



INTERNATIONAL FOOD SERVICE 2023



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.



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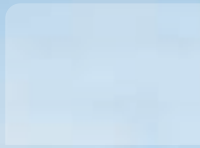
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CREATIVE COOKING. DELICIOUS DINING.

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



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 which we specify as follows:

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



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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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.







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.



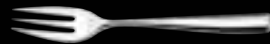
FRUIT KNIFE 00B000360
189 mm - 7⁷/₁₆ in.



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





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.

C166 STEEL

THICKNESS:
forged

MATERIAL:
18/10 stainless steel

FINISH:
mirror





TABLE FORK 00B000320
205 mm - 8^{1/16} in.



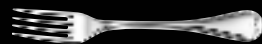
TABLE SPOON 00B000325
207 mm - 8^{1/8} in.



MEDIUM TEASPOON 00B000375
145 mm - 5^{11/16} in.



TABLE KNIFE 00B000300
245 mm - 9^{5/8} in.



DESSERT FORK 00B000340
178 mm - 7 in.



DESSERT SPOON 00B000345
180 mm - 7^{1/16} in.



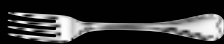
DESSERT KNIFE 00B000330
210 mm - 8^{1/4} in.



SOUP SPOON 00B000350
171 mm - 6^{11/16} in.



ESPRESSO SPOON 00B000380
108 mm - 4^{1/4} in.



CAKE FORK 00B000390
145 mm - 5^{11/16} in.



FISH KNIFE 00B000525
205 mm - 8^{1/16} in.

C833 VERSAILLES

THICKNESS:
3,5 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror



COUZON



TABLE FORK 00B000320
204 mm - 8 in.



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



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



TABLE KNIFE 00B000300
245 mm - 9⁵/₈ in.



DESSERT FORK 00B000340
178 mm - 7 in.



DESSERT SPOON 00B000345
180 mm - 7¹/₁₆ in.



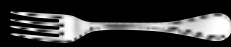
DESSERT KNIFE 00B000330
210 mm - 8¹/₄ in.



SOUP SPOON 00B000350
171 mm - 6¹¹/₁₆ in.



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



CAKE FORK 00B000390
145 mm - 5¹¹/₁₆ in.



FISH KNIFE 00B000525
204 mm - 8 in.

C461 LE PERLE

THICKNESS:
3,5 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror



COUZON

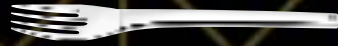


TABLE FORK 00B000320
220 mm - 8⁵/₈ in.



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
115 mm - 4¹/₂ in.



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



FISH FORK 00B000415
195 mm - 7¹¹/₁₆ in.



FISH KNIFE 00B000410
220 mm - 8⁵/₈ 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.

C517 NEUVIEME ART

THICKNESS:
4,0 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

COUZON





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.

C864 ALKALINE

THICKNESS:
4,0 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

COUZON



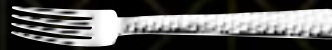


TABLE FORK 00B000320
215 mm - 8^{7/16} in.

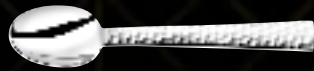


TABLE SPOON 00B000325
204 mm - 8 in.



MEDIUM TEASPOON 00B000375
143 mm - 5^{5/8} in.



TABLE KNIFE 00B000305
243 mm - 9^{9/16} in.



DESSERT FORK 00B000340
182 mm - 7^{1/8} in.



DESSERT SPOON 00B000345
173 mm - 6^{13/16} in.



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



SOUP SPOON 00B000350
168 mm - 6^{9/16} in.



FISH KNIFE 00B000410
202 mm - 7^{15/16} in.

C328 ATO HAMMERED

THICKNESS:
3,0 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

COUZON





TABLE FORK 00B000320
222 mm - 8^{11/16} in.



TABLE SPOON 00B000325
221 mm - 8^{11/16} in.



MEDIUM TEASPOON 00B000375
157 mm - 6^{3/16} in.



TABLE KNIFE 00B000305
237 mm - 9^{3/8} in.



DESSERT FORK 00B000340
196 mm - 7^{11/16} in.



DESSERT SPOON 00B000345
194 mm - 7^{5/8} in.



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



SOUP SPOON 00B000350
180 mm - 7^{1/16} in.



FRUIT KNIFE 00B000360
189 mm - 7^{7/16} in.



ESPRESSO SPOON 00B000380
106 mm - 4^{1/8} in.



FISH KNIFE 00B000410
214 mm - 8^{7/16} in.



SERVING SPOON 00B000435
257 mm - 10^{1/8} in.

C219 PERSANE

THICKNESS:
4,0 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
140 mm - 5^{1/2} in.



TABLE KNIFE 00B000305
232 mm - 9^{1/8} in.



DESSERT FORK 00B000340
186 mm - 7^{5/16} in.



DESSERT SPOON 00B000345
186 mm - 7^{5/16} in.



DESSERT KNIFE 00B000335
205 mm - 8^{1/16} in.



CAKE FORK 00B000390
158 mm - 6^{3/16} in.



FISH KNIFE 00B000410
210 mm - 8^{1/4} in.

C940 SIDE

THICKNESS:
3,5 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

COUZON





TABLE FORK 06B000320
210 mm - 8¹/₄ in.



TABLE SPOON 06B000325
210 mm - 8¹/₄ in.



MEDIUM TEASPOON 06B000375
140 mm - 5¹/₂ in.



TABLE KNIFE 06B000305
232 mm - 9¹/₈ in.



DESSERT FORK 06B000340
186 mm - 7⁵/₁₆ in.



DESSERT SPOON 06B000345
186 mm - 7⁵/₁₆ in.



DESSERT KNIFE 06B000335
205 mm - 8¹/₁₆ in.

C940 SIDE VELVET

THICKNESS:
3,5 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

NEW

COUZON





TABLE FORK ATB000320
210 mm - 8^{1/4} in.



TABLE SPOON ATB000325
210 mm - 8^{1/4} in.



MEDIUM TEASPOON ATB000375
140 mm - 5^{1/2} in.



TABLE KNIFE ATB000305
232 mm - 9^{1/8} in.



DESSERT FORK ATB000340
186 mm - 7^{5/16} in.



DESSERT SPOON ATB000345
186 mm - 7^{5/16} in.



DESSERT KNIFE ATB000335
205 mm - 8^{1/16} in.

C940 SIDE PVD BLACK

THICKNESS:
3,5 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

NEW

COUZON





TABLE FORK AUB000320
210 mm - 8¹/₄ in.



TABLE SPOON AUB000325
210 mm - 8¹/₄ in.



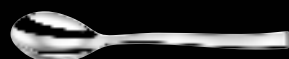
MEDIUM TEASPOON AUB000375
140 mm - 5¹/₂ in.



TABLE KNIFE AUB000305
232 mm - 9¹/₈ in.



DESSERT FORK AUB000340
186 mm - 7⁵/₁₆ in.



DESSERT SPOON AUB000345
186 mm - 7⁵/₁₆ in.



DESSERT KNIFE AUB000335
205 mm - 8¹/₁₆ in.

C940 SIDE PVD GOLD

THICKNESS:
3,5 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

NEW

COUZON





TABLE FORK AEB000320
210 mm - 8^{1/4} in.



