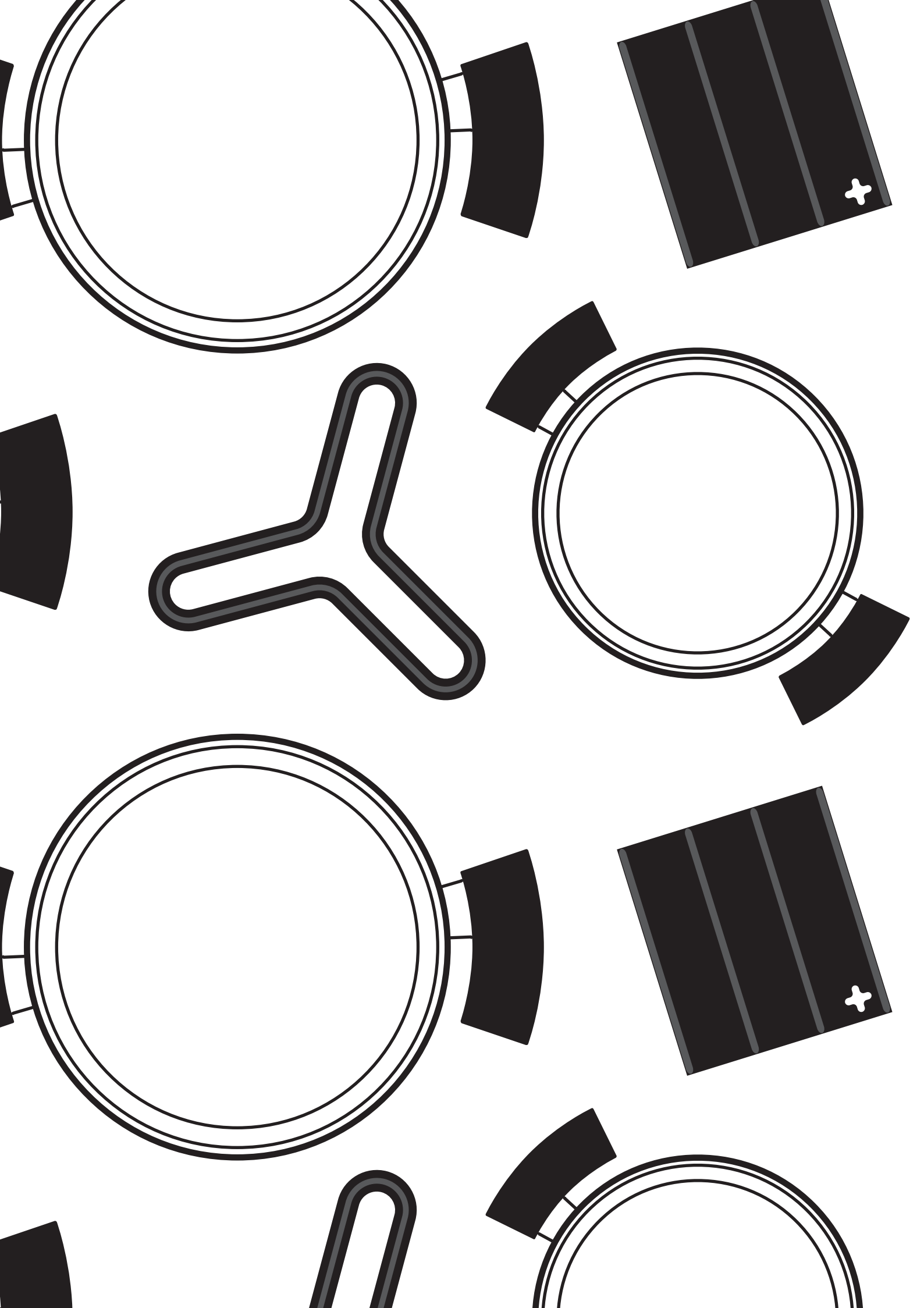




SECOND EDITION

---









# Storia

Nel 1856 Giuseppe Sambonet, figlio di un nobiluomo di Vercelli, dopo aver ottenuto il diploma alle Belle Arti, ottiene il brevetto di Maestro Orefice e costituisce la ditta Giuseppe Sambonet, depositando presso la zecca di Torino il punzone con le iniziali "GS". Agli inizi del Novecento la società da lui fondata è Fornitrice Ufficiale di molte famiglie nobili tra le quali la Duchessa di Genova ed il Conte di Torino.

Nel 1932 Sambonet, prima in Italia, realizza un impianto produttivo su scala industriale capace di affiancare ad una produzione di argenteria massiccia quella in argenteria galvanica. Nel 1938 sviluppa un processo innovativo per la produzione di posateria in acciaio inossidabile e mette a punto la tecnica per l'argentatura dell'acciaio. Nel 1947 inizia con tecnologia propria la produzione di coltelli e lame in acciaio inox. Nel 1956 Sambonet conquista il mercato internazionale: prima su 53 concorrenti, si aggiudica la commessa per l'Hotel Hilton al Cairo con una linea di vasellame ancora oggi in collezione.

# History

In 1856, Giuseppe Sambonet, a Fine Arts graduate and the son of a nobleman from Vercelli, obtained his warrant as Master Goldsmith and established the company, Giuseppe Sambonet, depositing his seal bearing the initials "GS" at the Turin mint. At the beginning of the twentieth century his company was the Official Purveyor to many noble families, including the Duchess of Genoa and the Count of Turin.

In 1932, Sambonet was the first company in Italy to build an industrial production plant capable of manufacturing both sterling silver and galvanic silverware. In 1938, it developed an innovative process for the production of stainless steel flatware and developed a silver-plated steel manufacturing technique. In 1947, it started producing stainless steel knives and blades using its own technology. In 1956, Sambonet conquered the international market by being chosen, from 53 competitors, to supply the Cairo Hilton Hotel with a holloware line that is still in its collection today.

**sambonet®**

## BRUNCH DA ENRICO

- 8 Pentole / Cookware 12'O'CLOCK
- 16 Utensili Acciaio / Kitchen tools KITCHEN GADGETS
- 24 Utensili Silicone / Kitchen tools KITCHEN GADGETS
- 34 Pezzi a servire / Serving items LIVING
- 36 Molle e Pinze / Tongs & Pliers LIVING

## EASY LUNCH DA MARCO

- 38 Pentole / Cookware MENU
- 44 Pentole / Cookware TERRA.COTTO
- 46 Vasellame / Holloware LINEA Q BAMBOO
- 48 Vasellame / Holloware SPHERA COLOURS

## STEVE MY PERSONAL CHEF

- 52 Pentole / Cookware KIKKA
- 56 Utensili cucina / Kitchen utensils KIKKA

## COOKING CLASSES

- 62 Pentole / Cookware PROFESSIONALE
- 66 Utensili cucina / Kitchen utensils PROFESSIONALE
- 68 Pirofile / Oven pots INOVAN

## TONY'S BUTCHER SHOP

- 72 Coltelli / Knives
- 74 Taglieri / Cutting boards

## IN TAVOLA dinner's ready

- 76 Coltelli speciali / Special knives SPECIAL KNIVES
- 78 Posateria / Flatware TASTE - NEUTRA - FRAME
- 80 Tovagliette / Table mats LINEA Q











THERE IS A NEW COLOR FIND  
IT OUT NOW ON 12 O'CLOCK  
AND ON SILICONE GADGETS.



# FADE TO GREY



C'È UN NUOVO COLORE SCOPRILO  
ORA SULLA LINEA 12 O'CLOCK  
E SUI GADGETS IN SILICONE.

# BRUNCH DA ENRICO

BRUNCH AT ENRICO'S



1





### 1. 12'O'CLOCK

Cookware  
 Pentole  
 Kochgeschirr  
 Baterías de cusine

### 2. PADERNO

Kitchen utensils  
 Utensili cucina  
 Küchenutensilien  
 Ustensiles de cuisine

### 3. CUISINART

Kitchen appliances  
 Elettrodomestici da cucina  
 Küchengeräte  
 Appareils de cuisine





**SAUCEPOT, 2 HANDLES**

Casseruola alta, 2 maniglie  
Fleischtopf, 2 griffe  
Brasière, 2 poignées

**51507-16** Ø 16 cm - 6<sup>5/16</sup> in.  
**51507-20** Ø 20 cm - 7<sup>7/8</sup> in.  
**51507-24** Ø 24 cm - 9 in.  
**51507-28** Ø 28 cm - 11 in.

**51507B16** Ø 16 cm - 6<sup>5/16</sup> in.  
**51507B20** Ø 20 cm - 7<sup>7/8</sup> in.  
**51507B24** Ø 24 cm - 9 in.  
**51507B28** Ø 28 cm - 11 in.

**SAUCEPAN, 2 HANDLES**

Tegame, 2 maniglie  
Bratentopf, 2 griffe  
Sautoir, 2 poignées

**51509-20** Ø 20 cm - 7<sup>7/8</sup> in.  
**51509-24** Ø 24 cm - 9 in.  
**51509-28** Ø 28 cm - 11 in.

**51509B20** Ø 20 cm - 7<sup>7/8</sup> in.  
**51509B24** Ø 24 cm - 9 in.  
**51509B28** Ø 28 cm - 11 in.

**SAUCEPAN, 1 HANDLE**

Casseruola alta, 1 manico  
Stielkasserolle hoch  
Casserole haute

**51506-12** Ø 12 cm - 4 in.  
**51506-14** Ø 14 cm - 5<sup>1/2</sup> in.

**51506B12** Ø 12 cm - 4 in.  
**51506B14** Ø 14 cm - 5<sup>1/2</sup> in.

**MILK BOILER**

Bollilatte  
Milkcasserolle  
Casserole à lait

**51521-12** Ø 12 cm - 4 in.

**51521B12** Ø 12 cm - 4 in.

**FRYPAN, 1 HANDLE**

Padella, 1 manico  
Bratpfanne  
Poêle à frire

**51514-24** Ø 24 cm - 9 in.  
**51514-28** Ø 28 cm - 11 in.

**51514B24** Ø 24 cm - 9 in.  
**51514B28** Ø 28 cm - 11 in.

**POT HOLDER, 2 PCS**

Presina, 2 pz  
Topfäppen  
Manique

**51590-02** 16x17 cm - 6<sup>5/16</sup>x6<sup>5/8</sup> in.

**51590B02** 16x17 cm - 6<sup>5/16</sup>x6<sup>5/8</sup> in.



**NEWNOVITÀ**

**COLANDER**

Colatutto  
Gemusesieher  
Passoire

**51523-24** Ø 24 cm - 9 in.

**51523B24** Ø 24 cm - 9 in.

COLORKEY - RED GREY  
B

# LA SPERANZA È BUONA COME PRIMA COLAZIONE, MA È UNA PESSIMA CENA.

HOPE IS A GOOD BREAKFAST, BUT IT IS A BAD SUPPER.

FRANCIS BACON







**1** POMOLO ANCORABILE AL BORDO DELLA PENTOLA  
KNOB HANGING ON THE POT'S RIM

**2** MANIGLIE IN SILICONE  
SILICONE HANDLES

**3** SOTTOPENTOLA IN SILICONE  
SILICONE TRIVET

**4** PRESINA IN SILICONE  
SILICONE POT HOLDER





# 12'O'CLOCK

## LID

Coperchio  
Deckel  
Couvercle

**51561-12** Ø 12 cm - 4<sup>3/4</sup> in.  
**51561-14** Ø 14 cm - 5<sup>1/2</sup> in.  
**51561-16** Ø 16 cm - 6<sup>3/8</sup> in.  
**51561-20** Ø 20 cm - 7<sup>7/8</sup> in.  
**51561-24** Ø 24 cm - 9 in.  
**51561-28** Ø 28 cm - 11 in.

**51561B12** Ø 12 cm - 4<sup>3/4</sup> in.  
**51561B14** Ø 14 cm - 5<sup>1/2</sup> in.  
**51561B16** Ø 16 cm - 6<sup>3/8</sup> in.  
**51561B20** Ø 20 cm - 7<sup>7/8</sup> in.  
**51561B24** Ø 24 cm - 9 in.  
**51561B28** Ø 28 cm - 11 in.

**NEW NOVITÀ**

## COLANDER FOR STOCK POT

Colapasta per pentola alta  
Seiher für Suppentopf  
Passoire pour marmite

**51523-20** Ø 20 cm - 7<sup>7/8</sup> in.

**51523B20** Ø 20 cm - 7<sup>7/8</sup> in.

## STOCK POT, 2 HANDLES

Pentola alta, 2 maniglie  
Tiefen Pfanne mit 2 Griffen  
Casserole profonde, 2 poignées

**51501-16** Ø 16 cm - 6<sup>5/16</sup> in.  
**51501-20** Ø 20 cm - 7<sup>7/8</sup> in.  
**51501-24** Ø 24 cm - 9 in.

**51501B16** Ø 16 cm - 6<sup>5/16</sup> in.  
**51501B20** Ø 20 cm - 7<sup>7/8</sup> in.  
**51501B24** Ø 24 cm - 9 in.

## TRIVET

Sottopentola  
Dreifuß  
Trépiéd

**51590-02** 21,5 x 24 cm - 8<sup>1/2</sup> x 9 in.

**51590B02** 21,5 x 24 cm - 8<sup>1/2</sup> x 9 in.



**COLORKEY**  
- RED  
B GREY

# BATTERIA

## PENTOLE POTS AND PANS

8

### COOKWARE

Batteria pentole, 8 pz  
**51500-08**  
**51500B08**



51501-20 | Pentola alta, 2 maniglie Ø cm. 20  
 51501B20 | Stock pot, 2 handles Ø 8 in.



51507-16 | Casseruola alta, 2 maniglie Ø cm. 16  
 51507B16 | Saucepot, 2 handles Ø 6 2/3 in.



51507-20 | Casseruola alta, 2 maniglie Ø cm. 20  
 51507B20 | Saucepot, 2 handles Ø 8 in.



51509-24 | Tegame, 2 maniglie Ø cm. 24  
 51509B24 | Sautépan, 2 handles Ø 9 in.



51521-12 | Bollilatte Ø cm. 12  
 51521B12 | Milk boiler Ø 4 in.



51561-16 | Coperchio Ø cm. 16  
 51561B16 | Cover Ø 6 2/3 in.



51561-20 | Coperchio Ø cm. 20  
 51561B20 | Cover Ø 8 in.



51561-24 | Coperchio Ø cm. 24  
 51561B24 | Cover Ø 9 in.

11

### COOKWARE

Batteria pentole 11 pz  
**51500-B11**  
**51500B11**



51501-20 | Pentola alta, 2 maniglie Ø cm. 20  
 51501B20 | Stock pot, 2 handles Ø 8 in.



51501-24 | Pentola alta, 2 maniglie Ø 24 cm  
 51501B24 | Stock pot, 2 handles Ø 9 in.



51507-16 | Casseruola alta, 2 maniglie Ø cm. 16  
 51507B16 | Saucepot, 2 handles Ø 6 2/3 in.



51507-20 | Casseruola alta, 2 maniglie Ø cm. 20  
 51507B20 | Saucepot, 2 handles Ø 8 in.



51509-24 | Tegame, 2 maniglie Ø cm. 24  
 51509B24 | Sautépan, 2 handles Ø 9 in.



51506-14 | Casseruola alta, 1 manico Ø 14 cm  
 51506B14 | Sautépan, 1 handles Ø 5 in.



51523-20 | Colapasta rete  
 51523B20 | Colander



51561-14 | Coperchio Ø 14 cm  
 51561B14 | Cover Ø 5 in.



51561-16 | Coperchio Ø cm. 16  
 51561B16 | Cover Ø 6 2/3 in.



51561-20 | Coperchio Ø cm. 20  
 51561B20 | Cover Ø 8 in.



51561-24 | Coperchio Ø 24 cm  
 51561B24 | Cover Ø 9 in.

13

### COOKWARE

Batteria pentole 13 pz  
**51500-B13**  
**51500B13**



51521-12 | Bollilatte Ø 12 cm  
 51521B12 | Milk boiler Ø 4 in.



51501-20 | Pentola alta, 2 maniglie Ø 20 cm  
 51501B20 | Stock pot, 2 handles Ø 8 in.



