PINTINOX

EXPORT CATALOGUE HORECA 2019

1929 2019 90 ANNIVERSARIO PINTI

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EXPORT CATALOGUE - HORECA 2019

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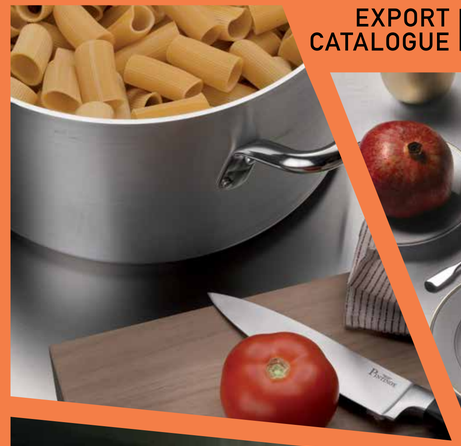
2019



1929 2019 90 ANNIVERSARIO PINTI

0001 Cucchiaio tavola - Table spoon - Cuiller de table - Tafelöffel - Cuchara mesa

0002 Forchetta tavola -Table fork - Fourchette de table - Tafelgabel - Tenedor mesa

0003 Coll. tavola -Table knife - Couteau de table - Tafelmesser - Cuchillo mesa

00CC Coll. tav. m.v. lama forg. -Table knife H.H and forg. blade - Cout. de table à m.c. et lame forg.- Tafelhohlheftm. mit geschm. Klinge - Cuch. mesa con m.h. y hoja forj.

00CA Coll. tav. senza bilancio - Special table knife - Couteau de table spécial - Tafelmesser spezial - Cuchillo mesa

00L3 Coll. tav. stamp. - Stamp. table knife - Cout. de table estampé - Tafelmesser - Gestanzt Cuc. mesa estampado

0067 Coltello bistecca - Steak knife - Couteau à steak - Steakmesser - Cuchillo chuleta

0004 Cucchiaio frutta -Dessert spoon - Cuiller dessert - Dessertöffel - Cuchara postre

0005 Forchetta frutta - Dessert fork - Fourchette dessert - Dessertgabel - Tenedor postre

0006 Coltello frutta - Dessert knife - Couteau dessert - Dessertmesser - Cuchillo postre

00L6 Coll. frutta stamp. - Stamp. dessert knife - Cout. dess. estampé - Dessertmess. gestanzt - Cuc. postre estamp.

00CD Coll. frutta m.v. lama forg. - Des. knife H.H and forg. blade - Cout. des. à m.c. et lame forg. - Desserthohlheftm. mit geschm. Klinge - Cuch. postre con m.h. y hoja forj.

00CB Coll. frut. senza bilancio - Special dessert knife - Cout. dessert spécial - Dessertmess. spezial - Cuc. postre

0007 Cucchiaino caffè - Tea-coffee spoon - Cuiller à café - Kaffeelöffel - Cuchara café

0008 Cucchiaino moka - Moka spoon - Cuiller à moka - Mokkalöffel - Cuchara moka

0010 Mestolo - Soup ladle - Louche - Suppenschöpfer - Cazo sopa

0011 Cucchiaione - Serving spoon - Cuiller de service - Gemüselöffel - Cuchara servir

0012 Forchettone - Serving fork - Fourchette de service - Servirgabel - Tenedor servir

0013 Mestolo salsa - Sauce ladle - Louche à sauce - Saucenlöffel- Cacillo salsa

0014 Cucchiaio insalata - Salad spoon - Cuiller à salade - Salatlöffel - Cuchara ensalada

0015 Forchetta insalata - Salad fork - Fourchette à salade - Salatgabel - Tenedor ensalada

0016 Forchettina dolce 4 spine - Pastry fork - Fourchette à gateau - Kuchengabel 4 Zinken - Tenedor postre 4 púas

0059 Cucchiaione risotto - Rice spoon - Cuiller à "risotto" - Reislöffel - Cuchara de arroz

00AW Mestolo Zakouski - Zakouski ladle - Louche Zakouski - Zakouski schöpfer - Cacillo Zakouski

0017 Forchettina dolce 3 spine - Pastry fork - Fourchette à gateau - Kuchengabel 3 Zinken - Tenedor postre 3 púas

0018 Cucchiaino dolce - Tea-cake spoon - Cuiller à gateau - Kuchenlöffel - Cuchara postre

00L9 Coltellino stamp. - Stamp. cake knife - Cout. à gateau estampé - Kuchenmess. gestanzt - Cuch. estampado

0019 Coltellino dolce - Pastry knife - Couteau à gateau - Kuchermesser - Cachillo postre

0020 Pala torta - Cake server - Pelle à tarte - Tortenheber - Pala pastel

0052 Cucchiaino bebè - Baby spoon - Cuiller à bebè - Babyloeffel - Cucharita bebè

00CR Cucchiaio crema - Cream spoon - Cuiller à crème - Sahnelöffel - Cuchara crema

0009 Forchetta carne - Meat fork - Fourchette à viande - Vorlegegabel - Tenedor carne

0022 Paletta gelato - Ice cream spoon - Cuiller à glace - Eislöffel - Cuchara para helado

0023 Cucchiaio formaggio - Grated-cheese spoon - Cuiller à parmesan - Käselöffel - Cuchara para queso

0025 Spalma burro - Butter spreader - Couteau à beurre - Buttermesser - Pala mantequilla

00CS Coll. burro m.v. lama forg. - Butter spr. H.H. & forg.blade - Cout. à beurre à m.c. et lame forg. - Hohlheft-Butter messer mit geschm. Klinge - Pala manteq. m.h. y hoja forj.

0026 Forchetta lumache - Snail fork - Fourchette à escargots - Schnec kengabel - Tenedor caracoles

0027 Forchetta ostriche - Oyster fork - Fourchette à huitres - Austerngabel - Tenedor ostras

00FM Forchetta molluschi - Shellfish fork - Fourchette à crustacés - Austerngabel - Tenedor marisco

0035 Sessola zucchero - Sugar spoon - Cuiller à sucre - Zuckerlöffel - Cuchara para azucarera

0036 Cucchiaino bibita - Long drink spoon - Cuiller à drink - Limolöffel - Cuchara refresco

0038 Cucchiaio gourmet/salsa - Gourmet spoon - Cuiller gourmet - Gourmetlöffel - Cuchara gourmet/salsa

0039 Cucchiaio brodo - Soup spoon - Cuiller à soupe - Fleischbrühelöffel - Cuchara caldo

00AT Cucchiaio Zakouski - Zakouski spoon - Cuiller Zakouski - Zakouskilöffel - Cuchara Zakouski

0028 Forchetta pesce - Fish fork - Fourchette à poisson - Fischgabel - Tenedor pescado

0029 Coltello pesce - Fish knife - Couteau à poisson - Fischmesser - Cuchillo pescado

0030 Forc. pesce servire - Fish serving fork - Fourc. à servir poisson - Fischserviergabel - Tenedor servir pescado

0031 Colt. pesce servire - Fish serving knife - Cout. à servir poisson - Fischserviermesser - Cuchillo servir pescado

Cod. 98900652

Graphic Design Elena Maccabiani
Ph Claudio Sambinelli

Cucchiaio tavola - Table spoon - Cuiller de table - Tafelöffel - Cuchara mesa 0001

Forchetta tavola -Table fork - Fourchette de table - Tafelgabel - Tenedor mesa 0002

Coll. tavola -Table knife - Couteau de table - Tafelmesser - Cuchillo mesa 0003

Coll. tav. m.v. lama forg. -Table knife H.H and forg. blade - Cout. de table à m.c. et lame forg.- Tafelhohlheftm. mit geschm. Klinge - Cuch. mesa con m.h. y hoja forj. 00CC

Coll. tav. senza bilancio - Special table knife - Couteau de table spécial - Tafelmesser spezial - Cuchillo mesa 00CA

Coll. tav. stamp. - Stamp. table knife - Cout. de table estampé - Tafelmesser - Gestanzt Cuc. mesa estampado 00L3

Coltello bistecca - Steak knife - Couteau à steak - Steakmesser - Cuchillo chuleta 0067

Cucchiaio frutta -Dessert spoon - Cuiller dessert - Dessertöffel - Cuchara postre 0004

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Coltello frutta - Dessert knife - Couteau dessert - Dessertmesser - Cuchillo postr 0006

Coll. frutta stamp. - Stamp. dessert knife - Cout. dess. estampé - Dessertmess. gestanzt - Cuc. postre estamp 00L6

Coll. frutta m.v. lama forg. - Des. knife H.H and forg. blade - Cout. des. à m.c. et lame forg. - Desserthohlheftm. mit geschm. Klinge - Cuch. postre con m.h. y hoja forj. 00CD

Coll. frut. senza bilancio - Special dessert knife - Cout. dessert spécial - Dessertmess. spezial - Cuc. postre 00CB

Cucchiaino caffè - Tea-coffee spoon - Cuiller à café - Kaffeelöffel - Cuchara café 0007

Cucchiaino moka - Moka spoon - Cuiller à moka - Mokkalöffel - Cuchara moka 0008

Mestolo - Soup ladle - Louche - Suppenschöpfer - Cazo sopa 0010

Cucchiaione - Serving spoon - Cuiller de service - Gemüselöffel - Cuchara servir 0011

Forchettone - Serving fork - Fourchette de service - Servirgabel - Tenedor servir 0012

Mestolo salsa - Sauce ladle - Louche à sauce - Saucenlöffel- Cacillo salsa 0013

Cucchiaio insalata - Salad spoon - Cuiller à salade - Salatlöffel - Cuchara ensalada 0014

Forchetta insalata - Salad fork - Fourchette à salade - Salatgabel - Tenedor ensalada 0015

Forchettina dolce 4 spine - Pastry fork - Fourchette à gateau - Kuchengabel 4 Zinken - Tenedor postre 4 púas 0016

Cucchiaione risotto - Rice spoon - Cuiller à "risotto" - Reislöffel - Cuchara de arroz 0059

Mestolo Zakouski - Zakouski ladle - Louche Zakouski - Zakouski schöpfer - Cacillo Zakouski 00AW

Forchettina dolce 3 spine - Pastry fork - Fourchette à gateau - Kuchengabel 3 Zinken - Tenedor postre 3 púas 0017

Cucchiaino dolce - Tea-cake spoon - Cuiller à gateau - Kuchenlöffel - Cuchara postre 0018

Coltellino stamp. - Stamp. cake knife - Cout. à gateau estampé - Kuchenmess. gestanzt - Cuch. estampado 00L9

Coltellino dolce - Pastry knife - Couteau à gateau - Kuchermesser - Cachillo postre 0019

Pala torta - Cake server - Pelle à tarte - Tortenheber - Pala pastel 0020

Cucchiaino bebè - Baby spoon - Cuiller à bebè - Babyloeffel - Cucharita bebè 0052

Cucchiaio crema - Cream spoon - Cuiller à crème - Sahnelöffel - Cuchara crema 00CR

Forchetta carne - Meat fork - Fourchette à viande - Vorlegegabel - Tenedor carne 0009

Paletta gelato - Ice cream spoon - Cuiller à glace - Eislöffel - Cuchara para helado 0022

Cucchiaio formaggio - Grated-cheese spoon - Cuiller à parmesan - Käselöffel - Cuchara para queso 0023

Spalma burro - Butter spreader - Couteau à beurre - Buttermesser - Pala mantequilla 0025

Coll. burro m.v. lama forg. - Butter spr. H.H. & forg.blade - Cout. à beurre à m.c. et lame forg. - Hohlheft-Butter messer mit geschm. Klinge - Pala manteq. m.h. y hoja forj. 00CS

Forchetta lumache - Snail fork - Fourchette à escargots - Schnec kengabel - Tenedor caracoles 0026

Forchetta ostriche - Oyster fork - Fourchette à huitres - Austerngabel - Tenedor ostras 0027

Forchetta molluschi - Shellfish fork - Fourchette à crustacés - Austerngabel - Tenedor marisco 00FM

Sessola zucchero - Sugar spoon - Cuiller à sucre - Zuckerlöffel - Cuchara para azucarera 0035

Cucchiaino bibita - Long drink spoon - Cuiller à drink - Limolöffel - Cuchara refresco 0036

Cucchiaio gourmet/salsa - Gourmet spoon - Cuiller gourmet - Gourmetlöffel - Cuchara gourmet/salsa 0038

Cucchiaio brodo - Soup spoon - Cuiller à soupe - Fleischbrühelöffel - Cuchara caldo 0039

Cucchiaio Zakouski - Zakouski spoon - Cuiller Zakouski - Zakouskilöffel - Cuchara Zakouski 00AT

Forchetta pesce - Fish fork - Fourchette à poisson - Fischgabel - Tenedor pescado 0028

Coltello pesce - Fish knife - Couteau à poisson - Fischmesser - Cuchillo pescado 0029

Forc. pesce servire - Fish serving fork - Fourc. à servir poisson - Fischserviergabel - Tenedor servir pescado 0030

Colt. pesce servire - Fish serving knife - Cout. à servir poisson - Fischserviermesser - Cuchillo servir pescado 0031

PINTINOX

EXPORT CATALOGUE **HORECA**

2019

1929 2019

90 ANNIVERSARIO

PINTI

HOtellerie REstaurant CAtering

Il catalogo HO.RE.CA. è la raccolta piu esauriente di prodotti in acciaio inossidabile destinati alla moderna ristorazione. Il capitolo posate offre l'immagine in scala 1/1 dei pezzi per un'immediata visualizzazione. Lo sviluppo in cucina segue rigorosamente il percorso del cibo dalla preparazione al trasporto sino alla presentazione.

The HO.RE.CA. catalogue is the most exhaustive collection of stainless steel products for today's catering. The catalogue dedicated to cutlery shows a 1/1 scale reproduction of the pieces for quick view. The kitchen development follows the food journey from preparation to transport and packaging.

Le catalogue HO.RE.CA. est la collection la plus complète de produits en acier inox destinés à la restauration moderne. Le chapitre "Couverts" présente l'image des pièces à l'échelle 1/1 pour une visualisation immédiate. Le développement à la cuisine suit rigoureusement le parcours des aliments, de la préparation à la présentation en passant par le transport.

Der HO.RE.CA.-Katalog ist die ausführlichste Sammlung an Produkten aus nichtrostendem Stahl, bestimmt für das moderne Gaststättengewerbe. Das Kapitel Besteck zeigt die massstabgetreueAbbildung der Teile für eine sofortige Darstellung. Die Entwicklung in der küche verfolgt rigoros den Weg der Speisen von der Vorbereitung über den Transport bis zum Servieren.

El catálogo HO.RE.CA. es la recopilación más completa de los productos de acero inoxidable dirigidos a la restauración moderna. El capítulo "Cubiertos" presenta la imagen de las piezas a escala 1/1 para una visualización inmediata. El desarrollo en la cocina sigue rigurosamente el recorrido de los alimentos, de la preparación a la presentación pasando por el transporte.

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LA STORIA

History

L'azienda **Pinti Inox S.p.A.** è localizzata in un'area "la Valtrompia" che da sempre è stata dedita alla lavorazione dei metalli. Dai tempi degli antichi Romani, le miniere di ferro, i monti boscosi per la produzione di carbone di legna, e la forza motrice dell'acqua dei torrenti hanno favorito l'industria metallurgica. Già dal Medio Evo la zona era conosciuta come centro di produzione di armi e lame. Nel 1929, dopo la grande crisi, Giacomo Pinti decide di mettersi in proprio e costruire la sua prima officina in Lumezzane per la lavorazione di posate in ottone cromato e coltelleria. Successivamente l'azienda è cresciuta fino a diventare un'importante entità industriale. In questi anni di storia l'azienda si è evoluta ed è diventata leader nel settore della posateria.Oggi siamo alla terza generazione, con ogni membro della famiglia a presiedere un ruolo chiave nell'azienda. Lo sforzo di modernizzazione ha portato la società a dotarsi di automatismi industriali ed al rinnovamento delle gamme di prodotti. È dal 1929 che la nostra azienda è leader nella posateria ed offre numerose linee complete (classiche, moderne, di tendenza). Le gamme si abbinano perfettamente a tutti gli stili delle porcellane esistenti per creare un insieme armonioso sulle tavole eleganti. Le linee sono sempre complete di tutte le pezzature necessarie ed alcune versioni hanno anche il coltello manico cavo, lama forgiata.

Pinti Inox S.p.A. *is situated in an area known as "Valtrompia" which has always been linked strongly with the metal-working sector. Since the days of the Ancient Romans, the iron mines and tree-covered mountains for the production of coal, joined by the driving force of the water flowing along the rivers, have favoured the metallurgy industry. The area was well known for the production of weapons and blades as early as the Middle Ages. In 1929, after the great recession, Giacomo Pinti decided to set up his own business, opening his first workshop in Lumezzane, where he produced chrome-plated brass cutlery and knives. The company subsequently grew and developed into an important industrial concern. Nowadays the third generation of the family runs the company. Each member oversees a key role in the company. Considerable modernisation has led the company to acquire industrial automated systems and fully renew the product ranges. Our company has been a leader in the cutlery market since 1929. We offer a variety of complete ranges in classic, modern and fashionable styles that make a perfect match with all styles of tableware and go together to create a harmonious ensemble for elegant tabletop. Our lines offer all the accessories you may require to beautifully set your table and some of them have hollow handle knives with forged blades.*

L'AZIENDA

The company

Oggi l'azienda vanta un'entità produttive e due unità distributive:
1.SAREZZO (ITALY): Pintinox S.p.A. con lo stabilimento di Sarezzo che occupa 15.000 m² coperti, in cui vi sono le produzioni di: tutti gli stampi ed attrezzature del gruppo, posateria con cicli completi, posateria forgiata, coltelleria, vasellame e accessori, pentolame professionale, linee buffet ed articoli professionali.
2.GERMANY: In Germania la società Pinti inox GmbH si occupa della distribuzione sul territorio tedesco.

Today the company has two production units and three distribution units:
1.SAREZZO (ITALY): Pintinox S.p.A. with the Sarezzo plant, occupying an indoor area of 15,000 m², housing production of: all the group's moulds and equipment, complete cycle cutlery, forged cutlery, knives, tableware and accessories, professional pans, buffet line and professional articles.
2.GERMANY: In Germany, Pinti inox GmbH handles distribution throughout German territory.

DNV

Quality Certificate

MANAGEMENT SYSTEM CERTIFICATE

Certificato no./Certificate No.:
CERT-07553-2000-AQ-MIL-SINCERT

Data prima emissione/Initial date:
14 dicembre 2000

Validità:/Valid:
04 marzo 2018 - 04 marzo 2021

Si certifica che il sistema di gestione di/This is to certify that the management system of

PINTI INOX S.p.A. Sede Legale ed Operativa
Via Antonini, 87 - 25068 Sarezzo (BS) - Italy

È conforme ai requisiti della norma per il Sistema di Gestione Qualità/
has been found to conform to the Quality Management System standard:
ISO 9001:2015

Questa certificazione è valida
per il seguente campo applicativo:

Progettazione e produzione di: posateria, pentolame per uso domestico, alberghiero e catering ed oggetti in acciaio inox per la tavola e la cucina (EA 17)

This certificate is valid
for the following scope:

Design and manufacture of: cutlery, cookware for domestic, hotels and catering uses, stainless steel tableware and kitchen accessories (EA 17)

Luogo e Data/Place and date:
Vimercate (MB), 01 marzo 2018

ACCREDIA
L'ENTE ITALIANO DI ACCREDITAMENTO

SGQ N° 003 A
SGA N° 003 D
SGE N° 007 M
SGR N° 004 F
EMAS N° 009 P
PRD N° 003 B
PRS N° 094 C
SSI N° 002 G

Membro di MLA EA per gli schemi di accreditamento SGQ, SGA, PRD, PRS, ISP, GHG, LAB e LAT, di MLA IAF per gli schemi di accreditamento SGQ, SGA, SSI, FSM e PRD e di MRA ILAC per gli schemi di accreditamento LAB, MED, LAT e ISP

Per l'Organismo di Certificazione/
For the Certification Body
DNV GL – Business Assurance
Via Energy Park, 14 - 20871 Vimercate (MB) - Italy

Zeno Beltrami
Management Representative

La validità del presente Certificato è subordinata al rispetto delle condizioni contenute nel Contratto di Certificazione/
Lack of fulfilment of conditions as set out in the Certification Agreement may render this Certificate invalid.
DNV GL Business Assurance Italia S.r.l., Via Energy Park, 14 - 20871 Vimercate (MB) - Italy. TEL:039 68 99 905. www.dnvgl.it

PINTI1929
MADE IN ITALY

E' la linea più prestigiosa che racchiude 90 anni di storia. Identifica la gamma più importante della ns. produzione. In cui qualità, ricerca e innovazione si fondono in prodotti unici ed esemplari.

It is the most prestigious line that includes 90 years of history. *This brand identifies the most important range of our production: quality, design, research and innovation come together in unique products.*

PINTINOX
MADE IN ITALY

E' il nostro Marchio, la nostra identità.
I prodotti raggruppati sotto questo marchio sono tutti i prodotti di uso quotidiano, strumenti e accessori che caratterizzano maggiormente la nostra azienda che ottimizzano il rapporto qualità prezzo nella vita di tutti i giorni.

This is our brand , our identity.
The products grouped under this brand are for a daily use. Tools and accessories that most characterize our company willing to produce value for money products for everyday life.

LADURÉE

INFINITO TREASURE pag.376

Per maggiori info vedi catalogo Luxury Collection / For more informations see Luxury Collection catalog

FINITURE SPECIALI

Special finished

ON DEMAND

TREASURE - GOLD, BRONZE, TITANIUM, TOTAL BLACK

Titanio, bronzo e oro: le nostre posate diventano dei pezzi unici, inimitabili e indimenticabili. Grazie a sofisticate tecnologie all'avanguardia, trasformiamo le nostre più belle posate classiche e di design in veri e propri tesori per la tavola. Le posate Tresure sono rivestite in PVD (acronimo di Physical Vapour Deposition), depositi metallici superficiali, sotto forma di film molto sottili, ottenuti con tecnologie altamente innovative che permettono di ottenere durezze superficiali molto elevate. A ciò si aggiunge la possibilità di ottenere diversi tipi di colorazioni senza alterare la lucentezza tipica dell'acciaio nè l'atocissità del prodotto, che può quindi entrare in contatto con gli alimenti. Ordine minimo 240 pz assortiti per colore. In ogni caso non si accettano ordini inferiori ai 36 pz per pezzatura e a 6 pz per i servire.

Titanium, bronze, gold: our cutlery comes alive and becomes unique and unforgettable. Thanks to our sophisticated and avant-garde technologies, our most beautiful and classic cutlery becomes design cutlery and a real treasure for the table. The Tresure cultery describes a variety of vaccum deposition methods used to deposit this films by the condensation of vaporized form of the desired film material onto various workpiece surfaces. The result is a higher hardness surface and the possibility to obtain different colors without altering the polished steel. Minimum order quantity 240 pcs mixed per colour. In any case orders under 36 pcs assortied and 6 pcs serving cutlery will be not accepted.

ALCHIMIQUE - GOLD, BRONZE, TITANIUM

Alchimique una preziosa finitura PVD che conferisce tre tonalità esclusive e pregiate alle posate della Collezione Stone Washed: Gold, gioielli sulla tavola; Bronze, metallo naturale; Titanium, la forza unita allo stile. Ordine minimo 240 pz assortiti per colore. In ogni caso non si accettano ordini inferiori ai 36 pz per pezzatura e a 6 pz per i servire.

Alchimique is a precious PVD coating made in 3 different special colors for an astonish Stone Washed Cutlery Collection. Gold, jewellery on the table. Bronze, pure metal. Titanium, power and style. Minimum order quantity 240 pcs mixed per colour. In any case orders under 36 pcs assortied and 6 pcs serving cutlery will be not accepted.

STONE WASHED

La Collezione Stone Washed nasce dal desiderio di esaltare la propria tavola in perfetto stile retrò con articoli ricercati e di ottima fattura. I prodotti, attentamente selezionati nelle gamme Pintinox e Pinti 1929, sono antichizzati con uno speciale processo detto Stone Wash: il risultato è un prodotto unico nell'aspetto e qualitativamente perfetto. Per garantire un elevato standard di qualità, tutti i coltelli sono stati riaffilati dopo avere subito il trattamento Stone Wash. Tutte le serie proposte sono complete di tutte le pezzature e già disponibili per la vendita. Ordine minimo 120 pz per pezzatura e 12 pz per i servire.

The Stone Washed Collection is a selection from Pintinox cutlery assortment. The aim is to offer quality cutlery to the customers willing to create a retro atmosphere when laying their tables. This cutlery has been stone washed to create a vintage effect on the stainless steel, intentionally creating a finish with a non-uniform appearance; each piece is therefore unique. All our knives have been resharpened after the Stone Wash process to ensure the usual high quality standard. Minimum order quantity 120 pcs per item and 12 pcs serving cutlery.

MYSTIQUE

Finitura raffinata ed elegante, delicatamente ruvida al tatto. Grazie a un processo di sabbiatura profonda ogni articolo è resistente ad urti e abrasioni ed è adatto all'utilizzo anche nella ristorazione professionale. Ordine minimo 60 pz per pezzatura e 12 pz per i servire.

Sandblasted stainless steel for an elegant mat finishing. Thanks to a deep sandblasting process, every item is strike and abrasion resistant and suitable for using in Horeca. Minimum order quantity 60 pcs per item and 12 pcs serving cutlery.

ARGENTATURA - SILVER PLATED EN1=10 MIC.

L'argentatura della nostra posateria si basa su 50 anni di esperienza e su una tecnologia avanzata. Il materiale base é l'acciaio al 18/10, sul quale viene applicato uno strato di argento spesso 10 micron tramite processo galvanico. Sulle parti esposte ad un'usura maggiore, come le punte della forchetta ed i punti di appoggio, viene apportato un doppio strato al fine di garantire all'argentatura una durata omogenea nel tempo. Sebbene possibile si sconsiglia il lavaggio in lavastoviglie. Ordine minimo 240 pz assortiti. In ogni caso non si accettano ordini inferiori ai 36 pz per pezzatura e a 6 pz per i servire.

Our silver plating process for cutlery is based on 50 years of experience and state-ofart technology. The basic material is stainless steel 18/10 to which a 10-micron layer of silver is applied by galvanisation. The parts most exposed to wear, such as the tips and resting points are given a double layer to guarantee long-lasting plating. Thick plate silverware can't be washed in the dishwasher. Minimum order quantity 240 pcs. In any case orders under 36 pcs assortied and 6 pcs serving cutlery will be not accepted.

ARGENTATURA 30 MICRON SU RICHIESTA - SILVER PLATING 30 MICRON ON REQUEST

Ordine minimo 240 pz assortiti. In ogni caso non si accettano ordini inferiori ai 36 pz per pezzatura e a 6 pz per i servire. - *Minimum order quantity 240 pcs per item. In any case orders under 36 pcs assortied and 6 pcs serving cutlery will be not accepted.*

Aggiungere al prezzo dello sfuso - Add to the price of the unpacked item - Ajouter au prix des pièces en vrac - Dem Preis des nicht verpackten Artikels - Adicionar al precio del artìculo no acondicionado

Per griglie Finiture Speciali vedi pag 376 / *For Special Finished tables see page 376*

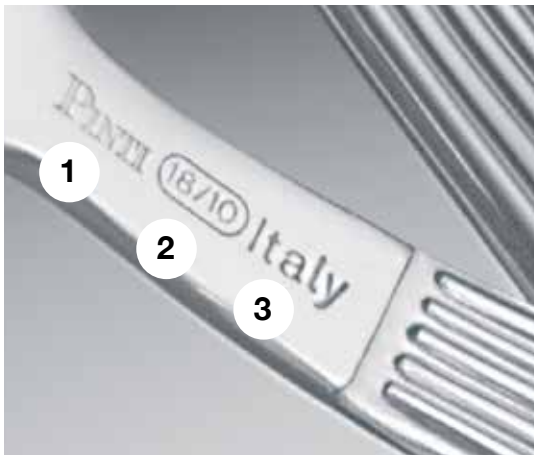
LISTINO FINITURE SPECIALI PER VARIANTI ON DEMAND

Special Finished on demand price list

Cod.	Descrizione - *Description*	**Treasure Gold** Euro	**Treasure Bronze Titanium** Euro	**Treasure Total Black** Euro	**Stone Washed** Euro	**Alchimique Gold** Euro	**Alchimique Bronze Titanium** Euro	**Mystique** Euro	**Argentatura Silver Plated** (10 µ) Euro
01	Cucch. tavola - *Table spoon - Cuiller de table - Tafellöffel - Cuchara mesa*	**5,20**	**8,30**	**4,90**	**0,64**	**5,84**	**8,94**	**1,10**	**7,00**
02	Forch. tavola -*Table fork - Fourchette de table - Tafelgabel - Tenedor mesa*	**5,20**	**8,30**	**4,90**	**0,64**	**5,84**	**8,94**	**1,10**	**5,90**
03	Colt. tavola -*Table knife - Couteau de table - Tafelmesser - Cuchillo mesa*	**5,20**	**8,30**	**4,90**	**0,74**	**5,94**	**9,04**	**1,10**	**7,00**
CC	Colt. tavola m.v. lama forg. - *Table knife H.H and forged blade - Couteau de table à m.c. et lame forgée - Tafelhohlheftmesser mit geschmiedeter Klinge - Cuchillo mesa con m.h. y hoja forjada*	**-**	**-**	**-**	**0,74**	**-**	**-**	**1,10**	**7,80**
04	Cucch. frutta - *Dessert spoon - Cuiller dessert - Dessertlöffel - Cuchara postre*	**5,20**	**8,30**	**4,20**	**0,64**	**5,84**	**8,94**	**1,00**	**6,20**
05	Forch. frutta - *Dessert fork - Fourchette dessert - Dessertgabel - Tenedor postre*	**5,20**	**8,30**	**4,20**	**0,64**	**5,84**	**8,,94**	**1,00**	**5,30**
06	Colt. frutta - *Dessert knife - Couteau dessert - Dessertmesser - Cuchillo postre*	**5,20**	**8,30**	**4,20**	**0,74**	**5,94**	**9,04**	**1,00**	**7,20**
CD	Colt frutta m.v. lama forg. - *Dessert knife H.H and forged blade Couteau dessert à m.c. et lame forgée - Desserthohlheftmesser mit geschmiedeter Klinge - Cuchillo postre con m.h. y hoja forjada*	**-**	**-**	**-**	**0,74**	**-**	**-**	**1,00**	**7,20**
07	Cucch. caffè - *Tea-coffee spoon - Cuiller à café - Kaffeelöffel - Cuchara café*	**4,30**	**5,70**	**3,30**	**0,54**	**4,84**	**6,24**	**0,92**	**4,00**
08	Cucch. moka - *Moka spoon - Cuiller à moka - Mokkalöffel - Cuchara moka*	**3,80**	**5,70**	**3,10**	**0,54**	**4,34**	**6,24**	**0,92**	**3,00**
10	Mestolo - *Soup ladle - Louche - Suppenschöpfer - Cazo sopa*	**20,90**	**24,90**	**16,60**	**1,70**	**22,60**	**26,60**	**1,40**	**28,90**
11	Cucchiaione - *Serving spoon - Cuiller de service - Gemüselöffel - Cuchara servir*	**8,80**	**11,30**	**8,40**	**0,96**	**9,76**	**12,26**	**1,30**	**8,40**
12	Forchettone - *Serving fork - Fourchette de service - Serviergabel - Tenedor servir*	**8,80**	**11,30**	**8,40**	**0,96**	**9,76**	**12,26**	**1,30**	**8,40**
13	Mestolo salsa - *Sauce ladle - Louche à sauce - Saucenlöffel - Cacillo salsa*	**20,90**	**24,90**	**16,60**	**1,70**	**22,60**	**26,60**	**1,40**	**12,00**
15	Forch. insalata - *Salad fork - Fourchette à salade - Salatgabel - Tenedor ensalada*	**8,80**	**11,30**	**8,40**	**0,96**	**9,76**	**12,26**	**1,30**	**8,40**
16	Forch. dolce 4 spine - *Pastry fork - Fourchette gateau - Kuchengabel 4 Zinken - Tenedor postre 4 p as*	**5,20**	**8,30**	**4,20**	**0,64**	**5,84**	**8,94**	**1,00**	**5,30**
17	Forch. 3 spine - *Pastry fork - Fourchette à gateau - Kuchengabel 3 Zinken - Tenedor postre 3 púas*	**5,20**	**8,30**	**3,30**	**0,64**	**5,84**	**8,94**	**0,92**	**3,60**
18	Cucch. dolce - *Tea-cake spoon - Cuiller à gateau - Kuchenlöffel - Cuchara postre*	**5,20**	**8,30**	**4,20**	**0,64**	**5,84**	**8,94**	**1,00**	**4,40**
19	Colt. dolce - *Pastry knife - Couteau à gateau - Kuchenmesser - Cachillo postre*	**5,20**	**8,30**	**4,20**	**0,74**	**5,94**	**9,04**	**1,00**	**6,60**
20	Pala torta - *Cake server - Pelle à tarte - Tortenheber - Pala pastel*	**17,50**	**22,80**	**15,70**	**0,96**	**18,46**	**23,76**	**1,30**	**12,00**
CR	Cucch. crema - *Cream spoon - Cuiller à crème - Sahnelöffel - Cuchara crema*	**5,20**	**8,30**	**4,20**	**0,64**	**5,84**	**8,94**	**1,00**	**4,40**
39	Cucch. brodo - *Soup spoon - Cuiller à soupe - Fleischbrühelöffel - Cuchara caldo*	**5,20**	**8,30**	**4,20**	**0,64**	**5,84**	**8,94**	**1,10**	**6,30**
22	Paletta gelato - *Ice cream spoon - Cuiller à glace - Eislöffel - Cuchara para helado*	**5,20**	**8,30**	**4,20**	**0,64**	**5,84**	**8,94**	**1,10**	**3,70**
36	Cucch. bibita - *Long drink spoon - Cuiller à drink - Limolöffel - Cuchara refresco*	**8,80**	**11,30**	**8,40**	**0,96**	**9,76**	**12,26**	**1,10**	**4,70**
28	Forch. pesce - *Fish fork - Fourchette à poisson - Fischgabel - Tenedor pescado*	**5,20**	**8,30**	**4,90**	**0,64**	**5,84**	**8,94**	**1,10**	**5,30**
29	Colt. pesce - *Fish knife - Couteau à poisson - Fischmesser - Cuchillo pescado*	**5,20**	**8,30**	**4,90**	**0,64**	**5,84**	**8,94**	**1,10**	**5,30**
30	Forch. pesce servire - *Fish serving fork - Fourchette à servir poisson - Fischserviergabel - Tenedor servir pescado*	**8,80**	**11,30**	**8,40**	**0,96**	**9,76**	**12,26**	**1,30**	**9,00**
31	Colt. pesce servire - *Fish serving knife - Couteau à servir poisson - Fischserviermesser - Cuchillo servir pescado*	**8,80**	**11,30**	**8,40**	**0,96**	**9,76**	**12,26**	**1,30**	**9,00**

PUNZONATURA

Marking



La punzonatura consiste nel simbolo di identificazione delle parti ed ha il seguente significato:
1.Nome del costruttore
2.Materiale utilizzato
3.Paese d'oigine del costruttore

Marking is the identification mark of pieces and means:
1.Name of manufacturer
2.Material
3.Manufacturer's place of origin

Punzonatura Meccanica:
Cod. S0001000 - Si ottiene quando il logo viene stampato durante la produzione dell'articolo. Non vengono accettati ordini inferiori ai 1200 pz x pezzatura. Il costo per l'attrezzatura macchina e per la realizzazione dei punzoni personalizzati è di 500,00 Euro netti per pezzatura che verranno aggiunti a fondo fattura.

Mechanical Stamped:
Cod. S0001000 - This process is reached when a logo is stamped during the production of the article. The minimum order accepted is 1200 pieces for item. The net cost to equip the machine and to realize personalized punches is 500,00 Euros each item and it will be added at the end of the invoice.

Punzonatura Laser:
quando il logo viene applicato con questa tecnica non vengono accettati ordini per quantitativi inferiori ai 240 pz. per pezzatura.
Da 240 a 600 pz. Euro 0,20 netti al pezzo
Da 601 a 1.200 pz. Euro 0,15 netti al pezzo - oltre i 1.200 pz. Euro 0,10 netti al pezzo (Spese a punzone Euro 60,00 netti).

Laser Stamping:
when laser stamping is used, we only accept orders for more than 240 pcs for each item.
From 240 to 600 pcs Euro 0,20 net per pce
From 601 to 1.200 pcs Euro 0,15 net per pce - More than 1.200 pcs Euro 0,10 net per pce (Net tooling costs Euro 60,00).

TRICANA
TRICANA

SPATEN pag.31

POSATE

Cutlery

Couverts

Besteck

Cubiertos

PINTI1929 Relais Chateaux

PINTINOX Hotel Division

Per alimenti
Suitable for foodstuffs
Apte au contact avec les aliments
Für Lebensmittel
Apto para alimentos

Garantito per lavastoviglie
Disshwasher safe
Inalterable dans lave-vaisselle
Spuelmaschinenfest
Apto para lavavajillas

POSATE 1:1

Size cutlery 1:1

Come scegliere una posata.

È la cosa più facile del mondo!

Basta definire il piatto e facilmente si trova l'abbinamento più efficace, sfogliando il catalogo. Le foto delle posate sono in scala 1/1: accostando il piatto alla fotografia della posata si può verificare immediatamente l'aspetto scenico e definire la scelta.

How to choose cutlery.

Nothing could be easier!

All you have to do is select a plate and you can then find the best match by simply flicking through our catalogue. The photos of our cutlery are on a 1/1 scale which means that by placing your plate next to the photo of the cutlery you can immediately see how well they go together and make your choice.

Comment choisir un couvert.

C'est la chose la plus simple du monde!

Il suffit de définir l'assiette et de feuilleter le catalogue pour trouver aisément l'association la plus efficace. Les photos des couvercles sont à l'échelle 1/1: en associant la vaisselle à la photographie du couvert, vous pouvez vérifier immédiatement l'effet et définir votre choix.

Und so wählen Sie ein Besteck aus.

Es ist kinderleicht!

Sie brauchen nur einen Teller festzulegen und schon erscheint beim Blättern im Katalog die wirksamste Zusammenstellung. Das Besteck ist 1:1 abgebildet: Wenn Sie einen Teller neben das Bild stellen, können Sie sofort feststellen, ob dieses passt, und Ihre Wahl treffen.

Cómo elegir un cubierto.

¡Es la cosa más fácil del mundo!

Basta describir el plato y se encuentra siempre la combinación más eficaz, hojeando el catálogo. Las fotos de los cubiertos son en escala 1/1: acercando el plato a la fotografía del cubierto se puede comprobar inmediatamente el efecto y definir la elección.

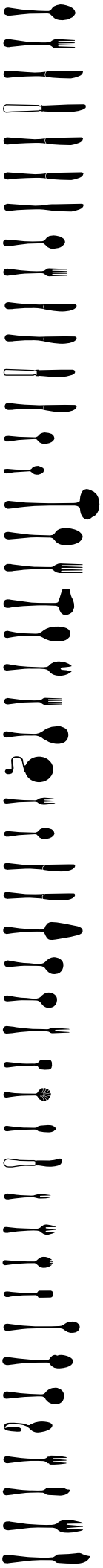
BRAMANTE
0780

PINTI1929

inox 18/10

forgiato - *forged*

Cod.	cm	Euro
0001	20,8	**11,04**
0002	21,1	**11,04**
0003	23,5	**11,04**
00CC	-	**-**
00CA	-	**-**
00L3	-	**-**
0067	-	**-**
0004	18,4	**10,16**
0005	18,4	**10,16**
0006	21,3	**10,34**
00L6	-	**-**
00CD	-	**-**
00CB	-	**-**
0007	15,5	**9,06**
0008	12,4	**8,86**
0010	27,2	**26,00**
0011	23,8	**16,28**
0012	24,0	**16,28**
0013	17,5	**13,66**
0014	-	**-**
0015	-	**-**
0016	-	**-**
0059	-	**-**
00AW	-	**-**
0017	16,4	**10,00**
0018	-	**-**
00L9	-	**-**
0019	-	**-**
0020	25,2	**21,84**
0052	-	**-**
00CR	-	**-**
0009	-	**-**
0022	-	**-**
0023	-	**-**
0025	-	**-**
00CS	-	**-**
0026	-	**-**
0027	-	**-**
00FM	-	**-**
0035	-	**-**
0036	-	**-**
0038	-	**-**
0039	18,2	**10,38**
00AT	-	**-**
0028	18,6	**10,92**
0029	20,6	**10,92**
0030	-	**-**
0031	-	**-**

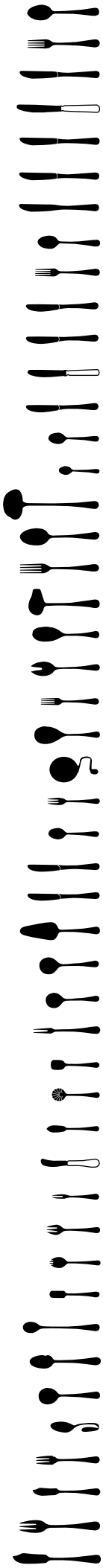


ELLADE
0790

PINTI1929

inox 18/10

forgiato - *forged*



Cod.	cm	**Euro**
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00CA	-	**-**
00L3	-	**-**
0067	-	**-**
0004	18,7	**9,98**
0005	18,4	**9,98**
0006	21,7	**10,34**
00L6	-	**-**
00CD	-	**-**
00CB	-	**-**
0007	15,5	**8,90**
0008	12,5	**8,68**
0010	27,2	**25,50**
0011	24,4	**15,96**
0012	24,5	**15,96**
0013	18,9	**13,38**
0014	-	**-**
0015	-	**-**
0016	-	**-**
0059	-	**-**
00AW	-	**-**
0017	16,4	**9,64**
0018	-	**-**
00L9	-	**-**
0019	-	**-**
0020	24,6	**21,42**
0052	-	**-**
00CR	-	**-**
0009	-	**-**
0022	-	**-**
0023	-	**-**
0025	-	**-**
00CS	-	**-**
0026	-	**-**
0027	-	**-**
00FM	-	**-**
0035	-	**-**
0036	-	**-**
0038	-	**-**
0039	17,9	**10,28**
00AT	-	**-**
0028	18,6	**10,72**
0029	20,6	**10,72**
0030	-	**-**
0031	-	**-**

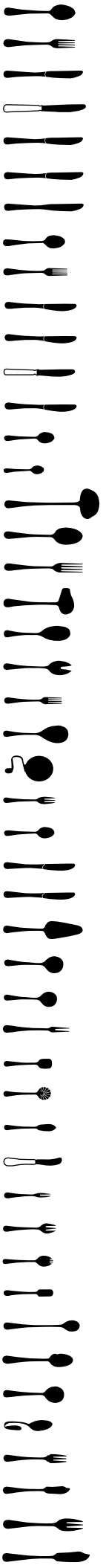
HERMITAGE
0870

PINTI1929

inox 18/10

forgiato - *forged*

Cod.	cm	Euro
0001	20,4	**8,44**
0002	20,3	**8,44**
0003	23,5	**6,58**
00CC	-	**-**
00CA	-	**-**
00L3	-	**-**
0067	-	**-**
0004	-	**-**
0005	18,3	**7,48**
0006	21,2	**5,68**
00L6	-	**-**
00CD	-	**-**
00CB	-	**-**
0007	14,3	**5,32**
0008	11,4	**5,20**
0010	27,7	**18,50**
0011	23,1	**11,14**
0012	24,1	**11,14**
0013	17,2	**12,88**
0014	-	**-**
0015	-	**-**
0016	-	**-**
0059	-	**-**
00AW	-	**-**
0017	15,3	**5,62**
0018	-	**-**
00L9	-	**-**
0019	-	**-**
0020	24,1	**11,68**
0052	-	**-**
00CR	-	**-**
0009	-	**-**
0022	-	**-**
0023	-	**-**
0025	-	**-**
00CS	-	**-**
0026	-	**-**
0027	-	**-**
00FM	-	**-**
0035	-	**-**
0036	-	**-**
0038	-	**-**
0039	18,4	**7,48**
00AT	-	**-**
0028	18,4	**7,90**
0029	20,1	**8,12**
0030	-	**-**
0031	-	**-**

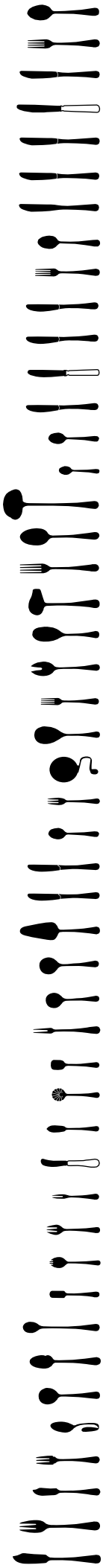


PRIVILEGE
0510

PINTI1929

inox 18/10

mm 4,0



Cod.	cm	Euro
0001	21,0	**6,32**
0002	21,4	**6,32**
0003	23,0	**7,36**
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00CA	-	**-**
00L3	-	**-**
0067	-	**-**
0004	18,5	**6,22**
0005	18,7	**6,22**
0006	21,0	**7,00**
00L6	-	**-**
00CD	-	**-**
00CB	-	**-**
0007	14,5	**4,38**
0008	12,5	**4,38**
0010	27,8	**17,24**
0011	23,6	**9,64**
0012	24,0	**9,64**
0013	18,5	**10,82**
0014	-	**-**
0015	-	**-**
0016	-	**-**
0059	-	**-**
00AW	-	**-**
0017	16,6	**4,82**
0018	-	**-**
00L9	-	**-**
0019	-	**-**
0020	26,0	**12,42**
0052	-	**-**
00CR	-	**-**
0009	-	**-**
0022	-	**-**
0023	-	**-**
0025	-	**-**
00CS	-	**-**
0026	-	**-**
0027	-	**-**
00FM	-	**-**
0035	-	**-**
0036	-	**-**
0038	-	**-**
0039	18,2	**6,12**
00AT	-	**-**
0028	18,9	**6,54**
0029	21,2	**6,54**
0030	-	**-**
0031	-	**-**

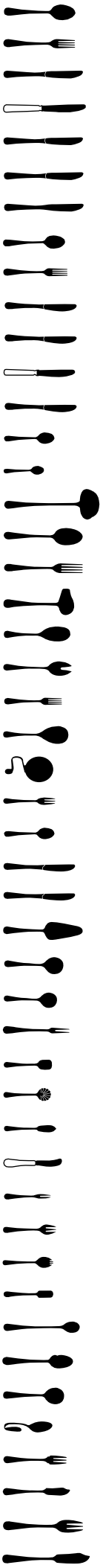
OCTAVIA
0860

PINTI1929

inox 18/10

mm 4,0

Cod.	cm	Euro
0001	20,5	**6,06**
0002	20,7	**6,06**
0003	23,5	**6,24**
00CC	-	**-**
00CA	-	**-**
00L3	-	**-**
0067	-	**-**
0004	18,1	**5,62**
0005	18,3	**5,62**
0006	20,5	**5,78**
00L6	-	**-**
00CD	-	**-**
00CB	-	**-**
0007	13,9	**2,82**
0008	12,0	**2,60**
0010	29,5	**19,46**
0011	24,0	**9,64**
0012	24,0	**9,64**
0013	17,3	**11,38**
0014	-	**-**
0015	-	**-**
0016	-	**-**
0059	-	**-**
00AW	-	**-**
0017	15,5	**3,16**
0018	-	**-**
00L9	-	**-**
0019	-	**-**
0020	24,3	**10,82**
0052	-	**-**
00CR	-	**-**
0009	-	**-**
0022	-	**-**
0023	-	**-**
0025	-	**-**
00CS	-	**-**
0026	-	**-**
0027	-	**-**
00FM	-	**-**
0035	-	**-**
0036	-	**-**
0038	-	**-**
0039	-	**-**
00AT	-	**-**
0028	18,2	**5,62**
0029	20,7	**5,78**
0030	-	**-**
0031	-	**-**



VITTORIALE
1640

PINTI1929

inox 18/10

mm 3,0

Cod.	cm	Euro
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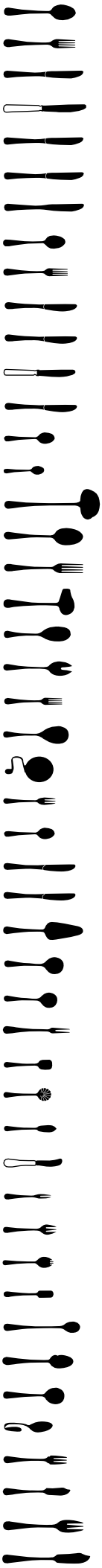
0002	20,9	**4,52**
0003	24,0	**7,00**
00CC	24,5	**11,36**
00CA	-	**-**
00L3	-	**-**
0067	-	**-**
0004	18,8	**4,38**
0005	18,6	**4,38**
0006	21,5	**6,90**
00L6	-	**-**
00CD	21,5	**11,24**
00CB	-	**-**
0007	14,5	**2,24**
0008	12,0	**2,24**
0010	28,2	**15,86**
0011	24,2	**7,82**
0012	24,0	**7,82**
0013	17,8	**9,10**
0014	-	**-**
0015	-	**-**
0016	-	**-**
0059	-	**-**
00AW	-	**-**
0017	15,9	**2,90**
0018	-	**-**
00L9	-	**-**
0019	-	**-**
0020	24,8	**10,94**
0052	-	**-**
00CR	-	**-**
0009	-	**-**
0022	-	**-**
0023	-	**-**
0025	-	**-**
00CS	-	**-**
0026	-	**-**
0027	-	**-**
00FM	-	**-**
0035	-	**-**
0036	-	**-**
0038	-	**-**
0039	17,7	**4,38**
00AT	-	**-**
0028	18,7	**4,72**
0029	21,0	**4,72**
0030	-	**-**
0031	-	**-**

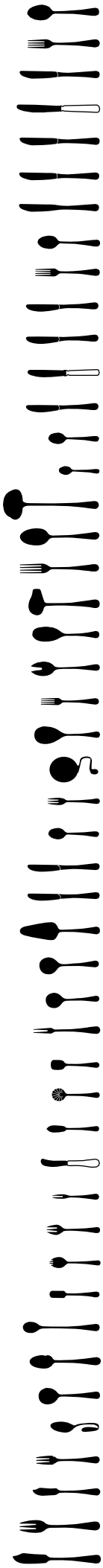


SPATEN
1630

PINTI1929

inox 18/10

mm 3,0



Cod.	cm	Euro
0001	20,9	**4,52**
0002	20,9	**4,52**
0003	24,0	**7,00**
00CC	24,5	**11,36**
00CA	-	**-**
00L3	-	**-**
0067	-	**-**
0004	18,8	**4,38**
0005	18,6	**4,38**
0006	21,5	**6,90**
00L6	-	**-**
00CD	21,5	**11,24**
00CB	-	**-**
0007	14,5	**2,24**
0008	12,0	**2,24**
0010	27,5	**15,86**
0011	24,2	**7,82**
0012	24,0	**7,82**
0013	17,8	**9,10**
0014	-	**-**
0015	-	**-**
0016	-	**-**
0059	-	**-**
00AW	-	**-**
0017	16,0	**2,90**
0018	-	**-**
00L9	-	**-**
0019	-	**-**
0020	24,8	**10,94**
0052	-	**-**
00CR	-	**-**
0009	-	**-**
0022	-	**-**
0023	-	**-**
0025	-	**-**
00CS	-	**-**
0026	-	**-**
0027	-	**-**
00FM	-	**-**
0035	-	**-**
0036	-	**-**
0038	-	**-**
0039	-	**-**
00AT	-	**-**
0028	18,7	**4,72**
0029	21,0	**4,72**
0030	-	**-**
0031	-	**-**

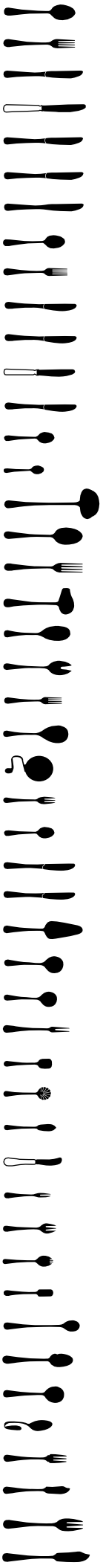
CONCEPT
0450

PINTI1929

inox 18/10

mm 3,0

Cod.	cm	Euro
0001	23,2	**4,38**
0002	23,2	**4,38**
0003	24,5	**6,44**
00CC	-	**-**
00CA	-	**-**
00L3	-	**-**
0067	-	**-**
0004	20,0	**4,28**
0005	20,1	**4,28**
0006	21,4	**6,24**
00L6	-	**-**
00CD	-	**-**
00CB	-	**-**
0007	17,2	**2,78**
0008	11,1	**2,68**
0010	29,0	**15,76**
0011	26,0	**7,18**
0012	26,0	**7,18**
0013	15,0	**9,00**
0014	-	**-**
0015	-	**-**
0016	-	**-**
0059	-	**-**
00AW	-	**-**
0017	17,2	**3,12**
0018	-	**-**
00L9	-	**-**
0019	-	**-**
0020	23,0	**10,94**
0052	-	**-**
00CR	-	**-**
0009	-	**-**
0022	-	**-**
0023	-	**-**
0025	-	**-**
00CS	-	**-**
0026	-	**-**
0027	-	**-**
00FM	-	**-**
0035	-	**-**
0036	-	**-**
0038	-	**-**
0039	-	**-**
00AT	-	**-**
0028	20,0	**4,62**
0029	22,2	**4,62**
0030	-	**-**
0031	-	**-**



CONCEPT *0450*

Cod. 0011
cm 26,0
cucchiaione servire
serving spoon

Cod. 0012
cm 26,0
forchettone servire
serving fork

Cod. 0003
cm 24,5
coltello tavola
table knife

Cod. 0001
cm 23,2
cucchiaio tavola
table spoon

Cod. 0002
cm 23,2
forchetta tavola
table fork

Cod. 0029
cm 22,2
coltello pesce
fish knife

Cod. 0004
cm 20,0
cucchiaio frutta
dessert spoon

Cod. 0005
cm 20,1
forchetta frutta
dessert fork

Cod. 0006
cm 21,4
coltello frutta
dessert knife

Cod. 0007
cm 17,2
cucchiaino caffè
tea/coffee spoon

Cod. 0028
cm 20,0
forchetta pesce
fish fork

Cod. 0008
cm 11,1
cucchiaino moka
moka spoon

Cod. 0017
cm 17,2
forchetta dolce
pastry fork

Cod. 0010
cm 29,0
mestolo
soup ladle

Cod. 0020
cm 23,0
pala torta
cake server

Cod. 0013
cm 15,0
mestolo salsa
sauce ladle

INFINITO
0850

PINTI1929

inox 18/0

forgiato/forged

Design *Daniele Ardissone*

NICKEL FREE

Cod.	cm	Euro
0001	21,0	**4,08**
0002	21,0	**4,08**
0003	23,5	**5,36**
00CC	-	**-**
00CA	-	**-**
00L3	-	**-**
0067	-	**-**
0004	18,0	**3,98**
0005	18,1	**3,98**
0006	21,2	**5,04**
00L6	-	**-**
00CD	-	**-**
00CB	-	**-**
0007	14,9	**3,04**
0008	11,0	**2,94**
0010	-	**-**
0011	-	**-**
0012	-	**-**
0013	-	**-**
0014	-	**-**
0015	-	**-**
0016	-	**-**
0059	-	**-**
00AW	-	**-**
0017	16,5	**3,04**
0018	-	**-**
00L9	-	**-**
0019	-	**-**
0020	-	**-**
0052	-	**-**
00CR	-	**-**
0009	-	**-**
0022	-	**-**
0023	-	**-**
0025	19,6	**4,08**
00CS	-	**-**
0026	-	**-**
0027	-	**-**
00FM	-	**-**
0035	-	**-**
0036	-	**-**
0038	19,2	**3,82**
0039	18,1	**3,76**
00AT	-	**-**
0028	19,0	**4,02**
0029	21,7	**4,02**
0030	-	**-**
0031	-	**-**

085000FB cm 18,0 **Euro 3,76** cucch. alta cucina *alta cucina spoon*

INFINITO *0850*

Cod. 0001
cm 21,0
cucchiaio tavola
table spoon

Cod. 0002
cm 21,0
forchetta tavola
table fork

Cod. 0003
cm 23,5
coltello tavola
table knife

Cod. 0038
cm 22,1
cucchiaio gourmet
gourmet spoon

Cod. 0028
cm 19,0
forchetta pesce
fish fork

Cod. 0029
cm 21,7
coltello pesce
fish knife

Cod. 0039
cm 18,1
cucchiaio brodo
soup spoon

Cod. 0005
cm 18,1
forchetta frutta
dessert fork

Cod. 0006
cm 21,2
coltello frutta
dessert knife

Cod. 00FB
cm 18,0
cucchiaio alta cucina
alta cucina spoon

Cod. 0017
cm 16,5
forchetta dolce
pastry fork

Cod. 0025
cm 19,6
coltello spalmaburro
butter spreader

Cod. 0004
cm 18,0
cucchiaio frutta
dessert spoon

Cod. 0007
cm 14,9
cucchiaino caffè
tea/coffee spoon

Cod. 0008
cm 11,0
cucchiaino moka
moka spoon

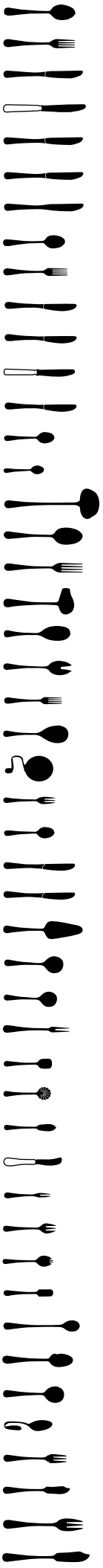
TECNA
0470

PINTI1929

inox 18/10

mm 3,0

Cod.	cm	Euro
0001	23,0	**3,86**
0002	23,0	**3,86**
0003	24,0	**6,44**
00CC	-	**-**
00CA	-	**-**
00L3	-	**-**
0067	-	**-**
0004	20,0	**3,86**
0005	19,9	**3,86**
0006	21,0	**6,24**
00L6	-	**-**
00CD	-	**-**
00CB	-	**-**
0007	17,0	**2,24**
0008	10,9	**2,24**
0010	29,0	**15,86**
0011	26,0	**7,18**
0012	26,0	**7,18**
0013	15,0	**9,10**
0014	-	**-**
0015	-	**-**
0016	-	**-**
0059	-	**-**
00AW	-	**-**
0017	17,0	**2,90**
0018	-	**-**
00L9	-	**-**
0019	-	**-**
0020	23,0	**10,94**
0052	-	**-**
00CR	15,0	**2,24**
0009	-	**-**
0022	-	**-**
0023	-	**-**
0025	-	**-**
00CS	-	**-**
0026	-	**-**
0027	-	**-**
00FM	-	**-**
0035	-	**-**
0036	-	**-**
0038	-	**-**
0039	-	**-**
00AT	-	**-**
0028	19,9	**4,18**
0029	21,8	**4,18**
0030	-	**-**
0031	-	**-**



