



FACAS
QUE
CORTAM

OS PROFISSIONAIS
CONHECEM-NOS
THE PROFESSIONALS
KNOW US
DIE PROFIS KENNEN
UNS

new

ERGO LINE



// LÂMINAS EM AÇO X 50CR MOV 15 NITRO,
COM DIFERENTES FORMAS E TANHOS
PARA DIVERSAS APLICAÇÕES DISTINTAS.

// CABOS RESISTENTES DE PRIMEIRA QUALIDADE, EM
POLYAMIDE PA6 (NYLON), QUE SE ADAPTAM À MÃO E
SE AJUSTAM COM PRECISÃO A CADA APLICAÇÃO.

// BLADES MANUFACTURED IN X 50CR MOV 15 NITRO
STAINLESS STEEL. A WIDE RANGE IN SIZES AND SHAPES,
WHICH CAN BE USED IN A VARIETY OF APPLICATIONS.

// THE HANDLES ARE TOP QUALITY, IMPACT-RESISTANT,
MANUFACTURED IN POLYAMIDE PA6 (NYLON). FITS
PERFECTLY IN YOUR HAND AND CAN PROVIDE HIGH
PRECISION FOR ALL JOBS.

// DIE KLINGEN SIND AUS EDELSTAHL X 50CR MOV
15 NITRO GEFERTIGT. VERFÜGBAR IST EINE GROSSE
AUSWAHL AN GRÖSSEN UND FORMEN, DIE VIELFÄLTIG
VERWENDET WERDEN KÖNNEN.

// DIE GRIFFE SIND VON HÖCHSTER QUALITÄT,
SCHLAGFEST, AUS POLYAMID PA6 (NYLON) GEFERTIGT,
ERGONOMISCH GEFORMT UND GARANTIEREN HOHE
PRÄZISION BEIM ARBEITSEINSATZ.





V 201.7001.07
Faca p/ Tornejar · Peeling Knife · Schälmesser



V 201.7000.08
Faca p/ Legumes · Paring Knife · Gemüsemesser



V 201.7006.10
Faca p/ Legumes · Paring Knife · Gemüsemesser



* V 201.7553.11
Faca p/ Bife · Steak Knife · Steakmesser Neue Welle



* SERRILHA ESPECIAL
SERRATED SPECIAL
WELLENSCHLIFF



* V 201.7503.11
Faca p/ Bife · Steak Knife · Steakmesser



* V 201.7503.13
Faca p/ Bife · Steak Knife · Steakmesser



V 201.2000.16
Faca p/ Cozinha · Kitchen Knife · Küchenmesser



V 204.1320.16
Faca p/ Cozinheiro · Chef's Knife · Kochmesser



V 207.1320.18
Faca p/ Cozinheiro · Chef's Knife · Kochmesser



V 203.1320.20
Faca p/ Cozinheiro · Chef's Knife · Kochmesser



V 202.1320.25
Faca p/ Cozinheiro · Chef's Knife · Kochmesser



V 206.1320.30
Faca p/ Cozinheiro · Chef's Knife · Kochmesser



FLEXIBLE V 204.1519.19
Faca p/ Filetes · Filleting Knife · Filetiermesser



FLEXIBLE V 207.1518.20 |16|18
Faca p/ Filetes · Filleting Knife · Filetiermesser



V 204.5000.20 |25
Faca p/ Pão · Bread Knife · Brotmesser



V 201.5001.25
Faca p/ Pasteleiro · Pastry Knife · Brotmesser



V 204.5000.36 |26|30
Faca p/ Carnes frias c/ serrilha · Slicing Knife with wavy edge · Fleischmesser mit Welle



V 204.4300.26 |30
Faca p/ Presunto · Ham Slicer · Schinkenmesser



V 204.4302.26 |30
Faca p/ Presunto c/ Alvéolos · Ham Slicer with Granton · Schinkenmesser



V 204.4202.30
Faca p/ Salmão c/ Alvéolos · Salmon knife with Granton · Lachsmesser mit Kullen



V 204.4002.26 |30|36
Faca p/ Carnes frias c/ Alvéolos · Slicing Knife with Granton · Fleischmesser mit Kullen



V 204.4000.36 |26|30
Faca p/ Carnes frias · Slicing Knife · Fleischmesser mit Kullen



V 201.3552.25
Faca p/ Queijo · Cheese Knife · Käsemesser



V 201.3556.30 |40
Faca p/ Queijo · Cheese Knife · Käsemesser mit 2 Griffen



V 201.1100.16 |14|18
Faca p/ Sangrar · Sticking Knife pointed Tip · Stechmesser



V 201.2600.10
Faca p/ Coelho · Rabbit Knife · Kaninchen Messer



V 206.2660.16 |18
Faca p/ Desossar · Boning Knife Straight narrow Blade · Ausbeinmesser Breit



V 204.2600.18 |16|20
Faca p/ Desossar · Boning Knife Straight wide Blade · Stechmesser



V 207.2660.22 |31
Faca p/ Talho · Butcher Knife · Fleischmesser



V 204.2001.20 |16|18
Faca p/ Talho · Butcher Knife · Fleischmesser



V 207.2000.26 |22|24|28|31|36|40
Faca p/ Talho · Butcher Knife · Schlachtmesser



V 201.2000G.28 |24|31|36|40
Faca p/ Talho c/ Alvéolos · Butcher Knife with Granton · Schlachtmesser mit Kullenschliff



