



IHER

CUCHILLOS DOMESTICOS Y PROFESIONALES
HOUSEHOLD & PROFESSIONAL CUTLERY

MADE IN ALBACETE - SPAIN



CUCHILLOS DOMESTICOS Y PROFESIONALES

HOUSEHOLD & PROFESSIONAL CUTLERY

COUTEAUX DE TABLE & PROFESSIONELS

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Household Knives - Couteaux de table

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Hoja de Molibdeno Vanadio DIN X55 Cr Mo-V 14

Molibdenum Vanadium Blade DIN X55 Cr Mo-V 14

Mangos de Phenolkraft - Aptos lavavajillas

Phenolkraft Handles - Suitable for dishwasher

SERIE CASTELLANA

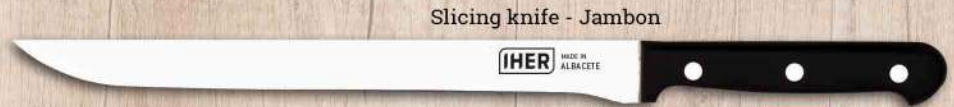


Espesor hoja
Blade thickness

Jamonero

9" - 22.5 cm
10" - 25 cm
11" - 27.5 cm
12" - 30 cm

- 225125 - 22.5 cm ● 250135 - 25 cm
- 275145 - 27.5 cm ● 300155 - 30 cm



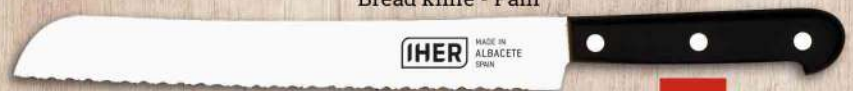
Slicing knife - Jambon

2 mm

Panero

8" - 20 cm
9" - 22.5 cm

- 200105 - 20 cm ● 225115 - 22.5 cm



Bread knife - Pain

2 mm

Cocina

4" - 10 cm
5" - 12.5 cm
6" - 15 cm

- 100035 - 10 cm ● 125045 - 12.5 cm
- 150055 - 15 cm



Kitchen knife - Cuisine

2 mm

Cocina

4" - 10 cm
5" - 12.5 cm
6" - 15 cm
7" - 17.5 cm

- 100065 - 10 cm ● 125075 - 12.5 cm
- 150085 - 15 cm ● 175095 - 17.5 cm



Kitchen knife - Cuisine

2 mm

Cleaver - Feuille



- 148195 - 1 ● 165205 - 2
- 180215 - 3 ● 192225 - 4

Macheta

1 - 14.8 x 7.8 cm
2 - 16.5 x 8.3 cm
3 - 18 x 9 cm
4 - 19.2 x 9.8 cm



Cleaver - Feuille

- 165235 - 0 ● 170245 - 1



Macheta

0 - 16.5 x 8 cm
1 - 17 x 8.5 cm



Puntilla

3" - 7.5 cm
4" - 10 cm

Paring knife - Office



- 075015 - 7.5 cm ● 100025 - 10 cm

1.8 mm

Puntilla

3.6" - 9 cm

Paring knife - Office



- 090165

1.8 mm

1 - 2 3 mm

3 - 4 3.5 mm

0 3 mm

1 3.5 mm

Cuchillos de Cocina · Kitchen Knives



Hoja de Molibdeno Vanadio DIN X55 Cr Mo-V 14

Molibdenum Vanadium Blade DIN X55 Cr Mo-V 14

Mangos de Phenolkraft - Aptos lavavajillas

Phenolkraft Handles - Suitable for dishwasher

SERIE CASTELLANA 

Cocinero

14" - 35 cm



Chef's knife - Cuisine

Cocinero

12" - 30 cm



Chef's knife - Cuisine

Cocinero

10" - 25 cm



Chef's knife - Cuisine

Cocinero

9" - 22.5 cm



Chef's knife - Cuisine

Cocinero

8" - 20 cm



Chef's knife - Cuisine

Cocinero

7" - 17.5 cm



Chef's knife - Cuisine

Cocinero

6" - 15 cm



Chef's knife - Cuisine

Cocinero

5" - 12.5 cm



Chef's knife - Cuisine

Puntilla

3" - 7.5 cm



Paring knife - Office

Espesor hoja
Blade thickness

3 mm

● 350655 ● 350666 ● 350677 ● 350688 ● 350699

3 mm

● 300605 ● 300616 ● 300627 ● 300638 ● 300649

3 mm

● 250555 ● 250566 ● 250577 ● 250588 ● 250599

3 mm

● 225505 ● 225516 ● 225527 ● 225538 ● 225549

3 mm

● 200455 ● 200466 ● 200477 ● 200488 ● 200499

2.5 mm

● 175405 ● 175416 ● 175427 ● 175438 ● 175449

2.5 mm

● 150355 ● 150366 ● 150377 ● 150388 ● 150399

2 mm

● 125305 ● 125316 ● 125327 ● 125338 ● 125349

2 mm

● 075725 ● 075736 ● 075747 ● 075758 ● 075769
● 100255 ● 100266 ● 100277 ● 100288 ● 100299

3 mm



● 175715

Santoku knife - Santoku
Santoku

7" - 17.5 cm

3 mm



● 175705

Santoku knife - Santoku
Santoku

7" - 17.5 cm

Hoja de Molibdeno Vanadio DIN X55 Cr Mo-V 14
Molibdenum Vanadium Blade DIN X55 Cr Mo-V 14

Mangos de Bubinga
Bubinga Wood Handles

SERIE ASTUR

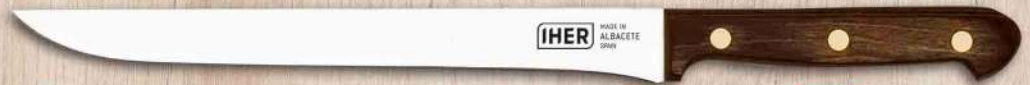


Espesor hoja
Blade thickness

Jamonero

9" - 22.5 cm
10" - 25 cm
11" - 27.5 cm
12" - 30 cm

- 225191 - 22.5 cm ● 250201 - 25 cm
- 275211 - 27.5 cm ● 300221 - 30 cm



Slicing knife - Jambon

2 mm

Panero

8" - 20 cm
9" - 22.5 cm

- 200171 - 20 cm ● 225181 - 22.5 cm



Bread knife - Pain

2 mm

Macheta

1 - 14.8 x 7.8 cm
2 - 16.5 x 8.3 cm
3 - 18 x 9 cm
4 - 19.2 x 9.8 cm

- 148041 - 1 ● 165051 - 2
- 180061 - 3 ● 192071 - 4

← LARGO

I ANCHO

1 - 2
3 mm

3 - 4
3.5 mm



Cleaver - Feuille

Puntilla

4" - 10 cm

- 100021



Paring knife - Office

1.8 mm

Patatero

3" - 7.5 cm

- 075011



Paring knife - Office

1.8 mm

Puntilla

3.6" - 9 cm

- 090031



Paring knife - Office

1.8 mm

Cuchillos de Cocina · Kitchen Knives



Hoja de Molibdeno Vanadio DIN X55 Cr Mo-V 14

Molibdenum Vanadium Blade DIN X55 Cr Mo-V 14

Mangos de Bubinga

Bubinga Wood Handles

SERIE ASTUR



	Espesor hoja Blade thickness			
● 350161	3 mm		Cocinero 14" - 35 cm	Chef's knife - Cuisine
● 300151	3 mm		Cocinero 12" - 30 cm	Chef's knife - Cuisine
● 250141	3 mm		Cocinero 10" - 25 cm	Chef's knife - Cuisine
● 225131	3 mm		Cocinero 9" - 22.5 cm	Chef's knife - Cuisine
● 200121	3 mm		Cocinero 8" - 20 cm	Chef's knife - Cuisine
● 175111	2.5 mm		Cocinero 7" - 17,5 cm	Chef's knife - Cuisine
● 150101	2.5 mm		Cocinero 6" - 15 cm	Chef's knife - Cuisine
● 125091	2 mm		Cocinero 5" - 12.5 cm	Chef's knife - Cuisine
● 100081	2 mm		Cocinero 4" - 10 cm	Chef's knife - Cuisine

Hoja de Molibdeno Vanadio DIN X55 Cr Mo-V 14
 Molibdenum Vanadium Blade DIN X55 Cr Mo-V 14

Mangos de Phenolkraft - Aptos lavavajillas
 Phenolkraft Handles - Suitable for dishwasher

SERIE ESCORIAL



Espesor hoja
Blade thickness

Jamonero

9" - 22.5 cm
10" - 25 cm

● 225065 - 22.5 cm ● 250075 - 25 cm



Slicing knife - Jambon

2 mm

Panero

9" - 22.5 cm

● 225055



Bread knife - Pain

2 mm

Macheta

1 - 15.5 x 8 cm

● 155045



Cleaver - Feuille

3.5 mm

Macheta

1 - 15 x 7.5 cm

● 150035



Cleaver - Feuille

3 mm

Patatero curvo

3" - 7.5 cm

● 075025



Paring knife - Office

1.8 mm

Patatero

3" - 7.5 cm

● 075015



Paring knife - Office

1.8 mm

Cuchillos de Cocina · Kitchen Knives



Hoja de Molibdeno Vanadio DIN X55 Cr Mo-V 14

Molibdenum Vanadium Blade DIN X55 Cr Mo-V 14

Mangos de Phenolkraft - Aptos lavavajillas

Phenolkraft Handles - Suitable for dishwasher

SERIE ESCORIAL



Espesor hoja
Blade thickness

Cocinero ● 250145
10" - 25 cm



Chef's knife - Cuisine

3 mm

Cocinero ● 225135
9" - 22.5 cm



Chef's knife - Cuisine

3 mm

Cocinero ● 200125
8" - 20 cm



Chef's knife - Cuisine

3 mm

Cocinero ● 175115
7" - 17.5 cm



Chef's knife - Cuisine

2.5 mm

Cocinero ● 150105
6" - 15 cm



Chef's knife - Cuisine

2.5 mm

Cocinero ● 125095
5" - 12.5 cm



Chef's knife - Cuisine

2 mm

Cocinero ● 100085
4" - 10 cm



Chef's knife - Cuisine

2 mm

Hoja de Molibdeno Vanadio DIN X55 Cr Mo-V 14
 Molibdenum Vanadium Blade DIN X55 Cr Mo-V 14

SERIE SEGOVIA



Mangos de Phenolkraft - Aptos lavavajillas
 Phenolkraft Handles - Suitable for dishwasher

Espesor hoja
 Blade thickness

Jamonero

9" - 22.5 cm
 10" - 25 cm

● 1225065 - 22.5 cm ● 1250075 - 25 cm



Slicing knife - Jambon

2 mm

Panero

9" - 22.5 cm

● 1225055



Bread knife - Pain

2 mm

Macheta

1 - 15.5 x 8 cm

● 1155045

← LARGO

I ANCHO



Cleaver - Feuille

3.5 mm

Macheta

1 - 15 x 7.5 cm

● 1150035

← LARGO

I ANCHO



Cleaver - Feuille

3 mm

Patatero curvo

3" - 7.5 cm

● 1075025



Paring knife - Office

1.8 mm

Patatero

3" - 7.5 cm

● 1075015



Paring knife - Office

1.8 mm

Cuchillos de Cocina · Kitchen Knives



Hoja de Molibdeno Vanadio DIN X55 Cr Mo-V 14

Molibdenum Vanadium Blade DIN X55 Cr Mo-V 14

Mangos de Phenolkraft - Aptos lavavajillas

Phenolkraft Handles - Suitable for dishwasher

SERIE SEGOVIA



Espesor hoja
Blade thickness

Cocinero

● 1250145

10" - 25 cm



Chef's knife - Cuisine

3 mm

Cocinero

● 1225135

9" - 22.5 cm



Chef's knife - Cuisine

3 mm

Cocinero

● 1200125

8" - 20 cm



Chef's knife - Cuisine

3 mm



Santoku knife - Santoku

Santoku

7" - 17.5 cm

● 1175165

Santoku

7" - 17.5 cm

● 1175155

3 mm

3 mm

Cocinero

● 1175115

7" - 17.5 cm



Chef's knife - Cuisine

2.5 mm

Cocinero

● 1150105

6" - 15 cm



Chef's knife - Cuisine

2.5 mm

Cocinero

● 1125095

5" - 12.5 cm



Chef's knife - Cuisine

2 mm

Cocinero

● 1100085

4" - 10 cm



Chef's knife - Cuisine

2 mm

Hoja de Molibdeno Vanadio DIN X55 Cr Mo-V 14

Molibdenum Vanadium Blade DIN X55 Cr Mo-V 14

SERIE PALENCIA

Mangos de Phenolkraft - Aptos lavavajillas

Phenolkraft Handles - Suitable for dishwasher



Espesor hoja
Blade thickness

Jamonero

9" - 22.5 cm
10" - 25 cm
11" - 27.5 cm
12" - 30 cm



Slicing knife - Jambon

- 225085 - 22.5 cm ● 250095 - 25 cm
- 275105 - 27.5 cm ● 300115 - 30 cm

2 mm

Panero

8" - 20 cm
9" - 22.5 cm



Bread knife - Pain

- 200065 - 20 cm ● 225075 - 22.5 cm

2 mm

Macheta

0 - 16.5 x 8 cm
1 - 17 x 8.5 cm

LARGO

ANCHO

0 - 1

3.5 mm

- 165045 - 0 ● 170055 - 1



Cleaver - Feuille

Macheta

1 - 14.8 x 7.8 cm
2 - 16.5 x 8.3 cm
3 - 18 x 9 cm

LARGO

ANCHO

1

3 mm

2 - 3

3.5 mm

- 148015 - 1 ● 165025 - 2
- 180035 - 3



Cleaver - Feuille

Cuchillos de Cocina · Kitchen Knives



Hoja de Molibdeno Vanadio DIN X55 Cr Mo-V 14

Molibdenum Vanadium Blade DIN X55 Cr Mo-V 14

Mangos de Phenolkraft - Aptos lavavajillas

Phenolkraft Handles - Suitable for dishwasher

SERIE PALENCIA



■	Espesor hoja Blade thickness				
Cocinero	● 350205	14" - 35 cm		Chef's knife - Cuisine	3 mm
Cocinero	● 300195	12" - 30 cm		Chef's knife - Cuisine	3 mm
Cocinero	● 250185	10" - 25 cm		Chef's knife - Cuisine	3 mm
Cocinero	● 225175	9" - 22.5 cm		Chef's knife - Cuisine	3 mm
Cocinero	● 200165	8" - 20 cm		Chef's knife - Cuisine	3 mm
Cocinero	● 175155	7" - 17.5 cm		Chef's knife - Cuisine	2.5 mm
Cocinero	● 150145	6" - 15 cm		Chef's knife - Cuisine	2.5 mm
Cocinero	● 125135	5" - 12.5 cm		Chef's knife - Cuisine	2 mm
Cocinero	● 100125	4" - 10 cm		Chef's knife - Cuisine	2 mm
Puntilla	● 100215	4" - 10 cm		Paring knife - Office	1.8 mm

