



CUREL

A fábrica das cutelarias

CATÁLOGO

*A melhor qualidade
ao seu dispor*





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INTERPRETAÇÃO DA REFERÊNCIA


 Indica o tamanho da lâmina / Indicates blade size / Indique la taille de la lame
 Indica a linha / Indicates line / Indique une ligne



APRESENTAÇÃO

A Curel concentra toda a sua actividade produtiva no fabrico de facas, canivetes e utensílios de cozinha. As facas representam mais de 70% da produção, englobando cada linha vários tipos de facas. As facas são feitas com lâminas de aço inox molibbdénio vanádio de carbono duro, usando as mais modernas tecnologias na tempera do aço em fornos de atmosfera controlada, amoladas e polidas em máquinas automáticas CNC e com montagem, acabamento e afiamento feitos pelas mãos de mestres cutileiros. A Curel possui instalações próprias, com uma área coberta de cerca de 9000 m2. De forma a corresponder às necessidades do mercado, a gama de produtos Curel tem vindo a ser alargada.



CUREL concentrates all of its production in the manufacturing of knives, pocket knives and kitchen utensils. Knives represent more than 70% of all production, with each line consisting of several knife models. The knives are manufactured using molybdenum vanadium stainless steel with a high carbon content, using modern technology in the tempered in oven with a controlled atmosphere, sharpened and polished with automatic CNC machines and with final sharpening and finishing's handmade by the hand of cutlery masters. CURELI has its own facilities with an area of 9000 squared meters. In order to meet the market needs, the CUREL product range has increased over the years.

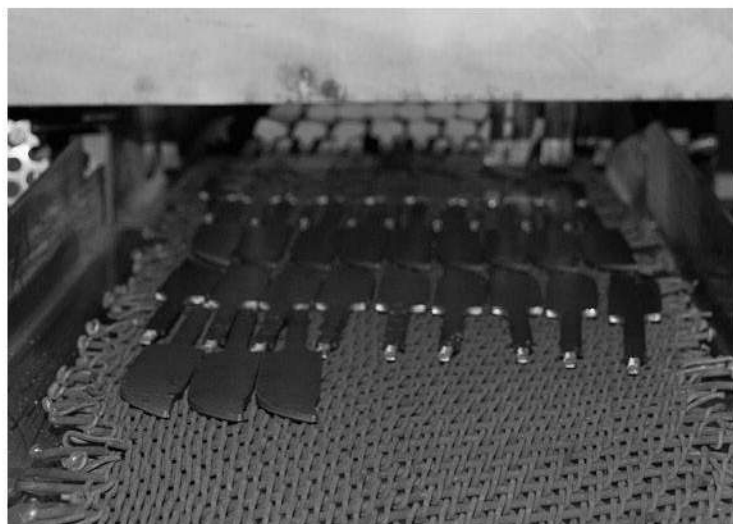


Curel concentre toute son activité productive dans la fabrication de couteaux, de couteaux de poche et d'ustensiles de cuisine.

Les couteaux représentent plus de 70% de la production, chaque ligne englobant plusieurs types de couteaux. Les couteaux sont fabriqués avec des lames en acier inoxydable de molybdène vanadium carbone, en utilisant les technologies les plus modernes à la tempera de l'acier dans des atmosphères d'atmosphère contrôlées, polies et polies dans des machines automatiques CNC et avec assemblage, finition et affûtage fait par les mains de maître cutileiros.

Curel a ses propres installations, avec une superficie couverte d'environ 9000 m2.

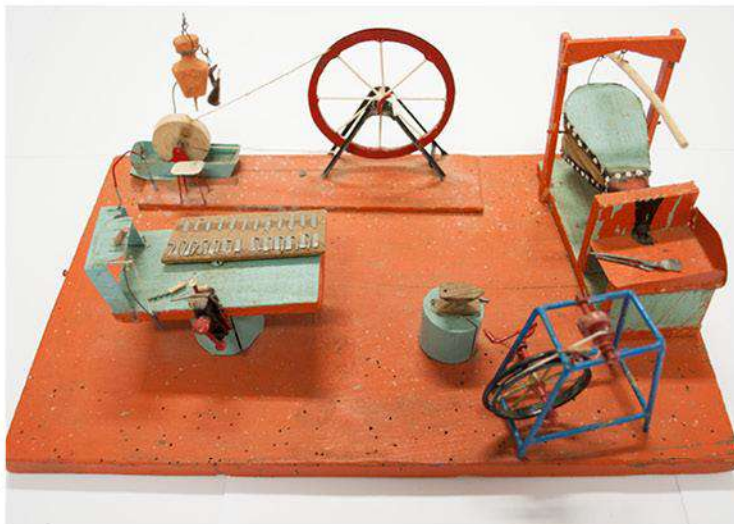
Afin de répondre aux besoins du marché, la gamme de produits Curel a été étendue.



HISTÓRIA

Constituída em 1977 e inicialmente estruturada para responder às necessidades do mercado regional, a Curel com o decorrer do tempo viu alargada a sua área de actuação quer a nível nacional quer a nível internacional. As solicitações do mercado nacional e internacional levaram à realização de investimentos para ampliação e modernização tecnológicas, aumentando a sua capacidade de resposta e a sua competitividade através de economias significativas, factores decisivos para o bom desempenho nos mercados em que actua.

A evolução da empresa passou por uma crescente atenção ao mercado, competindo no sector das cutelarias com uma gama de produtos mais alargada. Tal permitiu uma crescente implantação e reconhecimento no sector, com 50% das vendas para o mercado interno e os restantes para o mercado externo.



Established in 1977 and initially structured to meet the needs of regional markets, through time CUREL has increased its clients to both a national and international level. The requests from both national and international markets have led to an increase in investment of the company in technology, increasing its response time and competitiveness, determining factors for the best performance in the markets which it operates in. The evolution of the company is a result of increased attention to the markets needs, competing in the cutlery sector with a wide range of products, resulting in an increase of awareness of the brand in the sector and 50% increase of sales both to internal and external markets.



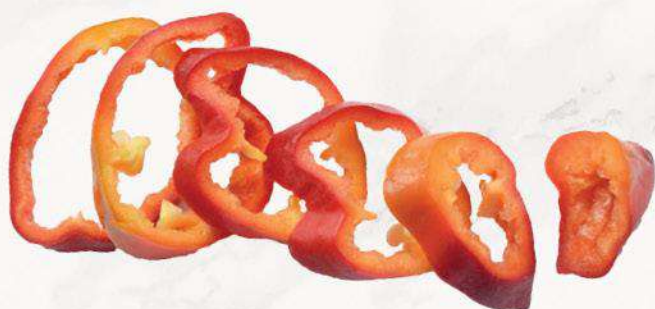
Établi en 1977 et initialement structuré pour répondre aux besoins du marché régional, Curel a élargi son champ d'action à l'échelle nationale et internationale.

Les exigences des marchés nationaux et internationaux ont conduit à des investissements pour l'expansion et la modernisation technologique, augmentant sa réactivité et sa compétitivité grâce à des économies significatives, qui sont des facteurs décisifs pour la bonne performance des marchés sur lesquels elle opère.

A evolução da empresa passou por uma crescente atenção ao mercado, competindo no sector das cutelarias com uma gama de produtos mais alargada. Tal permitiu uma crescente implantação e reconhecimento no sector, com 50% das vendas para o mercado interno e os restantes para o mercado externo.



LINHA FORJADA



FACA DE
DESCASCAR
PARING KNIFE
COUTEAU À
DÉCOUPER



FRJ 5307

FACA DE LEGUMES
VEGETABLE KNIFE
COUTEAU À LÉGUME



FRJ 5109

FACA DE BIFE
STEAK KNIFE
COUTEAU À STEAK



FRJ 5309

FACA DE DESOSSAR
BONING KNIFE
COUTEAU DE BOUCHER



FRJ 5212



FRJ 5213

FACA DE QUEIJO
CHEESE KNIFE
COUTEAU DE
FROMAGE



FRJ 5016

FACA DE COZINHA
KITCHEN KNIFE
COUTEAU DE
CUISINE



FRJ 5217

FACA DE CHEFE
COOK'S KNIFE
COUTEAU DE CHEF



FRJ 5018



FRJ 5019



Cabos em POM / Lâmina em aço inox (AISI 420)

() Comprimento da lâmina / Length of blade / Longueur de la lame
[] Espessura da lâmina / Thickness of blade / Epaisseur de la lame

FACA DE TRINCHAR
CARVING KNIFE
COUTEAU À
DECOUPER

GARFO DE
TRINCHAR
CARVING FORK
FOURCHETTE
À DECOUPER

FACA DE PÃO
BREAD KNIFE
COUTEAU À PAN

FACA DE PRESUNTO
HAM SLICER
COUTEAU À JAMBON

FACA DE TRINCHAR
CARVING KNIFE
COUTEAU À DECOUPER

FACA DE CHEFE
COOK'S KNIFE
COUTEAU DE CHEF



FRJ 5116



FRJ 5020



FRJ 5321



FRJ 5224



FRJ 5225



FRJ 5126

FRJ 5307 (71 mm) [3.0 mm]

FRJ 5109 (87 mm) [3.0 mm]
FRJ 5110 (100 mm) [3.0 mm]
FRJ 5112 (120 mm) [3.0 mm]

FRJ 5309 (90 mm) [3.0 mm]

FRJ 5212 (120 mm) [3.0 mm]

FRJ 5213 (135 mm) [3.5 mm]
FRJ 5215 (150 mm) [3.5 mm]

FRJ 5016 (165 mm) [3.5 mm]

FRJ 5217 (170 mm) [3.5 mm]
FRJ 5219 (190 mm) [3.5 mm]

FRJ 5018 (180 mm) [3.5 mm]

FRJ 5019 (190 mm) [3.5 mm]

FRJ 5116 (155 mm) [3.5 mm]
FRJ 5121 (203 mm) [3.5 mm]
FRJ 5127 (256 mm) [3.5 mm]

