

Вилки, ножи, ложки, ложечки Drop, Duna, Niagara, Luna, Amarcord, Milord, Dream, Elegant, elais, Ergo, Ego, Slim, Stilo, Stilo, Black, Superior, Neo, Clever, Allegra

Технические характеристики

Виды товаров: вилки столовые, десертные, сервировочные, для салата, для подачи рыбы, для торта, бульонные, десертные, кофейные, для улиток, для устриц, ложки Мока, сахарные ложки, для соуса, обеденные, суповые, обеденные, для мороженого, для риса, чайные, ножи тяжелые, кованые, столовые, для фруктов, для рыбы, для подачи рыбы, реверсивные, легкие, десертные с поллой ручкой, тортов, масла, стейка, половники и др.

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Relais

Inox 18/10 - St. Steel - 4 mm
Cod. CU3..

COD. CU3..		L. mm
01		210
02		210
03		185
05		235
11		187
12		192
15		212
21		135
22		112
25		305
26		240
27		240
31		185
32		197
38		143
39		247
53		176
55		230





Ergo

Inox 18/10 - St. Steel - 4 mm
Cod. CE5..

COD. CE5..		L. mm
01		207
02		207
03		182
05		231
11		186
12		186
15		209
21		145
22		114
25		306
26		237
27		234
32		215
38		150
39		250
53		175
55		228

Ego

Inox 18/10 - St. Steel - 4 mm
Cod. CD3..

COD. CD3..		L. mm
01		207
02		207
03		182
05		231
11		186
12		186
15		209
21		145
22		114
25		306
26		237
27		234
30		278
32		215
38		150
39		250

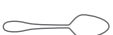




Slim

Inox 18/10 - St. Steel - 4 mm
Cod. CU7..



COD. CU7..		L. mm
01		202
02		202
03		193
05		235
11		193
12		193
15		212
21		150
22		113
32		214
38		148
53		176
55		230





Stilo

Inox 18/10 - St. Steel - 3 mm
Cod. CST..



COD. CST..		L. mm
01		200
02		200
03		180
05		230
11		180
12		180
15		206
21		141
22		110
25		295
26		238
27		238
28		223
29		221
30		260
32		194
38		148
39		242
53		165

Stilo

Black

Inox 18/10 - St. Steel - 3 mm
Cod. CST42..



COD. CST42..		L. mm
01		200
02		200
05		230
21		141
22		110



Superior

Inox 18/10 - St. Steel - 3 mm
Cod. CZ4..



COD. CZ4..

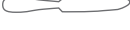
L. mm

01		205
02		206
03		175
05		235
11		185
12		186
15		210
21		137
22		107
31		180
32		200
38		143

Neo

Inox 18/10 - St. Steel - 3 mm
Cod. CHU..



COD. CHU..		L. mm
01		210
02		210
03		180
05		232
11		190
12		190
15		207
21		148
22		114
25		305
26		239
27		239
32		215
38		147
39		251
53		175
55		219



Clever

Inox 18/10 - St. Steel - 4 mm
Cod. CHG..



COD. CHG..		L. mm
01		200
02		202
05		225
11		193
12		193
15		212
21		140
22		106
38		142

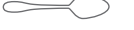


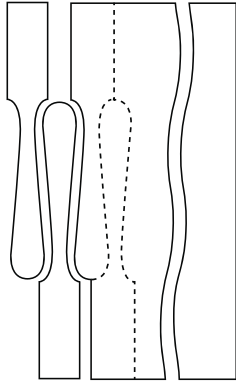
Allegra

Inox 18/10 - St. Steel- 3 mm
Cod. CM6..

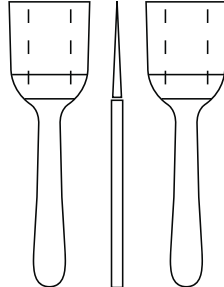
COD. CM6..

