



CUTLERY PRODUCTS



ENTSCHEIDUNG FÜR QUALITÄT

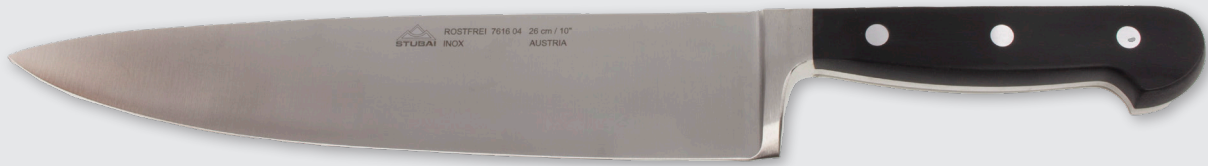


Tools from professionals for professionals.

ENTSCHEIDUNG FÜR QUALITÄT

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BLADE:

Stainless chromium-molybdenum stainless steel, forged from one piece, especially strong cutting edge due to special hardening, crowned grinding and hand trigger, finely polished

HANDLE:

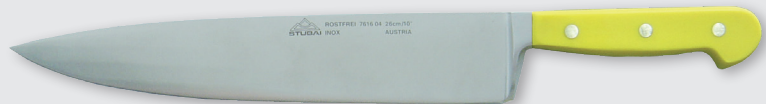
Dishwasher-proof, easy-to-clean handle in a ergonomic shape, seamlessly welded, specially riveted, complies with food and hygiene regulations

INNOVATION IN THE FIELD OF CUTLERY

Due to the strict international and EU requirements for safety and hygiene, STUBAI has developed coloured knife handles. The different handle colours indicate the respective field of application.

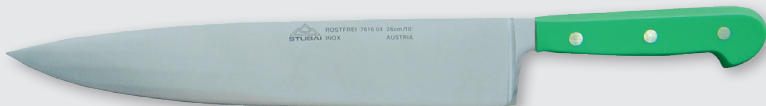
POULTRY = YELLOW

- „01“ suffix after the item number



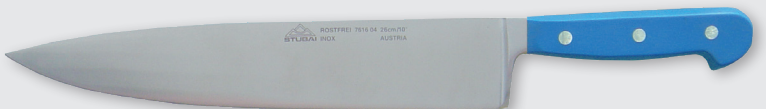
VEGETABLES = GREEN

- „02“ suffix after the item number



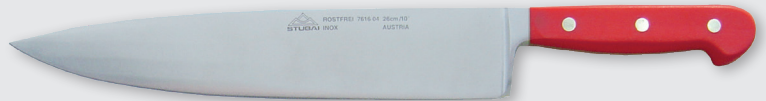
FISH = BLUE

- „03“ suffix after the item number



MEAT = RED


- „04“ suffix after the item number



Gastronomy

No. 7619 Larding knife, forged



Art. No.	Weight	Length	Co- lour	Colour meaning	Length in inch		EAN No. 9002793
7619 02	70 g	100 mm	black		4 "	1 Piece	701585
7619 0202	70 g	100 mm	green	Vegetables	4 "	1 Piece	832494
7619 0203	70 g	100 mm	blue	Fish	4 "	1 Piece	832500
7619 03	66 g	125 mm	black		4.5 "	1 Piece	701592

With polyoxymethylene handle.

No. 7612 Tomato knife, forged



Art. No.	Weight	Length	Length in inch		EAN No. 9002793
7612 14	70 g	140 mm	5 "	1 Piece	925691

With polyoxymethylene handle.

No. 7817 Decorating knife



Art. No.	Weight	Length	Length in inch		EAN No. 9002793
7817 01	60 g	100 mm	4 "	1 Piece	703459

With polyoxymethylene handle.

No. 7818 Bird's beak peeling knife, forged



Art. No.	Weight	Length	Length in inch		EAN No. 9002793
7818 03	78 g	75 mm	3 "	1 Piece	925684

With polyoxymethylene handle.

No. 7818 Bird's beak peeling knife




Art. No.	Weight	Length	Length in inch		EAN No. 9002793
7818 01	50 g	60 mm	2 "	1 Piece	703466

With polyoxymethylene handle.

ONLY WHILE STOCKS LAST!

No. 7591 Boning knife, forged




Art. No.	Weight	Length	Co- lour	Colour meaning	Length in inch		EAN No. 9002793
7591 23	140 g	130 mm	black		5 "	1 Piece	704265
7591 2301	140 g	130 mm	yellow	Poultry	5 "	1 Piece	832562
7591 2302	140 g	130 mm	green	Vegetables	5 "	1 Piece	832579

With polyoxymethylene handle.

No. 7616 Chef's knife forged



Art. No.	Weight	Length	Co- lour	Colour meaning	Length in inch		EAN No. 9002793
7616 02	195 g	160 mm	black		6 "	1 Piece	701493
7616 03	275 g	200 mm	black		8 "	1 Piece	701509
7616 04	330 g	260 mm	black		10 "	1 Piece	701516
7616 0402	330 g	260 mm	green	Vegetables	10 "	1 Piece	832456
7616 0404	330 g	260 mm	red	Meat	10 "	1 Piece	832470
7616 05	460 g	300 mm	black		12 "	1 Piece	928197
7616 23	310 g	230 mm	black		9 "	1 Piece	701523

With polyoxymethylene handle.

No. 7516 Professional chef's knife, stamped




Art. No.	Weight	Length	Length in inch		EAN No. 9002793
7516 26	225 g	260 mm	10 "	1 Piece	886855

With polypropylene handle.

No. 7617 Sandwich knife, forged




Art. No.	Weight	Length	Colour	Length in inch		EAN No. 9002793
7617 02	115 g	160 mm	black	6 "	1 Piece	701530
7617 03	170 g	180 mm	black	7 "	1 Piece	701547
7617 04	170 g	210 mm	black	8 "	1 Piece	701554
7617 06	220 g	260 mm	black	10 "	1 Piece	701561
7617 07	270 g	300 mm	black	12 "	1 Piece	928210

With polyoxymethylene handle.

No. 7618 Filing knife flexible, forged




Art. No.	Weight	Length	Colour	Length in inch		EAN No. 9002793
7618 03	150 g	180 mm	black	7 "	1 Piece	701578

With polyoxymethylene handle.

No. 7624 Santoku knife, forged




Art. No.	Weight	Length	Length in inch		EAN No. 9002793
7624 18	200 g	180 mm	7 "	1 Piece	886848

With polyoxymethylene handle.

No. 7621 Serrated bread knife, forged




Art. No.	Weight	Length	Colour	Length in inch		EAN No. 9002793
7621 21	190 g	200 mm	black	8 "	1 Piece	925707

With polyoxymethylene handle.

No. 7637 Confectioner's knife




Art. No.	Weight	Length	Length in inch		EAN No. 9002793
7637 26	170 g	260 mm	10 "	1 Piece	851882

With polyoxymethylene handle.

No. 7640 Spatula, forged




ONLY WHILE STOCKS LAST!					
Art. No.	Weight	Length	Length in inch		EAN No. 9002793
7640 01	165 g	230 mm	9 "	1 Piece	846781
7640 02	170 g	260 mm	10 "	1 Piece	701653

With polyoxymethylene handle.

No. 7641 Spatula



Art. No.	Weight	Length	Version	Length in inch		EAN No. 9002793
7641 01	110 g	200 mm	PP handle	8 "	1 Piece	846941

With polypropylene handle.

No. 7641 Spatula, bent, elastic



Art. No.	Weight	Length	Length in inch		EAN No.
7641 12	165 g	250 mm	10 "	1 Piece	925714

With polyoxymethylene handle.

No. 7641 Spatula, bent, elastic, broad



Art. No.	Weight	Length	Length in inch		EAN No.
7641 22	160 g	125 mm	4.5 "	1 Piece	925721

With polyoxymethylene handle.

No. 7641 Spatula, bent, with 4 slots




Art. No.	Weight	Length	Width	Length in inch		EAN No.
7641 32	90 g	125 mm	50 mm	4.5 "	1 Piece	846828

With polyoxymethylene handle.

No. 7750 Spatula, galvanized




Art. No.	Weight	Length	Colour	Length in inch		EAN No.
7750 02	150 g	300 mm	gold	12 "	1 Piece	703282

Gold-plated.

No. 7760 Spatula, galvanized



Art. No.	Weight	Length	Colour	Length in inch		EAN No.
7760 02	145 g	300 mm	silver	12 "	1 Piece	703312

Stainless.

No. 7622 Steak knife



Art. No.	Weight	Length	Length in inch		EAN No.
7622 12	70 g	120 mm	4.5 "	1 Piece	846774

With polyoxymethylene handle.

No. 7623 Steak knife, polished



Art. No.	Weight	Length	Length in inch		EAN No.
7623 12	70 g	120 mm	4.5 "	1 Piece	846767

Polished, with polyoxymethylene handle.

No. 7599 Turkey and salmon slicer




Art. No.	Weight	Length	Length in inch		EAN No.
7599 02	160 g	280 mm	11 "	1 Piece	701349

With polyoxymethylene handle.

No. 7510 Kitchen fork, forged




Art. No.	Weight	Length	Co- lour	Colour meaning	Length in inch		EAN No. 9002793
7510 01	140 g	120 mm	black		4.5 "	1 Piece	700199
7510 02	145 g	140 mm	black		5 "	1 Piece	700205
7510 0201	110 g	140 mm	yellow	Poultry	5 "	1 Piece	860015
7510 0202	110 g	140 mm	green	Vegetables	5 "	1 Piece	860022
7510 0203	130 g	140 mm	blue	Fish	5 "	1 Piece	860039
7510 0204	130 g	140 mm	red	Meat	5 "	1 Piece	860046
7510 03	150 g	160 mm	black		6 "	1 Piece	700212
7510 04	155 g	180 mm	black		7 "	1 Piece	700229
7510 05	160 g	210 mm	black		8 "	1 Piece	700236

With polyoxymethylene handle.