TECNA *0470*

Cod. 0011
cm 26,0
cucchiaione servire
serving spoon

Cod. 0012
cm 26,0
forchettone servire
serving fork

Cod. 0003
cm 24,0
coltello tavola
table knife

Cod. 0001
cm 23,0
cucchiaio tavola
table spoon

Cod. 0002
cm 23,0
forchetta tavola
table fork

Cod. 0029
cm 21,8
coltello pesce
fish knife

Cod. 0004
cm 20,0
cucchiaio frutta
dessert spoon

Cod. 0005
cm 19,9
forchetta frutta
dessert fork

Cod. 0006
cm 21,0
coltello frutta
dessert knife

Cod. 0007
cm 17,0
cucchiaino caffè
tea/coffee spoon

Cod. 0028
cm 19,9
forchetta pesce
fish fork

Cod. 00CR
cm 15,0
cucchiaio crema
cream spoon

Cod. 0017
cm 17,0
forchetta dolce
pastry fork

Cod. 0008
cm 10,9
cucchiaino moka
moka spoon

Cod. 0010
cm 29,0
mestolo
soup ladle

Cod. 0020
cm 23,0
pala torta
cake server

Cod. 0013
cm 15,0
mestolo salsa
sauce ladle

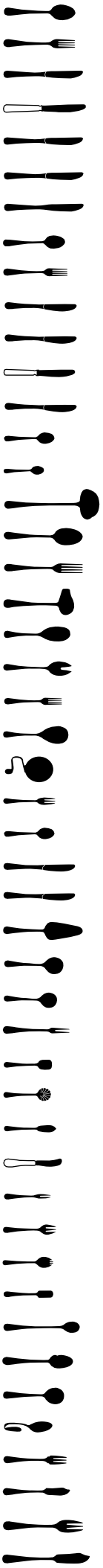
SWING
0880

PINTI1929

inox 18/10

mm 3,0

Cod.	cm	Euro
0001	20,8	**3,86**
0002	20,9	**3,86**
0003	22,5	**6,44**
00CC	-	**-**
00CA	-	**-**
00L3	-	**-**
0067	-	**-**
0004	18,7	**3,86**
0005	18,7	**3,86**
0006	20,5	**6,24**
00L6	-	**-**
00CD	-	**-**
00CB	-	**-**
0007	14,6	**2,14**
0008	11,8	**2,04**
0010	28,0	**15,86**
0011	25,5	**7,18**
0012	25,5	**7,18**
0013	17,4	**9,10**
0014	-	**-**
0015	-	**-**
0016	-	**-**
0059	-	**-**
00AW	-	**-**
0017	15,4	**2,90**
0018	-	**-**
00L9	-	**-**
0019	-	**-**
0020	23,0	**10,94**
0052	-	**-**
00CR	-	**-**
0009	-	**-**
0022	-	**-**
0023	-	**-**
0025	-	**-**
00CS	-	**-**
0026	-	**-**
0027	-	**-**
00FM	-	**-**
0035	-	**-**
0036	-	**-**
0038	-	**-**
0039	-	**-**
00AT	-	**-**
0028	18,1	**4,18**
0029	19,8	**4,18**
0030	-	**-**
0031	-	**-**



088000FA 14,6 **Euro 2,24** cucch. antipasto piccolo *small starter spoon*
088000FB 18,7 **Euro 3,22** cucch. antipasto grande *large starter spoon*

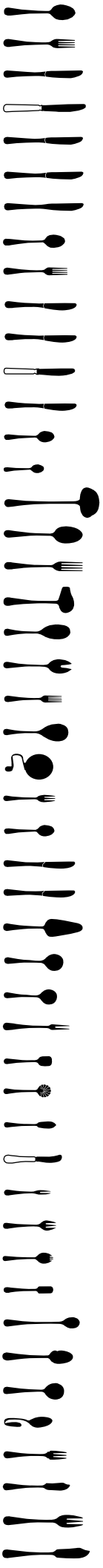
OLIVIA
0490

PINTI1929

inox 18/10

mm 3,0

Cod.	cm	Euro
0001	23,0	**3,86**
0002	23,0	**3,86**
0003	24,5	**6,44**
00CC	-	**-**
00CA	-	**-**
00L3	-	**-**
0067	-	**-**
0004	19,8	**3,86**
0005	19,7	**3,86**
0006	21,4	**6,24**
00L6	-	**-**
00CD	-	**-**
00CB	-	**-**
0007	16,5	**2,24**
0008	11,0	**2,24**
0010	29,0	**17,90**
0011	26,0	**8,04**
0012	26,0	**8,04**
0013	14,9	**9,74**
0014	26,0	**9,20**
0015	26,0	**9,20**
0016	-	**-**
0059	-	**-**
00AW	-	**-**
0017	17,0	**2,90**
0018	-	**-**
00L9	-	**-**
0019	-	**-**
0020	23,1	**10,94**
0052	-	**-**
00CR	-	**-**
0009	-	**-**
0022	-	**-**
0023	-	**-**
0025	-	**-**
00CS	-	**-**
0026	-	**-**
0027	-	**-**
00FM	-	**-**
0035	-	**-**
0036	-	**-**
0038	-	**-**
0039	-	**-**
00AT	-	**-**
0028	19,7	**4,18**
0029	21,8	**4,18**
0030	-	**-**
0031	-	**-**



OLIVIA *0490*

Cod. 0011
cm 26,0
cucchiaione servire
serving spoon

Cod. 0012
cm 26,0
forchettone servire
serving fork

Cod. 0003
cm 24,5
coltello tavola
table knife

Cod. 0014
cm 26,0
cucchiaio insalata
salad spoon

Cod. 0015
cm 26,0
forchetta insalata
salad fork

Cod. 0029
cm 21,8
coltello pesce
fish knife

Cod. 0001
cm 23,0
cucchiaio tavola
table spoon

Cod. 0002
cm 23,0
forchetta tavola
table fork

Cod. 0006
cm 21,4
coltello frutta
dessert knife

Cod. 0004
cm 19,8
cucchiaio frutta
dessert spoon

Cod. 0005
cm 19,7
forchetta frutta
dessert fork

Cod. 0007
cm 16,5
cucchiaino caffè
tea/coffee spoon

Cod. 0028
cm 19,7
forchetta pesce
fish fork

Cod. 0008
cm 11
cucchiaino moka
moka spoon

Cod. 0017
cm 17,0
forchetta dolce
pastry fork

Cod. 0010
cm 29,0
mestolo
soup ladle

Cod. 0020
cm 23,1
pala torta
cake server

Cod. 0013
cm 14,9
mestolo salsa
sauce ladle

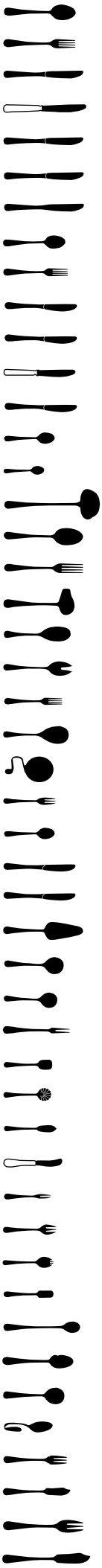
BAGUETTE
0830

PINTI1929

inox 18/10

mm 3,0

Cod.	cm	Euro
0001	20,6	**3,86**
0002	20,6	**3,86**
0003	24,1	**6,44**
00CC	25,3	**11,36**
00CA	-	**-**
00L3	-	**-**
0067	23,0	**6,44**
0004	17,8	**3,86**
0005	18,5	**3,86**
0006	22,0	**6,24**
00L6	-	**-**
00CD	22,5	**11,24**
00CB	-	**-**
0007	14,6	**2,14**
0008	11,8	**2,04**
0010	28,0	**15,86**
0011	23,5	**7,18**
0012	23,6	**7,18**
0013	17,5	**9,10**
0014	-	**-**
0015	-	**-**
0016	-	**-**
0059	-	**-**
00AW	-	**-**
0017	15,1	**2,90**
0018	-	**-**
00L9	-	**-**
0019	17,7	**5,00**
0020	24,0	**10,94**
0052	-	**-**
00CR	-	**-**
0009	-	**-**
0022	13,7	**2,14**
0023	-	**-**
0025	-	**-**
00CS	-	**-**
0026	-	**-**
0027	-	**-**
00FM	-	**-**
0035	-	**-**
0036	-	**-**
0038	20,4	**3,74**
0039	17,9	**3,74**
00AT	-	**-**
0028	18,0	**4,18**
0029	19,4	**4,18**
0030	23,0	**7,18**
0031	25,0	**7,18**



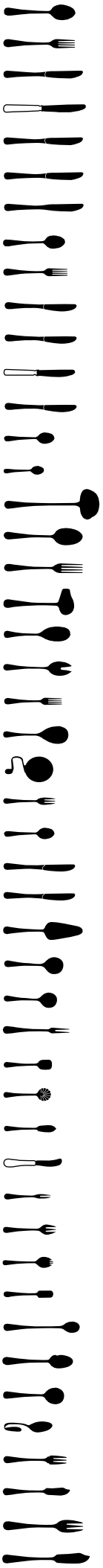
BYRON
0800

PINTI1929

inox 18/10

mm 3,0

Cod.	cm	Euro
0001	20,6	**3,86**
0002	20,6	**3,86**
0003	24,0	**6,44**
00CC	25,2	**11,36**
00CA	-	**-**
00L3	-	**-**
0067	22,8	**6,44**
0004	17,9	**3,86**
0005	18,5	**3,86**
0006	21,6	**6,24**
00L6	-	**-**
00CD	21,6	**11,24**
00CB	-	**-**
0007	14,6	**2,14**
0008	11,8	**2,04**
0010	28,0	**15,86**
0011	23,5	**7,18**
0012	23,8	**7,18**
0013	17,9	**9,10**
0014	-	**-**
0015	22,8	**8,68**
0016	-	**-**
0059	-	**-**
00AW	-	**-**
0017	15,0	**2,90**
0018	-	**-**
00L9	-	**-**
0019	17,6	**5,00**
0020	24,0	**10,94**
0052	-	**-**
00CR	15,2	**3,64**
0009	19,7	**3,86**
0022	13,6	**2,14**
0023	13,5	**2,24**
0025	15,0	**2,72**
00CS	-	**-**
0026	15,3	**2,48**
0027	15,5	**3,12**
00FM	-	**-**
0035	12,1	**2,68**
0036	22,0	**3,12**
0038	20,4	**3,74**
0039	17,8	**3,74**
00AT	-	**-**
0028	18,0	**4,18**
0029	19,6	**4,18**
0030	22,5	**7,18**
0031	25,0	**7,18**



BYRON *0800*

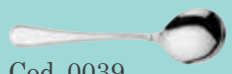
Cod. 0011
cm 23,5
cucchiaione servire
serving spoon

Cod. 0036
cm 22,0
cucchiaino bibita
long drink spoon

Cod. 0001
cm 20,6
cucchiaio tavola
table spoon

Cod. 0038
cm 20,4
cucchiaio gourmet
gourmet spoon

Cod. 0004
cm 17,9
cucchiaio frutta
dessert spoon



Cod. 0039
cm 17,8
cucchiaio brodo
soup spoon

Cod. 00CR
cm 15,2
cucchiaio crema
cream spoon

Cod. 0007
cm 14,6
cucchiaino caffè
tea/coffee spoon

Cod. 0022
cm 13,6
paletta gelato
ice cream spoon

Cod. 0035
cm 12,1
sessola zucchero
sugar spoon

Cod. 0008
cm 11,8
cucchiaino moka
moka spoon

Cod. 0012
cm 23,8
forchettone servire
serving fork

Cod. 0015
cm 22,8
forchetta insalata
salad fork

Cod. 0030
cm 22,5
forchetta pesce servire
fish serving fork

Cod. 0002
cm 20,6
forchetta tavola
table fork

Cod. 0009
cm 19,7
forchetta carne
meat fork

Cod. 0005
cm 18,5
forchetta frutta
dessert fork

Cod. 0028
cm 18,0
forchetta pesce
fish fork

Cod. 0027
cm 15,5
forchetta ostriche
oyster fork

Cod. 0026
cm 15,3
forchetta lumache
snail fork

Cod. 0017
cm 15,0
forchetta dolce
pastry fork

Cod. 0031
cm 25,0
coltello pesce servire
fish serving knife

Cod. 00CC
cm 25,2
colt. tav manico vuoto
table knife H. H.

Cod. 0003
cm 24,0
coltello tavola
table knife

Cod. 0067
cm 22,8
coltello bistecca
steak knife

Cod. 00CD
cm 21,6
colt. frutta manico vuoto
dessert knife H. H.

Cod. 0006
cm 21,6
coltello frutta
dessert knife

Cod. 0029
cm 19,6
coltello pesce
fish knife

Cod. 0019
cm 17,6
coltello dolce
pastry knife

Cod. 0025
cm 15,0
spalma burro
butter spreader

Cod. 0010
cm 28,0
mestolo
soup ladle

Cod. 0020
cm 24,0
pala torta
cake server

Cod. 0013
cm 17,9
mestolo salsa
souce ladle

Cod. 0023
cm 13,5
cucchiaio formaggio
grated-cheese spoon

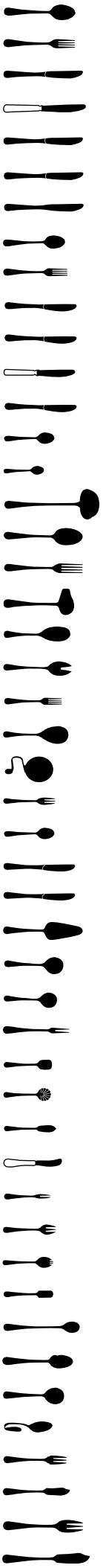
PALLADIUM
0590

PINTI1929

inox 18/10

mm 3,0

Cod.	cm	Euro
0001	20,8	**3,86**
0002	20,6	**3,86**
0003	23,6	**6,44**
00CC	24,9	**11,36**
00CA	-	**-**
00L3	-	**-**
0067	-	**-**
0004	18,1	**3,86**
0005	18,2	**3,86**
0006	21,2	**6,24**
00L6	-	**-**
00CD	22,2	**11,24**
00CB	-	**-**
0007	14,6	**2,14**
0008	11,0	**2,04**
0010	27,2	**15,86**
0011	24,1	**7,18**
0012	24,0	**7,18**
0013	17,0	**9,10**
0014	-	**-**
0015	-	**-**
0016	-	**-**
0059	-	**-**
00AW	-	**-**
0017	15,5	**2,90**
0018	-	**-**
00L9	-	**-**
0019	-	**-**
0020	24,0	**10,94**
0052	-	**-**
00CR	-	**-**
0009	-	**-**
0022	14,2	**2,14**
0023	-	**-**
0025	-	**-**
00CS	-	**-**
0026	-	**-**
0027	-	**-**
00FM	-	**-**
0035	-	**-**
0036	-	**-**
0038	-	**-**
0039	17,2	**3,74**
00AT	-	**-**
0028	18,8	**4,18**
0029	20,1	**4,18**
0030	-	**-**
0031	-	**-**

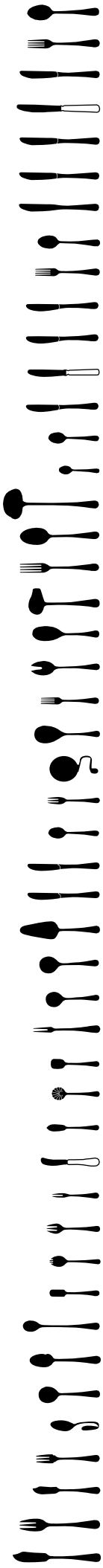


EUCLIDE
0480

PINTI1929

inox 18/10

mm 3,0



Cod.	cm	Euro
0001	22,0	**3,86**
0002	22,0	**3,86**
0003	24,0	**6,44**
00CC	-	**-**
00CA	-	**-**
00L3	-	**-**
0067	-	**-**
0004	-	**-**
0005	19,3	**3,86**
0006	21,0	**6,24**
00L6	-	**-**
00CD	-	**-**
00CB	-	**-**
0007	15,8	**2,24**
0008	11,0	**2,24**
0010	29,0	**15,86**
0011	25,0	**7,18**
0012	25,0	**7,18**
0013	-	**-**
0014	-	**-**
0015	-	**-**
0016	-	**-**
0059	-	**-**
00AW	-	**-**
0017	-	**-**
0018	-	**-**
00L9	-	**-**
0019	-	**-**
0020	-	**-**
0052	-	**-**
00CR	-	**-**
0009	-	**-**
0022	-	**-**
0023	-	**-**
0025	-	**-**
00CS	-	**-**
0026	-	**-**
0027	-	**-**
00FM	-	**-**
0035	-	**-**
0036	-	**-**
0038	-	**-**
0039	-	**-**
00AT	-	**-**
0028	-	**-**
0029	-	**-**
0030	-	**-**
0031	-	**-**

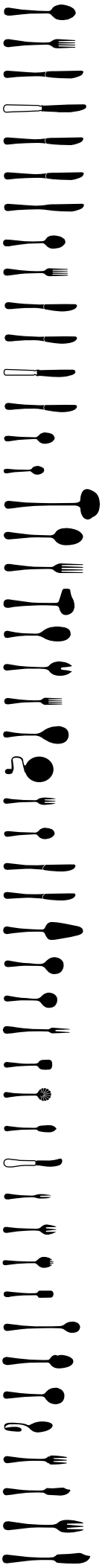
PITAGORA
0810

PINTI1929

inox 18/10

mm 3,0

Cod.	cm	Euro
0001	20,4	**3,86**
0002	20,6	**3,86**
0003	23,2	**6,44**
00CC	24,5	**11,36**
00CA	-	**-**
00L3	-	**-**
0067	-	**-**
0004	17,7	**3,86**
0005	18,4	**3,86**
0006	21,0	**6,24**
00L6	-	**-**
00CD	21,3	**11,24**
00CB	-	**-**
0007	14,5	**2,14**
0008	11,9	**2,04**
0010	27,7	**15,86**
0011	23,5	**7,18**
0012	23,7	**7,18**
0013	17,4	**9,10**
0014	-	**-**
0015	22,8	**8,68**
0016	-	**-**
0059	23,8	**9,74**
00AW	-	**-**
0017	15,0	**2,90**
0018	-	**-**
00L9	-	**-**
0019	17,7	**5,00**
0020	24,0	**10,94**
0052	-	**-**
00CR	15,5	**3,64**
0009	19,5	**3,86**
0022	13,6	**2,14**
0023	13,5	**2,24**
0025	15,0	**2,72**
00CS	18,7	**9,84**
0026	15,4	**2,48**
0027	15,5	**3,12**
00FM	12,5	**2,36**
0035	12,0	**2,68**
0036	22,0	**3,12**
0038	20,4	**3,74**
0039	17,7	**3,74**
00AT	-	**-**
0028	17,8	**4,18**
0029	19,5	**4,18**
0030	22,6	**7,18**
0031	25,1	**7,18**



07600067 **Euro 6,46** cm 23,0 colt. bist. profess. *profess. meat knife.*

PITAGORA *0810*

Cod. 0059
cm 23,8
cucchiaione risotto
rice spoon

Cod. 0011
cm 23,5
cucchiaione servire
serving spoon

Cod. 0036
cm 22,0
cucchiaino bibita
long drink spoon

Cod. 0001
cm 20,4
cucchiaio tavola
table spoon

Cod. 0038
cm 20,4
cucchiaio gourmet
gourmet spoon

Cod. 0004
cm 17,7
cucchiaio frutta
dessert spoon

Cod. 0039
cm 17,7
cucchiaio brodo
soup spoon

Cod. 00CR
cm 15,5
cucchiaio crema
cream spoon

Cod. 0007
cm 14,5
cucchiaino caffè
tea/coffee spoon

Cod. 0022
cm 13,6
paletta gelato
ice cream spoon

Cod. 0035
cm 12,0
sessola zucchero
sugar spoon

Cod. 0008
cm 11,9
cucchiaino moka
moka spoon

Cod. 0012
cm 23,7
forchettone servire
serving fork

Cod. 0015
cm 22,8
forchetta insalata
salad fork

Cod. 0030
cm 22,6
forchetta pesce servire
fish serving fork

Cod. 0002
cm 20,6
forchetta tavola
table fork

Cod. 0009
cm 19,5
forchetta carne
meat fork

Cod. 0005
cm 18,4
forchetta frutta
dessert fork

Cod. 0028
cm 17,8
forchetta pesce
fish fork

Cod. 0027
cm 15,5
forchetta ostriche
oyster fork

Cod. 0026
cm 15,4
forchetta lumache
snail fork

Cod. 0017
cm 15,0
forchetta dolce
pastry fork

Cod. 00FM
cm 12,5
forchetta molluschi
shellfish fork

Cod. 0031
cm 25,1
coltello pesce servire
fish serving knife

Cod. 00CC
cm 24,5
colt. tav manico vuoto
table knife H. H.

Cod. 0003
cm 23,2
coltello tavola
table knife

Cod. 00CD
cm 21,3
colt. frutta manico vuoto
dessert knife H. H.

Cod. 0006
cm 21,0
coltello frutta
dessert knife

Cod. 0029
cm 19,5
coltello pesce
fish knife

Cod. 00CS
cm 18,7
colt. burro manico vuoto
butter spreader H. H.

Cod. 0019
cm 17,7
coltello dolce
pastry knife

Cod. 0025
cm 15,0
spalma burro
butter spreader

Cod. 0010
cm 27,7
mestolo
soup ladle

Cod. 0020
cm 24,0
pala torta
cake server

Cod. 0013
cm 17,4
mestolo salsa
souce ladle

Cod. 0023
cm 13,5
cucchiaio formaggio
grated-cheese spoon

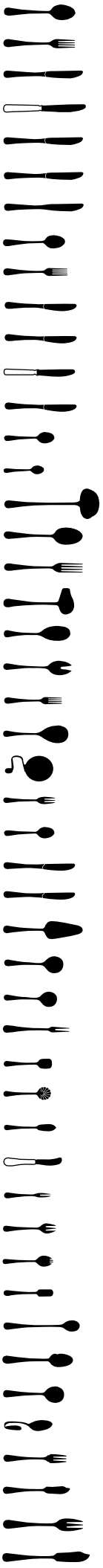
LEONARDO
0500

PINTI1929

inox 18/10

mm 3,0

Cod.	cm	Euro
0001	20,8	**3,86**
0002	20,7	**3,86**
0003	24,0	**6,44**
00CC	23,8	**11,36**
00CA	-	**-**
00L3	-	**-**
0067	23,0	**6,44**
0004	17,5	**3,86**
0005	17,7	**3,86**
0006	21,5	**6,24**
00L6	-	**-**
00CD	20,6	**11,24**
00CB	-	**-**
0007	14,5	**2,14**
0008	11,8	**2,04**
0010	28,0	**15,86**
0011	23,5	**7,18**
0012	23,8	**7,18**
0013	18,0	**9,10**
0014	-	**-**
0015	23,0	**9,10**
0016	-	**-**
0059	-	**-**
00AW	-	**-**
0017	16,7	**2,90**
0018	-	**-**
00L9	-	**-**
0019	-	**-**
0020	23,2	**10,94**
0052	-	**-**
00CR	-	**-**
0009	-	**-**
0022	-	**-**
0023	-	**-**
0025	-	**-**
00CS	-	**-**
0026	-	**-**
0027	-	**-**
00FM	-	**-**
0035	-	**-**
0036	-	**-**
0038	-	**-**
0039	17,3	**3,74**
00AT	-	**-**
0028	19,5	**4,18**
0029	21,3	**4,18**
0030	-	**-**
0031	-	**-**



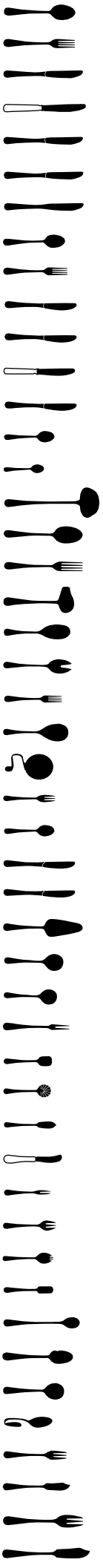
MILLENIUM
2270

PINTINOX

inox 18/10

mm 4,0

Cod.	cm	Euro
0001	20,8	**3,98**
0002	20,8	**3,98**
0003	23,5	**6,44**
00CC	23,8	**11,36**
00CA	-	**-**
00L3	-	**-**
0067	23,6	**6,44**
0004	18,7	**3,98**
0005	18,7	**3,98**
0006	21,15	**6,24**
00L6	-	**-**
00CD	21,5	**11,24**
00CB	-	**-**
0007	14,7	**2,48**
0008	10,7	**2,24**
0010	27,4	**15,86**
0011	23,5	**7,72**
0012	23,8	**7,72**
0013	17,6	**9,20**
0014	-	**-**
0015	-	**-**
0016	-	**-**
0059	-	**-**
00AW	-	**-**
0017	15,5	**2,68**
0018	-	**-**
00L9	-	**-**
0019	-	**-**
0020	23,5	**11,78**
0052	-	**-**
00CR	-	**-**
0009	-	**-**
0022	-	**-**
0023	-	**-**
0025	-	**-**
00CS	-	**-**
0026	-	**-**
0027	-	**-**
00FM	-	**-**
0035	-	**-**
0036	-	**-**
0038	-	**-**
0039	18,1	**3,86**
00AT	-	**-**
0028	18,7	**3,86**
0029	19,8	**3,86**
0030	-	**-**
0031	-	**-**

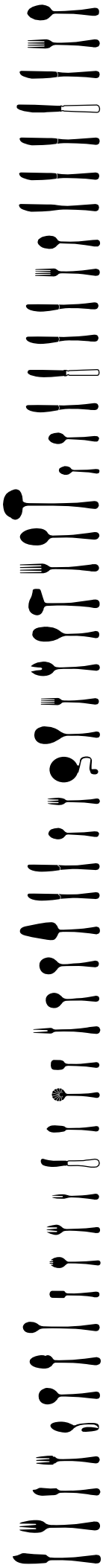


RITZ
2280

PINTINOX

inox 18/10

mm 4,0



Cod.	cm	**Euro**
0001	20,8	**3,98**
0002	20,8	**3,98**
0003	23,5	**6,44**
00CC	24,0	**11,36**
00CA	-	**-**
00L3	-	**-**
0067	22,8	**6,44**
0004	17,8	**3,98**
0005	18,1	**3,98**
0006	21,15	**6,24**
00L6	-	**-**
00CD	21,5	**11,24**
00CB	-	**-**
0007	14,3	**2,48**
0008	11,1	**2,24**
0010	27,5	**15,86**
0011	24,0	**7,72**
0012	24,0	**7,72**
0013	17,0	**9,20**
0014	-	**-**
0015	-	**-**
0016	-	**-**
0059	-	**-**
00AW	-	**-**
0017	14,8	**2,68**
0018	-	**-**
00L9	-	**-**
0019	-	**-**
0020	23,6	**11,78**
0052	-	**-**
00CR	-	**-**
0009	-	**-**
0022	13,8	**2,48**
0023	-	**-**
0025	-	**-**
00CS	-	**-**
0026	-	**-**
0027	-	**-**
00FM	-	**-**
0035	-	**-**
0036	19,5	**2,90**
0038	-	**-**
0039	17,8	**3,86**
00AT	-	**-**
0028	19,0	**3,86**
0029	19,7	**3,86**
0030	-	**-**
0031	-	**-**

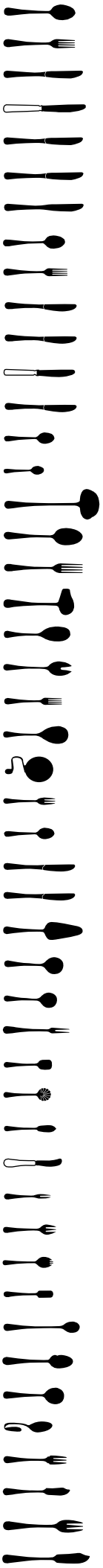
STILE
2400

PINTINOX

inox 18/10

mm 4,0

Cod.	cm	Euro
0001	21,0	**3,30**
0002	21,0	**3,30**
0003	22,5	**5,26**
00CC	-	**-**
00CA	-	**-**
00L3	-	**-**
0067	-	**-**
0004	18,0	**3,28**
0005	18,0	**3,28**
0006	19,2	**5,04**
00L6	-	**-**
00CD	-	**-**
00CB	-	**-**
0007	14,7	**2,16**
0008	11,0	**2,14**
0010	29,0	**17,20**
0011	26,0	**7,72**
0012	26,0	**7,72**
0013	-	**-**
0014	-	**-**
0015	-	**-**
0016	-	**-**
0059	-	**-**
00AW	-	**-**
0017	15,2	**2,58**
0018	-	**-**
00L9	-	**-**
0019	-	**-**
0020	-	**-**
0052	-	**-**
00CR	-	**-**
0009	-	**-**
0022	-	**-**
0023	-	**-**
0025	-	**-**
00CS	-	**-**
0026	-	**-**
0027	-	**-**
00FM	-	**-**
0035	-	**-**
0036	-	**-**
0038	-	**-**
0039	-	**-**
00AT	-	**-**
0028	19,1	**3,70**
0029	20,5	**3,70**
0030	-	**-**
0031	-	**-**



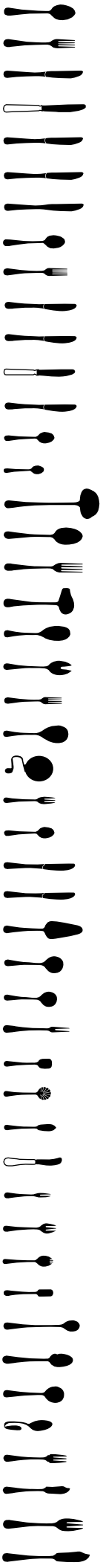
CARLTON
1780

PINTINOX

inox 18/10

mm 3,0

Cod.	cm	Euro
0001	21,0	**2,68**
0002	20,9	**2,68**
0003	23,0	**5,90**
00CC	-	**-**
00CA	-	**-**
00L3	-	**-**
0067	23,0	**5,90**
0004	-	**-**
0005	18,0	**2,68**
0006	21,0	**5,90**
00L6	-	**-**
00CD	-	**-**
00CB	-	**-**
0007	15,0	**1,70**
0008	11,0	**1,60**
0010	29,0	**14,36**
0011	25,0	**6,00**
0012	25,0	**6,00**
0013	-	**-**
0014	-	**-**
0015	-	**-**
0016	-	**-**
0059	-	**-**
00AW	-	**-**
0017	-	**-**
0018	-	**-**
00L9	-	**-**
0019	-	**-**
0020	-	**-**
0052	-	**-**
00CR	-	**-**
0009	-	**-**
0022	-	**-**
0023	-	**-**
0025	-	**-**
00CS	-	**-**
0026	-	**-**
0027	-	**-**
00FM	-	**-**
0035	-	**-**
0036	-	**-**
0038	-	**-**
0039	-	**-**
00AT	-	**-**
0028	20,0	**3,32**
0029	22,0	**3,32**
0030	-	**-**
0031	-	**-**

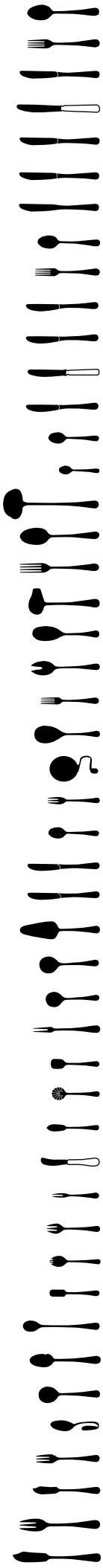


SETTECENTO
2050

PINTINOX

inox 18/10

mm 3,0



Cod.	cm	**Euro**
0001	20,1	**3,32**
0002	20,1	**3,32**
0003	22,7	**5,78**
00CC	25,0	**11,36**
00CA	-	**-**
00L3	-	**-**
0067	-	**-**
0004	17,1	**3,22**
0005	17,1	**3,22**
0006	20,2	**5,68**
00L6	-	**-**
00CD	22,5	**11,24**
00CB	-	**-**
0007	14,6	**1,84**
0008	11,8	**1,84**
0010	28,0	**15,00**
0011	23,1	**6,32**
0012	23,6	**6,32**
0013	16,5	**8,04**
0014	-	**-**
0015	-	**-**
0016	-	**-**
0059	-	**-**
00AW	-	**-**
0017	14,8	**2,04**
0018	-	**-**
00L9	-	**-**
0019	-	**-**
0020	22,7	**10,40**
0052	-	**-**
00CR	-	**-**
0009	-	**-**
0022	-	**-**
0023	-	**-**
0025	-	**-**
00CS	-	**-**
0026	-	**-**
0027	-	**-**
00FM	-	**-**
0035	-	**-**
0036	-	**-**
0038	-	**-**
0039	16,9	**3,12**
00AT	-	**-**
0028	19,4	**3,64**
0029	20,9	**3,64**
0030	-	**-**
0031	-	**-**

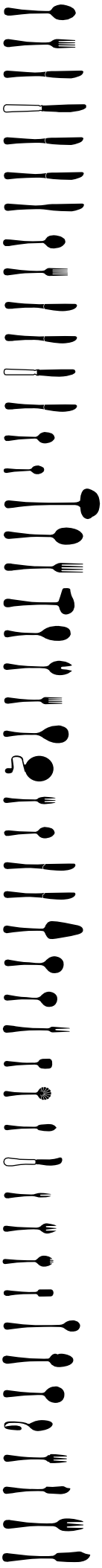
ROMANINO
0650

PINTINOX

inox 18/10

mm 3,5

Cod.	cm	Euro
0001	20,8	**3,26**
0002	20,8	**3,26**
0003	23,0	**5,46**
00CC	-	**-**
00CA	-	**-**
00L3	-	**-**
0067	-	**-**
0004	18,7	**3,26**
0005	18,7	**3,26**
0006	21,15	**5,46**
00L6	-	**-**
00CD	-	**-**
00CB	-	**-**
0007	14,4	**1,72**
0008	11,6	**1,72**
0010	29,0	**14,50**
0011	24,0	**5,84**
0012	23,5	**5,84**
0013	18,8	**6,62**
0014	-	**-**
0015	-	**-**
0016	-	**-**
0059	-	**-**
00AW	-	**-**
0017	15,3	**2,16**
0018	-	**-**
00L9	-	**-**
0019	-	**-**
0020	24,0	**7,26**
0052	-	**-**
00CR	-	**-**
0009	-	**-**
0022	-	**-**
0023	-	**-**
0025	-	**-**
00CS	-	**-**
0026	-	**-**
0027	-	**-**
00FM	-	**-**
0035	-	**-**
0036	-	**-**
0038	-	**-**
0039	-	**-**
00AT	-	**-**
0028	18,7	**3,26**
0029	19,8	**3,34**
0030	-	**-**
0031	-	**-**



TRUMPET
2070

PINTINOX

inox 18/0

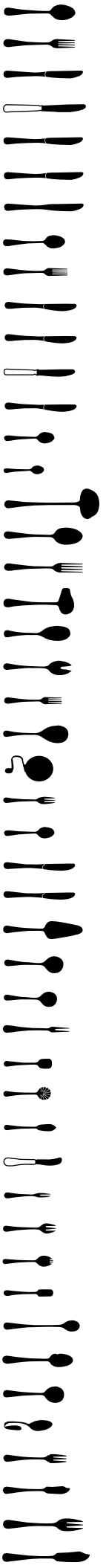
forgiato - *forged*

Design *Daniele Ardissone*

NICKEL FREE

NEW

Cod.	cm	Euro
0001	20,4	**3,18**
0002	20,4	**3,18**
0003	23,0	**4,34**
00CC	-	**-**
00CA	-	**-**
00L3	-	**-**
0067	-	**-**
0004	18,0	**3,06**
0005	18,0	**3,06**
0006	20,0	**4,34**
00L6	-	**-**
00CD	-	**-**
00CB	-	**-**
0007	13,7	**2,30**
0008	11,0	**2,18**
0010	-	**-**
0011	-	**-**
0012	-	**-**
0013	-	**-**
0014	-	**-**
0015	-	**-**
0016	-	**-**
0059	-	**-**
00AW	-	**-**
0017	15,4	**2,48**
0018	-	**-**
00L9	-	**-**
0019	-	**-**
0020	-	**-**
0052	-	**-**
00CR	-	**-**
0009	-	**-**
0022	-	**-**
0023	-	**-**
0025	16,0	**3,78**
00CS	-	**-**
0026	-	**-**
0027	-	**-**
00FM	-	**-**
0035	-	**-**
0036	18,0	**3,18**
0038	-	**-**
0039	19,0	**3,12**
00AT	-	**-**
0028	-	**-**
0029	20,5	**3,08**
0030	-	**-**
0031	-	**-**

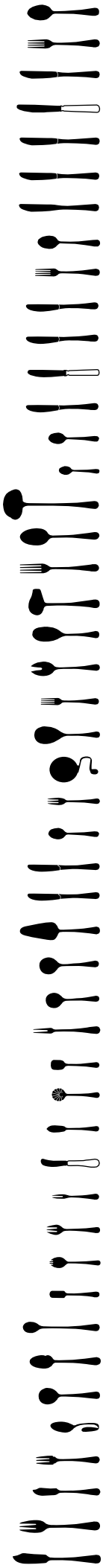


BERNINI
2060

PINTINOX

inox 18/10

mm 3,0



Cod.	cm	**Euro**
0001	20,0	**3,12**
0002	20,0	**3,12**
0003	22,5	**5,46**
00CC	25,0	**11,36**
00CA	-	**-**
00L3	-	**-**
0067	-	**-**
0004	17,1	**3,12**
0005	17,1	**3,12**
0006	20,0	**5,46**
00L6	-	**-**
00CD	24,4	**11,24**
00CB	-	**-**
0007	14,3	**1,84**
0008	11,5	**1,84**
0010	26,5	**15,00**
0011	23,1	**6,32**
0012	23,5	**6,32**
0013	16,5	**8,04**
0014	-	**-**
0015	22,8	**7,82**
0016	-	**-**
0059	-	**-**
00AW	-	**-**
0017	15,0	**2,04**
0018	-	**-**
00L9	-	**-**
0019	-	**-**
0020	22,7	**10,40**
0052	-	**-**
00CR	-	**-**
0009	-	**-**
0022	-	**-**
0023	-	**-**
0025	-	**-**
00CS	-	**-**
0026	-	**-**
0027	-	**-**
00FM	-	**-**
0035	-	**-**
0036	-	**-**
0038	-	**-**
0039	-	**-**
00AT	-	**-**
0028	19,4	**3,54**
0029	20,9	**3,54**
0030	-	**-**
0031	-	**-**

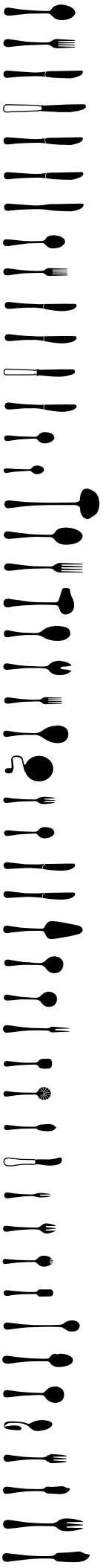
LIBERTY
1660

PINTINOX

inox 18/10

mm 3,0

Cod.	cm	Euro
0001	21,2	**3,12**
0002	21,0	**3,12**
0003	23,0	**5,46**
00CC	-	**-**
00CA	-	**-**
00L3	-	**-**
0067	-	**-**
0004	18,1	**3,12**
0005	18,0	**3,12**
0006	20,0	**5,46**
00L6	-	**-**
00CD	-	**-**
00CB	-	**-**
0007	15,1	**1,94**
0008	11,1	**1,94**
0010	29,0	**17,24**
0011	24,0	**6,76**
0012	24,0	**6,76**
0013	16,5	**9,20**
0014	-	**-**
0015	-	**-**
0016	-	**-**
0059	-	**-**
00AW	-	**-**
0017	17,0	**2,78**
0018	-	**-**
00L9	-	**-**
0019	-	**-**
0020	24,0	**10,40**
0052	-	**-**
00CR	-	**-**
0009	-	**-**
0022	-	**-**
0023	-	**-**
0025	-	**-**
00CS	-	**-**
0026	-	**-**
0027	-	**-**
00FM	-	**-**
0035	-	**-**
0036	-	**-**
0038	-	**-**
0039	-	**-**
00AT	-	**-**
0028	19,5	**3,12**
0029	21,5	**3,12**
0030	-	**-**
0031	-	**-**



LIBERTY *1660*

Cod. 0011
cm 24,0
cucchiaione servire
serving spoon

Cod. 0012
cm 24,0
forchettone servire
serving fork

Cod. 0003
cm 23,0
coltello tavola
table knife

Cod. 0001
cm 21,2
cucchiaio tavola
table spoon

Cod. 0002
cm 21,0
forchetta tavola
table fork

Cod. 0029
cm 21,5
coltello pesce
fish knife

Cod. 0004
cm 18,1
cucchiaio frutta
dessert spoon

Cod. 0028
cm 19,5
forchetta pesce
fish fork

Cod. 0006
cm 20,0
coltello frutta
dessert knife

Cod. 0007
cm 15,1
cucchiaino caffè
tea/coffee spoon

Cod. 0005
cm 18,0
forchetta frutta
dessert fork

Cod. 0008
cm 11,1
cucchiaino moka
moka spoon

Cod. 0017
cm 17,0
forchetta dolce
pastry fork

Cod. 0010
cm 29,0
mestolo
soup ladle

Cod. 0020
cm 24,0
pala torta
cake server

Cod. 0013
cm 16,5
mestolo salsa
sauce ladle

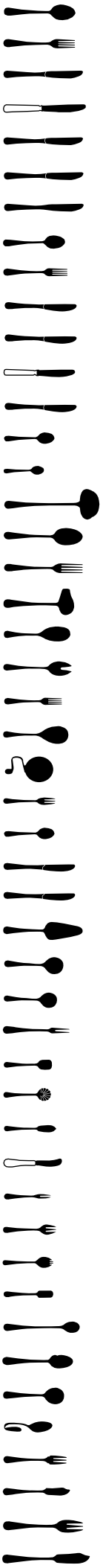
PALACE
1690

PINTINOX

inox 18/10

mm 3,0

Cod.	cm	Euro
0001	21,0	**3,00**
0002	21,0	**3,00**
0003	23,4	**5,46**
00CC	23,8	**11,36**
00CA	-	**-**
00L3	-	**-**
0067	23,0	**5,46**
0004	18,2	**3,00**
0005	18,2	**3,00**
0006	21,0	**5,46**
00L6	-	**-**
00CD	21,5	**11,24**
00CB	-	**-**
0007	14,7	**1,84**
0008	10,8	**1,84**
0010	28,8	**17,24**
0011	24,1	**6,76**
0012	24,1	**6,76**
0013	14,0	**9,20**
0014	25,0	**6,96**
0015	25,0	**6,96**
0016	-	**-**
0059	26,0	**9,98**
00AW	-	**-**
0017	14,6	**2,04**
0018	-	**-**
00L9	-	**-**
0019	-	**-**
0020	22,9	**10,40**
0052	-	**-**
00CR	-	**-**
0009	15,0	**2,04**
0022	14,5	**1,84**
0023	-	**-**
0025	18,0	**5,42**
00CS	-	**-**
0026	-	**-**
0027	14,5	**2,04**
00FM	-	**-**
0035	-	**-**
0036	22,0	**2,48**
0038	21,5	**3,00**
0039	18,5	**3,00**
00AT	-	**-**
0028	18,2	**3,00**
0029	20,3	**3,00**
0030	-	**-**
0031	-	**-**



169000D3 **Euro 5,90** cm 23,0 coltello verticale *standing knife*

PALACE *1690*

Cod. 0059
cm 26,0
cucchiaione risotto
rice spoon

Cod. 0014
cm 25,0
cucchiaio insalata
salad spoon

Cod. 0011
cm 24,1
cucchiaione servire
serving spoon

Cod. 0036
cm 22,0
cucchiaino bibita
long drink spoon

Cod. 0038
cm 21,5
cucchiaio gourmet
gourmet spoon

Cod. 0001
cm 21,0
cucchiaio tavola
table spoon

Cod. 0039
cm 18,5
cucchiaio brodo
soup spoon

Cod. 0004
cm 18,2
cucchiaino frutta
dessert spoon

Cod. 0007
cm 14,7
cucchiaino caffè
tea/coffee spoon

Cod. 0022
cm 14,5
paletta gelato
ice cream spoon

Cod. 0008
cm 10,8
cucchiaino moka
moka spoon

Cod. 0015
cm 25,0
forchetta insalata
salad fork

Cod. 0012
cm 24,1
forchettone servire
serving fork

Cod. 0002
cm 21,0
forchetta tavola
table fork

Cod. 0005
cm 18,2
forchetta frutta
dessert fork

Cod. 0028
cm 18,2
forchetta pesce
fish fork

Cod. 0009
cm 15,0
forchetta carne
meat fork

Cod. 0017
cm 14,6
forchetta dolce
pastry fork

Cod. 0027
cm 14,5
forchetta ostriche
oyster fork

Cod. 0003
cm 23,4
coltello tavola
table knife

Cod. 00D3
cm 23,0
coltello verticale
standing knife

Cod. 0067
cm 23,0
coltello bistecca
steak knife

Cod. 0006
cm 21,0
coltello frutta
dessert knife

Cod. 0029
cm 20,3
coltello pesce
fish knife

Cod. 0025
cm 18,0
spalma burro
butter spreader

Cod. 0010
cm 28,8
mestolo
soup ladle

Cod. 0020
cm 22,9
pala torta
cake server

Cod. 0013
cm 14,0
mestolo salsa
souce ladle

PALACE MARTELLATO
1680

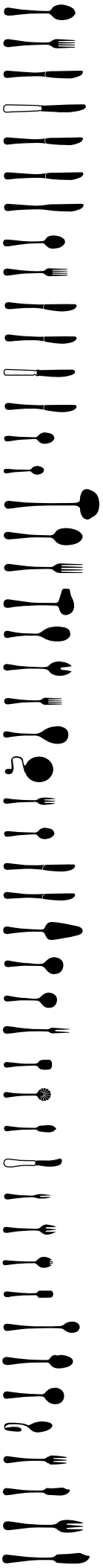
PINTINOX

inox 18/10

mm 2,5

NEW

Cod.	cm	Euro
0001	21,0	**2,56**
0002	21,0	**2,56**
0003	22,0	**3,30**
00CC	-	**-**
00CA	-	**-**
00L3	22,2	**2,60**
0067	-	**-**
0004	18,2	**2,56**
0005	18,2	**2,56**
0006	20,0	**3,20**
00L6	-	**-**
00CD	-	**-**
00CB	-	**-**
0007	14,7	**1,54**
0008	10,8	**1,54**
0010	-	**-**
0011	-	**-**
0012	-	**-**
0013	-	**-**
0014	-	**-**
0015	-	**-**
0016	-	**-**
0059	-	**-**
00AW	-	**-**
0017	14,6	**1,86**
0018	-	**-**
00L9	-	**-**
0019	-	**-**
0020	-	**-**
0052	-	**-**
00CR	-	**-**
0009	-	**-**
0022	-	**-**
0023	-	**-**
0025	-	**-**
00CS	-	**-**
0026	-	**-**
0027	-	**-**
00FM	-	**-**
0035	-	**-**
0036	-	**-**
0038	-	**-**
0039	-	**-**
00AT	-	**-**
0028	-	**-**
0029	-	**-**
0030	-	**-**
0031	-	**-**



Domaine de Rue
112 Rue des Rosiers
PARIS

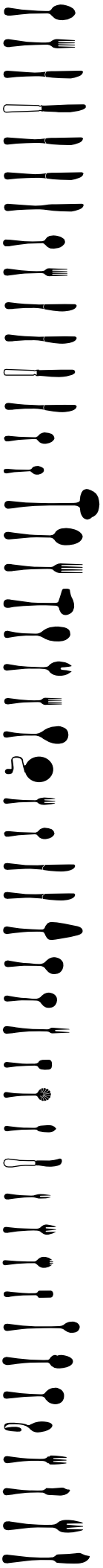
CASALI
2100

PINTINOX

inox 18/10

mm 3,0

Cod.	cm	Euro
0001	19,5	**3,00**
0002	19,5	**3,00**
0003	21,6	**5,12**
00CC	-	**-**
00CA	-	**-**
00L3	-	**-**
0067	-	**-**
0004	16,6	**3,00**
0005	16,6	**3,00**
0006	19,8	**5,12**
00L6	-	**-**
00CD	-	**-**
00CB	-	**-**
0007	13,8	**1,70**
0008	11,6	**1,70**
0010	27,0	**15,00**
0011	22,8	**6,76**
0012	22,8	**6,76**
0013	16,7	**7,94**
0014	-	**-**
0015	22,5	**8,26**
0016	-	**-**
0059	-	**-**
00AW	-	**-**
0017	14,6	**2,04**
0018	-	**-**
00L9	-	**-**
0019	-	**-**
0020	23,2	**10,40**
0052	-	**-**
00CR	-	**-**
0009	-	**-**
0022	-	**-**
0023	-	**-**
0025	-	**-**
00CS	-	**-**
0026	-	**-**
0027	-	**-**
00FM	-	**-**
0035	-	**-**
0036	-	**-**
0038	-	**-**
0039	17,2	**2,78**
00AT	-	**-**
0028	19,2	**3,44**
0029	20,7	**3,44**
0030	-	**-**
0031	-	**-**

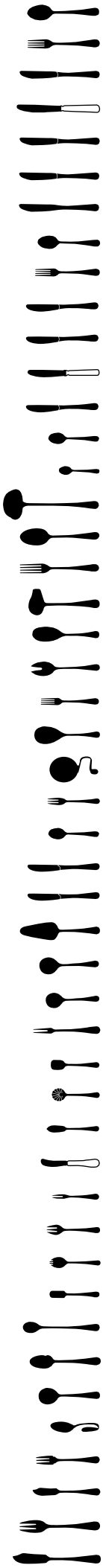


SAVOY
1700

PINTINOX

inox 18/10

mm 3,0



Cod.	cm	Euro
0001	20,8	**3,00**
0002	20,9	**3,00**
0003	23,0	**5,46**
00CC	24,5	**11,36**
00CA	-	**-**
00L3	-	**-**
0067	-	**-**
0004	18,0	**3,00**
0005	18,1	**3,00**
0006	20,0	**5,46**
00L6	-	**-**
00CD	21,3	**11,24**
00CB	-	**-**
0007	14,9	**1,84**
0008	11,0	**1,84**
0010	28,0	**17,24**
0011	25,5	**6,76**
0012	25,5	**6,76**
0013	17,4	**9,20**
0014	-	**-**
0015	-	**-**
0016	-	**-**
0059	-	**-**
00AW	-	**-**
0017	16,1	**2,04**
0018	-	**-**
00L9	-	**-**
0019	-	**-**
0020	23,0	**10,40**
0052	-	**-**
00CR	-	**-**
0009	-	**-**
0022	-	**-**
0023	-	**-**
0025	-	**-**
00CS	-	**-**
0026	-	**-**
0027	-	**-**
00FM	-	**-**
0035	-	**-**
0036	-	**-**
0038	-	**-**
0039	-	**-**
00AT	-	**-**
0028	18,1	**3,00**
0029	20,0	**3,00**
0030	-	**-**
0031	-	**-**

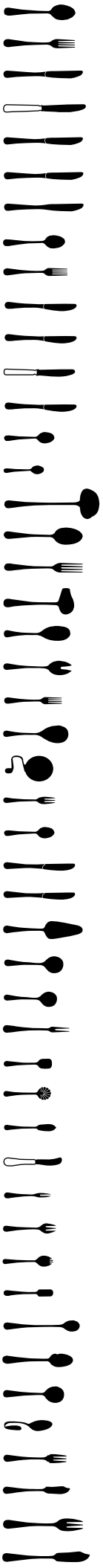
EXCELSIOR
1460

PINTINOX

inox 18/10

mm 3,0

Cod.	cm	Euro
0001	21,0	**2,88**
0002	20,8	**2,88**
0003	23,3	**5,46**
00CC	-	-
00CA	-	-
00L3	-	-
0067	23,3	**5,46**
0004	18,0	**2,86**
0005	18,0	**2,86**
0006	21,2	**5,46**
00L6	-	-
00CD	-	-
00CB	-	-
0007	15,0	**1,96**
0008	11,0	**1,86**
0010	29,0	**13,80**
0011	25,0	**5,76**
0012	25,0	**5,76**
0013	-	-
0014	-	-
0015	-	-
0016	-	-
0059	-	-
00AW	-	-
0017	-	-
0018	-	-
00L9	-	-
0019	-	-
0020	-	-
0052	-	-
00CR	-	-
0009	-	-
0022	-	-
0023	-	-
0025	-	-
00CS	-	-
0026	-	-
0027	-	-
00FM	-	-
0035	-	-
0036	-	-
0038	-	-
0039	-	-
00AT	-	-
0028	19,7	**3,08**
0029	21,8	**3,08**
0030	-	-
0031	-	-



PARIS

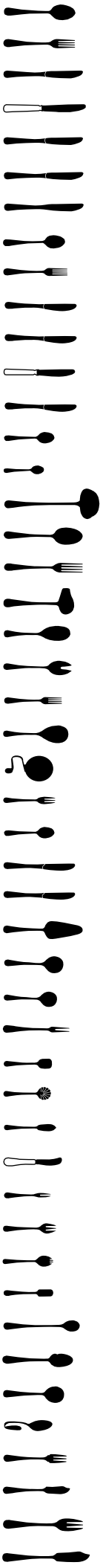
TREND
1670

PINTINOX

inox 18/10

mm 3,0

Cod.	cm	Euro
0001	21,2	**2,78**
0002	21,2	**2,78**
0003	23,0	**5,46**
00CC	-	**-**
00CA	-	**-**
00L3	-	**-**
0067	-	**-**
0004	18,0	**2,78**
0005	18,0	**2,78**
0006	20,0	**5,46**
00L6	-	**-**
00CD	-	**-**
00CB	-	**-**
0007	15,0	**1,70**
0008	11,0	**1,70**
0010	28,6	**15,00**
0011	24,0	**6,76**
0012	24,0	**6,76**
0013	16,4	**7,28**
0014	-	**-**
0015	-	**-**
0016	-	**-**
0059	-	**-**
00AW	-	**-**
0017	16,1	**2,04**
0018	-	**-**
00L9	-	**-**
0019	-	**-**
0020	24,3	**10,40**
0052	-	**-**
00CR	-	**-**
0009	-	**-**
0022	-	**-**
0023	-	**-**
0025	-	**-**
00CS	-	**-**
0026	-	**-**
0027	-	**-**
00FM	-	**-**
0035	-	**-**
0036	-	**-**
0038	-	**-**
0039	-	**-**
00AT	-	**-**
0028	18,0	**2,78**
0029	19,9	**2,78**
0030	-	**-**
0031	-	**-**

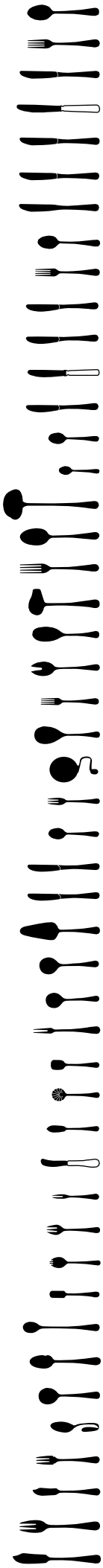


EXPO
2040

PINTINOX

inox 18/10

mm 2,5



Cod.	cm	**Euro**
0001	20,6	**2,78**
0002	20,9	**2,78**
0003	24,3	**5,78**
00CC	-	**-**
00CA	-	**-**
00L3	-	**-**
0067	-	**-**
0004	18,5	**2,68**
0005	18,9	**2,68**
0006	21,4	**5,68**
00L6	-	**-**
00CD	-	**-**
00CB	-	**-**
0007	15,0	**1,60**
0008	11,6	**1,60**
0010	-	**-**
0011	23,9	**6,00**
0012	24,0	**6,00**
0013	17,6	**7,50**
0014	-	**-**
0015	-	**-**
0016	-	**-**
0059	-	**-**
00AW	-	**-**
0017	15,2	**1,94**
0018	-	**-**
00L9	-	**-**
0019	-	**-**
0020	-	**-**
0052	-	**-**
00CR	-	**-**
0009	-	**-**
0022	-	**-**
0023	-	**-**
0025	-	**-**
00CS	-	**-**
0026	-	**-**
0027	-	**-**
00FM	-	**-**
0035	-	**-**
0036	-	**-**
0038	-	**-**
0039	-	**-**
00AT	-	**-**
0028	18,9	**3,32**
0029	19,7	**3,32**
0030	-	**-**
0031	-	**-**

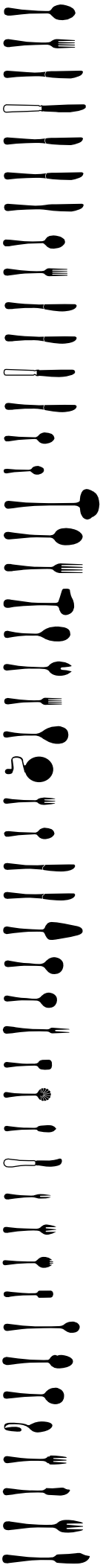
SYNTHESIS
2030

PINTINOX

inox 18/10

mm 3,0

Cod.	cm	Euro
0001	21,0	**2,68**
0002	21,2	**2,68**
0003	22,5	**5,00**
00CC	-	**-**
00CA	-	**-**
00L3	-	**-**
0067	22,5	**4,34**
0004	18,3	**2,68**
0005	18,2	**2,68**
0006	20,1	**5,00**
00L6	-	**-**
00CD	-	**-**
00CB	-	**-**
0007	14,8	**1,60**
0008	10,9	**1,60**
0010	26,9	**15,86**
0011	24,9	**6,32**
0012	25,1	**6,32**
0013	16,4	**7,82**
0014	-	**-**
0015	-	**-**
0016	-	**-**
0059	-	**-**
00AW	-	**-**
0017	16,1	**1,84**
0018	-	**-**
00L9	-	**-**
0019	-	**-**
0020	22,8	**7,50**
0052	-	**-**
00CR	-	**-**
0009	-	**-**
0022	-	**-**
0023	-	**-**
0025	-	**-**
00CS	-	**-**
0026	-	**-**
0027	-	**-**
00FM	-	**-**
0035	-	**-**
0036	22,1	**2,48**
0038	-	**-**
0039	-	**-**
00AT	-	**-**
0028	18,5	**2,68**
0029	20,7	**2,68**
0030	-	**-**
0031	-	**-**