TABLE SPOON AEB000325
210 mm - 8^{1/4} in.



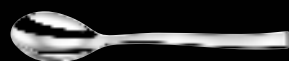
MEDIUM TEASPOON AEB000375
140 mm - 5^{1/2} in.



TABLE KNIFE AEB000305
232 mm - 9^{1/8} in.



DESSERT FORK AEB000340
186 mm - 7^{5/16} in.



DESSERT SPOON AEB000345
186 mm - 7^{5/16} in.



DESSERT KNIFE AEB000335
205 mm - 8^{1/16} in.

C940 SIDE PVD COPPER

THICKNESS:
3,5 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

NEW

COUZON

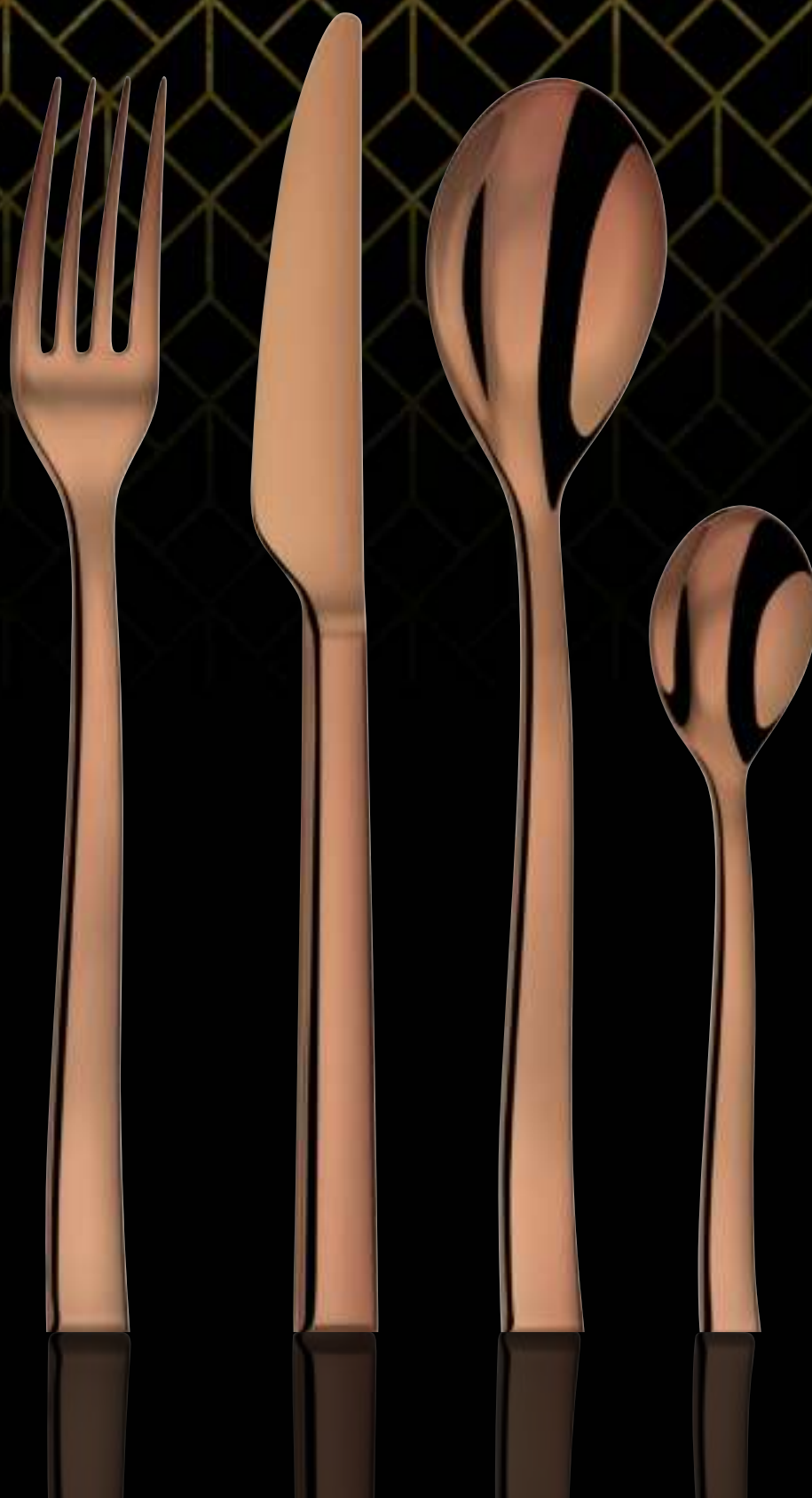




TABLE FORK 03B000320
210 mm - 8¹/₄ in.



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.



CAKE FORK 03B000390
145 mm - 5¹¹/₁₆ in.

C924 MILLENIUM

THICKNESS:
3,5 mm

MATERIAL:
18/10 stainless steel

FINISH:
contrast

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



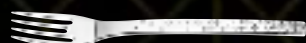


TABLE FORK 00B000320
216 mm - 8^{1/2} in.



TABLE SPOON 00B000325
216 mm - 8^{1/2} in.



MEDIUM TEASPOON 00B000375
144 mm - 5^{43/64} in.



TABLE KNIFE 00B000305
225 mm - 8^{55/64} in.



DESSERT FORK 00B000340
190 mm - 7^{1/2} in.



DESSERT SPOON 00B000345
190 mm - 7^{1/2} in.



DESSERT KNIFE 00B000335
200 mm - 7^{7/8} in.



SERVING FORK 00B000246
258 mm - 10^{5/32} in.



SERVING SPOON 00B000435
250 mm - 10^{5/64} in.

C885 PIX'ELLE 3D

THICKNESS:
2,5 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

COUZON





1



2



3



4



5



6

1 - CHAMPAGNE BUCKET 00WX07742
H 240 mm / 9^{7/16} in. - Ø 210 mm / 8^{1/4} in.

2 - WINE COOLER 00WX07780
H 215 mm / 8^{7/16} in. - Ø 145 mm / 5^{11/16} in.

3 - ICE BUCKET 00WX07758
H 170 mm / 6^{11/16} in. - Ø 143 mm / 5^{5/8} in.

4 - BOTTLE COASTERS X2 00WX07W41
Ø 140 mm / 5^{1/2} in.

5 - ICE CUBE SPOON 00B000408
L 205 mm / 8^{1/16} in.

**6 - BUTTERFLY
BUTTER/JAM SPREADER C87900WX07470**
L 130 mm / 5^{1/8} in.

C808 BOHEME

MATERIAL:
18/10 stainless steel
double wall

FINISH:
mirror





PREMIERE

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.



