



INTERNATIONAL FOOD SERVICE 2019



STRONG BRANDS. STRONG PRODUCTS.



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® 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.



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.



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



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



INDEX

ABOUT AMEFA

Brand overview	2-3
Index	5
About Amefa	7
References	8-9
Quality & Craftmanship	11
Cutlery Maintenance	12
Silver plated	13
PVD	14
Stonewash	15

COUZON

C468 Esquisse	18-19
C468 Silhouette	20-21
C166 Steel	22-23
C883 Versailles	24-25
C461 Perle	26-27
C517 Neuvième Art	28-29
C864 Alkaline	30-31
C328 Ato hammered	32-33
C219 Persane	34-35
C924 Millenium	36-37
C887 Haikou	38-39
C532 Elixir	40-41
C808 Bohème	42-43
C879 Butterfly	43

CUTLERY AMEFA PREMIERE

8090 Newton	46
8628 Royal Baguette	47
5210 Augsburg Faden	48
9090 Tendence	49
1860 Oxford	50
8060 Tokyo	51
5280 Duke	52
1012 Regency	53
1845 Cambridge	54
1170 Metropole	55
8020 Cube	56
9065 Aurora	57
8010 Jewel	58
8030 Livia	59
8034 Livia trendy	60
8036 Livia ronda	61

CUTLERY AMEFA 18-10

1026 Colorado	64
1120 Cuba	65
8440 Baguette 18/10	66
1810 Florence	67
0518 Bead royale	68

1924 Ventura	69
1923 Moderno	70
1110 Lido	71
1316 Martin	72
1824 Atlantic	73
8430 Haydn	74
4310 Teddy Bear	75
3010 Integral	77
3000 Select	78
3001 Select	79

CUTLERY AMEFA 18-0

1050 Carlton	80
0701 Vieux Paris III	81
8435 Rossini	82
1420 Juno	83
1060 Caractère	84
1410 Austin inox	85
1410 Austin PVD black	87
1410 Austin stonewash	88
1410 Austin PVD copper	89
1410 Austin PVD gold	90
9361 Ariane	91
3710 Baguette 18/0	92
9036 Havane	93
1933 Bliss	94
1242 Hélène	95
2460 Danube	96
0990 Contour Urfe	97
2374 Amsterdam	98
2450 Hotel	99
0705 Triomphe	100
0265 Eco / Primo	101

STEAK KNIVES

7050 Porterhouse	104
4917 Hercule	105
7060 Tenderloin	105
7055 Prime-Rib	105
4918 Fusion	105
2520 Royal Steak	106-107
7038 Chuletero	108
4916 Goliath	109
0561 Virgule	109
4957 Brasero	109
7000 Steak Pizza	110-111
2520 Louis	112-113
2502 Tradition inox	114
2511 Tradition	114
8660 Pro	115
8680 Prestige	115

4914 Polypro	116
4911 Reflex	116
4912 Polypro 2R	117

BUFFET & SERVING ARTICLES

1309 Buffet Selection	120-121
1316 Buffet Martin	122-123
1317 Buffet Thermo	124-125
1319 Buffet	126-129

KITCHEN KNIVES -

SABATIER TROMPETTE

RICHARDSON SHEFFIELD

Technical informations	132-133
8657 Vulcano	134-135
8701 Asean	136-137
8780 Origin	138-139
8888 Pro Tech	140-141
0256 Universal	142-143
0740 Flex	144-145
Knife case + 5 knives	146
Knife case + 8 knives	147
Catering suitcase 20p	148
Magnetic racks	149
R266 Artisan	150-152
R400 Sup R Cut	153

ALPHABETICAL INDEX

Index	155
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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!

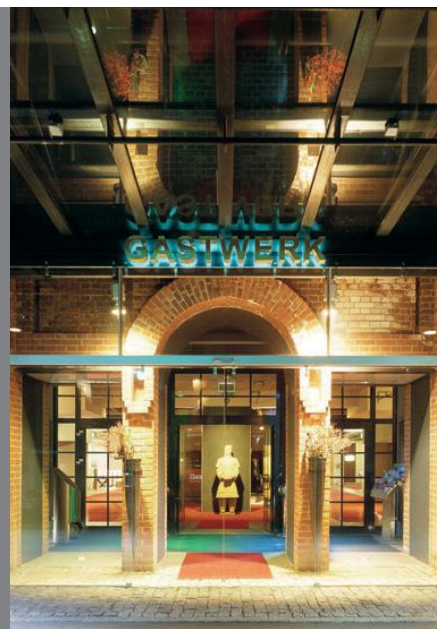
Founded in 1931, Amefa's heritage has been built on the catering and food service industry and we have become one of the key players in this sector. With a young and energetic team, the Amefa group continues to grow and evolve in response to the rapidly changing demands of the industry.

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 Wirths, 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



Gastwerk, Hamburg, Germany



Hotel nhov Berlin, Germany

Conrad Hotel, Cairo, Egypt



Turtle Bay Restaurant, United Kingdom



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.

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 which we are specify as follows:

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

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.



PVD COLORED 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.



COUZON

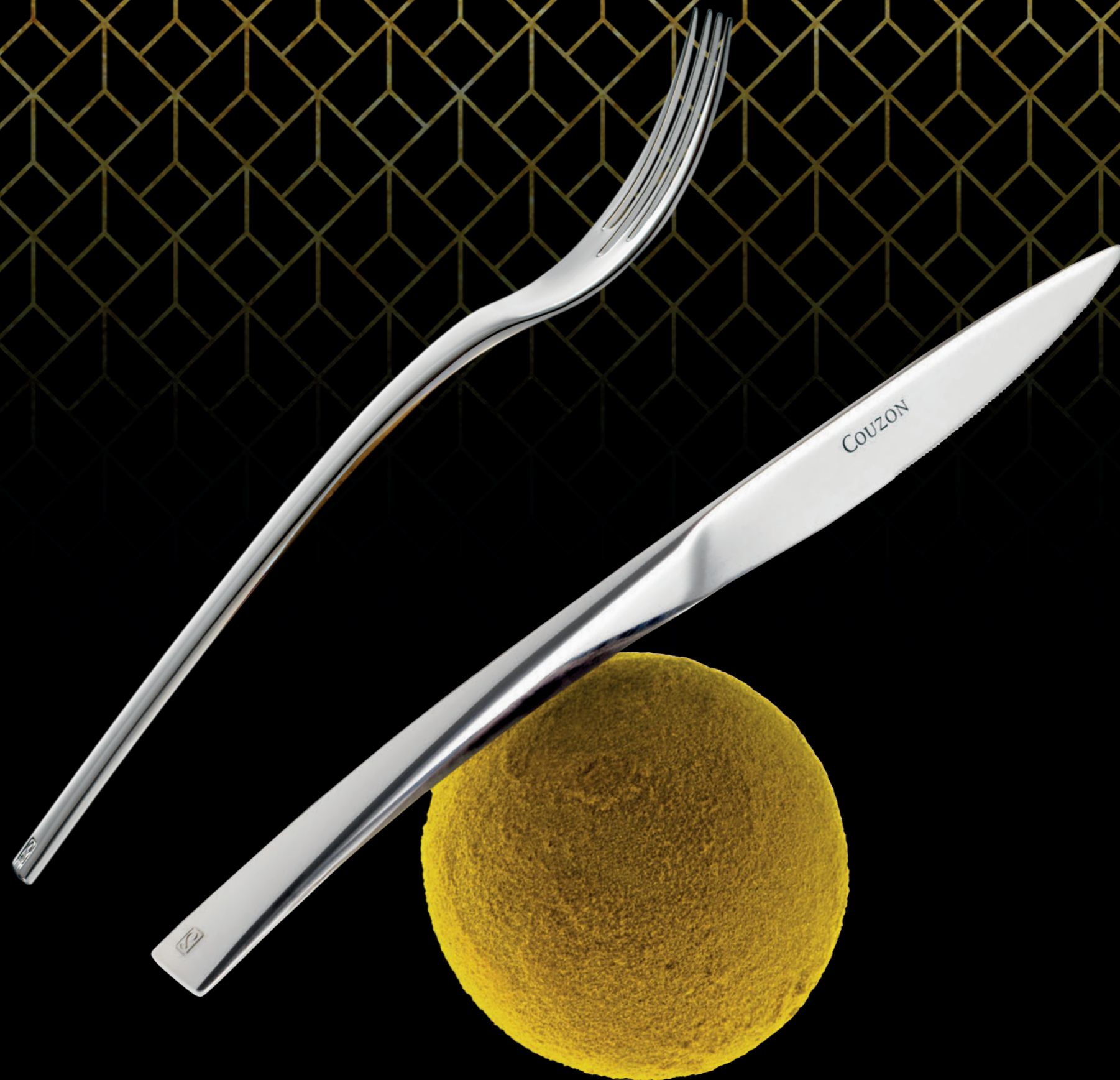
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Capitalize on COUZON's expertise when setting your table.



C468 ESQUISSE

THICKNESS:
forged

MATERIAL:
18/10 stainless steel

FINISH:
mirror



TABLE FORK 00B000322
217 mm - 8¹/₂ in.



TABLE SPOON 00B000325
217 mm - 8¹/₂ in.



MEDIUM TEASPOON 00B000375
160 mm - 6¹/₄ in.



TABLE KNIFE 00B000305
242 mm - 9¹/₂ in.



DESSERT FORK 00B000343
190 mm - 7⁷/₁₆ in.



DESSERT SPOON 00B000345
191 mm - 7¹/₂ in.



DESSERT KNIFE 00B000335
212 mm - 8⁵/₁₆ in.



SOUP SPOON 00B000350
170 mm - 6¹³/₁₆ in.



FRUIT KNIFE 00B000360
176 mm - 6¹⁵/₁₆ in.



ESPRESSO SPOON 00B000380
122 mm - 4³/₄ in.



CAKE FORK 00B000390
162 mm - 6⁵/₁₆ in.



FISH KNIFE 00B000410
218 mm - 8⁹/₁₆ in.



SERVING SPOON 00B000435
260 mm - 10³/₁₆ in.



C851 SILHOUETTE

THICKNESS:
forged

MATERIAL:
18/10 stainless steel

FINISH:
mirror



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 00B000525
249 mm - 9⁷/₁₄ in.



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



GRAVY LADLE 00B000430
189 mm - 7⁷/₁₆ in.



