



AGROŠTERN
Kvaliteta za dobro ceno

1006.16 Francese

Butcher
Boucher

size: 1006.16 cm
1006.18 cm
1006.22 cm
1006.27 cm
1006.33 cm



1036.33 Francese seghettato

Fish - Serrated edge
Poisson - Lame dentelé

size: 1036.33 cm



1016.18 Danese

Legging
Dépecer

size: 1016.18 cm



1026.20 Affettare

Slicing
Trancheur

size: 1026.20 cm
1026.24 cm
1026.33 cm
1026.36 cm



1046.22 Largo

Pig skinning
Lame large

size: 1046.22 cm



1066.14 Scannare

Sticking
Saigner / Denerveur

size: 1066.14 cm
1066.18 cm
1066.22 cm



1076.16 Filettare pesce

Flex. fillet knife
Filet de sole

size: 1076.16 cm
1076.18 cm
1076.22 cm



1086.16 Disosso Emilia

Boning
Désosser

size: 1086.16 cm



1096.16 Disosso curvo

Curved boning
Dépouiller

size: 1096.16 cm



1106.12 Disosso

Narrow boning
Boucher fin

size: 1106.12 cm
1106.14 cm
1106.16 cm
1106.18 cm
1116.16 cm *



* flessibile / flexible / flexible

1126.28 Colpo 1136.28 Mezzo colpo



Heavy and half heavy knife
Battre - Demis poids

size: 1126.28 cm
1136.28 cm



1146.30 Acciaino



Sharpening steel
Fusil à aiguiser

size: 3606.22 cm
1146.30 cm



1166.30 Acciaino ovale



Oval sharpening steel
Fusil à aiguiser oval

size: 1166.30 cm



1266.20 Cannula per disossare prosciutto



Ham boner
Désosser jambon

size: 1266.20 cm



3006.24 Arrosto

Roast
Rôti

size: 3006.24 cm



3026.24 Pane

Bread
Pain

size: 3026.24 cm
3026.32 cm



3036.26 Pasticciere

Pastry
Pâtissier

size: 3036.26 cm



3046.28 Strettissima

Salmon slicing
Saumon

size: 3046.28 cm



3056.31 Salmone olivato

Indented salmon
Saumon alveolé

size: 3056.31 cm



3066.24 Prosciutto

Ham
Jambon

size: 3066.24 cm
3066.32 cm



3086.25 Pasta

Dough
Pâtes

size: 3086.25 cm



3086.41 Salato largo

Wide salami
Charcuterie large

size: 3086.41 cm



3096.36 Formaggio 2 manici

Twin-handled cheese
Fromage deux manches

size: 3096.36 cm



3106.30 Salato

Salami slicing
Charcuterie

size: 3106.30 cm
3106.33 cm



3126.18 Cucina

Cook's
Chef

size: 3126.18 cm
3126.20 cm
3126.24 cm
3126.30 cm



3126.21 Trinciante

Chef
Chef

size: 3126.21 cm
3126.25 cm



3166.21 Trinciante olivato

Indented chef
Chef alveolé

size: 3166.21 cm
3166.25 cm



3176.21 Trinciante seghettato

Chef serrated edge
Chef lame dentelé

size: 3176.21 cm
3176.25 cm



3136.18 Giapponese

*Japanese
Japonais*

size: 3136.18 cm



3156.18 Giapponese olivato

*Indented japanese
Japonais alveolé*

size: 3156.18 cm



3146.22 Cinese

*Wok
Chinois*

size: 3146.22 cm



3176.16 Smile

*Smile
Smile*

size: 3176.16 cm



3206.18 Pesto

*Hashing
Hacher*

size: 3206.18 cm



3226.16 Falcetta

*Kitchen cleaver
Couperet*

size: 3226.16 cm



3246.07 Spelucchino

*Paring
D'Office*

size: 3246.07 cm
3246.10 cm
3246.12 cm



3256.10 Petty knife

Petty
Petty

size: 3256.10 cm



3336.08 Petty knife

Petty
Petty

size: 3336.08 cm



3276.12 Costata

Steak
Bifsteck

size: 3276.12 cm



3296.12 Pomodoro

Tomato
Tomate

size: 3296.12 cm



3306.06 Verdura

Vegetable
Légumes

size: 3306.06 cm



3316.09 Apriostriche

Oyster opener
Ouvre Huitres

size: 3316.09 cm



3326.03 Castagna

Chestnut
Châtaigne

size: 3326.03 cm



3396.11 Agrumi

*Citrus
Agrumes*

size: 3396.11 cm



3416.11 Snack

*Spreading
Snack*

size: 3416.11 cm



3426.07 Pelapatate

*Potato
Éplucheur pommes de terre*

size: 3426.07 cm



3646.33 Forchettone forgiato

*Forged carving fork
Fourchette de chef*

size: 3646.33 cm



3676.33 Forchettone curvo

*Carving fork
Fourchette de chef courbe*

size: 3676.33 cm



3686.26 Spatola hamburger

*Hamburger spatula
Spatule hamburger*

size: 3686.26 cm



3696.16 Spatola fritto stretta

*Frying spatula
Spatule à frit*

size: 3696.16 cm



3696.17 Spatola fritto

Frying spatula
Spatule à frit

size: 3696.17 cm



3706.15 Spatola lasagne

"Lasagne" spatula
Spatule "lasagne"

size: 3706.15 cm



3716.16 Spatola cucina

Kitchen spatula
Spatule de cuisine

size: 3716.16 cm



3726.15 Spatola torta

Cake spatula
Spatule à gâteau

size: 3726.15 cm



3746.18 Spatola salsa

Sauce spatula
Spatule à sauce

size: 3746.18 cm



3736.27 Spatola cuoco piegata

Offset spatula
Spatule de chef coudée

size: 3736.27 cm



3746.27 Spatola cuoco

Cook's spatula
Spatule de chef

size: 3746.27 cm
3746.30 cm



3756.10 Spatola pizza

Pizza spatula
Spatule "pizza"

size: 3756.10 cm



3806.16 Santoku

Santoku
Santoku

size: 3806.16 cm



3816.16 Deba

Deba
Deba

size: 3816.16 cm



3826.24 Yanagi ba

Yanagi ba
Yanagi ba

size: 3826.24 cm



3836.18 Nakiri

Nakiri
Nakiri

size: 3836.18 cm



3886.21 Forbice cucina inox 21 cm

Stainless steel kitchen scissor
Ciseaux cuisine inox

size: 3886.21 cm



4326.11 Formaggio Pavia

Parmesan cheese
Fromage Parmesan

size: 4326.11 cm



4426.22 Formaggio tenero

Soft cheese
Fromage tendre

size: 4426.22 cm



4436.18 Formaggio zancato

Restaurant cheese
Fromage restaurant

size: 4436.18 cm



3366.12 Formaggio 2 punte

Cheese - two tips
Fromage deux pointes

size: 3366.12 cm



4446.18 Formaggio 2 punte

Cheese - two tips
Fromage deux pointes

size: 4446.18 cm



600602 Verdura / Spelucchino

Vegetable / Paring - Légumes / D'Office

601602 Verdura / Agrumi

Vegetable / Citrus - Légumes / Agrumes

602602 Pomodoro / Spelucchino

Tomato / Paring, Tomate / D'Office

603602 Agrumi / Spelucchino

Citrus / Paring, Agrumes / D'Office



980603 Rotolo cuoco

Chef bag
Trousse chef

size: 980603 - 3 pcs.
980605 - 5 pcs.*
980608 - 8 pcs.*
981608 - 8 pcs.
985605 - 5 pcs.

Rotoli vuoti

Empty bags / Trousses vides:

CNF253 - 3 pcs.
CNF259 - 5 pcs.*
CNF255 - 8 pcs.*
CNF258 - 8 pcs.
CNF260 - 5 pcs.



* interno lavabile / washable interior / intérieur lavable

Sanelli

CATALOGO LINEA SKIN

NOVITÀ

SKIN



LINEA SKIN

La nuova linea Skin abbina la comprovata alta qualità delle lame Sanelli ad un manico completamente nuovo.

Grazie all'impiego di una tecnologia innovativa per la "texturizzazione", la superficie del manico SKIN differisce da qualsiasi altro e offre una presa sicura e confortevole, annullando la sensazione di rigidità. La forma ergonomica è garanzia di sicurezza. Il materiale utilizzato risponde alle severe normative igieniche e di contatto con le sostanze alimentari.