51501-24 | Pentola alta, 2 maniglie Ø 24 cm  
 51501B24 | Stock pot, 2 handles Ø 9 in.



51506-14 | Casseruola alta, 1 manico Ø 14 cm  
 51506B14 | Sautépan, 1 handles Ø 5 in.



51507-20 | Casseruola alta, 2 maniglie Ø 20 cm  
 51507B20 | Saucepot, 2 handles Ø 8 in.



51507-24 | Casseruola alta, 2 maniglie Ø 24 cm  
 51507B24 | Saucepot, 2 handles Ø 9 in.



51509-24 | Tegame, 2 maniglie Ø 24 cm  
 51509B24 | Sautépan, 2 handles Ø 9 in.



51509-28 | Tegame, 2 maniglie Ø 28 cm  
 51509B28 | Sautépan, 2 handles Ø 11 in.



51523-20 | Colapasta rete  
 51523B20 | Colander



51561-14 | Coperchio Ø 14 cm  
 51561B14 | Cover Ø 5 in.



51561-20 | Coperchio Ø 20 cm  
 51561B20 | Cover Ø 8 in.



51561-24 | Coperchio Ø 24 cm  
 51561B24 | Cover Ø 9 in.



51561-28 | Coperchio Ø 28 cm  
 51561B28 | Cover Ø 11 in.

COLORKEY

- RED  
 B GREY

sambonet®



# kitchen gadgets

EASY TO HANDLE PRACTICAL  
MANEGGEVOLI PRATICI





# CUT&SLICE

## TAGLIARE&AFFETTARE

1

### PIZZA WHEEL

Rotella Taglia-Pizza  
Pizza-Rad  
Roulette A Pizza

**51597-00**

Stainless Steel - Acciaio inox

19,6 cm - 7<sup>3</sup>/<sub>4</sub> in.

2

### PASTRY WHEEL

Rotella Taglia-Pasta  
Teig-Rad  
Roulette A Pate

**51597-09**

Stainless Steel - Acciaio inox

18,3 cm - 7<sup>1</sup>/<sub>4</sub> in.

3

### OYSTER KNIFE

Coltello Apriostriche / Grana  
Austern-/Kaesemesser  
Couteau A Huitres

**51597-26**

Stainless Steel - Acciaio inox

19,6 cm - 7<sup>3</sup>/<sub>4</sub> in.



4

### Y-SHAPE SWIVEL PEELER

Sbucciatore a Y  
Pendelschaeler Breit  
Couteau Y

**51597-04**

Stainless Steel - Acciaio inox

18 cm - 7 in.

5

### FISH SCALER

Squama pesce  
Fischentschupper  
Ecailleur

**51597-39**

Stainless Steel - Acciaio inox

21,8 cm - 8<sup>2</sup>/<sub>3</sub> in.

6

### TOMATO PEELER

Pela Pomodori  
Tomatenschaeler  
Epulcheur A Tomat

**51597-41**

Stainless Steel - Acciaio inox

18 cm - 7 in.

**NEW**NOVITÀ

## SPREAD & SMEAR STENDERE & SPALMARE



### PASTRY BRUSH

Pennello Pasticceria  
Kuchenpinsel  
Pinceau à Pâtisseries

**51597-11**

Stainless Steel - Acciaio inox

19,5 cm - 7<sup>3/4</sup> in.



### SPATULA

Spatola Per Glassa  
Pfannenheber  
Palette

**51597-34**

Stainless Steel - Acciaio inox

32 cm - 12<sup>2/3</sup> in.

## SHRED GRATTUGIARE



### GRATER

Grattugia Universale  
Raffel  
Rape

**51597-25**

Stainless Steel - Acciaio inox

27,4 cm - 10<sup>3/4</sup> in.



### GRATER

Grattugia Universale  
Raffel  
Rape

**51597-27**

Stainless Steel - Acciaio inox

27,4 cm - 10<sup>3/4</sup> in.

## OPEN APRIRE



### CAN OPENER

Apriscatole  
Dosenoeffner  
Ouvre-boite

**51597-07**

Stainless Steel - Acciaio inox

20,6 cm - 8<sup>1/8</sup> in.



### CAN OPENER

Apribarattoli  
Universaldosenoeffner  
Ouvre-boite

**51597-28**

Stainless Steel - Acciaio inox

24,3 cm - 9<sup>5/8</sup> in.



### BOTTLE OPENER

Apribottiglie  
Flaschenoeffner  
Ouvre-bouteille

**51597-40**

Stainless Steel - Acciaio inox

19,6 cm - 7<sup>3/4</sup> in.

IL BUON CIBO È IL FONDAMENTO  
DELLA VERA FELICITÀ.

GOOD FOOD IS THE FOUNDATION OF TRUE HAPPINESS

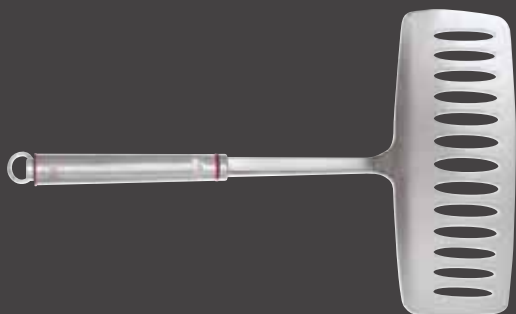


AUGUSTE ESCOFFIER

**NEW**NOVITÀ

# SERVE&DOSE

## SERVIRE&DOSARE



### FISH TURNER

Paletta Pesce/Asparagi  
Fisch-Spargelheber  
Pelle a Poisson

**51597-13**

Stainless Steel - Acciaio inox

30,8 cm - 12<sup>1</sup>/<sub>8</sub> in.



### LASAGNE SPATULA

Pala Pasticcio  
Lasagneheber  
Palette

**51597-02**

Stainless Steel - Acciaio inox

27,6 cm - 10<sup>7</sup>/<sub>8</sub> in.



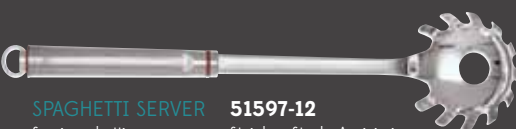
### BASTING SPOON

Cucchiaio Risotto  
Reisloeffel  
Cuillere

**51597-06**

Stainless Steel - Acciaio inox

25,7 cm - 10<sup>1</sup>/<sub>8</sub> in.



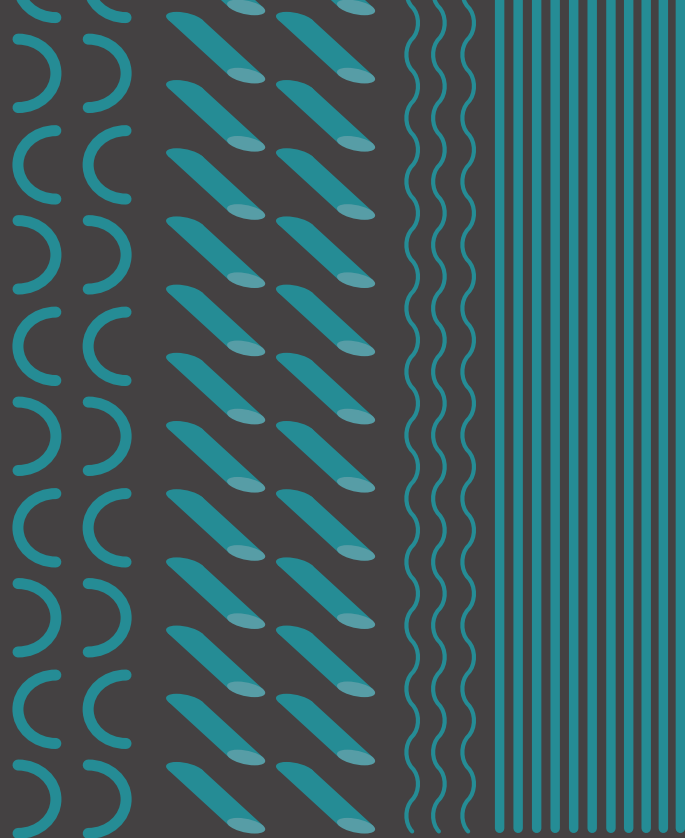
### SPAGHETTI SERVER

Servispaghetti  
Spaghettiloeffel  
Cuillere A Spaghetti

**51597-12**

Stainless Steel - Acciaio inox

30,9 cm - 12<sup>1</sup>/<sub>8</sub> in.



### LADLE

Mestolo  
Schoepfbeffel  
Louche

**51597-03**

Stainless Steel - Acciaio inox

31,1 cm - 12<sup>1</sup>/<sub>8</sub> in.



### SKIMMER

Schiumarola  
Abschoepfer Perfor  
Ecumoire

**51597-10**

Stainless Steel - Acciaio inox

35,2 cm - 13<sup>7</sup>/<sub>8</sub> in.



### WOK TURNER

Paletta Per Wok  
Pfannenwender  
Palette

**51597-16**

Stainless Steel - Acciaio inox

34,7 cm - 13<sup>2</sup>/<sub>3</sub> in.




**MEAT FORK**

Forchettone  
Fleischgabel  
Fourchette

**51597-17**

Stainless Steel - Acciaio inox

33,3 cm - 13<sup>1</sup>/<sub>8</sub> in.**RICE SPOON**

Cucchiaio Riso  
Reisloeffel  
Cuiller A Risotto

**51597-18**

Stainless Steel - Acciaio inox

33,3 cm - 13<sup>1</sup>/<sub>8</sub> in.**SLOTTED TURNER**

Paletta Forata  
Pfannenwender Perfor  
Pelle Ajouree

**51597-19**

Stainless Steel - Acciaio inox

33,2 cm - 13 in.

**PIE SERVER**

Pala Torta  
Tortenheber  
Pelle A Gateau

**51597-20**

Stainless Steel - Acciaio inox

26,5 cm - 10<sup>3</sup>/<sub>4</sub> in.**ICE CREAM SCOOP**

Porzionatore Gelato  
Eisportionierer  
Cuillere A glace

**51597-23**

Stainless Steel - Acciaio inox

21,3 cm - 8<sup>3</sup>/<sub>8</sub> in.**SPAGHETTI SERVER**

Servispaghetti  
Spaghettiloeffel  
Cuillere A Spaghetti

**51597-21**

Stainless Steel - Acciaio inox

33,5 cm - 13<sup>1</sup>/<sub>8</sub> in.**SKIMMER**

Schiumarola  
Abschoepfer Perfor  
Ecuoire

**51597-33**

Stainless Steel - Acciaio inox

34,4 cm - 13<sup>1</sup>/<sub>2</sub> in.**TURNER**

Paletta Nylon  
Pfannenwender Perfor  
Palette

**51597-31**

Stainless Steel - Acciaio inox

35,7 cm - 14 in.

**MEAT FORK**

Forchettone  
Fleischgabel  
Fourchette

**51597-37**

Stainless Steel - Acciaio inox

33,6 cm - 13<sup>1</sup>/<sub>4</sub> in.**LADLE**

Mestolo  
Schoepfbeffel  
Louche

**51597-36**

Stainless Steel - Acciaio inox

31,2 cm - 12<sup>1</sup>/<sub>3</sub> in.

**NEW**NOVITÀ

## PRESS SCHIACCIARE



### POTATO MASHER

Pressapatate  
Kartoffelstampfer  
Presse Puree

**51597-24**

Stainless Steel - Acciaio inox

25,7 cm - 10<sup>1</sup>/<sub>8</sub> in.



### GARLIC PRESS

Spremiaglio  
Knoblauchpresse  
Presse-ail

**51597-38**

Stainless Steel - Acciaio inox

19,2 cm - 7<sup>3</sup>/<sub>4</sub> in.

## HOLLOW & PEEL SCAVARE & SBUCCIARE

1

### POTATO PEELER

Pelapatate  
Kartoffelschaeler  
Eplucheur

**51597-05**

Stainless Steel - Acciaio inox

19,3 cm - 7<sup>5</sup>/<sub>8</sub> in.

2

### APPLE CORER

Leva torsoli  
Entkerner  
Vide-pomme

**51597-29**

Stainless Steel - Acciaio inox

22,8 cm - 9 in.

3

### SWIVEL PEELER

Sbucciatore a Lama Mobile  
Pendelschaeler Lang  
Couteau A Legumes

**51597-22**

Stainless Steel - Acciaio inox

20,5 cm - 8 in.

4

### MELON BALLER

Scavino sferico ø 2,5 cm  
Kugelausstecher  
Moule A pomme

**51597-35**

Stainless Steel - Acciaio inox

17,6 cm - 7 in.



## DECORATE DECORARE



### LEMON STRIPER

Decora Limoni  
Zesteur  
Canneleur

**51597-08**

Stainless Steel - Acciaio inox  
16,3 cm - 6<sup>3</sup>/<sub>8</sub> in.



### BUTTER CURLER

Arriccia Burro  
Butterroller  
Coquilleur A Beurre

**51597-30**

Stainless Steel - Acciaio inox  
21,3 cm - 8<sup>3</sup>/<sub>8</sub> in.

## MIX&MOUNT MESCOLARE&MONTARE



### EGG WHISK

Frusta per Uova  
Ruehrbesen Klein  
Fouet

**51597-01**

Stainless Steel - Acciaio inox  
27,8 cm - 11 in.



### EGG WHISK

Frusta per Uova  
Ruehrbesen Klein  
Fouet

**51597-32**

Stainless Steel - Acciaio inox  
20,5 cm - 8 in.



### SILICON TURNER BIG

Paletta Grande Silicone  
Schaber Gros  
Palette Grand

**51597-14**

Stainless Steel - Acciaio inox  
29,6 cm - 11<sup>2</sup>/<sub>3</sub> in.

## SIFT&FILTER SETACCIARE&FILTRARE



### SOUP STRAINER

Colino  
Suppensieb  
Passe-bouillon

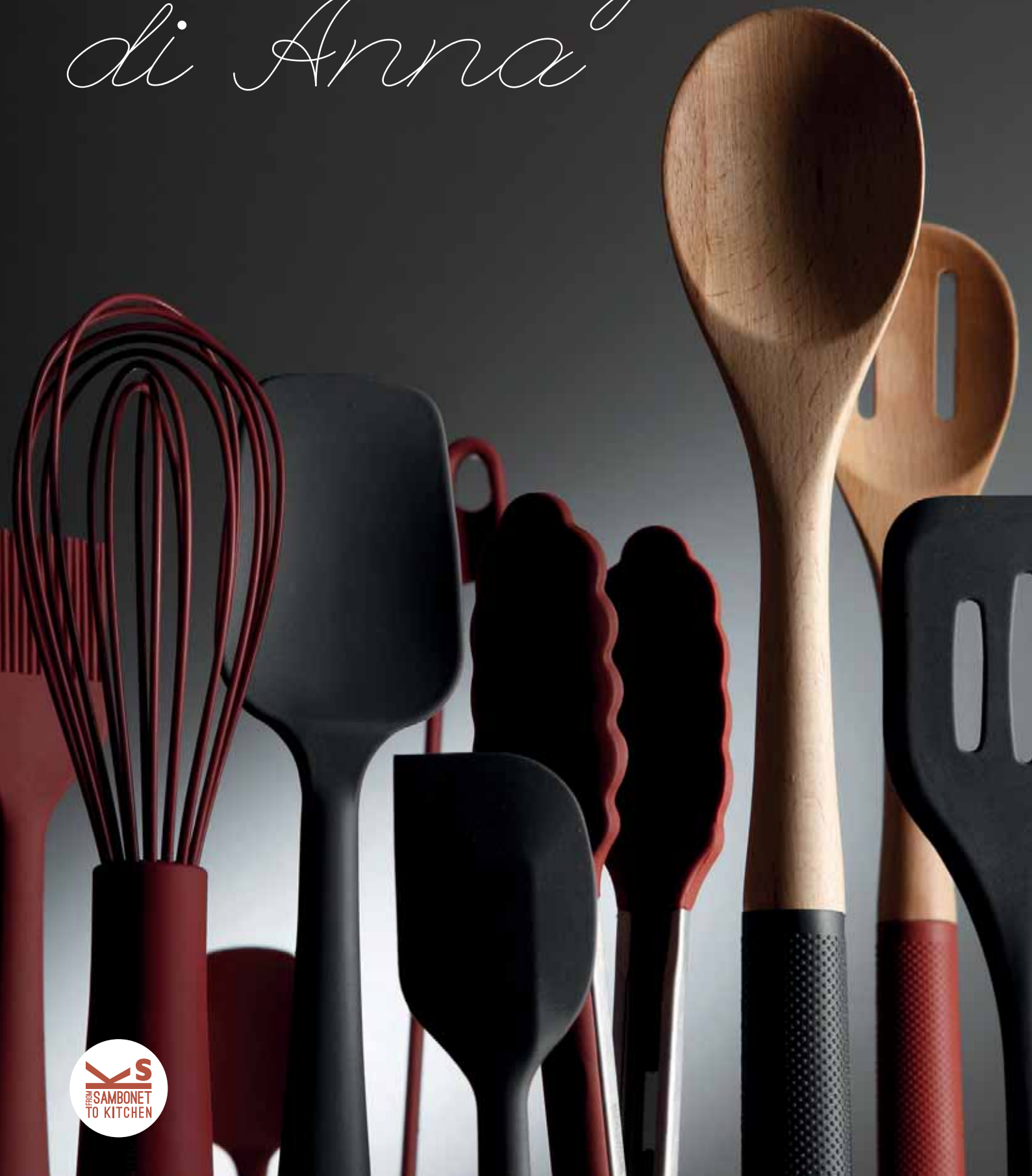
**51597-15**

Stainless Steel - Acciaio inox  
22,5 cm - 8<sup>7</sup>/<sub>8</sub> in.





