



**UKAL**

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# **MILK AND MEAT PROCESSING SELECTION**

**—**

- 2 **Milk processing**
- 5 **Meat processing**
- 12 **Professional knives**



## ELECTRIC CREAM SEPARATOR 85 L



An easy-to-handle electric cream separator for skimming small quantities of milk, with a capacity of 85 litres of milk per hour. A simple, economical solution for those needing to separate cream from milk from time to time.

Ideal for small farmers with some dairy cows, goats or sheep or for hobby farmers. This separator is perfect for processing on the farm or for individuals wishing to make their own cream at home.

This model produces approximately 7% to 10% cream. This will vary according to the composition of the milk and the temperature.

The housing, milk and cream outlets and the bowl holder are made of plastic. The milk bowl is made of aluminium. The top bowl and the top bowl discs are also aluminium. Min. fill quantity: 2 L Max. fill quantity: 12 L. **2-year warranty.**

Sku. 150600010

- 40 x 24 x 42 cm
- 230 V
- Motor power: 55W
- Rotating speed: 10,500 rpm



## CREAM SEPARATOR AR 140 ECO



The cream separator MILKY AR 140 ECO allows the separation of small and medium quantities of milk. It is very easy to handle. We recommend the use of this cream skimmer for semi-professionals, in particular for breeders wishing to start processing milk on the farms. The ideal solution for smallholders of dairy cows, goats or sheep, but also for hobbyfarming. Materials: The body is made of plastic. The milk and cream outlets, the container holder and the milk container are made of polished, food-grade aluminium. The upper bowl and the discs in the upper bowl are also food grade. **2-year warranty.**

Sku. 150600020

- Aluminium
- 40 x 24 x 42 cm
- 230 V
- Moteur power: 60 W - RPM : 8500
- Rotating speed



## MANUAL CREAM SEPARATOR FJ85



Manual cream separator for separating cream from milk. 85 litres of milk per hour. Allows the separation of all types of cow, goat or sheep milk. This model of creamer allows to obtain about 6% to 8% of cream. This percentage varies according to the composition of the milk and the temperature. The bowl, discs and outlets are made of food-grade aluminium. The body is made of plastic for easy cleaning. Number of roller discs: 11. min./max. filling capacity: 2-12 L. Dimensions: 36,5 x 36,5 x 53,5 cm. Weight : 7,5 kg . **2 years warranty.**

Sku. 150600030

Productivity: 85 L/h





## BUTTER CHURN

The manual 10 L, electric 10 L and electric 32 L MILKY butter churns are ideal for small productions. of homemade butters. These machines are intended for semi-professionals, professionals, as well as for farmers wishing to start milk processing on farms. They are the perfect solution for smallholders of dairy cows, goats or sheep, but also for hobbyfarming. They allow an optimal yield of between 32 % and 42 % butter.

### It consists of:

- a 10 litre or 32 litre cream container depending on the model.
- a removable stainless steel mixer
- a transparent plastic cover for permanent control
- a compartment for separating the buttermilk
- a multi-speed electric switch for individual control of butter production
- an automatic safety stop when the lid is removed during the process
- a powerful motor for speeding up or slowing down the butter production time.

Model 105 L available on order.

### ELECTRICAL 10 L

#### Technical data:

- Tank volume: 10 L
- Working time per cycle: 20-35 min.
- Filling capacity from 1,5 to 3,8 L
- 4 speeds: 30 - 60 - 90 - 150 rpm
- Power: 550 W
- Dimensions: 39 x 33 x 31.5 cm
- Materials: plastic cover and stainless steel body

Sku. 150700010



### ELECTRICAL 32 L

#### Technical data:

- Tank volume: 32 L
- Working time per cycle: 20-35 min.
- Filling capacity from 6 to 13 L
- Power: 250/370 W
- Dimensions: 70 x 32 x 46 cm
- 2 speeds: 70 and 140 rpm
- Materials: plastic cover and stainless steel body