1012 REGENCY



CUTLERY
AMEFA PREMIERE

THICKNESS:
3,2 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

	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



8060 TOKYO











THICKNESS:
4,0 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	140	5 ¹ / ₂
	Table knife (hollow handle)	00B000301	235	9 ¹ / ₄
	Dessert fork	00B000340	184	7 ³ / ₁₆
	Dessert spoon	00B000345	183	7 ³ / ₁₆
	Dessert knife (hollow handle)	00B000331	209	8 ³ / ₁₆
	Fruit knife	00B000360	175	6 ⁷ / ₈
	Mocca spoon	00B000380	115	4 ¹ / ₂
	Cake fork	00B000390	146	5 ³ / ₄
	Fish knife	00B000410	203	7 ¹⁵ / ₁₆





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
	Large teaspoon	00B000378	166	6 ¹ / ₂
	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

CUTLERY
AMEFA PREMIERE

THICKNESS:
4,5 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	00B000320	211	8 ⁵ / ₁₆
	Table spoon	00B000325	210	8 ¹ / ₄
	Medium teaspoon	00B000375	142	5 ⁹ / ₁₆
	Large teaspoon	00B000378	166	6 ¹ / ₂
	Table knife	00B000305	235	9 ¹ / ₄
	Dessert fork	00B000340	187	7 ⁵ / ₁₆
	Dessert spoon	00B000345	186	7 ⁵ / 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 ⁵ / ₈
	Cake fork	00B000390	154	6 ¹ / ₁₆
	Fish knife	00B000410	207	8 ¹ / ₈



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
	Large teaspoon	00B000378	165	6 ¹ / ₂
	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 ⁵ / ₁₆
	Dessert knife (hollow handle)	00B000330	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



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
	Fruit knife	00B000360	168	6 ⁹ / ₁₆
	Mocca spoon	00B000380	110	4 ⁵ / ₁₆
	Cake fork	00B000390	155	6 ¹ / ₁₆
	Fish knife	00B000410	223	8 ³ / ₄



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
	Large teaspoon	00B000378	166	6 ¹ / ₂
	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
	Fruit knife	00B000360	169	6 ¹¹ / ₁₆
	Mocca spoon	00B000380	117	4 ⁵ / ₈
	Ice teaspoon	00B000400	190	7 ⁷ / ₁₆
	Cake fork	00B000390	144	5 ⁵ / ₈
	Fish knife	00B000410	211	8 ⁵ / ₁₆



8340 ORPHÉE

CUTLERY
AMEFA PREMIERE

THICKNESS:
3,5 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

NEW

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	00B000320	203	7 ¹⁵ / ₁₆
	Table spoon	00B000325	203	7 ¹⁵ / ₁₆
	Medium teaspoon	00B000375	150	5 ⁷ / ₈
	Table knife	00B000305	226	8 ⁷ / ₈
	Dessert fork	00B000340	181	7 ¹ / ₈
	Dessert spoon	00B000345	181	7 ¹ / ₈
	Dessert knife	00B000335	203	7 ¹⁵ / ₁₆
	Mocca spoon	00B000380	115	4 ¹ / ₂



8330 VENUS











THICKNESS:
3,0 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

NEW

CUTLERY
AMEFA PREMIERE

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	00B000320	208	8 ³ / ₁₆
	Table spoon	00B000325	208	8 ¹ / ₈
	Medium teaspoon	00B000375	144	5 ⁵ / ₈
	Table knife	00B000305	238	9 ³ / ₈
	Dessert fork	00B000340	187	7 ⁵ / ₁₆
	Dessert spoon	00B000345	187	7 ⁵ / ₁₆
	Dessert knife	00B000335	215	8 ⁷ / ₁₆
	Mocca spoon	00B000380	117	4 ⁵ / ₈



9065 AURORA





CUTLERY
AMEFA PREMIERE

THICKNESS:
3,5 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

	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



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
	Large teaspoon	00B000378	167	5 ⁹ / ₁₆
	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
	Fruit knife	00B000360	170	6 ¹¹ / ₁₆
	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











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}
	Vegetable spoon	00B000435	227	8 ^{15/16}



1120 CUBA



CUTLERY
AMEFA PREMIERE

THICKNESS:
forged

MATERIAL:
18/10 stainless steel

FINISH:
mirror

	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
	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





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.





8030 LIVIA




THICKNESS:
3,0 mm

MATERIAL:
18/10 stainless steel

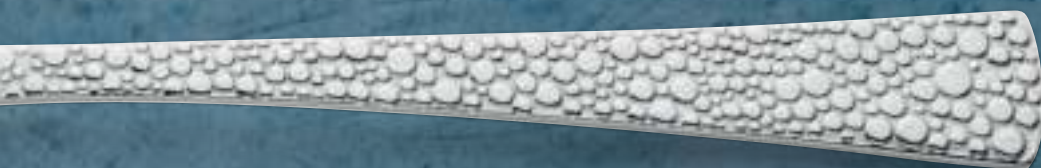
FINISH:
mirror

CUTLERY
AMEFA 18-10

	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
	Large teaspoon	00B000378	165	6 ¹ / ₂
	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



8036 LIVIA RONDA



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
	Large teaspoon	00B000378	165	6 ¹ / ₂
	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
	Soup spoon	00B000350	183	7 ³ / ₄
	Cake fork	00B000390	142	5 ⁹ / ₁₆



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
	Steak knife	00B000317	239	9 ³ / ₈
	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
	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



8840 BAGUETTE XL








THICKNESS:
3,5 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

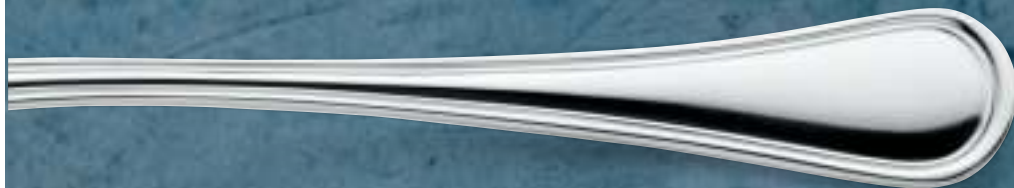
NEW

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork XL	00B000321	212	8 ⁵ / ₁₆
	Table spoon XL	00B000326	212	8 ⁵ / ₁₆
	Medium teaspoon XL	00B000376	145	5 ¹¹ / ₁₆
	Table knife XL	00B000306	246	9 ¹¹ / ₁₆
	Table knife (hh - 8628)	00B000601	255	10



XL items

8430 HAYDN



THICKNESS:
2,5 mm

MATERIAL:
18/10 stainless steel

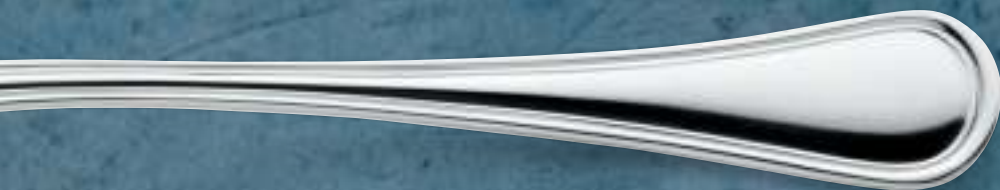
FINISH:
mirror

CUTLERY
AMEFA 18-10

	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
	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



8430 HAYDN XL







THICKNESS:
3,5 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

NEW

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	00B000321	208	8 ³ / ₁₆
	Table spoon	00B000326	208	8 ³ / ₁₆
	Medium teaspoon	00B000376	145	5 ¹¹ / ₁₆
	Table knife	00B000306	246	9 ¹¹ / ₁₆



XL items

0518 BEAD ROYALE







THICKNESS:
3,0 mm

MATERIAL:
18/10 stainless steel

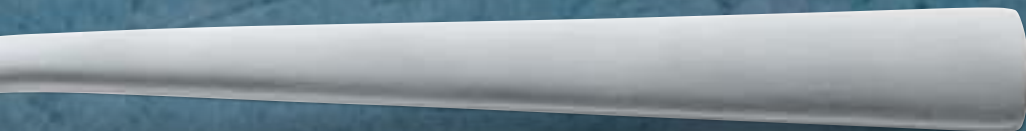
FINISH:
mirror

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



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
	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






















