



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

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

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

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

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

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

REFUERZO: Cabezal cónico para un agarre cómodo y seguro.

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

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

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



PACKAGING BOX

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

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

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

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

Cocina / Kitchen

Marble / Marble

Corte / Cuchillos de cocina
Cutting / Kitchen knives



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

| REF. | HQ3A (mm) | L (mm) | UE / MOQ |
|------|-----------|--------|--------------------|
| 8108 | 200/8" | 320 | 1-6-36-144-432 / 6 |



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

| REF. | HQ3A (mm) | L (mm) | UE / MOQ |
|------|-----------|--------|--------------------|
| 8117 | 250/10" | 380 | 1-6-36-144-432 / 6 |



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

| REF. | HQ3A (mm) | L (mm) | UE / MOQ |
|------|-----------|--------|--------------------|
| 8112 | 125/5" | 230 | 1-6-48-192-384 / 6 |



Cuchillo verduras
Utility knife
Couteau à légumes
Coltello multiuso
Universalmesser

| REF. | HQ3A (mm) | L (mm) | UE / MOQ |
|------|-----------|--------|--------------------|
| 8113 | 125/5" | 230 | 1-6-48-192-384 / 6 |



Cuchillo fileteador
Carving knife
Couteau à filet
Coltello per affettare
Tranchiermesser

| REF. | HQ3A (mm) | L (mm) | UE / MOQ |
|------|-----------|--------|--------------------|
| 8109 | 200/8" | 320 | 1-6-36-144-432 / 6 |



Cuchillo panero
Bread knife
Couteau à pain
Coltello pane
Brotmesser

| REF. | HQ3A (mm) | L (mm) | UE / MOQ |
|------|-----------|--------|--------------------|
| 8110 | 200/8" | 320 | 1-6-36-144-432 / 6 |



Cuchillo chuletero
Steak knife
Couteau à steak
Coltello per bistecca
Steakmesser

| REF. | HQ3A (mm) | L (mm) | UE / MOQ |
|------|-----------|--------|--------------------|
| 8114 | 115/4,5" | 220 | 1-6-48-192-384 / 6 |



Cuchillo Mondador
Paring knife
Couteau d'office
Coltello sbucciatore
Schälmesser

| REF. | HQ3A (mm) | L (mm) | UE / MOQ |
|------|-----------|--------|--------------------|
| 8115 | 80/3,5" | 190 | 1-6-48-192-384 / 6 |



Cuchillo Santoku
Santoku knife
Couteau Santoku
Coltello Santoku
Santoku messer

| REF. | HQ3A (mm) | L (mm) | UE / MOQ |
|------|-----------|--------|--------------------|
| 8111 | 180/7" | 300 | 1-6-36-144-432 / 6 |



Cuchillo jamonero
Slicing knife
Couteau à jambon
Coltello da prosciutto
Schinkenmesser

| REF. | HQ3A (mm) | L (mm) | UE / MOQ |
|------|-----------|--------|--------------------|
| 8116 | 260/10" | 385 | 1-6-36-144-432 / 6 |



Cuchillo deshuesador
Boning knife
Couteau de désossage
Coltello disossato
Ausbeinmesser

| REF. | HQ3A (mm) | L (mm) | UE / MOQ |
|------|-----------|--------|--------------------|
| 8118 | 200/7,8" | 280 | 1-6-36-144-432 / 6 |



Chaira
Sharpening stell
Fusil
Acciaini
Skärpstål

| REF. | HQ3A (mm) | L (mm) | UE / MOQ |
|------|-----------|--------|--------------------|
| 8119 | 200/7,8" | 325 | 1-6-36-144-432 / 6 |



Corte / Accesorios de corte
Cutting / Cutting accessories



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

| REF. | L(mm) | H(mm) | UE / MOQ |
|------|-------|-------|--------------------|
| 8471 | 460 | 67 | 1-6-12-144-432 / 6 |



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

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



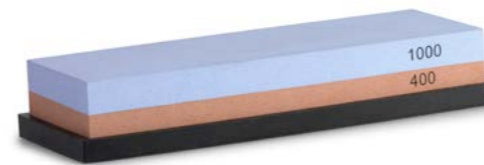
Imán PP
PP magnetic bar
Porte-couteaux magnetic PP
Barra magnetica PP
Magnet-messerhalter PP

| REF. | L(mm) | H(mm) | UE / MOQ |
|------|-------|-------|--------------------|
| 8472 | 550 | 50 | 1-6-12-144-432 / 6 |



Afilador mango
Two stage knife sharpener
Affûteur couteau
Arrotino
Messerschärfer mit griff

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



Piedra afilar
Whetstone
Pierre à aiguiser
Cote
Messerschärfer stein

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



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

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