

 **comas**

  
**grupo lópez pardo**







INSPIRING CREATORS



En Comas existimos para inspirar y empoderar a los creadores culinarios profesionales, aquellos que quieren dar rienda suelta a su pasión creativa y persiguen la excelencia culinaria en cada gesto, en cada plato, en cada detalle.

Desde hace más de treinta años, siendo fieles a nuestros principios, creemos que el futuro está lleno de nuevas oportunidades, desafíos y aprendizajes.

Nos apasiona pensar en lo que está por venir y, para ello, hemos redefinido nuestra estrategia y nuestra identidad de marca que os presentamos en este catálogo 2025.

Comas, Inspiring Creators no es solo un lema, es nuestra promesa y es nuestro propósito. Queremos ser una fuente de inspiración para los profesionales excelentes a los que servimos y, al mismo tiempo, nos dejamos inspirar por todos vosotros.

Juntos queremos construir el futuro de la creatividad culinaria, y para ello tenemos los mejores productos e ingredientes, esto es Comas.

At Comas we exist to inspire and empower professional culinary creators, those who want to unleash their creative passion and pursue culinary excellence in every gesture, in every dish, in every detail.

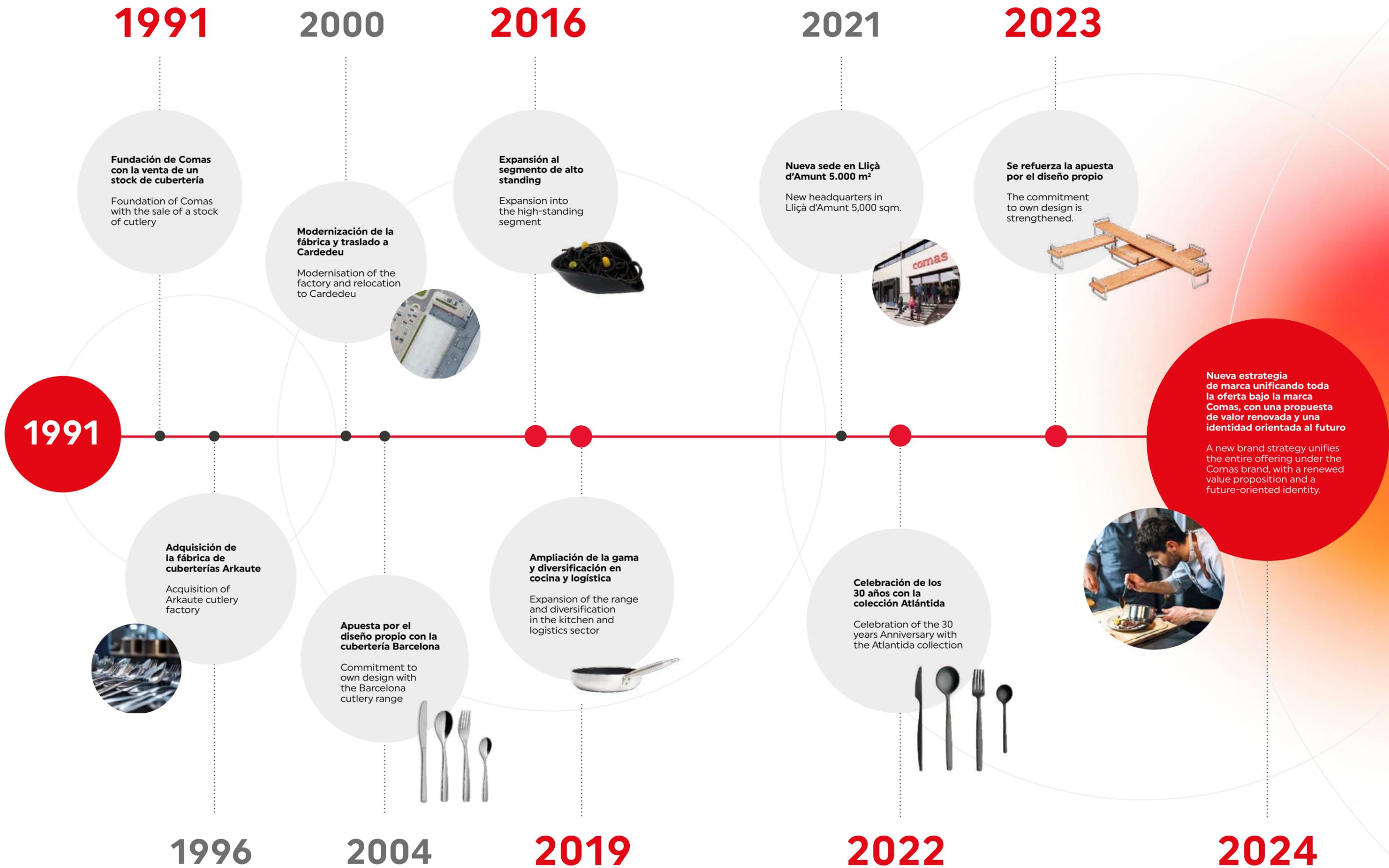
For more than thirty years, being faithful to our principles, we have believed that the future is full of new opportunities, challenges and learning.

We are passionate about thinking about what is to come and, to this end, we have redefined our strategy and our brand identity, which we present you in this 2025 catalogue.

Comas, Inspiring Creators is not just a slogan, it is our promise and our purpose. We want to be a source of inspiration for the excellent professionals we serve, and, at the same time, we allow ourselves to be inspired by all of you.

Together we want to build the future of culinary creativity, and for this we have the best products and ingredients, this is Comas.

Dani Comas, CEO



## 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.

### El conocimiento integrador

Diseñamos, producimos y comercializamos productos buscando la escalabilidad, eficiencia, calidad y competitividad. Así aportamos soluciones efectivas para satisfacer las necesidades de los profesionales más exigentes.

Nuestro portafolio, en constante evolución, abarca cubertería, cocina, logística, sala, bar, buffet, catering y brasa, y continuará creciendo para cubrir las futuras necesidades que puedan surgir de los profesionales porque esta es nuestra esencia.

### Integrating knowledge

We design, produce and market products seeking scalability, efficiency, quality and competitiveness. This is how we provide effective solutions to satisfy the needs of the most demanding professionals.

Our constantly evolving portfolio covers cutlery, kitchen, logistics, dining room, bar, buffet, catering and grill, and will continue to grow to meet future needs that may arise.



# ELISAVA

Escuela Universitaria de Barcelona  
Diseño e Ingeniería



## Innovación con propósito

En Comas, apostamos por un diseño que marca la diferencia. Con un equipo interno y colaboraciones externas, creamos colecciones únicas. Desde 2018, nuestros productos han recibido premios de diseño, consolidando nuestro prestigio y creatividad.

Colaboramos con universidades de diseño e ingeniería, desafiando a los estudiantes con retos y proyectos innovadores. Estas alianzas nos permiten crecer juntos en un entorno de aprendizaje mutuo.

## Innovation with purpose

At Comas, we are committed to design that makes a difference. With an in-house team and external collaborations, we create unique collections. Since 2018, our products have received design awards, consolidating our prestige and creativity.

We collaborate with design and engineering universities, challenging students with innovative challenges and projects. These partnerships allow us to grow together in a mutual learning environment.

## Premios / Awards



- 2018**  
ASTER  

- 2018**  
MAGNOLIA  

- 2020**  
SAKURA  

- 2020**  
LAB  

- 2021**  
LAB ACCESSORIES  




- 2019**  
BAOBAB  

- 2019**  
KODAI  

- 2020**  
LAB  




- 2021**  
LES ESSENCES  




- 2018**  
BAOBAB  

- 2023**  
ATLÁNTIDA  

- 2023**  
BOLETUS  

- 2024**  
PLAISIR  




- 2019**  
ASTER  

- 2023**  
BAUHAUS  




- 2022**  
ATLÁNTIDA  

- 2024**  
PLAISIR  




**NACAR**

Agencia de diseño estratégico especializada en diseño industrial, soluciones digitales e innovación. Top 25 global según iF Awards.

Strategic design agency specialising in industrial design, digital solutions and innovation. Top 25 global according to iF Awards.



**CHRISTOPHE MATHIEU**

Interiorista belga, dedicado al diseño industrial, basado en Barcelona. Trabajó años en Milán con estudios de arquitectura y diseño.

Belgian interior designer, dedicated to industrial design, based in Barcelona. He worked for years in Milan with architecture and design studios.

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.



**ULI MARCHSTEINER**

Diseñador austriaco residente en España con foco en vajilla, cristalería, cubertería, mobiliario e iluminación. Experto en curaduría.

Austrian designer based in Spain with a focus on tableware, glassware, cutlery, furniture and lighting. Curatorial expert.



**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.



**LÚCID**

Lúcid es una agencia de diseño que crea productos y experiencias centradas en el planeta y el usuario. Su misión es empoderar a las organizaciones para alcanzar la excelencia y distinción a través de estrategias de diseño global.

Lúcid is a design agency that creates planet and user-centric products and experiences. Their mission is to empower organizations to achieve excellence and distinction through global design strategies.

**BAHÍGÜELL**

Agencia de diseño de producto independiente de Girona. Colaboradores estrechos de Comas y creadores de la gama de productos Caliu.

Independent product design agency from Girona. Close collaborators of Comas and creators of the Caliu product range.



### 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.



La figura del chef en nuestro equipo nos aporta experiencia y refuerza el compromiso que tenemos de aprender continuamente de los profesionales que inspiran y guían nuestra innovación.

Estar al lado de quienes viven la cocina día a día es la clave de nuestro éxito y de nuestro vínculo con el mundo HORECA.

The figure of the chef in our team brings us experience and reinforces our commitment to continually learn from the professionals who inspire and guide our innovation.

Being at the side of those who live the kitchen on a daily basis is the key to our success and our link with the HORECA world.

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.

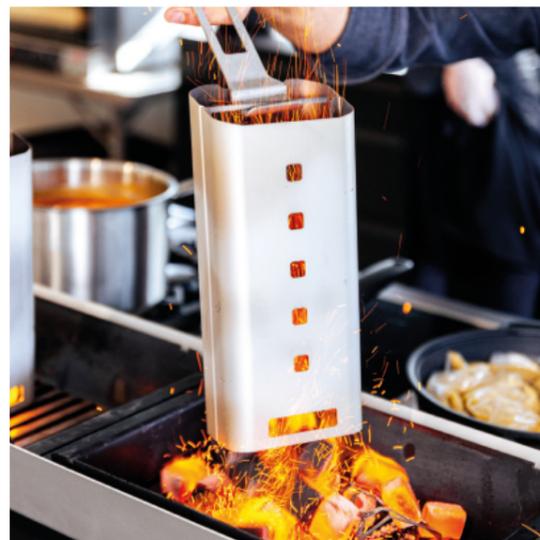
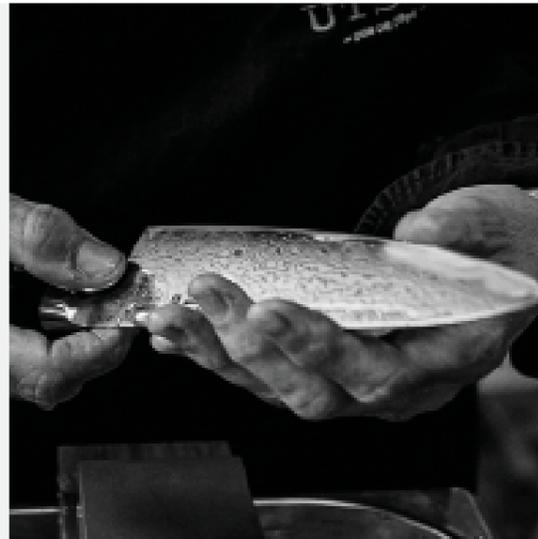
Trabajar junto a ellos nos permite aprender, innovar y mantenernos a la vanguardia del sector.

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.



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.

L U E S M A  V E G A

Luesma & Vega es un estudio dedicado al diseño y producción de objetos artísticos en vidrio con técnicas contemporáneas que ha colaborado con diseñadores, decoradores y empresas, resolviendo sus necesidades.

Luesma & Vega is a studio dedicated to the design and production of artistic glass objects with contemporary techniques that has collaborated with designers, decorators and companies, solving their needs.



Empresa comercializadora y distribuidora de leña y carbón. Ubicada en Polinyà, Barcelona.

Company that sells and distributes firewood and charcoal. Located in Polinyà, Barcelona.

Partners: growing together

We believe in partnerships as an engine for growth. Our partners bring a vision and experience that enrich our products, raising the standard of quality and design.

Working with them allows us to learn, innovate and stay at the forefront of the industry.

Their passion, experience and specialisation are the added value that sets us apart.



### Sede y capacidad

Estamos en Lliçà d'Amunt, disponemos de modernas instalaciones de 5.000 m<sup>2</sup> repartidas en 3 plantas, con un almacén en el que caben más de 10.000 palés.

Y estamos a sólo 30 km de Barcelona.

### Headquarters and capacity

We are located in Lliçà d'Amunt, with modern facilities of 5,000 m<sup>2</sup> spread over 3 floors, with a warehouse that can hold more than 10,000 pallets.

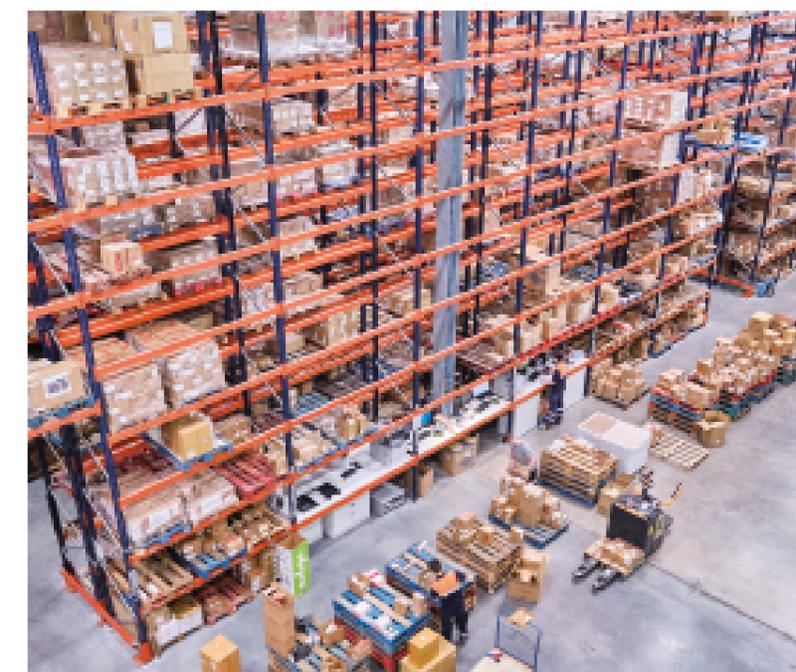
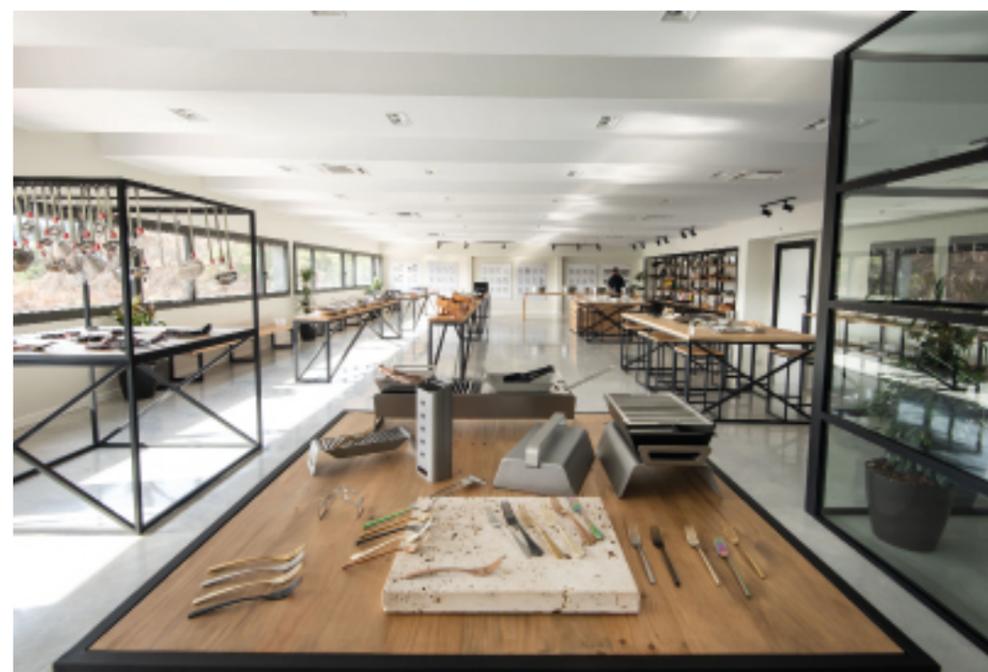
And we are only at 30 km from Barcelona.

### 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

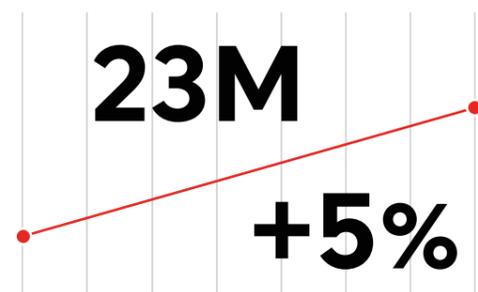


PRESENTES EN 57 PAÍSES / PRESENT IN 57 COUNTRIES

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

ALMACÉN / WAREHOUSE



8.250 m<sup>2</sup>

Almacén central de 5.000 m<sup>2</sup>. Almacén en BCN con capacidad para 10.000 palés. Almacén en Canarias de 250 m<sup>2</sup>. 2 almacenes en China de 3.000 m<sup>2</sup> (Guangzhou y Tianjin)

Central warehouse of 5,000 m<sup>2</sup>. Warehouse in BCN with capacity for 10,000 pallets. Warehouse in the Canary Islands of 250 m<sup>2</sup>. 2 warehouses in China of 3,000 m<sup>2</sup> (Guangzhou and Tianjin).

OFICINA EN CHINA  
OFFICE IN CHINA



CHN

Nueva oficina en China (Guangzhou)  
New office in China (Guangzhou)

60% STOCK SOBRE VENTAS  
60% STOCK OVER SALES

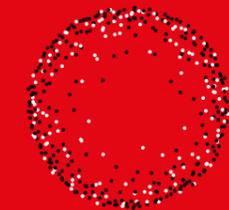
60%



95% de pedidos servidos en máximo 48 horas.  
95% of orders served in maximum 48 hours.



+1800 DISTRIBUIDORES  
+1800 DISTRIBUTORS



1.800

86 EMPLEADOS / EMPLOYEES

86

50 empleados internos  
50 internal employees

36 comerciales externos  
36 external sales staff



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

CUBERTERÍA  
CUTLERY



**P. 24**  
INOX 18/10  
INOX 18%  
CHULETEROS

COCINA  
KITCHEN



**P. 216**  
CORTE  
UTENSILIOS  
PASTELERÍA  
COCCIÓN  
GASTRONORM

LOGISTICA  
LOGISTICS



**P. 334**  
RACKS  
CONTENEDORES ISOTÉRMICOS

SALA  
DINING ROOM



**P. 352**  
VAJILLA  
PRESENTACIÓN  
MINIATURAS  
SERVICIO MESA

BAR  
BAR



**P. 404**  
SERVICIO MESA  
COCTELERÍA

BUFFET  
BUFFET



**P. 414**  
CAJAS MADERA  
ACCESORIOS  
ELEGANT  
PINZAS

CATERING  
CATERING



**P. 436**  
AHUMADORES  
LES ESSENCES

BRASA  
GRILL



**P. 464**  
CALIU  
BRASA

# CUBERTERÍA

## CUTLERY



### INOX 18/10

18/10 STAINLESS STEEL

- |                                      |                           |                             |
|--------------------------------------|---------------------------|-----------------------------|
| <b>26</b> ATLÁNTIDA                  | <b>63</b> IRIS            | <b>94</b> NORTH XL          |
| <b>100</b> BAGUETTE S                | <b>46</b> KODAI VINTAGE   | <b>93</b> ONLINE            |
| <b>98</b> BAGUETTE XL                | <b>48</b> KODAI COLORS    | <b>60</b> OSLO              |
| <b>108</b> BARCELONA                 | <b>32</b> LAB             | <b>61</b> OSLO OCEAN FREE   |
| <b>64</b> CALLAS                     | <b>38</b> LAB ACCESSORIES | <b>69</b> PALMA             |
| <b>88</b> CHEF                       | <b>34</b> LAB COLORS      | <b>44</b> SAKURA            |
| <b>70</b> CONTOUR                    | <b>82</b> LONDON          | <b>65</b> SANGIOVESE        |
| <b>72</b> CONTOUR COLORS             | <b>84</b> LONDON VINTAGE  | <b>66</b> SANGIOVESE COLORS |
| <b>62</b> DALIA                      | <b>89</b> LOTUS           | <b>87</b> TULIP             |
| <b>56</b> FLEUR DE LYS               | <b>78</b> MARANTA         | <b>74</b> VERSAILLES        |
| <b>58</b> FLEUR DE LYS VINTAGE BLACK | <b>80</b> MARANTA VINTAGE | <b>75</b> VERSAILLES COLORS |
| <b>92</b> IBIZA                      | <b>52</b> MINI KODAI      | <b>106</b> VIENA            |
| <b>104</b> INGLÉS M                  | <b>90</b> MUNICH          | <b>86</b> VIOLET            |
| <b>105</b> INGLÉS S                  | <b>96</b> NORTH M         |                             |
| <b>102</b> INGLÉS XL                 | <b>97</b> NORTH S         |                             |

### INOX 18%

18% STAINLESS STEEL

- |                                  |                            |                            |
|----------------------------------|----------------------------|----------------------------|
| <b>172</b> 1001                  | <b>144</b> CUBA            | <b>142</b> MADRID          |
| <b>133</b> 1001 BLACK            | <b>173</b> ECO             | <b>120</b> MALVARROSA      |
| <b>174</b> 1003                  | <b>132</b> FINGER FOOD     | <b>146</b> MIA             |
| <b>162</b> ALIDA                 | <b>156</b> GRANADA S       | <b>148</b> NAPOLI          |
| <b>116</b> BCN COLORS            | <b>154</b> GRANADA XL      | <b>175</b> NERVIO          |
| <b>114</b> BCN SATIN             | <b>140</b> HIDRAULIC       | <b>122</b> NICE            |
| <b>160</b> BILBAO S              | <b>141</b> HIDRAULIC BLACK | <b>161</b> OLYMPIA         |
| <b>158</b> BILBAO XL             | <b>169</b> HOTEL           | <b>121</b> OSLO ECO        |
| <b>170</b> BROOKLYN              | <b>168</b> HOTEL EXTRA ECO | <b>134</b> SANTORINI       |
| <b>124</b> CANADA                | <b>166</b> HOTEL EXTRA M   | <b>152</b> SEVILLA S       |
| <b>126</b> CANADA VINTAGE        | <b>165</b> HOTEL EXTRA XL  | <b>153</b> SEVILLA VINTAGE |
| <b>127</b> CANADA VINTAGE COLORS | <b>138</b> KYOTO           | <b>150</b> SEVILLA XL      |
| <b>139</b> CHEESE                | <b>137</b> LOTUS FREE      | <b>149</b> VIEUX PARIS     |
| <b>136</b> CHEF FREE             | <b>164</b> LUNA            |                            |

### OTROS

OTHERS

- |                                    |
|------------------------------------|
| <b>102</b> ACTUALIZACIÓN / UPGRADE |
| <b>520</b> FABRICACIÓN CUBIERTOS   |
| <b>212</b> FINISHES - PVD          |
| <b>522</b> MANTENIMIENTO CUBIERTOS |
| <b>110</b> REPOSA CUBIERTOS        |
| <b>171</b> TAKE AWAY               |



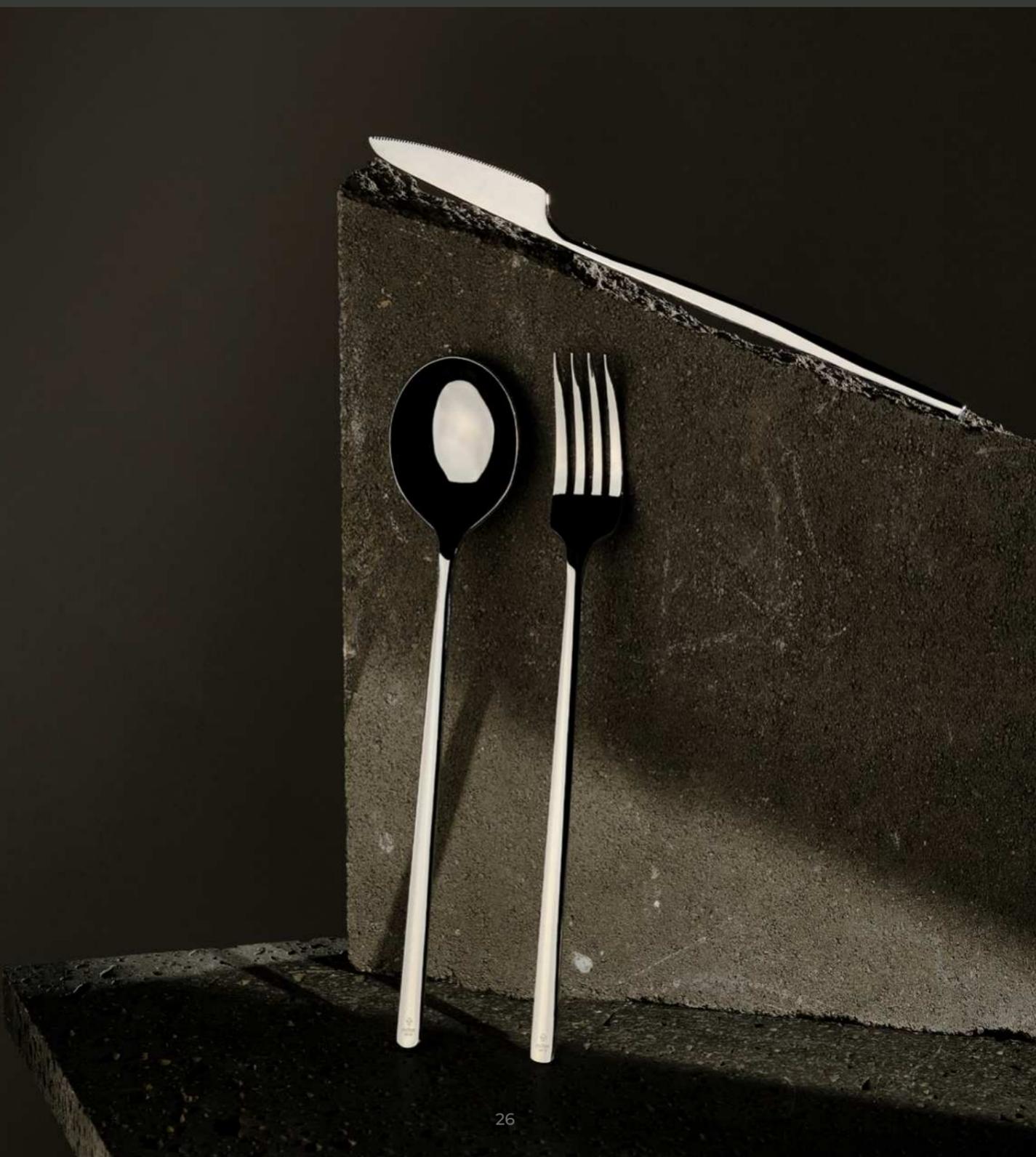
Descubre  
las novedades  
en cubertería.

# Atlántida

Atlántida



**El misterio de una experiencia gastronómica.**  
The mystery of a gastronomic experience..



Esta colección, diseñada de la mano de Nacar Design, rinde homenaje a los 30 años de experiencia de la empresa, y una vez más, transmite su misión de querer acompañar y realzar el día a día de los profesionales y comensales.

Las piezas destacan por su elegancia y minimalismo gracias a un discurso de líneas fluidas y el acabado sofisticado que le otorga el acero inoxidable texturizado.

*This collection, designed by the hand of Nacar Design, pays tribute to the company's 30 years of heritage and expertise. And once again, communicates its desire of accompanying and enhancing the day-to-day life of professionals and diners.*

*The pieces stand out for their elegance and minimalism thanks to a discourse of fluid lines and the sophisticated finish given by textured stainless steel.*

comas30  
YEARS



**Conoce más  
sobre Atlántida.**





ATLANTIDA CONCEPT  
COMAS COLLECTION FAMILY  
MESA - LUNCH - MOKA



ATLANTIDA MESA

ATLANTIDA LUNCH

MOKA



Everest + Atlántida

**BEST  
COMBINATION**



- A **11582** CUCHILLO CHULETERO EVEREST  
steak knife, couteau steak, coltello bistecca, steakmesser
- B **11583** TENEDOR CHULETERO EVEREST  
steak knife, couteau steak, coltello bistecca, steakmesser
- C **8586** CUCHILLO MESA  
table knife, couteau table, coltello tavola, tafelmesser
- D **8587** CUCHARA MESA  
table spoon, cuillère table, cucchiaio tavola, tafellöffel
- E **8588** TENEDOR MESA  
table fork, fourchette table, forchetta tavola, tafelgabel
- F **8656** CUCHARA SALSA  
sauce spoon, cuillère a sauce, cucchiaio salsa, saucenlöffel
- G **8589** CUCHILLO LUNCH  
cake knife, couteau gâteau, coltello dolce, kuchenmesser
- H **8591** CUCHARA LUNCH  
cake spoon, cuillère gâteau, cucchiaio dolce, lunch löffel
- I **8590** TENEDOR LUNCH  
cake fork, fourchette gâteau, forchetta dolce, kuchengabel
- J **8592** CUCHARA CAFÉ  
coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel
- K **10431** REPOSA CUBIERTOS  
cutlery holder, plateau à couverts, porta posate, schneidewagen

**9773** 24 PIEZAS  
24 pieces, écrin 24 pièces, bauletto 24 pz., 24 stück

UE	MOQ	▶ mm	✕ mm
0/6/60/540/2160	60	220	
0/6/60/540/2160	60	206	6
0/6/60/1920/5760	60	226	
0/6/60/1920/5760	60	215	6
0/6/60/1920/5760	60	218	6
0/6/60/1920/5760	60	216	6
0/6/60/1920/5760	60	169	
0/6/60/1920/5760	60	163	5
0/6/60/1920/5760	60	160	5
0/6/60/1920/5760	60	109	3,5
0/4/48	4	190	1,5
1/0/4	4		

# Atlántida Ice Black

INOX 18/10 / 6mm / Ice Black



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

**9772** 24 PIEZAS  
24 pieces, écriin 24 pièces, bauletto 24 pz., 24 stück

**NEW**

# Atlántida Polvo de Luna

INOX 18/10 / 6mm / Shotblasting



Everest + Atlántida

**BEST**  
COMBINATION

	UE	MOQ	▶ mm	✂ mm
A <b>10988</b> CUCHILLO CHULETERO EVEREST steak knife, couteau steak, coltello bistecca, steakmesser	0/6/60/540/2160	60	220	
B <b>10989</b> TENEDOR CHULETERO EVEREST steak knife, couteau steak, coltello bistecca, steakmesser	0/6/60/540/2160	60	206	6
C <b>10979</b> CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser	0/6/60/1920/5760	60	226	
D <b>10981</b> CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel	0/6/60/1920/5760	60	215	6
E <b>10980</b> TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel	0/6/60/1920/5760	60	218	6
F <b>10986</b> CUCHARA SALSA sauce spoon, cuillère a sauce, cucchiaio salsa, saucenlöffel	0/6/60/1920/5760	60	216	6
G <b>10982</b> CUCHILLO LUNCH cake knife, couteau gâteau, coltello dolce, kuchenmesser	0/6/60/1920/5760	60	169	
H <b>10983</b> TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	0/6/60/1920/5760	60	163	5
I <b>10984</b> CUCHARA LUNCH cake spoon, cuillère gâteau, cucchiaio dolce, lunch löffel	0/6/60/1920/5760	60	160	5
J <b>10985</b> CUCHARA CAFÉ coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	0/6/60/1920/5760	60	109	3,5



INOX 18/10 / 2mm / Mirror



A B C D E F G H I J K L M N O P Q R S T V



reddot design award  
winner 2020

2020 WINNER  
EUROPEAN  
PRODUCT  
DESIGN  
AWARD

INOX  
STAINLESS  
STEEL  
304



INOX 18/10 / 2mm / Mirror

			UE	MOQ	▶ mm	✕ mm
A	<b>7890</b>	<b>CUCHILLO MESA MONOBLOC</b> monoblock table knife, couteau table monobloc, coltello tavola monobloc, monoblock tafelmesser	0/12/120/1920/7680	60	160	
B	<b>6976</b>	<b>CUCHILLO MESA</b> table knife, couteau table, coltello tavola, tafelmesser	0/12/120/5400/10800	60	160	2,5
C	<b>6977</b>	<b>TENEDOR MESA</b> table fork, fourchette table, forchetta tavola, tafelgabel	0/12/120/5400/10800	60	154	2
D	<b>6978</b>	<b>CUCHARA MESA</b> table spoon, cuillère table, cucchiaio tavola, tafellöffel	0/12/120/5400/10800	60	153	2
E	<b>6979</b>	<b>TENEDOR ARROZ</b> rice fork, fourchette à riz, forchetta riso, reisgabel	0/12/120/5400/10800	60	148	2
F	<b>6980</b>	<b>PINCHO</b> cocktail stick, stick à cocktail, spiedo, spie	0/12/120/5400/16200	60	100	2
G	<b>6981</b>	<b>PINCHO LARGO</b> large cocktail stick, stick à cocktail long, spiedo lungo, langer spie	0/12/120/5400/16200	60	135	2
H	<b>6982</b>	<b>TENEDOR APERITIVO</b> appetizer fork, fourchette apéritif, forchetta antipasto, aperitif gabel	0/12/120/5400/16200	60	135	2
I	<b>6983</b>	<b>CUCHARA APERITIVO</b> appetizer spoon, cuillère apéritif, cucchiaio antipasto, aperitif löffel	0/12/120/5400/16200	60	135	2
J	<b>6984</b>	<b>CUCHARA MOKA</b> coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	0/12/120/5400/16200	60	101	1,5
K	<b>6985</b>	<b>CUCHARA LUNCH</b> cake spoon, cuillère gâteau, cucchiaio dolce, lunch löffel	0/12/120/5400/16200	60	125	2
L	<b>6986</b>	<b>TENEDOR LUNCH</b> cake fork, fourchette gâteau, forchetta dolce, kuchengabel	0/12/120/5400/16200	60	125	2
M	<b>7891</b>	<b>CUCHILLO LUNCH MONOBLOC</b> monoblock cake knife, couteau gâteau monobloc, coltello dolce monobloc, monobloc kuchenmesser	0/12/120/1920/7680	60	135	
N	<b>6987</b>	<b>CUCHILLO LUNCH</b> cake knife, couteau gâteau, coltello dolce, kuchenmesser	0/12/120/5400/16200	60	135	
O	<b>6988</b>	<b>CUCHARA COCTEL LARGA</b> large cocktail, cuillère cocktail longue, cucchiaio cocktail lunga, cocktail löffel- lang	0/12/120/5400/10800	60	215	2
P	<b>6989</b>	<b>CUCHARA CAFÉ ESPÁTULA</b> spatula coffee spoon, cuillère spatule, cucchiaio spatola, kaffeelöffel	0/12/120/5400/16200	60	108	2
Q	<b>6995</b>	<b>PINZA LARGA</b> long tong, pince longue, molla lunga, lange zange	0/6/60/5400/10800	6	222	2
R	<b>6996</b>	<b>PINZA CORTA</b> short tong, pince courte, molla corta, kurze zange	0/6/60/5400/10800	6	160	2
S	<b>6997</b>	<b>PINZA ESPÁTULA</b> spatula tong, pince spatule, molla spatola, kochzange	0/6/60/5400/10800	6	160	2
T	<b>6998</b>	<b>CUCHARA DEGUSTACIÓN</b> tasting spoon, cuillère dégustation, cucchiaio degustazione, probierlöffel	0/6/60/5400/10800	6	86	2
V	<b>6999</b>	<b>CUCHARA DEGUSTACIÓN OVAL</b> oval tasting spoon, cuillère dégustation ovale, cucchiaio degustazione ovale, probierlöffel oval	0/6/60/5400/10800	6	101	2





INOX 18/10 / 2mm / Vintage Gold



**LAB**  
Collection.

## Lab Colors Vintage Gold

INOX 18/10 / 2mm / Vintage Gold



		UE	MOQ	▶ mm	✕ mm
A	<b>1539</b> CUCHILLO MESA MONOBLOC monoblock table knife, couteau table monobloc, coltello tavola monobloc, monoblock tafelmesser	0/12/120/5400/10800	60	160	
B	<b>1541</b> TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel	0/12/120/5400/10800	60	154	2
C	<b>1540</b> CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel	0/12/120/5400/10800	60	153	2
D	<b>1542</b> TENEDOR ARROZ rice fork, fourchette à riz, forchetta riso, reisgabel	0/12/120/5400/10800	60	148	2
E	<b>1543</b> PINCHO cocktail stick, stick à cocktail, spiedo, spie	0/12/120/5400/10800	60	100	2
F	<b>1544</b> PINCHO LARGO large cocktail stick, stick à cocktail long, spiedo lungo, langer spie	0/12/120/5400/10800	60	135	2
G	<b>1545</b> TENEDOR APERITIVO appetizer fork, fourchette apéritif, forchetta antipasto, aperitif gabel	0/12/120/5400/10800	60	135	2
H	<b>1546</b> CUCHARA APERITIVO appetizer spoon, cuillère apéritif, cucchiaio antipasto, aperitif löffel	0/12/120/5400/10800	60	135	2
I	<b>1547</b> CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	0/12/120/5400/10800	60	101	1,5
J	<b>1549</b> CUCHARA LUNCH cake spoon, cuillère gâteau, cucchiaio dolce, lunch löffel	0/12/120/5400/10800	60	125	2
K	<b>1550</b> TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	0/12/120/5400/10800	60	125	2
L	<b>1548</b> CUCHILLO LUNCH MONOBLOC monoblock cake knife, couteau gâteau monobloc, coltello dolce monobloc, monobloc kuchenmesser	0/12/120/5400/10800	60	135	
M	<b>1551</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>1552</b> CUCHARA CAFÉ ESPÁTULA spatula coffee spoon, cuillère spatule, cucchiaio spatola, mokkalöffel	0/12/120/5400/10800	60	108	2
O	<b>1553</b> CUCHARA DEGUSTACIÓN tasting spoon, cuillère dégustation, cucchiaio degustazione, probierlöffel	0/12/120/5400/10800	60	86	2
P	<b>1554</b> CUCHARA DEGUSTACIÓN OVAL oval tasting spoon, cuillère dégustation ovale, cucchiaio degustazione ovale, probierlöffel oval	0/12/120/5400/10800	60	101	2



# Lab Colors Vintage Copper

INOX 18/10 / 2mm / Vintage Copper



# Lab Colors Ice Black

INOX 18/10 / 2mm / Ice Black



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, reispabel	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, monobloc 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	

INOX  
STAINLESS  
STEEL  
304

		UE	MOQ	▶ mm	✂ mm	
A	<b>8640</b> CUCHILLO MESA MONOBLOC monoblock table knife, couteau table monobloc, coltello tavola monobloc, monoblock tafelmesser	0/12/120/5400/10800	60	160		
B	<b>7665</b> TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel,	0/12/120/5400/10800	60	154	2	
C	<b>8641</b> CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel	0/12/120/5400/10800	60	153	2	
D	<b>8642</b> TENEDOR ARROZ rice fork, fourchette à riz, forchetta riso, reispabel	0/12/120/5400/10800	60	148	2	
E	<b>8643</b> PINCHO cocktail stick, stick à cocktail, spiedo, spie	0/12/120/5400/10800	60	100	2	
F	<b>8644</b> PINCHO LARGO large cocktail stick, stick à cocktail long, spiedo lungo, langer spie	0/12/120/5400/10800	60	135	2	
G	<b>8645</b> TENEDOR APERITIVO appetizer fork, fourchette apéritif, forchetta antipasto, aperitif gabel	0/12/120/5400/10800	60	135	2	
H	<b>8646</b> CUCHARA APERITIVO appetizer spoon, cuillère apéritif, cucchiaio antipasto, aperitif löffel	0/12/120/5400/10800	60	135	2	
I	<b>8647</b> CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	0/12/120/5400/10800	60	101	1,5	
J	<b>8649</b> CUCHARA LUNCH cake spoon, cuillère gâteau, cucchiaio dolce, lunch löffel	0/12/120/5400/10800	60	125	2	
K	<b>8650</b> TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	0/12/120/5400/10800	60	125	2	
L	<b>8648</b> CUCHILLO LUNCH MONOBLOC monoblock cake knife, couteau gâteau monobloc, coltello dolce monobloc, monobloc kuchenmesser	0/12/120/5400/10800	60	135		
M	<b>8651</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>8652</b> CUCHARA CAFÉ ESPÁTULA spatula coffee spoon, cuillère spatule, cucchiaio spatola, mokkalöffel	0/12/120/5400/10800	60	108	2	
O	<b>8653</b> CUCHARA DEGUSTACIÓN tasting spoon, cuillère dégustation, cucchiaio degustazione, probierlöffel	0/12/120/5400/10800	60	86	2	
P	<b>8654</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



reddot design award  
winner 2021

## Lab Accessories

Servicio mesa / Table top



Comas presenta la nueva colección LAB ACCESSORIES. Un conjunto de platos y bases para servir, en diferentes materiales y colores que junto a la ya existente cubertería de Culter, te permitirá completar la experiencia de degustar aperitivos, tapas y arroces.

Todos los elementos de la colección siguen las mismas proporciones, ayudándote a crear múltiples composiciones, jugando con la modularidad y la combinación de colores, materiales y texturas.

Comas introduces its new LAB ACCESSORIES collection. A collection of dishes and serving platters in different materials and colours that goes perfectly with Culter's existing serving ware for you to make the experience of savouring canapés, tapas and rice dishes complete.

All the items in the collection are in the same proportions, so that you can create different compositions by exploiting their modularity and the combinations of colours, materials and textures.



Descubre la modularidad de LAB.





# Lab Accessories

## Servicio mesa / Table Top

**Plato 1/4 ración redondo**  
 1/4 ration circle plate  
 plateau 1/4 bassin rond  
 vassoio 1/4 porzione rotonda  
 1/4 portion quadratischer edelstahl teller



REF.	W(mm)	L(mm)	€	UE / MOQ
8000	92,5	92,5		0-4-16-864-2592 / 4

**Plato 1/4 ración redondo doble**  
 1/4 ration circle double plate  
 plateau 1/4 double bassin rond  
 vassoio 1/4 porzione doppia  
 1/4 portion rechteckiger edelstahl teller doppelt



REF.	W(mm)	L(mm)	€	UE / MOQ
8004	92,5	185		0-4-16-480-1920 / 4

**Plato 1 ración oval**  
 1 ration oval plate  
 plateau 1 bassin ovale  
 vassoio 1 porzione ovale  
 1 portion rechteckiger edelstahl teller



REF.	W(mm)	L(mm)	€	UE / MOQ
8005	92,5	278		0-4-16-288-864 / 4

**Plato 1 ración redondo**  
 1 ration circle plate  
 plateau 1 bassin rond  
 vassoio 1 porzione rotonda  
 1 portion quadratischer edelstahl teller



REF.	W(mm)	L(mm)	€	UE / MOQ
8002	185	185		0-4-16-240-1200 / 4

**Plato 1/2 ración oval**  
 1/2 ration oval plate  
 plateau 1/2 bassin ovale  
 vassoio 1/2 porzione ovale  
 ovale 1/2 portion rechteckiger edelstahl teller



REF.	W(mm)	L(mm)	€	UE / MOQ
8003	92,5	185		0-4-16-480-1920 / 4

**Plato 1/2 ración oval + pinchos**  
 1/2 ration oval plate + stick holder  
 plateau 1/2 bassin ovale + porte brochette  
 vassoio 1/2 porzione ovale + fori spiedini  
 1/2 portion rechteckiger edelstahl teller mit spießhalter



REF.	W(mm)	L(mm)	€	UE / MOQ
8006	92,5	278		0-4-16-352-1408 / 4

**BAJO DEMANDA**  
 ON DEMAND

**Plato 1 ración redondo PVD**  
 PVD 1 ration circle plate  
 plateau bassin rond PVD  
 vassoio 1 porzione rotonda PVD  
 PVD 1 portion quadratischer edelstahl teller



ACABADO  
 ICE  
 ICE FINISH

REF.	COLOR	W(mm)	L(mm)	€	UE / MOQ
8604	ORO	185	185		0-4-16-240-720 / 4
8605	COBRE	185	185		0-4-16-240-720 / 4
8606	NEGRO	185	185		0-4-16-240-720 / 4

**BAJO DEMANDA**  
 ON DEMAND

**Plato 1/2 ración oval PVD**  
 PVD 1/2 ration oval plate  
 plateau 1/2 bassin ovale PVD  
 vassoio 1/2 porzione ovale PVD  
 PVD ovale 1/2 portion rechteckiger edelstahl teller

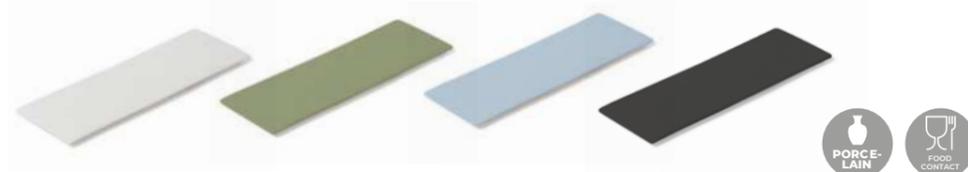


ACABADO  
 ICE  
 ICE FINISH

REF.	COLOR	W(mm)	L(mm)	€	UE / MOQ
8607	ORO	92,5	185		0-4-16-288-864 / 4
8608	COBRE	92,5	185		0-4-16-288-864 / 4
8609	NEGRO	92,5	185		0-4-16-288-864 / 4

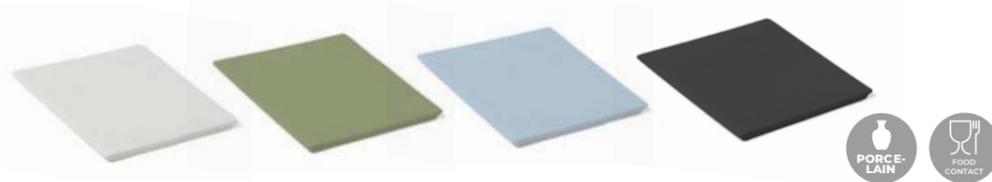


**Base porcelana pequeña**  
Small porcelain tray  
Petit plateau en porcelaine  
Vassoio piccolo porcellana  
Porzellantablett klein



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  
Doppelpes porzellantablett



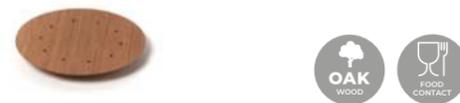
REF.	COLOR	W(mm)	L(mm)	€	UE / MOQ
8599	BLANCO	185	185		0-4-16-240-720 / 4
8601	VERDE	185	185		0-4-16-240-720 / 4
8603	AZUL	185	185		0-4-16-240-720 / 4
8597	NEGRO	185	185		0-4-16-240-720 / 4

**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

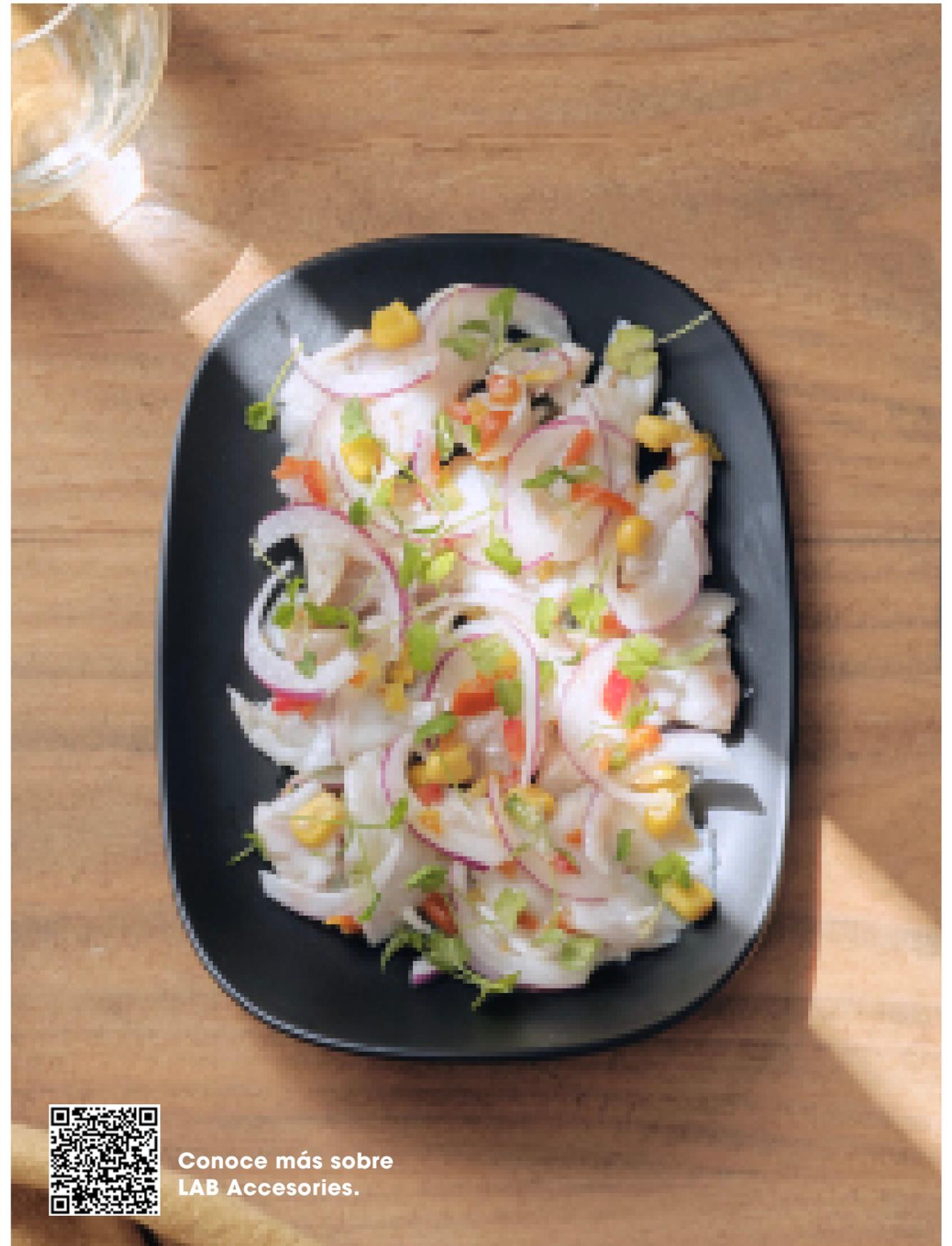


REF.	Ø(mm)	H(mm)	Para ref. / For ref.	€	UE / MOQ
8001	71	35	8000 - 8004		0-4-16-736-1472 / 4

**Plato gest M**  
Gest plate M  
Plateau en porcelaine gest M  
Vassoio pocellana 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



Conoce más sobre  
LAB Accesories.



**SAKURA**  
Collection.



reddot design award  
winner 2020



INOX 18/10 / 5mm / Mirror



			UE	MOQ	▶ mm	✕ mm
A	<b>6931</b> CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser		0/6/60/1440/4320	60	228	
B	<b>6932</b> CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel		0/6/60/1440/4320	60	206	5
C	<b>6933</b> TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel		0/6/60/1440/4320	60	210	5
D	<b>6934</b> CUCHARA RAMEN ramen spoon, cuillère ramen, cucchiaio ramen, ramen löffel		0/6/60/1440/4320	60	192	5
E	<b>6935</b> SET PALILLOS chopsticks set, set piques, set bacchette, e_stäbchen- set		0/6/60/1440/4320	60	230	5,5
F	<b>6936</b> PLATO PALILLOS PORCELANA porcelain chopsticks plate, porcelaine assiette piques, piatto porcellana bacchette, e_stäbchen- teller porzellan		0/6/60/1440/4320	60		
G	<b>7869</b> SOPORTE CUBIERTOS cutlery holder, panier à couverts, supporto coperte, besteckhalter		0/6/60/1440/4320	60	80	8,5
H	<b>6939</b> TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel		0/6/60/1440/4320	60	151	3,5
I	<b>6940</b> CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel		0/6/60/1440/4320	60	147	3
J	<b>6941</b> CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel		0/6/60/1440/4320	60	105	2
K	<b>9789</b> 24 PIEZAS 24 pieces, écriin 24 pièces, bauletto 24 pz., 24 stück		1/0/4	4		5





INOX 18% Nickel Free / 3mm / Vintage



**KODAI**  
Collection.

2019 WINNER  
EUROPEAN  
PRODUCT  
DESIGN  
AWARD

INOX  
STAINLESS  
STEEL  
430

## Kodai Vintage

INOX 18% Nickel Free / 3mm / Vintage



- A **7276** CUCHILLO MESA XL  
table knife xl vintage, couteau table xl vintage, coltello tavola xl vintage, tafelmesser xl vintage
- B **7279** CUCHARA MESA XL  
table spoon xl vintage, cuillère table xl vintage, cucchiaio tavola xl vintage, tafellöffel xl vintage
- C **7285** 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

- D **6943** CUCHILLO MESA  
vintage table knife, couteau table vintage, coltello tavola vintage, tafelmesser vintage
- E **6944** CUCHARA MESA  
vintage table spoon, cuillère table vintage, cucchiaio tavola vintage, tafellöffel vintage
- F **6945** TENEDOR MESA 2 PUAS  
vintage table fork 2 prongs, fourchette table 2 dents vintage, forchetta tavola 2 punte, tafelgabel 2
- G **6946** TENEDOR MESA 3 PUAS  
vintage table fork 3 prongs, fourchette table 3 dents vintage, forchetta tavola 3 punte, tafelgabel 3
- H **6947** CUCHILLO MANTEQUILLA  
vintage butter knife, couteau beurre, coltello burro, buttermesser
- I **6948** CUCHILLO LUNCH  
vintage cake knife, couteau gâteau, coltello dolce, kuchenmesser
- J **6949** TENEDOR LUNCH  
vintage cake fork, fourchette gâteau, forchetta dolce, kuchengabel
- K **6950** CUCHARA CAFÉ  
vintage coffee spoon, cuillère café, cucchiaio caffè, kaffeelöffel
- L **6951** CUCHARA SIDE  
vintage side spoon, cuillère side, cucchiaio side, löffel side
- M **6952** CUCHARA MOKA  
vintage moka spoon, cuillère moka, cucchiaio moka, mokkalöffel
- N **6953** CUCHARA ARROZ  
vintage rice spoon, cuillère à riz, cucchiaio riso, reislöffel
- O **6954** TENEDOR RASTRILLO  
vintage wide fork, fourchette râteau, forchetta wide, tafelgabel wide

- 9791** 24 PIEZAS  
24 pièces, écriin 24 pièces, bauletto 24 pz, 24 stück

	UE	MOQ	▶ mm	✂ mm
A	0/12/120/2880/5760	60	212	
B	0/12/120/2880/5760	60	190	3
C	0/12/120/2880/5760	60	195	3
D	0/12/120/1800/9000	60	183	
E	0/12/120/1800/9000	60	170	2,5
F	0/12/120/1800/9000	60	179	2,5
G	0/12/120/1800/9000	60	163	2,5
H	0/12/120/1800/9000	60	155	
I	0/12/120/1800/9000	60	133	
J	0/12/120/1800/9000	60	138	2
K	0/12/120/1800/9000	60	115,4	1,7
L	0/12/120/1800/9000	60	93,5	2
M	0/12/120/1800/9000	60	97,5	1,7
N	0/12/120/1680/6720	60	90	2,5
O	0/12/120/1680/6720	60	113	2,5
	1/0/4	4		3





INOX  
STAINLESS  
STEEL  
430

- A **7278** CUCHILLO MESA XL  
table knife xl vintage, couteau table xl vintage, coltello tavola xl vintage, tafelmesser xl vintage
- B **7281** CUCHARA MESA XL  
table spoon xl vintage, cuillère table xl vintage, cucchiaio tavola xl vintage, tafellöffel xl vintage
- C **7287** 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

UE                      MOQ    ▶ mm    ✕ mm

- D **7081** CUCHILLO MESA  
vintage table knife, couteau table vintage, coltello tavola vintage, tafelmesser vintage
- E **7082** CUCHARA MESA  
vintage table spoon, cuillère table vintage, cucchiaio tavola vintage, tafellöffel vintage
- F **7083** TENEDOR MESA 2 PUAS  
vintage table fork 2 prongs, fourchette table 2 dents vintage, forchetta tavola 2 punte, tafelgabel 2
- G **7084** TENEDOR MESA 3 PUAS  
vintage table fork 3 prongs, fourchette table 3 dents vintage, forchetta tavola 3 punte, tafelgabel 3
- H **7085** CUCHILLO MANTEQUILLA  
vintage butter knife, couteau beurre, coltello burro, buttermesser
- I **7086** CUCHILLO LUNCH  
vintage cake knife, couteau gâteau, coltello dolce, kuchenmesser
- J **7087** TENEDOR LUNCH  
vintage cake fork, fourchette gâteau, forchetta dolce, kuchengabel
- K **7088** CUCHARA CAFÉ  
vintage coffee spoon, cuillère café, cucchiaio caffè, kaffeelöffel
- L **7089** CUCHARA SIDE  
vintage side spoon, cuillère side, cucchiaio side, löffel side
- M **7090** CUCHARA MOKA  
vintage moka spoon, cuillère moka, cucchiaio moka, mokkalöffel
- N **7091** CUCHARA ARROZ  
vintage rice spoon, cuillère à riz, cucchiaio riso, reislöffel
- O **7092** TENEDOR RASTRILLO  
vintage wide fork, fourchette râteau, forchetta wide, tafelgabel wide

1/0/4                      4                      3

- 9793** 24 PIEZAS  
24 pieces, écrin 24 pièces, bauletto 24 pz., 24 stück

INOX 18% Nickel Free / 3mm / Vintage Gold



# Kodai Vintage Copper

INOX 18% Nickel Free / 3mm / Vintage Copper



# Kodai Vintage Black

INOX 18% Nickel Free / 3mm / Vintage Black



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, cuillère 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, cuillère café, cucchiaio caffè, kaffeelöffel	0/12/120/1800/9000	60	115,4	1,7	
L	<b>4940</b> CUCHARA SIDE vintage side spoon, cuillère side, cucchiaio side, löffel side	0/12/120/1800/9000	60	93,5	2	
M	<b>4941</b> CUCHARA MOKA vintage moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	0/12/120/1800/9000	60	97,5	1,7	
N	<b>4942</b> CUCHARA ARROZ vintage rice spoon, cuillère 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, taffelgabel 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	

INOX STAINLESS STEEL 430

		UE	MOQ	▶ mm	✂ mm	
A	<b>7277</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>7280</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>7286</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>7069</b> CUCHILLO MESA vintage table knife, couteau table vintage, coltello tavola vintage, tafelmesser vintage	0/12/120/1800/9000	60	183		
E	<b>7070</b> CUCHARA MESA vintage table spoon, cuillère table vintage, cucchiaio tavola vintage, tafellöffel vintage	0/12/120/1800/9000	60	170	2,5	
F	<b>7071</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>7072</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>7073</b> CUCHILLO MANTEQUILLA vintage butter knife, couteau beurre, coltello burro, buttermesser	0/12/120/1800/9000	60	155		
I	<b>7074</b> CUCHILLO LUNCH vintage cake knife, couteau gâteau, coltello dolce, kuchenmesser	0/12/120/1800/9000	60	133		
J	<b>7075</b> TENEDOR LUNCH vintage cake fork, fourchette gâteau, forchetta dolce, kuchengabel	0/12/120/1800/9000	60	138	2	
K	<b>7076</b> CUCHARA CAFÉ vintage coffee spoon, cuillère café, cucchiaio caffè, kaffeelöffel	0/12/120/1800/9000	60	115,4	1,7	
L	<b>7077</b> CUCHARA SIDE vintage side spoon, cuillère side, cucchiaio side, löffel side	0/12/120/1800/9000	60	93,5	2	
M	<b>7078</b> CUCHARA MOKA vintage moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	0/12/120/1800/9000	60	97,5	1,7	
N	<b>7079</b> CUCHARA ARROZ vintage rice spoon, cuillère à riz, cucchiaio riso, reislöffel	0/12/120/1680/6720	60	90	2,5	
O	<b>7080</b> TENEDOR RASTRILLO vintage wide fork, fourchette râteau, forchetta wide, taffelgabel wide	0/12/120/1680/6720	60	113	2,5	
<b>9795</b>	<b>24 PIEZAS</b> 24 pieces, écrin 24 pièces, bauletto 24 pz., 24 stück	1/0/4	4		3	

# Mini Kodai

Mini Kodai  
Servicio mesa / Table top



Gama de miniaturas pensada en combinar la colección Kodai para crear el conjunto perfecto en la mesa y disfrutar de una experiencia completa al degustar un aperitivo o unas tapas.

*Miniatures range designed to combine Kodai collection and create a perfect set on a table and enjoy a complete experience on tasting a snack or "tapas".*





# Mini Kodai

Servicio mesa / Table Top

**Mini vaso**  
Mini cup  
Mini verre  
Mini vaso  
Dipschälchen klein



REF.	Ø <sub>(mm)</sub>	H <sub>(mm)</sub>	ml	€	UE / MOQ
7625	50	40	2,5		1-6-144-2592-2592 / 6

**Mini tarrina**  
Mini ramekin  
Mini pôt  
Mini terrina  
Dipschälchen groß



REF.	Ø <sub>(mm)</sub>	H <sub>(mm)</sub>	€	UE / MOQ
7626	80	25		1-6-144-1728-1728 / 6

**Mini sartén**  
Mini pan  
Mini poêle  
Mini padella  
Mini pfanne



REF.	Ø <sub>(mm)</sub>	L <sub>(mm)</sub>	H <sub>(mm)</sub>	€	UE / MOQ
7627	90	140	22		1-6-72-360-1080 / 6

**Mini bandeja**  
Mini tray  
Mini plateau  
Mini vassoio  
Mini platte



REF.	W <sub>(mm)</sub>	L <sub>(mm)</sub>	H <sub>(mm)</sub>	€	UE / MOQ
7629	80	155	10		1-6-72-360-1080 / 6

**Mini caja M**  
Mini box M  
Mini Boîte M  
Mini Cassetta M  
Behälter M



REF.	W <sub>(mm)</sub>	L <sub>(mm)</sub>	H <sub>(mm)</sub>	€	UE / MOQ
7621	80	120	70		1-6-36-360-1080 / 6

**Mini parrilla**  
Mini grill plate  
Mini grill  
Mini graticola  
Mini gratin platte



REF.	Ø <sub>(mm)</sub>	L <sub>(mm)</sub>	H <sub>(mm)</sub>	€	UE / MOQ
7624	90	125	20		1-6-144-1728-1728 / 6

**Mini cazuela**  
Mini casserole  
Mini casserole  
Mini casseruola  
Mini kasserolle



REF.	Ø <sub>(mm)</sub>	L <sub>(mm)</sub>	H <sub>(mm)</sub>	€	UE / MOQ
7628	90	130	25		1-6-72-360-1080 / 6

**Mini olla**  
Mini pot  
Mini-pot  
Mini pentola  
Mini topf

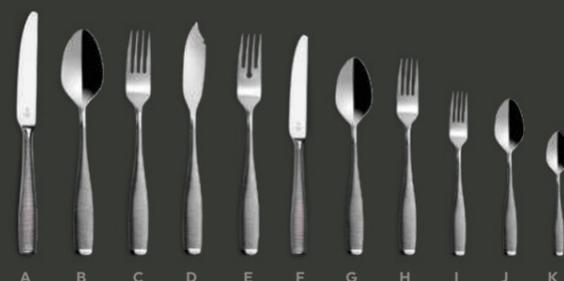


REF.	Ø <sub>(mm)</sub>	L <sub>(mm)</sub>	H <sub>(mm)</sub>	ml	€	UE / MOQ
7630	100	140	90	250		1-6-36-360-1080 / 6

# Fleur de Lys



INOX 18/10 / 4,5mm / Mirror



# Fleur de Lys

INOX 18/10 / 4,5mm / Mirror



INOX  
STAINLESS  
STEEL  
304

- A **7980** CUCHILLO MESA  
table knife, couteau table, coltello tavola, tafelmesser
- B **7981** CUCHARA MESA  
table spoon, cuillère table, cucchiaio tavola, tafellöffel
- C **7982** TENEDOR MESA  
table fork, fourchette table, forchetta tavola, tafelgabel
- D **8007** PALA PESCADO  
fish knife, couteau poisson, coltello pesce, fischmesser
- E **8008** TENEDOR PESCADO  
fish fork, fourchette poisson, forchetta pesce, fischgabel
- F **7983** CUCHILLO POSTRE  
dessert knife, couteau dessert, coltello frutta, dessertmesser
- G **7984** CUCHARA POSTRE  
dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel
- H **7985** TENEDOR POSTRE  
dessert fork, fourchette dessert, forchetta frutta, dessertgabel
- I **7986** TENEDOR LUNCH  
cake fork, fourchette gâteau, forchetta dolce, kuchengabel
- J **7987** CUCHARA CAFÉ  
tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel
- K **7988** CUCHARA MOKA  
coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel

- 7989** 24 PIEZAS  
24 pieces, écriin 24 pièces, bauletto 24 pz., 24 stück

UE	MOQ	▶ mm	✕ mm
0/12/120/1920/5760	60	235	
0/12/120/1440/7200	60	215	4,5
0/12/120/1440/7200	60	214	4,5
0/12/120/1440/7200	60	221	4,5
0/12/120/1440/7200	60	210	4,5
0/12/120/1920/5760	60	208	
0/12/120/1440/7200	60	189	4
0/12/120/1440/7200	60	186	4
0/12/120/2520/15120	60	156	3
0/12/120/2520/15120	60	150	3
0/12/120/2520/15120	60	118	2,5

1/0/4	4		4,5
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# Fleur de Lys Vintage Black



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



# Fleur de Lys Vintage Black

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



INOX  
STAINLESS  
STEEL  
304

A	<b>6962</b>	CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser
B	<b>6963</b>	CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel
C	<b>6964</b>	TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel
D	<b>6965</b>	PALA PESCADO fish knife, couteau poisson, coltello pesce, fischmesser
E	<b>6966</b>	TENEDOR PESCADO fish fork, fourchette poisson, forchetta pesce, fischgabel
F	<b>6967</b>	CUCHILLO POSTRE dessert knife, couteau dessert, coltello frutta, dessertmesser
G	<b>6968</b>	CUCHARA POSTRE dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel
H	<b>6969</b>	TENEDOR POSTRE dessert fork, fourchette dessert, forchetta frutta, dessertgabel
I	<b>6970</b>	TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel
J	<b>6971</b>	CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel
K	<b>6972</b>	CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel

**6973** 24 PIEZAS  
24 pieces, écrin 24 pièces, bauletto 24 pz., 24 stück

UE	MOQ	▶ mm	✂ mm
0/12/120/1920/5760	60	235	
0/12/120/1440/7200	60	215	4,5
0/12/120/1440/7200	60	214	4,5
0/12/120/1440/7200	60	221	4,5
0/12/120/1440/7200	60	210	4,5
0/12/120/1920/5760	60	208	
0/12/120/1440/7200	60	189	4
0/12/120/1440/7200	60	186	4
0/12/120/2520/15120	60	156	3
0/12/120/2520/15120	60	150	3
0/12/120/2520/15120	60	118	2,5
1/0/4	4		4,5



# Oslo

INOX 18/10 / 7mm / Mirror / FORGED



INOX STAINLESS STEEL 304

A	<b>3619</b>	CUCHILLO CHULETERO steak knife, couteau steak, coltello bistecca, steakmesser
B	<b>5474</b>	CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser
C	<b>5475</b>	CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel
D	<b>5476</b>	TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel
E	<b>5483</b>	PALA PESCADO fish knife, couteau poisson, coltello pesce, fischmesser
F	<b>5484</b>	TENEDOR PESCADO fish fork, fourchette poisson, forchetta pesce, fischgabel
G	<b>2171</b>	CUCHILLO POSTRE dessert knife, couteau dessert, coltello frutta, dessertmesser
H	<b>5485</b>	CUCHARA POSTRE dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel
I	<b>5486</b>	TENEDOR POSTRE dessert fork, fourchette dessert, forchetta frutta, dessertgabel
J	<b>5478</b>	TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel
K	<b>5477</b>	CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel
L	<b>5479</b>	CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel

**1600** 24 PIEZAS  
24 pieces, écriin 24 pièces, bauletto 24 pz., 24 stück

NEW



La colección OSLO OCEAN FREE ha sido producida con NYLON que provienen del plástico recuperado y reciclado. Este material, que constituye una parte significativa de los desechos plásticos en el océano, se recolecta, limpia y recicla mediante procesos avanzados para transformarlo en materias primas reutilizables.

Su fabricación supone una reducción de la huella de carbono y reduce el impacto sobre el medio ambiente frente a otros materiales.

INOX STAINLESS STEEL 430

A	<b>12024</b>	CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser
B	<b>12025</b>	CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel
C	<b>12026</b>	TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel
D	<b>12027</b>	CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel

**12028** 24 PIEZAS  
24 pieces, écriin 24 pièces, bauletto 24 pz., 24 stück

# Oslo Ocean Free

INOX 18/10 / 4mm / Satin / Nylon



The OSLO OCEAN FREE collection has been produced with NYLON from recovered and recycled plastic. This material, which constitutes a significant portion of the plastic waste in the ocean, is collected, cleaned, and recycled through advanced processes to transform it into reusable raw materials.

In addition, its manufacture reduces the carbon footprint and reduces the impact on the environment compared to other materials.

