





DUE CIGNI
COLTELLERIE

Professionale



DUE CIGNI 2C 415/20 N
MANIAGO - ITALY
STAINLESS STEEL X50CrMoV15





COME LEGGERE I CODICI

Read me first - How to read the codes



cm **16**

● **2C 411/16NG**



codice articolo
item number



cm. lunghezza lama coltelli
cm. knives length blade



LINEA PROFESSIONALE DUE CIGNI

I nostri coltelli da cucina per i professionisti.
Resistenti, ergonomici, manici antiscivolo in Nylon e perfettamente bilanciati, lame eccellenti.
Per chi li usa ogni giorno, praticamente indispensabili.

DUE CIGNI PROFESSIONAL LINE

Kitchen knives for professionals.
Resistant, ergonomic, anti slip Nylon handle with perfectly balanced, superlative blades.
Practically indispensable to those who use them every day.





COLTELLI MACELLAIO PROFESSIONALE

Butcher Knives - Food Processing



punta della lama • blade tip

lama • blade
acciaio inox • stainless steel
4199 NitroB X50CrMoVN15
HRC 55/57

costa della lama • back of blade

filo della lama • cutting edge

marchio aziendale • corporate brand

codice articolo • item number
cm lunghezza lama • cm blade length

N Nitrogen steel
certificazione • certification NSF®

manico con protezione delle dita
handle with finger guard

manico • handle
Nylon antiscivolo
anti slip Nylon



LINEA 1896

1896 Line
Designed by **Oreste Frati**

lama • blade
acciaio inox • german stainless steel
4116 X50CrMoV15
HRC 55/57
manico • handle
polipropilene • polypropylene



DUE CIGNI 1896



2C 1001 PP
SPELUCCHINO CURVO
PARING KNIFE



2C 1002 PP
SPELUCCHINO DRITTO
KITCHEN KNIFE



2C 1003 PP
BISTECCA
STEAK KNIFE



2C 1003D PP
BISTECCA DENTATO
SERRATED STEAK KNIFE



2C 1004 PP
UTILITY
UTILITY KNIFE



2C 1005 PP
SANTOKU
SANTOKU KNIFE

	2C 1001 PP		2C 1002 PP		2C 1003 PP 2C 1003D PP		2C 1004 PP		2C 1005 PP	
	7 cm	2.75 "	9,5 cm	3.74 "	10,5 cm	4.13 "	14 cm	5.5 "	17,5 cm	6.88 "
	16,5 cm	6.49 "	21 cm	8.26 "	22 cm	8.66 "	25 cm	9.84 "	31,5 cm	12.40 "
	2 mm	0.08 "	2 mm	0.08 "	2 mm	0.08 "	2,5 mm	0.10 "	2,5 mm	0.10 "
	30 g	1.05 oz	35 g	1.23 oz	35 g	1.23 oz	75 g	2.64 oz	155 g	5.46 oz



LINEA 1896

1896 Line
Designed by **Oreste Frati**



2C 1006 PP
DISOSSO
BONING KNIFE



2C 1007 PP
ARROSTO
MEAT SLICER KNIFE



2C 1008 PP
CUOCO 15
CHEF KNIFE 15



2C 1009 PP
CUOCO 20
CHEF KNIFE 20



2C 1010 PP
CUOCO 25
CHEF KNIFE 25

	2C 1006 PP		2C 1007 PP		2C 1008 PP		2C 1009 PP		2C 1010 PP	
	14,5 cm	5.70"	19,5 cm	7.60"	15 cm	5.90"	20 cm	7.87"	25 cm	9.84"
	26,5 cm	10.40"	31,5 cm	12.40"	27 cm	10.62"	32 cm	19.5"	38,5 cm	15.15"
	3 mm	0.11"	3 mm	0.11"	3 mm	0.11"	3 mm	0.11"	3 mm	0.11"
	70 g	2.46 oz	100 g	3.52 oz	90 g	3.17 oz	170 g	6.00 oz	195 g	6.87 oz





LINEA 1896

1896 Line
Designed by **Oreste Frati**



2C 1011 PP
PANE
BREAD KNIFE



2C 1012 PP
FILETTO
FILLET KNIFE



2C 1014 PP
PROSCIUTTO LARGO
HAM SLICER KNIFE



2C 1015 PP
GRANA
PARMESAN CHEESE



2C 1016 PP
FORMAGGIO MORBIDO
SOFT CHEESE



2C 1017 PP
SPALMA FORMAGGIO
CHEESE SPREADER

2C 1011 PP	
	19,5 cm 7.60"
	31,5 cm 12.40"
	2,5 mm 0.10"
	100 g 3.52 oz

	2C 1012 PP		2C 1014 PP		2C 1015 PP		2C 1016 PP		2C 1017 PP	
	17,5 cm	6.88"	25,5 cm	10.03"	5 cm	1.96"	8 cm	3.14"	10 cm	3.93"
	29,5 cm	11.61"	37,5 cm	14.76"	16,5 cm	6.49"	19 cm	7.48"	21,5 cm	8.46"
	1,5 mm	0.06"	2 mm	0.08"	2 mm	0.08"	2 mm	0.08"	2 mm	0.08"
	55 g	1.94 oz	85 g	3.00 oz	30 g	1.05 oz	40 g	1.41 oz	30 g	1.05 oz

COLTELLI CUOCO

Chef knives

(N) Nitrogen steel



● **2C 415/20 NG**
● **2C 415/20 N**
lama 20cm • blade 7.87"



