

**ARLECCHINI**  
SERIES



**MADE IN ITALY**

Da generazioni fare coltelli è il nostro mestiere. Pur usando le tecniche di lavorazione più avanzate, curiamo i minimi particolari, da veri artigiani. I nostri coltelli, in acciaio inossidabile, sono dotati di un taglio eccezionale e di una linea elegante che ben si accostano ad ogni tavola e ad ogni cucina. Tutti i materiali impiegati nella lavorazione sono tra i migliori in commercio e sono accuratamente scelti dai nostri tecnici specializzati, con il massimo rispetto per le norme in vigore. Nella nostra vasta gamma di articoli potrete trovare qualsiasi utensile da cucina, dal coltello singolo alle idee regalo più svariate, senza dimenticare l'eccezionale serie di stringiprosciutti, con basamento in marmo e in pregiato legno di faggio naturale.

Ma noi non ci fermiamo qui! Abbiamo voluto trasferire la nostra grande esperienza, dalla produzione in lame da cucina, alla produzione di lame industriali. Lavoriamo, infatti, con molte importanti aziende di questo settore con cui collaboriamo sviluppando e risolvendo diverse problematiche inerenti tranciatura, affilatura e dentatura.

**Noi garantiamo prodotti di qualità e fabbricati interamente in Italia!**

From generation to generation our work is making knives.

And of course following the most updated technology as artisan class.

Our stainless steel knives are equipped with a special cutting blade following an elegant line so to stand up on any table and in any kitchen.

We use the best available materials that are accurately chosen by our technicians respecting the rules required by trade standards.

From our catalogue you can find any article for kitchen, from the simple knife to beautiful sets of knives as a gift idea.

And of course we cannot forget ham holders with marble base or beech wood base.

We are not going to stop here. We want to transfer our experience of making blades in making industrial blades. In fact we are working with many important firms in this branch and we solve various problems in shearing, sharpening and gear cutting machine.

**We guarantee the quality and the work made in Italy.**



**ARLECCHINI**  
SERIES

**Linea Arlecchini**, manico in Polipropilene atossico  
Lama in Acciaio AISI 420 temprato e lucidato  
**RESISTENTE IN LAVASTOVIGLIE**



**Art. 4203 Coltello Bistecca microdentato cm.11**

Cod. 4203 Microserrated Steak knives cm. 11

Packaging: sfuso - blister 6pcs.

Packaging: in bulk - blister 6pcs.



**Art. 4204 Coltello Tavola microdentato cm.11**

Cod. 4204 Microserrated Table Knives cm.11

Packaging: sfuso - blister 6pcs.

Packaging: in bulk - blister 6pcs.



**Art. 6125 Coltello Bistecca microdentato cm.11**

Cod. 6125 Microserrated Steak knives cm. 11

Packaging: sfuso

Packaging: in bulk



**Art. 6208 Coltello Tavola cm.11**

Cod. 6208 Table Knives cm.11

Packaging: sfuso

Packaging: in bulk

**Arlecchini Series**, kitchen line with Plastic handle

Polished blade AISI 420 steel hardened

DISHWASHER RESISTANT



Art. 208 Coltello Tavola cm.11 - liscio/seghettato

Cod. 208 Table Knives cm. 11 - sharp/serrated

Packaging: sfuso - blister 6pcs.

Packaging: in bulk - blister 6pcs.



Art. 114 Coltello Bistecca microdentato cm.12

Cod. 114 Microserrated Steak Knives cm. 12

Packaging: sfuso - blister 3pcs.

Packaging: in bulk - blister 3pcs.



Art. 124 Coltello Tavola cm. 11 - liscio/seghettato

Cod. 124 Table Knives cm. 11 - sharp/serrated

Packaging: sfuso - blister 6pcs.

Packaging: in bulk - blister 6pcs.



Art. 125 Coltello Bistecca cm. 11

Cod. 125 Steak Knives cm. 11

Packaging: sfuso - blister 6pcs.

Packaging: in bulk - blister 6pcs.



**Linea Arlecchini**, manico in Polipropilene atossico  
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RESISTENTE IN LAVASTOVIGLIE



Art. 203 Coltello Bistecca cm. 10,5

Cod. 203 Steak Knives cm. 10,5

Packaging: sfuso - blister 6pcs.

Packaging: in bulk - blister 6pcs.