No. 7981 Sharpening steel



Art. No.	Weight	Length	Width	Length in inch		EAN No. 9002793
7981 02	148 g	180 mm	10 mm	7 "	1 Piece	703916
7981 03	170 g	210 mm	10 mm	8 "	1 Piece	703923

Perfect for sharpening chef's and kitchen knives.

No. 7981 Sharpening steel, round




Art. No.	Weight	Length	Width	Length in inch		EAN No. 9002793
7981 04	280 g	260 mm	10 mm	10 "	1 Piece	886862

Perfect for sharpening chef's and kitchen knives, round design.

No. 7983 Butcher's steel



Art. No.	Weight	Length	Width	Length in inch		EAN No. 9002793
7983 01	320 g	240 mm	20 mm	9.5 "	1 Piece	703947
7983 02	350 g	270 mm	20 mm	10.5 "	1 Piece	703954
7983 03	390 g	300 mm	20 mm	12 "	1 Piece	703961

For sharpening knives after using the blade.

No. 7984 Butcher's steel, flat oval



Art. No.	Weight	Length	Width	Length in inch		EAN No. 9002793
7984 11	510 g	260 mm	35 mm	10 "	1 Piece	703992

For sharpening knives after use of the blade, oval design.

No. 7996 Sharpening steel with diamond coating



Art. No.	Weight	Length	Width	Length in inch		EAN No. 9002793
7996 26	260 g	260 mm	20 mm	10 "	1 Piece	850306

For sharpening knives after using the blade, with special diamond coating.

No. 7998 All-purpose sharpener



Art. No.	Weight	Length	Length in inch		EAN No. 9002793
7998 14	65 g	145 mm	6 "	1 Piece	869933

Aluminium handle. Special cutting edge with diamond coating. Grinds and sharpens all damaged (dull) blades.

No. 7995 Knife block empty, small



Art. No.	Weight		EAN No.
7995 04	1480 g	1 Piece	9002793 836256

Wooden knife block with space for 5 knives & 1 sharpening steel.

No. 7995 Knife block complete, small



Art. No.	Weight	Number of parts		EAN No.
7995 06	1830 g	6 Pieces	1 Piece	9002793 850221



Art. No. 7981 03 Art. No. 7427 20 Art. No. 7424 20 Art. No. 7420 09 Art. No. 7426 14 Art. No. 7432 09



Art. No. 7995 04

Wooden knife block with all the necessary tools for the kitchen.

Art. No. 7981 03 Sharpening steel 210 mm
 Art. No. 7427 20 Kitchen knife 200 mm
 Art. No. 7424 20 Serrated bread knife 200 mm
 Art. No. 7420 09 Paring knife, medium pointed 90 mm

SET CONSISTS OF:

Art. No. 7426 14 Kitchen knife, straight back 140 mm
 Art. No. 7432 09 Sausage fork, straight 95 mm
 Art. No. 7995 04 Knife block empty, small

No. 7995 Knife block empty, large




Art. No.	Weight		EAN No.
7995 05	1380 g	1 Piece	9002793 836263

Wooden knife block with space for 7 knives & 1 sharpening steel.

No. 7995 Knife block complete, large



Art. No.	Weight	Number of parts		EAN No.
7995 08	2520 g	8 Pieces	1 Piece	850214



Art. No. 7981 03	Art. No. 7510 03	Art. No. 7616 23	Art. No. 7617 04	Art. No. 7617 02	Art. No. 7619 02
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Art. No. 7621 21	Art. No. 7612 14	Art. No. 7995 05
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Wooden knife block with a comprehensive set of tools for the kitchen.


SET CONSISTS OF:

Art. No. 7981 03	Sharpening steel 210 mm
Art. No. 7510 03	Kitchen fork, forged 160 mm
Art. No. 7616 23	Chef's knife forged 230 mm
Art. No. 7617 04	Sandwich knife, forged 210 mm
Art. No. 7617 02	Sandwich knife, forged 160 mm

Art. No. 7619 02	Larding knife, forged 100 mm
Art. No. 7621 21	Serrated bread knife, forged 200 mm
Art. No. 7612 14	Tomato knife, forged 140 mm
Art. No. 7995 05	Knife block empty, large

No. 7526 Snack knife



Art. No.	Weight	Length		EAN No.
7526 10	50 g	100 mm	1 Piece	850290

With wooden handle and engraving on the blade.

No. 7996 Snack board



Art. No.	Weight	Length	Width		EAN No.
7996 24	260 g	245 mm	135 mm	1 Piece	865911

Snack board made of wood with slot for safe storage of the snack knife.

No. 7642 Roll-up bag for knives, 6pcs., empty




Art. No.	Weight	Length	Width		EAN No.
7642 01	200 g	440 mm	430 mm	1 Piece	701677

Leather roll-up bag for various cutlery.

No. 7642 Roll-up bag for knives, 8pcs., empty




Art. No.	Weight	Length	Width		EAN No.
7642 08	520 g	480 mm	440 mm	1 Piece	866352

Fabric roll-up bag for various cutlery with extra compartment for pastry cards and universal net.

No. 7643 Roll-up bag for knives, 6pcs., complete



Art. No.	Weight	Number of parts		EAN No.
7643 26	931 g	6 Pieces	1 Piece	850245



Art. No. 7510 02 Art. No. 7591 14 Art. No. 7616 04 Art. No. 7818 01 Art. No. 7619 02 Art. No. 7641 02

Leather roll-up bag equipped with all the necessary tools for the kitchen.

Art. No. 7510 02 Kitchen fork, forged 140 mm
Art. No. 7591 14 Boning knife 140 mm
Art. No. 7616 04 Chef's knife forged 260 mm

SET CONSISTS OF:

Art. No. 7818 01 Bird's beak peeling knife 60 mm
Art. No. 7619 02 Larding knife, forged 100 mm
Art. No. 7641 02 Spatula 260 mm

No. 7642 Roll-up bag for kitchen utensils, 7pcs., empty




Art. No.	Weight	Length	Width		EAN No.
7642 07	70 g	280 mm	200 mm	1 Piece	918860

Leather roll-up bag for various cutlery.

No. 7643 Roll-up bag for kitchen utensils, 7pcs., complete



Art. No.	Weight	Number of parts		EAN No.
7643 07	300 g	7 Pieces	1 Piece	850269



Art. No. 7814 01 Art. No. 7802 01 Art. No. 7816 01 Art. No. 7818 01 Art. No. 7812 01 Art. No. 7800 01



Art. No. 7810 01

Leather roll-up bag equipped with all the necessary kitchen utensils.


Art. No. 7814 01 Butter curler
Art. No. 7802 01 Melon spoon, stainless, double-sided
Art. No. 7816 01 Lemon scraper
Art. No. 7818 01 Bird's beak peeling knife 60 mm

SET CONSISTS OF:

Art. No. 7812 01 Orange peeler
Art. No. 7800 01 Potato peeler, double edged
Art. No. 7810 01 Apple corer

No. 7800 Potato peeler, double edged




Art. No.	Weight		EAN No.
7800 01	20 g	12 Piece	703367

Double-edged blade for economical peeling of vegetables and fruit.

No. 7800 Display carton with potato peeler, 50 pcs.




Art. No.	Weight	Number of parts		EAN No. 9002793
7800 50	1021 g	50 Pieces	1 Piece	927206

Consisting of 50 pieces 7800 01 potato peeler, double edge.

No. 7800 Potato peeler



Art. No.	Weight		EAN No. 9002793
7800 10	40 g	1 Piece	927428

For economical peeling of vegetables and fruit.

No. 7515 Fish pincers, high quality steel




Art. No.	Weight	Length	Length in inch		EAN No. 9002793
7515 01	20 g	85 mm	3.5 "	1 Piece	877617

Fish pincers, made of stainless high quality steel.

No. 7801 Potato peeling fork




Art. No.	Weight	Length	Length in inch		EAN No. 9002793
7801 01	30 g	50 mm	2 "	1 Piece	925738

You can easily peel your boiled potatoes with this potato peeling fork. This fork is also suitable for corn on the cob or grilled vegetables.

No. 7802 Melon spoon, stainless, one-sided



Art. No.	Weight	Diameter		EAN No. 9002793
7802 10	30 g	10 mm	1 Piece	918846

Small spoon for scooping and scraping fruits and vegetables, one-sided.

No. 7802 Melon spoon, stainless, double-sided




Art. No.	Weight	Diameter		EAN No. 9002793
7802 01	50 g	22.25 mm	1 Piece	703398

Small spoon for scooping and scraping fruit and vegetables, double-sided.

No. 7810 Apple corer




Art. No.	Weight	Diameter		EAN No. 9002793
7810 01	30 g	17 mm	10 Piece	703404

Easy removal of the core of apple, pear, etc.

No. 7814 Butter curler



Art. No.	Weight		EAN No. 9002793
7814 01	40 g	1 Piece	703435

Serrated blade of the butter roller facilitates the shaping of butter rolls.

No. 7812 Orange peeler



Art. No.	Weight		EAN No.
7812 01	40 g	1 Piece	9002793 703428

For peeling clementines, oranges and other citrus fruits.

No. 7812 Decorating knife



Art. No.	Weight		EAN No.
7812 02	30 g	1 Piece	9002793 925745

For decorating citrus fruits for buffets and for removing minor damage.

