

C A T Á L O G O G E R A L
G E N E R A L C A T A L O G U E



CUTELARIA
CUTLERY

Os Profissionais conhecem-nos
The Professionals know our products

www.sico.pt



A **SICO** foi fundada em meados da década de 60 por pessoas com vasta experiência na produção e comercialização de cutelarias, numa localidade perto de Benedita, Alcobaça. Tem como principal atividade o fabrico de cutelarias profissionais e domésticas e nas suas gamas incluem-se facas de cozinha, facas profissionais, cutelos, espátulas, garfos, canivetes e lâminas para a indústria alimentar.

Com meio século de atividade, a **SICO** é reconhecida pela sua competência, consistência e versatilidade, num mercado altamente competitivo e em constante evolução.

A empresa detém uma moderna área de produção com 8000m² composta por máquinas da mais recente inovação tecnológica, onde se destacam os sistemas laser, fibra, CNC e robótica. Caracteriza-se pela sua atitude ecológica e eticamente responsável com o objetivo de preservar os recursos vitais das pessoas e do meio ambiente.

Considerada uma das principais fabricantes de facas profissionais, a **SICO** conta com 55 profissionais nos seus quadros, que produzem diariamente cerca de 4500 peças. Dada a extraordinária qualidade da gama trabalhada, com cerca de 2000 modelos diferentes, as suas facas são usadas e reconhecidas em todo o mundo.

SICO was founded in the 60's, by people with extensive experience in production and sales of cutlery, near Benedita, Alcobaça, Portugal.

Their main activity is the manufacture of professional and domestic cutlery and the product range includes kitchen knives, professional knives, cleavers, spatulas, forks, pocket knives and blades for the food industry.

With half a century of existence, SICO is recognized for its competitiveness, consistency and versatility, in a highly competitive market and in constant transformation.

The company owns a modern production area with 8000m², composed by machines with the most recent technological innovation, where it stands the laser systems, CNC and robotics. It is featured by the ecological attitude and responsibility ethics with the goal of preserve the vital resources of people and the environment.

Considered one of the main manufactures of professional knives, SICO counts with a team of 55 professionals, that produce around 4500 items a day. Given the extraordinary quality of its range, with approximately 2000 different models, their knives are used and recognized all around the world.



Os Profissionais
conhecem-nos

The Professionals
know our products

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PRIMTECH

olive

Lâminas: AÇO INOX MO-VA FORJADO
Cabos: MADEIRA DE OLIVEIRA

Blades: FORGED GERMAN MO-VA STAINLESS STEEL
Handles: OLIVE WOOD

PRIMTECH
olive

NÃO LAVAR NA MÁQUINA
NOT DISHWASHER-SAFE



Faca p/ tornear Peeling knife | **240.T301.07** |



Faca p/ legumes Paring knife | **240.T300.09** |



Faca p/ legumes Paring knife | **240.T100.09** |



Faca p/ cozinha Kitchen knife | **240.T100.15** |



Faca p/ bife Steak knife | **240.T250.12** |



Faca p/ cozinha Kitchen knife | **240.T200.12** |



Faca p/ filetes (lâmina flexível) Fish filleting knife (flexible blade) | **240.T104.15** |



Faca p/ desossar Boning knife | **240.T315.15** |



Faca p/ pão Bread knife | **240.T520.22** |



Faca p/ trincar Carving knife | **240.T121.26** | 21 |



Faca p/ cozinheiro Chef's knife | **240.T120.20** | 15 |



Faca p/ cozinheiro Chef's knife | **240.T120.26** | 23 |



Faca Santoku Santoku knife | **240.T373.18** |



Faca Santoku c/ orifícios Santoku knife with holes | **240.T873.18** |



Faca p/ cozinheiro com orifícios Kitchen knife with holes | **240.T123.20** |



Garfo p/ trincar Carving fork | **440.T451.28** |

PRIMTECH



Faca p/ tornear Peeling knife | **201.T301.07** |



Faca p/ legumes Paring knife | **201.T300.09** |



Faca p/ legumes Paring knife | **201.T100.09** |



Faca p/ cozinha Kitchen knife | **201.T100.15** |



Faca p/ bife Steak knife | **201.T250.12** |



Faca p/ cozinha Kitchen knife | **201.T200.12** |



Faca p/ filetes (lâmina flexível) Fish filleting knife (flexible blade) | **201.T104.15** |



Faca p/ desossar Boning knife | **201.T315.15** |



Faca p/ pão Bread knife | **201.T520.22** |



Faca p/ trincar Carving knife | **201.T121.21** |



Faca p/ trincar Carving knife | **201.T121.26** |



Faca p/ cozinheiro Chef's knife | **201.T120.15** |



Faca p/ cozinheiro Chef's knife | **201.T120.20** |



Faca p/ cozinheiro Chef's knife | **201.T120.26** | **23** |



Faca p/ cozinheiro Chef's knife | **201.T122.20** |



Faca p/ cozinheiro Chef's knife | **201.T122.23** |



Faca Santoku Santoku knife | **201.T373.18** |



Faca Santoku c/ orifícios Santoku knife w/ holes | **201.T873.18** |



Faca p/ cozinheiro c/ orifícios Chef's knife w/ holes | **201.T123.20** |



Garfo p/ trincar Carving fork | **401.T451.28** |

Cores
de cabo
Handle
colours

201.
202.
203.
204.
205.
206.
207.

Cozinha Kitchen

PRIMTECH

PRIMTECHCOLOURS

Vegetais Vegetables



Faca p/ tornear Peeling knife | **206.T301.07** |



Faca p/ cozinha Kitchen knife | **206.T100.09** |



Faca Santoku Santoku knife | **206.T373.18** |



Faca p/ cozinheiro Chef's knife | **206.T120.20** | 15 | 26 |

Peixe Fish



Faca p/ cozinha Kitchen knife | **207.T100.09** |



Faca p/ filetes (lâmina flexível) Filleting knife (flexible blade) | **207.T104.15** |



Faca p/ cozinheiro Chef's knife | **207.T120.26** | 15 | 20 |

Aves Poultry



Faca p/ cozinha Kitchen knife | **204.T300.09** |



Faca p/ cozinha Kitchen knife | **204.T100.15** |



Faca p/ cozinheiro Chef's knife | **204.T120.20** | 15 | 26 |

Carne Meat



Faca p/ cozinha Kitchen knife | **203.T100.09** |



Faca p/ desossar Boning knife | **203.T315.15** |



Faca p/ trincar Carving knife | **203.T121.21** | 26 |



Faca p/ cozinheiro Chef's knife | **203.T120.26** | 15 | 20 |

Perfuração das lâminas Blades perforation



Faca Santoku c/ orifícios Santoku knife w/ holes | **201.T873.18** |



- Alto poder de corte, com menor pressão sobre a faca.
- As perfurações especiais cortam os alimentos de forma limpa e sem esforço.
- Lower cutting resistance, less force required, holds its edge longer.
- The vacuum-hardened blade with special perforations and integrated defector, cuts food cleanly and effortlessly.



Faca p/ cozinheiro c/ orifícios Chef's knife w/ holes | **201.T123.20** |



- Os orifícios da lâmina têm como função cortar os alimentos de forma fácil e rápida através do efeito anti aderente.
- Holes discouraging food from sticking to the blade, it helps to release vegetables and food making chopping easier and faster.

MASTER

Lâminas: AÇO INOX MO-VA FORJADO

Cabos: POM

Blades: FORGED MO-VA STAINLESS STEEL

Handles: POM



MASTER



Faca p/ tornear Peeling knife | **221.9301.07** |



Faca p/ legumes Paring knife | **221.9300.09** |



Faca p/ legumes Paring knife | **221.9100.10** | **07** | **12** |



Faca p/ cozinha Kitchen knife | **221.9200.12** |



Faca p/ cozinha Kitchen knife | **221.9100.16** |



Faca p/ desossar Boning knife | **221.9315.15** |



Faca p/ cozinha Kitchen knife | **221.9200.19** |



Faca p/ pão c/ serrilha Serrated bread knife | **221.9520.20** |



Faca p/ trincar Carving knife | **221.9121.21** | **26** |



Faca p/ trincar c/ serrilha Serrated carving knife | **221.9521.21** | **26** |



Faca p/ trincar c/ alvéolos Carving knife w/ granton's | **221.9121G.21** | **26** |



Faca p/ presunto Ham slicer | **221.9410.30** | **26** |



Faca p/ carnes frias Slicing knife | **221.9400.26** | **24** |



Faca p/ salmão c/ alvéolos Salmon knife w/ granton's | **221.9402.26** |



Faca p/ carnes frias c/ serrilha Serrated slicing knife | **221.9500.26** |



Faca p/ cozinheiro Chef's knife | **221.9120.18** | **15** |



Faca p/ cozinheiro Chef's knife | **221.9120.20** | **23** |



Faca p/ cozinheiro Chef's knife | **221.9120.26** | **30** |



Faca Santoku Santoku knife | **221.9731.18** |



Faca Santoku c/ alvéolos Santoku knife w/ granton's | **221.9383.18** |



Cutelo Cleaver | **321.9330.15** |



Garfo p/ trincar Carving fork | **421.9451.18** | **21** | **27** |

Cores
de cabo
Handle
colours

221.
222.

Cozinha Kitchen

MASTER

Lâminas: AÇO INOX MO-VA FORJADO
Cabos: POM
Blades: FORGED MO-VA STAINLESS STEEL
Handles: POM



IDEAL



Cozinha Kitchen

IDEAL



Faca p/ tornear Peeling knife | **221.7301.07** |



Faca p/ legumes Paring knife | **221.7300.09** |



Faca p/ legumes Paring knife | **221.7100.10** | 08 |



Faca p/ cozinha Kitchen knife | **221.7100.15** |



Faca p/ desossar Boning knife | **221.7315.15** | 13 |



Faca p/ cozinha Kitchen knife | **221.7200.20** | 13 | 15 | 22 |



Faca p/ pão c/ serrilha Serrated bread knife | **221.7520.20** |



Faca p/ trincar Carving knife | **221.7121.20** | 25 | 30 |



Faca p/ cozinheiro Chef's knife | **221.7120.20** | 15 | 25 | 30 | 35 |



Faca p/ presunto Ham slicer | **221.7410.25** | 30 |



Faca p/ presunto Ham slicer | **221.7400.30** | 25 |



Faca p/ salmão c/ alvéolos Salmon knife w/ granton's | **221.7402.26** |

Alumio



Cozinha Kitchen

ALUMIO



Faca p/ tornear Peeling knife | **296.6301.07** |



Faca p/ legumes Paring knife | **296.6100.10** |



Faca p/ vegetais Vegetables knife | **296.6200.12** |



Faca p/ queijo Cheese knife | **296.6352.12** |



Faca p/ filetes Filleting knife | **296.6315.15** |



Faca p/ pão c/ serrilha Serrated bread knife | **296.6520.20** |



Faca p/ cozinha Kitchen knife | **296.6100.17** | 15 |



Faca p/ cozinheiro Chef's knife | **296.6100.25** | 20 | 30 |



Faca Santoku Santoku knife | **296.6731.18** |



Faca p/ presunto Ham slicer | **296.6410.23** |



Cutelo Cleaver | **396.6220.14** |



Garfo p/ trincar Carving fork | **496.6451.33** |



Espátula Spatula | **596.6410.26** |



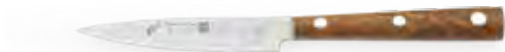
NAKATO OLIVE

Cozinha Kitchen

Lâminas: AÇO ESPECIAL NITROGÉNIO, ESTRITAMENTE AFIADO
Cabos: MADEIRA DE OLIVEIRA
Blades: STAINLESS STEEL 4199 NITRO B, HARD SHARPENED
Handles: OLIVE WOOD