*i dolci segreti  
di Anna*





**SPOON**  
Cucchiaione  
Gießlöffel  
Cuillère

**51595-15 red**  
**51595B15 black**  
Silicone, wood - Silicone, Legno  
35 cm - 13<sup>3/4</sup> in.



**SPOON PERFORATED**  
Cucchiaione forato  
Löffel gelocht  
Cuiller percée

**51595-14**  
**51595B14**  
Silicone, wood - Silicone, Legno  
35 cm - 13<sup>3/4</sup> in.



**SPATULA**  
Spatola  
Palette  
Spatule

**51595-16**  
**51595B16**  
Silicone, wood - Silicone, Legno  
35 cm - 13<sup>3/4</sup> in.



**ROLLING PIN**  
Rullo  
Rollhölzer  
Rouleau

**51595-11**  
**51595B11**  
Silicone, wood - Silicone, Legno  
Ø 5,5 cm 44 cm - ø 2 in. 17 in.



**WIRE WHIP 6 WIRES**  
Frusta, 6 fili  
Rührbesen, 6 Drähte  
Fouet, 6 fils

**51595-30**  
**51595B30**  
Silicone, s. steel - Silicone, acciaio inox  
30 cm - 11<sup>3/4</sup> in.



**LEAF TONG**  
Pinza a foglia  
Zange  
Pince

**51595-31**  
**51595B31**  
Silicone, s. steel - Silicone, acciaio inox  
23 cm - 9 in.



**SPAGHETTI TONG**  
Pinza spaghetti  
Spaghettizange  
Pince à spaghetti

**51595-32**  
**51595B32**  
Silicone, s. steel - Silicone, acciaio inox  
23 cm - 9 in.



**COOK'S TONG**  
Pinza cucina  
Kochzange  
Pince cuisine

**51595-03**  
**51595B03**  
Silicone  
11 cm - 4<sup>3/8</sup> in.

**NEW**NOVITÀ

**SPOON, PERFORATED**

Cucchiaione forato  
Löffel gelocht  
Cuiller percée

**51595-01**  
**51595B01**

Silicone  
29 cm - 11<sup>3</sup>/<sub>8</sub> in.

**SPATULA**

Spatola  
Palette  
Spatule

**51595-05**  
**51595B05**

Silicone  
20 cm - 7<sup>7</sup>/<sub>8</sub> in.

**SPATULA**

Spatola  
Palette  
Spatule

**51595-04**  
**51595B04**

Silicone  
26 cm - 10<sup>1</sup>/<sub>4</sub> in.

**SPATULA**

Spatola  
Palette  
Spatule

**51595-07**  
**51595B07**

Silicone  
27 cm - 10<sup>5</sup>/<sub>8</sub> in.

**BEVELLED SPATULA**

Spatola smussata  
Teigschäber  
Spatule plate biseautée

**51595-08**  
**51595B08**

Silicone  
20 cm - 7<sup>7</sup>/<sub>8</sub> in.

**BEVELLED SPATULA**

Spatola smussata  
Teigschäber  
Spatule plate biseautée

**51595-02**  
**51595B02**

Silicone  
29 cm - 11<sup>3</sup>/<sub>8</sub> in.

**PERFORATED SPATULA**

Paletta forata  
Küchenwender, perforiert  
Pelle ajourée

**51595-00**  
**51595B00**

Silicone  
29 cm - 11<sup>3</sup>/<sub>8</sub> in.

**PASTRY BRUSH**

Pennello per alimenti  
Kuchenpinsel  
Pinceaux à pâtissier

**51595-06**  
**51595B06**

Silicone  
26 cm - 10<sup>1</sup>/<sub>4</sub> in.

**PASTRY BRUSH GRADUATED**

Pennello per alimenti, graduato  
Kuchenpinsel, mitt Skala  
Pinceaux à pâtissier

**51595-10**  
**51595B10**

Silicone  
H. 13,5 cm - 5<sup>1</sup>/<sub>4</sub> in.

**PASTRY BRUSH**

Pennello per alimenti  
Kuchenpinsel  
Pinceaux à pâtissier

**51595-09**  
**51595B09**

Silicone  
20 cm - 7<sup>7</sup>/<sub>8</sub> in.



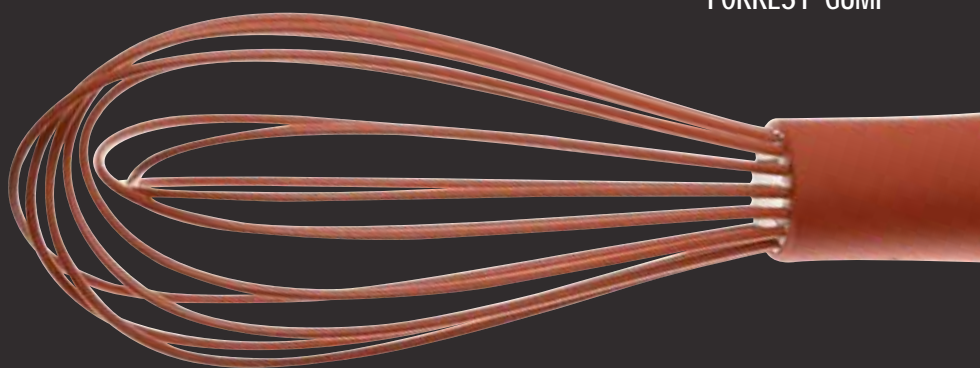
**COLORKEY** - RED  
**B** GREY



LA VITA È COME UNA SCATOLA  
DI CIOCCOLATINI, NON SAI MAI  
QUELLO CHE TI CAPITA!

LIFE IS LIKE A BOX OF CHOCOLATES,  
YOU NEVER KNOW WHAT YOU'RE GONNA GET!

FORREST GUMP



sambonet®





**FUNNEL SET, 2 PCS**

Imbuti, set 2 pz  
Trichter, satz 2 stk  
Entonnoir, set 2 pcs

**51595-41**  
**51595B41**

Silicone

**MEASURING SPOON, 4 PCS**

Cucchiaino dosatore, 4 pz  
Maßlöffel, 4tlg.  
Cuillère à mesure, 4 pcs

**51595-20**  
**51595B20**

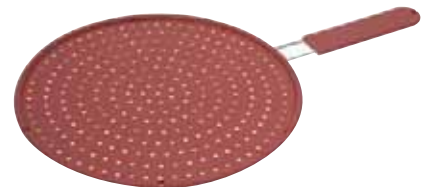
Silicone  
11 x 4 x 3,5 cm - 4<sup>3/8</sup> x 1<sup>1/2</sup> x 1<sup>3/8</sup> in.

**TABLE MAT**

Tovaglietta americana  
Tischdeckchen  
Set de table

**51595-42**  
**51595B42**

Silicone  
37,5 x 28 cm - 14<sup>3/4</sup> x 11 in.

**SPLATTER SCREEN**

Paraspruzzi  
Spritzschutzsieb  
Couvercle anti-projection

**51595-43**  
**51595B43**

Silicone  
Ø 28 cm - 11 in.

**OVEN MITT**

Guanto da forno  
Backhandschuhe  
Gant de protection

**51595-21**  
**51595B21**

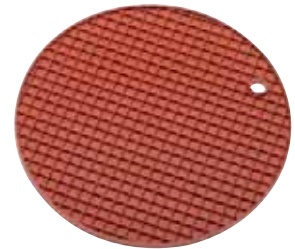
Silicone  
36 x 19 cm - 14<sup>1/4</sup> x 7<sup>1/2</sup> in.

**MEASURING CUPS SPOONS  
SPACE-SAVING, 4 PCS**

Misurini retraibili, 4 pz  
Maßbecher-/löffel, 4tlg.  
Mesures

**51595-19**  
**51595B19**

Silicone

**POT HOLDER/TRIVET**

Presina/sottopentola  
Topfappen/Dreifuß  
Manique/Trépiéd

**51595-18**  
**51595B18**

Silicone  
Ø 20,5 cm, H. 1 cm - Ø 8 x <sup>3/8</sup> in.

**SILICONE TWINES 6 PCS**

Lacci in silicone, 6 pz  
Küchenschnur 6  
Cordones 6 pcs

**51595-44** 22 cm - 9 in.  
**51595B44** 22 cm - 9 in.

**51595-45** 53 cm - 21 in.  
**51595B45** 53 cm - 21 in.

**FOLDABLE BOX**

Contentitore pieghevole  
Korb, flexibel  
Panier, flexible

**51595-22**  
**51595B22**

Silicone  
12 x 8,3 cm - 4<sup>3/4</sup> x 3<sup>1/4</sup> in.

**POT HOLDER/TRIVET**

Presina/sottopentola  
Topfappen/Dreifuß  
Manique/Trépiéd

**51595-17**  
**51595B17**

Silicone  
19,3 x 16,5 cm - 7<sup>5/8</sup> x 6<sup>1/2</sup> in.

COLORKEY

- RED  
B GREY

sambonet®

**NEW** **NOVITÀ**

IF YOU'D LIKE TO GARNISH THESE DELICIOUS CUPCAKES, BESIDES USING THE TRADITIONAL BUTTER CREAM, YOU COULD PREPARE A SIMPLER CREAM BUT EQUALLY TASTY. MIX TOGETHER 250G OF PHILADELPHIA, 250G OF MASCARPONE CHEESE, 40G OF SUGAR AND A TEASPOON OF VANILLA EXTRACT. IF YOU'D LIKE TO COLOR YOUR CUPCAKES, YOU CAN SPLIT THE MIX UP INTO SMALL BOWLS AS MUCH AS THE COLORS YOU HAVE AND THE GAME IS DONE. **PRESERVATION**

Keep the cupcakes under a glass bell jar for 4-5 days. If you have garnished your cupcakes with whipped cream or others creams, you should store them in the fridge up to 3 days. If you like, you could prepare the cupcakes the previous day and garnish them the next day.



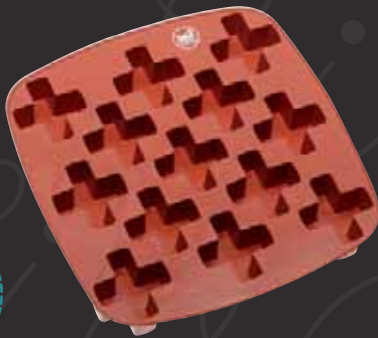
**ICE MOLD**  
**13 CUBES, CROSS**

Stampo 13 cubetti ghiaccio a croce  
Eisform 13Xkreuz  
Souples

**51595-23**

Silicone

18 x 18 cm H. 2,3 cm  
7 x 7 in. H. 1 in.



**ICE MOLD**  
**12 CUBES, STAR**

Stampo 12 cubetti ghiaccio a stella  
Eisform 12Xstern  
Souples

**51595-24**

Silicone

18 x 18 cm H. 2,3 cm  
7 x 7 in. H. 1 in.



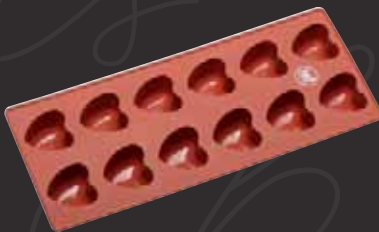
**ICE MOLD**  
**12 CUBES, HEART**

Stampo 12 cubetti ghiaccio a cuore  
Eisform 12Xherz  
Souples

**51595-25**

Silicone

23 x 9,5 cm H. 2,5 cm  
9 x 3<sup>7</sup>/<sub>8</sub> in. H. 1 in.



**CHOCOLATE MOLD**  
**15 CUBES, ROSE**

Stampo 15 cioccolatini a roselline  
Schokoform 15Xrose  
Souples

**51595-26**

Silicone

21 x 10,5 cm H. 2 cm  
8<sup>7</sup>/<sub>8</sub> x 4<sup>1</sup>/<sub>8</sub> in. H. 7<sup>8</sup>/<sub>16</sub> in.



**CHOCOLATE MOLD**  
**15 CUBES, HEART**

Stampo 15 cioccolatini a cuore  
Schokoform 15Xherz  
Souples

**51595-27**

Silicone

21 x 10,5 cm H. 2 cm  
8<sup>7</sup>/<sub>8</sub> x 4<sup>1</sup>/<sub>8</sub> in. H. 7<sup>8</sup>/<sub>16</sub> in.



**CHOCOLATE MOLD**  
**15 CUBES, ELLIPS**

Stampo 15 cioccolatini a ellissi  
Schokoform 15Xellipsen  
Souples

**51595-28**

Silicone

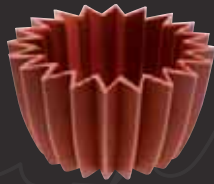
21 x 10,5 cm H. 2 cm  
8<sup>7</sup>/<sub>8</sub> x 4<sup>1</sup>/<sub>8</sub> in. H. 7<sup>8</sup>/<sub>16</sub> in.





