STYLE GROUP

SINCE 1990

PRODUCT CATALOGUE

CUTLERY • 餐具

STYLE GROUP
SINCE 1990

CUTLERY
餐具

ROBBE & BERKING
SILBER

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deejo

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mono POTT

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MEPRA
S.p.A.

741

P.
PERCEVAL

722

Cutipol
Portugal

417

la tavola®

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ROBBE & BERKING

SILBER

Titelseite:
Das Besteck zum Jubiläum – Metropolitan

Cover:
The cutlery for the jubilee – Metropolitan

GESCHAFFEN FÜR GENERATIONEN

Andere mögen es billiger, aber niemand darf es besser machen als wir. Unser Urur- und Urururgroßvater schrieb dies seiner jungen Firma vor 150 Jahren ins Stammbuch. Dort steht es und prägt uns auch heute noch.

Diesem Leitsatz folgend fertigt unsere Familie seit vielen Generationen zusammen mit den erfahrensten Expertinnen und Experten die besten Bestecke der Welt. Für Freunde des Hauses, die der Marke zum Teil seit Generationen treu sind. Nicht vorübergehende Moden und Lust am Konsum treiben sie an, sondern das Verlangen nach zeitloser Eleganz. Doch was nützt die zeitloseste Eleganz, wenn die Arbeit die Zeit nicht überlebt? Und so gilt der Name Robbe & Berking unter Kennern in aller Welt heute als Gütesiegel für kompromisslose und unübertroffene Qualität vereint mit Deutscher Handarbeit. Wir lieben es!

MADE FOR GENERATIONS

Others may do it cheaper, but no one ever should do it better than us. Our great-great- and great-great-great-grandfather wrote this into his young company's rule book 150 years ago. It still guides us today.

Following this guiding principle, our family has been producing the best cutlery in the world for many generations, together with the most experienced experts. Made for friends of our manufactory, some of whom have been loyal to the brand for generations. They are not driven by lifestyle, passing fashions and the desire to consume, but by the desire for timeless elegance. But what good is the most timeless elegance if the work does not survive the test of time? Therefore among connoisseurs all over the world, the name Robbe & Berking is regarded as a seal of quality for uncompromising and unsurpassed quality combined with German craftsmanship. We love it !

Oliver Berking

Lilli Berking

METROPOLITAN

Wie kein anderes Muster verkörpert Metropolitan den Mid-Century-Stil, der heute fast mehr denn je Designer und Innenarchitekten inspiriert. The Modern Classic!

Design: Robert Berking

Like no other pattern Metropolitan embodies the flowing and organic lines that characterized the middle of the 20th century. Many of the classic Mid-Century designs have become true design icons and are inspiring creatives today more than ever. The Modern Classic!

Robbe & Berking
Sterling

ROBBE & BERKING

THE BOX

Raus aus der Schublade – rauf auf den Esstisch und damit dorthin, wo das Leben spielt. Ein Centrepiece mit großer Strahlkraft im Inneren.

Out of the drawer – onto the dining table and into the place where life is at play. A true centrepiece with great radiance inside.

ROBBE & BERKING
GERMANY

MARTELÉ

Die Kunst der Silberschmiede zeigt sich in der fein modellierenden Hammerschlagtechnik. So entstehen weich geschwungene Facetten, die das Licht hundertfach reflektieren.

The art of the silversmith is displayed in the subtly modelling hammer technique which results in softly curved facets reflecting and multiplying the light.

Design: Robert Berking

DIE MARTELÉ BAR-KOLLEKTION

Bei den besten Barkeepern ist jeder Drink ein Kunstwerk. Für sie werden die liebevoll gefertigten Martelé-Gefäße zur besonderen Bühne ihres besonderen Schaffens. Manu factum. Mit der Hand gemacht. Aus den besten Zutaten – wie das Getränk, für das sie geschaffen wurden.

THE MARTELÉ BAR COLLECTION

For the best mixologists every drink is a work of art. For them the lovingly crafted Martelé drinkware becomes the special stage for their special creations. Manu factum. Handmade. From the best ingredients – like the drink which they were created for.

CHAMPAGNERBOX

Ein wahres Centrepiece mit großer Strahlkraft im Inneren. In der Champagner Box schweben vier Kelche mit weich geschwungenen Facetten, die das Licht tausendfach reflektieren. Ebenso funkeln der von Meisterhand gehämmerte Martelé Champagnerkühler und Eisbehälter. Produkte, die jedem besonderen Moment im Leben die Bühne geben, die sie verdienen.

CHAMPAGNE BOX

A true centrepiece with great radiance inside. Four flutes with softly curved facets float in the champagne box, reflecting the light a myriad times. The same brilliance is reflected on the Martelé champagne cooler and ice bucket, hammered by master silversmiths. Products that offer every special moment in life the stage it deserves.

GOURMETWAFFEL

Eis versüßt das Leben. Manchmal aber auch eine Vorspeise oder ein Dessert. Die Gourmetwaffel bietet die perfekte Bühne für besondere Genussmomente.

GOURMET CONE

Life is better with ice cream. But sometimes also with a great starter or dessert. The iconic gourmet cone offers the perfect stage for delicious moments.

SPHINX

Die kühle Schönheit des neuen Silbers. Sicht- und erlebbar durch die kunstvolle plastische Materialverteilung.

Design: Wilfried Moll

Cool glamour of the new silver. The elaborate and sculpted distribution of the material makes for a visual and sensuous experience.

ALT-KOPENHAGEN

Jedes Besteckteil trägt auf der Rückseite eine kunstvoll geprägte Filigrangravur. Diese Gravuren stellen Gewürzkräuter dar und verstärken den Eindruck, den dieses Besteck ohnehin vermittelt: eine wertvolle Arbeit, wie von berühmten alten Meistern.

Design: Robert Berking

On the back of each piece of cutlery an elaborately embossed filigree engraving is displayed. The engravings depict seasoning herbs and emphasise the effect of this cutlery: as precious a work as that of renowned old masters.

ARCADE

Die Schönheit der Form, ihre dekorative Eleganz machen dieses Besteckmuster zu einem Fest fürs Auge. Der Entwurf erinnert an mediterrane Arkaden in sommerlichem Licht.

Design: Robert Berking

The beauty of its shape, it's decorative elegance make this cutlery pattern a feast for the eyes. Its design is reminiscent of Mediterranean arcades on a summer's day.

SPHINX LEUCHTER

Eine Silberikone, deren spanungsvolle Klarheit die Freude an reduzierter, konzentrierter Ästhetik vermittelt. Der Leuchter vermittelt jedem Raum kosmopolitisches Flair.

SPHINX CANDELABRA

A silver icon whose dynamic lucidity conveys the pleasure taken in reduced, dense aesthetic. The candelabra creates an air of cosmopolitanism in any room.

Design: Wilfried Mo

12

Der Inbegriff für Eleganz und Schönheit im Yachtsport sind seit über 100 Jahren die sogenannten 12er. Das Mekka dieser über 20 Meter langen Ikonen ist heute die Yachtwerft Robbe & Berking Classics. Höchste Zeit, ihnen ein silbernes Denkmal zu setzen, dessen Name keinen Zweifel am Ursprung seiner anmutigen Linien lässt: **12**

Design: Daniel Eltner

For more than 100 years the 12mR yachts have been the epitome of sailing elegance and beauty. The world's mecca of these more than 20-meter-long icons today is the shipyard Robbe & Berking Classics. High time to unveil a silver monument to them, whose name leaves no doubt about the provenance of its graceful lines: **12**

DANTE

Den klassischen Anspruch auf Einfachheit, Klarheit und elegante Proportion erfüllt Dante meisterhaft.

Dante more than fulfils the classic requirements of simplicity, lucidity and elegant proportions.

Design: Robert Berking

DIE DANTE BAR-KOLLEKTION

Es gibt nicht oft Anlässe, die einen wirklich guten Drink erfordern. Dann aber muss er ein Genuss für alle Sinne sein. Die Dante Bar Kollektion macht aus jedem Drink oder Cocktail ein kleines Kunstwerk.

DANTE BAR COLLECTION

There are not often occasions that call for a really good drink. But then it has to be a treat for all the senses. The Dante Bar Collection turns every drink or cocktail into a little work of art.

DIE EDELSTEN SPIELE DER WELT

Das typische reduziert-elegante Robbe & Berking-Design strahlt eine große Ruhe aus. Und die Sehnsucht nach genau dieser Ruhe wächst. „Es gibt Wichtigeres im Leben, als beständig dessen Geschwindigkeit zu erhöhen." Das Zitat von Mahatma Gandhi scheint heute treffender denn je.

THE WORLD'S FINEST GAMES

The typical reduced-elegant Robbe & Berking design radiates a great calm. And the longing for precisely this calm is growing. "There are more important things in life than constantly increasing its speed." The quote from Mahatma Gandhi seems more appropriate today than ever.

STIL & ELEGANZ TO GO

Das gehämmerte Karten-Etui ist ein echter Hingucker in jeder Spielerunde.

STYLE & ELEGANCE TO GO

The hammered playing card hold is a real eye-catcher in every round of games.

LET THE GAMES BEGIN

Handgefertigte Spiele für Groß und Klein, Familie und Freunde. Entdecken Sie Dame und machen Sie traditionelle Spieleabende zu besonderen Erlebnissen.

Hand-crafted games for young and old, family and friends. Discover checkers and transform traditional game evenings into a special experience.

STARS

Silber für die besten Adressen: 304 von ihnen aus 30 Ländern mit insgesamt 178 Michelin Sternen befinden sich im neuen Robbe & Berking Restaurantführer.

Silver for the best addresses: 304 of them from 30 countries with a total of 178 Michelin stars are presented in the new Robbe & Berking restaurant guide.

NAVETTE

Der sanft geschwungene lilienförmige Stiel und der plastische Überwurf am Stielende zeigen, dass Navette zu den strengen reduzierten Formen des Jugendstils gehört.

Design: Robert Berking

The softly curved, lily-shaped handle ending in a prominent fold shows that Navette belongs to the clear-cut, reduced shapes of Jugendstil.

GIO

Der elegant geschwungene Stiel mündet in eine Kugel, dem ästhetischen i-Punkt des Entwurfs. Alles fließt. Nirgendwo stören harte Kanten oder Ecken.

The elegantly curved handle ends in a globe that aesthetically rounds off this design. Everything flows uninterrupted by sharp ridges or edges.

CHAMPAGNERKELCHE UND KÜHLER

Edler Champagner aus einem wertvollen Kühler in feinen Kelchen – ein kultivierter Dreiklang anspruchsvoller Gastlichkeit.

CHAMPAGNE FLUTES AND COOLER

Fine champagne from a precious cooler and in fine flutes – a cultivated triad of sophisticated hospitality.

VIVA

Viva hat den Charme, die Leichtigkeit und Lebensfreude junger Tischkultur. Ein Besteck, in dem sich die Ästhetik der Zeit spiegelt, aber auch zeitlose Ästhetik.

Design: Ralph Krämer

Viva sparkles with the charme, ease and vitality of youthful tableware. This cutlery is a perfect reflection of current asthetic influences as well as timeless asthetic ideals.

RIVA

Die Form des Löffelmundstückes erinnert an den Bug einer klassischen Yacht. Riva ist ein modernes Meisterstück der Silberschmiedekunst von unübertroffener handwerklicher Perfektion.

Design: Wilfried Moll

The shape of the mouthpiece of the spoon brings to mind the bow of a classic yacht. Riva is a modern masterpiece of the silversmith's craft and a fine example of unrivalled craftsmanship brought to perfection.

ROBBE & BERKING
GERMANY

KAVIARSCHALE

Kaviarschale aus Kristallglas mit silbernem Beschlag und Deckel. Der Griff ist ein fein gearbeiteter silberner Stör.

CAVIAR BOWL

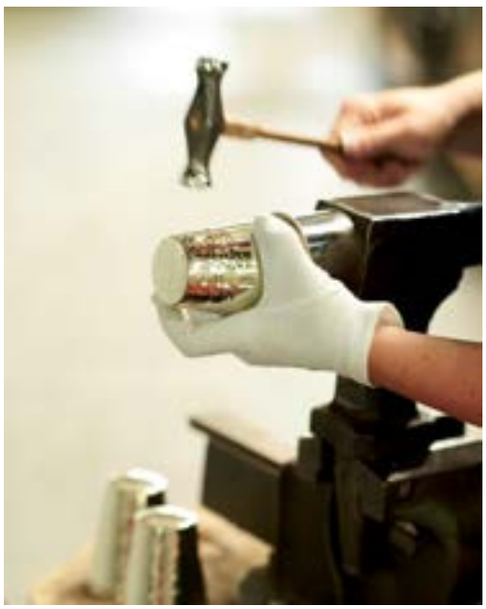
Caviar bowl made from crystal glass with silver trim and lid. The handle is an exquisitely crafted silver sturgeon.

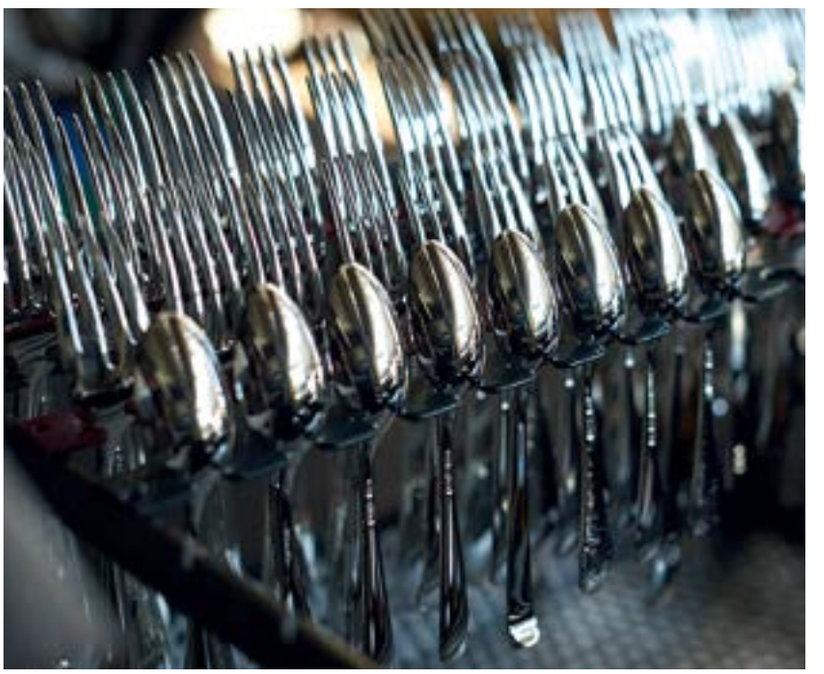
JAN-VON-BORSTEL-SCHALE

Der Gral der Silberwelt. Eines der größten und gleichzeitig kostbarsten Meisterwerke der Silberschmiedekunst. Die fast 6 kg schwere Schale mit einem Durchmesser von 47 cm wird sorgfältig von Hand gearbeitet.

JAN-VON-BORSTEL-BOWL

The Grail of the Silver World. One of the greatest and, at the same time, most precious masterpieces of the silversmith's art. Weighing nearly 6 kg and with a diameter of 47 cm, the bowl is carefully handcrafted.





HERMITAGE

140 Jahre nach der Eröffnung seiner ersten Silberwerkstatt lässt Robbe & Berking 2014 mit seinem Jubiläumsbesteck einen Klassiker wiederentstehen, der zu den ältesten und schönsten dieser traditionsreichen Manufaktur gehört. Die Robbe & Berking typische manuelle Hammerschlagtechnik macht jede Arbeit zu einem Unikat.

140 years after the opening of its first silver workshop Robbe & Berking is re-launching its anniversary cutlery in 2014 – a design which is one of the most traditional and most beautiful of this long-established manufactory. The Robbe & Berking typical manual hammering technique makes each work unique.

ALT-SPATEN

Das Können der großen alten Meister ist hier noch lebendig. Alt-Spaten gilt als das klassische Silberbesteck schlechthin.

The prowess of the great old masters comes alive in this pattern. Alt-Spaten is regarded the ultimate classic silver flatware.

ALT-AUGSBURG

Nur mit großem handwerlichen Können ist es möglich, diesen formalen Reichtum des Silbers zu erhalten.

Only with skilled craftsmanship it is possible to achieve such a formal richness of the silver.

DAS SÜSSE LEBEN

Ob mit Patisserie oder Confiserie, Konfitüren, edlen Zuckersorten oder feiner Schokolade – genießen Sie eine kleine Auszeit.

THE SWEET LIFE

Whether with patisserie or confectionery, jams, selected sugar varieties or fine chocolate – enjoy a little time out.

OSTFRIESEN

Von Anfang an wurde dieses klassische Besteck traditionsgetreu gefertigt – bis in die letzte Feinheit der Gravierung.

From the beginning, this classical cutlery has been traditionally crafted – right through to the finest detail in the engraving.

ART-DECO

Die Ästhetik des Art Deco, dieser bedeutenden internationalen Kunstepoche, präsentiert das Besteck auf hervorragende Weise.

Design: Theodor Berking

This cutlery is a first-rate example of the aesthetic of Art Deco, the internationally significant era in art history.

MOET
ELMUT

BARWAGEN

Fast trendy ist der Barwagen von Robbe & Berking. Egal, ob mit Kunstbüchern, kleinen Design-Accessoires oder mit edlen Spirituosen und den entsprechenden silbernen Gefäßen dekoriert oder als Servierwagen – er setzt alles gekonnt in Szene. Hausbar & Deko-Highlight in einem!

BAR CART

The bar cart from Robbe & Berking is almost trendy. Whether decorated with art books, small design accessories or with fine spirits and corresponding silver vessels, or used as a serving cart – it sets the scene in style. House bar & decorative highlight in one!

ROSENMUSTER

Die liebevoll gestaltete goldene Rose vermittelt den Charme und den Zauber dieser schönen, eleganten Blume.

The lovingly designed golden rose portrays the charm and magic of this elegant and beautiful flower.

ALT-AUGSBURG

Das Prunkstück der Alt-Augsburg Kollektion:
Der große siebenlichtige Leuchter.

The showpiece of the Alt Augsburg collection:
the large seven-light candelabrum.

MARMOR

Von natürlichem Marmor inspiriert. Keine Messerklinge gleicht der anderen. Erhältlich in Martelé, Riva und Belvedere.

MARBLE

Inspired by natural marble. No two knife blades are alike. Available in Martelé, Riva and Belvedere.

FÜR SIE GEMACHT

Was bisher nur Graveure auf den silbernen Stielen umsetzen konnten wird in Zukunft auch auf Messerklingen möglich sein. Egal ob Wappen Texte oder Silhouetten von Häusern oder ganzen Landschaften – alles zeichnen die Silberschmiede auf Wunsch detailliert und scharf auf die Klinge.

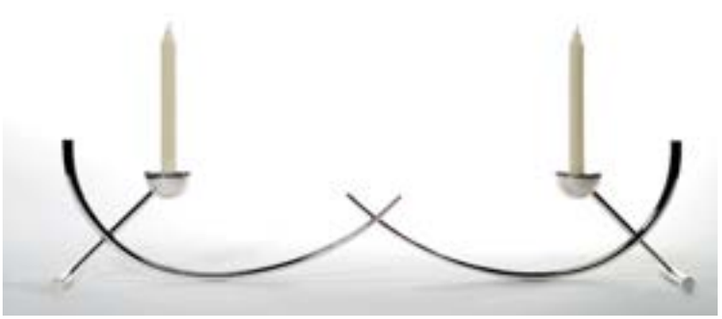
MADE FOR YOU

What only engravers have been able to do on silver handles will now also be possible on knife blades. Whether coats of arms, texts or silhouettes of houses or entire landscapes – the silversmiths can draw anything in detail and brillance on the blade.

GRANDE COMPOSITION

Ein echtes Center Piece für jeden Tisch, das zum Spielen einlädt und sich in unzähligen Varianten dekorieren lässt.

A real centre piece that invites you to play and which can be decorated in countless ways.



CLASSIC-FADEN

Jedes Detail bestätigt das hohe Niveau dieses zeitlosen Entwurfs. Der dreifache plastisch ausgearbeitete Faden auf Vorder- und Rückseite ebenso wie der formschöne Überwurf am Stielende.

Every detail confirms the high standard of this timeless design: the larger format, the raised triple thread on both sides of each piece, the elegant fold in which each piece ends.

ECLIPSE

Das englische Wort für Sonnenfinsternis. Sie wäre ohne den silbernen Mond nicht möglich, der die Sonne ganz verdeckt, oder nur eine Korona aus Sonnenstrahlen um sie herum sichtbar lässt. Dieses Lichterspiel ist eines der Gestaltungsmerkmale dieses hocheleganten Entwurfes.

A natural phenomenon which would not be possible without the silvery moon covering the sun completely or just leaving a corona of sun rays visible. This play of light is a main characteristic of this highly elegant pattern.

Design: Robert Berking

FRANZÖSISCH-PERL

Vom ausgehenden Rokoko hat dieses Robbe & Berking Besteck seine Leichtigkeit und Liebenswürdigkeit. Die klare Form zeigt jedoch deutlich den Einfluss des frühen französischen Klassizismus.

This Robbe & Berking cutlery resonates with the lightness and pleasantness of the late rococo era whereas a hint of early French classicism is clearly shown in its clean lines.

ALTA

Ein Triumph der Form über das Ornament.
Die Besonderheit dieses Bestecks zeigt noch eine weitere Tatsache: Alta wurde mit vielen begehrten Designpreisen ausgezeichnet.

Design: Wilfried Moll

A triumph of form over ornament. The fact that Alta has been awarded numerous coveted design prizes shows how extraordinary Alta is.

ALTA TAFELGERÄTE

Die berühmte Silberkollektion Alta gilt heute weltweit als Vorbild für zeitgenössisches Tafelsilber.

ALTA TABLEWARE

The ceremony of enjoying tea or coffee is a whole new experience with the use of exquisite silver. The magnificence of shape is enhanced by the precious material.

SPATEN

Spaten geht auf einen Entwurf zurück, der in den Gründerjahren der Besteckmanufaktur entstand. Dieses Silberbesteck ist ein Klassiker und gleichzeitig Beweis dafür, dass wirklich gute Formen zeitlos sind. Auch an modern gedeckten Tafeln hinterlässt Spaten mit seinem zeitlosen Design bleibenden Eindruck.

Spaten refers back to a design created during the foundation years of the cutlery manufactory. This silver cutlery is a classic and at the same time proof that really well-designed shapes remain timeless.

ALT-CHIPPENDALE

Die Form des Bestecks strahlt eine vollkommene Harmonie aus und besitzt die perfekten Proportionen, für die Thomas Chippendale berühmt war.

The shape of this cutlery reflects perfect harmony as well as the flawless proportions Thomas Chippendale was well-known for.

ALT-FADEN

Schon sehr früh findet man bei Augsburger Silberschmiedearbeiten einen einfachen oder doppelten Silberfaden als Einfassung. Etwa um 1760 entstand das Fadenmuster in der Form, wie es Robbe & Berking mit Alt-Faden heute anbietet.

Very early examples of silverware manufactured in Augsburg had the single or double silver thread along the edges. The thread motif Robbe & Berking offers today in its "Alt-Faden" range originated around 1760.

BELVEDERE

Perfektion gibt dem Silber eine Ausstrahlung und Festlichkeit, die den Atem nimmt. Ein Besteck, das mit dem Anspruch geschaffen wurde, das beste seiner Art zu sein.

Perfection lends this silver creation a breathtaking flair and solemnity. This is cutlery created with the expectation to be the best of its kind.

Design: Robert Berking

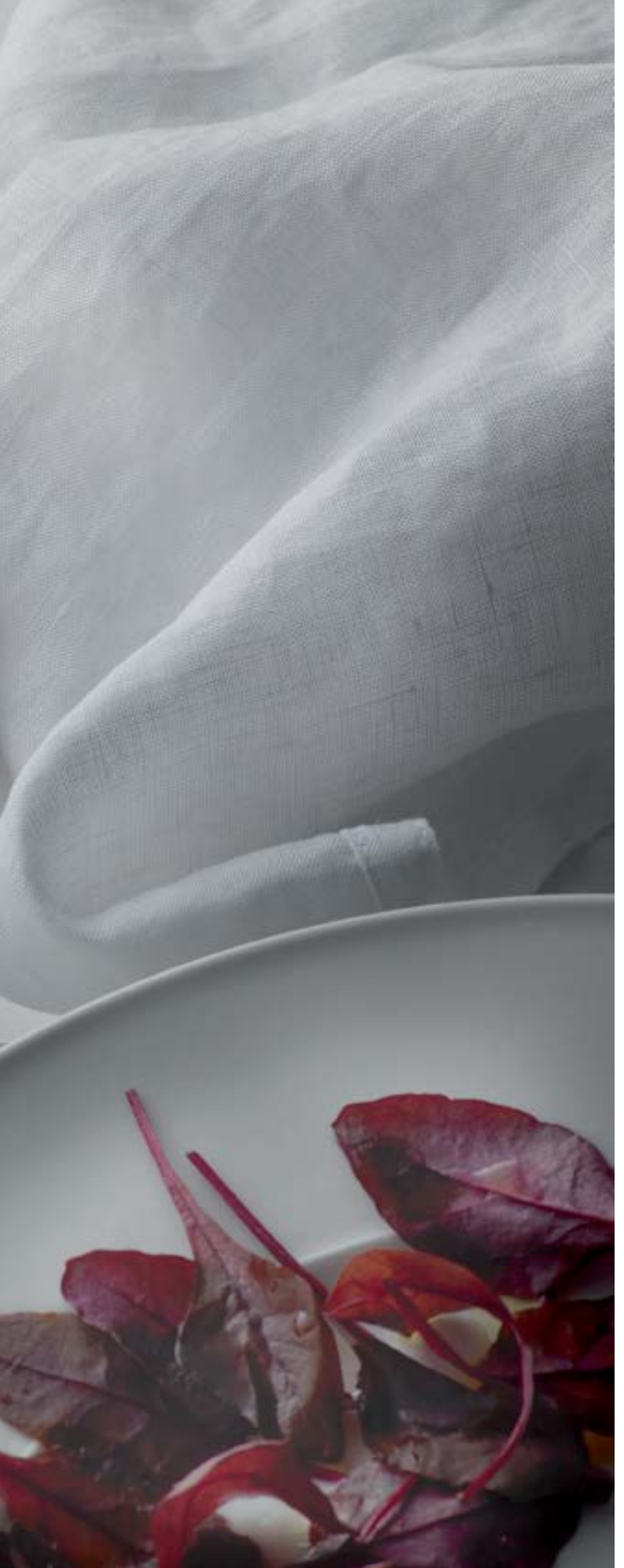
DIE BELVEDERE BAR-KOLLEKTION

Trinkgefäße, deren äußere Erscheinung an die Kanneluren antiker Säulen erinnert, die aber gleichzeitig mit moderner frischer Ausstrahlung einen ganz besonderen Charakter haben.

BELVEDERE BAR COLLECTION

Drinking vessels whose outer appearance is reminiscent of the fluting of antique columns, but which at the same time have a very special character with their modern, fresh appearance.

ROBBE & BERKING



AVENUE

Die plastisch ausgearbeiteten halbrunden Silberrippen bewirken reizvolle Licht- und Schattenreflexionen.

The raised semi-circular silver ribs create appealing reflections of light and shadow.

Design: Robert Berking

DIE GRILL-KOLLEKTION

Die Zeit war reif für extra scharfe Steakwerkzeuge der Oberklasse. Herausragende mechanische Eigenschaften kombiniert mit einem sehr edlen technischen Look. Das ästhetische Highlight dieser Kollektion ist das Zusammenspiel der dunklen Steakmesserklingen in Frozen Black mit dem warmen Silberglanz der Messerhefte. Erhältlich in Alt-Spaten, Belvedere, Martelé und Riva.

BARBECUE COLLECTION

The time was right for high-end extra sharp steak tools. Outstanding mechanical abilities combined with a very refined technical look. The aesthetic highlight of this collection is the interaction of dark steak knife blades in Frozen Black with the warm silver shine of the knife handles. Available in Alt-Spaten, Belvedere, Martelé and Riva.

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MEAT
the
MASTER
Iconic tools since 1874
GRILLEN
MIT STIL
STYLISH BARBECUE
ROBBE & BERKING
SILBER

KEINE KOMPROMISSE

NO COMPROMISE

NEU: EXTRASCHARFE STEAKWERKZEUGE. Die Zeit war reif für Steakbestecke der Oberklasse, die Stil und Tischkultur auch an den Grillplatz transportieren. Diamond Like Carbon (DLC) heißt das neue Rezept. Eine anthrazitschwarze Beschichtung aus der Materialklasse der diamantähnlichen Kohlenstoffe, die herausragende mechanische Eigenschaften mit einem sehr edlen technischen Look in „Frozen Black“ verbindet.

NEW: EXTRA SHARP STEAK TOOLS. The time was right for top class steak cutlery that transfers the style of fine dining to the barbecue. Diamond Like Carbon (DLC) is a new part of our DNA. An anthracite-black coating that combines outstanding industrial properties with a refined technical look in „Frozen Black“.

Design: Wilfried Moll

RIVA
MENÜBESTECK
MENU CUTLERY

Das charakterstarke und gleichzeitig schlichte Design macht Riva zu einem modernen Meisterstück der Silberschmiedekunst.

The strong character and simplicity of design make Riva a modern masterpiece of silversmithing.

RIVA
STEAKBESTECK
STEAK CUTLERY

GERADLINIG UND GENAU AUF DEN PUNKT

Unübertroffene handwerkliche Perfektion.
Die Messerklinge in „Frozen Black“ für
extra scharfen Schnitt.

RIVA
TRANCHIERBESTECK

CARVING CUTLERY

STRAIGHT AND EXACTLY TO THE POINT

Unrivalled craftsmanship created to perfection.
The knife blade in „Frozen Black“, designed for
an extra sharp cut.

ALT-SPATEN
MENÜBESTECK
MENU CUTLERY

Das Spaten-Muster hat seinen Ursprung in dieser klassischen Form Anfang des 18. Jahrhunderts. Besonders kunstvoll ist die ausdrucksvolle Form der „Ohren“ unterhalb des Mundstückes.

The spade pattern originated in this classic form at the start of the 18th century. Especially artistic is the expressive shape of the “ears” below the mouthpiece.

ALT-SPATEN
STEAKBESTECK
STEAK CUTLERY

WIE DIE SCHULTERN EINES JUNGBULLEN

Alt-Spaten besticht durch seine fast waagerecht verlaufenden Schultern und den langgezogenen Spaten und gilt als das klassische Silberbesteck schlechthin.

ALT-SPATEN
TRANCHIERBESTECK
CARVING CUTLERY

LIKE THE SHOULDERS OF A YOUNG BULL

Alt-Spaten impresses with its almost horizontal shoulders and the extended spade-shaped handle, and is regarded as the ultimate classic silver cutlery.

Design: Robert Berking

MARTELÉ
MENÜBESTECK

MENU CUTLERY

Martelé mit seinen weichgeschwungenen Facetten lässt das Licht hundertfach reflektieren.

The softly curved facets of Martelé reflect the light infinitely.

MARTELÉ
STEAKBESTECK
STEAK CUTLERY

FEIN UND VIELFÄLTIG MARMORIERT

Die Welt gehört dem, der sie genießt.

MARTELÉ
TRANCHIERBESTECK
CARVING CUTLERY

FINELY AND UNIQUELY MARBLED

The world belongs to those who enjoy it.

AM GRILL UND AN DER BAR

ON THE BARBECUE AND AT THE BAR

MARTELÉ BAR KOLLEKTION

MARTELÉ BAR COLLECTION

EIN GENUSS FÜR ALLE SINNE. Die feinen Aromen und Zutaten für Nase und Geschmacksnerven, der Anblick und die Farben für die Augen und die richtigen Becher oder Kelche für das Gefühl in der Hand und am Mund. Die Martelé Bar Kollektion macht aus jedem Drink oder Cocktail ein kleines Kunstwerk. In der alltäglichen Küche ebenso wie bei einem sehr guten Steak.

AN APPEAL TO ALL SENSES. The subtle aromas and ingredients for the nose and taste buds, the sight and colours for the eyes and the right tumblers or coupes for the feeling in the hand and mouth. The Martelé Bar Collection makes every drink or cocktail a small piece of art – both for casual and for fine steak.

DAS BIER ZUM STEAK

THE BEER WITH THE STEAK

Der Martelé Bierbecher. Durch die hohe Temperaturleitfähigkeit des Silbers spürt man die angenehme Kühle und Frische des Getränks sofort in der Hand und am Mund.

The Martelé beer tumbler. The high level of thermal conductivity of silver allows you to immediately experience the pleasure of coldness and freshness in hand and mouth.

WHISKEY IST FLÜSSIGES SONNENLICHT

WHISKEY IS LIQUID SUNLIGHT

Der Martelé Whiskey Becher. Manu factum. Mit der Hand gemacht. Aus den besten Zutaten – wie das Getränk, für das er geschaffen wurde.

The Martelé whiskey tumbler. Manu factum. Handmade. From the best ingredients - like the drink for which they were created.

ROBBE & BERKING
EDELSTAHL

Allen Edelstahlbestecken von Robbe & Berking sieht man an, dass ihre Entwürfe von Silberexpertinnen und Silberexperten stammen. Sie vereinen die für Robbe & Berking so typische Ästhetik und diese Harmonie zwischen Form, Funktion und Material. Viele Edelstahlbesteck-Kollektionen gehören seit Jahrzehnten zu den Klassikern von Robbe & Berking.

One can recognize that all Robbe & Berking stainless steel cutlery was designed by silver experts. They combine the Robbe & Berking typical aesthetics and a harmony between form, function and material. Many stainless steel cutlery collections have been Robbe & Berking classics for decades.

Cover:
Topos

Atlantic

Design: Wilfried Moll

Mit seinem spannungsvollen Profil und den ausgewogenen Proportionen gehört Atlantic zu jener kleinen Gruppe anspruchsvoller Bestecke, die formal beispielhaft sind.

Dieses Modell führen wir in zwei unterschiedlichen Varianten: hochglanzpoliert und matt gebürstet.

With its contemporary profile and balanced proportions, Atlantic is among the select group of high-quality stainless steel cutlery patterns whose form is wholly exemplary.

We offer this model in two different finishes: high gloss polished or satin brushed finish.

Baltic

Design: Robert Berking

Elegante Facetten und Griffenden in Diamantform
geben dem Besteck eine besondere Brillanz.

Elegant facets and diamond-shaped handles give the cutlery a special brilliance.

Como

Design: Robert Berking

Como besticht durch die Harmonie der Linien,
durch fließende Übergänge und eine elegante Plastizität.
Die Silhouette des Stiels gleicht einem spannungs-
vollen Bogen.

Como fascinates with its harmonious lines, flowing transitions and supple elegance. In silhouette the handle resembles a strung bow.

Jardin

Design: Robert Berking

Den sanft geschwungenen, lilienförmigen Stiel von Jardin schmücken florale Ornamente. Ein Edelstahlbesteck, dessen dekorative Eleganz perfekt zum entspannten, zwanglosen Genießen passt.

Jardin's gently curving, lily-shaped handle is adorned with floral ornaments. Stainless-steel cutlery whose decorative elegance makes it the perfect companion to relaxed dining for pure enjoyment.

Lago

Design: Claus Harttung

Reduzierte Formen voller Leichtigkeit und Eleganz.
In den weichfließenden Linien und wellenförmigen
Rundungen von Lago steckt sinnliche Ausdruckskraft.

Reduced forms resplendent in their lightness and elegance. Lago's soft, flowing lines and wave-like curves are sensuously expressive.

Ostfriesen

Seit über 100 Jahren wird dieses klassische Besteck in seiner ganzen markanten Schönheit mit großer handwerklicher Sorgfalt von Robbe & Berking gefertigt.

For more than 100 years this classic cutlery, highly distinctive in its beauty, has been manufactured with meticulous craftsmanship by Robbe & Berking.

Pax

Design: Heinrich Meldau

Gekonnte Reduktion für die Liebhaber puren Designs. Unterschiedliche Materialstärken, die schwungvollen Linien und die spannungsvolle Silhouette geben diesem Besteck sinnlichen Charme.

Skillful reduction for lovers or clear-cut design. Different material thicknesses combined with sweeping lines and a dramatic silhouette lend this cutlery its sensuous charm.

Scandia

Design: Sven Tranekjer

Scandia gehört zu den Klassikern unter den Edelstahl-Bestecken. Ein zeitlos modernes Muster für die Liebhaber guten skandinavischen Designs.

This is a recognized classic among stainless steel patterns. A timeless form for lovers of good Scandinavian design.

Topos

Design: Heinrich Meldau

Topos, das ist Design pur. Ein Besteck mit viel Charakter. Die klare Form und seine kühle ästhetische Schönheit lassen den Geist des Bauhauses erkennen.

Topos is design in its purest form. A pattern with a character of its own. The formal clarity and the stern aesthetic beauty of this pattern reveal the influence of the famous Bauhaus style.

York

Design: Robert Berking

York ist ein geschmiedetes Edelstahl-Besteck. Typisch ist die markante Materialverteilung. So verjüngt sich der Griff zur Mitte und verleiht York eine dynamische Eleganz.

York is a forged stainless steel cutlery. A characteristic feature is the striking distribution of weight—heavy at the slim part of the handle under the bowl, thin in the middle, heavy again at the end of the handle.

Übersicht
Overview

Atlantic-Brilliant

Atlantic

Baltic

Ostfriesen

Pax

Scandia

Como

Jardin

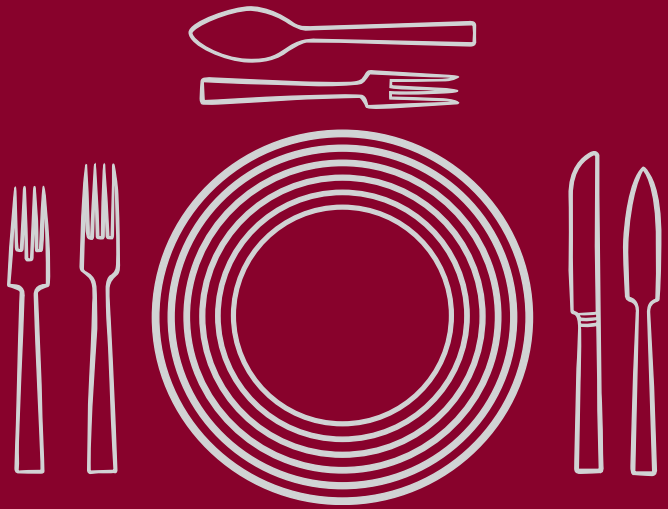
Lago

Topos

York

Entdecken Sie auch unsere Silberwelt.

Discover our silver world.



THE BEST
Restaurants and Hotels
2024

★★★

EXCERPT

ROBBE & BERKING

SILBER

★ ★ ★

Robbe & Berking
Restaurant Guide
2024

★ ★ ★

Dear friends of great food,

We are delighted that you are holding our new restaurant guide in your hands. We are proud of it, because it not only introduces you to very exceptional locations and the people behind them, but also to our old silversmith as a supplier of the best establishments. We have been publishing it every year for 18 years now. You will now find 315 locations with a total of 179 stars in the guide. Stars that do not fall from the sky, but are the result of perfect craftsmanship and absolute excellence, of creativity, flair and, above all, a great deal of passion. This is what connects us to each of them. Just like them, we try a little bit harder in everything – for 150 years now.

Visit the best, and enjoy!

Yours Oliver Berking

Yours Lilli Berking

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Metropolitan

Like no other pattern Metropolitan embodies the flowing and organic lines that characterized the middle of the 20th century. Many of the classic Mid-Century designs have become true design icons and are inspiring creatives today more than ever. The Modern Classic!

Design: Robert Berking

Gasthof Alex ☆ Gössersdorf

Amidst the virtually untouched nature of the Franconian Forest lies the village of Gössersdorf – the home of Gasthof Alex. Rustic Franconian hospitality meets clean lines and a tasteful paring back to the essentials here. This applies both to the ambience of the inn dating back to the 19th century and the cuisine. Owner Domenik Alex and his team have created a new "Franconian haute cuisine": creative cooking that does not forget its Upper Franconian roots, which the young Michelin-starred chef nonetheless interprets in a pure, modern style. The restaurant also boasts a down-to-earth attitude of the highest standard: you eat off fine Limoges china at shiny scrubbed oak tables. Owner Madlen Häckel boosts the feel-good factor with attentive service.

Cutlery: Robbe & Berking »Metropolitan«

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Marguita Zurich

Marguita is more than a restaurant: it is the beating heart of the Baur au Lac and the city that surrounds it. A place to share happy memories and delicious delights. Located right on the edge of Lake Zurich, Marguita serves Mediterranean-inspired dishes to share – or keep all to yourself – alongside a very extensive drinks list.

Cutlery: Robbe & Berking »Metropolitan«

Como

Como makes a spectacular impression with the harmony of its contours, the flowing transitions throughout and with its elegant, sculptured effect. The silhouette of the handle resembles a bow stretched and ready to put an arrow to flight.
Design: Robert Berking

Amandus Ristorante Mandello del Lario

Amandus Ristorante at the five-star hotel Villa Lario Resort will welcome you in a luxurious and exclusive setting with a breathtaking view of Lake Como. Every dish, creatively elaborated by executive chef Luca Mozzanica, will amaze you thanks to the combination of unexpected ingredients and traditional flavours. The philosophy of Amandus born from the desire to offer a unique and exciting gourmet experience: every taste is enhanced and balanced thanks to the choice of the highest quality raw materials. Amandus Ristorante welcomes guests with attention and meticulousness so that they always feel at ease: even the most refined ingredients are proposed with transparency and refinement within the dish, to guarantee a surprising experience, “to be loved”.

Cutlery: Robbe & Berking »Como«

©Christian Varrone (4)

Amandus Ristorante
In the “Villa Lario Resort”
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www.villalarioresortmandello.com

Babel ☆ Budapest

Babel Budapest offers a gourmet highlight of the refined class, with a very technical menu, à la minute cooking and a very intrigued approach to ingredients. The menu is built on the best quality ingredients available, which determine the evolution of the food. Babel is inspired by the old Monarchy which gives it a greater territory and a wider variety of food to experiment with. The restaurant, which is situated in the city centre, is well known for its sense of taste. It is a place that you like to visit now and again. The guests can enjoy a few unforgettable hours with all the specialities from the kitchen and change an ordinary day into something special. The new aim is not only to revolutionize fine dining, but to rethink job satisfaction and sustainability in the industry.

Cutlery: Robbe & Berking »Como«

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Baur's Zurich

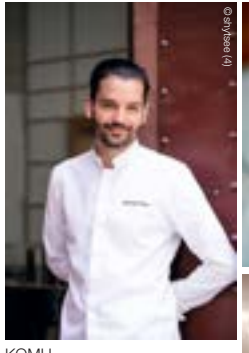
Baur's at Baur au Lac in Zurich has an appeal which combines modernity, chic, relaxed freedom and finesse. With its elegant bar, the well-loved Dining Counter, the brasserie itself and the elite Cigar Lounge, Baur's aims to create a multi-faceted dining experience in a relaxed and warm atmosphere. Baur's celebrates classic brasserie dishes, but fans of vegetarian and vegan cuisine will also find something to enjoy. On Sundays, Baur's tempts in hungry guests with its sophisticated à la carte brunch menu. The warm atmosphere in the lounge bar provides the perfect setting for the internationally inspired "Aperitivo cocktail" concept.

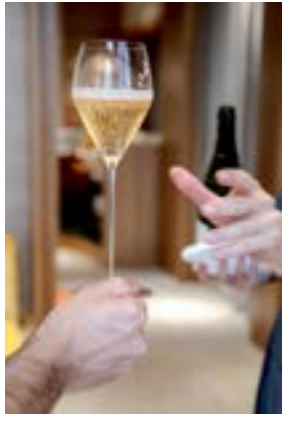
Cutlery: Robbe & Berking »Como«

KOMU ☆☆ Munich

Corners, edges, circle: this is how Christoph Kunz describes the philosophy of his first restaurant. Why these three – at first glance contradictory – concepts go together perfectly in Kunz's culinary world can be seen not only in the cuisine but also in the ambience of the new restaurant. Select cuisine is to the fore here, along with a return to the essence of food as a connecting experience. "You should be allowed to have fun while eating," stresses Kunz. The restaurant offers his guests a modern atmosphere, in which lightheartedness and familiarity should feature just as much as pleasure at the highest level. Even more than handcrafted perfection counts in KOMU's character. On the plate, with the guests, in the team. These very corners and edges make the culinary experience in KOMU complete.

Cutlery: Robbe & Berking »Como«





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www.instagram.com/lascuderia_frankfurt/

La Scuderia Frankfurt/Main

La Scuderia was established in 2005 and offers classic modern Italian cuisine at the heart of the Frankfurt neighbourhood of Westend. The interior reveals a plush, elegant and refined ambience. In addition, a bright, spacious and sheltered garden area offers an invitation to leisurely lunches and dinners in summer. The regulars appreciate the personal advice and discreet atmosphere. Head chef Massimo Desortes has run the kitchen from the outset. He practices a traditional, trusted and technically refined Italian cuisine. And last but not least, the Italian wine cellar is curated with a great deal of dedication and passion and has been steadily expanding it since 2005.

Cutlery: Robbe & Berking »Como«

Leeberghof Tegernsee

Bavarian classics and international crossover cuisine are the key components of the culinary creations on the menu at Leeberghof. Word has spread about the quality and variety of the food in this restaurant, where guests are treated to exquisite, honest dishes prepared using local produce. The dedicated and ambitious crew headed by chef de cuisine Roland Sternkopf source game from local hunters, fresh fish from Tegernsee fishermen and dairy products from organic farmers. Herbs are grown in the garden just behind the restaurant, and the jams served with breakfast are home-made. The outcome is a range of unpretentious and balanced yet sophisticated dishes that turn visitors from all over the world into regular customers. The unique view of the lake and the surrounding mountains make for an unforgettable visit.

Cutlery: Robbe & Berking »Como« and »Riva«

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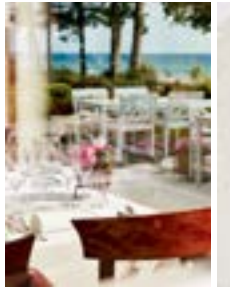

Lieffroy
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Lieffroy Nyborg

On the beautiful island of Funen, a stone's throw from the sea and with a forest in the backyard, you will find Restaurant Lieffroy. A family-run restaurant where quality and season are the key words. The raw materials are found locally when possible and the fish is bought straight off the fishing boards at Nyborg's city harbour. At Lieffroy's table you can enjoy freshly-caught turbot with asparagus, langustines with peas and tarragon and sweet strawberries from Funen.

Cutlery: Robbe & Berking »Como«

Zum Verwalter
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Zum Verwalter 13 Dornbirn

Pleasure of the highest level – this is what a visit to the "Zum Verwalter" boutique hotel in Dornbirn, in the Vorarlberg Rhine Valley, promises. Talked about by connoisseurs everywhere, the hotel's in-house restaurant serves cosmopolitan and sophisticated dishes. The kitchen team serving alongside host, Gerald Leininger, creates high-quality fish and meat dishes, as well as vegan menus, and reinterprets familiar flavours in new and create ways. A particular culinary treat, the seasonal market-fresh cuisine is accompanied by treasures from the wine cellar, which is home to more than 600 different varieties. For those with a sophisticated palate and fans of fine wine, a visit to the Verwalter is definitely a must.

Cutlery: Robbe & Berking »Como«

Alt-Spaten

The roots of the spade design in this classical form can be traced back to the beginning of the 18th century. But it was not until the Biedermeier period that this famous form of cutlery experienced its first real triumph. Today throughout Central Europe the Alt-Spaten design is considered to be the classical silver cutlery par excellence. A shoulder running almost horizontally and a lengthy spade-style element comprise the historic characteristics of such a design. The special artistic talent of the silversmith can be seen in the expressive form of the “ears” situated below the lip of the spoon. The spade’s ears designed in this way demand an exceptionally high degree of craftsmanship and effort because they cannot be fashioned automatically on a grinding machine. On the contrary, they are shaped individually by hand. A detail that is typical of Robbe & Berking.

Restaurant 1831 Essen

Fine dining revisited. Unforced and unusual. The “1831” restaurant in Schlosshotel Hugenpoet combines the atmosphere of the history-steeped setting with creative, innovative cuisine. Under the direction of Dominik Schab, the kitchen team conjures up artfully orchestrated culinary delights, combining regional produce with international surprises. Unexpected interpretations paired with traditional dishes create an exciting interplay between tradition and modernity, with vegetarian options also always being available as part of the menu. In addition, German wines from young winemakers and family-run businesses are primarily served – from insider tips to tried-and-true favourites.

Cutlery: Robbe & Berking »Alt-Spaten«

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Arłamów Hotel Ustrzyki Dolne

Arłamów Hotel, currently the largest hotel resort in Poland, is located in the south east of Poland surrounded by valleys and hills. The region has a very rich history, culture and tradition and Arłamów Hotel has the objective to reflect it in its dishes. It relies on ingredients from small, local producers, but also extract fish from its own hotel’s ponds just down the valley or cure and smoke its own hams and sausages by itself. The hotel offers a variety of dining experiences – from gourmet to homely, all culinary preferences will be satisfied. At Arłamów Restaurant the guests can expect exceptional gourmet food and exquisitely planned dishes of regional, ‘hunters’ cuisine, based on traditional, local recipies and regional delicacies.

Cutlery: Robbe & Berking »Alt-Spaten«

Cashel Palace Cashel

At the foot of a hill – in the shadow of Ireland's most iconic medieval site, the Rock of Cashel – stands architectural masterpiece, Cashel Palace. Built in 1728 by Sir Edward Lovett Pearce, the architect who designed the Parliament House in Dublin, this red brick manor was once the residence of Ireland's archbishops. It is a brilliant blend of classicism and sophistication, with a façade that hides a world of surprises: a majestic colonnaded hall, walls covered in detailed wood panelling, staircases with handrails carved in the shape of candy canes, and rooms that seem to have been taken from a fairy tale. With its English-style gardens, comfortable sofas warmed by a cosy fire, and a spa bathed in light, Cashel Palace takes its guests on a magical journey. It is an idyllic refuge where you can recharge your batteries before plunging into the area's Celtic history or wandering through the enchanting moorland.

Cutlery: Robbe & Berking »Alt-Spaten«

© Michelle Chaplow (3)

© Nassee Quirke Photography

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© Ich weiß ein Haus am See (3)

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Ich weiß ein Haus am See ☆ Kuchelmiß/Krakow am See

In this elegant and friendly restaurant, a mix of classic French dishes is brought to the table. Regional produce are used to prepare the meals. The quail galantine perfected with a small salad of wild herbs is exquisite and the Rack of pasture lamb accompanied with Provençal vegetables and couscous is mouth-wateringly tender. The fantastic choice of wines continued to grow and now totals 400 different types, including a good few bottles that will make the hearts of all Bordeaux aficionados beat faster.

Cutlery: Robbe & Berking »Alt-Spaten«

Arcade

The beauty of its shape and the decorative elegance turn the Arcade into a feast for the eyes. The design is reminiscent of Mediterranean arcades bathed in summer light.

Design: Robert Berking

Dôme ☆ Antwerp

Dôme is a gastronomic restaurant with a Michelin star and 16,5/20 rating in the Gault&Millau guide, nested in a neo-Flemish Renaissance and Baroque building built by Belgian Architect Jos. Bascourt in 1893. The restaurant features an award winning wine list voted by Wine spectator of more than 350 wines. Evangeline and Frederic Chabbert have travelled around the world while working in a number of Michelin star restaurants and acclaimed hotels before opening their doors to Dôme and welcoming their guests with warm hospitality. They made Dôme their home and welcome their guests in the intimacy of their less than thirty seat rotunda. The well-crafted and innovative menu by Frederic nurtures each and every component, employing classic traditions and new techniques. Immaculate fresh ingredients are prepared in simple yet sophisticated manner with thoughtful creativity.

Cutlery: Robbe & Berking »Arcade«

Dôme
2, Grotehondstraat
2018 Antwerp
Belgium
Tel. +32 3 2399003
www.domeantwerp.be

Belvedere

We tend to think that everything has, at one time or another, appeared somewhere on this Earth. But then we experience something so classical, yet so up-to-date, so different and so amazingly fresh and original, the like of which has never before been seen. With Belvedere, Robbe & Berking has married together the beauty of the Classical Age with state-of-the-art aesthetics. Perfect craftsmanship, often believed to be a thing of the past, lends the silver a vibrancy and festivity that takes the breath away. Cutlery created with the demand to be the very best.

Design: Robert Berking

es:senz ☆☆☆ at Resort Das Achental · Grassau/Chiemgau

As you enter the “es:senz” gourmet restaurant at the Das Achental Resort in Grassau, you are greeted by a cosy atmosphere, mood lighting, a high-quality interior, open fireplace and stylishly decorated tables. This luxurious yet relaxed setting is further enhanced by its hospitable staff and culinary delights. Chef Edip Sigl and his team captivate guests from far and wide with their set menus. Each course showcases the craftsmanship of the three-star chef and reflects his passion, perfection and the high standards he sets for himself. “Each day, I look forward to creating new, unique culinary experiences that put Chiemgau in the spotlight,” highlights Edip Sigl, adding: “At es:senz, you’ll experience an evening full of culinary surprises. Our goal is to showcase Chiemgau in a modern and creative way. Feel free to stop by for a visit. We look forward to spoiling you!”

Cutlery: Robbe & Berking »Belvedere« and »Martelé«

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Esprit par Guy Ravet Vevey

Cuisine signed by Chef Guy Ravet. A subtle blend of respect for tradition and modernity. With a wealth of experience and with the culture of taste as his heritage, Guy Ravet is always on the lookout for new flavours and creations. In the restaurant Esprit par Guy Ravet, discover two spaces with contrasted atmospheres. On the dining room side, an intimate and enchanting setting, fireplace in winter. On the veranda side, a luminous atmosphere and the terrace on sunny days, with the view over Lake Geneva.

Cutlery: Robbe & Berking »Belvedere«

La Rôtisserie Chengdu

InterContinental Century City Chengdu brings together the best of European tradition and Chinese hospitality. It stands out as an exciting new landmark in the capital of Sichuan Province, China. Luxuriate in elegance amongst a well-landscaped garden and feast on the contemporary cuisine of the chef's inspirations waiting to delight you. There is a wine cellar which features an extensive wine list plus private rooms for intimate parties.

Cutlery: Robbe & Berking »Belvedere«

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www.madrisa.ch

©Lee Hochbelichtografie

Bergrestaurant Madrisa-Hof Klosters

Alpine comfort in a fabulous mountain environment – waiting to be enjoyed on the Madrisa. This mountain resort at Klosters in Davos offers guests a warm welcome and plenty of culinary indulgence. The Madrisa-Hof log cabin was built in 2013 with great attention to detail and is designed to offer unrivalled cosiness in a stylish environment. It is situated on a sunny plateau with the most stunning views over the Klosters mountain panorama. The Madrisa-Hof offers unique and charming facilities, ensuring the perfect ambience for any occasion. Whether it is a conference, birthday party, wedding or corporate event, this venue can be used exclusively as desired and you are guaranteed a unique and enjoyable experience at 1,900 metres above sea level. The Madrisa can be reached in around 1 ½ hours by train or car from Zurich. The varied winter and summer sport infrastructure offers plenty of recreational fun for all the family.

Cutlery: Robbe & Berking »Belvedere«

Schote ☆ Essen

"We all need food that nourishes the soul" says Nelson Müller, whose attitude to life permeates the dishes served at the Relais & Châteaux restaurant Schote in Essen. The success of this popular Michelin-star chef lies in the way he takes customers on a culinary journey. Furnished in dark green, featuring natural materials and modern art, the Schote restaurant welcomes guests in a stylish, elegant and urbane ambiance. The open kitchen creates a connection between the two different restaurants: the award-winning Schote on one side and the MÜLLERS auf der RÜ brasserie on the other.

Cutlery: Robbe & Berking »Belvedere«

© Mario Andreya

© Jörn Sunderbrink

© Mario Andreya

© Mario Andreya

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© Badhotel Sternhagen (3)

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Sterneck ☆ Cuxhaven

Impressive views – both inside and outside the stylish Badhotel Sternhagen. Against the backdrop of the mudflats, the sea and the world's most frequented waterway, Marc Rennhack delivers German cuisine with Spanish and French touches, served by Anika Nührenberg's attentive team in the "Sterneck" panoramic gourmet restaurant. The premium-quality produce mainly comes from local organic farms. Wine connossieurs can also enjoy the multi-award-winning selection of wines alongside delicious catfish with Vichysoisse, Dorum shrimps and smoked eel or Werner asparagus consommé with Allgäuer mountain cheese and grapefruit.

Cutlery: Robbe & Berking »Belvedere«

Restaurants in the Taj Falaknuma Palace Hyderabad

Adaa Restaurant exemplifies “NAZAQAT”. A place which makes you feel close to luxury, sophistication & off course ambience. It gives you an invitation to get a fleeting glimpse of the royal lifestyle of the bygone era. The unique cooking styles and techniques like the Dhungar, Dum, Galavat,Baghar, Moin, Yakhni and use of traditional vessels and equipment like the shikanja, woodfire, sandpit, copper pots and live charcoal add different dimensions of texture, flavour and finishing to the array of grills, curries and biryanis. In a setting inspired by renaissance, experience a culinary journey where modern italian and mediterranean fare is speckled with flavours from south east and asia pacific at celeste restaurant. Fine ingredients sourced from around the world form the essence of the all day dining restaurant’s repertoire. The chefs work with connoisseurs in europe and the far east to bring you, a wide variety of gourmet offerings.

Cutlery: Robbe & Berking »Belvedere«

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The Dorchester
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www.dorchestercollection.com

The Promenade London

The Promenade at The Dorchester, designed by acclaimed designer Pierre-Yves Rochon, offers a modern British menu overseen by culinary director Martyn Nail, one of the industry’s most accomplished talents. At The Promenade, a contagiously warm energy dances through the day from the indulgent breakfasts to vibrant lunches with generous superfood salads and elegant afternoon teas. As evening descends, the space transforms once again into an intimate dining room. Delicate canapés will start a theatrical evening meal, preparing the palate for a sumptuous selection of dishes. Seasonal British-caught fish and shellfish, will sit alongside a selection of robust mains such as the signature chicken & langoustine pie, Hen-of-the-wood and truffle risotto, and Tournedos Aberdeen angus. To end the meal, indulgent deserts will include The Dorchester signature Crêpes Suzette, flambéed tableside.

Cutlery: Robbe & Berking »Belvedere«

Bar Collection

For the best mixologists every drink is a work of art. For them the lovingly crafted vessels in the Robbe & Berking bar collection become a special stage for their special creations. Manu factum. Handmade. From the best ingredients – like the drink which they were created for.

Seiberts Classic Bar & Liquid Kitchen Cologne

In Cologne city centre, Seiberts invites its guests on a journey through time to the golden era of cocktail culture. Volker Seibert, one of the most internationally renowned mixologists, has fulfilled a dream with the bar. The bar celebrates classic aperitif culture and sweeps you away to the 1920s with loving attention to detail. Seiberts has blossomed into one of the highlights on the bar scene and collected many awards. The custom-made bar forms the centrepiece and is surrounded by British lounge chairs and elegant chaise longues. The inner courtyard terrace – the Liquid Garden – is an idyllic oasis of calm, offering an invitation to linger. In his creations, Volker Seibert brings together fresh, regional and seasonal produce with innovative techniques from liquid cuisine. Masterpieces by Robbe & Berking add the perfect finishing touch.

Bar Collection: Robbe & Berking »Martelé«

Seiberts
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info@seiberts-bar.com
seiberts-bar.com

Gio

The elegantly curved handle ends in a globe that aesthetically rounds off this design. Everything flows. There are no hard edges or corners to get in the way. A design with an almost erotic charm: youthful, slim, beautiful. The ease of being in silver. No Gio detail is too small to have not been designed with great care. This attention to detail is combined with the high level of technical perfection typical of Robbe & Berking. For, after all, the same uncompromising quality also applies to youthful avant garde cutlery. The knife is not just a formal variation of the design concept; it is a small work of art that stands alone.

TAO Restaurant/Bar Spiesen-Elversberg

For Martin Stopp, TAO Restaurant & Bar is an interim step on the way to ATAMA restaurant, which will open in St. Ingbert in February 2025. Contemporary, exciting and personal. The result is a place for pleasure, communication and good times. Both TAO and later ATAMA involve an exciting bar dining concept. In the restaurant, set menus and à la carte fare are offered, while "The Bar Menu" – 15 small, amuse bouche-sized dishes – is served in nine courses at the bar. Martin Stopp's cuisine is characterised by masterful expertise, first-class produce and creativity. This cuisine values tradition yet is constantly striving for further development and individuality. This creates enthralling menus that make a lasting impression. Menus for the soul, menus for the senses.

Cutlery: Robbe & Berking »Gio«

TAO Restaurant/Bar
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www.maybournebeverlyhills.com

The Terrace at The Maybourne · Beverly Hills

Sit beneath blue skies and bright white parasols, in peaceful gardens that bring the Californian countryside to the city. You'll have front row seats to a beautiful outlook of Beverly Hills, where the cascading fountain is the soundtrack to alfresco meals with friends. From sunrise to sundowners, menus are varied and vibrant – letting the organic produce that's on the doorstep really shine. Breakfast fruits come straight from the farmers' markets, lunch could see you enjoying Moon Bay shellfish or free-range Jidori chicken, while dinner menus include everything from fresh pasta to pavé of wild salmon. Dishes that are light but full-flavored – unpretentious, yet elegant.

Cutlery: Robbe & Berking »Gio«

Tóng Lè Private Dining · Singapore

In Tóng Lè's main dining area, echoes of elegance surround the restaurant. As the only revolving restaurant in Singapore, diners can enjoy a panoramic tour of the Marina Bay area and a stunning waterfront view. Along with the view, savour the unparalleled cuisine that is distinctively Tóng Lè. A Chinese restaurant at heart, Tóng Lè presents age-old classics, re-interpreted for the contemporary palate. With meticulously sourced ingredients and exceptional culinary technique, this is a truly unique fine dining experience. The restaurant offers a selection of eight exclusive dining rooms as well as four cosy dining areas. Chic, dark wood furniture in the restaurant exude sophistication and elegance, enhancing the atmosphere with yet another level of class.

Cutlery: Robbe & Berking »Gio« and »Art Deco«

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UniQuisine Atelier ☆ Stansstad

Imagine – you are invited by friends to a special dinner at their home. Exactly these emotions are waiting for you in this restaurant. Every weekend, only a few guests are welcomed in the apartment in Central Switzerland. The team around Chef Christoph Oliver and Host Agron Tunprenkaj creates a unique experience for you. Christoph focuses on the Art of Food, serving his light, international cuisine made with high-quality products. His work is inspired by his journey through some of the best restaurants of the world.

Cutlery: Robbe & Berking »Gio«

Alta

Alta is a veritable classic amongst the Moderns. Despite its somewhat austere appearance, this range of cutlery conveys an almost sensuous feeling of pure pleasure for the eye and also for the hands. The reason is that its chiselled finish allows us to experience the beauty of the silver, there is no unnecessary ornamentation to distract our gaze away from the clarity of the lines. With its simplistic beauty and its taut silhouette, Alta makes us feel that this is the one and only shape that is justified in providing the basic pattern for every contemporary style of cutlery today.

Design: Wilfried Moll

Aska ☆ · Storstad ☆ Regensburg

The Aska Sushi Bar: deep black in colour, intimate, and marked by Japanese simplicity. Restaurant Storstad: flooded with light, open, and showcasing Scandinavian clarity. On the same level, perched high above the Regensburg Old Town, the two restaurants embody the culinary creed of Michelin-starred chef, Anton Schmaus. The two star-rated restaurants celebrate the fine art of reduction, not just in the newly designed interior, but also on the plate. Schmaus, who has held a Michelin Star for the past twelve years, and sushi master, Atsushi Sugimoto, use only top-class, fresh ingredients. Across up to ten courses, the culinary experience unfolds, which is as surprising as it is impressive. One particular highlight is the Sky-Frame, with a breathtaking view over the Old Town and cathedral.

Cutlery: Robbe & Berking »Alta« and »Chopsticks«

©Forster + Martin Foto

Restaurant Storstad & Sushi Bar Aska
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https://storstad.de
https://aska.restaurant

©Michael Krug Photography (3)

AZUR Beijing

Shangri-La Hotel, Beijing presents a world-class cuisine for the guests' lifetime experience – AZUR by Mauro Colagreco, an original fine-dining restaurant, featuring the best of authentic and creative French Riviera cuisine. Chef Mauro Colagreco chooses to magnify his cuisines through essences and flavors of the south of France in simple and genuine cuisine. AZUR is "the place" where service is passion and cuisine is precision-balanced to taste or share in a blissful mix of tradition. Guests will experience a unique way Chef Mauro interprets produces, defining inventive contrasts between savors while enjoying his creations, which are a symbol of freedom and inspiration. A new culinary journey starts right here in AZUR.

Cutlery: Robbe & Berking »Alta« and »Chopsticks«

AZUR by Mauro Colagreco
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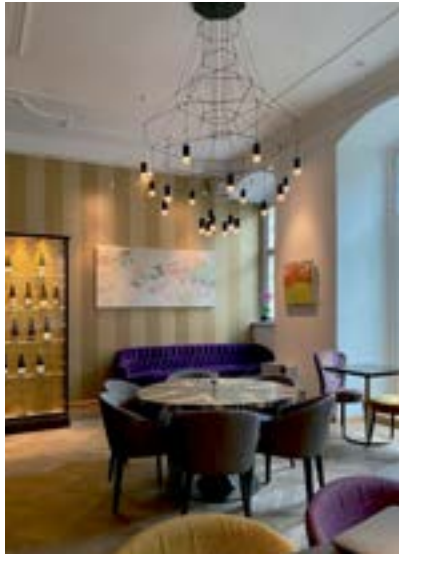

EDELFREI
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EDELFREI Bamberg

An unimposing exterior conceals a unique ambience once you enter the EDELFREI itself. "Edel" denotes sophistication, while "frei" means freedom. And that is the motto here. With exquisite and unusual food plus sophisticated wines selected to complement the different dishes, this is a wonderful place to lose track of time. Perhaps it's a lovely dinner for two, or a wine tasting, or a convivial gathering with friends – once you are seated, the EDELFREI feels as welcoming as your very own living room. Not far from the restaurant, the EDELFREI GenussVinothek (Karolinenstraße 16) offers a wide selection of wines, fine delicacies, selected tableware and home accessories as well as art. A meeting place for locals as well as visitors to the beautiful cathedral city.

Cutlery: Robbe & Berking »Alta«

focus ATELIER ☆☆ · Grill Restaurant Vitznau

With a starred restaurant and a lakeside terrace with a barbecue, the Park Hotel Vitznau positions itself at the top of the map of high-end Swiss gastronomy. At the focus ATELIER restaurant, with its two Michelin stars and 18 Gault&Millau points, chef Patrick Mahler welcomes guests with cosmopolitan cuisine. Seasonal products from all over the world are transformed with ease and abundant creativity into colourful dishes. Meat sommelier Felix Kattchin, awarded 14 Gault&Millau points, presents his true fascination in the Grill Restaurant and on the lakeside terrace. Exceptional products enable an authentic and modern barbecue and lifestyle experience: the culinary adventure is rounded off by the six exclusive wine cellars with fine wines and exquisite rarities.

Cutlery: Robbe & Berking »Alta« and »Como«

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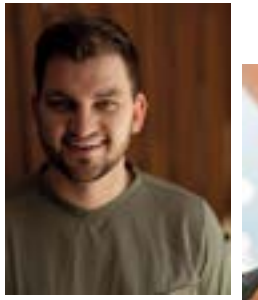

Lafleur ☆☆ Frankfurt/Main

Since March 2015, the classic modern style of Andreas Krolik's creations have been a defining feature of the gourmet restaurant Lafleur Relais & Châteaux. Andreas Krolik's Grands Produits menu and his Vegan Ethical Cuisíne menu (the only one on offer from a 2-star chef in Germany) are both distinguished by dishes using high-quality products, which have been carefully selected with a focus on sustainability and organic regional produce. A wide range of different ingredients are authentically handcrafted and served as culinary masterpieces that are impressively sophisticated with powerful and inventive flavours. Morel raviolo in morel broth, Palatinate lamb roasted back, marinated strawberries with edelweiss chocolate basil-orange blossom sorbet and Breton shortcrust pastry as well as other wonderful dishes captivate gourmet guests with their complex, diverse tastes. All expertly implemented by Andreas Krolik with his wealth of new ideas and inspiration.

Cutlery: Robbe & Berking »Alta«

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MännerMetzger by OTTO GOURMET · Heinsberg

The driving force behind MännerMetzger is OTTO GOURMET, the premium supplier of EXCELLENT MEAT. This exclusive meat bistro with a butcher's counter in downtown Heinsberg combines contrasting elements with its familiar, relaxed ambience and discerning top-end cuisine. Since 2015, guests have been treated to an exceptional gastronomic experience in special surroundings and with perfect service. A huge emphasis is placed on products of the very finest quality. The butcher's counter always offers a selection of top-quality meat, which can be cooked in the bistro or taken home. All OTTO GOURMET products can be ordered for collection at MännerMetzger.

Cutlery: Robbe & Berking »Alta« and »Topos«

Gourmet Restaurant Silvio Nickol 19 ☆☆ Vienna

An extensive, multi-award-winning restaurant chain is characterised by extraordinary innovative ability. A modern restaurant in a magnificent and historic palace. A young, informal yet immaculate service. One of the most important wine lists in the world. The Silvio Nickol Gourmet Restaurant at the Palais Coburg is all of this and more. This description does not even begin to cover what you can expect from the star chef and his team. Only a taste test will do – an experience for all the senses. Or, as one critic put it: "This restaurant is more than a food- and wine-experience, it is an experience in pure beauty. This visit will be remembered for many years."

Cutlery: Robbe & Berking »Alta«

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Hotel Tannenhof 18 St. Anton am Arlberg

The five-star superior Hotel Tannenhof in St. Anton am Arlberg is an exclusive hideaway for people who have been everywhere in the world and seen it all. Service at the Tannenhof is attentive in a myriad of ways. With no more than 16 guests at a time, a team of 24 members of staff is on hand to tend to guests in seven luxurious individual suites. Values such as a warm welcome, hospitality and authenticity are paramount here. The culinary crew headed by top chef Gustav Jantscher will spoil you with their superlative creative Alpine cuisine. The native Styrian presents an all-encompassing culinary concept that delivers exquisite delights for the taste buds. The Hotel Tannenhof wine list is also unique in its nature and diversity.

Cutlery: Robbe & Berking »Alta«

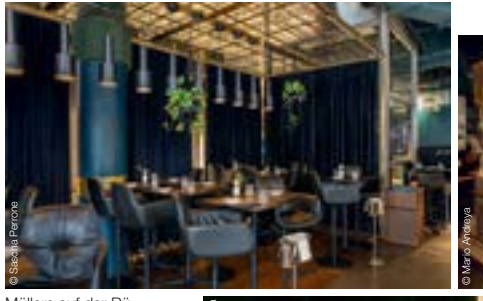
Topos

Topos is pure design. Cutlery with lots of character. The clear shape coupled with its cool aesthetic beauty is indicative of the Bauhaus spirit.
Design: Heinrich Meldau

MÜLLERS auf der RÜ Essen

The Müllers auf der Rü restaurant serves hearty dishes and upscale bistro cuisine in the centre of Essen's Rüttenscheid cult district. From fried potatoes to fried fish, cheese spaetzle or currywurst ... in the brasserie with its market hall flair, you'll find only traditional favourites on your plate alongside seasonal dishes. An open kitchen is the centrepiece at the heart of the Müller restaurant where guests are welcome to watch and ask questions. That's because Nelson Müller and his team love being close to their guests and are happy to share everything they know about good cuisine. For this reason, they also offer fantastic products in their own small market hall that you can take away and enjoy or buy as gifts. The aim of Nelson Müller is to create indulgence that simply makes people happy. And that's the idea of the Müller restaurant.

Cutlery: Robbe & Berking »Topos«



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Rutz Restaurant ☆☆☆ Berlin

Rutz has been welcoming its guests for over 20 years – since its namesake and sommelier Lars Rutz (†) and wine merchant Carsten Schmidt opened “Weinbar Rutz” in 2001. A destination and refuge for demanding aficionados, adventurous explorers and wine enthusiasts. The select top-quality regional ingredients, which enchant guests time and again with matchless taste experiences in the form of the inspirational set menu, the legendary wine list and the stated aim of preparing a wonderful evening for guests – Rutz has been honoured with three Michelin stars since 2020. Puristic finesse is also on the menu when it comes to the restaurant space: the restaurant opens out over two floors with a balcony and adjoining terrace for guests. Elegant and informal in one. Open Monday to Friday from 6 p.m.

Cutlery: Robbe & Berking »Topos«

© Stefan Josef Mueller

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© Rutz/Pia Negri

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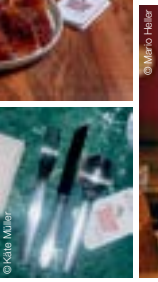
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The Orania.Restaurant Experience Berlin

At the heart of the Orania.Berlin Hotel at Oranienplatz lies the Orania.Restaurant, a prominent fixture in Berlin’s culinary scene. Much of the credit goes to Philipp Vogel and his creation of the “X-Berg Duck”, a Berlin take on Peking duck. Diners can savour contemporary, aromatic dishes in a vibrant urban atmosphere while eating at the same spot where the locals go. The spacious restaurant and bar area offers a view of the open kitchen and the stage, where live concerts with Berlin artists take place five days a week.

Cutlery: Robbe & Berking »Topos«

Eclipse

A natural phenomenon which would not be possible without the silvery moon covering the sun completely or just leaving a corona of sun rays visible. This play of light is a main characteristic of this highly elegant pattern.

Design: Robert Berking

Lakeside ☆☆ · Parkview Hamburg

The Fontenay is a reflection of modern Hamburg – a tribute to this Hanseatic city. The fascinating, sculptural architecture accommodates 130 luxury rooms and suites. The crowning glory is the 27-metre-high atrium and an internal, glass-covered courtyard that is full of plants. The Parkview restaurant on the ground floor of the Fontenay is an unpretentious garden dining venue with a sophisticated yet relaxed ambience. High ceilings with large window facades, a stunning summer terrace, and a view over the Alster allow the divide between the internal and external green park landscape to blur. Head chef Stefan Wilke, who previously travelled the world on the MS Europa, is responsible for the culinary offering: “My cooking is streamlined and straightforward, regional, cosmopolitan and seasonal.” The Fontenay bar offers a relaxed culture. In addition, on the seventh floor, there is the gourmet Lakeside restaurant: bright, flooded with light and offering a spectacular panoramic view over the Alster. At Lakeside, the food is enjoyable but also unconventional, adventurous and features unexpected combinations. Head chef Julian Stowasser offers guests food that is accessible and not overcomplicated, while still being characterised by intense flavours and a certain complexity.

Cutlery: Robbe & Berking »Eclipse« and »Como«

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Classic-Faden

We no longer live in an age of “either-or”. On the contrary it is a time of “both-and”. Classic shapes are no longer seen as the complete opposite of modern design. These two extremes today complement each other. And a cutlery pattern like Classic-Faden suits this new type of plurality in the world of good taste and style absolutely perfectly. It harmonises with traditional porcelain and table decoration just as easily as it does with the modern counterpart. Classic-Faden is the icing on the cake in the Classic Collection of Robbe & Berking – a cutlery design that counts as one of the most celebrated in Europe. Every single piece is not only meticulously handcrafted and sculpted on the front but this is also mirrored on the reverse side. The impressive, threefold pattern of lines culminates in the attractive boss-like detail and will grace any table.

Adare Manor ☆ Adare

Whatever you might be in the mood for, the talented and passionate culinary team at Adare Manor has perfected a menu to match: A gracious evening of fine-dining in The Oak Room, where Executive Head Chef Michael Tweedie's seasonal menu has distilled the essence of Ireland's best ingredients, paired with their Sommeliers' wine collection. The breakfast menu which gives you an inspiring start to the day or the Afternoon Tea with delightful confections, pastries, and hand-cut sandwiches by their Head Pastry Chef, served with a selection of exquisite teas at the magnificent Gallery. For freshly brewed coffee or light bites, a glass of champagne or an aperitif before dinner, The Drawing Room is a luxurious setting. Connoisseurs of fine spirits will find a warm welcome in The Tack Room, where a menu of savoury snacks is the perfect companion to a world-class whiskey collection and specialty cocktail list.

Cutlery: Robbe & Berking »Classic-Faden«

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ARGENT Tokyo

Since its opening in 1980, ARGENT offers warm and "at-home" like atmosphere to customers, serving traditional French cuisine as well as charmingly creative dishes mingling European and Japanese tastes. For example, the Tuna Tartare, is prepared with fresh tuna daily from the Tokyo's Tsukiji fish market, spiced-up with traditional French spices. Located in Meguro, Tokyo where many expatriates reside, ARGENT is a place where diverse nationalities and neighborhood locals can enjoy a delicious and friendly evening together.

Cutlery: Robbe & Berking »Classic-Faden«

Blauer Salon Seebad Ahlbeck

In the small grand hotel SEETELHOTEL Ahlbecker Hof on the sunny island of Usedom, gourmets will find an exclusive location for an explosion of flavours and special treats. In a small, almost private atmosphere at just four tables and on selected days, the kitchen team presents its guests the finest creations that melt in your mouths. The gourmet restaurant “Blauer Salon” is a must for all lovers of classic French cuisine and fans of selected grape varieties that make every course an experience. Bookings are required.

Cutlery: Robbe & Berking »Classic-Faden«

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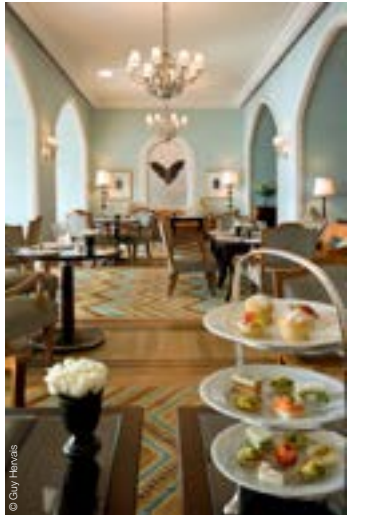

Executive-Club The Taj Mahal Palace · Mumbai

The Taj prides itself on consistently leading and pioneering innovative dining options. This extends to the remarkable range of food and beverage options available between the Palace and Tower, many of which enjoy the distinction of being firsts: first ever licensed bar and first all-day-dining restaurant included. Recognizing the adventurous spirit of its well-travelled patrons, The Taj notched up another first by opening an exceptional Japanese restaurant. The cuisines on offer throughout the hotel span the globe from Indian to Mediterranean, Cantonese, Sichuan and Japanese.

Cutlery: Robbe & Berking »Classic-Faden«

Fasanerie Schleswig

Savour the creations of the chefs and, in doing so, enjoy the atmospheric ambience of the Fasanerie restaurant. There is a strong connection to homeland, and not just in terms of emotions: The cuisine is using predominantly regional produce, including freshly caught fish, game from the local woods, meat from local farmers and Backensholz speciality cheeses. Even the aromatic herbs, which lend dishes their finesse, are grown on the hotel's own vegetable patch.

Cutlery: Robbe & Berking »Classic-Faden«

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Restaurants in the La Mamounia Marrakech

Located in the heart of the Red City, in the middle of a magnificent garden, La Mamounia has been combining the traditions of Moroccan hospitality with the highest level of luxury for 100 years. With a gastronomic concept developed in collaboration with the renowned French pâtissier Pierre Hermé and the famous chef Jean-Georges Vongerichten, the hotel is a place of longing for gourmet lovers from all over the world. The various restaurants offer a variety of culinary highlights, starting with the "Salon de Thé par by Pierre Hermé" as an elegant café. In his restaurants "L'Asiatique" and "L'Italien", Jean-Georges Vongerichten tempts diners with the finest dishes from South Asia and the best pizzas in Marrakech, paired with fine antipasti. At "Le Marocain", guests can expect authentic Moroccan classics and modern signature dishes from head chef Rachid Agouray.

Cutlery: Robbe & Berking »Classic-Faden«

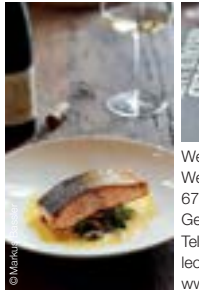
York

Stainless steel cutlery with a succinct design. A characteristic feature is the striking distribution of weight – heavy at the slim part of the handle under the bowl, thin in the middle, heavy again at the end of the handle.
Design: Robert Berking

Leopold Restaurant Deidesheim

The Leopold Restaurant at the von Winning winery exudes a modern, yet cosy ambience. The wooden flooring, fireplace and wooden tables in the dining room create a homely atmosphere for Palatine locals and tourists alike. Chefs Christian Meier and Siegfried Gebhart indulge guests with traditional Palatinate cuisine as well as modern, creative dishes. Wines from the von Winning winery or other selected winemakers can be sampled in a relaxed setting.

Cutlery: Robbe & Berking »York«



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Französisch-Perl

Französisch-Perl takes its lightness and charm from the end of the Rococo period. However, the clear shape of the silver cutlery shows the influence of the early French Classicism. The striking, sculptured beading displays top artisan silversmith artwork. The revered Paris silversmiths of the 18th century could not have manufactured this elegant pattern more finely.

Fleur de Sel Novi Slankamen

Šapat Wine Atelier represents a unique concept where top gastronomy and service are combined and the place where the most special notes of Šapat wine from the vineyard are prepared. The entire winery complex has been renovated according to the highest standards and prepared for visitors who will be able to enjoy themselves in this unique place, only an hour away from the capital. The complex covers an area of 1,000 square meters and consists of two restaurants Šapat and Fleur de Sel, apartments, wine and tasting rooms, vineyards. The unique gastronomic diamond Fleur de Sel, designed as an oasis of pleasure for all your senses, this place is in a special environment with a beautiful view of the mighty Danube. The restaurant sublimates the connection between tradition and top gastronomy, as well as wines from the own winery, the best wines from Fruška Gora and also a special wine list from world-famous regions.

Cutlery: Robbe & Berking »Französisch Perl«

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The Legacy House ☆ Hong Kong

Situated moments from the iconic central Tsim Sha Tsui waterfront, The Legacy House is a lively and exciting dining destination attracting locals and visitors alike. Showcasing sophisticated interiors designed by Melbourne's award-winning BAR Studio and blessed with sweeping views of Victoria Harbour, the venue offers an expansive outdoor terrace presenting al fresco dining overlooking the water. The Legacy House's enterprising chef, Chi Wai Li, celebrates Canton-style ingredients and masterful cooking methods that let the seasonality of exceptionally fresh ingredients shine through. In a significant milestone, The Legacy House was awarded its first Michelin star in 2024.

Cutlery: Robbe & Berking »Französisch-Perl«

Martelé

For 150 years, Robbe & Berking have succeeded in continually adding dazzling gems to their theatre of table decoration. Martelé is now the anniversary masterpiece in a collection brimming over with supreme creations in silverware. The swell of the waves is reflected in this design. The surface of the cutlery shimmers, just like an ocean bathed in the light of the moon. The art of the silversmith is clearly illustrated in the hammering technique employed, a method that enables the silver to be delicately fashioned. In this way, a sea of gently curving facets are created which, in turn, reflect the light a hundredfold and bestow upon the cutlery a sparkling lightness, an almost ethereal quality of elation. Martelé brings to life once again the tremendous experience of many generations of skilful silversmiths.

Design: Robert Berking

Ammolite ☆☆ The Lighthouse Restaurant · Rust

A treat for the senses: ‘Ammolite – The Lighthouse Restaurant’ has been awarded two Michelin stars by the Michelin Guide for the tenth time in a row. The Gault&Millau restaurant guide has also honoured the restaurant with three red chef’s toques. Chef Peter Hagen-Wiest and his team have thus once again demonstrated high-level cuisine inspired by diversity. He showcases the various influences of traditional cuisine in a multi-faceted way to harmoniously present the character of the original product with ease and finesse. The stylish interior and subtle lighting create a unique dining atmosphere in an elegant setting – a place for special occasions and guests who appreciate an extraordinary sensory experience in exclusive premises.

Cutlery: Robbe & Berking »Martelé«

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BOK ☆ Münster

BOK stands for fine gourmet cuisine with surprising accents. In step with the rhythm of nature, under the direction of Michelin-starred chef Laurin Kux, the kitchen team creates particularly finely crafted menus that are sure to amaze and delight! Adopting a modern, creative and surprising approach, the team brings out the singularity of each ingredient and presents it on the plate. The focal point of the dishes is always produce of outstanding quality. The result is light, fresh menus with a lovely symphony of flavours. Whether in the atmospheric restaurant or on the comfortable sun terrace in Münster‘s Kreuzviertel district, BOK combines fine dining with a pleasantly relaxed ambience. The entire team looks forward to welcoming you for a special evening at BOK.

Cutlery: Robbe & Berking »Martelé«

Christian & Friends Tastekitchen ☆ Fulda

Sophisticated — yes, sometimes daring — creations, first-rate food, accompanied by fine wines and an ambience that feels like a home from home. This unique blend is what Christian Steska's guests enjoy. The unusual gastronomic concept at „Christian & Friends Tastekitchen" can be found tucked away in an alleyway in the cathedral city of Fulda. This tiny side street is nonetheless home to a very prominent travel destination: since 2021 the „Tastekitchen" has featured in the Michelin Guide, probably the most renowned directory of exceptional gourmet cuisine. In Christian Steska's kitchen, down-to-earth, regional produce is combined with exquisite ingredients from all over the world, forming the basis for this unrivalled culinary offering. Curious guests are welcome to glance over the shoulder of this experienced chef to absorb tips and tricks for creating the perfect menu.

Cutlery: Robbe & Berking »Martelé«

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COMO Laucala Island

COMO Laucala Island is truly a paradise where nature's elegance meets the pinnacle of luxury and sustainability. Dining experiences at COMO Laucala Island are a holistic journey towards health, wellbeing, and self-sustainability. The resort takes pride in its home-grown fruits and vegetables, locally farmed poultry and cattle, as well as home-produced honey. For those seeking the epitome of island elegance, the Plantation House offers fine dining accompanied by a selection of specialty wines. Tucked away amidst the lush foliage, the Seagrass Lounge and Restaurant offer a unique treetop dining experience. No visit to COMO Laucala Island would be complete without a stop at the Rock Lounge with its exceptional crafted cocktails and the breathtaking sunset views. The Beach Bar offers a laid-back atmosphere where fragrant grilled freshly caught fish and locally influenced dishes await.

