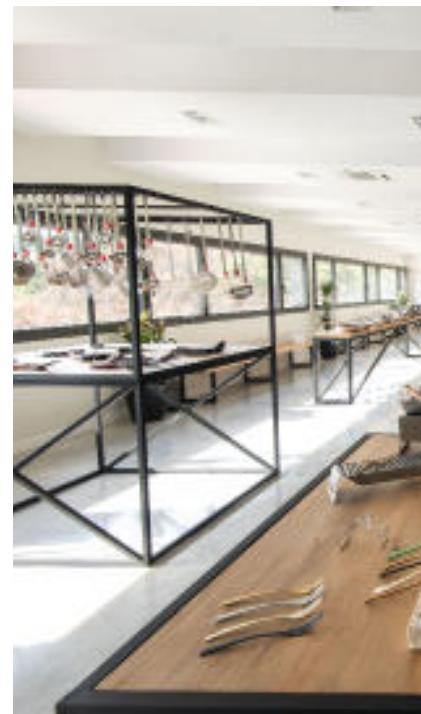


## Showroom

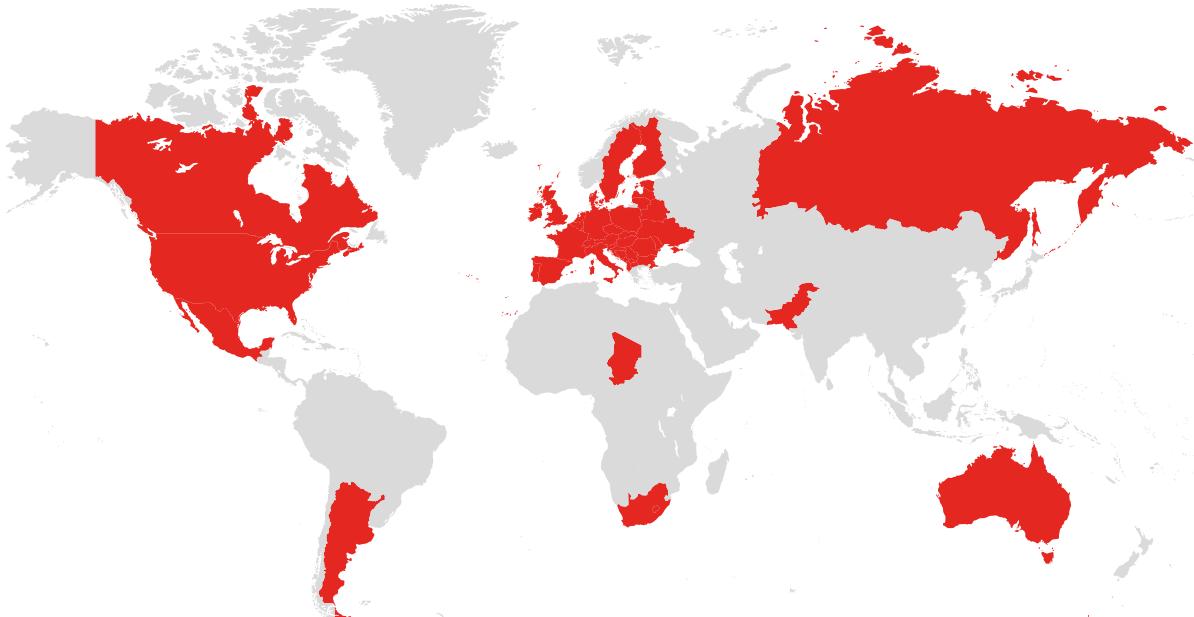
Exposición de todos nuestros artículos para mostrar a las visitas de primera mano la calidad y acabados de los productos Comas.

## Showroom

Exhibition of all our articles to show visitors firsthand the quality and finish of Comas products..



**PRESENCIA / PRESENCE**

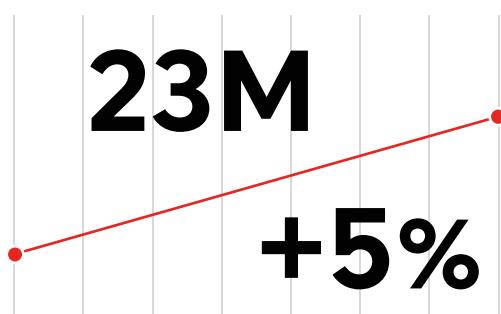


**PRESENTES EN 57 PAÍSES / PRESENT IN 57 COUNTRIES**

**57**

Germany, Belgium, Bulgaria, Burkina Faso, Cyprus, Croatia, Spain, United States of America, France, Greece, Hungary, Italy, Jordan, Lebanon, Lithuania, Luxembourg, Malta, Morocco, Mexico, Netherlands, Panama, Poland, Portugal, Andorra, U.K, Ireland, Slovakian Rep., Dominican Rep., Reunion, Romania, Russia, Sweden, Tunisia, Ukraine, U.A.E, Austria, Chile, Denmark, Estonia, Georgia, Hong Kong, Iceland, Latvia, Moldova, Norway, Czech Republic, South Africa, Switzerland, Australia, Korea, Saudi Arabia, China, Peru, Finland, Kuwait, Sri Lanka.

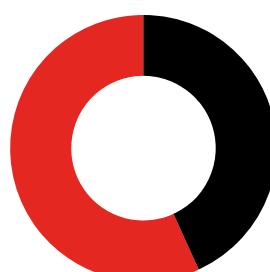
**CIFRAS / FIGURES**



**Previsión de crecimiento del 5% en 2024. EBITDA superior al 10%. Previsión de facturación de 23 M.**

Expected growth of 5% in 2024. EBITDA of over 10%. Forecast turnover of 23 M.

**MERCADOS: 45% EXPORTACIÓN  
MARKETS: 45% EXPORT**



**45%**

**Internacional**  
International

**55%**

**España**  
Spain



We are an inspiring  
global partner for  
professionals creators  
at the back, front,  
and core of the  
hospitality industry.

# CUBERTERÍA

## CUTLERY



Descubre  
las novedades  
en cubertería.

# Atlántida

**El misterio de una experiencia gastronómica.**

The mystery of a gastronomic experience..





ATLANTIDA CONCEPT  
COMAS COLLECTION FAMILY  
MESA - LUNCH - MOKA



ATLANTIDA MESA

ATLANTIDA LUNCH

MOKA

# Atlántida Ice Black

**INOX 18/10 / 6mm / Ice Black**



INOX  
STAINLESS  
STEEL  
**304**

		<b>UE</b>	<b>MOQ</b>	<b>► mm</b>	<b>✖ mm</b>
A	<b>8579</b> CUCHILLO MESA	0/6/60/1920/5760	60	226	
	table knife, couteau table, coltello tavola, tafelmesser				
B	<b>8580</b> CUCHARA MESA	0/6/60/1920/5760	60	215	6
	table spoon, cuillère table, cucchiaino tavola, tafellöffel				
C	<b>8581</b> TENEDOR MESA	0/6/60/1920/5760	60	218	6
	table fork, fourchette table, forchetta tavola, tafelgabel				
D	<b>8655</b> CUCHARA SALSA	0/6/60/1920/5760	60	216	6
	sauce spoon, cuillère à sauce, cucchiaino salsa, saucenlöffel				
E	<b>8582</b> CUCHILLO LUNCH	0/6/60/1920/5760	60	169	
	cake knife, couteau gâteau, coltello dolce, kuchenmesser				
F	<b>8584</b> CUCHARA LUNCH	0/6/60/1920/5760	60	163	5
	cake spoon, cuillère gâteau, cucchiaino dolce, lunch löffel				
G	<b>8583</b> TENEDOR LUNCH	0/6/60/1920/5760	60	160	5
	cake fork, fourchette gâteau, forchetta dolce, kuchengabel				
H	<b>8585</b> CUCHARA CAFÉ	0/6/60/1920/5760	60	109	3,5
	coffee/moka spoon, cuillère moka, cucchiaino moka, mokkalöffel				

**9772** 24 PIEZAS

24 pieces, écrin 24 pièces, bauletto 24 pz., 24 stück

1/0/4

4

# Lab



INOX 18/10 / 2mm / Mirror



# Lab Colors



INOX 18/10 / 2mm / Vintage Gold



# Lab Colors Vintage Copper

**INOX 18/10 / 2mm / Vintage Copper**



INOX  
STAINLESS  
STEEL  
304

		UE	MOQ	► mm	✖ mm
A	<b>1555</b> CUCHILLO MESA MONOBLOC monoblock table knife, couteau table monobloc, coltello tavola monobloc, monoblock tafelmesser	0/12/120/5400/10800	60	160	
B	<b>1557</b> TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel,	0/12/120/5400/10800	60	154	2
C	<b>1556</b> CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel	0/12/120/5400/10800	60	153	2
D	<b>1558</b> TENEDOR ARROZ rice fork, fourchette à riz, forchetta riso, reisgabel	0/12/120/5400/10800	60	148	2
E	<b>1559</b> PINCHO cocktail stick, stick à cocktail, spiedo, spie	0/12/120/5400/10800	60	100	2
F	<b>1560</b> PINCHO LARGO large cocktail stick, stick à cocktail long, spiedo lungo, langer spie	0/12/120/5400/10800	60	135	2
G	<b>1561</b> TENEDOR APERITIVO appetizer fork, fourchette apéritif, forchetta antipasto, aperitif gabel	0/12/120/5400/10800	60	135	2
H	<b>1562</b> CUCHARA APERITIVO appetizer spoon, cuillère apéritif, cucchiaio antipasto, aperitif löffel	0/12/120/5400/10800	60	135	2
I	<b>1563</b> CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	0/12/120/5400/10800	60	101	1,5
J	<b>1565</b> CUCHARA LUNCH cake spoon, cuillère gâteau, cucchiaio dolce, lunch löffel	0/12/120/5400/10800	60	125	2
K	<b>1566</b> TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	0/12/120/5400/10800	60	125	2
L	<b>1564</b> CUCHILLO LUNCH MONOBLOC monoblock cake knife, couteau gâteau monobloc, coltello dolce monobloc, monoblock kuchenmesser	0/12/120/5400/10800	60	135	
M	<b>1567</b> CUCHARA COCTEL LARGA large cocktail, cuillère cocktail longue, cucchiaio cocktail lunga, cocktail löffel- lang	0/12/120/5400/10800	60	215	2
N	<b>1568</b> CUCHARA CAFÉ ESPÁTULA spatula coffee spoon, cuillère spatule, cucchiaio spatola, mokkalöffel	0/12/120/5400/10800	60	108	2
O	<b>1569</b> CUCHARA DEGUSTACIÓN tasting spoon, cuillère dégustation, cucchiaio degustazione, probierlöffel	0/12/120/5400/10800	60	86	2
P	<b>1570</b> CUCHARA DEGUSTACIÓN OVAL oval tasting spoon, cuillère dégustation ovale, cucchiaio degustazione ovale, probierlöffel oval	0/12/120/5400/10800	60	101	2



# Lab Accessories

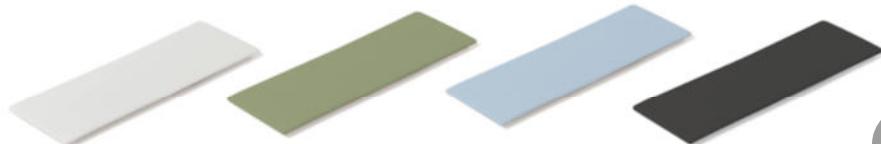




## Sala / Dining room

### Base porcelana pequeña

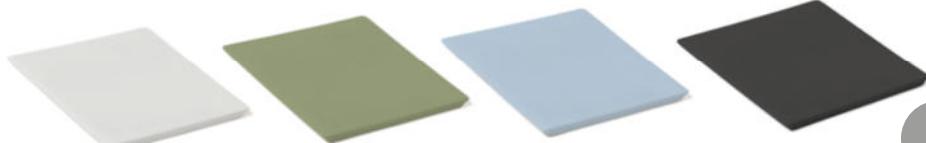
Small porcelain tray  
Petit plateau en porcelaine  
Vassoio piccolo porcellana  
Porzellantablett klein



REF.	COLOR	W(mm)	L(mm)	€	UE / MOQ
8598	BLANCO	92,5	278		0-4-16-192-960 / 4
8600	VERDE	92,5	278		0-4-16-192-960 / 4
8602	AZUL	92,5	278		0-4-16-192-960 / 4
8596	NEGRO	92,5	278		0-4-16-192-960 / 4

### Base porcelana grande

Double porcelain tray  
Plateau en porcelaine double  
Vassoio porcellana doppio  
Doppeltes porzellantablett



REF.	COLOR	W(mm)	L(mm)	€	UE / MOQ
8599	BLANCO	185	185		0-4-16-240-720 / 4
8601	VERDE	185	185		0-4-16-240-720 / 4
8603	AZUL	185	185		0-4-16-240-720 / 4
8597	NEGRO	185	185		0-4-16-240-720 / 4

### Base madera

Wood tray  
Plateau en bois  
Vassoio legno  
Holztablett



REF.	SIZE	W(mm)	L(mm)	€	UE / MOQ
8370	SIMPLE	92,5	278		0-4-16-208-1040 / 4
8371	DOBLE	185	278		0-4-16-208-624 / 4

### Disco pinchos

Round stick holder  
Orte brochette rond  
Disco fori spiedini  
Runder edelstahl spießhalter



REF.	Ø(mm)	H(mm)	Para ref. / For ref.	€	UE / MOQ
8001	71	35	8000 - 8004		0-4-16-736-1472 / 4

### Plato gest M

Gest plate M  
Plateau en porcelaine gest M  
Vassoio porcellana gest M  
Gest porzellantablett M



REF.	SIZE	H(mm)	W(mm)	L(mm)	€	UE / MOQ
9984	S	30	110	105		0-4-16-512-1536 / 4
11808	M	30	145	200		0-4-48-0-0 / 4

# Sakura



INOX 18/10 / 5mm / Mirror



# Kodai



INOX 18% Nickel Free / 3mm / Vintage



# Kodai



**INOX 18% Nickel Free / 3mm / Vintage Gold**



# Kodai Vintage Copper

**INOX 18% Nickel Free / 3mm / Vintage Copper**



INOX  
STAINLESS  
STEEL  
**430**

		UE	MOQ	► mm	✗ mm
A	<b>4929</b> CUCHILLO MESA XL table knife xl vintage, couteau table xl vintage, coltello tavola xl vintage, tafelmesser xl vintage	0/12/120/2880/5760	60	212	
B	<b>4930</b> CUCHARA MESA XL table spoon xl vintage, cuillère table xl vintage, cucchiaio tavola xl vintage, tafellöffel xl vintage	0/12/120/2880/5760	60	190	3
C	<b>4931</b> TENEDOR MESA 3 PUAS XL table fork 3 prongs xl vintage, fourchette table xl 3 dents vintage, forchetta tavola xl 3 punte vintage, tafelgabel xl vintage	0/12/120/2880/5760	60	195	3
D	<b>4932</b> CUCHILLO MESA vintage table knife, couteau table vintage, coltello tavola vintage, tafelmesser vintage	0/12/120/1800/9000	60	183	
E	<b>4933</b> CUCHARA MESA vintage table spoon, cuillière table vintage, cucchiaio tavola vintage, tafellöffel vintage	0/12/120/1800/9000	60	170	2,5
F	<b>4934</b> TENEDOR MESA 2 PUAS vintage table fork 2 prongs, fourchette table 2 dents vintage, forchetta tavola 2 punte, tafelgabel 2	0/12/120/1800/9000	60	179	2,5
G	<b>4935</b> TENEDOR MESA 3 PUAS vintage table fork 3 prongs, fourchette table 3 dents vintage, forchetta tavola 3 punte, tafelgabel 3	0/12/120/1800/9000	60	163	2,5
H	<b>4936</b> CUCHILLO MANTEQUILLA vintage butter knife, couteau beurre, coltello burro, buttermesser	0/12/120/1800/9000	60	155	
I	<b>4937</b> CUCHILLO LUNCH vintage cake knife, couteau gâteau, coltello dolce, kuchenmesser	0/12/120/1800/9000	60	133	
J	<b>4938</b> TENEDOR LUNCH vintage cake fork, fourchette gâteau, forchetta dolce, kuchengabel	0/12/120/1800/9000	60	138	2
K	<b>4939</b> CUCHARA CAFÉ vintage coffee spoon, cuillière café, cucchiaio caffé, kaffeelöffel	0/12/120/1800/9000	60	115,4	1,7
L	<b>4940</b> CUCHARA SIDE vintage side spoon, cuillière side, cucchiaio side, löffel side	0/12/120/1800/9000	60	93,5	2
M	<b>4941</b> CUCHARA MOKA vintage moka spoon, cuillière moka, cucchiaio moka, mokkalöffel	0/12/120/1800/9000	60	97,5	1,7
N	<b>4942</b> CUCHARA ARROZ vintage rice spoon, cuillière à riz, cucchiaio riso, reislöffel	0/12/120/1680/6720	60	90	2,5
O	<b>4943</b> TENEDOR RASTRILLO vintage wide fork, fourchette râteau, forchetta wide, tafelgabel wide	0/12/120/1680/6720	60	113	2,5
<b>4945</b>	<b>24 PIEZAS</b> 24 pieces, écrin 24 pièces, bauletto 24 pz., 24 stück	1/0/4	4	3	



# Mini Kodai



**Sala** / Dining room

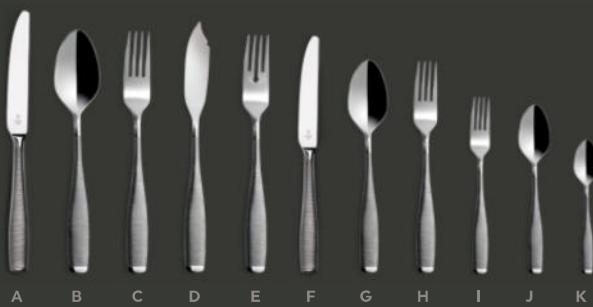
**Porcelana** / Porcelain



# Fleur de Lys



INOX 18/10 / 4,5mm / Mirror



# Fleur de Lys Vintage Black

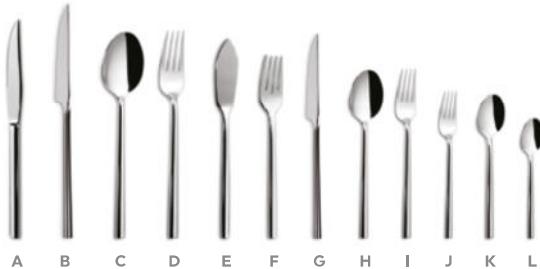


INOX 18/10 / 4,5mm / Vintage Black



# Oslo

INOX 18/10 / 7mm / Mirror / FORGED



A B C D E F G H I J K L



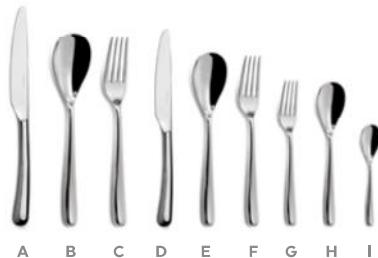
			UE	MOQ	► mm	▼ mm
A	<b>3619</b> CUCHILLO CHULETERO steak knife, couteau steak, coltello bistecca, steakmesser		0/12/120/1920/5760	60	220	
B	<b>5474</b> CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser		0/12/120/1920/5760	60	235	
C	<b>5475</b> CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel		0/12/120/1440/7200	60	208	7
D	<b>5476</b> TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel		0/12/120/1440/7200	60	208	7
E	<b>5483</b> PALA PESCAZO fish knife, couteau poisson, coltello pesce, fischmesser		0/12/120/1440/7200	60	200	6
F	<b>5484</b> TENEDOR PESCAZO fish fork, fourchette poisson, forchetta pesce, fischgabel		0/12/120/1440/7200	60	185	6
G	<b>2171</b> CUCHILLO POSTRE dessert knife, couteau dessert, coltello frutta, dessertmesser		0/12/120/1920/5760	60	205	
H	<b>5485</b> CUCHARA POSTRE dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel		0/12/120/1440/7200	60	170	6
I	<b>5486</b> TENEDOR POSTRE dessert fork, fourchette dessert, forchetta frutta, dessertgabel		0/12/120/1440/7200	60	170	6
J	<b>5478</b> TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel		0/12/120/2520/15120	60	148	5,5
K	<b>5477</b> CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffé, kaffeelöffel		0/12/120/2520/15120	60	145	5,5
L	<b>5479</b> CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel		0/12/120/2520/15120	60	120	4,5
<b>1600</b>	24 PIEZAS 24 pieces, écrin 24 pièces, bauletto 24 pz., 24 stück		1/0/4	4	7	

		UE	MOQ	► mm	▼ mm
		0/12/120/1920/5760	60	220	
		0/12/120/1920/5760	60	235	
		0/12/120/1440/7200	60	208	7
		0/12/120/1440/7200	60	208	7
		0/12/120/1440/7200	60	200	6
		0/12/120/1440/7200	60	185	6
		0/12/120/1920/5760	60	205	
		0/12/120/1440/7200	60	170	6
		0/12/120/1440/7200	60	170	6
		0/12/120/2520/15120	60	148	5,5
		0/12/120/2520/15120	60	145	5,5
		0/12/120/2520/15120	60	120	4,5
<b>1600</b>	24 PIEZAS 24 pieces, écrin 24 pièces, bauletto 24 pz., 24 stück	1/0/4	4	7	



# Dalia

**INOX 18/10** / 8,5mm / Mirror / Forged



A	<b>7057</b>	CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser	
B	<b>7058</b>	CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel	
C	<b>7059</b>	TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel	
D	<b>7060</b>	CUCHILLO POSTRE dessert knife, couteau dessert, coltello frutta, dessertmessner	
E	<b>7061</b>	CUCHARA POSTRE dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel	
F	<b>7062</b>	TENEDOR POSTRE dessert fork, fourchette dessert, forchetta frutta, dessertgabel	
G	<b>7063</b>	TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	
H	<b>7064</b>	CUCHARA CAFÉ/TE coffee/iced tea spoon, cuillère café/té, cucchiaio caffé/the, cocktailöffel	
I	<b>7065</b>	CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	
<b>5963</b>	24 PIEZAS	24 pieces, écrin 24 pièces, bauletto 24 pz, 24 stück	

		<b>UE</b>	<b>MOQ</b>	<b>► mm</b>	<b>✖ mm</b>
		0/12/120/1920/5760	60	234	
		0/12/120/1440/7200	60	205	8,5
		0/12/120/1440/7200	60	204	8,5
		0/12/120/1920/5760	60	210	
		0/12/120/1440/7200	60	182	7,5
		0/12/120/1440/7200	60	181	7,5
		0/12/120/2520/15120	60	156	6,4
		0/12/120/2520/15120	60	154	6,4
		0/12/120/2520/15120	60	108	4,5



# Callas

INOX 18/10 / 3,5mm / Mirror



A	<b>7010</b>	CUCHILLO CHULETERO steak knife, couteau steak, coltello bistecca, steakmesser
B	<b>7011</b>	CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser
C	<b>7012</b>	CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel
D	<b>7013</b>	TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel
E	<b>7014</b>	PALA PESCAZO fish knife, couteau poisson, coltello pesce, fischmesser
F	<b>7015</b>	TENEDOR PESCAZO fish fork, fourchette poisson, forchetta pesce, fischgabel
G	<b>7016</b>	CUCHILLO POSTRE dessert knife, couteau dessert, coltello frutta, dessertmesser
H	<b>7017</b>	CUCHARA POSTRE dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel
I	<b>7018</b>	TENEDOR POSTRE dessert fork, fourchette dessert, forchetta frutta, dessertgabel
J	<b>7019</b>	TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel
K	<b>7020</b>	CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffé, kaffeelöffel
L	<b>7021</b>	CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel

**UE**      **MOQ**      **► mm**      **✗ mm**

0/12/120/1920/5760      60      225      7

0/12/120/1920/5760      60      225      7

0/12/120/1440/7200      60      215      3,5

0/12/120/1440/7200      60      212      3,5

0/12/120/1440/7200      60      205      3

0/12/120/1440/7200      60      188      3

0/12/120/1920/5760      60      203      6

0/12/120/1440/7200      60      185      3

0/12/120/1440/7200      60      185      3

0/12/120/2520/15120      60      145      2,5

0/12/120/2520/15120      60      147      2,5

0/12/120/2520/15120      60      115      2

**5964** 24 PIEZAS  
24 pieces, écrin 24 pièces, bauletto 24 pz., 24 stück

1/0/4      4      3,5



# Sangiovese Gold

INOX 18/10 / 3,5mm / Mirror



INOX  
STAINLESS  
STEEL  
**304**

A	<b>7271</b>	CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser
B	<b>7418</b>	CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel
C	<b>7272</b>	TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel
D	<b>7420</b>	CUCHILLO POSTRE dessert knife, couteau dessert, coltello frutta, dessertmesser
E	<b>7419</b>	CUCHARA POSTRE dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel
F	<b>7273</b>	TENEDOR POSTRE dessert fork, fourchette dessert, forchetta frutta, dessertgabel
G	<b>7957</b>	TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel
H	<b>7274</b>	CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffé, kaffeelöffel
I	<b>7275</b>	CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel
	<b>5554</b>	24 PIEZAS 24 pieces, écrin 24 pièces, bauletto 24 pz., 24 Stück

**UE**      **MOQ**      **► mm**      **✗ mm**

0/12/120/1920/5760      60      255

0/12/120/1440/7200      60      209      3,5

0/12/120/1440/7200      60      209      3,5

0/12/120/1920/5760      60      232

0/12/120/1440/7200      60      190      3

0/12/120/1440/7200      60      190      3

0/12/120/2520/15120      60      170      3

0/12/120/2520/15120      60      142      3

0/12/120/2520/15120      60      111      2



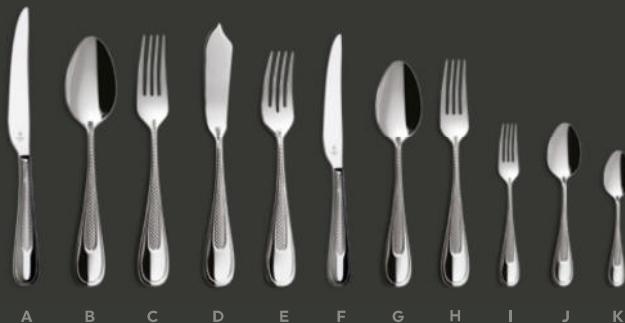
1/0/4      4      3,5



# Palma



INOX 18/10 / 4mm / Mirror



# Contour

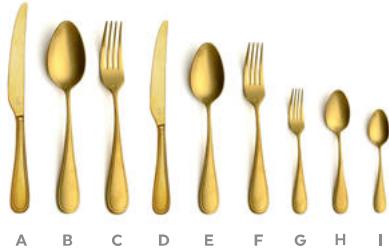


INOX 18/10 / 4mm / Mirror



# Contour Vintage Gold

INOX 18/10 / 4mm / Vintage



A	<b>5783</b>	CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser	
B	<b>5784</b>	CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel	
C	<b>5785</b>	TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel	
D	<b>5786</b>	CUCHILLO POSTRE dessert knife, couteau dessert, coltello frutta, dessertmesser	
E	<b>5787</b>	CUCHARA POSTRE dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel	
F	<b>5788</b>	TENEDOR POSTRE dessert fork, fourchette dessert, forchetta frutta, dessertgabel	
G	<b>5789</b>	TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	
H	<b>5790</b>	CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel	
I	<b>5791</b>	CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	
<b>5792</b>	24 PIEZAS 24 pieces, écrin 24 pièces, bauletto 24 pz., 24 Stück		

UE MOQ ▶ mm X mm

0/12/60/1920/5760 60 238

0/12/60/1440/7200 60 213 4

0/12/60/1440/7200 60 213 4

0/12/60/1920/5760 60 216

0/12/60/1440/7200 60 192 3,5

0/12/60/1440/7200 60 192 3,5

0/12/60/2520/15120 60 140 3

0/12/60/2520/15120 60 140 3

0/12/60/2520/15120 60 115 2,5

1/0/4

4 4



# Versailles Satin

INOX 18/10 / 3,5mm / Satin



- A 7765 CUCHILLO MESA**  
table knife, couteau table, coltello tavola, tafelmesser
- B 7766 CUCHARA MESA**  
table spoon, cuillère table, cucchiaio tavola, tafellöffel
- C 7767 TENEDOR MESA**  
table fork, fourchette table, forchetta tavola, tafelgabel
- D 7770 CUCHILLO POSTRE**  
dessert knife, couteau dessert, coltello frutta, dessertmesser
- E 7771 CUCHARA POSTRE**  
dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel
- F 7772 TENEDOR POSTRE**  
dessert fork, fourchette dessert, forchetta frutta, dessertgabel
- G 7773 TENEDOR LUNCH**  
cake fork, fourchette gâteau, forchetta dolce, kuchengabel
- H 7774 CUCHARA CAFÉ**  
tea spoon, cuillère café, cucchiaio caffé, kaffeelöffel
- I 7775 CUCHARA MOKA**  
coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel

**UE** **MOQ** **► mm** **✗ mm**

A 7765 CUCHILLO MESA	0/12/60/1920/5760	60	245	
B 7766 CUCHARA MESA	0/12/60/1440/7200	60	210	3,5
C 7767 TENEDOR MESA	0/12/60/1440/7200	60	210	3,5
D 7770 CUCHILLO POSTRE	0/12/60/1920/5760	60	220	
E 7771 CUCHARA POSTRE	0/12/60/1440/7200	60	190	3
F 7772 TENEDOR POSTRE	0/12/60/1440/7200	60	190	3
G 7773 TENEDOR LUNCH	0/12/60/2520/15120	60	140	2,5
H 7774 CUCHARA CAFÉ	0/12/60/2520/15120	60	140	2,5
I 7775 CUCHARA MOKA	0/12/60/2520/15120	60	115	1,8
<b>7776 24 PIEZAS</b>	1/0/4	4		3,5



# Versailles Satin Gold

INOX 18/10 / 3,5mm / Satin



**BAJO PEDIDO  
ON DEMAND**

		UE	MOQ	► mm	✗ mm
A	<b>5736</b> CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser	0/12/60/1920/5760	60	245	
B	<b>5737</b> CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel	0/12/60/1440/7200	60	210	3,5
C	<b>5738</b> TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel	0/12/60/1440/7200	60	210	3,5
D	<b>5739</b> CUCHILLO POSTRE dessert knife, couteau dessert, coltello frutta, dessertmesser	0/12/60/1920/5760	60	220	
E	<b>5740</b> CUCHARA POSTRE dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel	0/12/60/1440/7200	60	190	3
F	<b>5741</b> TENEDOR POSTRE dessert fork, fourchette dessert, forchetta frutta, dessertgabel	0/12/60/1440/7200	60	190	3
G	<b>5742</b> TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	0/12/60/2520/15120	60	140	2,5
H	<b>5743</b> CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffé, kaffeelöffel	0/12/60/2520/15120	60	140	2,5
I	<b>5744</b> CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	0/12/60/2520/15120	60	115	1,8
<b>8800</b>	24 PIEZAS 24 pieces, écrin 24 pièces, bauletto 24 pz., 24 Stück	1/0/4	4		3,5



# Maranta



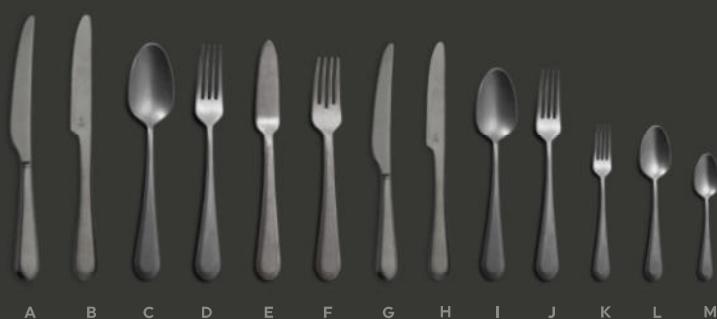
INOX 18/10 / 4mm / Mirror



# Maranta Vintage



**INOX 18/10 / 4mm / Vintage**



# London



INOX 18/10 / 4mm / Mirror



# London Vintage



INOX 18/10 / 4mm / Vintage



# Violet

INOX 18/10 / 4mm / Mirror



- |               |                        |  |
|---------------|------------------------|--|
| <b>A 7046</b> | <b>CUCHILLO MESA</b>   | table knife, couteau table, coltello tavola, tafelmesser         |
| <b>B 7047</b> | <b>CUCHARA MESA</b>    | table spoon, cuillère table, cucchiaio tavola, tafellöffel       |
| <b>C 7048</b> | <b>TENEDOR MESA</b>    | table fork, fourchette table, forchetta tavola, tafelgabel       |
| <b>D 7049</b> | <b>PALA PESCADO</b>    | fish knife, couteau poisson, coltello pesce, fischmesser         |
| <b>E 7050</b> | <b>TENEDOR PESCADO</b> | fish fork, fourchette poisson, forchetta pesce, fischgabel       |
| <b>F 7051</b> | <b>CUCHILLO POSTRE</b> | dessert knife, couteau dessert, coltello frutta, dessertmesser   |
| <b>G 7052</b> | <b>CUCHARA POSTRE</b>  | dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel |
| <b>H 7053</b> | <b>TENEDOR POSTRE</b>  | dessert fork, fourchette dessert, forchetta frutta, dessertgabel |
| <b>I 7054</b> | <b>TENEDOR LUNCH</b>   | cake fork, fourchette gâteau, forchetta dolce, kuchengabel       |
| <b>J 7055</b> | <b>CUCHARA CAFÉ</b>    | tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel          |
| <b>K 7056</b> | <b>CUCHARA MOKA</b>    | coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel    |

**UE** **MOQ** **► mm** **☒ mm**

0/12/120/1920/5760 60 240

0/12/120/1440/7200 60 214 4

0/12/120/1440/7200 60 213 4

0/12/120/1440/7200 60 187 3,5

0/12/120/1440/7200 60 174 3,5

0/12/120/1920/5760 60 209

0/12/120/1440/7200 60 176 3,5

0/12/120/1440/7200 60 175 3,5

0/12/120/2520/15120 60 147 3

0/12/120/2520/15120 60 147 3

0/12/120/2520/15120 60 121 2,5

- 5962** 24 PIEZAS  
24 pieces, écrin 24 pièces, bauletto 24 pz., 24 Stück

1/0/4 4



# Chef

INOX 18/10 /4mm / Mirror



INOX  
STAINLESS  
STEEL  
**304**

<b>A</b>	<b>3107</b>	<b>CUCHILLO CHULETERO SUTIL</b> steak knife sutil, couteau steak sutil, coltello bistecca sutil, steakmesser sutil	0/6/60/720/3600	60	232
<b>B</b>	<b>5033</b>	<b>CUCHILLO MESA</b> table knife, couteau table, coltello tavola, tafelmesser	0/12/120/1920/5760	60	235
<b>NEW C</b>	<b>11915</b>	<b>CUCHARA MESA</b> table spoon, cuillère table, cucchiaio tavola, tafellöffel	0/12/120/1440/7200	60	200 4
<b>NEW D</b>	<b>11916</b>	<b>TENEDOR MESA</b> table fork, fourchette table, forchetta tavola, tafelgabel	0/12/120/1440/7200	60	200 4
<b>E</b>	<b>3702</b>	<b>PALA PESCAZO</b> fish knife, couteau poisson, coltello pesce, fischmesser	0/12/120/1440/7200	60	205 3
<b>F</b>	<b>3703</b>	<b>TENEDOR PESCAZO</b> fish fork, fourchette poisson, forchetta pesce, fischgabel	0/12/120/1440/7200	60	195 3
<b>G</b>	<b>5034</b>	<b>CUCHILLO POSTRE</b> dessert knife, couteau dessert, coltello frutta, dessertmesser	0/12/120/1920/5760	60	210 2,5
<b>H</b>	<b>3704</b>	<b>CUCHARA POSTRE</b> dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel	0/12/120/1440/7200	60	180 2,5
<b>I</b>	<b>3705</b>	<b>TENEDOR POSTRE</b> dessert fork, fourchette dessert, forchetta frutta, dessergabel	0/12/120/1440/7200	60	180 2,5
<b>J</b>	<b>3706</b>	<b>TENEDOR LUNCH</b> cake fork, fourchette gâteau, forchetta dolce, kuchengabel	0/12/120/2520/15120	60	148 2
<b>K</b>	<b>3707</b>	<b>CUCHARA CAFÉ</b> tea spoon, cuillère café, cucchiaio caffé, kaffeelöffel	0/12/120/2520/15120	60	140 2
<b>L</b>	<b>3708</b>	<b>CUCHARA MOKA</b> coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	0/12/120/2520/15120	60	116 2
<b>0706</b>	<b>24 PIEZAS</b> 24 pieces, écrin 24 pièces, baulette 24 pz, 24 stück	1/0/4	4	3,5	

**UE** **MOQ** ▶ mm ▷ mm



# Munich

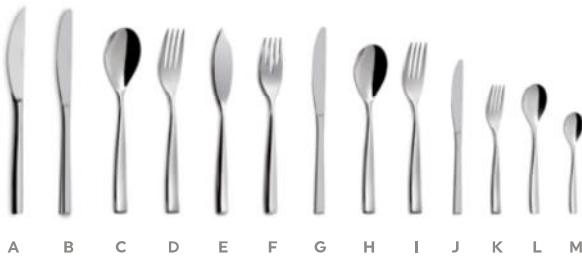


INOX 18/10 / 3,5mm / Mirror



# Ibiza

**INOX 18/10 / 3,5mm / Mirror**



INOX  
STAINLESS  
STEEL  
**304**

			UE	MOQ	► mm	✖ mm
A	<b>0764</b>	CUCHILLO CHULETERO steak knife, couteau steak, coltello bistecca, steakmesser	0/12/120/1920/5760	60	223	
B	<b>0268</b>	CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser	0/12/120/1920/5760	60	221	
C	<b>2736</b>	CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel	0/12/120/1440/7200	60	200	3,5
D	<b>2735</b>	TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel	0/12/120/1440/7200	60	200	3,5
E	<b>2742</b>	PALA PESCADO fish knife, couteau poisson, coltello pesce, fischmesser	0/12/120/1440/7200	60	200	2,5
F	<b>2741</b>	TENEDOR PESCADO fish fork, fourchette poisson, forchetta pesce, fischgabel	0/12/120/1440/7200	60	190	2,5
G	<b>5807</b>	CUCHILLO POSTRE dessert knife, couteau dessert, coltello frutta, dessertmesser	0/12/120/1920/5760	60	202	
H	<b>2740</b>	CUCHARA POSTRE dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel	0/12/120/1440/7200	60	183	2,5
I	<b>2738</b>	TENEDOR POSTRE dessert fork, fourchette dessert, forchetta frutta, dessertgabel	0/12/120/1440/7200	60	185	2,5
J	<b>5814</b>	CUCHILLO LUNCH cake knife, couteau gâteau, coltello dolce, kuchenmesser	0/12/120/1920/5760	60	167	
K	<b>2745</b>	TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	0/12/120/2520/15120	60	140	2,5
L	<b>2743</b>	CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffé, kaffeelöffel	0/12/120/2520/15120	60	140	2,5
M	<b>2744</b>	CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	0/12/120/2520/15120	60	110	2,5
	<b>2797</b>	24 PIEZAS 24 pieces, écrin 24 pièces, bauletto 24 pz., 24 stück	1/0/4	4		3,5



# North XL

INOX 18/10 / 3mm / Mirror



INOX  
STAINLESS  
STEEL  
**304**

		<b>UE</b>	<b>MOQ</b>	<b>► mm</b>	<b>✖ mm</b>
A	<b>4402</b> CUCHILLO CHULETERO steak knife, couteau steak, coltello bistecca, steakmesser	0/12/120/1920/5760	60	228	
B	<b>5525</b> TENEDOR CHULETERO steak fork, fourchette steak, forchetta bistecca, stekgabel	0/12/120/1440/7200	60	202	3
<span style="color: red;">NEW</span>	<b>C 11923</b> CUCHILLO MESA CLASICO classic table knife, couteau table classic, coltello tavola classic, tafelmesser classic	0/12/120/1440/7200	60	240	
<span style="color: orange;">!</span>	<b>D 4535</b> CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser	0/12/120/1920/5760	60	240	
<span style="color: blue;">UP GRADE</span>	<b>E 4536</b> CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel	0/12/120/1440/7200	60	209	3
<span style="color: blue;">UP GRADE</span>	<b>F 4537</b> TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel	0/12/120/1440/7200	60	210	3
G	<b>5376</b> PALA PESCAZO fish knife, couteau poisson, coltello pesce, fischmesser	0/12/120/1440/7200	60	200	3
H	<b>5377</b> TENEDOR PESCAZO fish fork, fourchette poisson, forchetta pesce, fischgabel	0/12/120/1440/7200	60	195	3
<span style="color: red;">NEW</span>	<b>I 11924</b> CUCHILLO POSTRE CLASICO classic dessert knife, couteau dessert classic, coltello frutta classic, dessertmesser classic	0/12/120/1920/5760	60	216	
<span style="color: orange;">!</span>	<b>J 4538</b> CUCHILLO POSTRE dessert knife, couteau dessert, coltello frutta, dessertmesser	0/12/120/1920/5760	60	212	
K	<b>5378</b> CUCHARA POSTRE dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel	0/12/120/1440/7200	60	178	2,5
L	<b>5379</b> TENEDOR POSTRE dessert fork, fourchette dessert, forchetta frutta, dessertgabel	0/12/120/1440/7200	60	183	2,5
<span style="color: red;">NEW</span>	<b>M 11925</b> CUCHILLO LUNCH CLASICO classic cake knife, couteau gâteau classic, coltello dolce classic, kuchenmesser classic	0/12/120/1920/5760	60	176	
<span style="color: orange;">!</span>	<b>N 5015</b> CUCHILLO LUNCH cake knife, couteau gâteau, coltello dolce, kuchenmesser	0/12/120/1920/5760	60	178	
<span style="color: blue;">UP GRADE</span>	<b>O 3846</b> CUCHARA TÉ iced tea spoon, cuillère à thé, cucchiaio the, cocktaillöffel	0/12/120/2520/15120	60	145	2
<span style="color: red;">NEW</span>	<b>P 11926</b> TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	0/12/120/2520/15120	60	148	2
<span style="color: blue;">UP GRADE</span>	<b>Q 3948</b> CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffé, kaffeelöffel	0/12/120/2520/15120	60	138	2
<span style="color: blue;">UP GRADE</span>	<b>R 3949</b> CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	0/12/120/2520/15120	60	117	2
S	<b>4993</b> CUCHARA REFRESCO soda spoon, cuillère mazagran, cucchiaio bibita, longdrinklöffel	0/12/120/1440/7200	60	207	2
T	<b>5533</b> TENEDOR ARROZ rice fork, fourchette à riz, forchetta riso, reisgabel	0/12/120/1440/7200	60	205	2,5
U	<b>3154</b> CUCHARA CONSUMÉ consommé spoon, cuillère consommé, cucchiaio zuppa, bouillonlöffel	0/12/120/1440/7200	60	180	2,5
<span style="color: red;">NEW</span>	<b>V 12030</b> PALA MANTEQUILLA butter knife, cuillère consommé, cucchiaio zuppa, bouillonlöffel	0/12/120/1440/7200	60	176	3



BAJO PEDIDO  
ON DEMAND

# North M

INOX 18/10 / 2,5mm / Mirror



A      B      C      D



INOX  
STAINLESS  
STEEL  
**304**

- A **6359** CUCHILLO MESA GRANDE  
long table knife, grande couteau table, coltello tavola grande, tafelmesser lang
  - B **4007** CUCHARA MESA GRANDE  
table spoon long, grande cuillère table, cucchiaino tavola grande, tafellöffel lang
  - C **4008** TENEDOR MESA GRANDE  
long table fork, grande fourchette table, forchetta tavola grande, tafelgabel lang
  - D **3948** CUCHARA CAFÉ  
tea spoon, cuillère café, cucchiaino caffé, kaffeelöffel
- 7120** 24 PIEZAS  
24 pieces, écrin 24 pièces, bauletto 24 pz, 24 stück

	UE	MOQ	► mm	✗ mm	
A <b>6359</b>	0/12/120/1920/5760	60	228		
B <b>4007</b>	0/12/120/1440/7200	60	198	2,5	
C <b>4008</b>	0/12/120/1440/7200	60	198	2,5	
D <b>3948</b>	0/12/120/2520/15120	60	135	2	
<b>7120</b> 24 PIEZAS	1/0/4	4		2,5	

# Baguette XL

INOX 18/10 / 3mm / Mirror



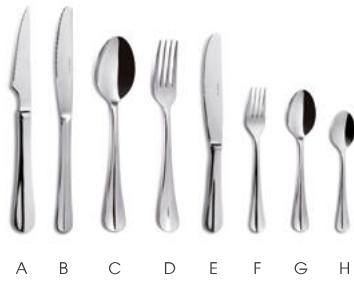
INOX  
STAINLESS  
STEEL  
**304**

			UE	MOQ	► mm	▼ mm
A	<b>3526</b>	CUCHILLO CHULETERO steak knife, couteau steak, coltello bistecca, steakmesser	0/12/120/1920/5760	60	230	
<b>NEW</b>	<b>B 11923</b>	CUCHILLO MESA CLASICO classic table knife, couteau table classic, coltello tavola classic, tafelmesser classic	0/12/120/1920/5760	60	240	
C	<b>5013</b>	CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser	0/12/120/1920/5760	60	240	
<b>UP GRADE</b>	<b>D 4365</b>	CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel	0/12/120/1440/7200	60	209	3
<b>UP GRADE</b>	<b>E 4366</b>	TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel	0/12/120/1440/7200	60	210	3
F	<b>5297</b>	PALA PESCAZO fish knife, couteau poisson, coltello pesce, fischmesser	0/12/120/1440/7200	60	200	2,5
G	<b>5298</b>	TENEDOR PESCAZO fish fork, fourchette poisson, forchetta pesce, fischgabel	0/12/120/1440/7200	60	195	2,5
<b>NEW</b>	<b>H 11924</b>	CUCHILLO POSTRE CLASICO classic dessert knife, couteau dessert classic, coltello frutta classic, dessertmesser classic	0/12/120/1920/5760	60	216	
I	<b>4367</b>	CUCHILLO POSTRE dessert knife, couteau dessert, coltello frutta, dessertmesser	0/12/120/1920/5760	60	178	
J	<b>5299</b>	CUCHARA POSTRE dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel	0/12/120/1440/7200	60	185	2,5
K	<b>5300</b>	TENEDOR POSTRE dessert fork, fourchette dessert, forchetta frutta, dessertgabel	0/12/120/1440/7200	60	183	2,5
<b>NEW</b>	<b>L 11925</b>	CUCHILLO LUNCH CLASICO classic cake knife, couteau gâteau classic, coltello dolce classic, kuchenmesser classic	0/12/120/1920/5760	60	176	
M	<b>5014</b>	CUCHILLO LUNCH cake knife, couteau gâteau, coltello dolce, kuchenmesser	0/12/120/1920/5760	60	138	
<b>UP GRADE</b>	<b>N 3877</b>	CUCHARA TÉ tea spoon, cuillère à thé, cucchiaio the, cocktaillöffel	0/12/120/2520/15120	60	145	2
<b>NEW</b>	<b>O 11927</b>	TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	0/12/120/2520/15120	60	148	2
<b>UP GRADE</b>	<b>P 5302</b>	CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffé, kaffeelöffel	0/12/120/2520/15120	60	138	2
<b>UP GRADE</b>	<b>Q 5303</b>	CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	0/12/120/2520/15120	60	117	2
R	<b>3155</b>	CUCHARA CONSOMÉ consommé spoon, cuillère consommé, cucchiaio zuppa, bouillonlöffle	0/12/120/1440/7200	60	180	2,5