L. mm

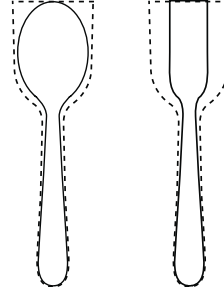
01		226
02		226
05		235
11		180
12		180
15		203
21		140
22		106
38		155
53		176
55		230



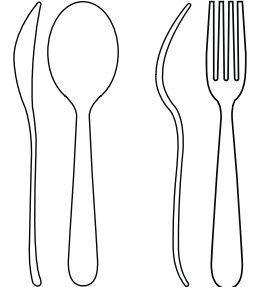
①
Tranciatura
Blank cutting



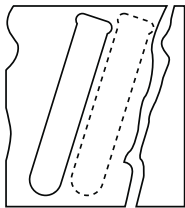
②
Laminazione
Rolling operation



③
Rifilatura
Overall cutting on outside blank



④
Coniatura
Pressing operation



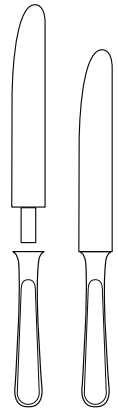
⑤
Tranciatura
Blank cutting



⑥
Coniatura manico
Handle pressing



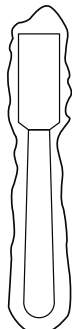
⑦
Saldatura gocce
Soldering of shells



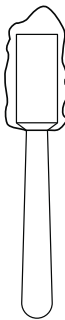
⑧
**Assemblaggio e saldatura
lama manico cavo**
Assembling and soldering
hollow handle knife



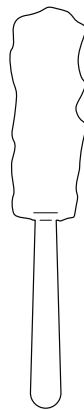
⑨
Tranciatura spezzone
Rod cutting



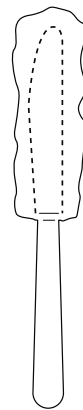
⑩
Coniatura a caldo
Forging



⑪
Tranciatura manico
Blank cutting of the blade



⑫
Laminazione
Rolling of the blade

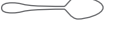
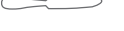
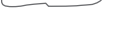
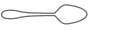


⑬
Ritanciatura lama
2nd blank cutting of the blade



⑭
Seghettatura e finitura
Blade grinding and finishing

14 • Tabella posate

01		Cucchiaino tavola Table spoon Cuillère de table Eßlöffel Cuchara mesa
02		Forchetta tavola Table fork Fourchette de table Eßgabel Tenedor mesa
03		Cucchiaino brodo Bouillon spoon Cuillère à soupe Suppenlöffel Cuchara sopa
04		Coltello tavola forgiato pesante Table knife heavy-forged Couteau de table forgé lourd Tafelmesser-schwer Cuchillo mesa forjado pesado *
05		Coltello tavola forgiato Table knife-forged Couteau de table forgé Tafelmesser Cuchillo mesa forjado *
05R		Coltello tavola Reverse Reverse table knife-forged Couteau de table Reverse Tafelmesser Reverse Cuchillo mesa Reverse forjado *
06		Coltello tavola leggero Table knife-light Couteau de table léger Tafelmesser-leicht Cuchillo mesa ligero *
08		Coltello tavola m/v saldato Table knife - welded hollow-handle Couteau de table poignée creuse soudée Tafelmesser mit Hohlheft Cuchillo mesa mango hueco soldado *
11		Cucchiaino frutta Dessert spoon Cuillère à dessert Dessertlöffel Cuchara postre
12		Forchetta frutta Dessert fork Fourchette à dessert Dessertgabel Tenedor postre
14		Coltello frutta forgiato pesante Dessert knife-heavy forged Couteau à dessert forgé lourd Dessertmesser-schwer Cuchillo postre forjado pesado *
15		Coltello frutta forgiato Dessert knife-forged Couteau à dessert forgé Dessertmesser Cuchillo postre forjado *
15R		Coltello frutta Reverse forgiato Dessert knife forged-Reverse Couteau à dessert Reverse forgé Dessertmesser Reverse Cuchillo postre Reverse forjado *
16		Coltello frutta leggero Dessert knife-light Couteau à dessert léger Dessertmesser-leicht Cuchillo postre ligero *
18		Coltello frutta m/v saldato Dessert knife-welded hollow-handle Couteau à dessert poignée creuse soudée Dessertmesser mit Hohlheft Cuchillo postre mango hueco soldado *
21		Cucchiaino caffè Tea spoon Cuillère à café Kaffeelöffel Cuchara café
22		Cucchiaino moka Moka spoon Cuillère à moka Mokkalöffel Cuchara moka
23		Cucchiaino zucchero Sugar spoon Cuillère à sucre Zuckerlöffel Cuchara azucar
25		Mestolo servire Soup ladle Louche Rührlöffel Cazo sopa
26		Forchettone servire Serving fork Fourchette à servir Vorlegegabel Tenedor servir
27		Cucchiaino servire Serving spoon Cuillère à servir Vorlegelöffel Cucharón servir
28		Cucchiaino insalata Salad serving spoon Cuillère à servir salade Salatlöffel Cucharón servir ensalada
29		Forchettone insalata Salad serving fork Fourchette à servir salade Salatgabel Tenedor servir ensalada
30		Cucchiaino riso Rice-serving spoon Cuillère à riz Reislöffel Cucharón arroz
31		Forchetta pesce Fish fork Fourchette à poisson Fischgabel Tenedor pescado
32		Coltello pesce Fish knife Couteau à poisson Fischmesser Cuchillo pescado
33		Forchettone servire pesce Fish serving fork Fourchette à servir poisson Servierfischgabel Tenedor servir pescado
34		Coltello servire pesce Fish serving knife Couteau à servir poisson Servierfischmesser Cuchillo servir pescado
35		Cucchiaino bibita Ice tea spoon Cuillère à cocktail Cocktaillöffel Cuchara refresco
37		Paletta gelato Ice cream spoon Cuillère à glace Speiseeislöffel Cuchara helado
38		Forchettina dolce Cake fork Fourchette à tarte Kuchengabel Tenedor lunch
39		Pala dolce Cake server Pelle à tarte Tortenschaufel Pala pastel
40		Coltellone dolce Cake knife Gros couteau à tarte Tortenmesser Cuchillo pastel
42		Mestolino salsa Sauce ladle Louche à sauce Soßeschöpflöffel Cacillo salsa
43		Spalmaburro Butter spreader Couteau à beurre Buttermesser Pala mantequilla
45		Spalmaburro Butter spreader Couteau à beurre Buttermesser Pala mantequilla
53		Spalmaburro forgiato Butter spreader - forged Couteau à beurre forgé Buttermesser Pala mantequilla forjado *
55		Coltello bistecca Steak knife Couteau à bifteck Filetmesser Cuchillo carne *
63		Forchetta lumache 2 punte 2 prongs snail fork Forchette à escargots à deux dents Zweizinkengabel für Schnecke Tenedor caracoles dos puntas
64		Forchettina ostriche Oyster fork Forchette à crustacés Auster Krustazeengabel Tenero mariscos
67		Cucchiaino salsa Sauce spoon Cuillère à sauce Soßelöffel Cuchara salsa
80		Cucchiaino lunch Lunch spoon Cuillère à lunch Lunchlöffel Cuchara lunch