Una linea completa di coltelli che grazie all'ottimo rapporto qualità/prezzo, è l'ideale per ogni tipologia di cucina, professionale o casalinga.

Colori disponibili
Available colours
Couleurs disponibles

- nero / black / noir
- bianco / white / blanc
- rosso / red / rouge
- giallo / yellow / jaune
- blu / blue / bleu
- verde / green / vert

SKIN LINE

The new SKIN line combines the proven high quality of Sanelli's blades with a brand-new handle.

Using an innovative technology that Sanelli calls "texturization", the surface of the SKIN handle differs from any other and offers a comfortable and safe grip, cancelling any feeling of rigidity. The ergonomic shape is a guarantee of safety. The used materials comply to the strict hygiene and food contact regulations.

A complete line of knives that, thanks to its value for money, is the best choice for every type of kitchen either professional or domestic.

SÉRIE SKIN

La nouvelle ligne Skin associe la qualité éprouvée des lames Sanelli à un manche complètement neuf.

Grâce à l'utilisation d'une technologie innovante pour la «texturation», la surface du manche SKIN diffère de tous les autres et offre une prise sûre et confortable, éliminant la sensation de rigidité. La forme ergonomique est une garantie de sécurité. Le matériau utilisé répond aux sévères normes d'hygiène et de contact avec les substances alimentaires.

Une gamme complète de couteaux qui, grâce à son excellent rapport qualité / prix, est idéale pour tout type de cuisine, professionnelle ou domestique.



- Acciaio inox Bonpertuis specifico per coltelleria.
- Elevata durezza (54-56 HRC).
- Ottima flessibilità.
- Elevato potere tranciante.
- Filo a profilo convesso, controllato artigianalmente.

Particolarmente studiato per uso professionale, garanzia di lunga durata.

- Bonpertuis stainless steel specific for cutlery.
- High hardness (54-56 HRC).
- Excellent flexibility.
- High cutting power.
- Convex cutting-edge, hand-checked. Particularly designed for professional use, long life guarantee.

- Acier inoxydable Bonpertuis spécifique pour coutellerie.
- Fermeté résistante (54-56 HRC).
- Bonne flexibilité
- Un potentiel tranchant élevé.
- Forme convexe du fil, à la main. Spécialement conçu pour un usage professionnel, garantie de longue durée.

- Innovativa miscela di polipropilene.
- Design ergonomico esclusivo.
- Texturizzazione superficie a rugosità calibrata per una presa sicura.

- New mix of polypropylene.
- Exclusive ergonomic design.
- Surface texturization with calibrated roughness for a safe grip.

- Nouveau mélange de polypropylène.
- Design ergonomique exclusif.
- Texturation de la surface avec rugosité calibrée pour une prise sûre.



1002.18 Francese

*Butcher
Boucher*

size: 1002.18 cm
1002.22 cm
1002.27 cm
1002.33 cm



1022.20 Affettare

*Slicing
Trancheur*

size: 1022.20 cm
1022.36 cm



1062.18 Scannare

*Sticking
Saigner / Denerveur*

size: 1062.18 cm



1072.16 Filettare

*Flex. fillet knife
Filet de sole*

size: 1072.16 cm
1072.18 cm
1072.22 cm



1082.16 Disosso Emilia

*Boning
Désosser*

size: 1082.16 cm



1102.12 Disosso

*Narrow boning
Boucher fin*

size: 1102.12 cm
1102.14 cm
1102.16 cm
1102.18 cm



1122.28 Colpo

*Heavy knife
Battre*

size: 1122.28 cm



3602.20 Acciaino

Sharpening steel
Fusil à aiguïser

size: 3602.20 cm
3602.25 cm
1142.30 cm



3002.24 Arrosto

Roast
Rôti

size: 3002.24 cm



3022.24 Pane

Bread
Pain

size: 3022.24 cm
3022.32 cm



3042.28 Strettissima

Salmon slicing
Saumon

size: 3042.28 cm



3052.31 Salmone olivato

Indented salmon
Saumon alvéolé

size: 3052.31 cm



3062.24 Prosciutto

Ham
Jambon

size: 3062.24 cm
3062.32 cm



3092.50 Formaggio 2 manici

Twin-handled cheese
Fromage deux manches

size: 3092.50 cm



3102.30 Salato

*Salami slicing
Charcuterie*

size: 3102.30 cm
3102.46 cm



3122.16 Cucina

*Cook's
Chef*

size: 3122.16 cm
3122.18 cm
3122.30 cm



3122.21 Trinciante

*Chef
Chef*

size: 3122.21 cm
3122.25 cm



3162.21 Trinciante olivato

*Indented chef
Chef alveolé*

size: 3162.21 cm
3162.25 cm



3152.18 Giapponese olivato

*Indented japanese
Japonais alveolé*

size: 3152.18 cm



3222.16 Falcetta

*Kitchen cleaver
Couperet*

size: 3222.16 cm



3242.10 Spelucchino

*Paring
D'Office*

size: 3242.10 cm



3282.11 Tavola

Table
Table

size: 3282.11 cm



3272.12 Costata

Steak
Bifsteck

size: 3272.12 cm



3292.12 Pomodoro

Tomato
Tomate

size: 3292.12 cm



3302.06 Verdura

Vegetable
Légumes

size: 3302.06 cm



3372.08 Farinata

Farinata (chickpea flatbread)
Farinata (tarte de pois chiches)

size: 3372.08 cm



3362.12 Formaggio 2 punte

Cheese - two tips
Fromage deux pointes

size: 3362.12 cm



3662.29 Forchettone

Carving fork
Fourchette de chef

size: 3662.29 cm



3682.26 Spatola hamburger

*Hamburger spatula
Spatule hamburger*

size: 3682.26 cm



3692.16 Spatola fritto

*Frying spatula
Spatule à frit*

3692.17 Spatola fritto stretta

*Frying spatula
Spatule à frit*

size: 3692.16 cm
3692.17 cm



3752.12 Spatola pizza

*Pizza spatula
Spatule "pizza"*

size: 3752.12 cm



3702.15 Spatola lasagne

*"Lasagne" spatula
Spatule "lasagne"*

size: 3702.15 cm



3712.16 Spatola cucina

*Kitchen spatula
Spatule de cuisine*

size: 3712.16 cm



3722.15 Spatola torta

*Cake spatula
Spatule à gâteau*

size: 3722.15 cm



3732.27 Spatola cuoco piegata

*Offset spatula
Spatule de chef coudée*

size: 3732.27 cm



3742.18 Spatola cuoco

Cook's spatula
Spatule de chef

size: 3742.18 cm
3742.27 cm
3742.30 cm



3792.10 Rotella pizza

Pizza wheel
Roue à pizza

size: 3792.10 - Ø 10 cm



3802.16 Santoku

Santoku
Santoku

size: 3802.16 cm



4422.22 Formaggio tenero

Soft cheese
Fromage tendre

size: 4422.22 cm



4432.18 Formaggio zancato

Restaurant cheese
Fromage restaurant

size: 4432.18 cm



4442.18 Formaggio a 2 punte

Cheese - two tips
Fromage deux pointes

size: 4442.18 cm



3482.24 Mezzaluna manico tondo

Mincing knife round handle
Hachoir poignée ronde

3482.24 Mezzaluna manico piatto

Mincing knife flat handle
Hachoir poignée plate

size: 3482.24 cm
3482.24 cm



900202 Confezione 2 pz

*Professional set 2 pcs.
Coffret professional 2 pcs.*



**903206 Confezione Costata
lama seghettata 6 pz**

*Steak knife det 6 pcs.
Coffret 6 pcs. bifsteck*



904206 Confezione tavola 6 pz

*Table knife set 6 pcs.
Coffret 6 pcs. table*



909204 Confezione 4 pz

*Set 4 pcs.
Trousse 4 pcs.*



931205 Ceppo Leck 5 pz rovere

*Block 5 pcs. Leck oakwood
Bloc Leck 5 pcs. rouvre*



956213 Ceppo Maxime 13 pz

*Block 13 pcs. Maxime
Bloc Maxime 13 pcs.*





Made in Italy
Lot. 00516
335711.G

Jolly Sanelli

Made in Italy
Lot. 00516
335711.R

Jolly Sanelli

Made in Italy
Lot. 00516
335711.A

Jolly Sanelli

Made in Italy
Lot. 00516
335711.G

Jolly Sanelli

Made in Italy
Lot. 00516
335711.V

Jolly Sanelli

LINEA *jolly*

Il coltello versatile, sviluppato per ogni impiego in cucina.
Pratico, maneggevole, sempre affilato.
Per un uso amatoriale o professionale, fabbricato per durare
nel tempo grazie alla lama da 11 cm. micro-seghettata,
disponibile in 10 colori. Disponibile anche con lama liscia,
solo nella versione con manico nero.