# Baguette S

INOX 18/10 / 2mm / Mirror



INOX  
STAINLESS  
STEEL  
304

A	<b>1283</b>	CUCHILLO CHULETERO steak knife, couteau steak, coltello bistecca, steakmesser
B	<b>3522</b>	CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser
C	<b>4377</b>	CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel
D	<b>4378</b>	TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel
E	<b>3523</b>	CUCHILLO POSTRE dessert knife, couteau desser, coltello frutta, dessertmesser
F	<b>4383</b>	TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel
G	<b>4384</b>	CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffé, kaffelöffel
H	<b>4385</b>	CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel
<b>7121</b>	24 PIEZAS 24 pieces, écrin 24 pièces, bauletto 24 pz., 24 stück	

UE MOQ ▶ mm ✕ mm

0/12/120/1920/5760 60 223

0/12/120/1920/5760 60 225

0/12/120/1440/7200 60 193 1,8

0/12/120/1440/7200 60 190 2

0/12/120/1920/5760 60 196

0/12/120/2520/15120 60 143 1,5

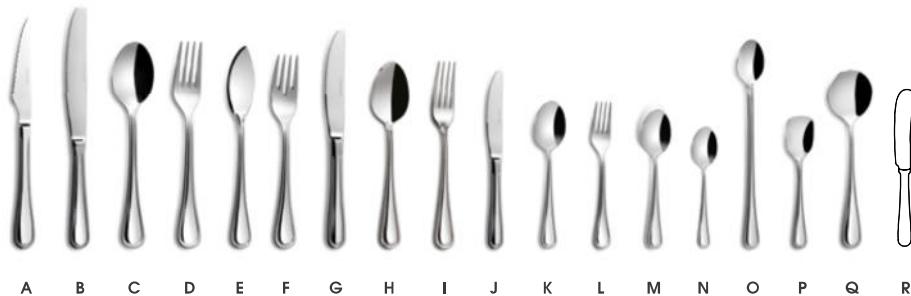
0/12/120/2520/15120 60 140 1,5

0/12/120/2520/15120 60 120 1,2



# Inglés XL

INOX 18/10 / 3mm / Mirror



INOX  
STAINLESS  
STEEL  
**304**

		<b>UE</b>	<b>MOQ</b>	<b>► mm</b>	<b>✗ mm</b>
A	<b>5952</b> CUCHILLO CHULETERO steak knife, couteau steak, coltello bistecca, steakmesser	0/12/120/1920/5760	60	228	
<span style="color: red;">NEW</span> B	<b>11917</b> CUCHILLO MESA CLASICO classic table knife, couteau table classic, coltello tavola classic, tafelmesser classic	0/12/120/1920/5760	60	240	
<span style="color: red;">NEW</span> C	<b>11918</b> CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafelöffel	0/12/120/1440/7200	60	209	3
<span style="color: red;">NEW</span> D	<b>11919</b> TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel	0/12/120/1440/7200	60	210	3
E	<b>5372</b> PALA PESCAZO fish knife, couteau poisson, coltello pesce, fischmesser	0/12/120/1440/7200	60	200	2,5
F	<b>5373</b> TENEDOR PESCAZO fish fork, fourchette poisson, forchetta pesce, fischgabel	0/12/120/1440/7200	60	195	2,5
<span style="color: red;">NEW</span> G	<b>11920</b> CUCHILLO POSTRE CLASICO classic dessert knife, couteau dessert classic, coltello frutta classic, dessertmesser classic	0/12/120/1440/7200	60	217	
H	<b>5374</b> CUCHARA POSTRE dessert spoon, cuillère dessert, cucchiaio frutta, dessertöffel	0/12/120/1440/7200	60	178	2,5
I	<b>5375</b> TENEDOR POSTRE dessert fork, fourchette dessert, forchetta frutta, dessertgabel	0/12/120/1440/7200	60	183	2,5
<span style="color: red;">NEW</span> J	<b>11921</b> CUCHILLO LUNCH CLASICO classic cake knife, couteau gâteau classic, coltello dolce classic, kuchemesser classic	0/12/120/2520/15120	60	177	
<span style="color: gray;">UP GRADE</span> K	<b>5309</b> CUCHARA TÉ tea spoon, cuillère à thé, cucchiaio the, cocktailöffel	0/12/120/1440/7200	60	145	2
<span style="color: red;">NEW</span> L	<b>11922</b> TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	0/12/120/2520/15120	60	148	2
<span style="color: gray;">UP GRADE</span> M	<b>5437</b> CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffé, kaffeeöffel	0/12/120/2520/15120	60	138	2
<span style="color: gray;">UP GRADE</span> N	<b>5438</b> CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	0/12/120/2520/15120	60	117	2
O	<b>4508</b> CUCHARA REFRESCO soda spoon, cuillère mazagran, cucchiaio bibita, longdrinköffel	0/12/120/1440/7200	60	207	2
P	<b>4018</b> CUCHARA HELADO ice cream spoon, cuillère à glace, cucchiaio gelato, eiscremelöffel	0/12/120/2520/15120	60	130	2
Q	<b>4019</b> CUCHARA CONSOMÉ consommé spoon, cuillère consommé, cucchiaio zuppa, bouillonöffel	0/12/120/1440/7200	60	180	2,5
<span style="color: red;">NEW</span> R	<b>12029</b> PALA MANTEQUILLA butter knife, cuillère consommé, cucchiaio zuppa, bouillonöffel	0/12/120/2520/15120	60	176	



# Inglés M

INOX 18/10 / 2,5mm / Mirror



A    B    C    D



- A **6360** CUCHILLO MESA GRANDE  
long table knife, grande couteau table, coltello tavola grande, tafelmesser lang
- B **4009** CUCHARA MESA GRANDE  
long table spoon, grande cuillère table, cucchiaio tavola grande, tafellöffel lang
- C **4010** TENDEDOR MESA GRANDE  
long table fork, grande fourchette table, forchetta tavola grande, tafelgabel lang
- D **5437** CUCHARA CAFÉ  
tea spoon, cuillère café, cucchiaio caffé, kaffeelöffel

- 7123** 24 PIEZAS  
24 pieces, écrin 24 pièces, bauletto 24 pz., 24 stück

	UE	MOQ	► mm	✖ mm	
A <b>6360</b> CUCHILLO MESA GRANDE	0/12/120/1920/5760	60	228		
B <b>4009</b> CUCHARA MESA GRANDE	0/12/120/1440/7200	60	198	2,5	
C <b>4010</b> TENDEDOR MESA GRANDE	0/12/120/1440/7200	60	198	2,5	
D <b>5437</b> CUCHARA CAFÉ	0/12/120/2520/15120	60	137	2	
<b>7123</b> 24 PIEZAS	1/0/4	4		2,5	

# Viena

**INOX 18/10 / 2,5mm / Mirror**



INOX  
STAINLESS  
STEEL  
**304**

		UE	MOQ	► mm	✗ mm
<b>A</b>	<b>5307</b> CUCHILLO CHULETERO steak knife, couteau steak, coltello bistecca, steakmesser	0/12/120/1920/5760	60	228	
<b>B</b>	<b>4777</b> CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser	0/12/120/1920/5760	60	240	
<b>C</b>	<b>4714</b> CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel	0/12/120/1440/7200	60	210	2,5
<b>D</b>	<b>4715</b> TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel	0/12/120/1440/7200	60	210	2,5
<b>E</b>	<b>4716</b> PALA PESCAZO fish knife, couteau poisson, coltello pesce, fischmesser	0/12/120/1440/7200	60	210	2,5
<b>F</b>	<b>4717</b> TENEDOR PESCAZO fish fork, fourchette poisson, forchetta pesce, fischgabel	0/12/120/1440/7200	60	196	2,5
<b>G</b>	<b>4778</b> CUCHILLO POSTRE dessert knife, couteau dessert, coltello frutta, dessertmesser	0/12/120/1920/5760	60	210	
<b>H</b>	<b>4721</b> CUCHARA POSTRE dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel	0/12/120/1440/7200	60	191	2,5
<b>I</b>	<b>4722</b> TENEDOR POSTRE dessert fork, fourchette dessert, forchetta frutta, dessertgabel	0/12/120/1440/7200	60	195	2,5
<b>J</b>	<b>4718</b> TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	0/12/120/2520/15120	60	160	2
<b>K</b>	<b>4719</b> CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffé, kaffeelöffel	0/12/120/2520/15120	60	155	2
<b>L</b>	<b>4720</b> CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	0/12/120/2520/15120	60	133	1,8
<b>M</b>	<b>4781</b> CAZO SOPA soup ladle, louche à potage, mestolo, suppenkelle	1/10/50/150/750	10	280	2,5
<b>N</b>	<b>4780</b> CUCHARA ENSALADA salad spoon, cuillère à servir salade, cucchiaio servire, salatlöffel	1/10/50/800/4000	10	240	2,5
<b>O</b>	<b>4779</b> TENEDOR ENSALADA salad fork, fourchette à servir salade, forchetta servire, salatgabel	1/10/50/800/4000	10	240	2,5
<b>P</b>	<b>4784</b> PALA REPOSTERÍA cake server, pelle à tarte, pala torta, tortenheber	1/10/50/800/2400	10	240	2,5
<b>Q</b>	<b>4783</b> CAZO SALSA sauce ladle, cuillère à sauce, mestolino salsa, soßenkelle	1/10/50/800/4000	10	170	2,7



# Barcelona

**INOX 18/10 / 3,5mm / Mirror**



INOX  
STAINLESS  
STEEL  
**304**

		<b>UE</b>	<b>MOQ</b>	<b>► mm</b>	<b>✗ mm</b>
A	<b>0764 CUCHILLO CHULETERO</b> steak knife, couteau steak, coltello bistecca, steakmesser	0/12/120/1920/5760	60	223	
B	<b>0268 CUCHILLO MESA</b> table knife, couteau table, coltello tavola, tafelmesser	0/12/120/1920/5760	60	221	
<span style="color: red;">NEW</span> C	<b>11913 CUCHARA MESA</b> table spoon, cuillère table, cucchiaio tavola, tafellöffel	0/12/120/1440/7200	60	200	3,5
<span style="color: red;">NEW</span> D	<b>11914 TENEDOR MESA</b> table fork, fourchette table, forchetta tavola, tafelgabel	0/12/120/1440/7200	60	200	3,5
E	<b>5805 PALA PESCAZO</b> fish knife, couteau poisson, coltello pesce, fischmesser	0/12/120/1440/7200	60	205	2,5
F	<b>5806 TENEDOR PESCAZO</b> fish fork, fourchette poisson, forchetta pesce, fischgabel	0/12/120/1440/7200	60	190	2,5
G	<b>5807 CUCHILLO POSTRE</b> dessert knife, couteau dessert, coltello frutta, dessertmesser	0/12/120/1920/5760	60	202	
H	<b>5808 CUCHARA POSTRE</b> dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel	0/12/120/1440/7200	60	183	2,5
I	<b>5809 TENEDOR POSTRE</b> dessert fork, fourchette dessert, forchetta frutta, dessertgabel	0/12/120/1440/7200	60	185	2,5
J	<b>5814 CUCHILLO LUNCH</b> cake knife, couteau gâteau, coltello dolce, kuchenmesser	0/12/120/1920/5760	60	167	
K	<b>5810 TENEDOR LUNCH</b> cake fork, fourchette gâteau, forchetta dolce, kuchengabel	0/12/120/2520/15120	60	140	2,5
L	<b>5811 CUCHARA CAFÉ</b> tea spoon, cuillère café, cucchiaio caffé, kaffeelöffel	0/12/120/2520/15120	60	140	2,5
M	<b>5812 CUCHARA MOKA</b> coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	0/12/120/2520/15120	60	110	2,5
N	<b>5815 PALA MANTEQUILLA</b> butter knife, couteau beurre, coltello burro, buttermesser	0/12/120/1440/7200	60	165	2,5
O	<b>3152 CUCHARA REFRESCO</b> soda spoon, cuillère mazagran, cucchiaio bibita, longdrinklöffel	0/12/120/1440/7200	60	200	2,5
P	<b>3153 CUCHARA CONSOMÉ</b> consommé spoon, cuillère consommé, cucchiaio zuppa, bouillonlöffel	0/12/120/1440/7200	60	180	2,5
Q	<b>0470 CAZO SOPA</b> soup ladle, louche à potage, mestolo, suppenkelle	1/10/50/150/750	10	268	3
R	<b>0471 CUCHARA ENSALADA</b> salad spoon, cuillère à servir salade, cucchiaio servire, salatlöffel	1/10/50/800/4000	10	270	3
S	<b>0472 TENEDOR ENSALADA</b> salad fork, fourchette à servir salade, forchetta servire, salatgabel	1/10/50/800/4000	10	265	3
T	<b>0473 PALA LASAÑA</b> lasagna server, pelle à lasagne, pala lasagna, lasagneheber	1/10/50/600/2400	10	235	3
U	<b>0474 CAZO SALSA</b> sauce ladle, cuillère à sauce, mestolino salsa, soßenkelle	1/10/50/800/4000	10	180	3

1 SINCE 1991

**Cuberteria / Cutlery**





GLASS

Vidrio texturizado de manera manual. Cada pieza es única y exclusiva.

Hand-textured glass. Each piece is unique and exclusive.



Vidrio ligero y resistente.  
Diseño que facilitan la apilabilidad.

Lightweight and resistant glass  
and stackable design.

VELVET  
FINISH

Acabado superficial de partículas metálicas que le da un aspecto terciopelado.

Surface finish of metallic particles that gives it a velvety appearance.



A



C

D

- |         |   | UE    | MOQ | L <sub>mm</sub> | W <sub>mm</sub> |
|---------|---|-------|-----|-----------------|-----------------|
| A 11957 | REPOSACUBIERTOS MUNA VELVET ORO<br>muna velvet cutlery rest gold, repose-couverts muna velvet or, portaposate muna velvet oro, besteckhalter muna velvet gold           | 0/4/0 | 4   | 100             | 25              |
| B 11958 | REPOSACUBIERTOS MUNA VELVET VERDE<br>muna velvet cutlery rest green, repose-couverts muna velvet vert, portaposate muna velvet, verde besteckhalter muna velvet grün    | 0/4/0 | 4   | 100             | 25              |
| C 11962 | REPOSACUBIERTOS OVAL VELVET ORO<br>oval velvet cutlery rest gold, repose-couverts oval velvet or, portaposate ovale velvet oro, ovaler besteckhalter velvet gold        | 0/4/0 | 4   | 70              | 30              |
| D 11963 | REPOSACUBIERTOS OVAL VELVET VERDE<br>oval velvet cutlery rest green, repose-couverts oval velvet vert, portaposate ovale velvet verde, ovaler besteckhalter velvet grün | 0/4/0 | 4   | 70              | 30              |

# Bcn Satin



INOX Nickel Free 18% / 3mm / Satin



# Bcn Satin Gold

INOX Nickel Free 18% / 3mm / Satin



INOX  
STAINLESS  
STEEL  
**430**

A	<b>6096</b>	CUCHILLO MESA	table knife, couteau table, coltello tavola, tafelmesser
B	<b>6097</b>	CUCHARA MESA	table spoon, cuillère table, cucchiaio tavola, tafellöffel
C	<b>6098</b>	TENEDOR MESA	table fork, fourchette table, forchetta tavola, tafelgabel
D	<b>11906</b>	PALA PESCAZO	fish knife, couteau poisson, coltello pesce, fischmesser
E	<b>11907</b>	TENEDOR PESCAZO	fish fork, fourchette poisson, forchetta pesce, fischgabel
F	<b>6350</b>	CUCHILLO POSTRE	dessert knife, couteau dessert, coltello frutta, dessertmesser
G	<b>6351</b>	CUCHARA POSTRE	dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel
H	<b>6352</b>	TENEDOR POSTRE	dessert fork, fourchette dessert, forchetta frutta, dessertgabel
I	<b>6099</b>	TENEDOR LUNCH	cake fork, fourchette gâteau, forchetta dolce, kuchengabel
J	<b>6100</b>	CUCHARA CAFÉ	tea spoon, cuillère café, cucchiaio caffé, kaffeelöffel
K	<b>6101</b>	CUCHARA MOKA	coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel
L	<b>7551</b>	CUCHARA REFRESCO	soda spoon, cuillère mazagran, cucchiaio bibita, longdrinklöffel
M	<b>7902</b>	CUCHARA ENSALADA	salad spoon, cuillère à servir salade, cucchiaio servire, salatlöffel
N	<b>7903</b>	TENEDOR ENSALADA	salad fork, fourchette à servir salade, forchetta servire, salatgabel
O	<b>8797</b>	CUCHARA APERITIVO	appetizer spoon, cuillère apéritif, cucchiaio antipasto, aperitif löffel
	<b>6324</b>	24 PIEZAS	24 pieces, écrin 24 pièces, bauletto 24 pz., 24 stück

		<b>UE</b>	<b>MOQ</b>	<b>► mm</b>	<b>✗ mm</b>
		1/12/120/1920/5760	60	221	
		1/12/120/1440/7200	60	200	3
		1/12/120/1440/7200	60	200	3
		1/12/120/1440/7200	60	206	2,5
		1/12/120/1440/7200	60	187	2,5
		1/12/120/1920/5760	60	202	
		1/12/120/1440/7200	60	183	2,5
		1/12/120/1440/7200	60	185	2,5
		1/12/120/2520/15120	60	140	2,5
		1/12/120/2520/15120	60	140	2,5
		1/12/120/2520/15120	60	110	2,5
		1/12/120/1440/7200	60	202	2,5
		1/10/50/800/4000	10	270	3
		1/10/50/800/4000	10	265	3
		0/6/60/1440/4320	60	132	3
		1/0/4			
			4		3



# Bcn Satin Champagne

**INOX Nickel Free 18% / 3mm / Satin**



A      B      C      D      E      F      G      H      I      J      K      L

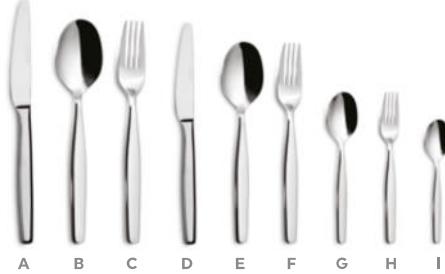


		UE	MOQ	► mm	✖ mm
A	<b>6711</b> CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser	1/12/120/1920/5760	60	221	
B	<b>6712</b> CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel	1/12/120/1440/7200	60	200	3
C	<b>6713</b> TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel	1/12/120/1440/7200	60	200	3
D	<b>6714</b> CUCHILLO POSTRE dessert knife, couteau dessert, coltello frutta, dessermesser	1/12/120/1920/5760	60	202	
E	<b>6715</b> CUCHARA POSTRE dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel	1/12/120/1440/7200	60	183	2,5
F	<b>6716</b> TENEDOR POSTRE dessert fork, fourchette dessert, forchetta frutta, dessertgabel	1/12/120/1440/7200	60	185	2,5
G	<b>6717</b> TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	1/12/120/2520/15120	60	140	2,5
H	<b>6718</b> CUCHARA CAFE tea spoon, cuillère café, cucchiaio caffé, kaffeelöffel	1/12/120/2520/15120	60	140	2,5
I	<b>6719</b> CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	1/12/120/2520/15120	60	110	2,5
J	<b>7899</b> CUCHARA REFRESCO soda spoon, cuillère mazagran, cucchiaio bibita, longdrinklöffel	1/12/120/1440/7200	60	202	2,5
K	<b>7900</b> CUCHARA ENSALADA salad spoon, cuillère à servir salade, cucchiaio servire, salatlöffel	1/10/50/800/4000	10	270	3
L	<b>7901</b> TENEDOR ENSALADA salad fork, fourchette à servir salade, forchetta servire, salatgabel	1/10/50/800/4000	10	265	3
<b>NEW</b>	<b>5310</b> BLISTER 3 CUCHILLO MESA blister 3 table knife, blister 3 couteau table, blister 3 coltello tavola, blister 3 tafelmesser	1/0/12/0/0	12		
<b>NEW</b>	<b>5312</b> BLISTER 6 CUCHARA MESA blister 6 table spoon, blister 6 cuillère table, blister 6 cucchiaio tavola, blister 6 tafellöffel	1/0/12/0/0	12		
<b>NEW</b>	<b>5311</b> BLISTER 6 TENEDOR MESA blister 6 table fork, blister 6 fourchette table, blister 6 forchetta tavola, blister 6 tafelgabel	1/0/12/0/0	12		
<b>NEW</b>	<b>1059</b> BLISTER 6 TENEDOR LUNCH blister 6 cake fork, blister 6 fourchette gâteau, blister 6 forchetta dolce, blister 6 kuchengabel	1/0/12/0/0	12		
<b>NEW</b>	<b>5313</b> BLISTER 6 CUCHARA CAFE blister 6 tea spoon, blister 6 cuillère café, blister 6 cucchiaio caffé, blister 6 kaffeelöffel	1/0/12/0/0	12		
<b>NEW</b>	<b>1060</b> BLISTER 6 CUCHARA MOKA blister 6 coffee/moka spoon, blister 6 cuillère moka, blister 6 cucchiaio moka, blister 6 mokkalöffel	1/0/12/0/0	12		
<b>6720</b>	24 PIEZAS 24 pieces, écrin 24 pièces, bauletto 24 pz, 24 stück	1/0/4	4		3



# Malvarrosa

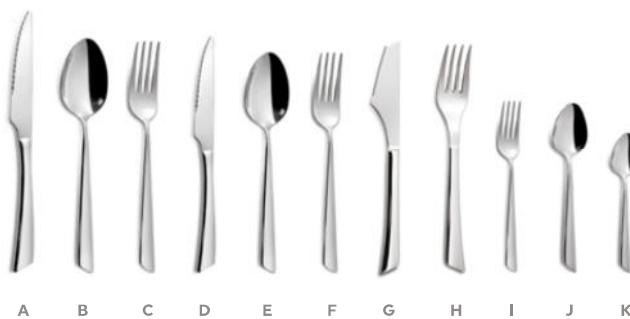
**INOX Nickel Free 18% / 4mm / Mirror**



INOX  
STAINLESS  
STEEL  
**430**

		<b>UE</b>	<b>MOQ</b>	<b>► mm</b>	<b>✗ mm</b>
A	<b>6573</b> CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser	0/12/120/1920/5760	120	225	
B	<b>6574</b> CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel	0/12/120/1440/7200	120	206	4
C	<b>6575</b> TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel	0/12/120/1440/7200	120	206	4
D	<b>6576</b> CUCHILLO POSTRE dessert knife, couteau dessert, coltello frutta, dessertmessner	0/12/120/1440/7200	120	203	
E	<b>6577</b> CUCHARA POSTRE dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel	0/12/120/1440/7200	120	185	3,5
F	<b>6578</b> TENEDOR POSTRE dessert fork, fourchette dessert, forchetta frutta, dessertgabel	0/12/120/1440/7200	120	185	3,5
G	<b>6579</b> CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffé, kaffeelöffel	0/12/120/2520/15120	120	140	3
H	<b>6580</b> TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	0/12/120/2520/15120	120	140	3
I	<b>6581</b> CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	0/12/120/2520/15120	120	115	3
	<b>6582</b> MAZO 2 CUCHILLO MESA film 2 table knife, film 2 couteau table, film 2 coltello tavola, film 2 tafelmesser	1/0/48/1008/3024	48	225	
	<b>6583</b> MAZO 3 CUCHARA MESA film 3 table spoon, film 3 cuillère table, film 3 cucchiaio tavola, film 3 tafellöffel	1/0/48/1200/3600	48	206	4
	<b>6584</b> MAZO 3 TENEDOR MESA film 3 table fork, film 3 fourchette table, film 3 forchetta tavola, film 3 tafelgabel	1/0/48/1200/3600	48	206	4
	<b>6585</b> MAZO 6 TENEDOR LUNCH film 6 cake fork, film 6 fourchette gâteau, film 6 forchetta dolce, film 6 kuchengabel	1/0/48/1152/4608	48	140	3
	<b>6586</b> MAZO 6 CUCHARA CAFÉ film 6 tea spoon, film 6 cuillère café, film 6 cucchiaio caffé, film 6 kaffeelöffel	1/0/48/1152/4608	48	140	3
	<b>6587</b> MAZO 6 CUCHARA MOKA film 6 coffee/moka spoon, film 6 cuillère moka, film 6 cucchiaio moka, film 6 mokkalöffel	1/0/48/1152/4608	48	115	3
<b>6588</b>	<b>24 PIEZAS</b> 24 pieces, écrin 24 pièces, bauletto 24 pz., 24 stück	1/0/4	4		4





A    B    C    D    E    F    G    H    I    J    K



		UE	MOQ	► mm	✗ mm
A	<b>3197</b> CUCHILLO CHULETERO steak knife, couteau steak, coltello bistecca, steakkutter	0/12/120/1920/5760	120	233	
B	<b>3198</b> CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel	0/12/120/1440/7200	120	208	4
C	<b>3199</b> TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel	0/12/120/1440/7200	120	208	4
D	<b>3200</b> CUCHILLO POSTRE dessert knife, couteau dessert, coltello frutta, dessertmesser	0/12/120/1920/5760	120	210	
E	<b>3201</b> CUCHARA POSTRE dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel	0/12/120/1440/7200	120	195	4
F	<b>3202</b> TENEDOR POSTRE dessert fork, fourchette dessert, forchetta frutta, dessertgabel	0/12/120/1440/7200	120	195	4
G	<b>3263</b> CUCHILLO PIZZA pizza knife, couteau pizza, coltello pizza, pizza tafelmesser	0/12/120/1920/5760	120	205	
H	<b>3264</b> TENEDOR PIZZA pizza fork, fourchette pizza, forchetta pizza, pizza gabel	0/12/120/1920/5760	120	202	4
I	<b>3203</b> TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	0/12/120/2520/15120	120	152	3
J	<b>3204</b> CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffé, kaffeelöffel	0/12/120/2520/15120	120	150	3
K	<b>3205</b> CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	0/12/120/2520/15120	120	125	3
<b>3216</b>	<b>MAZO 2 CUCHILLO CHULETERO</b> film 2 steak knife, film 2 couteau steak, film 2 coltello bistecca, film 2 steakkutter	1/0/48/1008/3024	48	233	
<b>3217</b>	<b>MAZO 3 CUCHARA MESA</b> film 3 table spoon, film 3 cuillère table, film 3 cucchiaio tavola, film 3 tafellöffel	1/0/48/1200/3600	48	208	4
<b>3218</b>	<b>MAZO 3 TENEDOR MESA</b> film 3 table fork, film 3 fourchette table, film 3 forchetta tavola, film 3 tafelgabel	1/0/48/1200/3600	48	208	4
<b>3219</b>	<b>MAZO 2 CUCHILLO POSTRE</b> film 2 dessert knife, film 2 couteau dessert, film 2 coltello frutta, film 2 dessertmesser	1/0/48/1008/3024	48	210	
<b>3220</b>	<b>MAZO 3 CUCHARA POSTRE</b> film 3 dessert spoon, film 3 cuillère dessert, film 3 cucchiaio frutta, film 3 dessertlöffel	1/0/48/1200/3600	48	195	4
<b>3221</b>	<b>MAZO 3 TENEDOR POSTRE</b> film 3 dessert fork, film 3 fourchette dessert, film 3 forchetta frutta, film 3 dessertgabel	1/0/48/1200/3600	48	195	4
<b>3222</b>	<b>MAZO 6 TENEDOR LUNCH</b> film 6 cake fork, film 6 fourchette gâteau, film 6 forchetta dolce, film 6 kuchengabel	1/0/48/1152/4608	48	152	3
<b>3223</b>	<b>MAZO 6 CUCHARA CAFÉ</b> film 6 tea spoon, film 6 cuillère café, film 6 cucchiaio caffé, film 6 kaffeelöffel	1/0/48/1152/4608	48	150	3
<b>3224</b>	<b>MAZO 6 CUCHARA MOKA</b> film 6 coffee/moka spoon, film 6 cuillère moka, film 6 cucchiaio moka, film 6 mokkalöffel	1/0/48/1152/4608	48	125	3



# Canada

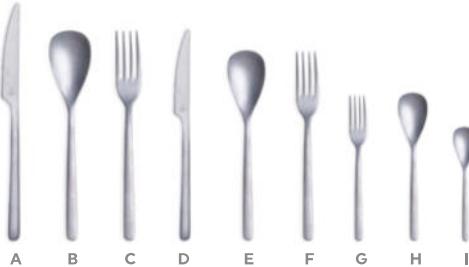


**INOX Nickel Free 18% / 4mm / Mirror**



# Canada Vintage

INOX Nickel Free 18% / 4mm / Vintage



INOX  
STAINLESS  
STEEL  
**430**

- |             |             |  |
|-------------|-------------|--|
| <b>A</b>    | <b>1241</b> | UCHILLO MESA<br>table knife, couteau table, coltello tavola, tafelmesser           |
| <b>B</b>    | <b>1242</b> | UCHARA MESA<br>table spoon, cuillère table, cucchiaio tavola, tafellöffel          |
| <b>C</b>    | <b>1243</b> | TENEDOR MESA<br>table fork, fourchette table, forchetta tavola, tafelgabel         |
| <b>D</b>    | <b>1244</b> | UCHILLO POSTRE<br>dessert knife, couteau dessert, coltello frutta, dessertmesser   |
| <b>E</b>    | <b>1245</b> | UCHARA POSTRE<br>dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel  |
| <b>F</b>    | <b>1246</b> | TENEDOR POSTRE<br>dessert fork, fourchette dessert, forchetta frutta, dessertgabel |
| <b>G</b>    | <b>1247</b> | TENEDOR LUNCH<br>cake fork, fourchette gâteau, forchetta dolce, kuchengabel        |
| <b>H</b>    | <b>1248</b> | UCHARA CAFÉ<br>tea spoon, cuillère café, cucchiaio caffé, kaffeelöffel             |
| <b>I</b>    | <b>1249</b> | UCHARA MOKA<br>coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel       |
| <b>1228</b> | 24 PIEZAS   | 24 pieces, écrin 24 pièces, bauletto 24 pz, 24 stück                               |

	<b>UE</b>	<b>MOQ</b>	<b>► mm</b>	<b>✖ mm</b>
	0/12/120/1920/5760	60	233	
	0/12/120/1440/7200	60	206	4
	0/12/120/1440/7200	60	204	4
	0/12/120/1920/5760	60	209	
	0/12/120/1440/7200	60	185	3
	0/12/120/1440/7200	60	184	3
	0/12/120/2520/15120	60	145	3
	0/12/120/2520/15120	60	150	3
	0/12/120/2520/15120	60	115	2
<b>1228</b>	1/0/4	4		4



# Canada Vintage Champagne

INOX Nickel Free 18% / 4mm / Vintage

**NEW**



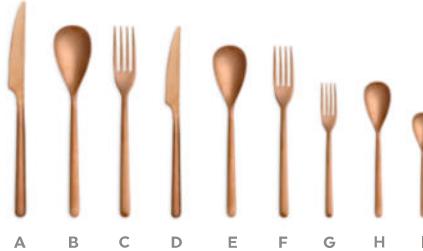
A	11645	CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser
B	11646	CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel
C	11647	TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel
D	11648	CUCHILLO POSTRE dessert knife, couteau dessert, coltello frutta, dessertmesser
E	11649	CUCHARA POSTRE dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel
F	11650	TENEDOR POSTRE dessert fork, fourchette dessert, forchetta frutta, dessertgabel
G	11651	TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel
H	11652	CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffé, kaffeelöffel
I	11653	CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel
	11654	24 PIEZAS 24 pieces, écrin 24 pièces, bauletto 24 pz., 24 Stück

UE	MOQ	► mm	✗ mm
0/12/120/1920/5760	60	233	
0/12/120/1440/7200	60	206	4
0/12/120/1440/7200	60	204	4
0/12/120/1920/5760	60	209	
0/12/120/1440/7200	60	185	3
0/12/120/1440/7200	60	184	3
0/12/120/2520/15120	60	145	3
0/12/120/2520/15120	60	150	3
0/12/120/2520/15120	60	115	2
1/0/4	4		4



# Canada Vintage Copper

INOX Nickel Free 18% / 4mm / Vintage



			UE	MOQ	► mm	✗ mm
A	<b>1270</b>	CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser	0/12/120/1920/5760	60	233	
B	<b>1271</b>	CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel	0/12/120/1440/7200	60	206	4
C	<b>1272</b>	TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel	0/12/120/1440/7200	60	204	4
D	<b>1273</b>	CUCHILLO POSTRE dessert knife, couteau dessert, coltello frutta, dessertmesser	0/12/120/1920/5760	60	209	
E	<b>1274</b>	CUCHARA POSTRE dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel	0/12/120/1440/7200	60	185	3
F	<b>1275</b>	TENEDOR POSTRE dessert fork, fourchette dessert, forchetta frutta, dessertgabel	0/12/120/1440/7200	60	184	3
G	<b>1276</b>	TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	0/12/120/2520/15120	60	145	3
H	<b>1277</b>	CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffé, kaffeelöffel	0/12/120/2520/15120	60	150	3
I	<b>1278</b>	CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	0/12/120/2520/15120	60	115	2
	<b>1231</b>	24 PIEZAS 24 pieces, écrin 24 pièces, bauletto 24 pz., 24 Stück	1/0/4	4		4



# Finger Food



INOX Nickel Free 18% / 2mm / Mirror



# Santorini

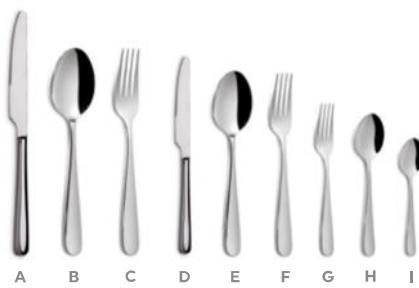


**INOX Nickel Free 18% / 3,5mm / Mirror**



# Chef Free

INOX Nickel Free 18% / 3,5mm / Mirror



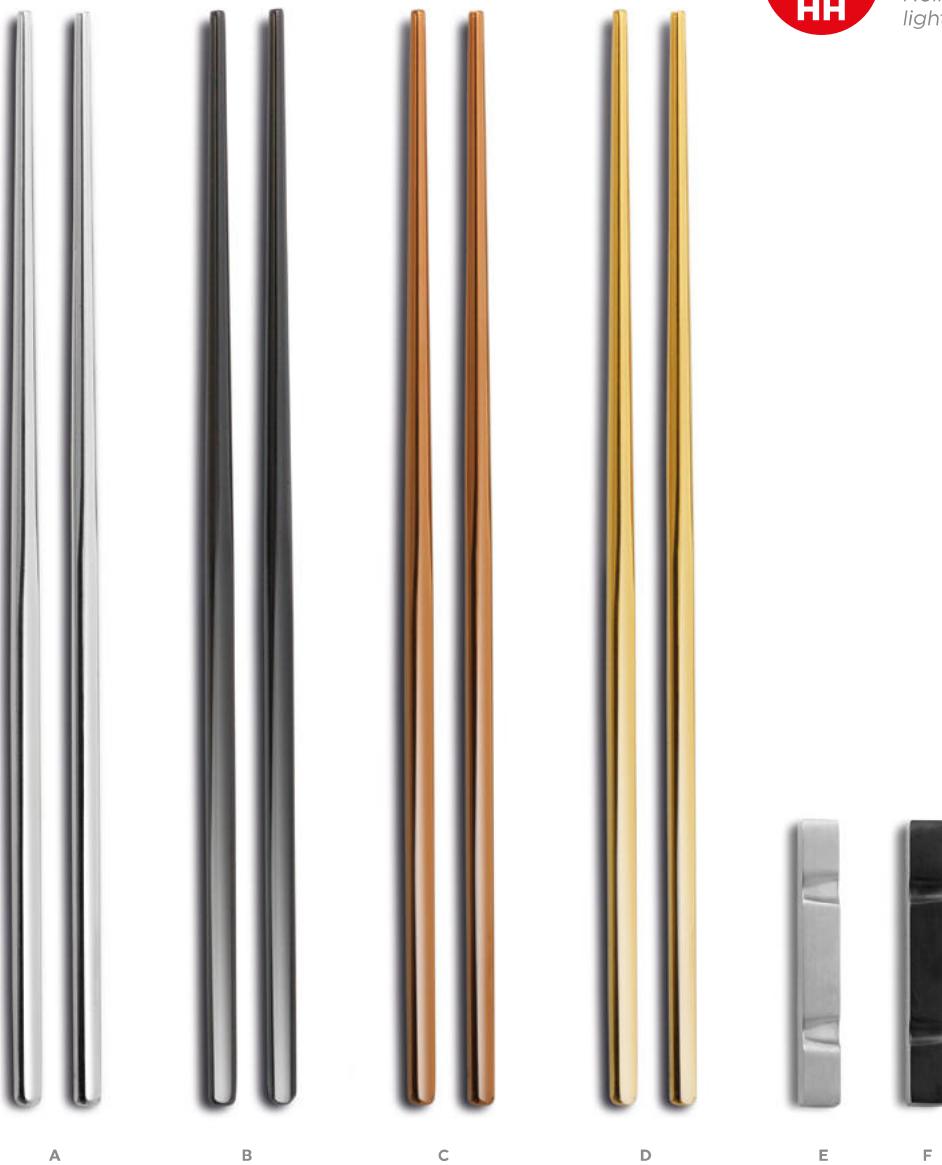
A	<b>5033</b>	UCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser
B	<b>9626</b>	UCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel
C	<b>9627</b>	TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel
D	<b>5034</b>	UCHILLO POSTRE dessert knife, couteau dessert, coltello frutta, dessertmesser
E	<b>10835</b>	UCHARA POSTRE dessert spoon, cuillère dessert, cucchiaio frutta, dessertiöffel
F	<b>10836</b>	TENEDOR POSTRE dessert fork, fourchette dessert, forchetta frutta, dessertgabel
G	<b>10837</b>	TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel
H	<b>9628</b>	UCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffé, kaffeelöffel
I	<b>10838</b>	UCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel

		UE	MOQ	► mm	✖ mm
		0/12/120/1920/5760	60	235	
		0/12/120/1920/5760	120	200	3,5
		0/12/120/1440/7200	120	200	3,5
		0/12/120/1920/5760	60	210	
		0/12/120/1440/7200	120	180	2
		0/12/120/1440/7200	120	180	
		0/12/120/1440/7200	120	148	
		0/12/120/2520/15120	120	140	2
		0/12/120/2520/15120	120	116	



# Kyoto

**INOX 18/10** / 5,5mm / Mirror / Satin



Mango hueco para una manipulación más ligera.

Hollow handle for lighter handling.



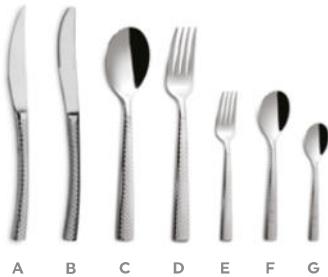
- A **7421** SET PALILLOS INOX  
chopsticks set 18/10, set baguettes 18/10, set baguettes 18/10, essstäbchen set 18/10
- B **7422** SET PALILLOS BLACK  
chopsticks set black 18/10, set baguettes black 18/10, set baguettes black 18/10, essstäbchen set 18/10 black
- C **7423** SET PALILLOS COPPER  
chopsticks set copper 18/10, set baguettes copper 18/10, set baguettes copper 18/10, essstäbchen set 18/10 copper
- D **7424** SET PALILLOS GOLD  
chopsticks set gold 18/10, set baguettes gold 18/10, set baguettes gold 18/10, essstäbchen set 18/10 gold
- E **7554** REPOSA PALILLOS BLOQUE SATIN  
chopsticks rest satin 18/10, porte baguette satin 18/10, supporto posate satin 18/10, bestekhalter satin 18/10
- F **7555** REPOSA PALILLOS BLOQUE NEGRO  
chopsticks rest black 18/10, porte baguette black 18/10, supporto posate black 18/10, bestekhalter black 18/10

	<b>UE</b>	<b>MOQ</b>	<b>► mm</b>	<b>✖ mm</b>
A	0/12/120/1920/5760	12	230	11
B	0/12/120/1920/5760	12	230	11
C	0/12/120/1920/5760	12	230	11
D	0/12/120/1920/5760	12	230	11
E	0/12/120/1920/5760	12	60	11
F	0/12/120/1920/5760	12	60	



# Hidraulic

**INOX Nickel Free 18% / 3mm / Mirror**



		UE	MOQ	► mm	✗ mm
A <b>6464</b>	CUCHILLO CHULETERO steak knife, couteau steak, coltello bistecca, steakmesser	0/12/120/1920/5760	120	220	
B <b>6326</b>	CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser	0/12/120/1920/5760	120	220	
C <b>6327</b>	CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel	0/12/120/1440/7200	120	200	3
D <b>6328</b>	TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel	0/12/120/1440/7200	120	200	3
E <b>6329</b>	TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	0/12/120/2520/15120	120	140	2
F <b>6331</b>	CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffé, kaffeelöffel	0/12/120/2520/15120	120	140	2
G <b>6330</b>	CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	0/12/120/2520/15120	120	110	2
<b>6499</b>	MAZO 2 CUCHILLO CHULETERO film 2 steak knife, film 2 couteau steak, film 2 coltello bistecca, film 2 steakmesser	1/0/48/1008/3024	48	220	
<b>6344</b>	MAZO 2 CUCHILLO MESA film 2 table knife, film 2 couteau table, film 2 coltello tavola, film 2 tafelmesser	1/0/48/1008/3024	48	220	
<b>6345</b>	MAZO 3 CUCHARA MESA film 3 table spoon, film 3 cuillère table, film 3 cucchiaio tavola, film 3 tafellöffel	1/0/48/1200/3600	48	200	3
<b>6346</b>	MAZO 3 TENEDOR MESA film 3 table fork, film 3 fourchette table, film 3 forchetta tavola, film 3 tafelgabel	1/0/48/1200/3600	48	200	3
<b>6347</b>	MAZO 6 TENEDOR LUNCH film 6 cake fork, film 6 fourchette gâteau, film 6 forchetta dolce, film 6 kuchengabel	1/0/48/1152/4608	48	140	2
<b>6348</b>	MAZO 6 CUCHARA CAFÉ film 6 tea spoon, film 6 cuillère café, film 6 cucchiaio caffé, film 6 kaffeelöffel	1/0/48/1152/4608	48	140	2
<b>6349</b>	MAZO 6 CUCHARA MOKA film 6 coffee/moka spoon, film 6 cuillère moka, film 6 cucchiaio moka, film 6 mokkalöffel	1/0/48/1152/4608	48	110	2
<b>6332</b>	24 PIEZAS 24 pieces, écrin 24 pièces, bauletto 24 pz., 24 Stück	1/0/4	4		3



# Madrid

**INOX Nickel Free 18% / 3mm / Mirror**



INOX  
STAINLESS STEEL  
**430**

		UE	MOQ	► mm	✗ mm
A	<b>1339</b> CUCHILLO CHULETERO steak knife, couteau steak, coltello bistecca, steakmesser	0/12/120/1920/5760	120	224	
B	<b>2775</b> CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser	0/12/120/1920/5760	120	221	
C	<b>1340</b> CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel	0/12/120/1440/7200	120	200	3
D	<b>1341</b> TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel	0/12/120/1440/7200	120	200	3
E	<b>6114</b> PALA PESCAZO fish knife, couteau poisson, coltello pesce, fischmesser	0/12/120/1440/7200	120	200	3
F	<b>9653</b> TENEDOR PESCAZO fish fork, fourchette poisson, forchetta pesce, fischgabel	0/12/120/1440/7200	120	200	3
G	<b>6115</b> CUCHILLO POSTRE dessert knife, couteau dessert, coltello frutta, dessertmesser	0/12/120/1920/5760	120	204	
H	<b>1595</b> CUCHARA POSTRE dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel	0/12/120/1440/7200	120	183	3
I	<b>6117</b> TENEDOR POSTRE dessert fork, fourchette dessert, forchetta frutta, dessertgabel	0/12/120/1440/7200	120	185	3
J	<b>9655</b> TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	0/12/120/2520/15120	120	140	2
K	<b>1342</b> CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffé, kaffeelöffel	0/12/120/2520/15120	120	135	2
L	<b>9654</b> CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	0/12/120/2520/15120	120	110	2
M	<b>1619</b> CAZO SOPA soup ladle, louche à potage, mestolo, suppenkelle	1/10/50/150/750	10	268	3
N	<b>1620</b> CUCHARA ENSALADA salad spoon, cuillère à servir salade, cucchiaio servire, salatlöffel	1/10/50/800/4000	10	270	3
O	<b>1622</b> TENEDOR ENSALADA salad fork, fourchette à servir salade, forchetta servire, salatgabel	1/10/50/800/4000	10	265	3
P	<b>1621</b> PALA LASAÑA lasagna server, pelle à lasagne, pala lasagna, lasagneheber	1/10/50/600/2400	10	235	3
Q	<b>1625</b> CAZO SALSA sauce ladle, cuillère à sauce, mestolino salsa, soßenkelle	1/10/50/800/4000	10	180	3
	<b>1193</b> MAZO 2 CUCHILLO CHULETERO film 2 steak knife, film 2 couteau steak, film 2 coltello bistecca, film 2 steakmesser	1/0/48/1008/3024	48	224	
	<b>1194</b> MAZO 3 CUCHARA MESA film 3 table spoon, film 3 cuillère table, film 3 cucchiaio tavola, film 3 tafellöffel	1/0/48/1200/3600	48	200	3
	<b>1195</b> MAZO 3 TENEDOR MESA film 3 table fork, film 3 fourchette table, film 3 forchetta tavola, film 3 tafelgabel	1/0/48/1200/3600	48	200	3
	<b>1078</b> MAZO 2 CUCHILLO POSTRE film 2 dessert knife, film 2 couteau dessert, film 2 coltello frutta, film 2 dessertmesser	1/0/48/1008/3024	48	204	
	<b>1079</b> MAZO 3 CUCHARA POSTRE film 3 dessert spoon, film 3 cuillère dessert, film 3 cucchiaio frutta, film 3 dessertlöffel	1/0/48/1200/3600	48	183	3
	<b>1080</b> MAZO 3 TENEDOR POSTRE film 3 dessert fork, film 3 fourchette dessert, film 3 forchetta frutta, film 3 dessertgabel	1/0/48/1200/3600	48	185	3
	<b>1196</b> MAZO 6 TENEDOR LUNCH film 6 cake fork, film 6 fourchette gâteau, film 6 forchetta dolce, film 6 kuchengabel	1/0/48/1152/4608	48	140	2
	<b>1197</b> MAZO 6 CUCHARA CAFÉ film 6 tea spoon, film 6 cuillère café, film 6 cucchiaio caffé, film 6 kaffeelöffel	1/0/48/1152/4608	48	135	2
	<b>1198</b> MAZO 6 CUCHARA MOKA film 6 coffee/moka spoon, film 6 cuillère moka, film 6 cucchiaio moka, film 6 mokkalöffel	1/0/48/1152/4608	48	110	2