No. 7813 Grapefruit knife



Art. No.	Weight		EAN No.
7813 01	40 g	1 Piece	9002793 925752

Curved design makes it easy to cut and remove grapefruit segments.

No. 7813 Fruit decorator



Art. No.	Weight		EAN No.
7813 02	40 g	1 Piece	9002793 925769

For stylish decorating, the polished front cuts a V-shape into the decorative piece.

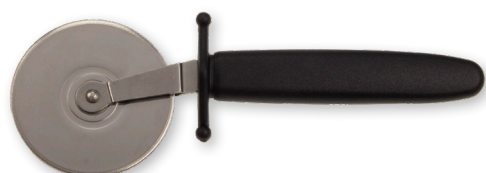
No. 7816 Lemon scraper



Art. No.	Weight		EAN No.
7816 01	30 g	1 Piece	9002793 703442

For cutting zests from citrus fruits such as lemons, limes, oranges, also suitable for chocolate.

No. 7804 Pizza cutter



Art. No.	Weight	Diameter		EAN No.
7804 01	70 g	60 mm	1 Piece	9002793 918877

Double-edged blade, integrated finger protection.

No. 7805 Pizza spatula



Art. No.	Weight	Length		EAN No.
7805 06	61 g	60 mm	12 Piece	9002793 853819
7805 08	90 g	80 mm	12 Piece	9002793 853826
7805 10	82 g	100 mm	12 Piece	9002793 853833
7805 12	92 g	120 mm	12 Piece	9002793 853840

For removing pizza from the base.

No. 7805 Food spatula stainless



Art. No.	Weight	Length		EAN No.
7805 14	67 g	40 mm	12 Piece	9002793 879529
7805 18	85 g	80 mm	12 Piece	9002793 879543
7805 20	92 g	100 mm	12 Piece	9002793 879550
7805 22	100 g	120 mm	12 Piece	9002793 879567

For turning meat or other fried food.

No. 7805 Cleaning spatula with red handle



Art. No.	Weight	Length		EAN No.
7805 24	53 g	40 mm	12 Piece	879574
7805 26	40 g	60 mm	12 Piece	879581
7805 28	73 g	80 mm	12 Piece	879598
7805 30	96 g	100 mm	12 Piece	879604
7805 32	40 g	120 mm	12 Piece	879611

For easy cleaning of all kinds of grill plates.

No. 7930 Dough cutter



ONLY WHILE STOCKS LAST!

Art. No.	Weight		EAN No.
7930 01	40 g	10 Piece	703688

For clean cutting of rolled out dough.

No. 7973 Corkscrew



Art. No.	Weight		EAN No.
7973 03	70 g	1 Piece	858111

Compatible with all sizes of bottles and all types of cork.

No. 7820 Skewer



ONLY WHILE STOCKS LAST!

Art. No.	Weight	Length	Length in inch		EAN No.
7820 03	20 g	250 mm	10 "	12 Piece	703497

Ideal for meat, fish, vegetables and marshmallows, for use on the grill or in the oven.

No. 7660 Noodle knife



Art. No.	Weight		EAN No.
7660 01	100 g	1 Piece	701813

For cutting various types of pasta.

No. 7670 Noodle hatchet



Art. No.	Weight		EAN No.
7670 01	100 g	5 Piece	701820

For chopping various types of pasta.

No. 7700 Mincing knife with PVC handle



ONLY WHILE STOCKS LAST!

Art. No.	Weight	Length		EAN No.
7700 21	340 g	210 mm	1 Piece	858098

For quickly chopping and mincing fresh herbs, onions, garlic, chocolate, nuts, etc.




ENTSCHEIDUNG FÜR QUALITÄT

Butcher

No. 7585 Butcher's knife




Art. No.	Weight	Length	Length in inch		EAN No. 9002793
7585 01	115 g	120 mm	4.5 "	1 Piece	700656
7585 02	125 g	140 mm	5 "	1 Piece	700663
7585 03	140 g	160 mm	6 "	1 Piece	700670
7585 04	150 g	180 mm	7 "	1 Piece	700687
7585 05	160 g	210 mm	8 "	1 Piece	700694

With polypropylene handle.

No. 7586 Boning knife




Art. No.	Weight	Length	Length in inch		EAN No. 9002793
7586 01	90 g	120 mm	4.5 "	1 Piece	700724
7586 02	125 g	140 mm	5 "	1 Piece	700731
7586 03	130 g	160 mm	6 "	1 Piece	700748

With polypropylene handle.

No. 7586 Boning knife, curved




Art. No.	Weight	Length	Length in inch		EAN No. 9002793
7586 14	118 g	140 mm	5 "	1 Piece	704241
7586 16	120 g	160 mm	6 "	1 Piece	704258

With polypropylene handle.

No. 7586 Boning knife, straight




Art. No.	Weight	Length	Length in inch		EAN No. 9002793
7586 23	130 g	160 mm	6 "	1 Piece	910024

With polypropylene handle.

No. 7588 Skinning knife




Art. No.	Weight	Length	Length in inch		EAN No. 9002793
7588 01	130 g	130 mm	5 "	1 Piece	700847

With polypropylene handle.

No. 7587 Block and butcher's knife




Art. No.	Weight	Length	Length in inch		EAN No. 9002793
7587 01	190 g	210 mm	8 "	1 Piece	700786
7587 02	210 g	240 mm	9.5 "	1 Piece	700793
7587 03	230 g	270 mm	10.5 "	1 Piece	700809

With polypropylene handle.

No. 7580 Butcher's knife




Art. No.	Weight	Length	Length in inch		EAN No. 9002793
7580 01	135 g	120 mm	4.5 "	1 Piece	700601
7580 02	150 g	140 mm	5 "	1 Piece	700618
7580 03	165 g	160 mm	6 "	1 Piece	700625
7580 04	130 g	180 mm	7 "	1 Piece	700632
7580 05	195 g	210 mm	8 "	1 Piece	700649

With polyoxymethylene handle.

No. 7591 Boning knife




Art. No.	Weight	Length	Length in inch		EAN No. 9002793
7591 14	147 g	140 mm	4 "	1 Piece	927350

With polyoxymethylene handle.

No. 7580 Block and butcher's knife




Art. No.	Weight	Length	Length in inch		EAN No. 9002793
7580 24	260 g	240 mm	9.5 "	1 Piece	925660
7580 27	260 g	270 mm	10.5 "	1 Piece	925677

With polyoxymethylene handle.

No. 7570 Butcher's knife




Art. No.	Weight	Length		EAN No. 9002793
7570 02	90 g	120 mm	1 Piece	700540
7570 03	90 g	140 mm	1 Piece	700557
7570 04	110 g	160 mm	1 Piece	700564
7570 05	130 g	180 mm	1 Piece	700571
7570 06	140 g	210 mm	1 Piece	700588
7570 07	180 g	240 mm	1 Piece	700595

With polyoxymethylene handle.

No. 7590 Butcher's knife




Art. No.	Weight	Length	Length in inch		EAN No. 9002793
7590 02	112 g	140 mm	5 "	1 Piece	700892
7590 03	130 g	160 mm	6 "	1 Piece	700908
7590 04	142 g	180 mm	7 "	1 Piece	700915
7590 05	160 g	210 mm	8 "	1 Piece	700922

With wooden handle.

No. 7591 Boning knife



Art. No.	Weight	Length	Length in inch		EAN No. 9002793
7591 01	105 g	120 mm	4.5 "	1 Piece	700984
7591 02	113 g	140 mm	5 "	1 Piece	700991
7591 03	115 g	160 mm	6 "	1 Piece	701004

With wooden handle.

No. 7592 Skinning knife




Art. No.	Weight	Length	Length in inch		EAN No. 9002793
7592 02	125 g	150 mm	6 "	1 Piece	701059

With wooden handle.

No. 7593 Block and butcher's knife




Art. No.	Weight	Length	Length in inch		EAN No. 9002793
7593 00	180 g	180 mm	7 "	1 Piece	701134
7593 01	190 g	210 mm	8 "	1 Piece	701141
7593 02	220 g	240 mm	9.5 "	1 Piece	701158
7593 03	230 g	270 mm	10.5 "	1 Piece	701165

With wooden handle.

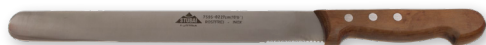
No. 7594 Roastbeef slicer, serrated edge, round



ONLY WHILE STOCKS LAST!						
Art. No.	Weight	Length	Width	Length in inch		EAN No. 9002793
7594 01	100 g	240 mm	22 mm	9.5 "	1 Piece	701233
7594 02	100 g	270 mm	22 mm	10.5 "	1 Piece	701240

With wooden handle.

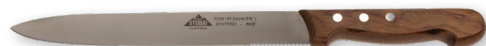
No. 7595 Roastbeef slicer, serrated edge, round, broad




Art. No.	Weight	Length	Width	Length in inch		EAN No. 9002793
7595 01	120 g	240 mm	30 mm	9.5 "	1 Piece	701257
7595 02	170 g	270 mm	30 mm	10.5 "	1 Piece	701264

With wooden handle.

No. 7598 Cake slicer, serrated edge




Art. No.	Weight	Length	Width	Length in inch		EAN No. 9002793
7598 01	120 g	240 mm	30 mm	9.5 "	1 Piece	701325
7598 02	140 g	270 mm	30 mm	10.5 "	1 Piece	701332

With wooden handle.

No. 7695 Cleaver with PP handle




Art. No.	Weight	Length	Version	Length in inch		EAN No. 9002793
7695 01	360 g	160 mm	Wooden handle	6.25 "	1 Piece	701950
7695 16	400 g	160 mm	PP handle	6.25 "	1 Piece	853857

N° 7695 01 with wooden handle.

N° 7695 16 with polypropylene handle.

