

TRAMONTINA

quality products since 1911

HOSPITALITY

Catalogue

2025





The company

From the south of Brazil to the wide world.

Our story begins in 1911, when Valentin Tramontina, the son of Italian immigrants, founded a small blacksmith's workshop with his wife in the small town of Carlos Barbosa in the southernmost Brazilian state of RioGrande do Sul.

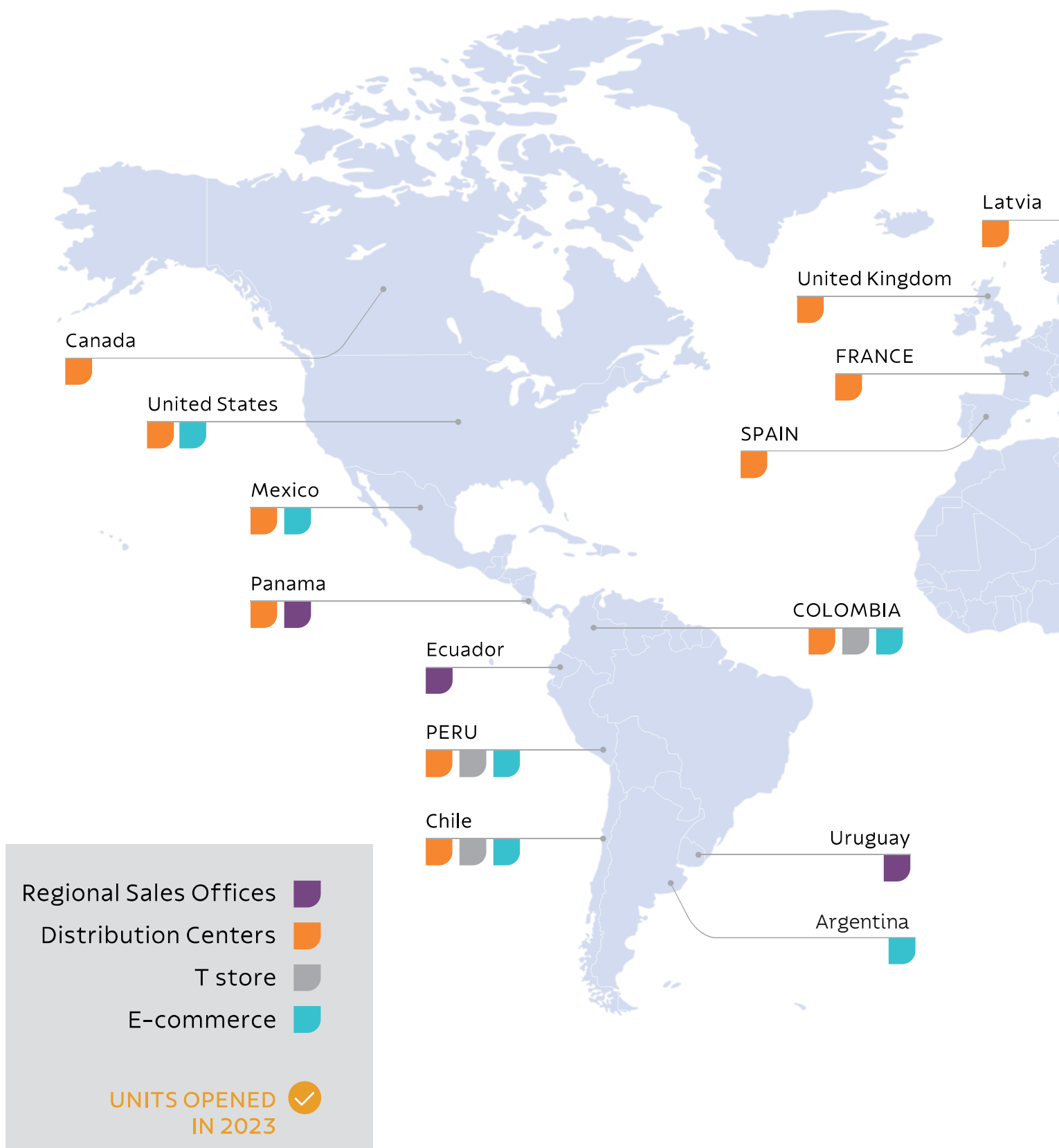
He soon made a name for himself for high-quality and durable knives.