UE	MOQ	▶ mm	✂ mm
0/12/120/1920/5760	60	226	0
0/12/120/1440/7200	60	210	4
0/12/120/1440/7200	60	210	4
0/12/120/2520/15120	60	150	3,5
1/0/4/56/112	4		4

# Dalia

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



INOX STAINLESS STEEL 304

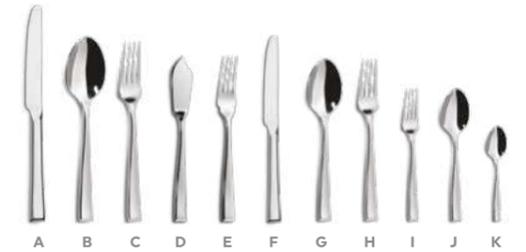
A	<b>7057</b>	CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser
B	<b>7058</b>	CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel
C	<b>7059</b>	TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel
D	<b>7060</b>	CUCHILLO POSTRE dessert knife, couteau dessert, coltello frutta, dessertmesser
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 caffè/the, cocktaillöffel
I	<b>7065</b>	CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel

UE	MOQ	✂ mm	✂ mm
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



# Iris

INOX 18/10 / 6mm / Mirror



INOX STAINLESS STEEL 304

A	<b>7022</b>	CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser
B	<b>7023</b>	CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel
C	<b>7024</b>	TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel
D	<b>7025</b>	PALA PESCADO fish knife, couteau poisson, coltello pesce, fischmesser
E	<b>7026</b>	TENEDOR PESCADO fish fork, fourchette poisson, forchetta pesce, fischgabel
F	<b>7027</b>	CUCHILLO POSTRE dessert knife, couteau dessert, coltello frutta, dessertmesser
G	<b>7028</b>	CUCHARA POSTRE dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel
H	<b>7029</b>	TENEDOR POSTRE dessert fork, fourchette dessert, forchetta frutta, dessertgabel
I	<b>7030</b>	TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel
J	<b>7031</b>	CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel
K	<b>7032</b>	CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel

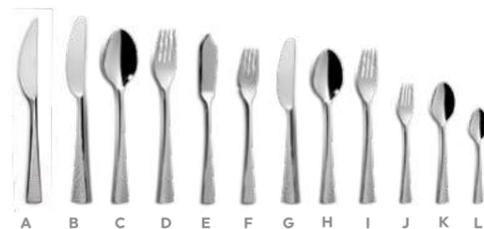
UE	MOQ	✂ mm	✂ mm
0/12/120/1920/5760	60	243	8
0/12/120/1440/7200	60	209	6
0/12/120/1440/7200	60	209	6
0/12/120/1440/7200	60	188	5
0/12/120/1440/7200	60	188	5
0/12/120/1920/5760	60	210	7
0/12/120/1440/7200	60	184	5
0/12/120/1440/7200	60	184	5
0/12/120/2520/15120	60	151	4,5
0/12/120/2520/15120	60	151	4,5
0/12/120/2520/15120	60	108	4



**5965** 24 PIEZAS  
24 pieces, écrin 24 pièces, bauletto 24 pz., 24 stück

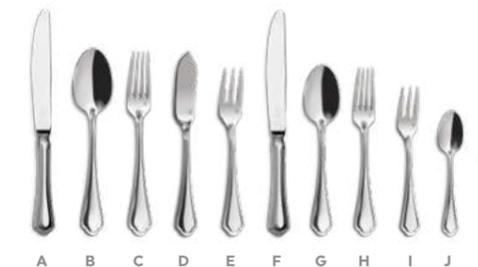
# Callas

INOX 18/10 / 3,5mm / Mirror



# Sangiovese

INOX 18/10 / 3,5mm / Mirror



INOX  
STAINLESS  
STEEL  
304

	UE	MOQ	▶ mm	✂ mm
A <b>7010</b> CUCHILLO CHULETERO steak knife, couteau steak, coltello bistecca, steakmesser	0/12/120/1920/5760	60	225	7
B <b>7011</b> CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser	0/12/120/1920/5760	60	225	7
C <b>7012</b> CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel	0/12/120/1440/7200	60	215	3,5
D <b>7013</b> TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel	0/12/120/1440/7200	60	212	3,5
E <b>7014</b> PALA PESCADO fish knife, couteau poisson, coltello pesce, fischmesser	0/12/120/1440/7200	60	205	3
F <b>7015</b> TENEDOR PESCADO fish fork, fourchette poisson, forchetta pesce, fischgabel	0/12/120/1440/7200	60	188	3
G <b>7016</b> CUCHILLO POSTRE dessert knife, couteau dessert, coltello frutta, dessertmesser	0/12/120/1920/5760	60	203	6
H <b>7017</b> CUCHARA POSTRE dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel	0/12/120/1440/7200	60	185	3
I <b>7018</b> TENEDOR POSTRE dessert fork, fourchette dessert, forchetta frutta, dessertgabel	0/12/120/1440/7200	60	185	3
J <b>7019</b> TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	0/12/120/2520/15120	60	145	2,5
K <b>7020</b> CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel	0/12/120/2520/15120	60	147	2,5
L <b>7021</b> CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	0/12/120/2520/15120	60	115	2

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

INOX  
STAINLESS  
STEEL  
304

	UE	MOQ	▶ mm	✂ mm
A <b>6895</b> CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser	0/12/120/1920/5760	60	255	
B <b>6896</b> CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel	0/12/120/1440/7200	60	209	3,5
C <b>6897</b> TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel	0/12/120/1440/7200	60	209	3,5
D <b>6898</b> PALA PESCADO fish knife, couteau poisson, coltello pesce, fischmesser	0/12/120/1440/7200	60	208	3
E <b>6899</b> TENEDOR PESCADO fish fork, fourchette poisson, forchetta pesce, fischgabel	0/12/120/1440/7200	60	190	3
F <b>6900</b> CUCHILLO POSTRE dessert knife, couteau dessert, coltello frutta, dessertmesser	0/12/120/1920/5760	60	232	
G <b>6901</b> CUCHARA POSTRE dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel	0/12/120/1440/7200	60	190	3
H <b>6902</b> TENEDOR POSTRE dessert fork, fourchette dessert, forchetta frutta, dessertgabel	0/12/120/1440/7200	60	190	3
I <b>6903</b> TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	0/12/120/2520/15120	60	170	3
J <b>6904</b> CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel	0/12/120/2520/15120	60	142	3
K <b>6905</b> CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	0/12/120/2520/15120	60	111	2

**6906** 24 PIEZAS  
24 pieces, écri 24 pièces, bauletto 24 pz., 24 stück

	UE	MOQ	▶ mm	✂ mm
A <b>6895</b> CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser	0/12/120/1920/5760	60	255	
B <b>6896</b> CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel	0/12/120/1440/7200	60	209	3,5
C <b>6897</b> TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel	0/12/120/1440/7200	60	209	3,5
D <b>6898</b> PALA PESCADO fish knife, couteau poisson, coltello pesce, fischmesser	0/12/120/1440/7200	60	208	3
E <b>6899</b> TENEDOR PESCADO fish fork, fourchette poisson, forchetta pesce, fischgabel	0/12/120/1440/7200	60	190	3
F <b>6900</b> CUCHILLO POSTRE dessert knife, couteau dessert, coltello frutta, dessertmesser	0/12/120/1920/5760	60	232	
G <b>6901</b> CUCHARA POSTRE dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel	0/12/120/1440/7200	60	190	3
H <b>6902</b> TENEDOR POSTRE dessert fork, fourchette dessert, forchetta frutta, dessertgabel	0/12/120/1440/7200	60	190	3
I <b>6903</b> TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	0/12/120/2520/15120	60	170	3
J <b>6904</b> CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel	0/12/120/2520/15120	60	142	3
K <b>6905</b> CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	0/12/120/2520/15120	60	111	2

**6906** 24 PIEZAS  
24 pieces, écri 24 pièces, bauletto 24 pz., 24 stück

# Sangiovese Gold

INOX 18/10 / 3,5mm / Mirror



# Sangiovese Vintage Copper

INOX 18/10 / 3,5mm / Vintage



INOX  
STAINLESS  
STEEL  
304

- A **7271** CUCHILLO MESA  
table knife, couteau table, coltello tavola, tafelmesser
- B **7418** CUCHARA MESA  
table spoon, cuillère table, cucchiaio tavola, tafellöffel
- C **7272** TENEDOR MESA  
table fork, fourchette table, forchetta tavola, tafelgabel
- D **7420** CUCHILLO POSTRE  
dessert knife, couteau dessert, coltello frutta, dessertmesser
- E **7419** CUCHARA POSTRE  
dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel
- F **7273** TENEDOR POSTRE  
dessert fork, fourchette dessert, forchetta frutta, dessertgabel
- G **7957** TENEDOR LUNCH  
cake fork, fourchette gâteau, forchetta dolce, kuchengabel
- H **7274** CUCHARA CAFÉ  
tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel
- I **7275** CUCHARA MOKA  
coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel

**5554** 24 PIEZAS  
24 pieces, écriin 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



INOX  
STAINLESS  
STEEL  
304

- A **5763** CUCHILLO MESA  
table knife, couteau table, coltello tavola, tafelmesser
- B **5764** CUCHARA MESA  
table spoon, cuillère table, cucchiaio tavola, tafellöffel
- C **7737** TENEDOR MESA  
table fork, fourchette table, forchetta tavola, tafelgabel
- D **5765** CUCHILLO POSTRE  
dessert knife, couteau dessert, coltello frutta, dessertmesser
- E **5766** CUCHARA POSTRE  
dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel
- F **5767** TENEDOR POSTRE  
dessert fork, fourchette dessert, forchetta frutta, dessertgabel
- G **5768** TENEDOR LUNCH  
cake fork, fourchette gâteau, forchetta dolce, kuchengabel
- H **5769** CUCHARA CAFÉ  
tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel
- I **5770** CUCHARA MOKA  
coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel

**5557** 24 PIEZAS  
24 pieces, écriin 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





INOX 18/10 / 4mm / Mirror



- A **6525** CUCHILLO MESA  
table knife, couteau table, coltello tavola, tafelmesser
- B **6526** CUCHARA MESA  
table spoon, cuillère table, cucchiaio tavola, tafellöffel
- C **6527** TENEDOR MESA  
table fork, fourchette table, forchetta tavola, tafelgabel
- D **6528** PALA PESCADO  
fish knife, couteau poisson, coltello pesce, fischmesser
- E **6529** TENEDOR PESCADO  
fish fork, fourchette poisson, forchetta pesce, fischgabel
- F **6530** CUCHILLO POSTRE  
dessert knife, couteau dessert, coltello frutta, dessertmesser
- G **6531** CUCHARA POSTRE  
dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel
- H **6532** TENEDOR POSTRE  
dessert fork, fourchette dessert, forchetta frutta, dessertgabel
- I **6533** TENEDOR LUNCH  
cake fork, fourchette gâteau, forchetta dolce, kuchengabel
- J **6534** CUCHARA CAFÉ  
tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel
- K **6535** CUCHARA MOKA  
coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel

- 6536** 24 PIEZAS  
24 pieces, écrin 24 pièces, bauletto 24 pz., 24 stück

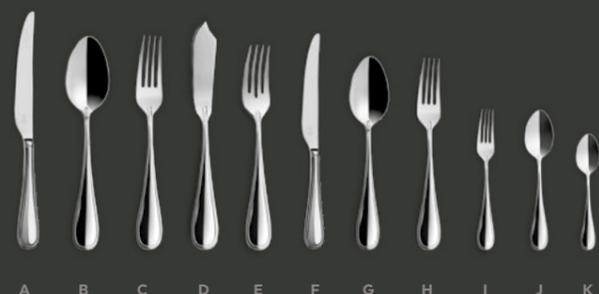
UE	MOQ	▶ mm	✕ mm
0/12/120/1920/5760	60	238	
0/12/120/1440/7200	60	213	4
0/12/120/1440/7200	60	213	4
0/12/120/1440/7200	60	224	4
0/12/120/1440/7200	60	200	4
0/12/120/1920/5760	60	216	
0/12/120/1440/7200	60	192	3,5
0/12/120/1440/7200	60	192	3,5
0/12/120/2520/15120	60	140	3
0/12/120/2520/15120	60	140	3
0/12/120/2520/15120	60	115	2,5
1/0/4	4		4





INOX  
STAINLESS  
STEEL  
304

INOX 18/10 / 4mm / Mirror



A B C D E F G H I J K

- A **7968** CUCHILLO MESA  
table knife, couteau table, coltello tavola, tafelmesser
- B **7969** CUCHARA MESA  
table spoon, cuillère table, cucchiaio tavola, tafellöffel
- C **7970** TENEDOR MESA  
table fork, fourchette table, forchetta tavola, tafelgabel
- D **7971** PALA PESCADO  
fish knife, couteau poisson, coltello pesce, fischmesser
- E **7972** TENEDOR PESCADO  
fish fork, fourchette poisson, forchetta pesce, fischgabel
- F **7973** CUCHILLO POSTRE  
dessert knife, couteau dessert, coltello frutta, dessertmesser
- G **7974** CUCHARA POSTRE  
dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel
- H **7975** TENEDOR POSTRE  
dessert fork, fourchette dessert, forchetta frutta, dessertgabel
- I **7976** TENEDOR LUNCH  
cake fork, fourchette gâteau, forchetta dolce, kuchengabel
- J **7977** CUCHARA CAFÉ  
tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel
- K **7978** CUCHARA MOKA  
coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel

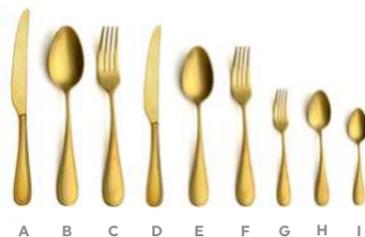
- 7979** 24 PIEZAS  
24 pieces, écriin 24 pièces, bauletto 24 pz., 24 stück

UE	MOQ	◀ mm	✂ mm
0/12/60/1920/5760	60	238	
0/12/60/1440/7200	60	213	4
0/12/60/1440/7200	60	213	4
0/12/60/1440/7200	60	224	4
0/12/60/1440/7200	60	200	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



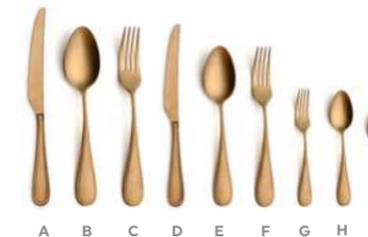
# Contour Vintage Gold

INOX 18/10 / 4mm / Vintage



# Contour Vintage Copper

INOX 18/10 / 4mm / Vintage



INOX  
STAINLESS  
STEEL  
304

- A **5783** CUCHILLO MESA  
table knife, couteau table, coltello tavola, tafelmesser
- B **5784** CUCHARA MESA  
table spoon, cuillère table, cucchiaio tavola, tafellöffel
- C **5785** TENEDOR MESA  
table fork, fourchette table, forchetta tavola, tafelgabel
- D **5786** CUCHILLO POSTRE  
dessert knife, couteau dessert, coltello frutta, dessertmesser
- E **5787** CUCHARA POSTRE  
dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel
- F **5788** TENEDOR POSTRE  
dessert fork, fourchette dessert, forchetta frutta, dessertgabel
- G **5789** TENEDOR LUNCH  
cake fork, fourchette gâteau, forchetta dolce, kuchengabel
- H **5790** CUCHARA CAFÉ  
tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel
- I **5791** CUCHARA MOKA  
coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel

**5792** 24 PIEZAS  
24 pieces, écriin 24 pièces, bauletto 24 pz., 24 stück

UE	MOQ	▶ mm	✂ 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



INOX  
STAINLESS  
STEEL  
304



**BAJO PEDIDO  
ON DEMAND**

- A **5771** CUCHILLO MESA  
table knife, couteau table, coltello tavola, tafelmesser
- B **5772** CUCHARA MESA  
table spoon, cuillère table, cucchiaio tavola, tafellöffel
- C **5773** TENEDOR MESA  
table fork, fourchette table, forchetta tavola, tafelgabel
- D **5774** CUCHILLO POSTRE  
dessert knife, couteau dessert, coltello frutta, dessertmesser
- E **5775** CUCHARA POSTRE  
dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel
- F **5776** TENEDOR POSTRE  
dessert fork, fourchette dessert, forchetta frutta, dessertgabel
- G **5777** TENEDOR LUNCH  
cake fork, fourchette gâteau, forchetta dolce, kuchengabel
- H **5778** CUCHARA CAFÉ  
tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel
- I **5779** CUCHARA MOKA  
coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel

**5780** 24 PIEZAS  
24 pieces, écriin 24 pièces, bauletto 24 pz., 24 stück

UE	MOQ	▶ mm	✂ 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



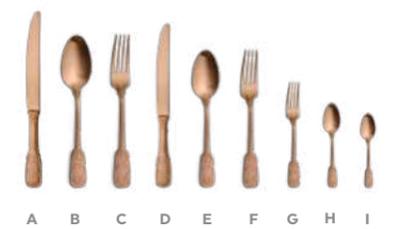
# Versailles Satin

INOX 18/10 / 3,5mm / Satin



# Versailles Satin Copper

INOX 18/10 / 3,5mm / Satin



INOX  
STAINLESS  
STEEL  
304

- 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 caffè, kaffeelöffel
- I **7775** CUCHARA MOKA  
coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel

**7776** 24 PIEZAS  
24 pieces, écriin 24 pièces, bauletto 24 pz., 24 stück

UE	MOQ	▶ mm	✂ mm
0/12/60/1920/5760	60	245	
0/12/60/1440/7200	60	210	3,5
0/12/60/1440/7200	60	210	3,5
0/12/60/1920/5760	60	220	
0/12/60/1440/7200	60	190	3
0/12/60/1440/7200	60	190	3
0/12/60/2520/15120	60	140	2,5
0/12/60/2520/15120	60	140	2,5
0/12/60/2520/15120	60	115	1,8
1/0/4	4		3,5



INOX  
STAINLESS  
STEEL  
304

**BAJO PEDIDO  
ON DEMAND**

- A **5754** CUCHILLO MESA  
table knife, couteau table, coltello tavola, tafelmesser
- B **5755** CUCHARA MESA  
table spoon, cuillère table, cucchiaio tavola, tafellöffel
- C **5756** TENEDOR MESA  
table fork, fourchette table, forchetta tavola, tafelgabel
- D **5757** CUCHILLO POSTRE  
dessert knife, couteau dessert, coltello frutta, dessertmesser
- E **5758** CUCHARA POSTRE  
dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel
- F **5759** TENEDOR POSTRE  
dessert fork, fourchette dessert, forchetta frutta, dessertgabel
- G **5760** TENEDOR LUNCH  
cake fork, fourchette gâteau, forchetta dolce, kuchengabel
- H **5761** CUCHARA CAFÉ  
tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel
- I **5762** CUCHARA MOKA  
coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel

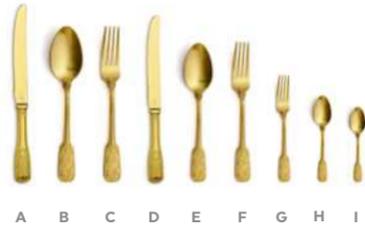
**8806** 24 PIEZAS  
24 pieces, écriin 24 pièces, bauletto 24 pz., 24 stück

UE	MOQ	▶ mm	✂ mm
0/12/60/1920/5760	60	245	
0/12/60/1440/7200	60	210	3,5
0/12/60/1440/7200	60	210	3,5
0/12/60/1920/5760	60	220	
0/12/60/1440/7200	60	190	3
0/12/60/1440/7200	60	190	3
0/12/60/2520/15120	60	140	2,5
0/12/60/2520/15120	60	140	2,5
0/12/60/2520/15120	60	115	1,8
1/0/4	4		3,5



# Versailles Satin Gold

INOX 18/10 / 3,5mm / Satin



# Versailles Satin Black

INOX 18/10 / 3,5mm / Satin



INOX  
STAINLESS  
STEEL  
304

**BAJO PEDIDO  
ON DEMAND**

A	<b>5736</b>	CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser
B	<b>5737</b>	CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel
C	<b>5738</b>	TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel
D	<b>5739</b>	CUCHILLO POSTRE dessert knife, couteau dessert, coltello frutta, dessertmesser
E	<b>5740</b>	CUCHARA POSTRE dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel
F	<b>5741</b>	TENEDOR POSTRE dessert fork, fourchette dessert, forchetta frutta, dessertgabel
G	<b>5742</b>	TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel
H	<b>5743</b>	CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel
I	<b>5744</b>	CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel

**8800** 24 PIEZAS  
24 pieces, écriin 24 pièces, bauletto 24 pz., 24 stück

UE	MOQ	▶ mm	✂ mm
0/12/60/1920/5760	60	245	
0/12/60/1440/7200	60	210	3,5
0/12/60/1440/7200	60	210	3,5
0/12/60/1920/5760	60	220	
0/12/60/1440/7200	60	190	3
0/12/60/1440/7200	60	190	3
0/12/60/2520/15120	60	140	2,5
0/12/60/2520/15120	60	140	2,5
0/12/60/2520/15120	60	115	1,8



INOX  
STAINLESS  
STEEL  
304

**BAJO PEDIDO  
ON DEMAND**

A	<b>5745</b>	CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser
B	<b>5746</b>	CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel
C	<b>5747</b>	TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel
D	<b>5748</b>	CUCHILLO POSTRE dessert knife, couteau dessert, coltello frutta, dessertmesser
E	<b>5749</b>	CUCHARA POSTRE dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel
F	<b>5750</b>	TENEDOR POSTRE dessert fork, fourchette dessert, forchetta frutta, dessertgabel
G	<b>5751</b>	TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel
H	<b>5752</b>	CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel
I	<b>5753</b>	CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel

**8803** 24 PIEZAS  
24 pieces, écriin 24 pièces, bauletto 24 pz., 24 stück

UE	MOQ	▶ mm	✂ mm
0/12/60/1920/5760	60	245	
0/12/60/1440/7200	60	210	3,5
0/12/60/1440/7200	60	210	3,5
0/12/60/1920/5760	60	220	
0/12/60/1440/7200	60	190	3
0/12/60/1440/7200	60	190	3
0/12/60/2520/15120	60	140	2,5
0/12/60/2520/15120	60	140	2,5
0/12/60/2520/15120	60	115	1,8





INOX 18/10 / 4mm / Mirror



- A **7288** CUCHILLO MESA CLASICO  
classic table knife, couteau table classic, coltello tavola classic, tafelmesser classic
- B **6485** CUCHILLO MESA  
table knife, couteau table, coltello tavola, tafelmesser
- C **6486** CUCHARA MESA  
table spoon, cuillère table, cucchiaio tavola, tafellöffel
- D **6487** TENEDOR MESA  
table fork, fourchette table, forchetta tavola, tafelgabel
- E **6488** PALA PESCADO  
fish knife, couteau poisson, coltello pesce, fischmesser
- F **6489** TENEDOR PESCADO  
fish fork, fourchette poisson, forchetta pesce, fischgabel
- G **6691** CUCHILLO POSTRE CLASICO  
classic dessert knife, couteau dessert classic, coltello frutta classic, dessertmesser classic
- H **6490** CUCHILLO POSTRE  
dessert knife, couteau dessert, coltello frutta, dessertmesser
- I **6491** CUCHARA POSTRE  
dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel
- J **6492** TENEDOR POSTRE  
dessert fork, fourchette dessert, forchetta frutta, dessertgabel
- K **6493** TENEDOR LUNCH  
cake fork, fourchette gâteau, forchetta dolce, kuchengabel
- L **6494** CUCHARA CAFÉ  
tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel
- M **6495** CUCHARA MOKA  
coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel

- 6496** 24 PIEZAS  
24 pieces, écriin 24 pièces, bauletto 24 pz., 24 stück

UE	MOQ	▶ mm	✂ mm
0/12/120/1920/5760	60	238	
0/12/120/1920/5760	60	238	
0/12/120/1440/7200	60	212	4
0/12/120/1440/7200	60	212	4
0/12/120/1440/7200	60	215	4
0/12/120/1440/7200	60	200	4
0/12/120/1920/5760	60	214	
0/12/120/1920/5760	60	214	
0/12/120/1440/7200	60	191	3,5
0/12/120/1440/7200	60	191	3,5
0/12/120/2520/15120	60	140	3,5
0/12/120/2520/15120	60	140	3,5
0/12/120/2520/15120	60	114	3,5



# Maranta Vintage

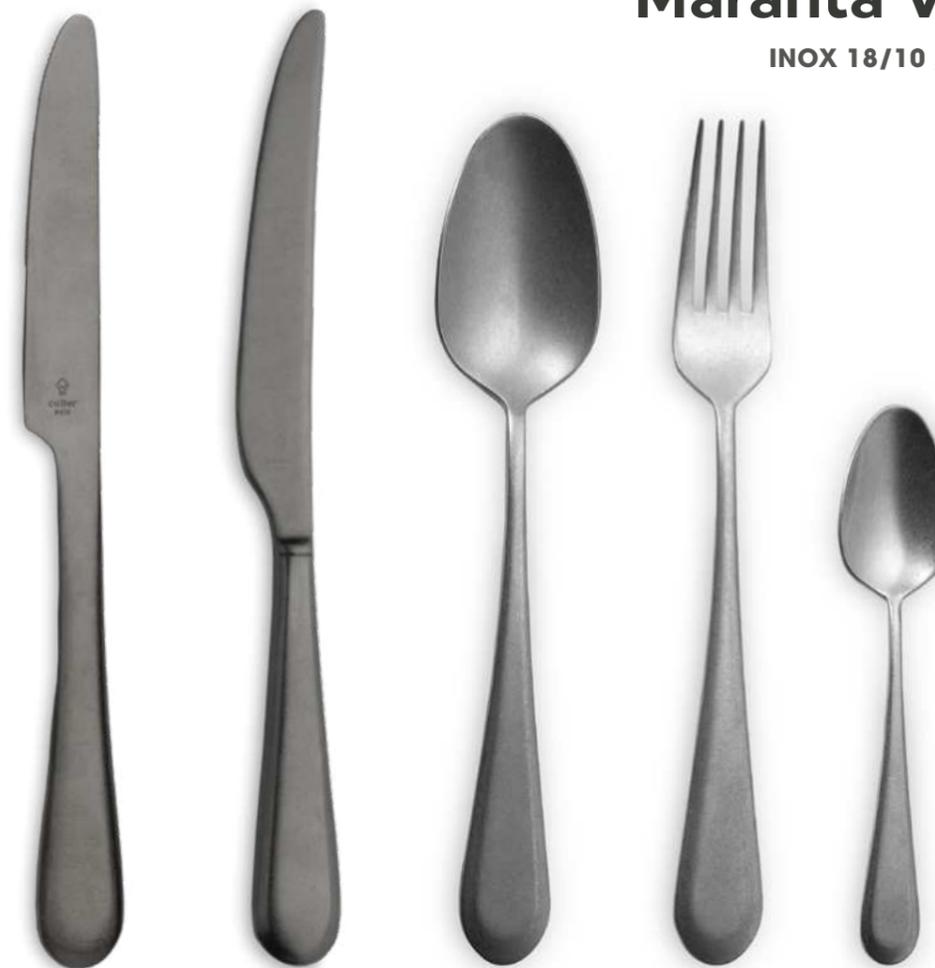


INOX 18/10 / 4mm / Vintage



# Maranta Vintage

INOX 18/10 / 4mm / Vintage



INOX  
STAINLESS  
STEEL  
304

- A **7784** CUCHILLO MESA CLASICO  
classic table knife, couteau table classic, coltello tavola classic, tafelmesser classic
- B **6793** CUCHILLO MESA  
table knife, couteau table, coltello tavola, tafelmesser
- C **6794** CUCHARA MESA  
table spoon, cuillère table, cucchiaio tavola, tafellöffel
- D **6795** TENEDOR MESA  
table fork, fourchette table, forchetta tavola, tafelgabel
- E **6796** PALA PESCADO  
fish knife, couteau poisson, coltello pesce, fischmesser
- F **6797** TENEDOR PESCADO  
fish fork, fourchette poisson, forchetta pesce, fischgabel
- G **6692** CUCHILLO POSTRE CLASICO  
classic dessert knife, couteau dessert classic, coltello frutta classic, dessertmesser classic
- H **6798** CUCHILLO POSTRE  
dessert knife, couteau dessert, coltello frutta, dessertmesser
- I **6799** CUCHARA POSTRE  
dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel
- J **6800** TENEDOR POSTRE  
dessert fork, fourchette dessert, forchetta frutta, dessertgabel
- K **6801** TENEDOR LUNCH  
cake fork, fourchette gâteau, forchetta dolce, kuchengabel
- L **6802** CUCHARA CAFÉ  
tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel
- M **6803** CUCHARA MOKA  
coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel

- 6804** 24 PIEZAS  
24 pieces, écriin 24 pièces, bauletto 24 pz., 24 stück

UE	MOQ	▶▶ mm	✂ mm
0/12/120/1920/5760	60	238	
0/12/120/1920/5760	60	238	
0/12/120/1440/7200	60	212	4
0/12/120/1440/7200	60	212	4
0/12/120/1440/7200	60	215	4
0/12/120/1440/7200	60	200	4
0/12/120/1920/5760	60	214	
0/12/120/1920/5760	60	214	
0/12/120/1440/7200	60	191	3,5
0/12/120/1440/7200	60	191	3,5
0/12/120/2520/15120	60	140	3,5
0/12/120/2520/15120	60	140	3,5
0/12/120/2520/15120	60	114	3,5

1/0/4	4	4	
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INOX 18/10 / 4mm / Mirror



INOX  
STAINLESS  
STEEL  
304

- A **6700** CUCHILLO CHULETERO  
steak knife, couteau steak, coltello bistecca, steakmesser
- B **6701** CUCHILLO MESA  
table knife, couteau table, coltello tavola, tafelmesser
- C **6702** CUCHARA MESA  
table spoon, cuillère table, cucchiaio tavola, tafellöffel
- D **6703** TENEDOR MESA  
table fork, fourchette table, forchetta tavola, tafelgabel
- E **6497** PALA PESCADO  
fish knife, couteau poisson, coltello pesce, fischmesser
- F **6498** TENEDOR PESCADO  
fish fork, fourchette poisson, forchetta pesce, fischgabel
- G **6704** CUCHILLO POSTRE  
dessert knife, couteau dessert, coltello frutta, dessertmesser
- H **6705** CUCHARA POSTRE  
dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel
- I **6706** TENEDOR POSTRE  
dessert fork, fourchette dessert, forchetta frutta, dessertgabel
- J **6707** TENEDOR LUNCH  
cake fork, fourchette gâteau, forchetta dolce, kuchengabel
- K **6708** CUCHARA CAFÉ  
tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel
- L **6709** CUCHARA MOKA  
coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel

- 6710** 24 PIEZAS  
24 pieces, écriin 24 pièces, bauletto 24 pz, 24 stück

UE	MOQ	▶ mm	✕ mm
0/12/120/1920/5760	60	233	
0/12/120/1920/5760	60	228	
0/12/120/1440/7200	60	208	4
0/12/120/1440/7200	60	208	4
0/12/120/1440/7200	60	212	4
0/12/120/1440/7200	60	205	4
0/12/120/1920/5760	60	208	
0/12/120/1440/7200	60	186	3,5
0/12/120/1440/7200	60	186	3,5
0/12/120/2520/15120	60	152	2,5
0/12/120/2520/15120	60	150	2,5
0/12/120/2520/15120	60	115	2
1/0/4	4		4



# London Vintage



INOX 18/10 / 4mm / Vintage



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

# London Vintage

INOX 18/10 / 4mm / Vintage



- A **6805** CUCHILLO CHULETERO  
steak knife, couteau steak, coltello bistecca, steakmesser
- B **6806** CUCHILLO MESA  
table knife, couteau table, coltello tavola, tafelmesser
- C **6807** CUCHARA MESA  
table spoon, cuillère table, cucchiaio tavola, tafellöffel
- D **6808** TENEDOR MESA  
table fork, fourchette table, forchetta tavola, tafelgabel
- E **6809** PALA PESCADO  
fish knife, couteau poisson, coltello pesce, fischmesser
- F **6810** TENEDOR PESCADO  
fish fork, fourchette poisson, forchetta pesce, fischgabel
- G **6811** CUCHILLO POSTRE  
dessert knife, couteau dessert, coltello frutta, dessertmesser
- H **6812** CUCHARA POSTRE  
dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel
- I **6813** TENEDOR POSTRE  
dessert fork, fourchette dessert, forchetta frutta, dessertgabel
- J **6814** TENEDOR LUNCH  
cake fork, fourchette gâteau, forchetta dolce, kuchengabel
- K **6815** CUCHARA CAFÉ  
tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel
- L **6816** CUCHARA MOKA  
coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel

- 6817** 24 PIEZAS  
24 pieces, écriin 24 pièces, bauletto 24 pz., 24 stück

	UE	MOQ	▶ mm	✂ mm
A	0/12/120/1920/5760	60	233	
B	0/12/120/1920/5760	60	228	
C	0/12/120/1440/7200	60	208	4
D	0/12/120/1440/7200	60	208	4
E	0/12/120/1440/7200	60	212	4
F	0/12/120/1440/7200	60	205	4
G	0/12/120/1920/5760	60	208	
H	0/12/120/1440/7200	60	186	3,5
I	0/12/120/1440/7200	60	186	3,5
J	0/12/120/2520/15120	60	152	2,5
K	0/12/120/2520/15120	60	150	2,5
L	0/12/120/2520/15120	60	115	2
	1/0/4	4		4



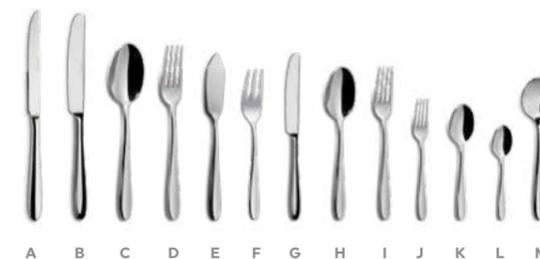
# Violet

INOX 18/10 / 4mm / Mirror



# Tulip

INOX 18/10/ 4mm / Mirror



INOX STAINLESS STEEL 304

A	<b>7046</b>	CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser	0/12/120/1920/5760	60	240	
B	<b>7047</b>	CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel	0/12/120/1440/7200	60	214	4
C	<b>7048</b>	TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel	0/12/120/1440/7200	60	213	4
D	<b>7049</b>	PALA PESCADO fish knife, couteau poisson, coltello pesce, fischmesser	0/12/120/1440/7200	60	187	3,5
E	<b>7050</b>	TENEDOR PESCADO fish fork, fourchette poisson, forchetta pesce, fischgabel	0/12/120/1440/7200	60	174	3,5
F	<b>7051</b>	CUCHILLO POSTRE dessert knife, couteau dessert, coltello frutta, dessertmesser	0/12/120/1920/5760	60	209	
G	<b>7052</b>	CUCHARA POSTRE dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel	0/12/120/1440/7200	60	176	3,5
H	<b>7053</b>	TENEDOR POSTRE dessert fork, fourchette dessert, forchetta frutta, dessertgabel	0/12/120/1440/7200	60	175	3,5
I	<b>7054</b>	TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	0/12/120/2520/15120	60	147	3
J	<b>7055</b>	CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel	0/12/120/2520/15120	60	147	3
K	<b>7056</b>	CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	0/12/120/2520/15120	60	121	2,5

**5962** 24 PIEZAS  
24 pieces, écrin 24 pièces, bauletto 24 pz., 24 stück

INOX STAINLESS STEEL 304

A	<b>7033</b>	CUCHILLO CHULETERO steak knife, couteau steak, coltello bistecca, steakmesser	0/12/120/1920/5760	60	244	
B	<b>7034</b>	CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser	0/12/120/1920/5760	60	237	
C	<b>7035</b>	CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel	0/12/120/1440/7200	60	207	4
D	<b>7036</b>	TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel	0/12/120/1440/7200	60	206	4
E	<b>7037</b>	PALA PESCADO fish knife, couteau poisson, coltello pesce, fischmesser	0/12/120/1440/7200	60	195	3,5
F	<b>7038</b>	TENEDOR PESCADO fish fork, fourchette poisson, forchetta pesce, fischgabel	0/12/120/1440/7200	60	176	3,5
G	<b>7039</b>	CUCHILLO POSTRE dessert knife, couteau dessert, coltello frutta, dessertmesser	0/12/120/1920/5760	60	195	
H	<b>7040</b>	CUCHARA POSTRE dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel	0/12/120/1440/7200	60	178	3,5
I	<b>7041</b>	TENEDOR POSTRE dessert fork, fourchette dessert, forchetta frutta, dessertgabel	0/12/120/1440/7200	60	179	3,5
J	<b>7042</b>	TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	0/12/120/2520/15120	60	142	3
K	<b>7043</b>	CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel	0/12/120/2520/15120	60	135	3
L	<b>7044</b>	CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	0/12/120/2520/15120	60	111	2,5
M	<b>7045</b>	CUCHARA CONSOMÉ consommé spoon, cuillère consommé, cucchiaio zuppa, bouillonlöffel	0/12/120/1440/7200	60	166	3,5

**5961** 24 PIEZAS  
24 pieces, écrin 24 pièces, bauletto 24 pz., 24 stück

UE	MOQ	▶ mm	✕ mm
0/12/120/1920/5760	60	244	
0/12/120/1920/5760	60	237	
0/12/120/1440/7200	60	207	4
0/12/120/1440/7200	60	206	4
0/12/120/1440/7200	60	195	3,5
0/12/120/1440/7200	60	176	3,5
0/12/120/1920/5760	60	195	
0/12/120/1440/7200	60	178	3,5
0/12/120/1440/7200	60	179	3,5
0/12/120/2520/15120	60	142	3
0/12/120/2520/15120	60	135	3
0/12/120/2520/15120	60	111	2,5
0/12/120/1440/7200	60	166	3,5
1/0/4	4		4

# Chef

INOX 18/10 /4mm / Mirror



# Lotus

INOX 18/10 / 4mm / Mirror



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

**0706** 24 PIEZAS  
24 pieces, écrin 24 pièces, bauletto 24 pz., 24 stück



A	<b>6696</b>	CUCHILLO CHULETERO steak knife, couteau steak, coltello bistecca, steakmesser				
B	<b>3139</b>	CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser				
C	<b>3141</b>	CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel				
D	<b>3142</b>	TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel				
E	<b>3143</b>	PALA PESCADO fish knife, couteau poisson, coltello pesce, fischmesser				
F	<b>3144</b>	TENEDOR PESCADO fish fork, fourchette poisson, forchetta pesce, fischgabel				
G	<b>3145</b>	CUCHILLO POSTRE dessert knife, couteau dessert, coltello frutta, dessertmesser				
H	<b>3146</b>	CUCHARA POSTRE dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel				
I	<b>3147</b>	TENEDOR POSTRE dessert fork, fourchette dessert, forchetta frutta, dessertgabel				
J	<b>3148</b>	TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel				
K	<b>3149</b>	CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel				
L	<b>3150</b>	CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel				
M	<b>3176</b>	PALA MANTEQUILLA butter knife, couteau beurre, coltello burro, buttermesser				

**5960** 24 PIEZAS  
24 pieces, écrin 24 pièces, bauletto 24 pz., 24 stück

UE	MOQ	✂ mm	✂ mm
0/12/120/1920/5760	60	235	
0/12/120/1920/5760	60	225	
0/12/120/1440/7200	60	211	4
0/12/120/1440/7200	60	211	4
0/12/120/1440/7200	60	206	3,5
0/12/120/1440/7200	60	186	3,5
0/12/120/1920/5760	60	195	
0/12/120/1440/7200	60	188	3,5
0/12/120/1440/7200	60	186	3,5
0/12/120/2520/15120	60	147	3
0/12/120/2520/15120	60	139	3
0/12/120/2520/15120	60	114	2,5
0/12/120/1440/7200	60	180	3
1/0/4	4		4





INOX 18/10 / 3,5mm / Mirror



A B C D E F G H I J K L M N O P

INOX 18/10 / 3,5mm / Mirror



Añadimos cuchara CLÁSICA a la colección, dando la posibilidad de adaptar la gama Munich a distintos estilos.

We add CLASSIC spoon to the collection, giving the possibility to adapt the Munich range to different styles.

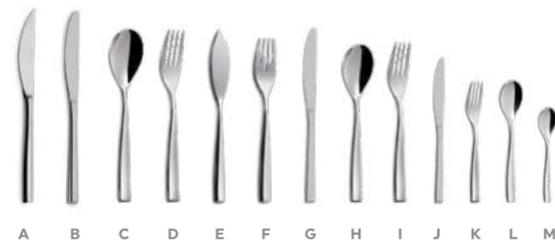
INOX  
STAINLESS  
STEEL  
304

- A **6511** CUCHILLO CHULETERO  
steak knife, couteau steak, coltello bistecca, steakmesser
- B **6512** CUCHILLO MESA  
table knife, couteau table, coltello tavola, tafelmesser
- C **6513** CUCHARA MESA  
table spoon, cuillère table, cucchiaio tavola, tafellöffel
- NEW** D **11935** CUCHARA MESA CLASICA  
classic table spoon, cuillère table classic, cucchiaio tavola classic, tafellöffel classic
- E **6514** TENEDOR MESA  
table fork, fourchette table, forchetta tavola, tafelgabel
- F **6515** PALA PESCADO  
fish knife, couteau poisson, coltello pesce, fischmesser
- G **6516** TENEDOR PESCADO  
fish fork, fourchette poisson, forchetta pesce, fischgabel
- H **6517** CUCHILLO POSTRE  
dessert knife, couteau dessert, coltello frutta, dessertmesser
- I **6518** CUCHARA POSTRE  
dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel
- NEW** J **11936** CUCHARA POSTRE CLASICA  
classic dessert spoon, cuillère dessert classic, cucchiaio frutta classic, dessertlöffel classic
- K **6519** TENEDOR POSTRE  
dessert fork, fourchette dessert, forchetta frutta, dessertgabel
- L **6520** TENEDOR LUNCH  
cake fork, fourchette gâteau, forchetta dolce, kuchengabel
- M **6521** CUCHARA CAFÉ  
tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel
- NEW** N **11937** CUCHARA CAFÉ CLASICA  
classic tea spoon, cuillère café classic, cucchiaio caffè classic, kaffeelöffel classic
- O **6522** CUCHARA MOKA  
coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel
- NEW** P **11938** CUCHARA MOKA CLASICA  
classic coffee/moka spoon, cuillère moka classic, cucchiaio moka classic, mokkalöffel classic

**6523** 24 PIEZAS  
24 pieces, écrin 24 pièces, bauletto 24 pz., 24 stück

UE	MOQ	▶ mm	✕ mm
0/12/120/1920/5760	60	237	
0/12/120/1920/5760	60	235	
0/12/120/1440/7200	60	210	3,5
0/12/120/1440/7200	60	210	3,5
0/12/120/1440/7200	60	209	3,5
0/12/120/1440/7200	60	210	3
0/12/120/1440/7200	60	207	3
0/12/120/1920/5760	60	209	
0/12/120/1440/7200	60	182	3
0/12/120/1440/7200	60	185	3
0/12/120/1440/7200	60	186	3
0/12/120/2520/15120	60	153	2,5
0/12/120/2520/15120	60	150	2,5
0/12/120/2520/15120	60	150	2,5
0/12/120/2520/15120	60	115	2,5
0/12/120/2520/15120	60	115	2,5
1/0/4	4		3,5





INOX  
STAINLESS  
STEEL  
304

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

**2797** **24 PIEZAS**  
24 pieces, écriin 24 pièces, bauletto 24 pz., 24 stück

UE	MOQ	▶ mm	✂ mm
0/12/120/1920/5760	60	223	
0/12/120/1920/5760	60	221	
0/12/120/1440/7200	60	200	3,5
0/12/120/1440/7200	60	200	3,5
0/12/120/1440/7200	60	200	2,5
0/12/120/1440/7200	60	190	2,5
0/12/120/1920/5760	60	202	
0/12/120/1440/7200	60	183	2,5
0/12/120/1440/7200	60	185	2,5
0/12/120/1920/5760	60	167	
0/12/120/2520/15120	60	140	2,5
0/12/120/2520/15120	60	140	2,5
0/12/120/2520/15120	60	110	2,5
1/0/4	4		3,5

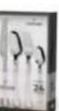


INOX  
STAINLESS  
STEEL  
304

A	<b>5821</b>	<b>CUCHILLO MESA</b> table knife, couteau table, coltello tavola, tafelmesser	0/12/120/1920/5760	60	229	
B	<b>5822</b>	<b>CUCHARA MESA</b> table spoon, cuillère table, cucchiaio tavola, tafellöffel	0/12/120/1440/7200	60	205	3,5
C	<b>5823</b>	<b>TENEDOR MESA</b> table fork, fourchette table, forchetta tavola, tafelgabel	0/12/120/1440/7200	60	205	3,5
D	<b>5824</b>	<b>PALA PESCADO</b> fish knife, couteau poisson, coltello pesce, fischmesser	0/12/120/1440/7200	60	215	3,5
E	<b>5825</b>	<b>TENEDOR PESCADO</b> fish fork, fourchette poisson, forchetta pesce, fischgabel	0/12/120/1440/7200	60	195	3,5
F	<b>5826</b>	<b>CUCHILLO POSTRE</b> dessert knife, couteau dessert, coltello frutta, dessertmesser	0/12/120/1920/5760	60	200	
G	<b>5827</b>	<b>CUCHARA POSTRE</b> dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel	0/12/120/1440/7200	60	190	3,5
H	<b>5828</b>	<b>TENEDOR POSTRE</b> dessert fork, fourchette dessert, forchetta frutta, dessertgabel	0/12/120/1440/7200	60	185	3,5
I	<b>5829</b>	<b>TENEDOR LUNCH</b> cake fork, fourchette gâteau, forchetta dolce, kuchengabel	0/12/120/2520/15120	60	140	2,5
J	<b>5830</b>	<b>CUCHARA CAFÉ</b> tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel	0/12/120/2520/15120	60	147	2,5
K	<b>5831</b>	<b>CUCHARA MOKA</b> coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	0/12/120/2520/15120	60	110	2
L	<b>3158</b>	<b>CUCHARA CONSOMÉ</b> consommé spoon, cuillère consommé, cucchiaio zuppa, bouillonlöffel	0/12/120/1440/7200	60	180	2,5
M	<b>0463</b>	<b>CAZO SOPA</b> soup ladle, louche à potage, mestolo, suppenkelle	1/10/50/150/750	10	280	3,5
N	<b>0464</b>	<b>CUCHARA ENSALADA</b> salad spoon, cuillère à servir salade, cucchiaio servire, salatlöffel	1/10/50/800/4000	10	275	3,5
O	<b>0465</b>	<b>TENEDOR ENSALADA</b> salad fork, fourchette à servir salade, forchetta servire, salatgabel	1/10/50/800/4000	10	275	3,5
P	<b>0466</b>	<b>PALA REPOSTERÍA</b> cake server, pelle à tarte, pala torta, tortenheber	1/10/50/600/2400	10	260	3,5
Q	<b>0467</b>	<b>CAZO SALSA</b> sauce ladle, cuillère à sauce, mestolino salsa, soßenkelle	1/10/50/800/4000	10	180	3,5

**2900** **24 PIEZAS**  
24 pieces, écriin 24 pièces, bauletto 24 pz., 24 stück

UE	MOQ	▶ mm	✂ mm
0/12/120/1920/5760	60	229	
0/12/120/1440/7200	60	205	3,5
0/12/120/1440/7200	60	205	3,5
0/12/120/1440/7200	60	215	3,5
0/12/120/1440/7200	60	195	3,5
0/12/120/1920/5760	60	200	
0/12/120/1440/7200	60	190	3,5
0/12/120/1440/7200	60	185	3,5
0/12/120/2520/15120	60	140	2,5
0/12/120/2520/15120	60	147	2,5
0/12/120/2520/15120	60	110	2
0/12/120/1440/7200	60	180	2,5
1/10/50/150/750	10	280	3,5
1/10/50/800/4000	10	275	3,5
1/10/50/800/4000	10	275	3,5
1/10/50/600/2400	10	260	3,5
1/10/50/800/4000	10	180	3,5
1/0/4	4		3,5



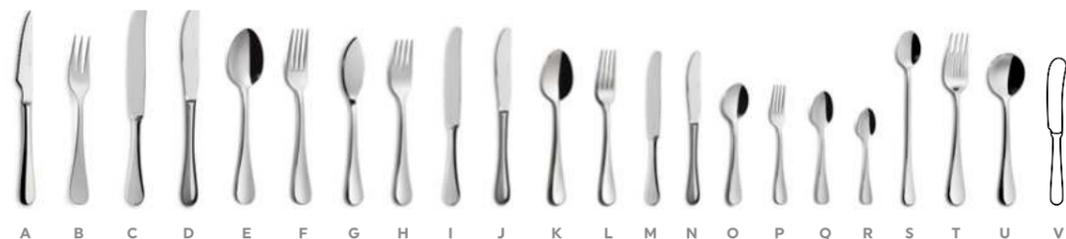
# North XL

INOX 18/10 / 3mm / Mirror



# North XL

INOX 18/10 / 3mm / Mirror



INOX STAINLESS STEEL 304

- A **4402** CUCHILLO CHULETERO  
steak knife, couteau steak, coltello bistecca, steakmesser
- B **5525** TENEDOR CHULETERO  
steak fork, fourchette steak, forchetta bistecca, steakgabel
- NEW** C **11923** CUCHILLO MESA CLASICO  
classic table knife, couteau table classic, coltello tavola classic, tafelmesser classic
- !** D **4535** CUCHILLO MESA  
table knife, couteau table, coltello tavola, tafelmesser
- UP** E **4536** CUCHARA MESA  
table spoon, cuillère table, cucchiaio tavola, tafellöffel
- UP** F **4537** TENEDOR MESA  
table fork, fourchette table, forchetta tavola, tafelgabel
- G **5376** PALA PESCADO  
fish knife, couteau poisson, coltello pesce, fischmesser
- H **5377** TENEDOR PESCADO  
fish fork, fourchette poisson, forchetta pesce, fischgabel
- NEW** I **11924** CUCHILLO POSTRE CLASICO  
classic dessert knife, couteau dessert classic, coltello frutta classic, dessertmesser classic
- !** J **4538** CUCHILLO POSTRE  
dessert knife, couteau dessert, coltello frutta, dessertmesser
- K **5378** CUCHARA POSTRE  
dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel
- L **5379** TENEDOR POSTRE  
dessert fork, fourchette dessert, forchetta frutta, dessertgabel
- NEW** M **11925** CUCHILLO LUNCH CLASICO  
classic cake knife, couteau gâteau classic, coltello dolce classic, kuchenmesser classic
- !** N **5015** CUCHILLO LUNCH  
cake knife, couteau gâteau, coltello dolce, kuchenmesser
- UP** O **3846** CUCHARA TÉ  
iced tea spoon, cuillère à té, cucchiaio the, cocktaillöffel
- NEW** P **11926** TENEDOR LUNCH  
cake fork, fourchette gâteau, forchetta dolce, kuchengabel
- UP** Q **3948** CUCHARA CAFÉ  
tea spoon, cuillère café, cucchiaio caffè, kaffeeöffel
- UP** R **3949** CUCHARA MOKA  
coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel
- S **4993** CUCHARA REFRESCO  
soda spoon, cuillère mazagran, cucchiaio bibita, longdrinklöffel
- T **5533** TENEDOR ARROZ  
rice fork, fourchette à riz, forchetta riso, reisgabel
- U **3154** CUCHARA CONSOMÉ  
consommé spoon, cuillère consommé, cucchiaio zuppa, bouillonlöffel
- NEW** V **12030** PALA MANTEQUILLA  
butter knife, cuillère consommé, cucchiaio zuppa, bouillonlöffel

UE	MOQ	✂ mm	✂ mm
0/12/120/1920/5760	60	228	
0/12/120/1440/7200	60	202	3
0/12/120/1440/7200	60	240	
0/12/120/1920/5760	60	240	
0/12/120/1440/7200	60	209	3
0/12/120/1440/7200	60	210	3
0/12/120/1440/7200	60	200	3
0/12/120/1440/7200	60	195	3
0/12/120/1920/5760	60	216	
0/12/120/1920/5760	60	212	
0/12/120/1440/7200	60	178	2,5
0/12/120/1440/7200	60	183	2,5
0/12/120/1920/5760	60	176	
0/12/120/1920/5760	60	178	
0/12/120/2520/15120	60	145	2
0/12/120/2520/15120	60	148	2
0/12/120/2520/15120	60	138	2
0/12/120/2520/15120	60	117	2
0/12/120/1440/7200	60	207	2
0/12/120/1440/7200	60	205	2,5
0/12/120/1440/7200	60	180	2,5
0/12/120/1440/7200	60	176	3



**!** BAJO PEDIDO  
ON DEMAND

**7119** 24 PIEZAS  
24 pieces, écrin 24 pièces, bauletto 24 pz., 24 stück

€	UE	MOQ	✂ mm	✂ mm
3,28 €	1/0/4	4		
2,92 €				
95				



# North M

INOX 18/10 / 2,5mm / Mirror



A B C D



# North S

INOX 18/10 / 2mm / Mirror



A B C D E F G H



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, cucchiaio 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, cucchiaio caffè, kaffeelöffel

**7120** 24 PIEZAS  
24 pieces, écrin 24 pièces, bauletto 24 pz., 24 stück

**UE** **MOQ** **▶ mm** **✂ mm**

0/12/120/1920/5760	60	228	
0/12/120/1440/7200	60	198	2,5
0/12/120/1440/7200	60	198	2,5
0/12/120/2520/15120	60	135	2



INOX STAINLESS STEEL 304

- A **5631** CUCHILLO CHULETERO  
steak knife, couteau steak, coltello bistecca, steakmesser
- B **0094** CUCHILLO MESA  
table knife, couteau table, coltello tavola, tafelmesser
- C **3940** CUCHARA MESA  
table spoon, cuillère table, cucchiaio tavola, tafellöffel
- D **3941** TENEDOR MESA  
table fork, fourchette table, forchetta tavola, tafelgabel
- E **0099** CUCHILLO POSTRE  
dessert knife, couteau dessert, coltello frutta, dessertmesser
- F **3947** TENEDOR LUNCH  
cake fork, fourchette gâteau, forchetta dolce, kuchengabel
- G **5567** CUCHARA CAFÉ  
tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel
- H **5568** CUCHARA MOKA  
coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel

**7122** 24 PIEZAS  
24 pieces, écrin 24 pièces, bauletto 24 pz., 24 stück

**UE** **MOQ** **▶ mm** **✂ mm**

0/12/120/1920/5760	60	230	
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	195	
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



# Baguette XL

INOX 18/10 / 3mm / Mirror



# Baguette XL

INOX 18/10 / 3mm / Mirror



INOX STAINLESS STEEL 304

- A **3526** CUCHILLO CHULETERO  
steak knife, couteau steak, coltello bistecca, steakmesser
- NEW** B **11923** CUCHILLO MESA CLASICO  
classic table knife, couteau table classic, coltello tavola classic, tafelmesser classic
- C **5013** CUCHILLO MESA  
table knife, couteau table, coltello tavola, tafelmesser
- UP** D **4365** CUCHARA MESA  
table spoon, cuillère table, cucchiaio tavola, tafellöffel
- UP** E **4366** TENEDOR MESA  
table fork, fourchette table, forchetta tavola, tafelgabel
- F **5297** PALA PESCADO  
fish knife, couteau poisson, coltello pesce, fischmesser
- G **5298** TENEDOR PESCADO  
fish fork, fourchette poisson, forchetta pesce, fischgabel
- NEW** H **11924** CUCHILLO POSTRE CLASICO  
classic dessert knife, couteau dessert classic, coltello frutta classic, dessertmesser classic
- I **4367** CUCHILLO POSTRE  
dessert knife, couteau dessert, coltello frutta, dessertmesser
- J **5299** CUCHARA POSTRE  
dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel
- K **5300** TENEDOR POSTRE  
dessert fork, fourchette dessert, forchetta frutta, dessertgabel
- NEW** L **11925** CUCHILLO LUNCH CLASICO  
classic cake knife, couteau gâteau classic, coltello dolce classic, kuchenmesser classic
- M **5014** CUCHILLO LUNCH  
cake knife, couteau gâteau, coltello dolce, kuchenmesser
- UP** N **3877** CUCHARA TÉ  
tea spoon, cuillère à té, cucchiaio the, cocktaillöffel
- NEW** O **11927** TENEDOR LUNCH  
cake fork, fourchette gâteau, forchetta dolce, kuchengabel
- UP** P **5302** CUCHARA CAFÉ  
tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel
- UP** Q **5303** CUCHARA MOKA  
coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel
- R **3155** CUCHARA CONSOMÉ  
consommé spoon, cuillère consommé, cucchiaio zuppa, bouillonlöffel

	UE	MOQ	▶ mm	✂ mm
A	0/12/120/1920/5760	60	230	
B	0/12/120/1920/5760	60	240	
C	0/12/120/1920/5760	60	240	
D	0/12/120/1440/7200	60	209	3
E	0/12/120/1440/7200	60	210	3
F	0/12/120/1440/7200	60	200	2,5
G	0/12/120/1440/7200	60	195	2,5
H	0/12/120/1920/5760	60	216	
I	0/12/120/1920/5760	60	178	
J	0/12/120/1440/7200	60	185	2,5
K	0/12/120/1440/7200	60	183	2,5
L	0/12/120/1920/5760	60	176	
M	0/12/120/1920/5760	60	138	
N	0/12/120/2520/15120	60	145	2
O	0/12/120/2520/15120	60	148	2
P	0/12/120/2520/15120	60	138	2
Q	0/12/120/2520/15120	60	117	2
R	0/12/120/1440/7200	60	180	2,5



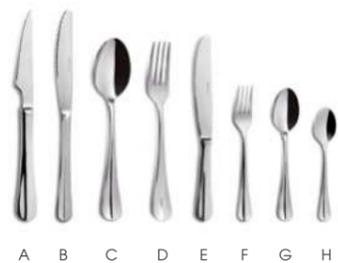
**4883** 24 PIEZAS  
24 pieces, écrin 24 pièces, bauletto 24 pz., 24 stück

UE 1/0/4  
MOQ 4  
▶ mm ✂ mm 3



# Baguette S

INOX 18/10 / 2mm / Mirror



INOX  
STAINLESS  
STEEL  
304

- A **1283** CUCHILLO CHULETERO  
steak knife, couteau steak, coltello bistecca, steakmesser
- B **3522** CUCHILLO MESA  
table knife, couteau table, coltello tavola, tafelmesser
- C **4377** CUCHARA MESA  
table spoon, cuillère table, cucchiaio tavola, tafellöffel
- D **4378** TENEDOR MESA  
table fork, fourchette table, forchetta tavola, tafelgabel
- E **3523** CUCHILLO POSTRE  
dessert knife, couteau dessert, coltello frutta, dessertmesser
- F **4383** TENEDOR LUNCH  
cake fork, fourchette gâteau, forchetta dolce, kuchengabel
- G **4384** CUCHARA CAFÉ  
tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel
- H **4385** CUCHARA MOKA  
coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel

**7121** 24 PIEZAS  
24 pieces, écriin 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
1/0/4	4		2



UP  
GRADE

# Actualización / Upgrade

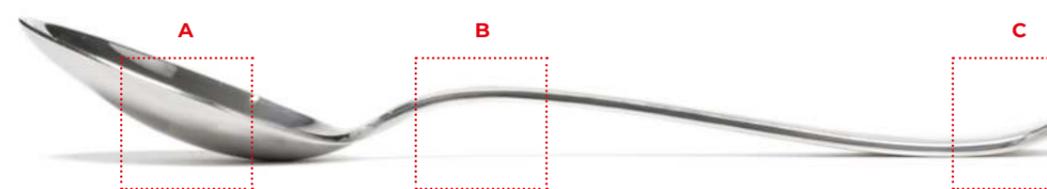
NORTH XL / BAGUETTE XL / INGLÉS XL



2024



2025



Profundidad pala.  
Shovel depth.

Curvatura cuello.  
Neck curvature.

Curvatura talón.  
Heel curvature

## PROFUNDIDAD DE LA PALA / SHOVEL DEPTH

Se ha aumentado la profundidad en la pala, permitiendo contener más líquido o alimentos y proporcionando así una mayor comodidad al usuario al permanecer la comida más estable dentro de la cuchara, sin derramarse.

The depth of the scoop has been increased, allowing it to hold more liquid or food and thus providing greater comfort to the user as the food remains more stable inside the spoon, without spilling.

## CURVATURA DEL CUELLO / NECK CURVATURE

Diseñada para mejorar la ergonomía. Facilita el movimiento natural de la mano al llevar la comida a la boca, haciendo que el gesto sea más cómodo y fluido.

Designed to improve ergonomics. Facilitates the natural movement of the hand when bringing food to the mouth, making the gesture more comfortable and fluid.

## CURVATURA DEL TALÓN / HEEL CURVATURE

Curvatura del talón más pronunciada que mejora el balance de la cuchara en la mano dando una sensación de mayor estabilidad.

More pronounced heel curvature improves the balance of the scoop in the hand giving a more stable feel.

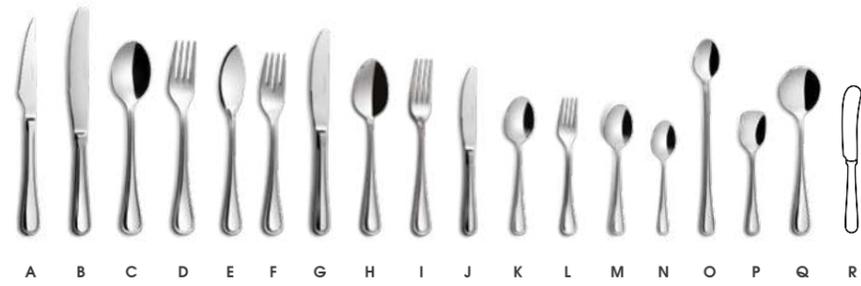
# Inglés XL

INOX 18/10 / 3mm / Mirror



# Inglés XL

INOX 18/10 / 3mm / Mirror



INOX STAINLESS STEEL 304

- A **5952** CUCHILLO CHULETERO  
steak knife, couteau steak, coltello bistecca, steakmesser
- NEW** B **11917** CUCHILLO MESA CLASICO  
classic table knife, couteau table classic, coltello tavola classic, tafelmesser classic
- NEW** C **11918** CUCHARA MESA  
table spoon, cuillère table, cucchiaio tavola, tafellöffel
- NEW** D **11919** TENEDOR MESA  
table fork, fourchette table, forchetta tavola, tafelgabel
- E **5372** PALA PESCADO  
fish knife, couteau poisson, coltello pesce, fischmesser
- F **5373** TENEDOR PESCADO  
fish fork, fourchette poisson, forchetta pesce, fischgabel
- NEW** G **11920** CUCHILLO POSTRE CLASICO  
classic dessert knife, couteau dessert classic, coltello frutta classic, dessertmesser classic
- H **5374** CUCHARA POSTRE  
dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel
- I **5375** TENEDOR POSTRE  
dessert fork, fourchette dessert, forchetta frutta, dessertgabel
- NEW** J **11921** CUCHILLO LUNCH CLASICO  
classic cake knife, couteau gâteau classic, coltello dolce classic, kuchenmesser classic
- UP** K **5309** CUCHARA TÉ  
tea spoon, cuillère à té, cucchiaio the, cocktaillöffel
- NEW** L **11922** TENEDOR LUNCH  
cake fork, fourchette gâteau, forchetta dolce, kuchengabel
- UP** M **5437** CUCHARA CAFÉ  
tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel
- UP** N **5438** CUCHARA MOKA  
coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel
- O **4508** CUCHARA REFRESCO  
soda spoon, cuillère mazagan, cucchiaio bibita, longdrinklöffel
- P **4018** CUCHARA HELADO  
ice cream spoon, cuillère à glace, cucchiaio gelato, eiscremelöffel
- Q **4019** CUCHARA CONSOMÉ  
consommé spoon, cuillère consommé, cucchiaio zuppa, bouillonlöffel
- NEW** R **12029** PALA MANTEQUILLA  
butter knife, cuillère consommé, cucchiaio zuppa, bouillonlöffel

UE	MOQ	▶ mm	✂ mm
0/12/120/1920/5760	60	228	
0/12/120/1920/5760	60	240	
0/12/120/1440/7200	60	209	3
0/12/120/1440/7200	60	210	3
0/12/120/1440/7200	60	200	2,5
0/12/120/1440/7200	60	195	2,5
0/12/120/1440/7200	60	217	
0/12/120/1440/7200	60	178	2,5
0/12/120/1440/7200	60	183	2,5
0/12/120/2520/15120	60	177	
0/12/120/1440/7200	60	145	2
0/12/120/2520/15120	60	148	2
0/12/120/2520/15120	60	138	2
0/12/120/2520/15120	60	117	2
0/12/120/1440/7200	60	207	2
0/12/120/2520/15120	60	130	2
0/12/120/1440/7200	60	180	2,5
0/12/120/2520/15120	60	176	



**4881** 24 PIEZAS  
24 pieces, écri 24 pièces, bauletto 24 pz., 24 stück

UE	MOQ	▶ mm	✂ mm
1/0/4	4		2,5



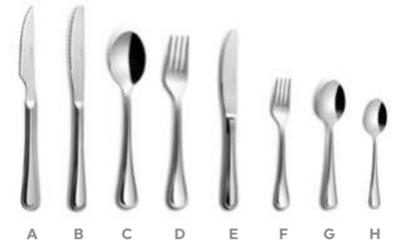
# Inglés M

INOX 18/10 / 2,5mm / Mirror



# Inglés S

INOX 18/10 / 2mm / Mirror



INOX STAINLESS STEEL 304

- 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** TENEDOR MESA GRANDE  
long table fork, grande fourchette table, forchetta tavola grande, tafelgabel lang
- D **5437** CUCHARA CAFÉ  
tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel

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

**UE** **MOQ** **▶ mm** **✂ mm**

0/12/120/1920/5760	60	228	
0/12/120/1440/7200	60	198	2,5
0/12/120/1440/7200	60	198	2,5
0/12/120/2520/15120	60	137	2



INOX STAINLESS STEEL 304

- A **2396** CUCHILLO CHULETERO  
steak knife, couteau steak, coltello bistecca, steakmesser
- B **2338** CUCHILLO MESA  
table knife, couteau table, coltello tavola, tafelmesser
- C **2339** CUCHARA MESA  
table spoon, cuillère table, cucchiaio tavola, tafellöffel
- D **2340** TENEDOR MESA  
table fork, fourchette table, forchetta tavola, tafelgabel
- E **2511** CUCHILLO POSTRE  
dessert knife, couteau dessert, coltello frutta, dessertmesser
- F **2341** TENEDOR LUNCH  
cake fork, fourchette gâteau, forchetta dolce, kuchengabel
- G **2342** CUCHARA CAFÉ  
tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel
- H **2343** CUCHARA MOKA  
coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel

**7124** 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	222	
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





INOX  
STAINLESS  
STEEL  
304

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



**9817** 24 PIEZAS  
24 pièces, écriin 24 pièces, bauletto 24 pz., 24 stück

UE 1/0/4  
MOQ 4  
◀ mm 240  
✂ mm 2,5



# Barcelona

INOX 18/10 / 3,5mm / Mirror



# Barcelona

INOX 18/10 / 3,5mm / Mirror



INOX STAINLESS STEEL 304

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



**5818** 24 PIEZAS  
24 pieces, écrin 24 pièces, bauletto 24 pz., 24 stück

UE 1/0/4  
MOQ 4  
mm 3  
mm 3





**Soporte cubiertos Sakura**  
Sakura cutlery holder  
Panier à couverts Sakura  
Supporto coperte Sakura  
Besteckhalter Sakura



REF.	W(mm)	H(mm)	€	UE / MOQ
7869	80	8,5		0-6-60-1440-4320 / 60



**Reposacubiertos Atlántida**  
Atlantida cutlery holder  
Panier à couverts Atlantida  
Porta posate Atlantida  
Besteckhalter Atlantida



REF.	W(mm)	H(mm)	€	UE / MOQ
10431	190	1,5		1-4--48-624-1248 / 4



**Reposacubiertos Ice Kyoto**  
Kyoto ice cutlery holder  
Repose à couverts ice Kyoto  
Supporto posate ice Kyoto  
Messerablage ice Kyoto



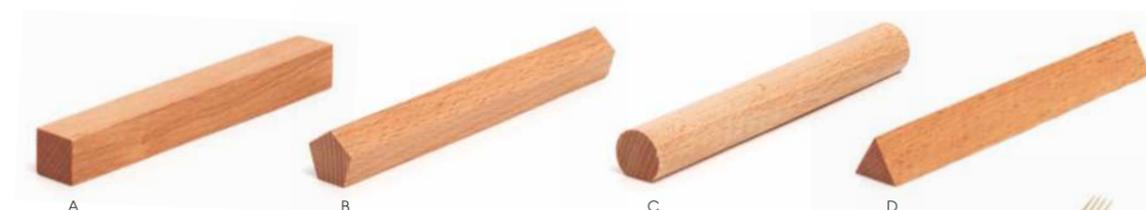
REF.	W(mm)	H(mm)	€	UE / MOQ
11013	80	8,5		0-4-40-0-0 / 4



**Reposapalillos bloque satín**  
Chopsticks holder satin  
Porte baguette satin  
Supporto posate satin  
Besteckhalter satin



REF.	W(mm)	H(mm)	€	UE / MOQ
● 7554	60	8		0-12-120-1920-5760 / 12
● 7555	60	8		0-12-120-1920-5760 / 12



**Reposacubiertos**  
Cutlery holder  
Repose couverts  
Supporto posate  
Messerablage



REF.	W(mm)	H(mm)	€	UE / MOQ
A 7843	122	8,5		1-60-240-3840-10080 / 6
B 7844	122	8,5		1-60-240-3360-10080 / 6
C 7841	122	8,5		1-60-240-3360-10080 / 6
D 7842	122	8,5		1-60-240-3360-10080 / 6



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.



