

Алматы (7273)495-231
Ангарск (3955)60-70-56
Архангельск (8182)63-90-72
Астрахань (8512)99-46-04
Барнаул (3852)73-04-60
Белгород (4722)40-23-64
Благовещенск (4162)22-76-07
Брянск (4832)59-03-52
Владивосток (423)249-28-31
Владикавказ (8672)28-90-48
Владимир (4922) 49-43-18
Волгоград (844)278-03-48
Вологда (8172)26-41-59
Воронеж (473)204-51-73
Екатеринбург (343)384-55-89

Ижевск (3412)26-03-58
Иваново (4932)77-34-06
Иркутск (395)279-98-46
Казань (843)206-01-48
Калининград (4012)72-03-81
Калуга (4842)92-23-67
Кемерово (3842)65-04-62
Киров (8332)68-02-04
Коломна (4966)23-41-49
Кострома (4942)77-07-48
Краснодар (861)203-40-90
Красноярск (391)204-63-61
Курск (4712)77-13-04
Курган (3522)50-90-47
Липецк (4742)52-20-81

Киргизия (996)312-96-26-47

Магнитогорск (3519)55-03-13
Москва (495)268-04-70
Мурманск (8152)59-64-93
Набережные Челны (8552)20-53-41
Нижний Новгород (831)429-08-12
Новокузнецк (3843)20-46-81
Ноябрьск (3496)41-32-12
Новосибирск (383)227-86-73
Ноябрьск (3496)41-32-12
Омск (3812)21-46-40
Орел (4862)44-53-42
Оренбург (3532)37-68-04
Пенза (8412)22-31-16
Петрозаводск (8142)55-98-37
Псков (8112)59-10-37

Россия (495)268-04-70

Пермь (342)205-81-47
Ростов-на-Дону (863)308-18-15
Рязань (4912)46-61-64
Самара (846)206-03-16
Саранск (8342)22-96-24
Санкт-Петербург (812)309-46-40
Саратов (845)249-38-78
Севастополь (8692)22-31-93
Симферополь (3652)67-13-56
Смоленск (4812)29-41-54
Сочи (862)225-72-31
Ставрополь (8652)20-65-13
Сыктывкар (8212)25-95-17
Сургут (3462)77-98-35
Тамбов (4752)50-40-97

Казахстан (772)734-952-31

Тверь (4822)63-31-35
Тольятти (8482)63-91-07
Томск (3822)98-41-53
Тула (4872)33-79-87
Тюмень (3452)66-21-18
Улан-Удэ (3012)59-97-51
Ульяновск (8422)24-23-59
Уфа (347)229-48-12
Хабаровск (4212)92-98-04
Чебоксары (8352)28-53-07
Челябинск (351)202-03-61
Череповец (8202)49-02-64
Чита (3022)38-34-83
Якутск (4112)23-90-97
Ярославль (4852)69-52-93

<https://pintinox.nt-rt.ru> || pxo@nt-rt.ru

Столовые приборы CAPITOLIUM, COLISEUM

CAPITOLIUM

3,5 mm

La serie di posate Capitoli�um, di puro stile classico romano, oggi trova spazio in mise en place di qualsiasi tipo: si può infatti abbinare facilmente con piatti sia classici che moderni.

Sono da segnalare notare la presenza dei coltelli manico vuoto, fondamentali per le apparecchiature più formali ed eleganti e l'ottima profondità di gamma. Perfetta per l'hotellerie e la ristorazione attuale grazie alle proporzioni delle sue pezzature.

The Capitoli�um cutlery series has a pure classical Roman style, today fitting in with any type of setting. Indeed, the set can be easily combined with both classic and modern plates.

Of note are the hollow-handle knives, being fundamental for more formal and elegant settings, bolstered by an excellent depth of range. All is perfect for today's hospitality and catering industries thanks to the proportions of the dimensions.





CAPITOLIUM



Forchetta tavola

Table fork

cod. 23500002

cm

20,7

Coltello tavola

Table knife

cod. 23500003

cm

23,0



Cucchiaino tavola

Table spoon

cod. 23500001

cm

20,6

Forchetta frutta

Dessert fork

cod. 23500005

cm

18,6

Coltello frutta

Dessert knife

cod. 23500006

cm

20,0



Cucchiaino frutta

Dessert spoon

cod. 23500004

cm

17,8



Cucchiaino caffè

Tea-coffee spoon

cod. 23500007

cm

14,5

Cucchiaino moka

Moka spoon

cod. 23500008

cm

11,8



Forchetta dolce

Pastry fork

cod. 23500017

cm

15,0

CAPITOLIUM



Forchetta pesce

Fish fork

cod. 23500028

cm

18,1

Coltello pesce

Fish knife

cod. 23500029

cm

19,4

Coltello tavola

manico vuoto

Table knife H.H.

cod. 23500053

cm

23,5

Coltello frutta

manico vuoto

Dessert knife H.H.

