Testo

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COLTELLI ED UTENSILI PER CUCINA
CONFEZIONI REGALO

KITCHEN KNIVES AND UTENSILS
SETS OF KITCHEN KNIVES

COLTELLI ED UTENSILI PROFESSIONALI
PER MACELLAI E CUOCHI

PROFESSIONAL KNIVES AND UTENSILS
FOR BUTCHERS AND COOKS

COLTELLI SPORTIVI, TEMPERINI,
FORBICI ED ARTICOLI PER L'AGRICOLTURA

SPORT AND POCKET KNIVES,
SCISSORS AND FARMING TOOLS

Tutti i nostri prodotti sono frutto di una accurata lavorazione artigianale seguita passo passo nelle sue fasi. Infatti oggi siamo in grado di fornire una vasta ed elegante gamma di coltelli ed accessori per la tavola e la cucina. Ogni modello ha infatti una forma appropriata secondo l'utilizzo.
Le lame sono prodotte in acciaio AISI 420 con durezza HRC-54 controllate e pronte al taglio.
I manici sono realizzati con i materiali più pregiati: palissandro, legno bubinga ed in ABS per garantire una buona riuscita e resistenza in lavastoviglie.

All our products are the fruit of accurate craftsmanship, each phase being followed step by step. In fact, today we can supply a wide and elegant range of knives and accessories for the table and for the kitchen. Each model is suitably shaped according to its purpose.
The blades are made in AISI 420 steel with an HRC-54 hardness, checked and ready to cut. The handles are made with the most prestigious materials: rosewood, bubinga wood and ABS to guarantee o good product while being dishwasher resistant.

