

comas

24



SIN  
PRECIO

# comas

**Mantén el catálogo  
siempre actualizado**



**Keep the catalogue  
always updated**



# 1991-2024

## 1991

Comas nace con la venta de estoc procedente de una liquidación de fabricas de Portugal.

*Comas was born with the sale of stock from the liquidation of factories in Portugal.*



## 2000

Nos trasladamos a Cardedeu. Se moderniza la fabrica de la mano de un socio italiano.

*We moved to Cardedeu. The factory was modernised by a shareholder from Italy.*



## 2016

Nace Culter, la nueva marca de Comas de alto standing.

*Culter is born, the new high standing brand of Comas.*

**culter**

## 2020

Comas se introduce en el mundo del catering presentando LES ESSENCES.

*Comas entry into the world of catering by presenting LES ESSENCES.*



## 2022

Sale la colección Atlántida que rinde homenaje al 30 aniversario de Comas.

*The Atlántida collection, which pays tribute to the 30th anniversary of Comas, is released.*

**comas30**

## 2024

Ponemos el acento en artículos del área de cocina, sobre todo en las sartenes y las cubetas GN.

*The focus is on items from the kitchen area, especially the frying pans and GN containers.*



## 1996

Comas adquiere la fabrica de cuberterías Arkaute.

*Comas acquires the Arkaute cutlery factory.*



## 2004

Nace la cubreteria Barcelona. Comas da valor añadido a sus colecciones estudiando cada diseño.

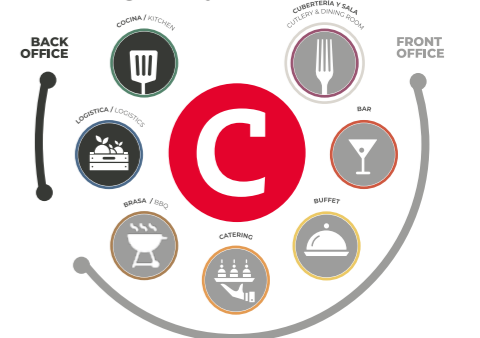
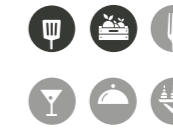
*Barcelona cutlery is born. Comas gives added value to its collections by studying each design.*



## 2019

Nos especializamos en las diferentes zonas de servicio de la restauración.

*We specialise in the different service areas of the catering industry.*



## 2021

Nos trasladamos a Lliçà d'Amunt. Una ubicación de 5.000m2 con capacidad para 10.000 palés.

*We move to Lliçà d'Amunt. A 5.000 square metre location with capacity for 10.000 pallets.*



## 2023

CULTER desaparece y surge COMAS AUTOR que da nombre a las colecciones de diseño propio.

*CULTER disappears and COMAS AUTOR is created to name its own design collections.*

**comas**

# comas

COMAS es la demostración de que cotidianidad y calidad pueden ir de la mano. Una apuesta decidida por la transparencia y la confianza, basada en un producto de calidad tanto para el mundo profesional como para el hogar.

Nuestro objetivo es ampliar horizontes más allá de la mesa, ofreciendo soluciones globales dentro del sector de la hostelería profesional.

COMAS engloba tanto cubertería como menaje.

*COMAS is proof that the everyday and quality can coexist. A strong commitment to transparency and trust, based on a well-designed, quality product that is competitive for commercial and domestic use alike.*

*Our aim is to broaden horizons beyond the table, offering global solutions within the professional catering sector.*

*COMAS includes both cutlery and kitchenware.*



COMAS AUTOR es sinónimo de exclusividad. Cada colección ha sido diseñada pensando en ofrecer al chef una pieza original, de calidad, con la que pueda completar sus emplatados más creativos y para que el cliente pueda experimentar nuevas sensaciones y se sorprenda en cada plato.

Todas las colecciones de COMAS AUTOR son de diseño propio y han sido planteadas con nuestros diseñadores para conseguir colecciones premium.

*COMAS AUTOR is synonymous of exclusivity. Each collection has been designed to offer to the chef an original, quality piece, with which he can complete his most creative dishes and so that the customer can experience new sensations and be surprised by each dish.*

*All COMAS AUTOR collections are of our own design and have been planned with our designers in order to achieve premium collections.*





Nuestro objetivo es ampliar horizontes más allá de la mesa, ofreciendo soluciones globales dentro del sector de la hostelería profesional.

*Our aim is to look beyond the dining table, offering global solutions within the hospitality industry.*

**SOLUCIONES GLOBALES PARA HORECA PROFESIONAL:  
HOTELES Y RESTAURANTES**

GLOBAL SOLUTIONS FOR THE HOSPITALITY INDUSTRY:  
HOTELS AND RESTAURANTS



Nuestro catálogo sigue evolucionando para ser tu proveedor de referencia.

*Our products are continuously evolving and expanding to be your go-to supplier.*

Somos especialistas en soluciones para la hostelería profesional, sin perder nuestra característica vocación de servicio y compromiso de calidad.

*We specialise in solutions for the hospitality industry, without losing sight of our values of service and quality.*

HONESTY



MAYOR CALIDAD AL MEJOR PRECIO

Nuestra prioridad es ofrecer la máxima calidad de nuestros productos al precio más competitivo del mercado con un servicio eficiente y personalizado. Aportamos fiabilidad y proximidad a nuestros clientes y eso nos otorga una fuerte implantación y presencia entre nuestros competidores.

HIGHEST QUALITY AT THE BEST PRICE

Our priority is to offer the best quality product at the most competitive price in the market, with efficiency and the personal touch. We work closely with our customers and they trust us. That gives us a strong position compared to our competitors.

ANALIZAMOS Y BUSCAMOS SOLUCIONES GLOBALES PARA EL SECTOR HORECA

Apostamos por el diseño exclusivo de nuestros productos buscando siempre la tendencia y la innovación. Nuestra iniciativa para crear piezas únicas nos ha sido reconocida con importantes premios del sector del diseño.

I+D



WE ANALYSE AND SEEK GLOBAL SOLUTIONS FOR THE HORECA SECTOR

We are committed to having exclusive designs for our products, in line with modern trends and innovations. We have gained recognition for our unique pieces with important design prizes.



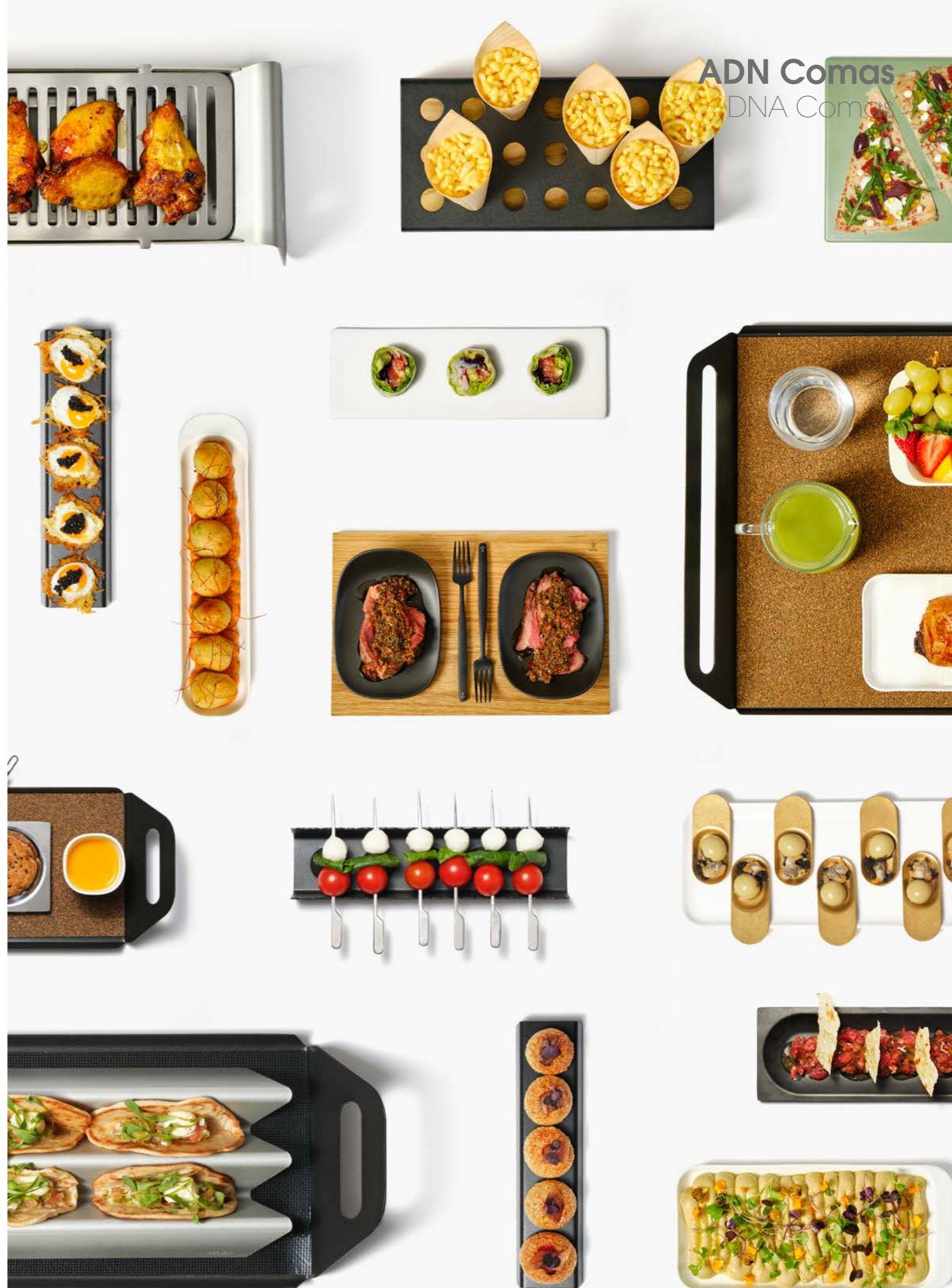
MENTALIDAD INDUSTRIAL

El expertise productivo nos lleva a trabajar los materiales de la manera más eficaz con acabados que garantizan una calidad premium en nuestros productos. Esta experiencia nos permite ofrecer 5 años de garantía en todas nuestras colecciones.

INDUSTRIAL MENTALITY

Our expertise in manufacturing means that we use materials as efficiently as possible with finishes that ensure premium quality for our products. That experience allows us to offer a 5-year guarantee on all our collections.

KNOW HOW



ADN Comas  
DNA Comas

# Diseño y calidad

## Design and quality

En Comas apostamos por un equipo interno de diseñadores de producto y colaboraciones externas a largo plazo para crear colecciones personales, únicas y exclusivas. Los mejores profesionales del sector nos acompañan en la creación de productos y marcas innovadoras. Equipos formados por los diseñadores más técnicos y los ingenieros más creativos de Barcelona.

También colaboramos con la Universitat de Barcelona y la escuela de diseño e ingeniería Elisava. Proponemos un gran reto a los estudiantes: diseñar, con ayuda del equipo de Comas, una colección novedosa y con una necesidad específica para el sector. Colaboraciones que suponen un *win-win* para ambas partes y que se han vuelto imprescindibles.

*At Comas, we are committed to an internal team of product designers and long-term external collaboration too create personal, unique and exclusive collections. The best Design professionals, join us to create innovative products and brands. Teams made by Barcelona's most technical designers and the most creative engineers.*

*We also collaborate with the University of Barcelona and the Elisava School of Design and Engineering. We propose a great challenge to the students: to design, with the help of the Comas team, a new collection with a specific need for the market. Collaborations that represent a win-win for both parties and that have become essential.*



**ELISAVA** Escuela Universitaria de Barcelona  
Diseño e Ingeniería



<b>2018</b> ASTER	<b>2018</b> MAGNOLIA	<b>2020</b> SAKURA	<b>2020</b> LAB	<b>2021</b> LAB ACCESORIES



<b>2018</b> BAOBAB	<b>2023</b> ATLÁNTIDA	<b>2023</b> BOLETUS



<b>2019</b> BAOBAB	<b>2019</b> KODAI	<b>2020</b> LAB



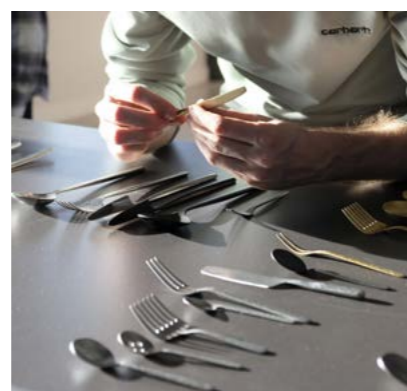
<b>2019</b> ASTER	<b>2023</b> BAUHAUS

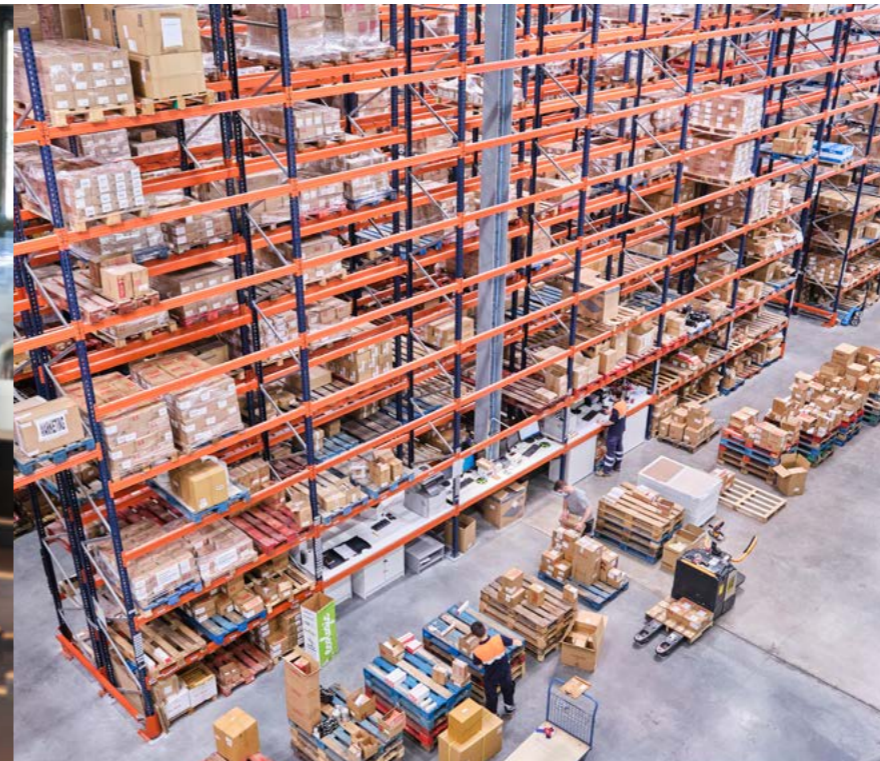


<b>2021</b> LES ESSENCES



<b>2022</b> ATLÁNTIDA





**SEDE**  
HEADQUARTERS

El rápido crecimiento de la compañía nos ha obligado a trasladarnos a unas nuevas instalaciones en Lliçà d'Amunt, a tan solo 30 km de la ciudad de Barcelona.

*The rapid growth of the company has forced us to move to new premises in Lliçà d'Amunt, just 30 km from the city of Barcelona.*

**CAPACIDAD**  
CAPACITY

Las instalaciones tienen una superficie de 5.000m2 repartidos en 3 plantas. Gracias a este cambio, el almacén cuenta con una capacidad de 10.000 palés.

*The facilities have a surface area of 5,000 m2 spread over 3 floors. Thanks to this change, the warehouse has a capacity of 10,000 pallets.*

**SHOWROOM**  
SHOWROOM

En nuestro "showroom", tenemos expuestos todos nuestros artículos para que nuestras visitas puedan conocerlos de primera mano.

*In the showroom, we have a wide variety of items on display so that our visitors can see them first-hand.*

**EQUIPO COMAS**  
COMAS TEAM

El equipo COMAS ha ido aumentando en los últimos dos años, reforzando así, todos los departamentos de la compañía.

*The COMAS team has been growing over the last two years, thus reinforcing all COMAS departments.*



## PAÍSES DONDE TENEMOS PRESENCIA

COUNTRIES WHERE WE ARE PRESENT



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...

**MERCADOS:**  
**45%**  
**EXPORTACIÓN**

**MARKETS:**  
**45% EXPORT**

## ALMACÉN

WAREHOUSE

Almacén central de 5.000 m2.  
Almacén en BCN con capacidad para 3.000 palés.  
Almacén en Canarias de 250 m2.  
2 almacenes en China de 3.000 m2 (Guangzhou y Tianjin).  
Central warehouse of 5.000 m2.  
Warehouse in BCN with capacity for 3.000 pallets.  
Warehouse in the Canary Islands of 250 m2.  
2 warehouse in China of 3.000 m2 (Guangzhou y Tianjin).

## 60% STOCK SOBRE VENTAS

60% STOCK OVER SALES.

95% de pedidos servidos en máximo 48 horas.  
95 % of orders dispatched within 48 hours.

## CIFRAS

FIGURES

Previsión de crecimiento del 10% en 2023.  
EBITDA superior al 10%.  
Previsión de facturación de 22 M.  
10% growth forecast for 2023.  
EBITDA above 10%.  
Forecast turnover of 22 M.

## OFICINA EN CHINA

OFFICE IN CHINA

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

## Mercados y cifras

Markets and figures

**PRESENTES  
EN 57 PAÍSES**

PRESENT IN  
57 COUNTRIES

**+ 1800  
DISTRIBUIDORES**

+ 1800  
DISTRIBUTORS

**45 EMPLEADOS  
INTERNOS**

45 DIRECT  
EMPLOYEES

**36 COMERCIALES  
EXTERNOS**

36 COMMERCIAL  
AGENTS

Nuestro mercado es global y así lo refleja el plan estratégico de la compañía, que prevé potenciar la exportación en los próximos años.

Our market is global and our strategic plan reflects that reality, projecting rising exports over the next few years.



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.*



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.*



**En los últimos años Comas ha trabajado para crear una compañía sostenible, social y medioambientalmente.**

*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.*

**In recent years, Comas has been working to build a business that is sustainable both socially and environmentally.**

*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.*

Xavier Corominas, es profesor de la Escuela de Hostelería de Figueres y fundador del Private Chef Emporda. Tiene experiencia en cocinas de restaurantes, hoteles, catering y como asesor gastronómico. Ha adquirido habilidades, y conocimientos sobre diferentes estilos culinarios para encontrar el suyo propio.

*Xavier Corominas is a teacher at the Figueres Catering School and founder of Private Chef Emporda. He has experience in restaurant kitchens, hotels, catering and as a gastronomic consultant. He has acquired skills and knowledge of different culinary styles to find his own.*



Descubre  
qué hacemos.

## EVENTOS EVENTS

Xavier Corominas lidera la cocina de Comas. Unos eventos donde disfrutamos de un "show-cooking" mientras degustamos los exquisitos platos servidos con nuestros productos de diseño.

*Xavier Corominas leads the Comas kitchen. Events where we enjoy a showcooking while tasting the exquisite dishes served with our designer products.*

## COCINA KITCHEN

Cocina local, donde territorio y cultura se fusionan a través de una experiencia gastronómica única.

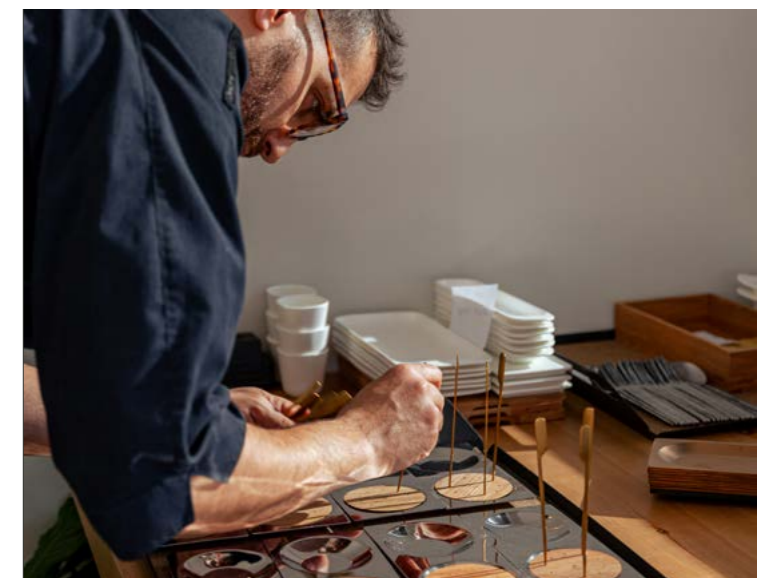
*Local and direct cuisine, where territory and culture merge through a unique gastronomic experience.*

## CATERING CATERING

Xavier Corominas, propietario de Private Chef Empordà, ofrece un servicio de Chef Privado en el Empordà y la Costa Brava.

*Xavier Corominas, owner of Private Chef Empordà, offers a Private Chef service in the Empordà and the Costa Brava.*

## Chef Corporativo Corporate Chef





En Comas damos mucha importancia el estar siempre rodeados de profesionales del sector. Aprender de ellos y escuchar sus necesidades nos hace mejorar e innovar día a día.

Además, nos encanta transmitir la pasión que tenemos por el mundo Horeca a todos nuestros clientes, así que la mejor manera de hacerlo es abriéndoles las puertas de Comas.

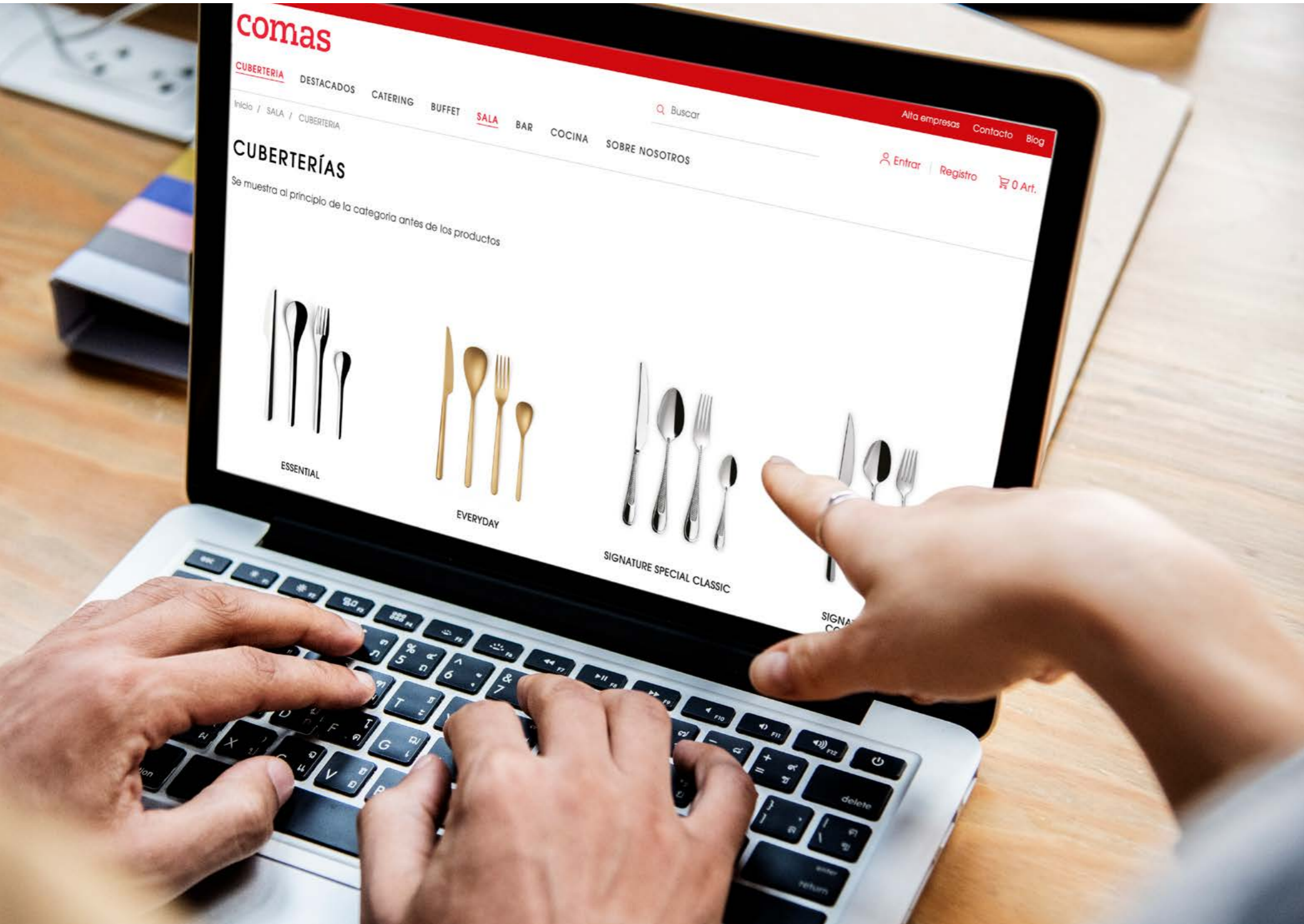
*At Comas we attach great importance to always being surrounded by professionals in the sector. Learning from them and listening to their needs makes us improve and innovate every day.*

*Furthermore, we love to transmit the passion we have for the Horeca world to all our customers, so the best way to do this is by opening the doors of Comas to them.*

En los eventos, invitamos a un profesional del sector para que nos cautive con sus conocimientos y, a la vez, nuestros clientes puedan comprobar de primera mano la funcionalidad de nuestros productos.

*At events we take the opportunity to demonstrate the functionality of our products and show how they look in a real environment.*

SÍGUENOS EN REDES SOCIALES.  
FOLLOW US IN SOCIAL MEDIA.



## E-COMMERCE E-COMMERCE

En la nueva web encontrarás todos los artículos de nuestro catálogo, clasificados y categorizados para que tu compra sea más fácil e intuitiva.

*You can see our whole catalogue on our new website, arranged by categories for intuitive purchasing.*

## TODO NUESTRO CATÁLOGO A UN CLICK OUR ENTIRE CATALOGUE AT A CLICK

Toda la información que necesitas de cada artículo, opciones de embalaje, fichas técnicas descargables, disponibilidad de stocks en tiempo real,...

*All the information you need for each product, packaging options, downloadable product information sheets, real-time stock availability,...*

## HISTORIAL Y GESTIÓN DE PEDIDOS ORDER HISTORY AND MANAGEMENT

En tu usuario podrás consultar tu historial de pedidos, gestionar diferentes direcciones de envío y revisar facturas y albaranes.

*You can view your order history, manage delivery address and review invoices and delivery notes on your user account.*



@comasandpartners



@comasandpartners



@comas-and-partners



@comasandpartners



Visita nuestra  
página web.

**PARTNERS**

PARTNERS



Nuestros partners desempeñan un papel fundamental en el éxito y el crecimiento sostenible de nuestra empresa.

Gracias a su especialización, experiencia, y sobre todo a su pasión, nuestros productos adquieren un valor añadido que se aprecia en todos los detalles.



Utset, con 130 años de historia, es actualmente dirigida por Ramon Utset, 4ª generación familiar. Utset es una empresa dedicada a la fabricación, venta y afilado de cuchillos.

*Utset, with 130 years of history, is currently managed by Ramon Utset, 4th generation of the family. Utset is a company dedicated to the manufacture, sale and sharpening of knives.*



**COLABORADORES**

COLLABORATORS



Presentamos los nuevos catálogos de distribuciones en exclusiva para el mercado HORECA España y Francia.

Con la intención de ofrecer un servicio más amplio a todos nuestros clientes, hemos alcanzado acuerdos de distribución en exclusiva con marcas de primer nivel en su categoría.



Fabricante de primer nivel especialista en sartenes, cazuelas, planchas para horno y brasa.

*First-class manufacturer specializing in frying pans, casseroles, oven and grill plates.*

*\*Venta exclusiva en España y Francia. Para el resto de países, +10% de contribución de transporte / Exclusive sale in Spain and France. For all other countries, +10% transport contribution.*



We present the new exclusive distribution catalogs for the HORECA market in Spain and France.

With the intention of offering a broader service to all our customers, we have reached exclusive distribution agreements with top-tier brands in their category.



Especialista en cajas isotérmicas de polipropileno para el transporte de alimentos en frío o en caliente.

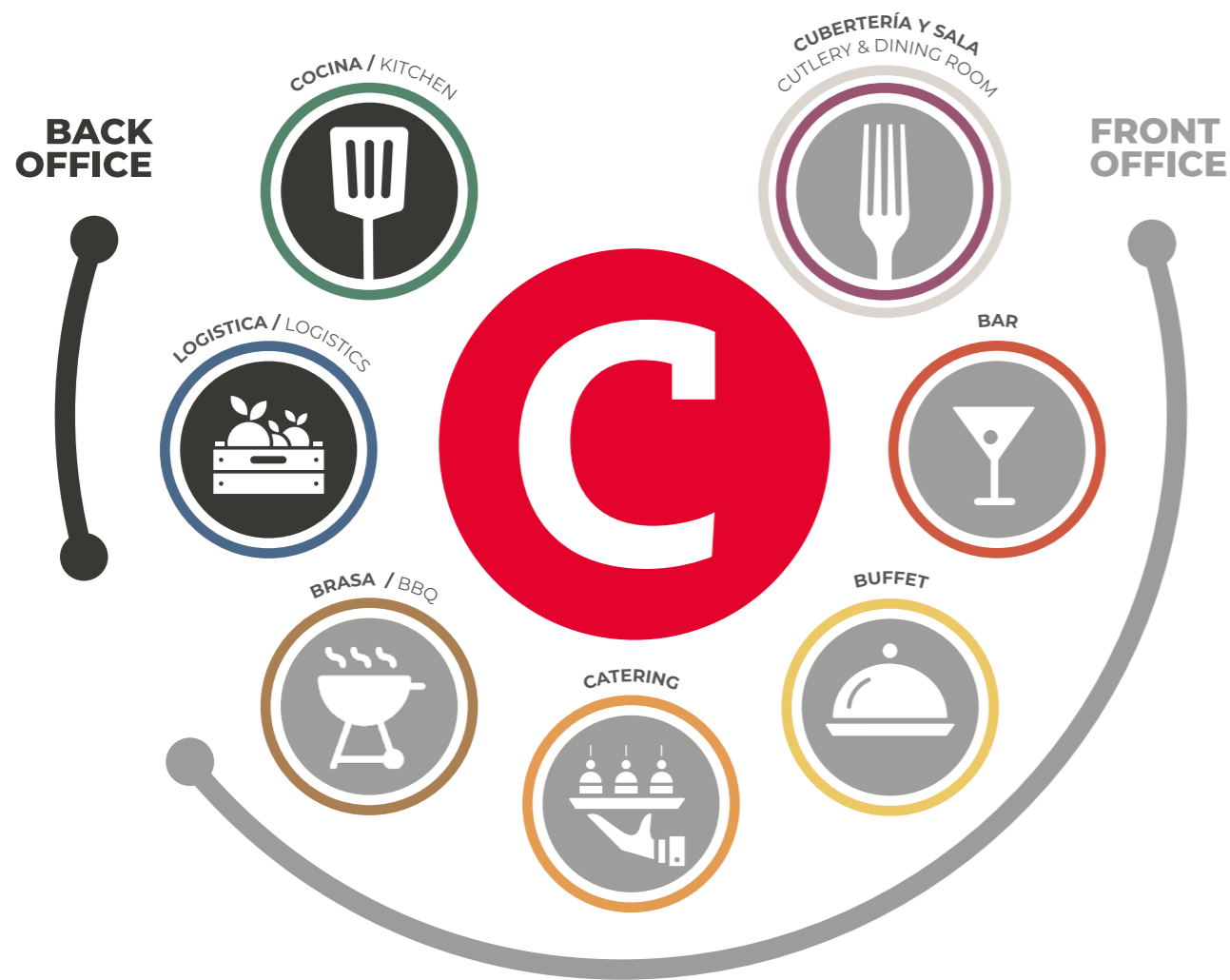
*Specialist manufacturer of polypropylene isothermal boxes for food transport in hot or cold.*

*\*Venta exclusiva en España. Para el resto de países, +10% de contribución de transporte / Exclusive sale in Spain. For all other countries, +10% transport contribution.*



# Contenido

Content



**CUBERTERÍA**  
CUTLERY



INOX 18/10  
INOX 18%  
CHULETEROS

**COCINA**  
KITCHEN



CORTE  
UTENSILIOS  
PASTELERÍA  
COCCIÓN  
GASTRONORM

**LOGISTICA**  
LOGISTICS



GN  
RACKS

**SALA**  
DINING ROOM



VAJILLA  
MINIATURAS  
SERVICIO MESA

**BAR**  
BAR



SERVICIO MESA  
COCTELERÍA  
ACCESORIOS

**BUFFET**  
BUFFET



CAJAS MADERA  
ACCESORIOS  
ELEGANT  
PINZAS

**CATERING**  
CATERING



LES ESSENCES

**BRASA**  
GRILL



CALIU  
KASAI  
ACCESORIOS BARBACOA



## INOX 18/10

18/10 STAINLESS STEEL

- 72 ASTER
- 30 ATLÁNTIDA
- 120 BAGUETTE S
- 118 BAGUETTE XL
- 70 BAOBAB
- 128 BARCELONA
- 80 CALLAS
- 106 CHEF
- 86 CONTOUR
- 88 CONTOUR COLORS
- 75 DALIA
- 74 EDELWEISS
- 66 FLEUR DE LYS
- 68 FLEUR DE LYS VINTAGE BLACK
- 112 IBIZA
- 124 INGLÉS M

- 125 INGLÉS S
- 122 INGLÉS XL
- 79 IRIS
- 54 KODAI VINTAGE
- 56 KODAI COLORS
- 36 LAB
- 42 LAB ACCESSORIES
- 38 LAB COLORS
- 100 LONDON
- 102 LONDON VINTAGE
- 107 LOTUS
- 96 MARANTA
- 98 MARANTA VINTAGE
- 52 MARINA
- 60 MINI KODAI
- 110 MUNICH

- 116 NORTH M
- 117 NORTH S
- 114 NORTH XL
- 76 OAK
- 113 ONLINE
- 78 OSLO
- 84 PALMA
- 108 ROSEWOOD
- 50 SAKURA
- 81 SANGIOVESE
- 82 SANGIOVESE COLORS
- 105 TULIP
- 90 VERSAILLES
- 92 VERSAILLES COLORS
- 126 VIENA
- 104 VIOLET

## INOX 18%

18% STAINLESS STEEL

- 196 1001
- 198 1003
- 184 ALIDA
- 195 ARABICA
- 134 BCN COLORS
- 138 BCN MARTELÉ
- 132 BCN SATIN
- 180 BILBAO S
- 178 BILBAO XL
- 192 BROOKLYN
- 144 CANADA
- 146 CANADA VINTAGE
- 147 CANADA VINTAGE COLORS
- 159 CHEESE
- 156 CHEF FREE

- 194 COLOMBIA
- 164 CUBA
- 197 ECO
- 152 FINGER FOOD
- 176 GRANADA S
- 174 GRANADA XL
- 160 HIDRAULIC
- 161 HIDRAULIC BLACK
- 191 HOTEL
- 190 HOTEL EXTRA ECO
- 188 HOTEL EXTRA M
- 187 HOTEL EXTRA XL
- 158 KYOTO
- 157 LOTUS FREE
- 182 LUNA

- 183 LUNA SATIN BLACK
- 162 MADRID
- 140 MALVARROSA
- 186 MART
- 166 MIA
- 168 NAPOLI
- 199 NERVIO
- 142 NICE
- 181 OLYMPIA
- 139 OSLO ECO
- 154 SANTORINI
- 172 SEVILLA S
- 173 SEVILLA VINTAGE
- 170 SEVILLA XL
- 169 VIEUX PARIS

## OTROS

OTHERS

- 121 FABRICACIÓN CUBIERTOS
- 246 FINISHES - PVD
- 177 MANTENIMIENTO CUBIERTOS
- 130 REPOSA CUBIERTOS
- 193 TAKE AWAY







# Atlántida



Atlántida 



ATLÁNTIDA se concibe como una colección de cubertería que invita a explorar el misterio y dinamismo de una experiencia gastronómica contemporánea.

*Atlántida is conceived as a collection of cutlery that invites you to explore the mystery and dynamism of a contemporary gastronomic experience.*



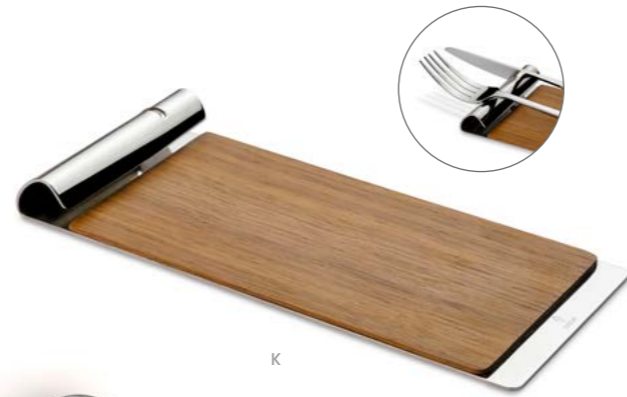
**Conoce más sobre Atlántida.**



# Atlántida Mirror

INOX 18/10 / 6mm / Mirror

Everest + Atlantida



INOX STAINLESS STEEL 304

- 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 à 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

	UE	MOQ	✦ mm	✦ mm
A	0/6/60/540/2160	60	220	
B	0/6/60/540/2160	60	206	6
C	0/6/60/1920/5760	60	226	
D	0/6/60/1920/5760	60	215	6
E	0/6/60/1920/5760	60	218	6
F	0/6/60/1920/5760	60	216	6
G	0/6/60/1920/5760	60	169	
H	0/6/60/1920/5760	60	163	5
I	0/6/60/1920/5760	60	160	5
J	0/6/60/1920/5760	60	109	3,5
K	0/4/48//	4	190	1,5

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

ATLANTIDA CONCEPT  
COMAS COLLECTION FAMILY  
MESA - LUNCH - MOKA



ATLANTIDA MESA

ATLANTIDA LUNCH

MOKA



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.

*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.*

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

*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.*





# Atlántida Ice Black

INOX 18/10 / 6mm / Ice Black



- A **8579** CUCHILLO MESA  
table knife, couteau table, coltello tavola, tafelmesser
- B **8580** CUCHARA MESA  
table spoon, cuillère table, cucchiaio tavola, tafellöffel
- C **8581** TENEDOR MESA  
table fork, fourchette table, forchetta tavola, tafelgabel
- D **8655** CUCHARA SALSA  
sauce spoon, cuillère a sauce, cucchiaio salsa, saucenlöffel
- E **8582** CUCHILLO LUNCH  
cake knife, couteau gâteau, coltello dolce, kuchenmesser
- F **8584** CUCHARA LUNCH  
cake spoon, cuillère gâteau, cucchiaio dolce, lunch löffel
- G **8583** TENEDOR LUNCH  
cake fork, fourchette gâteau, forchetta dolce, kuchengabel
- H **8585** CUCHARA CAFÉ  
coffee/moka spoon, cuillère moka, cucchiaio moka, makkalöffel

INOX STAINLESS STEEL 304

UE	MOQ	▶ mm	✂ mm
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
1/0/2/5/50	2		



# Atlántida Polvo de Luna

INOX 18/10 / 6mm / Shotblasting



Everest + Atlantida



- A **10988** CUCHILLO CHULETERO EVEREST  
steak knife, couteau steak, coltello bistecca, steakmesser
- B **10989** TENEDOR CHULETERO EVEREST  
steak knife, couteau steak, coltello bistecca, steakmesser
- C **10979** CUCHILLO MESA  
table knife, couteau table, coltello tavola, tafelmesser
- D **10981** CUCHARA MESA  
table spoon, cuillère table, cucchiaio tavola, tafellöffel
- E **10980** TENEDOR MESA  
table fork, fourchette table, forchetta tavola, tafelgabel
- F **10986** CUCHARA SALSA  
sauce spoon, cuillère a sauce, cucchiaio salsa, saucenlöffel
- G **10982** CUCHILLO LUNCH  
cake knife, couteau gâteau, coltello dolce, kuchenmesser
- H **10983** CUCHARA LUNCH  
cake spoon, cuillère gâteau, cucchiaio dolce, lunch löffel
- I **10984** TENEDOR LUNCH  
cake fork, fourchette gâteau, forchetta dolce, kuchengabel
- J **10985** CUCHARA CAFÉ  
coffee/moka spoon, cuillère moka, cucchiaio moka, makkalöffel

INOX STAINLESS STEEL 304

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



# Lab



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

Lab

Cuartería / Cutlery

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





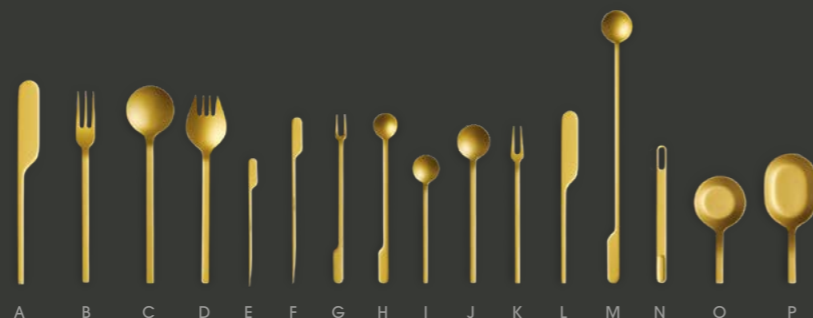
# Lab Colors



INOX 18/10 / 2mm / Vintage Gold



LAB  
Collection.



## Lab Colors Vintage Gold

INOX 18/10 / 2mm / Vintage Gold



Cuiteria / Cutlery

INOX  
STAINLESS  
STEEL  
304

	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 ESPATULA spatula coffee spoon, cuillère spatule, cucchiaio spatola, mokkalöffel	0/12/120/5400/10800	60	108	2
O <b>1553</b> CUCHARA DEGUSTACION tasting spoon, cuillère dégustation, cucchiaio degustazione, probierlöffel	0/12/120/5400/10800	60	86	2
P <b>1554</b> CUCHARA DEGUSTACION OVAL oval tasting spoon, cuillère dégustation ovale, cucchiaio degustazione ovale, probierlöffel oval	0/12/120/5400/10800	60	101	2





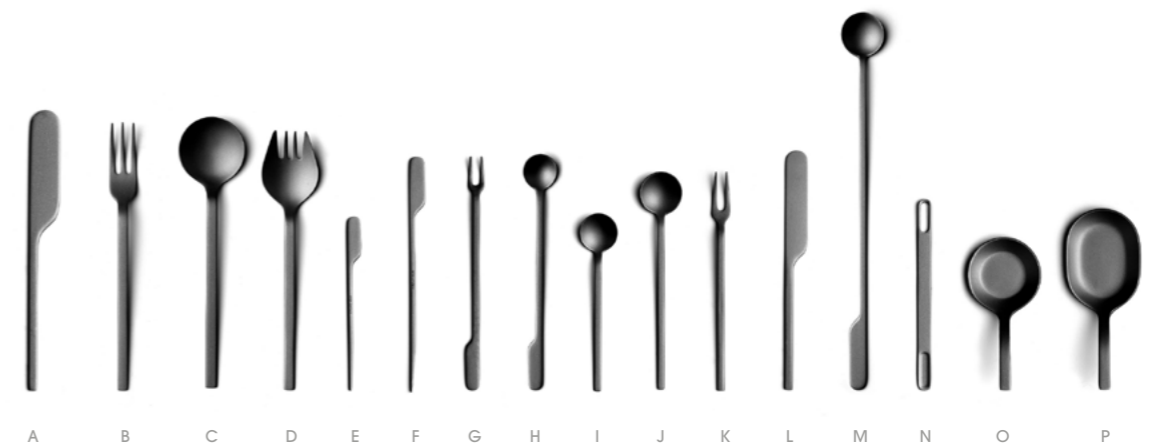
# Lab Colors Vintage Copper

INOX 18/10 / 2mm / Vintage Copper



# Lab Colors Ice Black

INOX 18/10 / 2mm / Ice Black



Cuiteria / Cutlery

INOX STAINLESS STEEL 304

		UE	MOQ	▶ mm	✂ mm
A	<b>1555</b> CUCHILLO MESA MONOBLOC monoblock table knife, couteau table monobloc, coltello tavola monobloc, monoblock tafelmesser	0/12/120/5400/10800	60	160	
B	<b>1557</b> TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel	0/12/120/5400/10800	60	154	2
C	<b>1556</b> CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel	0/12/120/5400/10800	60	153	2
D	<b>1558</b> TENEDOR ARROZ rice fork, fourchette à riz, forchetta riso, reisgabel	0/12/120/5400/10800	60	148	2
E	<b>1559</b> PINCHO cocktail stick, stick à cocktail, spiedo, spie	0/12/120/5400/10800	60	100	2
F	<b>1560</b> PINCHO LARGO large cocktail stick, stick à cocktail long, spiedo lungo, langer spie	0/12/120/5400/10800	60	135	2
G	<b>1561</b> TENEDOR APERITIVO appetizer fork, fourchette apéritif, forchetta antipasto, aperitif gabel	0/12/120/5400/10800	60	135	2
H	<b>1562</b> CUCHARA APERITIVO appetizer spoon, cuillère apéritif, cucchiaio antipasto, aperitif löffel	0/12/120/5400/10800	60	135	2
I	<b>1563</b> CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	0/12/120/5400/10800	60	101	1,5
J	<b>1565</b> CUCHARA LUNCH cake spoon, cuillère gâteau, cucchiaio dolce, lunch löffel	0/12/120/5400/10800	60	125	2
K	<b>1566</b> TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	0/12/120/5400/10800	60	125	2
L	<b>1564</b> CUCHILLO LUNCH MONOBLOC monoblock cake knife, couteau gâteau monobloc, coltello dolce monobloc, monoblock kuchenmesser	0/12/120/5400/10800	60	135	2
M	<b>1567</b> CUCHARA COCTEL LARGA large cocktail, cuillère cocktail longue, cucchiaio cocktail lunga, cocktail löffel-lang	0/12/120/5400/10800	60	108	2
N	<b>1568</b> CUCHARA CAFÉ ESPATULA spatula coffee spoon, cuillère spatule, cucchiaio spatola, mokkalöffel	0/12/120/5400/10800	60	86	2
O	<b>1569</b> CUCHARA DEGUSTACION tasting spoon, cuillère dégustation, cucchiaio degustazione, probierlöffel	0/12/120/5400/10800	60	101	2
P	<b>1570</b> CUCHARA DEGUSTACION 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, reisgabel	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, monoblock kuchenmesser	0/12/120/5400/10800	60	135	2
M	<b>8651</b> CUCHARA COCTEL LARGA large cocktail, cuillère cocktail longue, cucchiaio cocktail lunga, cocktail löffel-lang	0/12/120/5400/10800	60	108	2
N	<b>8652</b> CUCHARA CAFÉ ESPATULA spatula coffee spoon, cuillère spatule, cucchiaio spatola, mokkalöffel	0/12/120/5400/10800	60	86	2
O	<b>8653</b> CUCHARA DEGUSTACION tasting spoon, cuillère dégustation, cucchiaio degustazione, probierlöffel	0/12/120/5400/10800	60	101	2
P	<b>8654</b> CUCHARA DEGUSTACION OVAL oval tasting spoon, cuillère dégustation ovale, cucchiaio degustazione ovale, probierlöffel oval	0/12/120/5400/10800	60	101	2





# Lab Accessories

Lab Accessories   
Servicio mesa / Table top



reddot design award  
winner 2021

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.

Nuestros embajadores de marca, los chefs Cañitas Maite, han podido comprobar la versatilidad de la colección, creando originales emplatados de sus conocidas elaboraciones. La combinación de sus recetas con las piezas LAB es espectacular.



*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.*

*The Cañitas Maite chefs, our Brand Ambassadors, have seen for themselves how versatile the collection is, serving their renowned confections in original ways. The combination of their dishes and the pieces from the LAB collection is spectacular.*



Descubre la modularidad de LAB.

Vermut, tapas y arroces / Cocktail, tapas and rice dishes



Bandejas y soportes fabricados en aluminio para conseguir la mayor ligereza. Con formas polivalentes que optimizan las posibilidades de uso de cada una de ellas.

Trays and supports made of aluminium for maximum lightness. With multi-purpose shapes that optimise the possibilities of use of each one of them.

Juega  
Play

No importa el estilo en el que estés pensando para tus emplatados, la variedad de formatos, colores y texturas que ofrece la colección LAB abren un abanico de posibilidades a la hora de presentar cualquier elaboración culinaria.

*No matter what style you are considering for service, the variety of forms, colours and textures that the LAB collection offers opens up a panoply of possibilities for the presentation of any culinary offering.*

Presentaciones únicas  
Unique presentations

El plato no es sólo el soporte, es el elemento que completa una receta. La variedad de formas, texturas y colores de la colección LAB, permiten crear una experiencia gastronómica única, creando el conjunto idóneo para una presentación excepcional.

*A dish is not a mere container, it is what completes a recipe. The diversity of forms, textures and colours in the LAB collection allow you to create a unique gastronomic experience with the ideal combination of serving ware to present food in a truly exceptional way.*



Conoce más sobre  
LAB Accesories.







**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**

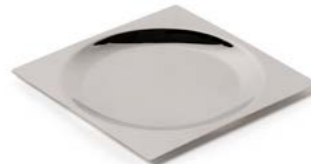
1 ration oval plate  
plateau 1 bassin ovale  
vassoio 1 porzione ovale  
1 portion rechteckiger edelstahl teller



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**

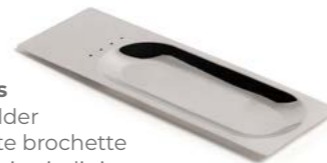
1/2 ration oval plate  
plateau 1/2 bassin ovale  
vassoio 1/2 porzione ovale  
ovale 1/2 portion rechteckiger edelstahl teller



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

**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

**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

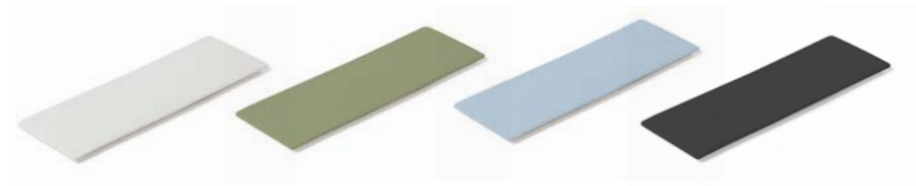
REF.	COLOR	W(mm)	L(mm)	UE / MOQ
8607	ORO	92,5	185	0-4-16-288-864 / 4
8608	COBRE	92,5	185	0-4-16-288-864 / 4
8609	NEGRO	92,5	185	0-4-16-288-864 / 4





**Base porcelana pequeña**

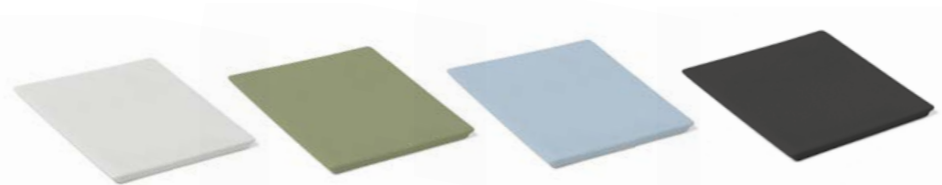
Simple porcelain tray  
Plateau en porcelaine simple  
Vassoio porcellana semplice  
Einfaches porzellantablett



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

**Base porcelana grande**

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



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

**Base madera**

wood tray  
plateau en bois  
vassoio legno  
holztablett



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

**Disco pinchos**

round stick holder  
porte 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**

gest plate  
plateau en porcelaine gest  
vassoio porcellana gest  
gest porzellantablett



REF.	H(mm)	W(mm)	L(mm)	UE / MOQ
9984	30	110	105	0-4-16-512-1536 / 4





# Sakura



INOX 18/10 / 5mm / Mirror



**SAKURA**  
Collection.



reddot design award  
winner 2020

**Sakura**

INOX 18/10 / 5mm / Mirror



- A **6931** CUCHILLO MESA  
table knife, couteau table, coltello tavola, tafelmesser
- B **6932** CUCHARA MESA  
table spoon, cuillère table, cucchiaio tavola, tafellöffel
- C **6933** TENEDOR MESA  
table fork, fourchette table, forchetta tavola, tafelgabel
- D **6934** CUCHARA RAMEN  
ramen spoon, cuillère ramen, cucchiaio ramen, ramen löffel
- E **6935** SET PALILLOS  
chopsticks set, set piques, set bacchette, e\_stäbchen-set
- F **6936** PLATO PALILLOS PORCELANA  
porcelain chopsticks plate, porcelaine assiette piques, piatto porcellana bacchette, e\_stäbchen-teller porzellan
- G **7869** SOPORTE CUBIERTOS  
cutlery holder, panier à couverts, supporto coperte, besteckhalter
- H **6937** CUCHARA ARROZ  
rice spoon, porcelaine cuillère riz, cucchiaio riso porcellana, reislöffel porzellan
- I **6938** PLATO ARROZ PORCELANA  
porcelain rice plate, assiette riz, piatto riso, reisteller
- J **6939** TENEDOR LUNCH  
cake fork, fourchette gâteau, forchetta dolce, kuchengabel
- K **6940** CUCHARA CAFÉ  
tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel
- L **6941** CUCHARA MOKA  
coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel

- 9789** 24 PIEZAS  
24 pieces, écriin 24 pièces, bauletto 24 pz., 24 stück

UE	MOQ	mm	mm
0/6/60/1440/4320	60	228	
0/6/60/1440/4320	60	206	5
0/6/60/1440/4320	60	210	5
0/6/60/1440/4320	60	192	5
0/6/60/1440/4320	60	230	5,5
0/6/60/1440/4320	60		
0/6/60/1440/4320	60	80	8,5
0/6/60/1440/4320	60	108	5,5
0/6/60/1440/4320	60		
0/6/60/1440/4320	60	151	3,5
0/6/60/1440/4320	60	147	3
0/6/60/1440/4320	60	105	2
1/0/2/5/50	2		5





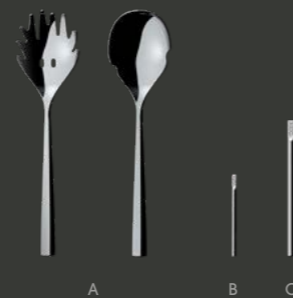
# Marina



INOX 18/10 / Mirror



**MARINA**  
Collection.



**Marina**

INOX 18/10 / Mirror

Proyecto en colaboración con:

*Xavier Pellier*

**U** ELISAVA



INOX  
STAINLESS  
STEEL  
**304**

- A 7558 SET CUCHARA + TENEDOR ENSALADA**  
set salad spoon + fork, set cuillère + fourchette à servir salade, set cucchiaino + forchetta servire, set salatlöffel + salatgabel
- B 7556 PACK 6 CUCHARA SENSORIAL**  
pack 6 sensorial remover, pack 6 cuillère sensoriel, pack 6 cucchiaino sensorial, pack 6 löffel sensorial
- C 7557 PACK 6 CUCHARA SENSORIAL LARGA**  
pack 6 sensorial long remover, pack 6 longue cuillère sensoriel, pack 6 cucchiaino lungo sensorial, pack 6 langer löffel sensorial

**UE** **MOQ** **▶ mm** **✕ mm**

1/0/10/200/1000	10		
1/0/10/200/1000	10	102	
1/0/10/200/1000	10	150	





# Kodai



INOX 18% Nickel Free / 3mm / Vintage



**KODAI**  
Collection.



2019 WINNER  
EUROPEAN  
PRODUCT  
DESIGN  
AWARD

## Kodai Vintage

INOX 18% Nickel Free / 3mm / Vintage



INOX  
STAINLESS  
STEEL  
430

	UE	MOQ	✂ mm	✂ mm
A <b>7276</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>7279</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>7285</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>6943</b> CUCHILLO MESA vintage table knife, couteau table vintage, coltello tavola vintage, tafelmesser vintage	0/12/120/1800/9000	60	183	
E <b>6944</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>6945</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>6946</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>6947</b> CUCHILLO MANTEQUILLA vintage butter knife, couteau beurre, coltello burro, buttermesser	0/12/120/1800/9000	60	155	
I <b>6948</b> CUCHILLO LUNCH vintage cake knife, couteau gâteau, coltello dolce, kuchenmesser	0/12/120/1800/9000	60	133	
J <b>6949</b> TENEDOR LUNCH vintage cake fork, fourchette gâteau, forchetta dolce, kuchengabel	0/12/120/1800/9000	60	138	2
K <b>6950</b> CUCHARA CAFÉ vintage coffee spoon, cuillère café, cucchiaio caffè, kaffeelöffel	0/12/120/1800/9000	60	115,4	1,7
L <b>6951</b> CUCHARA SIDE vintage side spoon, cuillère side, cucchiaio side, löffel side	0/12/120/1800/9000	60	93,5	2
M <b>6952</b> CUCHARA MOKA vintage moka spoon, cuillère moka, cucchiaio moka, makkalöffel	0/12/120/1800/9000	60	97,5	1,7
N <b>6953</b> CUCHARA ARROZ vintage rice spoon, cuillère à riz, cucchiaio riso, reislöffel	0/12/120/1680/6720	60	90	2,5
O <b>6954</b> TENEDOR RASTRILLO vintage wide fork, fourchette râteau, forchetta wide, tafelgabel wide	0/12/120/1680/6720	60	113	2,5
<b>9791</b> 24 PIEZAS 24 pieces, écrin 24 pièces, bauletto 24 pz., 24 stück	1/0/2/5/50	2		3





# Kodai



INOX 18% Nickel Free / 3mm / Vintage Gold



## Kodai Vintage Gold

INOX 18% Nickel Free / 3mm / Vintage Gold



INOX STAINLESS STEEL 430

	UE	MOQ	▶ mm	✂ mm
A <b>7278</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>7281</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>7287</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>7081</b> CUCHILLO MESA vintage table knife, couteau table vintage, coltello tavola vintage, tafelmesser vintage	0/12/120/1800/9000	60	183	
E <b>7082</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>7083</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>7084</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>7085</b> CUCHILLO MANTEQUILLA vintage butter knife, couteau beurre, coltello burro, buttermesser	0/12/120/1800/9000	60	155	
I <b>7086</b> CUCHILLO LUNCH vintage cake knife, couteau gâteau, coltello dolce, kuchenmesser	0/12/120/1800/9000	60	133	
J <b>7087</b> TENEDOR LUNCH vintage cake fork, fourchette gâteau, forchetta dolce, kuchengabel	0/12/120/1800/9000	60	138	2
K <b>7088</b> CUCHARA CAFÉ vintage coffee spoon, cuillère café, cucchiaio caffè, kaffeelöffel	0/12/120/1800/9000	60	115,4	1,7
L <b>7089</b> CUCHARA SIDE vintage side spoon, cuillère side, cucchiaio side, löffel side	0/12/120/1800/9000	60	93,5	2
M <b>7090</b> CUCHARA MOKA vintage moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	0/12/120/1800/9000	60	97,5	1,7
N <b>7091</b> CUCHARA ARROZ vintage rice spoon, cuillère à riz, cucchiaio riso, reislöffel	0/12/120/1680/6720	60	90	2,5
O <b>7092</b> TENEDOR RASTRILLO vintage wide fork, fourchette râteau, forchetta wide, tafelgabel wide	0/12/120/1680/6720	60	113	2,5

**9793** 24 PIEZAS  
24 pieces, écriin 24 pièces, bauletta 24 pz., 24 stück

UE	MOQ	▶ mm	✂ mm
1/0/2/5/50	2		3





# Kodai Vintage Copper

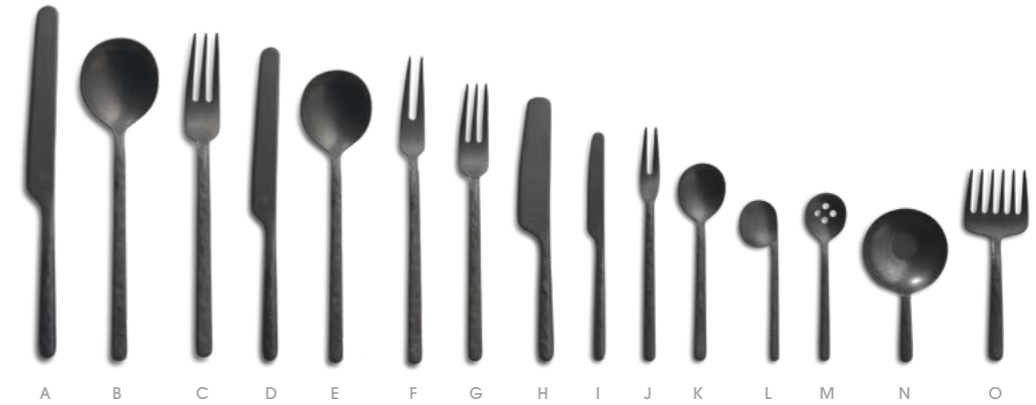
INOX 18% Nickel Free / 3mm / Vintage Copper

NEW



# Kodai Vintage Black

INOX 18% Nickel Free / 3mm / Vintage Black



Cuartería / Cutlery

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, tafelöfel 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, tafelöfel 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, kaffeelöfel	0/12/120/1800/9000	60	115,4	1,7
L <b>4940</b> CUCHARA SIDE vintage side spoon, cuillère side, cucchiaio side, löfel side	0/12/120/1800/9000	60	93,5	2
M <b>4941</b> CUCHARA MOKA vintage moka spoon, cuillère moka, cucchiaio moka, mokkalöfel	0/12/120/1800/9000	60	97,5	1,7
N <b>4942</b> CUCHARA ARROZ vintage rice spoon, cuillère à riz, cucchiaio riso, reislöfel	0/12/120/1680/6720	60	90	2,5
O <b>4943</b> TENEDOR RASTRILLO vintage wide fork, fourchette râteau, forchetta wide, tafelgabel wide	0/12/120/1680/6720	60	113	2,5



**4945** 24 PIEZAS  
24 pieces, écrin 24 pièces, bauletto 24 pz., 24 stück

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, tafelöfel 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, tafelöfel 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, kaffeelöfel	0/12/120/1800/9000	60	115,4	1,7
L <b>7077</b> CUCHARA SIDE vintage side spoon, cuillère side, cucchiaio side, löfel side	0/12/120/1800/9000	60	93,5	2
M <b>7078</b> CUCHARA MOKA vintage moka spoon, cuillère moka, cucchiaio moka, mokkalöfel	0/12/120/1800/9000	60	97,5	1,7
N <b>7079</b> CUCHARA ARROZ vintage rice spoon, cuillère à riz, cucchiaio riso, reislöfel	0/12/120/1680/6720	60	90	2,5
O <b>7080</b> TENEDOR RASTRILLO vintage wide fork, fourchette râteau, forchetta wide, tafelgabel wide	0/12/120/1680/6720	60	113	2,5



**9795** 24 PIEZAS  
24 pieces, écrin 24 pièces, bauletto 24 pz., 24 stück



# Mini Kodai

Mini Kodai   
Servicio mesa / Table top



Gama de miniaturas pensada en combinar la colección Kodai de Culter 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 Culter Kodai collection and create a perfect set on a table and enjoy a complete experience on tasting a snack or "tapas".*





**Porcelana** / Porcelain



La calidad del proceso de fabricación de esta porcelana, cocida en 2 tiempos a más de 1.200°C, ofrece al material resistencia, suavidad al tacto e impermeabilidad de la superficie.