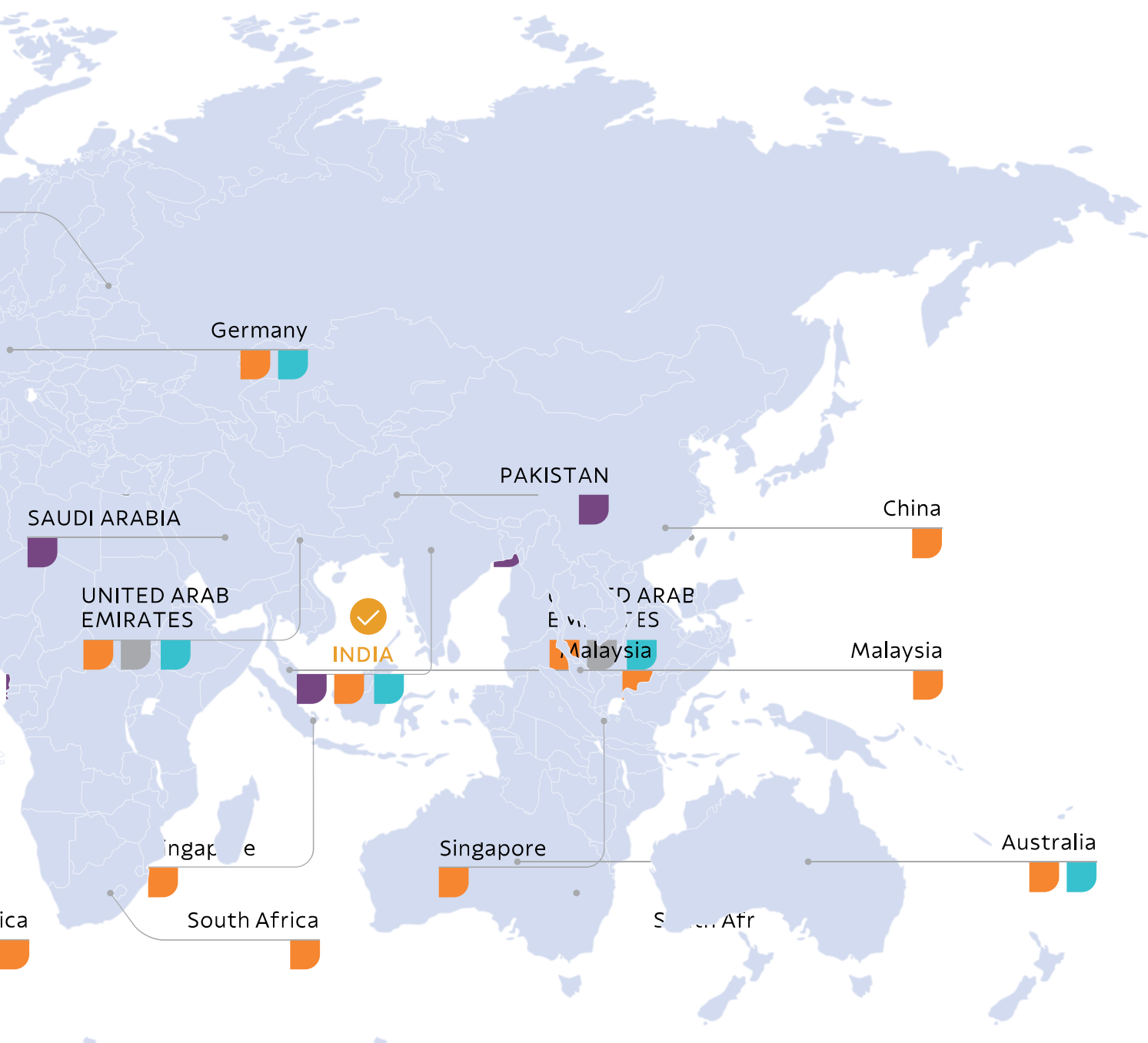
The small family business flourished and, over the course of a good century, developed into an internationally active group of companies with a total of 8 factories throughout Brazil, its own stores, distribution and subsidiary companies around the globe and well over 10.000 employees.

And to this day, our history is in family hands - now in its third generation. Today, Tramontina exports to over 120 countries and uses state-of-the-art manufacturing technologies to produce a wide range of over 22000 products - including household appliances, kitchen utensils, tableware, furniture and tools.