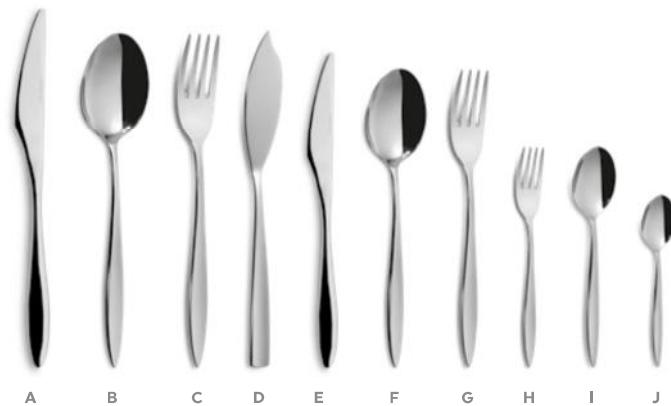


# Cuba

**INOX Nickel Free 18%** / 3mm / Mirror



		UE	MOQ	► mm	✗ mm
A	<b>2283</b> CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser	0/12/120/1920/5760	120	240	
B	<b>2274</b> CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel	0/12/120/1440/7200	120	200	3
C	<b>2275</b> TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel	0/12/120/1440/7200	120	200	3
D	<b>2758</b> PALA PESCAZO fish knife, couteau poisson, coltello pesce, fischmesser	0/12/120/1440/7200	120	206	3
E	<b>2284</b> CUCHILLO POSTRE dessert knife, couteau dessert, coltello frutta, dessertmesser	0/12/120/1920/5760	120	210	
F	<b>2759</b> CUCHARA POSTRE dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel	0/12/120/1440/7200	120	180	3
G	<b>2760</b> TENEDOR POSTRE dessert fork, fourchette dessert, forchetta frutta, dessertgabel	0/12/120/1440/7200	120	178	3
H	<b>2761</b> TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	0/12/120/2520/15120	120	137	2
I	<b>2762</b> CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffé, kaffeelöffel	0/12/120/2520/15120	120	134	2
J	<b>2763</b> CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	0/12/120/2520/15120	120	115	2
<b>M2283</b>	<b>MAZO 2 CUCHILLO MESA</b> film 2 table knife, film 2 couteau table, film 2 coltello tavola, film 2 tafelmesser	1/0/48/1008/3024	48	240	
<b>M2274</b>	<b>MAZO 3 CUCHARA MESA</b> film 3 table spoon, film 3 cuillère table, film 3 cucchiaio tavola, film 3 tafellöffel	1/0/48/1200/3600	48	200	3
<b>M2275</b>	<b>MAZO 3 TENEDOR MESA</b> film 3 table fork, film 3 fourchette table, film 3 forchetta tavola, film 3 tafelgabel	1/0/48/1200/3600	48	200	3
<b>M5084</b>	<b>MAZO 2 CUCHILLO POSTRE</b> film 2 dessert knife, film 2 couteau dessert, film 2 coltello frutta, film 2 dessertmesser	1/0/48/1008/3024	48	210	
<b>M2759</b>	<b>MAZO 3 CUCHARA POSTRE</b> film 3 dessert spoon, film 3 cuillère dessert, film 3 cucchiaio frutta, film 3 dessertlöffel	1/0/48/1200/3600	48	180	3
<b>M2760</b>	<b>MAZO 3 TENEDOR POSTRE</b> film 3 dessert fork, film 3 fourchette dessert, film 3 forchetta frutta, film 3 dessertgabel	1/0/48/1200/3600	48	178	3
<b>M2761</b>	<b>MAZO 6 TENEDOR LUNCH</b> film 6 cake fork, film 6 fourchette gâteau, film 6 forchetta dolce, film 6 kuchengabel	1/0/48/1152/4608	48	137	2
<b>M2762</b>	<b>MAZO 6 CUCHARA CAFÉ</b> film 6 tea spoon, film 6 cuillère café, film 6 cucchiaio caffé, film 6 kaffeelöffel	1/0/48/1152/4608	48	134	2
<b>M2763</b>	<b>MAZO 6 CUCHARA MOKA</b> film 6 coffee/moka spoon, film 6 cuillère moka, film 6 cucchiaio moka, film 6 mokkalöffel	1/0/48/1152/4608	48	115	2



		UE	MOQ	► mm	✖ mm
A	<b>2774</b> CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser	0/12/120/1920/5760	120	229	
B	<b>2710</b> CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel	0/12/120/1440/7200	120	213	3
C	<b>2711</b> TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel	0/12/120/1440/7200	120	213	3
D	<b>2734</b> PALA PESCAZO fish knife, couteau poisson, coltello pesce, fischmesser	0/12/120/1440/7200	120	215	2,5
E	<b>5826</b> CUCHILLO POSTRE dessert knife, couteau dessert, coltello frutta, dessertmesser	0/12/120/1920/5760	60	200	
F	<b>2712</b> CUCHARA POSTRE dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel	0/12/120/1440/7200	120	190	2,5
G	<b>2713</b> TENEDOR POSTRE dessert fork, fourchette dessert, forchetta frutta, dessertgabel	0/12/120/1440/7200	120	190	2,5
H	<b>2714</b> TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	0/12/120/2520/15120	120	140	2
I	<b>2715</b> CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffé, kaffeelöffel	0/12/120/2520/15120	120	140	2
J	<b>2716</b> CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	0/12/120/2520/15120	120	109	1,5
<b>M2297</b>	<b>MAZO 2 CUCHILLO MESA</b> film 2 table knife, film 2 couteau table, film 2 coltello tavola, film 2 tafelmesser	1/0/48/1008/3024	48	229	
<b>M2710</b>	<b>MAZO 3 CUCHARA MESA</b> film 3 table spoon, film 3 cuillère table, film 3 cucchiaio tavola, film 3 tafellöffel	1/0/48/1200/3600	48	213	3
<b>M2711</b>	<b>MAZO 3 TENEDOR MESA</b> film 3 table fork, film 3 fourchette table, film 3 forchetta tavola, film 3 tafelgabel	1/0/48/1200/3600	48	213	3
<b>M2161</b>	<b>MAZO 2 CUCHILLO POSTRE</b> film 2 dessert knife, film 2 couteau dessert, film 2 coltello frutta, film 2 dessertmesser	1/0/48/1008/3024	48	200	
<b>M2712</b>	<b>MAZO 3 CUCHARA POSTRE</b> film 3 dessert spoon, film 3 cuillère dessert, film 3 cucchiaio frutta, film 3 dessertlöffel	1/0/48/1200/3600	48	190	2,5
<b>M2713</b>	<b>MAZO 3 TENEDOR POSTRE</b> film 3 dessert fork, film 3 fourchette dessert, film 3 forchetta frutta, film 3 dessertgabel	1/0/48/1200/3600	48	190	2,5
<b>M2714</b>	<b>MAZO 6 TENEDOR LUNCH</b> film 6 cake fork, film 6 fourchette gâteau, film 6 forchetta dolce, film 6 kuchengabel	1/0/48/1152/4608	48	140	2
<b>M2715</b>	<b>MAZO 6 CUCHARA CAFÉ</b> film 6 tea spoon, film 6 cuillère café, film 6 cucchiaio caffé, film 6 kaffeelöffel	1/0/48/1152/4608	48	140	2
<b>M2716</b>	<b>MAZO 6 CUCHARA MOKA</b> film 6 coffee/moka spoon, film 6 cuillère moka, film 6 cucchiaio moka, film 6 mokkalöffel	1/0/48/1152/4608	48	109	1,5



# Napoli Pizza Collection

INOX Nickel Free 18% / 4mm / Mirror



A



B



C



D



- A 3263 CUCHILLO PIZZA**  
pizza knife, couteau pizza, coltello pizza, pizza tafelmesser
- B 3264 TENEDOR PIZZA**  
pizza fork, fourchette pizza, forchetta pizza, pizza gabel
- C 3265 BLISTER 3 CUCHILLO PIZZA**  
blister 3 pizza knife, blister 3 couteau pizza, blister 3 coltello pizza, blister pizza-messer
- D 3266 BLISTER CUCHILLO + TENEDOR PIZZA**  
blister pizza knife + fork, blister couteau + fourchette pizza, blister coltello + forchetta pizza, blister pizza messer + gabel

	UE	MOQ	► mm	✖ mm
A 3263 CUCHILLO PIZZA	0/12/120/1920/5760	120	205	
B 3264 TENEDOR PIZZA	0/12/120/1920/5760	120	202	4
C 3265 BLISTER 3 CUCHILLO PIZZA	1/0/24/4561/2280	24	205	
D 3266 BLISTER CUCHILLO + TENEDOR PIZZA	1/0/48/576/2304	48	205	4

# Sevilla XL

INOX Nickel Free 18% / 3mm / Mirror



INOX  
STAINLESS  
STEEL  
**430**

		CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser	
B	<b>5631</b>	CUCHILLO CHULETERO steak knife, couteau steak, coltello bistecca, steakmessner	
<b>UP GRADE</b>	<b>C 9657</b>	CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel	
<b>UP GRADE</b>	<b>D 9658</b>	TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel	
E	<b>9659</b>	PALA PESCAZO fish knife, couteau poisson, coltello pesce, fischmessner	
F	<b>9660</b>	TENEDOR PESCAZO fish fork, fourchette poisson, forchetta pesce, fischgabel	
G	<b>0099</b>	CUCHILLO POSTRE dessert knife, couteau dessert, coltello frutta, dessertmessner	
H	<b>9662</b>	CUCHARA POSTRE dessert spoon, cuillère à dessert, cucchiaio frutta, dessertlöffel	
I	<b>9663</b>	TENEDOR POSTRE dessert fork, fourchette à dessert, forchetta frutta, dessertgabel	
<b>NEW</b>	<b>J 11930</b>	TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	
<b>UP GRADE</b>	<b>K 9665</b>	CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffé, kaffeelöffel	
<b>UP GRADE</b>	<b>L 9666</b>	CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	
M	<b>1626</b>	CAZO SOPA soup ladle, louche à potage, mestolo, suppenkelle	
N	<b>1627</b>	CUCHARA SERVIR serving spoon, cuillère à servir, cucchiaio servir, servierlöffel	
O	<b>1628</b>	TENEDOR SERVIR serving fork, fourchette à servir, forchetta servire, serviergabel	
P	<b>1629</b>	PALA REPOSTERÍA cake server, pelle à tarte, pala torta, tortenheber	
Q	<b>1632</b>	CAZO SALSA sauce ladle, cuillère à sauce, mestolino salsa, soßenkelle	

UE      MOQ      ▶ mm      ✕ mm

0/12/120/1920/5760	60	225	
0/12/120/1920/5760	60	230	
0/12/120/1440/7200	120	209	3
0/12/120/1440/7200	120	210	3
0/12/120/1440/7200	120	200	2,5
0/12/120/1440/7200	120	197	2,5
0/12/120/1920/5760	60	195	
0/12/120/1440/7200	120	178	2,5
0/12/120/1440/7200	120	183	2,5
0/12/120/2520/15120	120	148	2
0/12/120/2520/15120	120	138	2
0/12/120/2520/15120	120	117	2
1/10/50/200/800	10	260	2,5
1/10/50/800/400	10	235	2,5
1/10/50/800/400	10	235	2,5
1/10/50/600/2400	10	240	2,7
1/10/50/800/4000	10	170	2,7



# Sevilla S

INOX Nickel Free 18% / 1,8mm / Mirror

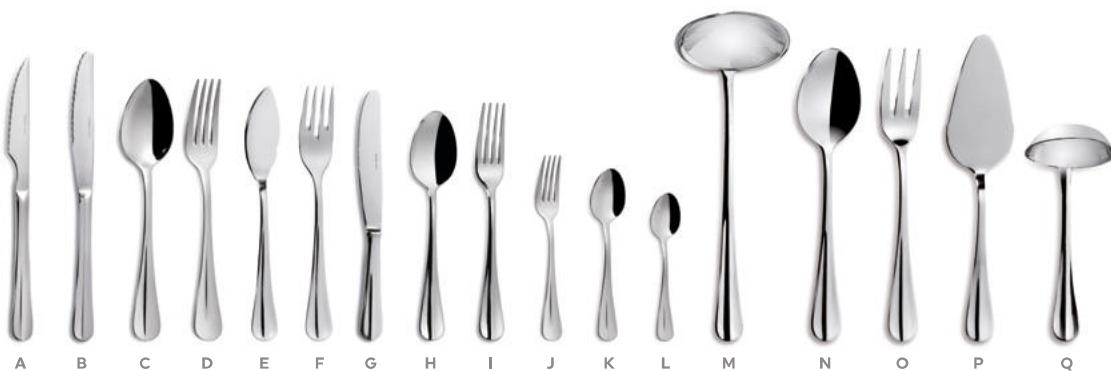


			UE	MOQ	► mm	✗ mm
A	<b>4712</b> CUCHILLO MESA MICRODENTADO	table knife micro, couteau table micro, coltello tavola micro, tafelmesser micro	0/12/120/1920/5760	120	224	
B	<b>0451</b> CUCHARA MESA	table spoon, cuillère table, cucchiaio tavola, tafellöffel	0/12/120/1440/7200	120	193	1,5
C	<b>0452</b> TENEDOR MESA	table fork, fourchette table, forchetta tavola, tafelgabel	0/12/120/1440/7200	120	190	1,8
D	<b>0453</b> TENEDOR LUNCH	cake fork, fourchette gâteau, forchetta dolce, kuchengabel	0/12/120/2520/15120	120	143	1,5
E	<b>0454</b> CUCHARA CAFÉ	tea spoon, cuillère café, cucchiaio caffé, kaffeelöffel	0/12/120/2520/15120	120	140	1,5
F	<b>0455</b> CUCHARA MOKA	coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	0/12/120/2520/15120	120	120	1,2
<b>M3950</b>	<b>MAZO 2 CUCHILLO MESA MICRO</b>	film 2 table knife micro, film 2 couteau table micro, film 2 coltello tavola micro, film 2 tafelmesser micro	1/0/48/1008/3024	48	224	
<b>M4306</b>	<b>MAZO 3 CUCHARA MESA</b>	film 3 table spoon, film 3 cuillère table, film 3 cucchiaio tavola, film 3 tafellöffel	1/0/48/1200/3600	48	193	1,5
<b>M4307</b>	<b>MAZO 3 TENEDOR MESA</b>	film 3 table fork, film 3 fourchette table, film 3 forchetta tavola, film 3 tafelgabel	1/0/48/1200/3600	48	190	1,8
<b>M4755</b>	<b>MAZO 6 TENEDOR LUNCH</b>	film 6 cake fork, film 6 fourchette gâteau, film 6 forchetta dolce, film 6 kuchengabel	1/0/48/1152/4608	48	143	1,5
<b>M4756</b>	<b>MAZO 6 CUCHARA CAFÉ</b>	film 6 tea spoon, film 6 cuillère café, film 6 cucchiaio caffé, film 6 kaffeelöffel	1/0/48/1152/4608	48	140	1,5
<b>M4757</b>	<b>MAZO 6 CUCHARA MOKA</b>	film 6 coffee/moka spoon, film 6 cuillère moka, film 6 cucchiaio moka, film 6 mokkalöffel	1/0/48/1152/4608	48	120	1,2
<b>3950</b>	<b>CORBATA 2 CUCHILLO MESA ECO MICRO</b>	Tie 2 table knife eco micro, cavalier 2 couteau table eco micro, cravatta 2 coltello tavola eco micro, krawatte 2 tafelmesser eco micro	1/4/48/672/2688	48	224	
<b>4306</b>	<b>CORBATA 3 CUCHARA MESA</b>	Tie 3 table spoon, cavalier 3 cuillère table, cravatta 3 cucchiaio tavola, krawatte 3 tafellöffel	1/4/48/672/2688	48	193	1,5
<b>4307</b>	<b>CORBATA 3 TENEDOR MESA</b>	Tie 3 table fork, cavalier 3 fourchette table, cravatta 3 forchetta tavola, krawatte 3 tafelgabel	1/4/48/672/2688	48	190	1,8
<b>4755</b>	<b>CORBATA 6 TENEDOR LUNCH</b>	Tie 6 cake fork, cavalier 6 fourchette gâteau, cravatta 6 forchetta dolce, krawatte 6 kuchengabel	1/4/48/672/2688	48	143	1,5
<b>4756</b>	<b>CORBATA 6 CUCHARA CAFÉ</b>	Tie 6 tea spoon, cavalier 6 cuillère café, cravatta 6 cucchiaio caffé, krawatte 6 kaffeelöffel	1/4/48/672/2688	48	140	1,5
<b>4757</b>	<b>CORBATA 6 CUCHARA MOKA</b>	Tie 6 moka spoon, cavalier 6 cuillère moka, cravatta 6 cucchiaio moka, krawatte 6 mokkalöffel	1/4/48/672/2688	48	120	1,2
<b>4885</b>	<b>24 PIEZAS</b>	24 pieces, écrin 24 pièces, bauletto 24 pz., 24 stück	1/0/4	4		1,8
<b>4999</b>	<b>24 PIEZAS CON CHULETERO</b>	24 pieces + steak knife, écrin 24 pièces + c.steak, bauletto 24 pz. + bistecca, 24 stück + steakmesser	1/0/4	4		1,8



# Granada XL

**INOX Nickel Free 18%** / 2,5mm / Mirror



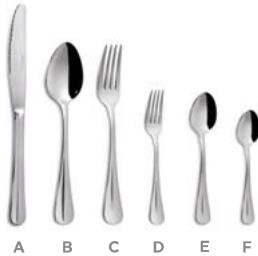
INOX  
STAINLESS  
STEEL  
**430**

		€	UE	MOQ	► mm	✖ mm
A	<b>1283</b> CUCHILLO CHULETERO steak knife, couteau steak, coltello bistecca, steakmesser	2,43 €	0/12/120/1920/5760	60	223	
B	<b>3522</b> CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser	2,43 €	0/12/120/1920/5760	60	225	
<b>UP GRADE</b>	<b>C 2700</b> CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel	1,61 €	0/12/120/1440/7200	120	209	2,5
<b>UP GRADE</b>	<b>D 2701</b> TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel	1,61 €	0/12/120/1440/7200	120	210	2,5
E	<b>2702</b> PALA PESCAZO fish knife, couteau poisson, coltello pesce, fischmesser	1,53 €	0/12/120/1440/7200	120	200	2,5
F	<b>2703</b> TENEDOR PESCAZO fish fork, fourchette poisson, forchetta pesce, fischgabel	1,53 €	0/12/120/1440/7200	120	200	2,5
G	<b>3523</b> CUCHILLO POSTRE dessert knife, couteau dessert, coltello frutta, dessertmesser	2,23 €	0/12/120/1920/5760	120	196	
H	<b>2705</b> CUCHARA POSTRE dessert spoon, cuillère à dessert, cucchiaio frutta, dessertlöffel	1,53 €	0/12/120/1440/7200	120	178	2,5
I	<b>2706</b> TENEDOR POSTRE dessert fork, fourchette à dessert, forchetta frutta, dessertgabel	1,53 €	0/12/120/1440/7200	120	183	2,5
<b>NEW</b>	<b>J 11933</b> TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	0,91 €	0/12/120/2520/15120	120	148	2
<b>UP GRADE</b>	<b>K 2708</b> CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffé, kaffeelöffel	0,91 €	0/12/120/2520/15120	120	138	2
<b>UP GRADE</b>	<b>L 2709</b> CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	0,89 €	0/12/120/2520/15120	120	117	2
M	<b>2303</b> CAZO SOPA soup ladle, louche à potage, mestolo, suppenkelle	5,65 €	1/10/50/150/750	10	260	2,5
N	<b>2304</b> CUCHARA SERVIR serving spoon, cuillère à servir, cucchiaio servir, servierlöffel	4,18 €	1/10/50/2800?4000	10	230	2,8
O	<b>2305</b> TENEDOR SERVIR serving fork, fourchette à servir, forchetta servire, serviertgabel	4,18 €	1/10/50/2800?4000	10	230	2,5
P	<b>2306</b> PALA REPOSTERÍA cake server, pelle à tarte, pala torta, tortenheber	4,61 €	1/10/50/600/2400	10	240	2,7
Q	<b>2307</b> CAZO SALSA sauce ladle, cuillère à sauce, mestolino salsa, soßenkelle	5,53 €	1/10/50/800/4000	10	170	2,7



# Granada S

**INOX Nickel Free 18% / 1,8mm / Mirror**



A B C D E F

INOX  
STAINLESS  
STEEL  
**430**

		UE	MOQ	► mm	✗ mm
A	<b>4632</b> CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser	0/12/120/1920/5760	120	224	
B	<b>0424</b> CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel	0/12/120/1440/7200	120	193	1,5
C	<b>0425</b> TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel	0/12/120/1440/7200	120	190	1,8
D	<b>0426</b> TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	0/12/120/2520/15120	120	143	1,5
E	<b>0427</b> CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffé, kaffeelöffel	0/12/120/2520/15120	120	140	1,5
F	<b>0428</b> CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	0/12/120/2520/15120	120	120	1,2
	<b>8083</b> MAZO 2 CUCHILLO MESA film 2 knife, film 2 couteau, film 2 coltello, film 2 messer	1/0/48/1008/3024	48	224	
	<b>8084</b> MAZO 3 CUCHARA MESA film 3 table spoon, film 3 cuillère table, film 3 cucchiaio tavola, film 3 tafellöffel	1/0/48/1200/3600	48	193	1,5
	<b>8085</b> MAZO 3 TENEDOR MESA film 3 table fork, film 3 fourchette table, film 3 forchetta tavola, film 3 tafelgabel	1/0/48/1200/3600	48	190	1,8
	<b>8086</b> MAZO 6 TENEDOR LUNCH film 6 cake fork, film 6 fourchette gâteau, film 6 forchetta dolce, film 6 kuchen-gabel	1/0/48/1152/4608	48	143	1,5
	<b>8087</b> MAZO 6 CUCHARA CAFÉ film 6 tea spoon, film 6 cuillère café, film 6 cucchiaio caffé, film 6 kaffeelöffel	1/0/48/1152/4608	48	140	1,5
	<b>8088</b> MAZO 6 CUCHARA MOKA film 6 coffee/moka spoon, film 6 cuillère moka, film 6 cucchiaio moka, film 6 mokkalöffel	1/0/48/1152/4608	48	120	1,2
<b>5107</b>	<b>CORBATA 2 CUCHILLO MESA</b> Tie 2 table knife, cavalier 2 couteau table, cravatta 2 coltello tavola, krawatte 2 tafelmesser	1/4/48/672/2688	48	224	
<b>4623</b>	<b>CORBATA 3 CUCHARA MESA</b> Tie 3 table spoon, cavalier 3 cuillère table, cravatta 3 cucchiaio tavola, krawatte 3 tafellöffel	1/4/48/672/2688	48	193	1,5
<b>4624</b>	<b>CORBATA 3 TENEDOR MESA</b> Tie 3 table fork, cavalier 3 fourchette table, cravatta 3 forchetta tavola, krawatte 3 tafelgabel	1/4/48/672/2688	48	190	1,8
<b>3515</b>	<b>CORBATA 6 TENEDOR LUNCH</b> Tie 6 cake fork, cavalier 6 fourchette gâteau, cravatta 6 forchetta dolce, krawatte 6 kuchengabel	1/4/48/672/2688	48	143	1,5
<b>3516</b>	<b>CORBATA 6 CUCHARA CAFÉ</b> Tie 6 tea spoon, cavalier 6 cuillère café, cravatta 6 cucchiaio caffé, krawatte 6 kaffeelöffel	1/4/48/672/2688	48	140	1,5
<b>3517</b>	<b>CORBATA 6 CUCHARA MOKA</b> Tie 6 moka spoon, cavalier 6 cuillère moka, cravatta 6 cucchiaio moka, krawatte 6 mokkalöffel	1/4/48/672/2688	48	120	1,2
<b>4884</b>	<b>24 PIEZAS</b> 24 pieces, écrin 24 pièces, bauletto 24 pz., 24 stück	1/0/4	4		1,8

# Bilbao XL

**INOX Nickel Free 18% / 2,5mm / Mirror**



INOX  
STAINLESS  
STEEL  
**430**

A	<b>2396</b> CUCHILLO CHULETERO steak knife, couteau steak, coltello bistecca, steakmesser			
B	<b>2338</b> CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser			
C	<b>2632</b> CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel			
D	<b>2633</b> TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel			
E	<b>2634</b> PALA PESCAZO fish knife, couteau poisson, coltello pesce, fischmesser			
F	<b>2635</b> TENEDOR PESCAZO fish fork, fourchette poisson, forchetta pesce, fischgabel			
G	<b>2511</b> CUCHILLO POSTRE dessert knife, couteau dessert, coltello frutta, dessertmesser			
H	<b>2637</b> CUCHARA POSTRE dessert spoon, cuillère à dessert, cucchiaio frutta, dessertlöffel			
I	<b>2638</b> TENEDOR POSTRE dessert fork, fourchette à dessert, forchetta frutta, dessertgabel			
J	<b>11928</b> TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel			
K	<b>2640</b> CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffé, kaffeelöffel			
L	<b>2641</b> CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel			
M	<b>2298</b> CAZO SOPA soup ladle, louche à potage, mestolo, suppenkelle			
N	<b>2040</b> CUCHARA SERVIR serving spoon, cuillère à servir, cucchiaio servir, servierlöffel.			
O	<b>2300</b> TENEDOR SERVIR serving fork, fourchette à servir, forchetta servire, serviertgabel			
P	<b>2301</b> PALA REPOSTERÍA cake server, pelle à tarte, pala torta, tortenheber			
Q	<b>2302</b> CAZO SALSA sauce ladle, cuillère à sauce, mestolino salsa, soßenkelle			

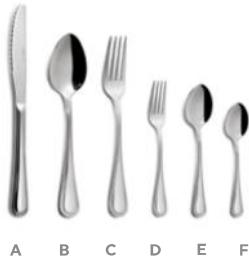
**UE**      **MOQ**      **► mm**      **✗ mm**

0/12/120/1920/5760	60	223	
0/12/120/1920/5760	60	222	
0/12/120/1440/7200	120	204	2,5
0/12/120/1440/7200	120	210	2,5
0/12/120/1440/7200	120	200	2,5
0/12/120/1440/7200	120	195	2,5
0/12/120/1920/5760	60	196	
0/12/120/1440/7200	120	178	2,5
0/12/120/1440/7200	120	183	2,5
0/12/120/2520/15120	120	148	2
0/12/120/2520/15120	120	138	2
0/12/120/2520/15120	120	117	2
1/10/50/150/750	10	260	2,5
1/10/50/800/4000	10	240	2,5
1/10/50/800/4000	10	230	2,5
1/10/50/600/2400	10	240	2,5
1/10/50/800/4000	10	170	2,7



# Bilbao S

**INOX Nickel Free 18% / 1,8mm / Mirror**



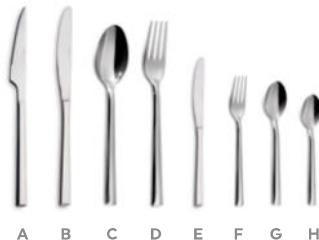
A B C D E F



		UE	MOQ	► mm	✖ mm
A <b>1623</b>	CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser	0/12/120/1920/5760	120	224	
B <b>3130</b>	CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel	0/12/120/1440/7200	120	193	1,5
C <b>3131</b>	TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel	0/12/120/1440/7200	120	190	1,8
D <b>3814</b>	TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	0/12/120/2520/15120	120	143	1,5
E <b>3812</b>	CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffé, kaffeelöffel	0/12/120/2520/15120	120	140	1,5
F <b>3813</b>	CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	0/12/120/2520/15120	120	120	1,2
<b>M0010</b>	MAZO 2 CUCHILLO MESA film 2 knife, film 2 couteau, film 2 coltello, film 2 messer	1/0/48/1008/3024	48	224	
<b>M3435</b>	MAZO 3 CUCHARA MESA film 3 table spoon, film 3 cuillère table, film 3 cucchiaio tavola, film 3 tafellöffel	1/0/48/1200/3600	48	193	1,5
<b>M3970</b>	MAZO 3 TENEDOR MESA film 3 table fork, film 3 fourchette table, film 3 forchetta tavola, film 3 tafelgabel	1/0/48/1200/3600	48	190	1,8
<b>M4540</b>	MAZO 6 TENEDOR LUNCH film 6 cake fork, film 6 fourchette gâteau, film 6 forchetta dolce, film 6 kuchengabel	1/0/48/1152/4608	48	143	1,5
<b>M4541</b>	MAZO 6 CUCHARA CAFÉ film 6 tea spoon, film 6 cuillère café, film 6 cucchiaio caffé, film 6 kaffeelöffel	1/0/48/1152/4608	48	140	1,5
<b>M4542</b>	MAZO 6 CUCHARA MOKA film 6 coffee/moka spoon, film 6 cuillère moka, film 6 cucchiaio moka, film 6 mokkalöffel	1/0/48/1152/4608	48	120	1,2
<b>0010</b>	<b>CORBATA 2 CUCHILLO MESA</b> Tie 2 table knife, cavalier 2 couteau table, cravatta 2 coltello tavola, krawatte 2 tafelmesser	1/4/48/672/2688	48	224	
<b>3435</b>	<b>CORBATA 3 CUCHARA MESA</b> Tie 3 table spoon, cavalier 3 cuillère table, cravatta 3 cucchiaio tavola, krawatte 3 tafellöffel	1/4/48/672/2688	48	193	1,5
<b>3970</b>	<b>CORBATA 3 TENEDOR MESA</b> Tie 3 table fork, cavalier 3 fourchette table, cravatta 3 forchetta tavola, krawatte 3 tafelgabel	1/4/48/672/2688	48	190	1,8
<b>4540</b>	<b>CORBATA 6 TENEDOR LUNCH</b> Tie 6 cake fork, cavalier 6 fourchette gâteau, cravatta 6 forchetta dolce, krawatte 6 kuchengabel	1/4/48/672/2688	48	143	1,5
<b>4541</b>	<b>CORBATA 6 CUCHARA CAFÉ</b> Tie 6 tea spoon, cavalier 6 cuillère café, cravatta 6 cucchiaio caffé, krawatte 6 kaffeelöffel	1/4/48/672/2688	48	140	1,5
<b>4542</b>	<b>CORBATA 6 CUCHARA MOKA</b> Tie 6 moka spoon, cavalier 6 cuillère moka, cravatta 6 cucchiaio moka, krawatte 6 mokkalöffel	1/4/48/672/2688	48	120	1,2
<b>2455</b>	<b>24 PIEZAS</b> 24 pieces, écrin 24 pièces, bauletto 24 pz., 24 stück	1/0/4	4		1,8

# Alida

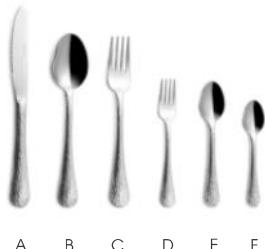
**INOX Nickel Free 18% / 2mm / Mirror**



		UE	MOQ	► mm	✗ mm
A	<b>2454</b> CUCHILLO CHULETERO steak knife, couteau steak, coltello bistecca, steakmesser	0/12/120/1920/5760	120	225	
B	<b>1613</b> CUCHILLO MESA ECO table knife, couteau table, coltello tavola, tafelmesser	0/12/120/1920/5760	120	225	
C	<b>2816</b> CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel	0/12/120/1440/7200	120	203	1,5
D	<b>2817</b> TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel	0/12/120/1440/7200	120	208	2
E	<b>0021</b> CUCHILLO LUNCH cake knife, couteau gâteau, coltello dolce, kuchenmesser	0/12/120/1920/5760	120	165	
F	<b>1825</b> TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	0/12/120/2520/15120	120	145	1,5
G	<b>1826</b> CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffé, kaffeelöffel	0/12/120/2520/15120	120	140	1,5
H	<b>1827</b> CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	0/12/120/2520/15120	120	125	1,5
<b>M9332</b>	<b>MAZO 2 CUCHILLO CHULETERO</b> film 2 steak knife, film 2 couteau steak, film 2 coltello bistecca, film 2 steakmesser	1/0/48/1008/3024	48	225	
<b>1612</b>	<b>MAZO 2 CUCHILLO MESA ECO</b> film 2 table knife eco, film 2 couteau table eco, film 2 coltello tavola eco, film 2 tafelmesser eco	1/0/48/1008/3024	48	225	
<b>1607</b>	<b>MAZO 3 CUCHARA MESA</b> film 3 table spoon, film 3 cuillère table, film 3 cucchiaio tavola, film 3 tafellöffel	1/0/48/1200/3600	48	205	1,5
<b>1608</b>	<b>MAZO 3 TENEDOR MESA</b> film 3 table fork, film 3 fourchette table, film 3 forchetta tavola, film 3 tafelgabel	1/0/48/1200/3600	48	208	2
<b>1887</b>	<b>MAZO 6 TENEDOR LUNCH</b> film 6 cake fork, film 6 fourchette gâteau, film 6 forchetta dolce, film 6 kuchengabel	1/0/48/1152/4608	48	145	1,5
<b>1610</b>	<b>MAZO 6 CUCHARA CAFÉ</b> film 6 tea spoon, film 6 cuillère café, film 6 cucchiaio caffé, film 6 kaffeelöffel	1/0/48/1152/4608	48	140	1,5
<b>1611</b>	<b>MAZO 6 CUCHARA MOKA</b> film 6 coffee/moka spoon, film 6 cuillère moka, film 6 cucchiaio moka, film 6 mokkalöffel	1/0/48/1152/4608	48	125	1,5
<b>2660</b>	<b>CORBATA 2 CUCHILLO CHULETERO</b> Tie 2 steak knife, cavalier 2 couteau steak, cravatta 2 coltello bistecca, krawatte 2 steakmesser	1/4/48/672/2688	48	225	
<b>2509</b>	<b>CORBATA 3 CUCHARA MESA</b> Tie 3 table spoon, cavalier 3 cuillère table, cravatta 3 cucchiaio tavola, krawatte 3 tafellöffel	1/4/48/672/2688	48	205	1,5
<b>2510</b>	<b>CORBATA 3 TENEDOR MESA</b> Tie 3 table fork, cavalier 3 fourchette table, cravatta 3 forchetta tavola, krawatte 3 tafelgabel	1/4/48/672/2688	48	208	2
<b>1889</b>	<b>CORBATA 6 TENEDOR LUNCH</b> Tie 6 cake fork, cavalier 6 fourchette gâteau, cravatta 6 forchetta dolce, krawatte 6 kuchengabel	1/4/48/672/2688	48	145	1,5
<b>2513</b>	<b>CORBATA 6 CUCHARA CAFÉ</b> Tie 6 tea spoon, cavalier 6 cuillère café, cravatta 6 cucchiaio caffé, krawatte 6 kaffeelöffel	1/4/48/672/2688	48	140	1,5
<b>1890</b>	<b>CORBATA 6 CUCHARA MOKA</b> Tie 6 moka spoon, cavalier 6 cuillère moka, cravatta 6 cucchiaio moka, krawatte 6 mokkalöffel	1/4/48/672/2688	48	125	1,5

# Luna

**INOX Nickel Free 18% / 1,8mm / Mirror**



A B C D E F

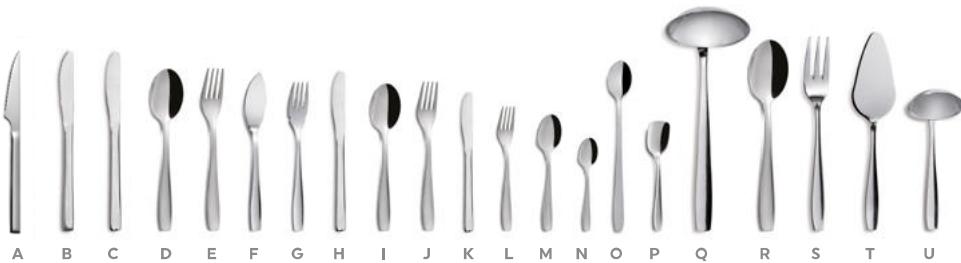


		UE	MOQ	► mm	✗ mm
A	<b>7142</b> CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser	0/12/120/1920/5760	120	224	
B	<b>7143</b> CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel	0/12/120/1440/7200	120	193	1,5
C	<b>7144</b> TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel	0/12/120/1440/7200	120	190	1,8
D	<b>7145</b> TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	0/12/120/2520/15120	120	143	1,5
E	<b>7146</b> CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffé, kaffeelöffel	0/12/120/2520/15120	120	140	1,5
F	<b>7147</b> CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	0/12/120/2520/15120	120	120	1,2
	<b>7148</b> MAZO 2 CUCHILLO MESA film 2 knife, film 2 couteau, film 2 coltello, film 2 messer	1/0/48/1008/3024	48	224	
	<b>7149</b> MAZO 3 CUCHARA MESA film 3 table spoon, film 3 cuillère table, film 3 cucchiaio tavola, film 3 tafellöffel	1/0/48/1200/3600	48	193	1,5
	<b>7150</b> MAZO 3 TENEDOR MESA film 3 table fork, film 3 fourchette table, film 3 forchetta tavola, film 3 tafelgabel	1/0/48/1200/3600	48	190	1,8
	<b>7151</b> MAZO 6 TENEDOR LUNCH film 6 cake fork, film 6 fourchette gâteau, film 6 forchetta dolce, film 6 kuchen-gabel	1/0/48/1152/4608	48	143	1,5
	<b>7152</b> MAZO 6 CUCHARA CAFÉ film 6 tea spoon, film 6 cuillère café, film 6 cucchiaio caffé, film 6 kaffeelöffel	1/0/48/1152/4608	48	140	1,5
	<b>7153</b> MAZO 6 CUCHARA MOKA film 6 coffee/moka spoon, film 6 cuillère moka, film 6 cucchiaio moka, film 6 mokkalöffel	1/0/48/1152/4608	48	120	1,2
	<b>7155</b> CORBATA 2 CUCHILLO MESA Tie 2 table knife, cavalier 2 couteau table, cravatta 2 coltello tavola, krawatte 2 tafelmesser	1/4/48/672/2688	48	224	
	<b>7156</b> CORBATA 3 CUCHARA MESA Tie 3 table spoon, cavalier 3 cuillère table, cravatta 3 cucchiaio tavola, krawatte 3 takkellöffel	1/4/48/672/2688	48	193	1,5
	<b>7157</b> CORBATA 3 TENEDOR MESA Tie 3 table fork, cavalier 3 fourchette table, cravatta 3 forchetta tavola, krawatte 3 tafelgabel	1/4/48/672/2688	48	190	1,8
	<b>7158</b> CORBATA 6 TENEDOR LUNCH Tie 6 cake fork, cavalier 6 fourchette gâteau, cravatta 6 forchetta dolce, krawatte 6 kuchengabel	1/4/48/672/2688	48	143	1,5
	<b>7159</b> CORBATA 6 CUCHARA CAFÉ Tie 6 tea spoon, cavalier 6 cuillère café, cravatta 6 cucchiaio caffé, krawatte 6 kaffeelöffel	1/4/48/672/2688	48	140	1,5
	<b>7160</b> CORBATA 6 CUCHARA MOKA Tie 6 moka spoon, cavalier 6 cuillère moka, cravatta 6 cucchiaio moka, krawatte 6 mokkalöffel	1/4/48/672/2688	48	120	1,2
	<b>7154</b> 24 PIEZAS 24 pieces, écrin 24 pièces, bauletto 24 pz., 24 stück	1/0/4	4		1,8



# Hotel Extra M

INOX Nickel Free 18% / 2mm / Mirror



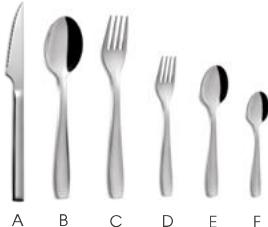
INOX  
STAINLESS  
STEEL  
**430**

		<b>UE</b>	<b>MOQ</b>	<b>► mm</b>	<b>✖ mm</b>
A	<b>2454</b> CUCHILLO CHULETERO steak knife, couteau steak, coltello bistecca, steakmesser	0/12/120/1920/5760	120	225	
B	<b>5497</b> CUCHILLO MESA MICRODENTADO table knife micro, couteau table micro, coltello tavola micro, tafelmesser micro	0/12/120/1920/5760	120	215	
C	<b>0013</b> CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser	0/12/120/1920/5760	120	214	
D	<b>2679</b> CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel	0/12/120/1440/7200	120	195	2
E	<b>2680</b> TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel	0/12/120/1440/7200	120	196	2
F	<b>2681</b> PALA PESCADO fish knife, couteau poisson, coltello pesce, fischmesser	0/12/120/1440/7200	120	190	1,5
G	<b>2682</b> TENEDOR PESCADO fish fork, fourchette poisson, forchetta pesce, fischgabel	0/12/120/1440/7200	120	180	1,5
H	<b>0018</b> CUCHILLO POSTRE dessert knife, couteau dessert, coltello frutta, dessertmesser	0/12/120/1920/5760	120	190	
I	<b>2683</b> CUCHARA POSTRE dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel	0/12/120/1440/7200	120	177	1,5
J	<b>2684</b> TENEDOR POSTRE dessert fork, fourchette dessert, forchetta frutta, dessertgabel	0/12/120/1440/7200	120	180	1,5
K	<b>0021</b> CUCHILLO LUNCH cake knife, couteau gâteau, coltello dolce, kuchenmesser	0/12/120/1920/5760	120	165	
L	<b>2685</b> TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	0/12/120/2520/15120	120	150	1,5
M	<b>2686</b> CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffé, kaffeelöffel	0/12/120/2520/15120	120	140	1,5
N	<b>2687</b> CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	0/12/120/2520/15120	120	110	1,2
O	<b>2688</b> CUCHARA REFRESCO soda spoon, cuillère mazagran, cucchiaio bibita, longdrinklöffel	0/12/120/1440/7200	120	205	1,5
P	<b>3092</b> CUCHARA HELADO ice cream spoon, cuillère à glace, cucchiaio gelato, eiscremelöffel	0/12/120/1440/7200	120	132	1,2
Q	<b>2689</b> CAZO SOPA soup ladle, louche à potage, mestolo, suppenkelle	1/10/50/150/750	10	270	2,6
R	<b>2690</b> CUCHARA ENSALADA salad spoon, cuillère à servir salade, cucchiaio servire, salatlöffel	1/10/50/800/4000	10	230	2,8
S	<b>2691</b> TENEDOR ENSALADA salad fork, fourchette à servir salade, forchetta servire, salatgabel	1/10/50/800/4000	10	235	2,6
T	<b>0031</b> PALA REPOSTERÍA cake server, pelle à tarte, pala torta, tortenheber	1/10/50/600/2400	10	240	2,5
U	<b>5517</b> CAZO SALSA sauce ladle, cuillère à sauce, mestolino salsa, soßenkelle	1/10/50/800/4000	10	170	2,5



# Hotel Extra Eco

INOX Nickel Free 18% / 1,5mm / Mirror



A	<b>2454</b>	UCHILLO CHULETERO steak knife, couteau steak, coltello bistecca, steakmesser
B	<b>8009</b>	UCHARA MESA ECO table spoon eco, cuillère table eco, cucchiaio tavola eco, tafellöffel eco
C	<b>8010</b>	TENEDOR MESA ECO table fork eco, fourchette table eco, forchetta tavola eco, tafelgabel eco
D	<b>0940</b>	TENEDOR LUNCH ECO cake fork eco, fourchette gâteau eco, forchetta dolce eco, kuchengabel eco
E	<b>0941</b>	UCHARA CAFÉ ECO tea spoon eco, cuillère café eco, cucchiaio caffé eco, kaffeelöffel eco
F	<b>0942</b>	UCHARA MOKA ECO coffee/moka spoon eco, cuillère moka eco, cucchiaio moka eco, mokkalöffel eco
	<b>5206</b>	CORBATA 2 UCHILLO MESA MICRO Tie 2 steak knife micro, cavalier 2 couteau steak micro, cravatta 2 coltello bistecca micro, krawatte 2 steakmesser micro
	<b>5202</b>	CORBATA 3 UCHARA MESA Tie 3 table spoon, cavalier 3 cuillère table, cravatta 3 cucchiaio tavola, krawatte 3 tafellöffel
	<b>5203</b>	CORBATA 3 TENEDOR MESA Tie 3 table fork, cavalier 3 fourchette table, cravatta 3 forchetta tavola, krawatte 3 tafelgabel
	<b>3036</b>	CORBATA 6 TENEDOR LUNCH Tie 6 cake fork, cavalier 6 fourchette gâteau, cravatta 6 forchetta dolce, krawatte 6 kuchengabel
	<b>3037</b>	CORBATA 6 UCHARA CAFÉ Tie 6 tea spoon, cavalier 6 cuillère café, cravatta 6 cucchiaio caffé, krawatte 6 kaffeelöffel
	<b>3038</b>	CORBATA 6 UCHARA MOKA Tie 6 moka spoon, cavalier 6 cuillère moka, cravatta 6 cucchiaio moka, krawatte 6 mokkalöffel

UE MOQ ▶ mm ▷ mm

0/12/120/1920/5760 120 225

0/12/120/1440/7200 120 195 1,5

0/12/120/1440/7200 120 196 1,5

0/12/120/2520/15120 120 150 1,2

0/12/120/2520/15120 120 140 1,2

0/12/120/2520/15120 120 110 1

1/4/48/672/2688 48 215

1/4/48/672/2688 48 195 1,5

1/4/48/672/2688 48 196 1,5

1/4/48/672/2688 48 150 1,5

1/4/48/672/2688 48 140 1,5

1/4/48/672/2688 48 110 1,2



# Brooklyn

**INOX Nickel Free 18%** / 0,6mm / Vibrado



A B C D



\* Bolsa con apertura lateral.  
Side-opening bag



\* Bolsa con apertura lateral.  
Side-opening bag



INOX  
STAINLESS  
STEEL  
**430**



INOX  
STAINLESS  
STEEL  
**430**

A	<b>8334</b>	CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser	0/12/360/7200/14400	360	185	0,6
B	<b>8335</b>	CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel	0/12/360/7200/14400	360	170	0,6
C	<b>8336</b>	TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel	0/12/360/7200/14400	360	170	0,6
D	<b>8337</b>	CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffé, kaffeelöffel	0/12/600/7200/36000	600	120	0,6
	<b>8338</b>	KIT 4 PCS CUCHILLO, TENEDOR, CUCHARA Y SERVILLETA  set table knife/fork/spoon + napkin set couteau table/cuillère table/fourchette table + serviette set coltello tavola/cucchiaio tavola /forchetta tavola + tovagliolo set tafelmesser/tafellöffel/tafelgabel + serviettel	1/0/120/0/0	120		0,6

**UE**      **MOQ**      **► mm**      **✗ mm**



<b>5254</b>	KIT CUCHARA HELADO Y SERVILLETA  set ice cream spoon + napkin set cuillère café + serviette set cucchiaio caffé + tovagliolo set kaffeelöffel + serviette	1/0/50/200/0	120
<b>8184</b>	KIT 4 PCS CUCHILLO, TENEDOR, CUCHARA CAFÉ Y SERVILLETA  set table knife/fork/tea spoon + napkin set couteau table/cuillère café/fourchette table + serviette set coltello tavola/cucchiaio caffé /forchetta tavola + tovagliolo set tafelmesser/kaffeelöffel/tafelgabel + serviette	1/120/480/0/0	50



# 1001

**INOX Nickel Free 18% / 1,5mm / Vibrado**



INOX  
STAINLESS  
STEEL  
**430**



A	<b>1489</b> CUCHILLO MESA	table knife, couteau table, coltello tavola, tafelmesser
B	<b>0001</b> CUCHARA MESA	table spoon, cuillère table, cucchiaio tavola, tafellöffel
C	<b>0002</b> TENEDOR MESA	table fork, fourchette table, forchetta tavola, tafelgabel
D	<b>0009</b> CUCHILLO POSTRE	dessert knife, couteau dessert, coltello frutta, dessertmessner
E	<b>0003</b> CUCHARA CADETE	dessert spoon, cuillère dessert, cucchiaio frutta, dessertöffel
F	<b>0004</b> TENEDOR CADETE	dessert fork, fourchette dessert, forchetta frutta, dessertgabel
G	<b>0005</b> TENEDOR LUNCH	cake fork, fourchette gâteau, forchetta dolce, kuchengabel
H	<b>4504</b> TENEDOR MINI LUNCH	mini cake fork, fourchette minigâteau, forchetta mini dolce, kuchengabel klein
I	<b>1664</b> CUCHARA CAFÉ REFORZADA	tea spoon reinf., cuillère café renforcé, cucchiaio caffé rforzata, kaffeelöffel verstärkt
J	<b>0006</b> CUCHARA CAFÉ	tea spoon, cuillère café, cucchiaio caffé, kaffeelöffel
K	<b>2731</b> CUCHARA CAFÉ ECO	tea spoon eco, cuillère café eco, cucchiaio caffé eco, kaffeelöffel eco
L	<b>0007</b> CUCHARA MOKA	coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel
	<b>2459</b> 2 CUCHARA MESA	2 table spoon, 2 cuillère table, 2 cucchiaio tavola, 2 tafellöffel
	<b>2460</b> 2 TENEDOR MESA	2 table fork, 2 fourchette table, 2 forchetta tavola, 2 tafelgabel
	<b>2461</b> 4 TENEDOR PASTEL	4 cake fork, 4 fourchette gâteau, 4 forchetta dolce, 4 kuchengabel
	<b>2462</b> 4 CUCHARA CAFÉ	4 tea spoon, 4 cuillère café, 4 cucchiaio caffé, 4 kaffeelöffel
	<b>2463</b> 4 CUCHARA MOKA	4 coffee/moka spoon, 4 cuillère moka, 4 cucchiaio moka, 4 mokkalöffel

**UE**      **MOQ**      **► mm**      **✖ mm**

0/12/120/1920/5760	120	210	
0/12/360/7200/14400	360	200	1,5
0/12/360/7200/14400	360	200	1,5
0/12/120/1920/5760	120	190	
0/12/360/8640/17280	360	185	1,2
0/12/360/10800/21600	360	185	1,2
0/12/600/16800/50400	600	140	1,2
0/12/600/25200/75600	600	110	1
0/12/600/12000/36000	600	140	1,2
0/12/600/12000/36000	600	140	1
0/12/600/12000/36000	600	140	1
0/12/600/25200/75600	600	110	1
2/18/270/5400/10800	270	185	1,2
2/18/270/5400/10800	270	185	1,2
2/18/270/5400/10800	270	140	1,2
2/18/270/5400/10800	270	140	1
4/18/270/6750/13500	270	110	1



# 1003

**INOX Nickel Free 18%** / 1,2mm / Vibrado



A B C D E F



INOX  
STAINLESS  
STEEL  
**430**

- A 3618** CUCHILLO MESA  
table knife, couteau table, coltello tavola, tafelmesser
- B 3548** 3 CUCHARA MESA  
3 table spoon, 3 cuillère table, 3 cucchiaio tavola, 3 tafellöffel
- C 3549** 3 TENEDOR MESA  
3 table fork, 3 fourchette table, 3 forchetta tavola, 3 tafelgabel
- D 3550** 6 TENEDOR PASTEL  
6 cake fork, 6 fourchette gâteau, 6 forchetta dolce, 6 kuchengabel
- E 3551** 6 CUCHARA CAFÉ  
6 tea spoon, 6 cuillère café, 6 cucciaio caffé, 6 kaffeelöffel
- F 3552** 6 CUCHARA MOKA  
6 coffee/moka spoon, 6 cuillère moka, 6 cucciaio moka, 6 mokkalöffel

**UE** **MOQ** **► mm** **▼ mm**

0/12/120/1920/5760	120	224	
3/12/180/3600/7200	180	185	1,2
3/12/180/3600/7200	180	185	1,2
6/12/180/3600/7200	180	140	1
6/12/180/3600/7200	180	140	1
6/12/180/4500/9600	180	110	1



# CHULETEROS

## STEAK KNIVES



# Kaji

Diseño moderno con alma de tradición japonesa.