Art. 204 Coltello Tavola cm. 10,5

Cod. 204 Table Knives cm.10,5

Packaging: sfuso - blister 6pcs.

Packaging: in bulk - blister 6pcs.



Art. 226/8 Coltello Verdura cm.8 shape/serrated

Cod. 226/8 Vegetables Knives cm. 8 shape/serrated

Packaging: sfuso - blister 6pcs.

Packaging: in bulk - blister 6pcs.



Art. 226/6 Coltello Verdura cm. 6 liscio/dentato

Cod. 226/6 Vegetables Knives cm.6 shape/serrated

Packaging: sfuso - blister 6pcs.

Packaging: in bulk - blister 6pcs.



**Arlecchini Series**, kitchen line with Plastic handle  
Polished blade AISI 420 steel hardened  
DISHWASHER RESISTANT



Art. 101/8 Coltello Verdura cm. 8 liscio/dentato

Cod. 101/8 Knives Vegetables cm. 8 sharp/serrated

Packaging: sfuso - blister 6pcs.

Packaging: in bulk - blister 6pcs.



Art. 101/6 Coltello Verdura cm. 6 liscio/dentato

Cod. 101/6 Vegetables Knives cm. 6 sharp/serrated

Packaging: sfuso - blister 6pcs.

Packaging: in bulk - blister 6pcs.



Art. 100/8 Coltello Verdura cm. 8 shape/serrated

Cod. 100/8 Vegetables Knives cm. 8 shape/serrated

Packaging: sfuso - blister 6pcs.

Packaging: in bulk - blister 6pcs.



Art. 100/6 Coltello Verdura cm. 6 liscio/dentato

Cod. 100/6 Vegetables Knives cm. 6 shape/serrated

Packaging: sfuso - blister 6pcs.

Packaging: in bulk - blister 6pcs.



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RESISTENTE IN LAVASTOVIGLIE



Art. 26 Coltello Verdura cm. 9  
Cod. 26 Vegetables Knives cm. 9 shape/serrated  
Packaging: sfuso - blister 6pcs.  
Packaging: in bulk - blister 6pcs.



Art. 1036 Coltello Tavola cm. 9 liscio/dentato  
Cod. 1036 Table Knives cm. 9 shape/serrated  
Packaging: sfuso - blister 6pcs.  
Packaging: in bulk - blister 6pcs.



Art. 1036/FB Coltello Tavola cm.9 liscio/dentato  
Cod. 1036/FB Table Knives cm. 8 shape/serrated  
Packaging: sfuso - blister 6pcs.  
Packaging: in bulk - blister 6pcs.



Art. 750 Coltello Tavola cm. 9 dentato  
Cod. 750 Table Knives cm.9 serrated  
Packaging: sfuso - blister 6pcs.  
Packaging: in bulk - blister 6pcs.



**Arlecchini Series**, kitchen line with Plastic handle  
Polished blade AISI 420 steel hardened  
DISHWASHER RESISTANT



Art. 235 Coltello Pizza cm. 10

Cod. 235 Pizza Knives cm. 10

Packaging: sfuso - blister 6pcs.

Packaging: in bulk - blister 6pcs.



Art. 117 Coltello Agrumi cm. 11

Cod. 117 Citrus Knives cm.11

Packaging: sfuso - blister 6pcs.

Packaging: in bulk - blister 6pcs.



Art. 112 Coltello Tavola cm. 11 dentato

Cod. 112 Table Knives cm. 11 serrated

Packaging: sfuso - blister 6pcs.

Packaging: in bulk - blister 6pcs.



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## PACKAGING



Elegance Blister, con cartoncino dalla forma curva  
Elegance Blister, with curved carton pack



Standard Blister, con cartoncino rettangolare  
Standard Blister, with rectangular carton pack



Colori disponibili:  
- bianco, bianco perla, arancio, rosso, verde mela,  
verde scuro, giallo, viola, lilla, blu, marrone, nero.

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## PACKAGING



Sacchetto con 6/12pz.  
 In Pouch exhibitor 6/12 pcs.



Tubo 12 pz.  
 Cilinder exhibitor 12pcs.



Available Colours:  
 - white, perl, orange, red, green apple, dark green,  
 yellow, violet, lilac, blue, brown, black.



**Coltellerie Pascotto V. snc di Olivetto & Scandella**

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