Available in
120 countries





23 International
Units





knives

Century
Premium
Sushi silver
Professional
Profio

kitchen tools

Utensils
Scissors
Speciality

flatware

Polywood
Tradicional
New Kolor

The right knife makes all the difference

Whichever recipe you choose, the right knife makes all the difference. Check out each type of knife and its different uses.



boning

Ideal for separating meat from bones and removing fat.



chef's

All the versatility of the main utensil in the kitchen.



santoku

Ideal for slicing, dicing and chopping.



ade cuts through the skin without squishing it.

bread

Serrated blade slices without squishing.





440/420/438
MADE IN SWEDEN
NSF

TRAMONTINA
INOX - STAINLESS - RÖSTFREI

Century
Line



Century

Crafted through a precision forging process, the Century knife is made from high-quality stainless steel, ensuring a seamless, one-piece construction. This meticulous forging provides exceptional balance between the blade and handle, offering agility and control in every cut.

The blade undergoes an advanced heat treatment process, including tempering, sub-zero quenching, and hardening to 55-58 HRC, guaranteeing a long-lasting, razor-sharp edge for precise cutting performance.

Designed for durability and comfort, the handle is made from polycarbonate reinforced with fiberglass, delivering superior strength, balance, and safety in professional kitchens.



packaging

century

Rivets fix the handle much better.

The polycarbonate handle with fiberglass injected in a single blade is light, anatomic and perfectly ergonomic, providing comfort, firmness and safety at the moment of cutting.

Forged blade in a single piece (monobloc) which guarantees product resistance and durability.





Certified by NSF, National Sanitation Foundation, an international organization, recognised by food safety monitoring and hygienic practices in food companies and restaurants.



Special stainless steel blade, tempered by sub-zero process and stress relieving which guarantees edge precision and a smooth cut.

The V-shaped edge ensures a precise cut and excellent performance, even after being sharpened many times.

knives century

(Polypropylene handle
reinforced with fiberglass)



Premium 1.4114
(high carbon)
stainless steel
blade



NSF
Certified



Heat treated
forged blade
resisting
wear & tear



Antimicrobial
protection



25
Years
Warranty*



Dishwasher
safe



Vegetable and fruit knife

Product code.	size(inch)	un	7891112	packaging	MRP
24000/103	3	06	024793		1995



Peeling knife

Product code.	size(inch)	un	7891112	packaging	MRP
24001/103	3	12	011267		1595



Fruit/Steak knife

Product code.	size(inch)	un	7891112	packaging	MRP
24004/005	5	12	016996		2795



Tomato knife

Product code.	size(inch)	un	7891112	packaging	MRP
24048/105	5	06	284395		2495



Kitchen knife

Product code.	size(inch)	un	7891112	packaging	MRP
24007/008	8	12	024892		2750



Vegetable and fruit knife

Product code.	size(inch)	un	7891112	packaging	MRP
24010/004	4	12	004894		1750


Utility knife

Product code.	size(inch)	un	7891112	packaging	MRP
24010006	6	12	004900		2450
106	8	06	005723		2695


Chef knife

Product code.	size(inch)	un	7891112	packaging	MRP
24011/006	6		004931		3095
008	8	12	004948		3795
106	10	06	005761		3295


Pastry knife

Product code.	size(inch)	un	7891112	packaging	MRP
24012/010	10	06	005785		3150


Cold cuts knife

Product code.	size(inch)	un	7891112	packaging	MRP
24013/010	10	06	005792		3195


Sharpener

Product code.	size(inch)	un	7891112	packaging	MRP
24017/010	10	12	004993		1995
110	10	06	015982		1995


Santoku knife

Product code.	size(inch)	un	7891112	packaging	MRP
24020/007	7	12	071636		3450


Fillet knife

Product code.	size(inch)	un	7891112	packaging	MRP
24023/006	6	12	129894		2795
106	6	06	136922		2795



Cook's knife

Product code.	size(inch)	un	7891112	packaging	MRP
24024/007	7	12	090033		3995
107	7	06	090101		3995



Cleaver

Product code.	size(inch)	un	7891112	packaging	MRP
24014/006	6	12	004986		3795
106	6	06	006645		3795



Asian cleaver

Product code.	size(inch)	un	7891112	packaging	MRP
24026/107	7	06	134768		3995



Carving fork

Product code.	size(cm)	un	7891112	packaging	MRP
24215/000	30	12	040854		2250



knives polywood

(Polywood treated wooden handle)



Stainless
steel
blade



High
temperature
resistant



Impact resistant
ergonomic
handle



5
Years*
Warranty*



Dishwasher
safe

tip | recomendaciones

Due to its smooth cut, the Mincing knife is recommended for chopping fresh herbs and vegetables.