Hoja de Molibdeno Vanadio DIN X55 Cr Mo-V 14
Molibdenum Vanadium Blade DIN X55 Cr Mo-V 14

SERIE LEON



Mangos de Estamina
Stamina Wood Handles

Espeor hoja
Blade thickness

Jamonero

9" - 22.5 cm
10" - 25 cm
11" - 27.5 cm
12" - 30 cm

- 225082 - 22.5 cm ● 250092 - 25 cm
- 275102 - 27.5 cm ● 300112 - 30 cm



Slicing knife - Jambon

2 mm

Panero

8" - 20 cm
9" - 22.5 cm

- 200062 - 20 cm ● 225072 - 22.5 cm



Bread knife - Pain

2 mm

Macheta

0 - 16.5 x 8 cm
1 - 17 x 8.5 cm

0 - 1

3.5 mm

← LARGO

I ANCHO

- 165042 - 0 ● 170052 - 1



Cleaver - Feuille

Macheta

1 - 14.8 x 7.8 cm
2 - 16.5 x 8.3 cm
3 - 18 x 9 cm

1

3 mm

2 - 3

3.5 mm

← LARGO

I ANCHO

- 148012 - 1 ● 165022 - 2
- 180032 - 3



Cleaver - Feuille

Cuchillos de Cocina · Kitchen Knives



Hoja de Molibdeno Vanadio DIN X55 Cr Mo-V 14

Molibdenum Vanadium Blade DIN X55 Cr Mo-V 14

Mangos de Estamina

Stamina Wood Handles

SERIE LEON



Espesor hoja
Blade thickness

Cocinero ● 350202
14" - 35 cm



Cocinero ● 300192
12" - 30 cm



Cocinero ● 250182
10" - 25 cm



Cocinero ● 225172
9" - 22.5 cm



Cocinero ● 200162
8" - 20 cm



Cocinero ● 175152
7" - 17.5 cm



Cocinero ● 150142
6" - 15 cm



Cocinero ● 125132
5" - 12.5 cm



Puntilla ● 100122
4" - 10 cm



Hoja de Molibdeno Vanadio DIN X55 Cr Mo-V 14
Molibdenum Vanadium Blade DIN X55 Cr Mo-V 14

Mangos de Bubinga
Bubinga Wood Handles

SERIE SALAMANCA



Espesor hoja
Blade thickness

Jamonero
9" - 22.5 cm

● 225111



Slicing knife - Jambon

1.8 mm

Panero
8" - 20 cm

● 200101



Bread knife - Pain

1.8 mm



Cleaver - Feuille

2.8 mm

Cocinero
6" - 15 cm

● 150091



Chef's knife - Cuisine

1.5 mm

Cocinero
5" - 12.5 cm

● 125081



Chef's knife - Cuisine

1.5 mm

Patatero
4" - 10 cm

● 100071



Paring knife - Office

1.5 mm

Patatero
3" - 7.5 cm

● 075061



Paring knife - Office

1.5 mm

Macheta
1 - 15 x 7.5 cm

● 150051

← LARGO

I ANCHO

Cocinero
7" - 17.5 cm

● 175041



Chef's knife - Cuisine

2 mm

Cocinero
6" - 15 cm

● 150031



Chef's knife - Cuisine

2 mm

Cocinero
5" - 12.5 cm

● 125021



Chef's knife - Cuisine

2 mm

Cocinero
4" - 10 cm

● 100011



Chef's knife - Cuisine

2 mm



Tablas de Fibra - Aptos lavavajillas
Fiber Boards - Suitable for dishwasher

Cutting boards - Planches a decouper



- Tabla**
- 300015 30 x 20 x 1.5 cm
 - 300085 30 x 25 x 1.5 cm
 - 400155 40 x 30 x 1.5 cm
 - 300225 30 x 20 x 2 cm
 - 400295 40 x 30 x 2 cm
 - 500365 50 x 30 x 2 cm



- Tabla**
- 300024 30 x 20 x 1.5 cm
 - 300094 30 x 25 x 1.5 cm
 - 400164 40 x 30 x 1.5 cm
 - 300234 30 x 20 x 2 cm
 - 400304 40 x 30 x 2 cm
 - 500374 50 x 30 x 2 cm



- Tabla**
- 300036 30 x 20 x 1.5 cm
 - 300106 30 x 25 x 1.5 cm
 - 400176 40 x 30 x 1.5 cm
 - 300246 30 x 20 x 2 cm
 - 400316 40 x 30 x 2 cm
 - 500386 50 x 30 x 2 cm



- Tabla**
- 300049 30 x 20 x 1.5 cm
 - 300119 30 x 25 x 1.5 cm
 - 400189 40 x 30 x 1.5 cm
 - 300259 30 x 20 x 2 cm
 - 400329 40 x 30 x 2 cm
 - 500399 50 x 30 x 2 cm



- Tabla**
- 300053 30 x 20 x 1.5 cm
 - 300123 30 x 25 x 1.5 cm
 - 400193 40 x 30 x 1.5 cm
 - 300263 30 x 20 x 2 cm
 - 400333 40 x 30 x 2 cm
 - 500403 50 x 30 x 2 cm



- Tabla**
- 300067 30 x 20 x 1.5 cm
 - 300137 30 x 25 x 1.5 cm
 - 400207 40 x 30 x 1.5 cm
 - 300277 30 x 20 x 2 cm
 - 400347 40 x 30 x 2 cm
 - 500417 50 x 30 x 2 cm



- Tabla**
- 300078 30 x 20 x 1.5 cm
 - 300148 30 x 25 x 1.5 cm
 - 400218 40 x 30 x 1.5 cm
 - 300288 30 x 20 x 2 cm
 - 400358 40 x 30 x 2 cm
 - 500428 50 x 30 x 2 cm



40 x 30 cm



30 x 25 cm



30 x 20 cm



100434
Reparador
de tablas

23.5 cm



- 20295
- 20306
- 20317
- 20328
- 20339
- 20344
- 20353

11 x 6 cm



Hoja de Molibdeno Vanadio DIN X55 Cr Mo-V 14
Molibdenum Vanadium Blade DIN X55 Cr Mo-V 14

SERIE GASTRO



Espesor hoja
Blade thickness

Flatware - Les couverts

● 100235

● 100245

● 100195

● 100295

● 100315

● 100305

2 mm



**Chuletero
Phenolkraft**

**Tenedor
Phenolkraft**

**Cuchara
Phenolkraft**

1.5 mm



**Chuletero
Phenolkraft**

**Tenedor
Phenolkraft**

**Cuchara
Phenolkraft**

● 100270

● 100280

● 100200

● 100143

● 100123

● 100133

2 mm



**Chuletero
Palisandro**

**Tenedor
Palisandro**

**Cuchara
Palisandro**

1.5 mm



**Chuletero
Palmadera**

**Tenedor
Palmadera**

**Cuchara
Palmadera**

● 100252



**Chuletero
Estamina**

2 mm

● 100262



**Tenedor
Estamina**

Cuchillos de Mesa · Cutlery



Hoja de Molibdeno Vanadio DIN X55 Cr Mo-V 14
Molibdenum Vanadium Blade DIN X55 Cr Mo-V 14

SERIE GASTRO



Flatware - Les couverts

Espesor hoja
Blade thickness

● 100185



Churrasco Phenolkraft

2 mm

● 100175



Tenedor Phenolkraft

● 100220



Chuletero Monoblock

2 mm

● 100210



Tenedor Monoblock

● 100085



Churrasco Phenolkraft

2 mm

● 100075



Tenedor Phenolkraft

● 100045



Mesa Phenolkraft

1.8 mm

● 100035



Postre Phenolkraft

● 100065



Mesa sierra Phenolkraft

● 100055



Postre sierra Phenolkraft

● 100025



Quesero Phenolkraft

1.8 mm

● 100111



Sierra Bubinga

1.5 mm

● 100101



Liso Bubinga

● 100322



Churrasco Estamina

2 mm

● 100162



Churrasco Estamina

● 100152



Tenedor Estamina

● 100015



Sierra Inyectado

1.5 mm

● 100095



Sierra Inyectado

Hoja de Molibdeno Vanadio DIN X55 Cr Mo-V 14
 Molibdenum Vanadium Blade DIN X55 Cr Mo-V 14

Mangos de Phenolkraft - Aptos lavavajillas
 Phenolkraft Handles - Suitable for dishwasher

SERIE FORJADA TOLEDO



Espesor hoja
 Blade thickness

Jamonero

10" - 25 cm
 12" - 30 cm

● 250035 - 25 cm ● 300045 - 30 cm



Slicing knife - Jambon

3 mm

Panero

8" - 20 cm

● 200305



Bread knife - Pain

3.5 mm

Trinchador

7" - 17.5 cm

● 175025

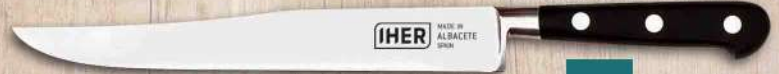


Carving fork - Fourchette

Trinchante

7" - 17.5 cm

● 175315



Carving knife - Découper

3 mm

Santoku

7" - 17.5 cm

● 175325



Santoku knife - Santoku

3 mm

Santoku

7" - 17.5 cm

● 175335



Santoku knife - Santoku

3 mm

Deshuesador

6" - 15 cm

● 150015



Boning knife - Désosseur

3 mm

Cuchillos Profesionales - Professional Knives



Hoja de Molibdeno Vanadio DIN X55 Cr Mo-V 14

Molibdenum Vanadium Blade DIN X55 Cr Mo-V 14

Mangos de Phenolkraft - Aptos lavavajillas

Phenolkraft Handles - Suitable for dishwasher

SERIE FORJADA TOLEDO



Espesor hoja
Blade thickness

Cocinero

12" - 30 cm

● 300255 ● 300266 ● 300277 ● 300288 ● 300299



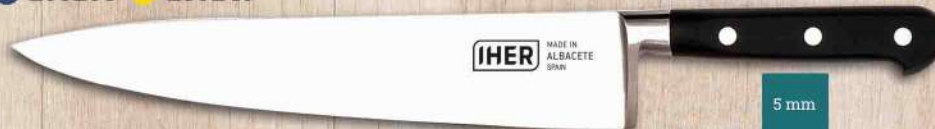
Chef's knife - Cuisine

6 mm

Cocinero

10" - 25 cm

● 250205 ● 250216 ● 250227 ● 250238 ● 250249



Chef's knife - Cuisine

5 mm

Cocinero

8" - 20 cm

● 200155 ● 200166 ● 200177 ● 200188 ● 200199



Chef's knife - Cuisine

4 mm

Cocinero

6" - 15 cm

● 150105 ● 150116 ● 150127 ● 150138 ● 150149



Chef's knife - Cuisine

3 mm

Chuletero

4.8" - 12 cm

● 120395 ● 120406 ● 120417 ● 120428 ● 120439



Steak knife - Steak

3 mm

Puntilla

4" - 10 cm

● 100055 ● 100066 ● 100077 ● 100088 ● 100099



Paring knife - Office

3 mm

Patatero curvo

3" - 7.5 cm

● 075345 ● 075356 ● 075367 ● 075378 ● 075389



Paring knife - Office

3 mm

Hoja de Molibdeno Vanadio DIN X55 Cr Mo-V 14
 Molibdenum Vanadium Blade DIN X55 Cr Mo-V 14