C166 STEEL

THICKNESS:
forged

MATERIAL:
18/10 stainless steel

FINISH:
mirror

- 
- TABLE FORK 00B000320**
210 mm - 8¹/₄ in.
 - TABLE SPOON 00B000325**
210 mm - 8¹/₄ in.
 - MEDIUM TEASPOON 00B000375**
160 mm - 6¹/₄ in.
 - TABLE KNIFE 00B000305**
240 mm - 9⁷/₁₆ in.
 - DESSERT FORK 00B000340**
190 mm - 7⁷/₁₆ in.
 - DESSERT SPOON 00B000345**
191 mm - 7¹/₂ in.
 - DESSERT KNIFE 00B000335**
215 mm - 8⁷/₁₆ in.
 - SOUP SPOON 00B000350**
179 mm - 7 in.
 - FRUIT KNIFE 00B000360**
197 mm - 7³/₄ in.
 - FISH KNIFE 00B000410**
213 mm - 8³/₈ in.
 - SERVING SPOON 00B000435**
260 mm - 10¹/₄ in.



C833 VERSAILLES

THICKNESS:
3,5 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror



C461 LE PERLE

THICKNESS:
3,5 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror



C517 NEUVIEME ART

THICKNESS:
4,0 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror



TABLE FORK 00B000320
220 mm - 8⁵/₈ in.



TABLE SPOON 00B000325
220 mm - 8⁵/₈ in.



MEDIUM TEASPOON 00B000375
152 mm - 5¹⁵/₁₆ in.



TABLE KNIFE (STANDING) 00B000303
240 mm - 9⁷/₁₆ in.



DESSERT FORK 00B000340
195 mm - 7¹¹/₁₆ in.



DESSERT SPOON 00B000345
195 mm - 7¹¹/₁₆ in.



DESSERT KNIFE (STANDING) 00B000338
211 mm - 8⁵/₁₆ in.



ESPRESSO SPOON 00B000380
109 mm - 4¹/₄ in.



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



FISH FORK 00B000390
195 mm - 7¹¹/₁₆ in.



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



SERVING FORK 00B000246
258 mm - 10¹/₈ in.



SERVING SPOON 00B000435
258 mm - 10¹/₈ in.



BUTTER SPREADER 00B000470
175 mm - 6⁷/₈ in.



C864 ALKALINE

THICKNESS:
4,0 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror



TABLE FORK 00B000320
209 mm - 8³/₁₆ in.



TABLE SPOON 00B000325
209 mm - 8³/₁₆ in.



MEDIUM TEASPOON 00B000375
145 mm - 5¹¹/₁₆ in.



TABLE KNIFE 00B000305
232 mm - 9¹/₈ in.



DESSERT FORK 00B000340
186 mm - 7⁵/₁₆ in.



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



DESSERT KNIFE 00B000335
206 mm - 8¹/₁₆ in.



SERVING FORK 00B000246
250 mm - 9¹³/₁₆ in.



SERVING SPOON 00B000435
250 mm - 9¹³/₁₆ in.



C328 ATO HAMMERED

THICKNESS:
3,0 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror



TABLE FORK 00B000320
215 mm - 8⁷/₁₆ in.



TABLE SPOON 00B000325
204 mm - 8 in.



MEDIUM TEASPOON 00B000375
143 mm - 5⁵/₈ in.



TABLE KNIFE 00B000305
243 mm - 9⁹/₁₆ in.



DESSERT FORK 00B000340
182 mm - 7¹/₈ in.



DESSERT SPOON 00B000345
173 mm - 6¹³/₁₆ in.



DESSERT KNIFE 00B000335
213 mm - 8³/₈ in.



SOUP SPOON 00B000350
168 mm - 6⁷/₁₆ in.



FISH KNIFE 00B000410
202 mm - 7¹⁵/₁₆ in.



C219 PERSANE

THICKNESS:
4,0 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror



TABLE FORK 00B000320
222 mm - 8¹¹/₁₆ in.



TABLE SPOON 00B000325
221 mm - 8¹¹/₁₆ in.




MEDIUM TEASPOON 00B000375
157 mm - 6³/₁₆ in.



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




DESSERT FORK 00B000340
196 mm - 7¹¹/₁₆ in.



DESSERT SPOON 00B000345
194 mm - 7⁵/₈ in.



DESSERT KNIFE 00B000335
208 mm - 8³/₁₆ in.




SOUP SPOON 00B000350
180 mm - 7¹/₁₆ in.



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



ESPRESSO SPOON 00B000380
106 mm - 4¹/₈ in.



CAKE FORK 00B000390
157 mm - 6³/₁₆ in.



FISH KNIFE 00B000410
214 mm - 8⁷/₁₆ in.



SERVING SPOON 00B000246
257 mm - 10¹/₈ in.



C924 MILLENIUM

THICKNESS:
3,5 mm

MATERIAL:
18/10 stainless steel

FINISH:
contrast



TABLE FORK 03B000320
210 mm - 8¹/₄ in.



TABLE SPOON 03B000325
210 mm - 8¹/₄ in.



MEDIUM TEASPOON 03B000375
146 mm - 5³/₄ in.



TABLE KNIFE 03B000305
240 mm - 9⁷/₁₆ in.



DESSERT FORK 03B000340
186 mm - 7⁵/₁₆ in.



DESSERT SPOON 03B000345
186 mm - 7⁵/₁₆ in.



DESSERT KNIFE 03B000335
213 mm - 8³/₈ in.



C887 HAIKOU

THICKNESS:
3,5 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror



C532 ELIXIR

THICKNESS:
3,0 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror



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



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



MEDIUM TEASPOON 00B000375
148 mm - 5¹³/₁₆ in.



TABLE KNIFE 00B000305
235 mm - 9¹/₄ in.



DESSERT FORK 00B000340
188 mm - 7³/₈ in.



DESSERT SPOON 00B000345
188 mm - 7³/₈ in.



DESSERT KNIFE 00B000335
208 mm - 8²/₁₆ in.



ESPRESSO SPOON 00B000380
113 mm - 4⁷/₁₆ in.



FISH KNIFE 00B000410
217 mm - 8¹/₂ in.



C808 BOHEME

MATERIAL:
18/10 stainless steel
double wall

FINISH:
mirror



1



2



3



4



5



6

1 - CHAMPAGNE BUCKET 00WX07742
H 240 mm / 9⁷/₁₆ in. - Ø 210 mm / 8³/₄ in.

2 - WINE COOLER 00WX07780
H 215 mm / 8⁷/₁₆ in. - Ø 145 mm / 5¹¹/₁₆ in.

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

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

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

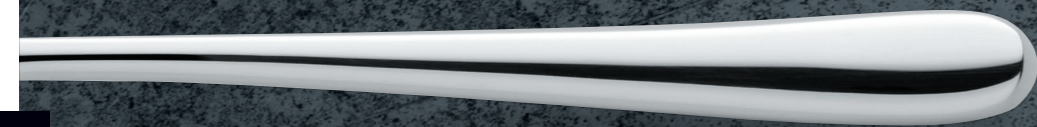
**6 - BUTTERFLY
BUTTER/JAM SPREADER C87900WX07470**
L 130 mm / 5¹/₈ in.





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.

8090 NEWTON

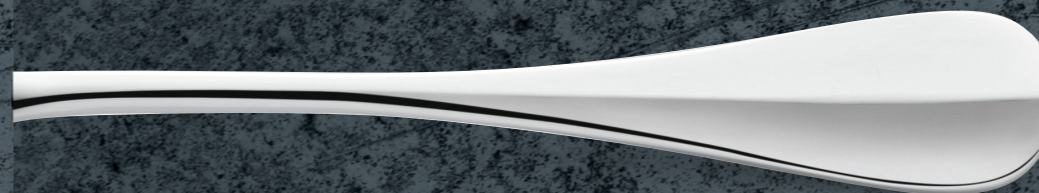


THICKNESS:
forged

MATERIAL:
18/10 stainless steel

FINISH:
mirror

8628 ROYAL BAGUETTE



THICKNESS:
4,0 mm

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}
Steak knife	00B000315	244	9 ^{9/16}
Dessert fork	00B000340	184	7 ^{3/16}
Dessert spoon	00B000345	184	7 ^{3/16}
Dessert knife	00B000335	209	8 ^{3/16}
Soup spoon	00B000350	172,5	6 ^{3/4}
Fruit knife	00B000360	185	7 ^{1/4}
Mocca spoon	00B000380	115	4 ^{1/2}
Cake fork	00B000390	145	5 ^{11/16}
Fish knife	00B000410	205,5	8 ^{1/16}
Vegetable spoon	00B000435	227	8 ^{15/16}

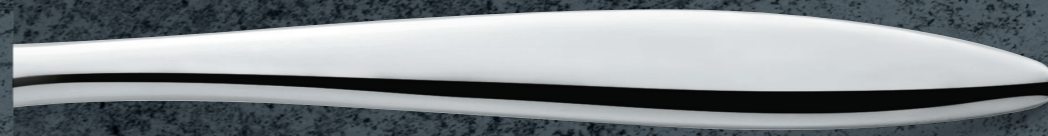
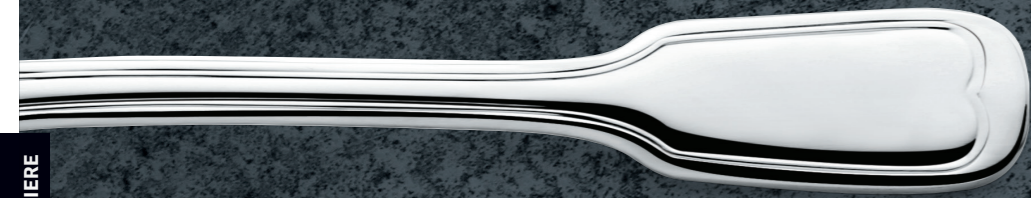


DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
Table fork	00B000323	215	8 ^{7/16}
Table spoon	00B000328	214	8 ^{7/16}
Medium teaspoon	00B000375	143	5 ^{5/8}
Table knife	00B000601	255	10
Dessert fork	00B000340	189	7 ^{7/16}
Dessert spoon	00B000345	188	7 ^{7/16}
Dessert knife	00B000334	226	8 ^{7/8}
Mocca spoon	00B000380	112	4 ^{3/8}
Fish knife	00B000410	215	8 ^{7/16}
Gourmet/fish spoon	00B000525	186	7 ^{5/16}