Mincing knife

Product code.	size(inch)	un	7891112	packaging	MRP
21147/190	10	12	108479	1	2750



Chef's knife

Product code.	size(inch)	un	7891112	packaging	MRP
21131/197	7	12	108357	1	1295
21131/198	8		108363		1395

Premium

Experience the exceptional quality and durability of Tramontina knives in your kitchen.

Designed for versatility, the Premium knife features a heat-treated stainless steel blade that delivers a precise, long-lasting cutting edge.

Its ergonomic polypropylene handle offers a secure, comfortable grip, enhanced by a special texture for added safety and control.

With a contemporary design, this knife is perfect for preparing a wide range of dishes, ensuring effortless cutting every time.

Built for convenience, the Premium knife is easy to clean and dishwasher safe, making it an essential tool for any kitchen.



packaging

knives premium

(Polypropylene handle)



NSF
Certified



Stainless steel
blade



Polypropylene
handle



Dishwasher
safe



Vegetable and fruit knife

Product code.	size (inch)	un	7891112	packaging	MRP
24470/184	4	60	082717	1	395



Boning knife

Product code.	size (inch)	un	7891112	packaging	MRP
24471/185	5	60	082731	1	695



Utility knife

Product code.	size (inch)	un	7891112	packaging	MRP
24472/186	6	60	082762	1	695
188	8	60	082779		1095



Kitchen knife

Product code.	size (inch)	un	7891112	packaging	MRP
24473/187	7		082823	1	995
188	8	60	082830		1095
180	10	60	082816		1395



Butcher's knife

Product code.	size (inch)	un	7891112	packaging	MRP
24475/180	10	60	082885	1	1295



Chef's knife

Product code.	size (inch)	un	7891112	packaging	MRP
24476/188	8	60	082939	1	1095

knives
sushi silver



Stainless steel
blade



NSF
Certified



Nylon
handle



Antimicrobial
protection



Yanagiba knife

Product code.	size (inch)	un	7891112	packaging	MRP
24230/049	9	04	246959		4750
24230/043	13		246935		5995



Yanagiba knife

Product code.	size (inch)	un	7891112	packaging	MRP
24231/048	8	04	246942		5495



Yanagiba knife

Product code.	size (inch)	un	7891112	packaging	MRP
24232/047	7	04	246966		4595



professional knives

As the name suggests, the Professional range is designed for culinary experts who demand precision and durability.

Engineered for cutting board use, these knives feature a full-length free cutting edge, maximizing efficiency and performance.

Its tapered honing is optimized for each application, ensuring precise cuts and a long-lasting edge.

The ergonomic, textured polypropylene handle provides a secure, comfortable grip for safe handling. Injection-molded directly onto the shaft, it prevents residue buildup for superior hygiene.

Additionally, antimicrobial protection inhibits the growth of bacteria and fungi, enhancing food safety and cleanliness.



There are absolutely no gaps between the parts, so no residues are retained.





Certified by NSF, National Sanitation Foundation, an international organization, recognised by food safety monitoring and hygienic practices in food companies and restaurants.



The stainless steel blade undergoes a sub-zero heat treatment, achieving an average hardness of 56 HRC for exceptional strength, sharpness, and longevity.

Grinding into a V-sharpe ensures precise cutting and excellent performance even after multiple sharpenings of the blade.



packaging

knives professional knives



NSF
Certified



Stainless steel
blade



Antimicrobial
protection



Polypropylene
handle



Dishwasher
safe

colors



black



blue 2935c



green 348c



brown 476c



yellow 116c



red 1797c



white



helpful tip

Knives with excellent performance!



Poultry boning knife

Product code.	size(inch)	un	7891112	packaging	MRP
■ 24601/015	5	60	052383		895

Boning knife



Product code.	size(inch)	un	7891112	packaging	MRP
■ 24602/015			054257		845
■ 055	5	60	054264		845
■ 007	7		189614		1095