Art. 2000
cm. 21

Art. 2001
cm. 22

Art. 2002
cm. 18

Art. 2003
cm. 26

Art. 2010
cm. 26

Art. 2004
cm. 20

Art. 2005
cm. 14

Art. 2006
cm. 11

Art. 2007
cm. 10

Art. 2007/M
cm. 7

Art. 2008
cm. 12

Art. 2008/M
cm. 7,5

Art. 2009
cm. 13

Art. 322
cm. 24

Art. 395
cm. 9

Art. 342
cm. 7

Art. 347
cm. 11

Art. 347
cm. 13-15-18

Art. 350
cm. 26

Art. 372
cm. 20

Art. 378
cm. 18

Art. 385
cm. 22

Art. 389
cm. 14

Art. 332 **Art. 331** **Art. 329**

Art. 332 olivo **Art. 604** olivo **Art. 331** olivo

Art. 500
cm. 11

Art. 501
cm. 9

Art. 504
cm. 11

Art. 505
cm. 11

Art. 604
cm. 11

Art. 604
cm. 11 - Frassino

Art. 605
cm. 11

Art. 506
cm. 16

Art. 508
cm. 26

Art. 510
cm. 20-25

Art. 515
cm. 22

Art. 387
cm. 29-32

Art. 516
cm. 15

Art. 517
cm. 22

Art. 518
cm. 26

Art. 345
cm. 11

Art. 345
cm. 13-14-18-21

Art. 351
cm. 24

Art. 362
cm. 26

Art. 375
cm. 22

Art. 390
cm. 15

Art. 423
cm. 20

Art. 382
cm. 17

Art. 383
cm. 19

Art. 326
cm. 10

Art. 327.A
cm. 20

Art. 350
cm. 26

Art. 374
cm. 22

Art. 395
cm. 18-20-22-24-28-30

Art. 386
cm. 26

Art. 387
cm. 36

Art. 390
cm. 14

Art. 315

Art. 339

Art. 340

Art. 342

Art. 398
cm. 10-12

Art. 398
cm. 10-12

Art. 347
cm. 11

Art. 395
cm. 11

Art. 395
cm. 9-11

Art. 347
cm. 11

Art. 347
cm. 13-15-18-21

Art. 362
cm. 24-26

Art. 357
cm. 24-26

Art. 370
cm. 20

Art. 374
cm. 20-22

Art. 389
cm. 13

Art. 390
cm. 14-16

Art. 323
cm. 12-14-16

Art. 324
cm. 10-12

Art. 325
cm. 12-14-16

Art. 326
cm. 10-12

Art. 326/U
cm. 10

Art. 327
cm. 20

Art. 327/S
cm. 20

Art. 328
cm. 14-16-18

Art. 329
cm. 40

Art. 379
cm. 17x9

Art. 392
cm. 15x9

Art. 393
cm. 16x10

Art. 394
cm. 25x8

Art. 396
cm. 17x8

Art. 399
cm. 20-24-26-28-30

Art. 505
cm. 8-10-12

Art. 322
cm. 24

Art. 322
cm. 14

Art. 350
cm. 24-26-28-30

Art. 353
cm. 26-28-30-32-36

Art. 354
cm. 26-28-30-32-36

Art. 362/LA
cm. 30-36

Art. 362
cm. 15

Art. 377 - cm. 28-30

Art. 422 - cm. 32-36-40

Art. 296
Rompinoci / *Nut-cracker*

Art. 298
Rompinoci / *Nut-cracker*

Art. 301.A
Rompinoci / *Nut-cracker*

Art. 301
Rompinoci / *Nut-cracker*

Art. 231
Forbici cucina / *Kitchen shears*

Art. 303
Trinciapolli / *Poultry shears*

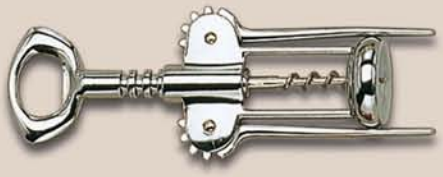
Art. 290
Cavatappi / *Corkscrew*

Art. 291
Cavatappi / *Corkscrew*

Art. 292
Cavatappi / *Corkscrew*

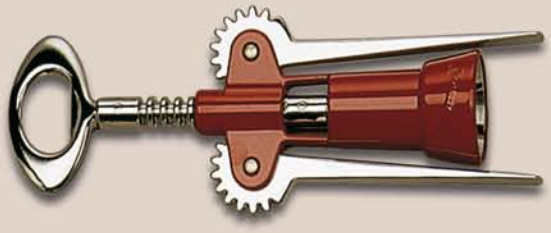
Art. 305
Cavatappi / *Corkscrew*

Art. 307
Cavatappi / *Corkscrew*



Art. 333
Cavatappi / *Corkscrew*

Art. 334
Cavatappi / *Corkscrew*



Art. 337
Cavatappi / *Corkscrew*

Art. 338
Cavatappi / *Corkscrew*

Art. 318
Masticatore / *Chewer*

Art. 349
Scannapollo / *Poultry skinning knife*

Art. 349.A
Scannapollo / *Poultry skinning knife*

Art. 358
Apriostriche/ *Oyster knife*

Art. 341
Pelapatate / *Peeler*

Art. 343
Spelucchino / *Paring knife*
cm. 9-11

Art. 7600
Coltello costata / *Rib knife*
cm. 12

Art. 7600
Coltello tavola / *Table knife*
cm. 12

Art. 2023

Art. 2024

Art. 2016

Art. 2020 SV

Art. 2021

Art. 2020

Art. 2015

Art. 2010

Art. 2022

Art. 2012

Art. 2011

Art. 2480

Art. 2490

Art. 2470

Art. 2014

Art. 3790

Art. 3720

Art. 3780

Art. 2018

Art. 2026

Art. 2025

Art. 3340

Art. 3350

Da un'esperienza produttiva di oltre quarant'anni, oggi siamo in grado di proporre una vasta gamma di coltelli professionali particolarmente curati e costantemente rinnovati nella linea e nei materiali.
Le lame sono prodotte in acciaio AISI 420 con durezza HRC-54 controllate e pronte al taglio.
I manici sono stampati in polipropilene, adatti alla lavastoviglie e sterilizzabili.
Possono essere forniti anche in legno pregiato tipo palissandro, lucidati a mano.