NÃO LAVAR NA MÁQUINA
NOT DISHWASHER-SAFE



Faca multiusos Utility knife | **240.8801.10** | 12 |



Faca Deba Universal knife | **240.8801.16** | 21 |



Faca Santoku Santoku knife | **240.8802.16** |



Faca Santoku c/ orifícios Santoku knife w/ holes | **240.8812.16** |



Faca Usaba Paring knife | **240.8803.16** |



Faca de Chef Chef's knife | **240.8805.20** | 16 |



Faca p/ pão c/ serrilha Serrated Bread knife | **240.8806.20** |



Faca Yanagi-Sashimi Filleting knife | **240.8804.21** |



Faca Yanagi-Sashimi Filleting knife | **240.8804.27** | 24 | 30 |



Faca Tako-Sashimi Filleting knife | **240.8807.27** |



Garfo para Trincar Carving Fork | **440.8818.31** |

nakato

Cozinha Kitchen
NAKATO



Faca multiusos Utility knife | **221.8801.10** | 12 |



Faca p/bife s/serrilha Steak knife not serrated | **221.8820.10** |



Faca Deba Deba knife | **221.8801.16** | 21 |



Faca Santoku Santoku knife | **221.8802.16** |



Faca Santoku c/ alvéolos Santoku knife w/ granton's | **221.8812.16** |



Faca Usaba Paring knife | **221.8803.16** | 21 |



Faca p/ cozinheiro Chef's knife | **221.8805.20** | 16 |



Faca p/ pão c/ serrilha Serrated bread knife | **221.8806.20** |



Faca Yanagi-Sashimi Filleting knife | **221.8804.21** |



Faca Yanagi-Sashimi Filleting knife | **221.8804.24** |



Faca Yanagi-Sashimi Filleting knife | **221.8804.27** | 30 |



Faca Tako-Sashimi Filleting Knife | **221.8807.27** |



Garfo p/ trincar Carving fork | **421.8818.31** |

SUSHI

NÃO LAVAR NA MÁQUINA
NOT DISHWASHER-SAFE



Faca Deba Universal knife | **230.8801.16** |



Faca Santoku Santoku knife | **230.8802.16** |



Faca Usaba Paring knife | **230.8803.16** |



Faca Yanagi Filleting knife | **230.8804.20** |



Barra / suporte polietileno Polyethylene bar / support | **812.0070.50** |

Amolação Sharpening

- Técnica de amolação de um só lado.
- Traduz-se num fio muito intenso e de fácil afiação.
- As lâminas amoladas de um só lado permitem criar uma bolsa de ar entre o produto e o aço.
- Na outra face há um distanciamento da lâmina, reduzindo ao mínimo o contacto com o produto, conseguindo facilmente um comportamento de corte único, eficaz e duradouro.
- One side only sharpening technique.
- The blade edge reflects as a very intense tool and easy to sharp.
- The blades are sharpened one side only, which allows to create an air ball between the product and the steel.
- On the other face, there is a distance of the blade, minimizing the contact with the product, allowing a behavior of uniqueness in the cutting, effective and lasting.





ELEVATING CUT



Cores
de cabo
Handle
colours

EC1.
EC3.
EC5.
EC7.
EC9.

Cozinha Kitchen

ELEVATING CUT

BOLSA EM PELE PARA LÂMINA LEATHER CASE



| 851.2322.15 |



| 851.2547.20 |



| 851.2546.20 |



| 851.2548.20 |



| 851.2546.30 |



| 851.2552.20 |

Lâminas: AÇO INOX X50 CR MOV 15
Cabos: ACRÍLICO
Blades: STAINLESS STEEL X50 CR MOV 15
Handles: ACRYLIC



Faca p/ legumes Paring knife | EC1 | EC3 | EC5 | EC7 | **EC9.2551.10** |



Faca p/ filetes Filleting knife | EC1 | EC5 | EC7 | EC9 | **EC3.2322.15** |



Faca p/ chefe Chef's knife | EC3 | EC5 | EC7 | EC9 | **EC1.2547.20** |



Faca p/ chefe Chef's knife | EC1 | EC3 | EC7 | EC9 | **EC5.2548.20** |



Faca p/ chefe Chef's knife | EC1 | EC5 | EC7 | EC9 | **EC3.2546.20** |



Faca sérvia Servian knife | EC3 | EC5 | EC7 | EC9 | **EC1.2552.20** |



Faca p/ pão c/ serrilha Serrated bread knife | EC1 | EC3 | EC5 | EC9 | **EC7.2549.27** |



Faca p/ presunto c/ alvéolos Ham slicer with granton's | EC1 | EC3 | EC5 | EC7 | **EC9.2550G.30** |



Faca p/ chefe Chef's knife | EC1 | EC3 | EC7 | EC9 | **EC5.2546.30** |



Faca p/ talho Butcher knife | EC1 | EC3 | EC5 | EC9 | **EC7.2526.34** |

Pearl



Faca p/ tornear Peeling knife | **PR2.3201.07** |



Faca p/ legumes Paring knife | **PR2.1200.10** |



Faca p/ legumes Paring knife | **PR2.2200.10** | 12 |
Faca p/ bife 1/2 serrilha Steak knife 1/2 serra | **PR2.2250.12** |



Faca multiusos Universal knife | **PR2.3731.14** |



Faca p/ desossar Boning knife | **PR1.2300.15** |



Faca p/ filetar Filleting knife | **PR2.2320.18** |



Faca p/ pão Bread knife | **PR2.5200.20** |



Faca p/ trincar Carving knife | **PR2.1221.21** |



Faca p/ presunto (lâmina estreita) Ham slicer (narrow blade) | **PR2.4300.24** |



Faca p/ presunto (lâmina larga) Ham slicer (narrow wide) | **PR3.4200.26** |



Faca p/ cozinheiro Chef's knife | **PR2.1200.15** |



Faca p/ cozinheiro Chef's knife | **PR1.1200.25** | 20 |



Faca Santoku c/ alvéolos Santoku knife with granton | **PR1.3831.18** |



Faca Kengata Kengata knife | **PR2.3531.18** |



Faca p/ chefe Chef's knife | **PR2.2545.20** |



Faca p/ talho Butcher knife | **PR2.2525.26** |



Sabre p/ Champagne Sommelier's sabre | **PR1.2630.26** |



Faca p/ queijo parmesão Parmesan knife | **PR2.3512.05** |



Faca p/ queijo Cheese knife | **PR2.3590.05** |



Faca p/ queijo Cheese knife | **PR2.3555.10** |

Cores
de cabo
Handle
colours

PR1.
PR2.
PR3.

Cozinha Kitchen

PEARL

CLASSIC

Cozinha Kitchen
CLASSIC



Faca p/ castanhas Chestnut knife | **290.3000.03** |



Faca p/ tornear Peeling knife | **260.3001.07** |



Faca p/ cozinha Kitchen knife | **260.3000.10** | 08 | 09 | 12 | 14 | 16 | 18 |



Faca p/ cozinha Kitchen knife | **260.1000.12** | 09 | 10 | 14 | 16 | 18 |



Faca p/ cozinha Kitchen | **260.2000.16** | 08 | 09 | 10 | 12 | 14 | 18 |



Faca p/ desossar Boning knife | **260.2300.15** | 13 | 18 |



Faca p/ cozinha c/ serrilha Serrated kitchen knife | **260.5000.15** | 10 |



Faca p/ pão c/ serrilha serrated Serrated bread knife | **260.5000.25** 14 | 17 | 20 |



Faca p/ presunto Ham slicer | **260.4200.26** | 30 |



Faca p/ carnes frias c/ alvéolos Slicing knife w/ granton's | **260.4042.36** |



Faca p/ presunto Ham slicer | **260.4210.30** | 26 |



Faca p/ cozinheiro Chef's knife | **260.1200.20** | 15 | 18 | 25 | 27 | 30 |



Faca p/ cozinheiro Chef's knife | **260.1000.24** | 20 | 22 | 28 |



Faca p/ talho Butcher knife | **260.2000.24** | 20 | 22 | 26 | 28 | 31 | 36 |



Cutelo Cleaver | **360.3300.15** | 13 | 16 | 18 | 20 | 25 |



Cutelo Cleaver | **360.2220.20** | 15 | 18 | 25 | 28 |

Lâminas: AÇO INOX - ESPECIAL COM CARBONO
Cabos: REDONDOS - MADEIRA FAIA, TIPO CORTICEIRA
Blades: STAINLESS STEEL
Handles: WOOD BEECH - ROUND HANDLE - "CORTICEIRA" (TRADITIONAL KNIVES)



Faca p/ cozinha Kitchen knife | **230.0200.11** | 09 | 12 | 13 | 15 | 17 |



Faca p/ cozinha Kitchen knife | **230.0300.13** | 09 | 11 | 12 | 15 |

Lâminas: AÇO INOX COM MO-VA
Cabos: MADEIRA DE OLIVEIRA
Blades: MO-VA STAINLESS STEEL
Handles: OLIVE WOOD

PROFI OLIVE

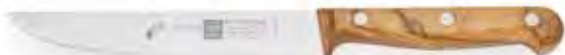
NÃO LAVAR NA MÁQUINA
NOT DISHWASHER-SAFE



Faca p/ tornear Peeling knife | **240.3201.07** |



Faca p/ legumes Paring knife | **240.1200.10** | 09 | 12 | 14 | 16 |



Faca p/ cozinha Kitchen knife | **240.2200.15** | 10 | 12 | 18 |



Faca p/ queijo mole Soft cheese knife | **240.3555.16** |



Faca p/ queijo Cheese knife | **240.3552.14** | 22 |



Faca p/ filetes Filleting knife | **240.2320.18** |



Faca p/ pão c/ serrilha Serrated bread knife | **240.5200.20** |



Faca p/ cozinheiro Chef's knife | **240.1200.20** | 13 | 15 | 18 | 25 | 30 |



Faca Santoku c/ alvéolos Santoku knife w/ granton | **240.3831.18** |



Faca p/ talho Butcher knife, wide tip | **240.2400.28** |



Faca p/ presunto Ham slicer | **240.4210.30** | 26 |

Lâminas: AÇO INOX MO-VA
Cabos: MADEIRA PRENSADA
Blades: MO-VA STAINLESS STEEL
Handles: PRESSED WOOD HANDLE



PRESS



Faca p/ legumes Paring knife | **280.2550.10** |



Faca p/ legumes Paring knife | **280.2550.13** |



Faca p/ vegetais Vegetables knife | **280.3550.09** |



Faca p/ vegetais Vegetables knife | **280.3500.12** |



Faca p/ pão c/ serrilha Serrated bread knife | **280.3550.17** |

Cozinha Kitchen

PROFI OLIVE

PROfilon
Resist

Cores
de cabo
Handle
colours

221.
222.

Cozinha Kitchen

PROFILON



Faca p/ tornear Peeling knife | 222.L301.07 |



Faca p/ legumes Paring knife | 222.L120.10 |



Faca p/ cozinha Kitchen knife | 222.L120.16 |



Faca p/ cozinha Kitchen knife | 222.L200.18 | 12 | 15 |



Faca p/ pão c/ serrilha Serrated bread knife | 222.L520.20 |



Faca p/ trincar Carving knife | 222.L121.25 |



Faca p/ presunto Ham slicer | 222.L421.30 |



Faca p/ cozinheiro Chef's knife | 222.L120.20 | 15 | 25 |



Faca p/ cozinheiro Chef's knife | 222.L120.30 |



Faca Santoku Santoku knife | 222.L373.18 |



Faca Santoku c/ alvéolos Santoku knife w/ granton's | 222.L383.18 |



Faca p/ tornear Peeling knife | 221.L301.07 |



Faca p/ legumes Paring knife | 221.L120.10 |



Faca p/ cozinha Kitchen knife | 221.L120.16 |



Faca p/ cozinheiro Chef's knife | 221.L120.20 | 15 | 25 | 30 |



Faca p/ cozinha Kitchen knife | 221.L200.18 | 12 | 15 |



Faca p/ pão c/ serrilha Serrated bread knife | 221.L520.20 |



Faca Santoku Santoku knife | 221.L373.18 |



Faca Santoku c/ alvéolos Santoku knife w/ granton | 221.L383.18 |



Faca p/ presunto Ham slicer | 221.L421.30 |



Espátula Spatula | 512.L410.26 |



Espátula Spatula | 512.L411.16 |

Facas com tratamento ILAFLON Resist Plus R™ na lâmina.
Knives with treatment ILAFLON Resist R Plus™ in the blade.



ILAFLON Resist Plus R™ tem como principais características:

- Sistema de revestimento bi-capa de alta resistência com reforço cerâmico, aprovado para contacto com alimentos.
- As duas camadas que o compõem combinam-se de forma otimizada, construindo um filme que apresenta um excelente efeito antiaderente e autolubrificante, boa resistência ao desgaste e grande resistência às manchas. Este revestimento satisfaz as mais rigorosas expectativas.

Features of ILAFLON Resist PLUS R™:

- High resistant, ceramic reinforced two-coat system, approved for food contact.
- The two coats are optimally mutually adapted, exhibiting therefore an excellent non-stick effect, self lubricating, good abrasion resistance and very good staining resistance. This coating satisfies the most rigorous demands.

Lâminas: AÇO INOX COM MO-VA
Cabos: POM
Blades: MO-VA STAINLESS STEEL
Handles: POM



PROFI

Cores de cabo
Handle colours

- 221.
- 222.
- 223.
- 224.
- 225.
- 226.
- 227.