THICKNESS:
2,5 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

CUTLERY
AMEFA 18-10

	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
	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



1810 FLORENCE



THICKNESS:
3,0 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

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 ¹ / ₂
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 ⁹ / ₁₆
Cake server	00B000455	257	10 ¹ / ₈
Butter spreader	00B000470	153	6



305

306

1824 ATLANTIC



























THICKNESS:
2,5 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

CUTLERY
AMEFA 18-10

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	00B000320	189	7 ⁷ / ₁₆
	Table spoon	00B000325	192	7 ⁹ / ₁₆
	Medium teaspoon	00B000375	138	5 ⁷ / ₁₆
	Table knife	00B000305	208	8 ³ / ₁₆
	Steak knife	00B000315	218	8 ⁹ / 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






1824 ATLANTIC XL



THICKNESS:
2,5 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
 Table fork xl	00B000321	200	7 ^{7/8}
 Table spoon xl	00B000326	200	7 ^{7/8}
 Table knife xl	00B000306	229	9



XL items

1316 MARTIN




THICKNESS:
2,8 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

CUTLERY
AMEFA 18-10

	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
	Soup spoon	00B000350	183	7 ³ / ₁₆
	Fruit knife	00B000360	160	6 ¹ / ₄
	Mocca spoon	00B000380	127	5
	Cake fork	00B000390	153	6
	Fish knife	00B000410	214	8 ⁷ / ₁₆
	Vegetable spoon	00B000435	210	8 ¹ / ₄



4310 TEDDY BEAR







THICKNESS:
2,5 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror



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 ⁹ / ₁₆
 Children's spoon small	00B000551	131	5 ¹ / ₈



3010 INTEGRAL



reddot design award
honourable mention 2015

DESIGN PLUS






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
 Spoon	00B000325	110	4 ⁵ / ₁₆
 Knife	00B000305	115	4 ¹ / ₂








3001 SELECT



THICKNESS:
2,5 mm

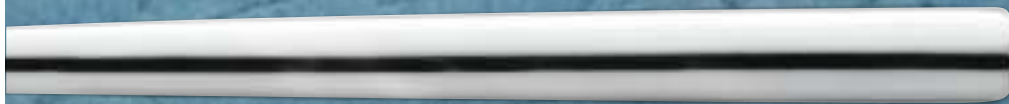
MATERIAL:
18/10 stainless steel

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 special knife	00B000481	133	5 ³ / ₁₆










1050 CARLTON



THICKNESS:
forged

MATERIAL:
18/0 stainless steel

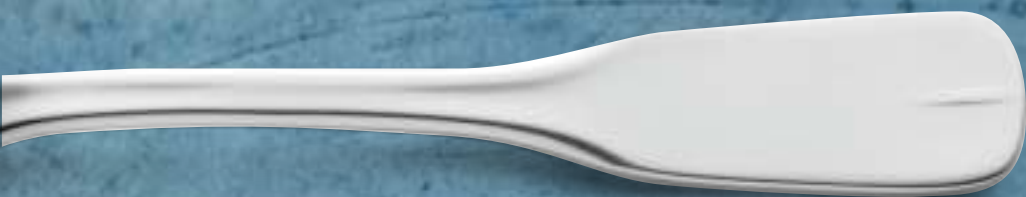
FINISH:
mirror

	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



CUTLERY
AMEFA 18-0

0701 VIEUX PARIS



THICKNESS:
3,0 mm

MATERIAL:
18/0 stainless steel

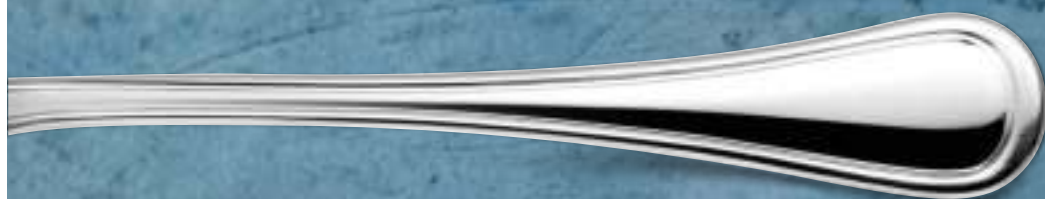
FINISH:
mirror

	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



CUTLERY
AMEFA 18-0

8435 ROSSINI



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
	Soup spoon	00B000350	178	7
	Fruit knife	00B000360	180	7 ¹ / ₁₆
	Mocca spoon	00B000380	114	4 ⁷ / ₁₆
	Cake fork	00B000390	156	6 ¹ / ₈
	Fish knife	00B000410	220	8 ⁵ / ₈










1420 JUNO



THICKNESS:
3,0 mm

MATERIAL:
18/0 stainless steel

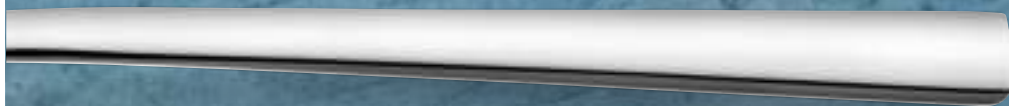
FINISH:
mirror

	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 fork	00B000340	185	7 ¹ / ₄
	Dessert spoon	00B000345	185	7 ¹ / ₄
	Dessert knife	00B000335	205	8 ¹ / ₁₆



CUTLERY
AMEFA 18-0










1060 CARACTERE



THICKNESS:
forged

MATERIAL:
18/0 stainless steel

FINISH:
mirror

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	X0B000320	208	8 ³ / ₁₆
	Table spoon	X0B000325	205	8 ¹ / ₁₆
	Medium teaspoon	X0B000375	145	5 ¹¹ / ₁₆
	Table knife	00B000305	235	9 ¹ / ₄
	Steak knife	X0B000315	233	9 ¹ / ₈
	Dessert fork	00B000340	182	7 ¹ / ₈
	Dessert spoon	00B000345	185	7 ¹ / ₄
	Dessert knife	00B000335	205	8 ¹ / ₁₆
	Cake fork	00B000390	145	5 ¹¹ / ₁₆



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
	Ice tea spoon	00B000400	197	7 ³ / ₄
	Mocca spoon	00B000380	120	4 ¹¹ / ₁₆
	Cake fork	00B000390	143	5 ⁵ / ₈
	Fish knife	00B000410	207	8 ¹ / ₈
	Butter spreader	00B000470	172	6 ³ / ₄



CUTLERY
AMEFA 18-0

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
	Ice tea spoon	ATB000400	197	7 ³ / ₄
	Mocca spoon	ATB000380	120	4 ¹¹ / ₁₆
	Cake fork	ATB000390	143	5 ⁵ / ₈



CUTLERY
AMEFA 18-0



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
	Ice tea spoon	AVB000400	197	7 ³ / ₄
	Mocca spoon	AVB000380	120	4 ¹¹ / ₁₆
	Cake fork	AVB000390	143	5 ⁵ / ₈



