



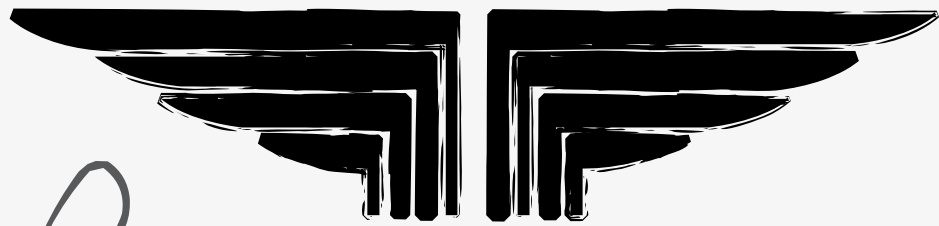
# PINTINOX

MADE IN ITALY

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HO  
RE  
CA

.....  
2015





*PINTINOX made in Italy*

RESTAURANT  
CATERING  
HOTEL  
RESTAURANT  
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RESTAURANT

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# HOtellerie REstaurant CAtering

Il catalogo HO.RE.CA. è la raccolta più 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 maßstabgetreue Abbildung 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.

In ottemperanza a quanto stabilito dal decreto legislativo DL 108 dt 25.01.92 e Dir. CEE 1935/2004 e 89/109, si precisa che la posateria, il pentolame ed il vasellame di nostra produzione portano i marchi:

*In compliance with what defined in the ministerial decree D.L. 108 dd 25.01.92 and Dir. EEC 1935/2004 and 89/109, the cutlery and the holloware we manufacture marked:*

**PINTI1929®**  
MADE IN ITALY

**PINTINOX**  
MADE IN ITALY



sono prodotti con materiali idonei al contatto con gli alimenti.  
*are produced with materials which can be in touch with foodstuff.*



**CLUB DEL BUONGUSTAIO**  
Città della gastronomia europea



CONFINDUSTRIA

**UNIONE NAZIONALE CONSUMATORI**  
COMITATO PROVINCIALE DI BRESCIA



## DET NORSKE VERITAS

### QUALITY MANAGEMENT SYSTEM CERTIFICATE

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

*Si attesta che / This certifies that*

*Il sistema di gestione per la qualità di / the quality management system of*

**PINTI INOX S.p.A.**

**Via Antonini, 87 - 25068 Sarezzo (BS) - Italy**

*È conforme ai requisiti della norma per i sistemi di gestione per la qualità*  
*Conforms to the quality management systems standard*

**UNI EN ISO 9001:2008 (ISO 9001:2008)**

*Questa certificazione è valida per il seguente campo applicativo:*  
*This certificate is valid for the following products or services:*

(Clarity clarifications regarding the scope and the applicability of the requirements of the standards may be obtained by consulting the certified organization)  
(Further clarifications regarding the scope and the applicability of the requirements of the standards may be obtained by consulting the certified organization)

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

*Design and manufacture of: cutlery, cookware for domestic, hotels and catering uses, stainless steel tableware and kitchen accessories*

Data Prima Emissione  
First Issue Date  
**2000-12-14**

Data di scadenza  
Expiry Date  
**2012-03-04**

Luogo e data  
Place and date  
**Agrate Brianza, (MI) 2009-06-28**

**SINCERT**  
ACCREDITATO PER LE CERTIFICAZIONI E SPUNTE

per l'Organismo di Certificazione  
for the Accredited Unit  
**DET NORSKE VERITAS ITALIA S.R.L.**

**Settore EA : 17**

ISO 9001 Accreditazione N. 10284  
ISO 9001 Accreditazione N. 10285  
ENIR Accreditazione N. 10286

Member-Unit Accreditated for Quality Management (ENIR) by  
Agency of CE and EF Market Management Authorities

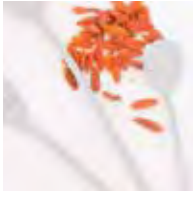
**Giuseppe Spalla**  
Lead Auditor

**Vittore Marangon**  
Management Representative

La validità del presente certificato è subordinata a sorveglianza periodica (ogni 6, 9 o 12 mesi) e al riesame completo del sistema con periodicità triennale  
The validity of this certificate is subject to periodical audits (every 6, 9 or 12 months) and the complete re-attestation of the system every three years

For validity in possession of the certificate, audits must be planned according to the schedule of the Standard (see clause 8.2.2) and the complete re-attestation of the system every three years. All the companies with valid certificate are registered in the following address: [www.bv.it](http://www.bv.it) and [www.dnv.com](http://www.dnv.com)

# Marchi Trademarks



**PINTI1929**<sup>®</sup>  
MADE IN ITALY

E' la linea piu'prestigiosa che racchiude 82 anni di storia con grande cura nei particolari e alle finiture.  
*This is the most prestigious line with a 82-years-old history characterized by great care for details and finishing.*

*La ligne la plus prestigieuse forte de 82 années d'histoire et qui se caractérise par le soin des détails et des finitions.*

*Ist die hochwertigste serie, welche 82 jahre geschichte umfasst, mit besonderer aufmerksamkeit gegenüber den details und der fertigung.*

*Es la línea de mayor prestigio que reúne 82 años de hi storia con gran atención en los detalles y en los acabados.*



**PINTINOX**  
MADE IN ITALY

Raggruppa tutti i prodotti di uso quotidiano mirati all'ottimizzazione del rapporto qualità prezzo.

*Gathers all products for every day life and with the best price/quality ratio*

*Cette marque réunit tous les produits d'emploi quotidien avec un très bon rapport qualité/prix.*

*Fasst alle produkte für den täglichen gebrauch zusammen, die auf die optimierung des qualitätspreisverhältnisses gezielt sind.*

*Agrupa todos los productos de uso diario dirigidos a optimizar la relación calidad precio.*



Marchio storico del mercato spagnolo identificato come prodotti di ottima qualità e finiture superiori destinati a un mercato esigente.

*Historical mark of the spanish market of top-quality products with superior finishing for an ever demanding market.*

*Marque historique du marché espagnol caractérisée par des produits de très bonne qualité et aux finitions soignées, destinés à un marché de plus en plus exigeant.*

*Historische marke des spanischen marktes, identifiziert als produkte mit sehr guter qualität und gehobener fertigung, bestimmt für einen anspruchsvollen markt.*

*Marca histórica del mercado español identificada como producto de óptima calidad y acabados superiores destinados a un mercado mas exigente.*



**MONIX**

Marchio storico della penisola Iberica, conosciuto ed identificato come miglior prodotto di largo consumo.

*Historical mark of the spanish peninsula which is considered as the best convenient product.*

*Marque historique d'Espagne, connue et considerée comme le meilleur produit de large consommation.*

*Historische marke der iberischen halbinsel, bekannt und identifiziert als bestes produkt für den breiten verbrauch.*

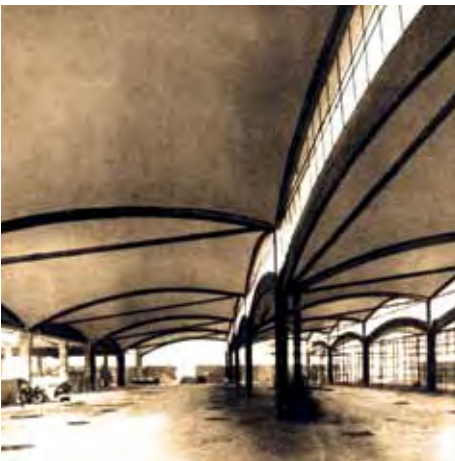
*Marca histórica de la península Ibérica, conocida e identificada como marca de conocimiento masivo para el mercado de gran consumo.*

# L'Azienda The Company



La Pintinox 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.

*Pintinox 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.*

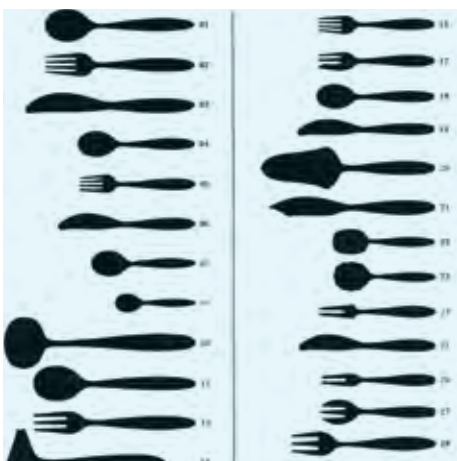
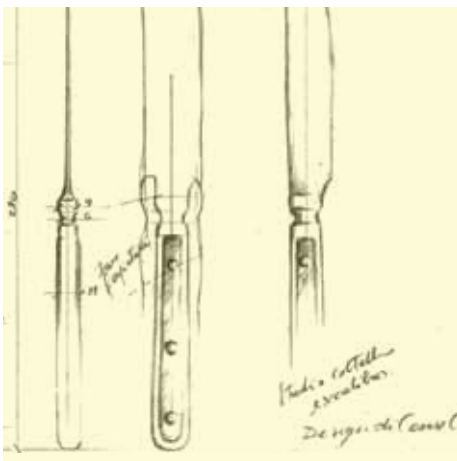


Nel 1929, dopo la grande crisi, Giacomo Pinti decide di mettersi in proprio e costruire la sua prima officina in Lumezzane per la lavorazione di posate in ottone cromato e coltelleria. Successivamente l'azienda è cresciuta fino a diventare un'importante entità industriale. All'inizio degli anni 50, l'eccezionale intuizione delle enormi possibilità offerte dall'acciaio inossidabile nel casalingo, ha dato una ulteriore spinta industriale facendo divenire l'azienda tra le più importanti d'Italia nella produzione di posateria e pentolame.

*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. At the beginning of the 1950's the exceptional intuition of the immense potential offered by stainless steel for use in household goods provided an extra industrial boost, making the company one of the most important in Italy for the production of cutlery and pans.*







Alla metà degli anni 60, con la seconda generazione della famiglia Pinti, l'azienda raggiunge il ruolo di leader incontrastato del settore posateria. Vengono introdotte anche nuove produzioni di pentolame e vasellame, approfittando della nuova localizzazione industriale in Sarezzo. Oggi siamo alla terza generazione composta da quattro cugini che occupano ognuno 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.

*In the middle of the 1960's, with the second generation of the Pinti family, the company attained the role of unquestionable leader of the cutlery sector. New production ranges of pans and tableware were introduced, taking advantage of the new industrial location in Sarezzo. The third generation of the family, made up of four cousins, is now at the helm, with each member occupying a key role in the company. Considerable modernisation has led the company to acquire industrial automated systems and fully renew the product ranges.*

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.

*Our company has been a leader in the cutlery market since 1929 and it offers a variety of complete ranges (in classic, modern and fashionable styles). Our ranges make a perfect match for all styles of tableware and go together to create a harmonious ensemble for elegant tabletops. All of our lines are available in all the sizes you may require and some even with hollow handle knives and forged blades.*

# *Lavorazioni* Manufacturing processes

Oggi l'azienda vanta due entità produttive e tre unità distributive:  
*Today the company has two production units and three distribution units:*



## **1** SAREZZO (ITALY)

Pintinox S.p.A. con lo stabilimento di Sarezzo che occupa 15.000 m<sup>2</sup> 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

*Pintinox S.p.A. with the Sarezzo plant, occupying an indoor area of 15,000 m<sup>2</sup>, 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 VALLS (TARRAGONA-SPAIN)

Lo stabilimento di Valls (Tarragona-Spagna) occupa una superficie coperta di 16.000 m<sup>2</sup> dove sono localizzate le produzioni di :

- pentolame domestico
- vasellame
- caffetteria
- pentolame antiaderente con il famoso marchio BRA

*The Valls plant (Tarragona-Spain) occupies an indoor area of 16,000 m<sup>2</sup>, housing production of:*

- domestic pans
- tableware
- coffee makers and complements
- non-stick pans bearing the famous BRA mark



# 3 GERMANY

In Germania la società Pinti inox GmbH si occupa della distribuzione sul territorio tedesco.

*In Germany, Pinti inox GmbH handles distribution throughout German territory.*



# *Descrizioni delle diverse qualità di acciai per posate*

Description of different steel grade used for cutlery

## *Acciaio inox 18/10*

## *Acciaio 18% cromo*

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*

*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.*



# Caratteristiche tecniche di costruzione delle posate

Technical characteristics for the manufacture of cutlery



**1**

Lamiera da coils  
Coils sheet  
Rouleau de tôle  
Band-blech  
Chapa de bobina



**2**

Tranciatura  
Blanking  
Découpage  
Stanzen  
Corte



**3**

Laminazione  
Rolling  
Laminage  
Walzen  
Laminado



**4**

Ritrancio tazza  
Bowl cutting  
Découpage cuillère  
Erneutes stanzen Mulde  
Recorte cuchara

**5**

Coniatura  
Embossing  
Estampage  
Prägen  
Estampación

**6**

Lucidatura prodotto finito  
Polishing finished product  
Polissage produit fini  
Polieren des Fertigproduktes  
Pulido mecanico del cubierto

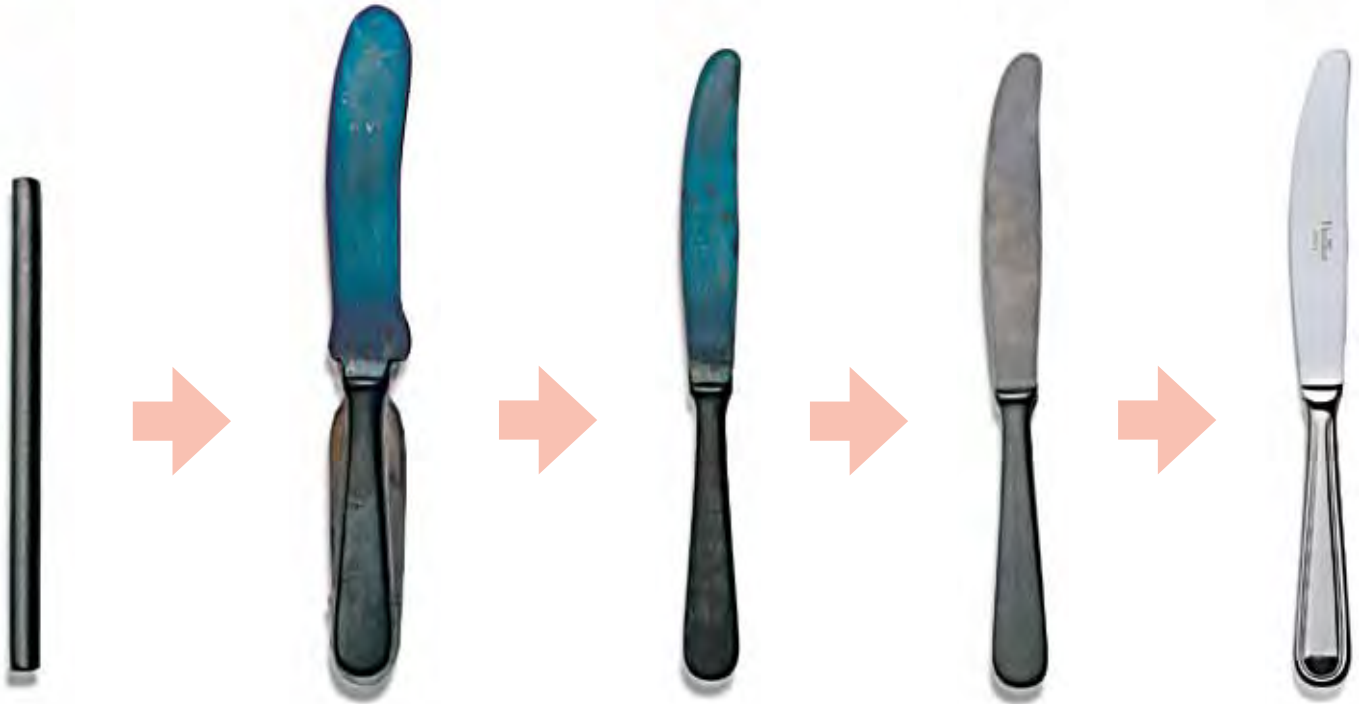
# Caratteristiche tecniche di costruzione dei coltelli

## Technical construction features

### Coltello monoblocco con lama temperata.

Solid knife with hardened blade. Couteau monobloc avec lame trempée.

Monoblockmesser mit gehärteter Klinge. Cuchillo monobloc hoja templada.



**1** AISI 420  
Barra d'acciaio  
Steel bar  
Barre d'acier  
Stahlstab  
Barra de acero

**2** Partic. fucinato  
Forged piece  
Pièce forgée  
Geschmiedet  
Pieza forjada

**3** Partic. ritranciato  
Blanked piece  
Pièce découpée  
Gestanzt  
Cort. de pieza

**4** Partic. molato  
Ground piece  
Pièce meulée  
Geschliffen  
Acero amolado

**5** Prodotto finito  
Finished product  
Produit fini  
Fertiges produkt  
Prod. acabado

### Coltello con manico cavo e lama fucinata.

Hollow handle knife with forged blade. Couteau à manche creux et lame forgée.

Hohlheftmesser mit geschmiedeter Klinge. Cuchillo con mango hueco y hoja forjada.



**1** Lama fucinata  
Forged blade  
Lame forgée  
Geschmiedete Klinge  
Hoja forjada

**2** Manico cavo  
Hollow handle  
Manche creux  
Hohler Griff  
Mango hueco

# Argentatura Silver plated



ENI=10 mic.

L'argentatura della nostra posateria si basa su 50 anni di esperienza e su una tecnologia avanzata. Il materiale base è 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. L'argentatura a spessore è adatta alla lavastoviglie e, anche in caso di uso quotidiano, non sono necessarie altre cure particolari.

*Our silver plating process for cutlery is based on 50 years of experience and state-of-art 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 be washed in the dishwasher and no other special precautions are necessary even when used daily.*

*L'argenteure de nos couverts est le fruit de 50 ans d'expérience et d'une technologie avancée. Le matériel de base est l'acier inox 18/10 sur lequel on applique une couche d'argent de 10 microns d'épaisseur par un procédé de galvanisation. Sur les parties exposées à une plus grande usure, comme la pointe de la fourchette et les points d'appui, on applique une double couche pour garantir une argenteure homogène et durable. L'argenteure en couches peut passer au lave-vaisselle et, même dans le cas d'une utilisation quotidienne, elle ne demande aucun soin spécial.*

*Die Versilberung unserer Bestecke basiert auf 50 Jahren Erfahrung und fortschrittlicher Technologie. Das Grundmaterial ist Edelstahl 18/10 auf das, mittels Galvanisierung eine Silberschicht, die 10 microns entspricht, aufgebracht wird. Auf diejenigen Teile, die einer stärkeren Abnutzung ausgesetzt sind, wie die Spitzen der Gabeln und der Messer, sowie den Auflagepunkten, wird eine doppelte Schicht angebracht um eine gleichmäßige versilberte Schicht auch auf längere Zeit zu garantieren. Die Hartversilberung kann in der Spülmaschine gespült werden, allerdings sollte beachtet werden, dass dieses edle versilberte Besteck pfleglich behandelt werden sollte.*

*El plateado de nuestra cubertería se basa en 50 años de experiencia y en una tecnología avanzada. El material base es el acero inoxidable 18/10 sobre el que se aplica una capa de plata de un espesor de 10 micrones por medio de un proceso de galvanizado. Sobre las partes expuestas a mayor desgaste, como la punta del tenedor y del cuchillo y sobre los puntos de apoyo, se aplica una doble capa con el fin de garantizar un plateado homogéneo y duradero. El plateado en capas es adecuado para el lavajillas y, aún en el caso de uso diario, no se necesitan cuidados especiales.*

MINIMO 1200 PEZZI ASSORTITI (es: 300 cucchiari, 500 forchette, 200 coltelli, 200 caffè). Per quantitativi inferiori a 1200 pz. addebito fisso per gestione ordine Euro 60,00 netti.

1200 ASSORTED PIECES, MINIMUM (ex: 300 pieces, spoons 500 pieces, forks 200 pieces, knives 200 pieces, tea spoons). For orders of less than 1200 assorted pieces we will debit Euro 60,00 net.





























MINDESTABNAHMENGE 1200 GEMISCHTE TEILE (ex: 300 löffel, 500 gabeln, 200 messer, 200 löffel). Versilberung: fixe Belastung Netto Euro 60.00 unter 1200 Teile.

MINIMUM 1200 UNITÉS ASSORTIES (ex: 300 cuillers, 500 fourchettes, 200 couteaux, 200 petites cuillers). Pour quantités inférieures à 1200 pièces: frais de gestion 60,00 Euro net.

MINIMO 1200 UNIDADES SURTIDAS (ex: 300 cucharas, 500 tenedores, 200 cuchillos, 200 cucharitas). Para cantidades inferiores a 1200 piezas, cargo fijo de Euro 60,00 por la gestión del pedido.



# Listino argentatura Silver plating price list

|   | Descrizione Description  | Euro  |
|---|--|-------|
|    | 01 Cucchiaino tavola - Table spoon - Cuiller de table - Tafellöffel - Cuchara mesa   | 7,00  |
|    | 02 Forchetta tavola - Table fork - Fourchette de table - Tafelgabel - Tenedor mesa   | 5,90  |
|    | 03 Coltello tavola - Table knife - Couteau de table - Tafelmesser - Cuchillo mesa  | 7,00  |
|     | CC Coltello tavola m.v. lama forgiata - 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 | 7,80  |
|    | 04 Cucchiaino frutta - Dessert spoon - Cuiller dessert - Dessertlöffel - Cuchara postre  | 6,20  |
|    | 05 Forchetta frutta - Dessert fork - Fourchette dessert - Dessertgabel - Tenedor postre  | 5,30  |
|    | 06 Coltello frutta - Dessert knife - Couteau dessert - Dessertmesser - Cuchillo postre   | 7,20  |
|    | CD Coltello frutta m.v. lama forgiata - Dessert knife H.H and forged blade Couteau dessert à m.c. et lame forgée - Dessertlöffel mit geschmiedeter Klinge - Cuchillo postre con m.h. y hoja forjada      | 7,20  |
|    | 07 Cucchiaino caffè - Tea-coffee spoon - Cuiller à café - Kaffeelöffel - Cuchara café  | 4,00  |
|    | 08 Cucchiaino moka - Moka spoon - Cuiller à moka - Mokkalöffel - Cuchara moka  | 3,00  |
|     | 10 Mestolo - Soup ladle - Louche - Suppenschöpfer - Cazo sopa  | 28,90 |
|    | 11 Cucchiaino - Serving spoon - Cuiller de service - Gemüselöffel - Cuchara servir   | 8,40  |
|    | 12 Forchettone - Serving fork - Fourchette de service - Serviergabel - Tenedor servir  | 8,40  |
|   | 13 Mestolo salsa - Sauce ladle - Louche à sauce - Saucenlöffel - Cacillo salsa   | 12,00 |
|  | 15 Forchetta insalata - Salad fork - Fourchette à salade - Salatgabel - Tenedor ensalada   | 8,40  |
|  | 16 Forchettina dolce 4 spine - Pastry fork - Fourchette gateau Kuchengabel 4 Zinken - Tenedor postre 4 p as  | 5,30  |
|  | 17 Forchettina 3 spine - Pastry fork - Fourchette à gateau - Kuchengabel 3 Zinken - Tenedor postre 3 púas  | 3,60  |
|  | 18 Cucchiaino dolce - Tea-cake spoon - Cuiller à gateau - Kuchenlöffel - Cuchara postre  | 4,40  |
|  | 19 Coltellino dolce - Pastry knife - Couteau à gateau - Kuchenmesser - Cuchillo postre   | 6,60  |
|  | 20 Pala torta - Cake server - Pelle à tarte - Tortenheber - Pala pastel  | 12,00 |
|  | CR Cucchiaino crema - Cream spoon - Cuiller à crème - Sahnelöffel - Cuchara crema  | 4,40  |
|  | 39 Cucchiaino brodo - Soup spoon - Cuiller à soupe - Fleischbrühelöffel - Cuchara caldo  | 6,30  |
|  | 22 Paletta gelato - Ice cream spoon - Cuiller à glace - Eislöffel - Cuchara para helado  | 3,70  |
|  | 36 Cucchiaino bibita - Long drink spoon - Cuiller à drink - Limolöffel - Cuchara refresco  | 4,70  |
|  | 28 Forchetta pesce - Fish fork - Fourchette à poisson - Fischgabel - Tenedor pescado   | 5,30  |
|  | 29 Coltello pesce - Fish knife - Couteau à poisson - Fischmesser - Cuchillo pescado  | 5,30  |
|  | 30 Forchetta pesce servire - Fish serving fork - Fourchette à servir poisson Fischserviergabel - Tenedor servir pescado  | 9,00  |
|  | 31 Coltello pesce servire - Fish serving knife - Couteau à servir poisson Fischserviermesser - Cuchillo servir pescado   | 9,00  |

## 30 MICRON SU RICHIESTA

**SILVER-PLATING 30 MICRON ON REQUEST- ARGENTATURE 30 MICRON SUR DEMANDE  
VERSILBERUNG 30 MICRON AUF ANFRAGE - PLATEADURA 30 MICRON A PETICIÓN**

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 artículo no acondicionado

# Punzonatura Marking



PINTINOX

INOX 18/10  
INOX

ITALY

1

La punzonatura consiste nel simbolo di identificazione delle parti ed ha il seguente significato:

- Nome del costruttore

*Marking is the identification mark of pieces and means:*

- Name of manufacturer

*Le marquage est le symbole d'identification des parties et signifie:*

- Nom du fabricant

*Die Stempelung ist das Identifizierungssymbol der Teile und bedeutet:*

- Name des Herstellers

*El marcado consiste en el simbolo de identificación de las partes y tiene el significado siguiente:*

- Nombre del fabricante

2

- Materiale utilizzato

- Material

- Matériel utilisé

- Vervendetes Material

- Material utilizado

3

- Paese d'origine del costruttore

- Manufacturer's place of origin

- Pays d'origine du fabricant

- Herkunftsland des Herstellers

- Pais de origen del constructor

## 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.

## Marquage Mecanique:

**Cod. S0001000** - Est obtenue lors de la première manipulation de l'acier. La quantité minimum est 1200 pièces par référence et par commande. Le prix net, pour l'adaptation des machines, est 500.00 Euro. Ce montant est facturé en bas de la facture.



### *Stempelung Mechanisch:*

**Cod. 50001000** - Das Logo kann nur während der Produktion in den Artikel gestanzt werden. Wir nehmen nur Aufträge an, die mindestens aus 1200 Teilen pro Artikel bestehen. Der Preis für die mechanische Einrichtung und für die Gestaltung der persönlichen Stempelung kostet 500,- Euro netto per Größe, die der Rechnung beigelegt werden.

### *Marcado Mecánico:*

**Cod. 50001000** - Se obtiene durante la producción del artículo cuando el logotipo es estampado. No se aceptan pedidos inferiores a 1200 piezas para artículo. El coste neto para equipar la máquina y para realizar punzones personalizados es de 500,00 Euros para artículo que serán añadidos al final de la factura.

### *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).

### *Marquage a Laser:*

si le logo est appliqué par cette technique. Nous acceptons min. 240 pcs par article.

De 240 à 600 pcs Euro 0,20 net par pièce

De 601 à 1.200 pcs Euro 0,15 net par pièce pour quantités supérieures à 1.200 pcs Euro 0,10 net par pcs (Frais logo Euro 60,00 net).

### *Laserung:*

wenn das Logo mit dieser Technik angebracht wird. Wir nehmen nur Aufträge an, die mindestens aus 240 Teilen pro Artikel bestehen.

Von 240 bis 600 Teilen netto Preis in Euro 0,20 pro Teil

Von 601 bis 1.200 Teilen Netto Preis in Euro 0,15 pro Teil. über 1.200 Teile Euro 0,10 Netto Preis (Laserungskosten Netto Euro 60,00 pro Logo).

### *Marcado Laser:*

cuando el logotipo se aplica con esta técnica. No se aceptan pedidos para cantidades inferiores de 240 piezas cada artículo.

De 240 a 600 piezas Euro 0,20 netos cada pieza

De 601 a 1.200 piezas Euro 0,15 netos cada pieza para cantidades superiores

De 1.200 piezas Euro 0,10 netos cada pieza. (Gastos cada punzón Euro 60,00 netos).



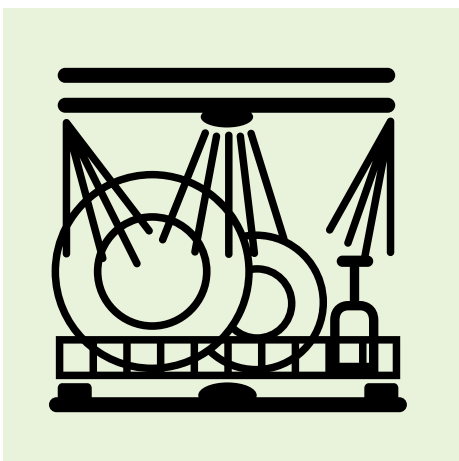
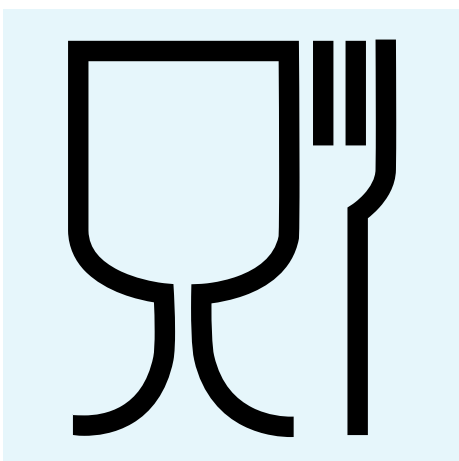
## *Inossidabilità dell'acciaio usato per coltelli e lame.*

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), né 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.*



# *Posate*

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Gastronorm Gastronorm Gastronorm Gastronorm

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# Posate

Cutlery  
Couverts  
Bestecke  
Cubiertos

**PINTINOX**  
MADE IN ITALY

Hotel  
Division

**PINTI1929**<sup>®</sup>  
MADE IN ITALY

Relais  
Chateaux



1:1



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



Garantito per lavastoviglie  
Dishwasher safe  
Inalterable dans lave-vaisselle  
Spelmaschinenfest  
Apto para lavavajillas



# *Come scegliere una Posata*

## **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 couverts 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!

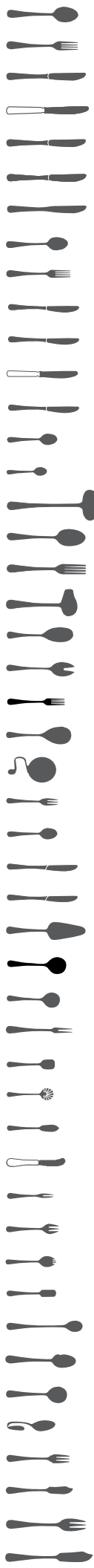
Sie brauchen nur einen Teller festzulegen und schon erscheint beim Blättern im Katalog die wirksamste Zusammenstellung. Das Besteck ist 1:1 abgebildet: Wenn Sie einen Teller neben das Bild stellen, können Sie sofort feststellen, ob dieses passt, und Ihre Wahl treffen.

## **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.

| Cod. | cm   | Euro  |
|------|------|-------|
| 0001 | 20,8 | 10,10 |
| 0002 | 21,1 | 10,10 |
| 0003 | 23,5 | 10,10 |
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| 00CA | -    | -     |
| 00L3 | -    | -     |
| 0067 | -    | -     |
| 0004 | 18,4 | 9,30  |
| 0005 | 18,4 | 9,30  |
| 0006 | 21,3 | 9,30  |
| 00L6 | -    | -     |
| 00CD | -    | -     |
| 00CB | -    | -     |
| 0007 | 15,5 | 8,30  |
| 0008 | 12,4 | 8,10  |
| 0010 | 27,2 | 23,80 |
| 0011 | 23,8 | 14,90 |
| 0012 | 24,0 | 14,90 |
| 0013 | 17,5 | 12,50 |
| 0014 | -    | -     |
| 0015 | -    | -     |
| 0016 | -    | -     |
| 0059 | -    | -     |
| 00AW | -    | -     |
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| 0018 | -    | -     |
| 00L9 | -    | -     |
| 0019 | -    | -     |
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| 0052 | -    | -     |
| 00CR | -    | -     |
| 0009 | -    | -     |
| 0022 | -    | -     |
| 0023 | -    | -     |
| 0025 | -    | -     |
| 00CS | -    | -     |
| 0026 | -    | -     |
| 0027 | -    | -     |
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| 0038 | -    | -     |
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| 00AT | -    | -     |
| 0028 | 18,6 | 10,00 |
| 0029 | 20,6 | 10,00 |
| 0030 | -    | -     |
| 0031 | -    | -     |



# Bramante

Cod. 0780  
PINTI1929®

inox 18/10  
master 120 pcs  
forgiato/forged



# Ellade

Cod. 0790

PINTI1929®

inox 18/10

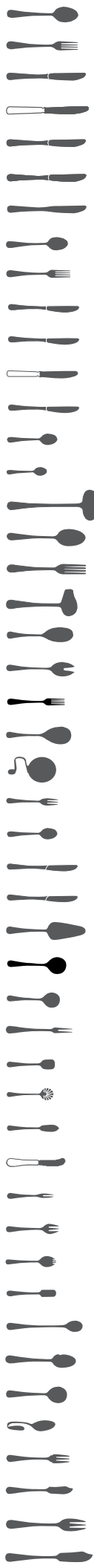
master 120 pcs

forgiato/forged



| Cod. | cm   | Euro  |
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| 0067 | -    | -     |
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| 0006 | 21,7 | 9,30  |
| 00L6 | -    | -     |
| 00CD | -    | -     |
| 00CB | -    | -     |
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| 0008 | 12,5 | 8,10  |
| 0010 | 27,2 | 23,80 |
| 0011 | 24,4 | 14,90 |
| 0012 | 24,5 | 14,90 |
| 0013 | 18,9 | 12,50 |
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| 0015 | -    | -     |
| 0016 | -    | -     |
| 0059 | -    | -     |
| 00AW | -    | -     |
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| 00L9 | -    | -     |
| 0019 | -    | -     |
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| 00CR | -    | -     |
| 0009 | -    | -     |
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| 0026 | -    | -     |
| 0027 | -    | -     |
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| 0029 | 20,6 | 10,00 |
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| Cod. | cm   | Euro         |
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| 0003 | 23,5 | <b>5,90</b>  |
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| 00CA | -    | -            |
| 00L3 | -    | -            |
| 0067 | -    | -            |
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| 00CD | -    | -            |
| 00CB | -    | -            |
| 0007 | 14,3 | <b>4,90</b>  |
| 0008 | 11,4 | <b>4,80</b>  |
| 0010 | 27,7 | <b>17,10</b> |
| 0011 | 23,1 | <b>10,30</b> |
| 0012 | 24,1 | <b>10,30</b> |
| 0013 | 17,2 | <b>11,90</b> |
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| 0015 | -    | -            |
| 0016 | -    | -            |
| 0059 | -    | -            |
| 00AW | -    | -            |
| 0017 | 15,3 | <b>5,20</b>  |
| 0018 | -    | -            |
| 00L9 | -    | -            |
| 0019 | -    | -            |
| 0020 | 24,1 | <b>10,80</b> |
| 0052 | -    | -            |
| 00CR | -    | -            |
| 0009 | -    | -            |
| 0022 | -    | -            |
| 0023 | -    | -            |
| 0025 | -    | -            |
| 00CS | -    | -            |
| 0026 | -    | -            |
| 0027 | -    | -            |
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| 0038 | -    | -            |
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| 0030 | -    | -            |
| 0031 | -    | -            |



# Hermitage

**Cod. 0870**  
**PINTI1929®**

inox 18/10  
 master 120 pcs  
 forgiato/forged



# Privilege

Cod. 0510

PINTI1929®

inox 18/10

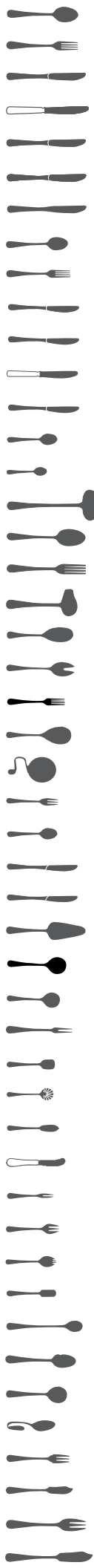
master 120 pcs

mm 4,0



| Cod. | cm   | Euro  |
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| 0003 | 23,0 | 6,60  |
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| 00CA | -    | -     |
| 00L3 | -    | -     |
| 0067 | -    | -     |
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| 0005 | 18,7 | 5,80  |
| 0006 | 21,0 | 6,30  |
| 00L6 | -    | -     |
| 00CD | -    | -     |
| 00CB | -    | -     |
| 0007 | 14,5 | 4,10  |
| 0008 | 12,5 | 4,00  |
| 0010 | 27,8 | 16,10 |
| 0011 | 23,6 | 9,00  |
| 0012 | 24,0 | 9,00  |
| 0013 | 18,5 | 10,10 |
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| 0016 | -    | -     |
| 0059 | -    | -     |
| 00AW | -    | -     |
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| 0052 | -    | -     |
| 00CR | -    | -     |
| 0009 | -    | -     |
| 0022 | -    | -     |
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| 0025 | -    | -     |
| 00CS | -    | -     |
| 0026 | -    | -     |
| 0027 | -    | -     |
| 00FM | -    | -     |
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| 0038 | -    | -     |
| 0039 | 18,2 | 5,70  |
| 00AT | -    | -     |
| 0028 | 18,9 | 6,10  |
| 0029 | 21,2 | 6,10  |
| 0030 | -    | -     |
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| Cod. | cm   | Euro  |
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| 00CA | -    | -     |
| 00L3 | -    | -     |
| 0067 | -    | -     |
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| 0005 | 18,3 | 5,20  |
| 0006 | 20,5 | 5,20  |
| 00L6 | -    | -     |
| 00CD | -    | -     |
| 00CB | -    | -     |
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| 0008 | 12,0 | 2,40  |
| 0010 | 29,5 | 18,00 |
| 0011 | 24,0 | 8,90  |
| 0012 | 24,0 | 8,90  |
| 0013 | 17,3 | 10,50 |
| 0014 | -    | -     |
| 0015 | -    | -     |
| 0016 | -    | -     |
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| 00L9 | -    | -     |
| 0019 | -    | -     |
| 0020 | 24,3 | 10,00 |
| 0052 | -    | -     |
| 00CR | -    | -     |
| 0009 | -    | -     |
| 0022 | -    | -     |
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| 0027 | -    | -     |
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| 0036 | -    | -     |
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| 0029 | 20,7 | 5,20  |
| 0030 | -    | -     |
| 0031 | -    | -     |



# Octavia

## Cod. 0860

### PINTI1929®

inox 18/10  
 master 120 pcs  
 mm 4,0



# Spaten

Cod. 1630

PINTI1929®

inox 18/10

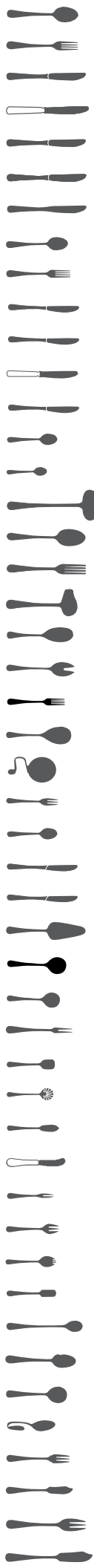
master 120 pcs

mm 3,0



| Cod. | cm    | Euro  |
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| 00L3 | -     | -     |
| 0067 | -     | -     |
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| 00CD | 21,15 | 10,10 |
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| 0010 | 27,5  | 14,80 |
| 0011 | 24,2  | 7,30  |
| 0012 | 24,0  | 7,30  |
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| 00AW | -     | -     |
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| 00L9 | -     | -     |
| 0019 | -     | -     |
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| 00CR | -     | -     |
| 0009 | -     | -     |
| 0022 | -     | -     |
| 0023 | -     | -     |
| 0025 | -     | -     |
| 00CS | -     | -     |
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| 00L3 | -    | -     |
| 0067 | -    | -     |
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| 0005 | 18,6 | 4,10  |
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| 00CB | -    | -     |
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| 0015 | -    | -     |
| 0016 | -    | -     |
| 0059 | -    | -     |
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| 0022 | -    | -     |
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| 0026 | -    | -     |
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| 00FM | -    | -     |
| 0035 | -    | -     |
| 0036 | -    | -     |
| 0038 | -    | -     |
| 0039 | 17,7 | 4,10  |
| 00AT | -    | -     |
| 0028 | 18,7 | 4,40  |
| 0029 | 21,0 | 4,40  |
| 0030 | -    | -     |
| 0031 | -    | -     |



# Vittoriale

Cod. 1640

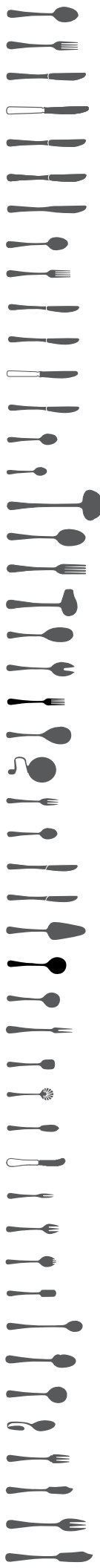
PINTI1929®

inox 18/10  
master 120 pcs  
mm 3,0





| Cod. | cm   | Euro  |
|------|------|-------|
| 0001 | 23,2 | 4,10  |
| 0002 | 23,2 | 4,10  |
| 0003 | 24,5 | 5,80  |
| 00CC | -    | -     |
| 00CA | -    | -     |
| 00L3 | -    | -     |
| 0067 | -    | -     |
| 0004 | 20,0 | 4,00  |
| 0005 | 20,1 | 4,00  |
| 0006 | 21,4 | 5,60  |
| 00L6 | -    | -     |
| 00CD | -    | -     |
| 00CB | -    | -     |
| 0007 | 17,2 | 2,60  |
| 0008 | 11,1 | 2,50  |
| 0010 | 29,0 | 14,70 |
| 0011 | 26,0 | 6,70  |
| 0012 | 26,0 | 6,70  |
| 0013 | 15,0 | 8,40  |
| 0014 | -    | -     |
| 0015 | -    | -     |
| 0016 | -    | -     |
| 0059 | -    | -     |
| 00AW | -    | -     |
| 0017 | 17,2 | 2,90  |
| 0018 | -    | -     |
| 00L9 | -    | -     |
| 0019 | -    | -     |
| 0020 | 23,0 | 10,20 |
| 0052 | -    | -     |
| 00CR | -    | -     |
| 0009 | -    | -     |
| 0022 | -    | -     |
| 0023 | -    | -     |
| 0025 | -    | -     |
| 00CS | -    | -     |
| 0026 | -    | -     |
| 0027 | -    | -     |
| 00FM | -    | -     |
| 0035 | -    | -     |
| 0036 | -    | -     |
| 0038 | -    | -     |
| 0039 | -    | -     |
| 00AT | -    | -     |
| 0028 | 20,0 | 4,30  |
| 0029 | 22,2 | 4,30  |
| 0030 | -    | -     |
| 0031 | -    | -     |



# Concept

## Cod. 0450

### PINTI1929®

inox 18/10  
 master 120 pcs  
 mm 3,0

# Concept Cod. 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  
cucchiaino 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  
cucchiaino 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*

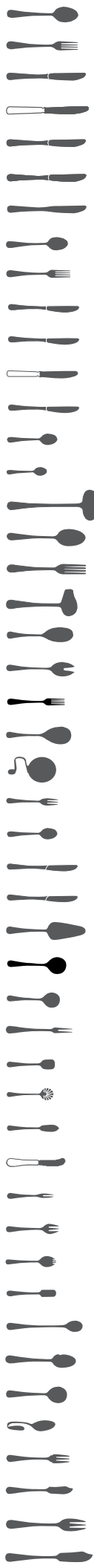


Cod. 0020  
cm 23,0  
pala torta  
*cake server*



Cod. 0013  
cm 15,0  
mestolo salsa  
*sauce ladle*

| Cod. | cm   | Euro  |
|------|------|-------|
| 0001 | 23,0 | 3,60  |
| 0002 | 23,0 | 3,60  |
| 0003 | 24,0 | 5,80  |
| 00CC | -    | -     |
| 00CA | -    | -     |
| 00L3 | -    | -     |
| 0067 | -    | -     |
| 0004 | 20,0 | 3,60  |
| 0005 | 19,9 | 3,60  |
| 0006 | 21,0 | 5,60  |
| 00L6 | -    | -     |
| 00CD | -    | -     |
| 00CB | -    | -     |
| 0007 | 17,0 | 2,10  |
| 0008 | 10,9 | 2,10  |
| 0010 | 29,0 | 14,80 |
| 0011 | 26,0 | 6,70  |
| 0012 | 26,0 | 6,70  |
| 0013 | 15,0 | 8,50  |
| 0014 | -    | -     |
| 0015 | -    | -     |
| 0016 | -    | -     |
| 0059 | -    | -     |
| 00AW | -    | -     |
| 0017 | 17,0 | 2,70  |
| 0018 | -    | -     |
| 00L9 | -    | -     |
| 0019 | -    | -     |
| 0020 | 23,0 | 10,20 |
| 0052 | -    | -     |
| 00CR | 15,0 | 2,10  |
| 0009 | -    | -     |
| 0022 | -    | -     |
| 0023 | -    | -     |
| 0025 | -    | -     |
| 00CS | -    | -     |
| 0026 | -    | -     |
| 0027 | -    | -     |
| 00FM | -    | -     |
| 0035 | -    | -     |
| 0036 | -    | -     |
| 0038 | -    | -     |
| 0039 | -    | -     |
| 00AT | -    | -     |
| 0028 | 19,9 | 3,90  |
| 0029 | 21,8 | 3,90  |
| 0030 | -    | -     |
| 0031 | -    | -     |



# Tecna

## Cod. 0470

### PINTI1929®

inox 18/10  
 master 120 pcs  
 mm 3,0

# Tecna Cod. 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  
cucchiaino 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  
cucchiaino 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  
cucchiaino 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*

Cod. cm Euro

0001 20,8 3,60

0002 20,9 3,60

0003 22,5 5,80

00CC - -

00CA - -

00L3 - -

0067 - -

0004 18,7 3,60

0005 18,7 3,60

0006 20,5 5,60

00L6 - -

00CD - -

00CB - -

0007 14,6 2,00

0008 11,8 1,90

0010 28,0 14,80

0011 25,5 6,70

0012 25,5 6,70

0013 17,4 8,50

0014 - -

0015 - -

0016 - -

0059 - -

00AW - -

0017 15,4 2,70

0018 - -

00L9 - -

0019 - -

0020 23,0 10,20

0052 - -

00CR - -

0009 - -

0022 - -

0023 - -

0025 - -

00CS - -

0026 - -

0027 - -

00FM - -

0035 - -

0036 - -

0038 - -

0039 - -

00AT - -

0028 18,1 3,90

0029 19,8 3,90

0030 - -

0031 - -



# Swing

## Cod. 0880

### PINTI1929®

inox 18/10  
master 120 pcs  
mm 3,0



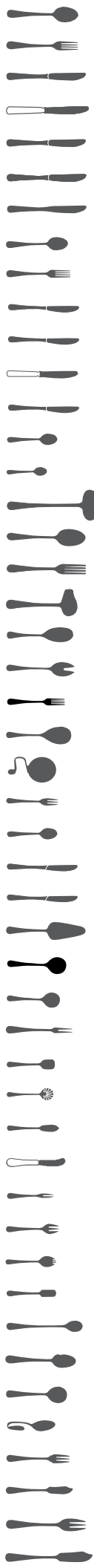
Cod. 00FA cm 14,6 Euro 2,10  
Cod. 00FB cm 18,7 Euro 3,00

cucch. antipasto piccolo *small starter spoon*  
cucch. antipasto grande *large starter spoon*





| Cod. | cm   | Euro  |
|------|------|-------|
| 0001 | 23,0 | 3,60  |
| 0002 | 23,0 | 3,60  |
| 0003 | 24,5 | 5,80  |
| 00CC | -    | -     |
| 00CA | -    | -     |
| 00L3 | -    | -     |
| 0067 | -    | -     |
| 0004 | 19,8 | 3,60  |
| 0005 | 19,7 | 3,60  |
| 0006 | 21,4 | 5,60  |
| 00L6 | -    | -     |
| 00CD | -    | -     |
| 00CB | -    | -     |
| 0007 | 16,5 | 2,10  |
| 0008 | 11,0 | 2,10  |
| 0010 | 29,0 | 16,70 |
| 0011 | 26,0 | 7,50  |
| 0012 | 26,0 | 7,50  |
| 0013 | 14,9 | 9,10  |
| 0014 | 26,0 | 8,60  |
| 0015 | 26,0 | 8,60  |
| 0016 | -    | -     |
| 0059 | -    | -     |
| 00AW | -    | -     |
| 0017 | 17,0 | 2,70  |
| 0018 | -    | -     |
| 00L9 | -    | -     |
| 0019 | -    | -     |
| 0020 | 23,1 | 10,20 |
| 0052 | -    | -     |
| 00CR | -    | -     |
| 0009 | -    | -     |
| 0022 | -    | -     |
| 0023 | -    | -     |
| 0025 | -    | -     |
| 00CS | -    | -     |
| 0026 | -    | -     |
| 0027 | -    | -     |
| 00FM | -    | -     |
| 0035 | -    | -     |
| 0036 | -    | -     |
| 0038 | -    | -     |
| 0039 | -    | -     |
| 00AT | -    | -     |
| 0028 | 19,7 | 3,90  |
| 0029 | 21,8 | 3,90  |
| 0030 | -    | -     |
| 0031 | -    | -     |



# Olivia

## Cod. 0490

### PINTI1929®

inox 18/10  
master 120 pcs  
mm 3,0

# Olivia Cod. 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*

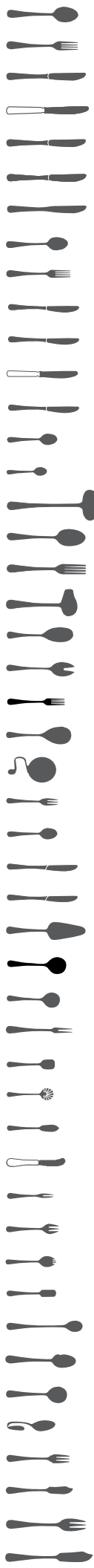


Cod. 0020  
cm 23,1  
pala torta  
*cake server*



Cod. 0013  
cm 14,9  
mestolo salsa  
*sauce ladle*

| Cod. | cm   | Euro  |
|------|------|-------|
| 0001 | 20,6 | 3,60  |
| 0002 | 20,6 | 3,60  |
| 0003 | 24,1 | 5,80  |
| 00CC | 25,3 | 10,20 |
| 00CA | -    | -     |
| 00L3 | -    | -     |
| 0067 | 23,0 | 5,80  |
| 0004 | 17,8 | 3,60  |
| 0005 | 18,5 | 3,60  |
| 0006 | 22,0 | 5,60  |
| 00L6 | -    | -     |
| 00CD | 22,5 | 10,10 |
| 00CB | -    | -     |
| 0007 | 14,6 | 2,00  |
| 0008 | 11,8 | 1,90  |
| 0010 | 28,0 | 14,80 |
| 0011 | 23,5 | 6,70  |
| 0012 | 23,6 | 6,70  |
| 0013 | 17,5 | 8,50  |
| 0014 | -    | -     |
| 0015 | -    | -     |
| 0016 | -    | -     |
| 0059 | -    | -     |
| 00AW | -    | -     |
| 0017 | 15,1 | 2,70  |
| 0018 | -    | -     |
| 00L9 | -    | -     |
| 0019 | 17,7 | 4,50  |
| 0020 | 24,0 | 10,20 |
| 0052 | -    | -     |
| 00CR | -    | -     |
| 0009 | -    | -     |
| 0022 | 13,7 | 2,00  |
| 0023 | -    | -     |
| 0025 | -    | -     |
| 00CS | -    | -     |
| 0026 | -    | -     |
| 0027 | -    | -     |
| 00FM | -    | -     |
| 0035 | -    | -     |
| 0036 | -    | -     |
| 0038 | 20,4 | 3,50  |
| 0039 | 17,9 | 3,50  |
| 00AT | -    | -     |
| 0028 | 18,0 | 3,90  |
| 0029 | 19,4 | 3,90  |
| 0030 | 23,0 | 6,70  |
| 0031 | 25,0 | 6,70  |



# Baguette

Cod. 0830

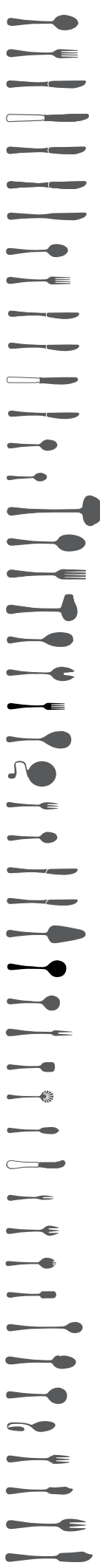
PINTI1929®

inox 18/10  
master 120 pcs  
mm 3,0





| Cod. | cm   | Euro  |
|------|------|-------|
| 0001 | 20,6 | 3,60  |
| 0002 | 20,6 | 3,60  |
| 0003 | 24,0 | 5,80  |
| 00CC | 25,2 | 10,20 |
| 00CA | -    | -     |
| 00L3 | -    | -     |
| 0067 | 22,8 | 5,80  |
| 0004 | 17,9 | 3,60  |
| 0005 | 18,5 | 3,60  |
| 0006 | 21,6 | 5,60  |
| 00L6 | -    | -     |
| 00CD | 21,6 | 10,10 |
| 00CB | -    | -     |
| 0007 | 14,6 | 2,00  |
| 0008 | 11,8 | 1,90  |
| 0010 | 28,0 | 14,80 |
| 0011 | 23,5 | 6,70  |
| 0012 | 23,8 | 6,70  |
| 0013 | 17,9 | 8,50  |
| 0014 | -    | -     |
| 0015 | 22,8 | 8,10  |
| 0016 | -    | -     |
| 0059 | -    | -     |
| 00AW | -    | -     |
| 0017 | 15,0 | 2,70  |
| 0018 | -    | -     |
| 00L9 | -    | -     |
| 0019 | 17,6 | 4,50  |
| 0020 | 24,0 | 10,20 |
| 0052 | -    | -     |
| 00CR | 15,2 | 3,40  |
| 0009 | 19,7 | 3,60  |
| 0022 | 13,6 | 2,00  |
| 0023 | 13,5 | 2,10  |
| 0025 | 15,0 | 2,50  |
| 00CS | -    | -     |
| 0026 | 15,3 | 2,30  |
| 0027 | 15,5 | 2,90  |
| 00FM | -    | -     |
| 0035 | 12,1 | 2,50  |
| 0036 | 22,0 | 2,90  |
| 0038 | 20,4 | 3,50  |
| 0039 | 17,8 | 3,50  |
| 00AT | -    | -     |
| 0028 | 18,0 | 3,90  |
| 0029 | 19,6 | 3,90  |
| 0030 | 22,5 | 6,70  |
| 0031 | 25,0 | 6,70  |



# Byron

## Cod. 0800

### PINTI1929®

inox 18/10  
 master 120 pcs  
 mm 3,0



# Byron Cod. 0800



Cod. 0011  
cm 23,5  
cucchiaine servire  
*serving spoon*



Cod. 0012  
cm 23,8  
forchettone servire  
*serving fork*



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



Cod. 0010  
cm 28,0  
mestolo  
*soup ladle*



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



Cod. 0015  
cm 22,8  
forchetta insalata  
*salad fork*



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



Cod. 0020  
cm 24,0  
pala torta  
*cake server*



Cod. 0001  
cm 20,6  
cucchiaino tavola  
*table spoon*



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



Cod. 0003  
cm 24,0  
coltello tavola  
*table knife*



Cod. 0013  
cm 17,9  
mestolo salsa  
*sauce ladle*



Cod. 0038  
cm 20,4  
cucchiaino gourmet  
*gourmet spoon*



Cod. 0002  
cm 20,6  
forchetta tavola  
*table fork*



Cod. 0067  
cm 22,8  
coltello bistecca  
*steak knife*



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



Cod. 0004  
cm 17,9  
cucchiaino frutta  
*dessert spoon*



Cod. 0009  
cm 19,7  
forchetta carne  
*meat fork*



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



Cod. 0039  
cm 17,8  
cucchiaino brodo  
*soup spoon*



Cod. 0005  
cm 18,5  
forchetta frutta  
*dessert fork*



Cod. 0006  
cm 21,6  
coltello frutta  
*dessert knife*



Cod. 00CR  
cm 15,2  
cucchiaino crema  
*cream spoon*



Cod. 0028  
cm 18,0  
forchetta pesce  
*fish fork*



Cod. 0029  
cm 19,6  
coltello pesce  
*fish knife*



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



Cod. 0027  
cm 15,5  
forchetta ostriche  
*oyster fork*



Cod. 0019  
cm 17,6  
coltello dolce  
*pastry knife*



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



Cod. 0026  
cm 15,3  
forchetta lumache  
*snail fork*



Cod. 0025  
cm 15,0  
spalma burro  
*butter spreader*



Cod. 0035  
cm 12,1  
sessola zucchero  
*sugar spoon*



Cod. 0017  
cm 15,0  
forchetta dolce  
*pastry fork*



Cod. 0008  
cm 11,8  
cucchiaino moka  
*moka spoon*

# Palladium

Cod. 0590  
PINTI1929®

inox 18/10  
master 120 pcs  
mm 3,0

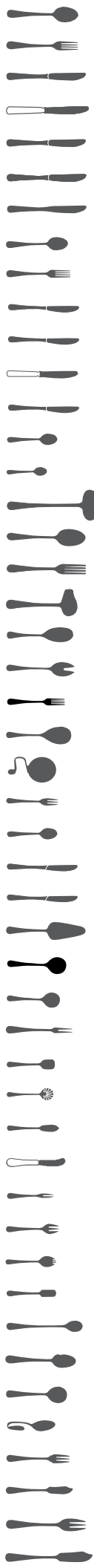
| Cod. | cm   | Euro  |
|------|------|-------|
| 0001 | 20,8 | 3,60  |
| 0002 | 20,6 | 3,60  |
| 0003 | 23,6 | 5,80  |
| 00CC | 24,9 | 10,20 |
| 00CA | -    | -     |
| 00L3 | -    | -     |
| 0067 | -    | -     |
| 0004 | 18,1 | 3,60  |
| 0005 | 18,2 | 3,60  |
| 0006 | 21,2 | 5,60  |
| 00L6 | -    | -     |
| 00CD | 22,2 | 10,10 |
| 00CB | -    | -     |
| 0007 | 14,6 | 2,00  |
| 0008 | 11,0 | 1,90  |
| 0010 | 27,2 | 14,80 |
| 0011 | 24,1 | 6,70  |
| 0012 | 24,0 | 6,70  |
| 0013 | 17,0 | 8,50  |
| 0014 | -    | -     |
| 0015 | -    | -     |
| 0016 | -    | -     |
| 0059 | -    | -     |
| 00AW | -    | -     |
| 0017 | 15,5 | 2,70  |
| 0018 | -    | -     |
| 00L9 | -    | -     |
| 0019 | -    | -     |
| 0020 | 24,0 | 10,20 |
| 0052 | -    | -     |
| 00CR | -    | -     |
| 0009 | -    | -     |
| 0022 | 14,2 | 2,00  |
| 0023 | -    | -     |
| 0025 | -    | -     |
| 00CS | -    | -     |
| 0026 | -    | -     |
| 0027 | -    | -     |
| 00FM | -    | -     |
| 0035 | -    | -     |
| 0036 | -    | -     |
| 0038 | -    | -     |
| 0039 | 17,2 | 3,50  |
| 00AT | -    | -     |
| 0028 | 18,8 | 3,90  |
| 0029 | 20,1 | 3,90  |
| 0030 | -    | -     |
| 0031 | -    | -     |







| Cod. | cm   | Euro  |
|------|------|-------|
| 0001 | 20,4 | 3,60  |
| 0002 | 20,6 | 3,60  |
| 0003 | 23,2 | 5,80  |
| 00CC | 24,5 | 10,20 |
| 00CA | -    | -     |
| 00L3 | -    | -     |
| 0067 | -    | -     |
| 0004 | 17,7 | 3,60  |
| 0005 | 18,4 | 3,60  |
| 0006 | 21,0 | 5,60  |
| 00L6 | -    | -     |
| 00CD | 21,3 | 10,10 |
| 00CB | -    | -     |
| 0007 | 14,5 | 2,00  |
| 0008 | 11,9 | 1,90  |
| 0010 | 27,7 | 14,80 |
| 0011 | 23,5 | 6,70  |
| 0012 | 23,7 | 6,70  |
| 0013 | 17,4 | 8,50  |
| 0014 | -    | -     |
| 0015 | 22,8 | 8,10  |
| 0016 | -    | -     |
| 0059 | 23,8 | 9,10  |
| 00AW | -    | -     |
| 0017 | 15,0 | 2,70  |
| 0018 | -    | -     |
| 00L9 | -    | -     |
| 0019 | 17,7 | 4,50  |
| 0020 | 24,0 | 10,20 |
| 0052 | -    | -     |
| 00CR | 15,5 | 3,40  |
| 0009 | 19,5 | 3,60  |
| 0022 | 13,6 | 2,00  |
| 0023 | 13,5 | 2,10  |
| 0025 | 15,0 | 2,50  |
| 00CS | 18,7 | 9,10  |
| 0026 | 15,4 | 2,30  |
| 0027 | 15,5 | 2,90  |
| 00FM | 12,5 | 2,20  |
| 0035 | 12,0 | 2,50  |
| 0036 | 22,0 | 2,90  |
| 0038 | 20,4 | 3,50  |
| 0039 | 17,7 | 3,50  |
| 00AT | -    | -     |
| 0028 | 17,8 | 3,90  |
| 0029 | 19,5 | 3,90  |
| 0030 | 22,6 | 6,70  |
| 0031 | 25,1 | 6,70  |



# Pitagora

Cod. 0810  
PINTI1929®

inox 18/10  
master 120 pcs  
mm 3,0



Cod. 076000CP Euro 10,20 cm 25,0 colt. bist. profess. m/v meat knife h.h.  
Cod. 07600067 Euro 5,80 cm 23,0 colt. bist. profess. profess. meat knife.