Meat/boning knife

Product code.	size(inch)	un	7891112	packaging	MRP
□ 24603/087	7	60	052475		875


Meat knife

Product code.	size(inch)	un	7891112	packaging	MRP
■ 24609/006	6		159648		1150
■ 016			057869		
■ 026			082687		
■ 056			057876		
■ 076			082496		
■ 008	8	60	050891		1315
■ 018			052987		
■ 028			079809		
■ 048			089419		
■ 058			053014		
■ 078	10		077850		1695
■ 088			053045		
■ 000			159570		
■ 010			050907		
■ 020			077553		
■ 050	12		052994		2095
■ 070			077577		
■ 080			053021		
■ 012			052970		
■ 022			077560		
■ 052	8		053007		1315
■ 072			077584		
■ 108	10		307407		1695
■ 100			333246		


Meat/boning knife

Product code.	size(inch)	un	7891112	packaging	MRP
■ 24620/006	6		133617		695
■ 016			056299		
■ 026			072169		
■ 046			079441		
■ 056			055568		
■ 076	8	60	079472		995
■ 086			053298		
■ 008			137691		
■ 018			056305		
■ 028			079427		
■ 048	10		079458		1425
■ 058			055582		
■ 078			079489		
■ 088			053304		
■ 000			133570		
■ 020	6		079410		695
■ 050			055551		
■ 070			079465		
■ 080			053281		
■ 106			133624		
■ 116	8	12	067325		995
■ 108			137707		
■ 118			067332		
■ 128			097490		
■ 178			097513		
■ 100	10		133587		1425
■ 120			097438		
■ 170			097453		


Butcher knife

Product code.	size(inch)	un	7891112	packaging	MRP
■ 24621/006	6	60	190351		795
■ 24621/008	8		190375		1450


Cleaver

Product code.	size(inch)	un	7891112	packaging	MRP
■ 24624/116	6	12	067400		2395
□ 186			053519		


Ham slicer plain edge knife

Product code.	size(inch)	un	7891112	packaging	MRP
■ 24654/072	12	60	000336		1395


Paring knife

Product code.	size(inch)	un	7891112	packaging	MRP
□ 24625/083	3	120	053526		385
□ 084	4		053533		425


Ham/bread slicer

Product code.	size(inch)	un	7891112	packaging	MRP
□ 24627/088	8	60	053601		1095
□ 080	10		053588		1195
□ 082	12		053595		1295


Ham slicer plain edge

Product code.	size(inch)	un	7891112	packaging	MRP
□ 24628/086	16	60	115262		2395



Cook's knife

Product code.	size(inch)	un	7891112	packaging	MRP
■ 24646/087	7	60	082120		1395

helpful tip

The Sharpener choice should be based on the knife size: it should be bigger or the same size as the knife.



Grooved sharpener

Product code.	size(inch)	un	7891112	packaging	MRP
■ 24642/080	10	60	053793		1395
■ 082	12		053809		1995



knives profio



Renews the
cutting power



Whetstone

Product code.	un	7891112	packaging	MRP
24036/000	04	277908		1795

helpful tip !

A stone result is measured by its number. Stones numbered 400 (or less) are used to grind the knife edge and are recommended for knives without a cutting edge.



Two-sided whetstone

Product code.	un	7891112	packaging	MRP
24029/000	04	121904		4150

helpful tip !

Stones identified with numbers above 400 are used to finish the knife edge.



Whetstone

Product code.	un	7891112	packaging	MRP
24034/000	04	243217		6995



Diamond knife sharpener

Product code.	un	7891112	packaging	MRP
24031/000	06	125605		2995





TRAMONTINA
INOX STAINLESS

NSF®
24687/083
MADE IN BRAZIL



Utensils professional

Tramontina provides a diverse range of professional-grade utensils, designed to meet the demands of any kitchen.

Featuring sturdy, durable blades, these utensils deliver reliability and precision for various culinary tasks.

The ergonomic handle, made from textured polypropylene, ensures a secure, comfortable grip for enhanced safety and control.

Injection-molded directly onto the shaft, it offers a seamless, hygienic design that prevents residue buildup.

For added protection, the handle is infused with antimicrobial technology, inhibiting the growth of bacteria and fungi, ensuring superior hygiene and reducing the risk of contamination.

utensils professional



Stainless steel
blade



Polypropylene
handle



Dishwasher
safe



Antimicrobial
protection



NSF
Certified



Food turner

Product code.	size(inch)	un	7891112	packaging	MRP
□ 24676/186	6" x 3"	60	054141	▲	1215



Food turner

Product code.	size(inch)	un	7891112	packaging	MRP
□ 24675/186	6"x3 1/2"	60	054127	▲	1095