CUTLERY
AMEFA 18-0







1410 AUSTIN PVD COPPER



THICKNESS:
2,5 mm

MATERIAL:
18/0 stainless steel

FINISH:
satin finish

	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
	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
	Ice tea spoon	AUB000400	197	7 ³ / ₄
	Mocca spoon	AUB000380	120	4 ¹¹ / ₁₆
	Cake fork	AUB000390	143	5 ⁵ / ₈



CUTLERY
AMEFA 18-0









1410 AUSTIN STONEWASH



THICKNESS:
2,5 mm

MATERIAL:
18/0 stainless steel

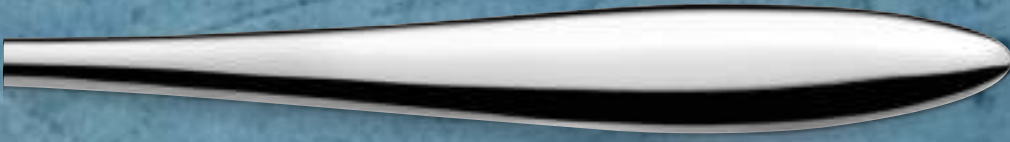
FINISH:
stonewash

	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
	Ice tea spoon	24B000400	197	7 ³ / ₄
	Mocca spoon	24B000380	120	4 ¹ / ₁₆
	Cake fork	24B000390	143	5 ⁵ / ₈



CUTLERY
AMEFA 18-0









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



CUTLERY
AMEFA 18-0










9036 HAVANE



THICKNESS:
3,0 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	135	5 ⁵ / 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



CUTLERY
AMEFA 18-0









9036 HAVANE JUNGLE



THICKNESS:
3,0 mm

MATERIAL:
18/0 stainless steel

FINISH:
mirror

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	29BL00320	207	8 ¹ / ₈
	Table spoon	29BL00325	205	8 ¹ / ₁₆
	Medium teaspoon	29BL00375	135	5 ⁵ / ₁₆
	Table knife	29BL00305	235	9 ¹ / ₄
	Dessert fork	29B000340	177	6 ¹⁵ / ₁₆
	Dessert spoon	29B000345	177	6 ¹⁵ / ₁₆
	Dessert knife	29B000335	205	8 ¹ / ₁₆
	Cake fork	29B000390	136	5 ⁵ / ₁₆



CUTLERY
AMEFA 18-0

3710 DAILY BAGUETTE



THICKNESS:
2,5 mm

MATERIAL:
18/0 stainless steel

FINISH:
mirror

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	00B000320	210	8 ¹ / ₄
	Table spoon	00B000325	210	8 ¹ / ₄
	Medium teaspoon	00B000375	140	5 ¹ / ₂
	Table knife	00B000305	211	8 ⁵ / ₁₆
	Dessert fork	00B000340	185	7 ¹ / ₄
	Dessert spoon	00B000345	180	7 ¹ / ₁₆
	Dessert knife	00B000335	210	8 ¹ / ₄
	Soup spoon	00B000350	172	6 ³ / ₄
	Fruit knife	00B000360	170	6 ¹¹ / ₁₆
	Mocca spoon	00B000380	125	4 ⁷ / ₈
	Cake fork	00B000390	139	5 ⁷ / ₁₆
	Fish knife	00B000410	205	8 ¹ / ₁₆
	Oyster fork	00B000420	130	5 ¹ / ₈



CUTLERY
AMEFA 18-0











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
	Fruit knife	00B000360	165	6 ¹ / ₂
	Fish knife	00B000410	210	8 ¹ / ₄



CUTLERY
AMEFA 18-0

3319 FELICITY












THICKNESS:
2,5 mm

MATERIAL:
18/0 stainless steel

FINISH:
mirror

CUTLERY
AMEFA 18-0

	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
	Large teaspoon	23B000378	165	6 ¹ / ₂
	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
	Fruit knife	23B000360	166	6 ¹ / ₂
	Mocca spoon	23B000380	107	4 ¹ / ₄
	Ice teaspoon	23B000400	202	7 ¹⁵ / ₁₆
	Cake fork	23B000390	156	6 ¹ / ₈







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









1114 SOPRANO PVD BLACK



THICKNESS:
4,0 mm

MATERIAL:
18/0 stainless steel

FINISH:
mirror + PVD black

	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



STEAK KNIVES

STEAK KNIVES





4917 HERCULE

MATERIAL:
3Cr14, Pakkawood

MATERIAL:
3Cr14, Pakkawood

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
1 Hercule jumbo steak knife	15B000621	247	9 ^{11/16}
2 Hercule jumbo steak knife round tip	15B000624	247	9 ^{11/16}
3 Tenderloin knife	00B000315	247	9 ^{11/16}
4 Emperor knife standing	00B000315	232	9 ^{1/8}
5 Fusion knife	AAB000113	220	8 ^{5/8}
6 Porterhouse fork	00B000371	210	8 ^{1/4}
7 Porterhouse knife	00B000315	230	9 ^{1/16}



1



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7060 **TENDERLOIN**

2540 **EMPEROR**

4918 **FUSION**

7050 **PORTERHOUSE**

MATERIAL:

X50CrMoV15, ABS

MATERIAL:

3Cr14,
ABS mirror/stainless steel

MATERIAL:

X50CrMoV15, ABS

MATERIAL:

18/10, ABS

MATERIAL:

3Cr14, ABS



3



4



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6



7

STEAK KNIVES

2520 ROYAL STEAK

MATERIAL:
3Cr14,
new ABS handle

MATERIAL:
3Cr14,
new ABS handle

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
1 Steak knife ABS	A1B000113	225	8 ¹³ / ₁₆
2 Steak knife ABS XL	A1B000621	250	9 ¹³ / ₁₆
3 Table fork wood	00B000320	210	8 ¹ / ₄
4 Steak knife wood (serrated)	00B000113	225	8 ¹³ / ₁₆
5 Steak knife wood XL	15B000621	250	9 ¹³ / ₁₆
6 Achilles steak knife wood	04B000113	230	9 ¹ / ₁₆
7 Achilles steak black	A1B000113	230	9 ¹ / ₁₆

N

STEAK KNIVES



Serrated



1

2

2520 ROYAL STEAK

2550 ACHILLES

MATERIAL:
18/0, Pakkawood

MATERIAL:
3Cr14, Pakkawood

MATERIAL:
3Cr14, Pakkawood

MATERIAL:
3Cr14, carbonized
ashwood

MATERIAL:
3Cr14, ABS



3



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7

NEW

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 Goliath XL steak knife	00B000621	225	8 ¹³ / ₁₆
4 Bongo XL steak knife	23B000621	228	8 ¹⁵ / ₁₆
5 Virgule mirror steak knife	00B000315	235	9 ¹ / ₄
6 Atlantic pizza knife	00B000362	230	9 ¹ / ₁₆



1

2

4916 **GOLIATH**

2465 **BONGO**

0561 **VIRGULE MIRROR**

1824 **ATLANTIC**

MATERIAL:
3Cr14

MATERIAL:
3Cr14

MATERIAL:
3Cr14

MATERIAL:
3Cr14



3



4



5



6

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



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9

STEAK KNIVES

2520 LOUIS

MATERIAL:
3Cr14, pakkawood

MATERIAL:
3Cr14, pakkawood

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
1 Steak knife natural wood	WNB000113	225	8 ^{13/16}
2 Steak knife nut wood	HNB000113	225	8 ^{13/16}
3 Box of 6 steaks mixed colours	MPB000BR1	225	8 ^{13/16}



