



Creative Cooking. Delicious Dining.

UK FOOD SERVICE



STRONG BRANDS. STRONG PRODUCTS.



Creative Cooking, Delicious Dining.

Founded in 1931, Amefa's heritage has been built on the catering and food service industry and we have become one of the key players in this sector. Amefa products are sold in more than 65 countries across the globe and are the first choice for millions of homes and restaurants every day. With our brands Amefa, Richardson Sheffield, Couzon, Cuisinox, Kuppels, Paul Wirths, Lou Laguiole, Sabatier Trompette and Medard de Noblat, our products can be found on tables and kitchens all over the world.

COUZON

With an appealing design concept, Couzon allows restaurants and hotels to upgrade for the ultimate customer experience. From the traditionally elegant to the truly modern, Couzon brings you an exceptional choice of uniquely stylish cutlery and table accessories. Couzon collections are developed as highly creative, fine tableware elements with remarkable shapes and true craftsmanship reflected in all pieces. We create sleek lines, the finest quality of materials and highlight natural elegance and beauty with in our products. Capitalize on COUZON's expertise when setting your table.



When it comes to pulling out all the stops, with our Premiere cutlery we not only strive to meet, but exceed our customers' expectations. Effortlessly chic designs crafted in high quality 18 /10 stainless steel. Each piece is finished to our exacting quality standards and will give you years of exemplary service.



Everybody can dine together at the Amefa table. Choice and value go hand in hand, so you can be sure that whatever your budget, we've got a cutlery set that suits your taste. What makes Amefa stand out is our passion for lasting quality and craftsmanship. We don't cut corners and our cutlery is beautiful down to the very last detail.

Lou Laguiole®

Lou Laguiole® signs exclusive designs on steak knives and cutlery, which combines Tradition and Modernity for daily authentic tables. We place all our know-how at the service of this unique collection.

SABATIER
TROMPETTE®

Since 1874, Sabatier Trompette has built a reputation for outstanding cutting performance. The brand guarantees high levels of manufacturing standards throughout the manufacturing process combined of both traditional and modern technology know-how. Focusing on form and function, we use highly sophisticated materials to produce extremely reliable and functional knives for both professional and amateur chefs.



**Richardson
Sheffield**
Since 1839

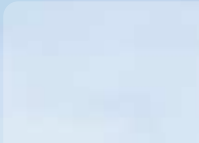
Where world renowned quality and design meet; Richardson Sheffield have brought an exceptional portfolio of kitchen knives, gifts and accessories to the table since 1839. This rich heritage means that when you purchase a Richardson Sheffield product you are assured of its outstanding quality, performance, durability and value for money, as well as our continued commitment in bringing superb, on-trend design into your home, as we've done for over 175 years.

CUISINOX

Cuisinox is a cookware brand originating in France, which enjoys a strong reputation for high performance and great value.

Medard de Noblat
Depuis 1836

Creator of porcelain and stoneware tableware, Medard de Noblat offers all the richness of its collections, dedicated to refined and contemporary tables.



CREATIVE COOKING. DELICIOUS DINING.

At Amefa, we know all about cutlery, kitchen knives, cookware and dinnerware. After all, we've been setting tables all over the world since 1931!

Founded in 1931, Amefa's heritage has been built on the catering and food service industry and we have become one of the key players in this sector. With a young and energetic team, the Amefa group continues to grow and evolve in response to the rapidly changing demands of the industry.

Amefa products are sold in more than 65 countries across the globe and are the first choice in millions of homes and restaurants every day. With our brands Amefa, Richardson Sheffield, Couzon, Cuisinox, Kuppels, Paul Wurths, Lou Laguiole, Sabatier Trompette and Medard de Noblat, our products can be found all over the world. Over the years we have built up an exceptional reputation within the industry, but it is our local knowledge that allows us to focus on the details that matter to you.

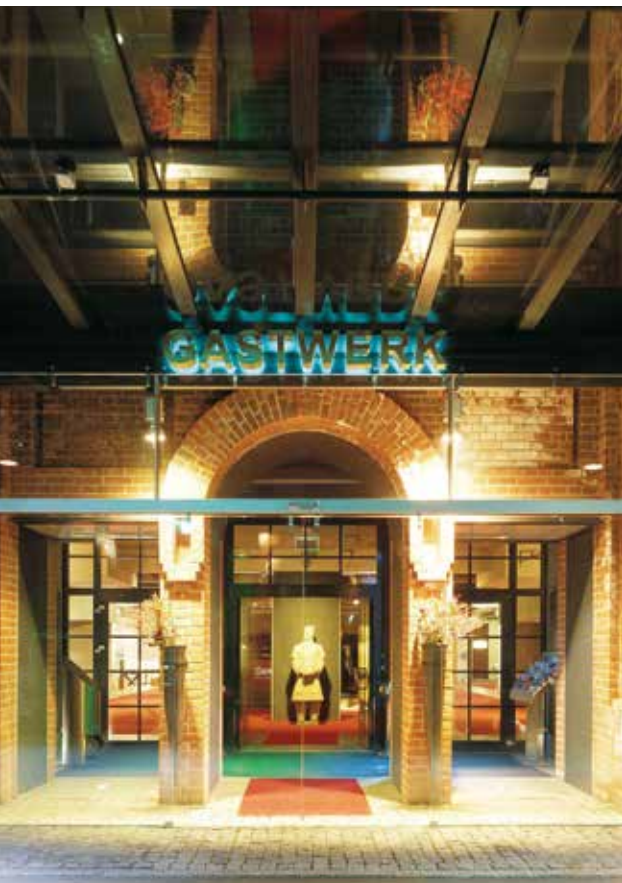
REFERENCES NATIONAL/ INTERNATIONAL



Residenz, Würzburg, Germany



Turtle Bay Restaurant, United Kingdom



Gastwerk, Hamburg, Germany



Hotel nhow Berlin, Germany

Conrad Hotel, Cairo, Egypt



Crown Plaza, Riyadh, Saudi Arabia



QUALITY AND CRAFTSMANSHIP

Anyone can create a look. What really makes Amefa stand out is our passion for lasting quality and craftsmanship. We don't cut corners and our cutlery is beautifully finished down to the very last detail.

In a professional setting the performance demands placed on cutlery and knives by far exceed those of any domestic situation. It is only by insisting on the highest levels of quality that we are able to guarantee the durability and lasting performance of a product that has to deliver for you day in, day out.



Member of amfori, the leading global business association for open and sustainable trade. We participate in amfori BSCI. For more information visit www.amfori.org.



Amefa work's together with SGS worldwide. SGS is the world's leading inspection, verification, testing and certification company.



CUTLERY MAINTENANCE

All Amefa products are subjected to rigorous quality control.

Cutlery is produced in either 18/0 chrome steel or 18/10 chrome-nickel steel. These types of steel are stain resistant. Modern dishwashing systems and today's aggressive detergents will not be harmful to your cutlery as long as you follow these guidelines.

Stains on cutlery can be caused by:

- Insufficient cleaning or drying
- Too high a dosage of detergent
- Not rinsing the cutlery after usage so acids and salts from food products can stain or damage the cutlery.
- Contact between various types of steel like chrome and chrome nickel steel or chrome nickel steel and silver(plated) material. (contact corrosion)

To prevent stains we advise you to follow these instructions:

- Rinse the cutlery directly after usage
- Dry cutlery by hand with a dry cloth if still moist after cleaning in the dishwasher.
- Please follow the dosage of detergents as per the instructions of the manufacturers. Very dirty dishes do not require a higher dosage of detergent.
- Follow the maintenance instructions of your dishwasher meticulously.
- To prevent contact corrosion (caused by different types of steel which come into contact with each other) we advise you to put the knives in a different basket than the forks and/or spoons.
- Place the blade of the knife upwards and the prongs of the forks as well. This causes the water to rinse off easily and to guarantee proper cleaning of the various items.
- Remove the cutlery from the dishwasher as soon as the cleaning program is finished.

Silver plated cutlery

All silver plated cutlery is very delicate. In order to maintain its lustre for as long as possible, we advise that you clean this by hand.

SILVER PLATED

Silver plated cutlery

Silver plated cutlery is the epitome of table culture. The silk appearance of the material is unique and adapts to use on both classic and contemporary patterns. Amefa has a range of patterns suitable for silver plating, which comply with the most stringent quality demands of the industry. For the modern silver-plating process Amefa always uses the "electro plating" of silver onto the chrome nickel steel which complies with the European Standards EN ISO 8442-2. The material is as important as the finishing. We therefore only use the highest quality 18/10 chrome nickel steel.

Silver plating

Amefa can offer two levels of micron when it comes to silver plating. These are:

Thickness:	24*	36*	* micron
Purity of Silver:	999+/1000 %		



PVD COLOURED CUTLERY

This season's most versatile PVD colours bring a touch of warmth and understated glamour to the table. Expertly cut from the finest materials and polished to a sublime finish. PVD (Physical Vapor Deposition) means several layers of titanium coating were added to give the cutlery a vibrant colour that makes a true statement on any table. Whatever your choice, mirror or matt, daring black or glamorous copper, our coloured cutlery collection will be the talk of the table.





STONEWASH

For those who like to bring something special, our stonewashed cutlery brings character and charm to your table setting. Tumbler stones create the 'aged' look that has taken its place at the modern day table. At first glance every spoon, fork and knife looks the same, but when you look closer, you will see not one item is exactly alike.