# Pitagora Cod. 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*

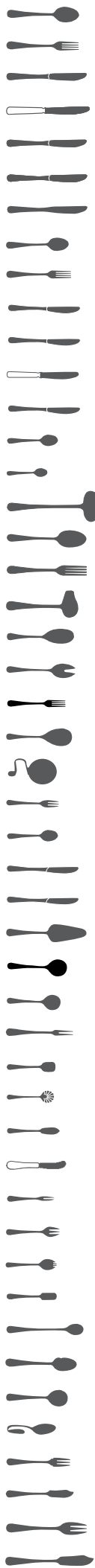


Cod. 0013  
cm 17,4  
mestolo salsa  
*sauce ladle*



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

| Cod. | cm   | Euro  |
|------|------|-------|
| 0001 | 20,8 | 3,60  |
| 0002 | 20,7 | 3,60  |
| 0003 | 24,0 | 5,80  |
| 00CC | 23,8 | 10,20 |
| 00CA | -    | -     |
| 00L3 | -    | -     |
| 0067 | 23,0 | 5,80  |
| 0004 | 17,5 | 3,60  |
| 0005 | 17,7 | 3,60  |
| 0006 | 21,5 | 5,60  |
| 00L6 | -    | -     |
| 00CD | 20,6 | 10,10 |
| 00CB | -    | -     |
| 0007 | 14,5 | 2,00  |
| 0008 | 11,8 | 1,90  |
| 0010 | 28,0 | 14,80 |
| 0011 | 23,5 | 6,70  |
| 0012 | 23,8 | 6,70  |
| 0013 | 18,0 | 8,50  |
| 0014 | -    | -     |
| 0015 | 23,0 | 8,50  |
| 0016 | -    | -     |
| 0059 | -    | -     |
| 00AW | -    | -     |
| 0017 | 16,7 | 2,70  |
| 0018 | -    | -     |
| 00L9 | -    | -     |
| 0019 | -    | -     |
| 0020 | 23,2 | 10,20 |
| 0052 | -    | -     |
| 00CR | -    | -     |
| 0009 | -    | -     |
| 0022 | -    | -     |
| 0023 | -    | -     |
| 0025 | -    | -     |
| 00CS | -    | -     |
| 0026 | -    | -     |
| 0027 | -    | -     |
| 00FM | -    | -     |
| 0035 | -    | -     |
| 0036 | -    | -     |
| 0038 | -    | -     |
| 0039 | 17,3 | 3,50  |
| 00AT | -    | -     |
| 0028 | 19,5 | 3,90  |
| 0029 | 21,3 | 3,90  |
| 0030 | -    | -     |
| 0031 | -    | -     |



# Leonardo

## Cod. 0500

### PINTI1929®

inox 18/10  
master 120 pcs  
mm 3,0

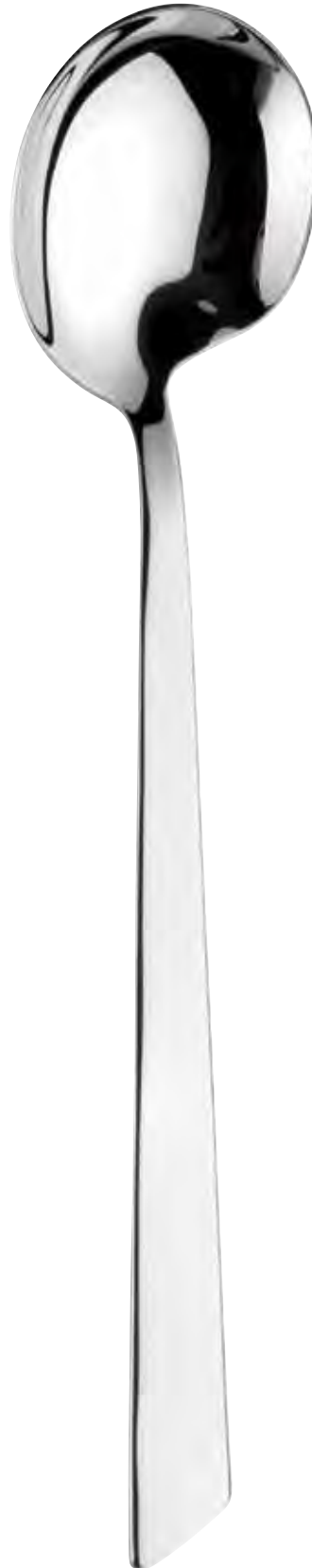


# Euclide

Cod. 0480

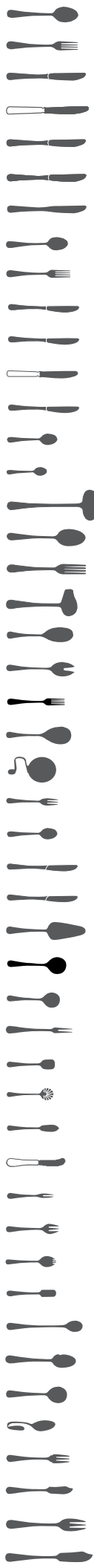
PINTI1929<sup>®</sup>

inox 18/10  
master 120 pcs  
mm 3,0



| Cod. | cm   | Euro         |
|------|------|--------------|
| 0001 | 22,0 | <b>3,60</b>  |
| 0002 | 22,0 | <b>3,60</b>  |
| 0003 | 24,0 | <b>5,80</b>  |
| 00CC | -    | -            |
| 00CA | -    | -            |
| 00L3 | -    | -            |
| 0067 | -    | -            |
| 0004 | -    | -            |
| 0005 | 19,3 | <b>3,60</b>  |
| 0006 | 21,0 | <b>5,60</b>  |
| 00L6 | -    | -            |
| 00CD | -    | -            |
| 00CB | -    | -            |
| 0007 | 15,8 | <b>2,10</b>  |
| 0008 | 11,0 | <b>2,10</b>  |
| 0010 | 29,0 | <b>14,80</b> |
| 0011 | 25,0 | <b>6,70</b>  |
| 0012 | 25,0 | <b>6,70</b>  |
| 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 | -    | -            |

| Cod. | cm    | Euro  |
|------|-------|-------|
| 0001 | 20,8  | 3,70  |
| 0002 | 20,8  | 3,70  |
| 0003 | 23,5  | 5,80  |
| 00CC | 23,8  | 10,20 |
| 00CA | -     | -     |
| 00L3 | -     | -     |
| 0067 | 23,6  | 5,80  |
| 0004 | 18,7  | 3,70  |
| 0005 | 18,7  | 3,70  |
| 0006 | 21,15 | 5,60  |
| 00L6 | -     | -     |
| 00CD | 21,5  | 10,10 |
| 00CB | -     | -     |
| 0007 | 14,7  | 2,30  |
| 0008 | 10,7  | 2,10  |
| 0010 | 27,4  | 14,80 |
| 0011 | 23,5  | 7,20  |
| 0012 | 23,8  | 7,20  |
| 0013 | 17,6  | 8,60  |
| 0014 | -     | -     |
| 0015 | -     | -     |
| 0016 | -     | -     |
| 0059 | -     | -     |
| 00AW | -     | -     |
| 0017 | 15,5  | 2,50  |
| 0018 | -     | -     |
| 00L9 | -     | -     |
| 0019 | -     | -     |
| 0020 | 23,5  | 11,00 |
| 0052 | -     | -     |
| 00CR | -     | -     |
| 0009 | -     | -     |
| 0022 | -     | -     |
| 0023 | -     | -     |
| 0025 | -     | -     |
| 00CS | -     | -     |
| 0026 | -     | -     |
| 0027 | -     | -     |
| 00FM | -     | -     |
| 0035 | -     | -     |
| 0036 | -     | -     |
| 0038 | -     | -     |
| 0039 | 18,1  | 3,60  |
| 00AT | -     | -     |
| 0028 | 18,7  | 3,60  |
| 0029 | 19,8  | 3,60  |
| 0030 | -     | -     |
| 0031 | -     | -     |



# Millenium

Cod. 2270

PINTINOX

inox 18/10  
master 120 pcs  
mm 4,0

# Ritz

## Cod. 2280

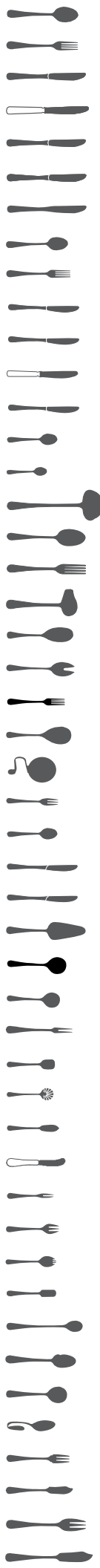
# PINTINOX

inox 18/10  
master 120 pcs  
mm 4,0



| Cod. | cm    | Euro         |
|------|-------|--------------|
| 0001 | 20,8  | <b>3,70</b>  |
| 0002 | 20,8  | <b>3,70</b>  |
| 0003 | 23,5  | <b>5,80</b>  |
| 00CC | 24,0  | <b>10,20</b> |
| 00CA | -     | -            |
| 00L3 | -     | -            |
| 0067 | 22,8  | <b>5,80</b>  |
| 0004 | 17,8  | <b>3,70</b>  |
| 0005 | 18,1  | <b>3,70</b>  |
| 0006 | 21,15 | <b>5,60</b>  |
| 00L6 | -     | -            |
| 00CD | 21,5  | <b>10,10</b> |
| 00CB | -     | -            |
| 0007 | 14,3  | <b>2,30</b>  |
| 0008 | 11,1  | <b>2,10</b>  |
| 0010 | 27,5  | <b>14,80</b> |
| 0011 | 24,0  | <b>7,20</b>  |
| 0012 | 24,0  | <b>7,20</b>  |
| 0013 | 17,0  | <b>8,60</b>  |
| 0014 | -     | -            |
| 0015 | -     | -            |
| 0016 | -     | -            |
| 0059 | -     | -            |
| 00AW | -     | -            |
| 0017 | 14,8  | <b>2,50</b>  |
| 0018 | -     | -            |
| 00L9 | -     | -            |
| 0019 | -     | -            |
| 0020 | 23,6  | <b>11,00</b> |
| 0052 | -     | -            |
| 00CR | -     | -            |
| 0009 | -     | -            |
| 0022 | 13,8  | <b>2,30</b>  |
| 0023 | -     | -            |
| 0025 | -     | -            |
| 00CS | -     | -            |
| 0026 | -     | -            |
| 0027 | -     | -            |
| 00FM | -     | -            |
| 0035 | -     | -            |
| 0036 | -     | -            |
| 0038 | -     | -            |
| 0039 | 17,8  | <b>3,60</b>  |
| 00AT | -     | -            |
| 0028 | 19,0  | <b>3,60</b>  |
| 0029 | 19,7  | <b>3,60</b>  |
| 0030 | -     | -            |
| 0031 | -     | -            |

| Cod. | cm   | Euro  |
|------|------|-------|
| 0001 | 21,0 | 2,50  |
| 0002 | 20,9 | 2,50  |
| 0003 | 23,0 | 5,30  |
| 00CC | -    | -     |
| 00CA | -    | -     |
| 00L3 | -    | -     |
| 0067 | 23,0 | 5,30  |
| 0004 | -    | -     |
| 0005 | 18,0 | 2,50  |
| 0006 | 21,0 | 5,30  |
| 00L6 | -    | -     |
| 00CD | -    | -     |
| 00CB | -    | -     |
| 0007 | 15,0 | 1,60  |
| 0008 | 11,0 | 1,50  |
| 0010 | 29,0 | 13,40 |
| 0011 | 25,0 | 5,60  |
| 0012 | 25,0 | 5,60  |
| 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 | 3,10  |
| 0029 | 22,0 | 3,10  |
| 0030 | -    | -     |
| 0031 | -    | -     |



# Carlton

## Cod. 1780

### PINTINOX

inox 18/10  
 master 120 pcs  
 mm 3,0



# Settecento

Cod. 2050

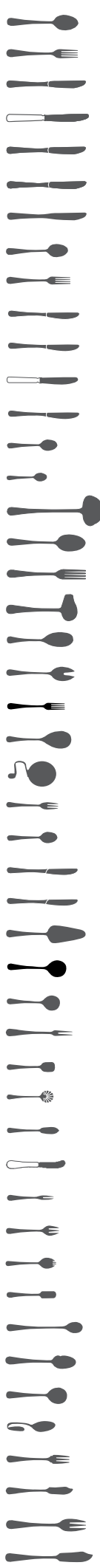
PINTINOX

inox 18/10  
master 120 pcs  
mm 3,0



| Cod. | cm   | Euro  |
|------|------|-------|
| 0001 | 20,1 | 3,10  |
| 0002 | 20,1 | 3,10  |
| 0003 | 22,7 | 5,20  |
| 00CC | 25,0 | 10,20 |
| 00CA | -    | -     |
| 00L3 | -    | -     |
| 0067 | -    | -     |
| 0004 | 17,1 | 3,00  |
| 0005 | 17,1 | 3,00  |
| 0006 | 20,2 | 5,10  |
| 00L6 | -    | -     |
| 00CD | 22,5 | 10,10 |
| 00CB | -    | -     |
| 0007 | 14,6 | 1,70  |
| 0008 | 11,8 | 1,70  |
| 0010 | 28,0 | 14,00 |
| 0011 | 23,1 | 5,90  |
| 0012 | 23,6 | 5,90  |
| 0013 | 16,5 | 7,50  |
| 0014 | -    | -     |
| 0015 | -    | -     |
| 0016 | -    | -     |
| 0059 | -    | -     |
| 00AW | -    | -     |
| 0017 | 14,8 | 1,90  |
| 0018 | -    | -     |
| 00L9 | -    | -     |
| 0019 | -    | -     |
| 0020 | 22,7 | 9,70  |
| 0052 | -    | -     |
| 00CR | -    | -     |
| 0009 | -    | -     |
| 0022 | -    | -     |
| 0023 | -    | -     |
| 0025 | -    | -     |
| 00CS | -    | -     |
| 0026 | -    | -     |
| 0027 | -    | -     |
| 00FM | -    | -     |
| 0035 | -    | -     |
| 0036 | -    | -     |
| 0038 | -    | -     |
| 0039 | 16,9 | 2,90  |
| 00AT | -    | -     |
| 0028 | 19,4 | 3,40  |
| 0029 | 20,9 | 3,40  |
| 0030 | -    | -     |
| 0031 | -    | -     |

| Cod. | cm    | Euro  |
|------|-------|-------|
| 0001 | 20,8  | 3,00  |
| 0002 | 20,8  | 3,00  |
| 0003 | 23,0  | 4,90  |
| 00CC | -     | -     |
| 00CA | -     | -     |
| 00L3 | -     | -     |
| 0067 | -     | -     |
| 0004 | 18,7  | 3,00  |
| 0005 | 18,7  | 3,00  |
| 0006 | 21,15 | 4,90  |
| 00L6 | -     | -     |
| 00CD | -     | -     |
| 00CB | -     | -     |
| 0007 | 14,4  | 1,60  |
| 0008 | 11,6  | 1,60  |
| 0010 | 29,0  | 13,40 |
| 0011 | 24,0  | 5,40  |
| 0012 | 23,5  | 5,40  |
| 0013 | 18,8  | 6,10  |
| 0014 | -     | -     |
| 0015 | -     | -     |
| 0016 | -     | -     |
| 0059 | -     | -     |
| 00AW | -     | -     |
| 0017 | 15,3  | 2,00  |
| 0018 | -     | -     |
| 00L9 | -     | -     |
| 0019 | -     | -     |
| 0020 | 24,0  | 6,70  |
| 0052 | -     | -     |
| 00CR | -     | -     |
| 0009 | -     | -     |
| 0022 | -     | -     |
| 0023 | -     | -     |
| 0025 | -     | -     |
| 00CS | -     | -     |
| 0026 | -     | -     |
| 0027 | -     | -     |
| 00FM | -     | -     |
| 0035 | -     | -     |
| 0036 | -     | -     |
| 0038 | -     | -     |
| 0039 | -     | -     |
| 00AT | -     | -     |
| 0028 | 18,7  | 3,00  |
| 0029 | 19,8  | 3,00  |
| 0030 | -     | -     |
| 0031 | -     | -     |



# Romanino

Cod. 0650

PINTINOX

inox 18/10  
master 120 pcs  
mm 3,5



# Bernini

Cod. 2060

PINTINOX

inox 18/10  
master 120 pcs  
mm 3,0



| Cod. | cm   | Euro  |
|------|------|-------|
| 0001 | 20,0 | 2,90  |
| 0002 | 20,0 | 2,90  |
| 0003 | 22,5 | 4,90  |
| 00CC | 25,0 | 10,20 |
| 00CA | -    | -     |
| 00L3 | -    | -     |
| 0067 | -    | -     |
| 0004 | 17,1 | 2,90  |
| 0005 | 17,1 | 2,90  |
| 0006 | 20,0 | 4,90  |
| 00L6 | -    | -     |
| 00CD | 24,4 | 10,10 |
| 00CB | -    | -     |
| 0007 | 14,3 | 1,70  |
| 0008 | 11,5 | 1,70  |
| 0010 | 26,5 | 14,00 |
| 0011 | 23,1 | 5,90  |
| 0012 | 23,5 | 5,90  |
| 0013 | 16,5 | 7,50  |
| 0014 | -    | -     |
| 0015 | 22,8 | 7,30  |
| 0016 | -    | -     |
| 0059 | -    | -     |
| 00AW | -    | -     |
| 0017 | 15,0 | 1,90  |
| 0018 | -    | -     |
| 00L9 | -    | -     |
| 0019 | -    | -     |
| 0020 | 22,7 | 9,70  |
| 0052 | -    | -     |
| 00CR | -    | -     |
| 0009 | -    | -     |
| 0022 | -    | -     |
| 0023 | -    | -     |
| 0025 | -    | -     |
| 00CS | -    | -     |
| 0026 | -    | -     |
| 0027 | -    | -     |
| 00FM | -    | -     |
| 0035 | -    | -     |
| 0036 | -    | -     |
| 0038 | -    | -     |
| 0039 | -    | -     |
| 00AT | -    | -     |
| 0028 | 19,4 | 3,30  |
| 0029 | 20,9 | 3,30  |
| 0030 | -    | -     |
| 0031 | -    | -     |

Cod. cm Euro

0001 20,4 2,90

0002 20,4 2,90

0003 23,0 3,90

00CC - -

00CA - -

00L3 - -

0067 - -

0004 18,0 2,80

0005 18,0 2,80

0006 20,0 3,90

00L6 - -

00CD - -

00CB - -

0007 13,7 2,10

0008 11,0 2,00

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 - -



# Trumpet

## Cod. 2070

# PINTINOX

inox 18% cromo/spazzolato

master 120 pcs

forgiato

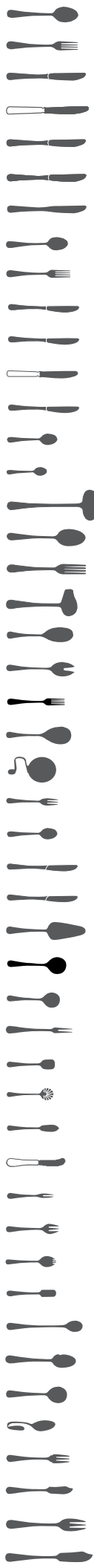
*modello registrato*

*patented article*





| Cod. | cm   | Euro  |
|------|------|-------|
| 0001 | 21,2 | 2,90  |
| 0002 | 21,0 | 2,90  |
| 0003 | 23,0 | 4,90  |
| 00CC | -    | -     |
| 00CA | -    | -     |
| 00L3 | -    | -     |
| 0067 | -    | -     |
| 0004 | 18,1 | 2,90  |
| 0005 | 18,0 | 2,90  |
| 0006 | 20,0 | 4,90  |
| 00L6 | -    | -     |
| 00CD | -    | -     |
| 00CB | -    | -     |
| 0007 | 15,1 | 1,80  |
| 0008 | 11,1 | 1,80  |
| 0010 | 29,0 | 16,10 |
| 0011 | 24,0 | 6,30  |
| 0012 | 24,0 | 6,30  |
| 0013 | 16,5 | 8,60  |
| 0014 | -    | -     |
| 0015 | -    | -     |
| 0016 | -    | -     |
| 0059 | -    | -     |
| 00AW | -    | -     |
| 0017 | 17,0 | 2,60  |
| 0018 | -    | -     |
| 00L9 | -    | -     |
| 0019 | -    | -     |
| 0020 | 24,0 | 9,70  |
| 0052 | -    | -     |
| 00CR | -    | -     |
| 0009 | -    | -     |
| 0022 | -    | -     |
| 0023 | -    | -     |
| 0025 | -    | -     |
| 00CS | -    | -     |
| 0026 | -    | -     |
| 0027 | -    | -     |
| 00FM | -    | -     |
| 0035 | -    | -     |
| 0036 | -    | -     |
| 0038 | -    | -     |
| 0039 | -    | -     |
| 00AT | -    | -     |
| 0028 | 19,5 | 2,90  |
| 0029 | 21,5 | 2,90  |
| 0030 | -    | -     |
| 0031 | -    | -     |



# Liberty

## Cod. 1660

### PINTINOX

inox 18/10  
 master 120 pcs  
 mm 3,0

# Liberty Cod. 1660



Cod. 0011  
cm 24,0  
cucchiaine 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  
cucchiaino 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  
cucchiaino 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*

Cod. cm Euro

0001 21,0 2,80

0002 21,0 2,80

0003 23,4 4,90

00CC 23,8 10,20

00CA - -

00L3 - -

0067 23,0 4,90

0004 18,2 2,80

0005 18,2 2,80

0006 21,0 4,90

00L6 - -

00CD 21,5 10,10

00CB - -

0007 14,7 1,70

0008 10,8 1,70

0010 28,8 16,10

0011 24,1 6,30

0012 24,1 6,30

0013 14,0 8,60

0014 25,0 6,50

0015 25,0 6,50

0016 - -

0059 26,0 9,30

00AW - -

0017 14,6 1,90

0018 - -

00L9 - -

0019 - -

0020 22,9 9,70

0052 - -

00CR - -

0009 15,0 1,90

0022 14,5 1,70

0023 - -

0025 18,0 5,00

00CS - -

0026 - -

0027 14,5 1,90

00FM - -

0035 - -

0036 22,0 2,30

0038 21,5 2,80

0039 18,5 2,80

00AT - -

0028 18,2 2,80

0029 20,3 2,80

0030 - -

0031 - -

Best Seller

# Palace

## Cod. 1690

### PINTINOX

inox 18/10  
master 120 pcs  
mm 3,0



+ Cod. 00D3 Euro 5,30 cm 23,0 coltello verticale *standing knife*



# Palace Cod. 1690



Cod. 0059  
cm 26,0  
cucchiaione risotto  
*rice spoon*



Cod. 0015  
cm 25,0  
forchetta insalata  
*salad fork*



Cod. 0003  
cm 23,4  
coltello tavola  
*table knife*



Cod. 0010  
cm 28,8  
mestolo  
*soup ladle*



Cod. 0014  
cm 25,0  
cucchiaio insalata  
*salad spoon*



Cod. 0012  
cm 24,1  
forchettone servire  
*servicing fork*



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



Cod. 0020  
cm 22,9  
pala torta  
*cake server*



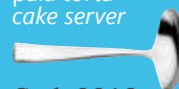
Cod. 0011  
cm 24,1  
cucchiaione servire  
*servicing spoon*



Cod. 0002  
cm 21,0  
forchetta tavola  
*table fork*



Cod. 0067  
cm 23,0  
coltello bistecca  
*steak knife*



Cod. 0013  
cm 14,0  
mestolo salsa  
*sauce ladle*



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



Cod. 0005  
cm 18,2  
forchetta frutta  
*dessert fork*



Cod. 0006  
cm 21,0  
coltello frutta  
*dessert knife*



Cod. 0038  
cm 21,5  
cucchiaio gourmet  
*gourmet spoon*



Cod. 0028  
cm 18,2  
forchetta pesce  
*fish fork*



Cod. 0029  
cm 20,3  
coltello pesce  
*fish knife*



Cod. 0001  
cm 21,0  
cucchiaio tavola  
*table spoon*



Cod. 0009  
cm 15,0  
forchetta carne  
*meat fork*



Cod. 0025  
cm 18,0  
spalma burro  
*butter spreader*



Cod. 0039  
cm 18,5  
cucchiaio brodo  
*soup spoon*



Cod. 0017  
cm 14,6  
forchetta dolce  
*pastry fork*



Cod. 0004  
cm 18,2  
cucchiaino frutta  
*dessert spoon*



Cod. 0027  
cm 14,5  
forchetta ostriche  
*oyster fork*



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

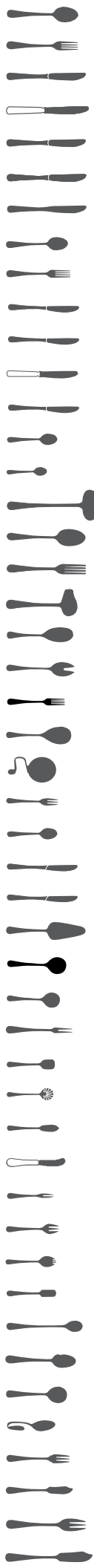


Cod. 0022  
cm 14,5  
paletta gelato  
*ice cream spoon*



Cod. 0008  
cm 10,8  
cucchiaino moka  
*moka spoon*

| Cod. | cm   | Euro  |
|------|------|-------|
| 0001 | 19,5 | 2,80  |
| 0002 | 19,5 | 2,80  |
| 0003 | 21,6 | 4,60  |
| 00CC | -    | -     |
| 00CA | -    | -     |
| 00L3 | -    | -     |
| 0067 | -    | -     |
| 0004 | 16,6 | 2,80  |
| 0005 | 16,6 | 2,80  |
| 0006 | 19,8 | 4,60  |
| 00L6 | -    | -     |
| 00CD | -    | -     |
| 00CB | -    | -     |
| 0007 | 13,8 | 1,60  |
| 0008 | 11,6 | 1,60  |
| 0010 | 27,0 | 14,00 |
| 0011 | 22,8 | 6,30  |
| 0012 | 22,8 | 6,30  |
| 0013 | 16,7 | 7,40  |
| 0014 | -    | -     |
| 0015 | 22,5 | 7,70  |
| 0016 | -    | -     |
| 0059 | -    | -     |
| 00AW | -    | -     |
| 0017 | 14,6 | 1,90  |
| 0018 | -    | -     |
| 00L9 | -    | -     |
| 0019 | -    | -     |
| 0020 | 23,2 | 9,70  |
| 0052 | -    | -     |
| 00CR | -    | -     |
| 0009 | -    | -     |
| 0022 | -    | -     |
| 0023 | -    | -     |
| 0025 | -    | -     |
| 00CS | -    | -     |
| 0026 | -    | -     |
| 0027 | -    | -     |
| 00FM | -    | -     |
| 0035 | -    | -     |
| 0036 | -    | -     |
| 0038 | -    | -     |
| 0039 | 17,2 | 2,60  |
| 00AT | -    | -     |
| 0028 | 19,2 | 3,20  |
| 0029 | 20,7 | 3,20  |
| 0030 | -    | -     |
| 0031 | -    | -     |



# Casali

## Cod. 2100

### PINTINOX

inox 18/10  
 master 120 pcs  
 mm 3,0



# Savoy

## Cod. 1700

# PINTINOX

inox 18/10  
 master 120 pcs  
 mm 3,0



| Cod. | cm   | Euro         |
|------|------|--------------|
| 0001 | 20,8 | <b>2,80</b>  |
| 0002 | 20,9 | <b>2,80</b>  |
| 0003 | 23,0 | <b>4,90</b>  |
| 00CC | 24,5 | <b>10,20</b> |
| 00CA | -    | -            |
| 00L3 | -    | -            |
| 0067 | -    | -            |
| 0004 | 18,0 | <b>2,80</b>  |
| 0005 | 18,1 | <b>2,80</b>  |
| 0006 | 20,0 | <b>4,90</b>  |
| 00L6 | -    | -            |
| 00CD | 21,3 | <b>10,10</b> |
| 00CB | -    | -            |
| 0007 | 14,9 | <b>1,70</b>  |
| 0008 | 11,0 | <b>1,70</b>  |
| 0010 | 28,0 | <b>16,10</b> |
| 0011 | 25,5 | <b>6,30</b>  |
| 0012 | 25,5 | <b>6,30</b>  |
| 0013 | 17,4 | <b>8,60</b>  |
| 0014 | -    | -            |
| 0015 | -    | -            |
| 0016 | -    | -            |
| 0059 | -    | -            |
| 00AW | -    | -            |
| 0017 | 16,1 | <b>1,90</b>  |
| 0018 | -    | -            |
| 00L9 | -    | -            |
| 0019 | -    | -            |
| 0020 | 23,0 | <b>9,70</b>  |
| 0052 | -    | -            |
| 00CR | -    | -            |
| 0009 | -    | -            |
| 0022 | -    | -            |
| 0023 | -    | -            |
| 0025 | -    | -            |
| 00CS | -    | -            |
| 0026 | -    | -            |
| 0027 | -    | -            |
| 00FM | -    | -            |
| 0035 | -    | -            |
| 0036 | -    | -            |
| 0038 | -    | -            |
| 0039 | -    | -            |
| 00AT | -    | -            |
| 0028 | 18,1 | <b>2,80</b>  |
| 0029 | 20,0 | <b>2,80</b>  |
| 0030 | -    | -            |
| 0031 | -    | -            |

Cod. cm Euro

0001 21,2 2,60

0002 21,2 2,60

0003 23,0 4,90

00CC - -

00CA - -

00L3 - -

0067 - -

0004 18,0 2,60

0005 18,0 2,60

0006 20,0 4,90

00L6 - -

00CD - -

00CB - -

0007 15,0 1,60

0008 11,0 1,60

0010 28,6 14,00

0011 24,0 6,30

0012 24,0 6,30

0013 16,4 7,30

0014 - -

0015 - -

0016 - -

0059 - -

00AW - -

0017 16,1 1,90

0018 - -

00L9 - -

0019 - -

0020 24,3 9,70

0052 - -

00CR - -

0009 - -

0022 - -

0023 - -

0025 - -

00CS - -

0026 - -

0027 - -

00FM - -

0035 - -

0036 - -

0038 - -

0039 - -

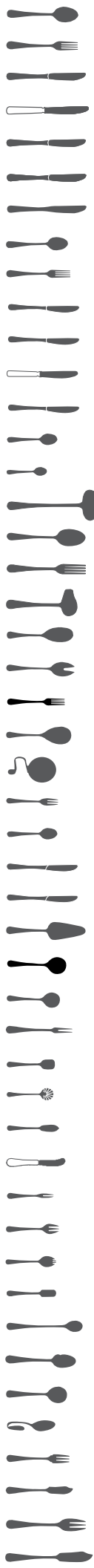
00AT - -

0028 18,0 2,60

0029 19,9 2,60

0030 - -

0031 - -



# Trend

## Cod. 1670

### PINTINOX

inox 18/10  
master 120 pcs  
mm 3,0



# Expo

Cod. 2040

# PINTINOX

inox 18/10  
master 120 pcs  
mm 2,5



| Cod. | cm   | Euro         |
|------|------|--------------|
| 0001 | 20,6 | <b>2,60</b>  |
| 0002 | 20,9 | <b>2,60</b>  |
| 0003 | 24,3 | <b>5,20</b>  |
| 00CC | -    | -            |
| 00CA | -    | -            |
| 00L3 | -    | -            |
| 0067 | -    | -            |
| 0004 | 18,5 | <b>2,50</b>  |
| 0005 | 18,9 | <b>2,50</b>  |
| 0006 | 21,4 | <b>5,10</b>  |
| 00L6 | -    | -            |
| 00CD | -    | -            |
| 00CB | -    | -            |
| 0007 | 15,0 | <b>1,50</b>  |
| 0008 | 11,6 | <b>1,50</b>  |
| 0010 | 28,2 | <b>13,40</b> |
| 0011 | 23,9 | <b>5,60</b>  |
| 0012 | 24,0 | <b>5,60</b>  |
| 0013 | 17,6 | <b>7,00</b>  |
| 0014 | -    | -            |
| 0015 | -    | -            |
| 0016 | -    | -            |
| 0059 | -    | -            |
| 00AW | -    | -            |
| 0017 | 15,2 | <b>1,80</b>  |
| 0018 | -    | -            |
| 00L9 | -    | -            |
| 0019 | -    | -            |
| 0020 | 23,8 | <b>7,00</b>  |
| 0052 | -    | -            |
| 00CR | -    | -            |
| 0009 | -    | -            |
| 0022 | -    | -            |
| 0023 | -    | -            |
| 0025 | -    | -            |
| 00CS | -    | -            |
| 0026 | -    | -            |
| 0027 | -    | -            |
| 00FM | -    | -            |
| 0035 | -    | -            |
| 0036 | -    | -            |
| 0038 | -    | -            |
| 0039 | -    | -            |
| 00AT | -    | -            |
| 0028 | 18,9 | <b>3,10</b>  |
| 0029 | 19,7 | <b>3,10</b>  |
| 0030 | -    | -            |
| 0031 | -    | -            |

Cod. cm Euro

0001 21,0 2,50

0002 21,2 2,50

0003 22,5 4,50

00CC - -

00CA - -

00L3 - -

0067 22,5 3,90

0004 18,3 2,50

0005 18,2 2,50

0006 20,1 4,50

00L6 - -

00CD - -

00CB - -

0007 14,8 1,50

0008 10,9 1,50

0010 26,9 14,80

0011 24,9 5,90

0012 25,1 5,90

0013 16,4 7,30

0014 - -

0015 - -

0016 - -

0059 - -

00AW - -

0017 16,1 1,70

0018 - -

00L9 - -

0019 - -

0020 22,8 7,00

0052 - -

00CR - -

0009 - -

0022 - -

0023 - -

0025 - -

00CS - -

0026 - -

0027 - -

00FM - -

0035 - -

0036 22,1 2,30

0038 - -

0039 - -

00AT - -

0028 18,5 2,50

0029 20,7 2,50

0030 - -

0031 - -



# Synthesis

## Cod. 2030

# PINTINOX

inox 18/10  
master 120 pcs  
mm 3,0



Cod. 00D3 Euro 4,50 cm 22,6 coltello curvo *curved knife*

# Synthesis Cod. 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*

| Cod. | cm   | Euro |
|------|------|------|
| 0001 | 20,0 | 2,50 |
| 0002 | 20,0 | 2,50 |
| 0003 | 22,0 | 3,40 |
| 00CC | -    | -    |
| 00CA | -    | -    |
| 00L3 | -    | -    |
| 0067 | -    | -    |
| 0004 | 18,0 | 2,50 |
| 0005 | 18,0 | 2,50 |
| 0006 | 20,0 | 3,40 |
| 00L6 | -    | -    |
| 00CD | -    | -    |
| 00CB | -    | -    |
| 0007 | 14,0 | 2,10 |
| 0008 | 11,0 | 2,00 |
| 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 | -    | -    |

New

# Tie

## Cod. 2080

### PINTINOX

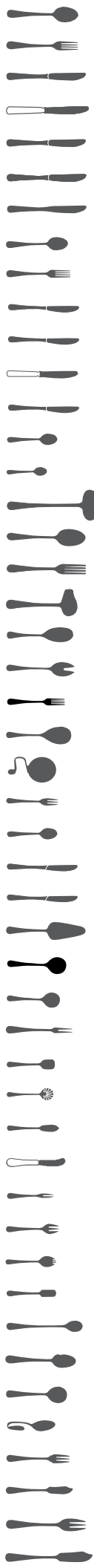
inox 18% cromo/spazzolato  
 master 120 pcs  
 forgiato  
*modello registrato*  
*patented article*







| Cod. | cm   | Euro  |
|------|------|-------|
| 0001 | 19,7 | 2,50  |
| 0002 | 20,0 | 2,50  |
| 0003 | 21,5 | 4,50  |
| 00CC | -    | -     |
| 00CA | -    | -     |
| 00L3 | -    | -     |
| 0067 | -    | -     |
| 0004 | 18,1 | 2,50  |
| 0005 | 17,6 | 2,50  |
| 0006 | 18,4 | 4,50  |
| 00L6 | -    | -     |
| 00CD | -    | -     |
| 00CB | -    | -     |
| 0007 | 13,8 | 1,60  |
| 0008 | 12,1 | 1,50  |
| 0010 | 27,2 | 13,40 |
| 0011 | 22,3 | 5,60  |
| 0012 | 22,4 | 5,60  |
| 0013 | 17,8 | 7,30  |
| 0014 | -    | -     |
| 0015 | 22,3 | 6,80  |
| 0016 | -    | -     |
| 0059 | -    | -     |
| 00AW | -    | -     |
| 0017 | 15,7 | 1,80  |
| 0018 | -    | -     |
| 00L9 | -    | -     |
| 0019 | -    | -     |
| 0020 | 23,6 | 7,00  |
| 0052 | -    | -     |
| 00CR | -    | -     |
| 0009 | -    | -     |
| 0022 | -    | -     |
| 0023 | -    | -     |
| 0025 | -    | -     |
| 00CS | -    | -     |
| 0026 | -    | -     |
| 0027 | -    | -     |
| 00FM | -    | -     |
| 0035 | -    | -     |
| 0036 | -    | -     |
| 0038 | -    | -     |
| 0039 | -    | -     |
| 00AT | -    | -     |
| 0028 | 19,1 | 3,10  |
| 0029 | 19,4 | 3,10  |
| 0030 | -    | -     |
| 0031 | -    | -     |



# Solaris

## Cod. 2170

### PINTINOX

inox 18/10  
 master 120 pcs  
 mm 2,5



# Sirio

Cod. 2260

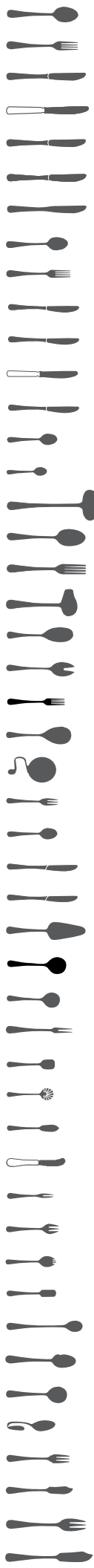
PINTINOX

inox 18/10  
master 120 pcs  
mm 2,5



| Cod. | cm   | Euro  |
|------|------|-------|
| 0001 | 20,6 | 2,50  |
| 0002 | 20,6 | 2,50  |
| 0003 | 24,1 | 5,30  |
| 00CC | 25,0 | 10,20 |
| 00CA | 23,5 | 4,80  |
| 00L3 | 22,0 | 2,20  |
| 0067 | -    | -     |
| 0004 | 18,5 | 2,50  |
| 0005 | 18,5 | 2,50  |
| 0006 | 22,0 | 5,30  |
| 00L6 | 19,4 | 2,20  |
| 00CD | 22,0 | 10,10 |
| 00CB | 21,4 | 4,70  |
| 0007 | 14,6 | 1,60  |
| 0008 | 11,6 | 1,50  |
| 0010 | 27,2 | 13,40 |
| 0011 | 23,2 | 5,60  |
| 0012 | 23,6 | 5,60  |
| 0013 | 17,5 | 7,30  |
| 0014 | -    | -     |
| 0015 | 22,3 | 7,00  |
| 0016 | 14,7 | 1,90  |
| 0059 | -    | -     |
| 00AW | -    | -     |
| 0017 | 15,2 | 1,80  |
| 0018 | -    | -     |
| 00L9 | -    | -     |
| 0019 | 17,8 | 4,10  |
| 0020 | 23,7 | 7,00  |
| 0052 | -    | -     |
| 00CR | -    | -     |
| 0009 | -    | -     |
| 0022 | 13,7 | 1,60  |
| 0023 | -    | -     |
| 0025 | -    | -     |
| 00CS | -    | -     |
| 0026 | -    | -     |
| 0027 | -    | -     |
| 00FM | 12,5 | 1,80  |
| 0035 | -    | -     |
| 0036 | -    | -     |
| 0038 | -    | -     |
| 0039 | 17,9 | 2,40  |
| 00AT | -    | -     |
| 0028 | 18,0 | 3,10  |
| 0029 | 19,4 | 3,10  |
| 0030 | 22,7 | 5,60  |
| 0031 | 25,1 | 5,60  |

| Cod. | cm   | Euro  |
|------|------|-------|
| 0001 | 20,6 | 2,50  |
| 0002 | 20,6 | 2,50  |
| 0003 | 24,1 | 5,30  |
| 00CC | 25,3 | 10,20 |
| 00CA | -    | -     |
| 00L3 | -    | -     |
| 0067 | -    | -     |
| 0004 | 18,5 | 2,50  |
| 0005 | 18,5 | 2,50  |
| 0006 | 22,0 | 5,30  |
| 00L6 | -    | -     |
| 00CD | 22,5 | 10,10 |
| 00CB | -    | -     |
| 0007 | 14,6 | 1,60  |
| 0008 | 11,8 | 1,50  |
| 0010 | 28,0 | 13,40 |
| 0011 | 23,5 | 5,60  |
| 0012 | 23,6 | 5,60  |
| 0013 | 17,5 | 7,30  |
| 0014 | -    | -     |
| 0015 | -    | -     |
| 0016 | -    | -     |
| 0059 | -    | -     |
| 00AW | -    | -     |
| 0017 | 15,1 | 1,80  |
| 0018 | -    | -     |
| 00L9 | -    | -     |
| 0019 | -    | -     |
| 0020 | 24,0 | 7,00  |
| 0052 | -    | -     |
| 00CR | -    | -     |
| 0009 | -    | -     |
| 0022 | -    | -     |
| 0023 | -    | -     |
| 0025 | -    | -     |
| 00CS | -    | -     |
| 0026 | -    | -     |
| 0027 | -    | -     |
| 00FM | -    | -     |
| 0035 | -    | -     |
| 0036 | -    | -     |
| 0038 | -    | -     |
| 0039 | -    | -     |
| 00AT | -    | -     |
| 0028 | 18,0 | 3,10  |
| 0029 | 19,4 | 3,10  |
| 0030 | -    | -     |
| 0031 | -    | -     |



# Roma

## Cod. 2200

### PINTINOX

inox 18/10  
 master 120 pcs  
 mm 2,5



# Filet

Cod. 0540

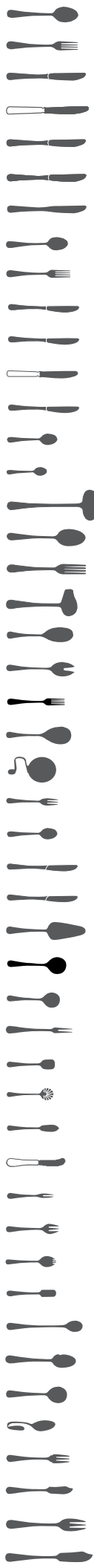
PINTINOX

inox 18/10  
master 120 pcs  
mm 2,5



| Cod. | cm   | Euro  |
|------|------|-------|
| 0001 | 20,9 | 2,50  |
| 0002 | 20,7 | 2,50  |
| 0003 | 23,4 | 5,30  |
| 00CC | 23,4 | 10,20 |
| 00CA | -    | -     |
| 00L3 | -    | -     |
| 0067 | -    | -     |
| 0004 | 18,5 | 2,50  |
| 0005 | 18,5 | 2,50  |
| 0006 | 21,5 | 5,30  |
| 00L6 | -    | -     |
| 00CD | 21,5 | 10,10 |
| 00CB | -    | -     |
| 0007 | 14,6 | 1,60  |
| 0008 | 12,0 | 1,50  |
| 0010 | 27,5 | 13,40 |
| 0011 | 24,0 | 5,60  |
| 0012 | 24,1 | 5,60  |
| 0013 | 18,0 | 7,30  |
| 0014 | -    | -     |
| 0015 | -    | -     |
| 0016 | -    | -     |
| 0059 | -    | -     |
| 00AW | -    | -     |
| 0017 | 15,2 | 1,80  |
| 0018 | -    | -     |
| 00L9 | -    | -     |
| 0019 | -    | -     |
| 0020 | 24,0 | 7,00  |
| 0052 | -    | -     |
| 00CR | -    | -     |
| 0009 | -    | -     |
| 0022 | 13,6 | 1,60  |
| 0023 | -    | -     |
| 0025 | -    | -     |
| 00CS | -    | -     |
| 0026 | -    | -     |
| 0027 | -    | -     |
| 00FM | -    | -     |
| 0035 | -    | -     |
| 0036 | -    | -     |
| 0038 | 20,4 | 2,40  |
| 0039 | -    | -     |
| 00AT | -    | -     |
| 0028 | 18,0 | 3,10  |
| 0029 | 19,6 | 3,10  |
| 0030 | -    | -     |
| 0031 | -    | -     |

| Cod. | cm   | Euro  |
|------|------|-------|
| 0001 | 20,6 | 2,50  |
| 0002 | 20,9 | 2,50  |
| 0003 | 22,6 | 4,90  |
| 00CC | -    | -     |
| 00CA | -    | -     |
| 00L3 | -    | -     |
| 0067 | 22,5 | 4,90  |
| 0004 | 18,3 | 2,50  |
| 0005 | 18,5 | 2,50  |
| 0006 | 19,9 | 4,90  |
| 00L6 | -    | -     |
| 00CD | -    | -     |
| 00CB | -    | -     |
| 0007 | 15,1 | 1,50  |
| 0008 | 11,6 | 1,50  |
| 0010 | 29,3 | 13,40 |
| 0011 | 25,3 | 5,60  |
| 0012 | 23,5 | 5,60  |
| 0013 | 17,1 | 7,00  |
| 0014 | -    | -     |
| 0015 | -    | -     |
| 0016 | -    | -     |
| 0059 | -    | -     |
| 00AW | -    | -     |
| 0017 | 15,3 | 1,80  |
| 0018 | -    | -     |
| 00L9 | -    | -     |
| 0019 | -    | -     |
| 0020 | 23,9 | 7,00  |
| 0052 | -    | -     |
| 00CR | -    | -     |
| 0009 | -    | -     |
| 0022 | -    | -     |
| 0023 | -    | -     |
| 0025 | -    | -     |
| 00CS | -    | -     |
| 0026 | -    | -     |
| 0027 | -    | -     |
| 00FM | -    | -     |
| 0035 | -    | -     |
| 0036 | -    | -     |
| 0038 | -    | -     |
| 0039 | -    | -     |
| 00AT | -    | -     |
| 0028 | 18,6 | 3,10  |
| 0029 | 19,6 | 3,10  |
| 0030 | -    | -     |
| 0031 | -    | -     |