JOLLY LINE

The versatile knife, developed for each use in the kitchen.

Practical, handy, always sharp.

Suitable for an amateur or professional use, manufactured to be durable thanks to the 11 cm blade. Micro serrated, available in 10 colors. Also available with smooth blade only in the version with black handle.

SÉRIE JOLLY

Le couteau polyvalent, développé pour toutes utilisations en cuisine. Pratique, maniable, toujours aiguisé. Pour une utilisation domestique ou professionnelle, fabriqué pour durer dans le temps grâce à sa lame de 11 cm micro-dentelée, disponible en 10 couleurs. Il est disponible, également, avec une lame lisse, uniquement avec le manche noir.



3347.11 Jolly liscio

*Jolly knife smooth edge
Couteaux Jolly lame lisse*

Disponibile nei seguenti colori
Available colors / Couleurs disponibles

● 334711.N



3357.11 Jolly microseghettato

*Jolly knife micro-serrated edge
Couteaux Jolly lame microdentelée*

Disponibile nei seguenti colori
Available colors / Couleurs disponibles

● 335711.N ● 335711.G
● 335711.R ● 335711.M
● 335711.F ● 335711.C
● 335711.V ● 335711.A
● 335711.B ● 335711.I



Caratteristiche principali

Lama

- Elevata durezza.
- Maggior resistenza alla corrosione e alle sollecitazioni.
- Più lunga "tenuta" del filo.
- Lame affilate a mano, una per una.

Manico

- Impugnatura perfettamente aderente alla mano dell'utilizzatore.
- Ottimo bilanciamento nel rapporto manico-lama.
- Guancette in resina acetlica.
- Rivetti in acciaio inox.

Main features

Blade

- Extremely hard.
- A high degree of corrosion resistance.
- A keen edge that lasts.
- Hand-sharpened blades, one by one.

Handle

- A grip that always adheres to the user's hand perfectly.
- Just the right balance between the blade and the handle.
- Stainless steel rivets.
- Acetalic resin handle.

Caractéristiques principales

Lame

- Une dureté exceptionnelle
- Un degré de résistance à la corrosion très élevé
- Un bord tranchant d'une longue durée de vie.
- Chaque couteaux est aiguisé à la main

Manche

- Une poignée qui adhère parfaitement et en toute circonstance à la main de l'utilisateur
- Un parfait équilibre entre la lame et le manche
- Parties de la poignée en résine acétalique
- Rivets en acier inox

LINEA ERGOFORGE

La linea ERGOFORGE abbina lame ottenute con il tradizionale sistema di forgiatura, mediante magli a caduta libera su barre incandescenti in acciaio speciale, a manici con struttura ergonomica, frutto delle nostre ricerche in questo campo. I coltelli della linea ERGOFORGE sono forgiati singolarmente in un solo pezzo e come tali vengono garantiti da Sanelli.

ERGOFORGE LINE

The ERGOFORGE collection combines blades, made using the traditional system of forging with a drop hammer on incandescent bars of special steel, with ergonomic handles based on our research in the field. Sanelli guarantees that the ERGOFORGE collection knives are forged individually in one piece.

SÉRIE ERGOFORGE

La collection ERGOFORGE associe des lames, fabriquées selon le principe traditionnel qui consiste à forger au marteau-pilon des barres d'acier spécial incandescentes, à des manches ergonomiques dont le design est basé sur nos recherches spécifiques dans ce domaine. Sanelli garantit que les couteaux de la collection ERGOFORGE sont forgés chacun séparément et en une seule pièce.



1109.15 Disosso

*Narrow boning
Désosser fin*

size: 1109.15 cm



1079.18 Filettare

*Fillet
Filet de sole*

size: 1079.18 cm



3009.22 Arrosto

*Roast
Rôti*

size: 3009.22 cm



3029.22 Pane

*Bread
Pain*

size: 3029.22 cm
3029.32 cm



3049.27 Prosciutto stretto

*Slicing
Saumon*

size: 3049.27 cm



3069.22 Prosciutto

*Ham
Jambon*

size: 3069.22 cm
3069.32 cm



3129.16 Cucina

*Cook
Cuisine*

size: 3129.16 cm
3129.20 cm
3129.25 cm



3139.16 Giapponese

*Japanese
Japonais*

size: 3139.16 cm



3249.10 Spelucchino

*Paring
D'Office*

size: 3249.10 cm



3269.12 Costata lama liscia

*Steak smooth edge
Bifsteck lame lisse*

size: 3269.12 cm



3279.12 Costata lama seghettata

*Steak serrated edge
Bifsteck lame dentelée*

size: 3279.12 cm



3309.07 Verdura

*Vegetable
Légumes*

size: 3309.07 cm



3609.20 Acciaino

*Sharpening steel
Fusil à aiguiser*

size: 3609.20 cm



3649.33 Forchettone

*Carving fork
Fourchette de chef*

size: 3649.33 cm



3123.16

MADE IN ITALY
Lot 00016

Sanelli&h

3823.24

MADE IN ITALY
Lot 00016

Sanelli&h

LINEA SANELLI SAN



Lo stile orientale incontra la tecnologia Sanelli. I coltelli SANELLI san, interamente fabbricati nel nostro stabilimento di Premana, riproducono le linee e le caratteristiche dei coltelli artigianali giapponesi. La particolare affilatura permette di ottenere una migliore precisione nel taglio, necessaria per le preparazioni tipicamente orientali, considerate in Giappone una vera arte. Nella gamma sono disponibili i modelli tradizionali più conosciuti.

SANELLI SAN LINE

The Eastern style meets Sanelli technology. The SANELLI san knives, entirely manufactured in our factory in Premana, reproduce the lines and characteristics of Japanese handmade knives.

The special sharpening allows to obtain a better precision in cutting, necessary for the typically oriental preparations, considered a true art in Japan.

Available in the range the most known traditional models.

SÉRIE SANELLI SAN

Le style oriental rencontre la technologie Sanelli. Les couteaux san SANELLI, entièrement fabriqués dans notre usine de Premana, reproduisent les lignes et les caractéristiques des couteaux artisanaux japonais.

L'affûtage particulier permet d'obtenir une meilleure précision sur la découpe, nécessaire pour les préparations typiquement orientales, considéré comme un véritable art au Japon.

Dans la gamme sont disponibles les modèles traditionnels les plus connus.

CONOSCERE IL COLTELLO KNOW THE KNIFE CONNAÎTRE LE COUTEAU

1 Manico

Sagomato in Delrin, il polimero termoplastico fra i più resistenti di DUPONT. Il manico è perfettamente allineato al bordo superiore della lama.

Handle

Made in Delrin, the most resistant thermoplastic among the polymers of DUPONT. The handle is perfectly aligned to the top edge of the blade.

Manche

Modelé en "Delrin", le polymère thermoplastique parmi les plus résistants de DUPONT. La poignée est parfaitement aligné au bord supérieur de la lame.

2 Ghiera

In acciaio inox satinato, permette il fissaggio della lama al manico. Conferisce eleganza al coltello.

Ring

Brushed stainless steel, allows the secure fixing of the blade to the handle. It adds elegance to the knife.

Anneau

En acier inox satiné, il permet de fixer la lame au manche. Il donne élégance au couteau.

3 Marchio a laser

Contiene le seguenti informazioni:
Made in Italy
Marchio di fabbrica
Numero di lotto
Codice dell'articolo

Laser trademark

It contains the following information:
Made in Italy
Factory's trademark
Lot's number
Identification code of the item

Marquage au laser

Il contient les informations:
Made in Italy
Numéro de lot

Code d'identification de l'article

4 Lama

In acciaio inox AISI 420 C
Durezza 58 HRC

Affilatura della lama da un solo lato
La particolare affilatura permette di ottenere una migliore precisione nel taglio, necessaria per le preparazioni tipicamente orientali, considerate in Giappone una vera arte.

Blade

Stainless steel AISI 420 C
58 HRC hardness

Blade sharpening on one side only
The particular sharpening allows to obtain a better precision in cutting, necessary for the typically oriental preparations, considered a true art in Japan

Lame

En acier inox AISI 420 C
Dureté 58 HRC

Aiguisage de la lame d'une seule partie. L'aiguisage particulier permet d'obtenir une meilleure précision de coupe, nécessaire pour les préparations typiquement orientales, considérées au Japon une véritable art.