*With two firings at 1200°C, our porcelain can withstand the demands of the most intense service. Microwavable and oven and dishwasher safe.*

**Textura**  
Texture

La sutil textura del mango de los cubiertos se reproduce en determinadas partes de esta colección de miniaturas de porcelana de alta calidad.

*The cutlery handle subtle texture is reproduced in certain parts of this high quality miniatures porcelain collection.*

**Presentaciones únicas**  
Unique presentations

Los tamaños de las piezas son proporcionales a las dimensiones de la colección Kodai, lo que crea una interesante interacción entre todos los elementos.

*The size of the pieces are proportional to the Kodai collection dimensions, what creates an interesting interaction between all elements.*





**Mini caja S**

Mini box S  
Boîte porcelaine S  
Cassetta di porcellana S  
Porzellan behälter S



**Mini caja M**

Mini box M  
Boîte porcelaine M  
Cassetta di porcellana M  
Porzellan behälter M



REF.	W <sub>(mm)</sub>	L <sub>(mm)</sub>	H <sub>(mm)</sub>	UE / MOQ
7622	60	60	55	1-6-144-576-576 / 6

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 colador**

Mini colander  
Tamis de porcelaine  
Colino di porcellana  
Porzellan einsatz



**Mini parrilla**

Mini grill plate  
Mini grill de porcelaine  
Mini graticola di porcellana  
Porzellan gratin platte



REF.	Ø <sub>(mm)</sub>	H <sub>(mm)</sub>	UE / MOQ
7623	100	60	1-6-72-360-1080 / 6

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 sartén**

Mini pan  
Mini poêle  
Mini padella  
mini pfanne



**Mini cazuela**

Mini gratin plate  
Mini cocotte  
Mini casseruola  
Mini gratin platte



REF.	Ø <sub>(mm)</sub>	L <sub>(mm)</sub>	H <sub>(mm)</sub>	UE / MOQ
7627	90	140	25	1-6-72-360-1080 / 6

REF.	Ø <sub>(mm)</sub>	L <sub>(mm)</sub>	H <sub>(mm)</sub>	UE / MOQ
7628	90	130	20	1-6-72-360-1080 / 6

**Mini vaso**

Mini cup  
Mini verre  
Mini vaso  
Dipschälchen klein



**Mini tarrina**

Mini ramekin  
Mini pôt  
Mini terrina  
Dipschälchen groß



**Mini bandeja**

Mini tray  
Mini plateau  
Mini vassoio  
Mini platte



**Mini olla**

Mini soup tureen  
Mini casserole  
Mini pentola  
Mini suppenterrine



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

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

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

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



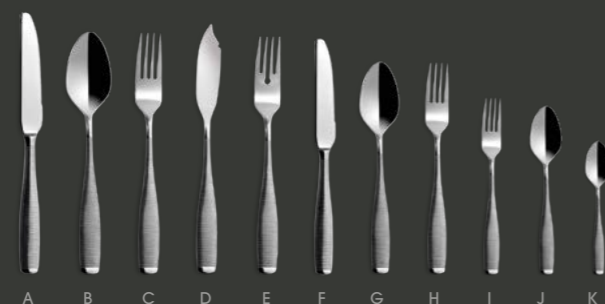
# Fleur de Lys

## Fleur de Lys

INOX 18/10 / 4,5mm / Mirror



INOX 18/10 / 4,5mm / Mirror



A B C D E F G H I J K



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, écin 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
1/0/2/5/50	2		4,5





# Fleur de Lys Vintage Black



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



A B C D E F G H I J K

# Fleur de Lys Vintage Black

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



INOX  
STAINLESS  
STEEL  
304

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

- 6973** 24 PIEZAS  
24 pieces, écri 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
1/0/2/5/50	2		4,5





# Baobab



DESIGN  
AWARD  
2018



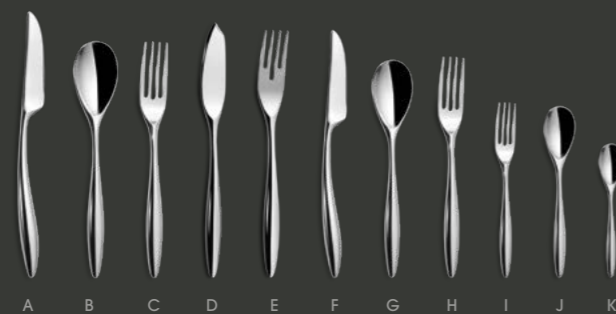
## Baobab

INOX 18/10 / 11mm / Mirror / FORGED

Cuartería / Cutlery



INOX 18/10 / 11mm / Mirror



INOX  
STAINLESS  
STEEL  
304

- A **6423** CUCHILLO MESA  
table knife, couteau table, coltello tavola, tafelmesser
- B **6424** CUCHARA MESA  
table spoon, cuillère table, cucchiaio tavola, tafellöffel
- C **6425** Tenedor MESA  
table fork, fourchette table, forchetta tavola, tafelgabel
- D **6426** PALA PESCADO  
fish knife, couteau poisson, coltello pesce, fischmesser
- E **6427** Tenedor PESCADO  
fish fork, fourchette poisson, forchetta pesce, fischgabel
- F **6428** CUCHILLO POSTRE  
dessert knife, couteau dessert, coltello frutta, dessertmesser
- G **6429** CUCHARA POSTRE  
dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel
- H **6430** Tenedor POSTRE  
dessert fork, fourchette dessert, forchetta frutta, dessertgabel
- I **6431** Tenedor LUNCH  
cake fork, fourchette gâteau, forchetta dolce, kuchengabel
- J **6432** CUCHARA CAFÉ  
tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel
- K **6433** CUCHARA MOKA  
coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel

**6472** 24 PIEZAS  
24 pieces, écrin 24 pièces, bauletto 24 pz., 24 stück

UE      MOQ    ✕ mm    ✕ mm

0/12/120/1920/5760	60	226	
0/12/120/1440/7200	60	200	11
0/12/120/1440/7200	60	200	11
0/12/120/1440/7200	60	216	11
0/12/120/1440/7200	60	210	11
0/12/120/1920/5760	60	210	
0/12/120/1440/7200	60	185	10,5
0/12/120/1440/7200	60	187	10,5
0/12/120/2520/15120	60	148	8,5
0/12/120/2520/15120	60	145	8
0/12/120/2520/15120	60	113	6,5

1/0/2/5/50      2      115





# Aster

reddot design award  
winner 2018

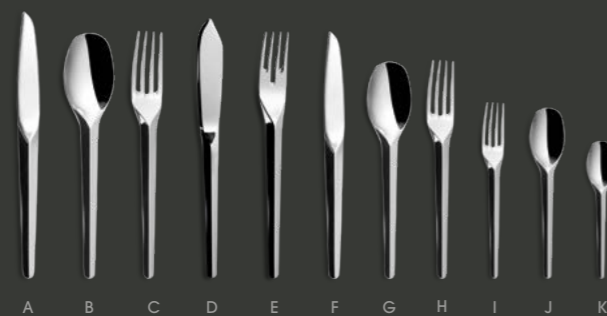
GERMAN  
DESIGN  
AWARD  
NOMINEE  
2019

Aster

INOX 18/10 / 9mm / Mirror / FORGED



INOX 18/10 / 9mm / Mirror



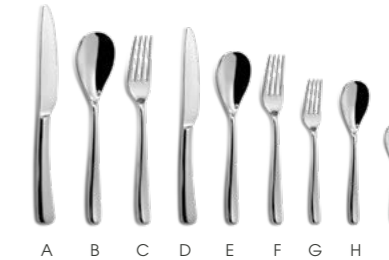
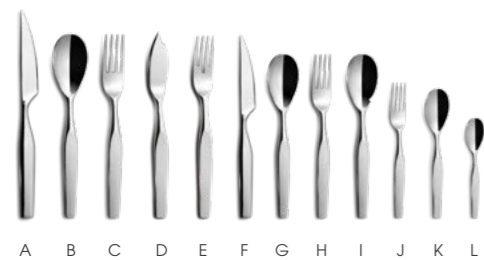
INOX  
STAINLESS  
STEEL  
304

- A **6412** CUCHILLO MESA  
table knife, couteau table, coltello tavola, tafelmesser
- B **6413** CUCHARA MESA  
table spoon, cuillère table, cucchiaio tavola, tafellöffel
- C **6414** Tenedor MESA  
table fork, fourchette table, forchetta tavola, tafelgabel
- D **6421** PALA PESCADO  
fish knife, couteau poisson, coltello pesce, fischmesser
- E **6422** Tenedor PESCADO  
fish fork, fourchette poisson, forchetta pesce, fischgabel
- F **6415** CUCHILLO POSTRE  
dessert knife, couteau dessert, coltello frutta, dessertmesser
- G **6416** CUCHARA POSTRE  
dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel
- H **6417** Tenedor POSTRE  
dessert fork, fourchette dessert, forchetta frutta, dessertgabel
- I **6418** Tenedor LUNCH  
cake fork, fourchette gâteau, forchetta dolce, kuchengabel
- J **6419** CUCHARA CAFÉ  
tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel
- K **6420** CUCHARA MOKA  
coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel

**6471** 24 PIEZAS  
24 pieces, écri 24 pièces, bauletto 24 pz., 24 stück

UE	MOQ	✂ mm	✂ mm
0/12/120/1920/5760	60	227	
0/12/120/1440/7200	60	208	9
0/12/120/1440/7200	60	210	9
0/12/120/1440/7200	60	220	8,5
0/12/120/1440/7200	60	210	8,5
0/12/120/1920/5760	60	210	
0/12/120/1440/7200	60	185	8
0/12/120/1440/7200	60	185	8
0/12/120/2520/15120	60	150	6,5
0/12/120/2520/15120	60	145	6,5
0/12/120/2520/15120	60	117	5
1/0/2/5/50	2		9





INOX STAINLESS STEEL 304

	UE	MOQ	▶ mm	✂ mm
A <b>6473</b> CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser	0/12/120/1920/5760	60	235	6
B <b>6474</b> CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel	0/12/120/1440/7200	60	210	6
C <b>6475</b> TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel	0/12/120/1440/7200	60	210	6
D <b>6476</b> PALA PESCADO fish knife, couteau poisson, coltello pesce, fischmesser	0/12/120/1440/7200	60	212	6
E <b>6477</b> TENEDOR PESCADO fish fork, fourchette poisson, forchetta pesce, fischgabel	0/12/120/1440/7200	60	207	6
F <b>6478</b> CUCHILLO POSTRE dessert knife, couteau dessert, coltello frutta, dessertmesser	0/12/120/1920/5760	60	209	5
G <b>6479</b> CUCHARA POSTRE dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel	0/12/120/1440/7200	60	187	5
H <b>6480</b> TENEDOR POSTRE dessert fork, fourchette dessert, forchetta frutta, dessertgabel	0/12/120/1440/7200	60	188	5
I <b>6524</b> CUCHARA SALSA sauce spoon, cuillère à sauce, cucchiaio salsa, so_enlöffel	0/12/120/1440/7200	60	187	4
J <b>6481</b> TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	0/12/120/2520/15120	60	154	4
K <b>6482</b> CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffè, koffeelöffel	0/12/120/2520/15120	60	147	4
L <b>6483</b> CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	0/12/120/2520/15120	60	114	4

**6484** 24 PIEZAS  
24 pieces, écriin 24 pièces, bauletto 24 pz., 24 stück

INOX STAINLESS STEEL 304

	UE	MOQ	▶ mm	✂ mm
A <b>7057</b> CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser	0/12/120/1920/5760	60	234	8,5
B <b>7058</b> CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel	0/12/120/1440/7200	60	205	8,5
C <b>7059</b> TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel	0/12/120/1440/7200	60	204	8,5
D <b>7060</b> CUCHILLO POSTRE dessert knife, couteau dessert, coltello frutta, dessertmesser	0/12/120/1920/5760	60	210	7,5
E <b>7061</b> CUCHARA POSTRE dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel	0/12/120/1440/7200	60	182	7,5
F <b>7062</b> TENEDOR POSTRE dessert fork, fourchette dessert, forchetta frutta, dessertgabel	0/12/120/1440/7200	60	181	6,4
G <b>7063</b> TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	0/12/120/2520/15120	60	156	6,4
H <b>7064</b> CUCHARA CAFÉ/TE coffee/iced tea spoon, cuillèrecafé/té, cucchiaio caffè/the, cocktaillöffel	0/12/120/2520/15120	60	154	4,5
I <b>7065</b> CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	0/12/120/2520/15120	60	108	4,5

**5963** 24 PIEZAS  
24 pieces, écriin 24 pièces, bauletto 24 pz., 24 stück

	UE	MOQ	▶ mm	✂ mm
A <b>7057</b> CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser	0/12/120/1920/5760	60	234	8,5
B <b>7058</b> CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel	0/12/120/1440/7200	60	205	8,5
C <b>7059</b> TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel	0/12/120/1440/7200	60	204	8,5
D <b>7060</b> CUCHILLO POSTRE dessert knife, couteau dessert, coltello frutta, dessertmesser	0/12/120/1920/5760	60	210	7,5
E <b>7061</b> CUCHARA POSTRE dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel	0/12/120/1440/7200	60	182	7,5
F <b>7062</b> TENEDOR POSTRE dessert fork, fourchette dessert, forchetta frutta, dessertgabel	0/12/120/1440/7200	60	181	6,4
G <b>7063</b> TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	0/12/120/2520/15120	60	156	6,4
H <b>7064</b> CUCHARA CAFÉ/TE coffee/iced tea spoon, cuillèrecafé/té, cucchiaio caffè/the, cocktaillöffel	0/12/120/2520/15120	60	154	4,5
I <b>7065</b> CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	0/12/120/2520/15120	60	108	4,5

1/0/2/5/50 2



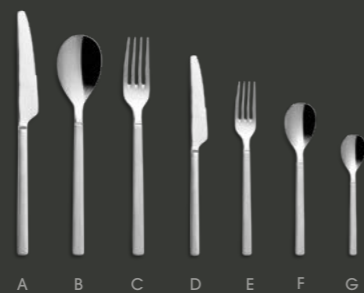
# Oak

# Oak

INOX 18/10 / 4mm / Mirror



INOX 18/10 / 4mm / Mirror



INOX STAINLESS STEEL 304

- A **5898** CUCHILLO MESA  
table knife, couteau table, coltello tavola, tafelmesser
- B **5899** CUCHARA MESA  
table spoon, cuillère table, cucchiaio tavola, tafellöffel
- C **5900** TENEDOR MESA  
table fork, fourchette table, forchetta tavola, tafelgabel
- D **5895** CUCHILLO LUNCH  
cake knife, couteau gâteau, coltello dolce, kuchenmessers
- E **5894** TENEDOR LUNCH  
cake fork, fourchette gâteau, forchetta dolce, kuchengabel
- F **5893** CUCHARA CAFÉ  
tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel
- G **5902** CUCHARA MOKA  
coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel

**9797** 24 PIEZAS  
24 pieces, écriin 24 pièces, bauletto 24 pz., 24 stück

UE	MOQ	✂ mm	✂ mm
0/12/120/1920/5760	60	225	9
0/12/120/1440/7200	60	200	4
0/12/120/1440/7200	60	200	4
0/12/120/1920/5760	60	184	7
0/12/120/2520/15120	60	160	3,5
0/12/120/2520/15120	60	140	3,5
0/12/120/2520/15120	60	112	3

1/0/2/5/50 2 3







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

UE	MOQ	✂ mm	✂ mm
0/12/120/1920/5760	60	220	
0/12/120/1920/5760	60	235	
0/12/120/1440/7200	60	208	7
0/12/120/1440/7200	60	208	7
0/12/120/1440/7200	60	200	6
0/12/120/1440/7200	60	185	6
0/12/120/1920/5760	60	205	
0/12/120/1440/7200	60	170	6
0/12/120/1440/7200	60	170	6
0/12/120/2520/15120	60	148	5,5
0/12/120/2520/15120	60	145	5,5
0/12/120/2520/15120	60	120	4,5



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

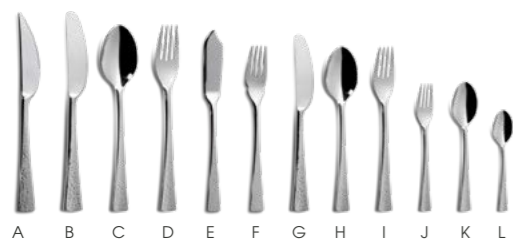
**5965** 24 PIEZAS  
24 pieces, écriin 24 pièces, bauletto 24 pz., 24 stück



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

1/0/2/5/50 2 6





INOX  
STAINLESS  
STEEL  
304

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

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

UE	MOQ	▶ mm	✂ mm
0/12/120/1920/5760	60	225	7
0/12/120/1920/5760	60	225	7
0/12/120/1440/7200	60	215	3,5
0/12/120/1440/7200	60	212	3,5
0/12/120/1440/7200	60	205	3
0/12/120/1440/7200	60	188	3
0/12/120/1920/5760	60	203	6
0/12/120/1440/7200	60	185	3
0/12/120/1440/7200	60	185	3
0/12/120/2520/15120	60	145	2,5
0/12/120/2520/15120	60	147	2,5
0/12/120/2520/15120	60	115	2



INOX  
STAINLESS  
STEEL  
304

A	<b>6895</b>	CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser
B	<b>6896</b>	CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel
C	<b>6897</b>	TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel
D	<b>6898</b>	PALA PESCADO fish knife, couteau poisson, coltello pesce, fischmesser
E	<b>6899</b>	TENEDOR PESCADO fish fork, fourchette poisson, forchetta pesce, fischgabel
F	<b>6900</b>	CUCHILLO POSTRE dessert knife, couteau dessert, coltello frutta, dessertmesser
G	<b>6901</b>	CUCHARA POSTRE dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel
H	<b>6902</b>	TENEDOR POSTRE dessert fork, fourchette dessert, forchetta frutta, dessertgabel
I	<b>6903</b>	TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel
J	<b>6904</b>	CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel
K	<b>6905</b>	CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel

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

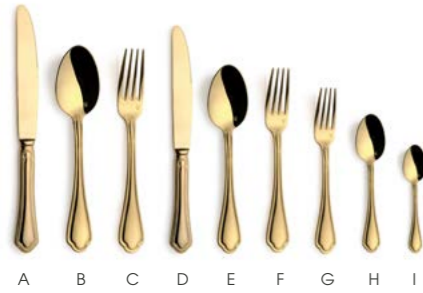
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0/12/120/1440/7200	60	209	3,5
0/12/120/1440/7200	60	208	3
0/12/120/1440/7200	60	190	3
0/12/120/1920/5760	60	232	
0/12/120/1440/7200	60	190	3
0/12/120/1440/7200	60	190	3
0/12/120/2520/15120	60	170	3
0/12/120/2520/15120	60	142	3
0/12/120/2520/15120	60	111	2

1/0/2/5/50 2 3,5



# 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, écri 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, écri 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





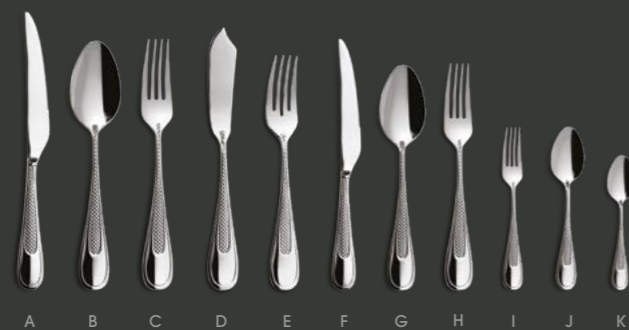
# Palma

Palma

INOX 18/10 / 4mm / Mirror



INOX 18/10 / 4mm / Mirror



A B C D E F G H I J K



INOX  
STAINLESS  
STEEL  
304

- 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, écin 24 pièces, bauletto 24 pz., 24 stück

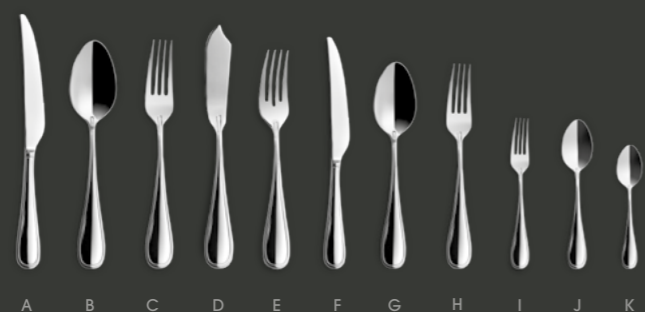
UE	MOQ	✂ mm	✂ mm
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0/12/120/1440/7200	60	213	4
0/12/120/1440/7200	60	213	4
0/12/120/1440/7200	60	224	4
0/12/120/1440/7200	60	200	4
0/12/120/1920/5760	60	216	
0/12/120/1440/7200	60	192	3,5
0/12/120/1440/7200	60	192	3,5
0/12/120/2520/15120	60	140	3
0/12/120/2520/15120	60	140	3
0/12/120/2520/15120	60	115	2,5
1/0/2/5/50	2		4



# Contour



INOX 18/10 / 4mm / Mirror



A B C D E F G H I J K

Contour

INOX 18/10 / 4mm / Mirror



Cuiteria / Cutlery

INOX  
STAINLESS  
STEEL  
304

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

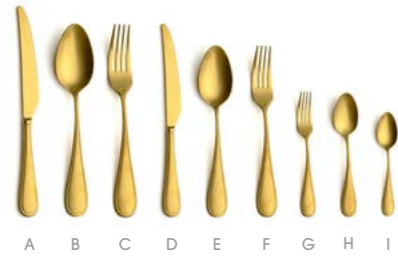
UE	MOQ	✂ mm	✂ mm
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0/12/60/1440/7200	60	213	4
0/12/60/1440/7200	60	213	4
0/12/60/1440/7200	60	224	4
0/12/60/1440/7200	60	200	4
0/12/60/1920/5760	60	216	
0/12/60/1440/7200	60	192	3,5
0/12/60/1440/7200	60	192	3,5
0/12/60/2520/15120	60	140	3
0/12/60/2520/15120	60	140	3
0/12/60/2520/15120	60	115	2,5
1/0/2/5/50	2		4





# Contour Vintage Gold

INOX 18/10 / 4mm / Vintage



# Contour Vintage Copper

INOX 18/10 / 4mm / Vintage



Cubertería / Cutlery

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, écrin 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
1/0/2/5/50	2		4



INOX STAINLESS STEEL 304

- 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, écrin 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
1/0/2/5/50	2		4





# Versailles Satin

## Versailles Satin

INOX 18/10 / 3,5mm / Satin



INOX 18/10 / 3,5mm / Satin



A B C D E F G H I



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
1/0/2/5/50	2		3,5



# Versailles Satin Gold

INOX 18/10 / 3,5mm / Satin



A B C D E F G H I



# Versailles Satin Black

INOX 18/10 / 3,5mm / Satin



A B C D E F G H I



INOX STAINLESS STEEL 304

- A **5736** CUCHILLO MESA  
table knife, couteau table, coltello tavola, tafelmesser
- B **5737** CUCHARA MESA  
table spoon, cuillère table, cucchiaio tavola, tafellöffel
- C **5738** Tenedor MESA  
table fork, fourchette table, forchetta tavola, tafelgabel
- D **5739** CUCHILLO POSTRE  
dessert knife, couteau dessert, coltello frutta, dessertmesser
- E **5740** CUCHARA POSTRE  
dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel
- F **5741** Tenedor POSTRE  
dessert fork, fourchette dessert, forchetta frutta, dessertgabel
- G **5742** Tenedor LUNCH  
cake fork, fourchette gâteau, forchetta dolce, kuchengabel
- H **5743** CUCHARA CAFÉ  
tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel
- I **5744** 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
1/0/2/5/50	2		3,5



INOX STAINLESS STEEL 304

- A **5745** CUCHILLO MESA  
table knife, couteau table, coltello tavola, tafelmesser
- B **5746** CUCHARA MESA  
table spoon, cuillère table, cucchiaio tavola, tafellöffel
- C **5747** Tenedor MESA  
table fork, fourchette table, forchetta tavola, tafelgabel
- D **5748** CUCHILLO POSTRE  
dessert knife, couteau dessert, coltello frutta, dessertmesser
- E **5749** CUCHARA POSTRE  
dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel
- F **5750** Tenedor POSTRE  
dessert fork, fourchette dessert, forchetta frutta, dessertgabel
- G **5751** Tenedor LUNCH  
cake fork, fourchette gâteau, forchetta dolce, kuchengabel
- H **5752** CUCHARA CAFÉ  
tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel
- I **5753** 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
1/0/2/5/50	2		3,5







# Versailles Satin



INOX 18/10 / 3,5mm / Satin



A B C D E F G H I

## Versailles Satin Copper

INOX 18/10 / 3,5mm / Satin



INOX  
STAINLESS  
STEEL  
304

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

UE	MOQ	▶ mm	✂ mm
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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
1/0/2/5/50	2		3,5



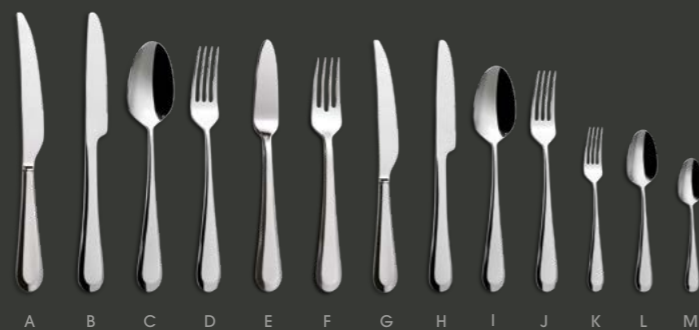


# Maranta

**Maranta**   
INOX 18/10 / 4mm / Mirror



INOX 18/10 / 4mm / Mirror



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



INOX  
STAINLESS  
STEEL  
304

- 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, écrin 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
1/0/2/5/50	2		3,5





# Maranta Vintage

## Maranta Vintage

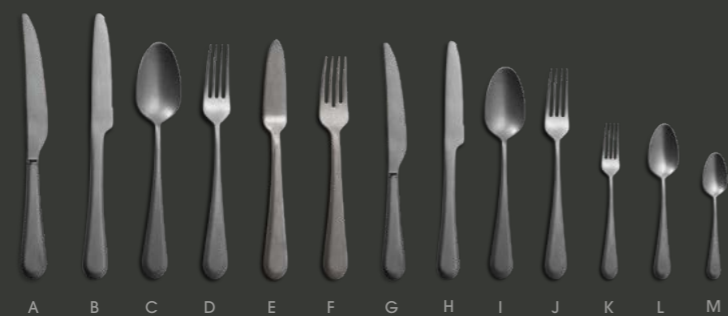
INOX 18/10 / 4mm / Vintage

Cubertería / Cutlery



INOX  
STAINLESS  
STEEL  
304

INOX 18/10 / 4mm / Vintage



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

- 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

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

**6804** 24 PIEZAS  
24 pieces, écrin 24 pièces, bauletto 24 pz., 24 stück

1/0/2/5/50

2

4





# London

London 

INOX 18/10 / 4mm / Mirror



INOX 18/10 / 4mm / Mirror



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



INOX  
STAINLESS  
STEEL  
304

- A **6700** CUCHILLO CHULETERO  
steak knife, couteau steak, coltello bistecca, steakmesser
- B **9836** CUCHILLO MESA RK  
RK table knife, couteau table RK, coltello tavola RK, RK tafelmesser
- C **6701** CUCHILLO MESA  
table knife, couteau table, coltello tavola, tafelmesser
- D **6702** CUCHARA MESA  
table spoon, cuillère table, cucchiaio tavola, tafellöffel
- E **6703** TENEDOR MESA  
table fork, fourchette table, forchetta tavola, tafelgabel
- F **6497** PALA PESCADO  
fish knife, couteau poisson, coltello pesce, fischmesser
- G **6498** TENEDOR PESCADO  
fish fork, fourchette poisson, forchetta pesce, fischgabel
- H **9837** CUCHILLO POSTRE RK  
RK dessert knife, couteau dessert RK, coltello frutta RK, RK dessertmesser
- I **6704** CUCHILLO POSTRE  
dessert knife, couteau dessert, coltello frutta, dessertmesser
- J **6705** CUCHARA POSTRE  
dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel
- K **6706** TENEDOR POSTRE  
dessert fork, fourchette dessert, forchetta frutta, dessertgabel
- L **6707** TENEDOR LUNCH  
cake fork, fourchette gâteau, forchetta dolce, kuchengabel
- M **6708** CUCHARA CAFÉ  
tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel
- N **6709** CUCHARA MOKA  
coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel

**6710** 24 PIEZAS  
24 pieces, écri 24 pièces, bauletto 24 pz., 24 stück

UE	MOQ	▶ mm	✂ mm
0/12/120/1920/5760	60	233	
0/12/120/1920/5760	60	238	6,2
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	209	5,6
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
1/0/4/56/112	4		4





# London Vintage

## London Vintage

INOX 18/10 / 4mm / Vintage

Cubertería / Cutlery



INOX 18/10 / 4mm / Vintage



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



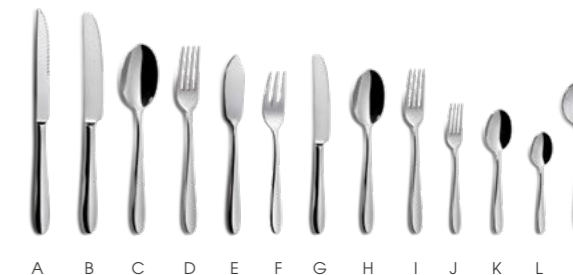
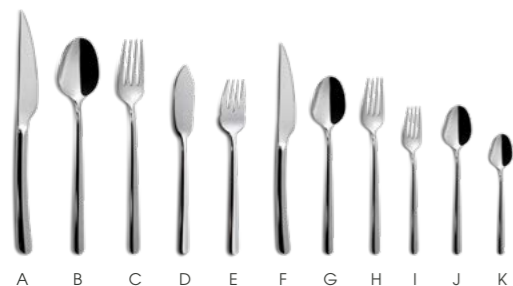
INOX  
STAINLESS  
STEEL  
304

- A **6805** CUCHILLO CHULETERO  
steak knife, couteau steak, coltello bistecca, steakmesser
- B **9840** CUCHILLO MESA RK  
RK table knife, couteau table RK, coltello tavola RK, RK tafelmesser
- C **6806** CUCHILLO MESA  
table knife, couteau table, coltello tavola, tafelmesser
- D **6807** CUCHARA MESA  
table spoon, cuillère table, cucchiaino tavola, tafellöffel
- E **6808** TENEDOR MESA  
table fork, fourchette table, forchetta tavola, tafelgabel
- F **6809** PALA PESCADO  
fish knife, couteau poisson, coltello pesce, fischmesser
- G **6810** TENEDOR PESCADO  
fish fork, fourchette poisson, forchetta pesce, fischgabel
- H **9841** CUCHILLO POSTRE RK  
RK dessert knife, couteau dessert RK, coltello frutta RK, RK dessertmesser
- I **6811** CUCHILLO POSTRE  
dessert knife, couteau dessert, coltello frutta, dessertmesser
- J **6812** CUCHARA POSTRE  
dessert spoon, cuillère dessert, cucchiaino frutta, dessertlöffel
- K **6813** TENEDOR POSTRE  
dessert fork, fourchette dessert, forchetta frutta, dessertgabel
- L **6814** TENEDOR LUNCH  
cake fork, fourchette gâteau, forchetta dolce, kuchengabel
- M **6815** CUCHARA CAFÉ  
tea spoon, cuillère café, cucchiaino caffè, kaffeelöffel
- N **6816** CUCHARA MOKA  
coffee/moka spoon, cuillère moka, cucchiaino moka, mokkalöffel

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

UE	MOQ	▶ mm	✂ mm
0/12/120/1920/5760	60	233	
0/12/120/1920/5760	60	238	
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	209	
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
1/0/4/56/112	4		4





INOX STAINLESS STEEL 304

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

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

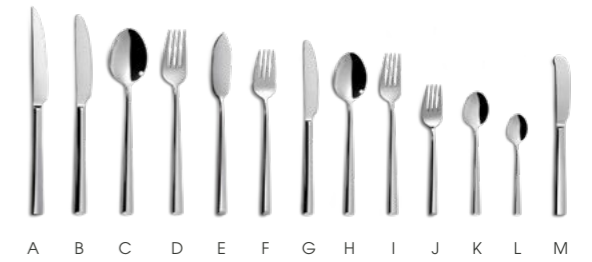
INOX STAINLESS STEEL 304

- A **7033** CUCHILLO CHULETERO  
steak knife, couteau steak, coltello bistecca, steakmesser
- B **7034** CUCHILLO MESA  
table knife, couteau table, coltello tavola, tafelmesser
- C **7035** CUCHARA MESA  
table spoon, cuillère table, cucchiaio tavola, tafellöffel
- D **7036** TENEDOR MESA  
table fork, fourchette table, forchetta tavola, tafelgabel
- E **7037** PALA PESCADO  
fish knife, couteau poisson, coltello pesce, fischmesser
- F **7038** TENEDOR PESCADO  
fish fork, fourchette poisson, forchetta pesce, fischgabel
- G **7039** CUCHILLO POSTRE  
dessert knife, couteau dessert, coltello frutta, dessertmesser
- H **7040** CUCHARA POSTRE  
dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel
- I **7041** TENEDOR POSTRE  
dessert fork, fourchette dessert, forchetta frutta, dessertgabel
- J **7042** TENEDOR LUNCH  
cake fork, fourchette gâteau, forchetta dolce, kuchengabel
- K **7043** CUCHARA CAFÉ  
tea spoon, cuillère café, cucchiaio caffè, koffeellöffel
- L **7044** CUCHARA MOKA  
coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel
- M **7045** CUCHARA CONSOMÉ  
consommé spoon, cuillère consommé, cucchiaio zuppa, bouillonlöffel

**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
1/0/2/5/50	2		4





INOX STAINLESS STEEL 304

- A **5033** CUCHILLO MESA  
table knife, couteau table, coltello tavola, tafelmesser
- B **3700** CUCHARA MESA  
table spoon, cuillère table, cucchiaio tavola, tafellöffel
- C **3701** TENEDOR MESA  
table fork, fourchette table, forchetta tavola, tafelgabel
- D **3702** PALA PESCADO  
fish knife, couteau poisson, coltello pesce, fischmesser
- E **3703** TENEDOR PESCADO  
fish fork, fourchette poisson, forchetta pesce, fischgabel
- F **5034** CUCHILLO POSTRE  
dessert knife, couteau dessert, coltello frutta, dessertmesser
- G **3704** CUCHARA POSTRE  
dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel
- H **3705** TENEDOR POSTRE  
dessert fork, fourchette dessert, forchetta frutta, dessertgabel
- I **3706** TENEDOR LUNCH  
cake fork, fourchette gâteau, forchetta dolce, kuchengabel
- J **3707** CUCHARA CAFÉ  
tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel
- K **3708** CUCHARA MOKA  
coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel

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

UE	MOQ	✦ mm	✧ mm
0/12/120/1920/5760	60	235	
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	3
0/12/120/1440/7200	60	195	3
0/12/120/1920/5760	60	210	
0/12/120/1440/7200	60	180	2,5
0/12/120/1440/7200	60	180	2,5
0/12/120/2520/15120	60	148	2
0/12/120/2520/15120	60	140	2
0/12/120/2520/15120	60	116	2
1/0/4/56/112	4		3,5



INOX STAINLESS STEEL 304

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

**5960** 24 PIEZAS  
24 pieces, écin 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	
1/0/2/5/50	2		3
1/0/2/5/50	2		4





# Rosewood



INOX 18/10 / 2,5mm / Mirror



A B C D

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

Cuartería / Cutlery



INOX  
STAINLESS  
STEEL  
304

- A **6669** CUCHILLO MESA  
table knife, couteau table, coltello tavola, tafelmesser
- B **6670** CUCHARA MESA  
table spoon, cuillère table, cucchiaio tavola, tafellöffel
- C **6671** TENEDOR MESA  
table fork, fourchette table, forchetta tavola, tafelgabel
- D **6672** CUCHARA CAFÉ  
tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel

**6673** 24 PIEZAS  
24 pieces, écriin 24 pièces, bauletto 24 pz., 24 stück

UE	MOQ	✂ mm	✂ mm
0/6/96/2016/6048	60	228	
0/6/96/1728/3456	60	203	2,5
0/6/96/1728/3456	60	203	2,5
0/6/96/2016/6048	60	140	2
1/0/4/56/112	4		2,5





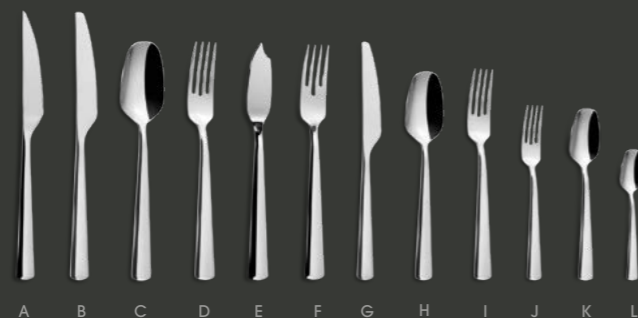


# Munich

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



INOX 18/10 / 3,5mm / Mirror



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



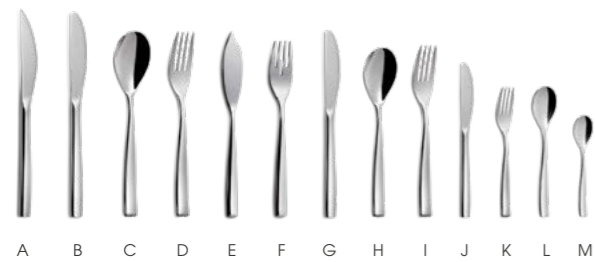
INOX  
STAINLESS  
STEEL  
304

- 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
- D **6514** TENEDOR MESA  
table fork, fourchette table, forchetta tavola, tafelgabel
- E **6515** PALA PESCADO  
fish knife, couteau poisson, coltello pesce, fischmesser
- F **6516** TENEDOR PESCADO  
fish fork, fourchette poisson, forchetta pesce, fischgabel
- G **6517** CUCHILLO POSTRE  
dessert knife, couteau dessert, coltello frutta, dessertmesser
- H **6518** CUCHARA POSTRE  
dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel
- I **6519** TENEDOR POSTRE  
dessert fork, fourchette dessert, forchetta frutta, dessertgabel
- J **6520** TENEDOR LUNCH  
cake fork, fourchette gâteau, forchetta dolce, kuchengabel
- K **6521** CUCHARA CAFÉ  
tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel
- L **6522** CUCHARA MOKA  
coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel

**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	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	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	115	2,5
1/0/4/56/112	4		3,5





- A **0764** CUCHILLO CHULETERO  
steak knife, couteau steak, coltello bistecca, steakmesser
- B **0268** CUCHILLO MESA  
table knife, couteau table, coltello tavola, tafelmesser
- C **2736** CUCHARA MESA  
table spoon, cuillère table, cucchiaio tavola, tafellöffel
- D **2735** TENEDOR MESA  
table fork, fourchette table, forchetta tavola, tafelgabel
- E **2742** PALA PESCADO  
fish knife, couteau poisson, coltello pesce, fischmesser
- F **2741** TENEDOR PESCADO  
fish fork, fourchette poisson, forchetta pesce, fischgabel
- G **5807** CUCHILLO POSTRE  
dessert knife, couteau dessert, coltello frutta, dessertmesser
- H **2740** CUCHARA POSTRE  
dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel
- I **2738** TENEDOR POSTRE  
dessert fork, fourchette dessert, forchetta frutta, dessertgabel
- J **5814** CUCHILLO LUNCH  
cake knife, couteau gâteau, coltello dolce, kuchenmesser
- K **2745** TENEDOR LUNCH  
cake fork, fourchette gâteau, forchetta dolce, kuchengabel
- L **2743** CUCHARA CAFÉ  
tea spoon, cuillère café, cucchiaio caffè, koffeelöffel
- M **2744** CUCHARA MOKA  
coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel

INOX STAINLESS STEEL 304

	UE	MOQ	✂ mm	✂ mm
A	0/12/120/1920/5760	60	223	
B	0/12/120/1920/5760	60	221	
C	0/12/120/1440/7200	60	200	3,5
D	0/12/120/1440/7200	60	200	3,5
E	0/12/120/1440/7200	60	200	2,5
F	0/12/120/1440/7200	60	190	2,5
G	0/12/120/1920/5760	60	202	
H	0/12/120/1440/7200	60	183	2,5
I	0/12/120/1440/7200	60	185	2,5
J	0/12/120/1920/5760	60	167	
K	0/12/120/2520/15120	60	140	2,5
L	0/12/120/2520/15120	60	140	2,5
M	0/12/120/2520/15120	60	110	2,5
<b>2797</b>	1/0/4/56/112	4		3,5



INOX STAINLESS STEEL 304

- A **5821** CUCHILLO MESA  
table knife, couteau table, coltello tavola, tafelmesser
- B **5822** CUCHARA MESA  
table spoon, cuillère table, cucchiaio tavola, tafellöffel
- C **5823** TENEDOR MESA  
table fork, fourchette table, forchetta tavola, tafelgabel
- D **5824** PALA PESCADO  
fish knife, couteau poisson, coltello pesce, fischmesser
- E **5825** TENEDOR PESCADO  
fish fork, fourchette poisson, forchetta pesce, fischgabel
- F **5826** CUCHILLO POSTRE  
dessert knife, couteau dessert, coltello frutta, dessertmesser
- G **5827** CUCHARA POSTRE  
dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel
- H **5828** TENEDOR POSTRE  
dessert fork, fourchette dessert, forchetta frutta, dessertgabel
- I **5829** TENEDOR LUNCH  
cake fork, fourchette gâteau, forchetta dolce, kuchengabel
- J **5830** CUCHARA CAFÉ  
tea spoon, cuillère café, cucchiaio caffè, koffeelöffel
- K **5831** CUCHARA MOKA  
coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel
- L **3158** CUCHARA CONSOMÉ  
consommé spoon, cuillère consommé, cucchiaio zuppa, bouillonlöffel
- M **0463** CAZO SOPA  
soup ladle, louche à potage, mestolo, suppenkelle
- N **0464** CUCHARA ENSALADA  
salad spoon, cuillère à servir salade, cucchiaio servire, salatlöffel
- O **0465** TENEDOR ENSALADA  
salad fork, fourchette à servir salade, forchetta servire, salatgabel
- P **0466** PALA REPOSTERÍA  
cake server, pelle à tarte, pala torta, tortenheber
- Q **0467** CAZO SALSA  
sauce ladle, cuillère à sauce, mestolino salsa, soßenkelle

	UE	MOQ	✂ mm	✂ mm
A	0/12/120/1920/5760	60	229	
B	0/12/120/1440/7200	60	205	3,5
C	0/12/120/1440/7200	60	205	3,5
D	0/12/120/1440/7200	60	215	3,5
E	0/12/120/1440/7200	60	195	3,5
F	0/12/120/1920/5760	60	200	
G	0/12/120/1440/7200	60	190	3,5
H	0/12/120/1440/7200	60	185	3,5
I	0/12/120/2520/15120	60	140	2,5
J	0/12/120/2520/15120	60	147	2,5
K	0/12/120/2520/15120	60	110	2
L	0/12/120/1440/7200	60	180	2,5
M	1/10/50/150/750	10	280	3,5
N	1/10/50/800/4000	10	275	3,5
O	1/10/50/800/4000	10	275	3,5
P	1/10/50/600/2400	10	260	3,5
Q	1/10/50/800/4000	10	180	3,5
<b>2900</b>	1/0/4/56/112	4		3,5





INOX STAINLESS STEEL 304

- A **4402** CUCHILLO CHULETERO  
table knife, couteau table, coltello tavola, tafelmesser
- B **5525** TENEDOR CHULETERO  
steak fork, fourchette steak, forchetta bistecca, steingabel
- C **8593** CUCHILLO MESA RK  
RK table knife, couteau table RK, coltello tavola RK, RK tafelmesser
- D **4535** CUCHILLO MESA  
table knife, couteau table, coltello tavola, tafelmesser
- E **4536** CUCHARA MESA  
table spoon, cuillère table, cucchiaio tavola, tafellöffel
- 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
- I **8594** CUCHILLO POSTRE RK  
RK dessert knife, couteau dessert RK, coltello frutta RK, RK dessertmesser
- 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
- M **5015** CUCHILLO LUNCH  
cake knife, couteau gâteau, coltello dolce, kuchenmesser
- N **3846** CUCHARA TÉ  
iced tea spoon, cuillère à té, cucchiaio the, cocktaillöffel
- O **5566** TENEDOR LUNCH  
cake fork, fourchette gâteau, forchetta dolce, kuchengabel
- P **3948** CUCHARA CAFÉ  
tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel
- Q **3949** CUCHARA MOKA  
coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel
- R **4993** CUCHARA REFRESCO  
soda spoon, cuillère mazagrán, cucchiaio bibita, longdrinklöffel
- S **5533** TENEDOR ARROZ  
rice fork, fourchette à riz, forchetta riso, reisingabel
- T **3154** CUCHARA CONSOMÉ  
consommé spoon, cuillère consommé, cucchiaio zuppa, bouillonlöffel

UE	MOQ	▶ mm	✂ mm
0/12/120/1920/5760	60	228	
0/12/120/1440/7200	60	202	3
0/12/120/1920/5760	60	224	10
0/12/120/1920/5760	60	240	
0/12/120/1440/7200	60	210	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	210	8,5
0/12/120/1920/5760	60	212	
0/12/120/1440/7200	60	185	2,5
0/12/120/1440/7200	60	185	2,5
0/12/120/1920/5760	60	178	
0/12/120/2520/15120	60	145	2
0/12/120/2520/15120	60	145	2
0/12/120/2520/15120	60	135	2
0/12/120/2520/15120	60	115	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



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

UE	MOQ	▶ mm	✂ mm
1/0/4/56/112	4		3



# North M

INOX 18/10 / 2,5mm / Mirror



- A **6359** CUCHILLO MESA GRANDE  
long table knife, grande couteau table, coltello tavola grande, tafelmesser lang
- B **4007** CUCHARA MESA GRANDE  
table spoon, 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

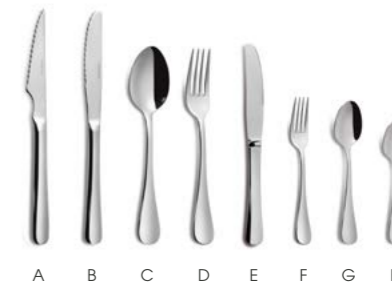
INOX  
STAINLESS  
STEEL  
304

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	2,5
1/0/4/56/112	4		2,5



# North S

INOX 18/10 / 2mm / Mirror



- A **5631** CUCHILLO CHULETERO  
steak knife, couteau steak nordic, coltello bistecca nordica, nordic 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 knife, couteau table, coltello tavola, tafelmesser
- 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

INOX  
STAINLESS  
STEEL  
304

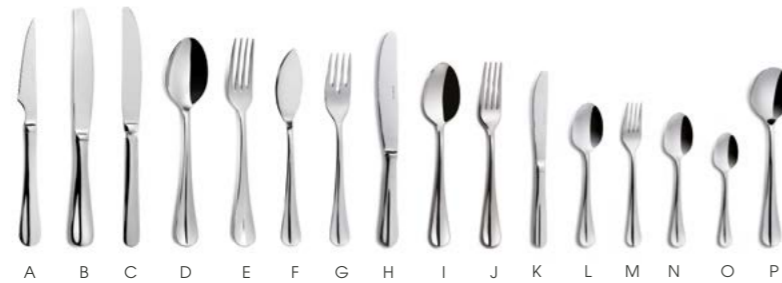
- 7122** 24 PIEZAS  
24 pieces, écrin 24 pièces, bauletto 24 pz., 24 stück

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
1/0/4/56/112	4		2



# Baguette XL

INOX 18/10 / 3mm / Mirror



INOX  
STAINLESS  
STEEL  
304

A	<b>3526</b>	CUCHILLO CHULETERO steak knife, couteau steak, coltello bistecca, steakmesser	0/12/120/1920/5760	60	230
B	<b>5013</b>	CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser	0/12/120/1920/5760	60	240
C	<b>2815</b>	CUCHILLO MESA LISO table knife, couteau table, coltello tavola, tafelmesser	0/12/120/1920/5760	60	240
D	<b>4365</b>	CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel	0/12/120/1440/7200	60	210
E	<b>4366</b>	TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel	0/12/120/1440/7200	60	210
F	<b>5297</b>	PALA PESCADO fish knife, couteau poisson, coltello pesce, fischmesser	0/12/120/1440/7200	60	200
G	<b>5298</b>	TENEDOR PESCADO fish fork, fourchette poisson, forchetta pesce, fischgabel	0/12/120/1440/7200	60	195
H	<b>4367</b>	CUCHILLO POSTRE dessert knife, couteau dessert, coltello frutta, dessertmesser	0/12/120/1920/5760	60	216
I	<b>5299</b>	CUCHARA POSTRE dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel	0/12/120/1440/7200	60	185
J	<b>5300</b>	TENEDOR POSTRE dessert fork, fourchette dessert, forchetta frutta, dessertgabel	0/12/120/1440/7200	60	185
K	<b>5014</b>	CUCHILLO LUNCH cake knife, couteau gâteau, coltello dolce, kuchenmesser	0/12/120/1920/5760	60	178
L	<b>3877</b>	CUCHARA TÉ iced tea spoon, cuillère à té, cucchiaio the, cocktaillöffel	0/12/120/2520/15120	60	145
M	<b>5301</b>	TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	0/12/120/2520/15120	60	145
N	<b>5302</b>	CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel	0/12/120/2520/15120	60	135
O	<b>5303</b>	CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	0/12/120/2520/15120	60	115
P	<b>3155</b>	CUCHARA CONSOMÉ consommé spoon, cuillère consommé, cucchiaio zuppa, bouillonlöffel	0/12/120/1440/7200	60	180

UE MOQ  $\llcorner$  mm  $\times$  mm



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

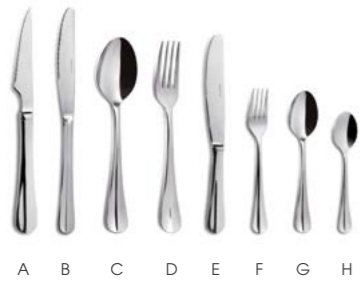
UE MOQ  $\llcorner$  mm  $\times$  mm

1/0/4/56/112 4 3



# Baguette S

INOX 18/10 / 2mm / Mirror



	INOX STAINLESS STEEL 304				
A	1283	CUCHILLO CHULETERO	0/12/120/1920/5760	60	223
		steak knife, couteau steak, coltello bistecca, steakmesser			
B	3522	CUCHILLO MESA	0/12/120/1920/5760	60	225
		table knife, couteau table, coltello tavola, tafelmesser			
C	4377	CUCHARA MESA	0/12/120/1440/7200	60	193
		table spoon, cuillère table, cucchiaio tavola, tafellöffel			
D	4378	TENEDOR MESA	0/12/120/1440/7200	60	190
		table fork, fourchette table, forchetta tavola, tafelgabel			
E	3523	CUCHILLO POSTRE	0/12/120/1920/5760	60	196
		dessert knife, couteau dessert, coltello frutta, dessertmesser			
F	4383	TENEDOR LUNCH	0/12/120/2520/15120	60	143
		cake fork, fourchette gâteau, forchetta dolce, kuchengabel			
G	4384	CUCHARA CAFÉ	0/12/120/2520/15120	60	140
		tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel			
H	4385	CUCHARA MOKA	0/12/120/2520/15120	60	120
		coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel			
7121		24 PIEZAS	1/0/4/56/112	4	2
		24 pieces, écriin 24 pièces, bauletto 24 pz., 24 stück			

# Fabricación de cubiertos

## Cutlery manufacturing

1

**Bobina ACERO INOXIDABLE**  
Stainless steel coil



Material con el que se inicia la fabricación de los cubiertos.  
Material with which the manufacture of cutlery begins.

2

**Corte**  
Blanking



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.

3

**Laminación**  
Rolling



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.

4

**Recorte**  
Cutting



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.

5

**Embutición**  
Embossing



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.

6

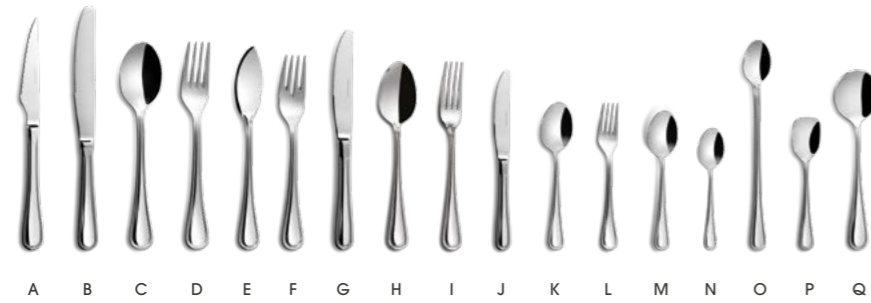
**Pulido**  
Polished



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.