**CUPCAKE MOLDS,  
MINI PANDORO, 6 PCS**

Pirottini minipandoro per cupcake, 6 pz  
6 Cupcakeformen  
Petits gâteaux, 6 pcs

**51595-33** Silicone7 x 7 cm H. 4 cm - 2<sup>3/4</sup> x 2<sup>3/4</sup> in. H. 1<sup>1/2</sup> in.**CUPCAKE MOLDS,  
OVAL, 6 PCS**

Pirottini ovali per cupcake, 6 pz  
6 Cupcakeformen  
Petits gâteaux, 6 pcs

**51595-34** Silicone7,2 x 4,2 cm H. 3,3 cm - 2<sup>7/8</sup> x 1<sup>5/8</sup> in. H. 1<sup>1/4</sup> in.**CUPCAKE MOLDS,  
STAR, 6 PCS**

Pirottini a stella per cupcake, 6 pz  
6 Cupcakeformen  
Petits gâteaux, 6 pcs

**51595-35** Silicone7 x 7 cm H. 4 cm - 2<sup>3/4</sup> x 2<sup>3/4</sup> in. H. 1<sup>1/4</sup> in.**CUPCAKE MOLDS,  
SQUARE, 6 PCS**

Pirottini quadrati per cupcake, 6 pz  
6 Cupcakeformen  
Petits gâteaux, 6 pcs

**51595-36** Silicone5 x 5 cm H. 3,3 cm - 2 x 2 in. H. 1<sup>1/4</sup> in.**CUPCAKE MOLDS,  
RABBIT, 6 PCS**

Pirottini coniglio per cupcake, 6 pz  
6 Cupcakeformen  
Petits gâteaux, 6 pcs

**51595-37** Silicone6 x 6 cm H. 3,2 cm - 2<sup>3/8</sup> x 2<sup>3/8</sup> in. H. 1<sup>1/4</sup> in.**CUPCAKE MOLDS,  
HEART, 6 PCS**

Pirottini a cuore per cupcake, 6 pz  
6 Cupcakeformen  
Petits gâteaux, 6 pcs

**51595-38** Silicone6 x 5,5 cm H. 3,2 cm - 2<sup>3/8</sup> x 2<sup>1/8</sup> in. H. 1<sup>1/4</sup> in.**CUPCAKE MOLDS,  
ROUND, 6 PCS**

Pirottini tondi per cupcake, 6 pz  
6 Cupcakeformen  
Petits gâteaux, 6 pcs

**51595-39** Silicone7 x 7 cm H. 3 cm - 2<sup>3/4</sup> x 2<sup>3/4</sup> in. H. 1<sup>1/4</sup> in.**CUPCAKE MOLDS,  
PUDDING, 6 PCS**

Pirottini minibudino per cupcake, 6 pz  
6 Cupcakeformen  
Petits gâteaux, 6 pcs

**51595-40** Silicone8 x 8 cm H. 3 cm - 3<sup>1/8</sup> x 3<sup>1/8</sup> in. - H. 1<sup>1/4</sup> in.

Se volete guarnire questi deliziosi cupcake, oltre ad utilizzare la classica crema al burro, potreste preparare una crema più semplice ma altrettanto gustosa. Mescolate assieme 250 g di philadelphia, 250 g di mascarpone, 40 g di zucchero e una bustina di vanillina: se desiderate colorarla potete dividerla in tante ciotoline quanti sono i coloranti e il gioco è fatto.

**CONSERVAZIONE**

Conservate i cupcake al cioccolato sotto una campana di vetro per 4-5 giorni. Se avete decorato i vostri cupcake con panna o creme dovrete conservarli in frigorifero per 3 giorni al massimo. Volendo potreste preparare i cupcake il giorno prima e decorarli il giorno dopo.

LIVING

tongs & pliers

CAKE SERVER

coltello panettone

mollaspaghetti

COPPINO

SALSA

cucchiaio  
biberon  
COPPINO

forchetta lumache

FORCHETTONE

SERVING ITEMS

PINZA DOLCI CUCCHIAINO SALE







ocini bianchi

# PEZZI *Serving items* A SERVIRE

## SPAGHETTI FORK

Forchettone spaghetti  
Spaghettivorlegegabel  
Fourchette à servir spaghetti

**52550C15** Stainless Steel - Acciaio inox  
**52750C15** Silverplated - Argentato

28,5 cm - 11<sup>1</sup>/<sub>4</sub> in.



## SERVING SPOON & FORK

Cucchiaio & forchetta servire  
Servierlöffel, Serviergabel  
Cuiller à servir, fourchette à servir

**52550C44** Stainless Steel - Acciaio inox  
**52750C44** Silverplated - Argentato

## OYSTER FORK

Forchettina ostriche  
Austerngabel  
Fourchette à huîtres

**52550C43** Stainless Steel - Acciaio inox  
**52750C43** Silverplated - Argentato

14 cm - 5<sup>1</sup>/<sub>2</sub> in.



## ESCARGOT FORK

Forchetta lumache  
Schneckenegabel  
Fourchette à escargots

**52550C19** Stainless Steel - Acciaio inox  
**52750C19** Silverplated - Argentato

14 cm - 5<sup>1</sup>/<sub>2</sub> in.

## MONOPORTION SPOON & FORK

Cucchiaio & forchetta monoporzione  
Monoportionlöffel & monoportiongabel  
Cuillère & fourchette monoportion

**52550** Stainless Steel - Acciaio inox  
**52750** Silverplated - Argentato

**-03** Spoon - Cucchiaio monoporzione  
**-05** Fork - Forchetta monoporzione  
**C35** Set 2 pcs Spoon & Fork

9,5 cm - 3<sup>3</sup>/<sub>4</sub> in.



## MONOPORTION SPOON & FORK

Cucchiaio & forchetta monoporzione  
Monoportionlöffel & monoportiongabel  
Cuillère & fourchette monoportion

**52550** Stainless Steel - Acciaio inox  
**52750** Silverplated - Argentato

**-07** Spoon - Cucchiaio monoporzione  
**-09** Fork - Forchetta monoporzione  
**C90** Set 2 pcs Spoon & Fork

12 cm - 4<sup>11</sup>/<sub>16</sub> in.

## ICE SPOON

Cucchiaio ghiaccio  
Eislöffel  
Cuillère à glace

**52550C04** Stainless Steel - Acciaio inox  
**52750C04** Silverplated - Argentato

23 cm - 9<sup>3</sup>/<sub>4</sub> in.



## SAUCE SPOON

Cucchiaio salsa  
Suppenvorleger  
Cuillère à sauce

**52550C06** Stainless Steel - Acciaio inox  
**52750C06** Silverplated - Argentato

23 cm - 9<sup>3</sup>/<sub>4</sub> in.

## SERVING SPOON & FORK

Cucchiaio & forchetta servire  
Servierlöffel, Serviergabel  
Cuiller à servir, fourchette à servir

**52550C44** Stainless Steel - Acciaio inox  
**52750C44** Silverplated - Argentato



## SERVING SPOON

Cucchiaio servire  
Servierlöffel  
Cuiller à servir

**52550** Stainless Steel - Acciaio inox  
**52750** Silverplated - Argentato

**C14** 25,5 cm - 10 in.  
**C13** 30 cm - 11<sup>3</sup>/<sub>4</sub> in.  
**C22** 39 cm - 15<sup>1</sup>/<sub>2</sub> in.

## SERVING FORK

Forchetta servire  
Serviergabel  
Fourchette à servir

**52550** Stainless Steel - Acciaio inox  
**52750** Silverplated - Argentato

**C11** 29,5 cm - 11<sup>1</sup>/<sub>2</sub> in.  
**C12** 26 cm - 10<sup>1</sup>/<sub>2</sub> in.  
**C23** 39 cm - 15<sup>1</sup>/<sub>2</sub> in.



**ROASTE KNIFE & FORK**

Coltello & forchettone arrosto  
Tranchiermesser, Tranchiergabel  
Couteau à rôtis, fourchette à rôtis

**52550C33** Stainless Steel - Acciaio inox

COLTELLO 32 cm - KNIFE 12 in.  
FORCHETTONE 32 cm - FORK 12 in.

**ICE TEA SPOON, SET 6 PCS**

Cucchiaio bibita, Set 6 pz.  
Limonadenlöffel, 6 Stk.  
Cuillère à soda, 6 pieces

**52550C36** Stainless Steel - Acciaio inox  
**52750C36** Silverplated - Argentato

19,5 Cm - 7<sup>3/4</sup> in.

**PANETTONE KNIFE**

Coltello panettone  
Panettonemesser  
Couteau à panettone

**52550C34** Stainless steel - Acciaio inox

32 cm - 12 in.

**LADLE**

Mestolo  
Schöpfer  
Louche

**52550C01** Stainless Steel - Acciaio inox  
**52750C01** Silverplated - Argentato

25,5 cm - 10 in.

**SALT SPOON**

Cucchiaino sale  
Salzlöffel  
Cuillère a sel

**52550C17** Stainless Steel - Acciaio inox  
**52750C17** Silverplated - Argentato

6,5 cm - 2<sup>9/16</sup> in.

**CAKE SERVER**

Pala torta  
Tortenheber  
Pelle à gâteau

**52550C02** Stainless Steel - Acciaio inox  
**52750C02** Silverplated - Argentato

30 cm - 11<sup>13/16</sup> in.

**PERFORATED SERVING SPOON**

Cucchiaio servire forato  
Servierlöffel gelocht  
Cuiller à servir percée

**52550** Stainless Steel - Acciaio inox  
**52750** Silverplated - Argentato

**C24** 39 cm - 15<sup>1/2</sup> in.  
**C25** 25,5 cm - 10 in.  
**C26** 30 cm - 11<sup>3/4</sup> in.

**FISH SERVING FORK & KNIFE**

Coltello & forchetta servire pesce  
Fischvorlegemesser, Fischvorlegegabel  
Cuiller à servir poisson, fourchette à servir poisson

**52550C41** Stainless Steel - Acciaio inox  
**52750C41** Silverplated - Argentato

COLTELLO 25 cm - KNIFE 10 in.  
FORCHETTA 25 cm - FORK 10 in.

**PARMESAN SPOON**

Cucchiaio parmigiano  
Parmesanlöffel  
Cuillère à parmesan

**52550C18** Stainless Steel - Acciaio inox  
**52750C18** Silverplated - Argentato

12,5 cm - 4<sup>15/16</sup> in.

**RICE LADLE**

Cucchiaio risotto  
Reislöffel  
Cuillère à risotto

**52550C16** Stainless Steel - Acciaio inox  
**52750C16** Silverplated - Argentato

28 cm - 11 in.

**SAUCE LADLE**

Coppino salsa  
Dressingschöpfer  
Louche à sauce

**52550C20** Stainless Steel - Acciaio inox  
**52750C20** Silverplated - Argentato

16 cm - 6<sup>5/16</sup> in.

**PERFORATED SAUCE LADLE**

Coppino salsa forato  
Schöpfer, gelocht  
Louche percée

**52550C21** Stainless Steel - Acciaio inox  
**52750C21** Silverplated - Argentato

16,5 cm - 6<sup>1/2</sup> in.





# tongs & pliers

# molle & pinze

## MULTIPURPOSE TONGS

Molla griglia  
Universalzange  
Pince universelle

52550C58 Stainless Steel - Acciaio inox  
52750C58 Silverplated - Argentato

30 cm - 11<sup>3/8</sup> in.



## FRUIT TONGS

Molla frutta  
Obstzange  
Pince à fruits

52550C50 Stainless Steel - Acciaio inox  
52750C50 Silverplated - Argentato

23,5 cm - 9<sup>1/4</sup> in.



## PASTRY PLIERS

Pinza dolci  
Gebäckzange  
Pince à pâtisserie

52550C88 Stainless Steel - Acciaio inox  
52750C88 Silverplated - Argentato

18 cm - 7<sup>5/8</sup> in.



## ESCARGOT TONGS

Molla lumache  
Schneckenzange  
Pince à escargots

52550C60 Stainless Steel - Acciaio inox  
52750C60 Silverplated - Argentato

17 cm - 6<sup>11/16</sup> in.



## HORS-D'OEUVRES & PASTRY PLIERS

Pinza antipasti / dolci  
Vorspeisen / Pâtisseriezange  
Pince à hors-d'oeuvres et pâtisserie

52550 Stainless Steel - Acciaio inox  
52750 Silverplated - Argentato

C87 15 cm - 5<sup>15/16</sup> in.  
C89 20 cm - 7<sup>7/8</sup> in.



**VEGETABLE / MEAT TONGS**

Molla carne / verdura  
Gemüse / Fleischzange  
Pince à rôti

**52550** Stainless Steel - Acciaio inox  
**52750** Silverplated - Argentato

**C68** 21 cm - 8<sup>1</sup>/<sub>4</sub> in.  
**C69** 26 cm - 10<sup>1</sup>/<sub>4</sub> in.  
**C70** 30 cm - 11<sup>13</sup>/<sub>16</sub> in.

**PIE PLIERS**

Pinza forla  
Kuchenzange  
Pince à tarte

**52550C80** Stainless Steel - Acciaio inox  
**52750C80** Silverplated - Argentato

28 cm - 11 in.

**TOAST & PASTRY TONGS**

Molla toast / dolci  
Toast / Gebäckzange  
Pince à toast et tarte

**52550** Stainless Steel - Acciaio inox  
**52750** Silverplated - Argentato

**C77** 21 cm - 8<sup>1</sup>/<sub>4</sub> in.  
**C78** 24 cm - 9<sup>7</sup>/<sub>16</sub> in.  
**C79** 30 cm - 11<sup>13</sup>/<sub>16</sub> in.

**VEGETABLES PLIERS**

Pinza verdure  
Salad / Gemüsezange  
Pince à légumes

**52550C81** Stainless Steel - Acciaio inox  
**52750C81** Silverplated - Argentato

24 cm - 9<sup>7</sup>/<sub>16</sub> in.

**SPAGHETTI TONGS**

Molla spaghetti  
Spaghettizange  
Pince à spaghetti

**52550** Stainless Steel - Acciaio inox  
**52750** Silverplated - Argentato

**C73** 21 cm - 8<sup>1</sup>/<sub>4</sub> in.  
**C74** 30 cm - 11<sup>13</sup>/<sub>16</sub> in.

**SERVING PLIERS**

Pinza servire  
Servierzange  
Pince à servir

**52550** Stainless Steel - Acciaio inox  
**52750** Silverplated - Argentato

**C83** 21 cm - 8<sup>1</sup>/<sub>4</sub> in.  
**C84** 26,5 cm - 10<sup>7</sup>/<sub>16</sub> in.  
**C85** 24 cm - 9<sup>7</sup>/<sub>16</sub> in.

**SUGAR TONGS**

Molla zucchero  
Zuckerzange  
Pince à sucre

**52550C53** Stainless Steel - Acciaio inox  
**52750C53** Silverplated - Argentato

12 cm - 4<sup>1</sup>/<sub>16</sub> in.

**SUGAR TONGS**

Molla zucchero  
Zuckerzange  
Pince à sucre

**52550C54** Stainless Steel - Acciaio inox  
**52750C54** Silverplated - Argentato

12,5 cm - 4<sup>15</sup>/<sub>16</sub> in.

**ICE TONGS**

Molla ghiaccio  
Eiszange  
Pince à glace

**52550C55** Stainless Steel - Acciaio inox  
**52750C55** Silverplated - Argentato

18,5 cm - 7<sup>1</sup>/<sub>4</sub> in.

**ICE TONGS**

Molla ghiaccio  
Eiszange  
Pince à glace

**52550C56** Stainless Steel - Acciaio inox  
**52750C56** Silverplated - Argentato

17,5 cm - 6<sup>7</sup>/<sub>8</sub> in.

**BREAD & PASTRY TONGS**

Molla pane / pasticceria  
Brot / Gebäckzange  
Pince à pain et pâtisserie

**52550** Stainless Steel - Acciaio inox  
**52750** Silverplated - Argentato

**C62** 18 cm - 7<sup>5</sup>/<sub>8</sub> in.  
**C63** 23 cm - 9<sup>5</sup>/<sub>8</sub> in.  
**C64** 26 cm - 10<sup>1</sup>/<sub>4</sub> in.

**ASPARAGUS TONGS**

Molla asparagi  
Spargelzange  
Pince à asperges

**52550C66** Stainless Steel - Acciaio inox  
**52750C66** Silverplated - Argentato

23 cm - 9<sup>5</sup>/<sub>8</sub> in.



Pranzo da Marco

# PRANZO DA MARCO



*Giovanni*

*Marta*

*Luca e Sandra*

*Enrico*

*Luigi*

*Betta*

*Anna e Luca*













# MENU

## COVER

Coperchio  
Deckel  
Couvercle

**51861-12** Ø 12 CM - Ø 4 IN.  
**51861-14** Ø 14 CM - Ø 5 IN.  
**51861-16** Ø 16 CM - Ø 6 IN.  
**51861-20** Ø 20 CM - Ø 8 IN.  
**51861-24** Ø 24 CM - Ø 9 IN.  
**51861-28** Ø 28 CM - Ø 11 IN.

## COLANDER FOR STOCK POT

Colapasta per pentola  
Seiher für Suppentopf  
Passoire pour marmite

**51823-24** Ø 24 CM - L 9,1 Ø 9 IN. - 307 oz.

## STOCK POT, 2 HANDLES

Pentola alta, 2 maniglie  
Hoher suppentopf, 2 griffe  
Marmite traiteur, 2 poignées

**51801-16** Ø 16 CM - L 2,6 Ø 6 - 88 oz.  
**51801-20** Ø 20 CM - L 4,4 Ø 8 - 149 oz.  
**51801-24** Ø 24 CM - L 7,9 Ø 9 - 267 oz.