Modern design with Japanese tradition.



# Kaji

NEW



DAMASCUS 67 LAYERS / VG10 STEEL CORE



# Mezza

NEW



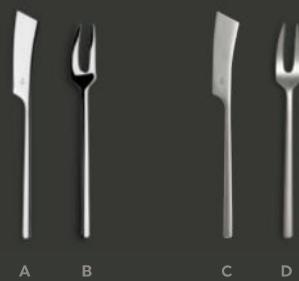
INOX 18/10/ BIMATERIAL



# Everest



INOX 18/10 / Mirror & Satin



# Oliu



Proyecto  
OLIU.



INOX 18/10 / Mirror



# Silex



**INOX 18/10 / Satin**



A                    B

# Magnolia

Proyecto diseñado por:  
Project designed by:

Lúcid Design Agency



INOX 18/10 / 9mm / PVD Negro / Mirror



# 5CR15Mov

Acero de gran dureza

High hardness steel

ACERO DE  
GRAN DUREZA  
HIGH  
HARDNESS  
STEEL



¿Eres un amante de la carne? Si es así, deberías utilizar cuchillos con un acero de gran calidad y un buen afilado para que el corte de la carne sea fácil y limpio. Y es que con un buen cuchillo se puede disfrutar al máximo de un delicioso trozo de carne.

Are you a meat lover? If so, you should use knives with high quality steel and a good sharpening to make cutting meat easy and clean. With a good knife, you can enjoy a delicious piece of meat to the full.



CUCHILLO CHULETERO ANETO MIKARTA



\* Caja 6 chuleteros.



\* Compatible con  
estuches acacia:  
5207 / 5208

		UE	MOQ	mm
A	<b>8508</b> CUCHILLO CHULETERO ANETO MIKARTA aneto mikarta steak knife, couteau steak aneto mikarta, coltello bistecca aneto mikarta, steakmesser aneto mikarta	0/6/60/720/2880	60	223
B	<b>7532</b> CUCHILLO CHULETERO ANETO aneto steak knife, couteau steak aneto, coltello bistecca aneto, steakmessner aneto	0/6/60/720/2880	60	223
C	<b>3013</b> CHULETERO ALPS FILO alps filo steak knife, couteau steak alps filo, coltello bistecca alps filo, steakmesser alps filo	0/6/60/720/3600	60	230
*	<b>6887</b> 6 PCS MADERA ALPS FILO alps filo steak knife 6 pieces wood, écrin bois 6 couteaux alps filo, 6 pz legno alps filo, 6- teilige holz-untersteller alps filo	1/6/78/234	6	230
D	<b>7068</b> CUCHILLO CHULETERO MONTBLANC montblanc steak knife, couteau steak montblanc, coltello bistecca montblanc, steakmesser montblanc	6/60/720/3600	60	230
*	<b>5285</b> 6 PCS MADERA MONTBLANC montblanc steak knife 6 pieces wood, écrin bois 6 couteaux montblanc, 6 pz legno montblanc, 6- teilige holz-untersteller montblanc	1/6/78/234	6	230
E	<b>8595</b> CUCHILLO CHULETERO MONTBLANC NEGRO montblanc black steak knife, couteau steak montblanc black, coltello bistecca montblanc black, steak messer montblanc black	6/60/720/3600	60	230
F	<b>10972</b> CUCHILLO ABREOSTRAS oyster knife, couteau à huîtres, aprostiche, austernmesser	0/6/60/540/2160	60	160





CUCHILLO CHULETERO ALPS



\* Caja 6 chuleteros.



\* Compatible con estuches acacia:  
5207 /5208

		UE	MOQ	mm
A	<b>10971</b> CUCHILLO CHULETERO DENALI denali steak knife, couteau steak denali, coltello bistecca denali, denali steakmes-ser	0/6/60/540/2160	60	225
B	<b>3000</b> CHULETERO ALPS alps steak knife, couteau steak alps, coltello bistecca alps, steakmessier alps	0/6/60/720/3600	60	230
*	<b>5286</b> 6 PCS MADERA ALPS alps steak knife 6 pieces wood, écrin bois 6 couteaux alps, 6 pz legno alps, 6-teilige holz-untersetzer alps	1/6/78/234	6	230
C	<b>6162</b> TENEDOR CHULETERO ALPS alps steak fork, fourchette steak alps, forchetta bistecca alps, steakgabel alps	0/6/60/720/3600	60	227
*	<b>6334</b> 6 PCS MADERA TENEDOR ALPS alps fork 6 pieces wood, écrin 6 pièces fourchette alps, bauletto in legno 6 pz. forchetta alps, gabel 6 Stück holz alps	1/6/78/234	6	227
D	<b>10973</b> CUCHILLO CHULETERO MINI ALPS alps mini steak knife, couteau steak alps mini, coltello bistecca alps mini, steak-messer alps mini	0/6/60/540/2160	60	190
E	<b>10974</b> TENEDOR CHULETERO MINI ALPS alps mini steak fork, fourchette steak alps mini, forchetta bistecca alps mini, steakgabel alps mini	0/6/60/540/2160	60	175
F	<b>3001</b> CHULETERO NICOLAS nicolas steak knife, couteau steak nicolas, coltello bistecca nicolas, steakmessier nicolas	0/6/60/720/3600	60	230
*	<b>5280</b> 6 PCS MADERA NICOLAS nicolas 6 pieces wood, écrin 6 pièces nicolas, bauletto in legno 6 pz. nicolas.	1/6/78/234	6	230
G	<b>3137</b> CHULETERO K2 NEGRO k2 black steak knife, couteau steak k2 noir, coltello bistecca k2 nero, steakmessier k2 schwarz	0/6/60/720/3600	60	225
*	<b>5278</b> 6 PCS MADERA K2 NEGRO k2 black 6 pieces wood, écrin 6 pièces k2 noir, bauletto in legno 6 pz. k2 nero, k2 schwarz 6 Stück holz	1/6/78/234	6	225
H	<b>3136</b> CHULETERO K2 k2 steak knife, couteau steak k2, coltello bistecca k2, steakmessier k2	0/6/60/720/3600	60	225
*	<b>5287</b> 6 PCS MADERA K2 k2 6 pieces wood, écrin 6 pièces k2, bauletto in legno 6 pz. k2, k2 6 Stück holz	1/6/78/234	6	225





CUCHILLO CHULETERO K6 - BOJ SATIN GOLD



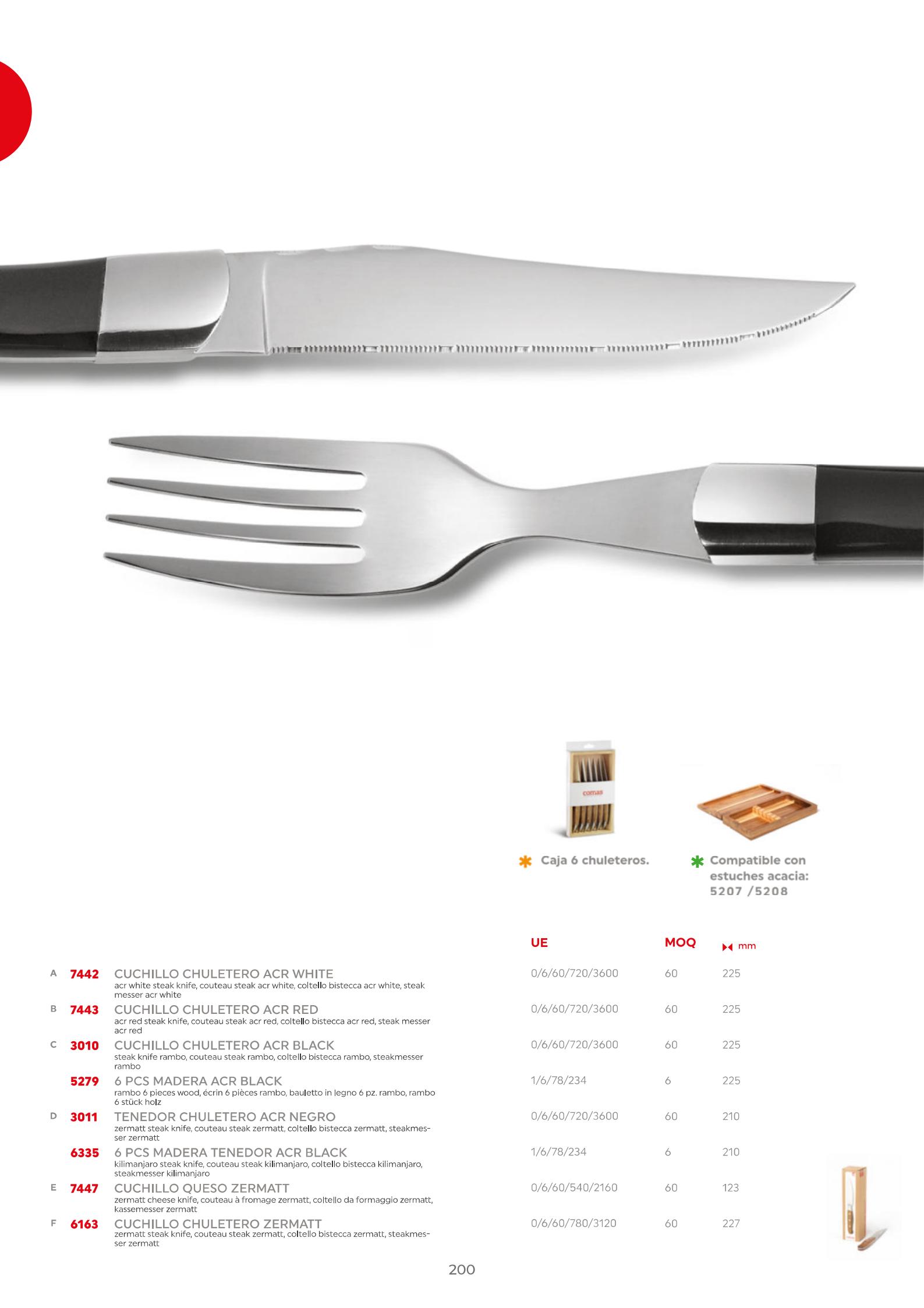
★ Caja 6 chuleteros.

<small>NEW</small>		<b>A 12006 CUCHILLO CHULETERO EUROPA</b> europa steak knife, couteau steakeuropa, coltello bistecca europa, steakmesser europa	<b>UE</b>	<b>MOQ</b>	<b>► mm</b>
B	<b>11584 CUCHILLO CHULETERO SANTORINI</b> santorini steak knife, couteau steak santorini, coltello bistecca santorini, steakmesser santorini	0/6/60/720/3600	60	215	
C	<b>6161 CUCHILLO CHULETERO GEOMETRIC</b> geometric steak knife, couteau steak geometric, coltello bistecca geometric, steakmesser geometric	1/12/120/1920/5760	120	235	
*	<b>6333 6 PCS MADERA GEOMETRIC</b> geometric 6 pieces wood, écrin 6 pièces geometric, bauletto in legno 6 pz. geometric, geometric 6 stück holz	0/6/60/720/3600	6	232	
D	<b>3107 CUCHILLO CHULETERO SUTIL</b> sutil steak knife, couteau steak sutil, coltello bistecca sutil, sutil steakmesser	0/6/60/720/3600	60	232	
*	<b>5277 6 PCS MADERA SUTIL</b> sutil 6 pieces wood, écrin 6 pièces sutil, bauletto in legno 6 pz. sutil, sutil 6 stück holz	0/6/60/720/3600	6	232	
E	<b>2818 CUCHILLO CHULETERO RAMBO</b> rambo steak knife, couteau steak rambo, coltello bistecca rambo, rambo steakmesser	0/6/60/720/2880	60	225	
*	<b>5288 6 PCS MADERA RAMBO</b> rambo 6 pieces wood, écrin 6 pièces rambo, bauletto in legno 6 pz. rambo, rambo 6 stück holz	0/6/60/720/2880	6	225	
F	<b>2999 CUCHILLO CHULETERO K6 BOJ SATIN</b> k6 boj satin steak knife, couteau steak k6 satin boj, coltello bistecca k6 boj satin, steakmesser k6 boj satin	0/6/60/720/2880	60	221	
G	<b>6013 CUCHILLO CHULETERO K6.2 BOJ</b> k6.2 boj steak knife, couteau steak k6.2 boj, coltello bistecca k6.2 boj satin, steakmesser k6.2 boj	1/6/60/720/2880	60	221	
H	<b>7432 CUCHILLO CHULETERO K6 BOJ SATIN GOLD</b> boj satin/k6 steak knife gold, couteau steak boj satin/k6 gold, coltello bistecca boj satin/k6 gold, steakmesser boj satin/k6 gold	1/6/60/720/2880	60	221	
I	<b>7433 CUCHILLO CHULETERO K6 BOJ SATIN GUNMETAL</b> boj satin/k6 steak knife gunmetal, couteau steak boj satin/k6 gunmetal, coltello bistecca boj satin/k6 gunmetal, steakmesser boj satin/k6 gunmetal	1/6/60/720/2880	60	221	
J	<b>7431 CUCHILLO CHULETERO K6 BOJ SATIN COPPER</b> boj satin/k6 steak knife copper, couteau steak boj satin/k6 copper, coltello bistecca boj satin/k6 copper, steakmesser boj satin/k6 copper	1/6/60/720/2880	60	221	

		<b>UE</b>	<b>MOQ</b>	<b>► mm</b>







\* Caja 6 chuleteros.



\* Compatible con  
estuches acacia:  
5207 / 5208

		UE	MOQ	mm
A	<b>7442</b> CUCHILLO CHULETERO ACR WHITE acr white steak knife, couteau steak acr white, coltello bistecca acr white, steak messer acr white	0/6/60/720/3600	60	225
B	<b>7443</b> CUCHILLO CHULETERO ACR RED acr red steak knife, couteau steak acr red, coltello bistecca acr red, steak messer acr red	0/6/60/720/3600	60	225
C	<b>3010</b> CUCHILLO CHULETERO ACR BLACK steak knife rambo, couteau steak rambo, coltello bistecca rambo, steakmesser rambo	0/6/60/720/3600	60	225
	<b>5279</b> 6 PCS MADERA ACR BLACK rambo 6 pieces wood, écrin 6 pièces rambo, bauletto in legno 6 pz. rambo, rambo 6 Stück holz	1/6/78/234	6	225
D	<b>3011</b> TENEDOR CHULETERO ACR NEGRO zermatt steak knife, couteau steak zermatt, coltello bistecca zermatt, steakmesser zermatt	0/6/60/720/3600	60	210
	<b>6335</b> 6 PCS MADERA TENEDOR ACR BLACK kilimanjaro steak knife, couteau steak kilimanjaro, coltello bistecca kilimanjaro, steakmesser kilimanjaro	1/6/78/234	6	210
E	<b>7447</b> CUCHILLO QUESO ZERMATT zermatt cheese knife, couteau à fromage zermatt, coltello da formaggio zermatt, kassemesser zermatt	0/6/60/540/2160	60	123
F	<b>6163</b> CUCHILLO CHULETERO ZERMATT zermatt steak knife, couteau steak zermatt, coltello bistecca zermatt, steakmesser zermatt	0/6/60/780/3120	60	227





NEW



## HQ: 7Cr17Mov



Conoce UTSET en la página: 494  
More about UTSET in page: 494



Se recomienda lavar a mano.  
Hand washing is recommended

		UE	MOQ	mm
A	<b>12005</b> CUCHILLO ABREOSTRAS CON FUNDÁ oyster knife with sleeve, couteau à huîtres avec étui, apriostriche con fodero, austernmesser mit schelde	1/6/60	6	148
B	<b>11018</b> CUCHILLO DE MESA UTSET OLIVO olive knife, couteau à olivier, coltello oliva, olivenmesser	0/6/60/540/2160	6	225
C	<b>11019</b> CUCHILLO DE MESA UTSET ÉBANO ebony knife, couteau ébène, coltello ebano, ebenholz-messer	0/6/60/540/2160	6	225
D	<b>11067</b> CUCHILLO DE MESA MADERA ESTABILIZADA AZUL blue stabilized wood knife, couteau en bois stabilisé bleu, coltello in legno stabilizzato blu, blaues stabilisiertes holzmesser	0/6/60/540/2160	6	225
E	<b>11068</b> CUCHILLO DE MESA MADERA ESTABILIZADA VERDE green stabilized wood knife, couteau en bois stabilisé vert, coltello in legno stabilizzato verde, grunes stabilisiertes holzmesser	0/6/60/540/2160	6	225
F	<b>11069</b> CUCHILLO DE MESA MADERA ESTABILIZADA NATURAL natural stabilized wood knife, couteau en bois stabilisé chaux, coltello in legno stabilizzato calce, kalk stabilisiertes holzmesser	0/6/60/540/2160	6	225
G	<b>11070</b> CUCHILLO DE MESA MADERA ESTABILIZADA NARANJA orange stabilized wood knife, couteau en bois d'orange stabilisé, coltello in legno stabilizzato d'arancio, orange stabilisiertes holzmesser	0/6/60/540/2160	6	225
H	<b>11071</b> CUCHILLO DE MESA MADERA ESTABILIZADA NEGRA black stabilized wood knife, couteau en bois stabilisé noir, coltello in legno stabilizzato nero, schwarzes stabilisiertes holzmesser	0/6/60/540/2160	6	225
I	<b>11072</b> CUCHILLO DE MESA MADERA ESTABILIZADA ROJA red stabilized wood knife, couteau en bois stabilisé rouge, coltello in legno stabilizzato rosso, rot stabilisiertes holzmesser	0/6/60/540/2160	6	225

Conoce UTSET en la página: 494  
More about UTSET in page: 494



		<b>UE</b>	<b>MOQ</b>	► mm
A	<b>2072</b> CUCHILLO CHULETERO PERFECT perfect steak knife, couteau steak perfect, coltello bistecca perfect, perfekt steakmesser	0/12/120/1920/5760	120	224
B	<b>5903</b> TENEDOR CHULETERO PERFECT perfect steak fork, fourchette steak perfect, forchetta bistecca perfect, perfekt steakgabel	0/12/120/1920/7200	120	195
C	<b>2732</b> CUCHILLO CHULETERO PERFECT PREMIUM perfect premium steak knife, couteau steak perfect premium, coltello bistecca perfect premium, perfekt premium steakmesser	0/12/120/1920/5760	120	224
D	<b>5447</b> CUCHILLO CHULETERO PERFECT ECO 2 perfect steak knife lacasa, 2 couteau steak perfect lacasa, 2 coltello bistecca perfect lacasa, 2 perfekt steakmesser lacasa	2/0/48/1008/2016	48	215
E	<b>M1538</b> 2 CUCHILLO CHULETERO PERFECT ECO nordic steak knife, couteau steak nordic, coltello bistecca nordic, nordic steakmesser	0/12/120/1920/5760	60	230
F	<b>5631</b> CUCHILLO CHULETERO NORDIC nordic steak knife, couteau steak nordic, coltello bistecca nordic, nordic steakmesser	0/12/120/1920/5760	120	224
G	<b>4713</b> CUCHILLO CHULETERO NORDIC ECO nordic steak knife eco, couteau steak nordic eco, coltello bistecca nordic eco, nordic steakmesser eco	0/12/120/1920/5760	120	230
H	<b>1339</b> CUCHILLO CHULETERO MADRID steak knife, couteau steak madrid, coltello bistecca madrid, steakmesser madrid	0/12/120/1920/5760	120	230



		UE	MOQ	mm
A	<b>7535</b> CUCHILLO CHULETERO ROJO PUNTILLA steak knife red couteau steak red coltello bistecca rosso steakmesser rot	1/0/48/1152/2304	24	230
B	<b>8301</b> BLISTER CHULETERO ROJO PUNTILLA steak knife red 2 blister 2 couteau steak red blister 2 coltello bistecca rosso blister 2 steakmesser red	1/0/24/0/0	24	230
C	<b>11585</b> CUCHILLO CHULETERO NEGRO PUNTILLA steak knife, couteau steak, coltello bistecca, steakmesser	1/0/48/1152/2304	24	230
D	<b>10990</b> BLISTER 6 CHULETERO FINO SIERRA blister 6 slim serrated steak knife blister 6 couteaux steak avec lame dentelée blister 6 coltelli bistecca lama dentata blister de 6 couteaux à steak avec lame dentelée	1/12/24/0/0	48	215
E	<b>10991</b> BLISTER 6 CHULETERO FINO LISO blister 6 fine smooth steak knife blister 6 couteaux steak avec lame lisse blister 6 coltelli bistecca lama liscia blister 6 fine smooth steak knife	1/12/48/0/0	48	215
F	<b>10992</b> BLISTER 6 CUCHILLO MESA ECO blister 6 eco table knife blister de 6 couteaux table eco blister 6 coltelli tavola eco blister 6 eco table knife	1/12/48/0/0	48	215
G	<b>10993</b> BLISTER 2 CHULETERO FORJADO blister 2 forged steak knife blister 2 couteaux steak forgés blister 2 coltelli bistecca forgiati blister 2 forged steak knife	1/12/48/0/0	48	225



# Acabados

## Finishes

Escoge el acabado que prefieras para cualquier colección del catálogo.  
Choose the finish you prefer for any collection in the catalogue.



### VINTAGE

Aspecto antiguo y desgas-  
tado que proporciona ele-  
gancia a la pieza. Efecto  
envejecido.

Ancient and worn aspect  
that gives elegance to the  
piece. Aged effect.



### SATIN

Este tratamiento regala al  
cubierta un efecto satinado  
agradable al tacto.

This treatment gives the co-  
ver a satin effect pleasant to  
the touch.



### MIRROR

El acabado más extremado,  
efecto espejo, sumará ele-  
gancia y sofisticación a la  
mesa.

The most extreme finish,  
mirror effect, will add ele-  
gance and sophistication to  
the table.



### ICE POLVO DE LUNA

Efecto granulado "shot blas-  
ting". Acabado mate, suave  
y liso, que resalta la delic-  
adeza de cada pieza.

"Shot blasting" effect. A matt  
and smooth finish that stand  
out the delicacy of every pie-  
ce.



### SILVER PLATE

Dale un toque de distinción a tus  
cubiertos añadiendo un acabado en  
plata.

Add a touch of distinction to your  
cutlery by adding a silver plated.

### LASER MARK

Escoge la cubertería y costumiza  
con tu logo cada una de las piezas.

Choose the cutlery and customize  
each piece with your logo.

### TAMPO

Personaliza con los motivos que  
prefieras las piezas de tu cuberte-  
ria.

Personalize with the motives that  
you prefer the pieces of your cut-  
lery.

**Plazo entrega 30 días.** Delivery time 30 days.

# COCINA

## KITCHEN



Download  
Cutting  
Catalogue



Espesores de 2cm y 3cm.

2cm and 3cm Thicknesses.



Apto para lavavajillas.

Dishwasher safe.



Tacos antideslizantes  
de silicona para un mejor  
agarre en la superficie.

Silicone anti-slip pads for better  
grip on the surface.



Mayor rigidez.  
No se deforma con las altas  
temperaturas. Máx. 70°C

Higher rigidity, no deformation  
at high temperatures. Max. 70°C



Impermeable.  
No absorbe los líquidos.

**SUPERFÍCIE AUTOCICATRIZANTE**  
Más higiénica. Evita que se acumule  
suciedad y bacterias en los cortes.

Waterproof, does not absorb  
liquids.

**AUTOHEAL SURFACE**

More hygienic, prevents dirt and  
bacteria from accumulating in  
the cuts.



Apto para contacto  
con alimentos.

Suitable for food contact.



POLIETILENO 500 DE ALTA DENSIDAD  
DE ALTO PESO MOLECULAR(HD-HMW)

HIGH MOLECULAR WEIGHT HIGH DENSITY  
POLYETHYLENE 500 (HD-HMW)

## Cocina / Kitchen



### Tabla corte presentación

Cutting board presentation  
Présentation de la planche à découper  
Presentazione del tagliere  
Präsentation des Schneinebrett



REF.	WxL cm	ESPESOR cm	TACOS	€	UE / MOQ
<b>11998</b>	30x20	2	4		1-0-8-0-0 /1

### Tabla corte pescado azul

Blue cutting board  
Planche à découper bleu  
Tagliere blu  
Blau schneidebrett



REF.	W mm	L mm	ESPESOR cm	TACOS	€	UE / MOQ
<b>8529</b>	GN 1/1	GN 1/1	2	6		1-0-5-30-90 / 1
<b>8532</b>	300	200	2	4		1-0-10-60-180 / 1
<b>8533</b>	400	300	2	6		1-0-6-36-108 / 1
<b>8534</b>	500	300	2	6		1-0-6-36-108 / 1
<b>8535</b>	600	400	2	6		1-0-4-24-72 / 1

### Tabla corte fruta y vegetales verde

Green cutting board  
Planche à découper vert  
Tagliere verde  
Grün schneidebrett



REF.	W mm	L mm	ESPESOR cm	TACOS	€	UE / MOQ
<b>8536</b>	GN 1/1	GN 1/1	2	6		1-0-5-30-90 / 1
<b>8539</b>	300	200	2	4		1-0-10-60-180 / 1
<b>8540</b>	400	300	2	6		1-0-6-36-108 / 1
<b>8541</b>	500	300	2	6		1-0-6-36-108 / 1
<b>8542</b>	600	400	2	6		1-0-4-24-72 / 1

### Tabla corte carne cruda roja

Red cutting board  
Planche à découper rouge  
Tagliere rosso  
Rot schneidebrett



REF.	W mm	L mm	ESPESOR cm	TACOS	€	UE / MOQ
<b>8543</b>	GN 1/1	GN 1/1	2	6		1-0-5-30-90 / 1
<b>8546</b>	300	200	2	4		1-0-10-60-180 / 1
<b>8547</b>	400	300	2	6		1-0-6-36-108 / 1
<b>8548</b>	500	300	2	6		1-0-6-36-108 / 1
<b>8549</b>	600	400	2	6		1-0-4-24-72 / 1



**Cuchillo multiusos.**

Micro serrated knife.



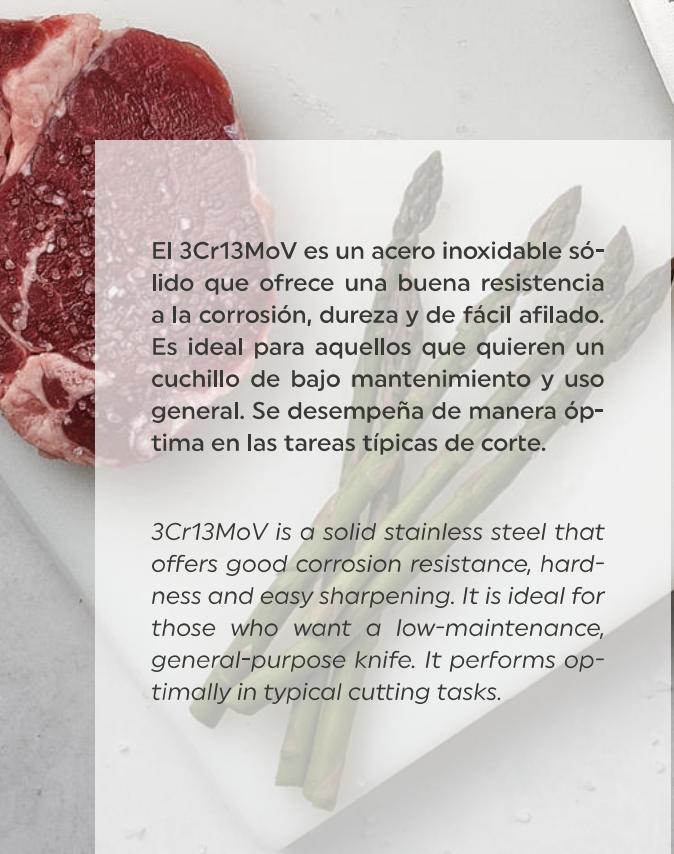
**Cuchillo pelador.**

Peeling knife.



**Cuchillo chuletero.**

Steak knife.



El 3Cr13MoV es un acero inoxidable sólido que ofrece una buena resistencia a la corrosión, dureza y de fácil afilado. Es ideal para aquellos que quieren un cuchillo de bajo mantenimiento y uso general. Se desempeña de manera óptima en las tareas típicas de corte.

3Cr13MoV is a solid stainless steel that offers good corrosion resistance, hardness and easy sharpening. It is ideal for those who want a low-maintenance, general-purpose knife. It performs optimally in typical cutting tasks.





### PUNTILLA / MONDADOR / UTILITY

Versátil, tanto para fruta y verdura, como para piezas pequeñas de carne. Versatile, both for fruit and vegetables, as well as for small pieces of meat.



### PELADOR / VERDURAS / PEELING

Para trabajos pequeños y delicados. For small and delicate jobs.



### DESHUESADOR / WRECKER

Su forma permite acceder a la carne y retirar huesos y tendones sin perder la forma. Its shape allows access to the flesh and the removal of bones and tendons without losing its shape.



### JAMONERO / SLICER

Indicado para cortar jamón y carnes curadas. Suitable for cutting ham and cured meats.



### SALMÓN / SALMON KNIFE

Hoja fina y alargada, con alvéolos para evitar que la carne se adhiera a la hoja. Thin, elongated blade, with sockets to prevent meat from sticking to the blade.



### PANERO / BREAD KNIFE

Hoja dura y dentada que permite cortar alimentos con el exterior rígido con facilidad. Hard, serrated blade for easy cutting of food with a rigid exterior.



### HACHA / CLEAVER

Hoja grande y gruesa que se utiliza para cortar y desosar carne cruda o cocinada. A large, thick blade used for cutting and boning raw or cooked meat.



### FILETADOR / SLICER

Hoja larga y flexible que permite preparar carne y pescado con precisión. Long, flexible blade for precise meat and fish preparation.



### SANTOKU / SANTOKU

Versión japonesa del cuchillo chef, ideal para preparar carne, pesca y verduras. Japanese version of the chef's knife, ideal for preparing meat, fish and vegetables.



### CHEF / CHEF

El más popular de los cuchillos, con hoja grande y resistente sirve para todo tipo de cortes. The most popular of the knives, with a large, sturdy blade for all types of cutting..

El afilado de las hojas hecho manualmente. Garantiza un afilado perfecto y duradero.

Blades sharpening is carried out manually. Guarantee a perfect and durable sharpening.

Alta calidad en el corte  
Resistencia a la corrosión

Strong cutting ability  
Resistant to corrosion.

La forma convexa de la hoja en ambas caras otorga a la hoja un grosor más continuado hasta el filo, garantizando una mayor firmeza en el corte. El pulido asegura un acabado liso e impecable.

The convex line of the blade on both sides grants the blade a more skiving continuing thickness up to the edge, ensuring a steadfast cutting. The polishing ensures a flawless flattening and finishing.



Sello de calidad del fabricante y su compromiso de durabilidad y fiabilidad del producto.

Manufacturer's seal of quality and commitment to product durability and reliability.

Mangos ergonómicos y antideslizantes para una mayor sujeción.

Ergonomic, non-slip handles for a better grip.

TechFlex: Polímeros de PP con EVA para más sensibilidad, adherencia, confort y disminución de fatiga.

TechFlex: Polymers of PP with EVA for a more sensitivity, adhesion, comfort and decreased fatigue





- 10079
- 10098
- 10109
- 10119

**Cuchillo carnicero 160**

Butcher knife 160  
Couteau boucher 160  
Coltello scannare 160  
Fleischermesser 180

**UE / MOQ:**

1-12-144-576-1728 / 12



- 10080
- 10099
- 10110
- 10120

**Cuchillo carnicero 180**

Butcher knife 180  
Couteau boucher 180  
Coltello scannare 180  
Fleischermesser 180

**UE / MOQ:**

1-12-144-576-1728 / 12



- 10081
- 10100
- 10111
- 10121

**Cuchillo carnicero 200**

Butcher knife 200  
Couteau boucher 200  
Coltello scannare 200  
Fleischermesser 200

**UE / MOQ:**

1-12-72-288-864 / 12



- 10082
- 10101
- 10112
- 10122

**Cuchillo carnicero 240**

Butcher knife 240  
Couteau boucher 240  
Coltello scannare 240  
Fleischermesser 240

**UE / MOQ:**

1-12-72-288-864 / 12



- 10083
- 10102
- 10113
- 10123

**Cuchillo carnicero 300**

Butcher knife 300  
Couteau boucher 300  
Coltello scannare 300  
Fleischermesser 300

**UE / MOQ:**

1-6-48-192-576 / 6



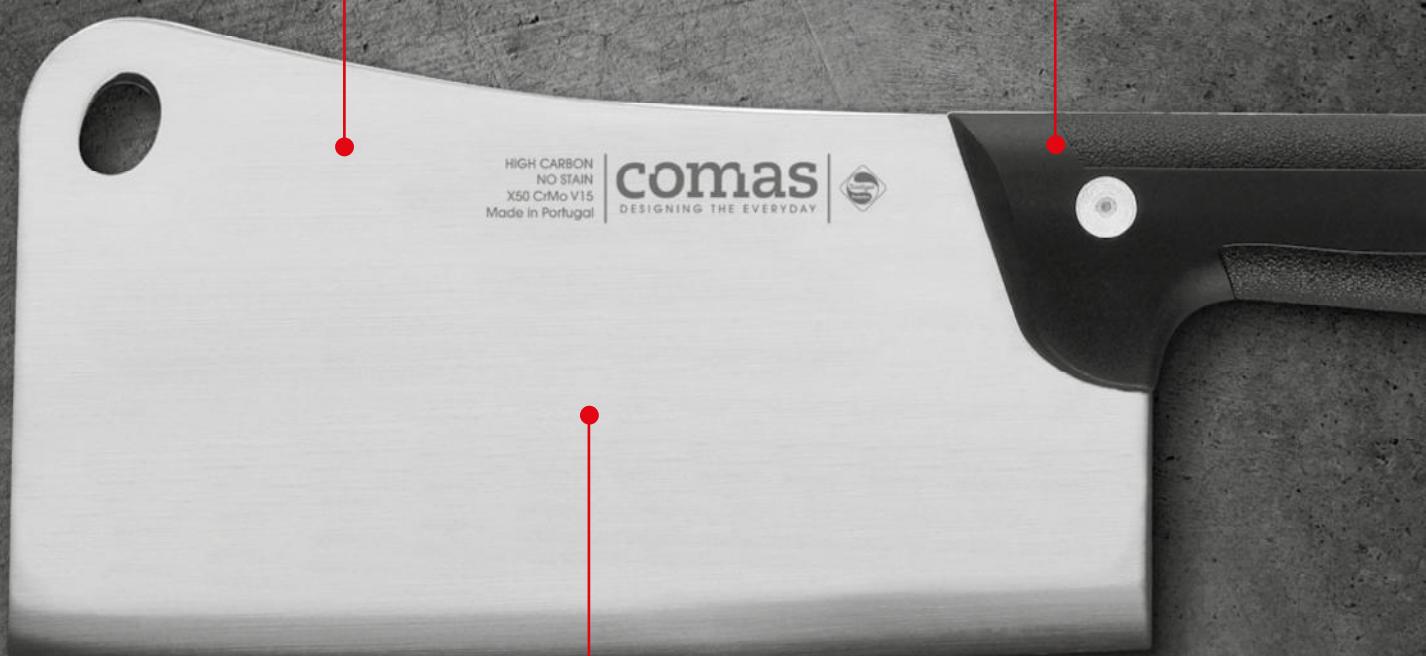
- 10092

**Cuchillo chuletero 130**

Steak knife 130  
Couteau à steak 130  
Coltello per bistecca 130  
Steakmesser 130

**UE / MOQ:**

1-12-60-240-720 / 12



Ideal para cortar o filetear.  
Ideal for slicing or filleting.

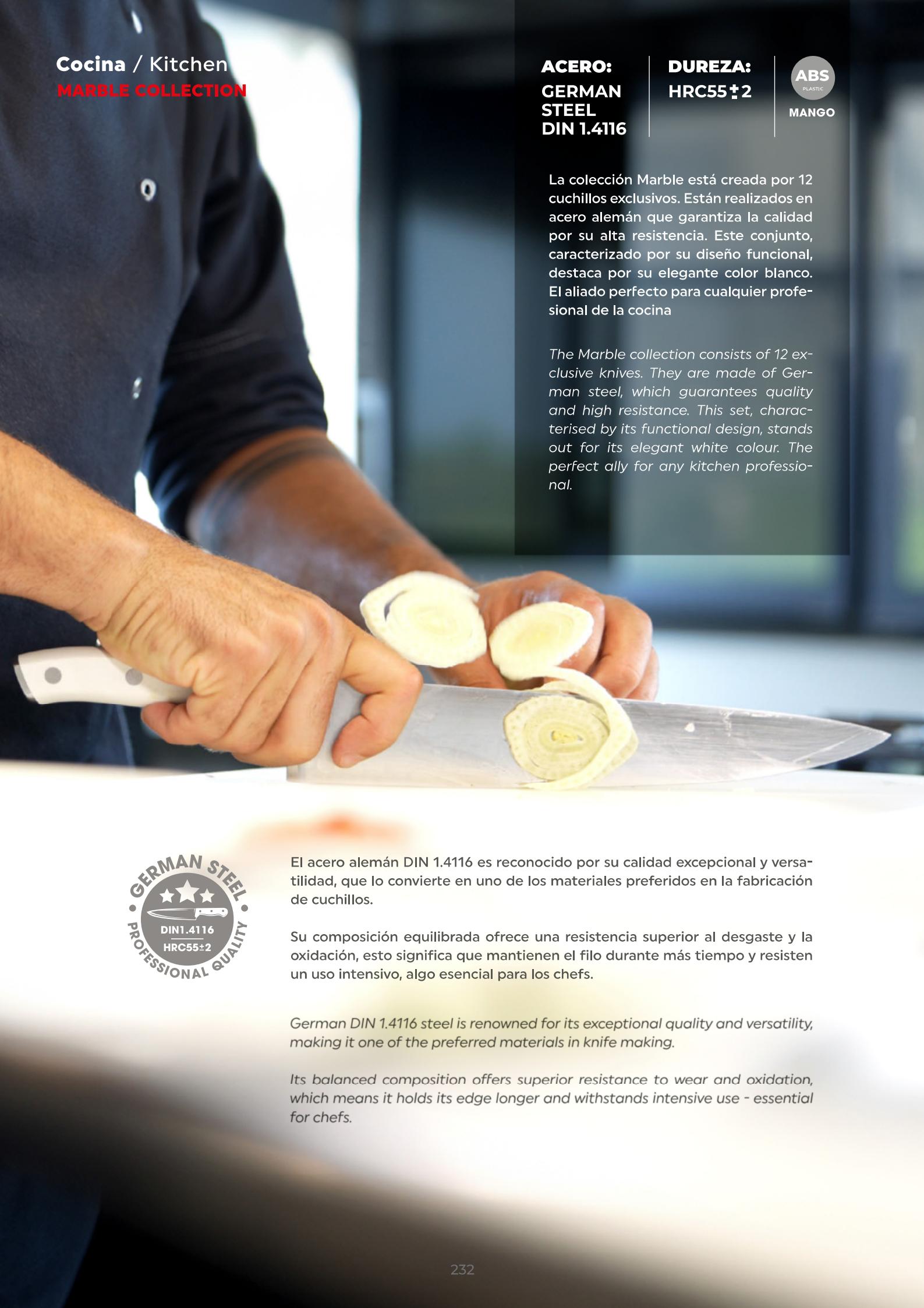
Mango ergonómico  
y antideslizante.  
Ergonomic, non-slip  
handle.

Hoja de bajo espesor que  
lo hace ligero y facilita el  
manejo.  
Thin blade makes it light  
and easy to handle.

ACERO:  
GERMAN  
STEEL  
DIN 1.4116

DUREZA:  
HRC55 $\pm$ 2

ABS  
PLASTIC  
MANGO



La colección Marble está creada por 12 cuchillos exclusivos. Están realizados en acero alemán que garantiza la calidad por su alta resistencia. Este conjunto, caracterizado por su diseño funcional, destaca por su elegante color blanco. El aliado perfecto para cualquier profesional de la cocina

The Marble collection consists of 12 exclusive knives. They are made of German steel, which guarantees quality and high resistance. This set, characterised by its functional design, stands out for its elegant white colour. The perfect ally for any kitchen professional.

El acero alemán DIN 1.4116 es reconocido por su calidad excepcional y versatilidad, que lo convierte en uno de los materiales preferidos en la fabricación de cuchillos.

Su composición equilibrada ofrece una resistencia superior al desgaste y la oxidación, esto significa que mantienen el filo durante más tiempo y resisten un uso intensivo, algo esencial para los chefs.

German DIN 1.4116 steel is renowned for its exceptional quality and versatility, making it one of the preferred materials in knife making.

Its balanced composition offers superior resistance to wear and oxidation, which means it holds its edge longer and withstands intensive use - essential for chefs.