# Sabrina

Cod. 2090

PINTINOX

inox 18/10  
master 120 pcs  
mm 2,5



# Superamerica

Cod. 2380

PINTINOX

inox 18/10  
master 120 pcs  
mm 2,5



| Cod. | cm   | Euro |
|------|------|------|
| 0001 | 20,8 | 2,40 |
| 0002 | 20,8 | 2,40 |
| 0003 | 23,0 | 4,30 |
| 00CC | -    | -    |
| 00CA | -    | -    |
| 00L3 | -    | -    |
| 0067 | -    | -    |
| 0004 | -    | -    |
| 0005 | -    | -    |
| 0006 | -    | -    |
| 00L6 | -    | -    |
| 00CD | -    | -    |
| 00CB | -    | -    |
| 0007 | -    | -    |
| 0008 | -    | -    |
| 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 | -    | -    |

| Cod. | cm   | Euro  |
|------|------|-------|
| 0001 | 20,8 | 2,40  |
| 0002 | 20,8 | 2,40  |
| 0003 | 23,0 | 4,90  |
| 00CC | 24,5 | 10,20 |
| 00CA | -    | -     |
| 00L3 | -    | -     |
| 0067 | -    | -     |
| 0004 | 17,9 | 2,40  |
| 0005 | 17,9 | 2,40  |
| 0006 | 20,0 | 4,90  |
| 00L6 | -    | -     |
| 00CD | 21,3 | 10,10 |
| 00CB | -    | -     |
| 0007 | 14,9 | 1,40  |
| 0008 | 11,0 | 1,40  |
| 0010 | 28,0 | 13,40 |
| 0011 | 25,3 | 5,60  |
| 0012 | 25,3 | 5,60  |
| 0013 | 16,5 | 7,30  |
| 0014 | -    | -     |
| 0015 | -    | -     |
| 0016 | -    | -     |
| 0059 | -    | -     |
| 00AW | -    | -     |
| 0017 | 16,0 | 1,60  |
| 0018 | -    | -     |
| 00L9 | -    | -     |
| 0019 | -    | -     |
| 0020 | 22,7 | 7,00  |
| 0052 | -    | -     |
| 00CR | -    | -     |
| 0009 | -    | -     |
| 0022 | -    | -     |
| 0023 | -    | -     |
| 0025 | -    | -     |
| 00CS | -    | -     |
| 0026 | -    | -     |
| 0027 | -    | -     |
| 00FM | -    | -     |
| 0035 | -    | -     |
| 0036 | -    | -     |
| 0038 | -    | -     |
| 0039 | -    | -     |
| 00AT | -    | -     |
| 0028 | 17,9 | 2,40  |
| 0029 | 20,1 | 2,40  |
| 0030 | -    | -     |
| 0031 | -    | -     |

**Best Seller**

# Maitre

## Cod. 2010

### PINTINOX

inox 18/10  
master 120 pcs  
mm 2,5





# Pagaia

Cod. 2470

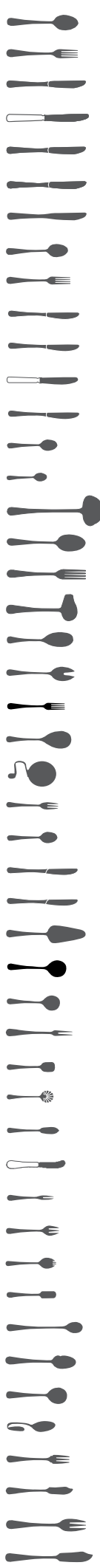
PINTINOX

inox 18/10  
master 120 pcs  
mm 2,5



| Cod. | cm   | Euro         |
|------|------|--------------|
| 0001 | 21,5 | <b>2,30</b>  |
| 0002 | 21,5 | <b>2,30</b>  |
| 0003 | 23,5 | <b>3,90</b>  |
| 00CC | -    | -            |
| 00CA | -    | -            |
| 00L3 | -    | -            |
| 0067 | -    | -            |
| 0004 | -    | -            |
| 0005 | 18,5 | <b>2,20</b>  |
| 0006 | 20,3 | <b>3,90</b>  |
| 00L6 | -    | -            |
| 00CD | -    | -            |
| 00CB | -    | -            |
| 0007 | 15,0 | <b>1,40</b>  |
| 0008 | 11,2 | <b>1,40</b>  |
| 0010 | 29,0 | <b>12,90</b> |
| 0011 | 25,0 | <b>5,40</b>  |
| 0012 | 25,0 | <b>5,40</b>  |
| 0013 | -    | -            |
| 0014 | -    | -            |
| 0015 | -    | -            |
| 0016 | -    | -            |
| 0059 | -    | -            |
| 00AW | -    | -            |
| 0017 | 17,2 | <b>1,60</b>  |
| 0018 | -    | -            |
| 00L9 | -    | -            |
| 0019 | -    | -            |
| 0020 | -    | -            |
| 0052 | -    | -            |
| 00CR | -    | -            |
| 0009 | -    | -            |
| 0022 | -    | -            |
| 0023 | -    | -            |
| 0025 | -    | -            |
| 00CS | -    | -            |
| 0026 | -    | -            |
| 0027 | -    | -            |
| 00FM | -    | -            |
| 0035 | -    | -            |
| 0036 | -    | -            |
| 0038 | -    | -            |
| 0039 | -    | -            |
| 00AT | -    | -            |
| 0028 | -    | -            |
| 0029 | -    | -            |
| 0030 | -    | -            |
| 0031 | -    | -            |

| Cod. | cm   | Euro  |
|------|------|-------|
| 0001 | 19,6 | 2,20  |
| 0002 | 19,4 | 2,20  |
| 0003 | 22,2 | 4,40  |
| 00CC | -    | -     |
| 00CA | -    | -     |
| 00L3 | -    | -     |
| 0067 | -    | -     |
| 0004 | 17,8 | 2,10  |
| 0005 | 17,4 | 2,10  |
| 0006 | 19,6 | 4,40  |
| 00L6 | -    | -     |
| 00CD | -    | -     |
| 00CB | -    | -     |
| 0007 | 13,4 | 1,30  |
| 0008 | 11,5 | 1,30  |
| 0010 | 26,2 | 12,90 |
| 0011 | 22,7 | 5,40  |
| 0012 | 23,2 | 5,40  |
| 0013 | 17,1 | 7,30  |
| 0014 | -    | -     |
| 0015 | -    | -     |
| 0016 | -    | -     |
| 0059 | -    | -     |
| 00AW | -    | -     |
| 0017 | 14,4 | 1,60  |
| 0018 | -    | -     |
| 00L9 | -    | -     |
| 0019 | -    | -     |
| 0020 | 23,2 | 8,60  |
| 0052 | -    | -     |
| 00CR | -    | -     |
| 0009 | -    | -     |
| 0022 | -    | -     |
| 0023 | -    | -     |
| 0025 | -    | -     |
| 00CS | -    | -     |
| 0026 | -    | -     |
| 0027 | -    | -     |
| 00FM | -    | -     |
| 0035 | -    | -     |
| 0036 | -    | -     |
| 0038 | -    | -     |
| 0039 | -    | -     |
| 00AT | -    | -     |
| 0028 | 18,3 | 2,90  |
| 0029 | 19,7 | 2,90  |
| 0030 | -    | -     |
| 0031 | -    | -     |



# Bristol

## Cod. 2140

### PINTINOX

inox 18/10  
 master 120 pcs  
 mm 2,5



# America

Cod. 2240

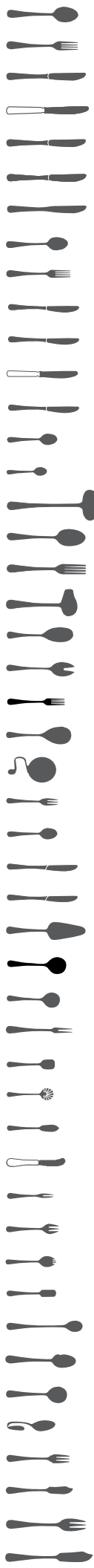
PINTINOX

inox 18/10  
master 120 pcs  
mm 2,5



| Cod. | cm   | Euro  |
|------|------|-------|
| 0001 | 19,5 | 2,20  |
| 0002 | 19,5 | 2,20  |
| 0003 | 21,0 | 4,10  |
| 00CC | -    | -     |
| 00CA | -    | -     |
| 00L3 | 21,5 | 2,20  |
| 0067 | -    | -     |
| 0004 | 17,8 | 2,10  |
| 0005 | 17,1 | 2,10  |
| 0006 | 18,7 | 4,10  |
| 00L6 | 18,9 | 2,20  |
| 00CD | -    | -     |
| 00CB | -    | -     |
| 0007 | 13,3 | 1,20  |
| 0008 | 11,6 | 1,10  |
| 0010 | 28,0 | 12,90 |
| 0011 | 22,0 | 5,40  |
| 0012 | 22,3 | 5,40  |
| 0013 | 16,8 | 7,30  |
| 0014 | -    | -     |
| 0015 | 21,4 | 6,70  |
| 0016 | -    | -     |
| 0059 | -    | -     |
| 00AW | -    | -     |
| 0017 | 15,9 | 1,50  |
| 0018 | 15,2 | 1,60  |
| 00L9 | 17,2 | 2,10  |
| 0019 | -    | -     |
| 0020 | 24,0 | 6,50  |
| 0052 | -    | -     |
| 00CR | -    | -     |
| 0009 | -    | -     |
| 0022 | 13,1 | 1,30  |
| 0023 | -    | -     |
| 0025 | -    | -     |
| 00CS | -    | -     |
| 0026 | -    | -     |
| 0027 | -    | -     |
| 00FM | -    | -     |
| 0035 | -    | -     |
| 0036 | 22,0 | 2,00  |
| 0038 | -    | -     |
| 0039 | -    | -     |
| 00AT | -    | -     |
| 0028 | 18,9 | 2,60  |
| 0029 | 22,2 | 2,60  |
| 0030 | 22,3 | 5,40  |
| 0031 | 24,5 | 5,40  |

| Cod. | cm   | Euro  |
|------|------|-------|
| 0001 | 19,3 | 2,20  |
| 0002 | 19,4 | 2,20  |
| 0003 | 21,1 | 4,10  |
| 00CC | -    | -     |
| 00CA | -    | -     |
| 00L3 | -    | -     |
| 0067 | -    | -     |
| 0004 | 17,8 | 2,10  |
| 0005 | 16,6 | 2,11  |
| 0006 | 18,0 | 4,10  |
| 00L6 | -    | -     |
| 00CD | -    | -     |
| 00CB | -    | -     |
| 0007 | 13,2 | 1,20  |
| 0008 | 11,6 | 1,20  |
| 0010 | 27,2 | 12,90 |
| 0011 | 22,2 | 5,40  |
| 0012 | 22,1 | 5,40  |
| 0013 | 16,0 | 7,30  |
| 0014 | -    | -     |
| 0015 | -    | -     |
| 0016 | -    | -     |
| 0059 | -    | -     |
| 00AW | -    | -     |
| 0017 | 15,5 | 1,60  |
| 0018 | -    | -     |
| 00L9 | -    | -     |
| 0019 | -    | -     |
| 0020 | 23,0 | 6,50  |
| 0052 | -    | -     |
| 00CR | -    | -     |
| 0009 | -    | -     |
| 0022 | -    | -     |
| 0023 | -    | -     |
| 0025 | -    | -     |
| 00CS | -    | -     |
| 0026 | -    | -     |
| 0027 | -    | -     |
| 00FM | -    | -     |
| 0035 | -    | -     |
| 0036 | -    | -     |
| 0038 | -    | -     |
| 0039 | 17,2 | 2,10  |
| 00AT | 12,4 | 3,40  |
| 0028 | 17,7 | 2,60  |
| 0029 | 18,6 | 2,60  |
| 0030 | -    | -     |
| 0031 | -    | -     |



# Hotel

## Cod. 2020

### PINTINOX

inox 18/10  
 master 120 pcs  
 mm 2,5

# Brasilia

Cod. 2230

PINTINOX

inox 18/10  
master 120 pcs  
mm 2,5



| Cod. | cm   | Euro         |
|------|------|--------------|
| 0001 | 19,5 | <b>2,20</b>  |
| 0002 | 19,5 | <b>2,20</b>  |
| 0003 | 21,0 | <b>4,10</b>  |
| 00CC | -    | -            |
| 00CA | -    | -            |
| 00L3 | -    | -            |
| 0067 | -    | -            |
| 0004 | 17,8 | <b>2,10</b>  |
| 0005 | 17,1 | <b>2,10</b>  |
| 0006 | 18,7 | <b>4,10</b>  |
| 00L6 | -    | -            |
| 00CD | -    | -            |
| 00CB | -    | -            |
| 0007 | 13,3 | <b>1,20</b>  |
| 0008 | 11,6 | <b>1,20</b>  |
| 0010 | 28,0 | <b>12,90</b> |
| 0011 | 22,0 | <b>5,40</b>  |
| 0012 | 22,3 | <b>5,40</b>  |
| 0013 | 16,8 | <b>7,30</b>  |
| 0014 | -    | -            |
| 0015 | 21,4 | <b>6,70</b>  |
| 0016 | -    | -            |
| 0059 | -    | -            |
| 00AW | -    | -            |
| 0017 | 15,9 | <b>1,50</b>  |
| 0018 | -    | -            |
| 00L9 | -    | -            |
| 0019 | -    | -            |
| 0020 | 24,0 | <b>6,50</b>  |
| 0052 | -    | -            |
| 00CR | -    | -            |
| 0009 | -    | -            |
| 0022 | 13,1 | <b>1,30</b>  |
| 0023 | -    | -            |
| 0025 | -    | -            |
| 00CS | -    | -            |
| 0026 | -    | -            |
| 0027 | -    | -            |
| 00FM | -    | -            |
| 0035 | -    | -            |
| 0036 | 22,0 | <b>2,00</b>  |
| 0038 | -    | -            |
| 0039 | -    | -            |
| 00AT | -    | -            |
| 0028 | 18,9 | <b>2,60</b>  |
| 0029 | 22,2 | <b>2,60</b>  |
| 0030 | -    | -            |
| 0031 | -    | -            |

Cod. cm Euro

0001 19,6 2,00

0002 19,6 2,00

0003 21,0 4,10

00CC - -

00CA - -

00L3 - -

0067 - -

0004 17,8 1,90

0005 17,9 1,90

0006 19,2 4,10

00L6 - -

00CD - -

00CB - -

0007 13,7 1,40

0008 12,3 1,30

0010 27,5 12,90

0011 22,0 5,40

0012 22,4 5,40

0013 18,0 7,30

0014 - -

0015 21,8 6,70

0016 - -

0059 - -

00AW - -

0017 15,9 1,40

0018 - -

00L9 - -

0019 - -

0020 21,7 8,60

0052 - -

00CR - -

0009 - -

0022 13,6 1,20

0023 - -

0025 - -

00CS - -

0026 - -

0027 - -

00FM - -

0035 - -

0036 22,0 1,90

0038 - -

0039 - -

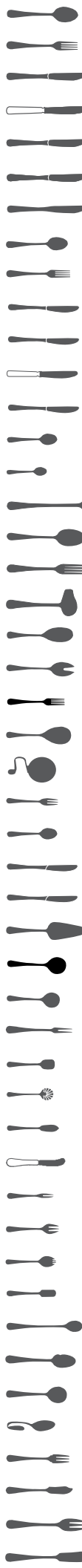
00AT - -

0028 19,8 2,70

0029 22,3 2,70

0030 - -

0031 - -



# Beta

## Cod. 1710

### PINTINOX

inox 18/10  
master 120 pcs  
mm 2,5

# Gamma

Cod. 2150

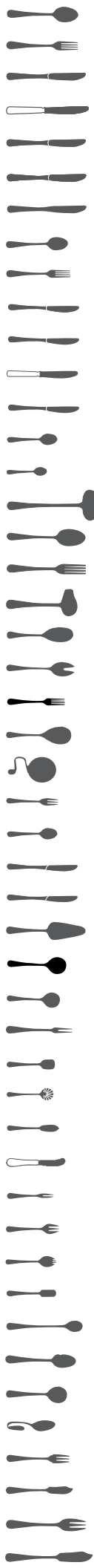
PINTINOX

inox 18/10  
master 120 pcs  
mm 2,5



| Cod. | cm   | Euro         |
|------|------|--------------|
| 0001 | 19,6 | <b>2,00</b>  |
| 0002 | 19,6 | <b>2,00</b>  |
| 0003 | 21,0 | <b>4,10</b>  |
| 00CC | -    | -            |
| 00CA | -    | -            |
| 00L3 | 21,6 | <b>2,20</b>  |
| 0067 | -    | -            |
| 0004 | 17,8 | <b>1,90</b>  |
| 0005 | 17,9 | <b>1,90</b>  |
| 0006 | 19,1 | <b>4,10</b>  |
| 00L6 | 19,5 | <b>2,20</b>  |
| 00CD | -    | -            |
| 00CB | -    | -            |
| 0007 | 13,7 | <b>1,40</b>  |
| 0008 | 12,3 | <b>1,30</b>  |
| 0010 | 27,5 | <b>12,90</b> |
| 0011 | 22,0 | <b>5,40</b>  |
| 0012 | 22,4 | <b>5,40</b>  |
| 0013 | 18,0 | <b>7,30</b>  |
| 0014 | -    | -            |
| 0015 | 21,8 | <b>6,70</b>  |
| 0016 | -    | -            |
| 0059 | -    | -            |
| 00AW | -    | -            |
| 0017 | 15,9 | <b>1,40</b>  |
| 0018 | -    | -            |
| 00L9 | -    | -            |
| 0019 | -    | -            |
| 0020 | 21,7 | <b>8,60</b>  |
| 0052 | -    | -            |
| 00CR | -    | -            |
| 0009 | -    | -            |
| 0022 | 13,6 | <b>1,20</b>  |
| 0023 | -    | -            |
| 0025 | -    | -            |
| 00CS | -    | -            |
| 0026 | -    | -            |
| 0027 | -    | -            |
| 00FM | -    | -            |
| 0035 | -    | -            |
| 0036 | 22,0 | <b>1,90</b>  |
| 0038 | -    | -            |
| 0039 | 18,2 | <b>1,90</b>  |
| 00AT | 11,7 | <b>3,40</b>  |
| 0028 | 19,8 | <b>2,70</b>  |
| 0029 | 22,3 | <b>2,70</b>  |
| 0030 | -    | -            |
| 0031 | -    | -            |

| Cod. | cm   | Euro  |
|------|------|-------|
| 0001 | 19,7 | 2,10  |
| 0002 | 19,3 | 2,10  |
| 0003 | 21,2 | 4,40  |
| 00CC | -    | -     |
| 00CA | -    | -     |
| 00L3 | -    | -     |
| 0067 | -    | -     |
| 0004 | 18,6 | 2,00  |
| 0005 | 17,4 | 2,00  |
| 0006 | 19,9 | 4,40  |
| 00L6 | -    | -     |
| 00CD | -    | -     |
| 00CB | -    | -     |
| 0007 | 13,8 | 1,20  |
| 0008 | 11,8 | 1,20  |
| 0010 | 26,9 | 12,90 |
| 0011 | 21,9 | 5,60  |
| 0012 | 22,5 | 5,60  |
| 0013 | 17,6 | 7,30  |
| 0014 | -    | -     |
| 0015 | -    | -     |
| 0016 | -    | -     |
| 0059 | -    | -     |
| 00AW | -    | -     |
| 0017 | 17,5 | 1,20  |
| 0018 | -    | -     |
| 00L9 | -    | -     |
| 0019 | -    | -     |
| 0020 | 21,6 | 8,50  |
| 0052 | -    | -     |
| 00CR | -    | -     |
| 0009 | -    | -     |
| 0022 | -    | -     |
| 0023 | -    | -     |
| 0025 | -    | -     |
| 00CS | -    | -     |
| 0026 | -    | -     |
| 0027 | -    | -     |
| 00FM | -    | -     |
| 0035 | -    | -     |
| 0036 | -    | -     |
| 0038 | -    | -     |
| 0039 | -    | -     |
| 00AT | -    | -     |
| 0028 | 19,1 | 2,70  |
| 0029 | 20,6 | 2,70  |
| 0030 | -    | -     |
| 0031 | -    | -     |



# Ischia

## Cod. 2250

### PINTINOX

inox 18/10  
 master 120 pcs  
 mm 2,5



# Tema

Cod. 2120

PINTINOX

inox 18/10  
master 120 pcs  
mm 2,5



| Cod. | cm   | Euro         |
|------|------|--------------|
| 0001 | 19,6 | <b>1,90</b>  |
| 0002 | 19,8 | <b>1,90</b>  |
| 0003 | 21,2 | <b>4,40</b>  |
| 00CC | -    | -            |
| 00CA | -    | -            |
| 00L3 | 21,4 | <b>2,20</b>  |
| 0067 | -    | -            |
| 0004 | 17,0 | <b>1,90</b>  |
| 0005 | 17,1 | <b>1,90</b>  |
| 0006 | 19,1 | <b>4,40</b>  |
| 00L6 | 19,5 | <b>2,20</b>  |
| 00CD | -    | -            |
| 00CB | -    | -            |
| 0007 | 14,8 | <b>1,00</b>  |
| 0008 | 11,2 | <b>1,00</b>  |
| 0010 | 27,7 | <b>12,90</b> |
| 0011 | 22,3 | <b>5,00</b>  |
| 0012 | 22,7 | <b>5,00</b>  |
| 0013 | 17,6 | <b>7,30</b>  |
| 0014 | -    | -            |
| 0015 | -    | -            |
| 0016 | 14,9 | <b>1,20</b>  |
| 0059 | -    | -            |
| 00AW | -    | -            |
| 0017 | -    | -            |
| 0018 | -    | -            |
| 00L9 | -    | -            |
| 0019 | -    | -            |
| 0020 | 23,6 | <b>7,50</b>  |
| 0052 | -    | -            |
| 00CR | -    | -            |
| 0009 | -    | -            |
| 0022 | -    | -            |
| 0023 | -    | -            |
| 0025 | -    | -            |
| 00CS | -    | -            |
| 0026 | -    | -            |
| 0027 | -    | -            |
| 00FM | -    | -            |
| 0035 | -    | -            |
| 0036 | -    | -            |
| 0038 | -    | -            |
| 0039 | -    | -            |
| 00AT | -    | -            |
| 0028 | 17,4 | <b>1,90</b>  |
| 0029 | 19,5 | <b>1,90</b>  |
| 0030 | -    | -            |
| 0031 | -    | -            |

| Cod. | cm   | Euro        |
|------|------|-------------|
| 0001 | 21,0 | <b>1,90</b> |
| 0002 | 21,0 | <b>1,90</b> |
| 0003 | 22,6 | <b>2,70</b> |
| 00CC | -    | -           |
| 00CA | -    | -           |
| 00L3 | -    | -           |
| 0067 | -    | -           |
| 0004 | -    | -           |
| 0005 | 18,5 | <b>1,80</b> |
| 0006 | 20,3 | <b>2,60</b> |
| 00L6 | -    | -           |
| 00CD | -    | -           |
| 00CB | -    | -           |
| 0007 | 14,7 | <b>1,20</b> |
| 0008 | 11,0 | <b>1,00</b> |
| 0010 | -    | -           |
| 0011 | -    | -           |
| 0012 | -    | -           |
| 0013 | -    | -           |
| 0014 | -    | -           |
| 0015 | -    | -           |
| 0016 | -    | -           |
| 0059 | -    | -           |
| 00AW | -    | -           |
| 0017 | 16,0 | <b>1,20</b> |
| 0018 | -    | -           |
| 00L9 | -    | -           |
| 0019 | -    | -           |
| 0020 | -    | -           |
| 0052 | -    | -           |
| 00CR | -    | -           |
| 0009 | -    | -           |
| 0022 | -    | -           |
| 0023 | -    | -           |
| 0025 | -    | -           |
| 00CS | -    | -           |
| 0026 | -    | -           |
| 0027 | -    | -           |
| 00FM | -    | -           |
| 0035 | -    | -           |
| 0036 | -    | -           |
| 0038 | -    | -           |
| 0039 | -    | -           |
| 00AT | -    | -           |
| 0028 | -    | -           |
| 0029 | -    | -           |
| 0030 | -    | -           |
| 0031 | -    | -           |

**New**

# Wave

## Cod. 2610

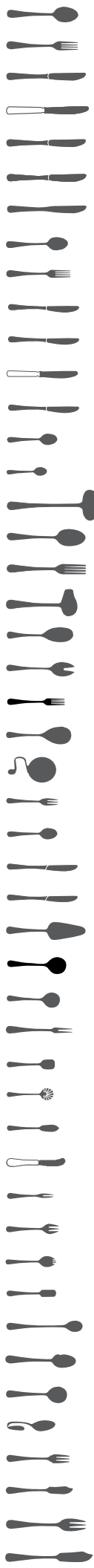
### PINTINOX

inox 18% cromo/spazzolato  
master 120 pcs  
mm 3,0





| Cod. | cm   | Euro  |
|------|------|-------|
| 0001 | 19,6 | 1,70  |
| 0002 | 19,6 | 1,70  |
| 0003 | 21,0 | 3,90  |
| 00CC | -    | -     |
| 00CA | -    | -     |
| 00L3 | 21,5 | 2,20  |
| 0067 | -    | -     |
| 0004 | 17,0 | 1,60  |
| 0005 | 16,9 | 1,60  |
| 0006 | 18,9 | 3,90  |
| 00L6 | 19,5 | 2,20  |
| 00CD | -    | -     |
| 00CB | -    | -     |
| 0007 | 13,4 | 1,00  |
| 0008 | 11,3 | 1,00  |
| 0010 | 27,2 | 12,10 |
| 0011 | 22,7 | 5,00  |
| 0012 | 22,6 | 5,00  |
| 0013 | 17,7 | 7,30  |
| 0014 | -    | -     |
| 0015 | -    | -     |
| 0016 | -    | -     |
| 0059 | -    | -     |
| 00AW | -    | -     |
| 0017 | 13,5 | 1,20  |
| 0018 | -    | -     |
| 00L9 | -    | -     |
| 0019 | -    | -     |
| 0020 | 24,1 | 7,00  |
| 0052 | -    | -     |
| 00CR | -    | -     |
| 0009 | -    | -     |
| 0022 | -    | -     |
| 0023 | -    | -     |
| 0025 | -    | -     |
| 00CS | -    | -     |
| 0026 | -    | -     |
| 0027 | -    | -     |
| 00FM | -    | -     |
| 0035 | -    | -     |
| 0036 | -    | -     |
| 0038 | -    | -     |
| 0039 | -    | -     |
| 00AT | -    | -     |
| 0028 | 17,2 | 2,50  |
| 0029 | 19,6 | 2,50  |
| 0030 | -    | -     |
| 0031 | -    | -     |



# Aida

## Cod. 1380

### PINTINOX

inox 18/10  
 master 120 pcs  
 mm 2,0

# Australia 2

Cod. 1400

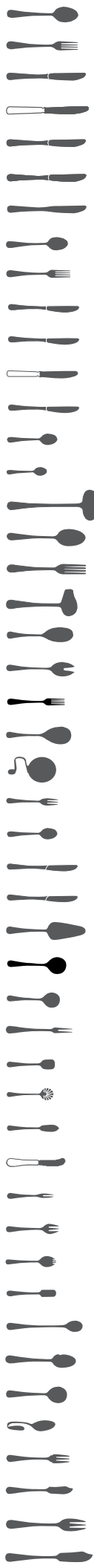
PINTINOX

inox 18/10  
master 120 pcs  
mm 2,0



| Cod. | cm   | Euro  |
|------|------|-------|
| 0001 | 19,0 | 1,70  |
| 0002 | 18,9 | 1,70  |
| 0003 | 20,4 | 3,90  |
| 00CC | -    | -     |
| 00CA | -    | -     |
| 00L3 | 19,5 | 2,20  |
| 0067 | -    | -     |
| 0004 | -    | -     |
| 0005 | 16,9 | 1,60  |
| 0006 | 18,4 | 3,90  |
| 00L6 | 19,5 | 2,20  |
| 00CD | -    | -     |
| 00CB | -    | -     |
| 0007 | 13,3 | 1,00  |
| 0008 | 10,8 | 1,00  |
| 0010 | 28,3 | 12,10 |
| 0011 | 21,6 | 4,70  |
| 0012 | 21,6 | 4,70  |
| 0013 | -    | -     |
| 0014 | -    | -     |
| 0015 | -    | -     |
| 0016 | -    | -     |
| 0059 | -    | -     |
| 00AW | -    | -     |
| 0017 | 16,7 | 1,20  |
| 0018 | -    | -     |
| 00L9 | -    | -     |
| 0019 | -    | -     |
| 0020 | 23,0 | 7,40  |
| 0052 | -    | -     |
| 00CR | -    | -     |
| 0009 | -    | -     |
| 0022 | -    | -     |
| 0023 | -    | -     |
| 0025 | -    | -     |
| 00CS | -    | -     |
| 0026 | -    | -     |
| 0027 | -    | -     |
| 00FM | -    | -     |
| 0035 | -    | -     |
| 0036 | -    | -     |
| 0038 | -    | -     |
| 0039 | -    | -     |
| 00AT | -    | -     |
| 0028 | -    | -     |
| 0029 | -    | -     |
| 0030 | -    | -     |
| 0031 | -    | -     |

| Cod. | cm   | Euro |
|------|------|------|
| 0001 | 21,1 | 1,70 |
| 0002 | 20,9 | 1,70 |
| 0003 | 23,0 | 3,90 |
| 00CC | -    | -    |
| 00CA | -    | -    |
| 00L3 | -    | -    |
| 0067 | -    | -    |
| 0004 | -    | -    |
| 0005 | -    | -    |
| 0006 | -    | -    |
| 00L6 | -    | -    |
| 00CD | -    | -    |
| 00CB | -    | -    |
| 0007 | 15,1 | 1,20 |
| 0008 | 11,0 | 1,10 |
| 0010 | -    | -    |
| 0011 | -    | -    |
| 0012 | -    | -    |
| 0013 | -    | -    |
| 0014 | -    | -    |
| 0015 | -    | -    |
| 0016 | -    | -    |
| 0059 | -    | -    |
| 00AW | -    | -    |
| 0017 | 17,2 | 1,40 |
| 0018 | -    | -    |
| 00L9 | -    | -    |
| 0019 | -    | -    |
| 0020 | -    | -    |
| 0052 | -    | -    |
| 00CR | -    | -    |
| 0009 | -    | -    |
| 0022 | -    | -    |
| 0023 | -    | -    |
| 0025 | -    | -    |
| 00CS | -    | -    |
| 0026 | -    | -    |
| 0027 | -    | -    |
| 00FM | -    | -    |
| 0035 | -    | -    |
| 0036 | -    | -    |
| 0038 | -    | -    |
| 0039 | -    | -    |
| 00AT | -    | -    |
| 0028 | -    | -    |
| 0029 | -    | -    |
| 0030 | -    | -    |
| 0031 | -    | -    |



# Dolphin

## Cod. 1360

### PINTINOX

inox 18/10  
 master 120 pcs  
 mm 2,0

# Valencia

Cod. 0350

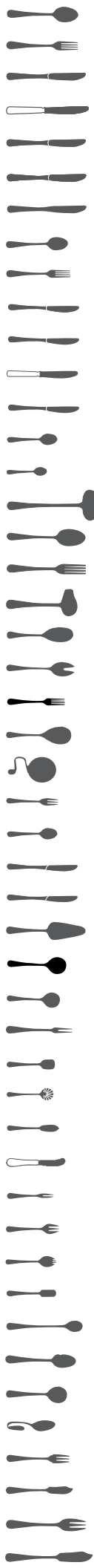
PINTINOX

inox 18/10  
master 120 pcs  
mm 2,0



| Cod. | cm   | Euro         |
|------|------|--------------|
| 0001 | 19,6 | <b>1,60</b>  |
| 0002 | 19,6 | <b>1,60</b>  |
| 0003 | -    | -            |
| 00CC | -    | -            |
| 00CA | -    | -            |
| 00L3 | 22,0 | <b>2,20</b>  |
| 0067 | -    | -            |
| 0004 | 17,8 | <b>1,60</b>  |
| 0005 | 17,7 | <b>1,60</b>  |
| 0006 | -    | -            |
| 00L6 | 19,4 | <b>2,20</b>  |
| 00CD | -    | -            |
| 00CB | -    | -            |
| 0007 | 14,1 | <b>0,90</b>  |
| 0008 | 11,5 | <b>0,90</b>  |
| 0010 | 26,9 | <b>11,30</b> |
| 0011 | 22,0 | <b>4,70</b>  |
| 0012 | 21,9 | <b>4,70</b>  |
| 0013 | 17,9 | <b>6,10</b>  |
| 0014 | -    | -            |
| 0015 | -    | -            |
| 0016 | -    | -            |
| 0059 | -    | -            |
| 00AW | -    | -            |
| 0017 | 15,1 | <b>1,00</b>  |
| 0018 | -    | -            |
| 00L9 | -    | -            |
| 0019 | -    | -            |
| 0020 | 22,8 | <b>5,60</b>  |
| 0052 | -    | -            |
| 00CR | -    | -            |
| 0009 | -    | -            |
| 0022 | -    | -            |
| 0023 | -    | -            |
| 0025 | -    | -            |
| 00CS | -    | -            |
| 0026 | -    | -            |
| 0027 | -    | -            |
| 00FM | -    | -            |
| 0035 | -    | -            |
| 0036 | -    | -            |
| 0038 | -    | -            |
| 0039 | -    | -            |
| 00AT | -    | -            |
| 0028 | 18,8 | <b>2,00</b>  |
| 0029 | 19,6 | <b>2,00</b>  |
| 0030 | -    | -            |
| 0031 | -    | -            |

| Cod. | cm   | Euro  |
|------|------|-------|
| 0001 | 18,8 | 1,60  |
| 0002 | 18,6 | 1,60  |
| 0003 | 20,5 | 3,90  |
| 00CC | -    | -     |
| 00CA | -    | -     |
| 00L3 | 22,1 | 2,20  |
| 0067 | -    | -     |
| 0004 | -    | -     |
| 0005 | 16,5 | 1,60  |
| 0006 | 18,4 | 3,90  |
| 00L6 | -    | -     |
| 00CD | -    | -     |
| 00CB | -    | -     |
| 0007 | 13,4 | 1,00  |
| 0008 | 10,8 | 1,00  |
| 0010 | 27,3 | 12,10 |
| 0011 | 21,5 | 4,70  |
| 0012 | 21,4 | 4,70  |
| 0013 | -    | -     |
| 0014 | -    | -     |
| 0015 | -    | -     |
| 0016 | -    | -     |
| 0059 | -    | -     |
| 00AW | -    | -     |
| 0017 | 13,7 | 1,10  |
| 0018 | -    | -     |
| 00L9 | -    | -     |
| 0019 | -    | -     |
| 0020 | 23,5 | 7,40  |
| 0052 | -    | -     |
| 00CR | -    | -     |
| 0009 | -    | -     |
| 0022 | -    | -     |
| 0023 | -    | -     |
| 0025 | -    | -     |
| 00CS | -    | -     |
| 0026 | -    | -     |
| 0027 | -    | -     |
| 00FM | -    | -     |
| 0035 | -    | -     |
| 0036 | -    | -     |
| 0038 | -    | -     |
| 0039 | -    | -     |
| 00AT | -    | -     |
| 0028 | -    | -     |
| 0029 | -    | -     |
| 0030 | -    | -     |
| 0031 | -    | -     |



# Uno

## Cod. 1410

### PINTINOX

inox 18/10  
 master 120 pcs  
 mm 2,0



# Superga

Cod. 0310

PINTINOX

inox 18/10  
master 120 pcs  
mm 2,0



| Cod. | cm   | Euro  |
|------|------|-------|
| 0001 | 19,6 | 1,60  |
| 0002 | 19,6 | 1,60  |
| 0003 | 22,2 | 3,50  |
| 00CC | -    | -     |
| 00CA | -    | -     |
| 00L3 | 22,0 | 2,20  |
| 0067 | -    | -     |
| 0004 | 17,8 | 1,60  |
| 0005 | 17,7 | 1,60  |
| 0006 | 19,5 | 3,40  |
| 00L6 | 19,4 | 2,20  |
| 00CD | -    | -     |
| 00CB | -    | -     |
| 0007 | 14,1 | 0,90  |
| 0008 | 11,5 | 0,90  |
| 0010 | 26,9 | 11,30 |
| 0011 | 22,0 | 4,70  |
| 0012 | 21,9 | 4,70  |
| 0013 | 17,9 | 6,10  |
| 0014 | -    | -     |
| 0015 | -    | -     |
| 0016 | -    | -     |
| 0059 | -    | -     |
| 00AW | -    | -     |
| 0017 | 15,1 | 1,00  |
| 0018 | -    | -     |
| 00L9 | -    | -     |
| 0019 | -    | -     |
| 0020 | 22,8 | 5,60  |
| 0052 | -    | -     |
| 00CR | -    | -     |
| 0009 | -    | -     |
| 0022 | -    | -     |
| 0023 | -    | -     |
| 0025 | -    | -     |
| 00CS | -    | -     |
| 0026 | -    | -     |
| 0027 | -    | -     |
| 00FM | -    | -     |
| 0035 | -    | -     |
| 0036 | -    | -     |
| 0038 | -    | -     |
| 0039 | -    | -     |
| 00AT | -    | -     |
| 0028 | 18,8 | 2,00  |
| 0029 | 19,6 | 2,00  |
| 0030 | -    | -     |
| 0031 | -    | -     |

Cod. cm Euro

0001 19,6 1,60

0002 19,6 1,60

0003 22,2 3,50

00CC - -

00CA - -

00L3 22,0 2,20

0067 22,9 3,50

0004 17,8 1,60

0005 17,7 1,60

0006 19,5 3,40

00L6 19,4 2,20

00CD - -

00CB - -

0007 14,1 0,90

0008 11,5 0,90

0010 26,9 11,30

0011 22,0 4,70

0012 21,9 4,70

0013 17,9 6,10

0014 - -

0015 - -

0016 - -

0059 - -

00AW - -

0017 15,1 1,00

0018 - -

00L9 - -

0019 - -

0020 22,8 5,60

0052 - -

00CR - -

0009 - -

0022 - -

0023 - -

0025 - -

00CS - -

0026 - -

0027 - -

00FM - -

0035 - -

0036 - -

0038 - -

0039 17,8 1,50

00AT - -

0028 18,0 2,00

0029 19,6 2,00

0030 - -

0031 - -



# Stresa

## Cod. 0320

### PINTINOX

inox 18/10  
master 120 pcs  
mm 2,0



Cod. 0051 Euro 2,50 cm 21,3 coltello pizza pizza knife

# Cambridge

Cod. 071M

PINTINOX

inox 18/10

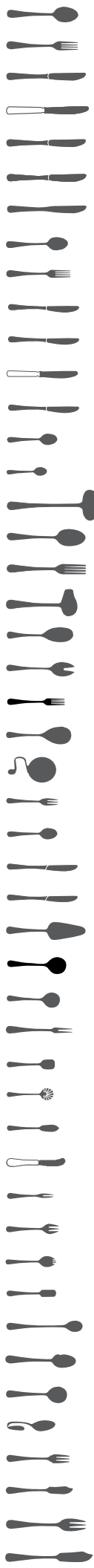
master 120 pcs

mm 2,0



| Cod. | cm   | Euro         |
|------|------|--------------|
| 0001 | 19,6 | <b>1,60</b>  |
| 0002 | 19,6 | <b>1,60</b>  |
| 0003 | -    | -            |
| 00CC | -    | -            |
| 00CA | -    | -            |
| 00L3 | 22,0 | <b>2,20</b>  |
| 0067 | -    | -            |
| 0004 | 17,8 | <b>1,60</b>  |
| 0005 | 17,7 | <b>1,60</b>  |
| 0006 | -    | -            |
| 00L6 | 19,4 | <b>2,20</b>  |
| 00CD | -    | -            |
| 00CB | -    | -            |
| 0007 | 14,1 | <b>0,90</b>  |
| 0008 | 11,5 | <b>0,90</b>  |
| 0010 | 26,9 | <b>11,30</b> |
| 0011 | 22,0 | <b>4,70</b>  |
| 0012 | 21,9 | <b>4,70</b>  |
| 0013 | 17,9 | <b>6,10</b>  |
| 0014 | -    | -            |
| 0015 | -    | -            |
| 0016 | -    | -            |
| 0059 | -    | -            |
| 00AW | -    | -            |
| 0017 | 15,1 | <b>1,00</b>  |
| 0018 | -    | -            |
| 00L9 | -    | -            |
| 0019 | -    | -            |
| 0020 | 22,8 | <b>5,60</b>  |
| 0052 | -    | -            |
| 00CR | -    | -            |
| 0009 | -    | -            |
| 0022 | -    | -            |
| 0023 | -    | -            |
| 0025 | -    | -            |
| 00CS | -    | -            |
| 0026 | -    | -            |
| 0027 | -    | -            |
| 00FM | -    | -            |
| 0035 | -    | -            |
| 0036 | -    | -            |
| 0038 | -    | -            |
| 0039 | -    | -            |
| 00AT | -    | -            |
| 0028 | 18,0 | <b>2,00</b>  |
| 0029 | 19,6 | <b>2,00</b>  |
| 0030 | -    | -            |
| 0031 | -    | -            |

| Cod. | cm   | Euro |
|------|------|------|
| 0001 | 20,8 | 1,20 |
| 0002 | 21,1 | 1,20 |
| 0003 | 23,0 | 2,60 |
| 00CC | -    | -    |
| 00CA | -    | -    |
| 00L3 | 22,5 | 1,20 |
| 0067 | -    | -    |
| 0004 | -    | -    |
| 0005 | -    | -    |
| 0006 | -    | -    |
| 00L6 | -    | -    |
| 00CD | -    | -    |
| 00CB | -    | -    |
| 0007 | 14,9 | 0,80 |
| 0008 | 11,1 | 0,70 |
| 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 | -    | -    |



# Snake

## Cod. 1140

### PINTINOX

inox 18/10  
 master 120 pcs  
 mm 1,5

# Punto

Cod. 1220

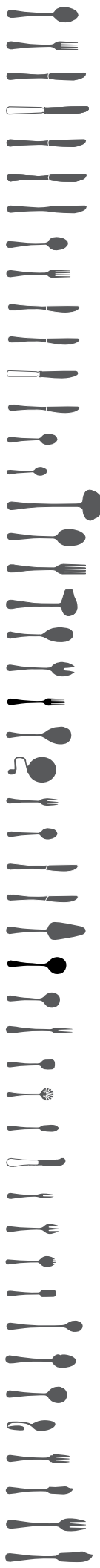
PINTINOX

inox 18% cromo/spazzolato  
master 120 pcs  
mm 2,0



| Cod. | cm   | Euro        |
|------|------|-------------|
| 0001 | 19,7 | <b>1,30</b> |
| 0002 | 19,9 | <b>1,30</b> |
| 0003 | -    | -           |
| 00CC | -    | -           |
| 00CA | -    | -           |
| 00L3 | 21,6 | <b>2,20</b> |
| 0067 | -    | -           |
| 0004 | 17,1 | <b>1,30</b> |
| 0005 | 16,8 | <b>1,30</b> |
| 0006 | -    | -           |
| 00L6 | 19,5 | <b>2,20</b> |
| 00CD | -    | -           |
| 00CB | -    | -           |
| 0007 | 13,4 | <b>0,80</b> |
| 0008 | 11,4 | <b>0,80</b> |
| 0010 | -    | -           |
| 0011 | -    | -           |
| 0012 | -    | -           |
| 0013 | -    | -           |
| 0014 | -    | -           |
| 0015 | -    | -           |
| 0016 | 14,7 | <b>0,90</b> |
| 0059 | -    | -           |
| 00AW | -    | -           |
| 0017 | 13,6 | <b>0,80</b> |
| 0018 | -    | -           |
| 00L9 | -    | -           |
| 0019 | -    | -           |
| 0020 | -    | -           |
| 0052 | 14,7 | <b>1,00</b> |
| 00CR | -    | -           |
| 0009 | -    | -           |
| 0022 | -    | -           |
| 0023 | -    | -           |
| 0025 | -    | -           |
| 00CS | -    | -           |
| 0026 | -    | -           |
| 0027 | -    | -           |
| 00FM | -    | -           |
| 0035 | -    | -           |
| 0036 | -    | -           |
| 0038 | -    | -           |
| 0039 | -    | -           |
| 00AT | -    | -           |
| 0028 | -    | -           |
| 0029 | -    | -           |
| 0030 | -    | -           |
| 0031 | -    | -           |

| Cod. | cm   | Euro        |
|------|------|-------------|
| 0001 | 21,0 | <b>1,10</b> |
| 0002 | 21,0 | <b>1,10</b> |
| 0003 | 22,0 | <b>2,60</b> |
| 00CC | -    | -           |
| 00CA | -    | -           |
| 00L3 | 22,0 | <b>2,40</b> |
| 0067 | -    | -           |
| 0004 | -    | -           |
| 0005 | -    | -           |
| 0006 | -    | -           |
| 00L6 | -    | -           |
| 00CD | -    | -           |
| 00CB | -    | -           |
| 0007 | 15,2 | <b>0,80</b> |
| 0008 | 11,1 | <b>0,80</b> |
| 0010 | -    | -           |
| 0011 | -    | -           |
| 0012 | -    | -           |
| 0013 | -    | -           |
| 0014 | -    | -           |
| 0015 | -    | -           |
| 0016 | -    | -           |
| 0059 | -    | -           |
| 00AW | -    | -           |
| 0017 | 14,7 | <b>0,80</b> |
| 0018 | -    | -           |
| 00L9 | -    | -           |
| 0019 | -    | -           |
| 0020 | -    | -           |
| 0052 | -    | -           |
| 00CR | -    | -           |
| 0009 | -    | -           |
| 0022 | -    | -           |
| 0023 | -    | -           |
| 0025 | -    | -           |
| 00CS | -    | -           |
| 0026 | -    | -           |
| 0027 | -    | -           |
| 00FM | -    | -           |
| 0035 | -    | -           |
| 0036 | -    | -           |
| 0038 | -    | -           |
| 0039 | -    | -           |
| 00AT | -    | -           |
| 0028 | -    | -           |
| 0029 | -    | -           |
| 0030 | -    | -           |
| 0031 | -    | -           |



# Touring

## Cod. 1250

### PINTINOX

inox 18% cromo/spazzolato  
 master 120 pcs  
 mm 2,0



# Tube

Cod. 1120

PINTINOX

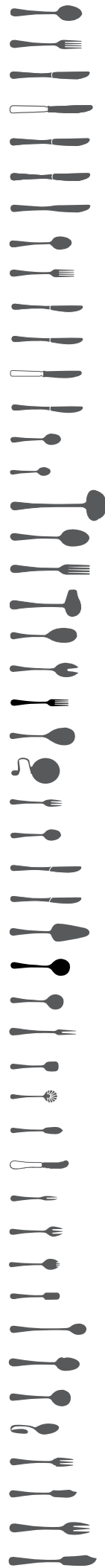
inox 18% cromo/spazzolato  
master 120 pcs  
mm 1,5



| Cod. | cm   | Euro        |
|------|------|-------------|
| 0001 | 20,0 | <b>0,90</b> |
| 0002 | 20,0 | <b>0,90</b> |
| 0003 | 22,0 | <b>2,60</b> |
| 00CC | -    | -           |
| 00CA | -    | -           |
| 00L3 | -    | -           |
| 0067 | -    | -           |
| 0004 | -    | -           |
| 0005 | -    | -           |
| 0006 | -    | -           |
| 00L6 | -    | -           |
| 00CD | -    | -           |
| 00CB | -    | -           |
| 0007 | 14,5 | <b>0,60</b> |
| 0008 | 11,0 | <b>0,60</b> |
| 0010 | -    | -           |
| 0011 | -    | -           |
| 0012 | -    | -           |
| 0013 | -    | -           |
| 0014 | -    | -           |
| 0015 | -    | -           |
| 0016 | -    | -           |
| 0059 | -    | -           |
| 00AW | -    | -           |
| 0017 | 16,1 | <b>0,80</b> |
| 0018 | -    | -           |
| 00L9 | -    | -           |
| 0019 | -    | -           |
| 0020 | -    | -           |
| 0052 | -    | -           |
| 00CR | -    | -           |
| 0009 | -    | -           |
| 0022 | -    | -           |
| 0023 | -    | -           |
| 0025 | -    | -           |
| 00CS | -    | -           |
| 0026 | -    | -           |
| 0027 | -    | -           |
| 00FM | -    | -           |
| 0035 | -    | -           |
| 0036 | -    | -           |
| 0038 | -    | -           |
| 0039 | -    | -           |
| 00AT | -    | -           |
| 0028 | -    | -           |
| 0029 | -    | -           |
| 0030 | -    | -           |
| 0031 | -    | -           |



| Cod. | cm   | Euro | Euro master |
|------|------|------|-------------|
| 0001 | 19,7 | 0,90 | 216,00      |
| 0002 | 20,0 | 0,90 | 216,00      |
| 0003 | -    | -    | -           |
| 00CC | -    | -    | -           |
| 00CA | -    | -    | -           |
| 00L3 | 21,0 | 1,70 | 408,00      |
| 0067 | -    | -    | -           |
| 0004 | 18,8 | 0,90 | 216,00      |
| 0005 | 18,8 | 0,90 | 216,00      |
| 0006 | -    | -    | -           |
| 00L6 | -    | -    | -           |
| 00CD | -    | -    | -           |
| 00CB | -    | -    | -           |
| 0007 | 13,0 | 0,60 | 144,00      |
| 0008 | 11,2 | 0,50 | 120,00      |
| 0010 | -    | -    | -           |
| 0011 | -    | -    | -           |
| 0012 | -    | -    | -           |
| 0013 | -    | -    | -           |
| 0014 | -    | -    | -           |
| 0015 | -    | -    | -           |
| 0016 | -    | -    | -           |
| 0059 | -    | -    | -           |
| 00AW | -    | -    | -           |
| 0017 | 14,7 | 0,60 | 144,00      |
| 0018 | -    | -    | -           |
| 00L9 | -    | -    | -           |
| 0019 | -    | -    | -           |
| 0020 | -    | -    | -           |
| 0052 | -    | -    | -           |
| 00CR | -    | -    | -           |
| 0009 | -    | -    | -           |
| 0022 | -    | -    | -           |
| 0023 | -    | -    | -           |
| 0025 | -    | -    | -           |
| 00CS | -    | -    | -           |
| 0026 | -    | -    | -           |
| 0027 | -    | -    | -           |
| 00FM | -    | -    | -           |
| 0035 | -    | -    | -           |
| 0036 | -    | -    | -           |
| 0038 | -    | -    | -           |
| 0039 | -    | -    | -           |
| 00AT | -    | -    | -           |
| 0028 | -    | -    | -           |
| 0029 | -    | -    | -           |
| 0030 | -    | -    | -           |
| 0031 | -    | -    | -           |



# Marina

Cod. 1170

PINTINOX

inox 18% cromo/spazzolato  
master 240 pcs  
mm 1,5

SOLO VENDITA MASTER  
ONLY MASTER SELLING





# Flavia

Cod. 1090

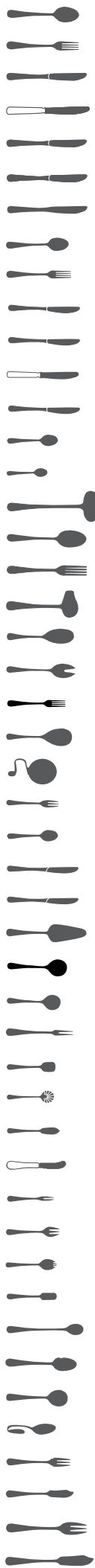
PINTINOX

inox 18% cromo/vibrato  
master 120 pcs  
mm 1,5



| Cod. | cm   | Euro        |
|------|------|-------------|
| 0001 | 19,5 | <b>0,80</b> |
| 0002 | 19,5 | <b>0,80</b> |
| 0003 | -    | -           |
| 00CC | -    | -           |
| 00CA | -    | -           |
| 00L3 | 22,2 | <b>2,20</b> |
| 0067 | -    | -           |
| 0004 | -    | -           |
| 0005 | -    | -           |
| 0006 | -    | -           |
| 00L6 | -    | -           |
| 00CD | -    | -           |
| 00CB | -    | -           |
| 0007 | 12,5 | <b>0,50</b> |
| 0008 | -    | -           |
| 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 | -    | -           |

| Cod. | cm   | Euro |
|------|------|------|
| 0001 | 19,7 | 0,80 |
| 0002 | 19,2 | 0,80 |
| 0003 | -    | -    |
| 00CC | -    | -    |
| 00CA | -    | -    |
| 00L3 | 22,0 | 2,20 |
| 0067 | -    | -    |
| 0004 | -    | -    |
| 0005 | -    | -    |
| 0006 | -    | -    |
| 00L6 | -    | -    |
| 00CD | -    | -    |
| 00CB | -    | -    |
| 0007 | 12,5 | 0,50 |
| 0008 | -    | -    |
| 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 | -    | -    |



# Versilia

Cod. 1020

PINTINOX

inox 18% cromo/vibrato  
master 120 pcs  
mm 1,5

# Marina vibrato

Cod. 1171

**PINTINOX**

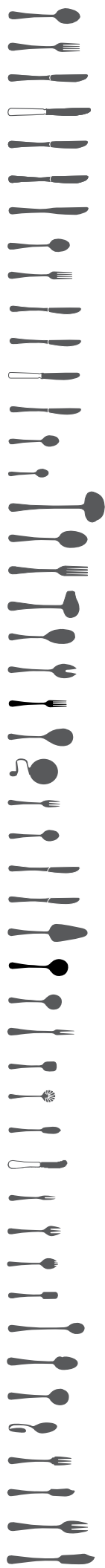
inox 18% cromo/vibrato  
master 240 pcs  
mm 1,5

SOLO VENDITA MASTER  
ONLY MASTER SELLING



| Cod. | cm   | Euro        | Euro master   |
|------|------|-------------|---------------|
| 0001 | 19,7 | <b>0,80</b> | <b>192,00</b> |
| 0002 | 20,0 | <b>0,80</b> | <b>192,00</b> |
| 0003 | -    | -           | -             |
| 00CC | -    | -           | -             |
| 00CA | -    | -           | -             |
| 00L3 | 21,0 | <b>0,80</b> | <b>192,00</b> |
| 0067 | -    | -           | -             |
| 0004 | -    | -           | -             |
| 0005 | -    | -           | -             |
| 0006 | -    | -           | -             |
| 00L6 | -    | -           | -             |
| 00CD | -    | -           | -             |
| 00CB | -    | -           | -             |
| 0007 | 13,0 | <b>0,50</b> | <b>120,00</b> |
| 0008 | 11,2 | <b>0,40</b> | <b>96,00</b>  |
| 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 | -    | -           | -             |

| Cod. | cm   | Euro |
|------|------|------|
| 0001 | 19,6 | 1,20 |
| 0002 | 19,6 | 1,20 |
| 0003 | -    | -    |
| 00CC | -    | -    |
| 00CA | -    | -    |
| 00L3 | 22,0 | 2,20 |
| 0067 | -    | -    |
| 0004 | 17,8 | 1,20 |
| 0005 | 17,7 | 1,20 |
| 0006 | -    | -    |
| 00L6 | 19,4 | 2,20 |
| 00CD | -    | -    |
| 00CB | -    | -    |
| 0007 | 14,1 | 0,90 |
| 0008 | 11,5 | 0,80 |
| 0010 | -    | -    |
| 0011 | -    | -    |
| 0012 | -    | -    |
| 0013 | -    | -    |
| 0014 | -    | -    |
| 0015 | -    | -    |
| 0016 | -    | -    |
| 0059 | -    | -    |
| 00AW | -    | -    |
| 0017 | 15,1 | 0,90 |
| 0018 | -    | -    |
| 00L9 | -    | -    |
| 0019 | -    | -    |
| 0020 | -    | -    |
| 0052 | -    | -    |
| 00CR | -    | -    |
| 0009 | -    | -    |
| 0022 | -    | -    |
| 0023 | -    | -    |
| 0025 | -    | -    |
| 00CS | -    | -    |
| 0026 | -    | -    |
| 0027 | -    | -    |
| 00FM | -    | -    |
| 0035 | -    | -    |
| 0036 | -    | -    |
| 0038 | -    | -    |
| 0039 | -    | -    |
| 00AT | -    | -    |
| 0028 | 18,0 | 1,60 |
| 0029 | 19,6 | 1,60 |
| 0030 | -    | -    |
| 0031 | -    | -    |



# Eco Baguette

Cod. 0280

PINTINOX

inox 18% cromo  
master 120 pcs  
mm 2,0



# *Espositori Confezioni*

Display Packaging

Présentoir Conditionnement

Wandaussteller Verpackung

Expositor Acondicionamiento

# Espositori

Display Présentoir Wandaussteller Expositor



## ESPOSITORE ORANGE SPOT (CORREDATO DI 40 GANCI)

Display - Présentoir  
Wandaussteller - Expositor  
Cod. 99900054

| largh. | prof. | altez. | Euro   |
|--------|-------|--------|--------|
| 70     | 50    | 220    | 482,60 |



## ESPOSITORE PER POSATE SFUSE PINTI 1929

Display - Présentoir  
Wandaussteller - Expositor  
Cod. 99900049

| largh. | prof. | altez. | Euro   |
|--------|-------|--------|--------|
| 50     | 50    | 181    | 289,30 |

# Espositori

## ESPOSITORE PER PADELLE

### BRA

Display - Présentoir

Wandaussteller - Expositor

Cod. 99900085

| largh. | prof. | altez. | Euro   |
|--------|-------|--------|--------|
| 70     | 50    | 212    | 454,30 |



## ESPOSITORE DA BANCO EFFICIENT ORANGE

Display - Présentoir

Wandaussteller - Expositor

Cod. 99900045

| largh. | prof. | altez. | Euro   |
|--------|-------|--------|--------|
| 45     | 33    | 70     | 205,70 |



# espositore da muro con ganci



## 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    | <b>436,20</b> |

## GANCI (50 PZ PER CONFEZIONE)

Hooks (50 pcs) - Crochets (50 pcs)  
Haken (50 er pack) - Ganchos (50 piezas)

Cod. 99900032 Euro 170,60

## RIPIANO PIANO (3 PZ PER CONFEZIONE)

Flat shelf (3 pcs) - Rayon horizontal (3 pcs)  
Flachboden (3 er pack) - Estante plano (3 piezas)

Cod. 99900033

| cm | Euro          |
|----|---------------|
| 50 | <b>170,60</b> |

# espositore curvo da terra



## 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    | <b>482,60</b> |

## GANCI (50 PZ PER CONFEZIONE)

Hooks (50 pcs) - Crochets (50 pcs)  
Haken (50 er pack) - Ganchos (50 piezas)

Cod. 99900032 Euro 170,60

## RIPIANO PIANO (3 PZ PER CONFEZIONE)

Flat shelf (3 pcs) - Rayon horizontal (3 pcs)  
Flachboden (3 er pack) - Estante plano (3 piezas)

Cod. 99900036

| cm | Euro          |
|----|---------------|
| 30 | <b>170,60</b> |

## PORTAQUATERNA LEGNO (15 PZ PER CONFEZIONE)

4 pz wooden display (15 pcs) - Présentoir en bois 4 pcs (15 pcs)  
Holzdisplay 4 Tlg (15 er pack) - Expositor 4 piezas (15 piezas)

Cod. 99900035 Euro 116,20



# Confezionamento e libero servizio

Packaging Conditionnement Verpackung Acondicionamento



## 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**



## CARTELLE PINTINOX

Pintinox coloured hang blister

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

Tutte le posate non previste a pagina 116 - 117 possono essere confezionate con la "chiave". Quantità minima di 120 chiavi per singolo articolo.  
All cutlery models that are not mentioned on page 116 - 117 can be packed with "chiave". The minimum quantity is 120 chiave units per reference.  
Tout les models de couverts qui ne sont pas mentionnés aux pages 116 - 117 peuvent être conditionnés en "chiave". Quantité minimum: 120 unités par référence.  
Jede Besteckserie, die in der Liste auf der folgenden Seite 116 - 117 nicht eingeschlossen ist, kann in "Chiave" verpackt werden. Minimal: 120 Chiave per Position.  
Todas las series de cubierterias que no son en la lista de la pagina 116 - 117 siguiente pueden ser acondicionadas en "chiave". Cantidad minima: 120 chiave cada articulo.