5210 AUGSBURGER FADEN

9090 TENDENCE



THICKNESS:
3,5 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

THICKNESS:
4,0 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	142	5 ⁹ / ₁₆
Table knife	00B000305	240	9 ⁷ / ₁₆
Table knife (hollow handle)	00B000300	225	8 ¹³ / ₁₆
Steak knife	00B000315	225	8 ¹³ / ₁₆
Dessert fork	00B000340	185	7 ¹ / ₄
Dessert spoon	00B000345	184	7 ³ / ₁₆
Dessert knife	00B000335	216	8 ¹ / ₂
Dessert knife (hollow handle)	00B000330	220	8 ⁵ / ₈
Fruit knife	00B000360	186	7 ⁵ / ₁₆
Mocca spoon	00B000380	103	4 ¹ / ₁₆
Cake fork	00B000390	143	5 ⁵ / ₈
Fish knife	00B000410	220	8 ⁵ / ₈

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
Table fork	00B000320	202	7 ¹⁵ / ₁₆
Table spoon	00B000325	202	7 ¹⁵ / ₁₆
Medium teaspoon	00B000375	142	5 ⁹ / ₁₆
Medium teaspoon large	00B000378	159	6 ¹ / ₄
Table knife	00B000305	233	9 ¹ / ₈
Steak knife	00B000315	230	9 ¹ / ₁₆
Dessert fork	00B000340	182	7 ¹ / ₈
Dessert spoon	00B000345	182	7 ¹ / ₈
Dessert knife	00B000335	210	8 ¹ / ₄
Soup spoon	00B000350	178	7
Fruit knife	00B000360	185	7 ¹ / ₄
Mocca spoon	00B000380	110	4 ⁵ / ₁₆
Ice tea spoon	00B000400	192	7 ⁹ / ₁₆
Cake fork	00B000390	145	5 ¹¹ / ₁₆
Fish knife	00B000410	210	8 ¹ / ₄



1860 OXFORD

8060 TOKYO

CUTLERY
AMEFA PREMIERE

CUTLERY
AMEFA PREMIERE

THICKNESS:
3,5 mm














MATERIAL:
18/10 stainless steel











FINISH:
mirror

THICKNESS:
4,0 mm

MATERIAL:
18/10 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 teaspoon	00B000375	133	5 ³ / ₁₆
 Table knife	00B000305	228	8 ¹⁵ / ₁₆
 Table knife (hollow handle)	00B000300	226	8 ⁷ / ₈
 Steak knife	00B000315	227	8 ¹⁵ / ₁₆
 Dessert fork	00B000340	186	7 ⁵ / ₁₆
 Dessert spoon	00B000345	187	7 ⁵ / ₁₆
 Dessert knife	00B000335	211	8 ³ / ₁₆
 Dessert knife (hollow handle)	00B000330	211	8 ⁵ / ₁₆
 Soup spoon	00B000350	176	6 ¹⁵ / ₁₆
 Fruit knife	00B000360	165	6 ¹ / ₂
 Mocca spoon	00B000380	111	4 ³ / ₈
 Ice tea spoon	00B000400	190	7 ⁷ / ₁₆
 Cake fork	00B000390	155	6 ¹ / ₁₆
 Fish knife	00B000410	202	7 ¹⁵ / ₁₆
 Vegetable spoon	00B000435	220	8 ⁵ / ₈

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
 Table fork	00B000320	208	8 ³ / ₁₆
 Table spoon	00B000325	207	8 ¹ / ₈
 Medium teaspoon	00B000375	140	5 ¹ / ₂
 Table knife	00B000301	235	9 ¹ / ₄
 Table knife (hollow handle)	00B000340	184	7 ³ / ₁₆
 Dessert fork	00B000345	183	7 ³ / ₁₆
 Dessert spoon	00B000331	209	8 ³ / ₁₆
 Dessert knife (hollow handle)	00B000360	175	6 ⁷ / ₈
 Fruit knife	00B000380	115	4 ¹ / ₂
 Mocca spoon	00B000390	146	5 ³ / ₄
 Cake fork	00B000410	203	7 ¹⁵ / ₁₆
 Fish knife			



5280 DUKE

1012 REGENCY

CUTLERY
AMEFA PREMIERE

CUTLERY
AMEFA PREMIERE

THICKNESS: 3,5 mm
MATERIAL: 18/10 stainless steel
FINISH: mirror

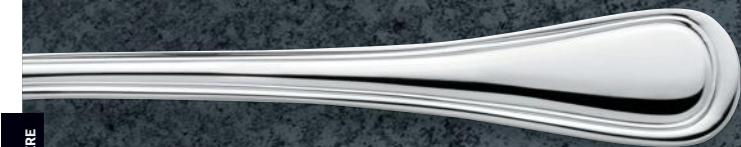
THICKNESS: 3,2 mm
MATERIAL: 18/10 stainless steel
FINISH: mirror

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
 Table fork	00B000320	200	7 ^{7/8}
 Table spoon	00B000325	199	7 ^{13/16}
 Medium teaspoon	00B000375	137	5 ^{3/8}
 Table knife	00B000305	234	9 ^{3/16}
 Table knife (hollow handle)	00B000300	242	9 ^{1/2}
 Steak knife (hollow handle)	00B000310	245	9 ^{5/8}
 Dessert fork	00B000341	186	7 ^{5/16}
 Dessert spoon	00B000346	189	7 ^{7/16}
 Dessert knife	00B000335	225	8 ^{13/16}
 Dessert knife (hollow handle)	00B000330	223	8 ^{3/4}
 Soup spoon	00B000350	173	6 ^{13/16}
 Fruit knife	00B000360	173	6 ^{13/16}
 Mocca spoon	00B000380	123	4 ^{13/16}
 Cake fork	00B000390	148	5 ^{13/16}
 Fish knife	00B000410	197	7 ^{3/4}

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
 Table fork	00B000320	208	8 ^{3/16}
 Table spoon	00B000325	203	7 ^{15/16}
 Medium teaspoon	00B000375	133	5 ^{3/16}
 Table knife (hollow handle)	00B000300	249	9 ^{3/4}
 Dessert fork	00B000340	183	7 ^{3/16}
 Dessert spoon	00B000345	179	7
 Dessert knife	00B000335	210	8 ^{1/4}
 Dessert knife (hollow handle)	00B000330	211	8 ^{5/16}
 Fruit knife	00B000360	171	6 ^{11/16}
 Mocca spoon	00B000380	112	4 ^{3/8}
 Cake fork	00B000390	139	5 ^{7/16}
 Fish knife	00B000410	209	8 ^{3/16}



1845 CAMBRIDGE



THICKNESS: 3,2 mm
MATERIAL: 18/10 stainless steel
FINISH: mirror

1170 METROPOLE



THICKNESS: 4,0 mm
MATERIAL: 18/10 stainless steel
FINISH: mirror

CUTLERY
AMEFA PREMIERE

CUTLERY
AMEFA PREMIERE

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
Table fork	00B000320	207	8 ¹ / ₈
Table spoon	00B000325	207	8 ¹ / ₈
Medium teaspoon	00B000375	138	5 ⁷ / ₁₆
Table knife	00B000305	230	9 ¹ / ₁₆
Table knife (hollow handle)	00B000300	230	9 ¹ / ₁₆
Steak knife	00B000315	228	8 ¹⁵ / ₁₆
Dessert fork	00B000340	178	7
Dessert spoon	00B000345	178	7
Dessert knife	00B000335	205	8 ¹ / ₁₆
Dessert knife (hollow handle)	00B000330	205	8 ¹ / ₁₆
Soup spoon	00B000350	168	6 ⁹ / ₁₆
Mocca spoon	00B000380	109	4 ¹ / ₄
Ice tea spoon	00B000400	178	7
Cake fork	00B000390	139	5 ⁷ / ₁₆
Fish fork	00B000415	193	7 ⁹ / ₁₆
Fish knife	00B000410	193	7 ⁹ / ₁₆
Meat fork small	00B000475	148	5 ¹³ / ₁₆



DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
Table fork	00B000320	207	8 ¹ / ₈
Table spoon	00B000325	210	8 ³ / ₄
Medium teaspoon	00B000375	138	5 ⁷ / ₁₆
Table knife	00B000305	226	8 ⁷ / ₈
Steak knife	00B000315	232	9 ¹ / 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
Fruit knife	00B000360	170	6 ¹¹ / ₁₆
Mocca spoon	00B000380	114	4 ⁷ / ₁₆
Ice tea spoon	00B000400	178	7
Cake fork	00B000390	146	5 ³ / ₄
Fish knife	00B000410	207	8 ¹ / ₈
Vegetable spoon	00B000435	225	8 ¹³ / ₁₆
Butter spreader	00B000470	160	6 ¹ / ₄



8020 CUBE

9065 AURORA

THICKNESS:
4,5 mm

MATERIAL:
18/10 stainless steel


















FINISH:
mirror

THICKNESS:
3,5 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
 Table fork	00B000320	211	8 ³ / ₁₆
 Table spoon	00B000325	210	8 ¹ / ₄
 Medium teaspoon	00B000375	142	5 ⁹ / ₁₆
 Table knife	00B000305	235	9 ¹ / ₄
 Dessert fork	00B000340	187	7 ⁵ / ₁₆
 Dessert spoon	00B000345	186	7 ³ / ₁₆
 Dessert knife	00B000335	204	8
 Fruit knife	00B000360	173	6 ¹³ / ₁₆
 Mocca spoon	00B000380	112	4 ³ / ₈
 Ice tea spoon	00B000400	194	7 ⁷ / ₈
 Cake fork	00B000390	154	6 ¹ / ₁₆
 Fish knife	00B000410	207	8 ¹ / ₈

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
 Table fork	00B000320	200	7 ⁷ / ₈
 Table spoon	00B000325	206	8 ¹ / ₁₆
 Medium teaspoon	00B000375	135	5 ⁵ / ₁₆
 Table knife	00B000305	223	8 ³ / ₄
 Table knife (standing)	00B000303	229	9
 Steak knife	00B000315	225	8 ¹³ / ₁₆
 Steak knife (standing)	00B000314	227	8 ¹⁵ / ₁₆
 Dessert fork	00B000340	189	7 ⁷ / ₁₆
 Dessert spoon	00B000345	190	7 ⁷ / ₁₆
 Dessert knife	00B000335	207	8 ¹ / ₈
 Soup spoon	00B000350	185	7 ¹ / ₄
 Fruit knife	00B000360	178	7
 Mocca spoon	00B000380	115	4 ¹ / ₂
 Ice tea spoon	00B000400	179	7
 Cake fork	00B000390	146	5 ³ / ₄
 Fish knife	00B000410	214	8 ⁷ / ₁₆
 Vegetable spoon	00B000435	218	8 ⁹ / ₁₆