Mangos de Phenolkraft - Aptos lavavajillas
 Phenolkraft Handles - Suitable for dishwasher

SERIE FORJADA AVILA



Espesor hoja
 Blade thickness

Jamonero

10" - 25 cm
 12" - 30 cm

● 250415 - 25 cm ● 300425 - 30 cm



Slicing knife - Jambon

3 mm

Panero

8" - 20 cm

● 200445



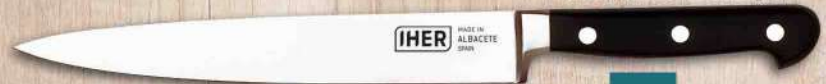
Bread knife - Pain

3.5 mm

Fileteador

8.4" - 21 cm

● 210495



Fillet knife - Découper

3 mm

Fileteador

7.2" - 18 cm

● 180485



Fillet knife - Découper

3 mm

Fileteador

6.4" - 16 cm

● 160475



Fillet knife - Découper

3 mm

Santoku

7.2" - 18 cm

● 180455



Santoku knife - Santoku

3 mm

Santoku

7.2" - 18 cm

● 180465



Santoku knife - Santoku

3 mm

Deshuesador

6" - 15 cm

● 150435



Boning knife - Désosseur

3 mm

Cuchillos Profesionales · Professional Knives



Hoja de Molibdeno Vanadio DIN X55 Cr Mo-V 14

Molibdenum Vanadium Blade DIN X55 Cr Mo-V 14

Mangos de Phenolkraft - Aptos lavavajillas

Phenolkraft Handles - Suitable for dishwasher

SERIE FORJADA AVILA

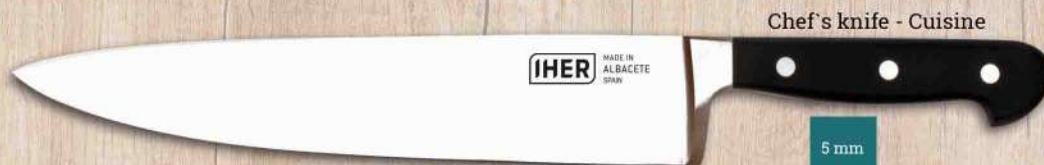


Espesor hoja
Blade thickness

Cocinero

10.4" - 26 cm

● 260365 ● 260376 ● 260387 ● 260398 ● 260409



Chef's knife - Cuisine

5 mm

Cocinero

9.2" - 23 cm

● 230315 ● 230326 ● 230337 ● 230348 ● 230359



Chef's knife - Cuisine

4 mm

Cocinero

8.4" - 21 cm

● 210265 ● 210276 ● 210287 ● 210298 ● 210309



Chef's knife - Cuisine

4 mm

Cocinero

7.2" - 18 cm

● 180215 ● 180226 ● 180237 ● 180248 ● 180259



Chef's knife - Cuisine

3 mm

Cocinero

6.4" - 16 cm

● 160165 ● 160176 ● 160187 ● 160198 ● 160209



Chef's knife - Cuisine

3 mm

Cocinero

5.6" - 14 cm

● 140115 ● 140126 ● 140137 ● 140148 ● 140159



Chef's knife - Cuisine

3 mm

Puntilla

4.8" - 12 cm

● 120065 ● 120076 ● 120087 ● 120098 ● 120109



Paring knife - Office

3 mm

Puntilla

4" - 10 cm

● 100015 ● 100026 ● 100037 ● 100048 ● 100059



Paring knife - Office

3 mm

Patatero curvo

2.8" - 7 cm

● 070505 ● 070516 ● 070527 ● 070538 ● 070549



Paring knife - Office

3 mm

Chuletero

4.8" - 12 cm

● 120555 ● 120566 ● 120577 ● 120588 ● 120599



Steak knife - Steak

3 mm

Hoja de Acero Inoxidable 1 DIN X40 Cr 13
Stainless Steel Blade 1 DIN X40 Cr 13

Mangos de Phenolkraft - Aptos lavavajillas
Phenolkraft Handles - Suitable for dishwasher

SERIE GOURMET



Espesor hoja
Blade thickness

Pastelero

14" - 35 cm

● 350815 ● 350836 ● 350867 ● 350848 ● 350859 ● 350824



Spatula - Spatule

2.5 mm

Pastelero

12" - 30 cm

● 300755 ● 300776 ● 300807 ● 300788 ● 300799 ● 300764



Spatula - Spatule

2.5 mm

Pastelero

10" - 25 cm

● 250695 ● 250716 ● 250747 ● 250728 ● 250739 ● 250704



Spatula - Spatule

2 mm

Pastelero

8" - 20 cm

● 200635 ● 200656 ● 200687 ● 200668 ● 200679 ● 200644



Spatula - Spatule

2 mm

Pastelero

6" - 15 cm

● 150575 ● 150596 ● 150627 ● 150608 ● 150619 ● 150584



Spatula - Spatule

2 mm

Pastelero

5" - 12.5 cm

● 125515 ● 125536 ● 125567 ● 125548 ● 125559 ● 125524



Spatula - Spatule

2 mm

Rectangular

19 x 9 cm

23 x 11 cm

← LARGO

I ANCHO



Spatula - Spatule

1.8 mm

● 190375 ● 190396 ● 190427 ● 190408 ● 190419 ● 190384
● 230435 ● 230456 ● 230487 ● 230468 ● 230479 ● 230444

Plancha

2 - 3.2" - 8 cm

3 - 3.6" - 9 cm

4 - 4" - 10 cm

5 - 4.4" - 11 cm

6 - 4.8" - 12 cm



Spatula - Spatule

2 mm

2 ● 080015 ● 080116 ● 080267 ● 080168 ● 080219 ● 080064
3 ● 090025 ● 090126 ● 090277 ● 090178 ● 090229 ● 090074
4 ● 100035 ● 100136 ● 100287 ● 100188 ● 100239 ● 100084
5 ● 110045 ● 110146 ● 110297 ● 110198 ● 110249 ● 110094
6 ● 120055 ● 120156 ● 120307 ● 120208 ● 120259 ● 120104

Cuchillos Profesionales · Professional Knives



Hoja de Molibdeno Vanadio DIN X55 Cr Mo-V 14

Molibdenum Vanadium Blade DIN X55 Cr Mo-V 14

Mangos de Phenolkraft - Aptos lavavajillas

Phenolkraft Handles - Suitable for dishwasher

SERIE GOURMET



Espesor hoja
Blade thickness

Queso

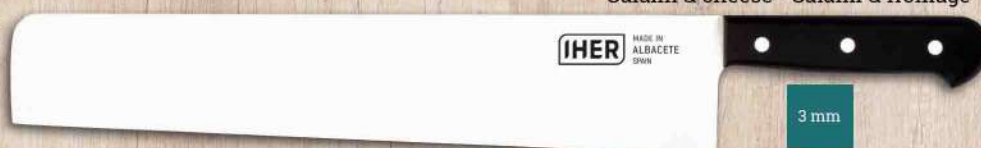
- 10" - 25 cm ● 250015
- 12" - 30 cm ● 300025
- 14" - 35 cm ● 350035



Cheese knife - Coupe fromage

Queso & fiambre

14" - 35 cm ● 350085



Salami & cheese - Salami & fromage

Queso & fiambre

12" - 30 cm ● 300075



Salami knife - Couteau pour salami

Queso

10" - 25 cm ● 250065



Cheese knife - Fromage

Acodada

22.5 x 9 cm



- 225875
- 225896
- 225927
- 225908
- 225919
- 225884



2 mm

Spatula - Spatule

Queso

9" - 22.5 cm ● 200045



Cheese knife - Fromage

Helado

8" - 20 cm ● 250415



Ice-cream knife - Glace



Sandwich

14.5 x 9.5 cm



2.5 mm

Spatula - Spatule

- 145315
- 145336
- 145367
- 145348
- 145359
- 145324

Butter knife - Beurre

Mantequilla

2.4" - 6 cm ● 060505



1.5 mm

Butter knife - Beurre

Mantequilla

2.4" - 6 cm ● 060493



1.5 mm

Hoja de Molibdeno Vanadio DIN X55 Cr Mo-V 14

Molibdenum Vanadium Blade DIN X55 Cr Mo-V 14

Mangos de Phenolkraft - Aptos lavavajillas

Phenolkraft Handles - Suitable for dishwasher

SERIE JABUGO



Espesor hoja
Blade thickness

Jamonero ● 300085

12" - 30 cm

Jamonero ● 275075

11" - 27.5 cm

Jamonero ● 250065

10" - 25 cm

Jamonero ● 275255

11" - 27.5 cm

Jamonero ● 300165

12" - 30 cm

Jamonero ● 275155

11" - 27.5 cm

Jamonero ● 250145

10" - 25 cm

Jamonero ● 225135

9" - 22.5 cm

Jamonero ● 300125

12" - 30 cm

Jamonero ● 275115

11" - 27.5 cm

Jamonero ● 250105

10" - 25 cm

Jamonero ● 225095

9" - 22.5 cm



Slicing knife - Jambon

1.8 mm



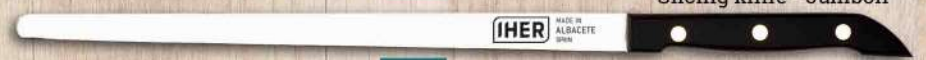
Slicing knife - Jambon

1.8 mm



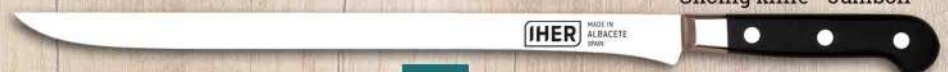
Slicing knife - Jambon

1.8 mm



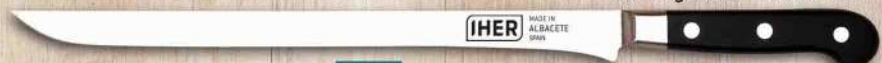
Slicing knife - Jambon

1.8 mm



Slicing knife - Jambon

2 mm



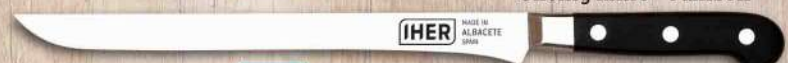
Slicing knife - Jambon

2 mm



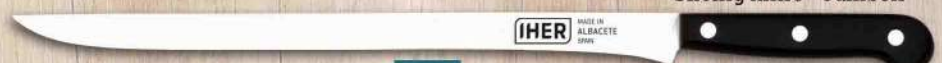
Slicing knife - Jambon

2 mm



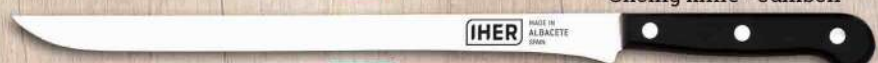
Slicing knife - Jambon

2 mm



Slicing knife - Jambon

2 mm



Slicing knife - Jambon

2 mm



Slicing knife - Jambon

2 mm



Slicing knife - Jambon

2 mm

Cuchillos Jamoneros - Ham Knives



Hoja de Molibdeno Vanadio DIN X55 Cr Mo-V 14

Molibdenum Vanadium Blade DIN X55 Cr Mo-V 14

Mangos de Bubinga y Fibra

Bubinga wood & Fiber Handles

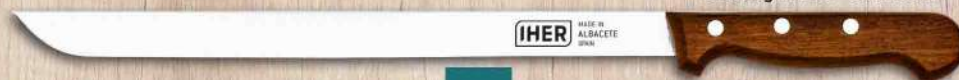
SERIE JABUGO



Espeor hoja
Blade thickness

Jamonero ● 300041

12" - 30 cm



Slicing knife - Jambon

2 mm

Jamonero ● 275031

11" - 27.5 cm

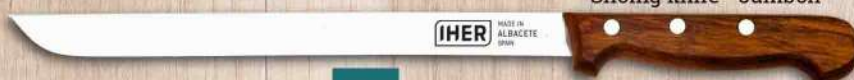


Slicing knife - Jambon

2 mm

Jamonero ● 250021

10" - 25 cm



Slicing knife - Jambon

2 mm

Jamonero ● 225011

9" - 22.5 cm



Slicing knife - Jambon

2 mm

Jamonero

10" - 25 cm
11" - 27.5 cm
12" - 30 cm
13" - 32.5 cm

- 250175 - 25 cm ● 275185 - 27.5 cm
- 300195 - 30 cm ● 325205 - 32.5 cm



Slicing knife - Jambon

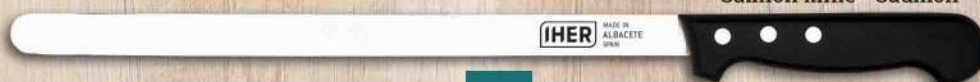
2.5 mm

Cuchillos Salmoneros - Salmon Knives

Salmón

12" - 30 cm

● 300225



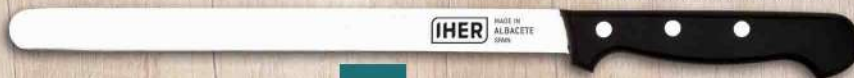
Salmon knife - Saumon

2 mm

Salmón

10" - 25 cm

● 250215



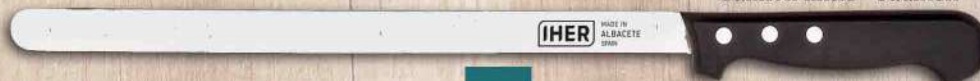
Salmon knife - Saumon

2 mm

Salmón

12" - 30 cm

● 300245



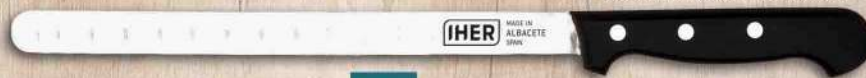
Salmon knife - Saumon

2 mm

Salmón

10" - 25 cm

● 250235



Salmon knife - Saumon

2 mm

Hoja de Molibdeno Vanadio DIN X55 Cr Mo-V 14
Molibdenum Vanadium Blade DIN X55 Cr Mo-V 14