203000D3 **Euro 5,00** cm 22,6 coltello curvo *curved knife*

SYNTHESIS *2030*

Cod. 0011
cm 24,9
cucchiaione servire
serving spoon

Cod. 0012
cm 25,1
forchettone servire
serving fork

Cod. 00D3
cm 22,6
coltello curvo
curved knife

Cod. 0036
cm 22,1
cucchiaino bibita
long drink spoon

Cod. 0002
cm 21,2
forchetta tavola
table fork

Cod. 0003
cm 22,5
coltello tavola
table knife

Cod. 0001
cm 21,0
cucchiaio tavola
table spoon

Cod. 0028
cm 18,5
forchetta pesce
fish fork

Cod. 0067
cm 22,5
coltello bistecca
steak knife

Cod. 0004
cm 18,3
cucchiaio frutta
dessert spoon

Cod. 0005
cm 18,2
forchetta frutta
dessert fork

Cod. 0029
cm 20,7
coltello pesce
fish knife

Cod. 0007
cm 14,8
cucchiaino caffè
tea/coffee spoon

Cod. 0017
cm 16,1
forchetta dolce
pastry fork

Cod. 0006
cm 20,1
coltello frutta
dessert knife

Cod. 0008
cm 10,9
cucchiaino moka
moka spoon

Cod. 0010
cm 26,9
mestolo
soup ladle

Cod. 0020
cm 22,8
pala torta
cake server

Cod. 0013
cm 16,4
mestolo salsa
sauce ladle

TIE
2080

PINTINOX

inox 18/0

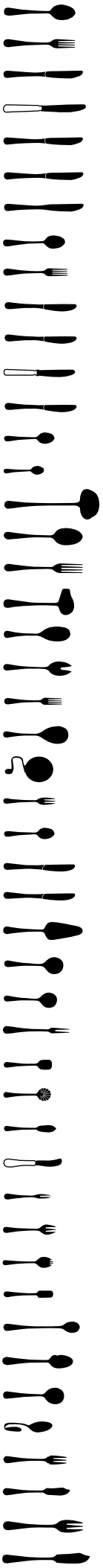
forgiato - *forged*

Design *Daniele Ardissone*

NICKEL FREE

NEW

Cod.	cm	**Euro**
0001	20,0	**2,74**
0002	20,0	**2,74**
0003	22,0	**3,80**
00CC	-	**-**
00CA	-	**-**
00L3	-	**-**
0067	-	**-**
0004	18,0	**2,74**
0005	18,0	**2,74**
0006	20,0	**3,80**
00L6	-	**-**
00CD	-	**-**
00CB	-	**-**
0007	14,0	**2,30**
0008	11,0	**2,18**
0010	-	**-**
0011	-	**-**
0012	-	**-**
0013	-	**-**
0014	-	**-**
0015	-	**-**
0016	-	**-**
0059	-	**-**
00AW	-	**-**
0017	15,4	**2,48**
0018	-	**-**
00L9	-	**-**
0019	-	**-**
0020	-	**-**
0052	-	**-**
00CR	-	**-**
0009	-	**-**
0022	-	**-**
0023	-	**-**
0025	16,9	**3,78**
00CS	-	**-**
0026	-	**-**
0027	-	**-**
00FM	-	**-**
0035	-	**-**
0036	19,0	**3,18**
0038	-	**-**
0039	19,0	**3,12**
00AT	-	**-**
0028	-	**-**
0029	21,0	**3,08**
0030	-	**-**
0031	-	**-**

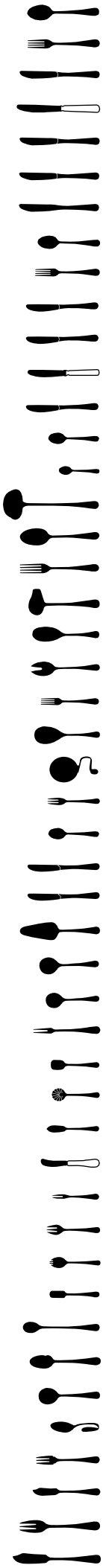


SOLARIS
2170

PINTINOX

inox 18/10

mm 2,5



Cod.	cm	**Euro**
0001	19,7	**2,68**
0002	20,0	**2,68**
0003	21,5	**5,00**
00CC	-	**-**
00CA	-	**-**
00L3	-	**-**
0067	-	**-**
0004	18,1	**2,68**
0005	17,6	**2,68**
0006	18,4	**5,00**
00L6	-	**-**
00CD	-	**-**
00CB	-	**-**
0007	13,8	**1,70**
0008	12,1	**1,60**
0010	27,2	**14,36**
0011	22,3	**6,00**
0012	22,4	**6,00**
0013	17,8	**7,82**
0014	-	**-**
0015	22,3	**7,30**
0016	-	**-**
0059	-	**-**
00AW	-	**-**
0017	15,7	**1,94**
0018	-	**-**
00L9	-	**-**
0019	-	**-**
0020	23,6	**7,50**
0052	-	**-**
00CR	-	**-**
0009	-	**-**
0022	-	**-**
0023	-	**-**
0025	-	**-**
00CS	-	**-**
0026	-	**-**
0027	-	**-**
00FM	-	**-**
0035	-	**-**
0036	-	**-**
0038	-	**-**
0039	-	**-**
00AT	-	**-**
0028	19,1	**3,32**
0029	19,4	**3,32**
0030	-	**-**
0031	-	**-**

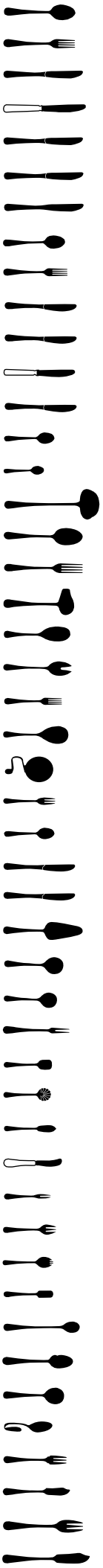
SIRIO
2260

PINTINOX

inox 18/10

mm 2,5

Cod.	cm	**Euro**
0001	20,6	**2,68**
0002	20,6	**2,68**
0003	24,1	**5,90**
00CC	25,0	**11,36**
00CA	23,5	**5,34**
00L3	22,0	**2,46**
0067	-	**-**
0004	18,5	**2,68**
0005	18,5	**2,68**
0006	22,0	**5,90**
00L6	19,4	**2,46**
00CD	22,0	**11,24**
00CB	21,4	**5,24**
0007	14,6	**1,70**
0008	11,6	**1,60**
0010	27,2	**14,36**
0011	23,2	**6,00**
0012	23,6	**6,00**
0013	17,5	**7,82**
0014	-	**-**
0015	22,3	**7,50**
0016	14,7	**2,04**
0059	-	**-**
00AW	-	**-**
0017	15,2	**1,94**
0018	-	**-**
00L9	-	**-**
0019	17,8	**4,58**
0020	23,7	**7,50**
0052	-	**-**
00CR	-	**-**
0009	-	**-**
0022	13,7	**1,70**
0023	-	**-**
0025	-	**-**
00CS	-	**-**
0026	-	**-**
0027	-	**-**
00FM	12,5	**1,94**
0035	-	**-**
0036	-	**-**
0038	-	**-**
0039	17,9	**2,58**
00AT	-	**-**
0028	18,0	**3,32**
0029	19,4	**3,32**
0030	22,7	**6,00**
0031	25,1	**6,00**



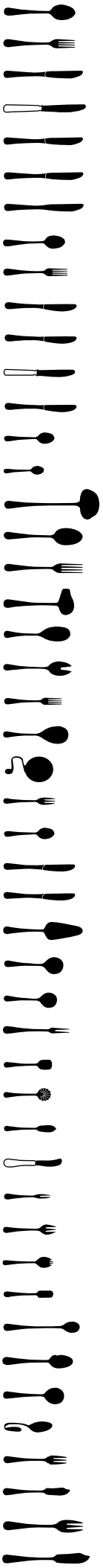
ROMA
2200

PINTINOX

inox 18/10

mm 2,5

Cod.	cm	Euro
0001	20,6	**2,68**
0002	20,6	**2,68**
0003	24,1	**5,90**
00CC	25,3	**11,36**
00CA	-	**-**
00L3	-	**-**
0067	-	**-**
0004	18,5	**2,68**
0005	18,5	**2,68**
0006	22,0	**5,90**
00L6	-	**-**
00CD	22,5	**11,24**
00CB	-	**-**
0007	14,6	**1,70**
0008	11,8	**1,60**
0010	28,0	**14,36**
0011	23,5	**6,00**
0012	23,6	**6,00**
0013	17,5	**7,82**
0014	-	**-**
0015	-	**-**
0016	-	**-**
0059	-	**-**
00AW	-	**-**
0017	15,1	**1,94**
0018	-	**-**
00L9	-	**-**
0019	-	**-**
0020	24,0	**7,50**
0052	-	**-**
00CR	-	**-**
0009	-	**-**
0022	-	**-**
0023	-	**-**
0025	-	**-**
00CS	-	**-**
0026	-	**-**
0027	-	**-**
00FM	-	**-**
0035	-	**-**
0036	-	**-**
0038	-	**-**
0039	-	**-**
00AT	-	**-**
0028	18,0	**3,32**
0029	19,4	**3,32**
0030	-	**-**
0031	-	**-**

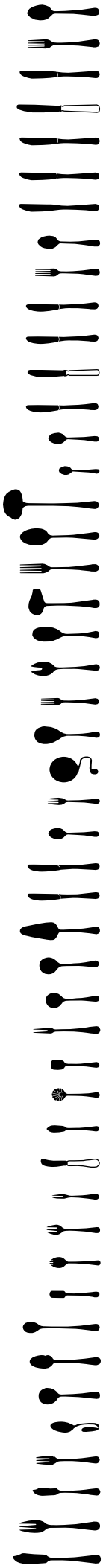


FILET
0540

PINTINOX

inox 18/10

mm 2,5



Cod.	cm	**Euro**
0001	20,9	**2,68**
0002	20,7	**2,68**
0003	23,4	**5,90**
00CC	23,4	**11,36**
00CA	-	**-**
00L3	-	**-**
0067	-	**-**
0004	18,5	**2,68**
0005	18,5	**2,68**
0006	21,5	**5,90**
00L6	-	**-**
00CD	21,5	**11,24**
00CB	-	**-**
0007	14,6	**1,70**
0008	12,0	**1,60**
0010	27,5	**14,36**
0011	24,0	**6,00**
0012	24,1	**6,00**
0013	18,0	**7,82**
0014	-	**-**
0015	-	**-**
0016	-	**-**
0059	-	**-**
00AW	-	**-**
0017	15,2	**1,94**
0018	-	**-**
00L9	-	**-**
0019	-	**-**
0020	24,0	**7,50**
0052	-	**-**
00CR	-	**-**
0009	-	**-**
0022	13,6	**1,70**
0023	-	**-**
0025		**5,74**
00CS	-	**-**
0026	-	**-**
0027	-	**-**
00FM	-	**-**
0035	-	**-**
0036	-	**-**
0038	20,4	**2,58**
0039	-	**-**
00AT	-	**-**
0028	18,0	**3,32**
0029	19,6	**3,32**
0030	-	**-**
0031	-	**-**

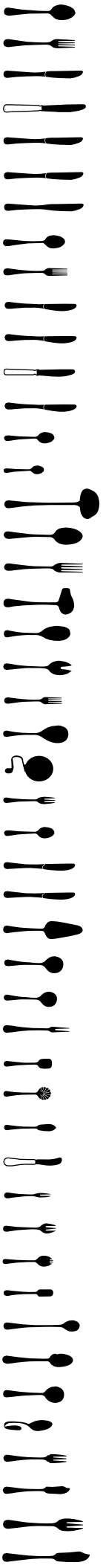
SABRINA
2090

PINTINOX

inox 18/10

mm 2,5

Cod.	cm	Euro
0001	20,6	**2,68**
0002	20,9	**2,68**
0003	22,6	**5,46**
00CC	-	**-**
00CA	-	**-**
00L3	-	**-**
0067	22,5	**5,46**
0004	18,3	**2,68**
0005	18,5	**2,68**
0006	19,9	**5,46**
00L6	-	**-**
00CD	-	**-**
00CB	-	**-**
0007	15,1	**1,60**
0008	11,6	**1,60**
0010	29,3	**14,36**
0011	25,3	**6,00**
0012	23,5	**6,00**
0013	17,1	**7,50**
0014	-	**-**
0015	-	**-**
0016	-	**-**
0059	-	**-**
00AW	-	**-**
0017	15,3	**1,94**
0018	-	**-**
00L9	-	**-**
0019	-	**-**
0020	23,9	**7,50**
0052	-	**-**
00CR	-	**-**
0009	-	**-**
0022	-	**-**
0023	-	**-**
0025	-	**-**
00CS	-	**-**
0026	-	**-**
0027	-	**-**
00FM	-	**-**
0035	-	**-**
0036	-	**-**
0038	-	**-**
0039	-	**-**
00AT	-	**-**
0028	18,6	**3,32**
0029	19,6	**3,32**
0030	-	**-**
0031	-	**-**

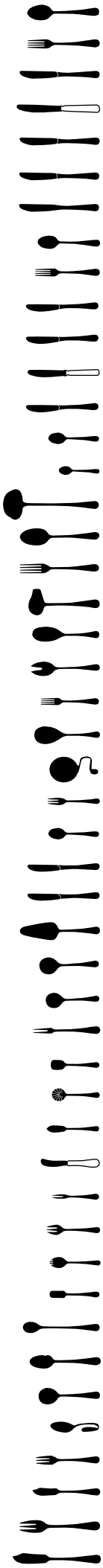


MAITRE
2010

PINTINOX

inox 18/10

mm 2,5



Cod.	cm	Euro
0001	20,8	**2,58**
0002	20,8	**2,58**
0003	23,0	**5,46**
00CC	24,5	**11,36**
00CA	-	**-**
00L3	-	**-**
0067	-	**-**
0004	17,9	**2,58**
0005	17,9	**2,58**
0006	20,0	**5,46**
00L6	-	**-**
00CD	21,3	**11,24**
00CB	-	**-**
0007	14,9	**1,50**
0008	11,0	**1,50**
0010	28,0	**14,36**
0011	25,3	**6,00**
0012	25,3	**6,00**
0013	16,5	**7,82**
0014	-	**-**
0015	-	**-**
0016	-	**-**
0059	-	**-**
00AW	-	**-**
0017	16,0	**1,70**
0018	-	**-**
00L9	-	**-**
0019	-	**-**
0020	22,7	**7,50**
0052	-	**-**
00CR	-	**-**
0009	-	**-**
0022	-	**-**
0023	-	**-**
0025	-	**-**
00CS	-	**-**
0026	-	**-**
0027	-	**-**
00FM	-	**-**
0035	-	**-**
0036	-	**-**
0038	-	**-**
0039	-	**-**
00AT	-	**-**
0028	17,9	**2,58**
0029	20,1	**2,58**
0030	-	**-**
0031	-	**-**

PAGAIA
2470

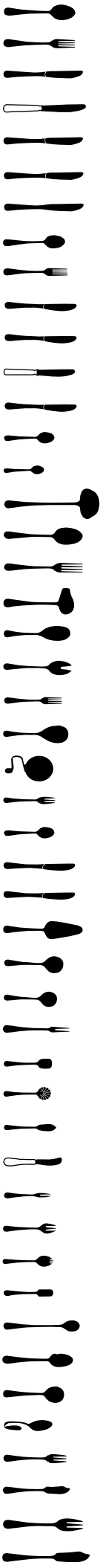
PINTINOX

inox 18/10

mm 2,5

IN ESAURIMENTO
OUT OF STOCK

Cod.	cm	Euro
0001	21,5	**2,48**
0002	21,5	**2,48**
0003	23,5	**4,34**
00CC	-	**-**
00CA	-	**-**
00L3	-	**-**
0067	-	**-**
0004	-	**-**
0005	18,5	**2,36**
0006	20,3	**4,34**
00L6	-	**-**
00CD	-	**-**
00CB	-	**-**
0007	15,0	**1,50**
0008	11,2	**1,50**
0010	29,0	**13,82**
0011	25,0	**5,78**
0012	25,0	**5,78**
0013	-	**-**
0014	-	**-**
0015	-	**-**
0016	-	**-**
0059	-	**-**
00AW	-	**-**
0017	17,2	**1,70**
0018	-	**-**
00L9	-	**-**
0019	-	**-**
0020	-	**-**
0052	-	**-**
00CR	-	**-**
0009	-	**-**
0022	-	**-**
0023	-	**-**
0025	-	**-**
00CS	-	**-**
0026	-	**-**
0027	-	**-**
00FM	-	**-**
0035	-	**-**
0036	-	**-**
0038	-	**-**
0039	-	**-**
00AT	-	**-**
0028	-	**-**
0029	-	**-**
0030	-	**-**
0031	-	**-**

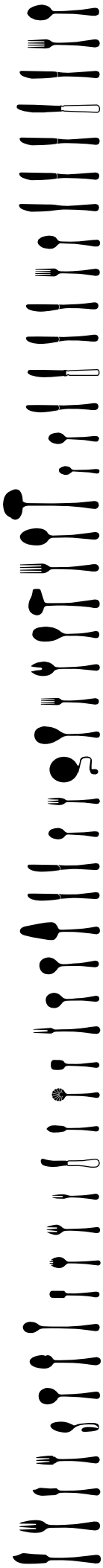


BRISTOL
2140

PINTINOX

inox 18/10

mm 2,5



Cod.	cm	Euro
0001	19,6	**2,36**
0002	19,4	**2,36**
0003	22,2	**4,90**
00CC	-	**-**
00CA	-	**-**
00L3	-	**-**
0067	-	**-**
0004	17,8	**2,24**
0005	17,4	**2,24**
0006	19,6	**4,90**
00L6	-	**-**
00CD	-	**-**
00CB	-	**-**
0007	13,4	**1,40**
0008	11,5	**1,40**
0010	26,2	**13,82**
0011	22,7	**5,78**
0012	23,2	**5,78**
0013	17,1	**7,82**
0014	-	**-**
0015	-	**-**
0016	-	**-**
0059	-	**-**
00AW	-	**-**
0017	14,4	**1,70**
0018	-	**-**
00L9	-	**-**
0019	-	**-**
0020	23,2	**9,20**
0052	-	**-**
00CR	-	**-**
0009	-	**-**
0022	-	**-**
0023	-	**-**
0025	-	**-**
00CS	-	**-**
0026	-	**-**
0027	-	**-**
00FM	-	**-**
0035	-	**-**
0036	-	**-**
0038	-	**-**
0039	-	**-**
00AT	-	**-**
0028	18,3	**3,12**
0029	19,7	**3,12**
0030	-	**-**
0031	-	**-**

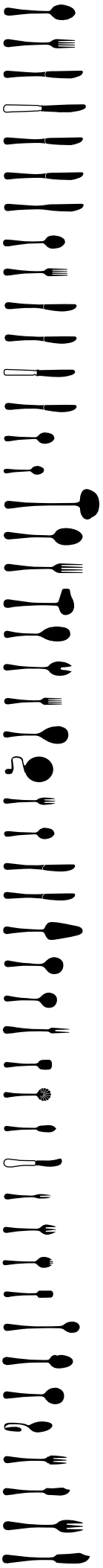
AMERICA
2240

PINTINOX

inox 18/10

mm 2,5

Cod.	cm	Euro
0001	19,5	**2,36**
0002	19,5	**2,36**
0003	21,0	**4,58**
00CC	-	**-**
00CA	-	**-**
00L3	21,5	**2,46**
0067	-	**-**
0004	17,8	**2,24**
0005	17,1	**2,24**
0006	18,7	**4,58**
00L6	18,9	**2,46**
00CD	-	**-**
00CB	-	**-**
0007	13,3	**1,30**
0008	11,6	**1,18**
0010	28,0	**13,82**
0011	22,0	**5,78**
0012	22,3	**5,78**
0013	16,8	**7,82**
0014	-	**-**
0015	21,4	**7,18**
0016	-	**-**
0059	-	**-**
00AW	-	**-**
0017	15,9	**1,60**
0018	15,2	**1,70**
00L9	17,2	**2,34**
0019	-	**-**
0020	24,0	**6,96**
0052	-	**-**
00CR	-	**-**
0009	-	**-**
0022	13,1	**1,40**
0023	-	**-**
0025	-	**-**
00CS	-	**-**
0026	-	**-**
0027	-	**-**
00FM	-	**-**
0035	-	**-**
0036	22,0	**2,14**
0038	-	**-**
0039	-	**-**
00AT	-	**-**
0028	18,9	**2,78**
0029	22,2	**2,78**
0030	22,3	**5,78**
0031	24,5	**5,78**

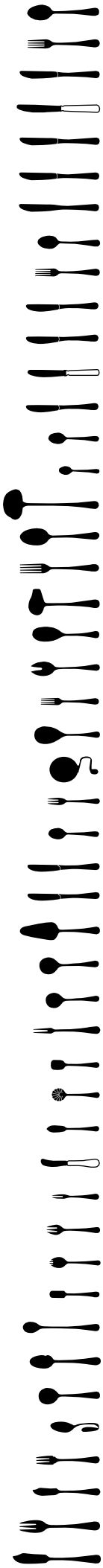


BRASILIA
2230

PINTINOX

inox 18/10

mm 2,5



Cod.	cm	**Euro**
0001	19,5	**2,36**
0002	19,5	**2,36**
0003	21,0	**4,58**
00CC	-	**-**
00CA	-	**-**
00L3	-	**-**
0067	-	**-**
0004	17,8	**2,24**
0005	17,1	**2,24**
0006	18,7	**4,58**
00L6	-	**-**
00CD	-	**-**
00CB	-	**-**
0007	13,3	**1,30**
0008	11,6	**1,18**
0010	28,0	**13,82**
0011	22,0	**5,78**
0012	22,3	**5,78**
0013	16,8	**7,82**
0014	-	**-**
0015	21,4	**7,18**
0016	-	**-**
0059	-	**-**
00AW	-	**-**
0017	15,9	**1,60**
0018	-	**-**
00L9	-	**-**
0019	-	**-**
0020	24,0	**6,96**
0052	-	**-**
00CR	-	**-**
0009	-	**-**
0022	13,1	**1,40**
0023	-	**-**
0025	-	**-**
00CS	-	**-**
0026	-	**-**
0027	-	**-**
00FM	-	**-**
0035	-	**-**
0036	22,0	**2,14**
0038	-	**-**
0039	-	**-**
00AT	-	**-**
0028	18,9	**2,78**
0029	22,2	**2,78**
0030	-	**-**
0031	-	**-**

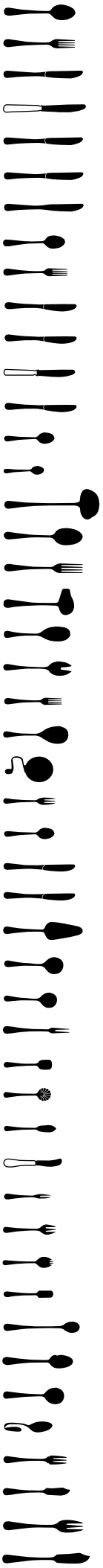
HOTEL
2020

PINTINOX

inox 18/10

mm 2,5

Cod.	cm	Euro
0001	19,3	**2,36**
0002	19,4	**2,36**
0003	21,1	**4,58**
00CC	-	**-**
00CA	-	**-**
00L3	-	**-**
0067	-	**-**
0004	17,8	**2,24**
0005	16,6	**2,24**
0006	18,0	**4,58**
00L6	-	**-**
00CD	-	**-**
00CB	-	**-**
0007	13,2	**1,30**
0008	11,6	**1,30**
0010	27,2	**13,82**
0011	22,2	**5,78**
0012	22,1	**5,78**
0013	16,0	**7,82**
0014	-	**-**
0015	-	**-**
0016	-	**-**
0059	-	**-**
00AW	-	**-**
0017	15,5	**1,70**
0018	-	**-**
00L9	-	**-**
0019	-	**-**
0020	23,0	**6,96**
0052	-	**-**
00CR	-	**-**
0009	-	**-**
0022	-	**-**
0023	-	**-**
0025	-	**-**
00CS	-	**-**
0026	-	**-**
0027	-	**-**
00FM	-	**-**
0035	-	**-**
0036	-	**-**
0038	-	**-**
0039	17,2	**2,24**
00AT	12,4	**3,64**
0028	17,7	**2,78**
0029	18,6	**2,78**
0030	-	**-**
0031	-	**-**



Tomato

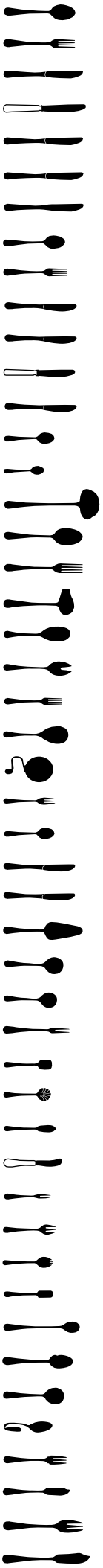
BETA
1710

PINTINOX

inox 18/10

mm 2,5

Cod.	cm	Euro
0001	19,6	**2,14**
0002	19,6	**2,14**
0003	21,0	**4,58**
00CC	-	**-**
00CA	-	**-**
00L3	-	**-**
0067	-	**-**
0004	17,8	**2,04**
0005	17,9	**2,04**
0006	19,2	**4,58**
00L6	-	**-**
00CD	-	**-**
00CB	-	**-**
0007	13,7	**1,50**
0008	12,3	**1,40**
0010	27,5	**13,82**
0011	22,0	**5,78**
0012	22,4	**5,78**
0013	18,0	**7,82**
0014	-	**-**
0015	21,8	**7,18**
0016	-	**-**
0059	-	**-**
00AW	-	**-**
0017	15,9	**1,50**
0018	-	**-**
00L9	-	**-**
0019	-	**-**
0020	21,7	**9,20**
0052	-	**-**
00CR	-	**-**
0009	-	**-**
0022	13,6	**1,30**
0023	-	**-**
0025	-	**-**
00CS	-	**-**
0026	-	**-**
0027	-	**-**
00FM	-	**-**
0035	-	**-**
0036	22,0	**2,04**
0038	-	**-**
0039	-	**-**
00AT	-	**-**
0028	19,8	**2,90**
0029	22,3	**2,90**
0030	-	**-**
0031	-	**-**

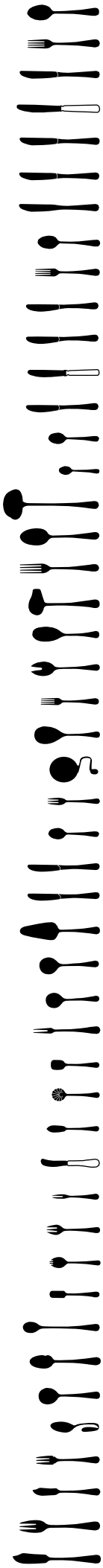


GAMMA
2150

PINTINOX

inox 18/10

mm 2,5



Cod.	cm	Euro
0001	19,6	**2,14**
0002	19,6	**2,14**
0003	21,0	**4,58**
00CC	-	**-**
00CA	-	**-**
00L3	21,6	**2,46**
0067	-	**-**
0004	17,8	**2,04**
0005	17,9	**2,04**
0006	19,1	**4,58**
00L6	19,5	**2,46**
00CD	-	**-**
00CB	-	**-**
0007	13,7	**1,50**
0008	12,3	**1,40**
0010	27,5	**13,82**
0011	22,0	**5,78**
0012	22,4	**5,78**
0013	18,0	**7,82**
0014	-	**-**
0015	21,8	**7,18**
0016	-	**-**
0059	-	**-**
00AW	-	**-**
0017	15,9	**1,50**
0018	-	**-**
00L9	-	**-**
0019	-	**-**
0020	21,7	**9,20**
0052	-	**-**
00CR	-	**-**
0009	-	**-**
0022	13,6	**1,30**
0023	-	**-**
0025	-	**-**
00CS	-	**-**
0026	-	**-**
0027	-	**-**
00FM	-	**-**
0035	-	**-**
0036	22,0	**2,04**
0038	-	**-**
0039	18,2	**2,04**
00AT	11,7	**3,64**
0028	19,8	**2,90**
0029	22,3	**2,90**
0030	-	**-**
0031	-	**-**

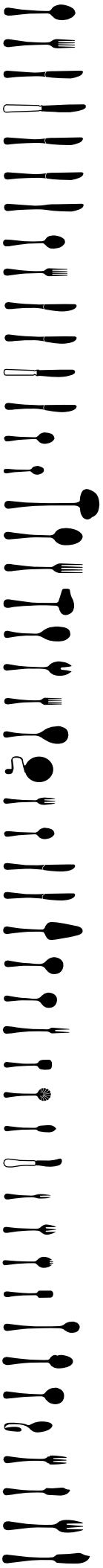
ISCHIA
2250

PINTINOX

inox 18/10

mm 2,5

Cod.	cm	Euro
0001	19,7	**2,24**
0002	19,3	**2,24**
0003	21,2	**4,90**
00CC	-	**-**
00CA	-	**-**
00L3	-	**-**
0067	-	**-**
0004	18,6	**2,14**
0005	17,4	**2,14**
0006	19,9	**4,90**
00L6	-	**-**
00CD	-	**-**
00CB	-	**-**
0007	13,8	**1,30**
0008	11,8	**1,30**
0010	26,9	**13,82**
0011	21,9	**6,00**
0012	22,5	**6,00**
0013	17,6	**7,82**
0014	-	**-**
0015	-	**-**
0016	-	**-**
0059	-	**-**
00AW	-	**-**
0017	17,5	**1,30**
0018	-	**-**
00L9	-	**-**
0019	-	**-**
0020	21,6	**9,10**
0052	-	**-**
00CR	-	**-**
0009	-	**-**
0022	-	**-**
0023	-	**-**
0025	-	**-**
00CS	-	**-**
0026	-	**-**
0027	-	**-**
00FM	-	**-**
0035	-	**-**
0036	-	**-**
0038	-	**-**
0039	-	**-**
00AT	-	**-**
0028	19,1	**2,90**
0029	20,6	**2,90**
0030	-	**-**
0031	-	**-**

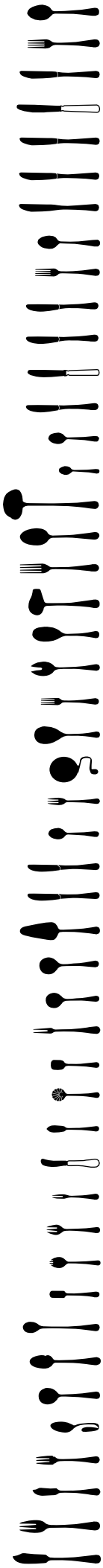


TEMA
2120

PINTINOX

inox 18/10

mm 2,5



Cod.	cm	**Euro**
0001	19,6	**2,04**
0002	19,8	**2,04**
0003	21,2	**4,90**
00CC	-	**-**
00CA	-	**-**
00L3	21,4	**2,46**
0067	-	**-**
0004	17,0	**2,04**
0005	17,1	**2,04**
0006	19,1	**4,90**
00L6	19,5	**2,46**
00CD	-	**-**
00CB	-	**-**
0007	14,8	**1,08**
0008	11,2	**1,08**
0010	27,7	**13,82**
0011	22,3	**5,36**
0012	22,7	**5,36**
0013	17,6	**7,82**
0014	-	**-**
0015	-	**-**
0016	14,9	**1,30**
0059	-	**-**
00AW	-	**-**
0017	-	**-**
0018	-	**-**
00L9	-	**-**
0019	-	**-**
0020	23,6	**8,04**
0052	-	**-**
00CR	-	**-**
0009	-	**-**
0022	-	**-**
0023	-	**-**
0025	-	**-**
00CS	-	**-**
0026	-	**-**
0027	-	**-**
00FM	-	**-**
0035	-	**-**
0036	-	**-**
0038	-	**-**
0039	-	**-**
00AT	-	**-**
0028	17,4	**2,04**
0029	19,5	**2,04**
0030	-	**-**
0031	-	**-**

WAVE
2610

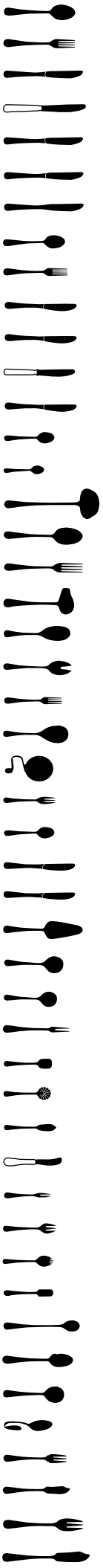
PINTINOX

inox 18/0

mm 3,0

NICKEL FREE

Cod.	cm	Euro
0001	21,0	**2,04**
0002	21,0	**2,04**
0003	22,6	**3,00**
00CC	-	**-**
00CA	-	**-**
00L3	-	**-**
0067	-	**-**
0004	-	**-**
0005	18,5	**1,94**
0006	20,3	**2,90**
00L6	-	**-**
00CD	-	**-**
00CB	-	**-**
0007	14,7	**1,30**
0008	11,0	**1,08**
0010	-	**-**
0011	-	**-**
0012	-	**-**
0013	-	**-**
0014	-	**-**
0015	-	**-**
0016	-	**-**
0059	-	**-**
00AW	-	**-**
0017	16,0	**1,30**
0018	-	**-**
00L9	-	**-**
0019	-	**-**
0020	-	**-**
0052	-	**-**
00CR	-	**-**
0009	-	**-**
0022	-	**-**
0023	-	**-**
0025	-	**-**
00CS	-	**-**
0026	-	**-**
0027	-	**-**
00FM	-	**-**
0035	-	**-**
0036	-	**-**
0038	-	**-**
0039	-	**-**
00AT	-	**-**
0028	-	**-**
0029	-	**-**
0030	-	**-**
0031	-	**-**



AIDA
1380

PINTINOX

inox 18/10

mm 2,0

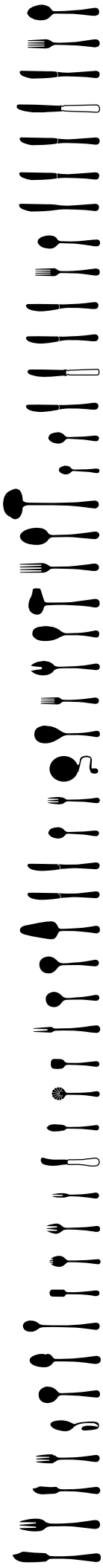
Cod.	cm	Euro
0001	19,6	**1,84**
0002	19,6	**1,84**
0003	21,0	**4,34**
00CC	-	**-**
00CA	-	**-**
00L3	21,5	**2,46**
0067	-	**-**
0004	17,0	**1,70**
0005	16,9	**1,70**
0006	18,9	**4,34**
00L6	19,5	**2,46**
00CD	-	**-**
00CB	-	**-**
0007	13,4	**1,08**
0008	11,3	**1,08**
0010	27,2	**12,96**
0011	22,7	**5,36**
0012	22,6	**5,36**
0013	17,7	**7,82**
0014	-	**-**
0015	-	**-**
0016	-	**-**
0059	-	**-**
00AW	-	**-**
0017	13,5	**1,30**
0018	-	**-**
00L9	-	**-**
0019	-	**-**
0020	24,1	**7,50**
0052	-	**-**
00CR	-	**-**
0009	-	**-**
0022	-	**-**
0023	-	**-**
0025	-	**-**
00CS	-	**-**
0026	-	**-**
0027	-	**-**
00FM	-	**-**
0035	-	**-**
0036	-	**-**
0038	-	**-**
0039	-	**-**
00AT	-	**-**
0028	17,2	**2,68**
0029	19,6	**2,68**
0030	-	**-**
0031	-	**-**

AUSTRALIA 2
1400

PINTINOX

inox 18/10

mm 2,0



Cod.	cm	Euro
0001	19,0	**1,84**
0002	18,9	**1,84**
0003	20,4	**4,34**
00CC	-	**-**
00CA	-	**-**
00L3	19,5	**2,46**
0067	-	**-**
0004	-	**-**
0005	16,9	**1,70**
0006	18,4	**4,34**
00L6	19,5	**2,46**
00CD	-	**-**
00CB	-	**-**
0007	13,3	**1,08**
0008	10,8	**1,08**
0010	28,3	**12,96**
0011	21,6	**5,04**
0012	21,6	**5,04**
0013	-	**-**
0014	-	**-**
0015	-	**-**
0016	-	**-**
0059	-	**-**
00AW	-	**-**
0017	16,7	**1,30**
0018	-	**-**
00L9	-	**-**
0019	-	**-**
0020	23,0	**7,94**
0052	-	**-**
00CR	-	**-**
0009	-	**-**
0022	-	**-**
0023	-	**-**
0025	-	**-**
00CS	-	**-**
0026	-	**-**
0027	-	**-**
00FM	-	**-**
0035	-	**-**
0036	-	**-**
0038	-	**-**
0039	-	**-**
00AT	-	**-**
0028	-	**-**
0029	-	**-**
0030	-	**-**
0031	-	**-**

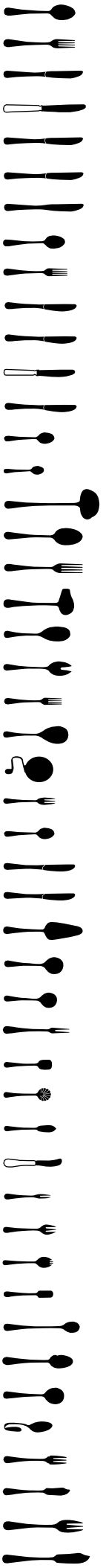
DOLPHIN
1360

PINTINOX

inox 18/10

mm 2,0

Cod.	cm	Euro
0001	21,1	**1,84**
0002	20,9	**1,84**
0003	23,0	**4,34**
00CC	-	**-**
00CA	-	**-**
00L3	-	**-**
0067	-	**-**
0004	-	**-**
0005	-	**-**
0006	-	**-**
00L6	-	**-**
00CD	-	**-**
00CB	-	**-**
0007	15,1	**1,30**
0008	11,0	**1,18**
0010	-	**-**
0011	-	**-**
0012	-	**-**
0013	-	**-**
0014	-	**-**
0015	-	**-**
0016	-	**-**
0059	-	**-**
00AW	-	**-**
0017	17,2	**1,50**
0018	-	**-**
00L9	-	**-**
0019	-	**-**
0020	-	**-**
0052	-	**-**
00CR	-	**-**
0009	-	**-**
0022	-	**-**
0023	-	**-**
0025	-	**-**
00CS	-	**-**
0026	-	**-**
0027	-	**-**
00FM	-	**-**
0035	-	**-**
0036	-	**-**
0038	-	**-**
0039	-	**-**
00AT	-	**-**
0028	-	**-**
0029	-	**-**
0030	-	**-**
0031	-	**-**

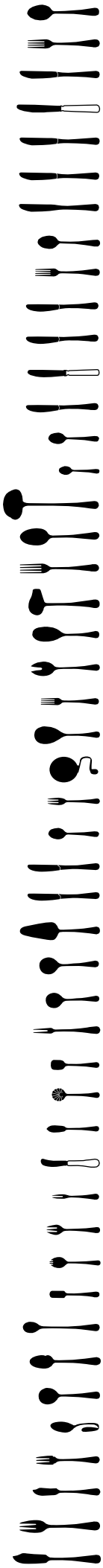


VALENCIA
0350

PINTINOX

inox 18/10

mm 2,0



Cod.	cm	**Euro**
0001	19,6	**1,70**
0002	19,6	**1,70**
0003	-	**-**
00CC	-	**-**
00CA	-	**-**
00L3	22,0	**2,46**
0067	-	**-**
0004	17,8	**1,70**
0005	17,7	**1,70**
0006	-	**-**
00L6	19,4	**2,46**
00CD	-	**-**
00CB	-	**-**
0007	14,1	**0,96**
0008	11,5	**0,96**
0010	26,9	**12,12**
0011	22,0	**5,04**
0012	21,9	**5,04**
0013	17,9	**6,54**
0014	-	**-**
0015	-	**-**
0016	-	**-**
0059	-	**-**
00AW	-	**-**
0017	15,1	**1,08**
0018	-	**-**
00L9	-	**-**
0019	-	**-**
0020	22,8	**6,00**
0052	-	**-**
00CR	-	**-**
0009	-	**-**
0022	-	**-**
0023	-	**-**
0025	-	**-**
00CS	-	**-**
0026	-	**-**
0027	-	**-**
00FM	-	**-**
0035	-	**-**
0036	-	**-**
0038	-	**-**
0039	-	**-**
00AT	-	**-**
0028	18,8	**2,14**
0029	19,6	**2,14**
0030	-	**-**
0031	-	**-**

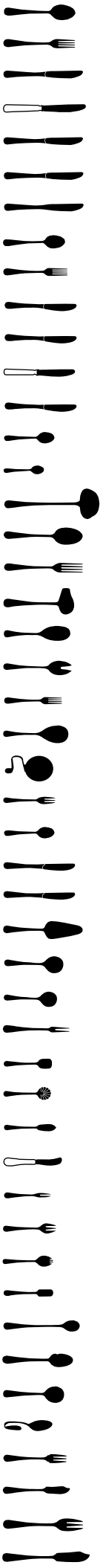
UNO
1410

PINTINOX

inox 18/10

mm 2,0

Cod.	cm	Euro
0001	18,8	**1,70**
0002	18,6	**1,70**
0003	20,5	**4,34**
00CC	-	**-**
00CA	-	**-**
00L3	22,1	**2,46**
0067	-	**-**
0004	-	**-**
0005	16,5	**1,70**
0006	18,4	**4,34**
00L6	-	**-**
00CD	-	**-**
00CB	-	**-**
0007	13,4	**1,08**
0008	10,8	**1,08**
0010	27,3	**12,96**
0011	21,5	**5,04**
0012	21,4	**5,04**
0013	-	**-**
0014	-	**-**
0015	-	**-**
0016	-	**-**
0059	-	**-**
00AW	-	**-**
0017	13,7	**1,18**
0018	-	**-**
00L9	-	**-**
0019	-	**-**
0020	23,5	**7,94**
0052	-	**-**
00CR	-	**-**
0009	-	**-**
0022	-	**-**
0023	-	**-**
0025	-	**-**
00CS	-	**-**
0026	-	**-**
0027	-	**-**
00FM	-	**-**
0035	-	**-**
0036	-	**-**
0038	-	**-**
0039	-	**-**
00AT	-	**-**
0028	-	**-**
0029	-	**-**
0030	-	**-**
0031	-	**-**



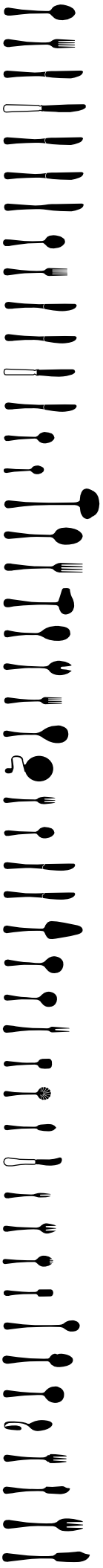
STRESA
0320

PINTINOX

inox 18/10

mm 2,0

Cod.	cm	Euro
0001	19,6	**1,70**
0002	19,6	**1,70**
0003	22,2	**3,90**
00CC	-	**-**
00CA	-	**-**
00L3	22,0	**2,46**
0067	22,9	**3,90**
0004	17,8	**1,70**
0005	17,7	**1,70**
0006	19,5	**3,80**
00L6	19,4	**2,46**
00CD	-	**-**
00CB	-	**-**
0007	14,1	**0,96**
0008	11,5	**0,96**
0010	26,9	**12,12**
0011	22,0	**5,04**
0012	21,9	**5,04**
0013	17,9	**6,54**
0014	-	**-**
0015	-	**-**
0016	-	**-**
0059	-	**-**
00AW	-	**-**
0017	15,1	**1,08**
0018	-	**-**
00L9	-	**-**
0019	-	**-**
0020	22,8	**6,00**
0052	-	**-**
00CR	-	**-**
0009	-	**-**
0022	-	**-**
0023	-	**-**
0025	-	**-**
00CS	-	**-**
0026	-	**-**
0027	-	**-**
00FM	-	**-**
0035	-	**-**
0036	21,0	**1,60**
0038	-	**-**
0039	17,8	**1,60**
00AT	-	**-**
0028	18,0	**2,14**
0029	19,6	**2,14**
0030	-	**-**
0031	-	**-**



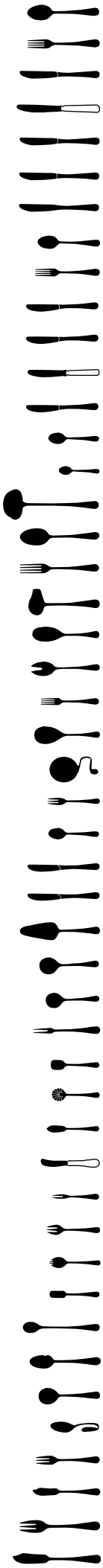
03200051 **Euro 2,68** cm 21,3 coltello pizza *pizza knife*

SUPERGA
0310

PINTINOX

inox 18/10

mm 2,0



Cod.	cm	**Euro**
0001	19,6	**1,70**
0002	19,6	**1,70**
0003	22,2	**3,90**
00CC	-	**-**
00CA	-	**-**
00L3	22,0	**2,46**
0067	-	**-**
0004	17,8	**1,70**
0005	17,7	**1,70**
0006	19,5	**3,80**
00L6	19,4	**2,46**
00CD	-	**-**
00CB	-	**-**
0007	14,1	**0,96**
0008	11,5	**0,96**
0010	26,9	**12,12**
0011	22,0	**5,04**
0012	21,9	**5,04**
0013	17,9	**6,54**
0014	-	**-**
0015	-	**-**
0016	-	**-**
0059	-	**-**
00AW	-	**-**
0017	15,1	**1,08**
0018	-	**-**
00L9	-	**-**
0019	-	**-**
0020	22,8	**6,00**
0052	-	**-**
00CR	-	**-**
0009	-	**-**
0022	-	**-**
0023	-	**-**
0025	-	**-**
00CS	-	**-**
0026	-	**-**
0027	-	**-**
00FM	-	**-**
0035	-	**-**
0036	-	**-**
0038	-	**-**
0039	-	**-**
00AT	-	**-**
0028	18,8	**2,14**
0029	19,6	**2,14**
0030	-	**-**
0031	-	**-**

CAMBRIDGE
071M

PINTINOX

inox 18/10

mm 2,0

Cod.	cm	Euro
0001	19,6	**1,70**
0002	19,6	**1,70**
0003	-	**-**
00CC	-	**-**
00CA	-	**-**
00L3	22,0	**2,46**
0067	-	**-**
0004	17,8	**1,70**
0005	17,7	**1,70**
0006	-	**-**
00L6	19,4	**2,46**
00CD	-	**-**
00CB	-	**-**
0007	14,1	**0,96**
0008	11,5	**0,96**
0010	26,9	**12,12**
0011	22,0	**5,04**
0012	21,9	**5,04**
0013	17,9	**6,54**
0014	-	**-**
0015	-	**-**
0016	-	**-**
0059	-	**-**
00AW	-	**-**
0017	15,1	**1,08**
0018	-	**-**
00L9	-	**-**
0019	-	**-**
0020	22,8	**6,00**
0052	-	**-**
00CR	-	**-**
0009	-	**-**
0022	-	**-**
0023	-	**-**
0025	-	**-**
00CS	-	**-**
0026	-	**-**
0027	-	**-**
00FM	-	**-**
0035	-	**-**
0036	-	**-**
0038	-	**-**
0039	-	**-**
00AT	-	**-**
0028	18,0	**2,14**
0029	19,6	**2,14**
0030	-	**-**
0031	-	**-**

PUNTO
1220

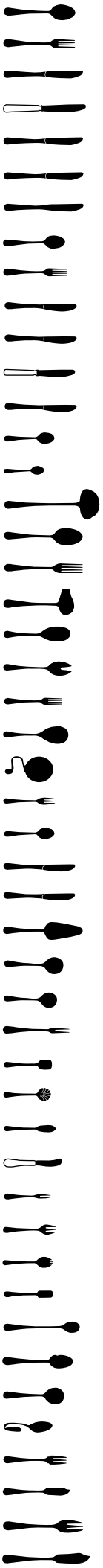
PINTINOX

inox 18/0

mm 2,0

NICKEL FREE

Cod.	cm	**Euro**
0001	19,7	**1,40**
0002	19,9	**1,40**
0003	-	**-**
00CC	-	**-**
00CA	-	**-**
00L3	21,6	**2,46**
0067	-	**-**
0004	17,1	**1,40**
0005	16,8	**1,40**
0006	-	**-**
00L6	19,5	**2,46**
00CD	-	**-**
00CB	-	**-**
0007	13,4	**0,86**
0008	11,4	**0,86**
0010	-	**-**
0011	-	**-**
0012	-	**-**
0013	-	**-**
0014	-	**-**
0015	-	**-**
0016	14,7	**0,96**
0059	-	**-**
00AW	-	**-**
0017	13,6	**0,86**
0018	-	**-**
00L9	-	**-**
0019	-	**-**
0020	-	**-**
0052	14,7	**1,08**
00CR	-	**-**
0009	-	**-**
0022	-	**-**
0023	-	**-**
0025	-	**-**
00CS	-	**-**
0026	-	**-**
0027	-	**-**
00FM	-	**-**
0035	-	**-**
0036	-	**-**
0038	-	**-**
0039	-	**-**
00AT	-	**-**
0028	-	**-**
0029	-	**-**
0030	-	**-**
0031	-	**-**

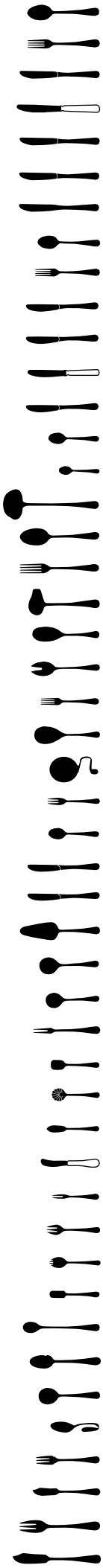


SNAKE
1140

PINTINOX

inox 18/10

mm 1,5



Cod.	cm	**Euro**
0001	20,8	**1,30**
0002	21,1	**1,30**
0003	23,0	**2,90**
00CC	-	**-**
00CA	-	**-**
00L3	22,5	**1,34**
0067	-	**-**
0004	-	**-**
0005	-	**-**
0006	-	**-**
00L6	-	**-**
00CD	-	**-**
00CB	-	**-**
0007	14,9	**0,86**
0008	11,1	**0,76**
0010	-	**-**
0011	-	**-**
0012	-	**-**
0013	-	**-**
0014	-	**-**
0015	-	**-**
0016	-	**-**
0059	-	**-**
00AW	-	**-**
0017	-	**-**
0018	-	**-**
00L9	-	**-**
0019	-	**-**
0020	-	**-**
0052	-	**-**
00CR	-	**-**
0009	-	**-**
0022	-	**-**
0023	-	**-**
0025	-	**-**
00CS	-	**-**
0026	-	**-**
0027	-	**-**
00FM	-	**-**
0035	-	**-**
0036	-	**-**
0038	-	**-**
0039	-	**-**
00AT	-	**-**
0028	-	**-**
0029	-	**-**
0030	-	**-**
0031	-	**-**

ECO BAGUETTE
0280

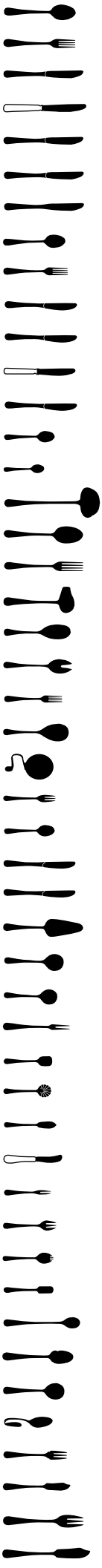
PINTINOX

inox 18/0

mm 2,0

NICKEL FREE

Cod.	cm	Euro
0001	19,6	**1,30**
0002	19,6	**1,30**
0003	-	**-**
00CC	-	**-**
00CA	-	**-**
00L3	22,0	**2,46**
0067	-	**-**
0004	17,8	**1,30**
0005	17,7	**1,30**
0006	-	**-**
00L6	19,4	**2,46**
00CD	-	**-**
00CB	-	**-**
0007	14,1	**0,96**
0008	11,5	**0,86**
0010	-	**-**
0011	-	**-**
0012	-	**-**
0013	-	**-**
0014	-	**-**
0015	-	**-**
0016	-	**-**
0059	-	**-**
00AW	-	**-**
0017	15,1	**0,96**
0018	-	**-**
00L9	-	**-**
0019	-	**-**
0020	-	**-**
0052	-	**-**
00CR	-	**-**
0009	-	**-**
0022	-	**-**
0023	-	**-**
0025	-	**-**
00CS	-	**-**
0026	-	**-**
0027	-	**-**
00FM	-	**-**
0035	-	**-**
0036	-	**-**
0038	-	**-**
0039	-	**-**
00AT	-	**-**
0028	18,0	**1,70**
0029	19,6	**1,70**
0030	-	**-**
0031	-	**-**



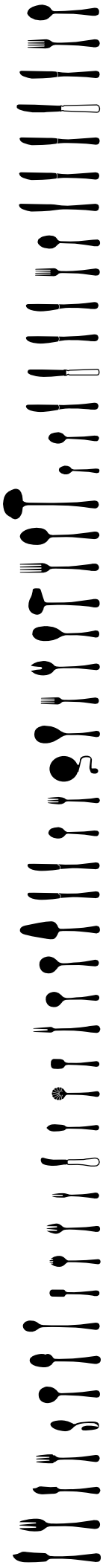
TOURING
1250

PINTINOX

inox 18/0

mm 2,0

NICKEL FREE



Cod.	cm	**Euro**
0001	21,0	**1,18**
0002	21,0	**1,18**
0003	22,0	**2,90**
00CC	-	**-**
00CA	-	**-**
00L3	22,0	**2,68**
0067	-	**-**
0004	-	**-**
0005	-	**-**
0006	-	**-**
00L6	-	**-**
00CD	-	**-**
00CB	-	**-**
0007	15,2	**0,86**
0008	11,1	**0,86**
0010	-	**-**
0011	-	**-**
0012	-	**-**
0013	-	**-**
0014	-	**-**
0015	-	**-**
0016	-	**-**
0059	-	**-**
00AW	-	**-**
0017	14,7	**0,86**
0018	-	**-**
00L9	-	**-**
0019	-	**-**
0020	-	**-**
0052	-	**-**
00CR	-	**-**
0009	-	**-**
0022	-	**-**
0023	-	**-**
0025	-	**-**
00CS	-	**-**
0026	-	**-**
0027	-	**-**
00FM	-	**-**
0035	-	**-**
0036	-	**-**
0038	-	**-**
0039	-	**-**
00AT	-	**-**
0028	-	**-**
0029	-	**-**
0030	-	**-**
0031	-	**-**

TUBE
1120

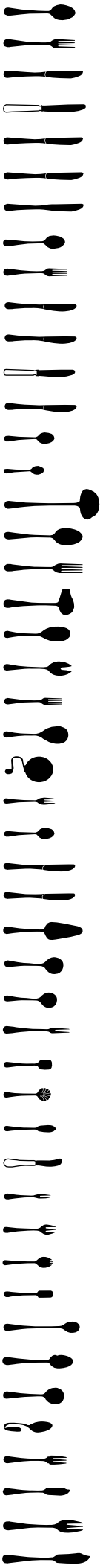
PINTINOX

inox 18/0

mm 1,5

NICKEL FREE

Cod.	cm	**Euro**
0001	20,0	**0,96**
0002	20,0	**0,96**
0003	22,0	**2,90**
00CC	-	**-**
00CA	-	**-**
00L3	-	**-**
0067	-	**-**
0004	-	**-**
0005	-	**-**
0006	-	**-**
00L6	-	**-**
00CD	-	**-**
00CB	-	**-**
0007	14,5	**0,64**
0008	11,0	**0,64**
0010	-	**-**
0011	-	**-**
0012	-	**-**
0013	-	**-**
0014	-	**-**
0015	-	**-**
0016	-	**-**
0059	-	**-**
00AW	-	**-**
0017	16,1	**0,86**
0018	-	**-**
00L9	-	**-**
0019	-	**-**
0020	-	**-**
0052	-	**-**
00CR	-	**-**
0009	-	**-**
0022	-	**-**
0023	-	**-**
0025	-	**-**
00CS	-	**-**
0026	-	**-**
0027	-	**-**
00FM	-	**-**
0035	-	**-**
0036	-	**-**
0038	-	**-**
0039	-	**-**
00AT	-	**-**
0028	-	**-**
0029	-	**-**
0030	-	**-**
0031	-	**-**



98800860 **Euro 16,70** set 100 anelli in plastica *set 100 plastic rings*

CONFEZIONI

Packaging

POSATE CON CRAVATTA

DISPONIBILE SUBITO A MAGAZZINO
AVAILABLE IN STOCK IMMEDIATELY

Cutlery packed with "cravatta"

		Descrizione *Description*	Cod. 2240E... America Euro	Cod. 1380E... Aida Euro	Cod. 1250E... Touring Euro
N° 1	001	Cucchiaio tavola *Table spoon - Cuiller de table* *Tafellöffel - Cuchara mesa*	**2,48**	**1,94**	**1,30**
N° 1	002	Forchetta tavola *Table fork - Fourchette de table* *Tafelgabel - Tenedor mesa*	**2,48**	**1,94**	**1,30**
N° 1	003	Coltello tavola *Table knife - Couteau de table* *Tafelmesser - Cuchillo mesa*	**4,78**	**4,44**	**-**
N° 1	0L3	Coltello tavola stampato *Stamped table knife - Couteau de table estampé* *Tafelmesser gestanzt - Cuchillo mesa estampado*	**2,68**	**2,68**	**2,78**
N° 1	005	Forchetta frutta *Dessert fork - Fourchette dessert* *Dessertgabel - Tenedor postre*	**2,48**	**-**	**-**
N° 1	006	Coltello frutta *Dessert knife - Couteau dessert* *Dessertmesser - Cuchillo postre*	**4,68**	**-**	**-**
N° 1	0L6	Coltello frutta stampato *Stamped dessert knife - Couteau dessert estampé* *Dessertmesser gestanzt - Cuchillo postre estamp.*	**2,56**	**-**	**-**
N° 1	007	Cucchiaino caffè *Tea/coffee spoon - Cuiller à café* *Kaffeelöffel - Cuchara café*	**1,40**	**1,30**	**1,08**
N° 1	008	Cucchiaino moka *Moka spoon - Cuiller à moka* *Mokkalöffel - Cucharita moka*	**1,40**	**1,18**	**-**
N° 1	022	Paletta gelato *Ice cream spoon - Cuìller à glace* *Eislöffel - Cuchara para helado*	**1,60**	**-**	**-**
N° 1	036	Cucchiaio bibita *Soda spoon - Cuiller à cocktail* *Limolöffel - Cuchara refresco*	**2,36**	**-**	**-**

Imballi per posate e coltelli: master da 48 "cravatte"- *Packaging for cutlery - knives: outher carton including 48 "cravatte" - Emballages pour couverts - couteaux: carton de 48 "cravatte" -Verpackungen für Messer: Kartonverpackung zu 48 "Cravatte"- Embalajes para Tenedores: embalaje de 48 "cravatte"*
Imballi per caffe e moka: master da 60 "cravatte" - *Packaging for moka coffee maker: outher carton including 60 "cravatte" - Emballages pour café-moka: carton de 60 "cravatte" - Verpackung für Kaffee - Mokkalöffel : Kartonverpackung zu 60 "Cravatte" - Embalajes para café-moka: embalaje de 60 "cravatte"*