No. 7698 Cleaver, heavy type




Art. No.	Weight	Length	Length in inch		EAN No. 9002793
7698 02	850 g	180 mm	7 "	1 Piece	701974
7698 03	660 g	200 mm	8 "	1 Piece	701981

With wooden handle.

No. 7698 Cleaver, heavy type



Art. No.	Weight	Length	Length in inch		EAN No. 9002793
7698 16	560 g	160 mm	6.25 "	1 Piece	853864
7698 18	600 g	180 mm	7 "	1 Piece	853871
7698 20	680 g	200 mm	8 "	1 Piece	861142

With polypropylene handle.

No. 7690 Cleaver



Art. No.	Weight	Length	Length in inch		EAN No. 9002793
7690 03	440 g	160 mm	6.3 "	1 Piece	701936

With grooved handle.

No. 7699 Cleaver




Art. No.	Weight	Length	Length in inch		EAN No. 9002793
7699 01	1100 g	200 mm	8 "	1 Piece	702001

With wooden handle.

No. 7699 Splitter




Art. No.	Weight	Length	Length in inch		EAN No. 9002793
7699 29	2150 g	290 mm	11.5 "	1 Piece	861739

With polypropylene handle.

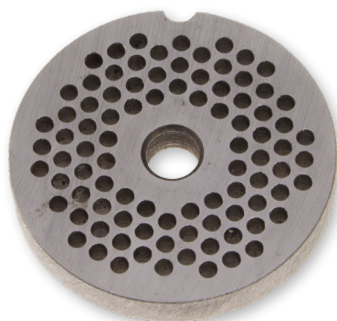
No. 7730 Meat mincing machine knives




Art. No.	Weight	Number		EAN No. 9002793
7730 02	30 g	8	1 Piece	702186
7730 03	50 g	10	1 Piece	702193
7730 04	70 g	22	1 Piece	702209
7730 05	80 g	32	1 Piece	702216

Knife insert with square receptacle, used in meat machines.

No. 7740 Perforated disc




ONLY WHILE STOCKS LAST!

Art. No.	Weight	Length	Width	Diameter	Number		EAN No. 9002793
7740 02	70 g	53 mm	53 mm	3 mm	5	1 Piece	702322
7740 03	90 g	53 mm	53 mm	4 mm	5	1 Piece	702339
7740 04	80 g	53 mm	53 mm	6 mm	5	1 Piece	702346
7740 06	80 g	53 mm	53 mm	10 mm	5	1 Piece	702360
7740 07	70 g	53 mm	53 mm	12 mm	5	1 Piece	702377

Quick and easy spinning of different food ingredients.

No. 7741 Perforated disc



Art. No.	Weight	Length	Width	Diameter	Number		EAN No. 9002793
7741 01	100 g	53 mm	53 mm	2.5 mm	8	1 Piece	702384
7741 02	120 g	53 mm	53 mm	3 mm	8	1 Piece	702391
7741 03	120 g	53 mm	53 mm	4 mm	8	1 Piece	702407
7741 04	130 g	53 mm	53 mm	6 mm	8	1 Piece	702414
7741 06	130 g	53 mm	53 mm	10 mm	8	1 Piece	702438
7741 07	150 g	53 mm	53 mm	12 mm	8	1 Piece	702445

Quick and easy spinning of different food ingredients.

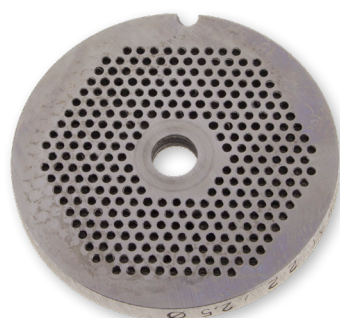
No. 7742 Perforated disc



Art. No.	Weight	Length	Width	Diameter	Number		EAN No.
7742 01	150 g	53 mm	53 mm	2.5 mm	10	1 Piece	702452
7742 02	130 g	53 mm	53 mm	3 mm	10	1 Piece	702469
7742 03	150 g	53 mm	53 mm	4 mm	10	1 Piece	702476
7742 04	130 g	53 mm	53 mm	6 mm	10	1 Piece	702483
7742 06	150 g	53 mm	53 mm	10 mm	10	1 Piece	702506
7742 07	150 g	53 mm	53 mm	12 mm	10	1 Piece	702513

Quick and easy spinning of different food ingredients.

No. 7743 Perforated disc



Art. No.	Weight	Length	Width	Diameter	Number		EAN No.
7743 01	220 g	53 mm	53 mm	2.5 mm	22	1 Piece	702636
7743 02	190 g	53 mm	53 mm	3 mm	22	1 Piece	702643
7743 03	220 g	53 mm	53 mm	4 mm	22	1 Piece	702650
7743 04	210 g	53 mm	53 mm	6 mm	22	1 Piece	702667
7743 05	190 g	53 mm	53 mm	8 mm	22	1 Piece	702674
7743 06	220 g	53 mm	53 mm	10 mm	22	1 Piece	702681
7743 07	190 g	53 mm	53 mm	12 mm	22	1 Piece	702698

Quick and easy spinning of different food ingredients.

No. 7744 Perforated disc



Art. No.	Weight	Length	Width	Diameter	Number		EAN No.
7744 01	90 g	53 mm	53 mm	2.5 mm	32	1 Piece	703022
7744 02	80 g	53 mm	53 mm	3 mm	32	1 Piece	703039
7744 03	70 g	53 mm	53 mm	4 mm	32	1 Piece	703046
7744 04	90 g	53 mm	53 mm	6 mm	32	1 Piece	703053
7744 05	90 g	53 mm	53 mm	8 mm	32	1 Piece	703060
7744 06	80 g	53 mm	53 mm	10 mm	32	1 Piece	703077
7744 07	100 g	53 mm	53 mm	12 mm	32	1 Piece	703084

Quick and easy spinning of different food ingredients.

No. 7920 Meat awl



Art. No.	Weight	Length	Length in inch		EAN No.
7920 02	110 g	195 mm	7.5 "	10 Piece	927466
7920 03	104 g	255 mm	10.5 "	10 Piece	927442
7920 04	112 g	305 mm	12 "	10 Piece	927459

For piercing & threading, for hanging bacon.

No. 7940 Sausage prod




Art. No.	Weight		EAN No.
7940 01	20 g	1 Piece	927473

3 stainless steel needles with ergonomic polypropylene handle.

No. 7890 Larding needle




Art. No.	Weight		EAN No.
7890 01	10 g	10 Piece	9002793 703664

With serrated clamp for easy drawing in of bacon or herbs.

No. 7979 S-Hook




Art. No.	Weight	Length	Length in inch		EAN No.
7979 04	38 g	140 mm	5 "	12 Piece	9002793 703862
7979 05	44 g	160 mm	6 "	12 Piece	703879
7979 06	48 g	180 mm	7 "	12 Piece	703886

The sharp tip is perfect for penetrating meat, game, smoked fish, ham, etc. and hanging on poles.

No. 7986 Pork bristle scraper



Art. No.	Weight		EAN No.
7986 01	130 g	1 Piece	9002793 704036

For removing bristles.

KNIFE CASES

ENTSCHEIDUNG FÜR QUALITÄT

Cases

No. 7654 Alu chef's case "Junior", empty



Art. No.	Weight	Length	Width	Height		EAN No.
7654 20	2600 g	430 mm	320 mm	60 mm	1 Piece	872827

Black, small case for storage of various cutlery.

No. 7654 Aluminium chef's case "Master", empty




Art. No.	Weight	Length	Width	Height		EAN No.
7654 30	3950 g	470 mm	315 mm	75 mm	1 Piece	872834

Large case for storage of various cutlery.

No. 7654 Aluminium chef's case "Master", 8 pcs.



Art. No.	Weight	Number of parts		EAN No.
7654 31	4341 g	8 Pieces	1 Piece	886923



Art. No. 7616 04 Art. No. 7619 02 Art. No. 7618 03 Art. No. 7800 10 Art. No. 7802 01 Art. No. 7818 01



Art. No. 7424 20 Art. No. 7641 02

Basic equipment for all cooks.


SET CONSISTS OF:

Art. No. 7616 04 Chef's knife forged 260 mm
 Art. No. 7619 02 Larding knife, forged 100 mm
 Art. No. 7618 03 Filleting knife flexible, forged 180 mm
 Art. No. 7800 10 Potato peeler

Art. No. 7802 01 Melon spoon, stainless, double-sided
 Art. No. 7818 01 Bird's beak peeling knife 60 mm
 Art. No. 7424 20 Serrated bread knife 200 mm
 Art. No. 7641 02 Spatula 260 mm

No. 7654 Aluminium chef's case "Master", 11 pcs.



Art. No.	Weight	Number of parts		EAN No.
7654 11	4771 g	11 Pieces	1 Piece	9802793 853659



Art. No. 7616 04 Art. No. 7617 04 Art. No. 7619 02 Art. No. 7591 14 Art. No. 7510 03 Art. No. 7618 03



Art. No. 7800 10 Art. No. 7802 01 Art. No. 7818 01 Art. No. 7424 20 Art. No. 7641 02

Advanced basic equipment for all cooks.


SET CONSISTS OF:

Art. No. 7616 04 Chef's knife forged 260 mm
 Art. No. 7617 04 Sandwich knife, forged 210 mm
 Art. No. 7619 02 Larding knife, forged 100 mm
 Art. No. 7591 14 Boning knife 140 mm
 Art. No. 7510 03 Kitchen fork, forged 160 mm
 Art. No. 7618 03 Filleting knife flexible, forged 180 mm

Art. No. 7800 10 Potato peeler
 Art. No. 7802 01 Melon spoon, stainless, double-sided
 Art. No. 7818 01 Bird's beak peeling knife 60 mm
 Art. No. 7424 20 Serrated bread knife 200 mm
 Art. No. 7641 02 Spatula 260 mm

No. 7656 Aluminium chef's case "Junior", complete with insert, 13 pcs.