Mangos de Bubinga
Bubinga Wood Handles

SERIE CARNICERO



Espesor hoja
Blade thickness

Norte alemán

14" - 35 cm

● 350101



Butcher knife - Boucher

3 mm

Norte alemán

12" - 30 cm

● 300091



Butcher knife - Boucher

3 mm

Norte alemán

10" - 25 cm

● 250081



Butcher knife - Boucher

3 mm

Norte alemán

9" - 22.5 cm

● 225071



Butcher knife - Boucher

3 mm

Norte alemán

8" - 20 cm

● 200061



Butcher knife - Boucher

3 mm

Norte alemán

7" - 17.5 cm

● 175051



Butcher knife - Boucher

3 mm

Norte alemán

6" - 15 cm

● 150041



Butcher knife - Boucher

3 mm

Deshuesador

7" - 17.5 cm

● 175031



Boning knife - Désosseur

3.5 mm

Deshuesador

6" - 15 cm

● 150021



Boning knife - Désosseur

3 mm

Deshuesador

5" - 12.5 cm

● 125011



Boning knife - Désosseur

3 mm

Hoja de Molibdeno Vanadio DIN X55 Cr Mo-V 14

Molibdenum Vanadium Blade DIN X55 Cr Mo-V 14

Mangos de Bubinga

Bubinga Wood Handles

SERIE CARNICERO



Espesor hoja
Blade thickness

Norte ● 350171

14" - 35 cm



3 mm

Butcher knife - Boucher

Norte ● 300161

12" - 30 cm



3 mm

Butcher knife - Boucher

Norte ● 250151

10" - 25 cm



3 mm

Butcher knife - Boucher

Degollador ancho ● 225141

9" - 22.5 cm



3 mm

Cutthroat - Dépouller

Degollador ancho ● 200131

8" - 20 cm



3 mm

Cutthroat - Dépouller

Degollador ancho ● 175121

7" - 17.5 cm



3 mm

Cutthroat - Dépouller

Degollador ancho ● 150111

6" - 15 cm



3 mm

Cutthroat - Dépouller

Hoja de Molibdeno Vanadio DIN X55 Cr Mo-V 14
Molibdenum Vanadium Blade DIN X55 Cr Mo-V 14

Mangos de Fibra
Fiber Handles

SERIE BUTCHER



Espesor hoja
Blade thickness

Norte alemán

14" - 35 cm

● 350465 ● 350476 ● 350507 ● 350488 ● 350499



Butcher knife - Boucher

3 mm

Norte alemán

12" - 30 cm

● 300415 ● 300426 ● 300457 ● 300438 ● 300449



Butcher knife - Boucher

3 mm

Norte alemán

10" - 25 cm

● 250365 ● 250376 ● 250407 ● 250388 ● 250399



Butcher knife - Boucher

3 mm

Norte alemán

9" - 22.5 cm

● 225315 ● 225326 ● 225357 ● 225338 ● 225349



Butcher knife - Boucher

3 mm

Norte alemán

8" - 20 cm

● 200265 ● 200276 ● 200307 ● 200288 ● 200299



Butcher knife - Boucher

3 mm

Norte alemán

7" - 17.5 cm

● 175215 ● 175226 ● 175257 ● 175238 ● 175249



Butcher knife - Boucher

3 mm

Norte alemán

6" - 15 cm

● 150165 ● 150176 ● 150207 ● 150188 ● 150199



Butcher knife - Boucher

3 mm

Deshuesador

7" - 17.5 cm

● 175115 ● 175126 ● 175157 ● 175138 ● 175149



Boning knife - Désosseur

3.5 mm

Deshuesador

6" - 15 cm

● 150065 ● 150076 ● 150107 ● 150088 ● 150099



Boning knife - Désosseur

3 mm

Deshuesador

5" - 12.5 cm

● 125015 ● 125026 ● 125057 ● 125038 ● 125049



Boning knife - Désosseur

3 mm

Hoja de Molibdeno Vanadio DIN X55 Cr Mo-V 14

Molibdenum Vanadium Blade DIN X55 Cr Mo-V 14

Mangos de Fibra

Fiber Handles

SERIE BUTCHER

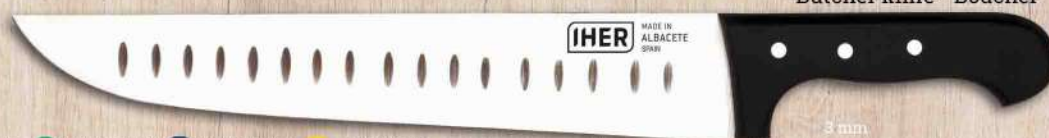


Espesor hoja
Blade thickness

Norte

14" - 35 cm

- 350655
- 350666
- 350697
- 350678
- 350689



Butcher knife - Boucher

3 mm

Norte

12" - 30 cm

- 300605
- 300616
- 300647
- 300628
- 300639



Butcher knife - Boucher

3 mm

Norte

10" - 25 cm

- 250555
- 250566
- 250597
- 250578
- 250589



Butcher knife - Boucher

3 mm

Degollador ancho

9" - 22.5 cm

8" - 20 cm

7" - 17.5 cm

6" - 15 cm

- 150515 - 15 cm
- 175525 - 17.5 cm
- 200535 - 20 cm
- 225545 - 22.5 cm



Cutthroat - Dépouller

3 mm



Cutthroat - Dépouller

3 mm



Cutthroat - Dépouller

3 mm

Norte estrecho

9" - 22.5 cm

8" - 20 cm

7" - 17.5 cm

6" - 15 cm

5" - 12.5 cm

- 125705 - 12.5 cm
- 150715 - 15 cm
- 175725 - 17.5 cm
- 200735 - 20 cm
- 225745 - 22.5 cm



Butcher knife - Boucher

3 mm



Butcher knife - Boucher

3 mm



Butcher knife - Boucher

3 mm

Hoja de Acero Inoxidable 1 DIN X40 Cr 13

Stainless Steel Blade 1 DIN X40 Cr 13

Mangos de P.O.M.

P.O.M. Handles

SERIE AXE



Espesor hoja
Blade thickness

Macheta chuletera

2 - 25.7 x 16.3 cm

3 - 27.2 x 17 cm

4 - 28.6 x 17.8 cm

← LARGO

I ANCHO

2 - 3 - 4 2.5 mm

Chop cleaver - Couperet à côtelette



- | | | |
|-------------|-------------|-------------|
| ● 20785 - 2 | ● 30795 - 3 | ● 40805 - 4 |
| ● 20846 - 2 | ● 30856 - 3 | ● 40866 - 4 |
| ● 20878 - 2 | ● 30888 - 3 | ● 40898 - 4 |
| ● 20814 - 2 | ● 30824 - 3 | ● 40834 - 4 |

Macheta chuletera

2 - 25.7 x 16.3 cm

3 - 27.2 x 17 cm

4 - 28.6 x 17.8 cm

← LARGO

I ANCHO

2 - 3 - 4 2.5 mm

Chop cleaver - Couperet à côtelette



- | | | |
|-------------|-------------|-------------|
| ● 20905 - 2 | ● 30915 - 3 | ● 40925 - 4 |
| ● 20966 - 2 | ● 30976 - 3 | ● 40986 - 4 |
| ● 20988 - 2 | ● 31008 - 3 | ● 41018 - 4 |
| ● 20934 - 2 | ● 30944 - 3 | ● 40954 - 4 |

Macheta chuletera

2 - 25.7 x 16.3 cm

3 - 27.2 x 17 cm

4 - 28.6 x 17.8 cm

← LARGO

I ANCHO

2 - 3 - 4 2.5 mm

Chop cleaver - Couperet à côtelette



- | |
|-------------|
| ● 20755 - 2 |
| ● 30765 - 3 |
| ● 40775 - 4 |

Hoja de Acero Inoxidable 1 DIN X40 Cr 13

Stainless Steel Blade 1 DIN X40 Cr 13

Mangos de P.O.M.

P.O.M. Handles

SERIE AXE



Espesor hoja
Blade thickness

Macheta deshacer

- 2 - 18.5 x 12 cm
- 4 - 21.5 x 13.5 cm
- 5 - 23 x 14.3 cm
- 6 - 24.8 x 14.9 cm

LARGO

ANCHO

2 - 4 - 5 - 6

3 mm

Cleaver - Feuille



- 20395 - 2
- 40405 - 4
- 50415 - 5
- 60425 - 6

Macheta deshacer

- 2 - 18.5 x 12 cm
- 4 - 21.5 x 13.5 cm
- 5 - 23 x 14.3 cm
- 6 - 24.8 x 14.9 cm

LARGO

ANCHO

2 - 4 - 5 - 6

3 mm

Cleaver - Feuille



- | | | | |
|-------------|-------------|-------------|-------------|
| ● 20435 - 2 | ● 40445 - 4 | ● 50455 - 5 | ● 60465 - 6 |
| ● 20516 - 2 | ● 40526 - 4 | ● 50536 - 5 | ● 60546 - 6 |
| ● 20558 - 2 | ● 40568 - 4 | ● 50578 - 5 | ● 60588 - 6 |
| ● 20474 - 2 | ● 40484 - 4 | ● 50494 - 5 | ● 60504 - 6 |

Macheta deshacer

- 2 - 18.5 x 12 cm
- 4 - 21.5 x 13.5 cm
- 5 - 23 x 14.3 cm
- 6 - 24.8 x 14.9 cm

LARGO

ANCHO

2 - 4 - 5 - 6

3 mm

Cleaver - Feuille



- | | | | |
|-------------|-------------|-------------|-------------|
| ● 20595 - 2 | ● 40605 - 4 | ● 50615 - 5 | ● 60625 - 6 |
| ● 20676 - 2 | ● 40686 - 4 | ● 50696 - 5 | ● 60706 - 6 |
| ● 20718 - 2 | ● 40728 - 4 | ● 50738 - 5 | ● 60748 - 6 |
| ● 20634 - 2 | ● 40644 - 4 | ● 50654 - 5 | ● 60664 - 6 |

Hoja de Acero Inoxidable 1 DIN X40 Cr 13
Stainless Steel Blade 1 DIN X40 Cr 13

Mangos de P.O.M.
P.O.M. Handles

SERIE AXE



Espesor hoja
Blade thickness

Macheta carnicero

- 1 - 23.5 x 13.8 cm
- 2 - 24.5 x 14.8 cm
- 3 - 25.6 x 15.9 cm
- 4 - 26.7 x 17 cm
- 5 - 27.6 x 18.2 cm

LARGO

ANCHO

1 - 2 - 3 - 4 - 5 4 mm



- | | | | | |
|-------------|-------------|-------------|-------------|-------------|
| ● 11585 - 1 | ● 21595 - 2 | ● 31605 - 3 | ● 41615 - 4 | ● 51625 - 5 |
| ● 11636 - 1 | ● 21646 - 2 | ● 31656 - 3 | ● 41666 - 4 | ● 51676 - 5 |
| ● 11738 - 1 | ● 21748 - 2 | ● 31758 - 3 | ● 41768 - 4 | ● 51778 - 5 |
| ● 11689 - 1 | ● 21699 - 2 | ● 31709 - 3 | ● 41719 - 4 | ● 51729 - 5 |

Macheta carnicero

- 1 - 23.5 x 13.8 cm
- 2 - 24.5 x 14.8 cm
- 3 - 25.6 x 15.9 cm
- 4 - 26.7 x 17 cm
- 5 - 27.6 x 18.2 cm

LARGO

ANCHO

1 - 2 - 3 - 4 - 5 4 mm



- | | | | | |
|-------------|-------------|-------------|-------------|-------------|
| ● 11385 - 1 | ● 21395 - 2 | ● 31405 - 3 | ● 41415 - 4 | ● 51425 - 5 |
| ● 11436 - 1 | ● 21446 - 2 | ● 31456 - 3 | ● 41466 - 4 | ● 51476 - 5 |
| ● 11538 - 1 | ● 21548 - 2 | ● 31558 - 3 | ● 41568 - 4 | ● 51578 - 5 |
| ● 11489 - 1 | ● 21499 - 2 | ● 31509 - 3 | ● 41519 - 4 | ● 51529 - 5 |

Macheta carnicero murciana

- 1 - 24 x 14.5 cm
- 2 - 25 x 15.5 cm
- 3 - 25.8 x 16.3 cm
- 4 - 26.5 x 18 cm
- 5 - 27.3 x 18.8 cm
- 6 - 28.2 x 19.9 cm

LARGO

ANCHO

1 - 2 - 3 - 4 - 5 - 6 4 mm



- 11275 - 1
- 21285 - 2
- 31295 - 3
- 41305 - 4
- 51315 - 5
- 61325 - 6

Macheta carnicero gallega

- 1 - 17.2 x 8.7 cm
- 2 - 20 x 10.1 cm
- 3 - 22.2 x 12 cm
- 4 - 23.5 x 13.3 cm
- 5 - 25 x 14.5 cm

LARGO

ANCHO

1 - 2 - 3 - 4 - 5 5 mm



- 11330 - 1
- 21340 - 2
- 31350 - 3
- 41360 - 4
- 51370 - 5

Hoja de Acero Inoxidable 1 DIN X40 Cr 13

Stainless Steel Blade 1 DIN X40 Cr 13

Mangos de P.O.M.