Sku. 150700030



10 L



32 L





15 L



## PASTEURIZER

The pasteurizers MILKY 15 L, 30 L, 50 L and 50 L with mixer allow the pasteurization of milk and juices, as well as the production of cheese, yoghurt and other dairy products. Can also be used for heating calf's milk (colostrum) for feeding, honey liquidation, honey wax production, etc. These machines are intended for semi-professionals as well as to farmers wishing to start milk processing on farms. They are the ideal solution for smallholders of dairy cows, goats or sheep, but also for hobbyfarming. The pasteurizer works on the model of a water bath. All pasteurizers consist of a removable filling tank, a double wall heated to the desired temperature, an inlet with a pipe for filling the double wall with cold water for cooling the milk, an outlet with a pipe for draining off the hot water, a thermometer on the lid, the lid lock for maintaining the heat and a control display (setting the water temperature + pasteurization heating time). The 50L pasteurizer with mixer also consists of:

- a mixer.
- a ctime setting.
- a stable mixer support for the table version (wheels for stable support).

Other models are available on request. Please see our website for more information on the products.

### Technical data:

- Power: 230 W
- Tank volume: 15 L
- Filling capacity: 2 L-14 L
- Temperature setting: 4-100° C
- Time setting: 1 - 999 min
- Maximum temperature: 90°
- Dimensions: 32 x 32 x 52 cm
- Weight: 6 kg
- Stainless steel





Sku. 150800010



## MEAT MINCER



Semi-professional meat mincers REBER are intended for professionals who want robust and quality equipment for the processing of their minced meat and the production of homemade fillings. From farmers to meat professionals (butchers, charcutiers and caterers), we offer you a complete range of meat processing on the farm. The meat grinders have a hourly production from 30 to 160 kg and are guaranteed for 2 years. REBER brand of 100 % Italian manufacture. Guarantee of quality. All the meat mincers consist of an induction motor with continuous operation, an oil bath gearbox with a Long Life type oil suitable for contact with food, AISI 430 stainless steel fairing, body, propeller and a nut made of food certified tinned cast iron, a top plate made of stainless steel AISI 304, a steel plate, a knife made of C55 steel as standard and a pulse reversal switch.




<b>Sku. 150100001</b>	<b>Meat mincer REBER N5 - 400 W</b> • Dimensions: 35 x 17 cm • Height: 26,5 cm • Weight: 9 kg • Hourly production: 30/50 kg • Grid hole: 6 mm	
<b>Sku. 150100002</b>	<b>Meat mincer REBER N12 - 500 W</b> • Dimensions: 54 x 22 cm • Height: 32 cm • Weight: 16,3 kg • Hourly production: 50/90 kg • Grid hole: 6 mm • 2 funnels provided for gutting	
<b>Sku. 150100003</b>	<b>Meat mincer REBER N22 Classic 600 W</b> • Dimensions: 51 x 23 cm • Height: 33 cm • Weight: 31,3 kg • Hourly production: 70/120 kg • Grid hole: 8 mm	
<b>Sku. 150100004</b>	<b>Meat mincer REBER N32 - 1200 W</b> • Dimensions: 58 x 25,5 cm, • Height: 36 cm • Weight: 29,3 kg • Hourly production: 100-160 kg, • Grid hole: 10 mm	



## TOMATO MILL MACHINE



Make delicious tomato sauces and purées, fruit juices and jams at home. Easily remove seeds from tomatoes and other fruit. Nylon body and worm screw. Treated with food grade resin. Supplied with hopper, splash guard, stainless steel strainer and filter and plastic pusher. Well made, durable item. Easy to clean. 2 years warranty. **Delivered without motor.**

<b>Sku. 150150001</b>	<b>NO. 3</b> - Compatible with 400-W mincers (150100001). Weight: 1,2 kg		
<b>Sku. 150150002</b>	<b>NO. 5</b> - Compatible with 500 W (150100002), 600 W (150100003) and 1200 W (150100004) mincers. Weight: 2,2 kg		





## STAINLESS STEEL SAUSAGE FILLING MACHINES

The sausage filling machines have a stainless steel tube, a square bar steel rack to guarantee a major power take-off surface, a nylon 6,6 piston support, a cover, a piston and a plastic gasket for food use. We offer vertical or horizontal REBER plungers with capacities from 3 to 15 kg. All sausage filling machines have 2 speeds and are supplied with 4 funnels: 19, 25, 30 and 40.