Spaghetti  
alla mediterranea

## MEDITERRANEAN SPAGHETTI

Scaldate in un piccolo tegame 2 cucchiai di olio extravergine di oliva. Fatevi rosolare il peperoncino rosso e l'aglio dopo averlo sbucciato, che eliminerete quando apparirà ben dorato. Stemperate in questo condimento aromatizzato le acciughe ben scolate dall'olio di conservazione. Unite la passata di pomodoro e le olive nere tagliate a rondelle sottili, salate e fate cuocere a fuoco dolce per circa 20 minuti, mescolando di tanto in tanto. Nel frattempo, portate a ebollizione abbondante acqua in una pentola. Salatela e tuffatevi gli spaghetti. Quando il sugo sarà quasi cotto unite anche i capperi ben sciacquati per eliminare il sale di conservazione e il prezzemolo mondato, lavato e tritato. Scolate gli spaghetti al dente, conditeli con il sugo di acciughe, olive e capperi, quindi servite immediatamente in tavola.

Heat in a small pan 2 tablespoons extra virgin olive oil. Sauté red pepper and peeled garlic that you will remove when golden brown. Mix the well-drained anchovies in this relish. Add the tomato sauce and black olives cut into thin slices, add salt and cook over low heat for about 20 minutes, stirring occasionally.

Meanwhile, bring to a boil abundant water in a pot. Add salt and plunge the spaghetti. When the sauce is cooked, put together the capers, taking care they are well rinsed out to remove the salt add the parsley, after peeled, washed and chopped. Drain the spaghetti, and dress with the sauce of anchovies, olives and capers, then serve immediately on the table.

VEGETABLES  
FRUIT  
PASTA  
SALAD



# MENU

## STEAMER / COLANDER

Cuocivapore / Colapasta  
Dampf-Siebeinsatz / Seither  
Casserole à vapeur / Passoire

**51819-24** Ø 24 cm - L 5,6 Ø 9 in. - 189 oz.

## MILK BOILER, 1 HANDLE

Bollilatte, 1 manico  
Milkcasserolle  
Casserole à lait

**51821-12** Ø 12 cm - L 1,4 Ø 4 in. - 47 oz.

## SAUCEPAN, 1 HANDLE

Casseruola alta, 1 manico  
Stielkasserolle hoch  
Casserole haute

**51806-12** Ø 12 cm - L 0,7 Ø 4 in. - 24 oz.

**51806-14** Ø 14 cm - L 1,1 Ø 5 in. - 37 oz.

**51806-16** Ø 16 cm - L 1,7 Ø 6 in. - 57 oz.

## SAUCEPOT, 2 HANDLES

Casseruola alta, 2 maniglie  
Fleischtopf, 2 griffe  
Brasière, 2 poignées

**51807-16** Ø 16 cm - L 1,7 Ø 6 - 57 oz.

**51807-20** Ø 20 cm - L 3,2 Ø 8 - 108 oz.

**51807-24** Ø 24 cm - L 5,2 Ø 9 - 176 oz.

**51807-28** Ø 28 cm - L 9,2 Ø 11 - 311 oz.

## FRYPAN, 1 HANDLE

Padella, 1 manico  
Bratpfanne  
Poêle à frire

**51814-24** Ø 24 cm - L 2 Ø 9 in. - 67 oz.

**51814-28** Ø 28 cm - L 2,7 Ø 11 in. - 91 oz.





**SAUCEPAN, 2 HANDLES**

Tegame, 2 maniglie  
Bratentopf, 2 griffe  
Sautoir, 2 poignées

**51809-20** Ø 20 cm - L 2,3 Ø 8 - 77 oz.

**51809-24** Ø 24 cm - L 3,7 Ø 9 - 125 oz.

**51809-28** Ø 28 cm - L 5,5 Ø 11 - 186 oz.

**sambonet**



# sale, pepe e BUON APPETITO

## TERRA.COTTO

DESIGN STEFANIA VASQUES





#### SAUCEPOT, 2 HANDLES - SAFFRON

Casseruola alta, 2 maniglie - ZAFFERANO  
Fleischtopf, 2 Griffe - SAFRAN  
Brasière, 2 poignées - SAFRAN

**51507-16** Ø 16 cm - 6<sup>5/8</sup> in.

with lid // con coperchio //  
mit Deckel // avec couvercle



#### CYLINDRICAL SAUCEPOT, 2 HANDLES - SAGE

Casseruola cilindrica, 2 maniglie - SALVIA  
Zylindrischen Kasserolle, 2 Griffe - SALBEI  
Brasière cylindrique, 2 poignées - SAUGE

**51612-24** Ø 24 cm - 9 in.

with lid // con coperchio //  
mit Deckel // avec couvercle

NEWNOVITÀ



#### SAUCEPAN, 2 HANDLES - MINT

Tegame, 2 maniglie - MENTA  
Bratenpfanne, 2 Griffe - MINZE  
Sautoir, 2 poignées - MENTHE

**51615-29** Ø 28 cm - 11 in.

with lid // con coperchio //  
mit Deckel // avec couvercle



#### CASSEROLE POT, 2 HANDLES - NUTMEG

Casseruola bassa, 2 maniglie - NOCE MOSCATA  
Flache Kasserolle, 2 Griffe - MUSKATNUSS  
Sautoir, 2 poignées - noix de muscade

**51609-25** Ø 28 cm - 11 in.

with lid // con coperchio //  
mit Deckel // avec couvercle



#### OVAL SAUCEPOT, 2 HANDLES - PEPPER

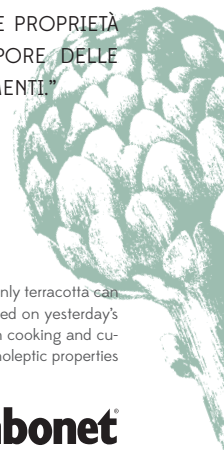
Casseruola ovale, 2 maniglie - PEPE  
Ovale Kasserolle, 2 Griffe - PFEFFER  
Brasière ovale, 2 poignées - POIVRE

**51638-26** 25 x 30 cm - 9 x 11 3/4 in.

with lid // con coperchio //  
mit Deckel // avec couvercle

"TUTTO NASCE DAL DESIDERIO DI RIPERCORRERE LA TRADIZIONE, GLI ANTICHI SAPORI E I COLORI CHE SOLO LA TERRACOTTA È IN GRADO DI TRASFERIRE IN CUCINA. ECCO COSÌ CINQUE FORME DIFFERENTI "DI OGGI" PENSATE PER LA COTTURA "DI IERI". TERRA.COTTO CONQUISTA IL PIACERE DI VIVERE LA CUCINA E DI CUCINARE SECONDO LA TRADIZIONE MEDITERRANEA. LE PENTOLE IN TERRACOTTA FAVORISCONO UNA DISTRIBUZIONE GRADUALE DEL CALORE, ESALTANDO LE PROPRIETÀ ORGANOLETTICHE DEGLI ALIMENTI E FAVORENDO IL SAPORE DELLE PIETANZE ANCHE CON UN PONDERATO UTILIZZO DI CONDIMENTI."

"It all comes from the desire to revive the tradition and the old flavors and colors that only terracotta can add to your cooking experience. This has led to 5 different contemporary shapes based on yesterday's cooking. Terra.cotto is intended to rediscover the pleasure of traditional Mediterranean cooking and cuisine. Terracotta cookware promotes gradual heat diffusion, which enhances the organoleptic properties and flavors of food even with little seasoning."



sambonet®







# LINEAQ BAMBOO

## 1 FRUIT / BREAD BASKET

Fruttiera - cestino pane, quadrato  
Obstkorb - Brotkorb, viereckig  
Corbeille à fruits - corbeille à pain, carrée

**56526** Bamboo fiber, corn powder  
Fibra di bamboo, polvere di mais

- **B24** Black - Nero
- **G24** Natural
- **D24** Craft

24 x 24 cm - 9<sup>1/2</sup> x 9<sup>1/2</sup> in.

## 2 SQUARE BOWL

Ciotolina quadrata  
Universalschale, viereckig  
Coupelle carrée

**56527** Bamboo fiber, corn powder  
Fibra di bamboo, polvere di mais

- **B12** Black - Nero
- **G12** Natural
- **D12** Craft

12 x 12 cm - 4<sup>3/4</sup> x 4<sup>3/4</sup> in.

## 3 RECTANGULAR TRAY

Vassoio Rettangolare  
Tablett, rechteckig  
Plateau rectangulaire

**56520** Bamboo fiber, corn powder  
Fibra di bamboo, polvere di mais

- **B43** Black - Nero
- **G43** Natural
- **D43** Craft

52,7 x 34,5 cm - 20<sup>3/4</sup> x 13<sup>1/2</sup> in.

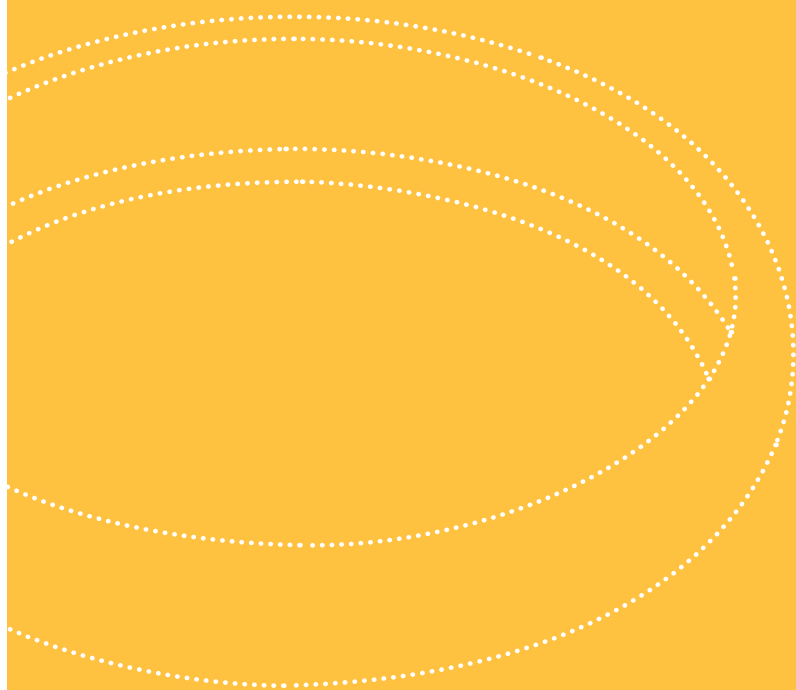
Longevo e vigoroso il bamboo possiede significati e valori differenti: se per i cinesi è simbolo di lunga vita, in India è emblema di grande amicizia. Questo meraviglioso arbusto oltre ad essere una pianta ornamentale per la casa è un materiale molto eterogeneo, resistente ed ecologico adatto agli usi più disparati. Il bamboo grazie ai suoi vigorosi germogli primaverili, viene utilizzato come foraggio per il bestiame e come cibo per l'uomo.

The bamboo tree has a long life that makes the Chinese symbol of long life in India and an emblem of great friendship. This beautiful shrub in addition to being an ornamental plant for the home is a very heterogeneous material, durable and environmentally suitable for many different uses. The bamboo due to its vigorous spring buds, is used as fodder for cattle and as food for humans.

# SPHERA

---

# COLOURS



\* SILICONE DISC INCLUDED // DISCO IN SILICONE INCLUSO  
SILIKONMATT INKLUSIV // DISC EN SILICON COMPRIS

\*  
1**BOWL, ROUND TRAY**

Ciotola, vassoio rotondo  
Universalschale, Ausstellplatte, rund  
Bol universel, plateau rond

**56591** Painted steel - Acciaio verniciato

**C25** Gold - Oro  
**P25** Prune - Prugna  
**G25** Copper - Rame

Ø 24 cm - Ø 9<sup>1/2</sup> in.

\*  
2**BOWL, ROUND TRAY**

Ciotola, vassoio rotondo  
Universalschale, Ausstellplatte, rund  
Bol universel, plateau rond

**56591** Painted steel - Acciaio verniciato

**C33** Gold - Oro  
**P33** Prune - Prugna  
**G33** Copper - Rame

Ø 32 cm - Ø 12<sup>5/8</sup> in.

\*  
3**BOWL, ROUND TRAY**

Ciotola, vassoio rotondo  
Universalschale, Ausstellplatte, rund  
Bol universel, plateau rond

**56595** Painted steel - Acciaio verniciato

**C41** Gold - Oro  
**P41** Prune - Prugna  
**G41** Copper - Rame

Ø 40 cm - Ø 15<sup>3/4</sup> in.





1

2

3





# Steve

MY PERSONAL CHEF



## ANTIPASTI STARTERS

Budino di funghi porcini con cracker di speck  
e crema delicata al parmigiano

Padding mushrooms with bacon and cream/crackers  
delicate parmesan

Millefoglie di polipo e patate  
alle olive taggiasche e parmigiano

Millefeuille of octopus and potatoes with olives and parmesan

## PRIMO FIRST COURSE

Ravioli alle erbe con intingolo al prezzemolo

Ravioli with herbs and parsley sauce

## SECONDO SECOND COURSE

Petto d'Anatra con salsa agrodolce all'arancia

Breast of duck with sweet and sour sauce with orange

## DOLCE DESSERT

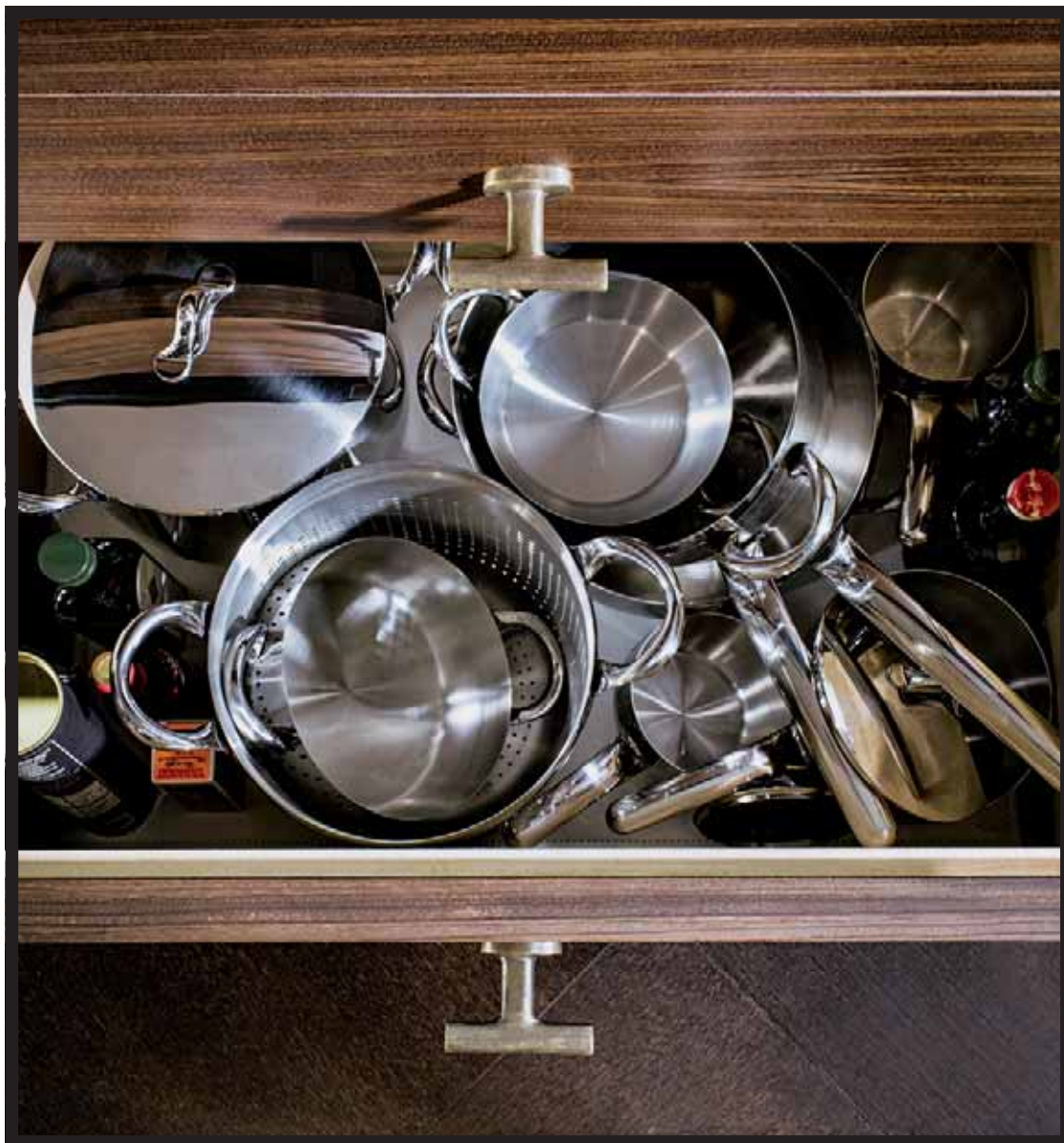
Semifreddo ai tre cioccolati

The three chocolate semifreddo









# KIKKA

Kikka ripropone alla cucina di ogni casa il fascino della tradizione e del focolare domestico. Le linee tondeggianti e avvolgenti richiamano alla mente ricordi d'infanzia. Le maniglie e la struttura sono in acciaio inox 18-10. Adatta per la cottura a induzione, su gas, piastre elettriche e in vetroceramica Kikka è facile da pulire e lavabile in lavastoviglie.

