



**VALGOBBIA**

COLTELLERIA DAL 1952

MADE IN ITALY

The blades... our passion  
A TIMELESS TRADITION

 **PaperStone**<sup>®</sup>



**GNUTTI**





## WHAT IS IT?



Produced with **100% recycled paper** using a patented **natural resin PetroFree™**.



The use of **natural pigments** rather than dyes assures **superior UV resistance, color stability** and **distribution of color** throughout the entire panel.



Certified according to **Forest Stewardship Council** standards by the **Smartwood program** of the Rainforest Alliance.



**Superior resistance** to tension, compression, impact and bending, resistant to abrasions and **water repellents**, **PaperStone®** products are the most suitable for applications requiring **high fire resistance**.

## ADDITIONAL BENEFITS



**Structural stability** and **solidity** are another advantage of the products used in the food sector.



The **production** of a panel in **PaperStone®**, compared to that of one of a normal composite, involves considerable savings in the consumption of energy, water, and a reduction in gas emissions into the atmosphere and solid waste.

## THE MOST ECOLOGICAL SURFACE IN THE WORLD





### LASER CUT

Full profile knife obtained by laser cutting technology to guarantee precision and uniformity of the shape.

### PAPERSTONE® HANDLE

Hand finished, high tensile, compressive, impact and flexural strength, does not absorb water, has high resistance to heat (up to 180°C) and fire (class A); aesthetically refined, with a veined appearance similar to that of wood, velvety and warm to the touch. Fixed to the blade by 3 stainless steel rivets.

### NATURALLY RESISTANT

Use of natural pigments instead of artificial dyes, which ensure greater resistance to UV rays, stable colors and color distribution throughout the surface.





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## CURVED PARING KNIFE CM 7

Cod. CPT.1.VE07



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## PARING KNIFE CM 8

Cod. CPT.1.CU08



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## PARING KNIFE CM 11

Cod. CPT.1.CU11



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## TOMATO KNIFE CM 12

Cod. CPT.1.P012



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## NARROW STEAK KNIFE SHARPENED BLADE CM 13

Cod. CPT.1.BS13



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## WIDE STEAK KNIFE SHARPENED BLADE CM 12

Cod. CPT.1.BL12



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## NARROW STEAK KNIFE SERRATED BLADE CM 13

Cod. CPT.1.BSS13



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## WIDE STEAK KNIFE SERRATED BLADE CM 12

Cod. CPT.1.BLS12



## WIDE COOK'S KNIFE CM 12

Cod. CPT.1.CU12



## COOK'S KNIFE CM 16

Cod. CPT.1.CU16



## COOK'S KNIFE CM 20

Cod. CPT.1.CU20



## COOK'S KNIFE CM 24

Cod. CPT.1.CU24



## SANTOKU KNIFE CM 13

Cod. CPT.1.ST13



## SANTOKU KNIFE CM 18

Cod. CPT.1.ST18



## SANTOKU KNIFE HOLLOW EDGE CM 18

Cod. CPT.1.ST018



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## KAMAGATA KNIFE CM 18

Cod. CPT.1.KA18



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## KAMAGATA KNIFE HOLLOW EDGE CM 18

Cod. CPT.1.KA018



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## EXTRA FLEX FILLET KNIFE CM 18

Cod. CPT.1.FI18



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## EXTRA NARROW BONING KNIFE CM 14

Cod. CPT.1.DC14



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## CARVING KNIFE CM 23

Cod. CPT.1.AR23



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## BUTCHER KNIFE USA CM 28

Cod. CPT.1.MU28



## SALAMI KNIFE CM 24

Cod. CPT.1.SA24



## NARROW FLEX HAM KNIFE CM 28

Cod. CPT.1.PS28



## NARROW FLEX SALMON KNIFE CM 28

Cod. CPT.1.SL28



## BREAD KNIFE CM 23

Cod. CPT.1.PA23



## NAKIRI KNIFE CM 16

Cod. CPT.1.NA16



## NAKIRI KNIFE HOLLOW EDGE CM 16

Cod. CPT.1.NA016



## SMALL TUSCANY CLEAVER CM 13

Cod. CPT.1.MN13



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## CARVING SET 2 PCS

Cod. CPT.1.SETARR



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## CURVED FORK CM 13

Cod. CPT.1.FP13



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## STRAIGHT FORK CM 16

Cod. CPT.1.FT16



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## CHINESE CLEAVER CM 18

Cod. CPT.1.FLC18



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## CHINESE CLEAVER HOLLOW EDGE CM 18

Cod. CPT.1.FLC018





## CLEAVER CM 18 KG. 0,500

Cod. CPT.1.MA18



## DEBA KNIFE CM 16

Cod. CPT.1.DE16



## YANAGIBA KNIFE CM 24

Cod. CPT.1.YA24



## YANAGIBA KNIFE CM 27

Cod. CPT.1.YA27



## CHEESE KNIFE CM 13

Cod. CPT.1.F013



## GRANA CHEESE KNIFE CM 10

Cod. CPT.1.F010



# 3000 LINE PAPERSTONE®

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## TABLE FORK

Cod. CPT.1.FOTV



## STEAK SET 2 PCS

Cod. CPT.1.BISTEAK



## OYSTER OPENER

Cod. CPT.1.APOS



## PAPERSTONE® CUTTING BOARD

Cod. TACO.PAP



## PAPERSTONE® CUTTING BOARD WITH CUTTING BOARD HOLDER IN BEECH BLOCKBOARD

Cod. TACO.PORT



## MAGNETIC KNIFE BLOCK IN BEECH BLOCKBOARD 6 PCS

Cod. CEMA.6





# WHY PaperStone®

## 4 GOOD REASONS TO CHOOSE PAPERSTONE® KNIVES



### ECOLOGICAL AND ECONOMICALLY SUSTAINABLE

**100% recyclable** represents a new way of understanding environment and cooking culture.



### HYGIENIC

**100% hygienic** thanks to the non-porous and very dense surfaces that not facilitate the proliferation of fungi and bacteria.



### NON-TOXIC

**Tested and certified** as totally non-toxic, ecological and VOC free (Volatic Organic Compounds).  
Certified by the American **NFS** as perfectly suitable for contact with food and food preparation.



### RESISTANT

**It does not flake**, it well tolerates the stresses caused by daily use and high temperatures well,  
with **particular resistance** to accidental scratches and abrasions.





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