		UE	MOQ	Lmm	Wmm
A	<b>11957</b> REPOSACUBIERTOS MUNA VELVET ORO 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	<b>11958</b> REPOSACUBIERTOS MUNA VELVET VERDE 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	<b>11962</b> REPOSACUBIERTOS OVAL VELVET ORO 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	<b>11963</b> REPOSACUBIERTOS OVAL VELVET VERDE oval velvet cutlery rest green, repose-couverts oval velvet vert, portaposate ovale velvet verde, ovaler besteckhalter velvet grün	0/4/0	4	70	30

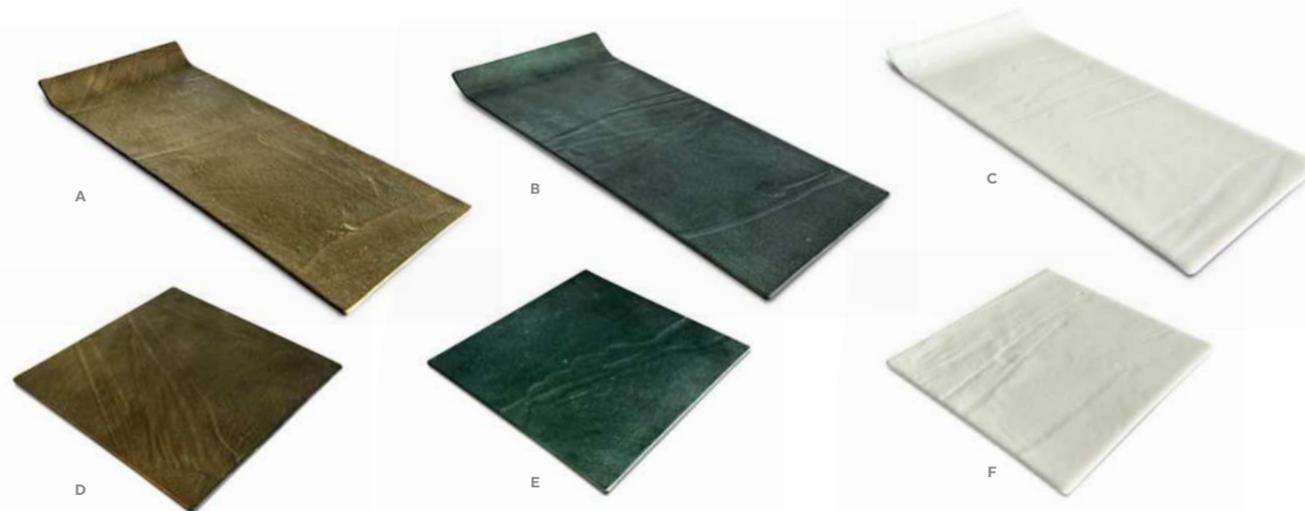
Conoce LUESMA & VEGA en la página: 504  
More about LUESMA & VEGA in page: 504

GLASS

Reposacubiertos / Cristal  
Cutlery holder/ Glass



		UE	MOQ	Lmm	Wmm
A	<b>11959</b> CUCHARA MUNA VELVET ORO muna velvet spoon gold, culliere muna velvet or, cucchiaio muna velvet oro, löffel muna velvet gold	0/4/0	4	100	30
B	<b>11960</b> CUCHARA MUNA VELVET VERDE muna velvet spoon green, repose-couverts muna velvet vert, portaposate muna velvet verde, besteckhalter muna velvet grün	0/4/0	4	100	30
C	<b>11961</b> CUCHARA MUNA BLANCO muna velvet spoon white, repose-couverts muna velvet or, portaposate muna velvet oro, besteckhalter muna velvet gold	0/4/0	4	100	30



		UE	MOQ	Lmm	Wmm
A	<b>12008</b> SOPORTE CUCHARA MUNA VELVET ORO muna velvet cutlery rest gold, repose-couverts muna velvet or, portaposate muna velvet oro, besteckhalter muna velvet gold	0/2/0	2	110	25
B	<b>12009</b> SOPORTE CUCHARA MUNA VELVET VERDE muna velvet cutlery rest green, repose-couverts muna velvet vert, portaposate muna velvet verde, besteckhalter muna velvet grün	0/2/0	2	110	25
C	<b>12010</b> SOPORTE CUCHARA MUNA BLANCO muna velvet cutlery rest white, repose-couverts muna velvet or, portaposate muna velvet bianco, besteckhalter muna velvet gold	0/2/0	2	110	25
D	<b>12011</b> SOPORTE CUCHARA MUNA VELVET ORO muna velvet cutlery rest gold, repose-couverts muna velvet or, portaposate muna velvet oro, besteckhalter muna velvet gold	0/2/0	2	150	15
E	<b>12012</b> SOPORTE CUCHARA MUNA VELVET VERDE muna velvet cutlery rest gold repose-couverts muna velvet or portaposate muna velvet oro besteckhalter muna velvet gold	0/2/0	2	150	15
F	<b>12013</b> SOPORTE CUCHARA MUNA BLANCO muna velvet cutlery rest white repose-couverts muna velvet vert portaposate muna velvet verde besteckhalter muna velvet grün	0/2/0	2	150	15

# Bcn Satin



INOX Nickel Free 18% / 3mm / Satin



# Bcn Satin

INOX Nickel Free 18% / 3mm / Satin



INOX  
STAINLESS  
STEEL  
430

		UE	MOQ	✂ mm	✂ mm
A	<b>6721</b> CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser	1/12/120/1920/5760	120	221	
B	<b>6722</b> CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel	1/12/120/1440/7200	120	200	3
C	<b>6723</b> TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel	1/12/120/1440/7200	120	200	3
D	<b>6724</b> CUCHILLO POSTRE dessert knife, couteau dessert, coltello frutta, dessertmesser	1/12/120/1920/5760	120	202	
E	<b>6725</b> CUCHARA POSTRE dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel	1/12/120/1440/7200	120	183	2,5
F	<b>6726</b> TENEDOR POSTRE dessert fork, fourchette dessert, forchetta frutta, dessertgabel	1/12/120/1440/7200	120	185	2,5
G	<b>6727</b> TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	1/12/120/2520/15120	120	140	2,5
H	<b>6728</b> CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel	1/12/120/2520/15120	120	140	2,5
I	<b>6729</b> CUCHARA MOKA moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	1/12/120/2520/15120	120	110	2,5
J	<b>8378</b> CUCHARA REFRESCO soda spoon, cuillère mazagran, cucchiaio bibita, longdrinklöffel	1/12/120/1440/7200	60	202	
K	<b>8796</b> CUCHARA APERITIVO appetizer spoon, cuillère apéritif, cucchiaio antipasto, aperitif löffe	0/6/60/1440/4320	60	132	3
<b>NEW</b>	<b>1051</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>1052</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>1053</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>1055</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>1054</b> BLISTER 6 CUCHARA CAFÉ blister 6 tea spoon, blister 6 cuillère café, blister 6 cucchiaio caffè, blister 6 kaffeelöffel	1/0/12/0/0	12		
<b>NEW</b>	<b>1056</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>6730</b> 24 PIEZAS 24 pieces, écrin 24 pièces, bauletto 24 pz., 24 Stück	1/0/4	4		3



# Bcn Satin Gold

INOX Nickel Free 18% / 3mm / Satin



INOX STAINLESS STEEL 430

		UE	MOQ	✂ mm	✂ mm
A	<b>6096</b> CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser	1/12/120/1920/5760	60	221	
B	<b>6097</b> CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel	1/12/120/1440/7200	60	200	3
C	<b>6098</b> TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel	1/12/120/1440/7200	60	200	3
<b>NEW</b> D	<b>11906</b> PALA PESCADO fish knife, couteau poisson, coltello pesce, fischmesser	1/12/120/1440/7200	60	206	2,5
<b>NEW</b> E	<b>11907</b> TENEDOR PESCADO fish fork, fourchette poisson, forchetta pesce, fischgabel	1/12/120/1440/7200	60	187	2,5
F	<b>6350</b> CUCHILLO POSTRE dessert knife, couteau dessert, coltello frutta, dessertmesser	1/12/120/1920/5760	60	202	
G	<b>6351</b> CUCHARA POSTRE dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel	1/12/120/1440/7200	60	183	2,5
H	<b>6352</b> TENEDOR POSTRE dessert fork, fourchette dessert, forchetta frutta, dessertgabel	1/12/120/1440/7200	60	185	2,5
I	<b>6099</b> TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	1/12/120/2520/15120	60	140	2,5
J	<b>6100</b> CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel	1/12/120/2520/15120	60	140	2,5
K	<b>6101</b> CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	1/12/120/2520/15120	60	110	2,5
L	<b>7551</b> CUCHARA REFRESCO soda spoon, cuillère mazagran, cucchiaio bibita, longdrinklöffel	1/12/120/1440/7200	60	202	2,5
M	<b>7902</b> CUCHARA ENSALADA salad spoon, cuillère à servir salade, cucchiaio servire, salatlöffel	1/10/50/800/4000	10	270	3
N	<b>7903</b> TENEDOR ENSALADA salad fork, fourchette à servir salade, forchetta servire, salatgabel	1/10/50/800/4000	10	265	3
O	<b>8797</b> CUCHARA APERITIVO appetizer spoon, cuillère apéritif, cucchiaio antipasto, aperitif löffel	0/6/60/1440/4320	60	132	3
<b>6324</b>	<b>24 PIEZAS</b> 24 pieces, écriin 24 pièces, bauletto 24 pz., 24 stück	1/0/4	4		3



# Bcn Satin Copper

INOX Nickel Free 18% / 3mm / Satin



INOX STAINLESS STEEL 430

		UE	MOQ	✂ mm	✂ mm
A	<b>6108</b> CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser	1/12/120/1920/5760	60	221	
B	<b>6109</b> CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel	1/12/120/1440/7200	60	200	3
C	<b>6110</b> TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel	1/12/120/1440/7200	60	200	3
<b>NEW</b> D	<b>11908</b> PALA PESCADO fish knife, couteau poisson, coltello pesce, fischmesser	1/12/120/1440/7200	60	206	2,5
<b>NEW</b> E	<b>11909</b> TENEDOR PESCADO fish fork, fourchette poisson, forchetta pesce, fischgabel	1/12/120/1440/7200	60	187	2,5
F	<b>6356</b> CUCHILLO POSTRE dessert knife, couteau dessert, coltello frutta, dessertmesser	1/12/120/1920/5760	60	202	2,5
G	<b>6357</b> CUCHARA POSTRE dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel	1/12/120/1440/7200	60	183	2,5
H	<b>6358</b> TENEDOR POSTRE dessert fork, fourchette dessert, forchetta frutta, dessertgabel	1/12/120/1440/7200	60	185	2,5
I	<b>6111</b> TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	1/12/120/2520/15120	60	140	2,5
J	<b>6112</b> CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel	1/12/120/2520/15120	60	140	2,5
K	<b>6113</b> CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	1/12/120/2520/15120	60	110	2,5
L	<b>7553</b> CUCHARA REFRESCO soda spoon, cuillère mazagran, cucchiaio bibita, longdrinklöffel	1/12/120/1440/7200	60	202	2,5
O	<b>8799</b> CUCHARA APERITIVO appetizer spoon, cuillère apéritif, cucchiaio antipasto, aperitif löffel	0/6/60/1440/4320	60	132	3
M	<b>7965</b> CUCHARA ENSALADA salad spoon, cuillère à servir salade, cucchiaio servire, salatlöffel	1/10/50/800/4000	10	270	3
N	<b>7966</b> TENEDOR ENSALADA salad fork, fourchette à servir salade, forchetta servire, salatgabel	1/10/50/800/4000	10	265	3
<b>NEW</b>	<b>5314</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>5315</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>5316</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>1057</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>5317</b> BLISTER 6 CUCHARA CAFÉ blister 6 tea spoon, blister 6 cuillère café, blister 6 cucchiaio caffè, blister 6 kaffeelöffel	1/0/12/0/0	12		
<b>NEW</b>	<b>1058</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>6325</b>	<b>24 PIEZAS</b> 24 pieces, écriin 24 pièces, bauletto 24 pz., 24 stück	1/0/4	4		3



# Bcn Satin Champagne

INOX Nickel Free 18% / 3mm / Satin

# Bcn Satin Black

INOX Nickel Free 18% / 3mm / Satin



INOX STAINLESS STEEL 430

		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, dessertmesser	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 caffè, 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 caffè, 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>	<b>24 PIEZAS</b> 24 pieces, écrin 24 pièces, bauletto 24 pz., 24 Stück	1/0/4	4		3



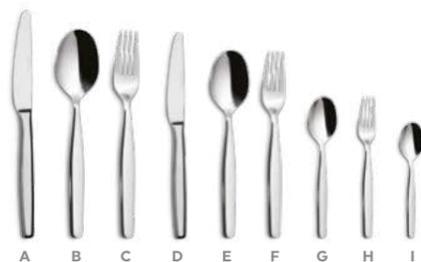
INOX STAINLESS STEEL 430

		UE	MOQ	✂ mm	✂ mm
A	<b>6102</b> CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser	1/12/120/1920/5760	60	221	
B	<b>6103</b> CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel	1/12/120/1440/7200	60	200	3
C	<b>6104</b> TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel	1/12/120/1440/7200	60	200	3
<b>NEW</b>	<b>11910</b> PALA PESCADO table fork, fourchette table, forchetta tavola, tafelgabel	1/12/120/1440/7200	60	206	2,5
<b>NEW</b>	<b>11911</b> TENEDOR PESCADO fish knife, couteau poisson, coltello pesce, fischmesser	1/12/120/1440/7200	60	187	2,5
F	<b>6353</b> CUCHILLO POSTRE dessert knife, couteau dessert, coltello frutta, dessertmesser	1/12/120/1920/5760	60	202	2,5
G	<b>6354</b> CUCHARA POSTRE dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel	1/12/120/1440/7200	60	183	2,5
H	<b>6355</b> TENEDOR POSTRE dessert fork, fourchette dessert, forchetta frutta, dessertgabel	1/12/120/1440/7200	60	185	2,5
I	<b>6105</b> TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	1/12/120/2520/15120	60	140	2,5
J	<b>6106</b> CUCHARA CAFE tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel	1/12/120/2520/15120	60	140	2,5
K	<b>6107</b> CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	1/12/120/2520/15120	60	110	2,5
L	<b>7552</b> CUCHARA REFRESCO soda spoon, cuillère mazagran, cucchiaio bibita, longdrinklöffel	1/12/120/1440/7200	60	202	3
O	<b>8798</b> CUCHARA APERITIVO appetizer spoon, cuillère apéritif, cucchiaio antipasto, aperitif löffel	0/6/60/1440/4320	10	132	3
M	<b>7963</b> CUCHARA ENSALADA salad spoon, cuillère à servir salade, cucchiaio servire, salatlöffel	1/10/50/800/4000	10	270	3
N	<b>7964</b> TENEDOR ENSALADA salad fork, fourchette à servir salade, forchetta servire, salatgabel	1/10/50/800/4000	10	265	3
<b>NEW</b>	<b>5318</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>5320</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>5319</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>1061</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>5321</b> BLISTER 6 CUCHARA CAFE blister 6 tea spoon, blister 6 cuillère café, blister 6 cucchiaio caffè, blister 6 kaffeelöffel	1/0/12/0/0	12		
<b>NEW</b>	<b>1062</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>6323</b>	<b>24 PIEZAS</b> 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

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, dessertmesser	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 caffè, 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>	<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	225	
<b>6583</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	206	4
<b>6584</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	206	4
<b>6585</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	3
<b>6586</b>	<b>MAZO 6 CUCHARA CAFÉ</b> film 6 tea spoon, film 6 cuillère café, film 6 cucchiaio caffè, film 6 kaffeelöffel	1/0/48/1152/4608	48	140	3
<b>6587</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	3
<b>6588</b>	<b>24 PIEZAS</b> 24 pieces, écrin 24 pièces, bauletto 24 pz., 24 stück	1/0/4	4		4

120

# Oslo Eco

INOX Nickel Free 18% / 7mm / Mirror / FORGED



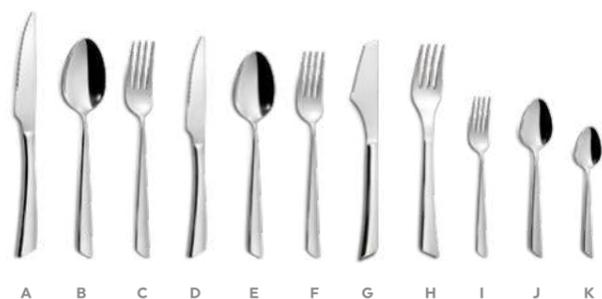
INOX  
STAINLESS  
STEEL  
430

NEW

A	<b>5474</b> CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser	0/12/120/1920/5760	120	235	
B	<b>1336</b> CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel	0/12/120/1440/7200	120	208	7
C	<b>1337</b> TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel	0/12/120/1440/7200	120	208	7
D	<b>2568</b> TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	0/12/120/2520/15120	120	150	5,5
E	<b>1338</b> CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel	0/12/120/2520/15120	120	145	5,5
F	<b>2569</b> CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	0/12/120/2520/15120	120	120	4,5
<b>0298</b>	<b>24 PIEZAS</b> 24 pieces, écrin 24 pièces, bauletto 24 pz., 24 stück	1/0/4	4		7

UE	MOQ	▶ mm	✂ mm
0/12/120/1920/5760	120	235	
0/12/120/1440/7200	120	208	7
0/12/120/1440/7200	120	208	7
0/12/120/2520/15120	120	150	5,5
0/12/120/2520/15120	120	145	5,5
0/12/120/2520/15120	120	120	4,5
1/0/4	4		7

121



INOX  
STAINLESS  
STEEL  
430

- A **3197** CUCHILLO CHULETERO  
steak knife, couteau steak, coltello bistecca, steakmesser
- B **3198** CUCHARA MESA  
table spoon, cuillère table, cucchiaio tavola, tafellöffel
- C **3199** TENEDOR MESA  
table fork, fourchette table, forchetta tavola, tafelgabel
- D **3200** CUCHILLO POSTRE  
dessert knife, couteau dessert, coltello frutta, dessertmesser
- E **3201** CUCHARA POSTRE  
dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel
- F **3202** TENEDOR POSTRE  
dessert fork, fourchette dessert, forchetta frutta, dessertgabel
- G **3263** CUCHILLO PIZZA  
pizza knife, couteau pizza, coltello pizza, pizza tafelmesser
- H **3264** TENEDOR PIZZA  
pizza fork, fourchette pizza, forchetta pizza, pizza gabel
- I **3203** TENEDOR LUNCH  
cake fork, fourchette gâteau, forchetta dolce, kuchengabel
- J **3204** CUCHARA CAFÉ  
tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel
- K **3205** CUCHARA MOKA  
coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel
- 3216** MAZO 2 CUCHILLO CHULETERO  
film 2 steak knife, film 2 couteau steak, film 2 coltello bistecca, film 2 steakmesser
- 3217** MAZO 3 CUCHARA MESA  
film 3 table spoon, film 3 cuillère table, film 3 cucchiaio tavola, film 3 tafellöffel
- 3218** MAZO 3 TENEDOR MESA  
film 3 table fork, film 3 fourchette table, film 3 forchetta tavola, film 3 tafelgabel
- 3219** MAZO 2 CUCHILLO POSTRE  
film 2 dessert knife, film 2 couteau dessert, film 2 coltello frutta, film 2 dessertmesser
- 3220** MAZO 3 CUCHARA POSTRE  
film 3 dessert spoon, film 3 cuillère dessert, film 3 cucchiaio frutta, film 3 dessertlöffel
- 3221** MAZO 3 TENEDOR POSTRE  
film 3 dessert fork, film 3 fourchette dessert, film 3 forchetta frutta, film 3 dessertgabel
- 3222** MAZO 6 TENEDOR LUNCH  
film 6 cake fork, film 6 fourchette gâteau, film 6 forchetta dolce, film 6 kuchengabel
- 3223** MAZO 6 CUCHARA CAFÉ  
film 6 tea spoon, film 6 cuillère café, film 6 cucchiaio caffè, film 6 kaffeelöffel
- 3224** MAZO 6 CUCHARA MOKA  
film 6 coffee/moka spoon, film 6 cuillère moka, film 6 cucchiaio moka, film 6 mokkalöffel

UE	MOQ	▶ mm	✂ mm
0/12/120/1920/5760	120	233	
0/12/120/1440/7200	120	208	4
0/12/120/1440/7200	120	208	4
0/12/120/1920/5760	120	210	
0/12/120/1440/7200	120	195	4
0/12/120/1440/7200	120	195	4
0/12/120/1920/5760	120	205	
0/12/120/1920/5760	120	202	4
0/12/120/2520/15120	120	152	3
0/12/120/2520/15120	120	150	3
0/12/120/2520/15120	120	125	3
1/0/48/1008/3024	48	233	
1/0/48/1200/3600	48	208	4
1/0/48/1200/3600	48	208	4
1/0/48/1008/3024	48	210	
1/0/48/1200/3600	48	195	4
1/0/48/1200/3600	48	195	4
1/0/48/1152/4608	48	152	3
1/0/48/1152/4608	48	150	3
1/0/48/1152/4608	48	125	3



**3227** 24 PIEZAS  
24 pieces. écri 24 pièces. bauletto 24 pz., 24 stück

UE	MOQ	▶ mm	✂ mm
1/0/4	4		4





INOX Nickel Free 18% / 4mm / Mirror



INOX  
STAINLESS  
STEEL  
430

- A **6537** CUCHILLO MESA XL  
XL table knife, couteau table XL, coltello tavola XL, XL tafelmesser
- B **6538** CUCHARA MESA XL  
XL table spoon, cuillère table XL, cucchiaio tavola XL, XL tafellöffel
- C **6539** TENEDOR MESA XL  
XL table fork, fourchette table XL, forchetta tavola XL, XL tafelgabel
- D **6546** CUCHARA CAFÉ XL  
XL coffee spoon, cuillère café XL, cucchiaio caffè XL, XL kaffeeöffel
- E **6540** CUCHILLO MESA  
table knife, couteau table, coltello tavola, tafelmesser
- F **6541** CUCHARA MESA  
table spoon, cuillère table, cucchiaio tavola, tafellöffel
- G **6542** TENEDOR MESA  
table fork, fourchette table, forchetta tavola, tafelgabel
- H **6543** CUCHILLO POSTRE  
dessert knife, couteau dessert, coltello frutta, dessertmesser
- I **6544** CUCHARA POSTRE  
dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel
- J **6545** TENEDOR POSTRE  
dessert fork, fourchette dessert, forchetta frutta, dessertgabel
- K **6547** CUCHARA CAFÉ  
tea spoon, cuillère café, cucchiaio caffè, kaffeeöffel
- L **6548** TENEDOR LUNCH  
cake fork, fourchette gâteau, forchetta dolce, kuchengabel
- M **6549** CUCHARA MOKA  
coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel
- 6550** MAZO 2 CUCHILLO MESA  
film 2 table knife, film 2 couteau table, film 2 coltello tavola, film 2 tafelmesser
- 6551** MAZO 3 CUCHARA MESA  
film 3 table spoon, film 3 cuillère table, film 3 cucchiaio tavola, film 3 tafellöffel
- 6552** MAZO 3 TENEDOR MESA  
film 3 table fork, film 3 fourchette table, film 3 forchetta tavola, film 3 tafelgabel
- 6553** MAZO 6 TENEDOR LUNCH  
film 6 cake fork, film 6 fourchette gâteau, film 6 forchetta dolce, film 6 kuchengabel
- 6554** MAZO 6 CUCHARA CAFÉ  
film 6 tea spoon, film 6 cuillère café, film 6 cucchiaio caffè, film 6 kaffeeöffel
- 6555** MAZO 6 CUCHARA MOKA  
film 6 coffee/moka spoon, film 6 cuillère moka, film 6 cucchiaio moka, film 6 mokkalöffel
- 6556** 24 PIEZAS  
24 pieces, écrien 24 pièces, bauletto 24 pz., 24 stück

UE	MOQ	▶ mm	✂ mm
0/12/120/1920/5760	120	250	
0/12/120/1440/7200	120	230	4
0/12/120/1440/7200	120	228	4
0/12/120/2520/15120	120	162	3
0/12/120/1920/5760	120	233	
0/12/120/1440/7200	120	206	4
0/12/120/1440/7200	120	204	4
0/12/120/1920/5760	120	209	
0/12/120/1440/7200	120	185	3
0/12/120/1440/7200	120	184	3
0/12/120/2520/15120	120	145	3
0/12/120/2520/15120	120	150	3
0/12/120/2520/15120	120	115	2
1/0/48/1008/3024	48	233	
1/0/48/1200/3600	48	206	4
1/0/48/1200/3600	48	204	4
1/0/48/1152/4608	48	150	3
1/0/48/1152/4608	48	145	3
1/0/48/1152/4608	48	115	2
1/0/4	4		3



# Canada Vintage

INOX Nickel Free 18% / 4mm / Vintage



# Canada Vintage Gold

INOX Nickel Free 18% / 4mm / Vintage



INOX  
STAINLESS  
STEEL  
430

- A **1241** CUCHILLO MESA  
table knife, couteau table, coltello tavola, tafelmesser
- B **1242** CUCHARA MESA  
table spoon, cuillère table, cucchiaio tavola, tafellöffel
- C **1243** Tenedor MESA  
table fork, fourchette table, forchetta tavola, tafelgabel
- D **1244** CUCHILLO POSTRE  
dessert knife, couteau dessert, coltello frutta, dessertmesser
- E **1245** CUCHARA POSTRE  
dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel
- F **1246** Tenedor POSTRE  
dessert fork, fourchette dessert, forchetta frutta, dessertgabel
- G **1247** Tenedor LUNCH  
cake fork, fourchette gâteau, forchetta dolce, kuchengabel
- H **1248** CUCHARA CAFÉ  
tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel
- I **1249** CUCHARA MOKA  
coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel

**1228** 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



INOX  
STAINLESS  
STEEL  
430

- A **1252** CUCHILLO MESA  
table knife, couteau table, coltello tavola, tafelmesser
- B **1253** CUCHARA MESA  
table spoon, cuillère table, cucchiaio tavola, tafellöffel
- C **1254** Tenedor MESA  
table fork, fourchette table, forchetta tavola, tafelgabel
- D **1255** CUCHILLO POSTRE  
dessert knife, couteau dessert, coltello frutta, dessertmesser
- E **1256** CUCHARA POSTRE  
dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel
- F **1257** Tenedor POSTRE  
dessert fork, fourchette dessert, forchetta frutta, dessertgabel
- G **1258** Tenedor LUNCH  
cake fork, fourchette gâteau, forchetta dolce, kuchengabel
- H **1259** CUCHARA CAFÉ  
tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel
- I **1260** CUCHARA MOKA  
coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel

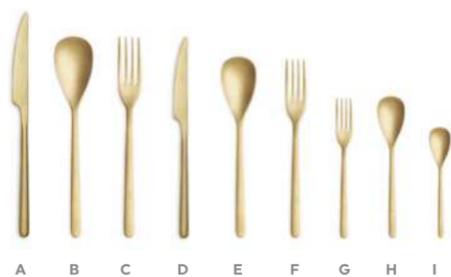
**1229** 24 PIEZAS  
24 pieces, écrin 24 pièces, bauletto 24 pz., 24 stück

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



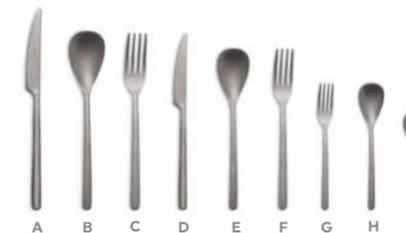
# Canada Vintage Champagne

INOX Nickel Free 18% / 4mm / Vintage



# Canada Polvo de Luna

INOX Nickel Free 18% / 4mm / Shotblasting



- 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 caffè, kaffeelöffel
- I **11653** CUCHARA MOKA  
coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel

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

**11654** 24 PIEZAS  
24 pieces, écrin 24 pièces, bauletto 24 pz., 24 stück



- A **5073** CUCHILLO MESA  
table knife, couteau table, coltello tavola, tafelmesser
- B **5074** CUCHARA MESA  
table spoon, cuillère table, cucchiaio tavola, tafellöffel
- C **5075** TENEDOR MESA  
table fork, fourchette table, forchetta tavola, tafelgabel
- D **5076** CUCHILLO POSTRE  
dessert knife, couteau dessert, coltello frutta, dessertmesser
- E **5077** CUCHARA POSTRE  
dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel
- F **5078** TENEDOR POSTRE  
dessert fork, fourchette dessert, forchetta frutta, dessertgabel
- G **5079** TENEDOR LUNCH  
cake fork, fourchette gâteau, forchetta dolce, kuchengabel
- H **5080** CUCHARA CAFÉ  
tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel
- I **5081** CUCHARA MOKA  
coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel

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

**5083** 24 PIEZAS  
24 pieces, écrin 24 pièces, bauletto 24 pz., 24 stück

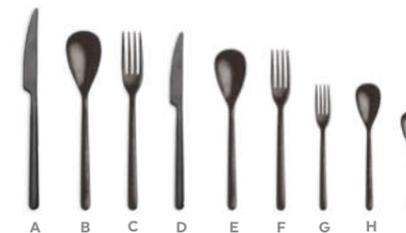
# Canada Vintage Copper

INOX Nickel Free 18% / 4mm / Vintage



# Canada Vintage Black

INOX Nickel Free 18% / 4mm / Vintage



INOX  
STAINLESS  
STEEL  
430

A	<b>1270</b>	CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser
B	<b>1271</b>	CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel
C	<b>1272</b>	TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel
D	<b>1273</b>	CUCHILLO POSTRE dessert knife, couteau dessert, coltello frutta, dessertmesser
E	<b>1274</b>	CUCHARA POSTRE dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel
F	<b>1275</b>	TENEDOR POSTRE dessert fork, fourchette dessert, forchetta frutta, dessertgabel
G	<b>1276</b>	TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel
H	<b>1277</b>	CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel
I	<b>1278</b>	CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel

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



INOX  
STAINLESS  
STEEL  
430

A	<b>1261</b>	CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser
B	<b>1262</b>	CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel
C	<b>1263</b>	TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel
D	<b>1264</b>	CUCHILLO POSTRE dessert knife, couteau dessert, coltello frutta, dessertmesser
E	<b>1265</b>	CUCHARA POSTRE dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel
F	<b>1266</b>	TENEDOR POSTRE dessert fork, fourchette dessert, forchetta frutta, dessertgabel
G	<b>1267</b>	TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel
H	<b>1268</b>	CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel
I	<b>1269</b>	CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel

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



# Finger Food



INOX Nickel Free 18% / 2mm / Mirror



A B C D

# Finger Food

INOX Nickel Free 18% / 2mm / Vintage



MINI CUBIERTOS PARA EXPERIENCIAS DE GRAN SABOR  
MINI CUTLERY FOR GREAT TASTING EXPERIENCES



Cubertería de diseño propio creada para comidas de servicio rápido.  
Cutlery of our own design created for quick service meals.

INOX STAINLESS STEEL 430

- A **8784** CUCHILLO LUNCH  
cake knife, couteau gâteau, coltello dolce, kuchenmesser
- B **8786** CUCHARA CAFÉ  
tea spoon, cuillère café, cucchiaio caffè, kaffeeöffel
- C **8785** TENEDOR LUNCH  
cake fork, fourchette gâteau, forchetta dolce, kuchengabel
- D **8787** PINCHO TAPAS  
cocktail stick, stick à cocktail, spiedo, spieb
- 8795** PACK 4 PCS  
pack 4 pieces, pack 4 pièces, pack 4 pz., 4 pack

UE	MOQ	▶ mm	✂ mm
0/12/120/2520/15120	24	140	6
0/12/120/2520/15120	24	130	2
0/12/120/2520/15120	24	130	2
0/12/120/2520/15120	24	137	2
1/24/96/576/2880	24		2



INOX STAINLESS STEEL 430



## 1001 Black

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

- A **1746** TENEDOR MINI LUNCH  
mini cake fork, fourchette minigâteau, forchetta mini dolce, kuchengabel klein
- B **1747** CUCHARA MOKA  
coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel

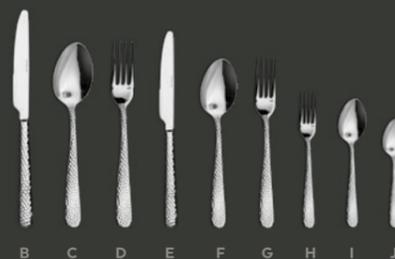
UE	MOQ	▶ mm	✂ mm
0/12/600/25200/75600	120	110	1
0/12/600/25200/75600	120	110	1



# Santorini

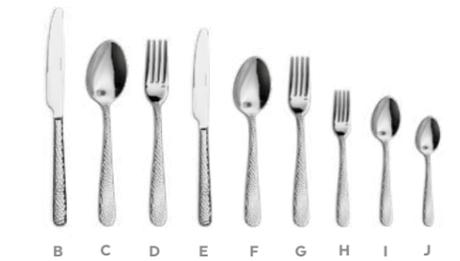


INOX Nickel Free 18% / 3,5mm / Mirror



# Santorini

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



INOX  
STAINLESS  
STEEL  
430

- A **11584** CUCHILLO CHULETERO  
steak knife, couteau steak, coltello bistecca, steakmesser
- B **10642** CUCHILLO MESA  
table knife, couteau table, coltello tavola, tafelmesser
- C **10643** CUCHARA MESA  
table spoon, cuillère table, cucchiaio tavola, tafellöffel
- D **10644** TENEDOR MESA  
table fork, fourchette table, forchetta tavola, tafelgabel
- E **10832** CUCHILLO POSTRE  
dessert knife, couteau dessert, coltello frutta, dessertmesser
- F **10833** CUCHARA POSTRE  
dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel
- G **10834** TENEDOR POSTRE  
dessert fork, fourchette dessert, forchetta frutta, dessertgabel
- H **10645** TENEDOR LUNCH  
cake fork, fourchette gâteau, forchetta dolce, kuchengabel
- I **10646** CUCHARA CAFÉ  
tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel
- J **10647** CUCHARA MOKA  
coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffe
- B **10928** MAZO 2 CUCHILLO MESA  
film 2 table knife, film 2 couteau table, film 2 coltello tavola, film 2 tafelmesser
- C **10929** MAZO 3 CUCHARA MESA  
film 3 table spoon, film 3 cuillère table, film 3 cucchiaio tavola, film 3 löffel
- G **10930** MAZO 3 TENEDOR MESA  
film 3 table fork, film 3 fourchette table, film 3 forchetta tavola, film 3 tafelgabel
- H **10931** MAZO 6 TENEDOR LUNCH  
film 6 cake fork, film 6 fourchette gâteau, film 6 forchetta dolce, film 6 kuchengabel
- I **10932** MAZO 6 CUCHARA CAFÉ  
film 6 tea spoon, film 6 cuillère café, film 6 cucchiaio caffè, film 6 kaffeelöffel
- J **10933** MAZO 6 CUCHARA MOKA  
film 6 coffee/moka spoon, film 6 cuillère moka, film 6 cucchiaio moka, film 6 mokkalöffe

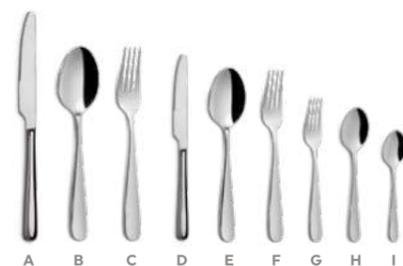
- 5187** 24 PIEZAS  
24 pieces, écriin 24 pièces, bauletto 24 pz., 24 stück

UE	MOQ	▶ mm	✕ mm
1/12/120/1920/5760	120	232	
0//120/1920/5760	120	235	
0//120/1440/7200	120	200	3,5
0//120/1440/7200	120	200	3,5
0/12/120/1920/5760	120	210	
0/12/120/1440/7200	120	180	
0/12/120/1440/7200	120	180	
0//120/2520/15120	120	148	2
0//120/2520/15120	120	140	2
0//120/2520/15120	120	116	2
1/0/48/1008/3024	48	235	
1/0/48/1200/3600	48	200	
1/0/48/1200/3600	48	200	
1/0/48/1152/4608	48	148	
1/0/48/1152/4608	48	148	
1/0/48/1152/4608	48	116	
1/0/4	4		



# Chef Free

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



# Lotus Free

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



INOX  
STAINLESS  
STEEL  
430

A	<b>5033</b>	CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser
B	<b>9626</b>	CUCHARA 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>	CUCHILLO POSTRE dessert knife, couteau dessert, coltello frutta, dessertmesser
E	<b>10835</b>	CUCHARA POSTRE dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel
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>	CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel
I	<b>10838</b>	CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel

INOX  
STAINLESS  
STEEL  
430

A	<b>3139</b>	CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser
B	<b>9629</b>	CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel
C	<b>9630</b>	TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel
D	<b>3145</b>	CUCHILLO POSTRE dessert knife, couteau dessert, coltello frutta, dessertmesser
E	<b>5255</b>	CUCHARA POSTRE dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel
F	<b>5256</b>	TENEDOR POSTRE dessert fork, fourchette dessert, forchetta frutta, dessertgabel
G	<b>5257</b>	TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel
H	<b>9631</b>	CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel
I	<b>5258</b>	CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel

UE	MOQ	▶ mm	✂ mm
0/12/120/1920/5760	60	235	
0/12/120/1440/7200	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	

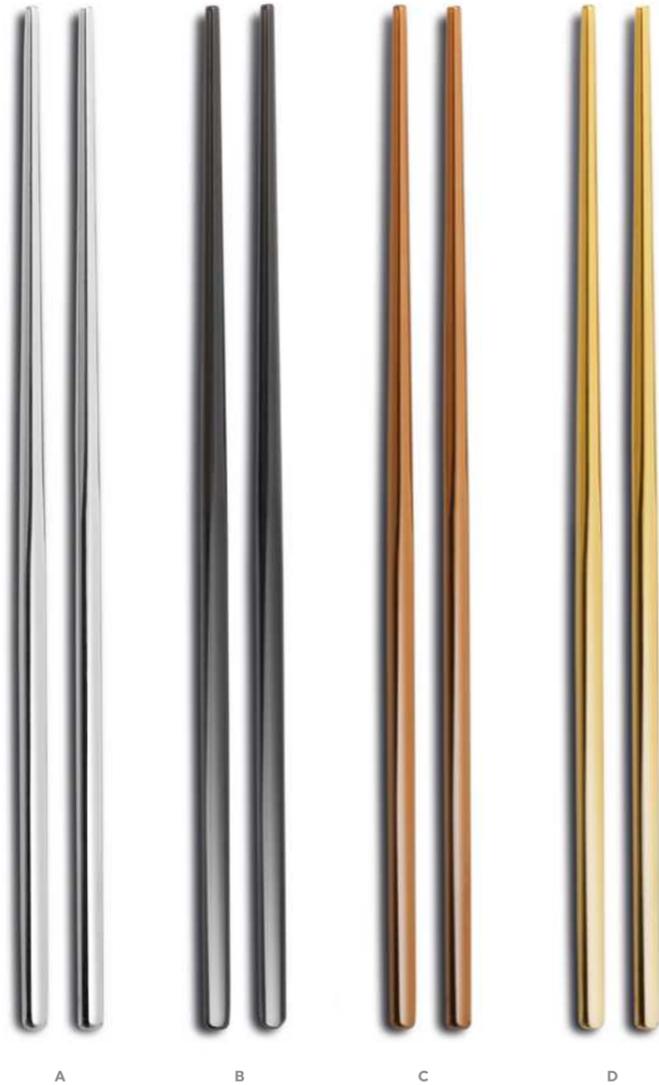


# Kyoto

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

# Cheese

INOX Nickel Free 18% / 3mm / Mirror



Mango hueco para una manipulación más ligera.  
Hollow handle for lighter handling.



INOX STAINLESS STEEL 304

- 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, besteckhalter satin 18/10
- F **7555** REPOSA PALILLOS BLOQUE NEGRO  
chopsticks rest black 18/10, porte baguette black 18/10, supporto posate black 18/10, besteckhalter black 18/10

UE	MOQ	✂ mm	✂ mm
0/12/120/1920/5760	12	230	11
0/12/120/1920/5760	12	230	11
0/12/120/1920/5760	12	230	11
0/12/120/1920/5760	12	230	11
0/12/120/1920/5760	12	60	11
0/12/120/1920/5760	12	60	

INOX STAINLESS STEEL 430

- A **5610** CUCHILLO CHULETERO  
steak knife, couteau steak, coltello bistecca, steakmesser
- B **5611** CUCHARA MESA  
table spoon, cuillère table, cucchiaio tavola, tafellöffel
- C **5612** TENEDOR MESA  
table fork, fourchette table, forchetta tavola, tafelgabel
- D **5615** CUCHILLO POSTRE  
dessert knife, couteau dessert, coltello frutta, dessertmesser
- E **5613** CUCHARA POSTRE  
dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel
- F **5614** TENEDOR POSTRE  
dessert fork, fourchette dessert, forchetta frutta, dessertgabel
- G **5593** CUCHARA CAFÉ  
tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel
- H **5595** TENEDOR LUNCH  
cake fork, fourchette gâteau, forchetta dolce, kuchengabel
- I **5594** CUCHARA MOKA  
coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel

- 5616** MAZO 2 CUCHILLO CHULETERO  
film 2 steak knife, film 2 couteau steak, film 2 coltello bistecca, film 2 steakmesser
- 5617** MAZO 3 CUCHARA MESA  
film 3 table spoon, film 3 cuillère table, film 3 cucchiaio tavola, film 3 löffel
- 5618** MAZO 3 TENEDOR MESA  
film 3 table fork, film 3 fourchette table, film 3 forchetta tavola, film 3 tafelgabel
- 5619** MAZO 6 TENEDOR LUNCH  
film 6 cake fork, film 6 fourchette gâteau, film 6 forchetta dolce, film 6 kuchengabel
- 5620** MAZO 6 CUCHARA CAFÉ  
film 6 tea spoon, film 6 cuillère café, film 6 cucchiaio caffè, film 6 kaffeelöffel
- 5621** MAZO 6 CUCHARA MOKA  
film 6 coffee/moka spoon, film 6 cuillère moka, film 6 cucchiaio moka, film 6 mokkalöffel

- 2894** 24 PIEZAS  
24 pieces, écrin 24 pièces, bauletto 24 pz., 24 stück

UE	MOQ	✂ mm	✂ mm
0/12/120/1920/5760	120	225	7
0/12/120/1440/7200	120	200	3
0/12/120/1440/7200	120	200	3
0/12/120/1920/5760	120	200	
0/12/120/1440/7200	120	184	2
0/12/120/1440/7200	120	184	2
0/12/120/2520/15120	120	142	2
0/12/120/2520/15120	120	145	2
0/12/120/2520/15120	120	110	1,8
1/0/48/1008/3024	48	225	
1/0/48/1200/3600	48	200	3
1/0/48/1200/3600	48	200	3
1/0/48/1152/4608	48	145	2
1/0/48/1152/4608	48	142	2
1/0/48/1152/4608	48	110	1,8
1/0/4	4		2,5

# Hidraulic

INOX Nickel Free 18% / 3mm / Mirror



INOX  
STAINLESS  
STEEL  
430

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 caffè, 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 caffè, 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	

UE MOQ ▶ mm ✂ mm



INOX  
STAINLESS  
STEEL  
430

A	<b>7207</b>	CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser	0/12/120/1920/5760	60	220	
B	<b>7208</b>	CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel	0/12/120/1440/7200	60	200	3
C	<b>7209</b>	TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel	0/12/120/1440/7200	60	200	3
D	<b>7210</b>	CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel	0/12/120/2520/15120	60	140	2
	<b>7211</b>	24 PIEZAS 24 pieces, écrin 24 pièces, bauletto 24 pz., 24 stück	1/0/4	4	3	

# Hidraulic Black

INOX Nickel Free 18% / 3mm / Mirror

UE MOQ ▶ mm ✂ mm




# Madrid

INOX Nickel Free 18% / 3mm / Mirror

# 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 PESCADO fish knife, couteau poisson, coltello pesce, fischmesser	0/12/120/1440/7200	120	200	3
F <b>9653</b> TENEDOR PESCADO 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 caffè, 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 caffè, 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



**2895** 24 PIEZAS  
24 pieces, écriin 24 pièces, bauletto 24 pz., 24 stück

UE 1/0/4  
MOQ 4  
✂ mm 2,5





INOX  
STAINLESS  
STEEL  
430

A	<b>2283</b>	<b>CUCHILLO MESA</b> table knife, couteau table, coltello tavola, tafelmesser	0/12/120/1920/5760	120	240	
B	<b>2274</b>	<b>CUCHARA MESA</b> table spoon, cuillère table, cucchiaio tavola, tafellöffel	0/12/120/1440/7200	120	200	3
C	<b>2275</b>	<b>TENEDOR MESA</b> table fork, fourchette table, forchetta tavola, tafelgabel	0/12/120/1440/7200	120	200	3
D	<b>2758</b>	<b>PALA PESCADO</b> fish knife, couteau poisson, coltello pesce, fischmesser	0/12/120/1440/7200	120	206	3
E	<b>2284</b>	<b>CUCHILLO POSTRE</b> dessert knife, couteau dessert, coltello frutta, dessertmesser	0/12/120/1920/5760	120	210	
F	<b>2759</b>	<b>CUCHARA POSTRE</b> dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel	0/12/120/1440/7200	120	180	3
G	<b>2760</b>	<b>TENEDOR POSTRE</b> dessert fork, fourchette dessert, forchetta frutta, dessertgabel	0/12/120/1440/7200	120	178	3
H	<b>2761</b>	<b>TENEDOR LUNCH</b> cake fork, fourchette gâteau, forchetta dolce, kuchengabel	0/12/120/2520/15120	120	137	2
I	<b>2762</b>	<b>CUCHARA CAFÉ</b> tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel	0/12/120/2520/15120	120	134	2
J	<b>2763</b>	<b>CUCHARA MOKA</b> 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 caffè, 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



**2764** 24 PIEZAS  
24 pieces, écriin 24 pièces, bauletto 24 pz., 24 stück

UE MOQ ▶ mm ✕ mm  
1/0/4 4 2,5





INOX  
STAINLESS  
STEEL  
430

A	<b>2774</b>	<b>CUCHILLO MESA</b> table knife, couteau table, coltello tavola, tafelmesser
B	<b>2710</b>	<b>CUCHARA MESA</b> table spoon, cuillère table, cucchiaio tavola, tafellöffel
C	<b>2711</b>	<b>TENEDOR MESA</b> table fork, fourchette table, forchetta tavola, tafelgabel
D	<b>2734</b>	<b>PALA PESCADO</b> fish knife, couteau poisson, coltello pesce, fischmesser
E	<b>5826</b>	<b>CUCHILLO POSTRE</b> dessert knife, couteau dessert, coltello frutta, dessertmesser
F	<b>2712</b>	<b>CUCHARA POSTRE</b> dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel
G	<b>2713</b>	<b>TENEDOR POSTRE</b> dessert fork, fourchette dessert, forchetta frutta, dessertgabel
H	<b>2714</b>	<b>TENEDOR LUNCH</b> cake fork, fourchette gâteau, forchetta dolce, kuchengabel
I	<b>2715</b>	<b>CUCHARA CAFÉ</b> tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel
J	<b>2716</b>	<b>CUCHARA MOKA</b> coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel
	<b>M2297</b>	<b>MAZO 2 CUCHILLO MESA</b> film 2 table knife, film 2 couteau table, film 2 coltello tavola, film 2 tafelmesser
	<b>M2710</b>	<b>MAZO 3 CUCHARA MESA</b> film 3 table spoon, film 3 cuillère table, film 3 cucchiaio tavola, film 3 tafellöffel
	<b>M2711</b>	<b>MAZO 3 TENEDOR MESA</b> film 3 table fork, film 3 fourchette table, film 3 forchetta tavola, film 3 tafelgabel
	<b>M2161</b>	<b>MAZO 2 CUCHILLO POSTRE</b> film 2 dessert knife, film 2 couteau dessert, film 2 coltello frutta, film 2 dessertmesser
	<b>M2712</b>	<b>MAZO 3 CUCHARA POSTRE</b> film 3 dessert spoon, film 3 cuillère dessert, film 3 cucchiaio frutta, film 3 dessertlöffel
	<b>M2713</b>	<b>MAZO 3 TENEDOR POSTRE</b> film 3 dessert fork, film 3 fourchette dessert, film 3 forchetta frutta, film 3 dessertgabel
	<b>M2714</b>	<b>MAZO 6 TENEDOR LUNCH</b> film 6 cake fork, film 6 fourchette gâteau, film 6 forchetta dolce, film 6 kuchengabel
	<b>M2715</b>	<b>MAZO 6 CUCHARA CAFÉ</b> film 6 tea spoon, film 6 cuillère café, film 6 cucchiaio caffè, film 6 kaffeelöffel
	<b>M2716</b>	<b>MAZO 6 CUCHARA MOKA</b> film 6 coffee/moka spoon, film 6 cuillère moka, film 6 cucchiaio moka, film 6 mokkalö-

UE	MOQ	▶ mm	✂ mm
0/12/120/1920/5760	120	229	
0/12/120/1440/7200	120	213	3
0/12/120/1440/7200	120	213	3
0/12/120/1440/7200	120	215	2,5
0/12/120/1920/5760	60	200	
0/12/120/1440/7200	120	190	2,5
0/12/120/1440/7200	120	190	2,5
0/12/120/2520/15120	120	140	2
0/12/120/2520/15120	120	140	2
0/12/120/2520/15120	120	109	1,5
1/0/48/1008/3024	48	229	
1/0/48/1200/3600	48	213	3
1/0/48/1200/3600	48	213	3
1/0/48/1008/3024	48	200	
1/0/48/1200/3600	48	190	2,5
1/0/48/1200/3600	48	190	2,5
1/0/48/1152/4608	48	140	2
1/0/48/1152/4608	48	140	2
1/0/48/1152/4608	48	109	1,5



**2757** 24 PIEZAS  
24 pieces, écriin 24 pièces, bauletto 24 pz., 24 stück

UE	MOQ	▶ mm	✂ mm
1/0/4	4		3



# Napoli Pizza Collection

INOX Nickel Free 18% / 4mm / Mirror



INOX STAINLESS STEEL 430

- 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
0/12/120/1920/5760	120	205	
0/12/120/1920/5760	120	202	4
1/0/24/4561/2280	24	205	
1/0/48/576/2304	48	205	4

# Vieux Paris

INOX Nickel Free 18% / 3mm / Mirror + Satin



**Acabado mirror**  
Mirror finish

**Acabado satinado**  
Satin finish

INOX STAINLESS STEEL 430

- A **5795** CUCHILLO MESA  
table knife, couteau table, coltello tavola, tafelmesser
- B **5796** CUCHARA MESA  
table spoon, cuillère table, cucchiaio tavola, tafellöffel
- C **5797** TENEDOR MESA  
table fork, fourchette table, forchetta tavola, tafelgabel
- D **5798** CUCHILLO POSTRE  
dessert knife, couteau dessert, coltello frutta, dessertmesser
- E **5799** CUCHARA POSTRE  
dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel
- F **5800** TENEDOR POSTRE  
dessert fork, fourchette dessert, forchetta frutta, dessertgabel
- G **5801** CUCHARA CAFÉ  
tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel
- H **5802** CUCHARA MOKA  
coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel

UE	MOQ	▶ mm	✂ mm
0/12/120/1920/5760	60	238	
0/12/120/1440/7200	60	210	3
0/12/120/1440/7200	60	208	3
0//120/1920/5760	60	215	
0/12/120/1440/7200	60	178	2,5
0/12/120/1440/7200	60	178	2,5
0/12/120/2520/15120	60	143	2
0/12/120/2520/15120	60	112	2

# Sevilla XL

INOX Nickel Free 18% / 3mm / Mirror



# Sevilla XL

INOX Nickel Free 18% / 3mm / Mirror



	UP				
A	0094	CUCHILLO MESA	0/12/120/1920/5760	60	225
		table knife, couteau table, coltello tavola, tafelmesser			
B	5631	CUCHILLO CHULETERO	0/12/120/1920/5760	60	230
		steak knife, couteau steak, coltello bistecca, steakmesser			
C	9657	CUCHARA MESA	0/12/120/1440/7200	120	209
		table spoon, cuillère table, cucchiaio tavola, tafellöffel			
D	9658	TENEDOR MESA	0/12/120/1440/7200	120	210
		table fork, fourchette table, forchetta tavola, tafelgabel			
E	9659	PALA PESCADO	0/12/120/1440/7200	120	200
		fish knife, couteau poisson, coltello pesce, fischmesser			
F	9660	TENEDOR PESCADO	0/12/120/1440/7200	120	197
		fish fork, fourchette poisson, forchetta pesce, fischgabel			
G	0099	CUCHILLO POSTRE	0/12/120/1920/5760	60	195
		dessert knife, couteau dessert, coltello frutta, dessertmesser			
H	9662	CUCHARA POSTRE	0/12/120/1440/7200	120	178
		dessert spoon, cuillère à dessert, cucchiaio frutta, dessertlöffel			
I	9663	TENEDOR POSTRE	0/12/120/1440/7200	120	183
		dessert fork, fourchette à dessert, forchetta frutta, dessertgabel			
J	11930	TENEDOR LUNCH	0/12/120/2520/15120	120	148
		cake fork, fourchette gâteau, forchetta dolce, kuchengabel			
K	9665	CUCHARA CAFÉ	0/12/120/2520/15120	120	138
		tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel			
L	9666	CUCHARA MOKA	0/12/120/2520/15120	120	117
		coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel			
M	1626	CAZO SOPA	1/10/50/200/800	10	260
		soup ladle, louche à potage, mestolo, suppenkelle			
N	1627	CUCHARA SERVIR	1/10/50/800/400	10	235
		serving spoon, cuillère à servir, cucchiaio servir, servierlöffel			
O	1628	TENEDOR SERVIR	1/10/50/800/400	10	235
		serving fork, fourchette à servir, forchetta servire, serviergabel			
P	1629	PALA REPOSTERÍA	1/10/50/600/2400	10	240
		cake server, pelle à tarte, pala torta, tortenheber			
Q	1632	CAZO SALSA	1/10/50/800/4000	10	170
		sauce ladle, cuillère à sauce, mestolino salsa, soßenkelle			

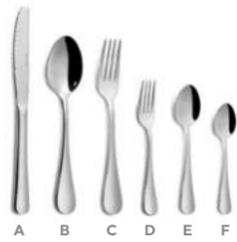


1297	MAZO 2 CUCHILLO CHULETERO	0/48/1008/3024	48	230	
	film 2 steak knife, film 2 couteau steak, film 2 coltello bistecca, film 2 steakmesser				
1298	MAZO 3 CUCHARA MESA	1/0/48/1200/3600	48	209	3
	film 3 table spoon, film 3 cuillère table, film 3 cucchiaio tavola, film 3 tafellöffel				
1299	MAZO 3 TENEDOR MESA	1/0/48/1200/3600	48	210	3
	film 3 table fork, film 3 fourchette table, film 3 forchetta tavola, film 3 tafelgabel				
1315	MAZO 2 CUCHILLO POSTRE	1/0/48/1008/3024	48	200	
	film 2 dessert knife, film 2 couteau dessert, film 2 coltello frutta, film 2 dessertmesser				
1316	MAZO 3 CUCHARA POSTRE	1/0/48/1200/3600	48	178	2,5
	film 3 dessert spoon, film 3 cuillère à dessert, film 3 cucchiaio frutta, film 3 dessertlöffel				
1317	MAZO 3 TENEDOR POSTRE	1/0/48/1200/3600	48	183	2,5
	film 3 dessert fork, film 3 fourchette à dessert, film 3 forchetta frutta, film 3 dessertgabel				
NEW 11931	MAZO 6 TENEDOR LUNCH	1/0/48/1152/4608	48	178	2
	film 6 cake fork, film 6 fourchette gâteau, film 6 forchetta dolce, film 6 kuchengabel				
1301	MAZO 6 CUCHARA CAFÉ	1/0/48/1152/4608	48	138	2
	film 6 tea spoon, film 6 cuillère café, film 6 cucchiaio caffè, film 6 kaffeelöffel				
1302	MAZO 6 CUCHARA MOKA	1/0/48/1152/4608	48	117	2
	film 6 coffee/moka spoon, film 6 cuillère moka, film 6 cucchiaio moka, film 6 mokkalöffel				



# Sevilla S

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

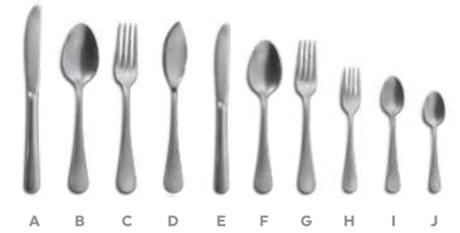


UE      MOQ      ✂ mm      ✂ mm

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 caffè, 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 caffè, 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 takkellöffel	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 caffè, 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, écriin 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, écriin 24 pièces + c.steak, bauletto 24 pz. + bistecca, 24 stück + steakmesser	1/0/4	4		1,8	

# Sevilla Vintage

INOX Nickel Free 18% / 2,5mm / Vintage



INOX  
STAINLESS  
STEEL  
430

UE      MOQ      ✂ mm      ✂ mm

A	<b>7425</b>	CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser	0/12/120/1920/5760	120	225	
B	<b>7426</b>	CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel	0/12/120/1440/7200	120	198	2,5
C	<b>7427</b>	TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel	0/12/120/1440/7200	120	198	2,5
D	<b>8567</b>	PALA PESCADO fish knife, couteau poisson, coltello pesce, fischmesser	0/12/120/1440/7200	120	200	2,5
E	<b>8568</b>	CUCHILLO POSTRE dessert knife, couteau dessert, coltello frutta, dessertmesser	0/12/120/1440/7200	120	195	
F	<b>8569</b>	CUCHARA POSTRE dessert spoon, cuillère à dessert, cucchiaio frutta, dessertlöffel	0/12/120/1440/7200	120	185	2,5
G	<b>8570</b>	TENEDOR POSTRE dessert fork, fourchette à dessert, forchetta frutta, dessertgabel	0/12/120/1440/7200	120	185	2,5
H	<b>11932</b>	TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	0/12/120/2520/15120	120	148	2
I	<b>7429</b>	CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel	0/12/120/2520/15120	120	138	2
J	<b>7430</b>	CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	0/12/120/2520/15120	120	117	2
<b>7917</b>	<b>24 PIEZAS</b> 24 pieces, écriin 24 pièces, bauletto 24 pz., 24 stück	1/0/4	4			

# Granada XL

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



# Granada XL

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



	€	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	
C <b>2700</b> CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel	1,61 €	0/12/120/1440/7200	120	209	2,5
D <b>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 PESCADO fish knife, couteau poisson, coltello pesce, fischmesser	1,53 €	0/12/120/1440/7200	120	200	2,5
F <b>2703</b> TENEDOR PESCADO 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
J <b>11933</b> TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	0,91 €	0/12/120/2520/15120	120	148	2
K <b>2708</b> CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel	0,91 €	0/12/120/2520/15120	120	138	2
L <b>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/?800?4000	10	230	2,8
O <b>2305</b> TENEDOR SERVIR serving fork, fourchette à servir, forchetta servire, serviergabel	4,18 €	1/10/50/?800?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

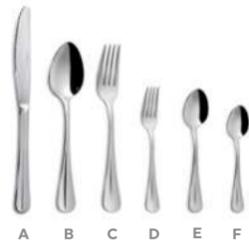


	UE	MOQ	✂ mm	✂ mm
<b>M1462</b> MAZO 2 CUCHILLO CHULETERO film 2 steak knife, film 2 couteau steak, film 2 coltello bistecca, film 2 steakmesser	1/0/48/1008/3024	48	223	
<b>1597</b> MAZO 3 CUCHARA MESA film 3 table spoon, film 3 cuillère table, film 3 cucchiaio tavola, film 3 tafellöffel	1/0/48/1200/3600	48	209	2,5
<b>1598</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	210	2,5
<b>M4564</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	196	
<b>1601</b> MAZO 3 CUCHARA POSTRE film 3 dessert spoon, film 3 cuillère à dessert, film 3 cucchiaio frutta, film 3 dessertlöffel	1/0/48/1200/3600	48	178	2,5
<b>1602</b> MAZO 3 TENEDOR POSTRE film 3 dessert fork, film 3 fourchette à dessert, film 3 forchetta frutta, film 3 dessertgabel	1/0/48/1200/3600	48	183	2,5
<b>11934</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	145	2
<b>1604</b> MAZO 6 CUCHARA CAFÉ film 6 tea spoon, film 6 cuillère café, film 6 cucchiaio caffè, film 6 kaffeelöffel	1/0/48/1152/4608	48	138	2
<b>1605</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	117	2



# Granada S

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



# Granada S

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

INOX  
STAINLESS  
STEEL  
430

A	<b>4632</b> CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser
B	<b>0424</b> CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel
C	<b>0425</b> TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel
D	<b>0426</b> TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel
E	<b>0427</b> CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel
F	<b>0428</b> CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel
<b>8083</b>	<b>MAZO 2 CUCHILLO MESA</b> film 2 knife, film 2 couteau, film 2 coltello, film 2 messer
<b>8084</b>	<b>MAZO 3 CUCHARA MESA</b> film 3 table spoon, film 3 cuillère table, film 3 cucchiaio tavola, film 3 tafellöffel
<b>8085</b>	<b>MAZO 3 TENEDOR MESA</b> film 3 table fork, film 3 fourchette table, film 3 forchetta tavola, film 3 tafelgabel
<b>8086</b>	<b>MAZO 6 TENEDOR LUNCH</b> film 6 cake fork, film 6 fourchette gâteau, film 6 forchetta dolce, film 6 kuchengabel
<b>8087</b>	<b>MAZO 6 CUCHARA CAFÉ</b> film 6 tea spoon, film 6 cuillère café, film 6 cucchiaio caffè, film 6 kaffeelöffel
<b>8088</b>	<b>MAZO 6 CUCHARA MOKA</b> film 6 coffee/moka spoon, film 6 cuillère moka, film 6 cucchiaio moka, film 6 mokkalöffel
<b>5107</b>	<b>CORBATA 2 CUCHILLO MESA</b> Tie 2 table knife, cavalier 2 couteau table, cravatta 2 coltello tavola, krawatte 2 tafelmesser
<b>4623</b>	<b>CORBATA 3 CUCHARA MESA</b> Tie 3 table spoon, cavalier 3 cuillère table, cravatta 3 cucchiaio tavola, krawatte 3 takkellöffel
<b>4624</b>	<b>CORBATA 3 TENEDOR MESA</b> Tie 3 table fork, cavalier 3 fourchette table, cravatta 3 forchetta tavola, krawatte 3 tafelgabel
<b>3515</b>	<b>CORBATA 6 TENEDOR LUNCH</b> Tie 6 cake fork, cavalier 6 fourchette gâteau, cravatta 6 forchetta dolce, krawatte 6 kuchengabel
<b>3516</b>	<b>CORBATA 6 CUCHARA CAFÉ</b> Tie 6 tea spoon, cavalier 6 cuillère café, cravatta 6 cucchiaio caffè, krawatte 6 kaffeelöffel
<b>3517</b>	<b>CORBATA 6 CUCHARA MOKA</b> Tie 6 moka spoon, cavalier 6 cuillère moka, cravatta 6 cucchiaio moka, krawatte 6 mokkalöffel
<b>4884</b>	<b>24 PIEZAS</b> 24 pieces, écrin 24 pièces, bauletto 24 pz., 24 stück

UE	MOQ	▶ mm	✕ mm
0/12/120/1920/5760	120	224	
0/12/120/1440/7200	120	193	1,5
0/12/120/1440/7200	120	190	1,8
0/12/120/2520/15120	120	143	1,5
0/12/120/2520/15120	120	140	1,5
0/12/120/2520/15120	120	120	1,2
1/0/48/1008/3024	48	224	
1/0/48/1200/3600	48	193	1,5
1/0/48/1200/3600	48	190	1,8
1/0/48/1152/4608	48	143	1,5
1/0/48/1152/4608	48	140	1,5
1/0/48/1152/4608	48	120	1,2
1/4/48/672/2688	48	224	
1/4/48/672/2688	48	193	1,5
1/4/48/672/2688	48	190	1,8
1/4/48/672/2688	48	143	1,5
1/4/48/672/2688	48	140	1,5
1/4/48/672/2688	48	120	1,2
1/0/4	4		1,8



# Bilbao XL

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



INOX STAINLESS STEEL 430

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

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



INOX STAINLESS STEEL 430

- A **M2397** MAZO 2 CUCHILLO CHULETERO  
film 2 steak knife, film 2 couteau steak, film 2 coltello bistecca, film 2 steakmesser
- C **1635** MAZO 3 CUCHARA MESA  
film 3 table spoon, film 3 cuillère table, film 3 cucchiaio tavola, film 3 tafellöffel
- D **1642** MAZO 3 TENEDOR MESA  
film 3 table fork, film 3 fourchette table, film 3 forchetta tavola, film 3 tafelgabel
- G **M4591** MAZO 2 CUCHILLO POSTRE  
film 2 dessert knife, film 2 couteau dessert, film 2 coltello frutta, film 2 dessertmesser
- H **1644** MAZO 3 CUCHARA POSTRE  
film 3 dessert spoon, film 3 cuillère à dessert, film 3 cucchiaio frutta, film 3 dessertlöffel
- I **1646** MAZO 3 TENEDOR POSTRE  
film 3 dessert fork, film 3 fourchette à dessert, film 3 forchetta frutta, film 3 dessertgabel
- J **11929** MAZO 6 TENEDOR LUNCH  
film 6 cake fork, film 6 fourchette gâteau, film 6 forchetta dolce, film 6 kuchengabel
- K **1648** MAZO 6 CUCHARA CAFÉ  
film 6 tea spoon, film 6 cuillère café, film 6 cucchiaio caffè, film 6 kaffeelöffel
- L **1649** MAZO 6 CUCHARA MOKA  
film 6 coffee/moka spoon, film 6 cuillère moka, film 6 cucchiaio moka, film 6 mokkalöffel

UE	MOQ	▶ mm	✂ mm
1/0/48/1008/3024	48	223	
1/0/48/1200/3600	48	209	2,5
1/0/48/1200/3600	48	210	2,5
1/0/48/1008/3024	48	200	
1/0/48/1200/3600	48	178	2,5
1/0/48/1200/3600	48	183	2,5
1/0/48/1152/4608	48	148	2
1/0/48/1152/4608	48	138	2
1/0/48/1152/4608	48	117	2



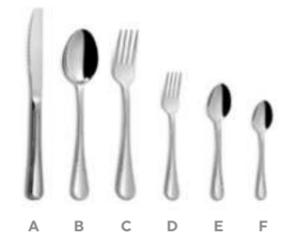
# Bilbao S

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



# Olympia

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

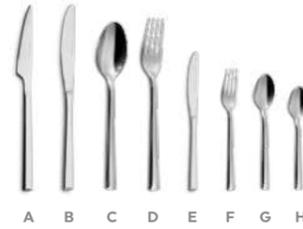


INOX STAINLESS STEEL 430

	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, cucchio 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, cucchio caffè, kaffeelöffel	0/12/120/2520/15120	120	140	1,5
F <b>3813</b> CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchio 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 cucchio 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 cucchio caffè, 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 cucchio moka, film 6 mokkalöffel	1/0/48/1152/4608	48	120	1,2
<b>0010</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>3435</b> CORBATA 3 CUCHARA MESA Tie 3 table spoon, cavalier 3 cuillère table, cravatta 3 cucchio tavola, krawatte 3 takkellöffel	1/4/48/672/2688	48	193	1,5
<b>3970</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>4540</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>4541</b> CORBATA 6 CUCHARA CAFÉ Tie 6 tea spoon, cavalier 6 cuillère café, cravatta 6 cucchio caffè, krawatte 6 kaffeelöffel	1/4/48/672/2688	48	140	1,5
<b>4542</b> CORBATA 6 CUCHARA MOKA Tie 6 moka spoon, cavalier 6 cuillère moka, cravatta 6 cucchio moka, krawatte 6 mokkalöffel	1/4/48/672/2688	48	120	1,2
<b>2455</b> 24 PIEZAS 24 pieces, écriin 24 pièces, bauletto 24 pz., 24 stück	1/0/4	4	1,8	

INOX STAINLESS STEEL 430

	UE	MOQ	▶ mm	✂ mm
A <b>1934</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 <b>3976</b> CORBATA 3 CUCHARA MESA Tie 3 table spoon, cavalier 3 cuillère table, cravatta 3 cucchio tavola, krawatte 3 takkellöffel	1/4/48/672/2688	48	193	1,5
C <b>3771</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
D <b>4539</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
E <b>2555</b> CORBATA 6 CUCHARA CAFÉ Tie 6 tea spoon, cavalier 6 cuillère café, cravatta 6 cucchio caffè, krawatte 6 kaffeelöffel	1/4/48/672/2688	48	140	1,5
F <b>4556</b> CORBATA 6 CUCHARA MOKA Tie 6 moka spoon, cavalier 6 cuillère moka, cravatta 6 cucchio moka, krawatte 6 mokkalöffel	1/4/48/672/2688	48	120	1,2
<b>2458</b> 24 PIEZAS 24 pieces, écriin 24 pièces, bauletto 24 pz., 24 stück	1/0/4	4	1,8	



A B C D E F G H

INOX  
STAINLESS  
STEEL  
430

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 caffè, 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>	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	225	
	<b>1612</b>	MAZO 2 CUCHILLO MESA ECO 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>	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	205	1,5
	<b>1608</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	208	2
	<b>1887</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	145	1,5
	<b>1610</b>	MAZO 6 CUCHARA CAFÉ film 6 tea spoon, film 6 cuillère café, film 6 cucchiaio caffè, film 6 kaffeelöffel	1/0/48/1152/4608	48	140	1,5
	<b>1611</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	125	1,5
	<b>2660</b>	CORBATA 2 CUCHILLO CHULETERO 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>	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	205	1,5
	<b>2510</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	208	2
	<b>1889</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	145	1,5
	<b>2513</b>	CORBATA 6 CUCHARA CAFÉ Tie 6 tea spoon, cavalier 6 cuillère café, cravatta 6 cucchiaio caffè, krawatte 6 kaffeelöffel	1/4/48/672/2688	48	140	1,5
	<b>1890</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	125	1,5



**2515** 24 PIEZAS  
24 pieces, écrin 24 pièces, bauletto 24 pz., 24 stück

UE 1/0/4 MOQ 4  $\blacktriangleleft$  mm  $\blacktriangleright$  mm 2



# Luna

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



A B C D E F



B C D E



A

NEW

INOX  
STAINLESS  
STEEL  
430

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 caffè, 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 kuchengabel	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 caffè, 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 taffelöffel	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 caffè, 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

UE MOQ mm X mm



INOX  
STAINLESS  
STEEL  
430

NEW	A	<b>12006</b> CUCHILLO CHULETERO EUROPA europa steak knife, couteau steakeuropa, coltello bistecca europa, steakmesser europa	0/12/120/1920/5760	120	215	
	B	<b>5497</b> CUCHILLO MESA MICRODENTADO table knife, couteau table, coltello tavola, tafelmesser	0/12/120/1920/5760	120	214	2,5
	C	<b>6320</b> CUCHARA MESA EUROPA XL europa XL table spoon, europa XL cuillère table, cucchiaio tavola europa XL, tafellöffel europa XL	0/12/120/1440/7200	120	195	2,5
	D	<b>6321</b> TENEDOR MESA EUROPA XL europa XL table fork, europa XL fourchette table, forchetta tavola europa XL, tafelgabel europa XL	0/12/120/1440/7200	120	195	1,5
	E	<b>2686</b> CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel	0/12/120/2520/15120	120	140	

UE MOQ mm X mm

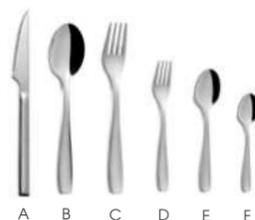
0/12/120/1920/5760	120	215	
0/12/120/1920/5760	120	214	2,5
0/12/120/1440/7200	120	195	2,5
0/12/120/1440/7200	120	195	1,5
0/12/120/2520/15120	120	140	





# Hotel Extra Eco

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



# Hotel

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



INOX STAINLESS STEEL 430

	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>8009</b> CUCHARA MESA ECO table spoon eco, cuillère table eco, cucchiaino tavola eco, tafellöffel eco	0/12/120/1440/7200	120	195	1,5
C <b>8010</b> TENEDOR MESA ECO table fork eco, fourchette table eco, forchetta tavola eco, tafelgabel eco	0/12/120/1440/7200	120	196	1,5
D <b>0940</b> TENEDOR LUNCH ECO cake fork eco, fourchette gâteau eco, forchetta dolce eco, kuchengabel eco	0/12/120/2520/15120	120	150	1,2
E <b>0941</b> CUCHARA CAFÉ ECO tea spoon eco, cuillère café eco, cucchiaino caffè eco, kaffeelöffel eco	0/12/120/2520/15120	120	140	1,2
F <b>0942</b> CUCHARA MOKA ECO coffee/moka spoon eco, cuillère moka eco, cucchiaino moka eco, mokkalöffel eco	0/12/120/2520/15120	120	110	1
<b>5206</b> CORBATA 2 CUCHILLO MESA MICRO Tie 2 steak knife micro, cavalier 2 couteau steak micro, cravatta 2 coltello bistecca micro, krawatte 2 steakmesser micro	1/4/48/672/2688	48	215	
<b>5202</b> CORBATA 3 CUCHARA MESA Tie 3 table spoon, cavalier 3 cuillère table, cravatta 3 cucchiaino tavola, krawatte 3 takkelöffel	1/4/48/672/2688	48	195	1,5
<b>5203</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	196	1,5
<b>3036</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	150	1,5
<b>3037</b> CORBATA 6 CUCHARA CAFÉ Tie 6 tea spoon, cavalier 6 cuillère café, cravatta 6 cucchiaino caffè, krawatte 6 kaffeelöffel	1/4/48/672/2688	48	140	1,5
<b>3038</b> CORBATA 6 CUCHARA MOKA Tie 6 moka spoon, cavalier 6 cuillère moka, cravatta 6 cucchiaino moka, krawatte 6 mokkalöffel	1/4/48/672/2688	48	110	1,2

INOX STAINLESS STEEL 430

	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>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>0014</b> CUCHARA MESA table spoon, cuillère table, cucchiaino tavola, tafellöffel	0/12/120/1440/7200	120	195	1,5
E <b>0015</b> TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel	0/12/120/1440/7200	120	197	1,5
F <b>0018</b> CUCHILLO POSTRE dessert knife, couteau dessert, coltello frutta, dessertmesser	0/12/120/1920/5760	120	190	
G <b>0019</b> CUCHARA POSTRE dessert spoon, cuillère dessert, cucchiaino frutta, dessertlöffel	0/12/120/1440/7200	120	177	1,5
H <b>0020</b> TENEDOR POSTRE dessert fork, fourchette dessert, forchetta frutta, dessertgabel	0/12/120/1440/7200	120	178	1,5
I <b>0021</b> CUCHILLO LUNCH cake knife, couteau gâteau, coltello dolce, kuchenmesser	0/12/120/1920/5760	120	165	
J <b>0022</b> TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	0/12/120/2520/15120	120	150	1,2
K <b>0023</b> CUCHARA CAFÉ tea spoon, cuillère café, cucchiaino caffè, kaffeelöffel	0/12/120/2520/15120	120	140	1,2
L <b>0024</b> CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaino moka, mokkalöffel	0/12/120/2520/15120	120	110	1
M <b>0033</b> CUCHARA REFRESCO soda spoon, cuillère mazagran, cucchiaino bibita, longdrinklöffel	0/12/120/1440/72008	120	205	1,5

# Brooklyn

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



\* Bolsa con apertura lateral.  
Side-opening bag



\* Bolsa con apertura lateral.  
Side-opening bag



INOX STAINLESS STEEL 430



INOX STAINLESS STEEL 430

- A **8334** CUCHILLO MESA  
table knife, couteau table, coltello tavola, tafelmesser
- B **8335** CUCHARA MESA  
table spoon, cuillère table, cucchiaio tavola, tafellöffel
- C **8336** TENEDOR MESA  
table fork, fourchette table, forchetta tavola, tafelgabel
- D **8337** CUCHARA CAFÉ  
tea spoon, cuillère café, cucchiaio caffè, kaffeeöffel
- 8338** 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 + serviette
- 5254** KIT CUCHARA HELADO Y SERVILLETA  
set ice cream spoon + napkin  
set cuillère café + serviette  
set cucchiaio caffè + tovagliolo  
set kaffeeöffel + serviette
- 8184** 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 caffè /forchetta tavola + tovagliolo  
set tafelmesser/kaffeeöffel/tafelgabel + serviette

UE	MOQ	✂ mm	✂ mm
0/12/360/7200/14400	360	185	0,6
0/12/360/7200/14400	360	170	0,6
0/12/360/7200/14400	360	170	0,6
0/12/600/7200/36000	600	120	0,6
1/0/120/0/0	120		0,6



PP  
POLYPROPYLENE

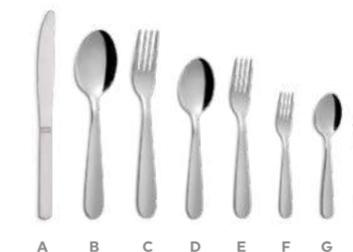
# Take Away



\* Los cubiertos no van incluidos  
Cutlery is not included

**8373** CAJA POLIPROPILENO  
pp case, boîte pp, scatola pp, box pp

UE	MOQ	Lmm	Wmm
1-0-120-480-960 / 6	6	235	32



INOX STAINLESS STEEL 430

	UE	MOQ	▶ mm	✂ mm
A <b>1489</b> CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser	0/12/120/1920/5760	120	210	
B <b>0001</b> CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel	0/12/360/7200/14400	360	200	1,5
C <b>0002</b> TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel	0/12/360/7200/14400	360	200	1,5
D <b>0009</b> CUCHILLO POSTRE dessert knife, couteau dessert, coltello frutta, dessertmesser	0/12/120/1920/5760	120	190	
E <b>0003</b> CUCHARA CADETE dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel	0/12/360/8640/17280	360	185	1,2
F <b>0004</b> TENEDOR CADETE dessert fork, fourchette dessert, forchetta frutta, dessertgabel	0/12/360/10800/21600	360	185	1,2
G <b>0005</b> TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	0/12/600/16800/50400	600	140	1,2
H <b>4504</b> TENEDOR MINI LUNCH mini cake fork, fourchette minigâteau, forchetta mini dolce, kuchengabel klein	0/12/600/25200/75600	600	110	1
I <b>1664</b> CUCHARA CAFÉ REFORZADA tea spoon reinf, cuillère café renforcé, cucchiaio caffè rforzatta, kaffeelöffel verstärkt	0/12/600/12000/36000	600	140	1,2
J <b>0006</b> CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel	0/12/600/12000/36000	600	140	1
K <b>2731</b> CUCHARA CAFÉ ECO tea spoon eco, cuillère café eco, cucchiaio caffè eco, kaffeelöffel eco	0/12/600/12000/36000	600	140	1
L <b>0007</b> CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	0/12/600/25200/75600	600	110	1
<b>2459</b> 2 CUCHARA MESA 2 table spoon, 2 cuillère table, 2 cucchiaio tavola, 2 tafellöffel	2/18/270/5400/10800	270	185	1,2
<b>2460</b> 2 TENEDOR MESA 2 table fork, 2 fourchette table, 2 forchetta tavola, 2 tafelgabel	2/18/270/5400/10800	270	185	1,2
<b>2461</b> 4 TENEDOR PASTEL 4 cake fork, 4 fourchette gâteau, 4 forchetta dolce, 4 kuchengabel	2/18/270/5400/10800	270	140	1,2
<b>2462</b> 4 CUCHARA CAFÉ 4 tea spoon, 4 cuillère café, 4 cucchiaio caffè, 4 kaffeelöffel	2/18/270/5400/10800	270	140	1
<b>2463</b> 4 CUCHARA MOKA 4 coffee/moka spoon, 4 cuillère moka, 4 cucchiaio moka, 4 mokkalöffel	4/18/270/6750/13500	270	110	1



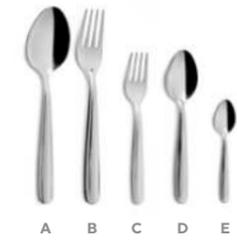
INOX STAINLESS STEEL 430

	UE	MOQ	▶ mm	✂ mm
A <b>0481</b> CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser	0/12/240/6000/18000	240	220	2,5
B <b>3185</b> CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel	0/12/360/7200/14400	360	200	1,5
C <b>3186</b> TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel	0/12/360/10440/20880	360	200	1,5
D <b>3187</b> CUCHARA POSTRE dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel	0/12/360/10800/21600	360	170	1,5
H <b>3188</b> TENEDOR POSTRE dessert fork, fourchette dessert, forchetta frutta, dessertgabel	0/12/360/10800/21600	360	170	1,5
F <b>3189</b> TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	0/12/600/16800/50400	600	133	1,2
G <b>3190</b> CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel	0/12/600/12000/36000	600	133	1,2
H <b>3191</b> CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	0/12/600/25200/75600	600	110	1
<b>4571</b> 2 CUCHILLO MESA ECO 2 table knife eco, 2 couteau table eco, 2 coltello tavola eco, 2 tafelmesser eco	0/18/270/3240/6480	270	220	
<b>3192</b> 3 CUCHARA MESA 3 table spoon, 3 cuillère table, 3 cucchiaio tavola, 3 tafellöffel	0/12/180/2700/5400	180	170	1,5
<b>3193</b> 3 TENEDOR MESA 3 table fork, 3 fourchette table, 3 forchetta tavola, 3 tafelgabel	0/12/180/3600/7200	180	170	1,5
<b>3194</b> 6 TENEDOR PASTEL 6 cake fork, 6 fourchette gâteau, 6 forchetta dolce, 6 kuchengabel	0/12/180/3600/7200	180	133	1,2
<b>3195</b> 6 CUCHARA CAFÉ 6 tea spoon, 6 cuillère café, 6 cucchiaio caffè, 6 kaffeelöffel	0/12/180/3600/7200	180	133	1,2
<b>3196</b> 6 CUCHARA MOKA 6 coffee/moka spoon, 6 cuillère moka, 6 cucchiaio moka, 6 mokkalöffel	0/12/180/3600/10800	180	110	1



# 1003

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



# Nervio

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

INOX STAINLESS STEEL 430

- A **0278** 3 CUCHARA MESA  
3 table spoon, 3 cuillère table, 3 cucchiaino tavola, 3 tafellöffel
- B **0279** 3 TENEDOR MESA  
3 table fork, 3 fourchette table, 3 forchetta tavola, 3 tafelgabel
- C **0280** 6 TENEDOR PASTEL  
6 cake fork, 6 fourchette gâteau, 6 forchetta dolce, 6 kuchengabel
- D **0281** 6 CUCHARA CAFÉ  
6 tea spoon, 6 cuillère café, 6 cucchiaino caffè, 6 kaffeelöffel
- E **0282** 6 CUCHARA MOKA  
6 coffee/moka spoon, 6 cuillère moka, 6 cucchiaino moka, 6 mokkalöffel

UE	MOQ	▶ mm	✂ mm
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	1,2
6/12/180/3600/7200	180	140	1
6/12/180/4500/9000	180	110	1



INOX STAINLESS STEEL 430

- A **6338** 6 CUCHARA CAFÉ  
6 tea spoon, 6 cuillère café, 6 cucchiaino caffè, 6 kaffeelöffel
- B **6339** 6 CUCHARA MOKA  
6 coffee/moka spoon, 6 cuillère moka, 6 cucchiaino moka, 6 mokkalöffel

UE	MOQ	▶ mm	✂ mm
0/60/600/16800/50400	600	120	1
0/60/600/25200/75600	600	102	1

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 cucchiaino 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 cucchiaino caffè, 6 kaffeelöffel
- F **3552** 6 CUCHARA MOKA  
6 coffee/moka spoon, 6 cuillère moka, 6 cucchiaino 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



INOX STAINLESS STEEL 430

- 5651** CORBATA 6 CUCHARA APERITIVO  
6 aperitive spoon, 6 aperitive cuillère, 6 aperitive spoon, 6 aperitive spoon



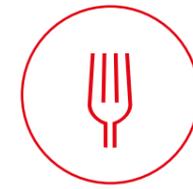
INOX STAINLESS STEEL 430

- 0669** CUCHARA DEGUSTACIÓN PELLE  
pelle aperitive spoon, cuillère degustation pelle, cucchiaino degustazione, pelle aperitivlöffel

UE	MOQ	▶ mm	✂ mm
1/4/48/720/3600	48	108	1,5
0/12/120/9600/38400	120	123	1,3

# CHULETEROS

## STEAK KNIVES



## CHULETEROS

### STEAK KNIVES

- 178 KAJI
- 182 MEZZA
- 184 EVEREST
- 186 OLIU
- 188 SILEX
- 190 MAGNOLIA
- 192 HQ: 5Cr15Mov
- 194 HQ
- 204 UTSET + COMAS
- 208 INOX
- 209 NAPOLI PIZZA
- 210 ECO

**Diseño moderno con alma de tradición japonesa.**  
Modern design with Japanese tradition.



Inspirado en los cuchillos japoneses Kiritsuke, Kaji es una pieza de diseño único. Su hoja con acabado damasco revela el saber hacer artesanal con líneas ligeramente curvadas para un corte preciso. El mango, de madera maciza con un toque de color, reinterpreta los mangos octogonales tradicionales para la mesa moderna, ofreciendo ergonomía y equilibrio perfectos.