P.O.M. Handles

SERIE AXE



Espesor hoja
Blade thickness

Macheta chuletera sevillana

- 00 - 23.5 x 10 cm
- 0 - 24.5 x 11 cm
- 1 - 25.4 x 12 cm
- 2 - 26.3 x 13 cm
- 3 - 27.3 x 14 cm

LARGO

ANCHO

00 - 0 - 1 - 2 - 3 2.5 mm

Macheta chuletera sevillana

- 00 - 23.5 x 10 cm
- 0 - 24.5 x 11 cm
- 1 - 25.4 x 12 cm
- 2 - 26.3 x 13 cm
- 3 - 27.3 x 14 cm

LARGO

ANCHO

00 - 0 - 1 - 2 - 3 2.5 mm

Macheta carnicero catalana

- 1 - 22.2 x 9 cm
- 2 - 23.6 x 9.8 cm
- 3 - 25 x 10.7 cm
- 4 - 26.6 x 11.5 cm
- 5 - 28 x 12.5 cm
- 6 - 29.5 x 13.5 cm

LARGO

ANCHO

1 - 2 - 3 - 4 - 5 - 6 4 mm

Macheta carnicero catalana

- 1 - 22.2 x 9 cm
- 2 - 23.6 x 9.8 cm
- 3 - 25 x 10.7 cm
- 4 - 26.6 x 11.5 cm
- 5 - 28 x 12.5 cm
- 6 - 29.5 x 13.5 cm

LARGO

ANCHO

1 - 2 - 3 - 4 - 5 - 6 4 mm

Chop cleaver - Couperet à côtelette



- 002355 - 00
- 02365 - 0
- 12375 - 1
- 22385 - 2
- 32395 - 3

Chop cleaver - Couperet à côtelette



- | | | | | |
|---------------|-------------|-------------|-------------|-------------|
| ● 002405 - 00 | ● 02415 - 0 | ● 12425 - 1 | ● 22435 - 2 | ● 32445 - 3 |
| ● 002456 - 00 | ● 02466 - 0 | ● 12476 - 1 | ● 22486 - 2 | ● 32496 - 3 |
| ● 002558 - 00 | ● 02568 - 0 | ● 12578 - 1 | ● 22588 - 2 | ● 32598 - 3 |
| ● 002509 - 00 | ● 02519 - 0 | ● 12529 - 1 | ● 22539 - 2 | ● 32549 - 3 |

Cleaver - Couperet



- 12605 - 1
- 22615 - 2
- 32625 - 3
- 42635 - 4
- 52645 - 5
- 62655 - 6

Cleaver - Couperet



- | | | | | | |
|-------------|-------------|-------------|-------------|-------------|-------------|
| ● 12665 - 1 | ● 22675 - 2 | ● 32685 - 3 | ● 42695 - 4 | ● 52705 - 5 | ● 62715 - 6 |
| ● 12726 - 1 | ● 22736 - 2 | ● 32746 - 3 | ● 42756 - 4 | ● 52766 - 5 | ● 62776 - 6 |
| ● 12848 - 1 | ● 22858 - 2 | ● 32868 - 3 | ● 42878 - 4 | ● 52888 - 5 | ● 62898 - 6 |
| ● 12789 - 1 | ● 22799 - 2 | ● 32809 - 3 | ● 42819 - 4 | ● 52829 - 5 | ● 62839 - 6 |

Hoja de Acero Inoxidable 1 DIN X40 Cr 13

Stainless Steel Blade 1 DIN X40 Cr 13

Mangos de P.O.M.

P.O.M. Handles

SERIE AXE



Espesor hoja
Blade thickness

Macheta filetear sevillana

- 00 - 23.5 x 10 cm
- 0 - 24.5 x 11 cm
- 1 - 25.4 x 12 cm
- 2 - 26.3 x 13 cm
- 3 - 27.3 x 14 cm

LARGO

ANCHO

00 - 0 - 1 - 2 - 3 1.5 mm

Macheta filetear sevillana

- 00 - 23.5 x 10 cm
- 0 - 24.5 x 11 cm
- 1 - 25.4 x 12 cm
- 2 - 26.3 x 13 cm
- 3 - 27.3 x 14 cm

LARGO

ANCHO

00 - 0 - 1 - 2 - 3 1.5 mm

Steak cleaver - Couperet à filet



- 002105 - 00
- 02115 - 0
- 12125 - 1
- 22135 - 2
- 32145 - 3

Steak cleaver - Couperet à filet



- 002155 - 00
- 02165 - 0
- 12175 - 1
- 22185 - 2
- 32195 - 3
- 002206 - 00
- 02216 - 0
- 12226 - 1
- 22236 - 2
- 32246 - 3
- 002308 - 00
- 02318 - 0
- 12328 - 1
- 22338 - 2
- 32348 - 3
- 002259 - 00
- 02269 - 0
- 12279 - 1
- 22289 - 2
- 32299 - 3

Steak cleaver - Couperet à filet



LARGO

ANCHO

- 50015 - 5
- 60025 - 6
- 70035 - 7
- 80045 - 8
- 90055 - 9
- 100065 - 10

Macheta filetear

- 5 - 25.9 x 15.7 cm
- 6 - 26 x 16.7 cm
- 7 - 27.5 x 17.5 cm
- 8 - 29 x 18.3 cm
- 9 - 30.6 x 19 cm
- 10 - 32 x 19.8 cm

5 3 mm

6 - 7 - 8 - 9 - 10 1.5 mm

Steak cleaver - Couperet à filet



LARGO

ANCHO

Macheta filetear

- 1 - 18.5 x 12 cm
- 3 - 21.5 x 14 cm
- 5 - 25.9 x 15.7 cm
- 6 - 26 x 16.7 cm
- 7 - 27.5 x 17.5 cm
- 8 - 29 x 18.3 cm
- 9 - 30.6 x 19 cm
- 10 - 32 x 19.8 cm

1 - 2 - 3 - 4 - 5 - 6 - 7 - 8 - 9 - 10 1.5 mm

- 10075 - 1
- 30085 - 3
- 50095 - 5
- 60105 - 6
- 70115 - 7
- 80125 - 8
- 90135 - 9
- 100145 - 10
- 10236 - 1
- 30246 - 3
- 50256 - 5
- 60266 - 6
- 70276 - 7
- 80286 - 8
- 90296 - 9
- 100306 - 10
- 10318 - 1
- 30328 - 3
- 50338 - 5
- 60348 - 6
- 70358 - 7
- 80368 - 8
- 90378 - 9
- 100388 - 10
- 10154 - 1
- 30164 - 3
- 50174 - 5
- 60184 - 6
- 70194 - 7
- 80204 - 8
- 90214 - 9
- 100224 - 10

Hoja de Acero Inoxidable 1 DIN X40 Cr 13

Stainless Steel Blade 1 DIN X40 Cr 13

Mangos de P.O.M.

P.O.M. Handles

SERIE AXE



Espesor hoja
Blade thickness

Macheta esquinar

- 1 - 24 x 11.1 cm
- 2 - 25.5 x 11.6 cm
- 3 - 26.9 x 12.1 cm
- 4 - 28 x 13 cm



1 - 2 - 3 - 4 3.5 mm



Cleaver - Couperet

- | | | | |
|-------------|-------------|-------------|-------------|
| ● 11785 - 1 | ● 21795 - 2 | ● 31805 - 3 | ● 41815 - 4 |
| ● 11826 - 1 | ● 21836 - 2 | ● 31846 - 3 | ● 41856 - 4 |
| ● 11908 - 1 | ● 21918 - 2 | ● 31928 - 3 | ● 41938 - 4 |
| ● 11869 - 1 | ● 21879 - 2 | ● 31889 - 3 | ● 41899 - 4 |

Macheta esquinar

- 1 - 24 x 11.1 cm
- 2 - 25.5 x 11.6 cm
- 3 - 26.9 x 12.1 cm
- 4 - 28 x 13 cm



1 - 2 - 3 - 4 3.5 mm



Cleaver - Couperet

- | | | | |
|-------------|-------------|-------------|-------------|
| ● 11945 - 1 | ● 21955 - 2 | ● 31965 - 3 | ● 41975 - 4 |
| ● 11986 - 1 | ● 21996 - 2 | ● 32006 - 3 | ● 42016 - 4 |
| ● 12068 - 1 | ● 22078 - 2 | ● 32088 - 3 | ● 42098 - 4 |
| ● 12029 - 1 | ● 22039 - 2 | ● 32049 - 3 | ● 42059 - 4 |

Macheta carnicero

- 1 - 23 x 8.1 cm
- 2 - 25 x 9.2 cm
- 3 - 27.9 x 10.5 cm
- 4 - 28.8 x 11.7 cm



1 - 2 - 3 - 4 4 mm



Cleaver - Couperet

- | | | | |
|-------------|-------------|-------------|-------------|
| ● 12945 - 1 | ● 22955 - 2 | ● 32965 - 3 | ● 42975 - 4 |
| ● 12986 - 1 | ● 22996 - 2 | ● 33006 - 3 | ● 43016 - 4 |
| ● 13068 - 1 | ● 23078 - 2 | ● 33088 - 3 | ● 43098 - 4 |
| ● 13029 - 1 | ● 22039 - 2 | ● 33049 - 3 | ● 43059 - 4 |

Macheta carnicero aragonesa

- 0 - 26.5 x 10 cm
- 1 - 27.5 x 11.5 cm
- 2 - 28.5 x 12.5 cm
- 3 - 29.5 x 13.6 cm
- 4 - 30.5 x 14.7 cm



0 - 1 - 2 - 3 - 4 4 mm



Cleaver - Couperet

- 12905 - 1
- 22915 - 2
- 32925 - 3
- 42935 - 4

Macheta carnicero

- 1 - 23 x 8.1 cm
- 2 - 25 x 9.2 cm
- 3 - 27.9 x 10.5 cm
- 4 - 28.8 x 11.7 cm



1 - 2 - 3 - 4 4 mm

Macheta carnicero aragonesa

- 0 - 26.5 x 10 cm
- 1 - 27.5 x 11.5 cm
- 2 - 28.5 x 12.5 cm
- 3 - 29.5 x 13.6 cm
- 4 - 30.5 x 14.7 cm



0 - 1 - 2 - 3 - 4 4 mm



- 01025 - 0
- 11035 - 1
- 21045 - 2
- 31055 - 3
- 41065 - 4

- | | | | | |
|-------------|-------------|-------------|-------------|-------------|
| ● 01075 - 0 | ● 11085 - 1 | ● 21095 - 2 | ● 31105 - 3 | ● 41115 - 4 |
| ● 01126 - 0 | ● 11136 - 1 | ● 21146 - 2 | ● 31156 - 3 | ● 41166 - 4 |
| ● 01228 - 0 | ● 11238 - 1 | ● 21248 - 2 | ● 31258 - 3 | ● 41268 - 4 |
| ● 01179 - 0 | ● 11189 - 1 | ● 21199 - 2 | ● 31209 - 3 | ● 41219 - 4 |

Hoja de Acero Inoxidable 1 DIN X40 Cr 13
Stainless Steel Blade 1 DIN X40 Cr 13

SERIE TOOLS



Espesor hoja
Blade thickness

Pelador aragonés

0 - 16.5 x 4.8 cm
1 - 17 x 5.8 cm
2 - 19 x 6.8 cm
3 - 20.8 x 7.8 cm
4 - 22.5 x 8.8 cm

LARGO

ANCHO

0 - 1 - 2 - 3 - 4 2.5 mm

- 0155 - 0
- 1165 - 1
- 2175 - 2
- 3185 - 3
- 4195 - 4

Pelador sevillano

0 - 17 x 5 cm
1 - 18 x 5.5 cm
2 - 19 x 6.5 cm
3 - 21 x 7.5 cm

LARGO

ANCHO

0 - 1 - 2 - 3 2.5 mm

- 0205 - 0
- 1215 - 1
- 2225 - 2
- 3235 - 3

Pelador catalán

1 - 15.8 x 6.4 cm
2 - 17.4 x 6.7 cm
3 - 18.7 x 7 cm
4 - 20.4 x 7.5 cm

LARGO

ANCHO

1 - 2 - 3 - 4 2.5 mm

- 1115 - 1
- 2125 - 2
- 3135 - 3
- 4145 - 4

Pelador catalán

1 - 15.8 x 6.4 cm
2 - 17.4 x 6.7 cm
3 - 18.7 x 7 cm
4 - 20.4 x 7.5 cm

LARGO

ANCHO

1 - 2 - 3 - 4 2.5 mm

- 1071 - 1
- 2081 - 2
- 3091 - 3
- 4101 - 4

Desollador vacas

2 - 19.6 x 8.5 cm
3 - 20.8 x 9.4 cm
4 - 21.5 x 10.4 cm

LARGO

ANCHO

2 - 3 - 4 2 mm

- 2045 - 2
- 3055 - 3
- 4065 - 4

Pelador patas

5" - 12.5 cm

2 mm

- 125015

Phenolkraft

Capaora

2" - 5 cm



- 50035

2 mm

Skinning knife - Dépouiller



Fibra
Fiber

Skinning knife - Dépouiller



Fibra
Fiber

Skinning knife - Dépouiller



Fibra
Fiber

Skinning knife - Dépouiller



Bubinga
Bubinga Wood

Skinning knife - Dépouiller



Fibra
Fiber

Skinning knife - Dépouiller



Fibra
Fiber

Grafting knife - Greffoir

- 75025

Injertar

3" - 7.5 cm

2 mm



Phenolkraft

Hoja de Acero Inoxidable 1 DIN X40 Cr 13

Stainless Steel Blade 1 DIN X40 Cr 13

Mangos de P.O.M.