cod. 23500056

cm

21,0



Cod.	Descrizione <i>Description</i>	cm	spessore/peso <i>Thickness/ weigh</i>
01	cucchiaino tavola <i>table spoon</i>	20,6	3,5
02	forchetta tavola <i>table fork</i>	20,7	3,5
03	coltello tavola <i>table knife</i>	23,0	forged
53	colt. tav. m. vuoto <i>table knife H.H.</i>	23,5	82 gr
04	cucchiaino frutta <i>dessert spoon</i>	17,8	3,5
05	forchetta frutta <i>dessert fork</i>	18,6	3,5
06	coltello frutta <i>dessert knife</i>	20,0	forged
56	colt. frutta m. vuoto <i>dessert knife H.H.</i>	21,0	64 gr
07	cucchiaino caffè <i>tea-coffee spoon</i>	14,5	3,0
08	cucchiaino moka <i>moka spoon</i>	11,8	3,0
17	forchetta dolce <i>pastry fork</i>	15,0	3,0
28	forchetta pesce <i>fish fork</i>	18,1	3,5
29	coltello pesce <i>fish knife</i>	19,4	3,5

in abbinamento con /
in combination with

Cod.	Descrizione <i>Description</i>	cm	spessore/peso <i>Thickness/ weigh</i>
083000CC	colt. tav. m. v. lama forg. <i>table knife H.H. forg. blade</i>	25,3	forged
08300067	coltello bistecca <i>steak knife</i>	23,0	forged
083000CD	colt. frutta. m. v. lama forg. <i>dessert knife H.H. forg. blade</i>	22,5	forged
08300010	mestolo <i>ladle</i>	28,0	3,0
08300011	cucchiiaione <i>serving spoon</i>	23,5	3,0
08300012	forchettone <i>serving fork</i>	23,6	3,0
08300013	mestolo salsa <i>sauce ladle</i>	17,5	2,5
08300019	coltellino dolce <i>pastry knife</i>	17,7	forged
08300020	pala torta <i>cake server</i>	24,0	3,0
08300022	paletta gelato <i>dessert knifeice-cream spoon</i>	13,7	2,0
08300038	cucchiaino gourmet <i>gourmet spoon</i>	20,4	2,5
08300039	cucchiaino brodo <i>soup spoon</i>	17,9	2,5
08300030	forchetta pesce servire <i>fish serving fork</i>	23,0	3,0
08300031	coltello pesce servire <i>fish serving knife</i>	25,0	3,0

COLISEUM

3,5 mm

La serie di posate Coliseum è caratterizzata da elevati spessori e da una profondità di gamma estremamente vasta, completa di coltelli con manico vuoto e di pezzature uniche e particolari. È indicata per mise en place classiche e moderne, con piatti di forma tonda e ovale. Perfetta per l'hotellerie e la ristorazione attuale grazie alle proporzioni delle sue pezzature.

The Coliseum cutlery series is characterised by a nice thickness and a depth of range, being extremely broad, complete with knives with hollow handles along with unique and special pieces. This series suits both classic and modern settings, with plates that are round and oval in shape. All is perfect for today's hospitality and catering industries thanks to the proportions of the dimensions.





COLISEUM



Forchetta tavola

Table fork

cod. 23400002

cm

20,7

Coltello tavola

Table knife

cod. 23400003

cm

23,0



Cucchiaino tavola

Table spoon

cod. 23400001

cm

20,6

Forchetta frutta

Dessert fork

cod. 23400005

cm

18,6

Coltello frutta

Dessert knife

cod. 23400006

cm

20,0

Cucchiaino frutta

Dessert spoon

cod. 23400004

cm

17,8



Cucchiaino caffè

Tea-coffee spoon

cod. 23400007

cm

14,5

Cucchiaino moka

Moka spoon

cod. 23400008

cm

11,8



Forchetta dolce

Pastry fork

cod. 23400017

cm

15,0

COLISEUM



Forchetta pesce

Fish fork

cod. 23400028

cm

18,1



Coltello pesce

Fish knife

cod. 23400029

cm

19,4

Coltello tavola

manico vuoto

Table knife H.H.

cod. 23400053

cm

23,5



Coltello frutta

manico vuoto

Dessert knife H.H.

cod. 23400056

cm

21,0



Cod.	Descrizione <i>Description</i>	cm	spessore/peso <i>Thickness/ weigh</i>
01	cucchiaino tavola <i>table spoon</i>	20,6	3,5
02	forchetta tavola <i>table fork</i>	20,7	3,5
03	coltello tavola <i>table knife</i>	23,0	forged
53	colt. tav. m. vuoto <i>table knife H.H.</i>	23,5	82 gr
04	cucchiaino frutta <i>dessert spoon</i>	17,8	3,5
05	forchetta frutta <i>dessert fork</i>	18,6	3,5
06	coltello frutta <i>dessert knife</i>	20,0	forged
56	colt. frutta m. vuoto <i>dessert knife H.H.</i>	21,0	64 gr
07	cucchiaino caffè <i>tea-coffee spoon</i>	14,5	3,0
08	cucchiaino moka <i>moka spoon</i>	11,8	3,0
17	forchetta dolce <i>pastry fork</i>	15,0	3,0
28	forchetta pesce <i>fish fork</i>	18,1	3,5
29	coltello pesce <i>fish knife</i>	19,4	3,5