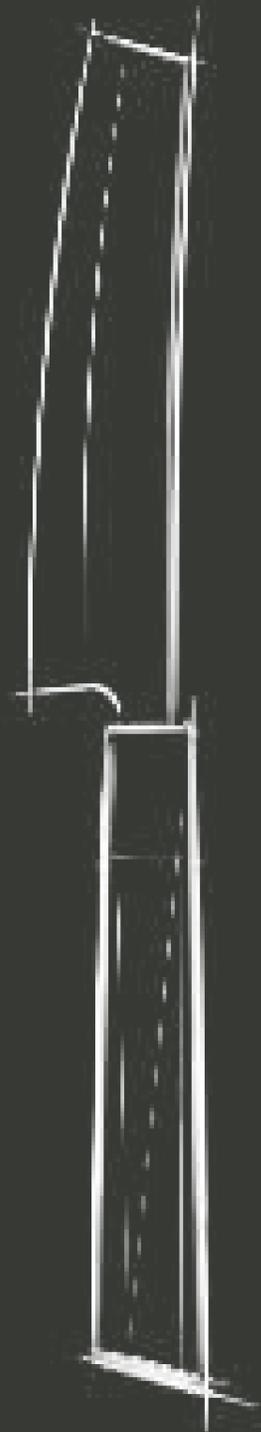
Le acompaña un tenedor con dos puntas y mango simétrico, completando un conjunto icónico y exclusivo. El Nombre Kaji significa "forja" o "fuego" en japonés, refleja el proceso meticuloso de creación de esta pieza única.

*Inspired by the Japanese Kiritsuke knives, Kaji is a unique piece of design. Its damask-finished blade reveals the craftsman's know-how with slightly curved lines for a precise cut. The handle, solid wood with a touch of colour, reinterprets traditional octagonal handles for the modern table, offering perfect ergonomics and balance.*

*It is accompanied by a fork with two prongs and a symmetrical handle, completing an iconic and exclusive set. The name Kaji means 'forge' or 'fire' in Japanese, reflecting the meticulous process of creating this unique piece.*

**Proyecto diseñado por:**  
Project designed by:

**Bahigüell**



Proyecto diseñado por:  
Project designed by:

Bahigüell

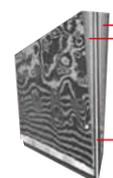
INOX 18/10 / Mirror & Satin



Recomendado lavar a mano  
Hand washing recommended



33 CAPAS ACERO 316L  
33 LAYERS 316L STEEL



NÚCLEO ACERO VG1  
VG10 STEEL CORE



STABLISED  
WOOD



D



A



B



C



SATIN

DAMASCUS 67 LAYERS / VG10 STEEL CORE



A



B



C

UE MOQ ▶ mm ✕ mm

- A **10997** CUCHILLO CHULETERO KAJI  
kaji steak knife, couteau steak kaji, coltello bistecca kaji, steakmesser kaji
- B **11942** TENEDOR CHULETERO KAJI MIRROR  
kaji steak fork, fourchette steak kaji, forchetta bistecca kaji, steakgabel kaji
- C **12000** TENEDOR CHULETERO KAJI SATIN  
kaji steak fork, fourchette steak kaji, forchetta bistecca kaji, steakgabel kaji
- D **12001** ESTUCHE CON CUCHILLO Y TENEDOR KAJI  
kaji steak knife and fork case, étui à couteau steak et fourchette kaji, astuccio per coltello e forchetta kaji, kaji steakmesser und gabel etui

1/6/30  
0/6/60  
0/6/60  
1/6/36

6  
60  
60  
6

232  
210  
210

6  
6  
6

# Mezza

**NEW**



Proyecto diseñado por:  
Project designed by:

Shu Hon Leung Andy

# Mezza

INOX 18/10 / Bimaterial



Recomendado lavar a mano  
Hand washing recommended



**MIKARTA:**

Material compuesto hecho a base de capas de tejidos, impregnadas con resina y prensadas. Curadas bajo alta presión y temperatura.

Composite material made of layers of fabrics, impregnated with resin and pressed. Cured under high pressure and temperature.



A B  
FRONTAL INOX



REVERSO MIKARTA

**MEZZA** es mucho más que un juego de mesa para carne. Fusiona tradición, diseño moderno y artesanía impecable. En la cultura gastronómica italiana, Mezza se utiliza a menudo para describir una pequeña porción de aperitivos o bebidas. Representa una experiencia gastronómica relajada y agradable, que permite disfrutar de deliciosa comida y pasar un buen rato con la familia y los amigos.

*MEZZA is much more than a meat table set. Fusion of tradition, modern design and impeccable craftsmanship. In Italian dining culture, Mezza is often used to describe a small portion of appetizers or drinks. It represents a relaxed and enjoyable dining experience, allowing you to enjoy delicious food and have a good time with family and friends.*

INOX 18/10/ BIMATERIAL



A B

INOX  
STAINLESS  
STEEL  
304

	UE	MOQ	✂ mm	✂ mm
A <b>12017</b> CUCHILLO CHULETERO MEZZA mezza steak knife, couteau steak mezza, coltello bistecca mezza, steakmesser mezza	0/6/60	60	237	4
B <b>12018</b> TENEDOR CHULETERO MEZZA mezza steak fork, fourchette steak mezza, forchetta bistecca mezza, steakgabel mezza	0/6/60	60	210	3,5
<b>12019</b> CAJA PRESENTACIÓN CON 2 CUCHILLOS Y 2 TENEDORES MEZZA box with 2 mezza knives and 2 forks, boîte avec 2 couteaux et 2 fourchettes mezza, scatola con 2 coltelli e 2 forchette mezza, box mit 2 mezzamessen und 2 gaben	1/0/12	12		



Proyecto diseñado por:  
Project designed by:

Pablo Castillo

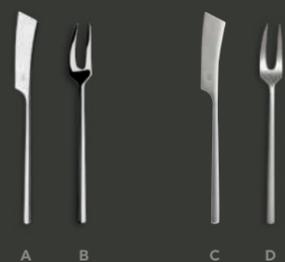
INOX 18/10 / Mirror & Polvo de Luna

Everest surge como un conjunto bipieza de inspiración japonesa pero que a su vez combina en armonía con nuestra colección Atlántida para complementarla y ofrecer una opción más para los platos de carne.

Everest is a Japanese-inspired two-piece set that combines with harmony with our Atlántida collection to complement it and offer another option for meat dishes.



INOX 18/10 / Mirror & Satin



- A **11582** CUCHILLO CHULETERO EVEREST MIRROR  
steak knife, couteau steak, coltello bistecca, steakmesser
- B **11583** TENEDOR CHULETERO EVEREST MIRROR  
steak fork, fourchette steak, forchetta bistecca, steakgabel
- C **10988** CUCHILLO CHULETERO EVEREST P. DE LUNA  
steak knife, couteau steak, coltello bistecca, steakmesser
- D **10989** TENEDOR CHULETERO EVEREST P. DE LUNA  
steak fork, fourchette steak, forchetta bistecca, steakgabel

	UE	MOQ	mm	mm
A	0/6/60/540/2160	60	220	
B	0/6/60/540/2160	60	206	
C	0/6/60/540/2160	60	220	
D	0/6/60/540/2160	60	206	



Proyecto  
OLIU.

Proyecto diseñado por:  
Project designed by:

Silvia Rodríguez Petit  
Liam Kelly Ortiz  
Erik Obermüller Vilor  
Albert Sadurní Roca

## ELISAVA Escuela Universitaria de Barcelona Diseño e Ingeniería

Uno de los proyectos troncales que se desarrollaron en la 18a edición del Master en Diseño y Desarrollo de Producto, fue el proyecto que Comas propuso a los alumnos del Master. El reto consistió en diseñar y desarrollar un cuchillo icónico que pudiera complementar algunas de las colecciones actuales de nuestro catálogo.

Los 26 alumnos del Master, repartidos en 5 grupos, en la 1a fase conceptual presentaron 26 propuestas de diseño de nuevos cuchillos, de los cuales desarrollaron 12 propuestas con todo detalle y llegaron a un prototipo volumétrico de calidad, siguiendo las indicaciones de la empresa.

*One of the core projects developed in the 18th edition of the Master's Degree in Product Design and Development was the project that Comas proposed to the Master's students. The challenge consisted of designing and developing an iconic knife that could complement some of the current collections in our catalogue.*

*The 26 Master's students, divided into 5 groups, presented 26 design proposals for new knives in the 1st conceptual phase, of which they developed 12 proposals in detail and reached a quality volumetric prototype, following the indications of the company.*



INOX 18/10 / Mirror



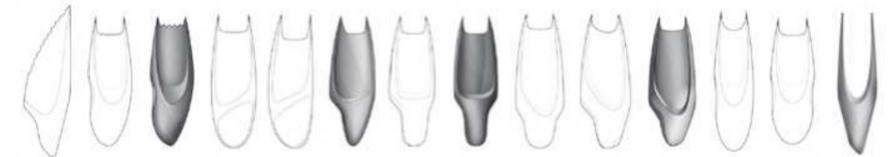
**10994** CUCHILLO CHULETERO OLIU  
oliu steak knife, couteau steak oliu, Coltello bistecca oliu, oliu steakmesser

**UE** 0/6/60/540/2160  
**MOQ** 60 **mm** 226

Proyecto en colaboración con:



INOX 18/10 / Satin



INOX  
STAINLESS  
STEEL  
420



INOX  
STAINLESS  
STEEL  
304



BAMBOO  
WOOD

	UE	MOQ	mm	mm
A <b>6318</b> CUCHILLO CHULETERO SILEX silex steak knife, couteau steak silex, coltello bistecca silex, steakmesser silex	1/0/20/130/390	20	185	
B <b>6319</b> TENEDOR CHULETERO SILEX silex steak fork, fourchette steak silex, forchetta bistecca silex, steagabel silex	1/0/20/130/390	20	185	
<b>6322</b> CUCHILLO + TENEDOR SILEX silex knife + fork, couteau + fourchette silex, coltello + forchetta silex, silex messer + gabel	1/0/8/72/216	8		



# Magnolia

Proyecto diseñado por:  
Project designed by:

Lúcid Design Agency



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



A B

190

Proyecto diseñado por:  
Project designed by:

Lúcid Design Agency



reddot design award  
winner 2018



INOX  
STAINLESS  
STEEL  
420



INOX  
STAINLESS  
STEEL  
304



\* Compatible con:  
5207 / 5208

- A **6445** CUCHILLO CHULETERO K9 MAGNOLIA SIERRA  
k9 magnolia steak knife, couteau steak k9 magnolia saw, coltello bistecca sega k9  
magnolia scie, steakmesser k9 magnolia sâge
- B **6446** TENEDOR CHULETERO K9 MAGNOLIA  
k9 magnolia steak fork, fourchette steak k9 magnolia, forchetta bistecca k9  
magnolia, steakgabel k9 magnolia

UE	MOQ	mm	mm
0/6/60/720/3600	6	226	
0/6/60/720/3600	6	203	9



# 5CR15Mov

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.*

ACERO DE  
GRAN DUREZA  
HIGH  
HARDNESS  
STEEL



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, steakmesser 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-untersetzer 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-untersetzer 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, aprostriche, austernmesser	0/6/60/540/2160	60	160



# HQ: 5Cr15Mov

El acero 5CR15Mov tiene una baja porción de carbono lo que lo hace un material de gran dureza, por lo que el filo conserva más tiempo la capacidad de corte.

Además, ofrece una gran resistencia a la corrosión con más del 15% de cromo.

5CR15Mov steel has a low carbon content which makes it a very hard material, so the cutting edge retains its cutting ability for a longer period of time.

In addition, it offers high corrosion resistance with more than 15% chromium.

ALTA DUREZA  
HIGH HARDNESS  5Cr15Mov





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 steakmesser	0/6/60/540/2160	60	225
B <b>3000</b> CHULETERO ALPS alps steak knife, couteau steak alps, coltello bistecca alps, steakmesser 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, steakmesser 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, steakmesser 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, steakmesser 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, steakmesser 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.

INOX  
STAINLESS  
STEEL  
420



NEW

A  
B  
C  
D  
E  
F  
G  
H  
I  
J

NEW

- A **12006** CUCHILLO CHULETERO EUROPA  
europa steak knife, couteau steakeuropa, coltello bistecca europa, steakmesser europa
- B **11584** CUCHILLO CHULETERO SANTORINI  
santorini steak knife, couteau steak santorini, coltello bistecca santorini, steakmesser santorini
- C **6161** CUCHILLO CHULETERO GEOMETRIC  
geometric steak knife, couteau steak geometric, coltello bistecca geometric, steakmesser geometric
- \* **6333** 6 PCS MADERA GEOMETRIC  
geometric 6 pieces wood, écrin 6 pièces geometric, bauletto in legno 6 pz. geometric, geometric 6 stück holz
- D **3107** CUCHILLO CHULETERO SUTIL  
sutil steak knife, couteau steak sutil, coltello bistecca sutil, sutil steakmesser
- \* **5277** 6 PCS MADERA SUTIL  
sutil 6 pieces wood, écrin 6 pièces sutil, bauletto in legno 6 pz. sutil, sutil 6 stück holz
- E **2818** CUCHILLO CHULETERO RAMBO  
rambo steak knife, couteau steak rambo, coltello bistecca rambo, rambo steakmesser
- \* **5288** 6 PCS MADERA RAMBO  
rambo 6 pieces wood, écrin 6 pièces rambo, bauletto in legno 6 pz. rambo, rambo 6 stück holz
- F **2999** CUCHILLO CHULETERO K6 BOJ SATIN  
k6 boj satin steak knife, couteau steak k6 satin boj, coltello bistecca k6 boj satin, steakmesser k6 boj satin
- G **6013** CUCHILLO CHULETERO K6.2 BOJ  
k6.2 boj steak knife, couteau steak k6.2 boj, coltello bistecca k6.2 boj satin, steakmesser k6.2 boj
- H **7432** CUCHILLO CHULETERO K6 BOJ SATIN GOLD  
boj satin/k6 steak knife gold, couteau steak boj satin/k6 gold, coltello bistecca boj satin/k6 gold, steakmesser boj satin/k6 gold
- I **7433** CUCHILLO CHULETERO K6 BOJ SATIN GUNMETAL  
boj satin/k6 steak knife gunmetal, couteau steak boj satin/k6 gunmetal, coltello bistecca boj satin/k6 gunmetal, steakmesser boj satin/k6 gunmetal
- J **7431** CUCHILLO CHULETERO K6 BOJ SATIN COPPER  
boj satin/k6 steak knife copper, couteau steak boj satin/k6 copper, coltello bistecca boj satin/k6 copper, steakmesser boj satin/k6 copper

UE	MOQ	mm
0/6/60/720/3600	60	215
1/12/120/1920/5760	120	235
0/6/60/720/3600	60	232
0/6/60/720/3600	6	232
0/6/60/720/3600	60	232
0/6/60/720/3600	6	232
0/6/60/720/2880	60	225
0/6/60/720/2880	6	225
0/6/60/720/2880	60	221
1/6/60/720/2880	60	221
1/6/60/720/2880	60	221
1/6/60/720/2880	60	221
1/6/60/720/2880	60	221





3CR13



3CR13



3CR13



		UE	MOQ	▶ mm
A	<b>7445</b> CUCHILLO CHULETON ACONCAGUA BLACK aconcagua black steak knife, couteau steak aconcagua black, coltello bistecca aconcagua black, steak messer aconcagua black	0/6/60/540/2160	60	177
B	<b>7446</b> CUCHILLO CHULETON ACONCAGUA aconcagua steak knife, couteau steak aconcagua, coltello bistecca aconcagua, steak messer aconcagua	0/6/60/540/2160	60	165
C	<b>3100</b> CUCHILLO CHULETERO CHURRASCO churrasco steak knife, couteau steak churrasco, couteau steak churrasco, coltello bistecca churrasco, steakmesser churrasco	0/6/60/540/2160	60	254

**NEW**



		UE	MOQ	▶ mm
A	<b>12016</b> CUCHILLO CHULETERO KAMET WENGÉ kamet wengé steak knife, couteau steak kamet wengé, coltello bistecca kamet wengé, steak messer kamet wengé	0/6/60/540/2160	60	235
B	<b>12015</b> CUCHILLO CHULETERO KAMET ROSEWOOD kamet rosewood steak knife, couteau steak kamet rosewood, coltello bistecca kamet rosewood, steak messer kamet rosewood	0/6/60/540/2160	60	235
C	<b>12031</b> CUCHILLO CHULETERO LHOSTE PAKKA BLACK lhoste pakka steak knife, couteau steak lhoste pakka, coltello bistecca lhoste pakka, steak messer lhoste pakka	0/6/60/540/2160	60	248
D	<b>12032</b> CUCHILLO CHULETERO LHOSTE PAKKA RED lhoste pakka steak knife, couteau steak lhoste pakka, coltello bistecca lhoste pakka, steak messer lhoste pakka	0/6/60/540/2160	60	248
E	<b>12033</b> CUCHILLO CHULETERO LHOSTE PAKKA VERDE lhoste pakka steak knife, couteau steak lhoste pakka, coltello bistecca lhoste pakka, steak messer lhoste pakka	0/6/60/540/2160	60	248





\* 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, écriin 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, steakmes- ser 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, kassmesser zermatt	0/6/60/540/2160	60	123
F <b>6163</b> CUCHILLO CHULETERO ZERMATT zermatt steak knife, couteau steak zermatt, coltello bistecca zermatt, steakmes- ser zermatt	0/6/60/780/3120	60	227





**NEW**



**MIX**  
6 COLORES  
6 COLOURS

REF.: 11993

Sistema de cierre con imán integrado en la madera.

Locking system with magnet integrated in the wood.

Madera de Acacia

Acacia wood



Se recomienda lavar a mano.  
Hand washing is recommended



A



B



C



OPCIÓN DE PERSONALIZAR LA CAJA CON LASER.



OPTION TO CUSTOMISE THE BOX WITH LASERMARK.

1,54€ / PIEZA PIECE

- A **11993** CAJA ESTUCHE MADERA 6 CHULETEROS MIX COLORES  
wooden 6 steak knives mix coloured case, 6 couteau steak mix couleurs caisse en bois, scatola di legno 6 coltello bisteca colorate mix, 2 steakmesser holzkistewooden
- B **11988** CAJA ESTUCHE MADERA VACÍA 2 CHULETEROS  
2 steak knives case, 2 couteau steak caisse en bois, scatola di legno 2 coltello bisteca, 2 steakmesser holzkiste
- C **11987** CAJA ESTUCHE MADERA VACÍA 6 CHULETEROS  
wooden 6 steak knives case, 6 couteau steak caisse en bois, scatola di legno 6 coltello bisteca, 2 steakmesser holzkiste

UE	MOQ	L x W x Hmm
1/6	6	260 x 130 x 40
1/2	2	260 x 80 x 35
1/6	6	260 x 130 x 40



HQ: 7Cr17Mov



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

## Corte / Cuchillos de mesa Cutting / Table knives



Se recomienda lavar a mano.  
Hand washing is recommended

### Acero inoxidable 7Cr17Mov 7Cr17Mov Stainless steel

El acero de los cuchillos de mesa Utset ha sido tratado térmicamente para alcanzar una alta dureza y resistencia al desgaste y durabilidad, lo que significa que mantendrá su filo y estructura en condiciones de uso exigente.

El acero 7Cr17Mov es un tipo de acero que se ha hecho popular en la fabricación de cuchillos gracias a su resistencia a la corrosión.

*The steel in Utset table knives has been heat-treated to achieve high hardness and wear resistance and durability, which means it will maintain its sharpness and structure under demanding conditions of use.*

*7Cr17Mov steel is a type of steel that has become popular in knife making due to its resistance to corrosion.*

### Madera estabilizada Stabilised wood

Material fabricado mediante la inyección de resinas termoestables y color en la madera. Con esta inyección de resina se obtiene un sellado de mayor dureza, impermeabilidad y resistencia.

Además, con el color podemos personalizar la madera y crear diferentes patrones y variedad de gamas dándole un toque de sofisticación y originalidad al cuchillo.

*Material manufactured by injecting thermosetting resins and color into the wood. With this injection, a seal of greater hardness, impermeability and resistance is obtained.*

*In addition, with colour we can personalise the wood and create different patterns and a variety of ranges, giving a touch of sophistication and originality to the knife.*



Conoce  
UTSET.



ALTA DUREZA  
HIGH HARDNESS  
54-1 HRC  5Cr15Mov



Se recomienda lavar a mano.  
Hand washing is recommended

- A **12005** CUCHILLO ABREOSTRAS CON FUNDA  
oyster knife with sleeve, couteau à huîtres avec étui, apriostriche con fodero, austernmesser mit scheid
- B **11018** CUCHILLO DE MESA UTSET OLIVO  
olive knife, couteau a olivier, coltello oliva, olivenmesser
- C **11019** CUCHILLO DE MESA UTSET ÉBANO  
ebony knife, couteau a ebène, coltello ebano, ebenholz-messer
- D **11067** CUCHILLO DE MESA MADERA ESTABILIZADA AZUL  
blue stabilized wood knife, couteau en bois stabilisé bleu, coltello in legno stabilizzato blue, blaues stabilisiertes holzmesser
- E **11068** CUCHILLO DE MESA MADERA ESTABILIZADA VERDE  
green stabilized wood knife, couteau en bois stabilisé vert, coltello in legno stabilizzato verde, grünes stabilisiertes holzmesser
- F **11069** CUCHILLO DE MESA MADERA ESTABILIZADA NATURAL  
natural stabilized wood knife, couteau en bois stabilisé chaud, coltello in legno stabilizzato calce, kalk stabilisiertes holzmesser
- G **11070** 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
- H **11071** CUCHILLO DE MESA MADERA ESTABILIZADA NEGRA  
black stabilized wood knife, couteau en bois stabilisé noir, coltello in legno stabilizzato nero, schwarzes stabilisiertes holzmesser
- I **11072** CUCHILLO DE MESA MADERA ESTABILIZADA ROJA  
red stabilized wood knife, couteau en bois stabilisé rouge, coltello in legno stabilizzato rosso, rot stabilisiertes holzmesser

UE MOQ  $\times$  mm

UE	MOQ	$\times$ mm
1/6/60	6	148
0/6/60/540/2160	6	225
0/6/60/540/2160	6	225
0/6/60/540/2160	6	225
0/6/60/540/2160	6	225
0/6/60/540/2160	6	225
0/6/60/540/2160	6	225
0/6/60/540/2160	6	225
0/6/60/540/2160	6	225

Corte / Cuchillos de mesa  
Cutting / Table knives

NEW 

EXTRA DURO  
EXTRA HARD  
57-59 HRC  7Cr17Mov



 OLIVE TREE WOOD

B



 BLACK EBONY WOOD

C



 BIRCH WOOD 

D



E



F



G



H



I



MIX  
6 COLORES  
6 COLOURS

REF.: 11993  
PAG.: 203



		UE	MOQ	▶ 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	✕ mm
A	<b>3263</b> CUCHILLO PIZZA pizza knife, couteau pizza, coltello pizza, pizza tafelmesser	0/12/120/1920/5760	120	205	
B	<b>3264</b> TENEDOR PIZZA pizza fork, fourchette pizza, forchetta pizza, pizza gabel	0/12/120/1920/5760	120	202	4
C	<b>3265</b> BLISTER 3 CUCHILLO PIZZA blister 3 pizza knife, blister 3 couteau pizza, blister 3 coltello pizza, blister pizza-messer	1/0/24/4561/2280	24	205	
D	<b>3266</b> BLISTER CUCHILLO + TENEDOR PIZZA blister pizza knife + fork, blister couteau + fourchette pizza, blister coltello + forchetta pizza, blister pizza messer + gabel	1/0/48/576/2304	48	205	4





		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 blister 2 couteaux 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



		UE	MOQ	✂ mm
A	<b>3002</b> CHULETON NEGRO big black steak knife, gros couteau steak noir, grande coltello bistecca nero, gros steakmesser schwarz	0/12/120/2520/5040	120	232
B	<b>3004</b> CHULETERO FINO NEGRO black thin steak knife, couteau steak fin noir, coltello bistecca sottile nero, steakmesser schwarz dünn	0/12/120/2880/5760	120	212
C	<b>3003</b> TENEDOR CHULETERO NEGRO black steak fork, fourchette steak noire, forchetta bistecca nera, steakgabel schwarz	0/12/120/2520/5040	120	191
D	<b>0072</b> CUCHILLO MANTECA MARFIL ivory knife couteau ivoire coltello avorio elfenbeinmesser	0/12/288/6336/19008	288	200
E	<b>3006</b> CHULETERO ECO eco steak knife, couteau steak eco, coltello bistecca eco, steakmesser eco	0/6/144/2304/6912	144	220



## Acabados y PVD Finishes and PVD



Sorprende con una nueva forma de vestir la mesa con un toque distinto y elegante gracias a nuestros cubiertos con recubrimiento PVD (Physical Vapor Deposition).

Este innovador proceso no solo otorga un acabado espectacular a cada pieza, sino que también asegura una mayor resistencia y durabilidad, para que tus cubiertos luzcan como nuevos por más tiempo.

El recubrimiento PVD no es solo estética; es una tecnología avanzada que aporta una capa protectora ultra resistente a los arañazos, corrosión y el desgaste del día a día.

Los cubiertos PVD combinan diseño moderno con un rendimiento inigualable. Haz de cada comida una experiencia extraordinaria con la calidad y sofisticación que solo el recubrimiento PVD puede ofrecer.

*Surprise with a new way of dressing the table with a different and elegant touch thanks to our cutlery with PVD (Physical Vapor Deposition) coating.*

*This innovative process not only gives each piece a spectacular finish, but also ensures greater strength and durability, so your cutlery will look as good as new for longer.*

*PVD coating is not just about aesthetics; it is an advanced technology that provides an ultra-resistant protective layer against scratches, corrosion and everyday wear and tear.*

*PVD cutlery combines modern design with unrivalled performance. Make every meal an extraordinary experience with the quality and sophistication that only PVD coating can offer.*



# 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 desgastado que proporciona elegancia a la pieza. Efecto envejecido.

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



## SATIN

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

*This treatment gives the cover a satin effect pleasant to the touch.*



## MIRROR

El acabado más extremado, efecto espejo, sumará elegancia y sofisticación a la mesa.

*The most extreme finish, mirror effect, will add elegance and sophistication to the table.*



## ICE POLVO DE LUNA

Efecto granulado "shot blasting". Acabado mate, suave y liso, que resalta la delicadeza de cada pieza.

*"Shot blasting" effect. A matt and smooth finish that stand out the delicacy of every piece.*



## 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 customiza 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 cubertería.

*Personalize with the motives that you prefer the pieces of your cutlery.*

Plazo entrega 30 días. Delivery time 30 days.



Certificado SGS de calidad.  
SGS Quality Certificate.



Garantizado para el contacto con alimentos.  
Guaranteed for contact with food.



Garantizado el lavado en lavavajillas.  
Guaranteed dishwashing.

# COCINA KITCHEN



Download  
Cutting  
Catalogue



## 218 CORTE / STEAK KNIVES

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- 331 CARROS



**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.



**Impermeable. No absorbe los líquidos.**  
**SUPERFICIE AUTOCICATRIZANTE**  
Más higiénica. Evita que se acumule suciedad y bacterias en los cortes.

Waterproof, does not absorb liquids.



**Mayor rigidez. No se deforma con las altas temperaturas. Máx. 70°C**  
Higher rigidity, no deformation at high temperatures. Max. 70°C

**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)



GN 1/1



GN 1/2



20x30cm



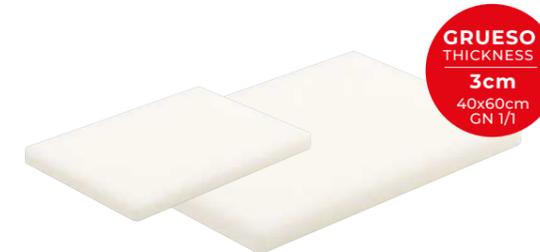
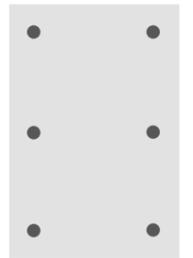
30x40cm



40x50cm



40x60cm



**GRUESO THICKNESS**  
**3cm**  
40x60cm  
GN 1/1

**Tabla corte pan y lacteos blanca**  
White cutting board  
Planche à découper blanche  
Tagliere bianco  
Wibes schneidebrett



REF.	W mm	L mm	ESPEJOR cm	TACOS	€	UE / MOQ
<b>NEW</b> 11756	GN 1/1	GN 1/1	3	6		1-0-4 / 1
8523	GN 1/2	GN 1/2	2	6		1-0-10-60-180 / 1
8525	300	200	2	4		1-0-10-60-180 / 1
8526	400	300	2	6		1-0-6-36-108 / 1
8527	500	300	2	6		1-0-6-36-108 / 1
<b>NEW</b> 11758	600	400	3	6		1-0-2 / 1

**NEW**

**Tabla corte bar**  
Black cutting board  
Planche à découper noir  
Tagliere nero  
Schwarzes schneinebrett



REF.	WxL cm	ESPEJOR cm	TACOS	€	UE / MOQ
11760	30x20	2	4		1-0-5-30-90 / 1
11759	40x30	2	6		1-0-10-60-180 / 1

NEW

**Tabla corte presentación**  
Cutting board presentation  
Présentation de la planche à découper  
Presentazione del tagliere  
Präsentation des Schneebrett



REF.	W.L cm	ESPEJOR cm	TACOS	€	UE / MOQ
11998	30x20	2	4		1-0-8-0-0 / 1

**Tabla corte pescado azul**  
Blue cutting board  
Planche à découper bleu  
Tagliere blue  
Blau schneidebrett



REF.	W mm	L mm	ESPEJOR cm	TACOS	€	UE / MOQ
8529	GN 1/1	GN 1/1	2	6		1-0-5-30-90 / 1
8532	300	200	2	4		1-0-10-60-180 / 1
8533	400	300	2	6		1-0-6-36-108 / 1
8534	500	300	2	6		1-0-6-36-108 / 1
8535	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	ESPEJOR cm	TACOS	€	UE / MOQ
8536	GN 1/1	GN 1/1	2	6		1-0-5-30-90 / 1
8539	300	200	2	4		1-0-10-60-180 / 1
8540	400	300	2	6		1-0-6-36-108 / 1
8541	500	300	2	6		1-0-6-36-108 / 1
8542	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	ESPEJOR cm	TACOS	€	UE / MOQ
8543	GN 1/1	GN 1/1	2	6		1-0-5-30-90 / 1
8546	300	200	2	4		1-0-10-60-180 / 1
8547	400	300	2	6		1-0-6-36-108 / 1
8548	500	300	2	6		1-0-6-36-108 / 1
8549	600	400	2	6		1-0-4-24-72 / 1



**Tabla corte carne cruda aves amarilla**  
Yellow cutting board  
Planche à découper jaune  
Tagliere giallo  
Gelb schneidebrett



REF.	W mm	L mm	ESPEJOR cm	TACOS	€	UE / MOQ
8550	GN 1/1	GN 1/1	2	6		1-0-5-30-90 / 1
8553	300	200	2	4		1-0-10-60-180 / 1
8554	400	300	2	6		1-0-6-36-108 / 1
8555	500	300	2	6		1-0-6-36-108 / 1
8556	600	400	2	6		1-0-4-24-72 / 1

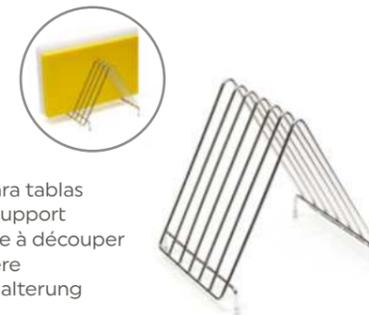
**Tabla corte carnes cocidas marrón**  
Brown cutting board  
Planche à découper marron  
Tagliere marrone  
Braun schneidebrett



REF.	W mm	L mm	ESPEJOR cm	TACOS	€	UE / MOQ
8557	GN 1/1	GN 1/1	2	6		1-0-5-30-90 / 1
8560	300	200	2	4		1-0-10-60-180 / 1
8561	400	300	2	6		1-0-6-36-108 / 1
8562	500	300	2	6		1-0-6-36-108 / 1
8563	600	400	2	6		1-0-4-24-72 / 1

NEW

**Soporte inox para tablas**  
Cutting board support  
Support planche à découper  
Supporto tagliere  
Schneidebretthalterung



REF.	W mm	L mm	H mm	€	UE / MOQ
11640	265	310	280		1-0-20 / 1

NEW

**Rascador para tabla**  
Cutting board scraper  
Brosse pour planche à découper  
Spazzola per tagliere  
Reinigungsbürste für Schneebrett



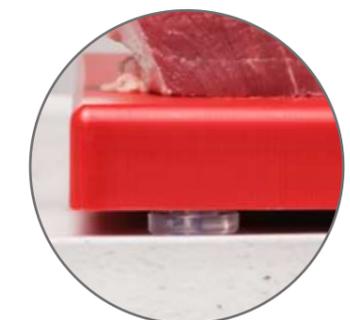
REF.	W mm	L mm	H mm	€	UE / MOQ
11761	60	170	90		1-0-36 / 1

NEW

**Pack 6 tacos silicona**  
6 Pack rubber stoppers  
Pack 6 tacos silicone  
Confezione di 6 tacos in silicone  
Pack 6 taco-ständer silikon



REF.	TACOS	€	UE / MOQ
11941	6		1-0-1000 / 1



ACERO:  
3Cr13

PP  
POLYPROPYLENE  
MANGO



**Cuchillo multiusos.**  
Micro serrated knife.



**Cuchillo pelador.**  
Peeling knife.



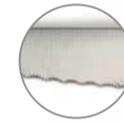
**Cuchillo chuletero.**  
Steak knife.



**Cuchillo fruta micro.**  
Micro serrated fruit 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.



**Cuchillo chuletero**  
Steak knife  
Couteau steak  
Coltello bistecca  
Steakmesser

REF.	HOJA (mm)	L (mm)	€	UE / MOQ
7535	120	230		1-24-240-7200-21600 / 24
8301	BLISTER 2 U.			1-0-24-360-1440 / 24



**Cuchillo fruta micro**  
Micro serrated fruit knife  
Couteau à fruits micro  
Coltello fruta micro  
Universalmesser Obst micr

REF.	HOJA (mm)	L (mm)	€	UE / MOQ
7538	88	199		1-24-240-7200-21600 / 24
8304	BLISTER 2 U.			1-0-24-360-1440 / 24



**Cuchillo chuletero**  
Steak knife  
Couteau steak  
Coltello bistecca  
Steakmesser

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



**Cuchillo pelador**  
Peeling knife  
Couteau à éplucher  
Coltello spellucchino  
Schälmesser

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

sierra microdentada  
micro toothed saw



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

REF.	HOJA (mm)	L (mm)	€	UE / MOQ
7537	100	09		1-24-240-7200-21600 / 24
8303	BLISTER 2 U.			1-0-24-360-1440 / 24



**Cuchillo pelador**  
Peeling knife  
Couteau à éplucher  
Coltello spellucchino  
Schälmesser

REF.	HOJA (mm)	L (mm)	€	UE / MOQ
7536	80	195		1-24-240-7200-21600 / 24
8302	BLISTER 2 U.			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
11587	100	09		1-0-24-360-1440 / 24





**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.

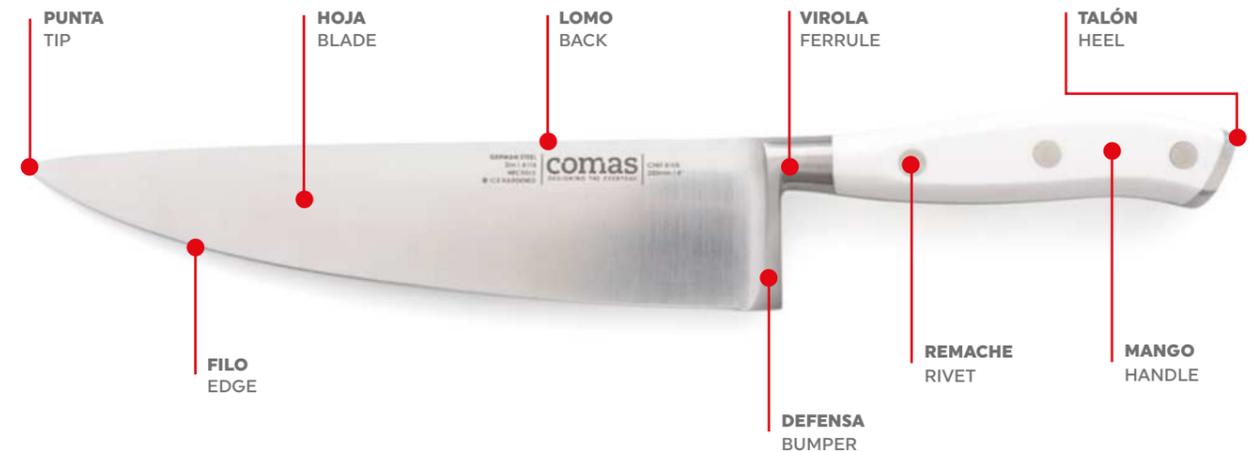


**CHEF / CHEF**

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.

La gama de productos de corte Comas, ha sido creada y mejorada para ofrecer a los cocineros y jefes de cocina, una amplia variedad de utensilios y cuchillos para corte que garantizan la calidad y durabilidad necesaria para el día a día de las cocinas profesionales.

The Comas range of cutting products has been created and improved to offer chefs and wide variety of cutting utensils and knives that guarantee the quality and durability necessary for everyday use in professional kitchens.



COLECCIÓN COLLECTION	GRANITE	IBERICA	MARBLE	ZEN	130	MAURICI
-------------------------	---------	---------	--------	-----	-----	---------



MATERIAL	X50 Cr Mo V15	X50 Cr Mo V15	DIN 1.4116	AUS 8 SANMAI	AUS 10 SANMAI	CARBON STEEL 52100
DUREZA DE LA HOJA BLADE HARDNESS	HRC55 ± 57	HRC55 ± 57	HRC55 ± 2	HRC58 ± 2	HRC60 ± 1	HRC62 ± 2
MANGO HANDLE	POLIPROPILENO	POLIPROPILENO	ABS	POM	MADERA DE ÉBANO EBONY WOOD	ABEDUL ESTABILIZADO ABEDUL ESTABILIZADO
ORIGEN MATERIA PRIMA RAW MATERIAL ORIGIN	ALEMANIA GERMANY	ALEMANIA GERMANY	ALEMANIA GERMANY	CHINA CHINA	JAPÓN JAPAN	JAPÓN JAPAN
LAVAVAJILLAS DISHWASHER	✓	✓	✗	✗	✗	✗

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

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

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.

Mangos ergonómicos y antideslizantes para una mayor sujeción.

Ergonomic, non-slip handles for a better grip.



Alta calidad en el corte  
 Resistencia a la corrosión

Strong cutting ability  
 Resistant to corrosion.



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.

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

El X50CrMoV15 es un excelente acero inoxidable de gama media que ofrece un rendimiento completo en cuchillos de cocina y cuchillos multiusos con una gran resistencia a la corrosión y una buena retención del filo. Es fácil de afilar, por lo que es ideal para aquellos que prefieren cuchillos de bajo mantenimiento que se pueden mantener afilados sin necesidad de un afilado profesional.

X50CrMoV15 is an excellent mid-range stainless steel that offers all-round performance in kitchen knives and utility knives, with high corrosion resistance and good edge retention. It is easy to sharpen, making it ideal for those who prefer low maintenance knives that can be kept sharp without the need for professional sharpening.



- 10074
  - 10093
  - 10104
  - 10114
  - 10128
- Cuchillo chef 180**  
 Chef knife 180  
 Couteau de cuisine 180  
 Coltello chef 180  
 Kochmesser 180

UE / MOQ:  
 1-12-144-576-1728 / 12



- 10075
  - 10094
  - 10105
  - 10115
  - 10129
- Cuchillo chef 200**  
 Chef knife 200  
 Couteau de cuisine 200  
 Coltello chef 200  
 Kochmesser 200

UE / MOQ:  
 1-12-72-288-864 / 12



- 10076
  - 10095
  - 10106
  - 10116
  - 10130
- Cuchillo chef 250**  
 Chef knife 250  
 Couteau de cuisine 250  
 Coltello chef 250  
 Kochmesser 250

UE / MOQ:  
 1-12-72-288-864 / 12



- 10077
  - 10096
  - 10107
  - 10117
  - 10131
- Cuchillo chef 300**  
 Chef knife 300  
 Couteau de cuisine 300  
 Coltello chef 300  
 Kochmesser 300

UE / MOQ:  
 1-6-48-192-576 / 6



- 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



- 10078
- 10097
- 10108
- 10118

**Cuchillo deshuesador 140**  
Wrecker knife 140  
Couteau de desossage 140  
Coltello disossato 140  
Ausbeinmesser 140

**UE / MOQ:**  
1-12-144-576-1728 / 12



- 10084
- 10127

**Cuchillo pan y pastelero 250**  
Bread and pastry knife 250  
Couteau à pain et pâtisserie 250  
Coltello pane 250  
Brotmesser 250

**UE / MOQ:**  
1-12-72-288-864 / 12



- 10085
- 10124

**Cuchillo para fiambres 300**  
Slicing knife 300  
Couteau à charcuterie 300  
Coltello affettati 300  
Tranchiermesser 300

**UE / MOQ:**  
1-6-48-192-576 / 6



- 10086
- 10103
- 10125

**Cuchillo salmón 300**  
Salmon knife 300  
Couteau saumon 300  
Coltello salmone 300  
Lachsmesser 300

**UE / MOQ:**  
1-6-48-192-576 / 6



- 10087
- 10126

**Cuchillo jamonero 280**  
Ham knife 280  
Couteau à jambon 280  
Coltello prosciutto 280  
Schinkenmesser 280

**UE / MOQ:**  
1-6-48-192-576 / 6





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.

Los cuchillos de la línea IBÉRICA al igual que GRANITE, están fabricados en acero X50 CrMo V15 y pueden ser utilizados para cortar o filetear gracias a su fino espesor. Esta gama presenta un mango moderno, ergonómico y antideslizante que garantiza un mayor confort y seguridad en su uso.

The knives of the IBÉRICA line, like GRANITE, are made of X50 CrMo V15 steel and can be used for cutting or filleting thanks to their thin thickness. This range has a modern, ergonomic and non-slip handle that guarantees greater comfort and safety in use.



**Macheta 180**  
Cleaver 180  
Couperet 180  
Mannaietta 180  
Hackmesser 180

REF.	HOJA (mm)	L(mm)	€	UE / MOQ
● 10088	180/7"	300		1-12-12-48-144 / 12



**Hachuela 250**  
Cleaver 250  
Couperet 250  
Mannaietta 250  
Hackmesser 250

REF.	HOJA (mm)	L(mm)	€	UE / MOQ
● 10089	250/10"	345		1-12-12-48-144 / 12



**Macheta filetera 220**  
Fillets cleaver 220  
Couperet filet 220  
Mannaietta per affettare 220  
Filetirmesser 220

REF.	HOJA (mm)	L(mm)	€	UE / MOQ
● 10090	220/8.6"	315		1-6-6-24-72 / 6



**Macheta filetera 280**  
Fillets cleaver 280  
Couperet filet 280  
Mannaietta per affettare 280  
Filetirmesser 280

REF.	HOJA (mm)	L(mm)	€	UE / MOQ
● 10091	280/11"	362		1-6-6-24-72/6

**ACERO:**  
**GERMAN**  
**STEEL**  
**DIN 1.4116**

**DUREZA:**  
**HRC55 ± 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.*



**FILO:** Afilado en "V" para una mejor precisión en el corte.

*EDGE: With "V"-grind for a finer cut.*

**HOJA:** Fabricado con acero alemán de alta calidad: DIN1.4116 HRC55 ± 2.

*BLADE: Made with high-quality German steel: DIN1.4116 HRC55 ± 2.*

**Proceso de endurecimiento de la hoja en frío para un afilado duradero y resistente al óxido.**

*Cold-hardened blade for a long-lasting, rust-free grind.*

**REFUERZO:** Cabezal cónico para un agarre cómodo y seguro.

*REINFORCEMENT: Cone-shaped bolster for a comfortable, secure grip.*

**MANGO:** Diseño ergonómico para un mejor agarre, proporcionando el equilibrio perfecto en la sujeción del cuchillo.

*HANDLE: Ergonomically designed for better grip, giving perfect balance in the hand.*



**Remaches resistentes a la corrosión.** Fabricado en ABS, le proporciona una mayor dureza y una alta resistencia al calor.

*Rust-resistant rivets. Made from boron steel which makes it tougher and more heat resistant.*

**Talón acabado en acero inoxidable que proporciona protección y mayor robustez al mango.**

*Butt finished in stainless steel to provide protection and make the handle more durable.*



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

**ACERO:**  
**GERMAN**  
**STEEL**  
**DIN 1.4116**

**DUREZA:**  
**HRC55 ±2**



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

REF.	HO3A (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.	HO3A (mm)	L (mm)	€	UE / MOQ
8117	250/10"	380		1-6-36-216-432 / 6



**Cuchillo mini Santoku**  
Mini Santoku knife  
Couteau mini Santoku  
Coltello mini Santoku  
Mini Santoku-Messer

REF.	HO3A (mm)	L (mm)	€	UE / MOQ
8112	115/5"	230		1-6-48-288-576 / 6

**Corte / Cuchillos de cocina**  
**Cutting / Kitchen knives**



**Cuchillo verduras**  
Utility knife  
Couteau à légumes  
Coltello multiuso  
Universalmesser

REF.	HO3A (mm)	L (mm)	€	UE / MOQ
8113	125/5"	230		1-6-48-288-576 / 6



**Cuchillo fileteador**  
Carving knife  
Couteau à filet  
Coltello per affettare  
Tranchiermesser

REF.	HO3A (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.	HO3A (mm)	L (mm)	€	UE / MOQ
8110	200/8"	320		1-6-36-144-432 / 6



**Cuchillo chuletero**  
Steak knife  
Couteau à steak  
Coltello per bistecca  
Steakmesser

REF.	HO3A (mm)	L (mm)	€	UE / MOQ
8114	115/4,5"	220		1-6-48-288-576 / 6



**Cuchillo Mondador**  
Paring knife  
Couteau d'office  
Coltello sbucciatore  
Schälmesser

REF.	HO3A (mm)	L (mm)	€	UE / MOQ
8115	80/3,5"	190		1-6-48-288-576 / 6



**Cuchillo Santoku**  
Santoku knife  
Couteau Santoku  
Coltello Santoku  
Santoku-Messer

REF.	HO3A (mm)	L (mm)	€	UE / MOQ
8111	165/7"	300		1-6-36-144-432 / 6



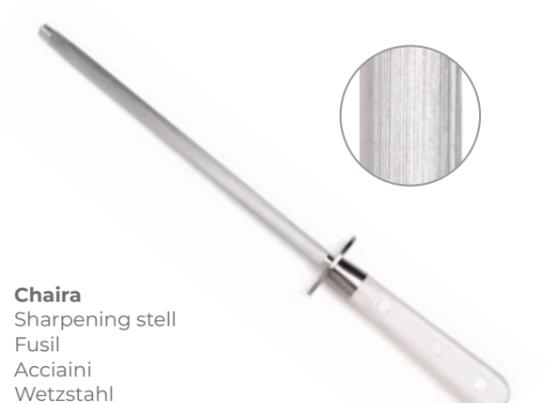
**Cuchillo jamonero**  
Slicing knife  
Couteau à jambon  
Coltello da prosciutto  
Schinkenmesser

REF.	HO3A (mm)	L (mm)	€	UE / MOQ
8116	260/10"	385		1-6-36-144-432 / 6



**Cuchillo deshuesador**  
Boning knife  
Couteau de désossage  
Coltello disossato  
Ausbeinmesser

REF.	HO3A (mm)	L (mm)	€	UE / MOQ
8118	155/7,8"	280		1-6-36-216-432 / 6



**Chaira**  
Sharpening stell  
Fusil  
Acciaini  
Wetzstahl

REF.	HO3A (mm)	L (mm)	€	UE / MOQ
8119	205/7,8"	325		1-6-36-216-432 / 6



ACERO:  
AUS8

DUREZA:  
HRC 58±2

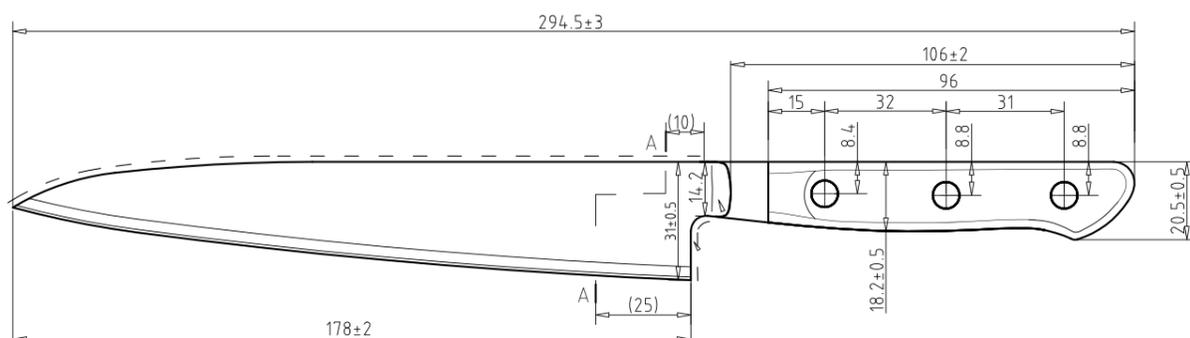


La colección de cuchillos ZEN está diseñada para perdurar en el tiempo. Se caracteriza por su diseño elegante y minimalista que refleja la estética japonesa convirtiéndola en una pieza tradicional, innovadora e imprescindible para complementar cualquier cocina.

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.*



ACERO SAN MAI 3 CAPAS  
SAN MAI STEEL 3 LAYERS

Exterior:  
Acero inoxidable al cromo 13

Outer layers:  
13 chrome stainless steel.

Núcleo:  
Acero de aleación (AUS8)

Core: Alloy steel (AUS8)

Diseño ergonómico para un mejor agarre. Acabado suave y satinado.

*Ergonomic design for a better grip.*

SAN MAI, significa "3 capas" en japonés y es una técnica tradicional de forjado de cuchillos que consiste en la combinación de diferentes tipos de acero con en una estructura laminada, con el fin de aprovechar las mejores características de cada material.

NÚCLEO: El AUS-8 es una opción versátil para los cuchillos de acero inoxidable. Es un acero con un rendimiento sólido.

EXTERIOR: A ambos lados del núcleo encontramos un acero más suave y resistente a la corrosión, protegiendo el núcleo de impactos y roturas.



Afilado en "V" para una mejor precisión en el corte.

*With V-grind for a finer cut.*

Viola 18/0 con estructura de espiga completa.

*18/10 Ferrule full tang structure.*

SAN MAI, which means '3 layers' in Japanese, is a traditional knife forging technique that consists of combining different types of steel in a laminated structure, in order to take advantage of the best characteristics of each material.

CORE: AUS-8 is a versatile choice for stainless steel knives. It is a steel with a solid performance.

EXTERIOR: On both sides of the core is a softer, corrosion resistant steel, protecting the core from impact and breakage.



**Cuchillo santoku**  
Santoku zen knife  
Couteau santoku  
Coltello santoku  
Santoku-Messer

REF.	HOJA (mm)	L (mm)	€	UE / MOQ
10968	165	295		1-6-36-0-0/1



**Cuchillo puntilla**  
Peeling knife  
Couteau éplucheur  
Coltello da cucina professionale  
Schälmesser

REF.	HOJA (mm)	L (mm)	€	UE / MOQ
10964	90	205		1-6-36-0-0/1



**Cuchillo fileteador**  
Slice knife  
Couteau tranche  
Coltello fetta  
Tranchiermesser

REF.	HOJA (mm)	L (mm)	€	UE / MOQ
10966	180	290		1-6-36-0-0/1



**Cuchillo verduras**  
Vegetable knife  
Couteau à légumes  
Coltello per verdure  
Gemüsemesser

REF.	HOJA (mm)	L (mm)	€	UE / MOQ
10965	145	275		1-6-36-0-0/1



**Cuchillo chef**  
Chef's knife  
Couteau chef  
Coltello chef  
Küchenmesser

REF.	HOJA (mm)	L (mm)	€	UE / MOQ
10967	210	335		1-6-36-0-0/1



**Cuchillo nakiri**  
Nakiri knife  
Couteau nakiri  
Coltello nakiri  
Nakiri messer

REF.	HOJA (mm)	L (mm)	€	UE / MOQ
10969	165	295		1-6-36-0-0/1



**Cuchillo fileteador**  
Sharpening stell  
Fusil  
Acciaini  
Tranchiermesser

REF.	HOJA (mm)	L (mm)	€	UE / MOQ
10970	240	365		1-6-36-0-0/1

**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  
Filetirmesser



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  
Filetirmesser



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



PIN  
Mosaico de la familia UTSET con sus cuatro puntos generacionales.

Mosaic of the UTSET family with its four generational points.



HOJA / BLADE  
Acero japonés  
SANMAI AUS10  
Dureza 60 1 HRC

Japanese steel  
SANMAI AUS10  
Hardness 60 1 HRC

VIROL / FERRULE  
Diseñada para distintos agarres.  
Anillo de raíz estabilizada.

Designed for different grips. stabilised root ring.

MANGO / HANDLE  
Cuerpo de madera de ébano.

Ebony wood body.

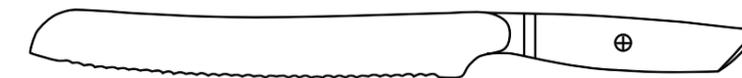
El acero japonés AUS10 destaca como una opción versátil y de alta calidad entre los aceros japoneses para cuchillos.

Japanese AUS10 stands out as a versatile and high quality choice among Japanese knife steels.

Con una dureza notable que oscila entre 58 y 60 HRC y un contenido en cromo de aproximadamente el 13%, este acero ofrece una excelente resistencia a la corrosión, garantizando una larga durabilidad y rendimiento.

With a remarkable hardness ranging from 58 to 60 HRC and a chromium content of approximately 13%, this steel offers excellent corrosion resistance, ensuring long durability and performance.

**Cuchillo Panero**  
Bread knife  
Couteau à pain  
Coltello da pane  
Brotmesser



REF.	HOJA (mm)	L (mm)	€	UE / MOQ
12020	235MM	385MM		1-0-0-0-0 / 1

**Tenedor Trinchador**  
Carving fork  
Fourchette à découper  
Forchetta da intaglio  
Tranchiergabel



REF.	HOJA (mm)	L (mm)	€	UE / MOQ
12021	160MM	306MM		1-0-0-0-0 / 1

**ACERO JAPONÉS:**  
 52100  
 HOJA ENNEGRECIDA

**DUREZA:**  
 62 ± 2 HRC



## 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.



**PACKAGING BOX**

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



## Corte / Cuchillos de cocina Cuchen knives

### KISSAKI

La punta de la hoja. Puede variar de forma según el tipo de cuchillo. Se utiliza el realizar cortes en carnes y pescado o en esculpir verduras

The tip of the blade. It can vary in shape depending on the type of knife. Used for cutting meat and fish or carving vegetables.

### HASAKI

Parte afilada que se convierte en el filo del cuchillo.

The sharp part that becomes the cutting edge of the knife.

Hoja fabricada con acero al carbono, conocido por su capacidad de mantener un filo excepcional y su facilidad para ser afilados.

Blade made of carbon steel, known for its ability to maintain an exceptional sharpness and ease of sharpening.

### HAMOTO

Parte del filo cerca del mango. Al cortar pescado crudo para hacer sashimi, normalmente se corta desde el hamoto.

Part of the blade near the handle. When cutting raw fish for sashimi, it is usually cut from the hamoto.

### KIREHA

Parte final de la hoja, normalmente con forma curva para facilitar el agarre del cuchillo.

The end of the blade, usually curved to make it easier to grip the knife.

### PASADOR PIN MOSAICO

Con 4 puntos de acero que representan las 4 generaciones con 130 años de experiencia y pasión por los cuchillos

With 4 steel points representing the 4 generations with 130 years of experience and passion for knives.

### MINE

Columna vertebral de la hoja. Parte opuesta al filo.

Spine of the blade. The part opposite the blade.

### AGO

Parte más ancha y guesa de la hoja. Se usa para tareas que requieren más precisión, como cortar alimentos más duros.

The wider, thicker part of the blade. Used for tasks requiring more precision, such as cutting harder foods.

### E

Cuerpo principal del mango.

Main body of the handle.

Mango fabricado con raíz de abedul estabilizada. Muy agradable al tacto y mucho más resistente al lavado.

Handle made of stabilised birch root. Very pleasant to the touch and much more resistant to washing.



**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  
 Filetiermesser



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  
 Filetiermesser



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

**Cuchillo Verduras**  
 Petty knife  
 Couteau à légumes  
 Coltello per verdure  
 Gemüsemesser



REF.	HOJA (mm)	L (mm)	€	UE / MOQ
11659	150MM	265MM		1-0-0-0-0 / 1

**Cuchillo Santoku**  
 Santoku Knife  
 Couteau Santoku  
 Coltello Santoku  
 Santoku-Messer



REF.	HOJA (mm)	L (mm)	€	UE / MOQ
11660	170MM	302MM		1-0-0-0-0 / 1



**Funda Saya Madera**  
 Saya wooden sheath  
 Étui en bois saya  
 Custodia saya in legno  
 Holzkiste saya

REF.	CUCHILLO / KNIFE	L (mm)	€	UE / MOQ
11083	CHEF	215		1-12-120-0-0 / 1
11084	FILETEADOR	185		1-12-120-0-0 / 1
11085	PUNTILLA	150		1-12-120-0-0 / 1
11086	FILETEADOR	235		1-12-120-0-0 / 1
11087	KIRITSUKE	170		1-12-120-0-0 / 1
11088	VERDURAS	150		1-12-120-0-0 / 1
11661	SANTOKU	170		1-12-120-0-0 / 1



Madera de acacia de alta calidad.

High quality acacia wood.

4 lados magnéticos.

4 magnetic sides.

Base de acero inoxidable con almohadillas antideslizantes.

Stainless steel base with non-slip pads.

Giratorio 360°

360° rotatable



NEW

**Iman Taco Rotable Cuchillos**  
Rotating Magnet Knife Display  
Aimant Taco Rotatif Pour Couteaux  
Barra Magnetica Taco Rotabile Coltelli  
Drehbarer Tischmagnet für Messer



REF.	L(mm)	W(mm)	H(mm)	€	UE / MOQ
11636	105	105	280	55,70	1-0-4-0-0 / 1

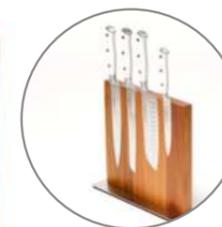


NEW

**Iman Sobremesa Cuchillos**  
Tabletop Magnet Knife Display  
Aimant De Table Pour Couteaux  
Barra Magnetica Portacoltelli  
Tischmagnet für Messer



REF.	L(mm)	W(mm)	H(mm)	€	UE / MOQ
11038	90	280	245	51,56	1-0-5-0-0 / 1



NEW

**Expositor Madera Cuchillo Chef**  
Wooden Chef'S Knives Display  
Présentoir En Bois Pour Couteau De Chef Espositoire In Legno Coltelli Chef  
Messerhalter für Küchenmesser



REF.	L(mm)	W(mm)	H(mm)	€	UE / MOQ
11637	340	80	180		1-0-10-0-0 / 1





**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



**Madera de acacia de alta calidad.**

High quality acacia wood.

**Tratada con aceites naturales para resaltar su color y protegerla de la humedad.**

Treated with natural oils to enhance its colour and protect it from moisture.

**Grosor considerable para mayor durabilidad y estabilidad.**

Substantial thickness for durability and stability.

**El patrón de bolques END GRAIN ofrece mayor resistencia al desgaste y menor daño a los cuchillos.**

The END GRAIN bolt pattern offers greater wear resistance and less damage to knives.



**Hendiduras laterales para el agarre. Facilitan el levantamiento y transporte, incluso cargada con alimentos.**

Side grooves for gripping and easy lifting and transport, even when loaded with foodstuffs.

**Tacos de goma antideslizantes. Colocados en las esquinas, evitan que la tabla se deslice durante su uso, proporcionando estabilidad.**

Non-slip rubber pads on the corners prevent the board from slipping during use and provide stability.



**Tabla madera acacia**  
Acacia wood board  
Planche en bois d'acacia  
Tavola in legno di acacia  
Akazienholzplatte



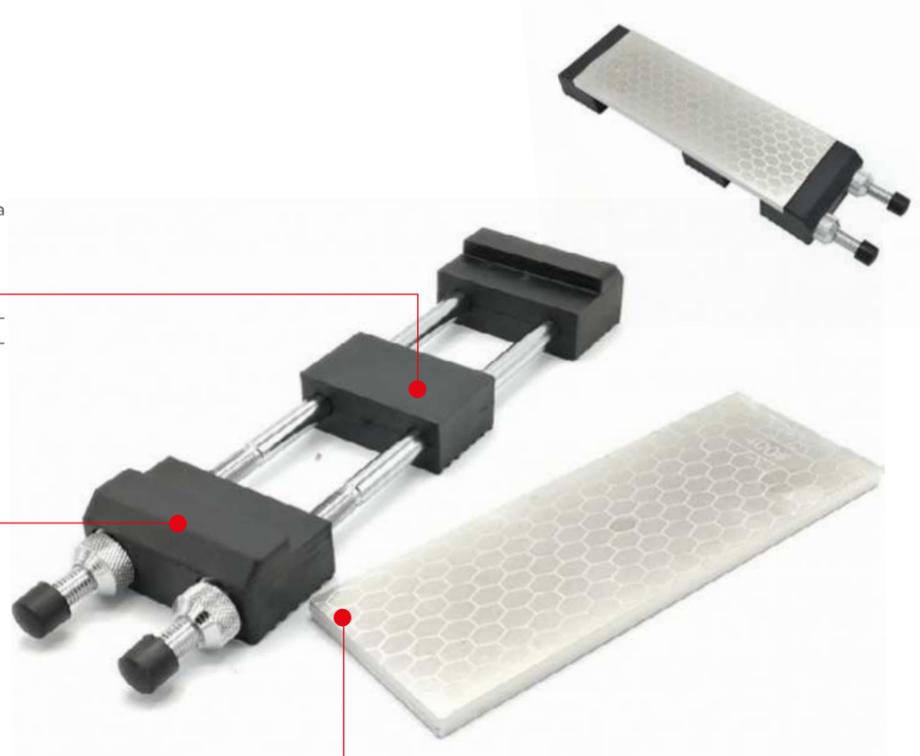
REF.	W(mm)	L(mm)	H(mm)	€	UE / MOQ
12034	400	320	38		1-0-0 / 1

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.

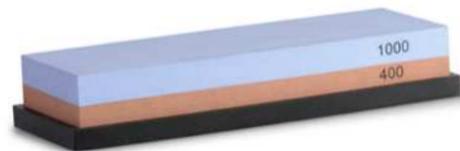
Double-sided diamond plate (grit 400/1000) with double function: repairing damaged blades and making a completely new cutting edge. It can also be used to flatten and clean used whetstones.

NEW

**Placa diamantada para afilado con soporte**

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

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



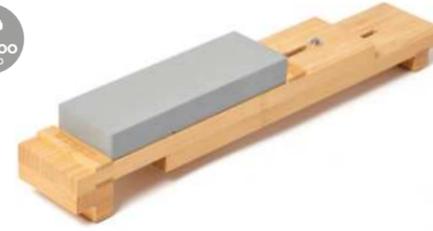
**Piedra afilar**  
Whetstone  
Pierre à aiguiser  
Cote  
Schärfstein Messer

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



**Puente bambú piedra afiladora**

Bamboo sharpening stone  
Pierre à aiguiser en bambou  
Pietra per affilare in bambù  
Schärfstein aus bambus

\* No incluye piedra de afilar  
Sharpening stone not includes

REF.	L(mm)	W(mm)	H(mm)	€	MOQ
11029	430	100	90		1-0-0-0-0 / 1



**Piedra de afilar 1000**

Sharpening stone 1000  
Pierre a aiguiser 1000  
Pietra per affilare 1000  
Schärfstein 1000

REF.	L(mm)	W(mm)	H(mm)	€	MOQ
11031	210	70	25		1-0-0-0-0 / 1



**Piedra de afilar 5000**

Sharpening stone 5000  
Pierre a aiguiser 5000  
Pietra per affilare 5000  
Schärfstein 5000

REF.	L(mm)	W(mm)	H(mm)	€	MOQ
11033	210	70	25		1-0-0-0-0 / 1



**Asentador**

Strop  
Strop  
Strop  
Strop

REF.	L(mm)	W(mm)	H(mm)	€	MOQ
11037	350	80	45		1-0-0-0-0 / 1



**Piedra de afilar 400**

Sharpening stone 400  
Pierre a aiguiser 400  
Pietra per affilare 400  
Schärfstein 400

REF.	L(mm)	W(mm)	H(mm)	€	MOQ
11030	210	70	25		1-0-0-0-0 / 1



**Piedra de afilar 3000**

Sharpening stone 3000  
Pierre a aiguiser 3000  
Pietra per affilare 3000  
Schärfstein 3000

REF.	L(mm)	W(mm)	H(mm)	€	MOQ
11032	210	70	25	139,50	1-0-0-0-0 / 1



**Placa acero diamantada**

Diamond steel plate  
Plaque en acier diamant  
Piastra in acciaio diamantato  
Diamant-stahlplatte

REF.	L(mm)	W(mm)	H(mm)	€	MOQ
11034	203	76	10		1-0-0-0-0 / 1

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

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

The Knife roll is the best option to keep your knives organised and edge protected for long-lasting sharpness

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

The safest way to transport your knife selection wherever you need it.