INOX  
STAINLESS  
STEEL  
304

	UE	MOQ	✂ mm	✂ mm
A <b>5952</b> CUCHILLO CHULETERO steak knife, couteau steak, coltello bistecca, steakmesser	0/12/120/1920/5760	60	228	
B <b>4362</b> CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser	0/12/120/1920/5760	60	240	
C <b>4335</b> CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel	0/12/120/1440/7200	60	205	2,5
D <b>4336</b> TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel	0/12/120/1440/7200	60	205	2,5
E <b>5372</b> PALA PESCADO fish knife, couteau poisson, coltello pesce, fischmesser	0/12/120/1440/7200	60	200	2,5
F <b>5373</b> TENEDOR PESCADO fish fork, fourchette poisson, forchetta pesce, fischgabel	0/12/120/1440/7200	60	195	2,5
G <b>5012</b> CUCHILLO POSTRE dessert knife, couteau dessert, coltello frutta, dessertmesser	0/12/120/1920/5760	60	217	
H <b>5374</b> CUCHARA POSTRE dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel	0/12/120/1440/7200	60	185	2,5
I <b>5375</b> TENEDOR POSTRE dessert fork, fourchette dessert, forchetta frutta, dessertgabel	0/12/120/1440/7200	60	185	2,5
J <b>5038</b> CUCHILLO LUNCH cake knife, couteau gâteau, coltello dolce, kuchenmesser	0/12/120/1920/5760	60	177	
K <b>5309</b> CUCHARA TÉ tea spoon, cuillère à té, cucchiaio the, cocktaillöffel	0/12/120/1440/7200	60	145	2
L <b>5439</b> TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	0/12/120/2520/15120	60	145	2
M <b>5437</b> CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffè, koffeellöffel	0/12/120/2520/15120	60	137	2
N <b>5438</b> CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	0/12/120/2520/15120	60	120	2
O <b>4508</b> CUCHARA REFRESCO soda spoon, cuillère mazagran, cucchiaio bibita, longdrinklöffel	0/12/120/1440/7200	60	207	2
P <b>4018</b> CUCHARA HELADO ice cream spoon, cuillère à glace, cucchiaio gelato, eiscremelöffel	0/12/120/2520/15120	60	130	2
Q <b>4019</b> CUCHARA CONSOMÉ consommé spoon, cuillère consommé, cucchiaio zuppa, bouillonlöffel	0/12/120/1440/7200	60	180	2,5



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

UE      MOQ      ✂ mm      ✂ mm

1/0/4/56/112      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**

A	0/12/120/1920/5760	60	228	
B	0/12/120/1440/7200	60	198	2,5
C	0/12/120/1440/7200	60	198	2,5
D	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**

A	0/12/120/1920/5760	60	223	
B	0/12/120/1920/5760	60	222	
C	0/12/120/1440/7200	60	193	1,8
D	0/12/120/1440/7200	60	190	2
E	0/12/120/1920/5760	60	196	
F	0/12/120/2520/15120	60	143	1,5
G	0/12/120/2520/15120	60	140	1,5
H	0/12/120/2520/15120	60	120	1,2







INOX  
STAINLESS  
STEEL  
304

- A **5307** CUCHILLO CHULETERO  
steak knife, couteau steak, coltello bistecca, steakmesser
- B **4777** CUCHILLO MESA  
table knife, couteau table, coltello tavola, tafelmesser
- C **4714** CUCHARA MESA  
table spoon, cuillère table, cucchiaio tavola, tafellöffel
- D **4715** TENEDOR MESA  
table fork, fourchette table, forchetta tavola, tafelgabel
- E **4716** PALA PESCADO  
fish knife, couteau poisson, coltello pesce, fischmesser
- F **4717** TENEDOR PESCADO  
fish fork, fourchette poisson, forchetta pesce, fischgabel
- G **4778** CUCHILLO POSTRE  
dessert knife, couteau dessert, coltello frutta, dessertmesser
- H **4721** CUCHARA POSTRE  
dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel
- I **4722** TENEDOR POSTRE  
dessert fork, fourchette dessert, forchetta frutta, dessertgabel
- J **4718** TENEDOR LUNCH  
cake fork, fourchette gâteau, forchetta dolce, kuchengabel
- K **4719** CUCHARA CAFÉ  
tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel
- L **4720** CUCHARA MOKA  
coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel
- M **4781** CAZO SOPA  
soup ladle, louche à potage, mestolo, suppenkelle
- N **4780** CUCHARA ENSALADA  
salad spoon, cuillère à servir salade, cucchiaio servire, salatlöffel
- O **4779** TENEDOR ENSALADA  
salad fork, fourchette à servir salade, forchetta servire, salatgabel
- P **4784** PALA REPOSTERÍA  
cake server, pelle à tarte, pala torta, tortenheber
- Q **4783** CAZO SALSA  
sauce ladle, cuillère à sauce, mestolino salsa, saßenkelle

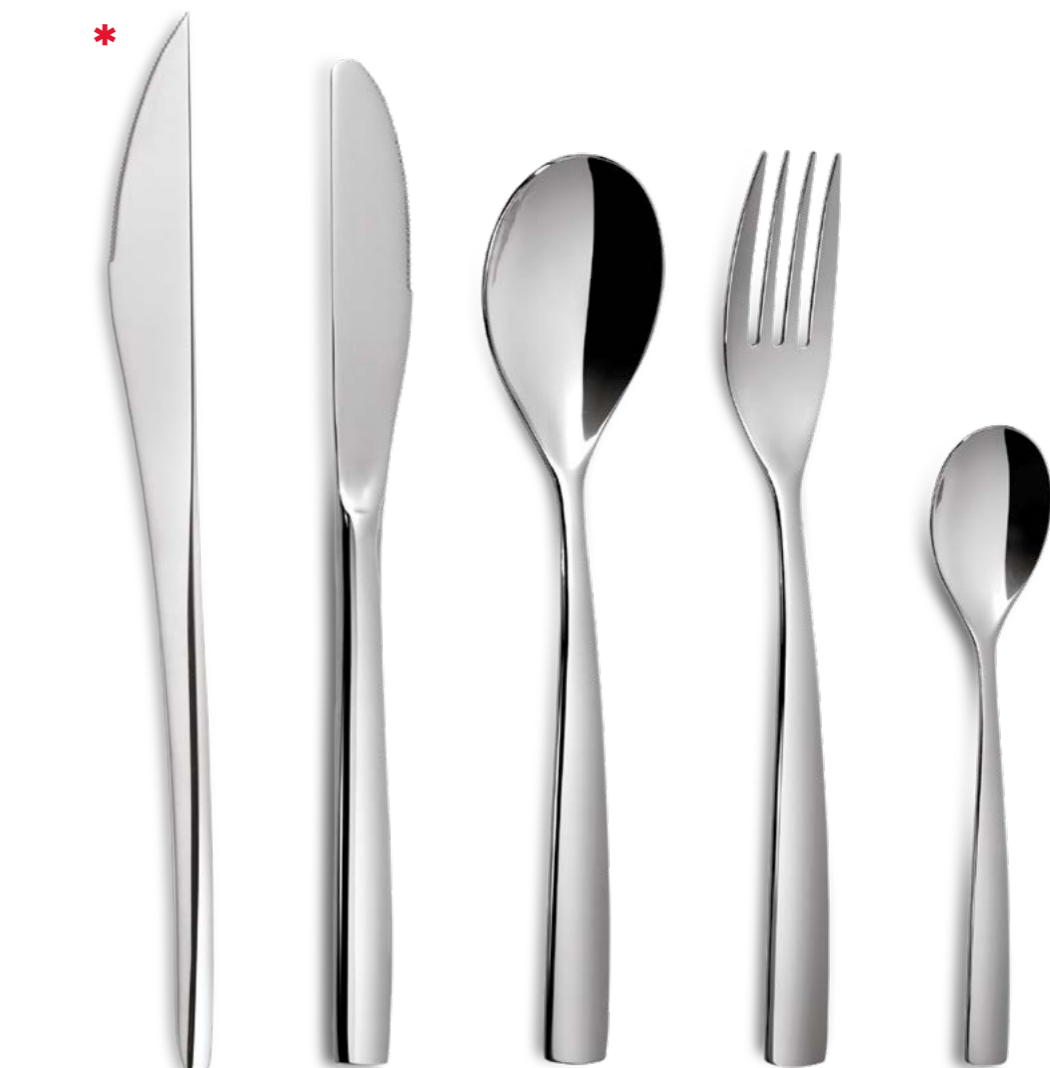
UE	MOQ	◀ mm	✂ mm
0/12/120/1920/5760	60	228	
0/12/120/1920/5760	60	240	
0/12/120/1440/7200	60	210	2,5
0/12/120/1440/7200	60	210	2,5
0/12/120/1440/7200	60	210	2,5
0/12/120/1440/7200	60	196	2,5
0/12/120/1920/5760	60	210	
0/12/120/1440/7200	60	191	2,5
0/12/120/1440/7200	60	195	2,5
0/12/120/2520/15120	60	160	2
0/12/120/2520/15120	60	155	2
0/12/120/2520/15120	60	133	1,8
1/10/50/150/750	10	280	2,5
1/10/50/800/4000	10	240	2,5
1/10/50/800/4000	10	240	2,5
1/10/50/800/2400	10	240	2,5
1/10/50/800/4000	10	170	2,7



**9817** 24 PIEZAS  
24 pieces, écrin 24 pièces, bauletto 24 pz., 24 stück

UE	MOQ	◀ mm	✂ mm
1/0/4/56/112	4		2,5





\* CUCHILLO STANDING

INOX  
STAINLESS  
STEEL  
304

A	<b>6116</b>	CUCHILLO STANDING steak knife, couteau steak, coltello bistecca, steakmesser	0/12/120/1920/5760	60	231	
B	<b>0764</b>	CUCHILLO CHULETERO table knife, couteau table, coltello tavola, tafelmesser	0/12/120/1920/5760	60	223	
C	<b>0268</b>	CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser	0/12/120/1920/5760	60	221	
D	<b>5803</b>	CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel	0/12/120/1440/7200	60	200	3
E	<b>5804</b>	TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel	0/12/120/1440/7200	60	200	3
F	<b>5805</b>	PALA PESCADO fish knife, couteau poisson, coltello pesce, fischmesser	0/12/120/1440/7200	60	205	2,5
G	<b>5806</b>	TENEDOR PESCADO fish fork, fourchette poisson, forchetta pesce, fischgabel	0/12/120/1440/7200	60	190	2,5
H	<b>5807</b>	CUCHILLO POSTRE dessert knife, couteau dessert, coltello frutta, dessertmesser	0/12/120/1920/5760	60	202	
I	<b>5808</b>	CUCHARA POSTRE dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel	0/12/120/1440/7200	60	183	2,5
J	<b>5809</b>	TENEDOR POSTRE dessert fork, fourchette dessert, forchetta frutta, dessertgabel	0/12/120/1440/7200	60	185	2,5
K	<b>5814</b>	CUCHILLO LUNCH cake knife, couteau gâteau, coltello dolce, kuchenmesser	0/12/120/1920/5760	60	167	
L	<b>5810</b>	TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	0/12/120/2520/15120	60	140	2,5
M	<b>5811</b>	CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffè, koffeelöffel	0/12/120/2520/15120	60	140	2,5
N	<b>5812</b>	CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	0/12/120/2520/15120	60	110	2,5
O	<b>5815</b>	PALA MANTEQUILLA butter knife, couteau beurre, coltello burro, buttermesser	0/12/120/1440/7200	60	165	2,5
P	<b>3152</b>	CUCHARA REFRESCO soda spoon, cuillère mazagran, cucchiaio bibita, longdrinklöffel	0/12/120/1440/7200	60	200	2,5
Q	<b>3153</b>	CUCHARA CONSOMÉ consommé spoon, cuillère consommé, cucchiaio zuppa, bouillonlöffel	0/12/120/1440/7200	60	180	2,5
R	<b>0470</b>	CAZO SOPA soup ladle, louche à potage, mestolo, suppenkelle	1/10/50/150/750	10	268	3
S	<b>0471</b>	CUCHARA ENSALADA salad spoon, cuillère à servir salade, cucchiaio servire, salatlöffel	1/10/50/800/4000	10	270	3
T	<b>0472</b>	TENEDOR ENSALADA salad fork, fourchette à servir salade, forchetta servire, salatgabel	1/10/50/800/4000	10	265	3
U	<b>0473</b>	PALA LASAÑA lasagna server, pelle à lasagne, pala lasagna, lasagneheber	1/10/50/600/2400	10	235	3
V	<b>0474</b>	CAZO SALSA sauce ladle, cuillère à sauce, mestolino salsa, soßenkelle	1/10/50/800/4000	10	180	3



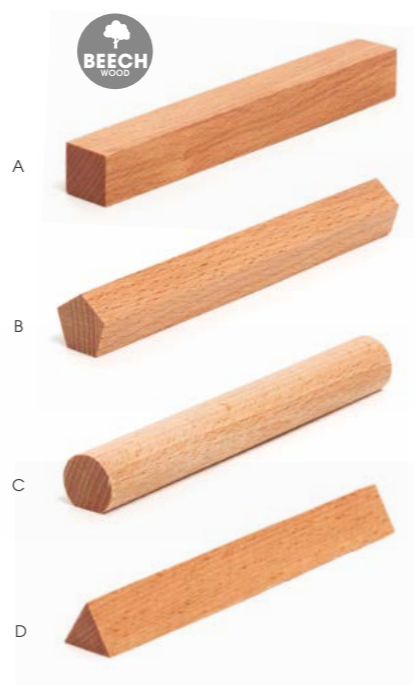
**5818** 24 PIEZAS  
24 pieces, écri 24 pièces, bauletto 24 pz., 24 stück

UE 1/0/4/56/112  
MOQ 4  
mm 3



# Reposa cubiertos

## Cutlery rest



- A **7843** REPOSA CUBIERTOS CUADRADO  
square cutlery rest, repose couverts carré, supporto posate quadrato, quadratische messerablage
- B **7844** REPOSA CUBIERTOS PENTAGONAL  
pentagon cutlery rest, repose couverts pentagonal, supporto posate pentagonale, fünfeckige messerablage
- C **7841** REPOSA CUBIERTOS CILÍNDRICO  
round cutlery rest, repose couverts cylindrique, supporto posate tondo, runde messerablage
- D **7842** REPOSA CUBIERTOS TRIANGULAR  
triangle cutlery rest, repose couverts triangulaire, supporto posate triangolare, dreieckige messerablage
- 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
A	1/60/240/3840/11520	6	122	15
B	1/60/240/3840/11520	6	122	15
C	1/60/240/3360/10080	6	122	15
D	1/60/240/3360/10080	6	122	15
E	0/12/120/1920/5760	12	60	8
F	0/12/120/1920/5760	12	60	8

- G **7869** SOPORTE CUBIERTOS SAKURA  
sakura cutlery holder, panier à couverts sakura, supporto coperte sakura, besteckhalter sakura
- H **10431** REPOSA CUBIERTOS ATLÁNTIDA  
atlantida cutlery holder, plateau à couverts atlantida, porta posate atlantida, schneidewagen atlantida
- I **11013** REPOSA CUBIERTOS ICE  
ice cutlery rest, repose couverts ice, supporto posate ice, ice messerablage

	UE	MOQ	∑ mm	▶ mm
G	0/6/60/1440/4320	60	80	8,5
H	0/4/48/	4	190	1,5
I	0/4/40/	4	xxx	1



# Bcn Satin



INOX Nickel Free 18%/ 3mm / Satin



## Bcn Satin

INOX Nickel Free 18% / 3mm / Satin



Cuartería / Cutlery

INOX  
STAINLESS  
STEEL  
430

- A **6721** CUCHILLO MESA  
table knife, couteau table, coltello tavola, tafelmesser
- B **6722** CUCHARA MESA  
table spoon, cuillère table, cucchiaio tavola, tafellöffel
- C **6723** TENEDOR MESA  
table fork, fourchette table, forchetta tavola, tafelgabel
- D **6724** CUCHILLO POSTRE  
dessert knife, couteau dessert, coltello frutta, dessertmesser
- E **6725** CUCHARA POSTRE  
dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel
- F **6726** TENEDOR POSTRE  
dessert fork, fourchette dessert, forchetta frutta, dessertgabel
- G **6727** TENEDOR LUNCH  
cake fork, fourchette gâteau, forchetta dolce, kuchengabel
- H **6728** CUCHARA CAFÉ  
tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel
- I **6729** CUCHARA MOKA  
moka spoon, cuillère moka, cucchiaio moka, mokkalöffel
- J **8378** CUCHARA REFRESCO  
soda spoon, cuillère mazagran, cucchiaio bibita, longdrinklöffel
- K **8796** CUCHARA APERITIVO  
appetizer spoon, cuillère apéritif, cucchiaio antipasto, aperitif löffel

- 6730** 24 PIEZAS  
24 pieces, écriin 24 pièces, bauletto 24 pz., 24 stück

UE	MOQ	✂ mm	✂ mm
1/12/120/1920/5760	120	221	
1/12/120/1440/7200	120	200	3
1/12/120/1440/7200	120	200	3
1/12/120/1920/5760	120	202	
1/12/120/1440/7200	120	183	2,5
1/12/120/1440/7200	120	185	2,5
1/12/120/2520/15120	120	140	2,5
1/12/120/2520/15120	120	140	2,5
1/12/120/2520/15120	120	110	2,5
1/12/120/1440/7200	60		
0/6/60/1440/4320	60		3
1/0/4/56/112	4		3



# Bcn Satin Gold

INOX Nickel Free 18% / 3mm / Satin



# Bcn Satin Copper

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
D <b>6350</b> CUCHILLO POSTRE dessert knife, couteau dessert, coltello frutta, dessertmesser	1/12/120/1920/5760	60	202	
E <b>6351</b> CUCHARA POSTRE dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel	1/12/120/1440/7200	60	183	2,5
F <b>6352</b> TENEDOR POSTRE dessert fork, fourchette dessert, forchetta frutta, dessertgabel	1/12/120/1440/7200	60	185	2,5
G <b>6099</b> TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	1/12/120/2520/15120	60	140	2,5
H <b>6100</b> CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel	1/12/120/2520/15120	60	140	2,5
I <b>6101</b> CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffe	1/12/120/2520/15120	60	110	2,5
J <b>7551</b> CUCHARA REFRESCO soda spoon, cuillère mazagran, cucchiaio bibita, longdrinklöffel	1/12/120/1440/7200	60	202	2,5
M <b>8797</b> CUCHARA APERITIVO appetizer spoon, cuillère apéritif, cucchiaio antipasto, aperitif löffel	0/6/60/1440/4320	60		3
K <b>7902</b> CUCHARA ENSALADA salad spoon, cuillère à servir salade, cucchiaio servire, salatlöffel	1/10/50/800/4000	10	270	3
L <b>7903</b> TENEDOR ENSALADA salad fork, fourchette à servir salade, forchetta servire, salatgabel	1/10/50/800/4000	10	265	3
<b>6324</b> 24 PIEZAS 24 pieces, écri 24 pièces, bauletto 24 pz., 24 stück	1/0/4/56/112	4		3

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
D <b>6356</b> CUCHILLO POSTRE dessert knife, couteau dessert, coltello frutta, dessertmesser	1/12/120/1920/5760	60	202	
E <b>6357</b> CUCHARA POSTRE dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel	1/12/120/1440/7200	60	183	2,5
F <b>6358</b> TENEDOR POSTRE dessert fork, fourchette dessert, forchetta frutta, dessertgabel	1/12/120/1440/7200	60	185	2,5
G <b>6111</b> TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	1/12/120/2520/15120	60	140	2,5
H <b>6112</b> CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel	1/12/120/2520/15120	60	140	2,5
I <b>6113</b> CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffe	1/12/120/2520/15120	60	110	2,5
J <b>7553</b> CUCHARA REFRESCO soda spoon, cuillère mazagran, cucchiaio bibita, longdrinklöffel	1/12/120/1440/7200	60	202	2,5
M <b>8799</b> CUCHARA APERITIVO appetizer spoon, cuillère apéritif, cucchiaio antipasto, aperitif löffel	0/6/60/1440/4320	60		3
K <b>7965</b> CUCHARA ENSALADA salad spoon, cuillère à servir salade, cucchiaio servire, salatlöffel	1/10/50/800/4000	10	270	3
L <b>7966</b> TENEDOR ENSALADA salad fork, fourchette à servir salade, forchetta servire, salatgabel	1/10/50/800/4000	10	265	3
<b>6325</b> 24 PIEZAS 24 pieces, écri 24 pièces, bauletto 24 pz., 24 stück	1/0/4/56/112	4		3

# Bcn Satin Champagne

INOX Nickel Free 18% / 3mm / Satin



# Bcn Satin Black

INOX Nickel Free 18% / 3mm / Satin



Cuiteria / Cutlery

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, mokkalöffe	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

**6720** 24 PIEZAS  
24 pieces, écri 24 pièces, bauletta 24 pz., 24 stück

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
D <b>6353</b> CUCHILLO POSTRE dessert knife, couteau dessert, coltello frutta, dessertmesser	1/12/120/1920/5760	60	202	
E <b>6354</b> CUCHARA POSTRE dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel	1/12/120/1440/7200	60	183	2,5
F <b>6355</b> TENEDOR POSTRE dessert fork, fourchette dessert, forchetta frutta, dessertgabel	1/12/120/1440/7200	60	185	2,5
G <b>6105</b> TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	1/12/120/2520/15120	60	140	2,5
H <b>6106</b> CUCHARA CAFE tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel	1/12/120/2520/15120	60	140	2,5
I <b>6107</b> CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffe	1/12/120/2520/15120	60	110	2,5
J <b>7552</b> CUCHARA REFRESCO soda spoon, cuillère mazagran, cucchiaio bibita, longdrinklöffel	1/12/120/1440/7200	60	202	2,5
M <b>8798</b> CUCHARA APERITIVO appetizer spoon, cuillère apéritif, cucchiaio antipasto, aperitif löffel	0/6/60/1440/4320	60		3
K <b>7963</b> CUCHARA ENSALADA salad spoon, cuillère à servir salade, cucchiaio servire, salatlöffel	1/10/50/800/4000	10	270	3
L <b>7964</b> TENEDOR ENSALADA salad fork, fourchette à servir salade, forchetta servire, salatgabel	1/10/50/800/4000	10	265	3

**6323** 24 PIEZAS  
24 pieces, écri 24 pièces, bauletta 24 pz., 24 stück



INOX STAINLESS STEEL 430

**7967** 24 PIEZAS  
24 pièces, écriin 24 pièoes, bauletto 24 pz., 24 stück



INOX STAINLESS STEEL 430

- A **1335** CUCHILLO MESA  
table knife, couteau table, coltello tavola, tafelmesser
- B **1336** CUCHARA MESA  
table spoon, cuillère table, cucchiaio tavola, tafellöffel
- C **1337** TENEDOR MESA  
table fork, fourchette table, forchetta tavola, tafelgabel
- D **2568** TENEDOR LUNCH  
cake fork, fourchette gâteau, forchetta dolce, kuchengabel
- E **1338** CUCHARA CAFÉ  
tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel
- F **2569** CUCHARA MOKA  
coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffe

**0298** 24 PIEZAS  
24 pièces, écriin 24 pièoes, bauletto 24 pz., 24 stück

UE	MOQ	✂ mm	✂ mm
0/12/120/1920/5760	120	225	
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
1/0/4/56/112	4		7

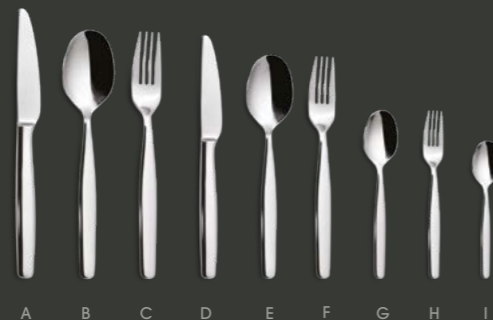




# Malvarrosa



INOX Nickel Free 18% / 4mm / Mirror



A B C D E F G H I

# Malvarrosa



INOX Nickel Free 18% / 4mm / Mirror



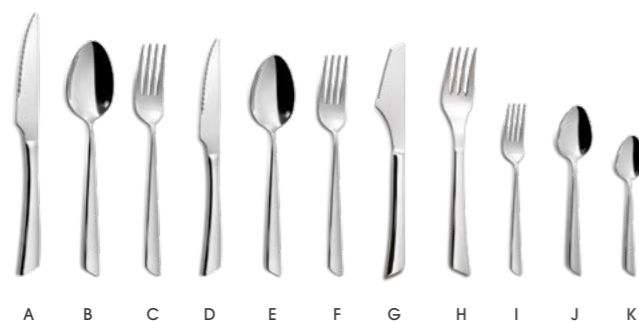
Cubertería / Cutlery

INOX  
STAINLESS  
STEEL  
430

	UE	MOQ	✂ mm	✂ mm
A <b>6573</b> CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser	0/12/120/1920/5760	120	225	
B <b>6574</b> CUCCHARA 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> CUCCHARA 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> CUCCHARA 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> CUCCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffe	0/12/120/2520/15120	120	115	3
<b>6582</b> MAZO 2 CUCHILLO MESA film 2 table knife, film 2 couteau table, film 2 coltello tavola, film 2 tafelmesser	1/0/48/1008/3024	48	225	
<b>6583</b> MAZO 3 CUCCHARA MESA film 3 table spoon, film 3 cuillère table, film 3 cucchiaio tavola, film 3 tafellöffel	1/0/48/1200/3600	48	206	4
<b>6584</b> MAZO 3 TENEDOR MESA film 3 table fork, film 3 fourchette table, film 3 forchetta tavola, film 3 tafelgabel	1/0/48/1200/3600	48	206	4
<b>6585</b> MAZO 6 TENEDOR LUNCH film 6 cake fork, film 6 fourchette gâteau, film 6 forchetta dolce, film 6 kuchengabel	1/0/48/1152/4608	48	140	3
<b>6586</b> MAZO 6 CUCCHARA CAFÉ 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> MAZO 6 CUCCHARA MOKA film 6 coffee/moka spoon, film 6 cuillère moka, film 6 cucchiaio moka, film 6 mokkalöffel	1/0/48/1152/4608	48	115	3
<b>6588</b> 24 PIEZAS 24 pieces, écin 24 pièces, bauletto 24 pz., 24 stück	1/0/4/56/112	4		4







INOX  
STAINLESS  
STEEL  
430

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

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

UE	MOQ	▶ mm	✕ mm
1/0/4/56/112	4		4





# Canada

Canada

INOX Nickel Free 18% / 4mm / Mirror



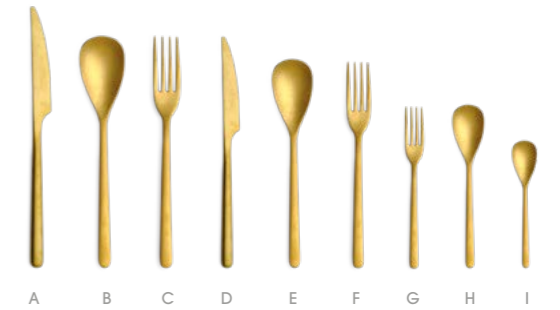
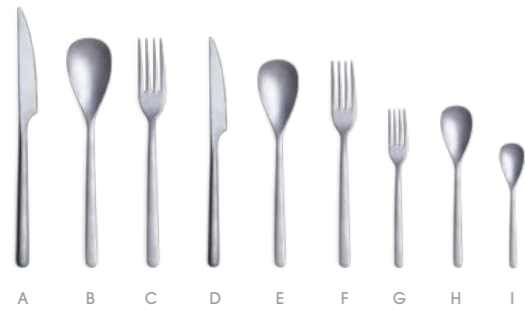
INOX Nickel Free 18% / 4mm / Mirror



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

INOX  
STAINLESS  
STEEL  
430

		UE	MOQ	▶ mm	✂ mm
A	<b>6537</b> CUCHILLO MESA XL XL table knife, couteau table XL, coltello tavola XL, XL tafelmesser	0/12/120/1920/5760	120	250	
B	<b>6538</b> CUCHARA MESA XL XL table spoon, cuillère table XL, cucchiaino tavola XL, XL tafellöffel	0/12/120/1440/7200	120	230	4
C	<b>6539</b> TENEDOR MESA XL XL table fork, fourchette table XL, forchetta tavola europa XL, XL tafelgabel	0/12/120/1440/7200	120	228	4
D	<b>6546</b> CUCHARA CAFÉ XL XL coffee spoon, cuillère café XL, cucchiaino caffè XL, XL kaffeelöffel	0/12/120/2520/15120	120	162	3
E	<b>6540</b> CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser	0/12/120/1920/5760	120	233	
F	<b>6541</b> CUCHARA MESA table spoon, cuillère table, cucchiaino tavola, tafellöffel	0/12/120/1440/7200	120	206	4
G	<b>6542</b> TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel	0/12/120/1440/7200	120	204	4
H	<b>6543</b> CUCHILLO POSTRE dessert knife, couteau dessert, coltello frutta, dessertmesser	0/12/120/1920/5760	120	209	
I	<b>6544</b> CUCHARA POSTRE dessert spoon, cuillère dessert, cucchiaino frutta, dessertlöffel	0/12/120/1440/7200	120	185	3
J	<b>6545</b> TENEDOR POSTRE dessert fork, fourchette dessert, forchetta frutta, dessertgabel	0/12/120/1440/7200	120	184	3
K	<b>6547</b> CUCHARA CAFÉ tea spoon, cuillère café, cucchiaino caffè, kaffeelöffel	0/12/120/2520/15120	120	145	3
L	<b>6548</b> TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	0/12/120/2520/15120	120	150	3
M	<b>6549</b> CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaino moka, mokkalöffe	0/12/120/2520/15120	120	115	2
	<b>6550</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	233	
	<b>6551</b> MAZO 3 CUCHARA MESA film 3 table spoon, film 3 cuillère table, film 3 cucchiaino tavola, film 3 tafellöffel	1/0/48/1200/3600	48	206	4
	<b>6552</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	204	4
	<b>6553</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	150	3
	<b>6554</b> MAZO 6 CUCHARA CAFÉ film 6 tea spoon, film 6 cuillère café, film 6 cucchiaino caffè, film 6 kaffeelöffel	1/0/48/1152/4608	48	145	3
	<b>6555</b> MAZO 6 CUCHARA MOKA film 6 coffee/moka spoon, film 6 cuillère moka, film 6 cucchiaino moka, film 6 mokkalöffe	1/0/48/1152/4608	48	115	2
	<b>6556</b> 24 PIEZAS 24 pieces, écriin 24 pièces, bauletto 24 pz., 24 stück	1/0/4/56/112	4		3



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, mokkalöffe

**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
1/0/4/56/112	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, mokkalöffe

**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
1/0/4/56/112	4		4





# Canada Vintage Copper

INOX Nickel Free 18% / 4mm / Vintage



# Canada Vintage Black

INOX Nickel Free 18% / 4mm / Vintage



Cuiteria / Cutlery

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, mokkalöffe

**1231** 24 PIEZAS  
24 pieces, écrin 24 pièces, bauletto 24 pz., 24 stück

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, mokkalöffe

**1230** 24 PIEZAS  
24 pieces, écrin 24 pièces, bauletto 24 pz., 24 stück



# Canada Polvo de Luna



INOX Nickel Free 18% / 4mm / Shotblasting



A B C D E F G H I



## Canada Polvo de Luna

INOX Nickel Free 18% / 4mm / Shotblasting



Cubtería / Cutlery

INOX  
STAINLESS  
STEEL  
430

- 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, mokkalöffe

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

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
1/0/4/56/112	4		4





# Finger Food



INOX Nickel Free 18% / 2mm / Mirror



A B C D

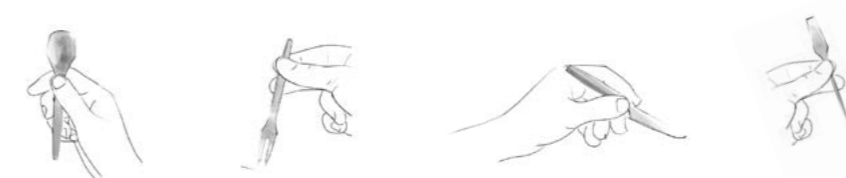
## Finger Food



INOX Nickel Free 18% / 2mm / Vintage



### MINI CUBIERTOS PARA EXPERIENCIAS DE GRAN SABOR



Cubertería de diseño propio creada para comidas de servicio rápido.

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, spieb
- 8795** PACK 4 PCS  
pack 4 pieces, pack 4 pièces, pack 4 pz., 4 pack

	UE	MOQ	▶ mm	✂ mm
A	0/12/120/2520/15120	24	140	6
B	0/12/120/2520/15120	24	130	2
C	0/12/120/2520/15120	24	130	2
D	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
A	0/12/600/25200/75600	600	110	1
B	0/12/600/25200/75600	600	110	1



# Santorini



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

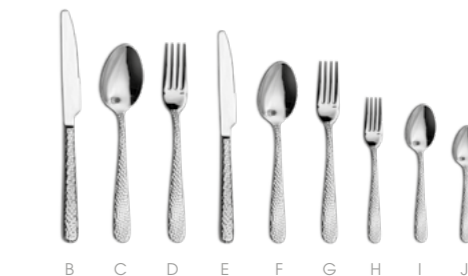


A B C D E F

# Santorini



INOX Nickel Free 18% / 3mm / Mirror



B C D E F G H I J



A

INOX STAINLESS STEEL 430

- NEW 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
- NEW D 10644 TENEDOR MESA**  
table fork, fourchette table, forchetta tavola, tafelgabel
- NEW E 10832 CUCHILLO POSTRE**  
dessert knife, couteau dessert, coltello frutta, dessertmesser
- NEW 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
- NEW A 10647 CUCHARA MOKA**  
coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel
- NEW B 10928 MAZO 2 CUCHILLO MESA**  
film 2 table knife, film 2 couteau table, film 2 coltello tavola, film 2 tafelmesser
- NEW C 10929 MAZO 3 CUCHARA MESA**  
film 3 table spoon, film 3 cuillère table, film 3 cucchiaio tavola, film 3 löffel
- NEW G 10930 MAZO 3 TENEDOR MESA**  
film 3 table fork, film 3 fourchette table, film 3 forchetta tavola, film 3 tafelgabel
- NEW H 10931 MAZO 6 TENEDOR LUNCH**  
film 6 cake fork, film 6 fourchette gâteau, film 6 forchetta dolce, film 6 kuchengabel
- NEW I 10932 MAZO 6 CUCHARA CAFÉ**  
film 6 tea spoon, film 6 cuillère café, film 6 cucchiaio caffè, film 6 kaffeelöffel
- NEW J 10933 MAZO 6 CUCHARA MOKA**  
film 6 coffee/moka spoon, film 6 cuillère moka, film 6 cucchiaio moka, film 6 mokkalöffel
- 5187 24 PIEZAS**  
24 pieces, écrit 24 pièces, bauletto 24 pz., 24 stück

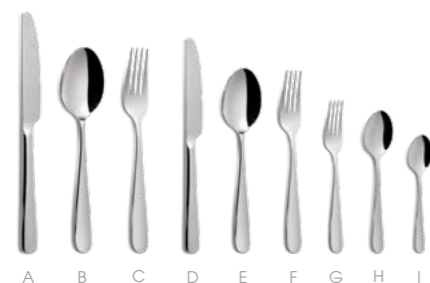
UE	MOQ	▶ mm	✕ mm
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0//120/1440/7200	120	200	3,5
0//120/1440/7200	120	200	3,5
0/12/120/1920/5760	120	210	
0/12/120/1440/7200	120	180	
0/12/120/1440/7200	120	180	
0//120/2520/15120	120	148	2
0//120/2520/15120	120	140	2
0//120/2520/15120	120	116	2
1/0/48/1008/3024	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	
1/0/4/56/112	4		



Cußería / Cutlery

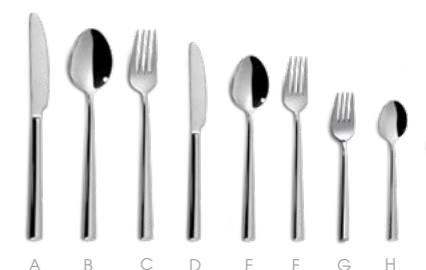
# Chef Free

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



# Lotus Free

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



Cuiteria / Cutlery

INOX STAINLESS STEEL 430

- A **5033** CUCHILLO MESA  
table knife, couteau table, coltello tavola, tafelmesser
- B **9626** CUCHARA MESA  
table spoon, cuillère table, cucchiaio tavola, tafellöffel
- C **9627** TENEDOR MESA  
table fork, fourchette table, forchetta tavola, tafelgabel
- NEW** D **5034** CUCHILLO POSTRE  
dessert knife, couteau dessert, coltello frutta, dessertmesser
- NEW** E **10835** CUCHARA POSTRE  
dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel
- NEW** F **10836** TENEDOR POSTRE  
dessert fork, fourchette dessert, forchetta frutta, dessertgabel
- NEW** G **10837** TENEDOR LUNCH  
cake fork, fourchette gâteau, forchetta dolce, kuchengabel
- H **9628** CUCHARA CAFÉ  
tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel
- NEW** I **10838** CUCHARA MOKA  
coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel

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



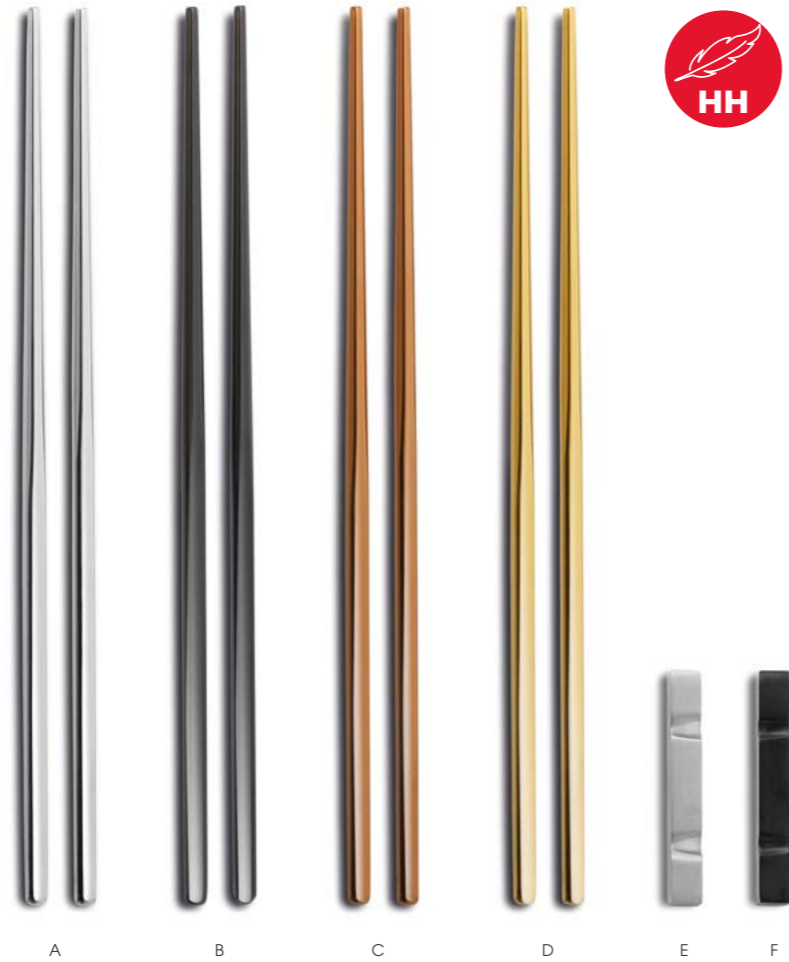
INOX STAINLESS STEEL 430

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

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





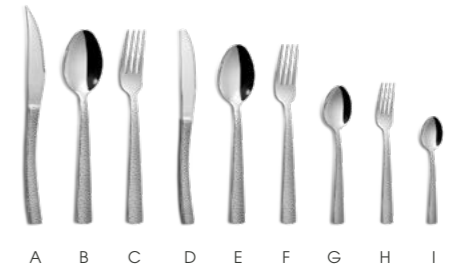


**Mango hueco para una manipulación más ligera.**  
Hollow handle for lighter handling.

INOX STAINLESS STEEL 304

- A **7421** SET PALILLOS INOX  
chopsticks set 18/10, set baguettes 18/10, set baguettes 18/10, esst bchen set 18/10
- B **7422** SET PALILLOS BLACK  
chopsticks set black 18/10, set baguettes black 18/10, set baguettes black 18/10, esst bchen set 18/10 black
- C **7423** SET PALILLOS COPPER  
chopsticks set copper 18/10, set baguettes copper 18/10, set baguettes copper 18/10, esst bchen set 18/10 copper
- D **7424** SET PALILLOS GOLD  
chopsticks set gold 18/10, set baguettes gold 18/10, set baguettes gold 18/10, esst bchen 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	
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, cuill re table, cucchiaio tavola, tafell ffel
- 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, cuill re dessert, cucchiaio frutta, dessertl ffel
- F **5614** TENEDOR POSTRE  
dessert fork, fourchette dessert, forchetta frutta, dessertgabel
- G **5593** CUCHARA CAF   
tea spoon, cuill re caf , cucchiaio caf , kaffeel ffel
- H **5595** TENEDOR LUNCH  
cake fork, fourchette g teau, forchetta dolce, kuchengabel
- I **5594** CUCHARA MOKA  
coffee/moka spoon, cuill re moka, cucchiaio moka, mokkal ffel
- 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 cuill re table, film 3 cucchiaio tavola, film 3 l ffel
- 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 g teau, film 6 forchetta dolce, film 6 kuchengabel
- 5620** MAZO 6 CUCHARA CAF   
film 6 tea spoon, film 6 cuill re caf , film 6 cucchiaio caf , film 6 kaffeel ffel
- 5621** MAZO 6 CUCHARA MOKA  
film 6 coffee/moka spoon, film 6 cuill re moka, film 6 cucchiaio moka, film 6 mokkal ffel
- 2894** 24 PIEZAS  
24 pieces,  crin 24 pi ces, bauletto 24 pz., 24 st ck

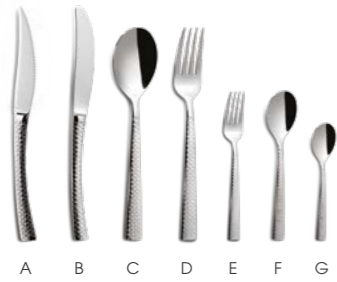
UE	MOQ	✂ mm	✂ mm
0/12/120/1920/5760	120	225	7
0/12/120/1440/7200	120	200	3
0/12/120/1440/7200	120	200	3
0/12/120/1920/5760	120	200	
0/12/120/1440/7200	120	184	2
0/12/120/1440/7200	120	184	2
0/12/120/2520/15120	120	142	2
0/12/120/2520/15120	120	145	2
0/12/120/2520/15120	120	110	1,8
1/0/48/1008/3024	48	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
1/0/4/56/112	4		2,5





# Hidraulic

INOX Nickel Free 18% / 3mm / Mirror



# Hidraulic Black

INOX Nickel Free 18% / 3mm / Mirror



INOX STAINLESS STEEL 430

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

UE MOQ ▶ mm ✕ mm

UE	MOQ	▶ mm	✕ mm
0/12/120/1920/5760	120	220	
0/12/120/1920/5760	120	220	
0/12/120/1440/7200	120	200	3
0/12/120/1440/7200	120	200	3
0/12/120/2520/15120	120	140	2
0/12/120/2520/15120	120	140	2
0/12/120/2520/15120	120	110	2
1/0/48/1008/3024	48	220	
1/0/48/1008/3024	48	220	
1/0/48/1200/3600	48	200	3
1/0/48/1200/3600	48	200	3
1/0/48/1152/4608	48	140	2
1/0/48/1152/4608	48	140	2
1/0/48/1152/4608	48	110	2



INOX STAINLESS STEEL 430

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

UE MOQ ▶ mm ✕ mm

UE	MOQ	▶ mm	✕ mm
0/12/120/1920/5760	60	220	
0/12/120/1440/7200	60	200	3
0/12/120/1440/7200	60	200	3
0/12/120/2520/15120	60	140	2



**7211** 24 PIEZAS  
24 pieces, écin 24 pièces, bauletto 24 pz., 24 Stück

1/0/4/56/112 4 3



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 1/0/4/56/112 MOQ 4 ✂ mm 2,5





INOX  
STAINLESS  
STEEL  
430

A	<b>2283</b>	CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser
B	<b>2274</b>	CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel
C	<b>2275</b>	TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel
D	<b>2758</b>	PALA PESCADO fish knife, couteau poisson, coltello pesce, fischmesser
E	<b>2284</b>	CUCHILLO POSTRE dessert knife, couteau dessert, coltello frutta, dessertmesser
F	<b>2759</b>	CUCHARA POSTRE dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel
G	<b>2760</b>	TENEDOR POSTRE dessert fork, fourchette dessert, forchetta frutta, dessertgabel
H	<b>2761</b>	TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel
I	<b>2762</b>	CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel
J	<b>2763</b>	CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel
<b>M2283</b>	<b>MAZO 2 CUCHILLO MESA</b> film 2 table knife, film 2 couteau table, film 2 coltello tavola, film 2 tafelmesser	
<b>M2274</b>	<b>MAZO 3 CUCHARA MESA</b> film 3 table spoon, film 3 cuillère table, film 3 cucchiaio tavola, film 3 tafellöffel	
<b>M2275</b>	<b>MAZO 3 TENEDOR MESA</b> film 3 table fork, film 3 fourchette table, film 3 forchetta tavola, film 3 tafelgabel	
<b>M5084</b>	<b>MAZO 2 CUCHILLO POSTRE</b> film 2 dessert knife, film 2 couteau dessert, film 2 coltello frutta, film 2 dessertmesser	
<b>M2759</b>	<b>MAZO 3 CUCHARA POSTRE</b> film 3 dessert spoon, film 3 cuillère dessert, film 3 cucchiaio frutta, film 3 dessertlöffel	
<b>M2760</b>	<b>MAZO 3 TENEDOR POSTRE</b> film 3 dessert fork, film 3 fourchette dessert, film 3 forchetta frutta, film 3 dessertgabel	
<b>M2761</b>	<b>MAZO 6 TENEDOR LUNCH</b> film 6 cake fork, film 6 fourchette gâteau, film 6 forchetta dolce, film 6 kuchengabel	
<b>M2762</b>	<b>MAZO 6 CUCHARA CAFÉ</b> film 6 tea spoon, film 6 cuillère café, film 6 cucchiaio caffè, film 6 kaffeelöffel	
<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	

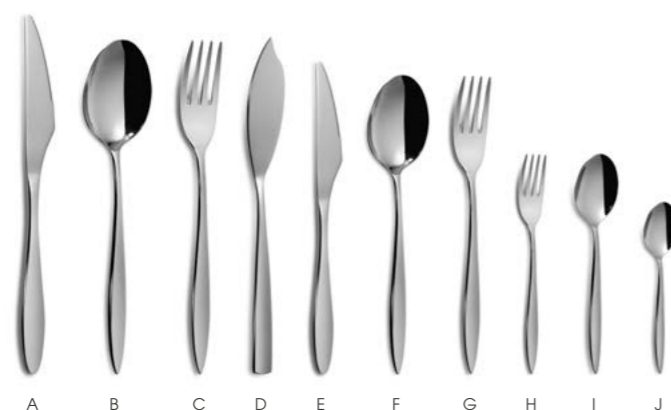
UE	MOQ	✂ mm	✂ mm
0/12/120/1920/5760	120	240	
0/12/120/1440/7200	120	200	3
0/12/120/1440/7200	120	200	3
0/12/120/1440/7200	120	206	3
0/12/120/1920/5760	120	210	
0/12/120/1440/7200	120	180	3
0/12/120/1440/7200	120	178	3
0/12/120/2520/15120	120	137	2
0/12/120/2520/15120	120	134	2
0/12/120/2520/15120	120	115	2
1/0/48/1008/3024	48	240	
1/0/48/1200/3600	48	200	3
1/0/48/1200/3600	48	200	3
1/0/48/1008/3024	48	210	
1/0/48/1200/3600	48	180	3
1/0/48/1200/3600	48	178	3
1/0/48/1152/4608	48	137	2
1/0/48/1152/4608	48	134	2
1/0/48/1152/4608	48	115	2



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

UE	MOQ	✂ mm	✂ mm
1/0/4/56/112	4		2,5





INOX  
STAINLESS  
STEEL  
430

- A **2774** CUCHILLO MESA  
table knife, couteau table, coltello tavola, tafelmesser
- B **2710** CUCHARA MESA  
table spoon, cuillère table, cucchiaio tavola, tafellöffel
- C **2711** TENEDOR MESA  
table fork, fourchette table, forchetta tavola, tafelgabel
- D **2734** PALA PESCADO  
fish knife, couteau poisson, coltello pesce, fischmesser
- E **5826** CUCHILLO POSTRE  
dessert knife, couteau dessert, coltello frutta, dessertmesser
- F **2712** CUCHARA POSTRE  
dessert spoon, cuillère dessert, cucchiaio frutta, dessertlöffel
- G **2713** TENEDOR POSTRE  
dessert fork, fourchette dessert, forchetta frutta, dessertgabel
- H **2714** TENEDOR LUNCH  
cake fork, fourchette gâteau, forchetta dolce, kuchengabel
- I **2715** CUCHARA CAFÉ  
tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel
- J **2716** CUCHARA MOKA  
coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel
- M2297** MAZO 2 CUCHILLO MESA  
film 2 table knife, film 2 couteau table, film 2 coltello tavola, film 2 tafelmesser
- M2710** MAZO 3 CUCHARA MESA  
film 3 table spoon, film 3 cuillère table, film 3 cucchiaio tavola, film 3 tafellöffel
- M2711** MAZO 3 TENEDOR MESA  
film 3 table fork, film 3 fourchette table, film 3 forchetta tavola, film 3 tafelgabel
- M2161** MAZO 2 CUCHILLO POSTRE  
film 2 dessert knife, film 2 couteau dessert, film 2 coltello frutta, film 2 dessertmesser
- M2712** MAZO 3 CUCHARA POSTRE  
film 3 dessert spoon, film 3 cuillère dessert, film 3 cucchiaio frutta, film 3 dessertlöffel
- M2713** MAZO 3 TENEDOR POSTRE  
film 3 dessert fork, film 3 fourchette dessert, film 3 forchetta frutta, film 3 dessertgabel
- M2714** MAZO 6 TENEDOR LUNCH  
film 6 cake fork, film 6 fourchette gâteau, film 6 forchetta dolce, film 6 kuchengabel
- M2715** MAZO 6 CUCHARA CAFÉ  
film 6 tea spoon, film 6 cuillère café, film 6 cucchiaio caffè, film 6 kaffeelöffel
- M2716** 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	60	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
1/0/4/56/112	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 sarinado  
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





INOX  
STAINLESS  
STEEL  
430

	UE	MOQ	▶ mm	✂ mm
A <b>0094</b> CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser	0/12/120/1920/5760	60	225	
B <b>5631</b> CUCHILLO CHULETERO nordic steak knife, couteau steak, coltello bistecca, steakmesser	0/12/120/1920/5760	60	230	
C <b>9657</b> CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel	0/12/120/1440/7200	120	205	3
D <b>9658</b> TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel	0/12/120/1440/7200	120	205	3
E <b>9659</b> PALA PESCADO fish knife, couteau poisson, coltello pesce, fischmesser	0/12/120/1440/7200	120	200	2,5
F <b>9660</b> TENEDOR PESCADO fish fork, fourchette poisson, forchetta pesce, fischgabel	0/12/120/1440/7200	120	197	2,5
G <b>0099</b> CUCHILLO POSTRE dessert knife, couteau dessert, coltello frutta, dessertmesser	0/12/120/1920/5760	60	195	
H <b>9662</b> CUCHARA POSTRE dessert spoon, cuillère à dessert, cucchiaio frutta, dessertlöffel	0/12/120/1440/7200	120	185	2,5
I <b>9663</b> TENEDOR POSTRE dessert fork, fourchette à dessert, forchetta frutta, dessertgabel	0/12/120/1440/7200	120	185	2,5
J <b>9664</b> TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	0/12/120/2520/15120	120	145	2
K <b>9665</b> CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffè, koffeelöffel	0/12/120/2520/15120	120	135	2
L <b>9666</b> CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	0/12/120/2520/15120	120	115	2
M <b>1626</b> CAZO SOPA soup ladle, louche à potage, mestolo, suppenkelle	1/10/50/200/800	10	260	2,5
N <b>1627</b> CUCHARA SERVIR serving spoon, cuillère à servir, cucchiaio servir, servierlöffel	1/10/50/800/400	10	235	2,5
O <b>1628</b> TENEDOR SERVIR serving fork, fourchette à servir, forchetta servire, serviergabel	1/10/50/800/400	10	235	2,5
P <b>1629</b> PALA REPOSTERÍA cake server, pelle à tarte, pala torta, tortenheber	1/10/50/600/2400	10	240	2,7
Q <b>1632</b> CAZO SALSA sauce ladle, cuillère à sauce, mestolino salsa, soßenkelle	1/10/50/800/4000	10	170	2,7



INOX  
STAINLESS  
STEEL  
430

	UE	MOQ	▶ mm	✂ mm
<b>1297</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	230	
<b>1298</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	3
<b>1299</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	205	3
<b>1315</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	200	
<b>1316</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	185	2,5
<b>1317</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	185	2,5
<b>1300</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>1301</b> MAZO 6 CUCHARA CAFÉ film 6 tea spoon, film 6 cuillère café, film 6 cucchiaio caffè, film 6 koffeelöffel	1/0/48/1152/4608	48	135	2
<b>1302</b> MAZO 6 CUCHARA MOKA film 6 coffee/moka spoon, film 6 cuillère moka, film 6 cucchiaio moka, film 6 mokkalöffel	1/0/48/1152/4608	48	115	2



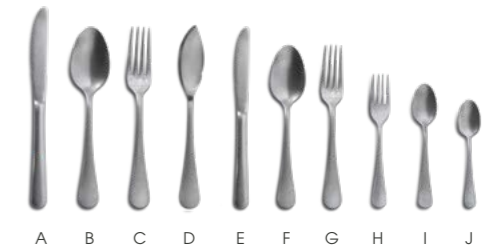
# Sevilla S

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



# Sevilla Vintage

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



INOX STAINLESS STEEL 430

	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> MAZO 2 CUCHILLO MESA MICRO 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> 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>M4307</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>M4755</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>M4756</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>M4757</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>3950</b> CORBATA 2 CUCHILLO MESA ECO MICRO 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> CORBATA 3 CUCHARA MESA Tie 3 table spoon, cavalier 3 cuillère table, cravatta 3 cucchiaio tavola, krawatte 3 tafellöffel	1/4/48/672/2688	48	193	1,5
<b>4307</b> 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>4755</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>4756</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>4757</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>4885</b> 24 PIEZAS 24 pieces, écin 24 pièces, bauletto 24 pz., 24 stück	1/0/4/56/112	4	1,8	
<b>4999</b> 24 PIEZAS CON CHULETERO 24 pieces + steak knife, écin 24 pièces + c. steak, bauletto 24 pz. + bistecca, 24 stück + steckmesser	1/0/4/56/112	4	1,8	

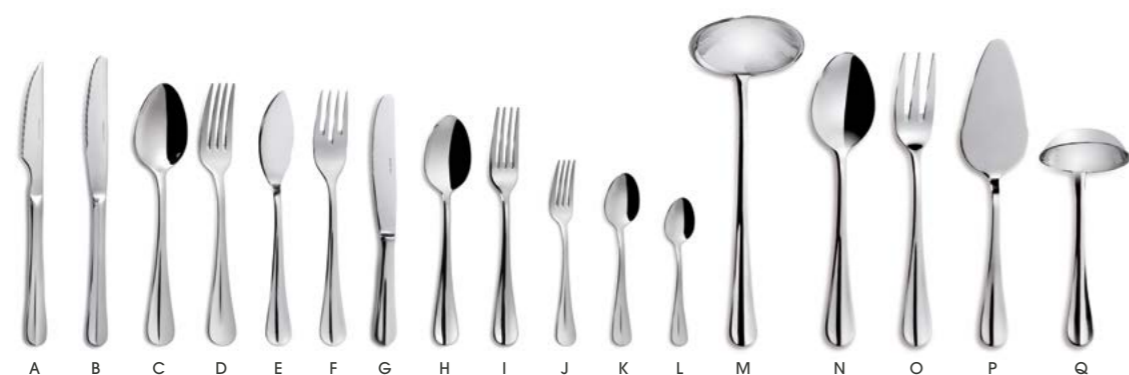


INOX STAINLESS STEEL 430

	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>7428</b> TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	0/12/120/2520/15120	120	145	2
I <b>7429</b> CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel	0/12/120/2520/15120	120	135	2
J <b>7430</b> CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	0/12/120/2520/15120	120	115	2
<b>7917</b> 24 PIEZAS 24 pieces, écin 24 pièces, bauletto 24 pz., 24 stück	1/0/4/56/112	4	1,8	







INOX  
STAINLESS  
STEEL  
430

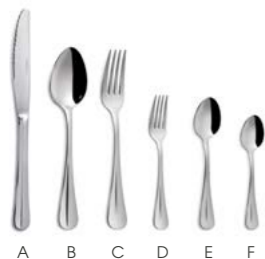
		UE	MOQ	▶ mm	✕ mm
A	<b>1283</b> CUCHILLO CHULETERO steak knife, couteau steak, coltello bistecca, steakmesser	0/12/120/1920/5760	60	223	
B	<b>3522</b> CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser	0/12/120/1920/5760	60	225	
C	<b>2700</b> CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel	0/12/120/1440/7200	120	205	2,5
D	<b>2701</b> TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel	0/12/120/1440/7200	120	205	2,5
E	<b>2702</b> PALA PESCADO fish knife, couteau poisson, coltello pesce, fischmesser	0/12/120/1440/7200	120	200	2,5
F	<b>2703</b> TENEDOR PESCADO fish fork, fourchette poisson, forchetta pesce, fischgabel	0/12/120/1440/7200	120	200	2,5
G	<b>3523</b> CUCHILLO POSTRE dessert knife, couteau dessert, coltello frutta, dessertmesser	0/12/120/1920/5760	120	196	
H	<b>2705</b> CUCHARA POSTRE dessert spoon, cuillère à dessert, cucchiaio frutta, dessertlöffel	0/12/120/1440/7200	120	185	2,5
I	<b>2706</b> TENEDOR POSTRE dessert fork, fourchette à dessert, forchetta frutta, dessertgabel	0/12/120/1440/7200	120	185	2,5
J	<b>2707</b> TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	0/12/120/2520/15120	120	145	2
K	<b>2708</b> CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel	0/12/120/2520/15120	120	135	2
L	<b>2709</b> CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	0/12/120/2520/15120	120	115	2
M	<b>2303</b> CAZO SOPA soup ladle, louche à potage, mestolo, suppenkelle	1/10/50/150/750	10	260	2,5
N	<b>2304</b> CUCHARA SERVIR serving spoon, cuillère à servir, cucchiaio servir, servierlöffel	1/10/50/?800?4000	10	230	2,8
O	<b>2305</b> TENEDOR SERVIR serving fork, fourchette à servir, forchetta servire, serviergabel	1/10/50/?800?4000	10	230	2,5
P	<b>2306</b> PALA REPOSTERÍA cake server, pelle à tarte, pala torta, tortenheber	1/10/50/600/2400	10	240	2,7
Q	<b>2307</b> CAZO SALSA sauce ladle, cuillère à sauce, mestolino salsa, soßenkelle	1/10/50/800/4000	10	170	2,7



INOX  
STAINLESS  
STEEL  
430

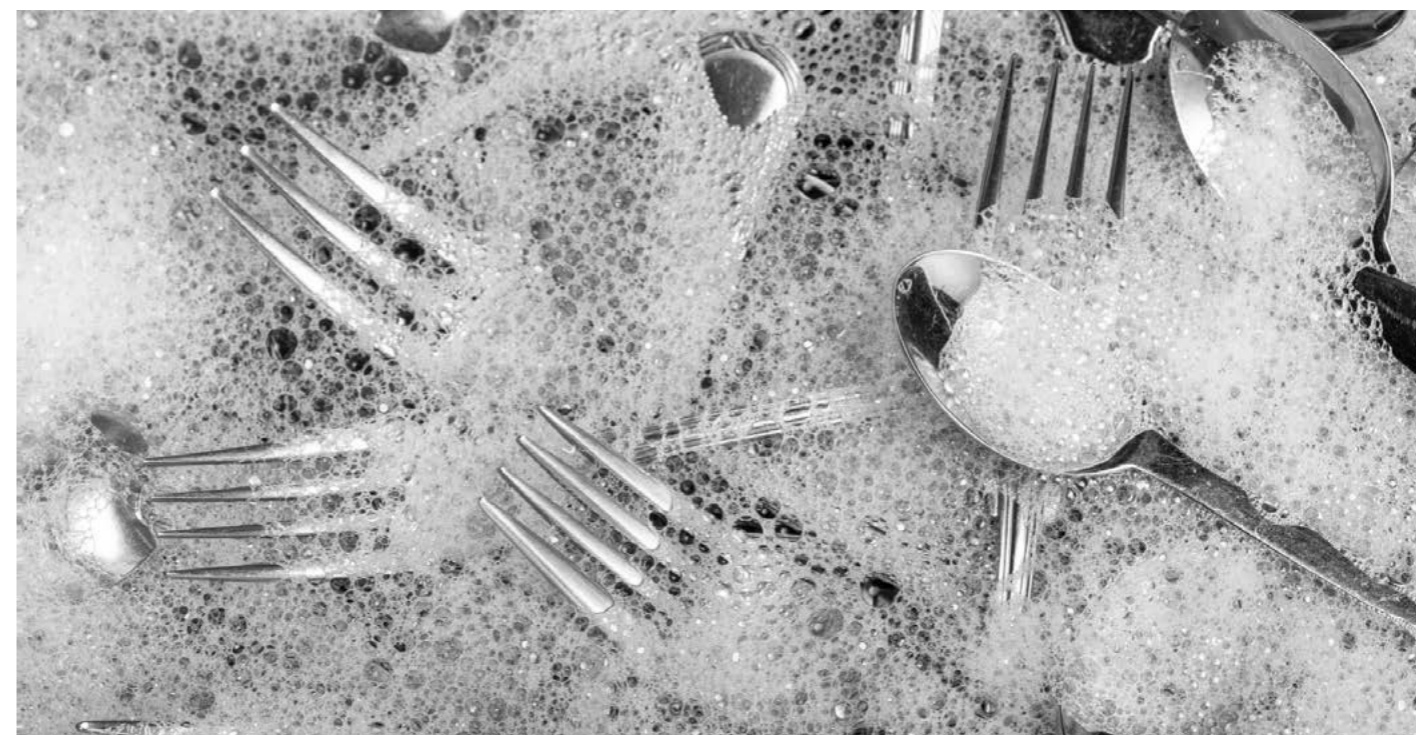
		UE	MOQ	▶ mm	✕ mm
<b>M1462</b>	MAZO 2 CUCHILLO CHULETERO film 2 steak knife, film 2 couteau steak, film 2 coltello bistecca, film 2 steakmesser	1/0/48/1008/3024	48	223	
<b>1597</b>	MAZO 3 CUCHARA MESA film 3 table spoon, film 3 cuillère table, film 3 cucchiaio tavola, film 3 tafellöffel	1/0/48/1200/3600	48	205	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	205	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	185	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	185	2,5
<b>1603</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	135	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	115	2





INOX  
STAINLESS  
STEEL  
430

A	<b>4632</b>	CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser	0/12/120/1920/5760	120	224	
B	<b>0424</b>	CUCHARA MESA table spoon, cuillère table, cucchiaino tavola, tafellöffel	0/12/120/1440/7200	120	193	1,5
C	<b>0425</b>	TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel	0/12/120/1440/7200	120	190	1,8
D	<b>0426</b>	TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	0/12/120/2520/15120	120	143	1,5
E	<b>0427</b>	CUCHARA CAFÉ tea spoon, cuillère café, cucchiaino caffè, kaffeelöffel	0/12/120/2520/15120	120	140	1,5
F	<b>0428</b>	CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaino moka, mokkalöffel	0/12/120/2520/15120	120	120	1,2
	<b>8083</b>	MAZO 2 CUCHILLO MESA film 2 knife, film 2 couteau, film 2 coltello, film 2 messer	1/0/48/1008/3024	48	224	
	<b>8084</b>	MAZO 3 CUCHARA MESA film 3 table spoon, film 3 cuillère table, film 3 cucchiaino tavola, film 3 tafellöffel	1/0/48/1200/3600	48	193	1,5
	<b>8085</b>	MAZO 3 TENEDOR MESA film 3 table fork, film 3 fourchette table, film 3 forchetta tavola, film 3 tafelgabel	1/0/48/1200/3600	48	190	1,8
	<b>8086</b>	MAZO 6 TENEDOR LUNCH film 6 cake fork, film 6 fourchette gâteau, film 6 forchetta dolce, film 6 kuchengabel	1/0/48/1152/4608	48	143	1,5
	<b>8087</b>	MAZO 6 CUCHARA CAFÉ film 6 tea spoon, film 6 cuillère café, film 6 cucchiaino caffè, film 6 kaffeelöffel	1/0/48/1152/4608	48	140	1,5
	<b>8088</b>	MAZO 6 CUCHARA MOKA film 6 coffee/moka spoon, film 6 cuillère moka, film 6 cucchiaino moka, film 6 mokkalöffel	1/0/48/1152/4608	48	120	1,2
	<b>5107</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>4623</b>	CORBATA 3 CUCHARA MESA Tie 3 table spoon, cavalier 3 cuillère table, cravatta 3 cucchiaino tavola, krawatte 3 tafellöffel	1/4/48/672/2688	48	193	1,5
	<b>4624</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>3515</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>3516</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>3517</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	120	1,2
	<b>4884</b>	24 PIEZAS 24 pieces, écriin 24 pièces, bauletta 24 pz., 24 stück	1/0/4/56/112	4	1,8	