Baker's spatula

Product code.	size(inch)	un	7891112	packaging	MRP
□ 24671/186	6		054011		795
□ 188	8	60	054028	▲	845
□ 180	10		053984		935



Food turner

Product code.	size(inch)	un	7891112	packaging	MRP
□ 24678/188	8" x 3"	60	054189	▲	1295



Food turner

Product code.	size(inch)	un	7891112	packaging	MRP
□ 24679/189	9" x 3"	60	054202	▲	1595



Food turner

Product code.	size(inch)	un	7891112	packaging	MRP
□ 24680/189	9" x 3"	60	054226	▲	1695



Baker's spatula

Product code.	size (inch)	un	7891112	packaging	MRP
□ 24681/182	12	60	084735	▲	1025



Baker's spatula

Product code.	size (inch)	un	7891112	packaging	MRP
□ 24687/080	4" x 6"	60	054295	●	1275







Utensils utilità

Designed for durability and convenience, Tramontina's Utensils feature stainless steel blades that provide strength and reliability for everyday kitchen tasks.

The ergonomic polypropylene handle ensures a comfortable grip and includes a built-in hanging hole for easy storage and accessibility.

For added convenience, these utensils are dishwasher safe, making cleanup effortless and streamlining your daily routine.

Practical, sturdy, and easy to maintain —an essential addition to any kitchen.



packaging

utensils
utilità



Dishwasher
safe

colors



Black



Watermelon red



Can opener

Product code.	un	7891112	packaging	MRP
■ 25605/100	12	112803	▲	2950



Pastry wheel

Product code.	un	7891112	packaging	MRP
■ 25610/100	12	106086	▲	1095



Fruit pulp extractor

Product code.	un	7891112	packaging	MRP
■ 25621/100	12	106161	▲	325
■ 25621/170		171688		



Lemon scraper

Product code.	un	7891112	packaging	MRP
■ 25623/100	12	106208	▲	295
■ 25623/170		171848		


Mellon baller (ø 2,4cm)

Product code.	un	7891112	packaging	MRP
■ 25626/102	12	106260	▲	345


Mellon baller (ø 2,9cm)

Product code.	un	7891112	packaging	MRP
■ 25626/103	12	106307	▲	395
■ 25626/173		171947		


Potato peeler

Product code.	un	7891112	packaging	MRP
■ 25627/100	12	106345	▲	325
■ 25627/170		171961		


Cheese cutter

Product code.	un	7891112	packaging	MRP
■ 25631/100	12	086616	▲	610
■ 25631/170		171985		


Pizza spatula

Product code.	un	7891112	packaging	MRP
■ 25632/100	12	086623	▲	595
■ 25632/170		172005		


Mini-grater

Product code.	un	7891112	packaging	MRP
■ 25640/100	12	105843	▲	595
■ 25640/170		172111		



Carving fork

Product code.	un	7891112	packaging	MRP
■ 25650/100	12	086647	▲	495



Grater

Product code.	un	7891112	packaging	MRP
■ 25685/100	12	169029	▲	1245



Grater

Product code.	un	7891112	packaging	MRP
■ 25695/100	12	171367	▲	1295
■ 25695/170		171381		