FRJ 5020 (200 mm)

FRJ 5321 (204 mm) [3.5 mm]

FRJ 5224 (256 mm) [3.5 mm]

FRJ 5225 (231 mm) [3.5 mm]

FRJ 5115 (150 mm) [3.5 mm]
FRJ 5120 (200 mm) [4.5 mm]
FRJ 5126 (260 mm) [4.5 mm]
FRJ 5130 (300 mm) [4.5 mm]

LINHA MASTER



GARFO
FORK
FOURCHETTE



MST 9210

FACA DE BIFE
STEAK KNIFE
COUTEAU À STEAK



MST 9211

FACA DE
DESCASCAR
PARING KNIFE
COUTEAU À
DÉCOUPER



MST 9208

FACA DE LEGUMES
VEGETABLE KNIFE
COUTEAU À LÉGUME



MST 9308

FACA DE BIFE
STEAK KNIFE
COUTEAU STEAK



MST 9310

FACA DE COZINHA
KITCHEN KNIFE
COUTEAU DE CUISINE



MST 9410

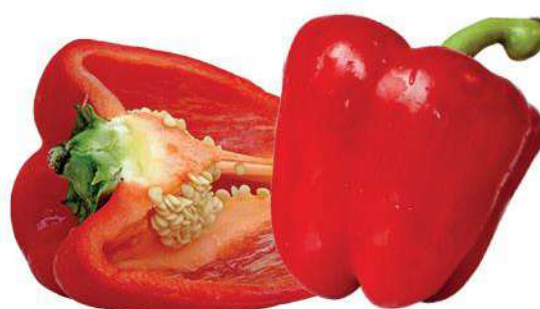


MST 9311

FACA DE CHEFE
COOK'S KNIFE
COUTEAU DE CHEF



MST 9216



Cores disponiveis:

Available colors:

Couleurs disponibles:



FACA DE CHEFE
COOK'S KNIFE
COUTEAU DE CHEF



MST 9317

FACA DE COZINHA
KITCHEN KNIFE
COUTEAU DE CUISINE



MST 9318

FACA DE CHEFE
COOK'S KNIFE
COUTEAU DE CHEF



MST 9422

FACA DE PÃO
BREAD KNIFE
COUTEAU À PAIN



MST 9323

FACA DE PRESUNTO
HAM SLICER
COUTEAU À JAMBON



MST 9324



Cabos em POM / Lâmina em aço inox (AISI 420)

() Comprimento da lâmina / Length of blade / Longueur de la lame
[] Espessura da lâmina / Thickness of blade / Epaisseur de la lame

MST 9210 (102 mm) [2.0 mm]

MST 9211 (120 mm) [2.0 mm]

MST 9208 (80 mm) [1.2 mm]

MST 9308 (90 mm) [1.5 mm]

MST 9310 (100 mm) [1.2 mm]

MST 9410 (103 mm) [1.5 mm]

MST 9311 (115 mm) [1.5 mm]

MST 9313 (140 mm) [1.8 mm]

MST 9316 (160 mm) [1.8 mm]

MST 9216 (160 mm) [2.0 mm]

MST 9317 (175 mm) [2.0 mm]

MST 9318 (185 mm) [2.0 mm]

MST 9422 (225 mm) [3.0 mm]

MST 9415 (153 mm) [1.8 mm]

MST 9420 (200 mm) [2.0 mm]

MST 9425 (250 mm) [3.0 mm]

MST 9428 (280 mm) [3.0 mm]

MST 9323 (235 mm) [1.8 mm]

MST 9324 (240 mm) [1.5 mm]



LINHA PROFISSIONAL

FACA DE COZINHA
KITCHEN KNIFE
COUTEAU DE CUISINE

FACA DE COZINHA
KITCHEN KNIFE
COUTEAU DE CUISINE

FACA DE TALHO
BUTCHER'S KNIFE
COUTEAU DE BOUCHER



PRF 2313

PRF 2316

PRF 2319

PRF 2320

PRF 2815

PRF 2818

PRF 2816



FACA DE TALHO
BUTCHER'S KNIFE
COUTEAU DE BOUCHER



Cabos em Polipropileno injectado / Lâmina em aço inox (AISI 420)

() Comprimento da lâmina / Length of blade / Longueur de la lame
[] Espessura da lâmina / Thickness of blade / Epaisseur de la lame

FACA DE PEIXE
FISH KNIFE
COUTEAU DE POISSON

PRF 2313 (133 mm) [1.8 mm]
PRF 2315 (150 mm) [1.8 mm]

PRF 2316 (160 mm) [2.0 mm]

PRF 2319 (185 mm) [1.5 mm]

PRF 2320 (204 mm) [1.8 mm]

PRF 2815 (150 mm) [2.5 mm]

PRF 2818 (181 mm) [2.5 mm]

PRF 2816 (155 mm) [2.5 mm]
PRF 2819 (185 mm) [3.0 mm]

PRF 2820 (195 mm) [2.5 mm]
PRF 2825 (245 mm) [3.0 mm]
PRF 2828 (275 mm) [3.0 mm]
PRF 2830 (300 mm) [3.0 mm]
PRF 2831 (305 mm) [3.5 mm]

PRF 2834 (350 mm) [3.0 mm]

PRF 2835 (350 mm) [3.0 mm]

PRF 2820

PRF 2834

PRF 2835

LINHA PROFISSIONAL

FACA DE CHEFE
COOK'S KNIFE
COUTEAU DE CHEF

FACA DE CHEFE
COOK'S KNIFE
COUTEAU DE CHEF

FACA DE COZINHA
KITCHEN KNIFE
COUTEAU DE CUISINE

FACA DE DESOSSAR
BONING KNIFE
COUTEAU À DÉOSSER



PRF 2713

PRF 2722

PRF 2723

PRF 2726

PRF 2731

PRF 2510



Cabos em Polipropileno injectado / Lâmina em aço inox (AISI 420)

() Comprimento da lâmina / Length of blade / Longueur de la lame
[] Espessura da lâmina / Thickness of blade / Epaisseur de la lame

FACA DE DESOSSAR
BONING KNIFE
COUTEAU À DÉOSSER

FACA PARA ESFOLAR
SKINNING KNIFE
COUTEAU À ÉCORCHE

FACA PARA ESFOLAR
SKINNING KNIFE
COUTEAU À ÉCORCHE

PRF 2713 (130 mm) [2.5 mm]
PRF 2715 (150 mm) [2.5 mm]
PRF 2717 (170 mm) [2.5 mm]

PRF 2722 (220 mm) [2.5 mm]

PRF 2723 (230 mm) [2.5 mm]

PRF 2726 (255 mm) [2.5 mm]

PRF 2731 (310 mm) [2.5 mm]

PRF 2510 (105 mm) [1.5 mm]
PRF 2513 (130 mm) [1.5 mm]
PRF 2515 (150 mm) [1.5 mm]
PRF 2517 (159 mm) [1.8 mm]

PRF 2516 (160 mm) [2.0 mm]
PRF 2518 (180 mm) [2.0 mm]

PRF 2416 (155 mm) [2.0 mm]
PRF 2419 (185 mm) [2.0 mm]

PRF 2421 (200 mm) [2.0 mm]
PRF 2425 (250 mm) [2.5 mm]

PRF 2430 (300 mm) [2.5 mm]
PRF 2435 (350 mm) [2.5 mm]

PRF 2516



PRF 2416



PRF 2421



PRF 2430



LINHA PROFESSIONAL



FACA DE DESOSSAR
BONING KNIFE
COUTEAU À DÉOSSER



PRF 2013



PRF 2014



FACA DE DESOSSAR
COM ALVEOLOS
BONING KNIFE
COUTEAU À DÉOSSER



PRF 2015



FACA DE DESOSSAR
BONING KNIFE
COUTEAU À DÉOSSER



PRF 2016



FACA DE DESOSSAR
BONING KNIFE
COUTEAU À DÉOSSER



PRF 2413



PRF 2415





Cabos em Polipropileno injectado / Lâmina em aço inox (AISI 420)

() Comprimento da lâmina / Length of blade / Longueur de la lame
[] Espessura da lâmina / Thickness of blade / Epaisseur de la lame

FACA DE DESOSSAR
BONING KNIFE
COUTEAU À DÉOSSER

FACA PARA RETIRAR OVAS
SPAWN REMOVING KNIFE
COUTEAU POUR ENLEVER LES
OEUF DU POISSON

FACA PARA FILETES
FILLETING KNIFE
COUTEAU À FILETER



PRF 2424



PRF 2213

PRF 2217

PRF 2216

PRF 2013 (130 mm) [1.8 mm]

PRF 2014 (140 mm) [1.8 mm]

PRF 2015 (155 mm) [1.8 mm]

PRF 2016 (155 mm) [1.8 mm]

PRF 2413 (130 mm) [2.0 mm]

PRF 2415 (150 mm) [2.0 mm]

PRF 2418 (175 mm) [2.0 mm]

PRF 2420 (200 mm) [2.0 mm]

PRF 2422 (220 mm) [2.0 mm]

PRF 2424 (240 mm) [2.0 mm]

PRF 2213 (130 mm) [3.0 mm]

PRF 2217 (170 mm) [3.0 mm]