2 cierres de plástico de alta seguridad

2 high-security plastic closures

Tela adicional con cremallera para proteger los cuchillos

The long cuffs provide extra protection for your forearms.

Bolsillos con banda elástica para sujetar los cuchillos con seguridad.

Pockets with elastic band to hold knives securely.

Asa de mano + tira ajustable para colgar para un transporte más práctico.

Hand grip handle + adjustable hanging strap for convenient carrying.

**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



NEW

**Funda Protectora Abs**  
Abs protective sheath  
Étui de protection abs  
Custodia protettiva In plastica  
Schutzhülle abs

REF.	MEDIDAS / SIZES	€	UE / MOQ
11734	120 x 35 mm		1-30-240-0-0 /1
11735	160 x 35 mm		1-30-240-0-0 /1
11736	200 x 55 mm		1-30-240-0-0 /1
11737	240 x 65 mm		1-30-240-0-0 /1
11738	270 x 55 mm		1-30-240-0-0 /1

Tejido de Nylon resistente que protege los cuchillos de golpes y evita pinchazos y cortes.

Durable nylon fabric protects knives from knocks and prevents punctures and cuts.

Incluye maletín con compartimentos específicos para utensilios de cocina.

Includes case with specific compartments for kitchen utensils.



NEW

**Mochila chef con maletín portacuchillos**  
Chef backpack with knife holder case  
Sac à dos de chef avec étui porte-couteaux  
Zaino da chef con custodia portacoltelli  
Kochrucksack mit Messerhalteretui

REF.	L(mm)	W(mm)	H(mm)	€	UE / MOQ
12022	320	140	460		1-0-6-0-0/1

NEW

**Delantal cocina**  
Kitchen apron  
Tablier de cuisine  
Crembiule da cucina  
Küchenschürze

REF.	L(mm)	€	UE / MOQ
12023	180		1-0-12-0-0 /1



Acero inoxidable AISI 420-4034  
Stainless steel

HRc 56 Rockwell

Microdentada  
Micro-Toothed

Forjada en caliente  
Hot forged

Diseño ergonómico  
Ergonomic design

Todo tipo de alimentos  
All types of food



INOX STAINLESS STEEL 420

**Tijera profesional 8"**  
Scissors prof. Inox 8"  
Ciseaux prof. Acier 8"  
Forbice prof. Acciaio 8"  
Stahl prof Schere 8"

REF.	L(mm)	€	UE / MOQ
5164	200	83,65	1-0-6-84-588 / 1



INOX STAINLESS STEEL 420

**Tijera cocina inox**  
Kitchen scissors  
Ciseaux de cuisine  
Forbici cucina  
Küchenschere

REF.	L(mm)	€	UE / MOQ
3910	220		1-12-48-288-576 / 12



**Cascañueces**  
Nut cracker  
Case-noix  
Rompinoci  
Nussknacker



REF.	L(mm)	€	UE / MOQ
3623	160		1-10-50-900-2700 / 10

INOX STAINLESS STEEL 304



**Tenedor marisco**  
Shellfish fork  
Fourchette crustacé  
Forchetta crostacei  
Fischgabel

REF.	L(mm)	€	UE / MOQ
5099	220		0-12-120-3000-15K / 12



INOX STAINLESS STEEL 2Cr14  
PP POLYPROPYLENE

**Tijera para aves**  
Poultry shears  
Coupe volailles  
Trinciapollo  
Geflügelschere

REF.	L(mm)	€	UE / MOQ
8989	200		1-6-36-216-432 / 6



INOX STAINLESS STEEL 3Cr13  
NYLON

**Tijera cocina 8,5**  
Kitchen scissors 8,5  
Ciseaux cuisine 8,5  
Forbice multiuso 8,5  
Küchenschere 8,5

REF.	L(mm)	€	UE / MOQ
8988	210		1-12-96-576-576 / 12



**Pinza rompe marisco**  
Lobster cracker  
Pince homard  
Pinza per aragosta  
Hummerkuacker



REF.	L(mm)	€	UE / MOQ
0738	190		1-5-50-350-1400 / 12



**Pinza marisco**  
Shellfish cracker  
Pince à fruits de mer  
Pinza per frutti di mare  
Schalentier-pinzette



REF.	L(mm)	€	UE / MOQ
11827	190		1-12-96 / 1



INOX STAINLESS STEEL 420

**Tijera master 8"**  
Scissors master inox 8"  
Ciseaux master acier 8"  
Forbice master acciaio 8"  
Stahl Maister Schere 8"

REF.	L(mm)	€	UE / MOQ
5165	200		1-0-6-84-588 / 1





Regulador de grueso del corte.

Cutting thickness regulator.

Soporte para sujeción de verduras y frutas con protección para los dedos.

Vegetable and fruit holder with finger protection.

Pies plegables y antideslizantes.

Foldable, non-slip feet.

INOX STAINLESS STEEL 420

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



PACKAGING BOX

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



Corte / Ralladores profesionales  
Cutting / Professional graters



**Rallador WIDE extra fino**  
St. Steel "wide" grater extra-thin  
Râpe en inox coupe ultra fine  
Grattugia taglio superfine  
Breit rostfreie Reibe extra fein



REF.	L HOJA	L TOTAL	€	UE / MOQ
8946	135	320		1-6-96-576-576 / 6



**Rallador WIDE grueso**  
St. Steel "wide" grater extra coarse  
Râpe en inox coupe épaisse  
Grattugia taglio spesso  
Breit rostfreie Reibe grob



REF.	L HOJA	L TOTAL	€	UE / MOQ
8948	135	320		1-6-96-576-576 / 6



**Rallador SLIM fino**  
St. Steel lengthways grater thin  
Râpe longue en inox coupe fine  
Grattugia lunga taglio fine  
Schmal rostfreie Reibe fein



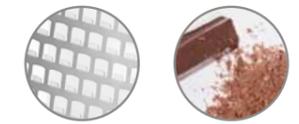
REF.	L HOJA	L TOTAL	€	UE / MOQ
8950	220	410		1-6-96-576-576 / 6



**Rallador SLIM grueso**  
St. Steel lengthways grater extra coarse  
Râpe longue en inox coupe épaisse  
Grattugia lunga taglio spesso  
Schmal rostfreie Reibe grob



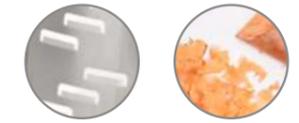
REF.	L HOJA	L TOTAL	€	UE / MOQ
8952	220	410		1-6-96-576-576 / 6



**Rallador WIDE fino**  
St. Steel "wide" grater thin  
Râpe en inox coupe fine  
Grattugia taglio fine  
Breit rostfreie Reibe fein



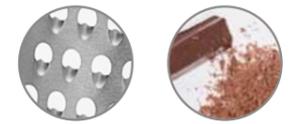
REF.	L HOJA	L TOTAL	€	UE / MOQ
8947	135	320		1-6-96-0-576-576 / 6



**Rallador WIDE tiras largas**  
St. Steel "wide" grater large shaver  
Râpe en inox coupe julienne  
Grattugia taglio julienne  
Breit rostfreie Reibe mit lange



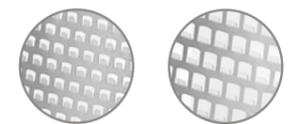
REF.	L HOJA	L TOTAL	€	UE / MOQ
8949	135	320		1-6-96-768-768 / 6



**Rallador SLIM medio redondo**  
St. Steel lengthways grater medium  
Râpe longue en inox coupe redondo moyen  
Grattugia lunga taglio mezzo giro  
Schmal rostfreie Reibe medium



REF.	L HOJA	L TOTAL	€	UE / MOQ
8951	220	410		1-6-96-576-576 / 6



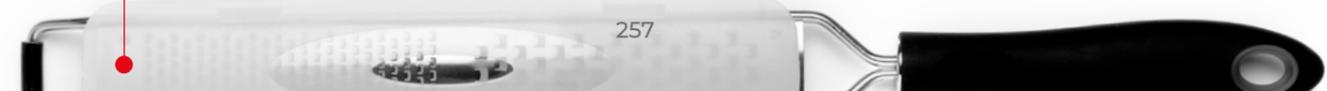
**Rallador SLIM dual**  
St. Steel lengthways grater dual  
Râpe longue en inox coupe dual  
Grattugia lunga taglio dual  
Duale schmal rostfreie Reibe



REF.	L HOJA	L TOTAL	€	UE / MOQ
8953	220	410		1-6-96-576-576 / 6

Se presenta con una funda de plástico para proteger la zona de corte

Comes with a plastic sheath to protect the cutting edge



Mango ergonómico

Ergonomic handle

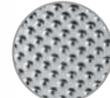
INOX  
STAINLESS  
STEEL  
430

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 HQ**

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

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



INOX  
STAINLESS  
STEEL  
201

**Rallador 4 caras**

4 side grater  
Râpe 4 faces  
Grattugia 4 lam.  
Vierkantreibe

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



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

INOX  
STAINLESS  
STEEL  
430

**Pelapatatas**

Potato-peeler  
Économe acier inox  
Pelapatate  
Kartoffelschäler



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



**Rasqueta plancha profesional 30cm**

Professional scraper  
Racleur professionnelle  
Raschietti  
Schaber glatt

REF.	L(mm)	€	UE / MOQ
8474	300		1-12-24-288-2016 / 12

**Recambio 10 cuchillas**

Blister 10 blades  
Blister 10 lames  
Blister 10 lame  
Blister 10 messer



REF.	€	UE / MOQ
8507		1-50-100-1100-6600 / 10

**Rodillo de recambio**

Wheel (spare part)  
Rouleau (pièce de rechange)  
Rullo  
Austauschrad

REF.	€	UE / MOQ
8566		1-0-200-3000-9000 / 1

**Cuchilla de recambio**

Knife (spare part)  
Couteau (pièce de rechange)  
Lame  
Austauschklinge

REF.	€	UE / MOQ
8565		1-0-200-3000-9000 / 1



NEW

**Cepillo**

Scraper  
Brosse À Gratter  
Raschietto  
Schaber

REF.	L(mm)	W(mm)	H(mm)	€	UE / MOQ
11946	470	125	55		1-0-6-0-0 / 1

**Recambio Cepillo**

Replacement Scraper Brush  
Pièce De Recharge Brosse À Gratter  
Ricambio Spazzola Raschietto  
Ersatzbürste Schaber

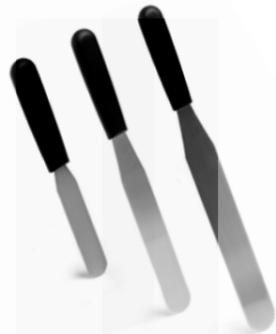
REF.	L(mm)	W(mm)	H(mm)	€	UE / MOQ
11947	125	70	17		1-0-24-0-0 / 1



**Abrelatas industrial**

Can opener  
Ouvre-boîtes professionnel  
Apriscatole  
Industrieller edelstahl dosenöffner

REF.	H(mm)	€	UE / MOQ
8564	600		1-0-8-16-16 / 1



**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



**Pala repostería**  
Cake server  
Pelle à gâteau  
Spatola dolci  
Kekss-Spachtel

REF.	W (mm)	€	UE / MOQ
8941	120	<b>2,74</b>	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

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.*



**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



**Paleta plancha triangular**  
Cleaning spatula  
Palette triangle  
Spatola triangolare  
Dreieckige Bratenspachtel

REF.	SIZE	HOJA (mm)	€	UE / MOQ
8939	S	80		1-12-48-576-1152 / 12
8940	L	100		1-12-48-480-960 / 12



**Espátula pescado**  
Fish Spatula  
Spatule poisson  
Pesce spatola  
Fischpachtel

REF.	W (mm)	L (mm)	€	UE / MOQ
9996	80	290		1-12-48-384-768 / 1



**Espátula plancha rectangular biselada mango madera**  
Spatula. Wood handle  
Palette. Manche en bois  
Spatola hamburger  
Bratenwender mit Holzgriff

REF.	MODELO	W (mm)	L (mm)	€	UE / MOQ
8942	RECTANGULAR	80	290		1-12-48-384-768 / 12
8943	TRIANGULAR	80	235		1-12-48-384-1920 / 12



**Espátula pescado biselada**  
Fish turner  
Palette poisson  
Spatola pesce  
Fischschaufel

REF.	W (mm)	H (mm)	€	UE / MOQ
8936	75	165		1-12-48-384-768 / 12



**Espátula angular emplatado**  
Angular spatula  
Mini spatule  
Spatola  
Kleine Winhelpalette

REF.	L Total (mm)	Paleta (mm)	€	UE / MOQ
8476	220	95		1-48-288-1728-5184 / 12



**Mini lengua de silicona**  
Silicone spoon  
Cuillère silicone  
Spatola silicone  
Silikonlöffel

REF.	L (mm)	COLOR	€	UE / MOQ
5161	170	ROJA		1-24-96-1920-5760 / 24



PACKAGING  
BLISTER



**Punta estriada para un mejor agarre de los alimentos**  
Grooved tip for a better grip of the foods.



**Pinza chef recta**  
Straight chef tong  
Pince chef droite  
Pinze chef diritta  
Pinzettenzange

INOX STAINLESS STEEL 430

REF.	L(mm)	€	UE / MOQ
7477	210		1-24-96-1920-5760 / 6
7478	300		1-24-96-1920-5760 / 6



**Pinza chef precisión**  
Precision chef tong  
Pince chef précision  
Pinze chef precisione  
Präzisions-Kochpinzette

INOX STAINLESS STEEL 430

REF.	L(mm)	€	UE / MOQ
7475	160		1-24-96-1920-5760 / 6
7476	240		1-24-96-1920-5760 / 6



**Pinza chef curva**  
Curved chef tong  
Pince chef courbée  
Pinze chef curve  
Gebogene Pinzette

REF.	L(mm)	COLOR	€	UE / MOQ
7473	145	INOX		1-24-96-1920-5760 / 6
7474	200	INOX		1-24-96-1920-5760 / 6
8680	200	ORO		1-24-96-1920-5760 / 6
8681	200	COBRE		1-24-96-1920-5760 / 6
8682	200	NEGRO		1-24-96-1920-5760 / 6



OPCIÓN DE PERSONALIZACIÓN CON LASER.  
LASER PERSONALISATION OPTION



**Molde redondo**  
Round ring  
Moulage rond  
Teglia tondo  
Runckle Kochringe

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

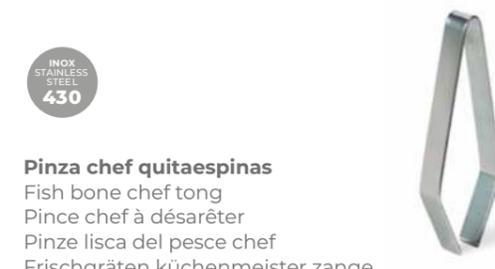
REF.	SET	€	UE / MOQ
7449	PACK 6		1-24-48-192-392 / 6



**Molde cuadrado**  
Square ring  
Moulage carre  
Teglia quadrato  
Quadratische Kochringe

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

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



**Pinza chef quitaespinas**  
Fish bone chef tong  
Pince chef à désarêter  
Pinze lisca del pesce chef  
Frischgräten küchenmeister zange

REF.	L(mm)	€	UE / MOQ
7479	120		1-24-96-1920-5760 / 6



**Pinza quitaespinas**  
Fish bone tong  
Pince à désarêter  
Pinze lisca del pesce  
Frischgräten pinzette

REF.	L(mm)	W(mm)	H(mm)	€	UE / MOQ
11819	135	19	20		1-0-72 / 1



Mango con gancho para un fácil almacenamiento.

Hook handle for easy storage



Capacidad grabada en el mango.

Capacity engraved on the handle

Acabado brillo. Menos poroso, facilita la limpieza.

Mirror finish.. Less porous, easier to clean.

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.

INOX STAINLESS STEEL 201

**Espumadera con malla**  
Mesh skimmer  
Écumoire maillée  
Schiumarola a rete passabrodo  
Draht Schaumlöffel



REF.	Ø(mm)	€	UE / MOQ
9735	140		1-0-50-120-450 / 10
9736	160		1-0-30-120-360 / 10
9737	180		1-0-30-120-360 / 10
9738	200		1-0-30-90-270 / 10
9739	240		1-0-30-90-270 / 10

INOX STAINLESS STEEL 430

**Cazo Monoblock**  
One piece laddle  
Louche monoblock  
Mestolo monoblock  
Schöpfhelle monoblock



REF.	Ø(mm)	L(mm)	ml	€	UE / MOQ
9712	65	300	70		1-10-240-720 / 10
9713	80	320	125		1-6-60-240-480 / 10
9714	90	330	200		1-10-40-160-480 / 10
9715	100	370	250		1-10-40-160-320 / 10
9716	120	430	430		1-10-40-160-320 / 10
9717	140	440	650		1-10-40-160-320 / 10
9718	160	470	950		1-10-20-40-160 / 10

INOX STAINLESS STEEL 201

**Cuchara servir monoblock**  
One piece spoon  
Couliere monoblock  
Cucchiaio monoblock  
Servierlöffel



REF.	L(mm)	€	UE / MOQ
9726	330		1-10-60-120-480 / 10

INOX STAINLESS STEEL 201

**Tenedor 2 púas monoblock**  
One piece meat fork  
Fourchette monoblock  
Forchetta monoblock  
Fleischgabel monoblock



REF.	L(mm)	€	UE / MOQ
9728	520		1-20-60-300-1500 / 10

INOX STAINLESS STEEL 201

**Araña**  
Tinned skimer  
Escumoire etamée  
Schiumarola filo  
Fritierlöffel



REF.	Ø(mm)	€	UE / MOQ
9729	140		1-0-50-200-400 / 10
9730	160		1-0-25-100-200 / 10
9731	180		1-0-25-100-200 / 10
9732	200		1-0-25-100-200 / 10
9733	220		1-0-25-100-200 / 10
9734	240		1-0-25-100-200 / 10

INOX STAINLESS STEEL 201

**Espumadera Monoblock**  
One piece skimmer  
Écumoire monoblock  
Schiumarola monoblock  
Schäumerlöffel



REF.	Ø(mm)	L(mm)	€	UE / MOQ
9719	80	290		1-10-60-240-480 / 10
9720	100	320		1-10-60-240-720 / 10
9721	120	350		1-10-40-160-480 / 10
9722	140	380		1-10-40-160-480 / 10
9723	160	410		1-10-40-160-320 / 10
9724	180	430		1-10-40-80-240 / 10
9725	200	450		1-10-40-80-240 / 10

INOX STAINLESS STEEL 201

**Espátula perforada**  
Perforated spatula  
Spatule perforée  
Spatola forata  
Pfanneschaufel perforiert



REF.	L(mm)	€	UE / MOQ
9727	350		1-12-48-420-840 / 10



**Nylon**  
Fibra de alta calidad.  
Poca porosidad mayor du-  
reza.

*Nylon*  
High-quality fibres.  
Non-porous, more hard-wea-  
ring.

**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 superfi-  
cies antiadherentes

*Non-scratching.*  
Delicate on  
non-stick surfaces

**Gancho que permite colgar**  
para un práctico almacenaje.

*Hanging for convenient stor-*  
*age.*



		L mm	Ø mm	ml	UE / MOQ
A	<b>11809</b> CUCHARA NYLON Spoon, Cuillère, Cucchiaino, Löffel	49			1-0-75 / 1
B	<b>11810</b> CUCARÓN NYLON 10 Spoon, Louche, Mestolo, Schöpflöffel	48	Ø 100	200ml	1-0-50 / 1
	<b>11811</b> CUCARÓN NYLON 12 Spoon, Louche Mestolo, Schöpflöffel	50	Ø 120	350ml	1-0-75 / 1
	<b>11812</b> CUCARÓN NYLON 14 Spoon, Louche, Mestolo, Schöpflöffel	51	Ø 140	500ml	1-0-50 / 1
C	<b>11813</b> ESPÁTULA NYLON PERFORADA Slotted, Spatula, Spatule Perforé, Spatola Forata, Schanfel 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, Écumaire, Schiumarola, Schaumlöffel	44	Ø 100		1-0-75 / 1
	<b>11816</b> ESPUMADERA NYLON 12 Skimmer, Écumaire, Schiumarola, Schaumlöffel	45	Ø 120		1-0-75 / 1
	<b>11817</b> ESPUMADERA NYLON 14 Skimmer, Écumaire, Schiumarola, Schaumlöffel	47	Ø 140		1-0-75 / 1

		L mm	UE / MOQ
A	<b>8405</b> CUCHARA SPAGUETTI Spaguetti server, Cuillère spaguetti, Servispaguetti, SpaguettiLöffel	325	1-0-12-120-480 / 12
B	<b>8407</b> PINZA COCINA Kitchen pincers, pince, pinza cucina, zange	310	1-0-12-120-480 / 12
C	<b>8398</b> CAZO Ladle, louche, mestolo, schöpföffel	330	1-0-24-120-480 / 12
D	<b>8400</b> ESPÁTULA PERFORADA Slotted Spatula, Spatule Perforé, Spatola Forata, Pfannenwender Mit Schlitzen	345	1-0-12-120-480 / 12
E	<b>8399</b> ESPUMADERA Skimmer Écumaire Schiumarola Schaumlöffel	335	1-0-12-120-480 / 12
F	<b>8402</b> PALA LASAÑA Lasagna shovel, palette à lasagne, pala lasagna, lasagneheber	290	1-0-12-120-480 / 12
G	<b>8404</b> PALA FREIR Lasagna shovel, palette à lasagne, pala lasagna, lasagneheber	290	1-0-12-120-480 / 12
H	<b>8403</b> CUCHARA SERVIR Rice shovel, cuillère de service, cucchialone riso, servierlöffel	285	1-0-12-120-480 / 12
I	<b>8406</b> ESPÁTULA CREPES creppes spatula, palette, spatola creppes, kuchenheber	335	1-0-12-120-480 / 12
J	<b>8401</b> PALETA PESCADO Universal shovel, pelle à poisson, pala multiuso, fischheber	335	1-0-12-120-480 / 12



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



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



**Cuchara madera**  
Pointed 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  
Zettelfeiste



REF.	W(mm)	L(mm)	H(mm)	€	UE / MOQ
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

**Biberón rojo**  
Red squeeze bottles  
Distributeur  
à pression rouge  
Garrafa rosso  
Dosierflasche rot



REF.	ml	H(mm)	€	UE / MOQ
8439	240	190		1-4-24-240-720 / 24
8440	360	220		1-4-24-192-960 / 24
8441	720	260		1-4-24-144-576 / 24

**Biberón amarillo**  
Yellow squeeze bottles  
Distributeur  
à pression jaune  
Garrafa giallo  
Dosierflasche Gelb



REF.	ml	H(mm)	€	UE / MOQ
8442	240	190		1-4-24-240-720 / 24
8443	360	220		1-4-24-192-960 / 24
8444	720	260		1-4-24-144-720 / 24



**Triple boquilla:**  
ideal para decoraciones.  
Triple nozzle:  
great for decorations.

**Biberón triple**  
Triple squeeze bottle  
Triple distributeur  
Garrafa com boquilha triplo  
Dosierflasche mit Dreifachdüse

REF.	ml	H(mm)	€	UE / MOQ
8449	360	180		1-4-24-192-960 / 24
8450	720	245		1-4-24-144-576 / 24



Todos los biberones  
tienen marcas de medición  
en milímetros.  
All bottles  
have measurement marks  
in millimeters.



**Biberón transparente**  
Clear squeeze bottles  
Distributeur à pression transparent  
Garrafa trasparente  
Dosierflasche transparent

REF.	ml	H(mm)	€	UE / MOQ
8445	240	190		1-4-24-240-1200 / 24
8446	360	220		1-4-24-216-1080 / 24
8447	720	260		1-4-24-144-576 / 24
8448	1.000	310		1-4-24-96-384 / 24



INOX  
STAINLESS  
STEEL  
201

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



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

INOX  
STAINLESS  
STEEL  
201

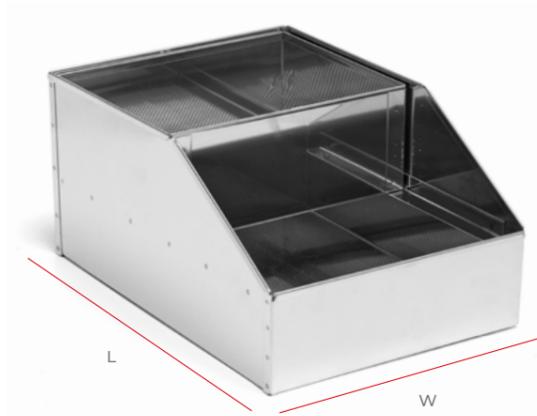
**Pinza para rustidera**  
Lasagna pan tong  
Pince plat à rôtir  
Molla forno  
Ofenzange



REF.	L(mm)	€	UE / MOQ
5656	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
8384	265	370	180		1-0-1-8-24 / 1
8385	265	500	180		1-0-1-6-18 / 1
8386	330	500	180		1-0-1-4-12 / 1

NEW

INOX  
STAINLESS  
STEEL  
201

**Colador Chino Piston**  
Piston Funnel  
Passoire Chinois Piston  
Colino Chinese A Pistone  
Passiersieb



REF.	L (mm)	W(mm)	H(mm)	€	UE / MOQ
11777	280	200	240		1-0-8-0-0 / 1

INOX  
STAINLESS  
STEEL  
201

**Colador chino con clip**  
Conical soup strainer with clip  
Passoire chinois  
Cornetto cinese  
Spitzsieb



REF.	Ø(mm)	€	UE / MOQ
9764	160		1-0-60-240-480 / 10
9765	180		1-0-60-240-480 / 10
9766	200		1-0-60-240-480 / 10
9767	220		1-0-60-240-480 / 10
9768	240		1-0-30-120-240 / 10
9769	260		1-0-30-120-240 / 10

NEW

INOX  
STAINLESS  
STEEL  
201

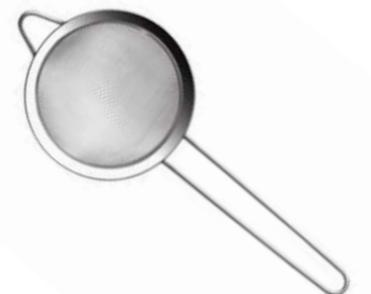
**Colador Malla**  
Mesh Sieve  
Passoire Maille  
Colino A Maglia  
Küchensieb



REF.	Ø(mm)	H(mm)	€	UE / MOQ
11950	200	220		1-0-6-0-0 / 1
11949	250	270		1-0-6-0-0 / 1

INOX  
STAINLESS  
STEEL  
201

**Colador fino**  
Oil strainer  
Passoire à huile  
Colino per l'olio  
Ölsieb



REF.	Ø(mm)	€	UE / MOQ
2884	80		1-0-24-960-1920 / 6
2885	100		1-0-24-960-1920 / 6
2886	120		1-0-24-960-1920 / 6
2887	140		1-0-24-960-1920 / 6
2888	160		1-0-24-960-1920 / 6
2889	180		1-0-24-960-1920 / 6
2890	200		1-0-24-960-1920 / 6

INOX  
STAINLESS  
STEEL  
304

**Cedazo Velo**

Sieve velo  
Tamis velo  
Setaccio velo  
Mehlsieb

REF.	Ø(mm)	€	UE / MOQ
10650	250		1-6-12-96-192 / 1
10651	300		1-6-12-36-108 / 1
10652	350		1-4-8-48-96 / 1



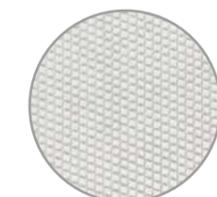
MEDIDA MALLA / MESH SIZE:  
1,5 x 1 mm

INOX  
STAINLESS  
STEEL  
304

**Cedazo Harina**

Flour sieve  
Tamis farine  
Setacciofarina  
Mehlsieb

REF.	Ø(mm)	€	UE / MOQ
10653	250		1-6-12-96-192 / 1
10654	300		1-6-12-72-144 / 1
10655	350		1-4-8-48-96 / 1



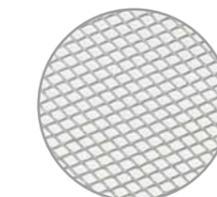
MEDIDA MALLA / MESH SIZE:  
2,5 x 1,4 mm

INOX  
STAINLESS  
STEEL  
304

**Cedazo Pan**

Bread Sieve  
Tamis pain  
Setaccio pane  
Brotsieb

REF.	Ø(mm)	€	UE / MOQ
10656	300		1-6-12-36-108 / 1
10657	350		1-4-8-48-96 / 1



MEDIDA MALLA / MESH SIZE:  
4 x 3 mm

INOX  
STAINLESS  
STEEL  
304

**Cedazo Pescado**

Fish sieve  
Tamis poisson  
Setaccio peixe  
Fischsieb

REF.	Ø(mm)	€	UE / MOQ
10658	300		1-6-12-36-108 / 1
10659	350		1-4-8-48-96 / 1



MEDIDA MALLA / MESH SIZE:  
11 x 9 mm

INOX  
STAINLESS  
STEEL  
430

Barillas de acero inoxidable de alta resistencia.

Tough stainless steel bars.

NYLON

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
8480	250	12		1-12-48-380-1920 / 12
8481	300	170		1-12-48-288-864 / 12
8482	350	220		1-12-48-284-864 / 12
8483	400	250		1-6-24-120-600 / 6



INOX  
STAINLESS  
STEEL  
201

**Batidor 8 varillas**

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

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



**Cuchara silicona**

Silicon spoon  
Cuillère silicone  
Cucchiaio silicone  
Silikonlöffel

SILICONE  
MÁX. 230°C

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



**Espátula silicona**

Silicon spatula  
Spatule silicone  
Spatola silicone  
Silikonspachtel

SILICONE  
MÁX. 230°C

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

PP  
POLYPRO-  
PYLENE

**Jarra medidora**

Measuring PP jug  
Pichet gradué PP  
Caraffa graduata  
Messbecher



REF.	ml	H(mm)	€	UE / MOQ
8451	500	133		1-12-72-360-1080 / 12
8452	1.000	160		1-6-60-180-540 / 6
8453	2.000	215		1-6-60-180-180 / 6



PASTELERÍA  
PASTRY  
PP  
POLYPRO-  
PYLENE

**Espátula pastelera**

Small baker spatula  
Palette  
Spatola cuoco  
Kuchenspachtel

REF.	SIZE	HOJA (mm)	€	UE / MOQ
8932	s	135		1-12-48-576-152 / 12
8933	M	225		1-12-48-480-960 / 12
8934	L	300		1-12-48-432-864 / 12

INOX  
STAINLESS  
STEEL  
201

**Bol semiesférico**

Mixing bowl  
Bassine hémisphérique  
Bastardella semisferica  
Schnees Schlagkessel



REF.	Ø(mm)	€	UE / MOQ
9748	160		1-0-100-1000-3000 / 10
9749	220		1-0-50-600-1200 / 10
9750	240		1-0-50-600-1800 / 10
9751	300		1-0-50-300-600 / 10
9752	340		1-0-25-150-450 / 5
9753	360		1-0-25-150-450 / 5
9754	400		1-0-25-150-300 / 5

INOX  
STAINLESS  
STEEL  
201

**Flanera profesional**

Pudding mould  
Moule à flan  
Crème caramel  
Becherförmchen



REF.	Ø(mm)	H(mm)	€	UE / MOQ
9632	75	50		1-12-120-960-3840 / 12
9633	85	55		1-12-120-960-3840 / 12



**Cocción / Sartenes y baterías profesionales**  
**Cooking / Professionals fry pans and cookware**

**COLECCIÓN SARTENES / FRY PANS COLLECTION**

/ ETNA / TEIDE / VULCANO / CROSCAT / AUVERNIA / USSON / VESUVIO / FUJI



	SARTÉN FRY PAN	ALUMINIO ALUMINIUM	ALUMINIO ALUMINIUM	ALUMINIO ALUMINIUM	ALUMINIO ALUMINIUM	ALUMINIO ALUMINIUM	ALUMINIO ALUMINIUM	INOX	INOX
	MANGO HANDLE	INOX	INOX	INOX	INOX	HIERRO IRON	HIERRO IRON	INOX	INOX
	ANTIADHERENTE NON-STICK								
	VITRO	●	●	●	●	●	●	●	●
	ELÉCTRICO ELECTRIC	●	●	●	●	●	●	●	●
	GAS	●	●	●	●	●	●	●	●
	INDUCCIÓN INDUCTION		●		●		●	●	●
	HORNO OVEN	●	●	●	●				
	APTO CONTACTO ALIMENTARIO FOODCONTACT SAFE								

**COLECCIÓN BATERIA / COOKWARE COLLECTION**

CROSCAT



CUERPO BODY	ASAS HANDLES	ANTIADHERENTE NON-STICK	VITRO	ELÉCTRICO ELECTRIC	GAS	INDUCCIÓN INDUCTION	HORNO OVEN	APTO CONTACTO ALIMENTARIO FOODCONTACT SAFE



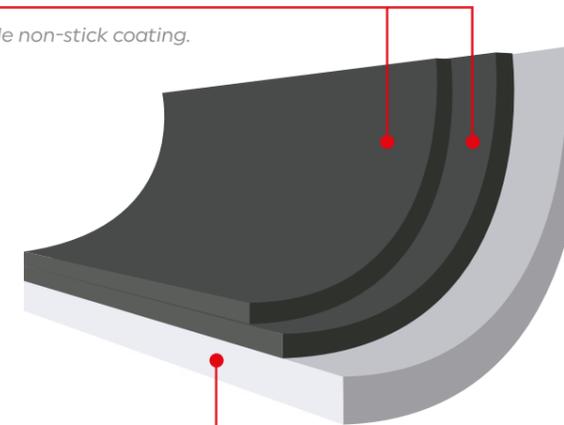
Antiadherente / Non-stick

Cocción / Sartenes profesionales  
Cooking / Professionals fry pans



Doble capa antiadherente de alta calidad.

High quality double non-stick coating.



Aluminio de 3mm de espesor

3mm thick aluminium



Recomendamos el uso de utensilios de nylon para alargar la vida del recubrimiento antiadherente en perfectas condiciones.

We recommend the use of nylon utensils to extend the life of the non-stick coating in perfect condition.

Revestimiento antiadherente de fluororesina de grado universal de PFLUON con sistemas de revestimiento de dos capas. Esta serie de revestimientos es densa, antiadherente y fácil de limpiar.

PFLUON trabaja con el instituto de certificación de renombre mundial SGS para garantizar que los productos y servicios cumplen las normas mundiales y la normativa local. Podemos demostrarle que el antiadherente COOKMARK cumple las normas y especificaciones nacionales e internacionales.

PFLUON universal grade fluororesin non-stick coating with two-layer coating systems. This coating series is dense, non-stick and easy to clean.

PFLUON works with the world-renowned certification institute SGS to ensure that products and services meet global standards and local regulations. We can prove that COOKMARK non-stick coating meets national and international standards and specifications.



PACKAGING BOX

# 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.

Efficient 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.



4mm de grosor en tamaños grandes.  
4mm thickness in large sizes.



**ETNA**

**Sartén aluminio mango inox**

Aluminium fry pan with inox handle  
Poêle aluminium manche en inox  
Padella in alluminio manico in inox  
Bratpfanne aluminium mit inoxgriff

REF.	Ø(mm)	e(mm)	€	UE / MOQ
8342	180	2,5		1-0-6-54-324 / 12
8343	200	3,5		1-0-6-36-324 / 12
8344	220	3,5		1-0-6-30-240 / 12
8345	240	3,5		1-0-6-24-216 / 6
8346	260	4		1-0-6-24-216 / 6
8347	280	4		1-0-6-24-192 / 6
8348	320	4		1-0-6-12-96 / 6
8349	360	4		1-0-6-12-84 / 6
8350	400	4		1-0-6-12-96 / 6



**TEIDE**

**Sartén aluminio mango inox / Inducción**

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



Fondo de inducción. Difusión rápida y uniforme del calor.  
Induction base. Rapid, uniform distribution of heat.

REF.	Ø(mm)	e(mm)	€	UE / MOQ
8954	200	3		1-0-6-36-324 / 6
8955	240	3		1-0-6-24-216 / 6
8956	280	3		1-0-6-24-192 / 6
8957	320	3		1-0-6-12-96 / 6
11778	360	3		1-0-6-12-84 / 6
11996	400	3		1-0-6-12-96 / 6



**VULCANO**

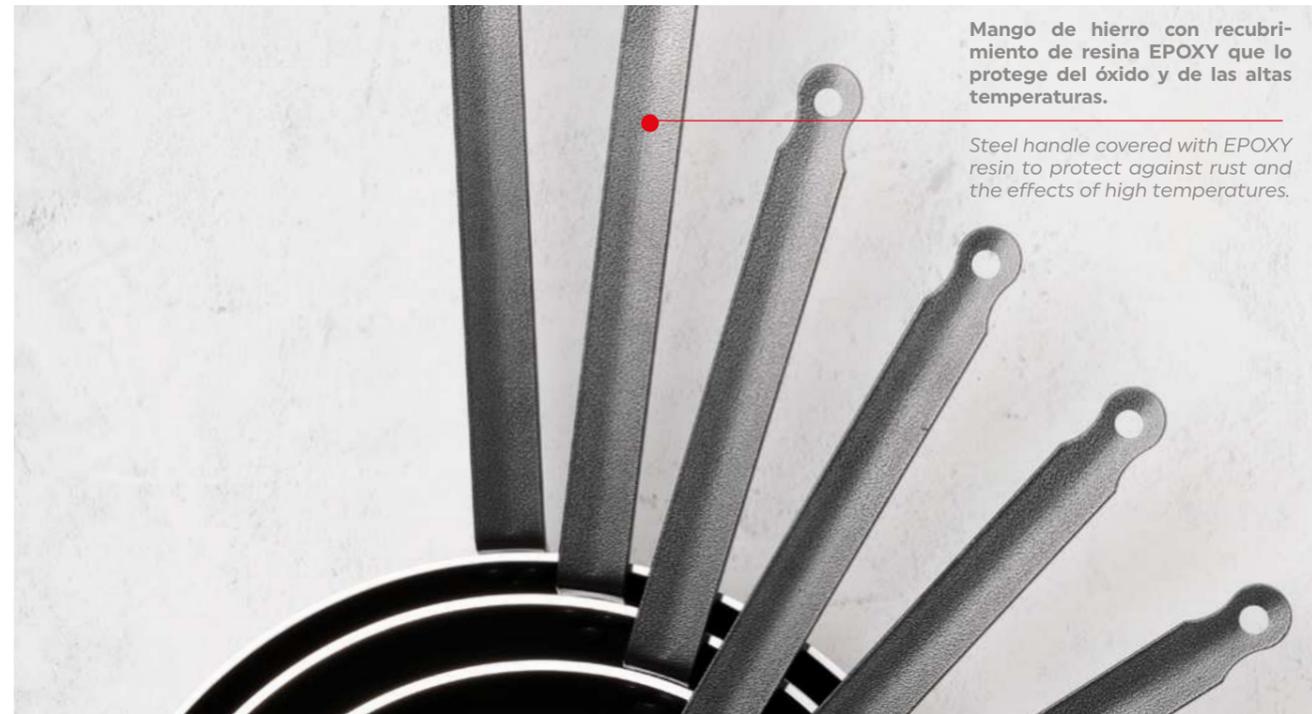
**Sartén aluminio antiadherente alta mango inox**

Deep frypan, non stick coating  
Poêle avec revêtement anti-adhésif  
Padella inox antiaderente  
Bratpfanne Aluminium mit inoxgriff



SARTÉN HONDA DEEP PAN

REF.	Ø(mm)	e(mm)	H(mm)	€	UE / MOQ
9971	200	3	55		1-0-6-36-288 / 6
9972	240	3	60		1-0-6-24-192 / 6
9973	280	3	65		1-0-6-24-144 / 6
9974	320	3	75		1-0-6-0-0 / 6
9975	360	3	80		1-0-6-0-0 / 6
9976	400	3	85		1-0-6-0-0 / 6



Mango de hierro con recubrimiento de resina EPOXY que lo protege del óxido y de las altas temperaturas.

Steel handle covered with EPOXY resin to protect against rust and the effects of high temperatures.

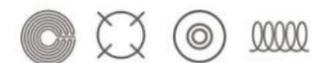


**AUVERNIA**

Sartén aluminio mango hierro  
Aluminium fry pan with iron handle  
Poêle aluminium manche en fer  
Padella in alluminio manico in ferro  
Aluminium-Bratfanne 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

4mm de grosor en tamaños grandes.  
4mm thickness in large sizes.



**USSON**

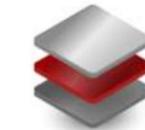
Sartén aluminio mango hierro / Inducción  
Aluminium induction fry pan with inox handle  
Poêle induction aluminium manche en inox  
Padella induzione in alluminio manico in inox  
Induktion aluminium-Bratfanne mit inoxgriff induktion

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



Fondo de inducción. Difusión rápida y uniforme del calor.  
Induction base. Rapid, uniform distribution of heat.

**CAPAS EXTERIORES**  
ACERO INOXIDABLE SUPERIOR  
Mezcla cromo, titanio y cobre.  
**EXTERIOR LAYERS**  
SUPERIOR STAINLESS STEEL  
Mixing chrome, titanium and copper.

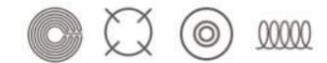


**CAPA INTERIOR**  
ALUMINIO  
**INTERIOR LAYER**  
ALUMINIUM

**BASE SANDWICH SYSTEM**



- Alta resistencia a la corrosión y los ácidos alimentarios.  
Highly resistant to rust and food acids.
- Menos porosidad, más higiénico.  
Less porous, more hygienic surface.
- Óptima difusión del calor por toda la superficie.  
Optimum heat distribution across the whole base.
- Muy resistente a las altas temperaturas y al desgaste.  
Hard-wearing and tolerant of high temperatures.
- Apta para inducción.  
Suitable for induction.



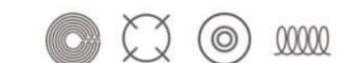
**FUJI**

Sartén inox mango inox  
Frypan inox  
Poêle à frire inox  
Padella inox  
Inox-Bratfanne

REF.	Ø(mm)	e(mm)	€	UE / MOQ
8515	200	0,7		1-0-6-36-288 / 1
8516	240	0,7		1-0-6-24-192 / 1
8517	280	0,7		1-0-6-24-192 / 1
* 8518	320	1		1-0-4-8-64 / 1
* 8519	360	1		1-0-4-4-24 / 1
* 8520	400	1		1-0-4-4-28 / 1



Base sistema SANDWICH  
SADWICH system base



**VESUVIO**

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

REF.	Ø(mm)	e(mm)	€	UE / MOQ
8509	200	0,7		1-0-6-36-288 / 1
8510	240	0,7		1-0-6-24-192 / 1
8511	280	0,7		1-0-6-24-144 / 1
* 8512	320	1		1-0-4-8-64 / 1
* 8513	360	1		1-0-4-4-28 / 1
* 8514	400	1		1-0-4-4-28 / 1



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

Nuestra colección CROSCAT está diseñada para satisfacer las exigencias de la cocina profesional, con una batería de servicio que incluye todas las piezas esenciales para la preparación de recetas perfectas.

*Our CROSCAT collection is designed to meet the demands of the professional kitchen, with a service set that includes all the essential pieces for the preparation of perfect recipes.*



**Descubre la  
gama de bate-  
rías 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 antihaftbes

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
NEW 11599	360	3	80		1-0-4-0-0 / 4 *
NEW 11601	400	3	90		1-0-4-0-0 / 4 *



Cazuela aluminio  
Aluminium casserole  
Casserole aluminium  
Casseruola in alluminio  
Aluminiumkasserolle

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



NEW

Cazo Recto  
Straight Ladle  
Casserole Droite  
Mestolo Dritto  
Stieltopf

REF.	Ø(mm)	e(mm)	H(mm)	LITROS	€	UE / MOQ
11789	140	3	68	0,95		1-0-6-0-0 / 6
11790	160	3	76	1,4		1-0-6-0-0 / 6
11791	180	3	85	2		1-0-6-0-0 / 6
11792	200	3	98	2,88		1-0-6-0-0 / 6



NEW

Olla  
Saucepan  
Casserole  
Pentola  
Topf

REF.	Ø(mm)	e(mm)	H(mm)	LITROS	€	UE / MOQ
11780	200	3	140	4,18		1-0-4-0-0 / 4
11781	240	3	150	6,46		1-0-4-0-0 / 4
11782	280	3	170	9,98		1-0-4-0-0 / 4
11951	300	3	180	12,22		1-0-4-0-0 / 4
11952	320	3	185	14,32		1-0-4-0-0 / 4



NEW

Cacerola  
Casserole  
Fait-Tout  
Casseruola  
Stielkasserolle

REF.	Ø(mm)	e(mm)	H(mm)	LITROS	€	UE / MOQ
11787	240	3	100	4,25		1-0-4-0-0 / 4
11788	280	3	110	6,27		1-0-4-0-0 / 4
11953	300	3	120	8		1-0-4-0-0 / 4

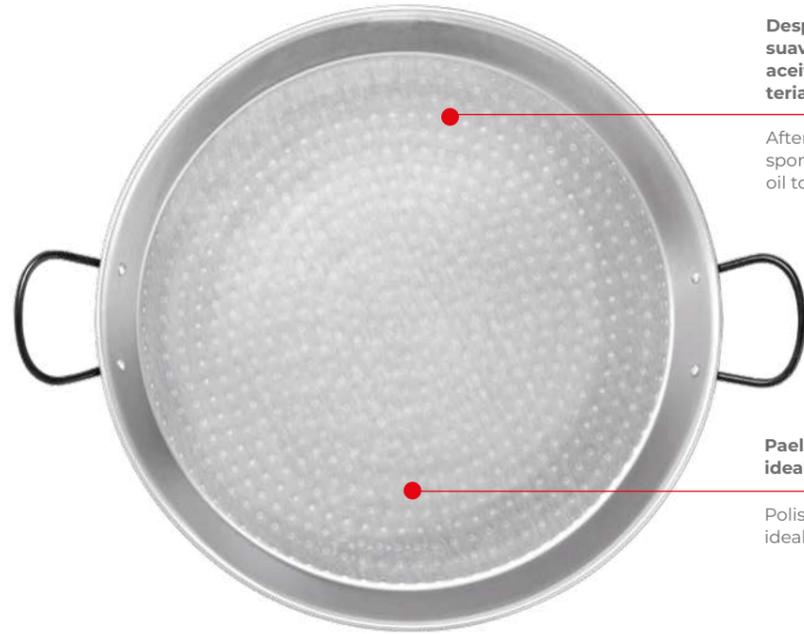


NEW

Tapa Borosilicato  
Borosilicate Lid  
Couvercle Borosilicate  
Coperchio In Vetro Borosilicato  
Deckel Borosilikat Glasdeckel

REF.	Ø(mm)	€	UE / MOQ
11794	200		1-0-12-0-0 / 12
11795	240		1-0-12-0-0 / 12
11796	280		1-0-12-0-0 / 12
11954	300		1-0-12-0-0 / 12
11955	320		1-0-12-0-0 / 12





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.

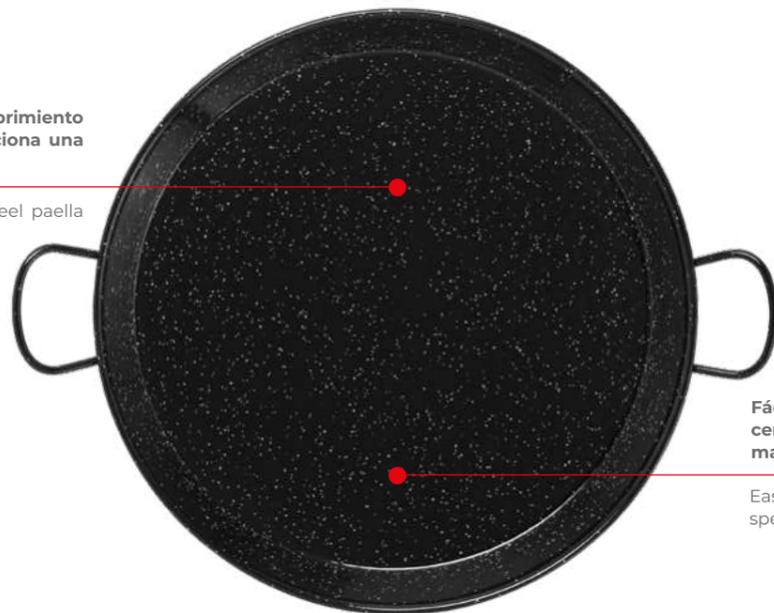
Paellera de acero pulido ideal para cocción de llama.

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.





**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
8964	30	4		1-0-6-24-144 /1
8965	34	6		1-0-6-24-120 /1
8966	38	8		1-0-6-12-60 /1
8967	42	10		1-0-6-12-60 /1
8968	46	12		1-0-4-8-48 /1
8969	50	13		1-0-4-8-48 /1
8970	60	20		1-0-4-4-24 /1
10937	65	25		1-0-0-0-0 /1
10938	70	30		1-0-0-0-0 /1
10939	80	40		1-0-0-0-0 /1
10940	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



REF.	Ø(cm)	Raciones	€	UE / MOQ
10941	100	85		1-0-0-0-0 /1
10942	115	120		1-0-0-0-0 /1
10943	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
8971	30	4		1-0-6-24-144 /1
8972	34	6		1-0-6-24-120 /1
8973	38	8		1-0-6-12-60 /1
8974	42	10		1-0-6-12-60 /1
8975	46	12		1-0-4-8-48 /1
8976	50	13		1-0-4-8-48 /1
8977	60	20		1-0-4-4-24 /1



**ALBUFERA**

**Sartén honda acero esmaltado**  
Deep enamelled fry pan with handles.  
Poele haute avec anses.  
Padella smaltata con manici.  
Tiefe Paellapfanne aus emailliertem Stahl mit Griffen.

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

\* También para raciones individuales.  
Also for individual portions.  
COLECCIÓN PELTRE (p.405)



**Tripode regulable para quemador**  
Base for burner  
Pied pour bruleur  
Treppiede padella  
Dreifusständer für Gasbrenner

REF.	W(cm)	H(cm)	€	UE / MOQ
8984	300	300		1-0-1-3-9 /1



**Paravientos 3 piezas**  
Windshield  
Pare-bris 3 pieces  
Paravento 3 pezzi  
Windschutzblech

REF.	W(cm)	H(cm)	€	UE / MOQ
8505	670	160		1-0-1-6-96 /1



**Quegador paellero a gas**  
Enamelled gas burner  
Brulleur émaillé  
Bruciatore smaltato padella  
Emaillierter Gasbrenner



Quegador de cocción para uso doméstico y/o profesional. Fabricado en acero y recubierto de una capa de esmalte. Diseñado para ser utilizado en el exterior.

Burner for domestic or professional use. Made of enamelled steel. Designed for outdoor use.

REF.	Ø(cm)	PARA PAELLERAS:	€	UE / MOQ
8985	30	36 - 42CM		1-0-1-4-24 /1
8986	40	26 - 60CM		1-0-1-3-12 /1
8987	50	36 - 70CM		1-0-1-2-10 /1



Este producto está certificado según la normativa de gas vigente. Conexión roscada especial para Gas Natural.

También disponible bajo demanda para otras conexiones europeas.

This product has been certified under the law relating to gas appliances. Threaded Natural Gas connector.

Available on request to fit other European connectors.



**Quegador paellero a gas grande**  
Enamelled gas burner  
Brulleur émaillé  
Bruciatore smaltato padella  
Emaillierter Gasbrenner



REF.	Ø(cm)	€	UE / MOQ
10944	90		1-0-0-0-0 /1

\* Trípode incluido.  
Funciona con 2 botellas de butano o propano.

Tripod included.  
Works with 2 butane or propane bottles.



### 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.

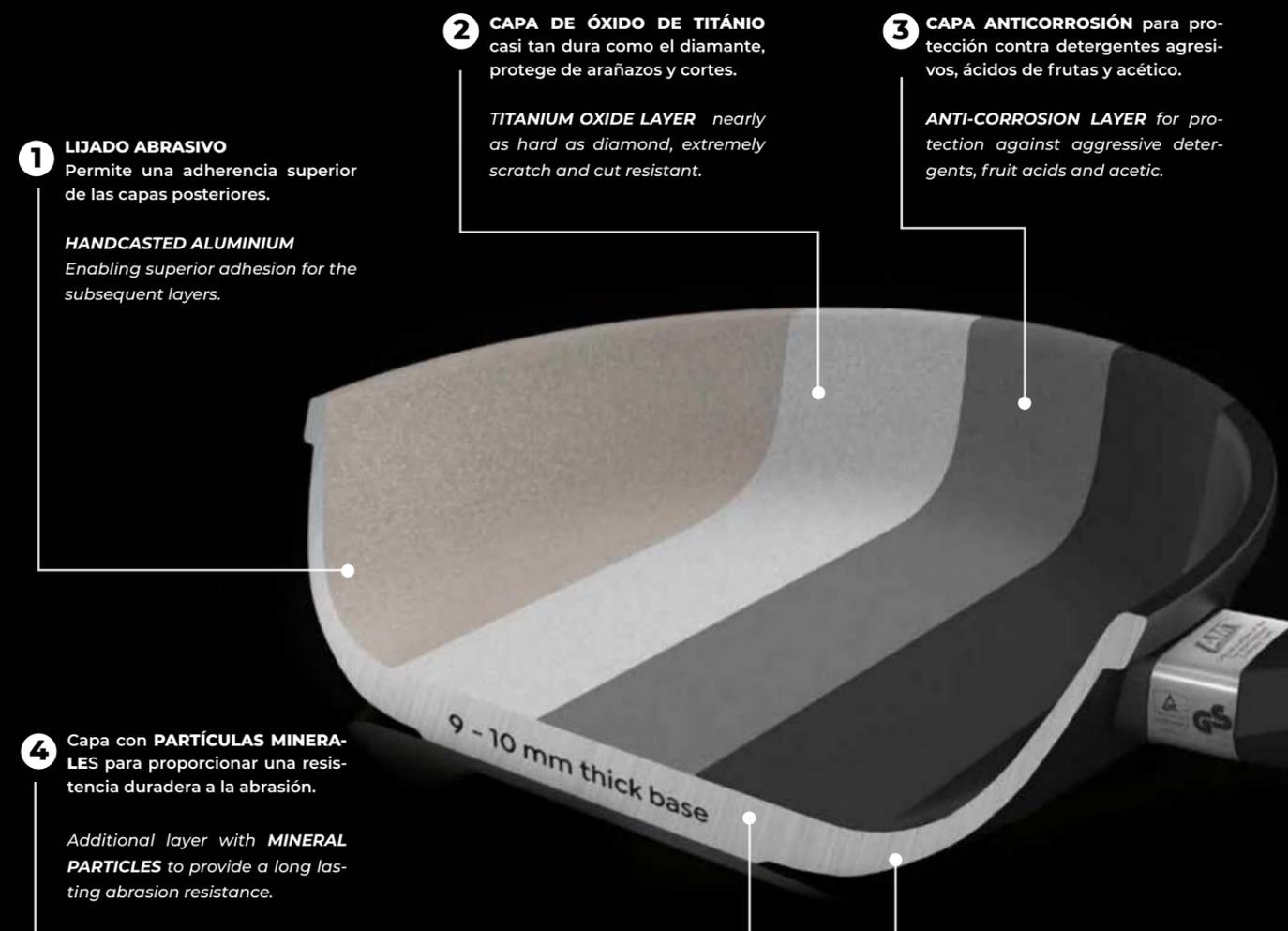
AMT produce de una manera sostenible y respetuosa con el medio ambiente, proporcionando una selección consciente de los productos que va a utilizar durante mucho tiempo, al tiempo que **reduce significativamente su huella de carbono**.

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 environmentally friendly 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.*

### Superficie antiadherente. Non-stick surface.



# 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.



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

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



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.



## Cocción gastronorm / Gastronorm cooking

### Bandeja Gn 1/1 Grill & Pizza

Tray Gn 1/1 Grill & Pizza  
Plateau Gn 1/1 Grill Et Pizza  
Vassoio Gn 1/1 Grill & Pizza  
Gn-Backblech 1/1 Grill Und Pizza



REF.	WxL(mm)	H(mm)	€	MOQ
11828	GN 1/1	20		1
11829	60x40	20		1

### Bandeja Gn 1/1 Bbq Perforada

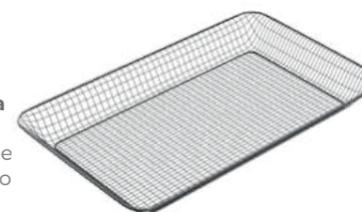
Tray Gn 1/1 Perforated Bbq  
Plateau Gn 1/1 Bbq Perforé  
Vassoio Gn 1/1 Perforato Da Barbecue  
Gn-Backblech 1/1 Bbqmit Schlitzen



REF.	WxL(mm)	H(mm)	€	MOQ
11830	GN 1/1	20		1

### Cesta Gn 1/1 Perforada

Gn Perforated Basket  
Corbeille Gn 1/1 Perforée  
Cestello Gn 1/1 Perforato  
Gn-Korb Mit Löchern



REF.	WxL(mm)	H(mm)	€	MOQ
11840	GN 1/1	40		1

### Bandeja Gn 1/1 Perforada

Gn Tray 1/1 Perforated  
Plateau Perforé Gn 1/1  
Vassoio Gn 1/1 Accatastabile  
Gn-Backblech 1/1 Stapelbar



REF.	WxL(mm)	H(mm)	€	MOQ
11841	GN 1/1	30		1

### Bandeja Gn 1/1 11 Moldes

Gn Tray 1/1 11 Moulds  
Plateau Gn 1/1 11 Moules  
Vassoio Gn 1/1 Stampi  
Gn-Backblech 1/1 Formen



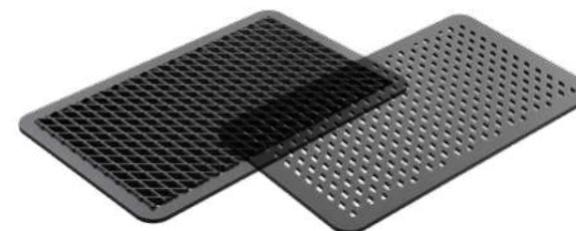
REF.	WxL(mm)	H(mm)	€	MOQ
11842	GN 1/1	50		1

### Bandeja Multiuso Baker

Baker Tray, Utility  
Plateau Multiusage Baker  
Vassoio Multiuso Baker  
Backblech mehrzweck Baker



REF.	WxL(mm)	H(mm)	€	MOQ
11843	GN 1/1	20		1
11844	60x40	20		



### Bandeja Gn 1/1 Bbq & Smooth Perforada

Gn Tray 1/1 Bbq & Smooth, Perforated Plateau Gn 1/1 Bbq Et Smooth Perforé  
Vassoio Gn 1/1 Bbq & Smooth Perforata  
Gn-Backblech 1/1 Bbq & Smooth Mit Schlitzen

REF.	WxL(mm)	H(mm)	€	MOQ
11839	GN 1/1	10		1

### Cubeta Gn 1/1

Gn Container 1/1  
Plateau Gn 1/1  
Vassoio Gn 1/1  
Gn-Behälter 1/1



REF.	GN	WxL(mm)	H(mm)	€	MOQ
11989	1/1	530x325	55		1
11990	1/1	530x325	100		

# GASTRONORM BUFFET

Cocinar y servir en un solo recipiente.  
Cook and serve in a single container.



Medidas disponibles  
Available sizes:

## GASTRONORM

1/1 1/2 1/3 2/3

ALTURAS / HEIGHTS:  
2cm / 5,5cm / 10cm



Apto para cocción  
y regeneración en  
horno.

Suitable for cooking  
and regenerating in  
the oven.



También disponible para  
inducción.

Also available for induc-  
tion.

Recipientes con asas para mayor co-  
modidad en el transporte y presen-  
tación.

Containers with handles for conve-  
nient transport and presentation.



260 °C

Apta a altas temperaturas de  
hasta 260 °C sin alterar la for-  
ma, gracias a la resistencia del  
aluminio fundido.

Suitable for high temperatures  
up to 260 °C without altering  
the shape, thanks to the streng-  
th of the cast aluminium.



Modelos sin asas para opciones  
donde dificulte la operativa (hor-  
nos horizontales, chafings, ...)

Models without handles for options  
where operation is difficult (hor-  
izontal ovens, chafing, ...).

**Cubeta Gn Con Asas / Inducción**  
Gn Container With Handles/Induc.  
Plateau Gn Avec Poignées Induc.  
Vassoio Gn Con Manici /Induz.  
Gn-Behälte Mit Henkel/Induk.



**Cubeta Gn Inducción**  
Gn Container Induc.  
Plateau Gn Induc.  
Vassoio Gn Induz.  
Gn-Behälte Induk.



REF.	GN	WxL(mm)	H(mm)	€	MOQ
11862	1/1	530x325	55		1
11863	1/1	530x325	100		1
11854	1/2	265x325	55		1
11851	1/3	176x325	55		1
11852	1/3	176x325	100		1
11856	2/3	354x325	55		1

REF.	GN	WxL(mm)	H(mm)	€	MOQ
11861	1/1	530x325	55		1
11853	1/2	265x325	55		1
11855	2/3	354x325	55		1

**Bandeja Gn Con Asas / Inducción**  
Gn Container With Handles/Induc.  
Plateau Gn Avec Poignées Induc.  
Vassoio Gn Con Manici /Induz.  
Gn-Behälte mit Henkel/Induk.



**Bandeja GN BBQ  
con asas**  
Brochette grill  
Gril à brochette  
Griglia per spiedini  
Grill für Spieße



REF.	GN	WxL(mm)	H(mm)	€	MOQ
11859	1/1	530x325	20		1
11857	2/3	354x325	20		1

REF.	GN	WxL(mm)	H(mm)	€	MOQ
11860	1/1	530x325	20		1
11858	2/3	354x325	20		1

# SPEED OVEN ACCESSORIES

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



## EFICIENCIA. EFFICIENCY.

Distribución rápida y uniforme del calor en toda la superficie de los accesorios. Tiempos de cocción más cortos sin comprometer la calidad.

Fast and even heat distribution on the whole surface of accessories. Shorter cooking times without compromising quality.

## UTILIDAD. UTILITY.

Productos perfectos para la cocción y regeneración de una manera más rápida y efectiva.

Perfect products for warming, browning and baking in fast service.

## VARIEDAD. VARIETY.

Selección de accesorios de Speed Ovens para una mayor comodidad y seguridad según cada necesidad de operativa de servicio.

Selection of Speed Ovens accessories for convenience and safety according to each service operation need.

**Pala Snacks**  
Snack Scoop  
Spatule À Snaks  
Paletta Per Snack  
Snack-Schaufel



REF.	WxL(mm)	H(mm)	€	MOQ
11849	425x29	10		1

**Cuenco Cuadrado Snacks**  
Square Pie Dish Snacks  
Bol Carré À Snaks  
Recipiente Quadrato Snacks  
Quadratische Snack-Schüssel



REF.	WxL(mm)	H(mm)	€	MOQ
11850	245x15	50		1

**Bandeja Cuadrada Lisa**  
Square Tray Smooth  
Plateau Carré Lisse  
Vassoio Quadrato Liscia  
Quadratisches Superglatt



REF.	WxL(mm)	H(mm)	€	MOQ
11845	260x260	30		1

**Bandeja Cuadrada Grill**  
Square Tray Grill  
Plateau Carré Grill  
Vassoio Quadrato Grill  
Quadratisches Grill



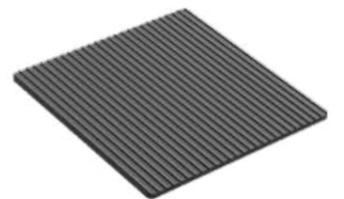
REF.	WxL(mm)	H(mm)	€	MOQ
11846	260x260	30		1

**Pinza**  
Tong  
Pince  
Pinza  
Pinzette



REF.	L(mm)	€	MOQ
11847	200		1

**Bandeja Cuadrada Grill**  
Square Tray Grill  
Plateau Carré Grill  
Vassoio Quadrato Grill  
Quadratisches Backblech Gril



REF.	WxL(mm)	H(mm)	€	MOQ
11848	292x286	10		1

# OTHERS

Cazuelas de alta capacidad.  
High-capacity casseroles.



# Otros / Others



260 °C

Soporta temperaturas de hasta 260 °C sin alterar la forma, gracias a la resistencia del aluminio fundido.

Withstands temperatures of up to 260°C without altering shape, thanks to the strength of the cast aluminium.



Conductividad térmica más eficiente gracias al aluminio fundido de 4 mm de grosor.

More efficient thermal conductivity thanks to 4 mm thick cast aluminium.



Superficie antiadherente. De 3 a 4 capas de revestimiento antiadherente y anticorrosión

Non-stick surface. 3 to 4 layers of non-stick and anti-corrosion coating.



Apto para cocción y para calentar en horno.

Suitable for baking and heating in the oven.



Apto para placas de inducción.

Suitable for induction hobs.



Mantiene una temperatura constante por un largo tiempo en toda las superficies.

Maintains a constant temperature for a long time on all surfaces.

**Cazuela Gran Capacidad**  
Stock Pot  
Casserole Grande Capacité  
Casseruola Grande Capacita'  
Grosser Schmortopf



REF.	Ø(mm)	H(mm)	€	MOQ
11831	380	70		1

**Cazuela Gran Capacidad**  
Stock Pot  
Casserole Grande Capacité  
Casseruola Grande Capacita'  
Grosser Schmortopf



REF.	Ø(mm)	H(mm)	€	MOQ
11832	50	80		1
11834	65	80		1
11837	80	100		1

**Cazuela Gran Capacidad 2 segm.**  
Stock Pot  
Casserole Grande Capacité  
Casseruola Grande Capacita'  
Grosser Schmortopf



REF.	Ø(mm)	H(mm)	€	MOQ
11833	50	80		1
11835	65	80		1

**Cazuela Gran Capacidad 3 segm.**  
Stock Pot  
Casserole Grande Capacité  
Casseruola Grande Capacita'  
Grosser Schmortopf



REF.	Ø(mm)	H(mm)	€	MOQ
11836	65	80		1
11838	80	100		1



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

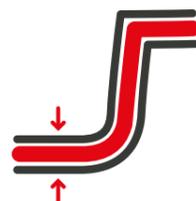
**La cuidadosa selección de nuestros materiales: Aluminio fundido a presión.**  
*The careful selection of our materials: Die-cast aluminium.*



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 quemen 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.*



La gama BLACKplus incluye en exclusiva el revestimiento ELDIAMANT PROFILE de última generación, capaz de garantizar una resistencia a las rayadas sin precedentes en los recubrimientos antiadherentes. El cuerpo en aluminio fundido de alto espesor para obtener ligereza, indeformabilidad y mejor distribución del calor, ELDIAMANT PROFILE con partículas minerales para cocinar sin aceite.



ELDIAMANT  
PROFILE

*The BLACKplus range exclusively includes the latest generation ELDIAMANT PROFILE coating, capable of guaranteeing unprecedented scratch resistance in non-stick coatings. The high thickness cast aluminium body for lightness, non-deformability and better heat distribution, ELDIAMANT PROFILE with mineral particles for oil-free cooking.*



**40.000**  
**ciclos de uso.**



La garantía del producto es de (2+1 años) desde el momento de la compra (presentando el comprobante) y si se respetan las instrucciones de uso. Risolí no se hace responsable de daños causados por un incorrecto uso del producto.

*The product is guaranteed (2+1 years) from the moment of purchase (presenting the receipt) and if the instructions for use are followed. Risolí is not responsible for any damage caused by incorrect use of the product.*



## 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.



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 <sub>1</sub> (mm)	€	MOQ
10000	240/9,4"	0,6	50		1
10001	280/11"	0,6	52		1
10002	320/12,5"	0,6	58		1



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 <sub>1</sub> (mm)	€	MOQ
10004	240/9,4"	0,6	70		1
10005	280/11"	0,6	70		1
10006	320/12,5"	0,6	80		1
10007	360/14"	0,6	80		1



**FONDO: Alto espesor para una perfecta difusión del calor.**

BOTTOM: High thickness for perfect heat diffusion.

**Apto para cocinas de gas, eléctricas, vitrocerámicas y horno.**

Suitable for gas, electric, glass-ceramic, oven and induction cookers.

**Diseño innovador y exclusivo para un agarre seguro.**

Innovative and exclusive design for a secure grip.

**Remache exterior especial.**

Special external rivet.

## Sartén Classica



INOX STAINLESS STEEL 304

**Sartén Classica**

Frypan Classica  
Poele Classica  
Padella Classica  
Pfanne Classica

ALUMINIO FUNDIDO  
CAST ALUMINIUM

REF.	Ø(mm / inches)	e(mm)	L <sub>1</sub> (mm)	€	MOQ
10008	240/9,4"	0,6	50		1
10009	280/11"	0,6	52		1
10010	320/12,5"	0,6	58		1
10011	360/14"	0,6	60		1



INOX STAINLESS STEEL 304

**Sartén honda Classica**

Deep frypan Classica  
Poele profonde Classica  
Padella profonda Classica  
Tiefe pfanne Classica

ALUMINIO FUNDIDO  
CAST ALUMINIUM

REF.	Ø(mm / inches)	e(mm)	L <sub>1</sub> (mm)	€	MOQ
10012	240/9,4"	0,6	70		1
10013	280/11"	0,6	70		1
10014	320/12,5"	0,6	80		1
10015	360/14"	0,6	80		1

# Sartén Ergo



MANGO  
BAQUELITA  
BAKELITE  
HANDLE  
200°C



**Sartén Ergo Prof**  
Frypan Ergo Prof  
Poele Ergo Prof  
Padella Ergo Prof  
Pfanne Ergo Prof

ALUMINIO  
FUNDIDO  
CAST  
ALUMINIUM

REF.	Ø(mm/inches)	e(mm)	L(mm)	€	MOQ
10016	200/7,8"	0,7	50		1
10017	240/9,4"	0,7	52		1
10018	280/11"	0,7	58		1
10019	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.	Ø(mm/inches)	ml	e(mm)	L(mm)	€	MOQ
10020	240/9,4"	200	0,9	80		1
10021	280/11"	300	0,9	85		1



**Whitford**

**Grill mango silicona abatible**  
Grill "xl" silicone handle  
gril manche rabattable  
griglia maniglie estraibile  
gril ausziehbar griff



REF.	WxL(mm)	ml	e(mm)	H(mm)	€	MOQ
10811	260x330	-	0,6	50		1



Disponibile en 3 colores  
Available in 3 colours



**Plancha burger**  
Burger griddle  
Plancha burger  
Piastra burger  
Grillplatte burger

**Whitford**

REF.	WxL(mm)	ml	e(mm)	H(mm)	€	MOQ
10073	400x240	-	0,6	30		1

MANGO  
BAQUELITA  
BAKELITE  
HANDLE  
200°C



**Grill asa BK**  
Grill BK handle  
Gril asa BK  
Griglia manico BK  
Grillgriff BK



REF.	Ø(mm/inches)	ml	e(mm)	H(mm)	€	MOQ
10044	260x260	-	0,7	40		1

MANGO  
BAQUELITA  
BAKELITE  
HANDLE  
200°C



**Wok mango BK**  
Wok BK handle  
Wok manche BK  
Wok maniglie BK  
Wok Griff BK



REF.	Ø(mm/inches)	ml	e(mm)	H(mm)	€	MOQ
10057	300/11,8"	-	0,6	90		1



## Horno / Especial Oven / Special

**Whitford**

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



PORCIÓN  
INDIVIDUAL  
INDIVIDUAL  
PORTION

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



PORCIÓN  
INDIVIDUAL  
INDIVIDUAL  
PORTION

REF.	WxL(mm/inches)	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 gourmet



COMPATIBLE CON (P.327)

10066 - 10067 - 10068 - 10069



REF.	Ø(mm/inches)	ml	e(mm)	L (mm)	€	MOQ
10027	240/9,4"	200	0,6	70		1
10028	280/11"	300	0,6	75		1
10029	320/12,5"	450	0,6	85		1
10030	360/14,1"	550	0,6	85		1



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



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



**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



MANGO  
BAQUELITA  
BAKELITE  
HANDLE  
200°C

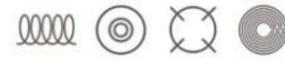
COMPATIBLE CON (P.327)

10064



REF.	Ø(mm/inches)	ml	e(mm)	L (mm)	€	MOQ
10034	160/6,2"	150	0,5	102		1

## Aluminio Fundido / Cast Aluminium



# Le Pignatte

## Cocción lenta / Slow Cooking



# Le Pignatte®



Más fácil de limpiar  
Easier to clean



Más ligera que el hierro fundido  
Lighter than cast iron



Mejor presentación  
Better performance



ELDIAMANT  
PROFILE



**Cacerola de cocción lenta "Le Pignatte"**  
Slow cooking saucepot "Le Pignatte"  
Casserole à la mijoteuse "Le Pignatte"  
Casseruola a cottura lenta "Le Pignatte"  
Kasserolle langsamen Kochen "Le Pignatte"

REF.	Ø(mm/inches)	ml	e(mm)	L (mm)	€	MOQ
10035	200/7,8"	225	0,7	101		1
10036	240/9,4"	350	0,7	106		1
10037	280/11"	450	0,7	114		1

El pomo aguanta temperatura  
de hasta 200°C

The knob withstands tempera-  
tures up to 200°C.