Sku. 15020001	<b>Sausage filling machines REBER 2 speeds 5 kg PRO</b>	8 013152 895006
	<ul style="list-style-type: none"> <li>Capacity: 5 L</li> <li>Dimensions: 57,5 x 33,5 cm</li> <li>Height: 20,5 cm</li> <li>Weight: 10,5 kg</li> </ul>	



Sku. 15020002	<b>Sausage filling machines REBER 2 speeds 8 kg PRO</b>	8 013152 895105
	<ul style="list-style-type: none"> <li>Capacity: 8 L</li> <li>Dimensions: 67 x 33,5 cm</li> <li>Height: 20,5 cm</li> <li>Weight: 11,9 kg</li> </ul>	

Sku. 15020003	<b>Sausage filling machines REBER 2 speeds 10 kg PRO</b>	8 013152 895310
	<ul style="list-style-type: none"> <li>Capacity: 10 L</li> <li>Dimensions: 74 x 41 cm</li> <li>Height: 22 cm</li> <li>Weight: 19,4 kg</li> </ul>	

Sku. 15020101	<b>Stainless steel sausage filling machines REBER 2 speeds 5 kg PRO</b>	8 013152 896065
	<ul style="list-style-type: none"> <li>Capacity: 5 L</li> <li>Dimensions: 57,5 x 33,5 cm</li> <li>Height: 20,5 cm</li> <li>Weight: 10,4 kg</li> </ul>	

Sku. 15020102	<b>Stainless steel sausage filling machines REBER 2 speeds 8 kg PRO</b>	8 013152 896164
	<ul style="list-style-type: none"> <li>Capacity: 8 L</li> <li>Dimensions: 67 x 33,5 cm</li> <li>Height: 20,5 cm</li> <li>Weight: 11,9 kg</li> </ul>	

Sku. 15020103	<b>Stainless steel sausage filling machines REBER 2 speeds 10 kg PRO</b>	8 013152 896317
	<ul style="list-style-type: none"> <li>Capacity: 10 L</li> <li>Dimensions: 74 x 41 cm</li> <li>Height: 22 cm</li> <li>Weight: 19,4 kg</li> </ul>	

Sku. 15020104	<b>Stainless steel sausage filling machines REBER 2 speeds 15 kg PRO</b>	8 013152 896508
	<ul style="list-style-type: none"> <li>Capacity: 15 L</li> <li>Dimensions: 86 x 26 cm</li> <li>Height: 29 cm</li> <li>Weight: 25 kg</li> </ul>	

Sku. 15020201	<b>Stainless steel sausage filling machines REBER 2 speeds 3 kg PRO vertical</b>	8 013152 896201
	<ul style="list-style-type: none"> <li>Capacity: 3 L</li> <li>Dimensions: 28 x 24 cm</li> <li>Height: 60 cm</li> <li>Weight: 8,5 kg</li> </ul>	



Sku. 15020202	<b>Stainless steel sausage filling machines REBER 2 speeds 5 kg PRO vertical</b>	8 013152 897024
	<ul style="list-style-type: none"> <li>Capacity: 5 L</li> <li>Dimensions: 40 x 31 cm</li> <li>Height: 70 cm</li> <li>Weight: 14 kg</li> </ul>	



## FOOD SLICER



The ham slicers REBER, with 20 or 25 cm blades, are designed for professionals who want robust and quality equipment for cutting their meat, sausages and fish. From breeders to professionals in the meat industry (butchers, pork charcutiers and caterers), we offer you a complete range of meat processing. The ham slicers are guaranteed for 2 years. REBER brand of 100 % Italian manufacture. Guarantee of quality. They have a die-cast aluminium base varnished with steel effect, a professional tempered and fitted 200 m steel blade with fixed protective ring, a movable partition made of molten aluminium with steel tips, a blade protector, a tray and a wall made of molten aluminium with a simple cleaning system, a blade shaft mounted on double ball bearing, a ventilated 140 W professional motor, a safety button, a cutting thickness adjustment, a double ball bearing, a ventilated 140 W professional motor, a safety button, a cutting thickness adjustment. From 0 to 16 mm.



