

Summer 2006

*Step into the factory
online*



Research, Italian design *and special materials*

A knife is a tool, a travelling companion and a friend you can count on in the most demanding situations. Companies like LionSteel have always dedicated energy, ideas and research to technologies, design and use of materials which are not only of the highest quality but which are best suited to the intended use of the knife.

The strength of this company has always been in not separating the search for the best materials from the creation of an elegant, harmonious design. For LionSteel, Italian design means the incomparable pairing of harmonious forms and functional use. It's not enough for the knife to be sturdy, sharp and good-looking. It must also be convenient to use, easy to grip and comfortable.

Meeting the client's many needs with a product that is complete in all its parts is the objective that LionSteel has set for itself.



The ability of a craftsman...

The craftsman in Maniago knowledgeably uses ancient traditions to model, perfect, refine and enhance once of man's most ancient companions, the knife.

For generations, not only has knowledge of working materials been handed down, but also the passion for this friend of man that goes with him to work but also during leisure times for sports, hunting, fishing and mountaineering.

The new generations have taken on a challenging task with unequalled success, that of proudly and passionately continuing the work of the craftsmen of old, investing in the knife something unique, and the love of a profession: the work of a lifetime.

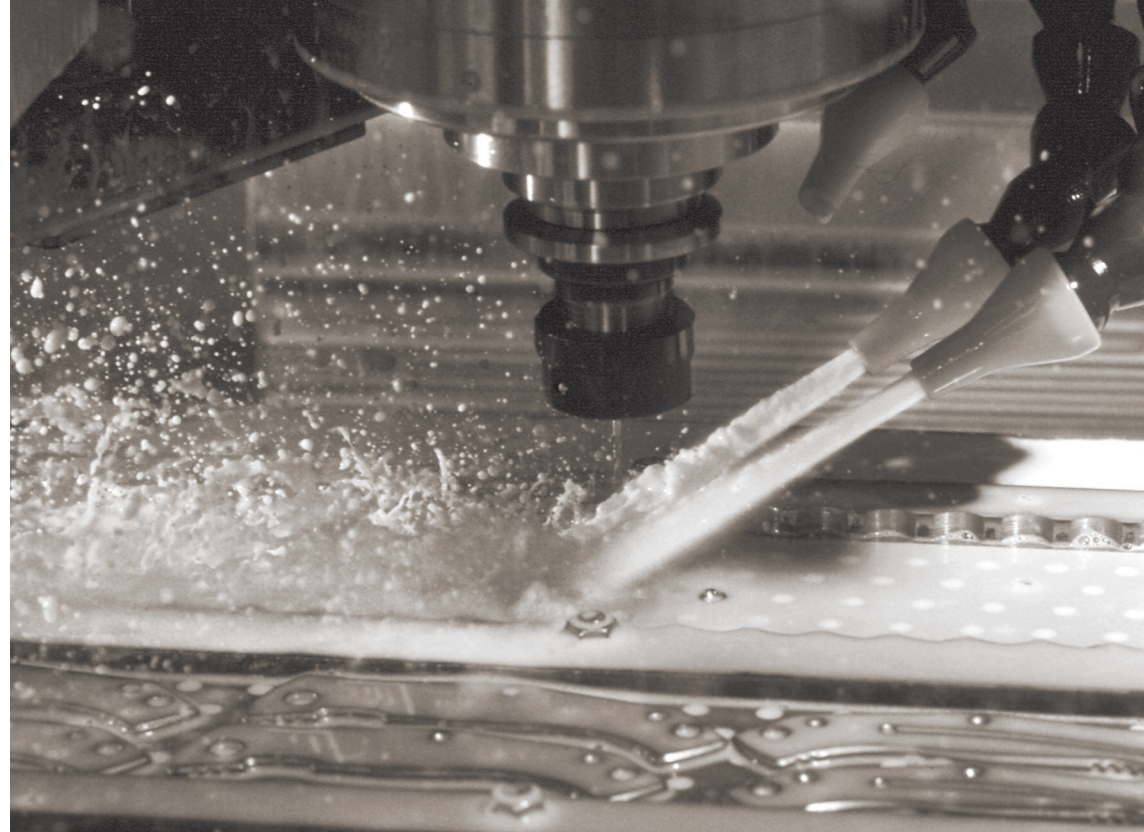


...and the technology of high precision

Laser cutting, milling work centres, rotation and numerical control have all been in use for years now, and are the result of an increasing need to make working faster and more precise yet flexible enough to meet various needs.

Technology cannot however be limited to specialization in working the knife. LionSteel has made smart use of modern technology in the field of information systems, to communicate with and provide rapid support to clients and knife enthusiasts. This has been made possible by the new Internet site, "Enter the factory on-line", where you can do more than just make purchases. You can also get solutions to problems, look for information, explore trivia and above all get in touch with people who have made knives their lives.

Being available at any time, resolving even the smallest questions and satisfying the most unusual curiosity, is for LionSteel not just a pleasure, but a source of pride that we hope will make us your trusted partners.



