



IHER

CUCHILLOS DOMESTICOS Y PROFESIONALES  
HOUSEHOLD & PROFESSIONAL CUTLERY

MADE IN ALBACETE - SPAIN





**CUCHILLOS DOMESTICOS Y PROFESIONALES**

HOUSEHOLD & PROFESSIONAL CUTLERY

COUTEAUX DE TABLE & PROFESSIONELS

**Indice · Index**

## **Cuchillos de Cocina**

Household Knives - Couteaux de table

**CASTELLANA · PAG 2**

**· ASTUR · PAG 4**

**ESCORIAL · PAG 6**

**SEGOVIA · PAG 8**

**PALENCIA · PAG 10**

**LEON · PAG 12**

**SALAMANCA · PAG 14**

**HOME · PAG 15**

**GASTRO · PAG 16**

## **Cuchillos Profesionales**

Professional Knives - Couteaux professionnels

**FORJADA TOLEDO · PAG 18**

**FORJADA AVILA · PAG 20**

**GOURMET · PAG 22**

**JABUGO · PAG 24**

**CARNICERO · PAG 26**

**BUTCHER · PAG 28**

**AXE · PAG 30**

**TOOLS · PAG 36**

**FISHERMAN · PAG 38**

**MISCELLANEOUS · PAG 40**

**RAINBOW · PAG 42**

**SEVILLA · PAG 46**

**DMT · PAG 53**



Hoja de Molibdeno Vanadio DIN X55 Cr Mo-V 14

Molibdenum Vanadium Blade DIN X55 Cr Mo-V 14

Mangos de Phenokraft - Aptos lavavajillas

Phenokraft Handles - Suitable for dishwasher

**SERIE CASTELLANA**



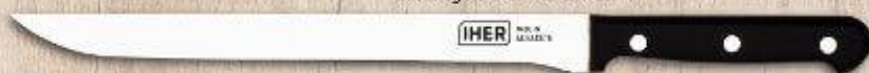
Espesor hoja  
Blade thickness

**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



1 - 2 3 mm

3 - 4 3.5 mm

**Puntilla**

3" - 7.5 cm  
4" - 10 cm

Paring knife - Office



- 075015 - 7.5 cm ● 100025 - 10 cm

1.8 mm

Cleaver - Feuille



- 165235 - 0 ● 170245 - 1

**Macheta**

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



0 3 mm

1 3.5 mm

**Puntilla**

3.6" - 9 cm

Paring knife - Office



- 090165

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 CASTELLANA



<p><b>Espesor hoja</b> Blade thickness</p> <p>3 mm</p>			<p><b>Cocinero</b> 14" - 35 cm</p> <p>Chef's knife - Cuisine</p>
<p>● 350655 ● 350666 ● 350677 ● 350688 ● 350699</p> <p>3 mm</p>			<p><b>Cocinero</b> 12" - 30 cm</p> <p>Chef's knife - Cuisine</p>
<p>● 300605 ● 300616 ● 300627 ● 300638 ● 300649</p> <p>3 mm</p>			<p><b>Cocinero</b> 10" - 25 cm</p> <p>Chef's knife - Cuisine</p>
<p>● 250555 ● 250566 ● 250577 ● 250588 ● 250599</p> <p>3 mm</p>			<p><b>Cocinero</b> 9" - 22.5 cm</p> <p>Chef's knife - Cuisine</p>
<p>● 225505 ● 225516 ● 225527 ● 225538 ● 225549</p> <p>3 mm</p>			<p><b>Cocinero</b> 8" - 20 cm</p> <p>Chef's knife - Cuisine</p>
<p>● 200455 ● 200466 ● 200477 ● 200488 ● 200499</p> <p>3 mm</p>			<p><b>Cocinero</b> 7" - 17.5 cm</p> <p>Chef's knife - Cuisine</p>
<p>● 175405 ● 175416 ● 175427 ● 175438 ● 175449</p> <p>2.5 mm</p>			<p><b>Cocinero</b> 6" - 15 cm</p> <p>Chef's knife - Cuisine</p>
<p>● 150355 ● 150366 ● 150377 ● 150388 ● 150399</p> <p>2.5 mm</p>			<p><b>Cocinero</b> 5" - 12.5 cm</p> <p>Chef's knife - Cuisine</p>
<p>● 125305 ● 125316 ● 125327 ● 125338 ● 125349</p> <p>2 mm</p>			<p><b>Puntilla</b> 3" - 7.5 cm</p> <p>Paring knife - Office</p>
<p>● 100255 ● 100266 ● 100277 ● 100288 ● 100299</p> <p>2 mm</p>			
<p>● 175715</p> <p>Santoku knife - Santoku</p> <p><b>Santoku</b></p> <p>7" - 17.5 cm</p>	<p>● 175705</p> <p>Santoku knife - Santoku</p> <p><b>Santoku</b></p> <p>7" - 17.5 cm</p>		