Kikka proposes, for every type of kitchen, the traditional "homey charm". Kikka's rounded lines remind us of childhood traditional dinners. Kikka comes in 18-10 stainless steel and is perfect for any type of cooktop: gas, electric, glass ceramic and induction. Kikka is dishwasher safe and easy to clean.







# STEVE'S TIPS



## COVER

Coperchio  
Deckel  
Couvercle

**51761-12** Ø 12 cm - Ø 4 in.  
**51761-14** Ø 14 cm - Ø 5 in.  
**51761-16** Ø 16 cm - Ø 6 in.  
**51761-20** Ø 20 cm - Ø 8 in.  
**51761-24** Ø 24 cm - Ø 9 in.  
**51761-28** Ø 28 cm - Ø 11 in.

## STEAMER, 2 HANDLES

Cuocivapore, 2 maniglie  
Dampf-Siebeinsatz  
Casserole à vapeur

**51719-24** Ø 24 cm - Ø 9 in.

## SAUCEPOT, 2 HANDLES

Casseruola alta, 2 maniglie  
Fleischtopf, 2 griffe  
Brasière, 2 poignées

**51707-16** Ø 16 cm - L 2,3 - Ø 6 in. - 77 oz.  
**51707-20** Ø 20 cm - L 3,8 - Ø 8 in. - 128 oz.  
**51707-24** Ø 24 cm - L 6,5 - Ø 9 in. - 219 oz.  
**51707-28** Ø 28 cm - L 10,2 - Ø 11 in. - 344 oz.



STEAM COOKING

## CUOCERE AL VAPORE

Il cibo cuoce grazie al calore umido dell'acqua in ebollizione, senza entrare in contatto con il liquido caldo. Si può cucinare a vapore in forno, in vaporiera, nei cestini di bambù o nella pentola a pressione. Gli alimenti cuociono a temperature relativamente basse, per cui le perdite di vitamine e minerali sono particolarmente contenute, garantendo pressoché inalterati i sapori e gli aromi.

With this method, the food is cooked by the humid heat of boiling water, without coming into contact with it. Food can be steamed in the oven, in the steamer, in bamboo baskets or in a pressure cooker. As the food cooks at relatively low temperatures, very small amounts of vitamins and minerals are lost and its flavour and aroma remain more or less unaltered.

**STOCK POT, 2 HANDLES**

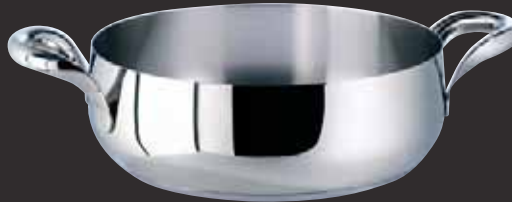
Pentola alta, 2 maniglie  
Hoher Suppentopf, 2 griffe  
Marmite traiteur, 2 poignées

**51701-16** Ø 16 cm - L 4 - Ø 6 in. - 135 oz.  
**51701-20** Ø 20 cm - L 6,3 - Ø 8 in. - 213 oz.  
**51701-24** Ø 24 cm - L 11 - Ø 9 in. - 372 oz.

**COLANDER FOR STOCK POT**

Colapasta per pentola  
Seiher für Suppentopf  
Passoire pour marmite

**51723-24** Ø 24 cm - Ø 9 in.

**SAUCEPAN, 2 HANDLES**

Tegame, 2 maniglie  
Bratentopf, 2 griffe  
Sautoir, 2 poignées

**51709-20** Ø 20 cm - L 2 - Ø 8 in. - 67 oz.  
**51709-24** Ø 24 cm - L 3,4 - Ø 9 in. - 115 oz.  
**51709-28** Ø 28 cm - L 5,4 - Ø 11 in. - 183 oz.

**MILK BOILER, 1 HANDLE**

Bollilatte, 1 manico  
Milkcasserolle  
Casserole à lait

**51721-12** Ø 12 cm - L 1,3 - Ø 4 in. - 43 oz.

**SAUCEPAN, 1 HANDLE**

Casseruola alta, 1 manico  
Stielkasserolle hoch  
Casserole haute

**51706-12** Ø 12 cm - L 0,8 - Ø 4 in. - 27 oz.  
**51706-14** Ø 14 cm - L 1,2 - Ø 5 in. - 41 oz.  
**51706-16** Ø 16 cm - L 2,3 - Ø 6 in. - 77 oz.

**FRYPAN, 1 HANDLE**

Padella, 1 manico  
Bratpfanne  
Poêle à frire

**51714-24** Ø 24 cm - L 2,2 - Ø 9 in. - 75 oz.  
**51714-28** Ø 28 cm - L 3,5 - Ø 11 in. - 118 oz.



# STEVE'S TOOLS

# UN ALUTO INTELLIGENTE IN CUCINA

SMART HELP IN THE KITCHEN







### KITCHEN TOOL SET 7 PCS WITH RACK

Set mestolame 7 pz con asta  
Küchenservice 7 teilig  
Penderie 7 pièces

**51795-07** Stainless Steel - Acciaio inox

#### Composizione Composition

MEAT FORK	FORCHETTONE
SKIMMER	SCHIUMAROLA
SPOON	CUCCHIAIONE
PERFORATED SPATULA	PALETTA FORATA
SOUP LADLE	MESTOLO
SMALL SOUP LADLE	MESTOLINO
SPAGHETTI SPOON	CUCCHIAIO SPAGHETTI
KITCHEN TOOL RACK	ASTA PER MESTOLAME

### KITCHEN TOOL RACK

Asta  
Aufhängungstange  
Tringle

**51795-AA** Stainless Steel - Acciaio inox

57 cm - 22 in.



### SMALL SOUP LADLE

Mestolino  
Schöpflöffel klein  
Petite louche

**51770-07** Stainless Steel - Acciaio inox

Ø 7 cm - Ø 2 in.



### SOUP LADLE

Mestolo  
Schöpflöffel  
Louche

**51770-09** Stainless Steel - Acciaio inox

Ø 9 cm - Ø 3 in.



### SKIMMER

Schiumarola  
Drathlöffel  
Ecumoir

**51771-33** Stainless Steel - Acciaio inox

33 cm - 13 in.



### PERFORATED SPATULA

Paletta forata  
Küchenwender, perforiert  
Pelle ajourée

**51773-33** Stainless Steel - Acciaio inox

33 cm - 13 in.



### SPOON

Cucchiaione  
Giesslöffel  
Cuillère

**51782-32** Stainless Steel - Acciaio inox

32 cm - 13 in.



### CARVING FORK

Forchettone  
Gabel  
Fourchette

**51775-32** Stainless Steel - Acciaio inox

32 cm - 13 in.



### SPAGHETTI SPOON

Cucchiaio spaghetti  
Spaghettilöffel  
Cuillère à spaghetti

**51785-31** Stainless Steel - Acciaio inox

31 cm - 12 in.



# STEVE'S TOOLS

## JAR WITH LID

Barattolo con coperchio  
Schüssel mit deckel  
Boîte avec couvercle

**51790-09** Stainless Steel - Acciaio inox  
h 9 cm - Ø 10 cm - h 3 in. - Ø 4 in.

**51790-12** Stainless Steel - Acciaio inox  
h 12 cm - Ø 10 cm - h 5 in. - Ø 4 in.

**51790-14** Stainless Steel - Acciaio inox  
h 14 cm - Ø 10 cm - h 5 in. - Ø 4 in.

**51790-20** Stainless Steel - Acciaio inox  
h 20 cm - Ø 12 cm - h 8 in. - Ø 5 in.



SALE PEPE FARINA TE  
CAFFE PANGRATTATO  
ORIGANO SPEZIE

SALT PEPPER FLOUR  
THE COFFEE  
BREAD CRUMBS  
OREGANO SPICES







ALDO  
CORTA

# LEZIONI

COOKING CLASSES

# DI CUCINA





**1. PROFESSIONALE**

Cookware  
 Pentole  
 Kochgeschirr  
 Casseroles

**2. PROFESSIONALE**

Kitchen utensils  
 Utensili cucina  
 Küchenservice  
 Penderie

**3. CUISINART**

Kitchen appliances  
 Elettrodomestici da cucina  
 Küchengeräte  
 Appareils de cuisine



2

1

2

3



# PROFESSIONALE

YOUR PROFESSIONAL COOKWARE

HIGH \*  
QUALITY

## COVER

Coperchio  
Deckel  
Couvercle

**51261-14** Ø 14 cm Ø 5<sup>1/2</sup> in.  
**51261-16** Ø 16 cm Ø 6<sup>5/8</sup> in.  
**51261-20** Ø 20 cm Ø 7<sup>7/8</sup> in.  
**51261-24** Ø 24 cm Ø 9<sup>7/16</sup> in.  
**51261-28** Ø 28 cm Ø 11 in.  
**51261-32** Ø 32 cm Ø 12<sup>5/8</sup> in.

## COLANDER FOR STOCK POT

Colapasta per pentola alta  
Seiher für Suppentopf  
Passoire pour marmite

**51223-24** Ø 24 cm Ø 9<sup>7/16</sup> in.

## STOCK POT, 2 HANDLES

Pentola alta, 2 maniglie  
Tiefen Pfanne mit 2 Griffen  
Casserole profonde, 2 poignées

**51205-20** Ø 20 cm - 5 lt Ø 7<sup>7/8</sup> in. - 176<sup>1/3</sup> oz.  
**51205-24** Ø 24 cm - 8,5 lt Ø 9<sup>7/16</sup> in. - 300 oz.  
**51205-28** Ø 28 cm - 14,5 lt Ø 11 in. - 511<sup>1/2</sup> oz.



PASTA RISO M... VERDURE  
 CARNE SUGO... COTTURA  
 PASSIONE PESO... FRIGGERE  
 ARROSTIRE... BOLLIRE  
 DOLCI CREMA... ORNO  
 PASTA RICE... BLE SOUP  
 MEAT SAUCE... IL SPICES  
 FRUIT PASSIO... ZA ROAST  
 BRAZE STEW... CREAM.

Linea di pentolame ideale per ogni tipo di cottura, gas, elettrica, vetroceramica e induzione. Presenta una finitura interna ed esterna satinata; il bordo rinforzato con una fascia di spessore differenziato; maniglie ergonomiche; fondo sandwich acciaio, alluminio, acciaio per una migliore distribuzione del calore; raggio di curvatura più ampio per una maggiore pulizia.

Outside and inside satinated finishing. Reinforced edge in stainless steel with polish finish and double thickness. Ergonomic handles. Stainless steel - aluminium - stainless steel sandwiched bottom for the best heat distribution. Open angle for easy cleaning. It can be used for all type of cooking, gas, electricity, induction.







# LA CUCINA È L'ARTE PIÙ ANTICA, PERCHÉ ADAMO È NATO A DIGIUNO.

ANTHELME BRILLAT-SAVARIN

THE KITCHEN IS THE MOST ANCIENT ART,  
BECAUSE ADAM WAS BORN IN FASTING.



**CHINESE COLANDER**

Cornetto cinese  
Chinesische Kornett  
Passoire chinois

**51225-18** Ø 18 cm Ø 7<sup>1</sup>/<sub>8</sub> in.

**SAUCEPAN, 1 HANDLE**

Casseruola alta, 1 manico  
Stielkasserolle hoch  
Casserole haute

**51206-14** Ø 14 cm - 1,2 lt Ø 5<sup>1</sup>/<sub>2</sub> in. - 42 oz.

**51206-16** Ø 16 cm - 1 lt Ø 6<sup>5</sup>/<sub>16</sub> in. - 74 oz.

**COLANDER / STEAMER**

Colapasta / cuocivapore  
Dampf-Siebeinsatz  
Casserole à vapeur

**51219-20** Ø 20 cm Ø 7<sup>7</sup>/<sub>8</sub> in.

**51219-24** Ø 24 cm Ø 9<sup>7</sup>/<sub>16</sub> in.

**SAUCEPOT, 2 HANDLES**

Casseruola alta, 2 maniglie  
Fleischtopf, 2 griffe  
Brasière, 2 poignées

**51207-16** Ø 16 cm - 2,1 lt Ø 6<sup>5</sup>/<sub>16</sub> in. - 74<sup>1</sup>/<sub>2</sub> oz.

**51207-20** Ø 20 cm - 4 lt Ø 7<sup>7</sup>/<sub>8</sub> in. - 141 oz.

**51207-24** Ø 24 cm - 6,5 lt Ø 9<sup>7</sup>/<sub>16</sub> in. - 229 oz.

**51207-28** Ø 28 cm - 10,8 lt Ø 11 in. - 318<sup>1</sup>/<sub>2</sub> oz.

**51207-32** Ø 32 cm - 15,7 lt Ø 12<sup>5</sup>/<sub>8</sub> in. - 531 oz.

**SAUCEPAN, 2 HANDLES**

Casseruola bassa, 2 maniglie  
Bratentopf, 2 griffe  
Sautoir, 2 poignées

**51210-20** Ø 20 cm - 1,8 lt Ø 7<sup>7</sup>/<sub>8</sub> in. - 63<sup>1</sup>/<sub>2</sub> oz.

**51210-24** Ø 24 cm - 2,8 lt Ø 9<sup>7</sup>/<sub>16</sub> in. - 98<sup>3</sup>/<sub>4</sub> oz.

**SAUCEPAN, 2 HANDLES**

Tegame, 2 maniglie  
Bratentopf, 2 griffe  
Sautoir, 2 poignées

**51209-16** Ø 16 cm - 1 lt Ø 6<sup>5</sup>/<sub>16</sub> in. - 33<sup>7</sup>/<sub>8</sub> oz.

**51209-20** Ø 20 cm - 2,5 lt Ø 7<sup>7</sup>/<sub>8</sub> in. - 84 oz.

**51209-24** Ø 24 cm - 4,3 lt Ø 9 in. - 145 oz.

**51209-28** Ø 28 cm - 6,7 lt Ø 11 in. - 226 oz.

**51209-32** Ø 32 cm - 10 lt Ø 13 in. - 338 oz.

**FRYPAN, 1 HANDLE**

Padella, 1 manico  
Bratpfanne  
Poêle à frire

**51214-24** Ø 24 cm Ø 9<sup>7</sup>/<sub>16</sub> in.

**51214-28** Ø 28 cm Ø 11 in.





# UTENSILI PROFESSIONALI

## PROFESSIONAL KITCHEN TOOLS

### KITCHEN TOOL SET 5 PCS WITH RACK

Set mestolame 5 pz con asta  
Küchenservice 5 teilig  
Penderie 5 pièces

#### 51295-06

**Composition** Composizione  
MEAT FORK - FORCHETTONE  
SKIMMER - SCHIUMAROLA  
SPOON - CUCCHIAIONE  
PERFORATED SPATULA - PALETTA FORATA  
SOUP LADLE - MESTOLO  
KITCHEN TOOL RACK - ASTA PER MESTOLAME

**1** SPOON  
Cucchiaione  
Gießlöffel  
Cuillère

**51282-38** 35,5 cm - 13 in.

**2** CARVING FORK  
Forchettone  
Gabel  
Fourchette

**51275-09** 37 cm - 14 in.

**3** SOUP LADLE  
Mestolo  
Löffel  
Cuillère

**51270-08** Ø 34 cm - Ø 13 in.

**4** SKIMMER  
Schiumarola  
Drahtlöffel  
Ecumoir

**51271-09** 37 cm - 14 in.

**5** PERFORATED SPATULA  
Paletta forata  
Küchenwender, perforiert  
Pelle ajourée

**51273-09** 36 cm - 14 in.

**6** PERFORATED FISH SPATULA  
Paletta forata pesce  
Fischküchenwender, perforiert  
Pelle ajourée poisson

**51285-34** 39 cm - 15 in.







# PIROFILE INOVAN

## INOVAN OVEN DISHES

GRAZIE ALLA SUA SPECIALE RESISTENZA AL CALORE L' INOVAN, MATERIALE SVILUPPATO IN ESCLUSIVA DA ROSENTHAL, CONSENTE ALLE PIROFILE SAMBONET DI OTTENERE UN'OTTIMA REFRATTARIETÀ E UNA PERFETTA CONDUZIONE TERMICA.