## 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**



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

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 1,96**

Minimo ordine 240 pezzi  
Minimum order quantity 240 pieces

Tutte le posate non previste a pagina 115 possono essere confezionate con la "cravatta". Quantità minima di 240 cravatte per singolo articolo.  
All cutlery models that are not mentioned on page 115 can be packed with "cravatta". The minimum quantity is 240 cravatta units per reference.  
Tous les models de couverts qui ne sont pas mentionnés à page 115 peuvent être conditionnés en "cravatta". Quantité minimum: 240 cravatta unités par référence.  
Jede Besteckserie, die in der Liste auf der folgenden Seite 115 nicht eingeschlossen ist, kann in Cravatta verpackt werden. Minimal: 240 Cravatta per Position.  
Todas las series de cubierterias que no son en la lista de la pagina 115 siguiente pueden ser acondicionadas en cravatta. Cantidad minima: 240 cravatta cada articulo.



## 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**

Tutte le posate possono essere confezionate in "Scatole 11+1" (Quantita'minima 144 pezzi per singolo articolo)  
- All cutlery models can be packed in box 11+1. (The minimum quantity:144 units per reference)  
- Toutes les models des couverts peuvent être conditionnes en boîte 11+1. (Quantité minimum:144 unités par reference)  
- Jede Besteckserie kann in 11+1 verpackt werden. (Minimal:144 pcs per Position)  
- Todas las series de cubierterias pueden ser acondicionadas en caja 11+1. (Cantidad minima: 144 pz cada articulo)

# Confezionamento e libero servizio



## 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**

Tutte le posate possono essere confezionate in "Scatole 11+1 trasparenti" (Quantità minima 240 pezzi per singolo articolo)  
- All cutlery models can be packed in transparent box 11+1. (The minimum quantity: 240 units per reference)  
- Toutes les models des couverts peuvent être conditionnés en boîte 11+1. (Quantité minimum: 240 unités par référence)  
- Jede Besteckserie kann in 11+1 verpackt werden. (Minimal: 240 pcs per Position)  
- Todas las series de cubiterias pueden ser acondicionadas en caja 11+1. (Cantidad minima: 240 pz cada articulo)



## VALVE

**Euro 1,30**



## ETICHETTA BAR CODE SINGOLA ....3...

Minimo ordine 1200 pezzi – Minimum order quantity 1200 pieces - Quantité minimum 1200 unités - Minimal 1200 stück verpackt - Cantidad minima 1200 unidades

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**

Imballi per posate - coltelli: master da 48 "bar code label" • Packaging for cutlery- knives: outhter 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 caffè - moka: master da 60 "bar code label" • Packaging for moka coffee maker: outhter carton including 60 "bar code label" • Emballages pour café-moka: carton de 60 "bar code label" • Verpackungen für Kaffee - Mokkalöffel: Kartonverpackung zu 60 "bar code label" • Embalajes para café-moka: embalaje de 60 "bar code label"

## CONFEZIONE

*Gift box - Boîte - Geschenkpackung - Confección*

La posateria e' confezionata in scatole litografate da 12 pezzi.

Cutlery is packed in printed 12-piece boxes.

Les couverts sont conditionnés en boîtes lithographiées de 12 unités.

Das besteckt ist in lithografie-schachteln zu 12 stück verpackt.

Los cubiertos están embalados en cajas litografiadas de 12 unidades.

## IMBALLO

*Packaging - Emballage - Verpackung - Embalaje*

Posate: master da 120 pezzi

Cutlery: 120-piece package

Couverts: emballage de 120 unités

Besteck: kartonverpackung zu 120 stück

Cubiertos: embalaje de 120 unidades

Coltelli: master da 120 pezzi

Knives: 120-piece package

Couteaux: emballage de 120 unités

Messer: kartonverpackung zu 120 stück

Cuchillos: embalaje de 120 unidades





# Posate confezionate con Cravatta

Cutlery packed with "cravatta" Couverts conditionnés avec "cravatta" Besteck in "cravatta" Verpackung  
Cubiertos embalados con "cravatta"

DISPONIBILE  
SUBITO A  
MAGAZZINO  
AVAILABLE  
IN STOCK  
IMMEDIATELY



Cod. 2240E... *America* Cod. 1380E... *Aida* Cod. 1250E... *Touring*

|   |      | Descrizione | Description   | Euro | Euro | Euro |
|---|------|-------------|---|------|------|------|
|    | N° 1 | 001         | Cucchiaino tavola<br>Table spoon - Cuiller de table<br>Tafellöffel - Cuchara mesa   | 2,30 | 1,80 | 1,20 |
|    | N° 1 | 002         | Forchetta tavola<br>Table fork - Fourchette de table<br>Tafelgabel - Tenedor mesa   | 2,30 | 1,80 | 1,20 |
|     | N° 1 | 003         | Coltello tavola<br>Table knife - Couteau de table<br>Tafelmesser - Cuchillo mesa  | 4,30 | 4,00 | -    |
|   | N° 1 | 0L3         | Coltello tavola stampato<br>Stamped table knife - Couteau de table estampé<br>Tafelmesser gestanzt - Cuchillo mesa estampado    | 2,40 | 2,40 | 2,50 |
|  | N° 1 | 005         | Forchetta frutta<br>Dessert fork - Fourchette dessert<br>Dessertgabel - Tenedor postre  | 2,30 | -    | -    |
|   | N° 1 | 006         | Coltello frutta<br>Dessert knife - Couteau dessert<br>Dessertmesser - Cuchillo postre   | 4,20 | -    | -    |
|   | N° 1 | 0L6         | Coltello frutta stampato<br>Stamped dessert knife - Couteau dessert estampé<br>Dessertmesser gestanzt - Cuchillo postre estamp. | 2,30 | -    | -    |
|  | N° 1 | 007         | Cucchiaino caffè<br>Tea/coffee spoon - Cuiller à café<br>Kaffeelöffel - Cuchara café  | 1,30 | 1,20 | 1,00 |
|  | N° 1 | 008         | Cucchiaino moka<br>Moka spoon - Cuiller à moka<br>Mokkalöffel - Cucharita moka  | 1,30 | 1,10 | -    |
|  | N° 1 | 022         | Paletta gelato<br>Ice cream spoon - Cuiller à glace<br>Eislöffel - Cuchara para helado  | 1,50 | -    | -    |
|   | N° 1 | 036         | Cucchiaino bibita<br>Soda spoon - Cuiller à cocktail<br>Limolöffel - Cuchara refresco   | 2,20 | -    | -    |

**Imballi per posate** coltelli: master da 48 "cravatte" • Packaging for cutlery - knives: outhter carton including 48 "cravatte" • Emballages pour couverts - couteaux: carton de 48 "cravatte" • Verpackung für Messer: Kartonverpackung zu 48 "Cravatte" • Embalajes para Tenedores: embalaje de 48 "cravatte"  
**Imballi x caffè** moka: master da 60 "cravatte" • Packaging for moka coffee maker: outhter 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"

# Posate confezionate con Chiave

Cutlery packed with "chiave" pack Couverts conditionnés avec "chiave" Besteck in "chiave" Verpackung Cubiertos embalados con "chiave"

DISPONIBILE  
SUBITO A  
MAGAZZINO  
AVAILABLE  
IN STOCK  
IMMEDIATELY



Cod. 2260C... Cod. 2030C... Cod.2010C...

Sirio

Synthesis













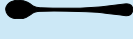







Maitre

Euro

Euro

Euro

Descrizione Description

|    | GR 3 | <b>301</b> | Cucchiaino tavola - Table spoon - Cuiller de table - Tafellöffel - Cuchara mesa                              |  | <b>7,90</b>  | <b>7,90</b> | <b>7,40</b>  |  |  |
|---|------|------------|--|--|--------------|-------------|--------------|--|--|
|    | GR 3 | <b>302</b> | Forchetta tavola - Table fork - Fourchette de table - Tafelgabel - Tenedor mesa                              |  | <b>7,90</b>  | <b>7,90</b> | <b>7,40</b>  |  |  |
|    | GR 2 | <b>203</b> | Coltello tavola - Table knife - Couteau de table - Tafelmesser - Cuchillo mesa                               |  | <b>10,90</b> | <b>9,30</b> | <b>10,10</b> |  |  |
|    | GR 2 | <b>213</b> | Colt. tav. stamp. - Stamp. table knife - Cout. de table estampé - Tafelmesser gest. - Cuch. mesa estam.      |  | -            | -           | -            |  |  |
|    | GR 3 | <b>304</b> | Cucchiaino frutta - Dessert spoon - Cuiller dessert - Dessertlöffel - Cuchara postre                         |  | -            | -           | -            |  |  |
|   | GR 3 | <b>305</b> | Forchetta frutta - Dessert fork - Fourchette dessert - Dessertgabel - Tenedor postre                         |  | -            | -           | -            |  |  |
|  | GR 2 | <b>206</b> | Coltello frutta - Dessert knife - Couteau dessert - Dessertmesser - Cuchillo postre                          |  | -            | -           | -            |  |  |
|  | GR 2 | <b>216</b> | Colt. frutta stamp. - Stamp. dessert knife - Cout. dessert estampé - Dessertmes. gest. - Cuch. postre estam. |  | -            | -           | -            |  |  |
|  | GR 6 | <b>607</b> | Cucchiaino caffè - Tea/coffee spoon - Cuiller à café - Kaffeelöffel - Cuchara café                           |  | <b>9,60</b>  | <b>9,30</b> | <b>8,70</b>  |  |  |
|  | GR 6 | <b>608</b> | Cucchiaino moka - Moka spoon - Cuiller à moka - Mokkalöffel - Cucharita moka                                 |  | <b>9,50</b>  | -           | -            |  |  |
|  | GR 6 | <b>617</b> | Forchettina dolce 3 spine - Pastry fork - Fourchette à gateau - Kuchengabel 3 Zinken - Tenedor postre 3 púas |  | -            | -           | -            |  |  |
|  | GR 3 | <b>322</b> | Paletta gelato - Ice cream spoon - Cuiller à glace - Eislöffel - Cuchara para helado                         |  | -            | -           | -            |  |  |
|  | GR 3 | <b>336</b> | Cucchiaino bibita - Soda spoon - Cuiller à cocktail - Limolöffel - Cuchara refresco                          |  | -            | -           | -            |  |  |
|  | GR 3 | <b>328</b> | Forchetta pesce - Fish fork - Fourchette à poisson - Fischgabel - Tenedor pescado                            |  | -            | -           | -            |  |  |
|  | GR 3 | <b>329</b> | Coltello pesce - Fish knife - Couteau à poisson - Fischmesser - Cuchillo pescado                             |  | -            | -           | -            |  |  |
|  | GR 1 | <b>010</b> | Mestolo - Soup ladle - Louche - Suppenshöpfer - Cazo sopa  |  | -            | -           | -            |  |  |
|  | GR 1 | <b>011</b> | Cucchiaino servire - Serving spoon - Cuiller de service - Servierlöffel - Cuchara servir                     |  | -            | -           | -            |  |  |
|  | GR 1 | <b>012</b> | Forchettone servire - Serving fork - Fourchette de service - Serviergabel - Tenedor servir                   |  | -            | -           | -            |  |  |
|  | GR 1 | <b>015</b> | Forchettone insalata - Salad fork - Fourchette à salade - Salatgabel - Tenedor ensalada                      |  | -            | -           | -            |  |  |
|  | GR 1 | <b>020</b> | Pala torta - Cake server - Pelle à tarte - Tortenheber - Pala paste  |  | -            | -           | -            |  |  |

Imballi per posate coltelli - pezzi servire: master da 24 chiavi • Packaging for cutlery - knives - serving items outhter 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"

# Chiave



Cod. 2240C...  
*America*

**Euro**



Cod. 1710C...  
*Beta*

**Euro**



Cod.1380C...  
*Aida*

**Euro**



Cod.0320C...  
*Stresa*

**Euro**



Cod.1220C...  
*Punto*

**Euro**



Cod.2170C...  
*Solaris*

**Euro**



Cod. 0750C...  
*Cateri*

**Descr.**












**Euro**

|       |       |      |      |      |      |   |  |
|-------|-------|------|------|------|------|---|--|
| 6,80  | 6,20  | 5,30 | 5,10 | 4,10 | 7,90 | GR 2 <b>251</b><br>Coltello<br>pizza<br>Pizza knife -<br>Couteau à pizza - Pizzames-<br>ser - Cuchillo<br>pizza       |  |
| 6,80  | 6,20  | 5,30 | 5,10 | 4,10 | 7,90 |   |  |
| 8,50  | 8,50  | -    | -    | -    | 9,30 |   |  |
| 4,70  | -     | 5,00 | 4,70 | 4,70 | -    |   |  |
| 6,70  | -     | -    | 5,00 | -    | -    |   |  |
| 6,70  | -     | -    | 5,00 | -    | -    |   |  |
| 8,50  | -     | -    | -    | -    | -    |   |  |
| 4,60  | -     | -    | 4,60 | -    | -    |   |  |
| 7,20  | 8,50  | 6,20 | 5,90 | 5,30 | 9,60 |   | GR 3 <b>366</b><br>Forchetta<br>pizza<br>Pizza fork -<br>Fourchette à<br>pizza - Pizza<br>Gabel -<br>Tenedor pizza |
| 7,20  | 8,40  | -    | 5,70 | 5,20 | -    |   |  |
| 9,40  | 8,60  | -    | 6,50 | -    | -    |   |  |
| 4,30  | 4,00  | -    | -    | -    | -    |   |  |
| 6,20  | 5,90  | -    | -    | -    | -    |   |  |
| 8,00  | -     | -    | -    | -    | -    | GR 3 <b>357</b><br>Cucchiaio<br>lungo<br>Long spoon -<br>Cuilleur long -<br>Spaghettilöffel<br>- Cuchara<br>larga     |  |
| 8,00  | -     | -    | -    | -    | -    |   |  |
| 13,20 | 13,20 | -    | -    | -    | -    |   |  |
| 5,70  | 5,70  | -    | -    | -    | -    | GR 3 <b>358</b><br>Forchetta<br>lunga<br>Long fork -<br>Fourchette<br>longue - Spa-<br>ghettigabel -<br>Tenedor largo |  |
| 5,70  | 5,70  | -    | -    | -    | -    |   |  |
| -     | 7,30  | -    | -    | -    | -    |   |  |
| 6,80  | 8,80  | -    | -    | -    | -    |   |  |

DISPONIBILE  
SUBITO A  
MAGAZZINO  
AVAILABLE  
IN STOCK  
IMMEDIATELY



Cod. 17007... *Savoy*   Cod. 22607... *Sirio*   Cod. 22407... *America*   Cod. 21507... *Gamma*   Cod. 20307... *Synthesis*

|   | <b>Descrizione</b> <i>Description</i>   | <b>Euro</b>  | <b>Euro</b>  | <b>Euro</b>  | <b>Euro</b>  | <b>Euro</b>  |
|---|---|--------------|--------------|--------------|--------------|--------------|
|  N° 12   | <b>C01</b> Cucchiaino tavola - <i>Table spoon - Cuiller de table - Tafel-löffel - Cuchara mesa</i>                                | <b>35,70</b> | <b>32,40</b> | <b>28,10</b> | <b>26,00</b> | <b>32,70</b> |
|  N° 12   | <b>C02</b> Forchetta tavola - <i>Table fork - Fourchette de table - Tafelgabel - Tenedor mesa</i>                                 | <b>35,70</b> | <b>32,40</b> | <b>28,10</b> | <b>26,00</b> | <b>32,70</b> |
|  N° 12   | <b>C03</b> Coltello tavola - <i>Table knife - Couteau de table - Tafel-hohlheftmesser - Cuchillo mesa</i>                         | <b>61,00</b> | <b>65,50</b> | <b>51,50</b> | <b>51,50</b> | <b>56,40</b> |
|  N° 12 | <b>C04</b> Cucchiaino frutta - <i>Dessert spoon - Cuiller dessert - Dessertlöffel - Cuchara postre</i>                            | -            | <b>31,90</b> | <b>27,80</b> | <b>25,50</b> | -            |
|  N° 12 | <b>C05</b> Forchetta frutta - <i>Dessert fork - Fourchette dessert - Dessertgabel - Tenedor postre</i>                            | -            | <b>31,90</b> | <b>27,80</b> | <b>25,50</b> | -            |
|  N° 12 | <b>C06</b> Coltello frutta - <i>Dessert knife - Couteau dessert - Dessertmesser - Cuchillo postre</i>                             | -            | <b>65,30</b> | <b>51,30</b> | <b>51,30</b> | -            |
|  N° 12 | <b>C07</b> Cucchiaino caffè - <i>Tea/coffee spoon - Cuiller à café - Kaffeelöffel - Cuchara café</i>                              | <b>23,00</b> | <b>20,90</b> | <b>16,1</b>  | <b>18,70</b> | <b>20,20</b> |
|  N° 12 | <b>C08</b> Cucchiaino moka - <i>Moka spoon - Cuiller à moka - Mokkalöffel - Cucharita moka</i>                                    | -            | <b>20,70</b> | <b>15,30</b> | <b>18,40</b> | -            |
|  N° 12 | <b>C17</b> Forchettina dolce 3 spine<br>- <i>Pastry fork - Fourchette à gâteau - Kuchengabel 3 Zinken - Tenedor postre 3 púas</i> | -            | <b>24,30</b> | <b>20,40</b> | <b>18,90</b> | -            |
|  N° 12 | <b>C28</b> Forchetta pesce - <i>Fish fork - Fourchette à poisson - Fischgabel - Tenedor pescado</i>                               | -            | <b>38,80</b> | -            | -            | -            |
|  N° 12 | <b>C29</b> Coltello pesce - <i>Fish knife - Couteau à poisson - Fischmesser - Cuchillo pescado</i>                                | -            | <b>38,80</b> | -            | -            | -            |

Imballo x 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 confezionate con scat. 11+1 trasp.












Cutlery packed with 11+1 box Couverts emballés en boîte 11+1 Besteckt, 11+1pack  
Cubiertos embalados en caja 11+1

**inox**  
18/10

DISPONIBILE  
SUBITO A  
MAGAZZINO  
AVAILABLE  
IN STOCK  
IMMEDIATELY



Cod.0450K... *Concept* Cod.1700K... *Savoy* Cod.2260K... *Sirio* Cod.2240K... *America* Cod.2150K... *Gamma* Cod.2030K... *Synthesis*

|   | <b>Descrizione</b> <i>Description</i>  | <b>Euro</b>  | <b>Euro</b>  | <b>Euro</b>  | <b>Euro</b>  | <b>Euro</b>  | <b>Euro</b>  |
|---|--|--------------|--------------|--------------|--------------|--------------|--------------|
|  N° 12   | <b>C01</b> Cucchiaino tavola - <i>Table spoon - Cuiller de table - Tafel-löffel - Cuchara mesa</i>                             | <b>51,30</b> | <b>29,72</b> | <b>27,10</b> | <b>28,10</b> | <b>26,00</b> | <b>27,10</b> |
|  N° 12   | <b>C02</b> Forchetta tavola - <i>Table fork - Fourchette de table - Tafelgabel - Tenedor mesa</i>                              | <b>51,30</b> | <b>29,72</b> | <b>27,10</b> | <b>28,10</b> | <b>26,00</b> | <b>27,10</b> |
|  N° 12    | <b>C03</b> Coltello tavola - <i>Table knife - Couteau de table - Tafel-hohlheftmesser - Cuchillo mesa</i>                      | <b>71,70</b> | <b>51,98</b> | <b>55,90</b> | <b>51,50</b> | <b>51,50</b> | <b>48,10</b> |
|  N° 12 | <b>C04</b> Cucchiaino frutta - <i>Dessert spoon - Cuiller dessert - Des-sertlöffel - Cuchara postre</i>                        | -            | -            | -            | -            | -            | -            |
|  N° 12 | <b>C05</b> Forchetta frutta - <i>Dessert fork - Fourchette dessert - Des-sertgabel - Tenedor postre</i>                        | <b>50,80</b> | -            | <b>26,00</b> | <b>27,80</b> | <b>25,50</b> | -            |
|  N° 12  | <b>C06</b> Coltello frutta - <i>Dessert knife - Couteau dessert - Des-sertmesser - Cuchillo postre</i>                         | <b>70,10</b> | -            | <b>55,66</b> | <b>51,30</b> | <b>51,30</b> | -            |
|  N° 12 | <b>C07</b> Cucchiaino caffè - <i>Tea/coffee spoon - Cuiller à café - Kaffeelöffel - Cuchara café</i>                           | <b>32,90</b> | <b>19,22</b> | <b>17,64</b> | <b>16,10</b> | <b>18,70</b> | <b>16,88</b> |
|  N° 12 | <b>C08</b> Cucchiaino moka - <i>Moka spoon - Cuiller à moka - Mok-kalöffel - Cucharita moka</i>                                | <b>32,70</b> | -            | <b>17,38</b> | <b>15,30</b> | <b>18,40</b> | -            |
|  N° 12 | <b>C17</b> Forchettina dolce 3 spine - <i>Pastry fork - Fourchette à gateau - Kuchengabel 3 Zinken - Tenedor postre 3 púas</i> | <b>37,50</b> | -            | <b>20,28</b> | <b>20,40</b> | <b>18,90</b> | -            |
|  N° 12 | <b>C28</b> Forchetta pesce - <i>Fish fork - Fourchette à poisson - Fischgabel - Tenedor pescado</i>                            | -            | -            | -            | -            | -            | -            |
|  N° 12 | <b>C29</b> Coltello pesce - <i>Fish knife - Couteau à poisson - Fischmesser - Cuchillo pescado</i>                             | -            | -            | -            | -            | -            | -            |



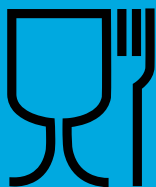


# Gli Speciali

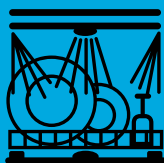
Manico vuoto  
Esclusivi  
Speciali  
Professional  
Pitagora  
Astra



1:1



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



Garantito per lavastoviglie  
Dishwasher safe  
Inalterable dans lave-vaisselle  
Spelmaschinenfest  
Apto para lavavajillas

# Coltello manico vuoto

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 | 10,20 |
| 163000CD | 10,10 |

*Spaten*



| Cod.     | Euro  |
|----------|-------|
| 164000CC | 10,20 |
| 164000CD | 10,10 |

*Vittoriale*



| Cod.     | Euro  |
|----------|-------|
| 083000CC | 10,20 |
| 083000CD | 10,10 |

*Baguette*



| Cod.     | Euro  |
|----------|-------|
| 080000CC | 10,20 |
| 080000CD | 10,10 |

*Byron*



| Cod.     | Euro  |
|----------|-------|
| 059000CC | 10,20 |
| 059000CD | 10,10 |

*Palladium*



| Cod.     | Euro  |
|----------|-------|
| 081000CC | 10,20 |
| 081000CD | 10,10 |

*Pitagora*



| Cod.      | Euro |
|-----------|------|
| 050000CC  | 9,86 |
| 0,50000CD | 9,78 |

*Leonardo*



| Cod.     | Euro |
|----------|------|
| 227000CC | 9,86 |
| 227000CD | 9,78 |

*Millenium*



# Coltello manico vuoto

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*Ritz*

Cod. Euro

228000CC 10,20

228000CD 10,10



*Bernini*

Cod. Euro

206000CC 10,20

206000CD 10,10



*Settecento*

Cod. Euro

205000CC 10,20

205000CD 10,10



*Sirio*

Cod. Euro

226000CC 10,20

226000CD 10,10



*Roma*

Cod. Euro

220000CC 10,20

220000CD 10,10



*Filet*

Cod. Euro

054000CC 10,20

054000CD 10,10



*Maitre*

Cod. Euro

201000CC 10,20

201000CD 10,10



*Savoy*

Cod. Euro

170000CC 10,20

170000CD 10,10



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# Esclusivi tavola

## 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 3,70



## 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 3,70



## COLTELLO BISTECCA

Steak knife - Couteau steak  
Steakmesser - Cuchillo chuletero

Cod. 07400067

cm Euro

21,1 5,30



## 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 2,10



# 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 19,20



## SERVISPAGHETTI 18/10

Spaghetti server 18/10 - Cuiller spaghetti 18/10

Spaghettischöpfer 18/10 - Cuchara de servir para espaguetis 18/10

Cod. 074000AS

| cm | Euro |
|----|------|
|----|------|

|      |       |
|------|-------|
| 29,5 | 22,40 |
|------|-------|



## carne

## 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 | 16,20 |
|------|-------|



## COLTELLONE ARROSTO cm 28

Carving knife - Couteau a roti

Vorlegemesser - Cuchillo grande asado

Cod. 07400069

| cm | Euro |
|----|------|
|----|------|

|    |       |
|----|-------|
| 28 | 15,20 |
|----|-------|



## TRINCIAPOLLO

Poultry shears - Coupe-volailles

Geflügelschere - Tijeras para aves

Cod. 074000AN

| cm | Euro |
|----|------|
|----|------|

|    |       |
|----|-------|
| 25 | 40,20 |
|----|-------|



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Esclusivi

pesce

### 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 | 5,90 |

### PINZA PER ARAGOSTA 18/10

Lobster/seafood cracker - Pince a crustaces  
Langustenzange - Pinza para langosta

Cod. 074000AG



| cm   | Euro  |
|------|-------|
| 18,8 | 30,50 |

formaggi

### COLTELLO FORMAGGIO 2 PUNTE

Cheese knife - Couteau a fromage  
Käsemesser 2 zinken - Cuchillo queso 2 puntas

Cod. 074000AA



| cm   | Euro |
|------|------|
| 21,8 | 6,30 |

### COLTELLO GRANA

Parmesan pick - Couteau a parmesan  
Parmesankäsemesser - Cuchillo queso duro

Cod. 074000AB



| cm   | Euro |
|------|------|
| 18,2 | 7,30 |

## COLTELLO FORMAGGIO DURO

Parmesan knife - Couteau fromage

Käsemesser - Cuchillo queso

Cod. 074000AD

| cm | Euro |
|----|------|
|----|------|

|      |       |
|------|-------|
| 25,9 | 10,50 |
|------|-------|



## COLTELLO FORMAGGIO TENERO

Soft cheese knife - Couteau fromage pate molle

Messer für Weichkäse - Cuchillo queso blando

Cod. 074000AL

| cm | Euro |
|----|------|
|----|------|

|      |      |
|------|------|
| 21,5 | 6,30 |
|------|------|



## pizza

### COLTELLO PIZZA/CROSTACEI

Pizza / seafood knife - Couteau a pizza/crustaces

Pizza/krustentiere messer - Cuchillo pizza/marisco

Cod. 07400051

| cm | Euro |
|----|------|
|----|------|

|    |      |
|----|------|
| 21 | 5,40 |
|----|------|



### COLTELLO TAGLIO PIZZA

Pizza serving knife - Couteau a pizza

Serviermesser für pizza - Cuchillo corte pizza

Cod. 074000AD

| cm | Euro |
|----|------|
|----|------|

|      |       |
|------|-------|
| 21,5 | 10,50 |
|------|-------|



### 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 | 19,60 |
|------|-------|



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taverna

### SCHIACCIANOCI

*Nutcraker - Casse-noix  
Nussknacker - Cascanueces*

Cod. 074000AH

| cm | Euro |
|----|------|
|----|------|

|      |       |
|------|-------|
| 18,7 | 27,40 |
|------|-------|



### COLTELLO AGRUMI

*Lemon/bar knife - Couteau agrumes  
Südfruchtmesser - Cuchillo citricos*

Cod. 074000AM

| cm | Euro |
|----|------|
|----|------|

|    |      |
|----|------|
| 23 | 6,40 |
|----|------|



### CAVATAPPI A CAMPANA

*Cork screw - Tirebouchon  
Korkenzieher - Sacacorchos a campana*

Cod. 074000AR

| cm | Euro |
|----|------|
|----|------|

|      |       |
|------|-------|
| 15,5 | 31,80 |
|------|-------|





*Esclusivi*

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## dolce e pane

### 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 | 19,20 |
|------|-------|



### COLTELLO PANE

*Bread knife - Couteau a pain  
Brotmesser - Cuchillo pan*

Cod. 074000AC

| cm | Euro |
|----|------|
|----|------|

|      |       |
|------|-------|
| 31,8 | 13,30 |
|------|-------|



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

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# Speciali

0067 coltello bisecca *meat knife*



|                      | Cod.     | cm | Euro |
|----------------------|----------|----|------|
| <i>Professionale</i> | 07600067 | 23 | 5,80 |



|                   | Cod.     | cm | Euro |
|-------------------|----------|----|------|
| <i>Byron 1929</i> | 08000067 | 23 | 5,80 |



|                      | Cod.     | cm | Euro |
|----------------------|----------|----|------|
| <i>Baguette 1929</i> | 08300067 | 23 | 5,80 |



|             | Cod.     | cm   | Euro |
|-------------|----------|------|------|
| <i>Ritz</i> | 22800067 | 22,8 | 5,80 |



|                  | Cod.     | cm   | Euro |
|------------------|----------|------|------|
| <i>Millenium</i> | 22700067 | 23,6 | 5,80 |



|                | Cod.     | cm   | Euro |
|----------------|----------|------|------|
| <i>Sabrina</i> | 20900067 | 22,5 | 4,90 |



| Cod.     | cm | Euro |
|----------|----|------|
| 16900067 | 22 | 4,90 |

*Palace*



| Cod.     | cm | Euro |
|----------|----|------|
| 05000067 | 23 | 5,80 |

*Leonardo*



| Cod.     | cm   | Euro |
|----------|------|------|
| 20300067 | 22,5 | 3,90 |

*Synthesis*



| Cod.     | cm   | Euro |
|----------|------|------|
| 03200067 | 22,9 | 3,50 |

*Stresa*



| Cod.     | cm   | Euro  |
|----------|------|-------|
| 076000CP | 22,5 | 10,20 |

*Profess. m/vuoto*



| Cod.     | cm   | Euro |
|----------|------|------|
| 076000EU | 22,3 | 6,00 |

*Profess.  
c/manico  
in plastica*





|                     | Cod.     | cm   | Euro |
|---------------------|----------|------|------|
| <i>pizza Stresa</i> | 03200051 | 21,3 | 2,50 |



|                        | Cod.     | cm | Euro |
|------------------------|----------|----|------|
| <i>bistecca Cateri</i> | 07500067 | 23 | 3,20 |



|                     | Cod.     | cm | Euro |
|---------------------|----------|----|------|
| <i>pizza Cateri</i> | 07500051 | 21 | 3,10 |



### 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 | 1,60 |



### CUCCHIAIO LUNGO 18/10

*Long spoon 18/10 - Cuiller long 18/10*

*Spaghettilöffel 18/10 - Cuchara larga 18/10*

Cod. 07500057

| cm | Euro |
|----|------|
| 22 | 2,60 |

## FORCHETTA LUNGA 18/10

Long fork 18/10 - Fourchette longue 18/10  
Spaghettigabel 18/10 - Tenedor largo 18/10

Cod. 07500058

cm Euro

22 2,60



## SCAVINO CROSTACEI

Lobster pick - Fourchette pour crustacés  
Krustentiergabel - Utensilio para crustáceos

Cod. 076000AF

cm Euro

18,5 3,40



## PINZA ARAGOSTA PROFESSIONAL CON MOLLA

Lobster cracker - Pince pour crustacés  
Langustenzange - Pinza para langosta

Cod. 741000AG

cm Euro

18,7 21,10



## MULTIUSO CROSTACEI I PROFESSIONALI

Sea food pick - Fourchette pour crustacés  
Krustentiergabel - Utensilio para crustáceos

Cod. 076000MU

cm Euro

23 3,30



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# Coltelli professional

Knife Couteau Messer Cuchillo



## MANARETTA

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

| lama cm | (Euro pcs) | master | Euro master |
|---------|------------|--------|-------------|
| 18      | 18,50      | 4      | 74,00       |

## COLTELLO MACELLAIO LAMA GRANDE

*Butcher's knife - Boucher  
Fleischmesser - Cuchillo carnicero*

| Cod.     | lama cm | (Euro pcs) | master | Euro master |
|----------|---------|------------|--------|-------------|
| 741000E6 | 20      | 16,60      | 6      | 99,60       |
| 741000E7 | 25      | 20,10      | 6      | 120,60      |

## COLTELLO CUCINA

*Chef knife - Couteau de cuisine  
Küchenmesser - Cuchillo de cocina*

| Cod.     | lama cm | (Euro pcs) | master | Euro master |
|----------|---------|------------|--------|-------------|
| 741000EH | 20      | 15,10      | 6      | 90,60       |
| 741000E1 | 25      | 17,60      | 6      | 105,60      |

## COLTELLO CUCINA ORIENTALE

*Japanese cook - Couteau de cuisine  
Küchenmesser - Cuchillo de cocina***Cod. 741000EI**

| lama cm | (Euro pcs) | master | Euro master |
|---------|------------|--------|-------------|
| 18      | 15,10      | 6      | 90,60       |

I coltelli professionali vengono distribuiti in una custodia salva-lama con appendino.

Master da 6 coltelli. Ordini minimi 6 pezzi. Vendita 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.*

## COLTELLO CUCINA

*Chef knife - Couteau de cuisine*  
*Küchenmesser - Cuchillo de cocina*

Cod. 741000EL

**lama cm (Euro pcs) master Euro master**

15 14,10 6 84,60



## COLTELLO PANE

*Bread knife - Couteau à pain*  
*Brotmesser - Cuchillo de pan*

**Cod. lama cm (Euro pcs) master Euro master**

741000EM 20 12,60 6 75,50

741000E5 28 17,60 6 105,60



## COLTELLO AFFETTATI

*Slicer knife - Couteau à charcuterie*  
*Ausschnittmesser - Cuchillo para fiambre*

Cod. 741000EN

**lama cm (Euro pcs) master Euro master**

20 12,60 6 75,60



## COLTELLO DISOSSATORE

*Boning knife - Couteau désosseur*  
*Ausbeinmesser - Cuchillo deshuesador*

Cod. 741000EO

**lama cm (Euro pcs) master Euro master**

15 12,60 6 75,60



## COLTELLO PER FILETTARE

*Fillet knife - Couteau à fileter*  
*Filetierreisser - Cuchillo rebanador*

Cod. 741000EP

**lama cm (Euro pcs) master Euro master**

20 12,60 6 75,60



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## COLTELLO PROSCIUTTO

*Ham-Slicer - Couteau à jambon  
Schinkenmesser - Cuchillo jamón*

| Cod.     | lama cm | (Euro pcs) | master | Euro master |
|----------|---------|------------|--------|-------------|
| 741000EQ | 26      | 13,50      | 6      | 81,00       |
| 741000E4 | 33      | 16,10      | 6      | 96,60       |



## COLTELLO SALMONE

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

| lama cm | (Euro pcs) | master | Euro master |
|---------|------------|--------|-------------|
| 26      | 14,60      | 6      | 87,60       |



## FORCHETTONE ARROSTO

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

| lama cm | (Euro pcs) | master | Euro master |
|---------|------------|--------|-------------|
| 18      | 12,10      | 6      | 72,60       |



## COLTELLO CUCINA

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

| lama cm | (Euro pcs) | master | Euro master |
|---------|------------|--------|-------------|
| 12      | 8,50       | 6      | 51,00       |





## 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 | 8,50 | 6 | 51,00 |
|----|------|---|-------|



## 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 | 8,50 | 6 | 51,00 |
|----|------|---|-------|



## COLTELLO SPELUCCHINO

Paring knife - Couteau éplucheur  
Spickmesser - Cuchillo pelador

Cod. lama cm (Euro pcs) master Euro master

|          |   |      |   |       |
|----------|---|------|---|-------|
| 741000EV | 9 | 8,30 | 6 | 49,80 |
|----------|---|------|---|-------|

|          |    |      |   |       |
|----------|----|------|---|-------|
| 741000E2 | 10 | 8,50 | 6 | 51,00 |
|----------|----|------|---|-------|



## COLTELLO VERDURA

Peeling knife - Couteau à légumes  
Gemüsemesser - Cuchillo para verdura

Cod. 741000EZ

lama cm (Euro pcs) master Euro master

|     |      |   |       |
|-----|------|---|-------|
| 7,5 | 8,30 | 6 | 49,80 |
|-----|------|---|-------|



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## MEZZALUNA

Mincing knife - Berceuse  
Gemüsemesser - Media luna

Cod. 741000EB

| lama cm | (Euro pcs) | master | Euro master |
|---------|------------|--------|-------------|
| 26      | 23,60      | 4      | 94,40       |

## PUNTA GRANA

Parmesan cheese knife - Couteau à Parmesan  
Parmesankäsemesser - Cuchillo queso duro

Cod. 741000EX



| lama cm | (Euro pcs) | master | Euro master |
|---------|------------|--------|-------------|
| 12      | 12,10      | 6      | 72,60       |

## APPENDINO MAGNETICO

Aluminium magnet hanger - Crochet magnétique  
Magnethalter - Colgador magnético

Cod. 741000ED



| lama cm | (Euro pcs) | master | Euro master |
|---------|------------|--------|-------------|
| 45      | 16,10      | 6      | 96,60       |

## ACCIAINO

Sharpener - Fusil aiguiser  
Messerschaerfer - Afilador

Cod. 741000E3



| lama cm | (Euro pcs) | master | Euro master |
|---------|------------|--------|-------------|
| 24,5    | 15,60      | 6      | 93,60       |



Ogni pezzo è confezionato singolarmente.

Packaging in individual gift bag.

En sachet cadeau individuel

In Geschenkbeutel.

Cada articulo esta presentado en bolsa de regalo.

## FORCHETTA SERVIRE PER VASSOIO

*Serving fork - Fourchette à servir*

*Serviergabel - Tenedor servir*

Cod. 08100033



| cm | (Euro pcs) | master | Euro master |
|----|------------|--------|-------------|
| 20 | 5,40       | 12     | 64,80       |

## CUCCHIAIO SERVIRE

*Serving spoon - Cuiller à servir*

*Servierlöffel - Cuchara servir*

Cod. 08100040



| cm | (Euro pcs) | master | Euro master |
|----|------------|--------|-------------|
| 20 | 5,40       | 12     | 64,80       |

## FORCHETTONE SERVIRE PER VASSOIO

*Serving fork - Fourchette à servir*

*Serviergabel - Tenedor servir*

Cod. 08100088



| cm | (Euro pcs) | master | Euro master |
|----|------------|--------|-------------|
| 24 | 7,00       | 12     | 84,00       |

## CUCCHIAIONE SERVIRE

*Serving spoon - Cuiller à servir*

*Servierlöffel - Cuchara servir*

Cod. 08100087



| cm | (Euro pcs) | master | Euro master |
|----|------------|--------|-------------|
| 24 | 7,00       | 12     | 84,00       |

## CUCCHIAIONE MULTIUSO

*Multipurpose spoon - Cuiller multi-usage*

*Mehrzweckservierlöffel - Cuchara multiuso*

Cod. 08100159



| cm | (Euro pcs) | master | Euro master |
|----|------------|--------|-------------|
| 30 | 9,00       | 12     | 108,00      |

**inox**  
18/10

SOLO VENDITA MASTER  
ONLY MASTER SELLING

# 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 | 8,10       | 12     | 97,20       |



## CUCCHIAIONE RISOTTO

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

Cod. 07600280

| cm | (Euro pcs) | master | Euro master |
|----|------------|--------|-------------|
| 28 | 7,10       | 12     | 85,20       |



## 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 | 6,90       | 12     | 82,80       |



## COLTELLO SERVIRE

Serving knife - Couteau à servir  
Serviermesser - Cuchillo servir

Cod. 07600069

| cm | (Euro pcs) | master | Euro master |
|----|------------|--------|-------------|
| 28 | 10,90      | 12     | 130,80      |

**CUCCHIAIONE SERVIRE***Serving spoon - Cuiller à servir**Servierlöffel - Cuchara servir*

Cod. 07600060

| cm | (Euro pcs) | master | Euro master |
|----|------------|--------|-------------|
|----|------------|--------|-------------|

|    |      |    |       |
|----|------|----|-------|
| 26 | 6,90 | 12 | 82,80 |
|----|------|----|-------|

**PALA LASAGNE***Spatula lasagna - Pelle à lasagnes**Lasagneheber - Pala lasaña*

Cod. 07600080

| cm | (Euro pcs) | master | Euro master |
|----|------------|--------|-------------|
|----|------------|--------|-------------|

|    |      |    |        |
|----|------|----|--------|
| 28 | 8,90 | 12 | 106,80 |
|----|------|----|--------|

**PALA TORTA***Cake server - Pelle à torte**Tortenheber - Pala pastel*

Cod. 07600081

| cm | (Euro pcs) | master | Euro master |
|----|------------|--------|-------------|
|----|------------|--------|-------------|

|    |       |    |        |
|----|-------|----|--------|
| 30 | 10,60 | 12 | 127,20 |
|----|-------|----|--------|

**PALA UOVO***Egg lifter - Pelle à oeuf**Eierheber - Pala huevos*

Cod. 07600082

| cm | (Euro pcs) | master | Euro master |
|----|------------|--------|-------------|
|----|------------|--------|-------------|

|    |       |    |        |
|----|-------|----|--------|
| 28 | 11,80 | 12 | 141,60 |
|----|-------|----|--------|



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### CUCCHIAIONE PIZZAIOLO

*Tomato spoon - Cuiller à tomates*  
*Pizza Löffel - Cuchara para pizza*

Cod. 07600014

| cm | (Euro pcs) | master | Euro master |
|----|------------|--------|-------------|
| 28 | 7,40       | 12     | 88,80       |



### 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 | 7,90       | 12     | 94,80       |



### FORCHETTONE INSALATA

*Salad fork - Fourchette à salade*  
*Salatgabel - Tenedor ensalada*

Cod. 07600015

| cm | (Euro pcs) | master | Euro master |
|----|------------|--------|-------------|
| 28 | 8,80       | 12     | 105,60      |

**CUCCHIAIONE MULTIUSO***Serving spoon - Cuiller à servir**Servierlöffel - Cuchara servir multiuso*

Cod. 07600059

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

**CUCCHIAIONE MULTIUSO FORATO***Perforated spoon - Cuiller perforé**Servierlöffel mit Lochern - Cuchara servir con agujeros*

Cod. 07600259

| cm | (Euro pcs) | master | Euro master |
|----|------------|--------|-------------|
| 30 | 9,40       | 12     | 112,80      |

**FORCHETTA PER VASSOIO***Serving fork - Fourchette à servir**Serviergabel - Tenedor servir*

Cod. 07600033

| cm | (Euro pcs) | master | Euro master |
|----|------------|--------|-------------|
| 20 | 4,60       | 12     | 55,20       |

**CUCCHIAIO***Serving spoon - Cuiller à servir**Servierlöffel - Cuchara servir*

Cod. 07600040

| cm | (Euro pcs) | master | Euro master |
|----|------------|--------|-------------|
| 20 | 4,60       | 12     | 55,20       |



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## FORCHETTONE SERVIRE PER VASSOIO

*Serving fork - Fourchette à servir*

*Serviergabel - Tenedor servir*

Cod. 07600088

| cm | (Euro pcs) | master | Euro master |
|----|------------|--------|-------------|
| 24 | 6,10       | 12     | 73,20       |



## CUCCHIAIONE SERVIRE

*Serving spoon - Cuiller à servir*

*Servierlöffel - Cuchara servir*

Cod. 07600087

| cm | (Euro pcs) | master | Euro master |
|----|------------|--------|-------------|
| 24 | 6,10       | 12     | 73,20       |



## FORCHETTONE INSALATA

*Salad fork - Fourchette à salade*

*Salatgabel - Tenedor ensalada*

Cod. 076000CF

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



## CUCCHIAIONE MULTIUSO FORATO

Perforated spoon - Cuiller perforé  
Servierlöffel mit Lochern - Cuchara servir con agujeros  
Cod. 07600287

| cm | (Euro pcs) | master | Euro master |
|----|------------|--------|-------------|
| 24 | 6,90       | 12     | 82,80       |



## CUCCHIAIO MARMELLATA/MIELE

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

| cm | (Euro pcs) | master | Euro master |
|----|------------|--------|-------------|
| 19 | 2,30       | 12     | 27,60       |



NEW PACKAGING!





# Cottura

Cooking  
Cuisson  
Küchen  
Cocciòn



Gas  
Gas  
Gaz  
Gas  
Gas



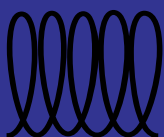
Elettriche a spirale  
Electricity radiant ring  
Plaque électrique à spirales  
Elektrische Spiralheizung  
Electrica con espirales



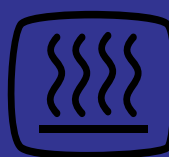
Elettriche a piastra  
Electricity solid hob  
Plaque électrique  
Elektrische Platteheizung  
Electrica lisa



Vetroceramica  
Electricity Radiant plate  
in glass ceramic  
Vitrocéramique  
Ceran  
Vetroceramica



Induzione  
Induction  
Induction  
Induktion  
Induccion



Forno  
Oven  
Four  
Ofen  
Horno



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



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

# 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

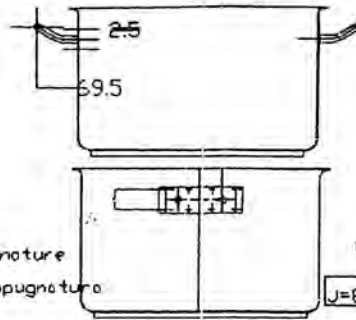
b) coefficiente di sicurezza rispetto alla tensione di rottura:

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  $R_n = 500 \text{ Nmm}^{-2}$   
tensione ammissibile  $\sigma_{ann} = 100 \text{ Nmm}^{-2}$

K=5 OK

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

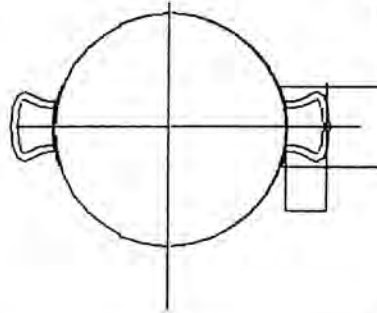
$A_{tot} = 8 \times 2.76 = 22 \text{ mm}^2$

momento d'inerzia (per  $d = 0.75 \text{ D} = 1.875 \text{ mm}$ )

$J = 8 \times \pi \times (r^4 / 4 + r^2 \times l^2) = 6403 \text{ mm}^4$

modulo di resistenza

$W = J / l = 376.6 \text{ mm}^3$



CONDIZIONE 3

CAPACITA' DEL RIEPIIMENTO: 29 LITRI

condizioni di riempimento: 50% acqua  
50% altro  
peso specifico medio: acqua = 1  
altro = 2

carico totale

$1 \times 14.5 + 2 \times 14.5 = 43.5 \text{ N}$

In condizione 1

$k = 4.6 \times 542 / 443 = 5.6 \text{ OK}$

In condizione 2

$k = 2.96 \times 1506 / 443 = 10 \text{ OK}$

CONDIZIONE 1 K=5 OK

momento flettente ammissibile

$M_{f,ann} = \sigma_{ann} \times W = 100 \times 376.6 = 37660 \text{ Nmm}$

carico ammissibile corrispondente

$V = M_{f,ann} / b = 37660 / 69.5 = 542 \text{ N}$

tensione di taglio corrispondente

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

tensione composta

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

K=4.6 OK

CONDIZIONE 2

momento flettente ammissibile

$M_{f,ann} = 37660 \text{ Nmm}$

carico ammissibile

$N = 37660 / 25 = 1506 \text{ N}$

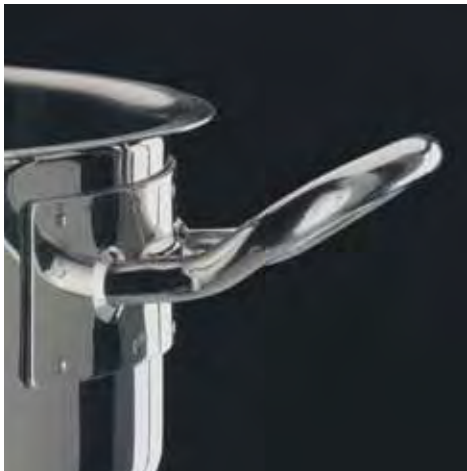
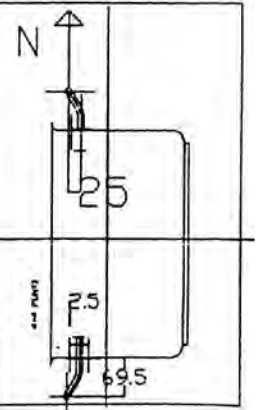
tensione di trazione corrispondente

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

tensione composta

$\sigma_{tot} = \sigma_N + \sigma_{ann} = 168.5 \text{ Nmm}^{-2}$

k=500/168.5=2.96 OK



## 1 MANIGLIE

Sono anatomiche in tondo d'acciaio 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.

**HANDLES** Ergonomically designed tubular 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.

**POIGNÉES** Elles sont anatomiques en rond d'acier inoxydable. Les marmites et les casseroles sont munies d'un renforcement spécial au niveau des poignées, avec 10 points de soudure. Les manches des souteuses sont en acier tubulaire oval, léger et robuste.

