

	Precio \$	Foto	Stock
Los precios corresponde a pago contado / efectivo / transferencia.		Vigencia 12-2024	
MinoSharp 220/GB MinoSharp 2 Ceramic Water Sharpener Grey/Black	108800		
MinoSharp 220, Water Sharpener Replacement Wheels 222 o 223	39900		1
MinoSharp 440/GB MinoSharp 2 Ceramic Water Sharpener Grey/Black	126900		
MinoSharp Plus 440, Water Sharpener Replacement Wheels 444 o 445	50800		2
MinoSharp 550/GB MinoSharp Plus 3 Ceramic Water Sharpener Grey/Black	195800		4
MinoSharp Plus 3 550, Water Sharpener Replacement Wheels 555 o 556 o 557	50800		3
Global G-91/BW Knife-Sharpeners Minosharp 2-Stage Ceramic, Stainless Steel	253800		
G-1 - 21 cm Slicer	319000		
G-2 - 20 cm Cook	290000		
G-3 - 21 cm Carving	344400		
G-4 - 18 cm Oriental Cook	332100		
G-5 - 18 cm Vegetable	362500		4
G6 - 18 cm Slicer	282800		
G-7R - 18 cm Oriental Deba	308200		
G-7L - 18 cm Oriental Deba	391500		

	Precio \$	Foto	Stock
G-8 - 22 cm Roast Slicer	319000		1
G-9 - 22 cm Bread	239300		
G-10 - 31 cm Ham/Salmon flexible	311800		
G-11R - 25 cm Yanagi Sashimi	362500		4
G-11L - 25 cm Yanagi Sashimi	688800		
G-12 - 16 cm Meat Chopper 440 gr	489400		
G-13 - Carving fork Bent	261000		1
G-14 R- 30 cm Yanagi Sashimi	507500		
G-15 - 30 cm Tako Sashimi	525700		
G-16 - 24 cm Cook	456800		
G-17 - 27 cm Cook	489400		
G-18 - 24 cm Fillet Flexible	402400		
G-19 - 27 cm Fillet Flexible	362500		
G-20 - 21 cm Fillet Flexible	525700		
G-21 - 16 cm Boning Flexible	279200		2
G-22 - 20 cm Bread	326300		

	Precio \$	Foto	Stock
G-23 - 24 cm Bread	507500		
G-28 -18 cm Butcher	427800		
G-29 - 21 cm Meat / Fish	395200		2
G-30 Flexible Swedish Fillet 21cm	514800		1
G-38/B - 26cm Diamond Steel New Plastic Guard	471300		2
G-41 Swedish Fillet 21cm	380700		
Global G-42/41, 16 Inch Wall Magnet	551000		
Global G-42/51, 20 Inch Wall Magnet	598200		
Global G-42/81, 32 Inch Wall Magnet	797500		
G-45, 24 cm Ceramic Honing Rod	398800		1
Global G-45/R, 9.5 Inch Replacement Ceramic Rod	163200		
G-46 - 18 cm Santoku	308200		
G-47 - 25 cm Yanagi Two-Sided Sashimi	435000		
G-50 - Chop & Slice Chinese Knife / Heavy weight 580g	906300		
G-55 - 18 cm Cook	253800		
G-58 - 16 cm Cook	268300		

	Precio \$	Foto	Stock
G-59 - 35 cm Long Slicer	848300		1
G-69 - 27 cm Ham / Salmon Slicer	543800		1
G-74, 22 cm Ceramic Honing Rod	398800		
G-77 / 61 - 20 cm Cook Fluted	340800		
G-78 - 18 cm Cook Fluted	290000		
G-79 / 64 - 16 cm Cook Fluted	304500		
G-80 / 48 - 18 cm Santoku Fluted	332100		
G-81 / 56 - 18 cm Vegetable Fluted	326300		2
G-82 / 67 - 21 cm Carving Fluted	315400		
G-83 / 66 - 18 cm Oriental Cook Fluted	332100		
G-84 - 16 cm Chef's, Fluted	453200		
G-87 - 27 cm Ham / Salmon, Fluted	616300		
G-88 - 35 cm Long Slicer, Fluted	906300		
G-89 - 30 cm Long Slicer, Fluted	906300		
G-666/07, Knife Portfolio w/ 7 Knife Slots	235700		1
G-667/11 - Knife Case with Handle and 11 Pockets	290000		1