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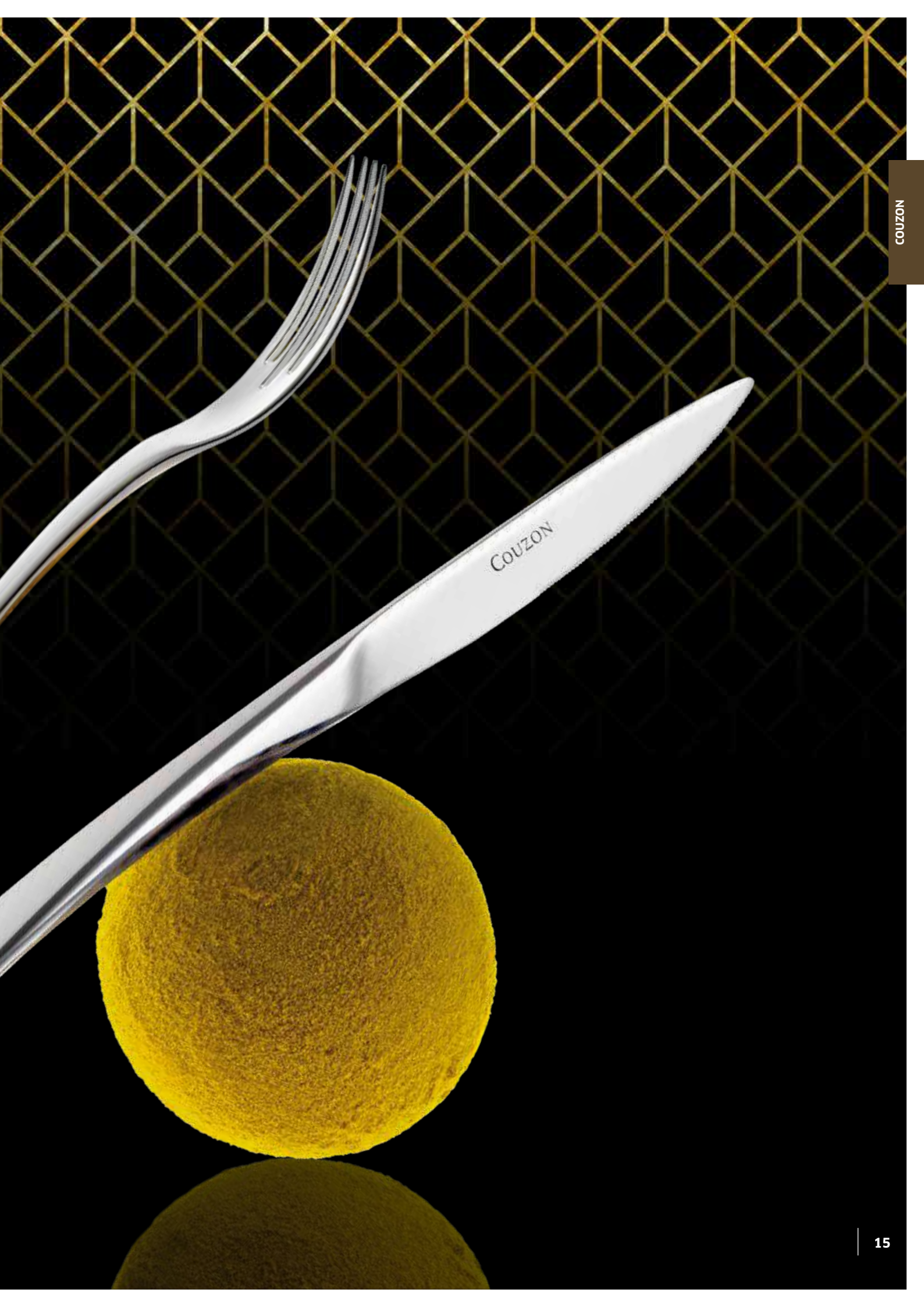




TABLE FORK 00B000320
210 mm - 8¹/₄ in.



TABLE SPOON 00B000325
210 mm - 8¹/₄ in.



MEDIUM TEASPOON 00B000375
150 mm - 5⁷/₈ in.



TABLE KNIFE 00B000305
237 mm - 9³/₈ in.



DESSERT FORK 00B000340
185 mm - 7¹/₄ in.



DESSERT SPOON 00B000345
185 mm - 7⁵/₁₆ in.



DESSERT KNIFE 00B000335
210 mm - 8¹/₄ in.



SOUP SPOON 00B000525
173 mm - 7¹³/₁₆ in.



FRUIT KNIFE 00B000360
189 mm - 7⁷/₁₆ in.



ESPRESSO SPOON 00B000380
118 mm - 4⁵/₈ in.



CAKE FORK 00B000390
152 mm - 5¹⁵/₁₆ in.



FISH FORK 00B000415
183 mm - 7³/₁₆ in.



FISH KNIFE 00B000410
206 mm - 8¹/₁₆ in.



SERVING FORK 00B000246
249 mm - 9³/₁₄ in.



SERVING SPOON 00B000435
245 mm - 9⁵/₈ in.

C851 SILHOUETTE

THICKNESS:
forged

MATERIAL:
18/10 stainless steel

FINISH:
mirror

COUZON





TABLE FORK 00B000320
208 mm - 8^{3/16} in.



TABLE SPOON 00B000325
208 mm - 8^{3/16} in.



MEDIUM TEASPOON 00B000375
142 mm - 5^{9/16} in.



TABLE KNIFE 00B000305
225 mm - 8^{13/16} in.



DESSERT FORK 00B000340
185 mm - 7^{1/4} in.



DESSERT SPOON 00B000345
185 mm - 7^{1/4} in.



DESSERT KNIFE 00B000335
204 mm - 8 in.



SERVING SPOON 00B000435
250 mm - 9^{13/16} in.

C887 HAIKOU

THICKNESS:
3,5 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

COUZON





TABLE FORK 00B000320
210 mm - 8^{1/4} in.



TABLE SPOON 00B000325
210 mm - 8^{1/4} in.



MEDIUM TEASPOON 00B000375
148 mm - 5^{13/16} in.



TABLE KNIFE 00B000305
235 mm - 9^{1/4} in.



DESSERT FORK 00B000340
188 mm - 7^{3/8} in.



DESSERT SPOON 00B000345
188 mm - 7^{3/8} in.



DESSERT KNIFE 00B000335
208 mm - 8^{3/16} in.



ESPRESSO SPOON 00B000380
113 mm - 4^{7/16} in.



FISH KNIFE 00B000410
217 mm - 8^{1/2} in.

C532 ELIXIR

THICKNESS:
3,0 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

COUZON





3



4



5



6

1 - ICE BUCKET 00WX07758
H 170 mm / 6¹¹/₁₆ in. - Ø 143 mm / 5⁵/₈ in.

2 - BOTTLE COASTERS X2 00WX07W41
Ø 140 mm / 5¹/₂ in.

3 - ICE CUBE SPOON 00B000408
L 205 mm / 8¹/₁₆ in.

4 - BUTTERFLY
BUTTER/JAM SPREADER C87900WX07470
L 130 mm / 5¹/₈ in.

C808 BOHEME

MATERIAL:
18/10 stainless steel
double wall

FINISH:
mirror





When it comes to pulling out all the stops, with our Premiere cutlery we not only strive to meet, but exceed our customers' expectations. Effortlessly chic designs crafted in high quality 18/10 stainless steel. Each piece is finished to our exacting quality standards and will give you years of exemplary service.

Some of our ranges contain cutlery that has been forged. This means it is made from a single bar of molten steel being stretched and hammered it into a rough shape while it is still hot, compared to being stamped from the steel like most cutlery. Forging is one of the oldest and most labour intensive manufacturing methods, making forged cutlery a stronger, more premium selection.












1170 METROPOLE

CUTLERY
AMEFA PREMIERE

THICKNESS:
4,0 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	00B000320	207	8 ¹ / ₈
	Table spoon	00B000325	210	8 ¹ / ₄
	Medium teaspoon	00B000375	138	5 ⁷ / ₁₆
	Table knife	00B000305	226	8 ⁷ / ₈
	Dessert fork	00B000340	191	7 ¹ / ₂
	Dessert spoon	00B000345	191	7 ¹ / ₂
	Dessert knife	00B000335	205	8 ¹ / ₁₆
	Soup spoon	00B000350	190	7 ⁷ / ₁₆
	Mocca spoon	00B000380	114	4 ⁷ / ₁₆



8010 JEWEL










THICKNESS:
3,0 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

CUTLERY
AMEFA PREMIERE

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	00B000320	210	8 ¹ / ₄
	Table spoon	00B000325	205	8 ¹ / ₁₆
	Medium teaspoon	00B000375	150	5 ⁷ / ₈
	Table knife	00B000305	238	9 ³ / ₈
	Dessert fork	00B000340	192	7 ⁹ / ₁₆
	Dessert spoon	00B000345	190	7 ⁷ / ₁₆
	Dessert knife	00B000335	210	8 ¹ / ₄
	Soup spoon	00B000350	178	7
	Cake fork	00B000390	150	5 ⁷ / ₈



8310 OPUS










CUTLERY
AMEFA PREMIERE



THICKNESS:
3,5 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	00B000320	205	8 ¹ / ₁₆
	Table spoon	00B000325	205	8 ¹ / ₁₆
	Medium teaspoon	00B000375	137	5 ³ / ₈
	Table knife	00B000305	226	8 ⁷ / ₈
	Dessert fork	00B000340	182	7 ¹ / ₈
	Dessert spoon	00B000345	182	7 ¹ / ₈
	Dessert knife	00B000335	200	7 ⁷ / ₈
	Soup spoon	00B000350	184	7 ¹ / ₄
	Cake fork	00B000390	155	6 ¹ / ₁₆



8050 DRIFT













THICKNESS:
3,0 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

CUTLERY
AMEFA PREMIERE

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	00B000320	208	8 ³ / ₁₆
	Table spoon	00B000325	207	8 ¹ / ₈
	Medium teaspoon	00B000375	144	5 ⁵ / ₈
	Table knife	00B000305	235	9 ¹ / ₄
	Dessert fork	00B000340	185	7 ¹ / ₄
	Dessert spoon	00B000345	185	7 ¹ / ₄
	Dessert knife	00B000335	213	8 ³ / ₈
	Soup spoon	00B000350	178	7
	Mocca spoon	00B000380	117	4 ⁵ / ₈
	Cake fork	00B000390	144	5 ⁵ / ₈