Cutlery: Robbe & Berking »Martelé«

Cornelia Poletto Hamburg

Right in the heart of Hamburg, there is a little piece of Italy: the Cornelia Poletto restaurant serves Italian & Mediterranean specialities with a northern German twist prepared by top chef Cornelia Poletto and her team, who she also worked with at her previous award-winning restaurant. Just a short distance from her stylish restaurant, Poletto runs her own cookery school: the “Cucina Cornelia Poletto” is the fulfilment of Poletto’s dream of the “perfect cuisine”. Here, she runs regular cookery courses, holds joint chef’s table events with her colleagues and with producers of her favourite products, and invites guests to join live online cooking sessions. In spring 2022, she opened PAOLAS right next door, which is named after the top chef’s daughter. Whether it’s a quick espresso on the marble terrace, a tasty lunch break with a sandwich, pinsa or truffle fries, or a classic evening aperitivo before dinner: PAOLAS, a mix of bar and deli, brings the Italian way of life to Hamburg-Eppendorf.

Cutlery: Robbe & Berking »Martelé«

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Designhotel Restaurant Der Zauberlehrling ☆ Stuttgart

Der Zauberlehrling is a microcosm of cultures and styles. Enjoy the opportunity to stay in your preferred setting. The gourmet restaurant and design hotel situated in the Bohnenviertel district is run with plenty of attention to detail and enthusiasm for innovation. Modern craftsmanship and the highest standards of quality and aesthetics: what characterises the subtle, low-key interior of Der Zauberlehrling restaurant also forms the basis for Fabian Heldmann's cuisine. He creates a modern interpretation of haute cuisine with passion, vigour and ease that features Asian influences along with an affinity for the traditional French approach. Flavour is always the top priority! The head chef characterises his style as "cosmopolitan and innovative modern classicism".

Cutlery: Robbe & Berking »Martelé«

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Die Mühlenhelle ☆ Gummersbach

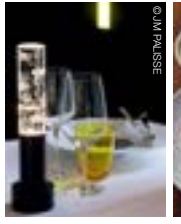
Die Mühlenhelle is a fantastically renovated 18th century manor house situated on the outskirts of Gummersbach. Birgitta and Michael Quendler have been running the 4-star hotel with 16 exclusive feel-good rooms, a star restaurant and a bistro since 2007. Quality and freshness are top priorities – in addition to home-baked bread, pasta, chocolates, cakes and much more which are prepared by their own team. Products from the local area are used, preferably in organic quality. In the elegant gourmet restaurant, Michael Quendler and his team celebrate highly refined cuisine. Here you can choose between a gala menu and a vegetable menu, or put something together à la carte from both menus. In the Mühlenhelle bistro you can enjoy Austrian delicacies' combined with regional products. Birgitta Quendler and her team will be happy to help you choose the right wine from the great selection of 680 types.

Cutlery: Robbe & Berking »Martelé« and »Como«

La Pyramide ☆☆ Vienne

Imagine the stretch of France lying between Paris and the Côte d'Azur and then concentrate on the area south of Lyon because this is where the Henriroux family is waiting to welcome you in their charming hotel and restaurant. In this magical corner of France, you will be able to savour the cuisine of Patrick Henriroux, who combines in his cooking the influences of the South and of the area of Le Dauphiné. In other words, a cuisine coloured by an interesting mix of tradition and innovation. The nearby vineyards with their excellent Condrieu and Côte-Rôtie provide the perfect accompaniment to the dishes. Relax in one of the cosy rooms here, far removed from the hustle and bustle of everyday life, be inspired by the history of "La Pyramide" and enjoy the friendly atmosphere that it offers every visitor to Vienne.

Cutlery: Robbe & Berking »Martelé«



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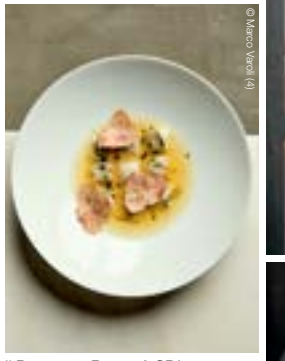

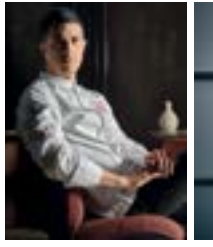

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La Rei Natura ☆☆ by Michelangelo Mammoliti · Serralunga d'Alba

La Rei Natura, located within 5*L Il Boscareto Resort & SPA, in the Langhe, is the realm of chef Michelangelo Mammoliti. Natural, from memory and instinctive. These are the coordinates of his cuisine, which tastes of local ingredients and distant suggestions gathered during his travels around the world. There are three tasting menus: MAD 100 % NATURA, dedicated to the all-round enhancement of the vegetable element; EMOZIONE, a journey back into the chef's mind through the theory of neurogastronomy; VOYAGE, a menu that refers to the many experiences he collected during his travels around the world, discovering the true identity of cultures. In combination, sommelier Alessandro Tupputi proposes a wine list that starts from the great local panorama and then opens up to Italy and the whole world. The restaurant has been awarded two Michelin Stars in November 2023.

Cutlery: Robbe & Berking »Martelé«

Lampart's Val Lumnezia · Morissen

Welcome to the Swiss countryside! Lampart's Val Lumnezia is a relaxed, luxury hideaway in the uplands of the canton of Grison. The wide range of options on offer are exclusively for members of this country club and their guests. With exceptional care and personal dedication, Anni and Reto Lampart have created indoor and outdoor spaces for people who want to work, think, dream, relax, enjoy, be active or quite simply spend precious time together. "Our product is precious time – the only time that lasts!"

Cutlery: Robbe & Berking »Martelé«

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le feu ☆ Riedholz

The special thing about Château Attisholz? Indulgence. Every last item on the plate is produced fresh on site – that's a matter of professional pride for Jörg Slaschek. The result is not only fantastic flavour, but also a genuine blessing for taste buds, body and soul. This approach is reflected in excellent reviews: with a menu that has been awarded 17 Gault&Millau points and a Michelin star. There is no doubt "le feu" is one of the best restaurants in Switzerland, constantly amazing guests with its sophisticated culinary creations. The rooms offer the ideal setting for atmospheric parties or banquets for up to 100 people. Different preferences can be accommodated according to mood and budget, so the result is unforgettable moments in a historic ambience and tasteful surroundings.

Cutlery: Robbe & Berking »Martelé«

Léa Linster ☆ Frisange

Frisange is a culinary Mecca right on the French border in Luxembourg. This is the restaurant that Léa Linster made famous worldwide in 1989 when she became the only woman to date to win the “Bocuse d’Or”, a kind of ultimate accolade for chefs. Awarded one star in the Michelin Guide without interruption since 1987, the establishment is now run by son Louis Linster, who was named Young Chef of the Year 2021 by Gault&Millau and Chef of the year 2024. His concept of a regularly changing menu is very popular. In so doing, the virtues of the original dishes are still maintained: fresh, high-quality products, lovingly prepared with an Asian touch and topped off with the personal advice and expertise of the sommelier, who oversees a wine cellar with over 1,400 labels.

Cutlery: Robbe & Berking »Martelé«

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Maison Lameloise ☆☆☆ Chagny-en-Bourgogne

„A true institution of French gastronomy, the Maison Lameloise has seen three Lameloise generations before welcoming Éric Pras, Meilleur Ouvrier de France 2004. While smoothly recapturing this Burgundian gem, the chef deploys a generous and ultra-precise cuisine that breathes new life into this nearly one hundred years old restaurant. Inspiration is drawn from the riches of the land where dishes and wines have always had a privileged relationship.“

Cutlery: Robbe & Berking »Martelé«

N'eys Norderney

Located right in the surf zone, with the tides in view and a scent of salty sea air, at N'eys you are really close to the sea. Warm colours, comfy lounge furniture and a central glass fireplace add an atmospheric note to the N'eys restaurant — and when the sun sinks over the sea on Norderney and the singing of Rudi Schuricke can be heard, dinner by the open window with a view of the sea turns into the perfect romantic evening. Head chef Ulf Franke is never short of inspiration, serving up thickened almond milk with garden flowers, rhubarb and woodruff. The helpful waiting staff can offer expert advice about the exquisite selection of wines.

Cutlery: Robbe & Berking »Martelé«

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© Ralf Schuh (4)

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Wein & Tafelhaus Oos☆ Trittenheim

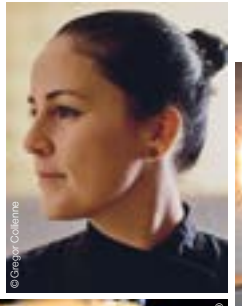
Daniela and Alexander Oos are always ready to welcome you to the Wein & Tafelhaus gourmet restaurant, set in the heart of the most attractive Moselle landscape. The restaurant, which is situated on the banks of the Moselle, offers wonderful views of the famous Trittenheim vineyards. Mr. Oos, who originally came from Saarland, already knew that he wanted to be a chef when he was a child. He still places great value on regional ingredients to this day, which he combines with local wines to create a perfect symbiosis. Relaxing and delightful hours await you from Tuesday to Saturday, both in the light-flooded restaurant and on the Mediterranean-style terrace. There is good reason behind Oos' motto: "Simply enjoy!"

Cutlery: Robbe & Berking »Martelé«

Quadras ☆ St. Vith/East Belgium

‘For me, cooking is the highest expression of my philosophy of life and my joie de vivre. My kitchen is a place where I can unleash all the passion that lies within me.’ These are the principles that strongly characterise the culinary concept employed by Ricarda Grommes in her restaurant Quadras in St. Vith, eastern Belgium. Propelled by the energy of the ambitious young chef, Quadras presents itself as a high-end culinary establishment with a design-oriented interior. This ambience stands in striking contrast to the sophisticated culinary fusion of classic and creativity celebrated here. The aim is to maintain the originality and character of the dishes, to adapt the execution of the cuisine to the demands of the time and to enhance it all with an inventive temperament and a creative dynamic.

Cutlery: Robbe & Berking »Martelé«



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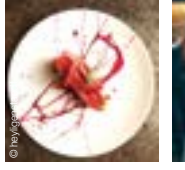

RESTAURANT heyligenstaedt Gießen

A fabulous transformation: what used to be a machine tools factory, dating from 1876, has been operating since 2012 as the HOTEL & RESTAURANT heyligenstaedt. The architectural charm of this industrial heritage site has been fully preserved. Proprietors Bettina and Markus Leidner have skilfully shown how simple, industrial architecture can be given a contemporary interpretation and context. The wonderful architecture is matched in every way by the cuisine. Whether it’s a romantic dinner for two, a fine glass of Burgundy, or an unforgettable celebration with 150 guests – the “heyligenstaedt” can handle any occasion. Chef de cuisine Markus Leidner conjures up fabulous culinary delicacies. This includes preparing dishes on the distinctive Josper grill, which are known for their succulent, delicate texture and very special smoky flavour. Experience heyligenstaedt for yourself. Soak in the unusual architecture and redefine your concept of fine cuisine.

Cutlery: Robbe & Berking »Martelé«

SIDECUT Steakhouse Whistler

Delivering the finest hand-cut prime steaks and seafood since opening, SIDECUT is a storied establishment in Whistler. Celebrating the bounty of the Sea to Sky region, the providence and quality of each ingredient is of the utmost importance – cattle sourced small ranches in the Pacific Northwest and fresh seafood from the neighboring Pacific. Wines from the vineyards of British Columbia, as well as old world selections, champagnes and craft cocktails imagined by award-winning mixologist Lauren Mote to inspire celebration. Dining fireside and surrounded by snow capped mountain views, SIDECUT welcomes you to experience the best of alpine life.

Cutlery: Robbe & Berking »Martelé«

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Söl'ring Hof ☆☆ Sylt/Rantum

Host Jan-Philipp Berner welcomes you to this unique five-star hotel in an exceptional, unspoiled location on the dunes. Glance to the left and you see endless beach, glance to the right and it's endless beach again. Needless to say, the 15 bedrooms and suites offer every imaginable luxury. In the restaurant of the same name, the two-star chef emphasises down-to-earth, authentic products. The kitchen team mainly use regional ingredients that are geared around the seasons. Always inspired by vegetables, fruit and herbs from the local environment. Bärbel Ring is the restaurant manager and sommelier – her wine cellar holds all sorts of fine wines, always selected from vineyards she has personally visited before making her choice.

Cutlery: Robbe & Berking »Martelé«

Scandia

Scandia is one of the classics amongst the ranges of stainless steel cutlery.
It has a modern, yet timeless style, perfect for lovers of good Scandinavian design.
Design: Sven Tranekjer

Aarnhoog Sylt/Keitum

The boutique Hotel Aarnhoog, right in the heart of Keitum, delights with its unusual design and offers the cosy privacy of an exclusive thatched hideaway. The eleven suites and rooms feature a refreshing mix of 50s style that provides a charming contrast to the hand-picked antiques and unique finds on display. The Lüüvhoog apartment house is an even more intimate affair. Guests are invited to enjoy breakfast and cakes baked fresh every day at the cosy Stuuv in the Aarnhoog. And those with half board accommodation can indulge themselves in the delights of the Mara Sand restaurant at the Fährhaus sister hotel. The Käpt'n Selmer Stube restaurant at Fährhaus is also open to guests.

Cutlery: Robbe & Berking »Scandia«

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Sphinx

This collection draws its inspiration from the principles of the Bauhaus movement. Yet there is a difference. The refined, focused aesthetic has made Sphinx an icon of modernity. The beauty of the silver is brought to the fore by the plastic material distribution. The handle continues to intensify in shape and culminates in a dramatic curve as it meets the mouthpiece. The antipole represents a final element that is full of character, and that allows the cutlery to almost float above the table. With it Sphinx combines aesthetics with haptic excellence.

Design: Wilfried Moll

Hirschen ☆☆ Sulzburg

Nestled right on the main road in the center of the quaint medieval town of Sulzburg is a fine restaurant called Hirschen. Influenced by her dad, Hans-Paul Steiner, Germany's one and only two-star female chef Douce Steiner is supported by her husband Udo Weiler in pursuing the family tradition of gourmet cuisine. Using regional and seasonal products, Douce creates dishes and menus in which the vegetables on the plate does not only act as a mere filling side dish but also a major role as meat and fish alike. The courage to try unique combinations always ensures new culinary experiences.

Cutlery: Robbe & Berking »Sphinx«

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Meierei Dirk Luther ☆☆ Glücksburg

Located between Glücksburger Forest and Flensburg Fjord, the privately run, five-star superior Vitalhotel Alter Meierhof offers guests a magnificent view of the Baltic Sea and neighbouring Denmark. With 54 individually furnished rooms, guests can enjoy the utmost comfort and timeless elegance. The hotel also boasts a spa area covering 1,400 square metres, where guests can immerse themselves in a world of peace and comfort. The culinary concept is always in keeping with this establishment's philosophy – pleasure for all the senses! Treat your senses wherever you decide to eat, be it in Meierei Dirk Luther (two Michelin stars), the atmospheric Restaurant Brasserie or the Spanish-inspired Bodega.

Cutlery: Robbe & Berking »Sphinx«

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Un Piano Nel Cielo ☆ Praiano, Amalfi Coast

The gourmet restaurant Un Piano Nel Cielo – whose apt name translates to mean “a floor in the sky” – owes much to the Amalfi Coast’s natural bounty. Not only does the surrounding landscape yield much of the produce that makes its way the kitchen, but it also provides the knockout sea, sky and coastal views visible from the restaurant’s top-floor terrace. Large wall-span windows in the indoor dining space ensure that all guests can also enjoy the dramatic coastal scenery. Menus at Un Piano Nel Cielo take a seasonal slant and borrow from the rich cultural tradition of Campania. The Chef sourcing the bulk of his produce locally, with most of the vegetables coming directly from the own organic garden. Sommeliers are also on-hand to help diners pick the perfect accompaniment from the extensive collection of wines.

Cutlery: Robbe & Berking »Sphinx«

Baltic

The timeless form of this great design fascinates by its uncompromising clarity. Clean bevels define the handles and impart a special brilliance to the set.
Design: Robert Berking

Brasserie la Source Riedholz

After a planning and building phase lasting over two years, Chateau Attisholz's former restaurant shines under the name of Brasserie la Source with a new and yet historic splendour. With high regard for the 18th-century house, a harmonious blend of state-of-the-art technology, contemporary design and historic elements has been created. The culinary concept provides for changing lunch menus featuring delicious, authentic brasserie dishes with fresh, choice local ingredients. The offering combines culinary tradition, technique and the high art of simplicity to produce a pleasing taste harmony. The culinary events held periodically with well-known guest chefs will be further high points in Brasserie la Source. These days will be opportunities for exceptional chefs to present their own regional highlights.

Cutlery: Robbe & Berking »Baltic«

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Buchholz Gutshof Britz Berlin

That is the name of the domain by Matthias Buchholz. After having worked for a few years in top places and renowned hotels the star chef creates his delight-style with high quality and has stayed relaxed and down to earth. In his Swiss house near the Castle Britz, listed for preservation, he offers his guests refined country house cuisine close to the city. Traditional dishes with good regional ingredients are on the menu that perfectly matches the idyllic surrounding of the manor.

Cutlery: Robbe & Berking »Baltic«

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petit bonheur Hamburg

The multi-award-winning restaurant “petit bonheur” offers its guests a French ambience with a sense of well-being that you otherwise only know from restaurants and bistros on the Seine. Patron Ergün M. Uysal and his chef de cuisine David Rohlfing proudly present the “little happiness” together with their team. You will be warmly welcomed with style and elegance. The menu reflects the aspirations of upscale French cuisine and anyone who has ever had a crêpe suzette prepared on the spot will spontaneously fall in love. The lovingly prepared dishes are complemented by the exquisite selection of French and German wines. Look forward to a little piece of France in the heart of Hamburg!

Cutlery: Robbe & Berking »Baltic«

Avenue

Argentum. Silver. As patrician as serene moonlight and bound up in classical literature with Diana, Goddess of the Moon. Right up until the present time, the crescent moon, together with a crown and the silversmith's hallmark, has identified cutlery and tableware made of solid silver. With its unique lustre – and there is no other material that can reflect light so intensively and yet so flatteringly – silver has fascinated mankind for millennia. The cutlery entitled Avenue brings out the full beauty of this material. The sculpted, very decorative, semi-circular rib pattern creates charming reflections of light and shadow. Avenue is a particularly exquisite creation which meets the high expectations demanded by the dining lifestyle of our times.

Design: Robert Berking

Astor Grill Doha

Nestled in the heart of St. Regis Doha, Astor Grill is a contemporary steakhouse set in classy wilderness ambiance. Specializing in dry-aged, smoked and steak dishes, Astor Grill features the beloved Josper charcoal oven as its culinary centerpiece. Drawing inspiration from fire, wood and charcoal, the menu offers a plethora of creatively reinvented dishes catering to a wide range of gastronomic preferences. A nightly highlight at Astor Grill is the Art of Sabrage, a tradition that adds a touch of sophistication to dining with the St. Regis ritual of saber-opening champagne bottles. The restaurant also provides a cozy lounge area, perfect for savoring handcrafted cocktails or exploring the carefully curated wine list. With its blend of impeccable service, vibrant atmosphere, and culinary excellence, Astor Grill solidifies its reputation as one of Doha's top dining destinations.

Cutlery: Robbe & Berking »Avenue«

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Carton Demesne
Maynooth
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cartonhouse.com

Carton House A Fairmont Managed Hotel · Maynooth

One of the finest dining locations in Ireland... The Morrison Room brings you all the grandeur and beauty of Carton House in a more intimate setting, supported by discreet, attentive service. The young and ambitious team are all about celebrating the delicious beauty of food. Head Chef, Adam Nevin creates imaginative, thoughtful and skillful seasonal menus, drawing on fine Irish local and foraged ingredients to showcase some of Kildare, and the country's most talented and dedicated artisan producers. A true retreat that echoes the timeless spirit and impeccable service, that has been experienced here for over 200 years.

Cutlery: Robbe & Berking »Avenue«

Club de Bâle Basel

The Club de Bâle is where big names from the areas of business, culture and sport come together. With direct views of the Rhine, the historical building on Rheinsprung 5 decorates Basel's old town with its presence. It's not just the traditional premises that bring such glamour to this club. The experienced team and Manfred Möller, the Chef de Cuisine, contribute greatly to creating these exquisite premises. Members and their guests appreciate the high-quality cuisine, exquisite wine accompaniments from the restaurant's wine cellar and the warm hospitality. It therefore provides the perfect environment for stimulating discussions. It is a place for sharing knowledge and enthusiasm, promoting interests and gathering inspiration. Regular and themed events are a fixed part of the club's programme, transforming the Club de Bâle into an esteemed business platform.

Cutlery: Robbe & Berking »Avenue«

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elixir by Dom Wodki Warsaw

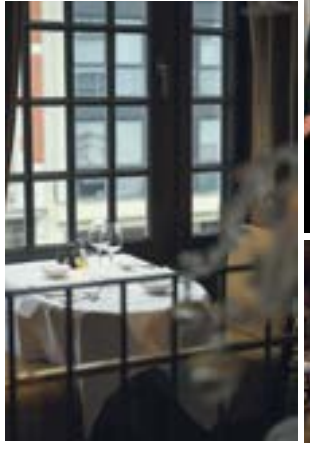
"elixir by Dom Wodki" is located in the historical centre of Warsaw, overlooking the Grand Theatre and National Opera. The restaurant owes its fame to the innovative concept of "Food & Vodka Pairing", by which each position on the menu is paired with two tasting samples of vodka. The menu offers a modern fine dining reinterpretation of Polish cuisine. The bar, boasting over 800 vodka labels from around the world, is one of the largest recorded collections of the spirit. For those weary of having the liquor straight, the restaurant offers a unique cocktail menu. But the elixir project goes far beyond dining itself – it also has an educational element to it, and no visit to the restaurant can be complete without a tour of its "Vodka Museum", which takes the guests through the 500-year long history of the Polish national spirit. The restaurant has won many national and international awards and it's cocktail bar – "The Roots" – was the first in Poland's history to be admitted to the "World 50 Best Discovery" list. For an unforgettable experience in Warsaw, "elixir by Dom Wodki" is the place to go!

Cutlery: Robbe & Berking »Avenue«

EMILY Brussels

Welcome to Emily, this House is yours. It was made with love, passion, and tradition. Emily is the restaurant tailor-made by the Degand family. Opened on July 29, 2014, under the name Emily Ristorante, then managed for 8 years by the Litvine family (Villa Emily), today the restaurant has reopened with a new Italian chef, Luca Gaviglio. He also manages his own restaurant, Un Altro Mondo, in Wavre. Emily is an elegant and refined house, spanning four floors, located a stone's throw from Avenue Louise. The restaurant offers gourmet Italian cuisine. For lunch, you can enjoy the three-course lunch menu; and for the evening, you have the choice between a four or five course menu depending on your desires. Open Tuesday to Friday for lunch and dinner, and Saturday evening. Closed Saturday lunchtime, Sunday and Monday.

Cutlery: Robbe & Berking »Avenue«



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Glovers Alley ☆ Dublin

Glovers Alley will focus on delivering outstanding food and first-class service in a beautifully designed space. Using Ireland's most dedicated farmers and food producers, the kitchen team create unique and exciting dishes, using the best of Irish produce. The design of the restaurant is by award-winning London based Project Orange, led by Christopher Ash. The design concept for the restaurant reimagines Pullman Class dining through a contemporary lens. Fluid lines and luxurious materials unite both grand and more intimate spaces into an elegant whole. Evocative of the Streamline Moderne style of the 1930s whilst confidently of their time, linings of rich walnut and brass, coved plasterwork and Deco-Pastel leathers define interiors that are both glamorous yet informal.

Cutlery: Robbe & Berking »Avenue«

La Riva ☆ Lenzerheide

La Riva – the place so good, you will come back time and time again. Cooking up a storm in the kitchen is a highly motivated team led by maître rôtisseur Dominique Schrotter. The knowledge, creativity and excellent sense of taste at play here is positively palpable, as the individual elements are masterfully combined to make these culinary artworks. Every single member of the team puts their all into making the values of hospitality, pleasure and fine dining an everyday reality for guests here. The stylish, comforting ambience is harmoniously complemented by the superior fine dining experience, the attentive service and the selection of exquisite wines on offer. Forget about everyday life, and bask in a highly enjoyable culinary experience as you take in the wonderful mountain panorama and the view of the Heidsee lake.

Cutlery: Robbe & Berking »Avenue«

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Li Galli ☆ Positano

Where the blue of the sea and the sky meets, in the most stunning location of the Amalfi coast, taste is an experience one never forgets. Enjoy the epitome of Positano's haute cuisine, where the Executive chef Savio Perna, one Michelin star and its talented culinary team use their creativity to create skillful combinations of colours and flavours, using the best ingredients that the land and sea have to offer. The experts of taste strive to create a masterful menu that is at once innovative and yet still true to the regional traditions. Li Galli restaurant with its modern design and works of art, is the perfect stage to taste the very best of the Mediterranean cuisine. The only joined mission is to excite the palate and create emotions.

Cutlery: Robbe & Berking »Avenue«

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Tuscany Muscat

Award-winning Tuscany is known to be the best Italian restaurant in Muscat. Excellent seasonal menus created by the Executive Chef and his brigade are offered in a classic and romantic setting. Specialty menus from regional areas of Italy, along with different menus for each new season using only the finest and freshest produce available, the essence of authentic Italian cooking.

Cutlery: Robbe & Berking »Avenue«

12

For more than 100 years the 12mR yachts have been the epitome of sailing elegance and beauty. The world's mecca of these more than 20-meter-long icons today is the shipyard Robbe & Berking Classics. To experience their spirit, more than 100.000 people travel to Flensburg every year. High time to unveil a silver monument to them, whose name leaves no doubt about the provenance of its graceful lines: 12
Its appearance and appeal are not in any way inferior to those classic America's Cup yachts!

Design: Daniel Eltner

LAESÂ Stuttgart

There's no need to leave town to enjoy life to the full these days, just head into the "Stuttgarter Kessel" instead. From Autumn 2024, the doors will be opening at a new restaurant on Wilhelmsplatz in the heart of this Swabian city. As well as a pleasant ambience, this listed building offers the perfect accommodation for wines in the vaulted cellars below. The team at Laesâ have set themselves the task of turning dinner into an experience. The stylistic approach is characterised by outstanding products, classic craft & great hospitality.

Cutlery: Robbe & Berking »12«

© Nadine Marz-Kraft/Gonzalo Robles Sanzur (3)

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© Martino Dini

© Martino Dini

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Le Cap ☆ Saint-Jean-Cap-Ferrat

Michelin-starred Chef Yoric Tièche brings his unique approach to Le Cap restaurant. The understated elegance of his delicious Provençal and Mediterranean cuisine defines this as Saint-Jean-Cap-Ferrat's best restaurant. The menu varies by the season, reflecting the finest ingredients from local markets with a selection of the freshest fish, seafood and meats. The terrace at restaurant Le Cap is the perfect place to dine alfresco while enjoying the warm sea breeze under the share of Aleppo pine trees. The Salon des Collections boasts one of the world's most spectacular wine collection including 158 vintage bottles of Château D'Yquem dating back to 1854 (1854 – 2003) and 21 bottles of Château Lafite Rothschild dating back to 1799 (1799 – 1899).

Cutlery: Robbe & Berking »12«

Hermitage

140 years after the opening of its first silver workshop Robbe & Berking has re-launched its anniversary cutlery in 2014 – a design which is one of the most traditional and most beautiful of this long-established manufactory. The Robbe & Berking typical manual hammering technique makes each work unique. No piece is the same as any other.

Smoked Room Dubai

Smoked Room Dubai presents an exclusive and unforgettable Fire Omakase experience by world renowned Andalusian chef Dani García. Accommodating 14 guests per service, its intimate space takes guests on a journey of gastronomic flavours with a unique tasting menu focused on the essence of smoke and embers. The gastronomic proposal allows guests to put themselves in the hands of the chefs with each course on the menu featuring exquisite combinations of the finest seasonal produce. Among the dishes, you are able to find a variety of meats, fish and vegetables, all of which use the common theme of smoke. The experience is elevated by your choice of wine, tea or non alcoholic pairings, carefully crafted by the team.

Cutlery: Robbe & Berking »Hermitage« and »Ostfriesen«

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www.smokedroomdubai.com

CHEFS TABLE im Restaurant „TRE KRØNEN“
4* Superior Hotel „KRØNASÅR – THE MUSEUM-HOTEL“
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TRE KRØNEN · Chefs Table Rust

According to statistics, the happiest Europeans live in the Nordic countries. A slice of Scandinavian happiness is available here thanks to the culinary team with it’s “Nordic Cuisine”. They love the interplay of tradition as well as modernity and cleverly combine Nordic elements with culinary highlights in line with the seasons. Experience an evening of indulgence in a cozy atmosphere with an exclusive view of the creative kitchen team and their craft.

Cutlery: Robbe & Berking »Hermitage«

Atlantic

With its exciting profile and balanced proportions, Atlantic is part of that small group of cutlery that is formally exemplary.
Design: Wilfried Moll

Ahlmanns Kiel

The Romantik Hotel Kieler Kaufmann is invitingly situated in northern Germany and stylishly yet casually sits above the Kiel Fjord. The Ahlmanns restaurant is located inside the former banker's villa at the heart of the hotel. Head chef Lasse Knickrehm produces authentic and creative cuisine here using regional products. The plates showcase high-quality products in exciting formats.

Cutlery: Robbe & Berking »Atlantic«

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Restaurant Carmelo Greco ☆ Frankfurt/Main

At their award-winning restaurant, Carmelo Greco in Frankfurt-Sachsenhausen, Carmelo Greco and Benedetto Russo cook Italian dishes with constant creative new interpretations. The result, both in visual and culinary terms, is a successful symbiosis of tradition and innovation along with Italian hospitality. Guests can choose between two menus: a tasting menu with a selection of fish and meat dishes, and a vegetarian menu. In both cases, an individual arrangement of between five and eight courses can be put together.

Cutlery: Robbe & Berking »Atlantic«

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Restaurante/Hotel Fortaleza do Guincho
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Tel. +351 21 48704-91
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restaurante@guinchotel.pt
www.fortalezadoguincho.com

Fortaleza do Guincho ☆ Cascais

Restaurant & Hotel Fortaleza do Guincho opened in 1998, when acclaimed French Chef Antoine Westermann introduced a French fine dining concept in the restaurant. In 2001 the restaurant has been awarded with one Michelin star and renewed every year since then until today. Today revolves the philosophy around the Atlantic Ocean, local products and Portuguese flavors, accompanied by a wide selection of more than 850 wines. A breathtaking view over the Atlantic in a unique setting complements a gastronomic experience where Chef Gil Fernandes invites you to taste the best local products in season, seafood from the Portuguese coastline along with the “aroma” and history of Portuguese traditions.

Cutlery: Robbe & Berking »Atlantic«

Kanova Savudrija

Located in Istria, known as one of the most fruitful regions of Europe, Kempinski Hotel Adriatic is the first luxury golf & spa resort on the Adriatic coast. Its gourmet Restaurant Kanova is situated on the westernmost point of Croatia, with breathtaking views of the Croatian, Slovenian and Italian coastlines. Staying true to the gastronomic heritage of Istria while implementing a modern and sophisticated twist, Restaurant Kanova offers an authentic dining experience by the open fireplace, with service and cuisine designed to impress all senses. Indulge in the famous Istrian truffles and exclusive Istrian Boškarin beef or explore the variety of fresh Adriatic fish and seafood, served with world-renowned Istrian olive oils and wines.

Cutlery: Robbe & Berking »Atlantic«

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LUISE Horben

Idyllically located at an altitude of 600 m on a high plateau on the western slope of the Schauinsland massif in the UNESCO Black Forest biosphere area, Luisenhöhe invites guests to dive into a world full of hospitality, pleasure and health. Hosts Caroline and Niels Möller are delighted to welcome guests in a unique atmosphere, where they can completely switch off, recharge their batteries and experience unforgettable moments of pleasure. The LUISE restaurant proudly presents its exceptional culinary world, characterised by creativity, top quality and pure passion. Under the direction of chef de cuisine Niels Möller and his talented team, an incomparable fine dining experience is offered, distinguished by innovation, aesthetics and a deep understanding of the flavours and textures of the ingredients.

Cutlery: Robbe & Berking »Atlantic«

Water Restaurant Kassandra

The captivating Water Restaurant sits at the heart of The World's Leading Family & Beach Resort, serving an inspired menu in an elegant, Marina setting. Water Restaurant's unique menu selection has been thoughtfully designed to satisfy even the most discerning of palates. Accompanied by the finest international and local wine labels, this menu offers a distinctly Mediterranean and French gourmet focus. The dining experience at Water Restaurant reflects the luxury beach-front accommodation at Sani Asterias, with only the freshest local produce and the direction of the talented executive chefs. Sani's attention to detail and unrivalled quality leads to an outstanding dining experience, inspired by the sea and land.

Cutlery: Robbe & Berking »Atlantic«

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Art Deco

The year of 1929 witnessed the creation of this incomparable cutlery design by Theodor Berking. It was the age of art deco when other artists and craftsmen such as Lalique, Delaunay and Eileen Gray created their works of arts that are still admired and acclaimed today. In its table size, Art Deco outshines common cutlery with its proportions offering a more harmonious fit to dinner plates and under plates. This classic cutlery owes its current dazzling comeback to its consummate beauty. Art Deco is a wonderful example of how masterpieces of stylistically pure and timeless craftsmanship become immortalized.

Design: Theodor Berking

NAMINE WITT Nieblum/Föhr

The story begins with Namine Witt, a renowned landlady and regional poet from the 19th century. Her legacy lives on in this establishment, which was originally built in 1833 and reconstructed after a fire in 1893. Rich in history, the location has continued to evolve over time. Today it is at the heart of an enterprise that offers a restaurant, bistro and production facility. Today's hosts, Esther Marie Gerber and Christian Senff, bring a passion for their profession and a deep commitment to detail. Their enthusiasm for catering and pursuit of excellence can be clearly detected both in the ambience and in the experience enjoyed by guests at this historic establishment.

Cutlery: Robbe & Berking »Art Deco«

© Hans Keller & Christian Senff

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© Namine Witt & Witt Gastronomie

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© CHUTTERSNAP

© Jaime Ambos

© CHUTTERSNAP

Obaya Lounge Riyadh

Step into the reimagined lounge inspired by the Arabian horse once owned by King Abdulaziz. Obaya Lounge offers a luxurious setting and timeless Saudi hospitality, blending innovative culinary experiences with warm traditions and opulent surroundings rooted in local heritage.

Cutlery: Robbe & Berking »Art Deco«

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Restaurant Pillars Jodhpur

Set in a lovely colonnaded verandah, this alfresco restaurant offers spectacular views of the city, the Baradari lawns and the magnificent Mehrangarh Fort. Breakfast is regularly accompanied by the melodic flute and chirping of native birds and one can usually gaze out beyond the pillars and witness peacocks strutting across the lawns in the crisp morning air. Restaurant offers a perfect setting for a leisurely drink and snacks while reading the newspaper or simply enjoying the stunning sunset. A perfect place for palace high tea, and the menu offers a wide selection of European and Mediterranean cuisine.

Cutlery: Robbe & Berking »Art Deco«

Alt-Faden

Even in the very early work of the Augsburg silversmiths one finds either a single or double silver thread making up the decorative border. It was round about 1760 that the pattern of lines which Robbe & Berking offer today with their Alt-Faden design was created. The pattern is mirrored on the reverse side and flows into a shell. Connoisseurs will immediately recognise this as an unmistakable sign that such cutlery comes from the celebrated silver manufacturing of Robbe & Berking.

Schlosshotel Burg Schlitz Hohen Demzin

A lovingly designed, unique location with a long history and rich tradition. Inspired by "grande cuisine aromatique", chef Maik Albrecht offers his guests in the café-brasserie "Louise" as well as in the gourmet restaurant "Wappen-Saal" an array of regional delicacies alongside fine products from all over the world. From their own game to wild herbs and berries – the treasures from the surrounding grounds are close enough to touch. The elegant neighbouring salons are ideal for "private dining" in pairs or as part of a larger social gathering, for example the SALON MEISSEN, which is unique in Germany.

Cutlery: Robbe & Berking »Alt-Faden«

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Caroussel Nouvelle Dresden

Times are changing – and so is the way we enjoy ourselves. This is reflected at the Bülow Palais restaurant too. Under the culinary leadership of Sven Vogel, the sharp divisions between exclusive and classic, formal and informal are suspended. Caesar salad or foaming lobster bisque? Wiener schnitzel or grilled Mediterranean sea bass? Guests can decide entirely for themselves how sophisticated an evening they want to enjoy. Whatever they choose, the food is always served on Meissen china. A superb wine menu with an emphasis on Germany/Saxony ensures the perfect complement for the culinary offering. In summer, the outdoor terrace at this privately run hotel in Dresden's baroque district offers the ideal environment for a Waldemar Bornemann cocktail from the Palais bar.

Cutlery: Robbe & Berking »Alt-Faden«

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Restaurant Vigen Nordborg

Dyvig Badehotel is a true fairytale. It was constructed only in 2010 by Director Mr Hans Michael Jebsen. The hotel is filled with elaborated details and architectural beauties. Mr John Bech Armstrup is the manager and chef of this beautiful seaside hotel. It has two restaurants: Gourmet Restaurant Vigen and Brasserie Skipperstuen. The Restaurant Vigen will spoil your tastebuds with the French kitchen style. The Brasserie Skipperstuen offers a combined French and Danish style, along with the well-known smoked salmon.

Cutlery: Robbe & Berking »Alt-Faden«

Dante

Goethe once said, “True connoisseurs should know to appreciate beauty in its simplistic form. It is the masses that are drawn to flamboyant fussiness.” And nobody knew better than the Ancient Greeks and Romans that, as Socrates wrote, “Everything really beautiful is found in simplicity.” With Dante, Robbe & Berking has given a new slant to this classic ideal. It is a design that elucidates the concept of quality in relation to the aesthetic sensibilities prevailing in our times. The purity of the material is completely in tune with the purity of the cutlery’s form. Values change and today material of supreme quality and meticulous craftsmanship are more modern than all the ephemeral retro and new-fangled fashions.

Design: Robert Berking

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restaurant-christophorus@porsche.de
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Christophorus Stuttgart-Zuffenhausen

The restaurant “Christophorus” is housed in the manufacturer of exclusive sports cars’ museum and is named after St. Christophorus, patron of travellers. Besides regional and seasonal specialities, the culinary highlight is represented by the American “Prime Beef”, which is prepared on a special grill and served with tunings of your choice. Connoisseurs and those that enjoy fine wine can choose their tipple from over 800 refined sorts of wine. Guests of head chef Thomas Heilemann and restaurant manager Holger Schramm can enjoy views of the production site during their stay, and can even look forward to the sports car manufacturer’s exhibition.

Cutlery: Robbe & Berking »Dante«

FIFTY SECONDS ☆ Lisbon

The breathtaking 50-second ride in the panoramic elevator to the top of the Vasco da Gama Tower inspired the name of the restaurant, FIFTY SECONDS. Here, at 120 meters high, with an unforgettable view over the Tagus River and a sophisticated cosmopolitan ambience, you will discover a culinary heaven. FIFTY SECONDS is a spiritual project that brings together a team with a singular goal: to provide a unique gastronomic experience with each dish. With a subtle and minimalist decor, the gleam of copper and smoky blues defines the elegant colour palette of FIFTY SECONDS, within a space of 35 seats where the opulent wine cellar takes centre stage.

Cutlery: Robbe & Berking »Dante«

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Griggeler Stuba 18 Culinary delights at the highest level · Lech am Arlberg

The Griggeler Stuba in the Burg Vital Resort offers an elegant gourmet experience in an exclusive atmosphere. To guarantee top gastronomy for the guests, the kitchen team combines regional as well as international products. Coupled with in-depth knowledge, many years of experience and great passion, the kitchen team conjures up culinary delights that cause taste explosions not only among the guests. Four toques and numerous other awards are the result. The culinary delights are rounded off by an exclusive, award-winning wine selection. The Burg Vital Resort on the Arlberg is a hotspot in the Alps in more ways than one. Among other things, the 5-star superior luxury hotel impresses with its dream location on the sun-drenched mountain plateau in Oberlech.

Cutlery: Robbe & Berking »Dante« and »Martelé«

IGNIV Zürich ☆☆ by Andreas Caminada · Zurich

Twice the star, twice the success: the Zurich offshoot of "IGNIV by Andreas Caminada" has been offering a fine dining sharing experience in the chic Marktgasse boutique hotel in the middle of the historic old town since 2020. In 2022, the team around chef Daniel Zeindlhofer was already awarded the second star, while host Ines Triebenbacher received the Service Award from the Michelin Guide. True to Andreas Caminada's IGNIV concept, the successful duo's "Gourmetnest" is also all about sharing at the table: instead of a classic menu, a variety of small dishes are served in the centre of the table so that each guest can help themselves. However, it's not just the creative cuisine that makes for a special experience in Zurich: the nest atmosphere also thrives on the adjoining IGNIV Bar – the only one of its kind – and the unmistakable interior by star designer Patricia Urquiola.

Cutlery: Robbe & Berking »Dante«

IGNIV Zürich by Andreas Caminada
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Interalpen-Chef's Table 17,5 Telfs-Buchen

Experience culinary pampering of the finest order at the Interalpen-Chef's Table. Lounge music, atmospheric lighting and a stylish table transform the Interalpen kitchen into an elegant location with a glimpse behind the scenes. Mario Döring brandishes his wooden spoon, working with a team of chefs to conjure up a top-quality tasting menu, which skilfully combines regional delicacies with international components. On request, these exquisite creations can be accompanied by hand-selected wines or non-alcoholic juices, chosen to suit by head sommelier Theresa Lichtmannegger. The Interalpen-Chef's Table has been rated excellent with 17.5 points and four toques from Gault&Millau, offering guests a refined experience that incorporates unbeatable quality in an exclusive environment.

Cutlery: Robbe & Berking »Dante«

Maison Lameloise ☆ Shanghai

On the 68th floor of the city's tallest building, Shanghai Tower, the legendary Maison Lameloise has opened its first restaurant outside Chagny in Burgundy, France. After only one year of opening, Maison Lameloise Shanghai gained it's first Michelin Star. Maison Lameloise's legend began in 1921. Today, the legend has kept on growing through French chef Eric Pras. In 2009, Jacques Lameloise passed his position on to Eric Pras whose food had already seduced both old and new clientele yet the cuisine has remained faithful to the Maison motto: Tradition is innovation. The motto holds true in this newly opened Shanghai venue. The unique layout housed in the glass-and-metal structure features the best city view from above and an urban vibe. An idyllic dining experience at Maison Lameloise Shanghai promises to carry its clientele away from Shanghai to Chagny.

Cutlery: Robbe & Berking »Dante« and »Martelé«

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Mammertsberg ☆☆ Freidorf

Silvio Germann has a new home: the top chef took over the lease for the "Mammertsberg" in Freidorf together with mentor Andreas Caminada in 2022. The stately home with its more than 100 years of history is in a prime location overlooking Lake Constance, the hilly landscape of Thurgau and the Appenzell Alps. With a personal touch, aromatic cuisine and a charming atmosphere, the chef runs this gem as a team with sommelier Giuseppe Lo Vasco and hostess Carolin Gierling. In addition to six stylish rooms and suites, the fine boutique hotel invites you to linger with a spacious gourmet restaurant, a bistro, as well as various lounges and a cigar lounge with a humidor and wine cellar. The residence also surprises you with its charismatic mix of history and modernity.

Cutlery: Robbe & Berking »Dante«

Pfälzer Wald Bad Bergzabern

The Hotel Pfälzer Wald is situated in one of the most beautiful spots in Bad Bergzabern: overlooking the Schwanenweiher Lake in the middle of Bad Bergzabern's extensive Kurpark spa gardens, right on the edge of the Palatinate Forest Nature Park. Chef Bernd Kirchner serves sophisticated, traditional cuisine inspired by the seasons in a stylish and modern atmosphere. The hotel team has furnished the premises with attention to detail. The cuisine will surprise you with its fanciful delicacies. However, you'll notice that the sense of traditional cuisine hasn't been lost: the kitchen team is committed to using top-quality, locally sourced and seasonal produce.

Cutlery: Robbe & Berking »Dante«

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Philipp Soldan ☆ Frankenberg

For Erik Arnecke, head chef at the Philipp Soldan gourmet restaurant, nature is central to his philosophy. Original products of the very highest quality, preferably from regional suppliers who he knows personally. Simple, perfect preparation, and now with a history going back over ten years. Dishes emerging from the kitchen here include Eifler premium saddle of lamb with aubergine compôte, roasted vegetable couscous and olive herb, or grilled Iberico Pork Secreto, octopus, cos lettuce, Caesar dressing and BBQ aromas. Erik Arnecke never indulges in excess with his combination of different products, but is always focused on what really matters and a traditional approach. In this open-plan restaurant with a view of the kitchen and the extensive selection of wines, the knowledgeable serving team ensure a fabulous atmosphere.

Cutlery: Robbe & Berking »Dante«

Restaurant Sühring ☆☆ Bangkok

Indulge in a unique dining experience at Sühring, a two Michelin-starred modern German restaurant located in the heart of Bangkok. The focus of the of award-winning chefs Thomas and Mathias Sühring is on innovative food and personalized service. With four exclusive dining areas you can tailor your experience to your personal preferences. The elegant “Dining Room” offers a homely environment, while the dynamic “Kitchen” provides an exhilarating view from the kitchen in action. For a romantic evening, the serene “Glass House” with its garden view will set the mood. If privacy is what you seek, the “Living Room” accommodates up to eight people on the upper floor. Come and discover all that Sühring has to offer!

Cutlery: Robbe & Berking »Dante«

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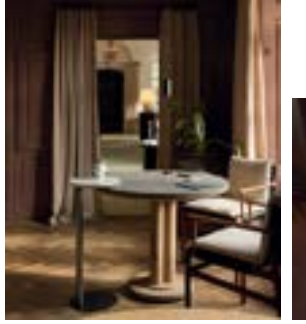

Schloss Schauenstein ☆☆☆ Fürstenau

Great cuisine in what is officially the smallest town in the world: Andreas Caminada has transformed historic Fürstenau in Graubünden into a place of culinary longing for gourmets worldwide. In his picturesque Schauenstein Castle, the native from Graubünden, together with head chef and co-owner Marcel Skibba, relies on simple, original ingredients from the region – and a surprising overall experience. Today, Fürstenau is an epicentre of hospitality in action: the cosmos of enjoyment includes the “Casa Caminada” guesthouse with its Bündner Beiz and wood-fired bakery, as well as the vegetarian “Oz” restaurant, whose menu is based on the daily fresh harvest from its own permaculture garden. With a variety of projects and his foundation Fundaziun Uccelin, the top chef is extremely dedicated to sustainability and promoting young talent.

Cutlery: Robbe & Berking »Dante«

© Julien Faure

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Restaurant William Frachot☆☆ Dijon

With two stars since 2013, the restaurant William Frachot has established itself as a gastronomic stopover essential in Burgundy. William Frachot's cuisine is that of a terroir lover who promotes the products of his region. He offers dishes through which he tells his story, and pays ongoing tribute to the breeders, fishermen and market gardeners who entrust him with their exceptional products. The William Frachot restaurant also offers you an excellent wine list, selected by Maxime Brunet, voted Best Young Sommelier of France in 2013. Let him guide you for food/wine pairings. He will introduce you to his Burgundy favorites, as well as wines from other French regions and from abroad.

Cutlery: Robbe & Berking »Dante«

Ostfriesen

Robbe & Berking have been applying great, careful workmanship to produce Ostfriesen for over 100 years. The typical form, which undulates in dramatic rolling curves, harks back to the early days of craftsmanship and has been preserved by Robbe & Berking in its full, distinctive beauty, with no concessions made to efficient manufacturing techniques.

Restaurant 37 Bolzano

On the top floor of the SPORTLER Alpine Flagship Store beneath the arches of Bolzano, you can expect a special culinary experience accompanied by a stunning view across the rooftops of Bolzano's old town. Is 37 a lucky number? Or is this really Cloud 37? In fact, this is the number of the building that houses the small yet sophisticated Restaurant 37. Awaiting guests at Restaurant 37 – alpine eating is a roof terrace and a refreshingly modern take on South Tyrolean Alpine food. The menu includes dishes such as Schwarzbrotravioli (rye bread ravioli), steak tartar, and baked nougat and semolina dumplings. The overall concept revolves around the use of local products and is artfully complemented by an exclusive selection of wines. Young South Tyrolean native Matthias Lanz is the chef.

Cutlery: Robbe & Berking »Ostfriesen«

© weinhaeusl.com (4)

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Navette

It is indeed true that art nouveau has many faces: the symbolic flower-like style with its rich ornamentation. But it also incorporates the stark, reduced form, which in its later development flowed almost invisibly into the Bauhaus style. Navette definitely mirrors the more severe style of art nouveau. Its design, so in tune with the material used, and the focus on its very essence reflect perfectly the minimized floral influences: and these features also harmonize with the gently curving lily-shaped handle and with the striking boss-like feature at its end. The absence of any fussy ornamentation and the perfect balance and harmony radiating from this cutlery's shape have all turned Navette into a timeless masterpiece of silversmith craftsmanship.

Design: Robert Berking

Kultur meets Genuss e-VITRUM Dresden

Top restaurateur Mario Pattis's modern restaurant fulfils every wish on over 300 square metres with a large dining room, terrace area and gallery. Whether a la carte, ToGo or exclusive menus, guests of e-VITRUM always get their money's worth. All dishes are created with the best sustainable products and with ideas of an innovative creative kitchen. The impressive restaurant in Volkswagen's „Gläserne Manufaktur" (Transparent Factory) in Dresden is open daily for guests and visitors. In addition, e-VITRUM also offers all possibilities – from a private dinner to a grand gala – for staging unforgettable moments according to the guest's wishes.

Cutlery: Robbe & Berking »Navette«

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Eden-Roc restaurant · Louroc restaurant ☆ Cap d'Antibes

A mythical refuge nestled at the tip of Cap d'Antibes, facing the Mediterranean and the Lérins Islands, Hotel du Cap-Eden-Roc embodies the legend of the Riviera. Sébastien Broda, Executive Head Chef, develops a contemporary approach to Mediterranean and Provençal cuisine for the palace. At lunch, the Eden-Roc restaurant offers seasonal products and includes the legendary starter buffet, a cart of fresh, locally caught fish, a selection of grilled meats and homemade desserts. All in a decor of contemporary freshness suggested by the architect Patricia Anastassiadis, the Eden-Roc restaurant welcomes you to share a tasty Mediterranean culinary experience. In the evening, the restaurant transforms itself into the Louroc restaurant, one Michelin star, offering a decor in harmony with the colors and lightings of the sunset. The ambiance is delicate with elegant crockery and a gourmet menu that expresses an authentic dialog between the Mediterranean and Provence. Restaurants open daily from April 19th to October 20th, 2024.

Cutlery: Robbe & Berking »Navette«

Herberg Onder de Linden ☆ Aduard

This continues to be the best restaurant in the region known as Groninger Land. In this rustic and idyllic setting, guests can savor the delights of a cuisine offering French and Asian elements, delights prepared from local ingredients bursting with aromatic fragrance. The dishes are creative and absolute in their magnificence. The team is looking forward to the challenge of cooking dairy-free and with as much local (Dutch) produce as they can. Excellent wines and perfect service by the young owner and his crew. All this can be enjoyed in the summertime on the restaurant's terrace amongst a lavish sea of colorful blossoms.

Cutlery: Robbe & Berking »Navette«

Herberg Onder de Linden
Burg van Barneveldweg 3
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Taverne zum Schäfli
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Fax +41 52 763-3781
kontakt@schaefli-wigoltingen.ch
www.schaefli-wigoltingen.ch

Taverne zum Schäfli ☆☆ Wigoltingen

Top Thurgau chef Christian Kuchler took over from his parents, Wolfgang and Marlis Kuchler-Weber, and converted the famous Taverne zum Schäfli in Wigoltingen in 2015. As well as incorporating various technical innovations, he also added an elegant bar complete with smoking lounge in the former horse stable, where smokers can head for a relaxing post-dinner retreat. 'We want our guests to be more than just satisfied when they leave the new and updated Taverne zum Schäfli; we want them to be happy. That's why we strive to be a little bit better every day,' says owner Christian Kuchler. His actions really do measure up to his words: shortly after reopening, the historic guest house was awarded two Michelin stars.

Cutlery: Robbe & Berking »Navette«

Ukai-tei Omotesando Tokyo

Since its opening, the Ukai-tei Omotesando has enjoyed the majority of its praise by overseas guests for the premium Wagyu steak (Japanese black beef) and the variety of marinated or grilled dishes. The interior of Ukai-tei is created using a mercantile house from 150 years ago in Kanazewa, and furnished with Émile Gallé's lamps and the arts of René Lalique, creating a stylish world of Ukai with the subtle unification of Western beauty and Japanese traditional architecture. You will enjoy not only the dishes but also the atmosphere and service.

Cutlery: Robbe & Berking »Navette«

Ukai-tei Omotesando
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Tel. +81 3 5467 5252
Fax +81 3 5467 5253
www.omotesando-ukaitei.jp

Winteringham Fields
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Winteringham
Scunthorpe DN15 9ND
England
Tel. +44 1724 733096
reception@winteringhamfields.co.uk
www.winteringhamfields.co.uk

Winteringham Fields ☆ Winteringham

The greatest secrets are hidden in the most unlikely places. Nestled in the heart of Lincolnshire, just a skipping stone's throw from the banks of the Humber, Winteringham Fields has risen to become one of the area's, if not the country's, best homegrown restaurants and has been awarded a Michelin star. It's the restaurant revisited. Somewhere with a single purpose: to live and love the finest and freshest food, as never before. Somewhere to relax, unwind and enjoy all of life's little indulgences. Somewhere to make memories. You are warmly invited to savour an unforgettable experience that is lovingly nurtured and carefully prepared for the moment you arrive. Until the next time.

Cutlery: Robbe & Berking »Navette«

Riva

A design of brilliant simplicity. The ultimate in the world of aesthetics and exuding endless sensuous charisma. The way in which the varying dimensions of the cutlery flow into one another makes one vividly aware of the corporeal nature of the material. A primeval experience of holding silver in one's hand as no other piece of cutlery has ever before made possible. A modern masterpiece of silversmithing with perfect craftsmanship that is second to none.

Design: Wilfried Moll

Bodendorf's ☆ Sylt/Tinnum

A pleasurable destination — with personal service of course. Both of these feature at the very highest level when you visit star chef and Relais & Châteaux Grand Chef Holger Bodendorf on the island of Sylt. As the host at BODENDORF'S, his unwavering focus is on meeting his guests' expectations in terms of inspired and inspirational cuisine, with constant new surprises rustled up together with his team. When the finest ingredients and consummate skill are combined with pure joie de vivre, you find yourself at one of the top gourmet addresses on Germany's most beautiful island.

Cutlery: Robbe & Berking »Riva«

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© Yoo Sul Images (4)

Mercedes-Benz AG
Center of Excellence
Käsbrünnlestraße
71053 Sindelfingen
Germany
Tel. +49 703 19047201
www.centerofexcellence.de

Center of Excellence Sindelfingen

An ambience that is as stylish as the automobile that is on display for your viewing pleasure. Timeless elegance, in which everything has its own place and no detail is superfluous to requirement. A venue for the senses, which, alongside a homely interior, also offers an exquisite treat for the palate, and is capable of surprising even the most experienced connoisseur. In the Sindelfingen Center of Excellence, Mercedes-Benz has created the perfect setting for culinary highlights and elegant wines. Right there, where automotive fans can individually configure their new vehicles within a pleasant atmosphere, and later pick them up, guests are spoiled with regional ingredients, Mediterranean cuisine, or their own personal favourite dish. The fact that the service is outstanding and customer satisfaction serves as the only gauge of success goes without saying. A star is guaranteed …

Cutlery: Robbe & Berking »Riva«

Chanson Restaurant Deerfield Beach

Chanson is an innovative addition to the Deerfield Beach promenade born out of the vision of film producer Edward Walson and his commitment to opening a restaurant poised to offer the best possible wines and cuisine that are second to none. Chanson blends modern flair with timeless tastes of Cuisine de Monde and Florida's freshest seafood using seasonal, yet local ingredients. This health-conscious approach to fine dining offers also vegan items beside sustainable seafood from Florida's very own coasts. Each course will have wine pairings carefully chosen to artfully accompany the meal just like the striking interior does. Being nestled next to windows delivering an oceanic panorama, diners can also gaze upwards at the sea life inside the overhead saltwater aquarium. These playful touches combined with a passionate approach to contemporary design make Chanson an adventurous and unforgettable experience.

Cutlery: Robbe & Berking »Riva«

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www.chateauvisz.hu

Restaurant in the Château Visz · Visz

Château Visz, a manor residence, offers relaxation and recreation in a forest park. The chef of the luxury hotel's gourmet restaurant creates menus as art. He composes his masterpieces not only with flavour in mind, but also with regard to the visual, oral and olfactory aspects of food. The master chef can conjure up flavours of the highest quality, which are also unique and unrepeatable. In all seasons, he offers his guests a gourmet menu, consisting of seven courses, which changes on a daily basis and is prepared from seasonal, regional and fresh ingredients.

Cutlery: Robbe & Berking »Riva«

Essigbrätlein ☆☆ Nuremberg

The Essigbrätlein, which is situated in Nuremberg's old town, has a history of more than 450 years. Guests have been catered for in the narrow sandstone building with the striking crown glass windows right from the start. Today, it is one of the best restaurants of its class, surprising gourmet travellers not just with the old German atmosphere but also with "regional flavours", all produced by very ordinary regional ingredients like beetroot, turnips or green peas. Andree Köthe and Yves Ollech work together in the kitchen as equal partners and have been awarded two Michelin stars. The service is friendly and attentive and the wine list is amazingly subtle and sophisticated, which all makes for a perfect gourmet experience.

Cutlery: Robbe & Berking »Riva«

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Germany
Tel. +49 30 59005-1234
Fax +49 30 59005-2222
welcome@facil.de
www.facil.de

Facil ☆☆ Berlin

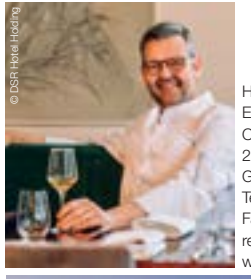
The FACIL restaurant offers a refreshing combination of elegant lightness and purist luxury. Guests not only experience the highest culinary art here, but also enjoy undivided attention and relaxation from everyday life in the harmonious ambience. The architectural design is as unusual as the concept: a green oasis surrounded by bamboo and water features in the roof garden of The Mandala Hotel. Specialities from two-star chef Michael Kempf and head chef Joachim Gerner are served up, using only high-quality and predominantly regional products. What to choose? For example, rack of Poltinger lamb with lettuce, lovage and rhubarb – dry aged red mullet from the charcoal grill with artichoke and coriander or a very special dessert by patissier Thomas Yoshida.

Cutlery: Robbe & Berking »Riva«

Jacobs Restaurant Hamburg

Culinary flights of fancy – that has been the reputation of Jacobs Restaurant for decades, in close association with the name of head chef Thomas Martin. In his kitchen, French cuisine is given a modern and contemporary interpretation using regional, seasonal, organic produce. The main product always takes centre stage for this multi-award-winning chef and is complemented with intensely flavoured sauces. The result: maximum pleasure! “My recipes are authentic and self-explanatory. We concentrate on the fundamentals, with the vision of simplifying cooking in the best possible sense.”

Cutlery: Robbe & Berking »Riva«



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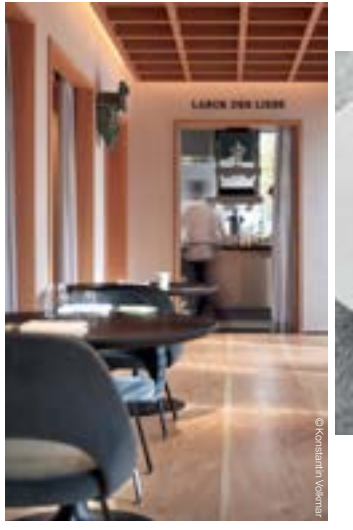

Restaurant JAN
Luisenstraße 27
80333 Munich
Germany
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reservation@jan-hartwig.com
jan-hartwig.com

Restaurant JAN ☆☆☆ Munich

Restaurant JAN serves contemporary cuisine that equally combines classic techniques with groundbreaking creativity and the best produce, primarily from the region. Jan Hartwig’s fascinating dishes demonstrate his talent for creating flawlessly harmonious flavour and texture combinations that make a lasting impression. He loves to interpret German cuisine’s DNA, creatively translating it into new taste experiences. In the cuisine and restaurant alike, pleasure and pure joie de vivre are the name of the game. The light-flooded interior and works by his artist friend Stefan Strumbel decisively contribute to the feel-good factor.

Cutlery: Robbe & Berking »Riva«

Käfer-Schänke Munich

A place of upscale culinary delights and a special atmosphere – that's the Käfer-Schänke in the heart of Bogenhausen in Munich. Here you can feel the magic of the family business Feinkost Käfer as soon as you enter. The spacious guest room and the 19 individually designed parlours invite you to linger. The open kitchen allows a view into the chefs' pots and pans. Let yourself be enchanted by the traditional, French-influenced cuisine of chefs Mike Emmerz and André Wöhner. Sommelier Florian Gruber is at your disposal for the perfect wine accompaniment. The restaurant is also the perfect location for your celebration. The events department with Dörthe Bredenbröcker is at your side and will make your event something very special. Restaurant managers Torsten Kessler and Roberto Casadei and their team ensure perfect service.

Cutlery: Robbe & Berking »Riva«

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KOCHINSEL -Alexandro Pape- Sylt/List

Alexandro Pape has been producing the delicious Sylt sea salt at the Sylter Genuss-Macherei since 2013, followed by WATT beer and Sylt pasta in 2016. Now the motto is: "Welcome to the first cooking studio on Sylt". Here, "Always eating & laughing as a couple" as well as the cooking entertainment, Papes SalzAuster by Robbe & Berking and Alexandro`s Oyster School are high on the agenda! At each event, two-star chef Alexandro Pape is present in person. Get to know the best and most exclusive foods or have a rustic barbecue at the spectacular "OFYR Outdoor Kitchen", for example. For more information, visit the website www.kochinselalexandropape.de, email kontakt@kochinsel-sylt.de or visit the social media channels Instagram (@kochinsel.alexandro.pape) and Facebook (@kochinselalexandropape).

Cutlery: Robbe & Berking »Riva«

Kristiania 11,5 Lech am Arlberg

The “Small Luxury Hotel” Kristiania in Lech is a real winter dream. The head chef offers his guests culinary experience of a special kind and creates dishes of extraordinary quality that show an individual style of handwriting: straight forward, traditional and authentic. The result an unusually inspiring, each dish is a festival for all senses. Kristiania’s stylish ambience supports the exquisite cuisine and high-grade names of the outstanding wine list round off winterly happiness perfectly.

Cutlery: Robbe & Berking »Riva«

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www.ketschauer-hof.com

L.A. Jordan ☆☆ Deidesheim

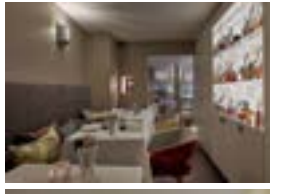
Immersed in the historic setting of the Hotel Ketschauer Hof, guests will find this gourmet restaurant which has been run by Daniel Schimkowitsch since 2014. Four red Gault&Millau toques and two Michelin stars are proudly displayed on the door, while you are beckoned inside by the charismatic cuisine from this Munich-born chef. French and Mediterranean roots, Japanese influence, first-rate products, and creative combinations with fish and meat are at the heart of the world of flavours offered on the menu. A wine list that extends to over 1,000 items for internationally renowned vineyards is something else to look forward to. And now there is the L.A. Jordan Lounge too! In this refurbished side wing, 16 guests can be accommodated on stools along a table, where they can choose whatever appeals from the exclusive menu. The charm of communal dining is all part of the experience here.

Cutlery: Robbe & Berking »Riva«

La Casserole Strasbourg

Haute Couture Cuisine. French cuisine is timeless, with a talent for always reinventing itself. In Strasbourg, connoisseurs are flocking to this venue where dishes strut their stuff. Discover the touch of Chef Jean Roc and let Maître d'hôtel, Cédric Kuster help you make new discoveries. Drawing on their experience in the best establishments, they know how to enchant and delight the most demanding palate. Both young and particularly experienced, kind and solemn, spontaneous and meticulous, Cédric Kuster reveals himself through a refined venue that reflects his sensibilities through elegant and sensual cuisine.

Cutlery: Robbe & Berking »Riva«



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La Villa Madie
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La Villa Madie ☆☆☆ Cassis

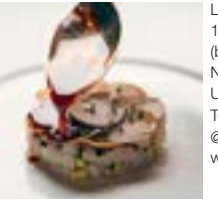
Nestled in l'Anse de Corton, a well-known bay to the people of Cassis, La Villa Madie faces the Mediterranean Sea with an overhanging terrace. There is a true marriage between land and sea. In this restaurant the Dimitri and Marielle Droisneau style of gastronomic cuisine, the delicate service and the alliance of authentic savours with their exceptional wine selection create unforgettable moments.

Cutlery: Robbe & Berking »Riva«

Le Bernardin ☆☆☆ New York City

Le Bernardin, New York's internationally acclaimed, 3-Michelin starred seafood restaurant by chef Eric Ripert and co-owner Maguy Le Coze, opened in 1986. The celebrated restaurant earned four stars from The New York Times three months after its opening and is the only restaurant to maintain the rating over the course of six reviews and over three decades. Le Bernardin continues to be recognized for its excellence in food service, earning its top spot on La Liste as the number one restaurant in the world as well as many other accolades. In 2014, Ripert and Le Coze extended the elegance of Le Bernardin's private dining room with the opening of their events space, Le Bernardin Privé. Le Bernardin has supported longtime charity partner City Harvest, New York City's largest and first food rescue organization, which Eric serves on the Board as Vice Chairperson.

Cutlery: Robbe & Berking »Riva«



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www.schlosshotel-friedrichsruhe.de

Le Cerf ☆☆ Zweiflingen

With an idyllic location in the heart of a stunning park, the 5* superior resort offers exquisite catering, a sensational 4,400 square metre spa world and a wonderful 27-hole golf course. For many years, the peaceful hideaway has been a top culinary destination, with five different restaurants. Most notably, two-star chef Boris Rommel pampers guests with his creative and modern interpretation of classic French haute cuisine at Gourmet-Restaurant Le Cerf (two Michelin stars and three Gault&Millau toques). The Jägerstube offers sophisticated regional classics, the rustic Waldschänke serves refined Swabian specialities, the Flammerie rustles up all sorts of different tarte flambée recipes, and the modern Spa Bistro "GenussMoment" offers delicious and nutritious food for guests to the wellness area.

Cutlery: Robbe & Berking »Riva«

Obendorfers Eisvogel ☆☆ Neunburg v. Wald

The Eisvogel restaurant in Hofenstetten is run by renowned chef Sebastian Obendorfer and is a genuine culinary insider tip. “Modern, skilled and precise, cosmopolitan, but also with a connection to the region’s high-end products”, that’s how the chef de cuisine describes his style of cooking. The restaurant is constantly delighting its guests with creative and sophisticated cuisine. The outstanding quality of the food and the unique ambience make a visit here an unforgettable experience. The restaurant is part of the hotel at “Birkenhof Spa & Genuss Resort”, which offers a luxurious stay in the heart of a picturesque landscape. In addition to enjoying the unique cuisine on offer here, guests can avail themselves of the health and relaxation opportunities.

Cutlery: Robbe & Berking »Riva«

Der Birkenhof *****
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Peter Tokyo

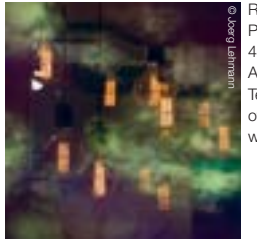
Perched high on the 24th floor with 180-degree view of Tokyo’s Imperial Palace Gardens and Hibiya Park, Peter offers the ultimate backdrop for a business lunch or a place to recharge after a day of exploring the vibrant heart of Tokyo. By night, as the sun sets and the glittering city lights take over, Peter pulses with energy as diners come to savor its delicious grilled fare, from premium cuts of meat such as Japanese A5 Wagyu Beef and Japanese Pork to carefully sourced fresh seafood. Designed by renowned design team Yabu Pushelberg, custom-made express elevators transport guests from the hotel lobby to this dining haven with a view. The adjacent Peter: The Bar serves the enticing selection of legendary cocktails, Peninsula branded alcohols and creative comfort cuisine.

Cutlery: Robbe & Berking »Riva«

RAU NATURE-BASED CUISINE · Großraming

In the Rau nature-based cuisine restaurant, Klemens Schraml fulfils himself with true works of art. He loves to do things differently. While creating dishes, he is always mindful of the composition of his basic products, in addition to the perfect taste and feel on the palate. Chef Schraml attaches great importance to the origin of his products; he always closely examines the question of origin and rearing. As a result of his nature-based cuisine, the menu sequence is based on the ten seasons – the ten vegetation phases of nature – and the plates are full of flavour. Unforgettable delicacies are served here, and every guest can be sure that they will find dishes here that they have never seen before in any other restaurant.

Cutlery: Robbe & Berking »Riva«



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www.hubertwallner.com

Restaurant Hubert Wallner 18,5 Dellach

The magnificent lakeside terrace with superb views, the charming team and the excellent cuisine provide the ideal setting for this gourmet restaurant. Awarded four toques, Hubert Wallner is one of the most acclaimed chefs in Carinthia and runs his restaurant of the same name all year round on Lake Wörthersee. Using the finest ingredients from the Alpine-Adriatic region, he conjures up refined, tasty creations, plays skilfully with textures and contrasts, and offers local classics with a delicate and original twist. The terrace of Bistro Südsee, lovingly run by Kerstin Wallner, is located just a few steps away, right on the lake shore, and is equally charming. Light, simple summer cuisine defines the original menu - top quality at affordable prices with a hint of tropical flair is the secret of the restaurant's success.

Cutlery: Robbe & Berking »Riva«

Silversea · La Dame worldwide

Silversea's signature French restaurant, La Dame, is the epitome of fine dining at sea. Featuring the rich, smooth flavours of France, La Dame's reputation for gastronomic excellence is fully upheld aboard the beautiful Silver Moon, Silver Muse, Silver Cloud, Silver Shadow, Silver Spirit, Silver Whisper, Silver Wind, Silver Dawn, and Silver Endeavour, as well as the new Silver Nova and Silver Ray. Expect only the very best: exceptional cuisine, chic contemporary style, vast ocean-view windows, crisp white table linens, and impeccable service. Aboard Silver Moon, Silver Shadow, Silver Dawn, and the two new Nova class ships, La Dame is decorated with custom-made crystal embellishments, created by Lalique. La Dame perfectly captures the whispered luxury for which Silversea is renowned.

Cutlery: Robbe & Berking »Riva«

Silversea
Amelia-Mary-Earhart-Straße 8, Level 1
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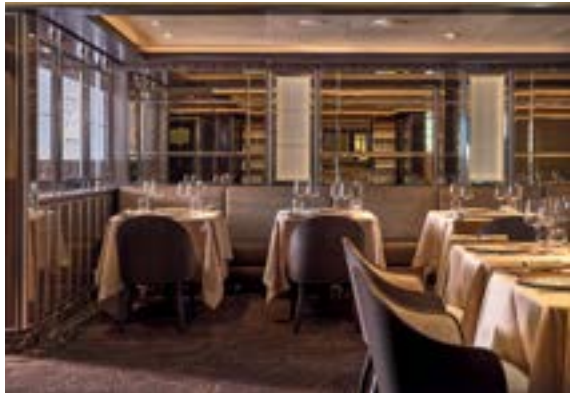
www.silversea.com



Skylon London

Skylon is situated on the third floor of the Royal Festival Hall in the Southbank Centre and offers stunning views from huge floor-to-ceiling windows. The restaurant features modern British cuisine in a relaxed atmosphere separated by a stunning centerpiece bar, which is renowned for its fabulous cocktails. Skylon takes its name from the original iconic structure that was built for the 1951 Festival of Britain. The restaurant's design echoes the style of the Royal Festival Hall during the same period, with unique contemporary touches.

Cutlery: Robbe & Berking »Riva«

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Fax +49 2641 9486-10
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www.steinheuers.de

Steinheuers Restaurant ☆☆ Bad Neuenahr-Ahrweiler

Steinheuer's cuisine is characterised by its perfect interplay of aromas. This family-run establishment exudes a stylish ambience and boasts an outstanding wine cellar. Gabriele and Désirée Steinheuer are your hosts. Inspired by the region, the natural surroundings and the seasons, Hans Stefan Steinheuer and his son-in-law Christian Binder create meals of the very highest quality.

Cutlery: Robbe & Berking »Riva«

The Modern ☆☆ New York City

The Modern is a contemporary American restaurant located in the Museum of Modern Art. Helmed by chef Thomas Allan, the restaurant features refined yet unexpectedly playful dishes that highlight exceptional ingredients and seasonality. Chef Allan began his career in 2007, having been drawn to the artistry, hospitality, and high standards of excellence in upscale cuisine. In 2014, he joined The Modern as Chef de Cuisine and has contributed to its many accolades over the years, including earning a second Michelin star. In 2020, he was appointed Executive Chef. An extensive selection of diverse wines from both classic and emerging regions complements his dishes and reflects the global nature of the MoMA and its many visitors. Bentel & Bentel's restaurant design and views of the serene Abby Aldrich Rockefeller Sculpture Garden provide a welcome escape from Midtown Manhattan. In addition to its two Michelin stars, The Modern has been awarded three stars by The New York Times, the Grand Award by Wine Spectator, 3-Star Award in the World of Fine Wine's "World's Best Wine List Awards," and four James Beard Awards.

Cutlery: Robbe & Berking »Riva«

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www.thedoldergrand.com

The Restaurant ☆☆ Zurich

Young and innovative gourmet cuisine awaits guests in The Restaurant. Boasting 19 Gault&Millau points and two Michelin stars, the flavour spectrum knows no bounds. In a stylish ambience, a five-course amuse bouche menu is served at lunchtime, offering a cross-section of The Restaurant's selection in small and surprising portions. In the evening, there is a 6 to 8-course dinner menu and a vegetarian menu of impressive perfection. An appreciation of nature and local produce is expressed in the ingredients, some of which come from Heiko Nieder's vegetable garden belonging to the hotel.

Cutlery: Robbe & Berking »Riva«

Tiger-Gourmetgastronomie Frankfurt/Main

Head chef Coskun Yurdakul has been making his mark on the gourmet cuisine at the Tigerpalast since 2017. In addition to combining French cuisine with Oriental flavours, his classic dishes focus on sustainable products and local organic produce. Vegetarian dishes also have a firm place on his menu, of course, and are growing in popularity. Fish and seafood, high-quality meat dishes and vegetarian menus make a gourmet evening at the Tigerpalast a truly special culinary experience, where the ambitious Coskun Yurdakul takes responsibility for exceptional quality standards.

Cutlery: Robbe & Berking »Riva«

Tiger-Gourmetgastronomie
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Vila Joya ☆☆ Praia de Galé

The Vila Joya restaurant in Portugal boasts two Michelin stars and offers an exclusive culinary experience with a wonderful view of the Algarve coastline. Chef de cuisine Dieter Koschina puts creativity and passion into the menus, which change on a daily basis. With a career that spans more than 40 years, he combines fresh produce and ingredients from the markets of the Algarve and seafood from the Atlantic or the Mediterranean with the classics of French haute cuisine. He is a true master of the fresh and the effortless. Prepare yourself to be inspired time and time again by the exquisite service, and most importantly, the select award-winning cuisine served here since 1991.

Cutlery: Robbe & Berking »Riva«

ROBBE & BERKING
SILBER

Partner of

mono

Katalog

Catalogue

2020

mono Design

Made in

Germany

Die deutsche Manufaktur der Design-Originale.

The German manufacturer of design originals.

Seit 1959 strebt Mono danach in Zusammenarbeit mit verschiedenen Designern Produkte zu entwickeln, die keiner Mode folgen, sondern Moden überdauern, Gegenstände zu gestalten, die nicht dekorieren, sondern funktionieren und mit höchstem Anspruch an Verarbeitung, Material und dessen Herkunft hergestellt werden. Das ist nicht selten gelungen. Zigfach ausgezeichnet sind Mono Produkte Teil diverser Sammlungen in Museen der modernen und angewandten Kunst. Mono Freunde auf der ganzen Welt erfreuen sich am täglichen Gebrauch.

Die Mono Manufaktur liegt im nordrheinwestfälischen Mettmann bei Solingen. Dort legte Wilhelm Seibel I. 1895 mit der Gründung der Britaniawarenfabrik W. Seibel den Grundstein für das Familienunternehmen, welches heute in der 5. Generation geführt wird. 1959 entstand mit der Entwicklung des Mono A Besteckes die Marke Mono. Vieles hat sich seitdem verändert, in der Mono Manufaktur ist vieles gleich geblieben. Mit sturer Überzeugung wurde an traditionellen Herstellungsverfahren festgehalten im Glauben, dass handwerkliches Geschick, das menschliche Auge und hochwertige Materialien tatsächlich einen Unterschied machen.

Since 1959 Mono's goal has been to develop designer products that follow no trend, they simply outlast all trends. Striving to produce items that do not decorate but function and have the highest standards of production, material and origin. This has not been a rare occurrence. Mono products have become part of permanent museum collections of modern and applied art. Mono friends elicit pleasure on a daily basis.

The Mono manufactory is in the North Rhine-Westphalian town of Mettmann near to Solingen. That is where Wilhelm Seibel I set the cornerstone, in 1895 with the founding of the Britanniawarenfabrik W. Seibel – the basis for the family enterprise, which today is led by the 5th generation. In 1959 the brand Mono was established with the introduction of Mono A. Much has changed since then, and much has remained the same in the production process at Mono. With stubborn dedication traditional processes were kept under the belief that manual know how, the human eye and high end materials actually do make a difference.

Die Mono Manufaktur in Mettmann. 28 Mitarbeiter kümmern sich hier um kontinuierliche Design Geschichte in Handarbeit.
The Mono manufactory in Mettmann. 28 employees take care of continuous design history made by hand.

Das Herzstück einer Besteckmanufaktur bleibt die Schleiferei.
The heart of a flatware manufactory remains the grinding shop.

Das Kapital der Manufaktur sind die diversen Werkzeuge, die für die Herstellung der Mono Besteckklassiker zum Einsatz kommen.
The capital of the manufactory are the various tools that are used for the production of the Mono flatware classics.

Manche Maschinen sind die ältesten Mitarbeiter. Hier zu sehen eine Spindelpresse von 1958.
Some machines are the oldest employees. Here you can see a screw press from 1958.

Qualität muss nicht neu sein, das gilt für Design und Maschine. Der gut gewartete Maschinenpark ist die Basis für ein perfektes Mono Produkt.
Quality does not have to be new, this applies to design and machine. The well maintained machinery are the basis for a perfect Mono product.

Die wichtigsten Werkzeuge bleiben Augen, Gefühl und Erfahrung. Seit sechs Generationen wird das Know How in der Manufaktur weitergeben.
The most important tools remain eyes, feeling and experience. For six generations, the know-how has been passed on at the manufactory.

Drei Generationen des Familienunternehmens. Wilhelm Seibel sen. übernahm das Unternehmen 1983 von seinem Onkel Herbert Seibel. Wilhelm Seibel führt das Unternehmen seit 2001. Seine Söhne Johannes (l) und Matthias (r) verantworten Marketing und Produktion.
Three generations of the family business. Wilhelm Seibel sen. took over the company in 1983 from his uncle Herbert Seibel. Wilhelm Seibel has been managing the company since 2001. His sons Johannes (l) and Matthias (r) are responsible for marketing and production.

Der Eigenproduktionsanteil bei Mono ist mit 85% sehr hoch. Bei zugelieferten Teilen legt Mono Wert auf Qualität und Regionalität.
The own production share at Mono is very high at 85%. For delivered parts Mono attaches importance to quality and regionality.

Bei Mono wird in serieller Manufakturarbeit gefertigt. Eine typische Losgröße sind 50 Stück.
At Mono we manufacture in serial manufactory work. A typical lot size is 50 pieces.

From Mettmann to the World. Nach finaler Qualitätskontrolle und sicher verpackt, verlassen die Mono Produkte die Manufaktur.
From Mettmann to the World. After final quality control and safely packed, the Mono products leave the manufactory.

mono

Bestecke
Flatware

Mit der Entwicklung des Mono A Besteckes 1959 wurde der Grundstein für das Besteckprogramm und die Mono Design DNA gelegt. Neben den Klassikern von Peter Raacke (A, E, T, Oval, Petit) gehören Mono Zeug (das Neandertaler Besteck von Michael Schneider, 1995) und die Mono Ring Re-Edition (eine Zusammenarbeit von Peter Raacke und Mark Braun, 2018) zum Mono Besteck Portfolio. Alle Mono Bestecke werden größtenteils in Handarbeit in der Manufaktur in Mettmann hergestellt. Dabei wird jedes Teil von Handwerksmeistern in rund 30 Arbeitsschritten immer wieder mit feinem Gefühl und scharfem Blick bearbeitet und überprüft. Erst wenn durch den letzten Schliff die Perfektion erreicht ist, verlässt ein Mono Besteck die Manufaktur.

With the development of Mono A flatware in 1959, the foundation for the flatware program and the Mono Design DNA was laid. In addition to Peter Raacke's classics (A, E, T, Oval, Petit), Mono Zeug (the Neanderthal flatware by Michael Schneider, 1995) and the Mono Ring re-edition (collaboration between Peter Raacke and Mark Braun, 2018) belong to the Mono flatware portfolio. All Mono flatware are mostly made by hand in the manufactory in Mettmann. Some 30 steps are used until the final flatware product is finished. The product is under constant evaluation, and only then and when the final touch is made, and perfection is reached, is the product released from the manufactory.

Mono A

Peter Raacke 1959

Mono A ist der Urtyp der Mono Besteckfamilie. Er wurde 1958 von Prof. Peter Raacke entworfen und dann 1959 auf den Markt gebracht. Er stellt eine der konsequentesten Leistungen der industriellen Formgebung dar.

Mono A is the archetype of the Mono flatware family. It was designed in 1958 by Prof. Peter Raacke, came onto the market in 1959 and represents one of the most consistent achievements in industrial design.

Mono A
brillant poliert *mirror finish*

Peter Raacke 1959

Typischerweise haben Mono Bestecke ein seidenmattes Finish. Für alle, die es gerne glänzender mögen gibt es den Klassiker auch in brillant poliert. Außerdem beinhaltet das Mono A Besteckmodell zwei Messervarianten zur Auswahl, die lange Klinge (hier dargestellt) und die kurze Klinge (das Urdesign auf der linken Seite).

Mono flatware typically has a silky matt finish. For those who like it more glossy, the classic flatware is also available in mirror finish. Mono A also has two knife variants, the long blade (shown here) and the short blade (the original design on the left page).

Mono T
Teakholz *Teak wood*

Peter Raacke 1960

Anfang der 60er Jahre wurde die Mono A Serie durch Mono T (Teakholz) und Mono E (Ebenholz) ergänzt. Die Besteckgriffe von Mono E und Mono T werden beidseitig mit dem aufgenieteten, edlen Holz (nicht spülmaschinengeeignet) verblendet und ergeben einen reizvollen Kontrast zum Edelstahl.

In the early '60s the Mono A series was expanded with the introduction of Mono T (teakwood), and Mono E (ebony). The handles of Mono E and Mono T are riveted on both sides (not dishwasher safe). The wood finishes offer an attractive contrast to the stainless steel.

Mono E
Ebenholz *Ebony wood*

Peter Raacke 1960

Mono E und Mono T bilden, zusammen mit Mono A, eine Besteckfamilie mit gleichen Grundformen. Sie haben ihre Zeitlosigkeit in Form und Funktion nachhaltig unter Beweis gestellt.

Together with Mono A, Mono E and Mono T offer the user alternatives with the same clean lines, based on personal choice. They have proven their timelessness in form and function.

Mono Petit
Kinderbesteck *Childs set*

Peter Raacke 1959

Großes Design für kleine Leute: Das Kinderbesteck Mono Petit ist der kleine Bruder von Mono A und genauso durchdacht wie der berühmte Designklassiker. Das perfekte Geschenk, zum Beispiel zur Geburt oder zur Taufe, besonders mit Namensgravur.

Great design for little people: the children's flatware Mono Petit is the little brother of Mono A and just as thought-through as the famous design classic. The perfect gift, for example for a new born child, especially with an engraved name.

Mono Oval

Peter Raacke 1982

Handwerkliche Perfektion und gestalterische Klarheit prägen dieses edle Tafelbesteck. Aufgrund der ovalen Form und des spürbaren Gewichts der charakteristischen Griffe liegen alle Besteckteile sehr angenehm in der Hand. Mono Oval in glänzendem Edelstahl wirkt luxuriös, aber ohne jeden Hauch von Prunk.

Perfect craftsmanship and design clarity are the hallmarks of this flatware. The smoothness of the oval shape and the palpable weight enhance the use of each piece in this pattern. True elegance is achieved in polished stainless steel without a hint of pretence.

Mono Ring

Peter Raacke 1962 / Mark Braun 2018

Raackes Idee von 1962 bleibt unverändert stark: ein Besteck, das keine Schublade braucht. Stattdessen steht es griffbereit auf dem Tisch. Der Designer Mark Braun hat den ursprünglichen Entwurf intensiv studiert und für die Wiedereinführung neu interpretiert.

Raacke's idea of 1962 remains strong: flatware that doesn't need a drawer. Instead, it is ready to hand on the table. Designer Mark Braun has studied the original design intensively and reinterpreted it for its reintroduction.

Mono Zeug

Michael Schneider 1995

Mono Zeug, das vielleicht originellste Essbesteck der Gegenwart, ist dem Neandertaler gewidmet. Für das Messer stand sein Faustkeil Pate, die stockschlanke Gabel erinnert an frühe Spießwerkzeuge und der Löffel an eine schöpfende Hand. So wird Essen zum Urerlebnis.