Digital thermometer

Product code.	un	7891112	packaging	MRP
■ 25683/100	12	137066	▲	3950



Oyster knife

Product code.	un	7891112	packaging	MRP
■ 25684/100	12	137080	▲	695



Multiuse tong

Product code.	un	7891112	packaging	MRP
■ 25057/170	12	230729	▲	695



Ice Cream Scoop

Product code.	un	7891112	packaging	MRP
■ 25607/170	12	284463	▲	395



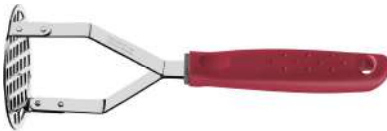
Pizza Cutter

Product code.	un	7891112	packaging	MRP
■ 25625/170	12	171893	▲	495



Cake Server

Product code.	un	7891112	packaging	MRP
■ 25625/170	12	171893	▲	495



Potato Masher

Product code.	un	7891112	packaging	MRP
■ 25655/170	12	172210	▲	695



Whisk

Product code.	un	7891112	packaging	MRP
■ 25674/170	12	172234	▲	395



Spatula

Product code.	un	7891112	packaging	MRP
■ 25690/170	12	170988	▲	395



Skimmer

Product code.	un	7891112	packaging	MRP
■ 25691/170	12	171060	▲	395



Ladle

Product code.	un	7891112	packaging	MRP
■ 25692/170	12	171145	▲	395



Serving spoon

Product code.	un	7891112	packaging	MRP
■ 25693/170	12	171220	▲	395



Spaghetti server

Product code.	un	7891112	packaging	MRP
■ 25694/170	12	171305	▲	495

scissors
supercot



Stainless steel
blades



Ergonomic polypropylene
handle



Kitchen/carving scissors

Product code.	size (inch)	un	7891112	packaging	MRP
25919/168	8	12	280977	▲	1995



Kitchen/carving scissors

Product code.	size (inch)	un	7891112	packaging	MRP
25920/169	9	60	280946	▲	995



speciality churrasco



Special
Stainless steel
blade



Polypropylene
handle



Dishwasher
safe



NSF
Certified



Antimicrobial
protection



Sizes are considered total length (blade + handle).

helpful tip

Its blade provides a smooth and accurate cut.



Meat/butcher knife

Product code.	size(inch)	un	7891112	packaging	MRP
24658/110	10	12	286269		2495



Grill brush

Product code.	size(cm)	un	7891112	packaging	MRP
26445/100	41.6	12	175402		1495



Grill brush

Product code.	size(inch)	un	7891112	packaging	MRP
26461/100	8	12	175693		695

helpful tip

Injecting seasonings into the meat before roasting it helps keep it juicy.



Seasoning injector - 30ml

Product code.	size(inch)	un	7891112	packaging	MRP
26462/100	8	12	176928		1095



Flatware

polywood
tradicional
new kolor

Elevate your dining experience with Tramontina's Flatware, blending the timeless elegance of polished wood with the brilliance of stainless steel.

Designed to enhance any table setting, this flatware combines sophistication with durability.

The Polywood handle offers a warm, natural feel while ensuring exceptional longevity.

Treated with a special protective process, it is waterproof, fire-resistant, and crack-resistant, maintaining its beauty and resilience over time.

Perfect for any occasion, this flatware set brings both style and functionality to your table.

flatware polywood



Special
Stainless steel
blade



Polypropylene
handle



Dishwasher
safe



Heat resistant to
180°C (356°F)



Impact resistant
ergonomic
handle



5 Years
Warranty*

colors



red



brown



Steak knife

Product code.	size(inch)	un	7891112	packaging	MRP
■ 21100/495	5	240	108042		195



Steak knife

Product code.	size(inch)	un	7891112	packaging	MRP
■ 21109/094	4	12	104969		285



Table knife

Product code.	size(inch)	un	7891112	packaging	MRP
■ 21101/474	4	240	023482		195



Dessert knife

Product code.	size(inch)	un	7891112	packaging	MRP
■ 21104/473	3	240	023512		195



Dessert fork

Product code.	size(inch)	un	7891112	packaging	MRP
■ 21105/470	5	240	023529		195



Dessert spoon

Product code.	size(inch)	un	7891112	packaging	MRP
■ 21106/470	5	240	023536		195


6 pc. Table fork

Product code.	size(inch)	un	7891112	packaging	MRP
■ 21100/675	5	30	108103	6	1295


6 pc. Steak knife set

Product code.	size(inch)	un	7891112	packaging	MRP
■ 21102/670	5	30	041479	6	1295


6 pc. Table spoons

Product code.	size(inch)	un	7891112	packaging	MRP
■ 21103/670	5	240	041479	6	1295


6 pc. Steak knife set

Product code.	size(inch)	un	7891112	packaging	MRP
■ 21109/694	4	240	041479	6	1795



tradicional



Stainless steel
blade



Ipê wooden
handle



Aluminium
rivets



Comfortable &
secure grip



3 pc. Flatware set

Product code.	un	7891112	packaging	MRP
22299/001	60	011465	3	495

Contents

1- 22200/005 - 5" Steak knife

1- 22202/000 - Table fork

1- 22203/000 - Table spoon

new kolor



Stainless steel
blade



Ipê wooden
handle



Aluminium
rivets



Comfortable &
secure grip



3 pc. Flatware set

Product code.	un	7891112	packaging	MRP
■ 23199/069	60	113107	3	195

Contents

1- 23160/004 - 4" Steak knife

1- 23162/000 - Table fork

1- 23163/000 - Table spoon

utensils softta



Dishwasher
safe



Heat resistant to
210°C (410°F)