1026 COLORADO

CUTLERY
AMEFA PREMIERE

THICKNESS:
forged

MATERIAL:
18/10 stainless steel

FINISH:
mirror

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	00B000320	201	7 ^{7/8}
	Table spoon	00B000325	204	8
	Medium teaspoon	00B000375	140	5 ^{1/2}
	Table knife	00B000305	222	8 ^{11/16}
	Dessert fork	00B000340	184	7 ^{3/16}
	Dessert spoon	00B000345	179	7
	Dessert knife	00B000335	201	7 ^{7/8}
	Soup spoon	00B000350	179	7
	Mocca spoon	00B000380	119	4 ^{11/16}
	Cake fork	00B000390	142	5 ^{9/16}



1120 CUBA



THICKNESS:
forged

MATERIAL:
18/10 stainless steel

FINISH:
mirror

CUTLERY
AMEFA PREMIERE

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	00B000320	216	8 ^{1/2}
	Table spoon	00B000325	216	8 ^{1/2}
	Medium teaspoon	00B000375	141	5 ^{1/2}
	Table knife	00B000305	242	9 ^{1/2}
	Dessert fork	00B000340	202	7 ^{15/16}
	Dessert spoon	00B000345	198	7 ^{3/4}
	Dessert knife	00B000335	208	8 ^{3/16}








8090 NEWTON

CUTLERY
AMEFA PREMIERE

THICKNESS:
forged

MATERIAL:
18/10 stainless steel

FINISH:
mirror

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	00B000320	204	8
	Table spoon	00B000325	205	8 ¹ / ₁₆
	Medium teaspoon	00B000375	137	5 ³ / ₈
	Table knife	00B000305	240	9 ⁷ / ₁₆
	Dessert fork	00B000340	184	7 ³ / ₁₆
	Dessert spoon	00B000345	184	7 ³ / ₁₆
	Dessert knife	00B000335	209	8 ³ / ₁₆



1860 OXFORD




THICKNESS:
3,5 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

CUTLERY
AMEFA PREMIERE

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	00B000320	203	7 ¹⁵ / ₁₆
	Table spoon	00B000325	203	7 ¹⁵ / ₁₆
	Medium teaspoon	00B000375	133	5 ³ / ₁₆
	Table knife	00B000305	228	8 ¹⁵ / ₁₆
	Dessert fork	00B000340	186	7 ⁵ / ₁₆
	Dessert spoon	00B000345	187	7 ⁵ / ₁₆
	Dessert knife	00B000335	211	8 ⁵ / ₁₆
	Soup spoon	00B000350	176	6 ¹⁵ / ₁₆
	Mocca spoon	00B000380	111	4 ³ / ₈
	Ice tea spoon	00B000400	190	7 ⁷ / ₁₆
	Cake fork	00B000390	155	6 ¹ / ₁₆





What makes Amefa stand out is our passion for lasting quality and craftsmanship. We don't cut corners and our cutlery is beautiful down to the very last detail. We're often asked what the difference between 18-10 and 18-0, so here's the science behind the numbers.

- 18-0 cutlery is 18% chrome steel, 0% nickel.
- 18-10 cutlery is 18% chrome steel, 10% nickel.

Chrome is the ingredient that makes cutlery hard and rust resistant. Nickel enhances rust resistance and adds a real sheen. Both offer great resilience and longevity, but 18-10 gives you a superior shine.





8440 BAGUETTE











THICKNESS:
2,5 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

CUTLERY
AMEFA 18-10

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	00B000320	207	8 ¹ / ₈
	Table spoon	00B000325	211	8 ⁵ / ₁₆
	Medium teaspoon	00B000375	138	5 ⁷ / ₁₆
	Table knife	00B000305	240	9 ⁷ / ₁₆
	Dessert fork	00B000340	186	7 ⁵ / ₁₆
	Dessert spoon	00B000345	179	7
	Dessert knife	00B000335	211	8 ⁵ / ₁₆
	Soup spoon	00B000350	172	6 ³ / ₄






8430 HAYDN



THICKNESS:
2,5 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	00B000320	204	8
	Table spoon	00B000325	204	8
	Medium teaspoon	00B000375	134	5 ¹ / ₄
	Table knife	00B000305	245	9 ⁵ / ₈
	Dessert fork	00B000340	184	7 ³ / ₁₆
	Dessert spoon	00B000345	186	7 ⁵ / ₁₆
	Dessert knife	00B000335	210	8 ¹ / ₄
	Soup spoon	00B000350	176	6 ¹⁵ / ₁₆
	Mocca spoon	00B000380	114	4 ⁷ / ₁₆



0518 BEAD ROYALE










THICKNESS:
3,0 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

CUTLERY
AMEFA 18-10

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	00B000320	205	8 ¹ / ₁₆
	Table spoon	00B000325	210	8 ¹ / ₄
	Medium teaspoon	00B000375	140	5 ¹ / ₂
	Table knife	00B000305	235	9 ¹ / ₄
	Dessert fork	00B000340	190	7 ⁷ / ₁₆
	Dessert spoon	00B000345	190	7 ⁷ / ₁₆
	Dessert knife	00B000335	200	7 ⁷ / ₈
	Soup spoon	00B000350	180	7 ¹ / ₁₆





6228 HARLEY ROYALE



THICKNESS:
2,5 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	00B000320	200	7 ⁷ / ₈
	Table knife	00B000305	235	9 ¹ / ₄
	Dessert fork	00B000340	195	7 ⁴³ / ₆₄
	Dessert spoon	00B000345	195	7 ⁴³ / ₆₄
	Dessert knife	00B000335	215	8 ¹⁵ / ₃₂
	Soup spoon	00B000350	190	7 ³¹ / ₆₄
	Teaspoon	00B000375	140	5 ³³ / ₆₄
	Serving spoon	00B000325	210	8 ¹⁷ / ₆₄





1923 MODERNO



THICKNESS:
2,5 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	00B000320	201	7 ⁷ / ₈
	Table spoon	00B000325	201	7 ⁷ / ₈
	Medium teaspoon	00B000375	132	5 ³ / ₁₆
	Table knife	00B000305	228	8 ¹⁵ / ₁₆
	Dessert fork	00B000340	190	7 ⁷ / ₁₆
	Dessert spoon	00B000345	190	7 ⁷ / ₁₆
	Dessert knife	00B000335	214	8 ⁷ / ₁₆
	Soup spoon	00B000350	190	7 ⁷ / ₁₆
	Ice tea spoon	00B000400	202	7 ¹⁵ / ₁₆
	Cake fork	00B000390	156	6 ¹ / ₈



1906 ANISE










THICKNESS:
3,0 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

CUTLERY
AMEFA 18-10

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	00B000320	200	7 ⁷ / ₈
	Table knife	00B000305	237	9 ²¹ / ₆₄
	Dessert fork	00B000340	181	7 ¹ / ₈
	Table spoon	00B000325	197	7 ³ / ₄
	Dessert knife	00B000335	208	8 ³ / ₁₆
	Soup spoon	00B000350	174	6 ³⁵ / ₆₄
	Teaspoon	00B000375	90	3 ¹¹ / ₁₆








1924 VENTURA



THICKNESS:
3,0 mm

MATERIAL:
18/10 stainless steel

FINISH:
satin

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	00B000320	201	7 ⁷ / ₈
	Medium teaspoon	00B000375	132	5 ³ / ₁₆
	Table knife	00B000305	228	8 ¹⁵ / ₁₆
	Dessert spoon	00B000345	190	7 ⁷ / ₁₆
	Soup spoon	00B000350	190	7 ⁷ / ₁₆



AMEFA HEALTHCARE CUTLERY

CUTLERY
AMEFA 18-10

Ergonomically designed to give children and adults with gripping difficulties more confidence and dignity at the table. Our adapted cutlery range is intelligently designed, to help with various dining needs for individuals with limited dexterity, tremors and muscle issues. Our ranges can help to maintain control and independence whilst eating.



3010 INTEGRAL



reddot design award
honourable mention 2015

DESIGN PLUS



The design

Designer Isabel Heubl developed Integral with great empathy after extensive studies into the circumstances and lifestyle of people with gripping difficulties. Integral combines exceptional design with outstanding functionality.

The aesthetics

The elegant, graceful design is based on classical cutlery shapes and therefore emphasizes the normality of cutlery with only a slightly special appearance.

The quality

Integral is an addition to the Amefa cutlery series and is produced from the finest quality 18/10 stainless steel, which ensures durability, a beautiful shine and a lasting performance. Integral is dishwasher safe.

The function

The bullet shaped handle fits perfectly into the palm of the hand and makes it easy to hold.

1. The flattened top of the blade makes it easier to apply pressure when cutting.
2. The lean transition from handle to bowl allows you to hold it in various positions.
3. The light curve at the edge of the blade allows a rocking motion when cutting.
4. The elevated handle makes it easy to pick up the cutlery from flat surfaces.
5. The flattened bottom of the handle ensures the cutlery stays put.