Cozinha Kitchen

PROFI



Faca p/ tornear Peeling knife | 226.3201.07 |



Faca p/ legumes Paring knife | 221.3200.09 |



Faca p/ legumes Paring knife | 226.1200.10 | 09 |



Faca p/ cozinha Kitchen knife | 221.1200.16 | 12 | 14 |



Faca p/ queijo Cheese knife | 221.3555.12 |



Faca p/ queijo Cheese knife | 221.3552.14 | 22 |



Faca p/ filetes Filleting knife | 227.2320.15 | 13 |



Faca p/ filetes Filleting knife | 221.2320.18 |



Faca p/ desossar Boning knife | 223.2300.15 |



Faca p/ cozinha Kitchen knife | 221.2200.18 | 10 | 12 | 15 |



Faca p/ trincar Carving knife | 224.1221.25 | 21 |



Faca p/ pão c/ serrilha Serrated bread knife | 221.5200.20 | 25 |



Faca p/ pasteleiro c/ serrilha Serrated pastry knife | 221.5201.26 |



Faca p/ carnes frias c/ serrilha Serrated slicing knife | 221.5000.30 | 26 |



Faca p/ presunto Ham slicer | 221.4200.30 | 24 | 26 |



Faca p/ presunto Ham slicer | 221.4000.26 | 30 |



Faca p/ salmão c/ alvéolos Salmon knife w/ granton's | **221.4002.30** | 26 |



Faca p/ presunto Ham slicer | **221.4210.26** | 30 |



Faca p/ presunto c/ alvéolos Ham slicer w/ granton's | **221.4212.26** | 30 |



Faca p/ cozinheiro c/ serrilha Serrated chef's knife | **227.1250.20** | 18 | 25 |



Faca p/ cozinheiro Chef's knife | **213.1200.25** | 13 | 15 | 18 | 20 | 23 | 27 | 30 |



Faca p/ cozinheiro c/ serrilha Serrated chef's knife | **221.1250.30** | 27 |



Faca Santoku Santoku knife | **221.3731.18** |



Faca Santoku c/ alvéolos Santoku knife w/ granton | **221.3831.18** |



Cutelo Chinês Chinese cleaver | **321.3900.20** |



Faca p/ talho Butcher knife | **221.2000.24** | 18 | 20 | 22 | 31 |



Faca p/ talho Butcher knife | **221.2200.26** | 21 | 23 | 29 | 32 |



Cutelo Cleaver | **321.2220.20** | 15 | 18 | 25 | 28 |



Cutelo Cleaver | **321.3300.15** | 13 | 16 | 18 | 20 |



Garfo Fork | **421.4518.28** | 17 |



Garfo Fork | **414.4518.33** |



Faca p/ kebab Kebab knife | **211.4000.45** | 40 | 50 |



Garfo 2 bicos, p/ churrasco 2 tains Barbecue fork | **412.6000.60** | 35 | 40 | 50 | 70 |

Garfo 3 bicos, p/ churrasco 3 tains barbecue fork | **412.6003.60** | 40 | 50 | 70 |



Espeto p/ churrasco Barbecue Spit | **812.4500.60** | 40 | 50 | 70 | 80 | 90 | 100 |

Cores
de cabo
Handle
colours

- 221.
- 222.
- 223.
- 224.
- 225.
- 226.
- 227.

Cozinha Kitchen

PROFI

Lâminas: AÇO INOX MO-VA
Cabos: POM
Blades: MO-VA STAINLESS STEEL
Handles: POM



Lâminas: AÇO INOX COM MO-VA
Cabos: POLIPROPILENO
Blades: MO-VA STAINLESS STEEL
Handles: POLYPROPYLENE



PRO-ESFÉRIA



Faca p/ tornear Peeling knife | 211.P301.07 |



Faca p/ legumes Paring knife | 211.P300.08 |



Faca p/ legumes Paring knife | 211.P100.09 |



Faca p/ cozinha Kitchen knife | 211.P200.10 | 08 | 09 |



Faca p/ tomate Tomato knife | 211.P500.11 |



Faca p/ cozinha Kitchen knife | 211.P200.14 | 12 | 16 | 18 |



Faca p/ carnes frias Slicing knife | 211.P250.16 |



Faca p/ pão c/ serrilha Serrated bread knife | 211.P500.20 |



Faca p/ presunto Ham slicer | 211.P421.22 |



Faca p/ presunto Ham slicer | 211.P410.31 | 25 | 28 |

ecoline

- Cores de cabo
Handle colours
- 201.
 - 203.
 - 204.
 - 206.
 - 207.
 - 209.
 - 20V.



Faca p/ tornear Peeling knife | 201.E301.07 |



Faca p/ legumes Paring knife | 201.E100.11 |



Faca p/ bife Steak knife | 201.E502.11 |



Faca p/ bife Steak knife | 201.E520.11 |



Faca p/ pizza Pizza knife | 201.E530.10 |



Faca p/ cozinha Kitchen knife | 201.E200.18 |



Faca p/ cozinheiro Chef's knife | 201.E120.18 |



Faca p/ pão c/ serrilha Serrated bread knife | 201.E500.20 |



Faca p/ trincar Carving knife | 201.E220.22 |



Faca p/ carnes frias Slicing knife | 201.E420.26 |



Faca p/ queijo Cheese knife | 201.E351.24 |



Cutelo Cleaver | 301.E330.14 |

PROFISIONAL
E MULTIUSOS

PROFESSIONAL
AND ACCESSORIES



PROFESSIONAL

Cores
de cabo
Handle
colours

- 211.
- 212.
- 213.
- 214.
- 215.
- 216.
- 217.

Profissional e Multiusos Professional

PROFESSIONAL



Faca p/ tornear Peeling knife | **212.3001.07** |



Faca p/ legumes Paring knife | **212.3000.10** | 08 | 09 | 12 | 14 | 16 | 18 |



Faca p/ cozinha Kitchen knife | **212.1000.18** | 09 | 10 | 12 | 14 | 16 | 20 | 22 | 24 |



Faca p/ talho Butcher knife **212.2000.24** | 08 | 09 | 10 | 12 | 14 | 16 | 18 | 20 | 22 | 26 | 28 | 31 | 36 |



Faca p/ cozinha c/ serrilha Serrated utility knife | **212.5000.15** | 10 | 13 |



Faca p/ pão c/ serrilha Serrated bread knife | **212.5000.20** | 14 | 17 | 25 | 29 | 35 |



Faca p/ presunto Ham slicer | **212.4200.26** | 30 |



Faca p/ presunto Ham slicer | **212.4210.30** | 26 |



Faca p/ desossar Boning knife | **212.2300.15** | 13 | 18 |



Faca p/ talho Butcher knife | **212.2100.17** | 16 | 19 |



Faca p/ picar Sticking knife | **212.0035.24** | 14 | 16 | 18 | 20 |



Faca p/ costeletas Bone splitter | **212.1201.31** | 28 |



Faca p/ costeletas Bone splitter | **212.2201.30** | 26 | 29 | 32 |



Cutelo Cleaver | **312.2220.25** | 15 | 18 | 20 | 23 | 28 |



Cutelo Cleaver | **312.3300.20** | 13 | 15 | 16 | 18 | 25 |



Faca p/ legumes c/ serrilha Serrated paring knife | **212.1050.16** | 10 | 12 |



Faca p/ peixe c/ serrilha Serrated fish knife | **212.1250.25** | 18 | 20 | 27 | 30 |



Faca p/ peixe c/ serrilha Serrated fish knife | **212.2050.31** | 20 | 22 | 24 | 26 | 28 | 36 |



Faca p/ bacalhau
Codfish knife
| **212.3500.30** |



Faca p/ queijo Cheese knife | **212.3553.11** |



Faca p/ queijo mole Soft cheese knife | **212.3555.16** |



Faca p/ queijo Cheese knife | **212.3552.14** | 21 |



Faca p/ queijo Cheese knife | **212.3551.26** | 20 | 22 | 24 | 30 |



Faca p/ queijo Cheese knife | **212.3550.30** | 35 | 40 | 45 | 50 |



Faca p/ corte espetadas Meat knife | **212.2400.40** | 46 | 50 |

PROFESSIONAL COLOURS

Vegetais Vegetables



Faca p/ tornear Peeling knife | **216.3001.07** |



Faca p/ legumes Paring knife | **216.3000.10** | 08 | 09 | 12 | 14 | 16 | 18 |



Faca p/ cozinha Kitchen knife | **216.1000.16** | 09 | 10 | 12 | 14 | 18 |



Faca p/ cozinheiro Chef's knife | **226.1200.15** | 13 | 18 |



Faca p/ cozinheiro Chef's knife | **216.1200.20** | 25 | 27 | 30 | 32 |

Carne Meat



Faca p/ cozinha Kitchen knife **213.2000.10** | 08 | 09 | 12 | 14 | 16 | 18 | 20 | 22 | 24 | 28 | 31 | 36 |



Faca p/ talho Butcher knife | **213.2101.16** | 17 | 19 |



Faca p/ desossar Boning knife | **213.2300.15** |



Faca p/ cozinheiro Chef's knife | **213.1200.25** | 13 | 15 | 18 | 20 | 27 | 30 |



Faca p/ carne Meat knife | **213.2200.29** | 21 | 23 | 26 | 32 | 36 |



Cutelo Cleaver | **313.2225.25** |

Peixe Fish



Faca p/ cozinha Kitchen knife | **217.1000.10** | 09 | 12 | 14 | 16 | 18 | 20 | 22 | 24 |



Faca p/ filetes Filleting knife | **217.2528.25** | 30 |



Faca p/ cozinheiro Chef's knife | **217.1200.30** | 13 | 15 | 18 | 20 | 25 | 27 | 32 |



Faca p/ filetes Filleting knife | **217.2518.18** | 22 |



Faca p/ peixe Fish knife | **217.5000.30** | 28 | 33 | 36 |

Legumes crus a cozinhar Raw vegetables to be cooked



Faca p/ legumes Paring knife | **215.1000.12** | 09 | 10 | 14 | 16 | 18 |



Faca p/ cozinha Kitchen knife | **215.2000.14** | 09 | 10 | 12 | 16 |



Faca p/ cozinheiro Chef's knife | **215.1200.20** | 13 | 15 | 18 | 25 | 27 | 30 |

Aves Poultry



Faca p/ cozinha Kitchen knife | **214.1000.16** | 09 | 10 | 12 | 14 | 18 |



Faca p/ trincar Carving knife | **224.1221.25** | 21 |



Faca p/ cozinheiro Chef's knife | **214.1200.25** | 13 | 15 | 18 | 20 | 27 | 30 | 32 |

ergoline

Cores de cabo
Handle colours

- 201.
- 202.
- 203.
- 204.
- 205.
- 206.
- 207.

