

ACERO:
AUS8

DUREZA:
HRC 58±2

POM
PLASTIC
MANGO



NEW



Cuchillo santoku
Santoku zen knife
Couteau santoku
Coltello santoku
Santoku-Messer

REF.	HO3A (mm)	L (mm)	€	UE / MOQ
10968	165	295		1-6-36-0-0/1



Cuchillo puntilla
Peeling knife
Couteau éplucheur
Coltello da cucina professionale
Schälmesser

REF.	HO3A (mm)	L (mm)	€	UE / MOQ
10964	90	205		1-6-36-0-0/1



Cuchillo fileteador
Slice knife
Couteau tranche
Coltello fetta
Tranchiermesser

REF.	HO3A (mm)	L (mm)	€	UE / MOQ
10966	180	290		1-6-36-0-0/1



Cuchillo verduras
Vegetable knife
Couteau à légumes
Coltello per verdure
Gemüsemesser

REF.	HO3A (mm)	L (mm)	€	UE / MOQ
10965	145	275		1-6-36-0-0/1



Cuchillo chef
Chef's knife
Couteau chef
Coltello chef
Küchenmesser

REF.	HO3A (mm)	L (mm)	€	UE / MOQ
10967	210	335		1-6-36-0-0/1



Cuchillo nakiri
Nakiri knife
Couteau nakiri
Coltello nakiri
Nakiri messer

REF.	HO3A (mm)	L (mm)	€	UE / MOQ
10969	165	295		1-6-36-0-0/1



Cuchillo fileteador
Sharpening stell
Fusil
Acciaini
Tranchiermesser

REF.	HO3A (mm)	L (mm)	€	UE / MOQ
10970	240	365		1-6-36-0-0/1