8010 JEWEL

8030 LIVIA

THICKNESS:
3,0 mm

MATERIAL:
18/10 stainless steel











FINISH:
mirror

THICKNESS:
3,0 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

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
 Mocca spoon	00B000380	118	4 ⁵ / ₈
 Cake fork	00B000390	150	5 ⁷ / ₈
 Fish knife	00B000410	210	8 ¹ / ₄
 Butter spreader	00B000470	153	6

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
 Table fork	00B000320	206	8 ¹ / ₁₆
 Table spoon	00B000325	206	8 ¹ / ₁₆
 Medium teaspoon	00B000375	142	5 ⁹ / ₁₆
 Table knife	00B000305	233	9 ¹ / ₈
 Dessert fork	00B000340	183	7 ³ / ₄
 Dessert spoon	00B000345	183	7 ³ / ₄
 Dessert knife	00B000335	198	5 ⁹ / ₁₆
 Cake fork	00B000390	142	5 ⁹ / ₁₆
 Serving fork	00B000445	229	9
 Serving spoon	00B000450	229	9



8034 LIVIA TRENDY

8036 LIVIA RONDA

CUTLERY
AMEFA PREMIERE

CUTLERY
AMEFA PREMIERE

THICKNESS:
3,0 mm





MATERIAL:
18/10 stainless steel





FINISH:
mirror

THICKNESS:
3,0 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
 Table fork	00B000320	206	8 ^{1/16}
 Table spoon	00B000325	206	8 ^{1/16}
 Medium teaspoon	00B000375	142	5 ^{9/16}
 Table knife	00B000305	233	9 ^{1/8}

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
 Table fork	00B000320	206	8 ^{1/16}
 Table spoon	00B000325	206	8 ^{1/16}
 Medium teaspoon	00B000375	142	5 ^{9/16}
 Table knife	00B000305	233	9 ^{1/8}





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.



1026 COLORADO



THICKNESS:
forged

MATERIAL:
18/10 stainless steel

FINISH:
mirror

1120 CUBA



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 ¹⁵ / 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 ¹⁵ / ₁₆
Cake fork	00B000390	142	5 ⁹ / ₁₆
Vegetable spoon	00B000435	227	8 ¹⁵ / ₁₆



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
Steak knife	00B000315	250	9 ¹³ / ₁₆
Dessert fork	00B000340	202	7 ¹⁵ / ₁₆
Dessert spoon	00B000345	198	7 ³ / ₄
Dessert knife	00B000335	208	8 ³ / ₁₆
Soup spoon	00B000350	190	7 ⁷ / ₁₆
Fruit knife	00B000360	180	7 ¹ / ₁₆
Mocca spoon	00B000380	113	4 ⁷ / ₁₆
Cake fork	00B000390	150	5 ⁷ / ₈
Fish knife	00B000410	201	7 ⁷ / ₈
Vegetable spoon	00B000435	221	8 ¹¹ / ₁₆



8440 BAGUETTE 18/10

1810 FLORENCE

THICKNESS:
2,5 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror



































THICKNESS:
3,0 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
 Table fork	00B000320	207	8 ¹ / ₈
 Table spoon	00B000325	211	8 ⁵ / ₁₆
 Medium teaspoon	00B000375	138	5 ⁷ / ₁₆
 Table knife	00B000305	240	9 ⁷ / ₁₆
 Steak knife	00B000317	239	9 ³ / ₈
 Dessert fork	00B000340	186	7 ³ / ₁₆
 Dessert spoon	00B000345	179	7
 Dessert knife	00B000335	211	8 ⁵ / ₁₆
 Soup spoon	00B000350	172	6 ³ / ₄
 Fruit/cocktail knife	00B000360	183	7 ³ / ₁₆
 Mocca spoon	00B000380	113	4 ⁷ / ₁₆
 Ice tea spoon	00B000400	188	7 ⁷ / ₁₆
 Cake fork	00B000390	138	5 ⁷ / ₁₆
 Fish knife	00B000410	205	8 ¹ / ₁₆
 Meat fork small	00B000475	160	6 ¹ / ₄
 Vegetable spoon	00B000435	205	8 ¹ / ₁₆



DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
 Table fork	00B000320	198	7 ³ / ₄
 Table spoon	00B000325	199	7 ¹³ / ₁₆
 Medium teaspoon	00B000375	138	5 ⁷ / ₁₆
 Table knife	00B000305	218	8 ⁹ / ₁₆
 Table knife	00B000306	216	8 ¹ / ₂
 Steak knife (hollow handle)	00B000310	232	9 ¹ / ₈
 Dessert fork	00B000340	177	6 ¹⁵ / ₁₆
 Dessert spoon	00B000345	180	7 ¹ / ₁₆
 Dessert knife	00B000335	195	7 ¹¹ / ₁₆
 Soup spoon	00B000350	171	6 ¹¹ / ₁₆
 Salad/cocktail fork	00B000395	157	6 ³ / ₁₆
 Cocktail spoon	00B000378	153	6
 Fruit/cocktail knife	00B000360	166	6 ⁵ / ₁₆
 Mocca spoon	00B000380	112	4 ³ / ₈
 Ice tea spoon	00B000400	188	7 ³ / ₈
 Cake fork	00B000390	155	6 ¹ / ₁₆
 Cake fork small	00B000391	122	4 ³ / ₄
 Fish fork	00B000415	188	7 ³ / ₈
 Fish knife	00B000410	196	7 ¹¹ / ₁₆
 Oyster fork large	00B000424	148	5 ¹³ / ₁₆
 Oyster fork	00B000420	137	5 ³ / ₈
 Lobster fork	00B000423	226	8 ⁷ / ₈
 Snail fork	00B000475	159	6 ¹ / ₄
 Ice cream spoon	00B000464	135	5 ⁵ / ₁₆
 Sugar spoon	00B000465	125	4 ⁷ / ₈
 Liquor spoon	00B000385	96	3 ³ / ₄
 Serving fork	00B000445	210	8 ¹ / ₄
 Serving spoon	00B000450	212	8 ⁵ / ₁₆
 Vegetable spoon	00B000435	213	8 ³ / ₈
 Gravy ladle	00B000430	187	7 ⁵ / ₁₆
 Potato spoon	00B000440	210	8 ¹ / ₄
 Soup ladle	00B000425	319	12 ³ / ₁₆
 Cake server	00B000455	257	10 ¹ / ₈
 Butter spreader	00B000470	153	6



0518 BEAD ROYALE

1924 VENTURA

THICKNESS:
3,0 mm









MATERIAL:
18/10 stainless steel

FINISH:
mirror

THICKNESS:
3,0 mm

MATERIAL:
18/10 stainless steel

FINISH:
satin

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

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
 Mocca spoon	00B000380	110	4 ⁵ / ₁₆
 Cake fork	00B000390	156	6 ¹ / ₈
 Fish knife	00B000410	210	8 ¹ / ₄
 Vegetable spoon	00B000435	225	8 ¹³ / ₁₆



1923 MODERNO

1110 LIDO

THICKNESS:
2,5 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror










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 ¹ / 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
 Fruit knife	00B000360	165	6 ¹ / ₂
 Mocca spoon	00B000380	110	4 ⁵ / ₁₆
 Ice tea spoon	00B000400	202	7 ¹⁵ / ₁₆
 Cake fork	00B000390	156	6 ¹ / ₈
 Fish knife	00B000410	210	8 ¹ / ₄
 Liquor spoon	00B000385	98	3 ¹³ / ₁₆
 Serving fork	00B000445	235	9 ¹ / ₄
 Serving spoon	00B000450	235	9 ¹ / ₄
 Vegetable spoon	00B000435	225	8 ¹³ / ₁₆
 Gravy ladle	00B000430	185	7 ¹ / ₄
 Cake server	00B000455	250	9 ¹³ / ₁₆



DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
 Table fork	00B000320	194	7 ⁵ / ₈
 Table spoon	00B000325	197	7 ³ / ₄
 Medium teaspoon	00B000375	129	5 ¹ / ₁₆
 Table knife	00B000305	230	9 ¹ / ₁₆
 Dessert fork	00B000340	168	6 ⁹ / ₁₆
 Dessert spoon	00B000345	171	6 ¹¹ / ₁₆
 Dessert knife	00B000335	212	8 ⁵ / ₁₆
 Cake fork	00B000390	151	5 ¹⁵ / ₁₆
 Fish knife	00B000410	199	7 ¹³ / ₁₆



1316 MARTIN

1824 ATLANTIC

THICKNESS:
3,0 mm


MATERIAL:
18/10 stainless steel





























FINISH:
mirror

THICKNESS:
2,5 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
 Table fork	00B000320	219	8 ⁵ / ₈
 Table spoon	00B000325	204	8
 Medium teaspoon	00B000375	150	5 ⁷ / ₈
 Table knife	00B000305	230	9 ¹ / ₁₆
 Dessert fork	00B000340	201	7 ⁷ / ₈
 Dessert spoon	00B000345	182	7 ¹ / ₈
 Dessert knife	00B000335	209	8 ³ / ₁₆
 Mocca spoon	00B000380	127	5
 Cake fork	00B000390	153	6
 Vegetable spoon	00B000435	210	8 ¹ / ₄

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
 Table fork xl	00B000321	200	7 ⁷ / ₈
 Table fork	00B000320	189	7 ⁷ / ₁₆
 Table spoon xl	00B000326	200	7 ⁷ / ₈
 Table spoon	00B000325	192	7 ³ / ₁₆
 Medium teaspoon	00B000375	138	5 ⁷ / ₁₆
 Table knife xl	00B000306	229	9
 Table knife	00B000305	208	8 ³ / ₁₆
 Steak knife	00B000315	218	8 ⁵ / ₁₆
 Pizza knife	00B000312	226	8 ⁷ / ₈
 Bread knife small	00B000311	227	8 ¹⁵ / ₁₆
 Dessert fork	00B000340	178	7
 Dessert spoon	00B000345	180	7 ¹ / ₁₆
 Dessert knife	00B000335	194	7 ⁵ / ₈
 Soup spoon	00B000350	184	7 ³ / ₁₆
 Cocktail fork	00B000365	155	6 ¹ / ₁₆
 Cocktail spoon	00B000370	155	6 ¹ / ₁₆
 Fruit knife	00B000360	175	6 ⁷ / ₈
 Mocca spoon	00B000380	108	4 ¹ / ₄
 Ice tea spoon	00B000400	177	6 ¹⁵ / ₁₆
 Ice tea spoon	00B000403	220	8 ⁵ / ₈
 Cake fork	00B000390	150	5 ⁷ / ₈
 Fish knife	00B000410	194	7 ⁵ / ₈
 Gourmet/fish spoon	00B000430	175	6 ⁷ / ₈
 Cold meat fork large	00B000476	143	5 ⁵ / ₈
 Ice cream spoon	00B000464	134	5 ¹ / ₄
 Amuse fork	00B000562	123	4 ¹³ / ₁₆
 Amuse spoon regular	00B000560	120	4 ¹¹ / ₁₆
 Amuse spoon small	00B000561	90	3 ⁹ / ₁₆