SANTOKU

"Tre Virtù" - Riferito ai tre usi per i quali il coltello è maggiormente adatto: affettare, tritare, macinare.

'Three virtues' or 'Three uses', a reference to the three cutting tasks the knife performs so well: slicing, dicing, and mincing.

"Trois Vertus" - Référé aux trois fonctions pour lesquelles le couteau est plus utile: trancher, hacher, écraser.

DEBA

"Coltello appuntito" è un coltello affilato e dalla lama pesante usato per dissosare e tagliare il pesce utilizzato nel sushi, ma anche pollo e carne.

Pointed carving knife: are Japanese style kitchen carvers used to cut fish, but also chicken and meat.

"Couteau pointu" Couteau affûté, avec une lame lourde utilisé pour désosser et couper le poisson, pour le sushi, mais aussi pour poulet et viande.

YANAGI BA

"Lama a foglia di salice" - Coltello sottile, adatto per affettare pesce crudo, per Sushi, Sashimi.

Willow blade knife: used in the Japanese kitchen, to prepare sashimi, sushi, sliced raw fish and seafood.

Lame à feuille de saule. Couteau mince, utilisé pour trancher poisson cru, sushi, sashimi.

CHEF

Coltello da cuoco per taglio e mondatura di verdura, frutta, carne pesce.

Chef knife for chopping and peeling vegetables, fruits, meat and fish.

Couteau de chef pour couper légumes, fruits, viandes et poisson.

USUBA

"Coltello per tagliare ortaggi": nonostante la forma non è adatto per il taglio di piccole ossa di pesce o carne, ma utilissimo per il taglio dei vegetali.

"Knife for cutting greens": this does not help with cutting small bones in fish or meat, but is very suitable for cutting vegetables.

"Couteau pour trancher légumes": malgré sa forme, il n'est pas approprié pour couper petit os ou arêtes, mais il est très utile pour couper les légumes.

SMILE

Il coltello che ride, dalla lama curva, utilizzabile in cucina come una mezzaluna per sminuzzare e tritare ortaggi e verdure in genere.

The smile knife, curved blade, is used as a mincing knife to chop vegetables in general.

Le couteau riant, avec la lame incurvée, utilisée en cuisine comme un hachoir pour couper et hacher les légumes.

USO
USE
UTILISATION

3803.16 Santoku

Santoku
Santoku

size: 3803.16 cm



3813.16 Deba

Deba
Deba

size: 3813.16 cm



3823.24 Yanagi ba

Yanagi ba
Yanagi ba

size: 3823.24 cm



3123.16 Chef

Chef
Chef

size: 3123.16 cm



3123.20 Chef

Chef
Chef

size: 3123.20 cm



3833.18 Usuba

Usuba
Usuba

size: 3833.18 cm



3173.16 Smile

Smile
Smile

size: 3173.16 cm





Caratteristiche principali

Lama

- Lama in acciaio inox.
- Carbonio (0,50%) per un'elevata durezza.
- Cromo (14%) ottima resistenza alla corrosione.
- Molibdeno (0,35%) per una maggiore tenuta del filo.
- Affilatura tradizionale a mano con profilo convesso.

Manico

- Manico a doppio stampaggio brevettato.
- Antiscivolo, per una maggiore sicurezza nell'uso.
- Ergonomico, non stanca la mano dell'operatore.
- Antitossico, i materiali sono compatibili con gli alimenti.

Main features

Blade

- Stainless steel blade.
- Particular hard carbon steel (0,50%).
- Ideal concentration of Chromium (14%) for resistance to corrosion.
- Molybdenum steel alloy (0,35%) to make the cutting edge last longer.
- Traditional hand sharpening with a convex profile.

Handle

- Patented, double-moulded handle.
- Non-slip and safe to use.
- Ergonomic, bringing a sharp reduction in user fatigue.
- Non-toxic, the materials used are compatible with foodstuffs.

Caractéristiques principales

Lame

- Lame en acier inoxydable.
- Carbone (0,50%) pour une dureté élevée.
- Concentration idéale de Chromium (14%) pour la résistance à la corrosion.
- Molybdène (0,35%) pour une optimale durée du tranchant.
- Aiguisage manuel traditionnel avec profil convexe.

Manche

- Poignée brevetée à double moulage.
- Antidérapant et sûr à utiliser.
- Ergonomique, apportant une forte réduction de la fatigue des utilisateurs.
- Non toxiques: les matériaux utilisés sont compatibles avec les denrées alimentaires.

LINEA GOURMET

Il rivoluzionario coltello con manico a doppio stampaggio, ergonomico, brevettato, che Sanelli ha creato per i professionisti, in veste classica, per soddisfare tutti gli appassionati che desiderano un prodotto di alta qualità senza rinunciare all'eleganza e al comfort. Lame e manici sono concepiti e fabbricati con gli stessi materiali e le stesse procedure della più conosciuta linea Premana.



GOURMET LINE

The revolutionary knife with patented, double-moulded ergonomic handle which Sanelli created for the professionals with a classical look, to meet the needs of all cooking's lovers who want a high quality, stylish and comfortable product. Blades and handles are designed and manufactured with the same materials and the same process as the best known Premana line, which differs only for basic color of the handle.

SÉRIE GOURMET

Le révolutionnaire couteau avec poignée ergonomique, brevetée à double moulage que Sanelli a créée pour les professionnels, avec un look classique, pour répondre aux besoins de tous les amateurs de cuisine qui recherchent un produit de haute qualité, élégant et confortable. Les lames et les poignées sont conçues et fabriquées avec les mêmes matériaux et le même procédé que la plus connue ligne Premana, et diffère seulement pour la couleur de la poignée.



1008.22 Francese

*Butcher
Boucher*

size: 1008.22 cm



1078.16 Filettare pesce

*Flex. fillet
Filet de sole*

size: 1078.16 cm
1078.18 cm
1078.22 cm



1108.16 Disosso

*Narrow boning
Désosser fin*

size: 1108.16 cm



3008.24 Arrosto

*Roast
Rôti*

size: 3008.24 cm



3028.24 Pane

*Bread
Pain*

size: 3028.24 cm



3048.28 Strettissima

*Salmon slicing
Saumon*

size: 3048.28 cm



3068.24 Prosciutto

*Ham
Jambon*

size: 3068.24 cm



3128.18 Cucina

*Cook
Cuisine*

size: 3128.18 cm
3128.20 cm



3128.21 Trinciante

*Chef
Chef*

size: 3128.21 cm



3168.21 Trinciante olivato

*Indented chef
Chef alveolé*

size: 3168.21 cm



3138.18 Giapponese

*Japanese
Japonais*

size: 3138.18 cm



3158.18 Giapponese olivato

*Indented japanese
Japonais alveolé*

size: 3158.18 cm



3228.16 Falcetta cucina

*Kitchen cleaver
Couperet cuisine*

size: 3228.16 cm



3248.10 Spelucchino

*Paring
D'Office*

size: 3248.10 cm



3278.12 Costata

*Steak
Bifsteck*

size: 3278.12 cm



3288.11 Tavola seghettato

*Table
Table*

size: 3288.11 cm



3298.12 Pomodoro

*Tomato
Tomate*

size: 3298.12 cm



3308.06 Verdura

*Vegetable
Légumes*

size: 3308.06 cm



3428.07 Pelapatate

*Potato
Éplucheur pommes de terre*

size: 3428.07 cm



3608.22 Acciaino

*Sharpening steel
Fusil à aiguiser*

size: 3608.22 cm



3648.33 Forchettone forgiato

*Forged carving fork
Fourchette chef*

size: 3648.33 cm



LINEA Ceramica

I coltelli in ceramica di Sanelli sono costruiti con lame in ceramica (ossido di zirconio sinterizzato) e manici in Polipropilene caricato. Entrambi i materiali impiegati sono antibatterici e certificati per il contatto con le sostanze alimentari. Le lame si contraddistinguono per l'elevata durezza e igienicità e sono adatte soprattutto al taglio di verdure, frutta, carne e cibi cotti.

CERAMICA LINE

Sanelli's ceramic knives have ceramic blades (made of sintered zirconium oxide) and reinforced polypropylene handles. Both materials are bacterially inert and certified for use in contact with foodstuffs. The most outstanding features of ceramic blades are their hardness and hygiene, making them particularly suitable for cutting and slicing vegetables, fruit, meat and cooked foods.