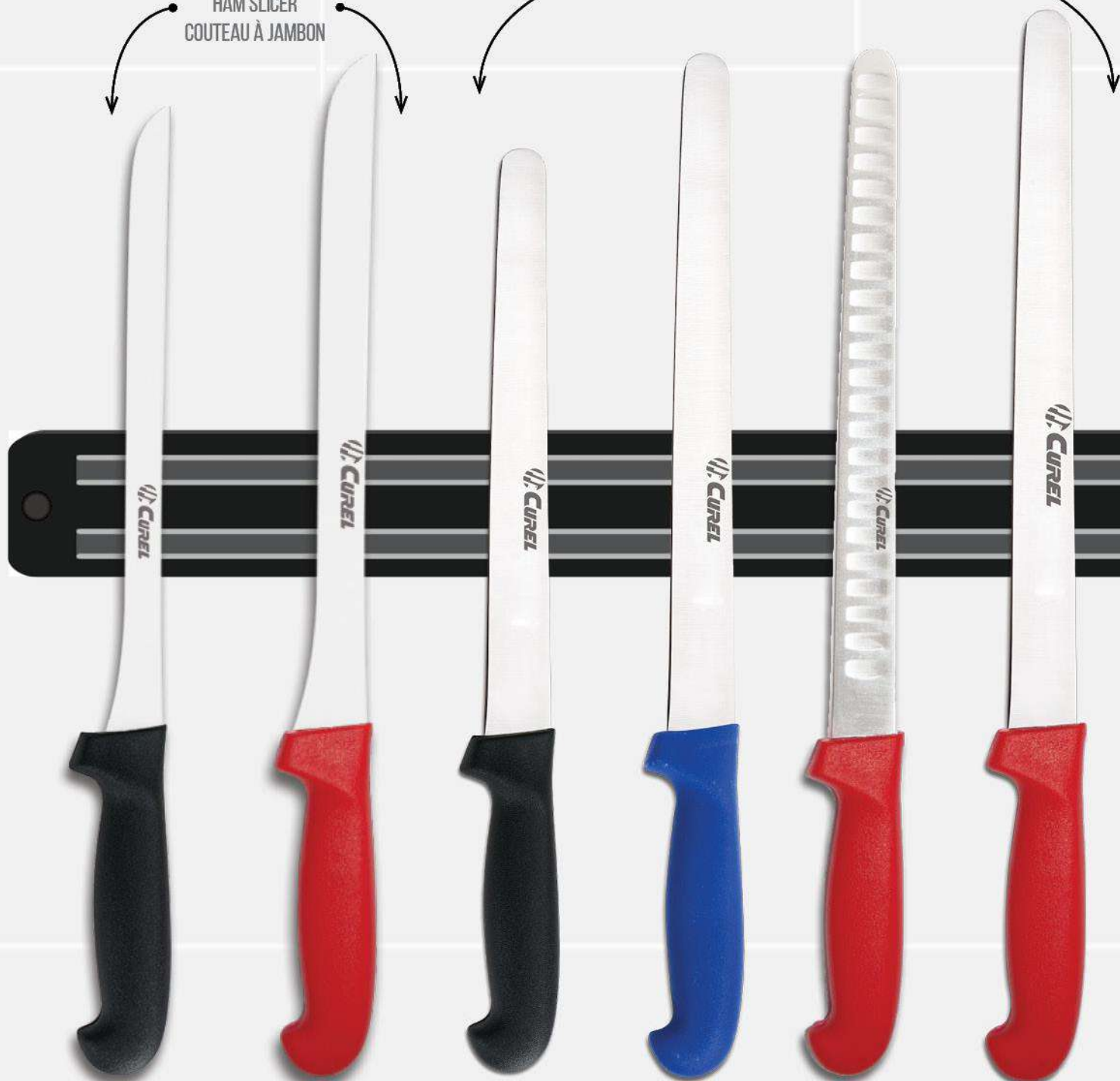
PRF 2216 (170 mm) [1.8 mm]

PRF 2218 (180 mm) [1.8 mm]

LINHA PROFESSIONAL

FACA DE PRESUNTO
HAM SLICER
COUTEAU À JAMBON

FACA PARA CARNES FRIAS
SLICING KNIFE
COUTEAU À JAMBON



PRF 2224

PRF 2227

PRF 2222

PRF 2228

PRF 2229

PRF 2230





Cabos em Polipropileno injectado / Lâmina em aço inox (AISI 420)

() Comprimento da lâmina / Length of blade / Longueur de la lame
[] Espessura da lâmina / Thickness of blade / Epaisseur de la lame

FACA DE MASSA
PASTA KNIFE
COUTEAU À PÂTE

FACA DE PÃO
BREAD KNIFE
COUTEAU À PAIN

FACA DE PÃO
BREAD KNIFE
COUTEAU À PAIN



PRF 2821



PRF 2620



PRF 2628



PRF 2630

PRF 2224 (240 mm) [1.8 mm]

PRF 2227 (278 mm) [1.8 mm]

PRF 2222 (220 mm) [1.2 mm]

PRF 2226 (260 mm) [2.0 mm]

PRF 2228 (280 mm) [2.0 mm]

PRF 2229 (280 mm) [2.0 mm]

PRF 2230 (300 mm) [2.0 mm]

PRF 2821 (200 mm) [1.8 mm]

PRF 2826 (260 mm) [2.0 mm]

PRF 2620 (200 mm) [1.8 mm]

PRF 2628 (280 mm) [2.0 mm]

PRF 2626 (260 mm) [2.0 mm]

PRF 2634 (350 mm) [2.0 mm]

PRF 2630 (300 mm) [2.0 mm]

PRF 2625 (250 mm) [2.0 mm]

PRF 2633 (325 mm) [2.0 mm]

PRF 2635 (350 mm) [2.0 mm]

LINHA PROFESSIONAL

CUTELO
CLEAVER
COUPERET



PRF 2913

CUTELO
CLEAVER
COUPERET



PRF 2916

CUTELO
CLEAVER
COUPERET



PRF 2918

CUTELO
CLEAVER
COUPERET



PRF 2922

FACA DE COZINHA
KITCHEN KNIFE
COUTEAU DE CUISINE



PRF 2116





Cabos em Polipropileno injectado / Lâmina em aço inox (AISI 420)

() Comprimento da lâmina / Length of blade / Longueur de la lame
[] Espessura da lâmina / Thickness of blade / Epaisseur de la lame

FACA DE TALHO
BUTCHER'S KNIFE
COUTEAU DE BOUCHER



PRF 2118



FACA DE TALHO
BUTCHER'S KNIFE
COUTEAU DE BOUCHER



PRF 2120



FACA DE TALHO
BUTCHER'S KNIFE
COUTEAU DE BOUCHER



PRF 2123



FACA DE TALHO
BUTCHER'S KNIFE
COUTEAU DE BOUCHER



PRF 2126



PRF 2913 (130 mm) [5.0 mm]

PRF 2916 (160 mm) [5.0 mm]

PRF 2919 (180 mm) [5.5 mm]

PRF 2918 (180 mm) [5.5 mm]

PRF 2920 (200 mm) [5.5 mm]

PRF 2922 (220 mm) [5.5 mm]

PRF 2924 (240 mm) [5.5 mm]

PRF 2116 (155 mm) [1.5 mm]

PRF 2118 (180 mm) [1.5 mm]

PRF 2120 (200 mm) [1.5 mm]

PRF 2123 (225 mm) [1.5 mm]

PRF 2126 (255 mm) [1.5 mm]

LINHA ESPÁTULAS

ESPÁTULA PARA
BOLOS (CURVA)
CAKE SPATULA
TARTE SPATULE



ESP 4211

ESPÁTULA
SPATULA
SPATULE



ESP 4415

ESPÁTULA
SPATULA
SPATULE



ESP 4213

ESPÁTULA
SPATULA
SPATULE



ESP 4417

ESP 4416



Os cabos em PP estão disponíveis em: ☐

PP handle are available in: ☐

Les poignées en PP sont disponibles en: ☐



Cabos em Polipropileno injectado / Lâmina em aço inox (AISI 420)

() Comprimento da lâmina / Length of blade / Longueur de la lame
[] Espessura da lâmina / Thickness of blade / Epaisseur de la lame

ESPÁTULA
SPATULA
SPATULE

ESPÁTULA
SPATULA
SPATULE

ESPÁTULA
SPATULA
SPATULE

ESPÁTULA
SPATULA
SPATULE

ESP 4211 *(60 mm) [1.2 mm]
ESP 4212 *(87 mm) [1.2 mm]

ESP 4415 *(157 mm) [2.0 mm]

ESP 4213 *(87 mm) [1.2 mm]

ESP 4417 *(160 mm) [1.5 mm]

ESP 4416 *(160 mm) [1.5 mm]

ESP 4418 *(180 mm) [1.2 mm]

ESP 4218 *(180 mm) [1.2 mm]

ESP 4021 *(200 mm) [1.2 mm]

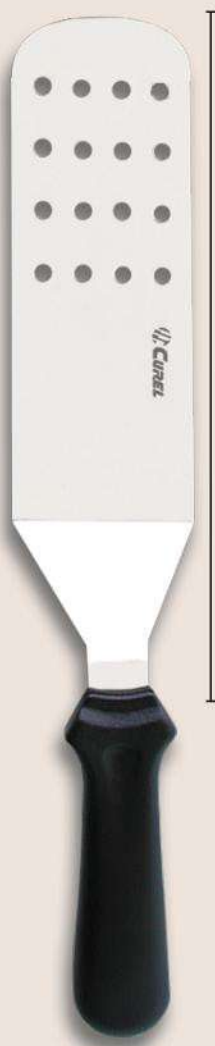
ESP 4020 *(200 mm) [1.2 mm]



ESP 4418



ESP 4218



ESP 4021



ESP 4020



LINHA ESPÁTULAS

ESPÁTULA
SPATULA
SPATULE



ESP 4330

ESPÁTULA
SPATULA
SPATULE



ESP 4320

ESPÁTULA
SPATULA
SPATULE



ESP 4310

ESPÁTULA (RASPADEIRA)
SPATULA
SPATULE



ESP 4108

ESPÁTULA PARA BOLOS
CAKE SPATULA
TARTE SPATULE



ESP 4111



Os cabos em PP estão disponíveis em: ☐
PP handle are available in:
Les poignées en PP sont disponibles en: ☒



Cabos em POM / Lâmina em aço inox (AISI 420)

() Comprimento da lâmina / Length of blade / Longueur de la lame
[] Espessura da lâmina / Thickness of blade / Epaisseur de la lame