3010 INTEGRAL






THICKNESS:
3,0 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

CUTLERY
AMEFA 18-10

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
 Table fork	00B000320	100	3 ¹⁵ / ₁₆
 Table spoon	00B000325	110	4 ⁵ / ₁₆
 Table knife	00B000305	115	4 ¹ / ₂



3001 & 3000 SELECT



THICKNESS:
2,5 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Specialist right hand fork	00B000485	184	7 ³ / ₁₆
	Specialist left hand fork	00B000486	184	7 ³ / ₁₆
	Specialist right hand spoon	00B000490	184	7 ³ / ₁₆
	Specialist left hand spoon	00B000491	184	7 ³ / ₁₆
	Specialist knife	00B000481	133	5 ³ / ₁₆
	Specialist fork - straight	00B000340	178	7 ¹ / ₆₄
	Specialist knife - straight	00B000335	191	7 ³³ / ₄₆
	Specialist spoon - straight	00B000345	178	7 ¹ / ₆₄





18-0 Cutlery

Within each design we have ranges to suit every requirement, regardless of whether you are choosing one of our exquisite patterns from our 18-10 Fine Dining collection or from our timeless 18-0 Casual Dining portfolio. Whichever option works for you, each piece is manufactured to the same exacting standards to ensure they pass our quality tests with flying colours





AMEFA



CUTLERY
AMEFA 18-0







1410 AUSTIN



THICKNESS:
2,5 mm

MATERIAL:
18/0 stainless steel

FINISH:
mirror

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	00B000320	207	8 ¹ / ₈
	Table spoon	00B000325	205	8 ¹ / ₁₆
	Medium teaspoon	00B000375	142	5 ⁹ / ₁₆
	Table knife	00B000305	235	9 ¹ / ₄
	Dessert fork	00B000340	185	7 ¹ / ₄
	Dessert spoon	00B000345	185	7 ¹ / ₄
	Dessert knife	00B000335	220	8 ⁵ / ₈
	Soup spoon	00B000350	168	6 ⁵ / ₈
	Mocca spoon	00B000380	120	4 ¹¹ / ₁₆
	Cake fork	00B000390	143	5 ⁵ / ₈











1410 AUSTIN PVD BLACK



THICKNESS:
2,5 mm

MATERIAL:
18/0 stainless steel

FINISH:
satin finish

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	ATB000320	207	8 ¹ / ₈
	Table spoon	ATB000325	205	8 ¹ / ₁₆
	Medium teaspoon	ATB000375	144	5 ⁵ / ₈
	Table knife	ATB000305	235	9 ¹ / ₄
	Dessert fork	ATB000340	183	7 ³ / ₁₆
	Dessert spoon	ATB000345	183	7 ³ / ₁₆
	Dessert knife	ATB000335	213	8 ³ / ₈
	Cake fork	ATB000390	143	5 ⁵ / ₈










1410 AUSTIN PVD CHAMPAGNE



THICKNESS:
2,5 mm

MATERIAL:
18/0 stainless steel

FINISH:
satin finish

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	AVB000320	207	8 ¹ / ₈
	Table spoon	AVB000325	205	8 ¹ / ₁₆
	Medium teaspoon	AVB000375	144	5 ⁵ / ₈
	Table knife	AVB000305	235	9 ¹ / ₄
	Dessert fork	AVB000340	183	7 ³ / ₁₆
	Dessert spoon	AVB000345	183	7 ³ / ₁₆
	Dessert knife	AVB000335	213	8 ³ / ₈



CUTLERY
AMEFA 18-0

1410 AUSTIN PVD COPPER




THICKNESS:
2,5 mm

MATERIAL:
18/0 stainless steel

FINISH:
satin finish

CUTLERY
AMEFA 18-0

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	AEB000320	207	8 ¹ / ₈
	Table spoon	AEB000325	205	8 ¹ / ₁₆
	Medium teaspoon	AEB000375	144	5 ⁵ / ₈
	Table knife	AEB000305	235	9 ¹ / ₄
	Dessert fork	AEB000340	183	7 ³ / ₁₆
	Dessert spoon	AEB000345	183	7 ³ / ₁₆
	Dessert knife	AEB000335	213	8 ³ / ₈
	Ice tea spoon	AEB000400	197	7 ³ / ₄
	Mocca spoon	AEB000380	120	4 ¹¹ / ₁₆
	Cake fork	AEB000390	143	5 ⁵ / ₈













1410 AUSTIN PVD GOLD



THICKNESS:
2,5 mm

MATERIAL:
18/0 stainless steel

FINISH:
satin finish

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	AUB000320	207	8 ¹ / ₈
	Table spoon	AUB000325	205	8 ¹ / ₁₆
	Medium teaspoon	AUB000375	144	5 ⁵ / ₈
	Table knife	AUB000305	235	9 ¹ / ₄
	Dessert fork	AUB000340	183	7 ³ / ₁₆
	Dessert spoon	AUB000345	183	7 ³ / ₁₆
	Dessert knife	AUB000335	213	8 ³ / ₈
	Ice tea spoon	AUB000400	197	7 ³ / ₄
	Mocca spoon	AUB000380	120	4 ¹¹ / ₁₆
	Cake fork	AUB000390	143	5 ⁵ / ₈



1410 AUSTIN STONEWASH











THICKNESS:
2,5 mm

MATERIAL:
18/0 stainless steel

FINISH:
stonewash

CUTLERY
AMEFA 18-0

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	24B000320	207	8 ¹ / ₈
	Table spoon	24B000325	205	8 ¹ / ₁₆
	Medium teaspoon	24B000375	144	5 ⁵ / ₈
	Table knife	24B000305	235	9 ¹ / ₄
	Dessert fork	24B000340	183	7 ³ / ₁₆
	Dessert spoon	24B000345	183	7 ³ / ₁₆
	Dessert knife	24B000335	213	8 ³ / ₈
	Soup spoon	00B000350	168	6 ⁵ / ₈











9361 ARIANE



THICKNESS:
3,0 mm

MATERIAL:
18/0 stainless steel

FINISH:
mirror

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	00B000320	205	8 ¹ / ₁₆
	Table spoon	00B000325	206	8 ¹ / ₁₆
	Medium teaspoon	00B000375	137	5 ³ / ₈
	Table knife	00B000305	234	9 ³ / ₁₆
	Dessert fork	00B000340	178	7
	Dessert spoon	00B000345	178	7
	Dessert knife	00B000335	205	8 ¹ / ₁₆
	Mocca spoon	00B000380	114	4 ⁷ / ₁₆



1054 CARLTON




THICKNESS:
forged

MATERIAL:
18/0 stainless steel

FINISH:
mirror

CUTLERY
AMEFA 18-0

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	X0B000320	196	7 ¹¹ / ₁₆
	Table spoon	X0B000325	196	7 ¹¹ / ₁₆
	Teaspoon	X0B000375	140	5 ¹ / ₂
	Table knife	X0B000305	210	8 ¹ / ₄
	Dessert fork	00B000340	181	7 ¹ / ₈
	Dessert spoon	00B000345	180	7 ¹ / ₁₆
	Dessert knife	00B000335	200	7 ⁷ / ₈
	Soup spoon	00B000350	177	6 ¹⁵ / ₁₆
	Mocca spoon	X0B000380	111	4 ³ / ₈
	Latte spoon	00B000406	185	7 ¹ / ₄











1933 BLISS



THICKNESS:
2,5 mm

MATERIAL:
18/0 stainless steel

FINISH:
mirror

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table Fork	00B000320	205	8 ¹ / ₁₆
	Table Spoon	00B000325	200	7 ⁷ / ₈
	Medium teaspoon	00B000375	135	5 ⁵ / ₁₆
	Table Knife	00B000305	225	8 ¹³ / ₁₆
	Dessert Fork	00B000340	190	7 ⁷ / ₁₆
	Dessert Spoon	00B000345	190	7 ⁷ / ₁₆
	Dessert Knife	00B000335	210	8 ¹ / ₄
	Soup Spoon	00B000350	190	7 ⁷ / ₁₆



3710 DAILY BAGUETTE











THICKNESS:
2,5 mm

MATERIAL:
18/0 stainless steel

FINISH:
mirror

CUTLERY
AMEFA 18-0

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	X2B000320	210	8 ¹ / ₄
	Table spoon	X2B000325	210	8 ¹ / ₄
	Medium teaspoon	X2B000375	140	5 ¹ / ₂
	Table knife	X2B000306	211	8 ⁵ / ₁₆
	Dessert knife	X2B000336	210	8 ¹ / ₄
	Dessert fork	X2B000340	180	7 ¹ / ₁₆
	Dessert spoon	X2B000345	180	7 ¹ / ₁₆
	Soup spoon	X2B000350	172	6 ³ / ₄










2374 AMSTERDAM



THICKNESS:
2,2 mm

MATERIAL:
18/0

FINISH:
satin finish/mat

	DESCRIPTION	CODE	LENGTH MM
	Table knife	305	203
	Table fork	320	192
	Table spoon	325	192
	Dessert knife	335	194
	Dessert fork	340	174
	Dessert spoon	345	173
	Medium teaspoon	375	138













3319 FELICITY



THICKNESS:
2,5 mm

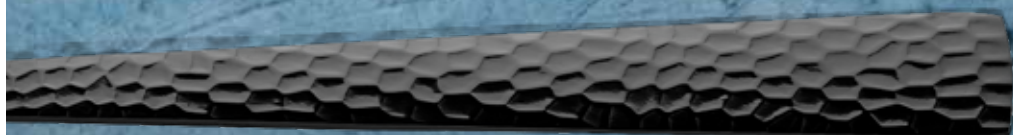
MATERIAL:
18/0 stainless steel

FINISH:
mirror

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	23B000320	200	7 ⁷ / ₈
	Table spoon	23B000325	200	7 ⁷ / ₈
	Medium teaspoon	23B000375	135	5 ⁵ / ₁₆
	Table knife	23B000305	225	8 ¹³ / ₁₆
	Dessert fork	23B000340	190	7 ⁷ / ₁₆
	Dessert spoon	23B000345	190	7 ⁷ / ₁₆
	Dessert knife	23B000335	210	8 ¹ / ₄
	Soup spoon	23B000350	190	7 ⁷ / ₁₆