**GRIFFE** Diese sind körpergerecht und bestehen aus. Durchmesser sind die Kochtöpfe und Kasserollen mit einem speziellen Verstärkungsflansch mit 10 Schweißpunkten versehen. Die Griffe der Pfannen bestehen aus ovalem Stahlrohr, leicht und widerstandsfähig.

**ASAS** Son anatómicas de acero inoxidable. Ollas y cacerolas están provistas de un especial reborde de refuerzo en las asas, con 10 puntos de soldadura. Los mangos de las sarteh son de tubolor ovalado, ligero y robusto.



## 2 BORDO SUPERIORE

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

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

**BORD SUPERIEUR** Il est durci a froid pour éviter l'ovalisation des pièces. Bord verseur anti-dégouttement.

**OBERER RAND** Dieser wird kalt gebogen, um die Verformung der Teile zu vermeiden-Ausgießrand.

**BORDE SUPERIOR** Está endurecido por conformación en frío para evitar la ovalización de las piezas. Borde antigoteos.



## 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.

**SANDWICH 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.

**FOND THERMODIFFUSEUR** Avec couche d'aluminium d'épaisseur élevée. Avec calotte "sandwich" de protection en acier. Fond concave à froid et plat à chaud pour permettre la planéité. Indiqué pour les cuisinières électriques, gaz, vitro-céramiques et à induction.

**SANDWICH BODEN** Dieser besteht aus einer starken Aluminiumplatte, welche mit einer Schutzhaube aus Edelstahl. Im kalten Zustand hat der Boden eine konkave Form, wobei er im heißen Zustand flach wird, um eine ebene Auflage während des Kochens zu gewährleisten. Geeignet für Elektro, GasKeramikglasherde-und Induktion.

**FONDO TERMODIFUSOR** Con placa de aluminio de elevado espesor. Con capa sandwich de protección de acero. Fondo concavo en frío y plano en caliente para favorecer la planitud. Apto para cocinas eléctricas, a gas y vitrocerámica e inducción.



## 4 MANICI

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

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

**MANCHES** Les manches sont en structure tubulaire pour assurer une meilleure prise et soudés avec plaque de renforcement.

**GRIFFE** Die Griffe bestehen aus Rohren für einen optimalen Halt und sind mit einem Verstärkungsflansch angeschweißt.

**ASAS** Las asas son de tubo para garantizar un agarre optimo y están soldadas con brida de refuerzo.



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, resistono 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.

*Série professionnelle classique qui renferme toutes les caractéristiques fondamentales exigées par les meilleurs cuisiniers:*

- Fond termodiffuseur classique (Acier-Aluminium-Acier) pour une meilleure diffusion de la chaleur
- Calotte ferritique adapté à l'induction
- Poignées avec bride de renforcement, résistant à une traction de 400 kg
- Bord écroui à froid pour le maintien de la rondeur des bords (évite la déformation)
- Couvercle plat avec légère tolérance facilite la sortie de la vapeur en excès
- Fort satinage maintient dans le temps l'aspect intact et parfait de l'article
- Apte et conforme avec la réglementation HACCP

*Diese ist die klassische professionelle Serie, welche alle wesentlichen Eigenschaften beinhaltet, die von den Besten Köchen gefordert werden.*

- Der wärmeleitende Sandwich-Boden (STAHL-ALUMINIUM-STAHL) begünstigt eine gleichmäßige Wärmeverteilung
- Die Kuppe aus ferritischem Material kann auf den Induktionsplatten verwendet werden
- Die Griffe mit Verstärkungsflansch halten einer Zugkraft von 400 kg stand
- Der kaltgehärtete Rand behält die Rundheit der Ränder bei und vermeidet, dass diese unrund werden
- Der flache Deckel mit einer leichten Toleranz erleichtert den Austritt des überflüssigen Dampfes
- Die starke Satinierung behält auf Dauer ein unversehrtes und ordentliches Aussehen bei
- Unentbehrlich für diejenigen, welche die Norm HACCP anwenden.

*Es la clásica serie profesional que posee todas las características fundamentales que requieren los mejores cocineros.*

- El fondo termodifusor sandwich (ACERO-ALUMINIO-ACERO) favorece una difusión uniforme del calor.
- La calota de material ferrítico puede ser utilizada en las placas de inducción.
- Las asas con brida de refuerzo resisten a una tracción de 400 kg.
- El borde endurecido en frío mantiene la redondez de los bordes evitando su ovalización.
- La tapa plana con una ligera tolerancia facilita la salida del vapor en exceso.
- El satinado profundo mantiene a lo largo del tiempo un aspecto neto y perfecto.
- Imprescindible para quienes utilizan la normativa HACCP.



## PENTOLA

Pot - Marmite - Suppentopf - Olla

Cod. 306003..

| Ø cm | h cm | Lt  | Euro   |
|------|------|-----|--------|
| 20   | 20   | 6¼  | 63,40  |
| 24   | 24   | 10¾ | 78,20  |
| 28   | 25   | 15¼ | 102,30 |
| 30   | 30   | 21¼ | 126,40 |
| 32   | 32   | 25¾ | 141,80 |
| 34   | 34   | 30¾ | 160,30 |
| 36   | 36   | 36½ | 185,70 |
| 40   | 38   | 47¾ | 209,80 |
| 45   | 45   | 71½ | 292,70 |



## 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  | 50,70  |
| 24   | 14   | 6¼  | 64,60  |
| 28   | 16   | 9¾  | 76,00  |
| 30   | 17   | 12  | 84,30  |
| 32   | 18   | 14½ | 106,90 |
| 34   | 19   | 17¼ | 117,10 |
| 36   | 21   | 21¼ | 138,30 |
| 40   | 23   | 28¾ | 155,10 |
| 45   | 26   | 41¼ | 181,20 |
| 50   | 30   | 58¾ | 236,40 |



## 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  | 58,50  |
| 28   | 11   | 6¾  | 69,80  |
| 30   | 12   | 8½  | 78,80  |
| 32   | 13   | 10½ | 91,20  |
| 34   | 13,5 | 12¼ | 110,30 |
| 36   | 14,5 | 14¾ | 121,60 |
| 40   | 16   | 20  | 139,60 |
| 45   | 18   | 28½ | 161,00 |
| 50   | 20   | 39¼ | 202,60 |





## 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 | 39,00 |
| 20   | 8,5  | 2¼ | 47,30 |
| 24   | 9,5  | 4¼ | 57,40 |

## CASSERUOLA FONDA CON MANICO

*Saucepan - Casserole haute avec manche - Stielkasserolle - Cazo con mango*

Cod. 306006..



| Ø cm | h cm | Lt | Euro  |
|------|------|----|-------|
| 16   | 10   | 2  | 41,60 |
| 20   | 12   | 3¾ | 55,20 |

## 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 | 72,50 |
| 28   | 16   | 9¾ | 84,20 |





## CASSERUOLA CONICA PESANTE

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

| Ø cm | h cm | Lt              | Euro         |
|------|------|-----------------|--------------|
| 16   | 6    | 1               | <b>36,90</b> |
| 18   | 6,5  | 1 $\frac{1}{3}$ | <b>41,60</b> |
| 20   | 7    | 1 $\frac{3}{4}$ | <b>48,40</b> |
| 24   | 7,5  | 2 $\frac{3}{4}$ | <b>57,30</b> |



## 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    | <b>59,00</b>  |
| 28   | 5,7  | <b>70,50</b>  |
| 30   | 6    | <b>76,60</b>  |
| 32   | 6    | <b>81,70</b>  |
| 34   | 6    | <b>90,30</b>  |
| 36   | 7    | <b>97,60</b>  |
| 40   | 7,5  | <b>107,10</b> |
| 45   | 8    | <b>141,80</b> |
| 50   | 9    | <b>161,90</b> |



## PADELLA CON MANICO

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

| Ø cm | h cm | Euro         |
|------|------|--------------|
| 24   | 5    | <b>59,00</b> |
| 28   | 5,7  | <b>70,50</b> |





## PADELLA CON MANICO E MANIGLIA

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    | 81,30  |
| 32   | 6    | 88,50  |
| 34   | 6    | 97,10  |
| 36   | 7    | 104,30 |
| 40   | 7,5  | 114,60 |
| 45   | 8    | 148,60 |

## PADELLA SAUTÉ CON MANICO RIVETTATO

Sauté Frying pan - Sauteuse - Stielpfanne Sauté - Sarten Sauté

Cod. 30673B..



| Ø cm | h cm | Euro  |
|------|------|-------|
| 24   | 5    | 47,30 |
| 28   | 5,7  | 56,30 |
| 30   | 6    | 59,70 |

## PADELLA SAUTÉ ANTIADERENTE CON MANICO

Non-stick Sauté pan - Sauteuse antiadhérente - Antihftbeschichtete Pfanne "Sauté" mit Stiel -

Sartén salud antiadherente con mango

Cod. 30613B..



| Ø cm | h cm | Euro  |
|------|------|-------|
| 24   | 5    | 64,70 |
| 28   | 5,7  | 74,20 |
| 30   | 6    | 81,60 |



## PADELLA ANTIADERENTE CON MANICO E MANIGLIA

*Non-stick frypan with counter handle - Poêle antiadhérente avec manche et poignée - Antihftbeschichtete Pfanne mit Stiel und Griff - Sartén antiadherente con mango y asa*  
Cod. 306126..

| Ø cm | h cm | Euro   |
|------|------|--------|
| 32   | 6    | 116,50 |
| 34   | 6    | 126,80 |
| 36   | 7    | 135,90 |
| 40   | 8    | 151,40 |



## TEGAME ANTIADERENTE 2 MANIGLIE

*Non-stick Frying pan 2 handles - Poêle antiadhérente avec 2 poignées - Antihftbeschichtete Pfanne mit 2 Griffen - Rustidera antiadherente 2 mangos*  
Cod. 306123..

| Ø cm | h cm | Euro   |
|------|------|--------|
| 32   | 6    | 115,30 |
| 34   | 6    | 130,10 |
| 36   | 7    | 134,60 |
| 40   | 8    | 151,40 |



## COPERCHIO

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

| Ø cm | Euro  |
|------|-------|
| 20   | 13,90 |
| 24   | 15,70 |
| 28   | 18,70 |
| 30   | 20,80 |
| 32   | 24,50 |
| 34   | 27,30 |
| 36   | 30,20 |
| 40   | 36,00 |
| 45   | 41,60 |
| 50   | 49,90 |







## 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-pâtes long,
- 3 Secteur cuit-pâtes court

*Nudelkocher:*

- 1 Suppentopf, 1 Deckel,
- 1 Nudelsiebeinsatz lang,
- 3 Nudelsiebeinsatz kurz

*Cuece-pasta:*

- 1 Olla, 1 Tapa,
- 1 Sector colador alto,
- 3 Sector colador bajo

**Cod. 3390Q404**



cm

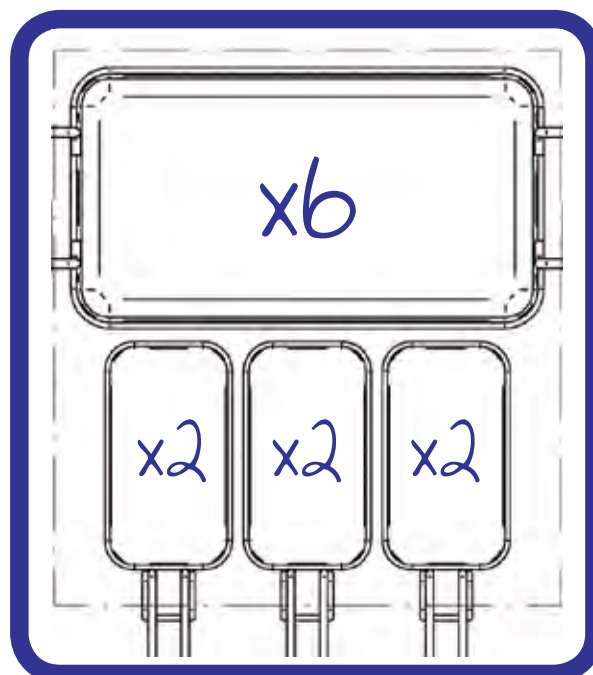
h cm

Euro

70x38

29

370,10



inox  
18/10



# Speedy-Pasta

## 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-pâtes court*

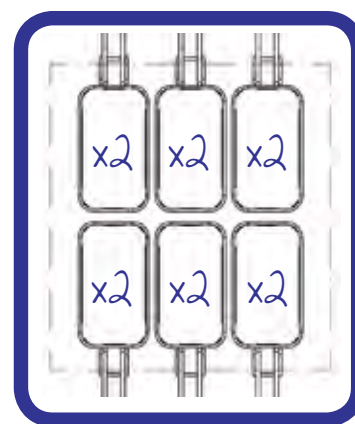
*Nudelkocher: 1 Suppentopf, 1 Deckel, 6 Nudelsiebeinsatz kurz*

*Cuece-pasta: 1 Olla, 1 Tapa, 6 Sector colador bajo*

Cod. 3390Q406



| cm    | h cm | Euro   |
|-------|------|--------|
| 70x38 | 29   | 411,30 |



## 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-pâtes long*

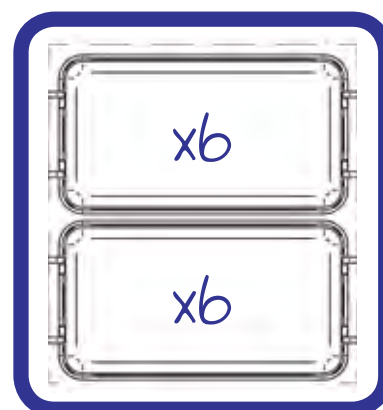
*Nudelkocher: 1 Suppentopf, 1 Deckel, 2 Nudelsiebeinsatz lang*

*Cuece-pasta: 1 Olla, 1 Tapa, 2 Sector colador alto*

Cod. 3390Q402



| cm    | h cm | Euro   |
|-------|------|--------|
| 70x38 | 29   | 328,90 |





## PENTOLA QUADRATA

Pot - Marmite - Suppentopf - Olla

Cod. 3390Q334

| cm        | h cm | Lt | Euro   |
|-----------|------|----|--------|
| 38,3x35,4 | 23,7 | 22 | 113,40 |



## COPERCHIO CON SPACCO

Lid - Couvercle - Deckel - Tapa

Cod. 3390QS34

| cm        | h cm | Euro  |
|-----------|------|-------|
| 35,5x32,5 | 9,4  | 58,80 |



## SETTORE GRANDE

Long section colander - Secteur cuit-pates long

Nudelsiebeinsatz lang - Sector colador alto

Cod. 3390Q9A1

| cm    | h cm | Lt  | n. persone<br>n. people | Euro  |
|-------|------|-----|-------------------------|-------|
| 30x14 | 18   | 6,6 | 6                       | 79,40 |



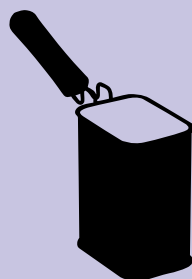
## SET 3 SETTORI PICCOLI

Short section colander - Secteur cuit-pates court

Nudelsiebeinsatz kurz - Sector colador bajo

Cod. 3390Q9A3

| cm      | h cm | Lt  | n. persone<br>n. people | Euro   |
|---------|------|-----|-------------------------|--------|
| 14x10,5 | 18   | 2,3 | 1-2                     | 125,80 |



### Coming soon

SETTORE SCALDASUGO BAGNOMARIA

Sauce bain-marie warming sector

cm 14x10x18h

Lt 2,5

# Tender

## Cod. 3390

Tender



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 acciaio inox 18/10 AISI 304.
- Maniglie tubolari anticalore.
- Fondo termo diffusore adatta anche all'utilizzo su piastra a induzione.

### *Tender Alluminio*

- Alluminio puro al 99,5 %.
- Spessori da mm 2,2 a mm 3.
- Resistente agli urti, agli shock termici, all'abrasione e alla corrosione.
- Cottura ottimale e costante.
- Manicatura in tubolare di acciaio inox.
- Applicazione della manicatura mediante rivetti in lega.
- Antiaderente GREBLON COMPOUN professionale a 3 strati, senza PFOA.

*This new Tenderseries 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.

### *Tender Alluminio*

- 99,5% minimum pure Aluminium.*
- Perfect cooking.
- Handles are made in stainless steel.
- Handles are fixed with rivets to the bodies.
- Non-stick coating Aluminium frying pans with GREBLON COMPOUND Professional 3 layers PFOA free.





Etichetta personalizzata per la linea  
Tender

*Tender Custom label*



inox  
18/10



# Tender

## PENTOLA

Pot - Marmite - Suppentopf - Olla

Cod. 339003..



| Ø cm | h cm | Lt    | Euro   |
|------|------|-------|--------|
| 20   | 18   | 5,50  | 41,90  |
| 24   | 24   | 10,75 | 52,20  |
| 28   | 28   | 17,00 | 68,40  |
| 30   | 30   | 21,25 | 78,70  |
| 32   | 32   | 25,75 | 95,40  |
| 34   | 34   | 30,75 | 114,30 |
| 36   | 36   | 36,50 | 132,40 |
| 40   | 40   | 50,25 | 151,00 |
| 45   | 40   | 63,50 | 184,80 |

## 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  | 34,80  |
| 24   | 14,5 | 6,25  | 46,90  |
| 28   | 16   | 9,75  | 51,50  |
| 30   | 17   | 12,00 | 60,40  |
| 32   | 19,5 | 15,70 | 77,00  |
| 36   | 21,5 | 21,25 | 96,50  |
| 40   | 24   | 30,00 | 111,50 |
| 45   | 27   | 42,75 | 141,50 |
| 50   | 30   | 58,75 | 180,50 |

## 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  | 39,70  |
| 28   | 9,5  | 5,75  | 48,70  |
| 32   | 11   | 8,75  | 67,10  |
| 36   | 13   | 13,25 | 88,70  |
| 40   | 14,5 | 18,00 | 102,70 |
| 45   | 15,5 | 25,40 | 122,60 |
| 50   | 19   | 37,25 | 165,10 |





## 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 | 24,10 |
| 20   | 7,5  | 2,25 | 30,00 |
| 24   | 8    | 3,50 | 38,40 |



## 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 | 26,10 |
| 20   | 12   | 3,75 | 34,60 |



## 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 | 48,00 |
| 28   | 16   | 9,75 | 52,80 |



## CASSERUOLA CONICA

Conical casserole - Casserole conique - Konische Kasserolle, schwere Ausführung - Cacerola conica

Cod. 339012..

| Ø cm | h cm | Lt   | Euro  |
|------|------|------|-------|
| 16   | 6    | 1,00 | 22,30 |
| 18   | 6    | 1,33 | 25,00 |
| 20   | 6,5  | 1,75 | 28,40 |
| 24   | 7,5  | 2,75 | 31,20 |



## PADELLA CON MANICO

Frying pan - Poêle avec manche - Stielpfanne mit Griff - Sarten con mango

Cod. 339025..

| Ø cm | h cm | Euro  |
|------|------|-------|
| 24   | 5    | 35,50 |
| 28   | 5,5  | 44,00 |



inox  
18/10



# Tender

## PADELLA 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    | 63,70  |
| 36   | 6    | 79,60  |
| 40   | 6    | 90,70  |
| 45   | 8    | 112,00 |

## 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    | 47,10  |
| 28   | 5,7  | 56,80  |
| 32   | 6    | 63,30  |
| 36   | 6    | 78,10  |
| 40   | 6    | 84,80  |
| 45   | 8    | 113,60 |
| 50   | 8    | 128,30 |

INOX 18% CROMO

## COPERCHIO

Lid - Couvercle - Deckel - Tapa

Cod. 339030..



| Ø cm | Euro  |
|------|-------|
| 20   | 9,30  |
| 24   | 10,00 |
| 28   | 11,50 |
| 30   | 12,30 |
| 32   | 13,80 |
| 34   | 14,80 |
| 36   | 15,60 |
| 40   | 17,90 |
| 45   | 21,00 |
| 50   | 24,10 |



# Tender Alluminio

Alluminio  
per alimenti  
aluminium  
99,5%

## PADELLA BASSA CON ANTIADERENTE GREBLON

*aluminum non-stick frynig pan*

Cod. 350925..

| Øcm | h cm | Lt   | master | Euro  |
|-----|------|------|--------|-------|
| 20  | 4,0  | 1,0  | 6      | 13,70 |
| 24  | 4,5  | 1,6  | 6      | 19,10 |
| 28  | 5,2  | 2,6  | 6      | 22,60 |
| 32  | 6,0  | 4,0  | 6      | 27,30 |
| 36  | 6,7  | 5,7  | 6      | 32,40 |
| 40  | 7,5  | 7,9  | 6      | 38,00 |
| 45  | 8,4  | 11,2 | 6      | 52,10 |



## PADELLA ALTA CON ANTIADERENTE GREBLON

*aluminum non-stick deep frynig pan*

Cod. 3509C5..

| Øcm | h cm | Lt  | master | Euro  |
|-----|------|-----|--------|-------|
| 20  | 4,7  | 1,2 | 6      | 14,50 |
| 24  | 5,4  | 2,0 | 6      | 20,20 |
| 28  | 6,3  | 3,3 | 6      | 24,50 |
| 32  | 7,2  | 5,0 | 6      | 29,00 |
| 36  | 8,1  | 7,1 | 6      | 35,70 |



## PADELLA BASSA

*aluminum frynig pan*

Cod. 350025..

| Øcm | h cm | Lt   | master | Euro  |
|-----|------|------|--------|-------|
| 20  | 4,0  | 1,0  | 6      | 7,80  |
| 24  | 4,5  | 1,6  | 6      | 11,40 |
| 28  | 5,2  | 2,6  | 6      | 14,30 |
| 32  | 6,0  | 4,0  | 6      | 17,80 |
| 36  | 6,7  | 5,7  | 6      | 22,40 |
| 40  | 7,5  | 7,9  | 6      | 26,20 |
| 45  | 8,4  | 11,2 | 6      | 38,70 |



## PADELLA ALTA

*aluminum deep frynig pan*

Cod. 3500C5..

| Øcm | h cm | Lt  | master | Euro  |
|-----|------|-----|--------|-------|
| 20  | 4,7  | 1,2 | 6      | 8,40  |
| 24  | 5,4  | 2,0 | 6      | 12,40 |
| 28  | 6,3  | 3,3 | 6      | 15,70 |
| 32  | 7,2  | 5,0 | 6      | 19,30 |
| 36  | 8,1  | 7,1 | 6      | 24,20 |



Conforme al decreto del Ministero della Salute n.76 del 18/04/2007, pubblicato sulla Gazzetta Ufficiale n.141 del 20/06/2007.  
Conforms to the Ministry of Health Decree 76 of 18/04/2007, published in the Official Gazette 141 of 20/06/2007.



È la serie nata dalla necessità di dotare la piccola ristorazione, le piccole comunità, gli enti e i residence di una selezione completissima di pezzature, pur mantenendo delle caratteristiche di derivazione professionale.

1. IL fondo è realizzato mediante impatto a bilancere
2. IL fondo ha una calotta in materiale ferritico adatto all'induzione.
3. Le maniglie offrono una presa immediata e sicura
4. La finitura satinata con fascia lucida arricchisce i pezzi con un tocco di signorilità
5. L'interno è satinato fine per favorire il lavaggio in lavastoviglie
6. La forma cilindrica aiuta lo stivaggio dei pezzi.

*This series was designed to satisfy the needs of small catering concerns, small communities, organizations and residences with a complete selection of pieces, while maintaining professional features.*

1. The bottom is made by means of equalizer impact.
2. The bottom has a cover in ferritic material suitable for induction.
3. The handles offer a quick and safe grip.
4. The satin finish with a shiny strip gives the pieces a touch of class.
5. The inside is satin finished to make it easy to wash in a dishwasher.
6. The cylindrical shape means easy storage.

*Série née du besoin de doter toute la restauration d'une collection complète d'ustensiles de différentes dimensions tout en maintenant des caractéristiques professionnelles:*

1. Fond réalisé par impact sous presse
2. Fond avec calotte ferritique adapté à l'induction
3. Poignées offrant une prise immédiate et sûre
4. Finition satinée avec bande brillante, l'élégance pure
5. Intérieur satiné, facilite le lavage au lave vaisselle
6. Forme cylindrique, le rangement des pièces est aisé

*Diese ist die Serie, die aus der Notwendigkeit entstanden ist, das kleine Gaststättengewerbe, die kleinen Gemeinschaften, die Anstalten und die Wohnanlagen mit einer besonders vollständigen Auswahl an Größen auszustatten, wobei Eigenschaften beibehalten werden, die aus dem professionellen Gewerbe stammen.*

1. Der Boden wird mittels Aufprall einer Spindelpresse realisiert
2. Der Boden hat eine Kuppe aus ferritischem Material, geeignet für die Induktion.
3. Die Griffe bieten einen sofortigen und sicheren Halt
4. Die satinierte Oberflächenfertigung mit glänzendem Streifen bereichert die Teile durch einen Touch von Vornehmheit
5. Das Innere ist fein satiniert, um das Waschen in der Spülmaschine zu begünstigen
6. Die Zylinderform hilft beim Verstauen der Teile.

*Es la serie que ha nacido de la necesidad de dotar a la pequeña restauración, a las pequeñas comunidades, a los entes y las residencias de una selección completa de tamaños sin perder sus características de derivación profesional.*

1. El fondo está realizado mediante impacto por prensa.
2. El fondo tiene una calota de material ferrítico adaptado para la inducción.
3. Las asas ofrecen un agarre inmediato y seguro.
4. El acabado satinado con banda brillante enriquece las piezas con un toque de distinción.
5. El interior es satinado para facilitar el lavado en el lavavajillas.
6. La forma cilíndrica ayuda a ordenar las piezas.



## PENTOLA

Pot - Marmite - Suppentopf - Olla

Cod. 316003..

| Ø cm | h cm | Lt  | Euro   |
|------|------|-----|--------|
| 16   | 12,8 | 2½  | 33,40  |
| 18   | 14,4 | 3½  | 36,90  |
| 20   | 16   | 5   | 44,70  |
| 22   | 17,6 | 6½  | 49,90  |
| 24   | 19,2 | 8½  | 59,40  |
| 26   | 20,8 | 10½ | 69,00  |
| 30   | 22,2 | 15½ | 106,90 |



## CASSERUOLA FONDA 2 MANIGLIE

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

Cod. 316005..

| Ø cm | h cm | Lt  | Euro  |
|------|------|-----|-------|
| 16   | 8,5  | 1¾  | 30,00 |
| 18   | 9,5  | 2½  | 32,90 |
| 20   | 10,5 | 3¾  | 36,50 |
| 22   | 11,5 | 4¾  | 40,30 |
| 24   | 12,5 | 5½  | 48,30 |
| 26   | 13,5 | 7   | 56,70 |
| 30   | 16   | 11¼ | 72,60 |



## CASSERUOLA MEZZA FONDA 2 MANIGLIE

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

Cod. 316009..

| Ø cm | h cm | Lt | Euro  |
|------|------|----|-------|
| 16   | 7    | 1¾ | 30,40 |
| 18   | 7,5  | 1¾ | 21,80 |
| 20   | 8    | 2¾ | 35,30 |
| 22   | 8,5  | 3  | 38,20 |
| 24   | 9    | 3¾ | 43,80 |
| 26   | 9,5  | 4½ | 51,80 |
| 30   | 10   | 6½ | 64,80 |





## TEGAME 2 MANIGLIE

Frying pan 2 handles - Poêle avec 2 poignées - Pfanne mit 2 Griffen - Rustidera 2 mangos

Cod. 316023..



| Ø cm | h cm | Lt | Euro         |
|------|------|----|--------------|
| 24   | 5,5  | 2½ | <b>41,20</b> |
| 26   | 6    | 3  | <b>47,60</b> |
| 30   | 6,5  | 4½ | <b>61,40</b> |

## CASSERUOLA FONDA 1 MANICO

Saucepan - Casserole avec 1 manche - Stielkasserolle - Cacerola honda 1 mangos

Cod. 316006..



| Ø cm | h cm | Lt | Euro         |
|------|------|----|--------------|
| 12   | 6,5  | ¾  | <b>21,80</b> |
| 14   | 7,5  | 1  | <b>24,50</b> |
| 16   | 8,5  | 1¾ | <b>25,70</b> |
| 18   | 9,5  | 2½ | <b>30,50</b> |

## BOLLILATTE

Milkpot - Pot à lait - Milchtopf - Pote

Cod. 316060..



| Ø cm | h cm | Lt | Euro         |
|------|------|----|--------------|
| 12   | 9,6  | 1  | <b>24,80</b> |
| 14   | 11,2 | 1½ | <b>28,10</b> |

## COLAPASTA CESTELLO VAPORE

Colander - Passoire - Sieb mit Griffen - Ecurridera

Cod. 316062..



| Ø cm | Euro         |
|------|--------------|
| 20   | <b>27,50</b> |
| 24   | <b>31,30</b> |





## COLABRODO

Colander - Passoire - Brühesieb - Colador

Cod. 30196914



Ø cm Euro

14 17,70

## PADELLA CON MANICO

Frying pan - Poêle avec manche - Stielpfanne mit Griff - Sarten con mango

Cod. 316025..

Ø cm Euro

18 22,20

20 24,20

24 28,40

26 31,90

30 39,90



## COPERCHIO

Lid - Couvercle - Deckel - Tapa

Cod. 316030..

Ø cm Euro

16 11,70

18 12,70

20 13,10

22 14,70

24 15,10

26 17,00

30 19,30



## COPERCHIO IN VETRO

Glasslid - Couvercle en verre - Glasdeckel - Tapas de cristal

Cod. 971504..

Ø cm Euro

16 8,10

18 8,50

20 9,00

22 9,70

24 10,40

26 11,00

28 11,80

30 12,80



## 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, Rejilla.*

**Cod. 31608250**



| cm    | h cm | Lt  | Euro          |
|-------|------|-----|---------------|
| 50x15 | 12   | 8,4 | <b>180,50</b> |



## CESTELLO

*Basket - Panier - Warenkorb - Cestillo*

**Cod. 33409822**

**Ø cm Euro**

**22 11,10**





## PENTOLA A PRESSIONE A PONTE (STAR)

*Professional pressure cooker - Marmite à pression - Schnellkochtopf - Olla a presión*

| Cod.     | Ø cm | h cm | Lt  | Euro          |
|----------|------|------|-----|---------------|
| 30595104 | 22   | 23   | 4,5 | <b>125,90</b> |
| 30595106 | 22   | 26   | 6   | <b>128,50</b> |
| 30595107 | 24   | 26   | 8   | <b>153,70</b> |
| 30595111 | 24   | 32   | 11  | <b>166,20</b> |



## PENTOLA A PRESSIONE CLASSICA

*Pressure cooker Classica - Marmite à pression Classica - Schnellkochtopf Classica - Olla a presión Classica*

| Cod.     | Ø cm | Lt | Euro          |
|----------|------|----|---------------|
| 33505104 | 22   | 4  | <b>87,20</b>  |
| 33505106 | 22   | 6  | <b>93,50</b>  |
| 33505108 | 22   | 8  | <b>106,10</b> |
| 33505110 | 22   | 10 | <b>115,60</b> |



# Efficient

## Cod. 3300

Design Joseph Llusca



**Gamma** ampia gamma di prodotti dedicata ai settori del domestico e della ristorazione.

**Studio** i prodotti sono stati progettati per offrire la massima robustezza e resistenza alla deformazione grazie sia al materiale utilizzato sia allo studio accurato degli spessori per ciascuno dei punti critici.

**Qualità** il rivestimento è in TEFLON PLATINUM by DUPONT: 3 strati di antiaderente (PRIMER, MIDCOAT, PLATINUM) per garantire la massima qualità, durata ed efficienza.

**Pulizia** i prodotti sono rivestiti di antiaderente PLATINUM sia internamente che esternamente per garantire una perfetta pulizia e igiene e la lavabilità in lavastoviglie.

**Resistenza** i coperchi sono realizzati in cristallo antiurto ad elevata resistenza al calore: i pomoli possono essere utilizzati in forno fino alla temperatura massima di 220° C.

**Utilizzo** tutti gli articoli sono adatti all'utilizzo su qualsiasi tipo di piano cottura (compresi vetroceramica e induzione).

**Save Energy System** offre le massime prestazioni sui piani di cottura a induzione e in vetroceramica garantendo una riduzione del 20% per i tempi di cottura e per il consumo energetico rispetto ad altri prodotti esistenti sul mercato.

**Uniformità di Temperatura** durante la cottura la temperatura è uniformemente distribuita in tutta la superficie interna.

**Range** full range of household and catering products.

**Study** the products have been designed to offer the maximum strength and resistance against deformation thanks both to the material used as well as the in-depth analysis of the thicknesses for each critical point.

**Quality** TEFLON PLATINUM by DUPONT finish: 3 non-stick coats (PRIMER, MIDCOAT, PLATINUM) to guarantee maximum quality, lifespan and efficiency.

**Cleaning** the products have a PLATINUM non-stick coat both inside and out to guaranty perfect cleaning and hygiene and machine-washable.

**Resistance** the lids are made of high heat resistant shockproof glass: the knobs can be used in the oven up to a temperature of 220°C.

**Use** all items are suitable for use on any type of cooking surface (including glass-ceramic and induction).

**Save Energy System** offers the maximum performance on induction and glass-ceramic cooking surfaces guaranteeing a reduction of 20% on the cooking time and on the energy consumption in relation to other products on the market.

**Temperature Uniformity** the temperature during cooking is informally distributed throughout the internal surface.







## CASSERUOLA FONDA 2 MANIGLIE CON COPERCHIO

Deep Casserole with lid - Casserole avec couvercle - Fleischtopf mit deckel - Cacerola honda con tapa  
Cod. 330021..

| Ø cm | h cm | Lt   | master | Euro          |
|------|------|------|--------|---------------|
| 20   | 9,5  | 3    | 4      | <b>54,30</b>  |
| 24   | 10,6 | 4    | 4      | <b>64,10</b>  |
| 28   | 11,0 | 5,7  | 4      | <b>78,50</b>  |
| 32   | 12,2 | 8,3  | 2      | <b>93,40</b>  |
| 36   | 13,0 | 11,2 | 2      | <b>106,70</b> |



## CASSERUOLA BASSA CON COPERCHIO

Low casserole with lid - Casserole mi-haute avec couverde - Bratentopf mit deckel - Caserola baja con tapa  
Cod. 330027..

| Ø cm | h cm | Lt  | master | Euro          |
|------|------|-----|--------|---------------|
| 20   | 5,8  | 1,5 | 4      | <b>48,00</b>  |
| 24   | 6,1  | 2,3 | 4      | <b>62,50</b>  |
| 28   | 6,5  | 3,1 | 4      | <b>69,80</b>  |
| 30   | 7,0  | 4,1 | 4      | <b>75,20</b>  |
| 32   | 7,7  | 5   | 2      | <b>83,00</b>  |
| 36   | 8,4  | 7,1 | 2      | <b>97,30</b>  |
| 40   | 9,1  | 8   | 2      | <b>106,70</b> |



## CASSERUOLA BASSA SENZA COPERCHIO

Low casserole without lid - Casserole mi-haute sans couverde - Bratentopf ohne deckel -  
Caserola baja sin tapa  
Cod. 33000945

| Ø cm | master | Euro          |
|------|--------|---------------|
| 45   | 2      | <b>126,50</b> |





*Efficient*

## BACINELLA GN 1/2 ANTIADERENTE

*non-stick basin GN 1/2 - bac anti-adhesif GN 1/2  
GN-Behälter 1/2 beschichtet - bandeja antiadherente Gn 1/2*

Cod. 33008032



| cm    | master | Euro  |
|-------|--------|-------|
| 32x26 | 4      | 54,70 |

## WOK CON COPERCHIO E GRIGLIA

*Wok with lid and grill - Wok avec couverde et grille - Wok mit deckel und grill - Wok con tapa y rejilla*

Cod. 330095..



| Ø cm | h cm | Lt  | master | Euro  |
|------|------|-----|--------|-------|
| 24   | 10,3 | 3   | 2      | 67,00 |
| 28   | 10,6 | 4,2 | 2      | 77,10 |
| 32   | 10,8 | 5,5 | 2      | 90,50 |

## PIASTRA ANTIADERENTE

*Non-stick hotplate - Plaque antiarèrent - Backblech - Placa antiaderent*

Cod. 330029..



| cm | master | Euro  |
|----|--------|-------|
| 35 | 6      | 57,30 |
| 45 | 4      | 67,40 |





## PAELLERA ANTIADERENTE

Casserole/Paellera - Casserole/Paellera - Fleischtopf/Paellera - Cacerola/Paellera honda

Cod. 330039..

| Ø cm | h cm | master | Euro         |
|------|------|--------|--------------|
| 32   | 4,2  | 4      | <b>76,00</b> |
| 36   | 4,7  | 4      | <b>84,00</b> |
| 40   | 5,0  | 4      | <b>99,60</b> |



## CUOCIFORNO ANTIADERENTE CON COPERCHIO

Roasting Pan with lid - Plat à Rôti avec couvercle - Fleischkasten mit deckel - Rustidera Horno con tapa

Cod. 33007941

| cm    | h cm | master | Euro         |
|-------|------|--------|--------------|
| 41x29 | 6,7  | 4      | <b>95,00</b> |



## PENTOLA CON COPERCHIO

Deep Casserole with lid - Casserole avec couvercle - Fleischtopf mit deckel -

Cacerola honda con tapa

Cod. 330117..

| Ø cm | h cm | Lt   | master | Euro         |
|------|------|------|--------|--------------|
| 20   | 14,6 | 4,1  | 4      | <b>61,90</b> |
| 24   | 17,5 | 6,8  | 2      | <b>78,20</b> |
| 28   | 20,4 | 11,1 | 2      | <b>95,30</b> |





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## CREPIERE ANTIADERENTE CON MANICO IN BACHELITE ANTICALORE

*Crêpe frying pan with heatproof bakelite handle - Crêpe poêle avec manche en bakélite anti chaleur -  
Crêpe Bratpfanne mit wärmeschutzgriff - Crêpe sarten con mango de baquelita anticalor*

**Cod. 33004526**



| Ø cm | master | Euro  |
|------|--------|-------|
| 26   | 6      | 53,30 |

## CASSERUOLA ANTIADERENTE CON MANICO IN BACHELITE ANTICALORE

*Low casserole with heatproof bakelite handle - Casserole mi-haute avec manche en bakélite anti  
chaleur - Bratentopf mit wärmeschutzgriff - Caserola con mango de baquelita anticalor*

**Cod. 33001016**



| Ø cm | h cm | master | Euro  |
|------|------|--------|-------|
| 16   | 8,2  | 6      | 38,30 |



## BISTECCHIERA CON MANICO IN BACHELITE ANTICALORE

Gridiron with heatproof bakelite handle - Gril avec manche en bakélite anti chaleur - Grillpfanne mit wärmeschutzgriff - Asador con mango de baquelita anticolor

Cod. 330028..

| cm | master | Euro  |
|----|--------|-------|
| 22 | 6      | 40,70 |
| 28 | 6      | 53,20 |



## BISTECCHIERA CON GRILL E MANICO IN BACHELITE ANTICALORE

Gridiron with heatproof bakelite handle - Gril avec manche en bakélite anti chaleur - Grillpfanne mit wärmeschutzgriff - Asador con mango de baquelita anticolor

Cod. 330053..

| cm | master | Euro  |
|----|--------|-------|
| 22 | 6      | 41,70 |
| 28 | 6      | 54,00 |



## PADELLA CON MANICO IN BACHELITE ANTICALORE

Frying pan with heatproof bakelite handle - Poêle avec manche en bakélite anti chaleur - Bratpfanne mit wärmeschutzgriff - Sarten con mango de baquelita anticolor

Cod. 330025..

| Ø cm | master | Euro  |
|------|--------|-------|
| 16   | 6      | 28,00 |
| 18   | 6      | 30,10 |
| 20   | 6      | 32,70 |
| 22   | 6      | 34,70 |
| 24   | 6      | 37,60 |
| 26   | 6      | 41,80 |
| 28   | 6      | 44,00 |
| 30   | 6      | 52,20 |





*Efficient Inoxidabile*

## BISTECCHIERA

*Gridiron - Gril - Grillpfanne - Asador*

Cod. 330228..

| cm | master | Euro  |
|----|--------|-------|
| 22 | 6      | 44,60 |
| 28 | 6      | 56,00 |



## BISTECCHIERA CON GRILL

*Gridiron - Gril - Grillpfanne - Asador*

Cod. 330253..

| cm | master | Euro  |
|----|--------|-------|
| 22 | 6      | 45,30 |
| 28 | 6      | 56,50 |



## PADELLA

*Frying pan - Poêle - Bratpfanne - Sarten*

Cod. 330225..

| Ø cm | master | Euro  |
|------|--------|-------|
| 18   | 6      | 33,60 |
| 20   | 6      | 36,70 |
| 22   | 6      | 38,30 |
| 24   | 6      | 41,50 |
| 26   | 6      | 46,00 |
| 28   | 6      | 47,90 |
| 30   | 6      | 55,20 |
| 32   | 6      | 58,20 |



## COPPIA PRESINE IN SILICONE

Pair of silicone potholders - paire de mitaines en silicone au four  
 Paar Silikon Topflappen - Par de guantes para horno de silicona

| Cod.     | Mod.                              | Euro  |
|----------|-----------------------------------|-------|
| 97150086 | casseruola / casserole Ø cm 20    | 9,90  |
| 97150087 | casseruola / casserole Ø cm 24-32 | 11,40 |
| 97150088 | casseruola / casserole Ø cm 36-45 | 12,20 |
| 97150097 | paellera / paellera               | 11,40 |
| 97150098 | piastra / hotplate                | 11,40 |





# Legumiera, uova e lumache

inox  
18/10

Vegetable dish and French omelet pan Legumier et French omelet pan  
Beilangenschüssel und Eierservierschüssel Legumbrera y Paellera huevo

## LEGUMIERA OVALE

Oval vegetable dish - Legumier oval - Beilangenschüssel oval - Legumbrera ovalada  
Cod. 509046..



| cm    | h cm | Euro  |
|-------|------|-------|
| 30x20 | 3,5  | 26,80 |
| 35x23 | 4    | 34,60 |
| 40x26 | 4    | 39,70 |
| 50x32 | 4,5  | 56,30 |



## TEGAME UOVO

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

| Ø cm | h cm | Euro  |
|------|------|-------|
| 16   | 2    | 12,60 |



## LUMACHIERA INOX

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

| Ø cm | posti | Euro |
|------|-------|------|
| 14   | 6     | 6,40 |
| 20   | 12    | 8,20 |



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# Teglie

Roasting Pan Plat à Rôti Fleischkasten Rustidera Horno

## TEGLIA RETTANGOLARE

Roasting Pan - Plat à Rôti - Fleischkasten - Rustidera Horno

Cod. 548106..



| cm    | h cm | Euro  |
|-------|------|-------|
| 25x18 | 7    | 33,80 |
| 30x21 | 7    | 37,80 |
| 35x25 | 7    | 44,60 |

## COPERCHIO PER TEGLIA

Lid for roasting pan - Couvercle pour plat à rôti - Deckel für Fleischkasten - Tapa para rustidera horno

Cod. 548128..



| cm    | Euro  |
|-------|-------|
| 25x18 | 21,40 |
| 30x21 | 24,60 |
| 35x25 | 30,60 |

## 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    | 194,00 |
| 50x40 | 9    | 234,70 |
| 60x44 | 9    | 287,50 |
| 70x45 | 9    | 356,20 |



## TEGLIA SATINATA

*Satin roasting pan - Plat à rôti satiné - Fleischkasten satiniert - Rustidera horno satinado*

Cod. 509003..

| cm    | h cm | Euro          |
|-------|------|---------------|
| 40x30 | 10   | <b>63,50</b>  |
| 50x35 | 9    | <b>75,20</b>  |
| 60x40 | 8    | <b>107,20</b> |



## 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 | <b>43,70</b> |
| 50x35 | <b>48,40</b> |
| 60x40 | <b>51,90</b> |



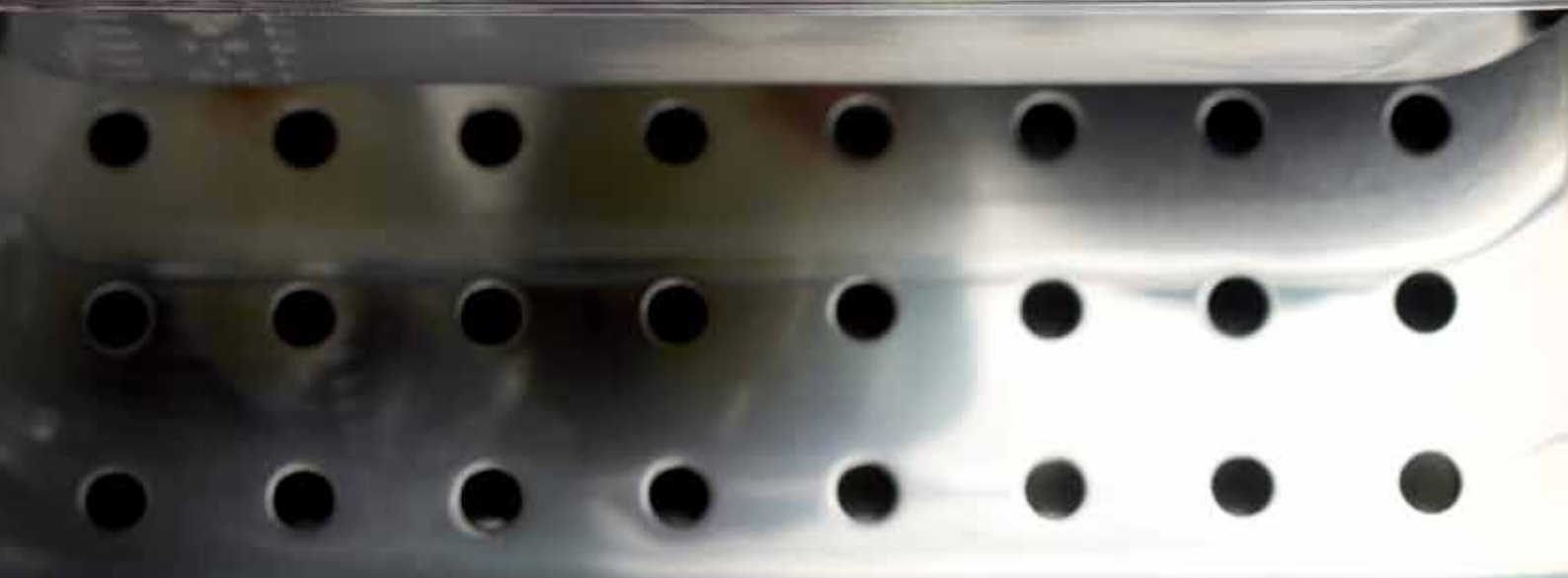
## TORTIERA

*Cake plate - Tortière - Backblech - Fuente para tarta*

Cod. 509001..

| cm     | Euro         |
|--------|--------------|
| 24x5   | <b>20,80</b> |
| 34x6,5 | <b>47,40</b> |
| 40x7   | <b>58,30</b> |





# Gastronorm

Gastronorm

Gastronorm

Gastronorm

Gastronorm



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

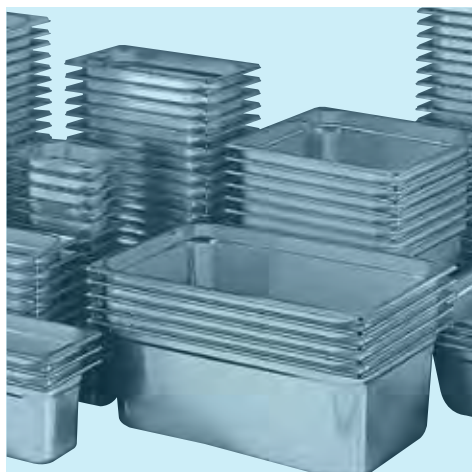


Garantito per lavastoviglie  
Dishwasher safe  
Inalterable dans lave-vaisselle  
Spelmaschinenfest  
Apto para lavavajillas



# Gastronorm

Satin Satine Satiniert Satinado



È la rivoluzione in cucina, perché tutte le pezzature sono multipli e sottomultipli tra di loro, permettendo tutte le combinazioni dimensionali richieste dalla ristorazione. La compatibilità con la gamma in policarbonato rende le due serie ancora più 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.*

*Révolution et évolution en cuisine: les dimensions des bacs gastronorm sont des multiples et des sous multiples les uns des autres ce qui permet de réaliser toutes les combinaisons recherchées en restauration. La compatibilité avec la gamme en poly-carbonate rend les deux séries encore plus performantes aussi bien dans le transport, la présentation, l'usage et la conservation des aliments.*

*Es ist die Revolution in der Küche, da alle Größen untereinander kompatibel sind und somit von den Abmessungen her alle möglichen Kombinationen ermöglichen, die vom Gaststättengewerbe gefordert werden. Die Kompatibilität mit der Reihe aus Polykarbonat macht die zwei Serien noch leistungsfähiger beim Transport, beim Servieren und bei der Konservierung der Lebensmittel.*

*Es la revolución en la cocina: todos los tamaños son múltiplos y submúltiplos entre ellos, permitiendo así todas las combinaciones dimensionales que se precisan en la restauración. La compatibilidad con la gama de policarbonato hace las dos series todavía más eficaces en el transporte, la presentación y la conservación de los alimentos.*

# Bacinelle sovrapponibili

inox  
18/10

Stackable Basins Bacs Empilables Stapelbare Schüssel Bandejas hondas apilables

## 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          |
|-----------------|------|-------------|---------------|
| <b>5BA21200</b> | 200  | 58,0        | <b>145,20</b> |
| <b>5BA21150</b> | 150  | 42,8        | <b>128,90</b> |
| <b>5BA21100</b> | 100  | 30,0        | <b>91,70</b>  |
| <b>5BA21065</b> | 65   | 18,0        | <b>77,50</b>  |
| <b>5BA21040</b> | 40   | -           | <b>66,50</b>  |
| <b>5BA21020</b> | 20   | -           | <b>63,20</b>  |



## 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         |
|-----------------|------|-------------|--------------|
| <b>5BA11200</b> | 200  | 27,5        | <b>81,30</b> |
| <b>5BA11150</b> | 150  | 20,0        | <b>69,70</b> |
| <b>5BA11100</b> | 100  | 13,7        | <b>48,10</b> |
| <b>5BA11065</b> | 65   | 8,8         | <b>36,40</b> |
| <b>5BA11040</b> | 40   | -           | <b>32,80</b> |
| <b>5BA11020</b> | 20   | -           | <b>27,60</b> |



## 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         |
|-----------------|------|-------------|--------------|
| <b>5BA23200</b> | 200  | 17,0        | <b>65,30</b> |
| <b>5BA23150</b> | 150  | 13,0        | <b>55,90</b> |
| <b>5BA23100</b> | 100  | 9,0         | <b>35,30</b> |
| <b>5BA23065</b> | 65   | 5,8         | <b>27,00</b> |
| <b>5BA23040</b> | 40   | -           | <b>23,80</b> |
| <b>5BA23020</b> | 20   | -           | <b>20,90</b> |



# 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         |
|-----------------|------|-------------|--------------|
| <b>5BA12200</b> | 200  | 12,0        | <b>51,90</b> |
| <b>5BA12150</b> | 150  | 9,2         | <b>41,20</b> |
| <b>5BA12100</b> | 100  | 6,1         | <b>27,60</b> |
| <b>5BA12065</b> | 65   | 4,0         | <b>22,10</b> |
| <b>5BA12040</b> | 40   | -           | <b>19,30</b> |
| <b>5BA12020</b> | 20   | -           | <b>17,80</b> |

## 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         |
|-----------------|------|-------------|--------------|
| <b>5BA13200</b> | 200  | 7,2         | <b>43,70</b> |
| <b>5BA13150</b> | 150  | 5,4         | <b>32,10</b> |
| <b>5BA13100</b> | 100  | 3,5         | <b>23,30</b> |
| <b>5BA13065</b> | 65   | 2,4         | <b>19,50</b> |

## 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         |
|-----------------|------|-------------|--------------|
| <b>5BA14200</b> | 200  | 4,8         | <b>36,20</b> |
| <b>5BA14150</b> | 150  | 3,8         | <b>27,30</b> |
| <b>5BA14100</b> | 100  | 2,5         | <b>20,00</b> |
| <b>5BA14065</b> | 65   | 1,7         | <b>17,90</b> |
| <b>5BA14040</b> | 40   | -           | <b>16,70</b> |
| <b>5BA14020</b> | 20   | -           | <b>16,00</b> |

## 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         |
|-----------------|------|-------------|--------------|
| <b>5BA24150</b> | 150  | 8,6         | <b>56,20</b> |
| <b>5BA24100</b> | 100  | 5,8         | <b>39,80</b> |
| <b>5BA24065</b> | 65   | 4,0         | <b>29,20</b> |
| <b>5BA24040</b> | 40   | -           | <b>25,10</b> |
| <b>5BA24020</b> | 20   | -           | <b>20,80</b> |

## 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         |
|-----------------|------|-------------|--------------|
| <b>5BA28150</b> | 150  | 3,9         | <b>34,00</b> |
| <b>5BA28100</b> | 100  | 2,6         | <b>26,40</b> |
| <b>5BA28065</b> | 65   | 1,7         | <b>20,50</b> |
| <b>5BA28040</b> | 40   | -           | <b>18,30</b> |
| <b>5BA28020</b> | 20   | -           | <b>16,40</b> |



## 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         |
|-----------------|------|-------------|--------------|
| <b>5BA16200</b> | 200  | 3,5         | <b>45,20</b> |
| <b>5BA16150</b> | 150  | 2,3         | <b>27,50</b> |
| <b>5BA16100</b> | 100  | 1,5         | <b>17,30</b> |
| <b>5BA16065</b> | 65   | 1,0         | <b>14,50</b> |
| <b>5BA16040</b> | 40   | -           | <b>13,50</b> |
| <b>5BA16020</b> | 20   | -           | <b>10,80</b> |



## 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         |
|-----------------|------|-------------|--------------|
| <b>5BA19100</b> | 100  | 0,8         | <b>19,40</b> |
| <b>5BA19065</b> | 65   | 0,6         | <b>14,70</b> |



# 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  |
|-----------|------|-------------|-------|
| 5STAT1102 | 20   | -           | 50,70 |
| 5STAT1104 | 40   | -           | 57,4  |
| 5STAT1165 | 65   | 8,8         | 66,80 |

## 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  |
|-----------|------|-------------|-------|
| 5STAT2302 | 20   | -           | 35,90 |
| 5STAT2304 | 40   | -           | 39,40 |
| 5STAT2365 | 65   | 5,8         | 47,10 |