From the experience in the knives production, which has been lasting for over 40 years, we are today to offer a wide selection of well finished professional knives which design and materials are constantly renewed.
The blades, tested and ready for cutting, are made with AISI 420 stainless steel and reach an hardness of 54 HRc.
The handles are made with polypropylene, a material which is washing dish machine and sterilization resistant.
Valuable hand polished rosewood handles, are also available.

Art. 412
Scarnare a punta / *Sticking knife - drop point*
cm. 14-16-18-20

sp. mm. 3

sp. mm. 3

Art. 413
Banco alto mm. 70 / *Butcher knife blade mm. 70*
cm. 16-18-20-22-24-28-30-32-34-36

sp. mm. 3,5

Art. 413
Banco alto mm. 90 / *Butcher knife blade mm. 90*
cm. 32-34-36

sp. mm. 4

Art. 413/AC
Mezzo colpo alto mm. 90 / *Butcher knife mm. 90*
cm. 32 - gr. 700

Art. 414
Svizzero / *Butcher knife*
cm. 14-16-18-21-24-27-30-32-34-36

sp. mm. 3

Art. 415
Scuoiare / *Skinning knife*
cm. 14-16

sp. mm. 3

Art. 416
Uccidere / *Kill knife*
cm. 20-22-24

sp. mm. 3,5

Art. 417
Scarnare / *Sticking knife - straight point*
cm. 14-16-18-21 sp. mm. 3

Art. 418 sp. mm. 5
Colpo / *Heavy butcher knife*
cm. 28 - gr. 1.100

Art. 419
Disossare / *Boning knife*
cm. 13-14-16-18 sp. mm. 3

Art. 420
Scimitarra / *Staak knife*
cm. 23-26-30-35 sp. mm. 3

sp. mm. 3
Art. 421
Banco tipo Roma / *Butcher knife*
cm. 16-18-36

Art. 422
Prosciutto punta Roma - Punta tonda / *Ham slicer* sp. mm. 2,5
cm. 32-36-40

Art. 424
Emilia / *Emilia knife*
cm. 16-18-20

sp. mm. 3

Art. 426
Da pelare / *Pig skinning knife*
cm. 18-20-22-24

sp. mm. 3

Art. 427
Scarnare - *Stiking knife*
cm. 15

sp. mm. 3

Art. 428
Scarnare flessibile - *Flexible stiking knife*
cm. 17-20

sp. mm. 2

Art. 430
Mezzo colpo - *Heavy butcher knife*
cm. 28 - gr. 850

sp. mm. 4

Art. 431
Colpo tipo Roma - *Heavy butcher knife*
cm. 32 - gr. 850 - gr. 1.100

sp. mm. 5

Art. 432
Filetto - *Fillet knife*
cm. 20 sp. mm. 2

sp. mm. 2,5

Art. 450
Salumi - *Ham slicer*
cm. 32

Art. 451
Salumi - *Ham slicer*
cm. 17 sp. mm. 2,2

Art. 390
Mannaretta - *Meat cleaver* - cm. 18 gr. 1.000 - cm. 20 gr. 1.100 sp. mm. 5,5

Art. 390
Mannaretta a due mani - *Meat cleaver* - cm. 20 gr. 1.200 - cm. 22 gr. 1.300 sp. mm. 5

Art. 390
Mannaretta a due mani - *Meat cleaver* - cm. 20 gr. 1.400 - cm. 22 gr. 1.500 sp. mm. 5,5