200°C



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 barbecue**

Grilled barbecue  
Gril barbecue  
Piastra barbecue  
Grill grillen



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

COMPATIBLE  
**CALIU**

**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  
Piastra dual grill  
Doppelte grillplatte



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

46 x 25 CM  
31 x 25 CM

**Whitford**

**Plancha grill**

Servigrill  
Plaque de grill  
Piastra grigliata  
Grillplatte



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

**Whitford**

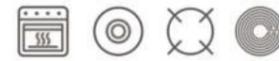
**Grill horno**

Oven grill  
Gril four  
Griglia forno  
Grill ofen



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

Aluminio Fundido / Cast Aluminium



Parrilla



ELDIAMANT®  
PROFILE

**Grill ovalado para pescado**

Oval fish grill  
Grill à poisson ovale  
Pesciera ovale  
Ovale Fischpfanne



ALUMINIO  
FUNDIDO  
CAST  
ALUMINIUM

REF.	WxL (mm)	ml	€	MOQ
10039	460x265	-		1



ELDIAMANT®  
PROFILE

COMPATIBLE  
**CALIU**

**Rustidera**

Lasagna pan  
Plat à rôtir  
Rostiera  
Lasagneform



ALUMINIO  
FUNDIDO  
CAST  
ALUMINIUM

REF.	WxL (mm)	ml	€	MOQ
11604	400x250	5700		1



**Tapa vidrio**  
Glass Lid  
Couvercle verre  
Coperchio vetro  
Glasdeckel

REF.	Ø (mm/inches)	€	MOQ
<b>BOROSILICATO</b>			
10064	160/6,2"		1
10065	200/7,8"		1
10066	240/9,4"		1
10067	280/11"		1
10068	320/12,5"		1
<b>VIDRIO TEMPLADO</b>			
10069	360/14,1"		1



**Disco inductor universal**  
Universal inductor disc  
Disque inducteur universel  
Disco induttore universale  
Universal-induktorscheibe

REF.	Ø (mm)	ml	€	MOQ
10070	260	-		1



**Salvamantel silicóna verde**  
Silicone trivet green  
Sottopivetto in silicóna verde  
Dessous de plat silicóna vert  
Untersatz aus silikón grün

REF.	WxL (mm)	H (mm)	€	MOQ
10813	170x170	30		4
10814	190x190	30		4



**Set 2 agarraderas silicóna negro**  
Set 2 silicone handle black  
Set 2 manici in silicóna negro  
Set 2 manche en silicóna noir  
Set 2 silikongriff schwarz

REF.	€	MOQ
10812		4





**MOLDE PARA HORNEAR REPOSTERÍA CREATIVA**  
BAKING MOLD FOR CREATIVE CAKES



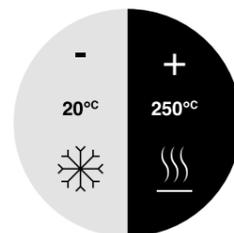
**EXCELENTE  
ANTIADHERENTE**  
EXCELLENT  
NON-STICK



**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 extragrosos 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



**Sartén pancake con mango BK**  
Pancake frypan with BK handle  
Poêle pancake avec manche BK  
Padella pancake manico BK  
Pfanne pancake mit BK-griff

REF.	Ø(mm/inches)	ml	e(mm)	H(mm)	€	MOQ
10060	250/9,8"	-	65	25		1



**Sartén creps con mango BK**  
Crepe frying pan with BK handle  
Crêpe poêle avec manche BK  
Crepe padella manico BK  
Pfanne Krepp mit BK-griff

REF.	Ø(mm/inches)	ml	e(mm)	H(mm)	€	MOQ
10061	280/11"	-	65	23		1

Descubre  
la plancha  
grill GN.



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

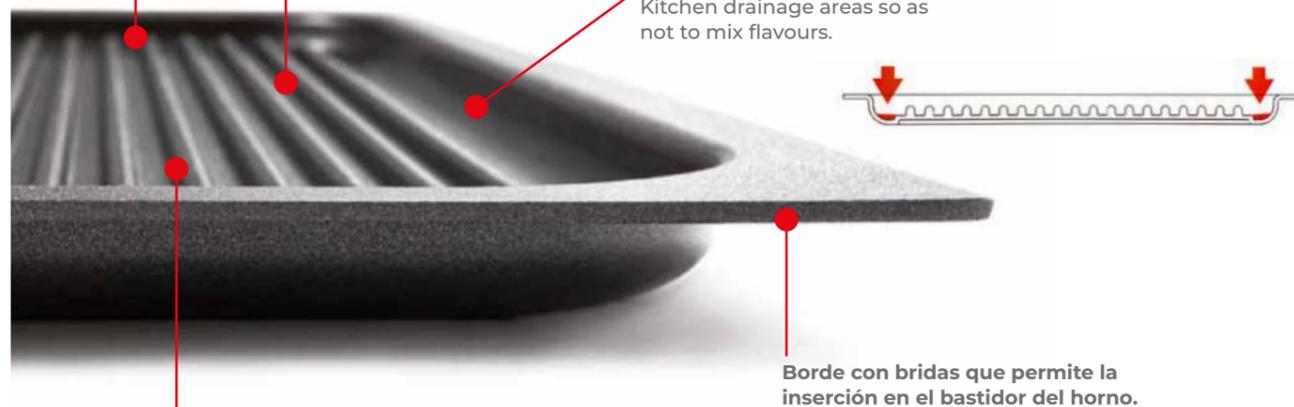
Aluminium alloy plate structure with very high thermal conductivity and non-deformable.

Certificado antiadherente de alta calidad.

High quality non-stick certificate.

Zonas de desagüe de cocina para no mezclar los sabores.

Kitchen drainage areas so as not to mix flavours.



Rayadura y relieves para evitar el efecto fritura.

Scratches and reliefs to avoid the frying effect.

Borde con bridas que permite la inserción en el bastidor del horno.

Flanged edge for insertion into the oven frame.



\* Nicola Ostinelli  
Proprietario del restaurante Il Diavolo  
L'acqua Santa



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

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

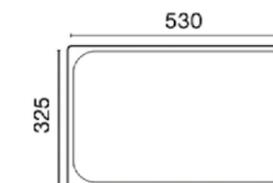
CUBETA GN EN ALUMINIO CON ANTIADHERENTE HARD STONE

Aluminium Baking Pans With non-stick coating



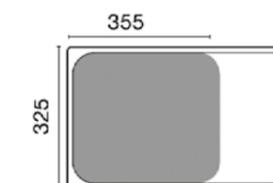
GN 1/1

REF.	WxL(mm)	ml	e <sub>(mm)</sub>	H <sub>(mm)</sub>	€	MOQ
10046	530x325	-	1,5	20		1
10047	530x325	-	1,5	40		1
10048	530x325	-	1,5	65		1



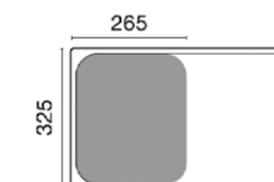
GN 2/3

REF.	WxL(mm)	ml	e <sub>(mm)</sub>	H <sub>(mm)</sub>	€	MOQ
10049	355x325	-	1,5	20		1
10050	355x325	-	1,5	40		1
10051	355x325	-	1,5	65		1



GN 1/2

REF.	WxL(mm)	ml	e <sub>(mm)</sub>	H <sub>(mm)</sub>	€	MOQ
10052	265x325	-	1,5	20		1
10053	265x325	-	1,5	40		1





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



COMPATIBLE  
**CALIU**

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



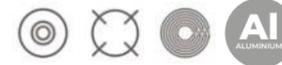
REF.	Ø (mm/inches)	ml	e (mm)	H (mm)	€	MOQ
10059	320/11"	-	6	58		1



**Paellera mango inox**  
Inox handle saucepan  
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



**Grill para pinchos**  
Brochette grill  
Gril à brochette  
Griglia per spiedini  
Grill für spieße



COMPATIBLE  
**CALIU**

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

**Grill horno**  
Oven grill  
Gril four  
Griglia forno  
Grill ofen



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

## Accesorios BBQ / BBQ Accessories

**Grill barbecue**  
Grilled barbecue  
Gril barbecue  
Piastra barbecue  
BBQ grill



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

**Placa grill doble**  
Dual grill plate  
Plaque de grill double  
Piastra dual grill  
Doppelte grillplatte



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



**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

## Cocina / Kitchen

Certificado  
contacto  
alimentario.



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.



**Alta calidad garantizada.**  
High quality guaranteed.



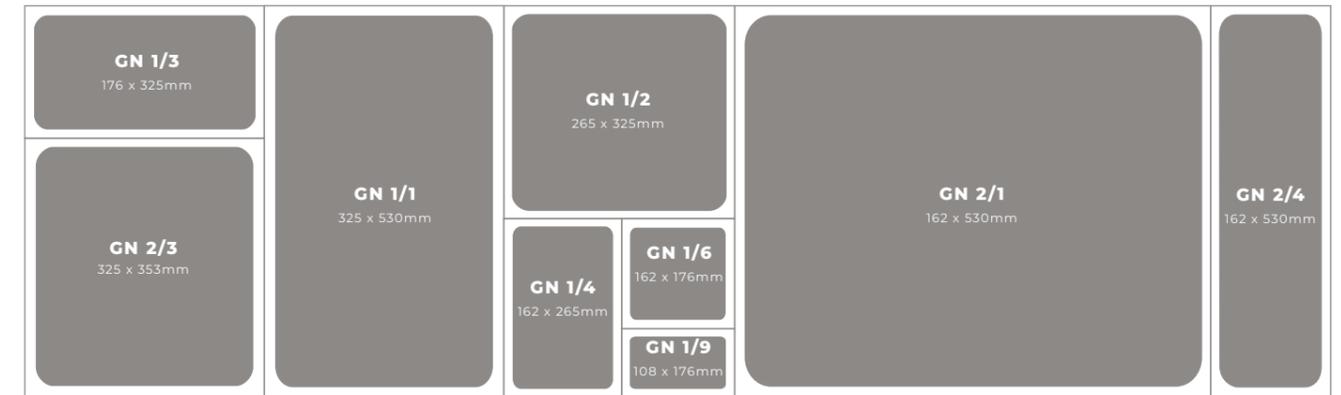
**Resistencia a la corrosión.**  
Corrosion resistance.



**Máxima capacidad.**  
Maximum capacity.

## Gastronorm / Cubetas Gastronorm / Cubetas

### Tamaños GN / GN Sizes:



\*medidas exteriores / external dimensions

### Altura GN / GN High:



Apto horno.  
Oven save.



Apto lavavajillas.  
Dishwasher save.



Apilable.  
Stackable.



-20°C  
300°C



Apto contacto  
alimentario.  
Food contact save.



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
10147	20	0,7			1-0-6-24-120 / 6
10148	40	0,7			1-0-6-24-120 / 6
10149	55	0,7			1-0-6-24-120 / 6
10150	65	0,8	8,8		1-0-6-24-120 / 6
11089	65	0,7	8,8		1-0-6-24-120 / 6
10151	100	0,7	13,7		1-0-6-24-120 / 6
10153	150	0,7	20		1-0-6-24-120 / 6
10154	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
10164	20	0,7			1-0-6-24-120 / 6
10166	40	0,7			1-0-6-24-120 / 6
10168	65	0,7	8,8		1-0-6-24-120 / 6
10170	100	0,7	13,7		1-0-6-24-120 / 6
10172	150	0,7	20		1-0-6-24-120 / 6
10173	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
10179	20	0,7			1-6-18-0-0 / 6
10181	40	0,7			1-6-18-0-0 / 6
11905	55	0,7			1-6-18-0-0 / 6
10183	65	0,7	2,4		1-6-18-0-0 / 6
10185	100	0,7	3,5		1-6-18-0-0 / 6
10187	150	0,7	5,4		1-6-18-0-0 / 6
10188	200	0,7	7,2		1-0-6-0-0 / 6

GN 1/4 - 162 X 265 mm



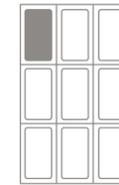
REF.	H(mm)	e(mm)	LT	€	UE / MOQ
10190	20	0,7			1-6-24-0-0 / 6
10432	40	0,7			1-6-24-0-0 / 6
10192	65	0,7	1,7		1-6-24-0-0 / 6
10194	100	0,7	2,5		1-6-24-0-0 / 6
10195	150	0,7	3,8		1-6-24-0-0 / 6
10196	200	0,7	4,8		1-6-24-0-0 / 6



GN 1/6 - 162 X 176 mm



REF.	H(mm)	e(mm)	LT	€	UE / MOQ
10197	65	0,7	1		1-6-36-0-0 / 6
10199	100	0,7	1,5		1-6-36-0-0 / 6
10200	150	0,7	2,3		1-6-36-0-0 / 6
10201	200	0,7	3,3		1-6-36-0-0 / 6



GN 1/9 - 108 X 176 mm



REF.	H(mm)	e(mm)	LT	€	UE / MOQ
10203	65	0,7	0,6		1-6-48-0-0 / 6
10205	100	0,7	0,8		1-6-48-0-0 / 6

GN 2/1 - 650 X 530 mm



REF.	H(mm)	e(mm)	LT	€	UE / MOQ
10141	20	0,8			1-0-6-24-120 / 6
10142	40	0,8			1-0-6-24-120 / 6
10143	65	0,8	8,8		1-0-6-24-120 / 6
10144	100	0,8	13,7		1-0-6-24-120 / 6
10145	150	0,8	20		1-0-6-24-120 / 6
10146	200	0,8	27,8		1-0-6-24-120 / 6

GN 2/4 - 162 X 530 mm



REF.	H(mm)	e(mm)	LT	€	UE / MOQ
10175	65	0,7	0,7		1-6-24-0-0 / 6
10176	100	0,7	0,7		1-6-24-0-0 / 6
10177	150	0,7	0,8		1-6-24-0-0 / 6

GN 2/3 - 325 X 353 mm



REF.	H(mm)	e(mm)	LT	€	UE / MOQ
10155	20	0,7	0,7		1-6-24-0-0 / 6
10157	40	0,7	0,7		1-6-24-0-0 / 6
10159	65	0,7	0,8		1-6-24-0-0 / 6
10160	100	0,7			1-6-24-0-0 / 6
10161	150	0,7			1-6-24-0-0 / 6
10162	200	0,7			1-6-24-0-0 / 6

**Fondo perforado**  
Perforated bottom  
Egouttoirs pour bacs  
Falso fondo forato  
Abtropfgitter



**Perfil divisorio gastronorm**  
Adaptable bars  
Barrettes de composition  
Separatore  
Adapter



REF.	W(mm)	L(mm)	e(mm)	FORMATO	€
10206	470	590	0,7	GN 2/1	
10207	469	269	0,7	GN 1/1	
10209	271	211	0,7	GN 1/2	
10210	266	116	0,7	GN 1/3	
10211	118	106	0,7	GN 1/6	

REF.	FORMATO	e(mm)	€
10212	GN 1/1	0,7	
10213	GN 1/2	0,7	

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



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

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



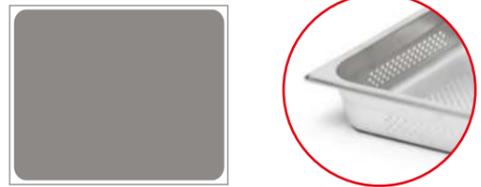
REF.	H(mm)	e(mm)	LT	€	UE / MOQ
10234	65	0,7	8,8		1-0-6-24-120 / 6
10235	100	0,7	13,7		1-0-6-24-120 / 6
10236	150	0,7	20		1-0-6-24-120 / 6
10237	200	0,7	27,8		1-0-6-24-120 / 6

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



REF.	H(mm)	e(mm)	LT	€	UE / MOQ
10238	40	0,7			1-6-18-0-0 / 6
10239	65	0,7	2,4		1-6-18-0-0 / 6
10240	100	0,7	3,5		1-6-18-0-0 / 6
10241	150	0,7	5,4		1-6-18-0-0 / 6
10242	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
10214	20	0,8			1-6-24-0-0 / 6
10215	40	0,8			1-6-24-0-0 / 6
10216	65	0,8	1,7		1-6-24-0-0 / 6
10217	100	0,8	2,5		1-6-24-0-0 / 6
10218	150	0,8	3,8		1-6-24-0-0 / 6
10219	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
10227	20	0,7			1-6-24-0-0 / 6
10228	40	0,7			1-6-24-0-0 / 6
10230	65	0,7	1,7		1-6-24-0-0 / 6
10231	100	0,7	2,5		1-6-24-0-0 / 6
10232	150	0,7	3,8		1-6-24-0-0 / 6
10233	200	0,7	4,8		1-6-24-0-0 / 6



Apto para horno.  
Oven safe.

GN / Inox AISI 304 - 18/10  
GN / Stainless Steel 304 - 18/10

Tapa GN

GN Lid - Couvercle GN - Coperchio GN - GN-deckel - 162 X 176 mm



REF.	GN	e(mm)	€	UE / MOQ
10243	1/1	0,7		1-0-6-0-0 / 6
11912	2/1	0,8		1-0-6-0-0 / 6
10245	2/3	0,7		1-0-6-0-0 / 6
10247	1/2	0,7		1-0-6-0-0 / 6
10249	1/3	0,7		1-0-6-0-0 / 6
10251	1/4	0,7		1-0-6-0-0 / 6
10253	1/6	0,7		1-0-6-0-0 / 6
10255	1/9	0,7		1-0-6-0-0 / 6

Tapa GN cierre hermético

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

NEW



REF.	GN	e(mm)	€	UE / MOQ
10258	1/1	0,7		1-0-6-0-0 / 6
10259	1/2	0,7		1-0-6-0-0 / 6
10260	1/3	0,7		1-0-6-0-0 / 6
10261	1/4	0,7		1-0-6-0-0 / 6
10262	1/6	0,7		1-0-6-0-0 / 6

Tapa GN orificio asas

GN lid with hole for handles - Couvercle GN avec trou pour poignées - Coperchio GN con foro per maniglie - GN-deckel Lock für Griffe

NEW



REF.	GN	e(mm)	€	UE / MOQ
10263	1/1	0,7		1-0-6-0-0 / 6
10265	1/2	0,7		1-6-12-0-0 / 6
10266	1/3	0,7		1-6-18-0-0 / 6
10267	1/4	0,7		1-6-24-0-0 / 6
10268	1/6	0,7		1-6-36-0-0 / 6

Tapa GN orificio cucharón

GN lid with ladle hole - Couvercle GN avec trou pour louche - Coperchio GN con foro mestolo - GN-deckel loch kelle 1/1

NEW



REF.	GN	e(mm)	€	UE / MOQ
10269	1/1	0,7		1-0-6-0-0 / 6
10270	1/2	0,7		1-6-12-0-0 / 6
10271	1/3	0,7		1-6-18-0-0 / 6
10272	1/4	0,7		1-6-24-0-0 / 6
10273	1/6	0,7		1-6-36-0-0 / 6

Tapa GN sin asa

GN flat lid without handle - Couvercle plat GN sans poignée - Coperchio piatto GN senza manico - GN-Flachdeckel ohne Griff

NEW



REF.	GN	e(mm)	€	UE / MOQ
10256	1/1	0,7		1-0-6-0-0 / 6
10257	1/2	0,7		1-0-6-0-0 / 6

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 va-  
por.

Perforated model perfect for drain-  
ing liquids and steaming.

GN 1/1 - 325 X 530 mm



REF.	H(mm)	e(mm)	LT	€	UE / MOQ
10566	20	0,7			1-0-6-24-264 / 6
10567	40	0,7			1-0-6-24-264 / 6
10568	55	0,7			1-0-6-24-192 / 6
10569	65	0,8	8,8		1-0-6-24-192 / 6
10839	65	0,7	8,8		1-0-6-24-120 / 6
10570	100	0,7	13,7		1-0-6-24-120 / 6
10571	150	0,7	20		1-0-6-24-120 / 6
10572	200	0,7	27,8		1-0-6-24-96 / 6

GN 1/2 - 265 X 325 mm



REF.	H(mm)	e(mm)	LT	€	UE / MOQ
10573	20	0,7			1-6-12-48-528 / 6
10574	40	0,7			1-6-12-48-528 / 6
10575	65	0,7	4		1-6-12-48-336 / 6
10576	100	0,7	6,1		1-6-12-48-240 / 6
10577	150	0,7	9,2		1-6-12-48-192 / 6
10578	200	0,7	12		1-6-12-48-144 / 6

GN 1/3 - 176 X 325 mm



REF.	H(mm)	e(mm)	LT	€	UE / MOQ
10579	20	0,7			1-6-18-72-360 / 6
10580	40	0,7			1-6-18-72-360 / 6
10581	65	0,7	2,4		1-6-18-72-26 / 6
10582	100	0,7	3,5		1-6-18-72-144 / 6
10583	150	0,7	5,4		1-6-18-72-144 / 6
10584	200	0,7	7,2		1-6-18-72-144 / 6

GN 1/4 - 162 X 265 mm



REF.	H(mm)	e(mm)	LT	€	UE / MOQ
10585	20	0,7			1-6-24-96-480 / 6
10586	40	0,7			1-6-24-96-480 / 6
10587	65	0,7	1,7		1-6-24-72-216 / 6
10588	100	0,7	2,5		1-6-24-96-192 / 6
10589	150	0,7	3,8		1-6-24-96-192 / 6
10590	200	0,7	4,8		1-6-24-96-96 / 6



**Certificado  
contacto  
alimentario.**



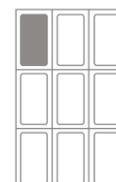
-20°C  
300 °C

**GN 1/6 - 162 X 176 mm**



REF.	H(mm)	e(mm)	LT	€	UE / MOQ
10591	65	0,7	1		1-6-36-0-0 / 6
10592	100	0,7	1,5		1-6-36-0-0 / 6
10593	150	0,7	2,3		1-6-36-0-0 / 6
10594	200	0,7	3,3		1-6-36-0-0 / 6

**GN 1/9 - 108 X 176 mm**



REF.	H(mm)	e(mm)	LT	€	UE / MOQ
10595	65	0,7	0,6		1-6-48-0-0 / 6
10596	100	0,7	0,8		1-6-48-0-0 / 6

**GN 1/1 Perforada - Perforated - Perforé - Forate - Perforiert - 325 x 530 mm**



REF.	H(mm)	e(mm)	€	UE / MOQ
10617	65	0,7		1-0-6-0-0 / 6
10618	100	0,7		1-0-6-0-0 / 6
10619	150	0,7		1-0-6-0-0 / 6
10620	200	0,7		1-0-6-0-0 / 6

**GN 1/2 Perforada - Perforated - Perforé - Forate - Perforiert - 265 X 325 mm**



REF.	H(mm)	e(mm)	€	UE / MOQ
10621	65	0,7		1-6-12-0-0 / 6
10622	100	0,7		1-6-12-0-0 / 6

**Tapa GN inox**  
GN lid - Couvercle GN - Coperchio GN - GN-deckel



INOX STAINLESS STEEL 201

REF.	GN	e(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.



INOX STAINLESS STEEL 201

REF.	GN	e(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

INOX STAINLESS STEEL 201

**Doble fondo perforado**  
Perforated bottom  
Egouttoirs pour bacs  
Falso fondo forato  
Abtropfgitter



REF.	FORMATO	e(mm)	€	UE / MOQ
10612	GN 1/1	0,7		1-0-10-0-0 / 10

INOX STAINLESS STEEL 201

**Perfil divisorio GN**  
Adaptable bars  
Barrettes de composition  
Separatore  
Adapter



REF.	FORMATO	e(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

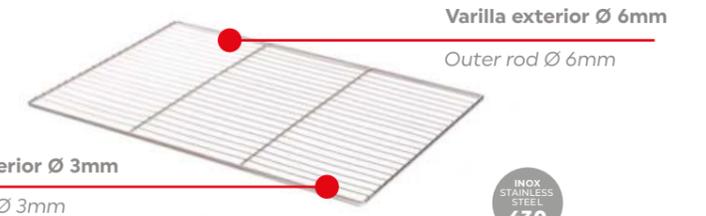
**Rueda de untar inox**

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	

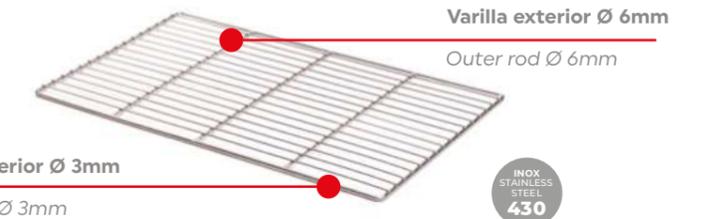
**Parrilla horno pastelera**  
Pastry oven grill 60x40  
Gril au four pâtisserie 60x40  
Griglia forno pasticceria 60x40  
Backofengrill 60x40



INOX STAINLESS STEEL 430

REF.	W(mm)	L(mm)	€	UE / MOQ
11014	600	400		1-6-12-0-0 / 6

**Parrilla horno GN 1/1**  
Oven grill gn 1/1  
Gril au four gn 1/1  
Griglia forno gn 1/1  
Backofengrill gn 1/1



INOX STAINLESS STEEL 430

REF.	W(mm)	L(mm)	€	UE / MOQ
11015	325	530		1-6-12-0-0 / 6



NEW

**Carro Servicio**  
Serving Trolley  
Chariot Service  
Carrello Da Servizio  
Servierwagen

INOX STAINLESS STEEL 201

REF.	LEVELS	W(mm)	L(mm)	H(mm)	€	UE / MOQ
11774	2	860	540	940		0-0-1-0-0 / 1
11775	3	860	540	940		0-0-1-0-0 / 1

NEW

**Carro Racks Alto**  
Rack Trolley High  
Chariot À Rack Élevé  
Carrello Rack Alto  
Hoher Tablettwagen Für



INOX STAINLESS STEEL 201

REF.	LEVELS	W(mm)	L(mm)	H(mm)	€	UE / MOQ
11773	7	510	1700	560		0-0-1-0-0 / 1



**NEW**

**GN / Carros**  
**GN / Trolley**



Ruedas pivotantes con freno en 2 de ellas.

Swivel castors with brakes on 2 of them.



Guía en "S", que permite una doble posición de las bandejas y mayor optimización del espacio.

S' guide, which allows double positioning of the trays and greater optimisation of space.



Varilla de seguridad bilateral para bloquear las bandejas.

Safety rod on the side to lock the trays.



**GN 1/1**

18 NIVELES  
18 LEVELS



**GN 1/1**

9 NIVELES  
9 LEVELS



**GN 2/1**

18 NIVELES  
18 LEVELS



**60x40 CM**

18 NIVELES  
18 LEVELS

● **Ligeros. Fabricados en acero inoxidable AISI 201.**  
Lightweight. Made of AISI 201 stainless steel.

● **Resistentes. Soportan hasta 150 kg.**  
Resistant. Supports up to 150 kg.

● **Fácil montaje.**  
Easy assembly.

**Carro Portabandejas Gn**  
Gn Container Trolley  
Chariot Porte-Plateaux Gn  
Carrello Portavassoi Gn  
Gn-Tablett-/Regalwagen

INOX  
STAINLESS  
STEEL  
201

REF.	SIZE	LAYERS	W(mm)	L(mm)	H(mm)	€	UE / MOQ
11769	GN 1/1	18	380	550	1735		0-0-1-0-0 / 1
11956	GN 1/1	9	380	550	1000		0-0-1-0-0 / 1
11770	GN 2/1	18	590	670	1735		0-0-1-0-0 / 1
11771	60x40	18	470	620	1735		0-0-1-0-0 / 1



## 336 RACKS

- 336 CESTAS Y EXTENDERS
- 338 MONTADOS
- 340 COMPLEMENTOS

## 342 CONTENEDORES ISOTÉRMICOS

THERMOBOX

- 344 CARGADOR FRONTAL
- 347 CONTENEDORES



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

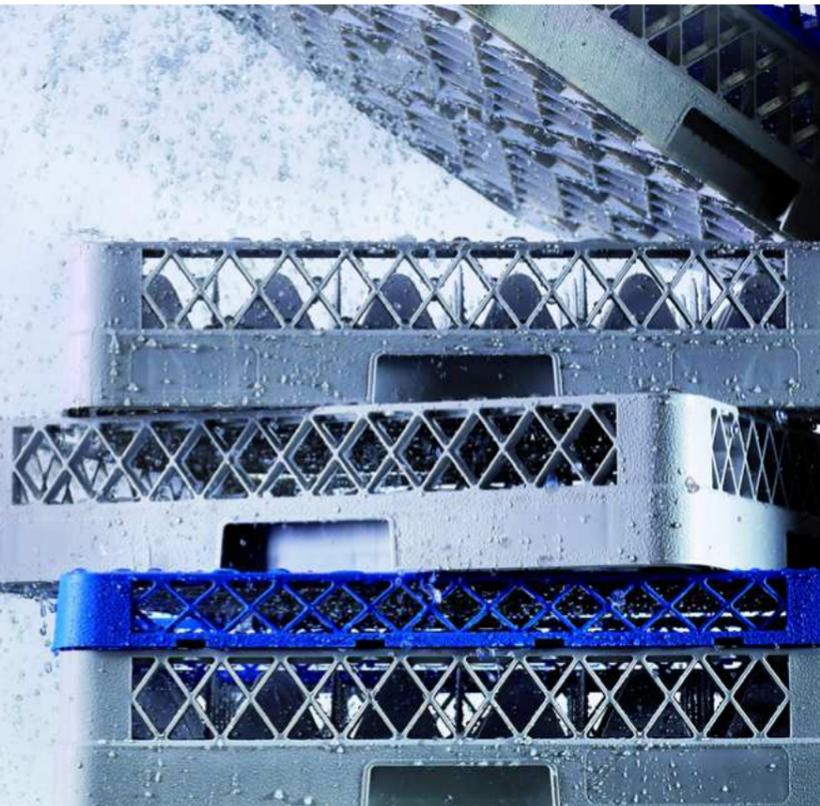
El borde superior y la forma de los fondos están hechos para apilarlos de forma fácil y firme.

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

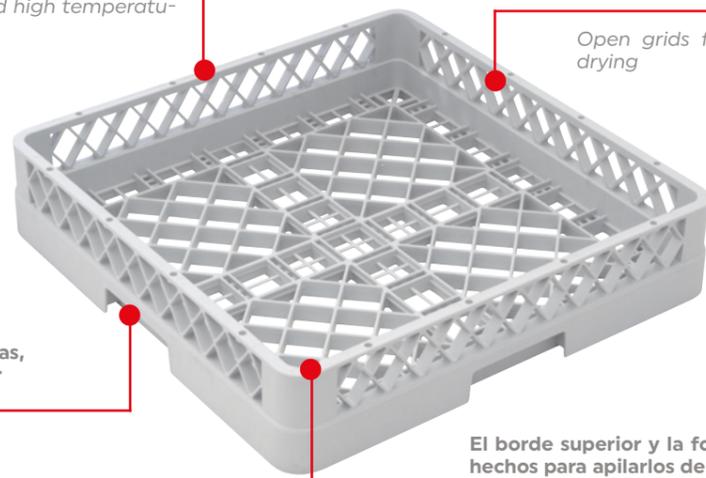
Open grids for perfect washing and drying

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.

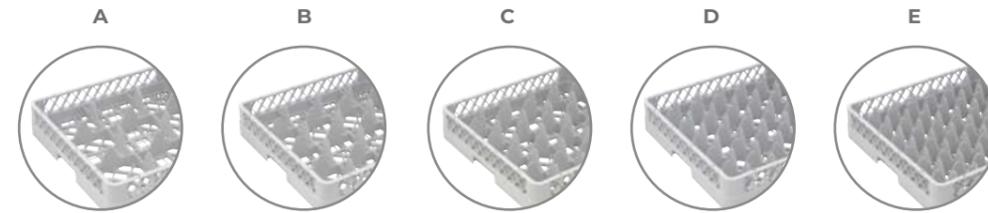


Cesta de lavado universal

Universal rack  
Universal rack  
Rack universale  
Universal rack



REF.	MEDIDA EXTERNA		MEDIDA INTERNA		€	UE / MOQ
	W(mm)	L(mm)	W(mm)	L(mm)		
11039	500	500	476	476		1-0-6-0-0 / 6



Cesta de lavado compartimento / Rack compartiment / Rack compartiment / Rack scomparto / Rack fächer

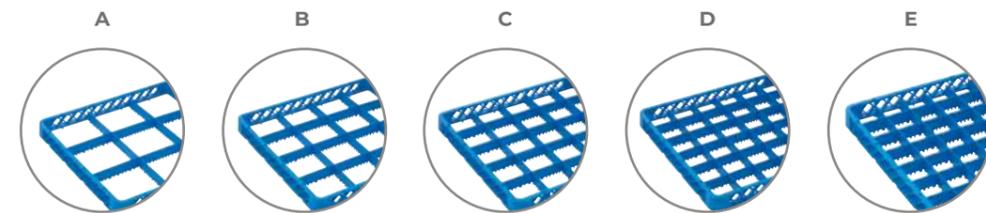
REF.	MEDIDA EXTERNA		MEDIDA INTERNA		COMPARTIMENTOS	€	UE / MOQ
	W(mm)	L(mm)	W(mm)	L(mm)			
A 11040	500	500	151	151	9		1-0-6-0-0 / 6
B 11041	500	500	115	115	16		1-0-6-0-0 / 6
C 11042	500	500	88	88	25		1-0-6-0-0 / 6
D 11043	500	500	73	73	36		1-0-6-0-0 / 6
E 11044	500	500	62	62	49		1-0-6-0-0 / 6

Extender universal

Universal extender  
Universal extender  
Extender universale  
Universal extender



REF.	MEDIDA EXTERNA		MEDIDA INTERNA		€	UE / MOQ
	W(mm)	L(mm)	W(mm)	L(mm)		
11048	500	500	476	476		1-0-12-0-0 / 12



Extender compartimentos / Extender compartiment / Extender compartimen / Extender scomparto / Extender fächer

REF.	MEDIDA EXTERNA		MEDIDA INTERNA		COMPARTIMENTOS	€	UE / MOQ
	W(mm)	L(mm)	W(mm)	L(mm)			
A 11049	500	500	151	151	9		1-0-12-0-0 / 12
B 11050	500	500	115	115	16		1-0-12-0-0 / 12
C 11051	500	500	88	88	25		1-0-12-0-0 / 12
D 11052	500	500	73	73	36		1-0-12-0-0 / 12
E 11053	500	500	62	62	49		1-0-12-0-0 / 12



4 EXT. 256 mm

3 EXTENDERS. 214 mm

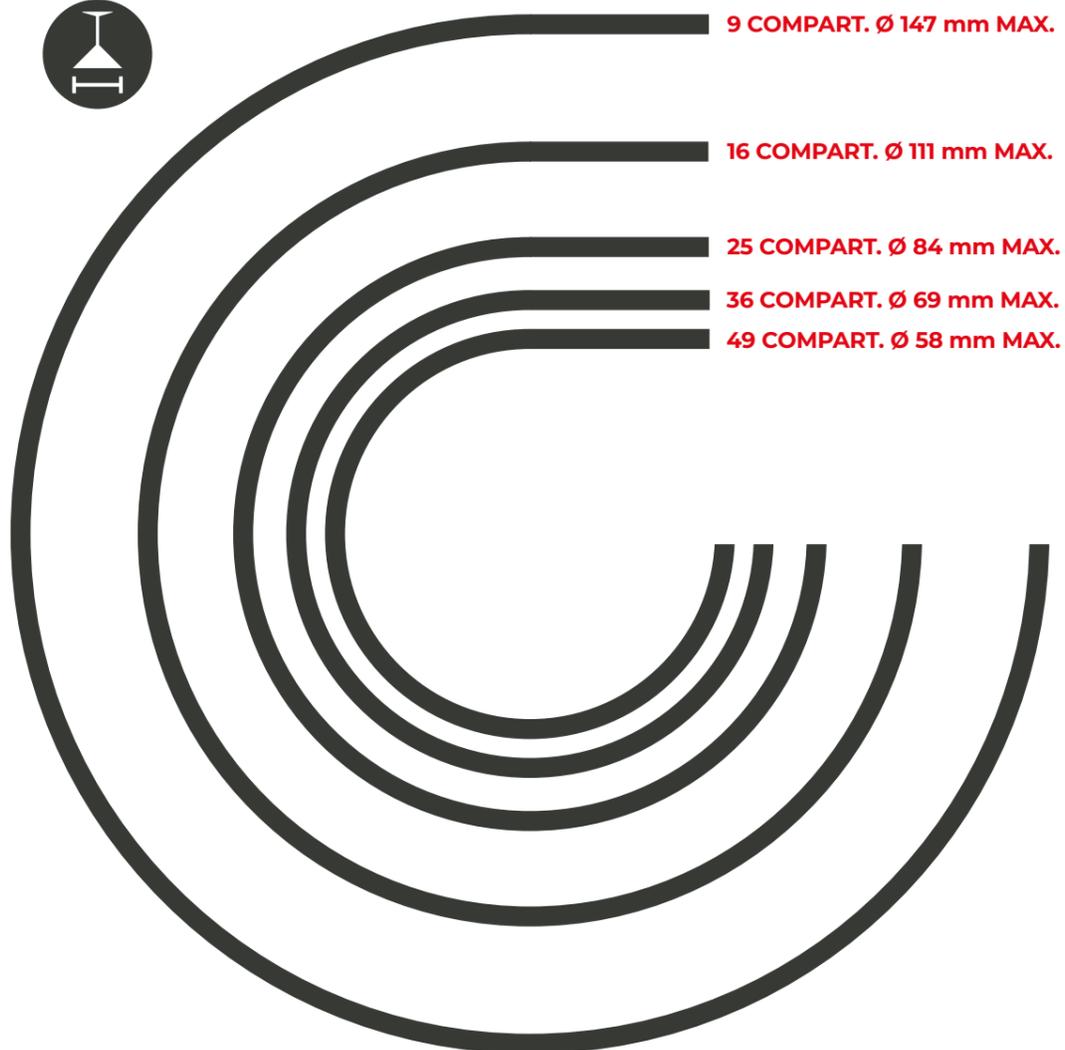
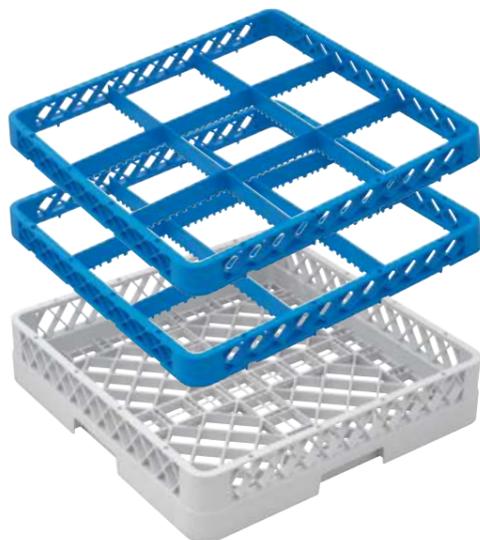
2 EXTENDERS. 172 mm

1 EXTENDER. 130 mm

BASE RACK. 88 mm

## GUÍA DE MEDIDAS / GUIDE TO MEASURE

- 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.



100°C



Ø 147mm MAX.

### PACK cestas de lavado 9 compartimentos

PACK rack 9 compartment  
PACK rack 9 compartment  
PACK rack 9 scomparto  
PACK rack 9 fächer



REF.	EXTENDER	ALTURA	€	UE / MOQ
11145	+1	130		1-0-6-0-0 / 6
11146	+2	172		1-0-6-0-0 / 6
11147	+3	214		1-0-6-0-0 / 6
11148	+4	256		1-0-6-0-0 / 6
11149	+5	298		1-0-6-0-0 / 6



Ø 84mm MAX.

### PACK cestas de lavado 25 compartimentos

PACK rack 25 compartment  
PACK rack 25 compartment  
PACK rack 25 scomparto  
PACK rack 25 fächer



REF.	EXTENDER	ALTURA	€	UE / MOQ
11155	+1	130		1-0-6-0-0 / 6
11156	+2	172		1-0-6-0-0 / 6
11157	+3	214		1-0-6-0-0 / 6
11158	+4	256		1-0-6-0-0 / 6
11159	+5	298		1-0-6-0-0 / 6



Ø 58mm MAX.

### PACK cestas de lavado 49 compartimentos

PACK rack 49 compartment  
PACK rack 49 compartment  
PACK rack 49 scomparto  
PACK rack 49 fächer



REF.	EXTENDER	ALTURA	€	UE / MOQ
11165	+1	130		1-0-6-0-0 / 6
11166	+2	172		1-0-6-0-0 / 6
11167	+3	214		1-0-6-0-0 / 6
11168	+4	256		1-0-6-0-0 / 6
11169	+5	298		1-0-6-0-0 / 6

## Montados abiertos Open assembled



Ø 111mm MAX.

### PACK cestas de lavado 16 compartimentos

PACK rack 16 compartment  
PACK rack 16 compartment  
PACK rack 16 scomparto  
PACK rack 16 fächer



REF.	EXTENDER	ALTURA	€	UE / MOQ
11150	+1	130		1-0-6-0-0 / 6
11151	+2	172		1-0-6-0-0 / 6
11152	+3	214		1-0-6-0-0 / 6
11153	+4	256		1-0-6-0-0 / 6
11154	+5	298		1-0-6-0-0 / 6



Ø 69mm MAX.

### PACK cestas de lavado 36 compartimentos

PACK rack 36 compartment  
PACK rack 36 compartment  
PACK rack 36 scomparto  
PACK rack 36 fächer



REF.	EXTENDER	ALTURA	€	UE / MOQ
11160	+1	130		1-0-6-0-0 / 6
11161	+2	172		1-0-6-0-0 / 6
11162	+3	214		1-0-6-0-0 / 6
11163	+4	256		1-0-6-0-0 / 6
11164	+5	298		1-0-6-0-0 / 6

### Pack 10 clips para cestas

Pack 10 rack clip  
Pack 10 rack clip  
Pack 10 rack clip  
Pack 10 rack clip



REF.	COLOR	W(mm)	L(mm)	€	UE / MOQ
11059	○	20	0,7		1-0-100-0-0 / 100
11060	●	20	0,7		1-0-100-0-0 / 100
11061	●	20	0,7		1-0-100-0-0 / 100
11062	●	20	0,7		1-0-100-0-0 / 100
11063	●	20	0,7		1-0-100-0-0 / 100
11064	●	20	0,7		1-0-100-0-0 / 100
11065	●	20	0,7		1-0-100-0-0 / 100



**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 vassoio  
Rack für tablett



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



INOX  
STAINLESS  
STEEL  
201

**Carro Racks Alto**  
Rack Trolley High  
Chariot À Rack Élevé  
Carrello Rack Alto  
Hoher Tablettwagen Für



REF.	CAPACIDAD	W(mm)	L(mm)	H(mm)	€	UE / MOQ
11773	7	560	510	1735		1-0-6-0-0 / 6

**Especial para lavavajillas de barra.**  
Specially for countertop dishwashers

**Rack 35,5 x 35,5**  
Rack  
Rack  
Rack  
Rack



REF.	W(mm)	L(mm)	H(mm)	€	UE / MOQ
11616	355	355	150		1-0-6-0-0 / 6

**Rack 40 x 40**  
Rack  
Rack  
Rack  
Rack



REF.	W(mm)	L(mm)	H(mm)	€	UE / MOQ
11617	400	400	150		1-0-6-0-0 / 6



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

Asa resistente para transportarla con una sola mano.

Sturdy handle for carrying with one hand.

Caja térmica adecuada que encaja perfectamente y es fácil de usar.

Proper cool box that fits perfectly and is easy to use.

Tapa hermética fácil de abrir y cerrar.

Airtight lid easy to open and close.





**Construcción sólida de una sola pieza**  
Solid one-piece construction

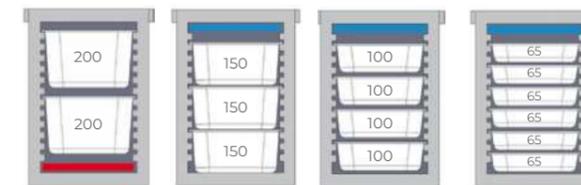
**Forma compacta**  
Compact design

**Puerta abatible**  
Hinged door

**Borde de agarre práctico**  
Handy grip edges

**Apilable y ligero**  
Stackable and lightweight

**Cierres y bisagras metálicos**  
Metal locking and hinges



**Contenedor isotérmico carga frontal GN 93-12**  
Thermobox frontloader GN 93-12  
Conteneur isotherme à ouverture frontale GN 93-12  
Contentitore isothermico per carico frontale GN 93-12  
Thermobox frontlader GN 93-12

REF.	COLOR	OUTSIDE			INSIDE			CARRILES(mm)	V(litros)	€
		W(mm)	L(mm)	H(mm)	W(mm)	L(mm)	H(mm)			
10416	●	440	645	625	335	530	525	12 - 32	93	

**Set Rueda + Base**  
Wheels + Base Set  
Kit Roue + Base  
Set Ruota+ Base  
Set Rad + Base



REF.	W(mm)	L(mm)	H(mm)	€
11762	400	600	180	



**Contenedor isotérmico carga frontal GN 69-9**  
Thermobox frontloader GN 69-9  
Conteneur isotherme à ouverture frontale GN 69-9  
Contentitore isothermico 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	



GN  
SIZE

**Contenedor isotérmico GN 1/1 PREMIUM**  
Thermobox GN 1/1 PREMIUM  
Conteneur isotherme GN 1/1 PREMIUM  
Contentitore isothermico GN 1/1 PREMIUM  
Thermobox GN 1/1 PREMIUM

REF.	OUTSIDE			INSIDE			V(litros)	€
	W(mm)	L(mm)	H(mm)	W(mm)	L(mm)	H(mm)		
10409	400	600	180	337	538	117	21	
10410	400	600	230	337	538	167	30	
10411	400	600	280	337	538	217	39	
10412	400	600	320	337	538	257	46	
10413	400	600	400	337	538	337	61	

**Cooling Top Gn 1/1 Premium**  
Cooling Top Gn 1/1 Premium  
Plaque Réfrigérante Gn 1/1 Premium  
Piano Di Raffreddamento Gn 1/1 Premium  
Gn-Kühlaufsatz 1/1 Premium

REF.	W(mm)	L(mm)	H(mm)	€
11764	400	600	180	



GN  
SIZE

**Contenedor isotérmico GN 1/1 DELUXE**  
Thermobox GN 1/1 DELUXE  
Conteneur isotherme GN 1/1 DELUXE  
Contentitore isothermico GN 1/1 DELUXE  
Thermobox GN 1/1 DELUXE

REF.	OUTSIDE			INSIDE			V(litros)	€
	W(mm)	L(mm)	H(mm)	W(mm)	L(mm)	H(mm)		
10414	400	675	290	325	535	215	37	
10415	400	675	335	325	535	260	45	



**Cooling Top Gn 1/1 Deluxe**  
Cooling Top Gn 1/1 Deluxe  
Plaque Réfrigérante Gn 1/1 Deluxe  
Piano Di Raffreddamento Gn 1/1 Deluxe  
Gn-Kühlaufsatz 1/1 Deluxe

REF.	W(mm)	L(mm)	H(mm)	€
11765	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  
Contentitore isothermico SHOPPING  
Thermobox SHOPPING

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

**Caja para las mejores soluciones logísticas. Tamaño de embalaje optimizado, apilable con los contenedores más comunes, adecuado para contenedores de tamaño GN.**

*Box for best logistical solutions! Optimized packaging size, stackable with most common stacking containers, suitable for GN size containers.*



**Contenedor isotérmico BOXER**  
Thermobox BOXER  
Conteneur isotherme BOXER  
Contentitore isothermico BOXER  
Thermobox BOXER



REF.	W(mm)	OUTSIDE L(mm)	H(mm)	W(mm)	INSIDE L(mm)	H(mm)	V(litros)	€
10422	395	595	290	340	540	230	42	

**Tamaño cuadrado optimizado. Con asas empotradas y tapa hermética. Para recipientes GN 2/3, pizza o pasteles.**

*Optimized square size. With recessed grips, tight fitting lid. For containers GN 2/3, pizza or cakes.*



**Contenedor isotérmico pizza BOXER**  
Thermobox pizza BOXER  
Conteneur isotherme pizza BOXER  
Contentitore isothermico pizza BOXER  
Thermobox pizza BOXER



REF.	W(mm)	OUTSIDE L(mm)	H(mm)	W(mm)	INSIDE L(mm)	H(mm)	V(litros)	€
10421	400	415	265	350	365	210	27	

**Contenedor isotérmico ALLROUND 60/40**  
Thermobox ALLROUND 60/40  
Conteneur isotherme ALLROUND 60/40  
Contentitore isothermico ALLROUND 60/40  
Thermobox ALLROUND 60/40



REF.	W(mm)	OUTSIDE L(mm)	H(mm)	W(mm)	INSIDE L(mm)	H(mm)	V(litros)	€
10418	485	660	260	425	625	200	53	
10419	485	685	360	425	625	300	80	



- Base llana y robusta de 350 x 350 mm sin bordes.  
*Sturdy, flat base 350 x 350 mm without edges.*
- Cierre seguro.  
*Secure locking.*
- Superficie antideslizante.  
*Non-slip surface.*

- Apilable con otros contenedores.  
*Stackable with other containers.*
- Sistema de bloqueo en la base.  
*Locking system at the base.*



**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	



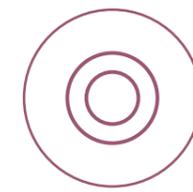
**Extender Cake Box**  
Extender Cake Box  
Extension Boîte À Gâteau Noir  
Estensore Per Scatola Torta  
Erweiterung Kuchenvitrine

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



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# Plaisir



Plaisir  
Vajilla / Tableware



354

La colección PLAISIR está compuesta de platos de porcelana perfectos para servir pequeñas porciones de alimentos, lo que permite una presentación elegante y cuidada de las elaboraciones. Su belleza realza la apariencia de los alimentos, convirtiendo una simple porción de comida en una experiencia culinaria especial.

PLAISIR puede ser utilizado para crear composiciones visuales atractivas en la mesa, combinando diferentes colores y diseños para lograr una estética única. Además, suelen ser parte integral de la vajilla de alta gama, aportando un toque de lujo y sofisticación a cualquier evento o comida.

*The PLAISIR collection is composed of porcelain plates that are perfect for serving small portions of food, allowing for an elegant and carefully prepared presentation of food. Its beauty enhances the appearance of the food, turning a simple portion of food into a special culinary experience.*

*PLAISIR can be used to create attractive visual compositions on the table, combining different colours and patterns to achieve a unique aesthetic. In addition, they are often an integral part of high-end tableware, bringing a touch of luxury and sophistication to any event or meal.*



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PLAISIR  
Collection.





**PLAISIR 1.1**

REF.	COLOR	L(mm)	W(mm)	H(mm)	€	UE / MOQ
10668	NEGRO	101	82	42		1-4-72 / 4
10879	BLANCO	101	82	42		1-4-72 / 4



**PLAISIR 1**

REF.	COLOR	L(mm)	W(mm)	H(mm)	€	UE / MOQ
10669	NEGRO	81	70	34		1-4-72 / 4
10880	BLANCO	81	70	34		1-4-72 / 4



**PLAISIR 2**

REF.	COLOR	L(mm)	W(mm)	H(mm)	€	UE / MOQ
10670	NEGRO	124	93	35		1-4-72 / 4
10881	BLANCO	124	93	35		1-4-72 / 4



**PLAISIR 3**

REF.	COLOR	L(mm)	W(mm)	H(mm)	€	UE / MOQ
10671	NEGRO	134	55	21		1-4-72 / 4
10882	BLANCO	134	55	21		1-4-72 / 4



**PLAISIR 4**

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



**PLAISIR 5**

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

**PLAISIR 6**



REF.	COLOR	L <sub>(mm)</sub>	W <sub>(mm)</sub>	H <sub>(mm)</sub>	€	UE / MOQ
10674	NEGRO	129	83	39		1-4-72 / 4
10885	BLANCO	129	83	39		1-4-72 / 4



**PLAISIR 4 XL**

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



**PLAISIR 7**

REF.	COLOR	L <sub>(mm)</sub>	W <sub>(mm)</sub>	H <sub>(mm)</sub>	€	UE / MOQ
10675	NEGRO	125	114	26		1-4-72 / 4
10886	BLANCO	125	114	26		1-4-72 / 4



**PLAISIR 5 XL**

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

**PLAISIR 8**



REF.	COLOR	L <sub>(mm)</sub>	W <sub>(mm)</sub>	H <sub>(mm)</sub>	€	UE / MOQ
10676	NEGRO	124	80	33		1-4-72 / 4
10887	BLANCO	124	80	33		1-4-72 / 4



Dim Sum S

REF.	Ø(mm)	€	UE / MOQ
11588	128		1-1-18-0-0 - 1



Dim Sum L

REF.	Ø(mm)	€	UE / MOQ
11590	186		1-1-2-0-0 / 1



**Peana blanca**

Base white  
Base blanc  
Base bianca  
Basis weiss

REF.	Ø(mm)	H(mm)	€	UE / MOQ
11591	155	84		1-3-24-0-0 / 3



**Peana negra**

Base black  
Base noir  
Base nera  
Base schwarz

REF.	Ø(mm)	H(mm)	€	UE / MOQ
11592	155	84		1-3-24-0-0 / 3



**Peana oval blanca**

Base oval white  
Base ovale blanc  
Base ovale bianca  
Basis ovale weiss

REF.	L(mm)	W(mm)	H(mm)	€	UE / MOQ
11593	309	168	88		1-3-9-0-0 / 3





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



**Bol cristal**  
Glass bowl  
Bol en verre  
Ciotola in vetro  
Kristallkugel



REF.	Ø(mm)	H(mm)	€	UE / MOQ
10788	190	45		0-4-16-0-0 / 4

**Base Cristal L**  
Glass Dish Amber L  
Assiette En Verre L  
Piatto In Vetro L  
Glasteller L



REF.	L(mm)	W(mm)	€	UE / MOQ
10792	270	170		0-4-24-0-0 / 4

**Base Cristal S**  
Glass Dish Amber S  
Assiette En Verre S  
Piatto In Vetro S  
Glasteller S



REF.	L(mm)	W(mm)	€	UE / MOQ
10794	120	120		0-4-96-0-0 / 4

NEW

**Soporte Snacks Cristal Cuadrado**  
Glass Square Snack Stand  
Support En-Cas En Verre  
Supporto Snacks In Vetro  
Basso Snack-Theke Glas



REF.	SIZE	L(mm)	W(mm)	H(mm)	€	UE / MOQ
11798	BAJO	120	105	30		0-4-32-0-0 / 4
11799	ALTO	115	115	50		0-4-32-0-0 / 4

**Bol cristal**  
Glass bowl  
Bol en verre  
Ciotola in vetro  
Kristallkugel



REF.	Ø(mm)	H(mm)	€	UE / MOQ
10789	150	40		0-4-48-0-0 / 4

**Base Cristal M**  
Glass Dish Amber M  
Assiette En Verre M  
Piatto In Vetro M  
Glasteller M



REF.	L(mm)	W(mm)	€	UE / MOQ
10793	120	240		0-4-48-0-0 / 4

**Soporte snacks mini**  
Glass Mini Snack Stand  
Support En-Cas En Verre Mini  
Supporto Snacks In Vetro Mini  
Snack-Theke Mini



REF.	L(mm)	W(mm)	€	UE / MOQ
11797	150	50		0-4-72-0-0 / 4

**Soporte tacos cristal doble**  
Double glass support  
Support double verre  
Supporto vetro doppio  
Doppelte glshalterung



REF.	L(mm)	H(mm)	W(mm)	€	UE / MOQ
10791	180	50	60		0-4-24-192-384 / 4

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

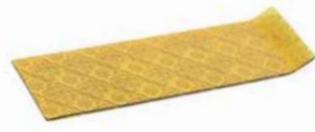
**Soporte Cristal Redondo 3 Patas**  
Glass Stand Round 3 Feet  
Support En Verre Rond 3 Pieds  
Supporto In Vetro Rdo 3 Gambe  
Runder Glasaufsteller Mit 3 Füßen



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

**Zigzac 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

**Zigzac 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



**Bauhaus**  
Presentación / Presentation



Set de maderas de presentación, concebidas tanto para un uso doméstico como para la cocina de autor, ya que las medidas están adaptadas a las últimas pautas de Gastronorm.

Con una estética atrayente por su simplicidad, Bauhaus es una propuesta versátil que enriquece rituales alrededor de una mesa como un aperitivo, momento de los postres o simplemente un brunch en casa con amigos.

La madera es un material natural que aporta un toque de calidez y sofisticación a cualquier mesa.

*A set of presentation boards, conceived from a domestic use to the signature cuisine, as the measurements are adapted to the latest Gastronorm guidelines.*

*With an appealing aesthetic for its simplicity, Bauhaus is a versatile proposal that enriches rituals around the table such as an aperitif, the dessert moment or simply a brunch at home with friends.*

*Wood is a natural material that adds a touch of warmth and sophistication to any table.*





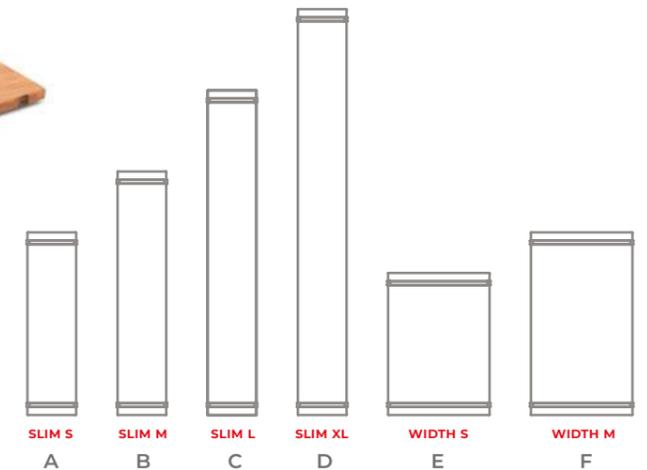
Las tablas vienen preparadas con una muesca para encajar y atornillar los aros.

The tables come prepared with a notch to fit and screw the rings.



**Tabla presentación**

Wooden table for table service  
Table en bois pour service de table  
Tavolo in legno per servizio a tavola  
Holztisch für tischservice

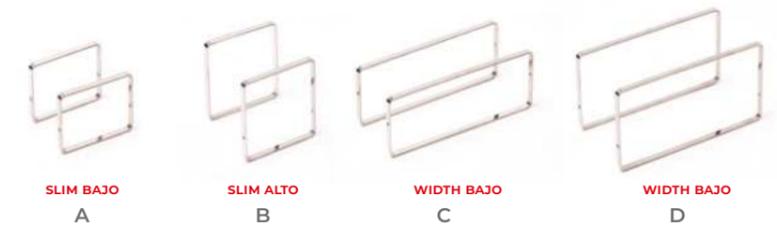


REF.	MODELO	L(mm)	W(mm)	H(mm)	AROS COMPATIBLES / COMPATIBLE RINGS	€	UE / MOQ
A 9985	SLIM S	120	450	15	10648, 10649		1-0-24 / 1
B 9986	SLIM M	120	600	15	10648, 10649		1-0-20 / 1
C 9987	SLIM L	120	800	15	10648, 10649		1-0-12 / 1
D 9988	SLIM XL	120	1000	15	10648, 10649		1-0-10 / 1
E 9989	WIDTH S	250	350	15	10719, 10720		1-0-16 / 1
F 9990	WIDTH M	250	450	15	10719, 10720		1-0-12 / 1



**Pack 2 Aros**

Pack 2 st/st ring  
Pack 2 anneau en acier  
Pack 2 anello in acciaio  
Pack 2 stahling



REF.	L(mm)	H(mm)	COMPATIBLE CON TABLA / COMPATIBLE WITH TABLE	€	UE / MOQ
A 10648	120	90	SLIM		1-15-60 / 2
B 10649	120	120	SLIM		1-15-60 / 2
C 10719	250	90	WIDTH		1-15-60 / 2
D 10720	250	120	WIDTH		1-15-60 / 2



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.



Tablas de madera de roble.  
 Oak wood presentation table.

Escoge la medida de la tabla de madera y la altura de los aros para personalizar tu tabla de presentación.

Choose the size of the wooden board and the height of the hoops to customize your presentation board.



ESCOGE TU KIT / CHOOSE YOUR KIT



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



**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



**Pizarra**  
Slate board  
Ardoise  
Ardesia  
Schiefer

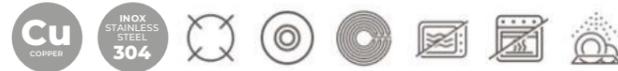


REF.	FORMATO	L(mm)	W(mm)	H(mm)	€	UE / MOQ	COMPATIBLE CON / COMPATIBLE WITH:
11002	1/1	530	325	5		1-0-6-0-0 / 4	11005, 11006, 11007, 11573
11003	1/2	325	265	5		1-0-10-0-0 / 4	
11004	1/3	325	175	5		1-0-15-0-0 / 4	
11572		300	300	5		1-0-0-0-0 / 1	

**Base madera para pizarra**  
Base for slate plate  
Socle pour plateau ardoise  
Base per vassoio in ardesia  
Basis für schieferfach



REF.	L(mm)	W(mm)	H(mm)	€	UE / MOQ	COMPATIBLE CON / COMPATIBLE WITH:
11005	550	345	20		1-0-10-0-0 / 4	11002, 11003, 11004, 11572
11006	345	285	15		1-0-20-0-0 / 4	
11007	345	195	15		1-0-40-0-0 / 4	
11573	320	320	15		1-0-0-0-0 / 1	



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

Stainless steel interior.  
Food contact total security.

Asas de bronce.

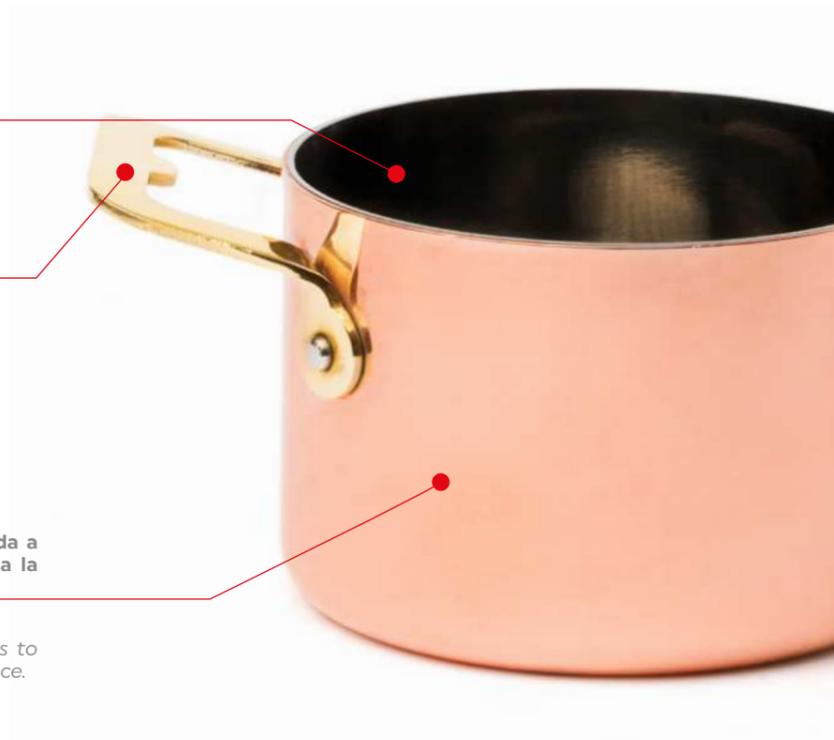
Brass handles.



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 pffanne 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 pffanne dualer körper



REF.	Ø(mm)	H(mm)	€	UE / MOQ
7497	120	25		1-6-48-288-576 / 1



**Mini sartén inox**

Mini fry pan inox  
Mini poêle inox  
Mini padella inox  
Mini pffanne edelstah



REF.	Ø(mm)	H(mm)	€	UE / MOQ
7492	100	30		1-6-48-192-384 / 1

**Mini olla inox**

Mini casserole inox  
Mini casserole inox  
Mini pentola inox  
Mini kasserole edelstahl



REF.	Ø(mm)	H(mm)	€	UE / MOQ
7494	90	60		1-6-48-192-384 / 1

**Mini cazo inox**

Mini saucepan inox  
Mini casserole inox  
Mini casseruola inox  
Mini sauteuse edelstahl



REF.	Ø(mm)	H(mm)	€	UE / MOQ
7490	70	50		1-6-48-288-864 / 1

**Mini wok inox**

Mini wok inox  
Mini wok inox  
Mini wok inox  
Mini wok edelstahl



REF.	Ø(mm)	H(mm)	€	UE / MOQ
7496	110	50		1-6-48-192-384 / 1





**Cubo snack**  
Snack bucket  
Bol à aperitif  
Vaschetta snack  
Snack eimer



REF.	Ø(mm)	H(mm)	ml	€	UE / MOQ
<b>7104</b>	125	130	800		1-6-24-72-144 / 6
<b>7103</b>	85	90	320		1-6-24-192-576 / 6
<b>7102</b>	70	75	200		1-6-24-288-864 / 6

**Mini cubo inox**  
Inox mini bin  
Mini seau inox  
Mini bidone inox  
Mini behälter edelstahl



REF.	Ø(mm)	H(mm)	ml	€	UE / MOQ
<b>7500</b>	150	140	1500		1-6-48-144-432 / 6
<b>7499</b>	130	120	850		1-6-48-192-768 / 6
<b>7498</b>	90	90	350		1-6-48-576-1152 / 6

**Lechera snack**  
Snack milk pot  
Pot à lait snack  
Latteria snack  
Snack molkereri



REF.	Ø(mm)	H(mm)	ml	€	UE / MOQ
<b>7105</b>	45	50	45		1-6-24-384-1536 / 6
<b>7106</b>	75	100	80		1-6-24-192-384 / 6

**Rustidera snack**  
Snack lasagna pan  
Plat à rôtir snack  
Rostiera snack  
Snack lasagneform



REF.	Ø(mm)	H(mm)	ml	€	UE / MOQ
<b>7107</b>	95	145	400		1-6-24-168-336 / 6

INOX  
STAINLESS  
STEEL  
430

**Cesto cuadrado**  
Square basket  
Panier à frites carré  
Cestino quadrato da frittura  
Quadratischer korb

REF.	COLOR	W <sub>(mm)</sub>	L <sub>(mm)</sub>	H <sub>(mm)</sub>	€	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

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



**Mini freidora cuadrada**  
Mini square fryer  
Mini friteuse  
Mini friggitore  
Quadratischer mini fittierkorb

REF.	W <sub>(mm)</sub>	L <sub>(mm)</sub>	H <sub>(mm)</sub>	€	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

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



**Cono chips**  
Cone for chips  
Cornet de frites  
Cono per patatine fritte  
Kegel für pommes

REF.	Ø <sub>(mm)</sub>	H <sub>(mm)</sub>	€	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

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



**Cesto con asas**  
Basket with handles  
Panier à frites avec des poignées  
Cestino da frittura maniglie  
Korb mit griffen

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



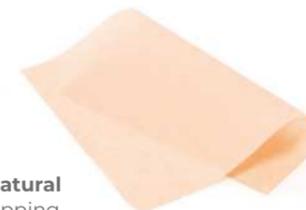
**Envoltorio antigrasas blanco**  
White greaseproof wrapping  
Emballage anti-graisse blanc  
Foglio carta antigrasso bianco  
Pergamentpapier weiss

REF.	W <sub>(mm)</sub>	L <sub>(mm)</sub>	€	UE / MOQ
7678	200	250		1k-8k-48k-336k / 1k
7676	280	340		1k-4k-24k-168k / 1k
NEW 11991	200	120		1-1k-8k / 1k
NEW 11992	300	20		1-1k-4k / 1k



**Envoltorio antigrasas natural**  
Natural greaseproof wrapping  
Emballage anti-graisse naturel  
Foglio carta antigrasso naturale  
Pergamentpapier natur

REF.	W <sub>(mm)</sub>	L <sub>(mm)</sub>	€	UE / MOQ
7677	280	340		1k-4k-24k-168k / 1k



**Envoltorio antigrasas negro**  
Black greaseproof wrapping  
Emballage anti-graisse noir  
Foglio carta antigrasso nero  
Pergamentpapier schwarz

REF.	W <sub>(mm)</sub>	L <sub>(mm)</sub>	€	UE / MOQ
7674	280	340		1k-4k-24k-168k / 1k



**Envoltorio antigrasas times natural**  
Times natural greaseproof wrapping  
Emballage anti-graisse times naturel  
Foglio carta antigrasso times naturale  
Pergamentpapier weiss times naturel

REF.	W <sub>(mm)</sub>	L <sub>(mm)</sub>	€	UE / MOQ
8809	280	340		1k-4k-24k-168k / 1k



**Envoltorio antigrasas rojo**  
Red greaseproof wrapping  
Emballage anti-graisse rouge  
Foglio carta antigrasso rosso  
Pergamentpapier rot

REF.	W <sub>(mm)</sub>	L <sub>(mm)</sub>	€	UE / MOQ
7675	280	340		1k-4k-24k-168k / 1k



**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
7510	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
7503	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
7506	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
7508	122	30		1-6-24-144-576 / 1

**Hierro fundido / Cast Iron**



**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
7502	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
7501	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
7507	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
7509	145	30		1-6-24-144-576 / 1

**Bases de madera / Wooden board**



- 1** Lavar antes del primer uso.  
Wash before first use.
  - 2** Después de cada uso, dejar enfriar y lavar a mano.  
After each use, leave to cool and wash by hand.
  - 3** Untar con aceite para una mejor conservación.  
Spread with oil for better preservation.
- \* **Nuestras piezas de hierro fundido no son antideslizantes.**  
Our cast iron griddles are not non-stick items.