3319 FELICITY BLACK











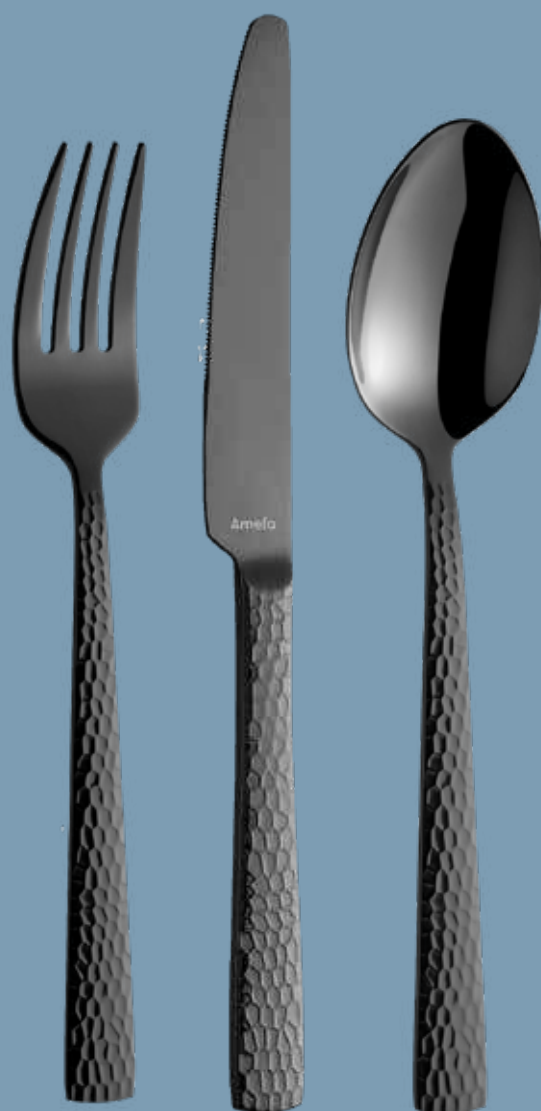
THICKNESS:
2,5 mm

MATERIAL:
18/0 stainless steel

FINISH:
mirror

CUTLERY
AMEFA 18-0

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	ZTB000320	200	7 ⁷ / ₈
	Table spoon	ZTB000325	200	7 ⁷ / ₈
	Medium teaspoon	ZTB000375	135	5 ⁵ / ₁₆
	Table knife	ZTB000305	225	8 ¹³ / ₁₆
	Dessert fork	ZTB000340	190	7 ⁷ / ₁₆
	Dessert spoon	ZTB000345	190	7 ⁷ / ₁₆
	Dessert knife	ZTB000335	210	8 ¹ / ₄
	Soup spoon	ZTB000350	190	7 ⁷ / ₁₆








3319 FELICITY CHAMPAGNE



THICKNESS:
2,5 mm

MATERIAL:
18/0 stainless steel

FINISH:
mirror

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	ZVB000320	200	7 ⁷ / ₈
	Table spoon	ZVB000325	200	7 ⁷ / ₈
	Medium teaspoon	ZVB000375	135	5 ⁵ / ₁₆
	Table knife	ZVB000305	225	8 ¹³ / ₁₆
	Soup spoon	ZVB000350	190	7 ⁷ / ₁₆



1114 SOPRANO PVD BLACK







THICKNESS:
4,0 mm

MATERIAL:
18/0 stainless steel

FINISH:
mirror + PVD black

CUTLERY
AMEFA 18-0

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	DTB000320	203	7 ¹⁵ / ₁₆
	Table spoon	DTB000325	203	7 ¹⁵ / ₁₆
	Medium / large teaspoon	DTB000375	150	5 ⁷ / ₈
	Table knife	DTB000305	230	9 ¹ / ₁₆







1114 SOPRANO



THICKNESS:
4,0 mm

MATERIAL:
18/0 stainless steel

FINISH:
mirror

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	00B000320	203	7 ¹⁵ / ₁₆
	Table spoon	00B000325	203	7 ¹⁵ / ₁₆
	Medium / large teaspoon	00B000375	150	5 ⁷ / ₈
	Table knife	00B000305	230	9 ¹ / ₁₆



1202 DIPLOMAT BLACK



THICKNESS:
Forged

MATERIAL:
18/0 stainless steel

FINISH:
stonewash + PVD

CUTLERY
AMEFA 18-0

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	VTB000320	202	7 ¹⁵ / ₁₆
	Table spoon	VTB000325	195	7 ¹¹ / ₁₆
	Medium / large teaspoon	VTB000375	138	5 ⁷ / ₁₆
	Table knife	VTB000305	225	8 ¹³ / ₁₆






1202 DIPLOMAT CHAMPAGNE



THICKNESS:
Forged

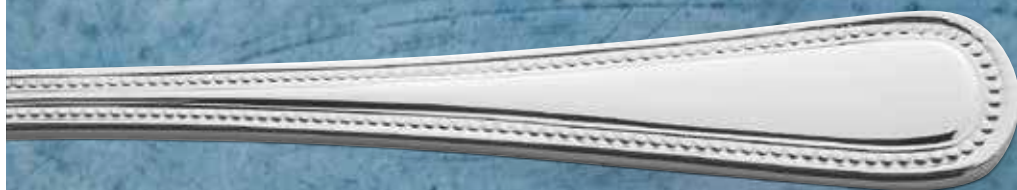
MATERIAL:
18/0 stainless steel

FINISH:
stonewash + PVD

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	VCB000320	202	7 ¹⁵ / ₁₆
	Table spoon	VCB000325	195	7 ¹¹ / ₁₆
	Medium / large teaspoon	VCB000375	138	5 ⁷ / ₁₆
	Table knife	VCB000305	225	8 ¹³ / ₁₆



0515 BEAD











THICKNESS:
2,5 mm

MATERIAL:
18/0 stainless steel

FINISH:
mirror

CUTLERY
AMEFA 18-0

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	00B000320	195	7 ⁴³ / ₆₄
	Table spoon	00B000325	210	8 ¹⁷ / ₆₄
	Table knife	00B000305	220	8 ²¹ / ₃₂
	Dessert fork	00B000340	177	6 ¹ / ₃₂
	Dessert spoon	00B000345	175	6 ⁵⁷ / ₆₄
	Dessert knife	00B000335	200	7 ⁷ / ₈
	Soup spoon	00B000350	170	6 ¹¹ / ₁₆
	Teaspoon	00B000375	140	5 ³³ / ₆₄











6210 KINGS



THICKNESS:
2,5 mm

MATERIAL:
18/0 stainless steel

FINISH:
mirror

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	00B000320	210	8 ¹⁷ / ₆₄
	Table knife	00B000305	240	9 ²⁹ / ₆₄
	Dessert fork	00B000340	185	7 ⁹ / ₃₂
	Dessert spoon	00B000345	180	7 ³ / ₃₂
	Dessert knife	00B000335	220	8 ²¹ / ₃₂
	Soup spoon	00B000350	175	6 ¹¹ / ₁₆
	Teaspoon	00B000375	140	5 ³³ / ₆₄
	Serving spoon	00B000325	200	7 ⁷ / ₈



8422 SURE











THICKNESS:
2,5 mm

MATERIAL:
18/0 stainless steel

FINISH:
mirror

CUTLERY
AMEFA 18-0

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	XOB000320	194	7 ⁴¹ / ₆₄
	Table knife	XOB000305	219	8 ⁵ / ₈
	Dessert fork	XOB000340	170	6 ¹¹ / ₁₆
	Dessert spoon	XOB000345	172	6 ⁴⁹ / ₆₄
	Dessert knife	XOB000335	200	7 ⁷ / ₈
	Soup spoon	XOB000350	170	6 ¹¹ / ₁₆
	Teaspoon	XOB000375	130	5 ¹ / ₈
	Serving spoon	XOB000325	195	7 ⁴³ / ₆₄











9230 RATTAIL



THICKNESS:
2,5 mm

MATERIAL:
18/0 stainless steel

FINISH:
mirror

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	00B000320	195	7 ⁴³ / ₆₄
	Table knife	00B000305	240	9 ²⁹ / ₆₄
	Dessert fork	00B000340	180	7 ³ / ₃₂
	Dessert spoon	00B000345	180	7 ³ / ₃₂
	Dessert knife	00B000335	220	8 ²¹ / ₃₂
	Soup spoon	00B000350	170	6 ¹¹ / ₁₆
	Teaspoon	00B000375	135	5 ⁵ / ₁₆
	Serving spoon	00B000325	200	7 ⁷ / ₈



6223

BUDGET HARLEY










THICKNESS:
2,5 mm

MATERIAL:
18/0 stainless steel

FINISH:
eco finish

CUTLERY
AMEFA 18-0

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	05B000320	195	7 ⁴³ / ₆₄
	Table knife	05B000305	220	8 ²¹ / ₃₂
	Dessert fork	05B000340	185	7 ⁹ / ₃₂
	Dessert spoon	05B000345	185	7 ⁹ / ₃₂
	Dessert knife	05B000335	204	8 ¹ / ₃₂
	Soup spoon	05B000350	180	7 ³ / ₃₂
	Teaspoon	05B000375	140	5 ³³ / ₆₄










0511 BUDGET BEAD



THICKNESS:
2,5mm

MATERIAL:
18/0 stainless steel

FINISH:
eco finish

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	05B000320	195	7 ⁴³ / ₆₄
	Table knife	05B000305	220	8 ²¹ / ₃₂
	Dessert fork	05B000340	177	6 ¹ / ₃₂
	Dessert spoon	05B000345	175	6 ⁵⁷ / ₆₄
	Dessert knife	05B000335	200	7 ⁷ / ₈
	Soup spoon	05B000350	170	6 ¹¹ / ₁₆
	Teaspoon	05B000375	140	5 ³³ / ₆₄



0900 FILET










THICKNESS:
2,2 mm

MATERIAL:
18/0 stainless steel

FINISH:
mirror

CUTLERY
AMEFA 18-0

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	00B000320	213	8 ²⁵ / ₆₄
	Table spoon	00B000325	204	8 ¹ / ₃₂
	Table knife	00B000305	239	9 ¹³ / ₃₂
	Dessert knife	00B000335	214	8 ²⁷ / ₆₄
	Dessert fork	00B000340	180	7 ³ / ₃₂
	Dessert spoon	00B000345	182	7 ¹¹ / ₆₄
	Medium teaspoon	00B000375	135	5 ⁵ / ₁₆






0900 FILET KIDS



THICKNESS:
2,2 mm

MATERIAL:
18/0 stainless steel

FINISH:
mirror

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Kids Fork	00B000545	141	5 ³⁵ / ₆₄
	Kids Spoon	00B000378	150	5 ²⁹ / ₃₂
	Kids Knife	00B000360	170	6 ¹¹ / ₁₆