ESPÁTULA DE EMPRATAR
PUNCHING SPATULA
SPATULE À POINÇONNER

ESP 4510 ESP 4512

ESPÁTULA PARA BOLOS (CURVA)
CAKE SPATULA
TARTE SPATULE

ESP 4509

ESPÁTULA PARA BOLOS (CURVA)
CAKE SPATULA
TARTE SPATULE

ESP 4516

ESPÁTULA PARA BOLOS
CAKE SPATULA
TARTE SPATULE

ESP 4525

ESP 4108	*(80 mm)	[1.2 mm]
ESP 4106	*(60 mm)	[1.2 mm]
ESP 4110	*(100 mm)	[1.2 mm]
ESP 4112	*(120 mm)	[1.2 mm]
ESP 4310	*(100 mm)	[1.2 mm]
ESP 4315	*(150 mm)	[1.2 mm]
ESP 4320	*(200 mm)	[1.2 mm]
ESP 4325	*(250 mm)	[1.2 mm]
ESP 4330	*(300 mm)	[1.2 mm]
ESP 4335	*(350 mm)	[1.2 mm]
ESP 4111	*(100 mm)	[1.2 mm]
ESP 4510	*(90 mm)	[1.2 mm]
ESP 4512	*(120 mm)	[1.2 mm]
ESP 4509	*(90 mm)	[1.2 mm]
ESP 4516	*(160 mm)	[1.2 mm]
ESP 4525	*(250 mm)	[1.2 mm]

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LINHA MÊTHIS

FACA DE COZINHA
KITCHEN KNIFE
COUTEAU DE CUISINE



MTH 0010

FACA MULTIUSOS
KITCHEN KNIFE
COUTEAU DE CUISINE



MTH 0013

FACA DE COZINHA
KITCHEN KNIFE
COUTEAU DE CUISINE



MTH 0014

FACA DE QUEIJO
CHEESE KNIFE
COUTEAU DE FROMAGE



MTH 0015

FACA DE DESOSSAR
BONING KNIFE
COUTEAU DE BOUCHER



MTH 0016

FACA SANTOKU
SANTOKU KNIFE
COUTEAU SANTOKU



MTH 0018

FACA DE PÃO
BREAD KNIFE
COUTEAU À PAIN



MTH 0020



Cabos em inox / Lâmina em aço inox (AISI 420)

() Comprimento da lâmina / Length of blade / Longueur de la lame
[] Espessura da lâmina / Thickness of blade / Epaisseur de la lame

MTH 0010 (100 mm) [1.5 mm]

MTH 0013 (130 mm) [1.5 mm]

MTH 0014 (140 mm) [1.5 mm]

MTH 0015 (145 mm) [1.5 mm]

MTH 0016 (155 mm) [1.5 mm]

MTH 0018 (180 mm) [1.5 mm]

MTH 0020 (185 mm) [1.5 mm]





FACA MULTIUSOS
KITCHEN KNIFE
COUTEAU DE CUISINE

FACA DE QUEIJO
CHEESE KNIFE
COUTEAU DE FROMAGE

FACA PARA LEGUMES
VEGETABLE KNIFE
COUTEAU A LÉGUMES

FACA DE DESCASCAR
PARING KNIFE
COUTEAU A ÉPLUCHER

FACA DE CONTORNO
PEELING KNIFE
COUTEAU A ÉPLUCHER



CHF 5607



CHF 5608



CHF 5611



CHF 5614



CHF 5615

FACA DE CHEFE
COOK'S KNIFE
COUTEAU DE CHEF

FACA DE PÃO
BREAD KNIFE
COUTEAU À PAIN

FACA DE PRESUNTO
HAM SLICER
COUTEAU À JAMBON

Cabos em inox / Lâmina em aço inox (X50 Cr Mo 15)

() Comprimento da lâmina / Length of blade / Longueur de la lame
[] Espessura da lâmina / Thickness of blade / Epaisseur de la lame

CHF 5607 (76 mm) [1.5 mm]

CHF 5608 (80 mm) [1.5 mm]

CHF 5611 (114 mm) [1.5 mm]

CHF 5614 (140 mm) [1.5 mm]

CHF 5615 (150 mm) [1.5 mm]

CHF 0820 (200 mm) [1.5 mm]

CHF 5621 (204 mm) [1.5 mm]

CHF 5624 (237 mm) [1.5 mm]



CHF 5620



CHF 5621



CHF 5624

LINHA FAIAL

DESCASCADOR
DE BATATAS
POTATO PEELER
ÉPLUCHEUR



FAI 1009

FACA DE CONTORNO
PEELING KNIFE
COUTEAU À ÉPLUCHER



FAI 1007

FACA DE DESCASCAR
PARING KNIFE
COUTEAU À ÉPLUCHER



FAI 1008

FACA DE LEGUMES
VEGETABLE KNIFE
COUTEAU À LÉGUMES



FAI 1011

FACA DE QUEIJO
CHEESE KNIFE
COUTEAU À FROMAGE



FAI 1014

FACA MULTIUSOS
KITCHEN KNIFE
COUTEAU DE CUISINE



FAI 1015



FACA DE CHEFE
COOK'S KNIFE
COUTEAU DE CHEF

FACA DE PÃO
BREAD KNIFE
COUTEAU À PAIN

Cabos em Polipropileno Injectado / Lâmina em aço inox (AISI 420)

() Comprimento da lâmina / Length of blade / Longueur de la lame
[] Espessura da lâmina / Thickness of blade / Epaisseur de la lame

FACA DE PRESUNTO
HAM KNIFE
COUTEAU À JAMBON

FAI 1009 (60 mm)

FAI 1007 (76 mm) [1.5 mm]

FAI 1008 (80 mm) [1.5 mm]

FAI 1011 (114 mm) [1.5 mm]

FAI 1014 (140 mm) [1.5 mm]

FAI 1015 (150 mm) [1.5 mm]

FAI 1020 (200 mm) [1.5 mm]

FAI 1021 (204 mm) [1.5 mm]

FAI 1024 (237 mm) [1.5 mm]



FAI 1020



FAI 1021



FAI 1024



LINHA LUXO



FACA DE CHEFE
COOK'S KNIFE
COUTEAU DE CHEF

FACA DE COZINHA
KITCHEN KNIFE
COUTEAU DE CUISINE

FACA DE DESCASCAR
PARING KNIFE
COUTEAU À ÉPLUCHER

GARFO
FORK
FOURCHETTE

FACA DE BIFE
STEAK KNIFE
COUTEAU À STEAK

FACA DE LEGUMES
VEGETABLE KNIFE
COUTEAU À LÉGUMES



LUX 5707

LUX 5901

LUX 5910

LUX 5710

LUX 5713

LUX 5726

FACA DE TRINCHAR
CARVING KNIFE
COUTEAU À DÉCOUPER



LUX 5724

FACA DE LEGUMES
VEGETABLE KNIFE
COUTEAU À LÉGUMES



LUX 5808



LUX 5810



LUX 5811



LUX 5815



Cabos em Madeira Exótica / Lâmina em aço inox (AISI 420)

() Comprimento da lâmina / Length of blade / Longueur de la lame
[] Espessura da lâmina / Thickness of blade / Epaisseur de la lame

FACA DE COZINHA
KITCHEN KNIFE
COUTEAU DE CUISINE

LUX 5707 (69 mm) [1.5 mm]

LUX 5901 (100 mm)

LUX 5910 (105 mm)

LUX 5710 (104 mm) [1.5 mm]

LUX 5713 (128 mm) [1.8 mm]

LUX 5715 (153 mm) [1.8 mm]

LUX 5718 (178 mm) [2.5 mm]

LUX 5726 (257 mm) [3.0 mm]

LUX 5721 (205 mm) [2.5 mm]

LUX 5723 (229 mm) [2.5 mm]

LUX 5724 (233 mm) [1.8 mm]

LUX 5808 (75 mm) [1.5 mm]

LUX 5810 (93 mm) [1.2 mm]

LUX 5811 (105 mm) [1.5 mm]

LUX 5813 (128 mm) [1.8 mm]

LUX 5815 (152 mm) [1.8 mm]

LUX 5818 (180 mm) [2.0 mm]

LUX 5821 (210 mm) [2.5 mm]



FACA DESOSSAR
BONING KNIFE
COUTEAU À DÉCOUPER



LUX 5816

LUX 5817

FACA DE COZINHA
KITCHEN KNIFE
COUTEAU DE CUISINE



LUX 5915

FACA DE PÃO
BREAD KNIFE
COUTEAU À PAIN



LUX 5917

FACA DE PÃO
BREAD KNIFE
COUTEAU À PAIN



LUX 5921

FACA PARA FILETES
FILLETING KNIFE
COUTEAU À FILETER



Cabos em Madeira Exótica / Lâmina em aço inox (AISI 420)

() Comprimento da lâmina / Length of blade / Longueur de la lame
[] Espessura da lâmina / Thickness of blade / Epaisseur de la lame

GARFO DE TRINCHAR
CARVING FORK
FOURCHETTE À DÉCOUPER



LUX 5916

FACA DE TRINCHAR
CARVING KNIFE
COUTEAU À VIANDE



LUX 5919



LUX 5928

LUX 5816 (155 mm) [1.8 mm]

LUX 5817 (165 mm) [3.0 mm]

LUX 5915 (155 mm) [1.8 mm]

LUX 5917 (155 mm) [1.8 mm]

LUX 5921 (206 mm) [2.0 mm]

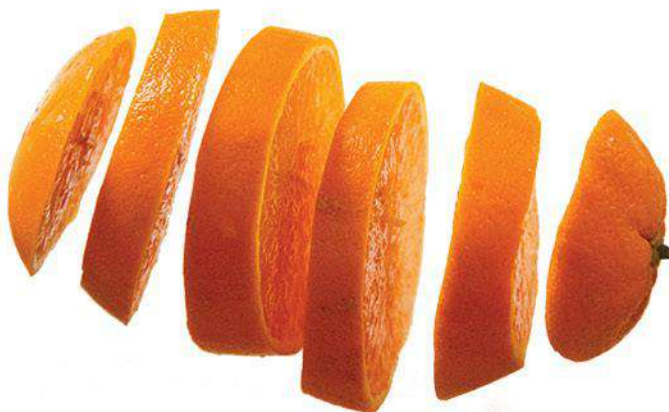
LUX 5916 (165 mm) [2.0 mm]