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



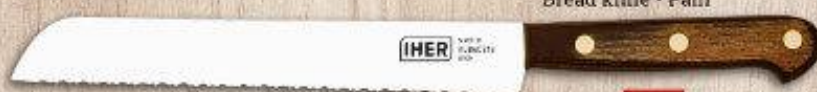
Slicing knife - Jambon

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 - 15.5 x 8.3 cm  
3 - 18 x 9 cm  
4 - 19.2 x 9.8 cm

→ LARGO

I ANCHO

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

1 - 2

3 - 4

3 mm

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



Espejar hoja Blade thickness			
● 350161	3 mm		<b>Cocinero</b> 14" - 35 cm Chef's knife - Cuisine
● 300151	3 mm		<b>Cocinero</b> 12" - 30 cm Chef's knife - Cuisine
● 250141	3 mm		<b>Cocinero</b> 10" - 25 cm Chef's knife - Cuisine
● 225131	3 mm		<b>Cocinero</b> 9" - 22.5 cm Chef's knife - Cuisine
● 200121	3 mm		<b>Cocinero</b> 8" - 20 cm Chef's knife - Cuisine
● 175111	2.5 mm		<b>Cocinero</b> 7" - 17.5 cm Chef's knife - Cuisine
● 150101	2.5 mm		<b>Cocinero</b> 6" - 15 cm Chef's knife - Cuisine
● 125091	2 mm		<b>Cocinero</b> 5" - 12.5 cm Chef's knife - Cuisine
● 100081	2 mm		<b>Cocinero</b> 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**



Espeor 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

← LARGO

I ANCHO



Cleaver - Feuille

3.5 mm

**Macheta**

1 - 15 x 7.5 cm

● 150035

← LARGO

I ANCHO



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

IHER

Hoja de Molibdeno Vanadio DIN X55 Cr Mo-V 14

Molibdenum Vanadium Blade DIN X55 Cr Mo-V 14

Mangos de Phenolkraft - Aptos lavavajillas

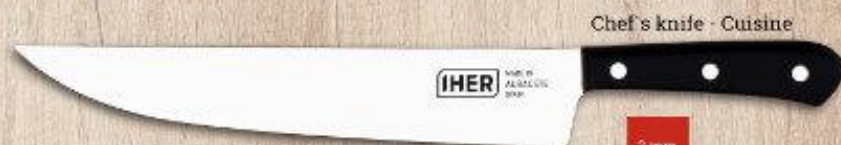
Phenolkraft Handles - Suitable for dishwasher

SERIE ESCORIAL



Espeor hoja  
Blade thickness

**Cocinero** ● 250145  
10" - 25 cm



**Cocinero** ● 225135  
9" - 22.5 cm



**Cocinero** ● 200125  
8" - 20 cm



**Cocinero** ● 175115  
7" - 17.5 cm



**Cocinero** ● 150105  
6" - 15 cm



**Cocinero** ● 125095  
5" - 12.5 cm



**Cocinero** ● 100085  
4" - 10 cm





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

**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

ANCHO



Cleaver - Feuille

3.5 mm

**Macheta**

1 - 15 x 7.5 cm

● 1150035

LARGO

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

IHER

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



3 mm



3 mm

Santoku knife - Santoku

**Santoku**

7" - 17.5 cm

● 1175165

**Santoku**

7" - 17.5 cm

● 1175155

**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

Mangos de Phenolkraft - Aptos lavavajillas

Phenolkraft Handles - Suitable for dishwasher

**SERIE PALENCIA**



Espesor hoja  
Blade thickness

**Jamonero**

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

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



Slicing knife - Jambon

2 mm

**Panero**

8" - 20 cm  
9" - 22.5 cm

- 200065 - 20 cm ● 225075 - 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