FLEXIBLE V 201.2301.15
Faca p/ Desossar · Boning Knife curved Edge, narrow Blade · Ausbeinmesser Schmal



V 207.2300.15 |13|18
Faca p/ Desossar · Boning Knife, curved Edge · Ausbeinmesser gerade



V 201.2300G.15 |13
Faca p/ Desossar c/ Alvéolos · Boning Knife with Granton, curved Edge · Ausbeinmesser Gerade mit Kullenschliff



V 207.2330.15 |13
Faca p/ Desossar **Rígida** · Boning Knife, curved Hard Blade · Ausbeinmesser Gebogen Steif



V 207.2332.15 |13
Faca p/ Desossar **Semi-Flex** · Boning Knife, curved Semi-Flex Blade · Ausbeinmesser Gebogen Semi-Flex



V 207.2331.15 |13
Faca p/ Desossar **Flexível** · Boning Knife, curved Flexible Blade · Ausbeinmesser Gebogen Flexibel



V 204.2330G.13 |15
Faca p/ Desossar c/ Alvéolos · Boning Knife with Granton, curved Blade · Ausbeinmesser Gebogen Steif Kulle



V 204.2335.15
Faca p/ Desossar · Boning Knife, wide curved Blade · Ausbeinmesser Breit Gebogen Steif



V 201.2335G.15
Faca p/ Desossar c/ Alvéolos · Boning Knife with Granton, wide curved Blade · Ausbeinmesser Breit Gebogen Steif Kulle



V 207.2520.20 |22|25|26
Faca p/ Desbastar · Breaking Knife, narrow curved Blade · Zerlegemesser



V 204.2520G.20 |22|26
Faca p/ Desbastar c/ Alvéolos · Breaking Knife with Granton, narrow Curved Blade · Zerlegemesser Kulle



V 207.2526.25 |20|30
Faca p/ Talho · Cimeter Steak Knife, wide curved Blade · Zerlegemesser Breit



V 203.2430.16 |18
Faca p/ Esfolar · Skinning Knife · Hautmesser



V 207.2400.25 |20|30
Faca p/ Talho · Butcher Knife, wide Tip · Hautmesser

Com especial atenção para exigências da indústria, a SICO desenvolveu um **NOVO CABO DE SEGURANÇA** e anti-deslizante que permite um trabalho mais eficiente com menor risco. O objectivo principal consiste em evitar o máximo deslizamento da mão sobre a lâmina.

Worried about the requirements of industry, SICO developed a **NEW SECURITY HANDLE** and anti-slip, more reliable resulting in a more efficient and effective use. The purpose is to prevent hands to slide on the cutting blade.

Entsprechend den Anforderungen der Industrie, hat SICO einen neuen Sicherheitsgriff entwickelt. Der verlängerte Fingerschutz ermöglicht ein sicheres und gleichzeitiges effektiveres Arbeiten.



SV 201.2600.18|16|20

Faca p/ Desossar · Boning and Sticking Knife Straight back of Blade · Stechmesser



SV 201.2001.18|16|20|22|24

Faca p/ Talho · Butcher Knife · Schlachtmesser



SV 204.2300.15|13|18

Faca p/ Desossar · Boning Knife, curved Edge · Ausbeinmesser Gerade



SV 204.2330.15|13

Faca p/ Desossar **Rígida** · Boning Knife, curved Hard Blade · Ausbeinmesser Gebogen



SV 204.2332.15|13

Faca p/ Desossar **Semi-Flex** · Boning Knife, curved Semi-Flex Blade · Ausbeinmesser Gebogen Semi-Flex



SV 204.2331.15|13

Faca p/ Desossar **Flex** · Boning Knife, curved Flex Blade · Ausbeinmesser Gebogen Flexibel



SV 204.2335.15

Faca p/ Desossar · Boning Knife wide, curved Blade · Ausbeinmesser Breit Gebogen Steif



SV 204.2335G.15

Faca p/ Desossar c/ Alvéolos · Boning Knife with Granton, wide curved Blade · Ausbeinmesser Breit Gebogen Steif Kulle



SV 204.2520.20|26

Faca p/ Desbastar · Breaking Knife, narrow curved Blade · Zerlegemesser



SV 204.2520G.20|26

Faca p/ Desbastar c/ Alvéolos · Breaking Knife with Granton, narrow curved Blade · Zerlegemesser Kulle



SV 204.2430.16|18

Faca p/ Esfolar · Skinning Knife · Hautmesser



SV 204.0035.20

Faca p/ Sangrar · Sticking Knife · Stechmesser

XX1. XX2. XX3. XX4. XX5. XX6. XX7.



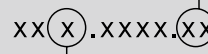
Interpretação de referências

Interpretation of references
Erklärung der Artikelnummern

Indica o tamanho da lâmina
Size of the blade
Länge der Klinge

xx1.xxxx.xx - Preto
xx2.xxxx.xx - Branco
xx3.xxxx.xx - Vermelho
xx4.xxxx.xx - Amarelo
xx5.xxxx.xx - Castanho
xx6.xxxx.xx - Verde
xx7.xxxx.xx - Azul

Black Schwarz
White Weiß
Red Rot
Yellow Gelb
Brown Braun
Green Grün
Blue Blau



Indica a cor do cabo
Color of the handle
Grifffarbe



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