2395 ECONOMY











THICKNESS:
1,8 mm

MATERIAL:
18/0 stainless steel

FINISH:
standard

CUTLERY
AMEFA 18-0

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	05B000320	201	7 ²⁹ / ₃₂
	Table knife	05B000305	215	8 ¹⁵ / ₃₂
	Dessert fork	05B000340	186	7 ²¹ / ₆₄
	Dessert spoon	05B000345	190	7 ³¹ / ₆₄
	Dessert knife	05B000335	205	8 ³ / ₆₄
	Soup spoon	05B000350	180	7 ³ / ₃₂
	Teaspoon	05B000375	135	5 ⁵ / ₁₆
	Ice tea spoon	05B000400	189	7 ⁷ / ₁₆






2395 ECONOMY KIDS



THICKNESS:
1,8 mm

MATERIAL:
18/0 stainless steel

FINISH:
standard

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Kids fork	05B000395	180	7 ¹ / ₃₂
	Kids spoon	05B000378	155	6 ⁷ / ₆₄
	Kids knife	05B000360	155	6 ⁷ / ₆₄



SUSTAINABLE CUTLERY





0295 & 0259 SLIM & LEAVES

The best alternative
to disposable plastic cutlery



Scan QR code
to watch the video

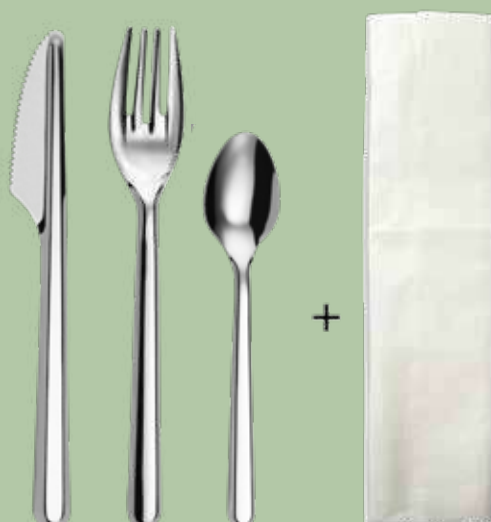
THICKNESS:
0,6 mm & 0,5 mm

MATERIAL:
18/0 stainless steel

FINISH:
tumble

NEW

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
Set of 12 forks	05DC01AF7	165	6 ¹ / ₂
Set of 12 spoons	05DC01AC7	165	6 ¹ / ₂
Set of 12 knives	05DC01AA7	165	6 ¹ / ₂
Set of 12 small spoons (mocca, coffee)	05DC02AH7	125	4 ⁷ / ₈
Set of 12 small forks (cake, tapas)	05DC02AN7	125	4 ⁷ / ₈
Leaves - 3pc set + napkin in pouch	05WX01AB1	165	6 ¹ / ₂



0259 LEAVES



0295 SLIM

SUSTAINABLE
CUTLERY

4 GOOD REASONS TO CHOOSE SLIM

ECO-LOGIC

Amefa uses its expertise as a cutlery specialist to offer an alternative to disposable plastic cutlery with a range of ecological stainless steel cutlery that responds **economically, qualitatively and ergonomically** to the different needs of the market.

RE-USABLE

Strong cutlery that can be washed and reused many times. Stainless steel is a **very hygienic and imperishable** material that withstands shocks.

NEUTRAL

Stainless steel **does not spoil the taste** of food. It does not generate any waste nor any environmental toxicity.

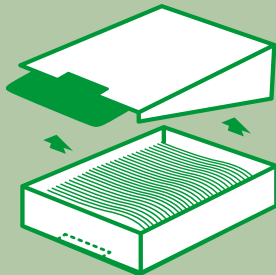
RECYCLABLE

Stainless steel, a **100% recyclable** material. This stainless steel cutlery must be brought to a recycling center to be recycled properly.

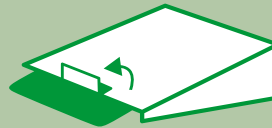
A SHELF-READY PACKAGING EASY TO DISPLAY IN « DISPOSABLE » SHELVES

THE GOLDEN RULES

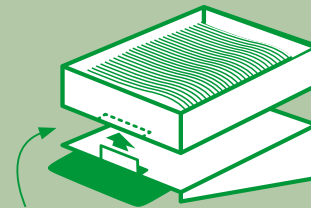
1 / Do not discard the lid



2 / Unfold the strip



3 / Insert the strip under the display



The lid serves as a stand for the display

A SUCCESSFUL SET UP

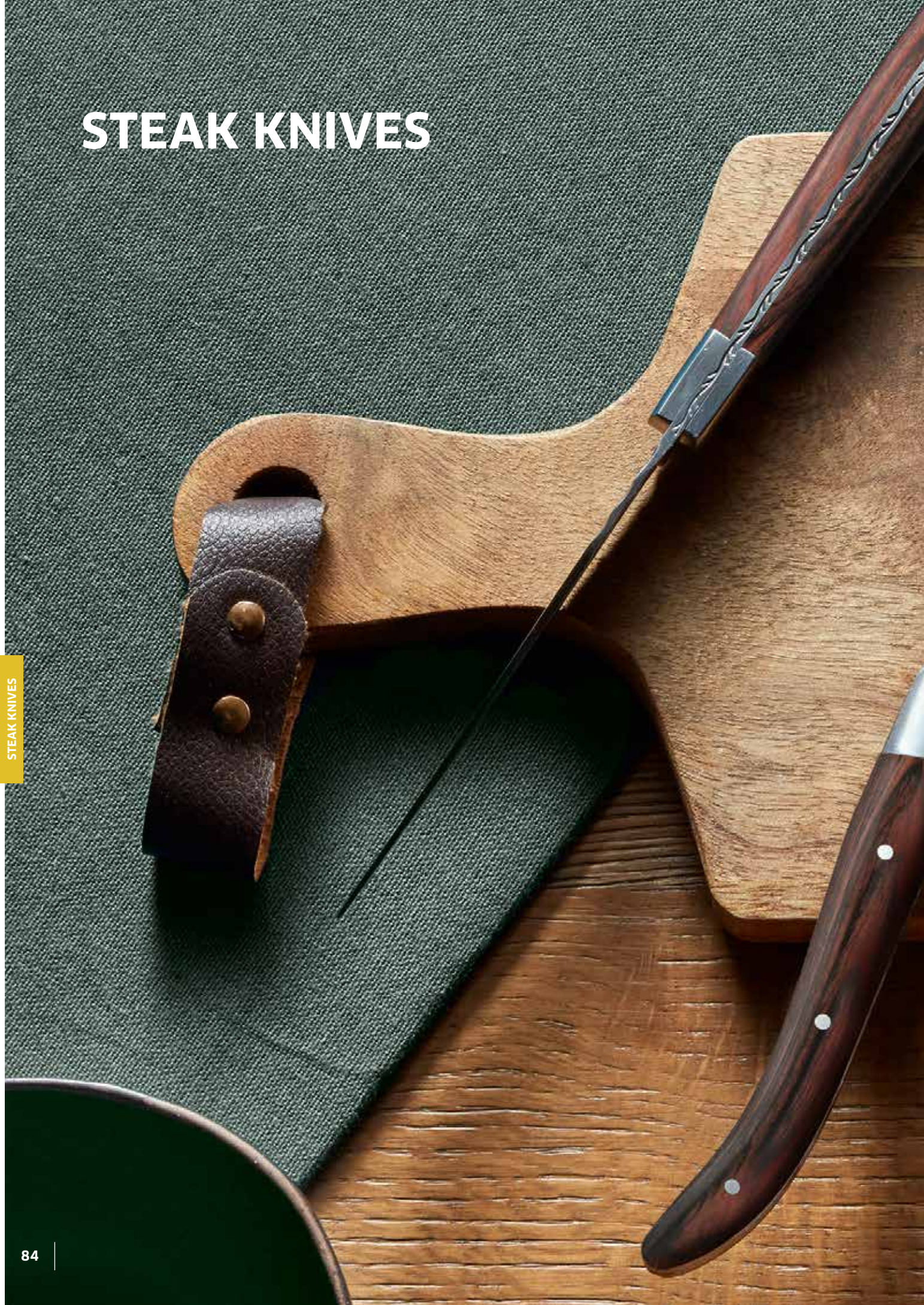


NEW SHELF STOP SIGN



STEAK KNIVES

STEAK KNIVES





4917 HERCULE

MATERIAL:
3Cr14, Pakkawood

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
1 Hercule jumbo steak knife	15B000621	247	9 ^{11/16}



1



STEAK KNIVES

2520 ROYAL STEAK

MATERIAL:
3Cr14,
new ABS handle

MATERIAL:
3Cr14, Pakkawood

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
1 Steak knife ABS	A1B000113	225	8 ¹³ / ₁₆
2 Steak knife wood (serrated)	00B000113	225	8 ¹³ / ₁₆
3 Virgule Steak knife black	AAB000113	235	9 ¹ / ₄
4 Virgule Steak knife brown	BRB000113	235	9 ¹ / ₄



Serrated



1

2

0560 VIRGULE

MATERIAL:
3Cr14, ABS

MATERIAL:
3Cr14, Pakkawood



3



4

STEAK KNIVES

7038 CHULETERO

MATERIAL:
18/10 Stainless steel

MATERIAL:
3Cr14

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
1 Chuletero steak fork	00B000371	201	7 ^{7/8}
2 Chuletero steak knife	00B000315	227	8 ^{15/16}
3 Virgule mirror steak knife	00B000315	235	9 ^{1/4}