- 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



1

3 mm

2 - 3

3.5 mm

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



Cleaver - Feuille



# Cuchillos de Cocina · Kitchen Knives

IHER

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

Mangos de Estamina  
Stamina Wood Handles

**SERIE LEON**



Espesor 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

IHER

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



Chef's knife - Cuisine

3 mm

**Cocinero** ● 300192

12" - 30 cm



Chef's knife - Cuisine

3 mm

**Cocinero** ● 250182

10" - 25 cm



Chef's knife - Cuisine

3 mm

**Cocinero** ● 225172

9" - 22.5 cm



Chef's knife - Cuisine

3 mm

**Cocinero** ● 200162

8" - 20 cm



Chef's knife - Cuisine

3 mm

**Cocinero** ● 175152

7" - 17.5 cm



Chef's knife - Cuisine

2.5 mm

**Cocinero** ● 150142

6" - 15 cm



Chef's knife - Cuisine

2.5 mm

**Cocinero** ● 125132

5" - 12.5 cm



Chef's knife - Cuisine

2 mm

**Puntilla** ● 100122

4" - 10 cm



Paring knife - Office

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 SALAMANCA**



Espesor hoja  
Blade thickness

**Jamonero**

● 225111

9" - 22.5 cm

Slicing knife - Jambon



1.8 mm

**Panero**

● 200101

8" - 20 cm

Bread knife - Pain



1.8 mm

Cleaver - Feuille



2.9 mm

**Cocinero**

● 150091

6" - 15 cm

Chef's knife - Cuisine



1.5 mm

**Cocinero**

● 125081

5" - 12.5 cm

Chef's knife - Cuisine



1.5 mm

**Patatero**

● 100071

4" - 10 cm

Paring knife - Office



1.5 mm

**Patatero**

● 075061

3" - 7.5 cm

Paring knife - Office



1.5 mm

**Macheta**

● 150051

1 - 15 x 7.5 cm

● LARGO

● ANCHO

Chef's knife - Cuisine



2 mm

**Cocinero**

● 175041

7" - 17.5 cm

Chef's knife - Cuisine



2 mm

**Cocinero**

● 150031

6" - 15 cm

Chef's knife - Cuisine



2 mm

**Cocinero**

● 125021

5" - 12.5 cm

Chef's knife - Cuisine



2 mm

**Cocinero**

● 100011

4" - 10 cm



# Tablas de Cocina · Cutting Boards



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

SERIE HOME



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**



Espeesor 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



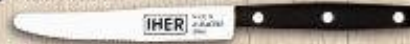
**Postre Phenolkraft**

● 100065



**Mesa sierra Phenolkraft**

● 100055



**Postre sierra Phenolkraft**

● 100025



**Quesero Phenolkraft**

1.8 mm

● 100111



**Sierra Bubinga**

1.6 mm

● 100101



**Liso Bubinga**

● 100322



**Churrasco Estamina**

2 mm

● 100162



**Churrasco Estamina**

● 100152



**Tenedor Estamina**

● 100015



**Sierra Inyectado**

1.5 mm

● 100095



**Sierra Inyectado**



# Soportes Jamoneros · Ham Holders

IHER

Soportes de Polietileno  
Polyethylene Holders

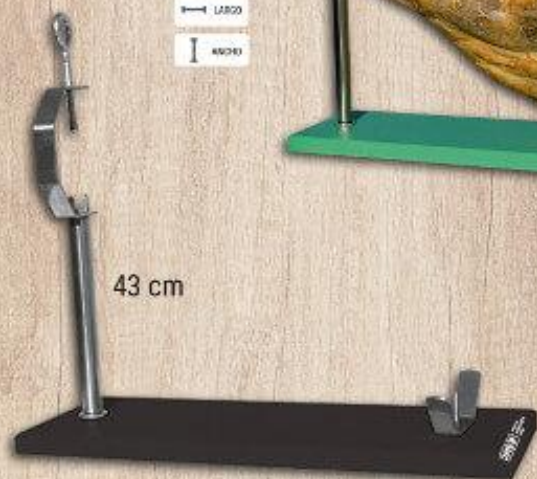
SERIE SEVILLA



46 x 17 cm



43 cm



HORIZONTAL  
Apto para uso doméstico  
Herrajes de sujeción en acero inoxidable

HORIZONTAL  
Suitable for household use  
Stainless steel fasteners ironwork

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





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



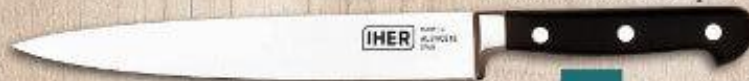
Bread knife - Pain

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