Art. No.	Weight	Number of parts		EAN No.
7656 13	5740 g	13 Pieces	1 Piece	9802793 910130



Art. No. 7424 20 Art. No. 7510 02 Art. No. 7520 02 Art. No. 7520 03 Art. No. 7591 23 Art. No. 7616 02



Art. No. 7616 03 Art. No. 7617 04 Art. No. 7618 03 Art. No. 7619 02 Art. No. 7817 01 Art. No. 7818 01



Art. No. 7983 01

This equipment leaves nothing to be desired and includes all important tools.

SET CONSISTS OF:

Art. No. 7424 20 Serrated bread knife 200 mm
 Art. No. 7510 02 Kitchen fork, forged 140 mm
 Art. No. 7520 02 Paring knife 90 mm
 Art. No. 7520 03 Paring knife, serrated 100 mm
 Art. No. 7591 23 Boning knife, forged 130 mm
 Art. No. 7616 02 Chef's knife forged 160 mm
 Art. No. 7616 03 Chef's knife forged 200 mm

Art. No. 7617 04 Sandwich knife, forged 210 mm
 Art. No. 7618 03 Filleting knife flexible, forged 180 mm
 Art. No. 7619 02 Larding knife, forged 100 mm
 Art. No. 7817 01 Decorating knife 100 mm
 Art. No. 7818 01 Bird's beak peeling knife 60 mm
 Art. No. 7983 01 Butcher's steel 240 mm

Our household knives are available in two different versions to provide the ideal knife for every purpose. To help you visualise these differences, you will find an overview of the most important features here. The basis is always **chrome-molybdenum stainless steel**, which guarantees a long-lasting edge.

HOUSEHOLD KNIFE „LADY LINE“

- Chrome-molybdenum stainless steel, special hardening for excellent cutting properties, finely ground.
- Dishwasher-safe, easy-to-clean and non-slip protective handle made of high-quality, glass-fibre reinforced polypropylene in a handy, ergonomic shape.
- Inseparable, jointless and therefore hygienic connection between handle and blade.



HOUSEHOLD KNIFE „TIROL SERIES“

- Chrome-molybdenum stainless steel, special hardening for excellent cutting properties, finely ground.
- Dishwasher-safe, easy-to-clean polyoxymethylene handle in a handy, ergonomic shape, specially riveted.



BASIC HEALTH AND SAFETY INFORMATION


- Dry the blade after each use and do not allow it to air dry because of the risk of flash rust.
- Our knives with plastic handles are dishwasher-safe, but should always be dried thoroughly immediately after washing.
- Our recommendation is therefore to clean all knives by hand so as not to impair the blade's cutting ability.
- Only use the knives for their intended purpose!
- Only use the knives on suitable surfaces!
- Improper use can damage the blade, causing material chipping and serious accidents.
- Have the knives resharpened occasionally by our professional knife sharpener. To do this, simply contact us by phone, we will be happy to help you!



Household knives

No. 7520 Paring knife




Art. No.	Weight	Length		EAN No. 9802793
7520 01	30 g	80 mm	1 Piece	700243
7520 02	30 g	90 mm	1 Piece	700250

High-grade chrome-molybdenum stainless steel, special hardening for excellent cutting properties, precision sharpened;
Dish-washer-proof, easy-to-clean and non-slip handle made of high quality glass-fibre reinforced polypropylene, in a handy, ergonomic shape.

Series: LadyLine

No. 7520 Paring knife, serrated




Art. No.	Weight	Length		EAN No. 9802793
7520 03	30 g	100 mm	1 Piece	700267

High-grade chrome-molybdenum stainless steel, special hardening for excellent cutting properties, precision sharpened;
Dish-washer-proof, easy-to-clean and non-slip handle made of high quality glass-fibre reinforced polypropylene, in a handy, ergonomic shape.

Series: LadyLine

No. 7521 Tomato knife, serrated, two tips




Art. No.	Weight	Length		EAN No. 9802793
7521 01	35 g	100 mm	1 Piece	700274

High-grade chrome-molybdenum stainless steel, special hardening for excellent cutting properties, precision sharpened;
Dish-washer-proof, easy-to-clean and non-slip handle made of high quality glass-fibre reinforced polypropylene, in a handy, ergonomic shape.

Series: LadyLine

No. 7522 Kitchen knife, straight back



Art. No.	Weight	Length		EAN No. 9802793
7522 02	80 g	140 mm	1 Piece	700281
7522 03	80 g	160 mm	1 Piece	700298
7522 05	94 g	210 mm	1 Piece	700304

High-grade chrome-molybdenum stainless steel, special hardening for excellent cutting properties, precision sharpened;
Dish-washer-proof, easy-to-clean and non-slip handle made of high quality glass-fibre reinforced polypropylene, in a handy, ergonomic shape.

Series: LadyLine

No. 7523 Serrated bread knife



Art. No.	Weight	Length	Length in inch		EAN No. 9802793
7523 04	90 g	180 mm	7 "	1 Piece	700311

High-grade chrome-molybdenum stainless steel, special hardening for excellent cutting properties, precision sharpened;
Dish-washer-proof, easy-to-clean and non-slip handle made of high quality glass-fibre reinforced polypropylene, in a handy, ergonomic shape.

Series: LadyLine

No. 7524 Kitchen knife, medium pointed




Art. No.	Weight	Length		EAN No. 9802793
7524 03	90 g	160 mm	1 Piece	700328
7524 04	120 g	180 mm	1 Piece	700335

High-grade chrome-molybdenum stainless steel, special hardening for excellent cutting properties, precision sharpened;
Dish-washer-proof, easy-to-clean and non-slip handle made of high quality glass-fibre reinforced polypropylene, in a handy, ergonomic shape.

Series: LadyLine

No. 7525 Chef's knife, medium pointed




Art. No.	Weight	Length		EAN No. 9002793
7525 01	55 g	130 mm	1 Piece	700342
7525 03	100 g	160 mm	1 Piece	700359
7525 05	120 g	200 mm	1 Piece	700366

High-grade chrome-molybdenum stainless steel, special hardening for excellent cutting properties, precision sharpened;
Dish-washer-proof, easy-to-clean and non-slip handle made of high quality glass-fibre reinforced polypropylene, in a handy, ergonomic shape.

Series: LadyLine

No. 7526 Serving fork, straight



Art. No.	Weight	Length		EAN No. 9002793
7526 01	37 g	135 mm	1 Piece	700373


High-grade chrome-molybdenum stainless steel, special hardening for excellent cutting properties, precision sharpened;
Dish-washer-proof, easy-to-clean and non-slip handle made of high quality glass-fibre reinforced polypropylene, in a handy, ergonomic shape.

Series: LadyLine

No. 7527 Serving fork, curved



ONLY WHILE STOCKS LAST!

Art. No.	Weight	Length		EAN No. 9002793
7527 01	70 g	140 mm	1 Piece	700380

High-grade chrome-molybdenum stainless steel, special hardening for excellent cutting properties, precision sharpened;
Dish-washer-proof, easy-to-clean and non-slip handle made of high quality glass-fibre reinforced polypropylene, in a handy, ergonomic shape.

Series: LadyLine

No. 7819 Cheese knife




Art. No.	Weight	Length		EAN No. 9002793
7819 01	62 g	155 mm	1 Piece	704234

High-grade chrome-molybdenum stainless steel, special hardening for excellent cutting properties, precision sharpened;
Dish-washer-proof, easy-to-clean and non-slip handle made of high quality glass-fibre reinforced polypropylene, in a handy, ergonomic shape.

Series: LadyLine

No. 7520 Display carton with paring knife, 30 pcs.




Art. No.	Weight	Number of parts		EAN No. 9002793
7520 32	740 g	30 Pieces	1 Piece	704197

Consisting of 30 pieces 7520 02 Paring knife.

Series: LadyLine

No. 7520 Display carton with paring knife, 30 pcs.




Art. No.	Weight	Number of parts		EAN No.
7520 33	650 g	30 Pieces	1 Piece	9002793 704203

Consisting of 30 pieces 7520 03 Paring knife.

Series: LadyLine

No. 7529 Knife set "Lady Line"



Art. No.	Weight	Number of parts		EAN No.
7529 05	440 g	5 Pieces	1 Piece	9002793 704180



Art. No. 7525 05 Art. No. 7523 04 Art. No. 7524 03 Art. No. 7526 01 Art. No. 7520 02

High-grade chrome-molybdenum stainless steel, special hardening for excellent cutting properties, precision sharpened;
Dish-washer-proof, easy-to-clean and non-slip handle made of high quality glass-fibre reinforced polypropylene, in a handy, ergonomic shape.

Series: LadyLine

SET CONSISTS OF:

Art. No. 7525 05 Chef's knife, medium pointed 200 mm
Art. No. 7523 04 Serrated bread knife 180 mm
Art. No. 7524 03 Kitchen knife, medium pointed 160 mm

Art. No. 7526 01 Serving fork, straight 135 mm
Art. No. 7520 02 Paring knife 90 mm

No. 7420 Paring knife, straight edge




Art. No.	Weight	Length		EAN No.
7420 08	40 g	80 mm	1 Piece	9002793 910611
7420 18	40 g	80 mm	1 Piece	9002793 889085

High-grade chrome-molybdenum stainless steel, special hardening for excellent cutting properties, precision sharpened;
Dish-washer-proof, easy-to-clean and non-slip handle made of polyoxymethylene, in a handy, ergonomic shape.