SPORT

8011C SE	snake wood handle
	aluminium body
€ 80.00	blade 7.4 cm

8101C	olive wood handle
UN	aluminium body

8101C	snake wood handle
SN	aluminium body
	blade 7.4 cm



SPORT

8502	olive wood handle
UL	aluminium body

8502	brierwood handle
RA	aluminium body
	blade 7.0 cm
	total 17.3 cm

8502	stag handle
CE	aluminium body
	blade 7.0 cm



DESIGN



CLASSICS



CLASSICS

730BD UL	olive wood handle
€ 49.00	blade 8.5 cm



116T CO	horn handle
	blade 8.5 cm
	total 19.5 cm



112T RA	brierwood handle
	blade 8.5 cm



CLASSICS

460 CE	stag handle
€	blade 9.5 cm
	total 21.6 cm



450 CE	stag handle
€	blade 8.5 cm
	total 19.5 cm



440 CE	stag handle
€	blade 6.5 cm
	total 15.4 cm



HUNTING FIXED BLADE

503 UL	olive wood handle with leather sheath
€ 98.00	blade 10 cm total 22 cm



501 CB	cocobolo wood handle with leather sheath
€ 94.00	blade 10 cm total 22 cm



503 CE	stag handle with leather sheath
€	blade 10 cm total 22 cm

MULTI-PURPOSE

150/3	stag handle
CE	blade 7.5 cm total 18 cm



150/3C	stag handle
CE	blade 7.5 cm total 18 cm



150/2S	stag handle
CE	blade 7.5 cm total 18 cm



WORK

771C GR	aluminium body
€ 29.00	blade 8.5 cm total 19.5 cm



771C BK	aluminium body
€ 29.00	blade 8.5 cm

771C BL	aluminium body
€ 29.00	blade 8.5 cm

OUTDOOR

360 V	rubber handle sheath included
€	blade 11.5 cm



Kit Lion VD	
€ 135.00	+ 340V

340 V	rubber handle sheath included
€	blade 21 cm



LION VD	rubber handle sheath included
€ 64.00	blade 9 cm

TRADITIONAL



224 CO	horn handle
€ 28.00	blade 10.2 cm total 22.3 cm

223 CO	horn handle
€ 24.00	blade 8.8 cm total 19.2 cm

222 CO	horn handle
€ 21.00	blade 7.5 cm total 16 cm

221 CO	horn handle
€ 18.00	blade 4.7 cm total 11 cm

TRADITIONAL



625 CO	horn handle
€ 45.00	blade 11.5 cm total 26 cm

624 CO	horn handle
€ 34.00	blade 9.8 cm total 22.4 cm

623 CO	horn handle
€ 27.00	blade 8.5 cm total 19 cm

622 CO	horn handle
€ 23.00	blade 7.4 cm total 17 cm

621 CO	horn handle
€ 21.00	blade 5.7 cm total 14 cm

620 CO	horn handle
€ 19.00	blade 4.4 cm total 11 cm

REGIONAL

Pattada fixed
blade Sardinia

470 CO	horn handle leather sheath
€ 82.00	blade 12 cm total 24.5 cm



470 RA	brierwood handle leather sheath
€ 96.00	blade 12 cm total 24.5 cm



635 CE	stag handle
€ 49.00	blade 7 cm total 17.5 cm

Maniago billhook

STEAK KNIFE

9001 UL	olive handle
€ 15.00	blade 10.5 cm total 21 cm



9001 PN	horn tip handle
€ 25.00	blade 10.5 cm total 21 cm



9001S UL	olive wood box with 4 knives
€ 78.00	blade 10.5 cm total 21 cm



9001C UL	olive wood block
€ 110.00	with 6 knives blade 10.5 cm

Hand-made

for experts

Gino Pauletta and his half-century in the world of cutlery undoubtedly represent an enviable level of professionalism and experience. But only recently, after his sons Daniele, Gianni and Massimo joined the company, has he been able to dedicate time to his main passion: creating unique pieces that are completely hand made.

And so, alongside the commercial brand with the LionSteel trademark, there has for some years now been an exclusive and artistic collection, completely hand worked and signed by the artist.

But there's still more. Gino Pauletta has decided to place his skills at your disposal and to turn your ideas into reality. In fact, you can now have your projects turned into a real knife, custom-made just for you. Contact us, the artist is waiting to hear from you.



Gino Pauletta

The knife, a friend and work tool

For perfect use and maintenance of your knife, please follow these simple instructions.

Keep your knife well-sharpened. A well-sharpened knife requires less force to use it and the potential hazard is therefore reduced. Keep the locking area of the knife clean; dirt may cause the locking mechanism to malfunction. We suggest using compressed air to clean this area. For many of our knives we use steel with a high percentage of carbon to keep them sharp longer. Unfortunately, carbon also causes rust. Therefore, we suggest frequent cleaning and a light coat of protective oil on the blade.

Can't find what you're looking for?

Visit the site www.lionsteel.it. You'll find a section on better use and maintenance of your knife. You can also ask for information directly by e-mail; our technicians will assist you in the shortest time possible.





*Entra in fabbrica
on-line*

***VISIT** the LionSteel site to check out the prices of all the models of knives we produce.*

***REGISTER** with the new LionSteel site: you'll get free information on the world of knives straight to your e-mail box.*

***BUY** direct from the new LionSteel site and you'll get the knife you want at a great price, delivered straight to your door.*

 ***www.lionsteel.it***





LionSteel sas di Pauletta Gino & C.
via dei Fabbri, 32 ? 33085 Maniago (PN) Italy
tel. +39.0427.71984 ? fax +39.0427.709032
www.lionsteel.it ? info@lionsteel.it

Work realized with the support of the
European Community, Community initiative



targetcom.it