Mono Zeug, the most unusual pattern is dedicated to the Neanderthal. The hand ax inspired the knife, the elongated fork is reminiscent of early skewing tools, and the spoon recalls a cupping hand. This is how eating becomes a primal experience.

Peter Raacke 1959

Mono 10+1 ist die perfekte Ergänzung zu Mono A in der Küche. Es besteht aus Schaumlöffel, Salatbesteck, Tranchierbesteck, Wender, Aufschnittgabel, Suppenschöpfer, Saucenlöffel und langem Probierlöffel. 10 Vorlegeteile, jederzeit griffbereit an einer Aufhängeleiste.

Mono 10+1 is the perfect addition to Mono A at the kitchen. It consists of a foam spoon, salad servers, carving set, turner, slicing fork, soup ladle, sauce spoon and long tasting spoon. 10 serving utensils, always ready to hand on a hanging bar.

Mono A
kurze Klinge *short blade*

Mono A
lange Klinge *long blade*

Mono A brillant poliert
kurze Klinge
mirror finish short blade

Mono A brillant poliert
lange Klinge
mirror finish long blade

Mono T
Teakholz *Teak*

Mono E
Ebenholz *Ebony*

Mono Oval

Mono Zeug

Mono Ring
schwarz *black*

Mono Ring
weiß *white*

Mono Ring
blau *blue*

Mono Ring
rot *red*

Mono Ring
grau *grey*

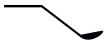
Mono Ring
24 tlg. mit Ständer
24 pc. with stand

Mono Petit
Kinderbesteck *Child´s set*

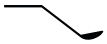
Mono 10+1
Hakenleiste mit Utensilien
Utensils

HONEY

	Art.No.	Bezeichnung	Dimension	Gewicht	Volumen	EAN-Code
Mono A	1959	Prof. Peter Raacke	Edelstahl 18/10 matt gebürstet *Stainless steel 18/10 mat brushed*			
	10/01	Tafellöffel *Table spoon*	21,3 cm *8 ½ in*	0,06 kg *2.2 oz*		4 029999 000095
	10/02	Tafelgabel *Table fork*	20,7 cm *8 in*	0,05 kg *1.8 oz*		4 029999 000101
	10/03	Tafelmesser, kurze Klinge *Table knife, short blade*	21,3 cm *8 ½ in*	0,10 kg *3.5 oz*		4 029999 000118
	10/43	Tafelmesser, lange Klinge *Table knife, long blade*	22,3 cm *8 ½ in*	0,07 kg *2.4 oz*		4 029999 001610
	10/13	Steakmesser *Steak knife*	21,7 cm *8 ½ in*	0,07 kg *2.4 oz*		4 029999 000224
	10/07	Kaffeelöffel *Teaspoon*	15 cm *6 in*	0,03 kg *1.1 oz*		4 029999 000149
	10/04	Dessert-, Suppentassenlöffel *Soup spoon*	18,4 cm *7 in*	0,04 kg *1.4 oz*		4 029999 000125
	10/11	Dessert-, Kuchengabel *Dessert fork*	18,2 cm *7 in*	0,03 kg *1.1 oz*		4 029999 000170
	10/63	Dessertmesser *Dessert knife*	20,5 cm *8 in*	0,05 kg *1.8 oz*		4 029999 002488
	10/08	Moccalöffel *Demitasse spoon*	12,8 cm *5 in*	0,02 kg *0.5 oz*		4 029999 000156
	10/17	Fischgabel *Fish fork*	20,5 cm *8 in*	0,05 kg *1.8 oz*		4 029999 000330
	10/18	Fischmesser *Fish knife*	21,2 cm *8 ½ in*	0,04 kg *1.4 oz*		4 029999 000347
	10/15	Longdrinklöffel *Iced-tea spoon*	24,1 cm *9 ½ in*	0,03 kg *1.1 oz*		4 029999 000279
	10/58	Cocktailgabel / Spießer *Canape fork*	13 cm *5 in*	0,01 kg *0.4 oz*		4 029999 002402
	10/56	Schneckengabel *Escargot fork, angled*	12,8 cm *5 in*	0,01 kg *0.4 oz*		4 029999 002396
	10/21	Käsefonduegabel *Pickle fork*	24,5 cm *9 ½ in*	0,03 kg *1.1 oz*		4 029999 000392
	10/36	Buttermesser *Butter knife*	17 cm *6 ½ in*	0,03 kg *1.1 oz*		4 029999 001177
	10/34	Käsemesser *Cheese knife*	25,5 cm *10 in*	0,08 kg *2.9 oz*		4 029999 001085
	10/26	Suppenschöpfer *Soup ladle*	35 cm *14 in*	0,15 kg *5.3 oz*		4 029999 000620
	10/30	Saucenlöffel *Gravy ladle, large*	24,5 cm *9 ½ in*	0,08 kg *2.9 oz*		4 029999 000866
	10/32	Servierlöffel *Serving spoon*	27,2 cm *10 ½ in*	0,09 kg *3.2 oz*		4 029999 000941
	10/191	Salatbesteck, klein *Salad serving set, small*	18,5 cm *7 ½ in*	0,07 kg *2.5 oz*		4 029999 000354
	10/192	Salatbesteck, groß *Salad serving set, large*	27,2 cm *10 ½ in*	0,17 kg *6.0 oz*		4 029999 000361
	10/35	Tranchiergabel *Carving fork*	28 cm *11 ½ in*	0,06 kg *2.2 oz*		4 029999 001108
	10/55	Tranchiermesser *Carving knife*	27 cm *11 in*	0,10 kg *3.5 oz*		4 029999 002365

	Art.No.	Bezeichnung	Dimension	Gewicht	Volumen	EAN-Code
Mono A	1959	Prof. Peter Raacke	Edelstahl 18/10 matt gebürstet *Stainless steel 18/10 mat brushed*			
	10/12	Vorlegegabel / Fleischgabel *Deli fork*	20 cm *8 in*	0,03 kg *1.1 oz*		4 029999 000200
	10/41	Marmeladenlöffel *Sugar spoon*	14,5 cm *6 in*	0,02 kg *0.5 oz*		4 029999 001450
	10/40	Senflöffel *Condiment spoon*	12,5 cm *5 in*	0,01 kg *0.5 oz*		4 029999 001368
	10/23	Sahnelöffel *Cream ladle, small*	18,7 cm *7 ½ in*	0,05 kg *1.8 oz*		4 029999 000460
	10/33	Tortenheber *Pie server*	28 cm *11 in*	0,09 kg *3.2 oz*		4 029999 001009
	10/60	Servierzange, groß *Serving tongs, large*	21,5 cm *8 ½ in*	0,08 kg *2.9 oz*		4 029999 002419
	10/62	Eiszange, groß *Ice tongs*	20 cm *8 in*	0,05 kg *1.8 oz*		4 029999 002464
	10/65	Zuckerzange *Sugar-cube tongs*	12 cm *4 ½ in*	0,03 kg *1.1 oz*		4 029999 002549
	10/793	4tlg. Garnitur mit Messer 03, kurze Klinge *4-pc. set with knife 03, short blade*				4 029999 002693
	10/773	4tlg. Garnitur mit Messer 43, lange Klinge *4-pc. set with knife 43, long blade*				4 029999 002648
6 x	10/663	24tlg. Garnitur mit Messer 03, kurze Klinge *24-pc. set with knife 03, short blade*				4 029999 002563
6 x	10/643	24tlg. Garnitur mit Messer 43, lange Klinge *24-pc. set with knife 43, long blade*				4 029999 002495
Mono 10+1	1959	Prof. Peter Raacke	Edelstahl 18/10 *Stainless steel 18/10*			
	10/126	Hakenserie Suppenschöpfer *Gourmet utensils soup ladle*	33 cm *13 in*	0,14 kg *5.0 oz*		4 029999 000217
	10/115	Hakenserie langer Probierlöffel *Gourmet utensils sampling spoon*	22,7 cm *9 in*	0,03 kg *1.1 oz*		4 029999 000194
	10/130	Hakenserie Saucenlöffel *Gourmet utensils gravy ladle*	23,4 cm *9 in*	0,08 kg *2.9 oz*		4 029999 000231
	10/112	Hakenserie Aufschnittgabel *Gourmet utensils deli fork*	18,8 cm *7 ½ in*	0,03 kg *1.1 oz*		4 029999 000187
	10/159	Hakenserie Pfannenmesser *Gourmet utensils spatula*	35,2 cm *14 in*	0,07 kg *2.5 oz*		4 029999 000293
	10/135	Hakenserie Tranchiergabel *Gourmet utensils carving fork*	26,5 cm *10 ½ in*	0,06 kg *2.2 oz*		4 029999 000262
	10/155	Hakenserie Tranchiermesser *Gourmet utensils carving knife*	28,7 cm *11 ½ in*	0,10 kg *3.5 oz*		4 029999 000286
	10/131	Hakenserie Salatvorlegegabel *Gourmet utensils vegetable server*	25,8 cm *10 in*	0,07 kg *2.5 oz*		4 029999 000248
	10/132	Hakenserie Servierlöffel *Gourmet utensils serving spoon*	25,8 cm *10 in*	0,08 k *2.9 oz*		4 029999 000255
	10/164	Hakenserie Schaumlöffel *Gourmet utensils skimming ladle*	37 cm *14 ½ in*	0,14 kg *4.9 oz*		4 029999 000323
	10/230	Hakenserie Leiste *Gourmet utensils utensil rack*	35,5 cm *14 in*	0,09 kg *3.2 oz*		4 029999 000477
	10/650	Hakenserie 10+1 Serie komplett *Gourmet utensils 10+1 series set*	36 cm *14 in*	1,25 kg *2 lb 12oz*		4 029999 002556

	Art.No.	Bezeichnung	Dimension	Gewicht	Volumen	EAN-Code
Mono A	**1959**	**Prof. Peter Raacke**	**Edelstahl 18/10 brillant poliert** *Stainless steel 18/10 mirror finish*			
	60/01	Tafellöffel *Table spoon*	21,3 cm *8 ½ in*	0,06 kg *2.2 oz*		4 029999 000491
	60/02	Tafelgabel *Table fork*	20,7 cm *8 in*	0,05 kg *1.8 oz*		4 029999 001252
	60/03	Tafelmesser, kurze Klinge *Table knife, short blade*	21,3 cm *8 ½ in*	0,10 kg *3.5 oz*		4 029999 001313
	60/43	Tafelmesser, lange Klinge *Table knife, long blade*	22,3 cm *8 ½ in*	0,07 kg *2.4 oz*		4 029999 001665
	60/13	Steakmesser *Steak knife*	21,7 cm *8 ½ in*	0,07 kg *2.4 oz*		4 029999 001429
	60/07	Kaffeelöffel *Teaspoon*	15 cm *6 in*	0,03 kg *1.1 oz*		4 029999 001399
	60/04	Dessert-, Suppentassenlöffel *Soup spoon*	18,4 cm *7 in*	0,04 kg *1.4 oz*		4 029999 001382
	60/11	Dessert-, Kuchengabel *Dessert fork*	18,2 cm *7 in*	0,03 kg *1.1 oz*		4 029999 001405
	60/63	Dessertmesser *Dessert knife*	20,5 cm *8 in*	0,05 kg *1.8 oz*		4 029999 001801
	60/08	Moccalöffel *Demitasse spoon*	12,8 cm *5 in*	0,02 kg *0.5 oz*		4 029999 000132
	60/17	Fischgabel *Fish fork*	20,5 cm *8 in*	0,05 kg *1.8 oz*		4 029999 001467
	60/18	Fischmesser *Fish knife*	21,2 cm *8 ½ in*	0,04 kg *1.4 oz*		4 029999 001498
	60/15	Longdrinklöffel *Iced-tea spoon*	24,1 cm *9 ½ in*	0,03 kg *1.1 oz*		4 029999 000163
	60/58	Cocktailgabel / Spießer *Canape fork*	13 cm *5 in*	0,01 kg *0.4 oz*		4 029999 001795
	60/56	Schneckengabel *Escargot fork, angled*	12,8 cm *5 in*	0,01 kg *0.4 oz*		4 029999 001788
	60/21	Käsefonduegabel *Pickle fork*	24,5 cm *9 ½ in*	0,03 kg *1.1 oz*		4 029999 000453
	60/36	Buttermesser *Butter knife*	17 cm *6 ½ in*	0,03 kg *1.1 oz*		4 029999 001634
	60/34	Käsemesser *Cheese knife*	25,5 cm *10 in*	0,08 kg *2.9 oz*		4 029999 001603
	60/26	Suppenschöpfer *Soup ladle*	35 cm *14 in*	0,15 kg *5.3 oz*		4 029999 001573
	60/30	Saucenlöffel *Gravy ladle, large*	24,5 cm *9 ½ in*	0,08 kg *2.9 oz*		4 029999 001580
	60/32	Servierlöffel *Serving spoon*	27,2 cm *10 ½ in*	0,09 kg *3.2 oz*		4 029999 001597
	60/191	Salatbesteck, klein *Salad serving set, small*	18,5 cm *7 ½ in*	0,07 kg *2.5 oz*		4 029999 001504
	60/192	Salatbesteck, groß *Salad serving set, large*	27,2 cm *10 ½ in*	0,17 kg *6.0 oz*		4 029999 001511
	60/35	Tranchiergabel *Carving fork*	28 cm *11 ½ in*	0,06 kg *2.2 oz*		4 029999 001627
	60/55	Tranchiermesser *Carving knife*	27 cm *11 in*	0,10 kg *3.5 oz*		4 029999 001757

	Art.No.	Bezeichnung	Dimension	Gewicht	Volumen	EAN-Code
Mono A	1959	Prof. Peter Raacke	Edelstahl 18/10 brillant poliert *Stainless steel 18/10 mirror finish*			
	60/12	Vorlegegabel / Fleischgabel *Deli fork*	20 cm *8 in*	0,03 kg *1.1 oz*		4 029999 001412
	60/41	Marmeladenlöffel *Sugar spoon*	14,5 cm *6 in*	0,02 kg *0.5 oz*		4 029999 001658
	60/40	Senflöffel *Condiment spoon*	12,5 cm *5 in*	0,01 kg *0.5 oz*		4 029999 001641
	60/23	Sahnelöffel *Cream ladle, small*	18,7 cm *7 ½ in*	0,05 kg *1.8 oz*		4 029999 001528
	60/33	Tortenheber *Pie server*	28 cm *11 in*	0,09 kg *3.2 oz*		4 029999 004895
	60/60	Servierzange, groß *Serving tongs, large*	21,5 cm *8 ½ in*	0,08 kg *2.9 oz*		4 029999 004901
	60/62	Eiszange, groß *Ice tongs*	20 cm *8 in*	0,05 kg *1.8 oz*		4 029999 004918
	60/65	Zuckerzange *Sugar-cube tongs*	12 cm *4 ½ in*	0,03 kg *1.1 oz*		4 029999 004932
	60/793	4tlg. Garnitur mit Messer 03, kurze Klinge *4-pc. set with knife 03, short blade*				4 029999 004888
	60/773	4tlg. Garnitur mit Messer 43, lange Klinge *4-pc. set with knife 43, long blade*				4 029999 000378
6 x	60/663	24tlg. Garnitur mit Messer 03, kurze Klinge *24-pc. set with knife 03, short blade*				4 029999 000385
6 x	60/643	24tlg. Garnitur mit Messer 43, lange Klinge *24-pc. set with knife 43, long blade*				4 029999 004925

	Art.No.	Bezeichnung	Dimension	Gewicht	Volumen	EAN-Code
Mono E	**1960**	**Prof. Peter Raacke**	**Griff Ebenholz *Ebony handle***			
	11/01	Tafellöffel *Table spoon*	21,3 cm *8 ½ in*	0,06 kg *2.2 oz*		4 029999 002723
	11/02	Tafelgabel *Table fork*	20,7 cm *8 in*	0,05 kg *1.8 oz*		4 029999 002730
	11/03	Tafelmesser *Table knife*	21,3 cm *8 ½ in*	0,04 kg *1.4 oz*		4 029999 002747
	11/07	Kaffeelöffel *Teaspoon*	15 cm *6 in*	0,03 kg *1.1 oz*		4 029999 002778
	11/04	Dessert-, Suppentassenlöffel *Soup spoon*	18,4 cm *7 in*	0,04 kg *1.4 oz*		4 029999 002754
	11/11	Dessert-, Kuchengabel *Dessert fork*	18,2 cm *7 in*	0,04 kg *1.4 oz*		4 029999 002792
	11/63	Dessertmesser *Dessert knife*	20,5 cm *8 in*	0,03 kg *1.1 oz*		4 029999 003089
	11/793	4tlg. Garnitur *4-pc. set*				4 029999 003133
Mono T	**1960**	**Prof. Peter Raacke**	**Griff Teakholz *Teak handle***			
	12/01	Tafellöffel *Table spoon*	21,3 cm *8 ½ in*	0,06 kg *2.2 oz*		4 029999 003140
	12/02	Tafelgabel *Table fork*	20,7 cm *8 in*	0,05 kg *1.8 oz*		4 029999 003157
	12/03	Tafelmesser *Table knife*	21,3 cm *8 ½ in*	0,04 kg *1.4 oz*		4 029999 003164
	12/07	Kaffeelöffel *Teaspoon*	15 cm *6 in*	0,03 kg *1.1 oz*		4 029999 003195
	12/04	Dessert-, Suppentassenlöffel *Soup spoon*	18,4 cm *7 in*	0,04 kg *1.4 oz*		4 029999 003171
	12/11	Dessert-, Kuchengabel *Dessert fork*	18,2 cm *7 in*	0,04 kg *1.4 oz*		4 029999 003218
	12/63	Dessertmesser *Dessert knife*	20,5 cm *8 in*	0,03 kg *1.1 oz*		4 029999 003508
	12/793	4tlg. Garnitur *4-pc. set*				4 029999 003553

	Art.No.	Bezeichnung	Dimension	Gewicht	Volumen	EAN-Code
Mono Oval	1982	Prof. Peter Raacke	Edelstahl 18/10 *Stainless steel 18/10*			
	20/01	Tafellöffel *Table spoon*	20,8 cm *8 in*	0,08 kg *2.9 oz*		4029999 004406
	20/02	Tafelgabel *Table fork*	20 cm *8 in*	0,06 kg *2.2 oz*		4029999 004413
	20/03	Tafelmesser *Table knife*	21,5 cm *8 ½ in*	0,06 kg *2.2 oz*		4029999 004420
	20/07	Kaffeelöffel *Teaspoon*	14,5 cm *5 ½ in*	0,04 kg *1.4 oz*		4029999 004444
	20/04	Dessert-, Suppentassenlöffel *Soupspoon*	19 cm *7 ½ in*	0,07 kg *2.5 oz*		4029999 004437
	20/11	Kuchengabel *Dessert fork*	16 cm *6 ½ in*	0,03 kg *1.1 oz*		4029999 004475
	20/10	Dessert-, Salatgabel *Salad fork*	18 cm *7 in*	0,05 kg *1.8 oz*		4029999 004468
	20/63	Dessertmesser *Dessert knife*	20 cm *8 in*	0,05 kg *1.8 oz*		4029999 004727
	20/651	4tlg. Besteck Set im GK *4-pc. set in gift box*		0,45 kg *15.9 oz*		4029999 037411
6 x	20/663	24tlg. Garnitur *24-pc. set*		1,79 kg *3 lb 15.1 oz*		4029999 004734
Mono Zeug *Tools*	1995	Michael Schneider	Edelstahl 18/10 *Stainless steel 18/10*			
	90/01	Tafellöffel *Tablespoon*	13,7 cm *5 ½ in*	0,04 kg *1.4 oz*		4029999 016782
	90/02	Tafelgabel *Table fork*	23,5 cm *9 ½ in*	0,05 kg *1.8 oz*		4029999 016799
	90/03	Tafelmesser *Table knife*	22,7 cm *9 in*	0,08 kg *2.9 oz*		4029999 016805
	90/07	Kaffeelöffel *Teaspoon*	15 cm *6 in*	0,02 kg *0.5 oz*		4029999 016812
	90/654	4tlg. Besteck Set im GK *4-pc. set in gift box*		0,45 kg *15.9 oz*		4029999 017048
Mono Petit	1959	Prof. Peter Raacke	Edelstahl 18/10 *Stainless steel 18/10*			
	10/680	3tlg. Kinderbesteck *Child´s flatware, 3-pc. set*		0,10 kg *3.5 oz*		4029999 002570
	10/681	*4tlg. Kinderbesteck mit Holz-Brettchen* *4-pc. Child´s set with wooden cutting board*	*0,30 kg*	*10.5 oz*		4029999 002587

	Art.No.	Bezeichnung	Dimension	Gewicht	Volumen	EAN-Code
Mono Ring	1962/2018	Prof. Peter Raacke/Mark Braun	Edelstahl 18/10, Polyamid Schwarz *Stainless steel 18/10, Polyamid Black*			
	50/01	Tafellöffel schwarz *Table spoon black*	21,8 cm *8 ½ in*	0,05 kg *1,75 oz*		4 029999 001214
	50/02	Tafelgabel schwarz *Table fork black*	21,2 cm *8 ½ in*	0,03 kg *1,05 oz*		4 029999 001238
	50/03	Tafelmesser schwarz *Table knife black*	23 cm *9 in*	0,03 kg *1,05 oz*		4 029999 005069
	50/07	Kaffeelöffel schwarz *Teaspoon black*	15,9 cm *6 ½ in*	0,02 kg *0,7 oz*		4 029999 005076
	50/11	Dessert-, Kuchengabel schwarz *Dessert fork black*	17,4 cm *7 in*	0,02 kg *0,7 oz*		4 029999 005083
	50/87	Geschenk-Probierlöffelchen schwarz *Little tasting spoon black in gift box*	14,5 cm *5 ½ in*	0,02 kg *0,7 oz*		4 029999 005137
(-01/-02/-03/-07)	50/793	4tlg. Garnitur schwarz *4-pc. set black*				4 029999 005120
(-01/-02/-03/-07/-11)	50/738	5tlg. Garnitur schwarz *5-pc. set black*				4 029999 005113
6x (-01/-02/-03/-07)	50/665	Besteckset 24+1 schwarz, Ständer anthrazit *Flatware set 24+1 black, stand anthracite*				4 029999 005106
Mono Ring	1962/2018	Prof. Peter Raacke/Mark Braun	Edelstahl 18/10, Polyamid Weiß *Stainless steel 18/10, Polyamid White*			
	51/01	Tafellöffel weiß *Table spoon white*	21,8 cm *8 ½ in*	0,05 kg *1.75 oz*		4 029999 005144
	51/02	Tafelgabel weiß *Table fork white*	21,2 cm *8 ½ in*	0,03 kg *1.05 oz*		4 029999 005151
	51/03	Tafelmesser weiß *Table knife white*	23 cm *9 in*	0,03 kg *1.05 oz*		4 029999 005168
	51/07	Kaffeelöffel weiß *Teaspoon white*	15,9 cm *6 ½ in*	0,02 kg *0.7 oz*		4 029999 005175
	51/11	Dessert-, Kuchengabel weiß *Dessert fork white*	17,4 cm *7 in*	0,02 kg *0.7 oz*		4 029999 005182
	51/87	Geschenk-Probierlöffelchen weiß *lLittle tasting spoon white in gift box*	14,5 cm *5 ½ in*	0,02 kg *0.7 oz*		4 029999 005199
(-01/-02/-03/-07)	51/793	4tlg. Garnitur weiß *4-pc. set white*				4 029999 005229
(-01/-02/-03/-07/-11)	51/738	5tlg. Garnitur weiß *5-pc. set white*				4 029999 005212
6x (-01/-02/-03/-07)	51/665	Besteckset 24+1 weiß, Ständer anthrazit *Flatware set 24+1 white, stand anthracite*				4 029999 005205
Mono Ring	1962/2018	Prof. Peter Raacke/Mark Braun	Edelstahl 18/10, Polyamid Rot *Stainless steel 18/10, Polyamid Red*			
	52/01	Tafellöffel rot *Table spoon red*	21,8 cm *8 ½ in*	0,05 kg *1.75 oz*		4 029999 005236
	52/02	Tafelgabel rot *Table fork red*	21,2 cm *8 ½ in*	0,03 kg *1.05 oz*		4 029999 005243
	52/03	Tafelmesser rot *table knife red*	23 cm *9 in*	0,03 kg *1.05 oz*		4 029999 005250
	52/07	Kaffeelöffel rot *Teaspoon red*	15,9 cm *6 ½ in*	0,02 kg *0.7 oz*		4 029999 005267
	52/11	Dessert-, Kuchengabel rot *Dessert fork red*	17,4 cm *7 in*	0,02 kg *0.7 oz*		4 029999 005274
	52/87	Geschenk-Probierlöffelchen rot *Little tasting spoon red in gift box*	14,5 cm *5 ½ in*	0,02 kg *0.7 oz*		4 029999 005281

	Art.No.	Bezeichnung	Dimension	Gewicht	Volumen	EAN-Code
Mono Ring	**1962/2018**	**Prof. Peter Raacke/Mark Braun**	**Edelstahl 18/10, Polyamid Rot *Stainless steel 18/10, Polyamid Red***			
(-01/-02/-03/-07)	52/793	4tlg. Garnitur rot *4-pc. set red*				4 029999 005298
(-01/-02/-03/-07/-11)	52/738	5tlg. Garnitur rot *5-pc. set red*				4 029999 005304
6x (-01/-02/-03/-07)	52/665	Besteckset 24+1 rot, Ständer anthrazit *Flatware set 24+1 red, stand anthracite*				4 029999 005311
Mono Ring	**1962/2018**	**Prof. Peter Raacke/Mark Braun**	**Edelstahl 18/10, Polyamid Blau *Stainless steel 18/10, Polyamid Blue***			
	54/01	Tafellöffel blau *Table spoon blue*	21,8 cm *8 ½ in*	0,05 kg *1.75 oz*		4 029999 005328
	54/02	Tafelgabel blau *Table fork blue*	21,2 cm *8 ½ in*	0,03 kg *1.05 oz*		4 029999 005335
	54/03	Tafelmesser blau *Table knife blue*	23 cm *9 in*	0,03 kg *1.05 oz*		4 029999 005342
	54/07	Kaffeelöffel blau *Teaspoon blue*	15,9 cm *6 ½ in*	0,02 kg *0.7 oz*		4 029999 005359
	54/11	Dessert-, Kuchengabel blau *Dessert fork blue*	17,4 cm *7 in*	0,02 kg *0.7 oz*		4 029999 005366
	54/87	Geschenk-Probierlöffelchen blau *Little tasting spoon blue in gift box*	14,5 cm *5 ½ in*	0,02 kg *0.7 oz*		4 029999 005373
(-01/-02/-03/-07)	54/793	4tlg. Garnitur blau *4-pc. set blue*				4 029999 005380
(-01/-02/-03/-07/-11)	54/738	5tlg. Garnitur blau *5-pc. set blue*				4 029999 005397
6x (-01/-02/-03/-07)	54/665	Besteckset 24+1 blau, Ständer anthrazit *Flatware set 24+1 blue, stand anthracite*				4 029999 005403
Mono Ring	**1962/2018**	**Prof. Peter Raacke/Mark Braun**	**Edelstahl 18/10, Polyamid Grau *Stainless steel 18/10, Polyamid Grey***			
	58/01	Tafellöffel grau *Table spoon grey*	21,8 cm *8 ½ in*	0,05 kg *1.75 oz*		4 029999 005410
	58/02	Tafelgabel grau *Table fork grey*	21,2 cm *8 ½ in*	0,03 kg *1.05 oz*		4 029999 005427
	58/03	Tafelmesser grau *Table knife grey*	23 cm *9 in*	0,03 kg *1.05 oz*		4 029999 005434
	58/07	Kaffeelöffel grau *Teaspoon grey*	15,9 cm *6 ½ in*	0,02 kg *0.7 oz*		4 029999 005441
	58/11	Dessert-, Kuchengabel grau *Dessert fork grey*	17,4 cm *7 in*	0,02 kg *0.7 oz*		4 029999 005458
	58/87	Geschenk-Probierlöffelchen grau *Little tasting spoon grey in gift box*	14,5 cm *5 ½ in*	0,02 kg *0.7 oz*		4 029999 005465
(-01/-02/-03/-07)	58/793	4tlg. Garnitur grau *4-pc. set grey*				4 029999 005472
(-01/-02/-03/-07/-11)	58/738	5tlg. Garnitur grau *5-pc. set grey*				4 029999 005489
6x (-01/-02/-03/-07)	58/665	Besteckset 24+1 grau, Ständer anthrazit *Flatware set 24+1 grey, stand anthracite*				4 029999 005496
Mono Ring	**1962/2018**	**Prof. Peter Raacke/Mark Braun**	**Stahldraht, pulverbeschichtet anthrazit *Steel, powder coated anthracite***			
	50/221	Besteckständer anthrazit *Flatware stand anthracite*	31x14,5x14,5 cm *12½x5½x5½ in*	0,2 kg *7.0 oz*		4 029999 005090

mono

Tee
Tea

1983 revolutioniert Mono mit Tassilo von Grolmans Entwurf die Gestaltung von Teekannen und das Prinzip der Teezubereitung grundlegend. Seitdem wurde die Ikone so häufig ausgezeichnet wie kopiert. Eine perfekte Symbiose aus Funktion und Ästhetik. Im großen geschmacksneutralen Sieb aus rostfreiem Edelstahl haben die Teeblätter viel Platz um ihr volles Aroma zu entfalten. Zusammen mit von Grolman wurde das Mono Tee Portfolio im Laufe der Jahre stetig erweitert. Die Mono Filio Teekannen (1989) lassen den Tee förmlich schweben. Der Glaskörper von Mono Ellipse (2010) war eine technische Weltneuheit (oben rund, unten elliptisch). Eine Auswahl an Tassen, Stövchen und weiterem Zubehör komplettieren den Mono Teegenuss. Die Teekannengläser sind aus hitzebeständigem Borosilikatglas, alle Teile sind spülmaschinenfest und Made in Germany.

In 1983 Mono revolutionised the design of teapots and the principle of tea preparation with Tassilo von Grolman's design. Since then, the icon has been awarded as often as it has been copied. A perfect symbiosis of function and aesthetics. The tea leaves have plenty of room to unfold their full aroma in the large, tasteless stainless steel sieve. Together with von Grolman, the Mono tea portfolio has been steadily expanded over the years. The Mono Filio teapots (1989) make the tea float. The glass body of Mono Ellipse (2010) was a technical world first (top round, bottom elliptical). A selection of cups, teapots and other accessories complete the Mono tea enjoyment. The teapots are made of heat-resistant borosilicate glass, all parts are dishwasher safe and Made in Germany.

Mono Classic
Teekanne 1,5l mit Stövchen
Teapot 50 oz with warmer

Tassilo von Grolman 1983

Im Herbst 1980 hielt Tassilo von Grolman einen Vortrag über Gestaltung und Funktionalität von Teekannen. Er musste bekennen, dass für die Zubereitung optimalen Tees eigentlich zwei Teekannen benötigt werden: eine Kanne, in der der Tee aufgebrüht und durch ein Sieb in eine zweite vorgewärmte Kanne geseiht wird.

In autumn 1980 Tassilo von Grolman gave a lecture on the design and functionality of teapots. He had to admit that two teapots are actually needed to prepare optimal teas: a pot in which the tea is brewed and strained through a sieve into a second preheated pot.

Mono Classic
Teekanne 1,5l mit integriertem Stövchen
Teapot 50 oz with integrated warmer

Tassilo von Grolman 1986

Schlicht genial war die Idee, das Sieb nahezu so groß zu machen wie die Kanne, um den Teeblättern mehr Raum zur Entfaltung ihres Aromas zu geben. Die markante Silhouette wurde zur Urform modernen Teegenusses.

Simply ingenious was the idea to make the sieve almost as big as the pot in order to give the tea leaves more room to develop their aroma. The striking silhouette became the archetype of modern tea enjoyment.

Mono Filio
Teekanne 1,5l *Teapot 50 oz*

Tassilo von Grolman 1989

Ein echter Bestseller ist die komplette Edelstahlausführung der Filio Teekanne. Weit über 1 Millionen Exemplare des Freischwingers haben bisher die Mono Manufaktur verlassen, womit sie sich zu einer wahren „Volkskanne“ entwickelt hat.

A real bestseller is the complete stainless steel version of the Filio teapot. Over 1 million free-swinging teapots have so far left the Mono manufactory, making it a true "people's teapot".

Mono Filio
Teekanne 1,5l mit integriertem Stövchen
Teapot 50 oz with integrated warmer

Tassilo von Grolman 1990

Die einzigartige Konstruktion und die Verwendung absolut geschmacksneutraler Materialien ermöglicht eine ungestörte Aromaentwicklung. Das Sieb besteht aus stabilem, rostfreiem Edelstahlgewebe, die Kanne aus Borosilikatglas. Alle Teile sind für die Reinigung in der Spülmaschine geeignet.

The unique construction and the use of absolutely tasteless materials allow an undisturbed aroma development. The sieve is made of stable, stainless steel mesh, the jug of borosilicate glass. All parts are suitable for dishwasher cleaning.

Mono Filio
Teekanne 0,6l *Teapot 20 oz*

Tassilo von Grolman 1992

Für den kleinen Teedurst gibt es die Portionsteekanne mit einem Volumen von 0,6 Liter. Das Mono Tee Portfolio ergänzt den Teegenuss mit passenden Stövchen, Bechern, Tassen und Siebablageschalen.

For the small tea thirst there is the portion teapot with a volume of 20 oz. The Mono Tea Portfolio complements the tea enjoyment with matching teapots, cups, mugs and strainer trays.

Mono Filio
Teekanne 0,6l mit integriertem Stövchen
Teapot 20 oz with integrated warmer

Tassilo von Grolman 2008

Mit – und für den – Genuss eine neue Ästhetik zu schaffen, war das erklärte Ziel des Designers Tassilo von Grolman. Das Ergebnis ist eine Teekanne von eigenwilliger Harmonie.

The mandate for designer Tassilo von Grolman was to create a new aesthetic for the enjoyment and enhancement of tea drinking. The result was a teapot with its own unconventional harmony.

Mono Ellipse
Teekanne 1,3l *Teapot 43 oz*

Tassilo von Grolman 2010

Neu denken, souverän gestalten, intelligent genießen. Mono Ellipse verkörpert Eleganz, Dynamik und Innovation in einem. Weltweit erstmalig: ein hitzebeständiges Borosilikatglas mit asymmetrischer Form oben rund, unten elliptisch. Die silikonbedruckte Stellfläche schützt und isoliert.

New thinking, confident design, intelligent enjoy. Tea stimulates experts and connoisseurs. Mono Ellipse embodies elegance, dynamism and innovation in one. World's first: a heat-resistant borosilicate glass with asymmetric shape top round, bottom elliptical. The silicone-printed footprint protects and insulates.

Classic Teekanne 1,5l inkl. Tablett
Teapot 50 oz with tray

Classic Teekanne 1,5l mit integriertem Stövchen
Teapot 50 oz with integrated warmer

Classic Stövchen
Warmer

Siebablage groß
Strainer caddy large

Filio Teekanne 1,5l
Teapot 50 oz

Filio Teekanne 0,6l
Teapot 20 oz

Filio Stövchen
Warmer

Siebablage klein
Strainer caddy small

Filio Teekanne 1,5l mit integriertem Stövchen
Teapot 50 oz with integr. warmer

Filio Teekanne 0,6l mit integriertem Stövchen
Teapot 20 oz with integr. warmer

Filio Teetasse
Teacup

Filio Teebecher
Tea mug

Ellipse Teekanne 1,3l
Teapot 43 oz

Ellipse Stövchen
Warmer

Siebablage für Ellipse
Strainer caddy for Ellipse

Ellipse Teebecher
Tea mug

Z Stövchen
Warmer

Filio Zucker- / Sahne*service*
Sugar / creamer set

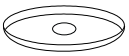
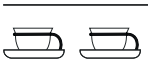
Zuckerbecher
Sugar bowl

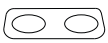
Sahnebecher
Cream bowl

LEON
HENRY DIMBLEBY
& JOHN VINCENT
DUMONT

mono

THE GREAT
NOWITZKI

	Art.No.	Bezeichnung	Dimension	Gewicht	Volumen	EAN-Code
Mono Classic	**1983**	**Tassilo von Grolman**	**Edelstahl 18/10, Borosilikatglas *Stainless steel 18/10, Borocilicate glass***			
	10/450	Teekanne inkl. Tablett *Teapot with tray*	24x19x17 cm *9½x7½x6½ in*	1,15 kg *2 lb 8.6 oz*	1,5 ltr *50 oz*	4 029999 001771
	10/460	Stövchen für Teekanne *Warmer for teapot*	7,5 cm *3 in*	0,42 kg *14.8 oz*		4 029999 001832
	10/400	Teekanne mit integr. Stövchen *Teapot with integrated warmer*	24x19x22 cm *9½x7½x8½ in*	1,30 kg *2 lb 13.9 oz*	1,5 ltr *50 oz*	4 029999 001375
	10/250	Ersatz-Teekannenglas, 1,5l *Replacement glass for teapot 1,5l*	17x13 cm *6½x5 in*	0,45 kg *15.9 oz*	1,5 ltr *50 oz*	4 029999 000569
	10/382	Ablagetablett, lose, mattiert *Stainless steel tray*	18,8x2 cm *7½x½ in*	0,27 kg *9.5 oz*		4 029999 001269
	10/383	Unterteller, mattiert *Stainless steel saucer*	18,8x2 cm *7½x½ in*	0,26 kg *9.2 oz*		4 029999 001276
	10/270	Teesieb, lose *Replacement strainer*		0,09 kg *3.2 oz*		4 029999 000705
	10/259	Teekannendeckel, lose *Replacement lid*		0,17 kg *5.9 oz*		4 029999 000613
Mono Filio	**1989**	**Tassilo von Grolman**	**Edelstahl 18/10, Borosilikatglas *Stainless steel 18/10, Borocilicate glass***			
	44/444	Teekanne, rundes Gestell *Teapot, round frame*	24x17x14 cm *9½x6½x5½ in*	0,95 kg *2 lb 1.5 oz*	1,5 ltr *50 oz*	4 029999 006738
	44/465	Stövchen *Warmer*	5,5 cm *2 in*	0,45 kg *15.9 oz*		4 029999 006776
	44/500	Teekanne, mit integr. Stövchen *Teapot with integrated warmer*	24x17x20 cm *9½x6½x8 in*	1,30 kg *2 lb 13.9 oz*	1,5 ltr *50 oz*	4 029999 006844
	44/269	Teekannendeckel *Replacement lid*	ø 16 cm *ø 6½ in*	0,19 kg *1 lb 6.6 oz*		4 029999 006486
	44/274	Teesieb, lose für 1,5l Teekanne *Strainer for teapot 1,5 l*		0,65 kg *1 lb 6.9 oz*		4 029999 006493
	44/385	Teller für Teekanne *Stainless steel tray*		0,26 kg *9.2 oz*		4 029999 001290
	44/222	Portionsteekanne *Small teapot*	17,5x14x12,5 cm *7x5½x5 in*	0,64 kg *1 lb 6.5 oz*	0,6 ltr *20 oz*	4 029999 006479
	44/200	Portionsteekanne, integriertem Stövchen *Small teapot with integrated warmer*	18,5x16x16,5 cm *7x6½x6½ in*	0,75 kg *1 lb 9.6 oz*	0,6ltr *20 oz*	4 029999 115263
	44/285	Teller für Teekanne (44/200) *Stainless steel tray (44/200)*		0,3 kg *10.5 oz*		4 029999 116741
	10/250	Ersatz-Teekannenglas, 1,5l *Replacement glass for teapot 1,5l*	13 cm *5 in*	0,45 kg *15.9 oz*	1,5 ltr *50 oz*	4 029999 000569
	44/150	Portionsteekannen-Ersatzglas *Replacement glass for teapot 0,6l*	10 cm *4 in*	0,30 kg *10.5 oz*	0,6 ltr *20 oz*	4 029999 006455
	44/280	Teesieb für Teekanne 0,6l *Replacement strainer for teapot 0,6l*		0,07 kg *2.5 oz*		4 029999 006530
	44/279	Deckel für Teekanne 0,6l *Replacement lid for teapot 0,6l*	ø 13 cm *ø 5 in*	0,12 kg *4.2 oz*		4 029999 006523
	10/271	Siebablageschale, klein *Strainer caddy, small*	ø 10,5x4 cm *ø 4x1½ in*	0,11 kg *3.9 oz*	0,1 ltr *3 oz*	4 029999 022189
	10/275	Siebablageschale, groß *Strainer caddy, large*	ø 14x6 cm *ø 5½x2½ in*	0,24 kg *8.3 oz*	0,5 ltr *17 oz*	4 029999 032027
	44/320	Teetassen 2er-Set mit Untertassen *Set of glass teacup, with saucer*	0,50 kg *1 lb 1.6 oz*	0,125 ltr *4 oz*		4 029999 033314

	Art.No.	Bezeichnung	Dimension	Gewicht	Volumen	EAN-Code
Mono Filio	1989	Tassilo von Grolman	Edelstahl 18/10, Borosilikatglas *Stainless steel 18/10, Borocilicate glass*			
	44/325	Teetasse im Gestell im 2er-Set *Set of glass teacup without saucer*		0,09 kg *3.2 oz*	0,125 ltr *4 oz*	4 029999 033321
	44/290	Teetasse oder Zuckerdose *Replacement glass teacup*	ø 8,9 cm *ø 3½ in*	0,25 kg *8.8 oz*	0,125 ltr *4 oz*	4 029999 006547
	44/311	Zucker-, Sahneservice *Sugar / creamer set*	ø 7 cm *ø 3 in*	0,55 kg *1 lb 3.4 oz*		4 029999 006615
	44/291	Sahnegießerglas *Replacement creamer*	ø 8,9 cm *ø 3 ½ in*	0,06 kg *2.2 oz*		4 029999 006554
	44/354	Teebecher 2er Set *Set of 2 tea mugs*	ø 7,5 x 9,5 cm *ø 3 x 4 in*		0,3 ltr *10 oz*	4 029999 117205
	44/350	Teebecher 2er Set mit Untertassen *Set of 2 tea mugs with saucer*	ø 7,5 / 11 x 11 x 9,5 cm *ø 3 / 4 ½ x 4 ½ x 4 in*		0,3 ltr *10 oz*	4 029999 117175
	44/361	Teebecher lose *Tea mug, loose*	ø 7,5 x 9,5 cm *ø 3 x 4 in*		0,3 ltr *10 oz*	4 029999 117229
	44/362	Zuckerbecher lose *Sugar bowl, loose*	ø 7,5 x 9,5 cm *ø 3 x 4 in*		0,3 ltr *10 oz*	4 029999 117236
	44/363	Sahnebecher lose *Cream bowl, loose*	ø 7,5 x 9,5 cm *ø 3 x 4 in*		0,3 ltr *10 oz*	4 029999 117243
	44/366	1er Edelstahlunterteller lose *Stainless steel saucer, loose*	11 x 11 cm *14 ½ x 4 ½ in*			4 029999 117250
	44/367	2er Edelstahlunterteller lose *Stainless steel saucer, loose*	11 x 22 cm *24 ½ x 9 in*			4 029999 117267
Mono Ellipse	2010	Tassilo von Grolman	Edelstahl 18/10, Borosilikatglas *Stainless steel 18/10, Borocilicate glass*			
	33/300	Teekanne 1,3l, *Teapot 43oz*	16 x 18 x 12 cm *6 ½ x 7 x 5 in*		1,3 ltr *43 oz*	4 029999 118943
	33/360	Stövchen für Ellipse Teekanne *Warmer for Ellipse teapot*	ø 16 cm *ø 6 ½ in*	0,5 kg *17.5 oz*		4 029999 118950
	33/261	Siebschale für Ellipse Teekanne *Strainer caddy for Ellipse teapot*	ø 10,5 cm *ø 4 in*	0,2 kg *7 oz*		4 029999 119278
	33/301	Ersatzglas mit Griff 1,3l *Replacement glass with handle, 43 oz*	19 x 12 x 15 cm *7 ½ x 4 ½ x 6 in*	0,8 kg *28 oz*		4 029999 119216
	33/260	Ersatzsieb *Replacement sieve*	15 x 11 x 15 cm *6 x 4 ½ x 6 in*	0,2 kg *7 oz*		4 029999 119209
	33/249	Ersatzdeckel *Replacement lid*	ø 11 cm *ø 27 ½ in*	0,15 kg *5 oz*		4 029999 119193
	33/361	Ersatzglas Stövchen *Replacement glass for warmer*	ø 16 cm *ø 6 ½ in*	0,35 kg *12 oz*		4 029999 119223
	33/354	Teebecher 2er Set *Set of 2 tea mugs*	ø 7,5 x 9,5 cm *ø 3 x 4 in*		0,3 ltr *10 oz*	4 029999 119360
	33/350	Teebecher 2er Set mit Untertassen *Set of 2 tea mugs with saucer*	ø 7,5 / 11 x 11 x 9,5 cm *ø 3 / 4 ½ x 4 ½ x 4 in*		0,3 ltr *10 oz*	4 029999 119339
	33/364	Teebecher lose *Tea mug, loose*	ø 7,5 x 9,5 cm *ø 3 x 4 in*		0,3 ltr *10 oz*	4 029999 119407
Mono Stövchen *Warmer*	2010	Fried Ulber	Edelstahl 18/10 *Stainless steel 18/10*			
	10/407	Z-Stövchen *Z-warmer*	14,5 x 14,5 x 5,5 cm *6 x 6 x 2 in*			4 029999 118325

mono

Accessoires
Accessories

Mono Accessoires sind schön, smart, überraschend und das perfekte Geschenk für sich oder andere. Mono SK59 Messer (2020) sind in der Form unerwartet, in der Anwendung sofort vertraut. Mono Fondue (2020) ist ein wahres Centerpiece. Mono Concave (2004) ist eine überzeugend andere Öllampe. Mono Multitop (2017) revolutionierte den Kochtopfdeckel. Mono Softmesh (2015) ist nichts weniger als der beständigste Reinigungslappen der Welt. Mono Tabletts und Mono Depot protzen förmlich mit zurückhaltendem Understatement. Mono Präsente (Citro, Pico und Co.) machen das Leben nicht nur schöner, sondern auch leichter und besser. Alle Mono Accessoires sind Originale und Made in Germany.

Mono accessories are beautiful, smart, surprising and the perfect gift for yourself or others. Mono SK59 knives (2020) are unexpected in form, immediately familiar in use. Mono Fondue (2020) is a true centerpiece. Mono Concave (2004) is a convincingly different oil lamp. Mono Multitop (2017) revolutionized the cooking pot lid. Mono Softmesh (2015) is nothingless than the most durable cleaning cloth in the world. Mono Trays and Mono Depot literally show off with understatement. Mono gifts (Citro, Pico and Co.) not only make life more beautiful, but also easier and better. All Mono accessories are originals and Made in Germany.

Mono SK59
Messer *Knives*

Gido Wahrmann 2020

Mono SK59 ist eine neue Generation von Küchenmessern. In der Form unerwartet, in der Anwendung sofort vertraut. Der Highend-Messerstahl Sandvik 12C27™ gehärtet auf 59 Rockwell wird in Solingen geschliffen. Die Serie umfasst drei Typen: Kochmesser, Schinkenmesser und ein kleines Universalmesser.

Mono SK59 is a new generation of kitchen knives. Unexpected in form, immediately familiar in use. The high-end knife steel Sandvik 12C27™ hardened to 59 Rockwell is ground in Solingen. The series consists of three types: Chef's knife, ham slicer and a small utility knife.

Das Mono Fondue ist ein wahres Centerpiece designed von Mark Braun in Berlin und Made in Germany. Der massive, gusseiserne, emaillierte Topf schwebt förmlich über dem Tischgeschehen und funktioniert für alle Fondue-Arten (Käse und Fleisch) gleichermaßen.

The Mono Fondue is a true centerpiece designed by Mark Braun in Berlin and Made in Germany. The solid, cast-iron, enamelled pot literally floats above the table and works equally well for all fondue types (cheese and meat).

Mono Concave
Flammschale *Oil lamp*

Franz Maurer 2004

Eine Flamme - gespeist von Lampenöl - schwebt über einer Schale aus matt gebürstetem Edelstahl. Ihre Reflektion taucht den ganzen Raum in weiches Licht. Ein Kunstobjekt hergestellt in der Mono Manufaktur.

A flame - fed by oil lamp - hovering over a bowl brushed stainless steel. Its reflection immerses the entire room in a soft light. An art object made in the Mono manufactory.

Mono Multitabletts
Multi tablett trays

Werksdesign 2013
Inhouse 2013

Die Mono Serviertabletts präsentieren sich in einer Formensprache, in der sich Ästhetik und Funktion perfekt ergänzen. Das Ergebnis sind schlichte Eleganz und zeitlose Ausstrahlung. Immer dabei: eine rutschhemmende PVC-Einlage, beidseitig nutzbar, weiß und schwarz.

The Mono trays are of a form language, in which aesthetics and function compliment one another while totally renouncing any hint of superfluous décor. The result is elegant simplicity and timeless appeal. With accessory: slip resistant PVC-inset, double sided, 1 side white, 1 side black.

Mono Pico
Walnussöffner *Walnut opener*

Ralph Krämer 1998

Walnüsse sanft und ohne Trümmerbrüche öffnen: Die Pico-Spitze wird einfach in die weiche Stelle der Nuss eingestochen und die Schale durch leichtes Drehen in zwei Hälften zerteilt. Mit den Außenspitzen lässt sich das Innere dann bequem herausnehmen.

Opens walnuts easily and gently. Simply insert the Pico's center prong into the top of the nut at the seam, turn like a key, and split the shell in half. The outer prongs are used to remove the nut from the shell.

Mono Giro
Apfelschneider *Apple slicer*

Jessica Battram und Christina Schäfer 2004

Eine runde Sache ist der Apfelschneider Mono Giro, mit dem man den Apfel spiralförmig um den Kern schneiden kann. Wenn Sie Giro auf dem angeschnittenen Apfel liegen lassen, wird der Apfel weder braun noch trocken.

The Mono Giro apple slicer lets you slice an apple in spiral form around the core. Place Giro on the started apple, finish it later, and it will neither dry out or get brown.

Mono Softmesh
Reinigungsgewebe *Cleaning mesh*

Werksdesign 2015
Inhouse 2015

Mono Softmesh beseitigt mühelos harte Krusten in angebrannten Töpfen und Pfannen, Backblechen oder am Grillrost und reinigt sanft Dekantierkaraffen oder Vasen. Es ist unverwüstlich und dabei handschmeichelnd. In der Spülmaschine gereinigt bleibt Mono Softmesh absolut hygienisch.

Mono Softmesh effortlessly removes hard crusts in burnt pots and pans, baking trays or grills and gently cleans decanters or vases. It is indestructible and at the same time flatters the palm of your hand. Mono Softmesh remains absolutely hygienic when cleaned in the dishwasher.

Mono Multitop
Kochdeckel *Cooking lid*

Harald Knauf 2017

Mono Multitop ist der vielseitigste Kochdeckel der Welt. Mit den beiden Varianten (22cm und 26cm) werden die gängigen Kochtopfgrößen abgedeckt. Multitop bietet Platz zum Zwischenlagern von Lebensmitteln oder zum Ablegen des Kochlöffels. Die Silikonringe an der Unterseite ermöglichen ein stufenlose Öffnen des Topfes.

Mono Multitop is the most versatile cooking lid in the world. The two versions (22cm and 26cm) cover all common cooking pot sizes. Multitop offers space for storage of food or for placing the cooking spoon. The silicone rings on the bottom allow stepless opening of the pot.

SK59 Kochmesser
Chef's knife

SK59 Schinkenmesser
Ham slicer

SK59 Universalmesser
Utility knife

Mono Fondue

Deckel für Mono Fondue
Lid for Mono Fondue

Mono Ring Fonduegabeln
Forks for fondue

Mono A Käsefonduegabeln
Forks for cheese fondue

Duo Hängedekoration
Stainless steel & glass display

Trio Hängedekoration
Stainless steel & glass display

Quartett Hängedekoration
Stainless steel & glass display

Multitablett XS, M, ML, XL
Multi tablett tray XS, M, ML, XL

Quadrat Serviertablett 23x23, 31x31, 38x38 cm
Square dinner tray 9x9, 12x12, 15x15 in

Softmesh Reinigungsgewebe
Cleaning mesh

Multitop Kochdeckel klein
Cooking lid small

Multitop Kochdeckel groß
Cooking lid large

Concave Flammschale 13 cm
Oil lamp 5 in

Concave Flammschale 20 cm
Oil lamp 8 in

Concave Flammschale 26 cm
Oil lamp 10,5 in

Giro Apfelschneider
Apple slicer

Aero Dekantierausgießer
Decanting pourer

Zip PET Flaschenöffner
PET bottle opener

Pico Walnussöffner
Walnut opener

Citro Orangenschäler
Orange peeler

Pick up Partypicker
Serving spoon

Conglas Edelstahlaufsatz für Blume
Stainless steel cover for a flower

Wing Teelichteinsatz
Candle holder

Depot Accessoires Ablage braun
Accessories station brown

Depot Accessoires Ablage braun
Accessories station brown

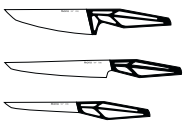
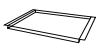
Depot Accessoires Ablage braun
Accessories station brown

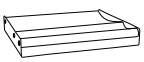
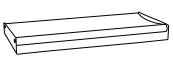
Depot Accessoires Ablage schwarz
Accessories station black

Depot Accessoires Ablage schwarz
Accessories station black

Depot Accessoires Ablage schwarz
Accessories station black

DOWNTIME
HENRY DIMBLEBY
& JOHN VINCENT
DK
mono

	Art.No.	Bezeichnung	Dimension	Gewicht	Volumen	EAN-Code
Mono SK59 Messer *Knives*			**Sandvik Stahl 12C27 *Sandvik steel 12C27***			
	59/140	SK59, Kochmesser 17 cm Klinge *Chef´s knife 7 in blade*	32 cm *12½ in*	0,120 kg *4,2 oz*		4 029999 005571
	59/124	SK59, Schinkenmesser 21 cm Klinge *Ham slicer 8 in blade*	34 cm *13 in*	0,095 kg *3,3 oz*		4 029999 005588
	59/147	SK59, Universalmesser 14 cm Klinge *Utility knife 5½ in blade*	28 cm *11 in*	0,070 kg *2,5 oz*		4 029999 005595
	59/300	SK59, Kochmesser 3er Set *Set of 3 knives*				4 029999 005601
Mono Fondue			**Gusseisen, Edelstahl 18/10 *Cast iron, stainless steel 18/10***			
	10/440	Fonduegerät mit Edelstahlspritzring *Fondue set with splash guard*	Ø 21,5 x 20 cm *Ø 18½ x 8 in*	5,3 kg *11 lb 10,5 oz*		4 029999 001696
	10/489	Fonduetopfdeckel, Edelstahl *Lid for fondue set*	Ø 20,5 cm *Ø 8 in*	0,280 kg *10.0 oz*		4 029999 005564
	10/246	3er Set Brennpaste *3-pc. set combustible paste*				4 029999 000514
	56/609	Mono Ring Fonduegabeln, 6er Set farb. *6-pc. set fondue forks colored*	24,2 cm *9 in*			4 029999 005557
	10/610	Mono A Käsefonduegabeln, 6er Set Edelstahl *6-pc. set cheese fondue forks*	24,2 cm *9 in*			4 029999 002433
Mono Accessoires *Accessories*			**Edelstahl 18/10 *Stainless steel 18/10***			
	10/402	Duo, Hängedekoration *Stainless steel & glass display (2 units)*	19 x 40 cm *7 ½ x 15 ½ in*	1,5 kg *3 lb 3.9 oz*		4 029999 078582
	10/403	Trio, Hängedekoration *Stainless steel & glass display (3 units)*	19 x 64 cm *7 ½ x 25 ½ in*	2,50 kg *5 lb 8.2 oz*		4 029999 042828
	10/404	Quartett, Hängedekoration *Stainless steel & glass display (4 units)*	19 x 99 cm *7 ½ x 39 in*	3,00 kg *6 lb 9.8 oz*		4 029999 041425
	10/251	Ersatz - Universal - Glasschale *Replacement glass bowl*	ø 17 x 13 cm *ø 6 ½ x 5 in*	1,5 l *50 oz*		4 029999 000576
	10/480	Multitablett XS *Multi tablett tray XS*	15 x 15 cm *6 x 6 in*	0,3 kg *10.5 oz*		4 029999 123589
	10/481	Multitablett S *Multi tablett tray S*	31 x 15 cm *12 x 6 in*	0,6 kg *21 oz*		4 029999 123596
	10/482	Multitablett M *Multi tablett tray M*	31 x 31 cm *12 x 12 in*	1,0 kg *35 oz*		4 029999 123602
	10/484	Multitablett ML *Multi tablett tray ML*	31 x 23 cm *12 x 9 in*	0,8 kg *28 oz*		4 029999 124579
	10/483	Multitablett L *Multi tablett tray L*	47 x 31,5 cm *18½ x 12 in*	1,5 kg *52.5 oz*		4 029999 123619
	10/485	Quadrat Serviertablett 23 x 23 *Square dinner tray*	23 x 23 cm *9 x 9 in*	0,5 kg *17.5 oz*		4 029999 121554
	10/486	Quadrat Serviertablett 31 x 31 *Square dinner tray*	31 x 31 cm *12 x 12 in*	0,9 kg *31.5 oz*		4 029999 121561
	10/487	Quadrat Serviertablett 38 x 38 *Square dinner tray*	38 x 38 cm *15 x 15 in*	1,3 kg *45.5 oz*		4 029999 121578

	Art.No.	Bezeichnung	Dimension	Gewicht	Volumen	EAN-Code
Mono Accessoires *Accessories*			**Edelstahl 18/10** *Stainless steel 18/10*			
	10/813	Concave 13, Flammschale *Oil lamp*	ø 13 cm *ø 5 in*	0,35 kg *12 oz*		4 029999 119261
	10/815	Concave 20, Flammschale *Oil lamp*	ø 20 cm *ø 8 in*	0,5 kg *17.5 oz*		4 029999 108227
	10/800	Concave 26, Flammschale *Oil lamp*	ø 26,5 cm *ø 10 ½ in*	1,10 kg *2 lb 6.8 oz*		4 029999 045423
	10/805	Lampenöl, pflanzlich, 1l *Lamp oil, plant based, 1l*		1 kg *35 oz*		4 029999 046178
	10/802	Concave Ersatzteilset (2 Glasröhrchen, 1 Docht) für Art 10/815 + 10/800 *Concave replacement set (2 glass cylinder, 1 wick) for Art 10/815 + 10/800*				4 029999 046161
	10/814	Concave Ersatzteilset (2 Glasröhrchen, 1 Docht) für Art 10/813 *Concave replacement set (2 glass cylinder, 1 wick) for Art 10/813*				4 029999 123831
	10/336	Giro, Apfelschneider *Apple slicer*	10 x 8 cm *4 x 3 in*	0,15 kg *5 oz*		4 029999 045409
	10/501	Aero, Dekantierausgießer *Decanting pourer*	12 x 2 x 2 cm *5 x 0.75 x 0.75 in*	0,8 kg *28 oz*		4 029999 112705
	10/332	Zip, PET-Flaschenöffner *PET bottle opener*	11,5 x 2,5 x 2,5 cm *5 x 1 x 1 in*	0,8 kg *28 oz*		4 029999 040022
	10/335	Pico, Walnußöffner *Walnut opener*	6 x 7 cm *2 ½ x 3 in*			4 029999 029201
	10/337	Citro, Orangenschäler *Orange peeler*	10,3 cm *4 in*			4 029999 036117
	10/339	Pick up, Partypicker 2er Set im GK *2-pc. serving spoon with tined handle*	13,5 cm *5 ½ in*			4 029999 036612
	10/920	Conglas Edelstahlaufsatz für Blume *Stainless steel cover for a flower*	ø 9,5 cm *ø 3 ½ in*			4 029999 116239
	10/820	Wing, Teelicht-Einsatz, universal *Candle holder universal*	11,5 x 6 x 2 cm *4½ x 2½ x ¾ in*			4 029999 118332
	10/700	Softmesh, Reinigungsgewebe, Edelstahl *Cleaning mesh, stainless steel*	25 x 25 cm *10 x 10 in*			4 029999 124531
	10/726	Multitop Kochdeckel groß *Cooking lid large*	ø 26 cm *ø 10 in*			4 029999 004949
	10/722	Multitop Kochdeckel klein *Cooking lid small*	ø 22 cm *ø 8½ in*			4 029999 004956
	10/720	Multitop 3er Set Kochdeckel *3-pc. set cooking lid*	1 x 26 cm + 2 x 22 cm *1 x 10 in + 2 x 8.5 in*			4 029999 004963
	10/570	Depot in Leder, schwarz, 2 Fächer *Leather, black, 2 sections*	23 x 23 cm *9 x 9 in*	0,9 kg *31.5 oz*		4 029999 124500
	10/571	Depot in Leder, braun, 2 Fächer *Leather, brown, 2 sections*	23 x 23 cm *9 x 9 in*	0,9 kg *31.5 oz*		4 029999 124517
	10/580	Depot in Leder, schwarz *Leather, black*	16 x 32 cm *6 ½ x 12 ½ in*	0,85 kg *30 oz*		4 029999 124586
	10/581	Depot in Leder, braun *Leather, brown*	16 x 32 cm *6 ½ x 12 ½ in*	0,85 kg *30 oz*		4 029999 124593
	10/590	Depot in Leder, schwarz *Leather, black*	16 x 16 cm *6 ½ x 6 ½ in*	0,45 kg *16 oz*		4 029999 124616
	10/591	Depot in Leder, braun *Leather, brown*	16 x 16 cm *6 ½ x 6 ½ in*	0,45 kg *16 oz*		4 029999 124623

Die Besteck-Manufaktur
The Flatware-Manufactory

Zitat
Quotation

«Ich bin weit davon entfernt, das Besteck wichtiger zu nehmen, als es ist. Aber als häusliches Tafelgerät gehört es, sofern es gebrauchstüchtig und formschön ist, mit zum Stufenbau unserer Kultur. Wie kann uns dessen Spitze leuchten, wenn der Unterbau, unser Eigenstes, das wir besitzen, unser Heim und sein Gerät, nichts von sauberer, klarer, schöner Haltung hat?»

Carl Pott (1906 – 1985)

"I am far from granting flatware more importance than it deserves. However, as a daily tool, and assuming it is functional and aesthetically pleasing, it is one of the cornerstones of our culture. How can we reach the summit, when the foundation, of that which is ours, our home and our tools, is not solid, full of clarity, and beauty?"

Carl Pott (1906 – 1985)

POTT

Geschichte
History

Die Geschichte der Besteck-Manufaktur beginnt in Solingen, wo Carl Hugo Pott im Jahr 1904 eine Werkstätte zum Damaszieren von Schneidwaren errichtet. Dessen Sohn Carl Pott tritt 1932 in den väterlichen Betrieb ein und begründet als genialer Besteckgestalter den heutigen Ruf der Marke Pott. Im Laufe eines halben Jahrhunderts schafft er ein epochales Besteckprogramm, das noch heute zukunftsweisende Bedeutung hat. Im Jahr 1985 setzt Hannspeter Pott das Werk seines Vaters fort und ergänzt es durch extravagante Entwürfe junger Designer:innen. 2006 geht das Unternehmen in den Besitz der Familie Seibel über, die ebenfalls über eine erfolgreiche Tradition in der handwerklichen Herstellung von Bestecken seit 1895 verfügt. Seither befindet sich die Besteck-Manufaktur im benachbarten Mettmann.

The roots of the Pott manufactory go back more than 100 years. The history starts in Solingen (Germany), where Carl Hugo Pott founded a workshop in 1904 for the processing of damascened steel for the cutlery industry. His son, Carl Pott, joined the company in 1932, and as brilliant flatware designer established the reputation that Pott enjoys today. In the course of half a century, he managed to create an epic flatware program that continues to be ahead of its time. In 1985 Hannspeter Pott carries on his father's work, and supplements it with extravagant designs by young artists. In 2006 the Seibel family – in their own right a successful and experienced producer of handcrafted flatware since 1895 – acquires the company. Since then the business has moved to the neighboring town of Mettmann.

Manufaktur
Manufactory

Gegenüber ihrer modernen, eleganten Erscheinung mutet die Herstellung von Pott-Bestecken geradezu archaisch an. Bevor Sie eines davon in Händen halten, ist es durch die erfahrenen Hände von Meister:innen in der Mettmanner Manufaktur gegangen, die mit unendlicher Geduld und Sorgfalt jedes Werkstück so lange bearbeiten, bis es höchste Qualitätsansprüche erfüllt. Die überlieferten handwerklichen Arbeitstechniken sind im Laufe der Jahrzehnte immer weiter verfeinert worden. Entgraten, glätten, anspitzen, schärfen, schmirgeln, polieren, bürsten, schleifen, dazwischen immer wieder innehalten und prüfen – jedem Detail, jeder Nuance gilt die ganze Aufmerksamkeit der Handwerkskünstler:innen. Mit geschultem Auge und «Musik in den Händen» leisten sie Präzisionsarbeit, die an Schweizer Uhrwerke und den Schliff von Diamanten erinnert und die durch keine computergesteuerte Maschine zu ersetzen ist. Ein Löffel und eine Gabel erfordern jeweils mehr als 30, ein Messer benötigt über 90 Arbeitsgänge. Das Resultat dieses immensen Aufwands sind die Qualität und Beständigkeit eines jeden Pott-Bestecks. Die Pott-Tischmesser werden in einer Solinger Manufaktur in traditioneller Herstellungsweise von Hand geschmiedet. Aus Molybdän-Vanadiumstahl werden die Messerklingen bei 1050° zum glühen gebracht und unter dem Schmiedehammer mit zwei Tonnen Druck geformt. Nach dem Ausschneiden der Grundform wird die Klinge nochmals auf 1050° erhitzt, durch langsames Abkühlen auf 80° ist die Klinge dann innen hart und außen elastisch. Ein weiterer entscheidender Schritt der insgesamt 90 Arbeitsgänge ist das «Blaupließten», eine aufwändige Schleifmethode, bei der die Oberfläche der Klinge extrem verdichtet und fein versiegelt wird. Das erhöht ihre Rostbeständigkeit. Das Einsetzen, «Reiden», der Klinge in das Hohlheft mit Quarzsandfüllung erzielt das ausgewogene Gewicht eines jeden Tischmessers. Die Pott spezifische Mikro-Verzahnung, ein mit bloßem Auge kaum erkennbarer Sägeschliff, garantiert äußerste Schärfe.

Contrary to the modern and elegant appearance of Pott flatware, the production of these pieces seems almost archaic. Before any piece winds up in your hand, it has gone through the hands of master craftsmen at the manufactory in Mettmann, who with great dedication and patience work every tool until it has satisfied the most exigent quality requisites. Processing techniques have been passed down and refined over the decades. Smoothing, sharpening, honing, sanding, polishing, brushing, grinding, and in between stepping back and examining every detail, every nuance gets the full attention of the master craftsman. With a trained eye and "music in the hands" they perform precision work that is reminiscent of Swiss watch makers and the cutting of diamonds. Such work cannot be replaced by computerized equipment. A fork and a spoon require more than 30 production steps, a knife more than 90. The quality and intransigence of each Pott-piece justifies this extraordinary endeavor. Pott table knives are produced manually, under a traditional process, in a Solingen plant. Made of a molybdenum and vanadium steel alloy, the blades are first heated to 1900° F and then hammered into shape with a two-ton pressure. After cutting out the basic shape, the blade is once again heated to 1900° F. Gradual cooling down to 175° F results in a blade that is hard on the inside and elastic on the exterior. Another crucial and elaborate step in the more than 90 steps is the special grinding – the metal acquires a blue hue – that results in a very dense and non-porous surface of the blade. This particular process further boosts the non-oxidation feature. The setting of the blade inside the handle with quartz-sand, assures the perfect balance of every table knife. The special Pott micro-serration, hardly visible to the naked eye, guaranties the best constant sharpness.

HEFT

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DESSERTLÖFFEL 2734
DESSERT LÖFFEL 784

Design
Carl Pott

Es gab und gibt keinen Gestalter, der sich so intensiv und innovativ mit Bestecken und mit der Ergonomie des Essens beschäftigt hat, wie Carl Pott. Sein ganzes Leben widmete er der «Löffelei», wie er seine Entwurfsarbeit scherzhaft nannte, da er jedes neue Besteckmodell mit der Gestaltung des Löffels begann. Sein Schaffen als Designer und gleichzeitig als Unternehmer war und ist bis heute von prägender Wirkung für die gesamte Besteckindustrie. Anfangs traf er mit seinen Ideen von schnörkellosen Besteckformen auf größte Widerstände, doch schließlich setzte sich der Pott-Stil durch. Zeit seines Lebens stand Carl Pott im engen Austausch mit anderen bedeutenden Gestalter:innen von Gebrauchsgegenständen, diskutierte mit ihnen seine Entwürfe und beauftragte sie, eigene Bestecke zu entwickeln. «Ich betrachte es als meine Pflicht, nicht nur vom wirtschaftlichen Standpunkt aus zu produzieren, sondern ich habe als Hersteller auch kulturelle Verpflichtungen» war sein Credo. Und so beauftragte er Hermann Gretsch, Wilhelm Wagenfeld, Josef Hoffmann, Elisabeth Treskow, Hans Schwippert, Paul Voss und Alexander Schaffner mit Besteckentwürfen für das Pott-Produktprogramm. Dieser Tradition verpflichtete sich auch sein Sohn Hannspeter Pott, der mit Ralph Krämer, Tobias Huys und Stefanie Hengel wichtige Gestalter:innen der jüngeren Generation für Pott gewonnen hat. Die kulturelle Bedeutung des Pott-Programms belegen über 700 Auszeichnungen, die die verschiedenen Produkte international bekommen haben, sowie die Präsenz in zahlreichen Museen und Design-Sammlungen auf der ganzen Welt.

There has never been nor is there a designer who dedicated himself so intensely and innovatively to the design of flatware and the ergonomics of eating as Carl Pott. He dedicated his entire life to "spoonery" as he jokingly referred to his design, since he always started his flatware designs with the spoon. His opus as a designer and at the same time entrepreneur, has always had, and continues to have an influence in the flatware industry. In the early years, he encountered a great deal of opposition to his un-adorned and minimalist designs, but eventually the Pott style asserted itself. During most of his life, Carl Pott was in close contact with other significant designers of functional objects. He ran his designs by them, and at the same time, challenged them to develop their own flatware patterns. His credo was, "I consider it to be my duty to produce not only from the fiscal point of view, but as a manufacturer I also have cultural responsibilities."This reasoning led him to persuade Hermann Gretsch, Wilhelm Wagenfeld, Josef Hoffmann, Elisabeth Treskow, Hans Schwippert, Paul Voss and Alexander Schaffner to design flatware for the Pott production program. His son, Hannspeter continued the tradition by enticing young designers such as Ralph Krämer, Tobias Huys and Stefanie Hengel, to create products for the firm. The cultural significance of the Pott program is evidenced by the over 700 awards that the various products received worldwide, as well as the global recognition in numerous museums and design collections.

Übersicht
Overview

Portfolio Das Pott Besteck Portfolio umfasst aktuell 19 verschiedene Serien, die zwischen 1935 und 2003 gestaltet wurden und bis heute weitestgehend unverändert in der Besteckmanufaktur in Mettmann mit höchstem Anspruch an Qualität hergestellt werden. Zehn Serien wurden von Carl Pott gestaltet, weitere neun Serien wurden von externen Designer:innen entwickelt, die durch Carl Pott oder später dessen Sohn Hannspeter beauftragt wurden.

***Historische Modelle** Elf der 19 Serien zählen zu den historischen Modellen und sind mit einem * gekennzeichnet. Diese elf Serien werden einmal im Jahr nach Vorbestellung produziert. Bis zum 31. März jeden Jahres können Bestellungen via Fachhandel oder unter www.pott-bestecke.de getätigt werden. Ausgeliefert werden diese Bestellungen dann im Juni und Juli. Die acht Standardserien können ganzjährig im Fachhandel und Pott-Onlineshop bezogen werden. Diese Struktur des Portfolios ermöglicht uns die gesamte Breite und Tiefe des Pott Besteck Portfolios verfügbar zu halten und somit sicherzustellen, dass Sie auch in vielen Jahren noch jedes beliebige Teil bekommen können.

Material Pott Bestecke sind in Edelstahl 18/10 und in 925 Sterlingsilber erhältlich. Welche Serie in welchem Material verfügbar ist, können Sie der jeweiligen Produktseite und der Übersicht auf Seite 62/63 entnehmen. Alle Silberbestecke werden, wie die historischen Modelle, einmal im Jahr produziert, für die Bestellung von Silberbestecken gelten die gleichen Daten.

Kollektion Typisch für Pott ist die Breite, in der fast alle Besteckserien ausgeführt werden. Vom vierteiligen Tafelbesteck über Buttermesser, Suppen- und Servierlöffel bis hin zum Dessertbesteck weisen alle Einzelteile die charakteristischen Gestaltungsmerkmale eines Modells auf.

Portfolio *The Pott flatware portfolio includes 19 different series, which were designed between 1935 and 2003 and are still produced to the greatest extent unchanged in the flatware manufacture in Mettmann with the highest standards of quality. Ten series were designed by Carl Pott, and another nine series were developed by external designers who were commissioned by Carl Pott or later his son Hannspeter.*

***Historical models** *Eleven of the 19 series are part of the historical models and are denoted with a *. These eleven series are produced once a year by pre-order. Orders can be placed via retailers or at www.pott-bestecke.de until March 31st of each year. These orders are delivered in June and July. The eight standard series can be purchased year round at retailers and the Pott online shop. This structure of the portfolio allows us to keep the full breadth and depth of the Pott flatware portfolio available, ensuring that you can get any part for many years to come.*

Material *Pott flatware is available in 18/10 stainless steel and 925 sterling silver. The availability of prodcuts and material can be found on the respective product page and the overview on page 62/63. All silver flatware, like the historical models, are produced only once a year, the same dates apply to the order of silver flatware.*

Collection *Typical for Pott is the breadth, in which almost all flatware series are available. From fourpiece place setting to butter knives, soup and serving spoons to dessert flatware, all the individual parts have the characteristic design features of their model.*

Pott 16*
Carl Pott 1935

Pott 20*
Paul Voss 1952

Pott 22
Carl Pott 1955

Pott 24*
Carl Pott 1963

Pott 25
Carl Pott 1964

Pott 29*
Hans Schwippert 1968

Pott 32
Carl Pott 1973

Pott 33
Carl Pott 1975

Pott 34*
Carl Pott 1978

Pott 35
Carl Pott 1979

Pott 36
Carl Pott 1982

Pott 40*
Ljubisa Misic 1990

Pott 41
Ralph Krämer 1999

Pott 42*
Ralph Krämer 2003

Pott 81*
Hermann Gretsch 1948

Pott 84*
Carl Pott 1952

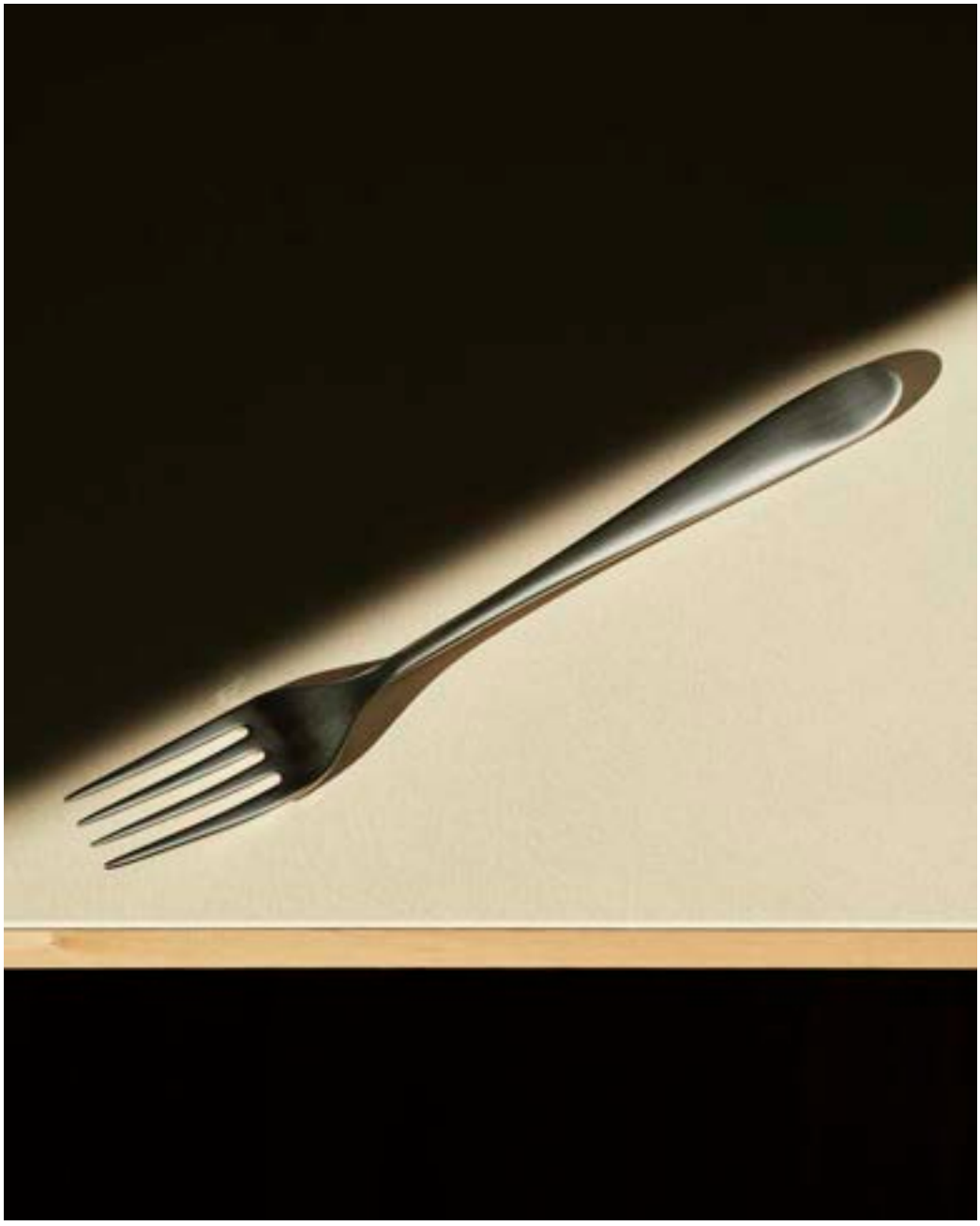
Pott 86*
Josef Hoffmann 1955

Pott 89*
Alexander Schaffner 1964

Pott Kinderbesteck
Bonito Ralph Krämer 1996

* Historisches Modell
Historical Model

Links *Left* **Pott 33**
Rechts *Right* **Pott 35**



Links *Left* **Pott 32**
Rechts *Right* **Pott 25**

Links *Left* **Pott 22**
Rechts *Right* **Pott 41**

Links *Left* **Pott 36**
Rechts *Right* **Pott Bonito**

Historisches Modell
Historical Model

Pott 16
Carl Pott 1935

Mit diesem Modell begründete Carl Pott im Jahr 1935 den klassischen Pott-Stil. Es folgt konsequent den puristischen Gestaltungsprinzipien von Werkbund und Bauhaus und ist völlig frei von den damals üblichen reichen Verzierungen. In Deutschland nahezu unverkäuflich, erhielt es auf der Pariser Weltausstellung des Jahres 1937 die höchste Auszeichnung. Das war der Durchbruch für Carl Pott, dessen Kreationen die Entwicklung der internationalen Besteckkultur bis heute unvermindert beeinflussen.

Pott 16 ist ein historisches Modell und kann bis zum 31. März jeden Jahres im Fachhandel oder unter www.pott-bestecke.de bestellt werden, Lieferung im Juni und Juli.

Pott 16 ist erhältlich in Edelstahl 18/10.

With this 1935 pattern, Carl Pott established the Pott-style. It fully exemplifies the purist design principles set forth by the Werkbund and Bauhaus movements. It is totally devoid of the usual, elaborate decorations, prevalent at the time. Almost unsellable in Germany, it won the highest award at the 1937 Paris World Expo. This was the breakthrough for Carl Pott, whose designs continue to influence the development of the international flatware world.

Pott 16 is a historical model and can be ordered by March 31st of each year at retailers or at www.pott-bestecke.de. The products will be delivered in June and July.

Pott 16 is available in 18/10 stainless steel.

Design Awards
Exposition Internationale des Arts et des Techniques Paris, Diplome d'Honneur;
7. Triennale Milano, Diploma d'Argento; Exposition universelle Bruxelles, Etoile d'Or;
EXPO 67, Montreal Council of Industrial Design, Die Welt der Gegenstände,
Jablonec nad Nisou; Exempla 70, München, Diplom

Historisches Modell
Historical Model

Pott 20
Paul Voss 1952

Bei seinem Erscheinen im Jahr 1952 galt dieses Besteck von Paul Voss als unverkäuflich. Inzwischen ist es zu einem Evergreen geworden und erfreut sich noch heute großer Beliebtheit. Ausschlaggebend dafür ist die für die damalige Zeit revolutionäre, aus heutiger Sicht schlichte und überaus ergonomische Gestaltung. Beispielhaft sind die kurze Klinge und der lange Griff des Messers, damit die Finger nicht mit der Klinge in Berührung kommen.

Pott 20 ist ein historisches Modell und kann bis zum 31. März jeden Jahres im Fachhandel oder unter www.pott-bestecke.de bestellt werden, Lieferung im Juni und Juli.

Pott 20 ist erhältlich in Edelstahl 18/10.

When first introduced in 1952, this pattern was considered unsellable. It has since become an "evergreen" and to this day continues to be a favorite. Key to its popularity is precisely that which was considered revolutionary at its inception, and is now regarded as minimal and ergonomically correct. For instance, the short knife blade and the long handle, ensure that the fingers never come in contact with the blade.

Pott 20 is a historical model and can be ordered by March 31st of each year at retailers or at www.pott-bestecke.de. The products will be delivered in June and July.

Pott 20 is available in 18/10 stainless steel.

Design Awards
Exposition Internationale des Arts et des Techniques Paris,
Diplome d'Honneur; 7. Triennale Milano, Diploma d'Argento; Exposition universelle
Bruxelles, Etoile d'Or; EXPO 67, Montreal; Council of Industrial Design,
Die Welt der Gegenstände, Jablonec nad Nisou; Exempla 70, München, Diplom

Pott 22
Carl Pott 1955

Die Idee zu diesem Besteck kam Carl Pott, als er unter einem Kastanienbaum sitzend ein herabfallendes Blatt betrachtete. Die organische Form wurde zum Vorbild für den Löffel, aus dem sich die weiteren Besteckteile ableiten. Weniger mit der Natur, dafür mehr mit dem Gebrauch hat die markante, zweischneidige Messerklinge zu tun. Der zusätzliche Wellenschliff auf dem Rücken eignet sich bestens für einen kräftigen Schnitt. Als Besteck für die Olympiade 1972 in München wurde das Modell weltberühmt.

Pott 22 ist erhältlich in Edelstahl 18/10.

Carl Pott got the idea for this design while sitting under a chestnut tree and watching a leaf fall. The organic shape became the inspiration for the spoon, and the other flatware pieces were derived from it. The double-edged knife has less to do with nature and more with actual usage. The serration on the backside of the knife is ideal for carving into a piece of meat, while the other side is perfect for actual slicing. As the flatware of the 1972 Munich Olympics, the design became world famous.

Pott 22 is available in 18/10 stainless steel.

Design Awards

11. Triennale Milano, Diploma d'Argento; Exposition universelle Bruxelles, Etoile d'Or; Sacramento Fair, Gold Medal; Expo 67, Montreal; Ausgewählt für die Einrichtung der Olympiade 1972 in München; Bundespreis Gute Form; Industrial Design, Deutscher Werkbund; Osaka, Goldmedaille; Wels, Goldmedaille; Form 83; Design Center Stuttgart, Formbeständig; Busse Long Life Design

Historisches Modell
Historical Model

Pott 24
Carl Pott 1963

Voller Anmut präsentiert sich dieses Besteck aus den 1960er Jahren, das zu den großen Klassikern im Pott-Programm gehört. Die leicht angedeutete Dreiecksform von Löffel und Gabel korrespondiert wunderbar mit den, sich nach unten verjüngenden Griffen. Ergonomisch sinnvoll ist die bauchige Wölbung vor der Messerklinge – genau an der Stelle, wo die Kraft der Finger am stärksten einwirkt.

Pott 24 ist ein historisches Modell und kann bis zum 31. März jeden Jahres im Fachhandel oder unter www.pott-bestecke.de bestellt werden, Lieferung im Juni und Juli.

Pott 24 ist erhältlich in Edelstahl 18/10.

This graceful flatware design from the 1960s is one of the classics of the Pott collection. The hint of a triangle in the spoon and fork relate beautifully to the tapering handles. Ergonomically inspired is the slight swelling of the knife handle just before the blade – exactly at the point where the pressure of the finger is strongest.

Pott 24 is a historical model and can be ordered by March 31st of each year at retailers or at www.pott-bestecke.de. The products will be delivered in June and July.

Pott 24 is available in 18/10 stainless steel.

Design Awards
1. Biennale of Industrial Design, Ljubljana; EXPO 67, Montreal;
Council of Industrial Design, Die Welt der Gegenstände, Jablonec nad Nisou;
Exempla 70, München, Diplom; Wels, Goldmedaille

Pott 25
Carl Pott 1964

Äußerste Zurückhaltung kennzeichnet dieses Besteckmodell, das im Vergleich zur schwungvolleren, üppigeren Formensprache der 1950er Jahre fast puristisch erscheint. «Es soll ein ganz braves, konventionelles Muster werden», schrieb Carl Pott über dieses Besteck. Durch die Verknappung der Formelemente wirkt die Serie zeitlos aktuell und gewinnt immer wieder neue Freunde.

Pott 25 ist erhältlich in Edelstahl 18/10.

Extreme restraint is the hallmark of this pattern. When compared to the designs with much ornate and decorative, characteristic of the 1950s, it appears almost puritanical. "It is meant to be a very conservative and conventional pattern" according to the description by Carl Pott. Due to the understated combination of design elements, this series continues to be timeless and consistently wins new followers.