<b>Sku. 15030001</b>	<b>REBER food slicer 20 cm blade</b>	<ul style="list-style-type: none"> <li>• Motor power: 140 W</li> <li>• Dimensions: 46,5 x 34,5 cm</li> <li>• Height: 29,5 cm</li> <li>• Weight: 10 kg</li> <li>• Cutting thickness adjustment from 0 to 16 mm</li> <li>• Removable sharpener NOT INCLUDED available on request</li> </ul>	
<b>Sku. 15030002</b>	<b>REBER food slicer 25 cm blade with sharpener</b>	<ul style="list-style-type: none"> <li>• Motor power: 140 W</li> <li>• Dimensions: 53 x 48 cm</li> <li>• Height: 37,5 cm</li> <li>• Weight: 13 kg</li> <li>• Cutting thickness adjustment from 0 to 16 mm</li> <li>• Fixed sharpener INCLUDED</li> </ul>	

## SMOKER

Essential for smoking meat, sausages or even fish! This smoker is made from 0,8 mm thick galvanised sheet metal and has a hinged door. Thermometer and 10 hooks included. Smoker for flat smoking or vertical hanging smoking. Easy to assemble. Sawdust not included. **Made in Europe.**

<b>Sku. 15025001</b>	With glass door - Dimensions: 80 x 39 x 27,5cm - 3 levels	
<b>Sku. 15025002</b>	With full door - Dimensions: 110 x 46 x 28 cm - 5 levels	



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## Smoker accessories




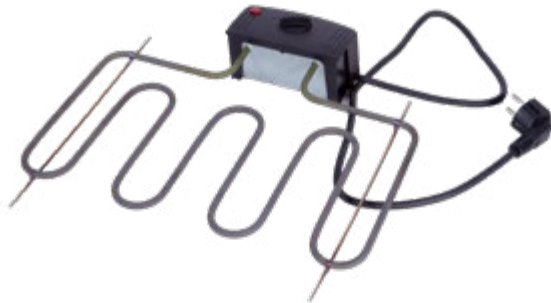
NEW

### STAINLESS STEEL HOOKS

**UKAL**

These hooks make it easy to attach your meat and fish pieces for smoking. Made from stainless steel, these hooks are robust and hold your food securely. They are highly resistant to impact and corrosion. They are easy to attach to the support grid. These butcher's hooks can also be used simply to store food in fridges. They are compatible with most smokers on the market.


Sku. 150250106 10 stainless steel hooks - 6 cm 



NEW

### ELECTRICAL RESISTOR FOR SMOKER

The resistor for electric smokers with an output of 2000 W is designed for slow, flameless combustion of sawdust. It is placed inside the smoker and makes it possible to start the sawdust easily and quickly. Never leave the smoker unattended when it is in operation.

Sku. 150250105 2000 W  



NEW

### BEECH SAWDUST FOR SMOKING

**UKAL**

Beech sawdust is widely recognised as the most widely used sawdust for smoking food, particularly for products such as salmon, duck breast and filet mignon. Its characteristics make it ideal for cold smoking meat and fish. Beech sawdust is mainly used for cold smoking meat and fish. Common products smoked with this sawdust include salmon, magret and filet mignon. The grain size of beech sawdust varies between 0.5 mm and 8 mm. This ensures optimum combustion and the right amount of smoke for slow, even smoking, guaranteeing authentic flavour and a delicate aroma for your food.

Sku. 150250107 1 kg 



**WATCH OUR SMOKERS VIDEO ON YOUTUBE**






## AUTOMATIC VACCUM MACHINES



REBER automatic vacuum packing machines are ideal for automatically vacuum packing food. We recommend these machines for family, semi-professional or professional use. From farmers to meat professionals (butchers, charcutiers and caterers), we offer you a complete range of meat processing on the farm. The vacuum packing machines are easy to use, operate without stopping and waiting for cooling and are guaranteed for 2 years. All machines are supplied with 20 bags of 20 x 30 cm. They are equipped with an energy saving system. **For optimal vacuum packing, we strongly recommend the use of REBER bags. We do not guarantee the quality of the vacuum if bags of other brands are used.**