## 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  |
|-----------|------|-------------|-------|
| 5STAT1202 | 20   | -           | 30,10 |
| 5STAT1204 | 40   | -           | 33,00 |
| 5STAT1265 | 65   | 4,0         | 38,40 |



# Bacinelle forate sovrapponibili

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18/10

Perforated stackable basins Bacs perfores empilables  
Stapelbare Schüssel mit Löchern Bandejas hondas perforadas apilables

## 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          |
|-----------------|------|-------------|---------------|
| <b>5BF21200</b> | 200  | 58,0        | <b>271,76</b> |
| <b>5BF21150</b> | 150  | 42,8        | <b>224,93</b> |
| <b>5BF21100</b> | 100  | 30,0        | <b>157,00</b> |
| <b>5BF21065</b> | 65   | 18,0        | <b>111,30</b> |
| <b>5BF21040</b> | 40   | -           | <b>100,57</b> |
| <b>5BF21020</b> | 20   | -           | <b>97,99</b>  |



## 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          |
|-----------------|------|-------------|---------------|
| <b>5BF11200</b> | 200  | 27,8        | <b>147,06</b> |
| <b>5BF11150</b> | 150  | 20,0        | <b>119,70</b> |
| <b>5BF11100</b> | 100  | 13,7        | <b>75,10</b>  |
| <b>5BF11065</b> | 65   | 8,8         | <b>51,80</b>  |
| <b>5BF11040</b> | 40   | -           | <b>41,80</b>  |
| <b>5BF11020</b> | 20   | -           | <b>36,70</b>  |



## 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          |
|-----------------|------|-------------|---------------|
| <b>5BF23200</b> | 200  | 17,0        | <b>105,34</b> |
| <b>5BF23150</b> | 150  | 13,0        | <b>87,32</b>  |
| <b>5BF23100</b> | 100  | 9,0         | <b>58,11</b>  |
| <b>5BF23065</b> | 65   | 5,8         | <b>33,30</b>  |
| <b>5BF23040</b> | 40   | -           | <b>29,50</b>  |
| <b>5BF23020</b> | 20   | -           | <b>27,80</b>  |



# 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         |
|-----------------|------|-------------|--------------|
| <b>5BF12200</b> | 200  | 12,0        | <b>86,20</b> |
| <b>5BF12150</b> | 150  | 9,2         | <b>69,90</b> |
| <b>5BF12100</b> | 100  | 6,1         | <b>44,80</b> |
| <b>5BF12065</b> | 65   | 4,0         | <b>29,50</b> |
| <b>5BF12040</b> | 40   | -           | <b>26,40</b> |
| <b>5BF12020</b> | 20   | -           | <b>25,20</b> |

## 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         |
|-----------------|------|-------------|--------------|
| <b>5BF13200</b> | 200  | 7,2         | <b>71,65</b> |
| <b>5BF13150</b> | 150  | 5,4         | <b>51,00</b> |
| <b>5BF13100</b> | 100  | 3,5         | <b>38,10</b> |
| <b>5BF13065</b> | 65   | 2,4         | <b>23,60</b> |

## 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



→ foto dimostrativa  
sample photo

| Cod.            | h mm | Capacity Lt | Euro         |
|-----------------|------|-------------|--------------|
| <b>5BI11090</b> | 90   | 10,6        | <b>75,00</b> |
| <b>5BI11055</b> | 55   | 6,5         | <b>47,90</b> |

Trays Bacs a four Fleischkasten Rustideras horno

## 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        | 77,50 |
| 5TI21040 | 40   | 11,2        | 66,50 |
| 5TI21020 | 20   | 5,6         | 63,20 |



## 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         | 36,40 |
| 5TI11040 | 40   | 5,3         | 32,70 |
| 5TI11020 | 20   | 2,6         | 27,60 |



## 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         | 27,00 |
| 5TI23040 | 40   | 3,7         | 23,80 |
| 5TI23020 | 20   | 1,7         | 20,90 |



## 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 mm 325x265

| Cod.     | h mm | Capacity Lt | Euro  |
|----------|------|-------------|-------|
| 5TI12065 | 65   | 4,0         | 22,50 |
| 5TI12040 | 40   | 2,4         | 19,50 |
| 5TI12020 | 20   | 1,2         | 18,20 |



## BACINELLA CON MANIGLIE RIENTRANTI

*Basin with retractable handles - Bac avec anses rentrantes  
Schüssel mit Fallgriffen - Bandeja honda con mangos entrantes*



particolare  
maniglie rientranti  
detail of  
retractable handles

| Cod.     | mod. | IN mm   | OUT mm  | h mm | Capacity Lt | Euro  |
|----------|------|---------|---------|------|-------------|-------|
| 5BR11200 | 1/1  | 500x295 | 530x325 | 200  | 27,8        | 90,20 |
| 5BR11150 | 1/1  |         |         | 150  | 20,0        | 78,60 |
| 5BR11100 | 1/1  |         |         | 100  | 13,7        | 56,96 |

| Cod.     | mod. | IN mm   | OUT mm  | h mm | Capacity Lt | Euro  |
|----------|------|---------|---------|------|-------------|-------|
| 5BR23200 | 2/3  | 330x300 | 355x325 | 200  | 17,0        | 74,20 |
| 5BR23150 | 2/3  |         |         | 150  | 13,0        | 64,74 |
| 5BR23100 | 2/3  |         |         | 100  | 9,0         | 44,27 |

| Cod.     | mod. | IN mm   | OUT mm  | h mm | Capacity Lt | Euro  |
|----------|------|---------|---------|------|-------------|-------|
| 5BR12200 | 1/2  | 298x238 | 325x265 | 200  | 12,0        | 60,70 |
| 5BR12150 | 1/2  |         |         | 150  | 9,2         | 50,10 |
| 5BR12100 | 1/2  |         |         | 100  | 6,1         | 30,90 |

| Cod.     | mod. | IN mm   | OUT mm  | h mm | Capacity Lt | Euro  |
|----------|------|---------|---------|------|-------------|-------|
| 5BR13200 | 1/3  | 300x150 | 325x175 | 200  | 7,2         | 52,50 |
| 5BR13150 | 1/3  |         |         | 150  | 5,4         | 41,18 |
| 5BR13100 | 1/3  |         |         | 100  | 3,5         | 32,15 |

| Cod.     | mod. | IN mm   | OUT mm  | h mm | Capacity Lt | Euro  |
|----------|------|---------|---------|------|-------------|-------|
| 5BR14200 | 1/4  | 238x137 | 264x162 | 200  | 4,8         | 45,05 |
| 5BR14150 | 1/4  |         |         | 150  | 3,8         | 36,15 |
| 5BR14100 | 1/4  |         |         | 100  | 2,5         | 28,92 |

Lids Couvercles Deckel Tapas

## COPERCHIO NORMALE

Normal lid - Couvercle - Normaler Deckel - Tapa

| Cod.     | mod. | Euro  |
|----------|------|-------|
| 5CO11000 | 1/1  | 31,20 |
| 5CO23000 | 2/3  | 21,60 |
| 5CO12000 | 1/2  | 18,50 |
| 5CO13000 | 1/3  | 14,50 |
| 5CO14000 | 1/4  | 12,10 |
| 5CO24000 | 2/4  | 11,70 |
| 5CO28000 | 2/8  | 6,30  |
| 5CO16000 | 1/6  | 10,40 |
| 5CO19000 | 1/9  | 7,50  |



## 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  | 19,40 |
| 5CSME230 | 2/3  | 13,40 |
| 5CSME120 | 1/2  | 22,00 |
| 5CSME130 | 1/3  | 9,10  |
| 5CSME140 | 1/4  | 7,70  |
| 5CSME160 | 1/6  |       |



## 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  | 34,50 |
| 5CSMA230 | 2/3  | 13,40 |
| 5CSMA120 | 1/2  | 11,50 |
| 5CSMA130 | 1/3  | 9,10  |
| 5CSMA140 | 1/4  | 7,70  |
| 5CSMA160 | 1/6  | 6,50  |



## 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         |
|-----------------|------|--------------|
| <b>5CSMM110</b> | 1/1  | <b>19,40</b> |
| <b>5CSMM230</b> | 2/3  | <b>13,40</b> |
| <b>5CSMM120</b> | 1/2  | <b>11,50</b> |
| <b>5CSMM130</b> | 1/3  | <b>9,10</b>  |
| <b>5CSMM140</b> | 1/4  | <b>7,70</b>  |
| <b>5CSMM160</b> | 1/6  | <b>6,50</b>  |

## 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         |
|-----------------|------|--------------|
| <b>5CT11000</b> | 1/1  | <b>56,50</b> |
| <b>5CT23000</b> | 2/3  | <b>45,70</b> |
| <b>5CT12000</b> | 1/2  | <b>71,80</b> |
| <b>5CT13000</b> | 1/3  | <b>34,00</b> |
| <b>5CT14000</b> | 1/4  | <b>27,30</b> |
| <b>5CT16000</b> | 1/6  | <b>23,80</b> |

## 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         |
|-----------------|------|--------------|
| <b>5CTSM110</b> | 1/1  | <b>63,60</b> |
| <b>5CTSM230</b> | 2/3  | <b>51,40</b> |
| <b>5CTSM120</b> | 1/2  | <b>44,90</b> |
| <b>5CTSM130</b> | 1/3  | <b>38,30</b> |
| <b>5CTSM140</b> | 1/4  | <b>30,70</b> |

# Falsi fondi, separatori e vassoi a scomparto

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## FALSO FONDO FORATO

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

| Cod.     | mod. | Euro  |
|----------|------|-------|
| 5FF11000 | 1/1  | 40,50 |
| 5FF23000 | 2/3  | 30,90 |
| 5FF12000 | 1/2  | 26,70 |
| 5FF21000 | 2/1  | 65,20 |



## SEPARATORE

Divider - Séparateur - Teiler - Separador

| Cod.     | mm  | Euro |
|----------|-----|------|
| 5SE11000 | 530 | 4,90 |
| 5SE12000 | 325 | 3,30 |



## 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 | 35,00 |



## 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      | Euro  |
|----------|---------|-------|
| 5VS5BPSP | 400x350 | 37,90 |



# Polycarbonato

Polycarbonate Polycarbonate Polycarbonat Polycarbonato

## 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         |
|-----------------|------|--------------|
| <b>5BP11200</b> | 200  | <b>37,00</b> |
| <b>5BP11150</b> | 150  | <b>28,70</b> |
| <b>5BP11100</b> | 100  | <b>22,70</b> |
| <b>5BP11065</b> | 65   | <b>19,90</b> |

## 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         |
|-----------------|------|--------------|
| <b>5BP12200</b> | 200  | <b>19,90</b> |
| <b>5BP12150</b> | 150  | <b>16,90</b> |
| <b>5BP12100</b> | 100  | <b>13,40</b> |
| <b>5BP12065</b> | 65   | <b>11,70</b> |

## 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         |
|-----------------|------|--------------|
| <b>5BP13200</b> | 200  | <b>16,70</b> |
| <b>5BP13150</b> | 150  | <b>13,70</b> |
| <b>5BP13100</b> | 100  | <b>11,00</b> |



# Policarbonato

## 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 |
|----------|------|------|
| 5BP16150 | 150  | 8,00 |
| 5BP16100 | 100  | 6,70 |
| 5BP16065 | 65   | 4,80 |



## 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  |      |



## COPERCHIO

Lid - Couvercle - Deckel - Tapa

| Cod.     | mod. | Euro  |
|----------|------|-------|
| 5CP21000 | 2/1  |       |
| 5CP11000 | 1/1  | 14,80 |
| 5CP12000 | 1/2  | 11,70 |
| 5CP13000 | 1/3  | 7,20  |
| 5CP16000 | 1/6  | 4,20  |



## FALSO FONDO FORATO

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

| Cod.     | mod. | Euro |
|----------|------|------|
| 5FP21000 | 2/1  |      |
| 5FP11000 | 1/1  | 9,20 |
| 5FP12000 | 1/2  | 5,60 |



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SOLO VENDITA MASTER  
ONLY MASTER SELLING

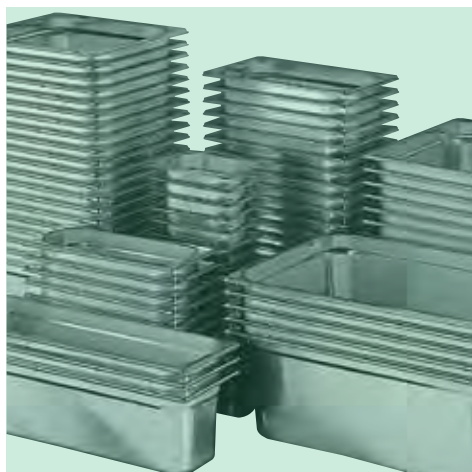
# Tender Gastronorm

Satin Satine Satiniert Satinado

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 raggature.
- 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

SOLO VENDITA MASTER  
ONLY MASTER SELLING

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Stackable Basins Bacs Empilables Stapelbare Schüssel Bandejas hondas apilables

## 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 |
|----------|------|-------------|--------|-------------|
| 6BA21200 | 200  | 58,0        | 1      | 103,30      |
| 6BA21150 | 150  | 42,8        | 1      | 91,70       |
| 6BA21100 | 100  | 30,0        | 1      | 64,90       |
| 6BA21065 | 65   | 18,0        | 1      | 55,00       |
| 6BA21040 | 40   | -           | 1      | 47,10       |
| 6BA21020 | 20   | -           | 1      | 44,70       |



## 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 |
|----------|------|-------------|------------|--------|-------------|
| 6BA11200 | 200  | 27,5        | 56,42      | 6      | 338,50      |
| 6BA11150 | 150  | 20,0        | 48,24      | 10     | 482,30      |
| 6BA11100 | 100  | 13,7        | 30,68      | 10     | 306,80      |
| 6BA11065 | 65   | 8,8         | 23,22      | 12     | 278,60      |
| 6BA11040 | 40   | -           | 21,0       | 10     | 210,10      |
| 6BA11020 | 20   | -           | 19,66      | 20     | 392,90      |



## 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 |
|----------|------|-------------|------------|--------|-------------|
| 6BA23200 | 200  | 17,0        | 46,60      | 12     | 559,30      |
| 6BA23150 | 150  | 13,0        | 39,90      | 12     | 478,70      |
| 6BA23100 | 100  | 9,0         | 25,00      | 18     | 450,10      |
| 6BA23065 | 65   | 5,8         | 17,28      | 24     | 414,40      |
| 6BA23040 | 40   | -           | 15,34      | 20     | 306,80      |
| 6BA23020 | 20   | -           | 14,90      | 25     | 372,20      |



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## 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 pcs) | master | Euro master |
|----------|------|-------------|------------|--------|-------------|
| 6BA12200 | 200  | 12,0        | 39,96      | 12     | 443,40      |
| 6BA12150 | 150  | 9,2         | 30,44      | 20     | 608,70      |
| 6BA12100 | 100  | 6,1         | 17,88      | 20     | 357,40      |
| 6BA12065 | 65   | 4,0         | 14,34      | 30     | 430,10      |
| 6BA12040 | 40   | -           | 12,36      | 40     | 494,40      |
| 6BA12020 | 20   | -           | 11,30      | 40     | 452,30      |

### 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 |
|----------|------|-------------|------------|--------|-------------|
| 6BA13200 | 200  | 7,2         | 31,28      | 15     | 469,10      |
| 6BA13150 | 150  | 5,4         | 22,94      | 18     | 412,90      |
| 6BA13100 | 100  | 3,5         | 15,00      | 20     | 301,10      |
| 6BA13065 | 65   | 2,4         | 12,50      | 25     | 312,60      |

### 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 |
|----------|------|-------------|------------|--------|-------------|
| 6BA14200 | 200  | 4,8         | 25,90      | 14     | 362,80      |
| 6BA14150 | 150  | 3,8         | 19,50      | 20     | 390,10      |
| 6BA14100 | 100  | 2,5         | 12,80      | 20     | 256,30      |
| 6BA14065 | 65   | 1,7         | 10,70      | 32     | 344,90      |
| 6BA14040 | 40   | -           | 9,98       | 30     | 299,40      |
| 6BA14020 | 20   | -           | 9,84       | 60     | 590,30      |

### 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 |
|----------|------|-------------|------------|--------|-------------|
| 6BA24150 | 150  | 8,6         | 40,20      | 15     | 603,00      |
| 6BA24100 | 100  | 5,8         | 28,44      | 20     | 568,70      |
| 6BA24065 | 65   | 4,0         | 20,84      | 12     | 250,10      |
| 6BA24040 | 40   | -           | 17,86      | 20     | 357,20      |
| 6BA24020 | 20   | -           | 14,86      | 40     | 594,60      |

## 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   |
|-----------------|------|-------------|------------|-----------|---------------|
| <b>6BA28150</b> | 150  | 3,9         | 24,28      | <b>15</b> | <b>364,10</b> |
| <b>6BA28100</b> | 100  | 2,6         | 18,86      | <b>18</b> | <b>339,30</b> |
| <b>6BA28065</b> | 65   | 1,7         | 13,64      | <b>28</b> | <b>381,80</b> |
| <b>6BA28040</b> | 40   | -           | 12,20      | <b>40</b> | <b>488,00</b> |
| <b>6BA28020</b> | 20   | -           | 10,50      | <b>70</b> | <b>735,10</b> |



## 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   |
|-----------------|------|-------------|------------|-----------|---------------|
| <b>6BA16200</b> | 200  | 3,5         | 32,46      | <b>25</b> | <b>811,60</b> |
| <b>6BA16150</b> | 150  | 2,3         | 19,80      | <b>36</b> | <b>713,50</b> |
| <b>6BA16100</b> | 100  | 1,5         | 11,18      | <b>40</b> | <b>446,80</b> |
| <b>6BA16065</b> | 65   | 1,0         | 9,24       | <b>20</b> | <b>184,80</b> |
| <b>6BA16040</b> | 40   | -           | 8,80       | <b>40</b> | <b>351,60</b> |
| <b>6BA16020</b> | 20   | -           | 7,90       | <b>40</b> | <b>316,40</b> |



## 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   |
|-----------------|------|-------------|------------|-----------|---------------|
| <b>6BA19100</b> | 100  | 0,8         | 14,14      | <b>30</b> | <b>424,40</b> |
| <b>6BA19065</b> | 65   | 0,6         | 8,94       | <b>30</b> | <b>267,90</b> |



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# Bacinelle forate sovrapponibili

Perforated stackable basins Bacs perfores empilables  
Stapelbare Schüssel mit Löchern Bandejas hondas perforadas apilables

## 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 |
|----------|------|-------------|--------|-------------|
| 6BF21200 | 200  | 58,0        | 1      | 172,90      |
| 6BF21150 | 150  | 42,8        | 1      | 144,70      |
| 6BF21100 | 100  | 30,0        | 1      | 100,80      |
| 6BF21065 | 65   | 18,0        | 1      | 73,80       |
| 6BF21040 | 40   | -           | 1      | 66,30       |
| 6BF21020 | 20   | -           | 1      | 64,50       |

## 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 |
|----------|------|-------------|------------|--------|-------------|
| 6BF11200 | 200  | 27,8        | 91,56      | 6      | 549,30      |
| 6BF11150 | 150  | 20,0        | 75,34      | 10     | 753,30      |
| 6BF11100 | 100  | 13,7        | 49,14      | 10     | 491,40      |
| 6BF11065 | 65   | 8,8         | 30,08      | 12     | 361,00      |
| 6BF11040 | 40   | -           | 27,56      | 10     | 275,60      |
| 6BF11020 | 20   | -           | 25,00      | 20     | 500,10      |

## 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 |
|----------|------|-------------|------------|--------|-------------|
| 6BF23200 | 200  | 17,0        | 58,24      | 12     | 818,80      |
| 6BF23150 | 150  | 13,0        | 56,94      | 12     | 683,30      |
| 6BF23100 | 100  | 9,0         | 37,26      | 18     | 670,50      |
| 6BF23065 | 65   | 5,8         | 20,40      | 24     | 489,60      |
| 6BF23040 | 40   | -           | 18,68      | 20     | 373,40      |
| 6BF23020 | 20   | -           | 18,88      | 25     | 471,70      |

## 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<br>mm | Capacity<br>Lt | (Euro<br>pcs) | master    | Euro<br>master |
|-----------------|---------|----------------|---------------|-----------|----------------|
| <b>6BF12200</b> | 200     | 12,0           | 55,84         | <b>12</b> | <b>669,90</b>  |
| <b>6BF12150</b> | 150     | 9,2            | 45,42         | <b>20</b> | <b>908,40</b>  |
| <b>6BF12100</b> | 100     | 6,1            | 28,90         | <b>20</b> | <b>577,80</b>  |
| <b>6BF12065</b> | 65      | 4,0            | 18,62         | <b>30</b> | <b>558,80</b>  |
| <b>6BF12040</b> | 40      | -              | 16,98         | <b>40</b> | <b>679,30</b>  |
| <b>6BF12020</b> | 20      | -              | 15,34         | <b>40</b> | <b>613,50</b>  |



## 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<br>mm | Capacity<br>Lt | (Euro<br>pcs) | master    | Euro<br>master |
|-----------------|---------|----------------|---------------|-----------|----------------|
| <b>6BF13200</b> | 200     | 7,2            | 45,10         | <b>15</b> | <b>676,30</b>  |
| <b>6BF13150</b> | 150     | 5,4            | 32,24         | <b>18</b> | <b>580,30</b>  |
| <b>6BF13100</b> | 100     | 3,5            | 22,60         | <b>20</b> | <b>451,70</b>  |
| <b>6BF13065</b> | 65      | 2,4            | 13,56         | <b>25</b> | <b>338,70</b>  |



Trays Bacs a four Fleischkasten Rustideras horno

**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<br>mm | Capacity<br>Lt | master | Euro<br>master |
|----------|---------|----------------|--------|----------------|
| 6TI21065 | 65      | 18,0           | 1      | 55,00          |
| 6TI21040 | 40      | 11,2           | 1      | 47,10          |
| 6TI21020 | 20      | 5,6            | 1      | 44,70          |

**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<br>mm | Capacity<br>Lt | (Euro<br>pcs) | master | Euro<br>master |
|----------|---------|----------------|---------------|--------|----------------|
| 6TI11065 | 65      | 8,8            | 23,22         | 12     | 278,60         |
| 6TI11040 | 40      | 5,3            | 21,00         | 10     | 210,10         |
| 6TI11020 | 20      | 2,6            | 19,64         | 20     | 392,90         |

**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<br>mm | Capacity<br>Lt | (Euro<br>pcs) | master | Euro<br>master |
|----------|---------|----------------|---------------|--------|----------------|
| 6TI23065 | 65      | 5,8            | 17,26         | 24     | 414,40         |
| 6TI23040 | 40      | 3,7            | 15,34         | 20     | 306,80         |
| 6TI23020 | 20      | 1,7            | 14,88         | 25     | 372,20         |

**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 mm 325x265



| Cod.     | h<br>mm | Capacity<br>Lt | (Euro<br>pcs) | master | Euro<br>master |
|----------|---------|----------------|---------------|--------|----------------|
| 6TI12065 | 65      | 4,0            | 14,34         | 30     | 430,10         |
| 6TI12040 | 40      | 2,4            | 12,36         | 40     | 494,40         |
| 6TI12020 | 20      | 1,2            | 11,30         | 40     | 452,30         |



## COPERCHIO NORMALE

Normal lid - Couvercle - Normaler Deckel - Tapa

| Cod.     | mod. | (Euro pcs) | master | Euro master |
|----------|------|------------|--------|-------------|
| 6CO11000 | 1/1  | 22,20      | 10     | 222,00      |
| 6CO23000 | 2/3  | 15,34      | 16     | 245,40      |
| 6CO12000 | 1/2  | 13,10      | 20     | 262,00      |
| 6CO13000 | 1/3  | 10,44      | 20     | 208,70      |
| 6CO14000 | 1/4  | 8,78       | 24     | 210,90      |
| 6CO24000 | 2/4  | 15,06      | 20     | 301,10      |
| 6CO28000 | 2/8  | 8,06       | 25     | 201,30      |
| 6CO16000 | 1/6  | 7,46       | 24     | 179,00      |
| 6CO19000 | 1/9  | 5,36       | 30     | 160,80      |



## 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 pcs) | master | Euro master |
|----------|------|------------|--------|-------------|
| 6CT11000 | 1/1  | 72,64      | 10     | 726,40      |
| 6CT23000 | 2/3  | 58,80      | 16     | 940,80      |
| 6CT12000 | 1/2  | 51,38      | 20     | 1027,50     |
| 6CT13000 | 1/3  | 43,78      | 20     | 875,50      |
| 6CT14000 | 1/4  | 35,12      | 24     | 843,10      |
| 6CT16000 | 1/6  | 30,10      | 24     | 722,00      |



## Falsi fondi

### FALSO FONDO FORATO

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

| Cod.     | mod. | (Euro pcs) | master | Euro master |
|----------|------|------------|--------|-------------|
| 6FF11000 | 1/1  | 23,22      | 20     | 464,40      |
| 6FF23000 | 2/3  | 17,86      | 20     | 357,20      |
| 6FF12000 | 1/2  | 15,34      | 20     | 306,80      |
| 6FF21000 | 2/1  | 39,76      | 20     | 795,00      |



Polycarbonate Polycarbonate Polycarbonat Polycarbonato

## 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   |
|-----------------|------|------------|-----------|---------------|
| <b>6BP11200</b> | 200  | 27,26      | <b>6</b>  | <b>163,50</b> |
| <b>6BP11150</b> | 150  | 21,60      | <b>10</b> | <b>216,10</b> |
| <b>6BP11100</b> | 100  | 17,44      | <b>10</b> | <b>174,40</b> |
| <b>6BP11065</b> | 65   | 15,34      | <b>12</b> | <b>184,10</b> |

## 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   |
|-----------------|------|------------|-----------|---------------|
| <b>6BP12200</b> | 200  | 14,46      | <b>12</b> | <b>173,50</b> |
| <b>6BP12150</b> | 150  | 12,36      | <b>20</b> | <b>247,20</b> |
| <b>6BP12100</b> | 100  | 9,70       | <b>20</b> | <b>193,90</b> |
| <b>6BP12065</b> | 65   | 8,06       | <b>30</b> | <b>241,60</b> |

## 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   |
|-----------------|------|------------|-----------|---------------|
| <b>6BP13200</b> | 200  | 12,08      | <b>15</b> | <b>181,20</b> |
| <b>6BP13150</b> | 150  | 9,84       | <b>18</b> | <b>177,10</b> |
| <b>6BP13100</b> | 100  | 7,74       | <b>20</b> | <b>154,80</b> |

## 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 |
|----------|------|------------|--------|-------------|
| 6BP16150 | 150  | 6,26       | 36     | 225,60      |
| 6BP16100 | 100  | 4,62       | 40     | 184,90      |



## 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 |
|----------|------|--------|-------------|
| 6BP21200 | 200  | 1      | 56,30       |



## COPERCHIO

Lid - Couvercle - Deckel - Tapa

| Cod.     | mod. | (Euro pcs) | master | Euro master |
|----------|------|------------|--------|-------------|
| 6CP21000 | 2/1  | 32,02      | 10     | 320,20      |
| 6CP11000 | 1/1  | 12,21      | 10     | 122,10      |
| 6CP12000 | 1/2  | 6,86       | 20     | 137,20      |
| 6CP13000 | 1/3  | 5,07       | 20     | 101,50      |
| 6CP16000 | 1/6  | 3,14       | 24     | 75,50       |



## FALSO FONDO FORATO

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

| Cod.     | mod. | (Euro pcs) | master | Euro master |
|----------|------|------------|--------|-------------|
| 6FP21000 | 2/1  | 21,88      | 20     | 437,70      |
| 6FP11000 | 1/1  | 7,60       | 20     | 152,00      |
| 6FP12000 | 1/2  | 4,62       | 20     | 92,40       |



# Polipropilene

Polypropylene Polypropylène Polypropylen Polipropileno

## 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   |
|-----------------|------|------------|-----------|---------------|
| <b>6PP11200</b> | 200  | 15,80      | <b>6</b>  | <b>94,80</b>  |
| <b>6PP11150</b> | 150  | 12,50      | <b>10</b> | <b>125,10</b> |
| <b>6PP11100</b> | 100  | 10,30      | <b>10</b> | <b>102,90</b> |
| <b>6PP11065</b> | 65   | 10,12      | <b>12</b> | <b>121,50</b> |

## 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   |
|-----------------|------|------------|-----------|---------------|
| <b>6PP12200</b> | 200  | 8,34       | <b>12</b> | <b>100,00</b> |
| <b>6PP12150</b> | 150  | 7,14       | <b>20</b> | <b>142,90</b> |
| <b>6PP12100</b> | 100  | 5,80       | <b>20</b> | <b>116,30</b> |
| <b>6PP12065</b> | 65   | 5,36       | <b>30</b> | <b>160,80</b> |

## 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   |
|-----------------|------|------------|-----------|---------------|
| <b>6PP13200</b> | 200  | 7,00       | <b>15</b> | <b>105,10</b> |
| <b>6PP13150</b> | 150  | 5,80       | <b>18</b> | <b>104,70</b> |
| <b>6PP13100</b> | 100  | 4,78       | <b>20</b> | <b>95,40</b>  |

## 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 |
|----------|------|------------|--------|-------------|
| 6PP16150 | 150  | 4,62       | 36     | 166,40      |
| 6PP16100 | 100  | 3,14       | 40     | 125,90      |



## COPERCHIO

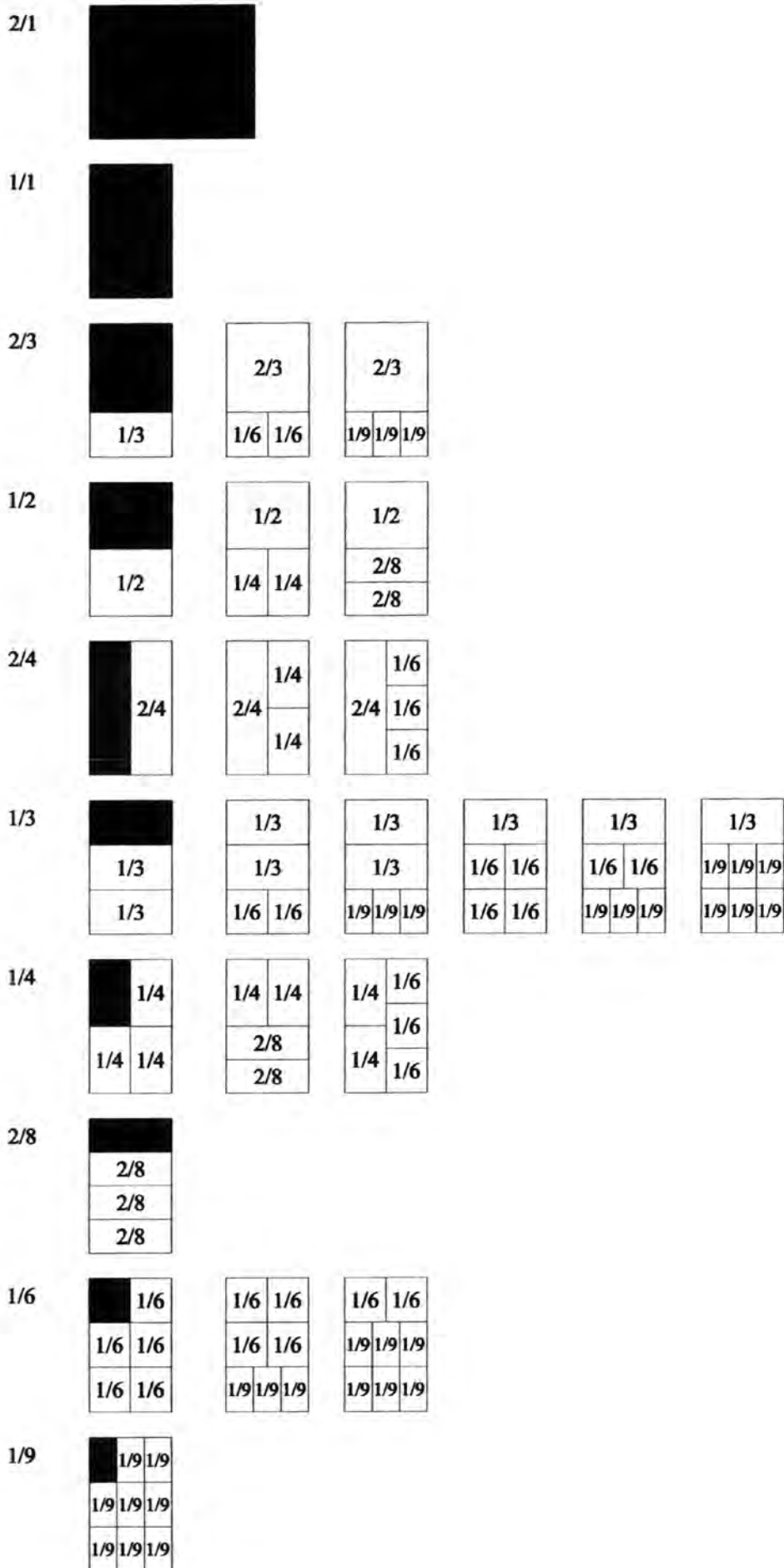
Lid - Couvercle - Deckel - Tapa

| Cod.     | mod. | (Euro pcs) | master | Euro master |
|----------|------|------------|--------|-------------|
| 6PP11000 | 1/1  | 5,82       | 10     | 58,20       |
| 6PP12000 | 1/2  | 3,44       | 20     | 68,60       |
| 6PP13000 | 1/3  | 3,28       | 20     | 65,70       |
| 6PP16000 | 1/6  | 2,10       | 24     | 50,50       |

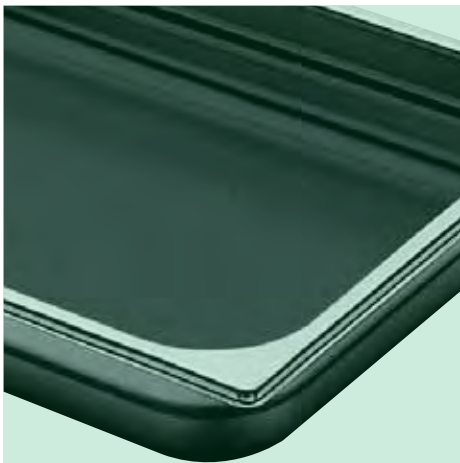


# Multipli: le combinazioni

Multiples: the combinations    Multiples: les combinaisons    Mehrfachkombinationen  
 Múltiplos: las combinaciones



# Caratteristiche tecniche



**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 Thicknesses** 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.



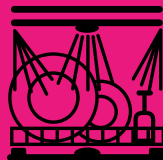


# Preparazione

Preparation  
La préparation  
Vorbereitung  
Preparación



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



Garantito per lavastoviglie  
Dishwasher safe  
Inalterable dans lave-vaisselle  
Spelmaschinenfest  
Apto para lavavajillas

# Bagnomaria

Bain-marie Bain-marie Bain-marie Baño maria

## BAGNOMARIA CILINDRICO CON MANICO

*Cylindrical bain-marie with handle - Bain-marie cylindrique avec manche  
Bain-marie zylindrisch mit Stiel - Baño maria cilindrico con mango*

**Cod. 509031..**



| Ø cm | h cm | Lt | Euro         |
|------|------|----|--------------|
| 14   | 16   | 2½ | <b>30,40</b> |
| 16   | 18   | 3½ | <b>33,80</b> |
| 18   | 20   | 5  | <b>37,20</b> |
| 20   | 22   | 7  | <b>45,30</b> |

## BAGNOMARIA QUADRATO

*Square bain-marie - Bain-marie carré - Bain-marie viereckig - Baño maria cuadrado*



| Cod.            | cm | h cm | Lt | Euro         |
|-----------------|----|------|----|--------------|
| <b>50903003</b> | 16 | 16   | 3½ | <b>53,50</b> |
| <b>50903005</b> | 16 | 25   | 5  | <b>70,80</b> |

## COPERCHIO BAGNOMARIA QUADRATO

*Square lid - Couvercle carré - Deckel viereckig - Tapa cuadrada*

**Cod. 50903316**



| cm | h cm | Euro         |
|----|------|--------------|
| 16 | 16   | <b>16,10</b> |

# Colapasta

Colander Passoire Küchensieb Escurridera

inox  
18/10

## 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   | 127,10 |
| 40   | 22   | 158,30 |



## COLAPASTA

Colander - Passoire - Küchensieb-Escurridera

Cod. 301062..

| Ø cm | Euro  |
|------|-------|
| 22   | 38,60 |
| 24   | 41,30 |
| 26   | 47,90 |
| 28   | 54,70 |



## 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 | 33,60 |
| 24   | 11,5 | 35,20 |
| 26   | 13   | 45,10 |
| 28   | 14   | 46,10 |



## 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 | 33,60 |
| 20   | 11,5 | 39,40 |
| 22   | 12,5 | 44,00 |
| 24   | 13,5 | 54,50 |



## CONO CINESE

Chinois - Chinois - Spitzsieb - Colador chino



| Cod.     | Ø cm | Euro  |
|----------|------|-------|
| 78500350 | 11,5 | 11,10 |
| 78500351 | 17   | 16,60 |
| 78500352 | 19   | 18,50 |
| 78500353 | 20   | 21,40 |
| 78500354 | 22   | 27,70 |
| 78500355 | 24   | 29,10 |
| 78500356 | 26   | 33,10 |

## PASSABRODO

Strainer - Passoire pour bouillon - Suppen-filtersieb - Pasacaldo



| Cod.     | Ø cm | h cm | Euro  |
|----------|------|------|-------|
| 71000106 | 6,3  | 1,8  | 3,40  |
| 71000114 | 13   | 5,5  | 8,90  |
| 71000116 | 16,5 | 6,5  | 13,10 |
| 71000118 | 18,5 | 8,0  | 16,30 |

## COLAPASTA A RETE

Colander - Passoire - Netznudelsieb - Colador de rejilla

Cod. 509014..

| Ø cm | h cm | Euro   |
|------|------|--------|
| 30   | 20   | 93,30  |
| 34   | 24   | 103,60 |



## COLAPASTA A RETE

Colander - Passoire - Netznudelsieb - Colador de rejilla

Cod. 50901730

| Ø cm | h cm | Euro   |
|------|------|--------|
| 30   | 34   | 113,70 |



## SCALDAPASTA A SETTORI

Section colander - Passoire à secteurs - Einsatz - Sección para colador

Cod. 509012..

|     | Ø cm | h cm | Euro  |
|-----|------|------|-------|
| 1/3 | 34   | 20,5 | 43,10 |
| 1/4 | 40   | 26,5 | 46,70 |



## INSALATIERA BASE PIANA SENZA MANIGLIE

Salad bowl without handles - Saladier sans poignées - Salatschüssel ohne Griffe - Ensaladera sin asas

Cod. 509038..



| Ø cm | h cm | Lt  | Euro  |
|------|------|-----|-------|
| 16   | 7    | 1   | 12,10 |
| 18   | 8    | 1½  | 17,70 |
| 22   | 10   | 2½  | 21,70 |
| 24   | 11   | 3½  | 24,90 |
| 26   | 12   | 4½  | 31,00 |
| 28   | 13   | 5½  | 35,10 |
| 34   | 16   | 12¾ | 68,10 |
| 40   | 19   | 16  | 95,50 |

## INSALATIERA CONICA BORDATA

Conical salad bowl - Saladier conique - Konische Salatschüssel - Ensaladera conica

Cod. 509037..



| Ø cm | h cm | Lt  | Euro  |
|------|------|-----|-------|
| 16   | 6    | 1/2 | 7,40  |
| 18   | 6,8  | 3/4 | 9,50  |
| 20   | 7,2  | 1   | 11,50 |
| 22   | 7,6  | 1⅓  | 13,70 |
| 24   | 9    | 1¾  | 16,00 |
| 28   | 10   | 2¾  | 20,40 |
| 32   | 11   | 4¾  | 28,00 |
| 36   | 13,2 | 6¾  | 35,30 |
| 40   | 13,7 | 8⅓  | 40,10 |

## 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   | 19,80  |
| 18   | 8    | 1½  | 22,80  |
| 22   | 10   | 2½  | 29,00  |
| 24   | 11   | 3½  | 32,20  |
| 26   | 12   | 4½  | 38,50  |
| 28   | 13   | 5½  | 43,20  |
| 34   | 16   | 12¾ | 80,30  |
| 40   | 19   | 16  | 107,20 |

## BASTARDELLA SEMISFERICA CON MANIGLIE

Semispheric-mixing bowl with handles - Saladier hémisphérique avec poignées  
Schlagschüssel mit Griffen - Caldero semiesférico con asas

Cod. 509039..

| Ø cm | h cm | Lt | Euro   |
|------|------|----|--------|
| 22   | 12   | 3  | 28,40  |
| 28   | 15   | 6  | 42,40  |
| 34   | 20   | 12 | 84,20  |
| 40   | 22   | 17 | 107,80 |



## BASE PER BASTARDELLA SEMISFERICA

Foot for semispheric-mixing bowl - Base pour saladier hémisphérique  
Halteung für Schlagschüssel - Base para caldero semiesférico

Cod. 509040..

| Ø cm  | Euro  |
|-------|-------|
| 22/28 | 10,60 |
| 34/40 | 18,80 |



## PASSAVERDURA PROFESSIONALE

Professional vegetable mill - Moulin à légumes professionnel - Profipassiergerät - Pasa-puré profesional

Cod. 509052..

| Ø cm | h cm | Euro   |
|------|------|--------|
| 32   | 19   | 263,40 |
| 42   | 19   | 274,10 |

## DISCHI RICAMBIO

Spare discs - Disques de rechange  
Zusatzscheiben kleine - Discos repuesto

Cod. 97150017 Euro 19,10

Cod. 97150018 Euro 19,10

## MANOVELLA

Crank - Manivelle - Kurbel - Manivela

Cod. I6905006 Euro 63,90

Cod. I6905007 Euro 67,00



## 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 | 7,20 |

## MATTARELLO

*Rolling - Rouleau à pâtisserie - Wellholz - Rodillo de pastelería*

**Cod. 50908148**



| lungh cm | Euro  |
|----------|-------|
| 48       | 38,70 |



## IMBUTO

*Funnel - Entonnoir - Trichter - Embudo*

**Cod. 50907816**

| Ø cm | Euro  |
|------|-------|
| 16   | 18,30 |



## IMBUTO

*Funnel - Entonnoir - Trichter - Embudo*

**Cod. 50907820**

| Ø cm | Euro  |
|------|-------|
| 20   | 21,30 |



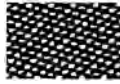
Finitura esterna ed interna lucida Outside and inside satin finish Finition extérieure et intérieure satinée Außen und innen satiniert Externo y interno satinado

## SETACCIO FARINA

Flour strainer - Passoire à farine  
Mehlsieb - Cedazo harina

Cod. 509055..

mm  
2,5x1,4



| mm      | Ø cm | Euro  |
|---------|------|-------|
|         | 21   | 14,70 |
| 2,5x1,4 | 30   | 20,30 |
|         | 35   | 23,10 |

## SETACCIO VELO

Strainer - Passoire  
Mehlsieb - Cedazo

Cod. 509056..

mm  
1,5x1



| mm    | Ø cm | Euro  |
|-------|------|-------|
|       | 21   | 15,60 |
| 1,5x1 | 30   | 20,30 |
|       | 35   | 23,10 |

## SETACCIO PANE

Bread strainer - Passoire à pain  
Mehlsieb - Cedazo pan

Cod. 509057..

mm  
4x3



| mm  | Ø cm | Euro  |
|-----|------|-------|
|     | 30   | 20,30 |
| 4x3 | 35   | 23,10 |

## SETACCIO PESCE

Fish strainer - Passoire à poisson  
Mehlsieb - Cedazo pescado

Cod. 509058..

mm  
11x9



| mm   | Ø cm | Euro  |
|------|------|-------|
|      | 30   | 22,00 |
| 11x9 | 35   | 25,20 |



# *Presentazione*

Presentation

Présentation

Präsentation

Presentación



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



Garantito per lavastoviglie  
Dishwasher safe  
Inalterable dans lave-vaisselle  
Spelmaschinenfest  
Apto para lavavajillas

Oval tray Plateau oval Einfache ovale platte Fuente ovalada

## 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     | 16,40  |
| 31x21 | 0,7       | 10     | 17,20  |
| 36x25 | 0,7       | 10     | 20,20  |
| 42x29 | 0,7       | 10     | 23,70  |
| 47x34 | 0,8       | 10     | 29,10  |
| 53x35 | 0,8       | 10     | 41,70  |
| 60x39 | 0,8       | -      | 50,10  |
| 70x46 | 1,2       | -      | 135,70 |
| 85x58 | 1,2       | -      | 360,20 |

Cod. 50931699

| cm     | spess. mm | master | Euro   |
|--------|-----------|--------|--------|
| 100x68 | 1,2       | -      | 438,60 |

## PIATTO OVALE PORTATA BORDATO

*Edged oval tray - Plateau oval avec bord - Serviervablett - Fuente ovalada rebordeada*

Cod. 509333..



| cm    | spess. mm | master | Euro  |
|-------|-----------|--------|-------|
| 19x15 | 0,6       | 10     | 12,90 |
| 23x16 | 0,6       | 10     | 14,00 |
| 26x20 | 0,6       | 10     | 15,00 |
| 29x22 | 0,6       | 10     | 15,40 |

## PIATTO OVALE PORTATA NORMALE

*Oval tray - Plateau oval - Einfache ovale Platte - Fuente ovalada*

Cod. 509314..



| cm    | spess. mm | master | Euro  |
|-------|-----------|--------|-------|
| 32x22 | 0,7       | 10     | 17,60 |
| 40x29 | 0,7       | 10     | 23,40 |
| 48x32 | 0,7       | 10     | 29,70 |

## PIATTO OVALE GASTRONOMICO

Oval tray - Plateau oval - Tiefe ovale Platte - Fuente ovalada

Cod. 50931942

| cm    | spess. mm | master | Euro  |
|-------|-----------|--------|-------|
| 42x31 | 0,7       | 10     | 34,40 |



## PIATTO OVALE PORTATA PESCE

Fish tray - Plat oval à poisson - Fischplatte - Fuente ovalada pescado

Cod. 509336..

| cm    | spess. mm | master | Euro   |
|-------|-----------|--------|--------|
| 55x24 | 1,0       | -      | 39,80  |
| 62x27 | 0,9       | -      | 51,70  |
| 70x29 | 1,0       | -      | 53,60  |
| 78x30 | 1,0       | -      | 76,00  |
| 85x33 | 1,2       | -      | 111,30 |



Cod. 50933699

| cm     | Spess. mm | master | Euro   |
|--------|-----------|--------|--------|
| 100x34 | 1,2       | -      | 146,20 |

## 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     | 21,80 |
| 35   | 0,8       | 10     | 28,10 |



# Vassoi Gratin

Tray Plateau Tablett Bandeja

## VASSOIO GRATIN

Serving tray gratin - Plat à gratin - Gratinplatte - Bandeja gratin

Cod. 509368..

| cm    | spess. mm | master | Euro  |
|-------|-----------|--------|-------|
| 40x21 | 1,0       | -      | 33,50 |
| 45x23 | 1,0       | -      | 40,00 |
| 50x27 | 1,0       | -      | 46,30 |



# Vassoio da portata

Tray Plateau Tablett Bandeja

## VASSOIO RETTANGOLARE

Rectangular tray - Plateau rectangulaire - Tablett - Bandeja rectangular

Cod. 509312..



| cm    | spess. mm | master | Euro  |
|-------|-----------|--------|-------|
| 25x20 | 1,0       | 10     | 19,00 |
| 32x25 | 1,0       | 10     | 25,60 |
| 36x29 | 1,0       | 10     | 28,70 |
| 40x33 | 1,0       | 10     | 31,60 |
| 45x35 | 1,0       | -      | 39,30 |
| 48x37 | 1,0       | -      | 42,10 |
| 60x47 | 1,0       | -      | 65,50 |

## 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       | -      | 65,20 |
| 60x47 | 1,0       | -      | 90,10 |

## VASSOIO RETTANGOLARE MAGNA CON MANIGLIE

Magna rectangular tray with two handles - Plateau rectangulaire Magna à deux manches

Magna Tablett mit zwei Griffen - Bandeja rectangular con dos asas

Cod. 509313..



| cm - h cm | spess. mm | master | Euro  |
|-----------|-----------|--------|-------|
| 44X29X3   | 1,0       | -      | 53,80 |
| 50X33X3   | 1,0       | -      | 61,30 |

## VASSOIO RETTANGOLARE PITAGORA 1929

Rectangular tray - Plateau rectangulaire - Tablett - Bandeja rectangular

Cod. 509373..



| cm    | Euro  |
|-------|-------|
| 44x29 | 84,60 |
| 50x33 | 94,60 |

## VASSOIO TONDO BORDATO

Round edged tray - Plateau rond bordé - Rundes Tablett - Bandeja redonda rebordeada

Cod. 509329..

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18/10

| Ø cm | spess. mm | master | Euro  |
|------|-----------|--------|-------|
| 34   | 0,7       | 10     | 28,70 |
| 38   | 0,7       | 10     | 32,50 |
| 42   | 0,8       | 10     | 40,70 |
| 46   | 0,8       | -      | 48,50 |
| 53   | 0,8       | -      | 62,50 |



## 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       | -      | 102,60 |
| 46   | 0,8       | -      | 110,60 |
| 53   | 0,8       | -      | 125,40 |



## VASSOIO TONDO BORDATO

Round tray - Plateau rond - Runde Platte - Bandeja redonda

Cod. 50930641

| Ø cm | spess. mm | master | Euro  |
|------|-----------|--------|-------|
| 41   | 0,8       | -      | 32,30 |



## VASSOIO OVALE BELLA

Round tray - Plateau rond - Runde Platte - Bandeja redonda

Cod. 537614..

| cm | spess. mm | Euro  |
|----|-----------|-------|
| 35 | 1,0       | 40,60 |
| 46 | 1,0       | 61,40 |



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# vassoi Tender

Cod. 5382....