Epaisseur de la lame  
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

→ LARGE

I MEDIUM



Spatula - Spatule

1.0 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

IHER

Hoja de Molibdeno Vanadio DIN X55 Cr Mo-V 14

Molibdenum Vanadium Blade DIN X55 Cr Mo-V 14

Mangos de Phenolkraft - Aptos lavavajillas

Phenokraft Handles - Suitable for dishwasher

SERIE GOURMET



Espesor hoja  
Blade thickness

## Queso

10" - 25 cm ● 250015

12" - 30 cm ● 300025

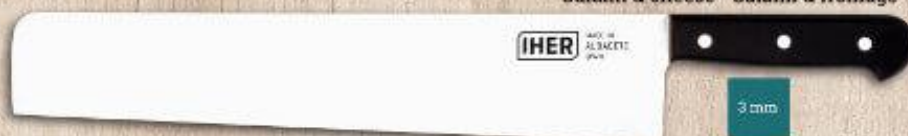
14" - 35 cm ● 350035



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

— LARGO

I ANCHO

● 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

● 145315

● 145336

● 145367

● 145348

● 145359

● 145324

— LARGO

I ANCHO

## Sandwich

14.5 x 9.5 cm



Spatula - Spatule

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

Phenokraft Handles - Suitable for dishwasher

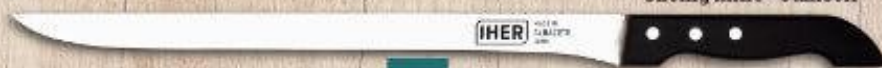
## SERIE JABUGO



Espesor hoja  
Blade thickness

**Jamonero** ● 300085

12" - 30 cm



1.8 mm

Slicing knife - Jambon

**Jamonero** ● 275075

11" - 27.5 cm



1.8 mm

Slicing knife - Jambon

**Jamonero** ● 250065

10" - 25 cm



1.8 mm

Slicing knife - Jambon

**Jamonero** ● 275255

11" - 27.5 cm



1.8 mm

Slicing knife - Jambon

**Jamonero** ● 300165

12" - 30 cm



2 mm

Slicing knife - Jambon

**Jamonero** ● 275155

11" - 27.5 cm



2 mm

Slicing knife - Jambon

**Jamonero** ● 250145

10" - 25 cm

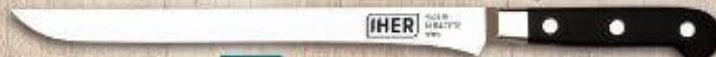


2 mm

Slicing knife - Jambon

**Jamonero** ● 225135

9" - 22.5 cm

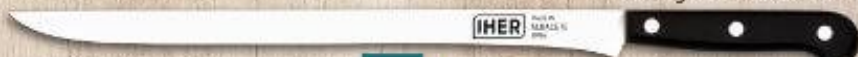


2 mm

Slicing knife - Jambon

**Jamonero** ● 300125

12" - 30 cm



2 mm

Slicing knife - Jambon

**Jamonero** ● 275115

11" - 27.5 cm



2 mm

Slicing knife - Jambon

**Jamonero** ● 250105

10" - 25 cm

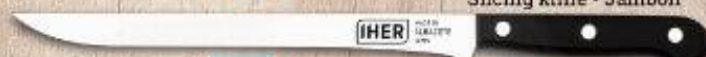


2 mm

Slicing knife - Jambon

**Jamonero** ● 225095

9" - 22.5 cm



2 mm

Slicing knife - Jambon



# 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

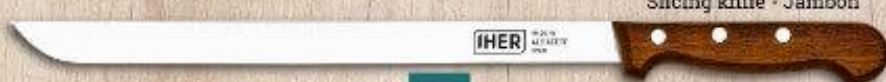
SERIE JABUGO



Espezor hoja  
Blade thickness

**Jamonero** ● 300041

12" - 30 cm



Slicing knife - Jamon

2 mm

**Jamonero** ● 275031

11" - 27.5 cm

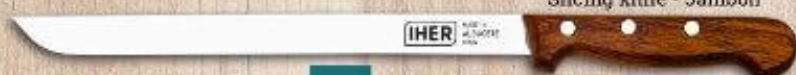


Slicing knife - Jamon

2 mm

**Jamonero** ● 250021

10" - 25 cm

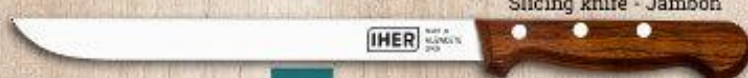


Slicing knife - Jamon

2 mm

**Jamonero** ● 225011

9" - 22.5 cm



Slicing knife - Jamon

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 - Jamon

2.5 mm

# Cuchillos Salmoneros · Salmon Knives

**Salmón** ● 300225

12" - 30 cm

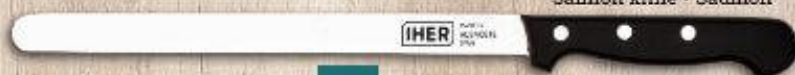


Salmon knife - Saumon

2 mm

**Salmón** ● 250215

10" - 25 cm



Salmon knife - Saumon

2 mm

**Salmón** ● 300245

12" - 30 cm



Salmon knife - Saumon

2 mm

**Salmón** ● 250235

10" - 25 cm



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



# Cuchillos Profesionales · Professional Knives

IHER

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



Butcher knife - Boucher

3 mm

**Norte** ● 300161

12" - 30 cm



Butcher knife - Boucher

3 mm

**Norte** ● 250151

10" - 25 cm



Butcher knife - Boucher

3 mm