SÉRIE CERAMICA

Les couteaux en céramique de Sanelli sont fabriqués avec lames en céramique (en oxyde de zirconium compressé) et poignées en polypropylène renforcé. Les deux matériaux sont anti-bactériens et certifiés pour une utilisation en contact avec les denrées alimentaires. Les caractéristiques les plus remarquables des lames en céramique sont leur dureté et leur hygiène, ce qui les rend particulièrement adaptés pour couper et trancher les légumes, les fruits, la viande et les aliments cuits.





CEPPI E CONFEZIONI

L'ampia scelta di ceppi e confezioni delle Coltellerie Sanelli è in grado di soddisfare ogni tipo di esigenza in fatto di regali, liste nozze, oggetti d'arredo che uniscono l'eleganza e la praticità d'uso ad una qualità che non conosce rivali. Confezioni che permettono di spaziare dal più piccolo degli articoli, per un utile regalo, fino al ceppo più completo, per coloro che non si fanno mancare niente.

"... I coltelli di qualità, racchiusi in ceppi dal sapore antico, stanno tornando a riempire le liste nozze dopo anni di predominio del low cost. Il ritorno di fiamma parte dai fornelli di casa, dalla voglia di elevare gli standard della cucina di tutti i giorni per offrire ad amici e familiari cene d'effetto da veri chef." (dalla rivista Vivere - Numero 60 - Novembre 2011)

I ceppi, tutti in legno massello, si adattano ad ogni tipo di cucina, dalla più tradizionale alla più moderna. I coltelli trovano la loro collocazione nel rovere, nel ciliegio o nel più moderno dei materiali, l'alluminio anodizzato. Oggetti di design che arredano.

BLOCKS AND SETS

Coltellerie Sanelli's wide range of blocks and packages is able to satisfy every kind of need such as gifts, wedding lists, furnishings and fittings combining the elegance and the practicality to the quality, this union doesn't know rivals. The packages that can space from the smallest item as a useful gift to the most equipped blocks where nothing is missing.

"... Quality knives contained in an antique style block, are coming back into wedding lists after years of low cost domination. The return of home cooking and of high-quality cooking standards' need in everyday cooking to offer the family and friends the dinners at the real chef's level." (from the magazine Vivere-number 60 - November 2011)

All the blocks are from solid wood and are suitable for any kind of cooking, from traditional to the highly modern. The knives are set in durmast, cherry wood or in modern materials like anodizing aluminum. Design objects that furnish.

TROUSSES ET BLOCS

Le vaste choix des blocs et trousse de Coutellerie Sanelli répond à toutes les exigences en matière de cadeaux, listes de mariage, objets décoratifs alliant élégance et praticité à une qualité incomparable. Les trousse vous permettent de choisir du plus petit article pour un cadeau agréable, jusqu'au bloc le plus complet, pour ceux qui n'aiment manquer de rien.

"... Les couteaux de qualité, renfermés dans des blocs d'une saveur antique, reviennent dans les listes de mariage après des années de suprématie du bas prix. Le retour de flamme commence de la chaleur de la maison, du désir d'élever le niveau de la cuisine de tous les jours, pour offrir aux amis et à la famille des dîners, dignes d'un véritable chef." (du Magazine Vivere - Numéro 60 - Novembre 2011)

Les blocs, tout en bois massif, s'adaptent à chaque type de cuisine, de la plus traditionnelle à la plus moderne. Les couteaux trouvent leur emplacement dans le chêne, le cerisier ou dans le plus moderne des matériaux, l'aluminium anodisé. Objets de design qui décoorent.

Ceppo 4 pz Obliquo tabacco

Oblique block 4 pcs. Tobacco tone
Bloc 4 pcs. Oblique teinte Tabac

927604 Premana Professional
927704 Lario
927804 Gourmet
927404 Giotto
927904 Ergoforge



Ceppo 4 pz Obliquo bianco

Oblique block 4 pcs. White tone
Bloc 4 pcs. Oblique teinte Blanc

927604B Premana Professional
927704B Lario
927804B Gourmet
927404B Giotto
927904B Ergoforge



Domino 5 pz faggio tinta ciliegio

Knife drawer 5 pcs. cherry tone
Porte couteaux 5 pcs. teinte cerisier

932605T Premana Professional
932805T Gourmet
992055T Ergoforge



Ceppo Leck 5 pz rovere

Block 5 pcs. Leck oakwood
Bloc Leck 5 pcs. rouvre

931605 Premana Professional
931705 Lario
931805 Gourmet
931405 Giotto
990055 Ergoforge



Ceppo Leck 6 pz tinta ciliegio

Block 6 pcs. Leck cherry tone
Bloc Leck 6 pcs. teinte cerisier

931606 Premana Professional
931706 Lario
931806 Gourmet
931406 Giotto
990165 Ergoforge



Ceppo 5 pz con pietra affilacoltelli

Block 5 pcs. w/sharpening stone
Bloc pierre aiguiser 5 pz.

929605 Premana Professional
929805 Gourmet
999055 Ergoforge



Ceppo Ala 5 pz tinta ciliegio

Block Ala 5 pcs. cherry tone
Bloc Ala 5 pcs. teinte cerisier

950605 Premana Professional
950805 Gourmet
950405 Giotto
995055 Ergoforge



Ceppo Ala 5 pz tinta wenghé

Block Ala 5 pcs. wenghé tone
Bloc Ala 5 pcs. teinte wenghé

950605W Premana Professional
950805W Gourmet
950405W Giotto
995055W Ergoforge



Ceppo Rio 5 pz tinta ciliegio

Block Rio 5 pcs. cherry tone
Bloc Rio 5 pcs. teinte cerisier

936605 Premana Professional
936805 Gourmet
936405 Giotto
993055 Ergoforge



Ceppo Rio 5 pz tinta wenghé

Block Rio 5 pcs. wenghé tone
Bloc Rio 5 pcs. teinte wenghé

936605W Premana Professional
936805W Gourmet
936405W Giotto
993055W Ergoforge



Ceppo Rio 6 pz tinta ciliegio

Block Rio 6 pcs. cherry tone
Bloc Rio 6 pcs. teinte cerisier

936606 Premana Professional
936806 Gourmet
936406 Giotto
992065 Ergoforge



Ceppo 6 pz rovere

Block 6 pcs. Oakwood
Bloc 6 pcs. rouvre

941606 Premana Professional
941706 Lario
941806 Gourmet
935406 Giotto
990065 Ergoforge



Ceppo 7 pz tinta noce

Block 7 pcs. nut-brown tone
Bloc 7 pcs. teinte noyer

937607 Premana Professional
937807 Gourmet
990075 Ergoforge



Ceppo Maxime 8 pz rovere

Block 8 pcs. Maxime oakwood
Bloc Maxime 8 pcs. rouvre

945608 Premana Professional
945808 Gourmet



Ceppo Maxime 13 pz rovere

Block 13 pcs. Maxime oakwood
Bloc Maxime 13 pcs. rouvre

946613 Premana Professional
946813 Gourmet
990035 Ergoforge



Tagliere Duo 2 pz faggio

Cutting board Duo 2 pcs.
Tranchoir Duo 2 pcs.

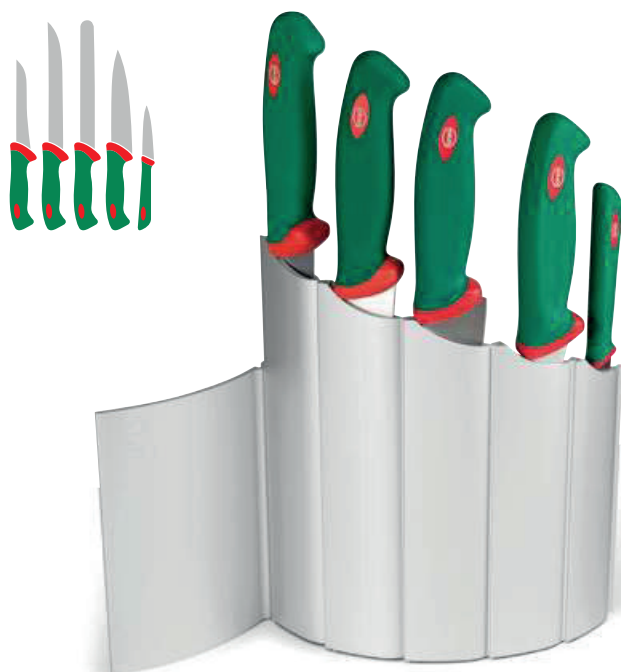
920602 Premana Professional
920802 Gourmet
920402 Giotto
992025 Ergoforge