* materiale: acciaio inox | material: stainless steel |
matériel: acier Inoxydable | Material: aus Edelstahl | material: acero Inoxidable

Istruzioni d'uso e di manutenzione per la posateria e il vasellame in acciaio Inox

Lavare accuratamente i prodotti nuovi prima di utilizzarli.

Utilizzare per il lavaggio acqua calda ed un buon sapone neutro, risciacquare in seguito con abbondante acqua tiepida ed asciugare scrupolosamente tutti gli articoli.

Non utilizzare per il lavaggio detersivi sintetici a base di cloro o prodotti comunque candeggianti.

Pomice, paglietta d'acciaio, spugnette o panni impregnati di polveri abrasive devono essere altresì rigorosamente esclusi. Possono invece essere utilizzati detersivi non clorurati contenente farina fossile.

E' consigliato il lavaggio degli articoli in acciaio Inox subito dopo il loro utilizzo. Qualora questo non fosse possibile è comunque importante non lasciare per più di 12 ore gli articoli sporchi a contatto con i residui alimentari (es: in caso di utilizzo degli articoli a pranzo, andrebbero lavati entro la sera del giorno stesso; in caso di utilizzo degli articoli a cena, andrebbero lavati entro la mattina del giorno seguente).

Nel caso fosse necessario un prelavaggio, questo deve essere fatto appena prima del lavaggio e per un tempo relativamente breve. Gli articoli non vanno infatti lasciati in ammollo nella soluzione lavante per troppo tempo in quanto alcune sostanze contenute negli alimenti sono dannose per l'acciaio Inox e ne alterano

l'aspetto. I coltelli e le lame dei coltelli (in caso di articolo a manico cavo) prodotte con un pregiato acciaio inox, sono sensibili agli attacchi corrosivi sviluppati dall'acido acetico, citrico, lattico ed in particolare da cloruro di sodio, presenti negli alimenti.

E' importante, sia in fase di prelavaggio che durante il lavaggio, tenere separate le normali posate (cucchiai, forchette, cucchiaini) dai coltelli e da altri oggetti metallici presenti in cucina.