P.O.M. Handles

SERIE TOOLS



Espeor hoja
Blade thickness

Cuchillo pollero murciano

- 1 - 27.3 x 7 cm
- 2 - 30 x 8.5 cm
- 3 - 33 x 9.7 cm

LARGO

ANCHO

1 - 2 - 3 4 mm

Cuchillo pollero murciano

- 1 - 27.3 x 7 cm
- 2 - 30 x 8.5 cm
- 3 - 33 x 9.7 cm

LARGO

ANCHO

1 - 2 - 3 4 mm

Cuchillo pollero madrileño

- 1 - 29.3 x 8.6 cm
- 2 - 31.6 x 9.2 cm
- 3 - 33.7 x 9.7 cm
- 4 - 35.2 x 10.5

LARGO

ANCHO

1 - 2 - 3 - 4 3.5 mm

Cuchillo pollero madrileño

- 1 - 29.3 x 8.6 cm
- 2 - 31.6 x 9.2 cm
- 3 - 33.7 x 9.7 cm
- 4 - 35.2 x 10.5

LARGO

ANCHO

1 - 2 - 3 - 4 3.5 mm

Cuchillo pollero madrileño

- 1 - 29.3 x 8.6 cm
- 2 - 31.6 x 9.2 cm
- 3 - 33.7 x 9.7 cm
- 4 - 35.2 x 10.5

LARGO

ANCHO

1 - 2 - 3 - 4 3.5 mm

Butcher knife - Boucher



- 1245 - 1
- 2255 - 2
- 3265 - 3

Butcher knife - Boucher



- 1275 - 1
- 1306 - 1
- 1368 - 1
- 1339 - 1
- 2285 - 2
- 2316 - 2
- 2378 - 2
- 2349 - 2
- 3295 - 3
- 3326 - 3
- 3388 - 3
- 3359 - 3

Butcher knife - Boucher



- 1395 - 1
- 2405 - 2
- 3415 - 3
- 4425 - 4

Butcher knife - Boucher



- 1435 - 1
- 1476 - 1
- 1558 - 1
- 1519 - 1
- 2445 - 2
- 2486 - 2
- 2568 - 2
- 2529 - 2
- 3455 - 3
- 3496 - 3
- 3578 - 3
- 3539 - 3
- 4465 - 4
- 4506 - 4
- 4588 - 4
- 4549 - 4

Butcher knife - Boucher



- 1595 - 1
- 1636 - 1
- 1718 - 1
- 1679 - 1
- 2605 - 2
- 2646 - 2
- 2728 - 2
- 2689 - 2
- 3615 - 3
- 3656 - 3
- 3738 - 3
- 3699 - 3
- 4625 - 4
- 4666 - 4
- 4748 - 4
- 4709 - 4

Hoja de Acero Inoxidable 1 DIN X40 Cr 13
Stainless Steel Blade 1 DIN X40 Cr 13

Mangos de P.O.M.
P.O.M. Handles

SERIE FISHERMAN



Espesor hoja
Blade thickness

Cuchillo pescadero norte

- 1 - 32 x 9.1 cm
- 2 - 33 x 10 cm
- 3 - 34.5 x 11.2 cm
- 4 - 36 x 12.4 cm
- 5 - 37.6 x 13.5 cm

LARGO

ANCHO

1 - 2 - 3 - 4 - 5 **2 mm**

Cuchillo pescadero norte

- 1 - 32 x 9.1 cm
- 2 - 33 x 10 cm
- 3 - 34.5 x 11.2 cm
- 4 - 36 x 12.4 cm
- 5 - 37.6 x 13.5 cm

LARGO

ANCHO

1 - 2 - 3 - 4 - 5 **2 mm**

Cuchillo pescadero norte

- 1 - 32 x 9.1 cm
- 2 - 33 x 10 cm
- 3 - 34.5 x 11.2 cm
- 4 - 36 x 12.4 cm
- 5 - 37.6 x 13.5 cm

LARGO

ANCHO

1 - 2 - 3 - 4 - 5 **2 mm**

Cuchillo pescadero catalán

- 1 - 27.5 x 9 cm
- 2 - 30 x 10 cm
- 3 - 32.8 x 11 cm
- 4 - 35 x 12.3 cm
- 5 - 37 x 13.7 cm

LARGO

ANCHO

1 - 2 - 3 - 4 - 5 **2 mm**

- 10465 - 1
- 20475 - 2
- 30485 - 3
- 40495 - 4
- 50505 - 5

1 - 2 - 3 - 4 - 5 **2 mm**

Fishmonger knife - Poisson



Fishmonger knife - Poisson

- 10015 - 1
- 20025 - 2
- 30035 - 3
- 40045 - 4
- 50055 - 5



Fishmonger knife - Poisson

- 10065 - 1
- 10116 - 1
- 10218 - 1
- 10169 - 1
- 20075 - 2
- 20126 - 2
- 20228 - 2
- 20179 - 2
- 30085 - 3
- 30136 - 3
- 30238 - 3
- 30189 - 3
- 40095 - 4
- 40146 - 4
- 40248 - 4
- 40199 - 4
- 50105 - 5
- 50156 - 5
- 50258 - 5
- 50209 - 5



Fishmonger knife - Poisson

- 10265 - 1
- 10316 - 1
- 10418 - 1
- 10369 - 1
- 20275 - 2
- 20326 - 2
- 20428 - 2
- 20379 - 2
- 30285 - 3
- 30336 - 3
- 30438 - 3
- 30389 - 3
- 40295 - 4
- 40346 - 4
- 40448 - 4
- 40399 - 4
- 50305 - 5
- 50356 - 5
- 50458 - 5
- 50409 - 5

Cuchillo pescadero catalán

- 1 - 27.5 x 9 cm
- 2 - 30 x 10 cm
- 3 - 32.8 x 11 cm
- 4 - 35 x 12.3 cm
- 5 - 37 x 13.7 cm

LARGO

ANCHO

1 - 2 - 3 - 4 - 5 **2 mm**

- 10515 - 1
- 10566 - 1
- 10668 - 1
- 10619 - 1
- 20525 - 2
- 20576 - 2
- 20678 - 2
- 20629 - 2
- 30535 - 3
- 30586 - 3
- 30688 - 3
- 30639 - 3
- 40545 - 4
- 40596 - 4
- 40698 - 4
- 40649 - 4
- 50555 - 5
- 50606 - 5
- 50708 - 5
- 50659 - 5

Cuchillo pescadero catalán

- 1 - 27.5 x 9 cm
- 2 - 30 x 10 cm
- 3 - 32.8 x 11 cm
- 4 - 35 x 12.3 cm
- 5 - 37 x 13.7 cm

LARGO

ANCHO

1 - 2 - 3 - 4 - 5 **2 mm**

- 10765 - 1
- 10816 - 1
- 10918 - 1
- 10869 - 1
- 20775 - 2
- 20826 - 2
- 20928 - 2
- 20879 - 2
- 30785 - 3
- 30836 - 3
- 30938 - 3
- 30889 - 3
- 40795 - 4
- 40846 - 4
- 40948 - 4
- 40899 - 4
- 50805 - 5
- 50856 - 5
- 50958 - 5
- 50909 - 5

Fishmonger knife - Poisson

Fishmonger knife - Poisson

Cuchillos Profesionales · Professional Knives



Hoja de Acero Inoxidable 1 DIN X40 Cr 13

Stainless Steel Blade 1 DIN X40 Cr 13

Mangos de P.O.M.

P.O.M. Handles

SERIE FISHERMAN



Espeor hoja
Blade thickness

Cuchillo pescadero madrileño

Fishmonger knife - Poisson

- 0 - 31 x 17.5 cm
- 1 - 33.2 x 18.5 cm
- 2 - 34.8 x 19.5 cm
- 3 - 36.5 x 20.6 cm
- 4 - 38 x 22 cm



- 01175 - 0
- 11185 - 1
- 21195 - 2
- 31205 - 3
- 41215 - 4

1.8 mm 0 - 1 - 2 - 3 - 4

Cuchillo pescadero catalán

- 1 - 27.5 x 9 cm
- 2 - 30 x 10 cm
- 3 - 32.8 x 11 cm
- 4 - 35 x 12.3 cm
- 5 - 37 x 13.7 cm

LARGO
ANCHO



- 10710 - 1
- 20720 - 2
- 30730 - 3
- 40740 - 4
- 50750 - 5

Fishmonger knife - Poisson

Cuchillo pescadero madrileño

Fishmonger knife - Poisson

- 0 - 31 x 17.5 cm
- 1 - 33.2 x 18.5 cm
- 2 - 34.8 x 19.5 cm
- 3 - 36.5 x 20.6 cm
- 4 - 38 x 22 cm



1.8 mm 0 - 1 - 2 - 3 - 4

- | | | | | |
|-------------|-------------|-------------|-------------|-------------|
| ● 01225 - 0 | ● 11235 - 1 | ● 21245 - 2 | ● 31255 - 3 | ● 41265 - 4 |
| ● 01276 - 0 | ● 11286 - 1 | ● 21296 - 2 | ● 31306 - 3 | ● 41316 - 4 |
| ● 01378 - 0 | ● 11388 - 1 | ● 21398 - 2 | ● 31408 - 3 | ● 41418 - 4 |
| ● 01324 - 0 | ● 11334 - 1 | ● 21344 - 2 | ● 31354 - 3 | ● 41364 - 4 |

Mango de madera
Wooden handle

Cuchillo pescadero madrileño

Fishmonger knife - Poisson

- 0 - 31 x 17.5 cm
- 1 - 33.2 x 18.5 cm
- 2 - 34.8 x 19.5 cm
- 3 - 36.5 x 20.6 cm
- 4 - 38 x 22 cm



1.8 mm 0 - 1 - 2 - 3 - 4

- | | | | | |
|-------------|-------------|-------------|-------------|-------------|
| ● 01425 - 0 | ● 11435 - 1 | ● 21445 - 2 | ● 31455 - 3 | ● 41465 - 4 |
| ● 01476 - 0 | ● 11486 - 1 | ● 21496 - 2 | ● 31506 - 3 | ● 41516 - 4 |
| ● 01578 - 0 | ● 11588 - 1 | ● 21598 - 2 | ● 31608 - 3 | ● 41618 - 4 |
| ● 01524 - 0 | ● 11534 - 1 | ● 21544 - 2 | ● 31554 - 3 | ● 41564 - 4 |

Cuchillo pescadero andaluz

- 1 - 28.4 x 10.2 cm
- 2 - 29.7 x 10.6 cm
- 3 - 30.7 x 11.7 cm
- 4 - 32 x 12.5 cm

LARGO
ANCHO



- 11135 - 1
- 21145 - 2
- 31155 - 3
- 41165 - 4

Fishmonger knife - Poisson

Cuchillo pescadero andaluz

Fishmonger knife - Poisson

- 1 - 28.4 x 10.2 cm
- 2 - 29.7 x 10.6 cm
- 3 - 30.7 x 11.7 cm
- 4 - 32 x 12.5 cm



2 mm 1 - 2 - 3 - 4

- | | | | |
|-------------|-------------|-------------|-------------|
| ● 10975 - 1 | ● 20985 - 2 | ● 30995 - 3 | ● 41005 - 4 |
| ● 11016 - 1 | ● 21026 - 2 | ● 31036 - 3 | ● 41046 - 4 |
| ● 11098 - 1 | ● 21108 - 2 | ● 31118 - 3 | ● 41128 - 4 |
| ● 11059 - 1 | ● 21069 - 2 | ● 31079 - 3 | ● 41089 - 4 |