Profissional e Multiusos Profissional

ERGOLINE



Faca p/ torneiar Peeling knife | **201.7001.07** |



Faca p/ legumes Paring knife | **201.7002.08** |



Faca p/ legumes Paring knife | **201.7006.09** | 10 |



Faca p/ legumes Paring knife | **201.7009.11** |



Faca p/ legumes Paring knife | **201.7003.10** | 09 | 12 |



Faca p/ legumes Paring knife | **201.7005.09** | 08 | 10 |



Faca p/ torneiar Peeling knife | **204.3001.07** |



Faca p/ legumes Paring knife | **207.1900.10** | 09 |



Faca p/ cozinha Kitchen knife | **203.1000.10** | 09 | 12 | 14 | 16 | 18 |



Faca p/ cozinha Kitchen knife | **207.2000.12** | 09 | 10 | 14 | 16 | 18 |



Faca p/ cozinha Kitchen knife | **207.3000.12** | 08 | 09 | 10 | 14 | 16 |



Faca p/ cozinha c/ serrilha Serrated kitchen knife | **207.5000.13** | 10 | 15 |



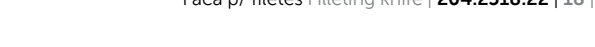
Faca p/ cozinha Kitchen knife | **201.1001.18** | 14 | 16 |



Faca p/ cozinheiro Chef's knife | **203.1000.20** | 22 | 24 |



Faca p/ filetes Filleting knife | **204.2518.22** | 18 |



Faca p/ peixe c/ serrilha Serrated fish knife | **207.1250.20** | 25 | 27 | 30 | 32 |



Faca p/ cozinheiro Chef's knife | **207.1220.25** | 16 | 18 | 20 | 30 |



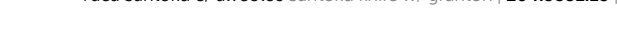
Faca p/ cozinheiro Chef's knife | **207.1200.27** | 30 | 32 |



Faca Santoku c/ alvéolos Santoku knife w/ granton | **204.3831.18** |



Faca p/ pão c/ serrilha Serrated bread knife | **207.5000.20** | 17 | 25 |



Faca p/ colheita c/ serrilha Serrated harvest knife | **203.5005.21** |



Faca p/ pasteiro c/ serrilha Serrated pastry knife | **206.5001.25** |



Faca p/ carnes frias c/ serrilha Serrated slicing knife | **201.5000.28** | 24 | 26 |



Faca p/ carnes frias c/ serrilha Serrated slicing knife | **207.5000.36** | 30 | 33 |



Faca p/ carnes frias c/ serrilha Serrated slicing knife | **201.5000.40** | 44 | 50 |



Faca p/ carnes frias Slicing knife | **207.4000.30** | 24 | 26 | 28 | 33 | 36 | 38 | 40 | 44 | 50 |



Faca p/ carnes frias Slicing knife | | **204.4040.36** |



Faca p/ kebab Kebab slicer | **204.1221.50** | 25 | 30 | 40 | 45 |



Faca p/ carnes frias Slicing knife | **204.4200.28** | 24 | 26 | 30 |



Faca p/ salmão c/ alvéolos Salmon knife w/ grantons | **204.4010.26** | 30 | 33 | 36 |



Faca p/ presunto Ham slicer | **204.4210.26** | 30 |



Faca p/ sangrar Sticking knife | **204.1201.19** | 15 |



Faca p/ sangrar Sticking knife | **204.0035.20** | 13 | 14 | 16 | 17 | 22 | 24 |



Faca p/ desossar Boning knife | **204.2600.18** | 10 | 13 | 16 | 20 | 22 | 26 | 36 |



Faca p/ trinchar Carving knife | **204.2522.22** | 25 |



Faca p/ talho Butcher knife | **206.2001.18** | 14 | 16 | 20 | 24 |



Faca p/ talho Butcher knife | **207.2000.26** | 22 | 24 | 28 | 31 | 36 | 40 |



Faca p/ talho c/ alvéolos Butcher knife w/ grantons | **207.2010.31** | 20 | 22 | 24 | 26 | 28 | 36 | 40 |



Faca p/ talho Butcher knife | **207.2100.16** | 17 | 19 |



Faca p/ talho Butcher knife | **204.2200.21** | 23 | 26 | 29 | 32 | 36 |



Faca p/ aves Poultry knife | **204.1201.07** |



Faca p/ aves Poultry knife | **204.2320.10** | 12 |



Faca p/ desossar (lâmina estreita) Boning knife (narrow blade) | **204.2301.13** | 15 | 18 |



Faca p/ desossar Boning knife | **206.2300.15** | 13 | 18 |



Faca p/ desossar Boning knife

- > Lâmina rígida Hard blade | **207.2330.15** | 13 |
- > Lâmina semirígida Semi-flex blade | **207.2332.15** | 13 |
- > Lâmina flexível Flexible blade | **207.2331.15** | 13 |



Faca p/ desossar Boning knife

- > Lâmina rígida Hard blade | **203.2340.15** | 13 |
- > Lâmina semirígida Semi-flex blade | **203.2342.15** | 13 |
- > Lâmina flexível Flexible blade | **203.2341.15** | 13 |



Faca p/ talho Butcher knife | **204.2520.20** | 25 |



Faca p/ talho Butcher knife | **204.2526.25** | 20 | 22 | 30 |



Faca p/ esfolar Skinning knife | **204.2400.16** | 18 |



Faca p/ esfolar Skinning knife | **204.2430.16** | 18 |



Faca p/ talho Butcher knife, wide tip | **204.2400.21** | 25 |



Faca p/ talho Butcher knife, wide tip | **201.2400.30** | 28 |



Faca p/ alimentos congelados Frozen food knife | **201.5900.26** |



Faca p/ peixe Fish knife | **201.2050.31** | 24 | 26 | 34 | 36 |



Faca p/ peixe Fish knife | **207.2050.42** |



*
SERRILHA ESPECIAL > MICROSERRILHA
SPECIAL SERRATED > MICRO-SERRATED



Faca p/ queijo Cheese knife | **207.7513.10** |



Faca p/ queijo Cheese knife | **201.3553.11** |



Faca p/ queijo brie Brie cheese knife | **201.3652.14** | 21 |



Faca p/ queijo Cheese knife | **204.3552.21** | 14 |



Faca p/ queijo mole Soft cheese knife | **201.3555.16** |



Faca p/ queijo Cheese knife | **204.3551.26** | 20 | 22 | 24 | 30 | 34 | 40 | 42 |



Faca p/ queijo Cheese knife | **204.3550.35** | 30 | 40 | 50 |



Faca p/ queijo Parmesão Parmesan knife | **201.3555.12** | 10 | 14 |



Faca p/ queijo Emmental Emmental knife | **201.3559.13** | 14 |



Garfo p/ cozinha Kitchen fork | **401.4516.24** | 40 |



Garfo p/ cozinha Kitchen fork | **404.4517.30** | 40 |

Lâminas: AÇO INOX MO-VA
Cabos: POLYAMIDE 6 (NYLON)
Blades: MO-VA STAINLESS STEEL
Handles: POLYAMIDE 6 (NYLON)



Lâminas: AÇO INOX MO-VA
Cabos: POLYAMIDE 6 (NYLON)
Blades: MO-VA STAINLESS STEEL
Handles: POLYAMIDE 6 (NYLON)



ergoline II *COULORID*



Faca p/ legumes Paring knife | **V20V.7006.10** |



Faca p/ cozinha Kitchen knife | **V20V.2000.16** |



Faca p/ desossar Boning knife | **V20V.2600.18** | 10 | 13 | 16 | 20 | 22 | 26 | 36 |



Faca p/ cozinheiro Chef's knife | **V20V.1320.20** |



Faca p/ pão c/ serrilha Serrated bread knife | **V20V.5000.20** | 25 |



*
SERRILHA ESPECIAL > DUPLA SERRILHA
SPECIAL SERRATED > DOUBLE SERRATED



Faca p/ bife Steak knife | **V209.7553.11** |



Faca p/ cozinheiro Chef's knife | **V209.1320.18** |



Faca p/ cozinheiro Chef's knife | **V209.1320.25** |



Faca p/ presunto c/ alvéolos Ham slicer w/ grantons | **V209.4302.30** | 26 |

ergoline II



Faca p/ tornear Peeling knife | **V201.7001.07** |



Faca p/ legumes Paring knife | **V201.7000.08** |



Faca p/ legumes Paring knife | **V201.7006.10** |



Faca p/ bife Steak knife | **V201.7553.11** |



Faca p/ bife Steak knife | **V201.7503.11** | 13 |



Faca p/ cozinha Kitchen knife | **V201.2000.16** |



Faca p/ cozinheiro Chef's knife | **V204.1320.16** |



Faca p/ cozinheiro Chef's knife | **V207.1320.18** |



Faca p/ cozinheiro Chef's knife | **V203.1320.20** |



Faca p/ cozinheiro Chef's knife | **V202.1320.25** |



Faca p/ cozinheiro Chef's knife | **V206.1320.30** |



*
SERRILHA ESPECIAL > DUPLA SERRILHA
SPECIAL SERRATED > DOUBLE SERRATED

Cores
de cabo
Handle
colours

- V201.
- V202.
- V203.
- V204.
- V205.
- V206.
- V207.

Cores
de cabo
Handle
colours

- V206.
- V20V.
- V209.

Profissional e Multiusos Professional

ERGOLINE II COULORID



Faca Santoku Santoku knife | **V201.3731.18** |



Cutelo Chinês Chinese cleaver | **V301.3900.20** |



Faca p/ filetes (lâmina flexível) Filleting knife (flexible blade) | **V204.1519.19** |



Faca p/ filetes (lâmina flexível) Filleting knife (flexible blade) | **V207.1518.20** | 16 | 18 |



* SERRILHA ESPECIAL > DUPLA SERRILHA
SPECIAL SERRATED > DOUBLE SERRATED



Faca p/ queijo c/ serrilha Serrated Cheese knife | **V201.5550.16** |



Faca p/ queijo c/ serrilha Serrated Cheese knife | **V202.5550.22** |



Faca p/ pão c/ serrilha Serrated bread knife | **V204.5000.20** | 25 |



Faca p/ pasteleiro Pastry knife | **V201.5001.25** |



Faca p/ presunto Ham slicer | **V204.4300.26** | 30 |



Faca p/ presunto c/ alvéolos Ham slicer w/ grantons | **V204.4302.26** | 30 |



Faca p/ presunto c/ alvéolos Ham slicer w/ grantons | **V204.4202.30** |



Faca p/ carnes frias c/ alvéolos Slicing knife w/ grantons | **V204.4002.26** | 30 | 36 |



Faca p/ carnes frias c/ serrilha Serrated slicing knife | **V204.5000.36** | 26 | 30 |



Faca p/ carnes frias Slicing knife | **V204.4000.36** | 26 | 30 |



Faca p/ queijo Cheese knife | **V201.3552.25** |



Faca p/ queijo Cheese knife | **V201.3556.30** | 40 |



Faca p/ sangrar Sticking knife, pointed tip | **V201.1100.16** | 12 | 14 | 18 |



Faca p/ aves e coelhos Poultry and rabbit knife | **V201.2600.10** |



Faca p/ desossar Boning knife | **V206.2660.16** | 12 | 14 | 18 |



Faca p/ desossar Boning knife | **V204.2600.18** | 16 | 20 | 22 | 26 | 31 |



Faca p/ talho Butcher knife | **V207.2660.22** | 31 |



Faca p/ talho Butcher knife | **V204.2001.20** | 16 | 18 |



Faca p/ talho Butcher knife | **V207.2000.22** | 24 | 26 | 28 | 31 | 36 | 40 |



Faca p/ talho c/ alvéolos Butcher knife w/ grants | **V201.2000G.28** | 24 | 31 | 36 | 40 |



Faca p/ desossar (lâmina estreita, flexível) Boning knife, curved edge (narrow flexible blade) | **V201.2301.15** |



Faca p/ desossar Boning knife, curved edge | **V207.2300.15** | 13 | 18 |



Faca p/ desossar c/ alvéolos Boning knife w/ grants, curved edge | **V201.2300G.13** | 15 |



Faca p/ desossar (lâmina rígida) Boning knife, curved (hard blade) | **V207.2330.15** | 13 | 17 |



Faca p/ desossar (lâmina semirígida) Boning knife, curved (semi-flex blade) | **V207.2332.15** | 13 |



Faca p/ desossar (lâmina flexível) Boning knife, curved (flexible blade) | **V207.2331.15** | 13 |



Faca p/ desossar c/ alvéolos (lâmina rígida) Boning knife w/ granton (hard blade) | **V204.2330G.13** | 15 |



Faca p/ desossar Boning knife, wide curved blade | **V204.2335.15** |



Faca p/ desossar c/ alvéolos Boning knife w/ grants, wide curved blade | **V201.2335G.15** |



Faca p/ desbastar Breaking knife, narrow curved blade | **V207.2520.20** | 22 | 25 | 26 |



Faca p/ desbastar c/ alvéolos Breaking knife w/ grants, narrow curved blade **V204.2520G.20** | 22 | 26 |



Faca p/ desbastar c/ alvéolos Breaking knife w/ grants, narrow curved blade | **V207.2526G.30** | 25 |



Faca p/ talho Cimeter steak knife, wide curved blade | **V207.2526.25** | 20 | 30 |



Faca p/ esfoliar Skinning knife | **V207.9999.16** |



Faca p/ esfoliar Skinning knife | **V203.2430.16** | 18 |



Faca p/ talho Butcher knife, wide tip | **V207.2400.25** | 20 | 30 |



Faca p/ talho Butcher knife | **SV201.2001.18** | 16 | 20 | 22 | 24 |



Faca p/ desossar Boning knife | **SV201.2600.18** | 16 | 20 |



Faca p/ desossar Boning knife | **SV204.2300.15** | 13 | 18 |



Faca p/ desossar (lâmina rígida) Boning knife (hard blade) | **SV204.2330.15** | 13 |



Faca p/ desossar (lâmina flexível) Boning knife (flexible blade) | **SV204.2331.15** | 13 |



Faca p/ desossar (lâmina semirígida) Boning knife (semi-hard blade) | **SV204.2332.15** | 13 |