Pott 25 is available in 18/10 stainless steel.

Design Awards
Staatspreis des Landes Nordrhein-Westfalen;
Expo 67, Montreal; 4. Biennale of Industrial Design, Ljubljana;
Design Center Stuttgart; Wels, Goldmedaille;
Industrial Design, Deutscher Werkbund; Form 83

Historisches Modell
Historical Model

Pott 29
Hans Schwippert 1968

Ein echter 68er ist dieser Entwurf des Architekten Hans Schwippert, der mit den überlieferten Vorstellungen von Gestaltung und Zusammensetzung eines Bestecks radikal bricht. Die Serie besteht aus lediglich fünf Teilen, die sich allerdings multifunktional nutzen lassen und daher keiner weiteren Ergänzung bedürfen. An dem eigenartigen Set mit dem dolchartigen Messer und dem raffinierten Gabellöffel kann man sich nicht satt sehen, aber dafür an allen Speisen der Welt satt essen.

Pott 29 ist ein historisches Modell und kann bis zum 31. März jeden Jahres im Fachhandel oder unter www.pott-bestecke.de bestellt werden, Lieferung im Juni und Juli.

Pott 29 ist erhältlich in Edelstahl 18/10.

A true 68er. This design by architect Hans Schwippert totally breaks away from any preconceived requisites regarding the shape and composition of flatware. The series consists of merely five multifunctional utensils that because of their innate nature do not require additional pieces. This atypical set with the dagger shaped knife and the ingenious spoon-fork will always be a conversation piece at any table.

Pott 29 is a historical model and can be ordered by March 31st of each year at retailers or at www.pott-bestecke.de. The products will be delivered in June and July.

Pott 29 is available in 18/10 stainless steel.

Design Awards
3. Biennale of Industrial Design, Ljubljana; Design Center Stuttgart; Biennale Venezia; Industrial Design, Deutscher Werkbund; Staatspreis des Landes Nordrhein-Westfalen; Design Plus

Pott 32
Carl Pott 1973

Dieses Modell gehört zu den filigransten Bestecken im Pott-Programm. Charakteristisch ist die leichte, daumenförmige Einwölbung am unteren Ende der Stiele. Inzwischen an die größeren Tischgedecke angepasst, enthält die Kollektion ein eigenes Dessertbesteck. Durch seine Anmut und das geringe Gewicht der einzelnen Teile ist das Besteck für zarte Hände wie geschaffen.

Pott 32 ist erhältlich in Edelstahl 18/10.

This pattern is among the most delicate designs within the Pott program. Key characteristic is the thumb shaped indentation at the end of the handles. In the meantime fits to bigger table covers a dessert set is included. The grace and apparent lightness of each piece makes it a favorite for those with smaller hands.

Pott 32 is available in 18/10 stainless steel.

Design Awards
Wels, Goldmedaille; Industrial Design,
Deutscher Werkbund

Pott 33
Carl Pott 1975

Einer der letzten Entwürfe von Carl Pott ist bis heute einer der erfolgreichsten im Pott-Besteckprogramm. Zum Zeitpunkt seiner Entstehung im Jahr 1975 waren die fünf Zinken der Gabel ein völliges Novum. Auf diese Weise wurde das Gabelschiff verbreitert, um Saucen und Gemüse wie zum Beispiel Erbsen besser aufnehmen zu können. Einen besonderen Akzent erhält das massive Besteck durch die feine Kerbe am Ende des Griffes.

Pott 33 kann in 925 Sterlingsilber als Historisches Modell bis zum 31. März jeden Jahres im Fachhandel oder unter www.pott-bestecke.de bestellt werden, Lieferung im Juni und Juli.

Pott 33 ist in Edelstahl 18/10 als Standardserie ganzjährig verfügbar.

One of the last designs by Carl Pott, continues to be one of the most successful in the Pott flatware program. At the time of its introduction, in 1975, the five-tined fork was a total innovation. Extending the width of the fork allowed for an easier scooping of sauces and vegetables, such as peas. The fine grooves at the end of the handles give this massive flatware a special allure.

Pott 33 in 925 sterling silver can be ordered by March 31st of each year at retailers or at www.pott-bestecke.de. The products will be delivered in June and July.

Pott 33 is available in 18/10 stainless steel as standard series the whole year.

Design Awards
Wels, Goldmedaille; Biennale Venezia; Design Center Stuttgart;
9. Biennale of Industrial Design, Ljubljana; Industrial Design, Deutscher Werkbund;
Ontwerpen voor de Industrie, Antwerpen; Haus Industrieform Essen,
überdurchschnittliche Design-Qualität; Design Plus; Form 87

Historisches Modell
Historical Model

Pott 34
Carl Pott 1978

Ebenfalls aus dem Spätwerk Carl Potts stammt dieses Besteck, das durch seine eigenwilligen Griffmulden auf sich aufmerksam macht. Sie lockern die formale Strenge des Entwurfs auf und reflektieren sehr schön das darauf fallende Licht. Typisch ist auch das breite Gabelschiff mit fünf Zinken, mit dem Carl Pott in dieser Entwurfszeit mehrfach reüssierte.

Pott 34 ist ein historisches Modell und kann bis zum 31. März jeden Jahres im Fachhandel oder unter www.pott-bestecke.de bestellt werden, Lieferung im Juni und Juli.

Pott 34 ist erhältlich in Edelstahl 18/10.

Also, a design from Carl Pott's later years, this pattern distinguishes itself through its hollow handles. They soften the sternness of the design and enhance the reflection of light. The five tined fork is another typical characteristic with which Carl Pott had a great deal of success during this creative period.

Pott 34 is a historical model and can be ordered by March 31st of each year at retailers or at www.pott-bestecke.de. The products will be delivered in June and July.

Pott 34 is available in 18/10 stainless steel.

Design Awards
Design Center Stuttgart; Industrial Design, Deutscher Werkbund; Form 83;
Haus Industrieform Essen, überdurchschnittliche Design Qualität

Pott 35
Carl Pott 1979

Massiv und maskulin tritt dieses, auf eine streng geometrische Grundgestalt reduzierte Besteck auf. Carl Pott schuf es ursprünglich im Auftrag Kölner Bürger, die es ihrer Stadt als Ratssilber stifteten. Wie kein zweites Pott-Besteck steht der Entwurf in der formalen Tradition des Bauhauses. Passend zur monumentalen Erscheinung hat die Gabel fünf Zinken. Frappierend ist der elegante Schwung der breiten, schweren Griffe.

Pott 35 kann in 925 Sterlingsilber als Historisches Modell bis zum 31. März jeden Jahres im Fachhandel oder unter www.pott-bestecke.de bestellt werden, Lieferung im Juni und Juli.

Pott 35 ist in Edelstahl 18/10 als Standardserie ganzjährig verfügbar.

Bold and masculine is the feel of this flatware design, rooted on a stern geometric foundation. Originally designed by Carl Pott at the request of the people of Cologne who gifted it as the official city cutlery. Like no other Pott flatware, it is designed in formal Bauhaus tradition. Fitting its strong sense of presence, the fork has five tines. Particularly striking is the sweep of the broad, heavy handles.

Pott 35 in 925 sterling silver can be ordered by March 31st of each year at retailers or at www.pott-bestecke.de. The products will be delivered in June and July.

Pott 35 is available in 18/10 stainless steel as standard series the whole year.

Design Awards
Design Center Stuttgart; 9. Biennale of Industrial Design, Ljubljana; Europäischer Kulturkreis Baden-Baden, Euromedaille in Gold; Form 85

Pott 36
Carl Pott 1982

Auch ein Besteck mit Ecken und Kanten kann sehr schwungvoll sein, wie dieser typische Entwurf aus dem Spätwerk von Carl Pott zeigt. Er besticht durch einen an den Griffkanten angebrachten Schrägschliff, der eine reizvolle Lichtbrechung hervorruft und das ganze Können der Besteckschleiferei verlangt. Die schwungvoll gebogenen Stiele von Gabel und Löffel heben sich am Ende leicht ab und unterstreichen die Eleganz des Entwurfs.

Pott 36 ist erhältlich in Edelstahl 18/10.

Even a flatware pattern with corners and edges can have some flourish, as shown by this latter Carl Pott design. Part of the fascination lies in the beveled cut of the handle edges that creates a light effect that reflects the total artistry of the grinders and polishers. The flourish of the fork and spoon lies in the light upswing that underlines the elegance of the design.

Pott 36 is available in 18/10 stainless steel.

Design Awards
Design Center Stuttgart, Industrial Design, Deutscher Werkbund, Haus Industrieform Essen, überdurchschnittliche Design-Qualität, 10. Biennale of Industrial Design, Ljubljana, Design Plus; Form 89

Historisches Modell
Historical Model

Pott 40
Ljubisa Misic 1990

Man hält ein Besteckteil stets mit Daumen, Zeige- und Mittelfinger. Der Griffposition dieser drei Finger kommt das dreieckige Profil der Griffe des Bestecks ideal entgegen. Dieser formale Gedanke wird in den Oberteilen auf sehr ästhetische Weise fortgesponnen und verleiht dem Besteck eine wunderbare Eleganz. Die filigrane Formgebung erlaubt ausschließlich eine Fertigung in Silber.

Pott 40 ist ein historisches Modell und kann bis zum 31. März jeden Jahres im Fachhandel oder unter www.pott-bestecke.de bestellt werden, Lieferung im Juni und Juli.

Pott 40 ist erhältlich in 925 Sterlingsilber.

A flatware piece is held by thumb, index and middle finger. The triangular profile of this flatware pattern is ideal for this holding configuration. This design concept is carried forth in the upper section of each utensil in an aesthetically pleasing manner, imbuing each piece with a singular elegance. The delicate lines of this design demand that it be exclusively produced in sterling silver.

Pott 40 is a historical model and can be ordered by March 31st of each year at retailers or at www.pott-bestecke.de. The products will be delivered in June and July.

Pott 40 is available in 925 sterling silver.

Design Awards
Form 90; Design Zentrum Nordrhein Westfalen, Design Innovation;
13. Biennale of Industrial Design, Ljubljana

Pott 41
Ralph Krämer 1999

Dieses Tafelbesteck ist aus einer Designlinie hervorgegangen, die Hannspeter Pott im Jahr 1992 gemeinsam mit dem Designer Ralph Krämer entwickelte und die aufgrund ihres nachhaltigen Erfolgs kontinuierlich ausgebaut wurde. Eleganz und Ergonomie sind perfekt austariert. Die edlen Oberflächen schmeicheln dem Auge, während die massiven, weich geschwungenen Griffe perfekt in der Hand liegen.

Pott 41 ist erhältlich in Edelstahl 18/10.

This flatware set stems from a design line developed in 1992 by Hannspeter Pott with the designer Ralph Krämer. Due to the popularity of the line, additional pieces were added. The perfect blend of elegance and ergonomics. The gracious surfaces indulge the eye, while the massive, slightly curved handles are a pleasure to hold.

Pott 41 is available in 18/10 stainless steel.

Design Awards
Form 99

Historisches Modell
Historical Model

Pott 42
Ralph Krämer 2003

Rank und schlank ist dieser Entwurf von Ralph Krämer, dessen auffallendes Merkmal die säbelförmig geschwungene Messerklinge ist. Da moderne Teller immer größere Ausmaße annehmen, wurde das Tafelbesteck extra lang gestaltet. So kommt es auch neben Tellern mit einem Durchmesser von 30 Zentimetern zur Geltung. Wer Normalmaße bevorzugt, wählt einfach das Dessertbesteck.

Pott 42 ist ein historisches Modell und kann bis zum 31. März jeden Jahres im Fachhandel oder unter www.pott-bestecke.de bestellt werden, Lieferung im Juni und Juli.

Pott 42 ist erhältlich in Edelstahl 18/10.

Tall and slender is the best way to describe this Ralph Krämer design whose most striking feature is the saber-like knife blade. The trend in modern plates is to make them larger, therefore this extra long flatware will hold its own, even on a 12" plate. Those who prefer standard sizes, can always choose the dessert set.

Pott 42 is a historical model and can be ordered by March 31st of each year at retailers or at www.pott-bestecke.de. The products will be delivered in June and July.

Pott 42 is available in 18/10 stainless steel.

Design Awards
Design Zentrum Nordrhein Westfalen, Design Innovation;
Saarländischer Staatspreis für Design

Historisches Modell
Historical Model

Pott 81
Hermann Gretsch 1948

Im Gründungsjahr der Bundesrepublik Deutschland erschien dieses formal zurückhaltende Besteckmuster, das als erstes Pott-Silberbesteck der Nachkriegszeit Furore machte und auch in einer versilberten Fassung produziert wurde. Aufgrund seiner schlichten Eleganz entwickelte es sich zu einem Klassiker, dessen Erfolg bis heute ungebrochen ist. Seit 1998 wird es auch in Edelstahl hergestellt.

Pott 81 ist ein historisches Modell und kann bis zum 31. März jeden Jahres im Fachhandel oder unter www.pott-bestecke.de bestellt werden, Lieferung im Juni und Juli.

Pott 81 ist erhältlich in Edelstahl 18/10 und 925 Sterlingsilber.

Coinciding with the birth of the Federal Republic, this formal, restrained, pattern was introduced as the first Pott sterling silver flatware of the post-war era. It was received to great acclaim, and was also produced in a silver platted version. Due to its simple elegance, it rapidly became a classic whose popularity remains unchallenged. Since 1998, it is also being produced in stainless steel.

Pott 81 is a historical model and can be ordered by March 31st of each year at retailers or at www.pott-bestecke.de. The products will be delivered in June and July.

Pott 81 is available in 18/10 stainless steel and 925 sterling silver.

Design Awards
9. Triennale Milano, Diploma d'Onore; Exposition universelle Bruxelles, Etoile d'Or; Wels, Goldmedaille; Design Center Stuttgart; Internationale Biennale Rio de Janeiro

Historisches Modell
Historical Model

Pott 84
Carl Pott 1952

Seit den 1950er Jahren gehört das «Kanzlerbesteck» zu den beliebtesten Bestecken im Pott-Programm. In der Ära Ludwig Erhards wurden neben dem Kanzleramt auch fast alle deutschen Botschaften mit der Silberausführung ausgestattet. Zahlreiche intelligente Details optimieren die Handhabung der Besteckteile. So hat das Messer vor der Klinge, wo die Kraft der Finger am stärksten einwirken kann, eine bauchige Wölbung.

Pott 84 ist ein historisches Modell und kann bis zum 31. März jeden Jahres im Fachhandel oder unter www.pott-bestecke.de bestellt werden, Lieferung im Juni und Juli.

Pott 84 ist erhältlich in Edelstahl 18/10 und 925 Sterlingsilber.

Since the 1950s, the "Chancellor Flatware" is one of the most popular patterns in the Pott program. During the Ludwig Erhard era, the Chancellery and almost all German embassies were outfitted with the sterling silver version. Many intelligent details optimize the handling of this flatware. For instance, the knife handle has a noticeable curvature – at the point closest to the blade where the finger can exert the most pressure.

Pott 84 is a historical model and can be ordered by March 31st of each year at retailers or at www.pott-bestecke.de. The products will be delivered in June and July.

Pott 84 is available in 18/10 stainless steel and 925 sterling silver.

Design Awards

10. Triennale Milano, Diploma d'Oro; Exposition universelle Bruxelles, Etoile d'Or; Sacramento Fair, Gold Medal; 1. Biennale of Industrial Design, Ljubljana; Expo 67, Montreal; Exempla 70, München; Wels, Goldmedaille; Biennale Venezia; Industrial Design, Deutscher Werkbund; Form 83; Haus Industrieform Essen, überdurchschnittliche Design-Qualität; Design Center Stuttgart, Formbeständig

Historisches Modell
Historical Model

Pott 86
Josef Hoffmann 1955

Entworfen von dem Wiener Jugendstilkünstler Josef Hoffmann, ist die Extravaganz dieses Modells in der Besteckwelt bis heute unerreicht. Die wellenförmige Messerklinge, die nierenförmige Laffe des Löffels und die sich zum Ende verjüngenden Stiele mit der abschließenden Kugel erinnern mehr an eine Skulptur als an einen Gebrauchsgegenstand. Zugleich verursachen sie einen extremen Herstellungsaufwand, der durch die Begeisterung gerechtfertigt wird, den dieses Besteck bei Liebhabern auslöst.

Pott 86 ist ein historisches Modell und kann bis zum 31. März jeden Jahres im Fachhandel oder unter www.pott-bestecke.de bestellt werden, Lieferung im Juni und Juli.

Pott 86 ist erhältlich in 925 Sterlingsilber.

Designed by the Art Nouveau artist Josef Hoffmann, the extravagance of this design remains unchallenged in the flatware world. The wave like outline of the knife, the kidney shaped spoon, the tapered handles that end in a delicate ball, are more reminiscent of a piece of sculpture than a utensil. This design places extreme demands on the production process; this is justified by the passion and enthusiasm that this set generates in its devotees.

Pott 86 is a historical model and can be ordered by March 31st of each year at retailers or at www.pott-bestecke.de. The products will be delivered in June and July.

Pott 86 is available in 925 sterling silver.

Design Awards
Exposition universelle Bruxelles, Etoile d'Or; 12. Triennale Milano, Diploma d'Oro; Wels, Goldmedaille; 4. Biennale of Industrial Design, Ljubljana; Biennale Venezia

Historisches Modell
Historical Model

Pott 89
Alexander Schaffner 1964

Der Schweizer Goldschmied Alexander Schaffner schuf mit diesem geometrisch klaren, gleichwohl exzentrisch wirkenden Entwurf einen Designklassiker, der heute noch so frisch wirkt wie in den 1960er Jahren. Die Silhouetten der einzelnen Besteckteile sind von feiner Eleganz, besonders auffällig ist die bauchige Form der relativ kurzen Messerklinge. In der Silberausführung verjüngt sich das Messerheft in der Seitenansicht nach unten.

Pott 89 ist ein historisches Modell und kann bis zum 31. März jeden Jahres im Fachhandel oder unter www.pott-bestecke.de bestellt werden, Lieferung im Juni und Juli.

Pott 89 ist erhältlich in Edelstahl 18/10 und 925 Sterlingsilber.

The Swiss goldsmith Alexander Schaffner, created a geometrically clear, yet eccentric design classic that remains as fresh today as it was in the 1960s. The silhouette of each piece reflects a singular elegance. Particularly striking is the roundness of the relatively short knife blade. In the sterling version, the knife handle profile tapers downward.

Pott 89 is a historical model and can be ordered by March 31st of each year at retailers or at www.pott-bestecke.de. The products will be delivered in June and July.

Pott 89 is available in 18/10 stainless steel and 925 sterling silver.

Design Awards
1. Biennale of Industrial Design, Ljubljana; EXPO 67, Montreal;
Council of Industrial Design, Die Welt der Gegenstände,
Jablonec nad Nisou; Exempla 70, München; Im Institut der Architekten in Brasilien,
Porto Alegre; Europäisches Silber-Diplom; Form 92

Bonito
Kinderbesteck
Child Set

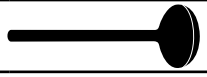
Ralph Krämer 1996

Dieses sympathische Besteck für Kinderhände ist der richtige Einstieg in eine unserer wichtigsten Kulturtechniken. Die Kleinen lernen, wie die Erwachsenen mit einem eigenen, voll funktionsfähigen Besteck zu essen. Das Messer ist scharf, die Gabel piekst und mit dem mundgerechten Löffel gewöhnen sie sich allmählich das Schlabbern ab. Auch wenn man groß geworden ist, kann man es weiterbenutzen, zum Beispiel als Buttermesser, Kuchengabel oder Müslilöffel.

Das Kinderbesteck Bonito ist erhältlich in Edelstahl 18/10, versilbert und 925 Sterlingsilber.

This pleasing flatware for little hands is the right introduction to one of our most valued cultural experiences. Children learn to eat, just like the adults, with a fully functional flatware set. The knife is sharp, the fork pierces, and with the right size spoon they rapidly learn not to slurp or dribble. When they grow up, they can continue using the set, as a butter knife, dessert fork or cereal spoon.

The Bonito child set is available in 18/10 stainless steel, silver plated and 925 sterling silver.

Pott	**Art. No.**		**16**	**20**	**22**	**24**	**25**	**29**
Edelstahl 18/10 *Stainless steel 18/10*			•*	•*	•	•*	•	•*
925 Sterlingsilber *925 Sterling silver*								
Versilbert *Silver plated*								
Tafelgabel *Table fork*	82		•	•	•	•	•	•
Tafelmesser *Table knife*	83		•	•	•	•	•	•
Tafellöffel *Table spoon*	81		•	•	•	•	•	•
Dessertgabel *Salad fork*	86		•	•	•	•	•	•
Dessertmesser *Dessert knife*	85		•	•	•	•	•	
Dessertlöffel *Dessert spoon*	31		•		•	•	•	
Kaffeelöffel *Coffee spoon*	84		•	•	•	•	•	•
Teelöffel *Teaspoon*	87			•	•	•	•	
Mokkalöffel *Demitasse spoon*	42		•	•	•	•	•	
Limonadenlöffel *Iced tea spoon*	16		•	•	•	•	•	
Fischgabel *Fish fork*	17		•	•	•	•	•	
Fischmesser *Fish knife*	18		•	•	•	•	•	
Kuchengabel *Dessert fork*	13		•	•	•	•	•	
Tortenheber *Pie server*	25		•	•	•	•	•	
Buttermesser *Butter knife*	63				•		•	
Bratengabel *Carving fork*	11		•	•	•	•	•	
Servierlöffel *Serving spoon, large*	32		•	•	•	•	•	
Salatbesteck *Salad serving set*	50		•	•	•	•	•	
Saucenlöffel *Gravy ladle*	19		•	•	•	•	•	
Fleischgabel *Deli fork*	34		•	•	•	•	•	
Suppenschöpfer *Deli fork*	26				•		•	

***** Historisches Modell
Historical Model

32	33	34	35	36	40	41	42	81	84	86	89	Bonito
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• Art. No. 63 und 26 nicht in 925 Sterlingsilber erhältlich
Art. No. 63 and 26 not available in 925 sterling silver

Service

Qualitätsversprechen Pott-Produkte werden aus Silber oder Edelstahl gefertigt. Die traditionelle handwerkliche Verarbeitung in unserer Manufaktur garantiert Ihnen perfekte und dauerhafte Qualität.

Besteckprobe Die Geschmäcker sind verschieden, das gilt nicht nur beim Essen. Auch bei Form, Haptik und Handling von Besteck gibt es individuelle Präferenzen. Wir möchten Sie dabei unterstützen die Auswahl für Ihr Besteck in Ruhe treffen zu können. Testen Sie Ihren Favoriten im täglichen Gebrauch: Beim Eindecken, Löffeln, Gabeln, Schneiden und Spülen. Wir sind überzeugt, dass Sie sich nach kurzer Zeit sicher sind, welches Ihr Besteck ist.

Gravuren Durch eingravierte Namen, Einzelbuchstaben, Monogramme, Logos oder Wappen erhalten Sie Ihr individuelles Besteck.

Aufarbeitung und Reparaturen Viele Jahre des täglichen Gebrauchs können auch auf Qualitätsprodukten Spuren hinterlassen. Wir bereiten Ihre Bestecke dann gerne auf. Darüber hinaus schärfen wir Messerklingen oder bringen einen nachträglichen Wellenschliff an. Beschädigte Messerklingen können ausgetauscht werden.

Quality promise *Pott products are made of either sterling silver or stainless steel. The traditional crafting process in our manufactory is your warranty for a perfect and enduring quality product.*

Flatware tasting *Tastes are different, and not just when it comes to food. There are individual choices and preferences when it comes to the shape, feel and handling of flatware. We would like to ensure that you have high level of confidence when you make a decision of purchasing your new flatware set. We give you the possibility to test your flatware in daily use: In setting the table, when using the different tools and even when washing up. We are confident that after a short time you will be able to make a decision which is your preferred flatware model.*

Engraving *Through the process of engraving ames, single letters, monograms, logos or a coat of arms you can obtain your individualized flatware.*

Refurbishing and repairs *Many years of daily use can leave their mark on even the highest quality product. We will gladly refurbish your flatware. In addition, we will gladly sharpen your knife blades and rework them with a serrated edge. Damaged blades can also be replaced.*

Pflege
Maintenance

Messer im Geschirrspüler Säurehaltige Speisereste und aggressive Reinigungsmittel können auf den hochwertigen Messern Flecken oder Korrosion verursachen. Um dies zu vermeiden, sollten sie nach dem Spülen nicht zu lange dem heißen Dampf der Maschine ausgesetzt werden. Deshalb: Messer stets unter fließendem Wasser kurz vorreinigen, nach Ende des Spülgangs sofort abtrocknen und eventuelle Wasserflecken entfernen.

Silber- und Edelstahlpflege Bestecke und Tischaccessoires von Pott sind sehr widerstandsfähig. Durch regelmäßige Pflege bewahren sie jahrzehntelang ihre besondere Ausstrahlung und Eleganz. Behandeln Sie Edelstahlprodukte hin und wieder mit einem sanften und nicht scheuernden Metallpflegemittel. Für silberne Produkte benutzen Sie bitte ein spezielles Silberpflegemittel.

Knives in the dishwasher *Acidic food remnants and aggressive cleaning products can leave spots or corrosion on high-grade knife blades. This is also a reason for them not to be exposed to the excessively hot steam of the machine at the end of the cycle. We recommend briefly rinsing knives under running water prior to placing them in the dishwasher; at the end of the cycle remove immediately and towel dry to remove possible water spots.*

Sterling and stainless maintenance *Pott flatware and accessories are very sturdy. Regular maintenance will ensure that you can enjoy their appeal and elegance for decades. From time to time, you should wipe your stainless steel product with a soft and non-abrasive metal cleaner. Please be sure to use a silver polish for all sterling products.*

Sarah Wiener

Wie gutes Handwerk geht Sarah Wiener versteht ihr Handwerk. Als Fernsehköchin, Buchautorin und Patronin ihrer Restaurants vertritt sie eine Küche, die lieber mit detailgenauem Können und frischen Zutaten beglückt, als mit modischen Effekten zu blenden. Kein Wunder, dass sie mit ihren Ideen für eigene Messer zu Pott kam. Denn Pott steht nicht nur für gutes Design. Sondern als Manufaktur auch für beste traditionelle Fertigung. So entstehen Sarah Wiener Messer bei uns von Hand und in über 90 Arbeitsschritten – pro Stück. Dabei folgen wir den gleichen Regeln, wie auch Sarah Wiener beim Kochen.

Handwerk wird mit der Hand gemacht Handgemacht ist am besten. Das gilt für Krautstrudel wie für Kochmesser. Leider ist die Kunst des Messerschleifens von Hand heute ungefähr so selten wie selbstgemachter Blätterteig. Wir bei Pott sagen immer, ein Klingenmeisterei braucht „Musik in den Händen". Bei der Schleiferei unserer Sarah Wiener Messerserie ist es sogar Tafelmusik.

Erst wenn Tausend Grad aufs Grad stimmen, wird es: Well done Seit Jahrtausenden kocht der Mensch mit Feuer. Nicht zu viel Lehrzeit, bedenkt man, dass er heute ein Steak auf den Punkt genau „well done" braten kann, exakt 71° Kerntemperatur. Auch die hohe Kunst, Klingenstahl zu schmieden – Temperaturstufen: 1o5o°, -8o°, 2oo° – ist am besten da, wo sie lange Tradition hat. Für unsere Messer kommt der Stahl aus Solingen.

Gutes entsteht, wo Liebe zur Arbeit die Hand führt Liebe geht durch den Magen, sagt man. Was in den Magen soll, muss auch geliebt werden, ergänzt Sarah Wiener. Kaum ein anderer Koch oder Köchin kümmert sich so um nachhaltige Zutaten, um glückliche Schweine und Fenchel vom Bio-Beet. Die Griffe ihrer Messer sind daher natürlich natürlich: aus heimischem Zwetschgenholz. Den zugehörigen Früchten wünschen wir eine Zukunft in Frau Wieners Zwetschgentopfenstrudel.

How good craftsmanship works *Sarah Wiener understands her craft. As a TV chef, book author and owner of restaurants she stands for food preparation that is based on, and pleases with precise knowhow and fresh ingredients rather than dramatic effects. No wonder that she came to Pott with her ideas for knives. Pott not only stands for good design, but also for superior traditional fabrication. Each and every Sarah Wiener knife is produced by us in over 9o manual steps. In the process we follow the same rules as Sarah Wiener does with her cooking.*

Manual work is done by hand *Made by hand is best. This is valid for sliced cabbage as it is for knives. Unfortunately the art of manual knife honing is as rare as mille feuille dough made from scratch. At Pott we always say that our blade masters have music in their hands. In the case of the Sarah Wiener knife series it is even dinner music.*

When each degree in a thousand is well executed: it is well done. *For thousands of years man has cooked with fire. Not that long an apprenticeship considering that today we can make a well done steak with a precise core temperature of 16o°. The art of knife forging, with temperature ranges of 192o°, 175°, 39o°, is best served by long tradition. The steel for our knives comes from Solingen, Germany.*

Good results come from passion for the craft *As the old saying goes, love goes through the stomach. According to Sarah Wiener what goes into the stomach must also be loved. A rare chef indeed, who is totally devoted to the purity of ingredients, happy pigs, and organic herbs and vegetables. Naturally, the handles of her knives are natural: from local plum trees.*

ORTIZ
SARDINES

Gemüsemesser 8,5 cm
Paring knife 3.4 in

Spickmesser 11cm
Utility knife 4.4 in

Filiermesser 8,5 cm
Fillet knife 3.4 in

Privatier 11 cm
Privatier 4.4 in

Kochmesser 15 cm
Chef's knife 6 in

Kochmesser 20 cm
Chef's knife 8 in

Fleischgabel 15 cm
Carving fork 6 in

Fleischmesser 18 cm
Carving knife 7 in

Brotmesser 22 cm
Breadknife 9 in

Filiermesser flexibel 18 cm
Fillet knife, flexible 7 in

Käsemesser 13 cm
Cheese knife 5 in

Vespermesser 13 cm
Snack knife 5 in

Steakset
Steak set

Privatier, Rosenholz 11 cm
Privatier, rosewood 4.4 in

* Zwetschgenholz
Plum wood

Gemüsemesser 8,5 cm
Paring knife 3.4 in

Spickmesser 11cm
Utility knife 4.4 in

Filiermesser 8,5 cm
Fillet knife 3.4 in

Privatier 11 cm
Privatier 4.4 in

Kochmesser 15 cm
Chef's knife 6 in

Kochmesser 20 cm
Chef's knife 8 in

Fleischgabel 15 cm
Carving fork 6 in

Fleischmesser 18 cm
Carving knife 7 in

Brotmesser 22 cm
Breadknife 9 in

Filiermesser flexibel 18 cm
Fillet knife, flexible 7 in

Käsemesser 13 cm
Cheese knife 5 in

Vespermesser 13 cm
Snack knife 5 in

Steakset
Steak set

Messerblock
Knife block

Steakbrett
Steak board

Magnetleiste
Multipole connector

* Wurzelwalnußholz
Root walnut wood

Messer
Knives

Picado
Parmesanmesser 16 cm
Cheese knife 6.5 in

Burrado
Buttermesser 17 cm
Butter knife 7 in

Trancho
Tranchiermesser 32 cm
Carving knife 12.5 in

Panado
Brotmesser 32,5 cm
Bread knife 13 in

Gourmet

Austernbrecher 14 cm
Oyster chucke 5.5 in

Austernhandschuh
Oyster glove

Austerngabel 14 cm
Oyster fork 5.5 in

Hummergabel 24 cm
Lobster fork 9.5 in

Löffel
Spoons

Pastina
Servierlöffel 28 cm
Serving spoon 11 in

Pastina
Serviergabel 28 cm
Serving fork 11 in

Carlo
Servierlöffel 22,5 cm
Serving spoon 9 in

Rosito
Servierlöffel 19 cm
Serving spoon 7 in

Gourmetlöffel 18 cm
Gourmet ladle 7 in

Salz-/ Pfefferlöffel 5,5 cm
Salt or pepper-spoon 2 in

Senflöffel 10,5 cm
Condiment spoon 4 in

Al Dente
Spaghetti-Tester 21 cm
Spaghetti tester 8.5 in

Sarah Wiener
Abschmecklöffel 20 cm
Tasting spoon 8 in

Auszug aus Designsammlungen und Museen
Extract of design collections and museums

Museum für Gestaltung; Bauhaus Archiv, Berlin; Kunstgewerbemuseum, Berlin; Werkbund Archiv, Berlin; Museum für Alltagskultur des 20. Jahrhunderts, Berlin; Rheinisches Landesmuseum, Bonn; Haus der Geschichte, Bonn; Staatliche Kunstsammlung, Dresden; Kunstmuseum, Düsseldorf; Design Zentrum Nordrhein Westfalen, Essen; Museum für Kunsthandwerk, Frankfurt am Main; Deutscher Werkbund, Frankfurt am Main; Rat für Formgebung, Frankfurt am Main; Museum für Kunst und Gewerbe, Hamburg; Museum für Angewandte Kunst, Köln; Grassi Museum, Leipzig; Die Neue Sammlung, München; Deutsches Klingenmuseum, Solingen; Cooper Hewitt Museum, New York; Museum of Modern Art, New York; Louisiana Museum of Modern Art, Humlebaek (DK); The Chicago Athenaeum Museum of Architecture and Design, Chicago; Museum für Gestaltung, Zürich; Philadelphia Museum of Art, Philadelphia; Good Design, Chicago; Museum für Moderne Kunst, São Paulo

Cutipol

PORTUGAL

CUTIPOL **OUR COLLECTIONS**

AIRES MATEUS	**008 — 011**
ALCÂNTARA	**012 — 015**
ALICE	**016 — 019**
ATHENA	**020 — 023**
ATLÂNTICO	**024 — 027**
BAGUETTE	**028 — 031**
BALI	**032 — 035**
BAUHAUS	**036 — 039**
CARRÉ	**040 — 043**
D. MARIA	**044 — 047**
DUNA	**048 — 051**
EBONY	**052 — 055**
ERGO	**056 — 059**
FONTAINEBLEAU	**060 — 063**
GOA	**064 — 075**
GOA SPECIALS	**076 — 079**
GOURMET LINE	**080 — 083**
ICON	**084 — 087**
KUBE	**088 — 091**
LINE	**092 — 095**
MANHATTAN	**096 — 097**
MEZZO	**098 — 101**
MIO	**102 — 105**
MOON	**106 — 111**
NAU	**112 — 115**
NOOR	**116 — 119**
PICCADILLY	**120 — 123**
RIB	**124 — 125**
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LUXURY CUTLERY CRAFTED IN PORTUGAL

Cutipol, a luxury cutlery brand crafted in Portugal, stands as a global benchmark for quality and design, rooted in a rich family heritage of craftsmanship and innovation. Founded on April 1st, 1963, by José Ribeiro, Cutipol has seamlessly blended traditional artisanal skills with modern technology. In the late 70's his son José Joaquim Ribeiro, inspired by Nordic and Japanese design, has been dedicated to creating ergonomic, minimalist pieces that exude elegance and functionality.

Cutipol's commitment to excellence is evident in their meticulous attention to detail and use of premium materials. The brand's collections, designed with longevity and simplicity in mind, are a testament to the perfect harmony between sophisticated machinery and the skilled hands of craftsmen. This dedication ensures that every piece not only meets the highest standards of durability and aesthetic appeal but also carries forward the timeless legacy of Portuguese handmade cutlery.

OUR COLLECTIONS

DETAILS TURN EVERYDAY TOOL IN STATMENT PIECES

AIRES MATEUS

AM.03 AIRES MATEUS DINNER KNIFE
AM.05 AIRES MATEUS TABLE SPOON

AM.05 AIRES MATEUS TABLE SPOON

AM.04 AIRES MATEUS DINNER FORK

AM.03
DINNER KNIFE

22,4 CM 8,8 IN
48,0 G 1,7 OZ

AM.04
DINNER FORK

21,4 CM 8,4 IN
51,0 G 1,8 OZ

AM.05
TABLE SPOON

21,2 CM 8,3 IN
62,0 G 2,2 OZ

CHARACTERISTICS AND FINISHES

FINISH	● MATTE BRUSHED ● MATTE BRUSHED GOLD	● MIRROR POLISHED ● MIRROR POLISHED GOLD PLATED
MATERIAL	STAINLESS STEEL	
DESIGNER	MANUEL AIRES MATEUS	

ALCÂNTARA

AL.04 ALCÂNTARA DINNER FORK
AL.05 ALCÂNTARA TABLE SPOON

AL.03 ALCÂNTARA DINNER KNIFE
AL.04 ALCÂNTARA DINNER FORK

AL.03
DINNER KNIFE

23,5 CM 9,3 IN
66,2 G 2,3 OZ

AL.04
DINNER FORK

20,3 CM 8,0 IN
46,8 G 1,7 OZ

AL.05
TABLE SPOON

20,3 CM 8,0 IN
56,7 G 2,0 OZ

AL.06
DESSERT KNIFE

20,0 CM 7,9 IN
44,8 G 1,6 OZ

AL.07
DESSERT FORK

17,5 CM 6,9 IN
27,0 G 1,0 OZ

AL.08
DESSERT SPOON

17,1 CM 6,7 IN
34,8 G 1,2 OZ

AL.09
FISH KNIFE

21,5 CM 8,5 IN
36,8 G 1,3 OZ

AL.10
FISH FORK

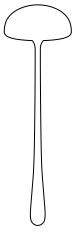
20,7 CM 8,1 IN
33,8 G 1,2 OZ

AL.11
COFFEE/TEA SPOON

12,9 CM 5,1 IN
13,7 G 0,5 OZ

AL.12
MOKA SPOON

10,0 CM 3,9 IN
8,3 G 0,3 OZ



AL.13
SOUP LADLE

28,0 CM 11,0 IN
149,5 G 5,3 OZ

AL.14
SERVING SPOON

24,3 CM 9,6 IN
99,3 G 3,5 OZ

AL.15
SUGAR SPOON

13,0 CM 5,1 IN
15,8 G 0,6 OZ

AL.16
CARVING KNIFE

27,5 CM 10,8 IN
78,5 G 2,8 OZ

AL.17
SERVING FORK

24,0 CM 9,4 IN
87,8 G 3,1 OZ

AL.18
FISH SERVING KNIFE

24,5 CM 9,6 IN
96,0 G 3,4 OZ

AL.19
FISH SERVING FORK

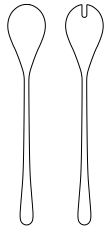
24,0 CM 9,4 IN
117,0 G 4,1 OZ

AL.21
SAUCE SPOON

19,0 CM 7,5 IN
67,3 G 2,4 OZ

AL.22
PASTRY SERVER

24,8 CM 9,8 IN
77,3 G 2,7 OZ



AL.23
SALAD SET

24,5 CM 9,6 IN
173,0 G 6,1 OZ

AL.24
PASTRY FORK

16,0 CM 6,3 IN
19,3 G 0,7 OZ

AL.25
BUTTER KNIFE

17,0 CM 6,7 IN
20,7 G 0,7 OZ

AL.26
LONG DRINK SPOON

21,3 CM 8,4 IN
22,2 G 0,8 OZ

AL.32
STEAK KNIFE

23,0 CM 9,1 IN
63,7 G 2,2 OZ

AL.33
CHEESE KNIFE

25,5 CM 10,0 IN
85,5 G 3,0 OZ

AL.34
SNAIL/APPETIZER FORK

12,2 CM 4,8 IN
11,5 G 0,4 OZ

CHARACTERISTICS AND FINISHES

FINISH	MATTE BRUSHED MATTE BRUSHED GOLD	MIRROR POLISHED MIRROR POLISHED GOLD PLATED
FINISH UNDER CONSULTATION	MATTE BRUSHED SILVER PLATED	MIRROR POLISHED SILVER PLATED
MATERIAL	STAINLESS STEEL	
DESIGNER	JOSÉ JOAQUIM RIBEIRO	

ALICE

ALI.05 W ALICE WHITE TABLE SPOON
ALI.04 W ALICE WHITE DINNER FORK
ALI.03 W ALICE WHITE DINNER KNIFE

Subtly ergonomic set of 3 pieces, with a resin handle available in different colors and one wool case to store and carry the children's cutlery.

ALI.05 PK ALICE PINK TABLE SPOON
ALI.04 PK ALICE PINK DINNER FORK
ALI.03 PK ALICE PINK DINNER KNIFE

ALI.04 TGB ALICE TURQUOISE GOLD DINNER FORK
ALI.03 TGB ALICE TURQUOISE GOLD DINNER KNIFE
ALI.05 TGB ALICE TURQUOISE GOLD TABLE SPOON
EST.ALI WOOL BAG

ALI.03
DINNER KNIFE

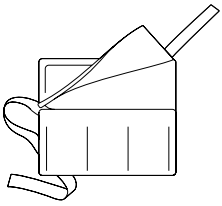
17,5 CM 6,9 IN
26,0 G 0,9 OZ

ALI.04
DINNER FORK

16,0 CM 6,3 IN
24,5 G 0,9 OZ

ALI.05
TABLE SPOON

16,0 CM 6,3 IN
28,0 G 1,0 OZ



EST.ALI
WOOL BAG

27,1×9 CM 10,7×3,5 IN
24 G 0,8 OZ

CHARACTERISTICS AND FINISHES

FINISH	MATTE BRUSHED MATTE BRUSHED GOLD	
FINISH UNDER CONSULTATION	MATTE BRUSHED ROSE GOLD MATTE BRUSHED SILVER PLATED	
MATERIAL	STAINLESS STEEL + RESIN HANDLE	
COLOUR	BLACK WHITE IVORY BROWN BLUE GREY RED	PINK CELADON TURQUOISE VIOLET FOREST GREEN BLUE SAGE OLD PINK
DESIGNER	JOSÉ JOAQUIM RIBEIRO	

ATHENA

P9.04 ATHENA DINNER FORK
P9.03 ATHENA DINNER KNIFE

P9.25 F ATHENA MATTE BUTTER KNIFE

P9.03
DINNER KNIFE

24,5 CM 9,6 IN
72,5 G 2,6 OZ

P9.04
DINNER FORK

20,3 CM 8,00 IN
68,0 G 2,4 OZ

P9.05
TABLE SPOON

20,2 CM 8,0 IN
63,5 G 2,2 OZ

P9.06
DESSERT KNIFE

21,0 CM 8,3 IN
53,7 G 1,9 OZ

P9.07
DESSERT FORK

17,5 CM 6,9 IN
35,0 G 1,2 OZ

P9.08
DESSERT SPOON

17,0 CM 6,7 IN
39,0 G 1,4 OZ

P9.09
FISH KNIFE

20,0 CM 7,9 IN
48,5 G 1,7 OZ

P9.10
FISH FORK

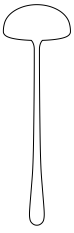
18,2 CM 7,2 IN
38,0 G 1,3 OZ

P9.11
COFFEE/TEA SPOON

13,4 CM 5,3 IN
22,7 G 0,8 OZ

P9.12
MOKA SPOON

10,2 CM 4,0 IN
11,8 G 0,4 OZ



P9.13
SOUP LADLE

27,5 CM 10,8 IN
151,0 G 5,3 OZ

P9.14
SERVING SPOON

24,5 CM 9,6 IN
92,3 G 3,3 OZ

P9.15
SUGAR SPOON

13,0 CM 5,1 IN
22,2 G 0,8 OZ

P9.16
CARVING KNIFE

27,3 CM 10,7 IN
85,5 G 3,0 OZ

P9.17
SERVING FORK

24,2 CM 9,5 IN
117,8 G 4,2 OZ

P9.18
FISH SERVING KNIFE

24,5 CM 9,6 IN
81,5 G 2,9 OZ

P9.19
FISH SERVING FORK

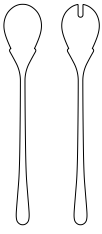
24,0 CM 9,4 IN
126,2 G 4,5 OZ

P9.21
SAUCE SPOON

18,8 CM 7,4 IN
66,0 G 2,3 OZ

P9.22
PASTRY SERVER

24,3 CM 9,6 IN
81,3 G 2,9 OZ



P9.23
SALAD SET

23,8 CM 9,4 IN
173,3 G 6,1 OZ

P9.24
PASTRY FORK

15,5 CM 6,1 IN
25,8 G 0,9 OZ

P9.25
BUTTER KNIFE

15,3 CM 6,0 IN
21,8 G 0,8 OZ

P9.26
LONG DRINK SPOON

20,8 CM 8,2 IN
37,8 G 1,3 OZ

P9.28
OYSTER FORK

13,8 CM 5,4 IN
20,5 G 0,7 OZ

P9.29
SOUP SPOON

16,3 CM 6,4 IN
38,0 G 1,3 OZ

P9.32
STEAK KNIFE

23,5 CM 9,3 IN
73,7 G 2,6 OZ

P9.33
CHEESE KNIFE

25,0 CM 9,8 IN
74,7 G 2,6 OZ

P9.34
SNAIL/APPETIZER FORK

12,0 CM 4,7 IN
11,8 G 0,4 OZ

CHARACTERISTICS AND FINISHES

FINISH	● MATTE BRUSHED ● MATTE BRUSHED GOLD	● MIRROR POLISHED ● MIRROR POLISHED GOLD PLATED
FINISH UNDER CONSULTATION	● MATTE BRUSHED SILVER PLATED	● MIRROR POLISHED SILVER PLATED
MATERIAL	STAINLESS STEEL	
DESIGNER	JOSÉ JOAQUIM RIBEIRO	

ATLÂNTICO

AT.27 ATLÂNTICO LOBSTER FORK
AT.34 ATLÂNTICO SNAIL FORK
AT.28 ATLÂNTICO OYSTER FORK

AT.03
DINNER KNIFE

24,5 CM 9,6 IN
80,7 G 2,8 OZ

AT.04
DINNER FORK

20,5 CM 8,1 IN
68,0 G 2,4 OZ

AT.05
TABLE SPOON

20,6 CM 8,1 IN
76,8 G 2,7 OZ

AT.06
DESSERT KNIFE

20,7 CM 8,1 IN
57,2 G 2,0 OZ

AT.07
DESSERT FORK

17,5 CM 6,9 IN
38,2 G 1,3 OZ

AT.08
DESSERT SPOON

17,5 CM 6,9 IN
44,0 G 1,6 OZ

AT.09
FISH KNIFE

20,0 CM 7,9 IN
55,7 G 2,0 OZ

AT.10
FISH FORK

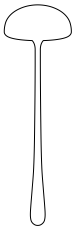
18,0 CM 7,1 IN
54,7 G 1,9 OZ

AT.11
COFFEE/TEA SPOON

13,5 CM 5,3 IN
23,0 G 0,8 OZ

AT.12
MOKA SPOON

10,5 CM 4,1 IN
15,3 G 0,5 OZ



AT.13
SOUP LADLE

28,0 CM 11,0 IN
149,5 G 5,3 OZ

AT.14
SERVING SPOON

24,8 CM 9,8 IN
112,0 G 4,0 OZ

AT.15
SUGAR SPOON

12,7 CM 5,0 IN
22,0 G 0,8 OZ

AT.16
CARVING KNIFE

26,0 CM 10,2 IN
82,8 G 2,9 OZ

AT.17
SERVING FORK

25,0 CM 9,8 IN
108,7 G 3,8 OZ

AT.18
FISH SERVING KNIFE

24,5 CM 9,6 IN
96,0 G 3,4 OZ

AT.19
FISH SERVING FORK

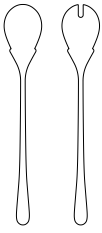
24,0 CM 9,4 IN
131,0 G 4,6 OZ

AT.21
SAUCE SPOON

18,8 CM 7,4 IN
75,0 G 2,6 OZ

AT.22
PASTRY SERVER

24,5 CM 9,6 IN
117,0 G 4,1 OZ



AT.23
SALAD SET

24,7 CM 9,7 IN
206,2 G 7,3 OZ

AT.24
PASTRY FORK

16,0 CM 6,3 IN
32,5 G 1,1 OZ

AT.25
BUTTER KNIFE

16,0 CM 6,3 IN
32,0 G 1,1 OZ

AT.26
LONG DRINK SPOON

21,3 CM 8,4 IN
29,7 G 1,0 OZ

AT.27
LOBSTER FORK

21,5 CM 8,5 IN
34,2 G 1,2 OZ

AT.28
OYSTER FORK

15,7 CM 6,2 IN
38,0 G 1,3 OZ

AT.29
SOUP SPOON

17,8 CM 7,0 IN
55,5 G 2,0 OZ

AT.32
STEAK KNIFE

23,5 CM 9,3 IN
77,2 G 2,7 OZ

AT.33
CHEESE KNIFE

25,0 CM 9,8 IN
77,3 G 2,7 OZ

AT.34
SNAIL/APPETIZER FORK

12,0 CM 4,7 IN
16,2 G 0,6 OZ

AT.21 I
GOURMET SPOON

18,2 CM 7,2 IN
53,7 G 1,9 OZ

CHARACTERISTICS AND FINISHES

FINISH	MATTE BRUSHED MATTE BRUSHED GOLD	MIRROR POLISHED MIRROR POLISHED GOLD PLATED
FINISH UNDER CONSULTATION	MATTE BRUSHED SILVER PLATED	MIRROR POLISHED SILVER PLATED
MATERIAL	STAINLESS STEEL	
DESIGNER	JOSÉ JOAQUIM RIBEIRO	

BAGUETTE

B.07 BAGUETTE DESSERT FORK

B.03
DINNER KNIFE

24,0 CM 9,4 IN
75,7 G 2,7 OZ

B.04
DINNER FORK

20,5 CM 8,1 IN
57,2 G 2,0 OZ

B.05
TABLE SPOON

20,5 CM 8,1 IN
79,2 G 2,8 OZ

B.06
DESSERT KNIFE

20,8 CM 8,2 IN
50,3 G 1,8 OZ

B.07
DESSERT FORK

17,5 CM 6,9 IN
33,0 G 1,2 OZ

B.08
DESSERT SPOON

17,3 CM 6,8 IN
45,5 G 1,6 OZ

B.09
FISH KNIFE

20,0 CM 7,9 IN
48,3 G 1,7 OZ

B.10
FISH FORK

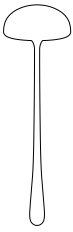
17,8 CM 7,0 IN
38,3 G 1,4 OZ

B.11
COFFEE/TEA SPOON

13,5 CM 5,3 IN
27,8 G 1,0 OZ

B.12
MOKA SPOON

10,5 CM 4,1 IN
15,3 G 0,5 OZ



B.13
SOUP LADLE

28,0 CM 11,0 IN
139,3 G 4,9 OZ

B.14
SERVING SPOON

24,7 CM 9,7 IN
108,3 G 3,8 OZ

B.15
SUGAR SPOON

12,7 CM 5,0 IN
25,0 G 0,9 OZ

B.16
CARVING KNIFE

27,5 CM 10,8 IN
87,5 G 3,1 OZ

B.17
SERVING FORK

24,5 CM 9,6 IN
118,2 G 4,2 OZ

B.18
FISH SERVING KNIFE

24,8 CM 9,8 IN
83,2 G 2,9 OZ

B.19
FISH SERVING FORK

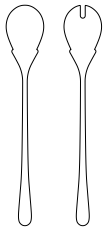
25,0 CM 9,8 IN
128,5 G 4,5 OZ

B.21
SAUCE SPOON

18,5 CM 7,3 IN
60,5 G 2,1 OZ

B.22
PASTRY SERVER

24,3 CM 9,6 IN
88,7 G 3,1 OZ



B.23
SALAD SET

24,4 CM 9,6 IN
172,3 G 6,1 OZ

B.24
PASTRY FORK

15,7 CM 6,2 IN
29,0 G 1,0 OZ

B.25
BUTTER KNIFE

15,6 CM 6,1 IN
25,8 G 0,9 OZ

B.26
LONG DRINK SPOON

21,2 CM 8,35 IN
39,0 G 1,4 OZ

B.28
OYSTER FORK

13,5 CM 5,3 IN
21,0 G 0,7 OZ

B.29
SOUP SPOON

16,8 CM 6,6 IN
41,5 G 1,5 OZ

B.32
STEAK KNIFE

23,7 CM 9,3 IN
75,8 G 2,7 OZ

B.33
CHEESE KNIFE

25,0 CM 9,8 IN
79,0 G 2,8 OZ

B.21 I
GOURMET SPOON

18,3 CM 7,2 IN
59,5 G 2,1 OZ

CHARACTERISTICS AND FINISHES

FINISH	● MATTE BRUSHED ● MATTE BRUSHED GOLD	● MIRROR POLISHED ● MIRROR POLISHED GOLD PLATED
FINISH UNDER CONSULTATION	● MATTE BRUSHED SILVER PLATED	● MIRROR POLISHED SILVER PLATED
MATERIAL	STAINLESS STEEL	
DESIGNER	JOSÉ JOAQUIM RIBEIRO	

BA.17 F BALI MATTE SERVING FORK

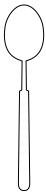
BA.17 F BALI MATTE SERVING FORK

BA.03
DINNER KNIFE

24,4 CM 9,6 IN
59,5 G 2,1 OZ

BA.04
DINNER FORK

22,2 CM 8,7 IN
74,5 G 2,6 OZ



BA.05
TABLE SPOON

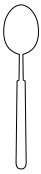
22,0 CM 8,7 IN
91,2 G 3,2 OZ

BA.06
DESSERT KNIFE

20,7 CM 8,1 IN
38,7 G 1,4 OZ

BA.07
DESSERT FORK

18,3 CM 7,2 IN
49,8 G 1,8 OZ



BA.08
DESSERT SPOON

18,0 CM 7,1 IN
58,0 G 2,0 OZ

BA.09
FISH KNIFE

20,5 CM 8,1 IN
45,7 G 1,6 OZ

BA.10
FISH FORK

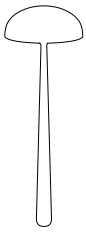
19,0 CM 7,5 IN
52,2 G 1,8 OZ

BA.11
COFFEE/TEA SPOON

13,3 CM 5,2 IN
25,3 G 0,9 OZ

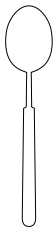
BA.12
MOKA SPOON

10,7 CM 4,2 IN
16,5 G 0,6 OZ



BA.13
SOUP LADLE

28,5 CM 11,2 IN
155,0 G 5,5 OZ



BA.14
SERVING SPOON

24,0 CM 9,4 IN
111,3 G 3,9 OZ

BA.15
SUGAR SPOON

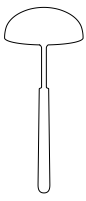
12,7 CM 5,0 IN
24,5 G 0,9 OZ

BA.16
CARVING KNIFE

27,0 CM 10,6 IN
70,5 G 2,5 OZ

BA.17
SERVING FORK

24,8 CM 9,8 IN
98,5 G 3,5 OZ

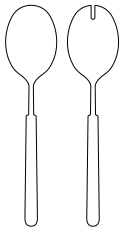


BA.21
SAUCE SPOON

20,5 CM 8,1 IN
95,3 G 3,4 OZ

BA.22
PASTRY SERVER

26,5 CM 10,4 IN
98,0 G 3,5 OZ



BA.23
SALAD SET

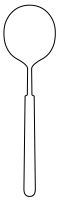
23,7 CM 9,3 IN
211,0 G 7,4 OZ

BA.24
PASTRY FORK

15,5 CM 6,1 IN
43,0 G 1,5 OZ

BA.25
BUTTER KNIFE

17,0 CM 6,7 IN
35,3 G 1,2 OZ



BA.29
SOUP SPOON

21,0 CM 8,3 IN
87,8 G 3,1 OZ

BA.32
STEAK KNIFE

24,0 CM 9,4 IN
56,0 G 2,0 OZ

BA.33
CHEESE KNIFE

26,0 CM 10,2 IN
65,3 G 2,3 OZ

CHARACTERISTICS AND FINISHES

FINISH	● MATTE BRUSHED ● MATTE BRUSHED GOLD	● MIRROR POLISHED ● MIRROR POLISHED GOLD PLATED
FINISH UNDER CONSULTATION	● MATTE BRUSHED SILVER PLATED	● MIRROR POLISHED SILVER PLATED
MATERIAL	STAINLESS STEEL	
DESIGNER	JOSÉ JOAQUIM RIBEIRO	

BAU.24 F BAUHAUS MATTE PASTRY FORK

BAU.10 F BAUHAUS MATTE FISH FORK

BAU.03
DINNER KNIFE

24,2 CM 9,5 IN
91,8 G 3,2 OZ

BAU.04
DINNER FORK

21,7 CM 8,5 IN
67,8 G 2,4 OZ

BAU.05
TABLE SPOON

21,5 CM 8,5 IN
87,5 G 3,1 OZ

BAU.06
DESSERT KNIFE

20,7 CM 8,1 IN
45,0 G 1,6 OZ

BAU.07
DESSERT FORK

17,7 CM 7,0 IN
35,8 G 1,3 OZ

BAU.08
DESSERT SPOON

17,5 CM 6,9 IN
47,7 G 1,7 OZ

BAU.09
FISH KNIFE

22,0 CM 8,7 IN
51,3 G 1,8 OZ

BAU.10
FISH FORK

20,1 CM 7,9 IN
43,8 G 1,5 OZ

BAU.11
COFFEE/TEA SPOON

13,8 CM 5,4 IN
24,0 G 0,8 OZ

BAU.12
MOKA SPOON

10,7 CM 4,2 IN
13,3 G 0,5 OZ

BAU.13
SOUP LADLE

28,0 CM 11,0 IN
112,7 G 4,0 OZ

BAU.14
SERVING SPOON

26,5CM 10,4 IN
92,0 G 3,2 OZ

BAU.15
SUGAR SPOON

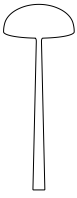
13,5 CM 5,3 IN
23,0 G 0,8 OZ

BAU.16
CARVING KNIFE

26,7 CM 10,5 IN
98,2 G 3,5 OZ

BAU.17
SERVING FORK

26,3 CM 10,4 IN
75,2 G 2,7 OZ

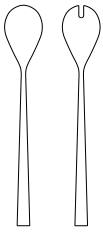


BAU.21
SAUCE SPOON

21,0 CM 8,3 IN
74,7 G 2,6 OZ

BAU.22
PASTRY SERVER

25,7 CM 10,1 IN
84,5 G 3,0 OZ



BAU.23
SALAD SET

27,5 CM 10,8 IN
185,8 G 6,6 OZ

BAU.24
PASTRY FORK

15,5 CM 6,1 IN
26,2 G 0,9 OZ

BAU.25
BUTTER KNIFE

16,3 CM 6,4 IN
31,3 G 1,1 OZ

BAU.26
LONG DRINK SPOON

21,5 CM 8,5 IN
37,3 G 1,3 OZ

BAU.29
SOUP SPOON

19,5 CM 7,7 IN
50,8 G 1,8 OZ

BAU.32
STEAK KNIFE

24,2 CM 9,5 IN
115,0 G 4,1 OZ

BAU.33
CHEESE KNIFE

25,8 CM 10,2 IN
106,5 G 3,8 OZ

BAU.21 I
GOURMET SPOON

21,0 CM 8,3 IN
54,0 G 1,9 OZ

CHARACTERISTICS AND FINISHES

FINISH	MATTE BRUSHED MATTE BRUSHED GOLD	MIRROR POLISHED MIRROR POLISHED GOLD PLATED
FINISH UNDER CONSULTATION	MATTE BRUSHED SILVER PLATED	MIRROR POLISHED SILVER PLATED
MATERIAL	STAINLESS STEEL	
DESIGNER	JOSÉ JOAQUIM RIBEIRO	

CARRÉ

CA.03 CARRÉ DINNER KNIFE
CA.04 CARRÉ DINNER FORK

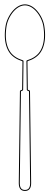
CA.03 CARRÉ DINNER KNIFE
CA.05 CARRÉ TABLE SPOON

CA.03
DINNER KNIFE

22,7 CM 8,9 IN
80,7 G 2,8 OZ

CA.04
DINNER FORK

22,0 CM 8,7 IN
87,3 G 3,1 OZ



CA.05
TABLE SPOON

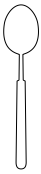
21,0 CM 8,3 IN
101,8 G 3,6 OZ

CA.06
DESSERT KNIFE

19,5 CM 7,7 IN
50,2 G 1,8 OZ

CA.07
DESSERT FORK

18,3 CM 7,2 IN
51,8 G 1,8 OZ



CA.08
DESSERT SPOON

18,3 CM 7,2 IN
61,2 G 2,2 OZ

CA.09
FISH KNIFE

20,5 CM 8,1 IN
53,2 G 1,9 OZ

CA.10
FISH FORK

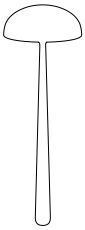
19,0 CM 7,5 IN
57,5 G 2,0 OZ

CA.11
COFFEE/TEA SPOON

13,3 CM 5,2 IN
25,3 G 0,9 OZ

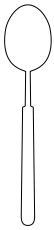
CA.12
MOKA SPOON

10,7 CM 4,2 IN
16,5 G 0,6 OZ



CA.13
SOUP LADLE

26,5 CM 10,4 IN
154,0 G 5,4 OZ



CA.14
SERVING SPOON

24,0 CM 9,4 IN
120,8 G 4,3 OZ

CA.15
SUGAR SPOON

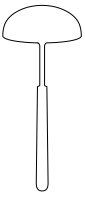
12,7 CM 5,0 IN
23,8 G 0,8 OZ

CA.16
CARVING KNIFE

25,2 CM 9,9 IN
94,0 G 3,3 OZ

CA.17
SERVING FORK

24,2 CM 9,5 IN
106,0 G 3,7 OZ

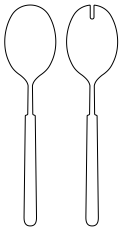


CA.21
SAUCE SPOON

20,0 CM 7,9 IN
107,7 G 3,8 OZ

CA.22
PASTRY SERVER

26,3 CM 10,4 IN
109,7 G 3,9 OZ



CA.23
SALAD SET

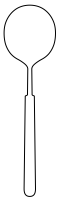
23,5 CM 9,3 IN
226,8 G 8,0 OZ

CA.24
PASTRY FORK

15,5 CM 6,1 IN
29,7 G 1,0 OZ

CA.25
BUTTER KNIFE

16,9 CM 6,7 IN
33,7 G 1,2 OZ



CA.29
SOUP SPOON

21,0 CM 8,3 IN
99,2 G 3,5 OZ

CA.32
STEAK KNIFE

23,0 CM 9,1 IN
78,0 G 2,8 OZ

CA.33
CHEESE KNIFE

21,5 CM 8,5 IN
79,0 G 2,8 OZ

CHARACTERISTICS AND FINISHES

FINISH	MATTE BRUSHED MATTE BRUSHED GOLD	MIRROR POLISHED MIRROR POLISHED GOLD PLATED
FINISH UNDER CONSULTATION	MATTE BRUSHED SILVER PLATED	MIRROR POLISHED SILVER PLATED
MATERIAL	STAINLESS STEEL	
DESIGNER	JOSÉ JOAQUIM RIBEIRO	

D. MARIA

P4.08 D.MARIA DESSERT SPOON

P4.03
DINNER KNIFE

24,0 CM 9,4 IN
79,2 G 2,8 OZ

P4.04
DINNER FORK

20,2 CM 8,0 IN
61,7 G 2,2 OZ

P4.05
TABLE SPOON

20,2 CM 8,0 IN
78,2 G 2,8 OZ

P4.06
DESSERT KNIFE

20,3 CM 8,0 IN
55,8 G 2,0 OZ

P4.07
DESSERT FORK

17,4 CM 6,9 IN
38,8 G 1,4 OZ

P4.08
DESSERT SPOON

17,0 CM 6,7 IN
47,3 G 1,7 OZ

P4.09
FISH KNIFE

20,0 CM 7,9 IN
49,7 G 1,8 OZ

P4.10
FISH FORK

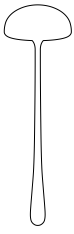
18,5 CM 7,3 IN
41,8 G 1,5 OZ

P4.11
COFFEE/TEA SPOON

13,5 CM 5,3 IN
25,7 G 0,9 OZ

P4.12
MOKA SPOON

10,5 CM 4,1 IN
12,8 G 0,5 OZ



P4.13
SOUP LADLE

28,0 CM 11,0 IN
138,7 G 4,9 OZ

P4.14
SERVING SPOON

24,7 CM 9,7 IN
101,7 G 3,6 OZ

P4.15
SUGAR SPOON

13,0 CM 5,1 IN
19,2 G 0,7 OZ

P4.16
CARVING KNIFE

27,5 CM 10,8 IN
90,0 G 3,2 OZ

P4.17
SERVING FORK

24,5 CM 9,6 IN
92,7 G 3,3 OZ

P4.18
FISH SERVING KNIFE

24,7 CM 9,7 IN
104,5 G 3,7 OZ

P4.19
FISH SERVING FORK

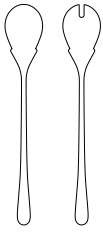
24,0 CM 9,4 IN
130,7 G 4,6 OZ

P4.21
SAUCE SPOON

18,7 CM 7,4 IN
60,5 G 2,1 OZ

P4.22
PASTRY SERVER

24,1 CM 9,5 IN
92,2 G 3,3 OZ



P4.23
SALAD SET

23,5 CM 9,3 IN
189,2 G 6,7 OZ

P4.24
PASTRY FORK

15,5 CM 6,1 IN
26,3 G 0,9 OZ

P4.25
BUTTER KNIFE

15,5 CM 6,1 IN
28,8 G 1,0 OZ

P4.26
LONG DRINK SPOON

21,2 CM 8,3 IN
40,7 G 1,4 OZ

P4.29
SOUP SPOON

16,5 CM 6,5 IN
44,7 G 1,6 OZ

P4.32
STEAK KNIFE

23,5 CM 9,3 IN
79,5 G 2,8 OZ

P4.33
CHEESE KNIFE

25,0 CM 9,8 IN
79,7 G 2,8 OZ

CHARACTERISTICS AND FINISHES

FINISH	● MATTE BRUSHED ● MATTE BRUSHED GOLD	● MIRROR POLISHED ● MIRROR POLISHED GOLD PLATED
FINISH UNDER CONSULTATION	● MATTE BRUSHED SILVER PLATED	● MIRROR POLISHED SILVER PLATED
MATERIAL	STAINLESS STEEL	
DESIGNER	JOSÉ JOAQUIM RIBEIRO	

DU.07 BLF DUNA MATTE BLACK DESSERT FORK

DU.07 BLF DUNA MATTE BLACK DESSERT FORK

DU.03
DINNER KNIFE

22,7 CM 8,9 IN
70,8 G 2,5 OZ

DU.04
DINNER FORK

21,5 CM 8,5 IN
60,8 G 2,1 OZ

DU.05
TABLE SPOON

21,3 CM 8,4 IN
69,8 G 2,5 OZ

DU.06
DESSERT KNIFE

20,5 CM 8,1 IN
45,5 G 1,6 OZ

DU.07
DESSERT FORK

17,5 CM 6,9 IN
31,0 G 1,1 OZ

DU.08
DESSERT SPOON

17,5 CM 6,9 IN
35,8 G 1,3 OZ

DU.09
FISH KNIFE

22,0 CM 8,7 IN
38,0 G 1,3 OZ

DU.10
FISH FORK

19,5 CM 7,7 IN
32,5 G 1,1 OZ

DU.11
COFFEE/TEA SPOON

12,2 CM 4,8 IN
13,8 G 0,5 OZ

DU.12
MOKA SPOON

10,5 CM 4,1 IN
8,8 G 0,3 OZ

DU.13
SOUP LADLE

27,0 CM 10,6 IN
108,5 G 3,8 OZ

DU.14
SERVING SPOON

26,4 CM 10,4 IN
91,8 G 3,2 OZ

DU.15
SUGAR SPOON

13,8 CM 5,4 IN
18,3 G 0,6 OZ

DU.16
CARVING KNIFE

24,7 CM 9,7 IN
80,5 G 2,8 OZ

DU.17
SERVING FORK

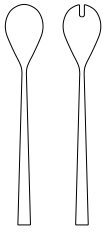
25,5 CM 10,0 IN
78,7 G 2,8 OZ

DU.21
SAUCE SPOON

20,7 CM 8,1 IN
65,3 G 2,3 OZ

DU.22
PASTRY SERVER

26,0 CM 10,2 IN
75,8 G 2,7 OZ



DU.23
SALAD SET

26,0 CM 10,2 IN
173,8 G 6,1 OZ

DU.24
PASTRY FORK

15,5 CM 6,1 IN
22,0 G 0,8 OZ

DU.25
BUTTER KNIFE

16,3 CM 6,4 IN
21,2 G 0,7 OZ

DU.26
LONG DRINK SPOON

21,5 CM 8,5 IN
18,7 G 0,7 OZ

DU.27
LOBSTER FORK

18,8 CM 7,4 IN
22,3 G 0,8 OZ

DU.28
OYSTER FORK

15,3 CM 6,0 IN
17,8 G 0,6 OZ

DU.29
SOUP SPOON

19,7 CM 7,8 IN
52,7 G 1,9 OZ

DU.32
STEAK KNIFE

22,6 CM 8,9 IN
69,2 G 2,4 OZ

DU.33
CHEESE KNIFE

22,3 CM 8,8 IN
63,0 G 2,2 OZ

DU.21 I
GOURMET SPOON

21,0 CM 8,3 IN
55,0 G 1,9 OZ

DU.34
SNAIL/APPETIZER FORK

12,0 CM 4,7 IN
11,2 G 0,4 OZ

CHARACTERISTICS AND FINISHES

FINISH	MATTE BRUSHED MATTE BRUSHED GOLD MATTE BRUSHED BLACK MATTE BRUSHED COPPER MATTE BRUSHED CHAMPAGNE	MIRROR POLISHED MIRROR POLISHED GOLD PLATED MIRROR POLISHED BLACK MIRROR POLISHED COPPER MIRROR POLISHED CHAMPAGNE
FINISH UNDER CONSULTATION	MATTE BRUSHED SILVER PLATED	MIRROR POLISHED SILVER PLATED
MATERIAL	STAINLESS STEEL	
DESIGNER	JOSÉ JOAQUIM RIBEIRO	

EBONY

EB.04 EBONY DINNER FORK
EB.03 EBONY DINNER KNIFE

EB.04 EBONY DINNER FORK
EB.03 EBONY DINNER KNIFE

EB.03
DINNER KNIFE

24,3 CM 9,6 IN
53,8 G 1,9 OZ

EB.04
DINNER FORK

21,3 CM 8,4 IN
45,2 G 1,6 OZ

EB.05
TABLE SPOON

20,8 CM 8,2 IN
63,7 G 2,2 OZ

EB.06
DESSERT KNIFE

20,4 CM 8,0 IN
32,5 G 1,1 OZ

EB.07
DESSERT FORK

18,0 CM 7,1 IN
29,0 G 1,0 OZ

EB.08
DESSERT SPOON

17,8 CM 7,0 IN
38,2 G 1,3 OZ

EB.09
FISH KNIFE

19,7 CM 7,8 IN
30,7 G 1,1 OZ

EB.10
FISH FORK

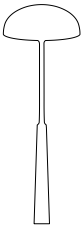
18,6 CM 7,3 IN
34,8 G 1,2 OZ

EB.11
COFFEE/TEA SPOON

13,7 CM 5,4 IN
21,3 G 0,8 OZ

EB.12
MOKA SPOON

12,0 CM 4,7 IN
15,2 G 0,5 OZ



EB.13
SOUP LADLE

29,5 CM 11,6 IN
110,3 G 3,9 OZ

EB.14
SERVING SPOON

24,7 CM 9,7 IN
86,0 G 3,0 OZ

EB.15
SUGAR SPOON

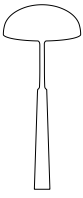
13,0 CM 5,1 IN
20,0 G 0,7 OZ

EB.16
CARVING KNIFE

26,0 CM 10,2 IN
56,3 G 2,0 OZ

EB.17
SERVING FORK

25,0 CM 9,8 IN
72,7 G 2,6 OZ

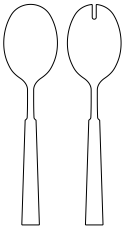


EB.21
SAUCE SPOON

20,0 CM 7,9 IN
68,3 G 2,4 OZ

EB.22
PASTRY SERVER

25,7 CM 10,1 IN
71,0 G 2,5 OZ



EB.23
SALAD SET

24,5 CM 9,6 IN
165,2 G 5,8 OZ

EB.24
PASTRY FORK

16,3 CM 6,4 IN
22,2 G 0,8 OZ

EB.25
BUTTER KNIFE

13,5 CM 5,3 IN
15,0 G 0,5 OZ

EB.28
OYSTER FORK

16,5 CM 6,5 IN
22,5 G 0,8 OZ

EB.29
SOUP SPOON

20,5 CM 8,1 IN
63,8 G 2,3 OZ

EB.32
STEAK KNIFE

24,0 CM 9,4 IN
51,5 G 1,8 OZ

EB.33
CHEESE KNIFE

25,0 CM 9,8 IN
53,3 G 1,9 OZ

EB.63
SMALL DINNER KNIFE

22,0 CM 8,7 IN
39 G 1,4 OZ

EB.64
SMALL DINNER FORK

20,5 CM 8,1 IN
40,0 G 1,4 OZ

EB.65
SMALL TABLE SPOON

20,3 CM 8,0 IN
53,0 G 1,9 OZ

CHARACTERISTICS AND FINISHES

FINISH	MATTE BRUSHED MATTE BRUSHED GOLD
FINISH UNDER CONSULTATION	MATTE BRUSHED ROSE GOLD MATTE BRUSHED SILVER PLATED
MATERIAL	STAINLESS STEEL + RESIN HANDLE
COLOUR	BLACK
DESIGNER	JOSÉ JOAQUIM RIBEIRO

ERGO

ER.03 ERGO DINNER KNIFE
ER.04 ERGO DINNER FORK

ER.03
DINNER KNIFE

22,8 CM 9,0 IN
79,7 G 2,8 OZ

ER.04
DINNER FORK

21,0 CM 8,3 IN
73,5 G 2,6 OZ

ER.05
TABLE SPOON

20,8 CM 8,2 IN
85,8 G 3,0 OZ

ER.06
DESSERT KNIFE

19,5 CM 7,7 IN
47,7 G 1,7 OZ

ER.07
DESSERT FORK

17,5 CM 6,9 IN
3,7 G 0,1 OZ

ER.08
DESSERT SPOON

17,0 CM 6,7 IN
39,2 G 1,4 OZ

ER.09
FISH KNIFE

20,2 CM 8,0 IN
46,7 G 1,6 OZ

ER.10
FISH FORK

18,3 CM 7,2 IN
48,0 G 1,7 OZ

ER.11
COFFEE/TEA SPOON

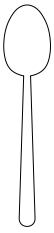
13,3 CM 5,2 IN
23,8 G 0,8 OZ

ER.12
MOKA SPOON

10,2 CM 4,0 IN
16,0 G 0,6 OZ

ER.13
SOUP LADLE

26,5 CM 10,4 IN
154,0 G 5,4 OZ



ER.14
SERVING SPOON

25,3 CM 10,0 IN
115,3 G 4,1 OZ

ER.15
SUGAR SPOON

12,5 CM 4,9 IN
25,3 G 0,9 OZ

ER.16
CARVING KNIFE

25,3 CM 10,0 IN
87,8 G 3,1 OZ

ER.17
SERVING FORK

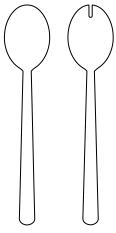
26,0 CM 10,2 IN
101,0 G 3,6 OZ

ER.21
SAUCE SPOON

20,3 CM 8,0 IN
66,7 G 2,4 OZ

ER.22
PASTRY SERVER

25,0 CM 9,8 IN
91,2 G 3,2 OZ



ER.23
SALAD SET

25,0 CM 9,8 IN
228,5 G 8,1 OZ

ER.24
PASTRY FORK

15,7 CM 6,2 IN
29,2 G 1,0 OZ

ER.25
BUTTER KNIFE

17,0 CM 6,7 IN
34,2 G 1,2 OZ

ER.26
LONG DRINK SPOON

21,5 CM 8,5 IN
25,0 G 0,9 OZ

ER.32
STEAK KNIFE

22,5 CM 8,9 IN
78,3 G 2,8 OZ

ER.33
CHEESE KNIFE

21,3 CM 8,4 IN
90,0 G 3,2 OZ

CHARACTERISTICS AND FINISHES

FINISH	MATTE BRUSHED MATTE BRUSHED GOLD	MIRROR POLISHED MIRROR POLISHED GOLD PLATED
FINISH UNDER CONSULTATION	MATTE BRUSHED SILVER PLATED	MIRROR POLISHED SILVER PLATED
MATERIAL	STAINLESS STEEL	
DESIGNER	JOSÉ JOAQUIM RIBEIRO	

FONTAINEBLEAU

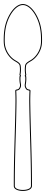
P1A.08 FONTAINEBLEAU DESSERT SPOON

P1A.03
DINNER KNIFE

23,5 CM 9,3 IN
73,8 G 2,6 OZ

P1A.04
DINNER FORK

20,5 CM 8,1 IN
94,7 G 3,3 OZ



P1A.05
TABLE SPOON

19,9 CM 7,8 IN
106,3 G 3,7 OZ

P1A.06
DESSERT KNIFE

20,3 CM 8,0 IN
51,5 G 1,8 OZ

P1A.07
DESSERT FORK

18,0 CM 7,1 IN
67,5 G 2,4 OZ

P1A.08
DESSERT SPOON

17,3 CM 6,8 IN
74,8 G 2,6 OZ

P1A.09
FISH KNIFE

20,7 CM 8,1 IN
54,5 G 1,9 OZ

P1A.10
FISH FORK

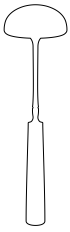
18,5 CM 7,3 IN
71,5 G 2,5 OZ

P1A.11
COFFEE/TEA SPOON

13,0 CM 5,1 IN
35,8 G 1,3 OZ

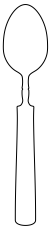
P1A.12
MOKA SPOON

12,6 CM 5,0 IN
33,8 G 1,2 OZ



P1A.13
SOUP LADLE

29,0 CM 11,4 IN
181,0 G 6,4 OZ



P1A.14
SERVING SPOON

23,5 CM 9,3 IN
146,0 G 5,2 OZ

P1A.15
SUGAR SPOON

12,9 CM 5,1 IN
39,0 G 1,4 OZ

P1A.16
CARVING KNIFE

27,0 CM 10,6 IN
84,5 G 3,0 OZ

P1A.17
SERVING FORK

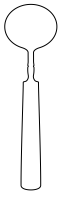
24,0 CM 9,4 IN
118,0 G 4,2 OZ

P1A.18
FISH SERVING KNIFE

24,5 CM 9,6 IN
75,0 G 2,6 OZ

P1A.19
FISH SERVING FORK

23,7 CM 9,3 IN
131,5 G 4,6 OZ

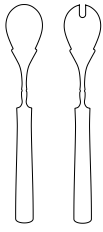


P1A.21
SAUCE SPOON

20,0 CM 7,9 IN
124,5 G 4,4 OZ

P1A.22
PASTRY SERVER

24,3 CM 127, 3 G
9,6 IN 4,5 OZ



P1A.23
SALAD SET

23,0 CM 9,1 IN
281,0 G 9,9 OZ

P1A.24
PASTRY FORK

14,8 CM 5,8 IN
38,0 G 1,3 OZ

P1A.25
BUTTER KNIFE

13,0 CM 5,1 IN
31,7 G 1,1 OZ

P1A.29
SOUP SPOON

19,5 CM 7,7 IN
101,0 G 3,6 OZ

P1A.32
STEAK KNIFE

23,3 CM 9,2 IN
72,7 G 2,6 OZ

P1A.33
CHEESE KNIFE

24,7 CM 9,7 IN
53,5 G 1,9 OZ

CHARACTERISTICS AND FINISHES

FINISH	● MATTE BRUSHED ● MATTE BRUSHED GOLD	● MIRROR POLISHED ● MIRROR POLISHED GOLD PLATED
FINISH UNDER CONSULTATION	● MATTE BRUSHED SILVER PLATED	● MIRROR POLISHED SILVER PLATED
MATERIAL	STAINLESS STEEL	
DESIGNER	JOSÉ JOAQUIM RIBEIRO	

GOA

GO.25 GR GOA GREY BUTTER KNIFE

GO.24 V GOA VIOLET PASTRY FORK

GO.36 R GOA RED JAPANESE FORK

GO.29 ROGB GOA ROSE GOLD CHOPSTICK SET

GO.10 BLF GOA ALL BLACK FISH FORK
GO.09 BLF GOA ALL BLACK FISH KNIFE

GO.08 FG GOA FOREST GREEN DESSERT SPOON
GO.05 FG GOA FOREST GREEN TABLE SPOON

GO.04 G GOA BLUE SAGE DINNER FORK
GO.03 G GOA BLUE SAGE DINNER KNIFE

GO.05 BLE GOA BLUE TABLE SPOON
GO.13 BLE GOA BLUE SOUP LADLE
GO.08 BLE GOA BLUE DESSERT SPOON
GO.07 BLE GOA BLUE DESSERT FORK

GO.13 B GOA BROWN SOUP LADLE

GO.04 OP GOA OLD PINK DINNER FORK

GO.03
DINNER KNIFE

23,1 CM 9,1 IN
28,8 G 1,0 OZ

GO.04
DINNER FORK

21,6 CM 8,5 IN
28,8 G 1,0 OZ

GO.05
TABLE SPOON

21,0 CM 8,3 IN
35,8 G 1,3 OZ

GO.06
DESSERT KNIFE

20,1 CM 7,9 IN
19,3 G 0,7 OZ

GO.07
DESSERT FORK

18,7 CM 7,4 IN
16,7 G 0,6 OZ

GO.08
DESSERT SPOON

18,1 CM 7,1 IN
24,3 G 0,9 OZ

GO.09
FISH KNIFE

21,1 CM 8,3 IN
23,7 G 0,8 OZ

GO.10
FISH FORK

20,0 CM 7,9 IN
22,2 G 0,8 OZ

GO.11
COFFEE/TEA SPOON

12,7 CM 5,0 IN
10,7 G 0,4 OZ

GO.12
MOKA SPOON

10,5 CM 4,1 IN
5,8 G 0,2 OZ

GO.13
SOUP LADLE

29,4 CM 11,6 IN
91,0 G 3,2 OZ

GO.14
SERVING SPOON

26,5 CM 10,4 IN
58,0 G 2,0 OZ

GO.15
SUGAR SPOON

13,5 CM 5,3 IN
13,0 G 0,5 OZ

GO.16
CARVING KNIFE

24,6 CM 9,7 IN
35,0 G 1,2 OZ

GO.17
SERVING FORK

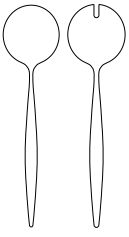
26,7 CM 10,5 IN
39,0 G 1,4 OZ

GO.21
SAUCE SPOON

21,6 CM 8,5 IN
55,0 G 1,9 OZ

GO.22
PASTRY SERVER

28,1 CM 11,1 IN
60,0 G 2,1 OZ



GO.23
SALAD SET

29,0 CM 11,4 IN
120,8 G 4,3 OZ

GO.24
PASTRY FORK

16,9 CM 6,7 IN
16,7 G 0,6 OZ

GO.25
BUTTER KNIFE

17,3 CM 6,8 IN
16,2 G 0,6 OZ

GO.26
LONG DRINK SPOON

21,0 CM 8,3 IN
15,3 G 0,5 OZ

GO.27
LOBSTER FORK

21,9 CM 8,6 IN
14,0 G 0,5 OZ

GO.28
OYSTER FORK

17,2 CM 6,8 IN
17,8 G 0,6 OZ

GO.32
STEAK KNIFE

23,1 CM 9,1 IN
27,0 G 1,0 OZ

GO.33
CHEESE KNIFE

22,9 CM 9,0 IN
30,0 G 1,1 OZ

GO.34
SNAIL/APPETIZER FORK

11,9 CM 4,7 IN
5,3 G 0,2 OZ

GO.21 I
GOURMET SPOON

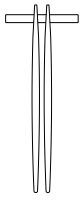
22,5 CM 8,9 IN
35,8 G 1,3 OZ

GO.36
JAPANESE FORK

12,6 CM 5,0 IN
6,7 G 0,2 OZ

GO.46
WAGASHI KNIFE

13,1 CM 5,2 IN
5,5 G 0,2 OZ



GO.29
CHOPSTICK SET (3PCS)

22,5 CM 8,9 IN
56,7 G 2,0 OZ

CHARACTERISTICS AND FINISHES

FINISH	MATTE BRUSHED MATTE BRUSHED GOLD MATTE BRUSHED BLACK	
FINISH UNDER CONSULTATION	MATTE BRUSHED ROSE GOLD MATTE BRUSHED SILVER PLATED	
MATERIAL	STAINLESS STEEL + RESIN HANDLE	
COLOUR	BLACK WHITE IVORY BROWN BLUE GREY RED	PINK CELADON TURQUOISE VIOLET FOREST GREEN BLUE SAGE OLD PINK
DESIGNER	JOSÉ JOAQUIM RIBEIRO	

