



Los cuchillos de la línea IBÉRICA pueden ser utilizados para cortar o filetear gracias a su fino espesor.

Esta gama presenta un mango moderno, ergonómico y antideslizante que garantiza un mayor confort y seguridad en su uso.

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



Macheta 180
 Cleaver 180
 Couperet 180
 Mannaietta 180
 Hackmesser 180

REF.	HQ3A (mm)	L(mm)	UE / MOQ
● 10088	180/7"	300	1-12-12-0-0 / 12



Hachuela 250
 Cleaver 250
 Couperet 250
 Mannaietta 250
 Hackmesser 250

REF.	HQ3A (mm)	L(mm)	UE / MOQ
● 10089	250/10"	345	1-12-12-0-0 / 12



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

REF.	HQ3A (mm)	L(mm)	UE / MOQ
● 10090	220/8'6"	315	1-6-6-0-0 / 6



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

REF.	HQ3A (mm)	L(mm)	UE / MOQ
● 10091	280/11"	362	1-6-6-0-0/6