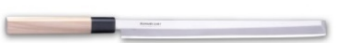
	Precio \$	Foto	Stock
G-667/16 - Knife Case with Handle and 16 Pockets	326300		
Global G-667/21, Knife Case w/ Handle and 21 Knife Slots	308200		1
Global G-667/PRO, Knife Case	435000		
G-8311D 11 slots	619900		
GKB-52	580000		
GS-1 - 11 cm Kitchen	166800		1
GS-2 - 13 cm Slicer	203000		
GS-3 - 13 cm Cook	181300		1
GS-4R - 12 cm Oriental Deba	250200		
GS-5 - 14 cm Vegetable	142500		
GS-6 - 10 cm Paring, Straight	181300		
GS-7- 10 cm Paring Spear	181300		
GS-8 Peeling 7cm	181300		
GS-9 Tomato 8cm	181300		1
GS-10 - 14 cm Cheese	217500		1
GS-11 - 15 cm Utility, Flexible	188500		1

	Precio \$	Foto	Stock
GS-13 - 15 cm Utility, Serration (dientes pequeños)	246500		
GS-14 - 15 cm Serrated Utility (dientes grandes)	203000		
GS-19 - 9cm Fish/Poultry	217500		
GS-20B - Fish bone tweezers	90700		2
GS-21/ 4 - 11 cm Spatula	159500		1
GS-21/ 6 - 15 cm Spatula	174000		2
GS-21/ 8 - 20 cm Spatula	290000		1
GS-21/ 10 - 25 cm Spatula	290000		3
GS-25	235700		
GS-26 - Turner Slotted	253800		
GS-27 - Turner	282800		1
GS-28 - Pincet - Utility tongs	195800		1
GS-29 - Fish bone tweezers	145000		2
GS-35 - 13 cm Santoku	195800		
GS-36 - 11 cm Utility	148700		
GS-37 / 90 - 13 cm Santoku Fluted	145000		

	Precio \$	Foto	Stock
GS-38 - 9 cm Paring	181300		
GS-39 / 91 - 14 cm Vegetable Fluted	142500		3
GS-40 - 10 cm Paring	188500		
GS-51 / 92 - 13cm Cook Fluted	242900		
GS-56 - 11 cm SANTOKU Plain	217500		
GS-58 - 11cm Oriental Cook's Plain	217500		
GS-61 - 16cm Bagle / Sandwich	0		
GS-65	58000		1
GS-67	58000		
GS-68 - 2 inch Plain Edge Peeler, Vegetable	145000		
GS-70 - 10 cm TEPPANYAKI Steak Knife	0		
GS-82 - 13 cm - SUSHI Fish Knife, Flexible	192200		2
GS-83 - 13 cm - USUBA Vegetable Knife	0		
GS-89 - 13 cm Cook	217500		2
GS-102 - 8 cm Mini Chopper	290000		2
GSS-01 Afilador	72500		

	Precio \$	Foto	Stock
GF-24 - Carving Fork Straight	362500		2
GF-27 - 16cm Heavyweight Butcher	489400		1
GF-31 - 16 cm Heavyweight Boning Knife	377000		
GF-32 - 16 cm Chef's	395200		1
GF-33 - 21 cm Chef's	493000		1
GF-34 - 27 cm Chef's	616300		1
GF-35 - 30 cm Chef's	652500		4
GF-36 - 18 cm Vegetable	507500		
GF-37 - 22 cm Heavyweight Carving	420500		2
GF-40 - 15 cm Boning Wide	598200		
GF-43 - 20cm Vegetable	471300		
GSF-15 - 8 cm Peeling	126900		3
GSF-16 - 6cm Peeling,Straight	116000		2
GSF-17 - 6 cm Peeling Curved	126900		2
GSF-18 5 cm Crab/Lobster	116000		1
GSF-22 - 11 cm Utility	217500		