DISPONIBILE SUBITO A MAGAZZINO
AVAILABLE IN STOCK IMMEDIATELY

POSATE CON CHIAVE

Cutlery packed with "chiave" pack

Cod. 2260C...
Sirio

Cod. 2030C...
Synthesis

Cod.2010C...
Maitre

		Descrizione *Description*	Euro	Euro	Euro
GR 3	301	Cucchiaio tavola - *Table spoon - Cuiller de table - Tafellöffel - Cuchara mesa*	8,46	8,46	7,94
GR 3	302	Forchetta tavola - *Table fork - Fourchette de table -Tafel gabel - Tenedor mesa*	8,46	8,46	7,94
GR 2	203	Coltello tavola - *Table knife - Couteau de table - Tafelmesser - Cuchillo mesa*	12,14	10,34	11,24
GR 2	2L3	Colt. tav. stamp. - *Stamp. table knife - Cout. de table estampé - Tafelmesser gest. - Cuch. mesa estam.*	-	-	-
GR 3	304	Cucchiaio frutta - *Dessert spoon - Cuiller dessert - Dessertlöffel - Cuchara postre*	-	-	-
GR 3	305	Forchetta frutta - *Dessert fork - Fourchette dessert - Dessertgabel - Tenedor postre*	-	-	-
GR 2	206	Coltello frutta - *Dessert knife - Couteau dessert - Dessertmesser - Cuchillo postre*	-	-	-
GR 2	2L6	Colt. frutta stamp. - *Stamp. dessert knife - Cout. dessert estampé - Dessertmes. gest. - Cuch. postre estam.*	-	-	-
GR 6	607	Cucchiaino caffè - *Tea/coffee spoon - Cuiller à café - Kaffeelöffel - Cuchara café*	10,28	9,98	9,34
GR 6	608	Cucchiaino moka - *Moka spoon - Cuiller à moka - Mokkalöffel - Cucharita moka*	10,18	-	-
GR 6	617	Forchettina dolce 3 spine - *Pastry fork - Fourchette à gateau - Kuchengabel 3 Zinken - Tenedor postre 3 púas*	-	-	-
GR 3	322	Paletta gelato - *Ice cream spoon - Cuiller à glace - Eislöffel - Cuchara para helado*	-	-	-
GR 3	336	Cucchiaio bibita - *Soda spoon - Cuiller à cocktail - Limolöffel - Cuchara refresco*	-	-	-
GR 3	328	Forchetta pesce - *Fish fork - Fourchette à poisson - Fischgabel - Tenedor pescado*	-	-	-
GR 3	329	Coltello pesce - *Fish knife - Couteau à poisson - Fischmesser - Cuchillo pescado*	-	-	-
GR 1	010	Mestolo - *Soup ladle - Louche - Suppenschöpfer - Cazo sopa*	-	-	-
GR 1	011	Cucchiaione servire - *Serving spoon - Cuiller de service - Servierlöffel - Cuchara servir*	-	-	-
GR 1	012	*Forchettone servire - Serving fork - Fourchette de service - Serviergabel -Tenedor servir*	-	-	-
GR 1	015	Forchettone insalata - *Salad fork - Fourchette à salade - Salatgabel - Tenedor ensalada*	-	-	-
GR 1	020	Pala torta - *Cake server - Pelle à tarte - Tortenheber - Pala paste*	-	-	-

Imballi per posate e coltelli: pezzi servire: master da 24 chiavi - *Packaging for cutlery - knives - serving items outher carton: including 24 "Chiave" - Emballages pour couverts - couteaux - service: carton de 24 "Chiave" - Verpackungen für Besteck - Serviermesser : Kartonverpackung zu 24 - "Chiave" - Embalajes para cubiertos - cuchillos - servir: embalaje de 24 "Chiave"*

POSATE CON CHIAVE

Cod. 2240C... America	Cod. 1710C... Beta	Cod.1380C... Aida	Cod.0320C... Stresa	Cod.1220C... Punto	Cod.2170C... Solaris
Euro	**Euro**	**Euro**	**Euro**	**Euro**	**Euro**
7,30	**6,66**	**5,68**	**5,46**	**4,38**	**8,46**
7,30	**6,66**	**5,68**	**5,46**	**4,38**	**8,46**
9,46	**9,46**	**-**	**-**	**-**	**10,34**
5,08	**-**	**5,42**	**5,08**	**5,08**	**-**
7,18	**-**	**-**	**5,36**	**-**	**-**
7,18	**-**	**-**	**5,36**	**-**	**-**
9,46	**-**	**-**	**-**	**-**	**-**
4,98	**-**	**-**	**4,98**	**-**	**-**
7,72	**9,10**	**6,66**	**6,32**	**5,68**	**10,30**
7,72	**9,00**	**-**	**6,12**	**5,58**	**-**
10,08	**9,20**	**-**	**6,96**	**-**	**-**
4,80	**4,28**	**-**	**-**	**-**	**-**
6,66	**6,32**	**-**	**-**	**-**	**-**
8,56	**-**	**-**	**-**	**-**	**-**
8,56	**-**	**-**	**-**	**-**	**-**
14,16	**14,16**	**-**	**-**	**-**	**-**
6,12	**6,12**	**-**	**-**	**-**	**-**
6,12	**6,12**	**-**	**-**	**-**	**-**
-	**7,82**	**-**	**-**	**-**	**-**
7,30	**9,44**	**-**	**-**	**-**	**-**

Cod. 0750C... Caterì

	Descr.	Euro
GR 2	**251** Coltello pizza *Pizza knife Couteau à pizza Pizzamesser Cuchillo pizza*	**7,04**
GR 2	**267** Coltello bistecca *Meat knife Couteau à viande Steakmeser Cuchillo chuletero*	**7,26**
GR 3	**366** Forchetta pizza *Pizza fork - Fourchette à pizza - Pizza Gabel - Tenedor pizza*	**5,46**
GR 3	**357** Cucchiaio lungo *Long spoon Cuilleur long Spaghettilöffel Cuchara larga*	**8,56**
GR 3	**358** Forchetta lunga *Long fork Fourchette longue Spaghettigabel Tenedor largo*	**8,56**

Imballo per mestoli: master da 12 chiavi - *Packaging for ladles: outher carton including 12 "Chiave" - Emballage louches: carton de 12 "Chiave" - Verpackungen für Schöpflöffel: Kartonverpackung zu 12 "Chiave" - Embalajes para espumaderas: embalaje de 12 "Chiave"*

DISPONIBILE SUBITO A MAGAZZINO
AVAILABLE IN STOCK IMMEDIATELY

POSATE CON SCATOLA 11+1

Cutlery packed with 11+1 box

		Cod. 17007... Savoy	Cod. 22607... Sirio	Cod. 22407... America	Cod. 21507... Gamma	Cod. 20307... Synthesis
	Descrizione *Description*	**Euro**	**Euro**	**Euro**	**Euro**	**Euro**
N° 12	**C01** Cucchiaio tavola - *Table spoon - Cuiller de table - Tafellöffel - Cuchara mesa*	**38,26**	**36,00**	**32,16**	**29,58**	**36,00**
N° 12	**C02** Forchetta tavola - *Table fork - Fourchette de table - Tafelgabel - Tenedor mesa*	**38,26**	**36,00**	**32,16**	**29,58**	**36,00**
N° 12	**C03** Coltello tavola - *Table knife - Couteau de table - Tafelhohlheftmesser - Cuchillo mesa*	**67,86**	**74,78**	**57,28**	**57,28**	**64,10**
N° 12	**C04** Cucchiaio frutta - *Dessert spoon - Cuiller dessert - Dessertlöffel - Cuchara postre*	**-**	**36,00**	**29,78**	**28,30**	**-**
N° 12	**C05** Forchetta frutta - *Dessert fork - Fourchette dessert - Dessertgabel - Tenedor postre*	**-**	**36,00**	**29,78**	**28,30**	**-**
N° 12	**C06** Coltello frutta - *Dessert knife - Couteau dessert - Dessertmesser - Cuchillo postre*	**-**	**74,78**	**57,06**	**57,06**	**-**
N° 12	**C07** Cucchiaino caffè - *Tea/coffee spoon - Cuiller à café - Kaffeelöffel - Cuchara café*	**24,64**	**24,46**	**19,30**	**21,88**	**23,16**
N° 12	**C08** Cucchiaino moka - *Moka spoon - Cuiller à moka - Mokkalöffel - Cucharita moka*	**-**	**23,16**	**16,40**	**19,72**	**-**
N° 12	**C17** Forchettina dolce 3 spine - *Pastry fork - Fourchette à gateau - Kuchengabel 3 Zinken - Tenedor postre 3 púas*	**-**	**26,04**	**23,16**	**21,88**	**-**
N° 12	**C28** Forchetta pesce - *Fish fork - Fourchette à poisson - Fischgabel - Tenedor pescado*	**-**	**41,58**	**-**	**-**	**-**
N° 12	**C29** Coltello pesce - *Fish knife - Couteau à poisson - Fischmesser - Cuchillo pescado*	**-**	**41,58**	**-**	**-**	**-**

Imballo per posateria : Master da 12 scatole - *Packaging for cutlery: outer carton including 12 boxes - Emballage pour couverts : carton de 12 boîtes - Verpackung für Besteck . Kartonverpackung zu 12 Schachteln - Embalaje para cubiertos: embalaje de 12 cajas*

POSATE CON SCATOLA 11+1 TRASP.

DISPONIBILE SUBITO A MAGAZZINO
AVAILABLE IN STOCK IMMEDIATELY

Cutlery packed with trasparent 11+1 box

		Cod.0450K... Concept	Cod.1700K... Savoy	Cod.2260K... Sirio	Cod.2240K... America	Cod.2150K... Gamma	Cod.2030K... Synthesis
	Descrizione *Description*	**Euro**	**Euro**	**Euro**	**Euro**	**Euro**	**Euro**
N° 12	**C01** Cucchiaio tavola - *Table spoon - Cuiller de table - Tafellöffel - Cuchara mesa*	**54,96**	**37,82**	**33,74**	**30,10**	**27,86**	**33,74**
N° 12	**C02** Forchetta tavola - *Table fork - Fourchette de table - Tafelgabel - Tenedor mesa*	**54,96**	**37,82**	**33,74**	**30,10**	**27,86**	**33,74**
N° 12	**C03** Coltello tavola - *Table knife - Couteau de table - Tafelhohlheftmesser - Cuchillo mesa*	**79,76**	**68,74**	**74,30**	**57,28**	**57,28**	**63,08**
N° 12	**C04** Cucchiaio frutta - *Dessert spoon - Cuiller dessert - Dessertlöffel - Cuchara postre*	-	-	-	-	-	-
N° 12	**C05** Forchetta frutta - *Dessert fork - Fourchette dessert - Dessertgabel - Tenedor postre*	**54,42**	-	**33,10**	**29,78**	**27,32**	-
N° 12	**C06** Coltello frutta - *Dessert knife - Couteau dessert - Dessertmesser - Cuchillo postre*	**78,00**	-	**73,88**	**57,06**	**57,06**	-
N° 12	**C07** Cucchiaino caffè - *Tea/coffee spoon - Cuiller à café - Kaffeelöffel - Cuchara café*	**35,24**	**25,70**	**22,40**	**17,24**	**20,04**	**20,24**
N° 12	**C08** Cucchiaino moka - *Moka spoon - Cuiller à moka - Mokkalöffel - Cucharita moka*	**35,02**	-	**22,06**	**16,40**	**19,72**	-
N° 12	**C17** Forchettina dolce 3 spine - *Pastry fork - Fourchette à gateau - Kuchengabel 3 Zinken - Tenedor postre 3 púas*	**40,18**	-	**25,08**	**21,86**	**20,24**	-
N° 12	**C28** Forchetta pesce - *Fish fork - Fourchette à poisson - Fischgabel - Tenedor pescado*	-	-	-	-	-	-
N° 12	**C29** Coltello pesce - *Fish knife - Couteau à poisson - Fischmesser - Cuchillo pescado*	-	-	-	-	-	-

Imballo per posateria : Master da 10 scatole - *Packaging for cutlery: outer carton including 10 boxes - Emballage pour couverts : carton de 10 boîtes - Verpackung für Besteck . Kartonverpackung zu 10 Schachteln - Embalaje para cubiertos: embalaje de 10 cajas*

CONFEZIONAMENTO E LIBERO SERVIZIO

Packaging

CHIAVE
....C...

Aggiungere al prezzo dello sfuso
Add to the price of the unpacked item for each package
Ajouter au prix des pièces en vrac
Dem Preis des nicht verpackten Artikels für jede Packung hinzurechnen
Adicionar al precio del artículo no acondicionado

Euro 0,58

Quantità minima di 120 Chiavi per singolo articolo. Tutte le posate possono essere confezionate con la Chiave.
The minimum quantity is 120 Chiave units per reference. *All cutlery models can be packed with Chiave.*

CRAVATTA
....E...

Aggiungere al prezzo dello sfuso
Add to the price of the unpacked item for each package
Ajouter au prix des pièces en vrac
Dem Preis des nicht verpackten Artikels für jede Packung hinzurechnen
Adicionar al precio del artículo no acondicionado

Euro 0,24

Quantità minima di 120 Cravatte per singolo articolo. Tutte le posate possono essere confezionate con la Cravatta.
The minimum quantity is 120 Cravatta units per reference. *All cutlery models can be packed with Cravatta.*

CARTELLE PINTINOX
Pintinox coloured hang blister

Cod.	Colour	Euro
90530016	green	2,30
90530017	lillac	
90530018	fucsia	
90530019	blue	

Quantità minima di 24 cartelle per singolo articolo. Tutte le posate possono essere confezionate con la cartella.
The minimum quantity is 24 hang blister units per reference. *All cutlery models can be packed with hang blister.*

BOX 5+1 CASH & CARRY
....V6...

Aggiungere al prezzo dello sfuso. Minimo prdine 144 pz (24 set).
Add to the price of the unpacked item for each package. Minimum order quantity 144 pcs (24 set)
Ajouter au prix des pièces en vrac
Dem Preis des nicht verpackten Artikels für jede Packung hinzurechnen
Adicionar al precio del artículo no acondicionado

Euro 1,96

SCATOLE 11+1
....7C..

Aggiungere al prezzo dello sfuso
Add to the price of the unpacked item for each package.
Ajouter au prix des pièces en vrac
Dem Preis des nicht Verpackten Artikels für jede Packung hinzurechnen
Adicionar al precio del articulo no acondic.

Euro 3,62

Quantita'minima 144 pezzi (12 set) per singolo articolo. Tutte le posate possono essere confezionate in Scatole 11+1.
***The minimum quantity 144 units (12 set) per reference**. All cutlery models can be packed in box 11+1.*

BOX 11+1 TRASPARENTE
....KC..

Aggiungere al prezzo dello sfuso
Add to the price of the unpacked item for each package.
Ajouter au prix des pièces en vrac
Dem Preis des nicht Verpackten Artikels für jede Packung hinzurechnen
Adicionar al precio del articulo no acondicionado

Euro 3,62

Quantita'minima 120 pezzi (10 set) per singolo articolo. Tutte le posate possono essere confezionate in Scatole 11+1 Trasparenti.
***The minimum quantity 120 units (10 set) per reference**. All cutlery models can be packed in trasparent box 11+1.*

VALVE
….9…

Aggiungere al prezzo dello sfuso
Add to the price of the unpacked item for each package.
Ajouter au prix des pièces en vrac
Dem Preis des nicht Verpackten Artikels für jede Packung hinzurechnen
Adicionar al precio del articulo no acondicionado

Euro 1,30

Quantita'minima 120 pezzi.
The minimum quantity 120 units.

ETICHETTA BAR CODE SINGOLA
….3…

Aggiungere al prezzo dello sfuso
Add to the price of the unpacked item for each package.
Ajouter au prix des pièces en vrac
Dem Preis des nicht Verpackten Artikels für jede Packung hinzurechnen
Adicionar al precio del articulo no acondicionado

Euro 0,06

Quantita'minima 1200 pezzi.
The minimum quantity 1200 units.

Imballi per posate - coltelli: master da 48 "bar code label" - Packaging for cutlery- knives: outher carton including 48 "bar code label" - Emballages pour couverts - couteaux: carton de 48 "bar code label" - Verpackungen für Messer: Kartonverpackung zu 48 "bar code label" - Embalajes para Tenedores: embalaje de 48 "bar code label"
Imballi x caffe - moka: master da 60 "bar code label" - Packaging for moka coffee maker: outher carton including 60 "bar code label" - Emballages pour café-moka: carton de 60 "bar code label" - Verpackung für Kaffee - Mokkalöffel : Kartonverpackung zu 60 "bar code label" - Embalajes para café-moka: embalaje de 60 "bar code label"

GLI SPECIALI

Special cutlery

Per alimenti
Suitable for foodstuffs
Apte au contact avec les aliments
Für Lebensmittel
Apto para alimentos

Garantito per lavastoviglie
Disshwasher safe
Inalterable dans lave-vaisselle
Spuelmaschinenfest
Apto para lavavajillas

ESCLUSIVI

TAVOLA - *Table*

CUCCHIAIO TAVOLA 18/10
Table spoon 18/10 - Cuiller de table 18/10
Tafellöffel 18/10 - Cuchara de mesa 18/10
Cod. 07400001

cm	**Euro**
20	**4,12**

FORCHETTA TAVOLA 18/10
Table fork 18/10 - Fourchette de table 18/10
Gabel mit 18/10 - Tenedor de mesa 18/10
Cod. 07400002

cm	**Euro**
19,5	**4,12**

COLTELLO BISTECCA
Steak knife - Couteau steak
Steakmesser - Cuchillo chuletero
Cod. 07400067

cm	**Euro**
21,1	**5,90**

CUCCHIAINO CAFFÈ 18/10
Tea-coffee spoon 18/10 - Cuiller a cafe 18/10
Kaffeelöffel 18/10 - Cuchara café 18/10
Cod. 07400007

cm	**Euro**
14,6	**2,36**

PASTA - *Pasta*

PALA LASAGNE 18/10
Lasagne server 18/10 - Pelle a lasagnes 18/10
Lasagneheber 18/10 - Paleta lasañas 18/10
Cod. 074000AE

cm	**Euro**
28	**21,38**

ARROSTO - *Roast meat*

FORCHETTONE ARROSTO 18/10
Carving fork 18/10 - Fourchette a roti 18/10
Vorlegegabel tenedor 18/10 - Trinchante asado 18/10
Cod. 07400068

cm	**Euro**
25,7	**18,04**

COLTELLONE ARROSTO cm 28
Carving knife - Couteau a roti
Vorlegemesser - Cuchillo grande asado
Cod. 07400069

cm	**Euro**
28	**16,92**

TRINCIAPOLLO
Poultry shears - Coupe-volailles
Geflügelschere - Tijeras para aves
Cod. 074000AN

cm	**Euro**
25	**44,76**

PESCE - *Fish*

SCAVINO PER ARAGOSTA 18/10
Lobster pick 18/10 - Curette a homard 18/10
Langustengabel 18/10 - Utensilio para langosta 18/10
Cod. 074000AF

cm	**Euro**
18,8	**6,58**

PINZA PER ARAGOSTA
Lobster/seafood cracker - Pince a crustaces
Langustenzange - Pinza para langosta
Cod. 074000AG

cm	**Euro**
18,8	**33,96**

FORMAGGIO - *Cheese*

COLTELLO FORMAGGIO 2 PUNTE
Cheese knife - Couteau a fromage
Käsemesser 2 zinken - Cuchillo queso 2 puntas
Cod. 074000AA

cm	**Euro**
21,8	**7,00**

COLTELLO GRANA
Parmesan pick - Couteau a parmesan
Parmesankäsemesser - Cuchillo queso duro
Cod. 074000AB

cm	**Euro**
18,2	**8,12**

COLTELLO FORMAGGIO DURO
Parmesan knife - Couteau fromage
Käsemesser - Cuchillo queso
Cod. 074000AD

cm	**Euro**
25,9	**11,70**

COLTELLO FORMAGGIO TENERO
Soft cheese knife - Couteau fromage pate molle
Messer für Weichkäse - Cuchillo queso blando
Cod. 074000AL

cm	**Euro**
21,5	**7,00**

PIZZA - *Pizza*

COLTELLO PIZZA/CROSTACEI
Pizza / seafood knife - Couteau a pizza/crustaces
Pizza/krustentiere messer - Cuchillo pizza/marisco
Cod. 07400051

cm	**Euro**
21	**6,00**

COLTELLO TAGLIO PIZZA
Pizza serving knife - Couteau a pizza
Serviermesser für pizza - Cuchillo corte pizza
Cod. 074000AD

cm	**Euro**
25,9	**11,70**

PALA SERVIRE PIZZA 18/10
Pizza server 18/10 - Pelle de service pour pizza 18/10
Pizzaschieber 18/10 - Paleta servir pizza 18/10
Cod. 074000AI

cm	**Euro**
21,5	**21,82**

TAVERNA - *Party*

SCHIACCIANOCI
Nutcraker - Casse-noix
Nussknacker - Cascanueces
Cod. 074000AH

cm	**Euro**
18,7	**30,50**

COLTELLO AGRUMI
Lemon/bar knife - Couteau agrumes
Südfruchtmesser - Cuchillo citricos
Cod. 074000AM

cm	**Euro**
23	**7,12**

CAVATAPPI A CAMPANA
Cork screw - Tirebouchon
Korkenzieher - Sacacorchos a campana
Cod. 074000AR

cm	**Euro**
15,5	**52,44**

DOLCE E PANE - *Cake and Bread*

PALA DOLCE 18/10
Cake server 18/10 - Pelle a tarte 18/10
Tortenheber 18/10 - Paleta postre 18/10
Cod. 074000AP

cm	**Euro**
27,8	**21,38**

COLTELLO PANE
Bread knife - Couteau a pain
Brotmesser - Cuchillo pan
Cod. 074000AC

cm	**Euro**
31,8	**14,80**

Ogni pezzo è confezionato singolarmente.
Packaging in individual gift bag.
En sachet cadeau individuel.
In Geschenkbeutel.
Cada articulo esta presentado en bolsa de regalo.

ST12 (S80) C2801
ST12 (S80) C2801
"Umberto I"
Sauvignon Exclusive

COLTELLO MANICO VUOTO

Table knife H.H.

00CC coltello tavola m.v. lama forgiata *table knife H.H and forged blade*
00CD coltello frutta m.v. lama forgiata *dessert knife H.H and forged blade*

Cod.	Euro	
163000CC	**11,36**	***Spaten***
163000CD	**11,24**	

Cod.	Euro	
164000CC	**11,36**	***Vittoriale***
164000CD	**11,24**	

Cod.	Euro	
083000CC	**11,36**	***Baguette***
083000CD	**11,24**	

Cod.	Euro	
080000CC	**11,36**	***Byron***
080000CD	**11,24**	

Cod.	Euro	
059000CC	**11,36**	***Palladium***
059000CD	**11,24**	

Cod.	Euro	
081000CC	**11,36**	***Pitagora***
081000CD	**11,24**	

Cod.	Euro	
050000CC	**11,36**	***Leonardo***
050000CD	**11,24**	

Cod.	Euro	
227000CC	**11,36**	***Millenium***
227000CD	**11,24**	

Cod.	Euro	
228000CC	**11,36**	***Ritz***
228000CD	**11,24**	

Cod.	Euro	
206000CC	**11,36**	***Bernini***
206000CD	**11,24**	

Cod.	Euro	
205000CC	**11,36**	***Settecento***
205000CD	**11,24**	

Cod.	Euro	
226000CC	**11,36**	***Sirio***
226000CD	**11,24**	

Cod.	Euro	
220000CC	**11,36**	***Roma***
220000CD	**11,24**	

Cod.	Euro	
054000CC	**11,36**	***Filet***
054000CD	**11,24**	

Cod.	Euro	
201000CC	**11,36**	***Maitre***
201000CD	**11,24**	

Cod.	Euro	
170000CC	**11,36**	***Savoy***
170000CD	**11,24**	

COLTELLO BISTECCA

Steak knife

0067 coltello bistecca *steak knife*

Cod.	cm	Euro	
07600067	23	**6,46**	***Professionale***

Cod.	cm	Euro	
08000067	23	**6,44**	***Byron***

Cod.	cm	Euro	
08300067	23	**6,44**	***Baguette***

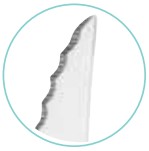
Cod.	cm	Euro	
22800067	22,8	**6,44**	***Ritz***

Cod.	cm	Euro	
22700067	23,6	**6,44**	***Millenium***

Cod.	cm	Euro	
20900067	22,5	**5,46**	***Sabrina***

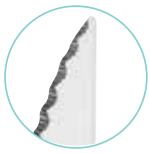
COLTELLI BISTECCA

Cod.	cm	Euro	
16900067	22	**5,46**	***Palace***



Cod.	cm	Euro	
05000067	23	**6,44**	***Leonardo***

Cod.	cm	Euro	
20300067	22,5	**4,34**	***Synthesis***

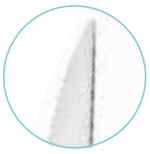


Cod.	cm	Euro	
03200067	22,9	**3,90**	***Stresa***

Cod.	cm	Euro	
076000EU	22,3	**6,80**	***Profess. c/manico in plastica***

SERIE CATERÌ

Cod.	cm	Euro	
07500067	23	**3,56**	***bistecca Caterì***



Cod.	cm	Euro	
07500051	21	**3,32**	***pizza Caterì***

FORCHETTA LUNGA 18/10
Long fork 18/10 - Fourchette longue 18/10
Spaghettigabel 18/10 - Tenedor largo 18/10
Cod. 07500058

cm	Euro
22	**2,78**

FORCHETTA PIZZA CATERÌ 18/10
Pizza fork 18/10 - Fourchette à pizza 18/10
Pizza Gabel 18/10 - Tenedor pizza 18/10
Cod. 07500066

cm	Euro
19,51	**1,70**

CUCCHIAIO LUNGO 18/10
Long spoon 18/10 - Cuiller long 18/10
Spaghettilöffel 18/10 - Cuchara larga 18/10
Cod. 07500057

cm	Euro
22	**2,78**

SERIE PROFESSIONALE

Professional cutlery

Cod.	cm	Euro	
03200051	21,3	**2,68**	***pizza Stresa***

SCAVINO CROSTACEI 18/10
Lobster pick - Fourchette pour crustacés
Krustentieregabel - Utensilio para crustáceos
Cod. 076000AF

cm	Euro
18,5	**3,78**

PINZA ARAGOSTA PROFESSIONAL CON MOLLA
Lobster cracker - Pince pour crustacés
Langustenzange - Pinza para langosta
Cod. 741000AG

cm	Euro
18,7	**23,06**

MULTIUSO CROSTACEI I PROFESSIONALI 18/10
Sea food pick - Fourchette pour crustacés
Krustentieregabe - Utensilio para crustàceos
Cod. 076000MU

cm	Euro
23	**3,74**

SOLO VENDITA MASTER
ONLY MASTER SELLING

COLTELLI PROFESSIONAL

Professional knives

MANARETTA
Cleaver - Couperet
Kochmesser - Cuchillo de carnicero
Cod. 741000EG

lama cm	(Euro pcs)	master	**Euro master**
18	20,20	4	**80,80**

COLTELLO MACELLAIO LAMA GRANDE
Butcher's knife - Boucher
Fleischmesser - Cuchillo carnicero

Cod.	lama cm	(Euro pcs)	master	**Euro master**
741000E6	20	18,12	6	**108,72**
741000E7	25	21,96	6	**131,76**

COLTELLO CUCINA
Chef knife - Couteau de cuisine
Küchenmesser - Cuchillo de cocina

Cod.	lama cm	(Euro pcs)	master	**Euro master**
741000EH	20	16,48	6	**98,88**
741000E1	25	19,22	6	**115,32**

COLTELLO CUCINA ORIENTALE
Japanese cook - Couteau de cuisine
Küchenmesser - Cuchillo de cocina
Cod. 741000EI

lama cm	(Euro pcs)	master	**Euro master**
18	16,48	6	**98,88**

I coltelli professionali vengono distribuiti in una custodia salva-lama con appendino. Master da 6 coltelli. Ordini minimi 6 pezzi. Vendità multipli da 6 pezzi
Professionale knives are packed in a hanging protective slive. Master 6 pieces. Minimum order 6 pieces. The selling unit is 6 pieces and multiples.

SOLO VENDITA *MASTER ONLY MASTER SELLING*

COLTELLO CUCINA
Chef knife - Couteau de cuisine
Küchenmesser - Cuchillo de cocina
Cod. 741000EL

lama cm	(Euro pcs)	master	**Euro master**
15	15,40	6	**92,40**

COLTELLO PANE
Bread knife - Couteau à pain
Brotmesser - Cuchillo de pan

Cod.	lama cm	(Euro pcs)	master	**Euro master**
741000EM	20	13,76	6	**82,56**
741000E5	28	13,22	6	**79,32**

COLTELLO AFFETTATI
Slicer knife - Couteau à charcuterie
Ausschnittmesser - Cuchillo para fiambre
Cod. 741000EN

lama cm	(Euro pcs)	master	**Euro master**
20	13,76	6	**82,56**

COLTELLO DISOSSATORE
Boning knife - Couteau désosseur
Ausbeinmesser - Cuchillo deshuesador
Cod. 741000EO

lama cm	(Euro pcs)	master	**Euro master**
15	13,76	6	**82,56**

COLTELLO PER FILETTARE
Fillet knife - Couteau à fileter
Filetiermesser - Cuchillo rebanador
Cod. 741000EP

lama cm	(Euro pcs)	master	**Euro master**
20	13,76	6	**82,56**

COLTELLI PROFESSIONAL

COLTELLO PROSCIUTTO
Ham-Slicer - Couteau à jambon
Schinkenmesser - Cuchillo jamón

Cod.	lama cm	(Euro pcs)	master	**Euro master**
741000EQ	26	14,74	6	**88,44**
741000E4	33	17,60	6	**105,60**

COLTELLO SALMONE
Salmon knife - Couteau à saumon
Lachsmesser - Cuchillo para salmón
Cod. 741000ER

lama cm	(Euro pcs)	master	**Euro master**
26	15,94	6	**95,64**

FORCHETTONE ARROSTO
Carving fork - Fourchette à rôti
Bratengabel - Tenedor para asado
Cod. 741000ES

lama cm	(Euro pcs)	master	**Euro master**
18	13,22	6	**79,32**

COLTELLO CUCINA
Chef knife - Couteau de cuisine
Küchenmesser - Cuchillo de cocina
Cod. 741000ET

lama cm	(Euro pcs)	master	**Euro master**
12	9,30	6	**55,80**

PINTINOX

COLTELLO BISTECCA CON SEGA
Full serration steak knife - Couteau à viande avec scie
Steakmesser mit Sägeschliff - Cuchillo de carne con dientes
Cod. 741000EU

lama cm	(Euro pcs)	master	**Euro master**
12	9,30	6	**55,80**

COLTELLO BISTECCA SENZA SEGA
Fine edged steak knife - Couteau à viande sans scie
Steakmesser ohne Sägeschliff - Cuchillo de carne sin dientes
Cod. 741000EY

lama cm	(Euro pcs)	master	**Euro master**
12	9,30	6	**55,80**

COLTELLO SPELUCCHINO
Paring knife - Couteau éplucheur
Spickmesser - Cuchillo pelador

Cod.	lama cm	(Euro pcs)	master	**Euro master**
741000EV	9	9,06	6	**54,36**
741000E2	10	9,30	6	**55,80**

COLTELLO VERDURA
Peeling knife - Couteau à légumes
Gemüsemesser - Cuchillo para verdura
Cod. 741000EZ

lama cm	(Euro pcs)	master	**Euro master**
7,5	9,06	6	**54,36**

SOLO VENDITA MASTER
ONLY MASTER SELLING

MEZZALUNA
Mincing knife - Berceuse
Gemüsemesser - Media luna
Cod. 741000EB

lama cm	(Euro pcs)	master	**Euro master**
26	25,78	4	**103,12**

PUNTA GRANA
Parmesan cheese knife - Couteau à Parmesan
Parmesankäsemesser - Cuchillo queso duro
Cod. 741000EX

lama cm	(Euro pcs)	master	**Euro master**
12	13,22	6	**79,32**

APPENDINO MAGNETICO
Aluminium magnet hanger - Crochet magnétique
Magnethalter - Colgador magnético
Cod. 741000ED

lama cm	(Euro pcs)	master	**Euro master**
45	17,60	6	**105,60**

ACCIAINO
Sharpener - Fusil aiguiseur
Messerschaerfer - Afilador
Cod. 741000E3

lama cm	(Euro pcs)	master	**Euro master**
24,5	17,04	6	**102,24**

Ogni pezzo è confezionato singolarmente.
Packaging in individual gift bag.
En sachet cadeau individuel.
In Geschenkbeutel.
Cada articulo esta presentado en bolsa de regalo.

COLTELLI GRAND CHEF

Grand Chef knives

IN ESAURIMENTO / OUT OF STOCK

COLTELLO VERDURA
Peeling knife - Couteau à légumes
Gemüsemesser - Cuchillo para verdura
Cod. 745000EZ

lama cm	**Euro**
7,5	**7,10**

COLTELLO SPELUCCHINO
Paring knife - Couteau éplucheur
Spickmesser - Cuchillo pelador
Cod. 745000EV

lama cm	**Euro**
9	**7,10**

COLTELLO CUCINA
Chef knife - Couteau de cuisine
Küchenmesser - Cuchillo de cocina
Cod. 745000ET

lama cm	**Euro**
12	**7,32**

COLTELLI GRAN CHEF

COLTELLO CUCINA
Chef knife - Couteau de cuisine
Küchenmesser - Cuchillo de cocina
Cod. 745000EH

lama cm	**Euro**
20	**14,58**

COLTELLO AFFETTATI
Slicer knife - Couteau à charcuterie
Ausschnittmesser - Cuchillo para fiambre
Cod. 745000EN

lama cm	**Euro**
20	**10,42**

COLTELLO PANE
Bread knife - Couteau à pain
Brotmesser - Cuchillo de pan
Cod. 745000EM

lama cm	**Euro**
20	**10,42**

Ogni pezzo è confezionato singolarmente.
Packaging in individual gift bag.
En sachet cadeau individuel.
In Geschenkbeutel.
Cada articulo esta presentado en bolsa de regalo.

ASTRA

FORCHETTA 5 PUNTE
5 prong fork - Fourchette à 5 dents
Serviergabel 5 zinken - Tenedor 5 púas
Cod. 07600143

cm	(Euro pcs)	master	**Euro master**
30	9,04	12	**108,48**

CUCCHIAIONE RISOTTO
Rice spoon - Cuiller à " risotto"
Reislöffel - Cuchara de arroz
Cod. 07600280

cm	(Euro pcs)	master	**Euro master**
28	9,80	12	**117,60**

CUCCHIAIONE RISOTTO FORATO
Perforated rice spoon - Cuiller perforé à " risotto"
Reislöffel gelocht - Cuchara de arroz con agujeros
Cod. 07600260

cm	(Euro pcs)	master	**Euro master**
26	7,84	12	**94,08**

COLTELLO SERVIRE
Serving knife - Couteau à servir
Serviermesser - Cuchillo servir
Cod. 07600069

cm	(Euro pcs)	master	**Euro master**
32	12,14	12	**145,68**

CUCCHIAIONE SERVIRE
Serving spoon - Cuiller à servir
Servierlöffel - Cuchara servir
Cod. 07600060

cm	(Euro pcs)	master	**Euro master**
26	7,84	12	**94,08**

PALA LASAGNE
Spatula lasagna - Pelle à lasagnes
Lasagneheber - Pala lasaña
Cod. 07600080

cm	(Euro pcs)	master	**Euro master**
28	9,92	12	**119,04**

PALA TORTA
Cake server - Pelle à torte
Tortenheber - Pala pastel
Cod. 07600081

cm	(Euro pcs)	master	**Euro master**
30	11,80	12	**141,60**

PALA UOVO
Egg lifter - Pelle à oeuf
Eierheber - Pala huevos
Cod. 07600082

cm	(Euro pcs)	master	**Euro master**
28	13,14	12	**157,68**

ASTRA

CUCCHIAIONE PIZZAIOLO
Tomato spoon - Cuiller à tomates
Pizza Löffel - Cuchara para pizza
Cod. 07600014

cm	(Euro pcs)	master	**Euro master**
28	8,24	12	**98,88**

FORCHETTONE 3 PUNTE MULTIUSO
3 prong fork - Fourchette à 3 dents
Mehrzweckgabel mit 3 Zinken - Tenedor 3 púas multiuso
Cod. 07600288

cm	(Euro pcs)	master	**Euro master**
30	8,80	12	**105,60**

FORCHETTONE INSALATA
Salad fork - Fourchette à salade
Salatgabel - Tenedor ensalada
Cod. 07600015

cm	(Euro pcs)	master	**Euro master**
28	9,80	12	**117,60**

FORCHETTONE SERVIRE PER VASSOIO
Serving fork - Fourchette à servir
Serviergabel - Tenedor servir
Cod. 07600088

cm	(Euro pcs)	master	**Euro master**
24	6,80	12	**81,60**

CUCCHIAIONE MULTIUSO
Serving spoon - Cuiller à servir
Servierlöffel - Cuchara servir multiuso
Cod. 07600059

cm	(Euro pcs)	master	**Euro master**
30	9,80	12	**117,60**

CUCCHIAIONE MULTIUSO FORATO
Perforated spoon - Cuiller perforé
Servierlöffel mit Loechern - Cuchara servir con agujeros
Cod. 07600259

cm	(Euro pcs)	master	**Euro master**
30	10,46	12	**125,52**

FORCHETTA PER VASSOIO
Serving fork - Fourchette à servir
Serviergabel - Tenedor servir
Cod. 07600033

cm	(Euro pcs)	master	**Euro master**
20	5,12	12	**61,44**

CUCCHIAIO
Serving spoon - Cuiller à servir
Servierlöffel - Cuchara servir
Cod. 07600040

cm	(Euro pcs)	master	**Euro master**
20	5,12	12	**61,44**

ASTRA

CUCCHIAIONE SERVIRE
Serving spoon - Cuiller à servir
Servierlöffel - Cuchara servir
Cod. 07600087

cm	(Euro pcs)	master	**Euro master**
24	6,80	12	**81,60**

FORCHETTONE INSALATA
Salad fork - Fourchette à salade
Salatgabel - Tenedor ensalada
Cod. 076000CF

cm	(Euro pcs)	master	**Euro master**
24	8,36	12	**100,32**

CUCCHIAIONE MULTIUSO FORATO
Perforated spoon - Cuiller perforé
Servierlöffel mit Loechern - Cuchara servir con agujeros
Cod. 07600287

cm	(Euro pcs)	master	**Euro master**
24	7,68	12	**92,16**

CUCCHIAIO MARMELLATA/MIELE
Jam/honey spoon - Cuiller confiture/miel
Marmelade/Honig Löffel - Cuchara marmelada/miel
Cod. 076000CN

cm	(Euro pcs)	master	**Euro master**
19	2,60	12	**31,20**

PINTINOX®
made in italy
Astra

cm 30
PER TORTA / for cake
Serie Astra

Serie
Astra
www.pintinox.it

PITAGORA

Posate antiscivolo - Non slip cutlery

FORCHETTA SERVIRE PER VASSOIO
Serving fork - Fourchette à servir
Serviergabel - Tenedor servir
Cod. 08100033

cm	(Euro pcs)	master	**Euro master**
20	5,78	12	**69,36**

CUCCHIAIO SERVIRE
Serving spoon - Cuiller à servir
Servierlöffel - Cuchara servir
Cod. 08100040

cm	(Euro pcs)	master	**Euro master**
20	5,78	12	**69,36**

FORCHETTONE SERVIRE PER VASSOIO
Serving fork - Fourchette à servir
Serviergabel - Tenedor servir
Cod. 08100088

cm	(Euro pcs)	master	**Euro master**
24	7,50	12	**90,00**

CUCCHIAIONE SERVIRE
Serving spoon - Cuiller à servir
Servierlöffel - Cuchara servir
Cod. 08100087

cm	(Euro pcs)	master	**Euro master**
24	7,50	12	**90,00**

CUCCHIAIONE MULTIUSO
Multipurpose spoon - Cuiller multi-usage
Mehrzweckservierlöffel - Cuchara multiuso
Cod. 08100159

cm	(Euro pcs)	master	**Euro master**
30	9,64	12	**115,68**

ACCESSORI TAVOLA

Table accessories

Per alimenti
Suitable for foodstuffs
Apte au contact avec les aliments
Für Lebensmittel
Apto para alimentos

Garantito per lavastoviglie
Disshwasher safe
Inalterable dans lave-vaisselle
Spuelmaschinenfest
Apto para lavavajillas

SOTTOPIATTI-CLOCHE

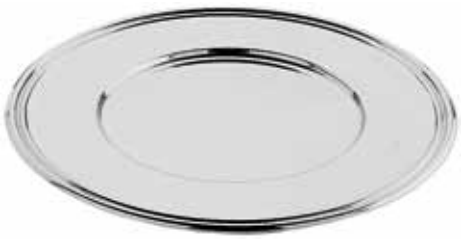
Underplate

SOTTOPIATTO PROGETTO 1929
Underplate - Sous-assiette
Platzteller - Bajo plato
Cod. 50932831

Ø cm	Ø cm IN	**Euro**
31	17,8	**37,68**

SOTTOPIATTO BERNINI
Underplate - Sous-assiette
Platzteller - Bajo plato
Cod. 50932531

Ø cm	master	**Euro**
31	20	**28,66**



SOTTOBOTTIGLIA BERNINI
Bottle coaster - Dessous de bouteille
Flaschenteller - Posa botellas
Cod. 50913714

Ø cm	master	**Euro**
14	6	**12,84**

SOTTOBICCHIERE BERNINI
Coaster - Dessous de verre
Gläserteller - Posa vasos
Cod. 50913611

Ø cm	master	**Euro**
11	6	**9,00**

SOTTOPIATTI

SOTTOPIATTO PITAGORA 1929
Underplate - Sous-assiette
Platzteller - Bajo plato
Cod. 57122231

Ø cm	Ø cm IN	**Euro**
31	20,4	**32,72**

PIATTINO PORTAPANE PITAGORA 1929
Bread Coaster - Plat à pain
Brotteller - Plato de pan
Cod. 57121714

Ø cm	**Euro**
14	**8,32**

CLOCHE SEMISFERICA CON POMOLO
Semispheric cloche with knob - Cloche hémispherique avec pommeau
Speiseglocke kugelförming mit Griff - Cloche semiesferica con pomo
Cod. 509322..

Ø cm IN	h cm	for round tray Ø cm	**Euro**
22	12	30	**31,08**
24	13	30	**33,00**
26	14	35	**38,94**
28	15	35	**46,16**

ACCESSORI STONE WASHED

Stone Washed accessories

ZUPPIERA
Soup bowl - Soupière - Suppenterrine - Sopera
Cod. 539905..

Ø cm	h cm	Lt	**Euro**
18	10	1,5	**65,68**
22	12	3	**80,52**
24	13	4	**93,26**
26	14	4,75	**108,86**
28	15	6	**116,60**

COPERCHIO PER ZUPPIERA
Lid for soup bowl - Couvercle pour soupière - Deckel für Suppenterrine - Tapa para sopera
Cod. 539906..

Ø cm	**Euro**
18	**46,16**
22	**52,94**
24	**59,30**
26	**67,80**
28	**77,36**

CLOCHE SEMISFERICA CON POMOLO
Semispheric cloche with knob - Cloche hémispherique avec pommeau
Speiseglocke kugelförming mit Griff - Cloche semiesferica con pomo
Cod. 539992..

Ø cm IN	h cm	for round tray Ø cm	**Euro**
22	12	30	**62,06**
24	13	30	**68,86**
26	14	35	**79,98**
28	15	35	**88,28**

SALSIERA CON BASE
Sauce boat with foot - Saucière sur pied - Sauciere mit Fuß - Salsera con base
Cod. 53998014

cl	**Euro**
14	**21,32**

SOTTOPIATTO BERNINI
Underplate - Sous-assiette - Platzteller - Bajo plato
Cod. 57072731

Ø cm	**Euro**
31	**65,68**

SOTTOPIATTO/VASSOIO TONDO CHIPPENDALE
Underplate - Sous-assiette - Platzteller - Bajo plato
Cod. 509W5332

Ø cm	**Euro**
32	**62,50**

SOTTOPIATTO/VASSOIO OVALE CHIPPENDALE
Underplate - Sous-assiette - Platzteller - Bajo plato
Cod. 509W5147

cm	**Euro**
47x32	**81,30**

CESTINO QUADRATO CHIPPENDALE
Bread basket - Corbeille à pain - Brotkorb - Cesto para el pan
Cod. 509W6022

cm	**Euro**
22	**50,34**

CESTINO TONDO CHIPPENDALE
Bread basket - Corbeille à pain - Brotkorb - Cesto para el pan
Cod. 509W6225

cm	**Euro**
25	**52,94**

CESTINI

Basket

CESTINO FRUTTA PROGETTO 1929
Fruit basket - Corbeille a agrumes - Obstkorb - Cesto para naranjas
Cod. 50914425

Ø cm	h cm	**Euro**
25	10	**59,84**

CESTINO PANE PROGETTO 1929
Bread basket - Corbeille à pain - Brotkorb - Cesto para el pan
Cod. 50914225

Ø cm	h cm	**Euro**
25	7	**55,80**

PORTAGRISSINI PROGETTO 1929
Bread-stick holder - Porte-gressins - “Grissini” Halter - Porta colines
Cod. 50914309

Ø cm	h cm	**Euro**
9,6	16	**40,54**

SECCHIELLI

Bucket

SECCHIELLO CHAMPAGNE PITAGORA 1929
Champagne bucket - Seau à champagne
Sektkübel - Cubo de champan
Cod. 50954100

Ø cm	h cm	**Euro**
18	20	**80,12**

SECCHIELLO GHIACCIO CON MOLLA PITAGORA 1929
Ice bucket with ice tongs - Seau à glace avec pince
Eiskübel - Cubo de hielo
Cod. 50954000

Ø cm	h cm	**Euro**
12	12	**54,66**

OLIERE

Cruet

OLIERA 5 PEZZI NOUVELLE CUISINE
5 pc cruet set - Ménagère 5 pièces
Menage 5 Tlg - Vinagreras 5 piezas
Cod. 50943305

cm - h cm	**Euro**
17,1x14,5x20,5	**73,42**

OLIERA 2 PEZZI NOUVELLE CUISINE
2 pc cruet set - Ménagère 2 pièces
Menage 2 Tlg - Vinagreras 2 piezas
Cod. 50943302

cm - h cm	**Euro**
15X9,2X20,5	**46,78**

SALE/PEPE E PORTASTECCHI NOUVELLE CUISINE
Salt /pepper and toothpicks set - Set à sel/poivre et cure dents
Salz und Pfefferstreuer und Zahnstocherf - Salero con palillo
Cod. 50943510

cm - h cm	**Euro**
11,5x10x12	**48,28**

OLIERA SALE/PEPE 4 PEZZI
NOUVELLE CUISINE
4 pc cruet salt/pepper set
Ménagère avec sel et poivre
Menage 4 Tlg mit Pfeffer/Salz
Vinagreras con pimentero y salero
Cod. 50943304

cm - h cm	**Euro**
20x12,2x20,5	**60,16**

OLIERA SALE/PORTASTECCHI 4 PEZZI
NOUVELLE CUISINE
4 pc cruet salt/toothpick set
Ménagère avec saliere et cure-dents
Menage mit Salz und Zahnstocherfl
Vinagreras con salero y palillos
Cod. 509433A4

cm - h cm	**Euro**
20x12,2x20,5	**63,14**

SALE/PEPE NOUVELLE CUISINE
Salt and pepper set - Set à sel et poivre
Menage Salz und Pfefferstreuer - Salero y pimen
Cod. 50943500

cm - h cm	**Euro**
11x6,8x13,5	**28,66**

SALE/PORTASTECCHI NOUVELLE CUISINE
Salt and toothpicks set - Set à sel et cure dents
Menage Salz und Zahnstocherfl - Salero y porta palillos
Cod. 509435A0

cm - h cm	**Euro**
11x6,8x13,5	**28,66**

OLIERE

FORMAGGERA CON CUCCHIAINO NOUVELLE CUISINE
Cheese bowl with cheese spoon - Fromagère avec cuillère à parmesan
Käsedose mit Käselöffel - Quesera con cuchara
Cod. 50943400

Ø cm - h cm	**Euro**
11,6x6,8	**27,68**

FORMAGGERA PROGETTO 1929
Cheese bowl - Fromagère
Käsedose - Quesera
Cod. 50944600

Ø cm - h cm	**Euro**
10x8	**31,72**

OLIERA 4 PEZZI PITAGORA 1929
4 pc cruet set - Ménagère 4 pièces
Menage 4 Tlg - Vinagreras 4 piezas
Cod. 50942600

Ø cm - h cm	**Euro**
17,3x24,3	**85,30**

FORMAGGERA PITAGORA 1929
Cheese bowl - Fromagère
Käsedose - Quesera
Cod. 50942700

Ø cm - h cm	**Euro**
11x12,3	**36,08**

C O T T U R A

C o o k i n g

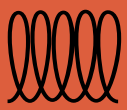
C u i s s o n

K ü c h e n

C o c c i ò n

Gas
Gas
Gaz
Gas
Gas

Elettriche a piastra
Electricity solid hob
Plaque électrique
Elektrische Platteheitzung
Electrica lisa



Induzione
Induction
Induction
Induktion
Induccion

Elettriche a spirale
Electricity radiant ring
Plaque électrique à spirales
Elektrische Spiralheitzung
Electrica con espirales

Vetroceramica
Electricity Radiant plate
in glass ceramic
Vitrocéramique
Ceran
Vitroceramica

Forno
Oven
Four
Often
Horno

3 LAYERS
3730

Trimetallo - 3Ply

Made in Italy

NEW

-Materiale innovativo multistrato ad alta conducibilità di calore, composto da:

› Parete interna in Acciaio Inox 18/10 Aisi 304

› Strato intermedio in alluminio termo-diffusore

› Parete esterna in Acciaio Inossidabile ferritico adatto a tutte le fonti di calore, induzione compresa

- Finitura satinata interna ed esterna
- Parete e fondo a spessore costante
- Bordo rompigoccia a versare
- Maniglie e manici tubolari atermici in acciaio inox 18/10
- Rivetti di fissaggio in acciaio inox ad alta resistenza
- Indicato per cotture e conservazione prolungata degli alimenti a qualunque temperatura
- Lavabile in lavastoviglie

-3 layers high conductivity material made of

› 18/10 interior cooking surface

› Aluminium heat diffuser inner core to spread heat evenly through the pan base and side walls

› 18/0 magnetic stainless steel exterior suitable for all heating sources including induction hobs

- Satin finish inside and outside
- Base and side walls with even thickness
- Rim for clean, easy, non-drip pouring
- "stay-cool" stainless steel tube handles
- Handles with stainless steel extra strong rivets
- Dishwasher safe

CASSERUOLA FONDA 2 MANIGLIE
Deep casserole - Casserole avec 2 poignées - Fleischtopf - Cacerola honda 2 mangos
Cod. 373005..

Ø cm	h cm	Lt	**Euro**
20	12	3,75	**54,32**
24	14	6,25	**69,20**
28	16	9,75	**81,42**
32	18	14,5	**114,52**

CASSERUOLA MEZZA FONDA 2 MANIGLIE
Low casserole - Casserole mi-haute avec 2 poignées - Bratentopf - Cacerola baja 2 mangos
Cod. 373009..

Ø cm	h cm	Lt	**Euro**
20	7,5	2,25	**51,98**
24	9,5	4,25	**62,66**
28	11	6,75	**74,78**
32	13	10,5	**97,70**
36	14,5	14,75	**130,26**

CASSERUOLA FONDA 1 MANICO
Saucepan - Casserole haute avec manche - Stielkasserolle - Cazo con mango
Cod. 373006..

Ø cm	h cm	Lt	**Euro**
16	10	2	**44,56**
20	12	3,75	**59,14**
24	14	6,25	**77,66**

PADELLA SAUTÉ CON MANICO
Sauté Frying pan - Sauteuse - Stielpfanne Sauté - Sarten Sauté
Cod. 37303B..

Ø cm	h cm	**Euro**
20	4,3	**44,30**
24	5	**50,68**
28	5,7	**60,32**
32	6	**71,24**
36	7	**93,22**

PADELLA SAUTÉ ANTIADERENTE CON MANICO
Non-stick Sauté pan - Sauteuse antiadhérente - Antihaftbeschichtete Pfanne "Sauté" mit Stiel - Sartén salud antiadherente con mango
Cod. 37313B..

Ø cm	h cm	**Euro**
20	4,3	**60,66**
24	5	**69,32**
28	5,7	**79,50**
32	6	**102,90**
36	7	**118,34**

ROLL UP PER SERIE 3LAYERS
3Layers roll up
Cod. 99900170
Euro 172,00

COPERCHI COMPATIBILI: serie Tender pag. 185 - Serie Expo Satinato pag. 177
COMPATIBLE LIDS: Tender line pag. 185 - Expo Satinato line pag.177

CARATTERISTICHE TECNICHE

Prova di carico per pentole Catering Expo

PROVA DI CARICO PER
PENTOLA MOD. CATERING

MISURA 40
CAPACITA' CONVENZ.:30 LITRI

condizioni di prova

1)forza verticale applicata alle impugnature

2)forza verticale applicata ad UNA impugnatura

coefficienti di calcolo

a)efficienza delle saldature:0.75

b)coefficiente di sicurezza rispetto alla tensione di rottura:

k=5 per le tensioni semplici

k=2.5 per le tensioni composte

c)coefficiente di sicurezza rispetto al carico di MASSIMO RIEMPIMENTO:

k=5 nelle condizioni 1 e 2

materiale:AISI 304
tensione di rottura R_m=500 Nmm^{-2}
tensione ammissibile σ_{amm} = 100 Nmm^{-2}

K=5 OK

sezione resistente: 8 punti di saldatura D=2.5 mm
$A=\pi \times (0.75 \times D)^2/4=2.76\ mm^2$

$A_{tot}=8\times2.76=22\ mm^2$

momento d'inerzia (per d= 0.75 D=1.875 mm)

$J=8\times\pi\times(r^4/4 + r^2 \times 17^2)=6403 mm^4$

modulo di resistenza

$W=J/17=376.6\ mm^3$

CONDIZIONE 3

CAPACITA' DEL RECIPIENTE: 29 LITRI

condizioni di rienpinento:50% acqua
50% altro

peso specifico medio: acqua =1
altro =2

carico totale

1x14.5+2x14.5=43.5 = 445 N

in condizione 1

k=4.6x542/445 =5.6 OK

in condizione 2

k=2.96x1506/445=10 OK

CONDIZIONE 1 K=5 OK

momento flettente ammissibile

$M_{famm} = \sigma_{amm} \times W$ =100 x 376.6=37660 Nmm

carico ammissibile corrispondente

$V=M_{famm}/b$=37660/69.5=542 N

tensione di taglio corrispondente

$\tau = V/A_{tot}$=542/22=24.6 Nmm^{-2}

tensione composta

$\sigma_{tot} = (\sigma_{amm}^2 + 3\tau^2)^{1/2}$=108.7$Nmm^{-2}$

K=4.6 OK

CONDIZIONE 2

momento flettente ammissibile

M_{cfamm}=37660 Nmm

carico ammissibile

N= 37660/25 =1506 N

tensione di trazione corrispondente

$\sigma_N=N/A_{tot}$= 68.5 Nmm^{-2}

tensione composta

$\sigma_{tot}=\sigma_N + \sigma_{amm}$=168.5 Nmm^2

k=500/168.5=2.96 OK

1.MANIGLIE

Sono anatomiche in tondo d'acciao inossidabile. Pentole e casseruole sono dotate di una speciale flangia di rinforzo alle maniglie, con 10 punti di saldatura i manici dei tegami sono in tubolare ovale, leggero e robusto.

1.HANDLES

Ergonomically designed tubolar stainless steel. Casseroles and pans are fitted with special handle reinforcement flanges, each welded at 10 points. Handles for pans are in robust oval tube.

2.BORDO SUPERIORE
É indurito a freddo per evitare l'ovalizzazione dei pezzi. Bordo a versare rompigoccia.

2.TOP EDGE
A cool-folding of the pouring-off edge prevents ovality of the pans'body.

3.FONDO TERMODIFFUSORE INDUZIONE
Con piastra d'alluminio di elevato spessore. Con calotta sandwich di protezione in acciaio. Fondo concavo a freddo, piano a caldo per aiutare la planarità. Adatto per cucine elettriche, a gas, vitroceramica e induzione.

3.SANDWLCH BOTTOM
Fitted with extra thick aluminium plate with steel protective cover and steel protection disk on larger pans. Bottom is specially designed to make the pan as stable as possible. Suitable for electric, gas, ceramic hobs and induction.

4.MANICI
I manici sono in tubolare per un'ottima presa e saldati con flangia di rinforzo.

4.HANDLES
Handles are made of tubular steel with a strong grip and are welded with a reinforcing flange.

EXPO SATINATO
3060

Acciaio Inox 18/10 - Stainless steel 18/10

Made in Italy

È la classica serie professionale che racchiude tutte le caratteristiche fondamentali richieste dai migliori cuochi.
-Il fondo termodiffusore sandwich (ACCIAIO-ALLUMINIO-ACCIAIO) favorisce un'uniforme diffusione del calore.
-La calotta in materiale ferritico, può essere usata sulle piastre ad induzione.
-Le maniglie con flangia di rinforzo, resisistono ad una trazione di 400 kg.
- Il bordo incrudito a freddo mantiene la rotondità dei bordi evitando l'ovalizzazione.
-Il coperchio piano con una leggera tolleranza facilita la fuoriuscita del vapore in eccesso.
-La forte satinatura mantiene nel tempo un aspetto integro ed ordinato.
-Indispensabile per coloro che utilizzano la normativa HACCP.

This is the classical professional series which has all the fundamental characteristics that the best chefs demand.
-A sandwich thermal-diffusion bottom (STEEL-ALUMINUM-STEEL) gives an even distribution of heat.
-The ferritic material cover can be used on the induction plates.
-The handles with reinforcement flange resist traction of 400 kg.
-The work hardened border keeps the borders round, avoiding out-of-round.
-The flat cover with a slight tolerance allows excess vapor to escape.
-A strong satin glazing keeps it looking in good order and integral over time.
-It is indispensable for those who abide by the HACCP norm.

Acciaio Inox 18/10 - Stainless steel 18/10

PENTOLA

Pot - Marmite - Suppentopf - Olla

Cod. 306003..

Ø cm	h cm	Lt	**Euro**
20	20	6¼	**67,92**
24	24	10¾	**83,78**
28	25	15¼	**109,60**
30	30	21¼	**135,40**
32	32	25¾	**151,90**
34	34	30¾	**171,72**
36	36	36½	**198,94**
40	38	47¾	**224,74**
45	45	71½	**313,56**

CASSERUOLA FONDA 2 MANIGLIE

Deep casserole - Casserole avec 2 poignées - Fleischtopf - Cacerola honda 2 mangos

Cod. 306005..