**Vacuum packing machine REBER automatic SALVASPESA PLUS**


- Colour: white
- Dimensions: 37,5 x 17,5 x 11,5 cm.
- Weight: 3 kg
- Power: 180 W
- Empty: -830 mbar
- Suction: 18 lt/min
- Sealing bar: 32 cm

**Sku. 150400001** 



**Vacuum machine REBER automatic FAMILY DE LUXE**


- Colour: silver
- Dimensions: 43,5 x 15,5 x 11 cm
- Weight: 3 kg
- Power: 190 W
- Empty: -830 mbar
- Suction: 18 lt/min
- Sealing bar: 32 cm. Supplied with suction hose for box

**Sku. 150400002** 



**Vacuum packing machine REBER stainless steel 30 cm (not illustrated)**


- Colour: silver
- Dimensions: 37 x 27 x 11 cm
- Weight: 6,5 kg
- Power: 280 W.
- Empty: -900 mbar
- Suction: 40 lt/min
- Sealing bar: 32 cm. Supplied with a Hose connection for containers

**Sku. 150400003** 



**Vacuum packing machine REBER stainless steel 40 cm**

- Colour: silver
- Dimensions: 47 x 27 x 12 cm
- Power: 335 W
- Weight: 7,8 kg
- Empty: -900 mbar
- Suction: 40 lt/min. Supplied with a hose connection for containers.
- Sealing bar: 43 cm

**Sku. 150400004** 

## ELECTRONIC FOOD THERMOMETER



Electronic cooking thermometer for monitoring the temperature of meat, cheese etc. For hot or frozen food. Memory and digital temperature display. Also suitable for monitoring the temperature of air conditioning or soil. It can be boiled.

### Technical data:

- Waterproof.
- Comes with battery.
- Scale range in Celsius: -50° C to +200° C.
- Scale range in Fahrenheit: -58° F to +392° F.
- With min. and max. action.
- Length: 20 cm.

**Sku. 129027** 20 cm 





## VACUUM BAGS AND ROLLS

Vacuum bags and rolls REBER are ideal for optimal vacuum packaging for the preservation of your food fresh. They are resistant and airtight. We recommend these bags and rolls for professionals. From breeders to meat professionals (butchers, pork charcutiers and caterers), we offer you a complete range of meat processing. The vacuum bags and rolls are easy to use. REBER brand of 100% Italian manufacture. **Guarantee of quality. REBER bags are tested for vacuum cooking up to a temperature of 100°C for a maximum of 4 hours. We recommend cooking at 60° C for 24 hours.** REBER triple-layer bags have all these qualities: 2 inner polyethylene layers suitable for contact with food, 1 outer layer of polyamide which guarantees airtightness against air penetration, 2 layers of polyethylene. These layers make the bag more resistant to punctures and tears and prevent the penetration of moisture, reduce the risk of leakage and the formation of frost and ice crystals in the freezer. Finally, the special indentations on the surface promote the exit and leakage of air and allow the creation of a true vacuum.



<b>Sku. 150500015</b>	100 embossed bags 15 x 25 cm	8 013152 674205
<b>Sku. 150500020</b>	100 embossed bags 20 x 30 cm	8 013152 672300
<b>Sku. 150500025</b>	100 embossed bags 25 x 35 cm	8 013152 672416
<b>Sku. 150500030</b>	100 embossed bags 30 x 40 cm	8 013152 673505
<b>Sku. 150510020</b>	2 rolls 20 x 600 cm	8 013152 672607
<b>Sku. 150510030</b>	2 rolls 30 x 600 cm	8 013152 672508
<b>Sku. 150520005</b>	50 bags 40 x 50 cm 105 microns	8 013152 672591
<b>Sku. 150520006</b>	50 bags 40 x 60 cm 105 microns	8 013152 672430



## VACUUM BAGS AND ROLLS

Bags for vacuum packaging machines. They extend the shelf life of food up to 3 times. In PA/PE. Thickness 105 microns. Made in Europe. **Excellent value for money.**