8430 HAYDN

4310 TEDDY BEAR

THICKNESS:
2,5 mm


MATERIAL:
18/10 stainless steel





FINISH:
mirror

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 / ₂
 Table knife	00B000305	245	9 ⁵ / ₈
 Dessert fork	00B000340	184	7 ² / ₁₆
 Dessert spoon	00B000345	186	7 ³ / ₁₆
 Dessert knife	00B000335	210	8 ¹ / ₄
 Soup spoon	00B000350	176	6 ¹⁵ / ₁₆
 Fruit knife	00B000360	180	7 ¹ / ₁₆
 Mocca spoon	00B000380	114	4 ⁷ / ₁₆
 Ice tea spoon	00B000400	196	7 ¹¹ / ₁₆
 Cake fork	00B000390	156	6 ¹ / ₈
 Vegetable spoon	00B000435	230	9 ¹ / ₁₆

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
 Children's knife	00B000540	185	7 ¹ / ₄
 Children's fork	00B000545	163	6 ³ / ₈
 Children's spoon	00B000550	168	6 ⁵ / ₁₆
 Children's spoon small	00B000551	131	5 ¹ / ₈






3010 INTEGRAL



THICKNESS:
3,0 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

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



3000 SELECT

3001 SELECT

THICKNESS:
2,5 mm



MATERIAL:
18/10 stainless steel






FINISH:
mirror

THICKNESS:
2,5 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
 Dessert fork	00B000340	180	7 ^{1/16}
 Dessert spoon	00B000345	180	7 ^{1/16}
 Dessert knife	00B000335	192	7 ^{9/16}

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 special knife	00B000481	133	5 ^{3/16}



1050 CARLTON

0701 VIEUX PARIS III

THICKNESS:
forged








MATERIAL:
18/0 stainless steel

FINISH:
mirror

THICKNESS:
3,0 mm

MATERIAL:
18/0 stainless steel

FINISH:
mirror

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
 Table fork	00B000320	196	7 ¹¹ / ₁₆
 Table spoon	00B000325	196	7 ¹¹ / ₁₆
 Teaspoon	00B000375	140	5 ¹ / ₂
 Table knife	00B000305	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	00B000380	111	4 ³ / ₈
 Latte spoon	00B000406	185	7 ¹ / ₄



DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
 Table fork	00B000320	210	8 ¹ / ₄
 Table spoon	00B000325	212	8 ⁵ / ₁₆
 Medium teaspoon	00B000375	145	5 ¹¹ / ₁₆
 Table knife	00B000305	240	9 ⁷ / ₁₆
 Steak knife	00B000315	235	9 ¹ / ₄
 Dessert fork	00B000340	180	7 ¹ / ₁₆
 Dessert spoon	00B000345	185	7 ¹ / ₄
 Dessert knife	00B000335	215	8 ⁷ / ₁₆
 Mocca spoon	00B000380	114	4 ⁷ / ₁₆
 Ice tea spoon	00B000400	183	7 ³ / ₁₆



8435 ROSSINI

1420 JUNO



THICKNESS:
3,0 mm

MATERIAL:
18/0 stainless steel

FINISH:
mirror

THICKNESS:
3,0 mm

MATERIAL:
18/0 stainless steel

FINISH:
mirror

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
Table fork	00B000320	202	7 ¹⁵ / ₁₆
Table spoon	00B000325	205	8 ¹ / ₁₆
Medium teaspoon	00B000375	132	5 ³ / ₁₆
Table knife	00B000305	242	9 ¹ / ₂
Dessert fork	00B000340	185	7 ¹ / ₄
Dessert spoon	00B000345	188	7 ³ / ₈
Dessert knife	00B000335	210	8 ¹ / ₄
Mocca spoon	00B000380	114	4 ⁷ / ₁₆
Fish knife	00B000410	220	8 ⁵ / ₈

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
Table fork	00B000320	209	8 ³ / ₁₆
Table spoon	00B000325	209	8 ³ / ₁₆
Medium teaspoon	00B000375	140	5 ¹ / ₂
Table knife	00B000305	231	9 ¹ / ₁₆
Dessert spoon	00B000345	185	7 ¹ / ₄
Mocca spoon	00B000380	116	4 ⁹ / ₁₆
Cake fork	00B000390	140	5 ¹ / ₂



1060 CARACTERE

1410 AUSTIN INOX

THICKNESS:
forged






MATERIAL:
18/0 stainless steel

FINISH:
mirror








THICKNESS:
2,5 mm

MATERIAL:
18/0 stainless steel

FINISH:
mirror

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
 Table fork	XOB000320	208	8 ³ / ₁₆
 Table spoon	XOB000325	205	8 ¹ / ₁₆
 Medium teaspoon	XOB000375	145	5 ¹¹ / ₁₆
 Steak knife	XOB000315	233	9 ¹ / ₈
 Dessert spoon	00B000345	185	7 ³ / ₄



DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
 Table fork	XOB000320	207	8 ¹ / ₈
 Table spoon	XOB000325	205	8 ¹ / ₁₆
 Medium teaspoon	XOB000375	142	5 ⁹ / ₁₆
 Table knife	XOB000305	235	9 ¹ / ₄
 Dessert fork	00B000340	185	7 ³ / ₄
 Dessert spoon	00B000345	185	7 ¹ / ₄
 Dessert knife	00B000335	220	8 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 spoon	ATB000345	183	7 ³ / ₁₆
	Set content 6 ice tea spoons	ATVG06AV6	197	7 ³ / ₄
	Set content 6 moka spoons	ATVG06AK6	143	5 ⁵ / ₈
	Set content 6 tapas/cake forks	ATVG06AN6	143	5 ⁵ / ₈



1410 AUSTIN STONEWASH







THICKNESS: 2,5 mm
MATERIAL: 18/0 stainless steel
FINISH: stonewash









1410 AUSTIN PVD COPPER



THICKNESS: 2,5 mm
MATERIAL: 18/0 stainless steel
FINISH: satin finish

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 ³ / ₄



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 spoon	AEB000345	183	7 ³ / ₁₆
 Set content 6 ice tea spoons	AEVG06AV6	197	7 ³ / ₄
 Set content 6 moka spoons	AEVG06AK6	143	5 ⁵ / ₈
 Set content 6 tapas/cake forks	AEVG06AN6	143	5 ⁵ / ₈



1410 AUSTIN PVD GOLD

9361 ARIANE



THICKNESS: 2,5 mm
MATERIAL: 18/0 stainless steel
FINISH: satin finish

THICKNESS: 3,0 mm
MATERIAL: 18/0 stainless steel
FINISH: mirror

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 ^{7/8}
Table knife	AUB000305	235	9 ^{1/4}
Dessert spoon	AUB000345	183	7 ^{3/16}
Set content 6 ice tea spoons	AUVG06AV6	197	7 ^{3/4}
Set content 6 moka spoons	AUVG06AK6	143	5 ^{5/8}
Set content 6 tapas/cake forks	AUVG06AN6	143	5 ^{5/8}



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}



3710 BAGUETTE 18/0

9036 HAVANE

THICKNESS:
2,5 mm



MATERIAL:
18/0 stainless steel

FINISH:
mirror


THICKNESS:
3,0 mm

MATERIAL:
18/0 stainless steel

FINISH:
mirror

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
 Table fork	00B000320	210	8 ^{3/4}
 Table spoon	00B000325	210	8 ^{3/4}
 Medium teaspoon	00B000375	140	5 ^{1/2}
 Table knife	00B000305	211	8 ^{5/16}
 Dessert fork	00B000340	185	7 ^{3/4}
 Dessert spoon	00B000345	180	7 ^{1/16}
 Dessert knife	00B000335	210	8 ^{3/4}
 Mocca spoon	00B000380	125	4 ^{7/8}
 Fish knife	00B000410	205	8 ^{1/16}
 Oyster fork	00BL00420	130	5 ^{1/8}



DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
 Table fork	00B000320	207	8 ^{1/8}
 Table spoon	00B000325	205	8 ^{1/16}
 Medium teaspoon	00B000375	135	5 ^{3/16}
 Table knife	00B000305	235	9 ^{1/4}
 Steak knife	00B000315	226	8 ^{7/8}
 Dessert fork	00B000340	177	6 ^{15/16}
 Dessert spoon	00B000345	177	6 ^{15/16}
 Dessert knife	00B000335	205	8 ^{1/16}
 Mocca spoon	00B000380	111	4 ^{3/8}



1933 BLISS

1242 HELENA

THICKNESS:
2,5 mm









MATERIAL:
18/0 stainless steel

FINISH:
mirror






THICKNESS:
2 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 ⁹ / 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 ³ / ₄
 Soup Spoon	00B000350	190	7 ⁷ / ₁₆



DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
 Table fork	00B000320	200	7 ⁷ / ₈
 Table spoon	00B000325	203	7 ¹⁵ / ₁₆
 Medium teaspoon	00B000375	138	5 ⁷ / ₁₆
 Table knife	00B000305	223	8 ³ / ₄
 Table knife (heavy)	00B000309	223	8 ³ / ₄



2460 DANUBE

0990 CONTOUR URFE

THICKNESS:
2,0 mm









MATERIAL:
18/0 stainless steel





FINISH:
mirror

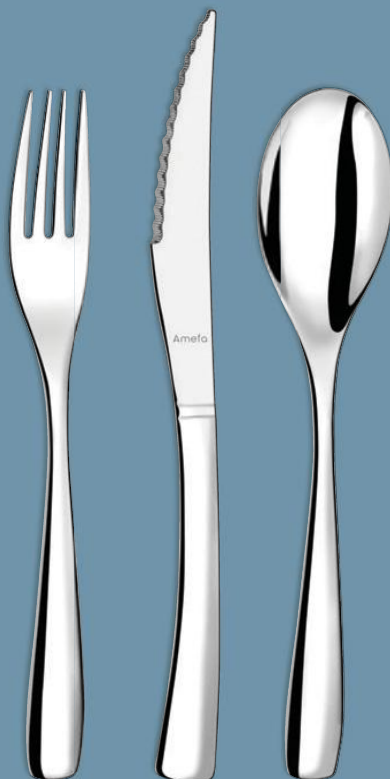
THICKNESS:
2,0 mm

MATERIAL:
18/0 stainless steel

FINISH:
mirror

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
 Table fork	00BS10320	208	8 ³ / ₁₆
 Table spoon	00BS10325	207	8 ¹ / ₈
 Medium teaspoon	00BS10375	146	5 ³ / ₄
 Table knife	00BS10305	224	8 ¹³ / ₁₆
 Dessert fork	00B000340	179	7
 Dessert spoon	00B000345	178	7
 Dessert knife	00B000335	204	8
 Paddle fish tasting	00B000525	196	7 ¹¹ / ₁₆