**Cocina / Kitchen**  
**MARBLE COLLECTION**

**ACERO:**  
GERMAN  
STEEL  
DIN 1.4116

**DUREZA:**  
HRC55 ± 2

**ABS**  
PLASTIC  
MANGO



**Cuchillo chef 20**

Chef knife 20  
Couteau de cuisine 20  
Coltello chef 20  
Kochmesser 20

REF.	HOJA (mm)	L (mm)	€	UE / MOQ
8108	200/8"	320		1-6-36-144-432 / 6



**Cuchillo chef 25**

Chef knife 25  
Couteau de cuisine 25  
Coltello chef 25  
Kochmesser 25

REF.	HOJA (mm)	L (mm)	€	UE / MOQ
8117	250/10"	380		1-6-36-216-432 / 6



**Cuchillo fileteador**

Carving knife  
Couteau à filet  
Coltello per affettare  
Tranchiermesser

REF.	HOJA (mm)	L (mm)	€	UE / MOQ
8109	200/8"	320		1-6-36-144-432 / 6



**Cuchillo panero**

Bread knife  
Couteau à pain  
Coltello pane  
Brotmesser

REF.	HOJA (mm)	L (mm)	€	UE / MOQ
8110	200/8"	320		1-6-36-144-432 / 6



**Cuchillo Santoku**

Santoku knife  
Couteau Santoku  
Coltello Santoku  
Santoku-Messer

REF.	HOJA (mm)	L (mm)	€	UE / MOQ
8111	165/7"	300		1-6-36-144-432 / 6



**Cuchillo jamonero**

Slicing knife  
Couteau à jambon  
Coltello da prosciutto  
Schinkenmesser

REF.	HOJA (mm)	L (mm)	€	UE / MOQ
8116	260/10"	385		1-6-36-144-432 / 6

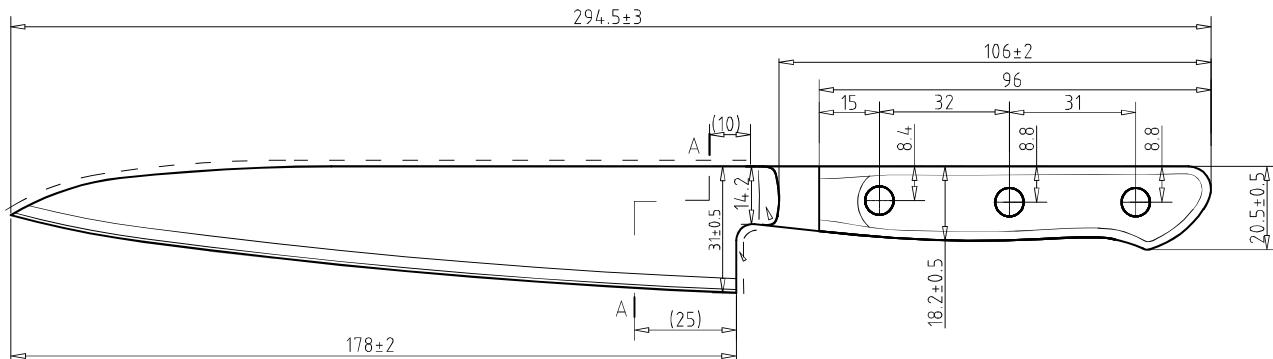


La colección de cuchillos ZEN está diseñada para perdurar en el tiempo. Se caracteriza por su diseño elegante y minimalista que refleja la estética japonesa convirtiéndola en una pieza tradicional, innovadora e imprescindible para complementar cualquier cocina.

Esta colección es ideal para aquellos que buscan calidad, rendimiento y belleza en una sola herramienta. El filo tiene un excelente afilado que facilita el corte preciso de cualquier ingrediente.

The ZEN knife collection is designed to last over time. It is characterised by its elegant and minimalist design that reflects Japanese aesthetics, making it a traditional, innovative and essential piece to complement any kitchen.

This collection is ideal for those looking for quality, performance and beauty in a single tool. The cutting edge has an excellent sharpness that facilitates the precise cutting of any ingredient.



Cocina / Kitchen  
ZEN COLLECTION

ACERO:  
AUS8

DUREZA:  
HRC 58±2

POM  
PLASTIC  
MANGO





**Cuchillo chef**

Chef's knife  
 Couteau chef  
 Coltello chef  
 Küchenmesser

REF.	HOJA (mm)	L(mm)	€	UE / MOQ
11022	210MM	365		1-0-0-0-0 / 1



**Cuchillo fileteador**

Carving knife  
 Couteau à filet  
 Coltello sfilettatore  
 Filetiermessier

REF.	HOJA (mm)	L(mm)	€	UE / MOQ
11605	235MM	385MM		1-0-0-0-0 / 1



**Cuchillo Puntilla**

Paring Knife  
 Couteau À Pointe  
 Coltello Da Cucina Professionale  
 Ausbeinmesser

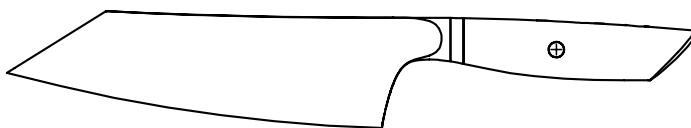
REF.	HOJA (mm)	L(mm)	€	UE / MOQ
11024	100MM	213MM		1-0-0-0-0 / 1



**Cuchillo Fileteador**

Carving Knife  
 Couteau À Filet  
 Coltello Sfilettatore  
 Filetiermessier

REF.	HOJA (mm)	L(mm)	€	UE / MOQ
11023	180MM	320MM		1-0-0-0-0 / 1



**Cuchillo Kiritsuke**

Kiritsuke Knife  
 Couteau Kiritsuke  
 Coltello Kiritsuke  
 Kiritsuke-Messer

REF.	HOJA (mm)	L(mm)	€	UE / MOQ
11606	170MM	313MM		1-0-0-0-0 / 1

## Acero de carbono

El 52100 es un acero al cromo con alto contenido en carbono que ha ganado popularidad en el mundo de la cuchillería para hojas de alto rendimiento.

Conocido por su excepcional dureza, resistencia al desgaste y retención del filo, se utiliza a menudo en cuchillos personalizados de gama alta que requieren una durabilidad superior.

Al ser un cuchillo no inoxidable, se le ha aplicado una pátina negra en toda la hoja para evitar que se oxide fácilmente. Aún así aconsejamos lavarlo siempre a mano y secarlo rápido.

Si se guarda durante tiempo es aconsejable untar de aceite mineral la hoja y la espiga así como guardarlo protegido con funda o saya.

## Carbon steel

52100 is a high-carbon chrome steel that has gained popularity in the world of high-performance knife making.

Known for its exceptional hardness, wear resistance and edge retention, it is often used in high-end custom knives that require superior durability.

As a non-stainless knife, a black patina has been applied to the entire blade to prevent it from rusting easily. Even so, we advise to always wash it by hand and dry it quickly.

If it is stored for a long time, it is advisable to smear mineral oil on the blade and tang and to keep it protected with a saya.



## Raíz de abedul estabilizada

El mango, de raíz de abedul estabilizada proporciona a la colección la elegancia de una madera noble.

El proceso de estabilización protege y sella la porosidad de la madera para garantizar una mayor durabilidad y resistencia, además de resultar muy agradable al tacto.

Aún siendo un material duradero y resistente es importante evitar el lavavajillas y mantener siempre el cuchillo seco.

## Stabilised birch root

The handle, made of stabilised birch root, gives the collection the elegance of a noble wood.

The stabilisation process protects and seals the porosity of the wood to ensure greater durability and strength, as well as being very pleasant to the touch.

Yet being a durable and resistant material, it is important to avoid dishwashing and to always keep the knife dry.



**ACERO JAPONÉS:**  
**52100**  
**HOJA ENNEGRECIDA**

**DUREZA:**  
**62 ± 2 HRC**



**Cuchillo Chef**

Chef's knife  
Couteau chef  
Coltello chef  
Küchenmesser



REF.	HOJA (mm)	L(mm)	€	UE / MOQ
11608	215MM	351MM		1-0-0-0-0- / 1

**Cuchillo Fileteador**

Slicer  
Couteau à filet  
Coltello sfilettatore  
Filetiermessier



REF.	HOJA (mm)	L(mm)	€	UE / MOQ
11609	185MM	312MM		1-0-0-0-0- / 1

**Cuchillo Puntilla**

Utility knife  
Couteau à pointe  
Coltello da cucina  
Ausbeinmesser



REF.	HOJA (mm)	L(mm)	€	UE / MOQ
11610	100MM	212MM		1-0-0-0-0- / 1

**Cuchillo Fileteador**

Slicer  
Couteau à filet  
Coltello sfilettatore  
Filetiermessier



REF.	HOJA (mm)	L(mm)	€	UE / MOQ
11657	235MM	367MM		1-0-0-0-0- / 1

**Cuchillo Kiritsuke**

Kiritsuke knife  
Couteau Kiritsuke  
Coltello Kiritsuke  
Kiritsuke-Messer



REF.	HOJA (mm)	L(mm)	€	UE / MOQ
11658	170MM	300MM		1-0-0-0-0- / 1



## Cocina / Kitchen



### Imán pared madera

Wooden wall magnet  
Porte-couteaux magnetic  
Barra magnetica legno  
Magnetleiste für Messer Holz



REF.	L(mm)	H(mm)	€	UE / MOQ
8471	460	67		1-0-8-88-264 / 6



### Imán pared inox

Magnetic bar inox  
Porte-couteaux magnetic inox  
Barra magnetica inox  
Magnetleiste für Messer inox



REF.	L(mm)	H(mm)	€	UE / MOQ
8470	350	47		1-6-8-144-288 / 6



### Imán pared PP

PP magnetic bar  
Porte-couteaux magnetic PP  
Barra magnetica PP  
Magnetleiste für Messer PP



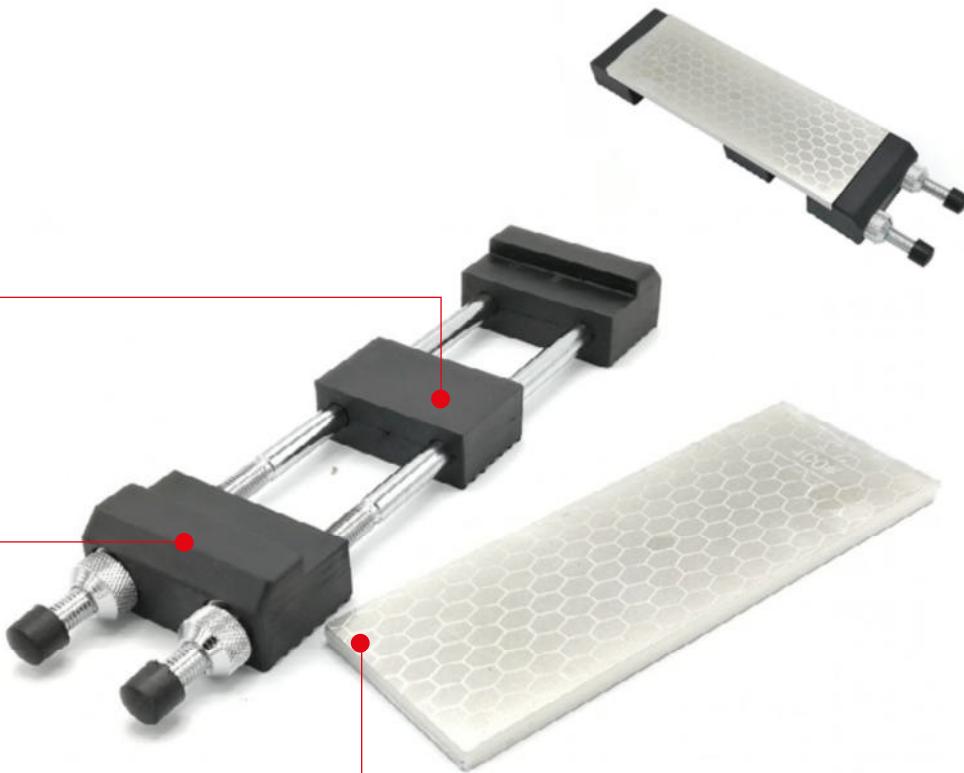
REF.	L(mm)	H(mm)	€	UE / MOQ
8472	550	50		1-6-12-108-432 / 6

Ideal para mantener la piedra fija durante el proceso de afilado.

*Ideal for holding the stone in place during the sharpening process.*

Soporte de caucho ajustable a distintos tamaños de piedras.

*Adjustable rubber support for different stone sizes.*



Placa diamantada de doble cara (grano 400 / 1000) y doble función: reparación de hojas dañadas y realizar un filo completamente nuevo. También la podemos usar para aplanar y limpiar las piedras de afilar usadas.

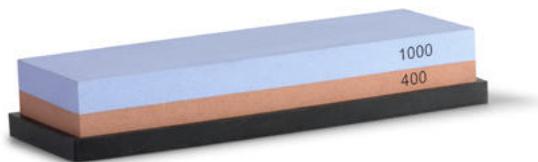
*Double-sided diamond plate (grit 400 / 1000) with double function: repairing damaged blades and making a completely new cutting edge. It can also be used to flatten and clean used whetstones.*



#### Placa diamantada para afilado con soporte

Diamond encrusted sharpening and levelling stone with stand  
Plaque diamantée pour affûtage et aplatissement avec support  
Piastra diamantata per affilare e appiattire con supporto  
Diamantschleifstein mit Halterny

REF.	L(mm)	W(mm)	H(mm)	€	UE / MOQ
11939	286	70	30		1-0-10-0-0 / 1



#### Piedra afilar

Whetstone  
Pierre à aiguiser  
Cote  
Schärfstein Messer

REF.	L(mm)	€	UE / MOQ
6958	180		1-0-16-176-528 / 2



#### Afilador mango

Two stage knife sharpener  
Affûteur couteau  
Arrotino  
Messerschärfer mit Griff

REF.	L(mm)	€	UE / MOQ
6957	190		1-0-36-180-360 / 6

## Cocina / Kitchen

El maletín es la mejor opción para mantener tus cuchillos organizados y con el filo protegido para un afilado duradero.

La manera más segura de transportar tu selección de cuchillos donde necesites.



### Bolsa Porta Cuchillos

Knife roll  
Sac porte-couteaux  
Borsa portacoltelli  
Tragebeutel für messer



REF.	L(mm)	W(mm)	H(mm)	€	UE / MOQ
11035	520	60	200		1-0-10-0-0 / 1

## Cocina / Kitchen





**CUCHILLA / BLADE:**  
RODAJAS

**CUCHILLA / BLADE:**  
JULIANA 4MM

**CUCHILLA / BLADE:**  
JULIANA 6MM

**CUCHILLA / BLADE:**  
JULIANA 10MM

**CUCHILLA / BLADE:**  
GOFRADO



**NEW**

**Mandolina Inox**  
Stainless Steel Mandoline  
Mandoline Inox  
Mandolina Inox  
Edelstahl Mandoline

REF.	L(mm)	W(mm)	H(mm)	€	UE / MOQ
11748	395	123	42		1-0-6-0-0 / 1



 **PACKAGING  
BOX**

## Cocina / Kitchen

### Rallador 4 caras HQ

4 side grater HQ  
Rape 4 cotés HQ  
Grattugia 4 facce HQ  
Vierkantreib HQ

REF.	H(mm)	€	UE / MOQ
7448	240	7,32	1-12-72-288-288 / 6

#### Mango ergonómico

Ergonomic handle



Acero inoxidable resistente al desgaste y la corrosión.

Wear and corrosion resistant stainless steel.



Grueso  
Coarse



Fino  
Fine



Medio  
Medium



Rebanador  
Slicer

### Rallador 4 caras

4 side grater  
Râpe 4 faces  
Grattugia 4 lam.  
Vierkantreib

REF.	H(mm)	€	UE / MOQ
1150	210		1-0-60-720-2160 / 6



NEW

### Abrelatas Inox

Stainless Steel Tin Opener  
Ouvre-Boîte Inox  
Apriscatole In Acciaio Inox  
Dosenöffner Edelstahl



### Pelapatatas

Potato-peeler  
Économe acier inox  
Pelapatate  
Kartoffelschäler



REF.	L(mm)	W(mm)	H(mm)	€	UE / MOQ
11818	65	45	28		1-0-96-0-0 / 1

REF.	L(mm)	€	UE / MOQ
3455	110		1-12-12-36-72 / 12

## Cocina / Kitchen



### Espátula pastelera

Baker spatula

Palette

Spatola cuoco

Kuchenspachtel



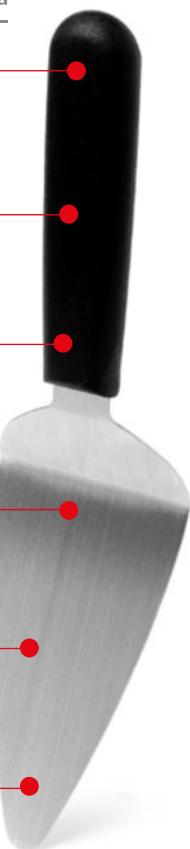
REF.	SIZE	HOJA (mm)	€	UE / MOQ
8932	S	135		1-12-48-576-1152 / 12
8933	M	225		1-12-48-480-960 / 12
8934	L	300		1-12-48-432-864 / 12

Mango de polipropileno (PP) de forma redondeada para una sujeción más cómoda.

Rounded polypropylene (PP) handle for a more comfortable grip.

Piezas aptas para lavavajillas.

Dishwasher safe.



Alta resistencia a la corrosión.

Highly rust-resistant.

Pala fabricada en Acero inoxidable endurecido de alta calidad.

Spatula in high-quality hardened stainless steel.

Acabado satinado.

Satin finished.

Resistencia y flexibilidad para facilitar el trabajo en la cocina.

Hard-wearing and versatile round the kitchen.



### Pala repostería

Cake server

Pelle à gâteau

Spatola dolci

Kekss-Spachtel



REF.	W(mm)	€	UE / MOQ
8941	120	2,74	1-12-48-384-1152 / 12



### Espátula flexible acodada

Angular spatula

Palette coudée

Spatola cuoco con scalino

Winkelpalette



REF.	SIZE	HOJA (mm)	€	UE / MOQ
8938	S	140		1-12-48-384-768 / 12
8937	L	200		1-12-48-288-864 / 12



### Espátula plancha rectangular biselada

Solid, beveled turner

Palette pleine, biseautée

Spatola hamburger

Bratenspachtel Rechtechige



REF.	W(mm)	H(mm)	€	UE / MOQ
8935	80	120		1-12-48-384-768 / 12

## Cocina / Kitchen



INOX  
STAINLESS  
STEEL  
**430**

### Molde redondo

Round ring  
Moulage rond  
Teglia tondo  
Runcle Kochringe

REF.	Ø (mm)	H (mm)	€	UE / MOQ
<b>7461</b>	60	45		1-32-128-512-1536 / 12
<b>7462</b>	70	45		1-32-128-768-1536 / 12
<b>7463</b>	80	45		1-32-128-768-1536 / 12
<b>7464</b>	90	45		1-32-128-768-1536 / 12
<b>7465</b>	100	45		1-32-128-256-512 / 12
<b>7466</b>	120	45		1-32-128-256-512 / 12

REF.	SET	€	UE / MOQ
<b>7449</b>	PACK 6		1-24-48-192-392 / 6



INOX  
STAINLESS  
STEEL  
**430**

### Molde cuadrado

Square ring  
Moulage carre  
Teglia quadrato  
Quadratische Kochringe

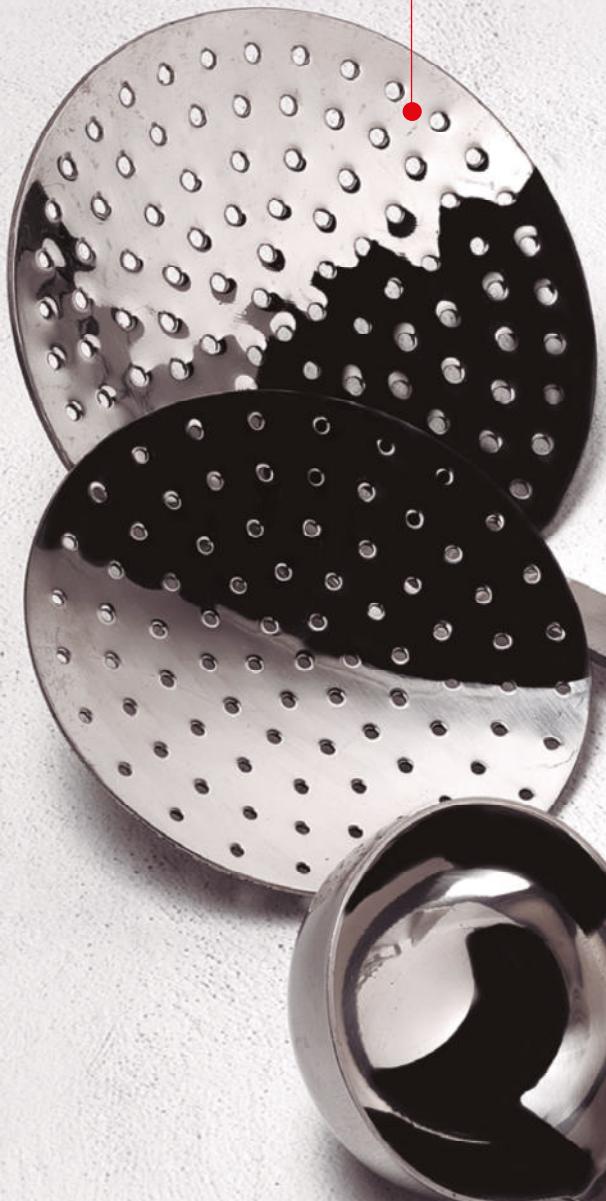
REF.	W/L (mm)	H (mm)	€	UE / MOQ
<b>7467</b>	60x60	45		1-32-128-512-1536 / 12
<b>7468</b>	70x70	45		1-32-128-768-1536 / 12
<b>7469</b>	80x80	45		1-32-128-768-1536 / 12
<b>7470</b>	90x90	45		1-32-128-768-1536 / 12
<b>7471</b>	100x100	45		1-32-128-768-1536 / 12
<b>7472</b>	120x120	45		1-32-128-768-1536 / 12

REF.	SET	€	UE / MOQ
<b>7450</b>	PACK 6		1-24-48-192-392 / 6

## Cocina / Kitchen

Acabado brillo. Menos poroso,  
facilita la limpieza.

Mirror finish.  
Less porous, easier to clean.



Mango con gancho para un fá-  
cil almacenamiento.

Hook handle for easy storage



Capacidad grabada en el man-  
go.

Capacity engraved on the  
handle

Mango más grueso con nervio central que  
le proporciona más rigidez y resistencia.

Thicker handle with a central rib for more  
rigidity and stiffens and strengthens the  
handle.



MÁX. 220°C



## Nylon

Fibra de alta calidad.  
Poca porosidad mayor duración.

## Nylon

High-quality fibres.  
Non-porous, more hard-wearing.

## BPA FREE

## BPA FREE

**Alta resistencia térmica.  
Soportan temperatura de hasta 220°C**

Strong heat-resistance.  
For use in temperatures up to 220 °C

## No raya.

Suavidad con las superficies antiadherentes

Non-scratching.  
Delicate on non-stick surfaces

Gancho que permite colgar para un práctico almacenaje.

Hanging for convenient storage.



		L mm	Ø mm	ml	UE / MOQ
A	<b>11809</b> CUCHARA NYLON Spoon, Cuillère, Cucchiaio, Löffel	49			1-0-75 / 1
B	<b>11810</b> CUCHARÓN NYLON 10 Spoon, Louche, Mestolo, Schöpföffel	48	Ø 100	200ml	1-0-50 / 1
	<b>11811</b> CUCHARÓN NYLON 12 Spoon, Louche Mestolo, Schöpföffel	50	Ø 120	350ml	1-0-75 / 1
	<b>11812</b> CUCHARÓN NYLON 14 Spoon, Louche, Mestolo, Schöpföffel	51	Ø 140	500ml	1-0-50 / 1
C	<b>11813</b> ESPÁTULA NYLON PERFORADA Slotted, Spatula, Spatule Perforé, Spatola Forata, Schafel perforiert	51			1-0-75 / 1
D	<b>11814</b> ESPÁTULA NYLON SIN AGUJEROS Spatula W/O, Spatule Sans Trou, Spatola Senza Buchi, Pfannenwender Ohne Löcher	51			1-0-75 / 1
E	<b>11815</b> ESPUMADERA NYLON 10 Skimmer, Écumoire, Schiumarola, Schaumlöffel	44	Ø 100		1-0-75 / 1
	<b>11816</b> ESPUMADERA NYLON 12 Skimmer, Écumoire, Schiumarola, Schaumlöffel	45	Ø 120		1-0-75 / 1
	<b>11817</b> ESPUMADERA NYLON 14 Skimmer, Écumoire, Schiumarola, Schaumlöffel	47	Ø 140		1-0-75 / 1

## Cocina / Kitchen



**Espátula madera**  
Solid turner  
Spatule en bois  
Spatola di legno  
Holzspachtel



REF.	L(mm)	€	UE / MOQ
10717	330		1-12-72/12



**Cuchara madera**  
Ponited spoon  
Cuillère en bois  
Cucchiaio di legno  
Holzlöffel



REF.	L(mm)	€	UE / MOQ
10718	330		1-12-72/12



**Barra de comandas**  
Order rack  
Porte-fiches à billes  
Asta portascontrini  
Zettelfeste



9760 24 615 24 1-6-24-168-672/6

11776 58 1000 22 1-0-24/1



**Espolvoreador 3 posiciones**  
Stainless steel sprinkler 3p  
Saupoudreuse acier 3p  
Draga acciaio 3p  
Strendose 3 pos.



REF.	H(mm)	€	UE / MOQ
8794	110		1-1-100-600-1200/1



**Escurre fritos y carnes**  
Fry colander  
Passoire à frites  
Cesta per friggere  
Frittensieb



REF.	W(mm)	L(mm)	€	UE / MOQ
8381	290	400		1-0-6-24-24/1
8382	390	500		1-0-4-12-24/1
8383	390	600		1-0-3-9-27/1

## Cocina / Kitchen



INOX  
STAINLESS  
STEEL  
**201**

**Rustidera**  
Lasagna pan  
Plat à rôtir  
Rostiera  
Lasagneform



INOX  
STAINLESS  
STEEL  
**201**

**Pinza para rustidera**  
Lasagna pan tong  
Pince plat à rôtir  
Molla forno  
Ofenzange



REF.	W(mm)	L(mm)	H(mm)	€	UE / MOQ
<b>1422</b>	250	180	40		1-0-24-144-288 / 4
<b>1421</b>	300	220	50		1-0-12-72-144 / 4
<b>1420</b>	350	260	50		1-0-12-72-144 / 4
<b>1419</b>	400	300	60		1-0-12-72-144 / 4
<b>5282</b>	450	320	65		1-0-4-16-48 / 4
<b>5283</b>	500	360	70		1-0-4-16-32 / 4
<b>5284</b>	600	400	75		1-0-4-16-16 / 4

REF.	L(mm)	€	UE / MOQ
<b>5656</b>	185		1-10-100-600-1800 / 6

INOX  
STAINLESS  
STEEL  
**304**

**Harinero**  
Flour bin  
Tamis à farine inox  
Farinheiro  
Mehlsieb



REF.	W(mm)	L(mm)	H(mm)	€	UE / MOQ
<b>8384</b>	265	370	180		1-0-1-8-24 / 1
<b>8385</b>	265	500	180		1-0-1-6-18 / 1
<b>8386</b>	330	500	180		1-0-1-4-12 / 1



## Cocina / Kitchen



**Barillas de acero inoxidable de alta resistencia.**

Tough stainless steel bars.



**Mango de nylon de forma ergonómica. Con relieves para mejorar el agarre.**

Ergonomic nylon handle.  
Raised pattern for better grip.

**Fácil almacenaje.**

Easy to store.

### Batidor 8 varillas Nylon

Whisk 8 wires  
Fouet 8 fils  
Frusta 8 fili  
Rührbesen 8 Drähte

REF.	L (mm)	VARILLAS (mm)	€	UE / MOQ
<b>8480</b>	250	12		1-12-48-380-1920 / 12
<b>8481</b>	300	170		1-12-48-288-864 / 12
<b>8482</b>	350	220		1-12-48-284-864 / 12
<b>8483</b>	400	250		1-6-24-120-600 / 6



### Batidor 8 varillas

Whisk 8 wires  
Fouet 8 fils  
Frusta 8 fili  
Rührbesen 8 Drähte

REF.	L (mm)	VARILLAS (mm)	€	UE / MOQ
<b>9740</b>	250	12		1-0-30-360-720 / 10
<b>9741</b>	300	170		1-0-30-270-540 / 10
<b>9742</b>	350	220		1-0-30-240-480 / 10
<b>9743</b>	400	250		1-0-30-180-360 / 10
<b>9744</b>	450	290		1-0-30-120-240 / 10
<b>9745</b>	500	370		1-0-30-120-240 / 10



### Cuchara silicona

Silicon spoon  
Cuillère silicone  
Cucchiaio silicone  
Silikonlöffel



### Espátula silicona

Silicon spatula  
Spatule silicone  
Spatola silicone  
Silikonspachtel



REF.	L (mm)	€	UE / MOQ
<b>8484</b>	250		1-12-7-108-6048 / 12
<b>8485</b>	350		1-12-72-648-2592 / 12
<b>8486</b>	400		1-12-72-576-2304 / 12

REF.	L (mm)	€	UE / MOQ
<b>8487</b>	250		1-12-72-1296-7776 / 12
<b>8488</b>	350		1-12-72-792-3168 / 12
<b>8489</b>	400		1-12-72-720-2880 / 12



**Cocina / Kitchen**



# Sartenes diseñadas para resistir los servicios más exigentes.

Mango hermético.

Sealed handle.

Mango fabricado en acero inoxidable de forma tubular para facilitar la sujeción de la sartén.

Tubular stainless steel handle for easy handling.

Remachado al cuerpo de la sartén para proporcionar una sujeción superior y una máxima seguridad en el momento de su uso.

Riveted to the pan for strength and safety in use.

Eficiencia de la distribución calórica: Su cuerpo de aluminio de alta calidad capta y distribuye de la mejor manera el calor por toda la superficie.

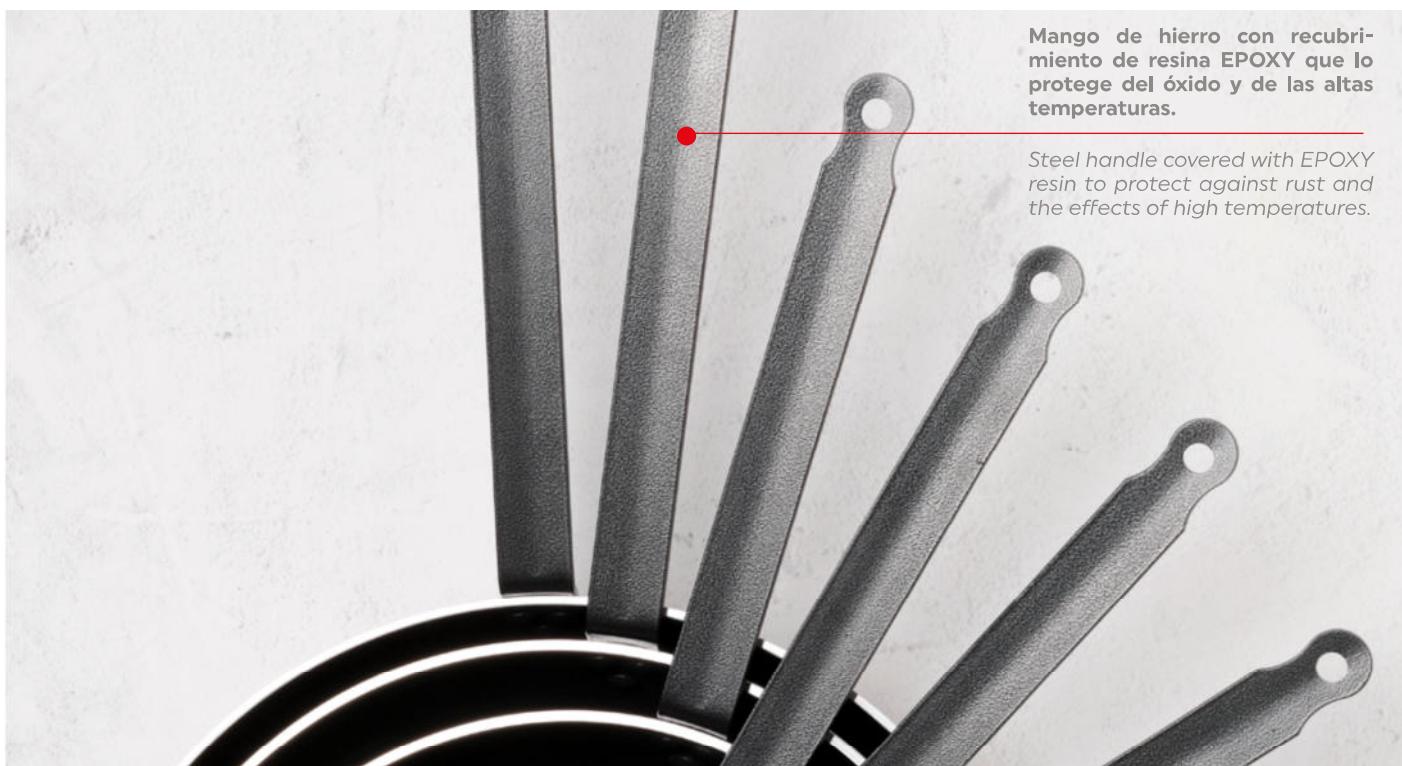
Effcient conduction of heat: The high-quality aluminium body captures and conducts heat across the whole surface.



Recubrimiento totalmente libre de PFOA.

Coating totally PFOA-free.





### AUVERNIA

#### Sartén aluminio mango hierro

Aluminium fry pan with iron handle  
Poêle aluminium manche en fer  
Padella in alluminio manico en ferro  
Aluminium-Bratpfanne mit Eisengriff

REF.	Ø(mm)	e(mm)	€	UE / MOQ
8351	180	2,5		1-0-6-54-324 / 12
8352	200	3,5		1-0-6-36-324 / 12
8353	220	3,5		1-0-6-30-240 / 12
8354	240	3,5		1-0-6-24-216 / 6
8355	260	4		1-0-6-24-216 / 6
8356	280	4		1-0-6-24-192 / 6
8357	320	4		1-0-6-12-96 / 6
8358	360	4		1-0-6-12-84 / 6
8359	400	4		1-0-6-12-96 / 6



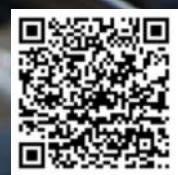
### USSON

#### Sartén aluminio mango hierro / Inducción

Aluminium induction fry pan with inox handle  
Poêle induction aluminium manche en inox  
Padella induzione in alluminio manico en inox  
Induktion aluminium-Bratpfanne mit inoxgriff induktion

REF.	Ø(mm)	e(mm)	€	UE / MOQ
8958	200	3		1-0-6-36-324 / 6
8959	240	3		1-0-6-24-216 / 6
8960	280	3		1-0-6-24-192 / 6
8961	320	3		1-0-6-12-96 / 6





**Descubre la  
gama de bate-  
rias y sartenes.**



SARTÉN  
HONDA  
DEEP  
PAN



Asa adicional en diámetros grandes.  
Additional handle on large diameters.

#### Sartén aluminio antiadherente alta mango inox

Deep frypan, non stick coating

Poêle avec revêtement anti-adhésif

Padella inox antiaderente

Bratpfanne mit antihafibes

REF.	Ø(mm)	e(mm)	H(mm)	€	UE / MOQ
10897	240	3	70		1-0-6-24-144 / 6
10898	280	3	75		1-0-6-24-144 / 6
10899	320	3	80		1-0-6-18-108 / 6
11599	360	3	80		1-0-4-0-0 / 4 *
11601	400	3	90		1-0-4-0-0 / 4 *



#### Cazuela aluminio

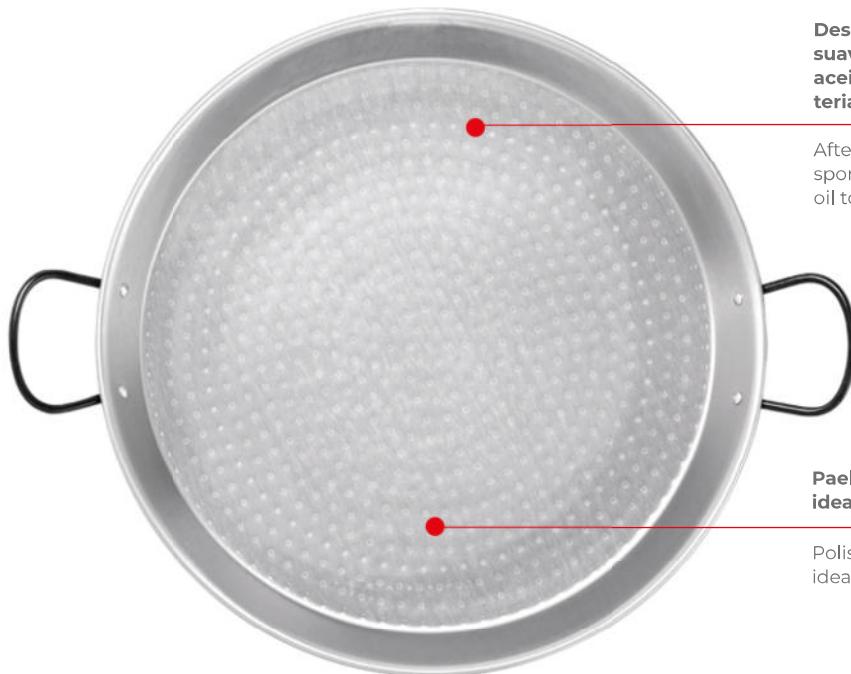
Aluminium casserole

Casserole aluminium

Casseruola in alluminio

Aluminiumkasseroole

REF.	Ø(mm)	e(mm)	H(mm)	€	UE / MOQ
11611	280	3	70		1-0-6-24-144 / 6
11612	320	3	80		1-0-6-18-108 / 6
11613	360	3	80		1-0-4-0-0 / 4
11615	400	3	90		1-0-4-0-0 / 4

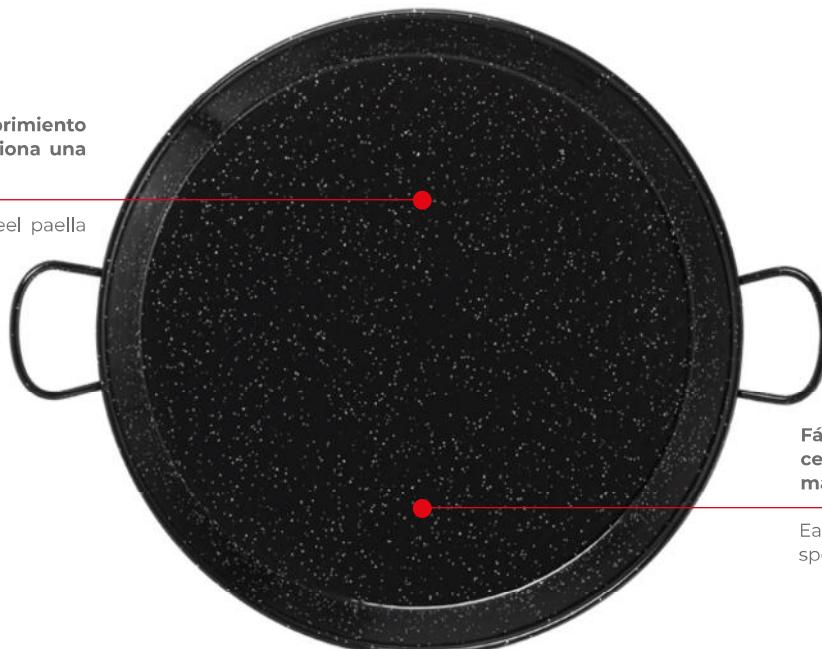


Después de usar lavar con esponja suave, secar y aplicar una capa de aceite de oliva para conservar el material.

After use, wash with a non-abrasive sponge, dry and apply a coat of olive oil to protect the material.

Paellera de acero pulido ideal para cocción de llama.

Polished steel paella pan, ideal for use over flame.



Paellera de acero con recubrimiento de esmalte que le proporciona una mayor resistencia al óxido.

Rust-resistant enamelled steel paella pan.

Fácil de limpiar y de almacenar, no precisan de un mantenimiento específico.

Easy to clean and store, no special care is required.

## Cocina / Kitchen



### EL SALER

#### Paellera acero pulido

Polished steel spanish paella pan  
Plat à paella tole acier  
Padella valenciana lucida  
Paellapfanne aus poliertem Stahl

REF.	Ø(cm)	Raciones	€	UE / MOQ
<b>8964</b>	30	4		1-0-6-24-144 / 1
<b>8965</b>	34	6		1-0-6-24-120 / 1
<b>8966</b>	38	8		1-0-6-12-60 / 1
<b>8967</b>	42	10		1-0-6-12-60 / 1
<b>8968</b>	46	12		1-0-4-8-48 / 1
<b>8969</b>	50	13		1-0-4-8-48 / 1
<b>8970</b>	60	20		1-0-4-4-24 / 1
<b>10937</b>	65	25		1-0-0-0-0 / 1
<b>10938</b>	70	30		1-0-0-0-0 / 1
<b>10939</b>	80	40		1-0-0-0-0 / 1
<b>10940</b>	90	50		1-0-0-0-0 / 1

#### Paellera grande acero pulido

Polished steel spanish paella pan  
Plat à paella tole acier  
Padella valenciana lucida  
Paellapfanne aus poliertem Stahl

BAJO  
PEDIDO  
ON  
DEMAND

REF.	Ø(cm)	Raciones	€	UE / MOQ
<b>10941</b>	100	85		1-0-0-0-0 / 1
<b>10942</b>	115	120		1-0-0-0-0 / 1
<b>10943</b>	130	200		1-0-0-0-0 / 1

### COMPATIBLE CON COMPATIBLE WITH:



REF.: 10944 (p.314)



### RIBA ROJA

#### Paellera acero esmaltado

Enamelled steel paella pan  
Plat à paella acier émaillé  
Padella valenciana smaltata  
Paellapfanne aus emailliertem Stahl

REF.	Ø(cm)	Raciones	€	UE / MOQ
<b>8971</b>	30	4		1-0-6-24-144 / 1
<b>8972</b>	34	6		1-0-6-24-120 / 1
<b>8973</b>	38	8		1-0-6-12-60 / 1
<b>8974</b>	42	10		1-0-6-12-60 / 1
<b>8975</b>	46	12		1-0-4-8-48 / 1
<b>8976</b>	50	13		1-0-4-8-48 / 1
<b>8977</b>	60	20		1-0-4-4-24 / 1



### ALBUFERA

#### Sartén honda acero esmaltado

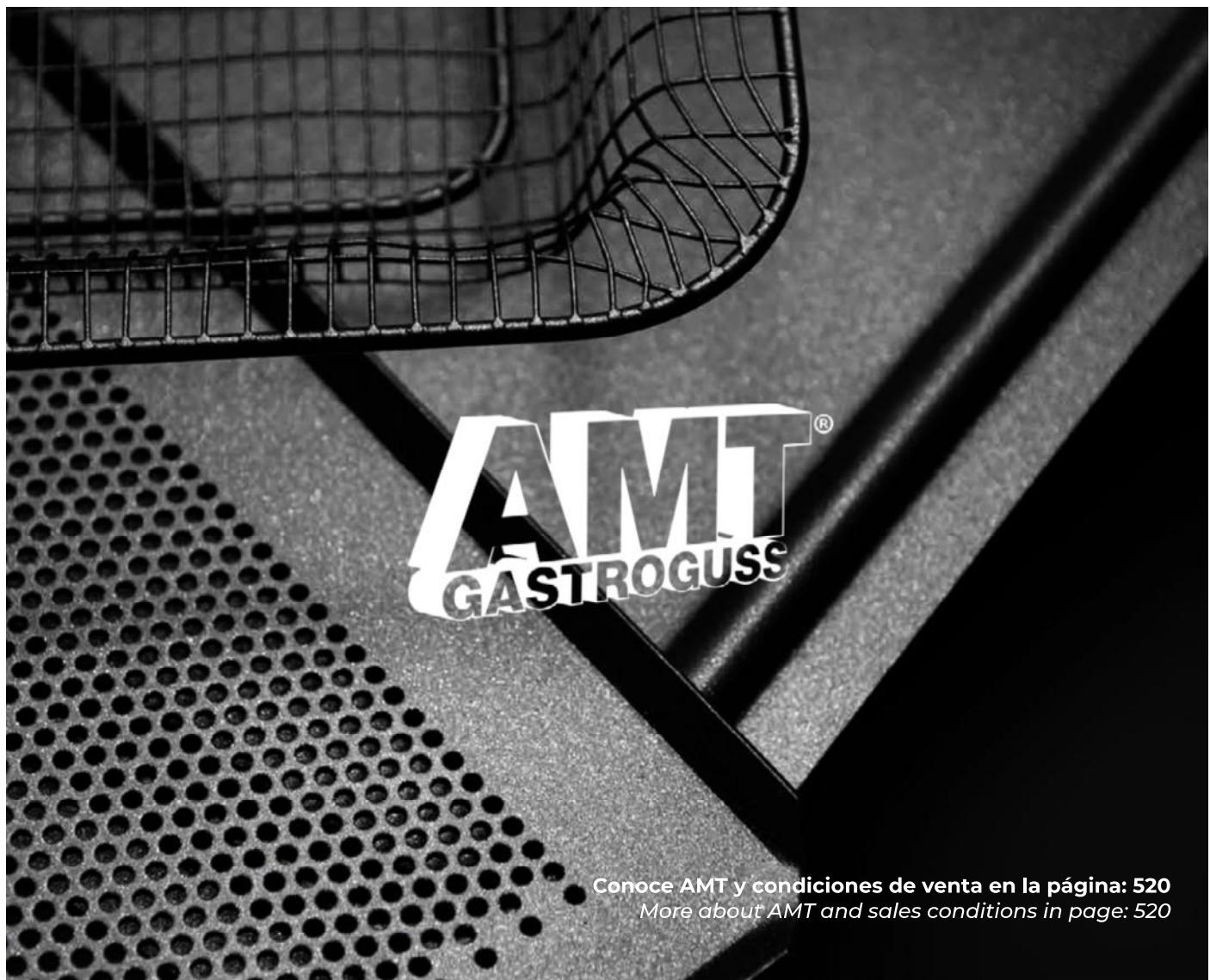
Deep enamelled fry pan with handles.  
Poêle haute avec anses.  
Padella smaltata con manici.  
Tiefe Paellapfanne aus emailliertem Stahl mit Griffen.

REF.	Ø(cm)	€	UE / MOQ
<b>8978</b>	28		1-0-6-24-120 / 1
<b>8979</b>	32		1-0-6-24-120 / 1
<b>8980</b>	36		1-0-4-8-40 / 1
<b>8981</b>	40		1-0-4-8-40 / 1
<b>8982</b>	45		1-0-3-6-30 / 1
<b>8983</b>	50		1-0-3-6-30 / 1

\* También para raciones individuales.

Also for individual portions.

COLECCIÓN PELTRE (p.405)



Conoce AMT y condiciones de venta en la página: 520  
More about AMT and sales conditions in page: 520

### Aluminio Fundido. Cast Aluminium.

Aluminio fundido de alta resistencia hecha por expertos artesanos. Gracias al espesor del aluminio, de los utensilios AMT almacenan más energía y mantiene la temperatura constante durante más tiempo.

Son resistentes a altas temperaturas sin ninguna alteración en su forma.

*High-strength cast aluminium made by skilled craftsmen. Thanks to the thickness of the aluminium, AMT cookware stores more energy and maintains a constant temperature for longer.*

*They are resistant to high temperatures without any alteration in their shape.*

### Sostenibilidad. Sustainability.

AMT produce de una manera sostenible y respetuosa con el medio ambiente, proporcionando una selección consciente de los productos que va a utilizar durante mucho tiempo, al tiempo que **reduce significativamente su huella de carbono**.

El grosor de 9-10 mm del fondo de las sartenes y ollas garantiza una **gran transferencia de energía y retención del calor**. Esto nos permite aplicar cocciones de una manera más eficiente.

*AMT produced in a sustainable and environmentallyfriendly manner, providing a conscious selection of products that you will use for a long time, while **significantly reducing your carbon footprint**.*

*9-10 mm thick bottom of our pans and pots **ensures great energy transfer and heat retention**. This allows us to apply firings more efficiently.*

# GASTRONORM COOKING

Múltiples soluciones para cocina profesional.

Multiple solutions for professional kitchens.