MISCELLANEOUS

Espesor hoja
Blade thickness

● 10000



4 mm

Bacaladera

Codfish & bread cutting knife - Coupe pain

● 10002



3 mm

Abrestras

Oyster knife - Ouvre huitres

● 10004



● 10001

Abrestras de fibra

Oyster knife - Ouvre huitres

● 10003



Abrestras mostrador

Oyster knife - Ouvre huitres

● 10005



Gouge - Gouge

Gubia deshuesar

9" - 22.5 cm



Escamador

Scaling knife - Écailleur



Espesor hoja
Blade thickness

100160

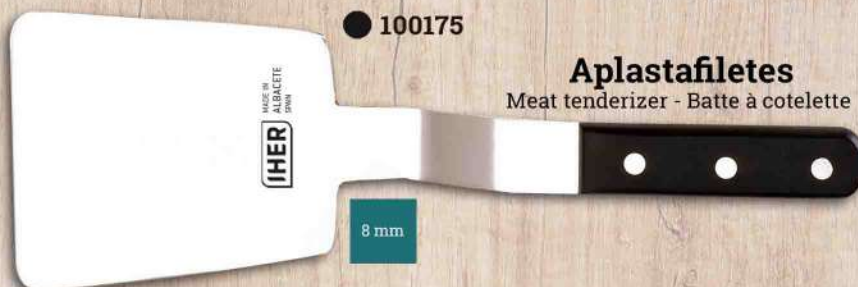


6 mm

Aplastafiletes

Meat tenderizer - Batte à cotelette

100175



8 mm

Aplastafiletes

Meat tenderizer - Batte à cotelette

Salmon knife - Saumon



- 250015 - 25 cm
- 300025 - 30 cm
- 350035 - 35 cm

Cuchillo salmonero

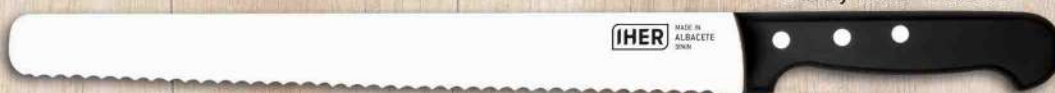
10" - 25 cm

12" - 30 cm

14" - 35 cm

2.5 mm

Pastry knife - Genoise



- 250045 - 25 cm
- 300055 - 30 cm
- 350065 - 35 cm

Cuchillo pastelero

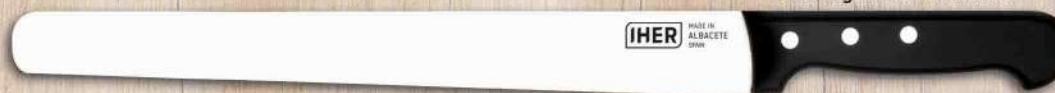
10" - 25 cm

12" - 30 cm

14" - 35 cm

2.5 mm

Slicing knife - Jambon



- 250075 - 25 cm
- 300085 - 30 cm
- 350095 - 35 cm

Cuchillo fiambre

10" - 25 cm

12" - 30 cm

14" - 35 cm

2.5 mm

1.5 mm



075101

Cuchillo perolas

3" - 7.5 cm

050111



Tranchete vendimia

2" - 5 cm

2 mm



200155

Jamonero Guijuelo

8" - 2 cm

2 mm



140191

Puntilla trofeo

5.6" - 14 cm

Con fundas en cuero
With leather sheaths

6 mm

Cabritero

7.2" - 18 cm



180145

3 mm

Cabritero

6.4" - 16 cm



160135

3 mm



130181

Puntilla cachetero

5.2" - 13 cm

6 mm

Cabritero

5.6" - 14 cm



140125

2.5 mm

Hoja de Molibdeno Vanadio DIN X55 Cr Mo-V 14

Molibdenum Vanadium Blade DIN X55 Cr Mo-V 14

Mangos de Inyección en ABS

ABS Injected Handles

SERIE RAINBOW



Espesor hoja
Blade thickness

Jamonero

10" - 25 cm
12" - 30 cm

2 mm



Slicing knife - Jambon

- 2500015 - 25 cm ● 3000065 - 30 cm
- 2500026 - 25 cm ● 3000076 - 30 cm
- 2500037 - 25 cm ● 3000087 - 30 cm
- 2500048 - 25 cm ● 3000098 - 30 cm
- 2500059 - 25 cm ● 3000109 - 30 cm

Deshuesador

5" - 12.5 cm
6" - 15 cm

3 mm



Boning knife - Désosseur

- 1250115 - 12.5 cm ● 1500165 - 15 cm
- 1250126 - 12.5 cm ● 1500176 - 15 cm
- 1250137 - 12.5 cm ● 1500187 - 15 cm
- 1250148 - 12.5 cm ● 1500198 - 15 cm
- 1250159 - 12.5 cm ● 1500209 - 15 cm

Norte alemán

7" - 17.5 cm
8" - 20 cm
9" - 22.5 cm
10" - 25 cm
12" - 30 cm
14" - 35 cm

3 mm



Butcher knife - Boucher

- 1750215 - 17.5 cm ● 2000265 - 20 cm ● 2250315 - 22.5 cm ● 2500365 - 25 cm ● 3000415 - 30 cm ● 3500465 - 35 cm
- 1750226 - 17.5 cm ● 2000276 - 20 cm ● 2250326 - 22.5 cm ● 2500376 - 25 cm ● 3000426 - 30 cm ● 3500476 - 35 cm
- 1750237 - 17.5 cm ● 2000287 - 20 cm ● 2250337 - 22.5 cm ● 2500387 - 25 cm ● 3000437 - 30 cm ● 3500487 - 35 cm
- 1750248 - 17.5 cm ● 2000298 - 20 cm ● 2250348 - 22.5 cm ● 2500398 - 25 cm ● 3000448 - 30 cm ● 3500498 - 35 cm
- 1750259 - 17.5 cm ● 2000309 - 20 cm ● 2250359 - 22.5 cm ● 2500409 - 25 cm ● 3000459 - 30 cm ● 3500509 - 35 cm

Fiambre

10" - 25 cm
12" - 30 cm

3 mm



Salami knife - Couteau pour salami

- 2500515 - 25 cm ● 3000565 - 30 cm
- 2500526 - 25 cm ● 3000576 - 30 cm
- 2500537 - 25 cm ● 3000587 - 30 cm
- 2500548 - 25 cm ● 3000598 - 30 cm
- 2500559 - 25 cm ● 3000609 - 30 cm

Queso

12" - 30 cm

3 mm



Cheese knife - Coupe fromage

- 3000615 - 30 cm
- 3000626 - 30 cm
- 3000637 - 30 cm
- 3000648 - 30 cm
- 3000659 - 30 cm

Hoja de Molibdeno Vanadio DIN X55 Cr Mo-V 14

Molibdenum Vanadium Blade DIN X55 Cr Mo-V14

Mangos de Inyección en ABS

ABS Injected Handles

SERIE RAINBOW



Espesor hoja
Blade thickness

Pastelero dentado

10" - 25 cm
12" - 30 cm
14" - 35 cm

2.5 mm



Pastry knife - Genoise

- | | | |
|-------------------|-------------------|-------------------|
| ● 2500665 - 25 cm | ● 3000715 - 30 cm | ● 3500765 - 35 cm |
| ● 2500676 - 25 cm | ● 3000726 - 30 cm | ● 3500776 - 35 cm |
| ● 2500687 - 25 cm | ● 3000737 - 30 cm | ● 3500787 - 35 cm |
| ● 2500698 - 25 cm | ● 3000748 - 30 cm | ● 3500798 - 35 cm |
| ● 2500709 - 25 cm | ● 3000759 - 30 cm | ● 3500809 - 35 cm |

Cocina

8" - 20 cm
9" - 22.5 cm
10" - 25 cm

3 mm



Chef's knife - Cuisine

- | | | |
|-------------------|---------------------|-------------------|
| ● 2000815 - 20 cm | ● 2250865 - 22.5 cm | ● 2500915 - 25 cm |
| ● 2000826 - 20 cm | ● 2250876 - 22.5 cm | ● 2500926 - 25 cm |
| ● 2000837 - 20 cm | ● 2250887 - 22.5 cm | ● 2500937 - 25 cm |
| ● 2000848 - 20 cm | ● 2250898 - 22.5 cm | ● 2500948 - 25 cm |
| ● 2000859 - 20 cm | ● 2250909 - 22.5 cm | ● 2500959 - 25 cm |

Degollador

7" - 17.5 cm
8" - 20 cm
9" - 22.5 cm

3 mm



Cutthroat - Dépouller

- | | | |
|---------------------|-------------------|---------------------|
| ● 1750965 - 17.5 cm | ● 2001015 - 20 cm | ● 2251065 - 22.5 cm |
| ● 1750976 - 17.5 cm | ● 2001026 - 20 cm | ● 2251076 - 22.5 cm |
| ● 1750987 - 17.5 cm | ● 2001037 - 20 cm | ● 2251087 - 22.5 cm |
| ● 1750998 - 17.5 cm | ● 2001048 - 20 cm | ● 2251098 - 22.5 cm |
| ● 1571009 - 17.5 cm | ● 2001059 - 20 cm | ● 2251109 - 22.5 cm |

Macheta filetear

7 - 27.5 x 17.5 cm
9 - 30.6 x 19 cm

← LARGO

I ANCHO

1.5 mm 7 - 9



Steak cleaver - Couperet à filet

- | | |
|-------------|-------------|
| ● 71115 - 7 | ● 91165 - 9 |
| ● 71126 - 7 | ● 91176 - 9 |
| ● 71137 - 7 | ● 91187 - 9 |
| ● 71148 - 7 | ● 91198 - 9 |
| ● 71159 - 7 | ● 91209 - 9 |

Macheta chuletera

3 - 27.2 x 17 cm

← LARGO

I ANCHO

2.5 mm 3



Chop cleaver - Couperet à côtelette

- | |
|-------------|
| ● 31215 - 3 |
| ● 31226 - 3 |
| ● 31237 - 3 |
| ● 31248 - 3 |
| ● 31259 - 3 |

Hoja de Molibdeno Vanadio DIN X55 Cr Mo-V 14

Molibdenum Vanadium Blade DIN X55 Cr Mo-V 14

Mangos de Inyección en ABS

ABS Injected Handles

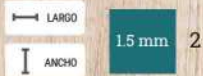
SERIE RAINBOW



Espesor hoja
Blade thickness

Macheta filetear sevillana

2 - 26.3 x 13 cm



- 21265 - 2
- 21276 - 2
- 21287 - 2
- 21298 - 2
- 21309 - 2

Steak cleaver - Couperet à filet



Chop cleaver - Couperet à côtelette

Macheta chuletera sevillana

2 - 26.3 x 13 cm



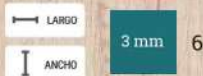
- 21315 - 2
- 21326 - 2
- 21337 - 2
- 21348 - 2
- 21359 - 2



Cleaver - Feuille

Macheta deshacer

6 - 24.8 x 14.9 cm



- 61365 - 6
- 61376 - 6
- 61387 - 6
- 61398 - 6
- 61409 - 6



Fishmonger knife - Poisson

Cuchillo pescadero madrileño

1 - 33.2 x 18.5 cm

3 - 36.5 x 20.6 cm



- 11415 - 1
- 11426 - 1
- 11437 - 1
- 11448 - 1
- 11459 - 1
- 31465 - 3
- 31476 - 3
- 31487 - 3
- 31498 - 3
- 31509 - 3



Hoja de Molibdeno Vanadio DIN X55 Cr Mo-V 14

Molibdenum Vanadium Blade DIN X55 Cr Mo-V14

Mangos de Inyección en ABS

ABS Injected Handles

SERIE RAINBOW



Espesor hoja
Blade thickness

Deshuesador curvo

6" - 15 cm

3 mm

- 1501515 - 15 cm
- 1501526 - 15 cm
- 1501537 - 15 cm
- 1501548 - 15 cm
- 1501559 - 15 cm



Boning knife - Désosseur

Pelador

00 - 16 x 5.4 cm

2.5 mm 00

← LARGO

I ANCHO

- 001565 - 00
- 001576 - 00
- 001587 - 00
- 001598 - 00
- 001609 - 00



Skinning knife - Dépouiller

Macheta carnicero catalana

2 - 23.6 x 9.8 cm

3 - 25 x 10.7 cm

4 mm 2 - 3

← LARGO

I ANCHO



Cleaver - Couperet

- 21615 - 2
- 21626 - 2
- 21637 - 2
- 21648 - 2
- 21659 - 2
- 31665 - 3
- 31676 - 3
- 31687 - 3
- 31698 - 3
- 31709 - 3

Cuchillo pescadero catalán

3 - 32.8 x 11 cm

4 - 35 x 12.3 cm

2 mm 3 - 4

← LARGO

I ANCHO



Fishmonger knife - Poisson

- 31715 - 3
- 31726 - 3
- 31737 - 3
- 31748 - 3
- 31759 - 3
- 41765 - 4
- 41776 - 4
- 41787 - 4
- 41798 - 4
- 41809 - 4



Soportes de Madera
Wooden Holders

SERIE SEVILLA

- 20361
- 20371
- 20381



ROBLE



CEREZO



WENGUE

VERTICAL
Madera alistonada de pino Insigni de primera calidad
Lacados para uso doméstico
Herrajes de sujeción en acero inoxidable

Soportes de Polietileno
Polyethylene Holders

SERIE SEVILLA



- 20015
- 20026
- 20037
- 20048
- 20059
- 20064
- 20071



57 cm

VERTICAL

Apto para uso doméstico

Herrajes de sujeción en acero inoxidable

VERTICAL

Suitable for household use

Stainless steel fasteners ironwork

30 x 17 cm





Soportes de Madera
Wooden Holders

SERIE SEVILLA



46 x 17 cm



20081
20091
20101

ROBLE



HORIZONTAL
Madera alistonada de pino Insigni de primera calidad
Lacados para uso doméstico
Herrajes de sujeción en acero inoxidable