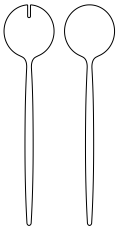
GOA SPECIALS

GO.23 LAQOR GOA SALAD SET IN BLACK HORN AND ORANGE LAQUER
GO.55 LAQOR GOA SOUP SPOON IN BLACK HORN AND ORANGE LAQUER

GO.55 LAQBLE GOA SOUP SPOON IN BLACK HORN AND BLUE LAQUER

GO.52 CW GOA SORBET SPOON IN CASSIA WOOD
GO.25 CW GOA BUTTER KNIFE IN CASSIA WOOD

GO.23 HBL GOA SALAD SET IN BLACK HORN



SALD SET

GO.23 HBLF
29,0 CM 11,5 IN
58,0 G 2,05 OZ

GO.23 HBL
29,0 CM 11,5 IN
58,0 G 2,1 OZ

GO.23 CW
29,0 CM 11,5 IN
37,0 G 1,4 OZ

GO.23 LAQOR
29,0 CM 11,5 IN
64,0 G 2,3 OZ

GO.23 LAQBLE
29,0 CM 11,5 IN
64,0 G 2,3 OZ

SOUP SPOON

GO.55 HBLF
22,0 CM 8,7 IN
24,0 G 0,9 OZ

GO.55 HBL
22,0 CM 8,7 IN
24,0 G 0,9 OZ

GO.55 CW
22,0 CM 8,7 IN
24,0 G 0,9 OZ

GO.55 LAQOR
22,0 CM 8,7 IN
38,0 G 1,4 OZ

GO.55 LAQBLE
22,0 CM 8,7 IN
38,0 G 1,4 OZ

BUTTER KNIFE

GO.25 HBLF
18,0 CM 7,1 IN
8,50 G 0,3 OZ

GO.25 HBL
18,0 CM 7,1 IN
8,50 G 0,3 OZ

GO.25 CW
18,5 CM 7,3 IN
6,0 G 0,3 OZ

SORBET SPOON

GO.52 HBLF
18,5 CM 7,3 IN
13,0 G 0,5 OZ

GO.52 HBL
18,5 CM 7,3 IN
13,0 G 0,5 OZ

GO.52 CW
18,5 CM 7,3 IN
7,0 G 0,3 OZ

CHEESE SPOON

GO.54 HBLF
21,5 CM 8,5 IN
18,0 G 0,7 OZ

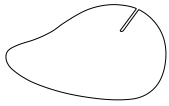
GO.54 HBL
21,5 CM 8,5 IN
18,0 G 0,7 OZ

GO.54 CW
21,5 CM 8,5 IN
11,0 G 0,4 OZ

OYSTER SPOON

GO.51 HBLF
17,5 CM 6,9 IN
11,0 G 0,4 OZ

GO.51 HBL
17,5 CM 6,9 IN
11,0 G 0,4 OZ



CUTLERY HOLDER

APT. HBLF
8,0 CM 3,2 IN
26,0 G 0,9 OZ

APT. HBL
8 CM 3,2 IN
28,0 G 1,0 OZ

APT. CW
8,0 CM 3,2 IN
16,0 G 0,6 OZ

APT. HWB
8,0 CM 3,2 IN
25,0 G 0,9 OZ

CHARACTERISTICS AND FINISHES

MATERIAL	CASSIA WOOD BLACK HORN MATTE BLACK HORN MATTE BLACK HORN LAQUER
COLOUR ONLY AVAILABLE IN MATTE BLACK HORN LAQUER	ORANGE BLUE
DESIGNER	JOSÉ JOAQUIM RIBEIRO

GOURMET LINE

GU.15 GB GOURMET LINE GOLD HARD CHEESE KNIFE
GU.10 GB GOURMET LINE GOLD CHEESE KNIFE
GU.19 GB GOURMET LINE GOLD CRUMB COLLECTOR

GU.16 GOURMET LINE PIZZA KNIFE
GO.04 GOA DINNER FORK

GU.01
HAM KNIFE

43,0 CM 16,9 IN
144,0 G 5,1 OZ

GU.02
CHEF'S KNIFE

36,0 CM 14,2 IN
184,0 G 6,5 OZ

GU.03
ORIENTAL CHEF'S KNIFE

32,5 CM 12,8 IN
188,0 G 6,6 OZ

GU.04
BREAD KNIFE

35,5 CM 14,0 IN
150,0 G 5,3 OZ

GU.05
CARVING KNIFE

35,0 CM 13,8 IN
144,0 G 5,1 OZ

GU.06
CARVING FORK

31,5 CM 12,4 IN
26,2 G 0,9 OZ

GU.07
DESALTING KNIFE

30,0 CM 11,8 IN
21,5 G 0,8 OZ

GU.08
KITCHEN KNIFE

29,0 CM 11,4 IN
20,7 G 0,7 OZ

GU.09
BARBECUE FORK

21,5 CM 8,5 IN
7,8 G 0,3 OZ

GU.10
CHEESE KNIFE

27,5 CM 10,8 IN
13,3 G 0,5 OZ

GU.11
BREAKFAST KNIFE

28,0 CM 11,0 IN
13,2 G 0,5 OZ

GU.12
SPAGHETTI FORK

32,0 CM 12,6 IN
17,8 G 0,6 OZ

GU.13
BARBECUE KNIFE

24,5 CM 9,6 IN
6,5 G 0,2 OZ

GU.14
PEELING KNIFE

19,5 CM 7,7 IN
5,3 G 0,2 OZ

GU.15
HARD CHEESE KNIFE

20,0 CM 7,9 IN
9,3 G 0,3 OZ

GU.16
PIZZA KNIFE

28,0 CM 11,0 IN
16,5 G 0,6 OZ

GU.17
VEGETABLE KNIFE

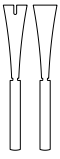
24,0 CM 9,4 IN
11,7 G 0,4 OZ

GU.18
PÂTÉ KNIFE

20,0 CM 7,9 IN
7,0 G 0,2 OZ

GU.19
CLEANS CRUMBS

19,5 CM 7,7 IN
4,7 G 0,2 OZ



GU.20
SALAD SET

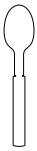
28,5 CM 11,2 IN
33,0 G 1,2 OZ

GU.22
SPATULA

28,0 CM 11,0 IN
22,7 G 0,8 OZ

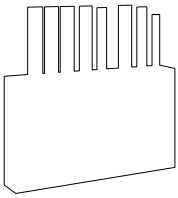
GU.23
SLOTTED SPOON

28,5 CM 11,2 IN
21,0 G 0,7 OZ



GU.24
SERVING SPOON

27,5 CM 10,8 IN
18,3 G 0,6 OZ

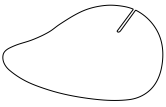


GU.SET
BLOCK WITH 8 KNIVES

43,5 CM 17,1 IN
507,3 G 17,9 OZ

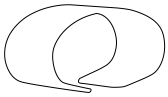
GU.26
KITCHEN STAND

50,0 CM 19,7 IN
32,7 G 1,2 OZ



APT
CUTLERY HOLDER

9,0×7,0 CM 35,4×27,5 IN
50,0 G 1,7 OZ



ARG
NAPKIN RING

5,5×2,3 CM 2,2×0,9 IN
20,0 G 0,7 OZ

CHARACTERISTICS AND FINISHES

FINISH	● MATTE BRUSHED ● MATTE BRUSHED GOLD
MATERIAL	STAINLESS STEEL + RESIN HANDLE
DESIGNER	JOSÉ JOAQUIM RIBEIRO

IC.04 BL ICON BLACK DINNER FORK

IC.03
DINNER KNIFE

22,7 CM 8,9 IN
52,7 G 1,9 OZ

IC.04
DINNER FORK

21,5 CM 8,5 IN
42,0 G 1,5 OZ

IC.05
TABLE SPOON

21,0 CM 8,3 IN
45,2 G 1,6 OZ

IC.06
DESSERT KNIFE

18,8 CM 7,4 IN
38,2 G 1,3 OZ

IC.07
DESSERT FORK

18,0 CM 7,1 IN
24,3 G 0,9 OZ

IC.08
DESSERT SPOON

17,5 CM 6,9 IN
25,5 G 0,9 OZ

IC.09
FISH KNIFE

23,0 CM 9,1 IN
34,3 G 1,2 OZ

IC.10
FISH FORK

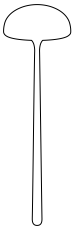
21,5 CM 8,5 IN
43,0 G 1,5 OZ

IC.11
COFFEE/TEA SPOON

12,3 CM 4,8 IN
12,2 G 0,4 OZ

IC.12
MOKA SPOON

9,8 CM 3,9 IN
6,7 G 0,2 OZ



IC.13
SOUP LADLE

27,0 CM 10,6 IN
108,8 G 3,8 OZ

IC.14
SERVING SPOON

26,0 CM 10,2 IN
78,3 G 2,8 OZ

IC.15
SUGAR SPOON

13,0 CM 5,1 IN
16,3 G 0,6 OZ

IC.16
CARVING KNIFE

25,3 CM 10,0 IN
57,3 G 2,0 OZ

IC.17
SERVING FORK

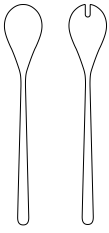
26,2 CM 10,3 IN
73,3 G 2,6 OZ

IC.21
SAUCE SPOON

20,5 CM 8,1 IN
51,8 G 1,8 OZ

IC.22
PASTRY SERVER

25,0 CM 9,8 IN
60,2 G 2,1 OZ



IC.23
SALAD SET

25,2 CM 9,9 IN
154,0 G 5,4 OZ

IC.24
PASTRY FORK

16,0 CM 6,3 IN
18,7 G 0,7 OZ

IC.25
BUTTER KNIFE

17,0 CM 6,7 IN
15,3 G 0,5 OZ

IC.26
LONG DRINK SPOON

21,5 CM 8,5 IN
18,8 G 0,7 OZ

IC.27
LOBSTER FORK

19,2 CM 7,6 IN
22,0 G 0,8 OZ

IC.28
OYSTER FORK

15,5 CM 6,1 IN
17,8 G 0,6 OZ

IC.32
STEAK KNIFE

22,7 CM 8,9 IN
54,0 G 1,9 OZ

IC.33
CHEESE KNIFE

22,5 CM 8,9 IN
50,0 G 1,8 OZ

IC.34
SNAIL/APPETIZER FORK

12,2 CM 4,8 IN
11,7 G 0,4 OZ

IC.21 I
GOURMET SPOON

21,2 CM 8,3 IN
44,2 G 1,6 OZ

CHARACTERISTICS AND FINISHES

FINISH	MATTE BRUSHED MATTE BRUSHED GOLD MATTE BRUSHED BLACK MATTE BRUSHED COPPER MATTE BRUSHED CHAMPAGNE	MIRROR POLISHED MIRROR POLISHED GOLD PLATED MIRROR POLISHED BLACK MIRROR POLISHED COPPER MIRROR POLISHED CHAMPAGNE
FINISH UNDER CONSULTATION	MATTE BRUSHED SILVER PLATED	MIRROR POLISHED SILVER PLATED
MATERIAL	STAINLESS STEEL	
DESIGNER	JOSÉ JOAQUIM RIBEIRO	

KUBE

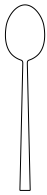
KU.17 KUBE SERVING FORK
KU.16 KUBE SERVING KNIFE

KU.03
DINNER KNIFE

24,3 CM 9,6 IN
50,0 G 1,8 OZ

KU.04
DINNER FORK

22,2 CM 8,7 IN
41,0 G 1,4 OZ



KU.05
TABLE SPOON

22,3 CM 8,8 IN
57,8 G 2,0 OZ

KU.06
DESSERT KNIFE

20,7 CM 8,1 IN
29,2 G 1,0 OZ

KU.07
DESSERT FORK

18,7 CM 7,4 IN
20,5 G 0,7 OZ

KU.08
DESSERT SPOON

18,5 CM 7,3 IN
31,2 G 1,1 OZ

KU.09
FISH KNIFE

23,3 CM 9,2 IN
39,5 G 1,4 OZ

KU.10
FISH FORK

22,2 CM 8,7 IN
39,0 G 1,4 OZ

KU.11
COFFEE/TEA SPOON

13,7 CM 5,4 IN
14,3 G 0,5 OZ

KU.12
MOKA SPOON

10,8 CM 4,3 IN
9,3 G 0,3 OZ

KU.13
SOUP LADLE

29,5 CM 11,6 IN
102,0 G 3,6 OZ

KU.14
SERVING SPOON

26,5 CM 10,4 IN
70,0 G 2,5 OZ

KU.15
SUGAR SPOON

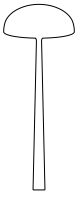
13,2 CM 5,2 IN
13,0 G 0,5 OZ

KU.16
CARVING KNIFE

26,8 CM 10,6 IN
56,5 G 2,0 OZ

KU.17
SERVING FORK

26,3 CM 10,4 IN
49,2 G 1,7 OZ

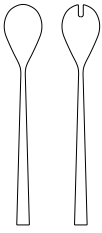


KU.21
SAUCE SPOON

22,0 CM 8,7 IN
60,3 G 2,1 OZ

KU.22
PASTRY SERVER

27,5 CM 10,8 IN
64,8 G 2,3 OZ



KU.23
SALAD SET

27,5 CM 10,8 IN
127,3 G 4,5 OZ

KU.24
PASTRY FORK

17,7 CM 7,0 IN
18,3 G 0,6 OZ

KU.25
BUTTER KNIFE

13,8 CM 5,4 IN
17,0 G 0,6 OZ

KU.26
LONG DRINK SPOON

21,5 CM 8,5 IN
21,0 G 0,7 OZ

KU.29
SOUP SPOON

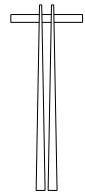
22,3 CM 8,8 IN
57,8 G 2,0 OZ

KU.32
STEAK KNIFE

23,2 CM 9,1 IN
50,0 G 1,8 OZ

KU.33
CHEESE KNIFE

26,0 CM 10,2 IN
56,3 G 2,0 OZ



KU.39
CHOPSTICK SET (3PCS)

22,5 CM 8,9 IN
59,7 G 2,1 OZ

CHARACTERISTICS AND FINISHES

FINISH	MATTE BRUSHED MATTE BRUSHED GOLD	
FINISH UNDER CONSULTATION	MATTE BRUSHED ROSE GOLD MATTE BRUSHED SILVER PLATED	
MATERIAL	STAINLESS STEEL + RESIN HANDLE	
COLOUR	BLACK	
COLOURS AVAILABLE ONLY FOR CHOPSTICK SET	BLACK WHITE IVORY BROWN BLUE GREY RED	PINK CELADON TURQUOISE VIOLET FOREST GREEN BLUE SAGE OLD PINK
DESIGNER	JOSÉ JOAQUIM RIBEIRO	

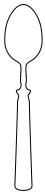
L.24 LINE PASTRY FORK

L.03
DINNER KNIFE

23,8 CM 9,4 IN
87,5 G 3,1 OZ

L.04
DINNER FORK

20,7 CM 8,1 IN
90,0 G 3,2 OZ



L.05
TABLE SPOON

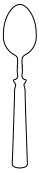
20,0 CM 7,9 IN
101,8 G 3,6 OZ

L.06
DESSERT KNIFE

19,8 CM 7,8 IN
55,0 G 1,9 OZ

L.07
DESSERT FORK

18,5 CM 7,3 IN
66,5 G 2,3 OZ



L.08
DESSERT SPOON

18,3 CM 7,2 IN
72,5 G 2,6 OZ

L.09
FISH KNIFE

21,0 CM 8,3 IN
56,3 G 2,0 OZ

L.10
FISH FORK

19,0 CM 7,5 IN
70,5 G 2,5 OZ

L.11
COFFEE/TEA SPOON

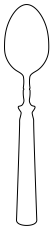
13,5 CM 5,3 IN
37,8 G 1,3 OZ

L.12
MOKA SPOON

13,0 CM 5,1 IN
36,5 G 1,3 OZ

L.13
SOUP LADLE

28,5 CM 11,2 IN
183,0 G 6,5 OZ



L.14
SERVING SPOON

24,0 CM 9,4 IN
141,8 G 5,0 OZ

L.15
SUGAR SPOON

13,2 CM 5,2 IN
36,3 G 1,3 OZ

L.16
CARVING KNIFE

27,3 CM 10,7 IN
85,5 G 3,0 OZ

L.17
SERVING FORK

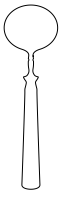
24,2 CM 9,5 IN
117,8 G 4,2 OZ

L.18
FISH SERVING KNIFE

24,5 CM 9,6 IN
81,5 G 2,9 OZ

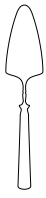
L.19
FISH SERVING FORK

24,0 CM 9,4 IN
126,2 G 4,5 OZ



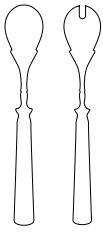
L.21
SAUCE SPOON

20,3 CM 8,0 IN
122,0 G 4,3 OZ



L.22
PASTRY SERVER

20,5 CM 8,1 IN
126,0 G 4,4 OZ



L.23
SALAD SET

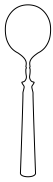
23,3 CM 9,2 IN
264,5 G 9,3 OZ

L.24
PASTRY FORK

15,0 CM 5,9 IN
40,7 G 1,4 OZ

L.25
BUTTER KNIFE

13,2 CM 5,2 IN
33,2G 1,2 OZ



L.29
SOUP SPOON

19,2 CM 7,6 IN
99,5 G 3,5 OZ

L.32
STEAK KNIFE

20,3 CM 8,0 IN
78,3 G 2,8 OZ

L.33
CHEESE KNIFE

25,0 CM 9,8 IN
74,7 G 2,6 OZ

L.21 I
GOURMET SPOON

20,3 CM 8,0 IN
78,5 G 2,8 OZ

CHARACTERISTICS AND FINISHES

FINISH	● MATTE BRUSHED ● MATTE BRUSHED GOLD	● MIRROR POLISHED ● MIRROR POLISHED GOLD PLATED
FINISH UNDER CONSULTATION	● MATTE BRUSHED SILVER PLATED	● MIRROR POLISHED SILVER PLATED
MATERIAL	STAINLESS STEEL	
DESIGNER	JOSÉ JOAQUIM RIBEIRO	

MANHATTAN

MA.03 MANHATTAN DINNER KNIFE

MA.03
DINNER KNIFE

21,5 CM 8,5 IN
69,7 G 2,5 OZ

MA.04
DINNER FORK

20,3 CM 8,0 IN
65,0 G 2,3 OZ

MA.05
TABLE SPOON

20,4 CM 8,0 IN
69,3 G 2,4 OZ

MA.06
DESSERT KNIFE

18,4 CM 7,2 IN
37,5 G 1,3 OZ

MA.07
DESSERT FORK

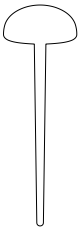
16,8 CM 6,6 IN
33,8 G 1,2 OZ

MA.08
DESSERT SPOON

17,0 CM 6,7 IN
40,0 G 1,4 OZ

MA.11
COFFEE/TEA SPOON

13,2 CM 5,2 IN
22,7 G 0,8 OZ



MA.13
SOUP LADLE

27,5 CM 10,8 IN
114,0 G 4,0 OZ

MA.14
SERVING SPOON

24,8 CM 9,8 IN
96,5 G 3,4 OZ

MA.17
SERVING FORK

25,0 CM 9,8 IN
101,7 G 3,6 OZ

CHARACTERISTICS AND FINISHES

FINISH	MATTE BRUSHED MATTE BRUSHED GOLD	MIRROR POLISHED MIRROR POLISHED GOLD PLATED
FINISH UNDER CONSULTATION	MATTE BRUSHED SILVER PLATED	MIRROR POLISHED SILVER PLATED
MATERIAL	STAINLESS STEEL	
DESIGNER	JOSÉ JOAQUIM RIBEIRO	

MEZZO

ME.10 BLF MEZZO MATTE BLACK FISH FORK
ME.09 BLF MEZZO MATTE BLACK FISH KNIFE

ME.03
DINNER KNIFE

23,0 CM 9,1 IN
60,3 G 2,1 OZ

ME.04
DINNER FORK

21,3 CM 8,4 IN
58,0 G 2,0 OZ

ME.05
TABLE SPOON

21,0 CM 8,3 IN
68,3 G 2,4 OZ

ME.06
DESSERT KNIFE

19,6 CM 7,7 IN
37,0 G 1,3 OZ

ME.07
DESSERT FORK

17,5 CM 6,9 IN
39,2 G 1,4 OZ

ME.08
DESSERT SPOON

17,5 CM 6,9 IN
46,5 G 1,6 OZ

ME.09
FISH KNIFE

22,0 CM 8,7 IN
53,3 G 1,9 OZ

ME.10
FISH FORK

21,2 CM 8,3 IN
56,7 G 2,0 OZ

ME.11
COFFEE/TEA SPOON

13,2 CM 5,2 IN
22,2 G 0,8 OZ

ME.12
MOKA SPOON

10,4 CM 4,1 IN
12,2 G 0,4 OZ

ME.13
SOUP LADLE

28,0 CM 11,0 IN
120,3 G 4,2 OZ

ME.14
SERVING SPOON

26,0 CM 10,2 IN
88,5 G 3,1 OZ

ME.15
SUGAR SPOON

13,5 CM 5,3 IN
24,5 G 0,9 OZ

ME.16
CARVING KNIFE

25,5 CM 10,0 IN
59,5 G 2,1 OZ

ME.17
SERVING FORK

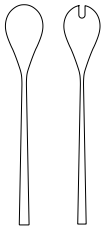
25,3 CM 10,0 IN
74,5 G 2,6 OZ

ME.21
SAUCE SPOON

22,5 CM 8,9 IN
71,0 G 2,5 OZ

ME.22
PASTRY SERVER

26,0 CM 10,2 IN
85,0 G 3,0 OZ



ME.23
SALAD SET

27,3 CM 10,7 IN
186,8 G 6,6 OZ

ME.24
PASTRY FORK

15,3 CM 6,0 IN
27,0 G 1,0 OZ

ME.25
BUTTER KNIFE

16,0 CM 6,3 IN
29,5 G 1,0 OZ

ME.29
SOUP SPOON

20,6 CM 8,1 IN
66,2 G 2,3 OZ

ME.32
STEAK KNIFE

23,0 CM 9,1 IN
60,3 G 2,1 OZ

ME.33
CHEESE KNIFE

23,0 CM 9,1 IN
57,3 G 2,0 OZ

CHARACTERISTICS AND FINISHES

FINISH	MATTE BRUSHED MATTE BRUSHED GOLD MATTE BRUSHED BLACK MATTE BRUSHED COPPER MATTE BRUSHED CHAMPAGNE	MIRROR POLISHED MIRROR POLISHED GOLD PLATED MIRROR POLISHED BLACK MIRROR POLISHED COPPER MIRROR POLISHED CHAMPAGNE
FINISH UNDER CONSULTATION	MATTE BRUSHED SILVER PLATED	MIRROR POLISHED SILVER PLATED
MATERIAL	STAINLESS STEEL	
DESIGNER	JOSÉ JOAQUIM RIBEIRO	

MI.26 TGB MIO TURQUOISE GOLD LONG DRINK SPOON
MI.36 TGB MIO TURQUOISE GOLD JAPANESE FORK

MI.24 IV MIO IVORY PASTRY FORK

MI.26 CEGB MIO CELADON GOLD LONG DRINK SPOON

MI.03
DINNER KNIFE

23,1 CM 9,1 IN
30,0 G 1,1 OZ

MI.04
DINNER FORK

22,3 CM 8,8 IN
29,0 G 1,0 OZ

MI.05
TABLE SPOON

22,0 CM 8,7 IN
36,0 G 1,3 OZ

MI.06
DESSERT KNIFE

19,9 CM 7,8 IN
19,0 G 0,7 OZ

MI.07
DESSERT FORK

19,2 CM 7,6 IN
16,0 G 0,6 OZ

MI.08
DESSERT SPOON

19,1 CM 7,5 IN
24,0 G 0,8 OZ

MI.09
FISH KNIFE

21,1 CM 8,3 IN
23,7 G 0,8 OZ

MI.10
FISH FORK

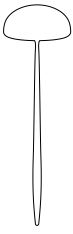
20,1 CM 7,9 IN
21,0 G 0,7 OZ

MI.11
COFFEE/TEA SPOON

13,5 CM 5,3 IN
9,0 G 0,3 OZ

MI.12
MOKA SPOON

11,3 CM 4,4 IN
8,0 G 0,3 OZ



MI.13
SOUP LADLE

29,4 CM 11,6 IN
91,0 G 3,2 OZ

MI.14
SERVING SPOON

26,9 CM 10,6 IN
61,0 G 2,2 OZ

MI.15
SUGAR SPOON

13,5 CM 5,3 IN
13,0 G 0,5 OZ

MI.16
CARVING KNIFE

24,6 CM 9,7 IN
35,0 G 1,2 OZ

MI.17
SERVING FORK

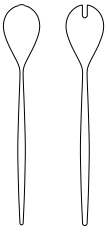
27,2 CM 10,7 IN
46,0 G 1,6 OZ

MI.21
SAUCE SPOON

21,6 CM 8,5 IN
55,0 G 1,9 OZ

MI.22
PASTRY SERVER

28,1 CM 11,1 IN
60,0 G 2,1 OZ



MI.23
SALAD SET

31,2 CM 12,3 IN
121,0 G 4,3 OZ

MI.24
PASTRY FORK

17,4 CM 6,9 IN
15,0 G 0,5 OZ

MI.25
BUTTER KNIFE

17,3 CM 6,8 IN
16,2 G 0,6 OZ

MI.26
LONG DRINK SPOON

21,7 CM 8,5 IN
14,0 G 0,5 OZ

MI.27
LOBSTER FORK

21,9 CM 8,6 IN
14,0 G 0,5 OZ

MI.28
OYSTER FORK

17,2 CM 6,8 IN
17,8 G 0,6 OZ

MI.32
STEAK KNIFE

23,1 CM 9,1 IN
27,0 G 1,0 OZ

MI.33
CHEESE KNIFE

22,9 CM 9,0 IN
30,0 G 1,1 OZ

MI.34
SNAIL/APPETIZER FORK

11,9 CM 4,7 IN
5,3 G 0,2 OZ

MI.21 I
GOURMET SPOON

22,5 CM 8,9 IN
35,8 G 1,3 OZ

MI.36
JAPANESE FORK

12,6 CM 5,0 IN
6,7 G 0,2 OZ

MI.64
SMALL DINNER FORK

20,5 CM 8,1 IN
25,5 G 0,9 OZ

MI.65
SMALL TABLE SPOON

20,4 CM 8,0 IN
27,0 G 1,0 OZ

CHARACTERISTICS AND FINISHES

FINISH	MATTE BRUSHED MATTE BRUSHED GOLD	
FINISH UNDER CONSULTATION	MATTE BRUSHED ROSE GOLD MATTE BRUSHED SILVER PLATED MATTE BRUSHED BLACK	
MATERIAL	STAINLESS STEEL + RESIN HANDLE	
COLOUR	BLACK WHITE IVORY BROWN BLUE GREY RED	PINK CELADON TURQUOISE VIOLET FOREST GREEN BLUE SAGE OLD PINK
DESIGNER	JOSÉ JOAQUIM RIBEIRO	

MO.05 BL MOON BLACK TABLE SPOON

MO.05 BL MOON BLACK TABLE SPOON

MO.23 GB MOON MATTE GOLD SALAD SET

MO.11 G MOON GOLD COFFEE/TEA SPOON

MO.25 CHF MOON MATTE CHAMPAGNE BUTTER KNIFE

MO.03
DINNER KNIFE

22,0 CM 8,7 IN
52,0 G 1,8 OZ

MO.04
DINNER FORK

20,5 CM 8,1 IN
49,0 G 1,7 OZ

MO.05
TABLE SPOON

20,2 CM 8,0 IN
63,0 G 2,2 OZ

MO.06
DESSERT KNIFE

18,1 CM 7,1 IN
31,0 G 1,1 OZ

MO.07
DESSERT FORK

17,1 CM 6,7 IN
33,0 G 1,2 OZ

MO.08
DESSERT SPOON

16,8 CM 6,6 IN
44,0 G 1,6 OZ

MO.09
FISH KNIFE

20,0 CM 7,9 IN
37,0 G 1,3 OZ

MO.10
FISH FORK

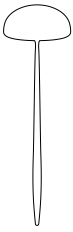
19,3 CM 7,6 IN
38,0 G 1,3 OZ

MO.11
COFFEE/TEA SPOON

11,7 CM 4,6 IN
17,0 G 0,6 OZ

MO.12
MOKA SPOON

9,8 CM 3,9 IN
10,0 G 0,4 OZ



MO.13
SOUP LADLE

27,0 CM 10,6 IN
109,0 G 3,8 OZ

MO.14
SERVING SPOON

23,3 CM 9,2 IN
76,0 G 2,7 OZ

MO.15
SUGAR SPOON

12,5 CM 4,9 IN
19,0 G 0,7 OZ

MO.16
CARVING KNIFE

24,7 CM 9,7 IN
62,7 G 2,2 OZ

MO.17
SERVING FORK

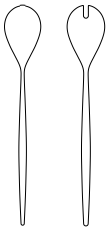
23,8 CM 9,4 IN
61,0 G 2,2 OZ

MO.21
SAUCE SPOON

20,8 CM 8,2 IN
66,0 G 2,3 OZ

MO.22
PASTRY SERVER

25,3 CM 10,0 IN
90,0 G 3,2 OZ



MO.23
SALAD SET

28,2 CM 11,1 IN
181,0 G 6,4 OZ

MO.24
PASTRY FORK

15,4 CM 6,1 IN
22,3 G 0,8 OZ

MO.25
BUTTER KNIFE

17,6 CM 6,9 IN
30,0 G 1,1 OZ

MO.26
LONG DRINK SPOON

21,2 CM 8,3 IN
24,0 G 0,8 OZ

MO.32
STEAK KNIFE

22,2 CM 8,7 IN
56,0 G 2,0 OZ

MO.33
CHEESE KNIFE

22,1 CM 8,7 IN
47,0 G 1,7 OZ

MO.34
SNAIL/APPETIZER FORK

12,0 CM 4,7 IN
10,0 G 0,4 OZ

MO.21 I
GOURMET SPOON

19,3 CM 7,6 IN
46,0 G 1,6 OZ

CHARACTERISTICS AND FINISHES

FINISH	MATTE BRUSHED MATTE BRUSHED GOLD MATTE BRUSHED BLACK MATTE BRUSHED COPPER MATTE BRUSHED CHAMPAGNE	MIRROR POLISHED MIRROR POLISHED GOLD PLATED MIRROR POLISHED BLACK MIRROR POLISHED COPPER MIRROR POLISHED CHAMPAGNE
FINISH UNDER CONSULTATION	MATTE BRUSHED SILVER PLATED	MIRROR POLISHED SILVER PLATED
MATERIAL	STAINLESS STEEL	
DESIGNER	JOSÉ JOAQUIM RIBEIRO	

NA.11 NAU COFFEE/TEA SPOON
NA.11 W NAU WHITE COFFEE/TEA SPOON

NA.03
DINNER KNIFE

23,0 CM 9,1 IN
30,0 G 1,1 OZ

NA.04
DINNER FORK

21,5 CM 8,5 IN
32,0 G 1,1 OZ

NA.05
TABLE SPOON

21,5 CM 8,5 IN
37,0 G 1,3 OZ

NA.06
DESSERT KNIFE

20,0 CM 7,9 IN
21,0 G 0,7 OZ

NA.07
DESSERT FORK

18,5 CM 7,3 IN
19,0 G 0,7 OZ

NA.08
DESSERT SPOON

18,5 CM 7,3 IN
25,0 G 0,9 OZ

NA.09
FISH KNIFE

21,0 CM 8,3 IN
23,0 G 0,8 OZ

NA.10
FISH FORK

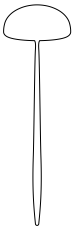
20,0 CM 7,9 IN
29,0 G 1,0 OZ

NA.11
COFFEE/TEA SPOON

12,0 CM 4,7 IN
12,0 G 0,4 OZ

NA.12
MOKA SPOON

11,1 CM 4,4 IN
8,0 G 0,3 OZ



NA.13
SOUP LADLE

29,1 CM 11,5 IN
94,0 G 3,3 OZ

NA.14
SERVING SPOON

27,0 CM 10,6 IN
55,0 G 1,9 OZ

NA.15
SUGAR SPOON

12,0 CM 4,7 IN
13,0 G 0,5 OZ

NA.16
CARVING KNIFE

24,2 CM 9,5 IN
33,0 G 1,2 OZ

NA.17
SERVING FORK

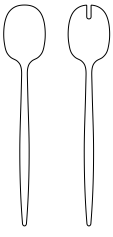
27,0 CM 10,6 IN
45,0 G 1,6 OZ

NA.21
SAUCE SPOON

21,9 CM 8,6 IN
55,0 G 1,9 OZ

NA.22
PASTRY SERVER

28,1 CM 11,1 IN
61,0 G 2,2 OZ



NA.23
SALAD SET

29,7 CM 11,7 IN
118,0 G 4,2 OZ

NA.24
PASTRY FORK

17,0 CM 6,7 IN
17,0 G 0,6 OZ

NA.25
BUTTER KNIFE

18,0 CM 7,1 IN
18,0 G 0,6 OZ

NA.26
LONG DRINK SPOON

21,3 CM 8,4 IN
14,0 G 0,5 OZ

NA.33
CHEESE KNIFE

22,8 CM 9,0 IN
31,0 G 1,1 OZ

CHARACTERISTICS AND FINISHES

FINISH	MATTE BRUSHED MATTE BRUSHED GOLD
FINISH UNDER CONSULTATION	MATTE BRUSHED ROSE GOLD MATTE BRUSHED SILVER PLATED MATTE BRUSHED BLACK
MATERIAL	STAINLESS STEEL + RESIN HANDLE
COLOUR	BLACK WHITE
COLOUR UNDER CONSULTATION	IVORY
DESIGNER	JOSÉ JOAQUIM RIBEIRO

NOOR

NO.07 NOOR DESSERT FORK
NO.08 NOOR DESSERT SPOON

NO.03
DINNER KNIFE

23,8 CM 9,4 IN
38,3 G 1,4 OZ

NO.04
DINNER FORK

22,0 CM 8,7 IN
35,0 G 1,2 OZ

NO.05
TABLE SPOON

22,0 CM 8,7 IN
42,5 G 1,5 OZ

NO.06
DESSERT KNIFE

19,2 CM 7,6 IN
22,5 G 0,8 OZ

NO.07
DESSERT FORK

18,5 CM 7,3 IN
20,3 G 0,7 OZ

NO.08
DESSERT SPOON

18,7 CM 7,4 IN
27,8 G 1,0 OZ

NO.09
FISH KNIFE

21,0 CM 8,3 IN
33,3 G 1,2 OZ

NO.10
FISH FORK

22,0 CM 8,7 IN
34,2 G 1,2 OZ

NO.11
COFFEE/TEA SPOON

12,7 CM 5,0 IN
9,7 G 0,3 OZ

NO.12
MOKA SPOON

10,5 CM 4,1 IN
7,5 G 0,3 OZ

NO.13
SOUP LADLE

30,5 CM 12,0 IN
95,2 G 3,4 OZ

NO.14
SERVING SPOON

29,0 CM 11,4 IN
70,5 G 2,5 OZ

NO.15
SUGAR SPOON

13,0 CM 5,1 IN
13,5 G 0,5 OZ

NO.16
CARVING KNIFE

26,5 CM 10,4 IN
47,3 G 1,7 OZ

NO.17
SERVING FORK

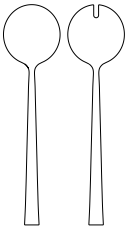
28,0 CM 11,0 IN
52,7 G 1,9 OZ

NO.21
SAUCE SPOON

21,5 CM 8,5 IN
62,0 G 2,2 OZ

NO.22
PASTRY SERVER

27,0 CM 10,6 IN
64,5 G 2,3 OZ



NO.23
SALAD SET

28,0 CM 11,0 IN
134,3 G 4,7 OZ

NO.24
PASTRY FORK

18,3 CM 7,2 IN
20,0 G 0,7 OZ

NO.25
BUTTER KNIFE

18,3 CM 7,2 IN
23,3 G 0,8 OZ

NO.28
OYSTER FORK

18,3 CM 7,2 IN
21,3 G 0,8 OZ

NO.29
SOUP SPOON

21,0 CM 8,3 IN
41,7 G 1,5 OZ

NO.32
STEAK KNIFE

23,3 CM 9,2 IN
38,0 G 1,3 OZ

NO.33
CHEESE KNIFE

23,2 CM 9,1 IN
38,3 G 1,4 OZ

NO.21 I
GOURMET SPOON

21,5 CM 8,5 IN
41,7 G 1,5 OZ

CHARACTERISTICS AND FINISHES

FINISH	MATTE BRUSHED MATTE BRUSHED GOLD
FINISH UNDER CONSULTATION	MATTE BRUSHED ROSE GOLD MATTE BRUSHED SILVER PLATED
MATERIAL	STAINLESS STEEL + RESIN HANDLE
COLOUR	BLACK
DESIGNER	JOSÉ JOAQUIM RIBEIRO

PICCADILLY

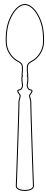
P1.23 F PICCADILLY MATTE SALAD SET

P1.03
DINNER KNIFE

24,5 CM 9,6 IN
73,0 G 2,6 OZ

P1.04
DINNER FORK

21,2 CM 8,3 IN
89,5 G 3,2 OZ



P1.05
TABLE SPOON

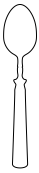
20,7 CM 8,1 IN
101,0 G 3,6 OZ

P1.06
DESSERT KNIFE

20,7 CM 8,1 IN
55,7 G 2,0 OZ

P1.07
DESSERT FORK

18,2 CM 7,2 IN
70,3 G 2,5 OZ



P1.08
DESSERT SPOON

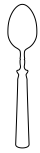
18,0 CM 7,1 IN
74,0 G 2,6 OZ

P1.09
FISH KNIFE

21,0 CM 8,3 IN
56,8 G 2,0 OZ

P1.10
FISH FORK

19,0 CM 7,5 IN
72,8 G 2,6 OZ

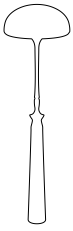


P1.11
COFFEE/TEA SPOON

13,3 CM 5,2 IN
37,8 G 1,3 OZ

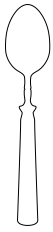
P1.12
MOKA SPOON

13,0 CM 5,1 IN
38,0 G 1,3 OZ



P1.13
SOUP LADLE

29,0 CM 11,4 IN
176,3 G 6,2 OZ



P1.14
SERVING SPOON

24,5 CM 9,6 IN
137,0 G 4,8 OZ

P1.15
SUGAR SPOON

13,0 CM 5,1 IN
36,0 G 1,3 OZ

P1.16
CARVING KNIFE

27,5 CM 10,8 IN
174,0 G 6,1 OZ

P1.17
SERVING FORK

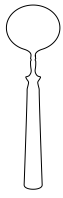
24,2 CM 9,5 IN
116,0 G 4,1 OZ

P1.18
FISH SERVING KNIFE

25,4 CM 10,0 IN
83,8 G 3,0 OZ

P1.19
FISH SERVING FORK

24,7 CM 9,7 IN
125,0 G 4,4 OZ

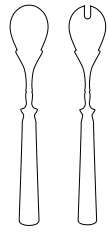


P1.21
SAUCE SPOON

21,0 CM 8,3 IN
117,0 G 4,1 OZ

P1.22
PASTRY SERVER

25,0 CM 9,8 IN
256,0 G 9,0 OZ



P1.23
SALAD SET

24,0 CM 9,4 IN
263,0 G 9,3 OZ

P1.24
PASTRY FORK

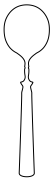
15,0 CM 5,9 IN
39,7 G 1,4 OZ

P1.25
BUTTER KNIFE

13,0 CM 5,1 IN
33,5 G 1,2 OZ

P1.28
OYSTER FORK

13,3 CM 5,2 IN
35,2 G 1,2 OZ



P1.29
SOUP SPOON

20,0 CM 7,9 IN
97,0 G 3,4 OZ

P1.32
STEAK KNIFE

24,0 CM 9,4 IN
73,5 G 2,6 OZ

P1.33
CHEESE KNIFE

25,5 CM 10,0 IN
73,8 G 2,6 OZ

P1.21 I
GOURMET SPOON

20,0 CM 7,9 IN
79,2 G 2,8 OZ

CHARACTERISTICS AND FINISHES

FINISH	● MATTE BRUSHED ● MATTE BRUSHED GOLD	● MIRROR POLISHED ● MIRROR POLISHED GOLD PLATED
FINISH UNDER CONSULTATION	● MATTE BRUSHED SILVER PLATED	● MIRROR POLISHED SILVER PLATED
MATERIAL	STAINLESS STEEL	
DESIGNER	JOSÉ JOAQUIM RIBEIRO	

RIB.32 RIB STEAK KNIFE

RIB.32
STEAK KNIFE

23,7 CM 9,3 IN
67,0 G 2,4 OZ

RIB.2
2 PCS WITH GIFT BOX

26,7×9×4,1 CM 10,5×3,5×1,6 IN
338 G 11,9 OZ

CHARACTERISTICS AND FINISHES

FINISH	MATTE BRUSHED MATTE BRUSHED GOLD
COLOUR	BLACK
MATERIAL	STAINLESS STEEL + RESIN HANDLE
DESIGNER	JOSÉ JOAQUIM RIBEIRO

RO.11 B RONDO COPPER COFFEE/TEA SPOON

RO.03
DINNER KNIFE

20,7 CM 8,1 IN
71,7 G 2,5 OZ

RO.04
DINNER FORK

20,5 CM 8,1 IN
81,2 G 2,9 OZ

RO.05
TABLE SPOON

21,0 CM 8,3 IN
98,8 G 3,5 OZ

RO.06
DESSERT KNIFE

18,5 CM 7,3 IN
52,3 G 1,8 OZ

RO.07
DESSERT FORK

17,2 CM 6,8 IN
42,7 G 1,5 OZ

RO.08
DESSERT SPOON

17,0 CM 6,7 IN
48,7 G 1,7 OZ

RO.09
FISH KNIFE

20,5 CM 7,1 IN
49,7 G 1,8 OZ

RO.10
FISH FORK

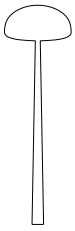
18,0 CM 7,1 IN
49,7 G 1,8 OZ

RO.11
COFFEE/TEA SPOON

12,5 CM 4,9 IN
25,2 G 0,9 OZ

RO.12
MOKA SPOON

10,7 CM 4,2 IN
15,3 G 0,5 OZ



RO.13
SOUP LADLE

28,0 CM 11,0 IN
110,2 G 3,9 OZ

RO.14
SERVING SPOON

23,5 CM 9,3 IN
115,0 G 4,1 OZ

RO.15
SUGAR SPOON

12,0 CM 4,7 IN
24,3 G 0,9 OZ

RO.16
CARVING KNIFE

24,8 CM 9,8 IN
128,3 G 4,5 OZ

RO.17
SERVING FORK

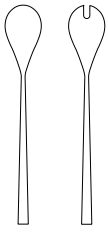
23,0 CM 9,1 IN
95,3 G 3,4 OZ

RO.21
SAUCE SPOON

20,5 CM 8,1 IN
68,2 G 2,4 OZ

RO.22
PASTRY SERVER

27,0 CM 10,6 IN
84,7 G 3,0 OZ



RO.23
SALAD SET

27,7 CM 10,9 IN
188,0 G 6,6 OZ

RO.24
PASTRY FORK

15,5 CM 6,1 IN
27,8 G 1,0 OZ

RO.25
BUTTER KNIFE

16,3 CM 6,4 IN
32,3 G 1,1 OZ

RO.26
LONG DRINK SPOON

21,0 CM 8,3 IN
16,7 G 0,6 OZ

RO.29
SOUP SPOON

20,2 CM 8,0 IN
51,8 G 1,8 OZ

RO.32
STEAK KNIFE

21,3 CM 8,4 IN
67,0 G 2,4 OZ

RO.33
CHEESE KNIFE

22,0 CM 8,7 IN
72,5 G 2,6 OZ

RO.34
SNAIL/APPETIZER FORK

11,8 CM 4,6 IN
13,3 G 0,5 OZ

CHARACTERISTICS AND FINISHES

FINISH	MATTE BRUSHED MATTE BRUSHED GOLD MATTE BRUSHED BLACK MATTE BRUSHED COPPER MATTE BRUSHED CHAMPAGNE	MIRROR POLISHED MIRROR POLISHED GOLD PLATED MIRROR POLISHED BLACK MIRROR POLISHED COPPER MIRROR POLISHED CHAMPAGNE
FINISH UNDER CONSULTATION	MATTE BRUSHED SILVER PLATED	MIRROR POLISHED SILVER PLATED
MATERIAL	STAINLESS STEEL	
DESIGNER	JOSÉ JOAQUIM RIBEIRO	

P3.07 F SEVIGNÉ MATTE DESSERT FORK

P3.29 SEVIGNÉ SOUP SPOON

P3.03
DINNER KNIFE

23,7 CM 9,3 IN
73,7 G 2,6 OZ

P3.04
DINNER FORK

20,2 CM 8,0 IN
62,8 G 2,2 OZ

P3.05
TABLE SPOON

20,0 CM 7,9 IN
77,7 G 2,7 OZ

P3.06
DESSERT KNIFE

20,0 CM 7,9 IN
53,7 G 1,9 OZ

P3.07
DESSERT FORK

17,5 CM 6,9 IN
37,7 G 1,3 OZ

P3.08
DESSERT SPOON

17,0 CM 6,7 IN
46,8 G 1,7 OZ

P3.09
FISH KNIFE

20,0 CM 7,9 IN
49,3 G 1,7 OZ

P3.10
FISH FORK

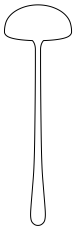
18,5 CM 7,3 IN
41,3 G 1,5 OZ

P3.11
COFFEE/TEA SPOON

13,5 CM 5,3 IN
24,2 G 0,9 OZ

P3.12
MOKA SPOON

10,4 CM 4,1 IN
12,7 G 0,4 OZ



P3.13
SOUP LADLE

26,5 CM 10,4 IN
143,0 G 5,0 OZ

P3.14
SERVING SPOON

25,5 CM 10,0 IN
101,7 G 3,6 OZ

P3.15
SUGAR SPOON

13,0 CM 5,1 IN
22,7 G 0,8 OZ

P3.16
CARVING KNIFE

27,3 CM 10,7 IN
83,2 G 2,9 OZ

P3.17
SERVING FORK

24,5 CM 9,6 IN
116,0 G 4,1 OZ

P3.18
FISH SERVING KNIFE

24,5 CM 9,6 IN
84,3 G 3,0 OZ

P3.19
FISH SERVING FORK

24,0 CM 9,4 IN
125,2 G 4,4 OZ

P3.21
SAUCE SPOON

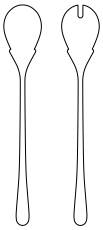
19,0 CM 7,5 IN
61,8 G 2,2 OZ

P3.21 I
GOURMET SPOON

17,7 CM 7,0 IN
42,0 G 1,5 OZ

P3.22
PASTRY SERVER

24,0 CM 9,4 IN
92,2 G 3,3 OZ



P3.23
SALAD SET

23,5 CM 9,3 IN
187,5 G 6,6 OZ

P3.24
PASTRY FORK

15,5 CM 6,1 IN
25,8 G 0,9 OZ

P3.25
BUTTER KNIFE

15,5 CM 6,1 IN
28,2 G 1,0 OZ

P3.26
LONG DRINK SPOON

21,2 CM 8,3 IN
41,7 G 1,5 OZ

P3.27
LOBSTER FORK

21,2 CM 8,3 IN
39,7 G 1,4 OZ

P3.28
OYSTER FORK

13,5 CM 5,3 IN
21,0 G 0,7 OZ

P3.29
SOUP SPOON

16,5 CM 6,5 IN
40,0 G 1,4 OZ

P3.32
STEAK KNIFE

23,5 CM 9,3 IN
70,8 G 2,5 OZ

P3.33
CHEESE KNIFE

25,0 CM 9,8 IN
75,5 G 2,7 OZ

P3.34
SNAIL/APPETIZER FORK

12,0 CM 4,7 IN
11,8 G 0,4 OZ

CHARACTERISTICS AND FINISHES

FINISH	MATTE BRUSHED MATTE BRUSHED GOLD	MIRROR POLISHED MIRROR POLISHED GOLD PLATED
FINISH UNDER CONSULTATION	MATTE BRUSHED SILVER PLATED	MIRROR POLISHED SILVER PLATED
MATERIAL	STAINLESS STEEL	
DESIGNER	JOSÉ JOAQUIM RIBEIRO	

SOLO

SO.03 BF SOLO MATTE COPPER DINNER KNIFE
SO.04 BF SOLO MATTE COPPER DINNER FORK

SO.07 F SOLO MATTE DESSERT FORK

SO.03
DINNER KNIFE

22,3 CM 8,8 IN
60,3 G 2,1 OZ

SO.04
DINNER FORK

21,5 CM 8,5 IN
45,0 G 1,6 OZ

SO.05
TABLE SPOON

21,3 CM 8,4 IN
51,5 G 1,8 OZ

SO.06
DESSERT KNIFE

19,2 CM 7,6 IN
41,0 G 1,4 OZ

SO.07
DESSERT FORK

17,7 CM 7,0 IN
25,0 G 0,9 OZ

SO.08
DESSERT SPOON

17,5 CM 6,9 IN
29,8 G 1,1 OZ

SO.09
FISH KNIFE

23,0 CM 9,1 IN
38,2 G 1,3 OZ

SO.10
FISH FORK

21,5 CM 8,5 IN
44,3 G 1,6 OZ

SO.11
COFFEE/TEA SPOON

12,3 CM 4,8 IN
12,8 G 0,5 OZ

SO.12
MOKA SPOON

9,8 CM 3,9 IN
7,7 G 0,3 OZ

SO.13
SOUP LADLE

28,0 CM 11,0 IN
107,3 G 3,8 OZ

SO.14
SERVING SPOON

26,0 CM 10,2 IN
83,7 G 3,0 OZ

SO.15
SUGAR SPOON

12,8 CM 5,0 IN
16,0 G 0,6 OZ

SO.16
CARVING KNIFE

24,5 CM 9,6 IN
61,5 G 2,2 OZ

SO.17
SERVING FORK

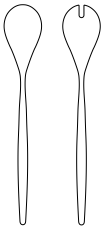
26,0 CM 10,2 IN
74,8 G 2,6 OZ

SO.21
SAUCE SPOON

20,8 CM 8,2 IN
54,3 G 1,9 OZ

SO.22
PASTRY SERVER

25,8 CM 10,2 IN
64,3 G 2,3 OZ



SO.23
SALAD SET

25,0 CM 9,8 IN
139,2 G 4,9 OZ

SO.24
PASTRY FORK

15,5 CM 6,1 IN
18,5 G 7,0 OZ

SO.25
BUTTER KNIFE

17,0 CM 6,7 IN
14,8 G 0,5 OZ

SO.26
LONG DRINK SPOON

21,5 CM 8,5 IN
21,5 G 0,8 OZ

SO.29
SOUP SPOON

21,0 CM 8,3 IN
47,0 G 1,7 OZ

SO.32
STEAK KNIFE

22,0 CM 8,7 IN
60,0 G 2,1 OZ

SO.33
CHEESE KNIFE

23,5 CM 9,3 IN
23,5 G 2,1 OZ

SO.21 I
GOURMET SPOON

21,7 CM 8,5 IN
45,7 G 1,6 OZ

CHARACTERISTICS AND FINISHES

FINISH	MATTE BRUSHED MATTE BRUSHED GOLD MATTE BRUSHED BLACK MATTE BRUSHED COPPER MATTE BRUSHED CHAMPAGNE	MIRROR POLISHED MIRROR POLISHED GOLD PLATED MIRROR POLISHED BLACK MIRROR POLISHED COPPER MIRROR POLISHED CHAMPAGNE
FINISH UNDER CONSULTATION	MATTE BRUSHED SILVER PLATED	MIRROR POLISHED SILVER PLATED
MATERIAL	STAINLESS STEEL	
DESIGNER	JOSÉ JOAQUIM RIBEIRO	

SUI

SU.04 SUI DINNER FORK
SU.03 SUI DINNER KNIFE

SU.08 F SUI MATTE DESSERT SPOON

SU.03
DINNER KNIFE

22,2 CM 8,7 IN
50,7 G 1,8 OZ

SU.04
DINNER FORK

21,5 CM 8,5 IN
50,7 G 1,8 OZ

SU.05
TABLE SPOON

21,1 CM 8,3 IN
62,2 G 2,2 OZ

SU.06
DESSERT KNIFE

18,7 CM 7,4 IN
31,8 G 1,1 OZ

SU.07
DESSERT FORK

17,7 CM 7,0 IN
35,0 G 1,2 OZ

SU.08
DESSERT SPOON

17,5 CM 6,9 IN
40,5 G 1,4 OZ

SU.09
FISH KNIFE

20,0 CM 7,9 IN
37,0 G 1,3 OZ

SU.10
FISH FORK

19,3 CM 7,6 IN
38,0 G 1,3 OZ

SU.11
COFFEE/TEA SPOON

12,5 CM 4,9 IN
16,0 G 0,6 OZ

SU.12
MOKA SPOON

10,3 CM 4,1 IN
10,5 G 0,4 OZ

SU.13
SOUP LADLE

27,0 CM 10,6 IN
109,0 G 3,8 OZ

SU.14
SERVING SPOON

25,9 CM 10,2 IN
29,0 G 1,0 OZ

SU.15
SUGAR SPOON

12,5 CM 4,9 IN
19,0 G 0,7 OZ

SU.16
CARVING KNIFE

24,7 CM 9,7 IN
62,7 G 2,2 OZ

SU.17
SERVING FORK

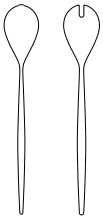
25,9 CM 10,2 IN
13,3 G 0,5 OZ

SU.21
SAUCE SPOON

20,8 CM 8,2 IN
66,0 G 2,3 OZ

SU.22
PASTRY SERVER

25,3 CM 10,0 IN
90,0 G 3,2 OZ



SU.23
SALAD SET

28,2 CM 11,1 IN
181,0 G 6,4 OZ

SU.24
PASTRY FORK

15,4 CM 6,1 IN
22,3 G 0,8 OZ

SU.25
BUTTER KNIFE

17,6 CM 6,9 IN
30,0 G 1,1 OZ

SU.26
LONG DRINK SPOON

21,2 CM 8,3 IN
24,0 G 0,8 OZ

SU.32
STEAK KNIFE

22,2 CM 8,7 IN
56,0 G 2,0 OZ

SU.33
CHEESE KNIFE

22,1 CM 8,7 IN
47,0 G 1,7 OZ

SU.34
SNAIL/APPETIZER FORK

12,0 CM 4,7 IN
10,0 G 0,4 OZ

SU.21 I
GOURMET SPOON

19,3 CM 7,6 IN
46,0 G 1,6 OZ

SU.64
SMALL DINNER FORK

19,9 CM 7,8 IN
42,7 G 1,5 OZ

SU.65
SMALL TABLE SPOON

19,8 CM 7,8 IN
55,3 G 2,0 OZ

CHARACTERISTICS AND FINISHES

FINISH	MATTE BRUSHED MATTE BRUSHED GOLD MATTE BRUSHED BLACK MATTE BRUSHED COPPER MATTE BRUSHED CHAMPAGNE	MIRROR POLISHED MIRROR POLISHED GOLD PLATED MIRROR POLISHED BLACK MIRROR POLISHED COPPER MIRROR POLISHED CHAMPAGNE
FINISH UNDER CONSULTATION	MATTE BRUSHED SILVER PLATED	MIRROR POLISHED SILVER PLATED
MATERIAL	STAINLESS STEEL	
DESIGNER	JOSÉ JOAQUIM RIBEIRO	

VARIO

VA.07 BLF VARIO MATTE BLACK DESSERT FORK
IC.27 BLF ICON MATTE BLACK LOBSTER FORK
MO.34 BLF MOON MATTE BLACK SNAIL FORK

VA.04 BLF VARIO MATTE BLACK DINNER FORK
VA.05 BLF VARIO MATTE BLACK TABLE SPOON

VA.03
DINNER KNIFE

22,0 CM 8,7 IN
86,5 G 3,1 OZ

VA.04
DINNER FORK

20,5 CM 8,1 IN
69,8 G 2,5 OZ

VA.05
TABLE SPOON

20,8 CM 8,2 IN
76,2 G 2,7 OZ

VA.06
DESSERT KNIFE

18,3 CM 7,2 IN
61,7 G 2,2 OZ

VA.07
DESSERT FORK

17,0 CM 6,7 IN
40,8 G 1,4 OZ

VA.08
DESSERT SPOON

17,1 CM 6,7 IN
46,8 G 1,7 OZ

VA.09
FISH KNIFE

20,0 CM 7,9 IN
71,0 G 2,5 OZ

VA.10
FISH FORK

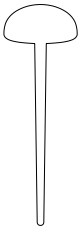
19,0 CM 7,5 IN
57,3 G 2,0 OZ

VA.11
COFFEE/TEA SPOON

11,2 CM 4,4 IN
21,8 G 0,8 OZ

VA.12
MOKA SPOON

11,0 CM 4,3 IN
15,0 G 0,5 OZ



VA.13
SOUP LADLE

28,0 CM 11,0 IN
114,0 G 4,0 OZ

VA.14
SERVING SPOON

24,7 CM 9,7 IN
115,7 G 4,1 OZ

VA.15
SUGAR SPOON

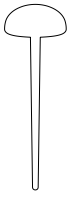
12,0 CM 4,7 IN
22,7 G 0,8 OZ

VA.16
CARVING KNIFE

24,5 CM 9,6 IN
83,0 G 2,9 OZ

VA.17
SERVING FORK

24,5 CM 9,6 IN
113,8 G 4,0 OZ

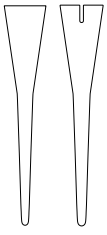


VA.21
SAUCE SPOON

20,5 CM 8,1 IN
68,0 G 2,4 OZ

VA.22
PASTRY SERVER

27,0 CM 10,6 IN
83,0 G 2,9 OZ



VA.23
SALAD SET

27,5 CM 10,8 IN
238,0 G 8,4 OZ

VA.25
BUTTER KNIFE

16,5 CM 6,5 IN
43,5 G 1,5 OZ

VA.32
STEAK KNIFE

22,0 CM 8,7 IN
86,3 G 3,0 OZ

VA.33
CHEESE KNIFE

22,5 CM 8,9 IN
70,8 G 2,5 OZ

CHARACTERISTICS AND FINISHES

FINISH	● MATTE BRUSHED ● MATTE BRUSHED BLACK
MATERIAL	STAINLESS STEEL
DESIGNER	JOSÉ JOAQUIM RIBEIRO

CARE GUIDE & SETS

HANDWASH

When handwashing Cutipol cutlery, avoid using abrasive scrubs or steel wire scourers. After use, be sure to wash off any food remains as soon as possible with hot water and a neutral detergent chlorine-free.

DISHWASH

Your cutlery is dishwasher safe on the condition that you should not use salt or anti-limestone detergents. Don't leave cutlery with food residue inside the dishwasher, if necessary rinse the cutlery before putting it in the dishwasher or run a rinsing cycle if you don't want to wash the dishes straight away. If you live in a "hard water" area with high concentrations of minerals or limestone, you should opt for manual cleaning. Minimize prolonged contact with the dishwasher steam by removing it as soon as the wash cycle ends.

STAIN-FREE DRYING

After washing by hand or in the dishwasher, to prevent staining (more likely on knife blades) we suggest wiping each item with a soft, dry cloth before storing them.

KNIFE BLADES

Take extra care of knife blades. Steel, which gives higher cutting power and hardness, may be less resistance to oxidation and corrosion. Make sure knives are washed immediately after use and well dried before putting them away in a dry place.

CORROSION

Due to the percentage of carbon in all knive blades and the existence of copper in Gold and Rose Gold coating, it is advisable not to use aggressive, chlorine-based or anti limescale detergents, as they may stain or rust. After using the cutlery, take care not to leave it dirty for a long time. Rust on stainless steel can be removed with a rust remover.

MINIMIZE SCRATCH

Carefully place the pieces in the dishwasher, preferably in the cutlery tray compartment. To avoid scratches, cutlery should not be in contact with each other, particularly polished and gold plated finishes. If you are washing by hand, use a soft cloth or non-abrasive sponge. We recommend arranging the knives separately in the dishwasher machine.

RESIN HANDLES

For darker handles to last longer and maintain a more colorful hue, we suggest applying a moisturizing lotion or a few drops of vegetable oil. If any surface dirt spot appear, you can remove it by filing the handle with sandpaper or other abrasive material. This goes for all models with a resin cable such as Goa, Mio, Nau, Alice, Noor, Ebony and Kube.

SHINE YOUR CUTLERY

To enhance the brilliance of your cutlery: mix 1 part vinegar to 8 parts hot water in a washing up bowl, add your cutlery and leave to soak for 5-10 minutes. Rinse clean and dry straight away using a lint-free cloth.

	AM AIRES MATEUS	**AL** ALCÂNTARA	**ALI** ALICE	**P9** ATHENA	**AT** ATLÂNTICO	**B** BAGUETTE	**BA** BALI	**BAU** BAUHAUS	**CA** CARRÉ	**P4** D. MARIA	**DU** DUNA	**EB** EBONY	**ER** ERGO
03 DINNER KNIFE	•	•	•	•	•	•	•	•	•	•	•	•	•
04 DINNER FORK	•	•	•	•	•	•	•	•	•	•	•	•	•
05 TABLE SPOON	•	•	•	•	•	•	•	•	•	•	•	•	•
06 DESSERT KNIFE		•		•	•	•	•	•	•	•	•	•	•
07 DESSERT FORK		•		•	•	•	•	•	•	•	•	•	•
08 DESSERT SPOON		•		•	•	•	•	•	•	•	•	•	•
09 FISH KNIFE		•		•	•	•	•	•	•	•	•	•	•
10 FISH FORK		•		•	•	•	•	•	•	•	•	•	•
11 TEA SPOON		•		•	•	•	•	•	•	•	•	•	•
12 MOKA SPOON		•		•	•	•	•	•	•	•	•	•	•
13 SOUP LADLE		•		•	•	•	•	•	•	•	•	•	•
14 SERVING SPOON		•		•	•	•	•	•	•	•	•	•	•
15 SUGAR SPOON		•		•	•	•	•	•	•	•	•	•	•
16 SERVING KNIFE		•		•	•	•	•	•	•	•	•	•	•
17 SERVING FORK		•		•	•	•	•	•	•	•	•	•	•
18 FISH SERVING KNIFE		•		•	•	•				•			
19 FISH SERVING FORK		•		•	•	•				•			
21 SAUCE LADLE		•		•	•	•	•	•	•	•	•	•	•
22 PASTRY SERVER		•		•	•	•	•	•	•	•	•	•	•
23 SALAD SET		•		•	•	•	•	•	•	•	•	•	•
24 PASTRY FORK		•		•	•	•	•	•	•	•	•	•	•
25 BUTTER KNIFE		•		•	•	•	•	•	•	•	•	•	•
26 LONG DRINK SPOON		•		•	•	•		•		•	•		•
27 LOBSTER FORK					•						•		
28 OYSTER FORK				•	•	•					•	•	
29 SOUP SPOON				•	•	•	•	•	•	•	•	•	
32 STEAK KNIFE		•		•	•	•	•	•	•	•	•	•	•
33 CHEESE KNIFE		•		•	•	•	•	•	•	•	•	•	•
34 SNAIL FORK		•		•	•						•		
21 I GOURMET SPOON					•	•		•			•		
36 JAPANESE FORK													
46 WAGASHI KNIFE													
29 CHOPSTICK SET													
63 SMALL DINNER KNIFE												•	
64 SMALL DINNER FORK												•	
65 SMALL DINNER SPOON												•	
51 OYSTER SPOON													
52 SORBET SPOON													
54 CHEESE SPOON													
55 SOUP SPOON													

P1A FONTAINEBLEAU	**GO** GOA	**GO** GOA SPECIALS	**GU** GOURMET LINE	**IC** ICON	**KU** KUBE	**L** LINE	**MA** MANHATTAN	**ME** MEZZO	**MI** MIO	**MO** MOON	**NA** NAU	**NO** NOOR	**P1** PICCADILLY	**RIB** RIB	**RO** RONDO	**P3** SEVIGNÉ	**SO** SOLO	**SU** SUI	**VA** VARIO
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FINISH	MIRROR POLISHED	•	•		•	•	•	•	•	•	•	•	
	MIRROR POLISHED GOLD PLATED	•	•		•	•	•	•	•	•	•	•	
	MIRROR POLISHED SILVER PLATED		•		•	•	•	•	•	•	•	•	
	MIRROR POLISHED BLACK											•	
	MIRROR POLISHED COPPER											•	
	MIRROR POLISHED CHAMPAGNE											•	
	MATTE BRUSHED	•	•	•	•	•	•	•	•	•	•	•	•
	MATTE BRUSHED GOLD	•	•	•	•	•	•	•	•	•	•	•	•
	MATTE BRUSHED ROSE GOLD			•									•
	MATTE BRUSHED SILVER PLATED		•	•	•	•	•	•	•	•	•	•	•
	MATTE BRUSHED BLACK											•	
	MATTE BRUSHED COPPER											•	
	MATTE BRUSHED CHAMPAGNE											•	
MATERIAL	STAINLESS STEEL	•	•		•	•	•	•	•	•	•	•	
	STAINLESS STEEL + RESIN HANDLE			•									•
	CASSIA WOOD												
	BLACK HORN												
	MATTE BLACK HORN												
	MATTE BLACK HORN LAQUER												
COLOR	BLACK			•									•
	WHITE			•									
	IVORY			•									
	BROWN			•									
	BLUE			•									
	GREY			•									
	RED			•									
	PINK			•									
	CELADON			•									
	TURQUOISE			•									
	VIOLET			•									
	FOREST GREEN			•									
	BLUE SAGE			•									
	OLD PINK			•									

ER ERGO	**P1A** FONTAINEBLEAU	**GO** GOA	**GO** GOA SPECIALS	**GU** GOURMET LINE	**IC** ICON	**KU** KUBE	**L** LINE	**MA** MANHATTAN	**ME** MEZZO	**MI** MIO	**MO** MOON	**NA** NAU	**NO** NOOR	**P1** PICCADILLY	**RIB** RIB	**RO** RONDO	**P3** SEVIGNÉ	**SO** SOLO	**SU** SUI	**VA** VARIO
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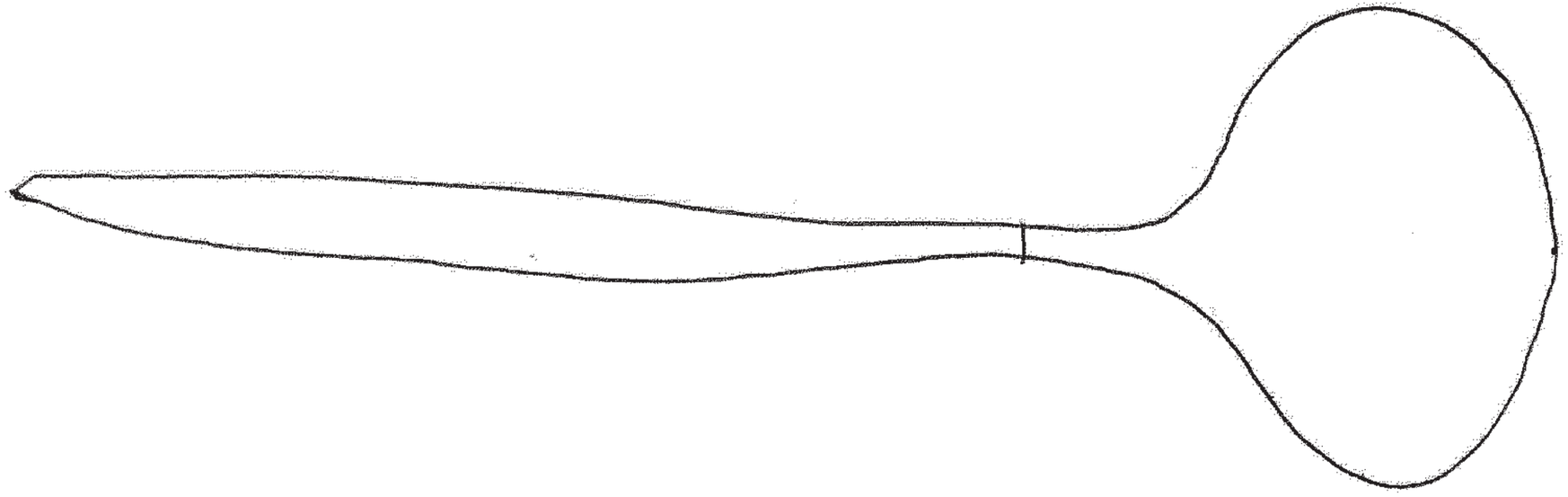
OUR SETS

5 PIECES	Perfect for adding an extra place to the table, this set is the ideal gift to get the recipient started on their own cutlery set.	1 DINNER KNIFE 1 DINNER FORK 1 TABLE SPOON	1 DESSERT FORK 1 DESSERT SPOON
24 PIECES	This set includes the daily main meal requirements for up to six people. A special offer for a special occasion.	6 DINNER KNIFE 6 DINNER FORK	6 TABLE SPOON 6 TEA SPOON
60 PIECES	Called “half a cutlery set”, this set is designed for 6 people and includes everything needed for a complete gastronomic experience, for use by the whole family or socialising with friends.	6 DINNER KNIFE 6 DINNER FORK 6 TABLE SPOON 6 DESSERT KNIFE 6 DESSERT FORK	6 DESSERT SPOON 6 FISH KNIFE 6 FISH FORK 6 TEA SPOON 6 MOKA SPOON
75 PIECES	It is the perfect set for anyone moving house. Starting with the essential pieces for making a meal, the 75-piece set has been carefully developed to meet the daily needs of up to 12 people.	12 DINNER KNIFE 12 DINNER FORK 12 TABLE SPOON 12 DESSERT KNIFE 12 DESSERT FORK	12 TEA SPOONS 1 SOUP LADLE 1 SERVING SPOON 1 SERVING FORK
115 PIECES	The 115-piece set has all the elements needed for a well-equipped dining experience, making it perfect for tables of up to 12 people, without the need to serve cheese and coffee.	12 DINNER KNIFE 12 DINNER FORK 12 TABLE SPOON 12 DESSERT KNIFE 12 DESSERT FORK 12 DESSERT SPOON 12 FISH KNIFE 12 FISH FORK	12 TEA SPOON 1 SOUP LADLE 1 SERVING SPOON 1 SERVING FORK 1 SAUCE LADLE 1 CAKE SERVER 1 SALAD SET
130 PIECES	With the classic 12-piece complete cutlery set, you won’t be short of pieces during important moments at the table, even during coffee breaks. Ideal for more elaborate meals, it’s the right choice for entertaining guests at home.	12 DINNER KNIFE 12 DINNER FORK 12 TABLE SPOON 12 DESSERT KNIFE 12 DESSERT FORK 12 DESSERT SPOON 12 FISH KNIFE 12 FISH FORK 12 TEA SPOON 12 MOKA SPOON	1 SOUP LADLE 1 SERVING SPOON 1 SUGAR LADLE 1 CARVING KNIFE 1 SERVING FORK 1 SAUCE LADLE 1 CAKE SERVER 1 CHEESE KNIFE 1 SALAD SET



“FORMAS SÃO IDEIAS. FORMAS SÃO BELAS, SÃO IDEIAS NOVAS PARA O MUNDO”

“FORMS ARE IDEAS. BEAUTIFUL FORMS ARE NEW IDEAS TO THE WORLD.”

FERNANDO PESSOA

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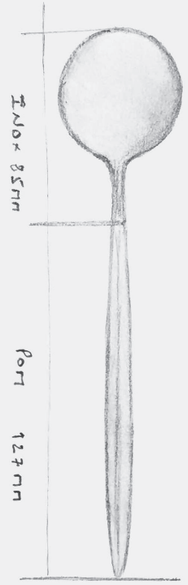


A Cutipol é o resultado do esforço constante do aperfeiçoamento, do espírito insaciável de inovação e a experiência adquiridas através de varias gerações familiares, remontando às origens da cutelaria em Portugal.

A Cutipol conseguiu recuperar essa herança inscrevendo-a na criação de novos modelos e na permanência dos incontornáveis clássicos, destacando-se pela excelencia em acabamentos e pelo design original de Joaquim Ribeiro.

Considerada pela revista Monocle como uma das seis melhores marcas de cutelaria a nível mundial.

Os seus talheres têm sido preferidos por restaurantes e hotéis de excelência pelo seu espírito inventivo, qualidade e sofisticação, comunicando através do desenho uma estética de alteridade.

Cutipol is the result of constant efforts to improve, an insatiable spirit of innovation and the expertise gathered over several generations that go back to the very origins of the cutlery industry in Portugal.

Cutipol takes advantage of this by signing up the inheritance in the new models and in the permanence of the unforgettable classics, standing out for its finishing excellence and Joaquim Ribeiro's original design.

Selected by monocle magazine as one of the top six cutelery brands worldwide.

Its tableware is the choice of many of the most distinguished restaurants, hotels all over the world for it's quality, sophistication and innovative spirit.

ACABAMENTOS|FINISHES

PVD PRETO | PVD BLACK

PVD CHAMPAGNE | PVD CHAMPAGNE

PVD COBRE | PVD COPPER

BRILHANTE | MIRROR POLISHED

MATTE | MATTE BRUSHED

DOURADO | GOLD

ROSA DOURADO | ROSE GOLD

CORES|COLOURS

À SUA ESCOLHA
YOUR CHOICE

Combine cores, modelos ou acabamentos.
Criar é uma ideia e o nosso desafio.
Combine colors, models or finishes. Creating
is an idea and our challenge.

ALICE

DISPONÍVEL EM TODAS AS CORES
AVAILABLE IN ALL COLOURS

ACABAMENTOS: MATTE, DOURADO MATTE
FINISHES: MATTE, GOLD MATTE

DESENHADOS PARA QUEM SE INICIA NOS RITUAIS DA MESA, PRIMEIRO PASSO PARA NÃO TROCAR O GARFO NA MÃO ESQUERDA COM A FACA NA MÃO DIREITA.
CONCEIVED TO THOSE WHO ARE BEGINNING AT THE TABLE RITUALS, THE FIRST STEP TOWARDS PREVENTING EXCHANGING THE FORK IN THE LEFT HAND WITH THE KNIFE IN THE RIGHT HAND.

ALCÂNTARA

ACABAMENTOS: BRILHANTE, MATTE, DOURADO E DOURADO MATTE
FINISHES: POLISHED, MATTE, GOLD AND GOLD MATTE

LEVE E CONFORTÁVEL AO TOQUE, ALCÂNTARA EXPRESSA-SE ATRAVÉS DO SEU DESIGN FLUIDO, CLÁSSICO E ARREDONDADO.
LIGHT AND COMFORTABLE, ALCÂNTARA EXPRESSES ITSELF THROUGH A FLUID, CLASSIC AND ROUNDED DESIGN.

ATHENA

ACABAMENTOS: BRILHANTE, MATTE, DOURADO E DOURADO MATTE
FINISHES: POLISHED, MATTE, GOLD AND GOLD MATTE

EXPRESSA-SE ATRAVÉS DE LINHAS SIMPLES E VERTICAIS OFERECENDO UM TOQUE CLÁSSICO À SUA MESA. ELEGANTE E SOFISTICADO, ATHENA NUNCA ESQUECE A PRATICIDADE.
EXPRESSES ITSELF THROUGH SIMPLE AND VERTICAL LINES, OFFERING A CLASSIC AND REFINED TOUCH TO YOUR TABLE. ELEGANT AND SOPHISTICATED, ATHENA NEVER FORGETS PRACTICALITY.

ATLÂNTICO

ACABAMENTOS: BRILHANTE, MATTE, DOURADO E DOURADO MATTE
FINISHES: POLISHED, MATTE, GOLD AND GOLD MATTE

INTEMPORAL E ELEGANTE, ATLÂNTICO REPRESENTA A TRANSVERSALIDADE COMO OBJETIVO PRINCIPAL. COM A SUA ERGONOMIA E DESIGN SOFISTICADO, ESTE MODELO É IDEAL PARA APRIMORAR A SUA MESA.
TIMELESS AND ELEGANT, ATLÂNTICO REPRESENTS TRANSVERSALITY AS ITS MAIN OBJECTIVE. WITH ITS ERGONOMICS AND SOPHISTICATED DESIGN, THIS MODEL IS IDEAL TO ENHANCE YOUR TABLE.

BAGUETTE

ACABAMENTOS: BRILHANTE, MATTE, DOURADO E DOURADO MATTE
FINISHES: POLISHED, MATTE, GOLD AND GOLD MATTE

DESTACA-SE PELA SUAVE LINHA QUE ATRAVESSA O CABO DOS SEUS TALHERES CONFERINDO-LHE REQUINTE E SIMPLICIDADE. ESTE MODELO CLÁSSICO FRANCÊS INTEMPORAL E ERGONÓMICO, TRAZ ELEGÂNCIA À SUA MESA.
STANDS OUT FOR THE SMOOTH LINE THAT RUNS THROUGH THE HANDLE OF ITS CUTLERY, GIVING IT REFINEMENT AND SIMPLICITY. THIS TIMELESS AND ERGONOMIC CLASSIC FRENCH MODEL BRINGS THE ELEGANCE TO YOUR TABLE.

BALI

ACABAMENTOS: BRILHANTE, MATTE, DOURADO E DOURADO MATTE
FINISHES: POLISHED, MATTE, GOLD AND GOLD MATTE

REPRESENTA A ALIANÇA ENTRE TRADIÇÃO E MODERNIDADE DEVIDO À UTILIZAÇÃO DE TÉCNICAS ARTESANAIS ANTIGAS DE CABO OCO NUM DESIGN CONTEMPORÂNEO, COM AS SUAS CURVAS PERFEITAS, VOLUMETRIA E ERGONOMIA INEGÁVEIS.
REPRESENTS THE ALLIANCE BETWEEN TRADITION AND MODERNITY DUE TO THE USE OF ANCIENT HANDCRAFTED HOLLOW CABLE TECHNIQUES IN A CONTEMPORARY DESIGN, WITH ITS PERFECT CURVES, VOLUME AND UNDENIABLE ERGONOMICS.

BAUHAUS

ACABAMENTOS: BRILHANTE, MATTE, DOURADO E DOURADO MATTE
FINISHES: POLISHED, MATTE, GOLD AND GOLD MATTE

MINIMALISTA, O BAUHAUS EXPRESSA-SE COM LINHAS PRECISAS. COM PORMENORES ÚNICOS, ESTE MODELO É IRRESISTÍVEL PARA DOTAR A SUA MESA DE PERSONALIDADE E ELEGÂNCIA.
MINIMALIST THE BAUHAUS EXPRESSES PRECISE LINES. WITH UNIQUE DETAILS, THIS MODEL IS IRRESISTIBLE TO GIVE YOUR TABLE PERSONALITY AND ELEGANCE.

CARRÉ

ACABAMENTOS: BRILHANTE, MATTE, DOURADO E DOURADO MATTE
FINISHES: POLISHED, MATTE, GOLD AND GOLD MATTE

CONCEBIDO DE MODO ARTESANAL SEMELHANTE A ALGUNS CLÁSSICOS DA CUTIPOL, MAS PARTICULARMENTE DISTINTO PELA CURVATURA NOS CABOS QUE LHE CONFERE UM MODERNISMO ÚNICO.
CONCEIVED IN A HANDMADE WAY SIMILAR TO SOME CUTIPOL CLASSICS, BUT PARTICULARLY DISTINGUISHED BY THE CURVATURE IN THE CABLES THAT GIVES IT A UNIQUE MODERNISM.

DUNA

ACABAMENTOS: BRILHANTE, MATTE, DOURADO, DOURADO MATTE E PVD
FINISHES: POLISHED, MATTE, GOLD, GOLD MATTE AND PVD

DESTACA-SE PELA SUA SIMPLICIDADE FORMAL E ERGONOMIA. AS LINHAS PURAS, ELEGANTES E BEM DEFINIDAS, REALÇAM A SUA BELEZA E FORTE CARÁCTER.
STANDING OUT FOR ITS ERGONOMICS AND FORMAL SIMPLICITY. THE CLEAN LINES, ELEGANT AND WELL-DEFINED, ENHANCE ITS BEAUTY AND STRONG CHARACTER.

D.MARIA

ACABAMENTOS: BRILHANTE, MATTE, DOURADO E DOURADO MATTE
FINISHES: POLISHED, MATTE, GOLD AND GOLD MATTE

COM AS SUAS FORMAS SUAVES E ARREDONDADAS, ENRIQUECIDO COM OS SEUS DETALHES D.MARIA EXALTA O SEU CARÁTER CLÁSSICO.
WITH LIGHT AND ROUNDED FORMS, ENRICHED BY DETAILS D.MARIA PRAISE ITS CLASSIC CHARACTER.

ERGO

ACABAMENTOS: BRILHANTE, MATTE, DOURADO E DOURADO MATTE
FINISHES: POLISHED, MATTE, GOLD AND GOLD MATTE

DESTACA-SE PELA ERGONOMIA E SIMPLICIDADE DAS SUAS FORMAS. COM UM DESIGN CONTEMPORÂNEO E FUNCIONALIDADE EXÍMIA.
STANDS OUT FOR THE ERGONOMICS AND SIMPLICITY OF ITS SHAPES. WITH CONTEMPORARY DESIGN AND OUTSTANDING FUNCTIONALITY.

EBONY

DISPONÍVEL EM PRETO
AVAILABLE IN BLACK

ACABAMENTOS: MATTE, DOURADO MATTE
FINISHES: MATTE, GOLD MATTE

AS SUAS LINHAS PRECISAS E MINIMALISTAS SÃO PROVA DE ELEGÂNCIA E ERGONOMIA. O CABO EM RESINA CONFERE RESISTÊNCIA E LEVEZA AOS TALHERES.
ITS PRECISE AND MINIMALIST LINES ARE PROOF OF ELEGANCE AND ERGONOMICS. THE RESIN HANDLE GIVES RESISTANCE AND LIGHTNESS TO THE CUTLERY.

FONTAINEBLEAU

ACABAMENTOS: BRILHANTE, MATTE, DOURADO E DOURADO MATTE
FINISHES: POLISHED, MATTE, GOLD AND GOLD MATTE

DEFINE-SE PELA SINGULARIDADE DOS SEUS PORMENORES E PRODUÇÃO ARTESANAL. CLÁSSICO E MAJESTOSO, FONTAINEBLEAU EXPRIME-SE EM LINHAS ERGONÓMICAS E UMA VOLUMETRIA PERFEITA.
DEFINED BY THE UNIQUENESS OF ITS DETAILS AND ARTISANAL PRODUCTION. CLASSIC AND MAJESTIC, FONTAINEBLEAU EXPRESSES ITSELF IN ERGONOMIC LINES AND PERFECT VOLUMETRY.

LINE

ACABAMENTOS: BRILHANTE, MATTE, DOURADO E DOURADO MATTE
FINISHES: POLISHED, MATTE, GOLD AND GOLD MATTE

RESULTADO DA EXPERIÊNCIA, MESTRIA E SENSIBILIDADE DOS ARTESÃOS. UM MODELO CLÁSSICO, SINGULAR, AUTÊNTICO E REQUINTADO.
THE RESULT OF THE EXPERIENCE, MASTERY AND SENSITIVITY OF THE ARTISANS. A CLASSIC, UNIQUE, AUTHENTIC AND REFINED MODEL.

GOA

DISPONÍVEL EM TODAS AS CORES
AVAILABLE IN ALL COLOURS

DISPONÍVEL EM TODOS ACABAMENTOS
AVAILABLE IN ALL FINISHES

A SIMBIOSE PERFEITA ENTRE OCIDENTE E ORIENTE EM PEÇAS ERGONÓMICAS E DELICADAS QUE ENSINAM GESTOS.
THE PERFECT SYMBIOSIS OF WEST AND EAST IN ERGONOMIC AND DELICATE PIECES THAT INSPIRE UNIQUE GESTURES.

ICON

ACABAMENTOS: BRILHANTE, MATTE, DOURADO, DOURADO MATTE E PVD
FINISHES: POLISHED, MATTE, GOLD, GOLD MATTE AND PVD

A ESSÊNCIA DO ICON RESIDE NA HARMONIOSA COMBINAÇÃO ENTRE DESIGN E FUNCIONALIDADE. CARACTERIZA-SE PELAS SUAS LINHAS RETAS E FINAS, SUAVES AO TOQUE, NÃO DESCURANDO A QUALIDADE E A DURABILIDADE.
THE ESSENCE OF ICON LIES IN THE HARMONIOUS COMBINATION OF DESIGN AND FUNCTIONALITY. IT IS CHARACTERIZED BY ITS STRAIGHT AND THIN LINES, SMOOTH TO THE TOUCH, WITHOUT NEGLECTING THE QUALITY AND DURABILITY.

KUBE

DISPONÍVEL EM PRETO
AVAILABLE IN BLACK

ACABAMENTOS: MATTE, DOURADO MATTE
FINISHES: MATTE, GOLD MATTE

COM FORMAS RACIONAIS E DEPURADAS QUE REALÇAM A SUA RESISTÊNCIA E CARÁCTER. KUBE DEFINE-SE PELA SUA EXUBERÂNCIA E MODERNIDADE, FRUTO DE UM PROCESSO PRODUTIVO ARTESANAL E INOVADOR.
WITH RATIONAL AND REFINED SHAPES THAT ENHANCE ITS STRENGTH AND CHARACTER. KUBE IS DEFINED BY ITS EXUBERANCE AND MODERNITY, THE RESULT OF AN ARTISANAL AND INNOVATIVE PRODUCTION PROCESS.

MEZZO

ACABAMENTOS: BRILHANTE, MATTE, DOURADO, DOURADO MATTE E PVD
FINISHES: POLISHED, MATTE, GOLD, GOLD MATTE AND PVD

COM UM ESTILO MODERNO, MEZZO RESULTA DA PRECISÃO E GEOMETRIA DAS SUAS FORMAS. É UM MODELO ARTESANAL QUE TRANSPORTA PARA A SUA MESA O ROMANTISMO, ELEGÂNCIA E ERGONOMIA.
WITH A MODERN STYLE, MEZZO RESULTS FROM THE PRECISION AND GEOMETRY OF ITS SHAPES. IT IS AN ARTISAN MODEL THAT BRINGS ROMANTICISM, ELEGANCE AND ERGONOMICS TO YOUR TABLE.