LUX 5919 (170 mm) [2.0 mm]

LUX 5928 (275 mm) [1.8 mm]



LINHA PRÁTICA



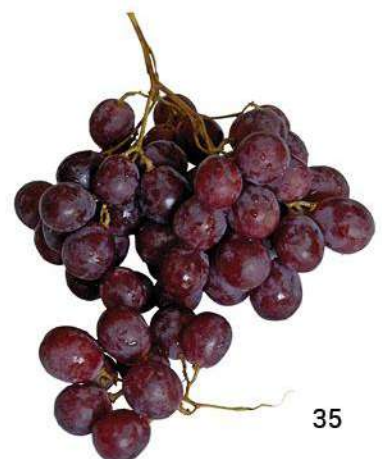


Cabos em Polipropileno injetado / Lâmina em aço inox (AISI 420)

() Comprimento da lâmina / Length of blade / Longueur de la lame
[] Espessura da lâmina / Thickness of blade / Epaisseur de la lame



PRT 1107	(70 mm)	[1.2 mm]
PRT 1108	(90 mm)	[1.2 mm]
PRT 1109	(100 mm)	[1.5 mm]
PRT 1110	(102 mm)	[1.2 mm]
PRT 1111	(102 mm)	[1.2 mm]
PRT 1112	(115 mm)	[1.5 mm]
PRT 1113	(126 mm)	[1.8 mm]
PRT 1407	(70 mm)	[1.2 mm]
PRT 1408	(90 mm)	[1.2 mm]
PRT 1409	(100 mm)	[1.5 mm]
PRT 1410	(102 mm)	[1.2 mm]
PRT 1411	(102 mm)	[1.2 mm]
PRT 1412	(115 mm)	[1.5 mm]
PRT 1413	(126 mm)	[1.8 mm]



LINHA PRÁTICA





Cabos em Polipropileno injetado / Lâmina em aço inox (AISI 420)

() Comprimento da lâmina / Length of blade / Longueur de la lame
[] Espessura da lâmina / Thickness of blade / Epaisseur de la lame

FACA PARA
LEGUMES
VEGETABLE KNIFE
COUTEAU À
LÉGUMES



PRT 1508

FACA DE COZINHA
KITCHEN KNIFE
COUTEAU DE CUISINE



PRT 1509

FACA DE SERRILHA
SERRATED KNIFE
COUTEAU DENTELÉ



PRT 1501

FACA DE COZINHA
KITCHEN KNIFE
COUTEAU DE CUISINE



PRT 1510



PRT 1511



PRT 1513

PRT 1207 (75 mm) [1.2 mm]

PRT 1208 (83 mm) [1.2 mm]

PRT 1209 (90 mm) [1.2 mm]

PRT 1201 (101 mm) [1.2 mm]

PRT 1210 (101 mm) [1.5 mm]

PRT 1211 (113 mm) [1.5 mm]

PRT 1213 (130 mm) [1.5 mm]

PRT 1507 (75 mm) [1.2 mm]

PRT 1508 (83 mm) [1.2 mm]

PRT 1509 (90 mm) [1.2 mm]

PRT 1501 (101 mm) [1.2 mm]

PRT 1510 (101 mm) [1.5 mm]

PRT 1511 (113 mm) [1.5 mm]

PRT 1513 (130 mm) [1.5 mm]



LINHA PRÁTICA



FACA DE PRESUNTO
HAM SLICER
COUTEAU À JAMBON

FACA PARA
LEGUMES
VEGETABLE
KNIFE
COUTEAU
À LÉGUMES

FACA DE COZINHA
KITCHEN KNIFE
COUTEAU DE CUISINE

FACA DE COZINHA
KITCHEN KNIFE
COUTEAU DE CUISINE



PRT 1308



PRT 1309



PRT 1310



PRT 1311



PRT 1608



PRT 1609



PRT 1610



PRT 1611



PRT 1622



Cabos em Polipropileno injetado / Lâmina em aço inox (AISI 420)

() Comprimento da lâmina / Length of blade / Longueur de la lame
[] Espessura da lâmina / Thickness of blade / Epaisseur de la lame

FACA DE COZINHA
KITCHEN KNIFE
COUTEAU DE CUISINE



PRT 1516

FACA DE BIFE
STEAK KNIFE
COUTEAU À STEAK



PRT 1710



PRT 1701

GARFO
FORK
FOURCHETTE



PRT 1702

GARFO DE TRINCHAR
CARVING FORK
FOURCHETTE À DÉCOUPER



PRT 1714



PRT 1716

PRT 1308 (77 mm) [1.2 mm]

PRT 1309 (91 mm) [1.2 mm]

PRT 1310 (101 mm) [1.5 mm]

PRT 1311 (113 mm) [1.5 mm]

PRT 1608 (77 mm) [1.2 mm]

PRT 1609 (91 mm) [1.2 mm]

PRT 1611 (113 mm) [1.5 mm]

PRT 1622 (220 mm) [1.5 mm]

PRT 1516 (154 mm) [1.8 mm]

PRT 1710 (100 mm) [1.5 mm]

PRT 1701 (108 mm) [1.2 mm]

PRT 1702 (108 mm) [1.2 mm]

PRT 1714 (140 mm) [1.8 mm]

PRT 1716 (159 mm) [2.0 mm]



LINHA COLOUR

FACA DE COZINHA
KITCHEN KNIFE
COUTEAU DE CUISINE

FACA DE TALHO
BUTCHER'S KNIFE
COUTEAU DE BOUCHER



CLR 6207



CLR 6209



CLR 6210



CLR 6008



CLR 6012



CLR 6017



CLR 6023



CLR 6028



FACA DE TALHO
BUTCHER'S KNIFE
COUTEAU DE BOUCHER

Cabos em Nylon / Lâmina em aço inox (AISI 420)

() Comprimento da lâmina / Length of blade / Longueur de la lame
[] Espessura da lâmina / Thickness of blade / Epaisseur de la lame



CLR 6030



CLR 6035



CLR 6036



CLR 6207 (70 mm) [1.5 mm]

CLR 6209 (90 mm) [1.2 mm]

CLR 6206 (70 mm) [1.2 mm]

CLR 6208 (80 mm) [1.2 mm]

CLR 6210 (100 mm) [1.5 mm]

CLR 6211 (115 mm) [1.5 mm]

CLR 6212 (125 mm) [1.5 mm]

CLR 6215 (150 mm) [1.5 mm]

CLR 6008 (80 mm) [1.2 mm]

CLR 6009 (90 mm) [1.2 mm]

CLR 6011 (105 mm) [1.5 mm]

CLR 6012 (115 mm) [1.5 mm]

CLR 6013 (130 mm) [1.5 mm]

CLR 6015 (150 mm) [1.8 mm]

CLR 6017 (165 mm) [1.8 mm]

CLR 6018 (180 mm) [1.8 mm]

CLR 6020 (205 mm) [2.0 mm]

CLR 6023 (230 mm) [3.0 mm]

CLR 6026 (255 mm) [3.0 mm]

CLR 6028 (280 mm) [3.5 mm]

CLR 6031 (310 mm) [4.0 mm]

CLR 6030 (300 mm) [3.0 mm]

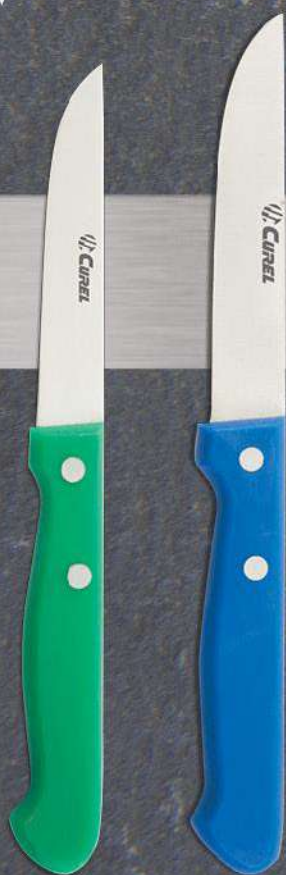
CLR 6027 (270 mm) [3.0 mm]

CLR 6035 (350 mm) [3.0 mm]

CLR 6036 (360 mm) [3.0 mm]

LINHA COLOUR

FACA DE COZINHA
KITCHEN KNIFE
COUTEAU DE CUISINE



CLR 6107

CLR 6108

CLR 6111

FACA DE CHEFE
COOK'S KNIFE
COUTEAU DE CHEF



CLR 6117

FACA DE TALHO
BUTCHER'S KNIFE
COUTEAU DE BOUCHER



CLR 6116

FACA DE TALHO
BUTCHER'S KNIFE
COUTEAU DE BOUCHER



CLR 6118



CLR 6123



Cabos em Nylon / Lâmina em aço inox (AISI 420)

() Comprimento da lâmina / Length of blade / Longueur de la lame
[] Espessura da lâmina / Thickness of blade / Epaisseur de la lame

FACA DE TALHO
BUTCHER'S KNIFE
COUTEAU DE BOUCHER

CLR 6107 (70 mm) [1.2 mm]

CLR 6108 (80 mm) [1.2 mm]

CLR 6110 (100 mm) [1.5 mm]

CLR 6111 (115 mm) [1.5 mm]

CLR 6112 (125 mm) [1.5 mm]

CLR 6115 (150 mm) [1.8 mm]

CLR 6117 (175 mm) [1.8 mm]

CLR 6121 (205 mm) [1.5 mm]

CLR 6116 (150 mm) [3.0 mm]

CLR 6118 (180 mm) [3.0 mm]

CLR 6120 (200 mm) [3.0 mm]

CLR 6123 (230 mm) [3.0 mm]

CLR 6126 (250 mm) [3.0 mm]