Ø cm	h cm	Lt	**Euro**
20	12	3¾	**54,32**
24	14	6¼	**69,20**
28	16	9¾	**81,42**
30	17	12	**90,32**
32	18	14½	**114,52**
34	19	17¼	**124,44**
36	21	21¼	**142,80**
40	23	28¾	**166,14**
45	26	41¼	**194,12**
50	30	58¾	**253,24**

CASSERUOLA MEZZA FONDA 2 MANIGLIE

Low casserole - Casserole mi-haute avec 2 poignées - Bratentopf - Cacerola baja 2 mangos

Cod. 306009..

Ø cm	h cm	Lt	**Euro**
24	9,5	4¼	**62,66**
28	11	6¾	**74,78**
30	12	8½	**84,42**
32	13	10½	**97,70**
34	13,5	12¼	**118,16**
36	14,5	14¾	**130,26**
40	16	20	**149,54**
45	18	28½	**172,46**
50	20	39¼	**217,00**

CASSERUOLA MEZZA FONDA CON MANICO
Deep casserole - Casserole avec 1 manche - Fleischtopf - Cacerola honda 1 mangos
Cod. 306010..

Ø cm	h cm	Lt	**Euro**
16	7,5	1¼	**41,78**
20	8,5	2¼	**50,68**
24	9,5	4¼	**61,50**

CASSERUOLA FONDA CON MANICO
Saucepan - Casserole haute avec manche - Stielkasserolle - Cazo con mango
Cod. 306006..

Ø cm	h cm	Lt	**Euro**
16	10	2	**44,56**
20	12	3¾	**59,14**

CASSERUOLA FONDA CON MANICO E MANIGLIA
Saucepan - Cass. haute avec manche et poignée - Stielkasserolle mit Griff - Cazo con mango y asa
Cod. 306007..

Ø cm	h cm	Lt	**Euro**
24	14	6¼	**77,66**
28	16	9¾	**90,20**

CASSERUOLA CONICA PESANTE
Conical casserole - Casserole conique - Konische Kasserolle, schwere Ausführung - Cacerola conica
Cod. 306012..

Ø cm	h cm	Lt	**Euro**
16	6	1	**39,54**
18	6,5	1⅓	**44,56**
20	7	1¾	**51,86**
24	7,5	2¾	**61,38**

TEGAME 2 MANIGLIE
Frying pan 2 handles - Poêle avec 2 poignées - Pfanne mit 2 Griffen - Rustidera 2 mangos
Cod. 306023..

Ø cm	h cm	**Euro**
24	5	**63,20**
28	5,7	**75,52**
30	6	**82,04**
32	6	**87,52**
34	6	**96,74**
36	7	**104,54**
40	7,5	**114,72**
45	8	**151,90**
50	9	**173,44**

PADELLA CILINDRICA
Frying pan - Poêle avec manche - Stielpfanne mit Griff - Sarten con mango
Cod. 306026..

Ø cm	h cm	**Euro**
24	5	**63,20**
28	5,7	**75,52**

PADELLA CILINDRICA
Frying pan with counter handle - Poêle avec manche et poignée - Stielpfanne mit Griff - Sarten con mango y asa
Cod. 306026..

Ø cm	h cm	**Euro**
30	6	**87,10**
32	6	**94,80**
34	6	**104,00**
36	7	**111,74**
40	7,5	**122,76**
45	8	**159,18**

PADELLA ANTIADERENTE CON MANICO E MANIGLIA
Non-stick frypan with counter handle - Poêle antiadhérente avec manche et poignée - Antihaftbeschichtete Pfanne mit Stiel und Griff - Sartén antiadherente con mango y asa
Cod. 306126..

Ø cm	h cm	**Euro**
32	6	**124,80**
34	6	**135,84**
36	7	**145,58**
40	8	**162,20**

TEGAME ANTIADERENTE 2 MANIGLIE
Non-stick Frying pan 2 handles - Poêle antiadhérente avec 2 poignées - Antihaftbeschichtete Pfanne mit 2 Griffen - Rustidera antiadherente 2 mangos
Cod. 306123..

Ø cm	h cm	**Euro**
32	6	**123,52**
34	6	**139,36**
36	7	**144,18**
40	8	**162,20**

COPERCHIO
Lid - Couvercle - Deckel - Tapa
Cod. 306030..

Ø cm	**Euro**
20	**14,90**
24	**16,84**
28	**20,04**
30	**22,28**
32	**26,24**
34	**29,26**
36	**32,36**
40	**38,56**
45	**44,56**
50	**53,46**

TENDER
3390

Acciaio inox 18/10 - Stainless steel 18/10

Made in Italy

La serie Tender è studiata per rispondere alle esigenze delle comunità ed enti, è particolarmente indicata per tutte le gare d'appalto.
Le caratteristiche principali sono:
-Bordo ribordato e rinforzato.
-Corpo in acciao inox 18/10 AISI 304.
-Maniglie tubolari anticalore.
-Fondo termo diffusore adatta anche all'utilizzo su piastra a induzione.

This new Tender series is perfect for the Communities necessities and for all the Professional kitchens use like in the Hospitals, Hotels, Restaurants and more.
Fundamentals characteristics:
-Border is reinforced and reflanged.
-Body is in AISI 304 (18/10) stainless steel.
-Tube pipe side handles in stainless steel heatsink.
-A sandwich thermal-diffusion bottom (steel/aluminium/steel) suitable for induction.

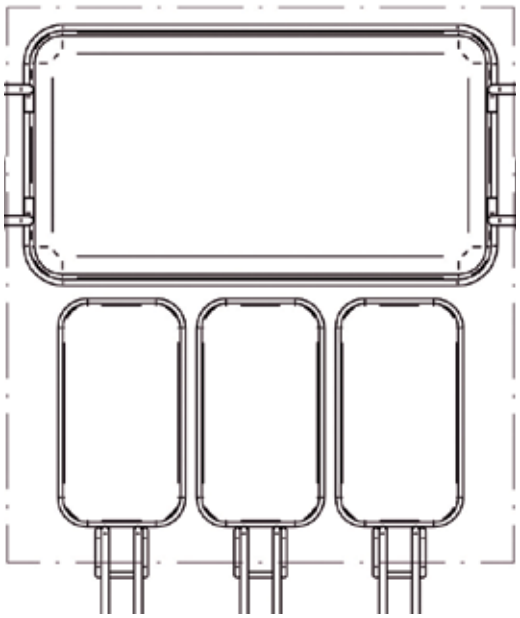
Etichetta personalizzata per la linea Tender

Tender Custom label

TENDER SPEEDY-PASTA

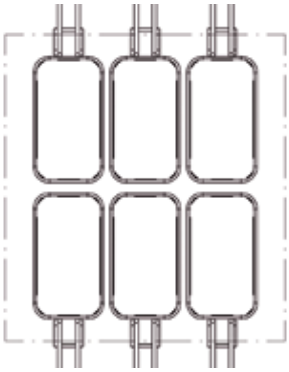
CUOCIPASTA COMPLETO
4 SETTORI
Composto da:
1 pentola, 1 coperchio,
1 settore lungo,
3 settori corti
Pasta pot :
1 pot, 1 lid,
1 long section colander
3 short section colanders
Cuiseur de pâtes:
1 marmite, 1 couvercle,
1 Secteur cuit-pates long,
3 Secteur cuit-pates court
Nudelkocher:
1 Suppentopf, 1 Deckel,
1 Nudelsiebeinsatz lang,
3Nudelsiebeinsatz kurz
Cuece-pasta:
1 Olla, 1 Tapa,
1 Sector colador alto,
3 Sector colador bajo
Cod. 3390Q404

cm ingombro	h cm	**Euro**
70x38	29	**400,28**



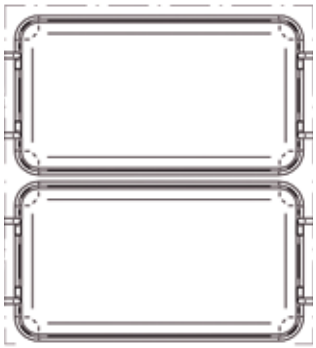
CUOCIPASTA COMPLETO
6 SETTORI
Composto da: 1 pentola, 1 coperchio, 6 settori corti
Pasta pot: 1 pot, 1 lid, 6 short section colanders
Cuiseur de pâtes: 1 marmite, 1 couvercle, 6 Secteur cuit-pates court
Nudelkocher: 1 Suppentopf, 1 Deckel, 6 Nudelsiebeinsatz kurz
Cuece-pasta: 1 Olla, 1 Tapa, 6 Sector colador bajo
Cod. 3390Q406

cm	h cm	**Euro**
70x38	29	**444,86**



CUOCIPASTA COMPLETO
2 SETTORI
Composto da: 1 pentola, 1 coperchio, 2 settori lunghi
Pasta pot: 1 pot, 1 lid, 2 long section colanders
Cuiseur de pâtes: 1 marmite, 1 couvercle, 2 Secteur cuit-pates long,
Nudelkocher: 1 Suppentopf, 1 Deckel, 2 Nudelsiebeinsatz lang,
Cuece-pasta: 1 Olla, 1 Tapa, 2 Sector colador alto
Cod. 3390Q402

cm	h cm	**Euro**
70x38	29	**355,72**



TENDER SPEEDY-PASTA

PENTOLA QUADRATA
Pot - Marmite - Suppentopf - Olla
Cod. 3390Q334

cm	h cm	Ø cm fondo	Lt	**Euro**
38,3x35,4	23,7	24,5	22	**122,66**

COPERCHIO CON SPACCO
Lid - Couvercle - Deckel - Tapa
Cod. 3390QS34

cm	h cm	**Euro**
35,5x32,5	9,4	**63,60**

SETTORE GRANDE
Long section colander - Secteur cuit-pates long
Nudelsiebeinsatz lang - Sector colador alto
Cod. 3390Q9A1

cm	h cm	Lt	n. persone *n. people*	**Euro**
30x14	18	6,6	6	**85,88**

SET 3 SETTORI PICCOLI
Short section colander - Secteur cuit-pates court
Nudelsiebeinsatz kurz - Sector colador bajo
Cod. 3390Q9A3

cm	h cm	Lt	n. persone *n. people*	**Euro**
14x10,5	18	2,3	1-2	**136,06**

TENDER

INOX 18/10

PENTOLA
Pot - Marmite - Suppentopf - Olla
Cod. 339003..

Ø cm	h cm	Lt	**Euro**
20	18	5,50	**44,88**
24	24	10,75	**55,92**
28	28	17,00	**73,28**
30	30	21,25	**84,32**
32	32	25,75	**102,20**
34	34	30,75	**121,44**
36	36	36,50	**141,84**
40	40	50,25	**161,76**
45	40	63,50	**197,96**

CASSERUOLA FONDA 2 MANIGLIE
Deep casserole - Casserole avec 2 poignées - Fleischtopf - Cacerola honda 2 mangos
Cod. 339005..

Ø cm	h cm	Lt	**Euro**
20	12	3,75	**37,28**
24	14,5	6,25	**50,24**
28	16	9,75	**55,16**
30	17	12,00	**64,70**
32	19,5	15,70	**82,48**
36	21,5	21,25	**103,38**
40	24	30,00	**119,44**
45	27	42,75	**151,58**
50	30	58,75	**193,36**

CASSERUOLA MEZZA FONDA 2 MANIGLIE
Low casserole - Casserole mi-haute avec 2 poignées - Bratentopf - Cacerola baja 2 mangos
Cod. 339009..

Ø cm	h cm	Lt	**Euro**
24	8	3,50	**42,54**
28	9,5	5,75	**52,18**
32	11	8,75	**71,88**
36	13	13,25	**95,02**
40	14,5	18,00	**110,00**
45	15,5	25,40	**131,32**
50	19	37,25	**176,86**

CASSERUOLA MEZZA FONDA CON MANICO
Deep casserole - Casserole avec 1 manche - Fleischtopf - Cacerola honda 1 mangos
Cod. 339010..

Ø cm	h cm	Lt	**Euro**
16	6,5	1,25	**25,82**
20	7,5	2,25	**32,14**
24	8	3,50	**41,14**
28	9,5	5,75	**50,72**
32	11	8,75	**69,86**

CASSERUOLA FONDA CON MANICO
Saucepan - Casserole haute avec manche - Stielkasserolle - Cazo con mango
Cod. 339006..

Ø cm	h cm	Lt	**Euro**
16	9,5	2,00	**27,96**
20	12	3,75	**37,06**

CASSERUOLA FONDA CON MANICO E MANIGLIA
Saucepan - Cass. haute avec manche et poignée - Stielkasserolle mit Griff - Cazo con mango y asa
Cod. 339007..

Ø cm	h cm	Lt	**Euro**
24	14,5	6,25	**51,42**
28	16	9,75	**56,56**
32	19,5	15,7	**84,98**

CASSERUOLA CONICA
Conical casserole - Casserole conique - Konische Kasserolle, schwere Ausführung - Cacerola conica
Cod. 339012..

Ø cm	h cm	Lt	**Euro**
16	6	1,00	**23,90**
18	6	1,33	**26,78**
20	6,5	1,75	**30,42**
24	7,5	2,75	**33,44**

PADELLA CILINDRICA
Frying pan - Poêle avec manche - Stielpfanne mit Griff - Sarten con mango
Cod. 339025..

Ø cm	h cm	**Euro**
24	5	**38,02**
28	5,5	**47,14**

PADELLA CILINDRICA CON MANICO E MANIGLIA
Frying pan with counter handle - Poêle avec manche et poignée - Stielpfanne mit Griff - Sarten con mango y asa
Cod. 339026..

Ø cm	h cm	**Euro**
32	6	**68,24**
36	6	**85,26**
40	6	**97,18**
45	8	**119,98**

TEGAME 2 MANIGLIE
Frying pan 2 handles - Poêle avec 2 poignées - Pfanne mit 2 Griffen - Rustidera 2 mangos
Cod. 339023..

Ø cm	h cm	**Euro**
24	5	**50,44**
28	5,7	**60,86**
32	6	**67,82**
36	6	**83,66**
40	6	**90,84**
45	8	**121,68**
50	8	**137,44**

COPERCHIO INOX 18/0
Lid - Couvercle - Deckel - Tapa
Cod. 339030..

Ø cm	**Euro**
20	**9,98**
24	**10,72**
28	**12,32**
30	**13,18**
32	**14,80**
34	**15,86**
36	**16,70**
40	**19,18**
45	**22,50**
50	**25,82**

PADELLA SAUTÉ CON MANICO RIVETTATO
Sauté Frying pan - Sauteuse - Stielpfanne Sauté - Sarten Sauté
Cod. 33903B..

Ø cm	h cm	**Euro**
20	4,3	**44,18**
24	5	**50,68**
28	5,7	**60,32**
30	6	**63,96**
32	6	**73,02**
36	7	**82,30**

PADELLA SAUTÉ ANTIADERENTE CON MANICO
Non-stick Sauté pan - Sauteuse antiadhérente - Antihaftbeschichtete Pfanne "Sauté" mit Stiel - Sartén salud antiadherente con mango
Cod. 33913B..

Ø cm	h cm	**Euro**
20	4,3	**60,66**
24	5	**69,32**
28	5,7	**79,50**
30	6	**87,40**
32	6	**102,90**
36	7	**118,34**

ROLL UP PER SERIE TENDER
Tender roll up
Cod. 99900171
Euro 172,00

TENDER ALU
3500

Alluminio - Aluminum

Made in Italy

-Serie professionale completa per il settore HORECA.
-Tutti gli articoli sono prodotti con alluminio puro al 99,5% idoneo al contatto alimentare.
-I manici e le maniglie sono in tubolare d'acciaio inox 18/10 atermico e applicati con rivetti.
-Nickel Free.
-Ottimo per: cottura al salto, cotture lente e a fuoco moderato, cottura a parete.
-La forma di pentole e casseruole le rende impilabili.
-Per conservare il colore dell'alluminio è consigliato non lavare in lavastoviglie.

-Complete professional series for HORECA.
-All the items are made in 99,5% pure Aluminium suitable for contact with food.
-Riveted 18/10 (AISI 304) tubular stainless steel 18/10 (AISI 304) Handles and knobs.
-Nickel Free.
-Suitable for: Cuisson a sauter, Slow cooking, Browning.
-Stockable pots and casseroles.
-To preserve the color of aluminum is recommended do not wash in the dishwasher.

TENDER ALU

PENTOLA
pot
Cod. 350003..

Ø cm	h cm	lt	Euro
20	19	4,8	**35,46**
24	22	8,4	**38,62**
28	26	13,8	**46,22**
30	28	17,2	**50,30**
32	30	21,2	**52,00**
36	33	29,9	**67,90**
40	37	41,9	**77,90**
45	40	58,1	**116,00**
50	45	81,4	**132,00**
60	56	147,9	**189,90**

CASSERUOLA FONDA
deep casserole
Cod. 350005..

Ø cm	h cm	lt	Euro
20	11	3,0	**27,90**
24	14	5,6	**31,80**
28	16	8,8	**34,90**
30	17	10,8	**43,90**
32	18	13,1	**46,90**
36	18	18,7	**50,20**
40	20	25,6	**54,50**
45	25	37,1	**84,90**
50	28	51,7	**106,90**
60	35	94,0	**121,90**

CASSERUOLA BASSA
Low casserole
Cod. 350009..

Ø cm	h cm	lt	Euro
20	7	2,0	**24,90**
24	8	3,3	**28,90**
28	9	5,2	**34,50**
32	10	7,5	**42,20**
36	12	11,5	**47,20**
40	13	15,5	**52,64**
45	15	22,8	**72,60**
50	17	32,0	**82,30**
60	20	54,7	**96,70**

TENDER ALU

CASSERUOLA FONDA 1 MANICO
deep saucepan
Cod. 350006..

Ø cm	h cm	lt	**Euro**
16	8	1,3	**19,50**
20	11	3,0	**22,30**
24	14	5,6	**25,90**
28	16	8,8	**30,30**
30	17	10,8	**37,60**
32	18	13,1	**42,50**

CASSERUOLA BASSA 1 MANICO
low saucepan
Cod. 350010..

Ø cm	h cm	lt	**Euro**
16	6	1,1	**16,60**
20	7	2,0	**19,90**
24	8	3,3	**23,20**
28	9	5,2	**28,90**
32	10	7,5	**36,30**

COPERCHIO
lid
Cod. 350030..

Ø cm	**Euro**
16	**7,78**
20	**8,66**
24	**9,50**
28	**10,80**
30	**13,66**
32	**14,54**
36	**18,00**
40	**21,16**
45	**23,40**
50	**28,50**
60	**34,70**

PADELLA BASSA ***4 mm***
aluminum frynig pan
Cod. 374025..

Ø cm	h cm	lt	**Euro**
20	3,8	0,85	**18,70**
24	4,2	1,5	**23,50**
28	4,6	2,0	**27,24**
32	5,0	3,4	**33,12**
36	6,6	6,0	**44,00**
40	7,2	8,0	**50,46**
45	8,1	11,8	**66,50**

PADELLA ALTA ***4 mm***
aluminum deep frynig pan
Cod. 3740C5..

Ø cm	h cm	lt	**Euro**
20	4,6	1,2	**19,48**
24	5,0	1,8	**24,30**
28	5,7	2,8	**29,10**
32	6,5	4,6	**37,10**
36	8,0	7,3	**47,80**
40	8,5	9,7	**53,14**
45	9,5	14,0	**71,82**

TENDER ECLISSE
3509

Alluminio - Aluminum

Made in Italy

-Serie professionale completa per il settore HORECA.
-Tutti gli articoli sono prodotti in alluminio rivestito con copertura antiaderente WHITFORD ECLIPSE HB professionale, senza PFOA e idonea al contatto alimentare.
-I manici e le maniglie sono in tubolare d'acciaio inox 18/10 atermico e applicati con rivetti.
-Nickel Free.
-Ottimo per: cottura al salto, cotture lente e a fuoco moderato, cottura a parete.
-La forma di pentole e casseruole le rende impilabili.
-Per conservare il colore dell'alluminio è consigliato non lavare in lavastoviglie.

-Complete professional series for HORECA.
-All the items are made in Aluminium covered with non-stick coating WITHFORD ECLIPSE HB *professional, PFOA free and suitable for contact with food.*
-Riveted 18/10 (AISI 304) tubular stainless steel 18/10 (AISI 304) Handles and knobs.
-Nickel Free.
-Suitable for: Cuisson a sauter, Slow cooking, Browning.
-Stockable pots and casseroles.
-To preserve the color of aluminum is recommended do not wash in the dishwasher.

TENDER ECLISSE

CASSERUOLA FONDA
deep casserole
Cod. 350905..

Ø cm	h cm	lt	**Euro**
20	11	3,0	**42,60**
24	14	5,6	**55,78**
28	16	8,8	**63,84**
32	18	13,1	**78,64**
36	20	18,7	**90,90**
40	22	25,6	**106,20**
45	25	37,1	**127,80**

CASSERUOLA BASSA
low casserole
Cod. 350909..

Ø cm	h cm	lt	**Euro**
20	7	2,0	**44,76**
24	8	3,3	**48,32**
28	9	5,2	**59,28**
32	10	7,5	**71,10**
36	12	11,5	**81,48**
40	13	15,5	**90,46**
45	15	22,8	**108,50**

TEGAME
Frying pan 2 handles
Cod. 350923..

Ø cm	h cm	lt	**Euro**
28	6,0	3,15	**49,16**
32	6,5	4,25	**58,76**
36	7,0	6,35	**67,00**
40	7,2	8,5	**75,66**
45	8,0	12,5	**81,30**
50	8,5	15,5	**94,74**
60	9,0	26,5	**112,76**

TENDER ECLISSE

CASSERUOLA FONDA 1 MANICO
deep saucepan
Cod. 350906..

Ø cm	h cm	lt	**Euro**
16	8	1,3	**36,38**
20	11	3,0	**38,46**
24	14	5,6	**49,40**
28	16	8,8	**56,60**
32	18	13,1	**71,90**

CASSERUOLA BASSA 1 MANICO
low saucepan
Cod. 350910..

Ø cm	h cm	lt	**Euro**
16	6	1,1	**33,34**
20	7	2,0	**36,00**
24	8	3,3	**43,38**
28	9	5,2	**52,00**
32	10	7,5	**64,28**

PADELLA BASSA ***4 mm***
aluminum non-stick frynig pan
Cod. 374925..

Ø cm	h cm	lt	**Euro**
20	3,8	0,85	**31,76**
24	4,2	1,5	**37,38**
28	4,6	2,0	**45,40**
32	5,0	3,4	**53,14**
36	6,6	6,0	**69,16**
40	7,2	8,0	**77,16**
45	8,1	11,8	**117,48**

PADELLA ALTA ***4 mm***
aluminum non-stick deep frynig pan
Cod. 3749C5..

Ø cm	h cm	lt	**Euro**
20	4,6	1,2	**32,56**
24	5,0	1,8	**37,90**
28	5,7	2,8	**46,74**
32	6,5	4,6	**55,80**
36	8,0	7,3	**70,50**
40	8,5	9,7	**78,78**
45	9,5	14,0	**121,98**

TENDER TOTAL BLACK *374L*

Alluminio - Aluminum

Made in Italy

-Serie professionale per il settore HORECA.
-Tutti gli articoli sono prodotti in alluminio rivestito con copertura antiaderente WHITFORD ECLIPSE HB professionale, senza PFOA e idonea al contatto alimentare.
-NOVITÀ: rivestimento antiaderente esterno WHITFORD ECLIPSE HB professionale, senza PFOA.
-I manici sono in tubolare d'acciaio inox 18/10 atermico, applicati con rivetti e con copertura in silicone.
-Nickel Free.
-Ottimo per: cottura al salto, cotture lente e a fuoco moderato, cottura a parete.

-Professional series for HORECA.
-All items are made in Aluminium with non-stick coating WHITFORD ECLIPSE HB professional, PFOA free and suitable for contact with food.
-NEWS: External non-stick coating with WHITFORD ECLIPSE HB PROFESSIONALE, PFOA free.
-Riveted 18/10 (AISI 304) tubular stainless steel 18/10 (AISI 304) handles with a silicone covering.
-Nickel Free.
-Suitable for: Cuisson a sauter, Slow cooking, Browning.

TENDER TOTAL BLACK

PADELLA BASSA ***4 mm***
aluminum non-stick frynig pan
Cod. 374L25..

Ø cm	h cm	lt	**Euro**
20	3,8	0,85	**34,90**
24	4,2	1,5	**42,44**
28	4,6	2,0	**47,80**
32	5,0	3,4	**55,80**
36	6,6	6,0	**71,80**
40	7,2	8,0	**79,90**

PADELLA ALTA ***4 mm***
aluminum non-stick deep frynig pan
Cod. 374LC5..

Ø cm	h cm	lt	**Euro**
20	4,6	1,2	**38,18**
24	5,0	1,8	**45,12**
28	5,7	2,8	**50,46**
32	6,5	4,6	**63,80**
36	8,0	7,3	**74,50**
40	8,5	9,7	**85,16**

TENDER ALU EASY
350

Alluminio - Aluminum

-Serie professionale per il settore HORECA.
-Tutti gli articoli sono prodotti con alluminio idoneo al contatto alimentare.
-I manici sono in tubolare d'acciaio inox 18/10 atermico e applicati con rivetti.
-Nickel Free.
-Ottimo per: cottura al salto, cotture lente e a fuoco moderato, cottura a parete.
-Antiaderente GREBLON COMPOUND professionale a 3 strati, **senza PFOA**.

-Professional series for HORECA.
-All the items are made in Aluminum suitable for contact with food.
-Riveted 18/10 (AISI 304) tubular stainless steel 18/10 (AISI 304) handles.
-Nickel Free.
-Suitable for: Cuisson a sauter, Slow cooking, Browning.
-Non-stick coating Aluminium frying pans with GREBLON COMPOUND Professional 3 layers, **PFOA free**.

PADELLA BASSA CON ANTIADERENTE GREBLON
aluminum non-stick frynig pan
Cod. 350925..

Ø cm	h cm	Lt	master	**Euro**
20	4,0	1,0	6	**15,26**
24	4,5	1,6	6	**21,26**
28	5,2	2,6	6	**25,14**
32	6,0	4,0	6	**30,38**
36	6,7	5,7	6	**36,06**
40	7,5	7,9	6	**42,28**
45	8,4	11,2	6	**57,98**

PADELLA ALTA CON ANTIADERENTE GREBLON
aluminum non-stick deep frynig pan
Cod. 3509C5..

Ø cm	h cm	Lt	master	**Euro**
20	4,7	1,2	6	**16,14**
24	5,4	2,0	6	**22,48**
28	6,3	3,3	6	**27,26**
32	7,2	5,0	6	**32,28**
36	8,1	7,1	6	**39,74**

PADELLA BASSA
aluminum frynig pan
Cod. 350025..

Ø cm	h cm	Lt	master	**Euro**
20	4,0	1,0	6	**8,34**
24	4,5	1,6	6	**12,20**
28	5,2	2,6	6	**15,30**
32	6,0	4,0	6	**19,04**
36	6,7	5,7	6	**23,96**
40	7,5	7,9	6	**28,04**
45	8,4	11,2	6	**41,40**

PADELLA ALTA
aluminum deep frynig pan
Cod. 3500C5..

Ø cm	h cm	Lt	master	**Euro**
20	4,7	1,2	6	**8,98**
24	5,4	2,0	6	**13,26**
28	6,3	3,3	6	**16,80**
32	7,2	5,0	6	**20,66**
36	8,1	7,1	6	**25,90**

EXCALIBUR
3610

Ferro - Iron

Made in Italy

-Produzione made in Italy.
-Alto spessore.
-Prodotto in ferro (Fe).
-Adatto a tutti i tipi di cucina.
-Ottimo per l'induzione.
-Manico ergonomico in acciaio rivettato.
-Nickel Free.
-Linea professionale adatta per: frittura, cottura alla piastra, arrostitura, brasatura, caramellatura.

-Made in Italy.
-High tickness.
-Item made in steel (Fe).
-Suitable for all kind of cooktops.
-Perfect for Induction use.
-Riveted Ergonomic stainless steel handle.
-Nickel Free.
-Professional Series useful for: frying, grill cooking, oast cooking, brazing cooking, caramelization.

PADELLA
frying pan
Cod. 361054..

Ø cm	h cm	Lt	**Euro**
12	2,2	0,20	**17,54**
18	3,35	0,63	**20,56**
20	3,75	0,85	**20,86**
22	3,7	1,07	**22,30**
24	4	1,35	**22,90**
26	4,35	1,75	**25,90**
28	4,7	2,20	**27,28**
30	5	2,74	**30,58**
32	5,4	3,30	**30,92**
34	5,75	4,03	**36,86**

PADELLA FONDA
deep frying pan
Cod. 3610C5..

Ø cm	h cm	Lt	**Euro**
24	7,65	2,70	**31,72**
28	8,6	4,15	**40,56**

TEGAME
frying pan 2 handles
Cod. 36102332

Ø cm	h cm	Lt	**Euro**
32	5,4	3,30	**41,74**

EXCALIBUR

CREPIERE
crêpe frying pan
Cod. 361045..

Ø cm	h cm	Lt	**Euro**
20	1,25	0,36	**20,56**
24	1,5	0,60	**22,58**
28	1,75	0,90	**26,28**

WOK 2 MANIGLIE
wok with 2 handkes
Cod. 36109M36

Ø cm	h cm	Lt	**Euro**
36	11,9	7,1	**79,18**

WOK
wok
Cod. 36109F34

Ø cm	h cm	Lt	**Euro**
34	9,4	4,75	**73,84**

ESPOSITORE PER SERIE EXCALIBUR
Excalibur display
Cod. 99900149

largh.	prof.	altez.	**Euro**
48	48	204	**490,00**

NEW

EXCALIBUR-ISTRUZIONI PER L'USO

Excalibur-Use instructions

Particolarmente versatili per la capacità del materiale di assicurare una temperatura uniforme e senza sbalzi in cottura, le padelle in ferro necessitano di una manutenzione specifica per conservarne inalterate le proprietà. Prima di tutto è necessario un pretrattamento per proteggerlo dall'ossidazione.
PRIMO UTILIZZO: BRUNITURA
-La padella va accuratamente lavata per qualche minuto con acqua calda e detersivo, in modo da rimuovere qualunque traccia dello strato protettivo con cui è venduta. Quindi va ben risciacquata e subito asciugata con uno strofinaccio e poi messa in forno a 70° finché non sarà completamente asciutta (in alternativa è possibile scaldarla su fiamma viva) e avrà assunto una colorazione grigia, tendente al blu.
-La padella di ferro teme gli sbalzi di temperatura, quindi abbiate l'accortezza di non inserirla nel forno già caldo e di farlo raffreddare all'interno del forno stesso.
-Con la padella ancora calda, passare con uno strofinaccio unto di olio di semi od altro olio da cucina.
-Passare poi la padella con un panno pulito, fino a quando non saranno rimosse tutte le tracce di olio e impurità.
-Rimettere la padella in forno a 70° (o su fiamma) per qualche minuto.
Al termine di questi passaggi non sarà più necessario lavare con acqua e detersivo la padella, ma sarà sufficiente pulirla ogni volta con carta assorbente o con uno straccetto unto. Qualora si rilevino tracce di sporco persistente procedere con le seguenti istruzioni. Con l'utilizzo l'articolo tende ad assumere una colorazione scura tendente al nero. Tale trasformazione superficiale è normale e conferisce al prodotto una proprietà antiaderente naturale. Tale patina contribuisce a proteggere la superfice dalla corrosione.
LAVAGGIO QUOTIDIANO:
-Lavare a mano con sola acqua calda, senza mai lasciarla in ammollo, eliminando i residui di cottura. In caso di residui incrostati utilizzare una spugna abrasiva. Asciugare immediatamente con un panno o carta assorbente.
-Ungere la padella con un panno unto di olio, e scaldare in forno a 70° (o su fiamma) per qualche minuto in modo da far asciugare lo strato d'olio. Lasciar raffreddare naturalmente.
-Conservare al riparo dall'umidità.
TRATTAMENTO DISINFETTANTE:
Saltuariamente trattare con il sale secondo le modalità seguenti. Tale trattamento serve per eliminare i residui delle cotture precedenti e gli odori, rendendo perfettamente secca la padella, con una leggera funzione abrasiva.
-Scaldare la padella con dell'olio, cospargerlo con sale grosso facendolo passare per 1 minuto e mezzo a fuoco vivo
-Strofinare la padella con della carta assorbente fino a eliminare i residui di cottura
-Scaldare di nuovo, ripetendo la procedura con del sale fino e strofinare nuovamente finché non risulterà pulito
-Scaldare ancora una volta la padella e ungerla con olio di semi od altro olio da cucina
-Riporre e conservare al riparo dell'umidità
N.B:
-Il nemico principale della padella in ferro è la ruggine. Per evitare l'ossidazione, mai lasciarla in ammollo nell'acqua.
-Il sale è una delle principali cause della corrosione, assicurarsi di rimuoverne qualunque traccia durante l'omonimo trattamento, o durante l'uso quotidiano.
-Non surriscaldare mai su piastra ad induzione, per non danneggiare padella e piastra.
-Surriscaldare, o raffreddare, l'articolo troppo velocemente può danneggiarlo.
-Alimenti acidi (alcolici, limoni, pomodori...) potrebbero danneggiare lo strato di brunitura, facendo comparire chiazze biancastre. Se avviene sarà sufficiente ripetere la procedura del primo utilizzo.
-La padella in ferro va mantenuta sempre un po' unta, in modo che non arrugginisca.
NON METTERE MAI IN LAVASTOVIGLIE!

Particularly versatile due to their material's capacity to guarantee uniform temperature without sudden temperature change, iron pans require specific maintenance to preserve their features. Firstly, they require pre-treatment to protect them against oxidation.
USING FOR THE FIRST TIME: BURNISHING
-Clean the pan thoroughly with hot water and detergent for a few minutes, so as to remove any residual protection layer it is sold with. Next, rinse thoroughly and dry immediately using a cloth, then place it in an oven at 70° until it dries completely (you may also heat it on an open flame) and turns bluish-grey.
-The iron pan is sensitive to sudden temperature changes, so do not place it on a previously heated oven. Leave it to cool inside the oven.
-Using a cloth, rub the pan while still hot using seed oil or any other cooking oil.
-Next, wipe the pan using a clean cloth until it is entirely free of any oil and dirt residues.
-Place the pan in the oven at 70° (or flame) again for a few minutes.
Once through with these steps, do not wash the pan with water and detergent again. All you have to do is clean using kitchen paper towel or an oily cloth. In case of stubborn dirt residue, do as follows: With the daily use the pan will naturally turn to black. This change of the surface will give the pan a kind of natural non-stick property. Moreover it would help to protect the surface from corrosion.
DAILY WASHING:
-Without leaving it to soak, hand-wash using hot water only to eliminate cooking residues. Use an abrasive sponge in case of burnt-on stains. Dry immediately using a cloth or kitchen paper towel.
-Oil the pan using an oily cloth, then heat in an oven at 70° (or open flame) for a few minutes to dry off the oil layer. Leave it to cool naturally.
-Keep away from moisture.
DISINFECTION:
Occasionally treat with salt as follows: This treatment helps eliminating previous cooking residues and odours, thus leaving the pan completely dry, with a slight abrasive function.
-Heat the pan using oil, sprinkle some coarse salt on it and leave it on an open flame for one and half minutes.
-Rub the pan using kitchen paper towel to eliminate cooking residues.
-Heat once again, repeating the procedure with fine salt and rub once again until it is completely clean
-Using a cloth, rub the pan once again using seed oil or any other cooking oil.
-Put it away and keep away from moisture
N.B:
-The iron pan is particularly sensitive to rust. Do not leave the pan soaked with water to avoid oxidation.
-Salt is one of the main causes of rust, hence ensure no traces of salt are left during the treatment using it or during daily use of the pan.
-Do not overheat on an induction plate to avoid damaging both the pan and induction plate.
-Too rapid heating and too rapid cooling may damage the pan.
-Acidic foodstuffs (alcohols, lemon, tomatoes…) they could damage the burnishing layer, thus causing whitish stains. Just repeat the "using for the first time" procedure if this happens.
-The iron pan must always be kept oiled to prevent rust.
DO NOT WASH IN DISHWASHER!

RAME
Copper
3640

Rame 99% - Copper 99%

Stagno 99% - Tin 99 %

Made in Italy

-Produzione made in Italy.
-Rame puro al 99%
-Stagno puro al 99%
-Prodotta con materiali certificati e idonei al contatto alimentare.
-L'altissima conducibilità termica del rame garantisce un'ottima precisione nella regolazione della temperatura.
-Indispensabile nel settore della pasticceria.
-Altissimo risparmio energetico.
-Nickel free.

-Made in Italy.
-Pure Copper at 99%
-Pure Tin at 99%
-All the itema are in made with Certificated material approved for food contact.
-The high Thermal conductivity of copper ensures excellent precision in adjusting the temperature.
-Indispensable for pastry makers.
-Highest energy savings.
-Nickel free.

CASSERUOLA ALTA
deep casserole
Cod. 364005..

Ø cm	h cm	Lt	**Euro**
14	7,5	1,1	**53,56**
16	9	1,6	**59,74**
20	15	3,7	**160,68**
24	15	5,5	**191,58**

CASSERUOLA BASSA
low casserole
Cod. 364009..

Ø cm	h cm	Lt	**Euro**
20	9	2,4	**138,00**
24	10,5	3,7	**148,32**
30	10	5,5	**201,88**
36	7,5	7,8	**206,00**

TEGAME 2 MANIGLIE
roasting pan
Cod. 364023..

Ø cm	h cm	Lt	**Euro**
18	4,5	0,85	**56,66**
24	5	1,65	**81,38**
28	6	2,05	**97,86**
32	6	3,2	**113,30**
36	6	3,6	**194,67**

CASSERUOLA 1 MANICO
saucepan
Cod. 364006..

Ø cm	h cm	Lt	**Euro**
8	5	0,21	**32,34**
10	6	0,37	**35,64**
12	6	0,5	**38,10**
14	7,5	1,1	**53,56**
16	9	1,6	**59,74**

PADELLA
frying pan
Cod. 364025..

Ø cm	h cm	Lt	**Euro**
18	4,5	0,85	**57,68**
22	4,5	1,0	**66,96**
24	5	1,65	**81,38**
26	5,5	1,8	**88,58**
28	6	2,05	**97,86**
32	6	3,2	**113,30**
36	6	3,6	**190,56**

PAIOLO CON MANICO IN ACCIAIO
cauldron with stainless steel handle
Cod. 36407026

Ø cm	h cm	lt	**Euro**
26	14	4,5	**78,28**

COPERCHIO
lid
Cod. 364035..

Ø cm	Euro
12	**19,58**
14	**25,24**
16	**30,38**
20	**36,56**
24	**42,24**
28	**56,66**
30	**58,72**
32	**67,98**
36	**92,70**

LISTINO RISTAGNATURA

Copper cookware retinning price list

casseruole
casseroles

Ø cm	Euro
14	**28,84**
16	**35,02**
20	**45,32**
24	**61,60**
30	**74,16**
36	**86,52**

padelle e tegami
frying pans and roasting pans

Ø cm	Euro
18	**24,72**
22	**25,76**
24	**32,96**
26	**41,20**
28	**46,36**
32	**49,44**
36	**57,68**

SERIE FORNO

Oven

TEGLIA RETTANGOLARE
Roasting Pan - Plat à Rôti - Fleischkasten - Rustidera Horno
Cod. 548106..

cm	h cm	**Euro**
25x18	7	**35,86**
30x21	7	**40,10**
35x25	7	**47,32**

COPERCHIO PER TEGLIA
Lid for roasting pan - Couvercle pour plat à rôti - Deckel für Fleischkasten - Tapa para rustidera horno
Cod. 548128..

cm	**Euro**
25x18	**22,70**
30x21	**26,10**
35x25	**32,46**

TEGLIA PESANTE SPESSORE 2 mm
2 mm thick heavy roasting pan - Plat à rôti, ép. 2 mm - Fleischkasten extra schwer 2 mm - Rustidera horno esp. 2 mm
Cod. 509004..

cm	h cm	**Euro**
45x30	9	**207,82**
50x40	9	**251,42**
70x45	9	**381,58**

TEGLIA SATINATA
Satin roasting pan - Plat à rôti satiné - Fleischkasten satiniert - Rustidera horno satinado
Cod. 509003..

cm	h cm	**Euro**
40x30	8	**67,38**
50x35	9	**79,78**
60x40	10	**113,84**

COPERCHIO SATINATO PER TEGLIA SOVRAPPONIBILE
Satin lid for roasting pan - Couvercle satiné pour plat à rôti -
Deckel satiniert für Fleischkasten - Tapa satinado para rustidera horno
Cod. 509006..

cm	**Euro**
40x30	**46,34**
50x35	**51,36**
60x40	**55,06**

TORTIERA
Cake plate - Tortière - Backblech - Fuente para tarta
Cod. 509001..

cm	**Euro**
24x5	**22,28**
40x7	**62,46**

TEGAME UOVO
French omelet pan - Poêle à oeufs - Eierservierschüssel - Paellera huevo
Cod. 50901516

Ø cm	h cm	**Euro**
16	2	**13,36**

LUMACHIERA INOX
Snails plate - Plat à escargots - Schneckenplatte - Plato para caracoles
Cod. 509155..

Ø cm	posti	**Euro**
14	6	**6,86**
20	12	**8,80**

CUOCIPESCE MONOFONDO
Composto da 3 pezzi:
cuocipesce, coperchio con maniglia, griglia.
Consisting of 3 pcs:
Fishkettle, Lid with handle, Grill.
Composé de 3 pièces:
Poissonnière, Couvercle avec poignée, Grille
Besteht aus 3 Teilen:
Fischkochkessel, Deckel mit Griff, Siebeinsatz.
Compuesto de 3 piezas:
Besuguera, Tapa, Rejlla.
Cod. 308882..

cm	h cm	Lt	**Euro**
40	10,8	6,00	**82,40**
50	11,0	8,50	**101,98**
60	11,0	10,35	**121,54**

G A S T R O N O R M

Per alimenti
Suitable for foodstuffs
Apte au contact avec les aliments
Für Lebensmittel
Apto para alimentos

Garantito per lavastoviglie
Disshwasher safe
Inalterable dans lave-vaisselle
Spuelmaschinenfest
Apto para lavavajillas

GASTRONORM

BEST SELLER

È la rivoluzione in cucina, perche' tutte le pezzature sono multipli e sottomultipli tra di loro, permettendo tutte le combinazioni dimensionali richieste dalla ristorazione. La compatibilita' con la gamma in policarbonato rende le due serie ancora piu'performanti nel trasporto,nella presentazione e la conservazione degli alimenti.

This is a kitchen revolution because all the sizes are multiples and submultiples of each other, giving all size combinations as required by the catering industry. Compatibility with the polycarbonate range means the two series perform even better in the transportation, presentation and conservation of food.

BACINELLE SOVRAPPONIBILI

Stackable basins

BACINELLA SOVRAPPONIBILE MOD. 2/1
Stackable basin model 2/1 - Bac empilable mod 2/1
Stapelbare schüssel mod 2/1 - Bandeja honda apilable mod. 2/1
IN mm 620x500 OUT mm 650x530

Cod.	h mm	Capacity Lt	**Euro**
5BA21200	200	58,0	**152,46**
5BA21150	150	42,8	**135,36**
5BA21100	100	30,0	**96,30**
5BA21065	65	18,0	**81,38**
5BA21040	40	-	**69,84**
5BA21020	20	-	**66,36**

BACINELLA SOVRAPPONIBILE MOD. 1/1
Stackable basin model 1/1 - Bac empilable mod 1/1
Stapelbare schüssel mod 1/1 - Bandeja honda apilable mod. 1/1
IN mm 500x295 OUT mm 530x325

Cod.	h mm	Capacity Lt	**Euro**
5BA11200	200	27,5	**85,38**
5BA11150	150	20,0	**73,20**
5BA11100	100	13,7	**50,52**
5BA11065	65	8,8	**38,22**
5BA11040	40	-	**34,44**
5BA11020	20	-	**28,98**

BACINELLA SOVRAPPONIBILE MOD. 2/3
Stackable basin model 2/3 - Bac empilable mod 2/3
Stapelbare schüssel mod 2/3 - Bandeja honda apilable mod. 2/3
IN mm 330x300 OUT mm 355x325

Cod.	h mm	Capacity Lt	**Euro**
5BA23200	200	17,0	**68,58**
5BA23150	150	13,0	**58,70**
5BA23100	100	9,0	**37,08**
5BA23065	65	5,8	**28,36**
5BA23040	40	-	**25,00**
5BA23020	20	-	**21,96**

BACINELLE SOVRAPPONIBILI

BACINELLA SOVRAPPONIBILE MOD. 1/2
Stackable basin model 1/2 - Bac empilable mod 1/2
Stapelbare schüssel mod 1/2 - Bandeja honda apilable mod. 1/2
IN mm 298x238 OUT mm 325x265

Cod.	h mm	Capacity Lt	**Euro**
5BA12200	200	12,0	**54,50**
5BA12150	150	9,2	**43,26**
5BA12100	100	6,1	**28,98**
5BA12065	65	4,0	**23,22**
5BA12040	40	-	**20,28**
5BA12020	20	-	**18,70**

BACINELLA SOVRAPPONIBILE MOD. 1/3
Stackable basin model 1/3 - Bac empilable mod 1/3
Stapelbare schüssel mod 1/3 - Bandeja honda apilable mod. 1/3
IN mm 300x150 OUT mm 325x175

Cod.	h mm	Capacity Lt	**Euro**
5BA13200	200	7,2	**45,90**
5BA13150	150	5,4	**33,72**
5BA13100	100	3,5	**24,48**
5BA13065	65	2,4	**20,48**

BACINELLA SOVRAPPONIBILE MOD. 1/4
Stackable basin model 1/4 - Bac empilable mod 1/4
Stapelbare schüssel mod 1/4 - Bandeja honda apilable mod. 1/4
IN mm 238x137 OUT mm 264x162

Cod.	h mm	Capacity Lt	**Euro**
5BA14200	200	4,8	**38,00**
5BA14150	150	3,8	**28,68**
5BA14100	100	2,5	**21,00**
5BA14065	65	1,7	**18,80**
5BA14040	40	-	**17,54**
5BA14020	20	-	**16,80**

BACINELLA SOVRAPPONIBILE MOD. 2/4
Stackable basin model 2/4 - Bac empilable mod 2/4
Stapelbare schüssel mod 2/4 - Bandeja honda apilable mod. 2/4
IN mm 500x136 OUT 530x162 mm

Cod.	h mm	Capacity Lt	**Euro**
5BA24150	150	8,6	**59,00**
5BA24100	100	5,8	**41,80**
5BA24065	65	4,0	**30,66**
5BA24040	40	-	**26,36**
5BA24020	20	-	**21,84**

BACINELLE SOVRAPPONIBILI

BACINELLA SOVRAPPONIBILE MOD. 2/8
Stackable basin model 2/8 - Bac empilable mod 2/8
Stapelbare schüssel mod 2/8 - Bandeja honda apilable mod. 2/8
IN mm300x107 OUT mm325x132

Cod.	h mm	Capacity Lt	**Euro**
5BA28150	150	3,9	**35,70**
5BA28100	100	2,6	**27,72**
5BA28065	65	1,7	**21,54**
5BA28040	40	-	**19,22**
5BA28020	20	-	**17,22**

BACINELLA SOVRAPPONIBILE MOD. 1/6
Stackable basin model 1/6 - Bac empilable mod 1/6
Stapelbare schüssel mod 1/6 - Bandeja honda apilable mod. 1/6
IN mm153x140 OUT mm 176x162

Cod.	h mm	Capacity Lt	**Euro**
5BA16200	200	3,5	**47,46**
5BA16150	150	2,3	**28,88**
5BA16100	100	1,5	**18,18**
5BA16065	65	1,0	**15,24**
5BA16040	40	-	**14,18**
5BA16020	20	-	**11,34**

BACINELLA SOVRAPPONIBILE MOD. 1/9
Stackable basin model 1/9 - Bac empilable mod 1/9
Stapelbare schüssel mod 1/9 - Bandeja honda apilable mod. 1/9
IN mm 150x93 OUT mm 176x108

Cod.	h mm	Capacity Lt	**Euro**
5BA19100	100	0,8	**20,38**
5BA19065	65	0,6	**15,44**

BACINELLE - TEGLIE

Alluminio con bordo - Interno teflonato

TEGLIA ALLUMINIO CON BORDO. INTERNO TEFLONATO MOD. 1/1
Non-stick aluminium basin, with edge model 1/1
Bac antiadhérent en alu, avec bord mod 1/1
Backform aus alum., antihaftbeschichtet mod 1/1
Rustidera alum. con borde, interior teflon mod. 1/1
IN mm 500x295 OUT mm 530x325

Cod.	h mm	Capacity Lt	**Euro**
5TAT1102	20	-	**53,24**
5TAT1104	40	-	**60,28**
5TAT1165	65	8,8	**70,14**

TEGLIA ALLUMINIO CON BORDO. INTERNO TEFLONATO MOD. 2/3
Non-stick aluminium basin, with edge model 2/3
Bac antiadhérent en alu, avec bord mod 2/3
Backform aus alum., antihaftbeschichtet mod 2/3
Rustidera alum. con borde, interior teflon mod. 2/3
IN mm 330x300 OUT mm 355x325

Cod.	h mm	Capacity Lt	**Euro**
5TAT2302	20	-	**37,70**
5TAT2304	40	-	**41,38**
5TAT2365	65	5,8	**49,46**

TEGLIA ALLUMINIO CON BORDO. INTERNO TEFLONATO MOD. 1/2
Non-stick aluminium basin, with edge model 1/2
Bac antiadhérent en alu, avec bord mod 1/2
Backform aus alum., antihaftbeschichtet mod 1/2
Rustidera alum. con borde, interior teflon mod. 1/2
IN mm 330x300 OUT mm 355x325

Cod.	h mm	Capacity Lt	**Euro**
5TAT1202	20	-	**31,62**
5TAT1204	40	-	**34,66**
5TAT1265	65	4,0	**40,32**

BACINELLE FORATE SOVRAPPONIBILI

INOX 18/10

Perforated stackable basins

BACINELLA FORATA MOD. 2/1

Perforated stackable basin model 2/1 - Bac perforé empilable mod 2/1

Stapelbare Schüssel mit Löchern mod 2/1 - Bandeja honda perforada apilable mod. 2/1

IN mm 620x500 OUT mm 650x530

Cod.	h mm	Capacity Lt	**Euro**
5BF21200	200	58,0	**285,36**
5BF21150	150	42,8	**236,20**
5BF21100	100	30,0	**164,86**
5BF21065	65	18,0	**116,88**
5BF21040	40	-	**105,62**
5BF21020	20	-	**102,90**

BACINELLA FORATA MOD. 1/1

Perforated stackable basin model 1/1 - Bac perforé empilable mod 1/1

Stapelbare Schüssel mit Löchern mod 1/1 - Bandeja honda perforada apilable mod. 1/1

IN mm 500x295 OUT mm 530x325

Cod.	h mm	Capacity Lt	**Euro**
5BF11200	200	27,8	**154,36**
5BF11150	150	20,0	**125,70**
5BF11100	100	13,7	**78,86**
5BF11065	65	8,8	**54,40**
5BF11040	40	-	**43,90**
5BF11020	20	-	**38,54**

BACINELLA FORATA MOD. 2/3

Perforated stackable basin model 2/3 - Bac perforé empilable mod 2/3

Stapelbare Schüssel mit Löchern mod 2/3 - Bandeja honda perforada apilable mod. 2/3

IN mm 330x300 OUT mm 355x325

Cod.	h mm	Capacity Lt	**Euro**
5BF23200	200	17,0	**110,62**
5BF23150	150	13,0	**91,70**
5BF23100	100	9,0	**61,00**
5BF23065	65	5,8	**34,98**
5BF23040	40	-	**30,98**
5BF23020	20	-	**29,20**

BACINELLE FORATE SOVRAPPONIBILI

BACINELLA FORATA MOD. 1/2

Perforated stackable basin model 1/2 - Bac perforé empilable mod 1/2
Stapelbare Schüssel mit Löchern mod 1/2 - Bandeja honda perforada apilable mod. 1/2
IN mm 298x238 OUT mm 325x265

Cod.	h mm	Capacity Lt	**Euro**
5BF12200	200	12,0	**90,52**
5BF12150	150	9,2	**73,40**
5BF12100	100	6,1	**47,04**
5BF12065	65	4,0	**30,98**
5BF12040	40	-	**27,72**
5BF12020	20	-	**26,46**

BACINELLA FORATA MOD. 1/3

Perforated stackable basin model 1/3 - Bac perforé empilable mod 1/3
Stapelbare Schüssel mit Löchern mod 1/3 - Bandeja honda perforada apilable mod. 1/3
IN mm 300x150 OUT mm 325x175

Cod.	h mm	Capacity Lt	**Euro**
5BF13200	200	7,2	**75,24**
5BF13150	150	5,4	**53,56**
5BF13100	100	3,5	**40,00**
5BF13065	65	2,4	**24,78**

BACINELLA FORATA INCASSO MOD. 1/1

Perforated insertable basin model 1/1 - Bac perforé à encastrement mod 1/1
Schüssel mit Löchern, versenkt mod 1/1 - Bandeja honda perforada de Encastrar mod. 1/1
IN mm 500x295 OUT mm 530x325

Cod.	h mm	Capacity Lt	**Euro**
5BI11090	90	10,6	**78,76**
5BI11055	55	6,5	**50,30**

foto dimostrativa
sample photo

TEGLIE

Trays

TEGLIA MOD. 2/1 BORDO PIANO
Tray 2/1 flat edge - Bac à four 2/1 bord plat
Fleischkasten 2/1 mit flachem Rand - Rustidera horno 2/1 bordo llana
IN mm 620x500 OUT mm 650x530

Cod.	h mm	Capacity Lt	**Euro**
5TI21065	65	18,0	**81,38**
5TI21040	40	11,2	**69,84**
5TI21020	20	5,6	**66,36**

TEGLIA MOD. 1/1 BORDO PIANO
Tray 1/1 flat edge - Bac à four 1/1 bord plat
Fleischkasten 1/1 mit flachem Rand - Rustidera horno 1/1 bordo llana
IN mm 500x295 OUT mm 530x325

Cod.	h mm	Capacity Lt	**Euro**
5TI11065	65	8,8	**38,22**
5TI11040	40	5,3	**34,34**
5TI11020	20	2,6	**28,98**

TEGLIA MOD. 2/3 BORDO PIANO
Tray 2/3 flat edge - Bac à four 2/3 bord plat
Fleischkasten 2/3 mit flachem Rand - Rustidera horno 2/3 bordo llana
IN mm 300x300 OUT mm 355x325

Cod.	h mm	Capacity Lt	**Euro**
5TI23065	65	5,8	**28,36**
5TI23040	40	3,7	**25,00**
5TI23020	20	1,7	**21,96**

TEGLIA MOD. 1/2 BORDO PIANO
Tray 1/2 flat edge - Bac à four 1/2 bord plat
Fleischkasten 1/2 mit flachem Rand - Rustidera horno 1/2 bordo llana
IN mm 298x238 OUT mm325x265

Cod.	h mm	Capacity Lt	**Euro**
5TI12065	65	4,0	**23,64**
5TI12040	40	2,4	**20,48**
5TI12020	20	1,2	**19,12**

BACINELLE

Basins

BACINELLA CON MANIGLIE RIENTRANTI
Basin with rectractable handles - Bac avec anses rentrantes
Schüssel mit Fallgriffen - Bandeja honda con mangos entrantes

Cod.	mod.	IN mm	OUT mm	h mm	Capacity Lt	**Euro**
5BR11200	1/1			200	27,8	**94,72**
5BR11150	1/1	500x295	530x325	150	20,0	**82,54**
5BR11100	1/1			100	13,7	**59,80**

Cod.	mod.	IN mm	OUT mm	h mm	Capacity Lt	**Euro**
5BR23200	2/3			200	17,0	**77,92**
5BR23150	2/3	330x300	355x325	150	13,0	**67,98**
5BR23100	2/3			100	9,0	**46,50**

Cod.	mod.	IN mm	OUT mm	h mm	Capacity Lt	**Euro**
5BR12200	1/2			200	12,0	**63,74**
5BR12150	1/2	298x238	325x265	150	9,2	**52,62**
5BR12100	1/2			100	6,1	**32,46**

Cod.	mod.	IN mm	OUT mm	h mm	Capacity Lt	**Euro**
5BR13200	1/3			200	7,2	**55,16**
5BR13150	1/3	300x150	325x175	150	5,4	**43,24**
5BR13100	1/3			100	3,5	**33,76**

Cod.	mod.	IN mm	OUT mm	h mm	Capacity Lt	**Euro**
5BR14200	1/4			200	4,8	**47,30**
5BR14150	1/4	238x137	264x162	150	3,8	**38,32**
5BR14100	1/4			100	2,5	**30,38**

particolare
maniglie rientranti
detail of
retractable handles

COPERCHI

Lids

COPERCHIO NORMALE
Normal lid - Couvercle - Normaler Deckel - Tapa

Cod.	mod.	**Euro**
5CO11000	1/1	**32,76**
5CO23000	2/3	**22,68**
5CO12000	1/2	**19,44**
5CO13000	1/3	**15,24**
5CO14000	1/4	**12,72**
5CO24000	2/4	**26,42**
5CO28000	2/8	**11,56**
5CO16000	1/6	**10,92**
5CO19000	1/9	**7,88**

COPERCHIO NORMALE CON SPACCO PER MESTOLO
Normal lid with ladle slot - Couvercle avec fente pour louche
Normaler Deckel mit Schlitz für Suppenschöpfer - Tapa con hendidura para cazo

Cod.	mod.	**Euro**
5CSME110	1/1	**36,24**
5CSME230	2/3	**26,26**
5CSME120	1/2	**23,10**
5CSME130	1/3	**18,80**
5CSME140	1/4	**16,46**
5CSME160	1/6	**14,80**

COPERCHIO NORMALE CON SPACCO PER MANIGLIE
Normal lid with handle slot - Couvercle avec fente pour anses
Normaler Deckel mit Schlitz für Griffen - Tapa con hendidura para mangos

Cod.	mod.	**Euro**
5CSMA110	1/1	**36,24**
5CSMA230	2/3	**26,26**
5CSMA120	1/2	**23,10**
5CSMA130	1/3	**18,80**
5CSMA140	1/4	**16,46**
5CSMA160	1/6	**14,80**

COPERCHIO NORMALE CON SPACCO PER MESTOLO E MANIGLIE
Normal Lid with ladle and handle slot
Couvercle avec fente pour louche et anses
Normaler Deckel mit Schlitz für Griffen und Suppenschöpfer
Tapa con hendidura para cazo y mangos

Cod.	mod.	**Euro**
5CSMM110	1/1	**39,70**
5CSMM230	2/3	**29,82**
5CSMM120	1/2	**27,10**
5CSMM130	1/3	**23,00**
5CSMM140	1/4	**20,48**
5CSMM160	1/6	**19,22**

COPERCHIO A TENUTA CON GUARNIZIONE AL SILICONE
Sealing lid with silicone gasket - Couvercle à etanche avec garniture
Deckel mit Silikondichtung - Tapa estanca con junta s

Cod.	mod.	**Euro**
5CT11000	1/1	**106,06**
5CT23000	2/3	**78,22**
5CT12000	1/2	**75,40**
5CT13000	1/3	**64,26**
5CT14000	1/4	**51,46**
5CT16000	1/6	**44,10**

COPERCHIO A TENUTA CON SPACCO PER MANIGLIE
Sealing lid with handle slot - Couvercle à etanche, avec fente
Deckel mit Schlitz für Griffe - Tapa estanca con hendidura para mangos

Cod.	mod.	**Euro**
5CTSM110	1/1	**110,26**
5CTSM230	2/3	**81,90**
5CTSM120	1/2	**79,00**
5CTSM130	1/3	**67,84**
5CTSM140	1/4	**55,12**

FALSI FONDI-SEPARATORI-VASSOI A SCOMPRTO

FALSO FONDO FORATO
False perforated bottom - Faux-fond perforé - Falscher Boden mit Löchern - Falso hondo perforado

Cod.	mod.	**Euro**
5FF11000	1/1	**42,54**
5FF23000	2/3	**32,46**
5FF12000	1/2	**28,04**
5FF21000	2/1	**68,46**

SEPARATORE
Divider - Séparateur - Teiler - Separador

Cod.	mm	**Euro**
5SE11000	530	**5,16**
5SE12000	325	**3,48**

VASSOIO 4 SCOMPARTI BORDO PIANO SENZA PIEDINI
Tray with 4 sectors, flat edge without feet - Plateau 4 secteurs, bord plat
Tablett mit 4 Sektoren und flachem Rand ohne Füsse - Bandeja 4 secciones, bordo llano, sin pies

Cod.	mm	**Euro**
5VS4BPSP	400x300	**36,76**

VASSOIO 5 SCOMPARTI BORDO PIANO SENZA PIEDINI
Tray with 5 sectors, flat edge without feet - Plateau 5 secteurs, bord plat
Tablett mit 5 Sektoren und flachem Rand ohne Füsse - Bandeja 5 secciones, bordo llano, sin pies

Cod.	mm	h mm	**Euro**
5VS5BPSP	400x350	20	**39,80**

POLICARBONATO

Polycarbonate

BACINELLA SOVRAPPONIBILE MOD. 1/1
Stackable basin model 1/1 - Bac empilable mod 1/1
Stapelbare schüssel mod 1/1 - Bandeja honda apilable mod. 1/1

Cod.	h mm	**Euro**
5BP11200	200	**41,20**
5BP11150	150	**31,94**
5BP11100	100	**25,28**
5BP11065	65	**22,16**

BACINELLA SOVRAPPONIBILE MOD. 1/2
Stackable basin model 1/2 - Bac empilable mod 1/2
Stapelbare schüssel mod 1/2 - Bandeja honda apilable mod. 1/2

Cod.	h mm	**Euro**
5BP12200	200	**22,16**
5BP12150	150	**18,82**
5BP12100	100	**14,92**
5BP12065	65	**13,04**

BACINELLA SOVRAPPONIBILE MOD. 1/3
Stackable basin model 1/3 - Bac empilable mod 1/3
Stapelbare schüssel mod 1/3 - Bandeja honda apilable mod. 1/3

Cod.	h mm	**Euro**
5BP13200	200	**18,60**
5BP13150	150	**15,26**
5BP13100	100	**12,26**
5BP13065	65	**10,84**

BACINELLA SOVRAPPONIBILE MOD. 1/4
Stackable basin model 1/4 - Bac empilable mod 1/4
Stapelbare schüssel mod 1/4 - Bandeja honda apilable mod. 1/4

Cod.	h mm	**Euro**
5BP14200	200	**17,86**
5BP14150	150	**15,04**
5BP14100	100	**11,20**
5BP14065	65	**9,42**

BACINELLA SOVRAPPONIBILE MOD. 1/6
Stackable basin model 1/6 - Bac empilable mod 1/6
Stapelbare schüssel mod 1/6 - Bandeja honda apilable mod. 1/6

Cod.	h mm	**Euro**
5BP16200	200	**13,30**
5BP16150	150	**8,90**
5BP16100	100	**7,46**
5BP16065	65	**6,48**

BACINELLA SOVRAPPONIBILE MOD. 1/9
Stackable basin model 1/9 - Bac empilable mod 1/9
Stapelbare schüssel mod 1/9 - Bandeja honda apilable mod. 1/9

Cod.	h mm	**Euro**
5BP19100	100	**6,28**
5BP19065	65	**5,26**

BACINELLA SOVRAPPONIBILE MOD. 2/1
Stackable basin model 2/1 - Bac empilable mod 2/1
Stapelbare schüssel mod 2/1 - Bandeja honda apilable mod. 2/1

Cod.	h mm	**Euro**
5BP21200	200	**82,66**

COPERCHIO
Lid - Couvercle - Deckel - Tapa

Cod.	mod.	**Euro**
5CP21000	2/1	**39,86**
5CP11000	1/1	**16,48**
5CP12000	1/2	**13,04**
5CP13000	1/3	**8,00**
5CP14000	1/4	**7,16**
5CP16000	1/6	**4,68**
5CP19000	1/9	**4,10**

FALSO FONDO FORATO
False perforated bottom - Faux-fond perforé - Falscher Boden mit Löchern - Falso hondo perforado

Cod.	mod.	**Euro**
5FP21000	2/1	**40,74**
5FP11000	1/1	**10,24**
5FP12000	1/2	**6,22**

TENDER GASTRONORM

Vendita solo a Master
Only master selling

Made in Italy

La serie Gastronorm Tender è caratterizzata da un ottimo rapporto qualità/prezzo. Le caratteristiche principali sono le seguenti:
-Produzione totalmente italiana.
-Tutti i materiali impiegati sono della migliore qualità e idonei al contatto alimentare ai sensi del DM 25/01/1992 art. 4 – 5° comma e della DIR. CEE 89/109.
-Tutte le misure più grandi sono normalizzate a garanzia di una maggiore resistenza dell'articolo.
-Massima capienza nel minimo ingombro grazie all'ottimizzazione delle raggiature.
-Bordi smerigliati per una maggior sicurezza nell'utilizzo.
-Ogni articolo confezionato in busta trasparente.