MIO

DISPONÍVEL EM TODAS AS CORES
AVAILABLE IN ALL COLOURS

DISPONÍVEL EM TODOS ACABAMENTOS
AVAILABLE IN ALL FINISHES

COM LINHAS SUAVES INSPIRADAS NA NATUREZA, MIO APRESENTA UMA COLHER DEFINIDA PELAS SUAS LINHAS ALONGADAS E FLUÍDAS, SUGERINDO UMA GOTA DE ÁGUA A ESORRER DE UMA PLANTA .
WITH SMOOTH LINES INSPIRED BY NATURE, MIO PRESENTS A SPOON DEFINED BY ITS ELONGATED AND FLUID LINES SUGGESTING A DROP OF WATER RUNNING DOWN A PLANT

MOON

ACABAMENTOS: BRILHANTE, MATTE, DOURADO, DOURADO MATTE E PVD
FINISHES: POLISHED, MATTE, GOLD, GOLD MATTE AND PVD

COM FORMAS GRACIOSAS, PLENAS DE ELEGÂNCIA, SUAVIDADE E LEVEZA, QUE COMUNICAM UMA FORÇA EMPÁTICA E EMOTIVA. A FORMA LUNAR QUE A CONCHA DA COLHER EVIDENCIA REALÇA A SUA EXPRESSÃO POÉTICA E SIMBÓLICA.
CHARACTERIZED BY ITS GRACEFUL FORM, FULL OF ELEGANCE, SOFTNESS AND LIGHTNESS THAT COMMUNICATE AN EMPATHETIC AND EMOTIONAL STRENGTH. THE ROUND-SHAPED SPOON EVOKES THE MOONLIGHT NOSTALGIA ENHANCING THE POETIC AND SYMBOLIC.

NAU

DISPONÍVEL EM TODAS AS CORES
AVAILABLE IN ALL COLOURS

DISPONÍVEL EM TODOS ACABAMENTOS
AVAILABLE IN ALL FINISHES

COM UM CABO DE RESINA TRIANGULAR, NAU É FUNCIONAL, COMBINANDO UM DESENHO SINTÁTICO COM O CONFORTO E EQUILIBRIO OBTIDO PELAS SUAS FORMAS
WITH A SINGULAR TRIANGULAR SHAPE, NAU IS FUNCTIONAL, COMBINING THE SYNTACTIC DESIGN WITH COMFORT AND BALANCE OBTAINED THROUGH HIS SHAPE.

NOOR

DISPONÍVEL EM PRETO
AVAILABLE IN BLACK

ACABAMENTOS: MATTE, DOURADO MATTE
FINISHES: MATTE, GOLD MATTE

INCOMPARAVELMENTE AGRADÁVEL AO TOQUE E OBEDIENTE AOS CAPRICHOS DA MÃO, NOOR É IDEAL PARA PREENCHER A SUA MESA COM SENSUALIDADE, REQUINTE E SUBTILEZA.
INCOMPARABLY PLEASANT TO THE TOUCH AND OBEDIENT TO THE WHIMS OF THE HAND, NOOR IS IDEAL TO FILL YOUR TABLE WITH SENSUALITY, REFINEMENT AND SUBTLETY.

RONDO

ACABAMENTOS: BRILHANTE, MATTE, DOURADO, DOURADO MATTE E PVD
FINISHES: POLISHED, MATTE, GOLD, GOLD MATTE AND PVD

DISTINGUE-SE PELO DESIGN RIGOROSO E SIMPLES, APRESENTANDO LINHAS BEM DEFINIDAS. A FORMA ELEGANTE DO CABO E A PARTE SUPERIOR DOS TALHERES CRIAM UMA COMBINAÇÃO PERFEITA, RESULTANDO NUMA EXPERIÊNCIA ERGONÓMICA NOTÁVEL.
STANDS OUT FOR THE DESIGN RIGOUR AND SIMPLICITY. THE ELEGANT LINES OF THE HANDLE CREATE A PERFECT COMBINATION WITH THE UPPER SHAPE OF THE SPOON AND FORK, RESULTING IN A REMARKABLE ERGONOMIC EXPERIENCE.

PICCADILLY

ACABAMENTOS: BRILHANTE, MATTE, DOURADO E DOURADO MATTE
FINISHES: POLISHED, MATTE, GOLD AND GOLD MATTE

RESULTA DA PRESERVAÇÃO DAS TÉCNICAS DE PRODUÇÃO MAIS ANTIGAS E ARTESANAIS NASCENDO ASSIM UM MODELO IMPONENTE. COM O SEU DESIGN CLÁSSICO E DISTINTO, PICCADILLY APRESENTA UMA VOLUMETRIA E ERGONOMIA PERFEITAS,.
RESULTS FROM THE PRESERVATION OF THE OLDEST AND ARTISANAL PRODUCTION TECHNIQUES, THUS CREATING AN IMPOSING MODEL. WITH ITS CLASSIC AND DISTINCTIVE DESIGN, PICCADILLY PRESENTS PERFECT VOLUMETRY AND ERGONOMICS.

SEVIGNÉ

ACABAMENTOS: BRILHANTE, MATTE, DOURADO E DOURADO MATTE
FINISHES: POLISHED, MATTE, GOLD AND GOLD MATTE

REPLETO DE ELEGÂNCIA E TRADIÇÃO, SEVIGNÉ EXPRESSA-SE EM LINHAS SIMPLES E ERGONÓMICAS. PERFEITO PARA TODAS AS SITUAÇÕES.
FULL OF ELEGANCE AND TRADITION, SEVIGNÉ EXPRESSES ITSELF IN SIMPLE AND ERGONOMIC LINES. PERFECT FOR ALL SITUATIONS.

SOLO

ACABAMENTOS: BRILHANTE, MATTE, DOURADO, DOURADO MATTE E PVD
FINISHES: POLISHED, MATTE, GOLD, GOLD MATTE AND PVD

EVIDENCIA SIMPLICIDADE E VERSATILIDADE COM AS SUAS LINHAS FINAS, PURAS E MODERNAS. ESTE MODELO É ERGONÓMICO E AGRADÁVEL AO TOQUE, INCORPORANDO UMA ELEGÂNCIA NATURAL.
SHOWS SIMPLICITY AND VERSATILITY WITH ITS THIN, PURE AND MODERN LINES. THIS MODEL IS ERGONOMIC AND PLEASANT TO THE TOUCH, INCORPORATING A NATURAL ELEGANCE.

SUI

ACABAMENTOS: BRILHANTE, MATTE, DOURADO, DOURADO MATTE E PVD
FINISHES: POLISHED, MATTE, GOLD, GOLD MATTE AND PVD

EM JAPONÊS SUI SIGNIFICA BELEZA, PUREZA E ÁGUA.
SUAVE E FUNCIONAL SUI INSPIRA-SE NA NATUREZA QUE NOS RODEIA
IN JAPANESE SUI MEANS BEAUTY, PURITY AND WATER.
SMOOTH AND FUNCTIONAL SUI TAKES INSPIRATION FROM THE NATURAL RESOURCES THAT SURROND US

RIB

DISPONÍVEL EM PRETO
AVAILABLE IN BLACK

O CABO MOLDADO PELA PALMA, EM RESINA NEGRA, ENCERRANDO COM GRAVIDADE UMA LÂMINA EM AÇO DURO, AFIADA E PONTIAGUDA.
THE HANDLE MOLDED BY THE PALM, IN BLACK RESIN, CLOSING WITH SEVERETY A BLADE IN HARD STEEL, SHARP AND POINTED.

CONJUNTOS | SETS

	5 PC	24 PC	60 PC	72 PC	75 PC	80 PC	115 PC	123 PC	130 PC
FACA MESA | DINNER KNIFE	1	6	6	12	12	12	12	12	12
GARFO MESA | DINNER FORK	1	6	6	12	12	12	12	12	12
COLHER MESA | DINNER SPOON	1	6	6	12	12	12	12	12	12
FACA SOBREMESA | DESSERT KNIFE			6	12	12	12	12	12	12
GARFO SOBREMESA | DESSERT FORK	1		6	12	12	12	12	12	12
COLHER SOBREMESA | DESSERT SPOON	1		6				12	12	12
FACA PEIXE | FISH KNIFE			6				12	12	12
GARFO PEIXE | FISH FORK			6				12	12	12
COLHER CHÁ | COFFEE/TEA SPOON		6	6	12	12	12	12	12	12
COLHER CAFÉ | MOKA SPOON			6					12	12
CONCHA TERRINA | SOUP LADLE					1	1	1	1	1
COLHER SERVIR | SERVING SPOON					1	1	1	1	1
COLHER AÇUCAR | SUGAR LADLE								1	1
FACA TRINCHAR | SERVING KNIFE									1
GARFO TRINCHAR | SERVING FORK					1	1	1		1
FACA TRINCHAR PEIXE* | FISH SERVING KNIFE*									1
GARFO TRINCHAR PEIXE* | FISH SERVING FORK*									1
COLHER MOLHO | SAUCE LADLE						1	1		1
PÁ BOLO | PIE SERVER						1	1		1
FACA QUEIJO | CHEESE KNIFE									1
TALHER SALADA | SALAD SET						1	1		

*SE O MODELO NÃO TIVER PEÇAS DE SERVIR PEIXE, SERÃO SUBSTITUIDAS PELO TALHER SALADA

*IF THE MODEL DOESN'T HAVE FISH SERVING SET , IT WILL BE REPLACED BY THE SALAD SET

CONJUNTO CHOPSTICK | CHOPSTICKS SET

COLHER MOLHO INDIVIDUAL | GOURMET SPOON

FACA BIFE | STEAK KNIFE

COLHER REFRESCO | LONG DRINK SPOON

FACA MANTEIGA | BUTTER KNIFE

GARFO MARISCO | LOBSTER FORK

GARFO OSTRA | OYSTER FORK

GARFO BOLO | PASTRY FORK

GARFO JAPONÊS | JAPANESE FORK

GARFO APERITIVO | SNAIL FORK

ESTOJO LINHO - 12 PEÇAS

LINEN BAG - 12 PIECES

MANUTENÇÃO|CARE GUIDE

LÂMINAS

As lâminas merecem especial atenção. O aço, que confere maior poder de corte, pode apresentar menos resistência à oxidação. Certifique-se de que as facas são lavadas logo após o uso e bem secas antes de as guardar em local sem humidade.

KNIFE BLADES

Take extra care of knife blades. Steel, which gives higher cutting power and hardness, may be less resistance to oxidation. Make sure knives are washed immediately after use and well dried before before putting them away in a dry place.

CABOS DE RESINA

Para que os cabos mais escuros durem mais e mantenham uma tonalidade mais colorida, sugerimos aplicar uma loção hidratante ou óleo vegetal. Válido para todos os modelos com cabo de resina, como Goa, Mio, Nau, Noor, Ebony e Kube.

RESIN CABLES

For darker handles to last longer and maintain a more colorful hue, we suggest applying a moisturizing lotion or a few drops of vegetable oil. This goes for all models with a resin cable such as Goa, Mio, Nau, Noor, Ebony and Kube.

LAVAGEM MANUAL

Ao lavar à mão os talheres Cutipol, evite usar artigos de limpeza abrasivos ou esfregões de arame. Após o uso, certifique-se de lavar resíduos alimentares o mais rápido possível com água quente e um detergente neutro.

HANDWASH

When handwashing Cutipol cutlery, avoid using abrasive scrubs or steel wire scourers. After use, be sure to wash off any food remains as soon as possible with hot water and a neutral detergent.

MÁQUINA DE LAVAR

Os talheres Cutipol estão aptos para a máquina de lavar. Minimize o contacto prolongado com vapor, removendo-os assim que o ciclo de lavagem termine. Limpe completamente cada item com um pano seco e macio.

DISHWASH

Your flatware is dishwasher safe. Minimize prolonged contact with the dishwasher steam by removing it as soon as the wash cycle ends. Thoroughly clean each item with a soft dry cloth.

CORROSÃO

Devido à percentagem de carbono em todas as lâminas de facas e à presença de cobre nos revestimentos Gold e Rose Gold, evite detergentes agressivos à base de cloro ou anticalcário, pois podem manchar ou enferrujar.

CORROSION

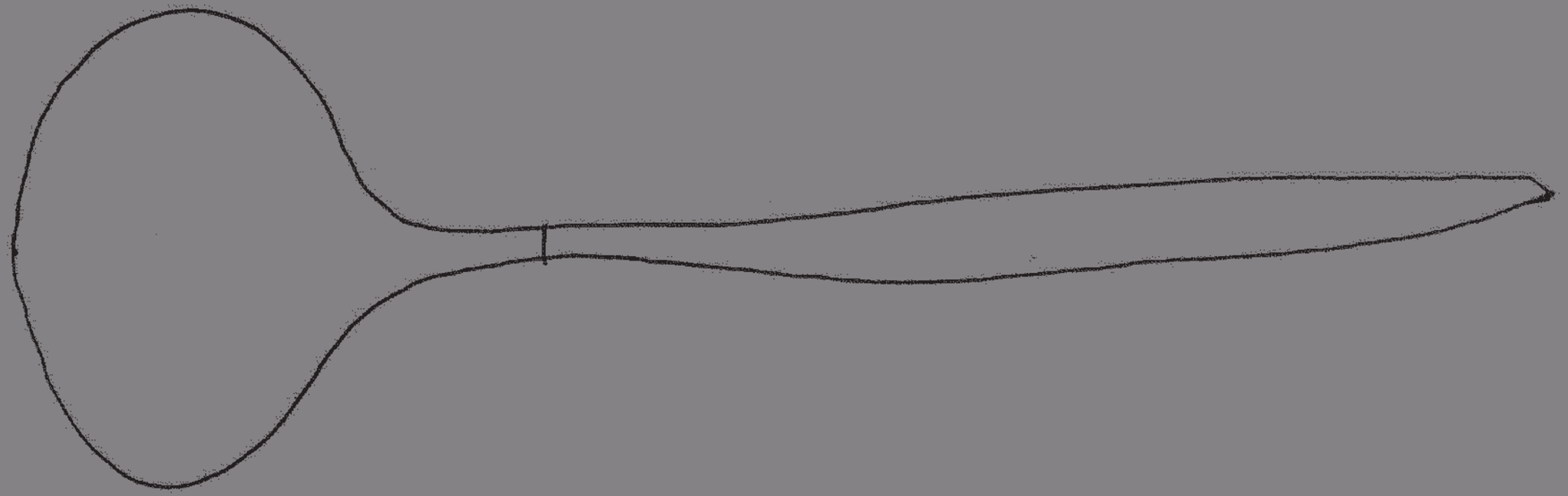
Due to the percentage of carbon in all knive blades and the existence of copper in Gold and Rose Gold coating, it is advisable not to use aggressive, chlorine-based or anti limescale detergents, as they may stain or rust.

PREVENIR RISCOS

Colocar cuidadosamente na máquina de lavar louça. Para evitar riscos, os talheres não devem entrar em contacto, em particular acabamentos brilhante ou escovado. Recomendamos dispor as facas em separado.

MINIMIZE SCRATCHES

Carefully place the pieces in the dishwasher. To avoid scratches, cutlery should not be in contact with each other, particularly polished and matte finishes. We recommend arranging the knives separately in the dishwasher machine.



deejo

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2025 | 2026

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110 Set de 2 | 2pcs Set
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DISPLAYS

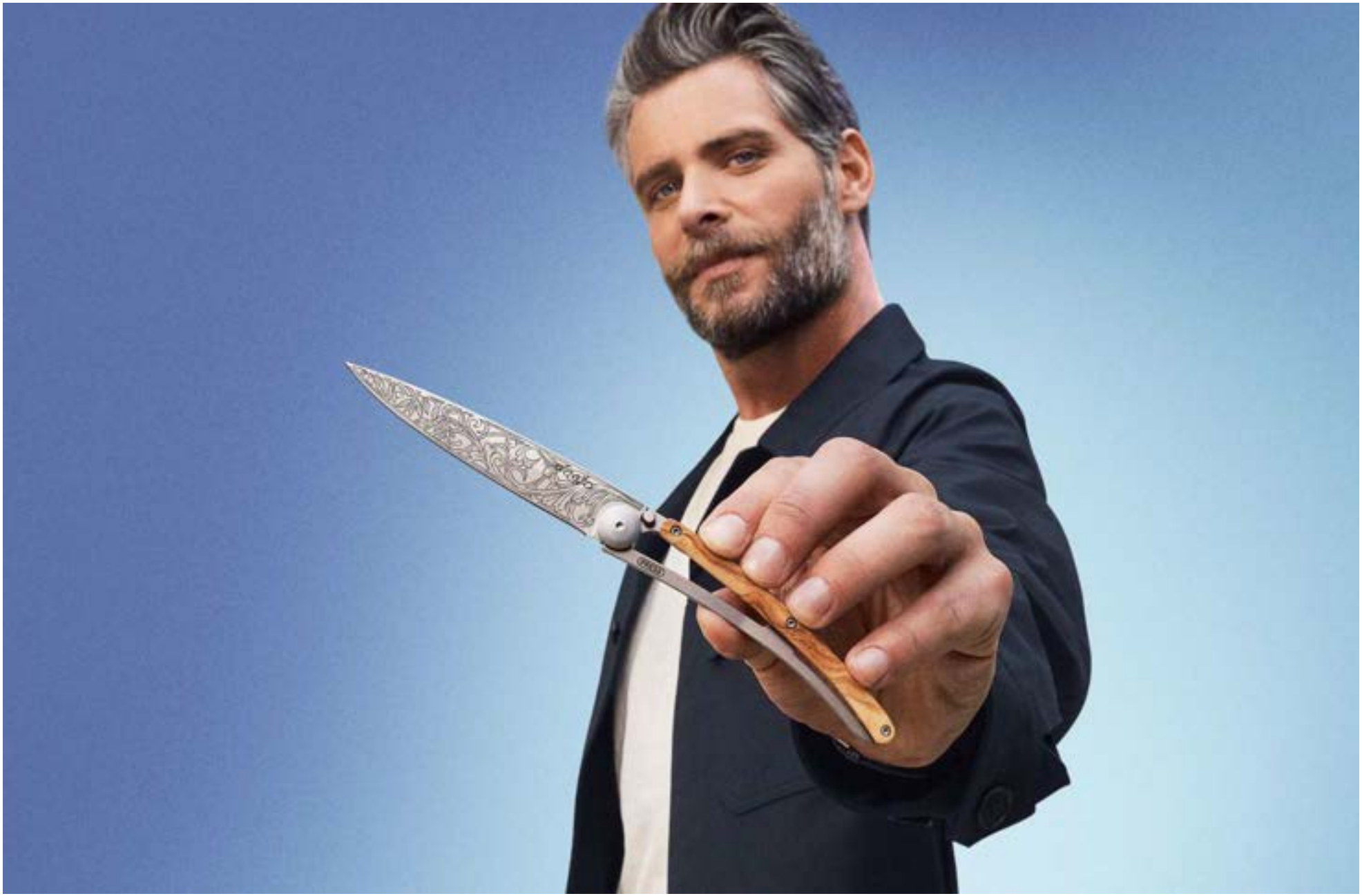
dexjo

DEEJO EST NÉ DE NOTRE ENVIE DE REDONNER DE L'ÉLÉGANCE À UN GESTE DÉSUET :
CELUI D'UTILISER UN COUTEAU DE POCHE AU QUOTIDIEN. NOUS L'AVONS IMAGINÉ SIMPLE, LÉGER, ULTRA LÉGER, SANS COMPROMIS SUR LA TAILLE POUR N'EMPORTER AVEC SOI QUE L'ESSENTIEL : LE PLAISIR D'UNE COUPE PARFAITE. IL EXISTE DES DEEJO POUR TOUS LES GOÛTS, POUR TOUTES LES HUMEURS ET POUR TOUTES LES ENVIES, POUR ELLE COMME POUR LUI.

THE DEEJO BEGAN AS A DESIRE TO (RE)KINDLE THE PLEASURE OF HAVING A KNIFE IN YOUR POCKET
WHEN YOU NEED ONE. WE WANTED IT SIMPLE, LIGHT—ULTRA-LIGHT—WITHOUT ANY COMPROMISE ON SIZE, SO THAT EVERYONE COULD ENJOY WHAT REALLY MATTERS: A PERFECT CUT ANYWHERE ANYTIME. THERE ARE DEEJOS FOR EVERYONE, FOR EVERY MOOD AND EVERY TASTE, FOR HIS AND FOR HERS.

deejo

LES COUTEAUX DE POCHE



COLLECTION

‘‘37G’’

37g

20,5 CM OUVERT
20,5 CM OPEN

11 CM FERMÉ
11 CM CLOSED

9,5 CM DE LAME
9,5 CM BLADE

COUTEAU 37 GRAMMES
COUTEAU ULTRA LÉGER EN ACIER INOXYDABLE, FINITION TITANE GRIS, TITANE NOIR OU MIROIR. LAME AVEC CRAN DE SÉCURITÉ DE TYPE ‘‘FRAME LOCK’’. PLAQUETTES EN BOIS MASSIF OU MATERIAUX COMPOSITES. CLIP DE CEINTURE.

37 GRAMS POCKET KNIFE
ULTRA LIGHT STAINLESS STEEL POCKET KNIFE, MIROR FINISH, LIGHT GREY OR BLACK TITANIUM COATING. BLADE WITH ‘‘FRAME LOCK’’ LOCKING SYSTEM. SCALE IN SOLID WOOD OR COMPOSITE MATERIALS. BELT CLIP.

PRESS

COLLECTION 2025 | 2026

‘‘TATTOO’’

ÉCHEC - GÉNEVRIER
CHESS - JUNIPER WOOD
1GB000195

APOLLON - OLIVIER
APOLLO - OLIVE WOOD
1CB000108

JÉSUS - OLIVIER
JESUS - OLIVE WOOD
1AB000110

MANGA ART - ÉBÈNE
MANGA ART - EBONY WOOD
1AB000112

FÉLIN - CORAIL
FELINE - CORAL WOOD
1AB000113

FÔRET - ÉBÈNE
FOREST - EBONY WOOD
1CB000109

FINITION MIROIR, TITANE OU TITANE BLACK
MIRROR FINISH, TITANIUM OR BLACK TITANIUM COATING

37g

GLAIVE - ÉBÈNE
GLAIVE - EBONY WOOD
1GB000196

CADRANS - CORAIL
DIALS - CORAL WOOD
1GB000197

AMERICAN TRUCK - ÉBÈNE
AMERICAN TRUCK - EBONY WOOD
1CB000094

PÉTANQUE - OLIVIER
PETANQUE - OLIVE WOOD
1CB000107

ABEILLES - OLIVIER
BEES - OLIVE WOOD
1AB000111

VIKING VEGVISIR - ALUMINIUM KAKI
VIKING VEGVISIR - KHAKI ALUMINUM
1CM000027

MOTO RACING - ALUMINIUM GRIS FONCÉ
MOTO RACING - DARK GREY ALUMINUM
1CM000028

POMPIER - ALUMINIUM ROUGE
FIREFIGHTER - RED ALUMINUM
1GM000038

VOILE - ALUMINIUM BLEU
SAILING - BLUE ALUMINUM
1GM000041

EASY RIDER - ALUMINIUM ORANGE
EASY RIDER - ORANGE ALUMINUM
1GM000039

GLOBE TROTTER - ALUMINIUM BLEU
GLOBE TROTTER - BLUE ALUMINUM
1CM000026

TAILLE RÉELLE
REAL SIZE

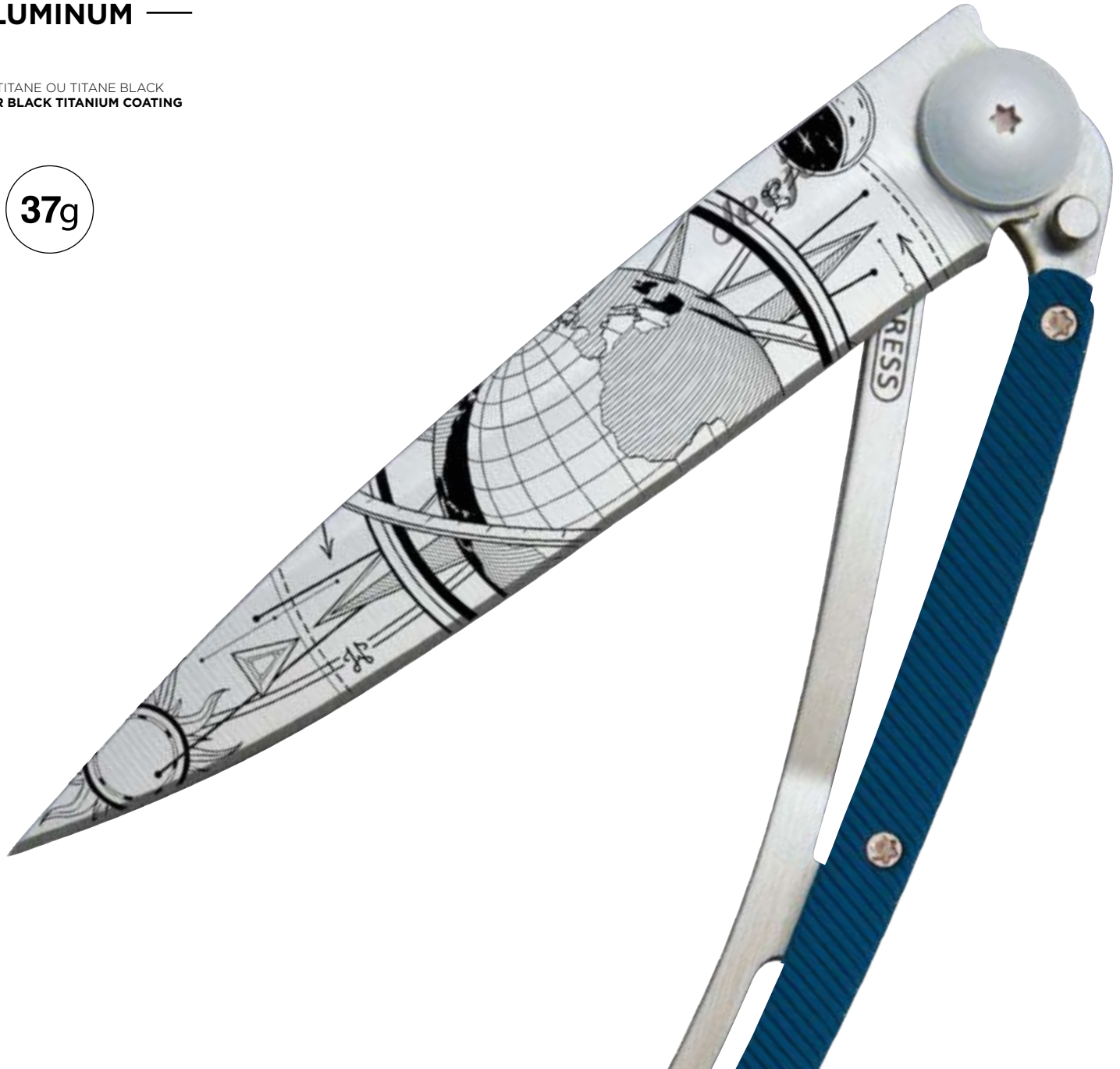
COLLECTION 2025 | 2026

‘‘TATTOO’’

ALUMINUM

FINITION TITANE OU TITANE BLACK
TITANIUM OR BLACK TITANIUM COATING

37g



COLLECTION 2025 | 2026

‘‘SANS DESSOUS DESSUS’’

FINITION MIROIR
MIRROR FINISH

TAILLE RÉELLE
REAL SIZE

37g

APOLLON - AMOURETTE
APOLLO - SNAKEWOOD
1ABSL0001

ÉDITION LIMITÉE ET NUMÉROTÉE À 999 EXEMPLAIRES
LIMITED AND NUMBERED EDITION OF 999 PIECES

A FLEUR DE PEAU - AMOURETTE
SENSUOUS ELEGANCE - SNAKEWOOD
1ABSL0002

ÉDITION LIMITÉE ET NUMÉROTÉE À 999 EXEMPLAIRES
LIMITED AND NUMBERED EDITION OF 999 PIECES

PRESS

37g

VAN LIFE - OLIVIER
VAN LIFE - OLIVE WOOD
1CB000070

TERRA INCOGNITA - OLIVIER
TERRA INCOGNITA - OLIVE WOOD
1CB000054

A LA FERME - BOIS CORAIL
FARMER - CORAL WOOD
1CB000100

CAFE RACER - ÉBÈNE
CAFE RACER - EBONY WOOD
1CB000053

VÉLO - ÉBÈNE
BICYCLE - EBONY WOOD
1CB000032

TAILLE RÉELLE
REAL SIZE

FINITION TITANE
TITANIUM COATING

ART NOUVEAU - GENÉVRIER
ART NOUVEAU - JUNIPER WOOD
1CB000014

MONTAGNE - BOIS CORAIL
MOUNTAIN - CORAL WOOD
1CB000080

JOUR DE CHASSE - BOIS CORAIL
HUNTING DAY - CORAL WOOD
1CB000037

PÊCHE À LA MOUCHE - ÉBÈNE
FLY FISHING - EBONY WOOD
1CB000087

DRAGON VIKING - ÉBÈNE
VIKING DRAGON - EBONY WOOD
1CB000019

FINITION TITANE
TITANIUM COATING

GARDE TEMPS - GENÉVRIER
WATCHMAKER - JUNIPER WOOD
1CB000035

CHEVAUX SAUVAGES - BOIS CORAIL
WILD HORSES - CORAL WOOD
1CB000071

SILVER WILKINSON - ÉBÈNE
SILVER WILKINSON - EBONY WOOD
1CB000036

TAUREAU - ÉBÈNE
BULL - EBONY WOOD
1CB000072

TAILLE RÉELLE
REAL SIZE

37g

PAPILLON - OLIVIER
BUTTERFLY - OLIVE WOOD
1CB000077

VOILE - OLIVIER
SAILING - OLIVE WOOD
1CB000079

BALEINE - OLIVIER
WHALE - OLIVE WOOD
1CB000074

PORTE-BONHEUR - OLIVIER
LUCKY CHARM - OLIVE WOOD
1CB000069

TAILLE RÉELLE
REAL SIZE

FINITION TITANE
TITANIUM COATING

MANDALA - GENÉVRIER
MANDALA - JUNIPER WOOD
1CB000104

CARPE - GENÉVRIER
CARP - JUNIPER WOOD
1CB000086

ARBRE - BOIS CORAIL
TREE - CORAL WOOD
1CB000022

AILE - BOIS CORAIL
WING - CORAL WOOD
1CB000016

POMPIER - BOIS ÉBÈNE
FIREFIGHTER - EBONY WOOD
1CB000098

37g

GRAND CRU - GENÉVRIER
GRAND CRU - JUNIPER WOOD
1CB000089

TRIBAL - GENÉVRIER
TRIBAL - JUNIPER WOOD
1CB000020

CHAMPIGNON - BOIS CORAIL
MUSHROOM - CORAL WOOD
1CB000088

RUGBY - BOIS ÉBÈNE
RUGBY - EBONY WOOD
1CB000095

EASY RIDER - BOIS ÉBÈNE
EASY RIDER - EBONY WOOD
1CB000097

PRESS

37g

FINITION TITANE
TITANIUM COATING

TAILLE RÉELLE
REAL SIZE

CHEF - OLIVIER
CHEF - OLIVE WOOD
1CB000065

GOLF - GENÉVRIER
GOLF - JUNIPER WOOD
1CB000101

YOUNG TIMER - BOIS CORAIL
YOUNG TIMER - CORAL WOOD
1CB000096

COCORICO - BOIS CORAIL
COCK-A-DOODLE-DOO - CORAL WOOD
1CB000090

BUT - ÉBÈNE
GOAL - EBONY WOOD
1CB000078

PARTITION - ÉBÈNE
SCORE - EBONY WOOD
1CB000058

LATINO SKULL - ÉBÈNE
LATINO SKULL - EBONY WOOD
1CB000021

PUNK - ÉBÈNE
PUNK - EBONY WOOD
1CB000106

PINUP - BOIS ÉBÈNE
PINUP - EBONY WOOD
1CB000102

BIKER - ÉBÈNE
BIKER - EBONY WOOD
1CB000018

MANUSCRIT - BOIS CORAIL
MANUSCRIPT - CORAL WOOD
1CB000055

POISSON - GENÉVRIER
FISH - JUNIPER WOOD
1CB000015

FINITION TITANE
TITANIUM COATING

ESCALADE - GENÉVRIER
CLIMBING - JUNIPER WOOD
1CB000031

ROCK'N'ROLL - ÉBÈNE
ROCK'N'ROLL - EBONY WOOD
1CB000061

SOLEIL AZTÈQUE - ÉBÈNE
AZTEC SUN - EBONY WOOD
1CB000073

CERISIER - BOIS CORAIL
CHERRY BLOSSOM - CORAL WOOD
1CB000017

FAITES UN VŒU - BOIS CORAIL
MAKE A WISH - CORAL WOOD
1CB000057

TOPOGRAPHIE - NAKED
TOPOGRAPHY - NAKED
1CN000010

37g

TAILLE RÉELLE
REAL SIZE

TAILLE RÉELLE
REAL SIZE

37g

FINITION TITANE
TITANIUM COATING

A FLEUR DE PEAU - GENÉVRIER
SENSUOUS ELEGANCE - JUNIPER WOOD
1CB000099

GEISHA - OLIVIER
GEISHA - OLIVE WOOD
1CB000066

PHARE - OLIVIER
LIGHTHOUSE - OLIVE WOOD
1CB000060

LION - BOIS CORAIL
LION - CORAL WOOD
1CB000056

SCÈNE DE CHASSE - BOIS CORAIL
HUNTING SCENE - CORAL WOOD
1CB000068

GRIZZLI - ÉBÈNE
GRIZZLI - EBONY WOOD
1CB000040

37g

FINITION TITANE BLACK
BLACK TITANIUM COATING

VÉLO - GENÉVRIER
BICYCLE - JUNIPER WOOD
1GB000103

MONTAGNE - GENÉVRIER
MOUNTAIN - JUNIPER WOOD
1GB000176

RENARD - BOIS CORAIL
FOX - CORAL WOOD
1GB000153

POLYNÉSIEN - BOIS CORAIL
POLYNESIAN - CORAL WOOD
1GB000139

TAILLE RÉELLE
REAL SIZE

MOTO RACING - ÉBÈNE
MOTO RACING - EBONY WOOD
1GB000191

VINYLE - ÉBÈNE
VINYL - EBONY WOOD
1GB000172

GLOBE TROTTER - GENÉVRIER
GLOBE TROTTER - JUNIPER WOOD
1GB000192

JAZZ - GENÉVRIER
JAZZ - JUNIPER WOOD
1GB000173

PHOENIX - BOIS CORAIL
PHOENIX - CORAL WOOD
1GB000174

37g

FINITION TITANE BLACK
BLACK TITANIUM COATING

INFINI - GENÉVRIER
INFINITY - JUNIPER WOOD
1GB000126

TRUITE - GENÉVRIER
TROUT - JUNIPER WOOD
1GB000121

VAGUE - GENÉVRIER
WAVE - JUNIPER WOOD
1GB000118

ART DÉCO - GENÉVRIER
ART DECO - JUNIPER WOOD
1GB000105

AIGLE - GENÉVRIER
EAGLE - JUNIPER WOOD
1GB000108

ESOTÉRIQUE - GENÉVRIER
ESOTERIC - JUNIPER WOOD
1GB000113

TAILLE RÉELLE
REAL SIZE

TAILLE RÉELLE
REAL SIZE

SKI - GENÉVRIER
SKI - JUNIPER WOOD
1GB000116

COPAINS COMME COCHONS
OLIVIER
PRIME CUTS - OLIVE WOOD
1GB000152

HURLEMENT - OLIVIER
HOWLING - OLIVE WOOD
1GB000135

T-REX - BOIS CORAIL
T-REX - CORAL WOOD
1GB000165

ASTRO - BOIS CORAIL
ASTRO - CORAL WOOD
1GB000124

ANCRE - BOIS CORAIL
ANCHOR - CORAL WOOD
1GB000119

37g

PUR-SANG - OLIVIER
THOROUGHBRED - OLIVE WOOD
1GB000140

VIKING VEGVISIR - OLIVIER
VIKING VEGVISIR - OLIVE WOOD
1GB000163

SAMOURAÏ - OLIVIER
SAMOURAÏ - OLIVE WOOD
1GB000166

PACIFIC - OLIVIER
PACIFIC- OLIVE WOOD
1GB000141

YIN ET YANG - OLIVIER
YIN AND YANG - OLIVE WOOD
1GB000149

FINITION TITANE BLACK
BLACK TITANIUM COATING

FINITION TITANE BLACK
BLACK TITANIUM COATING

ROSES - BOIS CORAIL
ROSES - CORAL WOOD
1GB000137

SERPENT - GENÉVRIER
SNAKE - JUNIPER WOOD
1GB000127

CELTE - GENÉVRIER
CELTIC - JUNIPER WOOD
1GB000171

IMMORTEL - ÉBÈNE
IMMORTAL - EBONY WOOD
1GB000164

CERF - ÉBÈNE
DEER - EBONY WOOD
1GB000123

DRAGON JAPONAIS - ÉBÈNE
JAPANESE DRAGON - EBONY WOOD
1GB000107

TAILLE RÉELLE
REAL SIZE

37g

FINITION TITANE BLACK
BLACK TITANIUM COATING

TOUR EIFFEL - BOIS CORAIL
EIFFEL TOWER - CORAL WOOD
1GB000193

RIDE OR DIE - ÉBÈNE
RIDE OR DIE - EBONY WOOD
1GB000134

CHANCE - ÉBÈNE
GOOD LUCK - EBONY WOOD
1GB000151

SCIENCES - ÉBÈNE
SCIENCE - EBONY WOOD
1GB000155

CYCLE DE LUNE - ÉBÈNE
MOON PHASE - EBONY WOOD
1GB000162

COLLECTION

“TATTOO ZODIAC”

TAILLE RÉELLE
REAL SIZE

BALANCE - OLIVIER
LIBRA - OLIVE WOOD
1GB000181

CANCER - OLIVIER
CANCER - OLIVE WOOD
1GB000183

TAUREAU - OLIVIER
TAURUS - OLIVE WOOD
1GB000188

SAGITTAIRE - OLIVIER
SAGITTARIUS - OLIVE WOOD
1GB000177

SCORPION - OLIVIER
SCORPIO - OLIVE WOOD
1GB000184

VERSEAU - OLIVIER
AQUARIUS - OLIVE WOOD
1GB000178

37g

FINITION TITANE BLACK
BLACK TITANIUM COATING

LION - OLIVIER
LEO - OLIVE WOOD
1GB000187

VIERGE - OLIVIER
VIRGO - OLIVE WOOD
1GB000185

BÉLIER - OLIVIER
ARIES - OLIVE WOOD
1GB000180

CAPRICORNE - OLIVIER
CAPRICORN - OLIVE WOOD
1GB000179

GEMEAU - OLIVIER
GEMINI - OLIVE WOOD
1GB000182

POISSON - OLIVIER
PISCES - OLIVE WOOD
1GB000186

COLLECTION

‘‘TATTOO’’

— CARBON —

TAILLE RÉELLE
REAL SIZE

37g

FINITION TITANE BLACK
BLACK TITANIUM COATING

CAFÉ RACER - FIBRE DE CARBONE
CAFÉ RACER - CARBON FIBER
1GC000107

YOUNG TIMER - FIBRE DE CARBONE
YOUNG TIMER - CARBON FIBER
1GC000108

GARDE TEMPS
FIBRE DE CARBONE
WATCHMAKER - CARBON FIBER
1GC000010

LION - FIBRE DE CARBONE
LION - CARBON FIBER
1GC000106

COLLECTION

‘‘TATTOO’’

— CAMO —

FINITION MIROIR, TITANE OU TITANE BLACK
MIRROR FINISH, TITANIUM OR BLACK TITANIUM COATING

TAILLE RÉELLE
REAL SIZE

PÊCHE À LA MOUCHE - CAMO ORANGE
FLY FISHING - ORANGE CAMO
1AM000013

A L’AFFÛT - CAMO ORANGE
ON THE LOOKOUT - ORANGE CAMO
1AM000014

SCÈNE DE CHASSE - CAMO ORANGE
HUNTING SCENE - ORANGE CAMO
1GM000030

TRUITE - CAMO ORANGE
TROUT - ORANGE CAMO
1GM000031

37g

CERF - CAMO MARRON
DEER - BROWN CAMO
1GM000027

JOUR DE CHASSE - CAMO MARRON
HUNTING DAY - BROWN CAMO
1GM000028

SILVER WILKINSON - CAMO MARRON
SILVER WILKINSON - BROWN CAMO
1GM000029

GRIZZLY - CAMO MARRON
GRIZZLY - BROWN CAMO
1CM000021

TRUITE - CAMO MARRON
TROUT - BROWN CAMO
1CM000022

FAISAN - CAMO MARRON
PHEASANT - BROWN CAMO
1CM000023

COLLECTION

‘‘TATTOO’’

— COMPOSITE —

FINITION MIROIR
MANCHE EN ACÉTATE FAÇON ÉCAILLE DE TORTUE
MIRROR FINISH
TURTLE SHELL ACETATE SLAB

37g

TERRA INCOGNITA -TORTUE CLAIRE
TERRA INCOGNITA - CLEAR TURTLE
1AC000102

AVIATION - TORTUE CLAIRE
AVIATION - CLEAR TURTLE
1AC000100

POLYNÉSIEN - TORTUE CLAIRE
POLYNESIAN - CLEAR TURTLE
1AC000101

TAILLE RÉELLE
REAL SIZE

37g

CELTE - TORTUE AMBRÉE
CELTIC - AMBERED TURTLE
1AC000106

GLOBE TROTTER - TORTUE AMBRÉE
GLOBE TROTTER - AMBERED TURTLE
1AC000107

PACIFIQUE - TORTUE AMBRÉE
PACIFIC - AMBERED TURTLE
1AC000108

37g

FINITION TITANE BLACK
TITANIUM TITANIUM COATING

OLIVIER
OLIVE WOOD
1GB000001

BOIS CORAIL
CORAL WOOD
1GB000005

ÉBÈNE
EBONY WOOD
1GB000004

GENÉVRIER
JUNIPER WOOD
1GB000002

FIBRE DE CARBONE
CARBON FIBER
1GC000001

TAILLE RÉELLE
REAL SIZE

37g

FINITION TITANE
TITANIUM COATING

NAKED
NAKED
1CN000000

OLIVIER
OLIVE WOOD
1CB000001

BOIS CORAIL
CORAL WOOD
1CB000005

ÉBÈNE
EBONY WOOD
1CB000004

GENÉVRIER
JUNIPER WOOD
1CB000002

TAILLE RÉELLE
REAL SIZE

SUPERMAN and all related characters and elements
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COLLECTION 2025 | 2026

‘‘TATTOO’’

WONDER WOMAN- ALUMINIUM ROUGE

WONDER WOMAN - RED ALUMINUM

37G	27G
DEEWRN002	DEEWRN902

SUPERMAN - ALUMINIUM BLEU

SUPERMAN - BLUE ALUMINUM

37G	27G
DEEWRN001	DEEWRN901

BATMAN - ALUMINIUM GRIS FONCÉ

BATMAN - DARK GREY ALUMINUM

37G	27G
DEEWRN003	DEEWRN903

CATWOMAN - ALUMINIUM GRIS FONCÉ

CATWOMAN - DARK GREY ALUMINUM

37G	27G
DEEWRN007	DEEWRN907

COFFRET COLLECTOR SUPERMAN | BATMAN

2 PIECES COLLECTOR BOX SUPERMAN | BATMAN
DEEWRN006

FINITION TITANE OU TITANE BLACK
TITANIUM OR BLACK TITANIUM COATING

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MUNICH
OLIVIER

CITIZZ Travel & Design x deejo

FINITION TITANE BLACK
BLACK TITANIUM COATING

TAILLE RÉELLE
REAL SIZE

300 VILLES DISPONIBLES - NOUS CONSULTER
300 SKYLINES AVAILABLE - PLEASE CONSULT US

37g

ILE DE RÉ
OLIVIER

DIJON
OLIVIER

MONT-VENTOUX
OLIVIER

CABOURG
OLIVIER

SYDNEY
OLIVIER

FINITION MIROIR, TITANE OU TITANE BLACK
MIRROR FINISH, TITANIUM OR BLACK TITANIUM COATING

24h LE MANS PRODUIT OFFICIEL x deejo

COLLECTION 2025 | 2026

‘‘TATTOO’’

24H LE MANS - TRIO - ALUMINIUM GRIS FONCÉ
24H LE MANS - TRIO - DARK GREY ALUMINUM
DEE24H001

COFFRET COLLECTOR 3 PIÈCES 24H LE MANS - ALUMINIUM
3 PIECES COLLECTOR BOX 24H LE MANS- ALUMINUM
DEE24H004

ÉDITION LIMITÉE ET NUMÉROTÉE À 240 EXEMPLAIRES
LIMITED AND NUMBERED EDITION OF 240 PIECES

TAILLE RÉELLE
REAL SIZE

ÉDITION LIMITÉE ET NUMÉROTÉE À 999 EXEMPLAIRES
LIMITED AND NUMBERED EDITION OF 999 PIECES

FINITION MIROIR
MIRROR FINISH

ÉDITION LIMITÉE 24H LE MANS - TRIO ALUMINIUM BLEU ET SPACER ROUGE

LIMITED EDITION 24H LE MANS - TRIO BLUE ALUMINUM AND RED SPACER

DEE24H002

24h LE MANS
PRODUIT OFFICIEL

x deejo

390g

ÉDITION LIMITÉE 24H LE MANS - TRIO - OLIVIER
LIMITED EDITION 24H LE MANS - TRIO - OLIVE WOOD
DEE24H003

ÉDITION LIMITÉE ET NUMÉROTÉE À 240 EXEMPLAIRES
LIMITED AND NUMBERED EDITION OF 240 PIECES

TAILLE RÉELLE
REAL SIZE

COLLECTION 2025 | 2026

‘‘TATTOO’’

FINITION TITANE BLACK
BLACK TITANIUM COATING

24h MOTOS®

X

deejo

37g

FINITION TITANE
TITANIUM COATING

24H MOTO - DÉPART - FIBRE DE CARBONE
24H MOTO - START - CARBON FIBER
DEE24H005

COLLECTION

"37G SERRATION"

COUTEAU 37 GRAMMES SERRATION
COUTEAU ULTRA LEGER EN ACIER INOXYDABLE, FINITION TITANE GRIS OU NOIR, LAME MICRO-DENTEE AVEC CRAN DE SECURITE DE TYPE « FRAME LOCK ». OUVERTURE A UNE MAIN . PLAQUETTES EN BOIS MASSIF OU MATERIAUX COMPOSITES. CLIP DE CEINTURE.

37 GRAMS SERRATED POCKET KNIFE
ULTRA LIGHT STAINLESS STEEL POCKET KNIFE, LIGHT GREY OR BLACK TITANIUM COATING, SERRATED BLADE WITH "FRAME LOCK" LOCKING SYSTEM. ONE HAND OPENING. SCALE IN SOLID WOOD OR COMPOSITE MATERIALS. BELT CLIP.

37g

20,5 CM OUVERT
20,5 CM OPEN

11 CM FERMÉ
11 CM CLOSED

9,5 CM DE LAME
9,5 CM BLADE

COLLECTION

‘‘TATTOO’’

SERRATION

OUVERTURE UNE MAIN - LAME MICRO-DENTÉE
ONE HAND OPENING - MICRO-SERRATED BLADE

FINITION TITANE OU TITANE BLACK
TITANIUM OR BLACK TITANIUM COATING

PÊCHE À LA MOUCHE - CAMO MARRON
FLY FISHING - BROWN CAMO
1GC000512

VIKING VEGVISIR - CAMO MARRON
VIKING VEGVISIR - BROWN CAMO
1CC000512

JOUR DE CHASSE - CAMO MARRON
HUNTING DAY - BROWN CAMO
1CC000513

ARBRE - CAMO MARRON
TREE - BROWN CAMO
1CC000514

TAILLE RÉELLE
REAL SIZE

37g

SCÈNE DE CHASSE - OLIVIER
HUNTING SCENE - OLIVE WOOD
1GB000512

TOPOGRAPHIE - BOIS CORAIL
TOPOGRAPHY - CORAL WOOD
1GB000510

TERRA INCOGNITA - BOIS CORAIL
TERRA INCOGNITA - CORAL WOOD
1GB000554

CAFE RACER - FIBRE DE CARBONE
CAFE RACER - CARBON FIBER
1GC000553

CERF - GENÉVRIER
DEER - JUNIPER WOOD
1CB000546

27g
deejo
PRESS

COLLECTION

“27G”

COUTEAU 27 GRAMMES
COUTEAU ULTRA LÉGER EN ACIER INOXYDABLE, FINITION TITANE GRIS, TITANE NOIR OU MIROIR. LAME AVEC CRAN DE SÉCURITÉ DE TYPE “FRAME LOCK”. PLAQUETTES EN BOIS MASSIF OU MATÉRIAUX COMPOSITES. CLIP DE CEINTURE.

27 GRAMS POCKET KNIFE
ULTRA LIGHT STAINLESS STEEL POCKET KNIFE, MIROR FINISH, LIGHT GREY OR BLACK TITANIUM COATING. BLADE WITH “FRAME LOCK” LOCKING SYSTEM. SCALES IN SOLID WOOD OR COMPOSITE MATERIALS. BELT CLIP.

27g

17 CM OUVERT
17 CM OPEN

9 CM FERMÉ
9 CM CLOSED

7,5 CM DE LAME
7,5 CM BLADE

27g

MONTAGNE - OLIVIER
MOUNTAIN - OLIVE WOOD
9CB000108

SILVER WILKINSON - OLIVIER
SILVER WILKINSON - OLIVE WOOD
9CB000112

VAN LIFE - GENÉVRIER
VAN LIFE - JUNIPER WOOD
9CB000109

CHEVAUX SAUVAGES - BOIS CORAIL
WILD HORSES - CORAL WOOD
9CB000113

CELTE - EBÈNE
CELTIC - EBONY WOOD
9CB000115

COLLECTION 2025 | 2026

‘‘TATTOO’’

FINITION TITANE OU TITANE BLACK
TITANIUM OR BLACK TITANIUM COATING

TAILLE RÉELLE
REAL SIZE

POLYNÉSIEN - GENÉVRIER
POLYNESIAN - JUNIPER WOOD
9GB000109

CERF - GENÉVRIER
DEER - JUNIPER WOOD
9GB000112

SCÈNE DE CHASSE - BOIS CORAIL
HUNTING SCENE - CORAL WOOD
9CB000110

LATINO SKULL - EBÈNE
LATINO SKULL - EBONY WOOD
9CB000114

ROCK & ROLL - EBÈNE
ROCK & ROLL - EBONY WOOD
9CB000111

COLLECTION 2025 | 2026

‘‘TATTOO’’

TITANE BLACK
BLACK TITANIUM COATING

27g

TAILLE RÉELLE
REAL SIZE

PACIFIQUE - OLIVIER
PACIFIC - OLIVE WOOD
9GB000108

HURLEMENT - OLIVIER
HOWL - OLIVE WOOD
9GB000110

AIGLE - GENÉVRIER
EAGLE - JUNIPER WOOD
9GB000111

YOUNG TIMER - CARBONE
YOUNG TIMER - CARBON FIBER
9GC000205

MOTO RACING - CARBONE
MOTO RACING - CARBON FIBER
9GC000206

27g

FINITION TITANE OU TITANE BLACK
TITANIUM OR BLACK TITANIUM COATING

LION - GENÉVRIER
LION - JUNIPER WOOD
9GB000107

INFINI - ÉBÈNE
INFINITY - EBONY WOOD
9GB000102

ART DÉCO - BOIS CORAIL
ART DECO - CORAL WOOD
9GB000101

TERRA INCOGNITA - OLIVIER
TERRA INCOGNITA - OLIVE WOOD
9CB000103

ARBRE - BOIS CORAIL
TREE - CORAL WOOD
9CB000101

TAILLE RÉELLE
REAL SIZE

TRUITE - OLIVIER
TROUT - OLIVE WOOD
9GB000103

CAFE RACER - ÉBÈNE
CAFE RACER - EBONY WOOD
9CB000102

ART NOUVEAU - ÉBÈNE
ART NOUVEAU - EBONY WOOD
9CB000105

VÉLO - BOIS CORAIL
BICYCLE - CORAL WOOD
9CB000104

‘‘DEEJO 27G’’

FINITION TITANE OU TITANE BLACK
TITANIUM OR BLACK TITANIUM COATING

TAILLE RÉELLE
REAL SIZE

27g

NAKED
NAKED
9CN000000

OLIVIER
OLIVE WOOD
9CB000001

ÉBÈNE
EBONY WOOD
9CB000004

BOIS CORAIL
CORAL WOOD
9CB000005

OLIVIER
OLIVE WOOD
9GB000001

ÉBÈNE
EBONY WOOD
9GB000004

BOIS CORAIL
CORAL WOOD
9GB000005

COLLECTION

‘‘15G’’

15 GRAMMES
15 GRAMS
7CN000000

15g

12,5 CM OUVERT
12,5 CM OPEN

7 CM FERMÉ
7 CM CLOSED

5,5 CM DE LAME
5,5 CM BLADE

COUTEAU 15 GRAMMES
COUTEAU ULTRA LÉGER EN ACIER INOXYDABLE, FINITION TITANE GRIS , TITANE NOIR, MIROIR OU CUIVRE. LAME AVEC CRAN DE SÉCURITÉ DE TYPE ‘‘FRAME LOCK’’.

15 GRAMS POCKET KNIFE
ULTRA LIGHT STAINLESS STEEL POCKET KNIFE, LIGHT GREY, BLACK TITANIUM COATING, MIROR OR COPPER FINISH. BLADE WITH ‘‘FRAME LOCK’’ LOCKING SYSTEM.

deejo

COLLECTION

‘‘TATTOO’’

FINITION MIROIR, TITANE OU TITANE BLACK
MIRROR FINISH, TITANIUM OR BLACK TITANIUM COATING

ART NOUVEAU
ART NOUVEAU
7CN000014

LATINO SKULL
LATINO SKULL
7CN000021

ARBRE
TREE
7CN000022

TERRA INCOGNITA
TERRA INCOGNITA
7CN000054

POLYNÉSIEN
POLYNESIAN
7GN000102

ART DECO
ART DECO
7GN000105

INFINI
INFINITY
7GN000126

PACIFIQUE
PACIFIC
7GN000141

15g

PIN UP - FINITION MIROIR
PIN UP - MIRROR FINISH
7AK000004

ROCK'N'ROLL - FINITION MIROIR
ROCK'N'ROLL - MIRROR FINISH
7AK000003

VÉLO - FINITION MIROIR
BICYCLE - MIRROR FINISH
7AK000002

VAN LIFE
VAN LIFE
7CN000024

COPPER
COPPER FINISH
7HN000004

FOURNIS AVEC UN CÂBLE
PROVIDED WITH A COATED-STEEL CABLE

TAILLE RÉELLE
REAL SIZE

COLLECTION

‘‘TATTOO ZODIAC’’

FINITION TITANE BLACK
BLACK TITANIUM COATING

15g

TAILLE RÉELLE
REAL SIZE

GEMEAU
GEMINI
7GN000153

VIERGE
VIRGO
7GN000145

LION
LION
7GN000144

BÉLIER
ARIES
7GN000152

CAPRICORNE
CAPRICORN
7GN000148

SCORPION
SCORPIO
7GN000147

VERSEAU
AQUARIUS
7GN000146

TAUREAU
TAURUS
7GN000151

SAGITTAIRE
SAGITTARIUS
7GN000143

CANCER
CANCER
7GN000150

POISSON
PISCES
7GN000149

BALANCE
LIBRA
7GN000142

FOURNIS AVEC UN CÂBLE
PROVIDED WITH A COATED-STEEL CABLE

deejo

LES COUTEAUX D'EXCEPTION

COLLECTION

‘‘EXCEPTION’’

— DAMAS —

DAMAS 256 - AMOURETTE
DAMASCUS 256 - SNAKEWOOD
1DB000008

37g

20,5 CM OUVERT
20,5 CM OPEN

11 CM FERMÉ
11 CM CLOSED

9,5 CM DE LAME
9,5 CM BLADE

COUTEAU 37 GRAMMES DAMAS 256
COUTEAU ULTRA LÉGER EN ACIER DAMAS 256 COUCHES ‘‘DAMASTEEL® DS93X™’’, LAME AVEC CRAN DE SÉCURITÉ DE TYPE ‘‘FRAME LOCK’’ PLAQUETTE EN BOIS D’AMOURETTE. CLIP DE CEINTURE. LIVRÉ AVEC ÉTUI EN CUIR NATUREL DANS UN COFFRET PRESTIGE.

37 GRAMS DAMASCUS POCKET KNIFE 256
ULTRA LIGHT POCKET KNIFE, BLADE MADE WITH 256 LAYERS OF ‘‘DAMASTEEL® DS93X™’’ DAMASCUS STEEL WITH ‘‘FRAME LOCK’’ LOCKING SYSTEM. SCALE IN SNAKEWOOD. BELT CLIP. SUPPLIED WITH NATURAL LEATHER SHEATH IN PRESTIGE GIFT BOX.

DAMAS 88 - OLIVIER
DAMASCUS 88 - OLIVE WOOD
1DB000009

COUTEAU 37 GRAMMES DAMAS 88
COUTEAU ULTRA LÉGER EN ACIER DAMAS 88 COUCHES SS316 / 3CR14 SUR UN NOYAU EN 10CR15 MOV., LAME AVEC CRAN DE SÉCURITÉ DE TYPE "FRAME LOCK" PLAQUETTE EN BOIS D'OLIVIER. CLIP DE CEINTURE. LIVRÉ EN BOÎTE CADEAU.

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37 GRAMS DAMASCUS POCKET KNIFE 88
ULTRA LIGHT POCKET KNIFE. STAINLESS DAMASCUS STEEL WITH 88 LAYERS OF SS316 / 3CR14 ON A CORE OF 10CR15 MOV. "FRAME LOCK" LOCKING SYSTEM. SCALE IN OLIVE WOOD. BELT CLIP. SUPPLIED WITH GIFT BOX.

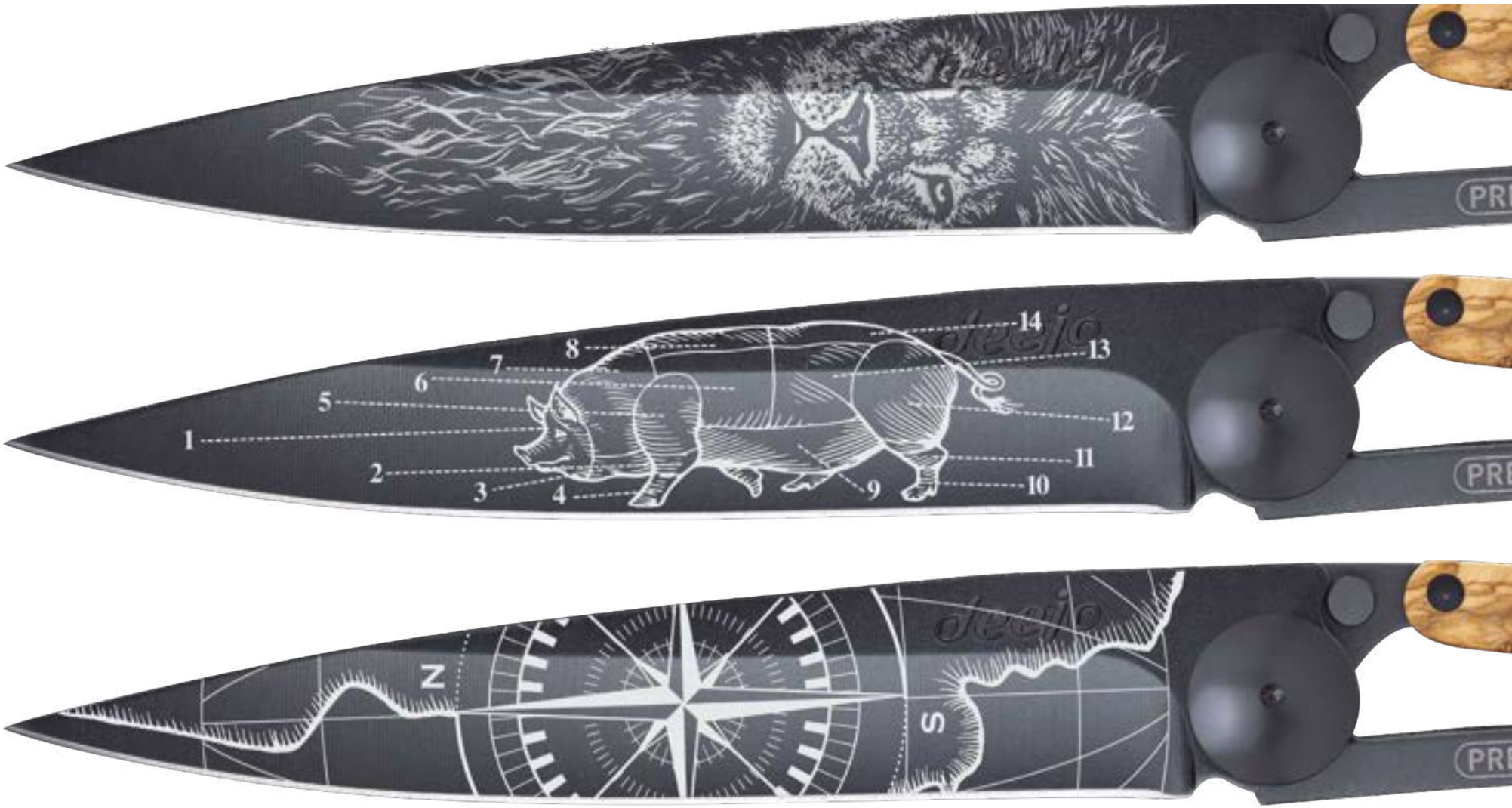
FINITION TITANE BLACK
BLACK TITANIUM COATING

COLLECTION

''EXCEPTION''

— 390G —

TAILLE RÉELLE
REAL SIZE



43 CM OUVERT
43 CM OPEN

23,5 CM FERMÉ
23,5 CM CLOSED

19 CM DE LAME
19 CM BLADE

390g

LION - OLIVIER
LION - OLIVE WOOD
3GB000092

COPAINS COMME COCHONS - OLIVIER
PRIME CUTS - OLIVE WOOD
3GB000152

TERRA INCOGNITA - OLIVIER
TERRA INCOGNITA - OLIVE WOOD
3GB000054

DEEJO

‘‘KIT À GRAVER’’

37g

FINITION TITANE BLACK
BLACK TITANIUM COATING

COFFRET «DEEJO À GRAVER SOI MÊME»
«TATTOO YOUR DEEJO» BOX
DEE000086

COFFRET DEEJO À GRAVER SOI-MÊME,
COMPOSÉ D’UN DEEJO 37G BLACK, DE 3 MANCHES À MONTER (FIBRE DE CARBONE, BOIS CORAIL ET GENÉVRIER), D’UNE PIÈCE D’ESSAI RECTO - VERSO EN MÉTAL, D’UN STYLO À GRAVER UNIVERSEL, DE 3 FRAISES, 12 VIS ET D’UNE CLÉ DE MONTAGE. FONCTIONNE AVEC 2 PILES AAA (NON FOURNIES).

DO IT YOURSELF DEEJO SET,
FEATURES ONE 37G DEEJO BLACK, 3 PLATES (CARBON FIBER, CORAL WOOD & JUNIPER WOOD), A 2 SIDES METAL SHEET FOR TESTS, AN ENGRAVING PEN, 3 MILLING HEADS, 12 SCREWS AND A DEEJO HEX KEY. WORKS WITH 2 AAA BATTERIES (NOT INCLUDED).

DEEJO

‘‘COFFRET COLLECTIONNEUR’’

COUTEAUX NON INCLUS
KNIVES NOT INCLUDED

COFFRET COLLECTIONNEUR
COLLECTOR’S BOX
DEE000084

COFFRET COLLECTIONNEUR 12 PLACES, 2 TIROIRS. STRUCTURE EN MDF AVEC REVÊTEMENT EN CUIR SYNTHÉTIQUE DE COULEUR NOIR. REVÊTEMENT EN FEUTRINE NOIRE SOUS LE COFFRET. 4 BOUTONS EN ACIER INOXYDABLE. CONVIENT À NOS COUTEAUX DEEJO 27 & 37 G. DIMENSIONS INTÉRIEURES DES COMPARTIMENTS : 11,8 X 3,9 CM. HAUTEUR 1,3 CM.

COLLECTOR’S BOX FOR 12 KNIVES IN TWO DRAWERS. *MADE IN MDF AND COVERED WITH BLACK SYNTHETIC LEATHER. INSIDE COVERED WITH BLACK FELT. 4 STAINLESS STEEL DRAWER PULL STUDS. SUITABLE FOR OUR 27G & 37G DEEJO KNIVES. COMPARTMENTS INTERIOR DIMENSIONS : 11,8 X 3,9 CM. HEIGHT 1,3 CM.*

NEW DEEJO

‘‘SPORK’’

SPORK DEEJO 39G
SPORK DEEJO 39G
YEK000000

SPORK DEEJO 39G
SPORK DEEJO 39G
YGN000000

39g

SPORK DEEJO 39G, CUILLÈRE / FOURCHETTE ULTRA LÉGÈRE EN ACIER INOXYDABLE 420, FINITION TITANE OU TITANE NOIR. AVEC CRAN DE SÉCURITÉ DE TYPE ‘LINER LOCK’. SE FIXE EXCLUSIVEMENT SOUS LE CLIP DE CEINTURE D’UN COUTEAU DEEJO 37G.

16 CM OUVERT
16 CM OPEN

9,5 CM FERMÉ
9,5 CM CLOSED

SPORK DEEJO 39G. *ULTRALIGHT SPOON/FORK IN 420 STAINLESS STEEL, TITANIUM OR BLACK TITANIUM FINISH. WITH ‘FRAME LOCK’ LOCKING SYSTEM. ATTACHES ONLY UNDER THE BELT CLIP OF A DEEJO 37G KNIFE.*

deejo

‘‘ACCESSOIRES’’

ACCESSOIRES NON INCLUS
ACCESSORIES NOT INCLUDED

ORGANISER DEEJO, POLYESTER 900D
DEEJO ORGANIZER, 900D POLYESTER
DEE000232
17 X 10 X 2 CM - 50G

ÉTUI EN CUIR 37G, NATUREL
LEATHER SHEATH FOR 37G, NATURAL
DEE000504

ÉTUI EN CUIR 37G, MOCCA
LEATHER SHEATH FOR 37G, MOCCA
DEE000505

AFFÛTEUR
SHARPENER
DEE000029

ÉTUI EN CUIR, NATUREL
LEATHER SHEATH, NATURAL

37G **DEE000500**
27G **DEE000501**

ÉTUI EN CUIR, MOCCA
LEATHER SHEATH, MOCCA

37G **DEE000502**
27G **DEE000503**

AFFÛTEUR DE COMPTOIR DEEJO
DEEJO COUNTERTOP SHARPENER
DEE000233

CASQUETTE DEEJO, BLEUE
DEEJO CAP, BLUE
DEE000841

CASQUETTE DEEJO, VERTE
DEEJO CAP, GREEN
DEE000842

CASQUETTE DEEJO, VISIÈRE EN POLYESTER & COTON. PANNEAU FRONTAL EN COTON AVEC ÉCUSSON « DEEJO » BRODÉ. SANGLE RÉGLABLE 7 POSITIONS & FILET ARRIÈRE EN POLYPROPYLÈNE. TAILLE UNIQUE.

DEEJO CAP. *POLYESTER & COTTON VISOR. FRONT PANEL MADE OF COTTON WITH AN EMBROIDERED «DEEJO» PATCH. POLYPROPYLENE MESH & 7-POSITION ADJUSTABLE STRAP. ONE SIZE FITS ALL.*

CUSTOM KNIVES COMPANY
deejo

deejo

LES COUTEAUX DE TABLE

COLLECTION

‘‘TABLE’’

6
SET

LONGUEUR DE 23 CM
23 CM LENGTH

11 CM DE LAME
11 CM BLADE

SET DE 6 COUTEAUX DE TABLE EN ACIER INOXYDABLE, AFFÛTAGE RASOIR OU LAME MICRO DENTÉE, FINITION MIROIR OU TITANE GRIS ANTHRACITE. PLAQUETTES EN BOIS MASSIFS OU MATÉRIAUX COMPOSITES.

SET OF 6 STAINLESS STEEL STEAK KNIVES, RAZOR SHARPENING OR SERRATED BLADE, WITH MIRROR OR ANTHRACITE GREY TITANIUM FINISH. SCALES IN SOLID WOOD OR COMPOSITE MATERIALS.

dagfo

COLLECTION 2025 | 2026

‘‘TABLE’’

CHASSE

TAILLE RÉELLE
REAL SIZE

FINITION MIROIR, NOYER
MIRROR FINISH, WALNUT

6

SET DE 6 PIÈCES
6 PIECES SET
6AB000108

4

SET DE 4 PIÈCES
4 PIECES SET
4AB000108

COLLECTION 2025 | 2026

‘‘TABLE’’

— SAUVAGE —

FINITION MIROIR, BOIS CORAIL
MIRROR FINISH, CORAL WOOD

6

SET DE 6 PIÈCES
6 PIECES SET
6AB000109

4

SET DE 4 PIÈCES
4 PIECES SET
4AB000109

COLLECTION 2025 | 2026

‘‘TABLE’’

GÉOMETRIE

FINITION MIROIR, CHROMÉ
MIRROR FINISH, CHROME PLATED

6

SET DE 6 PIÈCES
6 PIECES SET
6AM000102

4

SET DE 4 PIÈCES
4 PIECES SET
4AM000102

COLLECTION

‘‘TABLE’’

ART DECO

TAILLE RÉELLE
REAL SIZE

FINITION TITANE, CHROMÉ
TITANIUM COATING, CHROME PLATED

6

SET DE 6 PIÈCES
6 PIECES SET
6FM000101

4

SET DE 4 PIÈCES
4 PIECES SET
4FM000101

COLLECTION 2025 | 2026

‘‘TABLE’’

TATOUAGES DU MONDE

FINITION MIROIR, ÉBÈNE
MIRROR FINISH, EBONY WOOD

6

SET DE 6 PIÈCES
6 PIECES SET
6AB000107

4

SET DE 4 PIÈCES
4 PIECES SET
4AB000107

deeje
deeje
deeje
deeje

COLLECTION

‘‘TABLE’’

ART DECO

FINITION TITANE, OLIVIER
TITANIUM COATING, OLIVE WOOD

6

SET DE 6 PIÈCES
6 PIECES SET
6FB000101

4

SET DE 4 PIÈCES
4 PIECES SET
4FB000101

TAILLE RÉELLE
REAL SIZE

TAILLE RÉELLE
REAL SIZE

COLLECTION

“TABLE”

BLOSSOM

FINITION TITANE, OLIVIER
TITANIUM COATING, OLIVE WOOD

6

SET DE 6 PIÈCES
6 PIECES SET
6FB000104

4

SET DE 4 PIÈCES
4 PIECES SET
4FB000104

COLLECTION

‘‘TABLE’’

JAPON

TAILLE RÉELLE
REAL SIZE

FINITION TITANE, ÉBÈNE
TITANIUM COATING, EBONY WOOD

6

SET DE 6 PIÈCES
6 PIECES SET
6FB000105

4

SET DE 4 PIÈCES
4 PIECES SET
4FB000105

TAILLE RÉELLE
REAL SIZE

COLLECTION

‘‘TABLE’’

GÉOMETRIE

FINITION MIROIR, ÉBÈNE
MIRROR FINISH, EBONY WOOD

6

SET DE 6 PIÈCES
6 PIECES SET
6AB000102

4

SET DE 4 PIÈCES
4 PIECES SET
4AB000102

FINITION MIROIR, OLIVIER
MIRROR FINISH, OLIVE WOOD

6

SET DE 6 PIÈCES
6 PIECES SET
6AB000106

4

SET DE 4 PIÈCES
4 PIECES SET
4AB000106

TAILLE RÉELLE
REAL SIZE

COLLECTION

‘‘TABLE’’

GRAND SIÈCLE

COLLECTION

‘‘TABLE’’

TOILE DE JOUY

TAILLE RÉELLE
REAL SIZE

FINITION MIROIR, OLIVIER
MIRROR FINISH, OLIVE WOOD

6

SET DE 6 PIÈCES
6 PIECES SET
6AB000103

4

SET DE 4 PIÈCES
4 PIECES SET
4AB000103

‘‘TABLE’’

SET DE 6 PIÈCES
6 PIECES SET
6AC000001

SET DE 4 PIÈCES
4 PIECES SET
4AC000001

FINITION MIROIR, TORTUE AMBRÉE
MIRROR FINISH, AMBERED TURTLE

SET DE 6 PIÈCES
6 PIECES SET
6FC000001

SET DE 4 PIÈCES
4 PIECES SET
4FC000001

FINITION TITANE, TORTUE AMBRÉE
TITANIUM COATING, AMBERED TURTLE

SET DE 6 PIÈCES
6 PIECES SET
6AM000001

SET DE 4 PIÈCES
4 PIECES SET
4AM000001

FINITION MIROIR, CHROMÉ
MIRROR FINISH, CHROME PLATED

SET DE 6 PIÈCES
6 PIECES SET
6FM000001

SET DE 4 PIÈCES
4 PIECES SET
4FM000001

FINITION TITANE, CHROMÉ
TITANIUM COATING, CHROME PLATED

COLLECTION

‘‘TABLE’’

SET DE 6 PIÈCES
6 PIECES SET
6AB000001

SET DE 4 PIÈCES
4 PIECES SET
4AB000001

FINITION MIROIR, OLIVIER
MIRROR FINISH, OLIVE WOOD

SET DE 6 PIÈCES
6 PIECES SET
6AB000005

SET DE 4 PIÈCES
4 PIECES SET
4AB000005

FINITION MIROIR, BOIS CORAIL
MIRROR FINISH, CORAL WOOD

SET DE 6 PIÈCES
6 PIECES SET
6AB000004

SET DE 4 PIÈCES
4 PIECES SET
4AB000004

FINITION MIROIR, ÉBÈNE
MIRROR FINISH, EBONY WOOD

SET DE 6 PIÈCES
6 PIECES SET
6FB000001

SET DE 4 PIÈCES
4 PIECES SET
4FB000001

FINITION TITANE, OLIVIER
TITANIUM COATING, OLIVE WOOD

SET DE 6 PIÈCES
6 PIECES SET
6FB000005

SET DE 4 PIÈCES
4 PIECES SET
4FB000005

FINITION TITANE, BOIS CORAIL
TITANIUM COATING, CORAL WOOD

SET DE 6 PIÈCES
6 PIECES SET
6FB000004

SET DE 4 PIÈCES
4 PIECES SET
4FB000004

FINITION TITANE, ÉBÈNE
TITANIUM COATING, EBONY WOOD

COLLECTION

"TABLE"

SERRATION

SET DE 6 PIÈCES **6 PIECES SET**	SET DE 4 PIÈCES **4 PIECES SET**	
6AB000501	**4AB000501**	LAME MICRO-DENTÉE, FINITION MIROIR, OLIVIER **SERRATED BLADE, MIRROR FINISH, OLIVE WOOD**
6AB000505	**4AB000505**	LAME MICRO-DENTÉE, FINITION MIROIR, BOIS CORAIL **SERRATED BLADE, MIRROR FINISH, CORAL WOOD**
6AB000504	**4AB000504**	LAME MICRO-DENTÉE, FINITION MIROIR, ÉBÈNE **SERRATED BLADE, MIRROR FINISH, EBONY WOOD**
6FB000501	**4FB000501**	LAME MICRO-DENTÉE, FINITION TITANE, OLIVIER **SERRATED BLADE, TITANIUM COATING, OLIVE WOOD**
6FB000505	**4FB000505**	LAME MICRO-DENTÉE, FINITION TITANE, BOIS CORAIL **SERRATED BLADE, TITANIUM COATING, CORAL WOOD**
6FB000504	**4FB000504**	LAME MICRO-DENTÉE, FINITION TITANE, ÉBÈNE **SERRATED BLADE**, **TITANIUM COATING, EBONY WOOD**

degio

COLLECTION

"SOMMELIER"

DEEJO

TAILLE RÉELLE
REAL SIZE

OLIVIER
OLIVE WOOD
SFB000001

75g

ÉBÈNE
EBONY WOOD
SFB000004

BOIS CORAIL
CORAL WOOD
SFB000005

16 CM OUVERT
16 CM OPEN

11 CM FERMÉ
11 CM CLOSED

SOMMELIER DEEJO 75 GRAMMES
SOMMELIER EN ACIER INOXYDABLE FINITION TITANE GRIS ANTHRACITE. DOUBLE LEVIER ARTICULÉ ET DÉCAPSULEUR RAPIDE.
MÈCHE 5 SPIRALES AVEC REVÊTEMENT ANTI-ADHÉRENT. LAME COUPE COLLERETTE MICRO DENTÉE. MANCHE EN BOIS D'OLIVIER, EBÈNE OU BOIS CORAIL.

WAITER'S KNIFE DEEJO 75 GRAMS
STAINLESS STEEL WAITER'S KNIFE WITH ANTHRACITE GREY TITANIUM FINISH. DOUBLE ARTICULATED LEVER AND QUICK BOTTLE OPENER.
5 SPIRALS CORKSCREW WITH NON-STICK COATING. MICRO-SERRATED BLADE. OLIVE / EBONY OR CORAL WOOD HANDLE.

2
SET

LONGUEUR DE 19 CM
19 CM LENGTH

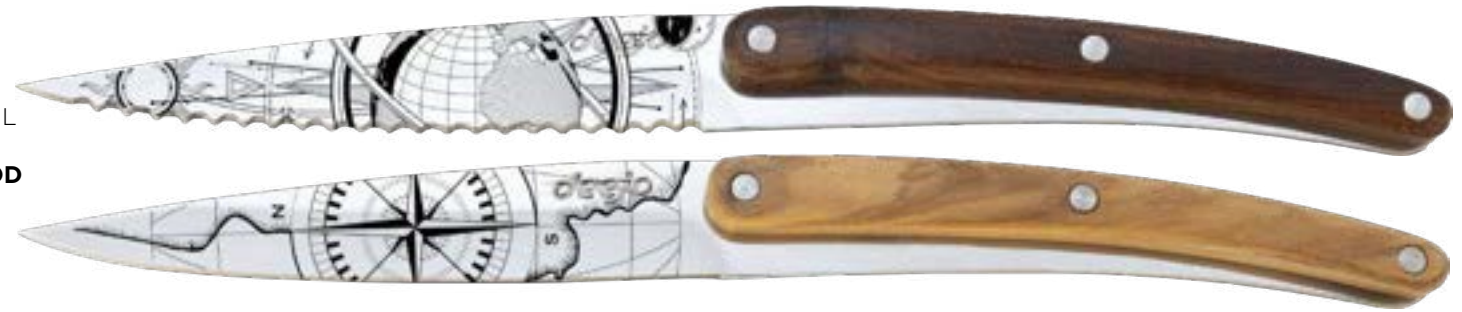
9 CM DE LAME
9 CM BLADE

SET DE 2 COUTEAUX D'OFFICE EN ACIER INOXYDABLE, AFFÛTAGE RASOIR (1 COUTEAU) ET LAME MICRO-DENTÉE (1 COUTEAU), FINITION TITANE GRIS ANTHRACITE OU MIROIR. PLAQUETTES EN BOIS D'OLIVIER (1 COUTEAU) ET BOIS CORAIL (1 COUTEAU).

SET OF 2 STAINLESS STEEL PARING KNIVES, BOTH RAZOR SHARPENING (1 KNIFE) AND SERRATED BLADE (1 KNIFE), WITH ANTHRACITE GREY TITANIUM COATING OR MIRROR FINISH. SCALES IN SOLID OLIVE WOOD (1 KNIFE) AND CORAL WOOD (1 KNIFE).

MONTAGNE / VAN LIFE
FINITION MIROIR, OLIVIER ET BOIS CORAIL
MONTAGNE / VAN LIFE
MIRROR FINISH, OLIVE AND CORAL WOOD
CAB000103

GLOBE TROTTER / TERRA INCOGNITA
FINITION MIROIR, OLIVIER ET BOIS CORAIL
GLOBE TROTTER / TERRA INCOGNITA
MIRROR FINISH, OLIVE AND CORAL WOOD
CAB000102



LATINO / DANDY
FINITION MIROIR, OLIVIER ET BOIS CORAIL
LATINO / DANDY
MIRROR FINISH, OLIVE AND CORAL WOOD
CAB000101

GRAND CRU / ARBRE
FINITION MIROIR, OLIVIER ET BOIS CORAIL
GRAND CRU / ARBRE
MIRROR FINISH, OLIVE AND CORAL WOOD
CAB000104

TAILLE RÉELLE
REAL SIZE

BLOSSOM
FINITION TITANE GRIS ANTHRACITE
OLIVIER ET BOIS CORAIL
BLOSSOM
ANTHRACITE GREY TITANIUM
OLIVE AND CORAL WOOD
CFB000102

JAPONAIS
FINITION TITANE GRIS ANTHRACITE
OLIVIER ET BOIS CORAIL
JAPANESE
ANTHRACITE GREY TITANIUM
OLIVE AND CORAL WOOD
CFB000103

ART DECO
FINITION TITANE GRIS ANTHRACITE
OLIVIER ET BOIS CORAIL
ART DECO
ANTHRACITE GREY TITANIUM
OLIVE AND CORAL WOOD
CFB000101

POLYNÉSIEN / PACIFIQUE
FINITION TITANE GRIS ANTHRACITE
OLIVIER ET BOIS CORAIL
POLYNESIAN / PACIFIC
ANTHRACITE GREY TITANIUM
OLIVE AND CORAL WOOD
CFB000104

COLLECTION

“OFFICE”

TATOUAGES DU MONDE

6
SET

FINITION TITANE, FRÊNE EXOTIQUE
TITANIUM FINISH, ZEBRA WOOD
DEE000715

SET DE 6 COUTEAUX EN ACIER INOXYDABLE, AFFÛTAGE RASOIR, FINITION TITANE. PLAQUETTES EN FRÊNE EXOTIQUE.

SET OF 6 STAINLESS STEEL KNIVES, RAZOR SHARPENING, WITH TITANIUM FINISH. SCALES IN SOLID ZEBRAWOOD.

TAILLE RÉELLE
REAL SIZE

‘‘DISPLAY’’

VITRINE DEEJO S
COUNTER SHOWCASE S
DEEVIT001
35 X 30 X 27CM - 3,8 KG

VITRINE DEEJO L
COUNTER SHOWCASE L
DEEVIT000
65 X 30 X 27CM - 6,8 KG

‘‘DISPLAY’’

PRÉSENTOIR MÉTAL 1 SOMMELIER DEEJO
DISPLAY 1 DEEJO WAITER’S KNIFE
DEE000834
16 X 10 X 6 CM - 240 G

LIVRÉ AVEC CLOCHE TRANSPARENTE
SUPPLIED WITH TRANSPARENT GLASS COVER

PRÉSENTOIR DE DEEJO 15G
DISPLAY FOR DEEJO 15G
DEE000099
36 X 21 X 8 CM - 1,7 KG

DISPLAY MÉTAL COMPTOIR
COUNTERTOP METAL DISPLAY
DEE000231
32 X 15,5 X 6 CM - 0,5 KG

PRÉSENTOIR ROTATIF 24 DEEJO
SWIVELING TABLE DISPLAY 24 DEEJO
DEE000057
50 X 25 X 25 CM - 7,2 KG

PRÉSENTOIR ROTATIF SÉCURISÉ 24 DEEJO
LOCKED SWIVELING DISPLAY 24 DEEJO
DEE000159
50 X 34 X 34 CM - 15 KG

PRÉSENTOIR ROTATIF SÉCURISÉ 64 DEEJO
LOCKED SWIVELING DISPLAY 64 DEEJO
DEE000095
176 X 50 X 50 CM - 40,15 KG

‘‘DISPLAY’’

PRÉSENTOIR MÉTAL 1 DEEJO (POCHE)
DISPLAY 1 DEEJO (POCKET)
DEE000305
16 X 10 X 6 CM- 240 G

PRÉSENTOIR MÉTAL 8 DEEJO (POCHE)
DISPLAY 8 DEEJO (POCKET)
DEE000306
28 X 29 X 10 CM - 1,5 KG

PRÉSENTOIR MÉTAL 6 DEEJO (TABLE)
DISPLAY 6 DEEJO (TABLE)
DEE000366
30 X 29 X 20 CM- 1,275 KG

PRÉSENTOIR MÉTAL DEEJO (TABLE)
DISPLAY DEEJO (TABLE)
DEE000910 : 4 DEEJO (TABLE) 22 X 29 X 12 CM - 1 KG
DEE000456 : 6 DEEJO (TABLE) 30 X 29 X 12 CM- 1,3 KG

COFFRET POUR 6 COUTEAUX DE TABLE DEEJO
STORAGE BOX FOR 6 DEEJO TABLE KNIVES
DEE000821
30 X 29 X 12 CM- 1,3 KG

PRESENTOIR PANIER METAL DEEJO D'OFFICE
METAL DISPLAY FOR DEEJO PARING KNIVE
DEE000490
37 X 16 X 22 CM- 1,100 KG

PERCEVAL

ARTISAN COUTELIER FRANÇAIS

2024

L’Atelier Perceval fabrique et commercialise des couteaux de table, couteaux de poche et couteaux de cuisine de haute qualité. Basé à Thiers, capitale historique de la coutellerie française, nos couteaux s’inscrivent dans le savoir-faire de cette tradition coutelière.

Depuis sa fondation, l’Atelier Perceval incarne l’excellence de l’artisanat français dans la création de couteaux de table et de cuisine haut de gamme. Chaque pièce est façonnée à la main dans nos ateliers de Thiers, capitale de la coutellerie française, dans le respect des traditions par nos couteliers.

Cet héritage témoigne d’un savoir-faire unique, faisant de l’Atelier Perceval une référence sur les tables étoilées du monde entier, de la Tour Eiffel au Ritz, et s’étendant jusqu’à Singapour, Hong Kong ou New York.

The Atelier Perceval manufactures and sells high-end table knives, folding knives and kitchen knives. Based in Thiers, the historical capital of French cutlery, our knives are part of the know-how of this cutlery tradition.

Since its founding, Atelier Perceval has embodied the excellence of French craftsmanship in the making of high-end table and kitchen knives. Each piece is hand-crafted in our workshops in Thiers, the capital of French cutlery, with respect for tradition by our skilled cutlers.

This heritage reflects a unique expertise, making Atelier Perceval a reference on the world’s most prestigious tables, from the Eiffel Tower to the Ritz, exporting to Singapore, Hong Kong, and New York.

TABLE

9.47

9.47 PRESTIGE

888

OFFICE DE TABLE

UBAC

ADRET

9.47

Né d'une idée simple : fabriquer un couteau de table ayant les mêmes qualités qu'un couteau fermant. Il est fait pour séduire les amateurs de belles coupes. Simple et élégant, le couteau 9.47 s'illustre par ses lignes pures et intemporelles.