Faca p/ desossar Boning knife | **SV204.2335.15** |



Faca p/ desossar c/ alvéolos Boning knife w/ grantons | **SV204.2335G.15** |



Faca p/ desbastar Breaking knife | **SV204.2520.20** | 26 |



Faca p/ desbastar c/ alvéolos Breaking knife w/ grantons | **SV204.2520G.20** | 26 |



Faca p/ esfoliar Skinning knife | **SV204.2430.16** | 18 |



Faca p/ sangrar Sticking knife | **SV204.0035.20** |

Lâminas: AÇO INOX COM MO-VA
Cabos: DUPLA INJEÇÃO, PROLIPROPILENO E THERMOPLASTIC ELASTOMER SEBS
Blades: MO-VA STAINLESS STEEL
Handles: DOUBLE INJECTION, POLYPROPYLENE AND THERMOPLASTIC ELASTOMER SEBS



ERGOTECH



Faca p/ desossar Boning knife | **G14.2300.15** | 13 |



Faca p/ desossar Boning knife | **G14.2660.15** | 18 |



Faca p/ filetes Filleting knife | **G14.2418.20** |



Faca p/ filetes Filleting knife | **G17.2518.22** | 18 |



Faca p/ cozinheiro Chef's knife | **G14.1220.25** | 20 |



Faca p/ desossar (lâmina rígida) Boning knife (hard blade) | **G17.2340.13** | 15 |



Faca p/ desossar (lâmina semiflex) Boning knife (semi flex blade) | **G13.2342.15** | 13 |



Faca p/ desossar (lâmina flexível) Boning knife (flexible blade) | **G14.2341.13** | 15 |

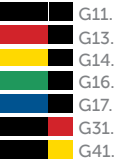


Faca p/ talho Butcher knife | **G17.2520.20** | 25 |



Faca p/ pasteleiro c/ serrilha Serrated pastry knife | **G14.5001.25** |

Cores
de cabo
Handle
colours



ergoline ^{PLUS}



Faca p/ pão c/ serrilha Serrated bread knife | **P49.5000.12** | 20 | 25 |



Faca p/ cozinha Kitchen knife | **P49.1100.11** |



Faca p/ cozinha Kitchen knife | **P49.1001.16** | 18 |



Faca Santoku Santoku knife | **P49.3731.18** |



Faca p/ cozinheiro Chef's knife | **P49.1202.25** | 20 | 30 |



Faca p/ talho Butcher knife | **P49.2600.16** | 18 | 20 |



Faca p/ talho Butcher knife | **P49.2001.18** | 16 |



Faca p/ talho Butcher knife | **P49.2000.24** | 20 | 22 | 26 | 31 | 36 |



Faca p/ desossar Boning knife | **P49.2300.15** | 13 | 18 |



Faca p/ desossar Boning knife

- > Lâmina rígida Hard blade | **P49.2330.13** |
- > Lâmina semirígida Semi-flex blade | **P49.2332.13** |
- > Lâmina flexível Flexible blade | **P49.2331.13** |



Faca p/ desossar Boning knife

- > Lâmina rígida Hard blade | **P49.2330.15** |
- > Lâmina semirígida Semi-flex blade | **P49.2332.15** |
- > Lâmina flexível Flexible blade | **P49.2331.15** |



Faca p/ desossar Boning knife | **P49.2335.15** |



Faca p/ talho Butcher knife | **P49.2520.20** | 25 |



Faca p/ trinchar Carving knife | **P49.2522.22** | 26 |



Faca p/ esfolar Skinning knife | **P49.2400.18** |



Faca p/ sangrar Sticking knife | **P49.0034.20** | 14 | 17 | 22 |

Cores
de cabo
Handle
colours

P46.
p49.

Professional e Multiusos Professional

ERGOLINE II PLUS



Cutelo Cleaver | **304.3300.16** | 15 | 18 | 20 |



Cutelo Cleaver | **312.2220.25** | 15 | 18 | 20 | 23 | 28 |



Cutelo Cleaver | **327.3300.18** | 20 | 23 | 25 |



Cutelo Cleaver | **312.2225.32** | 25 |



Cutelo Cleaver | **312.3400.19** | 21 |



Cutelo Cleaver | **312.2320.25** | 23 | 28 |



Cutelo Cleaver | **321.3310.20** | 23 | 25 |



Machado p/ talho Butcher axe | **812.1302.27** |



Cutelo Cleaver | **301.3310.23** | 20 | 25 |



Machado p/ talho Butcher axe | **812.1303.12** |



Cutelo p/ matadouro Cleaver | **312.3327.30** | 35 | 40 |

Cores
de cabo
Handle
colours

- 301.
- 302.
- 303.
- 304.
- 305.
- 306.
- 307.
- 311.
- 312.

Profissional e Multiusos Professional

CUTELOS



Faca p/ corte massa Dough knife | 201.7590.08 |



Faca p/ sandwich Sandwich knife | 207.4000.10 |



Espátula p/ sandwich Sandwich spreader | 512.4150.10 | 11 |



Espátula p/ sandwich Sandwich spreader | 502.4150.11 |



Espátula Spatula | 504.4100.20 | 10 | 14 | 18 | 22 | 26 | 30 | 36 | 40 |



Espátula Spatula | 521.4100.26 | 10 | 14 | 18 | 20 | 30 | 36 |



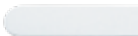
Espátula Spatula | 512.4101.16 | 14 | 25 |



Espátula Spatula | 512.4201.15 | 25 |



Espátula Spatula | 512.4100.19 |



Espátula plana
 Plain spatula
 | 801.4100.10 |



Espátula confeitaria - dobrada Confectionery spatula - folded | 801.4110.10 |



Espátula dobrada Spatula offset blade | 560.4110.22 | 14 | 18 | 20 | 26 | 30 |



Espátula perfurada Perforated spatula
 | 512.4112.19 |



Espátula Spatula
 | 512.4110.19 | 14 |



Espátula perfurada
 Perforated
 spatula
 512.4512.15



Espátula dobrada p/ tarte Folded pie spatula | 512.4400.15 |



Espátula dobrada Spatula offset blade | 512.4211.15 | 13 |



Espátula p/ hambúrguer Hamburger turner | 501.4216.16 |



Espátula dobrada Spatula offset blada | 504.4111.25 | 14 | 16 |



Espátula Spatula | 511.4210.25 | 20 |



Espátula perfurada Perforated spatula | 512.4512.17 |



Espátula perfurada Perforated spatula | 504.4212.25 |



Espátula Spatula | 504.4300.12 | 06 | 08 | 10 |



Espátula p/ peixe Fish spatula | 511.4602.20 |



Espátula de pasteleiro
 Pastry spatula
 > Lâmina rígida
 Hard blade
 | 801.4402.09 |
 > Lâmina flexível
 Flexible blade
 | 801.4403.09 |



Raspador de bancada
 Scraper for
 cutting boards
 | 802.4402.11 |



Raspador de bancada,
 curvo
 Curved scraper for
 cutting boards
 | 812.4400.06 |

Cores
 de cabo
 Handle
 colours

501.
 502.
 503.
 504.
 505.
 506.
 507.
 560.
 511.
 512.

Acessórios Accessories

ESPÁTULAS

PICADORES MINCING KNIVES



Picador de vegetais
Mincing knife
| 811.7106.22 | 15 | 24 |



Picador de vegetais
Mincing knife
| 807.7106.24 | 26 |



Picador de vegetais
Mincing knife
| 801.7106.45 | 35 |



Picador de vegetais
Mincing knife
| 801.E716.24 |

OSTRAS OYSTERS



Faca p/ ostras
Oyster knife
| 207.1099.08 |



Faca p/ ostras
Oyster knife
□ | 212.1099.05 |
■ | 211.1099.05 |



Base abre ostras
Oyster knife
| 812.0005.20 |



Faca p/ ostras
Oyster knife
| 207.1099.05 |



Faca p/ ostras
Oyster knife
| 203.1099.07 |



Alicate p/ ouriços do mar
Stainless steel nipper
for sea urchins
| 891.1802.26 |



Espeto p/ caracóis
Snail spit
□ | 812.4300.05 |
■ | 817.4300.05 |

ESCAMADORES FISH SCALERS



Escamador de peixe
Fish scaler
| 891.1099.28 | 19 |



Escamador de peixe
Fish scaler
| 891.1098.26 |



Escamador de peixe
c/ pregos inox
Fish scaler
w/ stainless steel nails
□ | 812.1095.24 |
■ | 817.1095.24 |

ABRE LATAS CAN OPENERS



Abre latas
Can opener
| 891.1602.18 |



Abre latas profissional
Professional can opener
| 894.1603.05 |

TESOURAS SCISSORS



Tesoura p/ carne inox
Meat scissor
| 893.1202.23 |



Tesoura multiusos
Utility scissor
■ | 807.1406.24 |
■ | 804.1406.24 |
■ | 803.1406.24 |



Tesoura multiusos
Utility scissor
| 2C 967 7" | 2C 966 8" |



Tesoura p/ carne inox
Meat stainless steel scissor
| 893.1201.25 |



Tesoura multiusos
Utility scissor
| 2C 191 10" | 08" | 09" | 11" |



Tesoura multiusos
Utility scissor
□ | 802.1405.18 |
■ | 804.1405.18 |
■ | 807.1405.18 |



Tesoura multiusos
Utility scissor
| 893.1165.16 |



Tesoura multiusos
Utility scissor
| 891.1404.21 |



Tesoura multiusos
Utility scissor
| 2C 968 8" |

SACA-ROLHAS CORKSCREWS



Saca-rolhas 2 tempos
Corkscrew
| 801.1512.11 |



Saca-rolhas profissional
c/ regulador de cursor
Professional corkscrew
| 802.1511.12 |



Saca-rolhas
Corkscrew
■ | 893.1510.17 |
■ | 894.1510.17 |



Saca-rolhas 2 tempos
Inovation
Inovation corkscrew
| 801.1514.12 |



Saca-rolhas profissional
c/ regulador de curso
Professional corkscrew
| 802.1511.15 |



Saca-rolhas
Corkscrew
| 893.1510.22 |



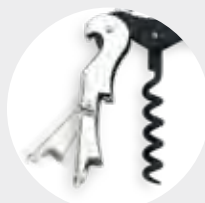
Saca-rolhas 2 tempos
Premium
Premium corkscrew
| 801.1514.13 |



Saca-rolhas
Corkscrew
| 893.1507.14 |



Abre cápsulas
Cap lifter
| 801.7219.05 |



Saca-rolhas
Corkscrew
| 801.1504.15 |

UTENSÍLIOS DE COZINHEIRO CHEF'S ACCESSORIES

ESTOJOS PARA DECORAÇÃO SHAPING SETS



Pinça p/ espinhas Fish bone tong
| 891.1949.11 |



Pinça p/ espinhas Fish bone tong
| 891.1949.13 |



Pinça p/ empratar kitchen tong
| 891.1948.15 |



Pinça p/ empratar kitchen tong
| 891.1948.20 | 30 |



Pinça p/ empratar kitchen tong
| 891.1948.25 |



Apanha migalhas Crumbs catcher
| 896.0001.16 |



Faca tailandesa,
2 lâminas, dupla face
Thailand knife, 2 blades, double face
| 891.7230.16 |



Faca pontiaguda p/decoração
Pointed knife for decoration
| 801.7230.05 |



Faca de torneiar p/ decoração
Decoratoin knife
| 801.7222.08 |



Descascador Peeler
| 801.7217.00 |



Descascador Peeler
| 801.1090.06 |



Faca p/ decoração
Decorating knife
| 801.7201.09 |



Decorador Canal knife
| 801.7204.04 |



Ralador Decozester
| 801.7205.04 |



Colher p/ melão Melon baller
| 801.7211.18 | 25 |



Colher p/ melão Melon baller
| 801.7210.25 | 30 |



Cortador pizza Pizza cutter
801.7209.07 | 801.7216.10 |



Fatiador queijo Cheese plane
| 801.7212.11 |



Enrolador de manteiga Butter curler
| 801.7218.08 |



Pincel Brush
| 801.7213.09 |



Descaroçador Corer
| 801.7207.16 | 20 |



Descaroçador Corer
■ 801.7207.30 |
■ 806.7207.30 |



Estojo de decoração 'gourmet', 20 pçs
Gourmet' carving tool set, 20 pcs
| 641.9038.20 |



COMPOSIÇÃO COMPOSITION

- 5x | Decoradores
Decorating tool;
- 3x | Utensílios em forma V
V-shapped tool;
- 1x | Utensílio em forma D
D-shapped tool w/ left out tip;
- 2x | Utensílios re tangulares
Rectangular tools;
- 1x | Utensílio c/ corte ondulado fino
Fine waved tool;
- 1x | Utensílio c/ corte ondulado grosso
Coarsly waved tool;
- 1x | Decorador
Decorating tool;
- 2x | Colheres p/ melão
Melon baller;
- 3x | Decoradores triangulares
Loop tools;
- 1x | Afiador de cerâmica
Ceramic sharpener.