## ESPECIAL HORNOS DE CONVECCIÓN

SPECIAL CONVECTION OVENS

Recubrimiento antiadherente de alto rendimiento y de fácil limpieza.

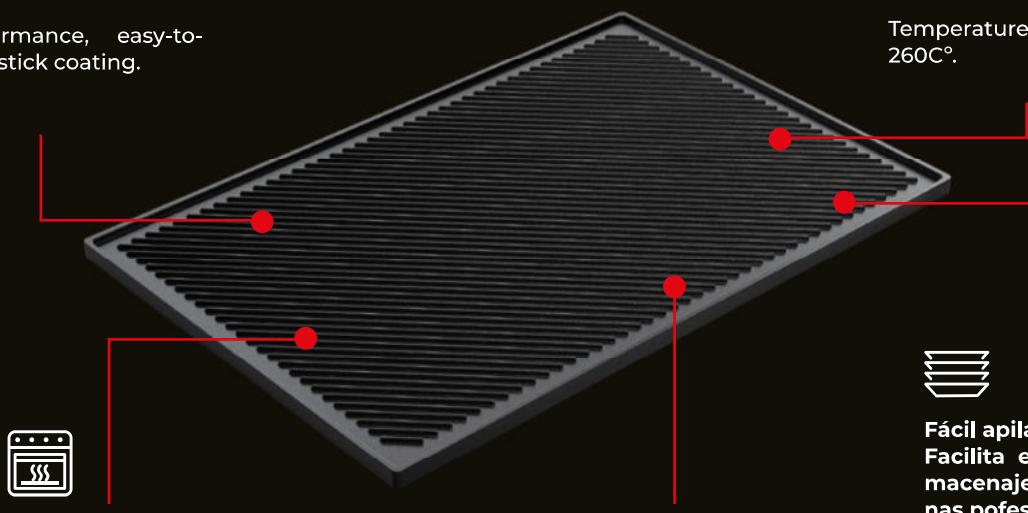
High-performance, easy-to-clean non-stick coating.



260 °C

Resiste a temperaturas de hasta 260°C.

Temperature resistant up to 260°C.



Apto para calentar en hornos de convección.

Suitable for heating in convection ovens.

Medidas GN 1/1 y 60x40cm compatibles con hornos de convección.

GN 1/1 and 60x40cm sizes compatible with convection ovens.



Fácil apilabilidad.  
Facilita el transporte y almacenaje en buffets y cocinas profesionales.

Easy stackability.  
Easy transport and storage in buffets and professional kitchens.



# GASTRONORM BUFFET

Cocinar y servir en un solo recipiente.

Cook and serve in a single container.

# SPEED OVEN ACCESSORIES

Regeneración más rápida y eficiente.  
Faster and more efficient regeneration.



# OTHERS

Cazuelas de alta capacidad.  
High-capacity casseroles.



**RISOLÍ**  
IL PRESSOFUSO IN CUCINA

Conoce RISOLÍ y condiciones de venta en la página: 520  
More about RISOLÍ and sales conditions in page: 520

**La cuidadosa selección de nuestros materiales: Aluminio fundido a presión.**  
The careful selection of our materials: Die-cast aluminium.



Seleccionamos cuidadosamente las técnicas y los materiales más avanzados para crear nuestros productos. El uso exclusivo de aluminio fundido a presión (una materia prima certificada para uso alimentario) proporciona una distribución óptima y constante del calor, así como una gran resistencia a los diferentes métodos de cocción y un proceso de cocción más natural

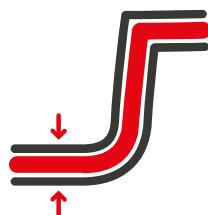
We carefully select the most advanced techniques and materials to create our products. The exclusive use of die-cast aluminium (a raw material certified for food use) provides an optimal and constant heat distribution, as well as a high resistance to different cooking methods and a more natural cooking process.

**Cocción homogénea.**  
Homogeneous cooking.



El aluminio fundido a presión tiene excelentes propiedades de conducción del calor y los alimentos se cocinan de manera uniforme sin que se quemén ni se altere su sabor, manteniendo las propiedades nutritivas en cada tipo de alimento.

The die-cast aluminium has excellent heat conduction properties and the food cooks evenly without burning or altering its taste, maintaining the nutritional properties in each type of food.



El aluminio está fundido a presión con un grosor considerable que distribuye el calor de manera uniforme y una base resistente a la deformación.

The aluminium is die-cast with a considerable thickness that distributes heat evenly and a base that is resistant to deformation.



No pierde calor, lo que permite ahorrar energía. Incluso cuando se apaga la fuente de calor, mantiene la temperatura durante otros 10/15 minutos manteniendo los alimentos calientes mientras se sirven en la mesa.

It doesn't lose heat, which saves energy. Even when the heat source is turned off, it maintains the temperature for another 10/15 minutes keeping the food warm while it's being served at the table.



# Sartén fusa

18/10 - 18/10



**Espesor 6 - 7 mm**

6 - 7 mm thickness.

**Mango de acero inoxidable 18/10 termoaislante con 4 remaches.**

Stainless steel handle 18/10 heat protection with 4 rivets.

**Revestimiento interior Teflon Profile antiadherente resistente al rayado.**

Inside non stick coating TeFlon Platinum scratch resistant .

**Garantía ECOCAST 3 años.**

3 years ECOCAST guarantee.



ELDIAMANT® PROFILE

INOX  
STAINLESS  
STEEL  
**304**



**Sartén fusa 18/10**

Frypan Fusa 18/10  
Poele fusa 18/10  
Padella fusa 18/10  
Pfanne fusa 18/10

ALUMINIO  
FUNDIDO  
CAST  
ALUMINIUM

REF.	Ø(mm/inches)	e(mm)	L(mm)	€	MOQ
<b>10000</b>	240/9,4"	0,6	50		1
<b>10001</b>	280/11"	0,6	52		1
<b>10002</b>	320/12,5"	0,6	58		1



ELDIAMANT® PROFILE

INOX  
STAINLESS  
STEEL  
**304**



**Sartén honda fusa 18/10**

Deep frypan Fusa 18/10  
Poele profonde fusa 18/10  
Padella profonda fusa 18/10  
Tiefe pfanne fusa 18/10

ALUMINIO  
FUNDIDO  
CAST  
ALUMINIUM

REF.	Ø(mm/inches)	e(mm)	L(mm)	€	MOQ
<b>10004</b>	240/9,4"	0,6	70		1
<b>10005</b>	280/11"	0,6	70		1
<b>10006</b>	320/12,5"	0,6	80		1
<b>10007</b>	360/14"	0,6	80		1

**RISOLI®**

IL PRESSOFUSO IN CUCINA



**Sartén Ergo Prof**

Frypan Ergo Prof  
Poele Ergo Prof  
Padella Ergo Prof  
Pfanne Ergo Prof

ALUMINIO FUNDIDO  
CAST ALUMINIUM

REF.	$\varnothing$ (mm/inches)	e(mm)	L(mm)	€	MOQ
<b>10016</b>	200/7,8"	0,7	50		1
<b>10017</b>	240/9,4"	0,7	52		1
<b>10018</b>	280/11"	0,7	58		1
<b>10019</b>	320/12,5"	0,7	60		1

**Sartén honda Ergo Prof**

Deep frying pan Ergo Prof  
Poele profonde Ergo Prof  
Padella profonda Ergo Prof  
Tiefe pfanne Ergo Prof

ALUMINIO FUNDIDO  
CAST ALUMINIUM

REF.	$\varnothing$ (mm/inches)	ml	e(mm)	L(mm)	€	MOQ
<b>10020</b>	240/9,4"	200	0,9	80		1
<b>10021</b>	280/11"	300	0,9	85		1

# Horno / Especial Oven / Special



**Whitford**

**Huevo & dulce**  
Egg & sweet  
Oeuf & sucré  
Uovo e dolce  
Ei & süß



REF.	Ø(mm/inches)	ml	e(mm)	L (mm)	€	MOQ
10022	140/5,5"	-	0,5	30		1

**Whitford**

**Mini finger grill**  
Mini finger grill  
Mini finger grill  
Mini finger griglia  
Mini finger grillpfanne



REF.	WxL(mm/inches)	ml	e(mm)	H(mm)	€	MOQ
10025	320x160/126x6,2"	0,5	30			1



**Mini cacerola**  
Mini saucepan  
Mini casserole  
Mini casseruola  
Mini kasserolle



COMPATIBLE CON (P.327)

**10064 - 10065**

REF.	Ø(mm/inches)	ml	e(mm)	H(mm)	€	MOQ
10023	160/6,2"	100	0,5	68		1
10024	200/7,8"	150	0,5	70		1



**Cacerola grand gourmet**

Grand gourmet saucepan  
Casserole grand gourmet  
Casseruola grand gourmet  
Kasserolle grand courmet



COMPATIBLE CON (P.327)

**10066 - 10067 - 10068 - 10069**



**Cacerola alta grand gourmet**  
Grand gourmet high saucepan  
Casserole haute grand gourmet  
Casseruola alta grand gourmet  
Hohe Kasserolle grand courmet



COMPATIBLE CON (P.327)

**10065 - 10066 - 10067**

REF.	Ø (mm/inches)	ml	e (mm)	L (mm)	€	MOQ
10031	200/7,8"	250	0,6	105		1
10032	240/9,44"	350	0,6	106		1
10033	280/11"	450	0,6	110		1



ELDIAMANT® PROFILE

**Cazo 1 mango grand gourmet**

Grand gourmet pot 1 handle  
Casserole 1 manche grand gourmet  
Casseruola 1 mangico grand gourmet  
Kasserolle 1 griff grand gourmet

COMPATIBLE CON (P.327)

**10064**

**RISOLI'**

IL PRESSOFUSO IN CUCINA



## Horno / Especial Oven / Special



Ondulación para una mayor circulación del aire en el horno.

Undulation for greater air circulation in the oven.

**Whitford**

### Grill pizza

Grill pizza

Gril pizza

Griglia pizza

Grill pizza



REF.	WxL(mm)	ml	e(mm)	H(mm)	€	MOQ
10041	400x340	-	0,8	30	1	



### Grill barbacoa

Grilled barbecue

Gril barbecue

Piastre barbecue

Grill grillen



REF.	WxL(mm)	ml	e(mm)	H(mm)	€	MOQ
10038	380x265	-	0,6	20	1	



**Whitford**

### Grill para pinchos

Brochette grill

Gril à brochette

Griglia per spiedini

Grill für spieße



REF.	WxL(mm)	ml	e(mm)	H(mm)	€	MOQ
10040	470x260	-	0,6	50	1	

**Whitford**

### Placa grill doble

Dual grill plate

Plaque de gril double

Piastre dual grill

Doppelte grillplatte



REF.	WxL(mm)	ml	e(mm)	H(mm)	€	MOQ
10071	300x225	-	0,5	20	1	



**Whitford**

### Plancha grill

Servigrill

Plaque de grill

Piastre grigliata

Grillplatte

**Whitford**

### Grill horno

Oven grill

Gril four

Griglia forno

Grill ofen



REF.	WxL(mm)	ml	e(mm)	H(mm)	€	MOQ
10042	460x250	-	0,6	30	1	
10735	460x250	-	0,6	30	1	

REF.	WxL(mm)	ml	e(mm)	H(mm)	€	MOQ
10072	360x180	-	0,5	18	1	

**RISOLI**

IL PRESSOFUSO IN CUCINA





**RISOLI**  
IL PREZZO DI FUOCO IN CUCINA

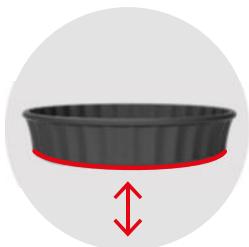


## MOLDE PARA HORNEAR REPOSTERÍA CREATIVA

### BAKING MOLD FOR CREATIVE CAKES



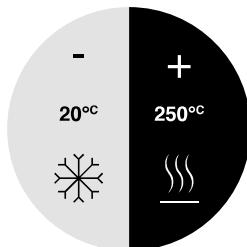
**EXCELENTE  
ANTIADHERENTE**  
EXCELLENT  
NON-STICK



**GRAN ESPESOR,  
ROBUSTO**  
EXTRA THICK,  
EXTREME HARD



**PARA TARTAS  
CREATIVAS**  
FOR CREATIVE  
CAKES



**PERFECTO  
DE -20° A 250°**  
PERFECT FROM  
-20° TO 250°C

**Black Plus®**

**ELDIAMANT®  
PROFILE**

Los fondos extragrandes y los revestimientos antiadherentes de los moldes garantizan no solo el horneado, gracias a su correcta conducción del calor, sino también asegura que mantengan mejor su forma que otros moldes similares, haciéndolos perfectos también para servir en la mesa.

Extra thick bottoms and non-stick coatings guarantee not just even baking thanks to correct heat conduction, but also ensure the tins keep their shape better than others on the market, making them perfect also for serving at the table.

### ROYAL D'ALÙ. DESDE 1965.

**Diseño:** Mínima 2020  
Design: Minimal 2020

**Material:** Aluminio fundido - hecho a mano  
Material: Cast Aluminium - Handmade

**Capa:** Verde, Granito, Perfil  
Coating: Green, Granito, Profile

**Garantía:** 2 años  
Warranty: 2 years



**Tarta de plato hondo "crostata" 4/6 personas**  
Deep dish tart "crostata" 4/6 people  
Tarte creuse "crostata" 4/6 personnes  
Crostata 4/6 persone  
Deep dish torte "crostata" 4/6 personen

REF.	Ø(mm/inches)	ml	€	MOQ
10062	240	200		1

**Tarta de plato hondo "ciambellone" 6/8 personas**  
Deep dish tart "ciambellone" 6/8 people  
Tartelette "ciambellone" 6/8 personnes  
Ciambellone con foro 6/8 persone  
"Ciambellone"-torte 6/8 personen

REF.	Ø(mm/inches)	ml	€	MOQ
10063	260	200		1

**RISOLI®**

IL PRESSOFUSO IN CUCINA



**Descubre  
la plancha  
grill GN.**



Estructura de placa de aleación de aluminio con conductividad térmica muy alta e indeformable.

Aluminium alloy plate structure with very high thermal conductivity and non-deformable.



\* Nicola Ostinelli

Proprietario del restaurante Il Diavolo  
L'acqua Santa

**SIZE  
1/1  
GN**



#### **Plancha grill GN**

GN grill  
Plaque de cuisson GN  
Piastra Griglia GN  
Grill Platte GN

REF.	WxL(mm)	GN	e(mm)	H(mm)	€	MOQ
10045	530x325	1/1	0,7	20	1	
11603	235x530	2/3	0,7	20	1	

**RISOLI**  
IL PRESSOFUSO IN CUCINA





**Rustidera**  
Lasagna pan  
Plat à rôtir  
Rostiera  
Lasagneform



ALUMINIO  
FUNDIDO  
CAST  
ALUMINIUM

REF.	LxW (mm)	€	MOQ
11604	250x400	1	

**Sartén BBQ**  
BBQ frypan  
Poêle BBQ  
Padella BBQ  
Pfanne BBQ



REF.	Ø (mm/inches)	ml	e (mm)	H (mm)	€	MOQ
10058	320/11"	-	6	58	1	

**Paellera BBQ**  
Paella pan BBQ  
Poêle à paella BBQ  
Paellera BBQ  
Paella-pfanne BBQ



REF.	Ø (mm/inches)	ml	e (mm)	H (mm)	€	MOQ
10059	320/11"	-	6	58	1	

**Paellera mango inox**  
Inox handle saucépan  
Poêle à manche inox  
Paellera manico inox  
Bratpfanne mit Edelstahlgriff



REF.	Ø (mm/inches)	ml	e (mm)	H (mm)	€	MOQ
10054	280/11"	150	6	48	1	
10055	320/12,5"	250	6	52	1	
10056	360/14,1"	350	6	58	1	

## Cocina / Kitchen

Nuestras cubetas GN de acero AISI 304 son compatibles con las principales marcas GASTRONORM.

El radio de las esquinas más abierto permite una mejor y más fácil apilabilidad y optimiza la capacidad de las cubetas.

Our AISI 304 steel GN trays are compatible with the main GASTRONORM brands.

The more open corner radius allows for better and easier stackability and optimises the capacity of the trays.

Certificado  
contacto  
alimentario.



### Alta calidad garantizada.

High quality guaranteed.

### Resistencia a la corrosión.

Corrosion resistance.

### Máxima capacidad.

Maximum capacity.



Apto horno.  
Oven save.



Apto lavavajillas.  
Dishwasher save.



Apilable.  
Stackable.



-20°C  
300 °C



Apto contacto alimentario.  
Food contact save.

COMPATIBLE CON  
LAS PRINCIPALES  
MARCAS DEL  
MERCADO  
COMPATIBLE WITH  
THE MAIN BRANDS  
ON THE MARKET



El radio de las esquinas más abierto permite una mejor y más fácil apilabilidad y optimiza la capacidad de las cubetas.

The more open corner radius allows for better and easier stackability and optimises the capacity of the trays.

**GN 1/1 - 325 X 530 mm**



REF.	H(mm)	e(mm)	LT	€	UE / MOQ
<b>10147</b>	20	0,7			1-0-6-24-120 / 6
<b>10148</b>	40	0,7			1-0-6-24-120 / 6
<b>10149</b>	55	0,7			1-0-6-24-120 / 6
<b>10150</b>	65	0,8	8,8		1-0-6-24-120 / 6
<b>11089</b>	65	0,7	8,8		1-0-6-24-120 / 6
<b>10151</b>	100	0,7	13,7		1-0-6-24-120 / 6
<b>10153</b>	150	0,7	20		1-0-6-24-120 / 6
<b>10154</b>	200	0,7	27,8		1-0-6-24-120 / 6

**GN 1/2 - 265 X 325 mm**



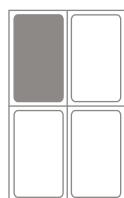
REF.	H(mm)	e(mm)	LT	€	UE / MOQ
<b>10164</b>	20	0,7			1-0-6-24-120 / 6
<b>10166</b>	40	0,7			1-0-6-24-120 / 6
<b>10168</b>	65	0,7	8,8		1-0-6-24-120 / 6
<b>10170</b>	100	0,7	13,7		1-0-6-24-120 / 6
<b>10172</b>	150	0,7	20		1-0-6-24-120 / 6
<b>10173</b>	200	0,7	27,8		1-0-6-24-120 / 6

**GN 1/3 - 176 X 325 mm**



REF.	H(mm)	e(mm)	LT	€	UE / MOQ
<b>10179</b>	20	0,7			1-6-18-0-0 / 6
<b>10181</b>	40	0,7			1-6-18-0-0 / 6
<b>11905</b>	55	0,7			1-6-18-0-0 / 6
<b>10183</b>	65	0,7	2,4		1-6-18-0-0 / 6
<b>10185</b>	100	0,7	3,5		1-6-18-0-0 / 6
<b>10187</b>	150	0,7	5,4		1-6-18-0-0 / 6
<b>10188</b>	200	0,7	7,2		1-0-6-0-0 / 6

**GN 1/4 - 162 X 265 mm**



REF.	H(mm)	e(mm)	LT	€	UE / MOQ
<b>10190</b>	20	0,7			1-6-24-0-0 / 6
<b>10432</b>	40	0,7			1-6-24-0-0 / 6
<b>10192</b>	65	0,7	1,7		1-6-24-0-0 / 6
<b>10194</b>	100	0,7	2,5		1-6-24-0-0 / 6
<b>10195</b>	150	0,7	3,8		1-6-24-0-0 / 6
<b>10196</b>	200	0,7	4,8		1-6-24-0-0 / 6

## Cocina / Kitchen

### GN 1/1 - Perforated - Perforé - Forate - Perforiert - 325 X 530 mm



REF.	H(mm)	e(mm)	LT	€	UE / MOQ
<b>10220</b>	20	0,7			1-0-6-24-120 / 6
<b>10221</b>	40	0,7			1-0-6-24-120 / 6
<b>10222</b>	55	0,7			1-0-6-24-120 / 6
<b>10223</b>	65	0,7	8,8		1-0-6-24-120 / 6
<b>10224</b>	100	0,7	13,7		1-0-6-24-120 / 6
<b>10225</b>	150	0,7	20		1-0-6-24-120 / 6
<b>10226</b>	200	0,7	27,8		1-0-6-24-120 / 6

### GN 1/2 - Perforated - Perforé - Forate - Perforier - 265 X 325 mm



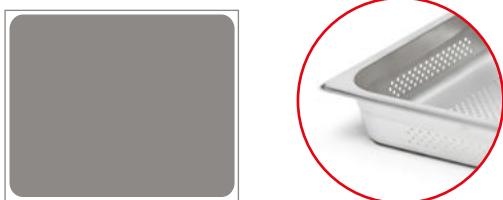
REF.	H(mm)	e(mm)	LT	€	UE / MOQ
<b>10234</b>	65	0,7	8,8		1-0-6-24-120 / 6
<b>10235</b>	100	0,7	13,7		1-0-6-24-120 / 6
<b>10236</b>	150	0,7	20		1-0-6-24-120 / 6
<b>10237</b>	200	0,7	27,8		1-0-6-24-120 / 6

### GN 1/3 - Perforated - Perforé - Forate - Perforier - 176 X 325 mm



REF.	H(mm)	e(mm)	LT	€	UE / MOQ
<b>10238</b>	40	0,7			1-6-18-0-0 / 6
<b>10239</b>	65	0,7	2,4		1-6-18-0-0 / 6
<b>10240</b>	100	0,7	3,5		1-6-18-0-0 / 6
<b>10241</b>	150	0,7	5,4		1-6-18-0-0 / 6
<b>10242</b>	200	0,7	7,2		1-6-18-0-0 / 6

### GN 2/1 - Perforated - Perforé - Forate - Perforier - 650 X 530 mm



REF.	H(mm)	e(mm)	LT	€	UE / MOQ
<b>10214</b>	20	0,8			1-6-24-0-0 / 6
<b>10215</b>	40	0,8			1-6-24-0-0 / 6
<b>10216</b>	65	0,8	1,7		1-6-24-0-0 / 6
<b>10217</b>	100	0,8	2,5		1-6-24-0-0 / 6
<b>10218</b>	150	0,8	3,8		1-6-24-0-0 / 6
<b>10219</b>	200	0,8	4,8		1-6-24-0-0 / 6

### GN 2/3 - Perforated - Perforé - Forate - Perforier - 325 X 353 mm



REF.	H(mm)	e(mm)	LT	€	UE / MOQ
<b>10227</b>	20	0,7			1-6-24-0-0 / 6
<b>10228</b>	40	0,7			1-6-24-0-0 / 6
<b>10230</b>	65	0,7	1,7		1-6-24-0-0 / 6
<b>10231</b>	100	0,7	2,5		1-6-24-0-0 / 6
<b>10232</b>	150	0,7	3,8		1-6-24-0-0 / 6
<b>10233</b>	200	0,7	4,8		1-6-24-0-0 / 6

## Cocina / Kitchen

INOX  
STAINLESS  
STEEL  
**201**



Apto horno.  
Oven save.



Apto lavavajillas.  
Dishwasher save.



Apilable.  
Stackable.



**-20°C  
300 °C**



Apto contacto  
alimentario.  
Food contact save.



COMPATIBLE CON  
LAS PRINCIPALES  
MARCAS DEL  
MERCADO

COMPATIBLE WITH ALL  
MAJOR BRANDS ON THE  
MARKET

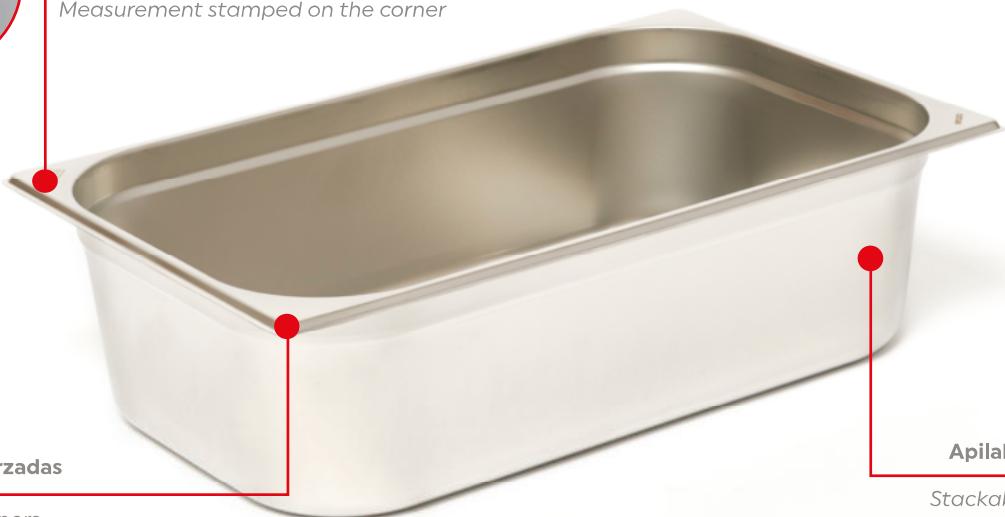
**USO  
RECOMENDADO  
EN BUFFET**

RECOMMENDED  
BUFFET USE



Medida estampada en la esquina

Measurement stamped on the corner



Esquinas reforzadas

reinforced corners

Apilable

Stackable



Modelo perforado perfecto para el drenaje de líquidos y cocción al vapor.

Perforated model perfect for draining liquids and steaming.



**Tapa GN inox**

GN lid - Couvercle GN - Coperchio GN - GN-deckel



REF.	GN	$\epsilon_{(mm)}$	€	UE / MOQ
10630	1/1	0,7		1-0-6-0-0 / 6
10632	1/2	0,7		1-6-12-0-0 / 6
10633	1/3	0,7		1-6-18-0-0 / 6
10634	1/4	0,7		1-6-24-0-0 / 6
10635	1/6	0,7		1-6-36-0-0 / 6
10636	1/9	0,7		1-6-48-0-0 / 6

**Tapa GN cierre hermético**

GN hermetic lid - Couvercle étanche GN - Coperchio ermetico GN - GN-steck-deckell

**Válvula para facilitar la apertura.**

Valve for easy opening.



REF.	GN	$\epsilon_{(mm)}$	€	UE / MOQ
10637	1/1	0,7		1-0-6-0-0 / 6
10638	1/2	0,7		1-6-12-0-0 / 6
10639	1/3	0,7		1-6-18-0-0 / 6
10640	1/4	0,7		1-6-24-0-0 / 6
10641	1/6	0,7		1-6-36-0-0 / 6

**Doble fondo perforado**

Perforated bottom

Egouttoirs pour bacs

Falso fondo forato

Abtropfgitter



REF.	FORMATO	$\epsilon_{(mm)}$	€	UE / MOQ
10612	GN 1/1	0,7		1-0-10-0-0 / 10

**Perfil divisorio GN**

Adaptable bars

Barrettes de composition

Separatore

Adapter



REF.	FORMATO	$\epsilon_{(mm)}$	€	UE / MOQ
10614	GN 1/1	0,7		1-0-120-0-0 / 12
10615	GN 1/2	0,7		1-0-120-0-0 / 12

**Rueda de untar inox**

Stainless steel spread wheel

Roue tartiner en acier inoxydable

Ruota per spalmare in acciaio inossidabile

Butterrad aus Edelstahl

REF.	W(mm)	L(mm)	H(mm)	€
11602	160	175	125	



# LOGÍSTICA

## LOGISTICS



Racks industriales robustos para lavar, almacenar y transportar cualquier tipo de plato, vaso, copa, cubertería, etc.

El borde superior y la forma de los fondos están hechos para apilarlos de forma fácil y firme.

Los extensores permiten alcanzar la altura ideal para el almacenamiento y lavado.

*Robust industrial racks for washing, storing and transporting any type of plate, glass, cup, glassware, cutlery, etc.*

*The top edge and the shape of the bottoms are made for easy and firm stacking.*

*The extenders allow to reach the ideal height for storage and washing.*



Fabricado en PP de alta calidad, apto para contacto alimentario, el mejor material contra productos químicos y altas temperaturas (hasta 100°C)

Made of high quality PP, suitable for food contact, the best material against chemicals and high temperatures (up to 100°C)

Rejillas abiertas para un perfecto lavado y secado

Open grids for perfect washing and drying

Las asas y las esquinas redondeadas, lo hacen seguro y fácil de manejar

Easily to handle four sides.

El borde superior y la forma de los fondos están hechos para apilarlos de forma fácil y firme

The top edge and the shape of the bottoms are made for easy and firm stacking



**Racks.**

## GUÍA DE MEDIDAS / GUIDE TO MEASURE



BASE RACK. 88 mm

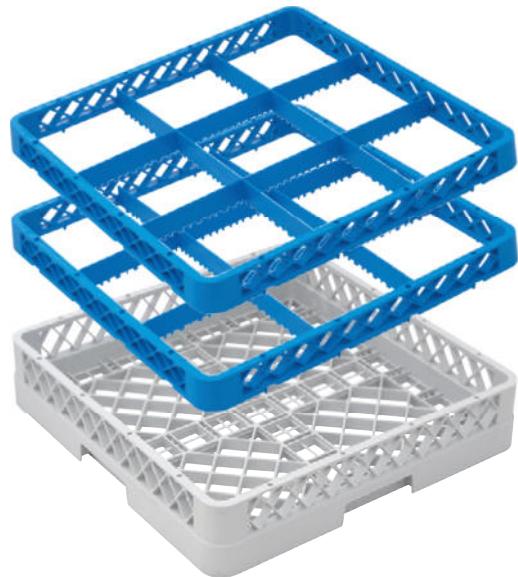
1 EXTENDER. 130 mm

2 EXTENDERS. 172 mm

3 EXTENDERS. 214 mm

4 EXT. 256 mm

- Monta tu propia altura según tus necesidades.  
Set your own height according to your needs.
- Fácil sistema de montaje y que permite adaptar los racks a tus productos.  
Easy assembly system that allows you to adapt the racks to your products.
- Se pueden añadir tantos suplementos como se desee.  
You can add as many supplements as you wish.
- Una vez montados no se pueden desmontar.  
Once assembled, they cannot be disassembled.



9 COMPART. Ø 147 mm MAX.

16 COMPART. Ø 111 mm MAX.

25 COMPART. Ø 84 mm MAX.

36 COMPART. Ø 69 mm MAX.

49 COMPART. Ø 58 mm MAX.



## Cesta de lavado para cubertería

Rack for cutlery  
Rack pour les couverts  
Rack per posate  
Rack für Besteck



REF.	W(mm)	L(mm)	€	UE / MOQ
11045	500	500		1-0-6-0-0 / 6

## Cesta de lavado para bandejas

Rack for trays  
Rack pour plateaux  
Rack per vassoi  
Rack für Tabletts



REF.	W(mm)	L(mm)	€	UE / MOQ
11046	500	500		1-0-6-0-0 / 6

## Cesta de lavado para vajilla

Rack for plates  
Rack pour les plats  
Rack per piatti  
Rack für Teller



REF.	W(mm)	L(mm)	€	UE / MOQ
11047	500	500		1-0-6-0-0 / 6

## Tapa para cesta de lavado

Rack lid  
Rack couvercle  
Rack coperchio  
Rack deckel



REF.	W(mm)	L(mm)	€	UE / MOQ
11076	500	500		1-0-12-0-0 / 12

## Cesta para cubertería

Rack for cutlery  
Rack pour les couverts  
Rack per posate  
Rack für Besteck



REF.	W(mm)	L(mm)	COMPARTIMENTOS	€	UE / MOQ
11055			1		1-0-150-0-0 / 150
11054	430	205	8		1-0-10-0-0 / 10

## Asa para cesta cubertería

Handle for rack for cutlery  
Poignée pour rack pour les couverts  
Manico per rack per posate  
Griff für rack für Besteck



REF.	W(mm)	L(mm)	€	UE / MOQ
11079	500	500		1-0-10-0-0 / 10

## Carro para cesta de lavado sin asa

Rack trolley without handle  
Rack chariot sans poignée  
Rack carrello senza maniglia  
Rack wagen ohne Griff



REF.	W(mm)	L(mm)	€	UE / MOQ
11077	500	500		1-0-1-0-0 / 1

## Carro para cesta de lavado con asa

Rack trolley with handle  
Rack chariot avec poignée  
Rack carrello con maniglia  
Rack wagen mit Griff



REF.	W(mm)	L(mm)	€	UE / MOQ
11078	500	500		1-0-1-0-0 / 1

## Colaboradores



Empresa alemana fundada en 2001. Líder del mercado europeo con más de 100 cajas de EPP diferentes para el transporte de productos frescos, calientes o fríos.

German company founded in 2001. European market leader with more than 100 different EPP boxes for the transport of fresh, hot or cold products.



Conoce THERMOBOX y condiciones de venta en la página: 520  
More about THERMOBOX and sales conditions in page: 520



**THERMO  
FUTURE  
BOX®**



### Contenedor isotérmico carga frontal GN 69-9

Thermobox frontloader GN 69-9

Conteneur isotherme à ouverture frontal GN 69-9

Containitore isotermico per carico frontale GN 69-9

Thermobox frontlader GN 69-9

REF.	COLOR	OUTSIDE			INSIDE			CARRILES(mm)	V(litros)	€
		W(mm)	L(mm)	H(mm)	W(mm)	L(mm)	H(mm)			
10417	●	450	660	490	335	530	390	9 - 38	69	

### Set Rueda + Base

Wheels + Base Set

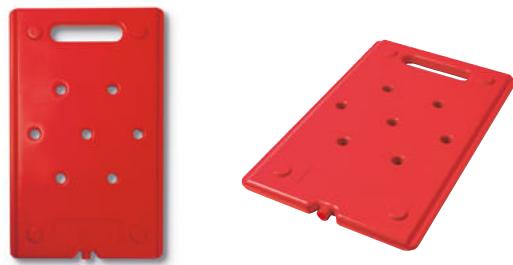
Kit Roue + Base

Set Ruota+ Base

Set Rad + Base



REF.	W(mm)	L(mm)	H(mm)	€
11763	400	600	180	



## Placa de calor

Hot Pack  
Plaque chauffante  
Piastra riscaldante  
Wärme-akku

REF.	W(mm)	L(mm)	H(mm)	FORMATO	€
10423	325	530	25	GN 1/1	

**Calentamiento en el horno (max. 30min a 85°C) y baño maría (max. 30min).**  
Heating in the oven (max. 30min at 85°C), microwave and bain-marie (max. 30min).



## Placa de frío

Cold pack  
Plaque eutectique  
Piastra eutetica  
Kühl-akku

REF.	W(mm)	L(mm)	H(mm)	FORMATO	€
10424	325	530	25	GN 1/1	

**Refrigeración en el congelador (max. -12°C).**  
Cooling in the freezer (max. -12°C).



## Contenedor isotérmico SHOPPING

Thermobox SHOPPING  
Conteneur isotherme SHOPPING  
Containitore isotermico SHOPPING  
Thermobox SHOPPING

REF.	COLOR	OUTSIDE	INSIDE	FORMATO	V(litros)	€
10420	●	285 360 365	220 300 310	GN 1/4	20	



- Base llana y robusta  
de 350 x 350 mm sin bordes.  
Sturdy, flat base 350 x 350 mm  
without edges.
- Apilable con otros contenedores.  
Stackable with other containers.
- Cierre seguro.  
Secure locking.
- Sistema de bloqueo en la base.  
Locking system at the base.
- Superficie antideslizante.  
Non-slip surface.



## Cake Box

Cake Box  
Boîte À Gâteau  
Scatola Per Torta  
Kuchenvitrine

REF.	OUTSIDE			INSIDE			V(litros)	€
	W(mm)	L(mm)	H(mm)	W(mm)	L(mm)	H(mm)		
11766	400	415	280	350	350	175	21	



## Extender Cake Box

Extender Cake Box  
Extension Boîte À Gâteau Noir  
Estensore Per Scatola Torta  
Erweiterung Kuchenvitrine

REF.	OUTSIDE			INSIDE			V(litros)	€
	W(mm)	L(mm)	H(mm)	W(mm)	L(mm)	H(mm)		
11767	410	410	135	350	350	120		

# SALA DINING ROOM



# Plaisir



**Sala / Dining room**  
**PLAISIR COLLECTION**

**Porcelana / Porcelain**



**Sala / Dining room**  
**PLAISIR COLLECTION**

**Porcelana / Porcelain**



**PLAISIR 4**



REF.	COLOR	L(mm)	W(mm)	H(mm)	€	UE / MOQ
<b>10672</b>	NEGRO	116	71	31		1-4-72 / 4
<b>10883</b>	BLANCO	116	71	31		1-4-72 / 4



**PLAISIR 5**



REF.	COLOR	L(mm)	W(mm)	H(mm)	€	UE / MOQ
<b>10673</b>	NEGRO	164	118	43		1-4-72 / 4
<b>10884</b>	BLANCO	164	118	43		1-4-72 / 4



**PLAISIR 4 XL**



REF.	COLOR	L(mm)	W(mm)	H(mm)	€	UE / MOQ
<b>10958</b>	NEGRO	240	145	65		1-4-24 / 4
<b>10960</b>	BLANCO	240	145	65		1-4-24 / 4



**PLAISIR 5 XL**



REF.	COLOR	L(mm)	W(mm)	H(mm)	€	UE / MOQ
<b>10959</b>	NEGRO	247	230	30		1-4-32 / 4
<b>10961</b>	BLANCO	247	230	30		1-4-32 / 4



**Dim Sum S**

REF.	$\varnothing$ (mm)	€	UE / MOQ
<b>11588</b>	128		1-1-18-0-0 - 1



**Dim Sum L**

REF.	$\varnothing$ (mm)	€	UE / MOQ
<b>11590</b>	186		1-1-2-0-0 / 1

**Sala / Dining room**





Conoce UTSET en la página: 504  
More about UTSET in page: 504

**AMBAR COLLECTION**

**NEW**

**Soporte Snacks Cristal rectangular**

Glass Oblong Snack Stand  
Support En-Cas En Verre Rectangulaire  
Supporto Snacks In Vetro rettangolare  
Snack-Theke Glas Rechteckig



REF.	SIZE	L(mm)	W(mm)	H(mm)	€	UE / MOQ
11800	BAJO	210	60	28		0-4-36-0-0 / 4
11801	ALTO	210	90	45		0-4-36-0-0 / 4

**NEW**

**Plato Tiro Cristal Redondo**

Glass Plate Round  
Assiette Resto En Verre Ronde  
Piatto Tiro In Vetro Rotondo  
Runder Glasteller Tiro



REF.	SIZE	Ø(mm)	H(mm)	€	UE / MOQ
11802	S	140	13		0-4-96-0-0 / 4
11803	M	180	13		0-4-40-0-0 / 4
11804	L	220	13		0-4-40-0-0 / 4

**NEW**

**Soporte Cristal Redondo 3 Patas**

Glass Stand Round 3 Feet  
Support En Verre Rond 3 Pieds  
Supporto In Vetro Rdo 3 Gambe  
Runder Glasauflsteller Mit 3 Füssen



REF.	Ø(mm)	H(mm)	€	UE / MOQ
11805	140	13		0-4-96-0-0 / 4

**NEW**

**Teja Cristal Ambar**

Patterned Glass Amber Roof Tile  
Assiette Tuile En Verre Ambre  
Tegola Di Vetro Ambar  
Glasziegel Bernstein



REF.	L(mm)	W(mm)	€	UE / MOQ
11943	300	90		0-4-48-0-0 / 4

**NEW**

**Zigzag 2 Tacos**

Zigzag 2 Tacos  
Zigzag 2 Tacos  
Zigzag 2 Tacos  
Zigzag 2 Tacos  
Zigzag 2 Tacos



REF.	L(mm)	W(mm)	H(mm)	€	UE / MOQ
11806	140	130	16		0-4-48-0-0 / 4

**NEW**

**Zigzag 4 Tacos**

Zigzag 4 Tacos  
Zigzag 4 Tacos  
Zigzag 4 Tacos  
Zigzag 4 Tacos  
Zigzag 4 Tacos



REF.	L(mm)	W(mm)	H(mm)	€	UE / MOQ
11807	140	250	18		0-4-32-0-0 / 4

# Bauhaus







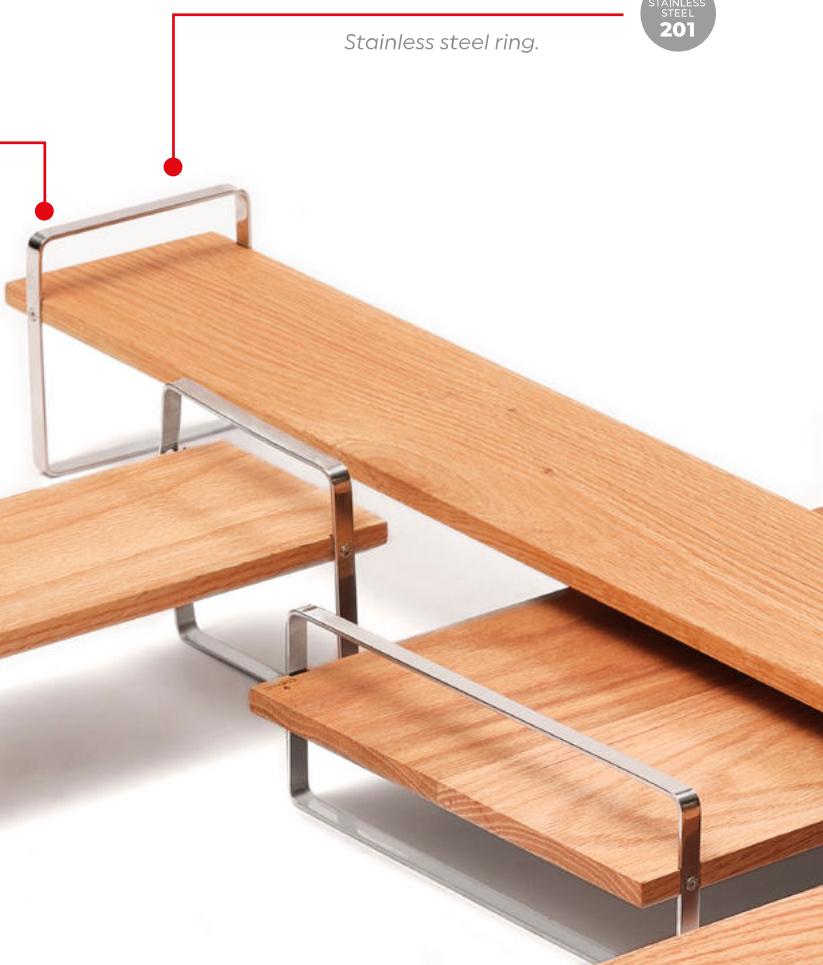
Sistema modular a 2 alturas. Madera y aros se venden por separado.

Modular system at 2 heights. Wood and rings are sold by separately.

Aro de acero inoxidable.

Stainless steel ring.

INOX  
STAINLESS  
STEEL  
201



Tablas de madera de roble.

Oak wood presentation table.





**Tabla madera**  
Wooden table  
Table en bois  
Tavolo in legno  
Eichenholztisch



REF.	L(mm)	W(mm)	H(mm)	€	UE / MOQ
11016	330	230	20		1-0-4-0-0 / 4
11017	390	280	20		1-0-4-0-0 / 4



En caso de poner comida directamente en la bandeja, recomendamos el uso de papel anti-grasa.

If food is placed directly on the tray, we recommend the use of greaseproof paper.



**Bandeja madera bambú**  
Bamboo tray  
Plateau en bambou  
Vassoio in bambù  
Bambus-tablett



REF.	L(mm)	W(mm)	H(mm)	€	UE / MOQ
10998	200	100	30		1-0-4-0-0 / 4
10999	300	200	30		1-0-4-0-0 / 4
11000	400	300	30		1-0-4-0-0 / 4
11001	530	320	45		1-0-4-0-0 / 4



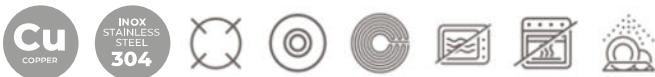
**Pizarra + Base acacia**  
Slate board +Acacia base  
Ardoise + Socle acacia  
Ardesia + Base in acacia  
Schiefer + Basis aus akazie

\* Acabado brillo / Gloss finish

REF.	L(mm)	W(mm)	H(mm)	€	UE / MOQ
11574	550	345	20		1-0-0-0-0 / 1
11575	340	285	15		1-0-0-0-0 / 1
11576	340	195	15		1-0-0-0-0 / 1
11577	320	320	15		1-0-0-0-0 / 1

**Sala / Dining room**  
**GOURMET COLLECTION**

**Inox y cobre / Stainless Steel and copper**



Capa interior acero inoxidable.  
Total seguridad para el contacto alimentario.

Stainless steel interior.  
Food contact total security.

Asas de bronce.

Brass handles.



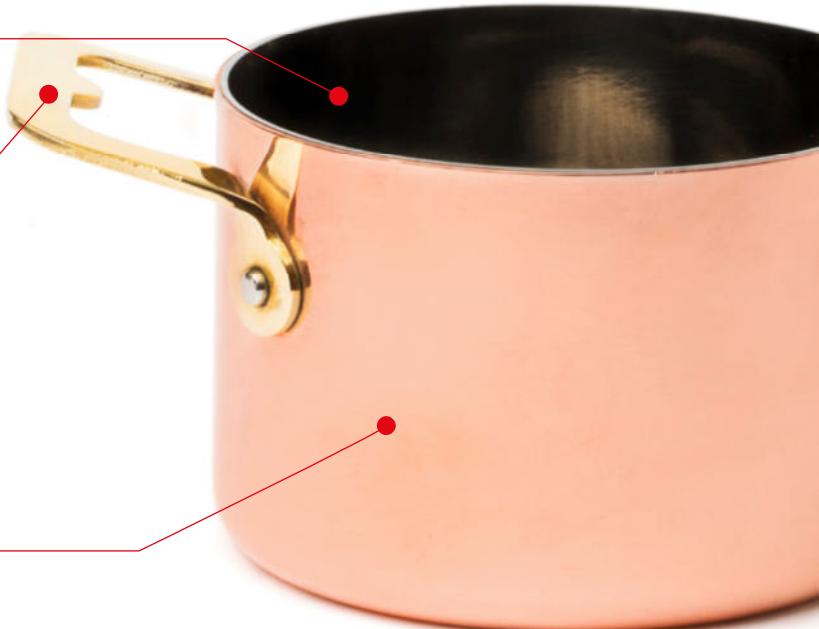
**CONDUCTIVIDAD TÉRMICA**

Capa exterior cobre.

Facilita la cocción gracias a que este material ayuda a crear una distribución uniforme del calor por toda la superficie.

Copper exterior.

Facilitates the cooking because this material helps to create a uniform distribution of heat on all the surface.



**Mini sartén doble pared**

Mini fry pan dual body  
Mini poêle double paroi  
Mini padella doppia parete  
Copper mini pfanne dualer körper



REF.

Ø(mm)

H(mm)

€

UE / MOQ

7493

120

35

1-6-48-192-384 / 1

**Mini olla doble pared**

Mini casserole dual body  
Mini casserole double paroi  
Mini pentola doppia parete  
Mini kasserole dualer körper



REF.

Ø(mm)

H(mm)

€

UE / MOQ

7495

90

60

1-6-48-192-384 / 1

**Mini cazo doble pared**

Mini saucepan dual body  
Mini casserole double paroi  
Mini casseruola doppia parete  
Mini sauteuse dualer körper



REF.