Gastronorm new TENDER series is a perfect combination of price and quality. Main Technical characteristics
-All the series are Made in Italy.
-All the material used in mass production are suitable for food contacts as for the law DM 25/01/1992 art. 4 – 5° comma and DIR. CEE 89/109.
-All the big sizes are done with special operation for improving resistance.
-Sizes are done to reduce as much as possible the volume, they are stackable.
-Borders are done to avoid any personal damages during use.
-Every piece is in a transparent polybag.

BACINELLE SOVRAPPONIBILI

Stackable basins

BACINELLA SOVRAPPONIBILE MOD. 2/1
Stackable basin model 2/1 - Bac empilable mod 2/1
Stapelbare schüssel mod 2/1 - Bandeja honda apilable mod. 2/1
IN mm 620x500 OUT mm 650x530

Cod.	h mm	Capacity Lt	master	**Euro master**
7BA21200	200	58,0	1	**108,48**
7BA21150	150	42,8	1	**96,30**
7BA21100	100	30,0	1	**68,16**
7BA21065	65	18,0	1	**57,76**
7BA21040	40	-	1	**49,46**
7BA21020	20	-	1	**46,94**

BACINELLA SOVRAPPONIBILE MOD. 1/1
Stackable basin model 1/1 - Bac empilable mod 1/1
Stapelbare schüssel mod 1/1 - Bandeja honda apilable mod. 1/1
IN mm 500x295 OUT mm 530x325

Cod.	h mm	Capacity Lt	(Euro pcs)	master	**Euro master**
7BA11200	200	27,5	59,24	6	**355,44**
7BA11150	150	20,0	51,66	6	**309,96**
7BA11100	100	13,7	32,87	6	**197,20**
7BA11065	65	8,8	24,87	6	**149,22**
7BA11040	40	-	22,50	12	**270,04**
7BA11020	20	-	21,04	12	**252,48**

BACINELLA SOVRAPPONIBILE MOD. 2/3
Stackable basin model 2/3 - Bac empilable mod 2/3
Stapelbare schüssel mod 2/3 - Bandeja honda apilable mod. 2/3
IN mm 330x300 OUT mm 355x325

Cod.	h mm	Capacity Lt	(Euro pcs)	master	**Euro master**
7BA23200	200	17,0	49,92	6	**299,52**
7BA23150	150	13,0	41,89	12	**502,64**
7BA23100	100	9,0	26,78	6	**160,66**
7BA23065	65	5,8	18,50	6	**111,00**
7BA23040	40	-	16,43	12	**197,20**
7BA23020	20	-	15,95	24	**382,74**

BACINELLE SOVRAPPONIBILI

INOX 18/10

SOLO VENDITA MASTER
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BACINELLA SOVRAPPONIBILE MOD. 1/2
Stackable basin model 1/2 - Bac empilable mod 1/2
Stapelbare schüssel mod 1/2 - Bandeja honda apilable mod. 1/2
IN mm 298x238 OUT mm 325x265

Cod.	h mm	Capacity Lt	(Euro pcs)	master	**Euro master**
7BA12200	200	12,0	38,80	12	**465,58**
7BA12150	150	9,2	32,60	12	**391,18**
7BA12100	100	6,1	19,14	12	**229,68**
7BA12065	65	4,0	15,36	12	**184,28**
7BA12040	40	-	13,24	12	**158,88**
7BA12020	20	-	12,11	24	**290,64**

BACINELLA SOVRAPPONIBILE MOD. 1/3
Stackable basin model 1/3 - Bac empilable mod 1/3
Stapelbare schüssel mod 1/3 - Bandeja honda apilable mod. 1/3
IN mm 300x150 OUT mm 325x175

Cod.	h mm	Capacity Lt	(Euro pcs)	master	**Euro master**
7BA13200	200	7,2	33,50	12	**401,94**
7BA13150	150	5,4	24,57	12	**294,84**
7BA13100	100	3,5	16,13	12	**193,52**
7BA13065	65	2,4	13,39	12	**160,66**

BACINELLA SOVRAPPONIBILE MOD. 1/4
Stackable basin model 1/4 - Bac empilable mod 1/4
Stapelbare schüssel mod 1/4 - Bandeja honda apilable mod. 1/4
IN mm 238x137 OUT mm 264x162

Cod.	h mm	Capacity Lt	(Euro pcs)	master	**Euro master**
7BA14200	200	4,8	27,76	12	**333,06**
7BA14150	150	3,8	20,89	12	**250,68**
7BA14100	100	2,5	13,73	12	**164,70**
7BA14065	65	1,7	11,48	12	**137,72**
7BA14040	40	-	10,69	12	**128,28**
7BA14020	20	-	10,54	24	**252,90**

BACINELLA SOVRAPPONIBILE MOD. 2/4
Stackable basin model 2/4 - Bac empilable mod 2/4
Stapelbare schüssel mod 2/4 - Bandeja honda apilable mod. 2/4
IN mm 500x136 OUT 530x162 mm

Cod.	h mm	Capacity Lt	(Euro pcs)	master	**Euro master**
7BA24150	150	8,6	43,05	12	**516,60**
7BA24100	100	5,8	30,45	12	**365,40**
7BA24065	65	4,0	21,89	12	**262,62**
7BA24040	40	-	19,13	24	**459,08**
7BA24020	20	-	15,92	24	**382,10**

BACINELLE SOVRAPPONIBILI

BACINELLA SOVRAPPONIBILE MOD. 2/8
Stackable basin model 2/8 - Bac empilable mod 2/8
Stapelbare schüssel mod 2/8 - Bandeja honda apilable mod. 2/8
IN mm300x107 OUT mm325x132

Cod.	h mm	Capacity Lt	(Euro pcs)	master	**Euro master**
7BA28150	150	3,9	26,00	12	**311,96**
7BA28100	100	2,6	20,19	12	**242,24**
7BA28065	65	1,7	14,61	12	**175,26**
7BA28040	40	-	13,07	12	**156,82**
7BA28020	20	-	11,25	24	**269,96**

BACINELLA SOVRAPPONIBILE MOD. 1/6
Stackable basin model 1/6 - Bac empilable mod 1/6
Stapelbare schüssel mod 1/6 - Bandeja honda apilable mod. 1/6
IN mm153x140 OUT mm 176x162

Cod.	h mm	Capacity Lt	(Euro pcs)	master	**Euro master**
7BA16200	200	3,5	34,77	12	**417,28**
7BA16150	150	2,3	21,23	12	**254,74**
7BA16100	100	1,5	11,97	12	**143,58**
7BA16065	65	1,0	9,90	12	**118,76**
7BA16040	40	-	9,42	24	**225,96**
7BA16020	20	-	8,47	24	**203,32**

BACINELLA SOVRAPPONIBILE MOD. 1/9
Stackable basin model 1/9 - Bac empilable mod 1/9
Stapelbare schüssel mod 1/9 - Bandeja honda apilable mod. 1/9
IN mm 150x93 OUT mm 176x108

Cod.	h mm	Capacity Lt	(Euro pcs)	master	**Euro master**
7BA19100	100	0,8	15,15	24	**363,62**
7BA19065	65	0,6	9,56	24	**229,54**

BACINELLE FORATE SOVRAPPONIBILI

INOX 18/10

SOLO VENDITA *MASTER ONLY MASTER SELLING*

Perforated stackable basins

BACINELLA FORATA MOD. 2/1
Perforated stackable basin model 2/1 - Bac perforé empilable mod 2/1
Stapelbare Schüssel mit Löchern mod 2/1 - Bandeja honda perforada apilable mod. 2/1
IN mm 620x500 OUT mm 650x530

Cod.	h mm	Capacity Lt	master	**Euro master**
7BF21200	200	58,0	1	**181,56**
7BF21150	150	42,8	1	**151,94**
7BF21100	100	30,0	1	**105,84**
7BF21065	65	18,0	1	**77,50**
7BF21040	40	-	1	**69,62**
7BF21020	20	-	1	**67,74**

BACINELLA FORATA MOD. 1/1
Perforated stackable basin model 1/1 - Bac perforé empilable mod 1/1
Stapelbare Schüssel mit Löchern mod 1/1 - Bandeja honda perforada apilable mod. 1/1
IN mm 500x295 OUT mm 530x325

Cod.	h mm	Capacity Lt	(Euro pcs)	master	**Euro master**
7BF11200	200	27,8	96,13	6	**576,78**
7BF11150	150	20,0	80,68	6	**484,06**
7BF11100	100	13,7	52,68	6	**316,06**
7BF11065	65	8,8	32,22	6	**193,32**
7BF11040	40	-	29,52	12	**354,28**
7BF11020	20	-	26,79	12	**321,42**

BACINELLA FORATA MOD. 2/3
Perforated stackable basin model 2/3 - Bac perforé empilable mod 2/3
Stapelbare Schüssel mit Löchern mod 2/3 - Bandeja honda perforada apilable mod. 2/3
IN mm 330x300 OUT mm 355x325

Cod.	h mm	Capacity Lt	(Euro pcs)	master	**Euro master**
7BF23200	200	17,0	73,08	6	**438,48**
7BF23150	150	13,0	59,79	12	**717,48**
7BF23100	100	9,0	39,90	6	**239,40**
7BF23065	65	5,8	21,86	6	**131,16**
7BF23040	40	-	20,00	12	**240,04**
7BF23020	20	-	20,21	24	**485,00**

BACINELLE FORATE SOVRAPPONIBILI

BACINELLA FORATA MOD. 1/2

Perforated stackable basin model 1/2 - Bac perforé empilable mod 1/2
Stapelbare Schüssel mit Löchern mod 1/2 - Bandeja honda perforada apilable mod. 1/2
IN mm 298x238 OUT mm 325x265

Cod.	h mm	Capacity Lt	(Euro pcs)	master	**Euro master**
7BF12200	200	12,0	58,62	12	**703,40**
7BF12150	150	9,2	48,65	12	**583,80**
7BF12100	100	6,1	30,94	12	**371,28**
7BF12065	65	4,0	19,95	12	**239,40**
7BF12040	40	-	18,19	12	**218,28**
7BF12020	20	-	16,43	24	**394,28**

BACINELLA FORATA MOD. 1/3

Perforated stackable basin model 1/3 - Bac perforé empilable mod 1/3
Stapelbare Schüssel mit Löchern mod 1/3 - Bandeja honda perforada apilable mod. 1/3
IN mm 300x150 OUT mm 325x175

Cod.	h mm	Capacity Lt	(Euro pcs)	master	**Euro master**
7BF13200	200	7,2	48,29	12	**579,50**
7BF13150	150	5,4	34,53	12	**414,34**
7BF13100	100	3,5	24,20	12	**290,44**
7BF13065	65	2,4	14,53	12	**174,30**

TEGLIE

Trays

INOX 18/10

SOLO VENDITA MASTER ONLY MASTER SELLING

TEGLIA MOD. 2/1 BORDO PIANO
Tray 2/1 flat edge - Bac à four 2/1 bord plat
Fleischkasten 2/1 mit flachem Rand - Rustidera horno 2/1 bordo llana
IN mm 620x500 OUT mm 650x530

Cod.	h mm	Capacity Lt	master	**Euro master**
7TI21065	65	18,0	1	**57,76**
7TI21040	40	11,2	1	**49,46**
7TI21020	20	5,6	1	**46,94**

TEGLIA MOD. 1/1 BORDO PIANO
Tray 1/1 flat edge - Bac à four 1/1 bord plat
Fleischkasten 1/1 mit flachem Rand - Rustidera horno 1/1 bordo llana
IN mm 500x295 OUT mm 530x325

Cod.	h mm	Capacity Lt	(Euro pcs)	master	**Euro master**
7TI11065	65	8,8	24,87	6	**149,22**
7TI11040	40	5,3	22,51	12	**270,06**
7TI11020	20	2,6	21,05	12	**252,54**

TEGLIA MOD. 2/3 BORDO PIANO
Tray 2/3 flat edge - Bac à four 2/3 bord plat
Fleischkasten 2/3 mit flachem Rand - Rustidera horno 2/3 bordo llana
IN mm 300x300 OUT mm 355x325

Cod.	h mm	Capacity Lt	(Euro pcs)	master	**Euro master**
7TI23065	65	5,8	18,50	6	**111,00**
7TI23040	40	3,7	16,43	12	**197,20**
7TI23020	20	1,7	15,95	24	**382,74**

TEGLIA MOD. 1/2 BORDO PIANO
Tray 1/2 flat edge - Bac à four 1/2 bord plat
Fleischkasten 1/2 mit flachem Rand - Rustidera horno 1/2 bordo llana
IN mm 298x238 OUT mm325x265

Cod.	h mm	Capacity Lt	(Euro pcs)	master	**Euro master**
7TI12065	65	4,0	15,36	12	**184,28**
7TI12040	40	2,4	13,24	12	**158,88**
7TI12020	20	1,2	12,12	24	**290,76**

COPERCHI

Lids

COPERCHIO NORMALE
Normal lid - Couvercle - Normaler Deckel - Tapa

Cod.	mod.	(Euro pcs)	master	**Euro master**
7CO11000	1/1	23,78	12	**285,40**
7CO23000	2/3	16,43	12	**197,20**
7CO12000	1/2	14,04	12	**168,42**
7CO13000	1/3	11,18	12	**134,20**
7CO14000	1/4	9,42	12	**112,98**
7CO24000	2/4	16,13	12	**193,52**
7CO28000	2/8	8,63	12	**103,54**
7CO16000	1/6	7,99	12	**95,88**
7CO19000	1/9	5,75	24	**137,88**

FALSO FONDO

False bottom

FALSO FONDO FORATO
False perforated bottom - Faux-fond perforé - Falscher Boden mit Löchern - Falso hondo perforado

Cod.	mod.	(Euro pcs)	master	**Euro master**
7FF11000	1/1	24,87	24	**596,94**
7FF23000	2/3	19,13	24	**459,18**
7FF12000	1/2	16,43	24	**394,38**
7FF21000	2/1	42,64	1	**42,64**

POLICARBONATO

Polycarbonate

INOX 18/10

SOLO VENDITA MASTER ONLY MASTER SELLING

BACINELLA SOVRAPPONIBILE MOD. 1/1
Stackable basin model 1/1 - Bac empilable mod 1/1
Stapelbare schüssel mod 1/1 - Bandeja honda apilable mod. 1/1

Cod.	h mm	(Euro pcs)	master	**Euro master**
7BP11200	200	30,33	6	**181,98**
7BP11150	150	24,54	6	**147,26**
7BP11100	100	19,80	6	**118,80**
7BP11065	65	17,42	6	**104,52**

BACINELLA SOVRAPPONIBILE MOD. 1/2
Stackable basin model 1/2 - Bac empilable mod 1/2
Stapelbare schüssel mod 1/2 - Bandeja honda apilable mod. 1/2

Cod.	h mm	(Euro pcs)	master	**Euro master**
7BP12200	200	16,09	12	**193,12**
7BP12150	150	14,04	12	**168,42**
7BP12100	100	11,01	12	**132,12**
7BP12065	65	9,18	12	**110,20**

BACINELLA SOVRAPPONIBILE MOD. 1/3
Stackable basin model 1/3 - Bac empilable mod 1/3
Stapelbare schüssel mod 1/3 - Bandeja honda apilable mod. 1/3

Cod.	h mm	(Euro pcs)	master	**Euro master**
7BP13200	200	13,73	12	**164,72**
7BP13150	150	11,18	12	**134,14**
7BP13100	100	8,79	12	**105,50**
7BP13065	65	8,18	12	**98,18**

POLICARBONATO

BACINELLA SOVRAPPONIBILE MOD. 1/4
Stackable basin model 1/4 - Bac empilable mod 1/4
Stapelbare schüssel mod 1/4 - Bandeja honda apilable mod. 1/4

Cod.	h mm	(Euro pcs)	master	**Euro master**
7BP14200	200	13,49	12	**161,84**
7BP14150	150	11,35	12	**136,24**
7BP14100	100	8,44	12	**101,30**
7BP14065	65	7,12	12	**85,38**

BACINELLA SOVRAPPONIBILE MOD. 1/6
Stackable basin model 1/6 - Bac empilable mod 1/6
Stapelbare schüssel mod 1/6 - Bandeja honda apilable mod. 1/6

Cod.	h mm	(Euro pcs)	master	**Euro master**
7BP16200	200	10,04	12	**120,44**
7BP16150	150	7,12	12	**85,38**
7BP16100	100	5,25	12	**63,00**
7BP16065	65	4,89	12	**58,66**

BACINELLA SOVRAPPONIBILE MOD. 1/9
Stackable basin model 1/9 - Bac empilable mod 1/9
Stapelbare schüssel mod 1/9 - Bandeja honda apilable mod. 1/9

Cod.	h mm	(Euro pcs)	master	**Euro master**
7BP19100	100	4,74	24	**113,86**
7BP19065	65	3,97	24	**95,28**

SOLO VENDITA MASTER
ONLY MASTER SELLING

BACINELLA SOVRAPPONIBILE MOD. 2/1
Stackable basin model 2/1 - Bac empilable mod 2/1
Stapelbare schüssel mod 2/1 - Bandeja honda apilable mod. 2/1

Cod.	h mm	master	**Euro master**
7BP21200	200	1	**62,66**

COPERCHIO
Lid - Couvercle - Deckel - Tapa

Cod.	mod.	(Euro pcs)	master	**Euro master**
7CP21000	2/1	36,36	6	**218,14**
7CP11000	1/1	13,87	12	**166,40**
7CP12000	1/2	7,79	12	**93,50**
7CP13000	1/3	5,77	12	**69,24**
7CP14000	1/4	5,31	24	**127,46**
7CP16000	1/6	3,50	24	**84,04**
7CP19000	1/9	3,03	24	**72,80**

FALSO FONDO FORATO
False perforated bottom - Faux-fond perforé - Falscher Boden mit Löchern - Falso hondo perforado

Cod.	mod.	(Euro pcs)	master	**Euro master**
7FP21000	2/1	24,85	12	**298,18**
7FP11000	1/1	8,63	24	**207,00**
7FP12000	1/2	5,25	24	**125,88**

POLIPROPILENE

Polypropylene

BACINELLA SOVRAPPONIBILE MOD. 1/1
Stackable basin model 1/1 - Bac empilable mod 1/1
Stapelbare schüssel mod 1/1 - Bandeja honda apilable mod. 1/1

Cod.	h mm	(Euro pcs)	master	**Euro master**
7PP11200	200	16,59	6	**99,54**
7PP11150	150	13,41	6	**80,44**
7PP11100	100	11,03	6	**66,16**
7PP11065	65	10,63	12	**127,58**

BACINELLA SOVRAPPONIBILE MOD. 1/2
Stackable basin model 1/2 - Bac empilable mod 1/2
Stapelbare schüssel mod 1/2 - Bandeja honda apilable mod. 1/2

Cod.	h mm	(Euro pcs)	master	**Euro master**
7PP12200	200	8,75	12	**105,00**
7PP12150	150	7,66	12	**91,88**
7PP12100	100	6,23	12	**74,76**
7PP12065	65	5,75	12	**68,98**

BACINELLA SOVRAPPONIBILE MOD. 1/3
Stackable basin model 1/3 - Bac empilable mod 1/3
Stapelbare schüssel mod 1/3 - Bandeja honda apilable mod. 1/3

Cod.	h mm	(Euro pcs)	master	**Euro master**
7PP13200	200	7,51	12	**90,10**
7PP13150	150	6,23	12	**74,76**
7PP13100	100	5,11	24	**122,64**
7PP13065	65	5,06	24	**121,38**

BACINELLA SOVRAPPONIBILE MOD. 1/4
Stackable basin model 1/4 - Bac empilable mod 1/4
Stapelbare schüssel mod 1/4 - Bandeja honda apilable mod. 1/4

Cod.	h mm	(Euro pcs)	master	**Euro master**
7PP14200	200	7,66	12	**91,88**
7PP14150	150	6,59	24	**158,14**
7PP14100	100	4,67	12	**55,98**
7PP14065	65	4,42	24	**106,06**

BACINELLA SOVRAPPONIBILE MOD. 1/6
Stackable basin model 1/6 - Bac empilable mod 1/6
Stapelbare schüssel mod 1/6 - Bandeja honda apilable mod. 1/6

Cod.	h mm	(Euro pcs)	master	**Euro master**
7PP16200	200	6,61	12	**79,28**
7PP16150	150	4,95	24	**118,86**
7PP16100	100	3,47	24	**83,38**
7PP16065	65	3,37	24	**80,76**

BACINELLA SOVRAPPONIBILE MOD. 1/9
Stackable basin model 1/9 - Bac empilable mod 1/9
Stapelbare schüssel mod 1/9 - Bandeja honda apilable mod. 1/9

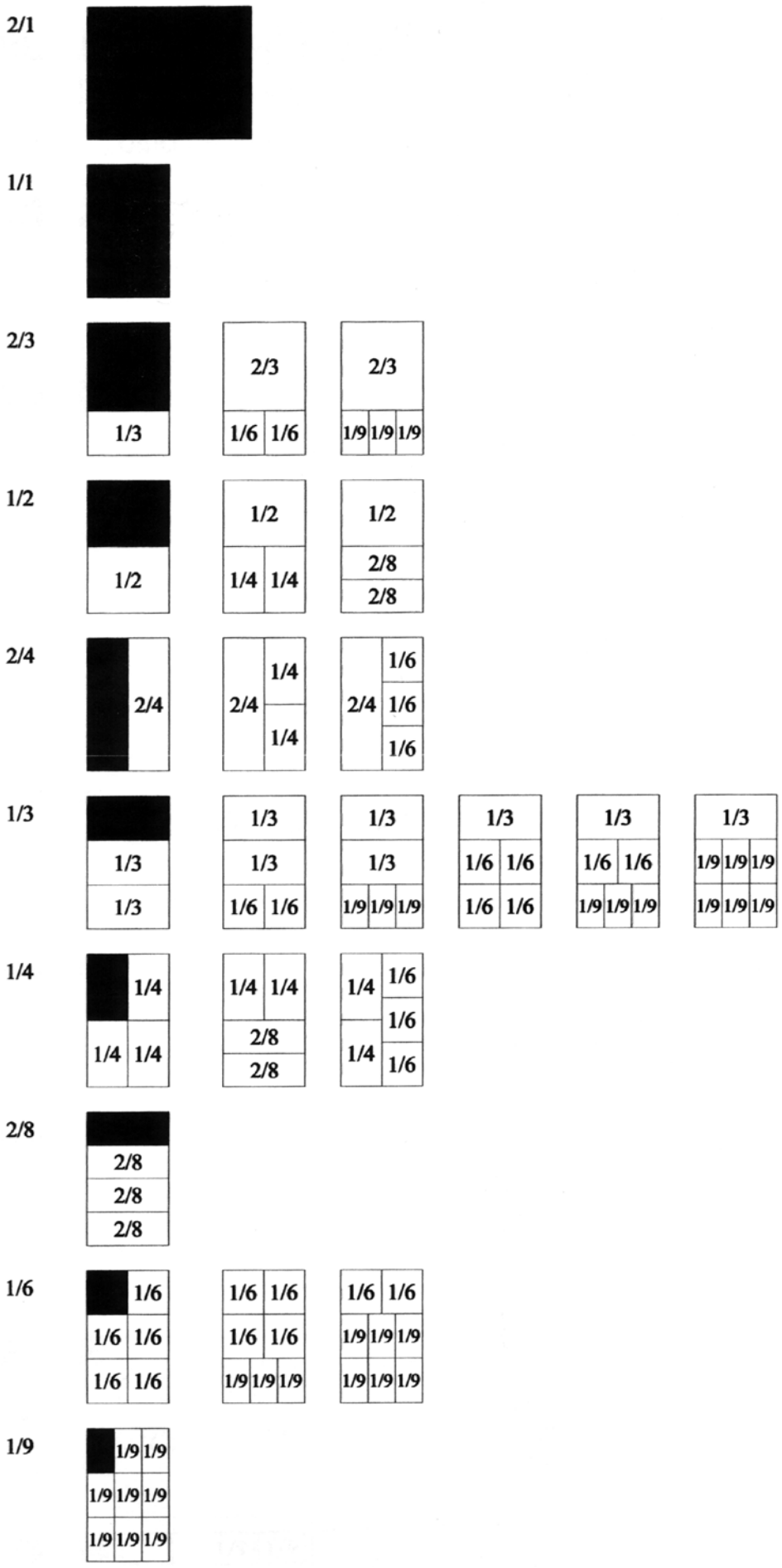
Cod.	h mm	(Euro pcs)	master	**Euro master**
7PP19100	100	3,05	24	**73,08**
7PP19065	65	2,77	24	**66,36**

COPERCHIO
Lid - Couvercle - Deckel - Tapa

Cod.	mod.	(Euro pcs)	master	**Euro master**
7PP11000	1/1	6,24	12	**74,88**
7PP12000	1/2	3,68	24	**88,20**
7PP13000	1/3	3,52	24	**84,46**
7PP14000	1/4	2,76	24	**66,16**
7PP16000	1/6	2,21	24	**53,04**
7PP19000	1/9	1,99	48	**95,66**

MULTIPLI: LE COMBINAZIONI

Multiples: the combinations



CARATTERISTICHE TECNICHE

Technical informations

ACCIAIO E SPESSORI la serie Gastronorm è prodotta con acciaio AISI 304, chiamato anche 18/10, negli spessori:
-1 mm per i modelli 2/1
-da 0.6 a 0.8 per le altre pezzature restanti
LUCIDATURA le altezze 100, 150, 200 sono sottoposte ad una operazione di normalizzazione termica e poi lucidate mediante burattatura. Oggetti di grandi dimensioni sono puliti per via elettrolitica. Le altezze 65, 40 e 20 vengono prodotte con acciaio BA e sottoposte a trattamento chimico che permette di ottenere una lucidatura omogenea su tutta la superficie.
CONFEZIONE ogni singolo pezzo è sottoposto a lavaggio speculare ad alta temperatura 90° e confezionato in polipropilene pronto per l'uso già sterilizzato.
CAPACITÀ i raggi ridotti al minimo offrono il massimo della capienza nel minimo ingombro.
MATERIALI sono tutti certificati ed idonei al contatto con gli alimenti ai sensi dell' DM. 25-1-1992 art. 4-5° comma D.L. 208 e DIR. CEE 89/109.
LAVAGGIO resistenti all'uso prolungato in lavastoviglie.
MISURE in accordo con gli standard internazionali della CEE doc. CEN/TC 194 EN631-1.

THE STEEL AND THE THICKNESSESS the Gastronorm range is made of AISI 304 steel also called 18/10, in the following thicknesses:
-1 mm for the 2/1 models
-from 0.6 to 0.8 for the remaining sizes
POLISHING heights 100, 150 and 200 are thermally normalised and then polished by tumbling. Large items are etch cleaned. Heights 65, 40 and 20 are made of BA steel and are subjected to a chemical treatment permitting the attainment of even polishing over the entire surface.
PACKAGING each individual piece is bright washed at the high temperature of 90° and packaged in polypropylene, ready for use already sterilised.
CAPACITY The finely rounded bottom edges offer maximum capacity in the minimum space.
MATERIALS all the materials are certified to be suitable for contact with foodstuffs according to DM. 25-1-1992 art. 4 - 5th para. D.L. 208 and EEC Directive 89/109.
WASHING resistant to prolonged dish-washing.
SIZES in accordance with the international EEC standards doc. CEN/TC 194 EN631-1.

CHINOIS pag.248

P R E P A R A Z I O N E

P r e p a r a t i o n

L a P r é p a r a t i o n

V o r b e r e i t u n g

P r e p a r a c i ó n

Per alimenti
Suitable for foodstuffs
Apte au contact avec les aliments
Für Lebensmittel
Apto para alimentos

Garantito per lavastoviglie
Disshwasher safe
Inalterable dans lave-vaisselle
Spuelmaschinenfest
Apto para lavavajillas

BAGNOMARIA

Bain-marie

BAGNOMARIA CILINDRICO CON MANICO
Cylindrical bain-marie with handle - Bain-marie cilyndrique avec manche
Bain-marie zylindrisch mit Stiel - Baño maria cilindrico con mango
Cod. 509031..

Ø cm	h cm	Lt	**Euro**
14	16	2¼	**32,26**
16	18	3½	**35,86**
18	20	5	**39,46**
20	22	7	**48,06**

BAGNOMARIA QUADRATO
Square bain-marie - Bain-marie carré - Bain-marie viereckig - Baño maria cuadrado

Cod.	cm	h cm	Lt	**Euro**
50903003	16	16	3½	**56,78**
50903005	16	25	5	**75,10**

COPERCHIO BAGNOMARIA QUADRATO
Square lid - Couvercle carré - Deckel viereckig - Tapa cuadrada
Cod. 50903316

cm	h cm	**Euro**
16	16	**17,08**

COLAPASTA

Colander

COLAPASTA SFERICO CON BASE
Spherical colander with foot - Passoire sphérique avec base
Küchensieb mit Fuß - Escurridor esférico con base
Cod. 509008..

Ø cm	h cm	**Euro**
34	20	**136,14**
40	22	**169,58**

COLAPASTA
Colander - Passoire - Küchensieb-Escurridera
Cod. 301062..

Ø cm	**Euro**
22	**40,96**
24	**43,82**
26	**50,82**
28	**58,04**

COLAPASTA SFERICO CON 1 MANICO E GANCIO
Spherical colander 1 handle and hook - Passoire sphérique 1 manche et crochet
Brühesieb mit Stiel und Haken - Escurridor 1 mango con gancho
Cod. 509007..

Ø cm	h cm	**Euro**
22	10,5	**35,66**
24	11,5	**37,34**
26	13	**47,86**
28	14	**48,90**

COLAPASTA

SCALDAPASTA FORATO CON 1 MANICO E GANCIO
Colander 1 handle and hook - Passoire 1 manche et crochet
Seiher mit Stiel und Haken - Colador 1 mango con gancho
Cod. 509009..

Ø cm	h cm	**Euro**
18	10,0	**35,98**
20	11,5	**42,20**
22	12,5	**47,14**
24	13,5	**58,38**

CONO CINESE
Chinois - Chinois - Spitzsieb - Colador chino

Cod.	Ø cm	**Euro**
78500350	13	**12,00**
78500351	17	**17,96**
78500352	19	**20,02**
78500353	20	**23,16**
78500354	22	**29,98**
78500355	24	**31,48**
78500356	26	**35,80**

PASSABRODO
Strainer - Passoire pour bouillon - Suppen-filtersieb - Pasacaldo

Cod.	Ø cm	h cm	**Euro**
71000106	6,3	1,8	**3,50**
71000114	13	5,5	**9,16**
71000116	16,5	6,5	**13,50**
71000118	18,5	8,0	**16,78**

SCALDAPASTA A SETTORI
Section colander - Passoire à secteurs - Einsatz - Sección para colador
Cod. 509012..

size	Ø cm	h cm	**Euro**
1/3	34	20,5	**46,62**
1/4	40	26,5	**50,52**

SETACCI

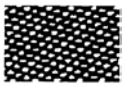
Strainers

Finitura esterna ed interna lucida
Outside and inside satin finish

SETACCIO FARINA
Flour strainer - Passoire à farine
Mehlsieb - Cedazo harina
Cod. 509055..

mm	Ø cm	Euro
2,5x1,4	21	**15,90**
	30	**21,96**
	35	**24,98**

mm
2,5x1,4



SETACCIO VELO
Strainer - Passoire
Mehlsieb - Cedazo
Cod. 509056..

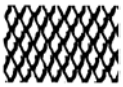
mm	Ø cm	Euro
1,5x1	21	**16,88**
	30	**21,96**
	35	**24,98**

mm
1,5x1

SETACCIO PANE
Bread strainer - Passoire à pain
Mehlsieb - Cedazo pan
Cod. 509057..

mm	Ø cm	Euro
4x3	30	**21,96**
	35	**24,98**

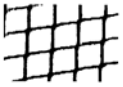
mm
4x3



SETACCIO PESCE
Fish strainer - Passoire à poisson
Mehlsieb - Cedazo pescado
Cod. 509058..

mm	Ø cm	Euro
11x9	30	**24,02**
	35	**27,52**

mm
11x9



ACCESSORI

Accessories

INSALATIERA BASE PIANA SENZA MANIGLIE

Salad bowl w/handles - Saladier sans poignées - Salatschüssel ohne Griffe - Ensaladera sin asas

Cod. 509038..

Ø cm	h cm	Lt	**Euro**
16	7	1	**12,84**
18	8	1½	**18,78**
22	10	2½	**23,26**
24	11	3½	**26,42**
26	12	4½	**32,90**
28	13	5½	**37,24**
34	16	12¾	**72,24**
40	19	16	**101,34**

INSALATIERA CONICA BORDATA

Conical salad bowl - Saladier conique - Konische Salatschüssel - Ensaladera conica

Cod. 509037..

Ø cm	h cm	Lt	**Euro**
16	6	1/2	**8,00**
18	6,8	3/4	**10,28**
20	7,2	1	**12,44**
22	7,6	1⅓	**14,84**
24	9	1¾	**17,30**
28	10	2¾	**22,06**
32	11	4¾	**30,28**
36	13,2	6¾	**38,20**
40	13,7	8⅓	**43,38**

BASTARDELLA BASE PIANA CON MANIGLIE

Salad bowl with handles - Saladier sans poignées - Salatschüssel ohne Griffe - Ensaladera sin asas

Cod. 509036..

Ø cm	h cm	Lt	**Euro**
16	7	1	**21,02**
18	8	1½	**24,18**
22	10	2½	**30,78**
24	11	3½	**34,18**
26	12	4½	**40,84**
28	13	5½	**46,28**
34	16	12¾	**85,20**
40	19	16	**113,74**

BASTARDELLA SEMISFERICA CON MANIGLIE
Semispheric-mixing bowl with handles - Saladier hemisphérique avec poignées - Schlagschüssel mit Griffen - Caldero semiesférico con asas
Cod. 509039..

Ø cm	h cm	Lt	**Euro**
22	12	3	**30,14**
28	15	6	**44,78**
34	20	12	**89,34**
40	22	17	**114,38**

BASE PER BASTARDELLA SEMISFERICA
Foot for semispheric-mixing bowl - Base pour saladier hémispérique
Halterung für Schlagschüssel - Base para caldero semiesférico
Cod. 509040..

Ø cm	**Euro**
22/28	**11,24**
34/40	**19,94**

PASSAVERDURA PROFESSIONALE
Professional vegetable mill - Moulin à légumes professionnel - Profipassiergerät - Pasa-puré profesional
Cod. 509052..

Ø cm	h cm	**Euro**
32	19	**284,88**
42	19	**296,46**

DISCHI RICAMBIO
Spare discs - Disques de rechange
Zusatzscheiben kleine - Discos repuesto
Cod. 97150017 **Euro 20,66**
Cod. 97150018 **Euro 20,66**

MANOVELLA
Crank - Manivelle - Kurbel - Manivela
Cod. I6905006 **Euro 69,12**
Cod. I6905007 **Euro 72,48**

FORMA CRÈME-CARAMEL
Crème caramel mould - Moule pour crème-caramel - Form für crème caramel - Molde para flan de caramelo
Cod. 50953107

Ø cm	h cm	Lt	**Euro**
7	7	0,27	**7,64**

MATTARELLO
Rolling - Rouleau à pâtisserie - Wellholz - Rodillo de pastelería
Cod. 50908148

lungh cm	**Euro**
48	**42,26**

IMBUTO
Funnel - Entonnoir - Trichter - Embudo
Cod. 50907816

Ø cm	**Euro**
16	**19,98**

IMBUTO
Funnel - Entonnoir - Trichter - Embudo
Cod. 50907820

Ø cm	**Euro**
20	**23,26**

VASSOI pag.260

P R E S E N T A Z I O N E

P r e s e n t a t i o n

P r é s e n t a t i o n

P r ä s e n t a t i o n

P r e s e n t a c i ó n

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VASSOI

Trays

PIATTO OVALE PORTATA BORDATO PESANTE
Edged oval tray - Plateau oval avec bord - Ovale Bratenplatte - Fuente ovalada rebordeada
Cod. 509316..

cm	spess. mm	master	**Euro**
26x19	0,7	10	**17,40**
31x21	0,7	10	**18,26**
36x25	0,7	10	**21,44**
42x29	0,7	10	**25,16**
47x34	0,8	10	**30,88**
53x35	0,8	10	**44,24**
60x39	0,8	-	**53,14**
70x46	1,2	-	**143,98**
85x58	1,2	-	**382,14**

Cod. 50931699

cm	spess. mm	master	**Euro**
100x68	1,2	-	**465,32**

PIATTO OVALE PORTATA BORDATO
Edged oval tray - Plateau oval avec bord - Serviertablett - Fuente ovalada rebordeada
Cod. 509333..

cm	spess. mm	master	**Euro**
19x15	0,6	10	**13,68**
23x16	0,6	10	**14,86**
26x20	0,6	10	**15,92**
29x22	0,6	10	**16,34**

PIATTO OVALE PORTATA NORMALE
Oval tray - Plateau oval - Einfache ovale Platte - Fuente ovalada
Cod. 509314..

cm	spess. mm	master	**Euro**
32x22	0,7	10	**18,46**
40x29	0,7	10	**23,82**
48x32	0,7	10	**31,52**

PIATTO OVALE GASTRONOMICO
Oval tray - Plateau oval - Tiefe ovale Platte - Fuente ovalada
Cod. 50931942

cm	spess. mm	master	**Euro**
42x31	0,7	10	**36,50**

PIATTO OVALE PORTATA PESCE
Fish tray - Plat oval à poisson - Fischplatte - Fuente ovalada pescado
Cod. 509336..

cm	spess. mm	master	**Euro**
55x24	1,0	-	**42,24**
62x27	0,9	-	**59,98**
70x29	1,0	-	**57,68**
78x30	1,0	-	**83,76**
85x33	1,2	-	**118,08**

Cod. 50933699

cm	Spess. mm	master	**Euro**
100x34	1,2	-	**155,12**

VASSOIO TONDO BORDATO
Round edged tray - Plateau rond bordé - Rundes Tablett - Bandeja redonda rebordeada
Cod. 509330..

Ø cm	spess. mm	master	**Euro**
30	0,7	10	**23,14**
35	0,8	10	**29,80**

VASSOIO GRATIN
Serving tray gratin - Plat à gratin - Gratinplatte - Bandeja gratin
Cod. 509368..

cm	spess. mm	master	**Euro**
40x21	1,0	-	**35,56**
45x23	1,0	-	**42,44**
50x27	1,0	-	**49,14**

VASSOI

VASSOIO RETTANGOLARE
Rectangular tray - Plateau rectangulaire - Tablett - Bandeja rectangular
Cod. 509312..

cm	spess. mm	master	**Euro**
25x20	1,0	10	**20,16**
32x25	1,0	10	**27,18**
36x29	1,0	10	**30,44**
40x33	1,0	10	**33,54**
45x35	1,0	-	**41,70**
48x37	1,0	-	**44,66**
60x47	1,0	-	**69,50**

VASSOIO RETTANGOLARE CON MANIGLIE
Rectangular tray with two handles - Plateau rectangulaire à deux manches
Tablett mit zwei Griffen - Bandeja rectangular con asas
Cod. 509313..

cm	spess. mm	master	**Euro**
48x37	1,0	-	**69,18**
60x47	1,0	-	**95,58**

VASSOIO RETTANGOLARE MAGNA CON MANIGLIE
Magna rectangular tray with two hanles - Palteau rectagulaire Magna à deux manches -
Magna Tablet mit zwei Griffen - Bandeja rectangular con dos asas s
Cod. 509313..

cm - h cm	spess. mm	master	**Euro**
44x29x3	1,0	-	**57,08**
50x33x3	1,0	-	**65,04**

VASSOIO TONDO BORDATO
Round edged tray - Plateau rond bordé - Rundes Tablett - Bandeja redonda rebordeada
Cod. 509329..

Ø cm	Ø cm IN	spess. mm	master	**Euro**
34	28,0	0,7	10	**30,44**
38	32,2	0,7	10	**34,48**
42	34,4	0,8	10	**43,18**
46	39,5	0,8	-	**51,46**
53	45,5	0,8	-	**66,32**

VASSOIO TONDO BORDATO CON MANIGLIE
Round edged tray with handles - Plateau rond bordé avec poignées
Rundes Tablett mit Griffen - Bandeja redonda rebordeada con asas
Cod. 509327..

Ø cm	spess. mm	master	**Euro**
42	0,8	-	**108,86**
46	0,8	-	**117,34**
53	0,8	-	**133,04**

TENDER VASSOI
5382

Inox

Made in Italy

composizione materiale %	
Cr	16/18
C	< 0,08
Mn	< 1,0
P	< 0,04
S	< 0,015
Si	< 1,0

-Produzione totalmente italiana.
-Tutti i materiali impiegati sono della migliore qualità e idonei al contatto alimentare ai sensi del DM 25/01/1992 art. 4, 5° comma e della DIR. CEE 89/109.
-Ogni articolo confezionato in busta trasparente.

-All the series are Made in Italy.
-All the material used in mass production are suitable for food contacts as for the law DM 25/01/1992 art. 4, 5° comma and DIR. CEE 89/109.
-Every piece is in a transparent polybag.

MATERIALE:
AISI 430 CERTIFICATO
(UNI EN 10088)
IDONEO AL CONTATTO ALIMENTARE
(DM 21/03/1973)

VASSOIO OVALE PORTATA BORDATO TENDER
Edged oval tray - Plateau oval avec bord - Ovale Bratenplatte - Fuente ovalada rebordeada
Cod. 538219..

cm	spess. mm	master	**Euro pcs**
26x19	0,6	10	**7,98**
31x21	0,7	10	**9,22**
36x25	0,7	10	**10,84**
42x29	0,7	10	**12,42**
47x31	0,8	10	**16,46**
53x35	0,8	10	**18,78**

VASSOIO TONDO CAMERIERE TENDER
Round tray - Plateau rond - Rundes Tablett - Bandeja redonda
Cod. 538259..

Ø cm	h cm	master	**Euro pcs**
24	1,85	10	**8,38**
28	1,76	10	**10,72**
32	1,93	10	**12,42**
36	1,95	10	**14,12**

VASSOIO RETTANGOLARE TENDER
Rectangular tray - Plateau rectangulaire - Tablett - Bandeja rectangular
Cod. 538272..

cm	spess. mm	master	**Euro pcs**
25x20	0,6	10	**10,84**
32x25	0,6	10	**12,96**
36x29	0,7	10	**14,22**
40x31	0,7	10	**16,24**
45x35	0,8	-	**18,68**
48x37	1,0	-	**22,06**
60x47	1,0	-	**29,80**

VASSOIO BAR TENDER
Rectangular tray - Plateau rectangulaire - Tablett - Bandeja rectangular

Cod.	cm	h cm	**Euro**
53827825	25x20	0,8	**18,96**
53827835	35x10	0,8	**16,56**
53827836	35x20	0,8	**21,64**
53827840	40x10	0,8	**16,82**
53827842	40x20	0,8	**22,44**
53827850	50x10	0,8	**19,96**
53827852	50x20	0,8	**28,24**
53827860	60x10	0,8	**24,76**
53827862	60x20	0,8	**29,84**
53827870	70x20	0,8	**38,12**

ZUPPIERA

Sauce bowl

ZUPPIERA
Soup bowl - Soupière - Suppenterrine - Sopera
Cod. 308772..

Ø cm	h cm	Lt	**Euro**
18	10	1,5	**32,36**
22	12	3	**39,04**
24	13	4	**41,70**
26	14	4,75	**48,60**
28	15	6	**56,78**

COPERCHIO PER ZUPPIERA
Lid for soup bowl - Couvercle pour soupière - Deckel für Suppenterrine - Tapa para sopera
Cod. 308775..

Ø cm	**Euro**
18	**19,00**
22	**21,76**
24	**23,34**
26	**27,58**
28	**29,30**

SALSIERE

Sauce boat

SALSIERA CON BASE
Sauce boat with foot - Saucière sur pied - Sauciere mit Fuß - Salsera con base
Cod. 509153..

cl	master	**Euro**
9	10	**8,86**
14	10	**10,26**
22	10	**10,92**
28	10	**15,28**
45	10	**21,64**

SALSIERA SENZA BASE
Sauce boat without foot - Saucière sans pied - Sauciere ohne Fuß - Salsera sin base
Cod. 50915420

cl	master	**Euro**
20	10	**11,14**

CLOCHE

Cloche

CLOCHE SEMISFERICA CON POMOLO
Semispheric cloche with knob - Cloche hémispherique avec pommeau
Speiseglocke kugelförming mit Griff - Cloche semiesferica con pomo
Cod. 509322..

Ø cm IN	h cm	for round tray Ø cm	**Euro**
22	12	30	**31,08**
24	13	30	**33,00**
26	14	35	**38,94**
28	15	35	**46,16**

CLOCHE ROTONDA CON POMOLO
Round cloche with knob - Cloche ronde avec pommeau
Speiseglocke mit Griff - Cloche redonda con pomo
Cod. 509323..

Ø cm IN	for round tray Ø cm	**Euro**
25	30	**37,14**
30	35	**49,54**

CLOCHE OVALE CON POMOLO
Oval cloche with knob - Cloche ovale avec pommeau
Speiseglocke oval mit Griff - Cloche ovalada con pomo
Cod. 509321..

cm IN	for oval tray cm	**Euro**
32	36	**46,78**
42	47	**61,86**

PORTA BURRO

Butter dish

PORTA BURRO DA TAVOLA
Butter dish - Porte beurre - Butterschale - Mantequillera
50933111

Ø cm	h cm	**Euro**
12,5	8,7	**22,62**

ACCESSORI STONE WASHED

Stone Washed accessories

ZUPPIERA
Soup bowl - Soupière - Suppenterrine - Sopera
Cod. 539905..

Ø cm	h cm	Lt	**Euro**
18	10	1,5	**65,68**
22	12	3	**80,52**
24	13	4	**93,26**
26	14	4,75	**108,86**
28	15	6	**116,60**

COPERCHIO PER ZUPPIERA
Lid for soup bowl - Couvercle pour soupière - Deckel für Suppenterrine - Tapa para sopera
Cod. 539906..

Ø cm	**Euro**
18	**46,16**
22	**52,94**
24	**59,30**
26	**67,80**
28	**77,36**

CLOCHE SEMISFERICA CON POMOLO
Semispheric cloche with knob - Cloche hémispherique avec pommeau
Speiseglocke kugelförming mit Griff - Cloche semiesferica con pomo
Cod. 539992..

Ø cm	h cm	for round tray Ø cm	**Euro**
22	12	30	**62,06**
24	13	30	**68,86**
26	14	35	**79,98**
28	15	35	**88,28**

SALSIERA CON BASE
Sauce boat with foot - Saucière sur pied - Sauciere mit Fuß - Salsera con base
Cod. 53998014

cl	**Euro**
14	**21,32**

STAINLE

U T E N S I L I

T o o l s

U s t e n s i l e s

Z u b e h ö r

U t e n s i l i o s

Per alimenti
Suitable for foodstuffs
Apte au contact avec les aliments
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Garantito per lavastoviglie
Disshwasher safe
Inalterable dans lave-vaisselle
Spuelmaschinenfest
Apto para lavavajillas

MESTOLAME UNIPEZZO PESANTE

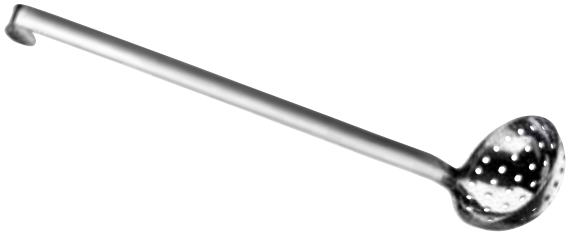
One-piece ladle

MESTOLO UNIPEZZO
One-piece ladle - Louche monobloc
Suppenschöpfer einteilig - Cazo una piez
Cod. 509258..

Ø cm	lungh. cm	**Euro**
6	28	**7,46**
8	34	**8,56**
9	37	**11,80**
10	37	**12,04**
11	37	**12,60**
12	38	**16,60**
14	57	**20,26**
16	61,5	**32,18**

MESTOLO UNIPEZZO FORATO
Slotted one piece ladle - Louche monobloc avec trous
Löcher Suppenschopfer einteilig - Cazo una pieza agujerz
Cod. 509226..

Ø cm	lungh. cm	**Euro**
6	28	**7,80**
8	34	**8,36**
10	37	**12,04**
12	38	**17,48**
16	61,5	**29,18**



SCHIUMAROLA UNIPEZZO
One-piece skimmer - Ecumoire monobloc
Schaumlöffel einteilig - Espumadera una piezz
Cod. 509269..