Estojo de decoração, 8 pçs
Carving tool set, 8 pcs
| 690.9038.08 |



| 801.7222.08 |



| 801.7224.05 |



| 801.7226.05 |



| 801.7228.05 |



| 801.7223.05 |



| 801.7225.05 |



| 801.7227.05 |



| 801.7229.05 |

MALAS BAGS



Bolsa p/ facas, 10 pçs
Cutlery roll bag, 10 pcs
| 851.9036.00 |



Bolsa p/ facas, 6 e 12 pçs
Knives roll bag, 6 and 12 pcs
851.9032.06 | 851.9034.12 |



Bolsa c/ pega e tiracolo
Roll bag w/ handle and shoulder belt
851.9037.12 |



Mochila em nylon p/ facas, 30 pçs
Nylon bag for knives, 30 pcs
| 851.9039.30 |



Bolsa c/ pega e tiracolo
Roll bag w/ handle and shoulder belt
856.9037.12 |

Bolsa c/ facas, 3 pçs Knives roll bag, 3 pcs
| 690.9030.04 |

211.2000.10 | Faca p/ fruta | 10cm **1x**
Fruit knife

896.0001.16 | Apanha migalhas **1x**
Crumb catcher

801.1513.11 | Saca-rolhas pull click **1x**
2 tempos
Corckscrew

Bolsa c/ facas, 6 pçs Knives roll bag, 6 pcs
| 690.9030.07 |

211.2000.10 | Faca p/ fruta | 10cm **1x**
Fruit knife

896.0001.16 | Apanha migalhas **1x**
Crumb catcher

801.1090.06 | Descascador **1x**
Peeler

801.4110.10 | Espátula - dobrada | 10cm **1x**
Confectionery spatula - folded

801.1513.11 | Saca-rolhas pull click **1x**
2 tempos
Corckscrew

891.1948.20 | Pinça p/ empratar | 20cm **1x**
Kitchen tong

Bolsa c/ facas, 6 pçs Knives roll bag, 6 pcs
| 695.9032.06 |

226.3201.07 | Faca p/ tornear | 7cm **1x**
Peeling knife

226.1200.10 | Faca p/ legumes | 10cm **1x**
Paring knife

213.1200.25 | Faca p/ cozinheiro | 25cm **1x**
Chef's knife

212.5000.20 | Faca p/ pão c/ serrilha | 25cm **1x**
Serrated bread knife

512.4100.26 | Espátula plana | 26cm **1x**
Plain spatula

801.1090.06 | Descascador **1x**
Peeler

Bolsa c/ facas, 6 e 12 pçs Knives roll bag, 6 and 12 pcs
| 695.9033.08 |

226.3201.07 | Faca p/ tornear | 7cm **1x**
Peeling knife

226.1200.10 | Faca p/ legumes | 10cm **1x**
Paring knife

213.1200.25 | Faca p/ cozinheiro | 25cm **1x**
Chef's knife

227.2320.15 | Faca p/ filetes | 15cm **1x**
Filleting knife

212.5000.20 | Faca p/ pão c/ serrilha | 25cm **1x**
Serrated bread knife

512.4100.26 | Espátula plana | 26cm **1x**
Plain spatula

801.1090.06 | Descascador **1x**
Peeler

801.8900.26 | Fuzil | 26cm Sharpening steel **1x**

Bolsa c/ pega e tiracolo c/ composição
Roll bag w/ handle and shoulder belt w/ composition
695.9037.12 |

226.3201.07 | Faca p/ tornear | 7cm **1x**
Peeling knife

226.1200.10 | Faca p/ legumes | 10cm **1x**
Paring knife

227.2320.15 | Faca p/ filetes | 15cm **1x**
Filleting knife

223.2300.15 | Faca p/ desossar | 15cm **1x**
Boning knife

213.1200.25 | Faca p/ cozinheiro | 25cm **1x**
Chef's knife

224.1221.25 | Faca p/ trincar | 25cm **1x**
Carving knife

414.4518.33 | Garfo p/ trincar | 33cm **1x**
Carving fork

512.4100.26 | Espátula plana | 26cm **1x**
Plain spatula

211.2000.10 | Faca p/ fruta | 10cm **1x**
Fruit knife

801.1090.06 | Descascador **1x**
Peeler

896.0001.16 | Apanha migalhas **1x**
Crumb catcher

801.1513.11 | Saca-rolhas pull click **1x**
2 tempos
Corckscrew

Bolsa c/ pega e tiracolo c/ composição
Roll bag w/ handle and shoulder belt w/ composition
| **695.9037.12** |

221.3201.07 | Faca p/ tornear | 7cm **1x**
Peeling knife

221.1200.10 | Faca p/ legumes | 10cm **1x**
Paring knife

221.2320.15 | Faca p/ filetes | 15cm **1x**
Filleting knife

221.2300.15 | Faca p/ desossar | 15cm **1x**
Boning knife

221.1200.25 | Faca p/ cozinheiro | 25cm **1x**
Chef's knife

221.1221.25 | Faca de trincar | 25cm **1x**
Carving knife

421.4518.33 | Garfo de trincar | 33cm **1x**
Carving fork

521.4100.26 | Espátula plana | 26cm **1x**
Plain spatula

211.2000.10 | Faca p/ fruta | 10cm **1x**
Fruit knife

801.1090.06 | Descascador **1x**
Peeler

896.0001.16 | Apanha migalhas **1x**
Crumb catcher

801.1513.11 | Saca-rolhas pull click **1x**
2 tempos
Corckscrew

Bolsa c/ pega e tiracolo Roll bag w/ handle and shoulder belt
| 695.9037.15 |



- | | | | |
|--|-------------|---------------------------------|----|
| | 226.3201.07 | Faca p/ tornear 7cm | 1x |
| | 226.1200.10 | Faca p/ legumes 10cm | 1x |
| | 227.2320.15 | Faca p/ filetes 15cm | 1x |
| | 223.2300.15 | Faca p/ desossar 15cm | 1x |
| | 213.1200.25 | Faca p/ cozinheiro 25cm | 1x |
| | 224.1221.25 | Faca p/ trincar 25cm | 1x |
| | 414.4518.33 | Garfo p/ trincar 33cm | 1x |
| | 212.5000.20 | Faca p/ pão c/ serrilha 25cm | 1x |
| | 801.8900.26 | Fuzil 26cm | 1x |
| | 512.4100.26 | Espátula plana 26cm | 1x |
| | 801.1090.06 | Descascador | 1x |
| | 896.0001.16 | Apanha migalhas | 1x |
| | 891.1949.11 | Pinça p/ espinhas | 1x |
| | 801.1513.11 | Saca-rolhas pull click 2 tempos | 1x |
| | 891.1948.20 | Pinça p/ empratar 20cm | 1x |

Mala universal p/ cozinha, 20 pçs Universal case set for kitchen, 20 pcs
480x300x95 mm | 641.9990.20 |



- | | | |
|------------------------|----------------------|----|
| Espátula p/ massa | Dough spatula; | 1x |
| Saca-rolhas | Corkscrew; | 1x |
| Corta-massa | Dough cut; | 1x |
| Descascador | Peeler; | 1x |
| Descaroçador | Corer; | 1x |
| Colher para melão | Melon baller; | 1x |
| Pincel em silicone | Silicone brush; | 1x |
| Tesoura multiusos | Utility scissor; | 1x |
| Batedor | Balloon wisk; | 1x |
| Espátula salazar | Rubber spatula; | 1x |
| Pinça p/ espinhas | Fish bone tweezers; | 1x |
| Faca p/ chefe 25 cm | Chef's knife 25 cm; | 1x |
| Faca p/ desossar 15 cm | Boning knife 15 cm; | 1x |
| Faca p/ pão 26 cm | Bread knife 26 cm; | 1x |
| Faca p/ cozinha 10 cm | Kitchen knife 10 cm; | 1x |
| Espátula plana 26 cm | Plain spatula 26 cm; | 1x |
| Saco de pasteiro | Pastry bag; | 1x |
| Boquilha saco pasteiro | Pastery plain tube; | 1x |
| Decorador de citrinos | Canal knife; | 1x |
| Colher de melamina | Melamine spoon. | 1x |



Magnético alumínio
Aluminium magnetic
| 896.0040.35 |



Suporte magnético
Magnetic support bar
| 801.0040.50 | 35 |



Suporte magnético
Magnetic support bar
| 801.0030.45 | 30 |



Tábuas de corte
Cutting board
> 300x250x20 mm
> 500x300x20 mm
> 500x400x20 mm
> 500x300x30 mm



Armário inox p/
esterilização de facas
Stainless steel cabinet
for knives sterilization

15 pçs | 891.8800.25 |
25 pçs | 891.8800.50 |



Maço de polietileno
Polyethylene hammer
| 812.1310.08 | 05 |



Protetor magnético em PP
Magnetic blade guards

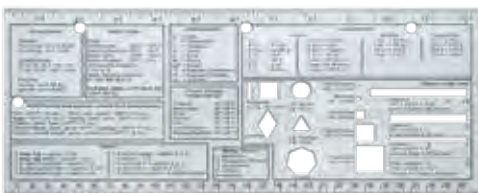
160x25 mm | 801.0025.16 |
250x35 mm | 801.0035.25 |
250x55 mm | 801.0055.25 |



Protetor de lâmina em PP
Blade guards

110x25 mm | 800.0125.11 |
160x25 mm | 800.0125.16 |
220x25 mm | 800.0125.22 |
310x25 mm | 800.0125.31 |
210x50 mm | 800.0150.21 |
260x50 mm | 800.0150.26 |
310x50 mm | 800.0150.31 |

RÉGUA DE CHEF CHEF RULER



Régua de Chef
Chef ruler

300x132x1 mm | 891.0300.30

AMACIADORES SOFTENERS



Bate carne
Meat tenderizer
| 891.1306 |



Pica enchidos c/ 16 agulhas
Sausage pricker w/ 16 needles
| 801.1080.03 |



Pica enchidos c/ 6 agulhas
Sausage pricker w/ 6 needles
| 801.1080.04 | 06 |

LÂMINAS P/ MÁQUINAS MACHINE BLADES



Lâmina Blade



Lâmina vampiro
Hollow plunger



Lâmina circular Circular blade

GANCHOS HOOK'S



Gancho de mão
Hand hook
| 891.0706.15 |



Gancho de barra giratório
Stainless steel swivel hook
| 891.0512.28 |



Gancho inox p/ carne
Stainless steel meat hooks
60x3 mm | 891.0003.06
80x4 mm | 891.0004.08
120x4 mm | 891.0104.12
140x6 mm | 891.0106.14
160x6 mm | 891.0206.16
180x6 mm | 891.0206.18
180x8 mm | 891.0208.18
210x10 mm | 891.0310.21

LUVAS GLOVES



Luva de proteção
Cut resistant glove

- XS | 802.2111.05
S | 802.2112.05
M | 802.2113.05
L | 802.2114.05
XL | 802.2115.05



Luva em malha de aço inox c/ punho
Metal mesh glove w/ cuff

- XS | 891.2111.05
S | 891.2112.05
M | 891.2113.05
L | 891.2114.05



Luva em malha de aço inox
Metal mesh glove

- XXS | 891.2000.05
XS | 891.2001.05
S | 891.2002.05
M | 891.2003.05
L | 891.2004.05
XL | 891.2005.05



Luvas p/ congelados
Cut resistant glove

- S | 806.2208.05
M | 806.2209.05
L | 806.2210.05



Luva em malha de aço inox
Metal mesh glove

- XXS | 891.2010.05
XS | 891.2011.05
S | 891.2012.05
M | 891.2013.05
L | 891.2014.05
XL | 891.2015.05



Estojo p/ cintura
Plastic sheath
| 852.6000.03 |

AVENTAIS APRONS



Avental em alumínio
Aluminium apron

- 600x550 mm | 896.2009.55 |
750x550 mm | 896.2010.55 |



Avental em malha de aço
Stainless steel apron

- 750x550 mm | 891.2008.55 |



Avental em tela Pvc apron

- 700x1100 mm | 802.2300.07 |
1000x1300 mm | 802.2300.10 |
1000x1300 mm | 802.2300.14 |

