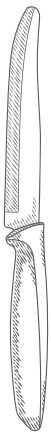
TRAMONTINA

A faca certa faz toda a diferença

Faca para **frutas**

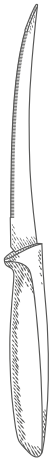


Ideal para cortar e descascar frutas diversas.

Faca para **legumes e frutas**

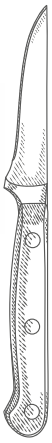
Para cortar, descascar e decorar legumes, vegetais e frutas de médio porte.

Faca para **tomate**



A lâmina microsserrilhada rompe a pele do tomate sem amassar.

Faca para **legumes e frutas**

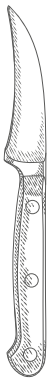


Ideal para descascar, decorar e fazer a limpeza dos alimentos.

Faca para **legumes e frutas**

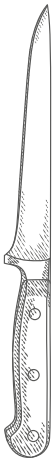
Ideal para cortar, descascar e fazer cortes delicados.

Faca para **tornear**



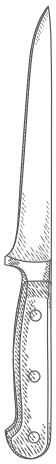
Torneia, descasca e esculpe frutas e legumes.

Faca para **desossar**



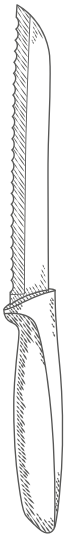
Ideal para separar a carne dos ossos e tirar a gordura.

Faca para **filetar**



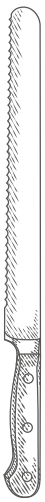
Com lâmina flexível, é indicada para cortes de filés e para retirar a pele de peixes.

Faca para **pão**



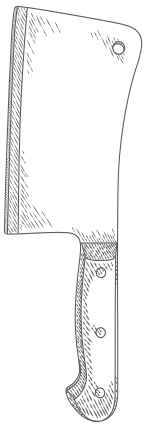
A lâmina serrilhada corta sem amassar.

Faca para **confeitaria**



Com lâmina longa e serrilhada, é ideal para o corte e o preparo de bolos e tortas.

Cutelo

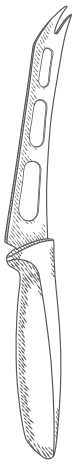


Ideal para quebrar e separar os ossos.

Faca para **churrasco/frutas**

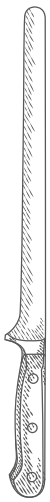
Com fio serrilhado, é ideal para o corte de carnes assadas.

Faca para **queijo**



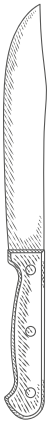
Ideal para cortar e fatiar queijos moles e semiduros.

Faca para **fiambres**



Ideal para cortar fatias finas de fiambres.

Faca para **cozinha**

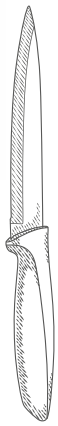


Com lâmina rígida e estreita, facilita o corte de diversos alimentos.

Faca para **sanduiches**

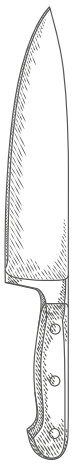
Com lâmina serrilhada, é ideal para o corte do pão no preparo de sanduíches.

Faca **utility**



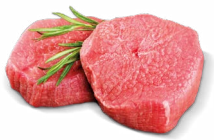
Com ponta em formato de espada, auxilia na abertura e na perfuração do alimentos.

Faca **chef**



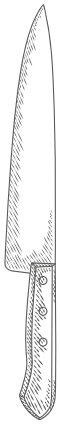
Toda a versatilidade da protagonista da cozinha.

Faca para **carne**



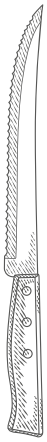
Com lâmina rígida e ponta curvada, é ideal para cortar carnes cruas, assadas ou cozidas.

Faca **peixeira/ cozinha**



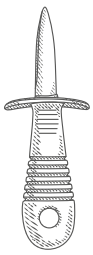
Tradicionalmente chamada de peixeira, se difundiu na cozinha para usos diversos.

Faca **trinchante**



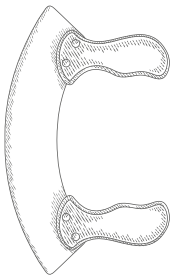
Com lâmina longa, levemente curvada na ponta, é ideal para trinchar carnes e aves assadas.

Faca para **ostras**



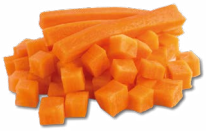
Agilidade, facilidade e segurança para abrir ostras.

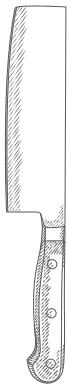
Faca **mezzaluna**



A lâmina curva facilita o corte de ervas e temperos.

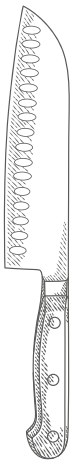
Faca **nakiri**





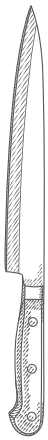
Lâmina mais larga que proporciona um corte rápido e uniforme em legumes e vegetais.

Faca **santoku**



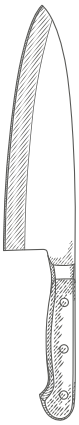
Ideal para cortar, fatiar e picar.

Faca **yanagiba**



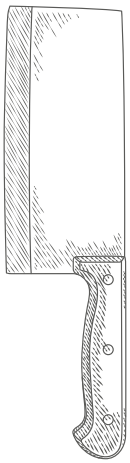
Modelo clássico da cozinha oriental, com lâmina alongada que garante cortes de precisão. Indispensável no preparo de sushi e sashimi.

Faca **deba**



Lâmina robusta indicada para cortes pesados, sendo muito utilizada na limpeza e no preparo de peixes.

Faca **oriental**



Ideal para fatiar e picar legumes, vegetais e proteínas.

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