	Precio \$	Foto	Stock
GSF-24 - 15 cm Universal	152300		3
GSF-31 - 8 cm Peeling	105200		
GSF-46 - 8 cm Utility	101500		
GSF-49 - 11 cm Utility	145000		
GSF-50 - 15 cm Universal	181300		
GKS-210	290000		
GTJ-01 Steak Knife 22cm and Fork 19cm Set	217500		1
GT-103/SB 2-pc. Salada serving set	152300		
Global G-1800L, Two-Sided Water Sharpening Stone 240 and 1000	221200		
Global G-777/MS5/O+M, Combination G-777 Stainless Steel Whetstone Holder and MS5/O&M Medium 1000 Grit Ceramic Stone	464000		
Global MS5/O+M, Medium 1000 Grit Ceramic Waterstone	261000		
Global MS5/P+S, Superfine 5000 Grit Ceramic Waterstone	333500		
Global MS5/W+R, Rough 120 Grit Ceramic Waterstone	261000		
Global G-777, Stainless Steel Whetstone Holder	181300		
MinoSharp 471, Rough/Medium Water Stone Sharpening KIT (220/1000) Grit	290000		1
MinoSharp 472, Medium/Super Fine Water Stone Sharpening KIT (1000/8000) Grit	558300		1

	Precio \$	Foto	Stock
MinoSharp 459, Rough Stone Sharpening Kit (240 Grit)	181300		
MinoSharp 460, MEDIUM Stone Sharpening Kit (1000 GRIT)	275500		3
MinoSharp 461, Fine Stone Sharpening Kit (6000 GRIT)	290000		2
MinoSharp 463, 2-PC Sharpening Guide Rail Set	39900		
Cuchillo Global Bunmei 1804 Yanagi Sashimi 30 cm	369800		
Cuchillo Global Bunmei 1804 Yanagi Sashimi 27 cm	362500		
Cuchillo Global Bunmei 1803 TAKO SASHIMI 21 cm	358900		
Cuchillo Global Bunmei 1803 TAKO SASHIMI 27 cm	319000		
Cuchillo Global Bunmei 1803 TAKO SASHIMI 30 cm	358900		
Cuchillo Global Bunmei Deba 1801 16,5 cm	286400		
Cuchillo Global Bunmei Deba 1801 19,5 cm	358900		
Cuchillo Global Bunmei 1802 Bunmei Usuba 1802 18 cm	362500		
Cuchillo Global Bunmei 1802 Bunmei Usuba 1802 22,5 cm	609000		
Bunmei 1805 24 cm Oroshi Knife	391500		
SAI-01 Cook Knife, 19 cm	478500		
SAI-02 Chef's Knife, 8" - 21 cm	793900		

	Precio \$	Foto	Stock
SAI-03 Santoku Knife, 19 cm	721400		
SAI-04 Vegetable Knife, 19 cm	565500		
SAI-M02 Utility Knife, 6"	322700		
SAI-M03 Santoku Knife, 13,5 cm	362500		
SAI-S01 Paring Knife, 3-1/2"	424200		
Global SAI-3001 3 Piece Knife Set SAI-03+M02+S01	1268800		
Global SAI-7001 7 Piece Knife Set	1885000		
NI GN-009 -20 cm Oriental Cook	406000		2
NI GN-006 Vegetable Fluted 18 cm	326300		
Norton 69936687444 Flattening Stone With Diagonal Grooves For Waterstones, Coarse Grit Silicon Carbide Abrasive, Superbly Flat With Hard Bond, Plastic Case, 9" x 3" x 3/4"	108800		1
Sharp Pebble Large Flattening Stone- Dual Grit Coarse/Fine Sharpening Stones Flattener- Diamond Grooves Whetstone Fixer-Re Level Any Whetstones & Waterstones	97900		1
Shapton #120-Blanca - 9.09 x 3.5 x 1.61	134200		
Shapton #220- Moss	126900		1
Shapton #320-Azul Oscuro	137800		
Shapton #1000-Naranja	192200		
Shapton #1500-Azul	148700		

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Shapton #2000-Verde	163200		1
Naniwa #3000 - Rosa	195800		
Suehiro Ouka # 3000 -(206 x 73 x 23mm	181300		
Shapton #5000 - Wine-Rosa	195800		
Shapton #8000-Verde Agua-Melon	362500		
Shapton #12000-Amarilla	242900		1
Shapton #30000-Violeta	1087500		