**Mini olla**  
Mini casserole  
Mini cocotte en fonte  
Mini casseruola di ghisa  
Gusseisen mini kasserole

COMPATIBLE CON:  
**7789**

REF.	Ø(mm)	H(mm)	ml	€	UE / MOQ
7504	140	110	60		1-6-12-48-144 / 1



**Mini olla**  
Mini casserole  
Mini cocotte en fonte  
Mini casseruola di ghisa  
Gusseisen mini kasserole

COMPATIBLE CON:  
**7789**

REF.	Ø(mm)	H(mm)	ml	€	UE / MOQ
7505	110	60	35		1-6-24-96-288 / 1



**Soporte madera**  
Wooden board  
Support en bois  
Table di legno  
Holzplatte



ROUND



OVAL



SQUARE

REF.	MODEL	W(mm)	L(mm)	€	UE / MOQ
7789	ROUND	150	150		1-6-12-168-504 / 1
7790	OVAL	200	140		1-6-12-144-432 / 1
7791	SQUARE	160	160		1-6-12-144-432 / 1



**PACKAGING BELT**



Hierro esmaltado / Enamelled Iron



**Servicio mesa / Miniaturas**  
 Table top / Miniatures



**Cuenco rectangular**  
 Rectangular pie dish  
 Bol rectangulaire  
 Ciotola rettangolare  
 Eisenschälchen rechteckig

REF.	W <sub>(mm)</sub>	L <sub>(mm)</sub>	H <sub>(mm)</sub>	€	UE / MOQ
7517	145	200	40		1-12-48-480-1600 / 12
7516	130	180	35		1-12-96-768-2304 / 12
7515	120	160	30		1-12-96-864-2592 / 12

**Cuenco rectangular**  
 Rectangular pie dish  
 Bol rectangulaire  
 Ciotola rettangolare  
 Eisenschälchen rechteckig

REF.	W <sub>(mm)</sub>	L <sub>(mm)</sub>	H <sub>(mm)</sub>	€	UE / MOQ
7520	145	200	40		1-12-48-432-1296 / 12
7519	130	180	35		1-12-96-768-2304 / 12
7518	120	160	30		1-12-96-864-2592 / 12



**Plato llano**  
 Flat plate  
 Assiette plate  
 Piatto piano  
 Flacher teller

**Plato hondo**  
 Deep plate  
 Plat creux  
 Piatto fondo  
 Tiefer teller

**Plato postre**  
 Dessert plate  
 Assiette dessert  
 Piatto dessert  
 Dessertteller

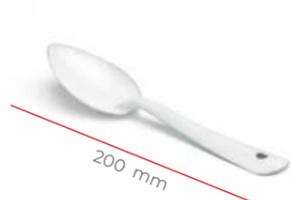
REF.	SIZE	Ø <sub>(mm)</sub>	H <sub>(mm)</sub>	€	UE / MOQ
10909	PLATO LLANO	260	20		0-12-48-0-0 / 12
10910	PLATO HONDO	220	35		0-12-48-0-0 / 12
10908	PLATO POSTRE	200	15		0-12-96-0-0 / 12

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

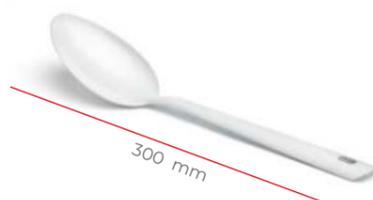


**Cuchara de té**  
Tea spoon  
Cuillère à thé  
Cucchiaio da tè  
Teelöffel

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



**Cuchara de mesa**  
Table spoon  
Cuillère de table  
Cucchiaio da tavola  
Tafelöffel



**Cuchara de servir**  
Server spoon  
Cuillère servir  
Cucchiaio da portata  
Servierlöffel

**Vaso para dippear**  
Dip cup  
Mini coupe pour tremper  
Bicchiera per sugo  
Eisen dipschale



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

**Lechera**  
Creamer  
Laitière  
Bidone del latte  
Eisenkännchen



REF.	Ø(mm)	H(mm)	ml	€	UE / MOQ
7514	70	65	190		1-12-96-384-768 / 12

**Vaso alto**  
Taller tumbler  
Coupe hauteur  
Bicchiera  
Emailliertes



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

**Taza**  
Mug  
Tasse  
Tazza  
Eisenbecher



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  
Casseruola 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  
Ciotola  
Eisenschale



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

**Hierro esmaltado / Enamelled iron**



**Sartén honda**  
Deep frying pan  
Poêle profonde  
Padella  
Mini-pfannen



REF.	Ø(mm)	H(mm)	€	UE / MOQ
7826	140	38		1-10-60-360-1020 / 10
7827	160	43		1-10-50-200-1000 / 10
7828	180	48		1-6-36-1008-1008 / 6
7829	200	53		1-6-42-924-924 / 6

**Cazuela 2 asas marrón**  
Brown casserole 2 handle  
Casserole émaillé 2 poignées brown  
Casseruola ferro smaltato 2 manici brown  
Emaillierte kasserole mit griff brown



REF.	Ø(mm)	H(mm)	ml	€	UE / MOQ
7524	100	50	310		1-12-96-384-768 / 6

**Servicio mesa / Miniaturas**  
**Table top / Miniatures**



**Fuente acero esmaltada con asas**  
Deep enamelled fry pan with handles  
Poêle haute avec anses  
Padella smaltata con manici  
Emaillierte platte mit griffen

REF.	Ø(mm)	€	UE / MOQ
10934	120		1-6-48 / 6
10935	160		1-6-48 / 6
10936	200		1-6-48 / 6

**Paellera**  
Paella pan  
Poêle à paella  
Padella  
Paella-pfannen



REF.	Ø(mm)	H(mm)	€	UE / MOQ
7792	100	20		1-10-100-300-1000 / 10
7793	120	22		1-10-100-400-1000 / 10
7794	150	24		1-10-80-320-960 / 10
7795	200	26		1-6-36-648-648 / 6

**Mini cazuela 2 asas marrón**  
Brown mini casserole 2 handle  
Mini casserole émaillé 2 poignées brown  
Mini casseruola ferro smaltato 2 manici brown  
Emaillierte mini kasserole mit griff brown



REF.	Ø(mm)	H(mm)	ml	€	UE / MOQ
7523	100	30	125		1-12-48-576-1728 / 6

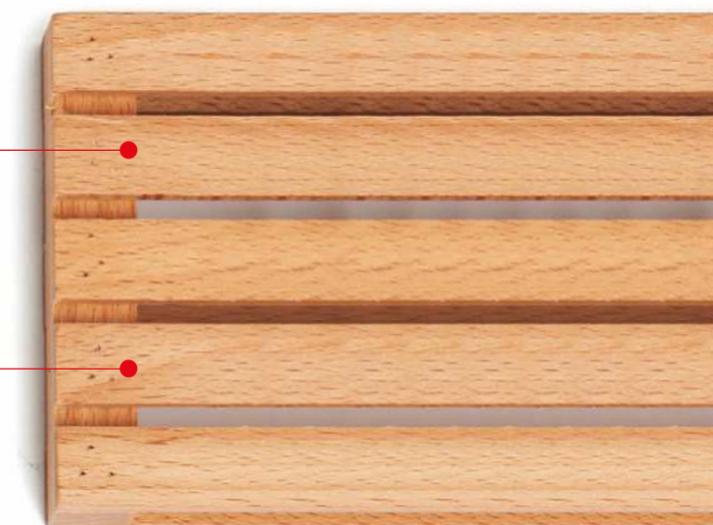


**Madera de haya de alta calidad.**

High quality beech wood.

**Acabados con aceites naturales que protegen y alargan la durabilidad de las piezas.**

Finishes with natural oils that protect and prolong the pieces durability.



**Mini palé**  
 Mini pallet  
 Mini palette  
 Mini bancale  
 Mini palette



REF.	L <sub>(mm)</sub>	W <sub>(mm)</sub>	H <sub>(mm)</sub>	€	UE / MOQ
<b>7548</b>	200	120	35		0-3-36-288-864 / 3
<b>NEW 11965</b>	180	300	35		1-0-20-0-0 / 1



**Mini caja cuadrada**  
 Mini square box  
 Mini cagette carrée en bois  
 Mini cassetta legno quadrata  
 Quadratische mini holzbox

REF.	L <sub>(mm)</sub>	W <sub>(mm)</sub>	H <sub>(mm)</sub>	€	UE / MOQ
<b>7544</b>	170	170	70		1-0-12-48-144 / 6
<b>7545</b>	210	210	70		1-0-12-72-216 / 6



**Mini caja rectangular**  
 Mini rectangular wooden box  
 Mini cagette rectangulaire  
 Mini cassetta legno rettangolare  
 Rechteckige mini holzbox

REF.	L <sub>(mm)</sub>	W <sub>(mm)</sub>	H <sub>(mm)</sub>	€	UE / MOQ
<b>7542</b>	150	100	50		1-0-32-128-384 / 6
<b>7543</b>	230	130	70		1-0-12-48-144 / 6
<b>7546</b>	240	160	70		1-0-12-48-144 / 6



**Mini caja**  
 Mini wooden box  
 Mini cagette en bois  
 Mini cassetta legno  
 Mini holzbox

REF.	L <sub>(mm)</sub>	W <sub>(mm)</sub>	H <sub>(mm)</sub>	€	UE / MOQ
<b>7539</b>	125	80	90		1-0-24-192-384 / 6
<b>7540</b>	130	170	90		1-0-12-36-288 / 6



**DIM-SUM**

**Vaporera bambú**  
Bamboo Steamer  
Vapocuseur 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 Vapocuseur 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



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 bacchettes 18/10, esstübchen set 18/10
- B **7422** SET PALILLOS BLACK  
chopsticks set black 18/10, set baguettes black 18/10, set bacchettes black 18/10, esstübchen set 18/10 black
- C **7423** SET PALILLOS COPPER  
chopsticks set copper 18/10, set baguettes copper 18/10, set bacchettes copper 18/10, esstübchen set 18/10 copper
- D **7424** SET PALILLOS GOLD  
chopsticks set gold 18/10, set baguettes gold 18/10, set bacchettes gold 18/10, esstübchen 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, besteckhalter satin 18/10
- F **7555** REPOSA PALILLOS BLOQUE NEGRO  
chopsticks rest black 18/10, porte baguette black 18/10, supporto posate black 18/10, besteckhalter black 18/10

€	UE	MOQ	✂ mm	✂ mm
	0/12/120/1920/5760	12	230	11
	0/12/120/1920/5760	12	230	11
	0/12/120/1920/5760	12	230	11
	0/12/120/1920/5760	12	230	11
	0/12/120/1920/5760	12	60	11
	0/12/120/1920/5760	12	60	

**Sakura**



FIBRE GLASS

- 6935** SET PALILLOS  
chopsticks set 18/10, set piques 18/10, set bacchettes 18/10, estübchen-set 18/10
- 7869** SOPORTE CUBIERTOS  
cutlery holder, panier à pouverts, supporto coperte, besteckhalter

€	UE	MOQ	✂ mm	✂ mm
	0/6/60/1440/4320	60	228	
	0/6/60/1440/4320	60	206	



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-eiskühler

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

INOX STAINLESS STEEL 201 COTTON

**Enfriador de botella inox**  
Bottle cooler inox  
Glacette inox  
Refrigeratore inox  
Edelstahlkühle



REF.	COLOR	Ø(mm)	H(mm)	ml	€	UE / MOQ
2765	INOX	120	180	1.250		1-0-6-54-162 / 6
2787	BEIGE	120	180	1.250		1-0-6-54-162 / 6
2788	BROWN	120	180	1.250		1-0-6-54-162 / 6
2789	GREEN	120	180	1.250		1-0-6-54-162 / 6

INOX STAINLESS STEEL 201

**Pie cubo champagnera 2 botellas**  
Champagne bucket stand 2 bottles  
Pied porte-seau champagne 2 bouteilles  
Colona portasecchiolo 2b  
Ständer f. 2 champagnerkühler



REF.	Ø(mm)	H(mm)	€	UE / MOQ
5653	220	630		1-0-4-32-64 / 1

COMPATIBLE CON: 4967 - 5513 - 3095 (p.413)

INOX STAINLESS STEEL 201

**Pie cubo champagnera 1 botella**  
Champagne bucket stand 1 bottle  
Pied porte-seau champagne 1 b.  
Colona portasecchiolo 1b.  
Ständer f. 1 champagnerkühler



REF.	H(mm)	€	UE / MOQ
2786	720		1-0-1-16-80 / 1

COMPATIBLE CON: 4967 - 3095 (p.413)

INOX STAINLESS STEEL 201

**Soporte cubo mesa**  
Wine bucket stand support  
Support de table pour seau  
Supporto secchio tavola  
Halter für tischeimer



REF.	Ø(mm)	€	UE / MOQ
7112	200		1-0-5-30-60 / 5

COMPATIBLE CON:  
4967 (p.413)



INOX  
STAINLESS  
STEEL  
201

**Cubitera tipo ensaladera**  
Ice cube bowl  
Vasque  
Coppa con base  
Champagner kühler becken



REF.	Ø(mm)	H(mm)	ml	€	UE / MOQ
2727	345	230	10.000		1-0-1-12-12 / 1

**Cubo hielo inox**  
Stainless steel ice bucket  
Seau à glace inox  
Secchiello ghiaccio  
Edelstahl eiseimer



REF.	Ø(mm)	H(mm)	ml	€	UE / MOQ
3093	110	130	800		1-0-20-80-160 / 1

**Cubo hielo Lux**  
Bucket lux  
Seau à glace lux  
Secchiello ghiaccio lux  
Eiseimer lux



REF.	Ø(mm)	H(mm)	ml	€	UE / MOQ
3096	120	125	1.000		1-0-20-80-60 / 1

**Cubo hielo isotérmico**  
Double wall plain  
Seau à glace isotherme  
Secchiello ghiaccio isolato  
Isoliert eiseimer



REF.	Ø(mm)	H(mm)	ml	€	UE / MOQ
3097	120	135	1.000		1-0-20-60-120 / 1

**Cubo champagne 2 bot.**  
2 bottles champagne bucket  
Seau champagne 2 bouteilles  
Rinfrescatore champane 2b  
Champagner kühler



REF.	Ø(mm)	H(mm)	ml	€	UE / MOQ
5513	240	215	6.500		1-0-4-24-48 / 1

**Champagnera inox**  
Stainless steel champagne bucket  
Seau à champagne  
Secchiello champagne  
Champagne eimer



REF.	Ø(mm)	H(mm)	ml	€	UE / MOQ
3095	190	190	3.500		1-0-6-18-54 / 6

**Cubo champagne**  
Champagne bucket  
Seau champagne  
Rinfrescatore champane  
Champagner kühler



REF.	Ø(mm)	H(mm)	ml	€	UE / MOQ
4967	200	210	3.500		1-0-6-42-126 / 6

**Cubo hielo**  
Ice bucket  
Seau à glaçons  
Secchiello ghiaccio  
Eisbehälter



REF.	Ø(mm)	H(mm)	ml	€	UE / MOQ
4968	140	130	1.000		1-0-20-160-320 / 10



**Servicio mesa / Paneras**  
Table top / Breadbaskets

**Panera redonda kraft lavable 17**  
Washable round kraft breadbasket 17  
Corbeille à pain ronde kraft lavable 17  
Portopane rotondo kraft lavabile 17  
Baschbarkraft, runder brotkorb 17



REF.	Ø(mm)	H(mm)	€	UE / MOQ
7455	170	120		1-5-50-200-400 / 5



**Panera oval kraft lavable**  
Washable oval kraft breadbasket  
Corbeille à pain ovale kraft lavable  
Portopane ovale kraft lavabile  
Baschbarkraft, ovaler brotkorb



REF.	W(mm)	L(mm)	H(mm)	€	UE / MOQ
7457	250	180	130		1-5-50-200-400 / 5

COMPATIBLE CON: **7459** (p.417)



**Panera redonda kraft lavable 20**  
Washable round kraft breadbasket 20  
Corbeille à pain ronde kraft lavable 20  
Portopane rotondo kraft lavabile 20  
Baschbarkraft, runder brotkorb 20

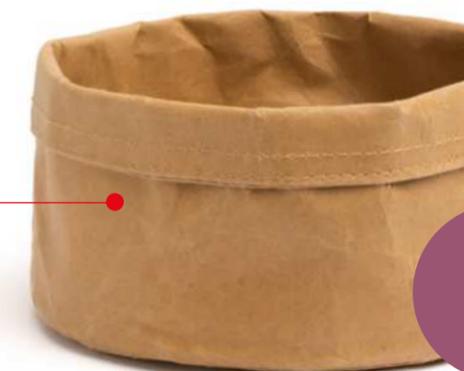


REF.	Ø(mm)	H(mm)	€	UE / MOQ
7456	200	120		1-5-50-200-400 / 5

COMPATIBLE CON: **7459** (p.399)

**Material kraft.**

Kraft Material



30°C

3 CAPAS LAYERS

COTTON

**Panera redonda gris 17**  
Round grey Breadbasket 17  
Corbeille à pain ronde grise 17  
Portopane rotondo grigio 17  
Grauer, runder brotkorb 17



REF.	Ø(mm)	H(mm)	€	UE / MOQ
7451	170	100		1-5-50-200-400 / 5



**Panera redonda gris 20**  
Round grey Breadbasket 20  
Corbeille à pain ronde grise 20  
Portopane rotondo grigio 20  
Grauer, runder brotkorb 20



REF.	Ø(mm)	H(mm)	€	UE / MOQ
7452	200	120		1-5-50-200-400 / 5

COMPATIBLE CON: **7459** (p.399)



**Panera oval gris**  
Oval grey breadbasket  
Cobeille à pain ovale grise  
Portopane ovale grigio  
Grauer, ovaler brotkorb



REF.	W(mm)	L(mm)	H(mm)	€	UE / MOQ
7453	200	150	100		1-5-50-200-400 / 5
7454	250	180	120		1-5-50-200-400 / 5

COMPATIBLE CON: **7459** (p.399)



**Capas exteriores:**  
100% algodón  
**Capa interior:**  
35% algodón  
65% poliéster

Outer layers:  
100% cotton  
Inner layer:  
35% cotton  
65% polyester

**+RIGIDEZ / RIGIDITY**





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

**3**  
CAPAS  
LAYERS + RIGIDEZ  
RIGIDITY

COTTON



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



**Calentador con cerámica térmica**  
Warmer with ceramic beans  
Corbeille à pain thermique  
Portopane termico  
Thermo-brotkorb

COTTON

REF.	Ø(mm)	H(mm)	€	UE / MOQ
7458	200	130		1-5-50-200-400 / 5



**Accesorio cerámica térmica**  
Ceramic beans warmer bag  
Base thermique  
Base termica  
Thermo-basis



REF.	Ø(mm)	€	UE / MOQ
7459	190		1-5-50-200-400 / 5

COMPATIBLE CON / COMPATIBLE WITH: (p.397)



7456 7457 7452 7453 7454

INOX  
STAINLESS  
STEEL  
201

**Panera inox**  
Bread basket  
Corbeille à pain  
Porta pane  
Brotkorb

REF.	Ø(mm)	H(mm)	€	UE / MOQ
4952	200	95		1-4-48-720.3600 / 5



BOROSILICATE

+ 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

BOROSILICATE

+ 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 rellenar 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.

BOROSILICATE



GLASS

**PARIS**

**Vinagrera PARIS 2 piezas**  
2 pieces cruet set PARIS  
Ménagère 2 pièces PARIS  
Oliera 2pc. mod. PARIS  
2-Teilige menage PARIS



REF.	ml	€	UE / MOQ
3698	150		1-0-24-216-216 / 4

**PARIS**

**Juego sal pimienta y mostaza**  
Salt, pepper and mustard set  
Ménagère sel, poivre et moutarde  
Sale pepe e senape mod.  
Salz/pfeffer/senf-set



REF.	ml	€	UE / MOQ
3165	150		1-0-24-192-384 / 4

**INOX**

**Vinagrera inox 2 piezas**  
2 pieces cruet set inox  
Ménagère 2 pièces inox  
Oliera 2pc. inox  
2-Teilige menage inox



REF.	ml	€	UE / MOQ
3164	175		1-0-24-144-144 / 4

**Blister 2 saleros**  
Blister 2 salt shakers  
Blister 2 salières  
Blister 2 salino  
Blister 2 glas-salzstreuer



REF.	€	UE / MOQ
5160		1-0-100-400-400 / 10

**PARIS**

**Vinagrera PARIS 4 piezas**  
4 pieces cruet set PARIS  
Ménagère 4 pièces PARIS  
Oliera 4pc. mod. PARIS  
4-Teilige menage PARIS



REF.	ml	€	UE / MOQ
3697	150		1-0-24-96-192 / 4

**PARIS**

**Juego sal y pimienta PARIS**  
Salt & pepper set PARIS  
Ménagère sel et poivre PARIS  
Sale e pepe mod. PARIS  
Salz/pfeffer-set PARIS



REF.	€	UE / MOQ
3699		1-12-72-432-864 / 4

**INOX**

**Vinagrera inox 4 piezas**  
4 pieces cruet set inox  
Ménagère 4 pièces inox  
Oliera 4 pc. inox  
4-Teilige menage inox



REF.	ml	€	UE / MOQ
3103	175		1-0-24-96-96 / 4

**NEW YORK**

**Vinagrera 4 piezas PVC**  
4 pieces PVC cruet set  
Ménagère 4 pièces  
Oliera 4pc.  
4-Teilige Menage



REF.	ml	€	UE / MOQ
5159	150		1-0-24-96-96 / 4



**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

GLASS

**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/acetato  
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

INOX  
STAINLESS  
STEEL  
201



# BAR COCKTAIL



**406 SERVICIO MESA**  
/ TABLE TOP

**408 COCTELERÍA  
Y ACCESORIOS**  
/ COCKTAILS AND ACCESSORIES



**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.

PP  
POLYPROPYLENE



**Bandeja antideslizante**  
Non slip serving tray  
Plateau de service antidérapant  
Vassoio antiscivolo  
Rutschfestes serviertablett

REF.	Ø(mm)	€	UE / MOQ
8413	360		1-0-12-72-504 / 12
8414	400		1-0-12-72-216 / 12

FIBER-GLASS



**Bandeja FIBERGLASS antideslizante**  
FB round non slip serving tray  
Plateau de service rond antidérapant FB  
Piatto da portata rotondo antiscivolo FB  
Rutschfreies rundes FB serviertablett

REF.	Ø(mm)	€	UE / MOQ
8420	360		1-0-12-72-482 / 12
8421	400		1-0-12-72-216 / 12

FIBER-GLASS



**Bandeja FIBERGLASS antideslizante rectangular**  
FB rectangle non slip serving tray  
Plateau de service rectangle antidérapant FB  
Piatto da portata rettangolare antiscivolo FB  
Rutschfreies rechteck FB serviertablett

REF.	W(mm)	L(mm)	€	UE / MOQ
8415	360	460		1-0-12-48-336 / 12
8416	380	510		1-0-12-48-192 / 12
8417	400	560		1-0-12-48-192 / 12

FIBER-GLASS



**Bandeja FIBERGLASS antideslizante oval**  
FB oval non slip serving tray  
Plateau de service ovale antidérapant FB  
Piatto da portata ovale antiscivolo FB  
Rutschfreies oval FB serviertablett

REF.	W(mm)	L(mm)	€	UE / MOQ
8418	560	680		1-0-6-12-27 / 6

BEECH  
WOOD



**Soporte bandeja**  
Tray support  
Support de plateau  
Supporto vassoio  
Unterstützung serviertablett

REF.	W(mm)	L(mm)	H(mm)	€	UE / MOQ
8419	440	433	835		1-0-1-3-20 / 1

INOX  
STAINLESS  
STEEL  
201



**Bandeja camarero**  
Serving tray  
Plateau barman  
Vassoio bar  
Serviertablett

REF.	Ø(mm)	€	UE / MOQ
4950	400		1-0-12-72-432 / 6

INOX  
STAINLESS  
STEEL  
201



**Coctelera delux**  
Cocktail shaker delux  
Shaker delux  
Shaker per cocktail delux  
Cocktailshaker delux

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



60 ml  
30 ml

**Vaso medidor**  
Measuring cup  
Verre mesureur  
Misurino cocktail  
Messglas

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



**Cuchara coctel**  
Cocktail spoon  
Cuillère cocktail  
Cucchiaio cocktail  
Cocktailöffel

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



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

REF.	H(mm)	ml	€	UE / MOQ
3022	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
3027	145		1-24-96-768-2304 / 6



**Cuchara sangría**  
Sangría spoon  
Cuillère sangria  
Cucchiaio sangria  
Sangriöffel

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

INOX  
STAINLESS  
STEEL  
430

INOX  
STAINLESS  
STEEL  
201

**Cenicero agua**  
Water ashtray  
Cendrier eau  
Portacenere  
Wasser-aschenbecher



REF.	Ø(mm)	H(mm)	€	UE / MOQ
4951	95	38		1-0-96-768-768 / 6

**Jarra agua**  
Water jug  
Carafe d'eau  
Caraffa d'acqua  
Wasserkaraffe



REF.	Ø(mm)	H(mm)	ml	€	UE / MOQ
3030	100	145	1.250		1-0-6-48-144 / 6

**Servilletero**  
Napkin dispenser  
Distributeur serviettes  
Portasalviette  
Serviettenhalter



REF.	W(mm)	H(mm)	€	UE / MOQ
5039	130	100		1-0-24-144-288 / 6

**Pisamanteles pack 4**  
Tablecloth clip  
Clips nappe  
Molle fermatovaglia  
Teilige tischdeckenklipse



REF.	€	UE / MOQ
3456		1-0-100-1500-4500 / 25

**Sacacorchos**  
Waiter's corkscrew  
Tire-bouchon de serveur  
Cavatappi cameriere  
Kellnermesser



REF.	L(mm)	€	UE / MOQ
8479	120		1-12-72-720-2880 / 24

**Cenicero abierto**  
Round ashtray  
Cendrier  
Portacenere  
Offener aschenbecher



REF.	Ø(mm)	H(mm)	€	UE / MOQ
7113	100	35		1-0-90-720-1440 / 6

**Placa reservado**  
Table tag reservado  
Plaquette de table reservado  
Targhetta tavola reservado  
Tischaufsteller reservado



REF.	W(mm)	€	UE / MOQ
9709	190		1-25-100-1200-4800 / 25

**Soporte copas**  
Glass racks  
Support verres à pied  
Cremagliera di vetro  
Glashalter



REF.	L(mm)	€	UE / MOQ
3102	400		1-0-24-144-432 / 6
3098	600		1-0-24-144-432 / 6

**Plato cambio**  
Bill holder  
Plateau addition  
Porta monette  
Rechnungshalter



REF.	W(mm)	L(mm)	€	UE / MOQ
5002	170	100		1-0-100-800-1600 / 10

**Pala recogemigas**  
Table crumbler  
Ramasse-miettes  
Paletta per briciola  
Tisch-krümelkehrer



REF.	L(mm)	€	UE / MOQ
3028	280		1-0-24-288-1152 / 6

TERMO  
PLASTIC  
RUBBER



**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

TERMO  
PLASTIC  
RUBBER



**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		1-10-100-500-500 / 60

ABS  
PLASTIC



**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

ABS  
PLASTIC



**Recipientes coctelería**

Containers for cocktail shaker  
Récipients pour cocktails  
Portacondimenti  
Bar-beilagenbehälte

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



NEW



**Tabla Corte Negra**  
Black Cutting Board  
Planche à découper Noir  
Tagliere Nero  
Schwarz Schneidebrett

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

**Cuchillo chuletero**  
Steak knife  
Couteau steak  
Coltello bistecca  
Steakmesser

REF.	HOJA (mm)	L (mm)	€	UE / MOQ
11585	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
11587	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
11586	80	195		1-0-24-360-1440 / 24

**Colador inox**  
Oil strainer  
Passoire à huile  
Colino per l'olio  
Ölsieb

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

ABS PLASTIC

FOOD CONTACT



**Ribeteador de vasos**  
Glass rimmer  
Bordeuse de verres  
Bordatore bicchieri  
Bar-kombination salz-zuckerumrand

REF.	Ø (mm)	H (mm)	€	UE / MOQ
8431	160	72		1-0-12-48-144 / 12

PP POLYPROPYLENE



**Cesta cubiertos gris**  
Cutlery dispenser  
Récipient à couverts  
Portaposate  
Besteckbehälter

REF.	W (mm)	L (mm)	H (mm)	€	UE / MOQ
8429	290	525	98		1-0-12-48-144 / 12

PP POLYPROPYLENE

FOOD CONTACT

**Botella bar**  
Bar bottle with caps  
Bouteille de bar  
Contenitore di riserva  
Dosier-vorratsbehälter, komplett

REF.	ml	Ø (mm)	H (mm)	€	UE / MOQ
8434	500	95	270		1-0-36-144-576 / 12
8435	1.000	95	330		1-0-48-192-576 / 12
8436	2.000	120	353		1-0-36-108-324 / 6



FOOD CONTACT

**Accesorios botella bar**  
Bar bottle accessories  
Accessoires pour bouteilles de bar  
Accessori per contenitore di riserva  
Zubehör für Dosier-vorratsbehälter

REF.	PACK	€	UE / MOQ
8962	PACK 4		1-12-120-360-2520 / 12
8963	PACK 4		1-12-120-360-1080 / 12

8963

PACK 4



PP POLYPROPYLENE



8962

PACK 4



PC POLYCARBONATE



# BUFFET

## BUFFET



**416 CAJAS MADERA**  
/ WOOD BOXS

**420 TABLAS PRESENTACIÓN**  
/ PRESENTATION BOARDS

**422 ACCESORIOS**  
/ ACCESSORIES

423 JARRAS Y LECHERAS

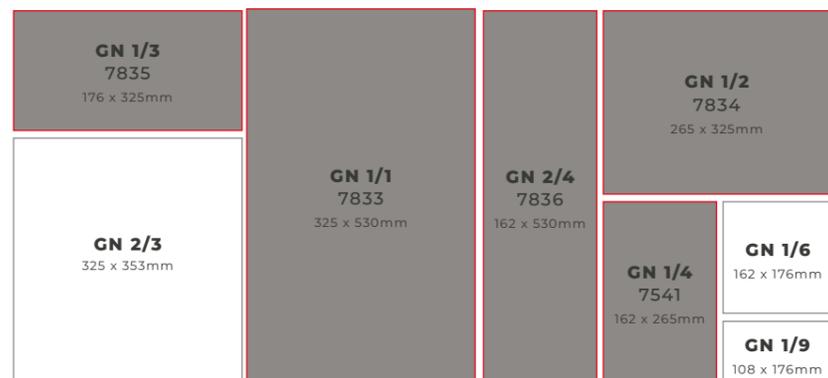
**424 ELEGANT**

424 COLOR BUFFET

425 PINZAS

428 KIT SERVIR

**430 PINZAS / TONGS**

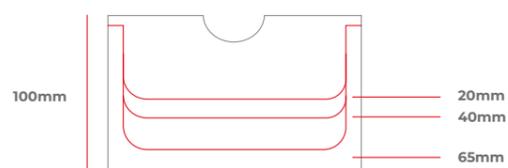


Cajas diseñadas para contener cualquier cubeta o accesorio GN.

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.



**Caja haya**  
Beech wood box  
Cagette en bois  
Cassetta legno  
Holzbox für behälter

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



Cajas madera y alzadores  
Wood box and height adjusters

**Soporte alzador cajas madera**  
Structure height adjuster  
Support réhausseur  
Telaio per alzata  
Strukturierter höhenregulator



REF.	W(mm)	L(mm)	H(mm)	€	UE / MOQ
7838	325	530	100		1-0-4-16-48 / 1

**Soporte alzador cajas madera**  
Structure height adjuster  
Support réhausseur  
Telaio per alzata  
Strukturierter höhenregulator



REF.	W(mm)	L(mm)	H(mm)	€	UE / MOQ
7837	325	530	180		1-0-4-16-16 / 1

**Alzador cajas madera**  
Height adjuster wood boxes  
Réhausseur boîte en bois  
Supporto per cassetta legno  
Höhenregulator für Holzboxen



REF.	W(mm)	L(mm)	H(mm)	€	UE / MOQ
7839	40	40	60		1-4-64-1024-4096 / 4

**Pinza servir haya punta redonda**  
Round head beechwood server tong  
Pince à servir en bois à bout rond  
Molla servire legno punta rotonda  
Holzservierzange, runder kopf



Punta ondulada  
Wavy tip

REF.	L(mm)	€	UE / MOQ
7549	305		1-12-72-432-864 / 6

**Pinza servir haya punta fina**  
Slim head beechwood server tong  
Pince à servir en bois à bout fin  
Molla servire legno a punta  
Holzservierzange, dünner kopf



Punta estriada  
Ribbed tip

REF.	L(mm)	€	UE / MOQ
7550	305		1-12-72-432-864 / 6





La manera de presentar los alimentos en el buffet de un hotel puede determinar la opinión de los clientes respecto a este.

En Comas te ofrecemos una amplia gama de material profesional para vestir tu buffet. Cajas de madera para cubrir las cubetas GN, gran surtido de pinzas y piezas de servir, jarras, vajillas,...

Descubre todas las combinaciones que puedes conseguir con nuestra selección buffet.

*The way of presenting food in a hotel buffet can determine the opinion of the customers about it.*

*At Comas we offer you a wide range of professional material to dress up your buffet. Wooden boxes to cover GN trays, a wide range of tongs and serving pieces, jugs, crockery,...*

*Discover all the combinations you can achieve with our buffet selection.*

## Buffet

**NEW**



**KIT:**



VER REFERENCIAS EN PAG 399

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

## Madera y pizarra / Wood and slate



## Tablas presentación Presentation boards



**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

SLATE

**Pizarra**  
slate board  
Ardoise  
Ardesia  
Schiefer



REF.	FORMATO	L(mm)	W(mm)	H(mm)	€	UE / MOQ	COMPATIBLE CON / COMPATIBLE WITH:
11002	1/1	530	325	5		1-0-6-0-0 / 4	11005, 11006, 11007, 11573
11003	1/2	325	265	5		1-0-10-0-0 / 4	
11004	1/3	325	175	5		1-0-15-0-0 / 4	
11572		300	300	5		1-0-0-0-0 / 1	

ACACIA  
WOOD

**Base madera para pizarra**  
Base for slate tray  
Socle pour plateau ardoise  
Base per vassoio in ardesia  
Basis für schieferfach



REF.	L(mm)	W(mm)	H(mm)	€	UE / MOQ	COMPATIBLE CON / COMPATIBLE WITH:
11005	550	345	20		1-0-10-0-0 / 4	11002, 11003, 11004, 11572
11006	345	285	15		1-0-20-0-0 / 4	
11007	345	195	15		1-0-4-0-0 / 4	
11573	320	320	15		1-0-0-0-0 / 1	



4 compartimentos para almacenar un servicio de mesa básico.

4 compartments to store a basic table service.

Cómodas asas laterales para un transporte fácil.

Comfortable side handles for easy carrying.



**BOROSILICATE**

**+ RESISTENCIA**  
RESISTANCE

**Jarra cristal tapón corcho**  
Glass jar with cork lid  
Pichet en verre avec couvercle liège  
Caraffa in vetro con coperchio in sughero  
Glaskrug mit korkdeckel

REF.	Ø(mm)	H(mm)	ml	€	UE / MOQ
10806	105	178	1.200		1-0-24-96-288 / 24
10807	105	255	1.800		1-0-12-48-192 / 24

**GLASS**

**Jarra cristal**  
Glass bottle  
Bouteille en verre  
Bottigliette  
Glasflasche

REF.	Ø(mm)	H(mm)	ml	€	UE / MOQ
8395	95	270	1.000		1-0-12-96-288 / 12
8396	78	200	500		1-0-24-125-375 / 24

**OAK WOOD**

**Caja madera portacubiertos**  
Wood cutlery box  
Plateau à couverts en bois  
Portaposate legno  
Besteckbehälte aus Holz

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

**PC POLYCARBONATE** **BPA FREE** **FOOD CONTACT**

**Vertedor antigoteo**  
Anti-drip spout

**Jarra policarbonato**  
Polycarbonate jug  
Pichet en polycarbonate  
Caraffa  
Wasserkrug

REF.	Ø(mm)	H(mm)	ml	€	UE / MOQ
8437	110	185	1.000		1-0-12-60-300 / 12
8438	129	220	1.750		1-0-12-36-180 / 12

**INOX STAINLESS STEEL 201**

**Jarra agua**  
Water jug  
Carafe d'eau  
Caraffa d'acqua  
Wasserkaraffe

REF.	Ø(mm)	H(mm)	ml	€	UE / MOQ
3030	100	145	1.250		1-0-6-48-144 / 6

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

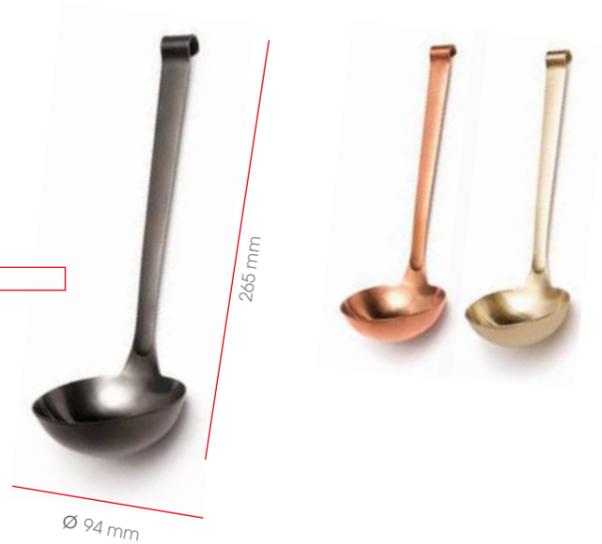
**Espatula servir**  
Serving spatula  
Spatule à service  
Spatula arrosto  
Servirspatel

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



**Elegant**  
**Pinzas / Tongs**

**Pinza hielo**  
Ice tong  
Pince à glaçon  
Molla ghiaccio  
Eiswürflzange

REF.	COLOR	L(mm)	€	UE / MOQ
6767	INOX MIRROR	190		1-10-100-600-600 / 10
6768	PVD BLACK SATIN	190		1-10-100-600-600 / 10
6769	PVD CHAMPAGNE SATIN	190		1-10-100-600-600 / 10
6770	PVD COPPER SATIN	190		1-10-100-600-600 / 10



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

REF.	COLOR	L(mm)	€	UE / MOQ
6775	INOX MIRROR	240		1-10-100-600-600 / 10
6776	PVD BLACK SATIN	240		1-10-100-600-600 / 10
6777	PVD CHAMPAGNE SATIN	240		1-10-100-600-600 / 10
6778	PVD COPPER SATIN	240		1-10-100-600-600 / 10



**Pinza pasteles**  
Cake tong  
Pince à gâteau  
Molla dolce  
Gebäckzange

REF.	COLOR	L(mm)	€	UE / MOQ
6779	INOX MIRROR	240		1-10-100-600-600 / 10
6780	PVD BLACK SATIN	240		1-10-100-600-600 / 10
6781	PVD CHAMPAGNE SATIN	240		1-10-100-600-600 / 10
6782	PVD COPPER SATIN	240		1-10-100-600-600 / 10

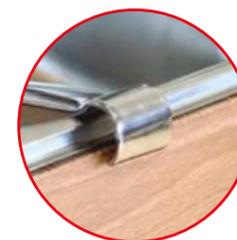


**Pinza Spaghetti**  
Spaghetti tong  
Pince spaghetti  
Molla spaghetti  
Spahettizange

REF.	COLOR	L(mm)	€	UE / MOQ
6771	INOX MIRROR	240		1-10-100-600-600 / 10
6772	PVD BLACK SATIN	240		1-10-100-600-600 / 10
6773	PVD CHAMPAGNE SATIN	240		1-10-100-600-600 / 10
6774	PVD COPPER SATIN	240		1-10-100-600-600 / 10



**PACKAGING**  
**BLISTER**



**Diseño del mango especialmente pensado para colgar o apoyar en las bandejas de buffet.**

*Handle specially designed to be hang or supported on the buffet trays.*

## Elegant

### Kit Servir 18/10 / Serving Kit 18/10

Elegant nace de un diseño propio con la intención de dotar al buffet de unos accesorios de calidad pensados para la practicidad del usuario.

Consta de 13 piezas de servir y 4 tipos de pinzas diseñadas específicamente para cubrir las necesidades del autoservicio en catering y buffet.

*Elegant was born from an own design with the intention of providing to the buffet with quality accessories intended for the user practicality.*

*It is composed of 13 serving pieces and 4 different tongs designed specifically to cover the self-service needs in catering and buffet.*



**Buffet**  
**ELEGANT COLLECTION**



**Bandeja reposa utensilio**  
Utensil rest tray  
Plateau repos des ustensiles  
Vassoio Riposo per l'utensile  
Repository-Werkzeug tablett



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**



INOX  
STAINLESS  
STEEL  
**304**

**Elegant**

**Kit Servir 18/10 / Serving Kit 18/10**

**PACKAGING BLISTER**



				<b>UE</b>	<b>MOQ</b>	<b>L mm</b>	<b>W mm</b>
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 cucchiaio 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 spaguetti spoon cuillère à spaghetti cucchiaio 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

				<b>UE</b>	<b>MOQ</b>	<b>L mm</b>	<b>W mm</b>	<b>ml</b>
H	<b>6593</b> CUCHARA SERVIR serving spoon cuillère à servir cucchiaio servir servierlöffel			1/10/50/200/1000	10	300	70x98	
I	<b>6599</b> CUCHARA ENSALADA salad spoon cuillère salade cucchiaio salate salatlöffel			1/10/50/200/1000	10	250	60x85	
J	<b>7958</b> CAZO SALSA sauce ladle cuillère à sauce mestolino salsa soßenkelle			1/10/50/200/1000	10	295	Ø 60	30
K	<b>6607</b> CAZO SALSA sauce ladle cuillère à sauce mestolino salsa soßenkelle			1/10/50/200/1000	10	260	Ø 60	30
L	<b>7959</b> CUCHARA ARROZ rice spoon cuillère à riz cucchiaio riso reislöffel			1/10/50/200/1000	10	355	75x100	
M	<b>6596</b> CUCHARA ARROZ rice spoon cuillère à riz cucchiaio riso reislöffel			1/10/50/200/1000	10	280	75x100	30
N	<b>6606</b> CAZO SOPA soup ladle louche à potage mestolo sopa suppenkelle			1/10/50/200/1000	10	310	Ø 94	120
O	<b>6591</b> CAZO SOPA soup ladle louche à potage mestolo sopa suppenkelle			1/10/50/200/1000	10	265	Ø 94	120

INOX STAINLESS STEEL 201

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



PVC aislante para una mejor sujeción.

PVC insulator for a better clamping.

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

INOX STAINLESS STEEL 201

**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

INOX STAINLESS STEEL 201

**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

INOX STAINLESS STEEL 201

**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

INOX STAINLESS STEEL 201

**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



INOX STAINLESS STEEL 304

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



INOX STAINLESS STEEL 304

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



Punta ondulada que asegura una mejor sujeción de los alimentos

Curled tip ensures a better fastening for the foods.

INOX STAINLESS STEEL 201

**Pinza luxe**  
Luxe tong  
Pince luxe  
Pinze luxe  
Zange luxe



Sistema de bloqueo para mantener la pinza cerrada.

Block system to keep closed the tong.

REF.	L(mm)	€	UE / MOQ
2874	240		1-24-120-480-960 / 6
2875	300		1-24-120-480-960 / 6
2876	350		1-24-120-480-960 / 6

INOX STAINLESS STEEL 304

**Pinza tijera ensalada**  
Salad scissor tong  
Pince-ciseaux à salade  
Forbice insalata  
Salatschere



REF.	L(mm)	€	UE / MOQ
3122	210		1-0-100-200-400 / 6

INOX STAINLESS STEEL 201

**Pinza multiusos extra**  
Multiuse extra tong  
Pince multi-usage extra  
Pinze multiuso extra  
Mehrzweckzange extra



REF.	L(mm)	€	UE / MOQ
2877	240		1-24-120-480-960 / 6
2878	300		1-24-120-480-960 / 6
2879	350		1-24-120-480-960 / 6

INOX STAINLESS STEEL 304

**Pinza tijera tarta**  
Tart scissor tong  
Pince-ciseaux à tarte  
Forbice torta  
Tortezange



REF.	L(mm)	€	UE / MOQ
3124	240		1-0-100-200-400 / 6

INOX STAINLESS STEEL 304

**Pinza tijera dulces**  
Cake scissor tong  
Pince-ciseaux à gâteau  
Forbice dolce  
Kuchenzange



REF.	L(mm)	€	UE / MOQ
3123	200		0-10-100-200-400 / 6

INOX STAINLESS STEEL 430

**Pinza grill**  
Grill tong  
Pince à grill  
Pinze grill  
Grillzange



REF.	L(mm)	€	UE / MOQ
2881	320		1-24-120-480-960 / 6

INOX STAINLESS STEEL 201

**Pinza ensalada muelle**  
Salad spring tong  
Pince salade  
Molla salate  
Salatzange



REF.	L(mm)	€	UE / MOQ
5654	240		1-0-100-800-1600 / 6

## Buffet

## Pinzas /Tongs



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

3  
MEDIDAS  
SIZES



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



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



INOX STAINLESS STEEL 201

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

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



INOX STAINLESS STEEL 201

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

**Pinza hielo muelle inox**  
Spring ice tong  
Pince glaçon à ressort  
Molla ghiaccio  
Eiswürfelzange



INOX STAINLESS STEEL 430

REF.	L(mm)	€	UE / MOQ
3476	190		1-0-102-1326-3978 / 6

**Pinza hielo buffet**  
Buffet ice tong  
Pince à glaçon buffet  
Molla ghiaccio buffet  
Eiswürfelzange buffet



INOX STAINLESS STEEL 201

REF.	L(mm)	€	UE / MOQ
5276	180		1-120-480-800-2400 / 6

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



INOX STAINLESS STEEL 201

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



INOX STAINLESS STEEL 201

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

**Pinza azúcar**  
Sugar tong  
Pince à sucre  
Molla zucchero  
Zuckerzange



INOX STAINLESS STEEL 201

REF.	L(mm)	€	UE / MOQ
4962	125		1-0-250-1680-5040 / 6

**Pinza fiambres extra**  
Cold meat extra tong  
Pince à charcuterie extra  
Molla affettati extra  
Aufschnittzange extra



INOX STAINLESS STEEL 304

REF.	L(mm)	€	UE / MOQ
3121	210		1-0-100-600-1800 / 6

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



INOX STAINLESS STEEL 201

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

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



INOX STAINLESS STEEL 201

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

**Pinza hielo**  
Ice tong  
Pince à glaçon  
Molla ghiaccio  
Eiswürfelzange



INOX STAINLESS STEEL 201

REF.	L(mm)	€	UE / MOQ
2153	190		1-10-100-700-2800 / 6

**Pinza hielo extra**  
Extra ice tong  
Pince à glace extra  
Pinze ghiaccio extra  
Eiszange extra



INOX STAINLESS STEEL 201

REF.	L(mm)	€	UE / MOQ
2880	210		1-60-120-480-960 / 6

# CATERING

## CATERING



### 438 AHUMADORES / SMOKERS

### 442 LES ESSENCES

- 444 BANDEJA GN 1/1
- 446 BANDEJA LED
- 448 BANDEJAS
- 450 ROOM SERVICE
- 451 CUBREBANDEJAS
- 452 VAJILLA PORCELANA
- 454 SET CUBERTERÍA
- 456 CUCHARAS DEGUSTACIÓN
- 458 SOPORTES
- 460 FINGER FOOD



PACK 6 BOROSILICATE

**Campana ahumados sin válvula**  
Smoked hood without valve  
Capot fumé sans valve  
Cappa fumé senza valvola  
Geräucherte Haube ohne 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	



PACK 6 BOROSILICATE

**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)	€
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



FRESCO FRESH

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

AI ALUMINIUM M

**Ahumador aromatizador profesional**  
Professional flavouring smoker  
Fumeur d'arôme professionnel  
Affumicatore per aromi professionale  
Professioneller aroma smoker

REF.	L(mm)	€
11496	270	



AI ALUMINIUM M

**Ahumador aromatizador 007 black edition**  
Flavourer smoker 007 black edition  
Arôme fumeur 007 black edition  
Aroma affumicatore 007 black edition  
Aroma smoker 007 black edition

REF.	L(mm)	€
11510	220	



AI ALUMINIUM M

**Ahumador aromatizador 007**  
Flavourer smoker 007  
Arôme fumeur 007  
Aroma affumicatore 007  
Aroma smoker 007

REF.	L(mm)	€
11498	220	





**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	



**Guía uso de los vaps.**

**Carga vapor 007 flavour VAP**  
 007 flavoured vapor cartridges  
 007 cartouches de vapeur aromatisées  
 007 cartucce di vapore al gusto  
 007 aromatisierte dampfkartuschen



REF.	AROMA	€
11516	PIÑA / PINEAPPLE	
11517	ARANDANOS / BLUEBERRIES	
11518	MENTA / MINT	
11519	MANZANA VERDE / GREEN APPLE	
11520	PLATANO / BANANA	
11521	CITRONELA / LEMONGRASS	
11522	NEUTRO / NEUTRAL	
11523	CHOCOLATE CAFÉ / CHOCOLATE COFFEE	
11524	CANELA / CINNAMON	
11525	LAVANDA / LAVANDER	
11527	PURO HABANO / PURE HABANO	

**Gel pompas 007 flavour**  
 Gel bubbles 007 flavour  
 Gel pour les bulles 007 flavour  
 Gel per bolle 007 flavour  
 Gel für blasen 007 flavour



REF.	ml	€
11628	200	



**Kit campana con valvula**  
 Dome with valve kit  
 Dôme avec kit vanne  
 Cupola con kit valvola  
 Dome mit ventilsatz



REF.	€
11511	



**Kit campana sin valvula**  
 Dome without valve kit  
 Dôme sans kit vanne  
 Cupola senza kit valvola  
 Dome ohne ventilsatz



REF.	€
11512	

**Ahumadores Smokers**

**007 flavour VAP rellenable 5ml 10pcs**  
 007 flavored refillable 5ml 10pcs  
 007 aromatisé rechargeable 5ml 10pcs  
 007 aromatizzato ricaricabile 5ml 10pz  
 007 aromatisiert nachfüllbar 5ml 10stk



REF.	€
11526	

**Filtros Aladin XL**

Aladin filters XL  
 Écrans Aladin XL  
 Aladin Schermi XL  
 Aladin Bildschirme XL



REF.	Ø(mm)	€
11497	25	

**CD Aladin**

CD Aladin  
 CD Aladin  
 CD Aladino  
 CD Aladin



REF.	Ø(mm)	€
11507	120	

# Les Essences

Les Essences

Ahumadores / Smokers



Premio a la mejor innovación de producto.  
Award for best product innovation.

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.

Junto a profesionales del sector, hemos planteado las principales necesidades de un catering, hemos estudiado minuciosamente las formas, las medidas y las proporciones para que el conjunto sea práctico y versátil.

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.

Comas presents LES ESSENCES, an exclusive catering collection, with trendy pieces using modern forms, that all complement each other to form a unique collection.

Working along with professionals in the industry, we have identified the essential needs of catering and studied form, dimensions and proportion in minute detail to make the whole collection practical and versatile.

Each piece is at once single and a multiple of the next so that they can be arranged perfectly in any room and fill any space with balance and elegance and are easy to store after each service.



**GN 1/1**  
**LES ESSENCES COLLECTION**



Compatible  
con GN 1/1  
Compatible  
with GN 1/1

325 mm

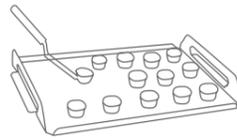
530 mm



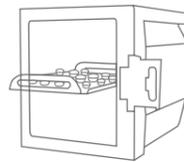
74 mm

Apilable para un mejor almacenaje. Altura máxima de tu elaboración 74mm  
Stackable for easy storage. Maximum height of your workmanship 74mm

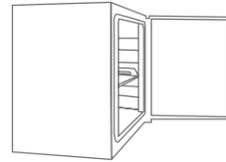
**4 PASOS CON UNA SOLA BANDEJA / 4 STEPS WITH ONLY ONE TRAY**



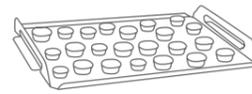
PREPARACIÓN  
PREPARATION



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.



**Conoce  
la bandeja  
GN 1/1**

**Les Essences**  
**Bandeja GN 1/1 / GN 1/1 Tray**

Aluminio ligero, facilita el transporte y soporta horneados de hasta 250 °C

Lightweight aluminium, easy to transport and withstands baking temperatures up to 250°C.

Su ancho de 325 mm encaja tanto en las guías de los hornos industriales como en las cajas de transporte GN.

Its 325 mm width fits both industrial oven rails and GN transport boxes.

Grueso de 1,5mm para una mayor resistencia.

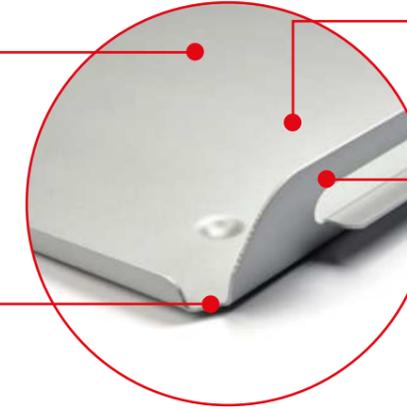
1.5mm thick for extra strength.

Ala externa que permite almacenar las bandejas en los trolley.

External wing for storing trays on trolleys.

\* Nueva altura para elaboraciones de hasta 74 mm

New height for processing of up to 74 mm



COLOR:  
SILVER

COLOR:  
PURE CARBON

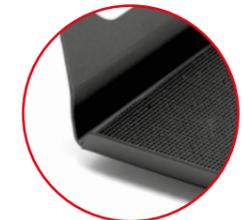


**Bandeja GN 1/1**  
Tray GN 1/1  
Plateau silver GN 1/1  
Vassoio silver GN 1/1  
Silver tablett GN 1/1

REF.	COLOR	W(mm)	L(mm)	H(mm)	€	UE / MOQ
11143	●	325	530	74		1-4-16-48-96 / 4
11144	●	325	530	74		1-4-16-48-96 / 4



**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



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

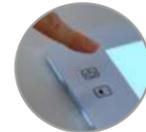
Conoce BAHIGÜELL en la página: 510  
More about BAHIGÜELL in page: 510



**Luz regulable en 3 intensidades.**  
*Light adjustable in 3 intensities.*



**No sumergible.**  
**Lavable con paño húmedo.**  
*Non-submersible.*  
*Washable with a damp cloth.*



**Botón táctil de apagado y encendido.**  
*Touch button for power on/off.*



**Batería 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.*

**4h**  
*de duración*  
*endurance*



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



**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 tablett led

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

**Lámina metacrilato protector.**  
Methacrylate protective sheet  
Feuille protectrice méthacrylate  
Foglio protettivo in metacrilato  
Methacrylat schutzblatt

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

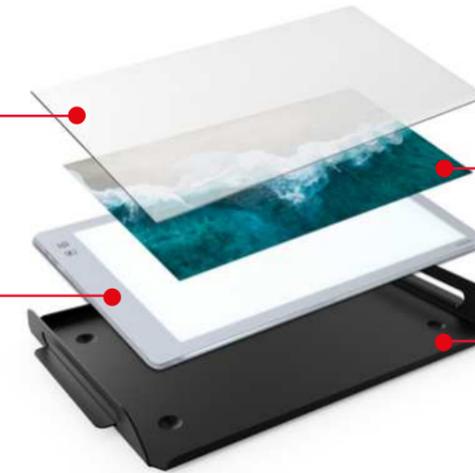


**Lámina de metacrilato protectora.**  
**Apto para contacto alimentario.**

*Protective methacrylate sheet.*  
*Suitable for food contact.*

**Base LED GN 1/1.**

*Led tray GN 1/1.*

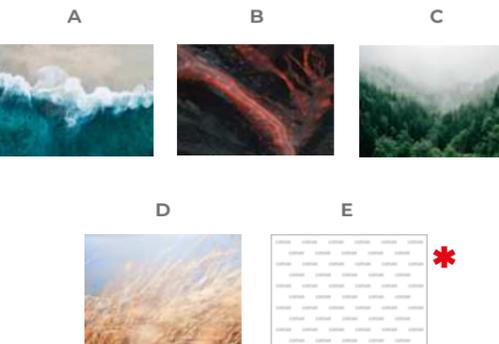
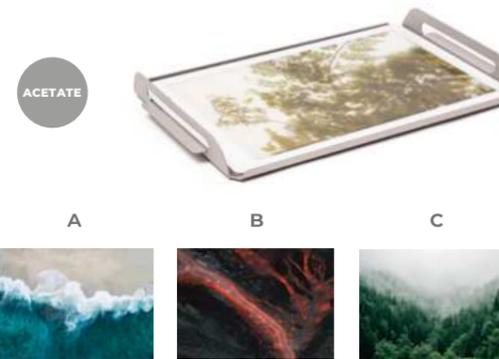


**Lámina personalizable para cualquier emplatado.**

*Customisable film for any dish.*

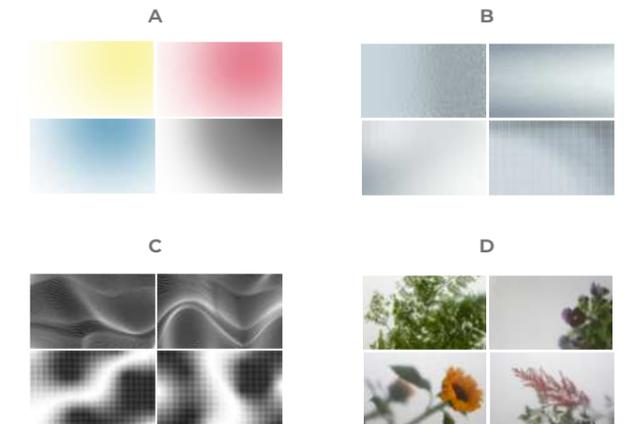
**Bandeja GN 1/1 Les Essences.**

*Tray GN 1/1 Les Essences.*



**Lámina acetato personalizable**  
Customisable acetate film  
Film acétate personnalisable  
Pellicola di acetato personalizzabile  
Individuell gestaltbare Acetatfolie

REF.	W(mm)	L(mm)	MODELO	€	UE / MOQ
10786	297	420	A - AGUA		1-0-6 / 6
10799	297	420	B - FUEGO		1-0-6 / 6
10800	297	420	C - TIERRA		1-0-6 / 6
10801	297	420	D - AIRE		1-0-6 / 6
*	297	420	E - PERSONALIZADO		1-0-6 / 6



**Pack 4 lámina acetato**  
Customisable acetate film  
Film acétate personnalisable  
Pellicola di acetato personalizzabile  
Individuell gestaltbare Acetatfolie

REF.	W(mm)	L(mm)	MODELO	€	UE / MOQ
10975	297	420	A - CHROMATIQUE		1-0-6-0-0 / 6
10976	297	420	B - GLASSIER		1-0-6-0-0 / 6
10977	297	420	C - KONTRAST		1-0-6-0-0 / 6
10978	297	420	D - PLANTS		1-0-6-0-0 / 6



**Bandeja rectangular pequeña**

Catering tray  
Plateau de présentation  
Vassoio catering  
Catering tablett

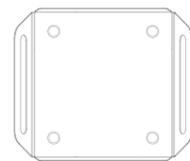


COLOR:  
SOFT ARGENTO



COLOR:  
PURE CARBON

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 tablett



COLOR:  
SOFT ARGENTO



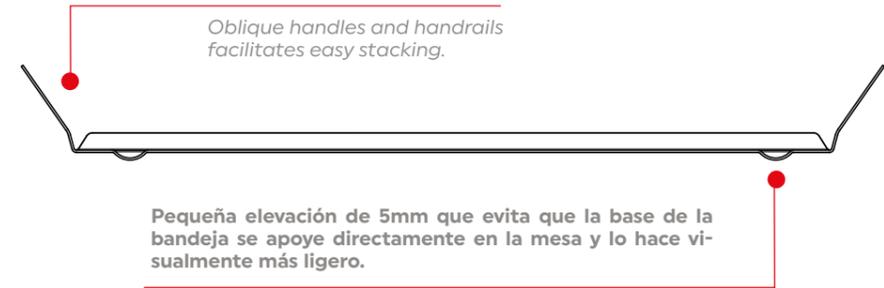
COLOR:  
PURE CARBON

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



Asas y barandas oblicuas para facilitar el apilado.

Oblique handles and handrails facilitates easy stacking.



Pequeña elevación de 5mm que evita que la bandeja se apoye directamente en la mesa y lo hace visualmente más ligero.

Small elevation of 5mm avoids direct contact with the table and makes it visually lighter.



**Bandeja rectangular estrecha**

Catering tray  
Plateau de présentation  
Vassoio catering  
Catering tablett

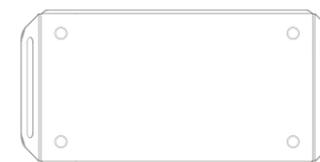


COLOR:  
SOFT ARGENTO



COLOR:  
PURE CARBON

REF.	COLOR	W(mm)	L(mm)	H(mm)	€	UE / MOQ
7580	●	150	525	69		1-4-16-32-160 / 4
7589	●	150	525	69		1-4-16-32-160 / 4
7439	SILICONA SILICONE	145	520			1-4-64-1024-3072 / 4
7846	CORCHO CORK	145	520			1-4-64-360-1080 / 4



**Bandeja rectangular grande**

Catering tray  
Plateau de présentation  
Vassoio catering  
Catering tablett



COLOR:  
SOFT ARGENTO



COLOR:  
PURE CARBON

REF.	COLOR	W(mm)	L(mm)	H(mm)	€	UE / MOQ
7582	●	285	525	69		1-4-16-48-96 / 4
7591	●	285	525	69		1-4-16-48-96 / 4
7441	SILICONA SILICONE	280	520			1-4-64-512-1536 / 4
7848	CORCHO CORK	280	520			1-4-64-360-1080 / 4





**Bandeja Room service**  
Room service tray  
Plateau à servir  
Vassoio servizio in camera  
Zimmerservice tablett



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



**Cubrebandeja silicona**  
Silicone tray cover  
Couvercle plateau silicone  
Coperchio vassoio in silicone  
Tablett mit silikonbeschichtung



REF.	W(mm)	L (mm)	Para ref. / For ref.	€	UE / MOQ
7438	145	265	7579 - 7588		1-4-64-1024-2048 / 4
7439	145	520	7580 - 7589		1-4-64-1024-3072 / 4
7440	280	265	7581 - 7590		1-4-64-512-1536 / 4
7441	280	520	7582 - 7591		1-4-64-512-1536 / 4



**Cubrebandeja corcho rectangular**  
Cork tray cover  
Couvre plateau en liège  
Coperchio per vassoio in sughero  
Kork-auflage für tablett



REF.	W(mm)	L (mm)	Para ref. / For ref.	€	UE / MOQ
7845	145	265	7579 - 7588		1-4-64-360-1080 / 4
7846	145	520	7580 - 7589		1-4-64-360-1080 / 4
7847	280	265	7581 - 7590		1-4-64-360-1080 / 4
7848	280	520	7582 - 7591		1-4-64-360-1080 / 4
7931	380	515	7930		1-4-64-192-336 / 4



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.



**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

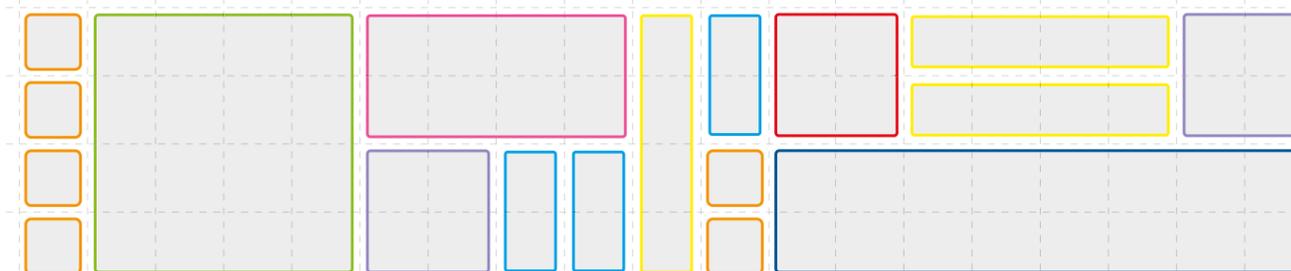


REF.	W(mm)	L(mm)	H(mm)	ml	€	UE / MOQ
7670	120	120	60	400		1-4-48-360-1080 / 4



Versatilidad, composición, orden, apilabilidad, practicidad... El sistema modular de la vajilla LES ESSENCES, facilita el trabajo de un servicio de catering.

Versatility, composition, order, stackability, practicality... The modular system LES ESSENCES, facilitates the work in a catering service.



**Plato postre**  
Dessert plate  
Assiette à dessert  
Piatto dolce  
Dessert platte



REF.	W(mm)	L(mm)	H(mm)	€	UE / MOQ
7681	120	120	18		1-4-64-360-1080 / 4

**Barquillo**  
Wafer  
Barquette  
Vassoietto fondo  
Waffel



REF.	W(mm)	L(mm)	H(mm)	€	UE / MOQ
7680	60	240	18		1-4-64-360-1080 / 4

**Plato llano**  
Dinner plate  
Assiette plate  
Piatto piano  
Teller



REF.	W(mm)	L(mm)	H(mm)	€	UE / MOQ
7672	240	240	13		1-4-24-360-1080 / 4

**Bandeja simple**  
Simple tray  
Plateau simple  
Vassoio semplice  
Tablett



REF.	W(mm)	L(mm)	H(mm)	€	UE / MOQ
7671	120	240	15		1-4-48-360-1080 / 4

**Bandeja doble**  
Double tray  
Plateau double  
Vassoio doppio  
Doppeltes tablett



REF.	W(mm)	L(mm)	H(mm)	€	UE / MOQ
7673	120	480	13		1-4-24-360-1080 / 4



PACKAGING  
CUSTOM BOX



**Cuchillo Vintage**  
Vintage Knife  
Couteau Vintage  
Coltello Vintage  
Vintage-Messer



REF.	L(mm)	€	UE / MOQ
11662	115		0-12-120-0-0 / 12

**Tenedor Vintage**  
Vintage Fork  
Fourchette Vintage  
Forchetta Vintage  
Vintage-Gabel



REF.	L(mm)	€	UE / MOQ
11663	117		0-12-120-0-0 / 12

**Tenedor Mini Vintage**  
Vintage Mini Fork  
Fourchette Mini Vintage  
Forchetta Mini Vintage  
Mini-Vintage-Gabel



REF.	L(mm)	€	UE / MOQ
11664	72		0-12-120-0-0 / 12

**Pincho Vintage**  
Vintage Skewer  
Brochette Vintage  
Set Da Aperitivo Vintage  
Vintage-Spiess



REF.	L(mm)	€	UE / MOQ
11665	104		0-12-120-0-0 / 12

**Soporte Cubiertos Individual**  
Cutlery Rest Individual  
Support-Couverts Individuel  
Supporto Posate Individuale  
Besteckhalter Einzeln



REF.	W(mm)	L(mm)	H(mm)	€	UE / MOQ
11667	60	54	15		0-12-240-0-0 / 12

**Soporte Cubiertos Triple**  
Cutlery Rest Triple  
Support-Couverts Triple  
Supporto Posate Triplo  
Besteckhalter Mit Drei Fächern



REF.	W(mm)	L(mm)	H(mm)	€	UE / MOQ
11666	60	145	15		0-4-80-0-0 / 4



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

Designed specially to tasting snacks during a catering.



Descubre más.



# Les Essences

## Cucharas degustación / Tasting spoons



**Cuchara arrastre**  
Drag spoon  
Cuillère à glisser  
Cucchiaio drag  
Drag-probierlöffel

REF.	COLOR	L(mm)	€	UE / MOQ
7568	PERFORADA VINTAGE	75		0-12-120-3960-15840 / 12
7569	VINTAGE	75		0-12-120-3960-15840 / 12
7570	VINTAGE PVD INTENSE GOLD	75		0-12-120-3960-15840 / 12
7571	VINTAGE PVD PURE CARBON	75		0-12-120-3960-15840 / 12



**Cuchara acompañamiento**  
Accompaniment spoon  
Cuillère d'accompagnement  
Cucchiaio per accompagnamento  
Begleitung probierlöffel

REF.	COLOR	L(mm)	€	UE / MOQ
7564	PERFORADA VINTAGE	120		0-12-120-3960-15840 / 12
7565	VINTAGE	120		0-12-120-3960-15840 / 12
7566	VINTAGE PVD INTENSE GOLD	120		0-12-120-3960-15840 / 12
7567	VINTAGE PVD PURE CARBON	120		0-12-120-3960-15840 / 12



**Cuchara aperitivos de montaje**  
Appetizer assembly spoon  
Assemblage du cuillères apéritif  
Assemblaggio cucchiaio antipasto  
Probierlöffel-montage-vorspeise

REF.	COLOR	L(mm)	€	UE / MOQ
7572	PERFORADA VINTAGE	71		0-12-120-3960-15840 / 12
7573	VINTAGE	71		0-12-120-3960-15840 / 12
7574	VINTAGE PVD INTENSE GOLD	71		0-12-120-3960-15840 / 12
7575	VINTAGE PVD PURE CARBON	71		0-12-120-3960-15840 / 12



**Cuchara aperitivos de montaje plana**  
Flat appetizer assembly spoon  
Cuillère plate pour assablage  
Cucchiaio piatto per antipasti da assemblato  
Flacher snacklöffel

REF.	COLOR	L(mm)	€	UE / MOQ
7576	VINTAGE	85		0-12-120-3960-15840 / 12
7577	VINTAGE PVD INTENSE GOLD	85		0-12-120-3960-15840 / 12
7578	VINTAGE PVD PURE CARBON	85		0-12-120-3960-15840 / 12



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



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



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



PACKAGING  
CUSTOM BOX



**Soporte para tacos**  
Tacos support  
Plat support à tacos  
Supporto per tacos  
Auflage für tacos



REF.	COLOR	W(mm)	L(mm)	H(mm)	€	UE / MOQ
7583	●	120	240	40		1-4-16-192-512 / 4
7592	●	120	240	40		1-4-16-192-512 / 4



**Soporte para brochetas**  
Skewers support  
Support brochette  
Supporto per spiedini lunghi  
Spießhalter



REF.	COLOR	W(mm)	L(mm)	H(mm)	€	UE / MOQ
7584	●	60	240	30		1-4-16-320-1280 / 4
7593	●	60	240	30		1-4-16-320-1280 / 4



PACKAGING  
CUSTOM BOX

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.



# Finger Food

INOX Nickel Free 18% / 2mm / Vintage



PACKAGING  
CUSTOM BOX

## MINI CUBIERTOS PARA EXPERIENCIAS DE GRAN SABOR BIG TASTE EXPERIENCES MINI CUTLERY



Cubertería de diseño propio creada para comidas de servicio rápido.  
Own design cutlery created for fast-service meals.

INOX  
STAINLESS  
STEEL  
430

- A **8784** CUCHILLO LUNCH  
cake knife, couteau gâteau, coltello dolce, kuchenmesser
  - B **8786** CUCHARA CAFÉ  
tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel
  - C **8785** TENEDOR LUNCH  
cake fork, fourchette gâteau, forchetta dolce, kuchengabel
  - D **8787** PINCHO TAPAS  
cocktail stick, stick à cocktail, spiedo, spieß
- 8795** PACK 4 PCS  
pack 4 pieces, pack 4 pièces, pack 4 pz., 4 pack

UE	MOQ	✂ mm	✂ mm
0/12/120/2520/15120	24	140	6
0/12/120/2520/15120	24	130	2
0/12/120/2520/15120	24	130	2
0/12/120/2520/15120	24	137	2
1/24/96/576/2880	24		

INOX  
STAINLESS  
STEEL  
430



# 1001 Black

INOX Nickel Free 18% / 1mm / PVD

- A **1746** TENEDOR MINI LUNCH  
mini cake fork, fourchette minigâteau, forchetta mini dolce, kuchengabel klein
- B **1747** CUCHARA MOKA  
coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel

UE	MOQ	✂ mm	✂ mm
0/12/600/25200/75600	120	110	1
0/12/600/25200/75600	120	110	1



**LES ESSENCES**  
 CATERING LINE



lab  
 SERIES



**CALIU**

Comas apuesta por crear un sistema eficiente de servicio y presentación tanto en sala, catering o buffet.

Los diseños modulares y complementarios entre sí de las colecciones Les Essences, Lab y Caliu elevan la experiencia del cliente mediante presentaciones más atractivas pudiendo combinar colores, materiales y composición, creando una coherencia visual.

Al personal de hostelería le permite mejorar la eficiencia operativa lo que se traduce en una reducción de tiempos de preparación, desmontaje y almacenaje.

*Comas is committed to creating an efficient system of service and presentation in the dining room, catering or buffet.*

*The modular and complementary designs of the Les Essences, Lab and Caliu collections enhance the customer experience through more attractive presentations by combining colours, materials and composition, creating visual coherence.*

*It allows catering staff to improve operational efficiency, which translates into reduced preparation, dismantling and storage times.*

# BRASA

## GRILL



Descubre  
el catálogo  
de brasa.

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### 466 CALIU

- 466 BBQ
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- 472 ROBATA YAKI
- 474 KITS

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- 478 KASAI
- 480 LLAUNES
- 482 PLATO PIEDRA
- 484 PLATO HIERRO FUNDIDO
- 486 ACCESORIOS
- 488 CARBÓN

465

**BARBACOA CALIU**

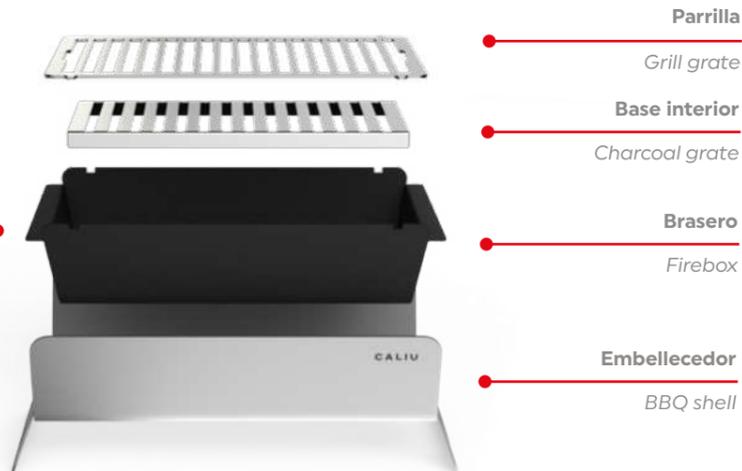
Las barbacoas de sobremesa Caliu destacan por su diseño único y minimalista pero también por su versatilidad para trabajar múltiples técnicas y cocciones. El embellecedor reversible te permite elegir dos alturas diferentes con las que cocinar.