### Prelavado Prewash

- Después de su uso, eliminar los restos de comida que podamos con la ayuda de un estropajo suave.  
*After use, remove any food residues with a soft scouring pad.*
- Sumergirlos en agua.  
*Submerge them in water.*



### Lavado automático Automatic washing

- No utilizar productos de limpieza con base ácida ni agua con exceso de cloro.  
*Don't use acid-based cleaning products or excessively chlorinated water.*
- No utilizar detergentes excesivamente abrasivos.  
*Don't use excessively abrasive detergents.*
- 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.*
- Utilizar un detergente de calidad.  
*Use a quality detergent.*



### Lavado a mano Hand wash

- No utilizar estropajos metálicos o sintéticos para evitar el rayado de la cubertería.  
*Don't use metallic or synthetic scouring pads to avoid scratching the cutlery.*
- No utilizar detergentes excesivamente abrasivos.  
*Don't use excessively abrasive detergents.*
- No utilizar productos de limpieza con base ácida ni agua con exceso de cloro.  
*Don't use acid-based cleaning products or excessively chlorinated water.*



### 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.*



INOX STAINLESS STEEL 430

	UE	MOQ	▶ mm	✂ mm
A <b>2396</b> CUCHILLO CHULETERO steak knife, couteau steak, coltello bistecca, steackmesser	0/12/120/1920/5760	60	223	
B <b>2338</b> CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser	0/12/120/1920/5760	60	222	
C <b>2632</b> CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel	0/12/120/1440/7200	120	205	2,5
D <b>2633</b> TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel	0/12/120/1440/7200	120	205	2,5
E <b>2634</b> PALA PESCADO fish knife, couteau poisson, coltello pesce, fischmesser	0/12/120/1440/7200	120	200	2,5
F <b>2635</b> TENEDOR PESCADO fish fork, fourchette poisson, forchetta pesce, fischgabel	0/12/120/1440/7200	120	195	2,5
G <b>2511</b> CUCHILLO POSTRE dessert knife, couteau dessert, coltello frutta, dessertmesser	0/12/120/1920/5760	60	196	
H <b>2637</b> CUCHARA POSTRE dessert spoon, cuillère à dessert, cucchiaio frutta, dessertlöffel	0/12/120/1440/7200	120	185	2,5
I <b>2638</b> TENEDOR POSTRE dessert fork, fourchette à dessert, forchetta frutta, dessertgabel	0/12/120/1440/7200	120	185	2,5
J <b>2639</b> TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	0/12/120/2520/15120	120	145	2
K <b>2640</b> CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel	0/12/120/2520/15120	120	137	2
L <b>2641</b> CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	0/12/120/2520/15120	120	115	2
M <b>2298</b> CAZO SOPA soup ladle, louche à potage, mestolo, suppenkelle	1/10/50/150/750	10	260	2,5
N <b>2040</b> CUCHARA SERVIR serving spoon, cuillère à servir, cucchiaio servir, servierlöffel	1/10/50/800/4000	10	240	2,5
O <b>2300</b> TENEDOR SERVIR serving fork, fourchette à servir, forchetta servire, serviergabel	1/10/50/800/4000	10	230	2,5
P <b>2301</b> PALA REPOSTERÍA cake server, pelle à tarte, pala torta, tortenheber	1/10/50/600/2400	10	240	2,5
Q <b>2302</b> CAZO SALSA sauce ladle, cuillère à sauce, mestolino salsa, soßenkelle	1/10/50/800/4000	10	170	2,7

INOX STAINLESS STEEL 430

	UE	MOQ	▶ mm	✂ mm
A <b>M2397</b> MAZO 2 CUCHILLO CHULETERO film 2 steak knife, film 2 couteau steak, film 2 coltello bistecca, film 2 steackmesser	1/0/48/1008/3024	48	223	
C <b>1635</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	2,5
D <b>1642</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	205	2,5
G <b>M4591</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	200	
H <b>1644</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	185	2,5
I <b>1646</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	185	2,5
J <b>1647</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
K <b>1648</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	137	2
L <b>1649</b> MAZO 6 CUCHARA MOKA film 6 coffee/moka spoon, film 6 cuillère moka, film 6 cucchiaio moka, film 6 mokkalöffel	1/0/48/1152/4608	48	115	2



# Bilbao S

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



A B C D E F



# Olympia

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



A B C D E F

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, cucchiaio tavola, tafellöffel	0/12/120/1440/7200	120	193	1,5
C <b>3131</b> TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel	0/12/120/1440/7200	120	190	1,8
D <b>3814</b> TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	0/12/120/2520/15120	120	143	1,5
E <b>3812</b> CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel	0/12/120/2520/15120	120	140	1,5
F <b>3813</b> CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	0/12/120/2520/15120	120	120	1,2
<b>M0010</b> MAZO 2 CUCHILLO MESA film 2 knife, film 2 couteau, film 2 coltello, film 2 messer	1/0/48/1008/3024	48	224	
<b>M3435</b> MAZO 3 CUCHARA MESA film 3 table spoon, film 3 cuillère table, film 3 cucchiaio tavola, film 3 tafellöffel	1/0/48/1200/3600	48	193	1,5
<b>M3970</b> MAZO 3 TENEDOR MESA film 3 table fork, film 3 fourchette table, film 3 forchetta tavola, film 3 tafelgabel	1/0/48/1200/3600	48	190	1,8
<b>M4540</b> MAZO 6 TENEDOR LUNCH film 6 cake fork, film 6 fourchette gâteau, film 6 forchetta dolce, film 6 kuchengabel	1/0/48/1152/4608	48	143	1,5
<b>M4541</b> MAZO 6 CUCHARA CAFÉ film 6 tea spoon, film 6 cuillère café, film 6 cucchiaio 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 cucchiaio 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 cucchiaio tavola, krawatte 3 tafellöffel	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 cucchiaio 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 cucchiaio moka, krawatte 6 mokkalöffel	1/4/48/672/2688	48	120	1,2
<b>2455</b> 24 PIEZAS 24 pieces, écin 24 pièces, bauletto 24 pz., 24 stück	1/0/4/56/112	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 cucchiaio tavola, krawatte 3 tafellöffel	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 cucchiaio 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 cucchiaio moka, krawatte 6 mokkalöffel	1/4/48/672/2688	48	120	1,2
<b>2458</b> 24 PIEZAS 24 pieces, écin 24 pièces, bauletto 24 pz., 24 stück	1/0/4/56/112	4	1,8	





# Luna

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



A B C D E F



A B C D

INOX STAINLESS STEEL 430

	UE	MOQ	mm	mm
A <b>7142</b> CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser	0/12/120/1920/5760	120	224	
B <b>7143</b> CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel	0/12/120/1440/7200	120	193	1,5
C <b>7144</b> TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel	0/12/120/1440/7200	120	190	1,8
D <b>7145</b> TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	0/12/120/2520/15120	120	143	1,5
E <b>7146</b> CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio 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 tafellöffel	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, écri 24 pièces, bauletto 24 pz., 24 stück	1/0/4/56/112	4	1,8	

# Luna Satin Black

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

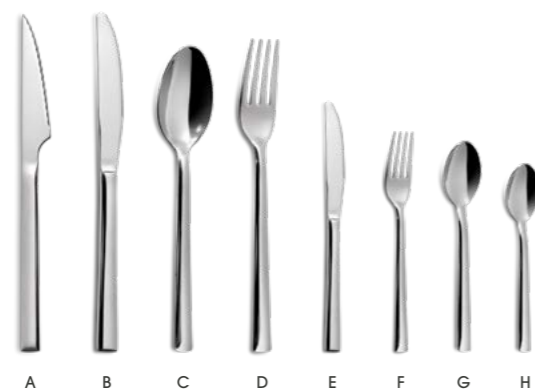


Cuiteria / Cutlery

INOX STAINLESS STEEL 430

	UE	MOQ	mm	mm
A <b>8011</b> CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser	0/12/120/1920/5760	120	224	
B <b>8012</b> CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel	0/12/120/1920/5760	120	193	1,5
C <b>8013</b> TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel	0/12/120/1920/5760	120	190	1,8
D <b>8014</b> CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel	0/12/120/2520/15120	120	140	1,5
<b>8015</b> 24 PIEZAS 24 pieces, écri 24 pièces, bauletto 24 pz., 24 stück	1/0/4/56/112	4	1,8	
<b>7434</b> PACK 2 CUCHILLO MESA Pack 2 table knife, 2 couteau table, 2 coltello tavola, 2 tafelmesser	1/24/96/576/2880	24	224	
<b>7435</b> PACK 2 CUCHARA MESA Pack 2 table spoon, 2 cuillère table, 2 cucchiaio tavola, 2 tafellöffel	1/24/96/576/2880	24	193	1,5
<b>7436</b> PACK 2 TENEDOR MESA 2 pack table fork, 2 fourchette table, 2 forchetta tavola, 2 tafelgabel	1/24/96/576/2880	24	190	1,8
<b>7437</b> PACK 3 CUCHARA CAFÉ pack 3 tea spoon, 3 cuillère café, 3 cucchiaio caffè, 3 kaffeelöffel	1/24/96/??/?	24	140	1,5





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>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 kuchengabel	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 tafellöffel	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 1/0/4/56/112  
MOQ 4  
✂ mm 2  
✂ mm





C



A



B

\* HASTA FINAL DE EXISTENCIAS  
UNTIL END OF STOCK

UE	MOQ	✂ mm	✂ mm
1/0/4/56/112	6		2,5
1/0/4/56/112	6		2,5
1/0/4/56/112	6		2,5



A B C D

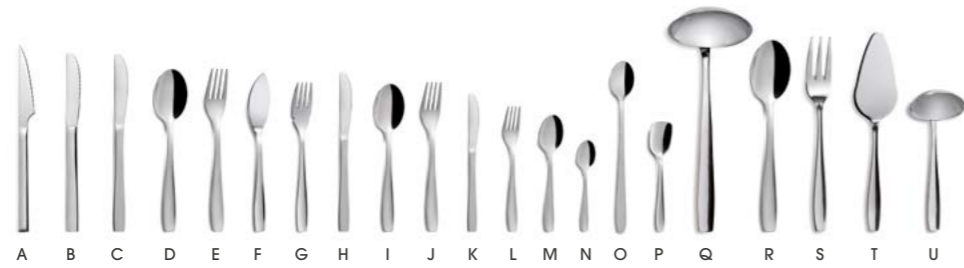
INOX  
STAINLESS  
STEEL  
430

A	<b>0013</b>	<b>CUCHILLO MESA</b> table knife, couteau table, coltello tavola, tafelmesser
B	<b>6320</b>	<b>CUCHARA MESA EUROPA XL</b> europa XL table spoon, europa XL cuillère table, cucchiaio tavola europa XL, tafellöffel europa XL
C	<b>6321</b>	<b>TENEDOR MESA EUROPA XL</b> europa XL table fork, europa XL fourchette table, forchetta tavola europa XL, tafelgabel europa XL
D	<b>2686</b>	<b>CUCHARA CAFÉ</b> tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel

UE	MOQ	✂ mm	✂ mm
0/12/120/1920/5760	120	214	
0/12/120/1440/7200	120	195	2,5
0/12/120/1440/7200	120	195	2,5
0/12/120/2520/15120	120	140	1,5

INOX  
STAINLESS  
STEEL  
430

- A **1232** MART VINTAGE / 24 PIEZAS  
24 pieces, écrin 24 pièçes, bauletto 24 pz., 24 stück
- B **1234** MART VINTAGE BLACK / 24 PIEZAS  
24 pieces, écrin 24 pièçes, bauletto 24 pz., 24 stück
- C **1235** MART VINTAGE COPPER / 24 PIEZAS  
24 pieces, écrin 24 pièçes, bauletto 24 pz., 24 stück



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

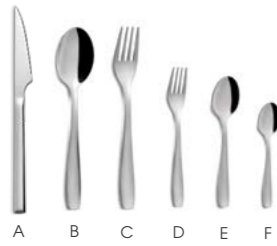
INOX  
STAINLESS  
STEEL  
430

	UE	MOQ	✂ mm	✂ mm
<b>M5206</b> MAZO 2 CUCHILLO MESA film 2 knife, film 2 couteau, film 2 coltello, film 2 messer	1/0/48/1008/3024	48	215	
<b>M5202</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	195	1,5
<b>M5203</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	196	2
<b>M3036</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	150	1,5
<b>M3037</b> MAZO 6 CUCHARA CAFÉ film 6 tea spoon, film 6 cuillère café, film 6 cucchiaio caffè, film 6 koffeelöffel	1/0/48/1152/4608	48	140	1,5
<b>M3038</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	1,2

SINCE 1991







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 cake fork eco, fourchette gâteau eco, forchetta dolce eco, kuchengabel eco	0/12/120/1440/7200	120	195	1,5
C <b>8010</b> TENEDOR MESA ECO tea spoon eco, cuillère café eco, cucchiaino caffè eco, kaffeelöffel 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, makkalöffel 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 tafellöffel	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 makkalöffel	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, makkalöffel	0/12/120/2520/15120	120	110	1
M <b>0033</b> CUCHARA REFRESCO soda spoon, cuillère mazagan, cucchiaino bibita, longdrinklöffel	0/12/120/1440/72008	120	205	1,5





A B C D



INOX STAINLESS STEEL 430



\* Bolsa con apertura lateral.



\* Bolsa con apertura lateral.

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, kaffeelöffel
- 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
- 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/kaffeelöffel/tafelgabel + serviette
- NEW 5254** KIT CUCHARA HELADO Y SERVILLETA  
set ice cream spoon + napkin  
set cuillère café + serviette  
set cucchiaio caffè + tovagliolo  
set kaffeelöffel + serviette

UE MOQ  $\times$  mm  $\times$  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

1/0/50/200/0 50 0,6

1/120/480/0/0 120 115



PP POLYPROPYLENE



COTTON

A



B



COTTON

C



COTTON

D



COTTON

E

\* Los cubiertos no van incluidos  
Cutlery is not included

UE MOQ  $\times$  mm  $\times$  mm

- A **8372** BOLSA BEIGE 25\*7  
beige bag, sac beige, borsa beige, beige tasche
- B **8373** CAJA PP 23,5\*3,2  
pp box, boîte pp, scatola pp, box pp
- C **8374** FUNDA 25\*6 CON CIERRE  
zippered cover, couverture zippée, copertura con cerniera, reißverschlussabdeckung
- D **8375** BOLSA JAPONESA 22\*22  
japanese bag, sac japonais, borsa giapponese, japanische tasche
- E **8376** FUNDA JAPONESA 24\*6  
japanese bag, sac japonais, borsa giapponese, japanische tasche

1-0-120-960-2880 / 6 6 255

1-0-120-480-960 / 6 6 210

1-0-120-960-2880 / 6 6 260

1-0-120-960-2880 / 6 6 240

1-0-120-960-2880 / 6 6 250



# Colombia

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



# Arabica

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



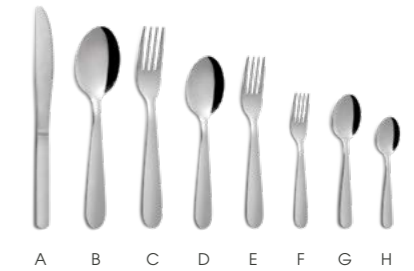
Cuartería / Cutlery

INOX STAINLESS STEEL 430

	UE	MOQ	▶ mm	✂ mm
A <b>6505</b> CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser	0/12/120/1920/5760	120	210	
B <b>6506</b> CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel	0/24/360/7200/14400	360	200	1,2
C <b>6507</b> TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel	0/24/360/7200/14400	360	200	1,2
D <b>6509</b> TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	0/60/600/12600/37800	600	150	1,2
E <b>6510</b> CUCHARA TÉ iced tea spoon, cuillère à té, cucchiaio the, cocktailöffel	0/60/600/13200/26400	600	150	1,2
F <b>6342</b> CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel	0/60/600/16800/50400	600	122	1
G <b>6343</b> CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	0/60/600/25200/75600	600	103	1
H <b>6508</b> CUCHARA REFRESCO soda spoon, cuillère mazagran, cucchiaio bibita, longdrinklöffel	0/24/360/7200/14400	360	202	1,2

INOX STAINLESS STEEL 430

	UE	MOQ	▶ mm	✂ mm
A <b>6500</b> CUCHILLO MESA table knife, couteau table, coltello tavola, tafelmesser	0/12/120/1920/5760	120	220	
B <b>6501</b> CUCHARA MESA table spoon, cuillère table, cucchiaio tavola, tafellöffel	0/24/360/7200/14400	360	200	1,2
C <b>6502</b> TENEDOR MESA table fork, fourchette table, forchetta tavola, tafelgabel	0/24/360/7200/14400	360	200	1,2
D <b>6504</b> TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	0/60/600/12600/37800	600	150	1,2
E <b>6605</b> CUCHARA TÉ iced tea spoon, cuillère à té, cucchiaio the, cocktailöffel	0/60/600/13200/26400	600	150	1,2
F <b>6338</b> CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel	0/60/600/16800/50400	600	120	1
G <b>6339</b> CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	0/60/600/25200/75600	600	102	1
H <b>6503</b> CUCHARA REFRESCO soda spoon, cuillère mazagran, cucchiaio bibita, longdrinklöffel	0/24/360/7200/14400	360	202	1,2



INOX STAINLESS STEEL 430

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



INOX STAINLESS STEEL 430

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

SINCE 1991



# 1003

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



# Nervio

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



Cuartería / Cutlery

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

- 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



- 5651** CORBATA 6 CUCHARA APERITIVO  
3 table spoon, 3 cuillère table, 3 cucchiaino tavola, 3 tafellöffel

INOX STAINLESS STEEL 430



- 0669** CUCHARA DEGUSTACIÓN PELLE  
3 table spoon, 3 cuillère table, 3 cucchiaino tavola, 3 tafellöffel

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

- 202 MAGNOLIA
- 204 SILEX
- 206 UTSET
- 216 REVOLUTION KNIFE (RK)
- 223 EVEREST
- 224 JOKER KNIVES
- 226 HQ: 5Cr15Mov
- 228 HQ
- 238 INOX
- 240 NAPOLI PIZZA
- 241 ECO
- 243 BASIC KNIVES





# Magnolia



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



A B

202



reddot design award  
winner 2018

Magnolia

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



NEW

\* Nuevo modelo con sierra  
New model with saw



\* Compatible con:  
5207 / 5208

INOX  
STAINLESS  
STEEL  
304

- 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 säge
- 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



203



# Silex

Silex 

INOX 18/10 / Satin

Proyecto en colaboración con:



Proyecto seleccionado:

Nil Carbó Raventós

Cuartería / Cutlery



INOX 18/10 / Satin



204



INOX  
STAINLESS  
STEEL  
304

- A **6318** CUCHILLO CHULETERO SILEX  
silex steak knife, couteau steak silex, coltello bistecca silex, steakmesser silex
- B **6319** TENEDOR CHULETERO SILEX  
silex steak fork, fourchette steak silex, forchetta bistecca silex, steakgabel silex
- 6322** CUCHILLO + TENEDOR SILEX  
silex knife + fork, couteau + fourchette silex, coltello + forchetta silex, silex messer + gabel

UE	MOQ	✂ mm	✂ mm
1/0/20/130/390	20	185	
1/0/20/130/390	20	185	
1/0/8/72/216	8		



205





## UTSET 1894 comas

Utset es un vínculo emocional entre el hombre y el cuchillo. Entre la mano y el acero. Es entender esta herramienta y su afilado como una parte clave del proceso culinario. Un concepto nacido en 1894 en la histórica daguería Utset de Badalona, por el bisabuelo Maurici.

La marca no se define por un lenguaje de producto concreto, ni por una tipología específica, sino por un tratamiento holístico del cuchillo; desde su concepción y fabricación hasta el mantenimiento último de éste, generando un vínculo muy estrecho con el producto.

Su objetivo, ahora y siempre, es ayudar a los cocineros a elevar su cocina a través de un buen uso de sus cuchillos.

*Utset is an emotional bond between man and knife. Between the hand and the steel. It is to understand this tool and its sharpening as a key part of the culinary process. A concept born in 1894 in the historic Utset daguerie in Badalona, by the great-grandfather Maurici.*

*The brand is not defined by a specific product language, nor by a specific typology, but by a holistic treatment of the knife; from its conception and manufacture to its final maintenance, generating a very close link with the product.*

*His goal, now and always, is to help cooks elevate their cooking through the proper use of their knives.*



Consulta  
el catálogo  
UTSET.



Conoce  
UTSET.

**Manos, piedra y cuchillo / Hands, stone and knife**



Cada cuchillo requiere un afilado concreto según su forma, su peso y el uso al que está destinado.

*Each knife requires a specific sharpening depending on its shape, weight and intended use.*

**Afilar**  
Sharpen

El cuchillo es instrumento personal e intransferible. Por eso, afilarlo es una parte importantísima del proceso de cocinar, 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 is therefore an extremely important part of the cooking process, as is knowing how to choose the right knife for each type of cut. Because a well-cut food releases its flavour better and this is transmitted on the plate.*

**Madera estabilizada**  
Stabilised wood

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

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





HQ: 7Cr17Mov



Se recomienda lavar a mano.  
Hand washing is recommended

	UE	MOQ	✂ mm	✂ mm
A <b>11067</b> CUCHILLO DE MESA MADERA ESTABILIZADA AZUL <small>blue stabilized wood knife, couteau en bois stabilisé bleu, coltello in legno stabilizzato blue, blaues stabilisiertes Holzmesser</small>	0/6/60/540/2160	60	225	
B <b>11068</b> CUCHILLO DE MESA MADERA ESTABILIZADA VERDE <small>green stabilized wood knife, couteau en bois stabilisé vert, coltello in legno stabilizzato verde, grünes stabilisiertes Holzmesser</small>	0/6/60/540/2160	60	225	
C <b>11069</b> CUCHILLO DE MESA MADERA ESTABILIZADA LIMA <small>lime stabilized wood knife, couteau en bois stabilisé chaux, coltello in legno stabilizzato calce, kalk stabilisiertes Holzmesser</small>	0/6/60/540/2160	60	225	
D <b>11070</b> CUCHILLO DE MESA MADERA ESTABILIZADA NARANJA <small>orange stabilized wood knife, couteau en bois d'orange stabilisé, coltello in legno stabilizzato d'arancio, orange stabilisiertes Holzmesser</small>	0/6/60/540/2160	60	225	
E <b>11071</b> CUCHILLO DE MESA MADERA ESTABILIZADA NEGRA <small>black stabilized wood knife, couteau en bois stabilisé noir, coltello in legno stabilizzato nero, schwarzes stabilisiertes Holzmesser</small>	0/6/60/540/2160	60	225	
F <b>11072</b> CUCHILLO DE MESA MADERA ESTABILIZADA ROJA <small>red stabilized wood knife, couteau en bois stabilisé rouge, coltello in legno stabilizzato rosso, rot stabilisiertes Holzmesser</small>	0/6/60/540/2160	60	225	

EXTRA DURO  
EXTRA HARD  
57-59 HRC 7Cr17Mov



Consulta el catálogo UTSET.



NEW

EXTRA DURO  
EXTRA HARD  
57-59 HRC



7Cr17Mov



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



D



E

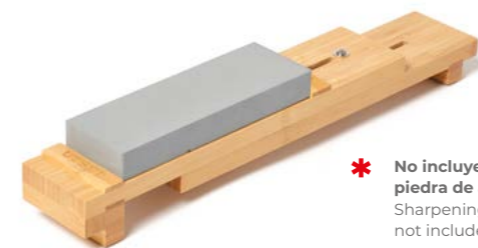
	UE	MOQ	✂ mm	✂ mm
A <b>11018</b> CUCHILLO DE MESA UTSET OLIVO olive knife, couteau a olivier, coltello oliva, olivenmesser	0/6/60/540/2160	60	225	
B <b>11019</b> CUCHILLO DE MESA UTSET GRANADILLO granadillo knife, couteau grenadille, coltello granadillo, granadillo-messer	0/6/60/540/2160	60	225	
C <b>11020</b> CUCHILLO DE MESA UTSET MALLORQUINA mallorcan knife, couteau mallorquine, coltello mallorchina, mallorquinischeh-messer	0/6/60/540/2160	60	225	
D <b>5208</b> CAJA ESTUCHE MADERA VACÍA 2 CHULETEROS wooden 2 steak knives case, 2 couteau steak caisse en bois, scatola di legno 2 coltello bistecca, 2 steakmesser holzkiste	1/2	1	260 x 80 x 35	
E <b>5207</b> CAJA ESTUCHE MADERA VACÍA 6 CHULETEROS wooden 6 steak knives case, 6 couteau steak caisse en bois, scatola di legno 6 coltello bistecca, 2 steakmesser holzkiste	1/6	1	260 x 130 x 40	

\* OPCIÓN DE PERSONALIZAR LA CAJA  
OPTION TO CUSTOMISE THE BOX

**NEW**

# UTSET

1894  
comas



\* No incluye  
piedra de afilar  
Sharpening stone  
not includes

### Puente bambú piedra afiladora

Bamboo sharpening stone  
Pierre à aiguiser en bambou  
Pietra per affilare in ba,bù  
Schärfstein aus bambus



REF.	L(mm)	W(mm)	H(mm)	MOQ
11029	430	100	90	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



### 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



### Asentador

Strop  
Strop  
Strop  
Strop

REF.	L(mm)	W(mm)	H(mm)	MOQ
11037	350	80	45	1

## Corte / Accesorios de corte

Cutting / Cutting accessories



### 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



### 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	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

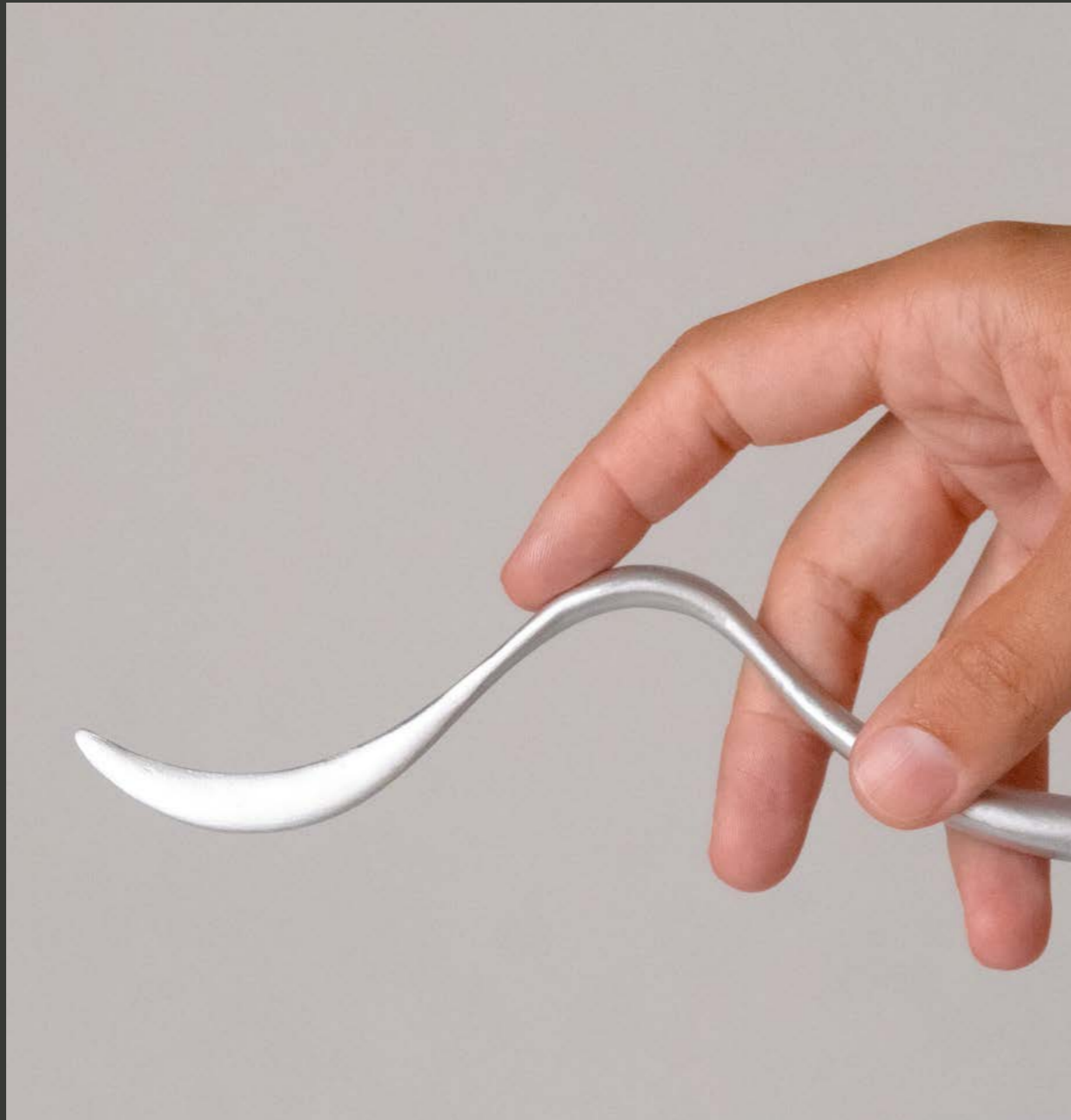
Cubtería / Cutlery



Consulta  
el catálogo  
UTSET.



# Proyecto Elisava



Uno de los proyectos troncales que se han desarrollado en esta 18a edición del Máster en Diseño y Desarrollo de Producto, ha sido el proyecto que Comas ha propuesto a los alumnos del master. El reto ha consistido en diseñar y desarrollar un cuchillo icónico que pudiera complementar algunas de las colecciones actuales de nuestro catálogo.

Los 26 alumnos del Máster, repartidos en 5 grupos, en la 1a fase conceptual han presentado 26 propuestas de diseño de nuevos cuchillos, de los cuales se han desarrollado 12 propuestas con todo detalle y llegando a un prototipo volumétrico de calidad, siguiendo las indicaciones de la empresa.

*One of the core projects that have been developed in this 18th edition of the Master in Product Design and Development, has been the project that Comas has proposed to the students of the master. The challenge consisted of designing and developing an iconic knife that could complement some of the current collections in our catalog.*

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





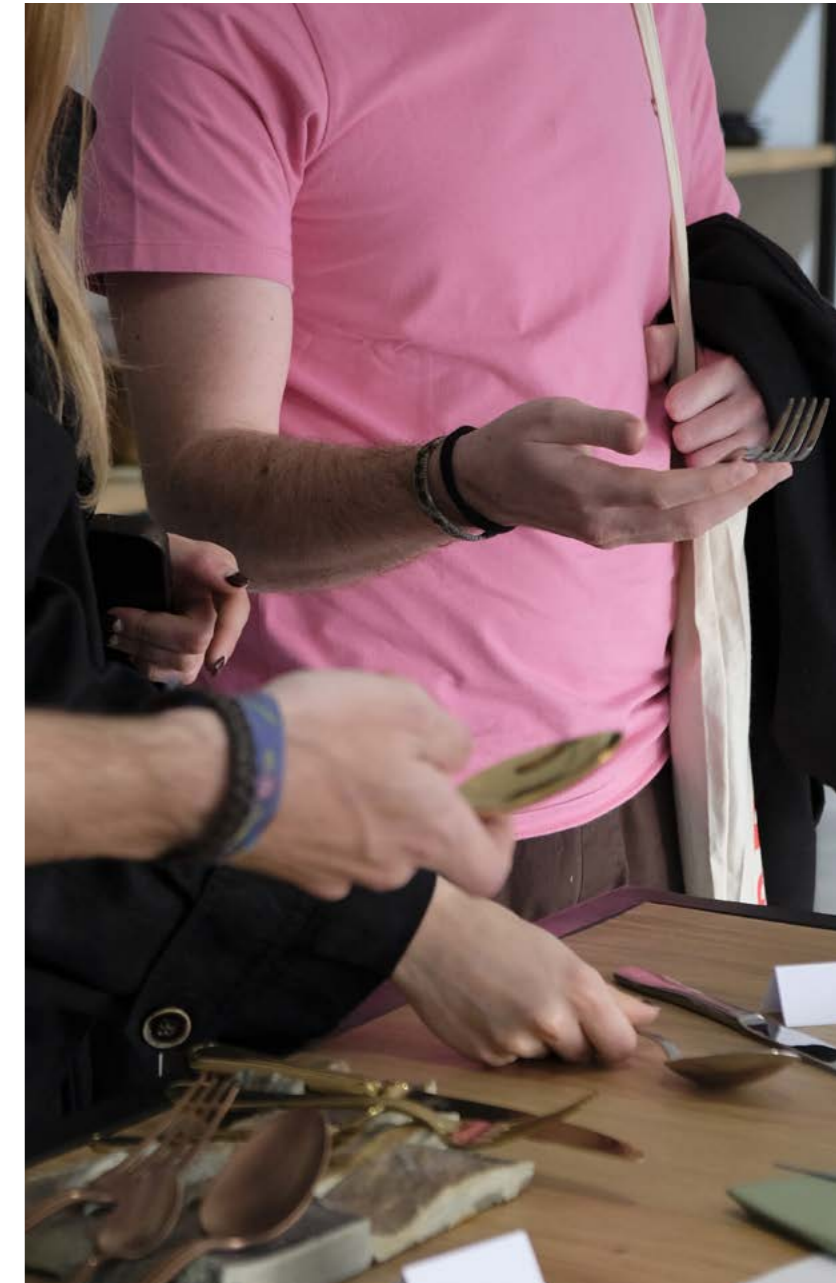
### Colaboraciones exitosas Successful collaborations

Como siempre este tipo de colaboraciones supone un win-win donde ambas partes nos llevamos una extraordinaria experiencia y un resultado gratamente sorprendente.

Comas apuesta por la inclusión de jóvenes talentos donde la creatividad suponga una bocanada de aire fresco para inspirar nuevas piezas y colecciones que den valor a nuestro catálogo.

*As always, this type of collaboration is a win-win situation where both parties take away an extraordinary experience and a pleasantly surprising result.*

*Comas is committed to the inclusion of young talents where creativity is a breath of fresh air to inspire new pieces and collections that add value to our catalogue.*





Designers:  
ANDREI KRILJENKO MARQUEZ  
LAURA CÖRBITZ PORCELLA  
LORENZO FANELLI  
LUIS FORERO PULIDO  
JULIO TELLEZ RUIZ  
ZEUS ROMANILLOS GRÀCIA

**BALANCE:**  
experiencia Food Design.

Balance es un cuchillo que busca generar experiencias emocionales de Food Design por medio de movimientos dinámicos en la mesa, donde su principal atractivo es el “baile” que realiza mientras esperas tu orden o simplemente mientras estas compartiendo unas copas después de comer.

Partiendo de la inspiración, el cuchillo se diseña desde las formas curvas y orgánicas propias del estilo de Calder, además estas formas responden a lo lúdico de la propuesta.

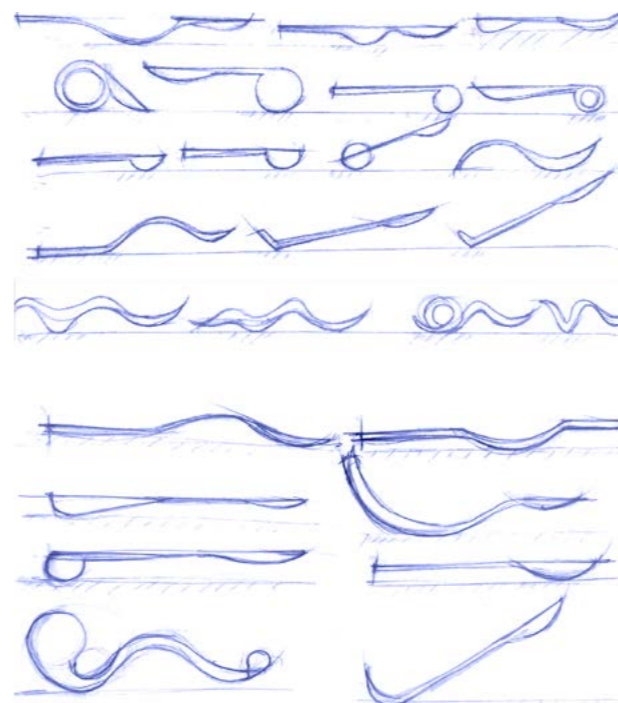
Por sus características particulares, sus formas disruptivas a los cuchillos tradicionales y el enfoque de uso, se debía diseñar una sierra que buscara crear una armonía con la línea estética del cuchillo.

*Balance is a knife that seeks to generate emotional experiences of Food Design through dynamic movements at the table, where its main attraction is the “dance” it performs while you wait for your order or simply while you are sharing a few drinks after eating.*

*Starting from the inspiration, the knife is designed from the curved and organic shapes typical of Calder’s style, in addition these shapes respond to the playfulness of the proposal.*

*Due to its particular characteristics, its disruptive forms to the traditional knives and the approach of use, a saw had to be designed that sought to create a harmony with the aesthetic line of the knife.*

Proyecto BALANCE.



**Cuchillo chuletero BALANCE**  
BALANCE steak knife  
Couteau steak BALANCE  
Coltello bistecca BALANCE  
BALANCE steakmesser

NEW	REF.	L(mm)	UE / MOQ
	10995	210	0/6/60/540/2160 / 60



Designers:  
LIAM KELLY  
SÍLVIA RODRÍGUEZ  
ERIK OBERMÜLLER  
ALBERT SADURNÍ  
IBAI GIL

**OLIU:**  
identidad mediterranea.

El cuchillo Oliu se inspira en la hoja de un olivo, un árbol identificativo de la cultura mediterránea. Pretende honrar las tradiciones y costumbres de esta región, y hacer un guiño a una cultura con tan alta riqueza gastronómica.

Se trata de una pieza única y bella que combina funcionalidad y estética para brindar una experiencia gastronómica y belleza estética, su autenticidad en la representación del concepto, su facilidad para transmitir el mensaje deseado y su originalidad.

La propuesta se consideró que aportaba un elemento diferenciador al mercado de cuchillos de mesa, por lo que fue seleccionada para su posterior desarrollo.

*The Oliu knife is inspired by the leaf of an olive tree, a tree that identifies Mediterranean culture. It is intended to honour the traditions and customs of this region, and to give a nod to a culture with such a rich gastronomic heritage.*

*It is a unique and beautiful piece that combines functionality and aesthetics to provide a gastronomic experience and aesthetic beauty, its authenticity in the representation of the concept, its ease of transmitting the desired message and its originality.*

*The proposal was considered to bring a differentiating element to the table knife market and was therefore selected for further development.*

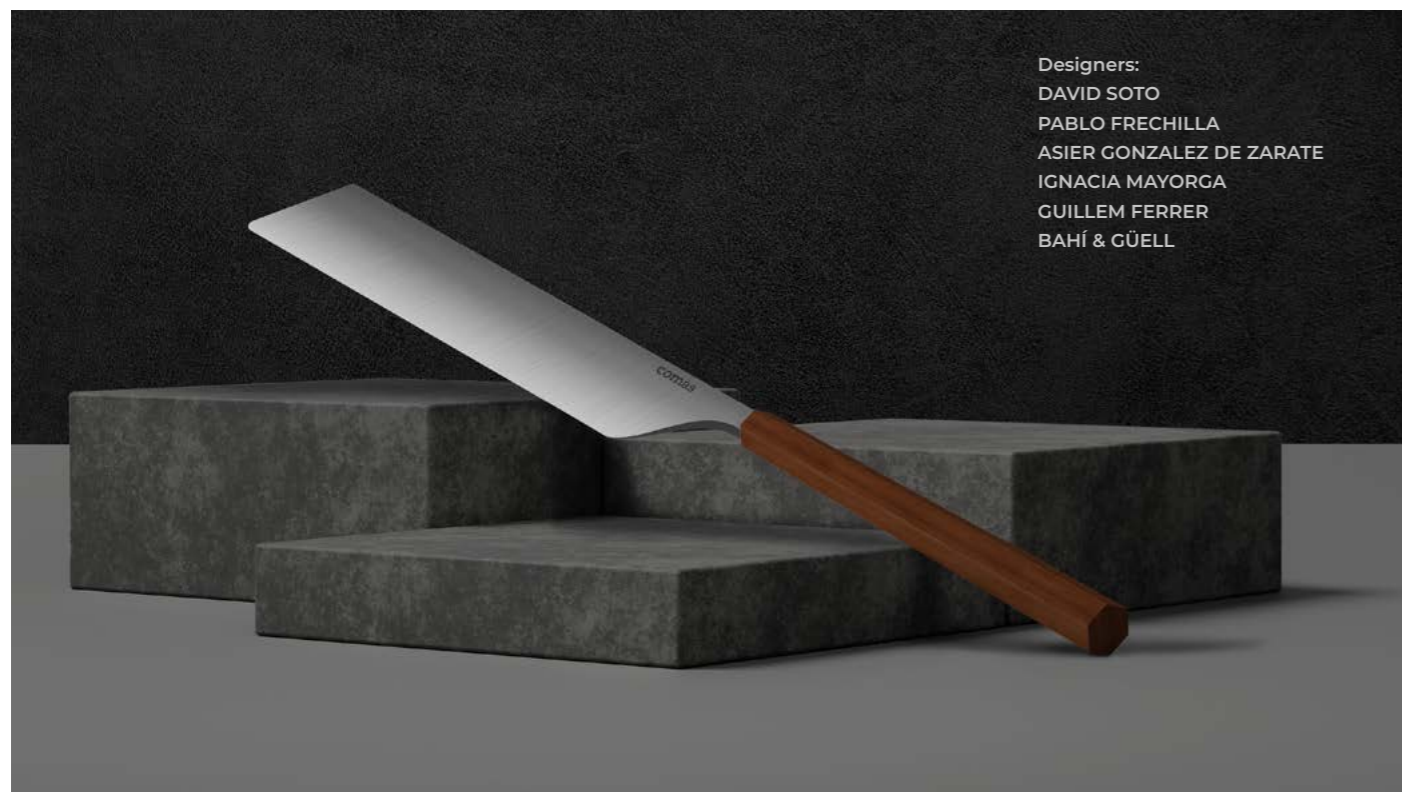
Proyecto OLIU.



**Cuchillo chuletero OLIU**  
OLIU steak knife  
Couteau steak OLIU  
Coltello bistecca OLIU  
OLIU steakmesser

NEW	REF.	L(mm)	UE / MOQ
	10994	226	0/6/60/540/2160 / 60





Designers:  
DAVID SOTO  
PABLO FRECHILLA  
ASIER GONZALEZ DE ZARATE  
IGNACIA MAYORGA  
GUILLEM FERRER  
BAHÍ & GÜELL

**SENSHI:**  
inspiración japonesa.

Cuchillo de inspiración japonesa, reproduce los cuchillos profesionales Usuba, que se utilizan para el corte de verduras y de finos trozos de carne.

Con hoja rectangular de acero templado y cantos redondeados, se propone con el filo y el bisel de corte únicamente en una de las caras de la hoja.

El mango, unido a la hoja con el sistema de espiga, está diseñado en madera de roble tratada y vaporizada para resistir mejor la humedad. Su forma hexagonal es la característica diferencial de este cuchillo, además de conseguir así una mejor ergonomía.

*Japanese-inspired knife, it reproduces the Usuba professional knives, used for cutting vegetables and thin slices of meat.*

*With a rectangular blade in tempered steel and rounded edges, it is proposed with the cutting edge and bevel on one side of the blade only.*

*The handle, attached to the blade with the tang system, is designed in oak wood, treated and steamed to better resist humidity. Its hexagonal shape is the distinguishing feature of this knife, as well as providing better ergonomics.*



**Cuchillo chuletero SENSHI**  
SENSHI steak knife  
Couteau steak SENSHI  
Coltello bistecca SENSHI  
SENSHI steakmesser

REF.	L(mm)	UE / MOQ
<b>10997</b>	230	0/6/60/540/2160 / 60

Designer:  
PABLO CASTILLO

**EVEREST.**  
steak experience.

Además de los proyectos con universidades, en Comas siempre buscamos la innovación en nuestros productos y para ello contamos con diseñadores que, proyecto tras proyecto, aportan un plus de creatividad a nuestras ideas, dando valor a nuestra marca.

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

*In addition to projects with universities, at Comas we are always looking for innovation in our products and for this we have designers who, project after project, bring a plus of creativity to our ideas, giving value to our brand.*

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



**Cuchillo y tenedor chuleteros EVEREST**  
EVEREST steak knife and fork  
Couteau et fourchette à steak EVEREST  
Coltello e forchetta EVEREST  
EVEREST Steakmesser und -gabel

REF.	ACABADO	L(mm)	UE / MOQ
<b>A 10988</b>	POLVO DE LUNA	220	0-6-60-540-2160 / 60
<b>B 10989</b>	POLVO DE LUNA	210	0-6-60-540-2160 / 60
<b>C 11582</b>	MIRROR	220	0-6-60-540-2160 / 60
<b>D 11583</b>	MIRROR	210	0-6-60-540-2160 / 60

INOX  
STAINLESS  
STEEL  
304

NEW

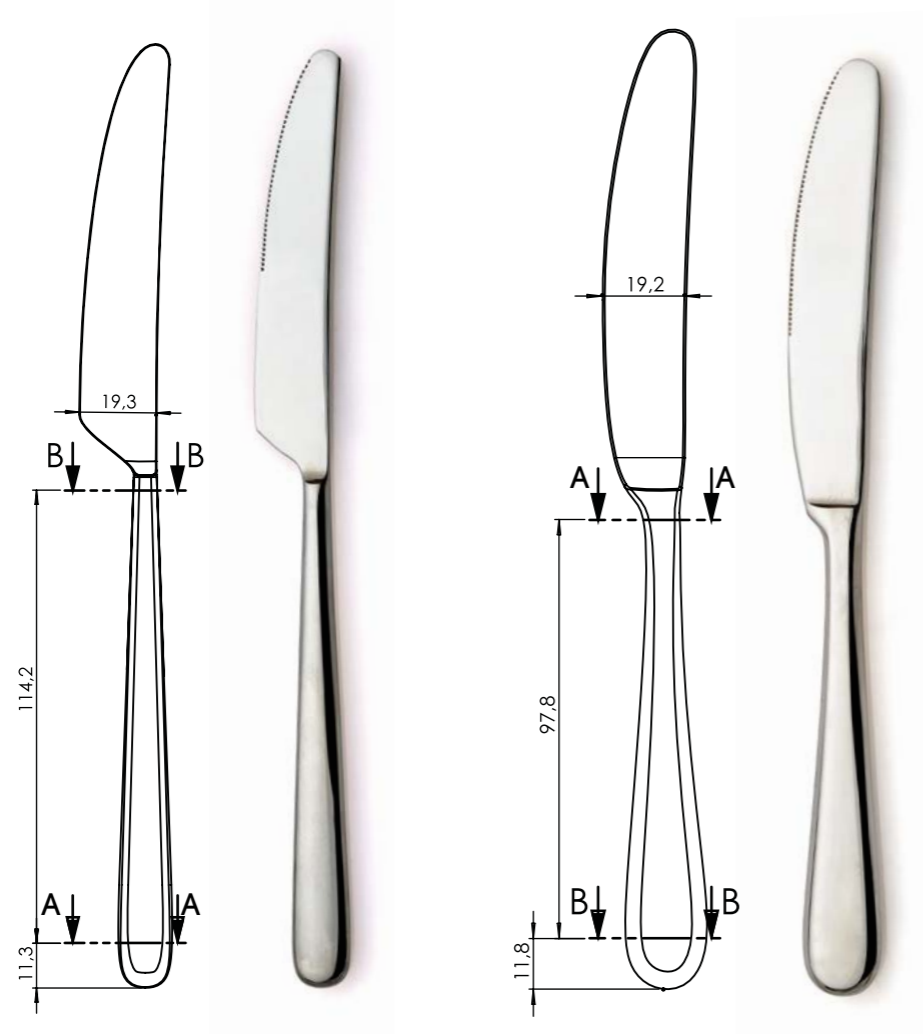


El concepto JOKER nace con el objetivo de crear un cuchillo con un diseño único, pensado para poder adaptarlo a diferentes colecciones ya existentes y así modernizar el conjunto dándole un aire actual y diferente.

Nuestros cuchillos Joker North XL, Joker London y Joker London Vintage cogen como base los cuchillos de mesa y postre de estas colecciones y se transforman redibujando sus formas hasta acabar surgiendo un cuchillo totalmente nuevo con el que poder jugar a combinarlos con otras familias de cubiertos COMAS.

JOKER Knife is fruit of our desire to create a knife with a truly unique design, capable of fitting into existing collections to bring them up to date with a different, contemporary look.

Our knives RK North XL, RK London and RK London Vintage are based on the table and dessert knives from those collections, taking their lines and remoulding them to produce a totally new knife which can be married with other COMAS flatware collections.



**NORTH XL**



CHEF



NORTH M



SEVILLA



**RK NORTH XL**



**LONDON**



CANADÁ



CUBA



MALVARROSA



**RK LONDON**



**LONDON VINTAGE**



SEVILLA VINTAGE



**RK LONDON VINTAGE**

# 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.*



CUCHILLO CHULETERO ANETO MIKARTA

	UE	MOQ	✂ mm	✂ 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 blackteak knife, couteau steak aneto, coltello bistecca aneto, steakmesser aneto	0/6/60/720/2880	60	223	
<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	
C <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	
<b>7068</b> CUCHILLO CHULETERO MONTBLANC montblanc steak knife, couteau steak montblanc, coltello bistecca montblanc, steakmesser montblanc	6/60/720/3600	60	230	
D <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	
<b>NEW</b> F <b>10972</b> CUCHILLO ABREOSTRAS oyster knife, couteau à huîtres, aprostriche, austermesser	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**



\* Compatible con:  
5207 / 5208

INOX  
STAINLESS  
STEEL  
420



CUCHILLO CHULETERO K6 - BOJ SATIN GOLD



A



B



C



D



E



F



G



H

		UE	MOQ	✂ mm	✂ mm
A	<b>0242</b> CUCHILLO CHULETERO K3 MALVA k2 malva steak knife, couteau steak k3 malva, coltello bistecca k3 malva, steak-messer k3 malva	0/6/60/720/3600	60	235	
B	<b>3008</b> CUCHILLO CHULETERO K4 KENTIA k4 kentia steak knife, couteau steak k4 kentia, coltello bistecca k4 kentia, steak-messer k4 kentia	0/6/60/720/3600	60	225	
C	<b>3031</b> CUCHILLO CHULETERO K5 YUCCA k5 yucca steak knife, couteau steak k5 yucca, coltello bistecca k5 yucca, steak-messer k5 yucca	0/6/60/720/3600	60	232	
D	<b>2999</b> CUCHILLO CHULETERO K6 BOJ SATIN k6 boj satin steak knife, couteau steak k6 boj satin, coltello bistecca k6 boj satin, steak-messer k6 boj satin	0/6/60/720/3600	60	221	
E	<b>6013</b> CUCHILLO CHULETERO K6.2 BOJ k6.2 boj steak knife, couteau steak k6.2 boj, coltello bistecca k6.2 boj satin, steak-messer k6.2 boj	0/6/60/720/3600	60	221	
F	<b>7432</b> CUCHILLO CHULETERO K6 BOJ SATIN GOLD boj satin/k6 steak knife gold, couteau steak boj satin/k6 gold, coltello bistecca boj satin/k6 gold, steak-messer boj satin/k6 gold	0/6/60/720/2880	60	221	
G	<b>7433</b> CUCHILLO CHULETERO K6 BOJ SATIN GUNMETAL boj satin/k6 steak knife gunmetal, couteau steak boj satin/k6 gunmetal, coltello bistecca boj satin/k6 gunmetal, steak-messer boj satin/k6 gunmetal	0/6/60/720/2880	60	221	
H	<b>7431</b> CUCHILLO CHULETERO K6 BOJ SATIN COPPER boj satin/k6 steak knife copper, couteau steak boj satin/k6 copper, coltello bistecca boj satin/k6 copper, steak-messer boj satin/k6 copper	0/6/60/720/2880	60	221	



\* Compatible con:  
5207 /5208



		UE	MOQ	✂ mm	✂ mm
A	<b>11582</b> CUCHILLO CHULETERO EVEREST MIRROR table knife Everest, couteau table Everest, cottello tavola Everest, tafelmessse Everest	0/6/60/540/2160	60	220	
B	<b>10988</b> CUCHILLO CHULETERO EVEREST POLVO DE LUNA table knife Everest, couteau table Everest, cottello tavola Everest, tafelmessse Everest	0/6/60/540/2160	60	206	
C	<b>3009</b> CUCHILLO CHULETERO K7 PERSIL k7 persil steak knife, couteau steak k7 persil, cottello bistecca k7 persil, steakmesser k7 persil	0/6/60/720/3600	60	217	
D	<b>6669</b> CUCHILLO MESA ROSEWOOD table knife, couteau table, cottello tavola, tafelmessert	0/6/96/1728/3456	60	203	
E	<b>3110</b> CHULETERO K8-BLACK WILLOW k8-brown willow steak knife, couteau steak k8-brown willow, cottello bistecca k8-marone willow, steakmesser k8-brown willow	0/6/60/720/3600	60	226	
F	<b>3111</b> CHULETERO K8-BROWN WILLOW k8-brown willow steak knife, couteau steak k8-brown willow, cottello bistecca k8-marone willow, steakmesser k8-brown willow	0/6/60/720/3600	60	226	
G	<b>3112</b> CHULETERO K8-GREEN WILLOW k8-green willow steak knife, couteau steak k8-green willow, cottello bistecca k8-green willow, steakmesser k8-green willow	0/6/60/720/3600	60	226	



\* Compatible con: 5207 /5208



CUCHILLO CHULETERO GEOMETRIC

	UE	MOQ	▶ mm	✂ mm
A <b>7445</b> CUCHILLO CHULETON ACONCAGUA BLACK aconcagua black steak knife, couteau steak aconcagua black, coltello bistecca aconcagua black, steakmesser aconcagua black	0/6/60/540/2160	60	258	
B <b>7446</b> CUCHILLO CHULETON ACONCAGUA aconcagua steak knife, couteau steak aconcagua, coltello bistecca aconcagua, steakmesser aconcagua	0/6/60/540/2160	60	258	
C <b>7447</b> CUCHILLO QUESO ZERMAT zermatt cheese knife, couteau à fromage zermatt, coltello da formaggio zermatt, kase-messer zermatt	0/6/60/540/2160	60	205	
D <b>11584</b> CUCHILLO CHULETERO SANTORINI santorini steak knife, couteau steak santorini, coltello bistecca santorini, steakmesser santorini	0/6/60/540/2160	60	232	
E <b>6161</b> CUCHILLO CHULETERO GEOMETRIC geometric steak knife, couteau steak geometric, coltello bistecca geometric, steakmesser geometric	0/6/60/540/2160	60	232	
<b>6333</b> 6 PCS MADERA GEOMETRIC geometric 6 pieces wood, écrin 6 pièces géométric, bauletto in legno 6 pz. geometric, geometric 6 stück holz	1/6/78/234	6	232	
F <b>3107</b> CUCHILLO CHULETERO SUTIL sutil steak knife, couteau steak sutil, coltello bistecca sutil, sutil steakmesser	0/6/60/720/3600	60	232	
<b>5277</b> 6 PCS MADERA SUTIL sutil 6 pieces wood, écrin 6 pièces sutil, bauletto in legno 6 pz. sutil, sutil 6 stück holz	1/6/78/234	6	232	
G <b>3010</b> CHULETERO ACR NEGRO acr black steak knife, couteau steak acr noir, coltello bistecca acr nero, steakmesser acr schwarz	0/6/60/720/3600	60	225	
<b>5279</b> 6 PCS MADERA ACR NEGRO acr black 6 pieces wood, écrin 6 pièces acr noir, bauletto in legno 6 pz. acr nero, acr schwarz 6 stück holz	1/6/78/234	6	225	
H <b>3011</b> TENEDOR CHULETERO ACR NEGRO acr black steak fork, fourchette steak acr noir, forchetta bistecca acr nero, steakgabel acr schwarz	0/6/60/720/3600	60	210	2
<b>6335</b> 6 PCS MADERA TENEDOR ACR NEGRO acr black fork 6 pieces wood, écrin 6 pièces fourchette acr noir, bauletto in legno 6 pz. forchetta acr nero, 6 stück holz gabel acr schwarz	1/6/78/234	6	210	2

3CR13



A

3CR13



B

3CR13



C

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D

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E

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F

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3CR13



G



\* Compatible con:  
5207 /5208



H



CUCHILLO CHULETERO ALPS

		UE	MOQ	▶ mm	✂ mm
<b>NEW</b> A	<b>10971</b> CUCHILLO CHULETERO DENALI denali steak knife, couteau steak denali, coltello bistecca denali, denali steak-messer	0/6/60/540/2160	60	225	
	<b>3000</b> CHULETERO ALPS alps steak knife, couteau steak alps, coltello bistecca alps, steakmesser alps	0/6/60/720/3600	60	230	
B	<b>5286</b> 6 PCS MADERA ALPS alps steak knife 6 pieces wood, écrin 6 pièces couteaux alps, 6 pz legno alps, 6-teilige holz-untersetzer alps	1/6/78/234	6	230	
	<b>6162</b> TENEDOR CHULETERO ALPS alps steak fork, fourchette steak alps, forchetta bistecca alps, steakgabel alps	0/6/60/720/3600	60	227	
C	<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	
<b>NEW</b> 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	
<b>NEW</b> 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	
	<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	
F	<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	
	<b>3001</b> CHULETERO NICOLAS nicolas steak knife, couteau steak nicolas, coltello bistecca nicolas, steakmesser nicolas	0/6/60/720/3600	60	230	
G	<b>5280</b> 6 PCS MADERA NICOLAS nicolas 6 pieces wood, écrin 6 pièces nicolas, bauletto in legno 6 pz nicolas, nicolas 6 stück holz	1/6/78/234	6	230	
	<b>3136</b> CHULETERO K2 k2 steak knife, couteau steak k2, coltello bistecca k2, steakmesser k2	0/6/60/720/3600	60	225	
H	<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	



\* Compatible con:  
5207 /5208



CUCHILLO CHULETERO MONTBLANC

		UE	MOQ	mm	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	0/6/60/720/2880	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	0/6/60/720/2880	60	225	
	<b>2818</b> CUCHILLO CHULETERO RAMBO steak knife rambo, couteau steak rambo, coltello bistecca rambo, steakmesser rambo	6/60/720/3600	60	225	
C	<b>5288</b> 6 PCS MADERA RAMBO rambo 6 pieces wood, écrin 6 pièces rambo, bauletto in legno 6 pz. rambo, rambo 6 Stück Holz	1/6/78/234	6	225	
D	<b>6163</b> CUCHILLO CHULETERO ZERMATT zermatt steak knife, couteau steak zermatt, coltello bistecca zermatt, steakmesser zermatt	6/60/780/3120	60	227	
E	<b>7067</b> CUCHILLO CHULETERO KILIMANJARO kilimanjaro steak knife, couteau steak kilimanjaro, coltello bistecca kilimanjaro, steakmesser kilimanjaro	6/60/780/3120	60	245	
F	<b>3100</b> CUCHILLO CHULETERO CHURRASCO churrasco steak knife, couteau steak churrasco, coltello bistecca churrasco, churrasco steakmesser	6/60/540/2160	60	254	
G	<b>6164</b> CUCHILLO CHULETERO TORINO torino steak knife, couteau steak torino, coltello bistecca torino, steakmesser torino	0/6/60/780/3120	60	230	



\* Compatible con:  
5207 /5208





CUCHILLO CHULETERO MADRID



			UE	MOQ	▶ mm	✂ 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>M1538</b>	2 CUCHILLO CHULETERO PERFECT LACASA 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>5631</b>	CUCHILLO CHULETERO NORDIC nordic steak knife, couteau steak nordic, coltello bistecca nordic, nordic steakmesser	0/12/120/1920/5760	60	230	
F	<b>6116</b>	CUCHILLO STANDING standing knife, couteau standing, coltello standing, standing tafelmesser	0/12/120/1920/5760	60	230	
G	<b>1339</b>	CUCHILLO CHULETERO MADRID steak knife, couteau steak madrid, coltello bistecca madrid, steakmesser madrid	0/12/120/1920/5760	120	224	
H	<b>5447</b>	CUCHILLO CHULETERO PERFECT ECO perfect eco steak knife, couteau steak perfect eco, coltello bistecca perfect eco, steakmesser perfect eco	0/12/120/1920/5760	120	230	
I	<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	



# Napoli Pizza Collection

INOX Nickel Free 18% / 4mm / Mirror

Eco

Cuartería / Cutlery



NEW



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

- A **10990** 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
- B **10991** 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
- C **10992** 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
- D **10993** BLISTER 2 CHULETERO FORJADO  
blister 2 forged steak knife, blister 2 couteaux steak forgés, blister 2 coltelli bistecca forgiati, blister 2 forged steak knife