HORIZONTAL
First quality stripped pine wood Insigni
Household lacquered
Stainless steel fasteners ironwork

CEREZO



WENGUE

Soportes de Polietileno
Polyethylene Holders

SERIE SEVILLA



HORIZONTAL
Apto para uso doméstico
Herrajes de sujeción en acero inoxidable

HORIZONTAL
Suitable for household use
Stainless steel fasteners ironwork



- 20115
- 20116
- 20137
- 20148
- 20159
- 20164
- 20171



28 cm

46 x 17 cm

← LARGO

I ANCHO





Soportes de Madera
Wooden Holders

SERIE SEVILLA

46 x 17 cm



- 20181
- 20191
- 20201



ROBLE

HORIZONTAL
Madera alistonada de pino Insigni de primera calidad
Lacados para uso doméstico
Herrajes de sujeción en acero inoxidable

HORIZONTAL
First quality stripped pine wood Insigni
Household lacquered
Stainless steel fasteners ironwork



43 cm

CEREZO



WENGUE

Soportes de Polietileno
Polyethylene Holders

SERIE SEVILLA



46 x 17 cm



HORIZONTAL

Apto para uso doméstico

Herrajes de sujeción en acero inoxidable

HORIZONTAL

Suitable for household use

Stainless steel fasteners ironwork

43 cm

- 20215
- 20226
- 20237
- 20248
- 20259
- 20264
- 20271





Soportes de Madera
Wooden Holders

SERIE SEVILLA

46 x 19 cm

← LARGO

I ANCHO



HORIZONTAL

Madera alistonada de pino Insigni de primera calidad
Lacados para uso doméstico
Herrajes de sujeción en acero al horno

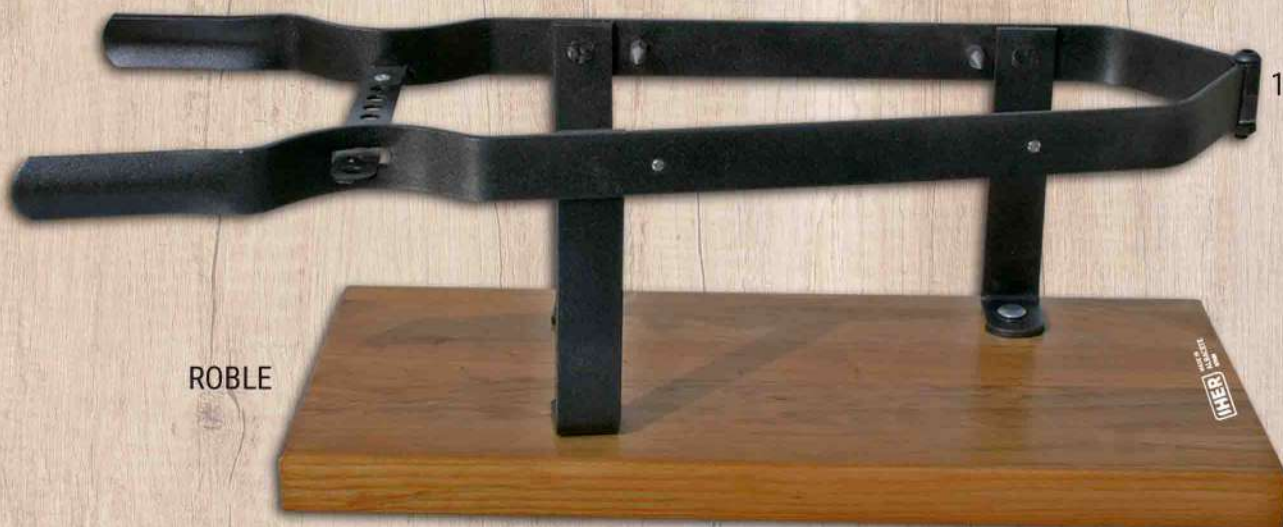
HORIZONTAL

First quality stripped pine wood Insigni
Household lacquered
Steel fasteners ironwork painted in oven

58 cm

● 20181

19 cm



ROBLE





AFILADORES DE BOLSILLO POCKET SHARPENERS

110 x 22 mm

FABRICADO EN U.S.A.
MADE IN THE U.S.A.

W4EE

Grano súper extra-fino
XX-fine diamond grit



W4E

Grano extra-fino
X-fine diamond grit



W4F

Grano fino
Fine diamond grit

MODELOS DIAMOND WHETSTONE

Seguramente la herramienta más distinguida que quepa en un bolsillo, este útil afilador de diamante de 4" viene en una atractiva funda de cuero

DIAMOND WHETSTONE MODELS

Surely the most distinguished tool to fit in your pocket, this handy 4" diamond sharpener comes in a handsome leather pouch



Funda de cuero incluida
Leather pouch included

70 x 25 mm

W7E



Grano extra-fino
X-fine diamond grit

W7F



Grano fino
Fine diamond grit

MODELOS MINI DIAMOND WHETSTONE

Una mejora portátil para cualquier bolsa de herramientas o guantera, la piedra de 70 mm proporciona una reparación rápida en cualquier momento y en cualquier lugar

MINI DIAMOND WHETSTONE MODELS

A portable enhancement to any tool bag or glovebox, the 70 mm stone delivers quick edge repair any time, anywhere

MODELOS DIAMOND WHETSTONE

caracterizados por la firma singular de patrón de puntos "Polka" innovado por DMT, los afiladores de diamante son usualmente imitados en apariencia pero nunca igualados en calidad y rendimiento. La superficie interrumpida por pequeñas trampillas metálicas para los restos, aseguran la limpieza y el contacto continuo con la hoja mientras que el diamante superior hace su labor. Para el afilado más rápido y más limpio, no hay realmente otro sustituto

DIAMOND WHETSTONE MODELS

Featuring the signature polka-dot pattern innovated by DMT, Diamond Whetstone sharpeners are often imitated in appearance, but never equalled in quality or performance. The interrupted surface of tiny wells trap metal debris to ensure clean, continuous edge contact while the superior diamond does its work. For the quickest, cleanest sharpening, there truly is no substitute

W6E



Grano extra-fino
X-fine diamond grit

W6F

AFILADORES DIAMOND WHETSTONE
DIAMOND WHETSTONE SHARPENERS

Grano fino
Fine diamond grit





AFILADORES DE BOLSILLO DE DOBLE CARA DIAFOLD DOUBLE-SIDED DIAFOLD POCKET SHARPENERS

FABRICADO EN U.S.A.
MADE IN THE U.S.A.



FWCX

Grano extra-grosso
X-coarse diamond grit

FWFC

Grano grueso
Coarse diamond grit

110 x 22 mm



FWEF

Grano extra-fino
X-fine diamond grit

FWEEE

Grano súper extra-fino
XX-fine diamond grit

Todos los modelos DIAFOLD proporcionan un diseño de plegado en mariposa y mangos claros para máxima portabilidad y comodidad

All DIAFOLD models feature a butterfly folding design and clear handles for maximum portability and convenience

DIAFOLD DOBLE CARA

Nuestro afilador multi-propósito más popular, versátil y práctico. El Diafold de doble cara proporciona un afilado en dos fases con la comodidad de ser compacto. Dos afiladores de diamante son combinados para crear un afilador ligero para todo tipo de hojas, desde cuchillos hasta tijeras pasando por hachas y mucho más

Our most popular, versatile and convenient general-purpose sharpener, the Double-Sided Diafold delivers two-stage sharpening with compact convenience. Two diamond Whetstone sharpeners are combined to create a lightweight sharpener for all sorts of edges, from knives to scissors to axes and more



Grano fino
Fine diamond grit

Ø 0.25 - 0.0625"

FSKE

FSKF

Grano extra-fino
X-fine diamond grit

AFILADOR DIAFOLD PARA SIERRA

Afilador de hojas con sierra es fácil con un afilador Diafold. Y aún mejor, este compañero plegable tiene un triple servicio como chaira, afilador de desollador y lima cónica

DIAFOLD SERRATED SHARPENER

Sharpening serrated knives is easy with a Diafold diamond serrated sharpener. And better still, this foldable companion also serves triple duty as a portable mini-steel, gut hook sharpener and conical file

AFILADORES DE BOLSILLO PARA SIERRA DIAFOLD DIAFOLD SERRATED POCKET SHARPENERS

113 mm **FCS6C**



Grano grueso
Coarse diamond grit

Ø 6.32"

Ø 5.32"

FCS5C
Grano grueso
Coarse diamond grit

AFILADOR DIAFOLD PARA CADENA

Mucho más que un caballo de batalla para el mantenimiento diario de la motosierra, es una multi-herramienta para llegar a todos esos puntos difíciles

DIAFOLD CHAIN SAW SHARPENER

More than a workhorse for everyday chain saw maintenance, it's a multi-use tool for getting into all those tight spots



WM8FC-WB

Grano fino + grueso
Fine + coarse diamond grit

203 x 67 mm



WM8EF-WB

Grano fino + extra-fino
Fine + X-fine diamond grit

AFILADOR DUOSHARP PLUS CON BASE

Estos afiladores tienen todas las funciones de nuestra línea DUOSHARP, además de una zona de diamante abrasivo continuo para herramientas pequeñas y puntiagudas.

DUOSHARP PLUS WITH BASE

These sharpeners have all the features of our DUOSHARP line, plus a continuous zone of diamond abrasive for small and pointed tools

AFILADORES DUOSHARP PLUS CON BASE DUOSHARP PLUS SHARPENERS WITH BASE



FABRICADO EN U.S.A.
MADE IN THE U.S.A.

CHAIRAS SHARPENING STEELS

Las chairas funcionan bien para poner a punto, alinear y extender la vida útil de los cuchillos. Más que un simple acero, los afiladores DIAMOND STEEL proporcionan una superficie de diamante de alto rendimiento que puede realmente afilar un cuchillo embotado hasta su condición más alta

Sharpening steels work well to hone, align and extend the utility of knife edges. More than just a steel, DIAMOND STEEL sharpeners feature a high-performance diamond surface that can truly sharpen a dulled knife to its peak condition



DS4F

DS2F

DS0F

356 x 10 mm

Grano fino
Fine diamond grit

305 x 10 mm

Grano fino
Fine diamond grit

254 x 10 mm

Grano fino
Fine diamond grit

305 x 10 mm

CHAIRAS DIAMOND STEEL

Proporcionando más que una función de re-alineado para un cuchillo de carnicero tradicional, el DIAMOND STEEL utiliza una superficie de diamante de afilado rápido para proporcionar rápida y cómodamente resultados aún más afilados. Cada barra tiene un mango sanitario en plástico de una pieza con guardamanos y un anillo con un código de colores para una identificación rápida del grano

DIAMOND STEEL SHARPENER

Providing more than just the realigning function of a traditional butcher steel, the DIAMOND STEEL utilizes a fast-horning diamond surface to quickly and conveniently produce sharper results. Each rod features a sanitary, single-piece plastic handle with hand guard and a color-coded ring for easy grit identification



DS2E

Grano extra-fino
X-fine diamond grit



CS2

305 x 13 mm

CHAIRA CERAMIC STEEL

A través de un proceso patentado, el DMT CERAMIC STEEL combina la fina abrasividad de la cerámica con un aluminio ligero para proporcionar una herramienta a prueba de golpes y resistente al desgaste que cuenta con el eje pulido más fino que se puede conseguir con un abrasivo aglomerado. Con todas las cualidades de un acero de carnicero, este producto de grado profesional también tiene un mango sanitario de plástico de una pieza con guardamanos

CERAMIC STEEL SHARPENER

Through a patented process, the DMT CERAMIC STEEL combines the fine abrasiveness of ceramic with lightweight aluminium to deliver a shatterproof, wear-resistant tool that provides the finest polished edge achievable by a bonded abrasive. With every convenience of a traditional butcher steel, this professional-grade product also features a sanitary, single-piece plastic handle with hand guard



10000-1



10000-2



10000-3



10000-4



10000-5



Cuerpo de aluminio anodizado
 Terminación de alta visibilidad
 Tungsteno pulido enriquecido con carburo
 Cinta para colgar incluida
 Garantía ilimitada
 Fabricado en Reino Unido
 Anodized aluminium body
 High visibility finishing
 Polished tungsten carbide technology
 Includes lanyard
 Lifetime warranty
 Made in U.K.

Cuerpo de aluminio anodizado
 Tungsteno pulido enriquecido con carburo
 Funda de nylon incluida
 Garantía ilimitada
 Fabricado en Reino Unido
 Anodized aluminium body
 Polished tungsten carbide technology
 Canvas belt pouch included
 Lifetime warranty
 Made in U.K.

10001-1



Afilador de carburo de tungsteno pulido con diamante. Apto para navajas, cuchillos (incluso con sierra), hachas, azadones y otras herramientas Fabricado en U.S.A..
 Diamond polished tungsten carbide sharpener. Ideal for pocket knives, knives (even with saw) and other tools. Made in the U.S.A.

10001-2



22000

ACCUSHARP



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