CLR 6124 (235 mm) [3.5 mm]

CLR 6125 (255 mm) [3.5 mm]

CLR 6129 (285 mm) [3.5 mm]

CLR 6131 (310 mm) [4.0 mm]

CLR 6126



CLR 6124



CLR 6125



CLR 6131



CUTELO
CLEAVER
COUPERET



CLR 6813

CUTELO
CLEAVER
COUPERET



CLR 6815

CUTELO
CLEAVER
COUPERET



CLR 6824



CUTELO
CLEAVER
COUPERET



CLR 6823



CUTÉLO PARA FILETES - CARNE/PEIXE
 FILLETING CLEAVER - MEAT/FISH
 COUPERET À FILETER - VIANDE/POISSON



CLR 6928



ESPÁTULA PARA FIAMBRE
 E QUEIJO
 CHEESE SPATULA
 SPATULE POUR FROMAGE



CLR 6622



Cabos em Nylon / Lâmina em aço inox (AISI 420)

() Comprimento da lâmina / Length of blade / Longueur de la lame
 [] Espessura da lâmina / Thickness of blade / Epaisseur de la lame

CLR 6813 (130 mm) [4.0 mm]
 CLR 6816 (160 mm) [4.0 mm]

CLR 6815 (150 mm) [4.0 mm]
 CLR 6819 (185 mm) [4.0 mm]
 CLR 6821 (210 mm) [4.0 mm]

CLR 6824 (240 mm) [5.0 mm]
 CLR 6827 (275 mm) [3.0 mm]
 CLR 6828 (280 mm) [5.5 mm]

CLR 6823 (230 mm) [5.5 mm]
 CLR 6826 (260 mm) [5.5 mm]
 CLR 6830 (300 mm) [5.5 mm]

CLR 6928 (280 mm) [1.5 mm]
 CLR 6921 (208 mm) [1.5 mm]
 CLR 6924 (280 mm) [1.5 mm]

CLR 6622 (220 mm) [1.5 mm]

CLR 6644 (400 mm) [440 mm]
 CLR 6650 (160 mm) [500 mm]

Base/
 Support

FACA DE BACALHAU
 DRIED COD-FISH KNIFE
 COUTEAU À MORUE



CLR 6644

FACA PARA SALMAO SUPER FLEXIVEL
SUPER FLEXIBLE KNIFE FOR SALMON
COUTEAU POUR SAUMON SUPER FLEXIBLE

FACA PARA SALMAO
SALMON SLICER
COUTEAU POUR LE
SAUMON

FACA DE FILETES
FISH FILLET KNIFE
COUTEAU À FILET
DE POISSON

FACA DE TRINCHAR
CARVING KNIFE
COUTEAU À DÉCOUPER

FACA PARA ATUM
TUNA KNIFE
COUTEAU À THON

FACA DE DESOSSAR
BONING KNIFE
COUTEAU À DESOSSER



CLR 6413



CLR 6316



CLR 6419



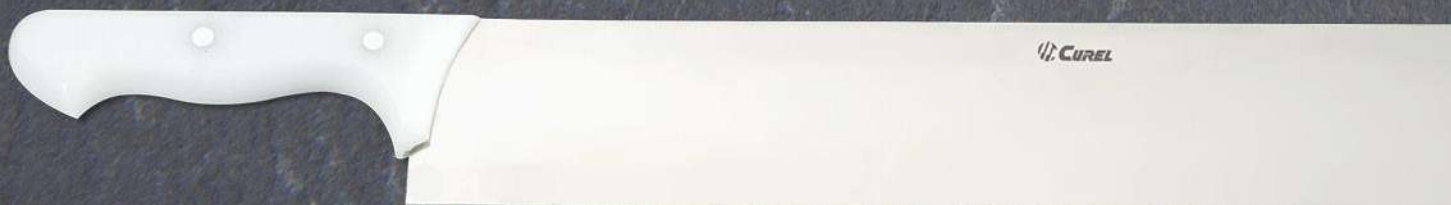
CLR 6319



CLR 6328



CLR 6331



FACA DE PÃO
BREAD KNIFE
COUTEAU À PAIN



CLR 6526

FACA PARA PRESUNTO
HAM SLICER
COUTEAU À JAMBON



CLR 9527

FACA PARA QUEIJO
CHEESE SLICER
COUTEAU À FROMAGE



CLR 6528



CLR 6128

Cabos em Nylon / Lâmina em aço inox (AISI 420)

() Comprimento da lâmina / Length of blade / Longueur de la lame
[] Espessura da lâmina / Thickness of blade / Epaisseur de la lame

FACA PARA PRESUNTO
HAM SLICER
COUTEAU À JAMBON

CLR 6413	(130 mm)	[2.0 mm]
CLR 6415	(150 mm)	[2.0 mm]
CLR 6416	(160 mm)	[2.0 mm]

CLR 6316	(160 mm)	[1.2 mm]
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CLR 6419	(190 mm)	[2.0 mm]
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CLR 6319	(195 mm)	[2.5 mm]
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CLR 6328	(280 mm)	[1.5 mm]
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CLR 6322	(220 mm)	[1.5 mm]
----------	----------	----------

CLR 6326	(260 mm)	[1.5 mm]
----------	----------	----------

CLR 6330	(300 mm)	[1.5 mm]
----------	----------	----------

CLR 6331	(300 mm)	[1.5 mm]
----------	----------	----------

CLR 6526	(250 mm)	[2.5 mm]
----------	----------	----------

CLR 6516	(152 mm)	[1.8 mm]
----------	----------	----------

CLR 6518	(178 mm)	[2.0 mm]
----------	----------	----------

CLR 6520	(200 mm)	[2.0 mm]
----------	----------	----------

CLR 6527	(260 mm)	[1.5 mm]
----------	----------	----------

CLR 6528	(280 mm)	[2.0 mm]
----------	----------	----------

CLR 6128	(275 mm)	[1.5 mm]
----------	----------	----------

CLR 6640	(400 mm)	[4.0 mm]
----------	----------	----------

FACA PARA QUEIJO (DUAS PEGAS)
CHEESE KNIFE (TWO HANDLE)
COUTEAU POUR FROMAGE

CLR 6640

LINHA TRADICIONAL

FACA DE CASTANHA
CHESTNUT KNIFE
COUTEAU À MARRON



TRD 0203

FACA DE
DESCASCAR
PARING KNIFE
COUTEAU À
ÉPLUCHER



TRD 0107

FACA DE LEGUMES
VEGETABLE KNIFE
COUTEAU À LÉGUMES



TRD 0108

FACA DE LEGUMES
VEGETABLE KNIFE
COUTEAU À LÉGUMES



TRD 0109

FACA DE LEGUMES
VEGETABLE KNIFE
COUTEAU À LÉGUMES



TRD 0207

FACA DE LEGUMES
VEGETABLE KNIFE
COUTEAU À LÉGUMES



TRD 0208

FACA DE COZINHA
KITCHEN KNIFE
COUTEAU DE CUISINE



TRD 0210

FACA DE LEGUMES
VEGETABLE KNIFE
COUTEAU À LÉGUMES



TRD 0308





Cabos em Madeira (Bobinga) / Lâmina em aço inox (AISI 420)

() Comprimento da lâmina / Length of blade / Longueur de la lame
[] Espessura da lâmina / Thickness of blade / Epaisseur de la lame

FACA DE PRESUNTO
HAM SLICER
COUTEAU À JAMBON

FACA DE PÃO
BREAD KNIFE
COUTEAU À PAIN

FACA DE LEGUMES
VEGETABLE KNIFE
COUTEAU À LÉGUMES

FACA DE QUEIJO
CHEESE KNIFE
COUTEAU À FROMAGE

GARFO
FORK
FOURCHETTE

FACA DE BIFE
STEAK KNIFE
COUTEAU À STEAK



TRD 0310



TRD 0311



TRD 0514



TRD 0224



TRD 0410



TRD 0411

TRD 0203 (30 mm) [1.2 mm]

TRD 0107 (70 mm) [1.5 mm]

TRD 0108 (78 mm) [1.2 mm]

TRD 0109 (89 mm) [1.2 mm]

TRD 0111 (105 mm) [1.5 mm]

TRD 0112 (113 mm) [1.5 mm]

TRD 0113 (128 mm) [1.5 mm]

TRD 0115 (151 mm) [1.8 mm]

TRD 0207 (65 mm) [1.2 mm]

TRD 0208 (76 mm) [1.2 mm]

TRD 0209 (89 mm) [1.2 mm]

TRD 0210 (104 mm) [1.5 mm]

TRD 0215 (150 mm) [1.8 mm]

TRD 0308 (86 mm) [1.2 mm]

TRD 0310 (101 mm) [1.5 mm]

TRD 0312 (114 mm) [1.5 mm]

TRD 0313 (125 mm) [1.5 mm]

TRD 0315 (150 mm) [1.8 mm]

TRD 0318 (175 mm) [1.8 mm]

TRD 0311 (115 mm) [1.5 mm]

TRD 0514 (130 mm) [1.5 mm]

TRD 0516 (152 mm) [1.8 mm]

TRD 0520 (204 mm) [2.0 mm]

TRD 0224 (237 mm) [1.5 mm]

TRD 0410 (100 mm) [1.2 mm]

TRD 0411 (110 mm) [1.2 mm]

LINHA TRADICIONAL

FACA DE DESOSSAR
BONING KNIFE
COUTEAU À DÉOSSER

FACA DE COZINHA
KITCHEN KNIFE
COUTEAU DE CUISINE

FACA DE TALHO
BUTCHER'S KNIFE
COUTEAU DE BOUCHE



TRD 0612



TRD 0613



TRD 0616



TRD 0618



TRD 0620



TRD 0623



TRD 0626





Cabos em Madeira (Bobinga) / Lâmina em aço inox (AISI 420)

() Comprimento da lâmina / Length of blade / Longueur de la lame
[] Espessura da lâmina / Thickness of blade / Epaisseur de la lame