UE	MOQ	✂ mm	✂ mm
1/0/48/1152/2304	48	215	
1/0/48/1152/2304	48	215	
1/0/48/1152/2304	48	215	
1/0/48/1152/2304	48	225	



		UE	MOQ	✂ mm	✂ 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	
F	<b>7777</b> CUCHILLO PIZZA ECO pizza knife eco, couteau pizza eco, coltello pizza eco, pizza tafelmesser eco	0/6/144/1152/3456	144	220	
G	<b>7787</b> CHULETERO CLASICO ECO steak knife classic eco, couteau steak classic eco, coltello bistecca classic eco, steakmesser classic eco	0/6/144/1152/3456	144	220	
H	<b>7788</b> CUCHILLO PIZZA CLASICO ECO pizza knife classic eco, couteau pizza classic eco, coltello pizza classic eco, pizza tafelmesser classic eco	0/6/144/1152/3456	144	220	



		UE	MOQ	✂ mm
A	<b>F02004</b> PALA MANTEQUILLA MANGO PLASTICO 0.9MM plastic handle 0.9mm butter server, pelle beurre manche plastique 0.9mm, pala burro manico plastica 0.9mm, plannenwender butter plastik griff 0.9mm	1/24/480/1920/3840	24	160
B	<b>F02005</b> BLISTER CUCHILLO CHULETERO MANGO PLASTICO 0.9MM SIERRA FINA plastic handle 0.9mm small blade steak knife blister, blister couteau steak manche plastique 0.9mm fin lame, blister coltello bistecca manico plastica 0.9mm sottile lame, blister messer steak plastik griff 0.9mm dünn Klinge	1/24/480/1920/3840	24	200
C	<b>F02008</b> BLISTER CUCHILLO CHULETERO MANGO PLASTICO 0.9MM SIN SIERRA plastic handle 0.9mm sharp blade steak knife blister, blister couteau steak manche plastique 0.9mm filo, blister coltello bistecca manico plastica 0.9mm filo, blister steakmesser plastik griff 0.9mm filo	1/24/480/1920/3840	24	200
D	<b>F03044</b> BLISTER CUCHILLO CHULETERO MANGO PLASTICO 0.9MM MARRÓN plastic handle 0.9mm brown steak knife blister, blister couteau steak manche plastique 0.9mm marron, blister coltello bistecca manico plastica 0.9mm marrone, blister messer steak plastik griff 0.9mm braun	1/24/480/1920/3840	24	215
E	<b>F03045</b> BLISTER TENEDOR MESA MANGO PLASTICO 1.0MM MARRÓN plastic handle 1.0mm brown table fork blister, blister fourchette table manche plastique 1.0mm marron, blister forchetta tavola manico plastica 1.0mm marrone, blister gabel tafel plastik griff 1.0mm braun	1/24/480/1920/1920	24	200
F	<b>F03067</b> BLISTER CUCHARA MESA MANGO PLASTICO 1.0MM MARRÓN plastic handle 1.0mm brown table spoon blister, blister cuillère table manche plastique 1.0mm marron, blister cucchiaio tavola manico plastica 1.0mm marrone, blister löffel tafel plastik griff 1.0mm braun	1/24/480/1920/1920	24	205
G	<b>F05025</b> BLISTER 2 CUCHILLO MANTEQUILLA MANGO PLASTICO 0.8MM plastic handle 0.8mm butter knife 2 blister, blister 2 couteau beurre manche plastique 0.8mm, blister 2 coltello burro manico plastica 0.8mm, blister 2 messer butter plastik griff 0.8mm	1/12/144/1152/2304	12	220
H	<b>F09009</b> CUCHILLO PATATERO MANGO PLASTICO 0.9MM plastic handle 0.9mm paring knife, couteau à épilucher manche plastique 0.9mm, coltello spelucchino manico plastica 0.9mm, messer tournier plastik griff 0.9mm	1/24/480/2400/4800	24	164



		UE	MOQ	✂ mm
A	<b>F02009</b> BLISTER PALA MANTEQUILLA MANGO MADERA 0.9MM ash wood handle 0.9mm butter server blister, blister pelle beurre boise manche 0.9mm, blister pala burro legno manico 0.9mm, blister pfannerwender butter holz greff 0.9mm	1/24/480/1920/3840	24	170
A	<b>F02009A</b> BLISTER 2 PALA MANTEQUILLA MANGO MADERA 0.9MM ash wood handle 0.9mm butter server 2blister, blister 2 pelle beurre boise manche 0.9mm, blister 2 pala burro legno manico 0.9mm, blister 2 pfannerwender butter holz greff 0.9mm	1/12/144/1152/2304	12	170
B	<b>F02010</b> BLISTER CUCHILLO CHULETERO MANGO MADERA 0.9MM SIERRA FINA ash wood handle 0.9mm small blade steak knife blister, blister couteau steak boise manche 0.9mm fin lame, blister coltello bistecca legno manico 0.9mm sottile lame, blister messer steak holz greff 0.9mm dünn klinge	1/24/480/1920/3840	24	205
B	<b>F02010A</b> BLISTER 2 CUCHILLO CHULETERO MANGO MADERA 0.9MM SIERRA FINA ash wood handle 0.9mm small blade steak knife 2 blister, blister 2 couteau steak boise manche 0.9mm fin lame, blister 2 coltello bistecca legno manico 0.9mm sottile lame, blister 2 messer steak holz greff 0.9mm dünn klinge	1/12/144/1152/2304	12	205
C	<b>F02012</b> BLISTER CUCHILLO CHULETERO MANGO MADERA 0.9MM SIERRA LASER ash wood handle 0.9mm laser blade steak knife blister, blister couteau steak boise manche 0.9mm laser lame, blister coltello bistecca legno manico 0.9mm laser lame, blister messer steak holz greff 0.9mm laser klinge	1/24/480/1920/3840	24	205
C	<b>F02012A</b> BLISTER 2 CUCHILLO CHULETERO MANGO MADERA 0.9MM SIERRA LASER ash wood handle 0.9mm laser blade steak knife 2 blister, blister 2 couteau steak boise manche 0.9mm laser lame, blister 2 coltello bistecca legno manico 0.9mm laser lame, blister 2 messer steak holz greff 0.9mm laser klinge	1/12/144/1152/2304	12	205
D	<b>F02013</b> BLISTER CUCHILLO CHULETERO MANGO MADERA 0.9MM SIN SIERRA ash wood handle 0.9mm sharp blade steak knife blister, blister couteau steak boise manche 0.9mm filo, blister coltello bistecca legno manico 0.9mm filo, blister steakmesser holz greff 0.9mm filo	1/24/480/1920/3840	24	205
D	<b>F02013A</b> BLISTER 2 CUCHILLO CHULETERO MANGO MADERA 0.9MM SIN SIERRA ash wood handle 0.9mm sharp blade steak knife 2 blister, blister 2 couteau steak boise manche 0.9mm non dentelés, blister 2 coltello bistecca legno manico 0.9mm non dentellato, blister 2 messer steak holz greff 0.9mm nicht gezacht	1/12/144/1152/2304	12	205
E	<b>F03023</b> BLISTER CUCHILLO CHULETERO MANGO MADERA 0.9MM ash wood handle 0.9mm steak knife blister, blister couteau steak boise manche 0.9mm, blister coltello bistecca legno manico 0.9mm, blister messer steak holz greff 0.9mm	1/24/480/1920/3840	24	215
F	<b>F03024</b> BLISTER TENEDOR MESA MANGO MADERA 1.0MM ash wood handle 1.0mm table fork blister, blister fourchette table boise manche 1.0mm, blister forchetta tavola legno manico 1.0mm, blister gabel tafeel holz greff 1.0mm	1/24/480/1920/1920	24	195
G	<b>F03025</b> BLISTER CUCHARA MESA MANGO MADERA 1.0MM ash wood handle 1.0mm table spoon blister, blister cuillère table boise manche 1.0mm, blister cucchiaio tavola legno manico 1.0mm, blister löffel tafeel holz greff 1.0mm	1/24/480/1440/1440	24	195
H	<b>F06061</b> BLISTER ABRELATAS MANGO MADERA ash wood handle bottle opener blister, ouvre-boîte boise manche, blister apriscatole legno manico, blister flaschenöffner holz greff	1/24/240/1920/1920	24	195
I	<b>F07008</b> BLISTER CORTA PIZZA MANGO MADERA ash wood handle pizza cutter blister, blister coupe pizza boise manche, blister pizza taglierina legno manico, blister pizza schneider holz greff	1/12/144/864/1728	12	196
J	<b>F09014</b> BLISTER CUCHILLO PATATERO MANGO MADERA 0.9MM ash wood handle 0.9mm paring knife blister, blister couteau à éplucher boise manche 0.9mm, blister coltello spelucchino legno manico 0.9mm, blister messer tournier holz greff 0.9mm	1/24/480/1920/3840	24	180
J	<b>F09014A</b> BLISTER 2 CUCHILLO PATATERO MANGO MADERA 0.9MM ash wood handle 0.9mm paring knife 2 blister, blister 2 couteau à éplucher boise manche 0.9mm, blister 2 coltello spelucchino legno manico 0.9mm, blister 2 messer tournier holz greff 0.9mm	1/12/144/1152/2304	12	180
K	<b>F10025</b> BLISTER CUCHILLO JAMONERO MANGO MADERA 1.2MM ash wood handle 1.2mm ham slicer knife blister, blister couteau à jambon boise manche 1.2mm, blister coltello prosciutto legno manico 1.2mm, blister messer schinken holz greff 1.2mm	1/12/144/576/1152	12	370
L	<b>F11042</b> BLISTER CUCHILLO VERDULERO MANGO MADERA 1.8MM ash wood handle 1.8mm chef knife blister, blister couteau de chef boise manche 1.8mm, blister coltello dello chef legno manico 1.8mm, blister kochmesser holz greff 1.8mm	1/12/144/576/1152	12	325
M	<b>FAE202</b> BLISTER CUCHILLO CARNE MANGO MADERA 1.8MM ash wood handle 1.8mm carving knife blister, blister couteau à viande boise manche 1.8mm, blister coltello carne legno manico 1.8mm, blister bratenmesser holz greff 1.8mm	1/12/144/576/1152	12	310
N	<b>PT3-4</b> BLISTER CUCHILLO PAN MANGO MADERA 1.2MM ash wood handle 1.8mm bread knife blister blister couteau à pain boise manche 1.8mm, blister pane legno manico 1.8mm blister brotzange holz greff 1.8mm	1/12/144/1000/3000	12	370
O	<b>F05032</b> BLISTER ESPÁTULA MANGO PLASTICO 1.0MM plastic handle 1.0mm spatula blister, blister spatule manche plastique 1.0mm, blister spatola manico plastica 1.0mm, blister bratenheber plastik greff 1.0mm	1/24/240/1440/1440	24	198





# Acabado Finish

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.*

MOQ  
1.080 u./ MIX



## ICE

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

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

MOQ  
1.080 u./ MIX



## SATIN

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

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

MOQ  
1.080 u./ Item



## 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.*

MOQ  
1.080 u./ MIX



## POLVO DE LUNA

Chorro abrasivo contra el acero del que resulta una superficie más suave y pulida.

*This steel abrasive process results in a smoother and more polished surface.*

MOQ  
1.080 u./ MIX

Plazo entrega 30 días. Delivery time 30 days.

Personaliza la cubertería con el color que prefieras, y busca ese toque que hará destacar tu mesa.  
 Personalize the cutlery with the color you prefer, and look for that touch that will make your table stand out.



**CHAMPAGNE**

La elegancia llevada al color.  
 Elegance brought to colour.



**GOLD**

Sofisticación en estado puro.  
 Pure sophistication.



**COPPER**

El toque industrial que necesitas.  
 The industrial touch you need.



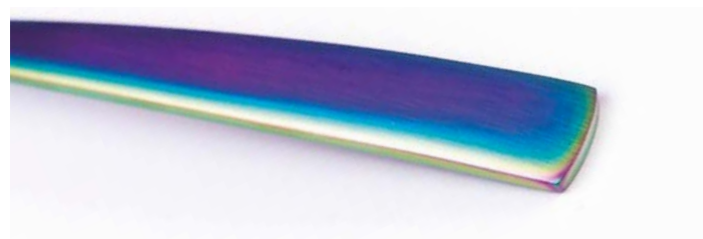
**BLACK**

El color de moda para vestir tu mesa.  
 The fashionable color to dress your table.



**GUNMETAL**

Un color atrevido y elegante.  
 A dared and elegant color.



**RAINBOW**

Un efecto original y desenfadado.  
 An original and casual effect.

Acabados aplicables a cualquier modelo del catálogo.  
 Finishes applicable to any model in the catalogue.

**VINTAGE**



**ICE**



**SATIN**



**MIRROR**



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.



## PVD

La tecnología de revestimiento decorativo de PVD (Physical Vapor Deposition) consiste en un revestimiento fino (de entre 0,4 a 1,5mm) de cerámica que se deposita en el cubierto por plasma altamente ionizado en una cámara de alto vacío. Esta técnica de revestimiento se puede aplicar a todos los modelos que tengan un acabado mate o brillante.

**Antialérgico:** El revestimiento PVD protege del contacto directo con el sustrato, evitando así reacciones alérgicas a diferentes componentes como el níquel.

**Biocompatible:** Se reduce significativamente la adhesión y proliferación bacteriana.

**Resistencia:** Aumenta la resistencia al desgaste y a la corrosión y, en consecuencia, la vida útil de las piezas.

**Ecológico:** Procedimiento no contaminante. Revestimiento ecológico.

*Physical Vapor Deposition (PVD) is a thin (0.4-1.5 mm) layer of ceramic deposited on the cutlery by highly ionised plasma in a high-vacuum chamber.*

*This coating technique can be used for all products that have a matt or gloss finish.*

**Antiallergic:** a PVD layer protects against direct contact with the substrate and so avoids allergic reaction to components like nickel.

**Biocompatible:** PVD significantly reduces the adherence and proliferation of bacteria.

**Resistance:** Reduces wear and tear and corrosion and hence the useful life of cutlery.

**Ecological:** Non-polluting process. Eco-friendly coating.

## CUIDADOS

### CARE

#### Recomendaciones de uso de cubiertos con PVD:

- Las piezas PVD deben lavarse a máquina.
- No usar ningún agente abrasivo o mecánico abrasivo (scotch-brite, esponja, paño abrasivo)
- No usar ningún químico corrosivo o detergente que los contenga.
- Usar un programa de lavado a temperatura inferior a 80°C y detergente con fosfatos en cantidad inferior al 10%.

#### Recomendaciones para el mantenimiento de cubiertos PVD:

- Se debe tratar de evitar los golpes por caída o lanzamiento del cubierto al lavavajillas
- La limpieza en lavavajillas se debe realizar en posición vertical
- En caso de que la limpieza no se lleve a cabo en posición vertical, el secado del cubierto se deberá repasar a mano con un paño.

**El recubrimiento PVD garantiza una resistencia de hasta 500 ciclos de lavado.**

#### How to use cutlery coated using PVD:

- PVD pieces should be washed in the dishwasher.
- Don't use anything abrasive (scourer, sponge, rough cloths)
- Don't use any corrosive chemicals or detergents that contain corrosive chemicals.
- Use a wash programme below 80°C and detergent with phosphate content below 10%.

#### How to maintain PVD cutlery:

- Avoid impacts from dropping the cutlery or throwing it into the dishwasher
- Stand the cutlery upright in the dishwasher
- If the cutlery is not completely clean after being washed standing up, dry by hand with a cloth.

**The PVD coating guarantees a resistance of up to 500 washing cycles.**







**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.*

	ACABADO	MOQ
	VINTAGE	1080 u. / MIX
	ICE	1080 u. / MIX
	SATIN	1080 u. / ITEM
	MIRROR	1080 u. / ITEM
	POLVO DE LUNA	1000 u. / MIX

	PVD COLOR	MOQ
	STEEL*	1080 u. / MIX
	CHAMPAGNE	1080 u. / MIX
	GOLD	1080 u. / MIX
	COPPER	1080 u. / MIX
	GUNMETAL	1080 u. / MIX
	BLACK	1080 u. / MIX
	RAINBOW	1080 u. / MIX

	SILVER PLATE	MOQ
	PLATA	1080 u. / MIX

LASER	
	120 pcs
	360 pcs
	1.200 pcs
	3.600 pcs
	7.200 pcs
	15.000 pcs

	TAMPO	MOQ
	1 COLOR	1080 u. / MIX
	2 COLORES	1080 u. / MIX

## 258 CORTE / STEAK KNIVES

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Carne cocinada  
Cooked meat



Pescado  
Fish



Aves  
Poultry



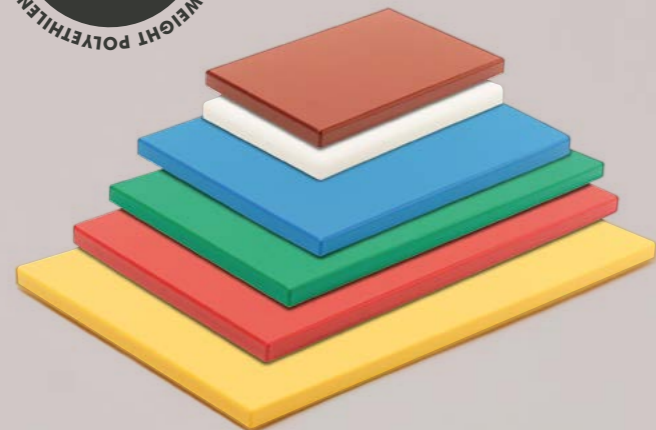
Pan y lácteos  
Bread and dairy



Fruta y vegetales  
Vegetables + fruits



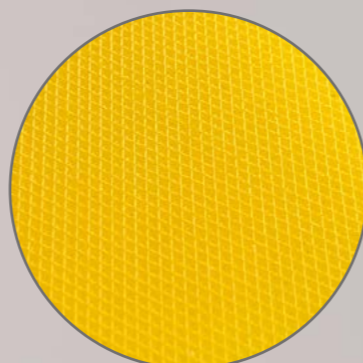
Carne  
Meat



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

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

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



**SELF-HEALING SURFACE.**  
 More hygienic. Prevents the build-up of dirt and bacteria in cuts.



**GRUESO**  
 THICKNESS

2cm

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

Anti-slip silicone pads for better surface grip.

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

Stiffer. Does not deform in high temperatures. Max. 70 °C

Mayor resistencia a la abrasión.

More abrasion-resistant.



**Tabla corte pan y lacteos blanca**

White cutting board  
 Planche à découper blanche  
 Tagliere bianco  
 Wibes schneidebrett



REF.	W(mm)	L(mm)	UE / MOQ
8522	GN 1/1	GN 1/1	1-0-5-30-90 / 1
8523	GN 1/2	GN 1/2	1-0-10-60-180 / 1
8525	300	200	1-0-10-60-180 / 1
8526	400	300	1-0-6-36-108 / 1
8527	500	300	1-0-6-36-108 / 1
8528	600	400	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)	UE / MOQ
8536	GN 1/1	GN 1/1	1-0-5-30-90 / 1
8539	300	200	1-0-10-60-180 / 1
8540	400	300	1-0-6-36-108 / 1
8541	500	300	1-0-6-36-108 / 1
8542	600	400	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)	UE / MOQ
8550	GN 1/1	GN 1/1	1-0-5-30-90 / 1
8553	300	200	1-0-10-60-180 / 1
8554	400	300	1-0-6-36-108 / 1
8555	500	300	1-0-6-36-108 / 1
8556	600	400	1-0-4-24-72 / 1

**Corte / Tablas de corte**  
 Cutting / Cutting boards

**Tabla corte pescado azul**

Blue cutting board  
 Planche à découper bleu  
 Tagliere blue  
 Blau schneidebrett



REF.	W(mm)	L(mm)	UE / MOQ
8529	GN 1/1	GN 1/1	1-0-5-30-90 / 1
8532	300	200	1-0-10-60-180 / 1
8533	400	300	1-0-6-36-108 / 1
8534	500	300	1-0-6-36-108 / 1
8535	600	400	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)	UE / MOQ
8543	GN 1/1	GN 1/1	1-0-5-30-90 / 1
8546	300	200	1-0-10-60-180 / 1
8547	400	300	1-0-6-36-108 / 1
8548	500	300	1-0-6-36-108 / 1
8549	600	400	1-0-4-24-72 / 1

**Tabla corte carnes guisadas marrón**

Brown cutting board  
 Planche à découper marron  
 Tagliere marrone  
 Braun schneidebrett



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

**STEEL:**  
X50 CrMo V15



**El afilado de las hojas hecho manualmente por un profesional es la manera de garantizar un afilado perfecto y duradero.**

Blades sharpening is carried out manually by a professional in order to guarantee 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 flatening and finishing.

**Mangos resistentes a esterilización y lavavajillas, de acuerdo con las normas HACCP, NSF y CE.**

Handles resistant to sterilisation and washing machine, in accordance with the HACCP, NSF and CE standard.



**Hojas fabricadas en acero inoxidable de alta calidad con molibdeno / vanadio, que con un correcto tratamiento térmico permite obtener una dureza de 55-57 HRC, ofreciendo una alta calidad en el corte, duración del filo y resistencia a la corrosión.**

High quality stainless steel with molybdenum / vanadium, perfectly treated to give them a Hardness of 55-57 HRC, giving a strong cutting ability, a long lasting edge and 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



**La línea CARBON permite al usuario distinguir el cuchillo por colores según su necesidad para garantizar la seguridad en la preparación de los alimentos, evitando la contaminación alimentaria.**

The CARBON line, allows its users to make the necessary distinction to ensure food safety when preparing or cutting food.



- 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

STEEL:  
X50 CrMo V15



- 10078
- 10097
- 10108
- 10118

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

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



- 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



- 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



- 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



- 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



- 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



- 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



- 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



- 10087
- 10126

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

UE / MOQ:  
1-6-48-0-0 / 6



- 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

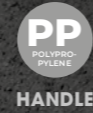


- 10092

**Cuchillo chuletero 130**  
Steak knife 130  
Couteau à steak 130  
Coltello per bistecca 130  
Steakmesser 130

UE / MOQ:  
1-12-60-240-720 / 12

**STEEL:**  
X50 CrMo V15



HANDLE



Los cuchillos de la línea IBÉRICA 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 ibérica line cleavers can be used for various functions, including cutting and filleting due to their thin thickness. This line uses a modern, ergonomic and non-stick polypropylene handles in order to provide the greater comfort to its user.



**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

STEEL:  
3Cr13

PP  
POLYPROPYLENE  
HANDLE



**Cuchillo multiusos.**  
Micro serrated knife.



**Cuchillo pelador.**  
Paring knife.



**Cuchillo chuletero.**  
Steak knife.



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



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

REF.	HOJA (mm)	COLOR	L (mm)	UE / MOQ
7535	120	●	230	1-24-240-7200-21600 / 24
11585	120	●	230	1-24-240-7200-21600 / 24



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

REF.	HOJA (mm)	COLOR	L (mm)	UE / MOQ
7537	100	●	209	1-24-240-7200-21600 / 24
11587	100	●	209	1-24-240-7200-21600 / 24



**Cuchillo fruta micro amarillo**  
Yellow micro serrated fruit knife  
Couteau à fruits micro jaune  
Coltello fruta micro giallo  
Universalmesser obst micro gelb

REF.	HOJA (mm)	L (mm)	UE / MOQ
7538	88	199	1-24-240-7200-21600 / 24



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

REF.	HOJA (mm)	COLOR	L (mm)	UE / MOQ
7536	80	●	195	1-24-240-7200-21600 / 24
11586	80	●	195	1-24-240-7200-21600 / 24



**Blister**



**Blister 2 cuchillos**  
Blister 2 knives  
Blister 2 couteaux  
Blister 2 coltelli  
Blister 2 messern

REF.	PACK	MOQ
8301	A	24
8302	B	24
8303	C	24
8304	D	24



STEEL:  
DIN 1.4116



**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.

STEEL:  
DIN 1.4116

ABS  
PLASTIC  
HANDLE



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

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



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

REF.	HOJA (mm)	L (mm)	UE / MOQ
8117	250/10"	380	1-6-36-144-432 / 6



**Cuchillo mini Santoku**  
Mini Santoku knife  
Couteau mini Santoku  
Coltello mini Santoku  
Mini Santoku messer

REF.	HOJA (mm)	L (mm)	UE / MOQ
8112	125/5"	230	1-6-48-192-384 / 6



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

REF.	HOJA (mm)	L (mm)	UE / MOQ
8113	125/5"	230	1-6-48-192-384 / 6



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

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



**Cuchillo panero**  
Bread knife  
Couteau à pain  
Coltello pane  
Brotmesser

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



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

REF.	HOJA (mm)	L (mm)	UE / MOQ
8114	115/4,5"	220	1-6-48-192-384 / 6



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

REF.	HOJA (mm)	L (mm)	UE / MOQ
8115	80/3,5"	190	1-6-48-192-384 / 6



**Cuchillo Santoku**  
Santoku knife  
Couteau Santoku  
Coltello Santoku  
Santoku messer

REF.	HOJA (mm)	L (mm)	UE / MOQ
8111	180/7"	300	1-6-36-144-432 / 6



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

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



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

REF.	HOJA (mm)	L (mm)	UE / MOQ
8118	155/7,8"	280	1-6-36-144-432 / 6



**Chaira**  
Sharpening stell  
Fusil  
Acciaini  
Skärpstål

REF.	HOJA (mm)	L (mm)	UE / MOQ
8119	205/7,8"	325	1-6-36-144-432 / 6



**Imán madera**  
Wood magnetic bar  
Porte-couteaux magnetic  
Barra magnetica legno  
Magnet-messerhalter holz



REF.	L(mm)	H(mm)	UE / MOQ
8471	450	67	1-6-12-144-432 / 6



**Imán inox**  
Magnetic bar inox  
Porte-couteaux magnetic inox  
Barra magnetica inox  
Magnet-messerhalter inox



REF.	L(mm)	H(mm)	UE / MOQ
8470	350	47	1-6-12-144-432 / 6



**Imán PP**  
PP magnetic bar  
Porte-couteaux magnetic PP  
Barra magnetica PP  
Magnet-messerhalter PP

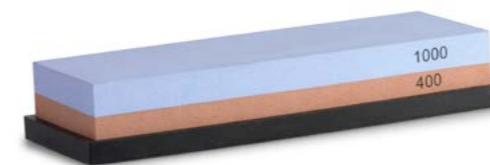


REF.	L(mm)	H(mm)	UE / MOQ
8472	555	50	1-6-12-144-432 / 6



**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



**Piedra afilar**  
Whetstone  
Pierre à aiguiser  
Cote  
Messerschärfer stein

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



**Afilador ventosa 3 filas**  
3 Stage suction knife sharpener  
Affûteur à ventouse  
Affilatore  
Messerschärfer mit saugnapf

REF.	L(mm)	UE / MOQ
7460	145	0-2-20-480-960 / 2

INOX STAINLESS STEEL 304 RUBBER

**INOX AISI 304**  
Acero inoxidable de alta resistencia al desgaste y la corrosión.

**INOX AISI 304**  
Stainless steel highly resistant to wear and rust.

**Mango fabricado en caucho termoplástico. Antideslizante.**

Handle made in thermoplastic rubber. Anti-slip.

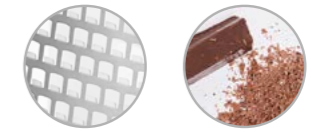
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**Rallador WIDE extra fino**  
St. Steel "wide" grater extra-thin  
Râpe en inox coupe ultra fine  
Grattugia taglio superfine  
Rostfreie reibe breit extra fein



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



**Rallador WIDE fino**  
St. Steel "wide" grater thin  
Râpe en inox coupe fine  
Grattugia taglio fine  
Rostfreie reibe breit fein



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



**Rallador WIDE grueso**  
St. Steel "wide" grater extra coarse  
Râpe en inox coupe épaisse  
Grattugia taglio spesso  
Rostfreie reibe breit grob



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



**Rallador WIDE tiras largas**  
St. Steel "wide" grater large shaver  
Râpe en inox coupe julienne  
Grattugia taglio julienne  
Rostfreie reibe breit lange streifen



REF.	L HOJA	L TOTAL	UE / MOQ
8949	135	320	1-6-96-168-168 / 6



**Rallador SLIM fino**  
St. Steel lengthways grater thin  
Râpe longue en inox coupe fine  
Grattugia lunga taglio fine  
Rostfreie reibe schmal fein



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



**Rallador SLIM medio redondo**  
St. Steel lengthways grater medium  
Râpe longue en inox coupe mezzo giro  
Grattugia lunga taglio mezzo giro  
Rostfreie reibe schmal medium



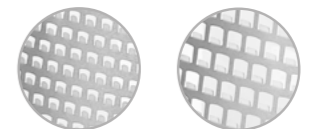
REF.	L HOJA	L TOTAL	UE / MOQ
8951	220	410	1-6-96-576-576 / 6



**Rallador SLIM grueso**  
St. Steel lengthways grater extra coarse  
Râpe longue en inox coupe épaisse  
Grattugia lunga taglio spesso  
Rostfreie reibe schmal grob



REF.	L HOJA	L TOTAL	UE / MOQ
8952	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  
Rostfreie reibe schmal doppel



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

277

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  
Reibe, 4-seiting HQ

REF.	L(mm)	UE / MOQ
7448	240	1-12-72-288-288 / 6

INOX STAINLESS STEEL 201

Rallador  
Crater  
Râpes  
Grattugia  
Reibe



REF.	MODEL	L(mm)	UE / MOQ
1405	TRIPLE	280	1-0-60-720-2160 / 12
1407	GRUESO	280	1-0-60-720-2160 / 12
1408	FINO	280	1-0-60-720-2160 / 12

INOX STAINLESS STEEL 201

Rallador 4 caras  
4 side grater  
Râpe 4 faces  
Grattugia 4 lam.  
4-seitige reibe



REF.	L(mm)	UE / MOQ
1150	210	1-0-60-240-720 / 6

INOX STAINLESS STEEL 430

Rallador Graziella colores  
Graziella colour grater  
Râpe couleur graziella  
Grattugia graziella  
Farbige reiben



REF.	L(mm)	UE / MOQ
1411	235	1-0-48-192-192 / 6

INOX STAINLESS STEEL 430

Pelapatatas  
Potato-peeler  
Économe acier inox  
Pelapatate  
Kartoffelschäler



REF.	L(mm)	UE / MOQ
3455	110	0-0-12-120-480 / 12

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



Pinza rompe marisco  
Lobster cracker  
Pince homard  
Pinza per aragosta  
Hummerzange



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

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"  
Schere prof. Stahl 8"



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

INOX STAINLESS STEEL 420

Tijera master 8"  
Scissors master inox 8"  
Ciseaux master acier 8"  
Forbice master acciaio 8"  
Schere master stahl 8"



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

INOX STAINLESS STEEL 3Cr13

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

INOX STAINLESS STEEL 2Cr14

Tijera para aves  
Poultry shears  
Coupe volailles  
Trinciapollo  
Geflügelschere



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

Cascanueces

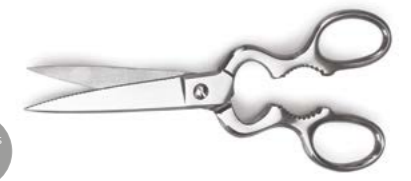
Nut cracker  
Case-noix  
Rompinoci  
Nussknacker



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

INOX STAINLESS STEEL 420

Tijera cocina inox  
Kitchen scissors  
Ciseaux de cuisine  
Forbici cucina  
Küchenschere



REF.	L(mm)	UE / MOQ
3910	220	1-12-48-1080-3240 / 12



**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  
Keksschaufel



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



**Espátula plancha rectangular biselada**  
Solid, beveled turner  
Palette pleine, biseauté  
Spatola hamburger  
Bratenwender



REF.	W(mm)	H(mm)	UE / MOQ
8935	80	120	1-12-48-384-1152 / 12



**Espátula flexible acodada**  
Angular spatula  
Palette coudée  
Spatola cuoco con scalino  
Confiseriepalette



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.



**Paleta plancha triangular**  
Cleaning spatula  
Palette triangle  
Spatola triangolare  
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 biselada**  
Fish turner  
Palette poisson  
Spatola pesce  
Fischschaufel



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



PACKAGING BLISTER



**Espatula pescado**  
Spatula fish  
Spatule poisson  
Pesce spatola  
Spatel fisch



REF.	W(mm)	L(mm)	UE / MOQ
9996	80	235	1-12-48-384-768 / 1

**Rasqueta plancha profesional 30cm**  
Professional scraper  
Racleur professionnelle  
Raschietti  
Schaber



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

**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



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

**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



**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 recta emplatado**

Straigh espatula  
Mini spatule  
Spatola  
Minispachtel



REF.	L Total (mm)	Paleta (mm)	UE / MOQ
8475	210	110	1-48-288-0-0 / 12



**Espátula angular emplatado**

Angular spatula  
Mini spatule  
Spatola  
Minispachtel



REF.	L Total (mm)	Paleta (mm)	UE / MOQ
8476	220	95	1-48-288-0-0 / 12



**Espátula ancha emplatado**

Spreader  
Mini spatule  
Spatola  
Minispachtel



REF.	L Total (mm)	Paleta (mm)	UE / MOQ
8477	180	70	1-48-288-0-0 / 12



**Tenedor emplatado**

Fork  
Fourchette  
Forchetta  
Spieß



REF.	L Total (mm)	Paleta (mm)	UE / MOQ
8478	190	80	1-48-288-0-0 / 12



**Aro redondo**

Round ring  
Moulage rond  
Teglia tondo  
Ringe rund



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



**Aro cuadrado**

Square ring  
Moulage carre  
Teglia quadrato  
Ringe quadratisch



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

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



**Mini lengua de silicona**

Silicone spoon  
Cuillère silicone  
Spatola silicone  
Silikonlöffel



REF.	L (mm)	COLOR	UE / MOQ
5163	170	ROSA	1-24-96-1920-5760 / 24
5162	170	VERDE	1-24-96-1920-5760 / 24
5161	170	ROJA	1-24-96-1920-5760 / 24

Ideal para remover salsas, rebañar o emplatar. Su tamaño reducido permite al chef llevarla siempre encima para tenerla siempre a mano.

Ideal for stirring sauces, basting or plating. Its small size allows the chef to carry it with him or her at all times so that it is always at hand.



**Pinza chef recta**  
Straight chef tong  
Pince chef droite  
Pinze chef diritta  
Konventionelle küchenmeister zange



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-küchenmeister zange



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  
Chefkoch zange gebogen

REF.	L (mm)	COLOR	UE / MOQ
7473	145	INOX	5,46 1-24-96-1920-5760 / 6
7474	200	INOX	6,90 1-24-96-1920-5760 / 6
8680	200	ORO	7,21 1-24-96-1920-5760 / 6
8681	200	COBRE	7,21 1-24-96-1920-5760 / 6
8682	200	NEGRO	7,21 1-24-96-1920-5760 / 6

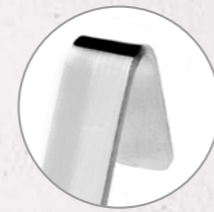
\* Punta estriada para un mejor agarre de los alimentos.

Grooved tip for a better grip of the foods.



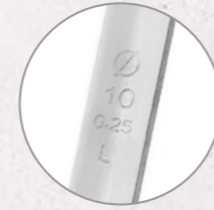
Acabado brillo: más higiénico.  
Menos poroso, facilita la limpieza.

Mirror finish: more hygienic.  
Less porous, easier to clean.



Mango con gancho para un fácil almacenamiento.

Hook handle for easy storage



Capacidad grabada en el mango.

Capacity engraved on the handle

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

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

Monoblock / Monoblock



Espumadera con malla

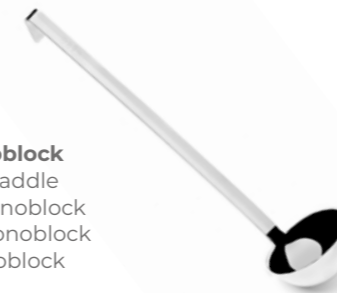
Mesh skimmer  
Écumoire maillée  
Schiumarola a rete passabrodo  
Drahtschaumlöffel



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

Cazo Monoblock

One piece laddle  
Louche monoblock  
Mestolo monoblock  
Löffel monoblock



REF.	Ø(mm)	L(mm)	UE / MOQ
9712	65	300	1-10-60-0-0 / 10
9713	80	320	1-10-60-0-0 / 10
9714	90	330	1-10-40-0-0 / 10
9715	100	370	1-10-40-0-0 / 10
9716	120	430	1-10-40-0-0 / 10
9717	140	440	1-10-40-0-0 / 10
9718	160	470	1-10-20-0-0 / 10

Cuchara servir Monoblock

One piece spoon  
Coulliere monoblock  
Cucchiaio monoblock  
Servierlöffel



REF.	L(mm)	UE / MOQ
9726	330	1-12-24-0-0 / 1

Tenedor 2 púas monoblock

One piece meat fork  
Fourchette monoblock  
Forchetta monoblock  
Fleischgabel monoblock



REF.	L(mm)	UE / MOQ
9728	520	1-12-24-0-0 / 1

Utensilios / Juegos de cocina

Utensils / Kitchen tool

Araña

Tinned skimer  
Escumoire etamée  
Schiumarola filo  
Fritierschaufel



REF.	Ø(mm)	UE / MOQ
9729	140	1-12-24-0-0 / 1
9730	160	1-12-24-0-0 / 1
9731	180	1-12-24-0-0 / 1
9732	200	1-12-24-0-0 / 1
9733	220	1-12-24-0-0 / 1
9734	240	1-12-24-0-0 / 1

Espumadera Monoblock

One piece skimmer  
Écumoire monoblock  
Schiumarola monoblock  
Schäumer monoblock



REF.	Ø(mm)	L(mm)	UE / MOQ
9719	80	290	1-10-60-0-0 / 10
9720	100	320	1-10-60-0-0 / 10
9721	120	350	1-10-40-0-0 / 10
9722	140	380	1-10-40-0-0 / 10
9723	160	410	1-10-40-0-0 / 10
9724	180	430	1-10-40-0-0 / 10
9725	200	450	1-10-40-0-0 / 10

Espátula perforada

Perforated spatula  
Spatule perforée  
Spatola forata  
Schaufel gelocht



REF.	L(mm)	UE / MOQ
9727	350	1-12-24-0-0 / 1





**Cazo**  
Ladle  
Louche  
Mestolo  
Schöpflöffel

REF.	L <sub>(mm)</sub>	UE / MOQ
8398	330	4,95 1-0-0-0-0 / 12



**Espátula perforada**  
Slotted turner  
Spatule perforée  
Palafritto nylon  
Schaufel gelocht

REF.	L <sub>(mm)</sub>	UE / MOQ
8400	345	3,86 1-0-0-0-0 / 12



**Forma antivuelco**  
No tipping

**Pala lasaña**  
Nylon lasagna shovel  
Palette à lasagne  
Pala lasagna  
Lasagneheber

REF.	L <sub>(mm)</sub>	UE / MOQ
8402	290	3,91 1-0-0-0-0 / 12



**Pala freir**  
Lasagna shovel  
Palette à lasagne  
Pala lasagna  
Lasagneheber

REF.	L <sub>(mm)</sub>	UE / MOQ
8404	290	4,39 1-0-0-0-0 / 12



NYLON

**Cuchara spaghetti**  
Spaghetti server  
Cuillère a spaghetti  
Servispaghetti nylon  
Spaghettilöffel

REF.	L <sub>(mm)</sub>	UE / MOQ
8405	325	4,35 1-0-0-0-0 / 12



**Paleta pescado**  
Universal shovel  
Pelle à poisson  
Pala multiuso  
Fischheber

REF.	L <sub>(mm)</sub>	UE / MOQ
8401	335	4,00 1-0-0-0-0 / 12



**Cuchara servir**  
Rice shovel  
Cuillère de service  
Cucchiaione riso  
Servierlöffel

REF.	L <sub>(mm)</sub>	UE / MOQ
8403	285	3,86 1-0-0-0-0 / 12



**Pinza cocina**  
Kitchen pincers  
Pince  
Pinza cucina  
Zange

REF.	L <sub>(mm)</sub>	UE / MOQ
8407	310	4,04 1-0-0-0-0 / 12



**Mango ergonómico.**  
Con relieves para mejorar el agarre.

Ergonomic handle.  
Raised pattern for better grip.

BPA FREE  
BPA FREE

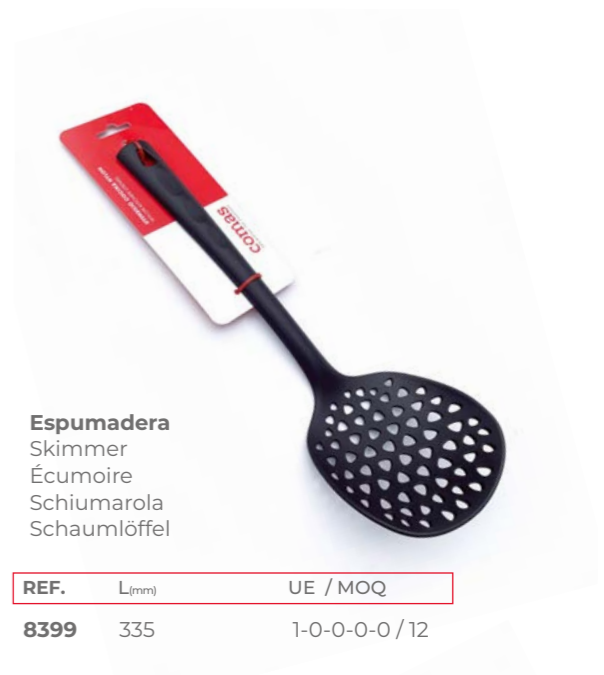
**Alta resistencia térmica.**  
Soportan temperatura de hasta 220°C

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

Ligeras  
Slight

**No raya.**  
Suavidad con las superficies antiadherentes

Non-scratching.  
Delicate on non-stick surfaces



**Espumadera**  
Skimmer  
Écumoire  
Schiumarola  
Schaumlöffel

REF.	L <sub>(mm)</sub>	UE / MOQ
8399	335	1-0-0-0-0 / 12



PACKAGING  
BLISTER



**Espátula madera**  
Solid turner  
Spatule en bois  
Spatola di legno  
Holz-spatula



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



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



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



**Soporte cubiertos 4 vasos**  
Cutlery holder stand 4 hole  
Récipient à couverts 4  
Cestello porta posate  
Besteckbehälter

REF.	W(mm)	L(mm)	H(mm)	UE / MOQ
9761	160	295	198	1-0-4-0-0/1

**Vaso inox cubertería**  
Cutlery holder  
Récipient à couverts  
Cestello porta posate  
Besteckbehälter

REF.	Ø(mm)	H(mm)	UE / MOQ
9763	130	118	1-6-72-0-0/6



**Barra de comandas**  
Order rack  
Porte-fiches à billes  
Asta portascontrini  
Bons-/zettelhalte

REF.	W(mm)	L(mm)	H(mm)	UE / MOQ
9760	24	615	24	1-6-24-0-0/6

**Biberón rojo**  
Red squeeze bottles  
Distributeur  
à pression rouge  
Garrafa rosso  
Rot dosierflasche



REF.	ml	H(mm)	UE / MOQ
8439	240	190	0-4-24-0-0/24
8440	360	220	0-4-24-0-0/24
8441	720	260	0-4-24-0-0/24

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



REF.	ml	H(mm)	UE / MOQ
8442	240	190	0-4-24-0-0/24
8443	360	220	0-4-24-0-0/24
8444	720	260	0-4-24-0-0/24



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

**Biberón triple**  
Triple squeeze bottle  
Triple distributeur  
Garrafa com boquilha tripla  
Dosierflasche mit dreifachdüse

REF.	ml	H(mm)	UE / MOQ
8449	360	180	0-4-24-0-0/24
8450	720	245	0-4-24-0-0/24



**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  
Transparent dosierflasche

REF.	ml	H(mm)	UE / MOQ
8445	240	190	0-4-24-0-0/24
8446	360	220	0-4-24-0-0/24
8447	720	260	0-4-24-0-0/24
8448	1.000	310	0-4-24-0-0/24

INOX  
STAINLESS  
STEEL  
201

**Espolvoreador 3 posiciones**  
Stainless steel sprinkler 3p  
Saupoudreuse acier 3p  
Draga acciaio 3p  
Bagger stahl



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

INOX  
STAINLESS  
STEEL  
201

**Salero profesional**  
Professional salt shaker  
Salière prof.  
Saliera prof.  
Prof. Salzstreuer



REF.	H(mm)	UE / MOQ
8793	185	1-1-40-160-480 / 40

INOX  
STAINLESS  
STEEL  
430

**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

INOX  
STAINLESS  
STEEL  
201

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



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

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	1-0-60-0-0 / 10
9765	180	1-0-60-0-0 / 10
9766	200	1-0-60-0-0 / 10
9767	220	1-0-60-0-0 / 10
9768	240	1-0-30-0-0 / 10
9769	260	1-0-30-0-0 / 10

INOX  
STAINLESS  
STEEL  
201

**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
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
2891	220	1-0-24-960-1920 / 6

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	1-0-24-120-240 / 4
1421	300	220	50	1-0-12-108-216 / 4
1420	350	260	50	1-0-12-60-120 / 4
1419	400	300	60	1-0-12-60-120 / 4
5282	450	320	65	1-0-4-16-48 / 4
5283	500	360	70	1-0-4-16-48 / 4
5284	600	400	75	1-0-4-20-20 / 4

INOX  
STAINLESS  
STEEL  
201

**Tapa inox multiusos**  
Lid  
Couvercle  
Coperchio  
Deckel



REF.	Ø(mm)	UE / MOQ
8788	210	1-20-40-0-0 / 20
8789	250	1-20-40-0-0 / 20
8790	290	1-20-40-0-0 / 20
8791	320	1-20-40-0-0 / 20

INOX  
STAINLESS  
STEEL  
201

**Cazoleta inox**  
Stainless steel serving pot  
Casserole de service acier  
Casseruola per servire acciaio  
Servierpfanne aus stahl



REF.	Ø(mm)	UE / MOQ
8792	150	1-5-40-100-800 / 40

INOX  
STAINLESS  
STEEL  
304

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



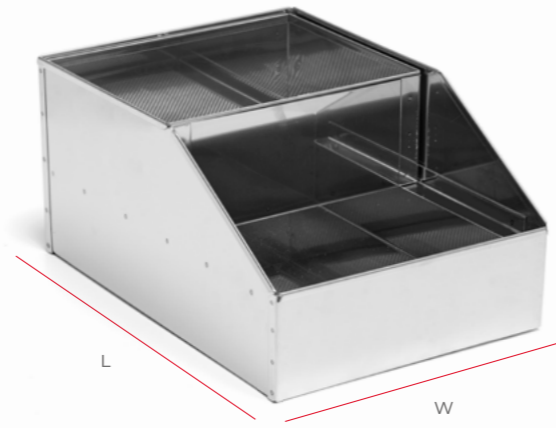
REF.	W(mm)	L(mm)	UE / MOQ
8381	290	400	1-0-6-24-24 / 1
8382	390	500	1-0-4-12-24 / 1
8383	390	600	1-0-3-9-27 / 1



INOX  
STAINLESS  
STEEL  
304

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

REF.	W <sub>(mm)</sub>	L <sub>(mm)</sub>	H <sub>(mm)</sub>	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



INOX  
STAINLESS  
STEEL  
201

**Cedazo 4 mallas intercambiables**  
Sieve - inter changeable  
Tamis 4 maillée  
Setaccio 4 rete  
Siebe 4 maschen

REF.	Ø <sub>(mm)</sub>	UE / MOQ
9770	220	1-0-48-0-0 / 6
9771	260	1-0-48-0-0 / 6



INOX  
STAINLESS  
STEEL  
304

**Cedazo Velo**  
Sieve velo  
Tamis velo  
Setaccio velo  
Siebe velo

REF.	Ø <sub>(mm)</sub>	UE / MOQ
10650	250	1-6-12-0-0 / 1
10651	300	1-6-12-0-0 / 1
10652	350	1-4-8-0-0 / 1



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

INOX  
STAINLESS  
STEEL  
304

**Cedazo Harina**  
Sieve flour  
Tamis farine  
Setacciofarina  
Siebe muscheln

REF.	Ø <sub>(mm)</sub>	UE / MOQ
10653	250	1-6-12-0-0 / 1
10654	300	1-6-12-0-0 / 1
10655	350	1-4-8-0-0 / 1



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

INOX  
STAINLESS  
STEEL  
304

**Cedazo Pan**  
Sieve bread  
Tamis pain  
Setaccio pane  
Siebe brot

REF.	Ø <sub>(mm)</sub>	UE / MOQ
10656	300	1-6-12-0-0 / 1
10657	350	1-4-8-0-0 / 1



MEDIDA MALLA / MESH SIZE:  
4 x 3 mm

INOX  
STAINLESS  
STEEL  
304

**Cedazo Pescado**  
Sieve fish  
Tamis poisson  
Setaccio peixe  
Siebe fish

REF.	Ø <sub>(mm)</sub>	UE / MOQ
10658	300	1-6-12-0-0 / 1
10659	350	1-4-8-0-0 / 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.



REF.	L (mm)	UE / MOQ
<b>Batidor 8 varillas Nylon</b> Whisk 8 wires Fouet 8 fils Frusta 8 fili Rührbesen 8 drähte		
<b>8480</b>	250	1-12-48-0-0 / 12
<b>8481</b>	300	1-12-48-0-0 / 12
<b>8482</b>	350	1-12-48-0-0 / 12
<b>8483</b>	400	1-6-24-0-0 / 6



INOX  
STAINLESS  
STEEL  
201

**Batidor 8 varillas**  
Whisk 8 wires  
Fouet 8 fils  
Frusta 8 fili  
Rührbesen 8 drähte

REF.	L (mm)	UE / MOQ
<b>9740</b>	250	1-0-40-0-0 / 10
<b>9741</b>	300	1-0-30-0-0 / 10
<b>9742</b>	350	1-0-30-0-0 / 10
<b>9743</b>	400	1-0-30-0-0 / 10
<b>9744</b>	450	1-0-30-0-0 / 10
<b>9745</b>	500	1-0-30-0-0 / 10

**Batidor 8 varillas**  
Whisk 8 wires  
Fouet 8 fils  
Frusta 8 fili  
Rührbesen 8 drähte



REF.	L (mm)	UE / MOQ
<b>FJT-5</b>	215	1-12-120-480-960 / 12
<b>FJT-4</b>	250	1-12-120-480-960 / 12
<b>FJT-1</b>	305	1-12-120-720-1440 / 12

**Batidor 8 silicona**  
Whisk 8 wires silicon  
Fouet 8 fils silicone  
Frusta 8 fili silicone  
Rührbesen 8 drähte silicon



REF.	L (mm)	UE / MOQ
<b>FJT-7</b>	255	1-12-120-480-600-600 / 12
<b>FJT-6</b>	300	1-12-120-480-480 / 12



**Cuchara silicona**  
Silicon spoon  
Cuillère silicone  
Cucchiaio silicone  
Silikonlöffel

SILICONE



MÁX. 230°C

REF.	L (mm)	UE / MOQ
<b>8484</b>	250	1-12-72-0-0 / 12
<b>8485</b>	350	1-12-72-0-0 / 12
<b>8486</b>	400	1-12-72-0-0 / 12



**Espátula silicona**  
Silicon spatula  
Spatule silicone  
Spatola silicone  
Silikonspachtel

SILICONE



MÁX. 230°C

REF.	L (mm)	UE / MOQ
<b>8487</b>	250	1-12-72-0-0 / 12
<b>8488</b>	350	1-12-72-0-0 / 12
<b>8489</b>	400	1-12-72-0-0 / 12

PP  
POLYPROPYLENE

**Jarra medidora**  
Measuring PP jug  
Pichet gradué PP  
Caraffa graduata  
Messbecher



REF.	ml	H (mm)	UE / MOQ
<b>8451</b>	500	133	1-12-60-0-0 / 12
<b>8452</b>	1.000	160	1-6-60-0-0 / 6
<b>8453</b>	2.000	215	1-6-60-0-0 / 6



PASTELERÍA  
PASTRY

**Espátula pastelera**  
Small baker spatula  
Palette  
Spatola cuoco  
Kuchenspachtel

REF.	SIZE	HOJA (mm)	UE / MOQ
<b>8932</b>	s	135	1-12-48-0-0 / 12
<b>8933</b>	M	225	1-12-48-0-0 / 12
<b>8934</b>	L	300	1-12-48-0-0 / 12

INOX  
STAINLESS  
STEEL  
201

**Bol semiesférico**  
Mixing bowl  
Bassine hémisphérique  
Bastardella semisferica  
Schneeschlagkessel



REF.	Ø (mm)	UE / MOQ
<b>9748</b>	160	1-0-100-0-0 / 10
<b>9749</b>	220	1-0-50-0-0 / 10
<b>9750</b>	240	1-0-50-0-0 / 10
<b>9751</b>	300	1-0-50-0-0 / 10
<b>9752</b>	340	1-0-25-0-0 / 5
<b>9753</b>	360	1-0-25-0-0 / 5
<b>9754</b>	400	1-0-25-0-0 / 5

INOX  
STAINLESS  
STEEL  
201

**Flanera**  
Pudding mould  
Moule à flan  
Crème caramel  
Becherförmchen



REF.	Ø (mm)	H (mm)	UE / MOQ
<b>9746</b>	75	45	1-0-48-0-0 / 48
<b>9747</b>	85	85	1-0-48-0-0 / 48

INOX  
STAINLESS  
STEEL  
201

**Flanera profesional**  
Pudding mould  
Moule à flan  
Crème caramel  
Becherförmchen



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



**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





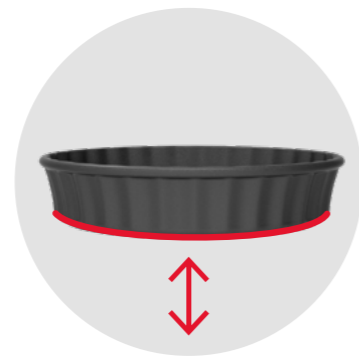
**MOLDE PARA HORNEAR REPOSTERÍA CREATIVA**  
BAKING MOLD FOR CREATIVE CAKES

**Producidos íntegramente en Italia, su diseño hace que los moldes para tartas Risolí sean la opción correcta para todos tus postres.**

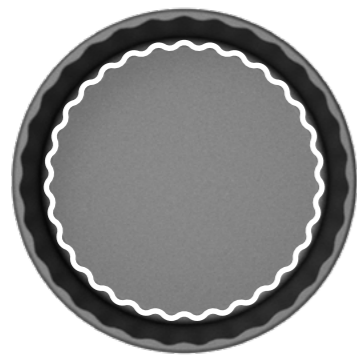
Produced entirely made in Italy, their design makes Risoli cake tins the ideal choice for all your baking.



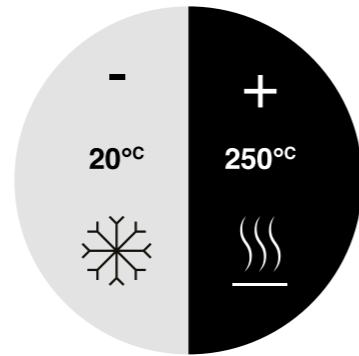
**EXCELENTE ANTIADHERENTE**  
EXCELLENT NON-STICK



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



**PARA TARTAS CREATIVAS**  
FOR CREATIVE CAKES



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

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

Black Plus®  
ELDIAMANT®  
PROFILE



**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)	ml	MOQ
10062	240	200	1



Black Plus®  
ELDIAMANT®  
PROFILE



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

REF.	Ø(mm)	ml	MOQ
10063	260	200	1





**Cocción / Sartenes profesionales**  
Cooking / Professionals fry pans

COLECCIÓN / COLLECTION

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

**comas**



	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								

**RISOLI**  
IL PRESSOFUSO IN CUCINA

/ FUSA / CLASSICA / ERGO



	SARTÉN FRY PAN	ALUMINIO FUNDIDO CAST ALUMINIUM	ALUMINIO FUNDIDO CAST ALUMINIUM	ALUMINIO FUNDIDO CAST ALUMINIUM
	MANGO HANDLE	INOX	INOX	
	ANTIADHERENTE NON-STICK			
	VITRO	●	●	
	ELÉCTRICO ELECTRIC	●	●	
	GAS	●	●	
	INDUCCIÓN INDUCTION			●
	LAVAVAJILLAS DISWASHER	●		
	APTO CONTACTO ALIMENTARIO FOODCONTACT SAFE			





Capa intermedia parcialmente reforzada.

Partially reinforced mid-layer.

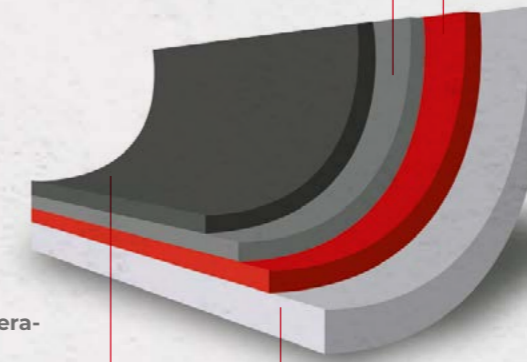
Imprimación reforzada: Base de partículas de Titanio.

Reinforced printing: Base of Titanium particles.



Acabado de alta liberación.

Highly nonstick finish.



Aluminio de 4 mm de espesor.

4 mm thick aluminium.



QuanTanium is a trademark of PPG Industries Ohio, Inc., used with permission. © 2020 PPG Industries, Inc. All rights reserved.

Primer y único antiadherente con una mezcla única de partículas de titanio.

La multi-capa reforzada de titanio es un antiadherente más resistente conocido hasta hoy.

El sistema utilizado para la fabricación del QuanTanium® ha sido diseñado para obtener la máxima sinergia con el titanio obteniendo así la máxima resistencia.

The first and only non-stick coating with a unique blend of titanium particles.

The titanium reinforced multi-layer is the strongest non-stick coating known to date.

The system used to manufacture QuanTanium® has been designed for maximum synergy with the titanium for maximum strength.

# 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.



Triple capa antiadherente de alto rendimiento.

High-performance reinforced non-stick coating.

Recubrimiento totalmente libre de PFOA.

Coating totally PFOA-free.



4mm de grosor.  
4mm thickness

## ETNA

Sartén aluminio mango inox

Aluminium fry pan with inox handle  
Poêle aluminium manche en inox  
Padella in alluminio manico en inox  
Aluminium-bratfanne griff inox

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



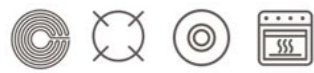
Fondo de inducción. Difusión rápida y uniforme del calor.  
Induction base. Rapid, uniform distribution of heat.

## TEIDE

Sartén aluminio mango inox / Inducción

Aluminium induction fry pan with inox handle  
Poêle induction aluminium manche en inox  
Padella induzione in alluminio manico en inox  
Induktion aluminium-bratfanne griff inox

REF.	Ø(mm)	e(mm)	UE / MOQ
8954	200	3	1-0-6-12-96 / 6
8955	240	3	1-0-6-36-288 / 6
8956	280	3	1-0-6-24-192 / 6
8957	320	3	1-0-6-24-144 / 6



Sartén saltapasta. La altura de la pared y la curvatura del ángulo de la base, hacen de ésta una sartén ideal para salteados de pasta, arroces y verduras.