Ergonomic
handle



Easy to use
utensils

colors



red

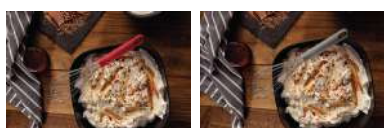


grey



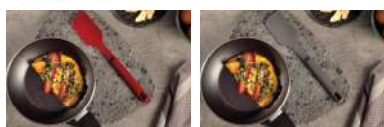
Slotted turner

Product code.	size (cms)	un	7891112	packaging	MRP
■ 25850/160	29 x 8	12	344341	▲	295
■ 25850/170			344358		



Whisk

Product code.	size (inch)	un	7891112	packaging	MRP
■ 25859/160	27 X 6.3	12	344549	▲	295
■ 25859/170			344556		



Spatula

Product code.	size (inch)	un	7891112	packaging	MRP
■ 25855/160	27.3 X 5	12	344440	▲	295
■ 25855/170			344457		



Small tong

Product code.	size (inch)	un	7891112	packaging	MRP
■ 25857/160	27 X 3.6	12	344488	▲	295



Brush

Product code.	size (inch)	un	7891112	packaging	MRP
■ 25858/160	26 x 4.3	12	344525	▲	295
■ 25858/170			344532		



Ladle

Product code.	size (inch)	un	7891112	packaging	MRP
■ 25854/160	30 x 9	12	344426	▲	295
■ 25854/170			344433		



Skimmer

Product code.	size (inch)	un	7891112	packaging	MRP
■ 25851/160	32 x 9	12	344365	▲	295
■ 25851/170			344372		



Spoon

Product code.	size (inch)	un	7891112	packaging	MRP
■ 25852/160	28 x 6	12	344396	▲	295
■ 25852/170			344389		



Factory founded in 1986
Area: 45.000 m²

Belém

Wooden serving / cutting boards, furniture for indoor and outdoor areas. Products with a design that explores, through technological innovation, the natural character of wood.



Factory founded in 1911
Area: 332.925 m²



Kitchen knives and machetes, everyday flatware, kitchen utensils, aluminum nonstick cookware, bakeware, shears, plastic food containers, skewers and a complete line of barbecue products.

Cutelaria



Factory founded in 1998
Area: 41.319 m²

Delta Plastic

Injection-molded or rotomolded plastic tables, chairs, shelving, planter pots, waste bins, organizer boxes, drawer units and armchairs.



Factory founded in 2021
Area: 54.000 m²

Delta Porcelain

Fine porcelain plates, cups, mugs, saucers, bowls, serving dishes and salad bowls for hospitality and household use.



Factory founded in 1976
Area: 39.935 m²



Products for residential, commercial and industrial electrical installations, showers, LED lighting, custom aluminum injection and plastic raceways conduits.

Eletrik



Factory founded in 1971
Area: 104.680 m²

Farroupilha

Stainless steel cookware, serving items, flatware and a complete line of stainless steel—including professional kitchens and a full line of small appliances.



Factory founded in 1963
Area: 80.000 m²

Garibaldi

Hand tools for the industrial, automotive, civil construction and household segments– this includes hammers, pliers, wrenches, screwdrivers, drills, pruning saws, levels and plastic and metal tool organizers.



Factory founded in 1990
Area: 29.150 m²



Tables, benches, stools, shelving, shelving units, panels, ironing boards, clothes lines, trays and pine chips.

Madeiras



Factory founded in 1981
Area: 97.581 m²

Multi

Long handled tools and utensils and equipment for gardening, agriculture and civil construction.



Factory founded in 1996
Area: 48.525 m²



Stainless steel sinks, basins, mixers, utility sinks, waste bins and accessories, as well as kitchen equipment such as cooktops, hoods, ovens and dishwashers.

TEEC

GENERAL INFORMATION

Product Image

Some images presented in this catalog are merely illustrative.

Product modifications

Tramontina reserves the right to modify any product present in this catalog, with the aim of improving it whenever there are technical or commercial reasons for doing so. Any changes that are carried out are exempt from prior notices and do not require the replacement of products already sold.

Items canceled or discontinued

Tramontina reserves the right to withdraw from production or cancel the sale of any product in this file.

Measurements and weights

The values relating to weights and measurements contained in this file are subject to change.

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Some products are outsourced through production agreements that follow strict quality standards, controls, specifications with Tramontina warranty. These products are marked in reference with an * (Certificate of Origin not available) in this file. In this way, seeking permanent renewal, the company offers a guarantee of credibility in national and international markets.