THANKS TO ITS HEAT RESISTANCE, THE INOVAN MATERIAL, DEVELOPED EXCLUSIVELY BY ROSENTHAL, GIVES SAMBONET OVEN DISHES A HIGH HEAT-RESISTANCE AND EXCELLENT HEAT CONDUCTION.

**PERFETTE PER COTTURE IN FORNO E NEL MICROONDE. IDEAL FOR THE OVEN AND MICROWAVE.**

**RESISTENTI A VARIAZIONI DI TEMPERATURE, DAL FRIGO AL FORNO NON PRERISCALDATO.**

ADAPT TO TEMPERATURE FLUCTUATIONS, AND CAN GO FROM THE REFRIGERATOR TO A NON-PREHEATED OVEN

**UNISCONO TRASPARENZA A SOLIDITÀ E ROBUSTEZZA. TRANSPARENT, SOLID AND DURABLE.**

**PIACEVOLI AL TATTO E GRADEVOLI ALLA VISTA PER VIA DELLA LORO CARATTERISTICA TEXTURE MA**

PLEASING TO THE EYE AND TO THE TOUCH DUE TO ITS SOLID-GRIP SURFACE TEXTURE.

**FACILI DA PULIRE E LAVABILI IN LAVASTOVIGLIE. EASY TO CLEAN AND DISHWASHER-SAFE.**

**SCONSIGLIATO L'UTILIZZO SU FONTI DI CALORE DIRETTE (FIAMMA/PIASTRE A INDUZIONE).**

THESE PIECES ARE NOT MEANT FOR STOVE-TOP COOKING AND SHOULD ONLY BE USED IN THE OVEN AND MICROWAVE.







#### RECTANGULAR INOVAN OVEN DISH

Pirofila rettangolare Inovan  
Porzellaschale Rechteckig Inovan  
Porcelaine rectangulaire Inovan

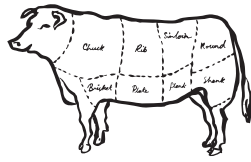
**59010-15** 20 x 29 cm 7<sup>7/8</sup> x 11<sup>1/2</sup> in.  
**59010-16** 28 x 39 cm 11 x 15<sup>3/8</sup> in.

#### ROUND INOVAN OVEN DISH

Pirofila tonda, Inovan  
Porzellaschale Rund Inovan  
Porcelaine rond Inovan

**59010-17** Ø 28 cm





# TONY'S

*your friendly*

# BUCTHER SHOP

S O M O R C O

EST.



2014



**NEWNOVITÀ**



**CARVING FORK**  
 Forchettone  
 Küchngabel  
 Fourchette à bécquille

**51592-00**  
 L 17 cm - 6 3/4 in.



**SLICER KNIFE**  
 Coltello affettare  
 Fleischmesser  
 Tranchelard

**51592-01**  
 L 17 cm - 6 3/4 in.



**BREAD KNIFE**  
 Coltello pane  
 Brotmesser mit Wellenschliff  
 Couteau à pain ondulé

**51592-02**  
 L 17 cm - 6 3/4 in.



**ORIENTAL COOK'S KNIFE**  
 Coltello cucina orientale  
 Japanisches Kochmesser  
 Couteau de chef style japonais

**51592-03**  
 L 17 cm - 6 3/4 in.



**PARING KNIFE**  
 Spelucchino  
 Spickmesser  
 Couteau d'office

**51592-04**  
 L 17 cm - 6 3/4 in.



**PARING KNIFE**  
 Spelucchino  
 Spickmesser  
 Couteau d'office

**51592-05**  
 L 17 cm - 6 3/4 in.



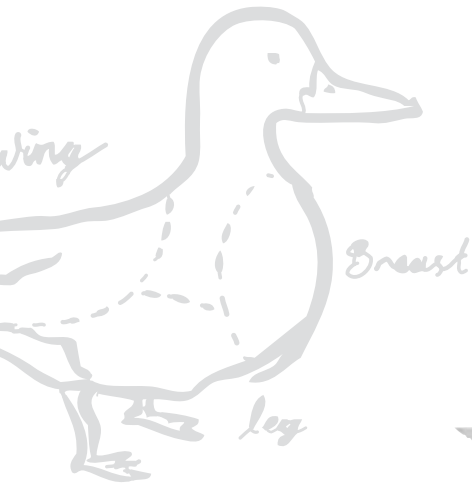
**STEAK KNIFE**  
 Coltello bistecca  
 Steakmesser  
 Couteau à steak

**51592-06**  
 L 17 cm - 6 3/4 in.



**COOK'S KNIFE**  
 Coltello cucina  
 Kochmesser  
 Couteau cuisine

**51592-07**  
 L 17 cm - 6 3/4 in.





NEW NOVITÀ

**COOK'S KNIFE**

Coltello Cucina  
Kochmesser  
Couteau Cuisine

**51593-01**

L 20 cm - 8 in.

**SLICER KNIFE**

Coltello affettare  
Fleischmesser  
Tranchelard

**51592-02**

L 20 cm - 8 in.

**BREAD KNIFE**

Coltello pane  
Brotmesser mit Wellenschliff  
Couteau à pain ondulé

**51592-03**

L 20 cm - 8 in.

**ORIENTAL COOK'S KNIFE**

Coltello cucina orientale  
Japanisches Kochmesser  
Couteau de chef style japonais

**51592-04**

L 17 cm - 6 3/4 in.

**PARING KNIFE**

Spelucchino  
Spickmesser  
Couteau d'office

**51592-05**

L 13 cm - 5 1/4 in.

**PARING KNIFE**

Spelucchino  
Spickmesser  
Couteau d'office

**51592-06**

L 9 cm - 3 1/2 in.

**STEAK KNIFE**

Coltello bistecca  
Steakmesser  
Couteau à steak

**51592-07**

L 12 cm - 4 3/4 in.

**NEWNOVITÀ**

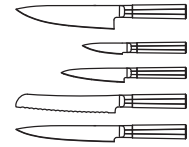


**KNIVES BLOCK SET  
5 PCS**

Ceppo set coltelli, 5 pz  
Messerblock  
Bloc De Couteau 5 pcs

**51592-08** Set with knives  
**51592-AA** w/o knives  
wood - legno  
21 x 8 - H. 21 cm  
8¼ x 3¼ in. - H. 8¼ in.

51592-01 / -02/ -04/ -05 / -07

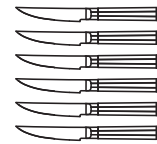


**STEAK KNIVES BLOCK SET  
6 PCS**

Ceppo set coltelli, 6 pz  
Messerblock  
Bloc De Couteau 6 pcs

**51592-09** Set with knives  
**51592-AB** w/o knives  
wood - legno  
15,5 x 8,6 - H. 18 cm  
6 x 3¼ in. - H. 7 in.

51592-06 x 6



**KNIVES BLOCK**

Ceppo per coltelli  
Messerblock  
Bloc à couteaux

**51590-03**  
**51590B03**  
H 18 cm - Ø 7 in.

**51590-04**  
**51590B04**  
H 22,5 cm - Ø 7 in.

Silicone, nylon

\* Coltelli non inclusi  
Knives not included

**COLORKEY**

- RED  
B GREY

**sambonet**



**NEW**NOVITÀ

**CUT THE GARLIC  
ON THE CUTTING  
BOARD, DON'T CUT  
THE TABLECLOTH.  
THE TABLECLOTH  
ISN'T GARLIC AND  
IF YOU CUT IT IS A  
BIG MISTAKE.**

ITALIAN TONGUE-TWISTED

SUL TAGLIERE GLI AGLI TAGLIA,  
NON TAGLIARE LA TOVAGLIA.  
LA TOVAGLIA NON È AGLIO E  
TAGLIARLA È UN GROSSO SBAGLIO.



**NEWNOVITÀ**



#### CUTTING BOARD

Tagliere  
Tranchierbrett  
Planche à découper

#### 51594-01

Acacia wood - Legno di acacia

41 x 31,4 cm - 16¼ x 12¼ in.



#### CUTTING BOARD

Tagliere  
Tranchierbrett  
Planche à découper

#### 51594-00

Beech wood - Legno di faggio

32 x 29,5 cm - 12¾ x 11¾ in.



#### CUTTING BOARD

Tagliere  
Tranchierbrett  
Planche à découper

#### 51594-03

Beech wood - Legno di faggio

44 x 41 cm - 17¼ x 16¼ in.



#### CUTTING BOARD

Tagliere  
Tranchierbrett  
Planche à découper

#### 51594-02

Marble - Marmo

37,5 x 19,5 cm - 14¾ x 7¾ in.

IN TAVOLA  
dinner's ready

---

TASTE

NEUTRA

FRAME *filetto knife*  
T-BONE KNIFE

PIZZA knife

*table mats*

---



**PIZZA KNIFE, S.H.**

Coltello Pizza, Monoblocco  
Pizzamesser, Monoblock  
Couteau Pizza, Monobloc

**62512-19** Stainless Steel - Acciaio inox

**62712-19** Silverplated - Argentato

219 mm - 8<sup>5/8</sup> in.

**FILETTO KNIFE, H.H.**

Coltello Filetto, manico cavo  
Steakmesser Filetto, H.H.  
Couteau Filetto, Manche vide

Stainless Steel - Acciaio inox

**52554-20** Smooth blade knife - Lama liscia

**52554R20** Serrated blade knife - Lama seghettata

**52554A20** Set 6 pcs - Set 6 pz

236 mm - 9<sup>3/4</sup> in.

**T-BONE KNIFE, S.H.**

Coltello bistecca T-Bone, monoblocco  
Steakmesser T-Bone, Monoblock  
Couteau T-Bone, Monobloc

Stainless Steel - Acciaio inox

**52552-01** Smooth blade knife - Lama liscia

**52552-02** Serrated blade knife - Lama seghettata

**52552A01** Set 3 pcs - Set 3 pz

256 mm - 8<sup>5/8</sup> in.





# I LIKE SET

*everything you need!*



## FRAME

**52559-81** Set 24 pcs, s.h. - Set 24 pz. Monoblocco

**52559A55** Set 6 pcs dessert forks - Set 6 pezzi forchette dolce

**52559A37** Set 6 pcs dessert spoons - Set 6 pezzi forchette dolce

Stainless Steel - Acciaio inox



## TASTE

**52553-81** Set 24 pcs, s.h. - Set 24 pz. Monoblocco

**52553A55** Set 6 pcs dessert forks - Set 6 pezzi forchette dolce

**52553A37** Set 6 pcs dessert spoons - Set 6 pezzi forchette dolce

Stainless Steel - Acciaio inox



**NEUTRA**

**52555-81** Set 24 pcs, s.h. - Set 24 pz. Monoblocco

Stainless Steel - Acciaio inox



**LIVING**

**52550C96**  
Set 6 Ice Cream Spoons with Scoop  
Set 6 Cucchiaini Gelato con Porzionatore

Stainless Steel - Acciaio inox

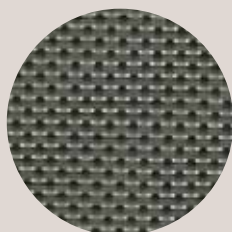
# LINEA Q

## TABLE MATS

SET 6 PCS / 6 PZ

50% POLYESTER - 50% POLYVINYL CHLORIDE

50% POLIESTERE - 50% CLORURO DI POLIVINILE



### GREEN

Verde  
Grün  
Vert

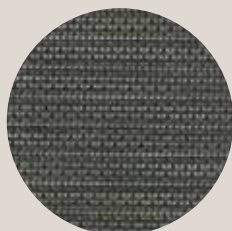
**56529-CB** 42 x 33 cm - 16<sup>1</sup>/<sub>2</sub> x 13 in.



### BROWN / BLACK

Marrone / Nero  
Braun / Schwarz  
Marron / Noir

**56529-CE** 42 x 33 cm - 16<sup>1</sup>/<sub>2</sub> x 13 in.



### DARK MELANGE

Melange scuro  
Melange Dunkel  
Foncé chiné

**56529-CC** 42 x 33 cm - 16<sup>1</sup>/<sub>2</sub> x 13 in.  
**56529-DC** 48 x 36 cm - 19 x 14 in.



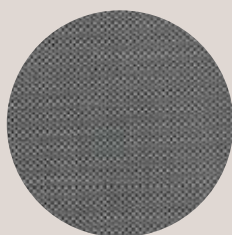
### BEIGE

Beige  
Beige  
Beige

**56529-CS** 42 x 33 cm - 16<sup>1</sup>/<sub>2</sub> x 13 in.  
**56529-DS** 48 x 36 cm - 19 x 14 in.

### RUNNER

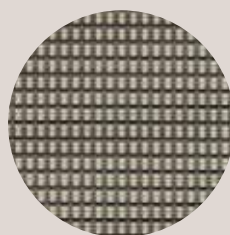
**42950-92** 42 x 180 cm - 16<sup>1</sup>/<sub>2</sub> x 70<sup>7</sup>/<sub>8</sub> in.



### GREY

Grigio  
Grau  
Gris

**56529-CF** 42 x 33 cm - 16<sup>1</sup>/<sub>2</sub> x 13 in.

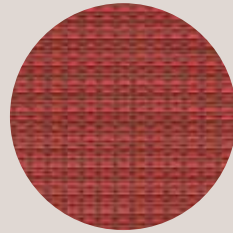
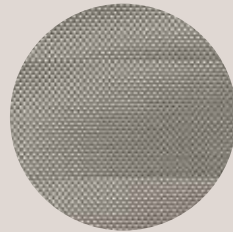
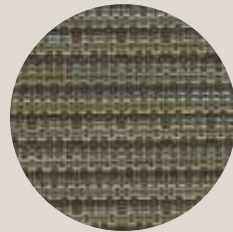
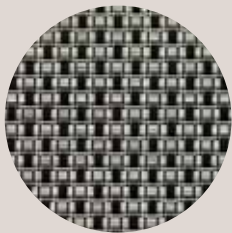
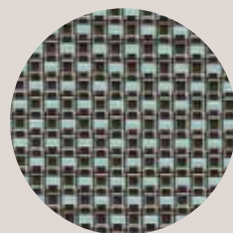


### PLOT

Intreccio  
Plot  
Parcelle

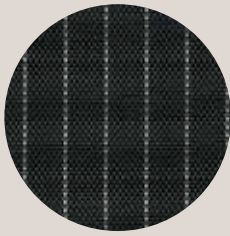
**56529-EP** 42 x 33 cm - 16<sup>1</sup>/<sub>2</sub> x 13 in.



