

DE	KONDITORMESSER
GB	CONFECTIONER'S KNIVES
IT	COLTELLO DA TORTA E PASTICCERIA
ES	CUCHILLO PARA TARTA Y PASTELERÍA



	#		↗ mm*	→ mm*	
<input checked="" type="checkbox"/>	265426	glatte Schneide/ straight edge	260	24	1
<input checked="" type="checkbox"/>	265431	glatte Schneide/ straight edge	310	24	1
<input checked="" type="checkbox"/>	265436	glatte Schneide/ straight edge	360	24	1



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	#		↗ mm*	→ mm*	
<input checked="" type="checkbox"/>	265526	feine Säge/ thin saw edge	260	24	1
<input checked="" type="checkbox"/>	265531	feine Säge/ thin saw edge	310	24	1
<input checked="" type="checkbox"/>	265536	feine Säge/ thin saw edge	360	24	1



	#		↗ mm*	→ mm*	
<input checked="" type="checkbox"/>	265626	Welle / wave	260	24	1
<input checked="" type="checkbox"/>	265631	Welle / wave	310	24	1
<input checked="" type="checkbox"/>	265636	Welle / wave	360	24	1



DE	KÜCHENMESSER
GB	KITCHEN KNIFE
IT	COLTELLO CUCINA
ES	CUCHILLO COCINA



	#		↗ mm*	
<input checked="" type="checkbox"/>	265826	Welle / wave	260	1



DE	WELLEN-BROTMESSER
GB	BREAD KNIVES
IT	COLTELLO DA PANE
ES	CUCHILLO PARA PAN



	#		↗ mm*	
<input checked="" type="checkbox"/>	265921	Welle / wave	210	1
<input checked="" type="checkbox"/>	265926	Welle / wave	260	1



↗ mm*: Klingenlänge / blade length | → mm*: Klingenbreite / blade width