SERROTE BONE SAW



- Lâminas Blades
450 mm | 791.0150.45
500 mm | 791.0150.50
550 mm | 791.0150.55
600 mm | 791.0150.60



- Serrote inox p/ talho
Stainless steel bone saw
400 mm | 893.4045.50
450 mm | 891.4045.45
550 mm | 891.4045.55



Desossador
Bacon ripper
| 804.1085.16 |

FUZIS STEEL SHARPENERS



Fuzil Sharpening steel | 801.8900.26 | 21 | 23 | 36 |
Fuzil Sharpening steel | 801.8900.30 |



Fuzil Sharpening steel | 813.8900.26 | 21 | 23 | 30 | 36 |



Fuzil oval Oval sharpening steel | 801.8901.30 | 26 | 36 |



Fuzil oval Oval sharpening steel | 812.8901.30 | 26 | 36 |



Fuzil oval diamante Diamond oval sharpening steel | 801.8902.30 | 26 |



Fuzil oval tridentum Tridentum oval sharpening steel | 883.8901.30 |



Fuzil oval cerâmica Ceramic oval sharpening steel | 801.8500.26 |
Grão Grain 3000



Fuzil oval combinado cerâmica Combined ceramic oval sharpening steel
| 801.8600.26 |
Grão Grain 3000/800

AFIADORES SHARPENERS



Afiador de facas manual
Manual knife sharpener
| 899.8007.00 |



Pedra p/ afiar c/ base
Sharpening stone w/ base
| 899.8006.14 |



Pedra de amolar
Sharpening stone
Grão Grain 120/400 | PA005 |
Grão Grain 240/1000 | PA003 |
Grão Grain 3000/8000 | PA004 |



Afiador de facas manual
Manual knife sharpener
| 899.8005.00 |



Afiador rápido manual
Manual sharpener
| 899.8004.00 |



Afiador elétrico
Grinding machine hard honing
| 899.8001.00 |



Afiador lamelas
Grinding and honing machine
230V, 600W | 899.8501.00 |



Afiador monofásico
Grinding and honing machine
230V | 899.8002.00 |

BLOCOS PARA COZINHA KNIFE BLOCK SET



Bloco Elevating Cut, de nogueira,
magnético, 10 pçs
Elevating Cut knife block set,
magnetic, 10 pcs
| 640.EC34.10 |



Bloco Primtech Olive, de nogueira,
magnético, 8 pçs
Primtech Olive knife block set,
magnetic, 8 pcs
| 640.TO35.08 |

- EC1.2551.10
- EC3.2551.10
- EC5.2551.10
- EC7.2250.12
- EC9.2250.12
- EC1.2322.15
- EC9.2548.20
- EC3.2546.20
- EC7.2547.20
- EC5.2549.27

- 240.T301.07
- 240.T100.09
- 240.T120.20
- 240.T120.15
- 240.T104.15
- 240.T315.15
- 240.T373.18
- 240.T520.22

SUPORTES PARA PRESUNTO HAM SUPPORTS



Suporte p/ presunto c/ cabeçal giratório
Ham support w/ rotative head
| 830.0003.30 |



Suporte p/ presunto
Ham support
| 830.0002.30 |



Suporte inox p/ presunto
c/ cabeçal giratório
Stainless steel ham support
w/ rotative head
| 891.0004.30 |



Bloco Profi de faia, 7 pçs
Profi beech
Knife block set, 7 pcs
| 620.1107.07 |

- 221.1200.10
- 221.2300.15
- 221.5200.20
- 221.1200.20
- 221.1221.21
- 421.4518.33
- 801.8900.21



Bloco Profi de faia c/ facas, 8 pçs
Profi
beech block set w/ knives, 8 pcs
| 620.2122.08 |

- 221.1200.10
- 221.2320.15
- 221.1200.18
- 221.5200.20
- 221.1200.25
- 221.1221.21
- 411.4517.30
- 801.8900.26

BLOCOS PARA COZINHA KNIFE BLOCK SET



Bloco Professional negro, 7 pçs
Professional
Black knife block set, 7 pcs
| 631.1210.07 |

- 212.3000.09
- 212.1000.10
- 212.1000.14
- 212.2000.16
- 212.5000.20
- 212.1000.20
- 812.8900.23



Bloco Profi negro c/ facas, 7 pçs
Profi black
knife block set w/ knives, 7 pcs
| 631.1106.07 |

- 221.1200.10
- 221.2300.15
- 221.5200.20
- 221.1200.20
- 221.1221.21
- 421.4518.33
- 801.8900.21



Bloco Primtech negro
c/ facas, 5 pçs
Primtech black block set
w/ knives, 5 pcs
| 631.T316.05 |

- 201.T301.07
- 201.T100.09
- 201.T315.15
- 201.T120.20
- 201.T520.22



Bloco Ecoline branco
c/ facas, 5 pçs
Ecoline white block set
w/ knives, 5 pcs
| 632.E316.05 |

- 201.E301.07
- 201.E100.11
- 201.E200.18
- 201.E120.18
- 201.E500.20



Bloco sem facas, magnético, p/ 10 pçs
Block w/o knives, magnetic, for 10 pcs
| 640.0034.10 |



Bloco sem facas, magnético, p/ 8 pçs
Block w/o knives, magnetic, for 8 pcs
| 640.0038.08 |



Bloco Nakato negro
c/ facas, 6 pçs
Nakato black block set
w/ knives, 6 pcs
| 631.8032.06 |

- 221.8801.10
- 221.8805.20
- 221.8804.21
- 221.8801.16
- 221.8802.16
- 221.8803.16



Bloco Profilon
c/ facas, 6 pçs
Profilon block set
w/ knives, 6 pcs
| 632.L031.06 |

- 222.L120.10
- 222.L373.18
- 222.L200.18
- 222.L120.20
- 222.L383.18
- 222.L520.20



Bloco sem facas, p/ 8 pçs
Block w/o knives, for 8 pcs
| 612.0032.08 |



Bloco sem facas p/ 8 pçs
Block w/o knives, for 8 pcs
| 620.0022.08 |



Bloco sem facas p/ 6 pçs
Block w/o knives, for 6 pcs
| 608.0033.00 |

TALHERES TABLEWARE



Faca de sobremesa Dessert knife, coral | **283.2610.09** |
castanho | **280.2610.09** |



Garfo de sobremesa Dessert fork, coral | **483.4520.08** |
castanho | **480.4520.08** |



Colher de sobremesa Dessert spoon, coral | **483.4620.07** |
castanho | **480.4620.07** |



Faca p/ bife Steak knife, coral | **283.2510.10** |
castanho | **280.2510.10** |



Garfo p/ bife Steak fork, coral | **483.4519.09** |
castanho | **480.4519.09** |



Colher de sopa Table spoon, coral | **483.4620.09** |
castanho | **480.4620.09** |



Faca p/ bife Steak knife | **280.2410.10** |



Faca de sobremesa Dessert knife | **211.2610.09** |



Garfo de sobremesa Dessert fork | **411.4520.08** |



Colher de sobremesa Dessert spoon | **411.4620.07** |



Faca p/ bife Steak knife | **211.2510.10** |



Garfo p/ bife Steak fork | **411.4520.09** |



Colher de sopa Table spoon | **411.4620.09** |



Colher de sobremesa Dessert spoon | **401.4620.07** |



Faca p/ bife Steak knife | **201.2410.10** |



Garfo p/ bife Steak fork | **401.4520.09** |



Colher de sopa Table spoon | **401.4620.09** |



Faca p/ sobremesa Dessert knife | **291.2510.09** |



Garfo p/ sobremesa Dessert fork | **491.4520.08** |



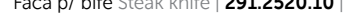
Colher de sobremesa Dessert spoon | **491.4620.07** |



Faca p/ bife Steak knife | **291.2510.10** |



Faca p/ bife Steak knife | **291.2520.10** |



Garfo p/ bife Steak fork | **491.4520.19** |



Colher de sopa Table spoon | **491.4620.09** |



Faca p/ bife Steak knife | **296.6251.10** |



Garfo p/ bife Steak fork | **496.6451.19** |



Faca p/ bife Steak fork | **430.4520.09** |



Faca p/ bife Table knife | **230.2510.10** |



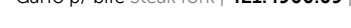
Garfo p/ bife Steak fork | **430.4520.09** |



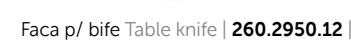
Faca p/ bife Steak knife | **221.2950.12** |



Garfo p/ bife Steak fork | **421.4900.09** |



Faca p/ bife Table knife | **260.2950.12** |



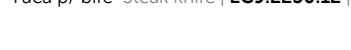
Garfo p/ bife Steak fork | **460.4900.09** |



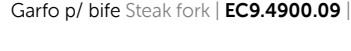
Faca p/ bife Steak knife | **EC9.2250.12** |



Faca p/ bife Steak knife | **EC9.2250.12** |



Garfo p/ bife Steak fork | **EC9.4900.09** |



Faca p/ bife Steak knife | **EC7.2250.12** |



Faca p/ bife Steak knife | **EC7.2250.12** |



Garfo p/ bife Steak fork | **EC7.4900.09** |



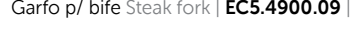
Faca p/ bife Steak knife | **EC5.2250.12** |



Faca p/ bife Steak knife | **EC5.2250.12** |



Garfo p/ bife Steak fork | **EC5.4900.09** |



Faca p/ bife Steak knife | **EC3.2250.12** |



Faca p/ bife Steak knife | **EC3.2250.12** |



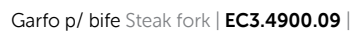
Garfo p/ bife Steak fork | **EC3.4900.09** |



Faca p/ bife Steak knife | **EC1.2250.12** |



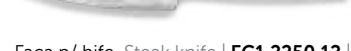
Faca p/ bife Steak knife | **EC1.2250.12** |



Garfo p/ bife Steak fork | **EC1.4900.09** |



Faca p/ bife Steak knife | **EC1.2250.12** |



Faca p/ bife Steak knife | **EC1.2250.12** |



Garfo p/ bife Steak fork | **EC1.4900.09** |



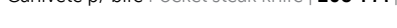
Garfo p/ bife Steak fork | **EC1.4900.09** |



Canivete p/ bife Pocket steak knife | **208-PM** |



Canivete p/ bife Pocket steak knife | **208-PM** |



Canivete p/ bife Pocket steak knife | **208-PM** |



Canivete p/ bife Pocket steak knife | **208-PM** |



Faca p/ bife Steak knife | **271.2270.11** |



Faca p/ bife Steak knife | **PR2.2270.11** |



Faca p/ bife Steak knife | **PR2.2270.11** |



Faca p/ bife Steak knife | **221.2150.12** |



Faca p/ bife Steak knife | **221.2150.12** |



Faca p/ bife Steak knife | **221.2250.12** |



Faca p/ bife Steak knife | **221.2250.12** |



Faca p/ bife Steak knife | **211.2250.12** |



Faca p/ bife Steak knife | **211.2250.12** |



Faca p/ bife Steak knife | **201.5520.11** |



Faca p/ bife Steak knife | **201.5520.11** |



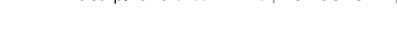
Faca p/ bife Steak knife | **201.5020.11** |



Faca p/ bife Steak knife | **201.5020.11** |



Faca p/ bife Steak knife | **201.5020.11** |



Faca p/ bife Steak knife | **201.5020.11** |



Faca p/ bife Steak knife | **201.5020.11** |



Faca p/ bife Steak knife | **201.5020.11** |



Faca p/ bife Steak knife | **201.5020.11** |



Faca p/ bife Steak knife | **201.5020.11** |



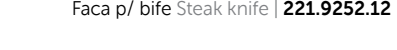
Faca p/ bife Steak knife | **201.5020.11** |



Faca p/ bife Steak knife | **201.5020.11** |



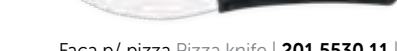
Faca p/ bife Steak knife | **201.5020.11** |



Faca p/ bife Steak knife | **201.5020.11** |



Faca p/ bife Steak knife | **201.5020.11** |



Faca p/ pizza Pizza knife | **201.5530.11** |



CONJUNTOS COZINHA KITCHEN



Conjunto 6 facas bife
6 steak knives set

6E1.2250.06	●
6E3.2250.06	●
6E5.2250.06	●
6E7.2250.06	●
6E9.2250.06	●



Conjunto p/ bife, 18 pçs
Steak set, 18 pcs
| 603.8005.18 |



Conjunto p/ bife, 12 pçs
Steak set, 12 pcs
| 603.8304.12 |



Conjunto p/ bife, 4 pçs
Steak set, 4 pcs
| 603.1102.04 |



Conjunto p/ bife, 4 pçs
Steak set, 4 pcs
| 603.2106.04 |

CONJUNTOS COZINHA KITCHEN



Kit talher take away Take away Kit
| 690.9030.03 |



Conjunto p/ bife 12 pçs
Steak set, 12 pcs
| 603.2103.12 |



Conjunto p/ bife, 4 pçs
Steak set, 4 pcs
| 603.9106.04 |



Faqueiro, 24 pçs
Cutlery set, 24 pcs
| 600.2015.24 |

COMPOSIÇÃO COMPOSITION

- 201.2410.10 | 6x | Faca p/ bife Steak knife;
- 401.4520.09 | 6x | Garfo de mesa Table fork;
- 401.4620.09 | 6x | Colher de sopa Table spoon;
- 401.4620.07 | 6x | Colher de sobremesa Dessert spoon.