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
 Table fork	X0B000320	205	8 ¹ / ₁₆
 Table spoon	X0B000325	203	7 ¹⁵ / ₁₆
 Medium teaspoon	X0B000375	140	5 ¹ / ₂
 Table knife	X0B000305	230	9 ¹ / ₁₆



2374 AMSTERDAM

2450 HOTEL

THICKNESS:
2,2 mm

MATERIAL:
18/0 stainless steel

FINISH:
satin finish








THICKNESS:
1,8 mm

MATERIAL:
18/0 stainless steel

FINISH:
mirror

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
 Table fork	00B000320	192	7 ⁹ / ₁₆
 Table spoon	00B000325	192	7 ⁹ / ₁₆
 Medium teaspoon	00B000375	138	5 ⁷ / ₁₆
 Large teaspoon / cocktail spoon	00B000378	158	6 ³ / ₁₆
 Table knife	00B000305	203	7 ¹⁵ / ₁₆
 Dessert fork	00B000340	174	6 ¹³ / ₁₆
 Dessert spoon	00B000345	173	6 ¹³ / ₁₆
 Dessert knife	00B000335	194	7 ⁵ / ₈
 Fruit/cocktail knife	00B000360	193	7 ⁹ / ₁₆
 Mocca spoon	00B000380	128	5
 Ice tea spoon	00B000400	187	7 ³ / ₁₆
 Cake fork	00B000390	146	5 ³ / ₄
 Fish knife	00B000410	193	7 ⁹ / ₁₆
 Vegetable spoon	00B000435	214	8 ⁷ / ₁₆
 Butter spreader	00B000470	161	6 ³ / ₁₆



DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
 Table fork	00B000320	192	7 ⁹ / ₁₆
 Table spoon	00B000325	195	7 ¹¹ / ₁₆
 Medium teaspoon	00B000375	138	5 ⁷ / ₁₆
 Table knife	00B000305	214	8 ⁷ / ₁₆
 Steak knife	00B000317	220	8 ⁵ / ₈
 Mocca spoon	00B000380	115	4 ¹ / ₂
 Cake fork	00B000390	146	5 ³ / ₄



0705 TRIOMPHE

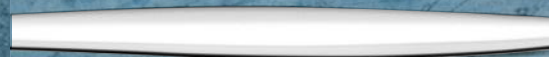


THICKNESS:
2,0 mm

MATERIAL:
18/0 stainless steel

FINISH:
mirror









0265 ECO / PRIMO




THICKNESS:
1,0 mm

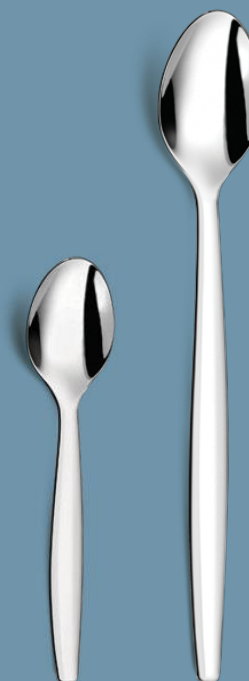
MATERIAL:
18/0 stainless steel

FINISH:
standard

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
 Table fork	00B000320	202	7 ¹⁵ / ₁₆
 Table spoon	00B000325	203	7 ¹⁵ / ₁₆
 Medium teaspoon	00B000375	141	5 ¹ / ₂
 Table knife	00B000305	217	8 ¹ / ₂
 Table knife (heavy)	00B000309	235	9 ¹ / ₄
 Steak knife	00B000315	236	9 ¹ / ₄
 Dessert fork	00B000340	185	7 ³ / ₄
 Dessert spoon	00B000345	179	7



DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
 Mocca spoon	00B000380	112	4 ³ / ₈
 Ice tea spoon	00B000400	190	7 ⁷ / ₁₆



STEAK KNIVES



STEAK KNIVES

STEAK KNIVES

7050 PORTERHOUSE

7060 TENDERLOIN

7055 PRIMERIB

4918 FUSION

4917 HERCULE

MATERIAL:
18/10, ABS

MATERIAL:
3Cr14, ABS

MATERIAL:
X50CrMoV15, ABS

MATERIAL:
3Cr14

MATERIAL:
X50CrMoV15, ABS

MATERIAL:
3Cr14, Pakkwood

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
1 Porterhouse fork	00B000371	210	8 1/4
2 Porterhouse knife	00B000315	230	9 1/16
3 Tenderloin knife	00B000315	247	9 11/16
4 Primerib knife	00B000315	240	9 7/16
5 Fusion knife (bulk)	AAB000327	220	8 5/8
6 Hercule jumbo steak knife	15B000621	247	9 11/16



1



2



3



4



5



6

STEAK KNIVES
AMEFA

STEAK KNIVES
AMEFA

2520 ROYAL STEAK

MATERIAL:
18/0, Pakkawood

MATERIAL:
3Cr14, Pakkawood

MATERIAL:
18/0, Acrylic

MATERIAL:
3Cr14, Acrylic

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
1 Table fork wood	00B000320	210	8 ¹ / ₄
2 Steak knife wood (serrated)	00B000113	225	8 ¹³ / ₁₆
3 Steak Knife wood (smooth)	00B000122	230	9 ¹ / ₁₆
4 Table fork black	AAB000320	210	8 ¹ / ₄
5 Steak knife black	AAB000113	225	8 ¹³ / ₁₆
6 Steak knife red	RDB000113	225	8 ¹³ / ₁₆
7 Steak knife blue	BDB000113	225	8 ¹³ / ₁₆
8 Steak knife ivory	WHB000113	225	8 ¹³ / ₁₆



Serrated



Smooth



1

2

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7038 CHULETERO

4916 GOLIATH

0561 VIRGULE MIRROR

4957 BRASERO

MATERIAL:
18/10 Stainless steel

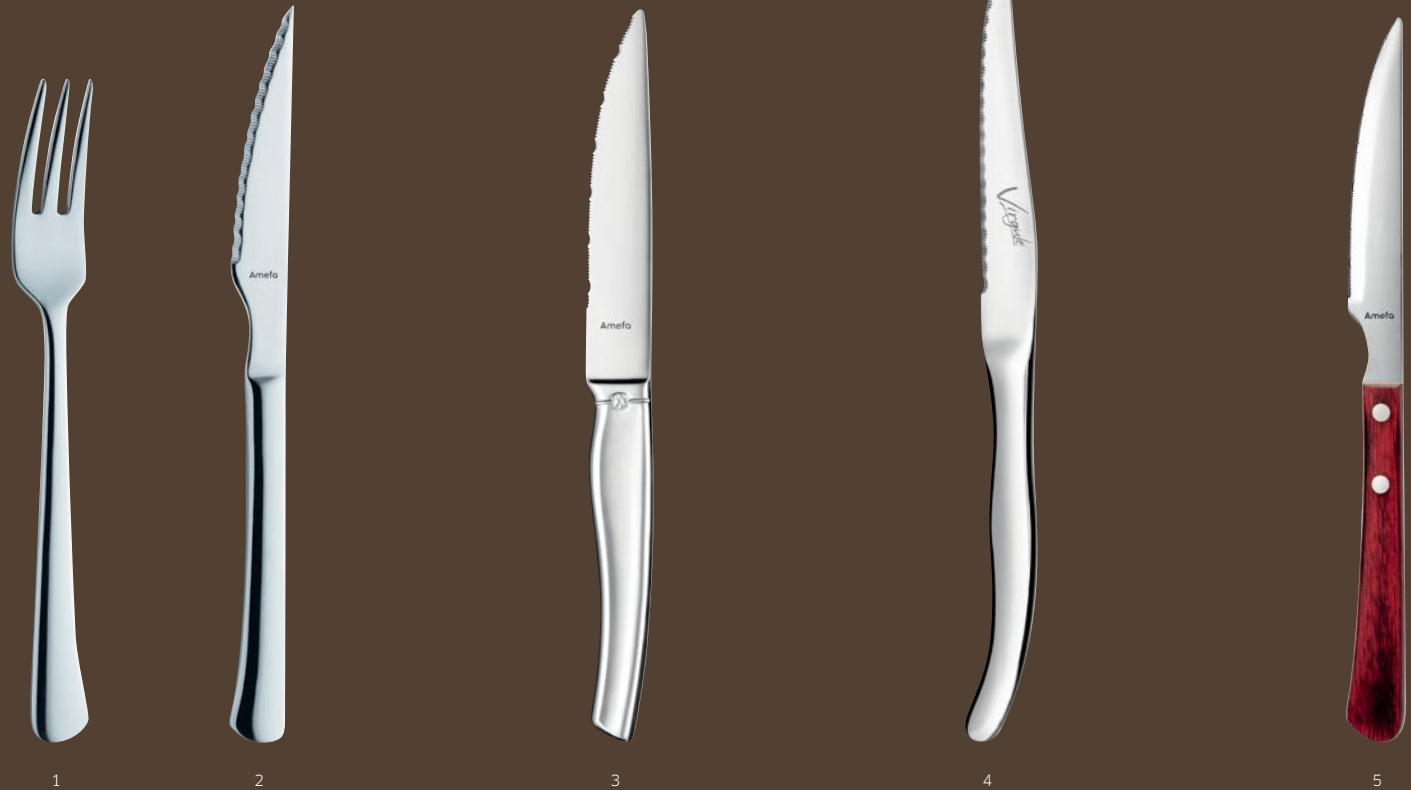
MATERIAL:
3Cr14

MATERIAL:
3Cr14

MATERIAL:
3Cr14

MATERIAL:
3Cr14, pakkawood

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 Goliath XXL steak knife	00B000621	225	8 ^{13/16}
4 Virgule mirror steak knife	00B000315	235	9 ^{1/4}
5 Brasero steak knife	15B000113	225	8 ^{13/16}