FACA DE COZINHA
KITCHEN KNIFE
COUTEAU DE CUISINE

FACA DE TALHO
BUTCHER'S KNIFE
COUTEAU DE BOUCHE



TRD 0713



TRD 0716



TRD 0718



TRD 0720

TRD 0612 (125 mm) [1.5 mm]

TRD 0613 (130 mm) [1.5 mm]

TRD 0616 (155 mm) [1.5 mm]

TRD 0618 (180 mm) [1.5 mm]

TRD 0620 (200 mm) [1.5 mm]

TRD 0623 (225 mm) [1.5 mm]

TRD 0626 (255 mm) [1.5 mm]

TRD 0713 (130 mm) [1.5 mm]

TRD 0716 (155 mm) [1.5 mm]

TRD 0718 (180 mm) [1.5 mm]

TRD 0720 (200 mm) [1.5 mm]

FACA CORTICEIRA



CRT 3209* CRT 3210* CRT 3211* CRT 3212*

FACA CORTICEIRA



CRT 3213 CRT 3215 CRT 3217

FACA CORTICEIRA



CRT 3110*



*Cores disponíveis consoante stock
Available colors depending on stock
Couleurs disponibles en fonction du stock



Cabos em Madeira natural / Lâmina em aço inox (AISI 420)

() Comprimento da lâmina / Length of blade / Longueur de la lame
[] Espessura da lâmina / Thickness of blade / Epaisseur de la lame

FACA CORTICEIRA PLASWOOD



CRT 3108* CRT 3111* CRT 3113*

FACA CORTICEIRA



CRT 3010* CRT 3012* CRT 3015*

FACA CORTICEIRA DE QUEJO



CRT 3011

CRT 3209 (85 mm)

CRT 3210 (100 mm)

CRT 3211 (105 mm)

CRT 3212 (120 mm)

CRT 3213 (130 mm)

CRT 3215 (150 mm)

CRT 3217 (170 mm)

CRT 3110 (100 mm)

CRT 3108 (80 mm)

CRT 3111 (110 mm)

CRT 3113 (130 mm)

CRT 3010 (105 mm)

CRT 3012 (120 mm)

CRT 3315 (145 mm)

CRT 3011 (104 mm)

LINHA CORTICEIRA / CORK

FACA CORTICEIRA



CRT 3259

CRT 3260

CRT 3261

CRT 3262

FACA CORTICEIRA



CRT 3363

CRT 3365

CRT 3367

FACA CORTICEIRA



CRT 3160

CRT 3158





Cabos em Cortiça / Lâmina em aço inox (AISI 420)

() Comprimento da lâmina / Length of blade / Longueur de la lame
[] Espessura da lâmina / Thickness of blade / Epaisseur de la lame

FACA CORTICEIRA PLASWOOD



CRT 3161

CRT 3163

FACA CORTICEIRA



CRT 3060

CRT 3062

CRT 3065

FACA CORTICEIRA
DE QUEIJO



CRT 3360

FACA DE PÃO



CRT 3360

CRT 3509 (85 mm)

CRT 3510 (100 mm)

CRT 3511 (105 mm)

CRT 3512 (120 mm)

CRT 3513 (130 mm)

CRT 32515 (150 mm)

CRT 32157 (170 mm)

CRT 3410 (100 mm)

CRT 3408 (80 mm)

CRT 3411 (110 mm)

CRT 3413 (130 mm)

CRT 3310 (105 mm)

CRT 3312 (120 mm)

CRT 3315 (145 mm)

CRT 3311 (104 mm)

CRT 3313 (130 mm)

CANIVETES

() Comprimento da navalha fechada /
Length of closet pocket knife /
Longueur du couteau de poche fermé

LAGUIOLE INOX/STAINLESS STEEL/ACIER INOXIDABLE



MADEIRA EXÓTICA
EXOTIC WOOD / BOIS EXOTIQUE

OSSO
BONE / OS

HASTE DE VEADO
STAG / CERF

CAMARGUAIS INOX/STAINLESS STEEL/ACIER INOXIDABLE



CORNO
HORN / COR

MADEIRA
WOOD / BOIS

CABO EM LATÃO INOX/STAINLESS STEEL/ACIER INOXIDABLE



MADEIRA
WOOD / BOIS

MADEIRA
WOOD / BOIS

PESCADOR INOX/STAINLESS STEEL/ACIER INOXIDABLE



ACETATO
ACETATE / ACETATE

MUSTIUSOS INOX/STAINLESS STEEL/ACIER INOXIDABLE



CNV 8200 (93 mm)

MADEIRA
WOOD / BOIS



CNV 8205 (90 mm)
CNV 8206 (100 mm)

ACETATO
ACETATE / ACETATE



CNV 8210 (90 mm)

CORNO
HORN / COR



CABRITEIRA INOX/STAINLESS STEEL/ACIER INOXIDABLE



CNV 8230 (102 mm)

ACETATO PRETO
BLACK ACETATE / ACETATE NOIR



CNV 8231 (113 mm)

CANIVETE DE ANEL INOX/STAINLESS STEEL/ACIER INOXIDABLE



CNV 8517 (92 mm)

MADEIRA
WOOD / BOIS

CALDAS INOX/STAINLESS STEEL/ACIER INOXIDABLE



CNV 8310 (137 mm)
CNV 8311 (167 mm)
CNV 8312 (270 mm)

ACETATO
ACETATE / ACETATE



CNV 8301 (167 mm)
CNV 8302 (137 mm)

HASTE DE VEADO
STAG / CERF



CNV 8307 (270 mm)
CNV 8308 (137 mm)
CNV 8309 (167 mm)

MADEIRA DE OLIVEIRA
OLIVE WOOD / BOIS DE OLIVIE

() Comprimento da navalha fechada /
Length of closet pocket knife /
Longueur du couteau de poche fermé

INOX/STAINLESS STEEL/ACIER INOXIDABLE

CNV 8401* CNV 8402* CNV 8403* CNV 8404* CNV 8405* CNV 8406*

CNV 8410 (91 mm)	CNV 8441* (81 mm)	CNV 8442* (91 mm)	CNV 8443* (102 mm)	CNV 8444* (125 mm)
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CNV 8460 (102 mm) CNV 8465 (113 mm)

CNV 8220 (83 mm)	CNV 8221 (81 mm)	CNV 8222 (91 mm)
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CNV 8650 (81 mm) CNV 8651 (83 mm) CNV 8652 (91 mm)

CNV 8640* CNV 8641*
(81 mm) (102 mm)

TRADICIONAL B

INOX / STAINLESS STEEL /
ACIER INOXIDABLE

ACETATO / ACETATE / ACETATE



CNV 8450
(85 mm)



CNV 8451
(96 mm)

ACETATO PRETO / BLACK ACETATE / ACETATE NOIR



CNV 8431
(81 mm)



CNV 8432
(91 mm)



CNV 8433
(7102 mm)



CNV 8434
(125 mm)

TRADICIONAL B

CARBONO / CARBON / CARBONE

ACETATO PRETO / BLACK ACETATE / ACETATE NOIR



CNV 8421
(87 mm)



CNV 8422
(96 mm)



CNV 8423
(107 mm)



CNV 8424
(118 mm)



CNV 8425
(135 mm)

ENXERTIA

INOX
STAINLESS STEEL
ACIER NOXIDABLE



CNV 8600
(60 mm)

CARBONO
CARBON
CARBONE



CNV 8610
(102 mm)

MADEIRA / WOOD / BOIS



CNV 8611
(102 mm)

INOX
STAINLESS STEEL
ACIER NOXIDABLE



CNV 8620
(107 mm)

MADEIRA / WOOD / BOIS



CNV 8621
(107 mm)

ACETATO PRETO / BLACK ACETATE / ACETATE NOIR



CNV 8622
(107 mm)

INOX
STAINLESS STEEL
ACIER NOXIDABLE



CNV 8630
(112 mm)

CARBONO
CARBON
CARBONE



CNV 8631
(112 mm)

CANIVETES

() Comprimento da navalha fechada /
Length of closet pocket knife /
Longueur du couteau de poche fermé

CUCHILLA INOX/STAINLESS STEEL/ACIER INOXIDABLE

HASTE DE VEADO / STAG / CERF



CNV 8701
(73 mm)

MADEIRA / WOOD / BOIS



CNV 8702
(83 mm)

OSSE / BONE / OS



CNV 8707
(73 mm)

CNV 8708
(83 mm)

MADEIRA / WOOD / BOIS



CNV 8770
(129 mm)

ACETATO / ACETATE / ACETATE



CNV 8771
(129 mm)

HASTE DE VEADO / STAG / CERF



CNV 8772
(129 mm)

MADRE PÉROLA



CNV 8720
(69 mm)

ACETATO / ACETATE / ACETATE



CNV 8730*
(69 mm)



CNV 8732*
(84 mm)

CUCHILLA DE CARBONO / CARBON / CARBONE

ACETATO PRETO / BLACK ACETATE / ACETATE NOIR



CNV 8745
(84 mm)

CNV 8747
(96 mm)

CNV 8749
(107 mm)

CUCHILLA DE INOX / STAINLESS STEEL / ACIER INOXIDABLE

ACETATO / ACETATE / ACETATE



CNV 8755*
(84 mm)

CNV 8757*
(96 mm)

CNV 8759*
(107 mm)

MADEIRA/ WOOD/ BOIS



CNV 8501
(83 mm)

CNV 8503
(96 mm)

CNV 8505
(114 mm)

ACETATO/ ACETATE/ ACETATE



CNV 8511
(83 mm)

CNV 8513
(96 mm)

CNV 8515
(114 mm)

SACA-ROLHAS



S-R 4981



S-R 4984



S-R 4982



S-R 4985



S-R 4983



S-R 4986



S-R 4980



S-R 4987

FACAS DE MATO

FACA DE MATO (COM SERRILHA) COLEÇÃO COLONIAL

OUTDOOR KNIFE WITH LEATHER SHEATH
COUTEAU DE FÔRET



FDM 8812
(116 mm)