<b>Sku. 150530001</b>	50 bags 12 x 30 cm	3 831107 706437
<b>Sku. 150530002</b>	50 bags 12 x 55 cm	3 831107 706451
<b>Sku. 150530003</b>	50 bags 15 x 25 cm	3 831107 706475
<b>Sku. 150530004</b>	50 bags 15 x 40 cm	3 831107 706468
<b>Sku. 150530005</b>	50 bags 18 x 25 cm	3 831107 706444
<b>Sku. 150530006</b>	50 bags 20 x 30 cm	3 831107 706482
<b>Sku. 150530007</b>	50 bags 20 x 40 cm	3 831107 706420
<b>Sku. 150530009</b>	50 bags 25 x 35 cm	3 831107 706796
<b>Sku. 150530010</b>	50 bags 25 x 40 cm	3 831107 706512
<b>Sku. 150530011</b>	50 bags 30 x 40 cm	3 831107 706499
<b>Sku. 150530012</b>	50 bags 30 x 50 cm	3 831107 706505
<b>Sku. 150540001</b>	2 rolls 12 x 600 cm	3 831107 728187
<b>Sku. 150540002</b>	2 rolls 15 x 600 cm	3 831107 733303
<b>Sku. 150540003</b>	2 rolls 20 x 600 cm	3 831107 733204
<b>Sku. 150540004</b>	2 rolls 30 x 600 cm	3 831107 733211



## GRIDS FOR MEAT MINCER REBER

You will find all our mincer grids: 4,5 mm, 6 mm, 8 mm, 10 mm, 12 mm. Depending on the desired result (minced meat, sausages, pâtés). These Grids are made of steel, which gives them a clean cut of the meat.

<b>Sku. 9REB4007A/4</b>	Grid 4,5 mm - Meat mincer N°5 REBER	
<b>Sku. 9REB4007A/8</b>	Grid 8 mm - Meat mincer N°5 REBER	
<b>Sku. 9REB4007A/10</b>	Grid 10 mm - Meat mincer N°5 REBER	
<b>Sku. 9REB4007A/12</b>	Grid 12 mm - Meat mincer N°5 REBER	
<b>Sku. 9REB4312A/4</b>	Grid 4,5 mm - Meat mincer N°12 REBER	
<b>Sku. 9REB4312A/8</b>	Grid 8 mm - Meat mincer N°12 REBER	
<b>Sku. 9REB4312A/10</b>	Grid 10 mm - Meat mincer N°12 REBER	
<b>Sku. 9REB4312A/12</b>	Grid 12 mm - Meat mincer N°12 REBER	
<b>Sku. 9REB4312A/1</b>	Diamond grid 3 holes - Meat mincer N°12 REBER	
<b>Sku. 9REB4714A/4</b>	Grid 4,5 mm - Meat mincer N°22 REBER	
<b>Sku. 9REB4714A/6</b>	Grid 6 mm - Meat mincer N°22 REBER	
<b>Sku. 9REB4714A/10</b>	Grid 10 mm - Meat mincer N°22 REBER	
<b>Sku. 9REB4714A/12</b>	Grid 12 mm - Meat mincer N°22 REBER	
<b>Sku. 9REB4714A/1</b>	Diamond grid 3 holes - Meat mincer N°22 REBER	
<b>Sku. 9REB4750A/4</b>	Grid 4,5 mm - Meat mincer N°32 REBER	
<b>Sku. 9REB4750A/6</b>	Grid 6 mm - Meat mincer N°32 REBER	
<b>Sku. 9REB4750A/8</b>	Grid 8 mm - Meat mincer N°32 REBER	
<b>Sku. 9REB4750A/12</b>	Grid 12 mm - Meat mincer N°32 REBER	



## KNIVES FOR MEAT MINCER

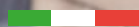
Knives for meat mincer. Material: Steel type C55.