Art. 402
Gancio - *Butcher hooks*

Art. 402/B
Gancio girevole - *Butcher hooks*

Art. 403
Seghetto per surgelati - *Frozen food saws*

Art. 406
Seghetto per ossa - *Bones saws*

Art. 407
Coltello autoaaffilante - *Knife inox for meat mincers*

Art. 408
Piastra autoaaffilante - *Mince-meat plates*

Art. 409
Anelli sega-ossa - *Bones saws*

Art. 411
Batticarne - *Meat pouder*

Art. 423
Affilatoio - *Kitchen steel*

Art. 425
Sgorbia - *Ham boner-straight blade*

Art. 440
Punteruolo - *Pricker for salami*

Art. 441
Pungisalami - *Pricker for salami*

Art. 442
Pinza per affettati - *Pliers*

Nel nord-est dell'Italia, nel cuore della Regione FRIULI, una terra dotata di grande laboriosità, vive ed opera un paese dalla storia millenaria: Maniago. Questo nome da secoli è legato alla produzione fabbrile di armi, coltelli ed attrezzature da taglio. Anche se parecchie fonti fanno risalire all'epoca romana la lavorazione del ferro nella zona, è a partire dal XV secolo che tale attività si organizza per assumere carattere di vera e propria produzione. Grazie all'energia fornita dall'acqua del vicino torrente Colvera, Maniago può vantare in quel periodo la produzione in serie di armi prestigiose per la Serenissima Repubblica di Venezia. Con il passare del tempo e le mutate condizioni storiche e sociali, anche il lavoro si è specializzato in settori diversi.
A Maniago un sicuro punto di riferimento è la ditta F.lli OLIVETTO srl, un'azienda solida con alle spalle oltre quarant'anni di esperienza produttiva, oggi in grado di proporre una vasta gamma di coltelli sportivi e professionali particolarmente curati e costantemente rinnovati nella linea e nei materiali.
Le lame sono prodotte in acciaio inossidabile al molibdeno-vanadio e in 440 C, con durezza HRC controllata e pronte al taglio. I manici sono in legno pregiato, radica, cuoio, cervo, micarta e staminawood.
Una linea di pugnali integrali forgiati in acciaio AISI 420 C completa la produzione della F.lli OLIVETTO srl, che da molti anni è anche abituale fornitrice di coltelli chiudibili e pugnali per l'Esercito Italiano e Tedesco.

In the North-East of Italy and in the heart of a region called FRIULI, there is Maniago, a town known for thousands of years for its entrepreneurial and laborious people. Since its origins, Maniago has been associated with the production of weapons, knives and other cutting devices. Even though, blacksmithing in Maniago has been documented as gar back as the roman empire, it was not until the XVth century that this activity became an organized enterprise. Using the local river as its source of energy and the people as its source of talent, Maniago, achieved such high standards of production and workmanship that allowed it to become the supplier of weapons fot the Republic of Venice. Presently, in Maniago, a company that proudly carries the tradition of knife-making into the next century is F.lli OLIVETTO. A company, that has been in business for almost five decades. A company that offers a vast selection of sporting knives and professional knives all of them manufactured with the highest standards of quality, craftsmanship, and design. All blades are manufactured from molyb-denum-vanadium stainless steel and 440 C.
Handles are made from exotic wood, burl, leather, stag, micarta and laminated wood.
F.lli OLIVETTO is very proud to be among the very few to commercially produce forged integrals made from AISI 420 C steel and to be a regular supplier for the Italian and German armies.