Ø cm	lungh. cm	**Euro**
11	37	**10,68**
12	38	**11,46**
14	42	**15,80**
16	57,5	**21,58**
18	61	**29,18**

MESTOLO UNIPEZZO SALSA
One piece sauce ladle - Sauce louche monobloc
Sauce Löcher Suppenschopfer - Cazo una pieza por salsa
Cod. 50926300

cm	**Euro**
27	**5,22**

SPATOLA UNIPEZZO
One piece spatula - Spatule
Spachtel - Espátula

Cod.	cm	**Euro**
50923910	46	**14,60**
50923912	55	**18,14**

PALA FRITTO UNIPEZZO NUOVA FORATURA
One piece spatula - Pelle monobloc
Bratenwender einteilig - Pala fritos una pieza

Cod.	cm	**Euro**
50923010	46	**14,02**
50923012	55	**18,48**

MESTOLAME UNIPEZZO PESANTE

FORCHETTONE UNIPEZZO
One-piece serving fork - Fourchette à servir monobloc
Fleischgabel einteilig - Tenedor una pieza
Cod. 50926600

cm	**Euro**
50	**24,92**

FORCHETTONE UNIPEZZO PESANTE 3 PUNTE
One-piece 3 prongs serving fork - Fourchette à servir monobloc 3 dents
Fleischgabel einteilig mit 3 zinken - Tenedor una pieza con 3 púas
Cod. 509267..

cm	**Euro**
50	**27,04**
70	**32,62**

NUOVO CUCCHIAIONE FONDO UNIPEZZO
One piece deep serving spoon - Profond cuiller à servir monobloc
Bratenloffel tief einteilig - Cucharon una pieza profondo
Cod. 50926700

cm	**Euro**
46	**13,26**

PALA FRITTO UNIPEZZO
One-piece spatula - Pelle monobloc
Bratenwender einteilig - Pala fritos una pieza
Cod. 50927700

cm	**Euro**
36	**9,48**

CUCCHIAIONE UNIPEZZO
One-piece serving spoon - Cuiller à servir monobloc
Bratenlöffel einteilig - Cucharon una pieza
Cod. 50926200

cm	**Euro**
35	**8,70**

FORCHETTONE UNIPEZZO
One-piece serving fork - Fourchette à servir monobloc
Fleischgabel einteilig - Tenedor una pieza
Cod. 50926500

cm	**Euro**
35	**7,68**

FRUSTE

Wisk

FRUSTA
Whisk - Fouet
Schneebesen - Batidor
Cod. 509164..

cm	Euro
25	**6,44**
30	**6,98**
35	**7,54**
40	**8,30**
45	**11,24**
50	**11,56**
55	**15,42**
60	**16,50**

UTENSILI DA CUCINA

Kitchen tools

SPATOLA DRITTA
Slimline spatula - spatule droite
Palette lang - espátula

Cod.	cm	**Euro**
78500410	16	**5,20**
78500412	20	**5,52**
78500413	23,5	**5,96**
78500414	29	**6,48**

SPATOLA DRITTA CON PIEGA
Turner round and flexible spatula - spatule plièe
Winkelpalette - espátula corta

Cod.	cm	**Euro**
78500420	18	**7,78**
78500421	20	**8,12**
78500422	25	**8,54**

SPATOLA PER CUCINARE
Grill scraper spatula - spatule de chef
Grillpalette - espátula cocinero

Cod.	cm	**Euro**
78500430	7,5	**6,06**
78500431	10	**7,26**
78500432	12,5	**7,68**
78500433	15	**8,34**

BATTICARNE PROFESSIONALE MANICO ACCIAIO
Meat mallet with steel handle - Battoir à viande avec manche en acier
Fleischklopfer - Picador de carne con mango de acero

Cod.	gr	**Euro**
50907306	600	**22,60**
50907315	1500	**49,50**

ROMPINOCI 2 NICCHIE
Nutcracker - Casse-noix - Nussknacker - Cascanueces
Cod. 50916001

master	**Euro**
40	**10,40**

CAVATAPPI 2 LEVE
Cork screw - Tirebouchon - Korkenzieher - Sacacorchos
Cod. 50916200

master	**Euro**
72	**6,16**

TRINCIAPOLLO CON MOLLA INTERNA
Poultry shears (internal spring) - Coupe-volailles (ressort intérieur)
Geflügelschere (Interne Feder) - Tijeras para aves
Cod. 50907400

cm	master	**Euro**
25	30	**22,06**

RACCOGLI BRICIOLE
Crumb collector - Ramasse-miettes - Tischkrümelsammler - Recoge migas
Cod. 50916600

master	**Euro**
240	**1,92**

APPENDI ORDINI IN ALLUMINIO
Order rack - barre porte commandes
Halter für Bestellbelege - Barra de aluminio porta nota
Cod. 78500325

cm	**Euro**
91	**24,46**

MOLLE PROFESSIONAL

Professional tongs

MOLLA ARROSTO PROFESSIONAL
Roast meat tong - Pince à rôti
Bratenzange - Pinza para asado
Cod. 50919701

lungh. cm	master	**Euro**
26	12	**14,72**

MOLLA SPAGHETTI PROFESSIONAL
Spaghetti tong - Pince à spaghetti
Spaghettizange - Pinza para espaguetis
Cod. 50919601

lungh. cm	master	**Euro**
26	12	**15,76**

MOLLA GASTRONORM PROFESSIONAL
Gastronorm tong - Pince gastronorm
Gastronormzange - Pinza gastronorm
Cod. 50919901

lungh. cm	master	**Euro**
26	12	**17,20**

MOLLA PANE PROFESSIONAL
Bread tong - Pince à pain
Brotzange - Pinza para pan
Cod. 50919501

lungh. cm	master	**Euro**
26	12	**15,24**

MOLLA INSALATA PROFESSIONAL
Salad tong - Pince à salade
Salatzange - Pinza para ensalada
Cod. 50919001

lungh. cm	master	**Euro**
26	12	**15,76**

PINZA DEL CUOCO
Chef tong - Pince de chef
Chefzange - Pinza del cocinero
Cod. 588183..

lungh. cm	master	**Euro**
30	12	**4,70**
35	12	**5,20**
40	12	**5,60**

MOLLE BUFFET

Buffet tongs

MOLLA SERVIZIO BUFFET
serving tongs
Cod. 58137224

lungh. cm	master	**Euro**
24	12	**5,36**

MOLLA ARROSTO BUFFET
roast meat tongs
Cod. 58136024

lungh. cm	master	**Euro**
24	12	**5,36**

MOLLA UNIVERSALE BUFFET
all purpose tongs
Cod. 58137324

lungh. cm	master	**Euro**
24	12	**5,36**

MOLLA PANE BUFFET
bread tongs
Cod. 58136824

lungh. cm	master	**Euro**
24	12	**5,36**

MOLLA INSALATA BUFFET
salad tongs
Cod. 58136620

lungh. cm	master	**Euro**
20	12	**5,04**

MOLLA MULTIUSO BUFFET
multi purpose tongs
Cod. 58137524

lungh. cm	master	**Euro**
24	12	**5,36**

MOLLA DOLCE BUFFET
cake tongs
Cod. 58136124

lungh. cm	master	**Euro**
24	12	**5,36**

MOLLA SPAGHETTI BUFFET
spaghetti tongs
Cod. 58136924

lungh. cm	master	**Euro**
24	12	**5,36**

MOLLA VERDURE BUFFET
vegetables tongs
Cod. 58137424

lungh. cm	master	**Euro**
24	12	**5,36**

MOLLE EASY LINE

Easy line tongs

MOLLA DOLCE
Cake tongs - Pince à gâteau
Gebäckzange - Pinza para pastel
Cod. 50919400

lungh. cm	master	**Euro**
20	120	**2,88**

MOLLA PANE
Bread tongs - Pince à pain
Brotzange - Pinza para pan
Cod. 50919500

lungh. cm	master	**Euro**
22	120	**3,08**

MOLLA SPAGHETTI
Spaghetti tongs - Pince à spaghetti
Spaghetti-Zange - Pinza para espaguetis
Cod. 50919600

lungh. cm	master	**Euro**
20	120	**2,88**

MOLLA ARROSTO
Roast tongs - Pince à rôti
Bratenzange - Pinza para asado
Cod. 50919700

lungh. cm	master	**Euro**
21	120	**2,88**

MOLLA LUMACHE
Snails tongs - Pince à escargots
Schneckenzange - Pinza para caracoles
Cod. 50919800

lungh. cm	master	**Euro**
16	24	**4,64**

MOLLA ZUCCHERO INOX
Sugar tongs - Pince à sucre
Zuckerzange - Pinza para azucar
Cod. 50919100

lungh. cm	master	**Euro**
11	200	**1,24**

MOLLA GHIACCIO ELITE
Ice tongs Elite - Pince à glace Elite
Eiszange Elite - Pinza para hielo
Cod. 50918900

lungh. cm	master	**Euro**
15	24	**4,04**

MOLLA GHIACCIO DENTATA INOX 18/10
Ice tongs inox 18/10 - Pince à glace inox 18/10
Eiszange mit Zähnen inox 18/10 - Pinza para hielo inox 18/10
Cod. 50919300

lungh. cm	master	**Euro**
16	80	**7,52**

MOLLE EASY LINE

MOLLA GHIACCIO
Ice tongs - Pince à glace
Eiszange - Pinza para hielo
Cod. 50919200

lungh. cm	master	**Euro**
13	200	**2,26**

PINZA AFFETTATI
Sliced meat tongs - Pince à charcuterie
Aufschnittzange - Pinza para embutidos
Cod. 50907100

lungh. cm	master	**Euro**
10	100	**7,18**

PINZA CUOCO PUNTE PIEGATE
German tong bend - pince de chef
Chefzange - Pinza cocinero

Cod.	cm	**Euro**
78500440	35	**8,12**
78500441	45	**10,18**

FORBICI DOLCE

Cake tongs

FORBICE DOLCE
Cake tongs - Pince à gâteau
Gebäckschere - Pinza para pastel
Cod. 50918000

lungh. cm	master	**Euro**
20	120	**5,72**

FORBICE DOLCE BUFFET
Cake tongs - Pince à gâteau
Gebäckschere - Pinza para pastel
Cod. 581307..

lungh. cm	master	**Euro**
16	12	**9,30**
20	12	**10,80**

BEST SELLER

SERIE ELLISSE

Ellisse utensils

PASSA THE
Tea strainer - Passoire in the
Teesieb - Filtro para té
Cod. 78000238

lungh. cm	master	**Euro**
22	24	**7,28**

PALA TAGLIA FORMAGGI
Cheese slicer - Pelle coupe fromage
Käsehobel - Pala cortar quesos
Cod. 78000265

lungh. cm	master	**Euro**
21	24	**6,88**

PALA TORTA SEGHETTATA
Cake server - Pelle à tarte dentelée
Tortenheber - Pala servir pastel
Cod. 78000259

lungh. cm	master	**Euro**
26	24	**6,62**

PALA PIZZA SEGHETTATA
Pizza pie-cutter - Pelle à pizza dentelée
Pizzaheber - Pala cortar pizza
Cod. 78000232

lungh. cm	master	**Euro**
27	24	**6,84**

PALA UOVO
Egg lifter - Pelle à oeufs
Durchbrochener Pfannenwender - Pala para huevos
Cod. 78000256

lungh. cm	master	**Euro**
25	24	**6,62**

FRUSTA PIATTA
Flat whisk - Fouet plat
Platter Schneebesen - Batidor llano
Cod. 790414..

lungh. cm	master	**Euro**
20	24	**4,44**
25	24	**4,98**

GRATTUGGIA PICCOLA DA TAVOLO
Fine handy grater - Râpe petite
Muskatreibe - Rallador de mesa
Cod. 78002806

lungh. cm	master	**Euro**
26	24	**5,30**

GRATTUGGIA PIATTA DA TAVOLO
Fine handy grater - Râpe platte
Zitronenreibe - Rallador llano de mesa
Cod. 78002807

lungh. cm	master	**Euro**
24	24	**5,94**

CUCCHIAIO ARRICCIABURRO
Butter curler - Cuiller coquilleur à beurre
Butterformer - Rizador de mantequilla
Cod. 78000233

lungh. cm	master	**Euro**
18	24	**4,08**

FORCHETTA CARNE 2 PUNTE
Utility fork - Fourchette à viande 2 dents
Fleischgabel - Tenedor carne
Cod. 78000230

lungh. cm	master	**Euro**
18,5	24	**4,74**

ARRICCIABURRO
Butter curler - Coquilleur à beurre
Butterroller - Rizador de mantequilla
Cod. 78000269

lungh. cm	master	**Euro**
19	24	**4,40**

DOSATORE GELATO
Ice-cream scoop - Portionneur à glace
Eisportionierer - Dosificador helado
Cod. 78000268

lungh. cm	master	**Euro**
23,5	24	**6,74**

SCAVINO 22 mm
Melon baller - Creuse pommes de terre
Kugelausstecher - Vaciador
Cod. 78000228

lungh. cm	master	**Euro**
18	24	**4,54**

SCAVINO 28 mm
Melon baller - Creuse pommes de terre
Kugelausstecher - Vaciador
Cod. 78000229

lungh. cm	master	**Euro**
18,5	24	**4,84**

FORCHETTA PATATE
Potato fork - Fourchette à pommes de terre
Kartoffelgabel - Tenedor de patatas
Cod. 78000234

lungh. cm	master	**Euro**
16	24	**4,64**

PELAPATATE
Peeler - Eplucheur à pommes de terre
Sparschäler - Pelapatatas
Cod. 78000271

lungh. cm	master	**Euro**
18,5	24	**3,74**

RIGA LIMONI
Lemon zester - Zesteur
Fadenschneider - Pelador
Cod. 78002805

lungh. cm	master	**Euro**
15,5	24	**4,54**

PELAPATATE MULTIUSO
Peeler - Eplucheur
Sparschäler - Pelador multiuso
Cod. 78000225

lungh. cm	master	**Euro**
18,5	24	**4,54**

APRIBOTTIGLIA E FORA LATTINE
Bottle opener - Décapsuleur
Kapselheber - Abrebotellas
Cod. 78000255

lungh. cm	master	**Euro**
18,5	24	**5,18**

SEPARATORE UOVA
Egg divider - Séparateur jaune d'oeuf
Eiertrenner - Separador de claras
Cod. 78000266

lungh. cm	master	**Euro**
20,5	24	**5,18**

APRIBARATTOLI UNIVERSALE
Jar opener - Ouvre bocaux
Deckelöffner - Abridor de tarros
Cod. 78000901

lungh. cm	master	**Euro**
23,5	24	**16,00**

APRISCATOLE
Can opener - Ouvre-boîtes
Dosenöffner - Abrelatas
Cod. 78000682

lungh. cm	master	**Euro**
20	24	**16,00**

SPREMIAGLIO
Garlic press - Presse-ail
Knoblauchpresse - Ex-primeajos
Cod. 78000868

lungh. cm	master	**Euro**
28,5	24	**16,00**

CANNULA LEVA TORSOLO
Apple corer - Vide-pommes
Apfelausstecher - Decorazonador
Cod. 78000227

lungh. cm	master	**Euro**
18,5	24	**4,54**

GRATTACAROTE
Vegetable scraper - Eplucheur carottes
Karottenschaber - Pelador de zanahorias
Cod. 78000267

lungh. cm	master	**Euro**
23,5	24	**3,64**

MANARETTA
Meat cleaver - Couperet
Käsehackbeil - Macheta
Cod. 78000251

lungh. cm	master	**Euro**
23,5	24	**8,38**

MANARETTA PICCOLA
Meat cleaver - Couperet petit
Käsehackbeil - Macheta pequeña
Cod. 78000250

lungh. cm	master	**Euro**
20,5	24	**6,52**

COLTELLO FORMAGGIO 2 PUNTE
Cheese knife - Couteau à fromage
Käsemesser - Cuchillo queso
Cod. 78002803

lungh. cm	master	**Euro**
24,5	24	**4,64**

COLTELLO DA CUCINA LUNGO SEGHETTATO (LAMA cm 17)
Kitchen knife - Couteau à viande
Brotmesser - Cuchillo carne
Cod. 78002801

lungh. cm	master	**Euro**
29	24	**5,08**

COLTELLO MEDIO SEGHETTATO
Kitchen knife - Couteau de cuisine moyen
Tomatenmesser - Cuchillo de cocina medio
Cod. 78002804

lungh. cm	master	**Euro**
24	24	**4,08**

COLTELLO BISTECCA
Steak knife - Couteau à bifteck
Küchenmesser cm10 - Cuchillo chuletero cm 10
Cod. 78002802

lungh. cm	master	**Euro**
22	24	**4,54**

COLTELLO SPELUCCHINO
Paring knife - Couteau office
Küchenmesser cm7,5 - Cuchillo chuletero cm 7,5
Cod. 78002800

lungh. cm	master	**Euro**
19,5	24	**4,30**

TAGLIA PASTA
Pastry cutter - Roulette coupe-pâte
Plate Teigrädchen - Rodillo cortar pasta
Cod. 78000242

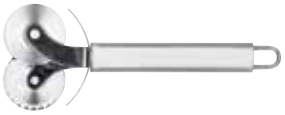
lungh. cm	master	**Euro**
18,5	24	**5,08**

TAGLIA PIZZA
Pizza pie cutter - Roulette coupe-pizza
Pizza/Teigrädchen - Rodillo cortar pizza
Cod. 78000243

lungh. cm	master	**Euro**
18,5	24	**5,08**

TAGLIA PASTA/PIZZA 2 RUOTE
2 Wheels pastry/pizza cutter - Coupe-pizza à 2 roulettes
Doppelteigrädchen - Cortador de pasta/pizza 2 rodillos
Cod. 78000244

lungh. cm	master	**Euro**
14	24	**5,64**



SPATOLA LUNGA
Long spatula - Spatule longue
Schnale Wender -Espátula larga
Cod. 78000264

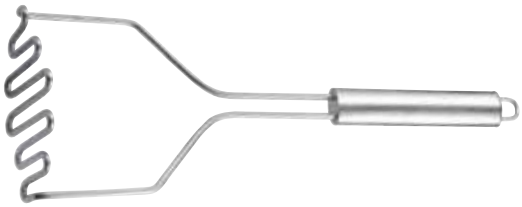
lungh. cm	master	**Euro**
34	24	**7,94**

SPATOLA LARGA
Big spatula - Spatule large
Breiter Wender - Espátula an
Cod. 78000270

lungh. cm	master	**Euro**
26,5	24	**9,04**

SCHIACCIA PATATE
Potato masher - Presse-purée
Kartoffelstampfer - Prensa-puré
Cod. 78000549

lungh. cm	master	**Euro**
30	24	**11,92**



CUCCHIAIONE
Serving spoon - Cuiller de service
Servierlöffel - Cuchara servir
Cod. 7805217B

lungh. cm	master	**Euro**
32,5	24	**8,72**

CUCCHIAIONE FORATO
Slotted spoon - Cuiller de service perforé
Gelochter Servierlöffel - Cuchara servir perforada
Cod. 7805218B

lungh. cm	master	**Euro**
32,5	24	**8,82**

FORCHETTONE
Fork - Fourchette de service
Serviergabel - Tenedor servir
Cod. 7805215B

lungh. cm	master	**Euro**
32	12	**8,38**

MESTOLO cm 9
Soup ladle - Louche
Suppenlöffel - Cazo sopa
Cod. 7805211B

lungh. cm	master	**Euro**
30	12	**12,14**

MESTOLO cm 6
Soup ladle - Louche
Saucenlöffel - Cazo sopa
Cod. 7805212B

lungh. cm	master	**Euro**
28	12	**11,14**

SCHIUMAROLA cm 11
Skimmer - Ecumoire
Schaumlöffel - Espumadera
Cod. 7805213B

lungh. cm	master	**Euro**
36,5	12	**10,92**

PALA FRITTO
Turner - Pelle avec trous
Bratenwender - Pala fritos
Cod. 7805214B

lungh. cm	master	**Euro**
33	12	**8,82**

APPENDINO 5 POSTI
Hanger 5 hooks - Barrette 5 pièces
Hängeleiste 5 plätze - Asta colgador 5 ganchos
Cod. 71000013

lungh. cm	master	**Euro**
33	24	**7,54**

BARBEQUE

Barbeque

MOLLA BARBEQUE
Barbeque tongs - Pince à barbeque
Barbecue-zange - Pinza para barbacoa
Cod. 50918301

lungh. cm	master	**Euro**
42,5	6	**17,70**

PALA BARBEQUE
Barbeque turner - Pelle à barbeque
Barbecue-wender - Pala para barbacoa
Cod. 50918302

lungh. cm	master	**Euro**
44,5	6	**14,32**

FORCHETTONE BARBEQUE
Barbeque fork - Fourchette à barbeque
Barbecue-gabel - Tenedor para barbacoa
Cod. 50918303

lungh. cm	master	**Euro**
44,5	6	**11,48**

SPAZZOLA BARBEQUE
Barbeque brush - Pinceau barbeque
Barbecue-Bürste - Brocha - barbacoa
Cod. 50918304

lungh. cm	master	**Euro**
44,5	6	**14,86**

SET 4 PZ BARBEQUE
4 pc barbeque set - Barbeque set 4 pièces
4 tlg barbecue-set - Set 4 piezas barbacoa
Cod. 50918300
Euro 56,56

ENTI E COMUNITÀ

Organizations and communities

PIATTO PIANO
Flat Plate - Assiette Platte
Flacher Teller - Plato Llano
Cod. 50911022

Ø cm	spess. mm	**Euro**
22	0,7	**12,74**

PIATTO FONDO
Deep Plate - Assiette Creuse
Tiefer Teller - Plato Hondo
Cod. 509111..

Ø cm	spess. mm	**Euro**
20	0,7	**11,68**
22	0,7	**13,36**

PIETANZIERA ROTONDA SENZA GUARNIZIONE
Serving dish - Gamelle ronde
Vorratsdose ohne dichtung - Fiambrera redonda
Cod. 50906512

Ø cm	h cm	Lt	**Euro**
12	6	0,67	**24,92**

SCODELLA SENZA ALETTE
Bowl - Bol
Fingerschüssel - Cuenco Sin Asas
Cod. 509117..

Ø cm	h cm	Lt	**Euro**
12	7,2	0,6	**10,40**
14	7,5	0,9	**11,48**

TAZZA PER BRODO
Soup cup - Tasse à bouillon
Suppenschüssel - Taza de caldo
Cod. 50912511

Ø cm	h cm	Lt	**Euro**
11,5	6	0,5	**13,36**

BICCHIERE
Glass - Verre
Glas - Vaso
Cod. 50912000

Ø cm	h cm	Lt	**Euro**
7,9	7,9	0,29	**12,84**

LEGUMIERA CON ALETTE
Vegetable dish with handles - Legumier avec poignées
Beilagenschüssel mit Griffen - Legumbrera con asas
Cod. 509045..

Ø cm	h cm	**Euro**
12	3	**12,52**
14	4	**13,70**
18	5,5	**17,20**
20	6	**21,22**

VASSOIO 4 SCOMPARTI BORDO PIANO SENZA PIEDINI
Tray 4 sectors
Plateau 4 secteurs, bord plat
Tablett 4 Sektoren mit flachem Rand, ohne Füsse idem
Bandeja 4 secciones, bordo llano, sin pies
Cod. 5VS4BPSP

cm	spess. mm	**Euro**
40x30	0,8	**36,76**

VASSOIO 5 SCOMPARTI BORDO PIANO SENZA PIEDINI
Tray 5 sectors
Plateau 5 secteurs, bord plat
Tablett 5 Sektoren mit flachem Rand, ohne Füsse idem
Bandeja 5 secciones, bordo llano, sin pies
Cod. 5VS5BPSP

cm	spess. mm	**Euro**
44x35	0,8	**39,80**

CUCCHIAIO PER DETENUTI IN ALLUMINIO
E POLIPROPILENE
Convict spoon - Cuiller détenus
Gefangeneloeffel - Cuchara detenido
Cod. 00100001

master	**Euro**
500 (10x50 pcs)	**2,48**

FORCHETTA PER DETENUTI IN ALLUMINIO
E POLIPROPILENE
Convict fork - Fourchette détenus
Gefangenegabel - Tenedor detenido
Cod. 00100002

master	**Euro**
500 (10x50 pcs)	**2,48**

SCODELLA DETENUTI
Bowl - Bol
Schüssel - Cuenco
Cod. 50911520

Ø cm	h cm	Lt	**Euro**
22	5	1,2	**17,50**

PIATTO DETENUTI
Flat Plate - Assiette Platte
Flacher Teller - Plato Llano
Cod. 50910922

Ø cm	spess. mm	**Euro**
22	0,8	**13,16**

BAR
GELATERIA

Bar-Icecream

Bar-CrèmeGlacéè

Bar-Eis

Bar-Helado

Per alimenti
Suitable for foodstuffs
Apte au contact avec les aliments
Für Lebensmittel
Apto para alimentos

Garantito per lavastoviglie
Disshwasher safe
Inalterable dans lave-vaisselle
Spuelmaschinenfest
Apto para lavavajillas

COLINO BAR 2 REBBI PESANTE INOX 18/10
Cocktail strainer heavy - Passoire à cocktail
Cocktailsieb - Filtro para cocktail
Cod. 78500381
Euro 5,20

COLINO BAR 2 REBBI LARGO
Cocktail strainer large - Passoire à cocktail
Cocktailsieb - Filtro para cocktail
Cod. 78500380
Euro 6,62

COLINO BAR SEMPLICE
Cocktail strainer 2 mm - Passoire à cocktail
Cocktailsieb - Filtro para cocktail
Cod. 78500385
Euro 8,66

COLINO COCKTAIL ELLISSE
Cocktail strainer - Passoire à cocktail
Cocktailsieb - Filtro para cocktail
Cod. 50951700

cm	master	**Euro**
22,5	24	**8,74**

COCKTAIL SHAKER 2 PZ
Shaker - Shaker
Shaker - Coctelera
Cod. 78500301

Lt	**Euro**
0,63	**22,72**

COCKTAIL SHAKER DE LUXE INOX 18/10
Shaker - Shaker
Shaker - Coctelera
Cod. 78500300

Lt	**Euro**
0,35	**13,42**

SHAKER BOSTON INOX 18/10
Shaker - Shaker
Shaker - Coctelera
Cod. 78500307

Lt	**Euro**
0,50	**14,18**

SPREMI LIME INOX 18/10
Lime squeezer - lime squeezer
Saftpresse - exprimidor de limón
Cod. 78500305
Euro 2,50

SPREMIAGRUMI
Citrus squeezer - Presse-citron
Zitronenpresse - Exprimidero
Cod. 50953C00

master	**Euro**
6	**24,14**

PORTA TOVAGLIOLI
Napkin holder - porte-serviettes
Serviettenhalter - Servilletero
Cod. 55014300

cm	**Euro**
11,5x8,5	**5,72**

PORTA BUSTINE
Sugar display -Porte-sachets de thé et sucre
Serviertablett Zucker/Tee - porta sobres azucar
Cod. 55014400

cm	**Euro**
10,5x5,5	**5,42**

ZUCCHERIERA OVALE COMPLETA DI 2 CUCCHIAINI MOD. PITAGORA
Oval sugar bowl with 2 tea/spoons - Sucrier oval avec 2 cuillères à café
Ovale Zuckerdose mit 2 Loeffeln - Azucarero ovalada con 2 cucharitas
Cod. 50958600

cm	**Euro**
21x13	**70,46**

ZUCCHERIERA TONDA COMPLETA DI 2 CUCCHIAINI MOD. PITAGORA
Round sugar bowl with 2 tea/spoons - Sucrier rond avec 2 cuillères à café
Runde Zuckerdose mit 2 Loeffeln - Azucarero redonda con 2 cucharitas
Cod. 50958500

Ø cm	**Euro**
14	**58,56**

SPILLONE PORTA SCONTRINI
Bill spike - Epingle porte-tickets
Couponnadel - Aguja porta tickets
Cod. 50916500

master	**Euro**
48	**6,32**

CAVATAPPI PROFESSIONALE
Professional corkscrew - Tire-bouchon
Profikorkenzieher - Sacacorchos
Cod. 50953B00

master	**Euro**
60	**3,84**

DOSATORE DOPPIO ELLISSE
(1 oz - 2 oz)
Double jigger - Doseur double
Doppeldosiereinrichtung - Dosificador doble
Cod. 50951600

cm	master	**Euro**
23	12	**8,86**

MIXER ELLISSE
Mixer - Mélangeur
Mixer - Mezllador
Cod. 50951800

cm	master	**Euro**
25	24	**4,04**

SESSOLA
Ice/sugar big spoon -cuillère à farine et glaçons
Serviertablett Zucker/Tee - Librador

Cod.	Lt	**Euro**
78500315	0,06	**6,92**
78500317	0,250	**9,94**
78500318	0,500	**16,34**
78500319	0,700	**16,88**

VASSOIO BAR TENDER
Rectangular tray - Plateau rectangulaire - Tablett - Bandeja rectangular

Cod.	cm	h cm	**Euro**
53827825	25x20	0,8	**18,96**
53827835	35x10	0,8	**16,56**
53827836	35x20	0,8	**21,64**
53827840	40x10	0,8	**16,82**
53827842	40x20	0,8	**22,44**
53827850	50x10	0,8	**19,96**
53827852	50x20	0,8	**28,24**
53827860	60x10	0,8	**24,76**
53827862	60x20	0,8	**29,84**
53827870	70x20	0,8	**38,12**

TAPPO CHIUDI E VERSA CHAMPAGNE INOX 18/10
Close and pour champagne stopper inox 18/10 - Bouchon à champagne inox 18/10 - Champagnerverschluss Inox 18/10 mit Ausgießer Gießen und Schließen - Tapón “cierra y sirve” vino pvc
Cod. 50953305
Euro 15,52

TAPPO CHIUDI E VERSA VINO PVC BORDEAUX
Close and pour pvc wine stopper inox 18/10 - Bouchon à vin en PVC / bouchon pour bouteille de vin en PVC - Weinverschluss mit Ausgießer Gießen und Schließen - Tapón “cierra y sirve” vino pvc
Cod. 50953307
Euro 5,96

CHIUDIBOTTIGLIA INOX
Stainless steel bottle stopper - Bouchon en inox
Edelstahlflaschenverschluss - Tapon de inox
Cod. 50953A00

master	**Euro**
60	**6,56**

FORCHETTINA ANTIPASTO INOX
Hors d’oeuvre fork - Fourchette hors d’oeuvre
Vorspeisegabel - Tenedor
Cod. 19800009

master	**Euro**
120	**0,76**

CUCCHIAINO MOKA INOX INGLESE
Moka spoon - Cuillère à moka
Mokkalöffel - Cucharita moka

Cod.	master	**Euro**
199000CH	600	**0,42**

CUCCHIAINO MOKA INOX ECONOMICO
Moka spoon - Cuillère à moka
Mokkalöffel - Cucharita moka

Cod.	master	**Euro**
19900008	600	**0,42**

CUCCHIAIO BIBITA
Soda spoon - Cuillère à cocktail
Limolöffel - Cucharita refresco

Cod.	descriz.	cm	**Euro pcs**	***Euro 6 pcs****
2150C636	GAMMA inox 18/10	22	**2,04**	***12,54***
1870C636	CAPRI inox	22	**1,84**	***11,68***
0810C636	PITAGORA inox 18/10	22	**3,12**	***19,26***
2230C636	BRASILIA inox 18/10	22	**2,14**	***13,38***
2240C636	AMERICA inox 18/10	22	**2,14**	***13,38***
1710C636	BETA inox 18/10	22	**2,04**	***12,54***
1980C636	ALBA inox	20,5	**1,40**	***9,00***
0800C636	BYRON inox 18/10	22	**3,12**	***19,26***
0810C6CG	PITAGORA inox 18/10 (antisc.)	30	**5,78**	***35,32***
2030C636	SYNTHESIS inox 18/10	22,1	**2,48**	***15,54***
0320C636	STRESA inox 18/10	21	**1,60**	***10,24***
2280C636	RITZ inox 18/10	19,5	**2,90**	***18,00***
1690C636	PALACE inox 18/10	22	**2,48**	***15,54***

*Confezioni con Chiavi 6 pz - ordine minimo 24 Chiavi (1 master) o multipli
**Packaging with "chiavi" 6 pcs - minimum order 24 "chiavi" (1 master) or multiple*

DISPONIBILE SUBITO A MAGAZZINO
AVAILABLE IN STOCK IMMEDIATELY

POSATE CON CHIAVE **Cutlery packed with "chiave" pack**

	GR 6	GR 6	GR 6	GR 3
	607 Cucchiaino caffè - *Tea/coffee spoon - Cuiller à café - Kaffeelöffel - Cuchara café*	**608** Cucchiaino moka - *Moka spoon - Cuiller à moka - Mokkalöffel - Cucharita moka*	**617** Forchettina dolce 3 spine - *Pastry fork - Fourchette à gateau - Kuchengabel 3 Zinken - Tenedor postre 3 púas*	**322** Paletta gelato - *Ice cream spoon - Cuiller à glace - Eislöffel - Cuchara para helado*
Modello - Cod.	**Euro**	**Euro**	**Euro**	**Euro**
Vittoriale 1640C...	**14,06**	**14,06**	**18,02**	**-**
Concept 0450C...	**17,28**	**16,66**	**19,26**	**-**
Tecna 0470C...	**14,06**	**14,06**	**18,02**	**-**
Olivia 0490C...	**14,06**	**14,06**	**18,02**	**-**
Euclide 0480C...	**14,06**	**14,06**	**-**	**-**
Swing 0880C...	**13,46**	**12,84**	**18,02**	**-**
Palladium 0590C...	**13,46**	**12,84**	**18,02**	**7,02**
Ritz 2280C...	**15,42**	**14,06**	**16,66**	**8,00**
Settecento 2050C...	**11,60**	**11,60**	**12,84**	**-**
Liberty 1660C...	**12,22**	**12,22**	**17,28**	**-**
Palace 1690C...	**11,60**	**11,60**	**12,84**	**6,10**
Trend 1670C...	**10,86**	**10,86**	**12,84**	**-**
Synthesis 2030C...	**9,98**	**9,98**	**11,60**	**-**
Solaris 2170C...	**10,30**	**10,24**	**12,22**	**-**
America 2240C...	**7,72**	**7,72**	**10,08**	**4,80**
Gamma 2150C...	**9,10**	**9,00**	**9,22**	**4,28**
Dolphin 1360C...	**8,38**	**7,64**	**9,62**	**-**
Snake 1140C...	**5,78**	**5,18**	**-**	**-**

Confezioni con Chiavi 6 pz - ordine minimo 24 Chiavi (1 master) o multipli
Packaging with "chiavi" 6 pcs - minimum order 24 "chiavi" (1 master) or multiple

STRESA pag.102

PALETTA GELATO
Ice cream spoon - Cuillère à glace
Eislöffel - Cuchara parar helado

Cod.	descriz.	cm	master	**Euro**
19900022	50/P inox	13,2	120	**0,96**
17100022	BETA inox 18/10	13,6	120	**1,30**
21500022	GAMMA inox 18/10	13,6	120	**1,30**
22400022	AMERICA inox 18/10	13,1	120	**1,40**
22300022	BRASILIA inox 18/10	13,1	120	**1,40**
22600022	SIRIO inox 18/10	13,7	120	**1,70**
08100022	PITAGORA inox 18/10	13,6	120	**2,14**
05900022	PALLADIUM inox 18/10	14,2	120	**2,14**
16900022	PALACE inox 18/10	14,4	120	**1,84**
08300022	BAGUETTE inox 18/10	13,7	120	**2,14**

DOSATORE GELATO
Ice cream scoop - Doseur pour glace
Eisportionierer - Dosificador helado

Cod.	cm	master	**Euro**
79004018	4,1	12	**12,78**
79004020	5,0	12	**13,86**
79004022	6,3	12	**14,42**

DOSATORE MANICO VUOTO
H-H ice cream soop - portionneur pour glace
Eisportionierer - dosificador helado mango hueco

Cod.	misura	**Euro**
78500396	medum	**15,26**
78500397	big	**16,12**

SPATOLA PER GELATO INOX
Ice cream spatula - Spatule à glace
Eisspachtel - Paleta para helado
Cod. 50952800

cm	master	**Euro**
18,5	100	**4,34**

SPATOLA PER GELATO IN POLICARBONATO
PC ice cream spatula - Spatole à glace en PC
PC Eisservier - Paleta para helado de PC

Cod.	colour	cm	master	**Euro**
50952707	black	27	100	**3,08**
50952708	transparent			

SPATOLA PER GELATO CON MANICO IN PLASTICA
Ice cream spatula with plastic handle
Spatule à glace avec manche en plastique
Eisservier mit Kunststoffgriff
Paleta para helado con mango de plástico

Cod.	colour	cm	master	**Euro**
50952701	white	30	100	**7,74**
50952702	green			
50952703	red			

SPATOLA PER GELATO MANICO IN PLASTICA
Ice cream spatula with plastic handle
Spatule à glace avec manche en plastique
Eisservier mit Kunststoffgriff
Paleta para helado con mango de plástico

Cod.	colour	cm	master	**Euro**
50952601	red	26	600	**5,62**
50952602	blue			
50952603	yellow			
50952604	green			
50952605	white			
50952606	rose			
50952607	black			

PIATTINO CASSATA LISCIO
Ice cream plate - Plat à cassate
Cassata platte - Platilo
Cod. 50952013

Ø cm	master	**Euro**
13	-	**7,98**

PIATTINO PER COPPA BORDATO
Edged plate - Plat bordé
Eisschale Untersatz - Platillo
Cod. 50952113

Ø cm	master	**Euro**
13	-	**6,60**

COPPA GELATO CONICA
Conical ice cream goblet - Coupe à glace conique
Konische Eisschale - Copa para helado conica
Cod. 50950685

Ø cm	master	**Euro**
8,5	6	**11,80**

COPPA GELATO GAMBO BASSO
Ice cream goblet - Coupe à glace
Eisschale niedrig - Copa para helado
Cod. 50950210

Ø cm	master	**Euro**
10	6	**7,54**

COPPA GELATO GAMBO ALTO CILINDRICO
Ice cream goblet - Coupe à glace
Eisschale hoch - Copa para helado
Cod. 509504..

Ø cm	master	**Euro**
9	6	**10,28**
10	6	**10,38**

BACINELLA PER GELATO
ice cream basin
36x16,5 cm

Cod.	h cm	**Euro**
55019108	8	**19,36**
55019112	12	**21,86**
55019115	15	**36,46**
55019118	18	**42,08**
55019120	20	**46,18**

BACINELLA PER GELATO
ice cream basin
33x16,5 cm

Cod.	h cm	**Euro**
55019408	8	**19,04**
55019412	12	**33,20**
55019415	15	**37,20**
55019418	18	**42,96**
55019420	20	**49,32**

BACINELLA PER GELATO
ice cream basin
25,8x15,7 cm

Cod.	h cm	**Euro**
55019712	12	**30,40**
55019715	15	**32,00**
55019717	17	**35,26**

BACINELLA PER GELATO
ice cream basin
36x25 cm

Cod.	h cm	**Euro**
55019202	2	**15,80**
55019204	4	**21,10**
55019205	5	**23,92**
55019208	8	**25,52**
55019212	12	**45,76**
55019215	15	**48,58**
55019218	18	**52,58**
55019220	20	**56,68**

BACINELLA PER GELATO
ice cream basin
21x20 cm

Cod.	h cm	**Euro**
55019512	12	**35,26**
55019515	15	**36,46**
55019517	17	**38,50**
55019520	20	**48,58**

BACINELLA PER GELATO
ice cream basin

Cod.	cm	h cm	**Euro**
55019812	18x16,5	12,6	**29,54**
55019912	16,5x16,5	12	**27,04**

BACINELLA PER GELATO
ice cream basin
33x25 cm

cod.	h cm	**Euro**
55019302	2	**15,80**
55019304	4	**21,86**
55019308	8	**25,10**
55019312	12	**45,76**
55019315	15	**48,58**
55019318	18	**52,58**
55019320	20	**56,68**

BACINELLA PER GELATO
ice cream basin
42x20 cm

cod.	h cm	**Euro**
55019615	15	**52,58**
55019617	17	**56,68**
55019620	20	**62,72**
55019625	25	**80,90**

CARAPINA PER GELATO
20 Ø cm

cod.	h cm	**Euro**
55012525	25 ECO	**44,56**
55012625	25	**52,56**
55012612	12,8	**37,64**

COPERCHIO IN PLASTICA
plastic lid

cod.	cm	**Euro**
55013721	21x20	**5,96**
55013726	26x16,5	**5,96**
55013733	33x16,5	**5,96**
55013736	36x16,5	**5,96**

COPERCHIO PER CARAPINA
cover for ice cream roller container
20 Ø cm

cod.	**Euro**
55012820	**82,96**

SUPPORTO PER BACINELLE
support for basin
18x16,5 cm

cod.	**Euro**
55013818	**17,42**

SET 2 CARAPINE CON COPERCHIO
roller container with cover
for ice cream 2 pcs set
15 Ø cm

Cod.	cm	**Euro**
55012736	36x16,5	**109,24**

PORTA TOVAGLIOLI
napkin holder

Cod.	cm	h cm	**Euro**
57010700	10,6x10,6	13,5	**23,26**

CAFFETTERIA

Coffee shop

Per alimenti
Suitable for foodstuffs
Apte au contact avec les aliments
Für Lebensmittel
Apto para alimentos

Garantito per lavastoviglie
Disshwasher safe
Inalterable dans lave-vaisselle
Spuelmaschinenfest
Apto para lavavajillas

SERIE CONICA

Conica coffee pots

CAFFETTIERA CONICA
Coffee pot - Pot à lait/café - Kaffeekanne - Cafetera
Cod. 509560..

Lt	Euro
0,33	**28,58**
0,60	**43,26**
1	**51,30**
1,5	**55,82**
2	**67,46**

TEIERA CONICA
Tea pot - Théière - Teekanne - Tetera
Cod. 509567..

Lt	Euro
0,36*	**36,56**
1,25	**52,94**

LATTIERA CONICA
Milk pot - Pot à lait - Milchkanne - Lechera
Cod. 509573..

Lt	Euro
0,02	**12,98**
0,10	**13,90**
0,20	**16,38**
0,33	**21,32**
0,60	**37,08**
1	**45,84**
1,50	**49,64**
2	**58,20**

PASTICCERIA

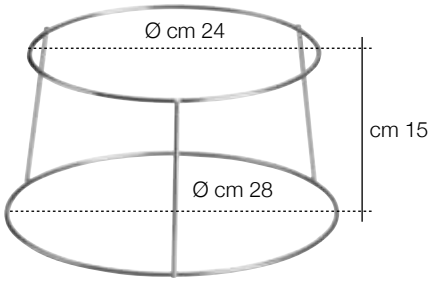
Pastry making

Per alimenti
Suitable for foodstuffs
Apte au contact avec les aliments
Für Lebensmittel
Apto para alimentos

Garantito per lavastoviglie
Disshwasher safe
Inalterable dans lave-vaisselle
Spuelmaschinenfest
Apto para lavavajillas

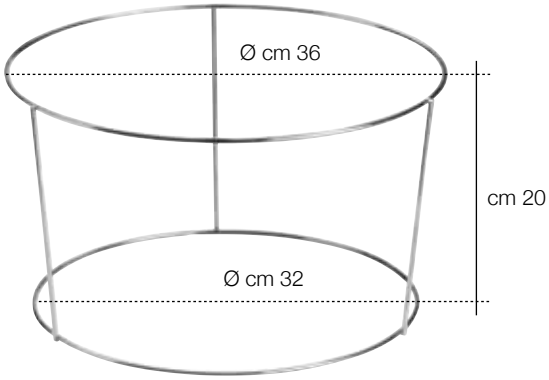
ALZATA FILO PICCOLA
little riser
Cod. 50951028

Ø cm	h cm	**Euro**
24/28	15	**13,28**



ALZATA FILO GRANDE
big riser
Cod. 50951036

Ø cm	h cm	**Euro**
32/36	20	**15,54**



VASSOIO TONDO TENDER
Tender round tray
Cod. 538259..

Ø cm	**Euro**
24	**8,38**
28	**10,72**
32	**12,42**
36	**14,12**

CUCCHIAIO
paddle
Cod. 0620MKUL

cm	master	**Euro**
10	120	**80,44**

MIXER
mixer
Cod. 0620MKUQ

cm	master	**Euro**
10	120	**64,48**

JOLLY
joker
Cod. 0620MKUP

cm	master	**Euro**
10	120	**69,62**

VASSOI PER PASTICCERIA

Tray

VASSOIO RETTANGOLARE PER PASTICCERIA
Pastry deep tray - Plateau rectangulaire à patisserie - Tiefes Kuchentablett - Bandeja rectangular pastelera
Cod. 50933827

cm	spess. mm	master	**Euro**
27x20	0,6	-	**14,34**

VASSOIO TRAMEZZINI IN ACCIAIO 18/0
Tray - Plateau - Tablett - Bandeja
Cod. 53727929

cm - h cm	spess. mm	master	**Euro**
29x21x2	0,8	10	**13,26**

VASSOI IMPILABILI

Tray

VASSOIO GN 1/1 IMPILABILE
Tray - Plateau - Tablett - Bandeja
Cod. 50933456

cm - h cm	master	**Euro**
53x32x7	10	**91,14**

BACINELLE PER PASTICCERIA

Deet tray

BACINELLA PER PASTICCERIA
Pastry deep tray - Plateau à patisserie - Einfaches tiefes Tablett - Bandeja honda pastelera
Cod. 509339..

cm - h cm	spess. mm	master	**Euro**
25x18x2	0,6	10	**17,62**
30x22x2	0,7	10	**24,52**
35x25x2,5	0,8	10	**29,94**

BACINELLA PER PASTICCERIA
Pastry deep tray - Plateau à patisserie - Einfaches tiefes Tablett - Bandeja honda pastelera
Cod. 509339..

cm - h cm	spess. mm	master	**Euro**
29x21x2	0,8	10	**20,70**
58x21x2	1,0	-	**39,14**

VASSOIO RETTANGOLARE PER PASTICCERIA
Pastry deep tray - Plateau à patisserie - Einfaches tiefes Tablett - Bandeja honda pastelera
Cod. 50933950

cm	spess. mm	master	**Euro**
50x36	1	-	**37,38**

B U F F E T

Per alimenti
Suitable for foodstuffs
Apte au contact avec les aliments
Für Lebensmittel
Apto para alimentos

Garantito per lavastoviglie
Disshwasher safe
Inalterable dans lave-vaisselle
Spuelmaschinenfest
Apto para lavavajillas

BUFFET INOX *509*

Acciaio inox 18/10

Made in Italy

La linea Buffet inox è l'elegante coordinato di oggetti per le nuove tendenze di presentazione libero servizio della moderna ristorazione.
LE FUNZIONI:
-Presentazione: per mettere ordine ed esaltare l'immagine della qualita'dei cibi proposti.
-Caldo: i chafing dishes mantengono i cibi ad una temperatura ottimale per la conservazione dei sapori; sono disponibili:
1.Versione tradizionale con fornelletti per alcool solido
2.Versione con resistenza elettrica che puo'essere anche usata nel sistema tradizionale.
-Freddo: L'obbiettivo e' di mantenere i cibi facilmente deteriorabili ad una bassa temperatura, come da grafici specifici. Il raffreddamento avviene mediante i rivoluzionari sacchetti di gel,che si adattano perfettamente alle pareti dei pezzi.
-Tutti i pezzi sono facilmente smontabili e lavabili in lavastoviglie.

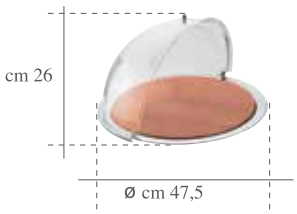
The Buffet line elegantly coordinates the objects for the new presentation trend of catering, self-service.
ITS FUNCTIONS
-Presentation: to arrange things in an orderly fashion and highlight the quality image of the food.
-Heating: chafing dishes keep food at an optimum temperature to maintain their flavors; available in:
1.Traditional version with burner holders.
2.Electrical resistance version which can also be used in the traditional way.
-Cooling: the aim is to keep easily perishable food at a low temperature as per the specific graphs. Cooling is carried out with revolutionary gel packs, which adapt well to the walls of the pieces.
-All the pieces are easy to disassemble and are dishwasher safe.

PIATTO FORMAGGI

Tray for cheese

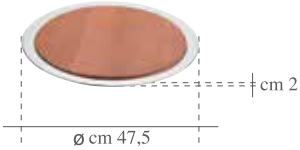
PIATTO FORMAGGI CON CUPOLA APRIBILE IN POLICARBONATO INDEFORMABILE CON TAGLIERE IN FAGGIO
Tray for cheese with openable non-deformable polycarbonate cloche with non-deformable laminar beech wooden board
Plateau à fromage avec coupole ouvrable en polycarbonate indeformable avec planche en hêtre lamellaire indeformable
Käseplatte mit holzbrett und rolltop
Bandeja para queso con cúpula abrible de policarbonato indeformable y tabla de haya laminar indeformable
Cod. 50951448

Ø cm	h cm	**Euro**
47,5	34	**266,56**



PIATTO FORMAGGI CON TAGLIERE IN FAGGIO LAMELLARE INDEFORMABILE
Tray for cheese with non-deformable laminar beech wooden board
Plateau à fromage avec planche en hêtre lamellaire indéformable
Käseplatte mit formbeständigem brett aus buche-schichtholz
Bandeja para queso con tabla de haya laminar indeformable
Cod. 50951452

Ø cm	h cm	**Euro**
47,5	2	**116,94**



Avvertenze vedi pag. 365 - **Instructions** see page 365

PORTA PANE

Brad trat

PORTA PANE CON CUPOLA APRIBILE IN POLICARBONATO INDEFORMABILE
Bread tray with openable non-deformable polycarbonate cloche
Porte-pain avec coupole ouvrable en polycarbonate indeformable
Btotschale mit Rolltop
Porta-pan con cúpula abriblede policarbonato indeformable
Cod. 50951348

Ø cm	h cm	**Euro**
47,5	34	**266,56**

PORTA PANE
Bread basket - Corbeille à pain
Btotschale - Porta pan
Cod. 50951352

Ø cm	h cm	**Euro**
47,5	10	**116,94**

Avvertenze vedi pag. 365 - **Instructions** see page 365

DISTRIBUTORI SUCCHI E BEVANDE CON COLONNA REFRIGERANTE E RUBINETTO TOMLINSON

Juice and cold drink dispenser with refrigerating pipe for ice cubes

DISTRIBUTORE SUCCHI
Juice dispenser
Distributeur de jus
Saftspender
Surtidor de zumos
Cod. 50955416

Ø cm	Lt	**Euro**
16	4,5	**412,78**

DISTRIBUTORE SUCCHI
Juice dispenser
Distributeur de jus
Saftspender
Surtidor de zumos
Cod. 50955420

Ø cm	Lt	**Euro**
20	9,5	**445,54**

Avvertenze vedi pag. 365 - **Instructions** see page 365

DISTRIBUTORI BEVANDE CALDE

Hot drink dispenser

DISTRIBUTORE BEVANDE CALDE
CORREDATO DA RESISTENZA
ELETTRICA 220 VOLTS 240 WATTS
Hot drinks dispenser provided with 220 V – 240 w electric resistance
Distributeurs de boissons chaudes avec résistance éléctrique 220 v – 240 w
Spender für warme getränke ausgestattet mit 220 v – 240 w elektrischer heizung
Distribuidores de bebidas calientes con resistencia eléctrica 220 v – 240 w
Cod. 50959527

Ø cm	Lt	**Euro**
24	8	**684,50**

DISTRIBUTORE BEVANDE
Drinks dispenser
Distributeur de boissons
Spender für warme getränke
Distribuidore de bebidas
Cod. 50959524

Ø cm	Lt	**Euro**
24	8	**481,58**

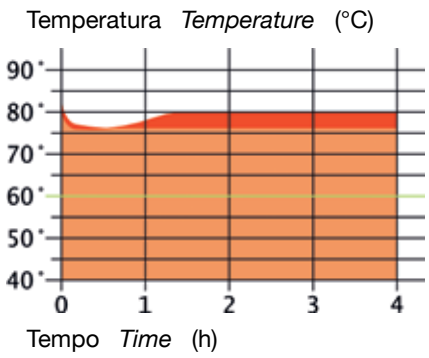


Diagramma del mantenimento della temperatura
Temperature maintenance diagram

I rubinetti in acciaio verranno sostituiti con quelli in PPL
Stainless steel faucet will be change by PPL fauce

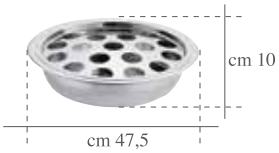
Avvertenze vedi pag. 365 - **Instructions** see page 365

SISTEMI REFRIGERANTI

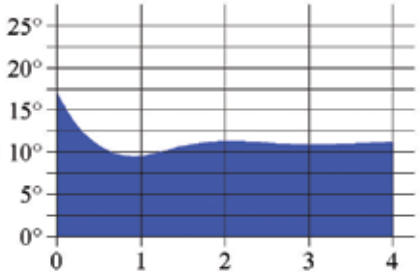
Refrigerated systems

PORTA YOGURT 19 FORI Ø mm 55
CORREDATO DI REFRIGERANTI
Refrigerated youghurt dispenser
Porte-yogourt avec réfrigerants
Joghurt-halter mit kühlakku
Porta-yogur con refrigerantes
Cod. 50952947

Ø cm	h cm	**Euro**
47,5	10	**223,86**



Temperatura *Temperature* (°C)



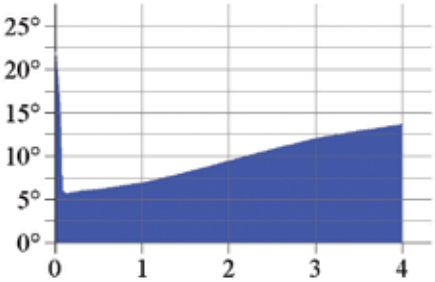
Tempo *Time* (h)

Diagramma del mantenimento della temperatura
Temperature maintenance diagram

PORTA BURRO REFRIGERABILE
Refrigerated butter tray
Porte-beurre réfrigerable
Butterschale mit kühlakku
Porta-mantequilla refrigerable
Cod. 50933136

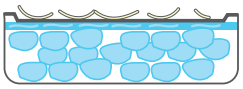
Ø cm	h cm	**Euro**
35	6,5	**107,62**

Temperatura *Temperature* (°C)



Tempo *Time* (h)

Diagramma del mantenimento della temperatura
Temperature maintenance diagram



Contenitore ghiaccio
Ice bucket
Recipient a glace
Eisbehälter
Recipiente para hielo

Avvertenze vedi pag. 365 - **Instructions** see page 365

PIATTO AFFETTATI

Tray for sliced salami

PIATTO AFFETTATI DOPPIA PARETE CON REFRIGERANTI E CUPOLA APRIBILE IN POLICARBONATO INDEFORMABILE, INFRANGIBILE
Double wall tray for sliced salami and ham provided with refrigerators and non-deformable, unbreakable polycarbonate openable cloche
Plat à charcuterie double paroi avec refrigerants et coupole ouvrable en polycarbonate indeformable, incassable
Aufschnittplatte mit rolltop und kühlakku
Fuente de charcutería doble pared con refrigerantes y cúpula abrible de policarbonato indeformable, irrompible
Cod. 50952548

Ø cm	h cm	**Euro**
47,5	29	**265,46**

PIATTO AFFETTATI
Tray - Plateau - Tablett - Bandeja
Cod. 50952452

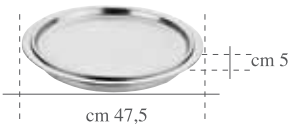
Ø cm	**Euro**
40	**40,90**

PIATTO AFFETTATI

PIATTO AFFETTATI DOPPIA PARETE CON REFRIGERANTI

Tray with double wall for sliced salami and ham provided with refrigerators
Plat à charcuterie double paroi avec réfrigérants
Aufschnittplatte mit doppelwand und kühlern
Fuente de charcutería doble pared con refrigerantes
Cod. 50952552

Ø cm	h cm	**Euro**
47,5	5	**152,98**



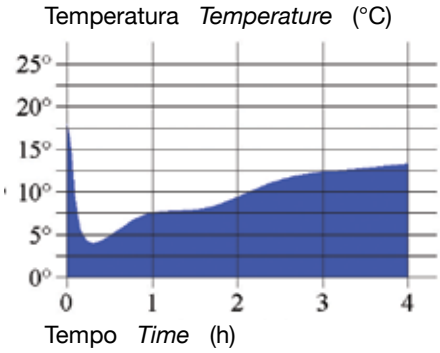


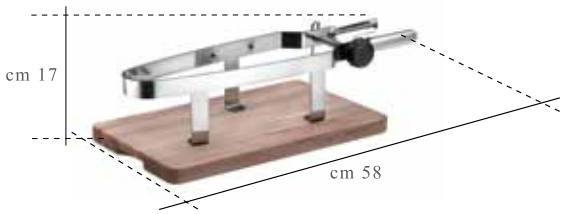
Diagramma del mantenimento della temperatura
Temperature maintenance diagram

MORSA PROSCIUTTO

Ham clamp - Porte jambon - Schinkenspanner - Porta jamón
Cod. 97200090

cm	h cm	**Euro**
58	17	**203,60**

A richiesta è disponibile con base in resina
Resin base avilable on request
Base en résine disponible sur demande
Auf Anfrage mit Harzbasis
Base de resina disponible bajo pedido



Avvertenze vedi pag. 365 - **Instructions** see page 365

CHAFING DISH

Chafing dish

CHAFING DISH QUADRATO GN 2/3 GASTRONORM composto da: Base traforata cm 36,5x33,5x20 - Vasca cm 33,5x30,5x10,5 - Bacinella alimenti cm 33x30x6 - Coperchio rimovibile cm 35x32x6 - 2 Fornelletti inox
· Gastronorm squared chafing dish composed of: Grill - tank - food seat - removable lid - heaters
· Réchaud carré gastronorm composé de: Base percée - cuve - bac aliments - couvercle démontable - fourneaux
· Chafing dish gn 2/3 mit brennpastenbehältern bestehend aus: Siebboden - wanne - lebensmittelbecken abnehmbarem deckel - kocher
· Hornillo cuadrado gastronorm compuesto por: Base perforada - recipiente - depósito alimentos - tapa desmontable -hornillos quemadores
Cod. 30595533

cm	h cm	**Euro**
46x40	26	**360,26**

CHAFING DISH QUADRATO GN 2/3 GASTRONORM CORREDATO DA RESISTENZA ELETTRICA 220 VOLTS / 700 WATT composto da: Base traforata cm 36,5x33,5x20 - Vasca cm 33,5x30,5x10,5 - Bacinella alimenti cm 33x30x6 - Coperchio rimovibile cm 35x32x6 - 2 Fornelletti inox
· Round chafing dish with non-deformable polycarbonate cloche provided with 220 v / 700 w electric resistance composed of: Grill - tank - food seat - hinged and removable lid
· Réchaud rond avec couple en polycarbonate indeformable avec resistance éléctrique 220 v / 700 w composé de: Base percée - cuve - bac aliments -couvercle à coupole et démontable
· Rundes chafing dish mit formbeständiger polycarbonat-haube
mit 220 v / 700 w elektrischem widerstand bestehend aus: Siebboden - wanne -lebensmittelbecken
· Hornillo redondo cúpula de policarbonato indeformable con resistencia eléctrica 220 v / 700 w compuesto por: Base perforada - recipiente - depósito alimentos - tapa articulada y desmontable
Cod. 30595534

cm	h cm	**Euro**
46x40	21	**529,08**

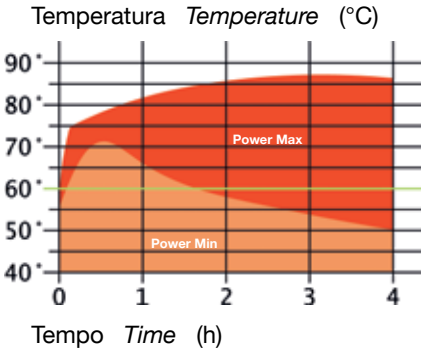
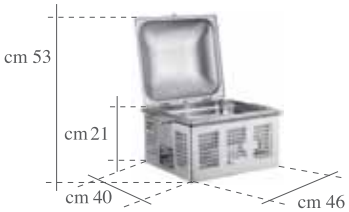


Diagramma del mantenimento della temperatura
Temperature maintenance diagram



CHAFING DISH

CHAFING DISH ROTONDO CON CUPOLA IN POLICARBONATO INDEFORMABILE composto da: Base traforata - Vasca ø cm 49,5 x 10 - Bacinella alimenti ø cm 40 x 7 - Coperchio cupola ø cm 48,5 x 26 - 2 Fornelletti inox
· Round chafing dish with non-deformable polycarbonate cloche composed of: Grill - tank - food seat - hinged and removable lid - heaters
· Réchaud rond avec couple en polyc. indeform. composé de: Base percée - cuve - bac aliments -couvercle articule et démontable - fourneaux
· Chafing dish rund mit brennpastenbehältern bestehend aus: Siebboden - wanne - lebensmittelbecken - kocher
· Hornillo redondo con cúpula de policarbonato indeformable y stufas compuesto por: Base perforada - recipiente - depósito alimentos - tapa articulada y desmontable - hornillos quemadores
Cod. 30595540

Ø cm	h cm	**Euro**
49,5	47	**388,10**

CHAFING DISH ROTONDO CON CUPOLA IN POLICARBONATO CORREDATO DA RESISTENZA ELETTRICA 220 VOLTS / 700 WATT composto da: Base traforata - Vasca ø cm 49,5 x 10 - Bacinella alimenti ø cm 40 x 7 - Coperchio cupola ø cm 48,5 x 26 - 2 Fornelletti inox
· Round chafing dish with non-deformable polycarbonate cloche provided with 220 v – 700 w electric resistance composed of: Grill - tank - food seat - hinged and removable lid
· Réchaud rond avec couple en polycarbonate indeformable avec resistance éléctrique 220 v – 700 w composé de: Base percée - cuve - bac aliments -couvercle à coupole et démontable
· Rundes chafing dish mit formbeständiger polycarbonat-haube mit 220 v – 700 w elektrischem widerstand bestehend aus: Siebboden - wanne -lebensmittelbecken
· Hornillo redondo cúpula de policarbonato indeformable con resistencia eléctrica 220 v – 700 w compuesto por: Base perforada - recipiente - depósito alimentos - tapa articulada y desmontable
Cod. 30595541