1



2

MATERIAL:
3Cr14, pakkawood



3 - 6 mixed colours -

STEAK KNIVES

2520 VOLCANO

2516 TRADITION XL

MATERIAL:
3Cr14, pakkawood

	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



1

NEW

MATERIAL:
3Cr14, Stainless steel/PP



2

NEW

8660 PRO

8680 PRESTIGE

MATERIAL:
MoV, ABS

MATERIAL:
3Cr14, ABS

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
1 Pro Steak knife	00B000113	232	9 ¹ / ₈
2 Prestige Steak knife	00B000122	235	9 ¹ / ₄
3 Tradition Inox Box of 12x Steak knife	00B000AA7	233	9 ¹ / ₈
4 Tradition Vintage Steak knife	24B000305	233	9 ¹ / ₈
5 Tradition Grey Steak knife	ACBL00305	233	9 ¹ / ₈



1



2

2502 **TRADITION INOX**

2502 **TRADITION VINTAGE**

2511 **TRADITION**

MATERIAL:

3Cr14, Stainless steel

MATERIAL:

3Cr14, Stainless steel

MATERIAL:

3Cr14, Stainless steel/PP



3



4



5

STEAK KNIVES

4914 POLYPRO

4911 REFLEX

1139 DAILY

MATERIAL:
3Cr14, PP

MATERIAL:
3Cr14, PP

MATERIAL:
3Cr14, PP

MATERIAL:
3Cr14, wood

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
1 Polypro Paring knife x12	00B000BT9	190	7 ⁵ / ₁₆
2 Polypro Steak knife x12	00B000BR9	220	8 ⁵ / ₈
2 Polypro Box of 24 steak	00PK01CA4	220	8 ⁵ / ₈
3 Reflex Box of 24 steak rounded handle	00PK00CA4	224	8 ¹³ / ₁₆
4 Daily Utility knife x12	00RB06BZ7	220	8 ⁵ / ₈
5 Polypro 2R Small boning knife x12	00B000BS9	220	8 ⁵ / ₈
6 Polypro 2R Paring knife x12	00B000BT9	185	7 ⁴ / ₁₆
7 Polypro 2R Steak knife x12	00B000BR9	210	8 ¹ / ₄
8 Polypro 2R Utility knife x12	00B000BZ7	215	8 ⁷ / ₁₆
9 Artisan Steak knife	00B000113	215	8 ⁷ / ₁₆
10 Trappeur Box of 18 lots of 3x steak knife	00CDU6JSK	245	9 ⁵ / ₈



4912 **POLYPRO 2R**

R266 **ARTISAN**

4974 **TRAPPEUR**

MATERIAL:
3Cr14, PP

MATERIAL:
3Cr14, PP

MATERIAL:
3Cr14, PP

MATERIAL:
3Cr14, PP

MATERIAL:
3Cr14, POM

MATERIAL:
3Cr14, PP



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9



10

STEAK KNIVES

BUFFET & SERVING ARTICLES

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



BUFFET &
SERVING ARTICLES

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

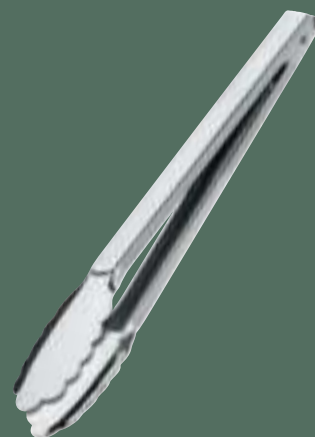
1319 BUFFET



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



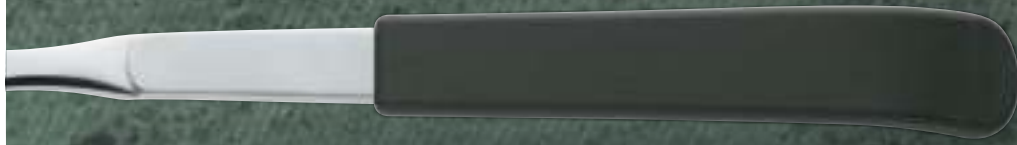
Cake server



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



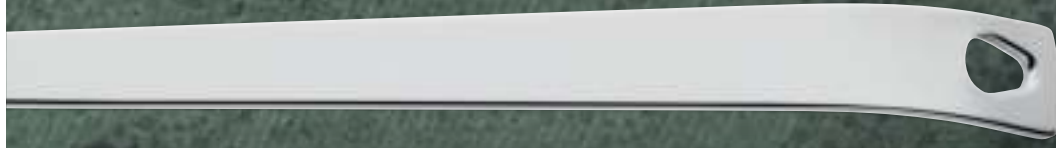
Slotted serving spoon



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

1316 BUFFET MARTIN

1391 BUFFET ACCESSORIES

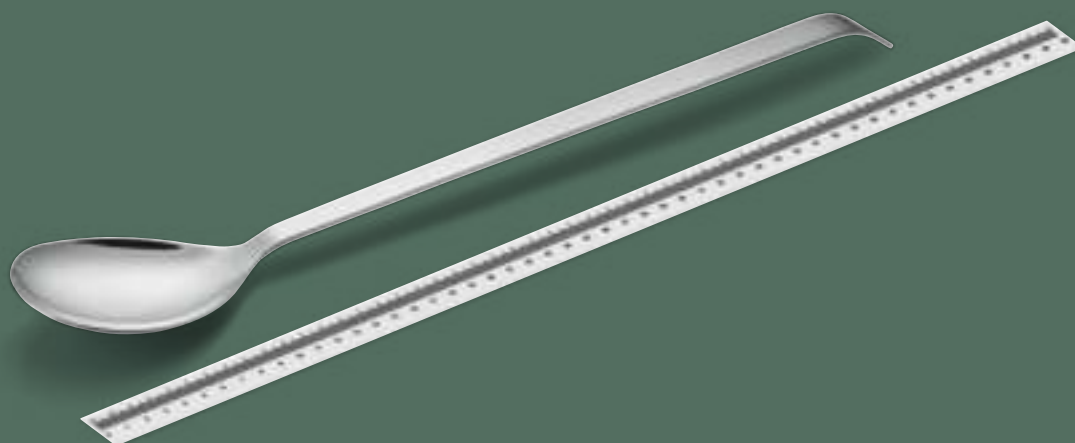
MATERIAL:

18/10 stainless steel

FINISH:

mirror

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
Serving spoon long	131600B000444	450	17 ^{11/16}
Spoon rest	139104B000569	260	10 ^{3/4}
Tongs	139104HCBA499	300	11 ^{13/16}

**Serving spoon long**

Anti-Covid-19 solution : a very long handle that keeps the hands away from any contact with the food.



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.