Nel caso di lavaggio in lavastoviglie le posate devono essere inserite in cestelli verticali di plastica e tenute separate dai coltelli.

Asciugare accuratamente gli articoli con un panno morbido subito dopo il lavaggio, anche se il lavaggio è eseguito in lavastoviglie che prevede un ciclo di asciugatura automatica. Questo è necessario per evitare l'eventuale formazione di macchie dovute a depositi calcarei contenuti nell'acqua.

Non lasciare le posate nell'ambiente umido della lavastoviglie una volta terminato il ciclo di lavaggio, ma asciugarle e riporle in un ambiente asciutto.

Si consiglia di conservare gli articoli perfettamente asciutti, in un ambiente privo di umidità.

Per evitare rigature si consiglia di non conservare alla rinfusa gli articoli ma di riporli ordinatamente e proteggerli con un panno morbido.

Instructions for use and maintenance of stainless steel cutlery and hollowware

Wash the new products carefully before use.

Use hot water to wash them and a good neutral detergent; then, rinse out with lukewarm water and dry all the items thoroughly.

When washing, do not use chlorinated detergents nor products containing bleach.

Pumice, steel wool, sponges or cloths saturated with abrasive powders must be strictly avoided. However, detergents without chloride containing fossil flour can be used.

The washing of stainless steel items after use is recommended. In case that would not be possible, it is however important not to leave for more than 12 hours the dirty items in contact with food leftovers (e.g.: if the items are used at lunch, they should be washed within the evening; if the items are used at dinner, they should be washed within the following morning).

In case a prewash was needed, it must be carried out just before the washing and for a relatively short time. In fact, the items must not be soaked in the washing solution for too long, since some substances contained in food are damaging for the stainless steel and change its appearance. Knives and knife blades (for hollow

handle items) are manufactured with a valuable stainless steel and are sensitive to the corrosion attacks developed by acetic, citric and lactic acid and in particular to sodium chloride present in food.

It is important, both when pre-washing and washing, to keep cutlery like spoons, forks and tea spoons, separated from knives and other metal kitchenware.

In case of washing in dishwasher, spoons and forks must be placed into plastic vertical baskets and kept separated from knives.

Dry the items thoroughly immediately after the washing with a soft cloth, even if your dishwasher has a dry cycle.

That is necessary in order to avoid the possible formation of stains caused by calcareous deposits contained in the water.

Do not leave the cutlery in the humid environment of the dishwasher once the washing finishes; dry them and store them in a dry place.

It is recommended to store the items perfectly dried and in a location without humidity.

In order to avoid scratches, it is recommended not to keep the items randomly, but if it is possible, to protect them by soft cloth.





Drop

Inox 18/10 - St. Steel - 4 mm
Cod. CBD..

COD. CBD..		L. mm
01		209
02		208
03		176
05		235
11		188
12		188
15		212
21		146
22		115
26		240
27		240
31		188
32		203
38		146
53		165





Duna

Inox 18/10 - St. Steel - 3 mm
Cod. CBL..

COD. CBL..		L. mm
01		206
02		205
03		180
05		230
11		185
12		184
21		123
22		109
31		154
32		184
38		200

Niagara

Inox 18/10 - St. Steel - 5 mm
Cod. CZ3..



COD. CZ3..		L. mm
01		210
02		210
05		231
11		181
12		183
15		210
21		147
22		113
25		306
26		237
27		234
38		160
39		250
53		175
55		228

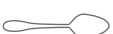




Luna

Inox 18/10 - St. Steel - 5 mm
Cod. CHP..

**COD. CHP..****L. mm**

01		200
02		202
05		225
11		193
12		193
15		212
21		140
22		106
38		142

Amarcord

Inox 18/10 - St. Steel - 5mm
Cod. CC2..



COD. CC2..

L. mm

01  214

02  216

03  193

05  235

11  193

12  193

15  212

21  150

22  113

25  305

26  247

27  247

31  185

32  206

38  148

39  251

53  176

55  230



Milord

Inox 18/10 - St. Steel - 4 mm
Cod. C14..

COD. C14..		L. mm
01		200
02		200
03		172
05		230
08		225
11		177
12		178
15		195
18		200
21		133
22		104
25		310
26		228
27		227
28		227
29		225
30		250
31		198
32		212
35		195
36		172
37		129
38		143
39		240
42		175
53		168
55		230
67		184

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