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STEAK KNIVES

STEAK KNIVES

7000 STEAK PIZZA

MATERIAL:
18/0, pakkawood

MATERIAL:
3Cr14, pakkawood

MATERIAL:
18/0, POM

MATERIAL:
13/0, POM

MATERIAL:
3Cr14, POM

MATERIAL:
18/0, POM

MATERIAL:
3Cr14, POM

MATERIAL:
3Cr14, POM

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 Steak fork black	00B000340	201	7 ⁷ / ₈
4 Steak knife (serrated)	00B000315	210	8 ¹ / ₄
5 Steak knife (micro-serrated)	00B000620	212	8 ⁵ / ₁₆
6 Dessert spoon	00B000345	196	7 ¹¹ / ₁₆
7 Jumbo steak knife (serrated)	00B000319	247	9 ¹¹ / ₁₆
8 Jumbo steak knife (micro-serrated)	00B000621	247	9 ¹¹ / ₁₆



Serrated



Micro-serrated



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2520 LOUIS

MATERIAL:
3Cr14, pakkawood

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
1 Box of 6 steaks mixed colours	MPMB02BR1	225	8 ^{13/16}



STEAK KNIVES

STEAK KNIVES

2502 TRADITION INOX

2511 TRADITION

8660 PRO

8680 PRESTIGE

MATERIAL: 3Cr14, Stainless steel **MATERIAL:** 3Cr14, Stainless steel + PP

MATERIAL: MoV, ABS **MATERIAL:** 3Cr14, ABS

MATERIAL: 3Cr14, ABS

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
1 Box of 12 inox steak knives	00B000AA7	233	9 ¹ / ₈
2 Tradition grey steak knife	ACBL00305	233	9 ¹ / ₈
3 Magnet box of 6 Pro steak	00MB02BR1	232	9 ¹ / ₈
4 Magnet box of 6 (smooth blade)	00MB02BP7	235	9 ¹ / ₄
5 Magnet box of 6 (serrated blade)	00MB02BR1	235	9 ¹ / ₄



1



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4



5

4914 POLYPRO

4911 REFLEX

4912 POLYPRO 2R

MATERIAL:
3Cr14, PP

MATERIAL:
3Cr14, PP

MATERIAL:
3Cr14, PP

MATERIAL:
3Cr14, PP

MATERIAL:
3Cr14, PP

MATERIAL:
3Cr14, PP

MATERIAL:
3Cr14, PP

MATERIAL:
3Cr14, PP

MATERIAL:
3Cr14, PP

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
1 Peeler	00B000134	160	6 ⁵ / ₁₆
2 Paring knife	00B000117	190	7 ⁸ / ₁₆
3 Steak knife	00B000113	220	8 ⁵ / ₈
3 Box of 24 steak	00PK01CA4	220	8 ⁵ / ₈
4 Box of 24 steak rounded handle	00PK00CA4	224	8 ¹³ / ₁₆
5 Peeler	00B000134	160	6 ⁵ / ₁₆
6 Small boning knife	00B000192	220	8 ⁵ / ₈
7 Paring knife	00B000117	185	7 ⁴ / ₁₆
8 Steak knife	00B000113	210	8 ¹ / ₄
9 Utility knife	00B000116	215	8 ⁷ / ₁₆



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8



9

STEAK KNIVES

STEAK KNIVES

BUFFET & SERVING ARTICLES










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 ¹ / ₁₆
 Fresh food salad spoon	04B000245	270	10 ⁵ / ₈
 Risotto spoon	04B000248	250	9 ⁹ / ₁₆
 Slim buffet spoon	04B000250	320	12 ⁹ / ₁₆
 Cake server	04B000255	260	10 ³ / ₄
 Roast & Barbecue fork	04B000259	320	12 ⁹ / ₁₆



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

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

1317 BUFFET THERMO



THICKNESS: 3,5 mm
MATERIAL: 18/10 stainless steel - Handle PP
FINISH: mirror

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
 Soup ladle	AAB000240	310	12 ³ / ₁₆
 Slotted turner	AAB000243	310	12 ³ / ₁₆
 Serving spoon	AAB000244	310	12 ³ / ₁₆
 Slotted serving spoon	AAB000245	310	12 ³ / ₁₆
 Meat serving fork	AAB000246	310	12 ³ / ₁₆



1317 BUFFET THERMO



Soup Ladle

Slotted turner

Serving spoon



Slotted serving spoon
























Meat serving fork

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 ³ / 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
22	 Cheese knife bended slotted	00P000135	300	11 ¹³ / ₁₆
23	 Bread knife	00P000191	330	12 ¹⁵ / ₁₆



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

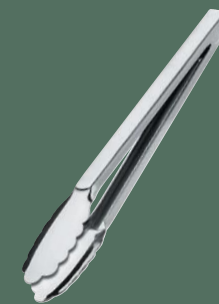
1319 BUFFET



15- Gravy ladle



16- Cake server



17- Multi purpose tong



9- Salad serving spoon large



10- Salad serving fork large



11- Serving spoon



18- Spaghetti server



19- Serving tong small



20- Meat fork



12- Salad serving spoon small



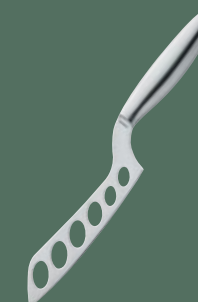
13- Salad serving fork small



14- Serving tong



21- Snail tong



22- Cheese knife bended
slotted



23- Bread knife

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

Flex Asean Pro Tech Origin Universal Vulcano



Pegboardable pack

6 languages

Transparent cover + printed card

Blade protection

Secured support



8657 VULCANO



HIGH QUALITY STEEL
5Cr15MoV

STAINLESS STEEL BOLSTER

FULL TANG HANDLE / POM + STAINLESS STEEL RIVETS

STAINLESS STEEL BASE

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
1 Paring knife 90 mm / 3 ¹ / ₂ in.	00STPC117	190	7 ⁷ / ₁₆
2 Boning knife 130 mm / 5 in.	00STPC227	235	9 ¹ / ₄
3 Flexible sole knife 180 mm / 7 in.	00STPC142	290	11 ³ / ₈
4 Santoku knife 180 mm / 7 in.	00STPC161	300	11 ¹³ / ₁₆
5 Bread knife 200 mm / 8 in.	00STPC191	320	12 ² / ₁₆
6 Chefs knife 160 mm / 6 ¹ / ₂ in.	00STPC129	285	11 ³ / ₁₆
7 Chefs knife 200 mm / 8 in.	00STPC132	320	12 ² / ₁₆
8 Chefs knife 250 mm / 10 in.	00STPC131	380	14 ¹⁵ / ₁₆



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8701 ASEAN



HIGH QUALITY STEEL
5Cr15MoV

18/0 STAINLESS STEEL HANDLE

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
1 Paring knife 90 mm / 3 ¹ / ₂ in.	00STPC117	195	7 ¹¹ / ₁₆
2 Utility knife 130 mm / 5 in.	00STPC116	240	9 ⁷ / ₁₆
3 Flexible sole knife 180 mm / 7 in.	00STPC142	290	11 ³ / ₈
4 Santoku knife 170 mm / 6 ¹ / ₂ in.	00STPC161	300	11 ¹³ / ₁₆
5 Flexible carving knife 200 mm / 8 in.	00STPC012	325	12 ¹³ / ₁₆
6 Chefs knife 200 mm / 8 in.	00STPC132	325	12 ¹³ / ₁₆



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KITCHEN KNIVES

KITCHEN KNIVES

8780 ORIGIN



HIGH QUALITY STEEL
5Cr15MoV

STAINLESS STEEL BOLSTER

ABS HANDLE

STAINLESS STEEL RIVETS

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
1 Paring knife 100 mm / 4 in.	00STPC112	200	7 ⁷ / ₈
2 Boning knife 130 mm / 5 in.	00STPC227	245	9 ⁵ / ₈
3 Flexible Fillet knife 180 mm / 7 in.	00STPC011	300	11 ¹³ / ₁₆
4 Carving knife 200 mm / 8 in.	00STPC196	310	12 ³ / ₁₆
5 Carving fork	00STPC197	315	12 ³ / ₈
6 Santoku knife 180 mm / 7 in.	00STPC161	300	11 ¹³ / ₁₆
7 Chefs knife 150 mm / 6 in.	00STPC114	270	10 ⁵ / ₈
8 Chefs knife 200 mm / 8 in.	00STPC132	310	12 ³ / ₁₆

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
9 Chefs knife 250 mm / 10 in.	00STPC131	370	14 ⁹ / ₁₆
10 Chefs knife 300 mm / 12 in.	00STPC180	430	16 ⁷ / ₈
11 Sharpener 230 mm / 9 ¹ / ₂ in.	00STPC225	350	13 ³ / ₄
12 Carving knife 250 mm / 10 in.	00STPC179	360	14 ¹ / ₈
13 Ham Salmon knife 280 mm / 11 in.	00STPC188	400	15 ³ / ₄



1 2 3 4 5 6 7 8 9 10 11 12 13

KITCHEN KNIVES

KITCHEN KNIVES


8888 PRO TECH



HIGH QUALITY STEEL
5Cr15MoV

ABS HANDLE

HACCP 5 REMOVABLE INSERTS

-  RAW MEAT
-  POULTRY
-  FISH
-  FRUIT AND VEGETABLES
-  CHEESE AND BREAD

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
1 Boning knife 130 mm / 5 in.	00STPC018	275	10 ³ / ₁₆
2 Mid point sticking knife 130 mm / 5 in.	00STPC016	270	10 ⁵ / ₈
3 Mid point sticking knife 150 mm / 6 in.	00STPC015	290	11 ³ / ₈
4 Flexible sole knife 170 mm / 6 ¹ / ₂ in.	00STPC142	320	12 ⁹ / ₁₆
5 Narrow boning knife 180 mm / 7 in.	00STPC017	325	12 ¹³ / ₁₆
6 Butcher knife 200 mm / 8 in.	00STPC221	350	13 ³ / ₁₆

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
7 Butcher knife with notches 250 mm / 10 in.	00STPC222	400	15 ³ / ₄
8 Chefs knife 200 mm / 8 in.	00STPC132	350	13 ¹³ / ₁₆
9 Chefs knife 250 mm / 10 in.	00STPC131	390	15 ³ / ₈
10 Chefs knife 300 mm / 12 in.	00STPC180	440	17 ⁵ / ₁₆
11 Sharpener 250 mm / 10 in.	00STPC225	375	14 ³ / ₄