Ø cm	h cm	**Euro**
49,5	47	**556,82**

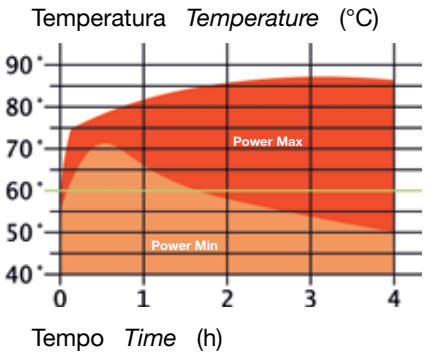


Diagramma del mantenimento della temperatura
Temperature maintenance diagram

Avvertenze vedi pag. 365 - **Instructions** see page 365

ZUPPIERA 2 STAZIONI composta da: Base traforata / Bagnomaria Gastronorm - Coperchio Gastronorm con spacco - 2 zuppiere semisferiche Lt 5 - 2 coperchi - 2 fornelletti inox
· 2 Soupe stations: Perforated stand, gastronorm bain marie, gastronorm lid, 2 soup bowls, 2 lids, 2 section soup-bowl - 2 heaters
· Soupière a 2 stations: base ajourée cm 56x35x34h - bain-marie gastronorm - couvercle gastronorm avec fente 2 bols semi-sphériques 5 Lt - 2 Couvercles - 2 fourneaux
· Suppenstation 1/1 - suppenstation 1/1 mit brennpastenbehältern: durchbrochene basis cm 56x35x34h, bain-marie deckel mit schlitz - 2 halbkugelige suppenschüsseln l 5 - 2 deckel - 2 kocher
· Sopera 2 staciones: base perforada cm 56x35x34h baño maria gastronomico - tapa con hendidura gastronomica 2 soperas semi esfericas - 2 tapas - 2 hornillos quemadores
Cod. 30595556

cm	h cm	**Euro**
56x35	34	**441,16**

ZUPPIERA 2 STAZIONI CORREDATA DA RESISTENZA ELETTRICA 220 VOLTS 700 WATT cm 56x35x34 composto da: - Base traforata - Bagnomaria Gastronorm
Coperchio Gastronorm con spacco - 2 zuppiere semisferiche Lt 5 - 2 coperchi - 2 fornelletti inox
· 2 Soupe stations provided with 220 v – 700 w electric resistance composed of: perforated stand, gastronorm bain marie, gastronorm lid, 2 soup bowls, 2 lids, 2 section soup-bowl
· Soupière a 2 stations avec résistance electrique 220 v – 700 w composée de: base ajourée cm 56x35x34h - bain-marie gastronorm - couvercle gastronorm avec fente - 2 bols semi-sphériques 5 Lt - 2 Couvercles
· Suppenstation 1/1 mit 220 v – 700 w elektrischer heizung bestehend aus: durchbrochener basis cm 56x35x34h, - bain-marie deckel mit schlitz - 2 halbkugeligen suppenschüsseln l 5 - 2 deckeln
· Sopera 2 staciones con resistencia eléctrica 220 v – 700 w compuesta por: base perforada cm56x35x34h - baño maria gastronomico - tapa con hendidura gastronomica - 2 soperas semi esfericas - 2 Tapas
Cod. 30595563

cm	h cm	**Euro**
56x35	34	**624,30**

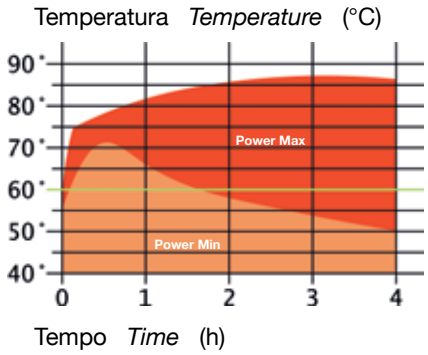


Diagramma del mantenimento della temperatura
Temperature maintenance diagram

CHAFING DISH

CHAFING DISH GN 1/1 GASTRONORM composto da: Base traforata cm 54x33x19,5h - Bagnomaria Gastronorm cm 51x30,5x11h - Bacinella Gastronorm 1/1 cm 50x29,5x6,5h Coperchio Gastronorm a cupola rettangolare cm 53x32,5x9h rimovibile - 2 fornelletti inox
· Chafing dish composed of: Perforated stand 56x35x34 cm - gastronorm - bain marie - gastronorm basin 1/1 - Gastronorm lid 2 heaters
· Chafing dish composé de: Base ajourée cm 56x35x34h - bain-marie gastronorm - bac gastronorm 1/1 - couvercle - gastronorm à cloche rectangulaire - 2 Fourneaux
· Chafing dish 1/1 mit brenn pastenbehältern bestehend aus:
Durchbrochener basis cm 56x35x34 - bain marie gastronorm - deckel - 2 kochern
· Hornillo completo compuesto por: Base perforada cm56x35x34h - baño maria gastrónomico - cubeta gastrónomica - tapa gastrónomica - Campana rectangular - 2 hornillos quemadores
Cod. 30595555

cm	h cm	**Euro**
64x40	29	**374,56**

CHAFING DISH GN 1/1 GASTRONORM CORREDATO DA RESISTENZA ELETTRICA 220 VOLTS 700 WATT composto da: Base traforata cm 54x33x19,5h - Bagnomaria Gastronorm cm 51x30,5x11h - Bacinella Gastronorm 1/1 cm 50x29,5x6,5h - Coperchio Gastronorm a cupola rettangolare cm 53x32,5x9h rimovibile - 2 fornelletti inox
· Chafing dish provided with 220 v – 700 w éléctric résistance composed of: perforated stand 56x35x34 cm - gastronorm bain marie -gastronorm basin 1/1gastronorm lid
· Chafing dish avec résistance éléctrique 220 v – 700 w composée de:
base ajourée cm 56x35x34h - bain-marie gastronorm - bac gastronorm 1/1 - couvercle gastronorm à cloche rectangulaire
· Chafing dish 1/1 mit 220 v – 700 w elektrischer heizung widerstand bestehend aus: durchbrochener basis cm 56x35x34 - bain marie gastronorm deckel
· Hornillo completo compuesto par: base perforada baño maria - gastrónomico - cubeta gastrónomica - tapa gastrónomica de campana rectangular
Cod. 30595554

cm	h cm	**Euro**
64x40	29	**568,06**

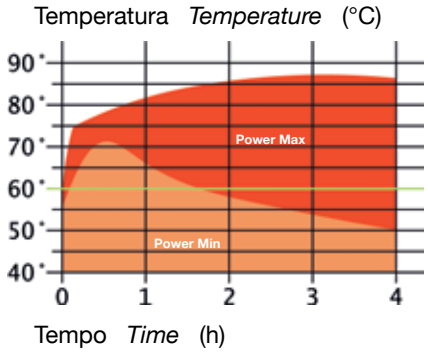


Diagramma del mantenimento della temperatura
Temperature maintenance diagram

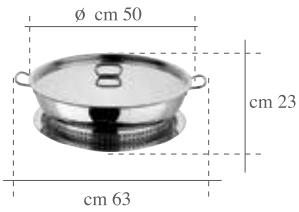
Avvertenze vedi pag. 365 - **Instructions** see page 365

GIREVOLI

Turnable food-warmer

PAELLERA GIREVOLE composta da: Base con ralla girevole - Anello traforato - Tegame con fondo termodiffusore e coperchio ø cm 50 - 5 candele
· Turnable frying pan for paella consisting of: Tournable plate - Perforated ring - Pan 50 cm with sandwich botton and lid - 5 Candle
· Pôele à paella tournante composée de: Base tournante - Support ajouré - Poêle et fond thermodiffuseur cm 50 et couvercle - 5 Bougies
· Drehbare paellera komplett besteht aus: Fuß mit Löchern - Bain-Marie und Deckel mit Schlitz G/N - Halbkogelige Suppenschüssel Liter 5 mit Deckel - mit 5 Kerze
· Paellera giratoria compuesto de: Base con balanceo giratorio - Anillo perforado, Rustidera con fondo difusor y tapa cm 50 - 5 Bujías
Cod. 50953954

Ø cm	h cm	**Euro**
50	23	**453,34**



SCALDAVIVANDE GIREVOLE composto da: Base con ralla girevole - Anello traforato, Tegame con fondo termodiffusore e coperchio ø cm 50 - Set porcellana 5 settori con 1 ciotola centrale - 5 candele
· Turnable food-warmer consisting of: Tournable plate, Perforated ring - Pan 50 cm with sandwich botton and lid - 5 sector chinaware with inner bowl - 5 Candles
· Chauffe-plats tournant composée de: Base tournante - Support ajouré, Poêle et fond thermodiffuseur cm 50 et couvercle - Set porcelaine 5 secteurs avec bol intérieur - 5 Bougies
· Rolling center pieze komplett besteht aus: Fuß mit Löchern - Bain-Marie und Deckel mit Schlitz G/N - Halbkogelige Suppenschüssel Liter 5 mit Deckel - mit 5 Kerze - Porzellan Einsatz 6 tlg
· Calienta-alimentos giratorio compuesto de: Base con fondo giratorio - Anillo perforado - Rustideracon fondo difusor y tapa cm 50 - Set porcelana 5 sectores con 1 bol central - 5 Bujías
Cod. 50953953

Ø cm	h cm	**Euro**
50	24	**646,00**

Avvertenze vedi pag. 365 - **Instructions** see page 365

PORTA BROCCHE

Jug holder

PORTA BROCCHE COMPLETO DI 3 BROCCHE Lt 1,5
Jug holder complete with 3 1,5 Lt jugs
Porte-carafes avec 3 carafes 1,5 Lt
Tablett, für 3 krüge à 1,5 Lt
Porta-jarras jarras 1,5 Lt
Cod. 50951A00

Ø cm	h cm	**Euro**
37	7,2	**151,90**

PORTABROCCHE
Jug holder - Porte-carafes - Tablett - Porta-jarras
Cod. 50951A0S

Ø cm	**Euro**
37	**51,42**

FOTO ESEMPIO
EXAMPLE PHOTO

BROCCA TERMICA INOX 18/10
Pitcher - Cruche
Krug - Lanzador
Cod. 557590..

Lt	**Euro**
1	**30,46**
1,5	**32,22**
2	**37,78**

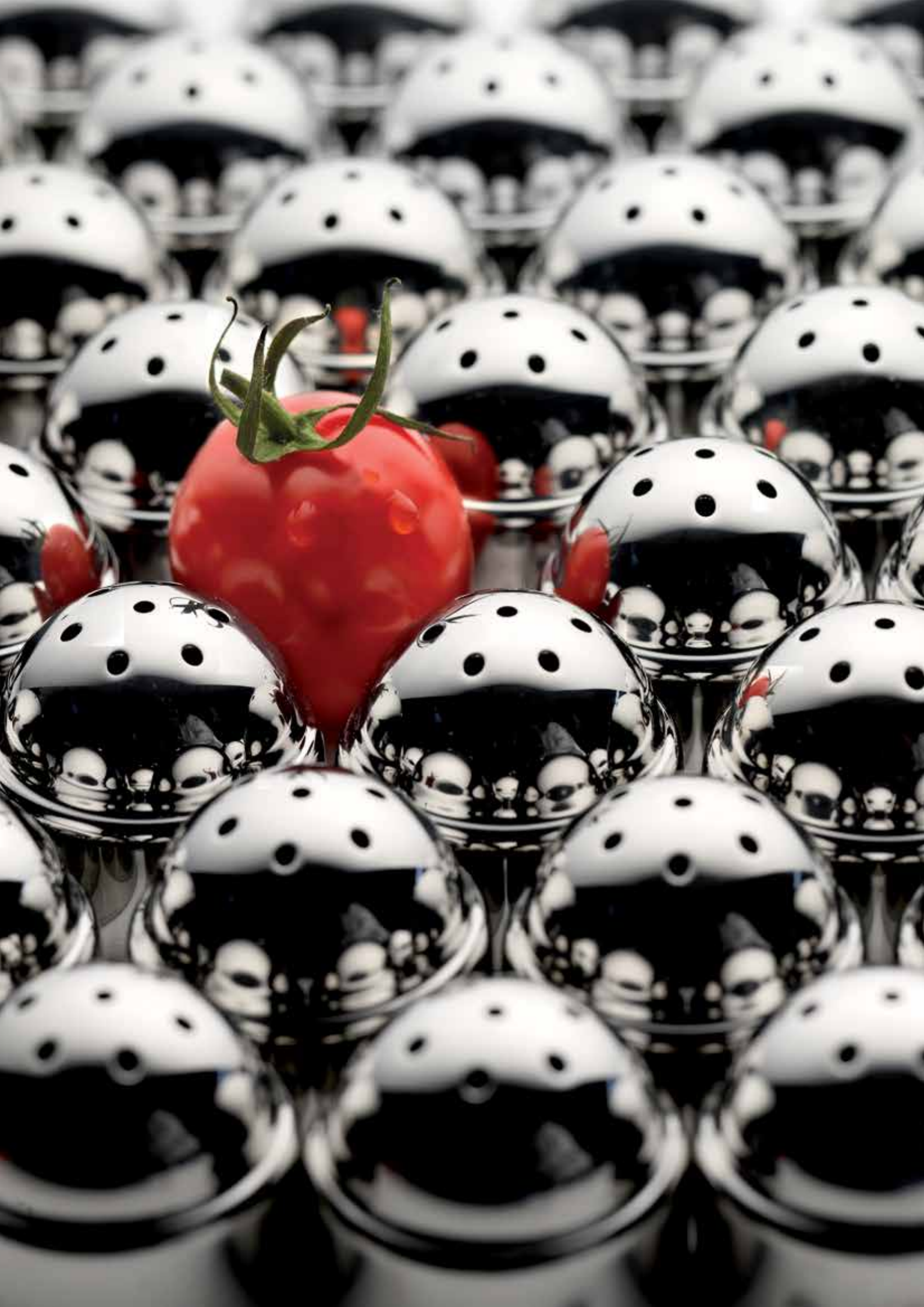
Avvertenze vedi pag. 365 - **Instructions** see page 365

CARATTERISTICHE TECNICHE

Technical informations

ACCIAIO INOX 18/10 - AISI 304 viene fornito esclusivamente dalle principali acciaierie europee.
La sua eccezionale resistenza alla ruggine, la brilantezza e le caratteristiche igieniche soddisfano i requisiti della moderna gastronomia. Esso infatti resiste agli acidi contenuti nei prodotti alimentari, nei detersivi.
L'acciaio Inox 18/10 è antiurto e particolarmente adatto al lavaggio in lavastoviglie.
POLICARBONATO - PC é un polimero di pregio racchiude alcune caratteristiche della plastica, dell'acciaio e del vetro. La trasparenza si avvicina al 90%. La resistenza meccanica alla deformazione ha una elevata resistenza all'urto. L'elevata stabilità dimensionale viene garantita fino ad una temperatura di 130 gradi. In presenza di fiamma è autoestinguente. Non resiste a: soluzioni alcaline, acetone, ammoniaca, benzolo ed alcool metilico. Il materiale è sicuro dal punto di vista fisiologico e può andare a contatto con gli alimenti.
VETRO delle ciotole è per alimenti, infrangibile.
PORCELLANA è per alimenti, non presenta tracce di sostanze dannose, né cessioni di elementi pericolosi.
FAGGIO Il tagliere in faggio lamellare è garantito a norma di legge, è trattato per non assorbire odori e ritenere umidità. Deve essere lavato a mano ed asciugato.
RESISTENZE Sono adatte ad un voltaggio di 220 Volts. Conformi alle norme CEE.

18/10 AISI 304 STAINLESS STEEL is supplied almost exclusively by the main European steelworks. Its exceptional rust resistance, its brilliance and hygienic qualities satisfy the requirements of modern gastronomy; in fact, it resists the acids contained in foodstuffs, detergents and is shockproof. 18/10 steel is dishwasher safe.
POLYCARBONATE - PC is a valuable polymer that has some characteristics from plastics, steel and glass. Its transparency is close to 90%. Its strain strength has a high impact strength. Its high dimensional stability is guaranteed up to a 130-degree temperature. In the presence of flame, it is self-extinguishing. Warning: it does not withstand: alkaline solutions, acetone, ammonia, benzol and methyl alcohol. The material is safe from the physiological point of view and can get in touch with food.
GLASS of bowls is suitable for food usage and is unbreakable.
CHINA is suitable for food usage and does not contain harmful substances or release dangerous elements.
BEECHWOOD The laminar beechwood board complies with the rules in force and is treated not to absorb smells and humidity. It must be hand washed and dried with care.
RESISTANCES Suitable for a 220 Volt In compliance with CEE norm.



RICAMBI

SpareParts

PiècesDeRechanges

Ersatzteile

PiezasDeRepuesto

Per alimenti
Suitable for foodstuffs
Apte au contact avec les aliments
Für Lebensmittel
Apto para alimentos

Garantito per lavastoviglie
Disshwasher safe
Inalterable dans lave-vaisselle
Spuelmaschinenfest
Apto para lavavajillas

RICAMBI BUFFET

Spare parts for buffet line

CUPOLA TONDA
Dome lid - Cloche ronde
Rolltop - Campana
Cod. 97150111

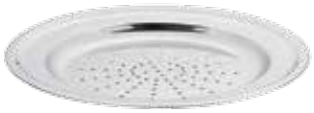
cm	**Euro**
47,5	**67,02**

FORNELLETTO INOX
Heater - Fourneau
Kocher -Quemadores
Cod. 97200078

cm	h cm	**Euro**
9-18	6,5	**9,82**

PORTA BURRO
butter tray - Porte-beurre
Butterschale - Porta-mantequilla
Cod. 50933135

Ø cm	**Euro**
35	**22,00**



SET PORCELLANA TONDA DA FORNO
Composta da 1 ciotola tonda + 5 settori - 6 sector chinaware with inner bowl - Porcelaine à secteurs avec bol intérieur - Runder porzellan einsatz - Juego porcelana
Cod. 97150103

Ø cm	h cm	**Euro**
49	9	**188,98**

CIOTOLA INTERNA CENTRALE
Central bowl - Coupe intérieure centrale
Innere, zentralschüssel - Cuenco interior central
Cod. 97150104

Ø cm	h cm	**Euro**
19	9	**24,48**

SETTORE INTERNO 1/5
Internal sector - Secteur intérieur
Einsatz runde Schale - Medialuna interior
Cod. 97150105

cm	h cm	**Euro**
28	14	**33,30**

CONTENITORE ISOLANTE CON COLONNA REFRIGERANTE
Dispenser tank - Récipient isolant
Isolierbehälter - Porte aislante

Cod.	Ø cm	**Euro**
97150038	16	**104,12**
97150039	20	**121,46**

GLACETTE REFRIGERANTE (cm 20x9,8)
Refrigerating brick - Briquette réfrigerante
Kühlakku - Refrigerado
Cod. 97150276
Euro 2,66

BROCCA IN VETRO
Jug - Carafe
Krüge - Jarra
Cod. 97200096

Lt	**Euro**
1,5	**35,28**

RICAMBIO CARAFFA TERMICA
Vacuum jug
Cod. 97100111
Euro 9,26

TAGLIERE IN FAGGIO
Beechwood board - Hachoir en hêtre
Küchenbrett aus Buche - Tabla de haya
Cod. 97150115
Euro 40,40

Il tagliere in faggio e' garantito a norma di legge, trattato per non assorbire odori ed umidità. Deve essere lavato a mano ed asciugato.
The beechwood board complies with the rules in force. It has been treated not to absorb smells and humidity. It must be hand-washed and dried with care.
Le hachoir en hêtre est garanti conforme aux dispositions légales, traité pour n'absorber ni odeurs ni humidité. Il est recommandé de le laver à la main et de le sécher soigneusement.
Das Brett entspricht den gesetzlichen Bestimmungen. Es wurde gegen Geruch- bzw Feuchtigkeitsaufnahme behandelt. Handspuelen und Abtrocken.
La tabla de haya está garantizada de conformidad con las leyes, está tratata para no absorber olores ni humedad. Lavarla a mano y secarla cuidadosamente.

RESISTENZA 220 VOLTS 700 WATT CON REGOLATORE
PER CHAFING DISH
220 v 700 w electric resistance for chafing dish
Résistance éléctrique 220 v – 700 w pour chauffe-plat
220 v 700 w elektrischer Widerstand für Chafing dish
Resistencia eléctrica 220 v – 700 w para hornillo
Cod. 97150118
Euro 238,48

RESISTENZA 220 VOLTS 50 WATT CON REGOLATORE
PER VASSOIO BRIOCHES
220 v 50 w electric resistance for heating tray for brioches
Résistance éléctrique 220 v – 50 w pour plateau chauffant pour viennoiseries
220 v 50 w elektrischer Widerstand für brioches ausgestattet
Resistencia eléctrica 220 v – 50 w para bandejia para bollerìa
Cod. 97150770
Euro 218,76

RUBINETTO COMPLETO SMONTABILE INTERAMENTE IN PPL
PPL faucet
Robinet démontable completement en PPL
Abnehmbarer hahn ganz aus PPL
Grifo desmontable completamente de PPL
Cod. 97150221
Euro 67,92

RICAMBI OLIERE-FORMAGGERE PITAGORA

Spare parts for Pitagora cruet sets and cheese bowls

VETRO OLIERA
Oil / vinegar glass - Burette - Ersatzflasche für essig/öl - Ampolla
Cod. 97200040 **Euro 10,14**

SALVAGOCCIA
Plastic drop-catcher - Protège-goutte
Ausgiesser plastik essig/öl - Impide-gotas
Cod. 97200054 **Euro 1,56**

CAPPUCCIO IN ACCIAIO INOX 18/10 PER VETRO OLIERA
18/10 Cup for oil/vinegar glass - Capuchon en acier 18/10 pour burette
Metallkappe - Capuchón ampolla de acero inoxidable
Cod. 97200056 **Euro 3,52**

VETRO SALE E PEPE
Salt/pepper glass - Salière - Ersatzglas pfeffer/salz - Salero
Cod. 97200045 **Euro 4,98**

CAPPUCCIO IN ACCIAIO INOX 18/10 PER SALINO
18/10 Salt cup for salt/pepper glass - Capuchon pour salière en acier inoxydable 18/10 - Metallkappe salz - Capuchón salero de acero inoxidable
Cod. 97200052 **Euro 3,42**

CAPPUCCIO PEPE IN ACCIAIO INOX 18/10
18/10 Pepper cup for salt/pepper glass - Capuchon pour poivrière en acier inoxydable 18/10 - Metallkappe pfeffer - Capuchón pimiento de acero inoxidable
Cod. 97200051 **Euro 3,42**

CAPPUCCIO UNIV. INOX 18/10 PER STUZZICADENTI INCARTATI 18/10
Universal toothpicks cup - Capuchon en acier inoxydable 18/10 pour cure-dents - Universalkäppchen zahnstocher - Capuchón univ. Para palillos limpiadientes en empapelados
Cod. 97200053 **Euro 2,98**

VETRO PER FORMAGGERA
Cheese bowl glass - Verre pour fromagère
Glas für käsedose - Cristal para quesera
Cod. 97200050 **Euro 6,74**

RICAMBI OLIERE E FORMAGGERE

Spare parts forcruet sets and cheese bowls

VETRO OLIERA
Oil/vinegar glass - Burette - Menage - Ampolla
Cod. 97200060

Mod.	Euro
Nouvelle Cuisine / Progetto	7,06

SALVAGOCCIA
Plastic drop-catcher - Protège-goutte - Stöpsel - Protector de gotas
Cod. 97200062

Mod.	Euro
Nouvelle Cuisine / Progetto	0,88

CAPPUCCIO 18/10 PER VETRO OLIERA
18/10 Cup for oil/vinegar glass - Capuchon 18/10 pour burette
Kappe für Menage 18/10 - Capuchón ampolla 18/10
Cod. 97200059

Mod.	Euro
Nouvelle Cuisine / Progetto	3,22

SALINO
Salt/pepper glass - Salière - Salzstreuer - Salero
Cod. 97200061

Mod.	Euro
Nouvelle Cuisine / Progetto	1,90

CAPPUCCIO IN ACCIAIO INOX 18/10 PER SALINO
18/10 Salt cup for salt/pepper glass
Capuchon en acier inoxydable pour salière
Salzstreuerkappe aus Stahl inox
Capuchón salero de acero inoxidable
Cod. 97200058

Mod.	Euro
Nouvelle Cuisine / Progetto	2,98

CAPPUCCIO IN ACCIAIO INOX 18/10 PER PEPE/STUZZICADENTI
18/10 Pepper/toothpicks cup for salt/pepper glass
Capuchon en acier inoxydable pour poivrière
Kappe aus Stahl inox für Pfeffer Salz-und Zahnstocher
Capuchón pimiento/palillos de acero inoxidable
Cod. 97200057

Mod.	**Euro**
Nouvelle **Cuisine** / Progetto	**2,98**

CAPPUCCIO UNIV. INOX 18/10 PER STUZZICADENTI INCARTATI
18/10 Universal toothpicks cup
Capuchon en acier inoxydable 18/10 pour cure-dents
Universalkäppchen zahnstocher
Capuchón univ. Para palillos limpiadientes en empapelados
Cod. 97200053

Mod.	**Euro**
Nouvelle **Cuisine** / Progetto	**2,98**

VETRO PER FORMAGGERA
Cheese bowl glass
Verre pour fromagère
Glas für Käsedose
Cristal para quesera
Cod. 97200035

Mod.	**Euro**
Nouvelle **Cuisine** / Progetto	**2,20**

CONDIZIONI GENERALI DI VENDITA

General sales conditions

Con il conferimento dell'ordine il Cliente accetta integralmente le condizioni di vendita e di consegna di seguito elencate:

PREZZI L'attuale quotazione a listino si intende per merce resa franco nostro stabilimento. La merce é venduta ai prezzi in Euro in vigore all'atto della spedizione dell'ordine. La ditta si riserva la facoltà di modificare in qualsiasi momento i prezzi di vendita. Per imballo e confezionamento addebito 1%.

CONSEGNA Per giorno di consegna viene inteso quello indicato nella bolla di consegna controfirmata dal corriere. Il termine di consegna, essendo vincolato alle possibilità del momento e potendo variare per motivi indipendenti dalla volontà della ditta, é inteso come approssimativo e non impegnativo. Il mancato rispetto da parte nostra del termine di consegna concordato non dà diritto al Cliente di annullare l'ordine, protrarre il pagamento, richiedere un indennizzo, compenso o penale qualsiasi.

RECLAMI La merce viaggia a rischio e pericolo del destinatario anche nel caso in cui la merce viaggi in porto franco. Il Cliente deve verificare la merce all'atto della consegna. Tutti i reclami riferentesi alla qualità della merce devono essere comunicati a mezzo raccomandata o fax entro otto giorni dal ricevimento della merce pena la decadenza di qualsiasi diritto. Per qualsiasi contestazione é competente esclusivamente il Foro di Brescia.

PAGAMENTO Da convenirsi all'ordine.

La merce rimane di riservato dominio della ditta PINTI INOX fino all'avvenuto pagamento.

Per tutto quanto non previsto esplicitamente si fa riferimento a quanto previsto dal Codice Civile.

Gli articoli esposti nel presente catalogo si intendono a solo titolo informativo e senza alcun impegno da parte della PINTI INOX.

MISURE E CAPACITÀ sono puramente indicative.

La PINTI INOX si riserva il diritto insindacabile di apportare, anche senza preavviso, tutte le modifiche e le migliorie richieste da esigenze commerciali e/o tecniche di qualsiasi natura.

RESA E TRASPORTO In Italia su richiesta:

Area Nord 1,5% del valore della fattura

Area centro 2,5% del volore della fattura

Area Sud 3% del valore della fattura

Isole 4% del valore della fattura

Per ordini inferiori a 1000 € di imponibile saranno addebitati 25 € per gestione imballo.

URGENZE in caso di necessità particolari, è possibile richiedere la spedizione di un ordine nelle 24 ore con corriere espresso priority: se confermato, il costo del servizio è di € 40,00 più eventuali spese di trasporto

Qualora fosse richiesta la sponda idraulica verrà addebitato il costo del servizio di euro 50,00 per consegna.

When the order is conferred, the customer will integrally accept the selling and delivery conditions listed herebelow:

PRICES the current price list is to be considered ex our factory. The goods are sold with prices in EURO valid at the time of the shipping. We reserve the right to decide about the modification of the current selling prices in every up to moment. For packing and packaging there will be a debit of 1%.

DELIVERY the delivery day is the one indicated in the delivery note countersigned by the courier. The delivery term is approximate and not binding as it is tied up to the current possibilities and may vary because of reasons not related to the company's will. Should we not observe the agreed delivery terms, the customer has not the right to cancel the order, postpone the payment, require any sort of refund, compensation or penality.

COMPLAINTS the goods are carried at consignee's risk. The customer must verify the goods upon receipt. Any sort of complaint concerning the quantity or the quality of the goods must be sent by registered mail within eight days after the receipt of the goods, or any right for complaining will be lost. Any arbitration or disputes will be governed by the Italian laws.

PAYMENT to be agreed with the order.

Pinti Inox is the sole owner of the goods until the full payment is effected.

For whatever not explicitely mentioned hereabove, please refer to the Civil Code.

The articles shown in the present catalogues have merely an informative function, and do not bind Pinti Inox.

MEASUREMENTS AND CAPACITIES are indicative.

Pinti Inox reserves the unquestionable right to either modify or improve any item-even without notice-because of market and/or technical requirements.

MINIMUM ORDER 1000,00 euros.

TIE pag.76

E S P O S I T O R I

D i s p l a y

P r é s e n t o i r

W a n d a u s s t e l l e r

E x p o s i t o r

ESPOSITORI

Display

ESPOSITORE ORANGE SPOT
CON 45 GANCI E RIPIANO
Display with 45 hooks and shelf
Cod. 99900053

largh.	prof.	altez.	**Euro**
70	50	220	**661,50**

STRUTTURA ESPOSITORE
PER ORANGE SPOT
Orange Spot display
99900161
Euro 293,06

GANCI PER ORANGE SPOT
Orange Spot hooks
99900056
Euro 6,06

MODULO PORTAPOSATE
PER ORANGE SPOT
(14 NICCHIE)
cutleries shelf Orange Spot display
99900057
Euro 165,38

RIPIANO PER ORANGE SPOT
Orange Spot shelf
99900160
Euro 95,56

espositore Orange Spot con serie Astra
Orange Spot display with Astra kitchentools

99900053 espositore Orange Spot con 45 ganci
Orrange Spot display with 45 hooks

espositore Orange Spot con serie Ellisse
Orange Spot display with Ellisse kitchentools

99900053 espositore Orange Spot con 45 ganci
Orrange Spot display with 45 hooks

espositore Orange Spot con coltelli Professional
Orange Spot display with Professional knives

99900053 espositore Orange Spot con 45 ganci
Orrange Spot display with 45 hooks

espositore Orange Spot con serie Molle
Orange Spot display with Tongs

99900053 espositore Orange Spot con 45 ganci
Orrange Spot display with 45 hooks

STRUTTURA ESPOSITORE GDO
GDO display

Cod.	largh.	prof.	altez.	**Euro**
99900120	66,5	60	220	**363,48**
99900121	100	60	220	**430,44**
99900122	133	60	220	**474,62**

RIPIANO CON PORTA PREZZO FRONTALE
shelve with frontal datastrips

Cod.	cm	**Euro**
99900177	66,5x50	**82,16**
99900176	100x50	**70,72**
99900175	133x50	**56,06**

BARRA PER GANCI
bar for hooks

Cod.	cm	**Euro**
99900144	66,5	**30,80**
99900145	100	**30,80**
99900146	133	**37,70**

GANCI (10 PZ)
hooks (10 pcs)
99900147
Euro 82,40

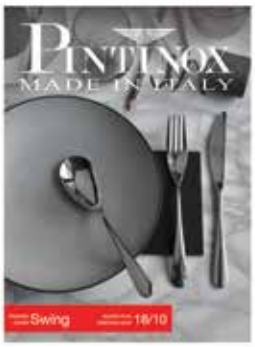
PORTA PREZZO (10 PZ)
price holder (10 pcs)
99900148
Euro 10,30

BASE ESPOSITORE PALL BOX POSATE PER CROWNER PERSONALIZZATI (6 nicchie)
Display - Présentoir
Wandaussteller - Expositor
Cod. 99900112

largh.	prof.	altez.	**Euro**
60	40	200	**360,40**

crowner Palace
Palace crowner
99900113
Euro 66,00

crowner Privilege
Privilege crowner
99900114
Euro 66,00



crowner Swing
Swing crowner
99900115
Euro 66,00

crowner Maitre
Maitre crowner
99900116
Euro 66,00

ESPOSITORE PALL BOX PER PADELLE
Pall box display for frying pans - Présentoir - Wandaussteller - Expositor
Cod. 99900014

largh.	prof.	altez.	**Euro**
40	66	136	**65,42**

ESPOSITORE SENZA GANCI
Wall display (without hooks) - Présentoir mural (sans crochets)
Wandaussteller (ohne Haken) - Expositor de pared (sin ganchos)
Cod. 99900028

lungh.	prof.	altez.	**Euro**
100	44	220	**494,66**

GANCI (50 PZ PER CONFEZIONE)
Hooks (50 pcs) - Crochets (50 pcs)
Haken (50 er pack) - Ganchos (50 piezas)
Cod. 99900032 **Euro 189,88**

RIPIANO PIANO (3 PZ PER CONFEZIONE)
Flat shelf (3 pcs) - Rayon orizontal (3 pcs)
Flachboden (3 er pack) - Estante plano (3 piezas)
Cod. 99900033

cm	**Euro**
50	**189,88**

ESPOSITORE CURVO
Bent display (without shelves) - Présentoir courbé (sans rayons)
Bogenförmiger Aussteller (ohne Böden) - Expositor curvado (sin estantes)
Cod. 99900027

lungh.	prof.	altez.	**Euro**
100	44	220	**542,20**

GANCI (50 PZ PER CONFEZIONE)
Hooks (50 pcs) - Crochets (50 pcs)
Haken (50 er pack) - Ganchos (50 piezas)
Cod. 99900032 **Euro 189,88**

RIPIANO PIANO (3 PZ PER CONFEZIONE)
Flat shelf (3 pcs) - Rayon orizontal (3 pcs)
Flachboden (3 er pack) - Estante plano (3 piezas)
Cod. 99900036

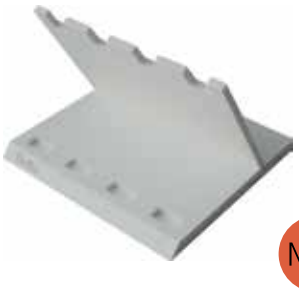
cm	**Euro**
30	**189,88**

PORTAQUATERNA LEGNO (15 PZ PER CONFEZIONE)
4 pz wooden display (15 pcs) - Preséntoir en bois 4 pcs (15 pcs)
Holzdisplay 4 Tlg (15 er pack) - Expositor 4 piezas (15 piezas)
Cod. 99900035

lungh.	prof.	altez.	**Euro**
18,5	15	27	**129,34**

PORTAQUATERNA PINTINOX
Display 4 pcs - Preséntoir 4 pcs
Display 4 Tlg - Expositor 4 piezas
Cod. 92903052

lungh.	prof.	altez.	**Euro**
15,5	14	10,2	**12,50**



NEW

S E Z I O N E
E S P L I C A T I V A

Technical Information

Information Technique

Technische Informationen

Información Técnica

LA COSTRUZIONE DELLE POSATE

Cutlery manufacturing process

1
Lamiera da coils
Coils sheet

2
Tranciatura
Blanking

3
Laminazione
Rolling

4
Ritrancio tazza
Bowl cutting

5
Coniatura
Embossing

6
Lucidatura prodotto finito
Polishing finished product

LA COSTRUZIONE DEI COLTELLI

Knife manufacturing process

a) **Coltello monoblocco con lama temperata**

Solid knife with hardened blade

1 **AISI 420**
Barra d'acciaio
Steel bar

2
Partic. fucinato
Forged piece

3
Partic. ritranciato
Blanked piece

4
Partic. molato
Ground piece

5
Prodotto finito
Finished product

b) **Coltello con manico cavo e lama fucinata**

Hollow handle knife with forged blade

1
Lama fucinata
Forged blade

2
Manico cavo
Hollow handle

L'ACCIAIO

The steel

Acciaio inox 18/10

Acciaio 18% cromo

Le divese qualità di acciai per posate. L'acciaio inox 18/10 AISI 304 e inox 18% cromo AISI 430, vengono forniti esclusivamente dalle principali acciaierie europee. La loro eccezionale resistenza alla ruggine, la brillantezza e le caratteristiche igieniche soddisfano i requisiti della moderna gastronomia; essi infatti resistono agli acidi contenuti nei generi alimentari e nei detersivi ed é antiurto. Gli acciai AISI 304 e 430 sono particolarmente adatti al lavaggio in lavastoviglie.

18/10 stainless steels

18% chrome stainless steels

The different steel grade used for cutlery. Pinti 18/10 AISI 304 and 18% CHROME AISI 430 stainless steel are supplied almost exclusively by the main European steelworks. Their exceptional rust resistance, their brilliance and hygienic qualities satisfy the requirements of modern gastronomy; in fact, they resist the acids contained in foodstuffs, detergents and they are shockproof. 18/10 and 18% chrome are dishwasher safe.

USO E MANUTENZIONE

Use and care advise

Inossidabilità dell'acciaio usato per coltelli e lame.

In ottemperanza alla legge n° 126 del 10/04/91 "Norme per l'informazione del consumatore" si informano gli utilizzatori di lame e coltelleria circa l'uso corretto del prodotto per evitare fenomeni corrosivi.

- Lavare le lame immediatamente dopo l'uso.
- Utilizzare detergenti neutri o debolmente alcalini.
- Evitare di strofinare lame e coltelli con:

a) prodotti abrasivi soprattutto se contenenti cloro.

b) pagliette metalliche o sintetiche.

- Non impiegare per il lavaggio ipocloriti (candeggina), ne detergenti contenenti cloro o cloruri liberi.
- Asciugare subito dopo il lavaggio con panni morbidi e assorbenti.
- L'asciugatura in lavastoviglie non é in genere sufficiente ad evitare rischi di corrosione, é pertanto necessario effettuare una accurata asciugatura a mano immediatamente dopo il ciclo di lavaggio. Le precauzioni succitate sono indispensabili per evitare danni irreparabili a lame e coltelli.

Rust-proof characteristics of steel used to make knives and blades.

In compliance with the Law no. 126 of 10/04/1991 "Information to Consumer", we hereby advise users of blades and knives on proper use of these products to prevent their rusting.

- Wash blades immediately after use.

- Use neutral or slightly alkaline detergents.

- Do not rub blades and knives with:

a) abrasive products (mainly those containing chlorine)

b) metal or synthetic wools.

- Do not wash with hypochlorites (bleach) or detergents containing chlorine or free chlorides.

- Dry immediately after washing with a soft or absorbing cloth.

- Generally, drying in dish-washers does not prevent rusting; therefore, dry manually immediately after washing in dish-washers. Strictly follow these advices to prevent blades and knives from being irreparably damaged.

MANUTENZIONE DELL'ANTIADERENTE

Care advise of non-stick coatings

Lavare la padella nuova, per pulire è sufficente acqua calda e detersivo.
Clean the new frying-pan, clean with hot water and detergent.

Adatta al lavaggio in lavastoviglie
Can be washed in dish-washer

Permette di cucinare anche senza grassi
No-fat cooking

Detersivi e pagliette abrasivi possono essere usati solo se l'etichetta ne indica la compatibilità con i rivestimenti antiaderenti.
Detergents or abrasive steel wools can be used only if the label indicates they are compatible with non-stick coatings.

Prima dell'uso condizionare con olio.
Brush with oil before use.

Evitare le temperature estreme durante la cottura (non superate i 260°C).
Avoid extreme temperatures during cooking (do not exceed 260°C).

I marchi dei rivestimenti antiaderenti più avanzati tecnologicamente permettono anche l'utilizzo di utensili metallici.
The most technologically advanced trademarks of non-stick coatings can also be used with metal utensils.

STONE WASHED

	LEONARDO 050200..	VITTORIALE 164200..	BAGUETTE 083200..	SETTECENTO 205400..	PALACE 169200..	CASALI 210200..	STRESA 032400..
01	**€ 4,62**	**€ 5,16**	**€ 4,62**	**€ 3,98**	**€ 3,64**	**€ 3,64**	**€ 2,36**
02	**€ 4,62**	**€ 5,16**	**€ 4,62**	**€ 3,98**	**€ 3,64**	**€ 3,64**	**€ 2,36**
03	**€ 7,12**	**€ 7,68**	**€ 7,12**	**€ 6,44**	**€ 6,12**	**€ 5,78**	**€ 4,66**
L3	**-**	**-**	**-**	**-**	**-**	**-**	**€ 3,22**
04	**€ 4,52**	**€ 5,04**	**€ 4,52**	**€ 3,86**	**€ 3,64**	**€ 3,64**	**€ 2,36**
05	**€ 4,52**	**€ 5,04**	**€ 4,52**	**€ 3,86**	**€ 3,64**	**€ 3,64**	**€ 2,36**
06	**€ 7,00**	**€ 7,56**	**€ 7,00**	**€ 6,34**	**€ 6,12**	**€ 5,78**	**€ 4,56**
07	**€ 2,68**	**€ 2,78**	**€ 2,68**	**€ 2,36**	**€ 2,36**	**€ 2,24**	**€ 1,52**
08	**€ 2,68**	**€ 2,78**	**€ 2,68**	**€ 2,36**	**€ 2,36**	**€ 2,24**	**€ 1,52**
10	**€ 17,52**	**€ 17,52**	**€ 17,52**	**€ 16,66**	**€ 18,92**	**€ 16,66**	**€ 13,86**
11	**€ 8,08**	**€ 8,64**	**€ 8,08**	**€ 7,24**	**€ 7,66**	**€ 7,66**	**€ 6,04**
12	**€ 8,08**	**€ 8,64**	**€ 8,08**	**€ 7,24**	**€ 7,66**	**€ 7,66**	**€ 6,04**
17	**€ 3,54**	**€ 3,54**	**€ 3,54**	**€ 2,68**	**€ 2,68**	**€ 2,68**	**€ 1,72**
20	**€ 11,70**	**€ 11,70**	**€ 11,70**	**€ 11,12**	**€ 11,12**	**€ 11,12**	**€ 6,98**
39	**€ 4,38**	**€ 5,04**	**€ 4,38**	**€ 3,74**	**€ 3,64**	**€ 3,54**	**€ 2,26**
67	**€ 7,12**	**-**	**€ 7,12**	**-**	**€ 6,12**	**-**	**€ 4,66**

TXT

	SETTECENTO 205300..	PALACE 169300..	CASALI 210300..
01	**€ 6,44**	**€ 6,12**	**€ 4,98**
02	**€ 6,44**	**€ 6,12**	**€ 4,98**
03	**€ 10,46**	**€ 10,14**	**€ 8,06**
CC	**€ 15,36**	**€ 15,36**	**-**
04	**€ 6,32**	**€ 6,12**	**€ 4,98**
05	**€ 6,32**	**€ 6,12**	**€ 4,98**
06	**€ 10,36**	**€ 10,14**	**€ 8,06**
CD	**€ 15,26**	**€ 15,26**	**€ 13,52**
07	**€ 4,32**	**€ 4,32**	**€ 3,38**
08	**€ 4,32**	**€ 4,32**	**€ 3,38**
10	**€ 21,60**	**€ 23,86**	**€ 19,34**
11	**€ 12,18**	**€ 12,60**	**€ 10,34**
12	**€ 12,18**	**€ 12,60**	**€ 10,34**
17	**€ 4,64**	**€ 4,64**	**€ 3,82**
20	**€ 16,06**	**€ 16,06**	**€ 13,80**
39	**€ 6,22**	**€ 6,12**	**€ 4,88**

ALCHIMIQUE GOLD

	SETTECENTO 0JA400..	CASALI 0YA200..	VITTORIALE 0VA200..	BAGUETTE 0WA200.. *on demand*	PALACE 0ZA200.. *on demand*
01	**€ 9,44**	**€ 9,10**	**€ 10,60**	**€ 10,08**	**€ 9,10**
02	**€ 9,44**	**€ 9,10**	**€ 10,60**	**€ 10,08**	**€ 9,10**
03	**€ 12,14**	**€ 11,46**	**€ 13,34**	**€ 12,80**	**€ 11,80**
04	**€ 9,34**	**€ 9,10**	**€ 10,50**	**€ 9,98**	**€ 9,10**
05	**€ 9,34**	**€ 9,10**	**€ 10,50**	**€ 9,98**	**€ 9,10**
06	**€ 12,00**	**€ 11,46**	**€ 13,24**	**€ 12,68**	**€ 11,80**
07	**€ 6,96**	**€ 6,86**	**€ 7,40**	**€ 7,30**	**€ 6,96**
08	**€ 6,96**	**€ 6,86**	**€ 7,40**	**€ 7,30**	**€ 6,96**
10	**€ 40,46**	**€ 40,46**	**€ 41,28**	**€ 41,28**	**€ 42,68**
11	**€ 17,40**	**€ 17,84**	**€ 18,80**	**€ 18,26**	**€ 17,84**
12	**€ 17,40**	**€ 17,84**	**€ 18,80**	**€ 18,26**	**€ 17,84**
17	**€ 7,30**	**€ 7,30**	**€ 8,14**	**€ 8,14**	**€ 7,30**
20	**€ 27,20**	**€ 27,20**	**€ 27,76**	**€ 27,76**	**€ 27,20**
39	**€ 9,20**	**€ 9,00**	**€ 10,50**	**€ 9,86**	**€ 9,10**
67	**-**	**-**	**-**	**€ 12,80**	**€ 11,80**

ALCHIMIQUE BRONZE

	SETTECENTO 0JB400..	CASALI 0YB200..	BAGUETTE 0WB200..	VITTORIALE 0VB200.. *on demand*	PALACE 0ZB200.. *on demand*
01	**€ 12,76**	**€ 12,42**	**€ 13,38**	**€ 13,92**	**€ 12,42**
02	**€ 12,76**	**€ 12,42**	**€ 13,38**	**€ 13,92**	**€ 12,42**
03	**€ 15,58**	**€ 14,92**	**€ 16,26**	**€ 16,80**	**€ 15,24**
04	**€ 12,64**	**€ 12,42**	**€ 13,28**	**€ 13,82**	**€ 12,42**
05	**€ 12,64**	**€ 12,42**	**€ 13,28**	**€ 13,82**	**€ 12,42**
06	**€ 15,46**	**€ 14,92**	**€16,12**	**€ 16,68**	**€ 15,24**
07	**€ 8,36**	**€ 8,26**	**€ 8,68**	**€ 8,80**	**€ 8,36**
08	**€ 8,36**	**€ 8,26**	**€ 8,68**	**€ 8,80**	**€ 8,36**
10	**€ 43,44**	**€ 43,44**	**€ 44,30**	**€ 44,30**	**€ 45,70**
11	**€ 20,08**	**€ 20,52**	**€ 20,92**	**€ 21,48**	**€ 20,52**
12	**€ 20,08**	**€ 20,52**	**€ 20,92**	**€ 21,48**	**€ 20,52**
17	**€ 8,68**	**€ 8,68**	**€ 9,54**	**€ 9,54**	**€ 8,68**
20	**€ 28,80**	**€ 28,72**	**€ 29,38**	**€ 29,38**	**€ 28,80**
39	**€ 12,54**	**€ 12,32**	**€ 13,18**	**€ 13,82**	**€ 12,42**
67	**-**	**-**	**€ 16,26**	**-**	**€ 15,24**

ALCHIMIQUE TITANIUM

	SETTECENTO 0JC400..	CASALI 0YC200..	PALACE 0ZC200..	VITTORIALE 0VB200.. *on demand*	BAGUETTE 0WC200.. *on demand*
01	**€ 12,76**	**€ 12,42**	**€ 12,42**	**€ 13,92**	**€ 13,38**
02	**€ 12,76**	**€ 12,42**	**€ 12,42**	**€ 13,92**	**€ 13,38**
03	**€ 15,58**	**€ 14,92**	**€ 15,24**	**€ 16,80**	**€ 16,26**
04	**€ 12,64**	**€ 12,42**	**€ 12,42**	**€ 13,82**	**€ 13,28**
05	**€ 12,64**	**€ 12,42**	**€ 12,42**	**€ 13,82**	**€ 13,28**
06	**€ 15,46**	**€ 14,92**	**€ 15,24**	**€ 16,68**	**€16,12**
07	**€ 8,36**	**€ 8,26**	**€ 8,36**	**€ 8,80**	**€ 8,68**
08	**€ 8,36**	**€ 8,26**	**€ 8,36**	**€ 8,80**	**€ 8,68**
10	**€ 43,44**	**€ 43,44**	**€ 45,70**	**€ 44,30**	**€ 44,30**
11	**€ 20,08**	**€ 20,52**	**€ 20,52**	**€ 21,48**	**€ 20,92**
12	**€ 20,08**	**€ 20,52**	**€ 20,52**	**€ 21,48**	**€ 20,92**
17	**€ 8,68**	**€ 8,68**	**€ 8,68**	**€ 9,54**	**€ 9,54**
20	**€ 28,80**	**€ 28,72**	**€ 28,80**	**€ 29,38**	**€ 29,38**
39	**€ 12,54**	**€ 12,32**	**€ 12,42**	**€ 13,82**	**€ 13,18**
67	**-**	**-**	**€ 15,24**	**-**	**€ 16,26**

TREASURE GOLD

	SETTECENTO 08A000..	BAGUETTE 06A000..	SYNTHESIS 15A000..	OLIVIA 14A000..
01	**€ 8,68**	**€ 9,20**	**€ 8,26**	**€ 9,44**
02	**€ 8,68**	**€ 9,20**	**€ 8,26**	**€ 9,44**
03	**€ 11,14**	**€ 11,80**	**€ 10,80**	**€ 12,14**
04	**€ 8,56**	**€ 9,20**	**€ 8,26**	**€ 9,44**
05	**€ 8,56**	**€ 9,20**	**€ 8,26**	**€ 9,44**
06	**€ 11,04**	**€ 11,60**	**€ 10,80**	**€ 12,14**
07	**€ 6,26**	**€ 6,58**	**€ 6,22**	**€ 6,86**
08	**€ 5,74**	**€ 5,96**	**€ 5,70**	**€ 6,34**
17	**€ 7,40**	**€ 8,26**	**€ 7,40**	**€ 8,46**

TREASURE BRONZE

	SETTECENTO 08B000..	BAGUETTE 06B000..	SYNTHESIS 15B000..	OLIVIA 14B000..
01	**€ 11,86**	**€ 12,40**	**€ 11,56**	**€ 12,76**
02	**€ 11,86**	**€ 12,40**	**€ 11,56**	**€ 12,76**
03	**€ 14,34**	**€ 15,00**	**€ 14,24**	**€ 15,58**
04	**€ 11,76**	**€ 12,40**	**€ 11,56**	**€ 12,76**
05	**€ 11,76**	**€ 12,40**	**€ 11,56**	**€ 12,76**
06	**€ 14,24**	**€ 14,80**	**€ 14,24**	**€ 15,58**
07	**€ 7,70**	**€ 8,00**	**€ 7,72**	**€ 8,36**
08	**€ 7,70**	**€ 7,90**	**€ 7,72**	**€ 8,36**
17	**€ 10,58**	**€ 11,46**	**€ 10,72**	**€ 11,78**

TREASURE TITANIUM

	SETTECENTO 08C000..	BAGUETTE 06C000..	SYNTHESIS 15C000..	OLIVIA 14C000..
01	**€ 11,86**	**€ 12,40**	**€ 11,56**	**€ 12,76**
02	**€ 11,86**	**€ 12,40**	**€ 11,56**	**€ 12,76**
03	**€ 14,34**	**€ 15,00**	**€ 14,24**	**€ 15,58**
04	**€ 11,76**	**€ 12,40**	**€ 11,56**	**€ 12,76**
05	**€ 11,76**	**€ 12,40**	**€ 11,56**	**€ 12,76**
06	**€ 14,24**	**€ 14,80**	**€ 14,24**	**€ 15,58**
07	**€ 7,70**	**€ 8,00**	**€ 7,72**	**€ 8,36**
08	**€ 7,70**	**€ 7,90**	**€ 7,72**	**€ 8,36**
17	**€ 10,58**	**€ 11,46**	**€ 10,72**	**€ 11,78**

TREASURE TOTAL BLACK

	SETTECENTO 1AD000..
01	**€ 8,36**
02	**€ 8,36**
03	**€ 10,84**
04	**€ 6,40**
05	**€ 6,40**
06	**€ 8,88**
07	**€ 4,30**
08	**€ 4,10**
17	**€ 4,52**

TREASURE INFINITO

	GOLD 19A000..	BRONZE 19B000..	TITANIUM 19C000..	TOTAL BLACK 19D000..
01	**€ 9,44**	**€ 12,62**	**€ 12,62**	**€ 9,06**
02	**€ 9,44**	**€ 12,62**	**€ 12,62**	**€ 9,06**
03	**€ 10,72**	**€ 13,90**	**€ 13,90**	**€ 9,16**
04	**€ 9,34**	**€ 12,52**	**€ 12,52**	**€ 6,54**
05	**€ 9,34**	**€ 12,52**	**€ 12,52**	**€ 6,54**
06	**€ 10,40**	**€ 13,60**	**€ 13,60**	**€ 8,10**
07	**€ 7,48**	**€ 8,92**	**€ 8,92**	**€ 5,40**
08	**€ 6,86**	**€ 8,82**	**€ 8,82**	**€ 5,06**
17	**€ 8,40**	**€ 11,60**	**€ 11,60**	**€ 5,40**
25	**€ 9,44**	**€ 12,62**	**€ 12,62**	**€ 7,12**
38	**€ 9,16**	**€ 12,36**	**€ 12,36**	**€ 6,64**
39	**€ 9,12**	**€ 12,32**	**€ 12,32**	**€ 7,30**
FB	**€ 9,12**	**€ 12,32**	**€ 12,32**	**€ 6,60**
28	**€ 9,38**	**€ 12,56**	**€ 12,56**	**€ 6,60**
29	**€ 9,38**	**€ 12,56**	**€ 12,56**	**€ 7,44**

MYSTIQUE

	PALLADIUM 059600..	OLIVIA 049600..	SWING 088600..	MILLENIUM 227600..	BERNINI 206600..	SYNTHESIS 203600..	STRESA 032600..	TUBE 112600..	DINNER R04600..
01	**€ 4,98**	**€ 4,98**	**€ 4,98**	**€ 5,10**	**€ 4,24**	**€ 3,82**	**€ 2,84**	**€ 2,10**	**€ 2,16**
02	**€ 4,98**	**€ 4,98**	**€ 4,98**	**€ 5,10**	**€ 4,24**	**€ 3,82**	**€ 2,84**	**€ 2,10**	**€ 2,16**
03	**€ 7,58**	**€ 7,58**	**€ 7,58**	**€ 7,58**	**€ 6,60**	**€ 6,14**	**€ 5,02**	**€ 4,04**	**-**
L3	**-**	**-**	**-**	**-**	**-**	**-**	**-**	**-**	**€ 2,66**
04	**€ 4,88**	**€ 4,88**	**€ 4,88**	**€ 5,00**	**€ 4,14**	**€ 3,70**	**€ 2,74**	**-**	**-**
05	**€ 4,88**	**€ 4,88**	**€ 4,88**	**€ 5,00**	**€ 4,14**	**€ 3,70**	**€ 2,74**	**-**	**-**
06	**€ 7,28**	**€ 7,28**	**€ 7,28**	**€ 7,28**	**€ 6,48**	**€ 6,04**	**€ 4,82**	**-**	**-**
07	**€ 3,08**	**€ 3,20**	**€ 3,08**	**€ 3,42**	**€ 2,78**	**€ 2,56**	**€ 1,92**	**€ 1,58**	**€ 1,58**
08	**€ 2,98**	**€ 3,20**	**€ 2,98**	**€ 3,20**	**€ 2,78**	**€ 2,56**	**€ 1,92**	**€ 1,58**	**-**
10	**€ 17,30**	**€ 19,34**	**€ 17,30**	**€ 17,30**	**€ 16,44**	**€ 17,30**	**€ 13,56**	**-**	**-**
11	**€ 8,52**	**€ 9,38**	**€ 8,52**	**€ 9,06**	**€ 7,66**	**€ 7,66**	**€ 6,38**	**-**	**-**
12	**€ 8,52**	**€ 9,38**	**€ 8,52**	**€ 9,06**	**€ 7,66**	**€ 7.66**	**€ 6,38**	**-**	**-**
17	**€ 3,86**	**€ 3,86**	**€ 3,86**	**€ 3,62**	**€ 2,98**	**€ 2,78**	**€ 2,02**	**€ 1,82**	**-**
20	**€ 12,28**	**€ 12,28**	**€ 12,28**	**€ 13,12**	**€ 11,74**	**€ 8,84**	**€ 7,34**	**-**	**-**
39	**€ 4,88**	**-**	**-**	**€ 4,98**	**-**	**-**	**€ 2,74**	**-**	**-**

TREASURE 50/50 BLACK

	BRAMANTE 1CE000..	ELLADE 1DF000..	HERMITAGE 1FF000..
01	**15,62**	**15,40**	**13,10**
02	**15,62**	**15,40**	**13,10**
03	**15,62**	**15,82**	**11,28**
04	**14,76**	**14,58**	**-**
05	**14,76**	**14,58**	**12,16**
06	**14,94**	**15,30**	**10,42**
07	**12,90**	**12,74**	**9,26**
08	**12,70**	**12,52**	**9,14**
17	**13,82**	**13,46**	**9,56**
39	**14,98**	**14,88**	**12,16**

TREASURE TXT

	SETTECENTO GOLD 2AA000..	PALACE TITANIUM 2BC000..
01	**€ 11,14**	**€ 14,02**
02	**€ 11,14**	**€ 14,02**
03	**€ 15,16**	**€ 18,02**
04	**€ 11,04**	**€ 14,02**
05	**€ 11,04**	**€ 14,02**
06	**€ 15,06**	**€ 18,02**
07	**€ 8,22**	**€ 9,66**
08	**€ 7,70**	**€ 9,66**
17	**€ 9,36**	**€ 12,54**
39	**€ 10,94**	**€ 14,02**

FILO ORO / GOLD

	LEONARDO 050900..	BERNINI 206900..	SIRIO 226900..	AMERICA 224900..	SETTECENTO 205900..	FILET 054900..
01	**€ 4,92**	**€ 3,98**	**€ 3,54**	**€ 3,12**	**€ 4,26**	**€ 4,16**
02	**€ 4,92**	**€ 3,98**	**€ 3,54**	**€ 3,12**	**€ 4,26**	**€ 4,16**
03	**€ 7,46**	**€ 6,24**	**€ 6,80**	**€ 5,46**	**€ 6,74**	**€ 7,38**
04	**€ 4,82**	**€ 3,98**	**€ 3,54**	**€ 3,12**	**€ 4,16**	**€ 4,16**
05	**€ 4,82**	**€ 3,98**	**€ 3,54**	**€ 3,12**	**€ 4,16**	**€ 4,16**
06	**€ 7,36**	**€ 6,24**	**€ 6,68**	**€ 5,46**	**€ 6,64**	**€ 7,38**
07	**€ 3,12**	**€ 2,68**	**€ 2,58**	**€ 2,04**	**€ 2,78**	**€ 3,20**
08	**€ 3,12**	**€ 2,68**	**€ 2,48**	**€ 2,04**	**€ 2,78**	**€ 3,08**
10	**€ 16,94**	**€ 15,86**	**€ 15,32**	**€ 14,68**	**€ 16,48**	**€ 16,94**
11	**€ 8,24**	**€ 7,18**	**€ 6,96**	**€ 6,66**	**€ 7,48**	**€ 7,88**
12	**€ 8,24**	**€ 7,18**	**€ 6,96**	**€ 6,66**	**€ 7,48**	**€ 7,88**
17	**€ 3,98**	**€ 2,90**	**€ 2,78**	**€ 2,48**	**€ 2,98**	**€ 3,40**
20	**€ 12,00**	**€ 11,24**	**€ 8,36**	**€ 7,82**	**€ 11,64**	**€ 10,30**

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I N D I C E

I n d e x

I n d e x

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