<b>Sku. 9REB4006A</b>	Knife TC 5	
<b>Sku. 9REB4311A</b>	Knife TC 12	
<b>Sku. 9REB4712A</b>	Knife TC 22	
<b>Sku. 9REB4752A</b>	Knife TC 32	





*Based in the small Italian village of Premana, the MAGLIONERO brand has made a name for itself, over the last 50 years, in the craft manufacturing of professional knives. Its state-of-the-art factory works with chefs to design knives that cater as closely as possible to their needs. Its range now includes not only knives, but also complementary accessories such as sharpeners and products to care for your knives.*



## CLEAVER



This knife is specifically designed to work on large pieces of meat that are difficult to cut with a conventional knife. It is used for splitting or cutting bones. Made of AISI 420 stainless steel with a hardness of 52HRC. It has an ergonomic and sturdy handle to facilitate the cutting work. 1 year warranty.

**Sk. 150310000**



Blade: 22 cm  
Length: 40 cm  
Weight: 1,3 kg



**Sk. 150310001**



Blade: 26 cm  
Length: 44 cm  
Weight: 1,3 kg



## BUTCHER KNIFE "COLPO" ANATOMIC



This perfectly balanced chef's knife can be used for chopping and cutting meat, fish, fruit and vegetables - in short, the all-rounder. Made of AISI 420 stainless steel with a hardness of 52HRC. It has an ergonomic and sturdy handle for easy cutting. 1 year warranty.

**Sk. 150310003**



Blade: 28 cm  
Length: 42 cm  
Weight: 1 kg



## CLEAVER "FRANCESE"



This knife is specifically designed for slicing, splitting or cutting up large carcasses (meat, poultry, etc.). Made of AISI 420 stainless steel with a hardness of 52HRC. It has an ergonomic and sturdy handle to facilitate cutting work. 1 year warranty.

**Sk. 150310002**



Blade: 24 cm  
Length: 35 cm  
Weight: 0,8 kg



## BONE SAW WITH SCREW



This butcher's knife makes it easy to cut meat carcasses and bones. Its steel hoop will ensure better stability when cutting. It has a screw blade that can easily be changed. Made of AISI 420 stainless steel with a hardness of 52HRC. It has an ergonomic and sturdy handle for easy cutting. 1 year warranty.

**Sk. 150310004**



Blade: 50 cm  
Length: 64 cm  
Weight: 1 kg



**Sk. 150310005**



Blade: 50 cm  
Weight: 40 g  
Supplied alone



## BONING KNIFE LUX LINE



Frequently used in the butcher's shop, the boning knife allows, with its thin and curved blade, to bone, de-bone and degrease large pieces of butchery, game and poultry. Professional knives made from Bonpertuis X50CrMov15 stainless steel. Polished surface. Ergonomic, robust and refined handle for easy cutting. High grip and durability. Sterilisable material. 1 year warranty.

**Sk. 150310006**



Blade: 13 cm  
Length: 26 cm  
Weight: 90 g



## BREAKING KNIFE LUX LINE



The breaking knife has a thin, curved blade for easy cutting and boning of meat pieces. Professional knives made from Bonpertuis X50CrMov15 stainless steel. Polished surface. It has an ergonomic, robust and refined handle for easy cutting. High grip and durability. Sterilisable material. 1 year warranty.

**Sk. 150310007**



Blade: 26 cm  
Length: 38,5 cm  
Weight: 150 g



## STICKING KNIFE LUX LINE



This multi-purpose knife is ideal for everyday use for carving vegetables, making a garnish, chopping herbs...it can also be used for filleting small fish and cutting different pieces of meat. Professional knives made from Bonpertuis X50CrMov15 stainless steel. Polished surface. It has an ergonomic, robust and refined handle to facilitate cutting. High grip and durability. Sterilisable material. 1 year warranty.

**Sk. 150310008**



Blade: 14 cm  
Length: 26 cm  
Weight: 110 g



## KITCHEN KNIFE FLUTED EDGE LUX LINE



This kitchen knife with fluted edge is versatile for your preparation tasks. The wide 21 cm blade makes it easy to slice through even the toughest foods without effort. The fluted edges help prevent food from sticking to the blade allowing you to complete preparation tasks quickly. Professional knives made from Bonpertuis X50CrMov15 stainless steel. Polished surface. Ergonomic, robust and refined handle for easy cutting. High grip and durability. Sterilisable material. 1 year warranty.