Conjunto trinchar, 3 pçs
Carving set, 3 pcs
| 603.1208.03 |



Conjunto cozinha, 5 pçs
Kitchen set, 5 pcs
| 603.5010.05 |



Conjunto aparthotel, 5 pçs
Aparthotel set, 5 pcs
| 600.E001.05 |

COMPOSIÇÃO COMPOSITION

- 201.E301.07 | 1x | Faca p/ tornear Peeling knife;
- 201.E100.11 | 1x | Faca p/ legumes Paring knife;
- 201.E120.18 | 1x | Faca p/ cozinheiro Chef's knife;
- 201.E500.20 | 1x | Faca p/ pão Bread knife;
- 301.E330.14 | 1x | Cutelo Cleaver.



Conjunto cozinha, 3 pçs
Knife set, 3 pcs
| 603.9109.03 |



Conjunto trinchar, 2 pçs
Carving set, 2 pcs
| 603.1107.02 |

EXPOSITORES FACAS MULTIUSOS UTILITY KNIVES BOXES



Pack 30 facas cozinha,
10 cm
Kitchen knife set,
10 cm, 30 pcs
| 600.0001.30 |



Pack 30 facas legumes
Profilon, 10 cm
Profilon knife set,
10 cm, 30 pcs
| 600.00L1.30 |



Pack 24 facas p/ pizza
Pizza knife set, 24 pcs
| 600.5530.24 |



Pack 60 facas cozinha
Kitchen knife set, 60 pcs
| 600.0010.60 |



Pack 3 facas multiusos
Kitchen knives set, 3 pcs
| 600.0020.03 |



Pack 3 facas Bife
Steak knives set, 3 pcs
| 600.0021.03 |



Packs 3 facas pizza / bife
Pizza / steak knife sets, 3 pcs
| 609.E022.03 | 607.E021.03 |



Pack 3 facas multiusos
Kitchen knife set, 3 pcs
| 604.E020.03 |

EMBALAGENS PACKAGING



Caixa Primtech
Primtech box



Caixa Nakato
Nakato box



Embalagem
Blister



Embalagem
Skin



Embalagem
Skin



Bolsa B04
Bag B04



Bolsa BC
Bag BC



Bolsa BL
BL bag



Bolsa BU
BU bag



Caixa p/ blocos de facas
Knife blocks packaging box

EXPOSITORES DISPLAYS



Expositor magnético
p/ balcão
Magnetic display



Expositor magnético
p/ balcão
Magnetic display
600x500x200 mm



Expositor
móvel balcão Nakato
Counter display Nakato



Expositor de rede p/ balcão BR1
Grid display for counter BR1
950x480x310 mm



Expositor B4
Display
1900x600x530 mm



Expositor BC2
Display BC2
2000x1000x500 mm



Expositor móvel c/ iluminação
Mobile display w/ lighting



Expositor móvel c/ iluminação
Mobile display w/ lighting



INTERPRETAÇÃO DE REFERÊNCIAS REFERENCES INTERPRETATION

Indica o tamanho da lâmina

Indica a cor do cabo
Indicates the handle colour

exemplo de referência
reference example

221.1200.25

► Faca p/ cozinheiro PROFÍ, preta, lâmina 25cm.

► Chefs knife PROFÍ, black, 25cm blade.

CORES DE CABO HANDLE COLOURS

XX1. Preto Black	Cabo de dois componentes Two components handle
XX2. Branco White	G11. Preto + Preto Black + Black
XX3. Vermelho Red	G13. Preto + Vermelho Black + Red
XX4. Amarelo Yellow	G14. Preto + Amarelo Black + Yellow
XX5. Castanho Brown	G17. Preto + Azul Black + Blue
XX6. Verde Green	G31. Amarelo + Preto Yellow + Black
XX7. Azul Blue	G41. Amarelo + Preto Yellow + Black
XX9. Laranja Orange	P46. Amarelo + Verde Yellow + Green
XXV. Roxo Purple	P49. Amarelo + Laranja Yellow + Orange
X60. Madeira Wood	

SIGNIFICADO DAS CORES COLOUR MEANINGS

	para GERAL for MULTIPURPOSE
	para PASTELARIA for PASTRY
	para CARNE for MEAT
	para AVES for POULTRY
	para LEGUMES CRÚS A COZINHAR for RAW VEGETABLES TO BE COOKED
	para LEGUMES for VEGETABLES
	para PEIXE for FISH

INSCRIÇÕES NA LÂMINA BLADE INSCRIPTIONS

A inscrição nas lâminas é garantia de autenticidade.

Irá encontrar a seguinte informação:

- 1

► certificado.
- 2

► logótipo da marca SICO.
- 3

► nome da Linha/Coleção.
- 4

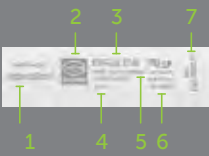
► lote de fabrico.
- 5

► materiais.
- 6

► numeração contínua.
- 7

► referência do produto.

exemplo standard de gravação
standard inscription example



exemplo de personalização
personalized inscription example



na lâmina at the blade



no cabo at the handle

Quer personalizar a sua faca SICO?
Fale connosco e saiba como!

The inscriptions at the blades are a guarantee of authenticity.

There you will find the following info:

- 1

► certification.
- 2

► SICO logo mark.
- 3

► line/collection name.
- 4

► lot of production.
- 5

► materials.
- 6

► continuous numbering.
- 7

► reference.

Want to personalize your SICO's knife?
Talk with us and know how!

FORMATOS DE LÂMINA BLADE FORMS

Tornear Peeling		Carnes frias Slicer	
Multiusos Kitchen		Salmão e presunto Salmon and ham	
Legumes Paring		Cozinheiro Chef	
Tomate Tomato		Santoku Santoku	
Queijo Cheese		Usaba Usaba	
Desossar Boning		Kengata Kengata	
Trinchar c/ serrilha Serrated carving		Bunka Bunka	
Pão Bread		Scimitarra Scimitarra	

FIOS DE LÂMINA BLADE EDGES

Normal Straight	Serrilha Serrated	Microserrilha Micro-serrated	Bisserrilha Bi-serrated	Orifícios Perforations
Dupla serrilha Double serrated	Alvéolos Granton	Chanfre Chamfer	Revestimento cerâmico Ceramic coat	Revestimento laser Laser coat

AÇOS STEELS

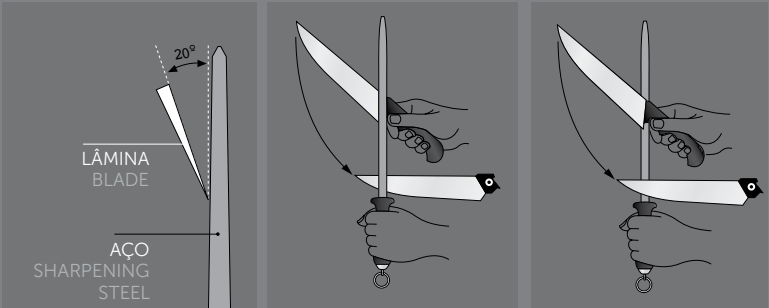
X50 CR MOV 15 — FÓRMULA DO AÇO STEEL FORMULA	
X	Aço inoxidável. Stainless steel.
50	0,5% carbono - o teor de carbono é importante para o poder de corte. 0,5% carbon - the carbon content is significant for the sharpness.
Cr	Crómio para fornecer propriedades de resistência. Chromium for stain-resistant properties.
Mo	Molibdénium para prevenir manchas. Molybdenum enhances the stain-resistance properties.
V	Vanadium para dureza e conservação da lâmina. Vanadium for hardness and edge retention.
15	Teor de crómio em % (15%). Contents of chromium in % (15%).



COMO AFIAR A LÂMINA DE UMA FACA HOW TO SHARPEN A KNIFE BLADE

A frequência de afiação das facas depende da utilização das mesmas; para uso doméstico aconselha-se aproximadamente uma vez a cada duas semanas. Utilize um fuzil conforme desenho. É importante manter um ângulo constante de 20° entre a faca e o fuzil. Deslize a lâmina ao longo do fuzil com pressão média até que a ponta da faca esteja próxima do cabo do fuzil. Este processo deve ser repetido para o outro lado da lâmina. Faça isto algumas vezes até que a faca esteja afiada. A afiação com o fuzil apenas alinha o fio de corte sem remoção de material. Após um longo periodo de uso, torna-se necessário afiar a faca numa pedra apropriada ou solicitar os serviços de um amolador profissional.

The frequency of sharpening the knife blades, depends on the use taken, however for domestic use we recommend approximately once every two weeks. Use the sharpeners as in the illustration. To do it, simply hold the blade at 20° and make it slide downwards each side of the steel, long enough so the blade edge is completely sharpened. The sharpening steel does not damage the blade; it is to make the edge perfectly smooth. After a long period of use, it is necessary to sharp the knife in a proper sharpening stone or to request the services of a professional knife grinder.



MATERIAIS DOS CABOS HANDLE MATERIALS

POLYAMIDE (PA)	Elevado grau de solidez, rigidez e resistência ao choque. High degree of strength, stiffness and shock resistance.
POLIPROPILENO (PP)	Boa solidez, rigidez e dureza. Possível esterilizar. Temperatura máxima de uso: 80-100°C. Good strength, stiffness and hardness. Can be sterilized. Maximum temperature of use: 80-100°C.
POLIOXIMETILENO (POM)	Elevado grau de solidez, dureza e estabilidade. Resistente a esterilizar e apto para temperturas elevadas até 130°C. High degree of strength, hardness and stability. Resistant to sterilization and suitable for tempertures raised up to 130°C.
THERMOPLASTIC ELASTOMER (SEBS)	Mistura física de polímeros constituídos com materiais de propriedades termoplásticas e elastoméricas. Elevada flexibilidade e variação detemperaturas. Boa solidez e resistência. Temperatura máxima de uso: 80-100°C. Physical blend of polymers constituted by materials with thermoplastic and elastomeric properties. High flexibility and range of temperatures. Good strength and endurance. Maximum use temperature: 80-100°C.
PAU DE SANTO > PALISANDRO	Madeira indiana de alta qualidade. Muito dura, com pouca contração. Alta resistência à humidade. High quality Indian wood. Very stiff, with little contraction. High resistance to moisture.
MICARTA	Elevada estabilidade dimensional, baixa absorção de humidade, resistente ao impacto. Boa resistência térmica. High dimensional stability, low moisture absorption, impact resistant. Good thermal resistance.
ALUMÍNIO MARÍTIMO	Leveza, excelente relação resistência/peso. Durabilidade e resistência à corrosão. Lightness, excellent ratio between Rresistence and weight. Durability and corrosion resistance.

PROTEÇÃO ANTIBACTERIANA ANTIMICROBIAL PROTECTION



Os cabos da linha profissional SICO contêm proteção antibacteriana que inibe e reduz o crescimento de bactérias e fungos. Garante um produto mais limpo por mais tempo, traduzindo-se na redução dos micro-organismos que causam a contaminação. Esta tecnologia anti-bacteriana, incorporada durante a injeção dos cabos, dura toda a vida útil da faca.

The handles for SICO's professional line, contain antimicrobial protection that inhibits and reduces the growth of bacterias and fungus. It guarantees a cleaner product for longer time, translating up to the reduction of microorganisms that cause contamination. This antimicrobial technology, incorporated during the handles injection, lasts all the life cycle of the knife.





SICOESTE
Sociedade Industrial de Cutelarias, Lda.

Rua Alto da Vila 33 · 2475-107 Benedita
Portugal

Tel. +351 262 929 329
email. sico@sico.pt
www.sico.pt

AGENTE AGENT