Series: Tyrol

No. 7420 Paring knife, medium pointed



Art. No.	Weight	Length		EAN No.
7420 09	45 g	90 mm	1 Piece	9002793 910628

High-grade chrome-molybdenum stainless steel, special hardening for excellent cutting properties, precision sharpened;
Dish-washer-proof, easy-to-clean and non-slip handle made of polyoxymethylene, in a handy, ergonomic shape.

Series: Tyrol

No. 7421 Paring knife, serrated




Art. No.	Weight	Length		EAN No.
7421 10	42 g	100 mm	1 Piece	9002793 910635

High-grade chrome-molybdenum stainless steel, special hardening for excellent cutting properties, precision sharpened;
Dish-washer-proof, easy-to-clean and non-slip handle made of polyoxymethylene, in a handy, ergonomic shape.

Series: Tyrol

No. 7421 Paring knife, lightly serrated



Art. No.	Weight	Length		EAN No. 9802793
7421 20	40 g	100 mm	1 Piece	910642

High-grade chrome-molybdenum stainless steel, special hardening for excellent cutting properties, precision sharpened;
Dish-washer-proof, easy-to-clean and non-slip handle made of polyoxymethylene, in a handy, ergonomic shape.

Series: Tyrol

No. 7422 Tomato knife with two tips



Art. No.	Weight	Length		EAN No. 9802793
7422 10	42 g	100 mm	1 Piece	910659

High-grade chrome-molybdenum stainless steel, special hardening for excellent cutting properties, precision sharpened;
Dish-washer-proof, easy-to-clean and non-slip handle made of polyoxymethylene, in a handy, ergonomic shape.

Series: Tyrol

No. 7423 All-purpose knife



Art. No.	Weight	Length		EAN No. 9802793
7423 15	65 g	150 mm	1 Piece	910666

High-grade chrome-molybdenum stainless steel, special hardening for excellent cutting properties, precision sharpened;
Dish-washer-proof, easy-to-clean and non-slip handle made of polyoxymethylene, in a handy, ergonomic shape.

Series: Tyrol

No. 7424 Serrated bread knife




Art. No.	Weight	Length		EAN No. 9802793
7424 18	90 g	180 mm	1 Piece	910673
7424 20	125 g	200 mm	1 Piece	927336

High-grade chrome-molybdenum stainless steel, special hardening for excellent cutting properties, precision sharpened;
Dish-washer-proof, easy-to-clean and non-slip handle made of polyoxymethylene, in a handy, ergonomic shape.

Series: Tyrol

No. 7425 Kitchen knife, medium pointed



Art. No.	Weight	Length		EAN No. 9802793
7425 13	70 g	130 mm	1 Piece	910680
7425 16	130 g	160 mm	1 Piece	910697
7425 18	140 g	180 mm	1 Piece	910703

High-grade chrome-molybdenum stainless steel, special hardening for excellent cutting properties, precision sharpened;
Dish-washer-proof, easy-to-clean and non-slip handle made of polyoxymethylene, in a handy, ergonomic shape.

Series: Tyrol

No. 7426 Kitchen knife, straight back



Art. No.	Weight	Length		EAN No. 9802793
7426 14	80 g	140 mm	1 Piece	910710

High-grade chrome-molybdenum stainless steel, special hardening for excellent cutting properties, precision sharpened;
Dish-washer-proof, easy-to-clean and non-slip handle made of polyoxymethylene, in a handy, ergonomic shape.

Series: Tyrol

No. 7427 Kitchen knife



Art. No.	Weight	Length		EAN No.
7427 16	120 g	160 mm	1 Piece	9802793 910734
7427 20	145 g	200 mm	1 Piece	910741

High-grade chrome-molybdenum stainless steel, special hardening for excellent cutting properties, precision sharpened;
Dish-washer-proof, easy-to-clean and non-slip handle made of polyoxymethylene, in a handy, ergonomic shape.

Series: Tyrol

No. 7430 Serving fork




Art. No.	Weight	Length		EAN No.
7430 11	90 g	110 mm	1 Piece	9802793 910772

High-grade chrome-molybdenum stainless steel, special hardening for excellent cutting properties, precision sharpened;
Dish-washer-proof, easy-to-clean and non-slip handle made of polyoxymethylene, in a handy, ergonomic shape.

Series: Tyrol

No. 7432 Sausage fork, straight

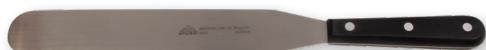



Art. No.	Weight	Length		EAN No.
7432 09	75 g	95 mm	1 Piece	9802793 927343

High-grade chrome-molybdenum stainless steel, special hardening for excellent cutting properties, precision sharpened;
Dish-washer-proof, easy-to-clean and non-slip handle made of polyoxymethylene, in a handy, ergonomic shape.

Series: Tyrol

No. 7641 Spatula




Art. No.	Weight	Length	Version	Length in inch		EAN No.
7641 02	180 g	260 mm	POM handle	10 "	1 Piece	9802793 701660

High-grade chrome-molybdenum stainless steel, special hardening for excellent cutting properties, precision sharpened;
Dish-washer-proof, easy-to-clean and non-slip handle made of polyoxymethylene, in a handy, ergonomic shape.

Series: Tyrol

No. 7566 Knife set "Tyrol"



Art. No.	Weight	Number of parts		EAN No.
7566 05	510 g	5 Pieces	1 Piece	9802793 700519



Art. No. 7420 08 Art. No. 7430 11 Art. No. 7423 15 Art. No. 7427 16 Art. No. 7425 18

High-grade chrome-molybdenum stainless steel, special hardening for excellent cutting properties, precision sharpened;
Dish-washer-proof, easy-to-clean and non-slip handle made of polyoxymethylene, in a handy, ergonomic shape.

Series: Tyrol


SET CONSISTS OF:

Art. No. 7420 08 Paring knife, straight edge 80 mm
Art. No. 7430 11 Serving fork 110 mm
Art. No. 7423 15 All-purpose knife 150 mm

Art. No. 7427 16 Kitchen knife 160 mm
Art. No. 7425 18 Kitchen knife, medium pointed 180 mm

No. 7500 Serving fork with precious wood handle



Art. No.	Weight	Length		EAN No. 9002793
7500 02	70 g	110 mm	1 Piece	700182

With precious wood handle.

No. 7530 Paring knife with precious wood handle




Art. No.	Weight	Length		EAN No. 9002793
7530 01	40 g	90 mm	1 Piece	700403
7530 02	40 g	100 mm	1 Piece	700410

Curved blade, with precious wood handle.

No. 7540 Paring knife with precious wood handle




Art. No.	Weight	Length		EAN No. 9002793
7540 01	40 g	80 mm	1 Piece	700427

Straight blade, with precious wood handle.

No. 7550 Paring knife with precious wood handle



Art. No.	Weight	Length		EAN No. 9002793
7550 01	35 g	100 mm	1 Piece	700434

With 2 tips, with precious wood handle.

No. 7555 Tomato knife with precious wood handle




Art. No.	Weight	Length		EAN No. 9002793
7555 01	35 g	100 mm	1 Piece	700441

With precious wood handle.

No. 7600 Kitchen knife without serration with precious wood handle




Art. No.	Weight	Length		EAN No. 9002793
7600 01	60 g	130 mm	1 Piece	701356
7600 02	90 g	160 mm	1 Piece	701363
7600 03	120 g	180 mm	1 Piece	701370
7600 04	110 g	210 mm	1 Piece	701387
7600 05	140 g	240 mm	1 Piece	701394

Without serrated edge, with precious wood handle.

No. 7610 Kitchen knife with serration with precious wood handle




Art. No.	Weight	Length		EAN No. 9002793
7610 01	60 g	130 mm	1 Piece	701400
7610 02	105 g	160 mm	1 Piece	701417
7610 03	110 g	180 mm	1 Piece	701424
7610 04	120 g	210 mm	1 Piece	701431
7610 05	160 g	240 mm	1 Piece	701448

With serrated edge, with precious wood handle.

No. 7615 Cook's knife with precious wood handle



Art. No.	Weight	Length		EAN No. 9002793
7615 02	105 g	160 mm	1 Piece	701462
7615 03	130 g	200 mm	1 Piece	701479
7615 04	130 g	220 mm	1 Piece	701486

With precious wood handle.

No. 7630 Bread knife with precious wood handle




Art. No.	Weight	Length		EAN No. 9002793
7630 01	53 g	150 mm	1 Piece	701622

With precious wood handle.

No. 7638 Hunting knife




Art. No.	Weight	Length		EAN No. 9002793
7638 01	130 g	100 mm	1 Piece	701646

With leather wallet.

No. 7643 Roll-up bag for knives, 4pcs., complete



Art. No.	Weight	Number of parts		EAN No. 9002793
7643 04	840 g	4 Pieces	1 Piece	701684



Art. No. 7510 03 Art. No. 7591 23 Art. No. 7616 04 Art. No. 7617 02

Perfect for trainees who need a starter set.


SET CONSISTS OF:

Art. No. 7510 03 Kitchen fork, forged 160 mm
Art. No. 7591 23 Boning knife, forged 130 mm

Art. No. 7616 04 Chef's knife forged 260 mm
Art. No. 7617 02 Sandwich knife, forged 160 mm

No. 7675 Knife set, 3 pcs.



Art. No.	Weight	Number of parts		EAN No. 9002793
7675 03	441 g	3 Pieces	1 Piece	701844



Art. No. 7585 04 Art. No. 7586 01 Art. No. 7587 01

Consisting of all necessary knives.