Born from a simple idea: make a table knife with the same qualities of a folding knife. This one is made to seduce beautiful cuts lovers. Sleek and elegant, the 9.47 table knife distinguishes itself by its pure and timeless lines.

Dimensions du produit / Product Dimensions : 217 mm x 19 mm x 10,5 mm ; Poids / Weight : environ 70 gr.
Dimensions de la lame / Blade dimensions : 110 mm x 19 mm x 2,5 mm ; Type d'acier / Steel type : Acier 12C27M

LES «POLYACÉTAL»

Ivoire / Ivory
T94701IV

NOUVEAU / NEW

Blanc / White
T94701WE

Noir / Black
T94701NO

Prune / Purple
T94701PR

Rouge / Red
T94701RO

Bleu Ciel / Sky Blue
T94701SB

Bleu Céladon / Celadon Blue
T94701BC

Bleu France / France Blue
T94701BF

Bleu Nuit / Night Blue
T94701BN

Vert Pistache / Pistachio Green
T94701VP

Gris Souris / Light Grey
T94701GS

Gris Anthracite / Dark Grey
T94701AN

LES «BOIS»

NOUVEAU / NEW

Bocotte / Bocotte Wood
T94701BO

NOUVEAU / NEW

Érable moucheté / Maple Wood
T94701ER

Olivier / Olive Wood
T94701OL

Bois de Serpent / Serpent Wood
T94701SE

Ébène du Gabon / Gabon Ebony
T94701EG

Gaïac / Guaiac
T94701GA

Fût de Chêne / Oak Wine Barrel
T94701FC

Ébène de Macassar / Macassar Ebony
T94701EM

Imitation Écaille de tortue / Turtle Shell Imitation
T94701ET

Bois de Fer / Arizona Ironwood Burl
T94701IW

Disponible maintenant avec des vis or / Now available with gold screws

Sur l'ensemble des manches polyacétal
On all the polyacetal handles

T94701NOG

9.47 Prestige NOUVEAU / NEW

Pour cette collection Prestige, l'idée était de donner une autre dimension au 9.47 avec un ornement supplémentaire et minuscule. Trois rivets mosaïques en laiton viennent donc sublimer les lignes épurées du couteau emblématique.

For this Prestige collection, the idea was to give another dimension to the 9.47 with an additional and tiny ornament. Three brass mosaic rivets enhance the sleek lines of this iconic knife.

Dimensions du produit / Product Dimensions : 217 mm x 19 mm x 10,5 mm ; Poids / Weight : environ 80 gr.
Dimensions de la lame / Blade dimensions : 110 mm x 19 mm x 2,5 mm ; Type d'acier / Steel type : Acier 12C27M

Krion Blanc / White Krion
T94701KBP

Krion Noir / Black Krion
T94701KNP

Ébène du Gabon / Gabon Ebony
T94701EGP

Ébène de Macassar / Macassar Ebony
T94701EMP

Imitation Écaille de tortue /
Turtle Shell Imitation
T94701ETP

Bois de Fer / Arizona Ironwood Burl
T94701IWP

888

Numéro porte-bonheur en Asie, le 888 est l'outil de référence pour les amateurs de bonne chère. Seule différence avec le 9.47 : sa longueur et la forme élancée de sa lame.

Lucky number in Asia, the 888 is the reference tool for meat lovers. The only difference with the 9.47 is its lengh and the slender shape of its blade.

Dimensions du produit / Product Dimensions : 227 mm x 19 mm x 10,5 mm ; Poids / Weight : environ 80 gr.
Dimensions de la lame / Blade dimensions : 117 mm x 19 mm x 2,5 mm ; Type d'acier / Steel type : Acier 12C27M

LES «POLYACÉTAL»

NOUVEAU / NEW

Ivoire / Ivory
T88801IV

Blanc / White
T88801WE

Noir / Black
T88801NO

Prune / Purple
T88801PR

Rouge / Red
T88801RO

Bleu Ciel / Sky Blue
T88801SB

Bleu Céladon / Celadon Blue
T88801BC

Bleu Nuit / Night Blue
T88801BN

Vert Pistache / Pistachio Green
T88801VP

Gris Souris / Light Grey
T88801GS

Gris Anthracite / Dark Grey
T88801AN

LES «BOIS»

NOUVEAU / NEW

Érable moucheté / Maple Wood
T88801ER

NOUVEAU / NEW

Bocotte / Bocotte Wood
T88801BO

Olivier / Olive Wood
T88801OL

Bois de Serpent / Serpent Wood
T88801SE

Ébène du Gabon / Gabon Ebony
T88801EG

Gaïac / Guaiac
T88801GA

Fût de Chêne / Oak Wine Barrel
T88801FC

Ébène de Macassar / Macassar Ebony
T88801EM

Bois de Fer / Arizona Ironwood Burl
T88801IW

LES «VIS OR»

NOUVEAU / NEW

Blanc vis or / White with Gold Screw
T88801WEG

NOUVEAU / NEW

Noir vis or / Black with Gold Screw
T88801NOG

NOUVEAU / NEW

Bleu vis or / Blue with Gold Screw
T88801BNG

Office de table

Inspiré de l'outil polyvalent utilisé en cuisine, l'Office de table se distingue par son manche conique monté traditionnellement à l'aide de trois clous martelés.

Inspired by the versatile tool used in the kitchen, the Office de Table distinguishes itself by its conic handle traditionnaly made with 3 hammered studs.

Dimensions du produit / Product Dimensions : 230 mm x 20 mm x 11 mm ; Poids / Weight : environ 80 gr.
Dimensions de la lame / Blade dimensions : 120 mm x 20 mm x 2,5 mm ; Type d'acier / Steel type : Acier 12C27M

Krion Blanc / White Krion
TODT01KB

Krion Noir / Black Krion
TODT01KN

Olivier / Olive Wood
TODT01OL

Ébène du Gabon / Gabon Ebony
TODT01EG

Bois de Serpent / Serpent Wood
TODT01SE

Gaïac / Guaiac
TODT01GA

Fût de Chêne / Oak Wine Barrel
TODT01FC

Ébène de Macassar / Macassar Ebony
TODT01EM

NOUVEAU / NEW

Imitation Écaille de tortue / Turtle Shell Imitation
TODT01IW

NOUVEAU / NEW

Bois de Fer / Arizona Ironwood Burl
TODT01IW

Ubac

Pendant de l'Adret, son nom fait référence au versant nord et peu ensoleillé des massifs Alpins. Il se distingue par son contre-tranchant situé au bout de sa lame lui conférant tout son caractère.

Inspired by the Adret, its name refers to the northern and not very sunny slopes of the Alpine massifs. It distinguised itslef by a counter-edge which gives it more character.

Dimensions du produit / Product Dimensions : 228 mm x 20 mm x 20 mm ; Poids / Weight : environ 80 gr.
Dimensions de la lame / Blade dimensions : 110 mm x 20 mm x 2,5 mm ; Type d'acier / Steel type : Acier 12C27M - trempe cryogénique

Krion Blanc / White Krion
TUBA01KB

Krion Noir / Black Krion
TUBA01KN

Olivier / Olive Wood
TUBA01OL

Bois de Serpent / Serpent Wood
TUBA01OL

Ébène du Gabon / Gabon Ebony
TUBA01EG

Gaïac / Guaiac
TUBA01GA

Fût de Chêne / Oak Wine Barrel
TUBA01FC

Ébène de Macassar / Macassar Ebony
TUBA01EM

NOUVEAU / NEW

Bois de Fer / Arizona Ironwood Burl
TUBA01IW

NOUVEAU / NEW

Krion Blanc vis or / White Krion with Gold Screw
TUBA01KBG

NOUVEAU / NEW

Krion Noir vis or / Black Krion with Gold Screw
TUBA01KNG

Adret

De profil, le façonnage du manche de l'Adret fait référence aux deux versants d'un massif alpin avec d'un côté, l'adret, la partie ensolleillée, de l'autre l'ubac. Ce couteau de table est sublimé par l'incrustation de rivets mosaïques.

Viewed in profile, the shape of the Adret handle refers to the two sides of an alpine massif, with the Adret, the sunny side on one side and the Ubac on the other side. The table knife is enhanced by the inlay of mosaic rivets.

Dimensions du produit / Product Dimensions : 228 mm x 20 mm x 20 mm ; Poids / Weight : environ 90 gr.
Dimensions de la lame / Blade dimensions : 110 mm x 20 mm x 2,5 mm ; Type d'acier / Steel type : Acier 12C27M

Krion Blanc / White Krion
TADR01KB

Krion Noir / Black Krion
TADR01KN

Ébène du Gabon / Gabon Ebony
TADR01EG

Ébène de Macassar / Macassar Ebony
TADR01EM

Bois de Fer / Arizona Ironwood Burl
TADR01IW

PLIANTS

LE FRANÇAIS

L08

VENDREDI

T45

SOMMELIER

EXCEPTIONS

Le Français

Le Français est la version pliante qui a inspiré la création du couteau de table 9.47. Il offre une ligne épurée et design, reconnaissable entre mille. Il est livré avec une pochette en cuir de vachette pleine fleur.

The Français is the folding version which inspired the creation of the 9.47 table knife. It offers a sleek and design line, recognizable amoung thousands. It comes with a full grain leather sheath.

Dimensions du produit / Product Dimensions : 199 mm x 17 mm x 12 mm ; Poids / Weight : environ 80 gr.
Dimensions de la lame / Blade dimensions : 90 mm x 17 mm x 2,5 mm ; Type d'acier / Steel type : Acier 19C27 (Sandvik) - trempe cryogénique.

Buis / Boxwood
PLFR01BU

Olivier / Olive Wood
PLFR01OL

Bois de Serpent / Serpent Wood
PLFR01SE

Gaïac / Guajac
PLFR01GA

Ébène du Gabon / Gabon Ebony
PLFR01EG

Bouleau / Birch Wood
PLFR01BL

Pistachier / Pistachio
PLFR01PI

Genévrier / Juniper
PLFR01GE

Krion Blanc / White Krion
PLFR01KB

Krion Noir / Black Krion
PLFR01KN

Amourette / Snakewood
PLFR01AM

Ébène de Macassar / Macassar Ebony
PLFR01EM

Loupe de Buis / Boxwood Burl
PLFR01LB

Padouk des Savanes / Padouk Wood
PLFR01PS

Corne de Zébu / Zebu Horn
PLFR01CZ

Corne de Bélier / Ram Horn
PLFR01BE

Ébène Blanc / White Ebony
PLFR01EB

Bois de Fer / Arizona Ironwood Burl
PLFR01IW

Carbone / Carbon
PLFR01CA

Existe aussi en lame damas /
Also available with damascus blade

PLFR01LEG

L08

Le modèle L08 rappelle la rondeur et la volupté des automobiles des années 1950. Les lignes arrondies de son manche lui confèrent une bonne prise en main. Il est livré avec une pochette en cuir de vachette pleine fleur.

The Français is the folding version which inspired the creation of the 9.47 table knife. It offers a sleek and design line, recognizable amoung thousands. It comes with a full grain leather sheath.

Dimensions du produit / Product Dimensions : 205 mm x 21 mm x 10 mm ; Poids / Weight : environ 90 gr.
Dimensions de la lame / Blade dimensions : 95 mm x 20 mm x 2,5 mm ; Type d'acier / Steel type : Acier 19C27 (Sandvik) - trempe cryogénique.

Buis / Boxwood
PL0801BU

Olivier / Olive Wood
PL0801OL

Bois de Serpent / Serpent Wood
PL0801SE

Pistachier / Pistachio
PL0801PI

Ébène du Gabon / Gabon Ebony
PL0801EG

Gaïac / Guajac
PL0801GA

Bouleau / Birch Wood
PL0801BL

Genévrier / Juniper
PL0801GE

Krion Noir / Black Krion
PL0801KN

Amourette / Snakewood
PL0801AM

Ébène de Macassar / Macassar Ebony
PL0801EM

Loupe de Buis / Boxwood Burl
PL0801LB

Padouk des Savanes / Padouk Wood
PL0801PS

Corne de Zébu / Zebu Horn
PL0801CZ

Corne de Bélier / Ram Horn
PL0801BE

Ébène Blanc / White Ebony
PL0801EB

Bois de Fer / Arizona Ironwood Burl
PL0801IW

Carbone / Carbon
PL0801CA

Existe aussi en lame damas /
Also available with damascus blade

PL0801EGD

Vendredi

Le Vendredi est un couteau pratique et élégant permettant de manger et boire en toutes circonstances. Il se distingue de la version d'origine par l'apport d'une mèche hélicoïdale à cinq spires. Il est livré avec une pochette en cuir de vachette pleine fleur.

The Vendredi is a practical and elegant knife, made for eating and drinking in all circumpstances. It differs from the original version by the addition of a five-spiral helicoidal screw. It comes with a full grain leather sheath.

Dimensions du produit / *Product Dimensions* *: 206 mm x 27 mm x 14 mm ; Poids* / *Weight* *: environ 90 gr.*
Dimensions de la lame / *Blade dimensions* *: 93 mm x 21 mm x 3 mm ; Type d'acier* / *Steel type* *: Acier 14C28N (Sandvik) - trempe cryogénique.*

Genévrier / Juniper
PVEN01GE

Ébène du Gabon / Gabon Ebony
PVEN01EG

Gaïac / Guajac
PVEN01GA

Bois de Fer / Arizona Ironwood Burl
PVEN01IW

Carbone / Carbon
PVEN01CA

T45

Couteau extra-plat et léger, il se fixe directement à la ceinture grâce à son clip. Le couteau de poche à tout faire.

Extra flat and light knife that can be attached directly to the belt by a clip. The versatile folding knife.

Dimensions du produit / *Product Dimensions* *: 178 mm x 24 mm x 10 mm ; Poids* / *Weight* *: 80 gr.*
Dimensions de la lame / *Blade dimensions* *: 76 mm x 24 mm x 2,5 mm ; Type d'acier* / *Steel type* *: Acier Z40.*

Le Sommelier

Création de l'Atelier Perceval, ce sommelier est inspiré des modèles du XIXème siècle. Innovant par son crapaud pincé et sa mèche hélicoïdale à six spires, il sera l'outil indispensable pour célébrer vos moments conviviaux.

Creation of the Atelier Perceval, the sommelier takes its inspiration to the 19th century models. Innovative with its single lever and its six-spiral helicoidal screw, it is the best tool to celebrate your festive moments.

Dimensions du produit / Product Dimensions : 128 mm x 24 mm x 16 mm ; Poids / Weight : environ 80 gr.
Dimensions de la lame / Blade dimensions : 128 mm x 24 mm x 16 mm ; Type d'acier / Steel type : Acier 14C28N (Sandvik) - trempe cryogénique

Pistachier / Pistachio
ASOM01PI

Bois de Serpent / Serpent Wood
ASOM01SE

Ébène du Gabon / Gabon Ebony
ASOM01EG

Fût de Chêne / Oak Wine Barrel
ASOM01FC

Amourette / Snakewood
ASOM01AM

Ébène Blanc / White Ebony
ASOM01EB

Bois de Fer / Arizona Ironwood Burl
ASOM01IW

Les « Exceptions »

L08 Jade / L08 Jade

PL0801JAD

Selon un célèbre dicton chinois, le jade est inestimable et symbolise fortune, pouvoir, sagesse et paix. Notre jade néphrite, extrait de la mine Polar en Colombie-Britannique, est reconnu pour sa résistance.

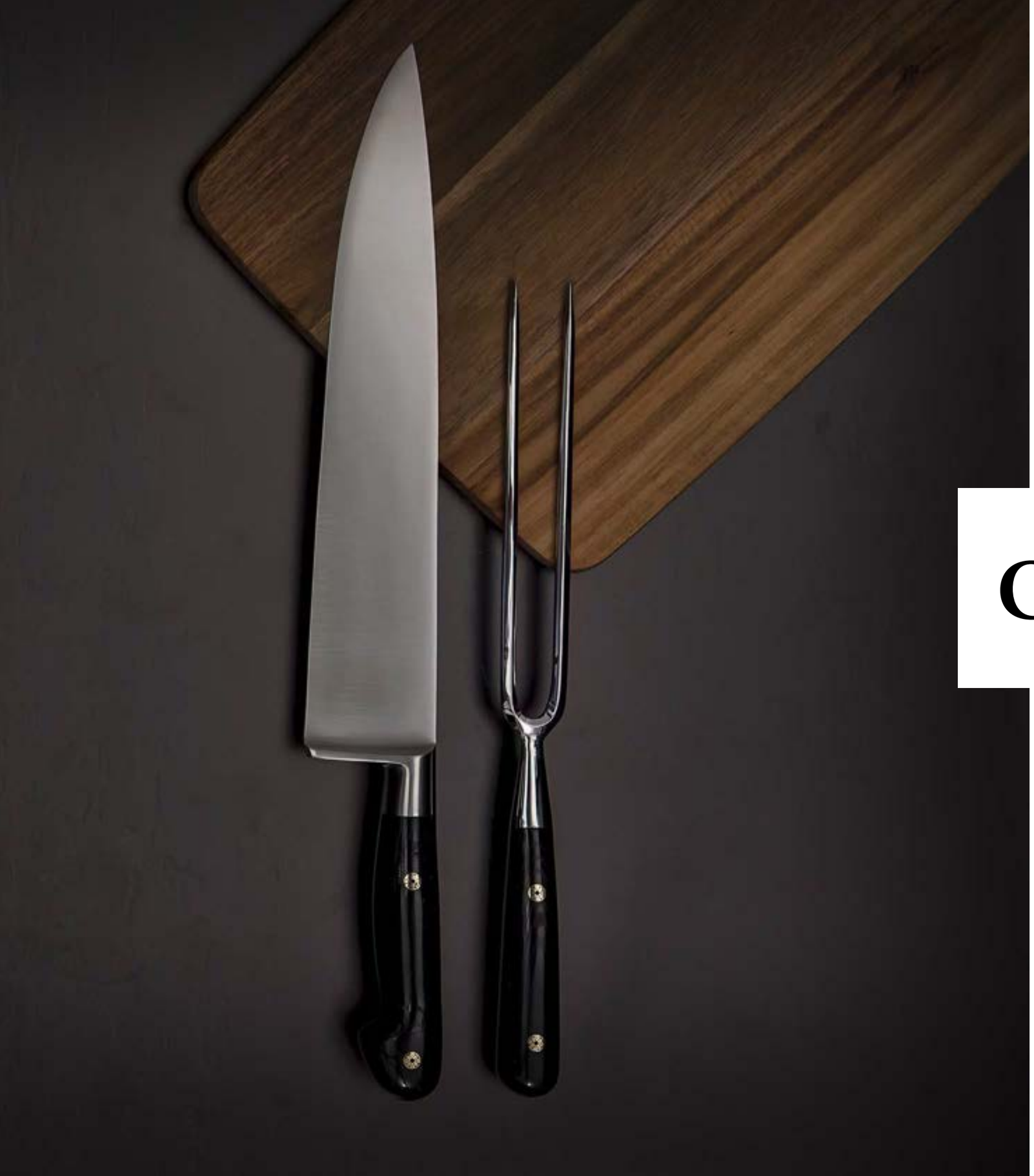
According to a famous Chinese saying, jade is invaluable and symbolizes fortune, power, wisdom, and peace. Our nephrite jade, extracted from the Polar mine in British Columbia, is known for its strength.

Le Français Molaire de Mammouth / Le Français Mammoth-tooth molar

PLFR01MMD

La molaire fossile de Mammouth de Sibérie, avec certificat d'authenticité (âge estimé entre 7000 et 10 000 ans), est collectée par des équipes spécialisées en Arctique. Pendant le dégel, les prospecteurs déterrent les restes de mammouth dans le pergélisol. Les fossiles sont ensuite coupés et façonnés pour habiller le couteau, puis stabilisés dans de la résine.

The Siberian Mammoth fossil molar, with a certificate of authenticity (estimated age between 7000 and 10,000 years), is collected by specialized teams in the Arctic. During the thaw, prospectors unearth mammoth remains from the permafrost. The fossils are then cut and shaped to dress the knife, and stabilized in resin.



CUISINE

GAMME FORGÉE PAKKAWOOD

GAMME FORGÉE BOIS DE FER

Gamme Forgée Pakkawood

Équipez-vous des meilleurs outils au tranchant hors du commun. Le Pakkawood est un matériau composite fabriqué à partir de différentes essences de bois imprégnées de résine synthétique. Il est connu pour sa résistance à l'eau et sa texture unique de bois dur.

Pakkawood is a composite material made from different types of wood impregnated with synthetic resin. It is known for its water resistance and unique hardwood texture.

Couteau d'Office 10 forgé CFPW01OF
Forged Paring knife

Dimensions du produit / Product Dimensions : 200 mm x 25 mm x 20 mm ; Poids / Weight : 70 gr. ; Dimensions de la lame / Blade dimensions : 10 cm ; Type d'acier / Steel type : Acier Triple A™.

Désosseur 15 forgé CFPW01DE
Forged Boning knife

Dimensions du produit / Product Dimensions : 275 mm x 30 mm x 25 mm ; Poids / Weight : 200 gr. ; Dimensions de la lame / Blade dimensions : 15 cm ; Type d'acier / Steel type : Acier Triple A™.

Trancheur 20 forgé CFPW01GI
Forged Carving knife

Dimensions du produit / Product Dimensions : 325 mm x 28 mm x 25 mm ; Poids / Weight : 150 gr. ; Dimensions de la lame / Blade dimensions : 19,5 cm ; Type d'acier / Steel type : Acier Triple A™.

Filet de sole forgé CFPW01FS
Forged flexible Fillet knife

Dimensions du produit / Product Dimensions : 325 mm x 28 mm x 25 mm ; Poids / Weight : 150 gr. ; Dimensions de la lame / Blade dimensions : 19,5 cm ; Type d'acier / Steel type : Acier Triple A™.

Petit Éminceur CFPW01EM
Forged Chef knife

Dimensions du produit / Product Dimensions : 320 mm x 45 mm x 35 mm ; Poids / Weight : 320 gr. ; Dimensions de la lame / Blade dimensions : 21,5 cm ; Type d'acier / Steel type : Acier Triple A™.

Fourchette de chef 18 forgée CFPW01FO
Forged chef fork

Dimensions du produit / Product Dimensions : 410 mm x 55 mm x 35 mm ; Poids / Weight : 160 gr. ; Longuueur des dents / Tine length : 27,5 cm ; Type d'acier / Steel type : Acier Triple A™.

Set à découper forgé - Trancheur 20 et Fourchette 18 CFPW02DUO
Forged carving set - Carving knife 20 and Chef fork 18

Poids / Weight : 310 gr. ; Type d'acier / Steel type : Acier Triple A™.

Gamme Forgée Bois de Fer

Le Bois de Fer d'Arizona est l'une des matières phares chez Perceval. Il ne peut être travaillé que lorsqu'il est mort de façon naturelle et séché sur place pendant environ 3000 ans. C'est un bois semi-fossile, naturellement foncé aux veinures bien marquées.

Arizona Ironwood is one of Perceval's key materials family. It can only be worked when it has died naturally and dried on site for about 3000 years. It is a semi-fossil wood, naturally dark and with very pronounced grain patterns.

Couteau d'Office 10 forgé CFIW01OF
Forged Paring knife

Dimensions du produit / Product Dimensions : 200 mm x 25 mm x 20 mm ; Poids / Weight : 70 gr. ; Dimensions de la lame / Blade dimensions : 10 cm ; Type d'acier / Steel type : Acier Triple A™.

Désosseur 15 forgé CFIW01DE
Forged Boning knife

Dimensions du produit / Product Dimensions : 275 mm x 30 mm x 25 mm ; Poids / Weight : 200 gr. ; Dimensions de la lame / Blade dimensions : 15 cm ; Type d'acier / Steel type : Acier Triple A™.

Trancheur 20 forgé CFIW01GI
Forged Carving knife

Dimensions du produit / Product Dimensions : 325 mm x 28 mm x 25 mm ; Poids / Weight : 150 gr. ; Dimensions de la lame / Blade dimensions : 19,5 cm ; Type d'acier / Steel type : Acier Triple A™.

Filet de sole forgé CFIW01FS
Forged flexible Fillet knife

Dimensions du produit / Product Dimensions : 325 mm x 28 mm x 25 mm ; Poids / Weight : 150 gr. ; Dimensions de la lame / Blade dimensions : 19,5 cm ; Type d'acier / Steel type : Acier Triple A™.

Petit Éminceur CFIW01EM
Forged Chef knife

Dimensions du produit / Product Dimensions : 340 mm x 45 mm x 35 mm ; Poids / Weight : 320 gr. ; Dimensions de la lame / Blade dimensions : 21,5 cm ; Type d'acier / Steel type : Acier Triple A™.

Fourchette de chef 18 forgée CFIW01FO
Forged chef fork

Dimensions du produit / Product Dimensions : 410 mm x 55 mm x 35 mm ; Poids / Weight : 160 gr. ; Longuueur des dents / Tine length : 27,5 cm ; Type d'acier / Steel type : Acier Triple A™.

Set à découper forgé - Trancheur 20 et Fourchette 18 CFIW02DUO
Forged carving set - Carving knife 20 and Chef fork 18

Poids / Weight : 310 gr. ; Type d'acier / Steel type : Acier Triple A™.

MEPRA

S. p. A.

H&R DIVISION

Mirror

Oro Lucido	Oro Nero Lucido	Bronzo Lucido	Champagne Lucido	Arcobaleno Lucido	Argentato Lucido

Ice

OI	ION	IB	IC	IA	ARI
Oro Ice	Oro Nero Ice	Bronzo Ice	Champagne Ice	Arcobaleno Ice	Argentato Ice

Peltro

PO	PON	PB	PC	PA	PAR
Oro Peltro	Oro Nero Peltro	Bronzo Peltro	Champagne Peltro	Arcobaleno Peltro	Argentato Peltro

MIRROR

mm 3,0 **82** EDERA

mm 3,0 **84** LORENA

mm 3,0 **83** MOSELLA

mm 3,0 **85** SASSONIA

mm 3,0 **54** STIRIA

All 24 Pcs sets on these pages, together with models CARINZIA, ENERGIA and STOCCOLMA of page 16-17, are packed into these boxes.

mm 3,0 **70** CARINZIA

mm 3,0 **71** STOCCOLMA

mm 4,0 **36** ENERGIA

mm 3,0 **05** OFFICINA

mm 2,5 **10** NORMA

mm 3,0 **24** GOCCIA

mm 3,0 **13** ITALIA

mm 4,0 **52** AVANGUARDIA

mm 4,0 **62** ATENA

mm 4,0 **44** DUE

mm 4,0 **38** IMMAGINA

mm 4,0 **48** LINEA

mm 3,0 **20** MICHELANGELO

mm 4,0 **34** NATURA

mm 4,0 **25** NEVE

mm 3,0 **35** KATJA

mm 3,0 **02** SVEVA

mm 3,0 **27** MORGANA

mm 3,0 **19** SOLE

mm 4,0 **37** MOVIDA

mm 3,5 **30** LEVANTINA

mm 4,0 **59** ELICA

mm 3,0 **09** DIAMANTE

mm 3,5 **04** MEDITERRANEA

mm 4,0 **63** SPARTA

mm 3,0 **23** BOHEME

mm 4,0 **64** DOLCE VITA

mm 4,0 **18** LEONARDO

mm 4,0 **22** BAVARIA

mm 3,0 **28** MORETTO

mm 4,0 **14** ROMA

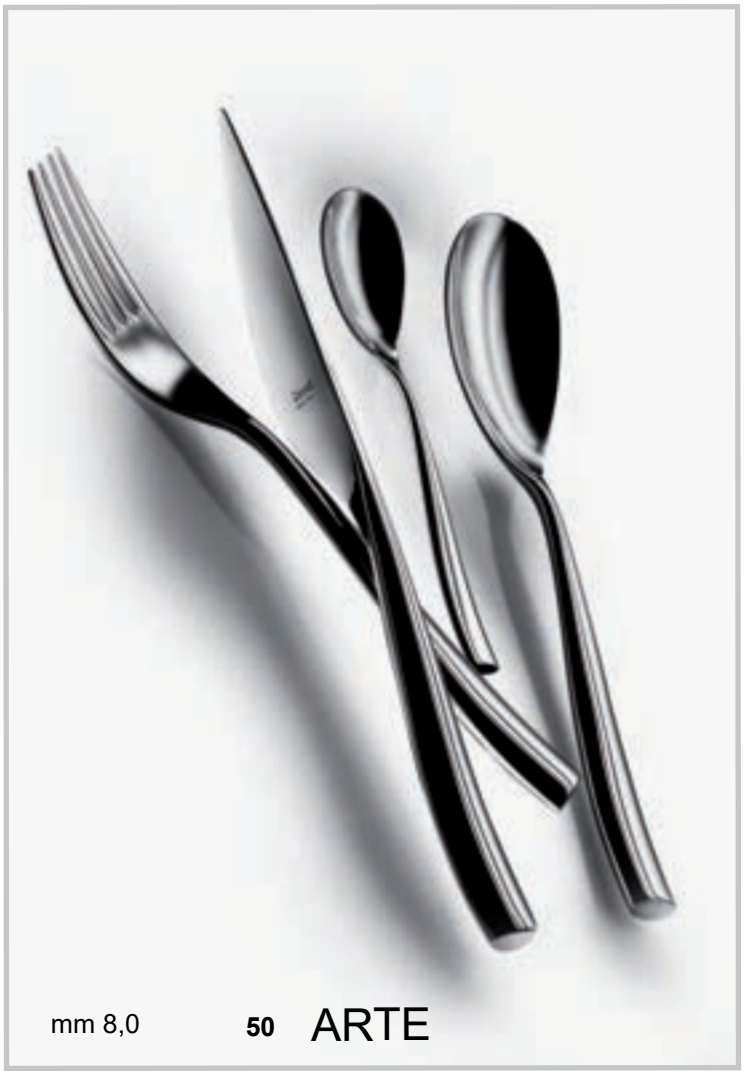
mm 4,0 **29** RAFFAELLO

mm 4,0 **68** EPOQUE

mm 4,0 **76** PERLA

mm 8,0 **15** BALI

mm 5,0 **49** FORMA



mm 8,0 **50** ARTE

mm 4,0 **16** ACQUA

mm 9,0 **31** ARIA

mm 3,0 **1322** ERGONOMICA

Set composition

Code	Pic	DESCRIPTION	24	30 Cake	36	39	49	51	75	113	151
01		Table spoon	6	6	6	6	12	12	12	12	12
02		Table fork	6	6	6	6	12	12	12	12	24
03		Table knife	6	6	6	6	12	12	12	12	12
04		Dessert spoon								12	12
05		Dessert fork			6	6			12	12	12
06		Dessert knife			6	6			12	12	12
07		Teaspoon	6	6	6	6	12	12	12	12	12
08		Coffee spoon									12
09		Ladle				1	1	1	1	1	1
10		Serving spoon				1		1	1	1	1
11		Serving fork				1		1	1	1	1
15		Cake fork		6							12
16		Cake trowel									1
18		Serving fish knife								1	
19		Serving fish fork								1	
20		Table fish knife								12	12
21		Table fish fork								12	12
22		Salad serving spoon									1
23		Salad serving fork									1
40		Gravy ladle									1

Prices include the following Gift boxes

Starting from page 14 to page 26, all sets from 16 to 39 pieces, can be packed in this gift box at no additional costs.

Starting from page 14 to page 26, all sets of 51 pieces and more, can be packed in this gift box at no additional costs.

Gift boxes with additional cost

490024W WOODEN CASE 24 PCS.

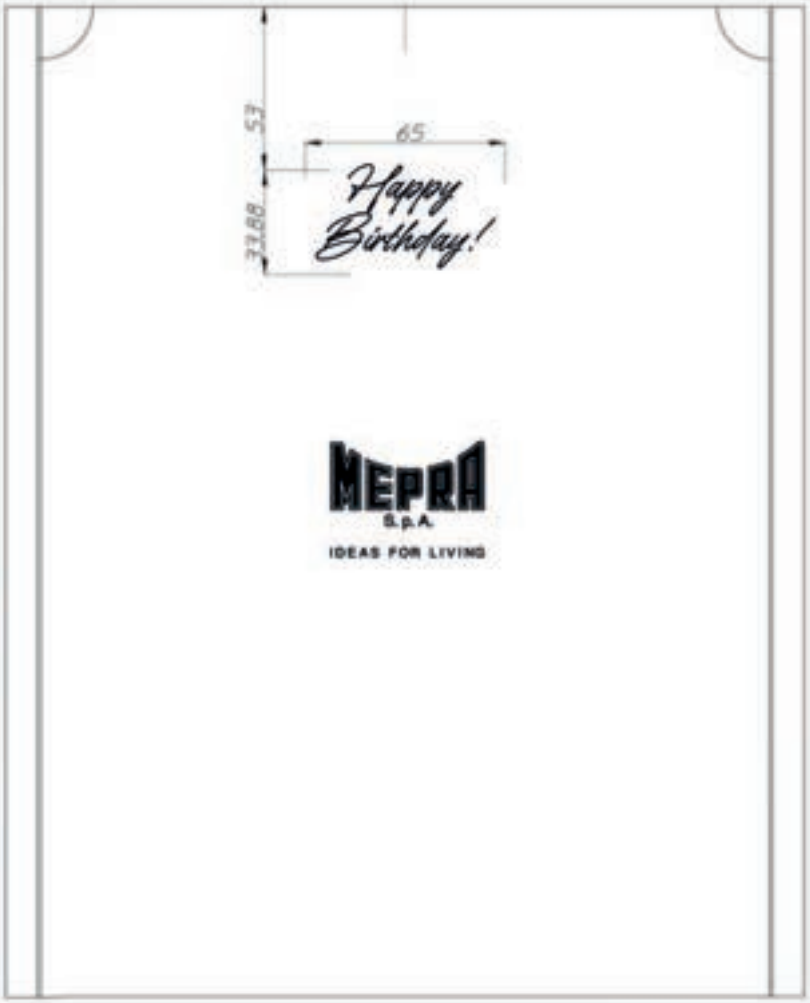
490087W WOODEN CASE 87 PCS.

YOUR SHOP

Infinite Possibilities : No MOQ Needed

Personalization with Mepra transforms your packaging into a showcase for your shop. Highlight your brand with custom dimensions, text, and precise placement—designed to leave a lasting impression.

YOUR SELF



Make It Yours :

Personalization goes beyond logos. You can personalize your gift with:

- Name
- Anniversary
- Logo
- Quotes or dedications

Create a product that's not only functional but also tells a story—yours.

Digital Previews

Want to see the final result before production? We offer digital previews of your design, allowing you to perfect every detail in advance.

ICE

mm 3,0 **54I** STIRIA ICE

mm 3,0 **70I** CARINZIA ICE

mm 4,0 **69** STOCCOLMA ICE

All 24 Pcs sets on this page are packed into these boxes

mm 4,0 **53** AVANGUARDIA ICE

mm 3,0 **41** ITALIA ICE

mm 4,0 **45** DUE ICE

mm 4,0 **47** LINEA ICE

mm 4,0 **42** NATURA ICE

mm 3,5 **40** MEDITERRANEA ICE

mm 3,5 **39** LEVANTINA ICE

PELTRO

mm 3,0 **05P** OFFICINA PELTRO

mm 3,0 **70P** CARINZIA PELTRO

mm 3,0 **71P** STOCCOLMA PELTRO

mm 3,0 **26VI** VINTAGE

mm 4,0 **66** DOLCE VITA PELTRO

mm 4,0 **69** EPOQUE PELTRO

490014
6 pcs. Flatware display

cm.
26,6 x 31

490013
Charger display

cm.
50 x 40

490015
16 pcs. Flatware display

cm.
67,5 x 31

GIFT SETS

LUXURY

100044122
Gift box 1 Salad serving set

100044116
Gift box 1 Cake server

100044140
Gift box 1 Gravy ladle

100044608
Gift box 6 Coffee spoons

100044615
Gift box 6 Cake forks

100044607
Gift box 6 Teaspoons

100044625
Gift box 6 Ice tea spoons

100044648
Gift box 6 Butter spreaders

100044626
Gift box 6 Mug spoons

100044637
Gift box 6 Butter knives

100044604
Gift box 6 Dessert spoons

100044606
Gift box 2 Steak knives

MOOD

MOOD

471007

The table display

MOOD

107144607

Set 6
The spoons

MOOD

107144103

Set 1
The table set

MOOD

107144608

Set 6
The express coffee spoons

MOOD

107144110

Set 1
The big spoon

MOOD

107144111

Set 1
The big fork

MOOD

107144116

Set 1
The server

MOOD

107144236

Set 2
The serrated knives

MOOD

107144120

Set 1
The table fish set

MOOD

107144237

Set 2
The spreaders

MOOD

107144615

Set 6
The small forks

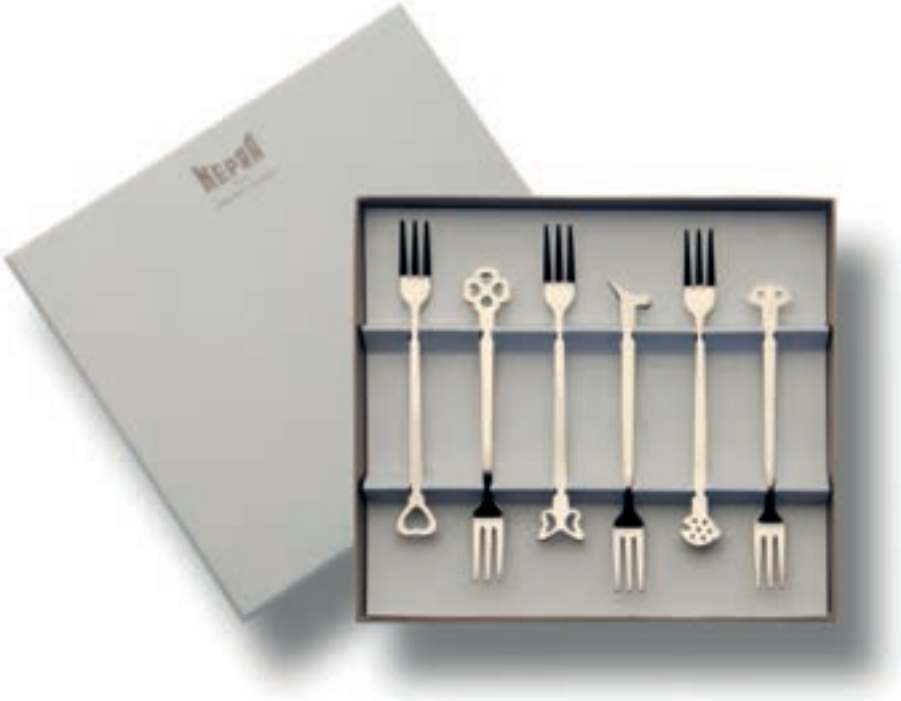
EVENTO

100344143
Gift box 1 Vegetable spoon

100344122
Gift box 1 Salad serving set

100344116
Gift box 1 Cake server

100344608
Gift box 6 Moka spoons



100344631
Gift box 6 Appetizer forks

100344607
Gift box 6 Tea spoons

100344615
Gift box 6 Cake forks

100344624
Gift box 6 Ice cream spoons

100344648
Gift box 6 Butter spreaders

LUSSO

44107A - 44108A - 44115A
Assorted colors sets
108044107A **Teaspoons Due**
108144107A **Teaspoons Linea**
108044108A **Express Coffee spoons Due**
108144108A **Express Coffee spoons Linea**
108044115A **Cake forks Due**
108144115A **Cake forks Linea**

44115
Cake forks 6pcs set
108044115 Due Ice Oro
108144115 Linea Ice Oro
108644115 Due Oro Nero
108744115 Linea Oro Nero
109044115 Due Bronzo
109144115 Linea Bronzo

44108
Espresso spoons 6 pcs set
108044108 Due Ice Oro
108144108 Linea Ice Oro
108644108 Due Oro Nero
108744108 Linea Oro Nero
109044108 Due Bronzo
109144108 Linea Bronzo

44107
Teaspoons 6pcs set
108044107 Due Ice Oro
108144107 Linea Ice Oro
108644107 Due Oro Nero
108744107 Linea Oro Nero
109044107 Due Bronzo
109144107 Linea Bronzo

44116
Cake server set
108044116 Due Ice Oro
108144116 Linea Ice Oro
108644116 Due Oro Nero
108744116 Linea Oro Nero
109044116 Due Bronzo
109144116 Linea Bronzo

44122
2 pcs. Salad serving set
108044122 Due Ice Oro
108144122 Linea Ice Oro
108644122 Due Oro Nero
108744122 Linea Oro Nero
109044122 Due Bronzo
109144122 Linea Bronzo

44444
American Steak knives 4pcs set
100044444OI Ice Oro
100044444O Oro
100044444ON Oro Nero
100044444B Bronzo
100044444C Champagne

44143
"Risotto" spoon set
108044143 Ice Oro
109044143 Bronzo

FANTASIA

22024 24 pcs. Set box

01 Table spoon

02 Table fork

03 Table knife

04 Dessert spoon

05 Dessert fork

06 Dessert knife

16 Cake trowel

15 Cake fork

26 American size coffee spoon

07 Tea spoon

10 Serving spoon

22 Salad serving spoon

23 Salad serving fork

11 Serving fork

40 Gravy ladle

20 Table fish knife

21 Table fish fork

43 "Risotto" serving spoon

42 Fondue fork

N
Black

I
Vicuna

W
China

M
Tobacco

S
Sage

T
Turtle dove

L
Vanilla

D
Sesame

B7
Light mauve

H7
Lilac

P7
Pink

Z7
Pale Rose

V
Green

A7
Apple Green

E
Acid Green

Q7
Olive Green

AVAILABLE COLORS

S7
Red

C7
New Coral

R
Rust

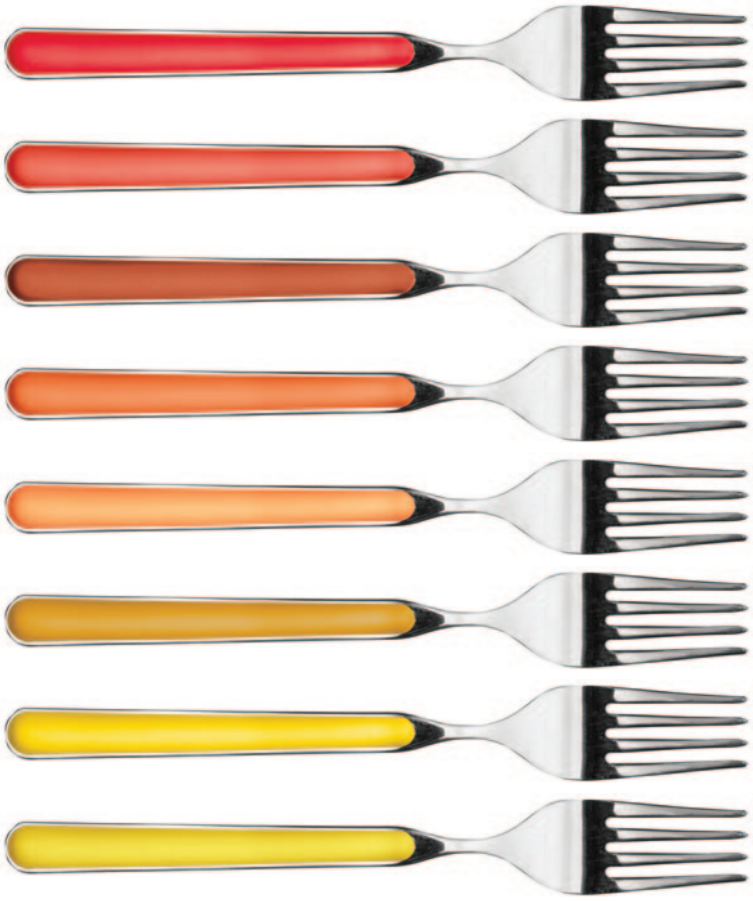
F7
Carrot

O
Orange

O7
Ochre

J
Sunflower

G
Yellow



C
Cobalt

B
Blue

M7
Sugar Paper

N7
Petroleum

K7
Electric Blue

D7
Lavendal

A
Light Blue

This crayons box is included in the
Cicogna package

44004
Cicogna 4 pcs. Set

AVAILABLE COLORS

A7
Apple Green

J
Sunflower

P7
Pink

Z7
Pale Rose

A
Light Blue

CICOGNA

4403
Gift box 3 Cheese knives

4405
Gift box 5 Cheese knives

47
Parmigiano
cheese knife

48
Spreadable cream
cheeses scoop

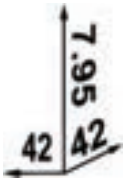
46
Soft cheeses knife

49
Hard cheeses knife

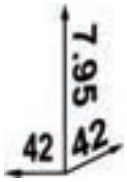
50
Cheese slicer

CHEESE

490008
Open stock display 8 models



cm.



in.

490016
Open stock display 17 models

cm.

in.

490050F
Maxi displayer Fantasia for 16 colors

MEPRA
SpA
ARTE INOSSIDABILE

490020F
Maxi displayer Fantasia
with glasses for 20 colors

490016F
Maxi displayer Fantasia
with glasses for 16 colors

ORO

mm 4,0 **88** DUE ORO

mm 4,0 **92** DUE CHAMPAGNE

mm 4,0 **86** DUE ORO NERO

mm 4,0 **90** DUE BRONZO

mm 4,0 **80** DUE ICE ORO

mm 4,0 **94** DUE ARCOBALENO

mm 4,0 **89** LINEA ORO

mm 4,0 **93** LINEA CHAMPAGNE

mm 4,0 **87** LINEA ORO NERO

mm 4,0 **91** LINEA BRONZO

mm 4,0 **81** LINEA ICE ORO

mm 4,0 **99** LINEA ARCOBALENO

STOCCOLMA ICE
mm 3,0 **71IB** BRONZO

STOCCOLMA ICE
mm 3,0 **71OI** ORO

STOCCOLMA ICE
mm 3,0 **71ION** ORO NERO

STIRIA ICE

mm 3,0 **54IB** BRONZO

STIRIA ICE

mm 3,0 **54OI** ORO

STIRIA ICE

mm 3,0 **54ION** ORO NERO

ATENA ICE

mm 4,0 **62IB** BRONZO

ATENA ICE

mm 4,0 **62OI** ORO

ATENA ICE

mm 4,0 **62ION** ORO NERO

mm 4,0 **62B** ATENA BRONZO

mm 4,0 **62O** ATENA ORO

mm 4,0 **62ON** ATENA ORO NERO

DOLCE VITA
CHAMPAGNE

mm 4,0 **64C**

DOLCE VITA PELTRO
ORO NERO

mm 4,0 **64PON**

DOLCE VITA PELTRO
CHAMPAGNE

mm 4,0 **64PC**

DOLCE VITA PELTRO
BRONZO

mm 4,0 **64PB**

DOLCE VITA PELTRO ORO

mm 4,0 **64PO**

DOLCE VITA PELTRO ARCOBALENO

mm 4,0 **64PR**

EPOQUE
ORO

mm 4,0 **68O**

EPOQUE
CHAMPAGNE

mm 4,0 **68C**

EPOQUE
BRONZO

mm 4,0 **68B**

EPOQUE
ORO NERO

mm 4,0 **68ON**

EPOQUE PELTRO ORO

mm 4,0 **68PO**

EPOQUE PELTRO CHAMPAGNE

mm 4,0 **68PC**

EPOQUE PELTRO
mm 4,0 **68PB** BRONZO

EPOQUE PELTRO
mm 4,0 **68PON** ORO NERO

VINTAGE
ORO

mm 4,0 **97VI**

VINTAGE
CHAMPAGNE

mm 4,0 **95VI**

VINTAGE
BRONZO

mm 4,0 **98VI**

VINTAGE
ORO NERO

mm 4,0 **96VI**

PERLA
ICE ORO

mm 4,0 **76OI**

PERLA
ICE CHAMPAGNE

mm 4,0 **76IC**

PERLA ICE
ORO NERO

mm 4,0 **76ION**

mm 4,0 **76O** PERLA ORO

mm 4,0 **76C** PERLA CHAMPAGNE

mm 4,0 **76ON** PERLA ORO NERO

mm 4,0 **76PO** PERLA PELTRO ORO

PERLA PELTRO
mm 4,0 **76PC** CHAMPAGNE

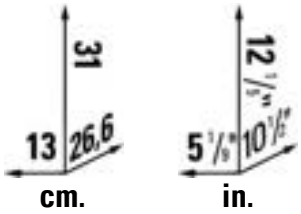
PERLA PELTRO
mm 4,0 **76PON** ORO NERO

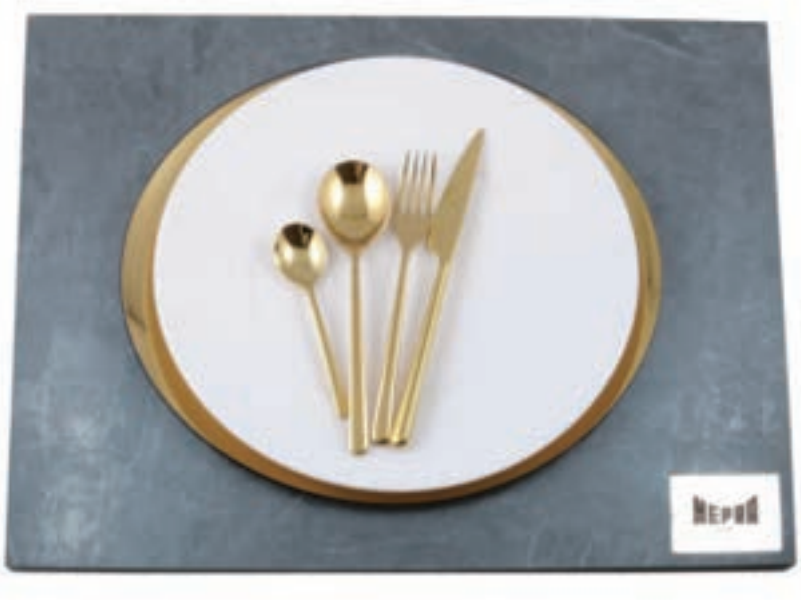
FANTASIA
mm 3,0 **W6OI** ORO ICE

FANTASIA
mm 3,0 **N6ON** BRONZO

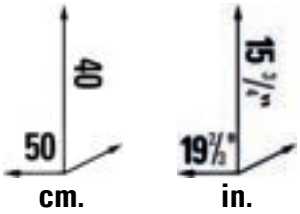
FANTASIA
mm 3,0 **N6ON** ORO NERO

490011
6 pcs. Flatware displayer





490010
Charger displayer



490012
16 pcs. Flatware displayer

DUE ICE ORO

ALSO AVAILABLE IN COLOR

Oro Nero

Bronzo

Champagne

ART. 101
Bowl fretworked handles

cm. 40 x 36

ART. 102
Bowl fretworked handles

cm. 40 x 36
cm. 22 x 20"

ART. 110
Charger

cm. 34 x 31

ART. 106
Hors d'oeuvre tray

cm. 34 x 31

ART. 104
Cruet and salt cellar set

H cm. 19,6 - cm. 22 x 20
cl. 76

ART. 105
Parmesan cheese basin

cm. 14 x 12
cl. 20

ART. 114
Sparkling wine cooler

H cm. 22 - Ø cm. 19
Lt. 4,5

ART. 115
Ice bucket

H cm. 13 - Ø cm. 11
cl. 100

FROZEN

mm 4,0 **62F** ATENA FROZEN

mm 4,0 **48F** LINEA FROZEN

mm 4,0 **34F** NATURA FROZEN

STILE

by pininfarina

…. MEPRA, constantly searching for exterior beauty, takes a fascinating route. Over the years, Designers of undisputed quality have cooperated alongside . MEPRA started cooperating with the most prestigious international architects, in order to create objects that will remain indelible over time. After the various positive experiences gained with the most authoritative brands, MEPRA continues the search for the synthesis of design, for the purity of lines which would give that long-lasting elegance to her creations.

The active collaboration with an Italian excellence, now a heritage of the international world of design, PININFARINA, comes from this iron will. The two companies immediately mature an interest for mutual cooperation: MEPRA, industry with strong vocation to craftsmanship and PININFARINA who was born a craftsman and over the years, has become a company of international caliber, preserving its original DNA. The beginning of the two companies is almost the same. PINIFARINA expresses the genesis of design: his pencil is linear, pure, traces the shapes of the Italian STYLE; proportions, simplicity and visual harmony.

MEPRA is the perfect partner to execute with wisdom, what by vocation comes from the genius of Pininfarina.

“STILE”, a refined and innovative collection for the lovers of Italian beauty.

STILE

by pininfarina

mm 4,0 **75** STILE

STILE

by pininfarina

THE GOOD DESIGN AWARDS 2019

As Awarded by The Chicago Athenaeum:
Museum of Architecture and Design

STILE

by pininfarina

472001
18/10 Stainless steel table display stand

H cm. 16
cm. 14 x 7

All sets from 16 to 39 pieces, can be packed in this gift box at no additional costs.

All sets of 51 pieces and more, can be packed in this gift box at no additional costs.

490012
20 pcs. Flatware display

H cm. 31
Length cm. 67,5

mm 3,0 **75I** STILE ICE

STILE ICE
mm 4,0 **75OI** ORO

STILE ICE
mm 4,0 **75IC** CHAMPAGNE

STILE ICE
mm 4,0 **75IB** BRONZO

STILE ICE
ORO NERO

mm 4,0 **75ION**

STILE ORO NERO

mm 4,0 **75ON**

STILE

by pininfarina

107544608
Gift box 6 Moka spoons

107544615
Gift box 6 cake forks

107544116
Gift box 1 Cake server

107544607
Gift box 6 Teaspoons

107544210
Gift box 2 pcs Serving set

107544236
Gift box 2 Steak knives

107544101
Gift box 1 Place setting 4pcs

10752205
Hangable kitchen tools set

«Voi mi chiedete che cosa significhi stile italiano. Significa accordo di linee e senso della proporzione, semplicità e armonia di linee, sicché quando è trascorso un tempo considerevole si può ancora notare qualcosa che risulta più vivo del ricordo della bellezza».
Battista "Pinin" Farina

«You ask me what Italian style means. It means sense of proportion, simplicity and harmony of line, such that after a considerable time, there is still something which is more alive than just a memory of beauty».
Battista "Pinin" Farina.

STILE

by pininfarina

STILE
by pininfarina

445
Round bowl

44522 Ø cm. 22 H cm. 5,0
44517 Ø cm. 17 H cm. 3,8

449
Round bowl with handle

44922 Ø cm. 22 H cm. 28,5
44917 Ø cm. 17 H cm. 21,5

447
Square bowl

44722 cm. 22 x 22
H cm. 4,3
44715 cm. 15 x 15
H cm. 3,3

450
Square bowl with handle

45022 cm. 22 x 22
H cm. 28,5
45015 cm. 15 x 15
H cm. 21,5

ART. 440
Rectangular tray

44046 cm. 46 x 30
44037 cm. 37 x 24
44028 cm. 27 x 18

ART. 442
Round tray

442 Ø cm. 40
44232 Ø cm. 32

ART. 441
Oval tray

cm. 45 x 28

ART. 405
Insulated champagne cooler

Ø cm. 16,5
H cm. 19,0
Lt. 3,0

ART. 435
Insulated sparkling wine cooler
for 2 bottles or 1 Magnum

Ø cm. 22,5
H cm. 22,5
Lt. 7,3

ART. 454
Insulated ice-bucket with lid

Ø cm. 13,6
H cm. 19,5
Lt. 3,0

ART. 436
Insulated glacette for 1 bottle

Ø cm. 13,6
H cm. 21,0
Lt. 1,35

ART. 437
Wine cooler stand

H cm. 65,0

ART. 462
Shaker

H cm. 20,0
cl. 65

ART. 463
Jigger

cl. 4
cl. 2

ART. 459
Ice tongs

cm. 18

ART. 452
Cruet for oil

cl. 40

ART. 453
Cruet for vinegar

cl. 27

ART. 456
Square napkin holder

45622 cm. 22 x 22
45615 cm. 15 x 15
H cm. 14

ART. 443
Bottle coaster and Bread tray

Ø cm. 12,0

ART. 460
Napkins ring

cm. 4,5 x 4,5

ART. 448
Round centerpiece

44840 Ø cm. 40 H cm. 5,5
44832 Ø cm. 32 H cm. 3,8

ART. 461
Water pitcher

Ø cm. 10,5
H cm. 27,5
Lt. 2,0

TableWare
INTERNATIONAL
AWARDS
OF EXCELLENCE
2022
WINNER

Limited
Edition

ART. 2001
Deep pot

Ø cm. 28 - Lt. 14,0
Ø cm. 24 - Lt. 6,5
Ø cm. 22 - Lt. 5,0
Ø cm. 20 - Lt. 4,3

ART. 2011
Deep casserole 1 handle

Ø cm. 16 - Lt. 1,7
Ø cm. 14 - Lt. 1,2

ART. 2021
Deep casserole 2 handles

Ø cm. 28 - Lt. 9,2
Ø cm. 24 - Lt. 5,6
Ø cm. 22 - Lt. 4,4
Ø cm. 20 - Lt. 3,7
Ø cm. 18 - Lt. 2,5

ART. 2031
Frying pan 2 handles

Ø cm. 32 - Lt. 5,0
Ø cm. 28 - Lt. 4,0
Ø cm. 24 - Lt. 3,0

ART. 2076 Suitable for casserole ART. 202122
Colander, Insert for vegetable steamer

Ø cm. 22

ART. 2072 Suitable for deep pot ART. 200122
Paste pot insert

Ø cm. 22

ART. 2081
Milk boiler

cm. 12 - Lt. 1,4

ART. 2051
Lid

Ø cm. 32
Ø cm. 28
Ø cm. 24
Ø cm. 22
Ø cm. 20
Ø cm. 18
Ø cm. 16
Ø cm. 14

GOOD
DESIGN
As Awarded by The Chicago Athenaeum: Museum of Architecture and Design
reddot award 2018
winner

PFAS FREE
PFOA FREE

STILE

by pininfarina

ART. 2079
Non stick Frying pan

Ø cm. 32
Ø cm. 28
Ø cm. 24
Ø cm. 20

ART. 2078
Non stick Wok

Ø cm. 28 - Lt. 4,0

STILE
by pininfarina

DELIGHT CHIC

ART. 721
Insulated ice cream cup/salad fruit bowl

Ø cm. 8,5
cl. 15

ART. 530
Truffle conserver

H cm. 14,5
Ø cm. 12
cl. 24

ART. 10001199O
Caviar spoon

Length. cm. 12

ART. 712
Chillcup for butter and caviar with base

Ø cm. 12
cl. 15

Calvisius
CAVIAR
TRADITION
ROYAL

N E W

ART. 930
PALACE
Caviar Parure

Ø cm. 40
cl. 105

N E W

ART. 735
Box for caviar of 500 grams

Ø cm. 14
Lt. 0,5

N E W

ART. 734
GIOTTO
Caviar Parure

Ø cm. 40
cl. 105

ART. 10691145
EPOQUE PELTRO
Tasting spoon

N E W

THE OOH SPOON

ART. 25714
GIOTTO
Petit-fours stand with base

cm.

H cm. 8,7
Ø cm. 14

H cm. 13
Ø cm. 20

H cm. 14,5
Ø cm. 28

ART. 25508
Mini Presentoire

H cm. 17
Ø cm. 7,5 (x5)
Ø cm. 11

ART. 25506
Micro Presentoire

H cm. 13
Ø cm. 6 (x5)
Ø cm. 7,5

ART. 702
GIOTTO
Small butter dish w/lid

cm. 12 x 6
cl. 15

ART. 262G
Marinated fish holder

H cm. 18
cm. 46 x 31
Lt. 4,0

ART. 252G
Marinated fish holder

H cm. 18
cm. 38 x 25
Lt. 3,0

ART. 26202G
Oval two tier seafood stand

H cm. 28
cm. 46 x 31
cm. 38 x 25
Lt. 6,5

ART. 242G
Elevated round thirty-two stand

H cm. 19
Ø cm. 32
Lt. 3,0

BRONZO
10001128B

ACCIAIO
10001128

ORO
NERO
10001128N

ORO
10001128O

ORO ICE
10001128S

10001128
Chopsticks
Length cm. 22,5

As Awarded by The Chicago Athenaeum:
Museum of Architecture and Design

BRONZO
10001129B

ORO
NERO
10001129ON

ACCIAIO
10001129

ORO
10001129O

ORO ICE
10001120I

10001129
Quarta posata
Length cm. 22,2

ART. 10521131
Appetizer fork

Length cm. 11,4

ART. 720
Ginger and wasabi tray

cm. 17,5 x 7,5

ART. 10521108
Appetizer spoon

Length cm. 11,4

ART. 290232
Sushi Set with chopsticks

cm. 40 x 30

LAVA STONES
The most common way to heat up the lava stones supplied with our grills, is to put them into the oven for about 20 minutes at 200 C° (or can be used either placed on a direct fire for about 10 minutes). Thanks to its lava material, these stones maintain the high temperature before allowing the heat to dissipate.

ART. 282
Table grill with natural stones

Ø cm. 32

ART. 282
Table grill with natural stones

Ø cm. 22

ART. 282
Table grill with natural stones

Ø cm. 15

ART. 660
Insulated Champagne set

H cm. 22
Ø cm. 26
Lt. 1,5

Recipes book
included

TO THE TABLE

RAIN

N E W

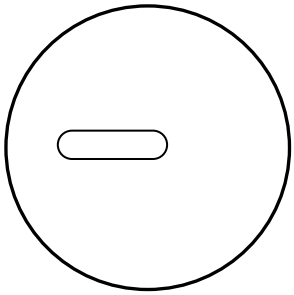
ART. 82122A
RAIN
Round tray

cm. 22
cl. 131

ART. 82132A
RAIN
Round tray

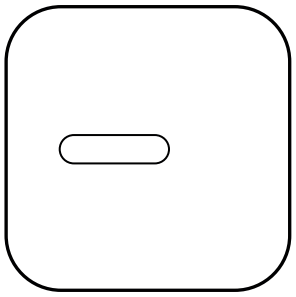
in. 12 5/8"
oz. 101 2/5

cm. 32
Lt. 3,0



ART. 824A
RAIN
Square tray

cm. 22 x 22
cl. 150



N A V7 R O V

ATMOSFERA

O
Materic Gold

N
Vulcan Grey

B
Materic Bronze

ART. 1012(color) **Marte**

Ø cm. 16,8
H cm. 11
cl. 150

ART. 1013(color) **Marte**

Ø cm. 29
H cm. 18,5
Lt. 8

ART. 1011(color) **Giove**

cm. 16,6 x 10
H cm. 14,2
cl. 180

ART. 1014(color) **Giove**

cm. 27 x 20,5
H cm. 21,5
Lt. 6,5

0
Materic Gold

N
Vulcan Grey

B
Materic Bronze

ART. 100222(color **Nettuno**

cm. 22 x 20
cl. 100

ART. 100240(color) **Nettuno**

cm. 40 x 36
cl. 200

ART. 1006(color) **Saturno**

cm. 22 x 20

ART. 1001(color) **Saturno**

cm. 40 x 36

MEPRA
S.p.A.
IDEE PER LA CASA

O
Materic Gold

N
Vulcan Grey

B
Materic Bronze

ART. 1016(color) **Mercurio**

Ø cm. 11
H cm. 12,5
cl. 55

ART. 1017(color) **Mercurio**

Ø cm. 19
H cm. 20
Lt. 2,5

ART. 1009(color) **Venere**

cm. 22 x 20
H cm. 11,5
Lt. 1,2

ART. 1010(color) **Venere**

cm. 39 x 36
H cm. 17,5
Lt. 7

O
Materic Gold

N
Vulcan Grey

B
Materic Bronze

ART. 1004(color) **Saturno** cm. 14 x 12 5 1/2" x 4 3/4"

ART. 1003(color) **Saturno** cm. 34 x 31 13 3/8" x 12 1/4"

ART. 1005(color) **Plutone** Ø cm. 6 Ø 2 3/8"

0
Materic Gold

N
Vulcan Grey

B
Materic Bronze

ART. 1018050(color) **Urano** cl. 50

ART. 1018075(color) **Urano** cl. 75

ART. 1018100(color) **Urano** cl. 100

ART. 1018150(color) **Urano** cl. 150

ART. 1018200(color) **Urano** cl. 200

ORIGINAL VINTAGE

ART. 173
Oval serving fish tray w/reinforced edges

cm. 70 x 29
cm. 55 x 24

ART. 172
Oval serving plate w/reinforced edges

cm. 50 x 35
cm. 40 x 27
cm. 30 x 21

ART. 182
Tray for "gratin"

cm. 40 x 24
cm. 35 x 20

ART. 174
Round serving plate w/reinforced edges

Ø cm. 40
Ø cm. 35
Ø cm. 27

ART. 177
Rectangular tray for cakes

cm. 31 x 21
cm. 26 x 19

ART. 181
Tray for "Gratin - gastronomy"

cm. 40 x 29
cm. 30 x 22

ART. 185
Bowl with base

Ø cm. 24 - H cm. 14 - Lt. 3,1
Ø cm. 20 - H cm. 11 - Lt. 1,8
Ø cm. 14 - H cm. 8,8 - cl. 60

ART. 874
Charger

Ø cm. 33

ART. 171
Half fretworked basket
Ø cm. 22 - H cm. 5,7
cl. 150

ART. 170
Fretworked basket
Ø cm. 22 - H cm. 5,7
cl. 150

ART. 879
Sugar bowl

Cups 8 - cl. 30

ART. 878
Milk jug

Cups 2 - cl. 25

ART. 875
Pot with lid

Cups 4 - cl. 55

ART. 875
Pot with lid

Cups 8 - cl. 97

ART. 882
Ice bucket

H cm. 13 - Ø cm. 14
cl. 150

ART. 884
Sparkling wine cooler

H cm. 22,5 - Ø cm. 23
lt. 8,5

vespa

ART. 188
Frying pan for eggs

Ø cm. 16

ART. 880
Bowl

Ø cm. 12 - cl. 50

ART. 187
Egg tray

cm. 15 x 9

ART. 881
Ice cream cup

cl. 15

ART. 184
Mini butter tray

cm. 12 x 6 - cl. 15

ART. 178
Gravy boat

cl. 30
cl. 15

ART. 186
Sauciére

cl. 4

ART. 179
Roast and vegetable tongs

cm. 21

ART. 180
Spaghetti tongs

cm. 21

COCCOLA

ART. 305
Rectangular tray

cm. 45 x 31

cm. 40 x 27,5

ART. 319
Square tray

cm. 32 x 32

ART. 313
Round charger

Ø cm. 31

ART. 323
Square charger

cm. 32 x 32

ART. 315
Glass coaster

cm. 10 x 10

ART. 316
Bottle coaster

cm. 12,5 x 12,5

ART. 320
"Tête à tête" tray

Ø cm. 22

ART. 306
Cruet and salt cellar set 4pcs.

H cm. 19,6 - cm. 22 x 20
cl. 76

ART. 307
Parmesan cheese basin

cm. 14 x 12
cl. 20

ART. 309
Napkin holder

cm. 22 x 22

ART. 317
Napkins ring

Ø cm. 6

ART. 321
Plastic paper plate dispenser

Ø cm. 22

ART. 31802
Aromatic condiments set

H cm. 25,5 - cm. 15 x 15
cl. 11 (x 8)

ART. 318
Aromatic condiments set

H cm. 15 - cm. 15 x 15
cl. 11 (x 4)

ART. 308
Basket

cm. 22 x 22

ART. 310
Paper cup holder

H cm. 22,8 - cm. 21 x 11

ART. 311
Paper holder

H cm. 29,4
cm. 15 x 15

ART. 322
Storage container

cl. 50 cl. 75 cl. 100 cl. 150 cl. 200

UNO

ART. 561
Rectangular tray

cm. 38 x 25

cm. 23 x 13

ART. 562
Rectangular bowl

cm. 38 x 25

ART. 557
Oval tray

cm. 46 x 31

cm. 37 x 25

ART. 558
Oval bowl

cm. 46 x 31

cm. 37 x 25

ART. 563
Square tray

cm. 22 x 22

cm. 15 x 15

ART. 564
Square bowl

cm. 22 x 22

cm. 15 x 15

ART. 560
Round bowl Ø cm. 12 Ø cm. 15 Ø cm. 22 Ø cm. 32

ART. 559
Round tray

Ø cm. 12

ART. 567
Square charger

cm. 32 x 32

ART. 565
Cruet and salt cellar set

H cm. 12 - cm. 15 x 15
cl. 58

ART. 566
Parmesan cheese basin

cm. 12,5 x 12,5
cl. 20

ART. 572 cl. 20 cl. 34 cl. 62
Cruet

cl. 20 cl. 34 cl. 62 ART. 572A
Cruet

ART. 570
Creamer

H cm. 8 - cm. 6
cl. 16

ART. 571
Sugar bowl

H cm. 6,5 - cm. 9,5
cl. 20

ART. 597
Ice bucket

H cm. 11 - cm. 16,8
cl. 150

ART. 598
Sparkling wine cooler

H cm. 18,5 - cm. 29
lt. 8,0

ART. 596
Fretworked basket

H cm. 11 - cm. 16,8
cl. 150

ART. 599
Fretworked basket

H cm. 18,5 - cm. 29
lt. 8,0

DUE

ART. 609
Tray

cm. 40 x 36

ART. 612
Tray fretworked handles

cm. 40 x 36

ART. 613
Bowl

cm. 40 x 36
cm. 22 x 20

ART. 614
Bowl fretworked handles

cm. 40 x 36
cm. 22 x 20

ART. 617
Charger

cm. 39 x 36
cm. 34 x 31

ART. 630
Hors d'oeuvre tray

cm. 34 x 31 126,50

ART. 899
Ice bucket

H cm. 11,5 - cm. 22 x 20
cl. 160

ART. 910
Sparkling wine cooler

H cm. 17,5 - cm. 39 x 36
lt. 7,0

ART. 909
Ice bucket

H cm. 11,5 - cm. 22 x 20
cl. 160

ART. 912
Sparkling wine cooler

H cm. 17,5 - cm. 39 x 36
lt. 7,0

ART. 615
Cruet and salt cellar set

H cm. 19,6 - cm. 22 x 20
cl. 76

ART. 616
Parmesan cheese basin

cm. 14 x 12
cl. 20

ART. 688
Ice bucket

H cm. 12,5 - cm. 11
cl. 55

ART. 439 - OVETTO
Ice bucket

H cm. 13 - cm. 11
cl. 100

ART. 689
Sparkling wine cooler

H cm. 20 - cm. 19
lt. 2,5

ART. 438 - OVO
Sparkling wine cooler

H cm. 22 - cm. 19
lt. 4,5

PALACE

ART. 963
Rectangular tray

cm.

60 x 42
50 x 34
45 x 31
40 x 27
35 x 24
30 x 21

ART. 964
Rectangular tray with handles

cm.

60 x 42
50 x 34
45 x 31
40 x 27

ART. 966
Round tray

cm.

40
35
27

ART. 97719
Petit-fours stand with base

H cm. 14
Ø cm. 19

ART. 97713
Petit-fours stand with base

H cm. 10,5
Ø cm. 13

ART. 962
Glass cake plate with base

H cm. 16
Ø cm. 33

ART. 973
Sparkling wine cooler

H cm. 24,5
Ø cm. 20,5
Lt. 5,0

ART. 972
Ice bucket

H cm. 18
Ø cm. 15
cl. 150

ART. 7092
Candlestick
H cm. 28,5

ART. 7093
Candelabra, 3 arms
H cm. 34,5

ART. 7094
Candelabra, 5 arms
H cm. 34,5

ART. 951
Coffee pot with base

ART. 95106
cl. 52 6 Cups
ART. 95104
cl. 34 4 Cups

ART. 952
Tea pot with base

ART. 95206
cl. 60 6 Cups
ART. 95202
cl. 37 2 Cups

ART. 953
Milk jug with base

ART. 95304
cl. 34 4 Cups
ART. 95302
cl. 24 2 Cups

ART. 954
Sugar bowl with base

ART. 95406
cl. 27 6 Cups

la tavola®

COMPLETE CATALOGUE

Edition 3

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A FAMILY AFFAIR

7 GENERATIONS AT THE SERVICE OF THE HOSPITALITY INDUSTRY

La Tavola is a perfect representative of the numerous medium sized companies that fuel italy's economy: La Tavola is owned and managed by the Sambonet family, whose members have supplied and served the hospitality industry for generations.

1831

THE BEGINNINGS.
GIUSEPPE SAMBONET OPENS UP A WORKSHOP TO PRODUCE AND SELL SILVER HANDMADE CRAFTS.

1919

GIULIO SAMBONET GROWS THE SHOP INTO A FACTORY.
THE FACTORY LOCATION IS IN VERCELLI, IN THE SAME BUILDING WHERE THE LA TAVOLA'S SHOWROOM IS CURRENTLY LOCATED.

1946

GIORGIO LEADS THE COMPANY'S EXPANSION TO THE FOREIGN MARKET. LATER IN HIS LIFE HE WILL FOCUS ON HIS CAREER AS A PAINTER AND WRITER, HIS WORK IS CURRENTLY SHOWCASED IN 3 DIFFERENT MUSEUMS IN VERCELLI, ITALY.

1974

GIULIO AND SERGIO SAMBONET CONCENTRATE THEIR EFFORT IN SERVING THE HOSPITALITY INDUSTRY. THEY MANAGE THE SAMBONET COMPANY UNTIL 1986, YEAR IN WHICH THEY SELL THEIR SHARES TO START NEW COMPANIES: TABLE TOP ENGINEERING & DESIGN, SANT'ANDREA (IN PARTNERSHIP WITH ONEIDA) AND LA TAVOLA®.

2011

MATTEO JOINS THE TEAM, THE 7TH GENERATION OF THE SAMBONET FAMILY TO NURTURE A PASSION FOR THE HOSPITALITY INDUSTRY.

WE ARE PROUD TO DESIGN AND MANUFACTURE MOST OF OUR PRODUCTS IN-HOUSE IN OUR FACTORY IN VERCELLI, ITALY.

ITALIAN DESIGN, TECHNOLOGY & MANUFACTURING

FACTORY AND SHOWROOM

VISIT OUR SHOWROOM LOCATED IN THE HISTORICAL CITY OF VERCELLI

THE SHOWROOM IS LOCATED IN THE HEART OF THE HISTORICAL PIEDMONTESE CITY OF VERCELLI, ITALY.

THE SPACE HAS BEEN REPURPOSED FROM THE ORIGINAL (1920 - 1946) SAMBONET FAMILY SILVERSMITHING FACTORY TO A SHOWROOM. MORE THAN 500 M_2 OF EXPOSITION SPACE. YOU ARE VERY INVITED TO VISIT US!

SINCE LATE 2017, AND AFTER A BID TO EXPAND ITS OPERATIONS TO MEET GROWING DEMAND, LA TAVOLA OPERATES TWO BUILDINGS OF 2500 SQM AND 5000 SQM RESPECTIVELY FOR ITS PRODUCTION AND WAREHOUSING OPERATIONS.

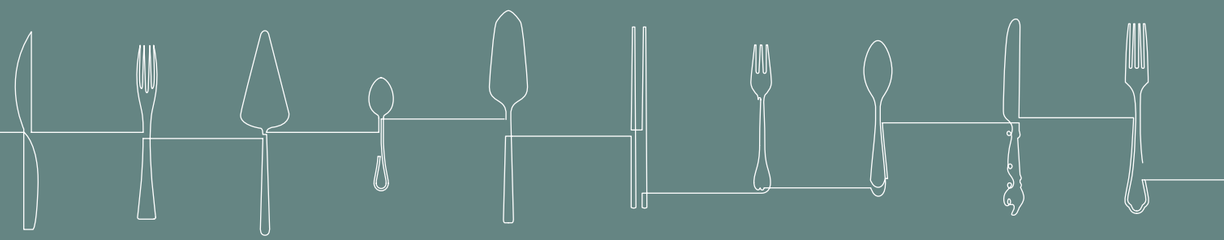
IN THE YEAR 2023 LA TAVOLA HAS OBTAINED THE ISO 9001:2015 CERTIFICATION.

OUR COMPANY HAS ALWAYS ADHERED TO THESE PRINCIPLES:

» MAKING QUALITY ITS PRIORITY
» EXCEED CUSTOMER EXPECTATIONS
» CREATING AND NURTURING A TEAM OF EXCELLENT PEOPLE
» CONSIDERING CUSTOMERS AS THE COMPANY'S MOST IMPORTANT ASSET

TÜVRheinland CERTIFIED
Management System ISO 9001:2015
www.tuv.com ID 9000026736

Flatware



La Tavola reflects the passion of Giulio and Sergio Sambonet, brothers and founders who share an unending desire to create art for the table.

With the support of an experienced, expert and equally enthusiastic team, they are proud to present new flatware patterns in stainless steel, silver-plated and titanium and PVD coated finishes.

The patterns of this collection have been designed by La Tavola R&D Team under the supervision of Giulio and Sergio Sambonet.

Those personally designed by them are identified by the trademarks:

Première

Charme

Curva

Norma

Aida

Lucia

Carmen

Urban

Charme

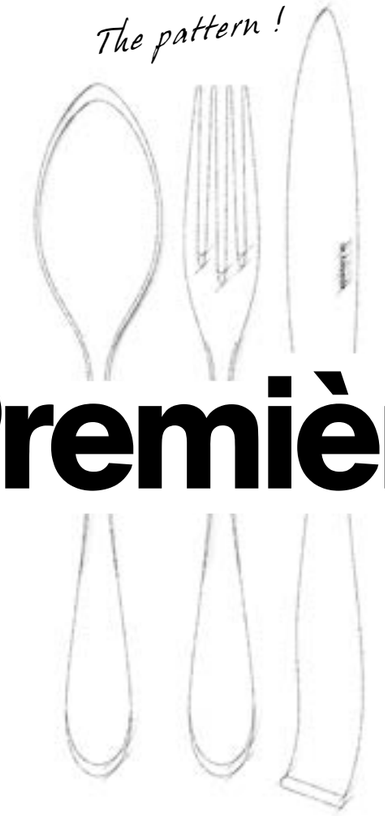
Yuki

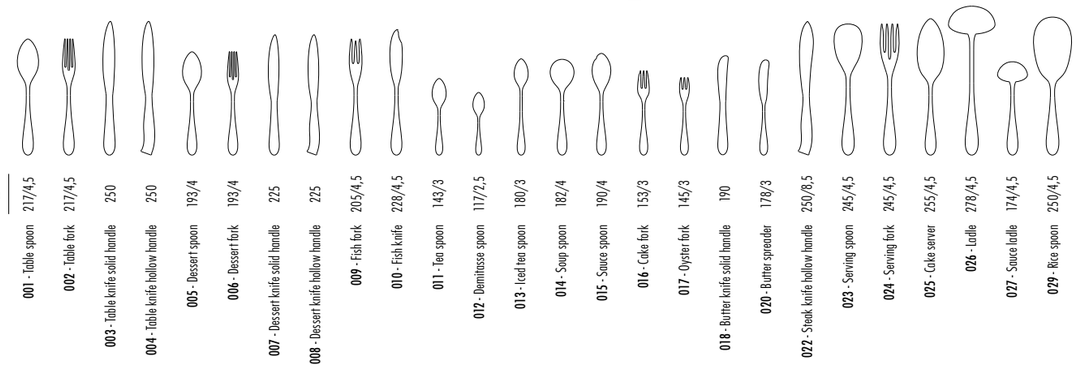
Lounge

Première

The pattern !