**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.*

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.*



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 BAHIGÜELL en la página: 510  
More about BAHIGÜELL in page: 510



Discover Caliu's World



PARRILLA



ESTRUCTURA

**Caliu**  
BBQ / BBQ



**BBQ Caliu Horeca**

REF.	W(mm)	L(mm)	H(mm)	€	UE / MOQ
8500	299	452	160		1-0-1-6-18 / 1



**BBQ Caliu Catering**

REF.	W(mm)	L(mm)	H(mm)	€	UE / MOQ
8684	299,5	859	160		1-0-1-6-18 / 1



**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...

INOX STAINLESS STEEL 430

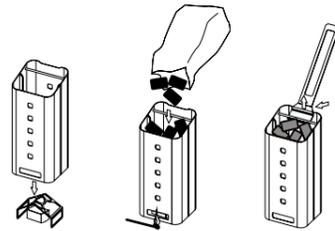
**Tapa BBQ**  
Bbq lid  
Couvercle du bbq  
Coperchio del bbq  
Grilldeckel



**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 listo 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.*

INOX STAINLESS STEEL 430

**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

SILICONE



**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



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

INOX STAINLESS STEEL 430

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



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



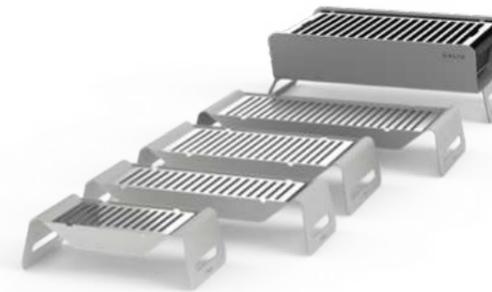
INOX STAINLESS STEEL 304

INOX STAINLESS STEEL 430

PARRILLA ESTRUCTURA



**Plato brasa**  
Bbq plate  
Assiette bbq  
Piatto bbq  
Grillplate



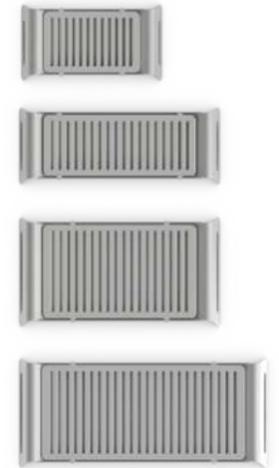
REF.	W(mm)	L(mm)	H(mm)	€	UE / MOQ
<b>S</b> 8181	137,5	253	82		1-0-4-56-224 / 1
<b>M</b> 8685	137,5	354	82		1-0-4-56-168 / 1
<b>L</b> 11484	212,5	354	82		1-0-4-0-0 / 1
<b>XL</b> 11485	442	212,5	82		1-0-4-0-0 / 1

**S**  
Aperitivo / Side

**M**  
Degustación / Tasting

**L**  
Principal / Main

**XL**  
Compartir / Sharing



**Recambio parrilla**  
Inox grill bbq spare part  
Pièce de rechange inox gril bbq  
Ricambio inox griglia bbq  
Inox grill grillplate ersatzteil

REF.	W(mm)	L(mm)	H(mm)	€	UE / MOQ
<b>S</b> 11489	121	171			1-0-0-0-0 / 1
<b>M</b> 11490	121	272			1-0-0-0-0 / 1
<b>L</b> 11491	196	272			1-0-0-0-0 / 1
<b>XL</b> 11492	198	360			1-0-0-0-0 / 1

**Base interior plato brasa**  
Interior base for grilled plate  
Base intérieure pour plaque grillée  
Base interna per piastra grigliata  
Innensockel für grillplatte

REF.	W(mm)	L(mm)	H(mm)	€	UE / MOQ
<b>S</b> 11578	95	85	10		1-0-0-0-0 / 1
<b>M</b> 11579	95	186	10		1-0-0-0-0 / 1
<b>L</b> 11580	170	186	10		1-0-0-0-0 / 1
<b>XL</b> 11581	170	274	10		1-0-0-0-0 / 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. Parrilla de hierro fundido. Ideal para lograr un marcado bien definido.**  
*Marking Grate. Cast Iron Grate. Ideal for achieving sear marks.*

**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.*

**Plancha CALIU. Una superficie de cocción versátil, eficiente y duradera.**  
*CALIU Griddle. A versatile, efficient and durable cooking surface.*

\* Todas las parrillas son compatibles con el mango CALIU. / All grates are compatible with the CALIU handle.



Discover CalIU's World

**INOX STAINLESS STEEL 304**

**Recambio parrilla inox BBQ CalIU**  
Inox grill caliu bbq  
Pièce de rechange inox grill caliu bbq  
Ricambio inox griglia caliu bbq  
Inox caliu grill grillplate ersatzteil

REF.	W(mm)	L(mm)	H(mm)	€	UE / MOQ
11495	268	363	3		1-0-0-0/1

**CAST IRON**

**Parrilla hierro fundido**  
Cast iron grill  
Fonte grill  
Chisa griglia  
Gusseisen grill

REF.	W(mm)	L(mm)	H(mm)	€	UE / MOQ
11487	268	363	10		1-0-0-0/1

**CHROME** **FOOD CONTACT**

**Plancha inox cromada**  
Chrome grill  
Chromée grill  
Cromata griglia  
Chromeplatte

REF.	W(mm)	L(mm)	H(mm)	€	UE / MOQ
11486	267	373	5		1-0-0-0/1

**INOX STAINLESS STEEL 304**

**Parrilla varilla inox**  
Net inox grill  
inox filet grill  
inox griglia netta  
inox netz grill

REF.	W(mm)	L(mm)	H(mm)	€	UE / MOQ
11488	267	373	3		1-0-0-0/1

**INOX STAINLESS STEEL 304**

**Pack 6 brocheta inox**  
Inox skewer  
Inox brochette  
Inox spiedo  
Inox spieß

**PACK 6**

REF.	L(mm)	€	UE / MOQ
11493	35		1-0-0-0/1
11494	20		1-0-0-0/1

**INOX STAINLESS STEEL 430**

**Recambio rejilla base interior bbq caliu**  
Inner base caliu horeca bbq  
base intérieure caliu horeca bbq  
base interna caliu horeca bbq  
innere basis caliu horeca bbq

REF.	W(mm)	L(mm)	H(mm)	€	UE / MOQ
5126	178	335	1,5		1-0-0-0/1

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.



Discover  
Caliu's  
World

INOX  
STAINLESS  
STEEL  
430

Caliu  
ROBATAYAKI



Combina con recipientes 1/3, 1/6 y 1/9 GN.

Combines with 1/3, 1/6 and 1/9 GN.

Combina con Pinchos Touché, ver p. 495

Combines Touché Skewer, see p. 495

Combina con Llaunes COMAS, ver p. 510

Combines with Llaunes COMAS, see p. 510

Combina con todas las parrillas CALIU, ver p. 495

Combines with all CALIU grates, see p. 495

NO INCLUYE: BBQ Caliu catering  
NOT INCLUDED: BBQ Caliu catering



Robata grill YAKI

REF.	W(mm)	L(mm)	H(mm)	KG	€	UE / MOQ
10957	295	812	430	14		1-0-0-0-0 / 1

Con el Yaki, tendrás la libertad de cocinar de diversas maneras gracias a su diseño innovador y versátil.

Se compone de barras móviles que se colocan en las ranuras laterales de la barbacoa, lo que permite ajustar fácilmente la altura de la parrilla. Son ideales para Cubetes GN de 1/4 y 1/6, lo que te permite mantener salsas o guarniciones calientes y emplatar directamente.

**Recambio barras móviles Robata Yaki**

Spare Robata Yaki mobile bars  
Pièce de rechange barre amovible  
Ricambio barra estraibile  
Abnehmbares ersatzteil für die stange

REF.	PCS	€	UE / MOQ
11066	2		1-0-0-0-0 / 1

**Recambio bandeja superior Robata Yaki**

Replacement top tray Robata Yaki  
Pièce de rechange étagère  
Ricambio mensola  
Regal ersatzteil

REF.	PCS	€	UE / MOQ
11482	1		1-0-0-0-0 / 1

With the Yaki, you have the freedom to cook in a variety of ways thanks to its innovative and versatile design.

It consists of movable bars that are placed in the side slots of the barbecue, allowing you to easily adjust the height of the grill. They are ideal for 1/4 and 1/6 GN tubs, allowing you to keep sauces or side dishes hot and plate them directly.



PACKAGING  
CUSTOM BOX

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.



**KIT CALIU 1. ESSENTIAL**

BBQ Caliu + Pinza + Chimenea  
BBQ Caliu + Tong + Chimney

REF.	€	UE / MOQ
8182		1-0-1-0-0 / 1



**KIT CALIU 3. CATERING PREMIUM**

BBQ Caliu Catering + Tapa + Pinza + Chimenea  
BBQ Caliu Catering + Lid + Tong + Chimney

REF.	€	UE / MOQ
11626		1-0-1-0-0 / 1



**KIT CALIU 2. PREMIUM**

BBQ Caliu + Tapa + Pinza + Chimenea  
BBQ Caliu + Lid + Tong + Chimney

REF.	€	UE / MOQ
8183		1-0-1-0-0 / 1



**KIT CALIU 4. ROBATA YAKI**

BBQ Caliu Catering + Robata Yaki + Pinza + Chimenea  
BBQ Caliu Catering + Robata Yaki + Tong + Chimney

REF.	€	UE / MOQ
11627		1-0-1-0-0 / 1



PACKAGING  
CUSTOM BOX

**NEW**



APTA PARA  
LEÑA Y CARBÓN

# Ignis

## Bbq hierro fundido Cast iron bbq

La grasa no se acumula en la plancha, lo que garantiza un punto de cocción perfecto.

*Fat does not accumulate on the griddle, which guarantees a perfect cooking point.*

Diseño de parrilla circular, fundida en una sola pieza, con mucha superficie operativa.

*Circular grill design, cast in one piece, with a large operating surface.*

Estructura de hierro fundido de alta calidad.

*High quality cast iron structure.*

Parrilla con salidas de aire ajustables que permiten el control preciso del calor para adaptarse a las diferentes necesidades del cocinado.

*Grill with adjustable air vents that allow precise heat control to suit different cooking needs.*

Recubierto con aceite vegetal, le proporciona antiadherencia a la superficie.

*Coated with vegetable oil, it provides non-stick surface.*

Excelente retención y distribución del calor.

*Excellent heat retention and heat distribution.*

Espacio para almacenar leña o carbón.

*Space for storing firewood or charcoal.*

4 ruedas pivotantes, 2 de ellas con freno.

*4 swivel castors, 2 of them with brakes.*

**Disco de HIERRO FUNDIDO**  
**CAST IRON Disc**

720 mm

900 mm



INCLUYE ARO ELEVADOR  
ELEVATOR RING INCLUDED



INCLUYE PRENSA PARA CARNE  
MEAT PRESS INCLUDED

**Bbq Disco Hierro Colado C/Cajon Cenizas**  
Bbq Cast Iron Disc With Ash Draw  
Bbq Disque En Fonte Avec Tiroir À Cendres  
Bbq Disco In Ghisa/ Cassetto Ceneri  
Bbq Drehscheibe Gusseisen M. Aschekiste

REF.	PESO(kg)	€	UE / MOQ
11978	10		0-0-1-0-0 / 1



Conoce  
Ignis.

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 cocciones sin agrietarse ni deformarse con facilidad.



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

**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.



**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.

**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.



**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.



Conoce Kasai.

**Kasai**  
BBQ

INOX STAINLESS STEEL 430

**Barbacoa KASAI**  
KASAI BBQ



REF.	W(mm)	L(mm)	H(mm)	MODELO	€	UE / MOQ
11121	230	310	165	NANO		1-0-1-4-16 / 1
11122	265	405	210	SMALL		1-0-1-4-16 / 1
11123	355	465	210	MEDIUM		1-0-1-4-16 / 1
11124	260	700	210	LARGE		1-0-1-4-16 / 1

INOX STAINLESS STEEL 430

**Malla repuesto BBQ**  
BBQ spare mesh



REF.	W(mm)	L(mm)	MODELO	€	UE / MOQ
11131	350	240	NANO		1-0-1-4-16 / 1
11132	400	240	SMALL		1-0-1-4-16 / 1
11133	470	300	MEDIUM		1-0-1-4-16 / 1
11134	700	260	LARGE		1-0-1-4-16 / 1

INOX STAINLESS STEEL 430

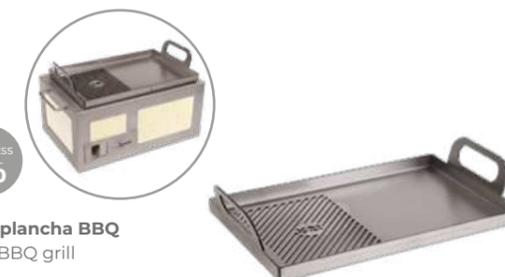
**Plancha BBQ**  
BBQ grill



REF.	W(mm)	L(mm)	MODELO	€	UE / MOQ
11125	350	240	NANO		1-0-1-4-16 / 1
11126	400	240	SMALL		1-0-1-4-16 / 1
11127	470	300	MEDIUM		1-0-1-4-16 / 1

INOX STAINLESS STEEL 430

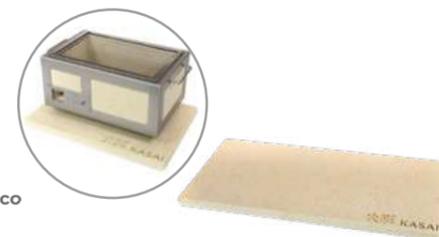
**50:50 plancha BBQ**  
50:50 BBQ grill



REF.	W(mm)	L(mm)	MODELO	€	UE / MOQ
11128	350	250	NANO		1-0-1-4-16 / 1
11129	400	360	SMALL		1-0-1-4-16 / 1
11130	470	354	MEDIUM		1-0-1-4-16 / 1

VERMICULITE

**Tapete térmico**  
Thermic mat



REF.	W(mm)	L(mm)	MODELO	€	UE / MOQ
11135	300	400	NANO		1-0-1-4-16 / 1
11136	350	500	SMALL		1-0-1-4-16 / 1
11137	400	600	MEDIUM		1-0-1-4-16 / 1
11138	350	800	LARGE		1-0-1-4-16 / 1

INOX STAINLESS STEEL 430

**Soporte 6 brochetas**  
6 skewer support



6 BROCHETAS INCLUIDAS  
6 SKEWERS INCLUDED

REF.	W(mm)	L(mm)	MODELO	€	UE / MOQ
11139	310	230	NANO		1-0-1-4-16 / 1
11140	370	240	SMALL		1-0-1-4-16 / 1
11141	430	320	MEDIUM		1-0-1-4-16 / 1
11142	680	250	LARGE		1-0-1-4-16 / 1

**NEW**



\* 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

Llauna de acero inoxidable de alta calidad, apta para el uso en horno y barbacoas. Soporta temperaturas de hasta 400°C

High-quality stainless steel plate, suitable for use in ovens and barbecues. Withstands temperatures up to 400°C



Llauna fabricada en acero de carbono que le proporciona una gran dureza y resistencia. Es apto para horno, inducción y barbacoa y soporta temperaturas de hasta 220°C

The carbon steel plate is made of carbon steel, which makes it very hard and resistant. It is suitable for oven, induction and barbecue and withstands temperatures up to 220°C.



Corcho 100 % natural reciclable y reutilizable. Resistente a altas temperaturas y a la humedad. No es apto para lavavajillas.

100% natural cork, recyclable and reusable. It is resistant to high temperatures and humidity. It is not dishwasher safe.





**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 aísla 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 raised base to insulate heat and sloped edges to collect fats and liquids effectively. You can use 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 thickness stone maintains 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 thermal insulation.*

**Sus bordes inclinados facilitan la recogida de grasas y líquidos.**

*Sloping edges ease the fat and liquid collection.*



**Piedra Basalto**  
Basalt Stone  
Pierre De Basalte  
Pietra In Basalto  
Basaltstein

REF.	W(mm)	L(mm)	H(mm)	€	UE / MOQ
11825	240	240	20		1-0-39-0-0 / 1
11826	320	320	20		1-0-25-0-0 / 1
11768	328	228	10		1-0-50-0-0 / 1

**PIEDRA BASALTO / BASALT STONE:**

- De origen volcánico
- Ideal para acabar o presentar elaboraciones en mesa.
- Calentar en horno a un máximo de 260°C
- Volcanic origin
- Ideal for finishing or presenting dishes at the table
- Heat in the oven to a maximum of 260°C.

**3 FORMATOS / 3 FORMATS:**



**240 x 240 mm**  
H: 20 mm



**Ø 320 mm**  
H: 20 mm



**328 x 228 mm**  
H: 10 mm

\* Compatible sólo con base de corcho. REF.: 10700



PACKAGING CUSTOM BOX



**Plato Ceramica**  
Ceramic Dish  
Assiette Porcelaine  
Piatto In Porcellana  
Porzellanteller

REF.	W(mm)	L(mm)	H(mm)	€	UE / MOQ
11820	240	240	20		0-1-12-0-0 / 1
11821	240	480	20		0-1-6-0-0 / 1
11822	320	320	20		0-1-8-0-0 / 1

**PLATO CERÁMICA (FALME CERAMIC):**

- Cerámica muy resistente a los cambios bruscos de temperatura.
- Rápida transferencia de calor.
- Conserva el calor durante horas.
- En caso de calentar se recomienda colocar sobre una base para evitar quemaduras.
- Se recomienda lavar a mano cuando vuelva a estar a temperatura ambiente
- Ceramic highly resistant to sudden temperature changes
- Rapid heat transfer
- Retains heat for hours
- In case of heating it is recommended to place on a base to avoid burns
- It is recommended to wash by hand when it returns to room temperature.

**3 FORMATOS / 3 FORMATS:**



**SIMPLE**  
240 x 240 mm  
H: 20 mm



**DOBLE**  
Ø 320 mm  
H: 20 mm



**REDONDO**  
328 x 228 mm  
H: 10 mm



PACKAGING CUSTOM BOX



LAVAR A MANO  
HAND WASH



NO APTO LAVAVAJILLAS  
DISHWASHER NO SAFE

Plato de hierro fundido adecuado tanto para mantener como para terminar la cocción en mesa. El plato viene acompañado de una base de madera para poder servir en mesa.

Cast iron plate suitable both for holding and for finishing cooking at the table. The plate comes with a wooden base for serving at the table.



APTO PARA BRASA  
SUITABLE FOR BBQ



APTO PARA HORN  
SUITABLE FOR OVEN



350°C



HIDRATAR CON ACEITE  
HYDRATE WITH OIL



PLATO HIERRO FUNDIDO  
CAST IRON PLATE

Aguanta hasta 350C°. Después de usar, dejar enfriar y lavar a mano con agua y jabón. Secar con un paño suave y poner una capa de aceite para mejor conservación.

It can withstand up to 350C°. After use, leave to cool and wash by hand with soap and water. Dry with a soft cloth and coat with oil for better preservation.



BASE DE ACACIA  
ACACIA WOOD BASE

Base de madera acacia que sirve como soporte del plato de hierro fundido. Lavar con un paño suave.

Acacia wood base that serves as a support for the cast iron plate. Wash with a soft cloth.



Plato hierro fundido + Base madera acacia  
Cast iron plate + Acacia wood base  
Plaque en fonte + socle en bois d'acacia  
Piastra in ghisa + base in legno d'acacia  
Platte aus Gusseisen + Unterteller eichenholz



REF.	Ø (mm)	€	UE / MOQ
11973	320		1-0-4-0-0 / 1
12007	350		1-0-3-0-0 / 1



PACKAGING  
CUSTOM BOX

Fabricados en cuero de alta calidad y forrados en el interior.

Manufactured in high-quality leather and lined.



Sus puños largos proporcionan una protección extra para los antebrazos.

The long cuffs provide extra protection for your forearms.

**Guantes piel para horno**

Leather oven gloves  
Gants de four en cuir  
Guanti da forno in pelle  
Lederhandschuhe

\* 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.

REF.	L(mm)	€	UE / MOQ
10715	460		1-0-50-100-400 / 1

INOX STAINLESS STEEL 304

**Escurre fritos y carnes**

Fry colander  
Passoire à frites  
Cesta per friggere  
Frittensieb



**Esprai aceite**

Oil spray  
Pulvérisateur d'huile  
Spray d'olio  
Ölspray



REF.	L(mm)	€	UE / MOQ
9997	100		1-0-24-288-1440 / 1

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

Punta plana para girar o coger alimentos con precisión.

Flat tip for precise turning or picking up food.



**Pinza BBQ**

BBQ tong  
Pince BBQ  
Pinze BBQ  
BBQ zange

INOX STAINLESS STEEL 430

REF.	L(mm)	W(mm)	H(mm)	€	UE / MOQ
10682	405	100	27		1-0-24-0-0 / 1

Gancho central para facilitar el manejo de las parrillas.

Central hook for easy handling of the grills.

Mango recubierto de PVC para mayor comodidad.

PVC coated handle for comfort.



**Pinza BBQ plana**

BBQ tong flat  
Pince BBQ plain  
Pinze BBQ piano  
BBQ zange boden

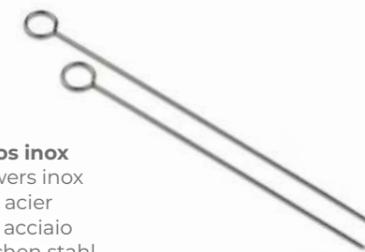
INOX STAINLESS STEEL 430

REF.	L(mm)	W(mm)	H(mm)	€	UE / MOQ
10683	405	100	55		1-0-24-0-0 / 1

INOX STAINLESS STEEL 430

**Pack 6 pinchos inox**

Pack 6 ss skewers inox  
Pack 6 piques acier  
Pack 6 spiedo acciaio  
Pack 6 spießchen stahl



REF.	L(mm)	€	UE / MOQ
9993	250		1-24-96-0-0 / 1
9994	300		1-24-96-0-0 / 1

INOX STAINLESS STEEL 304

**Pack 6 brocheta inox**

Inox skewer  
Inox brochette  
Inox spiedo  
Inox spieß



REF.	L(mm)	€	UE / MOQ
11493	35		1-0-0-0-0 / 1
11494	20		1-0-0-0-0 / 1

PACK 6

**Besuguera**

Fish grill  
Grill à poisson  
Griglie per pesce  
Fischgrillkorb aus edelstahl



INOX STAINLESS STEEL 430

REF.	SIZE	W(mm)	H(mm)	€	UE / MOQ
10679	S	165	80		1-0-6-24-144 / 1
10680	M	200	100		1-0-6-18-108 / 1
10681	L	290	120		1-0-4-8-48 / 1



Discover  
Caliu's  
World

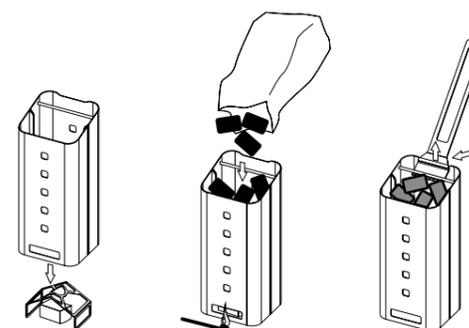
# Carbón

Carbón de COCO / COCONUT Charcoal



Hecho con cáscaras de coco naturales de plantaciones certificadas y presentado en forma de briquetas cúbicas. Perfecto por su poder calorífico estable, de larga duración, sin llama, sin chispas y poco humo.

It is supplied as cubic briquettes and is created from natural coconut shells from verified plantations. Perfect for its stable, long-lasting, flame-free, non-sparking and low-smoke heating power.



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



Garantiza la sostenibilidad de este producto.

It guarantees the sustainability of this product.



**Tiempo de combustión: 15 minutos**

Burning time: 15 minutes



**Pastillas naturales y ecológicas, procedentes de residuos naturales.**

Natural and environmentally friendly tablets from natural waste.



**No producen olores y no son tóxicas.**

They are odourless and non-toxic.



**Lanas de encendido**

Firelighters  
Laine De Bois Pour Allumage  
Lana Di Legno Accendi  
Bbq Anzündler



X32



INOX  
STAINLESS  
STEEL  
430

**Chimenea BBQ**

Chimney BBQ  
Cheminée BBQ  
Grigliato camino BBQ  
BBQ kamin

REF.	W (mm)	L (mm)	H (mm)	€	UE / MOQ
8686	80	125	300		1-0-4-64-128 / 1

REF.	PESO	€	UE / MOQ
11974	400gr. (aprox.)		1-0-0-0-0 / 1



Briquetas de carbón elaboradas exclusivamente a partir de cáscara de coco carbonizada y compactada.

Por su composición y su densidad, las briquetas tienen un poder calorífico muy superior a la de cualquier otra briqueta o carbón, y mantienen la combustión a plena temperatura durante casi tres horas.

No levanta polvo ni cenizas durante la combustión ni una vez finalizada, por lo que no es imprescindible la limpieza inmediata.

Charcoal briquettes are made exclusively from carbonised and compacted coconut shells.

Due to their composition and density, the briquettes have a calorific value far superior to that of any other briquette or charcoal, and maintain combustion at full temperature for almost three hours.

It does not raise dust or ashes during combustion or once it is finished, so it is not essential to clean it immediately.

CASCARA DE COCO  
CARBONIZADA  
Y COMPACTADA

CARBONISED AND  
COMPACTED COCO-  
NUT SHELLS.



Briqueta de COCO  
COCONUT Briquette  
Briquette de COCO  
Bricchetto di COCCO  
Kokosnussbrikett

REF.	PESO(kg)	€	UE / MOQ
10803	5KG		1-0-0-24-72 / 1
10804	10KG		1-0-1-8-40 / 1



SERRÍN DE  
COCO  
COMPACTADO

COMPACTED CO-  
CONUT SHELLS



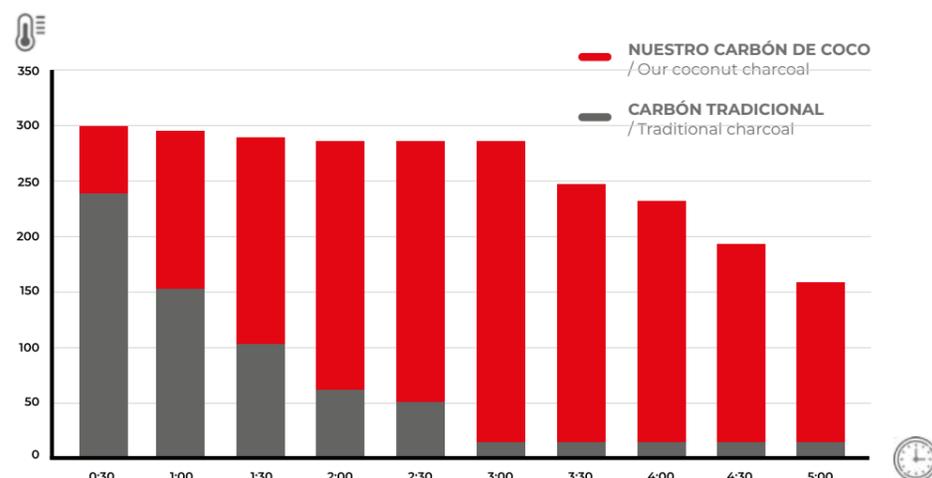
Carbón de coco sawdust  
Coconut charcoal sawdust  
Charbon de coco sawdust  
Carbone di cocco sawdust  
Kokosnusskohle sawdust

REF.	PESO(kg)	€	UE / MOQ
11641	10		1-0-1-0-0 / 1



**+2,5 HORAS**  
DE COMBUSTIÓN  
Y MÁXIMA EFICIENCIA  
CALORÍFICA.

**+2,5 HOURS**  
OF COMBUSTION  
AND MAXIMUM  
HEAT EFFICIENCY.



### VENTAJAS CARBÓN DE COCO SAWDUST / ADVANTAGES OF SAWDUST COCONUT CHARCOAL



**SIN LLAMA**  
Más control sobre  
la cocción de  
alimentos.

**FLAMELESS**  
More control over  
the cooking of  
food.



**SIN CHISPAS**  
Apto para uso  
en interiores.

**SPARKLESS**  
Suitable for  
indoor use.



**SIN HUMO**  
No altera el sabor de  
los alimentos.

**NO SMOKE**  
It does not alter the  
taste of food.

- Limpio / Clean
- Eficiente / Efficient
- Económico / Economic
- Útil / Useful
- Ecológico / Ecologic
- Seguro / Safe
- Cómodo / Convenient
- Sin gases sulfúricos tóxicos / No toxic sulphuric fumes



**ALTO PODER CALÓRICO**  
HIGH CALORIC POWER



**ORIGEN CARIBEÑO**  
CARIBBEAN ORIGIN



**DURACIÓN 4H**  
DURATION 4H

**MEZCLA  
ARTESANA  
DE CARBÓN  
VEGETAL**  
**ARTISAN  
CHARCOAL  
BLEND**



### 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.*



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.*



**NEW**

**Saco de carbón vegetal marabú, casuarina y júcaro**  
Vegetable charcoal marabú, casuarina and júcaro  
Charbon végétal marabú, casuarina et júcaro  
Carbone vegetale marabú, casuarina e júcaro  
Pflanzliche Kohle marabú, casuarina und júcaro

REF.	PESO(kg)	€	UE / MOQ
11058	10		1-0-1-0-0 / 1

## Brasa

### Leña y aromas

### Firewood and flavour

Leña de vid procedente de viñedos de 100 años de antigüedad. Cortados en trozos pequeños y manejables que mantienen un excelente aroma.

*Vine wood from 100 year old vineyards. Cut into small, manageable pieces that maintain an excellent aroma.*

**NEW**

**Madera de Vid**  
Vine Vid  
Bois de vigne  
Legno di vite  
Rebenholz



REF.	PESO(kg)	€	UE / MOQ
12014	7 APROX		1-0-0-0-0 / 1



**FRESCO**  
**FRESH**

**Envasado 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: 11975

### SHUNKS DE RAÍZ DE VID

- Granulometría gruesa hasta 100mm.  
*Coarse granulometry 100mm.*

- Apto para smokers, kamados y técnicas de ahumados de larga duración.  
*Suitable for smokers kamados and long-lasting smoked.*

- No necesita hidratación.  
*No hydration needed.*

**NEW**

**Bbq Aroma, Bbq Flavour, Bbq arôme, Aroma bbq, Bbq geruch.**

REF.	PESO(kg)	€	UE / MOQ
11975	2		1-0-0-0-0 / 1
11976	2		1-0-0-0-0 / 1
11977	0,150		1-0-0-0-0 / 1



REF: 11976

### CHIPS CASCARA ALMENDRA

- Granulometría media hasta 50mm.  
*Coarse granulometry 50mm.*

- Apto para hornos de brasa, bbq abiertas para aromatización rápida.  
*Suitable for ember oven, open bbq for quick aromatisation.*

- No necesita hidratación.  
*No hydration needed.*



REF: 11977

### SERRÍN DE RAÍZ OLIVO / ALMENDRO

- Granulometría fina.  
*Fine granulometry.*

- Apto para aromatizadores, para aportar aromas a las elaboraciones gastronómicas y del mundo del cocktail.  
*Suitable for aromatisers to provide flavoring to gastronomical elaborations and cocktail world.*



**ENVASADO  
SEGÚN  
PEDIDO**  
**PACKED  
TO ORDER**

**UTSET** +  **comas**

Utset y Comas se unen para poner al alcance de todos, una selección de productos minuciosamente diseñados y fabricados siguiendo los estándares de calidad de una empresa familiar con 130 de experiencia dedicados con pasión al mundo del cuchillo y su cuidado.

Este compromiso asegura la máxima calidad de nuestros productos al precio más competitivo del mercado con una orientación eficiente y personalizada.

Utset and Comas join forces to make available to everyone a selection of products meticulously designed and manufactured following the quality standards of a family company with 130 years of experience passionately dedicated to the knives world and their care.

This commitment ensures the highest quality of our products at the most competitive price in the market with efficient and personalised guidance.





El cuchillo de mesa UTSET, es el resultado de la demanda de restaurantes gastronómicos que deseaban poner en mesa un cuchillo de líneas muy elegantes pero a la vez discreto y sencillo, y sobre todo que cumpliera con los altos requisitos de este tipo de restaurante.

El diseño de este cuchillo en acabados de madera de olivo, de ébano y todo el surtido de colores en madera de haya estabilizada, cumple con nuestras exigencias en cuanto a ergonomía para sus medidas y unas líneas fluidas para obtener un resultado final muy elegante.

La dureza del acero dota de resistencia al filo en contacto con el plato además de permitir una fácil recuperación al afilarlo con piedra o diamante.

Gracias a la colaboración UTSET + COMAS, hemos conseguido reproducir estos cuchillos con los mismos estándares de calidad y diseño con un menor coste, logrando que sean asequibles para un mayor número de profesionales y particulares que desean calidad y exclusividad en su mesa.

Hoy en día este cuchillo ya está presente en grandes restaurantes de todo el mundo.

*The UTSET table knife is the result of the demand of gastronomic restaurants that wanted to put on the table a knife with very elegant lines, but at the same time discreet and simple and above all that meets the high requirements of this type of restaurant.*

*The design of this knife in ebony olive wood finish and the whole range of stabilised beech wood colours meets our requirements in terms of ergonomics for its dimensions and fluid lines to obtain a very elegant result.*

*The hardness of the steel makes the cutting edge resistant when in contact with the plate and allows for easy recovery when sharpened with a stone or diamond.*

*Thanks to the UTSET+ COMAS collaboration we have managed to reproduce these knives with the same quality and design standards at a lower cost, making them affordable for a greater number of professionals and individuals who want quality and exclusivity at their table.*

*Nowadays this knife is already present in great restaurants all over the world.*



**MESTRE MAURICI  
COLLECTION**

**CARBON STEEL:**  
JAPANESE STEEL 52100  
HARDNESS 62 ± 2 HRC  
BLACKEN BLADE



De la colaboración entre Utset y Comas surge una nueva línea de cuchillos de inspiración japonesa que combina tradición y tecnología de vanguardia. Un cuchillo de alta gama que cumple todas las exigencias de expertos cocineros.

La colección Mestre Maurici, denominada así en memoria del fundador de Utset, combina el profundo conocimiento acumulado a lo largo de los 130 años de experiencia con las técnicas artesanales niponas, famosas por su precisión y excelencia.

Su forma ergonómica, pensada para ofrecer una sensación de ligereza y equilibrio en el peso, busca reducir la fatiga y mejorar la precisión en el corte.

*The collaboration between Utset and Comas has given rise to a new line of Japanese-inspired knives that combines tradition and cutting-edge technology.*

*The Mestre Maurici collection, named in memory of Utset's founder, combines the profound knowledge accumulated over 130 years of experience with Japanese craftsmanship techniques, renowned for their precision and excellence.*

*Its ergonomic shape, designed to offer a sensation of lightness and balance in weight, aims to reduce fatigue and improve cutting precision.*





500

Desde que se empezó a forjar la unión entre UTSET y Comas, nuestro reto ha sido siempre poder ofrecer lo que para nosotros son algunos de los mejores cuchillos del mercado mundial.

Después de casi dos años buscando la excelencia, y ayudados por algunos de los más experimentados chefs del país, tenemos el placer de presentaros nuestra colección 130.

Su diseño ha sido modificado varias veces, para que un mismo cuchillo se comporte a la perfección en distintas técnicas de corte.

El anillo del mango simboliza el compromiso entre UTSET y COMAS y al mismo tiempo, nuestro compromiso con cada uno de nuestros clientes.

*Since the union between UTSET and Comas began to be forged, our challenge has always been to offer what we consider to be some of the best knives on the world market.*

*After almost two years of searching for excellence, and with the help of some of the most experienced chefs in the country, we are pleased to present our 130 collection.*

*Its design has been modified several times, so that the same knife performs perfectly in different cutting techniques.*

*The ring on the handle symbolises the commitment between UTSET and COMAS and, at the same time, our commitment to each of our customers.*



501

**NEW**

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.*

**MANTENIMIENTO Y CUIDADOS**

**Cobranding**



**PUENTE BAMBÚ**  
BAMBOO BRIDGE



**#400    #1000    #3000    #5000**

**PIEDRAS DE AFILADO NANIWA**



**PLACA DIAMANTADA D8X - DMT**  
DIAMOND PLATE

**PIEL DE NOBUCK VIRGEN:**  
para el pulido y acabado final del afilado.

*VIRGIN NOBUCK LEADER:*  
For polishing and final finishing of sharpening.



**ASENTADOR DOBLE CARA**  
DOUBLE-FACED SETTLER

**ÓXIDO DE CROMO:**  
para el asentado del cuchillo.

*CHROME OXIDE:*  
For knife seating.



**MALETÍN PORTACUCHILLOS**  
KNIFE-HOLDER CASE

L U E S M A  V E G A +  comas



Luesma & Vega es un estudio dedicado al diseño y producción de objetos artísticos en vidrio con técnicas contemporáneas que ha colaborado con diseñadores, decoradores y empresas, resolviendo sus necesidades.

En todos nuestros proyectos desde el inicio hay la voluntad de producir objetos bellos y duraderos, que nos acompañen y aumenten de valor con el tiempo, por eso son reparables, transformables y al final de su vida totalmente reciclables.

No queremos llenar el mundo de objetos inútiles e indiferentes, nuestras producciones son muy cuidadosas y respetuosas con el medio ambiente. Producimos a mano, una a una y en series muy limitadas con procesos no industriales

Este compromiso garantiza la máxima calidad de nuestros productos al precio más competitivo del mercado, con un asesoramiento eficaz y personalizado.

*LUESMA & VEGA is a studio dedicated to the design and production of artistic glass objects using contemporary techniques that has collaborated with designers, decorators and companies to meet their needs.*

*In all our projects from the beginning there is the desire to produce beautiful and durable objects that accompany and increase their value over time, that is why they are repairable, transformable, and at the end of their life totally recyclable.*

*We do not want to fill the world with useless and indifferent objects. Our productions are truly environmentally friendly. We produce by hand one by one and in very limited series with non-industrial processes.*

*This commitment ensures the highest quality of our products at the most competitive price in the market with efficient and personalised guidance.*





En colaboración con Luesma y Vega, Comas amplía su catálogo ofreciendo una familia compuesta de platos y soportes para snacks .

*In collaboration with Luesma and Vega, Comas expands its catalogue by offering a family of plates and snack stands.*

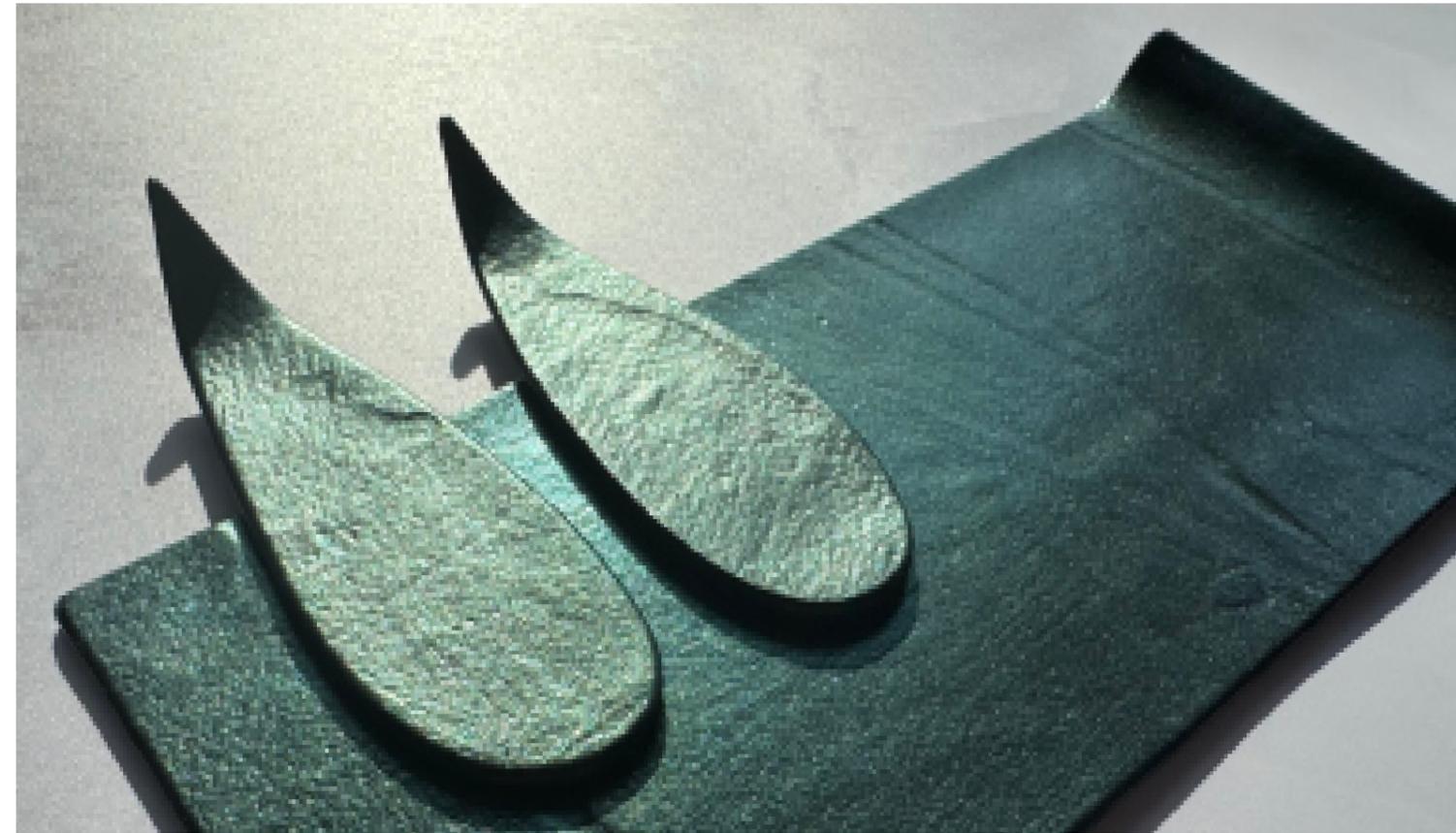
Una línea de elementos que puede cubrir fácilmente una presentación en mesa, un catering o buffet gracias a la diversidad de sus formas y tamaños que facilitará cualquier emplatado.

*A line of elements that can easily cover a table presentation, a catering or buffet thanks to the diversity of its shapes and sizes that will facilitate any plating.*

Con estética vintage, su color ambar que da nombre a la colección y un grabado moresco muy elegante, estas piezas son el aliado perfecto para cualquier servicio.

*With vintage aesthetics, the amber colour that gives the collection its name and a very elegant moresque engraving, these pieces are the perfect ally for any service.*





Muna Velvet es una exquisita colección de reposacubiertos, reposacucharillas y cucharillas de degustación elaborados en vidrio texturizado con un elegante acabado irisado.

Cada pieza refleja un brillo único que evoca sofisticación y delicadeza, convirtiéndola en el complemento perfecto para embellecer cualquier mesa o experiencia gastronómica.

La combinación de diseño funcional y estética deslumbrante hacen de Muna Velvet una elección ideal para quienes buscan estilo y distinción en cada detalle.

*Muna Velvet is an exquisite collection of cutlery holders, spoon rests and tasting spoons crafted from textured glass with an elegant iridescent finish.*

*Each piece reflects a unique sheen that evokes sophistication and delicacy, making it the perfect complement to embellish any table or dining experience.*

*The combination of functional design and dazzling aesthetics make Muna Velvet an ideal choice for those seeking style and distinction in every detail.*

# bahigüell + comas

Hemos unido fuerzas con bahigüell, 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 sea más fácil y placentero.

*We have joined forces with a product design agency that has extensive experience in the gastronomic sector.*

*Bringing our experience as manufacturers to work together in the creation of new modern timeless and functional gastronomic products.*

*We strongly believe that a collaboration like this creates a synergy between the two companies providing customers with innovative products that make their daily use easier and more enjoyable.*





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.

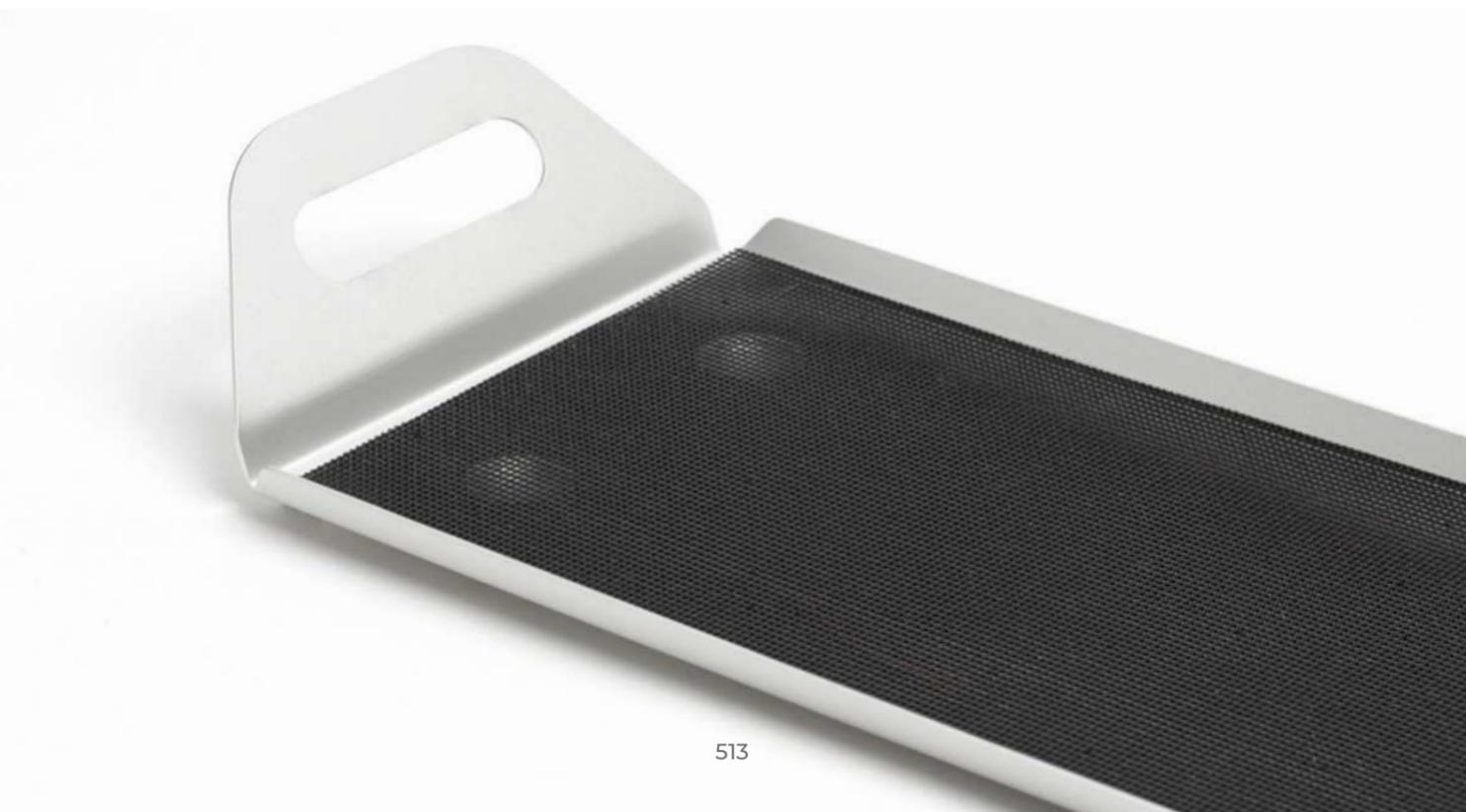
Cada pieza es una y múltiple de la siguiente con lo que se consigue una perfecta disposición en sala, donde el equilibrio y la elegancia llenan el espacio, así como un fácil almacenaje tras cada pase.

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 bahigüell, 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 bahigüell, 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.*

## CALIU COLLECTION

## Cobranding

Caliu es una marca de conceptos gastronómicos diseñados para crear experiencias únicas.

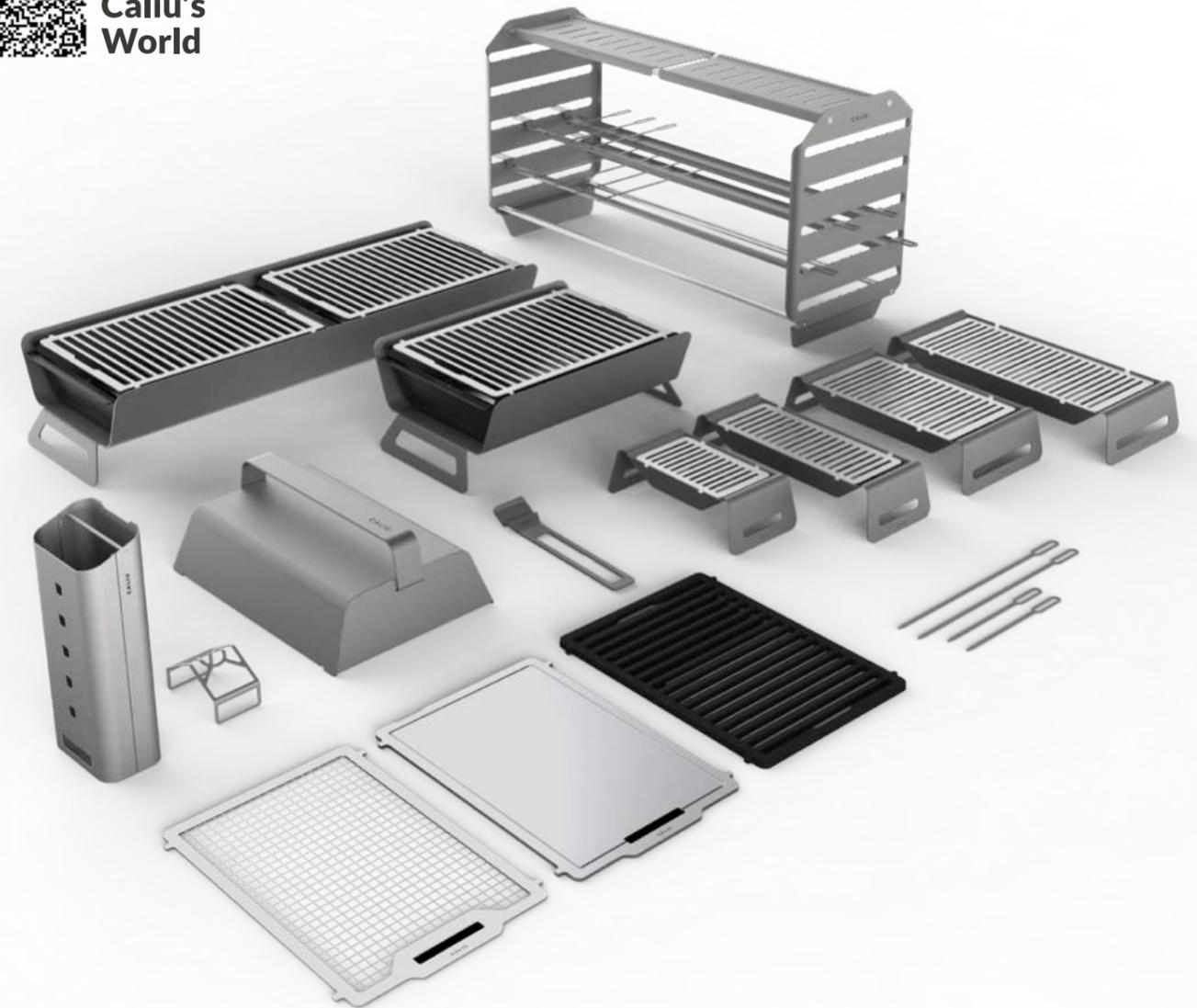
Caliu es un conjunto de artículos pensado para el entorno profesional actual. Fácil de usar, versátil y robusta, con un equilibrio perfecto entre estética, funcionalidad y practicidad.

*Caliu is a fine dining brand designed to create unique experiences.*

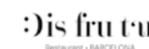
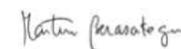
*Caliu is a set of devices designed for today's professional environment. Easy to use, versatile and robust, with a perfect balance between aesthetics, functionality and practicality.*



Discover  
 CaliU's  
 World



Los mejores restaurantes y Chefs han confiado en CALIU / The best restaurants and Chefs have trusted in CALIU





Isidre Buxó Caelles con 35 años de experiencia en el sector de las brasas de leña, carbón y ahumados, ha consolidado su posición en el mercado gracias a su experiencia y dedicación, convirtiéndose en un referente en el sector.

Cocinero autodidacta y especializado en los orígenes de la cocina a la brasa, es profesor del CIB (Culinary Institute of Barcelona).

Gerente y fundador desde sus inicios en el 1994, su empresa, Llenyes i Carbons del Vallès, se dedica a la selección y manipulación de carbones artesanales y leñas selectas para profesionales de la restauración. Su propósito es ayudar a los profesionales del sector a valorar el oficio del arte ancestral de la cocina a la brasa.

Su Know How y bagaje en el mundo de los carbones, son el motivo por el que Comas se une a Isidre, con el objetivo de ofrecer el combustible de mayor calidad a nuestros clientes.

*"Isidre Buxó Caelles, with 35 years of experience in the wood, charcoal and smoked meats sector, has consolidated his position in the market thanks to his experience and dedication, becoming a benchmark in the sector."*

*A self-taught chef specialising in the origins of charcoal-grilled cuisine, he is a professor at the CIB (Culinary Institute of Barcelona).*

*Manager and founder since its beginnings in 1994, his company, Llenyes i Carbons del Vallès, is dedicated to the selection and manipulation of artisan coals and selected firewood for professionals in the restaurant industry. Its aim is to help professionals in the sector to value the craft of the ancestral art of charcoal-grilled cooking.*

*His know-how and experience in the world of coals are the reason why Comas joins Isidre, with the aim of offering the highest quality fossil fuel to our customers.*





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.

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.

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.*



La experiencia de Isidre nos ayuda a ofrecer los mejores productos para que nuestros chefs puedan trabajar al detalle sus elaboraciones.

Añadimos una selección exclusiva de aromatizadores para brasa, de diferentes materias primas y en diferentes texturas. Todos ellos seleccionados meticulosamente para potenciar los ahumados.

*Isidre's experience helps us to offer the best products so that our chefs can work in detail on their preparations.*

*Adding an exclusive selection of flavourings for embers, from different raw materials and in different textures. All of them meticulously selected to enhance the smoked products.*



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.

\* Plazo de entrega 1 mes / Delivery time 1 month.

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.



**RISOLÍ**

IL PRESSOFUSO IN CUCINA



Risolì ofrece una selección de sartenes, planchas, cacerolas y cazuelas que está estudiada, diseñada y cuidada hasta el más mínimo detalle, con el objetivo de garantizar el máximo rendimiento en la cocina, realzando el sabor y el gusto de los platos. Una variedad de líneas para satisfacer cualquier tipo de cocina y dar rienda suelta a su creatividad con la calidad MADE IN ITALY.

Risolì offers a selection of frying pans, griddles, saucepans and casseroles that are studied, designed and cared for down to the smallest detail, with the aim of guaranteeing maximum performance in the kitchen, enhancing the flavour and taste of the dishes. A variety of lines to satisfy any type of kitchen and give free rein to your creativity with MADE IN ITALY quality.



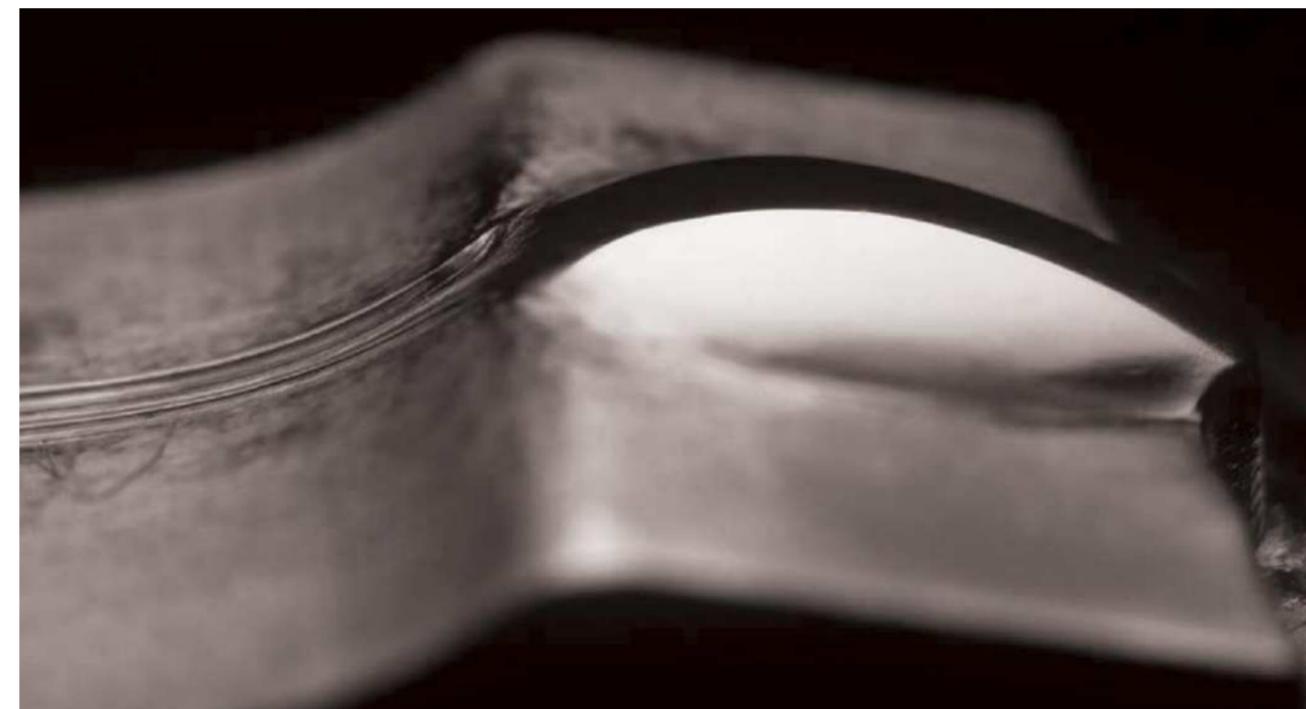
**THERMO  
FUTURE  
BOX**

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. La marca THERMO FUTURE BOX trabaja constantemente en nuevos conceptos para productos optimizados que se caracterizan por su funcionalidad, diseño, manejo, versatilidad y seguridad.

German company founded in 2001. European market leader with more than 100 different EPP boxes for the transport of fresh, hot or cold products. The THERMO FUTURE BOX brand is constantly working on new concepts for optimised products that are characterised by functionality, design, handling, versatility and safety.

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.



**Bobina**  
**ACERO INOXIDABLE**  
Stainless steel coil



**1**

Material con el que se inicia la fabricación de los cubiertos.  
*Material with which the manufacture of cutlery begins.*

**Corte**  
Blanking



**2**

Se crea una forma geométrica plana (o "pieza en blanco") al introducir la bobina en una prensa y un troquel.  
*A geometric shape (or "blank") is created by feeding a coil of sheet metal into a press and die.*

**Laminación**  
Rolling



**3**

Proceso de rebaje hasta conseguir el grosor y forma correcta al pasar entre rodillos que giran en dirección opuesta.  
*The process of trimming to the correct thickness and shape by passing between rollers rotating in the opposite direction.*

**Recorte**  
Cutting



**4**

Proceso de corte donde se separa la pieza de chapa aplicando una fuerza grande para provocar la rotura del material.  
*Cutting process where the piece of sheet metal is separated by applying a large force to cause the material to break.*

**Embutición**  
Embossing



**5**

Proceso de estampado para producir diseños en relieve o hundidos o relieves en chapa.  
*Stamping process to produce embossed or sunken designs or reliefs on sheet metal.*

**Pulido**  
Polished



**6**

Proceso de afinado de forma para alisar superficies, eliminar rayones y muescas y escalar la superficie.  
*Shape refining process to smooth surfaces, remove scratches and indentations, and scale the surface.*

## 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.*

## Mantenimiento de cuchillos Knives 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.*



### Lavado a mano Hand wash

No utilizar estropajos metálicos o sintéticos para evitar el rayado.

*Don't use metallic or synthetic scouring pads to avoid scratching.*

Evita los productos de limpieza abrasivos ni agua con exceso de cloro.

*Avoid abrasive cleaning products or excessively chlorinated water.*



### Secado Drying

Secar con paño suave desde el lomo de la hoja hacia el filo y desde el mango hasta la punta.

*Dry with a soft cloth from the back of the blade to the cutting edge and from the handle to the tip.*



### Almacenamiento y transporte Storage and transport

Una vez seco, guardar en un estuche, funda o imán para cuchillos. De esta manera preservaremos el filo en buen estado por más tiempo.

*Once dry, store in a case or sheath or in a knife magnet. This will preserve the sharpness for a longer period of time.*



### Afilado Sharpening

Es conveniente repasar el afilado de los cuchillos periódicamente para mantener la calidad del filo y la seguridad y precisión del corte.

*It is advisable to sharpen knives regularly to maintain the quality of the cutting edge and the safety and precision of the cut.*

# Custom Packs

## 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



8



9



10



2

????



3



4



11



12



5



6



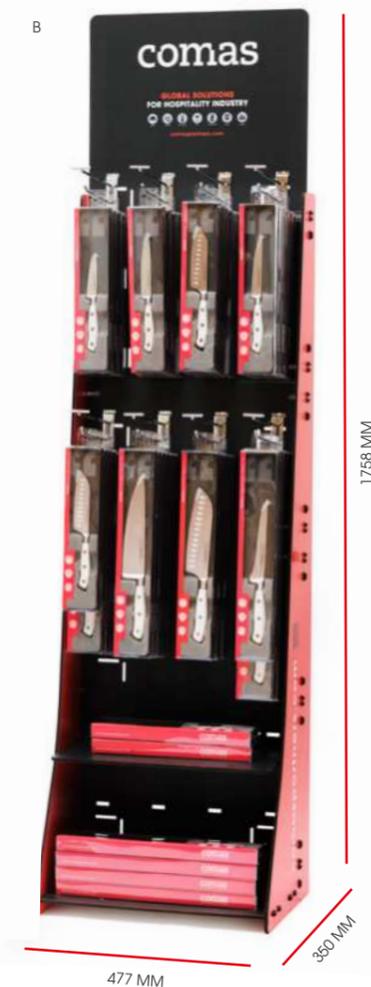
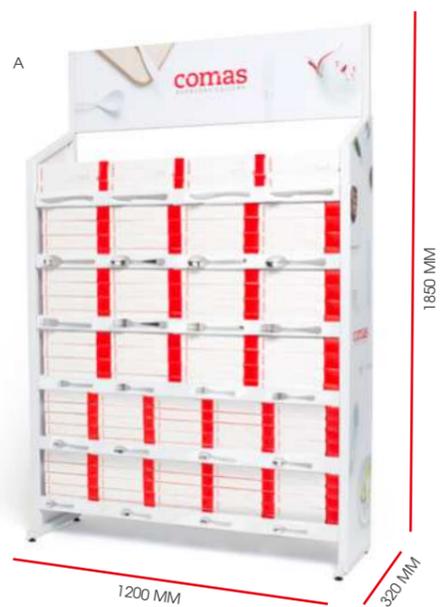
7



13

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.

NEW



	€	✕ 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

	€	✕ mm	✕ mm
A <b>1881</b> MUEBLE EXPOSITOR MADERA MENAJE wooden exhibitor furniture kitchenware, exposant en bois meubles cuisine, esposito- re in legno mobile articoli da cucina, ausstellermöbel aus holz küchengeräte	517,66 €	801	2137
B <b>1884</b> MUEBLE EXPOSITOR MADERA CUCHILLOS wooden knives display furniture, mobilier de présentation de couteaux en bois, mo- bile espositore coltelli in legno, holzmesser ausstellungsmöbel	474,52 €	477	1758



G



H



I



J



A



B



C



D



E

	€	mm	mm	COLEC.	PIEZAS	
G <b>5570</b>	EXPOSITOR SOBREMESA COMAS	30,53 €	235	320	1 COLEC.	4 PIEZAS
H <b>5571</b>	EXPOSITOR SOBREMESA CUCHILLOS	53,42 €	400	330	1 COLEC.	7 PIEZAS
I <b>5648</b>	EXPOSITOR BANDEROLA COMAS	53,42 €	440	270	1 COLEC.	4 PIEZAS
J <b>5646</b>	MUEBLE EXPOSITOR TOTEM COMAS	325,17 €	301	1869	8-16 COLEC.	32-64 PIEZAS

	€	mm	mm	COLEC.	PIEZAS	
A <b>7824</b>	BASE MUEBLE EXPOSITOR NEGRO COMAS AUTOR	693,98 €	720	1600	1 COLEC.	1 MASTER POR REF
A <b>7597</b>	TABLERO EXPOSITOR MUEBLE MADERA COMAS	25,02 €				
B <b>7780</b>	AUTOR	25,02 €				
C <b>7781</b>	TABLERO EXPOSITOR MUEBLE MADERA LAB	25,02 €				
D <b>7782</b>	TABLERO EXPOSITOR MUEBLE MADERA KODAI	25,02 €				
E <b>7888</b>	TABLERO EXPOSITOR MUEBLE MADERA SAKURA	25,02 €				
	TABLERO EXPOSITOR MADERA CHULETERO HQ					

€	mm	mm	COLEC.	PIEZAS
693,98 €	720	1600	1 COLEC.	1 MASTER POR REF

# Sostenibilidad Sustainability



Trabajamos para desarrollar un proceso industrial sostenible con combustibles que contribuyen a reducir las emisiones de CO2.

*We are working to develop a sustainable industrial process using fuel that helps to reduce CO2 emissions.*



Diseñamos embalajes con materiales reciclables para crear el menor impacto medioambiental posible.

*We are designing packaging with recyclable materials to reduce the environmental impact as far as possible.*



Controlamos el vertido de residuos para proteger la sostenibilidad del planeta.

*We monitor our waste disposal to protect the planet's sustainability.*

## Renovamos el compromiso ISO We renew our ISO commitment.

Acredita que en Comas aplicamos medidas de gestión medioambiental, con el fin de reducir el impacto de nuestra empresa en el medio ambiente.

*Shows that Comas implements an environmental management system in order to reduce the impact of our business on the environment.*



En los últimos años Comas ha trabajado para crear una compañía sostenible, social y medioambiental.

*Trabajamos la sostenibilidad desde fases iniciales de diseño, desarrollando ideas y acciones que contribuyan a reducir daños en nuestro planeta y eviten el agotamiento de recursos. Desarrollamos valores sostenibles en todos los ámbitos de la compañía para una correcta gestión ambiental.*

Certifica tanto la calidad en nuestro sistema productivo como en los procesos logísticos, administrativos y de dirección de Comas.

*Shows the quality of Comas' system of production and logistical, administrative and management processes.*



In recent years, Comas has been working to build a business that is sustainable both socially and environment.

*We work to achieve sustainability from the early phases of design, concept development and take action to reduce harm to the planet and avoid over-use of resources. We follow values of sustainability in all areas of the business to ensure rigorous environmental management.*





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8933	275	9629	137	9760	268	10028	308	10088	231	10159	323	10237	324	10576	327	10668	357
8934	275	9630	137	9764	271	10029	308	10089	231	10160	323	10238	324	10577	327	10669	357
8935	260	9631	137	9765	271	10030	308	10090	231	10161	323	10239	324	10578	327	10670	357
8936	261	9632	275	9766	271	10031	308	10091	231	10162	323	10240	324	10579	327	10671	357
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8953	257	9712	265	9974	281	10047	317	10106	227	10188	322	10261	325	10594	329	10686	432
8954	281	9713	265	9975	281	10048	317	10107	227	10190	322	10262	325	10595	329	10687	432

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# Iconos / Icons



**INOX STAINLESS STEEL 304**  
Inox AISI 304

**INOX STAINLESS STEEL 430**  
Inox AISI 430

**INOX STAINLESS STEEL 201**  
Inox AISI 201

**CARBON STEEL**  
Acero de carbono  
Carbon Steel

**CORK**  
Corcho  
Cork

**ACRYLIC**  
Acrílico  
Acrylic

**ABS PLASTIC**  
ABS Plástico  
ABS Plastic

**PC POLYCARBONATE**  
Policarbonato  
Polycarbonate

**PP POLYPROPYLENE**  
Polipropileno  
Polypropylene

**EPP EXPANDED POLYPROPYLENE**  
Polipropileno expandido  
Expanded polypropylene

**HD PE 500**  
Poliétileno de alta densidad  
High density polyethylene

**NYLON**  
Nylon

**SILICONE**  
Silicona  
Silicone

**RUBBER**  
Caucho  
Rubber

**THERMO PLASTIC RUBBER**  
Caucho termoplástico  
Thermoplastic Rubber

**STABILISED WOOD**  
Madera estabilizada  
Stabilised wood

**OAK WOOD**  
Madera de roble  
Oak Wood

**ZEBRA WOOD**  
Madera de zebrano  
Zebra wood

**ROSEWOOD WOOD**  
Madera de palisandro  
Rosewood wood

**PAKKA WOOD**  
Madera de pakka  
Pakka wood

**MIKARTA WOOD**  
Madera de mikarta  
Mikarta wood

**OLIVE WOOD**  
Madera de olivo  
Olive wood

**ACACIA WOOD**  
Madera de acacia  
Acacia wood

**BEECH WOOD**  
Madera de haya  
Beech wood

**BAMBOO WOOD**  
Madera de bambú  
Bamboo wood

**3 CAPAS ANTIADHERENTE NON-STICK LAYERS**  
Triple capa antiadherente  
Triple non-stick coating

**FONDO SISTEMA SANDWICH**  
Sandwich bottom system

**SLATE**  
Pizarra  
Slate

**COTTON**  
Algodón  
Cotton

**KRAFT**  
Kraft

**PORCELAIN**  
Porcelana  
Porcelain

**AL ALUMINIUM**  
Aluminio  
Aluminium

**CU COPPER**  
Cobre  
Copper

**CAST IRON**  
Hierro fundido  
Cast iron

**ENAMELLED IRON**  
Hierro esmaltado  
Enamelled iron

**ZINC**  
Zinc

**GLASS**  
Glass  
Cristal

**BOROSILICATE**  
Borosilicato  
Borosilicate

**FIBERGLASS**  
Fiberglass

**PVD COLOR**  
Color PVD  
PVD color

**“**  
Diseño propio  
Designed in-house

**Modular**  
Modular

**Apto para fogón eléctrico**  
Suitable for Electric Cooker

**Apto para horno**  
Suitable for Oven

**Lavar a mano**  
Hand Wash

**No fuego directo**  
No direct fire

**Apto para congelador**  
Suitable for Freezing

**MÁX. 220°C**  
Temperatura máxima  
Max. temperature

**Acabado brillo**  
Mirror finish

**No apto para contacto alimentario**  
Food contact not safe

**Recubrimiento antiadherente Quantanium**  
Non-stick coating Quantanium

**Apilable**  
Stackable

**Sostenible**  
Sustainable

**Apto para gas**  
Suitable for conventional Gas Cooker

**Apto para microondas**  
Suitable for Microwave

**No apto para horno**  
Not Suitable for Oven

**Apto para lavadora**  
Machine Washable

**Hidratar con aceite de oliva**  
Hydrate with Olive Oil

**Apto para contacto alimentario**  
Food contact Safe

**Acabado satin**  
Satin finish

**Recubrimiento non-stick**  
Non-tick coating

**Triple capa antiadherente**  
Triple non-stick coating

**Ligero**  
Lightweight

**Apto para vitrocerámica**  
Suitable for Vitroceramic

**Apto para inducción**  
Suitable for Induction Cooker

**Apto para lavavajillas**  
Dishwasher safe

**No apto para microondas**  
Not Suitable for Microwave

**Soporta hasta 80°C**  
Until 80°C suport

**Combinable con otros productos del catálogo**  
Combinable with other products in the catalog.

**Antideslizante**  
Anti-slip

**Espesor material**  
Thickness

**BBQ**  
BBQ

**Fondo sistema sandwich**  
Sandwich bottom system



**grupo lópez pardo**

DISTRIBUIDOR EN ZONA



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