Tray Plateau Tablett Bandeja



## 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 10088-1:2005)**

**IDONEO AL CONTATTO**  
**ALIMENTARE**  
**(UNI EN ISO 8442)**



## 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 | 0,7       | 10     | <b>7,50</b>  |
| 31x21 | 0,7       | 10     | <b>8,70</b>  |
| 36x25 | 0,7       | 10     | <b>10,20</b> |
| 42x29 | 0,7       | 10     | <b>11,70</b> |
| 47x34 | 0,8       | 10     | <b>15,50</b> |
| 53x35 | 0,8       | 10     | <b>17,70</b> |



## VASSOIO TONDO CAMERIERE TENDER

Round tray - Plateau rond - Rundes Tablett - Bandeja redonda

Cod. 538259..

| Ø cm | master | Euro pcs     |
|------|--------|--------------|
| 24   | 10     | <b>7,90</b>  |
| 28   | 10     | <b>10,10</b> |
| 32   | 10     | <b>11,70</b> |
| 36   | 10     | <b>13,30</b> |



## VASSOIO RETTANGOLARE TENDER

Rectangular tray - Plateau rectangulaire - Tablett - Bandeja rectangular

Cod. 538272..

| cm    | spess. mm | master | Euro pcs     |
|-------|-----------|--------|--------------|
| 25x20 | 1,0       | 10     | <b>10,20</b> |
| 32x25 | 1,0       | 10     | <b>12,20</b> |
| 36x29 | 1,0       | 10     | <b>13,40</b> |
| 40x33 | 1,0       | 10     | <b>15,30</b> |
| 45x35 | 1,0       | -      | <b>17,60</b> |
| 48x37 | 1,0       | -      | <b>20,80</b> |
| 60x47 | 1,0       | -      | <b>28,10</b> |



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# Vassoio per pasticceria

Tray Plateau Tablett Bandeja

## VASSOIO RETTANGOLARE PER PASTICCERIA

Pastry deep tray - Plateau rectangulaire à pâtisserie - Tiefes Kuchentablett - Bandeja rectangular pastelera

Cod. 50933827



| cm    | spess. mm | master | Euro  |
|-------|-----------|--------|-------|
| 27x20 | 0,6       | -      | 13,50 |

## VASSOIO RETTANGOLARE PER PASTICCERIA

Pastry deep tray - Plateau rectangulaire à pâtisserie - Tiefes Kuchentablett - Bandeja rectangular pastelera

Cod. 50933941



| cm    | spess. mm | master | Euro  |
|-------|-----------|--------|-------|
| 41x30 | 0,7       | 10     | 34,90 |

## VASSOIO TRAMEZZINI IN ACCIAIO 18/CROMO

Tray - Plateau - Tablett - Bandeja

Cod. 53727929



| cm - h cm | spess. mm | master | Euro  |
|-----------|-----------|--------|-------|
| 29x21x2   | 0,8       | 10     | 12,50 |

# Vassoi impilabili

Tray Plateau Tablett Bandeja

## VASSOIO GN 1/1 IMPILABILE

Tray - Plateau - Tablett - Bandeja

Cod. 50933456



| cm - h cm | master | Euro  |
|-----------|--------|-------|
| 53x32x7   | 10     | 85,90 |

# Bacinelle per pasticceria

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Deet tray Plateau Tiefes Tablett Bandeja

## BACINELLA PER PASTICCERIA

Pastry deep tray - Plateau à pâtisserie - Einfaches tiefes Tablett - Bandeja honda pastelera

Cod. 509339..

| cm - h cm | spess. mm | master | Euro  |
|-----------|-----------|--------|-------|
| 25x18x2   | 0,6       | 10     | 16,60 |
| 30x22x2   | 0,7       | 10     | 23,10 |
| 35x25x2,5 | 0,8       | 10     | 28,20 |



## BACINELLA PER PASTICCERIA

Pastry deep tray - Plateau à pâtisserie - Einfaches tiefes Tablett - Bandeja honda pastelera

Cod. 509339..

| cm - h cm | spess. mm | master | Euro  |
|-----------|-----------|--------|-------|
| 29x21x2   | 0,8       | 10     | 19,50 |
| 58x21x2   | 1,0       | -      | 36,90 |



# Salsiere

Sauce boat Sauciere Sauciere Salsera

## SALSIERA CON BASE

Sauce boat with foot - Saucière sur pied - Sauciere mit Fuß - Salsera con base

Cod. 509153..

| cl | master | Euro  |
|----|--------|-------|
| 9  | 10     | 8,10  |
| 14 | 10     | 9,40  |
| 22 | 10     | 10,30 |
| 28 | 10     | 14,00 |
| 45 | 10     | 19,80 |



## SALSIERA SENZA BASE

Sauce boat without foot - Saucière sans pied - Sauciere ohne Fuß - Salsera sin base

Cod. 50915420

| cl | master | Euro  |
|----|--------|-------|
| 20 | 10     | 10,20 |



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# Zuppiera

Soup bowl Soupière Suppenterrine Sopera

## ZUPPIERA

Soup bowl - Soupière - Suppenterrine - Sopera

Cod. 308772..



| Ø cm | h cm | Lt   | Euro  |
|------|------|------|-------|
| 18   | 10   | 1,5  | 30,50 |
| 22   | 12   | 3    | 36,80 |
| 24   | 13   | 4    | 39,30 |
| 26   | 14   | 4,75 | 45,80 |
| 28   | 15   | 6    | 53,50 |

## COPERCHIO PER ZUPPIERA

Lid for soup bowl - Couvercle pour soupière - Deckel für Suppenterrine - Tapa para sopera

Cod. 308775..



| Ø cm | Euro  |
|------|-------|
| 18   | 17,90 |
| 22   | 20,50 |
| 24   | 22,00 |
| 26   | 26,00 |
| 28   | 27,60 |

# Cloche e Burro

## PORTA BURRO DA TAVOLA

Butter dish - Porte beurre - Butterschale - Mantequillera

50933111



| Ø cm | h cm | Euro  |
|------|------|-------|
| 12,5 | 8,7  | 20,50 |

## CLOCHE SEMISFERICA CON POMOLO

Semispheric cloche with knob - Cloche hémisphérique avec pommeau  
Speiseglocke kugelförmig mit Griff - Cloche semiesferica con pomo

Cod. 509322..

| Ø cm | h cm | for round tray Ø cm | Euro  |
|------|------|---------------------|-------|
| 22   | 12   | 30                  | 29,30 |
| 24   | 13   | 30                  | 31,10 |
| 26   | 14   | 35                  | 36,70 |
| 28   | 15   | 35                  | 43,50 |



## CLOCHE ROTONDA CON POMOLO

Round cloche with knob - Cloche ronde avec pommeau  
Speiseglocke mit Griff - Cloche redonda con pomo

Cod. 509323..

| Ø cm | for round tray Ø cm | Euro  |
|------|---------------------|-------|
| 25   | 30                  | 35,00 |
| 30   | 35                  | 46,70 |



## CLOCHE OVALE CON POMOLO

Oval cloche with knob - Cloche ovale avec pommeau  
Speiseglocke oval mit Griff - Cloche ovalada con pomo

Cod. 509321..

| cm | for oval tray cm | Euro  |
|----|------------------|-------|
| 32 | 36               | 44,10 |
| 42 | 47               | 58,30 |



Basket Corbeille Korb Cesto

## CESTINO PANE LATINA

Bread basket Latina - Corbeille à pain Latina - Brotkorb Latina - Cesto para el pan Latina

Cod. 50914022



| cm    | spess. mm | Euro  |
|-------|-----------|-------|
| 22x22 | 0,6       | 23,90 |



## CESTINO FRUTTA PROGETTO 1929

Fruit basket - Corbeille a agrumes - Obstkorb - Cesto para naranjas

Cod. 50914425



| Ø cm | h cm | Euro  |
|------|------|-------|
| 25   | 10   | 56,40 |

## CESTINO PANE PROGETTO 1929

Bread basket - Corbeille à pain - Brotkorb - Cesto para el pan

Cod. 50914225



| Ø cm | h cm | Euro  |
|------|------|-------|
| 25   | 7    | 52,00 |

## PORTAGRISSINI PROGETTO 1929

Bread-stick holder - Porte-gressins - "Grissini" Halter - Porta colines

Cod. 50914309



| Ø cm | h cm | Euro  |
|------|------|-------|
| 9,6  | 16   | 38,20 |

## CESTINO PANE TONDO BELLA

Round bread basket - Corbeille à pain - Brotkorb - Cesto para el pan

Cod. 57761221

| Ø cm | Euro  |
|------|-------|
| 21   | 32,80 |



## CESTINO PANE OVALE BELLA

Round bread basket - Corbeille à pain - Brotkorb - Cesto para el pan

Cod. 57761131

| cm    | Euro  |
|-------|-------|
| 21x31 | 43,80 |



# Oliere

Cruet Ménager Ölkanne Vinagrera

## OLIERA PROFESSIONALE

Professional cruet - Ménager professionnelle - Ölkanne - Vinagrera profesional

Cod. 578153..

| Lt   | Euro  |
|------|-------|
| 0,75 | 33,20 |
| 1    | 38,40 |





## 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 | 69,20 |

## 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 | 56,70 |



## 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 | 59,50 |



## 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 | 44,10 |



## 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 45,50



## SALE/PEPE NOUVELLE CUISINE

Salt and pepper set - Set à sel et poivre  
Menage Salz und Pfefferstreuer - Salero y pimem

Cod. 50943500

cm - h cm Euro

11x6,8x13,5 27,00



## 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 27,00



## 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 26,10





## OLIERA 4 PEZZI PROGETTO 1929

4 pc cruet set - Ménagère 4 pièces  
Menage 4 Tlg - Vinagreras 4 piezas

Cod. 50944404

| cm - h cm     | Euro  |
|---------------|-------|
| 18,5x8,8x21,5 | 61,90 |



## FORMAGGERA PROGETTO 1929

Cheese bowl - Fromagère  
Käsedose - Quesera

Cod. 50944600

| Ø cm - h cm | Euro  |
|-------------|-------|
| 10x8        | 29,90 |



## 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   | 80,40 |



## FORMAGGERA PITAGORA 1929

Cheese bowl - Fromagère  
Käsedose - Quesera

Cod. 50942700

| Ø cm - h cm | Euro  |
|-------------|-------|
| 11x12,3     | 34,00 |

## OLIERA 2 PEZZI BELLA

2 pc cruet set - Ménagère 2 pièces  
Menage 2 Tlg - Vinagreras 2 piezas

Cod. 57765000

cm - h cm

Euro

16,5x7,5x22,5

31,60



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## OLIERA 4 PEZZI BELLA

4 pc cruet set - Ménagère 4 pièces  
Menage 4 Tlg - Vinagreras 4 piezas

Cod. 57765100

cm - h cm

Euro

16,5x15,5x22,5

42,90



## SPRAY OLIO/ACETO BELLA

Oil and vinegar sparyer - spray huile/vinaigre  
Sprayer Essig/Öl - vaporizador spray

Cod. 57767400

Euro 11,90



## SALE/PEPE BELLA

Salt and pepper set - Set à sel et poivre  
Menage Salz und Pfefferstreuer - Salero y pimien

Cod. 57767202

Euro 19,50



## SOTTOPIATTO PROGETTO 1929

*Underplate - Sous-assiette*

*Platzteller - Bajo plato*

**Cod. 50932831**

**Ø cm Euro**

**31 35,50**



## SOTTOPIATTO BERNINI

*Underplate - Sous-assiette*

*Platzteller - Bajo plato*

**Cod. 50932531**

**Ø cm master Euro**

**31 20 27,00**



## SOTTOBOTTIGLIA BERNINI

*Bottle coaster - Dessous de bouteille*

*Flaschenteller - Posa botellas*

**Cod. 50913714**

**Ø cm master Euro**

**14 6 12,10**



## SOTTOBICCHIERE BERNINI

*Coaster - Dessous de verre*

*Gläsernteller - Posa vasos*

**Cod. 50913611**

**Ø cm master Euro**

**11 6 8,50**



## SOTTOPIATTO PITAGORA 1929

*Underplate - Sous-assiette*

*Platzteller - Bajo plato*

**Cod. 57122231**

**Ø cm      Euro**

**31      29,70**



## PIATTINO PORTAPANE PITAGORA 1929

*Bread Coaster - Plat à pain*

*Brotteller - Plato de pan*

**Cod. 57121714**

**Ø cm      Euro**

**14      7,40**



# Secchielli e brocca

*Bucket-Pitcher    Seau-Cruche    Kübel-Krug    Cubo-Lanzador*

## BROCCA TERMICA INOX 18/10

*Pitcher - Cruche*

*Krug - Lanzador*

**Cod. 551490..**

**Lt      Euro**

**1      23,40**

**1,5      25,80**

**2      34,60**



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## SECCHIELLO CHAMPAGNE PITAGORA 1929

*Champagne bucket - Seau à champagne*

*Sektkübel - Cubo de champan*

**Cod. 50954100**

| Ø cm | h cm | Euro  |
|------|------|-------|
| 18   | 20   | 75,50 |

## 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   | 51,50 |

## COLONNA PORTA SECCHIELLO PITAGORA 1929

*Champagne bucket stand - Colonne porte-seau*

*Sektkühlerständer - Porta cubos*

**Cod. 50954300**

| h cm | Euro   |
|------|--------|
| 64   | 109,50 |



## SECCHIELLO CHAMPAGNE DOPPIA PARETE BELLA

*Double walled Champagne bucket - Seau à glacechamp. avec double parois*

*Sektkübel doppelwandig - Cubo champaña doble pared*

| Cod.     | Lt | Euro   |
|----------|----|--------|
| 55765804 | 4  | 94,30  |
| 55765907 | 7  | 155,30 |



## SECCHIELLO CHAMPAGNE BELLA

Champagne bucket - Seau à champagne  
 Sektkübel - Cubo de champan

| Cod.     | Lt | Euro  |
|----------|----|-------|
| 55765004 | 4  | 53,30 |
| 55765307 | 7  | 89,00 |



## PORTA GHIACCIO DOPPIA PARETE CON SEPARATORE BELLA

Double walled icebox with divider  
 Seau à glace double paras avec separateur  
 Eiskübel doppelwandig mit einsatz  
 Porta hielo doble pared con separador

Cod. 55766400

| Ø cm | Euro  |
|------|-------|
| 15   | 87,40 |



## COLONNA PORTA SECCHIELLO BELLA

Champagne bucket stand - Colonne porte-seau  
 Sektkühlerständer - Porta cubos

Cod. 55765600

| h cm | Euro   |
|------|--------|
| 62   | 113,30 |





## SECCHIELLO CHAMPAGNE LATINA

*Champagne bucket - Seau à champagne*

*Sektkübel - Cubo de champán*

**Cod. 50955218**

| Ø cm | h cm | Euro  |
|------|------|-------|
| 18   | 18   | 39,00 |



## SEPARATORE

*Separator - Separateur*

*Einsatz für Sektkübel - Separador*

**Cod. 50955000**

**Euro 16,70**

## SECCHIELLO CHAMPAGNE LATINA

*Champagne bucket - Seau à champagne*

*Sektkübel - Cubo de champán*

**Cod. 50955222**

| Ø cm | h cm | Euro  |
|------|------|-------|
| 22   | 22   | 51,30 |



## SECCHIELLO GHIACCIO LATINA

*Ice bucket - Seau à glace*

*Eiskübel - Cubo de hielo*

**Cod. 50955300**

| Ø cm | h cm | Euro  |
|------|------|-------|
| 10   | 11,5 | 25,30 |







# Buffet

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**18/10**



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



Garantito per lavastoviglie  
Dishwasher safe  
Inalterable dans lave-vaisselle  
Spelmaschinenfest  
Apto para lavavajillas

# Buffet inox

## Cod. 509.

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 qualità dei cibi proposti.

**Caldo** i chafing dishes mantengono i cibi ad una temperatura ottimale per la conservazione dei sapori; sono disponibili:

- Versione tradizionale con fornelli per alcool solido
- Versione con resistenza elettrica che può essere anche usata nel sistema tradizionale.

**Freddo** L'obiettivo è 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:

- Traditional version with burner holders.
- 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.

# Vassoi rettangolari

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Rectangular trays Plateaux rectangulaires Rechteck-tablettes Bandejas rectangulares

## VASSOIO RETTANGOLARE PASTICCERIA CON CUPOLA

*Rectangular tray for pastries*

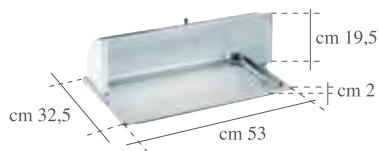
*Plateau rectangulaire a patisserie*

*Rechteckiges tablett 1/1 mit rolltop*

*Bandeja rectangular para pastelería*

**Cod. 50950920**

| cm      | h cm | Euro  |
|---------|------|-------|
| 53x32,5 | 21,5 | 82,00 |



## VASSOIO RETTANGOLARE PER FORMAGGI CON TAGLIERE IN POLIETILENE E CUPOLA

*Rectangular tray for cheese with polyethylene board*

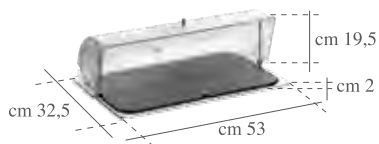
*Plateau rectangulaire a fromage avec planche en polyéthylène*

*Rechteckiges tablett 1/1 mit Polyethylen Schneidebrett*

*Bandeja rectangular para queso con tabla en polietileno*

**Cod. 50950940**

| cm      | h cm | Euro   |
|---------|------|--------|
| 53x32,5 | 21,5 | 154,60 |

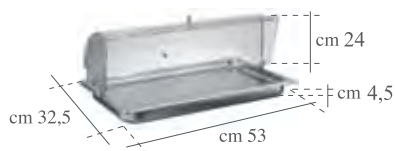


## VASSOIO RETTANGOLARE REFRIGERANTE A DOPPIA PARETE PER AFFETTATI CORREDATO DI CONTENITORI REFRIGERATI CON CUPOLA

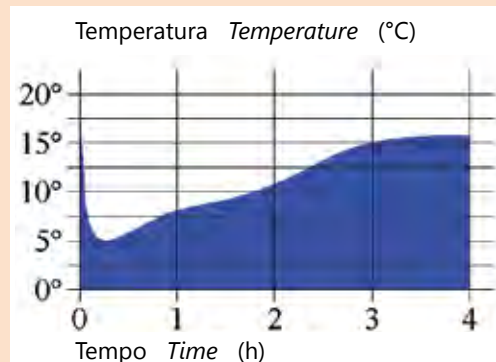
*Rectangular refrigerated tray with double wall for sliced salami and with cooling boxes*  
*Plateau rectangulaire refrigerant a double paroi pour charcuterie avec recipients refrigerants*  
*Rechteckiges kühltablett mitt doppelwand ausgestattet mit kühlbehältern*  
*Bandeja rectangular refrigerante de doble pared para charcuteria con recipientes refrigerantes*

**Cod. 50950950**

| cm      | h cm | Euro   |
|---------|------|--------|
| 53x32,5 | 24   | 140,70 |



*Diagramma del mantenimento della temperatura*  
*Temperature maintenance diagram*



## VASSOIO RETTANGOLARE RISCALDANTE PER BRIOCHES CORREDATO DA RESISTENZA ELETTRICA 220 VOLTS 50 WATT CON CUPOLA

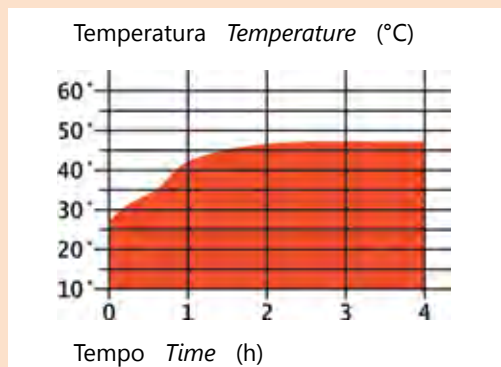
*Rectangular heating tray for brioches provided with 220 v 50 w electrical resistance*  
*Plateau rectangulaire chauffant pour viennoiseries avec resistance électrique 220 v 50 w*  
*Rechteckiges warmhalte-tablett für brioches ausgestattet mit 220 v 50 w*  
*Bandeja rectangular de calentamiento para bollería con resistencia elètrica 200 v 50 w*

Cod. 50950930

| cm      | h cm | Euro   |
|---------|------|--------|
| 53x32,5 | 24   | 361,20 |



*Diagramma del mantenimento della temperatura*  
*Temperature maintenance diagram*



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# Portapane

Bread trat   Porte pain   Brotkorb   Porta-Pan

## 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 | 244,10 |
|------|----|--------|



## PORTA PANE

*Bread basket - Corbeille à pain*

*Btotschale - Porta pan*

**Cod. 50951352**

| Ø cm | h cm | Euro |
|------|------|------|
|------|------|------|

|      |    |        |
|------|----|--------|
| 47,5 | 10 | 107,10 |
|------|----|--------|



# Piatto formaggi

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Tray for cheese Plateau a fromage Käseplatte mit holzbrett Bandeja para queso

## 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

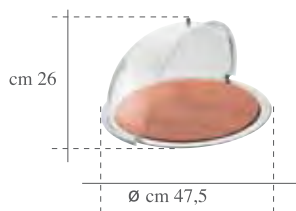
Plateau à fromage avec coupole ouvrable en polycarbonate indeformable avec planche en hêtre lamellaire indeformable

Käseplatte mit holzbrett und rolltop

Bandeja para queso con cúpula abrile de polycarbonato indeformable y tabla de haya laminar indeformable

Cod. 50951448

| Ø cm | h cm | Euro   |
|------|------|--------|
| 47,5 | 34   | 244,10 |



## PIATTO FORMAGGI CON TAGLIERE IN FAGGIO LAMELLARE INDEFORMABILE

Tray for cheese with non-deformable laminar beech wooden board

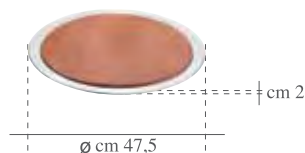
Plateau à fromage avec planche en hêtre lamellaire indéformable

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    | 107,10 |



Avvertenze vedi pag. Instructions see page 268



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# Distributori bevande calde

Hot drinks dispenser Distributeur de boissons chaudes Spender für warme getränke  
Distribuidores de bebidas calientes

## 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 électrique 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

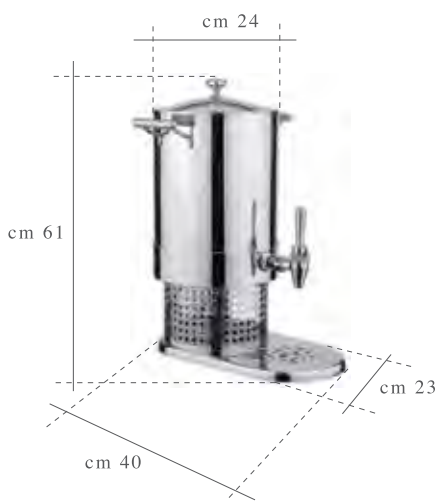


| Ø cm | Lt | Euro   |
|------|----|--------|
| 24   | 8  | 603,60 |

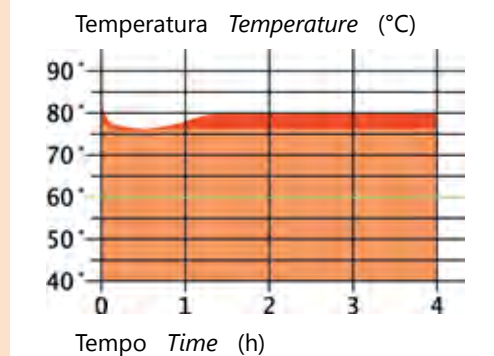
## DISTRIBUTORE BEVANDE

*Drinks dispenser*  
*Distributeur de boissons*  
*Spender für warme getränke*  
*Distribuidore de bebidas*

Cod. 50959524



*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. **Instructions** see page 268



# Distributori succhi e bevande con colonna refrigerante e rubinetto Tomlinson

inox  
18/10

Juice and cold drink dispenser with refrigerating pipe for ice cubes Fontaine à jus de fruits simple paroi et colonne porte-glçons Spender für Saft und kalte Getränke Distribuidor de zumos con columna refrigerante y grifo Tomlinson

## DISTRIBUTORE SUCCHI

Juice dispenser

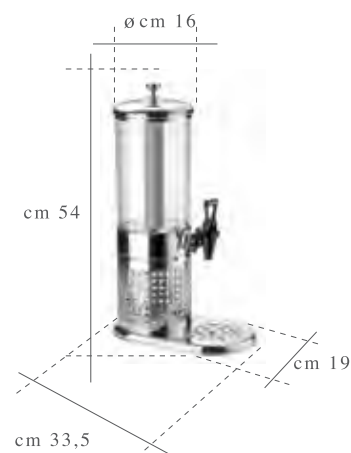
Distributeur de jus

Softspender

Surtidor de zumos

Cod. 50955416

| Ø cm | Lt  | Euro   |
|------|-----|--------|
| 16   | 3,5 | 378,00 |



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# Distributori succhi e bevande con colonna refrigerante e rubinetto Tomlinson

Juice and cold drink dispenser with refrigerating pipe for ice cubes Fontaine à jus de fruits simple paroi et colonne porte-glçons Spender für Saft und kalte Getränke Distribuidor de zumos con columna refrigerante y grifo Tomlinon



## DISTRIBUTORE SUCCHI

Juice dispenser

Distributeur de jus

Saftspender

Surtidor de zumos

Cod. 50955420

| Ø cm | Lt | Euro   |
|------|----|--------|
| 20   | 8  | 408,00 |



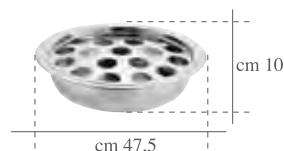
# Sistemi refrigeranti

inox  
18/10

## PORTA YOGURT 19 FORI Ø mm 55 CORREDATO DI REFRIGERANTI

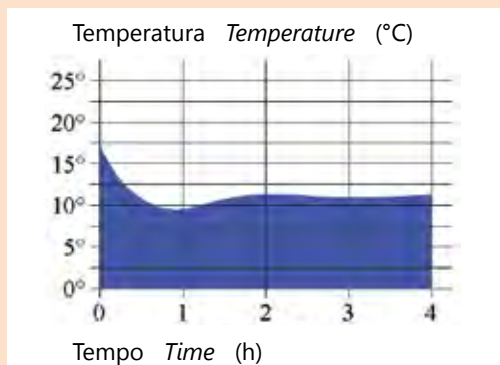
Refrigerated yoghurt dispenser  
Porte-yogourt avec réfrigérants  
Joghurt-halter mit kühlakku  
Porta-yogur con refrigerantes

Cod. 50952947



| Ø cm | Lt | Euro   |
|------|----|--------|
| 47,5 | 10 | 205,00 |

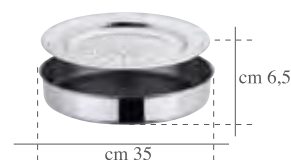
Diagramma del mantenimento della temperatura  
Temperature maintenance diagram



## PORTA BURRO REFRIGERABILE

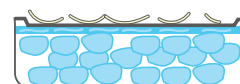
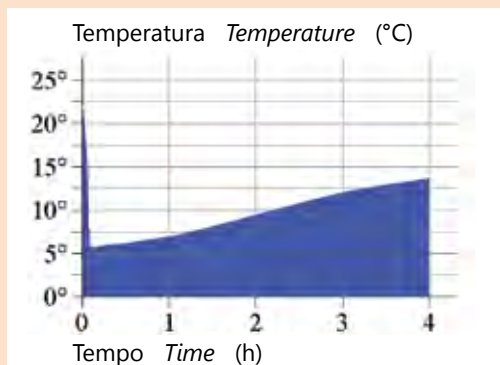
Refrigerated butter tray  
Porte-beurre réfrigérable  
Butterschale mit kühlakku  
Porta-mantequilla refrigerable

Cod. 50933136



| Ø cm | Lt  | Euro  |
|------|-----|-------|
| 35   | 6,5 | 99,50 |

Diagramma del mantenimento della temperatura  
Temperature maintenance diagram



Contenitore ghiaccio  
Ice bucket  
Recipient a glace  
Eisbehälter  
Recipiente para hielo



# Piatto Affettati

## 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*

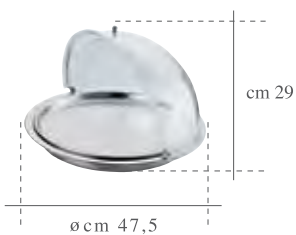
*Plat à charcuterie double paroi avec réfrigérants et coupole ouvrable en polycarbonate indeformable, incassable*

*Aufschnittplatte mit rolltop und kühlakku*

*Fuente de charcutería doble pared con refrigerantes y cúpula abrible de polycarbonato indeformable, irrompible*

**Cod. 50952548**

| Ø cm | h cm | Euro   |
|------|------|--------|
| 47,5 | 29   | 243,10 |



## PIATTO AFFETTATI DOPPIA PARETE CON REFRIGERANTI

*Tray with double wall for sliced salami*

*And ham provided with refrigerators*

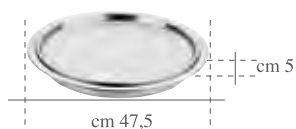
*Plat à charcuterie double paroi avec réfrigérants*

*Aufschnittplatte mit doppelwand und kühlern*

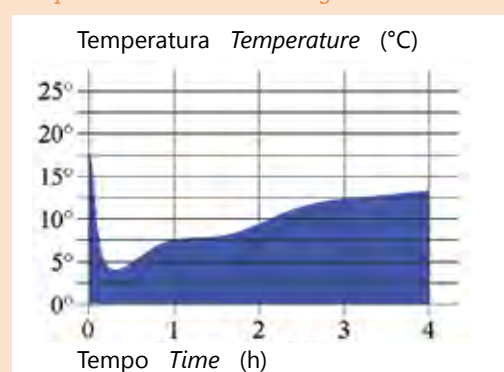
*Fuente de charcutería doble pared con refrigerantes*

**Cod. 50952552**

| Ø cm | h cm | Euro   |
|------|------|--------|
| 47,5 | 5    | 140,10 |



*Diagramma del mantenimento della temperatura  
Temperature maintenance diagram*



## PIATTO AFFETTATI

Tray - Plateau - Tablett - Bandeja

Cod. 50952452

Ø cm Euro

40 37,10



## MORSA PROSCIUTTO

Ham clamp - Porte jambon - Schinkenspanner - Porta jamón

Cod. 97200090

cm h cm Euro

58 17 153,10



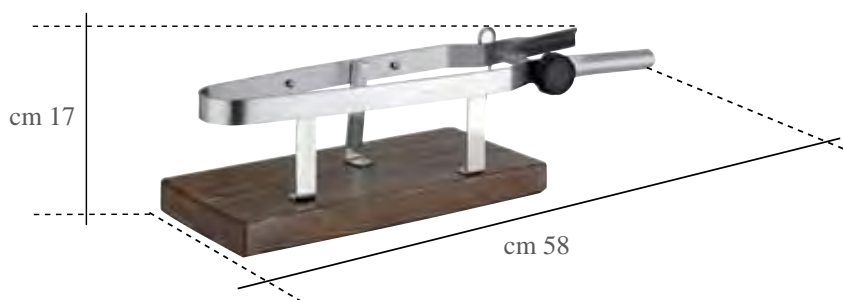
A richiesta è disponibile con base in resina

*Resin base available on request*

*Base en résine disponible sur demande*

*Auf Anfrage mit Harzbasis*

*Base de resina disponible bajo pedido*



# Chafing dishes

## 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*

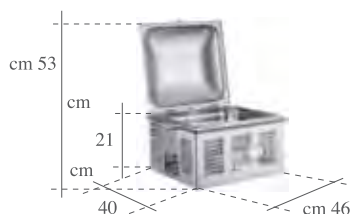
*Réchaud carré gastronorm composé de:  
Base percée - cuve - bac aliments - couvercle démontable - fourneaux*

*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   | 329,90 |



## 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  
résistance électrique 220 v – 700 w composé de: Base percée -  
cuve - bac aliments -couvercle à coupole et démontable*

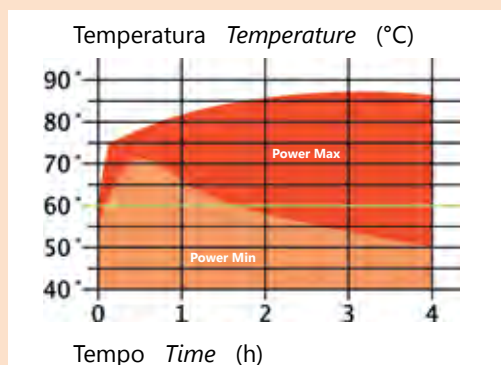
*Rundes chafing dish mit formbeständiger polycarbonat-haube  
mit 220 v – 700 w elektrischem widerstand bestehend aus:  
Siebboden - wanne -lebensmittelbecken*

*Hornillo redondo cúpula de polycarbonato 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   | 484,50 |

*Diagramma del mantenimento della temperatura  
Temperature maintenance diagram*



## 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

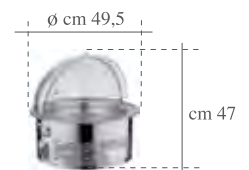
*Round chafing dish with non-deformable polycarbonate cloche composed of: Grill - tank - food seat - hinged and removable lid - heaters*

*Réchaud rond avec couple en polyc. indeform. composé de: Base percée - cuve - bac aliments - couvercle articulé et démontable - fourneaux*

*Chafing dish rund mit brennpastenbehältern*

*bestehend aus: Siebboden - wanne - lebensmittelbecken - kocher*

*Hornillo redondo con cúpula de polycarbonato 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   | 355,40 |

## 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 résistance électrique 220 v – 700 w composé de: Base percée - cuve - bac aliments - couvercle à coupole et démontable*

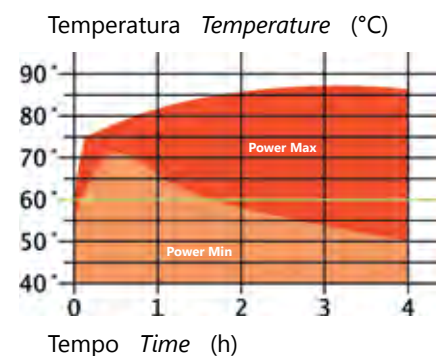
*Rundes chafing dish mit formbeständiger polycarbonat-haube mit 220 v – 700 w elektrischem widerstand bestehend aus: Siebboden - wanne - lebensmittelbecken*

*Hornillo redondo cúpula de polycarbonato 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   | 509,90 |

*Diagramma del mantenimento della temperatura  
Temperature maintenance diagram*



inox  
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# Chafin dishes

## ZUPPIERA 2 STAZIONI

composto da:

Base traforata - Bagnomaria Gastronorm  
Coperchio Gastronorm con spacco  
2 zuppiere semisferiche Lt 5  
2 coperchi  
2 fornelletti inox



*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*

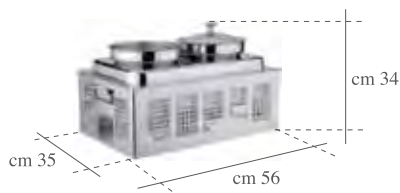
*Suppenstation 1/1 - suppenstation 1/1 mit  
brennpastenbehältern:  
durchbrochene basis cm 56x35x34h, bain-marie deckel mit  
schlitz - 2 halbkugelige suppenschüsseln l 5 - 2 deckel - 2 kocher*

*Sopera 2 staciones:  
base perforada cm 56x35x34h baño maria gastronómico - tapa  
con hendidura gastronómica 2 soperas semi esféricas - 2 tapas -  
2 hornillos quemadores*

**Cod. 30595556**

**cm h cm Euro**

**56x35 34 404,00**



## 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 électrique 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*

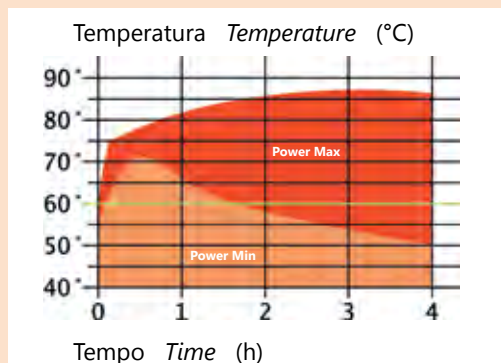
*Sopera 2 staciones con resistencia eléctrica 220 v - 700 w compuesta por:  
base perforada cm56x35x34h - baño maria gastronómico -  
tapa con hendidura gastronómica - 2 soperas semi esféricas - 2 Tapas*

**Cod. 30595563**

**cm h cm Euro**

**56x35 34 571,70**

Diagramma del mantenimento della temperatura  
Temperature maintenance diagram





# Chafin dishes

inox  
18/10

## 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 fornelli 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:

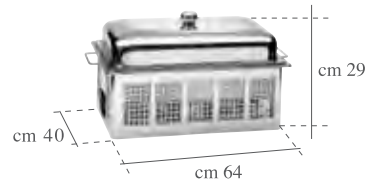
- Durchbrochener basis cm 56x35x34 - bain marie gastronorm - deckel - 2 kochern

Hornillo completo compuesto por:

- Base perforada cm 56x35x34h - baño maria gastronómico - cubeta gastronómica - tapa gastronómica - Campana rectangular - 2 hornillos quemadores

Cod. 30595555

| cm    | h cm | Euro   |
|-------|------|--------|
| 64x40 | 29   | 343,00 |



## 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 fornelli inox

Chafing dish provided with 220 v – 700 w électrique résistance composed of: perforated stand 56x35x34 cm - gastronorm bain marie -gastronorm basin 1/1gastronorm lid

Chafing dish avec résistance électrique 220 v – 700 w composée de: base ajourée cm 56x35x34h - bain-marie gastronorm - bac gastronorm 1/1 - couvercle gastronorm à cloche rectangulaire

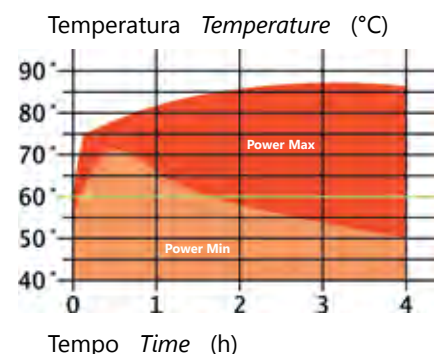
Chafing dish 1/1 mit 220 v – 700 w elektrischer heizung widerstand bestehend aus: durchbrochener basis cm 56x35x34 - bain marie gastronorm deckel

Hornillo completo compuesto par: base perforada baño maria - gastronómico - cubeta gastronómica - tapa gastronómica de campana rectangular

Cod. 30595554

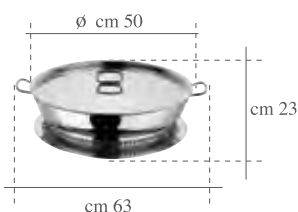
| cm    | h cm | Euro   |
|-------|------|--------|
| 64x40 | 29   | 520,20 |

Diagramma del mantenimento della temperatura  
Temperature maintenance diagram



## PAELLERA GIREVOLE

Turnable frying pan for paella - Pêle à paella tournante  
Drehbare paellera komplett - Paellera giratoria



Composta da:  
Base con ralla girevole, Anello traforato,  
Tegame con fondo termodiffusore e coperchio ø cm 50,  
5 candele.

Consisting of: Turnable plate, Perforated ring, Pan 50 cm with  
sandwich botton and lid, 5 Candles.

Composée de: Base tournante, Support ajouré, Poêle et fond  
thermodiffuseur cm 50 et couvercle, 5 Bougies.

Besteht aus: Fuß mit Löchern, Bain-Marie und Deckel mit Schlitz  
G/N, Halbkogelige Suppenschüssel Liter 5 mit Deckel, mit  
5 Kerze.

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   | 392,50 |

## SCALDAVIVANDE GIREVOLE

Turnable food-warmer - Chauffe-plats tournant - Rolling  
center pieze komplett - Calienta-alimentos giratorio



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.

Consisting of: Turnable plate, Perforated ring, Pan 50 cm with  
sandwich botton and lid, 5 sector chinaware with inner bowl, 5  
Candles.

Composée de: Base tournante, Support ajouré, Poêle et fond  
thermodiffuseur cm 50 et couvercle, Set porcelaine 5 secteurs avec  
bol intérieur, 5 Bougies.

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.

Compuesto de: Base con fondo giratorio, Anillo  
perforado, Rustidera con 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   | 559,30 |

## 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    | 171,40 |

## CIOTOLA INTERNA CENTRALE

Central bowl - Coupe intérieure centrale  
Innere, zentralschüssel - Cuenco interior central

Cod. 97150104

| Ø cm | h cm | Euro  |
|------|------|-------|
| 19   | 9    | 22,20 |

## SETTORE INTERNO 1/5

Internal sector - Secteur intérieur  
Einsatz runde Schale - Medialuna interior

Cod. 97150105

| cm | h cm | Euro  |
|----|------|-------|
| 28 | 14   | 30,20 |

## MESTOLO COMET UNIPEZZO CON FRENO

Ladle - Louche - Suppenschoepfer - Cazo sopa

Cod. 509203B0

| lungh. cm | Euro  |
|-----------|-------|
| 34        | 11,70 |



# Porta brocche

Jug Holder - Porte-carafes - Tablett - Porta-jarras

## PORTA BROCCHIE COMPLETO DI 3 BROCCHIE 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  | 139,10 |

## PORTABROCCHIE

Jug holder - Porte-carafes - Tablett - Porta-jarras

Cod. 50951A0S

| Ø cm | Euro  |
|------|-------|
| 37   | 47,10 |



Avvertenze vedi pag. Instructions see page 268



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# Note informative

Technical information Notes d'information Hinweise Notas informativas



## Acciaio Inox 18/10

L'acciaio Inox 18/10 - Aisi 304 viene fornito esclusivamente dalle principali acciaierie europee.

La sua eccezionale resistenza alla ruggine, la brillantezza 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

Il policarbonato è 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.

Avvertenze. 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.

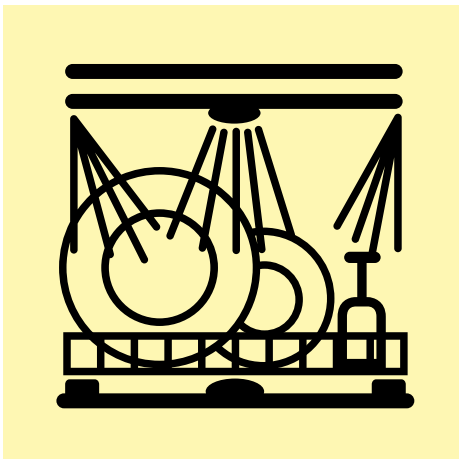
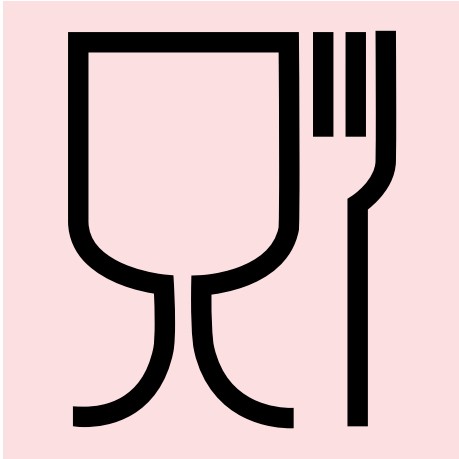
Il vetro delle ciotole è per alimenti, infrangibile.

La porcellana è per alimenti, non presenta tracce di sostanze dannose, né cessioni di elementi pericolosi.

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*

*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.*

*Polycarbonate 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.*

*The 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.*

*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.*



# Utensili

Tools

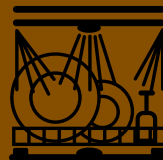
Ustensiles

Zubehör

Utensilios



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



Garantito per lavastoviglie  
Dishwasher safe  
Inalterable dans lave-vaisselle  
Spelmaschinenfest  
Apto para lavavajillas

inox  
18/10

# Mestolame unipezzo pesante

Ladles Louches Vorlegeteile Cazos

## MESTOLO UNIPEZZO

One-piece ladle - Louche monobloc  
Suppenshöpfer einteilig - Cazo una pieza

Cod. 509258..

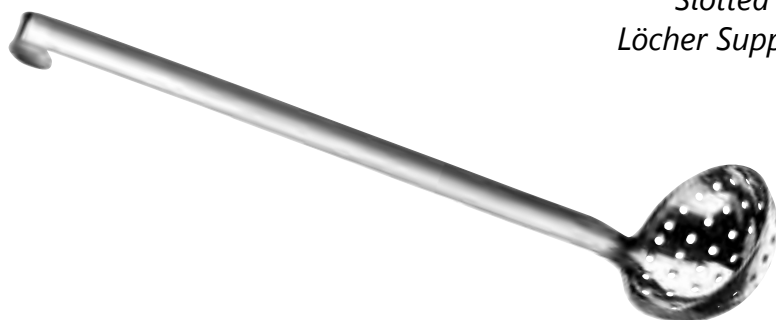


| Ø cm | lungh. cm | Euro  |
|------|-----------|-------|
| 6    | 28        | 6,70  |
| 8    | 34        | 7,70  |
| 9    | 37        | 10,60 |
| 10   | 37        | 10,80 |
| 11   | 37        | 11,30 |
| 12   | 38        | 14,90 |
| 14   | 40        | 18,20 |
| 16   | 41        | 28,90 |

## MESTOLO UNIPEZZO FORATO

Slotted one piece ladle - Louche monobloc avec trous  
Löcher Suppenshöpfer einteilig - Cazo una pieza agujerz

Cod. 509226..



| Ø cm | lungh. cm | Euro  |
|------|-----------|-------|
| 6    | 28        | 7,00  |
| 8    | 34        | 7,50  |
| 10   | 37        | 10,80 |
| 12   | 38        | 15,70 |
| 16   | 41        | 30,40 |

## SCHIUMAROLA UNIPEZZO

One-piece skimmer - Ecumoire monobloc  
Schaumlöffel einteilig - Espumadera una pieza

Cod. 509269..



| Ø cm | lungh. cm | Euro  |
|------|-----------|-------|
| 11   | 37        | 9,60  |
| 12   | 38        | 10,30 |
| 14   | 42        | 14,20 |
| 16   | 45        | 19,40 |
| 18   | 49        | 23,70 |



# Mestolo unipezzo pesante

inox  
18/10

## MESTOLO UNIPEZZO SALSA

*One piece sauce ladle - Sauce louche monobloc*

*Sauce Löcher Suppenschoffer - Cazo una pieza por salsa*

Cod. 50926300

cm Euro

27 4,70



## SPATOLA UNIPEZZO

*One piece spatula - Spatule*

*Spachtel - Espátula*

Cod. cm Euro

50923910 46 13,10

50923912 55 16,30



## PALA FRITTO UNIPEZZO NUOVA FORATURA

*One piece spatula - Pelle monobloc*

*Bratenwender einteilig - Pala fritos una pieza*

Cod. cm Euro

50923010 46 12,60

50923012 55 16,60



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18/10

# Mestolo unipezzo pesante



## PALA FRITTO UNIPEZZO

*One-piece spatula - Pelle monobloc  
Bratenwender einteilig - Pala fritos una pieza*

**Cod. 50927700**

| cm | Euro |
|----|------|
|----|------|

|    |      |
|----|------|
| 36 | 8,50 |
|----|------|

## CUCCHIAIONE UNIPEZZO

*One-piece serving spoon - Cuiller à servir monobloc  
Bratenlöffel einteilig - Cucharon una pieza*

**Cod. 50926200**

| cm | Euro |
|----|------|
|----|------|

|    |      |
|----|------|
| 35 | 7,80 |
|----|------|



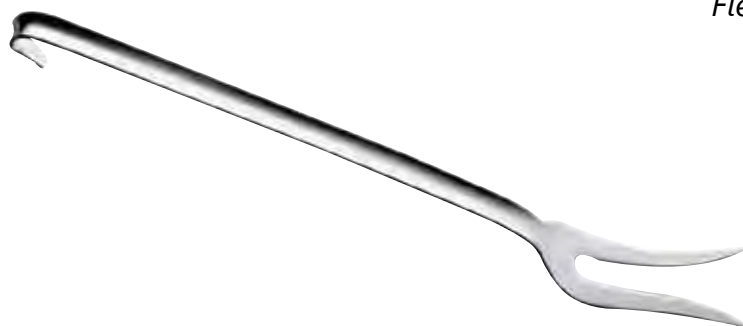
## FORCHETTONE UNIPEZZO

*One-piece serving fork - Fourchette à servir monobloc  
Fleischgabel einteilig - Tenedor una pieza*

**Cod. 50926500**

| cm | Euro |
|----|------|
|----|------|

|    |      |
|----|------|
| 35 | 6,90 |
|----|------|



# Mestolo unipezzo pesante

inox  
18/10

## NUOVO CUCCHIAIONE FONDO UNIPEZZO

*One piece deep serving spoon - Profond cuiller à servir monobloc  
Bratenloffel tief einteilig - Cucharon una pieza profundo*

Cod. 50926700

| cm | Euro  |
|----|-------|
| 46 | 11,90 |



## FORCHETTONE UNIPEZZO

*One-piece serving fork - Fourchette à servir monobloc  
Fleischgabel einteilig - Tenedor una pieza*

Cod. 50926600

| cm | Euro  |
|----|-------|
| 50 | 22,40 |



## 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 | 24,30 |
| 70 | 29,30 |



inox  
18/10

# Fruste

Whisk Fouet Schneebesen Batidor

## FRUSTA

*Whisk - Fouet*

*Schneebesen - Batidor*

**Cod. 509164..**



| cm | Euro |
|----|------|
|----|------|

|    |      |
|----|------|
| 25 | 5,90 |
|----|------|

|    |      |
|----|------|
| 30 | 6,40 |
|----|------|

|    |      |
|----|------|
| 35 | 6,90 |
|----|------|

|    |      |
|----|------|
| 40 | 7,60 |
|----|------|

## FRUSTA

*Whisk - Fouet*

*Schneebesen - Batidor*

**Cod. 509164..**



| cm | Euro |
|----|------|
|----|------|

|    |       |
|----|-------|
| 45 | 12,30 |
|----|-------|

|    |       |
|----|-------|
| 50 | 10,60 |
|----|-------|

|    |       |
|----|-------|
| 55 | 11,40 |
|----|-------|

|    |       |
|----|-------|
| 60 | 13,20 |
|----|-------|

# Utensili da cucina

Kitchen utensils Ustensiles de cuisine Profiküchenhelfer Piezas de cocina

New

## APPENDI ORDINI IN ALLUMINIO

*Order rack - barre porte commandes*

*Halter für Bestellbelege - Barra de aluminio porta nota*

**Cod. 78500325**

| cm | Euro |
|----|------|
|----|------|

|    |       |
|----|-------|
| 91 | 22,40 |
|----|-------|



# Utensili da cucina

inox  
18/10



## SPATOLA DRITTA

*Slimline spatula - spatule droite*  
*Palette lang - espátula*

| Cod.     | cm   | Euro |
|----------|------|------|
| 78500410 | 16   | 4,80 |
| 78500412 | 20   | 5,10 |
| 78500413 | 23,5 | 5,50 |
| 78500414 | 29   | 6,00 |



## SPATOLA DRITTA CON PIEGA

*Turner round and flexible spatula - spatule pliée*  
*Winkelpalette - espátula corta*

| Cod.     | cm | Euro |
|----------|----|------|
| 78500420 | 18 | 7,20 |
| 78500421 | 20 | 7,50 |
| 78500422 | 25 | 7,90 |



## SPATOLA PER CUCINARE

*Grill scraper spatula - spatule de chef*  
*Grillpalette - espátula cocinero*

| Cod.     | cm   | Euro |
|----------|------|------|
| 78500430 | 7,5  | 5,60 |
| 78500431 | 10   | 6,70 |
| 78500432 | 12,5 | 7,10 |
| 78500433 | 15   | 7,70 |



## BATTICARNE PROFESSIONALE MANICO ACCIAIO

*Meat mallet with steel handle - Battoir à viande avec manche en acier  
Fleischklopfen - Picador de carne con mango de acero*



| Cod.     | gr   | Euro  |
|----------|------|-------|
| 50907306 | 600  | 21,10 |
| 50907315 | 1500 | 46,20 |

## ROMPINOCI 2 NICCHIE

*Nutcracker - Casse-noix - Nussknacker - Cascanueces*

Cod. 50916001



| Master | Euro |
|--------|------|
| 40     | 9,80 |

## CAVATAPPI 2 LEVE

*Cork screw - Tirebouchon - Korkenzieher - Sacacorchos*

Cod. 50916200



| Master | Euro |
|--------|------|
| 72     | 5,80 |

## 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     | 20,60 |

## RACCOGLI BRICIOLE

*Crumb collector - Ramasse-miettes - Tischkrümelsammler - Recoge migas*

Cod. 50916600



| Master | Euro |
|--------|------|
| 240    | 1,80 |

Tongs Pinces Zangen Pinzas

## MOLLA ARROSTO PROFESSIONALE

*Roast meat tong - Pince à rôti*

*Bratenzange - Pinza para asado*

Cod. 50919701

| lungh. cm | master | Euro  |
|-----------|--------|-------|
| 26        | 36     | 14,30 |



## MOLLA SPAGHETTI PROFESSIONALE

*Spaghetti tong - Pince à spaghetti*

*Spaghetizange - Pinza para espaguetis*

Cod. 50919601

| lungh. cm | master | Euro  |
|-----------|--------|-------|
| 26        | 36     | 15,30 |



## MOLLA GASTRONORM PROFESSIONALE

*Gastronorm tong - Pince gastronorm*

*Gastronormzange - Pinza gastronorm*

Cod. 50919901

| lungh. cm | master | Euro  |
|-----------|--------|-------|
| 26        | 36     | 16,70 |



## MOLLA PANE PROFESSIONALE

*Bread tong - Pince à pain*  
*Brotzange - Pinza para pan*

Cod. 50919501



| lungh. cm | master | Euro  |
|-----------|--------|-------|
| 26        | 36     | 14,80 |

## MOLLA INSALATA PROFESSIONALE

*Salad tong - Pince à salade*  
*Salatzange - Pinza para ensalada*

Cod. 50919001



| lungh. cm | master | Euro  |
|-----------|--------|-------|
| 26        | 36     | 15,30 |

## PINZA DEL CUOCO

*Chef tong - Pince de chef*  
*Chefzange - Pinza del cocinero*

Cod. 50918131



| lungh. cm | master | Euro |
|-----------|--------|------|
| 31,5      | -      | 4,70 |



## MOLLA DOLCE

*Cake tongs - Pince à gâteau*

*Gebäckzange - Pinza para pastel*

**Cod. 50919400**

| lungh. cm | master | Euro |
|-----------|--------|------|
| 20        | 120    | 2,80 |



## MOLLA PANE

*Bread tongs - Pince à pain*

*Brotzange - Pinza para pan*

**Cod. 50919500**

| lungh. cm | master | Euro |
|-----------|--------|------|
| 22        | 120    | 3,00 |



## MOLLA SPAGHETTI

*Spaghetti tongs - Pince à spaghetti*

*Spaghetti-Zange - Pinza para espaguetis*

**Cod. 50919600**

| lungh. cm | master | Euro |
|-----------|--------|------|
| 20        | 120    | 2,80 |



## MOLLA ARROSTO

*Roast tongs - Pince à rôti*

*Bratenzange - Pinza para asado*

**Cod. 50919700**

| lungh. cm | master | Euro |
|-----------|--------|------|
| 21        | 120    | 2,80 |



**MOLLA LUMACHE**

*Snails tongs - Pince à escargots*  
*Schneckenzange - Pinza para caracoles*

Cod. 50919800

| lungh. cm | master | Euro |
|-----------|--------|------|
| 16        | 24     | 4,50 |

**MOLLA ZUCCHERO INOX**

*Sugar tongs - Pince à sucre*  
*Zuckerzange - Pinza para azucar*

Cod. 50919100



| lungh. cm | master | Euro |
|-----------|--------|------|
| 11        | 200    | 1,20 |

**MOLLA GHIACCIO ELITE**

*Ice tongs Elite - Pince à glace Elite*  
*Eiszange Elite - Pinza para hielo*

Cod. 50918900



| lungh. cm | master | Euro |
|-----------|--------|------|
| 15        | 24     | 3,70 |

**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     | 7,30 |

## MOLLA GHIACCIO

*Ice tongs - Pince à glace*  
*Eiszange - Pinza para hielo*

Cod. 50919200



| lungh. cm | master | Euro |
|-----------|--------|------|
| 13        | 200    | 2,20 |

## FORBICE DOLCE

*Cake tongs - Pince à gâteau*  
*Gebäckschere - Pinza para pastel*

Cod. 50918000



| lungh. cm | master | Euro |
|-----------|--------|------|
| 20        | 120    | 5,40 |

## PINZA AFFETTATI

*Sliced meat tongs - Pince à charcuterie*  
*Aufschnittzange - Pinza para embutidos*

Cod. 50907100



| lungh. cm | master | Euro |
|-----------|--------|------|
| 10        | 100    | 6,70 |

## PINZA CUOCO PUNTE PIEGATE

*German tong bend - pince de chef*  
*Chefzange - Pinza cocinero*

| Cod.     | cm | Euro |
|----------|----|------|
| 78500440 | 35 | 7,50 |
| 78500441 | 45 | 9,40 |



inox

Best Seller

# Ellisse

Utensils Ustensiles Helfer Piezas de cocina



## PASSA THE

*Tea strainer - Passoire in the  
Teesieb - Filtro para té*

Cod. 78000238

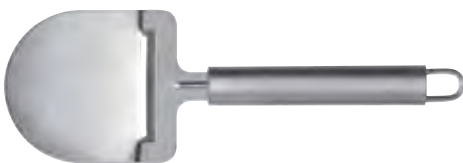


| lungh. cm | master | Euro |
|-----------|--------|------|
| 22        | 24     | 6,60 |

## PALA TAGLIA FORMAGGI

*Cheese slicer - Pelle coupe fromage  
Käsehobel - Pala cortar quesos*

Cod. 78000265



| lungh. cm | master | Euro |
|-----------|--------|------|
| 21        | 24     | 2,80 |

## PALA TORTA SEGHETTATA

*Cake server - Pelle à tarte dentelée  
Tortenheber - Pala servir pastel*

Cod. 78000259



| lungh. cm | master | Euro |
|-----------|--------|------|
| 26        | 24     | 6,00 |

## PALA PIZZA SEGHETTATA

*Pizza pie-cutter - Pelle à pizza dentelée  
Pizaheber - Pala cortar pizza*

Cod. 78000232



| lungh. cm | master | Euro |
|-----------|--------|------|
| 27        | 24     | 6,20 |

## PALA UOVO

*Egg lifter - Pelle à oeufs*

*Durchbrochener Pfannenwender - Pala para huevos*

Cod. 78000256

| lungh. cm | master | Euro |
|-----------|--------|------|
| 25        | 24     | 6,00 |



## FRUSTA PIATTA

*Flat whisk - Fouet plat*

*Platter Schneebesens - Batidor llano*

Cod. 790414..

| lungh. cm | master | Euro |
|-----------|--------|------|
| 20        | 24     | 4,10 |
| 25        | 24     | 4,60 |



## GRATTUGGIA PICCOLA DA TAVOLO

*Fine handy grater - Râpe petite*

*Muskatreibe - Rallador de mesa*

Cod. 78002806

| lungh. cm | master | Euro |
|-----------|--------|------|
| 26        | 24     | 4,80 |



## GRATTUGGIA PIATTA DA TAVOLO

*Fine handy grater - Râpe platte*

*Zitronenreibe - Rallador llano de mesa*

Cod. 78002807

| lungh. cm | master | Euro |
|-----------|--------|------|
| 24        | 24     | 5,40 |



**TAGLIA PASTA**

*Pastry cutter - Roulette coupe-pâte  
Plate Teigrädchen - Rodillo cortar pasta*

**Cod. 78000242**



| lungh. cm | master | Euro |
|-----------|--------|------|
| 18,5      | 24     | 4,60 |

**TAGLIA PIZZA**

*Pizza pie cutter - Roulette coupe-pizza  
Pizza/Teigrädchen - Rodillo cortar pizza*

**Cod. 78000243**



| lungh. cm | master | Euro |
|-----------|--------|------|
| 18,5      | 24     | 4,60 |

**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     | 5,10 |

**SPATOLA LUNGA**

*Long spatula - Spatule longue  
Schnale Wender - Espátula larga*

**Cod. 78000264**



| lungh. cm | master | Euro |
|-----------|--------|------|
| 34        | 24     | 7,20 |

## SPATOLA LARGA

*Big spatula - Spatule large  
Breiter Wender - Espátula an*

Cod. 78000270

| lungh. cm | master | Euro |
|-----------|--------|------|
| 26,5      | 24     | 8,20 |

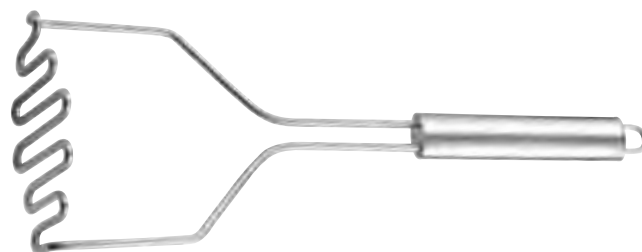


## SCHIACCIA PATATE

*Potato masher - Presse-purée  
Kartoffelstampfer - Prensa-puré*

Cod. 78000549

| lungh. cm | master | Euro  |
|-----------|--------|-------|
| 30        | 24     | 10,80 |



## CUCCHIAIONE

*Serving spoon - Cuiller de service  
Servierlöffel - Cuchara servir*

Cod. 7805217B

| lungh. cm | master | Euro |
|-----------|--------|------|
| 32,5      | 24     | 7,90 |



## CUCCHIAIONE FORATO

*Slotted spoon - Cuiller de service perforé  
Gelochter Servierlöffel - Cuchara servir perforada*

Cod. 7805218B

| lungh. cm | master | Euro |
|-----------|--------|------|
| 32,5      | 24     | 8,00 |



**FORCHETTONE**

Fork - Fourchette de service  
 Serviergabel - Tenedor servir

Cod. 7805215B



| lungh. cm | master | Euro |
|-----------|--------|------|
|-----------|--------|------|

|    |    |      |
|----|----|------|
| 32 | 12 | 7,60 |
|----|----|------|

**MESTOLO cm 9**

Soup ladle - Louche  
 Suppenlöffel - Cazo sopa

Cod. 7805211B



| lungh. cm | master | Euro |
|-----------|--------|------|
|-----------|--------|------|

|    |    |       |
|----|----|-------|
| 30 | 12 | 11,10 |
|----|----|-------|

**MESTOLO cm 6**

Soup ladle - Louche  
 Saucenlöffel - Cazo sopa

Cod. 7805212B



| lungh. cm | master | Euro |
|-----------|--------|------|
|-----------|--------|------|

|    |    |       |
|----|----|-------|
| 28 | 12 | 10,20 |
|----|----|-------|

**SCHIUMAROLA cm 11**

Skimmer - Ecumoire  
 Schaumlöffel - Espumadera

Cod. 7805213B



| lungh. cm | master | Euro |
|-----------|--------|------|
|-----------|--------|------|

|      |    |      |
|------|----|------|
| 36,5 | 12 | 9,90 |
|------|----|------|



## PALA FRITTO

Turner - Pelle avec trous  
Bratenwender - Pala fritos

Cod. 7805214B

| lungh. cm | master | Euro |
|-----------|--------|------|
| 33        | 12     | 8,00 |



## APPENDINO 5 POSTI

Hanger 5 hooks - Barrette 5 pièces  
Hängelleiste 5 plätze - Asta colgador 5 ganchos

Cod. 71000013

| lungh. cm | master | Euro |
|-----------|--------|------|
| 33        | 24     | 6,90 |



## QUINTIGLIA CON ASTA

5 Pc kitchentool set with hanger  
Set 5 pièces avec barrette  
Profiküchenhelfer 5tlg. mit Aufhängeleiste  
Juego cocina 5 piezas con calgador

composto da 6 pz:

Mestolo 9 cm  
Schiumarola 11 cm  
Forchettone

Pala Fritto  
Cucchiaione

Appendino 5 posti

Consisting of 6 pcs:

Ladle, Skimmer, Serving fork, Spatula,  
Serving spoon, Hanger.