Art. 560
Cuoio / *Leather*
cm. 15-18-21-25

Art. 560
Cuoio con sega
Leather with sawtooth back
cm. 15-18-21-25

Art. 560
Cervo / *Deer horn*
cm. 15-18-21-25

Art. 832
Cervo / *Deer horn*
cm. 15-18-21-25

Art. 832
Violeta / *Violeta wood*
cm. 15-18-21-25

Art. 650
Cuoio / *Leather*
cm. 8-10-12

Art. 650
Cervo / *Deer horn*
cm. 8-10-12

Art. 1000
Cervo / *Deer horn*
cm. 24

Art. 661
Violeta
Violeta wood
cm. 19

Art. 662
Radica / *Brier wood*
cm. 11-13

Art. 450
Micarta / *Bakilite*
cm. 18

Art. 450
Stamina / *Stamina wood*
cm. 8-10

Art. 481
Cervo / *Deer horn*
cm. 10

Art. 490
Cervo / *Deer horn*
cm. 9,5

Art. 491
Cervo / *Deer horn*
cm. 10

Art. 492
Cervo / *Deer horn*
cm. 9,5

Art. 493
Cervo / *Deer horn*
cm. 9,5

Art. 473
Violeta / *Violeta wood*
cm. 5

Art. 473
Inox / *Stainless steel*
cm. 5

Art. 480
Violeta - Micarta / *Violeta wood - Bakilite*
cm. 10

Art. 479
Violeta - Micarta / *Violeta wood - Bakilite*
cm. 9

Art. 470
Micarta - Stamina / *Bakilite - Stamina wood*
cm. 8

Art. 495
Cervo - Micarta / *Deer horn - Bakilite*
cm. 9

Art. 1200
Violeta - Micarta - Radica
Violeta wood - Bakilite - Brier wood
cm. 9

Art. 1201
Violeta - Micarta - Radica
Violeta wood - Bakilite - Brier wood
cm. 9

Art. 1210
Radica / *Brier wood*
cm. 10

Art. 1211
Violeta / *Violeta wood*
cm. 10

Art. 1212
Micarta - Cocobolo / *Bakilite*
cm. 10

Art. 873
Fibra - Cuoio - Cervo - Violeta
Fibre - Leather - Deer horn - Brier wood
cm. 15

Art. 630
Stamina / *Stamina wood*
cm. 14-17

Art. 1015
Cervo - Palissandro / *Deer horn - Rosewood*
cm. 19

Art. 723
Cuoio fibra / *Leather-fibre*
cm. 15

Art. 730
Cuoio / *Leather*
cm. 18

Art. 726
Inox / *Stainless steel*
cm. 10

Art. 727
Inox / *Stainless steel*
cm. 10

Art. 725
Fibra / *Fibre*
cm. 10-15

Art. 590
Cuoio / *Leather*
cm. 20

Art. 862
Palissandro
Rosewood
cm. 28

Art. 872
Legno / Wood - cm. 36

Art. 863
cm. 28

Art. 864
cm. 28

Art. 865
cm. 28

Art. 882
cm. 27,5

Art. 1066
ABS
Verde / *Green plastic*

Art. 874
Policarbonato / *Polycarbonate*
cm. 14

Art. 680
Cuoio / *Leather*
cm. 12

Art. 681
Cuoio / *Leather*
cm. 15

Art. 868
Cuoio / *Leather*
cm. 17

Art. 869
Cuoio / *Leather*
cm. 18

Art. 889
Brunito gomma / *Oxidized rubber*
cm. 18

Art. 889
Sabbiato gomma / *Sanded rubber*
cm. 18

Art. 886
Palissandro / *Rosewood*
cm. 18

Art. 888
Cuoio naturale / *Natural leather*
cm. 18

Art. 888
Cuoio nero / *Black leather*
cm. 18

Art. 1170
Plastica / *Plastic*
cm. 18

Art. 1180
Plastica / *Plastic*
cm. 9

Art. 1185
Plastica / *Plastic*
cm. 12

Art. 1195
Plastica / *Plastic*
cm. 12

Art. 1114
Legno / *Wood*
cm. 14

Art. 210
Punte rette / *Straight*
Curve / *Curved*
3,5"

Art. 200
Punte rette / *Straight*
Curve / *Curved*
3,5"

Art. 205
Punte rette / *Straight*
Curve / *Curved*
3,5"

Art. 217
3,5"

Art. 211
Punte rette / *Straight*
Curve / *Curved*
3,5"

Art. 235
4"-4,5"-5"-5,5"-6"-6,5"-7"

Art. 234
6"-7"-8"

Art. 246
6"