SET CONSISTS OF:

Art. No. 7585 04 Butcher's knife 180 mm
Art. No. 7586 01 Boning knife 120 mm

Art. No. 7587 01 Block and butcher's knife 210 mm

Industrial knives

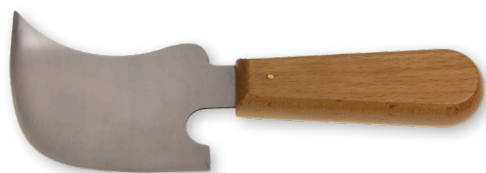
No. 4840 Leather knife




Art. No.	Weight	Length		EAN No. 9002793
4840 01	40 g	75 mm	5 Piece	408057
4840 02	110 g	100 mm	5 Piece	408064

Cutting edge on the inside, for cutting leather.

No. 4850 Quarter-moon knife




Art. No.	Weight	Length		EAN No. 9002793
4850 01	100 g	100 mm	5 Piece	408071

For cutting and sharpening leather.

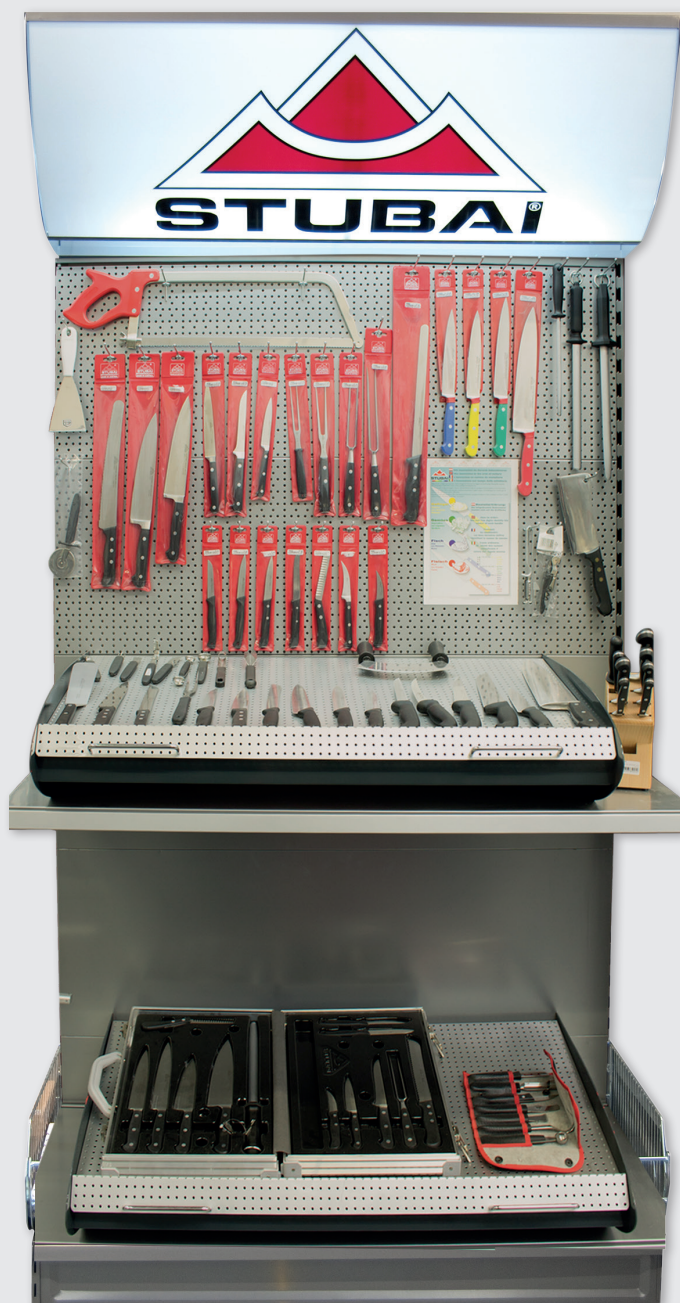
No. 4870 Bookbinder's knife



Art. No.	Weight	Length		EAN No. 9002793
4870 01	35 g	60 mm	5 Piece	408118
4870 02	44 g	115 mm	5 Piece	408125

For paper work, for cutting materials and opening packages.

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All sales aids (displays, hooks, etc.) are provided free of charge for the duration of the presentation of STUBAI tools, but remain the full property of STUBAI ZMV GmbH.

Hereinafter („General Conditions“) of Stubai ZMV GmbH (hereinafter „Company“) for all legal transactions between the Company and third parties (hereinafter „Contract Partners“) - Status November 1993

I. (1) The Company concludes legal transactions (especially purchases and sales) with the Contract Partners on the exclusive basis of these General Conditions. Differing arrangements, or general or special conditions of a Contract Partner, apply only if they have been separately agreed in writing. (2) If the Contract Partner sends or has sent such conditions without having first made a separate agreement, they renounce all legal effects arising therefrom. (3) If the Contract Partner intends not to accept the Company's General Conditions, they shall in a separate letter make notification thereof, so that negotiations in this regard can be conducted between the Company and its Contract Partner. However, until a written statement has been made to the contrary, these General Conditions of the Company will apply. (4) These General Conditions remain valid as a whole even if any of their individual provisions are found to be legally ineffective. (5) Any General Conditions of the Company which take effect between the Contract Partner and the Company apply to all future contracts concluded between these parties even if specific reference is not made to these conditions. (6) The Company's employees are forbidden from repealing, supplementing or altering these conditions without the Company's authorisation. (7) The Contract Partner shall not transfer his rights and obligations under a contract with the Company to third parties without the Company's written permission. (8) Contract rescissions, supplements and amendments must be in writing to be effective.

II. (1) Offers to the Company can be accepted only by means of a written declaration of acceptance or by actual fulfilment; the bidder is bound to these offers for 4 weeks from the time they are received by the Company. (2) Offers made by the Company are unequivocally non-binding. The Company is entitled to change or revoke its offers at any time, including after receiving a statement of the Contract Partner. Any contract award made by the Contract Partner obliges the Company only if it transmits a written order confirmation to the Contract Partner or actually undertakes fulfilment, regardless of its previous actions. (3) Estimates made by the Company are always non-binding, and serve only to invite the Contract Partner to tender. Their creation is free of charge, unless the Contracting Parties previously agreed otherwise. Services which exceed the usual scope of a cost estimate, such as design work, construction plans, travel, etc., will be invoiced using the Company's normal calculation bases. (4) When the Company creates cost estimates, it is not obligated to consider order-specific circumstances of which it is not made aware. The Contract Partner shall inform the Company of all circumstances which might influence the scope of the work effort and costs. (5) The information about the type, scope, features and prices of the merchandise or services, etc., which is contained in the cost estimates, brochures, circulars, catalogues, ads, illustrations, price lists, etc., is non-binding. (6) Unless otherwise agreed, prices for sales are given in net euros, without VAT, and include packaging in the warehouse A-6166 Fulpmes. They do not include loading, freight, insurance, customs, fees or other ancillary costs. An increase in production costs (wages, materials, administration, energy, altered forming devices, etc.) between the time of contract conclusion and its fulfilment by the Company entitles it to raise the prices accordingly. Orders without a price agreement will be invoiced according to the costs applicable on the day of invoicing, taking the production costs into consideration. (7) Technical changes or deviations from plans and specifications of all types are to be accepted by the Contract Partner, as long as they do not run counter to the purpose he is pursuing.

III. (1) All commercial and technical documents created or handed over by the Company remain the property of the Company. Such documents may not be published, disseminated or otherwise used without the Company's written consent. In particular, such documents may not be made available to third parties. (2) The Company is entitled to demand at any time that all documents be returned, without providing grounds of the Contract Partner.

IV. (1) Unless a separate agreement has been made, it is agreed that the service or delivery will be „ex works (warehouse)“. If the merchandise from the Company is to be delivered to a specific location due to a separate agreement, the delivery to such location will not be deemed „carriage paid“ without an additional agreement. The Company may choose the means of transport at its discretion. It is also entitled to take out insurance for the Contract Partner's invoices without a separate order from the latter. The costs for this are not included in the price and can be settled when the insurance is concluded. (2) All risks are transferred to the Contract Partner at the latest upon fulfilment by the Company. This also applies to partial deliveries regarding the same. For delivery „ex works (warehouse)“, the date of performance is deemed that on which the Company notifies the Contract Partner that the goods are ready to be shipped. Otherwise, the risk is transferred to the Contract Partner (regardless of any agreed delivery clauses, Incoterms, etc.) if the merchandise leaves the Company's factory or warehouse.