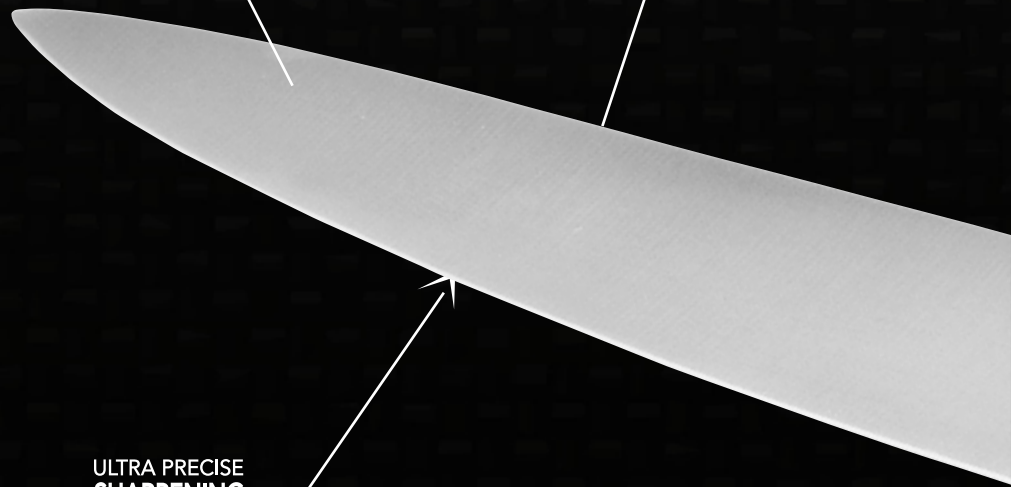
TECHNICAL SPECIFICATIONS

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



Pegboardable pack

6 languages

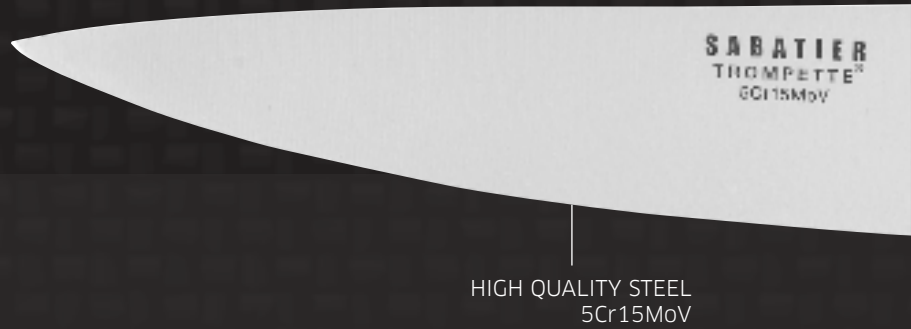
Transparent cover
+ printed card

Blade protection

Secured support



8657 VULCANO



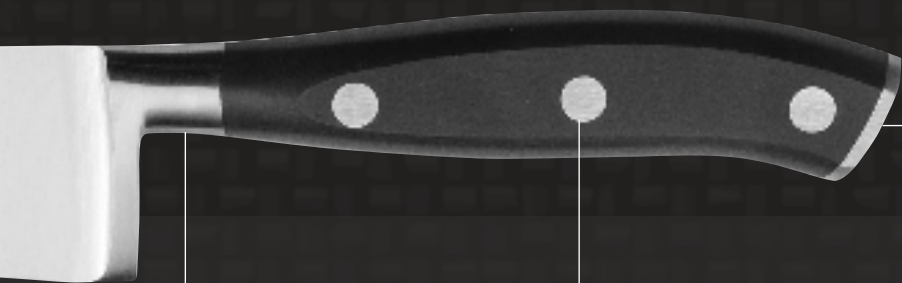
DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
1 Paring knife 90 mm / 3 ¹ / ₂ in.	00STPC117	190	7 ⁷ / ₁₆
2 Boning knife 130 mm / 5 in.	00STPC227	235	9 ¹ / ₄
3 Flexible sole knife 180 mm / 7 in.	00STPC142	290	11 ³ / ₈
4 Santoku knife 180 mm / 7 in.	00STPC161	300	11 ¹³ / ₁₆
5 Bread knife 200 mm / 8 in.	00STPC191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



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3



STAINLESS STEEL BOLSTER

FULL TANG HANDLE / POM + STAINLESS STEEL RIVETS

STAINLESS STEEL BASE



4



5



6



7



8

8701 ASEAN



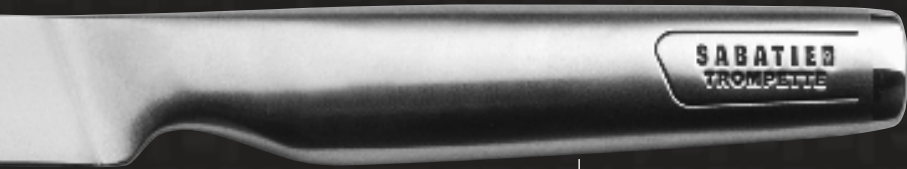
HIGH QUALITY STEEL
5Cr15MoV

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

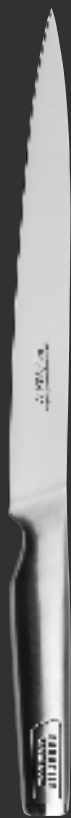


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18/0 STAINLESS STEEL HANDLE



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8780 ORIGIN



SABATIER
TROMPETTE®
5Cr15MoV

HIGH QUALITY STEEL
5Cr15MoV

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



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STAINLESS STEEL BOLSTER

ABS HANDLE

STAINLESS STEEL RIVETS



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13

KITCHEN KNIVES

8888 PRO TECH



HIGH QUALITY STEEL
5Cr15MoV

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
1 Boning knife 130 mm / 5 in.	00STPC018	275	10 ⁷ / 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 ¹³ / 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

KITCHEN KNIVES



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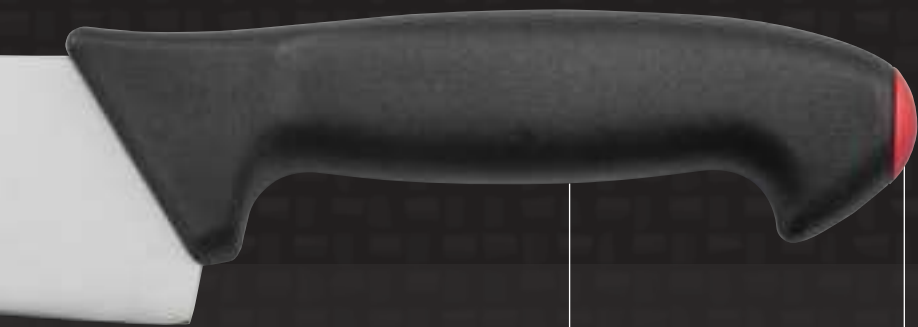
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NYLON HANDLE

HACCP 5 REMOVABLE INSERTS

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



7



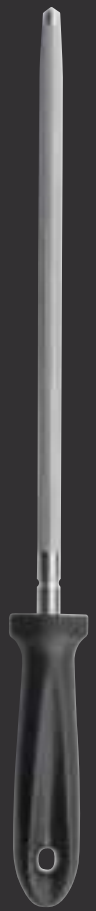
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11