in abbinamento con /
in combination with

Cod.	Descrizione <i>Description</i>	cm	spessore/peso <i>Thickness/ weigh</i>
081000CC	colt. tav. m. v. lama forg. <i>table knife H.H. forg. blade</i>	24,5	forged
081000CD	colt. frutta. m. v. lama forg. <i>dessert knife H.H. forg. blade</i>	21,3	forged
08100059	cucchiaina risotto <i>rice spoon</i>	23,8	3,0
08100019	coltellino dolce <i>pastry knife</i>	17,7	forged
08100020	pala torta <i>cake server</i>	24,0	3,0
081000CR	cucchiaino crema <i>cream spoon</i>	15,5	2,5
08100009	forchetta carne <i>meat fork</i>	19,5	3,0
08100022	paletta gelato <i>dessert knifeice-cream spoon</i>	13,6	2,0
08100023	cucchiaino formaggio <i>grated-cheese spoon</i>	13,5	2,0
08100025	spalmaburro <i>butter spreader</i>	15,0	2,0
081000CS	colt. burro m. v. lama forg. <i>butter spreader H.H. forg. blade</i>	18,7	forged
08100026	forchetta lumache <i>snail fork</i>	15,4	2,0
08100027	forchetta ostriche <i>oyster fork</i>	15,5	2,5
081000FM	forchetta molluschi <i>shellfish fork</i>	12,5	2,0
08100035	sessola zucchero <i>sugar spoon</i>	12,0	2,0
08100036	cucchiaino bibita <i>long drink spoon</i>	22,0	2,0
08100038	cucchiaino gourmet <i>gourmet spoon</i>	20,4	2,5
08100039	cucchiaino brodo <i>soup spoon</i>	17,7	2,5
08100030	forchetta pesce servire <i>fish serving fork</i>	22,6	3,0
08100031	coltello pesce servire <i>fish serving knife</i>	25,1	3,0



Алматы (7273)495-231 Ангарск (3955)60-70-56 Архангельск (8182)63-90-72 Астрахань (8512)99-46-04 Барнаул (3852)73-04-60 Белгород (4722)40-23-64 Благовещенск (4162)22-76-07 Брянск (4832)59-03-52 Владивосток (423)249-28-31 Владикавказ (8672)28-90-48 Владимир (4922) 49-43-18 Волгоград (844)278-03-48 Вологда (8172)26-41-59 Воронеж (473)204-51-73 Екатеринбург (343)384-55-89	Ижевск (3412)26-03-58 Иваново (4932)77-34-06 Иркутск (395)279-98-46 Казань (843)206-01-48 Калининград (4012)72-03-81 Калуга (4842)92-23-67 Кемерово (3842)65-04-62 Киров (8332)68-02-04 Коломна (4966)23-41-49 Кострома (4942)77-07-48 Краснодар (861)203-40-90 Красноярск (391)204-63-61 Курск (4712)77-13-04 Курган (3522)50-90-47 Липецк (4742)52-20-81	Магнитогорск (3519)55-03-13 Москва (495)268-04-70 Мурманск (8152)59-64-93 Набережные Челны (8552)20-53-41 Нижний Новгород (831)429-08-12 Новокузнецк (3843)20-46-81 Ноябрьск (3496)41-32-12 Новосибирск (383)227-86-73 Ноябрьск (3496)41-32-12 Омск (3812)21-46-40 Орел (4862)44-53-42 Оренбург (3532)37-68-04 Пенза (8412)22-31-16 Петрозаводск (8142)55-98-37 Псков (8112)59-10-37	Пермь (342)205-81-47 Ростов-на-Дону (863)308-18-15 Рязань (4912)46-61-64 Самара (846)206-03-16 Саранск (8342)22-96-24 Санкт-Петербург (812)309-46-40 Саратов (845)249-38-78 Севастополь (8692)22-31-93 Симферополь (3652)67-13-56 Смоленск (4812)29-41-54 Сочи (862)225-72-31 Ставрополь (8652)20-65-13 Сыктывкар (8212)25-95-17 Сургут (3462)77-98-35 Тамбов (4752)50-40-97	Тверь (4822)63-31-35 Тольяти (8482)63-91-07 Томск (3822)98-41-53 Тула (4872)33-79-87 Тюмень (3452)66-21-18 Улан-Удэ (3012)59-97-51 Ульяновск (8422)24-23-59 Уфа (347)229-48-12 Хабаровск (4212)92-98-04 Чебоксары (8352)28-53-07 Челябинск (351)202-03-61 Череповец (8202)49-02-64 Чита (3022)38-34-83 Якутск (4112)23-90-97 Ярославль (4852)69-52-93
Киргизия (996)312-96-26-47	Россия (495)268-04-70	Казахстан (772)734-952-31		

<https://pintinox.nt-rt.ru> || pxo@nt-rt.ru