**Degollador ancho** ● 225141

9" - 22.5 cm



Cutthroat - Dépouller

3 mm

**Degollador ancho** ● 200131

8" - 20 cm



Cutthroat - Dépouller

3 mm

**Degollador ancho** ● 175121

7" - 17.5 cm



Cutthroat - Dépouller

3 mm

**Degollador ancho** ● 150111

6" - 15 cm



Cutthroat - Dépouller

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 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



# 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 Fibra

Fiber Handles

SERIE BUTCHER



Epesor hoja  
Blade thickness

## Norte

14" - 35 cm

- 350655
- 350666
- 350697
- 350678
- 350689



Butcher knife - Boucher

## 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



Espejor 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 2.8 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 2.9 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 D N 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

I 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

I 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

I 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**



Espeor 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

I 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

I 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

I 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

I ANCHO

1 - 2 - 3 - 4 - 5

5 mm



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



# Cuchillos Profesionales · Professional Knives

IHER

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



Espejor 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

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

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**



Espezor 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
- 022206 - 00
- 002308 - 00
- 002259 - 00
- 02165 - 0
- 02216 - 0
- 02318 - 0
- 02269 - 0
- 12175 - 1
- 12226 - 1
- 12328 - 1
- 12279 - 1
- 22185 - 2
- 22236 - 2
- 22338 - 2
- 22289 - 2
- 32195 - 3
- 32246 - 3
- 32348 - 3
- 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



# Cuchillos Profesionales · Professional Knives

IHER

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



Espejor 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
- 11826 - 1
- 11908 - 1
- 11869 - 1
- 21795 - 2
- 21836 - 2
- 21918 - 2
- 21879 - 2
- 31805 - 3
- 31846 - 3
- 31928 - 3
- 31889 - 3
- 41815 - 4
- 41856 - 4
- 41938 - 4
- 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
- 11986 - 1
- 12068 - 1
- 12029 - 1
- 21955 - 2
- 21996 - 2
- 22078 - 2
- 22039 - 2
- 31965 - 3
- 32006 - 3
- 32088 - 3
- 32049 - 3
- 41975 - 4
- 42016 - 4
- 42098 - 4
- 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
- 12986 - 1
- 13068 - 1
- 13029 - 1
- 22955 - 2
- 22996 - 2
- 23078 - 2
- 22039 - 2
- 32965 - 3
- 33006 - 3
- 33088 - 3
- 33049 - 3
- 42975 - 4
- 43016 - 4
- 43098 - 4
- 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
- 01126 - 0
- 01228 - 0
- 01179 - 0
- 11085 - 1
- 11136 - 1
- 11238 - 1
- 11189 - 1
- 21095 - 2
- 21146 - 2
- 21248 - 2
- 21199 - 2
- 31105 - 3
- 31156 - 3
- 31258 - 3
- 31209 - 3
- 41115 - 4
- 41166 - 4
- 41268 - 4
- 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