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



**SARTÉN HONDA**  
DEEP PAN

**VULCANO**

**Sartén aluminio antiadherente alta mango inox**

Deep frypan, non stick coating  
Poêle avec revêtement anti-adhésif  
Padella inox antiaderente  
Bratpfanne mit antihafbeschichtung

REF.	Ø(mm)	e(mm)	H(mm)	UE / MOQ
9971	200	3	55	1-0-6-36-288 / 1
9972	240	3	60	1-0-6-24-192 / 1
9973	280	3	65	1-0-6-24-144 / 1
9974	320	3	75	1-0-6- / 1
9975	360	3	80	1-0-6-0-0 / 1
9976	400	3	85	1-0-6-0-0 / 1



**SARTÉN HONDA**  
DEEP PAN

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

**CROSCAT**

**Sartén aluminio antiadherente alta mango inox**

Deep frypan, non stick coating  
Poêle avec revêtement anti-adhésif  
Padella inox antiaderente  
Bratpfanne mit antihafbeschichtung

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

NEW  
NEW



**CAZUELA HONDA**  
DEEP CASSEPOLE

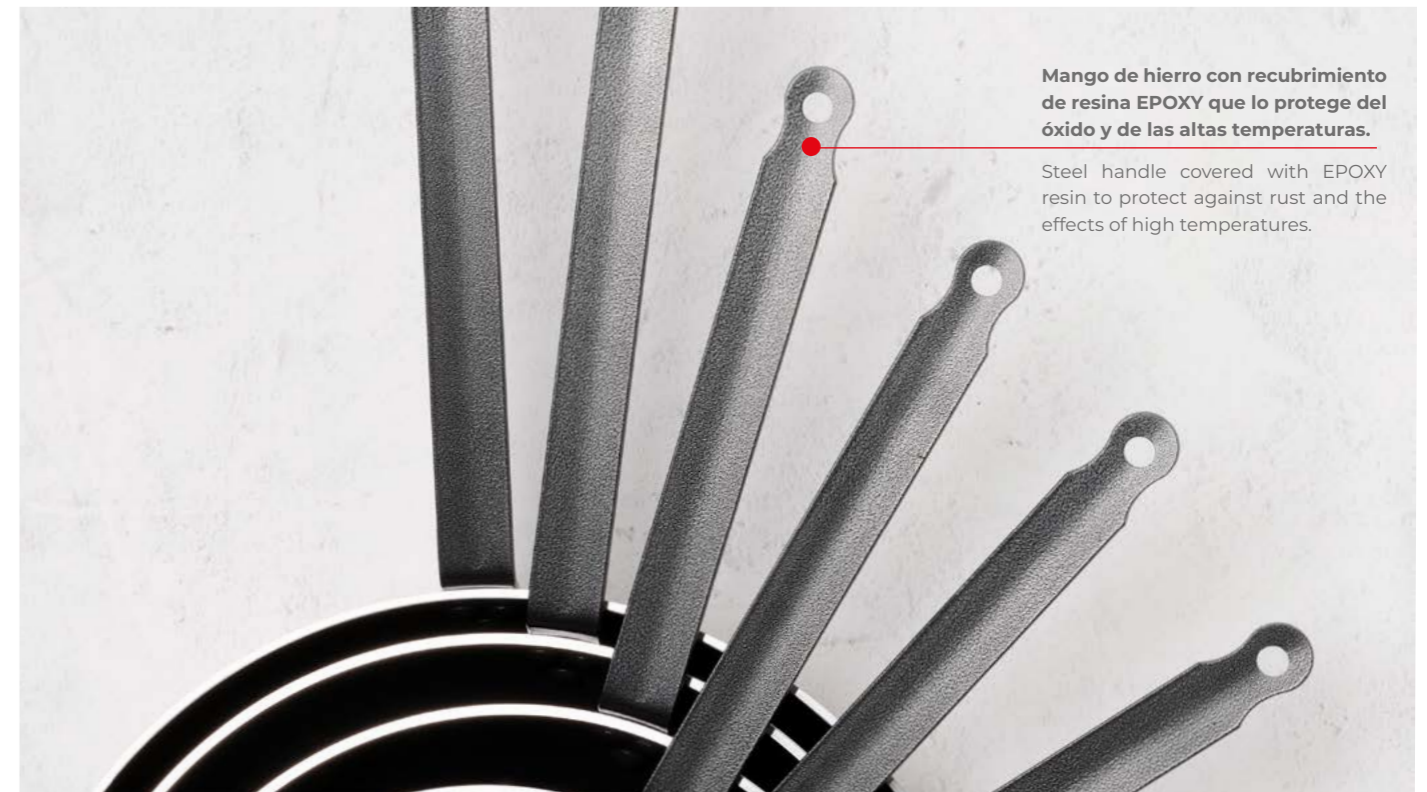
NEW

**CROSCAT**

**Cazuela aluminio**

Aluminium casserole  
Casserole aluminium  
Casseruola in alluminio  
Aluminiumkasserole

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



**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.



**4mm de grosor.**  
4mm thickness..

**AUVERNIA**

**Sartén aluminio mango hierro**

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



**Fondo de inducción. Difusión rápida y uniforme del calor.**  
Induction base. Rapid, uniform distribution of heat.

**USSON**

**Sartén aluminio mango hierro / Inducción**

Aluminium induction fry pan with inox handle  
Poêle induction aluminium manche en inox  
Padella induzione in alluminio manico en inox  
Induktion aluminium-bratpfanne griff inox

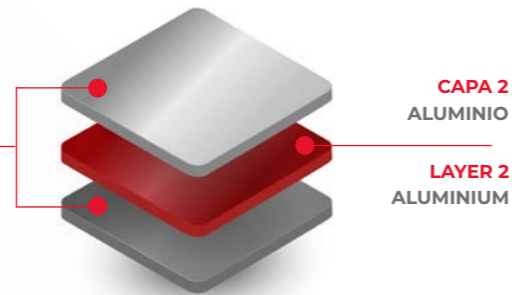
REF.	Ø(mm)	e(mm)	UE / MOQ
8958	200	3	1-0-6-36-324 / 6
8959	240	3	1-0-6-24-216 / 6
8960	280	3	1-0-6-24-192 / 6
8961	320	3	1-0-6-12-96 / 6

**CAPA 1 Y CAPA 3**  
ACERO INOXIDABLE SUPERIOR

Una nueva gama de acero inoxidable que mezcla cromo, titanio y cobre.

**LAYER 1 AND LAYER 3**  
SUPERIOR STAINLESS STEEL

A new stainless steel range mixing chrome, titanium and copper.



**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**

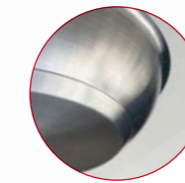
Suitable for induction.

**SAND WICH SYSTEM**

Inox / Stainless steel



**SAND WICH SYSTEM**



**Base sistema SANDWICH**  
SADWICH system base



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

**Cocción / Sartenes profesionales**  
Cooking / Professionals fry pans

**FUJI**

**Sartén inox mango inox**

Frypan inox  
Poêle à frire inox  
Padella inox  
Bratpfanne inox

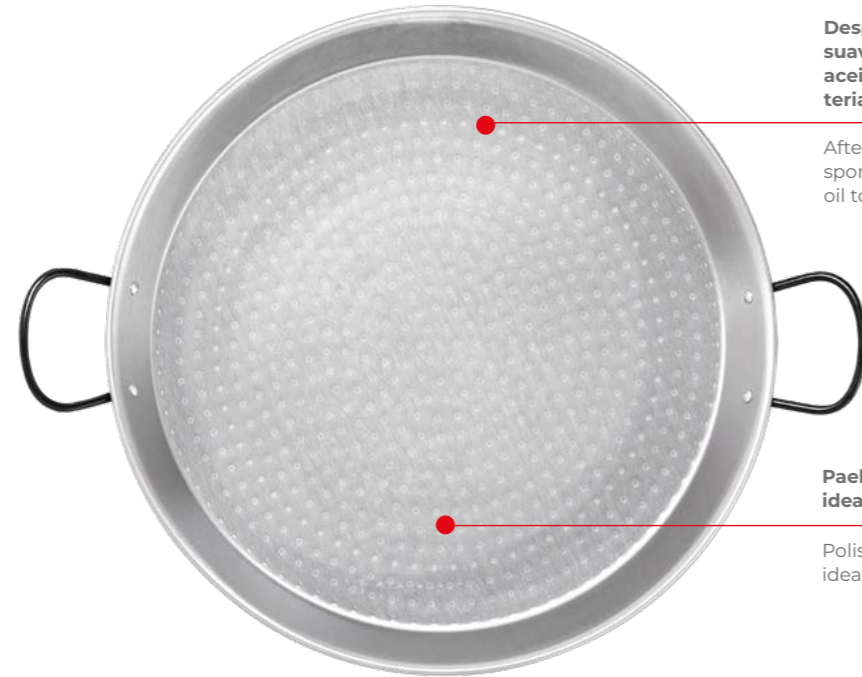
REF.	Ø(mm)	e(mm)	UE / MOQ
8515	200	0,7	1-0-6-36-288 / 1
8516	240	0,7	1-0-6-24-192 / 1
8517	280	0,7	1-0-6-24-192 / 1
* 8518	320	1	1-0-4-8-64 / 1
* 8519	360	1	1-0-4-4-24 / 1
* 8520	400	1	1-0-4-4-28 / 1

**VESUVIO**

**Sartén inox antiadherente mango inox**

Frypan, non stick coating  
Poêle avec revêtement anti-adhésif  
Padella inox antiaderente  
Bratpfanne mit antihaftbeschichtung

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	1-0-6-24-142 / 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



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.

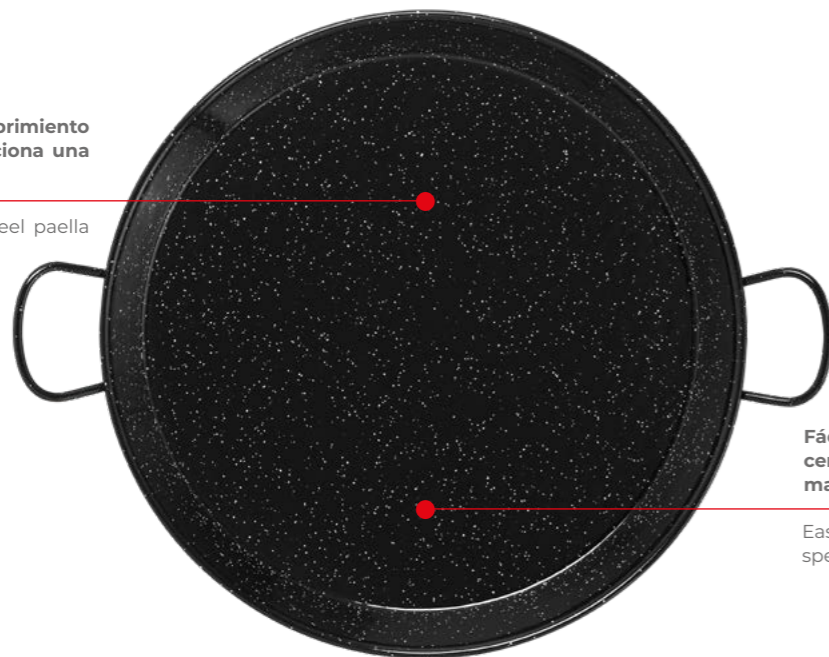
Paellera de acero pulido ideal para cocción de llama.

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  
Spanische 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

**NEW**

BAJO PEDIDO  
ON DEMAND

**Paellera grande acero pulido**

Polished steel spanish paella pan  
Plat à paella tole acier  
Padella valenciana lucida  
Spanische 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



\* **También para raciones individuales.**  
Also for individual portions.  
**COLECCIÓN PELTRE (p.405)**



**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)**

**NEW**

**PELTRE**

**Fuente acero esmaltada con asas**  
Deep enamelled fry pan with handles  
Poele haute avec anses  
Padella smaltata con manici  
Emaillierte platte mit griffen



REF.	Ø(cm)	UE / MOQ
10934	12	0/6/48 / 48
10935	16	0/6/48 / 48
10936	20	0/6/48 / 48

Quemador 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.



**Quemador paellero a gas**  
Enamelled gas burner  
Brûleur émaillé  
Bruciatore smaltato padella  
Emaillierter gasbrenner

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



**Tripode regulable para quemador**  
Base for burner  
Pied pour brûleur  
Treppiede padella  
Dreifußständer für gasbrenner

REF.	W(cm)	H(cm)	UE / MOQ
8984	300	300	1-0-1-3-9 / 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.



**Quemador paellero a gas grande**  
Enamelled gas burner  
Brûleur émaillé  
Bruciatore smaltato padella  
Emaillierter gasbrenner

BAJO PEDIDO  
ON DEMAND

REF.	Ø(cm)	UE / MOQ
10944	90	1-0-0-0-0 / 1

\* **Tripode incluido.**  
**Funciona con 2 botellas de butano o propano.**  
Tripod included.  
Works with 2 butane or propane bottles.



**Paravientos 3 piezas**  
Windshield  
Pare-bris 3 piezas  
Paravento 3 pezzi  
Windschutzscheibe

REF.	W(cm)	H(cm)	UE / MOQ
8505	670	160	1-0-1-6-96 / 1





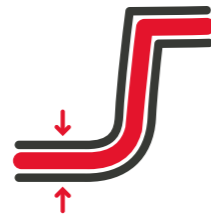
**La cuidadosa selección de nuestros materiales: Aluminio fundido a presión.**  
*The careful selection of our materials: Die-cast aluminium.*



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.

*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(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
10003	360/14"	0,6		1



INOX STAINLESS STEEL 304

**Sartén honda fusa 18/10**  
Deep frypan Fusa 18/10  
Poele profunde fusa 18/10  
Padella profonda fusa 18/10  
Tiefe pfanne fusa 18/10

ALUMINIO FUNDIDO  
CAST ALUMINIUM

REF.	Ø(mm / inches)	e(mm)	L(mm)	MOQ
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



# Sartén Classica



**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.



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(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 profunde Classica  
Padella profonda Classica  
Tiefe pfanne Classica

ALUMINIO FUNDIDO  
CAST ALUMINIUM

REF.	Ø(mm / inches)	e(mm)	L(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" wood folding 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



Disponible 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



**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)	ml	e(mm)	H(mm)	MOQ
10025	320x160 126"x6,2"	-	0,5	30	1



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



PORCIÓN INDIVIDUAL  
INDIVIDUAL PORTION

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



**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"

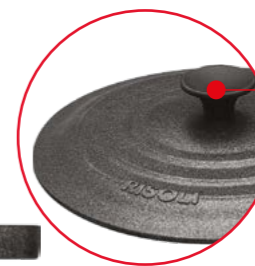
REF.	Ø(mm/inches)	ml	e(mm)	L(mm)	MOQ
10035	200/7,8"	225	0,7	101	1
10036	240/9,4"	350	0,7	106	1
10037	280/11"	450	0,7	114	1

El pomo aguanta temperatura de hasta 200°C

The knob withstands temperatures up to 200°C.



200°C





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

COMPATIBLE  
**CALIU**

**Whitford**

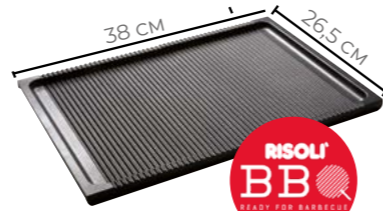
Grill para pinchos  
Brochette grill  
Gril à brochette  
Griglia per spiedini  
Grill für spieße



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



Grill barbacoa  
Grilled barbecue  
Gril barbecue  
Piastra barbecue  
Grill grillen



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

**Whitford**

Placa grill doble  
Dual grill plate  
Plaque de grill double  
Piastra dual grill  
Doppelte grillplatte



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

**Whitford**

Plancha grill  
Servigrill  
Plaque de grill  
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



Grill ovalado para pescado  
Oval fish grill  
Grill à poisson ovale  
Pesciera ovale  
Ovale Fischpfanne



REF.	WxL (mm)	ml	MOQ
10039	460x265	-	1



COMPATIBLE  
**CALIU**

Rustidera  
Lasagna pan  
Plat à rôtir  
Rostiera  
Lasagneform



REF.	WxL (mm)	ml	MOQ
11604	250x400	-	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 silicona verde**  
Silicone trivet green  
Sottopivetto in silicone verde  
Dessous de plat silicone vert  
Untersatz aus silikon grün

REF.	WxL (mm)	H (mm)	MOQ
10813	170x170	3	4
10814	190x190	3	4



**Set 2 agarraderas silicona negro**  
Set 2 silicone handle black  
Set 2 manici in silicone nero  
Set 2 manche en silicone noir  
Set 2 silikongriff schwarz

REF.	MOQ
10812	4



Descubre  
la plancha  
grill GN.



\* Nicola Ostinelli  
Propietario del restaurante Il Diavolo  
L'acqua Santa



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

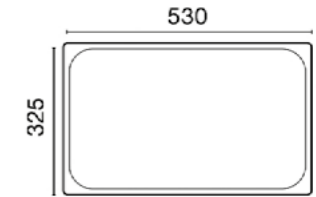
REF.	WxL(mm)	GN	e <sub>(mm)</sub>	H <sub>(mm)</sub>	MOQ
10045	530x325	1/1	0,7	20	1
11603	235x530	2/3	0,7	20	1

**CUBETA GN EN ALUMINIO CON ANTIADHERENTE HARD STONE**  
Aluminium Baking Pans With non-stick coating



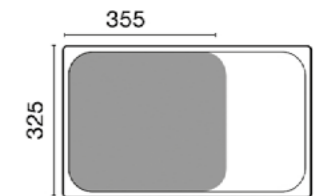
GN 1/1

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



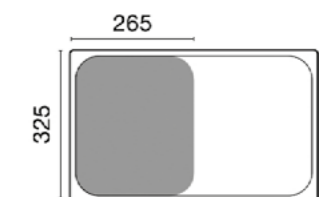
GN 2/3

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



**Certificado  
contacto  
alimentario.**



**AISI 304  
INOX  
18/10**



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

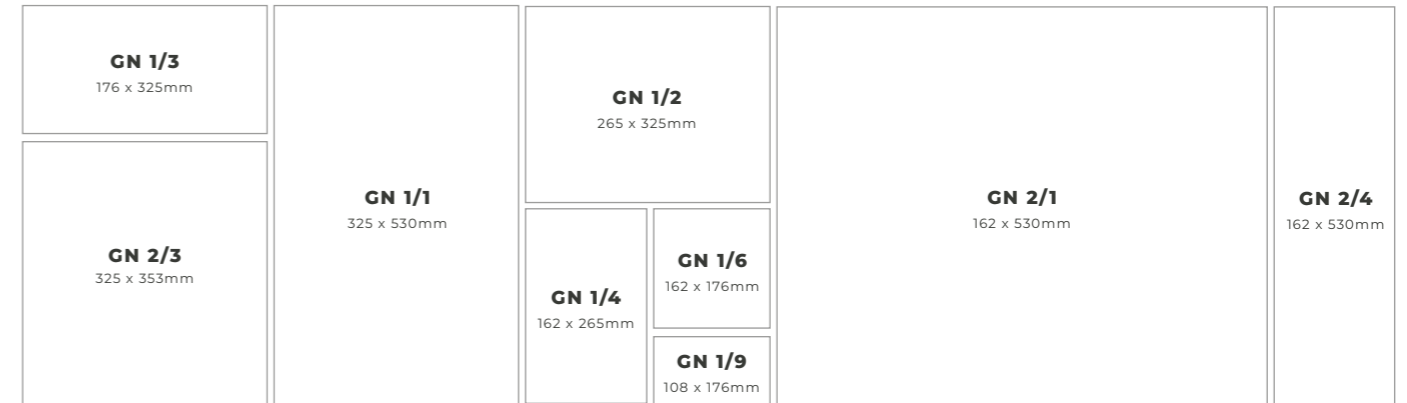
El radio de las esquinas más abierto permite una mejor y más fácil apilabilidad y optimiza la capacidad de las cubetas.

Su acabado mate facilita la limpieza y evita marcas de huellas y suciedad.

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.

The matt finish facilitates cleaning and avoids fingerprints and dirt marks.



\*medidas interiores / internal dimensions

## CUBETAS CONTAINERS

**INOX**  
(AISI 304 + AISI 201)



-  **Alta calidad garantizada.**  
High quality guaranteed.
-  **Apto para horno.**  
Oven safe.
-  **Fácil limpieza.**  
Easy cleaning.
-  **Resistencia a la corrosión.**  
Corrosion resistance.
-  **Máxima capacidad.**  
Maximum capacity.

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



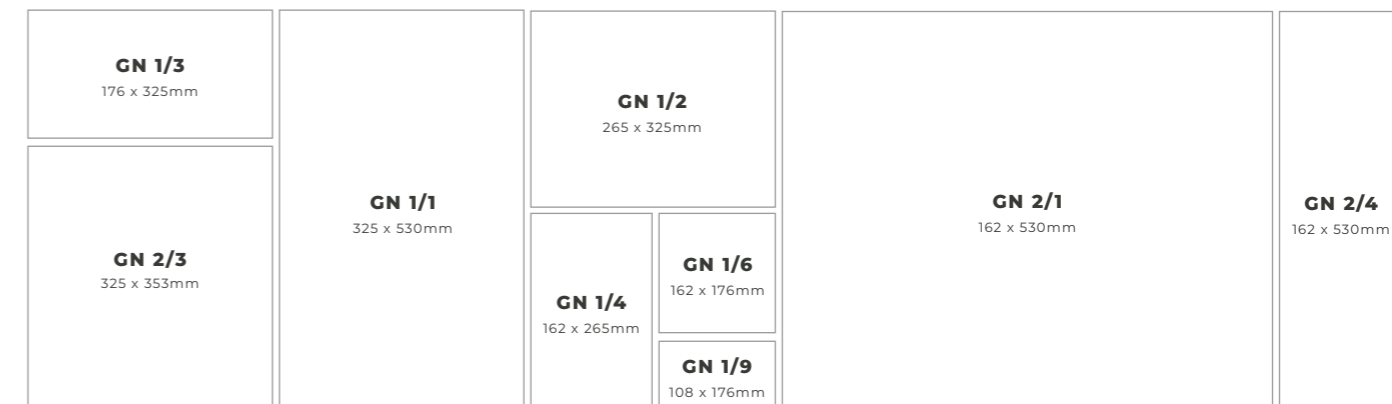
Apto para horno.  
 Oven safe.

**GN / Inox AISI 304 - 18/10**  
 GN / Stainless Steel AISI 304 - 18/10

**Características / Characteristics**

MATERIAL MATERIAL	TEMPERATURA TEMPERATURE	EXPOSICIÓN A LAS LLAMAS FLAME EXPOSURE	LIMPIEZA CLEANING	RESISTENCIA A LA CORROSIÓN CORROSION RESISTANCE
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AISI 304	Máximo 280°C Maximum 280°C	Evitar Avoid	Fácil Easy	✓
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**Cubeta GN 1/1**  
 GN-container 1/1  
 Bac GN 1/1  
 Contenitori GN 1/1  
 GN behälter GN 1/1

REF.	H(mm)	THK(mm)
10147	20	0,7
10148	40	0,7
10149	55	0,7
10150	65	0,8
10151	100	0,8
10153	150	0,8
10154	200	0,8



**Cubeta GN 1/2**  
 GN-container 1/2  
 Bac GN 1/2  
 Contenitori GN 1/2  
 GN behälter 1/2

REF.	H(mm)	THK(mm)
10164	20	0,7
10166	40	0,7
10168	65	0,7
10170	100	0,7
10172	150	0,7
10173	200	0,7



**Cubeta GN 1/3**  
 GN-container 1/3  
 Bac GN 1/3  
 Contenitori GN 1/3  
 GN behälter 1/3

REF.	H(mm)	THK(mm)
10179	20	0,7
10181	40	0,7
10183	65	0,7
10185	100	0,7
10187	150	0,7
10188	200	0,7



**Cubeta GN 1/4**  
 GN-container 1/4  
 Bac GN 1/4  
 Contenitori GN 1/4  
 GN behälter GN 1/4

REF.	H(mm)	THK(mm)
10190	20	0,7
10432	40	0,7
10192	65	0,7
10194	100	0,7
10195	150	0,7
10196	200	0,7



**Cubeta GN 1/6**  
 GN-container 1/6  
 Bac GN 1/6  
 Contenitori GN 1/6  
 GN behälter GN 1/6

REF.	H(mm)	THK(mm)
10197	65	0,7
10199	100	0,7
10200	150	0,7
10201	200	0,7



**Cubeta GN 1/9**  
 GN-container 1/6  
 Bac GN 1/6  
 Contenitori GN 1/6  
 GN behälter GN 1/6

REF.	H(mm)	THK(mm)
10203	65	0,7
10205	100	0,7



**Cubeta GN 2/1**  
GN-container 2/1  
Bac GN 2/1  
Contentitori GN 2/1  
GN behälter GN 2/1



REF.	H(mm)	THK(mm)
10141	20	1,0
10142	40	1,0
10143	65	0,8
10144	100	1,0
10145	150	1,0
10146	200	1,0

**Cubeta GN 2/4**  
GN-container 2/4  
Bac GN 2/4  
Contentitori GN 2/4  
GN behälter GN 2/4



REF.	H(mm)	THK(mm)
10175	65	0,7
10176	100	0,7
10177	150	0,8

**Cubeta GN 2/3**  
GN-container 2/3  
Bac GN 2/3  
Contentitori GN 2/3  
GN behälter GN 2/3



REF.	H(mm)	THK(mm)
10155	20	0,7
10157	40	0,6
10159	65	0,6
10160	100	0,7
10161	150	0,8
10162	200	0,8

**GN PERFORADA**  
**Inox AISI 304 - 18/10**  
PERFORATED GN  
Stainless Steel AISI 304 - 18/10



**Cubeta GN perforada 1/1**  
Perforated GN-container 1/1  
Bac perforé GN 1/1  
Contentitori forate GN 1/1  
Perforierte behälter GN 1/1

REF.	H(mm)
10220	20
10221	40
10222	55
10223	65
10224	100
10225	150
10226	200

**Cubeta GN perforada 1/2**  
Perforated GN-container 1/2  
Bac perforé GN 1/2  
Contentitori forate GN 1/2  
Perforierte behälter GN 1/2

REF.	H(mm)
10234	65
10235	100
10236	150
10237	200

**Cubeta GN perforada 1/3**  
Perforated GN-container 1/3  
Bac perforé GN 1/3  
Contentitori forate GN 1/3  
Perforierte behälter GN 1/3

REF.	H(mm)
10238	40
10239	65
10240	100
10241	150
10242	200

**Cubeta GN perforada 2/1**  
Perforated GN-container 2/1  
Bac perforé GN 2/1  
Contentitori forate GN 2/1  
Perforierte behälter GN 2/1

REF.	H(mm)
10214	20
10215	40
10216	65
10217	100
10218	150
10219	200

**Cubeta GN perforada 2/3**  
Perforated GN-container 2/3  
Bac perforé GN 2/3  
Contentitori forate GN 2/3  
Perforierte behälter GN 2/3

REF.	H(mm)
10227	20
10228	40
10230	65
10231	100
10232	150
10233	200



**Apto para horno.**  
Oven save.

**Fondo perforado**  
Perforated bottom  
Egouttoirs pour bacs  
Falso fondo forato  
Abtropfgitter



REF.	W(mm)	L(mm)	FORMATO
10206	470	590	GN 2/1
10207	469	269	GN 1/1
10209	271	211	GN 1/2
10210	266	116	GN 1/3
10211	118	106	GN 1/6

**Tapa GN**  
GN lid  
Couvercle GN  
Coperchio GN  
GN-deckel

REF.	W(mm)	L(mm)	FORMATO
10243	530	325	GN 1/1
10245	325	355	GN 2/3
10247	325	265	GN 1/2
10249	325	175	GN 1/3
10251	162	264	GN 1/4
10253	162	176	GN 1/6
10255	108	176	GN 1/9

**Tapa GN con orificio asas**  
GN lid with hole for handles  
Couvercle GN avec trou pour poignées  
Coperchio GN con foro per maniglie  
GN-deckel Loch für Griffe

REF.	W(mm)	L(mm)	FORMATO
10263	530	325	GN 1/1
10264	325	355	GN 2/3
10265	325	265	GN 1/2
10266	325	175	GN 1/3
10267	162	264	GN 1/4
10268	162	176	GN 1/6

**Tapa plana GN sin asa**  
GN flat lid without handle  
Couvercle plat GN sans poignée  
Coperchio piatto GN senza manico  
GN-Flachdeckel ohne Griff

REF.	W(mm)	L(mm)	FORMATO
10256	530	325	GN 1/1
10257	325	265	GN 1/2

**GN / Inox AISI 304 - 18/10**  
GN / Stainless Steel AISI 304 - 18/10

**Perfil divisorio gastronorm**  
Adaptable bars  
Barrettes de composition  
Separatore  
Adapter



REF.	FORMATO
10212	GN 1/1
10213	GN 1/2



**Tapa GN con orificio cucharón**  
GN lid with ladle hole  
Couvercle GN avec trou pour louche  
Coperchio GN con foro mestolo  
Gn deckel loch kelle 1/1

REF.	W(mm)	L(mm)	FORMATO
10269	530	325	GN 1/1
10270	325	265	GN 1/2
10271	325	175	GN 1/3
10272	162	264	GN 1/4
10273	162	176	GN 1/6

**NEW**

**Rueda de mantequilla inox**  
Stainless steel butter wheel  
Roue à beurre en acier inoxydable  
Ruota per burro in acciaio inossidabile  
Butterrad aus edelstahl



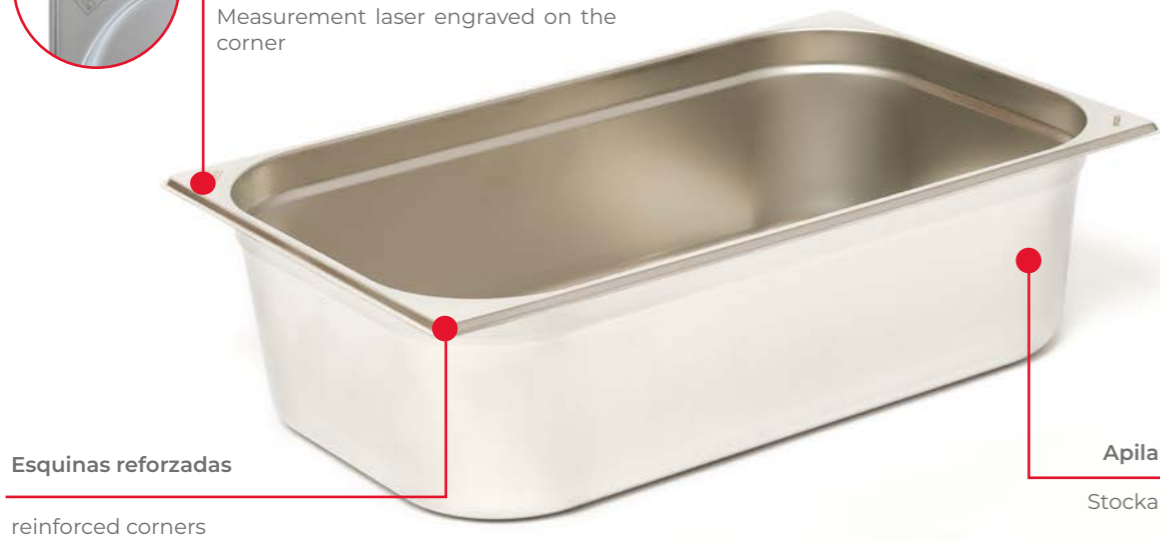
REF.	W(mm)	L(mm)	H(mm)
11602	160	175	125



COMPATIBLE WITH ALL MAJOR BRANDS ON THE MARKET

USO RECOMENDADO EN BUFFET  
RECOMMENDED BUFFET USE

Medida grabada con láser en la esquina  
Measurement laser engraved on the corner



Esquinas reforzadas  
reinforced corners

Apilable  
Stackable



Modelo perforado perfecto para el drenaje de líquidos y cocción al vapor.  
Perforated model perfect for draining liquids and steaming.



Apto para horno.  
Oven safe.

**GN 1/1**  
325 x 530mm

**Cubeta GN 1/1**  
GN-container 1/1  
Bac GN 1/1  
Contentori GN 1/1  
GN behälter GN 1/1



REF.	H(mm)	THK(mm)	LT	UE / MOQ
10566	20	0,7		1-0-6-24-120 / 6
10567	40	0,7		1-0-6-24-120 / 6
10568	55	0,7		1-0-6-24-120 / 6
10569	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	1-0-6-24-120 / 6

**GN 1/2**  
265 x 325mm

**Cubeta GN 1/2**  
GN-container 1/2  
Bac GN 1/2  
Contentori GN 1/2  
GN behälter GN 1/2



REF.	H(mm)	THK(mm)	LT	UE / MOQ
10573	20	0,7		1-6-12-48-240 / 6
10574	40	0,7		1-6-12-48-240 / 6
10575	65	0,7	4	1-6-12-48-240 / 6
10576	100	0,7	6,1	1-6-12-48-240 / 6
10577	150	0,7	9,2	1-6-12-48-240 / 6
10578	200	0,7	12	1-6-12-48-240 / 6

**GN 1/3**  
176 x 325mm

**Cubeta GN 1/3**  
GN-container 1/3  
Bac GN 1/3  
Contentori GN 1/3  
GN behälter GN 1/3



REF.	H(mm)	THK(mm)	LT	UE / MOQ
10579	20	0,7		1-6-18-0-0 / 6
10580	40	0,7		1-6-18-0-0 / 6
10581	65	0,7	2,4	1-6-18-0-0 / 6
10582	100	0,7	3,5	1-6-18-0-0 / 6
10583	150	0,7	5,4	1-6-18-0-0 / 6
10584	200	0,7	7,2	1-6-18-0-0 / 6



Certificado contacto alimentario.



**Apto para horno.**  
Oven safe.

**GN / Inox**  
GN / Stainless Steel



20mm



40mm



65mm



100mm



150mm



200mm

**GN 1/4**  
162  
x  
265mm

**Cubeta GN 1/4**  
GN-container 1/4  
Bac GN 1/4  
Contentori GN 1/4  
GN behälter GN 1/4



REF.	H(mm)	THK(mm)	LT	UE / MOQ
10585	20	0,7		1-6-24-0-0 / 6
10586	40	0,7		1-6-24-0-0 / 6
10587	65	0,7	1,7	1-6-24-0-0 / 6
10588	100	0,7	2,5	1-6-24-0-0 / 6
10589	150	0,7	3,8	1-6-24-0-0 / 6
10590	200	0,7	4,8	1-6-24-0-0 / 6

**GN 1/6**  
162  
x  
176mm

**Cubeta GN 1/6**  
GN-container 1/6  
Bac GN 1/6  
Contentori GN 1/6  
GN behälter GN 1/6



REF.	H(mm)	THK(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 176mm

**Cubeta GN 1/9**  
GN-container 1/9  
Bac GN 1/9  
Contentori GN 1/9  
GN behälter GN 1/9



REF.	H(mm)	THK(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



**Cubeta GN perforada 1/1**  
Perforated GN-container 1/1  
Bac perforé GN 1/1  
Contentori forate GN 1/1  
Perforierte behälter GN 1/1



**GN 1/1**  
325 x 530mm

REF.	H(mm)	UE / MOQ
10617	65	1-0-6-0-0 / 6
10618	100	1-0-6-0-0 / 6
10619	150	1-0-6-0-0 / 6
10620	200	1-0-6-0-0 / 6

**GN 1/2**  
265 x 325mm

**Cubeta GN perforada 1/2**  
Perforated GN-container 1/2  
Bac perforé GN 1/2  
Contentori forate GN 1/2  
Perforierte behälter GN 1/2



REF.	H(mm)	UE / MOQ
10621	65	1-0-12-0-0 / 12
10622	100	1-0-12-0-0 / 12



**Apto para horno.**  
Oven safe.



**De alta calidad y con válvula para facilitar la apertura.**

High quality and with valve for easy opening.

INOX STAINLESS STEEL 201

**Tapa GN inox**  
GN lid  
Couvercle GN  
Coperchio GN  
GN-deckel



INOX STAINLESS STEEL 201

**Tapa GN cierre hermético**  
GN hermetic lid  
Couvercle étanche GN  
Coperchio ermetico gn  
GN-steck-deckel



REF.	W(mm)	L(mm)	FORMATO	UE / MOQ
10630	530	325	GN 1/1	1-0-6-0-0 / 6
10632	325	265	GN 1/2	1-0-6-0-0 / 6
10633	325	175	GN 1/3	1-0-6-0-0 / 6
10634	162	264	GN 1/4	1-0-6-0-0 / 6
10635	162	176	GN 1/6	1-0-6-0-0 / 6
10636	108	176	GN 1/9	1-0-6-0-0 / 6

REF.	W(mm)	L(mm)	FORMATO	UE / MOQ
10637	530	325	GN 1/1	1-0-6-0-0 / 6
10638	325	265	GN 1/2	1-0-6-0-0 / 6
10639	325	175	GN 1/3	1-0-6-0-0 / 6
10640	162	264	GN 1/4	1-0-6-0-0 / 6
10641	162	176	GN 1/6	1-0-6-0-0 / 6

INOX STAINLESS STEEL 201

**Doble fondo perforado**

Perforated bottom  
Egouttoirs pour bacs  
Falso fondo forato  
Abtropfgitter



REF.	FORMATO	UE / MOQ
10612	GN 1/1	1-0-10-0-0 / 10

INOX STAINLESS STEEL 201

**Perfil divisorio GN**

Adaptable bars  
Barrettes de composition  
Separatore  
Adapter



REF.	FORMATO	UE / MOQ
10614	GN 1/1	5,88 / 1-0-120-0-0 / 12
10615	GN 1/2	3,63 / 1-0-120-0-0 / 12

NEW

**Parrilla horno pastelera**

Pastry oven grill 60x40  
Gril au four pâtisserie 60x40  
Griglia forno pasticceria 60x40  
Gebäckofengrill 60x40

Varilla interior Ø 3mm  
Inner rod Ø 3mm

Varilla exterior Ø 6mm  
Outer rod Ø 6mm

INOX STAINLESS STEEL 430

REF.	W(mm)	L(mm)	UE / MOQ
11014	600	400	1-6-12-0-0 / 6

NEW

**Parrilla horno GN 1/1**

Oven grill gn 1/1  
Gril au four gn 1/1  
Griglia forno gn 1/1  
Ofengrill gn 1/1

Varilla interior Ø 3mm  
Inner rod Ø 3mm

Varilla exterior Ø 6mm  
Outer rod Ø 6mm

INOX STAINLESS STEEL 430

REF.	W(mm)	L(mm)	UE / MOQ
11015	325	530	1-6-12-0-0 / 6



## 344 CONTENEDORES ISOTÉRMICOS / THERMOBOX

- 346 CARGADOR FRONTAL
- 348 CONTENEDORES

## 352 RACKS

- 353 CESTAS Y EXTENDERS
- 355 MONTADOS
- 356 COMPLEMENTOS





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.



Ver condiciones página 25 / See conditions page 25

**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.





**GN / Cargador frontal**  
GN / Frontloader

**Construcción sólida de una sola pieza**  
Solid one-piece construction

**Forma compacta**  
Tightly arranged

**Puerta abatible, desmontable**  
Hinged door, removable

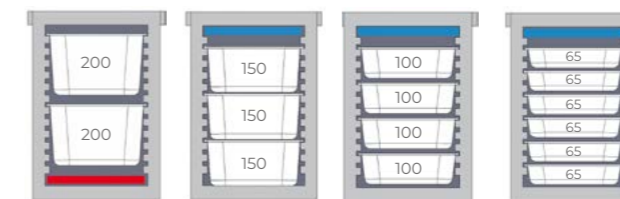
**Borde de agarre práctico**  
Handy grip edges

**Apilable y ligero**  
Stackable and lightweight



**Contenedor isotérmico carga frontal GN 69-9**  
Thermobox frontloader GN 69-9  
Conteneur isotherme à ouverture frontale GN 69-9  
Contenitore 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



**Contenedor isotérmico carga frontal GN 93-12**  
Thermobox frontloader GN 93-12  
Conteneur isotherme à ouverture frontale GN 93-12  
Contenitore 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

**CIERRE METÁLICO REFORZADO**  
REINFORCED METAL LOCKING



**W: Ancho L: Largo H: Altura**  
W: Weight L: Large H: High



Disponen de más espacio. Las asas especiales empotradas en el interior, facilitan el cambio de contenedores GN calientes y pesados. Contienen un espacio para poner etiquetas.

They have more space. Special recessed grips inside make changing of hot or heavy GN-containers easier. Special space for labels.



10409



10410



10411



10412



10413

**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.	W(mm)	OUTSIDE		H(mm)	W(mm)	INSIDE		V(litros)
		L(mm)	H(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



Ver condiciones página 25 / See conditions page 25



10414



10415

**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

**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).





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.

GN  
SIZE



**Contenedor isotérmico BOXER**  
Thermobox BOXER  
Conteneur isotherme BOXER  
Contenitore isotermico BOXER  
Thermobox BOXER

REF.	W(mm)	OUTSIDE		H(mm)	W(mm)	INSIDE		V(litros)
		L(mm)	H(mm)		L(mm)	H(mm)		
10422	395	595	290		340	540	230	42



10418



10419

**Contenedor isotérmico ALLROUND 60/40**  
Thermobox ALLROUND 60/40  
Conteneur isotherme ALLROUND 60/40  
Contenitore isotermico ALLROUND 60/40  
Thermobox ALLROUND 60/40

REF.	W(mm)	OUTSIDE		H(mm)	W(mm)	INSIDE		V(litros)
		L(mm)	H(mm)		L(mm)	H(mm)		
10418	485	660	260		425	625	200	53
10419	485	685	360		425	625	300	80

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.

GN  
SIZE



**Contenedor isotérmico pizza BOXER**  
Thermobox pizza BOXER  
Conteneur isotherme pizza BOXER  
Contenitore isotermico pizza BOXER  
Thermobox pizza BOXER

REF.	W(mm)	OUTSIDE		H(mm)	W(mm)	INSIDE		V(litros)
		L(mm)	H(mm)		L(mm)	H(mm)		
10421	400	415	265		350	365	210	27



**Contenedor isotérmico SHOPPING**  
Thermobox SHOPPING  
Conteneur isotherme SHOPPING  
Contenitore isotermico SHOPPING  
Thermobox SHOPPING

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



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

Asas en los 4 lados para facilitar el agarre

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.

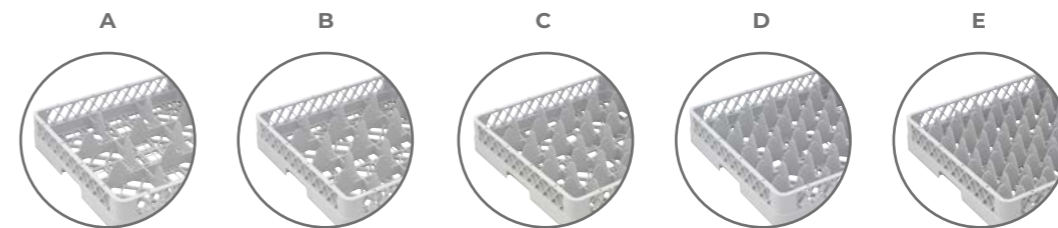


Cestas de lavado polipropileno  
Polypropylene racks

**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



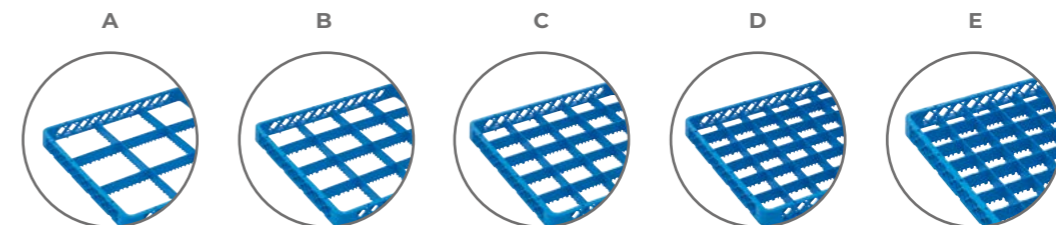
**Cesta de lavado compartimento / Rack compartiment / Rack compartiment / Rack scomparto / Rack fächer**

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

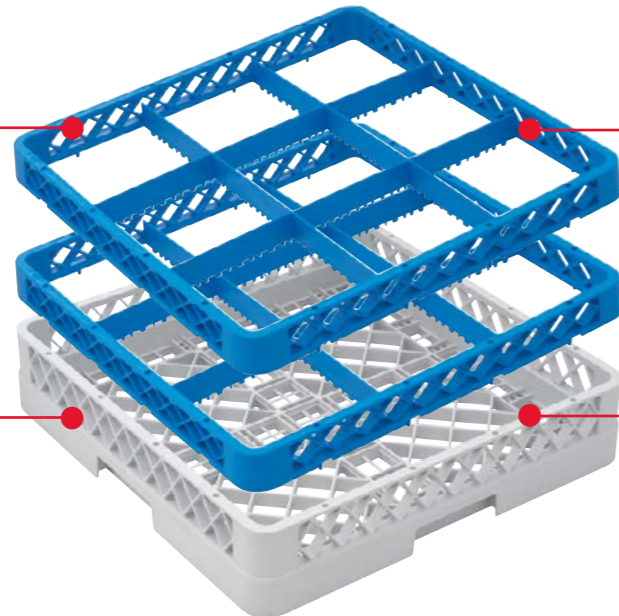


Monta tu propia altura según tus necesidades

Set your own height according to your needs

Fácil sistema de montaje y desmontaje que permite adaptar los racks a tus productos

Easy assembly and disassembly system that allows you to adapt the racks to your products.



Apilables para poder transportarlos cómodamente

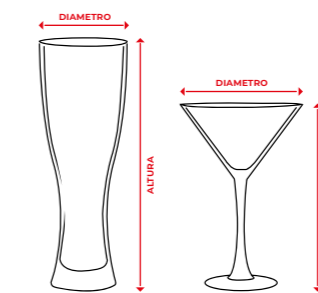
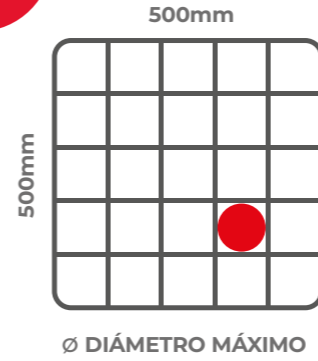
Stackable for easy transportation

Se pueden añadir tantos suplementos como se desee

You can add as many supplements as you wish



**NEW**



**Montados abiertos**  
Open assembled

EXTENDER +5	298mm
EXTENDER +4	256mm
EXTENDER +3	214mm
EXTENDER +2	172mm
EXTENDER +1	130mm
RACK BASE	88mm

500mm

**PACK cestas de lavado 9 compartimentos**  
PACK rack 9 compartment  
PACK rack 9 scomparto  
PACK rack 9 fächer



REF.	PACK	Ø(mm) MÁX.	ALTURA	UE / MOQ
11145	+1	151	130	1-0-6-0-0 / 6
11146	+2	151	172	1-0-6-0-0 / 6
11147	+3	151	214	1-0-6-0-0 / 6
11148	+4	151	256	1-0-6-0-0 / 6
11149	+5	151	298	1-0-6-0-0 / 6

**PACK cestas de lavado 16 compartimentos**  
PACK rack 16 compartment  
PACK rack 16 scomparto  
PACK rack 16 fächer



REF.	PACK	Ø(mm) MÁX.	ALTURA	UE / MOQ
11150	+1	115	130	1-0-6-0-0 / 6
11151	+2	115	172	1-0-6-0-0 / 6
11152	+3	115	214	1-0-6-0-0 / 6
11153	+4	115	256	1-0-6-0-0 / 6
11154	+5	115	298	1-0-6-0-0 / 6

**PACK cestas de lavado 25 compartimentos**  
PACK rack 25 compartment  
PACK rack 25 scomparto  
PACK rack 25 fächer



REF.	PACK	Ø(mm) MÁX.	ALTURA	UE / MOQ
11155	+1	88	130	1-0-6-0-0 / 6
11156	+2	88	172	1-0-6-0-0 / 6
11157	+3	88	214	1-0-6-0-0 / 6
11158	+4	88	256	1-0-6-0-0 / 6
11159	+5	88	298	1-0-6-0-0 / 6

**PACK cestas de lavado 36 compartimentos**  
PACK rack 36 compartment  
PACK rack 36 scomparto  
PACK rack 36 fächer



REF.	PACK	Ø(mm) MÁX.	ALTURA	UE / MOQ
11160	+1	73	130	1-0-6-0-0 / 6
11161	+2	73	172	1-0-6-0-0 / 6
11162	+3	73	214	1-0-6-0-0 / 6
11163	+4	73	256	1-0-6-0-0 / 6
11164	+5	73	298	1-0-6-0-0 / 6

**PACK cestas de lavado 49 compartimentos**  
PACK rack 49 compartment  
PACK rack 49 scomparto  
PACK rack 49 fächer



REF.	PACK	Ø(mm) MÁX.	ALTURA	UE / MOQ
11165	+1	62	130	1-0-6-0-0 / 6
11166	+2	62	172	1-0-6-0-0 / 6
11167	+3	62	214	1-0-6-0-0 / 6
11168	+4	62	256	1-0-6-0-0 / 6
11169	+5	62	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



**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



## 360 VAJILLA / TABLEWARE

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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.*



**PLAISIR**  
Collection.

Porcelana / Porcelain



La colección cuenta con 11 piezas acabadas en porcelana mate con textura de calidad superior, estando disponibles en tonos negros y blancos.

*The collection consists of 11 pieces finished in matte porcelain with superior quality textures, being available in black and white tones.*

**Forma ergonómica**

Ergonomic shape

Desde la primera interacción destaca su ergonomía, ya que la pieza se dobla con estilo sobre sí misma en la superficie, permitiendo una paleta que se adapta a la mano en sus dos tamaños: desde pequeños bocados hasta tapas.

*From the first interaction, its ergonomics stand out, as the piece folds stylishly on itself on the surface, allowing a palette that adapts to the hand in its two sizes: from small bites to tapas.*

**Presentaciones únicas**

Unique presentations

Plaisir combina a la perfección con la base led GN 1/1. Juega con los recipientes emplatados y las intensidades de luz de nuestra base led, para hacer de una comida, una experiencia culinaria única.

*Plaisir combines perfectly with the GN 1/1 LED base. Play with the plating containers and the light intensities of our led base to make a meal a unique culinary experience.*





PLAISIR 1.1

REF.	COLOR	L <sub>(mm)</sub>	W <sub>(mm)</sub>	H <sub>(mm)</sub>	UE / MOQ
10668	NEGRO	101	82	42	1-0-4-0-0 / 4
10879	BLANCO	101	82	42	1-0-4-0-0 / 4



PLAISIR 1

REF.	COLOR	L <sub>(mm)</sub>	W <sub>(mm)</sub>	H <sub>(mm)</sub>	UE / MOQ
10669	NEGRO	81	70	34	1-0-4-0-0 / 4
10880	BLANCO	81	70	34	1-0-4-0-0 / 4



PLAISIR 2

REF.	COLOR	L <sub>(mm)</sub>	W <sub>(mm)</sub>	H <sub>(mm)</sub>	UE / MOQ
10670	NEGRO	124	93	35	1-0-4-0-0 / 4
10881	BLANCO	124	93	35	1-0-4-0-0 / 4



PLAISIR 3

REF.	COLOR	L <sub>(mm)</sub>	W <sub>(mm)</sub>	H <sub>(mm)</sub>	UE / MOQ
10671	NEGRO	134	55	21	1-0-4-0-0 / 4
10882	BLANCO	134	55	21	1-0-4-0-0 / 4





PLAISIR 4

REF.	COLOR	L <sub>(mm)</sub>	W <sub>(mm)</sub>	H <sub>(mm)</sub>	UE / MOQ
10672	NEGRO	116	71	31	1-0-4-0-0 / 4
10883	BLANCO	116	71	31	1-0-4-0-0 / 4



PLAISIR 5

REF.	COLOR	L <sub>(mm)</sub>	W <sub>(mm)</sub>	H <sub>(mm)</sub>	UE / MOQ
10673	NEGRO	164	118	43	1-0-4-0-0 / 4
10884	BLANCO	164	118	43	1-0-4-0-0 / 4



PLAISIR 4 XL

REF.	COLOR	L <sub>(mm)</sub>	W <sub>(mm)</sub>	H <sub>(mm)</sub>	UE / MOQ
10958	NEGRO	232	141	62	1-0-4-0-0 / 4
10960	BLANCO	232	141	62	1-0-4-0-0 / 4



PLAISIR 5 XL

REF.	COLOR	L <sub>(mm)</sub>	W <sub>(mm)</sub>	H <sub>(mm)</sub>	UE / MOQ
10959	NEGRO	241	224	35	1-0-4-0-0 / 4
10961	BLANCO	241	224	35	1-0-4-0-0 / 4





PLAISIR 6

REF.	COLOR	L <sub>(mm)</sub>	W <sub>(mm)</sub>	H <sub>(mm)</sub>	UE / MOQ
10674	NEGRO	129	83	39	1-0-4-0-0 / 4
10885	BLANCO	129	83	39	1-0-4-0-0 / 4



STACKABLE

PLAISIR 7



REF.	COLOR	L <sub>(mm)</sub>	W <sub>(mm)</sub>	H <sub>(mm)</sub>	UE / MOQ
10675	NEGRO	125	114	26	1-0-4-0-0 / 4
10886	BLANCO	125	114	26	1-0-4-0-0 / 4



PLAISIR 8

REF.	COLOR	L <sub>(mm)</sub>	W <sub>(mm)</sub>	H <sub>(mm)</sub>	UE / MOQ
10887	NEGRO	124	80	33	1-0-4-0-0 / 4
10676	BLANCO	124	80	33	1-0-4-0-0 / 4





NEW



**Dim Sum S**  
Dim Sum S  
Dim Sum S  
Dim Sum S  
Dim Sum S

REF.	Ø(mm)	UE / MOQ
11588	128	1-1-18-0-0 - 1



**Dim Sum L**  
Dim Sum L  
Dim Sum L  
Dim Sum L  
Dim Sum L

REF.	Ø(mm)	UE / MOQ
11590	186	1-1-2-0-0 / 1



NEW



**Peana blanca**

Glass plate S  
Assiette en verre S  
Piatto in vetro S  
Glasplatte S

REF.	Ø(mm)	H(mm)	UE / MOQ
11591	155	84	1-3-24-0-0 / 1



**Peana negra**

Glass plate S  
Assiette en verre S  
Piatto in vetro S  
Glasplatte S

REF.	Ø(mm)	H(mm)	UE / MOQ
11592	155	84	1-3-24-0-0 / 1



**Peana oval blanca**

Glass plate S  
Assiette en verre S  
Piatto in vetro S  
Glasplatte S

REF.	L(mm)	W(mm)	H(mm)	UE / MOQ
11593	309	168	88	1-3-9-0-0 / 1





**Cristal / Glass**



**Bol cristal 19**  
 Glass bowl 19  
 Bol en verre 19  
 Ciotola in vetro 19  
 Glasschale 19



REF.	Ø(mm)	H(mm)	UE / MOQ
10788	190	45	1-6-12-26-192 / 1

**Bol cristal 15**  
 Glass bowl 15  
 Bol en verre 15  
 Ciotola in vetro 15  
 Glasschale 15



REF.	Ø(mm)	H(mm)	UE / MOQ
10789	150	40	1-6-24-192-384 / 1

**Soporte taco cristal**  
 Glass support  
 Support verre  
 Supporto vetro  
 Glashalter



REF.	L(mm)	H(mm)	W(mm)	UE / MOQ
10790	120	50	60	1-6-24-192-384 / 1

**Soporte taco cristal doble**  
 Double glass support  
 Support double verre  
 Supporto vetro doppio  
 Doppelte glashalterung



REF.	L(mm)	H(mm)	W(mm)	UE / MOQ
10791	180	50	60	1-6-24-192-384 / 1

**Plato cristal L**  
 Glass plate L  
 Assiette en verre L  
 Piatto in vetro L  
 Glasplatte L



REF.	L(mm)	W(mm)	UE / MOQ
10792	270	170	1-6-24-192-384 / 1

**Plato cristal M**  
 Glass plate M  
 Assiette en verre M  
 Piatto in vetro M  
 Glasplatte M



REF.	L(mm)	W(mm)	UE / MOQ
10793	120	240	1-6-24-192-384 / 1

**Plato cristal S**  
 Glass plate S  
 Assiette en verre S  
 Piatto in vetro S  
 Glasplatte S



REF.	L(mm)	W(mm)	UE / MOQ
10794	120	120	1-6-24-192-384 / 1

**Plato cristal postre - Petit fours**  
 Glass dessert plate - Petit fours  
 Assiette à dessert en verre - Petit fours  
 Piatto da dessert in vetro - Petit fours  
 Dessertteller aus glas - Petit fours



REF.	Ø(mm)	H(mm)	UE / MOQ
10795	120	85	1-6-24-192-384 / 1

\*Hasta fin de existencias / While stocks last



# Bauhaus

Bauhaus 

Presentación / Presentation



Set de maderas de presentación, concebidas para un uso doméstico hasta 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.*





**NEW**



**Tabla presentación S**

Wooden table for table service S  
Table en bois pour service de table S  
Tavolo in legno per servizio a tavola S  
Holztisch für tischservice S



REF.	W(mm)	L(mm)	H(mm)	UE / MOQ
9985	120	450	15	1/0/24// 1

COMPATIBLE CON / COMPATIBLE WITH (PAG 391): **10648, 10649**

\* **Aro no incluido** / Ring not included

**Tabla presentación M**

Wooden table for table service M  
Table en bois pour service de table M  
Tavolo in legno per servizio a tavola M  
Holztisch für tischservice M



REF.	W(mm)	L(mm)	H(mm)	UE / MOQ
9986	120	600	15	1/0/20// 1

COMPATIBLE CON / COMPATIBLE WITH (PAG 391): **10648, 10649**

\* **Aro no incluido** / Ring not included

**Tabla presentación L**

Wooden table for table service L  
Table en bois pour service de table L  
Tavolo in legno per servizio a tavola L  
Holztisch für tischservice L



REF.	W(mm)	L(mm)	H(mm)	UE / MOQ
9987	120	800	15	1/0/12// 1

COMPATIBLE CON / COMPATIBLE WITH (PAG 391): **10648, 10649**

\* **Aro no incluido** / Ring not included

**Tabla presentación XL**

Wooden table for table service XL  
Table en bois pour service de table XL  
Tavolo in legno per servizio a tavola XL  
Holztisch für tischservice XL



REF.	W(mm)	L(mm)	H(mm)	UE / MOQ
9988	120	1000	15	1/0/10// 1

COMPATIBLE CON / COMPATIBLE WITH (PAG 391): **10648, 10649**

\* **Aro no incluido** / Ring not included



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

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

Aro de acero inoxidable.

Stainless steel ring.

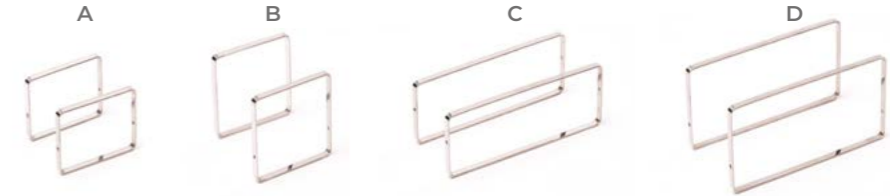
INOX STAINLESS STEEL 430

NEW



Pack 2 Aros

- Pack 2 st/st slim ring
- Pack 2 anneau en acier slim
- Pack 2 anello in acciaio slim
- Pack 2 stahlring slim



REF.	L(mm)	H(mm)	UE / MOQ
A 10648	120	90	1/15/60// 2
B 10649	120	120	1/15/60// 2
C 10719	250	90	1/15/60// 2
D 10720	250	120	1/15/60// 2



Tablas de madera de roble.

Oak wood presentation table.

Tabla presentación ancha S

Wooden table for table service width S  
Table en bois pour service de table width S  
Tavolo in legno per servizio a tavola width S  
Holztisch für tischservice width S

REF.	W(mm)	L(mm)	H(mm)	UE / MOQ
9989	250	350	15	1/0/16// 1

COMPATIBLE CON / COMPATIBLE WITH (PAG 391): 10719, 10720

\* Aro no incluido / Ring not included

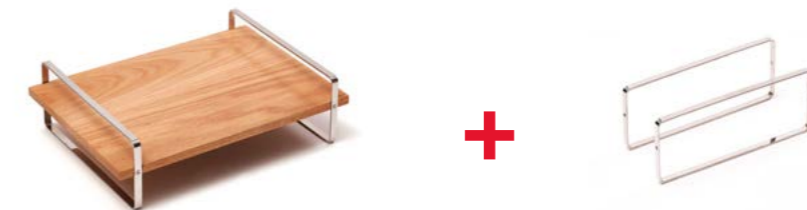
Tabla presentación ancha M

Wooden table for table service width M  
Table en bois pour service de table width M  
Tavolo in legno per servizio a tavola width M  
Holztisch für tischservice width M

REF.	W(mm)	L(mm)	H(mm)	UE / MOQ
9990	250	450	15	1/0/12// 1

COMPATIBLE CON / COMPATIBLE WITH (PAG 391): 10719, 10720

\* Aro no incluido / Ring not included



KITS

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



**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	345	285	15	1-0-0-0-0 / 1
11576	345	195	15	1-0-0-0-0 / 1
11577	320	320	15	1-0-0-0-0 / 1

\* En caso de poner comida directamente en la bandeja, recomendamos el uso de papel antigrasa.