SNAKE Sistema in alluminio anodizzato opaco 5 pz

Matt anodized aluminium system 5 pcs
Système aluminium anodisé mat

955605 SNAKE Premana Professional
955805 SNAKE Gourmet
955905 SNAKE Ergoforge



STAR Sistema in alluminio anodizzato opaco 5 pz

Matt anodized aluminium system 5 pcs
Système aluminium anodisé mat

956605 STAR Premana Professional
956805 STAR Gourmet
956905 STAR Ergoforge



SNAKE Sistema in alluminio anodizzato lucido 5 pz

Polished anodized aluminium system 5 pcs
Système aluminium anodisé poli

957605 SNAKE Premana Professional
957805 SNAKE Gourmet
957905 SNAKE Ergoforge



STAR Sistema in alluminio anodizzato lucido 5 pz

Polished anodized aluminium system 5 pcs
Système aluminium anodisé poli

956605 STAR Premana Professional
956805 STAR Gourmet
956905 STAR Ergoforge



**Confezione costata
lama liscia 6 pz**

*Steak knife set 6 pcs. smooth edge
Coffret 6 pcs. bifsteck lame lisse*

902906 Ergoforge



**Confezione costata
lama seghettata 6 pz**

*Steak knife set 6 pcs.
Coffret 6 pcs. bifsteck*

903606 Premana Professional

903706 Lario

903806 Gourmet

903406 Giotto

903906 Ergoforge



**Confezione tavola
6 pz**

*Table knife set 6 pcs.
Coffret 6 pcs. table*

904706 Lario

904806 Gourmet



**Confezione
2 pz**

*Professional set 2 pcs.
Coffret professional 2 pcs.*

900602 Premana Professional

900702 Lario

900802 Gourmet



**Confezione Sushi
4 pz**

*Sushi Set 4 pcs.
Trousse Sushi 4 pcs.*

908604 Premana Professional



**Confezione
4 pz**

*Set 4 pcs.
Trousse 4 pcs.*

908604 Premana Professional

907704 Lario

909804 Gourmet





ACCESSORI

Sanelli, sempre all'avanguardia nella scelta di forme e materiali, offre una vasta gamma di prodotti affini alla coltelleria; strumenti prodotti secondo gli standard più elevati, di qualità comprovata e che esaltano la professionalità degli utilizzatori. Sanelli ha pensato e creato una linea di coltelleria da formaggio adatta a soddisfare ogni esigenza di taglio, tanto per professionisti quanto per raffinate casalinghe; di forbici, tecnicamente perfette, risultato di una lavorazione accurata che ne garantisce l'affilatura persistente e l'assoluta sicurezza; di accessori professionali e utensili da cucina qualitativamente sempre perfetti e affilati.

ACCESSORIES

Sanelli, always at the forefront in the choice of forms and materials, offers a wide range of related products to cutlery; tools produced in compliance with the highest quality standard, designed to enhance the professionalism of the users.

Sanelli has developed a line of cheese knives suited to meet any cutting requirement, both for professionals and for home-refined; Also Sanelli's scissors, technically perfect, represent the result of a thorough process that ensures its lasting sharpening and the absolute safety; Sanelli's commitment is also to offer professional accessories and kitchen tools sharpened and qualitatively always perfect.

EQUIPEMENT

Sanelli, toujours à l'avant-garde dans le choix des formes et des matériaux, offre une vaste gamme de produits liés à la coutellerie; instruments fabriqués selon les standards les plus hauts, de qualité éprouvée qui améliorent le professionnalisme des utilisateurs. Sanelli a pensé et créé une ligne de coutellerie pour fromage adaptée à satisfaire chaque exigence de coupe, soit pour professionnels soit pour ménagères raffinées; de ciseaux, techniquement parfaites, résultat d'un travail soigné qui en garantit l'aiguisage durable et la sûreté absolue; d'accessoires professionnels et outils de cuisine qualitativement toujours parfaits et tranchants.

1342.26 Falcetta svizzera

"Svizzera" Cleaver
Feuille suisse

size: 1342.26 cm (0,8 kg)



1382.13 Falcetta Genovese pl. inox

Stainless steel "Genovese" Cleaver
Couperet "Genovese" inox

size: 1382.13 - 22 cm (1,3 kg) inox



1422.20 Falcetta salumiere inox

Stainless steel cleaver
Couperet lourd inox

size: 1422.20 cm (1,2 kg)
1422.22 cm (1,4 kg)
1422.25 cm (1,6 kg)



1432.34 Falcetta pesce spada inox

Swordfish stainless steel cleaver
Couperet espadon inox

size: 1432.34 cm (1,2 kg)



1462.45 Sega macello comune cambio rapido

Carbon steel bone saw rapid change
Scie boucher changement rapide

size: 1462.45 cm
1462.50 cm
1482.45 cm (inox)



1560.45 Lama ricambio sega macello

Carbon steel blade
Lame pour scie

size: 1560.45 cm
1560.50 cm



396070 Batticarne inox

Stainless steel pounder
Pilon à viande inox

size: 396070 (0.7 kg)



165015 Batticarne

Stainless steel meat pounder
Pilon à viande

size: 165015 (1,5 kg)
165020 (2 kg)



166010 Batticarne quadro

Stainless steel meat pounder square
Batte cotelettes

size: 166010 (1 kg)



168010 Batticarne paletta tondo

Stainless steel meat pounder round
Batte cotelettes rond

size: 168010 (1 kg)



196200 Pungisalame pl. inox con proteggispilli

Nylon salami pricker with cover needles
Pique saucissons avec sauve épingles



2000.12 Gancio ad ancora

Stainless steel anchor hook
Crochet ancre

size: 2000.12 cm



2040.21 Gancio snodato

Stainless steel turning hook
Crochet tournant

size: 2040.21 cm
2040.24 cm



206100 Gancio ad esse inox

Stainless steel "S" hook
Crochet à "S"

size: 206100 10 cm
206120 12 cm
206140 14 cm
206160 16 cm
206180 18 cm
206200 20 cm



2070.19 Ago lardellare

Lardin needle
Aiguille à larder

size: 2070.19 cm



210000 Pinza affettati

Ham pliers
Pinces charcuterie



402000 Apriscatole titan

"Titan" can opener
Ouvre bôîtes "Titan"



244030 Tagliere polietilene

Cutting Board - Polyethylene
Planche à découper - polyéthylène

size: 244030 40 x 30 cm | ○ ● ● ● ●
245030 50 x 30 cm | ○ ● ● ● ●
246040 60 x 40 cm | ○ ● ● ● ●

○ -2B ● -2V ● -2R ● -2A ● -2G
spessore / thickness / épaisseur: 2 cm



252400 Tagliere tondo faggio

Round Cutting board - beech tree
Planche à découper - Hêtre

size: 252400 Ø 24 cm
spessore / thickness / épaisseur: 2 cm



253020 Tagliere rettangolare faggio

Cutting board - beech tree
Planche à découper - Hêtre

size: 253020 30 x 20 cm
spessore / thickness / épaisseur: 2 cm



285060 Grembiule maglia acciaio

Stainless steel apron
Tablier maille d'acier

size: 285060 size M
285075 size L



280008 Guanto antitaglio

Anti-cut Glove
Gant anti coupure

size: 280008 size 8
280009 size 9



281007 Guanto maglia acciaio

Stainless Steel protective glove
Gant maille d'acier

size: 281007 size S
281008 size M
281009 size L



1980.30 Squamapesce professionale

*Scaling fish
Exfolier poisson*

size: 1980.30 cm



3860.20 Forbice pesce inox manico verniciato

*Stainless steel fish shears green
Ciseaux à poisson vert*

size: 3860.20 cm



3850.19 Forbice pesce inox

*Fish shears
Ciseaux à poisson*

size: 3850.19 cm



3852.20 Forbice pesce Laser

*Modern Fish shears
Ciseaux à poisson moderne*

size: 3852.20 cm



3890.17 Pinza spina pesce professional

*Professional fish tong
Pinces fiche professionnelle*

size: 3890.17 cm



228000 Pinza spina pesce

*Fish tong
Pinces fiche poisson*

size: 228000 11 cm



2290.13 Pinza spina pesce LX

*Fish tongs LX
Pinces fiche poisson LX*

size: 2290.13 cm



2210.30 Pinza cucina punta arrotondata

Kitchen tongs rounded tip
Pinces cuisine pointe arrondie

size: 2210.30 cm



2220.30 Pinza cucina piegata

Kitchen tongs offset
Pinces cuisine coudée

size: 2220.30 cm



2200.28 Pinza cucina

Kitchen tongs
Pinces cuisine

size: 2200.28 cm



3870.19 Forbice cucina tutto inox smontabile

Stainless steel kitchen shears dismantlable
Ciseaux cuisine inox démontable

size: 3870.19 cm



3880.20 Forbice cucina inox

Kitchen shears inox
Ciseaux cuisine inox

size: 3880.20 cm



3884.20 Forbice cucina inox manico plastica smontabile

Stainless steel kitchen shears plastic handle dismantlable
Ciseaux cuisine inox manche plastique démontable