0561 VIRGULE MIRROR

MATERIAL:
3Cr14



3

STEAK KNIVES

7000 STEAK PIZZA

MATERIAL:
18/0, pakkawood

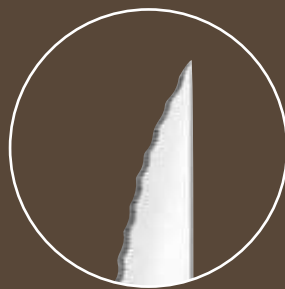
MATERIAL:
3Cr14, pakkawood

MATERIAL:
3Cr14,
pakkawood

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
1 Steak fork wood	WNB000340	201	7 ⁷ / ₈
2 Steak knife wood	WNB000620	210	8 ¹ / ₄
3 Jumbo steak knife (micro-serrated)	WNB000621	247	9 ¹¹ / ₁₆
4 Steak fork black	00B000340	201	7 ⁷ / ₈
5 Steak knife (serrated)	00B000315	210	8 ¹ / ₄
6 Steak knife (micro-serrated)	00B000620	212	8 ⁵ / ₁₆
7 Steak knife round tip	00B000607	212	8 ⁵ / ₁₆
8 Dessert spoon	00B000345	196	7 ¹¹ / ₁₆
9 Jumbo steak knife (micro-serrated)	00B000621	247	9 ¹¹ / ₁₆



Serrated



Micro-serrated

MATERIAL:
18/0, POM

MATERIAL:
3Cr14, POM

MATERIAL:
3Cr14, POM

MATERIAL:
3Cr14, POM

MATERIAL:
18/0, POM

MATERIAL:
3Cr14, POM



4



5



6



7



8



9

STEAK KNIVES

2520 VOLCANO

2516 TRADITION XL

MATERIAL:
3Cr14, pakkawood

MATERIAL:
3Cr14, Stainless steel/PP

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
N	1 Steak knife hammered blade	BGB000630	230	9 ¹ / ₆
N	2 Steak knife XL	ACBX00621	239	9 ³ / ₈
	3 Steak knife natural wood		225	8 ¹³ / ₁₆
	4 Steak knife nut wood	HNB000113	225	8 ¹³ / ₁₆
	5 Tradition Inox Box of 12x Steak knife	00B000AA7	233	9 ¹ / ₈
	6 Tradition Vintage Steak knife	24B000305	233	9 ¹ / ₈
	7 Tradition Grey Steak knife	ACBL00305	233	9 ¹ / ₈

STEAK KNIVES



1

NEW



2

NEW

2520 **LOUIS**

2502 **TRADITION INOX**

2502 **TRADITION VINTAGE**

2511 **TRADITION**

MATERIAL:

3Cr14, pakkawood

MATERIAL:

3Cr14, pakkawood

MATERIAL:

3Cr14, Stainless steel

MATERIAL:

3Cr14, Stainless steel

MATERIAL:

3Cr14, Stainless steel/PP



3



4



5



6



7

STEAK KNIVES

BUFFET & SERVING ARTICLES





1319






BUFFET PVD BLACK



THICKNESS:
3,5 mm

MATERIAL:
18/10 stainless steel

FINISH:
satin/mat

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
1	 Soup ladle	ATB000240	310	12 ³ / ₁₆
2	 Ladle large	ATB000241	260	10 ¹ / ₄
3	 Dressing spoon	ATB000242	338	13 ⁵ / ₁₆
4	 Serving spoon	ATB000244	317	12 ⁷ / ₁₆
5	 Slotted serving spoon	ATB000245	317	12 ⁷ / ₁₆
6	 Meat serving fork	ATB000246	320	12 ⁹ / ₁₆
7	 Cold meat fork	ATB000247	180	7 ¹ / ₁₆
8	 Salad serving spoon large	ATB000248	300	11 ¹³ / ₁₆
9	 Salad serving fork large	ATB000249	300	11 ¹³ / ₁₆
10	 Serving spoon	ATB000250	259	10 ³ / ₁₆
11	 Salad serving spoon small	ATB000251	237	9 ³ / ₈
12	 Salad serving fork small	ATB000252	237	9 ³ / ₈
13	 Serving tong	ATB000253	300	11 ¹³ / ₁₆
14	 Gravy ladle	ATB000254	207	8 ¹ / ₈
15	 Cake server	ATB000255	259	10 ³ / ₁₆
16	 Multi-purpose tong	ATB000256	310	12 ³ / ₁₆
17	 Serving tong small	ATB000258	200	7 ⁷ / ₈
18	 Meat fork	ATB000259	290	11 ³ / ₈
19	 Snail tongs*	ATB000260	140	5 ¹ / ₂



BUFFET &
SERVING ARTICLES

1319

BUFFET PVD BLACK



1- Soup ladle



2- Ladle large



3- Dressing spoon



4- Serving spoon



5- Slotted serving spoon



6- Meat serving fork



7- Cold meat fork



8- Salad serving spoon large



9- Salad serving fork large



10- Serving spoon



11- Salad serving spoon small



12- Salad serving fork small



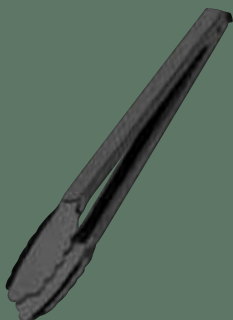
13- Serving tong



14- Gravy ladle



15- Cake server



16- Multi purpose tong



17- Serving tong small



18- Meat fork



19- Snail tong

1319

BUFFET PVD COPPER



THICKNESS:
3,5 mm

MATERIAL:
18/10 stainless steel

FINISH:
satin/mat

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
1	 Soup ladle	AEB000240	310	12 ³ / ₁₆
2	 Ladle large	AEB000241	260	10 ¹ / ₄
3	 Dressing spoon	AEB000242	338	13 ⁵ / ₁₆
4	 Serving spoon	AEB000244	317	12 ⁷ / ₁₆
5	 Slotted serving spoon	AEB000245	317	12 ⁷ / ₁₆
6	 Meat serving fork	AEB000246	320	12 ⁹ / ₁₆
7	 Cold meat fork	AEB000247	180	7 ¹ / ₁₆
8	 Salad serving spoon large	AEB000248	300	11 ¹³ / ₁₆
9	 Salad serving fork large	AEB000249	300	11 ¹³ / ₁₆
10	 Serving spoon	AEB000250	259	10 ³ / ₁₆
11	 Salad serving spoon small	AEB000251	237	9 ³ / ₈
12	 Salad serving fork small	AEB000252	237	9 ³ / ₈
13	 Serving tong	AEB000253	300	11 ¹³ / ₁₆
14	 Gravy ladle	AEB000254	207	8 ¹ / ₈
15	 Cake server	AEB000255	259	10 ³ / ₁₆
16	 Multi-purpose tong	AEB000256	310	12 ³ / ₁₆
17	 Serving tong small	AEB000258	200	7 ⁷ / ₈
18	 Meat fork*	AEB000259	290	11 ³ / ₈
19	 Snail tongs*	AEB000260	140	5 ¹ / ₂



BUFFET &
SERVING ARTICLES

1319

BUFFET PVD COPPER



1- Soup ladle



2- Ladle large



3- Dressing spoon



4- Serving spoon



5- Slotted serving spoon



6- Meat serving fork



7- Cold meat fork



8- Salad serving spoon large



9- Salad serving fork large



10- Serving spoon



11- Salad serving spoon small



12- Salad serving fork small



13- Serving tong



14- Gravy ladle



15- Cake server



16- Multi purpose tong



17- Serving tong small



18- Meat fork



19- Snail tong

















1319 BUFFET



THICKNESS:
3,4 mm

MATERIAL:
18/10 stainless steel

FINISH:
satin/mat

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
1	 Soup ladle	00B000240	310	12 ³ / ₁₆
2	 Ladle large	00B000241	260	10 ¹ / ₄
3	 Dressing spoon	00B000242	338	13 ⁵ / ₁₆
4	 Slotted turner	00B000243	317	12 ⁷ / ₁₆
5	 Serving spoon	00B000244	317	12 ⁷ / ₁₆
6	 Slotted serving spoon	00B000245	317	12 ⁷ / ₁₆
7	 Meat serving fork	00B000246	320	12 ⁹ / ₁₆
8	 Cold meat fork	00B000247	180	7 ¹ / ₁₆
9	 Salad serving spoon large	00B000248	300	11 ¹³ / ₁₆
10	 Salad serving fork large	00B000249	300	11 ¹³ / ₁₆
11	 Serving spoon	00B000250	259	10 ³ / ₁₆
12	 Salad serving spoon small	00B000251	237	9 ³ / ₈
13	 Salad serving fork small	00B000252	237	9 ³ / ₈
14	 Serving tong	00B000253	300	11 ¹³ / ₁₆
15	 Gravy ladle	00B000254	207	8 ¹ / ₈
16	 Cake server	00B000255	259	10 ³ / ₁₆
17	 Multi-purpose tong	00B000256	310	12 ³ / ₁₆
18	 Spaghetti server	00B000257	308	12 ¹ / ₈
19	 Serving tong small	00B000258	200	7 ⁷ / ₈
20	 Meat fork	00B000259	290	11 ³ / ₈
21	 Snail tongs	00B000260	140	5 ¹ / ₂



1319 BUFFET



1- Soup ladle



2- Ladle large



3- Dressing spoon



4- Slotted turner



5- Serving spoon



6- Slotted serving spoon



7- Meat serving fork



8- Cold meat fork

1319 BUFFET



THICKNESS:
3,4 mm

MATERIAL:
18/10 stainless steel

FINISH:
satin/mat



9- Salad serving spoon large



10- Salad serving fork large



11- Serving spoon



12- Salad serving spoon small



13- Salad serving fork small



14- Serving tong

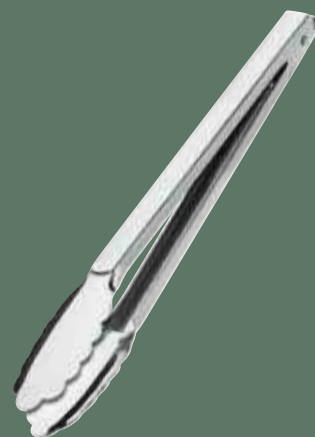
1319 BUFFET



15- Gravy ladle



16- Cake server



17- Multi purpose tong



18- Spaghetti server



19- Serving tong small



20- Meat fork



21- Snail tong








1309 BUFFET SELECTION



THICKNESS:
3,4 mm

MATERIAL:
18/10 stainless steel

FINISH:
satin

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Paté and Antipasti server	04B000243	222	8 ¹¹ / ₁₆
	Medium classic buffet spoon	04B000244	332	13 ¹¹ / ₁₆
	Fresh food salad spoon	04B000245	270	10 ⁵ / ₈
	Risotto spoon	04B000248	250	9 ¹³ / ₁₆
	Slim buffet spoon	04B000250	320	12 ⁹ / ₁₆
	Cake server	04B000255	260	10 ¹ / ₄
	Roast & Barbecue fork	04B000259	320	12 ⁹ / ₁₆