0 - 1 - 2 - 3 - 4 2,5 mm

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



Skinning knife - Dépouiller

Fibra  
Fiber

## 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



0 - 1 - 2 - 3 2,8 mm

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



Skinning knife - Dépouiller

Fibra  
Fiber

## 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



1 - 2 - 3 - 4 2,5 mm

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



Skinning knife - Dépouiller

Fibra  
Fiber

## 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



1 - 2 - 3 - 4 2,5 mm

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



Skinning knife - Dépouiller

Bubinga  
Bubinga Wood

## Desollador vacas

2 - 19,6 x 8,5 cm  
3 - 20,8 x 9,4 cm  
4 - 21,5 x 10,4 cm



2 - 3 - 4 2 mm

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



Skinning knife - Dépouiller

Fibra  
Fiber

## Pelador patas

5" - 12,5 cm



- 125015



Skinning knife - Depouiller

Fibra  
Fiber

## Capaora

2" - 5 cm



Phenolkraft

- 50035

2 mm

- 75025

## Injertar

3" - 7,5 cm



Grafting knife - Greffoir

Phenolkraft

2 mm



# Cuchillos Profesionales · Professional Knives

IHER

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



Espesor 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



Butcher knife - Boucher

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

## 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



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

## 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 cm

LARGO

ANCHO

1 - 2 - 3 - 4 3,5 mm



Butcher knife - Boucher

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

## 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 cm

LARGO

ANCHO

1 - 2 - 3 - 4 3,5 mm



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

## 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 cm

LARGO

ANCHO

1 - 2 - 3 - 4 3,5 mm



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

Fishmonger knife - Poisson

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



Fishmonger knife - Poisson

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



Fishmonger knife - Poisson

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



Fishmonger knife - Poisson

- 10265 - 1
- 20275 - 2
- 30285 - 3
- 40295 - 4
- 50305 - 5
- 10316 - 1
- 20326 - 2
- 30336 - 3
- 40346 - 4
- 50356 - 5
- 10418 - 1
- 20428 - 2
- 30438 - 3
- 40448 - 4
- 50458 - 5
- 10369 - 1
- 20379 - 2
- 30389 - 3
- 40399 - 4
- 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
- 20525 - 2
- 30535 - 3
- 40545 - 4
- 50555 - 5
- 10566 - 1
- 20576 - 2
- 30586 - 3
- 40596 - 4
- 50606 - 5
- 10668 - 1
- 20678 - 2
- 30688 - 3
- 40698 - 4
- 50708 - 5
- 10619 - 1
- 20629 - 2
- 30639 - 3
- 40649 - 4
- 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
- 20775 - 2
- 30785 - 3
- 40795 - 4
- 50805 - 5
- 10816 - 1
- 20826 - 2
- 30836 - 3
- 40846 - 4
- 50856 - 5
- 10918 - 1
- 20928 - 2
- 30938 - 3
- 40948 - 4
- 50958 - 5
- 10869 - 1
- 20879 - 2
- 30889 - 3
- 40899 - 4
- 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 D N X40 Cr 13

Mangos de P.O.M.