size: 3884.20 cm



3886.21 Forbice cucina inox

Stainless steel scissor
Ciseaux cuisine inox

size: 3886.21 cm



3760.24 Trinciapollo Super satinato inox

Poultry shears "Super"
Ciseaux à volailles satiné

size: 3760.24 cm



3780.26 Trinciapollo inox finissimo

Poultry shears extra fine
Ciseaux à volailles fin

size: 3780.26 cm



3840.25 Trinciapollo "Gazzella" inox

Poultry shears "Gazzella"
Ciseaux à volailles "Gazzella"

size: 3840.25 cm



3890.18 Pinza gamberoni inox

Lobster shears
Pince à homards

size: 3890.18 cm



3860.18 Forchettine aragosta inox

Small lobster forks
Fourchette à homards

size: 3860.18 cm



3710.30 Barra magnetica

Magnetic knife holder
Barre magnetique

size: 3710.30 cm
3710.45 cm



3940.18 Masticatoro curvo

Curved plat. mincer
Masticateur courbe

size: 3900.18 cm crom.
3940.18 cm inox



346100 Pelapatate Castor
Potato peeling "Castor"
Eplucheur Castor



346140 Pelapomodoro - Rosso
Tomatoes peeler - Red
Eplucheur Tomato - Rouge



346150 Taglia Julienne - Arancione
Julienne cutter - Orange
Coupe Julienne - Orange



402300 Mandolina 3 usi
Mandolin multiple slicing
Mandoline trois versions



270001 Grembiule cuoco verde
Green chef apron
Tablier chef vert



7400.35 Portarotolo - pellicola/alluminio 35 cm
Cling film/foil dispenser 35 cm
Distributeur film alimentaire 35 cm



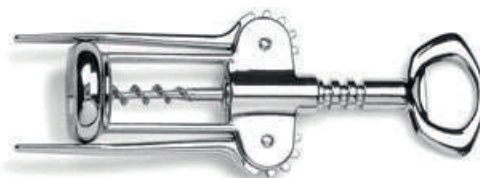
742070 Clip per sacchetti
Bag Clips
Clips à sachet

size: 742070 mini 7 cm
 742100 maxi 10 cm



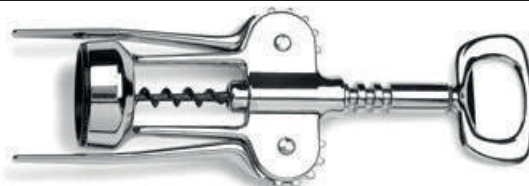
406000 Levatappi "Sultano"

Corkscrew "Sultano"
Tire-bouchons "Sultano"



420000 Levatappi "Skylab"

Corkscrew "Skylab"
Tire-bouchons "Skylab"



424000 Schiaccianoci inox satinato

Stainless steel nutcracker
Casse-noix inox satiné



426000 Schiaccianoci inox pesante

Stainless steel nutcracker
Casse-noix inox



428000 Schiaccianoci cromato

Chromium-plated nutcracker
Casse-noix chrome



4030.18 Tagliatartufi lama seghettata

Truffle slicer indented blade
Râpe à truffles lame dentelée

size: 4030.18 cm



4030.20 Tagliatartufi lama liscia

Truffle slicer straight blade
Râpe à truffles lame lisse

size: 4030.20 cm



452305 Confezione miniformaggio 5 pz

Mini cheese set 5 pcs.
Coffret miniformage 2 pcs.



890007 Set per aragosta 7 pz

Lobster set
Set homard



7142.08 Arricciaburro

Butter curler
Coquilleur à beurre

size: 7142.08 cm

**7142.16 Levatorsoli**

Apple core remover
Vide-pomme

size: 7142.16 Ø 16 mm

**7152.06 Sbuccia arance**

Orange Peeler
Eplucheur à orange

size: 7152.06 cm

**7162.04 Rigalimoni**

Zester
Zesteur

size: 7162.04 cm

**7172.25 Scavino**

Baller
Evideur

size: 7172.25 Ø 25 mm

**7182.09 Coltello decoratore**

Decorating knife
Couteau à décorer

size: 7182.09 cm

**7232.10 Coltello pompelmo**

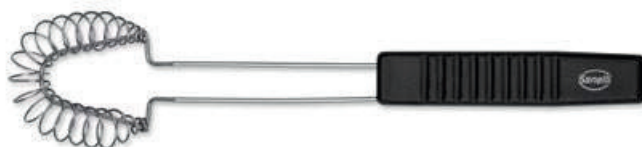
Grapefruit knife
Couteau à pamplemousse

size: 7232.10 cm

**7242.12 Frusta**

Whisk
Fouet

size: 7242.12 cm

**731216 Grattuggia**

Grater
Râpe

size: 731216 Fine 34 cm
732216 Media 34 cm
733216 Grande 34 cm

**7432.06 Pelapatate**

Potato peeler
Eplucheur pommes de terre

size: 7432.06 cm



432305 Pavia

Parmesan
Parmesan

size: 432305 - 05 cm
432307 - 07 cm



432309 Pavia

Parmesan
Parmesan

size: 432309 - 09 cm
432311 - 11 cm
432312 - 12 cm



434309 A uncino

"Uncino"
Crochet

size: 434309 - 9 cm



436314 Milano

"Milano"
Type "Milano"

size: 436314 - 14 cm



438314 Bergamo

"Bergamo"
Type "Bergamo"

size: 438314 - 14 cm



440316 Punta quadra

"Punta quadra"
Pointe carrée

size: 440316 - 16 cm



442315 Vercelli

"Vercelli"
Type "Vercelli"

size: 442315 - 15 cm



450314 Campana

"Campana"
Cloche

size: 450314 - 14 cm
450316 - 16 cm



212000 Filo tagliaformaggio inox

Wire cheese cutter
Coupe fromage à fil

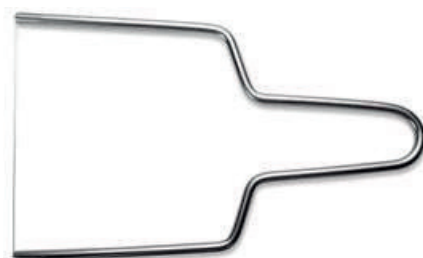
size: 212000 - 130 cm



473023 Archetto filo

Wire cheese cutter
Coupe fromage à fil

size: 473023 - 23 cm



500035 Ricamo liscia

*Embroidery
Broder*

size: 500035 (3 1/2")



504045 Anelli grandi

*Embroidery large ring
Broder anneau grand*

size: 504045 (4 1/2")



508035 Pipite nuovo modello professionale

*Professional cuticle modern
Envies courbes*

size: 508035 (3 1/2")



510035 Unghie nuovo modello professionale

*Professional nail modern
Ongles courbes*

size: 510035 (3 1/2")



508135 Pipite inox

*Inox professional cuticle modern
Envies courbes inox*

size: 508135 (3 1/2")



510135 Unghie inox

*Inox professional nail modern
Ongles courbes inox*

size: 510135 (3 1/2")



512035 Pipite professionali

*Professional cuticle
Envies courbes*

size: 512035 (3 1/2")
512040 (4")



514035 Unghie professionali

*Professional nail
Ongles courbes*

size: 514035 (3 1/2")
514040 (4")



514045 Unghie

*Professional nail
Ongles courbes*

size: 514045 (4 1/2")



516035 Unghie strozzate

*Nail cut blade
Envies courbes*

size: 516035 (3 1/2")



518035 Pipite lancia

*Cuticle extra fine
Envies courbes*

size: 518035 (3 1/2")



534011 Tronchesino pelle

*Cuticle nipper
Pinces à envie*

size: 5340.11 cm



536011 Tronchesino unghie

*Nail nipper
Pinces à ongles*

size: 5360.11 cm
5360.13 cm



548055 Parrucchiere professional

*Professional barber shears
Coiffeur*

size: 548055 (5 1/2")
548065 (6 1/2")