**Sk. 150310009**



Blade: 21 cm  
Length : 33 cm  
Weight: 160 g





## BUTCHER KNIFE LUX LINE



The French kitchen knife is used for various cutting tasks: meat, fish, fruit and vegetables. Its very resistant blade is very popular with chefs. A precision tool that will serve you for years. Professional knives made from Bonpertuis X50CrMov15 stainless steel. Polished surface. Ergonomic, robust and refined handle for easy cutting. High grip and durability. Sterilisable material. 1 year warranty.

<b>Sku. 150310010</b>	Blade: 16 cm Length: 29 cm Weight: 130 g	8 055742 082229	18
<b>Sku. 150310011</b>	Blade: 18 cm Length: 31 cm Weight: 140 g	8 055742 081802	18
<b>Sku. 150310012</b>	Blade: 20 cm Length: 33 cm Weight: 160 g	8 055742 081819	18
<b>Sku. 150310013</b>	Blade: 23 cm Length: 36 cm Weight: 180 g	8 055742 081826	18
<b>Sku. 150310014</b>	Blade: 26 cm Length: 39 cm Weight: 200 g	8 055742 081833	18

## BREAD KNIFE LUX LINE



The bread knife has a large blade with sharp teeth for cutting all types of bread. It can also be used to cut fruits and vegetables with a hard skin. Professional knives made from Bonpertuis X50CrMov15 stainless steel. Polished surface. It has an ergonomic, robust and refined handle for easy cutting. High grip and durability. Sterilisable material. 1 year warranty.



<b>Sku. 150310015</b>	Blade: 21 cm Length: 33,5 cm Weight: 100 g	8 055742 082281	18
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## FISH KNIFE LUX LINE



The fish knife is recommended for quality cutting of fish. Its solid 18 cm blade will provide precision when cutting. Professional knives made from Bonpertuis X50CrMov15 stainless steel. Polished surface. It has an ergonomic, robust and refined handle to facilitate cutting. High grip and durability. Sterilisable material. 1 year warranty.



<b>Sku. 150310016</b>	Blade: 18 cm Length: 31 cm Weight: 70 g	8 055742 081895	18
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## CHROME PLATED CIRCULAR SHARPENING STEEL



The professional sharpening gun is the ideal tool for sharpening all your knives quickly and easily. It offers a very good resistance to wear. Its handle is comfortable and offers a good support during the sharpening operation. 1 year warranty.

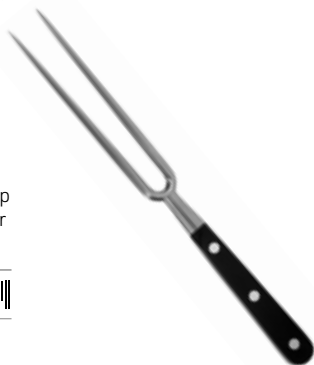


<b>Sku. 150310017</b>	Round blade: 20 cm Length: 32,5 cm Weight: 170 g	8 055742 081314	18
<b>Sku. 150310018</b>	Round blade: 30 cm Length: 44 cm Weight: 390 g	8 055742 081338	18
<b>Sku. 150310019</b>	Oval blade: 30 cm Length: 44 cm Weight: 390 g	8 055742 081345	18

## FORGED COOKS FORK POMHANDLE



The meat fork has long prongs to hold the meat when cutting, it also allows you to turn and move your food when cooking. The length of the tines of 20 cm allows an optimal holding of the food. The handle is ergonomically designed, robust and refined for easy handling of food. High grip and durability. Sterilisable material. 1 year warranty.



Sku. 150310020



Teeth: 20 cm  
Length: 32 cm  
Weight: 170 g



Limited stock

## POULTRY SHEARS



These stainless steel poultry scissors are designed for professionals who want to cut up poultry. With its high quality finish, it offers a clean and precise cut. It is robust and allows you to easily cut through the bones and gristle of poultry to prepare the meat. The ergonomic, robust and refined handle makes it easy to work with food. High grip and durability. Sterilisable material. 1 year warranty.



Sku. 150310021



Blade: 11 cm  
Length: 25 cm  
Weight: 380 g





# UKAL

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