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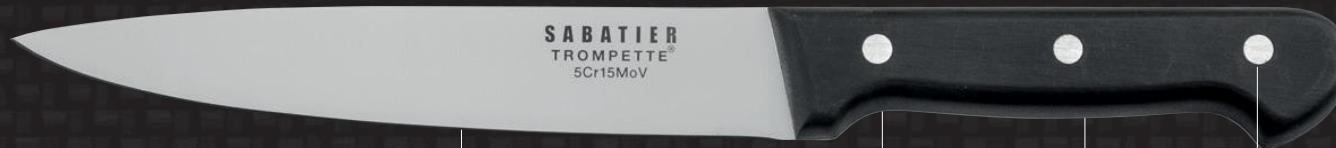
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11

KITCHEN KNIVES

KITCHEN KNIVES

0256 UNIVERSAL



HIGH QUALITY STEEL
5Cr15MoV

FULL TANG HANDLE

ABS HANDLE

STAINLESS STEEL RIVETS

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
1 Boning knife 130 mm / 5 in.	00STPC227	260	10 ^{1/4}
2 Sticking knife 160 mm / 6 ^{1/2} in.	00STPC229	285	11 ^{3/16}
3 Carving knife 180 mm / 7 in.	00STPC010	310	12 ^{3/16}
4 Flexible sole knife 180 mm / 7 in.	00STPC142	280	11 ^{1/4}
5 Carving fork	00STPC197	325	12 ^{3/16}
6 Butcher knife 200 mm / 8 in.	00STPC221	335	13 ^{2/16}
7 Butcher knife with notches 250 mm / 10 in.	00STPC222	385	15 ^{2/16}

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
8 Bread knife 220 mm / 8 ^{1/2} in.	00STPC191	350	13 ^{3/16}
9 Ham / salmon knife 250 mm / 10 in.	00STPC182	380	14 ^{5/16}
10 Cleaver	00STPC130	315	12 ^{3/8}
11 Poultry shears	00STPC147	255	10
12 Sharpener 300 mm / 12 in.	00STPC226	425	16 ^{1/16}
13 Genoise knife 300 mm / 12 in.	00STPC014	430	16 ^{7/8}
14 Kebab knife 400 mm / 16 in.	00STPC013	530	20 ^{7/8}



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KITCHEN KNIVES

KITCHEN KNIVES

0740 FLEX



FLEXIBLE BLADE
AISI420 STAINLESS STEEL

STAINLESS STEEL BOLSTER

PP HANDLE

HANGING HOLE

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
1 Triangle spatula 130 mm / 5 in.	00STPCU13	260	10 ^{3/4}
2 Wide angled spatula 150 mm / 6 in.	00STPCU15	270	10 ^{5/8}
3 Narrow angled spatula 250 mm / 10 in.	00STPCU21	365	14 ^{3/8}
4 Wide angled spatula 220 mm / 8 ^{1/2} in.	00STPCU10	340	13 ^{3/8}
5 Wide angled spatula 280 mm / 11 in.	00STPCU14	405	15 ^{15/16}
6 Wide angled spatula 340 mm / 13 ^{1/2} in.	00STPCU24	465	18 ^{5/16}

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
7 Straight spatula 150 mm / 6 in.	00STPCU01	270	10 ^{5/8}
8 Straight spatula 200 mm / 8 in.	00STPCU23	325	12 ^{13/16}
9 Straight spatula 250 mm / 10 in.	00STPCU05	370	14 ^{9/16}
10 Straight spatula 300 mm / 12 in.	00STPCU06	420	16 ^{9/16}
11 Straight spatula 350 mm / 14 in.	00STPCU07	470	18 ^{1/2}
12 Straight spatula 400 mm / 16 in.	00STPCU08	520	20 ^{1/2}



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KITCHEN KNIVES

KITCHEN KNIVES


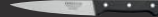

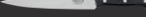
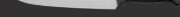



KNIFE CASE + 5 KNIVES









KNIFE CASE + 8 KNIVES



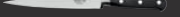
ASEAN	A921901
	Utility knife 130 mm / 5 in.
	Flexible sole knife 180 mm / 7 in.
	Flexible carving knife 200 mm / 8 in.
	Santoku knife 170 mm / 6 ¹ / ₂ in.
	Chefs knife 200 mm / 8 in.

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	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.

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	A920901
	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



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

KITCHEN KNIVES

KITCHEN KNIVES

CATERING SUITCASE 20 PIECES

9130 MAGNETIC RACKS



A926900

1	ORIGIN chef knife 250 mm / 10 in.
2	ORIGIN flexible fillet knife 180 mm / 7 in.
3	ORIGIN paring knife 100 mm / 4 in.
4	Multi-cut paring knife
5	FLEX straight spatula 250 mm / 10 in.
6	ORIGIN carving fork
7	UNIVERSAL Sharpener 300 mm / 12 in.
8	Beech wood rolling pin
9	Rubber spatula with exoglass handle 250 mm / 10 in.
10	Microplane grater
11	Polyethylene spatula 300 mm / 12 in.
12	Stainless steel whisk waterproof 250 mm / 10 in.
13	Corrugated Edge Corer-Decorator
14	Melon baller 220 mm / 8 1/2 in.
15	Peeler ABS handle
16	Natural silk brush with plastic handle 300 mm / 12 in.
17	Electronic thermolab 50 ° C / 200 ° C
18	Apple corer
19	Notched Kitchen shears
20	Bowl scraper



DESCRIPTION

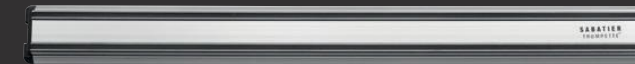
CODE

1	Aluminium magnetic bar 330 mm / 13 in.	00STPC125
2	Aluminium magnetic bar 450 mm / 18 in.	00STPC123

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2



- 2 removable inside trays easy to clean
- Several multi-storage compartments
- 24 turns spring for a perfect support of knives
- Strap and transport handle

KITCHEN KNIVES

R266 ARTISAN



HOLLOW GRINDING

3Cr13 STAINLESS STEEL

FULL TANG

POM HANDLE

STAINLESS STEEL RIVETS

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
1 Parer knife 90mm / 3 ¹ / ₂ in.	OOPCA1117	200	7 ⁷ / ₈
2 Cheese knife 100mm / 4 in.	OOPCA1135	205	8 ¹ / ₁₆
3 Steak knife 115 mm / 4 ¹ / ₂ in.	OOPCA1113	220	8 ⁵ / ₈
4 Vegetable knife 115 mm / 4 ¹ / ₂ in.	OOPCA1120	220	8 ⁵ / ₈
5 Boning knife 150 mm / 6 in.	OOPCA1192	270	10 ⁵ / ₈
6 Carving fork 150 mm / 6 in.	OOPCA1197	270	10 ⁵ / ₈
7 Carving knife 200 mm / 8 in.	OOPCA1196	320	12 ³ / ₁₆
8 Santoku knife 18 175 mm / 7 in.	OOPCA1161	295	11 ⁵ / ₈
9 Cleaver 150 mm / 6 in.	OOPCA1130	320	12 ³ / ₁₆
10 Chef's knife 180 mm / 7 in.	OOPCA1181	295	11 ⁵ / ₈
11 Chef's knife 200 mm / 8 in.	OOPCA1132	325	12 ¹³ / ₁₆
12 Bread knife 200 mm / 8 in.	OOPCA1191	325	12 ¹³ / ₁₆
13 Filleting knife 250 mm / 10 in.	OOPCA1182	403	15 ⁷ / ₈



KITCHEN KNIVES

KITCHEN KNIVES

R266 ARTISAN

R400 SUP R CUT



X50CrMoV15 STEEL

PP HANDLE

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
14 6P bloc	00BN06K32	335	13 ^{3/16}
15 Kitchen scissors	00PCA1143	210	8 ^{1/4}
16 Kitchen shears	00PCA1146	250	9 ^{13/16}
17 Sharpening steel	00PCA1195	330	12 ^{15/16}
18 Magnetic bar	00PCA1115	380	14 ^{15/16}

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
1 Peeler green	GRB000268	170	6 ^{11/16}
2 All purpose knife green	GRB000116	236	9 ^{1/4}
3 Vegetable knife grey	GYB000118	185	7 ^{1/4}
4 All purpose knife grey	GRB000611	236	9 ^{1/4}
5 Paring knife red	RDB000117	200	7 ^{7/8}
6 Tomato knife red	RDB000108	230	9 ^{1/16}



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INDEX

Alkaline	30-31	Danube	96	Oxford	50
Amsterdam	98	Duke	52	Perle	26-27
Ariane	91	Eco / Primo	101	Persane	34-35
Artisan	150-152	Elixir	40-41	Polypro 2R	117
Asean	136-137	Esquisse	18-19	Polypro	116
Atlantic	73	Flex	144-145	Porterhouse	104
Ato hammered	32-33	Florence	67	Prestige	115
Augsburger Faden	48	Fusion	105	Prime-Rib	105
Aurora	57	Goliath	108	Pro Tech	140-141
Austin Inox	85	Haikou	38-39	Pro	115
Austin PVD copper	89	Havane	93	Reflex	117
Austin PVD black	87	Haydn	74	Regency	53
Austin PVD gold	90	Héléna	95	Rossini	82
Austin stonewash	88	Hercule	105	Royal Baguette	47
Baguette 18/0	92	Hotel	99	Royal Steak	106-107
Baguette 18/10	66	Integral	77	Select	78-79
Bead royale	68	Jewel	58	Silhouette	20-21
Bliss	94	Juno	83	Steak Pizza	110-111
Bohème	42-43	Knife case 5p	146	Steel	22-23
Brasero	109	Knife case 8p	147	Suitcase 20p	148
Buffet Selection	120-121	Lido	71	Sup R Cut	153
Buffet Thermo	124-125	Livia	59	Teddy Bear	75
Buffet Martin	122-123	Livia ronda	61	Tendence	49
Buffet 1319	126-129	Livia trendy	60	Tenderloin	105
Butterfly	43	Louis	112-113	Tokyo	51
Cambridge	54	Magnetic racks	149	Tradition	114
Caractère	84	Martin	72	Triomphe	100
Carlton	80	Metropole	55	Universal	142-143
Chuletero	109	Millenium	36-37	Ventura	69
Colorado	64	Moderno	70	Versailles	24-25
Contour Urfe	97	Neuvième Art	28-29	Vieux Paris III	81
Cuba	65	Newton	46	Virgule	108
Cube	56	Origin	138-139	Vulcano	134-135



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