FDM 8813
(134 mm)

FDM 8815
(153 mm)

FACA DE MATO (COM SERRILHA) COLEÇÃO VITÓRIA

OUTDOOR KNIFE WITH LEATHER SHEATH
COUTEAU DE FÔRET



FDM 8912
(153 mm)

FDM 8913
(153 mm)

FDM 8915
(153 mm)

BAINHA

SHEATH
GAINE



BHN 88001



BHN 8802



BHN 8803

PUNHAL
DAGGER
POIGNARD



FR1
(290 mm)



FR2
(290 mm)



FR3
(290 mm)



BHN1



BHN3

UTENSÍLIOS



UTN 14950

ABRE OSTRAS
OYSTER OPENER



UTN 4960

ESCAMADOR DE PEIXE
FISH SCALER
COUTEAU POUR ÉCAILLER



UTN 4961

ESCAMADOR DE PEIXE
FISH SCALER
COUTEAU POUR ÉCAILLER



UTN 4940

PEDRA DE AFIAR
GRINDSTONE
PIERRE POUR AFFILER



UTN 4970

GARFO REDONDO PARA
DECORAR CHOCOLATE



UTN 4971

GARFO 4 BICOS PARA
DECORAR CHOCOLATE



UTN 4972

GARFO 3 BICOS PARA
DECORAR CHOCOLATE

FUZIL PROF. DIAMANTE REDONDO
PRO. BUTCHER STEEL-ROUND DIAMOND
FUSIL



UTN 4931

FUZIL
SHARPENING STEEL
FUSIL



UTN 4920

GANCHO S
BUTCHER HOOK
CROC DE BOUCHER



UTN 4900

GANCHO CORTADO
BUTCHER HOOK
CROC DE BOUCHER



UTN 4914

GANCHO BARRA ABERTO
BUTCHER HOOK
CROC DE BOUCHER



UTN 4912

GANCHO BARRA ABERTO
BUTCHER HOOK
CROC DE BOUCHER



UTN 4908

UTN 4931 (310 mm)

UTN 4936 (360 mm)

UTN 4920 (200 mm)

UTN 4926 (260 mm)

Forte UTN 4900 [10 mm]

Duplo UTN 4901 [10 mm]

Grande UTN 4902 (250 mm) [7 mm]

Médio UTN 4903 (200 mm) [8 mm]

Médio UTN 4904 (200 mm) [7 mm]

Médio UTN 4905 (200 mm) [5 mm]

Cortado UTN 4914 [10 mm]

Pequeno UTN 4915 (150 mm) [10 mm]

Curto UTN 4916 (150 mm) [5 mm]

Pequeno UTN 4917 (120 mm) [5 mm]

UTN 4912 [10 mm]

UTN 4913 [8 mm]

UTN 4908 [12 mm]

UTN 4909 [10 mm]

TÁBUAS DE PRESUNTO



TDP 0740
180 mm X 400 mm



TDP 0750
180 mm X 520 mm



BLOCOS



Cerâmica / Ceramic / Céramiques
9 Facas / Knife / Couteau

BLC1



Madeira e vidro / Wood and glass /
Bois et verre
6 Facas / Knife / Couteau

BLC2



Madeira / Wood / bois
5 Facas / Knife / Couteau

BLC3



Madeira / Wood / Bois
6 Facas + 1 fuzil / Knife + sharpen-
ing steel / Couteau + fusil

BLC4



Madeira / Wood / Bois
6 Facas / Knife / Couteau

BLC5



Madeira / Wood / Bois
8 Facas + 1 tesoura / Knife + scissor /
Couteau + ciseau

BLC6



Preto / Black / Noir
6 Facas / Knife / Couteau

BLC7



Cinzentos / Gray / Gris
5 Facas / Knife / Couteau

BLC8

MALAS PROFISSIONAIS



MPR1

9 peças
9 items
9 pièce



MPR2

10 peças
10 items
10 pièce



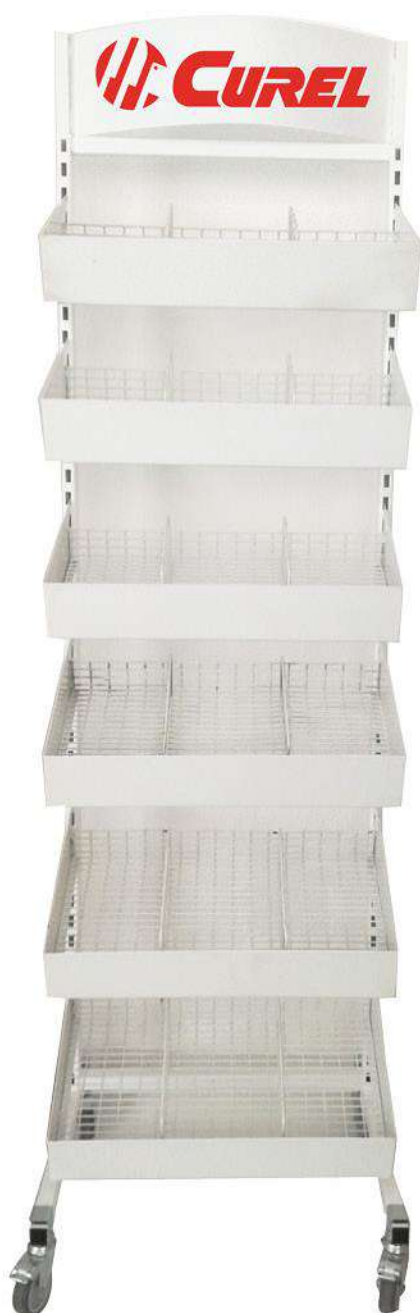
MPR3

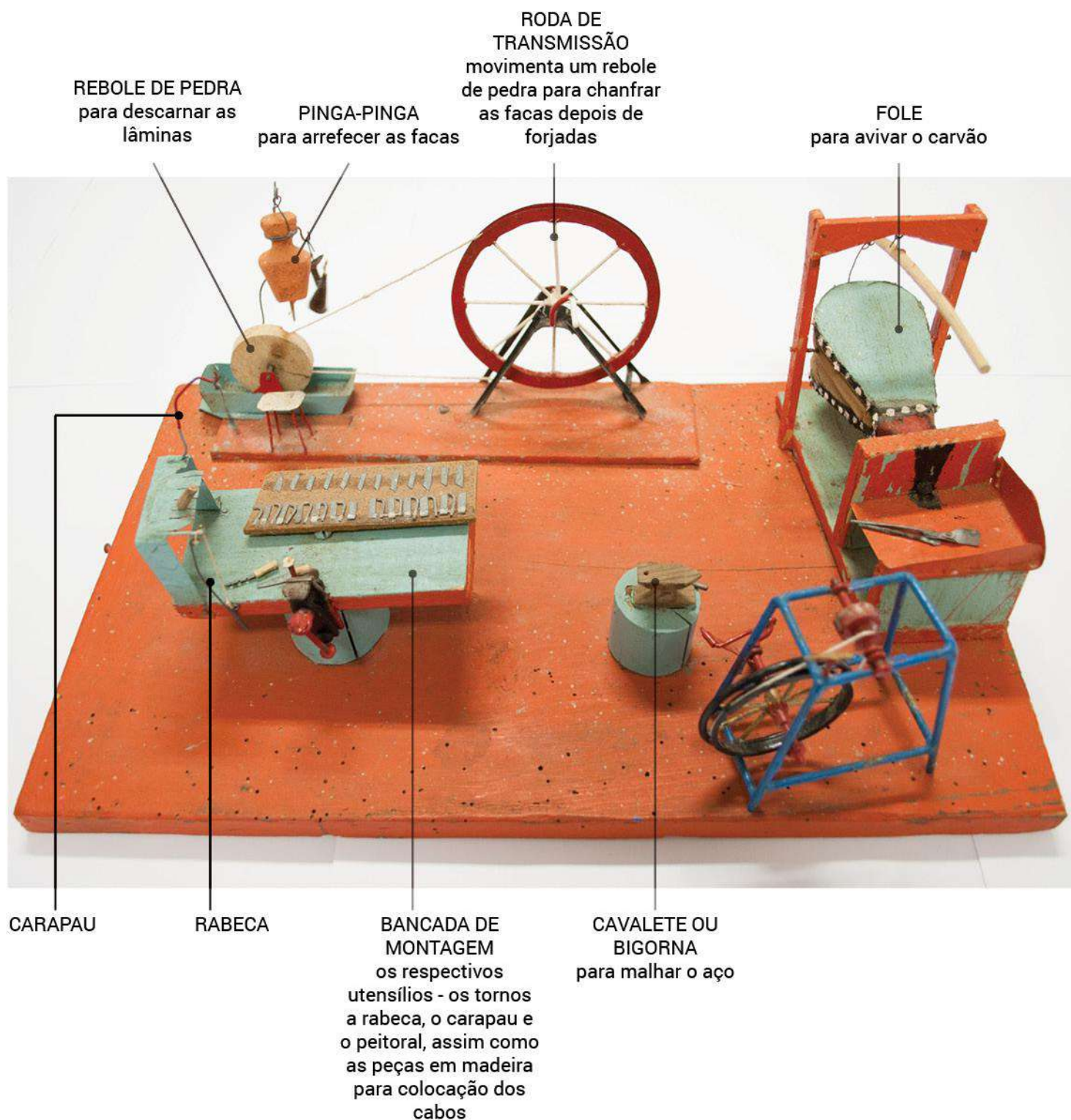
9 peças
9 items
9 pièce

EXPOSITORES



caixa de 35
box of 35
boîte de 35







Esteja atento ao nosso calendário de feiras e visite-nos.
Saiba mais e siga-nos no  



A fábrica das cutelarias

ZONA INDUSTRIAL, N°26
2500-773 SANTA CATARINA CLD - PORTUGAL

TEL: 00351 262 928 501 | FAX: 00351 262 928 503

www.curel.pt
cutlery@curel.pt | compras@cutlery.pt