KITCHEN KNIVES

0256 UNIVERSAL



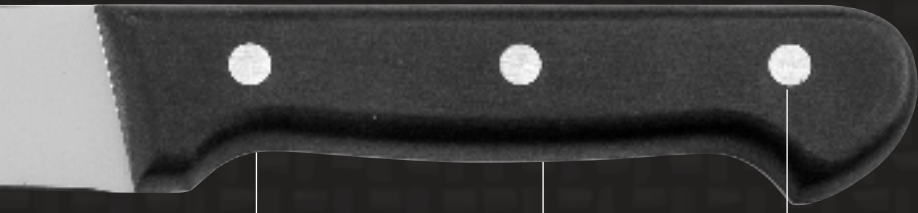
HIGH QUALITY STEEL
5Cr15MoV

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 ^{13/16}
6 Butcher knife 200 mm / 8 in.	00STPC221	335	13 ^{3/16}
7 Butcher knife with notches 250 mm / 10 in.	00STPC222	385	15 ^{3/16}

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
8 Chef's knife 200 mm / 8 in.	00STPC132	330	12 ^{15/16}
9 Bread knife 220 mm / 8 ^{1/2} in.	00STPC191	350	13 ^{13/16}
10 Ham / salmon knife	00STPC182	380	14 ^{15/16}
11 Cleaver	00STPC130	315	12 ^{3/8}
12 Poultry shears	00STPC147	255	10
13 Sharpener 300 mm / 12 in.	00STPC226	425	16 ^{11/16}
14 Genoise knife 300 mm / 12 in.	00STPC014	430	16 ^{7/8}
15 Kebab knife 400 mm / 16 in.	00STPC013	530	20 ^{7/8}

KITCHEN KNIVES





FULL TANG HANDLE

ABS HANDLE

STAINLESS STEEL RIVETS



8



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11



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13



14



14

KITCHEN KNIVES

0741 PRO FLEX



FLEXIBLE BLADE
AISI420 STAINLESS STEEL

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
1 Triangle spatula 130 mm / 5 in.	00STPCU13	260	10 ^{1/4}
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 350 mm / 14 in.	00STPCU24	465	18 ^{7/16}



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

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



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.

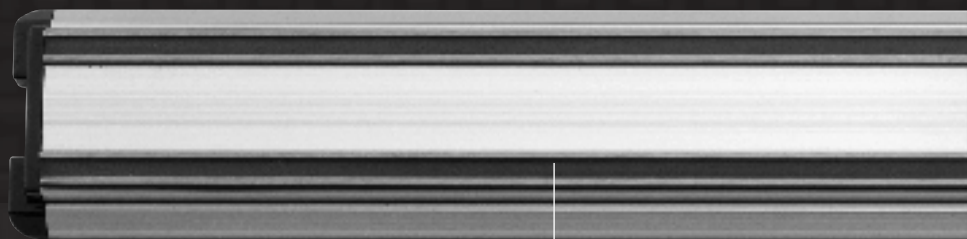


Name tag holder
Wide outside pocket

Back side

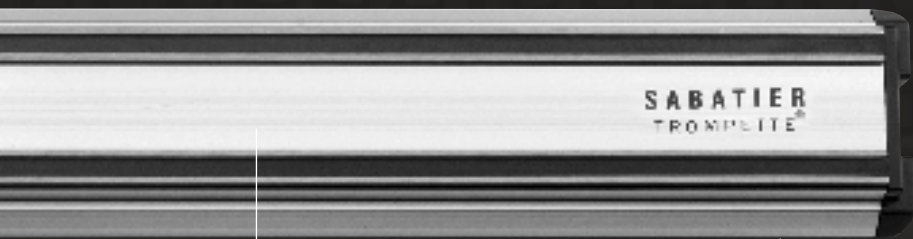
9130

MAGNETIC RACKS



2 MAGNETIC BARS

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
1 Aluminium magnetic bar	00STPC125	330	13
2 Aluminium magnetic bar	00STPC123	450	18



ALUMINIUM BODY

SCREW INCLUDED

1



2



KITCHEN KNIVES

R266 ARTISAN



DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
1 Parer knife 90mm / 3 ¹ / ₂ in.	00PCA1117	200	7 ⁷ / ₈
2 Cheese knife 100mm / 4 in.	00PCA1135	205	8 ¹ / ₁₆
3 Vegetable knife 115 mm / 4 ¹ / ₂ in.	00PCA1120	220	8 ⁵ / ₈
4 Boning knife 150 mm / 6 in.	00PCA1192	270	10 ⁵ / ₈
5 Carving fork 150 mm / 6 in.	00PCA1197	270	10 ⁵ / ₈
6 Carving knife 200 mm / 8 in.	00PCA1196	320	12 ⁹ / ₁₆
7 Santoku knife 18 175 mm / 7 in.	00PCA1161	295	11 ⁵ / ₈
8 Cleaver 150 mm / 6 in.	00PCA1130	320	12 ⁹ / ₁₆
9 Chef's knife 180 mm / 7 in.	00PCA1181	295	11 ⁵ / ₈
10 Chef's knife 200 mm / 8 in.	00PCA1132	325	12 ¹³ / ₁₆
11 Bread knife 200 mm / 8 in.	00PCA1191	325	12 ¹³ / ₁₆
12 Filleting knife 250 mm / 10 in.	00PCA1182	403	15 ⁷ / ₈



KITCHEN KNIVES
RICHARDSON SHEFFIELD





FULL TANG

POM HANDLE

STAINLESS STEEL RIVETS



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R266

ARTISAN

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



13



14



15



16



17



R400 SUP R CUT



X50CrMoV15 STEEL

PP HANDLE

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	GYB000611	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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SUSTAINABLE CUTLERY





0295 SLIM

The best alternative to disposable plastic cutlery

THICKNESS:
0,5 mm

MATERIAL:
18/0 stainless steel

FINISH:
tumble

NEW

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
Set of 6 forks	05HC16AF6	165	6 ¹ / ₂
Set of 6 spoons	05HC16AC6	165	6 ¹ / ₂
Set of 6 knives	05HC16AH6	165	6 ¹ / ₂
Set of 6 small spoons (mocca, coffee)	05HC16AA6	125	4 ⁷ / ₈
Set of 6 forks (cake, tapas)	05HC16AN6	125	4 ⁷ / ₈



Scan QR code to watch the video

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.

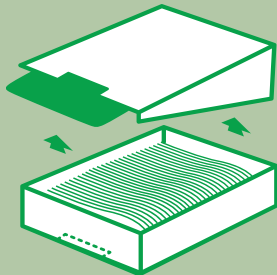
RECYCLABLE

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

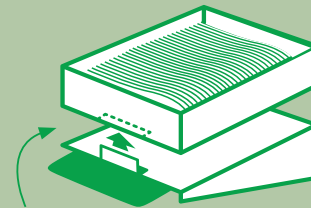
1 / Do not discard the lid



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



ECONOMICAL CUTLERY

Amefa's know-how extends to all range levels, even the most economical ones. Our economical 18/0 cutlery ranges offer an excellent value for money, as we use our expertise to develop long lasting products that resist to an intensive use. We can guarantee a good quality level and a stability in productions over time.

Whether you are a collectivity, a canteen, a cafeteria, an airline, a company restaurant, a hospital, a retirement home, and whatever is your budget, we have the product that suits your need.

Thanks to our highly efficient logistical tool, we have in stock a large choice of cutlery ranges, and we offer an excellent restocking service.

For any further information about our economical ranges, please ask to your Amefa sales contact



POS SOLUTIONS


Your Amefa sales contact can offer you some POS solutions to highlight our products in your showroom.






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