V. (1) The delivery date is given as a calendar week within which performance must be provided, and applies „ex works (warehouse)“. It is binding only if expressly designated as such. (2) If the Contract Partner is absent on the delivery date, or in default with the preparations necessary to implement the delivery, they are still deemed to have accepted the performance or delivery. This also applies to partial deliveries. (3) If a service or delivery is delayed because of a circumstance that was not the Company's fault, the period for performance or delivery will be reasonably extended without a separate statement from the Company being necessary, and without the Company being held responsible for any consequences from the delay whatsoever, even if the Company is already in arrears. If this makes filling the order unreasonably difficult, the Company is entitled to withdraw without becoming liable for compensation claims. If the execution of the contract is prevented by force majeure, the Company is exempt from their contractual obligations. In such a case, however, the Company is entitled to provide the performance or service after such prevention has ceased. (4) If the delay is the Company's fault, the Contract Partner is entitled to demand performance or declare their withdrawal from the contract after setting a reasonable grace period of at least six weeks. The Contract Partner shall submit this declaration when the grace period is set – in writing, unconditionally, and definitely. (5) The Company is in any case entitled to make compliance with the deadline for performance or delivery contingent on the receipt of agreed advance payment, prompt payment of other outstanding claims, clarification of open questions that have arisen subsequently, the availability of all necessary instructions, the fulfilment of all technical requirements, and the fulfilment of all other duties – without this incurring any consequences of default. (6) Damage claims based on default in delivery are generally excluded to the extent permitted by law, but for slight negligence in any case. (7) The Contract Partner shall at their cost obtain official authorisations and permits, or third-party confirmations, and make reports to the authorities. (8) Unless otherwise agreed in writing, the Company is entitled to make partial or advance deliveries, and to issue partial invoices accordingly. (9) The recipient of the merchandise must make a written report of any damage or loss on receipt, so that claims can be asserted toward the deliverer (e.g., carrier). Acceptance of the goods or invoice cannot be refused on the grounds of transport damage or shortcomings. (10) The merchandise produced by the Company will be both accepted and taken over after delivery only if expressly agreed. In this case, the Contract Partner shall bear the running costs incurred by both parties, unless otherwise agreed. (11) If the Contract Partner does not accept the contractual goods or services at the right place at the right time, the Company is also entitled to withdraw from the contract after setting a reasonable grace period. The Contract Partner shall be liable for all damages arising therefrom. In the event of imminent danger, the Company can sell the goods in the most optimal manner at the Contract Partner's expense, but without becoming liable to pay the Contract Partner compensation. The Company is also entitled to have the merchandise stored with a third party at the Contract Partner's expense. (12) All goods that are returned by the Contract Partner must be initialised by our field service in advance. A handling fee of 10%, minimum € 25.00, will be charged for all returned merchandise.

VI. (1) Unless otherwise agreed in writing, the payment is due 30 days from the invoice date; if payment is made within 14 days from the invoice date, a 2% discount is permissible as long as all due liabilities have been paid by this date. (2) Payments with cheque or bill of exchange are accepted only pending full discharge of the debt. The Contract Partner shall bear all fees and bank commissions incurred from transfers, or from creating or redeeming bills of exchange or cheques. (3) If a bill is protested or if recourse is taken in its regard, or if an invoice is not paid, all invoices are due immediately without the need to call them in explicitly. The same applies if the Contract Partner's financial circumstances worsen significantly. (4) The delay in payment occurs by itself, without further request being necessary. If there is a default in payment, all of the Contract Partner's claims that have arisen (or might arise) from agreed contractual penalties are forfeited. (5) If there is a default in payment, default interest of 14% p.a. is agreed; any higher interest rate or loss by exchange must be compensated. (6) After the withdrawal from the contract takes effect, the Contract Partner shall immediately and at his expense return to the Company any goods that have already been delivered, pay compensation for any loss of value, and reimburse any expenditures the Company incurred while executing and rescinding the contract. To compensate for the damages accrued in this respect, the Contract Partner shall pay a contractual penalty of 25% of the gross invoiced amount without further verification, due immediately. The contractual penalty does not exclude the assertion of further damage. (7) The Contract Partner may not offset his claims against those of the Company.

VII. (1) Until the invoiced amount has been paid in full, including interest, costs and fees, and until all of the Contract Partner's current and future financial obligations related to the goods delivery (and to all other deliveries and services) have been fully met, the delivered goods will remain the unrestricted property of the Company. The Contract Partner shall at his expense and of his own volition take all actions necessary to establish and maintain the retention of title, depending on the warehouse location. (2) The goods subject to retention of title may be sold or pledged only with the express consent of the Company, and in no case after payments have been stopped. In this case, the Contract Partner shall notify his buyer of the Company's retention of title. Regardless of this, if these goods are resold, the Contract Partner hereby irrevocably offers to assign all receivables incurred thereby to the Company, to its satisfaction and pending full discharge of the debt. The Company can accept this offer of transfer at any time, without temporal restriction. The Contract Partner shall bear all related fees and costs. (3) Furthermore, the Contract Partner is not entitled to handle or process the delivered goods or combine them with other items until all financial obligations have been fulfilled. Otherwise, the Company is entitled to sole ownership to the items resulting from such handling, processing and combining. (4) If the delivered goods are attached or otherwise levied upon, the Contract Partner shall notify the Company thereof immediately and at his expense take all measures to safeguard the Company's right of ownership. If the goods subject to retention of title are not taken out of service by the Company, it may have them stored at the cost and risk of the Contract Partner. The Contract Partner shall reimburse the Company for all expenses arising in connection with the assertion of its property. (5) Taking back the delivered goods is not to be equated with withdrawing from the contract, unless the Company expressly declares this to be the case.

VIII. (1) Unless special agreements have been made, a warranty period of 6 months will apply from the time the risk is transferred. For replacement parts and improvements, the warranty period will amount to 3 months. In any case, warranty claims expire within 6 months of the date on which a timely complaint is made. (2) Notice of visible defects or missing parts using a registered letter must arrive at the Company without delay, but at the latest within 8 days after the beginning of the warranty period – and for hidden defects, within 8 days after their discovery – and any handling must be discontinued immediately, failing which the warranty will be rejected and the goods will be deemed unreservedly and properly accepted without defect. (3) After the Company has received legally effective notification about a defect, it may meet its warranty obligation at its discretion as follows: a. Provide improvement at the Company's premises or another location it designates, after the Contract Partner has sent over the goods; b. Replace the defective goods which have been transferred to the Company's ownership, or c. Replace the defective parts of the goods which have been transferred to the Company's ownership thereby. If the aforementioned measures are not implemented without defect, or at all, despite warnings or setting a reasonable grace period, the Contract Partner is entitled to a price reduction; if agreement on the scope of the price reduction cannot be reached, or if the defect is substantial and irremovable, he is entitled only to the right of conversion. The Company is not affected by any other obligations within the scope of the warranty. (4) The Contract Partner shall bear the costs accumulated in accordance with Para. (3) of this item, except the shipping costs for replacement goods or replacement parts. (5) The Company shall make notification of the deadline for improvement or replacement by at least 5 days in advance. If the Contract Partner is absent on this date for reasons for which he is responsible, or if he makes the improvement or replacement more difficult or impossible, he is deemed to have waived his warranty claims. (6) The Company's warranty is excluded if: the Contract Partner has not complied with the Company's instructions or operating conditions; the defect was caused by the Contract Partner or third parties; these parties handled or repaired the goods themselves, or had them handled or repaired; the Contract Partner has not provided ample opportunity to perform repairs; or as long as the Contract Partner has not fulfilled his obligations – especially regarding payment. Furthermore, the warranty is excluded for consumables and wear parts. Also, the warranty applies only to defects which arise during normal use under compliance with the respective operating conditions. (7) The scope of the warranty does not provide for any claim against the Company for reparation or compensation of any type whatsoever (e.g., follow-up costs, costs for relocation and exchange, loss of prospective profits, freight and access costs, etc.)

IX. (1) In the event of damages, the Company shall be liable for intent or gross negligence. Liability is excluded for slight negligence; so is compensation for consequential damage, pecuniary losses, loss of interest, and damages arising from third-party claims toward the Contract Partner. (2) In the event of gross negligence, the liability for damages is limited to 10 times the net invoice amount for the delivered goods in any case. (3) If any of the Company's conditions for assembly, commissioning and use are not complied with, any damage compensation is excluded. (4) Liability for damages according to the Product Liability Act and other comparable standards is excluded, regardless of the legal system from which they originate, unless this would contradict mandatory legal provisions. The Contract Partner shall oblige all his buyers to comply with this disclaimer benefiting the Company and to pass this duty on down to the last user, and shall prepare documentation verifying that this has been done. Within the internal relationship, the Contract Partner shall bear all third-party claims based on product liability; in particular, the Contract Partner shall immediately indemnify and hold harmless the Company if claims are made against him. The Company assumes no liability for products or product information put into circulation by the Contract Partner. (5) In the course of marketing the Company's products, the Contract Partner shall ensure that the procedure for transmission can be demonstrably established, especially regarding names and addresses of purchasers, the type of product, and the sales date. The Contract Partner shall also make his employees aware, on an ongoing and verifiable basis, about all information and instructions which the Company delivers with its products (e.g., regarding statutory provisions and state mandates). This also applies to the Contract Partner's buyers; the Contract Partner shall therefore thoroughly inform and advise his buyers accordingly, through appropriate instructions given to his sales personnel. The Contract Partner shall notify the Company if he becomes aware of any defects in the Company's products or product information, shall monitor to ensure that all product information, laying and setting work, possible applications, etc., regarding the Company's products conform with the current state of science and technology, and if there are any discrepancies shall inform the Company immediately and keep the products from being marketed. (6) The Contract Partner shall keep all documents, deeds and verifications for at least 10 years from the time they are brought onto the market or passed on, and return them in their entirety on request.

X. (1) The place of performance for all deliveries and payments is A-6166 Fulpmes, even if the transfer actually takes place somewhere else. (2) For all contracts concluded between the Company and its Contract Partner, and all claims arising from the legally effective existence or non-existence of these contracts, it is agreed that substantive Austrian law will apply. The Company remains free to expressly renounce the application of Austrian law in writing. In the case of such renunciation, the law is deemed agreed, at the Company's discretion, that either is applicable in the country in which the Contract Partner has his registered office, or that, due to the regulations of international private law, is applicable in the country in which judicial litigation over the disputed claim is being or will be conducted. (3) For all legal disputes arising from a contract, the court having jurisdiction *ratione materiae* for A-6166 Fulpmes is agreed as the exclusive place of jurisdiction. However, the Company can also sue the Contract Partner in another domestic or foreign place of jurisdiction. (4) Within the course of EDP, all data and data of the Contract Partner relevant to the business relationship will be stored, taking into account the Data Protection Act. All packages delivered to you are completely released from obligation via the ARA licensee number 2616.

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