552040 Lavoro

Household
Ménage

size: 552040 (4")
552045 (4 1/2")
552050 (5")
552055 (5 1/2")
552060 (6")
552065 (6 1/2")



556060 Sartina

Tailor
Tailleur

size: 556060 (6")
556065 (6 1/2")
556070 (7")
556075 (7 1/2")
556080 (8")



560040 Merciaio

Professional cuticle modern
Envies courbes

size: 560040 (4")
560050 (5")



568070 Tagliacampioni



Pinking
Zig-zag

size: 568070 (7")



574070 Cesoia sarto verniciata

Tailor enamelled handle
Tailleur vernis noir

size: 574070 (7")
574080 (8")
574090 (9")
574100 (10")



588055 Elettricista plastificate rette

Stright electr.plast.coated
Electricien

size: 588055 (5 1/2")



958150 Espositore grande per coltelli professionali

Big "floor" display stand

Presentoir à terre grand



957013 **Espositore legno**

*Small wood display w/magnetic holder
Presentoir bois petit/barre magnetique*



962108 **Espositore piccolo da terra**

*Medium "floor" display stand
Presentoir à terre moyen*



960120 **Espositore girevole da banco**

*Medium turning counter display stand
Presentoir comptoir tournant moyen*



963100 **Espositore triangolare girevole da banco piccolo**

*Little turning counter display stand
Presentoir comptoir tournant petit*



CULT TELLERIA

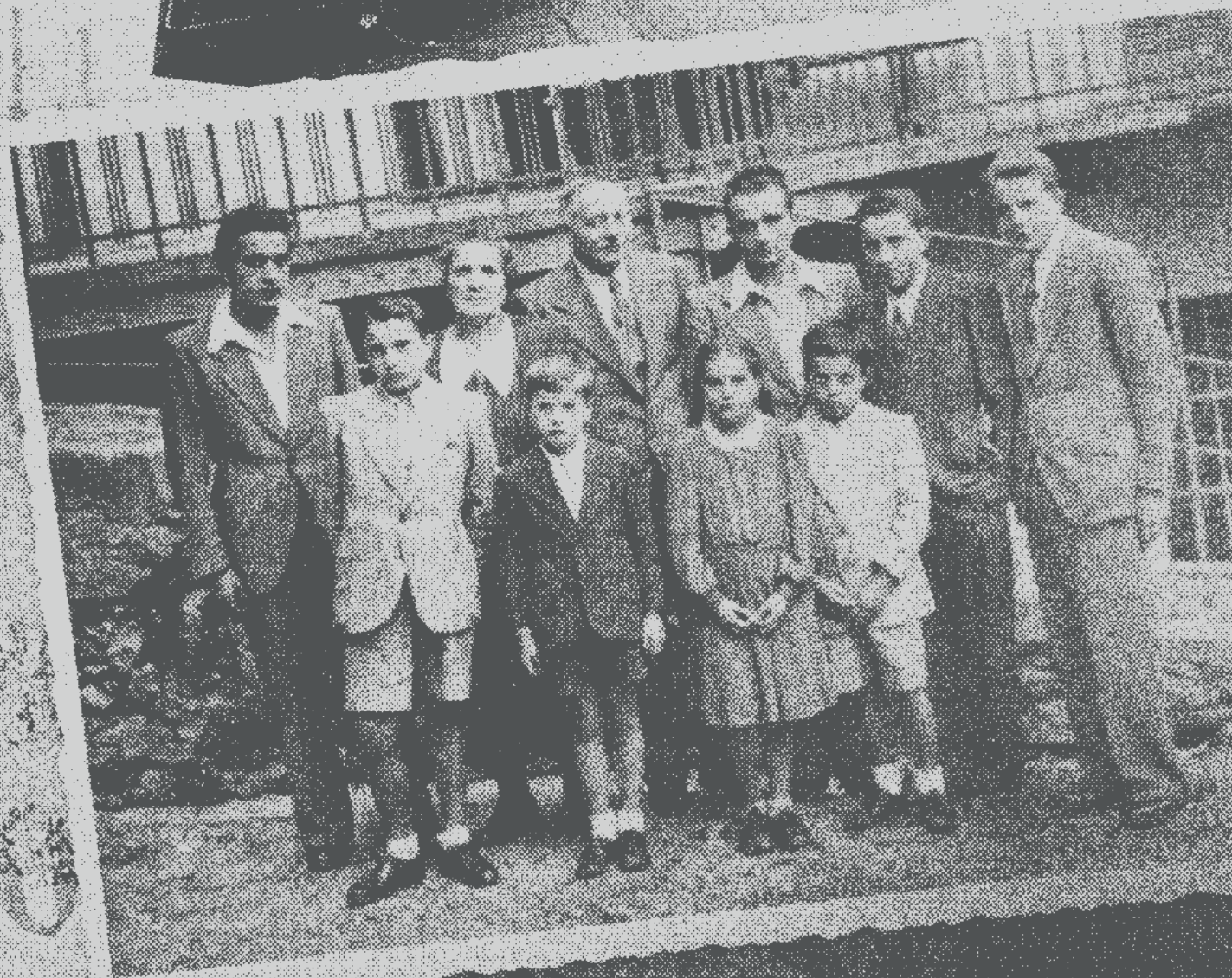
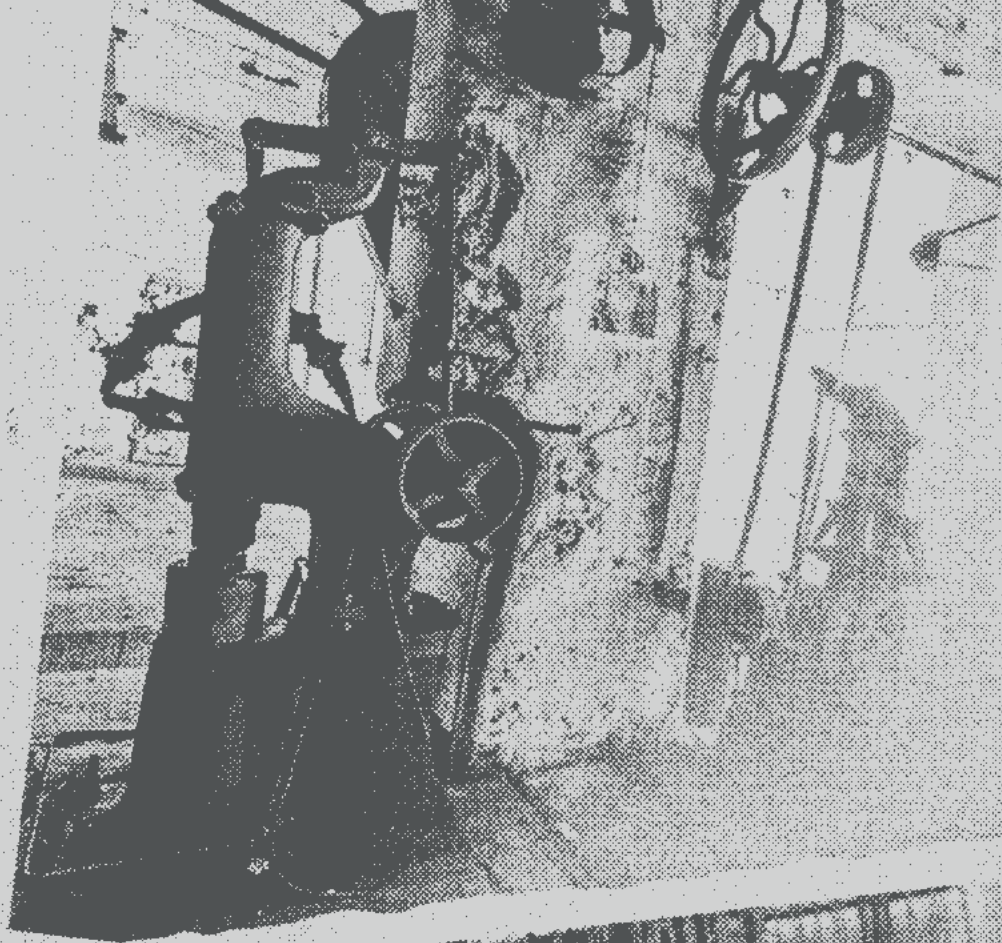

Ditta Silvio Sanelli
FABBRICA DI SACCAGLIONE


SISA
STAINLESS - STEEL


Sanelli
INOX


Sanelli
INOX


Sanelli





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