**BLACK**Nero  
Schwarz  
Noir**56529-CT** 42 x 33 cm - 16<sup>1</sup>/<sub>2</sub> x 13 in.  
**56529-DT** 48 x 36 cm - 19 x 14 in.**RUNNER**  
**42950-93** 42 x 180 cm - 16<sup>1</sup>/<sub>2</sub> x 70<sup>7</sup>/<sub>8</sub> in.**NEWNOVITÀ****BROWN**Marrone  
Braun  
Marron**56529-CV** 42 x 33 cm - 16<sup>1</sup>/<sub>2</sub> x 13 in.  
**56529-DV** 48 x 36 cm - 19 x 14 in.**RUNNER**  
**42950-93** 42 x 180 cm - 16<sup>1</sup>/<sub>2</sub> x 70<sup>7</sup>/<sub>8</sub> in.**NEWNOVITÀ****BLACK FINE**Nero  
Schwarz  
Noir**56529-EA** 42 x 33 cm - 16<sup>1</sup>/<sub>2</sub> x 13 in.**PINK / RED**Rosa / Rosso  
Pink / Red  
Rose / Rouge**56529-EU** 42 x 33 cm - 16<sup>1</sup>/<sub>2</sub> x 13 in.**TWEED****56529-EB** 42 x 33 cm - 16<sup>1</sup>/<sub>2</sub> x 13 in.**CRISPY****56529-EC** 42 x 33 cm - 16<sup>1</sup>/<sub>2</sub> x 13 in.**CORAL**Corallo  
Koralle  
Corail**56529-ED** 42 x 33 cm - 16<sup>1</sup>/<sub>2</sub> x 13 in.**STRAW**Paglia  
Stroh  
Paille**56529-EH** 42 x 33 cm - 16<sup>1</sup>/<sub>2</sub> x 13 in.**NICE BLACK****56529-EG** 42 x 33 cm - 16<sup>1</sup>/<sub>2</sub> x 13 in.**NICE BLUE****56529-EF** 42 x 33 cm - 16<sup>1</sup>/<sub>2</sub> x 13 in.**GREY STRIP**Righe grigie  
Graue Linien  
Les lignes grises**56529-EM** 42 x 33 cm - 16<sup>1</sup>/<sub>2</sub> x 13 in.**GREEN STRIP**Righe verdi  
Grüne Zeilen  
Lignes vertes**56529-EN** 42 x 33 cm - 16<sup>1</sup>/<sub>2</sub> x 13 in.

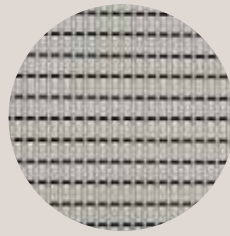




**BLACK PIN-STRIPED**

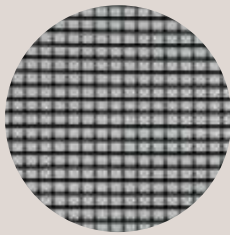
Gessato nero  
Nadelstreifen Schwarz  
Pinstriped noir

**56529-ES** 42 x 33 cm - 16<sup>1/2</sup> x 13 in.

**WHITE PIN-STRIPED**

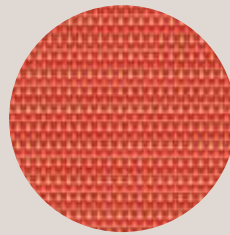
Gessato bianco  
Nadelstreifen Weiß  
Pinstripe Blanc

**56529-ET** 42 x 33 cm - 16<sup>1/2</sup> x 13 in.

**GREED**

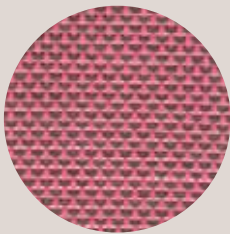
Griglia  
Gitter  
Grille

**56529-ER** 42 x 33 cm - 16<sup>1/2</sup> x 13 in.

**PINK / ORANGE**

Rosa / Arancione  
Pink / Orange  
Rose / Orange

**56529-EV** 42 x 33 cm - 16<sup>1/2</sup> x 13 in.

**STRAWBERRY**

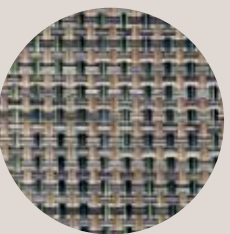
Fragola  
Erdbeere  
Fraise

**56529-EX** 42 x 33 cm - 16<sup>1/2</sup> x 13 in.

**BROWN LINES**

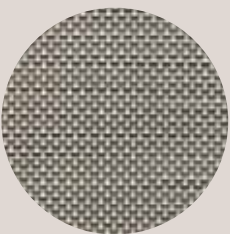
Righe marrone  
Braune Linien  
Lignes brunes

**56529-FC** 42 x 33 cm - 16<sup>1/2</sup> x 13 in.

**LIGHT MELANGE**

Melange chiaro  
Melange klare  
Melange clair

**56529-CA** 42 x 33 cm - 16<sup>1/2</sup> x 13 in.  
**56529-DA** 48 x 36 cm - 19 x 14 in.

**BEIGE / GREY**

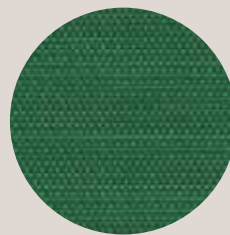
Beige / Grigio  
Beige / Grau  
Beige / Gris

**56529-CD** 42 x 33 cm - 16<sup>1/2</sup> x 13 in.  
**56529-DD** 48 x 36 cm - 19 x 14 in.

**BORDEAUX LINES**

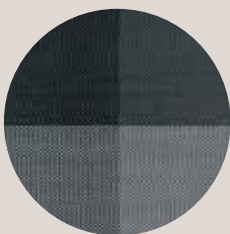
Righe bordeaux  
Linien Bordeaux  
Lignes bordeaux

**56529-FD** 42 x 33 cm - 16<sup>1/2</sup> x 13 in.

**GREEN GRASS**

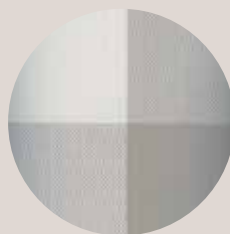
Verde prato  
Grüne Wiese  
Pré vert

**56529-EE** 42 x 33 cm - 16<sup>1/2</sup> x 13 in.

**BLACK FOUR SECTORS**

Nero quattro settori  
Schwarz vier Sektoren  
Noir quatre secteurs

**56529-FH** 42 x 33 cm - 16<sup>1/2</sup> x 13 in.

**GREY FOUR SECTORS**

Grigio quattro settori  
Grau vier Sektoren  
Gris quatre secteurs

**56529-FI** 42 x 33 cm - 16<sup>1/2</sup> x 13 in.



## ENGLISH

### B, C

Bowl	48
Cake server	35
Chinese colander	63
Colander	11, 14, 41, 53
Cover	14, 41, 45, 56
Cutting board	73

### D, F, G

Dish	67
Flatware	76
Fork	20, 34, 55, 64
Frypan	11, 42, 53, 63
Gadgets	16, 25

### J, K

Jar with lid	56
Kitchen tool rack	55, 64
Kitchen tool set	55, 64
Knife	35, 70

### L, M

Ladle	20, 35, 55, 64
Milk boiler	11, 15, 42, 53

### N, P

Perforated spatula	21, 26, 55, 64
Pliers	36
Pot holder	29

### S

Sauce ladle	35
Saucepan	11, 15, 43
Saucepot	11, 15, 42, 52
Skimmer	21, 55, 64
Small bowl	47
Small soup ladle	55
Spoon	20, 25, 34
Steamer	42, 52, 63
Stock pot	14, 41, 53, 60

### T

Table mat	29, 80
Terracotta	44
Tongs	36, 37
Tray	47

## ITALIANO

### A, B

Asta per mestolame	55, 64
Barattolo con coperchio	56
Bollilatte	11, 15, 42, 53

### C, F, G

Casseruola	11, 15, 42, 52
Ciotola	48
Ciotolina	47
Colapasta	14, 53, 60, 63
Coltelleria	35, 70
Coperchio	14, 41, 45, 56
Coppino salsa	35
Cornetto cinese	63
Cucchiaino	35
Cucchiaio	20, 34
Cucchiaione	25
Cuocivapore	42, 52, 63
Forchetta	20, 34, 55, 64
Gadgets	16, 25

### L, M

Mestolino	55
Mestolo	20, 35, 55, 64
Molla	36, 37

### P

Padella	11, 42, 43, 63
Pala torta	35
Paletta forata	21, 26, 55, 64
Pentola	14, 41, 53, 60
Pinza	25, 36
Pirofila	67
Posateria	76
Presina	29

### S

Schiumarola	21, 55, 64
Set mestolame	55, 64

### T, V

Tagliere	73
Tegame	11, 15, 43
Terracotta	44
Tovaglietta americana	29, 80
Vassoio	47

**DEUTSCH****A, B**

Aufhängungstange	55, 64
Besteck	35, 70, 76
Bratentopf	11, 15, 43
Bratpfanne	11, 42, 53, 63

**C, D**

Chinesische kornett	63
Dampf-Siebeinsatz	42, 52, 63
Drathlöffel	21, 55, 64
Dressingschöpfer	35

**F, G**

Fleischtopf	11, 42, 52, 63
Gabel	20, 34, 55, 64
Gadgets	16, 25

**H, K**

Hoher suppentopf	41, 53
Küchenservice	64
Küchenwender, perforiert	21, 26, 55, 64

**L, M**

Löffel	20, 35, 55, 64
Messer	70
Milkcasserolle	11, 15, 42, 53

**P, S**

Schüssel mit deckel	56
Seiher	11, 14, 41, 53

**T**

Tablett	47
Table Mat	29, 80
Tortenheber	35
Topflappen	29
Tranchierbrett	73

**U, Z**

Universalschale	48
Zange	25



## FRANÇAIS

**B**

Boîte avec couvercle	58
Bol universel	48
Brasière	11, 42, 52, 63

**C, E**

Casserole à lait	11, 15, 42, 53
Casserole à vapeur	42, 52, 63
Couteau	35, 70
Couvercle	29, 41
Couverts	76
Cuillère	20, 25, 34, 64
Ecumoir	21, 55, 64

**F, G, L**

Gadgets	16, 25
Fourchette	20, 34, 55, 64
Louche	20, 35, 55, 64
Louche à sauce	135

**M, P**

Manique	29
Marmite traiteur	14, 41, 53, 60
Passoire	11, 41, 53, 60
Passoire chinois	63
Pelle à gâteau	35
Pelle ajourée	21, 26, 55, 64
Penderie	55, 64
Pince	36, 37
Planche à découper	73
Plateau	48
Poêle à frire	11, 42, 53, 63

**S, T**

Sautoir	11, 15, 43
Table Mat	29, 80
Tringle	55, 64

## CREDITS

FLOS  
www.flos.it

PROMEMORIA  
Milano

WEISS CUCINE BIANCHI  
Milano

MOLTENI DADA  
Milano

ARCLINEA  
Milano

**SAMBONET  
PADERNO  
INDUSTRIE S.p.A.**  
SR 11 KM 84  
28060 ORFENGO (NO)  
ITALY

PH. +39 0321 879 701  
+39 0321 1916 821

FAX +39 0321 879 830  
+39 0321 1916 830

retail@sambonet.it

www.corporate.sambonet.it  
www.sambonet.com  
www.paderno.it

## ART DIRECTION

Sambonet Paderno Industrie S.p.A.

## PHOTO

Federico Cedrone

## STYLIST

Candida Zanelli

## PRINT

Grafiche Antiga S.p.A.

## © COPYRIGHT

Ogni riproduzione anche parziale del presente catalogo è vietata se non espressamente autorizzata per iscritto da Sambonet Paderno Industrie S.p.A. *This catalogue may not be reproduced in whole or in part unless specific prior written authorization of Sambonet Paderno Industrie S.p.A.*

## NOTE

Le misure, caratteristiche ed illustrazioni dei prodotti sono indicative e soggette a variazioni senza preavviso qualora esigenze tecnico produttive lo richiedessero.

*The pictures illustrated and data are representatives. We reserve the right to alter at any time the specifications stated without notice, whenever technical requirements shall so demand.*

**XA9647** 01 / 2014

RAEE ITO9070000006180



CERTIFICATO  
N° 10571



CERTIFICATO  
N° 8728  
LIMITATAMENTE AL SITO DI:  
ORFENGO



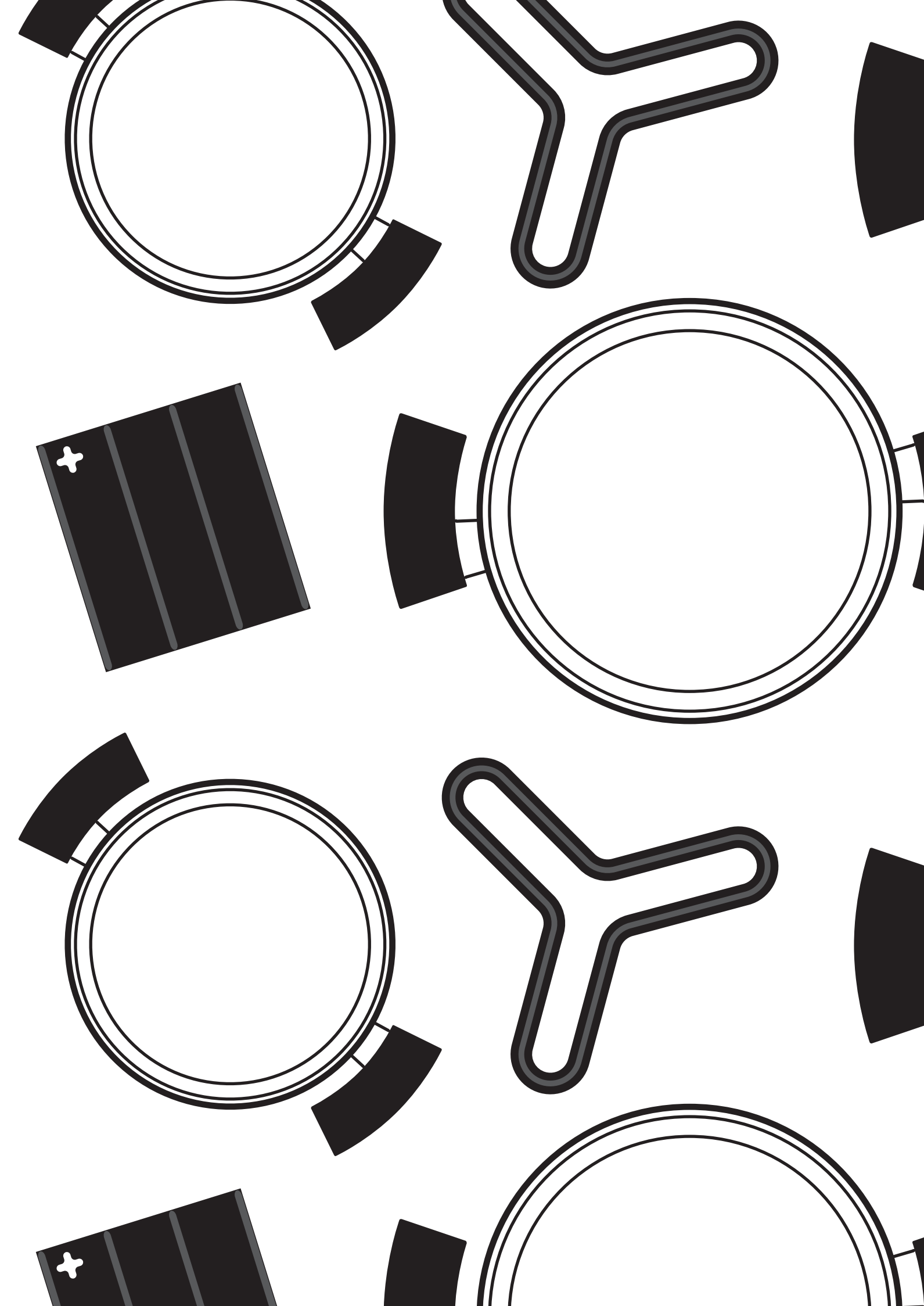
CERTIFICATO  
N° 10573  
LIMITATAMENTE AL SITO DI:  
ORFENGO



CERTIFICATO  
N° 18688  
LIMITATAMENTE AL SITO  
DI: ORFENGO



CERTIFICATO  
N° 093







SECOND EDITION