Composé de 6 pièces:

Louche, Ecumoire, Fourchette à servir, Pelle,  
Cuiller à servir, Barrette.

Besteht aus 6 Teilen:

Suppenshöpfer, Fleischgabel, Bratenwender,  
Bratenspatula, Aufhängeleiste.

Compuesto de 6 piezas:

Cazo, Espumadera, Tenedor, Pala fritos,  
Cucharon, Colgador.

Cod. 7805219B

| master | Euro  |
|--------|-------|
| -      | 55,90 |



In scatola regalo Packaging in gift box





### CUCCHIAIO ARRICCIABURRO

*Butter curler - Cuiller coquilleur à beurre*

*Butterformer - Rizador de mantequilla*

**Cod. 78000233**

| lungh. cm | master | Euro |
|-----------|--------|------|
|-----------|--------|------|

|    |    |      |
|----|----|------|
| 18 | 24 | 3,70 |
|----|----|------|



### FORCHETTA CARNE 2 PUNTE

*Utility fork - Fourchette à viande 2 dents*

*Fleischgabel - Tenedor carne*

**Cod. 78000230**

| lungh. cm | master | Euro |
|-----------|--------|------|
|-----------|--------|------|

|      |    |      |
|------|----|------|
| 18,5 | 24 | 4,30 |
|------|----|------|



### ARRICCIABURRO

*Butter curler - Coquilleur à beurre*

*Butterroller - Rizador de mantequilla*

**Cod. 78000269**

| lungh. cm | master | Euro |
|-----------|--------|------|
|-----------|--------|------|

|    |    |      |
|----|----|------|
| 19 | 24 | 4,00 |
|----|----|------|



### SCAVINO 22 mm

*Melon baller - Creuse pommes de terre*

*Kugelausstecher - Vaciador*

**Cod. 78000228**

| lungh. cm | master | Euro |
|-----------|--------|------|
|-----------|--------|------|

|    |    |      |
|----|----|------|
| 18 | 24 | 4,10 |
|----|----|------|

## DOSATORE GELATO

Ice-cream scoop - Portionneur à glace

Eisportionierer - Dosificador helado

Cod. 78000268



| lungh. cm | master | Euro |
|-----------|--------|------|
|-----------|--------|------|

|      |    |      |
|------|----|------|
| 23,5 | 24 | 6,10 |
|------|----|------|

## SCAVINO 28 mm

Melon baller - Creuse pommes de terre

Kugelausstecher - Vaciador

Cod. 78000229



| lungh. cm | master | Euro |
|-----------|--------|------|
|-----------|--------|------|

|      |    |      |
|------|----|------|
| 18,5 | 24 | 4,40 |
|------|----|------|

## FORCHETTA PATATE

Potato fork - Fourchette à pommes de terre

Kartoffelgabel - Tenedor de patatas

Cod. 78000234



| lungh. cm | master | Euro |
|-----------|--------|------|
|-----------|--------|------|

|    |    |      |
|----|----|------|
| 16 | 24 | 4,20 |
|----|----|------|

## PELAPATATE

Peeler - Eplucheur à pommes de terre

Sparschäler - Pelapatatas

Cod. 78000271



| lungh. cm | master | Euro |
|-----------|--------|------|
|-----------|--------|------|

|      |    |      |
|------|----|------|
| 18,5 | 24 | 3,40 |
|------|----|------|

**RIGA LIMONI***Lemon zester - Zesteur  
Fadenschneider - Pelador***Cod. 78002805**

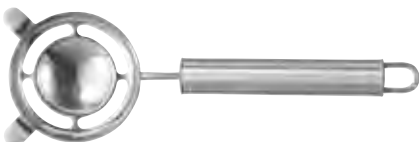
| lungh. cm | master | Euro |
|-----------|--------|------|
| 15,5      | 24     | 4,10 |

**PELATATE MULTIUSO***Peeler - Eplucheur  
Sparschäler - Pelador multiuso***Cod. 78000225**

| lungh. cm | master | Euro |
|-----------|--------|------|
| 18,5      | 24     | 4,10 |

**APRIBOTTIGLIA E FORA LATTINE***Bottle opener - Décapsuleur  
Kapselheber - Abrebotellas***Cod. 78000255**

| lungh. cm | master | Euro |
|-----------|--------|------|
| 18,5      | 24     | 4,70 |

**SEPARATORE UOVA***Egg divider - Séparateur jaune d'oeuf  
Eiertrenner - Separador de claras***Cod. 78000266**

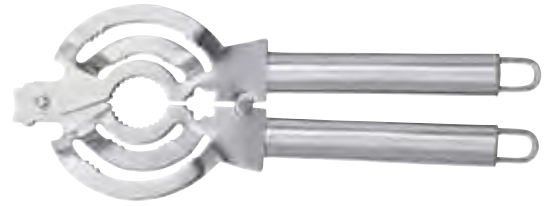
| lungh. cm | master | Euro |
|-----------|--------|------|
| 20,5      | 24     | 4,70 |

## APRIBARATTOLI UNIVERSALE

Jar opener - Ouvre bocaux

Deckelöffner - Abridor de tarros

Cod. 78000901



| lungh. cm | master | Euro |
|-----------|--------|------|
|-----------|--------|------|

|      |    |       |
|------|----|-------|
| 23,5 | 10 | 14,50 |
|------|----|-------|

## APRISCATOLE

Can opener - Ouvre-boîtes

Dosenöffner - Abrelatas

Cod. 78000682



| lungh. cm | master | Euro |
|-----------|--------|------|
|-----------|--------|------|

|    |    |       |
|----|----|-------|
| 20 | 10 | 14,50 |
|----|----|-------|

## SPREMIAGLIO

Garlic press - Presse-ail

Knoblauchpresse - Ex-primeajos

Cod. 78000868



| lungh. cm | master | Euro |
|-----------|--------|------|
|-----------|--------|------|

|      |    |       |
|------|----|-------|
| 28,5 | 10 | 14,50 |
|------|----|-------|

## CANNULA LEVA TORSOLO

Apple corer - Vide-pommes

Apfelausstecher - Decorazonador

Cod. 78000227



| lungh. cm | master | Euro |
|-----------|--------|------|
|-----------|--------|------|

|      |    |      |
|------|----|------|
| 18,5 | 24 | 4,10 |
|------|----|------|

**GRATTACAROTE**

*Vegetable scraper - Eplucheur carottes  
Karottenschaber - Pelador de zanahorias*

**Cod. 78000267**



| lungh. cm | master | Euro |
|-----------|--------|------|
|-----------|--------|------|

|      |    |             |
|------|----|-------------|
| 23,5 | 24 | <b>3,30</b> |
|------|----|-------------|

**MANARETTA**

*Meat cleaver - Couperet  
Käsehackbeil - Macheta*

**Cod. 78000251**



| lungh. cm | master | Euro |
|-----------|--------|------|
|-----------|--------|------|

|      |    |             |
|------|----|-------------|
| 23,5 | 24 | <b>7,60</b> |
|------|----|-------------|

**MANARETTA PICCOLA**

*Meat cleaver - Couperet petit  
Käsehackbeil - Macheta pequeña*

**Cod. 78000250**



| lungh. cm | master | Euro |
|-----------|--------|------|
|-----------|--------|------|

|      |    |             |
|------|----|-------------|
| 20,5 | 24 | <b>5,90</b> |
|------|----|-------------|

**COLTELLO FORMAGGIO 2 PUNTE**

*Cheese knife - Couteau à fromage  
Käsemesser - Cuchillo queso*

**Cod. 78002803**



| lungh. cm | master | Euro |
|-----------|--------|------|
|-----------|--------|------|

|      |    |             |
|------|----|-------------|
| 24,5 | 24 | <b>4,20</b> |
|------|----|-------------|

## COLTELLO DA CUCINA LUNGO SEGHETTATO (LAMA cm 17)

*Kitchen knife - Couteau à viande*

*Brotmesser - Cuchillo carne*

Cod. 78002801

| lungh. cm | master | Euro |
|-----------|--------|------|
| 29        | 24     | 4,60 |



## COLTELLO MEDIO SEGHETTATO

*Kitchen knife - Couteau de cuisine moyen*

*Tomatenmesser - Cuchillo de cocina medio*

Cod. 78002804

| lungh. cm | master | Euro |
|-----------|--------|------|
| 24        | 24     | 3,70 |



## COLTELLO BISTECCA

*Steak knife - Couteau à bifteck*

*Küchenmesser cm10 - Cuchillo chuletero cm 10*

Cod. 78002802

| lungh. cm | master | Euro |
|-----------|--------|------|
| 22        | 24     | 4,10 |



## COLTELLO SPELUCCHINO

*Paring knife - Couteau office*

*Küchenmesser cm7,5 - Cuchillo chuletero cm 7,5*

Cod. 78002800

| lungh. cm | master | Euro |
|-----------|--------|------|
| 19,5      | 24     | 3,90 |



# Barbeque

Barbeque Barbeque Barbecue Barbacoa

## MOLLA BARBEQUE

*Barbeque tongs - Pince à barbeque  
Barbecue-zange - Pinza para barbacoa*

**Cod. 50918301**



| lungh. cm | master | Euro  |
|-----------|--------|-------|
| 42,5      | 6      | 16,20 |

## PALA BARBEQUE

*Barbeque turner - Pelle à barbeque  
Barbecue-wender - Pala para barbacoa*

**Cod. 50918302**



| lungh. cm | master | Euro  |
|-----------|--------|-------|
| 44,5      | 6      | 13,10 |

## FORCHETTONE BARBEQUE

*Barbeque fork - Fourchette à barbeque  
Barbecue-gabel - Tenedor para barbacoa*

**Cod. 50918303**



| lungh. cm | master | Euro  |
|-----------|--------|-------|
| 44,5      | 6      | 10,50 |



## SPAZZOLA BARBEQUE

Barbeque brush - Pinceau barbeque  
Barbecue-Bürste - Brocha - barbacoa

Cod. 50918304

| lungh. cm | master | Euro  |
|-----------|--------|-------|
| 44,5      | 6      | 13,60 |



## SET 4 PZ BARBEQUE

4 pc barbeque set - Barbeque set 4 pièces  
4 tlg barbecue-set - Set 4 piezas barbacoa

Cod. 50918300

Euro 52,30



# Comunità ed enti

Organizations and communities Organismes et communautés  
Öffentliche einrichtungen und gemeinschaften Entes y comunidades

## PIATTO PIANO

*Flat Plate - Assiette Platte  
Flacher Teller - Plato Llano*

**Cod. 50911022**



| Ø cm | spess. mm | Euro  |
|------|-----------|-------|
| 22   | 0,7       | 12,00 |

## PIATTO FONDO

*Deep Plate - Assiette Creuse  
Tiefer Teller - Plato Hondo*

**Cod. 509111..**



| Ø cm | spess. mm | Euro  |
|------|-----------|-------|
| 20   | 0,7       | 11,00 |
| 22   | 0,7       | 12,60 |

## PIETANZIERA ROTONDA SENZA GUARNIZIONE

*Serving dish - Gamelle ronde  
Vorratsdose ohne dichtung - Fiambrella redonda*

**Cod. 50906512**



| Ø cm | h cm | Lt   | Euro  |
|------|------|------|-------|
| 12   | 6    | 0,67 | 24,20 |

## SCODELLA SENZA ALETTE

Bowl - Bol

Fingerschüssel - Cuenco Sin Asas

Cod. 509117..

| Ø cm | h cm | Lt  | Euro  |
|------|------|-----|-------|
| 12   | 7,2  | 0,6 | 9,70  |
| 14   | 7,5  | 0,9 | 10,70 |



## 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 | 12,60 |



## BICCHIERE

Glass - Verre

Glas - Vaso

Cod. 50912000

| Ø cm | h cm | Lt   | Euro  |
|------|------|------|-------|
| 7,5  | 7    | 0,23 | 12,10 |



## LEGUMIERA CON ALETTE

Vegetable dish with handles - Legumier avec poignées

Beilagenschüssel mit Griffen - Legumbreira con asas

Cod. 509045..

| Ø cm | h cm | Euro  |
|------|------|-------|
| 12   | 3    | 11,80 |
| 14   | 4    | 12,90 |
| 18   | 5,5  | 16,20 |
| 20   | 6    | 20,00 |



## 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       | 35,00 |

## 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       | 37,90 |

## VASSOIO SELF-SERVICE

*5 Sectors dish*

*Plateau Sel-service 5 secteurs*

*Tablett 5telig*

*Bandeja autoservicio honda 5 com.*

**Cod. 53015605**



| cm    | spess. mm | Euro  |
|-------|-----------|-------|
| 34x34 | 0,8       | 29,20 |

## CUCCHIAIO PER DETENUTI IN ALLUMINIO E POLIPROPILENE

*Convict spoon - Cuiller détenus*

*Gefangeneloeffel - Cuchara detenido*

Cod. 00100001

| master | Euro |
|--------|------|
|--------|------|

|     |      |
|-----|------|
| 500 | 2,30 |
|-----|------|



## FORCHETTA PER DETENUTI IN ALLUMINIO E POLIPROPILENE

*Convict fork - Fourchette détenus*

*Gefangenegabel - Tenedor detenido*

Cod. 00100002

| master | Euro |
|--------|------|
|--------|------|

|     |      |
|-----|------|
| 500 | 2,30 |
|-----|------|

## SCODELLA DETENUTI

*Bowl - Bol*

*Schüssel - Cuenco*

Cod. 50911520

| Ø cm | h cm | Lt | Euro |
|------|------|----|------|
|------|------|----|------|

|    |   |     |       |
|----|---|-----|-------|
| 22 | 5 | 1,2 | 16,50 |
|----|---|-----|-------|



## PIATTO DETENUTI

*Flat Plate - Assiette Platte*

*Flacher Teller - Plato Llano*

Cod. 50910922

| Ø cm | spess. mm | Euro |
|------|-----------|------|
|------|-----------|------|

|    |     |       |
|----|-----|-------|
| 22 | 0,8 | 12,40 |
|----|-----|-------|





# Bar

Utensils

Articles de bar

Barartikel

Menaje de cafetería



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



Garantito per lavastoviglie  
Dishwasher safe  
Inalterable dans lave-vaisselle  
Spelmaschinenfest  
Apto para lavavajillas



## CAFFETTIERA MAGNA

Coffee pot - Pot à lait/café - Kaffeekanne - Cafetera

Cod. 509557..

| Lt   | tz/cup | Master | Euro         |
|------|--------|--------|--------------|
| 0,35 | 3      | 10     | <b>53,10</b> |
| 0,50 | 6      | 10     | <b>62,20</b> |
| 1    | 12     | 5      | <b>77,00</b> |
| 1,8  | 24     | 6      | <b>88,70</b> |

## TEIERA MAGNA

Tea pot - Théière - Teekanne - Tetera

Cod. 509569..



| Lt   | tz/cup | Master | Euro         |
|------|--------|--------|--------------|
| 0,25 | 2      | 10     | <b>58,00</b> |
| 0,50 | 4      | 10     | <b>62,50</b> |
| 0,75 | 6      | 6      | <b>69,30</b> |
| 1    | 8      | 6      | <b>79,30</b> |

## LATTIERA MAGNA

Milk pot - Pot à lait - Milchkanne - Lechera

Cod. 509571..



| Lt   | tz/cup | Master | Euro         |
|------|--------|--------|--------------|
| 0,15 | 1      | 20     | <b>25,00</b> |
| 0,25 | 2      | 20     | <b>27,30</b> |
| 0,35 | 3      | 20     | <b>29,30</b> |
| 0,50 | 6      | 6      | <b>39,30</b> |
| 1    | 12     | 6      | <b>76,10</b> |
| 1,8  | 24     | 6      | <b>91,10</b> |

## ZUCCHERIERA MAGNA

Sugar bowl - Sucrier - Zuckerdose - Azucarero

Cod. 509579..



| Lt   | tz/cup | Euro         |
|------|--------|--------------|
| 0,35 | 4      | <b>31,10</b> |
| 0,50 | 8      | <b>35,60</b> |





## CAFFETTIERA BELLA

Coffee pot - Pot à lait/café - Kaffeekanne - Cafetera

Cod. 557600..

| Lt   | tz/cup | Master | Euro  |
|------|--------|--------|-------|
| 0,25 | 3      | 6      | 42,20 |
| 0,50 | 6      | 6      | 49,60 |
| 1    | 12     | 6      | 60,80 |



## TEIERA BELLA

Tea pot - Théière - Teekanne - Tetera

Cod. 557640..

| Lt   | tz/cup | Master | Euro  |
|------|--------|--------|-------|
| 0,15 | 1      | 6      | 38,80 |
| 0,25 | 2      | 6      | 45,20 |
| 0,50 | 4      | 6      | 51,90 |



## LATTIERA BELLA

Milk pot - Pot à lait - Milchkanne - Lechera

Cod. 557670..

| Lt   | tz/cup | Master | Euro  |
|------|--------|--------|-------|
| 0,15 | 1      | 6      | 27,20 |
| 0,25 | 3      | 6      | 31,20 |
| 0,50 | 6      | 6      | 35,80 |
| 1    | 12     | 6      | 44,40 |



## ZUCCHERIERA BELLA

Sugar bowl - Sucrier - Zuckerdose - Azucarero

Cod. 557621..

| Lt   | tz/cup | Master | Euro  |
|------|--------|--------|-------|
| 0,20 | 4      | 6      | 29,60 |
| 0,40 | 8      | 6      | 38,80 |



# Serie Conica



## CAFFETTIERA CONICA

*Coffee pot - Pot à lait/café - Kaffeekanne - Cafetera*

Cod. 509560..

| Lt   | Euro  |
|------|-------|
| 0,33 | 19,10 |
| 0,60 | 26,90 |
| 1    | 34,70 |
| 1,5  | 46,10 |
| 2    | 52,30 |
| 3    | 77,20 |



## TEIERA CONICA

*Tea pot - Théière - Teekanne - Tetera*

Cod. 509567..

| Lt   | Euro  |
|------|-------|
| 0,36 | 19,10 |
| 1,25 | 30,80 |



## LATTIERA CONICA

*Milk pot - Pot à lait - Milchkanne - Lechera*

Cod. 509573..

| Lt   | Euro  |
|------|-------|
| 0,02 | 6,70  |
| 0,10 | 8,00  |
| 0,20 | 12,40 |
| 0,33 | 16,90 |
| 0,60 | 21,20 |
| 1,00 | 29,50 |
| 1,50 | 43,90 |
| 2,00 | 45,10 |
| 3,00 | 71,20 |



inox  
18/10



# Bar

Utensils Articles de bar Barartikel Menaje de cafeteria



## COLINO BAR 2 REBBI PESANTE INOX 18/10

*Cocktail strainer heavy - Passoire à cocktail*

*Cocktailsieb - Filtro para cocktail*

Cod. 78500381

**Euro 4,80**



## COLINO BAR 2 REBBI LARGO

*Cocktail strainer large - Passoire à cocktail*

*Cocktailsieb - Filtro para cocktail*

Cod. 78500380

**Euro 6,10**



## COLINO BAR SEMPLICE

*Cocktail strainer 2 mm - Passoire à cocktail*

*Cocktailsieb - Filtro para cocktail*

Cod. 78500385

**Euro 8,00**



## COLINO COCKTAIL ELLISSE

*Cocktail strainer - Passoire à cocktail*

*Cocktailsieb - Filtro para cocktail*

Cod. 50951700

| cm   | master | Euro |
|------|--------|------|
| 22,5 | 24     | 8,00 |



## COCKTAIL SHAKER 2 PZ

Shaker - Shaker

Shaker - Coctelera

Cod. 78500301



| Lt   | Euro  |
|------|-------|
| 0,63 | 21,00 |

## COCKTAIL SHAKER DE LUXE INOX 18/10

Shaker - Shaker

Shaker - Coctelera

Cod. 78500300



| Lt   | Euro  |
|------|-------|
| 0,35 | 12,40 |

## SHAKER BOSTON INOX 18/10

Shaker - Shaker

Shaker - Coctelera

Cod. 78500307



| Lt   | Euro  |
|------|-------|
| 0,50 | 13,10 |

## SHAKER INOX 18/10

Shaker - Shaker

Shaker - Coctelera

Cod. 50954206



| Lt   | master | Euro  |
|------|--------|-------|
| 0,60 | -      | 46,20 |

inox  
18/10

Bar



### SPREMI LIME INOX 18/10

*Lime squeezer - lime squeezer  
Saftpresse - exprimidor de limón*

Cod. 78500305

Euro 2,30



### SPREMIAGRUMI

*Citrus squeezer - Presse-citron - Zitronenpresse - Exprimidero*

Cod. 50953C00

| master | Euro |
|--------|------|
|--------|------|

|   |       |
|---|-------|
| 6 | 22,10 |
|---|-------|



### PORTA TOVAGLIOLI

*Napkin holder - porte-serviettes  
Serviettenhalter - Servilletero*

Cod. 55014300

| cm | Euro |
|----|------|
|----|------|

|          |      |
|----------|------|
| 11,5X8,5 | 5,40 |
|----------|------|



### PORTA BUSTINE

*Sugar display - Porte-sachets de thé et sucre  
Serviertablett Zucker/Tee - porta sobres azucar*

Cod. 55014400

| cm | Euro |
|----|------|
|----|------|

|          |      |
|----------|------|
| 10,5x5,5 | 5,10 |
|----------|------|

**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 | 66,40 |

**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   | 55,20 |

**SPILLONE PORTA SCONTRINI***Bill spike - Epingle porte-tickets**Couponnadel - Aguja porta tickets***Cod. 50916500**

| master | Euro |
|--------|------|
| 48     | 5,90 |





### TAPPO CHAMPAGNE INOX 18/10

Champagne stopper inox 18/10 - Bouchon inox 18/10  
Champagneverschluss inox 18/10 - Tapón champan inox 18/10

Cod. 50953305

| master | Euro  |
|--------|-------|
| -      | 14,20 |



### TAPPO VINO PVC

Pvc wine stopper - Bouchon vin PVC  
Weinverschluss - Tapón vino pvc

| Cod.     | colour   | Euro |
|----------|----------|------|
| 50953306 | yellow   | 5,60 |
| 50953307 | bordeaux |      |



### CAVATAPPI PROFESSIONALE

Professional corkscrew - Tire-bouchon  
Profikorkenzieher - Sacacorchos

Cod. 50953B00

| master | Euro |
|--------|------|
| 60     | 3,50 |



### CHIUDIBOTTIGLIA INOX

Stainless steel bottle stopper - Bouchon en inox  
Edelstahlflaschenverschluss - Tapon de inox

Cod. 50953A00

| master | Euro |
|--------|------|
| 60     | 6,00 |

### CUCCHIAINO MOKA INOX ECONOMICO

Moka spoon - Cuillère à moka  
Mokkalöffel - Cucharita moka

| Cod.     | master | Euro |
|----------|--------|------|
| 199000CH |        |      |
| 19900008 | 600    | 0,40 |





## FORCHETTINA ANTIPASTO INOX

Hors d'oeuvre fork - Fourchette hors d'oeuvre

Vorspeisegabel - Tenedor

Cod. 19800009

master Euro

120 0,70



## FORCHETTA CARNE TOSCANA

Meat fork - Fourchette à viande

Fleischgabel - Tenedor carne

Cod. 14200043

master Euro

120 0,90

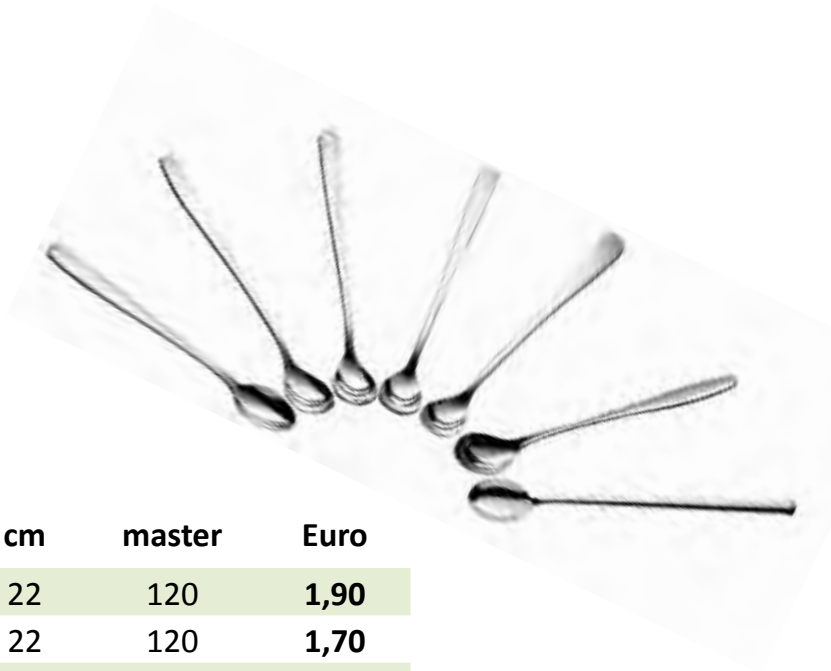


## CUCCHIAIO BIBITA

Soda spoon - Cuillère à cocktail

Limolöffel - Cucharita refresco

| Cod.     | descriz.                      | cm   | master | Euro |
|----------|-------------------------------|------|--------|------|
| 21500036 | GAMMA inox 18/10              | 22   | 120    | 1,90 |
| 18700036 | CAPRI inox                    | 22   | 120    | 1,70 |
| 08100036 | PITAGORA inox 18/10           | 22   | 120    | 2,90 |
| 22300036 | BRASILIA inox 18/10           | 22   | 120    | 2,00 |
| 22400036 | AMERICA inox 18/10            | 22   | 120    | 2,00 |
| 17100036 | BETA inox 18/10               | 22   | 120    | 1,90 |
| 19800036 | ALBA inox                     | 20,5 | 120    | 1,30 |
| 08000036 | BYRON inox 18/10              | 22   | 120    | 2,90 |
| 081000CG | PITAGORA inox 18/10 (antisc.) | 30   | -      | 5,40 |
| 20300036 | SYNTHESIS inox 18/10          | 22,1 | 120    | 2,30 |
| 16900036 | PALACE inox 18/10             | 22   | 120    | 2,30 |



## DOSATORE DOPPIO ELLISSE

(1 oz - 2 oz)

Double jigger - Doseur double

Doppeldosiereinrichtung - Dosificador doble

Cod. 50951600



| cm | master | Euro |
|----|--------|------|
| 23 | 12     | 8,10 |

## MIXER ELLISSE

Mixer - Mélangeur

Mixer - Mezllador

Cod. 50951800



| cm | master | Euro |
|----|--------|------|
| 25 | 24     | 3,70 |

## SESSOLA

Ice/sugar big spoon - cuillère à farine et glaçons

Serviertablett Zucker/Tee - Librador

| Cod.     | Lt    | Euro  |
|----------|-------|-------|
| 78500315 | 0,06  | 6,40  |
| 78500317 | 0,250 | 9,20  |
| 78500318 | 0,500 | 15,10 |
| 78500319 | 0,700 | 15,60 |



New

## Gelateria

### DOSATORE MANICO VUOTO

H-H ice cream soop - portionneur pour glace

Eisportionierer - dosificador helado mango hueco

| Cod.     | misura | Euro  |
|----------|--------|-------|
| 78500396 | medum  | 14,10 |
| 78500397 | big    | 14,90 |



## SPATOLA PER GELATO INOX

Ice cream spatula - Spatule à glace

Eisspachtel - Paleta para helado

Cod. 50952800

| cm   | master | Euro |
|------|--------|------|
| 18,5 | 100    | 4,10 |



## 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    | 5,30 |
| 50952602 | blue   |    |        |      |
| 50952603 | yellow |    |        |      |
| 50952604 | green  |    |        |      |
| 50952605 | white  |    |        |      |
| 50952606 | rose   |    |        |      |
| 50952607 | black  |    |        |      |

## 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    | 2,90 |
| 50952708 | transparent |    |        |      |



## SPATOLA PER GELATO CON MANICO IN PLASTICA

*Ice cream spatula with plastic handle*  
*Spatule à glace avec manche en plastique*  
*Eisserver mit Kunststoffgriff*  
*Paleta para helado con mango de plástico*



| Cod.     | colour | cm | master | Euro |
|----------|--------|----|--------|------|
| 50952701 | white  | 30 | 100    | 7,30 |
| 50952702 | green  |    |        |      |
| 50952703 | red    |    |        |      |

## DOSATORE GELATO

*Ice cream scoop - Doseur pour glace*  
*Eisportionierer - Dosificador helado*



| Cod.     | cm  | master | Euro  |
|----------|-----|--------|-------|
| 79004018 | 4,1 | 12     | 11,70 |
| 79004020 | 5,0 | 12     | 12,70 |
| 79004022 | 6,3 | 12     | 13,20 |



## PALETTA GELATO

*Ice cream spoon - Cuillère à glace*  
*Eislöffel - Cuchara parar helado*

| Cod.     | descriz.             | cm   | master | Euro |
|----------|----------------------|------|--------|------|
| 19900022 | 50/P inox            | 13,2 | 120    | 0,90 |
| 17100022 | BETA inox 18/10      | 13,6 | 120    | 1,20 |
| 21500022 | GAMMA inox 18/10     | 13,6 | 120    | 1,20 |
| 22400022 | AMERICA inox 18/10   | 13,1 | 120    | 1,30 |
| 22300022 | BRASILIA inox 18/10  | 13,1 | 120    | 1,30 |
| 22600022 | SIRIO inox 18/10     | 13,7 | 120    | 1,60 |
| 08100022 | PITAGORA inox 18/10  | 13,6 | 120    | 2,00 |
| 05900022 | PALLADIUM inox 18/10 | 14,2 | 120    | 2,00 |
| 16900022 | PALACE inox 18/10    | 14,4 | 120    | 1,70 |
| 08300022 | BAGUETTE inox 18/10  | 13,7 | 120    | 2,00 |

## PIATTINO CASSATA LISCIO

*Ice cream plate - Plat à cassate*

*Cassata platte - Platile*

Cod. 50952013

| Ø cm | master | Euro |
|------|--------|------|
| 13   | -      | 7,50 |



## PIATTINO PER COPPA BORDATO

*Edged plate - Plat bordé*

*Eisschale Untersatz - Platile*

Cod. 50952113

| Ø cm | master | Euro |
|------|--------|------|
| 13   | -      | 6,20 |



## 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      | 10,80 |



## COPPA GELATO GAMBO BASSO

*Ice cream goblet - Coupe à glace*

*Eisschale niedrig - Copa para helado*

Cod. 50950210

| Ø cm | master | Euro |
|------|--------|------|
| 10   | 6      | 6,90 |



## COPPA GELATO GAMBO ALTO CILINDRICO

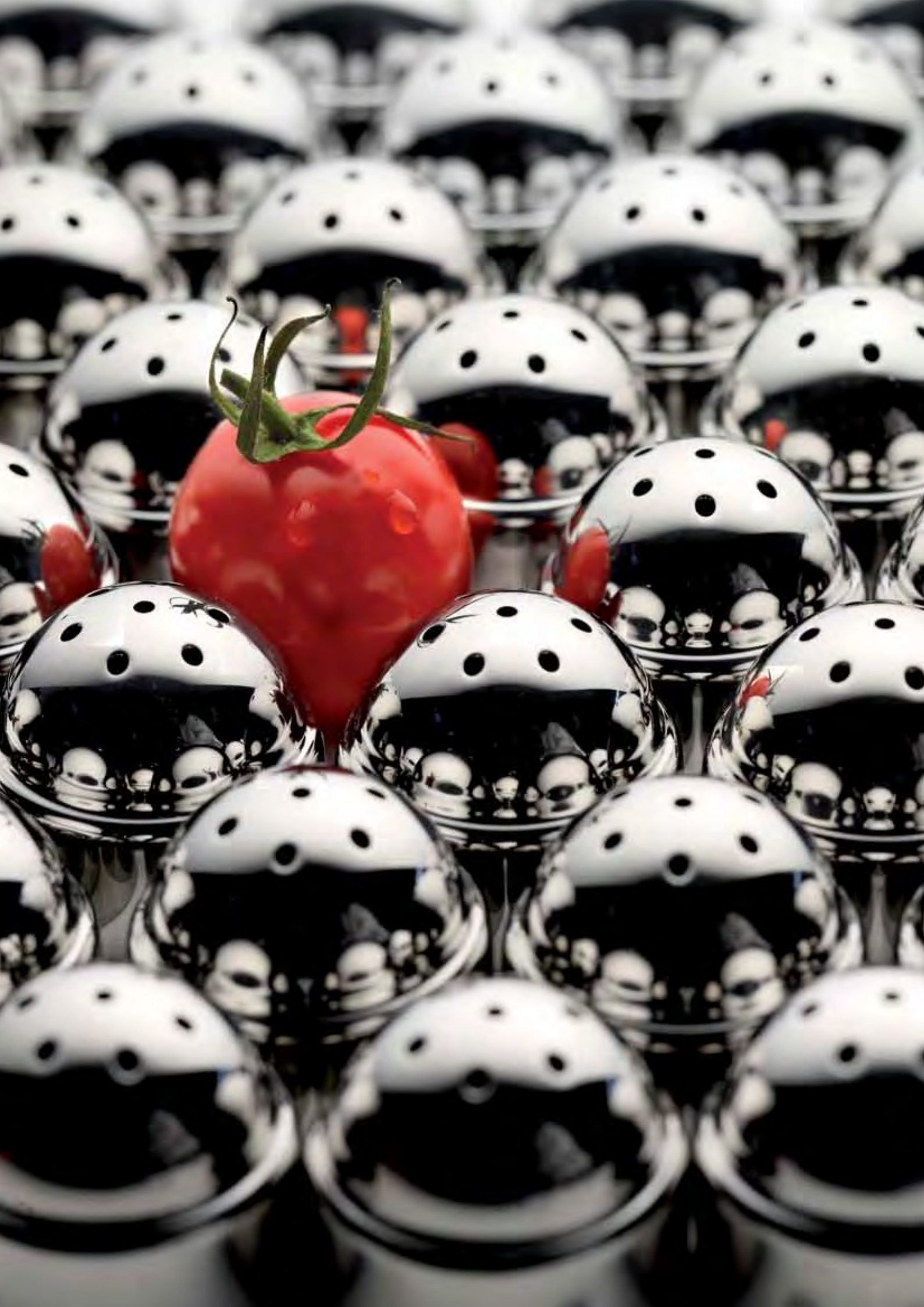
*Ice cream goblet - Coupe à glace*

*Eisschale hoch - Copa para helado*

Cod. 509504..

| Ø cm | master | Euro |
|------|--------|------|
| 9    | 6      | 9,50 |
| 10   | 6      | 9,60 |





# *Ricambi*

Spare parts

Pièces de rechanges

Ersatzteile

Piezas de repuesto



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



Garantito per lavastoviglie  
Dishwasher safe  
Inalterable dans lave-vaisselle  
Spelmaschinenfest  
Apto para lavavajillas

# Ricambi Buffet

Spare parts for buffet line   Pièce de rechange pour ligne buffet   Ersatzteile für buffet line  
repuestos para linea buffet



## CUPOLA TONDA

*Dome lid - Cloche ronde*

*Rolltop - Campana*

**Cod. 97150111**

**cm          Euro**

**47,5          59,10**



## CUPOLA RETTANGOLARE

*Rectangular dome lid - Cloche rectangulaire*

*Rolltop - Campana rectangular*

**Cod. 97150112**

**cm          Euro**

**53          59,10**

## BACINELLA 1/1 h 20 CON FORCELLA D'APPOGGIO

*Basin mod 1/1 with fork bearing - Bac 1/1 h cm 20, avec appuis*

*Schuessel mit Stuetzen 1/1 h 20 - Bandeja 1/1 con pernos*

**Cod. FBAF1120**

**cm          Euro**

**53          28,90**



## CIOTOLA

*Bowl - Bol - Schüssel - Bol*

**Cod.          Ø cm          Euro**

**97200080          23          5,90**

**97200082          26          9,40**

**97200091          31,5          10,70**





# Buffet

## COPERCHIO APRIBILE

Openable lid - Couvercle ouvrant  
Schrnierdeckel - Tapa abrible

| Cod.     | Ø cm | Euro  |
|----------|------|-------|
| 97200081 | 23   | 27,00 |
| 97200083 | 26   | 30,60 |



## FORNELLETTO INOX

Heater - Fourneau  
Kocher - Quemadores

Cod. 97200078

| cm   | h cm | Euro |
|------|------|------|
| 9-18 | 6,5  | 8,90 |



## 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    | 171,40 |

## CIOTOLA INTERNA CENTRALE

Central bowl - Coupe intérieure centrale  
Innere, zentralschüssel - Cuenco interior central

Cod. 97150104

| Ø cm | h cm | Euro  |
|------|------|-------|
| 19   | 9    | 22,20 |

## SETTORE INTERNO 1/5

Internal sector - Secteur intérieur  
Einsatz runde Schale - Medialuna interior

Cod. 97150105

| cm | h cm | Euro  |
|----|------|-------|
| 28 | 14   | 30,20 |





## CONTENITORE ISOLANTE CON COLONNA REFRIGERANTE

*Dispenser tank - Récipient isolant*

*Isolierbehälter - Porte aislante*

| Cod.     | Ø cm | Euro   |
|----------|------|--------|
| 97150038 | 16   | 91,80  |
| 97150039 | 20   | 107,10 |



## GLACETTE REFRIGERANTE (cm 26x21)

*Refrigerating brick - Briquette réfrigérante*

*Kühlakku - Refrigerado*

Cod. 97150169

Euro 4,90



## BROCCA IN VETRO

*Jug - Carafe*

*Krüge - Jarra*

Cod. 97200097

| Lt  | Euro  |
|-----|-------|
| 1,5 | 32,00 |



## RICAMBIO CARAFFA TERMICA

*Vacuum jug*

Cod. 97100110

Euro 9,00



## TAGLIERE IN POLIETILENE

*Polyethylene chopping board - Planche à découper en polyéthylène*

*Polyethylen Schneidebrett- Tabla en polietileno*

Cod. 97150174

Euro 76,50



## TAGLIERE IN FAGGIO

*Beechwood board - Hachoir en hêtre*

*Küchenbrett aus Buche - Tabla de haya*

Cod. 97150115

Euro 37,00

# Buffet

## RESISTENZA 220 VOLTS 240 WATT PER DISTRIBUTORE BEVANDE CALDE

220 v 240 w electric resistance for hot drinks dispensers

Résistance électrique 220 v – 240 w pour distributeurs de boissons chaudes

220 v 240 w elektrischer Widerstand für Spender von warmen Getränken

Resistencia eléctrica 220 v – 240 w para distribuidores de bebidas calientes

Cod. 97150119

Euro 203,10



## RESISTENZA 220 VOLTS 700 WATT PER CHAFING DISH

220 v 700 w electric resistance for chafing dish

Résistance électrique 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 216,30



## RESISTENZA 220 VOLTS 50 WATT PER VASSOIO BRIOCHES

220 v 50 w electric resistance for heating tray for brioches

Résistance électrique 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 bandeja para bollería

Cod. 97150770

Euro 192,90



## RUBINETTO SMONTABILE INTERAMENTE IN PPL

per distributore bevande calde

PPL faucet for hot drink dispenser

Robinet démontable complètement en PPL pour distributeur boisson

Abnehmbarer hahn ganz aus PPL

Grifo desmontable completamente de PPL

Cod. 97150221

Euro 61,60



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. Handspülen und Abtrocknen.

La tabla de haya está garantizada de conformidad con las leyes, está tratada para no absorber olores ni humedad. Lavarla a mano y secarla cuidadosamente.

# Ricambi oliere e formaggere Pitagora

Spare parts for cruet sets and cheese bowls    Pièce de rechange pour ménagères  
Ersatzteile für Menage und Käsedose    Repuestos para vinagreras y queseras



## VETRO OLIERA

Oil / vinegar glass - Burette - Ersatzflasche für  
essig/öl - Ampolla

Cod. 97200040 Euro 9,20



## SALVAGOCCIA

Plastic drop-catcher - Protège-goutte  
Ausgiesser plastik essig/öl - Impide-gotas

Cod. 97200054 Euro 1,40



## 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 3,20



## VETRO SALE E PEPE

Salt/pepper glass - Salière - Ersatzglas pfeffer/salz - Salero

Cod. 97200045 Euro 4,50



## 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 3,10



## 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 pimienta de acero inoxidable

Cod. 97200051 Euro 3,10



## 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 empaquetados

Cod. 97200053 Euro 2,70



## VETRO PER FORMAGGERA

Cheese bowl glass - Verre pour fromagère - Glas für käsedose -  
Cristal para quesera

Cod. 97200050 Euro 6,10

# Ricambi oliere Bella

## VETRO PER OLIERA

Oil glass - Burette - Menage - Ampolla

Cod. 97200110 Euro 3,10

## VETRO PER SALE/PEPE

Vinegar glass - Burette - Menage - Ampolla

Cod. 97200111 Euro 2,00

## CAPPUCCIO PER AMPOLLE OLIERA

Cup for oil/vinegar glass - Capuchon pour burette - Metallkappe - Capuchón ampolla

Cod. 97200112 Euro 7,10

## CAPPUCCIO PER SALE E PEPE

Salt cup for salt/pepper glass - Capuchon pour salière

Salzsteuerkappe aus Stahl - Capuchón salero

Cod.97200113 Euro 2,90



# Ricambi oliere e formaggere

## VETRO OLIERA

Oil/vinegar glass - Burette - Menage - Ampolla

Cod. 97200060

Mod.

Euro

Nouvelle Cousine / Progetto

6,40



## SALVAGOCCIA

Plastic drop-catcher - Protège-goutte - Stöpsel - Protector de gotas

Cod. 97200062

Mod.

Euro

Nouvelle Cousine / Progetto

0,80



## 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 Cousine / Progetto

2,90



## SALINO

Salt/pepper glass - Salière - Salzstreuer - Salero

Cod. 97200061

Mod.

Euro

Nouvelle Cousine / Progetto

1,70



# Ricambi per oliere e formaggi

## 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 Cousine / Progetto

**2,70**

## 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 pimienta/palillos de acero inoxidable*

**Cod. 97200057**



**Mod.**

**Euro**

Nouvelle Cousine / Progetto

**2,70**

## 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 Cousine / Progetto

**2,70**

## VETRO PER FORMAGGERA

*Cheese bowl glass*

*Verre pour fromagère*

*Glas für Käsedose*

*Cristal para quesera*

**Cod. 97200035**



**Mod.**

**Euro**

Nouvelle Cousine / Progetto

**2,00**

# Ricambi per pentola a pressione Professionale e Star

Spare parts for pressure cookers - Pieces de rechange pour marmites a pression  
Ersatzteile für Schnellkochtopf - Repuestos para olla a presión a ponte

## COPERCHIO PENTOLA COMPLETO

Lid for pressure cooker  
Couvercle complet pour marmite à pression  
Deckel komplett für Schnellkochtopf  
Tapa para olla a presión completa

| Cod.     | Ø cm | Euro  |
|----------|------|-------|
| 30595014 | 22   | 57,10 |
| 30595015 | 24   | 63,80 |



## POMOLO COPERCHIO

Lid knob - Pommeau pour couvercle  
Deckelknopf - Pomo tapa

Cod. 971500P1

Euro 7,80



## MANIGLIA PENTOLA

Pot handle - Poignee pour marmite  
Topfhandgriff - Asa oll

Cod. 97100222

Euro 6,30



## VALVOLA SFIATO

Relief valve - Soupape de decharge de la vapeur  
Entlüftungsventil - Válvula de alivio

Cod. 971500P4

Euro 8,80



## GUARNIZIONE COPERCHIO

Lid rubber-ring - Garniture pour couvercle  
Deckeldichtung - Guarnición tapa

| Cod.     | Ø cm | Euro |
|----------|------|------|
| 971500P6 | 22   | 2,30 |
| 97150008 | 24   | 8,40 |



## VITE CUSCINETTO PER POMOLO

Bearing with screw - Coussinet avec de  
Zwischenlegscheibe - Cojinete con tornillo

Cod. 97150001

Euro 4,90



## VITE INTERNA PER COPERCHIO

Lid internal screw - Vis intérieure couvercle  
Interne Schraube-Deckel - Tornillo interior tapa

Cod. 97150003

Euro 6,30



## PREMICOPERCHIO

Lid stopper - Presse couvercle  
Deckelhalterung - Prensa tapa

| Cod.     | Ø cm | Euro  |
|----------|------|-------|
| 971500P5 | 22   | 25,20 |
| 97150004 | 24   | 25,20 |



## PORTA VALVOLA DI SFIATO

Valve - Soupape  
Ventil komplett - Válvula

Cod. 97150000

Euro 4,80



## VALVOLA DI SICUREZZA CON GUARNIZIONE

Safety valve - Soupape de surete  
Sicherheitsventil - Válvula de seguridad

Cod. 971500P2

Euro 4,40



# Ricambi per pentola a pressione Classica

Spare parts for pressure cookers Pieces de rechange pour marmites a pression  
Ersatzteile für Schnellkochtopf Repuestos para olla a presión a ponte





# Ricambi per pentola a pressione Classica

## GUARNIZIONE MOD. 4/6 Lt

4/6 l silicone gasket - joint silicone  
Gummidichtung - junta

Cod. 97150390

Euro 5,30

## GUARNIZIONE MOD. 8/10 Lt

8/10 l silicone gasket - joint silicone  
Gummidichtung - junta

Cod. 97150391

Euro 5,80

## VALVOLA DI FUNZIONAMENTO

Working valve - soupape autocuiseur  
Funktionsventil - válvula de  
funcionamiento

Cod. 97150392

Euro 5,30

## POMOLO COMPLETO

Knob set - pommeau complet autocuiseur  
Drehknopf komplett - Pomo completo

Cod. 97150394

Euro 2,60

## SET 2 MANIGLIE CON VITI

Body handle set with screws  
set deux anses lat de cuve plus vis  
Griffset 2tlg mit Schrauben  
set de 2 mangos con tornillo

Cod. 97150395

Euro 3,20

## ANELLINO PER FISSAGGIO POMOLO

chimney set - bague de fixation pommeau  
Haltering für Drehknopf - Anilla para fijación  
pomo

Cod. 97150396

Euro 2,10

## VALVOLA DI SICUREZZA

Safety valve - soupape de securite  
Sicherheitsventil - válvula de seguridad

Cod. 97150393

Euro 5,30



# Efficient

Ricambi per pentole Spare parts for cookers Pieces de rechange pour marmites  
Ersatzteile für topf Repuestos para olla

## MANICO NERO PER PADELLE

Black handle for pans - Poignée noire pour les casseroles  
schwarzer Griff für Bratpfanne - Mango negro de sartenes

Cod. 97100240



| Ø cm | Euro |
|------|------|
|------|------|

|    |      |
|----|------|
| 30 | 3,40 |
|----|------|

## MANICO NERO PER PADELLE

Black handle for pans - Poignée noire pour les casseroles  
schwarzer Griff für Bratpfanne - Mango negro de sartenes

Cod. 97100241



| Ø cm | Euro |
|------|------|
|------|------|

|             |      |
|-------------|------|
| 22/24/26/28 | 3,40 |
|-------------|------|

## MANICO NERO PER PADELLE

Black handle for pans - Poignée noire pour les casseroles  
schwarzer Griff für Bratpfanne - Mango negro de sartenes

Cod. 97100242



| Ø cm | Euro |
|------|------|
|------|------|

|          |      |
|----------|------|
| 16/18/20 | 2,80 |
|----------|------|

## POMOLO COPERCHIO VETRO

Lid knob - Pommeau pour couvercle  
Deckelknopf - Pomo tapa

Cod. 97100243



| Euro |
|------|
|------|

|      |
|------|
| 3,00 |
|------|

## DADO SOSTEGNO MANICO

Nut of handle - Perno des manche  
Mutter Griff - Boulon de mango s

Cod. 97100244



| Euro |
|------|
|------|

|      |
|------|
| 2,40 |
|------|

# 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 è 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, è 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 è 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.

**Ordine Minimo** L'ordine minimo è di euro 250,00.

**Resa e Trasporto In Italia** su richiesta:

Da euro 250,00 a 1000,00 spesa fissa per gestione ordine e trasporto in porto franco euro 40,00

Oltre 1000,00 euro addebito trasporto in percentuale fatturato come segue:

Area Nord 1,5% del valore della fattura

Area centro 2,5% del valore della fattura

Area Sud 3% del valore della fattura

Isole 4% del valore della fattura

Qualora fosse richiesta la sponda idraulica verrà riaddebitato 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 penalty.*

**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 explicitly 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** 250,00 euros.



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## posate flatware

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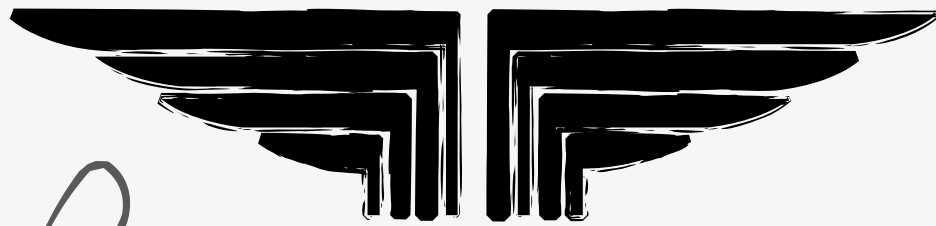
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# Note

# *Note*



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