Ø(mm)

H(mm)

€

UE / MOQ

7491

70

50

1-6-48-288-864 / 1

**Mini paella doble pared**

Mini paella dual body  
Mini paella double paroi  
Mini paella doppia parete  
Mini paella pfanne dualer körper



REF.

Ø(mm)

H(mm)

€

UE / MOQ

7497

120

25

1-6-48-288-576 / 1





**Sala / Dining room**  
**AL-ANDALUS COLLECTION**

**Freidoras / Baskets**

INOX  
STAINLESS  
STEEL  
**430**

**Cesto cuadrado**

Square basket

Panier à frites carré

Cestino quadrato da frittura

Quadratischer korb



REF.	COLOR	W(mm)	L(mm)	H(mm)	€	UE / MOQ
7482	SILVER	100	90	70		1-12-144-576-576 / 6
7483	GOLD	100	90	70		1-12-144-576-576 / 6
7484	BLACK	100	90	70		1-12-144-576-576 / 6



**Cesto cuadrado**

Square basket

Panier à frites carré

Cestino quadrato da frittura

Quadratischer korb

**Mini freidora cuadrada**

Mini square fryer

Mini friteuse

Mini friggitore

Quadratischer mini frittierkorb



REF.	W(mm)	L(mm)	H(mm)	€	UE / MOQ
7485	130	110	90		1-12-144-576-576 / 6

REF.	W(mm)	L(mm)	H(mm)	€	UE / MOQ
7488	110	110	50		1-12-48-192-384 / 6



**Cesto redondo**

Round basket

Panier à frites rond

Cestino rotondo da frittura

Runder korb

**Cono chips**

Cone for chips

Cornet de frites

Cono per patatine fritte

Kegel für pommes



REF.	Ø(mm)	H(mm)	€	UE / MOQ
7480	80	85		1-12-144-576-576 / 6
7481	90	125		1-12-144-576-576 / 6

REF.	Ø(mm)	H(mm)	€	UE / MOQ
7487	110	230		1-12-144-576-576 / 6



**Cesto rectangular**

Rectangular basket

Panier à frites rectangulaire

Cestino rettangolare per frittura

Rechteckiger korb

**Cesto con asas**

Basket with handles

Panier à frites avec des poignées

Cestino da frittura maniglie

Korb mit griffen



REF.	W(mm)	L(mm)	H(mm)	€	UE / MOQ
7486	210	100	40		1-6-72-288-288 / 6

REF.	W(mm)	L(mm)	H(mm)	€	UE / MOQ
7489	110	85	55		1-12-72-720-1440 / 6



PACKAGING  
HANG TAG

**Sala / Dining room**  
**TRADICIÓN COLLECTION**



**Mini caldero 3 patas**

Mini cooking pot 3 feet

Mini cocotte en fonte 3 pieds

Mini casseruola di ghisa 3 piedi

Gusseisen mini kasserole m. 3 füßen

COMPATIBLE CON:

**7789**



REF.	Ø(mm)	H(mm)	ml	€	UE / MOQ
<b>7510</b>	110	95	35		1-6-12-96-288 / 1



**Mini sartén cuadrada**

Mini square pan

Mini poêle carrée en fonte

Mini padella quadrata di ghisa

Gusseisen quadratische mini pfanne

COMPATIBLE CON:

**7791**



REF.	W(mm)	L(mm)	H(mm)	€	UE / MOQ
<b>7503</b>	140	140	30		1-6-12-96-384 / 1



**Mini olla oval**

Mini oval casserole

Mini cocotte ovale en fonte

Mini casseruola ovale di ghisa

Gusseisen ovale mini kasserole

COMPATIBLE CON:

**7790**



REF.	W(mm)	L(mm)	H(mm)	ml	€	UE / MOQ
<b>7506</b>	95	125	55	270		1-6-12-48-144 / 1



**Mini sartén redonda 2 asas**

Mini round pan 2 handles

Mini poêle ronde en fonte 2 poignets

Mini padella rotonda di ghisa 2 manici

Gusseisen runde mini pfanne m. 2 griffen

COMPATIBLE CON:

**7789**



REF.	Ø(mm)	H(mm)	€	UE / MOQ
<b>7508</b>	122	30		1-6-24-144-576 / 1



**Mini sartén**

Mini pan

Mini poêle en fonte

Mini padella di ghisa

Gusseisen mini pfanne

COMPATIBLE CON:

**7789**



REF.	Ø(mm)	H(mm)	€	UE / MOQ
<b>7502</b>	90	25		1-6-24-192-768 / 1



**Mini sartén**

Mini pan

Mini poêle en fonte

Mini padella di ghisa

Gusseisen mini pfanne

COMPATIBLE CON:

**7789**



REF.	Ø(mm)	H(mm)	€	UE / MOQ
<b>7501</b>	130	15		1-6-24-192-768 / 1



**Mini sartén oval 2 asas**

Mini oval pan 2 handles

Mini poêle ovale en fonte 2 poignets

Mini padella ovale di ghisa 2 manici

Gusseisen ovale mini pfanne m. 2 griffen

COMPATIBLE CON:

**7790**



REF.	W(mm)	L(mm)	H(mm)	€	UE / MOQ
<b>7507</b>	180	126	35		1-6-24-96-288 / 1



**Mini sartén redonda 2 asas**

Mini round pan 2 handle

Mini poêle ronde en fonte 2 poignets

Mini padella rotonda di ghisa 2 manici

Gusseisen runde mini pfanne m. 2 griffen

COMPATIBLE CON:

**7789**



REF.	Ø(mm)	H(mm)	€	UE / MOQ
<b>7509</b>	145	30		1-6-24-144-576 / 1

**Sala / Dining room**  
**PELTRE COLLECTION**



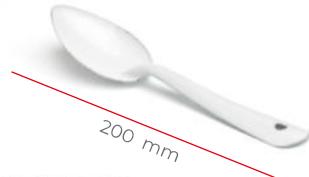
# Sala / Dining room

## PELTRE COLLECTION



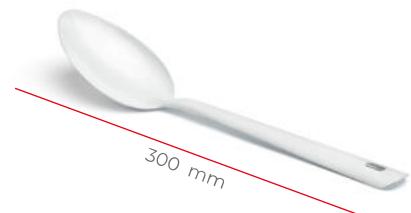
**Cuchara de té**

Tea spoon  
Cuillère à thé  
Cucchiaio da tè  
Teelöffel



**Cuchara de mesa**

Table spoon  
Cuillère de table  
Cucchiaio da tavola  
Tafellöffel



**Cuchara de servir**

Server spoon  
Cuillère servir  
Cucchiaio da portata  
Servierlöffel

REF.	SIZE	L(mm)	€	UE / MOQ
7511	CUCHARA DE TÉ	150		1-12-120-3000-6000 / 12
7512	CUCHARA DE MESA	200		1-12-120-3000-6000 / 12
7513	CUCHARA DE SERVIR	300		1-10-50-1600-3200 / 10



**Vaso para dipar**

Dip cup  
Mini coupe pour tremper  
Bicchiere per sugo  
Eisen dipschale



**Lechera**

Creamer  
Laitière  
Bidone del latte  
Eisenkännchen

REF.	Ø(mm)	H(mm)	ml	€	UE / MOQ
7530	70	30	100		1-12-96-1152-2304 / 12
7529	60	40	90		1-12-96-1920-3840 / 12



**Vaso alto**

Taller tumbler  
Coupe hauteur  
Bicchiere  
Emaillierter



**Taza**

Mug  
Tasse  
Tazza  
Eisenbecher

REF.	Ø(mm)	H(mm)	ml	€	UE / MOQ
7528	80	120	400		1-12-48-192-384 / 12
7527	80	90	290		1-12-96-384-768 / 12

REF.	Ø(mm)	H(mm)	ml	€	UE / MOQ
7522	70	70	250		1-12-96-384-1152 / 12
7521	60	45	100		1-12-96-384-1152 / 12



**Cazuela 2 asas**

Casserole 2 handle  
Casserole 2 poignées  
Cassaruola 2 manici  
Kasserole mit griff

REF.	Ø(mm)	H(mm)	ml	€	UE / MOQ
7525	100	50	310		1-12-96-384-768 / 12



**Bol**

Bowl  
Bol  
Ciottola  
Eisenschale

REF.	Ø(mm)	H(mm)	ml	€	UE / MOQ
7526	140	60	510		1-12-48-576-1152 / 12



**Sala / Dining room**  
**DIM-SUM COLLECTION**

**Vaporeras / Steamer**



**DIM-SUM**

**Vaporera bambú**

Bamboo Steamer  
Vapocuiseur Bambou  
Vaporiera Bamboo  
Bambusdämpfer



REF.	Ø(mm)	H(mm)	PISOS	RACIONES	€	UE / MOQ
7830	100	70	1	TAPA		1-4-36 / 4
7831	130	85	1	RACIÓN		1-4-36 / 4
7832	150	85	1	INDIVIDUAL		1-4-72 / 4
11966	200	135	2	2 RACIONES		1-0-8 / 1
11967	250	160	2	3-4 RACIONES		1-0-6 / 1
11968	300	165	2	5-6 RACIONES		1-0-3 / 1

**NEW**

**Papel Perforado Vaporera Bamboo**

Perforated Bamboo Steamer Paper  
Papier Perforé Vapocuiseur Bambou  
Foglio Di Carta In Bambu' Perforato Per Vaporiera  
Perforiertes Papier Für Bambusdämpfer



REF.	Ø(mm)	€	UE / MOQ
11969	130		1-250-2000/ 250
11970	170		1-250-2000/ 250
11971	280		1-250-2000/ 250

## Sala / Dining room



Fondo sellado con silicona que permite contener líquido con total seguridad.

Silicone sealed bottom allows contain liquids safely.



ZINC

### Cubo galvanizado

Zinc ice bucket

Seau en acier galvanisé

Cubetto galvanizzato

Zinn-eiskühl器

REF.	SIZE	W(mm)	L(mm)	H(mm)	ml	€	UE / MOQ
7533	XL	350	510	230	24000	1-6-48-192-384 / 1	
7534	M	300	390	187	14000	1-8-64-256-512 / 1	



**Sala / Dining room**



## Sala / Dining room



**3**  
CAPAS  
LAYERS

+ RIGIDEZ  
RIGIDITY

COTTON

**Panera grissini**  
Breadsticks holder  
Corbeille à grissini  
Cestino porta grissini  
Brotkorb für grisini

REF.	COLOR	Ø (mm)	H (mm)	€	UE / MOQ
7779	GRIS	100	220		1-5-50-200-400 / 5
7778	BEIGE	100	220		1-5-50-200-400 / 5



**Panera cuadrada 100% algodón**  
Square breadbasket 100% cotton  
Corbeille à pain carrée  
Portopane quadrato  
Quadratischer brotkorb

COTTON

REF.	COLOR	W (mm)	L (mm)	H (mm)	€	UE / MOQ
7598	BEIGE	120	120	140		1-5-50-200-400 / 5
7599	GRIS	120	120	140		1-5-50-200-400 / 5



**PACKAGING**  
HANG TAG

## Sala / Dining room

BOROSI-LICATE

+ RESISTENCIA  
RESISTANCE

### ANTIGOTEO

#### Set 2 pzas. vinagrera antigoteo

Non drip 2 pieces cruet set  
Ménagère, 2 pièces  
Servizio oliera, 2 pezzi  
Menage, 2-teilig



REF.	ml	€	UE / MOQ
8387	260		1-0-12-125-375 / 12

BOROSI-LICATE

+ RESISTENCIA  
RESISTANCE

### ANTIGOTEO

#### Botella antigoteo

Non drip bottle  
Bouteille anti-goutte  
Bottiglia antigoccia  
Anti-tropf-flasche



REF.	ml	€	UE / MOQ
8388	500		1-0-24-63-189 / 24
8389	250		1-0-36-144-288 / 36

GLASS

### CUADRADA

#### Set 2 pzas. vinagrera cuadrada

2 pieces square cruet set  
Ménagère, 2 pièces  
Servizio oliera, 2 pezzi  
Menage, 2-teilig



REF.	ml	€	UE / MOQ
8393	250		1-0-24-125-375 / 24

GLASS

### CUADRADA

#### Set 4 pzas. vinagrera cuadrada

4 pieces square cruet set  
Ménagère, 4 pièces  
Servizio oliera, 4 pezzi  
Menage, 4-teilig



REF.	ml	€	UE / MOQ
8392	250		1-0-12-250-1000 / 12

Boquilla fina para verter el líquido con precisión.

Fine spout for precision pouring.

Fácil de llenar gracias a su boquilla extraíble.

Removable spout makes for easy refilling.

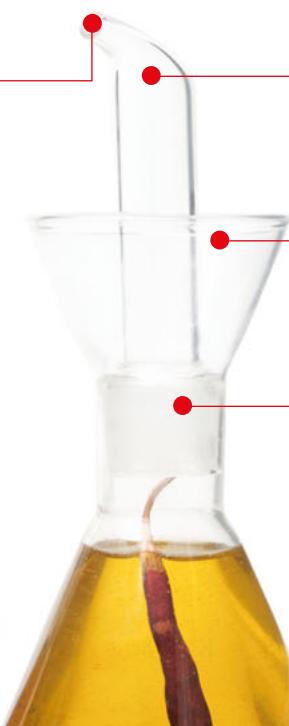
Collar que recoge las gotas que puedan quedar en la boquilla y evita ensuciar la mesa.

Collar that collects any liquid left in the spout and keeps the table clean..

Cuello de vidrio glaseado que fija la boquilla.

Frosted glass collar that keeps the spout in place.

BOROSI-LICATE



PACKAGING  
BOX

## Sala / Dining room



### Caja salsa

Table caddies  
Cagette sauces  
Cassetta per salse  
Tisch organizer



REF.	W(mm)	L(mm)	H(mm)	€	UE / MOQ
7840	200	150	180		1-0-12-36-72 / 1



### CUADRADA

#### Botella cuadrada

Square oil bottle  
Ménagère carré  
Oliera quadrata  
Square menage



REF.	ml	H(mm)	€	UE / MOQ
8390	250	250		1-0-36-84-168 / 36

### CUADRADA

#### Soporte 2 pzas. vinagrera cuadrada

Stand 2 pieces square cuet set  
Porte huile et vinaigre  
Porta olio/aceto  
Essig u. Öl-stand



REF.	H(mm)	€	UE / MOQ
8394	285		1-0-24-126-252 / 24



### Bandeja ovalada

Oval heavy try  
Plateau ovale  
Vassoio ovale  
Tablett oval

REF.	W(mm)	L(mm)	€	UE / MOQ
7093	170	250		1-0-24-336-1344 / 6
7094	210	300		1-0-24-264-1056 / 6
7095	235	350		1-0-24-192-576 / 6
7096	270	400		1-0-24-168-504 / 6
7097	295	450		1-0-24-96-384 / 6
7098	340	500		1-0-24-96-384 / 6
7099	415	600		1-0-20-40-160 / 6

### Bandeja 12 rec. vinagrera PARIS

Pack 12 oil/vinegar bottle PARIS  
Pack 12 bouteilles recharge PARIS  
Pack 12 rec. oliera PARIS  
12 teilige PARIS



REF.	ml	€	UE / MOQ
3783	150		1-0-8-40-80 / 4

### Bandeja 12 saleros Paris

Salt/pepper shakers PARIS  
Salières PARIS  
Sale PARIS  
Ersalzflaschen PARIS



REF.	H(mm)	€	UE / MOQ
3905	90		1-12-300 / 1

### CUADRADA

#### Tapón vinagrera cuadrada

Cap square bottle  
Bouchon de burette  
Tappo di oliera  
Menage stopper



REF.	€	UE / MOQ
8391		1-12-300 / 12



### Bandeja pescado

Fish tray  
Plateau poisson  
Piatto pesce  
Fischtablett

REF.	W(mm)	L(mm)	€	UE / MOQ
7100	250	600		1-0-20-80-400 / 6
7101	258	700		1-0-20-80-400 / 6

# BAR COCKTAIL





**Tratamiento antideslizante:**  
Textura engomada que evita que los objetos se deslicen por la superficie con el movimiento.

**Anti-slip:**  
Rubbery surface texture that keeps pieces in place while you carry them.



**Fabricada en FIBERGLASS** la convierte en una bandeja muy ligera, indeformable y apta para lavavajillas.

Made in FIBERGLASS, this tray is very light, unbendable and dishwasher safe.

## Bar / Pub

INOX  
STAINLESS  
STEEL  
**201**

### Coctelera delux

Cocktail shaker delux  
Shaker delux  
Shaker per cocktail delux  
Cocktailshaker delux



REF.	H(mm)	ml	€	UE / MOQ
<b>3024</b>	190	750		1-0-24-192-192 / 1
<b>3023</b>	165	500		1-0-24-120-120 / 1



### Vaso medidor

Measuring cup  
Verre mesureur  
Misurino cocktail  
Messglas

REF.	H(mm)	ml	€	UE / MOQ
<b>3021</b>	100	30 / 60		1-24-96-384-1920 / 6

### Coctelera con filtro

Cocktail shaker w / filter  
Shaker avec filtre  
Shaker per cocktail filtro  
Cocktailshaker mit filter



REF.	H(mm)	ml	€	UE / MOQ
<b>3022</b>	190	500		1-0-24-120-120 / 1

### Colador gusanillo

Bar strainer Mickey mouse  
Passoir à cocktail mickey mouse  
Colino cocktail mickey mouse  
Barstrainer mickey mouse



REF.	L(mm)	€	UE / MOQ
<b>3027</b>	145		1-24-96-768-2304 / 6



### Cuchara coctel

Cocktail spoon  
Cuillère cocktail  
Cucchiaio cocktail  
Cocktaillöffel

REF.	L(mm)	€	UE / MOQ
<b>3151</b>	290		1-12-120-1080-2160 / 12



### Cuchara sangría

Sangría spoon  
Cuillère sangria  
Cucchiaio sangria  
Sangriöffel

INOX  
STAINLESS  
STEEL  
**450**

REF.	L(mm)	€	UE / MOQ
<b>2728</b>	270		1-12-120-1920-9600 / 12

## Bar / Pub



### Alfombra para barra estrecha

Bar mats

Dessus-de-table pour comptoir de bar

Tappetino bar

Gläserabstellmatte

REF.	W(mm)	L(mm)	€	UE / MOQ
8427	85	650		1-0-16-96-768 / 16



### Alfombra para barra ancha

Bar mats

Dessus-de-table pour comptoir de bar

Tappetino bar

Gläserabstellmatte

REF.	W(mm)	L(mm)	€	UE / MOQ
8428	300	450		1-0-15-60-240 / 15



### Tapón dosificador

Flow pourers

Bec verseur

Tappo versatore dosatore

Dosierausgiesser

REF.	Ø(mm)	H(mm)	€	UE / MOQ
8426	40	110		1-0-100-500-500 / 60



### Organizador de bar

Bar organizer

Organisateur de bar

Portacondimenti

Barcaddy

REF.	W(mm)	L(mm)	H(mm)	€	UE / MOQ
8432	148	240	110		1-0-12-24-72 / 12



### Recipientes coctelería

Containers for cocktail shaker

Récipients pour cocktails

Portacondimenti

Bar-beilagenbehälter

REF.	W(mm)	L(mm)	H(mm)	€	UE / MOQ
8433	156	492	90		1-0-12-24-72 / 1



## Bar / Pub

**NEW**



### Tabla Corte Negra

Black Cutting Board  
Planche à découper Noir  
Tagliere Nero  
Schwarz Schneidebrett

REF.	WxL cm	ESPESOR cm	TACOS	€	UE / MOQ
<b>11760</b>	30x20	2	4		1-0-8 / 1
<b>11759</b>	40x30	2	4		1-0-6 / 1

### Cuchillo chuletero

Steak knife  
Couteau steak  
Coltello bistecca  
Steakmesser



REF.	HOJA (mm)	L(mm)	€	UE / MOQ
<b>11585</b>	120	230		1-0-24-360-1440 / 24

### Cuchillo multiusos micro

Micro serrated utility knife  
Couteau multi-usage micro  
Coltello multiuso micro  
Universalmesser micro



REF.	HOJA (mm)	L(mm)	€	UE / MOQ
<b>11587</b>	100	209		1-0-24-360-1440 / 24

### Cuchillo pelador

Peeling knife  
Couteau à éplucher  
Coltello spellucchino  
Schälmesser

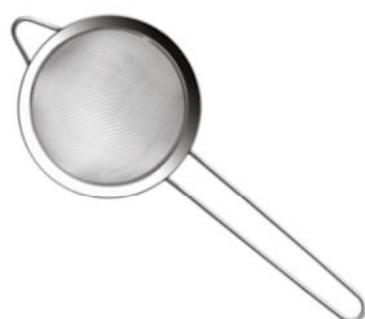


REF.	HOJA (mm)	L(mm)	€	UE / MOQ
<b>11586</b>	80	195		1-0-24-360-1440 / 24

INOX  
STAINLESS  
STEEL  
**201**

### Colador inox

Oil strainer  
Passoire à huile  
Colino per l'olio  
Ölsieb



REF.	Ø(mm)	€	UE / MOQ
<b>2884</b>	80		1-0-24-960-1920 / 6
<b>2885</b>	100		1-0-24-960-1920 / 6

# BUFFET

## BUFFET



## Buffet

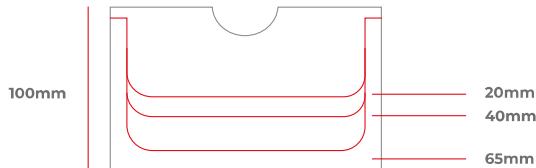


Cajas diseñadas para contener cualquier cubeta o accesorio GN.

Designed to contain whatever pail or GN accessory.

\*medidas interiores / internal dimensions

### ALTURAS DE CUBETAS GN COMPATIBLES COMPATIBLE GN TRAY HEIGHTS



Los accesorios GN quedan encajados en el interior de las cajas, apoyados sobre las esquinas.

GN accessories fit inside the boxes, rested over the corners.



7833



7836



7834



7835



7541

#### Caja haya

Beech wood box

Cagette en bois

Cassetta legno

Holzbox für behälter



REF.	GN	W(mm)	L(mm)	H(mm)	€	UE / MOQ
<b>7833</b>	1/1	325	530	100		1-0-4-16-24 / 1
<b>7834</b>	1/2	265	325	100		1-0-4-32-52 / 1
<b>7835</b>	1/3	176	325	100		1-0-6-36-72 1
<b>7541</b>	1/4	265	162	100		1-0-6-48-144 / 1
<b>7836</b>	2/4	162	530	100		1-0-4-32-48 / 1

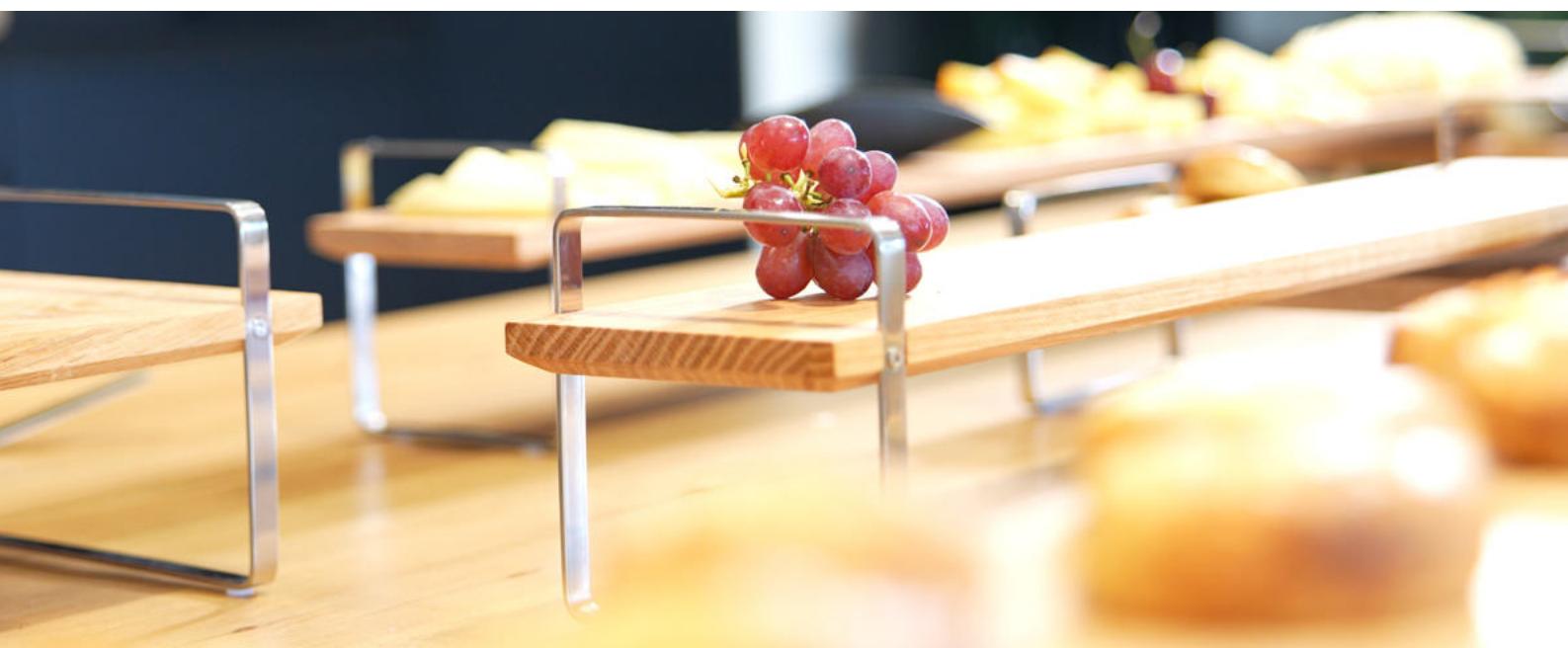


## Buffet



## Buffet

**NEW**



**KIT:**



**+**



**=**



**VER REFERENCIAS EN PAG 399**

REF. KIT	REF. TABLA +	REF. ARO	=	DESCRIPCIÓN	€	UE / MOQ
<b>11170</b>	9985	10648		TABLA SLIM S + ARO SLIM BAJO	1-0-0-0-0 / 1	
<b>11171</b>	9985	10649		TABLA SLIM S + ARO SLIM ALTO	1-0-0-0-0 / 1	
<b>11172</b>	9986	10648		TABLA SLIM M + ARO SLIM BAJO	1-0-0-0-0 / 1	
<b>11173</b>	9986	10649		TABLA SLIM M + ARO SLIM ALTO	1-0-0-0-0 / 1	
<b>11174</b>	9987	10648		TABLA SLIM L + ARO SLIM BAJO	1-0-0-0-0 / 1	
<b>11175</b>	9987	10649		TABLA SLIM L + ARO SLIM ALTO	1-0-0-0-0 / 1	
<b>11176</b>	9988	10648		TABLA SLIM XL + ARO SLIM BAJO	1-0-0-0-0 / 1	
<b>11177</b>	9988	10649		TABLA SLIM XL + ARO SLIM ALTO	1-0-0-0-0 / 1	
<b>11178</b>	9989	10719		TABLA WIDTH S + ARO WIDTH BAJO	1-0-0-0-0 / 1	
<b>11179</b>	9989	10720		TABLA WIDTH S + ARO WIDTH ALTO	1-0-0-0-0 / 1	
<b>11180</b>	9990	10719		TABLA WIDTH M + ARO WIDTH BAJO	1-0-0-0-0 / 1	
<b>11181</b>	9990	10720		TABLA WIDTH M + ARO WIDTH ALTO	1-0-0-0-0 / 1	

## Buffet



### Cesta cubiertos madera

Wood cutlery dispenser  
Panier à couverts en bois  
Portaposate legno  
Besteck-ablage aus holz



REF.	W(mm)	L(mm)	H(mm)	€	UE / MOQ
8430	325	530	100		1-0-4-16-32 / 1



### Caja madera portacubiertos

Wood cutlery box  
Plateau à couverts en bois  
Portaposate legno  
Besteckbehal aus holz



REF.	W(mm)	L(mm)	H(mm)	€	UE / MOQ
8473	150	280	70		1-0-6-54-216 / 4

# COLOR Buffet

## ELEGANT COLLECTION

INOX  
STAINLESS  
STEEL  
**304**

PVD  
COLOR

### Espatula servir

Serving spatula  
Spatule à service  
Spatula arrosto  
Servirspatel

REF.	COLOR	L(mm)	€	UE / MOQ
5259	BLACK	280		1-10-50-0-0 / 10
5262	COPPER	280		1-10-50-0-0 / 10
5265	CHAMPAGNE	280		1-10-50-0-0 / 10



### Cazo sopa

Soup ladle  
Louche à potage  
Mestolo sopa  
Suppenkelle

REF.	COLOR	L(mm)	€	UE / MOQ
5260	BLACK	265		1-10-50-0-0 / 10
5263	COPPER	265		1-10-50-0-0 / 10
5266	CHAMPAGNE	265		1-10-50-0-0 / 10



### Cuchara servir

Serving spoon  
Cuillère à servir  
Cucchiaio servir  
Servierlöffel

REF.	COLOR	L(mm)	€	UE / MOQ
5261	BLACK	300		1-10-50-0-0 / 10
5264	COPPER	300		1-10-50-0-0 / 10
5267	CHAMPAGNE	300		1-10-50-0-0 / 10



**COLOR Buffet**  
**ELEGANT COLLECTION**



# Buffet

## ELEGANT COLLECTION

1MM

### Bandeja reposa utensilio

Utensil rest tray  
Plateau repos des ustensiles  
Vassoio Riposo per l'utensile  
Repository-Werkzeug tablette



REF.	W(mm)	L(mm)	H(mm)	€	UE / MOQ
7960	145	195	17	<b>35,09</b>	1-10-50-200-1000 / 1
7889	110	155	12	<b>30,29</b>	1-10-50-200-1000 / 1

PACKAGING  
BLISTER



A



B



C



D



E



F



G



		UE	MOQ	L mm	W mm
A	<b>6597</b> TENEDOR ENSALADA salad fork fourchette salade forchetta insalata salatgabel	1/10/50/200/1000	10	250	60x85
B	<b>6594</b> CUCHARA RANURADA slotted spoon cuillère à servir percée cucchiaino asolati skimmer	1/10/50/200/1000	10	300	70x98
C	<b>7116</b> ESPUMADERA skimer écumeoire schiumarola schaumlöffel	1/10/50/200/1000	10	320	Ø 100
D	<b>6589</b> TENEDOR CARNE meat fork fourchette viande forchetta carne fleischgabel	1/10/50/200/1000	10	300	35x90
E	<b>6590</b> ESPÁTULA spatula spatule spatula spatel	1/10/50/200/1000	10	280	82x100
F	<b>6592</b> CUCHARA SPAGHETTI spaghetti spoon cuillère à spaghetti cucchiaino spaguetti spaghetti löffel	1/10/50/200/1000	10	300	73x90
G	<b>6595</b> PALA REPOSTERÍA cake server pelle à tarte pala torta gebäck schaufel	1/10/50/200/1000	10	300	75x140

## Buffet



### Pinza servir PVC

Serving PVC tong  
Pince à servir pvc  
Pinze da servizio pvc  
Vorlegezange pvc

REF.	L(mm)	€	UE / MOQ
2870	240		1-24-120-480-960 / 6



PVC aislante para una mejor sujeción.

PVC insulator for a better clamping.



### Pinza multiusos PVC

Multiuse PVC tong  
Pince multi-usage  
Pinze multiuso  
Mehrzweckzange

REF.	L(mm)	€	UE / MOQ
2871	240		1-24-120-480-960 / 6
2872	300		1-24-120-480-960 / 6
2873	350		1-24-120-480-960 / 6



### Pinza buffet PVC

Buffet PVC tong  
Pince à buffet pvc  
Pinze da buffet pvc  
Buffetzange pvc

REF.	L(mm)	€	UE / MOQ
2868	235		1-24-120-480-960 / 6



### Pinza ensalada PVC

Salad PVC tong  
Pince à salade pvc  
Pinze per insalata pvc  
Salatzange pvc

REF.	L(mm)	€	UE / MOQ
2867	240		1-24-120-480-960 / 6



### Pinza oval PVC

Oval PVC tong  
Pince ovale pvc  
Pinze ovale pvc  
Ovalzange pvc

REF.	L(mm)	€	UE / MOQ
2869	240		1-24-120-480-960 / 6



### Pinza servir extra

Serving extra tong  
Pince à servir extra  
Pinze da servizio extra  
Vorlegezange extra

REF.	L(mm)	€	UE / MOQ
0065	240		0-10-25-200-400 / 6



### Pinza repostería extra

Pastry extra tong  
Pince à pâtisserie extra  
Molla dolce extra  
Gebäckzange extra

REF.	L(mm)	€	UE / MOQ
0066	240		0-10-25-200-400 / 6



## Buffet



PVC aislante para una mejor sujeción.

PVC insulator for a better clamping.

Estas pinzas monobloc fabricadas en acero inoxidable son funcionales tanto en buffet como en cocina. Su mango de PVC en distintos colores permite controlar la contaminación cruzada de los alimentos.

These monobloc tongs in stainless steel are just as functional for service at a buffet as in the kitchen. Their distinctively coloured PVC handles makes it easy to control cross-contamination between different foods.

INOX  
STAINLESS  
STEEL  
201

PVC

REF.	COLOR	L(mm)	€	UE / MOQ
10677	○	250	1-10-100 / 10	
10678	■	250	1-10-100 / 10	
10684	●	250	1-10-100 / 10	
10685	●	250	1-10-100 / 10	
10686	●	250	1-10-100 / 10	
10687	●	250	1-10-100 / 10	
10688	●	250	1-10-100 / 10	
10701	○	300	1-10-100 / 10	
10702	■	300	1-10-100 / 10	
10703	●	300	1-10-100 / 10	
10704	●	300	1-10-100 / 10	
10705	●	300	1-10-100 / 10	
10706	●	300	1-10-100 / 10	
10707	●	300	1-10-100 / 10	
10708	○	400	1-10-60 / 10	
10709	■	400	1-10-60 / 10	
10710	●	400	1-10-60 / 10	
10711	●	400	1-10-60 / 10	
10712	●	400	1-10-60 / 10	
10713	●	400	1-10-60 / 10	
10714	●	400	1-10-60 / 10	

## Buffet

**Pinza buffet**  
Buffet tong  
Pince à buffet  
Pinze buffet  
Buffetzange



REF.	L(mm)	€	UE / MOQ
2883	240		1-24-120-480-960 / 6

**Pinza spaghetti**  
Spaghetti tong  
Pince spaghetti  
Molla spaghetti  
Spagettizange



REF.	L(mm)	€	UE / MOQ
1831	240		1-0-100-1200-3600 / 6

**Pinza ensalada**  
Salad tong  
Pince à salade  
Pinze insalata  
Salatzange



REF.	L(mm)	€	UE / MOQ
2882	240		1-24-120-480-960 / 6

**Pinza repostería extra**  
Extra cake tong  
Pince à gâteau extra  
Molla a dolce extra  
Kuchenzange extra



REF.	L(mm)	€	UE / MOQ
2152	240		1-0-100-60-1800 / 6

**Pinza pan extra**  
Extra bread tong  
Pince à pain extra  
Molla pane extra  
Brotzange extra



REF.	L(mm)	€	UE / MOQ
3120	240		1-0-100-200-400 / 6

**Pinza servir**  
Serving tong  
Pince de service  
Molla arrosto  
Servierzange



REF.	L(mm)	€	UE / MOQ
2151	245		1-24-120-480-960 / 6

# CATERING

## CATERING





**PACK**  
**6**  
**BOROSI-  
LICATE**



### Campana ahumados sin válvula

Smoked hood without valve

Capot fumé sans valve

Cappa fumé senza valvola

Geräucherte Haube ohne Ventil

**PACK**  
**6**  
**BOROSI-  
LICATE**



### Campana ahumados con válvula

Smoked hood with valve

Capot fumé avec valve

Cappa fumé con valvola

Geräucherte Haube mit Ventil

REF.	W(mm)	L(mm)	H(mm)	Ø(mm)	€
11504	200	300	150	90	
11500	320	460	140	140	
11502	420	610	180	180	

REF.	W(mm)	L(mm)	H(mm)	Ø(mm)	€
11503	200	300	150	90	
11499	320	460	140	140	
11501	420	610	180	180	

**NEW**

**Bbq Flavour**  
Bbq Flavour  
Bbq Flavour  
Bbq Flavour  
Bbq-Aroma



SERRÍN DE RAÍZ  
DE OLIVO / ALMENDRO

OLIVE / ALMOND  
ROOT SAWDUST

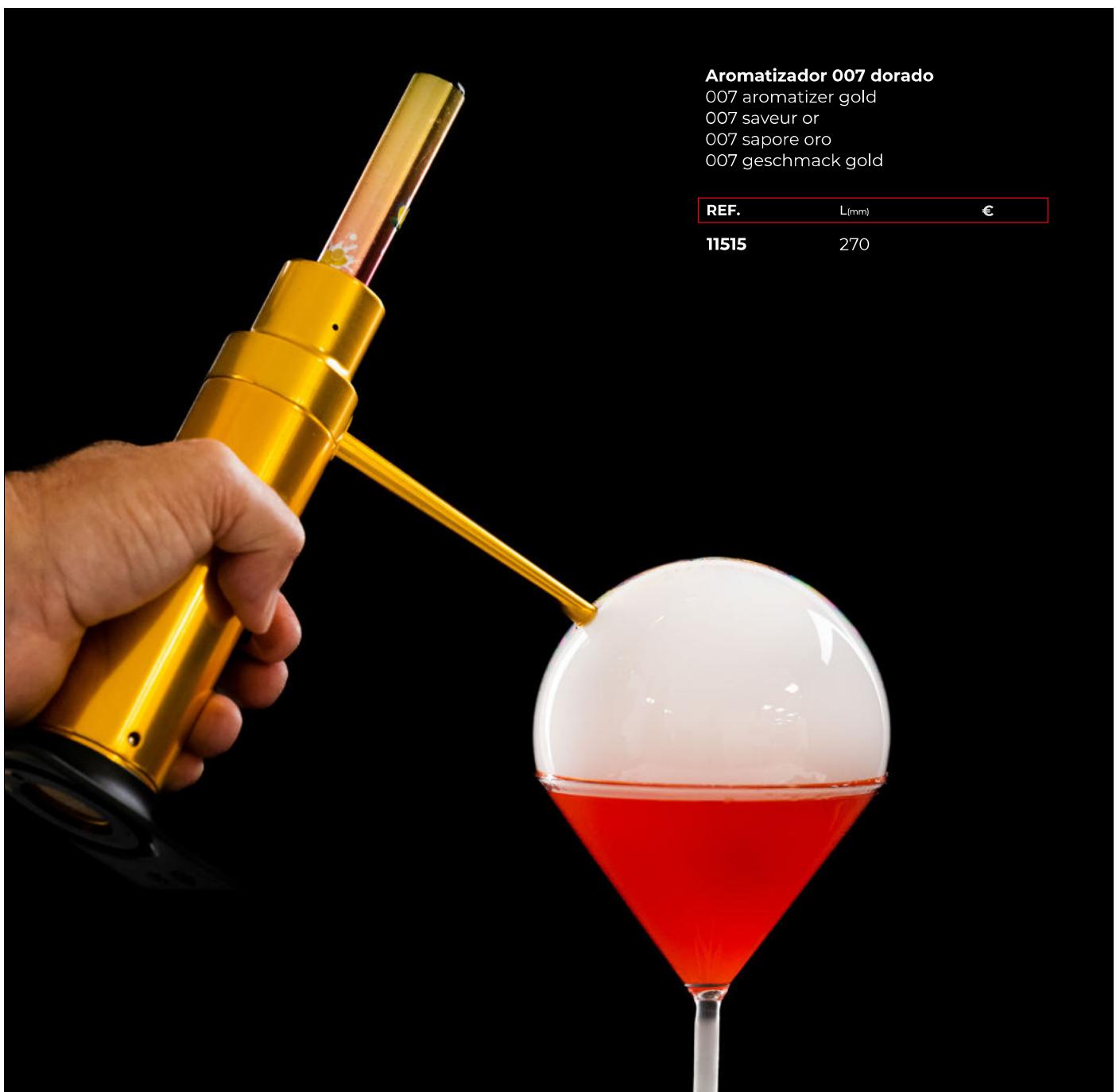
Envasamos según pedido para garantizar la máxima frescura y preservar todos los beneficios del producto.

We pack to order to guarantee maximum freshness and preserve all the benefits of the product.

REF.	PESO(kg)	€	UE / MOQ
11977	0,150		1-0-0-0-0-1



## Catering



### Aromatizador 007 dorado

007 aromatizer gold  
007 saveur or  
007 sapore oro  
007 geschmack gold

REF.	L(mm)	€
11515	270	



### Aromatizador 007 azul

007 aromatizer blue  
007 saveur bleu  
007 sapore blu  
007 geschmack blau



REF.

L(mm)

€

11513

270



### Aromatizador 007 negro

007 aromatizer black  
007 saveur noir  
007 sapore nero  
007 geschmack schwarz



REF.

L(mm)

€

11514

270

# Les Essences



**GN 1/1**

**LES ESSENCES COLLECTION**



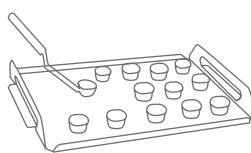
Apilable para un mejor almacenaje. Altura

máxima de tu elaboración 74mm

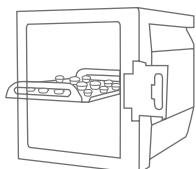
Stackable for easy storage. Maximum hei-

ght of your workmanship 74mm

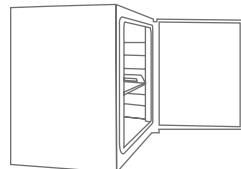
#### 4 PASOS CON UNA SOLA BANDEJA / 4 STEPS WITH ONLY ONE TRAY



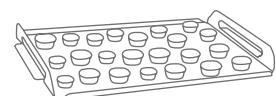
**PREPARACIÓN**  
PREPARATION



**TRANSPORTE**  
TRANSPORT



**COCCIÓN**  
COOKING



**PASE**  
PASS



Adaptable a cajas de transporte con guías.  
Adaptable to transport boxes with guides.



Adaptable a hornos industriales y carros GN.  
Adaptable to industrial ovens and GN trolleys.

**LED LIGHT TRAY**  
**LES ESSENCES COLLECTION**

**Led Light  
Tray**



**Luz regulable en 3 intensidades.**

Light adjustable in 3 intensities.



**No sumergible.  
Lavable con paño húmedo.**

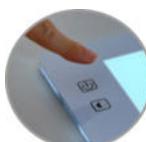
Non-submersible.  
Washable with a damp cloth.

**4h**

de duración  
endurance



**Adaptable a  
bandeja GN 1/1  
Compatible  
with GN 1/1**



**Botón táctil de apaga-  
do y encendido.**

Touch button for power  
on/off.



**Bateria recargable  
por USB.**

USB rechargeable  
battery.



**Patas de silicona para  
una mayor fijación en la  
superficie.**

Silicone feet for a better  
fixation on the surface.



**Lámina metacrilato protector.**

Methacrylate protective sheet  
Feuille protectrice méthacrylate  
Foglio protettivo in metacrilato  
Methacrylat schutzblatt

**Base Led GN 1/1**

Led board tray GN 1/1

Support led plateau GN 1/1

Supporto led per teglie GN 1/1

GN 1/1 tablet led

REF.	W(mm)	L(mm)	€	UE / MOQ
10784	325	530		1-0-1/1

REF.	W(mm)	L(mm)	€	UE / MOQ
10808	325	530		1-0-1/1

# Catering

## LES ESSENCES COLLECTION



**Bandeja rectangular pequeña**

Catering tray

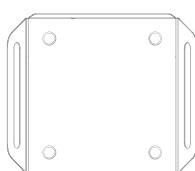
Plateau de présentation

Vassoio catering

Catering tablet



REF.	COLOR	W(mm)	L(mm)	H(mm)	€	UE / MOQ
7579	●	150	270	69		1-4-16-96-288 / 4
7588	●	150	270	69		1-4-16-96-288 / 4
7438	SILICONA SILICONE	145	265			1-4-64-1024-2048 / 4
7845	CORCHO CORK	145	265			1-4-64-360-1080 / 4



**Bandeja cuadrada**

Catering tray

Plateau de présentation

Vassoio catering

Catering tablet



REF.	COLOR	W(mm)	L(mm)	H(mm)	€	UE / MOQ
7581	●	285	270	69		1-4-16-96-192 / 4
7590	●	285	270	69		1-4-16-96-192 / 4
7440	SILICONA SILICONE	280	265			1-4-64-512-1536 / 4
7847	CORCHO CORK	280	265			1-4-64-360-1080 / 4

# Servicio de habitaciones / Room service

## LES ESSENCES COLLECTION



### Bandeja Room service

Room service tray

Plateau à servir

Vassoio servizio in camera

Zimmerservice tablettr



COLOR:  
PURE CARBON

REF.	COLOR	W (mm)	L (mm)	H (mm)	€	UE / MOQ
7930	●	385	520	120		1-4-16-48-96 / 4
7931	CORCHO CORK	380	515			1-4-64-192-336 / 4

Conoce BAHI&GÜELL en la página: 510  
More about BAHICÜELL in page: 510



Porcelana de alta calidad fabricada en 2 tiempos de cocción a más de 1200°C, que le proporciona impermeabilidad, resistencia y suavidad al tacto.

High Quality porcelain made in 2 times firing beyond 1200°C provides impermeability, resistance and soft touch.



**NEW**

**Plato Half**  
Half Dessert Plate Assiette  
Dessert Half  
Piatto Dolce Half  
Dessertteller Half



REF.	W(mm)	L(mm)	H(mm)	€	UE / MOQ
11972	60	120	18		0-6-144-0-0 / 6



**Vaso**  
Cup  
Verre  
Bicchiere  
Becher



REF.	W(mm)	L(mm)	H(mm)	ml	€	UE / MOQ
7679	60	60	60	70		1-4-72-360-1080 / 4



**Bol**  
Bowl  
Bol  
Ciotola  
Quadratische schale



REF.	W(mm)	L(mm)	H(mm)	ml	€	UE / MOQ
7670	120	120	60	400		1-4-48-360-1080 / 4



**Catering**  
**LES ESSENCES COLLECTION**



Diseño especialmente pensado para la degustación de aperitivos rápidos durante un catering.

Designed specially to tasting snacks during a catering.



**Descubre  
más.**

## Catering

### LES ESSENCES COLLECTION



#### Soporte conos

Cones support  
Support cornets  
Supporto per coni finger food  
Auflage für kegel



COLOR:  
SOFT ARGENTO



COLOR:  
PURE CARBON

REF.	COLOR	W(mm)	L(mm)	H(mm)	€	UE / MOQ
7586	●	120	240	40		1-4-16-192-336 / 4
7595	●	120	240	40		1-4-16-192-336 / 4



#### Soporte piruletas

Lollipops support  
Support sucettes  
Supporto spiedini finger food  
Display für lollies



COLOR:  
SOFT ARGENTO



COLOR:  
PURE CARBON

REF.	COLOR	W(mm)	L(mm)	H(mm)	€	UE / MOQ
7585	●	120	240	40		1-4-16-192-336 / 4
7594	●	120	240	40		1-4-16-192-336 / 4



#### Bandeja madera roble

Oak wood tray  
Plateau en chêne  
Vassoio legno quercia  
Eichenholz tablett



Se vende  
por separado.  
—  
Sold  
separately.

