

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.

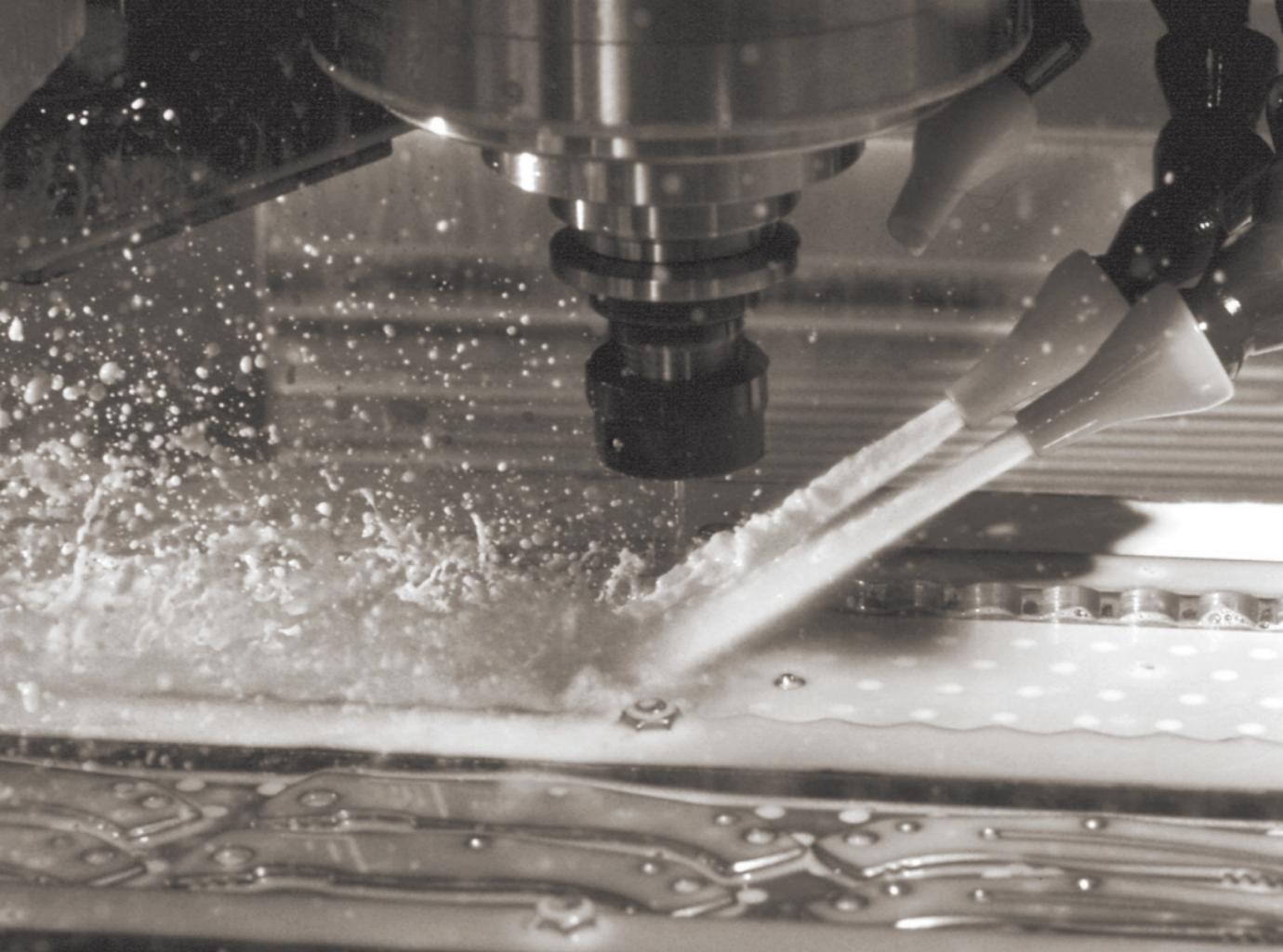


...and the technology of high precision

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
blade 7.4 cm
€ 80.00



8101C
UN | olive wood
handle
aluminium
body



8101C | snake wood handle
aluminium body
blade 7.4 cm
SN

SPORT

8502
UL | olive wood
handle
aluminium
body



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

8502
CE | stag handle
aluminium
body
blade 7.0 cm

DESIGN

8500
CE

stag handle
aluminium
body
blade 7.2 cm



CLASSICS

450 CO
€ 50.00

horn handle
blade 8.5 cm
total 19.5 cm



440 CO
€ 46.00

horn handle
blade 6.5 cm
total 15.4 cm



8501
UL

olive wood
handle
aluminium
body

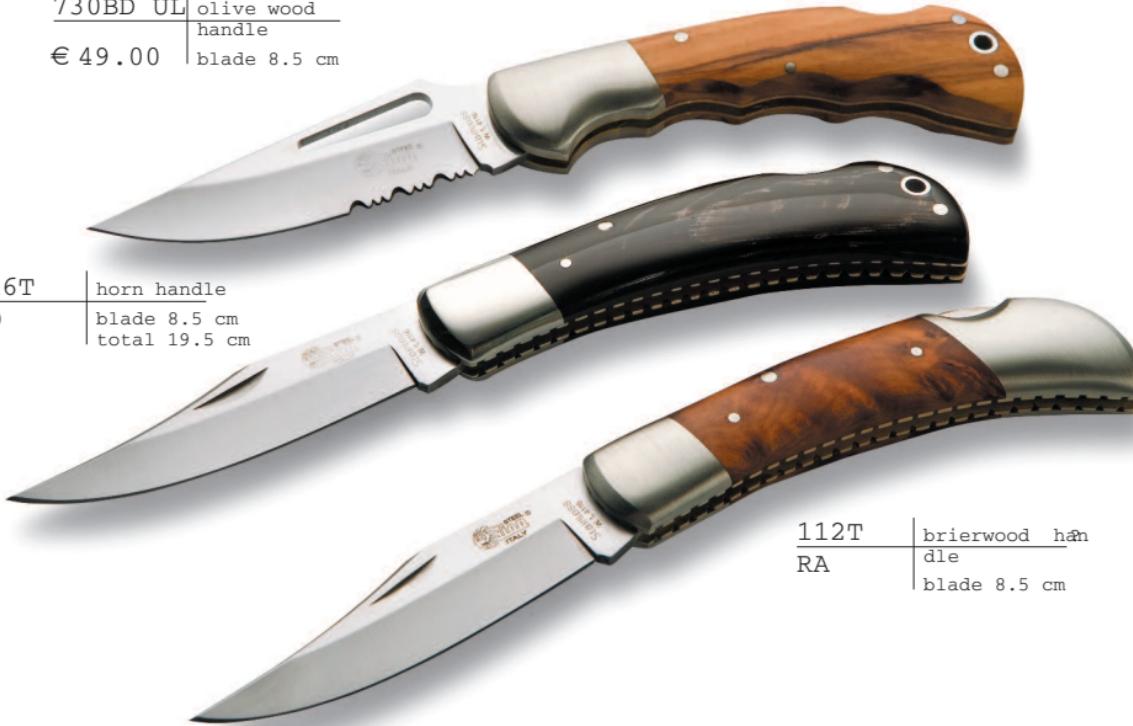
837 CE
€ 52.00

stag handle
blade 7.5 cm
total 17.7 cm



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 | brierwood han
dle
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
blade 10 cm
total 22 cm
€ 98.00



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

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

MULTI-PURPOSE

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



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

WORK

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



771C BK | aluminium
body
blade 8.5 cm
€ 29.00

771C BL | aluminium
body
blade 8.5 cm
€ 29.00

OUTDOOR

360 V | rubber handle
sheath included
blade 11.5 cm
€



Kit Lion VD
€ 135.00 + 340V

LION VD | rubber handle
sheath included
blade 9 cm
€ 64.00

340 V | rubber handle
sheath included
blade 21 cm
€

TRADITIONAL



TRADITIONAL

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

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

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

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

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

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



REGIONAL

Pattada fixed
blade Sardinia

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



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



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

Maniago billhook

STEAK KNIFE

9001 UL | olive handle
blade 10 cm
total 21 cm
€ 15.00



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

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



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

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.





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