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	45	1-0-4-0-0 / 4
10999	300	200	45	1-0-4-0-0 / 4
11000	400	300	45	1-0-4-0-0 / 4
11001	530	320	45	1-0-4-0-0 / 4



**Pizarra**  
Slate board  
Ardoise  
Ardesia  
Schiefer



REF.	FORMATO	L(mm)	W(mm)	H(mm)	UE / MOQ	COMPATIBLE CON / COMPATIBLE WITH (PAG 393):
11002	1/1	530	325	15	1-0-4-0-0 / 4	11005, 11006, 11007, 11573
11003	1/2	325	265	15	1-0-4-0-0 / 4	
11004	1/3	325	175	15	1-0-4-0-0 / 4	
11572		300	300	15	1-0-0-0-0 / 1	

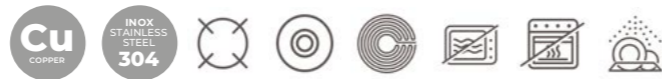


**Base madera para pizarra**  
Base for slate tray  
Socle pour plateau ardoise  
Base per vassoio in ardesia  
Basis für schieferfach



REF.	L(mm)	W(mm)	H(mm)	UE / MOQ	COMPATIBLE CON / COMPATIBLE WITH (PAG 393):
11005	550	345	20	1-0-4-0-0 / 4	11002, 11003, 11004, 11572
11006	345	285	15	1-0-4-0-0 / 4	
11007	345	195	15	1-0-4-0-0 / 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.

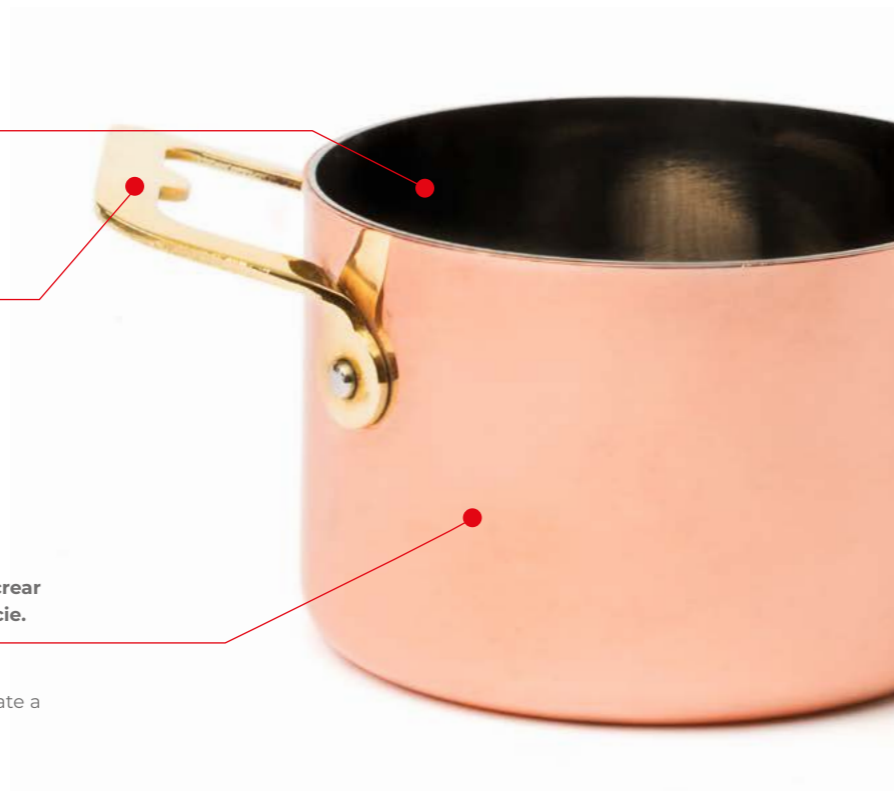
Brass handles.



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 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 apéritif  
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 molkerei



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

**Bol triangular**  
Nut triangular bowl  
Bol triangulaire  
Ciotolina triangolare  
Dreieckige schale



REF.	W(mm)	L(mm)	H(mm)	ml	UE / MOQ
<b>7108</b>	100	100	45	350	1-6-24-800-2400 / 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

**Bol para olivas**  
Olive plat  
Bol à olive  
Ciotolina per olive  
Olivenschale



REF.	W(mm)	L(mm)	H(mm)	ml	UE / MOQ
<b>7109</b>	72	150	20	270	1-6-24-1600-4800 / 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 white  
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

**Envoltorio antigrasas natural**  
Natural greaseproof wrapping  
Emballage anti-graisse naturel  
Foglio carta antigrasso natural  
Pergamentpapier natur



REF.	W <sub>(mm)</sub>	L <sub>(mm)</sub>	UE / MOQ
7677	280	340	1k-4k-24k-168k / 1k

**Envoltorio antigrasas times natural**  
Times natural greaseproof wrapping  
Emballage anti-graisse times natural  
Foglio carta antigrasso times natural  
Pergamentpapier weiss times natural



REF.	W <sub>(mm)</sub>	L <sub>(mm)</sub>	UE / MOQ
8809	200	250	1k-4k-48k-336k / 1k

**Envoltorio antigrasas negro**  
Black greaseproof wrapping  
Emballage anti-graisse noir  
Foglio carta antigrasso black  
Pergamentpapier schwarz



REF.	W <sub>(mm)</sub>	L <sub>(mm)</sub>	UE / MOQ
7674	280	340	1k-4k-24k-168k / 1k

**Envoltorio antigrasas rojo**  
Red greaseproof wrapping  
Emballage anti-graisse rouge  
Foglio carta antigrasso red  
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.	W(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 pflanne

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 pflanne 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 pflanne

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 pflanne

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 pflanne 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 pflanne 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



### INSTRUCCIONES DE USO Y CUIDADOS

Lávalo con agua y jabón antes de su primer uso para eliminar la posible suciedad procedente de su fabricación. Después de su utilización, deje que se enfríe antes de lavarla a mano y para una mejor conservación, úntela con una capa de aceite una vez limpia. Nuestras piezas de hierro fundido no son antiadherentes.

### CARE AND USE INSTRUCTIONS

Wash it with soap and water before its first use to eliminate possible dirt from its manufacture. After use, let it to cool down before hand washing it and for a better conservation, use a layer of oil once cleaned. 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 blanco / azul**  
 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 / 6
7516	130	180	35	1-12-96-768-2304 / 6
7515	120	160	30	1-12-96-864-2592 / 6



**Cuenco rectangular gris**  
 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 / 6
7519	130	180	35	1-12-96-768-2304 / 6
7518	120	160	30	1-12-96-864-2592 / 6

**NEW**



**Plato llano**  
 Flat plate  
 Assiette plate  
 Piatto piano  
 Flacher teller

**NEW**



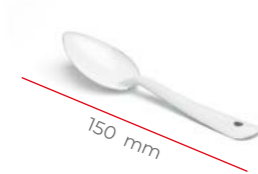
**Plato hondo**  
 Deep plate  
 Plat creux  
 Piatto fondo  
 Tiefer teller

**NEW**



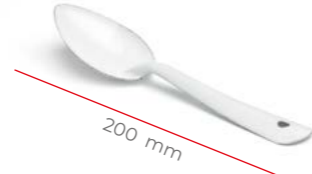
**Plato postre**  
 Dessert plate  
 Assiette dessert  
 Piatto dessert  
 Dessertteller

REF.	SIZE	Ø <sub>(mm)</sub>	H <sub>(mm)</sub>	UE / MOQ
10909	PLATO LLANO	260	20	0-12-48-0-0 / 48
10910	PLATO HONDO	220	35	0-12-48-0-0 / 48
10908	PLATO POSTRE	200	15	0-12-96-0-0 / 96

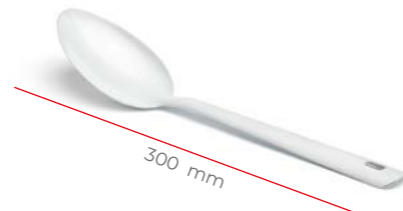


**Cuchara de té**  
Server spoon  
Cuillère servir  
Cucchiaio  
Eisenlöffel

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 / 12



**Cuchara de mesa**  
Server spoon  
Cuillère servir  
Cucchiaio  
Eisenlöffel



**Cuchara de servir**  
Server spoon  
Cuillère servir  
Cucchiaio  
Eisenlöffel

**Vaso para dippear**

Dip cup  
Mini coupe pour tremper  
Bicchiere per sugo  
Eisen dipschale



REF.	Ø(mm)	H(mm)	ml	UE / MOQ
7530	70	30	100	1-12-96-1152-2304 / 6
7529	60	40	90	1-12-96-1920-3840 / 6

**Lechera**

Creamer  
Laitière  
Bidone del latte  
Eisenkännchen



REF.	Ø(mm)	H(mm)	ml	UE / MOQ
7514	70	65	190	1-12-96-384-768 / 4

**Vaso alto**

Taller tumbler  
Coupe hauteur  
Bicchiere  
Emailliertes



REF.	Ø(mm)	H(mm)	ml	UE / MOQ
7528	80	120	400	1-12-48-192-384 / 6
7527	80	90	290	1-12-96-384-768 / 6

**Taza**

Mug  
Tasse  
Tazza  
Eisenbecher



REF.	Ø(mm)	H(mm)	ml	UE / MOQ
7522	70	70	250	1-12-96-384-1152 / 6
7521	60	45	100	1-12-96-384-1152 / 6

**Cazuela 2 asas**

Casserole 2 handle  
Cocotte 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 / 6

**Bol**

Bowl  
Bol  
Ciotola  
Eisenschale



REF.	Ø(mm)	H(mm)	ml	UE / MOQ
7526	140	60	510	1-12-48-576-1152 / 6



**Sartén honda**

Deep frying pan  
Poêle profonde  
Padelle  
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  
Mini cocotte émaillée 2 poignées brown  
Casseruola ferro smaltato 2 manici brown  
Emaillierte mini kasserole mit griff brown



REF.	Ø(mm)	H(mm)	ml	UE / MOQ
7524	100	50	310	1-12-96-384-768 / 6

NEW



**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	0/6/48 / 48
10935	160	0/6/48 / 48
10936	200	0/6/48 / 48

**Paellera**

Paella pan  
Poêle à paella  
Padelle  
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 cocotte émaillée 2 poignées brown  
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

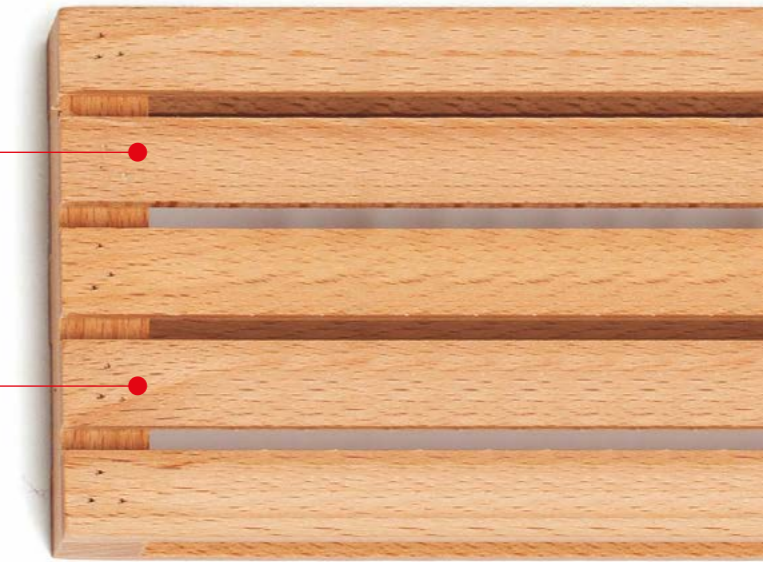


**Madera de haya de alta calidad.**

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.	W <sub>(mm)</sub>	L <sub>(mm)</sub>	H <sub>(mm)</sub>	UE / MOQ
7548	200	120	35	0-3-36-288-864 / 3
7547	120	80	25	0-6-36-144-432 / 6



**Mini caja cuadrada**  
Mini square box  
Mini cagette carrée en bois  
Mini cassetta legno quadrata  
Quadratische mini holzbox



REF.	W <sub>(mm)</sub>	L <sub>(mm)</sub>	H <sub>(mm)</sub>	UE / MOQ
7544	170	170	70	1-0-12-48-144 / 6
7545	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.	W <sub>(mm)</sub>	L <sub>(mm)</sub>	H <sub>(mm)</sub>	UE / MOQ
7542	150	100	50	1-0-32-128-384 / 6
7543	230	130	70	1-0-12-48-144 / 6
7546	240	160	70	1-0-12-48-144 / 6



**Mini caja**  
Mini wooden box  
Mini cagette en bois  
Mini cassetta legno  
Mini holzbox



REF.	W <sub>(mm)</sub>	L <sub>(mm)</sub>	H <sub>(mm)</sub>	UE / MOQ
7539	125	80	90	1-0-24-192-384 / 6
7540	130	170	90	1-0-12-36-288 / 6



Combina las vaporeras Dim-Sum con nuestra colección de palillos KYOTO 18/10 en distintos colores.

Combine our steamers with our KYOTO 18/10 chopsticks collection in different colors.

Mango hueco para una manipulación más ligera.

Hollow handle for lighter handling.

Para saber más sobre ésta y otras colecciones Comas visita: [www.comaspartners.com](http://www.comaspartners.com)

In order to know more of this and other Comas collections visits: [www.comaspartners.com](http://www.comaspartners.com)



**DIM-SUM**

**Vaporera bambú**

Bamboo steamer  
Cuiseur vapeur en bambo  
Scatola tonda di bambo  
Dim sum

REF.	Ø(mm)	H(mm)	UE / MOQ
7832	150	85	1-4-36-144-144 / 4
7831	130	85	1-4-36-144-144 / 4
7830	100	70	0-4-72-360-2520 / 4



**Reposapalillo bloque**

Chopsticks rest  
Porte baguette  
Supporto posate  
Besteckhalter

REF.	COLOR	L(mm)	UE / MOQ
7554	SATIN	60	0-12-120-1920-5760 / 12
7555	BLACK	60	0-12-120-1920-5760 / 12

**Set Palillos inox**

Chopsticks set  
Set baguettes  
Set bacchette  
Essstäbchen set

REF.	COLOR	L(mm)	UE / MOQ
7421	INOX	230	0-12-120-1920-5760 / 12
7422	PVD BLACK	230	0-12-120-1920-5760 / 12
7423	PVD COPPER	230	0-12-120-1920-5760 / 12
7424	PVD GOLD	230	0-12-120-1920-5760 / 12





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

**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 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

**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

**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 hielo Lux**  
Ice pail apple  
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 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 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 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



**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 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.417)



**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 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.417)



**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)

Material kraft.

Kraft Material



**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.417)



Capas exteriores:  
100% algodón  
Capa interior:  
35% algodón  
65% poliéster

Outer layers:  
100% cotton  
Inner layer:  
35% cotton  
65% polyester

GIDEZ / RIGIDITY





**3**  
CAPAS  
LAYERS  
+ RIGIDEZ  
RIGIDITY

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

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



**PACKAGING  
HANG TAG**



**Calentador de patatas con cerámica térmica**  
Potato 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



**MANTIENE EL CALOR  
KEEPS WARM**

**Piezas de cerámica sin esmalte que mantienen el calor durante 45 minutos con sólo 30 segundos de microondas.**

Glaze-free ceramic beans keep warm for 45 minutes with only 30 seconds of microwave.



**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.415)



INOX  
STAINLESS  
STEEL  
201

**Panera inox**  
Bread basket  
Corbeille à pain  
Porta pane  
Brotkorb

REF.	Ø(mm)	H(mm)	UE / MOQ
4952	200	95	1-0-24-360-1080 / 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/aceto  
Essig u. Öl-stand



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

**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  
Ersatzflaschen PARIS



REF.	H(mm)	UE / MOQ
3905	90	1-0-4-88-264 / 1

**CUADRADA**

**Tapón vinagrera cuadrada**  
Cap square bottle  
Bouchon de burette  
Tappo di oliera  
Menage stopper



REF.	UE / MOQ
8391	0-12-300-600-600 / 12

INOX  
STAINLESS  
STEEL  
201**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 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

**Sopera con base**

Soup bowl  
Soupière  
Zuppiera  
Suppenschüssel



REF.	Ø(mm)	UE / MOQ
9755	240	1-0-6-48-96 / 6
9756	260	1-0-6-48-96 / 6

**Salsera**

Gravy pot  
Saucière  
Salsiera  
Sauciere



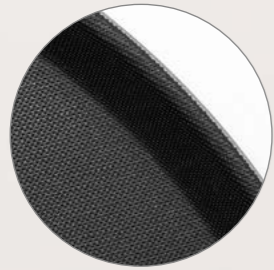
REF.	L(mm)	UE / MOQ
9757	100	1-6-60-240-480 / 6
9758	200	1-6-60-240-480 / 6
9759	350	1-6-60-240-480 / 6

**412 SERVICIO MESA / TABLE TOP**

**414 COCTELERÍA / COCKTAILS**

**420 ACCESORIOS / 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.



**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



**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



**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



**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



**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



**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



**Vaso medidor**  
Peg measurer cylindrical  
Verre mesureur  
Misurino cocktail  
Messglas

REF.	H(mm)	ml	UE / MOQ
3021	100	30 / 60	1-0-24-384-1920 / 6



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

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



**Cuchara coctel**  
Cocktail spoon  
Cuillère cocktail  
Cucchiaio cocktail  
Cocktaillöffel

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



**Cuchara sangría**  
Sangria 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

**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



**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	1-0-24-768-2304 / 6



**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

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





ABS  
PLASTIC

**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

**Botella bar**

Bar bottle with caps  
Bouteille de bar  
Contentore 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

**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



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



8963

PACK 4



PP  
POLYPROPYLENE



8962

PACK 4



PC  
POLYCARBONATE





**Servilletero**  
Napkin dispenser  
Distributeur serviettes  
Portasalvietta  
Serviettenhalter

REF.	W(mm)	H(mm)	UE / MOQ
5039	130	100	1-0-24-144-288 / 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



**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



**Cenicero abierto**  
Round ashtray  
Cendrier  
Portacenere  
Offener aschenbecher

REF.	Ø(mm)	H(mm)	UE / MOQ
7113	100	35	1-0-90-720-1440 / 6



**Pisamanteles pack 4**  
Tablecloth clip  
Clips nappe  
Molle fermatovaglia  
Teilige tischdeckenklipse

REF.	UE / MOQ
3456	1-0-100-1500-4500 / 25



**Pala recogemigas**  
Table crumber  
Ramasse-miettes  
Paletta per briciola  
Tisch-krümelkehrer

REF.	L(mm)	UE / MOQ
3028	280	1-0-24-288-1152 / 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



**Soporte menú clip**  
Menu card holder - clip  
Support numéro de table  
Supporto numero tavola  
Tischnummerständer

REF.	L(mm)	UE / MOQ
9706	200	1-6-60-480-960 / 6
9707	300	1-6-60-240-720 / 6



**Soporte menú base**  
Menu card holder-flat  
Porte-menu  
Porta menù  
Speisekartenhalte

REF.	W(mm)	UE / MOQ
9708	210	1-20-120-1080-4320 / 20



**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



**Bol para olivas**  
Olive plat  
Bol à olive  
Ciotolina per olive  
Olivenschale

REF.	W(mm)	L(mm)	H(mm)	ml	UE / MOQ
7109	72	150	20	270	1-6-24-1600-4800 / 6



**Bol triangular**  
Nut triangular bowl  
Bol triangulaire  
Ciotolina triangolare  
Dreieckige schale

REF.	W(mm)	L(mm)	H(mm)	ml	UE / MOQ
7108	100	100	45	350	1-6-24-800-2400 / 6



**Colector de chapas**  
Cap collector  
Récipient de récupération  
Contenitore di raccolta  
Sammelbehälter

REF.	L(mm)	UE / MOQ
9710	250	1-0-18-72-144 / 6



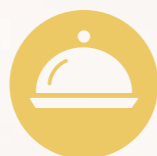
**Abre botellas pared**  
Wall mount bottle opener  
Décapsuleur mural  
Levacapsule  
Wandfl aschenöffner

REF.	L(mm)	UE / MOQ
9711	125	1-20-100-0-0 / 20



**Sacacorchos**  
Waiter's corkscrew  
Tire-bouchon de serveur  
Cavatappi cameriere  
Kellnermesser

REF.	L(mm)	UE / MOQ
8479	120	1-12-72-720-2880 / 24



**424 CAJAS MADERA / WOOD BOXS**

**428 TABLAS PRESENTACIÓN / PRESENTATION BOARDS**

**430 ACCESORIOS / ACCESSORIES**

431 JARRAS Y LECHERAS

**432 ELEGANT**

432 COLOR BUFFET

433 PINZAS

436 KIT SERVIR

**438 PINZAS / TONGS**



<b>GN 1/3</b> 7835 176 x 325mm	<b>GN 1/1</b> 7833 325 x 530mm	<b>GN 2/4</b> 7836 162 x 530mm	<b>GN 1/2</b> 7834 265 x 325mm
<b>GN 2/3</b> 325 x 353mm			<b>GN 1/4</b> 7541 162 x 265mm
			<b>GN 1/6</b> 162 x 176mm
			<b>GN 1/9</b> 108 x 176mm



Cajas diseñadas para contener cualquier cubeta o accesorio GN.

Designed to contain whatever pail or GN accessory.

\*medidas interiores / internal dimensions



**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
<b>7838</b>	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
<b>7837</b>	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
<b>7839</b>	40	40	60	0-4-64-1024-4096 / 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
<b>7549</b>	305	1-12-72-432-864 / 6

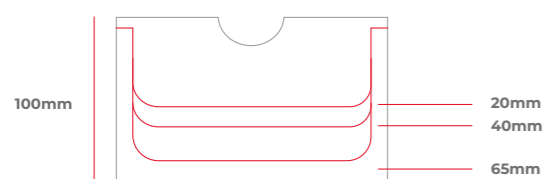
**Pinza servir haya punta fina**  
Slim head beechwood server tong  
Pince à servir en bois à bout fin  
Molla servire legno a punta  
Holzservierzange, dünner kopf



**Punta estriada**  
Ribbed tip

REF.	L(mm)	UE / MOQ
<b>7550</b>	305	1-12-72-432-864 / 6

**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
<b>7833</b>	1/1	325	530	100	1-0-4-16-24 / 1
<b>7834</b>	1/2	265	325	100	1-0-4-32-52 / 1
<b>7835</b>	1/3	176	325	100	1-0-6-36-72 / 1
<b>7541</b>	1/4	265	162	100	1-0-6-48-144 / 1
<b>7836</b>	2/4	162	530	100	1-0-4-32-48 / 1



PACKAGING STICKER



PACKAGING BLISTER



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



KITS

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

VER REFERENCIAS EN PAG 399

Madera y pizarra / Wood and Slate



Tablas presentación  
Presentation boards



NEW

**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	345	285	15	1-0-0-0-0 / 1
11576	345	195	15	1-0-0-0-0 / 1
11577	320	320	15	1-0-0-0-0 / 1

NEW

SLATE

**Pizarra**  
slate board  
Ardoise  
Ardesia  
Schiefer



REF.	FORMATO	L(mm)	W(mm)	H(mm)	UE / MOQ	COMPATIBLE CON / COMPATIBLE WITH (PAG 393):
11002	1/1	530	325	15	1-0-4-0-0 / 4	11005, 11006, 11007, 11573
11003	1/2	325	265	15	1-0-4-0-0 / 4	
11004	1/3	325	175	15	1-0-4-0-0 / 4	
11572		300	300	15	1-0-0-0-0 / 1	

NEW



**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 (PAG 393):
11005	550	345	20	1-0-4-0-0 / 4	11002, 11003, 11004, 11572
11006	345	285	15	1-0-4-0-0 / 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



GLASS

**Jarra cristal**  
Glass bottle  
Bouteille en verre  
Bottigliette  
Glasflasche



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

REF.	Ø(mm)	H(mm)	ml	UE / MOQ
8395	95	270	1.000	1-0-12-0-0 / 12
8396	78	200	500	1-0-24-0-0 / 24

OAK  
WOOD

**Cesta cubiertos madera**  
Wood cutlery dispenser  
Panier à couverts en bois  
Portaposate legno  
Besteck-ablage aus Holz



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

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

**Jarra policarbonato**  
Polycarbonate jug  
Pichet en polycarbonate  
Caraffa  
Wasserkrug

Vertedor antigoteo  
Anti-drip spout



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



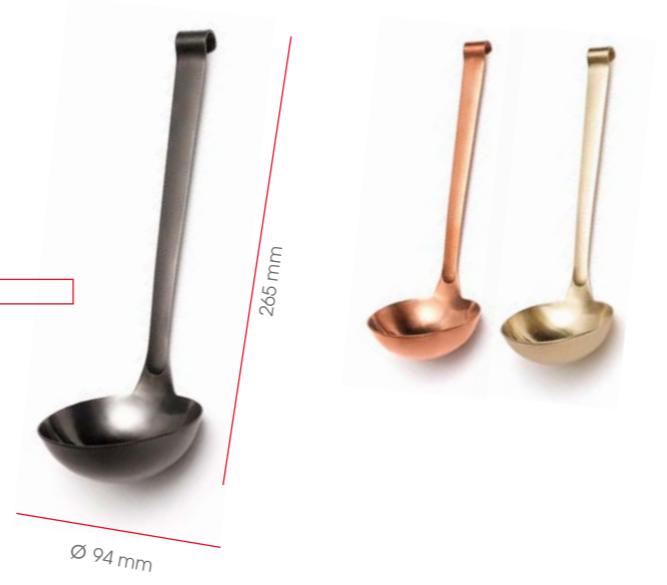
**Espatula servir**  
 Serving spatula  
 Spatule à service  
 Spatula arrosto  
 Servirspatel

REF.	COLOR	L(mm)	UE / MOQ
5259	BLACK	280	1/10/50/200/1000 / 10
5262	COPPER	280	1/10/50/200/1000 / 10
5265	CHAMPAGNE	280	1/10/50/200/1000 / 10



**Cazo sopa**  
 Soup ladle  
 Louche à potage  
 Mestolo sopa  
 Suppenkelle

REF.	COLOR	L(mm)	UE / MOQ
5260	BLACK	265	1/10/50/200/1000 / 10
5263	COPPER	265	1/10/50/200/1000 / 10
5266	CHAMPAGNE	265	1/10/50/200/1000 / 10



**Cuchara servir**  
 Serving spoon  
 Cuillère à servir  
 Cucchiaino servir  
 Servierlöffel

REF.	COLOR	L(mm)	UE / MOQ
5261	BLACK	300	1/10/50/200/1000 / 10
5264	COPPER	300	1/10/50/200/1000 / 10
5267	CHAMPAGNE	300	1/10/50/200/1000 / 10



**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

INOX  
STAINLESS  
STEEL  
304

2MM



Diseño del mango especialmente pensado para colgar o apoyar en las bandejas de buffet.

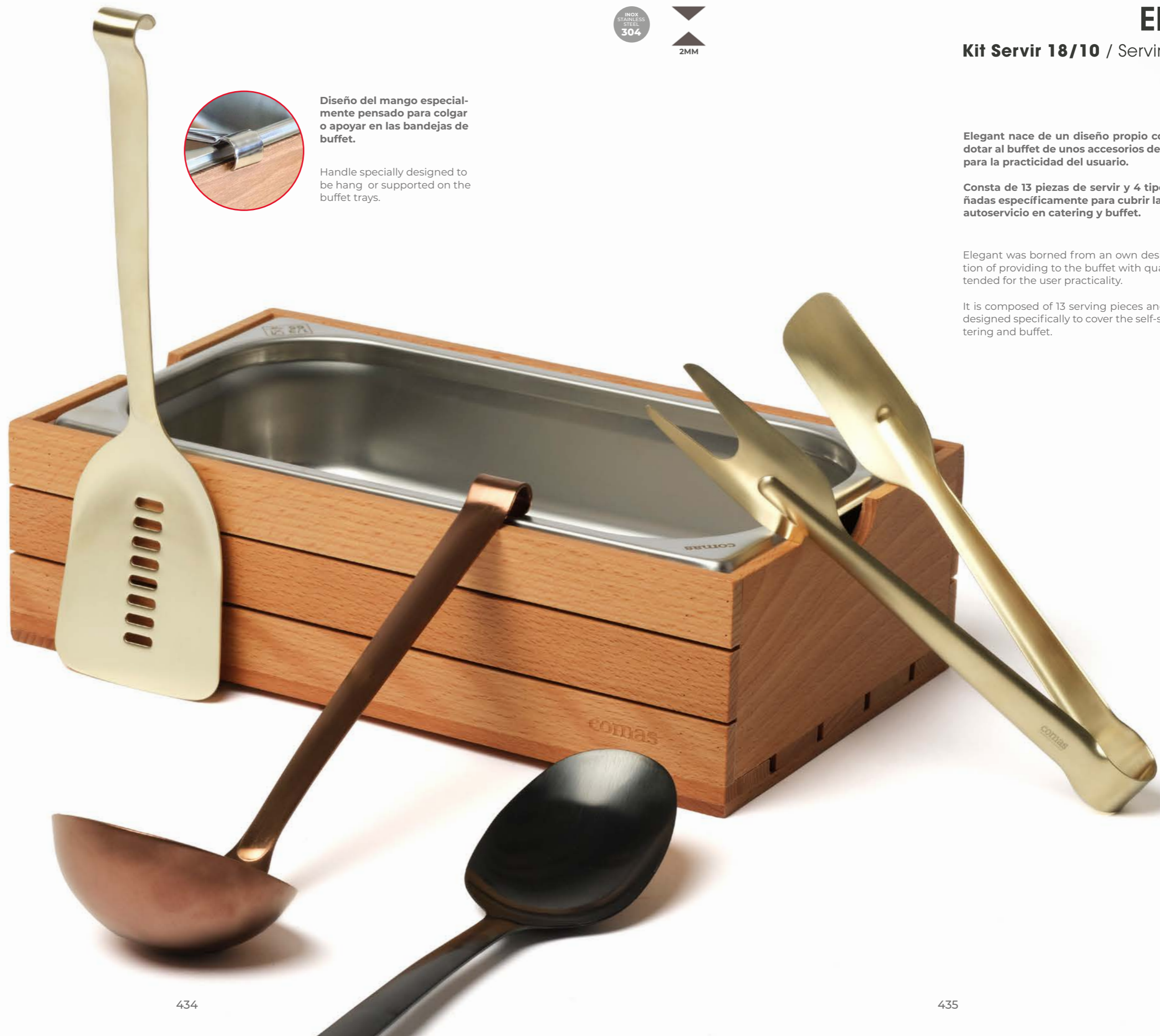
Handle specially designed to be hang or supported on the buffet trays.

Elegant 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 borned 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.





**Bandeja reposa utensilio**  
 Utensil rest tray  
 Plateau repos des ustensile  
 Vassoio Riposo per l'utensile  
 Repository-Werkzeug tablett



REF.	W(mm)	L(mm)	H(mm)	UE / MOQ
7960	145	195	17	1-10-50-200-1000 / 1
7889	110	155	12	1-10-50-200-1000 / 1

PACKAGING  
BLISTER



INOX  
STAINLESS  
STEEL  
304



PACKAGING  
BLISTER



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

	REF.	DESCRIPTION	UE	MOQ	L mm	W mm	ml
H	6593	CUCHARA SERVIR serving spoon cuillère à servir cucchiaio servir servierlöffel	1/10/50/200/1000	10	300	70x98	
I	6599	CUCHARA ENSALADA salad spoon cuillère salade cucchiaio salate salatlöffel	1/10/50/200/1000	10	250	60x85	
J	7958	CAZO SALSA sauce ladle cuillère à sauce mestolino salsa soßenkelle	1/10/50/200/1000	10	295	Ø 60	30
K	6607	CAZO SALSA sauce ladle cuillère à sauce mestolino salsa soßenkelle	1/10/50/200/1000	10	260	Ø 60	30
L	7959	CUCHARA ARROZ rice spoon cuillère à riz cucchiaio riso reislöffel	1/10/50/200/1000	10	355	75x100	
M	6596	CUCHARA ARROZ rice spoon cuillère à riz cucchiaio riso reislöffel	1/10/50/200/1000	10	280	75x100	
N	6606	CAZO SOPA soup ladle louche à potage mestolo sopa suppenkelle	1/10/50/200/1000	10	310	Ø 94	120
O	6591	CAZO SOPA soup ladle louche à potage mestolo sopa suppenkelle	1/10/50/200/1000	10	265	Ø 94	120

## Buffet

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



PACKAGING HANG TAG

## Pinzas / Tongs

**Punta ondulada que asegura una mejor sujeción de los alimentos**

Curlled 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	0-10-25-200-400 / 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	0-10-25-200-400 / 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	0-10-25-200-400 / 6

INOX STAINLESS STEEL 201

**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	0-10-100-800-1600 / 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

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



## Buffet

**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	0-10-100-480-960 / 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 dulce extra  
Kuchenzange extra



INOX STAINLESS STEEL 201

REF.	L(mm)	UE / MOQ
2152	240	0-10-100-600-1800 / 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	0-10-25-200-400 / 6

**Pinza servir**  
Serving tong  
Pince de service  
Molla arrosti  
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	0-10-100-700-2800 / 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	1-24-120-480-960 / 6

## Pinzas / Tongs

**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	0-10-100-800-2400 / 6

**Pinza hielo muelle inox**  
Spring ice tong  
Pince glaçon à ressort  
Molla ghiaccio  
Eiswürfelzange



INOX STAINLESS STEEL 201

REF.	L(mm)	UE / MOQ
3476	190	1-0-102-1326-3978 / 6

**Pinza azúcar**  
Sugar tong  
Pince à sucre  
Molla zucchero  
Zuckerzange



INOX STAINLESS STEEL 201

REF.	L(mm)	UE / MOQ
4962	125	1-0-240-1680-5040 / 6

**Pinza fiambres extra**  
Cold meat extra tong  
Pince à charcuterie extra  
Molla affettati extra  
Aufschnittzange extra

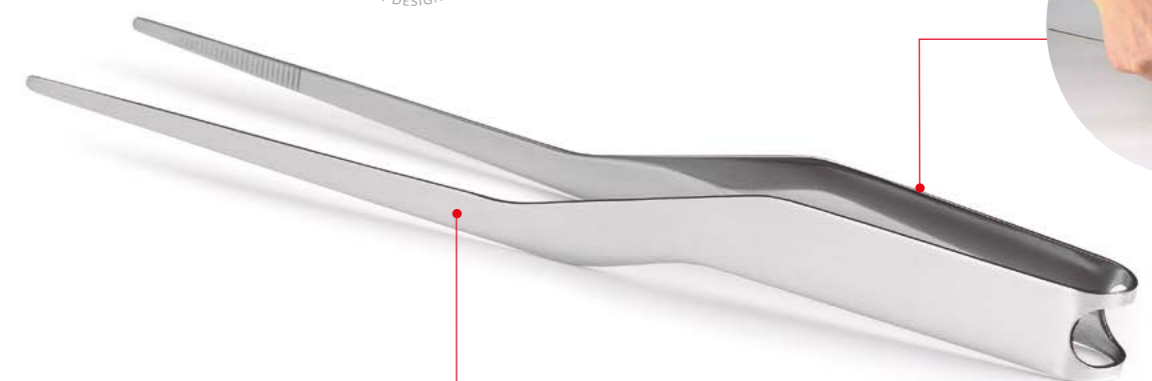


INOX STAINLESS STEEL 304

REF.	L(mm)	UE / MOQ
3121	210	0-10-20-240-1200 / 6

**CALIU & comas**

DESIGNED IN GIRONA BY  
bahigüell  
PRODUCT DESIGN AGENCY



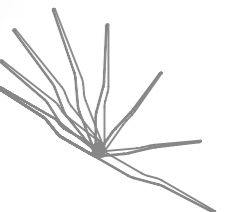
**Pinza automontable**  
práctica y resistente para  
cocción, emplatado y de-  
gustación.

Self-assembly tong, handy  
and resistant for cooking,  
plate serving and tasting.



INOX STAINLESS STEEL 430

**Pinza larga LOV**  
Long tong LOV  
Pince LOV  
Molla LOV  
Servierzange LOV



REF.	L(mm)	UE / MOQ
7000	380	0-6-120-1800-5400 / 6



## 446 AHUMADORES / SMOKERS

## 450 LES ESSENCES

- 454 VAJILLA PORCELANA
- 456 SOPORTES
- 458 CUCHARAS DEGUSTACIÓN
- 462 BANDEJAS
- 464 ROOM SERVICE
- 465 CUBREBANDEJAS
- 466 BANDEJA GN 1/1
- 470 BANDEJA LED





Descubre la colección.



Técnicas de aromatización.



**NEW**



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



AI ALUMINIUM

**Ahumador aromatizador profesional**  
Professional flavouring smoker  
Fumeur d'arôme professionnel  
Affumicatore per aromi professionale  
Professioneller aroma smoker

REF.	L(mm)
11496	270



AI ALUMINIUM

**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



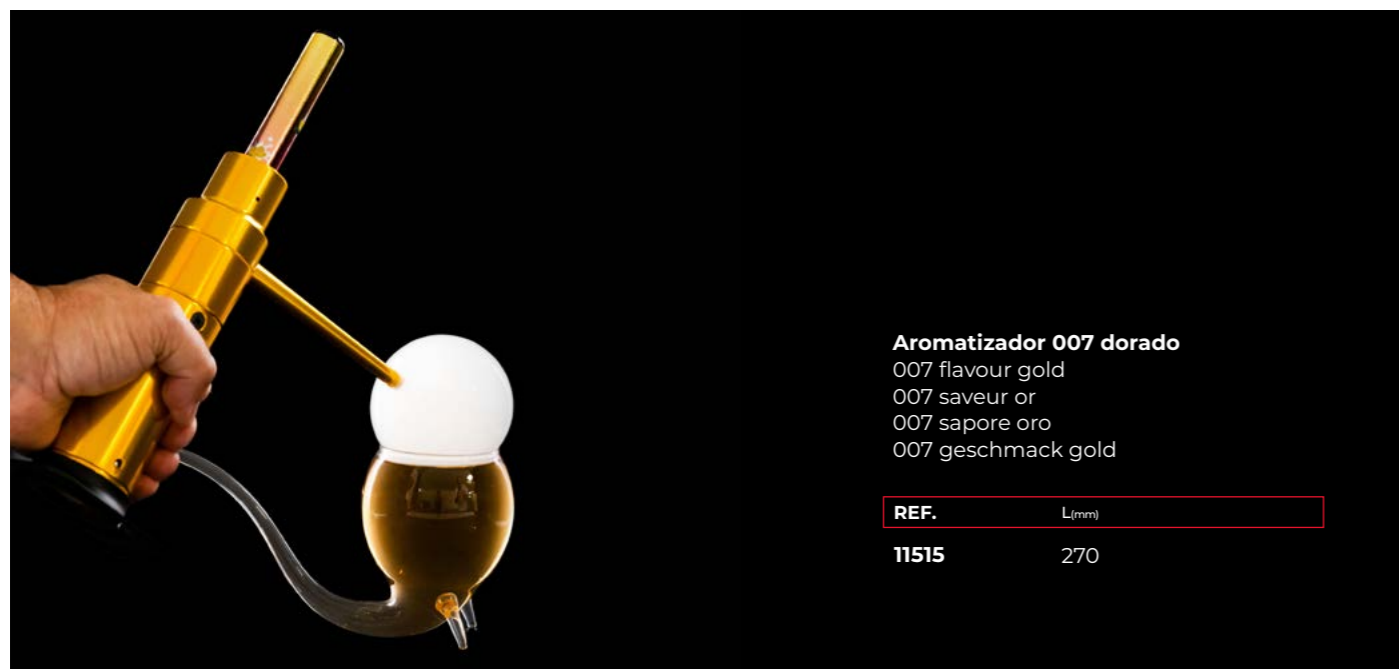
AI ALUMINIUM

**Ahumador aromatizador 007**  
Flavourer smoker 007  
Arôme fumeur 007  
Aroma affumicatore 007  
Aroma smoker 007

REF.	L(mm)
11498	220



**NEW**



**Aromatisador 007 dorado**

007 flavour gold  
007 saveur or  
007 sapore oro  
007 geschmack gold

REF.	L(mm)
11515	270

**AI**  
ALUMINIUM

**Aromatisador 007 azul**

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



REF.	L(mm)
11513	270

**AI**  
ALUMINIUM

**Aromatisador 007 negro**

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



REF.	L(mm)
11514	270

**Serrín para ahumado haya**

Smoking sawdust beech wood  
Sciure de fumer bois en hêtre  
Affumicatura legno di faggio segata  
Räuchern von Sägespänen aus Buchenholz



REF.	PESO(gr)
11505	80

**Serrín para ahumado roble**

Smoking sawdust oak wood  
Fumage du bois de chêne sciure  
Legno di rovere segato affumicato  
Räucherndes sägespeal-eichenholz



REF.	PESO(gr)
11506	80

**Serrín para ahumado olivo**

Smoking sawdust olive wood  
Fumer de la sciure de bois d'olivier  
Segatura affumicante legno d'oliva  
Räuchern von Sägespänen aus Olivenholz



REF.	PESO(gr)
11508	80

**Serrín para ahumado almendro**

Smoking sawdust almond wood  
Fumage de sciure de bois d'amande  
Segatura affumicante legno di mandorle  
Räuchern von Sägespänen aus Mandelholz



REF.	PESO(gr)
11509	80



**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	PURA HABANO / PURE HABANO

**007 flavour VAP rellenable 5ml 10pcs**  
007 flavored refillable 5ml 10pcs  
007 aromatisé rechargeable 5ml 10pcs  
007 aromatizzato ricaricabile 5ml 10pz  
007 aromatiert nachfüllbar 5ml 10stk



REF.
11526

**Filtros XL**  
Screens XL  
Écrans XL  
Schermi XL  
Bildschirme XL



REF.	Ø(mm)
11497	25

**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

**CD Aladin**  
CD Aladin  
CD Aladino  
CD Aladin



REF.	Ø(mm)
11507	120

**BOROSILICATE**

**Kit campana con valvula**  
Dome with valve kit  
Dôme avec kit vanne  
Cupola con kit valvola  
Dome mit ventilsatz



REF.
11511

**BOROSILICATE**

**Kit campana sin valvula**  
Dome without valve kit  
Dôme sans kit vanne  
Cupola senza kit valvola  
Dome ohne ventilsatz



REF.
11512



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.*



Descubre  
la colección.



## Bandejas y soportes / Trays and supports



Bandejas y soportes fabricados en aluminio para conseguir la mayor ligereza. Con formas polivalentes que optimizan las posibilidades de uso de cada una de ellas.

*Trays and supports made from light materials in polyvalent forms that maximise the potential of each piece.*

## Porcelana Porcelain

La calidad del proceso de fabricación de esta porcelana, cocida en 2 tiempos a más de 1.200°C, ofrece al material resistencia, suavidad al tacto e impermeabilidad de la superficie.

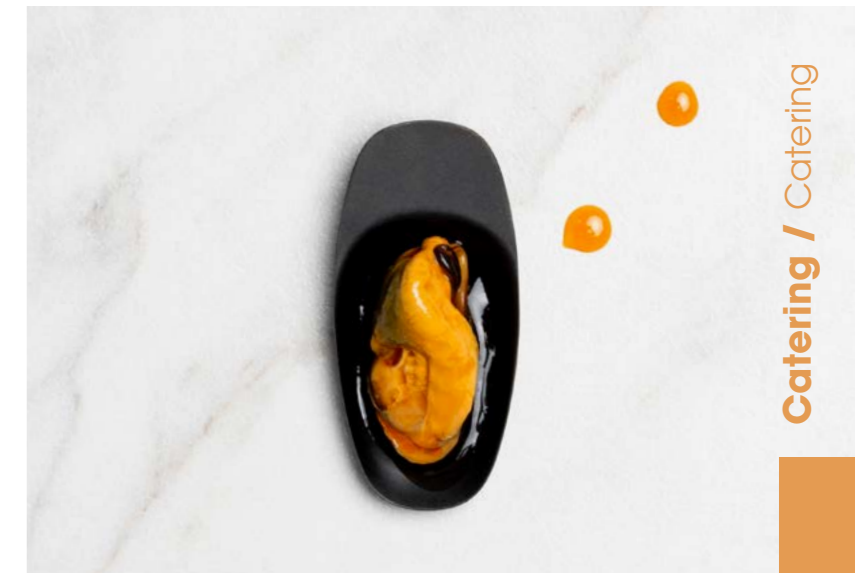
*With two firings at 1200°C, our porcelain can withstand the demands of the most intense service. Microwaveable and oven and dishwasher safe.*



## Cucharas degustación Tasting spoon

Una colección de cucharas para degustación con un diseño único son el complemento perfecto para combinar con el resto de la línea Les Essences.

*Our spoons combine perfectly with the rest of the ESSENCES range to create harmony that will set off any dish to perfection.*





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.



**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

**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  
Doppelttes tablett



REF.	W(mm)	L(mm)	H(mm)	UE / MOQ
7673	120	480	13	1-4-24-360-1080 / 4





PACKAGING  
CUSTOM BOX



**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 silver  
Support sucettes silver  
Supporto spiedini finger food silver  
Display für lollies silver



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 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 brocheta**

Skewers support  
Support brochette  
Supporto per spiedini lunghi  
Display für spiese



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

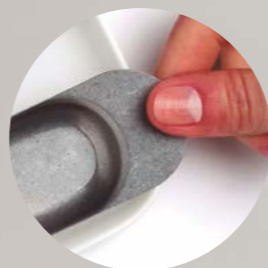


PACKAGING CUSTOM BOX



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 tasting spoon  
 Cuillère à glisser  
 Cucchiaio drag  
 Drag-probiertlöffel

REF.	COLOR	L(mm)	UE / MOQ
7568	PEFORADA 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**  
 Accompanment tasting spoon  
 Cuillère d'accompagnement  
 Cucchiaio per accompagnamento  
 Begleitung probiertlöffel

REF.	COLOR	L(mm)	UE / MOQ
7564	PEFORADA 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**  
 Tasting spoon assembly appetizer  
 Assemblage du cuillères apéritif  
 Assemblaggio cucchiaio antipasto  
 Probiertlöffel-montage-vorspeise

REF.	COLOR	L(mm)	UE / MOQ
7572	PEFORADA 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 tasting spoon assembly appetizer  
 Cuillère de dégustation plate pour assamblage  
 Cucchiaio piatto per antipasti da assemblato  
 Flacher probiertlöffel zum zusammenbauen von vorspeisen

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

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



Cubertería de diseño propio creada para comidas de servicio rápido.

INOX  
STAINLESS  
STEEL  
430

	UE	MOQ	✂ mm	✂ mm
A <b>8784</b> CUCHILLO LUNCH cake knife, couteau gâteau, coltello dolce, kuchenmesser	0/12/120/2520/15120	24	140	6
B <b>8786</b> CUCHARA CAFÉ tea spoon, cuillère café, cucchiaio caffè, kaffeelöffel	0/12/120/2520/15120	24	130	2
C <b>8785</b> TENEDOR LUNCH cake fork, fourchette gâteau, forchetta dolce, kuchengabel	0/12/120/2520/15120	24	130	2
D <b>8787</b> PINCHO TAPAS cocktail stick, stick à cocktail, spiedo, spieb	0/12/120/2520/15120	24	137	2
<b>8795</b> PACK 4 PCS pack 4 pieces, pack 4 pièces, pack 4 pz., 4 pack	1/24/96/576/2880	24		2

INOX  
STAINLESS  
STEEL  
430



# 1001 Black

INOX Nickel Free 18% / 1mm / PVD

	UE	MOQ	✂ mm	✂ mm
A <b>1746</b> TENEDOR MINI LUNCH mini cake fork, fourchette minigâteau, forchetta mini dolce, kuchengabel klein	0/12/600/25200/75600	120	110	1
B <b>1747</b> CUCHARA MOKA coffee/moka spoon, cuillère moka, cucchiaio moka, mokkalöffel	0/12/600/25200/75600	120	110	1





**Bandeja rectangular pequeña**  
Catering tray  
Plateau de présentation  
Vassoio catering  
Catering tablett

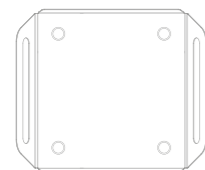
REF.	COLOR	W(mm)	L(mm)	H(mm)	UE / MOQ
7579	●	150	270	69	1-4-16-96-288 / 4
7588	●	150	270	69	1-4-16-96-288 / 4



COLOR:  
SOFT ARGENTO



COLOR:  
PURE CARBON



**Bandeja cuadrada**  
Catering tray  
Plateau de présentation  
Vassoio catering  
Catering tablett

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



COLOR:  
SOFT ARGENTO



COLOR:  
PURE CARBON



Asas y barandas oblicuas para facilitar el apilado.

Oblique handles and handrails facilitates easy stacking.



Pequeña elevación de 5mm que evita que la base de 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

REF.	COLOR	W(mm)	L(mm)	H(mm)	UE / MOQ
7580	●	150	525	96	1-4-16-32-160 / 4
7589	●	150	525	96	1-4-16-32-160 / 4



COLOR:  
SOFT ARGENTO



COLOR:  
PURE CARBON



**Bandeja rectangular grande**  
Catering tray  
Plateau de présentation  
Vassoio catering  
Catering tablett

REF.	COLOR	W(mm)	L(mm)	H(mm)	UE / MOQ
7582	●	285	525	96	1-4-16-48-96 / 4
7591	●	285	525	96	1-4-16-48-96 / 4



COLOR:  
SOFT ARGENTO



COLOR:  
PURE CARBON



PACKAGING  
CUSTOM BOX

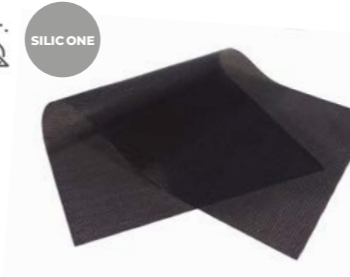


**Bandeja Room service**  
Room service tray  
Plateau à servir  
Vassoio servizio in camera  
Zimmerservice tablett



COLOR:  
PURE CARBON

REF.	COLOR	W(mm)	L(mm)	H(mm)	UE / MOQ
7930	●	385	520	69	1-4-16-48-96 / 4



**Cubrebandeja silicona**  
Silicon 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

GN 1/1



**Conoce  
la bandeja  
GN 1/1**

# Les Essences

**Bandeja GN 1/1 / GN 1/1 Tray**

**Aluminio ligero, facilita el transporte y soporta hornados 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.**

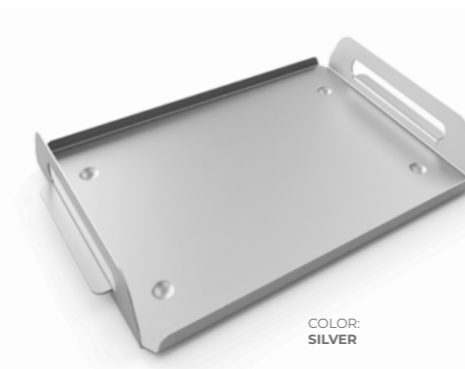
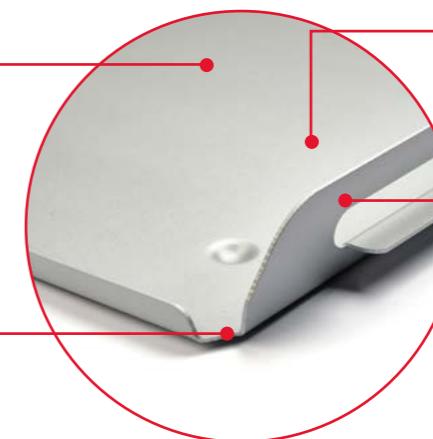
Its 325 mm width fits both industrial oven rails and GN transport boxes.

**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.



**NEW**

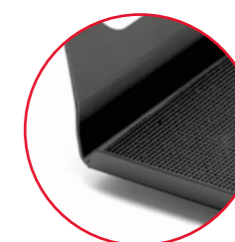
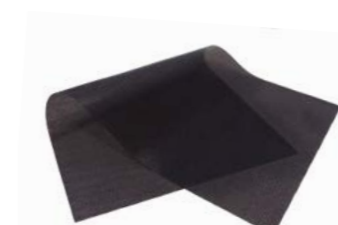
**Bandeja GN 1/1**  
Tray GN 1/1  
Plateau silver GN 1/1  
Vassoio silver GN 1/1  
Silver tablett GN 1/1

**\* Nueva altura para elaboraciones de hasta 74 mm**  
New height for processing of up to 74 mm

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

**SILICONE**

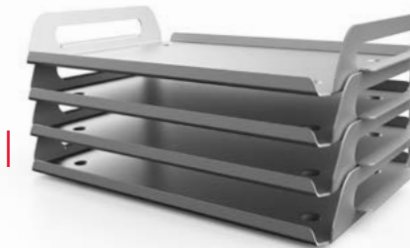
**Cubrebandeja silicona GN 1/1**  
Silicon tray cover GN 1/1  
Couverture plateau silicone GN 1/1  
Coverchio vassoio in silicone GN 1/1  
Tablett mit silikonbeschichtung GN 1/1



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

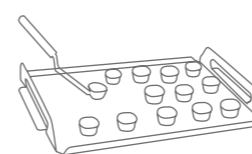


Conoce  
la bandeja  
GN 1/1

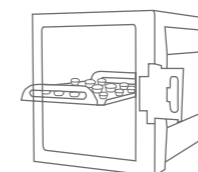


Apilable para un mejor almacenaje. Altura máxima de tu elaboración 74mm  
Stackable for easy storage. Maximum height of your workmanship 74mm

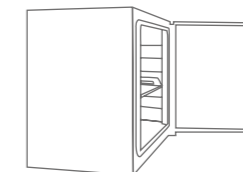
**4 PASOS CON UNA SOLA BANDEJA**  
4 STEPS WITH ONLY ONE TRAY



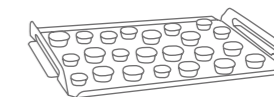
PREPARACIÓN  
PREPARATION



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.



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 emplato.**

Customisable film for any dish.

**Bandeja GN 1/1 Les Essences.**

Tray GN 1/1 Les Essences.

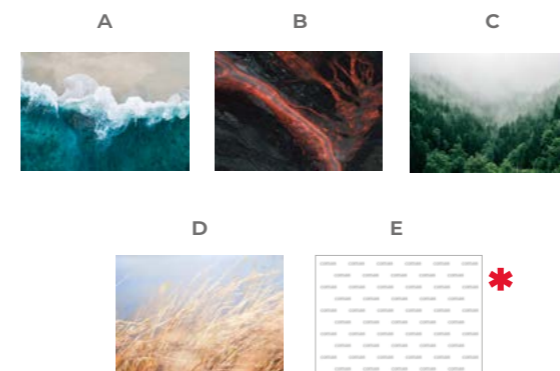


Combina las láminas para conseguir nuevos efectos.

Combine the acetate film to achieve new effects.

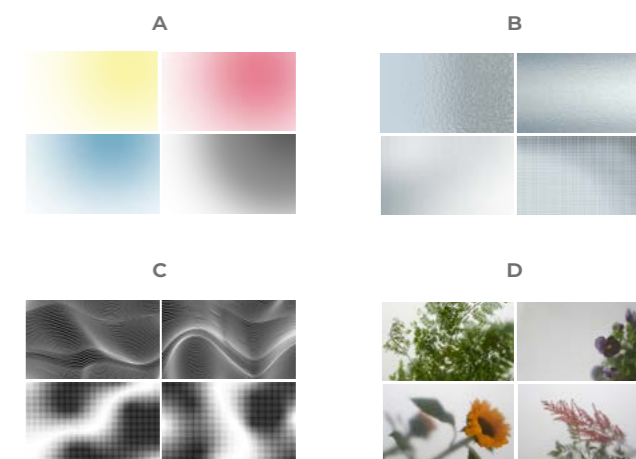


Efecto láminas acetato.



**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



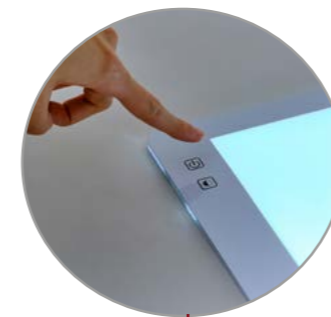
**Pack 4 lámina acetato**  
Customisable acetate film  
Film acétate personnalisable  
Pellicola di acetato personalizzabile  
Individuell gestaltbare Acetatfolie

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



Presentaciones únicas y exclusivas

Unique and exclusive presentations



Botón táctil de apagado y encendido.  
Touch button for power on/off.

Luz regulable en 3 intensidades.  
Light adjustable in 3 intensities.



Batería recargable por USB.  
USB rechargeable battery.



Tiempo de carga: 3,5h  
Charge Duration: 3,5h

4h de duración  
endurance

No sumergible. Lavable con paño húmedo.  
Non-submersible. Washable with a damp cloth.



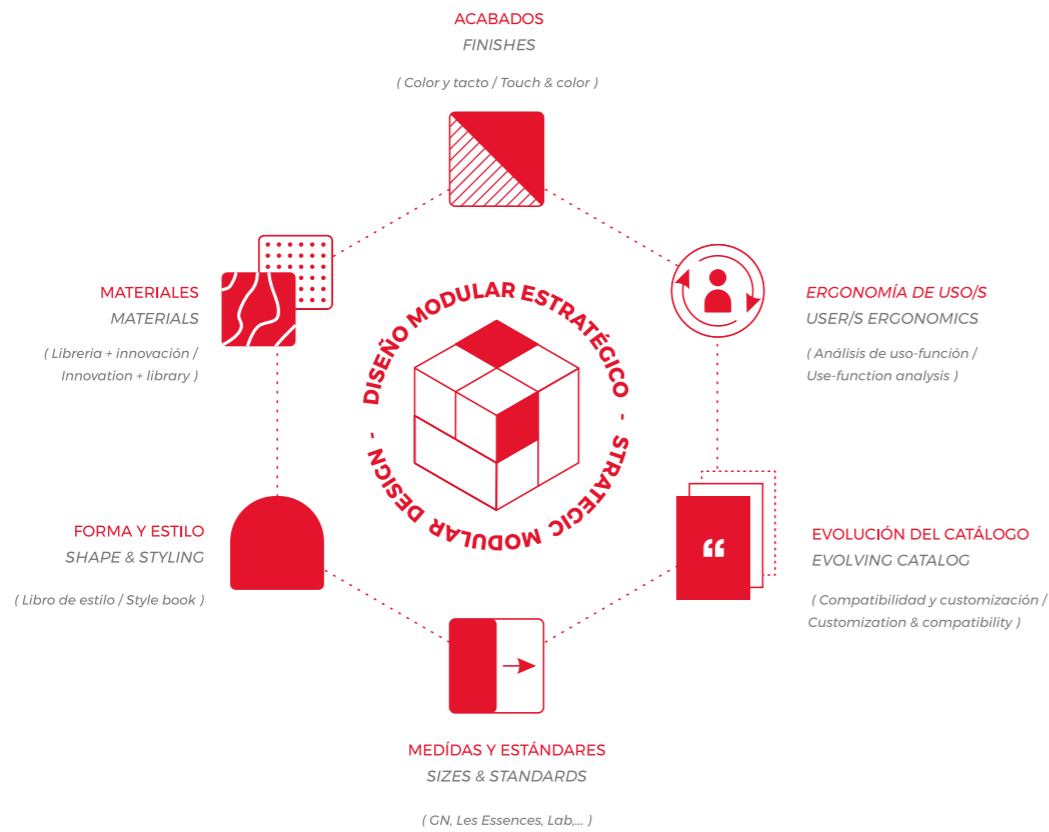
Patas de silicona para una mayor fijación en la superficie.

Silicone feet for a better fixation on the surface.



Apostamos por un concepto de desarrollo de producto propio. Tenemos muy presente la necesidad de nuestros clientes de encontrar un producto personalizable con un ciclo de vida prolongado, que se pueda adaptar a sus necesidades presentes pero también futuras. Nuestra filosofía se basa en 6 ideas clave, para ofrecer soluciones globales, escalables, atractivas y combinables.

The COMAS way is to design our own products. We are very clear that our customers are looking for customisable products with a long useful life, that can meet their current – but also future – needs. Our philosophy has six key principles, to provide complete, scalable, attractive and combinable solutions.