BUFFET &
SERVING ARTICLES

1309

BUFFET SELECTION



Paté and Antipasti server



Medium classic buffet spoon



Fresh food salad spoon



Risotto spoon



Slim buffet spoon



Cake server



Roast & Barbecue fork






1317 BUFFET THERMO



THICKNESS:
3,5 mm

MATERIAL:
18/10 stainless steel - Handle PP

FINISH:
mirror

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Soup ladle	AAS000240	310	12 ^{3/16}
	Slotted turner	AAS000243	310	12 ^{3/16}
	Serving spoon	AAS000244	310	12 ^{3/16}
	Slotted serving spoon	AAS000245	310	12 ^{3/16}
	Meat serving fork	AAS000246	310	12 ^{3/16}



1317 BUFFET THERMO



Soup Ladle



Slotted turner



Serving spoon



Slotted serving spoon



Meat serving fork

1316

BUFFET MARTIN



THICKNESS:
3,0 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Soup ladle	00B000240	310	12 ³ / ₁₆
	Soup ladle small	00B000241	260	10 ¹ / ₄
	Gravy ladle big	00B000242	338	13 ⁵ / ₁₆
	Slotted turner	00B000243	317	12 ⁷ / ₁₆
	Serving spoon big	00B000244	317	12 ⁷ / ₁₆
	Pierced serving spoon big	00B000245	317	12 ⁷ / ₁₆
	Meat serving fork	00B000246	320	12 ⁹ / ₁₆
	Cold meat fork	00B000247	180	7 ¹ / ₁₆
	Salad spoon big	00B000248	300	11 ¹³ / ₁₆
	Salad fork big	00B000249	300	11 ¹³ / ₁₆
	Serving spoon small	00B000250	259	10 ³ / ₁₆
	Gravy ladle small	00B000254	207	8 ¹ / ₈
	Cake server	00B000255	259	10 ³ / ₁₆
	Spaghetti spoon	00B000257	308	12 ¹ / ₈
	Serving tong small	00B000258	200	7 ⁷ / ₈



1316

BUFFET MARTIN



Soup ladle



Soup ladle small



Gravy ladle big



Slotted turner



Serving spoon big



Pierced serving spoon big



Meat serving fork



Cold meat fork



Salad spoon big



Salad fork big



Serving spoon small



Gravy ladle small



Cake server



Spaghetti spoon



Serving tong small

1391 BUFFET ACCESSORIE

MATERIAL:
18/10 stainless steel

FINISH:
mirror

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
Spoon rest	139104B000569	260	10 ^{1/4}
Tongs	139104HCBA499	300	11 ^{13/16}



Spoon rest



Tongs

SABATIER

 TROMPETTE®

Since 1874, Sabatier Trompette has built a reputation for outstanding cutting performance. The brand guarantees high levels of manufacturing standards throughout the manufacturing process combined of both traditional and modern technology know-how.

Focusing on form and function, we use highly sophisticated materials to produce extremely reliable and functional knives for both professional and amateur chefs.



Richardson
Sheffield
Since 1839

Where world renowned quality and design meet; Richardson Sheffield have brought an exceptional portfolio of kitchen knives, gifts and accessories to the table since 1839.

This rich heritage means that when you purchase a Richardson Sheffield product you are assured of its outstanding quality, performance and durability.



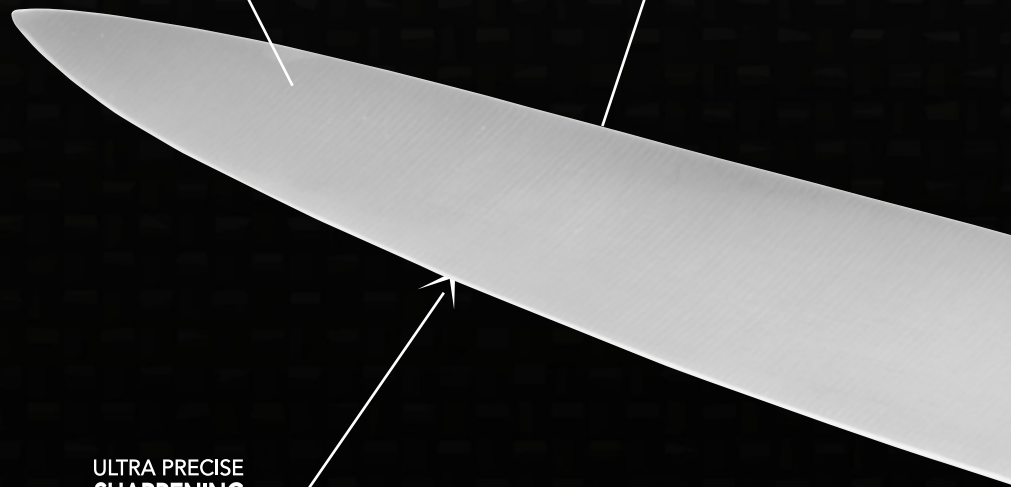
TECHNICAL SPECIFICATIONS

All the SABATIER TROMPETTE blades are made of a high-quality steel perfectly adapted to a professional and intensive use. The molybdenum vanadium (MOV) increases the hardness and the flexibility of the blade to keep optimum cutting performances through the time. MOV is also easier to sharp.



The rounded back of blades guarantees a better comfort of use.

BACK OF BLADE
ROUNDED



ULTRA PRECISE
SHARPENING

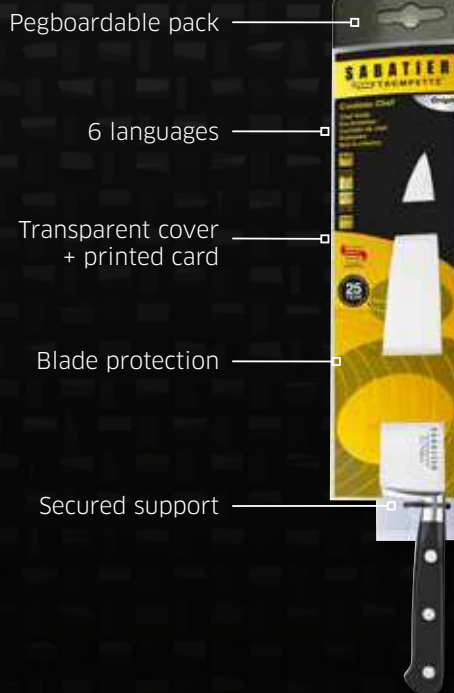


The cutting edge of the SABATIER TROMPETTE blades fits all the professional requirements.

At the very end of the production process, the SABATIER TROMPETTE knives benefit from a manual leather polishing of the blade edges. This careful operation enhances the cutting performances and guarantees an excellent finishing.

Hanging cards

Pro Flex Asean Pro Tech Origin Universal Vulcano



KITCHEN KNIVES

KNIFE CASE + 5 KNIVES



ASEAN

921901

	Utility knife 130 mm / 5 in.
	Flexible sole knife 180 mm / 7 in.
	Flexible carving knife 200 mm / 8 in.
	Santoku knife 170 mm / 6 1/2 in.
	Chefs knife 200 mm / 8 in.






VULCANO

918901

	Paring knife 90 mm / 3 1/2 in.
	Boning knife 130 mm / 5 in.
	Flexible sole knife 180 mm / 7 in.
	Santoku knife 170 mm / 7 in.
	Chefs knife 200 mm / 8 in.






UNIVERSAL

671901

	Boning knife 130 mm / 5 in.
	Sticking knife 160 mm / 6 1/2 in.
	Carving knife 180 mm / 7 in.
	Flexible sole knife 180 mm / 7 in.
	Butcher knife 200 mm / 8 in.

ORIGIN

920901

	Paring knife 100 mm / 4 in.
	Boning knife 130 mm / 5 in.
	Flexible Fillet knife 180 mm / 7 in.
	Carving knife 200 mm / 8 in.
	Chefs knife 250 mm / 10 in.



2 transport handles

Front side

Storage and secured transport for 5 large kitchen knives

Evolving : possible storage of knives and complementary utensils.



Name tag holder









Back side

KNIFE CASE + 8 KNIVES










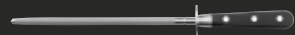
UNIVERSAL

671902

	Boning knife 130 mm / 5 in.
	Sticking knife 160 mm / 6 ¹ / ₂ in.
	Carving knife 180 mm / 7 in.
	Flexible sole knife 180 mm / 7 in.
	Butcher knife 200 mm / 8 in.
	Salmon / ham knife 250 mm / 10 in.
	Carving fork
	Sharpener 300 mm / 12 in.

ORIGIN

920902

	Paring knife 100 mm / 4 in.
	Boning knife 130 mm / 5 in.
	Flexible Fillet knife 180 mm / 7 in.
	Carving knife 200 mm / 8 in.
	Chefs knife 250 mm / 10 in.
	Carving fork
	Carving knife 200 mm / 8 in.
	Sharpener 230 mm / 9 ¹ / ₂ in.



2 transport handles

Front side

Storage and secured transport for 8 large kitchen knives

Evolving : possible storage of knives and complementary utensils.



Name tag holder


Wide outside pocket

Back side




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