REF.	W(mm)	L(mm)	H(mm)	€	UE / MOQ
7587	120	240	10		1-4-16-192-512 / 4

Conoce BAHI&GÜELL en la página: 510  
More about BAHICÜELL in page: 510



PACKAGING  
CUSTOM BOX

## Catering

### LES ESSENCES COLLECTION



El término "finger food" se refiere a alimentos que se pueden consumir con las manos, sin la necesidad de cubiertos. Estos platillos suelen ser pequeños, fáciles de comer y están diseñados para ser saboreados en una o dos mordidas.

Siguiendo este concepto, Comas ha creado una colección de cubiertos de tamaño reducido, como una prolongación de nuestros dedos, que permiten disfrutar de estos platillos de manera práctica y original, ideales para caterings y eventos.

*The term "finger food" refers to food that can be eaten with the hands, without the need for cutlery. These dishes are usually small, easy to eat and designed to be savoured in one or two bites.*

*Following this concept, Comas has created a collection of small-sized cutlery, like an extension of our fingers, which allows us to enjoy these dishes in a practical and original way.*



**LES ESSENCES**  
CATERING LINE

**lab**  
SERIES

**CALIU**

# BRASA

## GRILL



Descubre  
el catálogo  
de brasa.

## Brasa / Grill CALIU COLLECTION

### BARBACOA CALIU

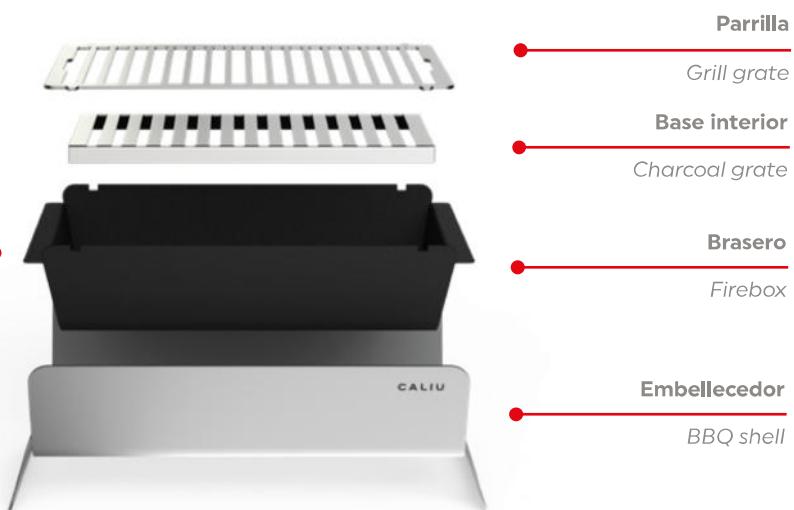
Las barbacoas de sobremesa Caliu destacan por su diseño único y minimalista pero también por su versatilidad para trabajar múltiples técnicas y cocciones. El embellecedor reversible te permite elegir dos alturas diferentes con las que cocinar.

Sin ensamblajes ni partes móviles, producida con pocas piezas para obtener un resultado robusto y duradero.

No assemblies or moving parts, produced with few parts for a robust and durable result.

### CALIU BARBACUE

Caliu tabletop barbecues stand out for their unique and minimalist design and their versatility to multiple cooking methods and techniques. With the convertible outer house, you may choose between two different cooking heights.



Versátil, modular, ligera, confeccionada íntegramente en acero inoxidable y provista de todos los accesorios necesarios, adaptándose sin problemas a cualquier entorno.

Versatile, modular, lightweight, crafted entirely from stainless steel, and equipped with all necessary accessories, it seamlessly adapts to any environment.

Conoce BAHI&GÜELL en la página: 510  
More about BAHICÜELL in page: 510



## CALIU ACCESORIOS

Mejora tus habilidades a la brasa con los accesorios adecuados, desde dispositivos experimentales hasta elementos esenciales clásicos. Con las herramientas adecuadas, como la tapa que transforma tu barbacoa en un horno, el mango multitarea, la chimenea para encender el carbón rápidamente...



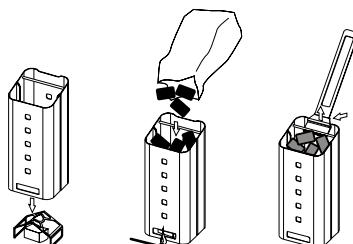
**Tapa BBQ**  
Bbq lid  
Couvercle du bbq  
Coperchio del bbq  
Grilldeckel



**Efecto horno,  
potencia los  
aromas.**  
Oven effect,  
enhances the  
aromas.



REF.	W(mm)	L(mm)	H(mm)	€	UE / MOQ
9969	260	366,2	140		1-0-4-24-72 / 1



La chimenea Caliu es la mejor herramienta para encender el carbón de forma rápida, limpia y segura, en 20 minutos estará lista para empezar a cocinar.

In just 20 minutes, you'll be able to start cooking thanks to the Caliu Chimney's ability to ignite coal fast, cleanly, and safely.



**Chimenea BBQ**  
Chimney BBQ  
Cheminée BBQ  
Grigliato camino BBQ  
BBQ kamin



REF.	W(mm)	L(mm)	H(mm)	€	UE / MOQ
8686	80	125	300		1-0-4-68-128 / 1



**Cubrebandeja silicona GN 1/1**

Silicon tray cover GN 1/1  
Couvercle plateau silicone GN 1/1  
Coperchio vassoio in silicone GN 1/1  
Tablett mit silikonbeschichtung GN 1/1



**Pinza BBQ**  
Bbq tong  
Pince bbq  
Molla bbq  
Zange bbq



REF.	W(mm)	L(mm)	€	UE / MOQ
10785	325	530		1-4-64-0-0 / 4

REF.	W(mm)	L(mm)	€	UE / MOQ
8687	55	260		1-0-48-5765-1728 / 1

## PARRILLAS CALIU

Conviértete en un experto de la brasa con las parrillas Caliu, gracias a sus materiales de alta calidad.

Estas parrillas proporcionan un rendimiento excepcional y una gran durabilidad, lo que las hace ideales para conseguir el sellado perfecto o añadir un sabor extra a tus alimentos.

## CALIU GRATES

Caliu's grates will turn you into a grill master, delivering unbeatable flavor through various techniques and high-quality materials.

These grates provide exceptional performance and durability, ideal for achieving the perfect sear or adding extra flavor to your food.



Parrilla de marcaje. Parilla de hierro fundido. Ideal para lograr un marcado bien definido.

Marking Grate. Cast Iron Grate. Ideal for achieving sear marks.

Plancha CALIU. Una superficie de cocción versátil, eficiente y duradera.

CALIU Grididdle. A versatile, efficient and durable cooking surface.

Parrilla YAKI. Malla inoxidable. Perfecta para cocinar una amplia gama de alimentos.

YAKI Grate. Stainless steel mesh. Perfect for grilling a wide range of foods.

Parrilla CALIU (estándar). Alta calidad, resistente al óxido y a la corrosión, fácil de limpiar y mantener.

CALIU Grate (standard). High quality, rust and corrosion-resistant, easy to clean and maintain.

**Brasa / Grill**  
**CALIU COLLECTION**



El accesorio perfecto para los chefs profesionales que permite convertir la barbacoa en una estación de brasa para catering, con la capacidad de trabajar por capas en distintas alturas y maximizar la producción.

The perfect accessory for professional chefs to convert the barbecue into a catering grill station, with the ability to work in layers at different heights and maximise production. It offers a more versatile and efficient cooking experience.

**Brasa / Grill**  
**CALIU COLLECTION**



Caliu es la marca de conceptos gastronómicos creada hace 10 años por bahígüell, una agencia de diseño de producto de Girona. 'Creemos que los detalles importan, por eso cuidamos cada fase del diseño y funcionalidad, desde el primer boceto de la fase conceptual hasta el acabado final del producto'. -bahígüell.

The gastronomic concepts brand Caliu was created 10 years ago by the product design agency bahígüell, based in Girona. 'We believe that details matter, that's why we take care of every phase of design and functionality, from the first sketch in the conceptual phase to the final product finish'. -bahígüell.

**Brasa / Grill**

**NEW**



Conoce  
Ignis.

APTA PARA  
LEÑA Y CARBÓN

## Brasa / Grill

Una barbacoa de ladrillo refractario es una excelente opción para quienes desean una estructura duradera y resistente para cocinar a la parrilla al aire libre. La capacidad aislante del material refractario permite una mayor eficiencia calorífica.

A refractory brick barbecue is an excellent choice for those who want a durable and resistant structure for outdoor grilling. The insulating capacity of the refractory material allows for greater heat efficiency.

**MATERIAL DURADERO:** Resistente al calor y a las altas temperaturas. Soporta coccciones sin agrietarse ni deformarse con facilidad.



**BUENA RETENCIÓN DEL CALOR:** El ladrillo refractario tiene la capacidad de retener el calor de manera eficiente, lo que te permite cocinar de forma uniforme y mantener la temperatura deseada durante más tiempo.



**OPCIÓN SEGURA:** El ladrillo refractario no emite sustancias tóxicas ni partículas dañinas cuando se calienta, lo que lo convierte en una opción segura para cocinar alimentos.



**DURABLE MATERIAL:** Resistant to heat and high temperatures. Withstands cooking without cracking or deforming easily.

**GOOD HEAT RETENTION:** The refractory brick has the ability to retain heat efficiently, allowing you to cook evenly and maintain the desired temperature for longer.

**SAFE CHOICE:** The refractory brick doesn't emit toxic substances or harmful particles when heated, making it a safe choice for cooking food.

Parrilla de cocción.

Cooking mesh.

Asas de acero inoxidable.

Stainless steel handles.

Vermiculita.

Vermiculite.

Ranuras de ventilación deslizantes.

Sliding air vents.



Ladrillo refractario.

Fire brick.

Acero inoxidable cepillado.

Brushed stainless steel.



\* Se vende por separado  
Sold separately



**Llauna inox**  
St/st llauna  
Llauna acier  
Llauna acciaio  
Llauna stahl



REF.	RACIONES	W(mm)	L(mm)	H(mm)	€	UE / MOQ
10689	TAPA	115	226	20		1-0-24-0-0 / 1
10690	1	115	331	20		1-0-24-0-0 / 1
10691	2	230	331	20		1-0-12-0-0 / 1

\* Se vende por separado  
Sold separately



**Llauna CARBON STEEL**  
St/st llauna  
Llauna acier  
Llauna acciaio  
Llauna stahl



REF.	RACIONES	W(mm)	L(mm)	H(mm)	€	UE / MOQ
10692	TAPA	115	226	20		1-0-24-0-0 / 1
10693	1	115	331	20		1-0-24-0-0 / 1
10694	2	230	331	20		1-0-12-0-0 / 1



**Base corcho**  
Cork base  
Support en liège  
Table di sughero  
Korkbasis



REF.	W(mm)	L(mm)	H(mm)	€	UE / MOQ
10698	129	238	20		1-0-24-0-0 / 1
10699	129	343	20		1-0-24-0-0 / 1
10700	244	343	20		1-0-24-0-0 / 1



## PLATO PIEDRA / STONE PLATE

Esta colección combina la elegancia de la cerámica con la fuerza del basalto volcánico, ofreciendo 3 formatos adaptables para presentaciones individuales o para compartir. Pensada para cocinar y mantener los alimentos calientes en mesa, es una solución práctica y visualmente atractiva.

La piedra de 10mm es perfecta para la presentación de alimentos a una temperatura óptima, mientras que la de 20mm funciona como plancha para verduras, carnes y marisco.

El diseño modular incluye una base elevada que aisla el calor y bordes inclinados para recoger grasas y líquidos con eficacia.

*This collection combines the elegance of ceramic with the strength of volcanic basalt, offering three adaptable formats for individual presentations or for sharing. Designed for cooking and keeping food warm at the table, it is a practical and visually appealing solution.*

*The 10mm stone is perfect for presenting food at an optimal temperature, while the 20mm stone functions as a griddle for vegetables, meat or seafood.*

*The modular design includes a reised base to insulate heat and sloped adges to collect fats and liquids effectively. You can one, two or no stones, as the plate alone is also ideal for presentation.*

Piedra de 20mm de espesor que mantiene perfectamente el calor para presentación en mesa y acabado de punto de cocción.

*20mm thikness stone mantains perfectly the heat for table presentation and finishing cooking point.*



Canales para recogida de líquidos y potenciar la circulación de aire.

*Liquid collecting channels enhances air circulation.*

Punto de sujeción y elevación para aislamiento térmico.

*Subjection point and elevation for thermalical insulation.*

Sus bordes inclinados facilitan la recogida de grasas y líquidos.

*Sloping edges ease the fat and liquid collection.*

**Brasa / Grill**



## Brasa / Grill

Fabricados en cuero de alta calidad y forrados en el interior.

Manufactured in high-quality leather and lined.



### Guantes piel para horno

Leather oven gloves  
Gants de four en cuir  
Guanti da forno in pelle  
Lederhandschuhe

REF.	W(mm)	€	UE / MOQ
10715	460		1-0-50-100-400 / 1

Estos guantes cumplen con la normativa Europea 2016/425 y EN 407:2004 nivel 3 relativo a los equipos de protección individual (EPI).

These gloves are compliant with EU Regulation 2016/425 concerning personal protective equipment (PPE) and meet EN 407:2004 Level 3, for work gloves.

INOX STAINLESS STEEL 304



### Escurre fritos y carnes

Fry colander  
Passoire à frites  
Cesta per friggere  
Frittensieb

REF.	W(mm)	L(mm)	€	UE / MOQ
8381	290	400		1-0-6-24-24 / 1
8382	390	500		1-0-4-12-24 / 1
8383	390	600		1-0-3-9-27 / 1

### Base de esparto

Placemat  
Sets de table  
Tovaglietta  
Platzmatten



REF.	Ø(mm)	€	UE / MOQ
10716	380		1-4-48-144-576 / 1

NEW

### Cepillo limpia barbacoa

Placemat  
Sets de table  
Tovaglietta  
Platzmatten

REF.	Ø(mm)	€	UE / MOQ
9995	380		1-0-12-0-0 / 1

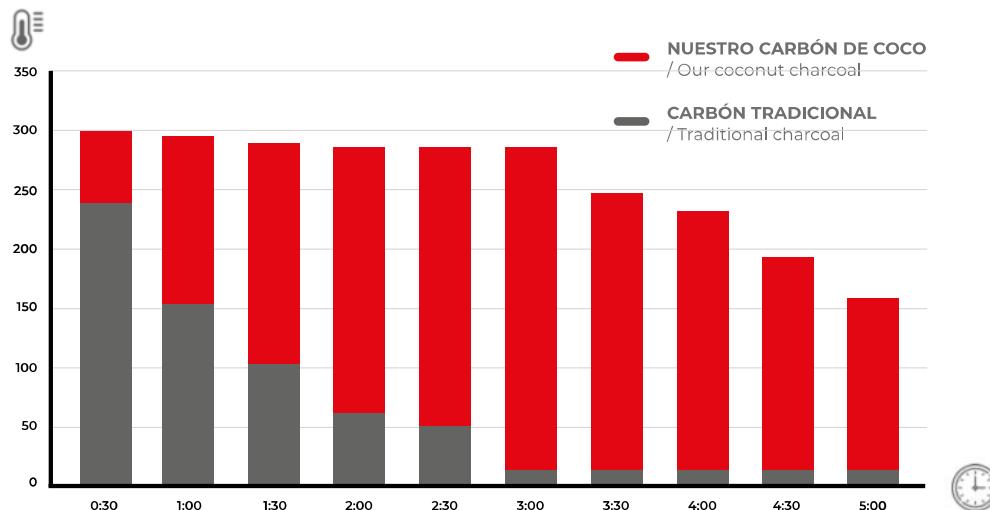






**+2,5 HORAS  
DE COMBUSTIÓN  
Y MÁXIMA EFICIENCIA  
CALORÍFICA.**

**+2,5 HOURS  
OF COMBUSTION  
AND MAXIMUM  
HEAT EFFICIENCY.**



## SIN LLAMA

Más control sobre la cocción de alimentos.



## SIN CHISPAS

Apto para uso en interiores.



## SIN HUMO

No altera el sabor de los alimentos.

**FLAMELESS**  
More control over the cooking of food.

**SPARKLESS**  
Suitable for indoor use.

**NO SMOKE**  
It does not alter the taste of food.

## VENTAJAS CARBÓN DE COCO SAWDUST / ADVANTAGES OF SAWDUST COCONUT CHARCOAL

- Limpio / Clean
- Eficiente / Efficient
- Económico / Economic
- Útil / Useful
- Ecológico / Ecologic
- Seguro / Safe
- Cómodo / Convenient
- Sin gases sulfúricos tóxicos / No toxic sulphuric fumes



### MARABÚ

Alta densidad y poder calórico. Aromas nobles y baja producción de humo y ceniza.

High-density and high performance, noble aromas and low smoke and ash production.



### CASUARINA

De muy alto poder calórico, proporcionando potencia y un mayor rendimiento.

Higher efficiency, providing power and increased performance.



### JÚCARO

Aporta estabilidad y control a la mezcla aportando una mayor eficiencia y durabilidad.

It provides stability and control to the blend giving more efficiency and durability.



**NEW**

**Saco de carbón vegetal marabú, casuarina y jucaro**  
 Vegetable charcoal marabú, casuarina and jucaro  
 Charbon végétal marabú, casuarina et jucaro  
 Carbone vegetale marabú, casuarina e jucaro  
 Pflanzliche Kohle marabú, casuarina und jucaro

REF.	PESO(kg)	€	UE / MOQ
11058	10		1-0-1-0-0-1



El cumplimiento de la normativa REACH garantiza el control de calidad del producto, descartando la deforestación de bosques y la mano de obra infantil.

REACH compliance guarantees product quality control, ruling out deforestation of forests and child labour.

**Utset**

**UTSET**  
-DÉCOR DE FER-









El cuchillo es un instrumento personal e intransferible. Por eso, **afilarlo y guardarlo en un lugar correcto es una parte importantísima del proceso de mantenimiento y uso**, al igual que saber elegir el cuchillo adecuado para cada tipo de corte. Porque un alimento bien cortado libera mejor su sabor y eso se transmite en el plato.

*The knife is a personal and non-transferable instrument. Sharpening it and keep it therefore a very important maintenance and usage process, as it knowing how to choose the right knife for each type of cut. Because a well-cut food releases its flavour and this is transmitted to the plate.*







bahigüell

CALIU



Comas presenta LES ESSENCES, una colección pensada para vivir la experiencia de un catering exclusivo, con piezas de diseño, de líneas actuales, que se complementan entre ellas para crear una colección única.

Cada pieza es una y múltiplo de la siguiente con lo que se consigue una perfecta disposición en sala, donde el equilibrio y la elegancia llenan el espacio, así como un fácil almacenaje tras cada pase.

Piezas fabricadas en materiales ligeros con formas polivalentes que optimizan las posibilidades de uso de cada una de ellas. El estudio previo de las necesidades en el servicio de catering, han dado como resultado esta gama de productos versátil capaz de satisfacer tanto a los más tradicionales como a los más transgresores.

Comas presents LES ESSENCES, a collection designed to live the experience of an exclusive catering, with designer pieces, with modern lines, which complement each other to create a unique collection.

Each piece is one and a multiple of the next, thus achieving a perfect arrangement in the room, where balance and elegance fill the space, as well as easy storage after each pass.

Pieces made of light materials with multi-purpose shapes that optimise the possibilities of use of each one of them. The previous study of the needs of the catering service has resulted in this versatile range of products capable of satisfying both the most traditional and the most transgressive.





PREMIOS  
DELTA



PREMIOS  
CACTUS



PREMIOS  
INNOFÓRUM

## CALIU & comas

Hemos unido fuerzas con bahígüell, agencia de diseño de producto, que cuenta con una amplia experiencia en el sector gastronómico. Aportando nuestra experiencia como fabricantes para trabajar juntos en la creación de nuevos productos gastronómicos modernos, atemporales y funcionales.

Creemos firmemente que una colaboración como esta crea una sinergia entre ambas compañías, brindando a los clientes productos innovadores que harán que su uso regular sea más fácil y placentero.

We have joined forces with bahígüell, a product design agency with extensive experience in the gastronomic sector. We bring our experience as manufacturers to work together in the creation of new modern, timeless and functional gastronomic products.

We firmly believe that a collaboration like this creates a synergy between both companies, providing customers with innovative products that will make their regular use easier and more enjoyable.

**Carbons Vallès**



Con el objetivo de ofrecer productos de máxima calidad, Comas confía en Carbons Vallès quien garantiza que su carbón cumple la normativa de control de calidad REACH.

Nuestro carbón proviene de talas controladas de Cuba evitando así la deforestación y la mano de obra infantil.

Carbón estrella en cuanto a calibrado, aroma y rendimiento. Se caracteriza por su larga duración, alta temperatura y ausencia de chispas.

Star charcoal in terms of calibration, aroma and performance, characterised by its long life, high temperature and absence of sparks.

With the aim of offering products of the highest quality, Comas trusts Carbons Vallès, which guarantees that its charcoal complies with regulations quality control-REACH.

Our charcoal comes from controlled logging in Cuba, thus avoiding deforestation and child labour.





**AMT proporciona productos que destacan en el mercado, satisfaciendo las demandas más exigentes de los chefs en su trabajo diario. Cada producto AMT está pensado y diseñado con la innovación en mente, de lo que surgen productos de cocina más duraderos y eficientes**

**Por eso en COMAS confiamos en la calidad de los productos AMT para completar nuestro catálogo y ofrecer a nuestro cliente una gama de productos de cocina de la más alta calidad.**

AMT provides products that stand out in the market, meeting the highest demands of chefs in their daily work. Every AMT product is conceived and designed with innovation in mind, resulting in more durable and efficient kitchen products.

That is why at COMAS we rely on the quality of AMT products to complete our catalogue and offer our customer a range of kitchen products of the highest quality.

\* Plazo de entrega 1 mes / Delivery time 1 month.

**Nuestro Know How en la fabricación de cubiertos se refleja en cada detalle, desde el proceso de diseño hasta el producto final, Comas despliega su experiencia para transformar la materia prima en piezas de la más alta calidad.**

Our know-how in the manufacture of cutlery is reflected in every detail, from the design process to the final product, Comas deploys its experience to transform raw materials into pieces of the highest quality.



# Mantenimiento de cubiertos

## Cutlery care



### Prelavado Prewash

Después de su uso, eliminar los restos de comida que podamos con la ayuda de una esponja suave.

After use, remove any food residue with a soft sponge.

### Sumergirlos en agua. Submerge them in water.



### Lavado en lavavajillas Dishwasher wash

Al introducir los cubiertos en el cesto del lavavajillas, recomendamos ponerlos verticalmente con las hojas hacia arriba.

When placing cutlery in the dishwasher basket, we recommend placing them vertically with the blades facing upwards.

### No utilizar detergentes excesivamente abrasivos.

Don't use excessively abrasive detergents.

**Utilizar un detergente de calidad.**  
Use a quality detergent.

**Usar un programa de lavado a temperatura inferior a 80°C y detergente con fosfatos en cantidad inferior al 10%.**

Use a wash programme below 80°C and detergent with phosphate content below 10%.



### Secado Drying

Nada más terminado el lavado, secar los cubiertos para evitar manchas de gotas de agua y conseguir un brillo duradero.

As soon as you have finished washing, dry the cutlery to avoid water spots and to achieve a long-lasting shine.

### Secar con un paño suave. Dry with a soft cloth.



### PVD

Las piezas PVD pueden lavarse a máquina.

PVD pieces could be washed in the dishwasher.

### Usar un programa de lavavajillas inferior a 80°C

Use a wash programme below 80°C

**La limpieza en lavavajillas se debe realizar en posición vertical.**  
Stand the cutlery upright in the dishwasher

**El recubrimiento PVD garantiza una resistencia de hasta 500 ciclos de lavado.**

The PVD coating guarantees a resistance of up to 500 washing cycles.



MAZOS

- █ GRANADA / BAGUETTE
- █ CUBA / LUNA
- █ MADRID / BARCELONA / MUNICH
- █ VIENA / LONDON
- █ BILBAO / INGLES / MALVARROSA
- █ MIA / ONLINE / CHEESE
- █ IBIZA / OSLO / HIDRAULIC / NICE
- █ HOTEL / ALIDA / CANADA
- █ SEVILLA / CHEF / NORTH



1



2

?????



3



4



5



6



7

1. **MAZOS** Para cuchillos, cucharas y tenedores
2. **CAJA 12 UNIDADES PVC** Box 12 units PVC
3. **BLISTER CHULETEROS** Blister knives
4. **BLISTER 4 PIEZAS FINGER FOOD** Blister 4 units Finger Food
5. **BLISTER CARTÓN COMAS** Blister Comas
6. **CAJA 12 UNIDADES VENTANA** Box 12 units window
7. **CAJA 12 UNIDADES VENTANA KRAFT** Box 12 units windows kraft
8. **CAJA 6 CHULETEROS MADERA** Wood box 6 steak knife
9. **CAJA 6 CHULETEROS KRAFT** Kraft box 6 steak knife
10. **CAJA 12 UNIDADES** Box 12 units
11. **CAJA 16 , 24 Y 30 UNIDADES COMAS** Comas Box 16, 24 and 30 units
12. **CAJA 16 , 24 Y 30 UNIDADES COMAS AUTOR** Comas Autor Box 16, 24 and 30 units
13. **ESTUCHE 24 PIEZAS MADERA** 24 pieces wooden pack.



		€	↔ mm	↕ mm	🍴	---
A	<b>7531</b> MUEBLE EXPOSITOR DOCENAS COMAS hospitality dozen comas display stand	763,38 €	1200	1850	4 COLEC. 1 MASTER POR REF	2880 PIEZAS
B	<b>5565</b> MUEBLE EXPOSITOR HOSTELERÍA horeca stand	817,56 €	1280	1823	5 COLEC. 1 MASTER POR REF	1440 PIEZAS
C	<b>5564</b> MUEBLE EXPOSITOR BLISTER LACASA blister Lacasa stand white	257,67 €	480	2100	3 COLEC. + 27 REFERENCIAS	764 PACKS
D	<b>6792</b> MUEBLE EXPOSITOR MENAJE kitchenware stand	261,51 €	675	2136	4 COLEC. 1 MASTER POR REF	2880 PIEZAS
E	<b>5650</b> MUEBLE EXPOSITOR MADERA wood stand	808,82 €	542	1700	3 COLEC. 4 INNER POR REF	576 PIEZAS
F	<b>6791</b> MUEBLE EXPOSITOR BLISTER / MAZO comas stand  LACASA	510,97 €	480	2100	3 COLEC. + 27 REFERENCIAS	764 PACKS



G



J



H



I

		€	× mm	× mm		
G 5570	EXPOSITOR SOBREMESA COMAS counter display, présentoir 4 pièces, espositore da tavola, besteck-präsentations-ständer klein	30,53 €	235	320	1 COLEC.	4 PIEZAS
H 5571	EXPOSITOR SOBREMESA CUCHILLOS totem display stand, présentoir totem mobile, espositore totem, besteck-präsentations-ständer groß	53,42 €	400	330	1 COLEC.	7 PIEZAS
I 5648	EXPOSITOR BANDEROLA COMAS comas flag display stop rayon, comas espositore a bandiera, comas fahnen-bestek-display	53,42 €	440	270	1 COLEC.	4 PIEZAS
J 5646	MUEBLE EXPOSITOR TOTEM COMAS totem display stand, présentoir totem, mobile espositore, totem besteck-präsentations-ständer groß	325,17 €	301	1869	8-16 COLEC.	32-64 PIEZAS



## Índice referencia / Reference index

REF.	PAG.	REF.	PAG.	REF.	PAG.	REF.	PAG.	REF.	PAG.
0001	172	0941	168	1273	130	1569	36	2302	158
0002	172	0942	168	1274	130	1570	36	2303	154
0003	172	<b>1000</b>		1275	130	1595	142	2304	154
0004	172	1051	115	1276	130	1597	154	2305	154
0005	172	1052	115	1277	130	1598	154	2306	154
0006	172	1053	115	1278	130	1600	60	2307	154
0007	172	1054	115	1283	100	1601	154	2338	105
0009	172	1055	115	1297	150	1602	154	2338	158
0010	160	1056	115	1298	150	1603	154	2339	105
0013	166	1057	117	1299	150	1604	154	2340	105
0014	169	1058	117	1300	150	1605	154	2341	105
0015	169	1059	118	1301	150	1607	162	2342	105
0018	166	1060	118	1302	150	1608	162	2343	105
0019	169	1061	119	1315	150	1610	162	2396	105
0020	169	1062	119	1316	150	1611	162	2454	162
0021	162	1078	142	1317	150	1613	162	2455	160
0022	169	1079	142	1336	121	1619	142	2458	161
0023	169	1080	142	1337	121	1620	142	2459	172
0024	169	1150	258	1338	121	1621	142	2460	172
0031	166	1193	142	1339	142	1622	142	2461	172
0033	169	1194	142	1340	142	1623	160	2462	172
0065	430	1195	142	1341	142	1625	142	2463	172
0066	430	1196	142	1342	142	1626	150	2509	162
0072	211	1197	142	1419	270	1627	150	2510	162
0094	97	1198	142	1420	270	1628	150	2511	105
0099	97	1228	126	1421	270	1629	150	2511	158
0268	92	1229	127	1422	270	1632	150	2513	162
0278	175	1230	131	1489	172	1635	158	2515	162
0279	175	1231	130	1538	208	1642	158	2555	161
0280	175	1241	126	1539	35	1644	158	2568	121
0281	175	1242	126	1540	35	1646	158	2569	121
0282	175	1243	126	1541	35	1647	158	2632	158
0298	121	1244	126	1542	35	1648	158	2633	158
0424	156	1245	126	1543	35	1649	158	2634	158
0425	156	1246	126	1544	35	1664	172	2635	158
0426	156	1247	126	1545	35	1825	162	2637	158
0427	156	1248	126	1546	35	1826	162	2638	158
0428	156	1249	126	1547	35	1827	162	2639	158
0451	152	1252	127	1548	35	1831	434	2640	158
0452	152	1253	127	1549	35	1881	529	2641	158
0453	152	1254	127	1550	35	1884	529	2660	162
0454	152	1255	127	1551	35	1887	162	2679	166
0455	152	1256	127	1552	35	1889	162	2680	166
0463	93	1257	127	1553	35	1890	162	2681	166
0464	93	1258	127	1554	35	1934	161	2682	166
0465	93	1259	127	1555	36	<b>2000</b>		2683	166
0466	93	1260	127	1556	36	2040	158	2684	166
0467	93	1261	131	1557	36	2072	208	2685	166
0470	108	1262	131	1558	36	2151	434	2686	165
0471	108	1263	131	1559	36	2152	434	2687	166
0472	108	1264	131	1560	36	2153	435	2688	166
0473	108	1265	131	1561	36	2171	60	2689	166
0474	108	1266	131	1562	36	2274	144	2690	166
0481	173	1267	131	1563	36	2275	144	2691	166
0669	175	1268	131	1564	36	2283	144	2700	154
0706	88	1269	131	1565	36	2284	144	2701	154
0738	255	1270	130	1566	36	2298	158	2702	154
0764	92	1271	130	1567	36	2300	158	2703	154
0940	168	1272	130	1568	36	2301	158	2705	154

## Índice referencia / Reference index

REF.	PAG.	REF.	PAG.	REF.	PAG.	REF.	PAG.	REF.	PAG.
4968	395	5287	194	5593	139	5772	73	<b>6000</b>	
4993	94	5288	196	5594	139	5773	73	6013	196
4999	152	5297	98	5595	139	5774	73	6096	116
<b>5000</b>		5298	98	5610	139	5775	73	6097	116
5002	409	5299	98	5611	139	5776	73	6098	116
5012	102	5300	98	5612	139	5777	73	6099	116
5013	98	5301	98	5613	139	5778	73	6100	116
5014	98	5302	98	5614	139	5779	73	6101	116
5015	94	5303	98	5615	139	5780	73	6102	119
5033	88	5307	106	5616	139	5783	72	6103	119
5034	88	5309	102	5617	139	5784	72	6104	119
5038	102	5310	118	5618	139	5785	72	6105	119
5039	409	5311	118	5619	139	5786	72	6106	119
5073	129	5312	118	5620	139	5787	72	6107	119
5074	129	5313	118	5621	139	5788	72	6108	117
5075	129	5314	117	5631	97	5789	72	6109	117
5076	129	5315	117	5646	530	5790	72	6110	117
5077	129	5316	117	5648	530	5791	72	6111	117
5078	129	5317	117	5650	528	5792	72	6112	117
5079	129	5318	119	5651	175	5795	149	6113	117
5080	129	5319	119	5653	393	5796	149	6114	142
5081	129	5320	119	5654	431	5797	149	6115	142
5083	129	5321	119	5656	270	5798	149	6117	142
5099	255	5372	102	5736	76	5799	149	6161	196
5107	156	5373	102	5737	76	5800	149	6162	194
5126	471	5374	102	5738	76	5801	149	6163	200
5159	401	5375	102	5739	76	5802	149	6318	189
5160	401	5376	94	5740	76	5803	108	6319	189
5161	261	5377	94	5741	76	5804	108	6320	165
5164	254	5378	94	5742	76	5805	108	6321	165
5165	254	5379	94	5743	76	5806	108	6322	189
5187	134	5437	102	5744	76	5807	92	6323	119
5202	166	5438	102	5745	77	5808	108	6324	116
5203	166	5439	102	5746	77	5809	108	6325	117
5206	166	5447	208	5747	77	5810	108	6326	140
5254	170	5474	60	5748	77	5811	108	6327	140
5255	137	5475	60	5749	77	5812	108	6328	140
5256	137	5476	60	5750	77	5814	92	6329	140
5257	137	5477	60	5751	77	5815	108	6330	140
5258	137	5478	60	5752	77	5818	108	6331	140
5259	424	5479	60	5753	77	5821	93	6332	140
5260	424	5483	60	5754	75	5822	93	6333	196
5261	424	5484	60	5755	75	5823	93	6334	194
5262	424	5485	60	5756	75	5824	93	6335	201
5263	424	5486	60	5757	75	5825	93	6344	140
5264	424	5497	165	5758	75	5826	93	6345	140
5265	424	5513	395	5759	75	5827	93	6346	140
5266	424	5517	166	5760	75	5828	93	6347	140
5267	424	5525	94	5761	75	5829	93	6348	140
5276	435	5533	94	5762	75	5830	93	6349	140
5277	196	5554	66	5763	67	5831	93	6350	116
5278	194	5557	67	5764	67	5903	208	6351	116
5279	201	5564	528	5765	67	5952	102	6352	116
5280	194	5565	528	5766	67	5960	89	6353	119
5282	270	5566	94	5767	67	5961	87	6354	119
5283	270	5567	97	5768	67	5962	86	6355	119
5284	270	5568	97	5769	67	5963	62	6356	117
5285	192	5570	530	5770	67	5964	64	6357	117
5286	194	5571	530	5771	73	5965	63	6358	117

## Índice referencia / Reference index

REF.	PAG.								
7069	51	7153	164	7454	397	7514	386	7582	449
7070	51	7154	164	7455	397	7515	385	7583	459
7071	51	7155	164	7456	397	7516	385	7584	459
7072	51	7156	164	7457	397	7517	385	7585	458
7073	51	7157	164	7458	399	7518	385	7586	458
7074	51	7158	164	7459	399	7519	385	7587	458
7075	51	7159	164	7461	262	7520	385	7588	448
7076	51	7160	164	7462	262	7521	386	7589	449
7077	51	7207	141	7463	262	7522	386	7590	448
7078	51	7208	141	7464	262	7523	387	7591	449
7079	51	7209	141	7465	262	7524	387	7592	459
7080	51	7210	141	7466	262	7525	386	7593	459
7081	49	7211	141	7467	262	7526	386	7594	458
7082	49	7271	66	7468	262	7527	386	7595	458
7083	49	7272	66	7469	262	7528	386	7597	531
7084	49	7273	66	7470	262	7529	386	7598	398
7085	49	7274	66	7471	262	7530	386	7599	398
7086	49	7275	66	7472	262	7531	528	7621	55
7087	49	7276	47	7473	263	7532	192	7624	55
7088	49	7277	51	7474	263	7533	392	7625	55
7089	49	7278	49	7475	263	7534	392	7626	55
7090	49	7279	47	7476	263	7535	223	7627	55
7091	49	7280	51	7477	263	7536	223	7628	55
7092	49	7281	49	7478	263	7537	223	7629	55
7093	402	7285	47	7479	263	7538	223	7630	55
7094	402	7286	51	7480	380	7539	389	7665	37
7095	402	7287	49	7481	380	7540	389	7670	452
7096	402	7288	79	7482	380	7541	416	7671	453
7097	402	7418	66	7483	380	7542	389	7672	453
7098	402	7419	66	7484	380	7543	389	7673	453
7099	402	7420	66	7485	380	7544	389	7674	381
7100	402	7421	138	7486	380	7545	389	7675	381
7101	402	7422	138	7487	380	7546	389	7676	381
7102	379	7423	138	7488	380	7548	389	7677	381
7103	379	7424	138	7489	380	7549	417	7678	381
7104	379	7425	153	7490	377	7550	417	7679	452
7105	379	7426	153	7491	376	7551	116	7680	453
7106	379	7427	153	7492	377	7552	119	7681	453
7107	379	7428	153	7493	376	7553	117	7737	67
7112	393	7429	153	7494	377	7554	138	7765	74
7113	409	7430	153	7495	376	7555	138	7766	74
7116	428	7431	196	7496	377	7564	457	7767	74
7119	94	7432	196	7497	376	7565	457	7770	74
7120	96	7433	196	7498	379	7566	457	7771	74
7121	100	7438	451	7499	379	7567	457	7772	74
7122	97	7439	451	7500	379	7568	457	7773	74
7123	104	7440	451	7501	382	7569	457	7774	74
7124	105	7441	451	7502	382	7570	457	7775	74
7142	164	7442	200	7503	382	7571	457	7776	74
7143	164	7443	200	7504	383	7572	457	7778	398
7144	164	7445	199	7505	383	7573	457	7779	398
7145	164	7446	199	7506	382	7574	457	7780	531
7146	164	7447	199	7507	382	7575	457	7781	531
7147	164	7448	258	7508	382	7576	457	7782	531
7148	164	7449	262	7509	382	7577	457	7784	81
7149	164	7450	262	7510	382	7578	457	7789	383
7150	164	7451	397	7511	386	7579	448	7790	383
7151	164	7452	397	7512	386	7580	449	7791	383
7152	164	7453	397	7513	386	7581	448	7792	387

## Índice referencia / Reference index

REF.	PAG.	REF.	PAG.	REF.	PAG.	REF.	PAG.	REF.	PAG.
8640	37	8955	281	9714	265	9976	281	10049	317
8641	37	8956	281	9715	265	9984	42	10050	317
8642	37	8957	281	9716	265	9985	371	10051	317
8643	37	8958	282	9717	265	9986	371	10052	317
8644	37	8959	282	9718	265	9987	371	10053	317
8645	37	8960	282	9719	265	9988	371	10054	318
8646	37	8961	282	9720	265	9989	371	10055	318
8647	37	8962	413	9721	265	9990	371	10056	318
8648	37	8963	413	9722	265	9993	487	10057	307
8649	37	8964	290	9723	265	9994	487	10058	318
8650	37	8965	290	9724	265	9995	486	10059	318
8651	37	8966	290	9725	265	9997	486	10060	315
8652	37	8967	290	9726	265	<b>10000</b>	304	10061	315
8653	37	8968	290	9727	265	10001	304	10062	314
8654	37	8969	290	9728	265	10002	304	10063	314
8655	30	8970	290	9729	265	10003	304	10064	313
8656	29	8971	290	9730	265	10004	304	10065	313
8680	263	8972	290	9731	265	10005	304	10066	313
8681	263	8973	290	9732	265	10006	304	10067	313
8682	263	8974	290	9733	265	10007	304	10068	313
8684	467	8975	290	9734	265	10008	305	10069	313
8685	469	8976	290	9735	265	10009	305	10070	313
8686	468	8977	290	9736	265	10010	305	10071	310
8687	468	8978	290	9737	265	10011	305	10072	310
8784	133	8979	290	9738	265	10012	305	10073	307
8785	133	8980	290	9739	265	10013	305	10074	227
8786	133	8981	290	9740	274	10014	305	10075	227
8787	133	8982	290	9741	274	10015	305	10076	227
8794	268	8983	290	9742	274	10016	206	10077	227
8795	133	8984	291	9743	274	10017	206	10078	229
8796	115	8985	291	9744	274	10018	206	10079	228
8797	116	8986	291	9745	274	10019	206	10080	228
8798	119	8987	291	9748	275	10020	206	10081	228
8799	117	8988	255	9749	275	10021	206	10082	228
8800	76	8989	255	9750	275	10022	308	10083	228
8803	77	<b>9000</b>		9751	275	10023	308	10084	229
8806	75	9626	136	9752	275	10024	308	10085	229
8809	381	9627	136	9753	275	10025	308	10086	229
8932	275	9628	136	9754	275	10027	308	10087	229
8933	275	9629	137	9760	268	10028	308	10088	231
8934	275	9630	137	9764	271	10029	308	10089	231
8935	260	9631	137	9765	271	10030	308	10090	231
8936	261	9632	275	9766	271	10031	308	10091	231
8937	260	9633	275	9767	271	10032	308	10092	228
8938	260	9653	142	9768	271	10033	308	10093	227
8939	261	9654	142	9769	271	10034	308	10094	227
8940	261	9655	142	9772	30	10035	309	10095	227
8941	260	9657	150	9773	29	10036	309	10096	227
8942	261	9658	150	9789	45	10037	309	10097	229
8943	261	9659	150	9791	47	10038	310	10098	228
8946	257	9660	150	9793	49	10039	311	10099	228
8947	257	9662	150	9795	51	10040	310	10100	228
8948	257	9663	150	9817	106	10041	310	10101	228
8949	257	9664	150	9969	468	10042	310	10102	228
8950	257	9665	150	9971	281	10044	307	10103	229
8951	257	9666	150	9972	281	10045	316	10104	227
8952	257	9709	409	9973	281	10046	317	10105	227
8953	257	9712	265	9974	281	10047	317	10106	227
8954	281	9713	265	9975	281	10048	317	10107	227

## Índice referencia / Reference index

REF.	PAG.								
10839	327	10985	31	11061	339	11157	339	11517	441
10879	357	10986	31	11062	339	11158	339	11518	441
10880	357	10988	31	11063	339	11159	339	11519	441
10881	357	10989	31	11064	339	11160	339	11520	441
10882	357	10990	210	11065	339	11161	339	11521	441
10883	358	10991	210	11066	473	11162	339	11522	441
10884	358	10992	210	11067	206	11163	339	11523	441
10885	359	10993	210	11068	206	11164	339	11524	441
10886	359	10994	187	11069	206	11165	339	11525	441
10887	359	10997	181	11070	206	11166	339	11526	441
10897	286	10998	374	11071	206	11167	339	11527	441
10898	286	10999	374	11072	206	11168	339	11572	375
10899	286	11000	374	11076	340	11169	339	11573	375
10908	385	11001	374	11077	340	11170	373	11574	374
10909	385	11002	375	11078	340	11171	373	11575	374
10910	385	11003	375	11079	340	11172	373	11576	374
10928	134	11004	375	11083	245	11173	373	11577	374
10929	134	11005	375	11084	245	11174	373	11578	469
10930	134	11006	375	11085	245	11175	373	11579	469
10931	134	11007	375	11086	245	11176	373	11580	469
10932	134	11013	111	11087	245	11177	373	11581	469
10933	134	11014	331	11088	245	11178	373	11582	29
10934	387	11015	331	11089	322	11179	373	11583	29
10935	387	11016	374	11121	479	11180	373	11584	134
10936	387	11017	374	11122	479	11181	373	11585	223
10937	290	11018	206	11123	479	11482	473	11586	223
10938	290	11019	206	11124	479	11484	469	11587	223
10939	290	11022	240	11125	479	11485	469	11588	360
10940	290	11023	240	11126	479	11486	471	11590	360
10941	290	11024	240	11127	479	11487	471	11591	363
10942	290	11029	251	11128	479	11488	471	11592	363
10943	290	11030	251	11129	479	11489	469	11593	363
10944	291	11031	251	11130	479	11490	469	11599	286
10957	473	11032	251	11131	479	11491	469	11601	286
10958	358	11033	251	11132	479	11492	469	11602	330
10959	358	11034	251	11133	479	11493	471	11603	316
10960	358	11035	252	11134	479	11494	471	11604	311
10961	358	11037	251	11135	479	11495	471	11605	240
10964	239	11038	247	11136	479	11496	439	11606	240
10965	239	11039	337	11137	479	11497	441	11607	240
10966	239	11040	337	11138	479	11498	439	11608	244
10967	239	11041	337	11139	479	11499	438	11609	244
10968	239	11042	337	11140	479	11500	438	11610	244
10969	239	11043	337	11141	479	11501	438	11611	286
10970	239	11044	337	11142	479	11502	438	11612	286
10971	194	11045	340	11143	445	11503	438	11613	286
10972	192	11046	340	11144	445	11504	438	11615	286
10973	194	11047	340	11145	339	11505	438	11616	341
10974	194	11048	337	11146	339	11506	438	11617	341
10975	447	11049	337	11147	339	11507	441	11626	475
10976	447	11050	337	11148	339	11508	438	11627	475
10977	447	11051	337	11149	339	11509	438	11628	441
10978	447	11052	337	11150	339	11510	439	11636	247
10979	31	11053	337	11151	339	11511	441	11637	247
10980	31	11054	340	11152	339	11512	441	11640	221
10981	31	11055	340	11153	339	11513	440	11641	491
10982	31	11058	492	11154	339	11514	440	11645	128
10983	31	11059	339	11155	339	11515	440	11646	128
10984	31	11060	339	11156	339	11516	441	11647	128

# Iconos / Icons



Inox AISI 304	Cauchó Rubber	Pizarra Slate
Inox AISI 430	Cauchó termoplástico Thermoplastic Rubber	Algodón Cotton
Inox AISI 201	Madera estabilizada Stabilised wood	Kraft
Acero de carbono Carbon Steel	Madera de roble Oak Wood	Porcelana Porcelain
Corcho Cork	Madera de zebraño Zebra wood	Aluminio Aluminium
Acrílico Acrylic	Madera de palisandro Rosewood wood	Cobre Copper
ABS Plástico ABS Plastic	Madera de pakka Pakka wood	Hierro fundido Cast iron
Policarbonato Polycarbonate	Madera de mikarta Mikarta wood	Hierro esmaltado Enamelled iron
Polipropileno Polypropylene	Madera de olivo Olive wood	Zinc
Polipropileno expandido Expanded polypropylene	Madera de acacia Acacia wood	Glass Cristal
Polietileno de alta densidad High density polyethylene	Madera de haya Beech wood	Borosilicato Borosilicate
Nylon	Madera de bambú Bamboo wood	Fiberglass
Silicona Silicone	Triple capa antiadherente Triple non-stick coating	Color PVD PVD color
	Fondo sistema sandwich Sandwich bottom system	