# BRASA

GRILL



## 478 CALIU

## 498 BRASA / EMBER

- 498 KASAI
- 500 LLAUNES
- 502 ACCESORIOS







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.*



Discover Caliu's World

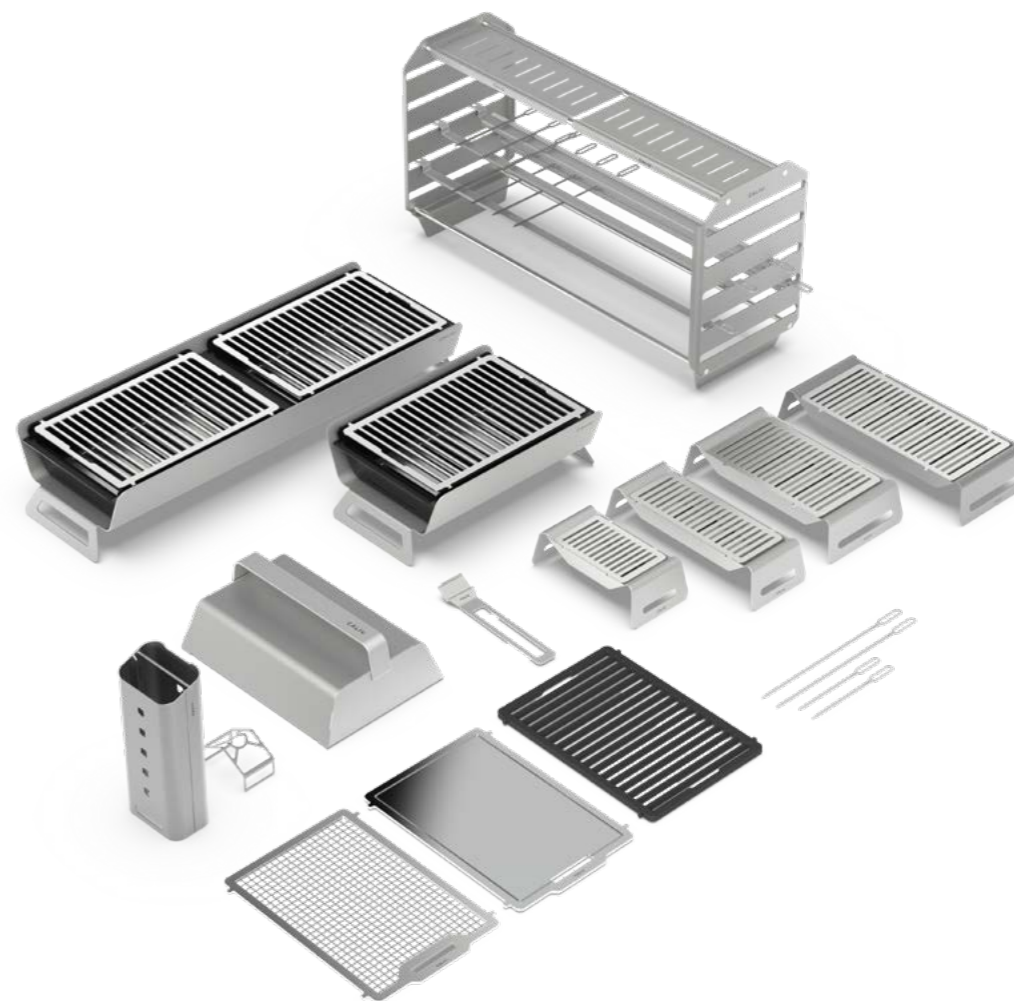
**Caliu**  
BBQ / BBQ

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.*



Los mejores restaurantes y Chefs han confiado en CALIU / The best restaurants and Chefs have trusted in CALIU

EL CELLER DE CAN ROCA

Marta Perastegui

Disfrutar Restaurant - BARCELONA

JUBANY

calenric

PACO PÉREZ MIRAMAR L'AMÇA 100

tinars

SEMPRONIANA

dospebrots

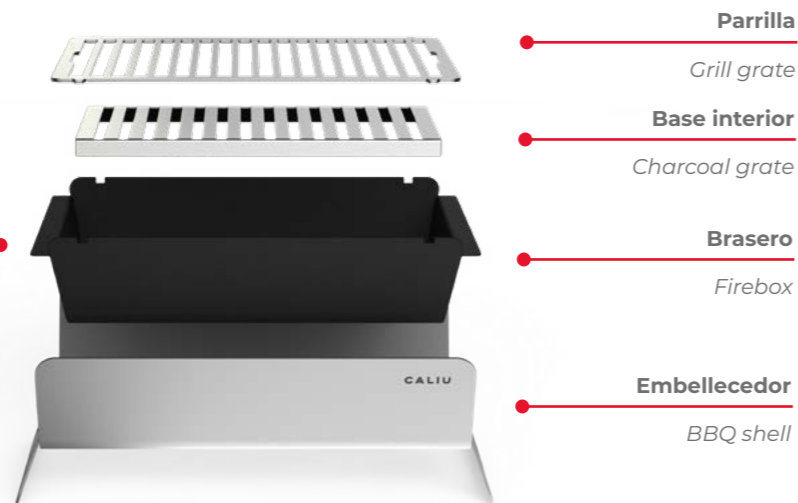
Carles Abellan

## BARBACOA CALIU

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

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

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



Parrilla

Grill grate

Base interior

Charcoal grate

Brasero

Firebox

Embellecedor

BBQ shell

## CALIU BARBACUE

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

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

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



Discover  
CalIU's  
World

INOX  
STAINLESS  
STEEL  
304

PARRILLA

INOX  
STAINLESS  
STEEL  
430

ESTRUCTURA

CalIU  
BBQ / BBQ



BBQ CalIU Horeca

REF.	W(mm)	L(mm)	H(mm)	UE / MOQ
8500	300	450	160	1-0-1-6-18 / 1



BBQ CalIU Catering

REF.	W(mm)	L(mm)	H(mm)	UE / MOQ
8684	300	860	160	1-0-1-6-18 / 1

## PREGUNTAS FRECUENTES

## ¿Diferencia entre Caliu y otras barbacoas?

La barbacoa de mesa Caliu ha sido premiada por su diseño y usabilidad. Su superficie rectangular permite preparar comidas con extrema precisión. Disponible en diferentes tamaños para satisfacer todas las necesidades.

## ¿Diferencia entre Caliu y parrilla abierta?

CalIU son barbacoas portátiles, versátiles, compactas, ligeras y aptas para poner encima de una mesa. Permiten hacer un sinfín de técnicas culinarias diferentes con sus accesorios diseñados y pensados para los entusiastas de la brasa.

## ¿Diferencia entre Caliu y hornos de brasa?

Las barbacoas Caliu son ideales para trabajar diferentes técnicas y cocciones más precisas. Además están hechas para ser vistas, lo que las hace idóneas para el showcooking frente a los comensales.

## ¿La barbacoa Caliu hace humo?

Sí, en toda combustión se genera humo. Se produce principalmente durante el encendido y cuando las grasas y líquidos entran en contacto con el carbón.

## ¿Qué carbón debo utilizar?

Puedes utilizar cualquier tipo de carbón pero te recomendamos que sea en formato briqueta y de cáscara de coco.

## FAQS

## Difference between other barbecues &amp; Caliu?

The Caliu table barbecue has received recognition for its design and usability. Its rectangular surface allows you to prepare meals with extreme precision. Available in different sizes to meet all needs.

## Difference between open grill &amp; Caliu?

CalIU are portable, versatile, compact, light and suitable barbecues to be placed on a table. They allow an endless number of different cooking techniques with their accessories designed and conceived for barbecue enthusiasts.

## Difference between Caliu and charcoal ovens?

CalIU barbecues are ideal for working with different techniques and more precise cooking. They are also made to be seen, which makes them ideal for showcooking in front of diners.

## Does the Caliu barbecue make smoke?

Yes, all combustion generates smoke. It is mainly produced during ignition and when fats and liquids come into contact with the charcoal.

## Which charcoal should I use?

You can use any type of charcoal, but we recommend using briquettes and coconut shell charcoal.





## CALIU ACCESORIOS

Una colección de accesorios diseñados para complementar a la perfección tu barbacoa Caliu con una variedad de usos diferentes. Las herramientas perfectas para llevar tus especialidades a la brasa al siguiente nivel.

## ACCESSORIES CALIU

A collection of accessories designed to perfectly complement your Caliu barbecue with a variety of different uses. The perfect tools to take your grilled specialities to the next level.



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...

Upgrade your BBQ skills with the right accessories, from experimental gadgets to classic essentials. With the right tools, such as a lid that transforms your grill into an oven, a multitasking handle, a chimney that ignites charcoal quickly...

INOX  
STAINLESS  
STEEL  
430

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



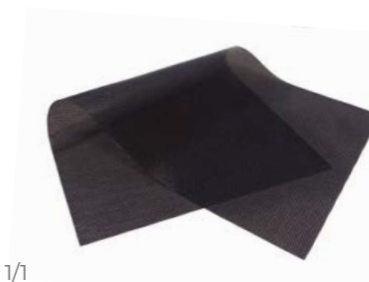
**Efecto horno,  
potencia los  
aromas.**  
Oven effect,  
enhances the  
aromas.



REF.	W(mm)	L(mm)	H(mm)	UE / MOQ
9969	260	370	140	1-0-4-0-18 / 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

## 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.

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

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

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

*CALIU Griddle. A versatile, efficient and durable cooking surface.*



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

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

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

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

\* Todas las parrillas son compatibles con el mango CALIU. / All grates are compatible with the CALIU handle.

NEW

## CALIU GRATES

*Caliu's grates will turn you into a grill master, delivering an 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.*



Discover  
Caliu's  
World

Caliu  
BBQ / BBQ

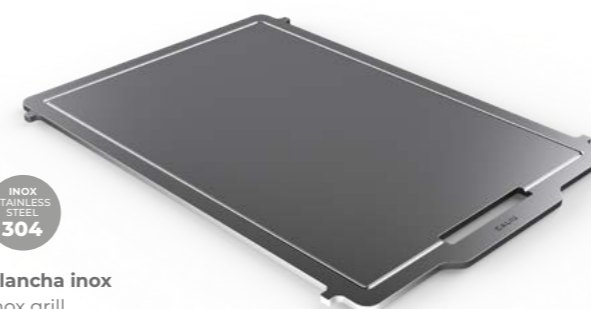


INOX  
STAINLESS  
STEEL  
304

**Recambio rejilla 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	1-0-0-0-0/1

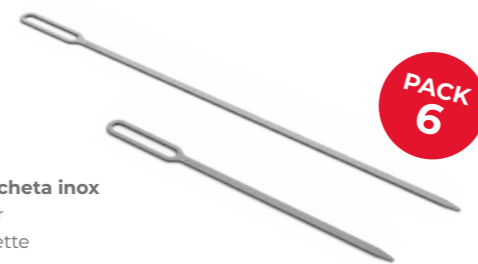


INOX  
STAINLESS  
STEEL  
304

**Plancha inox**

Inox grill  
inox grill  
inox griglia  
inox grill

REF.	W(mm)	L(mm)	H(mm)	UE / MOQ
11486	267	373	5	1-0-0-0-0/1



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

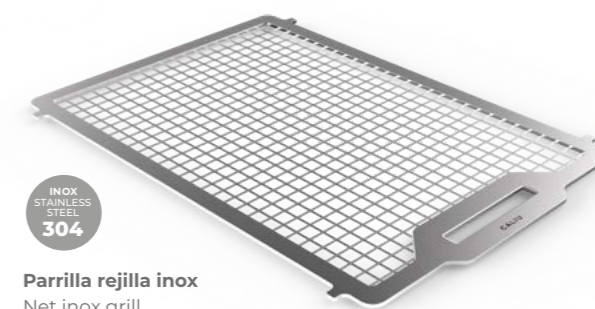


CAST  
IRON

**Parrilla hierro fundido**

Cast iron grill  
Fonte grill  
Chisa griglia  
Gusseisen grill

REF.	W(mm)	L(mm)	H(mm)	UE / MOQ
11487	267	373	10	1-0-0-0-0/1



INOX  
STAINLESS  
STEEL  
304

**Parrilla rejilla 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	1-0-0-0-0/1



INOX  
STAINLESS  
STEEL  
430

**Recambio 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	1-0-0-0-0/1

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



**INCLUYE:**

- 2 estructuras laterales
- 4 barras estructurales
- 2 bandeja superiores deslizante
- 4 barras "baldas"

**NO INCLUYE:**

- BBQ Caliu catering

**INCLUDES:**

- 2 side frames
- 4 structural bars
- 2 sliding top tray
- 4 "shelves" bars

**NOT INCLUDED:**

- BBQ Caliu catering



**Robata grill YAKI**

REF.	W(mm)	L(mm)	H(mm)	KG	UE / MOQ
10957	300	920	455	14	0-0-1-0-0 / 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	0-0-1-0-0 / 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	0-0-1-0-0 / 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

## ¡LLEVA TU BARBACOA A NUEVAS ALTURAS!

**Versatilidad:** Transforma tu barbacoa Caliu Catering en una estación de parrilla de varios niveles, desbloqueando infinitas posibilidades para cocinar en capas y aumentar la productividad.

**Eficiente y creativa:** Diseñada para ser utilizada con la barbacoa Caliu Catering, RobataYaki ofrece un diseño innovador que te permite experimentar con varios estilos de cocina y preparaciones simultáneamente.

**Eleva tu presentación:** El área superior de RobataYaki cuenta con barras fijas ideales para 1/3, 1/6 y 1/9 GN, lo que hace que servir salsas y guarniciones sea muy fácil y eleva tu experiencia de showcooking.

## TAKE YOUR GRILLING TO NEW HEIGHTS!

**Versatility:** Transform your Caliu Catering barbecue into a multi-level grill station, unlocking endless possibilities for layered cooking and increased productivity.

**Efficient and Creative:** Crafted to be used with the Caliu Catering barbecue, the RobataYaki offers an innovative design that allows you to experiment with various cooking styles and preparations simultaneously.

**Elevate Your Presentation:** The RobataYaki's upper area features fixed bars ideal for 1/3, 1/6 and 1/9 GN, making serving hot sauces and garnishes a breeze and elevating your showcooking experience.

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 todas las parrillas CALIU, ver p. 495

Combines with all CALIU grates, see p. 495

Combina con Llaunes COMAS, ver p. 510

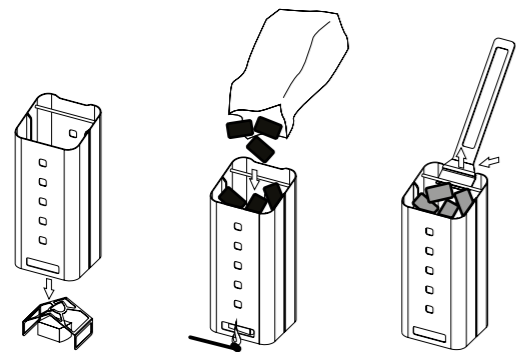
Combines with Llaunes COMAS, see p. 510



Discover Caliu's World

Caliu  
ROBATAYAKI





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	1-0-1-6-18 / 1

COCO 100%  
COCONUT 100%



X24

**Pastilla de encendido**  
Firelighter  
Pastille d'allumage  
Pastiglia di accensione  
Zündungstablette

REF.	UE / MOQ
10805	1-0-12-0-0 / 12



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

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



Discover Caliu's World



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.



**2,5 HORAS**  
DE COMBUSTIÓN  
Y MÁXIMA EFICIENCIA  
CALORÍFICA.

**+2,5 HOURS**  
OF COMBUSTION  
AND MAXIMUM  
HEAT EFFICIENCY.



CASCARA DE COCO  
CARBONIZADA  
Y COMPACTADA

CARBONISED AND  
COMPACTED COCO-  
NUT SHELLS.



OIL FREE



**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.

**Carbón COCO**  
COCONUT Charcoal  
Charbon de noix de COCO  
carbone di COCCO  
Kokosnussskohle

REF.	PESO(kg)	UE / MOQ
10802	MONODOSIS	1-0-6-0-0 / 1
10803	5KG	1-0-0-24-72 / 1
10804	10KG	1-0-0-8-40 / 1

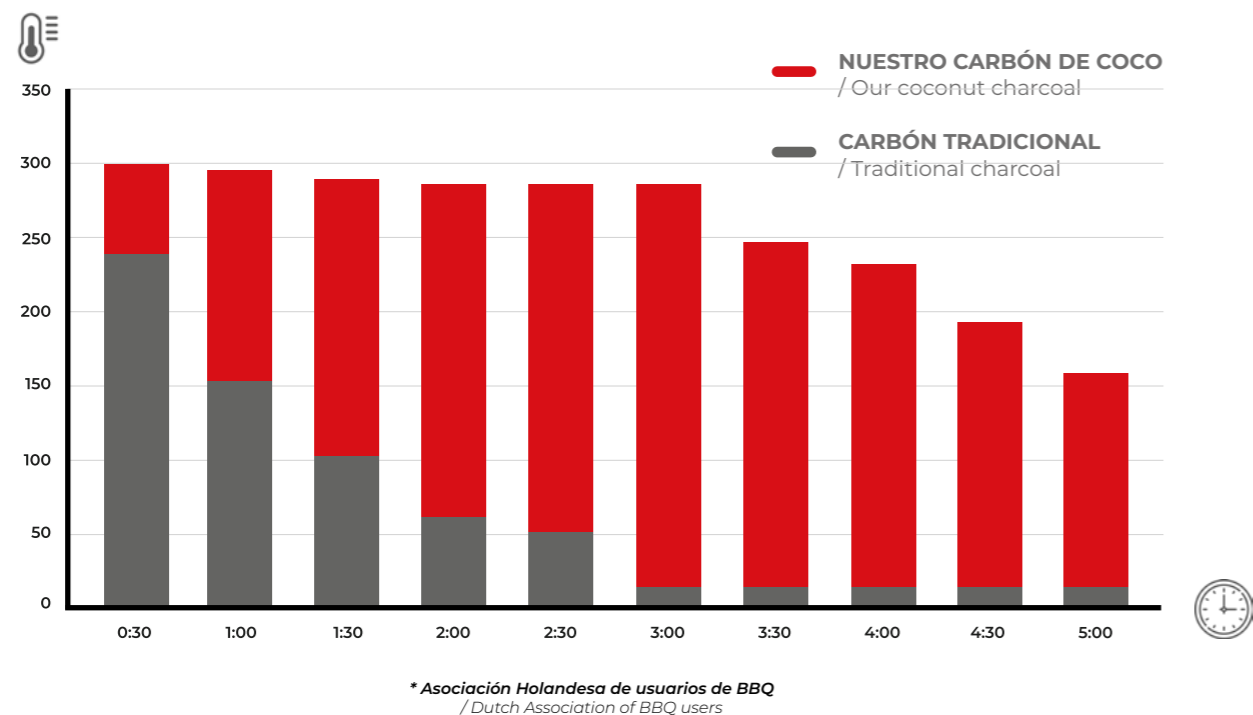
PACKAGING  
CUSTOM BOX





## RELACIÓN TEMPERATURA/TIEMPO CARBÓN

CARBON TEMPERATURE/TIME RATIO



MANTIENE LA MÁXIMA TEMPERATURA DURANTE CASI 3 HORAS.

MAINTAINS THE MAXIMUM TEMPERATURE FOR ALMOST 3 HOURS.

Briquetas de carbón elaboradas exclusivamente a partir de cáscara de coco carbonizada y compactada.

Charcoal briquettes are made exclusively from carbonised and compacted coconut shells.

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.

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.

No levanta polvo ni cenizas durante la combustión ni una vez finalizada, por lo que no es imprescindible la limpieza inmediata.

It does not raise dust or ashes during combustion or once it is finished, so it is not essential to clean it immediately.

### VENTAJAS CARBÓN DE COCO SAWDUST / ADVANTAGES OF SAWDUST COCONUT CHARCOAL

- Limpio / Clean
- Eficiente / Efficient
- Económico / Economic
- Útil / Useful
- Ecológico / Ecologic
- Seguro / Safe
- Cómodo / Convenient
- Sin gases sulfúricos tóxicos / No toxic sulphuric fumes



**NEW**  
**Carbón de coco sawdust**  
 Coconut charcoal sawdust  
 Charbon de coco sawdust  
 Carbone di cocco sawdust  
 Kokosnussskohle sawdust

REF.	PESO(kg)	UE / MOQ
11057	10	1-0-1-0-0 / 1

## Carbón de MARABÚ, CASUARINA y JÚCARO

MARABU, CASUARINA y JUCARO Charcoal



El carbón vegetal está compuesto de las siguientes plantas: MARABÚ, CASUARINA y JÚCARO. No tiene rastro de tierras ni piedras.

The charcoal is composed of the following plants: MARABÚ, CASUARINA and JUCARO. It has no trace of earth or stones.

Es alto en granulometría y tiene un gran poder calorífico. Tiene un buen aroma y además, este tipo de carbón es de larga duración, por lo que la brasa que deja tiene una duración de hasta 4 horas.

It is high in granulometry and has a great calorific value. It has a good aroma and in addition, this type of charcoal is long lasting, so the ember it leaves has a duration of up to 4 hours.



**Saco de carbón vegetal marabú, casuarina y jucaró**  
 Vegetable charcoal marabú, casuarina and jucaró  
 Charbon végétal marabú, casuarina et jucaró  
 Carbone vegetale marabú, casuarina e jucaró  
 Pflanzliche kohle marabú, casuarina und jucaró



REF.	PESO(kg)	UE / MOQ
11058	10	1-0-1-0-0 / 1



EXPERIENCIA CALIU EN LA MESA

La mesa juega un papel crucial a la hora de mejorar la experiencia gastronómica a nivel funcional y estético. Los platos brasa son una forma única de mantener los alimentos a la temperatura perfecta durante eventos con solo 3 o 4 piezas de carbón.

**XL**

Compartir / Sharing



**L**

Principal / Main



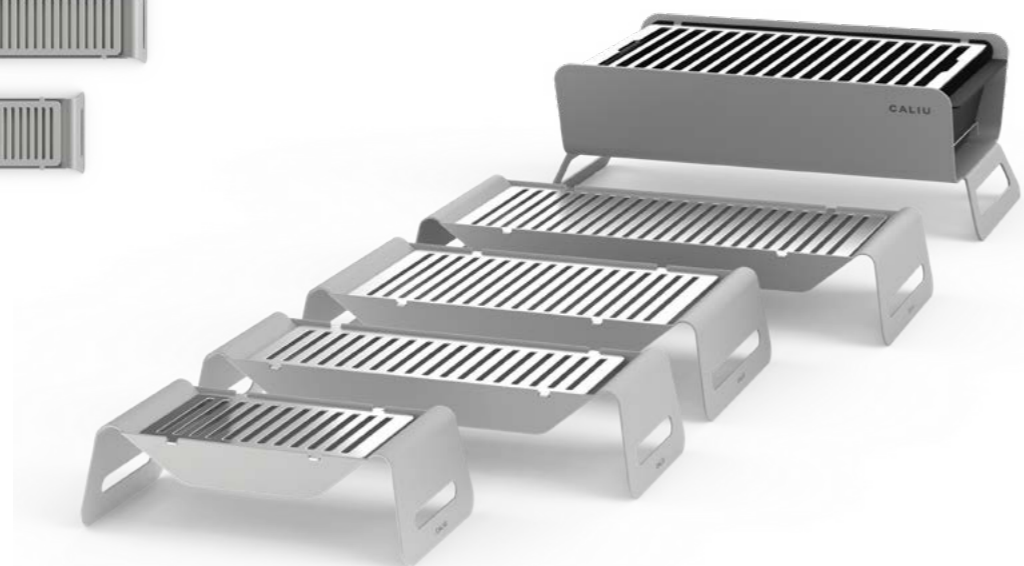
**M**

Degustación / Tasting



**S**

Apertivo / Side



**Plato brasa**

Bbq plate  
Assiette bbq  
Piatto bbq  
Grillplate

REF.	W(mm)	L(mm)	H(mm)	UE / MOQ
<b>S 8181</b>	140	250	80	1-0-1-6-18 / 1
<b>M 8685</b>	140	360	80	1-0-1-6-18 / 1
<b>L 11484</b>	212	354	82	1-0-4-0-0 / 1
<b>XL 11485</b>	212	442	82	1-0-4-0-0 / 1

CALIU'S TABLE EXPERIENCE

Tableware plays a crucial role in enhancing the dining experience by serving functional and aesthetic purposes. Chafing dishes are a unique way to maintain the quality of dishes during events and keep food at the perfect temperature for consumption with just 3 or 4 pieces of charcoal.

Los platos brasa no son barbacoas; están diseñados para atender una diversidad de usos gastronómicos. Finaliza la preparación de tus platos en la propia mesa, preservando su temperatura, independientemente de si se trata de aperitivos, selecciones degustación o platillos destinados al disfrute compartido.

The chafing dishes are not a barbecue, they are designed to cater to a variety of culinary needs. Complete the preparation of your dishes at the table, preserving their temperature, whether they are appetizers, tasting selections, or dishes intended for shared enjoyment.



Discover Caliu's World

INOX STAINLESS STEEL 304

PARRILLA

INOX STAINLESS STEEL 430

ESTRUCTURA

Caliu  
BBQ / BBQ

**NEW**

**Recambio rejilla**

Inox grill bbq spare part  
Pièce de rechange inox grill bbq  
Ricambio inox griglia bbq  
Inox grill grillplate ersatzteil

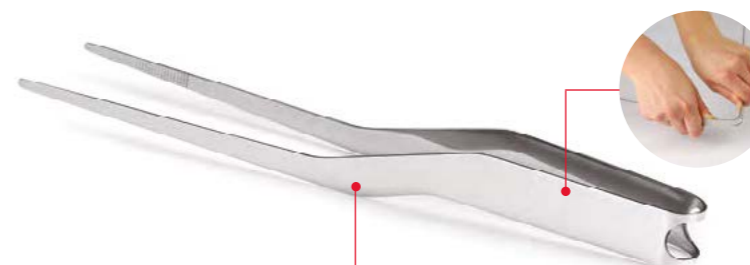
REF.	W(mm)	L(mm)	H(mm)	UE / MOQ
<b>S 11489</b>	121	172		1-0-0-0-0 / 1
<b>M 11490</b>	121	272		1-0-0-0-0 / 1
<b>L 11491</b>	196	272		1-0-0-0-0 / 1
<b>XL 11492</b>	198	360		1-0-0-0-0 / 1

**NEW**

**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 11578</b>	95	85	8	1-0-0-0-0 / 1
<b>M 11579</b>	95	186	8	1-0-0-0-0 / 1
<b>L 11580</b>	170	186	8	1-0-0-0-0 / 1
<b>XL 11581</b>	170	274	8	1-0-0-0-0 / 1

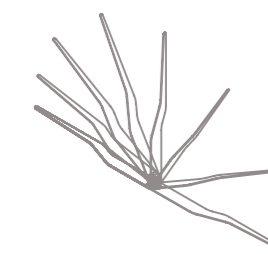


**Pinza automontable práctica y resistente para cocción, emplatado y degustación.**

Self-assembly tong, handy and resistant for cooking, plate serving and tasting.



**Pinza larga LOV**  
Long tong LOV  
Pince LOV  
Molla LOV  
Servierzange LOV



INOX STAINLESS STEEL 430

REF.	L(mm)	UE / MOQ
<b>7000</b>	380	0-6-120-1080-5400 / 6

## 10 años de Caliu

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.

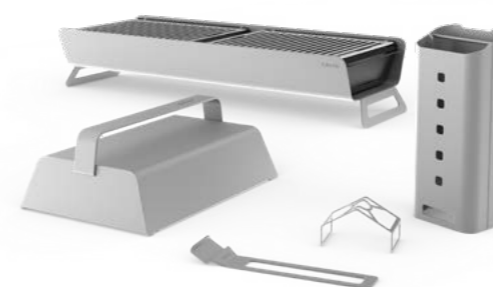
*The gastronomic concepts brand Caliu was created 10 years ago by the product design agency bahígüell, based in Girona. 'We believe that details matter, that's why we take care of every phase of design and functionality, from the first sketch in the conceptual phase to the final product finish'. -bahígüell.*



### KIT CALIU 1. ESSENTIAL

Caliu BBQ + Pinza + Chimenea

REF.	UE / MOQ
8182	1-0-1-6-12 / 1



NEW

### KIT CALIU 3. CATERING PREMIUM

Caliu BBQ + Pinza + Chimenea

REF.	UE / MOQ
11626	1-0-1-0-0 / 1



### KIT CALIU 2. PREMIUM

Caliu BBQ + Tapa + Pinza + Chimenea

REF.	UE / MOQ
8183	1-0-1-6-12 / 1



NEW

### KIT CALIU 4. ROBATA YAKI

Caliu BBQ + Tapa + Pinza + Chimenea

REF.	UE / MOQ
11627	1-0-1-0-0 / 1



PACKAGING  
CUSTOM BOX

NEW

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.



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**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.



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**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.



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**Parrilla de cocción.**

Cooking mesh.

**Asas de acero inoxidable.**

Stainless steel handles.

**Vermiculita.**

Vermiculite.



**Ladrillo refractario.**

Fire brick.

**Acero inoxidable cepillado.**

Brushed stainless steel.

**Ranuras de ventilación deslizantes.**

Sliding air vents.



Conoce Kasai.

Kasai  
BBQ

INOX  
STAINLESS  
STEEL  
430

**Barbacoa KASAI**  
Single-dose charcoal



REF.	W(mm)	L(mm)	H(mm)	MODELO	UE / MOQ
11121	24	410	31	NANO	1-0-1-4-16 / 1
11122	51	350	35	SMALL	1-0-1-4-16 / 1
11123	82	350	35	MEDIUM	1-0-1-4-16 / 1
11124	32	580	44	LARGE	1-0-1-4-16 / 1

INOX  
STAINLESS  
STEEL  
430

**Malla repuesto BBQ**  
Single-dose charcoal



REF.	W(mm)	L(mm)	MODELO	UE / MOQ
11131	35	240	NANO	1-0-1-4-16 / 1
11132	40	240	SMALL	1-0-1-4-16 / 1
11133	47	300	MEDIUM	1-0-1-4-16 / 1
11134	70	260	LARGE	1-0-1-4-16 / 1

INOX  
STAINLESS  
STEEL  
430

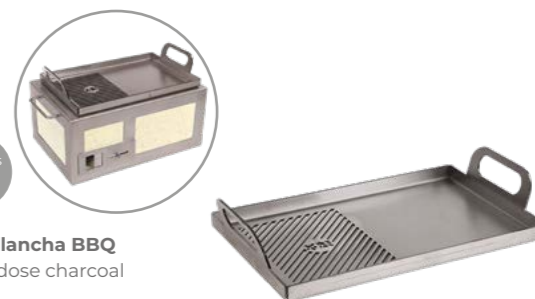
**Plancha BBQ**  
Single-dose charcoal



REF.	W(mm)	L(mm)	MODELO	UE / MOQ
11125	35	240	NANO	1-0-1-4-16 / 1
11126	40	240	SMALL	1-0-1-4-16 / 1
11127	47	300	MEDIUM	1-0-1-4-16 / 1

INOX  
STAINLESS  
STEEL  
430

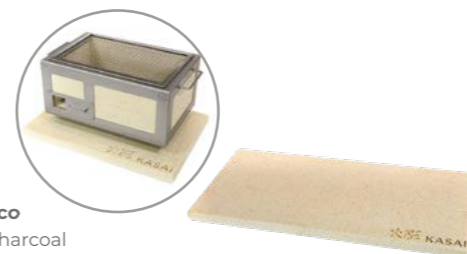
**50:50 plancha BBQ**  
Single-dose charcoal



REF.	W(mm)	L(mm)	MODELO	UE / MOQ
11128	35	240	NANO	1-0-1-4-16 / 1
11129	40	240	SMALL	1-0-1-4-16 / 1
11130	47	300	MEDIUM	1-0-1-4-16 / 1

VERMI-  
CULITE

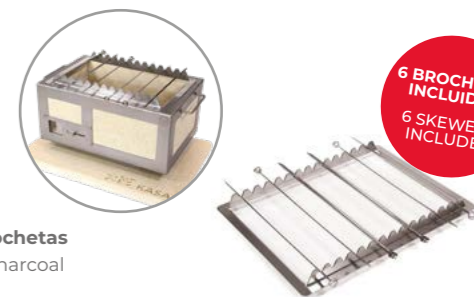
**Tapete térmico**  
Single-dose charcoal



REF.	W(mm)	L(mm)	MODELO	UE / MOQ
11135	30	400	NANO	1-0-1-4-16 / 1
11136	35	500	SMALL	1-0-1-4-16 / 1
11137	40	600	MEDIUM	1-0-1-4-16 / 1
11138	35	800	LARGE	1-0-1-4-16 / 1

INOX  
STAINLESS  
STEEL  
430

**Soporte 6 brochetas**  
Single-dose charcoal



6 BROCHETAS  
INCLUIDAS  
6 SKEWERS  
INCLUDED

REF.	W(mm)	L(mm)	MODELO	UE / MOQ
11139	31	230	NANO	1-0-1-4-16 / 1
11140	37	240	SMALL	1-0-1-4-16 / 1
11141	43	320	MEDIUM	1-0-1-4-16 / 1
11142	68	250	LARGE	1-0-1-4-16 / 1



**Llauna arroz inox**  
BBQ frypan  
Poêle BBQ  
Padella BBQ  
Pfanne BBQ

\* Se vende por separado  
Sold separately



REF.	RACIONES	W(mm)	L(mm)	H(mm)	UE / MOQ
10689	TAPA	115	226	20	1-0-4-56-224 /1
10690	1	115	331	20	1-0-4-56-168 /1
10691	2	230	331	20	-0-4-56-168 /1



**Llauna arroz CARBON STEEL**  
BBQ frypan  
Poêle BBQ  
Padella BBQ  
Pfanne BBQ

\* Se vende por separado  
Sold separately



REF.	RACIONES	W(mm)	L(mm)	H(mm)	UE / MOQ
10692	TAPA	115	226	20	1-0-4-56-224 /1
10693	1	115	331	20	1-0-4-56-168 /1
10694	2	230	331	20	-0-4-56-168 /1



**Base corcho**  
BBQ frypan  
Poêle BBQ  
Padella BBQ  
Pfanne BBQ



REF.	W(mm)	L(mm)	H(mm)	UE / MOQ
10698	129	238	20	1-0-4-56-224 /1
10699	129	343	20	1-0-4-56-168 /1
10700	244	343	20	-0-4-56-168 /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.



En cuanto al corcho, es un corcho 100% natural reciclable y reutilizable. Resistente a altas temperaturas y a la humedad. No es apto para lavavajillas.

As for the cork, it is 100% natural cork, recyclable and reusable. It is resistant to high temperatures and humidity. It is not dishwasher safe.





**RISOLI**  
IL PRESSOFUSO IN CUCINA

**Grill para pinchos**  
Brochette grill  
Gril à brochette  
Griglia per spiedini  
Grill für spieße



REF.	WxL(mm)	E(mm)	H(mm)	MOQ
10040	470x260	6	50	1

**RISOLI**  
IL PRESSOFUSO IN CUCINA

**Grill horno**  
Oven grill  
Gril four  
Griglia forno  
Grill ofen



REF.	WxL(mm)	E(mm)	H(mm)	MOQ
10072	360x180	5	18	1

SIZE  
1/1  
GN



SIZE  
2/3  
GN

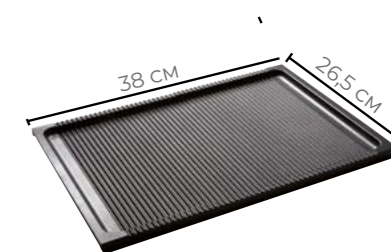
**RISOLI**  
IL PRESSOFUSO IN CUCINA

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

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

**RISOLI**  
IL PRESSOFUSO IN CUCINA

**Grill barbacoa**  
Grilled barbecue  
Gril barbecue  
Piastra barbecue  
BBQ grill



REF.	WxL(mm)	E(mm)	H(mm)	MOQ
10038	380x265	6	20	1

**RISOLI**  
IL PRESSOFUSO IN CUCINA

**Placa grill doble**  
Dual grill plate  
Plaque de gril double  
Piastra dual grill  
Doppelte grillplatte



REF.	WxL(mm)	E(mm)	H(mm)	MOQ
10071	300x225	5	20	1



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

INOX  
STAINLESS  
STEEL  
304

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

ELDAMANT<sup>®</sup>  
PROFILE

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

COMPATIBLE  
CALIUALUMINIO  
FUNDIDO  
CAST  
ALUMINIUM

REF.	WxL (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

505

Altamente resistentes al calor hasta 250°C.

Able to withstand temperatures up to 250°C.

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  
Quanti da forno in pelle  
Lederhandschuhe

REF.	L(mm)	UE / MOQ
10715	460	1-0-65-130-520 / 1

\* Estos guantes cumplen con la normativa Europea 2016/425 y EN 407:2004 nivel 3 relativo a los equipos de protección individual (EPI).

These gloves are compliant with EU Regulation 2016/425 concerning personal protective equipment (PPE) and meet EN 407:2004 Level 3, for work gloves.

**Espatula para pescado**

Spatula fish  
Spatule poisson  
Pesce spatola  
Spatel fisch



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

**Esprai aceite**

Oil spray  
Pulvérisateur d'huile  
Spray d'olio  
Ölspray



REF.	L(mm)	UE / MOQ
9997	100	1-0-24-0-0 / 1

**Esparto**

Placemat  
Sets de table  
Tovaglietta  
Platzmatten



REF.	Ø(mm)	UE / MOQ
10716	380	1-12-48-0-0 / 1

**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

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

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

REF.	L(mm)	W(mm)	H(mm)	UE / MOQ
10683	405	100	55	1-0-24-0-0 / 1

**Besuguera**

Fish grill  
Grill à poisson  
Griglie per pesce  
Fischgrillkorb aus edelstahl



REF.	SIZE	W(mm)	H(mm)	UE / MOQ
10679	S	165	80	1-0-6-0-0 / 1
10680	M	200	100	1-0-6-0-0 / 1
10681	L	290	120	1-0-6-0-0 / 1

# 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

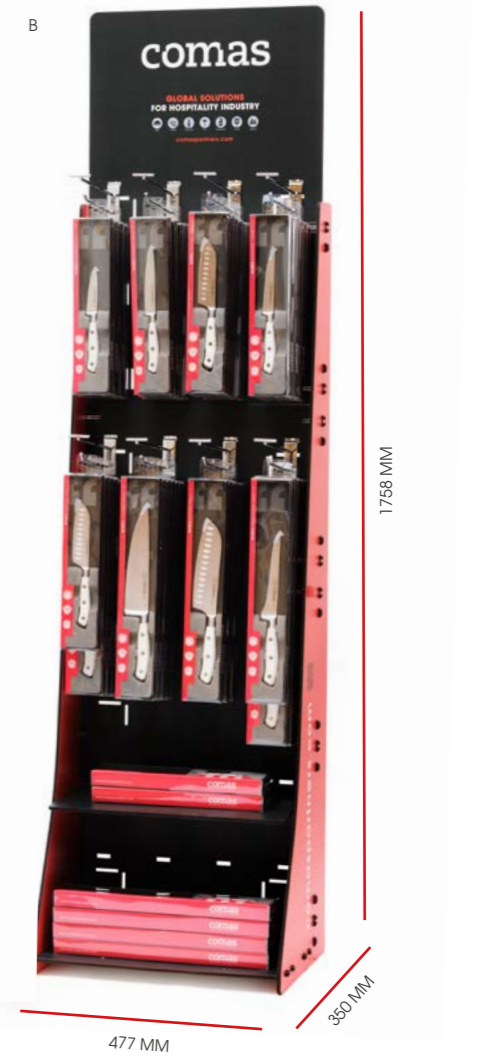


14

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. CAJA DISPLAY Display box 14. ESTUCHE 24 PIEZAS MADERA 24 pieces wooden pack.



**NEW**



- A **7531** MUEBLE EXPOSITOR DOCENAS COMAS  
hospitality dozen comas display stand
- B **5565** MUEBLE EXPOSITOR HOSTELERÍA  
horeca stand
- C **5564** MUEBLE EXPOSITOR BLISTER LACASA  
blister Lacasa stand white
- D **6792** MUEBLE EXPOSITOR MENAJE  
kitchenware stand
- E **5650** MUEBLE EXPOSITOR MADERA  
wood stand
- F **6791** MUEBLE EXPOSITOR BLISTER / MAZO LACASA  
comas stand

	◀ mm	Σ mm	🔪	🔪
A	1200	1850	4 COLEC. 1 MASTER POR REFERENCIA	2880 PIEZAS
B	1280	1823	5 COLEC. 1 MASTER POR REFERENCIA	1440 PIEZAS
C	480	2100	3 COLEC. + 27 REFERENCIAS	764 PACKS
D	675	2136	4 COLEC. 1 MASTER POR REFERENCIA	2880 PIEZAS
E	542	1700	3 COLEC. 4 INNER POR REFERENCIA	576 PIEZAS
F	480	2100	3 COLEC. + 27 REFERENCIAS	764 PACKS

- A **1881** MUEBLE EXPOSITOR MADERA MENAJE  
wooden exhibitor furniture kitchenware, exposant en bois meubles cuisine, espositore in legno mobile articoli da cucina, ausstellermöbel aus holz küchengeräte
- B **1884** MUEBLE EXPOSITOR MADERA CUCHILLOS  
wooden knives display furniture, mobilier de présentation de couteaux en bois, mobile espositore coltelli in legno, holzmesser ausstellungsmöbel

	◀ mm	Σ mm
A	801	2137
B	477	1758



G



H



I



J



F

- G **5570** EXPOSITOR SOBREMESA COMAS  
counter display, présentoir 4 pièces, espositore da tavola, besteck-präsentations-ständer klein
- H **5571** EXPOSITOR SOBREMESA CUCHILLOS  
totem display stand, présentoir totem mobile, espositore totem, besteck-präsentations-ständer groß
- I **5648** EXPOSITOR BANDEROLA COMAS  
comas flag display stand rayon, comas espositore a bandiera, comas fahnen-besteck-display
- J **5646** MUEBLE EXPOSITOR TOTEM COMAS  
totem display stand, présentoir totem, mobile espositore, totem besteck-präsentations-ständer groß

mm	mm	COLEC.	PIEZAS
235	320	1 COLEC.	4 PIEZAS
400	330	1 COLEC.	7 PIEZAS
440	270	1 COLEC.	4 PIEZAS
301	1869	8-16 COLEC.	32-64 PIEZAS



- A **7824** BASE MUEBLE EXPOSITOR NEGRO COMAS AUTOR  
comas autor display stand
- A **7597** TABLERO EXPOSITOR MUEBLE MADERA COMAS AUTOR  
black wooden display stand comas autor
- B **7780** TABLERO EXPOSITOR MUEBLE MADERA LAB  
black wooden display stand lab
- C **7781** TABLERO EXPOSITOR MUEBLE MADERA KODAI  
black wooden display stand comas kodai
- D **7782** TABLERO EXPOSITOR MUEBLE MADERA SAKURA  
black wooden display stand sakura
- E **7888** TABLERO EXPOSITOR MADERA CHULETERO HQ  
black wooden display stand steak knives
- F **7561** CAJA EXPOSITOR BLISTER LACASA  
display box lacasa packs

mm	mm	COLEC.	PIEZAS
720	1600	1 COLEC. 1 MASTER POR REFERENCIA	
480	240	4 COLEC.	96 PIEZAS



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4951	421	5278	234	5611	159	5776	89	5963	75	6350	134	6494	97	6553	145	6718	136	6897	81
4952	405	5279	232	5612	159	5777	89	5964	80	6351	134	6495	97	6554	145	6719	136	6898	81
4962	443	5280	234	5613	159	5778	89	5965	79	6352	134	6496	97	6555	145	6720	136	6899	81
4967	401	5282	291	5614	159	5779	89	6000		6353	137	6497	101	6556	145	6721	133	6900	81
4968	401	5283	291	5615	159	5780	89	6013	228	6354	137	6498	101	6573	141	6722	133	6901	81
4993	114	5284	291	5616	159	5783	88	6096	134	6355	137	6499	160	6574	141	6723	133	6902	81
4999	172	5285	226	5617	159	5784	88	6097	134	6356	135	6500	195	6575	141	6724	133	6903	81
5000		5286	234	5618	159	5785	88	6098	134	6357	135	6501	195	6576	141	6725	133	6904	81
5002	420	5287	234	5619	159	5786	88	6099	134	6358	135	6502	195	6577	141	6726	133	6905	81
5012	122	5288	236	5620	159	5787	88	6100	134	6359	116	6503	195	6578	141	6727	133	6906	81
5013	118	5297	118	5621	159	5788	88	6101	134	6360	124	6504	195	6579	141	6728	133	6931	51
5014	118	5298	118	5631	117	5789	88	6102	137	6412	73	6505	194	6580	141	6729	133	6932	51
5015	114	5299	118	5646	512	5790	88	6103	137	6413	73	6506	194	6581	141	6730	133	6933	51
5033	106	5300	118	5648	512	5791	88	6104	137	6414	73	6507	194	6582	141	6767	433	6934	51
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5039	420	5303	118	5653	399	5796	169	6107	137	6417	73	6510	194	6585	141	6770	433	6937	51
5073	151	5307	126	5654	439	5797	169	6108	135	6418	73	6511	111	6586	141	6771	433	6938	51
5074	151	5309	122	5656	291	5798	169	6109	135	6419	73	6512	111	6587	141	6772	433	6939	51
5075	151	5372	122	5736	92	5799	169	6110	135	6420	73	6513	111	6588	141	6773	433	6940	51
5076	151	5373	122	5737	92	5800	169	6111	135	6421	73	6514	111	6589	436	6774	433	6941	51
5077	151	5374	122	5738	92	5801	169	6112	135	6422	73	6515	111	6590	436	6775	433	6943	55
5078	151	5375	122	5739	92	5802	169	6113	135	6423	71	6516	111	6591	437	6776	433	6944	55
5079	151	5376	114	5740	92	5803	128	6114	162	6424	71	6517	111	6592	436	6777	433	6945	55
5080	151	5377	114	5741	92	5804	128	6115	162	6425	71	6518	111	6593	437	6778	433	6946	55
5081	151	5378	114	5742	92	5805	128	6116	238	6426	71	6519	111	6594	436	6779	433	6947	55
5083	151	5379	114	5743	92	5806	128	6117	162	6427	71	6520	111	6595	436	6780	433	6948	55
5099	278	5437	122	5744	92	5807	112	6161	232	6428	71	6521	111	6596	437	6781	433	6949	55
5107	176	5438	122	5745	93	5808	128	6162	234	6429	71	6522	111	6597	436	6782	433	6950	55
5126	485	5439	122	5746	93	5809	128	6163	236	6430	71	6523	111	6599	437	6791	510	6951	55
5159	407	5447	238	5747	93	5810	128	6164	236	6431	71	6524	74	6605	195	6792	510	6952	55
5160	407	5474	78	5748	93	5811	128	6318	205	6432	71	6525	85	6606	437	6793	99	6953	55
5161	283	5475	78	5749	93	5812	128	6319	205	6433	71	6526	85	6607	450	6794	99	6954	55
5162	283	5476	78	5750	93	5814	112	6320	187	6445	203	6527	85	6669	109	6795	99	6957	275
5163	283	5477	78	5751	93	5815	128	6321	187	6446	203	6528	85	6670	109	6796	99	6958	275
5164	279	5478	78	5752	93	5818	129	6322	205	6464	160	6529	85	6671	109	6797	99	6962	69
5165	279	5479	78	5753	93	5821	113	6323	137	6471	73	6530	85	6672	109	6798	99	6963	69
5187	155	5483	78	5754	95	5822	113	6324	134	6472	71	6531	85	6673	109	6799	99	6964	69
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5207	212	5497	188	5758	95	5826	113	6328	160	6476	74	6535	85	6700	101	6803	99	6968	69
5208	212	5513	401	5759	95	5827	113	6329	160	6477	74	6536	85	6701	101	6804	99	6969	69
5254	192	5517	188	5760	95	5828	113	6330	160	6478	74	6537	145	6702	101	6805	103	6970	69
5255	157	5525	114	5761	95	5829	113	6331	160	6479	74	6538	145	6703	101	6806	103	6971	69
5256	157	5533	114	5762	95	5830	113	6332	160	6480	74	6539	145	6704	101	6807	103	6972	69
5257	157	5554	82	5763	83	5831	113	6333	232	6481	74	6540	145	6705	101	6808	103	6973	69
5258	157	5557	83	5764	83	5893	77	6334	234	6482	74	6541	145	6706	101	6809	103	6976	37
5259	432	5564	510	5765	83	5894	77	6335	232	6483	74	6542	145	6707	101	6810	103	6977	37
5260	432	5565	510	5766	83	5895	77	6338	195	6484	74	6543	145	6708	101	6811	103	6978	37
5261	432	5566	114	5767	83	5898	77	6339	195	6485	97	6544	145	6709	101	6812	103	6979	37
5262	432	5567	117	5768	83	5899	77	6342	194	6486	97	6545	145	6710	101	6813	103	6980	37
5263	432	5568	117	5769	83	5900	77	6343	194	6487	97	6546	145	6711	136	6814	103	6981	37
5264	432	5570	512	5770	83	5902	77	6344	160	6488	97	6547	145	6712	136	6815	103	6982	37
5265	432	5571	512	5771	89	5903	238	6345	160	6489	97	6548	145	6713	136	6816	103	6983	37
5266	432	5593	159	5772	89	5952	122	6346	160	6490	97	6549	145	6714	136	6817	103	6984	37
5267	432	5594	159	5773	89	5960	107	6347	160	6491	97	6550	145	6715	136	6887	226	6985	37
5276	443	5595	159	5774	89	5961	105	6348	160	6492	97	6551	145	6716	136	6895	81	6986	37
5277	232	5610	159	5775	89	5962	104	6349	160	6493	97	6552	145	6717	136	6896	81	6987	37

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6988	37	7061	75	7144	182	7440	465	7500	385	7561	513	7737	83	7902	134	8109	272	8390	408
6989	37	7062	75	7145	182	7441	465	7501	388	7564	459	7765	91	7903	134	8110	272	8391	408
6995	37	7063	75	7146	182	7442	236	7502	388	7565	459	7766	91	7917	173	8111	272	8392	406
6996	37	7064	75	7147	182	7443	236	7503	388	7566	459	7767	91	7930	464	8112	273	8393	406
6997	37	7065	75	7148	182	7445	232	7504	389	7567	459	7770	91	7931	465	8113	273	8394	408
6998	37	7067	236	7149	182	7446	232	7505	389	7568	459	7771	91	7957	82	8114	273	8395	431
6999	37	7068	226	7150	182	7447	232	7506	388	7569	459	7772	91	7958	437	8115	273	8396	431
<b>7000</b>	443	7069	59	7151	182	7448	278	7507	388	7570	459	7773	91	7959	437	8116	272	8398	286
7010	80	7070	59	7152	182	7449	282	7508	388	7571	459	7774	91	7960	437	8117	272	8399	287
7011	80	7071	59	7153	182	7450	282	7509	388	7572	459	7775	91	7963	137	8118	273	8400	286
7012	80	7072	59	7154	182	7451	403	7510	388	7573	459	7776	91	7964	137	8119	273	8401	286
7013	80	7073	59	7155	182	7452	403	7511	392	7574	459	7777	242	7965	135	8181	494	8402	286
7014	80	7074	59	7156	182	7453	403	7512	392	7575	459	7778	404	7966	135	8182	497	8403	286
7015	80	7075	59	7157	182	7454	403	7513	392	7576	459	7779	404	7967	138	8183	497	8404	286
7016	80	7076	59	7158	182	7455	403	7514	392	7577	459	7780	513	7968	87	8184	192	8405	286
7017	80	7077	59	7159	182	7456	403	7515	391	7578	459	7781	513	7969	87	8301	269	8406	287
7018	80	7078	59	7160	182	7457	403	7516	391	7579	462	7782	513	7970	87	8302	269	8407	286
7019	80	7079	59	7207	161	7458	405	7517	391	7580	463	7784	99	7971	87	8303	269	8413	413
7020	80	7080	59	7208	161	7459	405	7518	391	7581	462	7787	242	7972	87	8304	269	8414	413
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7022	79	7082	57	7210	161	7461	282	7520	391	7583	457	7789	389	7974	87	8335	192	8416	413
7023	79	7083	57	7211	161	7462	282	7521	392	7584	457	7790	389	7975	87	8336	192	8417	413
7024	79	7084	57	7271	82	7463	282	7522	392	7585	456	7791	389	7976	87	8337	192	8418	413
7025	79	7085	57	7272	82	7464	282	7523	393	7586	456	7792	393	7977	87	8338	192	8419	413
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7027	79	7087	57	7274	82	7466	282	7525	392	7588	462	7794	393	7979	87	8343	305	8421	413
7028	79	7088	57	7275	82	7467	282	7526	392	7589	463	7795	393	7980	67	8344	305	8426	416
7029	79	7089	57	7276	55	7468	282	7527	392	7590	462	7824	513	7981	67	8345	305	8427	416
7030	79	7090	57	7277	59	7469	282	7528	392	7591	463	7826	393	7982	67	8346	305	8428	416
7031	79	7091	57	7278	57	7470	282	7529	392	7592	457	7827	393	7983	67	8347	305	8429	419
7032	79	7092	57	7279	55	7471	282	7530	392	7593	457	7828	393	7984	67	8348	305	8430	430
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7034	105	7094	409	7281	57	7473	283	7532	226	7595	456	7830	396	7986	67	8350	305	8432	416
7035	105	7095	409	7285	55	7474	283	7533	398	7597	513	7831	396	7987	67	8351	307	8433	416
7036	105	7096	409	7286	59	7475	283	7534	398	7598	404	7832	396	7988	67	8352	307	8434	419
7037	105	7097	409	7287	57	7476	283	7535	269	7599	404	7833	424	7989	67	8353	307	8435	419
7038	105	7098	409	7288	97	7477	283	7536	269	7621	64	7834	424	<b>8000</b>	46	8354	307	8436	419
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7042	105	7102	385	7421	158	7481	386	7540	395	7625	64	7838	425	8004	46	8358	307	8440	289
7043	105	7103	385	7422	158	7482	386	7541	424	7626	64	7839	425	8005	46	8359	307	8441	289
7044	105	7104	385	7423	158	7483	386	7542	395	7627	65	7840	408	8006	46	8370	48	8442	289
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7046	104	7106	385	7425	173	7485	386	7544	395	7629	65	7842	130	8008	67	8372	193	8444	289
7047	104	7107	385	7426	173	7486	386	7545	395	7630	65	7843	130	8009	190	8373	193	8445	289
7048	104	7108	385	7427	173	7487	386	7546	395	7665	41	7844	130	8010	190	8374	193	8446	289
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7053	104	7119	114	7432	228	7492	383	7551	134	7674	387	7869	51	8015	183	8382	291	8451	295
7054	104	7120	116	7433	228	7493	382	7552	137	7675	387	7888	513	8083	176	8383	291	8452	295
7055	104	7121	120	7434	183	7494	383	7553	135	7676	387	7889	437	8084	176	8384	292	8453	295
7056	104	7122	117	7435	183	7495	382	7554	130	7677	387	7890	37	8085	176	8385	292	8470	275
7057	75	7123	124	7436	183	7496	383	7555	130	7678	387	7891	37	8086	176	8386	292	8471	275
7058	75	7124	125	7437	183	7497	382	7556	53	7679	455	7899	136	8087	176	8387	406	8472	275
7059	75	7142	182	7438	465	7498	385	7557	53	7680	455	7900	136	8088	176	8388	406	8473	430
7060	75	7143	182	7439	465	7499	385	7558	53	7681	455	7901	136	8108	272	8389	406	8474	281

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8476	282	8562	261	8682	283	8967	311	9721	285	9837	101	10039	325	10099	264	10176	334
8477	282	8563	261	8684	481	8968	311	9722	285	9840	103	10040	324	10100	264	10177	334
8478	282	8564	281	8685	494	8969	311	9723	285	9841	103	10041	324	10101	264	10179	333
8479	421	8565	281	8686	494	8970	311	9724	285	9969	483	10042	324	10102	264	10181	333
8480	294	8566	281	8687	490	8971	313	9725	285	9971	306	10044	321	10103	265	10183	333
8481	294	8567	173	8784	153	8972	313	9726	285	9972	306	10045	328	10104	265	10185	333
8482	294	8568	173	8785	153	8973	313	9727	285	9973	306	10046	329	10105	265	10187	333
8483	294	8569	173	8786	153	8974	313	9728	285	9974	306	10047	329	10106	265	10188	333
8484	294	8570	173	8787	153	8975	313	9729	285	9975	306	10048	329	10107	265	10190	333
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8487	294	8581	34	8790	290	8978	313	9732	285	9985	377	10051	329	10110	263	10195	333
8488	294	8582	34	8791	290	8979	313	9733	285	9986	377	10052	329	10111	263	10196	333
8489	294	8583	34	8792	290	8980	313	9734	285	9987	377	10053	329	10112	264	10197	333
8500	481	8584	34	8793	290	8981	313	9735	285	9988	377	10054	505	10113	264	10199	333
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8507	281	8586	32	8795	153	8983	313	9737	285	9990	378	10056	505	10115	264	10201	333
8508	226	8587	32	8796	133	8984	314	9738	285	9993	506	10057	321	10116	264	10203	333
8509	309	8588	32	8797	134	8985	314	9739	285	9994	506	10058	505	10117	264	10205	333
8510	309	8589	32	8798	137	8986	314	9740	294	9996	506	10059	505	10118	265	10206	335
8511	309	8590	32	8799	135	8987	314	9741	294	9997	506	10060	297	10119	265	10207	335
8512	309	8591	32	8800	92	8988	279	9742	294	10000	318	10061	297	10120	265	10209	335
8513	309	8592	32	8803	93	8989	279	9743	294	10001	318	10062	299	10121	265	10210	335
8514	309	8593	114	8806	95	9000		9744	294	10002	318	10063	299	10122	265	10211	335
8515	309	8594	114	8809	399	9626	156	9745	294	10003	318	10064	327	10123	265	10212	335
8516	309	8595	226	8854	521	9627	156	9746	295	10004	318	10065	327	10124	236	10213	335
8517	309	8596	48	8932	280	9628	156	9747	295	10005	318	10066	327	10125	265	10214	334
8518	309	8597	48	8933	280	9629	157	9748	295	10006	318	10067	327	10126	265	10215	334
8519	309	8598	48	8934	280	9630	157	9749	295	10007	318	10068	327	10127	265	10216	334
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8526	261	8603	48	8939	280	9654	162	9754	295	10012	319	10073	321	10141	334	10221	334
8527	261	8604	46	8940	280	9655	162	9755	409	10013	319	10074	263	10142	334	10222	334
8528	261	8605	46	8941	280	9657	170	9756	409	10014	319	10075	263	10143	334	10223	334
8529	261	8606	46	8942	281	9658	170	9757	409	10015	319	10076	263	10144	334	10224	334
8532	261	8607	46	8943	281	9659	170	9758	409	10016	320	10077	263	10145	334	10225	334
8533	261	8608	46	8946	277	9660	170	9759	409	10017	320	10078	264	10146	334	10226	334
8534	261	8609	46	8947	277	9662	170	9760	288	10018	320	10079	264	10147	333	10227	334
8535	261	8640	41	8948	277	9663	170	9761	288	10019	320	10080	264	10148	333	10228	334
8536	261	8641	41	8949	277	9664	170	9763	288	10020	320	10081	264	10149	333	10230	334
8539	261	8642	41	8950	277	9665	170	9764	290	10021	320	10082	264	10150	333	10231	334
8540	261	8643	41	8951	277	9666	170	9765	290	10022	322	10083	264	10151	333	10232	334
8541	261	8644	41	8952	277	9706	421	9766	290	10023	322	10084	265	10153	333	10233	334
8542	261	8645	41	8953	277	9707	421	9767	290	10024	322	10085	265	10154	333	10234	334
8543	261	8646	41	8954	305	9708	421	9768	290	10025	322	10086	265	10155	334	10235	334
8546	261	8647	41	8955	305	9709	421	9769	290	10027	322	10087	265	10157	334	10236	334
8547	261	8648	41	8956	305	9710	421	9770	292	10028	322	10088	267	10159	334	10237	334
8548	261	8649	41	8957	305	9711	421	9771	292	10029	322	10089	267	10160	334	10238	334
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# Iconos / Icons



Catering



Buffet



Brasa



Sala  
Dining room



Bar  
Pub



Cocina  
Kitchen



Logística  
Logistics



Inox AISI 304



Inox AISI 430



Inox AISI 201



Acero de carbono  
Carbon Steel



Corcho  
Cork



Acrílico  
Acrylic



ABS Plastico  
ABS Plastic



Policarbonato  
Polycarbonate



Polipropileno  
Polypropylene



Polipropileno expandido  
Expanded polypropylene



Polietileno de alta densidad  
High density polyethylene



Nylon



Silicona  
Silicone



Caucho  
Rubber



Caucho termoplástico  
Thermoplastic Rubber



Madera estabilizada  
Stablised wood



Madera de roble  
Oak Wood



Madera de zebrano  
Zebra wood



Madera de palisandro  
Rosewood wood



Madera de pakka  
Pakka wood



Madera de mikarta  
Mikarta wood



Madera de olivo  
Olive wood



Madera de acacia  
Acacia wood



Madera de haya  
Beech wood



Madera de bambú  
Bamboo wood



Triple capa antiadherente  
Triple non-stick coating



Fondo sistema sandwich  
Sandwich bottom system



Pizarra  
Slate



Algodón  
Cotton



Kraft



Porcelana  
Porcelain



Aluminio  
Aluminium



Cobre  
Copper



Hierro fundido  
Cast iron



Hierro esmaltado  
Enamelled iron



Zinc



Glass  
Cristal



Borosilicato  
Borosilicate



Fiberglass



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



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¡No dudes en contactarnos!**

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