● **2C 415/20 AN**
lama 20cm • blade 7.87"



● **2C 415/25 NG**
● **2C 415/25 N**
lama 25cm • blade 9.84"



● **2C 415/25 AN**
lama 25cm • blade 9.84"



● **2C 415/30 NG**
● **2C 415/30 N**
lama 30cm • blade 11.81"



COLTELLI DISOSSO

Boning knives

(N) Nitrogen steel



lama
semiFlex



● 2C 414/13 NG
● 2C 414/13 N
lama 13cm • blade 5.11"

lama
semiFlex



● 2C 414/15 N
● 2C 414/15 NG
lama 15cm • blade 5.90"



● 2C 428/13 NG
● 2C 428/13 N
lama 13cm • blade 5.11"



● 2C 411/13 NG
● 2C 411/13 N
lama 13cm • blade 5.11"



● 2C 411/16 N
● 2C 411/16 NG
lama 16cm • blade 6.29"



● 2C 419/18 AN
● 2C 419/18 ANG
lama 18cm • blade 7.08"



● 2C 417/25 N
lama 25cm • blade 9.84"



COLTELLI DISOSSO

Boning knives

N Nitrogen steel



● 2C 412/13 NG
● 2C 412/13 N
lama 13cm • blade 5.11"



● 2C 412/16 NG
● 2C 412/16 N
lama 16cm • blade 6.29"



● 2C 412/18 NG
● 2C 412/18 N
lama 18cm • blade 7.08"



● 2C 413/14 NG
● 2C 413/14 N
lama 14cm • blade 5.51"



● 2C 413/16 NG
● 2C 413/16 N
lama 16cm • blade 6.29"

COLTELLI PER SCUOIARE E PESCE

Skinning & Fish knives

N Nitrogen steel



● 2C 418/15 NG
SCUOIARE
SKINNING KNIFE
lama 15cm • blade 5.90"



● 2C 425/21 NG
PESCE
FISH KNIFE
lama 21cm • blade 8.26"



lama
semiFlex

● 2C 426/20 NG
PESCE
FISH KNIFE
lama 20cm • blade 7.87"



lama
Flex

● 2C 427/20 NG
PESCE
FISH KNIFE
lama 20cm • blade 7.87"



COLTELLI MACELLAIO

Butcher knives

N Nitrogen steel



2C 412/16 WD
DISOSSO
BONING KNIFE
lama 16cm • blade 6.29"
manico • handle
ziricote wood

2C 412/18 WD
DISOSSO
BONING KNIFE
lama 18cm • blade 7.08"
manico • handle
ziricote wood



2C 410/16 NG
2C 410/16 N
lama 16cm • blade 6.29"



2C 410/18 NG
2C 410/18 N
lama 18cm • blade 7.08"



2C 410/20 NG
2C 410/20 N
lama 20cm • blade 7.87"



2C 410/22 NG
2C 410/22 N
lama 22cm • blade 8.66"



2C 410/24 NG
2C 410/24 N
lama 24cm • blade 9.44"



2C 410/26 N
2C 410/26 NG
lama 26cm • blade 10.23"



2C 410/31 DNG
MACELLAIO DENTATO
SERRATED BUTCHER KNIFE
lama 31cm • blade 12.20"



2C 410/30 NG
2C 410/30 N
lama 30cm • blade 11.81"



2C 410/36 N
2C 410/36 NG
lama 36cm • blade 14.17"



COLTELLI BANCO 70mm

Block knives 70mm

N Nitrogen steel



- 2C 421/30 NG
 - 2C 421/30 N
- lama 30cm • blade 11.81"



- 2C 421/33 NG
 - 2C 421/33 N
- lama 33cm • blade 12.99"



- 2C 421/36 NG
 - 2C 421/36 N
- lama 36cm • blade 14.17"



- 2C 422/42 N
- COLTELLO DA ANGIURIA
WATERMELON KNIFE
lama 42cm • blade 16.53"

COLTELLI PANE E PROSCIUTTO

Ham slicer and bread knives

N Nitrogen steel



- 2C 434/26 N
- PROSCIUTTO STRETTO
HAM SLICER KNIFE
lama 26cm • blade 10.23" - larghezza lama • blade width - 20mm



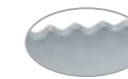
- 2C 434/30 N
- PROSCIUTTO STRETTO
HAM SLICER KNIFE
lama 30cm • blade 11.81" - larghezza lama • blade width - 20mm



- 2C 435/26 N
- PROSCIUTTO
HAM SLICER KNIFE
lama 26cm • blade 10.23" - larghezza lama • blade width - 27mm



- 2C 435/30 N
 - 2C 435/30 NG
- PROSCIUTTO
HAM SLICER KNIFE
lama 30cm • blade 11.81" - larghezza lama • blade width - 27mm



- 2C 436/26D N
- PANE
BREAD KNIFE
lama 26cm • blade 10.23" - larghezza lama • blade width - 27mm



- 2C 436/30D N
- PANE
BREAD KNIFE
lama 30cm • blade 11.81" - larghezza lama • blade width - 27mm



FODF5



- ideale per trasportare 6 coltelli in sicurezza - colore nero
- perfect to carry 6 knives away - black colour

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COLTELLI MACELLAIO

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Block knives 70mm

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CERTIFIED MANAGEMENT SYSTEM
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