Art. 243
4,5"-5,5"

Art. 220
6,5"

Art. 226
5"

Art. 223
6,5"

Art. 225
6,5"

Art. 276
Inox / *Stainless steel*
Plastica / *Plastic*
Punte rette - curve / *Straight - curved*
4,5"

Art. 273 - **FORBICE MILLE USI**
Manici plastica / *Plastic handles*

Art. 284
Inox / *Stainless steel* - Plastica / *Plastic*
8,5"

Art. 289
Inox / *Stainless steel*
Plastica / *Plastic*
10"

Art. 281
Inox / *Stainless steel*
Plastica / *Plastic*
7"

Art. 283
Inox / *Stainless steel*
Plastica / *Plastic*
8,5"

Art. 282
Inox / *Stainless steel*
Plastica / *Plastic*
6,5"

Art. 270
Inox / *Stainless steel*
Plastica / *Plastic*
8,5"

Art. 280
Inox / *Stainless steel*
Plastica / *Plastic*
4,5"

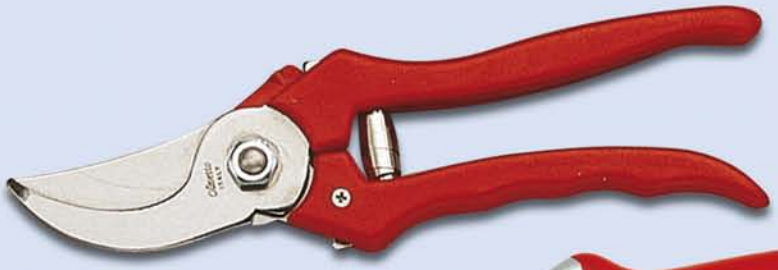
Art. 271
Inox / *Stainless steel*
Plastica / *Plastic*
8,5"

Art. 285
Inox / *Stainless steel*
Plastica / *Plastic*
5,5"

Art. 275/B
Plastica / *Plastic*
Ghisa / *Cast iron*
7,5"

Art. 245
Manici plastica / *Plastic handles*
Lame nichelate / *Nickel plated blades*
Punte rette - curve / *Straight - curved*
5"

Art. 228
Manici verniciati
Enamelled handles
Lame nichelate
Nickel plated blades
7"-8"-9"-10"-12"



Art. 1400
cm. 21

Art. 1495
cm. 23

Art. 1516
Plastica / *Plastic*
cm. 18-20-22-24

Art. 1515
Plastica / *Plastic*
cm. 12-14-16-18
20-22-24-26

Art. 1521 Inox / *Stainless steel*
Legno / *Wood*
Corno / *Horn*
cm. 14-18-20

Art. 1520
Legno / *Wood*
cm. 17-19-21

Art. 1519
Legno / *Wood*
cm. 15-17-19

Art. 1518
Inox / *Stainless steel*
Legno / *Wood*
Corno / *Horn*
cm. 15

Art. 1058
Inox / *Stainless steel*
Palissadro / *Rosewood*
cm. 17

Art. 1525
Legno / *Wood*
cm. 16-19-21

Art. 1522
Legno / *Wood*
cm. 16-19-21

Art. 1524
Inox o comune / *Stainless steel or carbon stell*
cm. 16-19

Art. 1513
Plastica / *Platic*
Legno / *Wood*
cm. 17

Art. 1503
Plastica / *Plastic*
Legno / *Wood*
cm. 17

Art. 1508
Plastica / *Plastic*
cm. 17

Art. 1512
Plastica / *Plastic*
Legno / *Wood*
cm. 17

MANIAGO
Fratelli
Olivetto
V. Dottorato
Via S. Carlo
Via Mercatovecchio
Via Umberto I
Piazza Italia
Via Ettore di Maniago
Via Unità d'Italia
UDINE
Lungo S. Carlo
Via A. Manzoni
Via Mare
Via E. De Amicis
Via Dante
PORDENONE

Olivetto