P.O.M. Handles

SERIE FISHERMAN



Espejor 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

Mango de madera  
Wooden handle

2 mm 1 - 2 - 3 - 4 - 5

## 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 |

## 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

2 mm 1 - 2 - 3 - 4

## 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 |

Fishmonger knife - Poisson





**MISCELLANEOUS**

Espeor hoja  
Blade thickness

● 10000



4 mm

**Bacaladera**

Codfish & bread cutting knife - Coupe pain

● 10002



● 10003



3 mm

**Abrestras**

Oyster knife - Ouvre huitres

● 10004



● 10001

**Abrestras de fibra**

Oyster knife - Ouvre huitres



**Abrestras mostrador**

Oyster knife - Ouvre huitres



Gouge - Gouge

**Gubia deshuesar**

9" - 22.5 cm



● 10005

**Escamador**

Scaling knife - Ecailleur





Espesor hoja  
Blade thickness

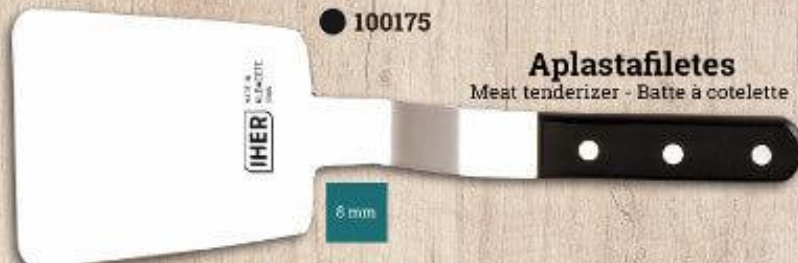
● 100160



**Aplastafiletes**  
Meat tenderizer - Batte à cotelette

5 mm

● 100175



**Aplastafiletes**  
Meat tenderizer - Batte à cotelette

8 mm

Salmon knife - Saumon



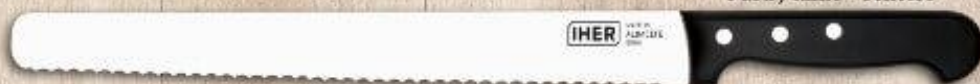
**Cuchillo salmonero**

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

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

2.5 mm

Pastry knife - Genoise



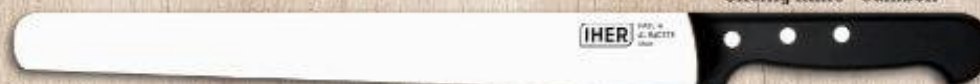
**Cuchillo pastelero**

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

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

2.5 mm

Slicing knife - Jambon



**Cuchillo fiambre**

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

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

2.5 mm

1.8 mm



**Cuchillo perolas**  
3" - 7.5 cm

● 075101

● 050111



**Tranchete vendimia**

2" - 5 cm

2 mm



● 200155 **Jamonero Guijuelo**  
8" - 2 cm

2 mm



6 mm

**Puntilla trofeo**

5.6" - 14 cm

Con fundas en cuero  
With leather sheaths

● 140191

**Cabritero**

7.2" - 18 cm

● 180145

3 mm



6 mm

**Puntilla cachetero**

5.2" - 13 cm

● 130181

**Cabritero**

6.4" - 16 cm

● 160135

3 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



# Cuchillos Profesionales · Professional Knives

IHER

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 - Depouller

- 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

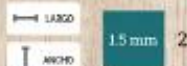
## SERIE RAINBOW



Espeesor 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



### Macheta chuletera sevillana

2 - 26.3 x 13 cm



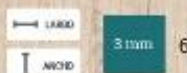
- 21315 - 2
- 21326 - 2
- 21337 - 2
- 21348 - 2
- 21359 - 2

Chop cleaver - Couperet à côtelette



### Macheta deshacer

6 - 24.8 x 14.9 cm



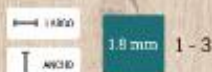
- 61365 - 6
- 61376 - 6
- 61387 - 6
- 61398 - 6
- 61409 - 6

Cleaver - Feuille



### 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

Fishmonger knife - Poisson





# Cuchillos Profesionales · Professional Knives

IHER

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



Espejor 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

LARGO

ANCHO

2.5 mm 00

- 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

LARGO

ANCHO

4 mm 2 - 3



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

LARGO

ANCHO

2 mm 3 - 4



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 Jamoneros · Ham Holders

IHER

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



**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





Soportes de Polietileno  
Polyethylene Holders

SERIE SEVILLA



HORIZONTAL  
Apto para uso doméstico  
Herrajes de sujeción en acero inoxidable

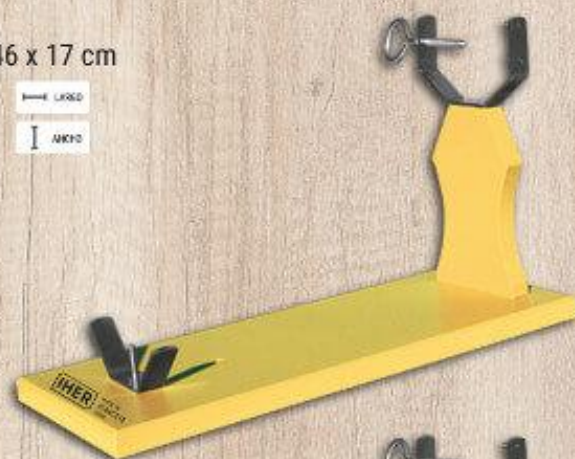
HORIZONTAL  
Suitable for household use  
Stainless steel fasteners ironwork



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



46 x 17 cm

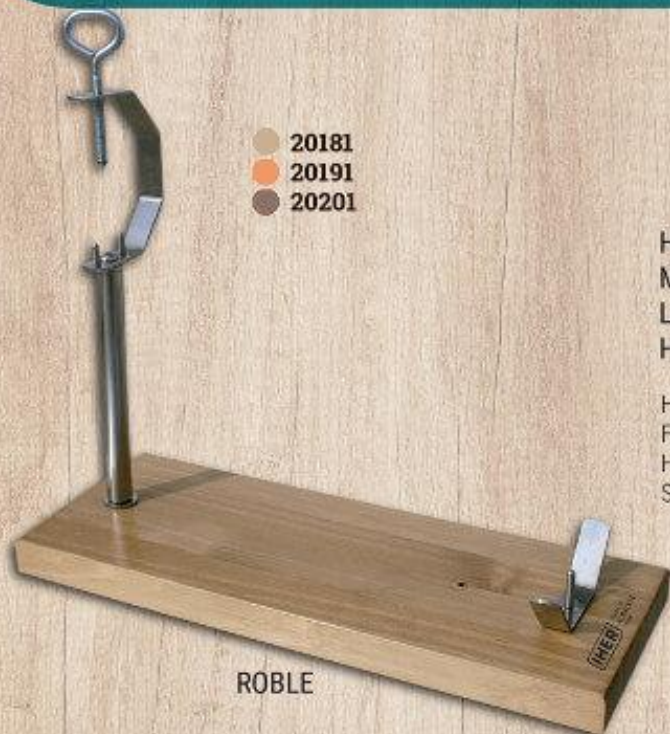






Soportes de Madera  
Wooden Holders

SERIE SEVILLA



- 20181
- 20191
- 20201

46 x 17 cm



**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

ROBLE



43 cm

CEREZO



WENGUE





Soportes de Madera  
Wooden Holders

SERIE SEVILLA

46 x 19 cm



**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

Grano fino  
Fine diamond grit

AFILADORES DIAMOND WHETSTONE  
DIAMOND WHETSTONE SHARPENERS





**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

**FWEF**

Grano extra-fino  
X-fine diamond grit

**FWFC**

Grano grueso  
Coarse diamond grit

110 x 22 mm

**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

**FSKE**

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

**FSKF**

Grano fino  
Fine diamond grit

Ø 0.25 - 0.0625"

Grano extra-fino  
X-fine diamond grit

**AFILADORES DE BOLSILLO PARA SIERRA DIAFOLD**  
DIAFOLD SERRATED POCKET SHARPENERS

113 mm

**AFILADOR DIAFOLD PARA SIERRA**  
Afilar 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

Grano grueso  
Coarse diamond grit

Ø 6.32"

Ø 5.32"

Grano grueso  
Coarse diamond grit

**WM8FC-WB**

Grano fino + grueso  
Fine + coarse diamond grit

203 x 67 mm

**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

**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

356 x 10 mm

DS2F

Grano fino  
Fine diamond grit

DS0F

305 x 10 mm

Grano fino  
Fine diamond grit

305 x 10 mm

254 x 10 mm

Grano fino  
Fine diamond grit

DS2E

Grano extra-fino  
X-fine diamond grit

305 x 13 mm

CS2

## 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 aluminum 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

## 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-honing 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





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





AGEO CELERIS, S.L.  
Parque Empresarial Campollano  
4a Avenida, 89  
02007 Albacete (Spain)  
Tel. +34 967 045 946  
[www.iher.es](http://www.iher.es)  
[info@iher.es](mailto:info@iher.es)