Première cod. 15





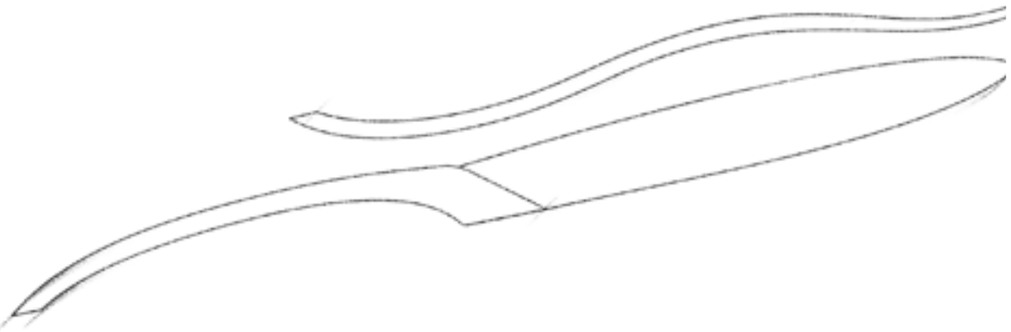
Steak knife, hollow handle

Available versions

18/10 Stainless steel (**TT** mirror, **TB** brush or **TTR** rétro finish)
Silverplated (**VT** mirror finish)
Black titanium (**TN** mirror finish)
Venetian gold (**TR** mirror or **TTR** rétro finish)
Gold (**TO** mirror or **TTRO** rétro finish)
Platinum champagne (**TC** mirror or **TTRC** rétro finish)

HOW TO COMPOSE THE CODE
FINISHING CODE + PATTERN CODE + ITEM CODE

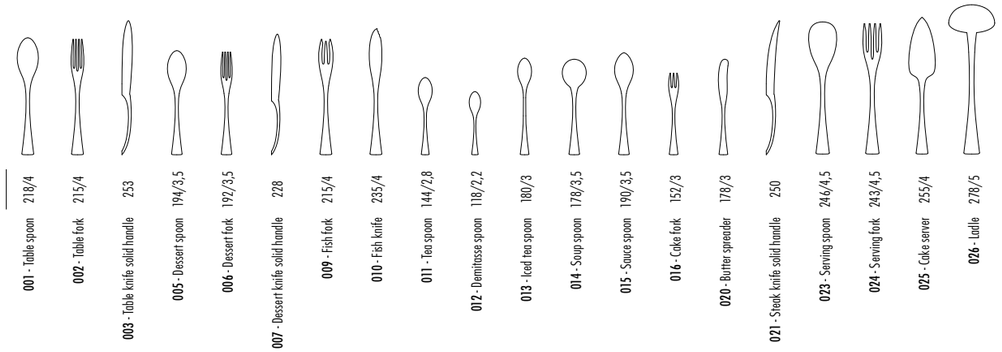
Registered design by Giulio Sambonet



Contemporary music

New Wave

cod. 13



Available versions

18/10 Stainless steel (**TT** mirror or **TS** satin finish)
Silverplated (**VT** mirror or **VS** satin finish)
Black titanium (**TN** mirror finish)
Venetian gold (**TR** mirror finish)
Gold (**TO** mirror finish)
Platinum champagne (**TC** mirror finish)

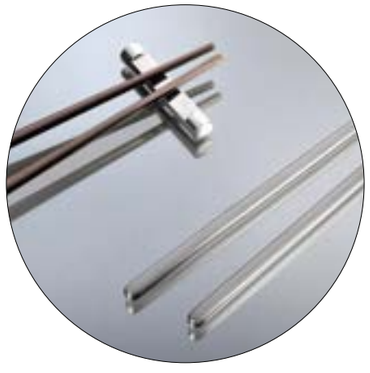
HOW TO COMPOSE THE CODE
FINISHING CODE + PATTERN CODE + ITEM CODE

Registered design by Giulio Sambonet

	LEN / THK (mm)
001 - Table spoon	207/4,5
002 - Table fork	207/4,5
003 - Table knife solid handle	235
005 - Dessert spoon	190/4
006 - Dessert fork	190/4
007 - Dessert knife solid handle	216
009 - Fish fork	207/4,5
010 - Fish knife	228/4,5
011 - Tea spoon	143/3
012 - Demitasse spoon	114/2,5
013 - Iced tea spoon	180/3
014 - Soup spoon	181/4
015 - Sauce spoon	190/4
016 - Cake fork	151/3
018 - Butter knife solid handle	186
021 - Steak knife solid handle	235
023 - Serving spoon	234/4,5
024 - Serving fork	234/4,5
025 - Cake server	251/4,5
026 - Ladle	278/5
030 - Chopsticks - 2 pieces, st. st. satin finish	230/4,8
031 - Chopsticks holder, st. st. mirror finish	50/10

Oriental taste

Yuki cod. 08



Available versions

18/10 Stainless steel (**TT** mirror or **TS** satin finish)
Silverplated (**VT** mirror or **VS** satin finish)
Black titanium (**TN** mirror finish)
Venetian gold (**TR** mirror finish)
Gold (**TO** mirror finish)
Platinum champagne (**TC** mirror finish)

HOW TO COMPOSE THE CODE
FINISHING CODE + PATTERN CODE + ITEM CODE

Vision de rêve

Chill Out

cod. 11

LEN / THK (mm)

001 - Table spoon 210/5

002 - Table fork 210/5

003 - Table knife solid handle 240

004 - Table knife hollow handle 240

005 - Dessert spoon 191/3,5

006 - Dessert fork 191/3,5

007 - Dessert knife solid handle 225

008 - Dessert knife hollow handle 225

009 - Fish fork 210/4

010 - Fish knife 226/4

011 - Tea spoon 144/3

012 - Demitasse spoon 115/2,5

014 - Soup spoon 183/3,5

016 - Coke fork 153/3

018 - Butter knife solid handle 190

021 - Steak knife solid handle 240

023 - Serving spoon 237/5

024 - Serving fork 237/5

025 - Cake server 258/4

026 - Ladle 278/5

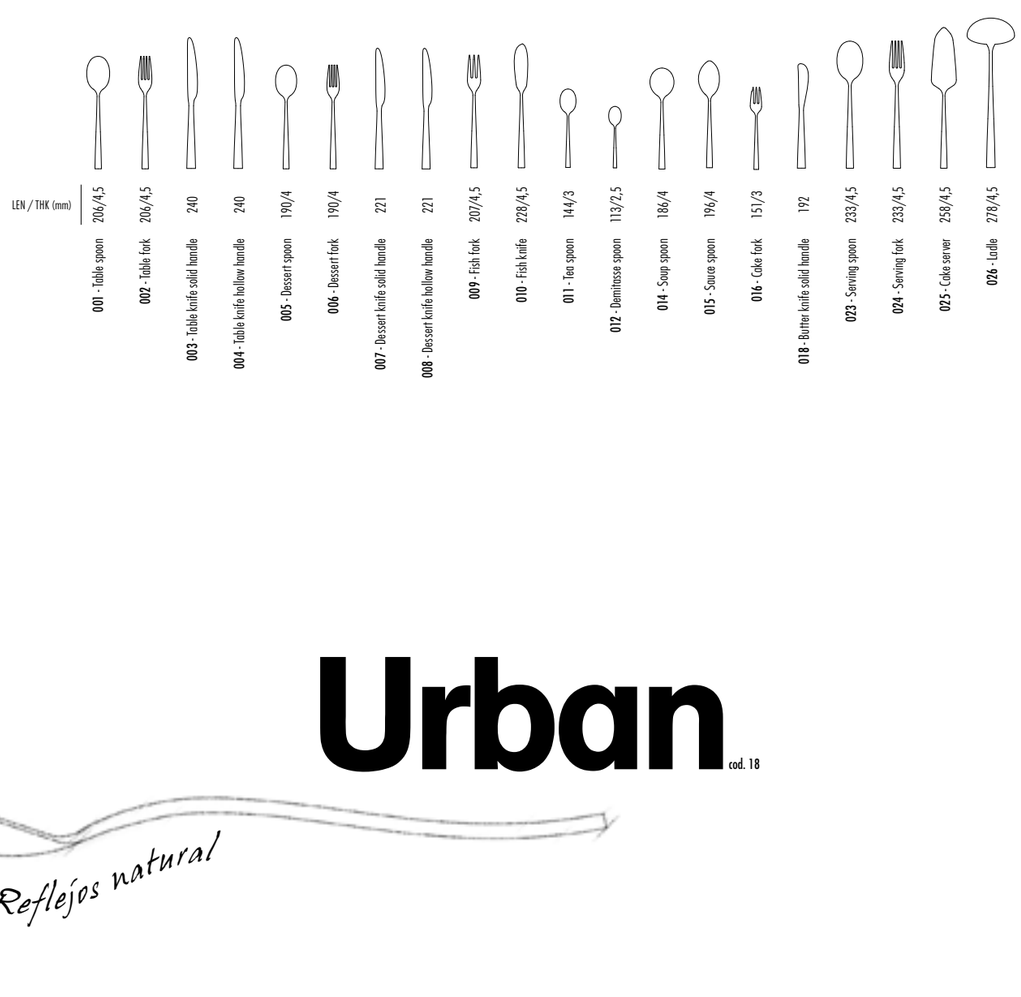
Available versions

18/10 Stainless steel (**TT** mirror or **TS** satin finish)

Silverplated (**VT** mirror or **VS** satin finish)

HOW TO COMPOSE THE CODE

FINISHING CODE + PATTERN CODE + ITEM CODE



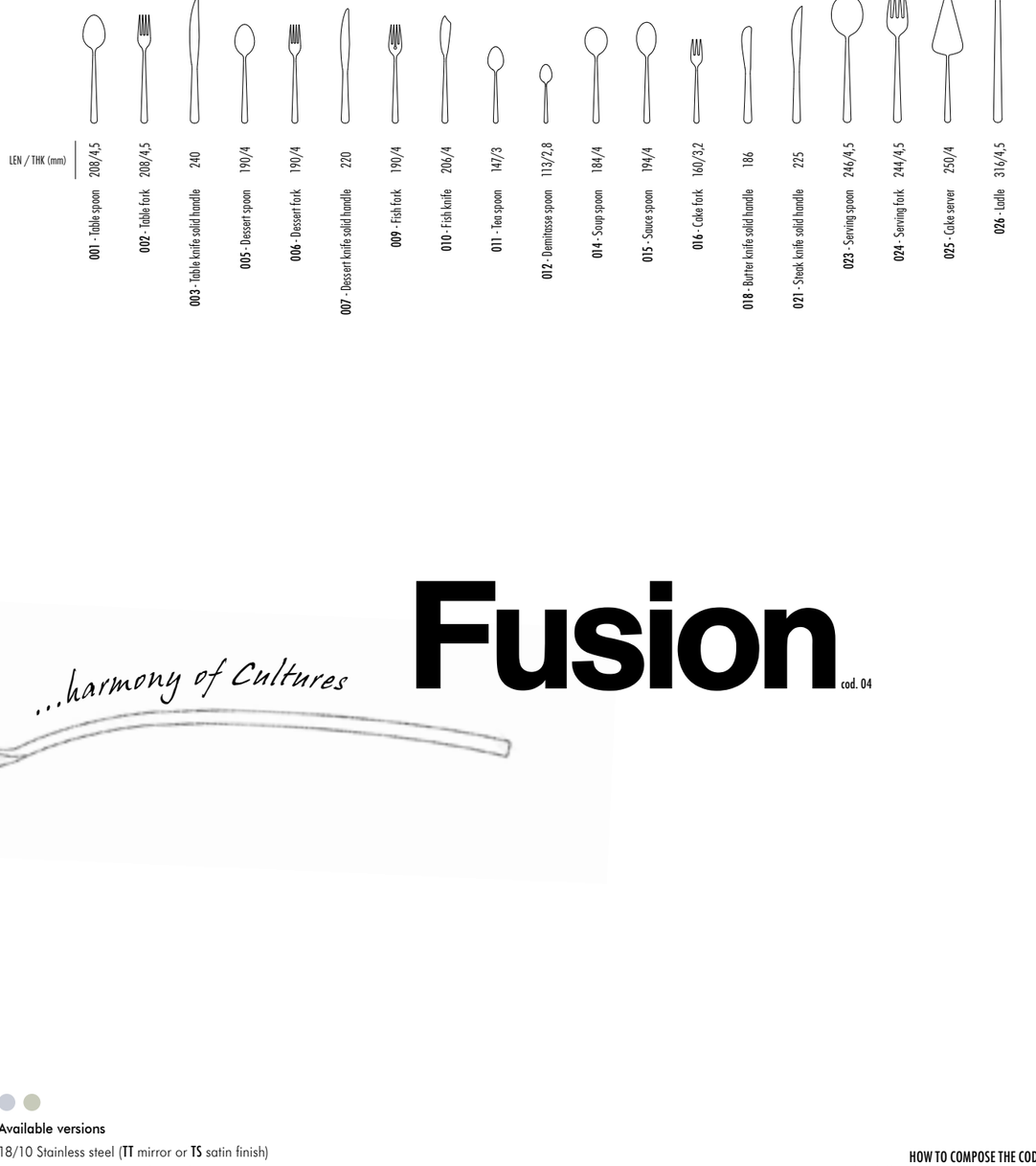
Urban cod. 18

Reflejos natural

Available versions

18/10 Stainless steel (**TT** mirror, **TS** satin or **TTR** rétro finish)
Silverplated (**VT** mirror or **VS** satin finish)
Venetian gold (**TTRR** rétro finish)
Gold (**TTRO** rétro finish)
Platinum champagne (**TTRC** rétro finish)

HOW TO COMPOSE THE CODE
FINISHING CODE + PATTERN CODE + ITEM CODE



...harmony of Cultures

Fusion cod. 04

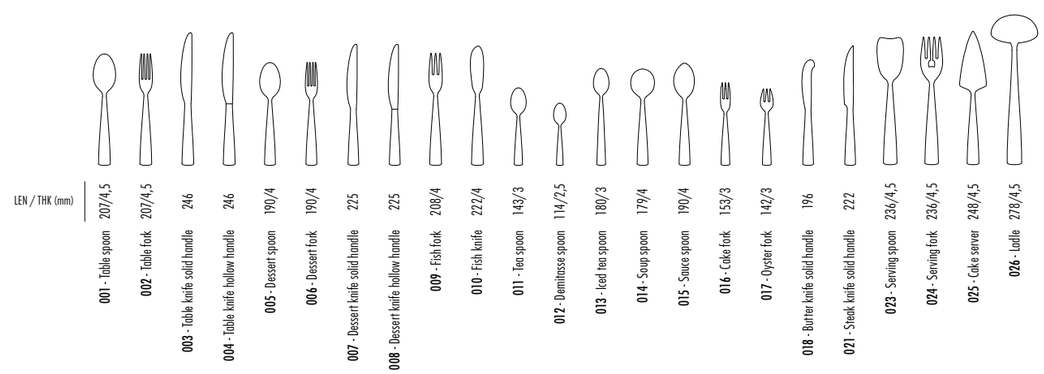
Available versions

18/10 Stainless steel (**TT** mirror or **TS** satin finish)
Silverplated (**VT** mirror or **VS** satin finish)

HOW TO COMPOSE THE CODE
FINISHING CODE + PATTERN CODE + ITEM CODE

Sounds of modern living

Lounge
cod. 12



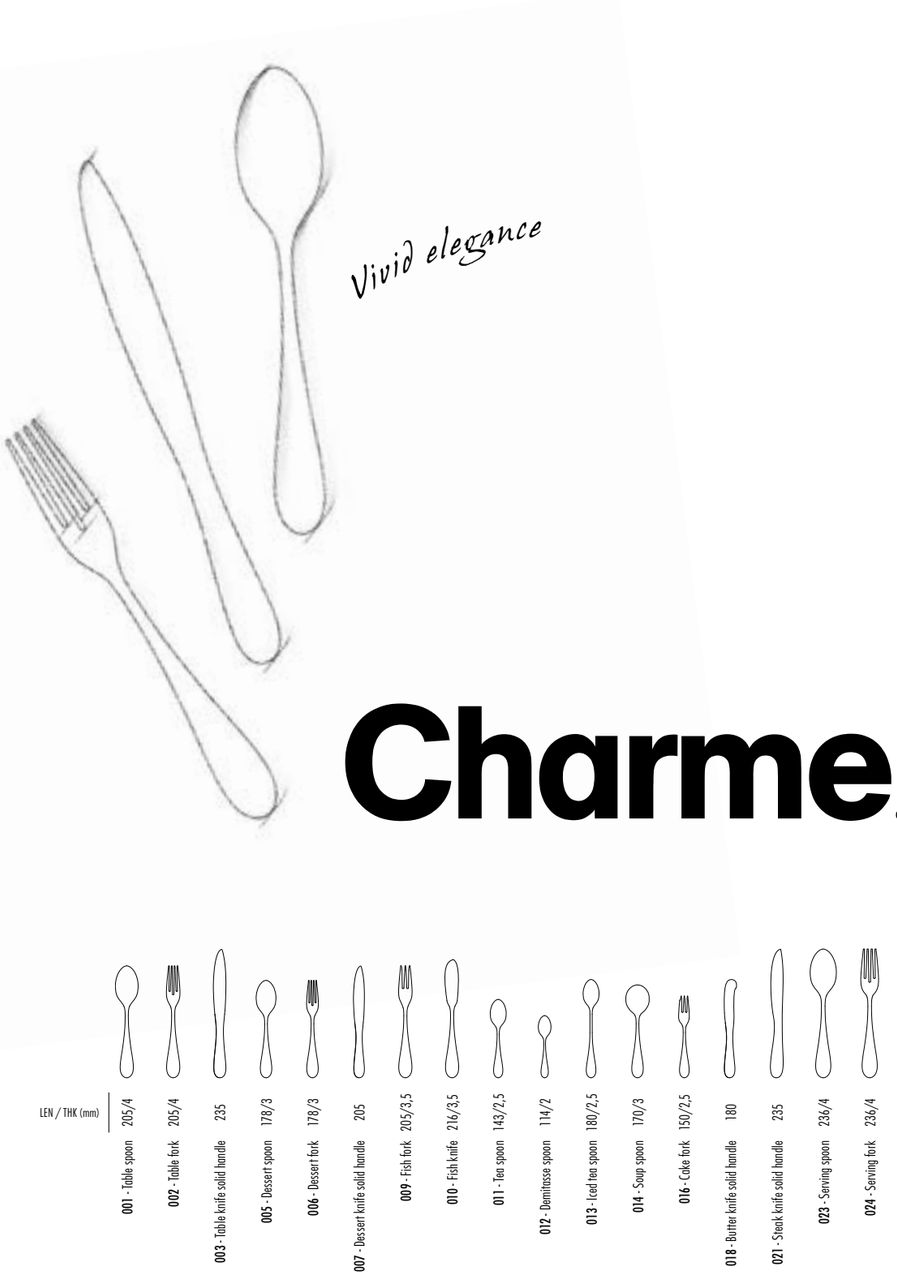
Available versions

18/10 Stainless steel (**TT** mirror, **TS** satin, **TB** brush or **TTR** rétro finish)
Silverplated (**VT** mirror or **VS** satin finish)
Black titanium (**TN** mirror finish)
Venetian gold (**TR** mirror or **TTRR** rétro finish)
Gold (**TO** mirror or **TTRO** rétro finish)
Platinum champagne (**TC** mirror or **TTRC** rétro finish)

HOW TO COMPOSE THE CODE
FINISHING CODE + PATTERN CODE + ITEM CODE

Vivid elegance

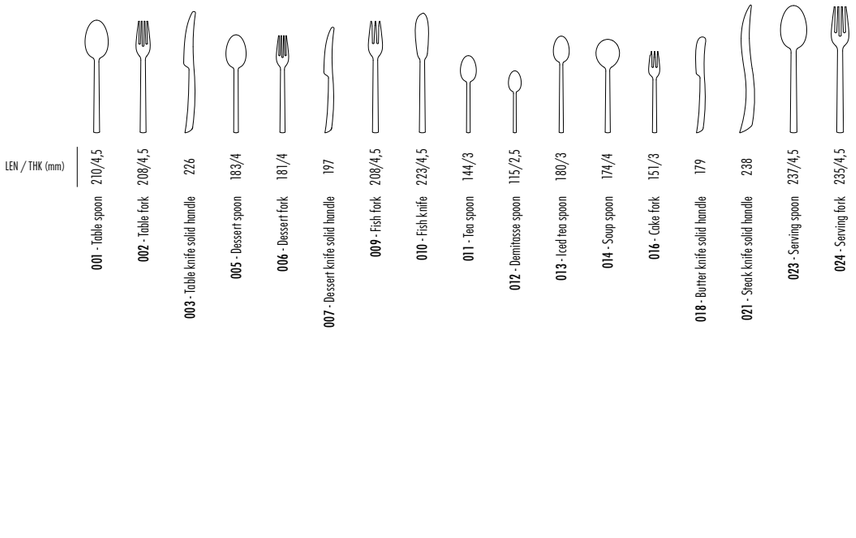
Charme cod. 21



Available versions

18/10 Stainless steel (**TT** mirror, **TS** satin, **TB** brush or **TTR** rétro finish)
Silverplated (**VT** mirror or **VS** satin finish)
Black titanium (**TN** mirror finish)
Venetian gold (**TR** mirror or **TTR** rétro finish)
Gold (**T0** mirror or **TTR0** rétro finish)
Platinum champagne (**TC** mirror or **TTRC** rétro finish)

HOW TO COMPOSE THE CODE
FINISHING CODE + PATTERN CODE + ITEM CODE



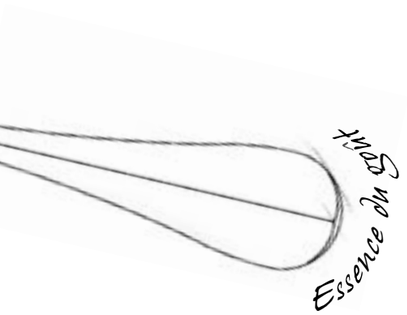
Maverick Allure

Curva cod. 20

Available versions

18/10 Stainless steel (**TT** mirror, **TS** satin or **TB** brush)
Silverplated (**VT** mirror or **VS** satin finish)
Black titanium (**TN** mirror finish)
Venetian gold (**TR** mirror finish)
Gold (**TO** mirror finish)
Platinum champagne (**TC** mirror finish)

HOW TO COMPOSE THE CODE
FINISHING CODE + PATTERN CODE + ITEM CODE



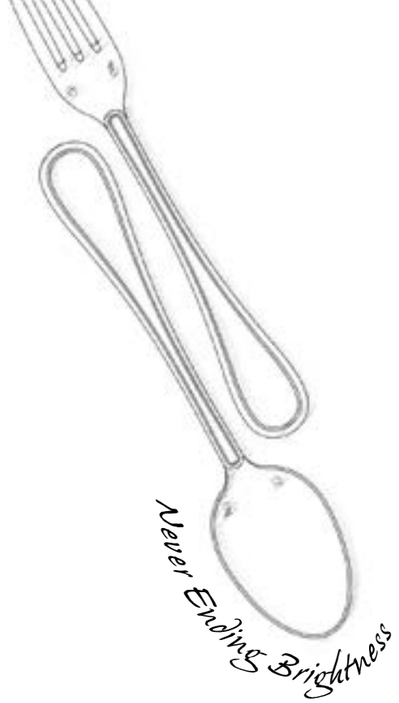
Aida
cod. 19

	LEN / THK (mm)
001 - Table spoon	207/5
002 - Table fork	207/5
003 - Table knife solid handle	250
003SB - Table knife solid handle	250
004 - Table knife hollow handle	250
005 - Dessert spoon	189/4,5
006 - Dessert fork	189/4,5
007 - Dessert knife solid handle	229
007SB - Dessert knife hollow handle	229
008 - Dessert knife hollow handle	229
009 - Fish fork	189/4
010 - Fish knife	206/4
011 - Tea spoon	143/3,5
012 - Demitasse spoon	112/2,5
013 - Iced tea spoon	180/3,5
014 - Soup spoon	175/4
015 - Sauce spoon	189/4
016 - Cake fork	150/3,5
017 - Oyster fork	139/3,5
021 - Steak knife solid handle	223
023 - Serving spoon	234/5
024 - Serving fork	234/5
025 - Cake server	253/5
026 - Ladle	277/5
027 - Sauce ladle	173/4

Available versions

18/10 Stainless steel (**TT** mirror, **TB** brush or **TTR** rétro finish)
Silverplated (**VT** mirror finish)
Black titanium (**TN** mirror finish)
Venetian gold (**TR** rétro finish)
Gold (**TO** mirror or **TTRO** rétro finish)
Platinum champagne (**TC** mirror or **TTRC** rétro finish)

HOW TO COMPOSE THE CODE
FINISHING CODE + PATTERN CODE + ITEM CODE



Norma cod. 01

	LEN / THK (mm)
001 - Table spoon	204/3,5
002 - Table fork	204/3,5
003 - Table knife solid handle	245
004 - Table knife hollow handle	245
005 - Dessert spoon	187/3
006 - Dessert fork	187/3
007 - Dessert knife solid handle	225
008 - Dessert knife hollow handle	225
009 - Fish fork	187/3
010 - Fish knife	204/3
011 - Tea spoon	143/2,8
012 - Demitasse spoon	107/2,5
013 - Iced tea spoon	180/2,5
014 - Soup spoon	178/3
015 - Sauce spoon	190/3
016 - Cake fork	149/2,8
017 - Oyster fork	140/2,5
018 - Butter knife solid handle	184
021 - Steak knife solid handle	220
023 - Serving spoon	223/3,5
024 - Serving fork	223/3,5
025 - Cake server	251/3,5
026 - Ladle	277/3,5

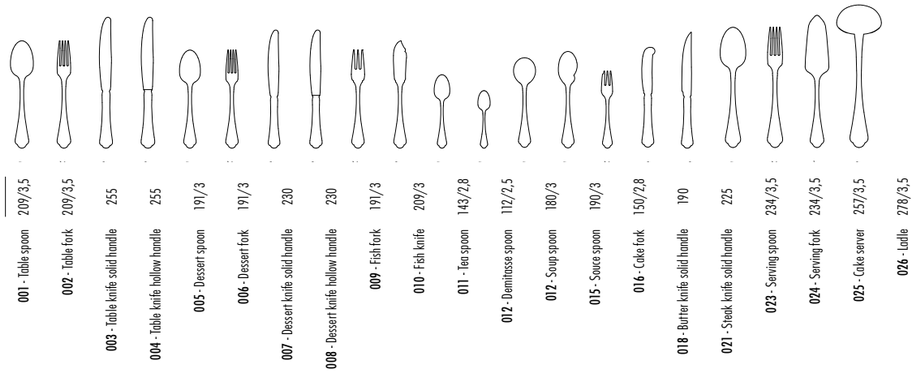
Available versions

18/10 Stainless steel (**TT** mirror finish)
Silverplated (**VT** mirror finish)
Black titanium (**TN** mirror finish)
Venetian gold (**TR** mirror finish)
Gold (**TO** mirror finish)

HOW TO COMPOSE THE CODE
FINISHING CODE + PATTERN CODE + ITEM CODE

Amata Terra

Tosca cod. 02



LEN / THK (mm)	209/3,5	209/3,5	255	255	191/3	191/3	230	230	191/3	209/3	143/2,8	112/2,5	180/3	190/3	150/2,8	190	225	234/3,5	234/3,5	257/3,5	278/3,5
	001 - Table spoon	**002** - Table fork	**003** - Table knife solid handle	**004** - Table knife hollow handle	**005** - Dessert spoon	**006** - Dessert fork	**007** - Dessert knife solid handle	**008** - Dessert knife hollow handle	**009** - Fish fork	**010** - Fish knife	**011** - Tea spoon	**012** - Demitasse spoon	**012** - Soup spoon	**015** - Sauce spoon	**016** - Cake fork	**018** - Butter knife solid handle	**021** - Steak knife solid handle	**023** - Serving spoon	**024** - Serving fork	**025** - Cake server	**026** - Ladle

Available versions

18/10 Stainless steel (**TT** mirror or **TB** brush finish)

Silverplated (**VT** mirror finish)

Platinum champagne (**TC** mirror finish)

HOW TO COMPOSE THE CODE

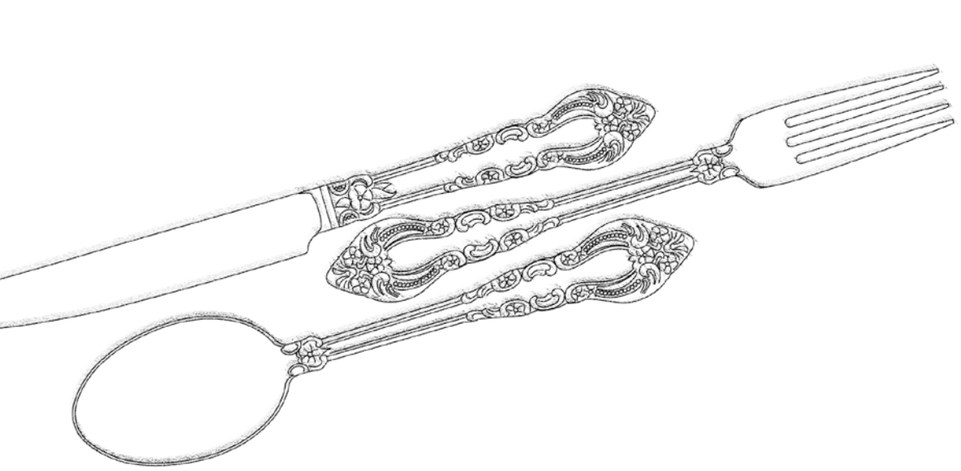
FINISHING CODE + PATTERN CODE + ITEM CODE

Lucia
cod. 10

	LEN / THK (mm)
001 - Table spoon	204/3,5
002 - Table fork	204/3,5
003 - Table knife solid handle	243
004 - Table knife hollow handle	243
005 - Dessert spoon	187/3
006 - Dessert fork	187/3
007 - Dessert knife solid handle	223
008 - Dessert knife hollow handle	223
009 - Fish fork	187/3
010 - Fish knife	204/3
011 - Tea spoon	143/2,8
012 - Demitasse spoon	112/2,5
013 - Ice tea spoon	180/2,8
014 - Soup spoon	178/3
015 - Sauce spoon	190/3
016 - Cake fork	151/2,8
018 - Butter knife solid handle	179
021 - Steak knife solid handle	221
023 - Serving spoon	231/3,5
024 - Serving fork	231/3,5
025 - Cake server	253/3,5
026 - Ladle	277/3,5

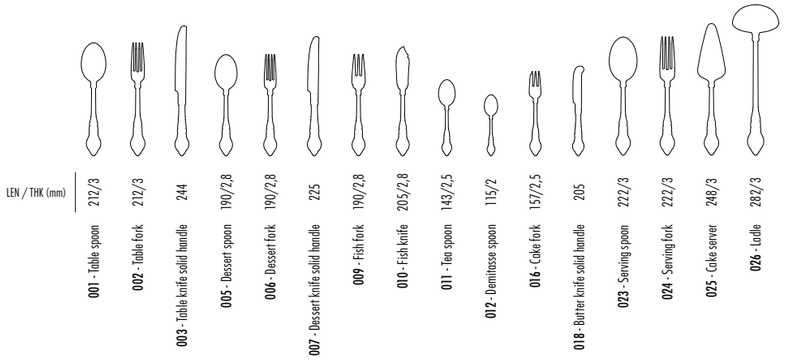
Available versions
18/10 Stainless steel (**TT** mirror finish)
Silverplated (**VT** mirror finish)

HOW TO COMPOSE THE CODE
FINISHING CODE + PATTERN CODE + ITEM CODE



Scenografia Barocca

Carmen cod. 09



Available versions

18/10 Stainless steel (**TT** mirror finish)
Silverplated (**VT** mirror finish)
Black titanium (**TN** mirror finish)
Venetian gold (**TR** mirror finish)
Gold (**TO** mirror finish)
Platinum champagne (**TC** mirror finish)

HOW TO COMPOSE THE CODE
FINISHING CODE + PATTERN CODE + ITEM CODE

SIGNATURE ESSENTIALS by LA TAVOLA

Serving items

Carving knife | 37 cm
18/10 st. st. TT14050 - Silverplated VT14050

Carving fork | 30 cm
18/10 st. st. TT14051 - Silverplated VT14051

Serrated cake server | 28,5 cm
18/10 st. st. TT14052 - Silverplated VT14052

Punch ladle | 40 cm
18/10 st. st. TT14056 - Silverplated VT14056

Bread knife | 33 cm
18/10 st. st. TT14053 - Silverplated VT14053

Serving buffet fork | 33 cm
18/10 st. st. TT14055 - Silverplated VT14055

Yogurt ladle | 26,5 cm
18/10 st. st. TT14058 - Silverplated VT14058

Serving buffet spoon | 33 cm
18/10 st. st. TT14054 - Silverplated VT14054

Cake knife | 33 cm
18/10 st. st. TT14057 - Silverplated VT14057

Première

Black, Venetian Gold and Gold

Lounge

Black and Venetian Gold

Urban

Platinum Champagne

Carmen

Black and Gold

Yuki

Black, Venetian Gold and Gold

Rétro by La Tavola

The newest addition to the La Tavola flatware family is Rétro, the key to designing a tabletop ambiance with a touch of retro style that is warm and inviting for guests.

In addition to stainless steel, Rétro is also available in our three signature titanium and PVD finishes - Gold, Venetian Gold and Platinum Champagne.

18 / 10 st. st. (Mirror finish)

18 / 10 st. st. (Satin finish)*
*Only the handle is satin finished

18 / 10 st. st. (Brush finish)

18 / 10 st. st. (Rétro finish)

Silverplated (Mirror finish)

Silverplated (Satin finish)

Black titanium (Mirror finish)

Venetian gold (Mirror finish)

Gold (Mirror finish)

Platinum champagne (Mirror finish)

Venetian gold (Rétro finish)

Gold (Rétro finish)

Platinum champagne (Rétro finish)

Finishings and materials

Made of durable and top-quality stainless steel, the flatware collections designed by La Tavola are naturally crafted for lasting. Creating beautiful pieces of cutlery is an art, and we have been doing it for generations: choosing our flatware means relying on our expertise.

The signature stainless steel flatware collections by La Tavola come in Mirror, Brush and Satin finish: three simple twists that effortlessly add value to each line.

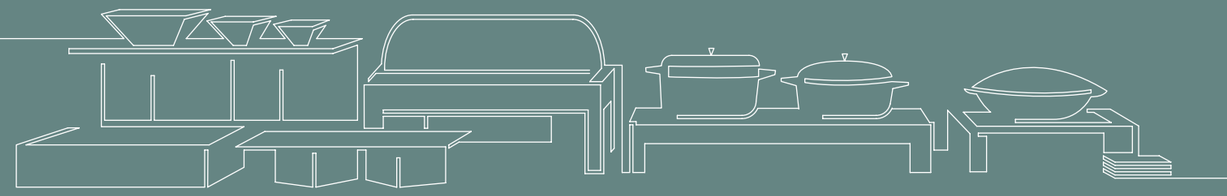
To satisfy the search for a sophisticated yet timeless allure, we keep providing customers with classic Silver-plated pieces of cutlery available in Satin finish or plain mirror finish.

Communicate your style and firm personality with the Titanium and PVD coating applied on our flatware lines: Gold for a bold presentation, Black for a detail-oriented style, Venetian Gold for everlasting romance and Platinum Champagne for unprecedented elegance.
A touch of uniqueness that won't remain unnoticed.

Our quality Rétro finish is the vintage detail that will turn any room into a cozy place to be: old but gold.
A polished European-style cutlery that won't cease to amaze; have them Titanium and PVD coated in Venetian Gold, Platinum Champagne, Gold or classic stainless steel.

Buffetware

Wonderbuffet by la tavola



La Tavola's Wonderbuffet® collection is the most complete offering for the modern Hotelier.

La Tavola's products incorporate a keen awareness of ever-changing trends and design styles, whilst making sure to always deliver above operator's expectations in terms of functionality.

Modern Buffetware for the modern Hotelier

La Tavola's items are proudly made in Vercelli, Italy.

The Beauty of HPL

High Pressure Laminate (HPL) is a durable and high-performing material, which is presented in many different stunning finishes

TRAVERTINE

WALNUT

NOIR ABSOLU

CALACATTA

BROWN SHELL

COLONIAL

LIGHT BROWN

ARCTIC WOOD

LAVA STONE

MAGMA

la tavola®

Warm-holding Cold-holding Cooking

Functional solutions for ever-changing needs.

One shared goal: to provide modern hoteliers with an accurate selection of adaptable, performing and qualitatively superior design solutions for their buffets.

Magic Chafer

The patented Humidity Control System® makes it ideal for serving any type of food

» **FOR INDUCTION**
» Stainless steel 18/10 cover and mechanical hinges
» Cast aluminium water pan with 5 compartments
» Condensation recovery system
» Opens to 90°

Anti-sliding base - st. st. finish

MAGIC CHAFER
for induction
L 49 W 46 H 16 cm
2/3 GN
It's recommended to use with
a power source ≥ 1000 W

Anti-sliding base - HPL finish

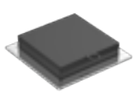
Humidity Control System®

The patented Humidity Control System® is the only solution that allows you to adjust the humidity according to the food you want to keep warm.

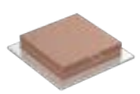
Based on the amount of water you insert into it, you can adjust the ideal humidity that the dish requires.

COVER

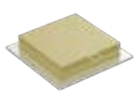
Magic Chafer is available with or without glass top and in 4 different premium finishes.



Black



Venetian Gold



Gold

Platinum Champagne

PORCELAIN FOOD PANS

2/3 GN
1/3 GN

STANDARD FINISHES

- Mirror Finish 18/10 st. st.
- Satin Finish 18/10 st. st.
- Silverplated

LUXURY FINISHES *(Cover only)*

- Black Titanium
- Venetian Gold Titanium
- Gold Titanium
- Platinum Champagne Titanium

HPL FINISHES

- Arctic Wood
- Calacatta
- Light Brown
- Travertine
- Walnut
- Magma
- Colonial
- Lava Stone
- Brown Shell
- Noir Absolu

Magic Chafer with stand

The patented Humidity Control System® makes it ideal for serving any type of food

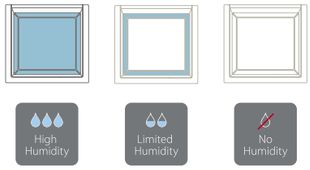
» **GEL FUEL**, **ELECTRIC**
» Stainless steel 18/10 cover and mechanical hinges
» Cast aluminium water pan with 5 compartments
» Condensation recovery system
» Opens to 90°

MAGIC CHAFER
WITH ST. ST. STAND
electric or for fuel burner
L 49 W 46 H 26,5 cm
2/3 GN
700 W | gel fuel

MAGIC CHAFER
WITH HPL STAND
electric or for fuel burner
L 49 W 46 H 26,5 cm
2/3 GN
700 W | gel fuel

Humidity Control System®

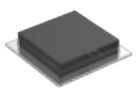
The patented Humidity Control System® is the only solution that allows you to adjust the humidity according to the food you want to keep warm.

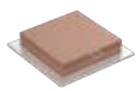


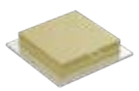
Based on the amount of water you insert into it, you can adjust the ideal humidity that the dish requires.

COVER

Magic Chafer w/stand is available with or without glass top and in 4 different premium finishes


Black


Venetian Gold


Gold

Platinum Champagne

PORCELAIN FOOD PANS

2/3 GN
1/3 GN

STANDARD FINISHES
- Mirror Finish 18/10 st. st.
- Satin Finish 18/10 st. st.
- Silverplated

LUXURY FINISHES *(Cover only)*
- Black Titanium
- Venetian Gold Titanium
- Gold Titanium
- Platinum Champagne Titanium

HPL FINISHES
- Arctic Wood
- Light Brown
- Walnut
- Colonial
- Brown Shell
- Calacatta
- Travertine
- Magma
- Lava Stone
- Noir Absolu

Oyster Chafer

Ideal for main dishes and starches

- **FOR INDUCTION, GEL FUEL, ELECTRIC**
- Stainless steel 18/10 and ferro-magnetic stainless steel
- Opens to 100°
- Stainless steel 18/10 mechanical hinge
- Condensation recovery system
- Cover with perforation to release excess steam
- Food pans are available with or without partition
- Easy to remove and replace during service
- Can be used in dry/semi-dry mode

OYSTER CHAFER
for induction
L 45,5 W 40 H 13,5 cm

OYSTER CHAFER
WITH STAND
for fuel burner
L 45,5 W 40 H 25,5 cm
gel fuel

OYSTER CHAFER
WITH STAND
electric
L 45,5 W 40 H 25,5 cm
400 W

DRY DISK

PATENTED!
For use of the Oyster Chafer in Dry Mode

PORCELAIN FOOD PANS
Ø 36 cm

1/1

1/1
with partition

STANDARD FINISH

- Mirror Finish 18/10 st. st.
- Silverplated

LUXURY FINISHES *(Cover only)*

- Black Titanium
- Venetian Gold Titanium
- Gold Titanium
- Platinum Champagne Titanium

Warming Plate

Ideal for any type of food

» **ELECTRIC**
» Warm-Holding unit suitable for containers of any material
» Digital display with temperature control and feedback
» Black Schott Ceran® glass
» Transparent PETG cover with INOX frame
» Scratch resistant surface

WARMING PLATE

L 61,2 W 43,2 H 11 cm
1/1 GN
675 W

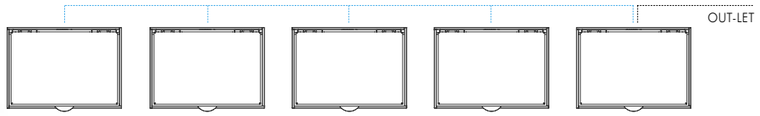
L 78,2 W 43,2 H 11 cm
1/1+1/3 GN
900 W

WARMING PLATE
WITH COVER

L 61,2 W 43,2 H 23,6 cm
1/1 GN
675 W

L 78,2 W 43,2 H 23,6 cm
1/1+1/3 GN
900 W

CHAIN LINK SYSTEM: Up to 5 products (1/1 GN) | Up to 4 products (1/1+1/3 GN)



PORCELAIN FOOD PANS

1/1 GN
1/2 GN
1/3 GN
2/3 GN

COCOTTES

TAJINE

STONE BACON TRAYS

L 16 W 53 H 2,5 cm

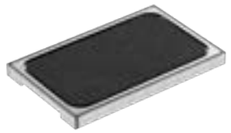
HPL FINISHES

Arctic Wood	Calacatta
Light Brown	Travertine
Walnut	Magma
Colonial	Lava Stone
Brown Shell	Noir Absolu

Goose Heat Lamp

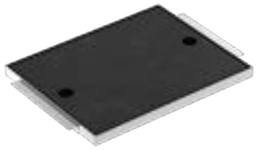
Heating lamp for Designer/Minimal Carving Stations and Pizza Dishes

- L 46 W 51 H 76 cm
- Available in powder-coated finishes
- Adjustable cap
- Incorporated switch button
- 250 W



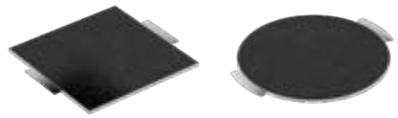
DESIGNER
CARVING STATION
L 54 W 34 H 5 cm
1/1 GN

Stone top
Available in all HPL finishes
1/1 GN size (tray)



MINIMAL
CARVING STATION
L 57 W 40 H 3 cm
1/1 GN

Stone top
Satin stainless steel finish
1/1 GN size (tray)



SQUARE AND ROUND
PIZZA & FOCACCIA DISHES
L 45 W 45 H 3 cm (square)
Ø 50 H 3 cm (round)

The tops are available in Black Marquinia or Rust finish
The feet are made of stainless steel
Provided with steel handles

HPL FINISHES
For Designer Carving Station

- Arctic Wood
- Calacatta
- Light Brown
- Travertine
- Walnut
- Magma
- Colonial
- Lava Stone
- Brown Shell
- Noir Absolu

STANDARD FINISH
For Minimal Carving Station

- Satin Finish 18/10 st. st.

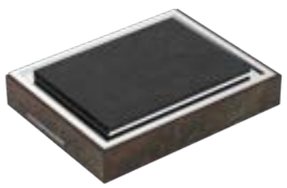
TOP FINISHES
For Pizza & Focaccia Dishes

- Black Marquinia
- Rust

Carving Station

Presentation and carving of roasts and various grilled meats

- **ELECTRIC**
- Removable black granite top
- Excess liquid collection system with recovery tank
- Uniform temperature distribution
- Easy access to temperature regulators
- Maximum temperature up to 90° C (as measured on the granite top)



CARVING STATION
PRO

L 74 W 53 H 13 cm

1/1 GN

2x 700 W

GOOSE HEAT LAMP

L 46 W 51 H 76 cm

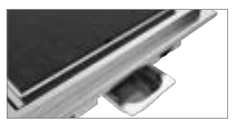
250 W

ST.ST. FINISHES

- Mirror Finish 18/10 st. st.
- Satin Finish 18/10 st. st.

HPL FINISHES

- Arctic Wood
- Light Brown
- Walnut
- Colonial
- Brown Shell
- Calacatta
- Travertine
- Magma
- Lava Stone
- Noir Absolu



Recovery tank

Warming Tray

Bread, pizza & focaccia, croissants and warm desserts

- **ELECTRIC**
- 50°C maximum heating
- 1/1 GN size
- Can be used with La Tavola's Display Trays, with or without cover

WARMING TRAY

L 54 W 33 H 4 cm

1/1 GN

40 W

A Warming Tray is made to measure to fit within a La Tavola's Display Trays

STANDARD FINISH
Stainless steel 18/10

- New Ice Finish 18/10 st. st.

Available with Low and High **Display Trays**, with or without transparent cover

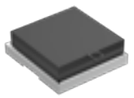
Dry Chafer

Ideal for deep fried food, tempura, roasts, baked or grilled vegetables

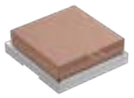
- » **FOR INDUCTION**
- » Uniform temperature distribution
- » Two mechanical hinges
- » Works with non-induction-ready ceramic food pans
- » Induction plate not included

DRY CHAFER
for induction
WITH GLASS COVER
L 38 W 40,5 H 13 cm
2/3 GN

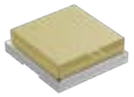
DRY CHAFER
for induction
WITH ST. ST COVER
L 38 W 40,5 H 13 cm
2/3 GN



Black



Venetian Gold



Gold

Platinum Champagne

ST.ST. FINISHES
- Mirror Finish 18/10 st. st.
- Satin Finish 18/10 st. st.

LUXURY FINISHES *(Cover only)*
- Silverplated
- Black Titanium
- Venetian Gold Titanium
- Gold Titanium
- Platinum Champagne Titanium

PORCELAIN
FOOD PANS

1/3 GN
2/3 GN

Mini Chafer

Ideal for sauces

- » Heat source: **GEL FUEL**

MINI CHAFER
for fuel burner
L 23 W 23 H 12 cm
gel fuel

DUAL MINI CHAFER
for fuel burner
L 48 W 23 H 12 cm
gel fuel

Cover
holder
L 15 W 15
H 21 cm

Soup ladle
holder
L 15 W 15
H 21 cm

COCOTTES
Ø 18 cm

Black

Graphite Grey

Cherry

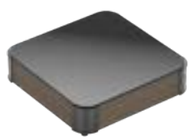
ST.ST. FINISHES
- Mirror Finish 18/10 st. st.
- Satin Finish 18/10 st. st.

HPL FINISHES
- Arctic Wood
- Light Brown
- Walnut
- Colonial
- Brown Shell
- Calacatta
- Travertine
- Magma
- Lava Stone
- Noir Absolu

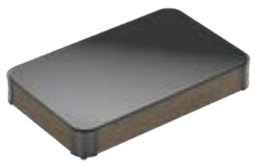
Induction Warming Top

Ideal for chafer and any induction compatible pan or container

» **INDUCTION**
» Temperature range: 104-203 °F / 40-95 °C
» Temperature management with 12 levels of setting
» Black Schott Ceran® glass



INDUCTION
WARMING TOP
L 39 W 39 H 11 cm
300 W
2/3 GN



DUAL INDUCTION
WARMING TOP
L 62 W 39 H 11 cm
600 W
1/1 GN

HPL FINISHES

- Arctic Wood
- Light Brown
- Walnut
- Colonial
- Brown Shell
- Calacatta
- Travertine
- Magma
- Lava Stone
- Noir Absolu

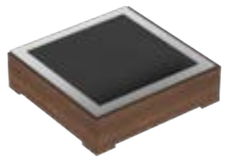
Examples of induction compatible pan or container available

Oyster Chafer

Induction Warming Top Pro

Ideal for chafer and any induction compatible pan or container

» **INDUCTION**
» Automatic pan detection, instant energy transmission
» Temperature range: 158-248 °F / 70-120 °C
» Highly energy efficient
» Glass-ceramic surface top
» Link chain system
» Two versions available: 350 W and 700 W



INDUCTION
WARMING TOP PRO
L 43 W 46 H 13 cm
350 W
700 W

Examples of induction compatible pan or container available

Oyster Chafer

Cocottes

Ceramic Tajine

ST.ST. FINISHES

- Mirror Finish 18/10 st. st.
- Satin Finish 18/10 st. st.

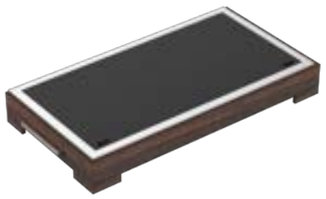
HPL FINISHES

- Arctic Wood
- Light Brown
- Walnut
- Colonial
- Brown Shell
- Calacatta
- Travertine
- Magma
- Lava Stone
- Noir Absolu

Multi Point Induction Warming Plate

Ideal for chafer and any induction compatible pan or container

- **INDUCTION**
- Temperature range: 122-212 °F / 50-100 °C
- Temperature displayed on digital display underneath Ceran® glass
- "No pan no heat" technology for minimal energy wastage
- Suitable for use with up to 4 induction-ready containers
- Multi-point induction area 80 x 34 cm



MULTI POINT INDUCTION
WARMING PLATE
L 93,8 W 47,7 H 12,3 cm
1500 W

Examples of induction compatible pan or container available

Oyster Chafer

Cocottes

Ceramic Tajine

ST.ST. FINISHES

- Mirror Finish 18/10 st. st.
- Satin Finish 18/10 st. st.

HPL FINISHES

- Arctic Wood
- Light Brown
- Walnut
- Colonial
- Brown Shell
- Calacatta
- Travertine
- Magma
- Lava Stone
- Noir Absolu

Ouzi Chafer

Presentation and carving of roasts and various grilled meats

- **ELECTRIC, GEL FUEL**
- Steam collection rim around the cover for condensation recovery
- Microcast or polyethylene feet to prevent scratching of counter tops
- The cover, food pans and water pans are removable for easy of operation and maintenance

OUZI CHAFER
L 92 W 95 H 63 cm
700 W | gel fuel

STANDARD FINISHES

- Mirror Finish 18/10 st. st.
- Satin Finish 18/10 st. st.
- Silverplated

LUXURY FINISHES
(Legs and handle only)

- Black Titanium
- Venetian Gold Titanium
- Gold Titanium
- Platinum Champagne Titanium

ST. ST. FOOD PAN

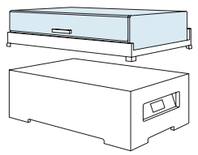
Ø 70 cm

Hot&Cold Plate

Ideal for cold and warm holding of finger food and plated dishes

» **ELECTRIC**
» Temperature range:
90 °C / 194 °F
-5 °C / 23 °F

» Digital temperature control and feedback
» Stainless Steel structure with HPL panels
» Removable cover (optional)



Removable cover is an optional additional component that can be easily placed and removed.

HOT&COLD PLATE
L 57,2 W 37,2 H 20 cm
1/1 GN
800 W

HPL FINISHES
- Arctic Wood
- Light Brown
- Walnut
- Colonial
- Brown Shell
- Calacatta
- Travertine
- Magma
- Lava Stone
- Noir Absolu

COCOTTES & TAJINE

Black

Cherry

Graphite Grey

Ceramic Tajine

PORCELAIN FOOD PANS

1/1 GN
1/2 GN
1/3 GN
2/3 GN

Cooling Tray

Ideal for cold finger food, cold cuts, sushi

» **EUTECTIC** cooling technology - no ice or electricity required
» Stainless steel 18/10 mirror finish base

» Eutectic plate releases cold for up to 4 hours
» Can be used with La Tavola's Display Trays, with or without cover

Oblong
COOLING TRAY
L 55 W 34 H 4,8 cm
1/1 GN

A Cooling Tray is made to fit within a La Tavola's Display Trays

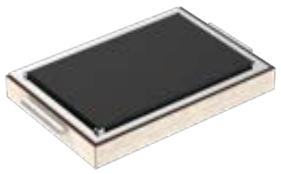
ST.ST. FINISHES
- New Ice Finish 18/10 st. st.

Available with Low and High **Display Trays**, with or without transparent cover

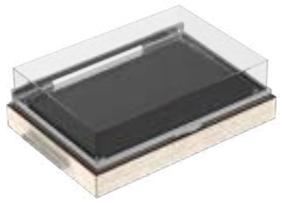
Cooling Plate

Ideal for cold finger food, cold cuts, sushi, fruit & salads, cold dips

» **EUTECTIC** cooling
» The Eutectic Cooling Plate is a versatile platform that can be easily adapted for different purposes
» Eutectic cooling technology - no ice or electricity required
» Eutectic plate releases cold for up to 5 hours
» Place the eutectic unit in a freezer at -18°, for 18 hours before use
» Also available with transparent PETG cover reinforced with st.st. frame



COOLING PLATE
L 71 W 45,4 H 9 cm
1/1 GN
L 83 W 52 H 9 cm
1/1+1/3 GN



COOLING PLATE
WITH COVER
L 71 W 47,3 H 20,7 cm
1/1 GN
L 83 W 55 H 20,7 cm
1/1+1/3 GN

ST.ST. FINISHES
- Mirror Finish 18/10 st. st.
- Satin Finish 18/10 st. st.

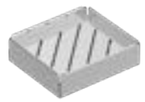
HPL FINISHES
- Arctic Wood
- Light Brown
- Walnut
- Colonial
- Brown Shell
- Calacatta
- Travertine
- Magma
- Lava Stone
- Noir Absolu

Pot & Butter Cooler and Bowls Holder

Ideal for yogurt, butter muesli, fresh cheese, cold dips

» **EUTECTIC** cooling technology - no ice or electricity required
» Eutectic plate releases cold for up to 4 hours
» Stainless steel 18/10 mirror finish base

POT COOLER
L 55 W 34 H 6,8 cm
1/1 GN



BUTTER COOLER
L 21 W 18,5 H 5,5 cm

BOWLS HOLDER
L 56,5 W 36 H 10 cm
1/1 GN

Bowls Holder is made to measure to fit within a La Tavola's Display Trays

ST.ST. FINISHES
- Mirror Finish 18/10 st. st.

Available with Low and High **Display Trays**, with or without transparent cover

GLASS BOWL
w/ methacrylic cover with hinge
Ø 23,5 (with cover)
Ø 22,5 (without cover)

Chill-it Cooling System

Ideal for ice-cream and sorbet

- **EUTECTIC** cooling technology - no ice or electricity required
- Stackable, double walled Chill-It pans containing food safe gel
- Chill-It food pans release cold for up to 4 hours
- Also available with transparent PETG cover reinforced with st.st. frame

CHILL-IT
COOLING SYSTEM
L 60 W 40 H 17 cm
1/1 GN

CHILL-IT
COOLING SYSTEM
WITH COVER
L 60 W 40 H 23 cm
1/1 GN

ST.ST. FINISHES

- Mirror Finish 18/10 st. st.
- Satin Finish 18/10 st. st.

HPL FINISHES

- Arctic Wood
- Light Brown
- Walnut
- Colonial
- Brown Shell
- Calacatta
- Travertine
- Magma
- Lava Stone
- Noir Absolu

CHILL-IT PANS
1/3 GN and 1/2 GN
(also available with transparent cover)

Cold Well

Ideal for fruits, salads, cold dips, yoghurt, bircher muesli

- **EUTECTIC** cooling
- Eutectic plate releases cold for up to 5 hours
- H 10 cm food pans available for high food volume capacity
- Transparent PETG cover reinforced with st.st. frame
- Easily replaceable transparent cover

COLD WELL
L 69 W 44 H 23 cm
1/1 GN
L 85 W 47 H 23 cm
1/1+1/3 GN

ST.ST. FINISHES

- Mirror Finish 18/10 st. st.
- Satin Finish 18/10 st. st.

HPL FINISHES

- Arctic Wood
- Light Brown
- Walnut
- Colonial
- Brown Shell
- Calacatta
- Travertine
- Magma
- Lava Stone
- Noir Absolu

PORCELAIN
FOOD PANS

H 10 cm
1/2 GN
1/3 GN
2/3 GN

H 6,5 cm
1/1 GN
1/2 GN
1/3 GN
2/3 GN

Oyster & Fruit de mer Display

Ideal for food-on-ice concept, oysters and raw seafood

» HPL finish walls
» Walls are also available in stainless steel “New Ice” 18/10
» Polycarbonate ice container with st. st. drainer

Oyster & Fruit de mer
DISPLAY
L 64,5 W 53 H 23 cm
2/1 GN

ST.ST. FINISHES

- New Ice Finish 18/10 st. st.

HPL FINISHES

- Arctic Wood
- Light Brown
- Walnut
- Colonial
- Brown Shell
- Calacatta
- Travertine
- Magma
- Lava Stone
- Noir Absolu

Refrigerated Container

Ideal for salads and raw vegetables

» **EUTECTIC** cooling technology - no ice or electricity required
» Eutectic plate releases cold for up to 4 hours
» HPL finish walls

REFRIGERATED CONTAINER
Eutectic Set
3 pcs.
L 33,5 W 18,5 H 13 cm
1/3 GN

HPL FINISHES

- Arctic Wood
- Light Brown
- Walnut
- Colonial
- Brown Shell
- Calacatta
- Travertine
- Magma
- Lava Stone
- Noir Absolu

STAINLESS STEEL FOOD PAN 1/9 GN
h 6,5

Also available with cover

Cold Drinks

Ideal for fruit juice and cold beverage

» **EUTECTIC** cooling technology - no ice or electricity required
» Eutectic plate releases cold for up to 4 hours
» Stainless steel 18/10 mirror finish base

COLD DRINKS
Eutectic Set
6 pcs.
L 46,4 W 37 H 12,6 cm

COLD DRINKS
Eutectic Set
3 pcs.
L 46,4 W 18 H 12,6 cm

ST.ST. FINISHES

- Mirror Finish 18/10 st. st.

HPL FINISHES

- Arctic Wood
- Light Brown
- Walnut
- Colonial
- Brown Shell
- Calacatta
- Travertine
- Magma
- Lava Stone
- Noir Absolu

GLASS JUG 1 Lt.
WITH TRANSPARENT CAP
Ø 9 h 23

Wok station

» INDUCTION POWERED
» Cooking area: Ø 31 cm
» Pan size: Ø 36 cm
» Digital controls for regulation of temperature and other settings
» Automatic safety switch-off function
» Booster function for quick heating
» Timer function

WOK
L 62 W 49 H 20 cm
3700 W

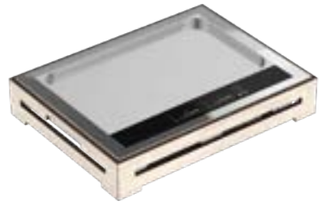
Cooking station

» INDUCTION POWERED
» Cooking areas:
Ø 14.5 cm 1400 W
Ø 21 cm 2300 W
» All power 3700 W can be directed on one large pan
» Automatic safety switch-off function
» Booster function for quick heating
» Timer function

DUAL COOKING PLATE
L 62 W 49 H 13 cm
3700 W

Grill Teppanyaki station

» INDUCTION POWERED
» Cooking area: L 30 W 47 cm
3700 W (1400 W + 2300 W)
» Booster function for quick heating
» Timer function



GRILL/TEPPANYAKI
L 62 W 49 H 13 cm
3700 W

Touch screen control panel with 9 power settings, safety lock and timer function.
Activate commands with a simple touch and get feedback by control lights.
Power levels (1-9) can be switched by sliding a finger on the "slider" or by pressing your finger directly on the chosen level.

HPL FINISHES

Arctic Wood	Walnut	Brown Shell	Travertine	Lava Stone
Light Brown	Colonial	Calacatta	Magma	Noir Absolu

la tavola®

Market displays

Modern and elegant complements to a sophisticated interior decoration.

MARKET DISPLAYS

Market Stand and Flower Pots

MARKET STAND

L 60 W 72 H 26 cm

MINI MARKET STAND

L 60 W 40 H 18 cm

FLOWER POTS

L 60 W 72 H 26 cm
30 bowls capacity

MINI FLOWER POTS

L 60 W 40 H 18 cm
15 bowls capacity

Porcelain Food Pans
1/1GN 1/2GN 2/3GN 1/3GN 2/4GN

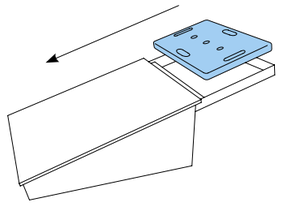
White Cherry Black

Ceramic Mono Portion bowls
Ø 11 H 6,5 cm 0,2 lt

White Black

1/1 GN 1/2 GN 1/3 GN

Grey Chalk



The hidden eutectic plate is placed in a st. st. tray underneath the bowls / food pans

FINISHES

Arctic Wood	Walnut	Brown Shell	Travertine	Lava Stone
Light Brown	Colonial	Calacatta	Magma	Noir Absolu

MARKET DISPLAYS

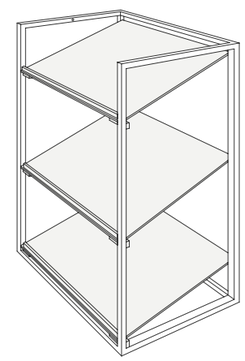
Multi-level Displays

2-LEVEL DISPLAY

L 58 W 38 H 47 cm

3-LEVEL DISPLAY

L 58 W 38 H 77 cm



Each level can be easily reclined or removed according to the display requirements.

STRUCTURE FINISHES

St. St. Satin Finish	Powder Coating Black	Powder Coating Copper/Bronze	Powder Coating Gold

FINISHES

Arctic Wood	Walnut	Brown Shell	Travertine	Lava Stone
Light Brown	Colonial	Calacatta	Magma	Noir Absolu

MARKET DISPLAYS

Market Boxes and Trays

MARKET BOX LARGE
L 53 W 33 H 10 cm

MARKET BOX SMALL
L 33 W 33 H 10 cm

MARKET BOX LARGE WITH 6 PARTITION
L 53 W 33 H 10 cm

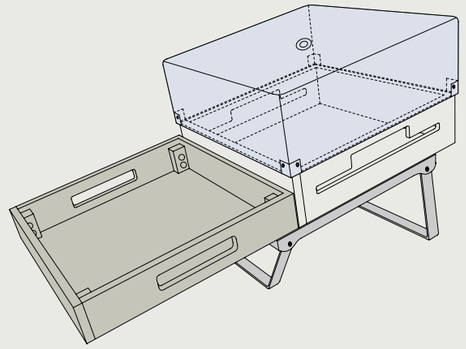
MARKET BOX SMALL WITH 4 PARTITION
L 33 W 33 H 10 cm

MARKET TRAY LARGE
L 53 W 33 H 7 cm

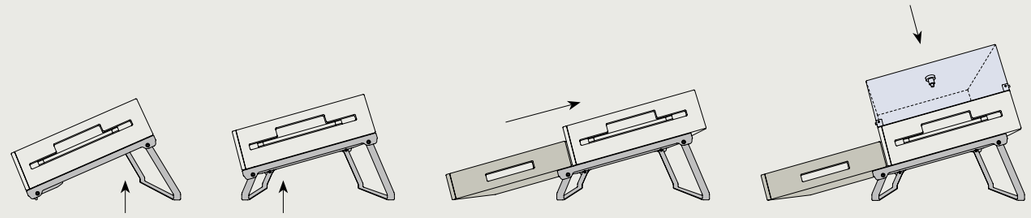
MARKET TRAY LARGE WITH 7 PARTITION
L 53 W 33 H 7 cm

MARKET TRAY LARGE WITH 4 PARTITION
L 53 W 33 H 7 cm

MARKET TRAY SMALL
L 33 W 33 H 7 cm



Combine the elements to create a display setup that satisfies your needs.



The adaptable boxes and trays are designed to allow for maximum freedom of movement: deploy the stand and adjust its legs to create different display combinations and place the trays and boxes on top or half-hooked.

Come with or without cover, each piece can transform as your service demands do.

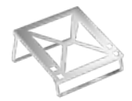
TRANSPARENT PETG COVERS

For large Market box/tray
L 54 W 34 H 7 cm

For small Market box/tray
L 34 W 34 H 7 cm

BOX/TRAY SUPPORT

For large Market box/tray
L 53 W 34 H 16,5 cm



For small Market box/tray
L 33 W 34 H 16,5 cm

FINISHES

- Arctic Wood
- Light Brown
- Walnut
- Colonial
- Brown Shell
- Calacatta
- Travertine
- Magma
- Lava Stone
- Noir Absolu

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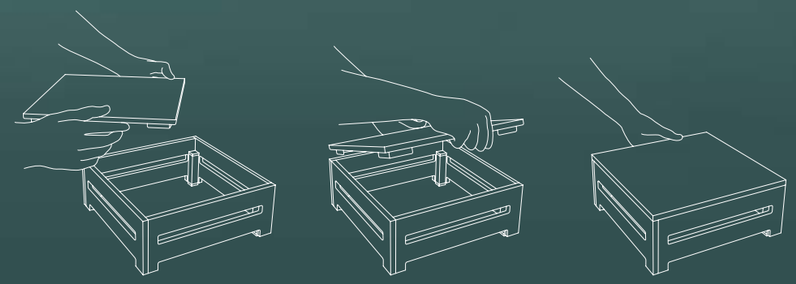
Market Elevation System

The Market Elevation System is a simple tool that allows for the creation of a functional and stunning buffet presentation

4 different heights, smoked or clear glass pieces to create junctions, neutral or hot/cold tops to hold any type of food.

The main material used is HPL, a very durable, eco-friendly and hygienic material.



MARKET ELEVATION SYSTEM

Elevations

2-LEVEL ELEVATION SMALL

L 33 W 33 H 13 cm

4-LEVEL ELEVATION SMALL

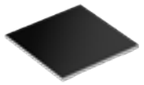
L 33 W 33 H 26 cm

6-LEVEL ELEVATION SMALL

L 33 W 33 H 39 cm

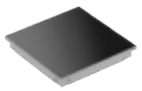
8-LEVEL ELEVATION SMALL

L 33 W 33 H 52 cm



GLASS TOPS
Glass available in black or white
L 33 W 33 H 2,4 cm

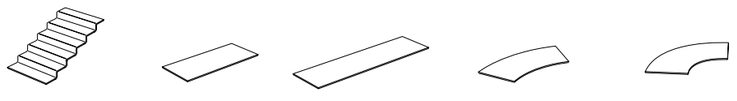
HPL TOPS
Available in all finishes
L 33 W 33 H 2,4 cm



■ WARMING OR ■ COOLING TOPS
Glass available in black or white
L 33 W 33 H 4,5 cm

TRANSPARENT PETG COVER
L 34 W 34 H 12 cm

TRANSPARENT OR SMOKED GLASS CONJUNCTION ELEMENTS



L 44 W 24,5 H 19 cm
L 55 W 24,4 H 1 cm
L 85 W 24,4 H 1 cm
L 60,2 W 24,4 H 1 cm
L 64,6 W 24,4 H 1 cm

FINISHES

- Arctic Wood
- Walnut
- Brown Shell
- Travertine
- Lava Stone
- Light Brown
- Colonial
- Calacatta
- Magma
- Noir Absolu

MARKET ELEVATION SYSTEM

Crosses

LOW MARKET RISER

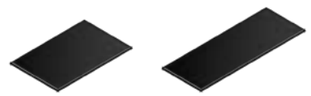
L 33 W 33 H 25 cm

HIGH MARKET RISER

L 33 W 33 H 38,5 cm

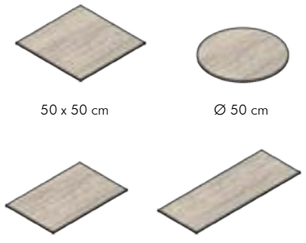
GLASS TOPS
Available in transparent hardened glass, smoked hardened glass

50 x 50 cm
Ø 50 cm



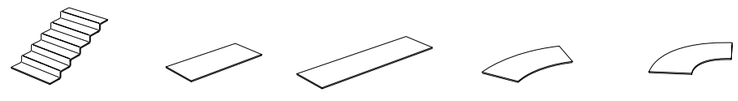
57 x 36,5 cm
80 x 30 cm

HPL TOPS
Available in all finishes



50 x 50 cm
Ø 50 cm
57 x 36,5 cm
80 x 30 cm

TRANSPARENT OR SMOKED GLASS CONJUNCTION ELEMENTS



L 44 W 24,5 H 19 cm
L 55 W 24,4 H 1 cm
L 85 W 24,4 H 1 cm
L 60,2 W 24,4 H 1 cm
L 64,6 W 24,4 H 1 cm

FINISHES

- Arctic Wood
- Walnut
- Brown Shell
- Travertine
- Lava Stone
- Light Brown
- Colonial
- Calacatta
- Magma
- Noir Absolu

la tavola®

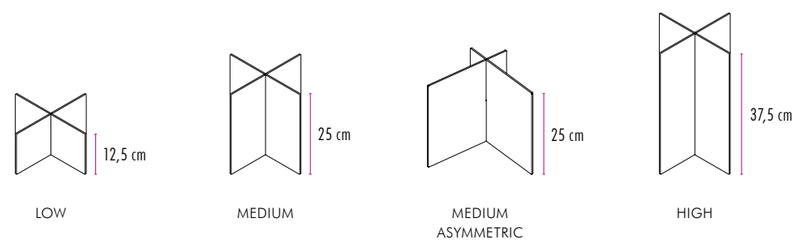
Risers

Beautifully crafted elevations are the perfect choice for creating a dynamic presentation that will additionally boost the guests' appreciation of your buffet.

La Tavola offers a variety of options in terms of style, materials, heights and combinations.

Gold Flash finish

Organic & Mineral Crosses Risers



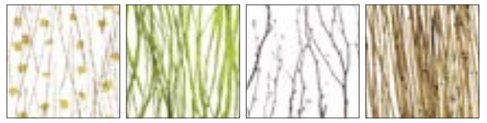
ORGANIC FINISHES

- Gingko
- Sprout
- Grass
- Thatch

MINERAL FINISHES

- Gold Flash
- Copper Flash
- Silver Flash

Thatch finish



ORGANIC FINISHES

Made from specially-formulated co-polyester resin housing interlayers of natural and metallic materials.
Extremely resistant to breakage. Scratch resistant.

Silver Flash, Copper Flash and Gold Flash finish

MINERAL FINISHES

The Mineral Risers collection offers a variety of stylish and elegant finishes - discover the stunning combinations.

A collection that is sure to make a statement.

Low-Impact Products

La Tavola's Organic and Mineral Risers have the added benefit of being made from a specially-formulated co-polyester resin that combines performance with environmental responsibility. Eco-resin incorporates 40% pre-consumer recycled content without compromising aesthetics or overall physical properties, is compatible with one of the largest post-consumer recycling streams, and is GREENGUARD® Indoor Air Quality and Breeam Certified.

Our products bring to life hand-crafted materials from artisans around the world. La Tavola uses beautiful indigenous products customized for the production of the Riser's panels, encouraging the development of a sustainable market for the artisans and the communities to which they belong.

These materials are encapsulated in the Organic and Mineral Risers, creating modern design aesthetics.

Gingko finish

Gingko, Sprout and Grass finish

Sprout finish

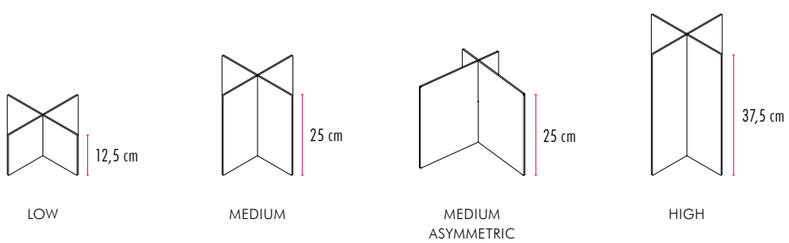
Grass finish

Copper Flash finish

Silver Flash finish

Lava Stone finish

HPL Crosses Risers



HPL FINISHES

- Arctic Wood
- Walnut
- Brown Shell
- Travertine
- Lava Stone
- Light Brown
- Colonial
- Calacatta
- Magma
- Noir Absolu

Lace and Checkers Cut Risers

Corner and Cut Risers

ST. ST. FINISHES

- Mirror Finish 18/10 st. st.
- New Ice Finish 18/10 st. st.
(not available on Cut Risers)

TITANIUM FINISHES

- Black Titanium
- Gold Titanium
- Venetian Gold Titanium
- Platinum Champagne Titanium

High&Low Risers

ROUND STAND

Ø 17 H 13 cm
Ø 17 H 17 cm
Ø 17 H 21 cm

OBLONG STAND

L 36 W 24 H 13 cm
L 49 W 29 H 13 cm
L 63 W 36 H 13 cm

L 36 W 24 H 17 cm
L 49 W 29 H 17 cm
L 63 W 36 H 17 cm

L 36 W 24 H 21 cm
L 49 W 29 H 21 cm
L 63 W 36 H 21 cm

ST. ST. FINISHES

Mirror Finish 18/10 st. st.

High&Low Porcelain displays

SMALL ROUND BOWLS DISPLAYS

Ø 22,7 H 21 cm
Ø 22,7 H 29 cm
Ø 22,7 H 34 cm

LARGE ROUND BOWLS DISPLAYS

Ø 28,7 H 22 cm
Ø 28,7 H 30 cm
Ø 28,7 H 35 cm

ST. ST. FINISHES

Mirror Finish 18/10 st. st.

PORCELAIN BOWLS

Chalk
Grey
Black

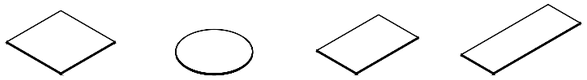
Ø 25 H 6,5 cm lt 1,7
Ø 31,5 H 6,5 cm lt 2,6

Ø 25 H 9,5 cm lt 2,3
Ø 31,5 H 12,5 cm lt 5

la tavola

Risers Tops

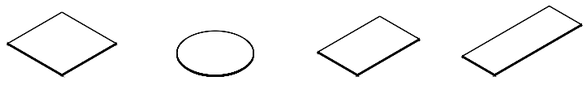
GLASS TOPS



Tempered glass: This type of glass is automotive-grade. It is very strong and scratch-resistant, and in case of breakages it minimizes the risk of injury.

- Transparent Hardened Glass
- Smoked Hardened Glass

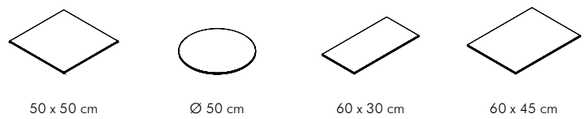
HPL TOPS



The tiles are made of HPL, a high-performing material ideal for the intensive use which is typical in the foodservice industry. HPL tops are durable and lightweight.

- Arctic Wood
- Brown Shell
- Lava Stone
- Light Brown
- Calacatta
- Noir Absolu
- Walnut
- Travertine
- Colonial
- Magma

CERAMIC TILES TOPS



Ceramic pressed at high power (4000 tons) and then subjected to extreme temperatures (up to 1700°C), making them virtually 100% waterproof, stain resistant and extremely long lasting.

- Rust
- Black Lava
- Calacatta Pure White
- Marquinia Black
- Sand

Risers

Choose among different shapes each with its own finishes

Organic & Mineral Crosses Risers

L 23,5 W 23,5 H 12,5 cm | L 23,5 W 23,5 H 25 cm | L 23,5 W 23,5 H 37,5 cm | L 23,5 W 23,5 H 25 cm

Gingko · Grass · Sprout · Thatch · Gold Flash · Silver Flash · Copper Flash

HPL Crosses Risers

L 23,5 W 23,5 H 12,5 cm | L 23,5 W 23,5 H 25 cm | L 23,5 W 23,5 H 37,5 cm | L 23,5 W 23,5 H 25 cm

Arctic Wood · Light Brown · Walnut · Colonial · Brown Shell · Calacatta · Travertine · Magma · Lava Stone · Noir Absolu

Corner Risers

L 20 W 20 H 11 cm | L 20 W 20 H 22 cm | L 20 W 20 H 33 cm

Mirror Finish 18/10 st. st. · New Ice Finish 18/10 st. st. · Black Titanium · Venetian Gold Titanium · Gold Titanium · Platinum Champagne Titanium

Cut Risers

L 20 W 20 H 11 cm | L 20 W 20 H 22 cm | L 20 W 20 H 33 cm | L 20 W 20 H 11 cm | L 20 W 20 H 22 cm | L 20 W 20 H 33 cm

Mirror Finish 18/10 st. st. · Black Titanium · Venetian Gold Titanium · Gold Titanium · Platinum Champagne Titanium

High&Low Risers

Ø 17 H 13 cm | Ø 17 H 17 cm | Ø 17 H 21 cm

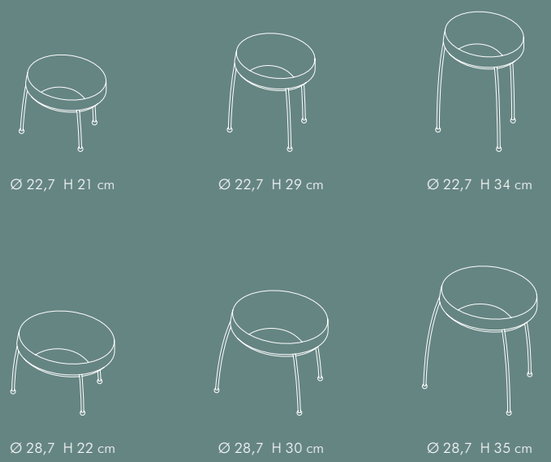
L 36 W 24 H 13 cm
L 49 W 29 H 13 cm
L 63 W 36 H 13 cm

L 36 W 24 H 17 cm
L 49 W 29 H 17 cm
L 63 W 36 H 17 cm

L 36 W 24 H 21 cm
L 49 W 29 H 21 cm
L 63 W 36 H 21 cm

Mirror Finish 18/10 st. st.

High&Low Porcelain Displays



Ø 22,7 H 21 cm | Ø 22,7 H 29 cm | Ø 22,7 H 34 cm

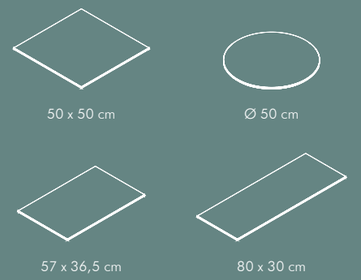
Ø 28,7 H 22 cm | Ø 28,7 H 30 cm | Ø 28,7 H 35 cm

Mirror Finish 18/10 st. st.

Riser Tops

Every top is compatible on all risers

Glass Tops



50 x 50 cm | Ø 50 cm

57 x 36,5 cm | 80 x 30 cm

Transparent Hardened Glass · Smoked Hardened Glass

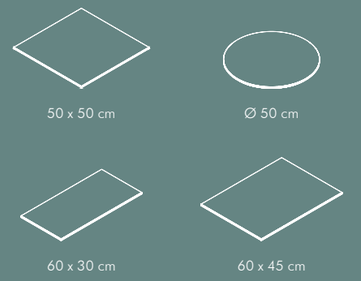
HPL Tops

50 x 50 cm | Ø 50 cm

57 x 36,5 cm | 80 x 30 cm

Arctic Wood · Brown Shell · Lava Stone
Light Brown · Calacatta · Noir Absolu
Walnut · Travertine
Colonial · Magma

Ceramic Tiles Tops



50 x 50 cm | Ø 50 cm

60 x 30 cm | 60 x 45 cm

Rust · Calacatta Pure White
Black Lava · Sand
Marquinia Black

la tavola®

Buffet Essentials

Must-have, designer accessories for an exceptional buffet service.

Display Trays

LOW
L 60 W 40 H 2,4 cm

LOW WITH COVER
L 60 W 40 H 12,3 cm

HIGH
L 60 W 40 H 13,3 cm

HIGH WITH COVER
L 60 W 40 H 23,3 cm

ST. ST. FINISHES

- Mirror Finish 18/10 st. st.
- Satin Finish 18/10 st. st.

TITANIUM FINISHES

- Black Titanium
- Venetian Gold Titanium
- Gold Titanium
- Platinum Champagne Titanium

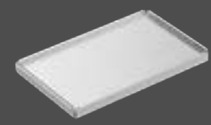
SURFACE FINISH

- New Ice Finish 18/10 st. st.

With a variety of frames, titanium color finishes and textured metal surfaces, the Display Trays are multifunctional and ideal for stylish and versatile food presentation.

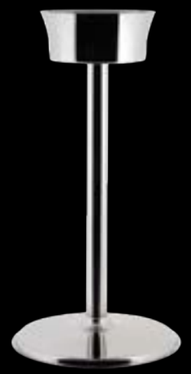
Available in two heights, with or without transparent PETG cover. Simple, innovative designs that create a perfectly co-ordinated new collection.

Display trays are ideal for use with the Warming or Cooling Tray Systems.



WARMING/COOLING TRAY
1/1 GN

WINE COOLER 2 BOTTLES
Ø 24 H 22



STAND
for Wine cooler 2 bottles
H 60

Wine coolers

INDIVIDUAL ICE BUCKET
Ø 14 H 13,5

ICE BUCKET
Ø 19,5 H 17

INSULATED BOTTLE COOLER
Ø 12 H 20 cm

ST. ST. FINISHES *Only for Wine Cooler 2 Bottles and Stand

- Mirror Finish 18/10 st. st.
- Satin Finish 18/10 st. st.
- Silverplated Mirror Finish
- Silverplated Satin Finish
- Dark Black Mirror Finish*
- Dark Black Satin Finish*
- Bronze Mirror Finish*
- Bronze Satin Finish*
- Gold Mirror Finish*
- Gold Satin Finish*

Jug-holders

RAINBOW
L 63 W 24 H 12,5 cm

Polycarbonate
CEREAL JUG
Ø 15 H 31 cm | cap. 3 lt.

Polycarbonate
JUICE JUG
with insert for ice
Ø 15 H 31 cm | cap. 3 lt.

ST. ST. FINISHES

- Mirror Finish 18/10 st. st.
- Satin Finish 18/10 st. st.

TITANIUM FINISHES

- Black Titanium
- Venetian Gold Titanium
- Gold Titanium
- Platinum Champagne Titanium

Dispensers

Methacrylate
JUICE DISPENSER
L 33 W 18 H 57 cm
cap. 6 lt

Stainless Steel
CHILLED MILK DISPENSER
L 33 W 18 H 58,5 cm
cap. 6 lt

ST. ST. FINISHES

- Mirror Finish 18/10 st. st.

TITANIUM FINISHES
Only for juice dispenser

- Black Titanium
- Venetian Gold Titanium
- Gold Titanium
- Platinum Champagne Titanium

HPL FINISHES

- Arctic Wood
- Light Brown
- Walnut
- Colonial
- Brown Shell
- Calacatta
- Travertine
- Magma
- Lava Stone
- Noir Absolu

INSULATED BEVERAGE DISPENSER
L 42 W 27 H 46 cm
cap. 6 lt
165 W

CEREALS DISPENSER
L 17 W 17 H 69 cm
cap. 3,5 lt

JUICE AND CHILLED MILK DISPENSERS

- Food safe anti-drip faucet
- Crushed ice chilling insert
- BPA free co-polyester liquid container (for juice)
- Mirror polished 18/10 st. st. liquid container for fresh milk

CEREAL DISPENSER

- Black wooden stand
- Food safe portion distributor
- BPA free co-polyester cereal container

INSULATED HOT BEVERAGE DISPENSER

- Food safe anti-drip faucet
- 220V electric heating available (not for hot milk and hot chocolate)

Room service trays

ROOM SERVICE TRAY
L 60 W 40 H 5 cm

- Feather-weight only 1.3 Kg
- Dishwasher safe
- Shock proof edges in injected polyurethane
- Stackable
- 3 HPL finishes available with coordinated edge colour

HPL FINISHES

- Walnut
- Magma
- Noir Absolu

Cart for storage

Zoom 3-tiers cake stand

3-TIERS CAKE STAND
L 30 W 30 H 52 cm

The shelves are available in solid surface or wood

POWDER COATED STEEL STRUCTURE

- Black
- Gold
- Copper Bronze

REVOLVING MULTI-TIERS STAND
with st. st. cake stand platter or
glass bowls with or without methacrylic cover
H 66 cm

ST. ST. FINISHES

- Mirror Finish 18/10 st. st.
- Satin Finish 18/10 st. st.

TITANIUM FINISHES

- Black Titanium
- Venetian Gold Titanium
- Gold Titanium
- Platinum Champagne Titanium

TEA STAND 3 TIERS
H 40 cm
H 25 cm
With or without plates

ST. ST. FINISHES

- Mirror Finish 18/10 st. st.
- Satin Finish 18/10 st. st.
- Silverplated Mirror Finish
- Silverplated Satin Finish
- Black

CAKE / FRUIT STAND, 3 TIERS
Ø 50,5 H 67 cm
Ø 38,5 H 67 cm
Ø 26 H 67 cm

ST. ST. FINISHES

- Mirror Finish 18/10 st. st.
- Silverplated Mirror Finish

Version with reversed shelves

TEA/SUGAR BAGS HOLDER

L 6 W 6 H 3,5 cm

JAM POTS HOLDER

L 13, 5 W 9 H 2,5 cm

OBLONG BREAD HOLDER

L 20 W 12 H 4 cm
L 23 W 15 H 4 cm

ITALIAN BREAD STICK HOLDER

L 30 W 6 H 3 cm

INSULATED COFFEE POT

Cap. 100 cl

Available only in
Satin finish

ST. ST. FINISHES

- Mirror Finish 18/10 st. st.
- Satin Finish 18/10 st. st.
- Silverplated Finish

BREAD CUTTING BOARD
with st. st tray

L 53 W 32,5 H 2 cm

*Available with Display Trays as optional

Polyethylene
CUTTING BOARD

L 50 W 30 cm

*Available with Display Trays as optional

OVAL BREAD RAVIER

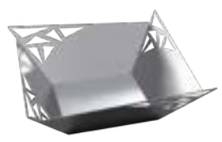
L 30,5 W 16,5 H 5 cm

FOOTED CAKE PLATE

Ø 31 H 5,5 cm

SLOPING DISPLAY

L 50 W 25 H 16 cm



LACE BASKET

L 42 W 42 H 15 cm
L 28 W 28 H 11,5 cm
L 21 W 21 H 6 cm

CHECKERS BASKET

L 42 W 42 H 15 cm
L 28 W 28 H 11,5 cm
L 21 W 21 H 6 cm

ST. ST. FINISHES

- Mirror Finish 18/10 st. st.
- Satin Finish 18/10 st. st.

TITANIUM FINISHES

- Black Titanium
- Venetian Gold Titanium
- Gold Titanium
- Platinum Champagne Titanium

COFFEE POT SHORT SPOUT

Cap. 35 cl
Cap. 60 cl

TEA POT LONG SPOUT

Cap. 35 cl
Cap. 60 cl
Cap. 120 cl

CREAMER

Cap. 15 cl
Cap. 23 cl

SUGAR BOWL, 2 HANDLES

Cap. 23 cl
With or without lid

MILK JUG WITHOUT COVER

Cap. 35 cl
Cap. 60 cl

COFFEE POT LONG SPOUT

Cap. 100 cl

WATER JUG

Cap. 180 cl
With or without ice guard

Example of satin finish

Example of black finish

ST. ST. FINISHES

- Mirror Finish 18/10 st. st.
- Satin Finish 18/10 st. st.
- Silverplated Mirror Finish
- Silverplated Satin Finish
- Black Mirror Finish

BUTTER DISH
Ø 8,7 cm
With cover and underliner

MULTIPURPOSE BOWL
Ø 9,5 H 3 cm

MULTIPURPOSE UNDERLINER
Ø 14 cm

TEA STRAINER WITH DROP CONTAINER
L 12,5 H 2,1 cm

6 TOAST RACK
L 16 W 7,5 H 6,2 cm

CASH TRAY
L 23,5 W 15,5 cm

ROUND TRAY
Ø 30 cm
Ø 37 cm
Ø 41 cm

OBLONG TRAY
L 50,5 W 37,5 cm
L 61 W 47 cm
**With handles*

L 38,5 W 29 cm
L 50,5 W 37,5 cm
L 61 W 47 cm
**Without handles*

ST. ST. FINISHES

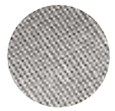
- Mirror Finish 18/10 st. st.
- Silverplated Mirror Finish

SQUARE SHOW PLATE
L 31 W 31 cm

SQUARE BREAD PLATE
L 13 W 13 cm

ST. ST. FINISHES

- Mirror Finish 18/10 st. st.
- Silverplated Mirror Finish
- Venetian Gold Titanium
- Black Titanium



Dots finish

Ice finish

SQUARE DOME COVER WITH HOLE
L 19,4 W 19,4 H 6 cm

DOME COVER
Ø 25 cm

CONICAL SALT / PEPPER SHAKER SET
H 9 cm

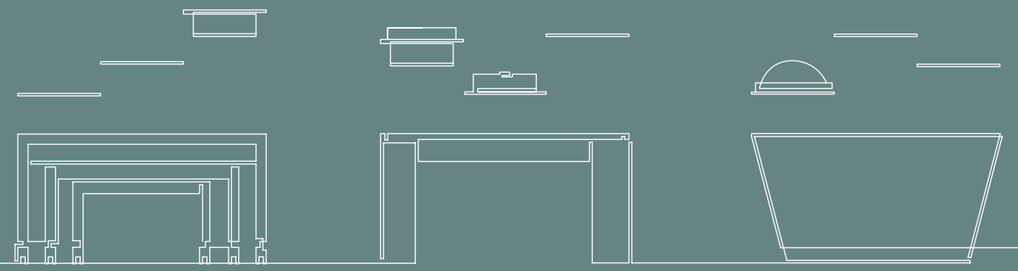
PUNCH BOWL
15,5 lt

PUNCH LADLE
50 cm

ST. ST. FINISHES

- Mirror Finish 18/10 st. st.
- Silverplated Mirror Finish

Action Stations



Create a dynamic banqueting experience thanks to La Tavola's crafty designs.

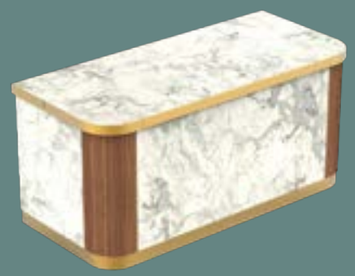
An extensive range of action stations purpose-built to fit even the most challenging banqueting demands: with patented Built-in Modular System, you will be able to switch between any cooking, cooling or warming function with no hassle. Simply remove the top and insert the function according to your service needs.

With more than 10 finishes available for customization to can match your existing interior décor, the action stations by La Tavola are crafted in premium stainless steel and HPL (High Pressure Laminate) for maximum efficiency and durability. Refined Italian designs created to perform under heavy duty usage without compromising on elegance, these action stations are a chef's dream when it comes to efficiently show-cooking in style.

4 Action stations. Unlimited customizations. The largest collection of modules in the industry.

Libro

Next

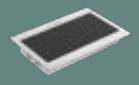


Symphony

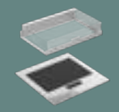
Symphony Cart

Functional Modules

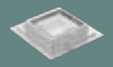
Induction Warming Top



Multi-Point Induction Warming Top



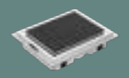
Hot Glass



Magic Chafer

Dim Sum

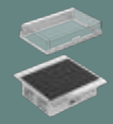
Mini Ouzi Chafer



Carving Set Pro

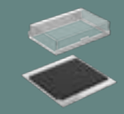
Chocolate Fountain

BBQ Display



Hot&Cool Glass

Chill-It Well

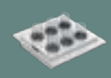


Cool Glass

Cool Pans

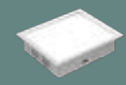
Cool Bowls

Ice Well



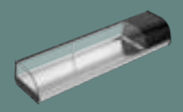
Cold Drinks Set

Ham Stand

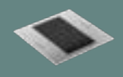


Ice Teppanyaki

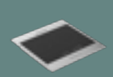
Cool Shelves



Sushi Display

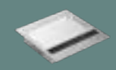


Induction Cooking Plate



Dual Induction Cooking Plate

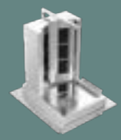
Induction Wok



Induction Grill Teppanyaki

Water Boiler

Fryer

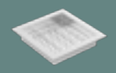


Shawarma Maker

Crepes Maker

Waffles Maker

Ice Well for Bottles



Speed Rack

Cocktail Drainer & Ice Bin

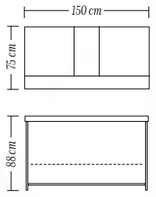
HPL Bar Tops

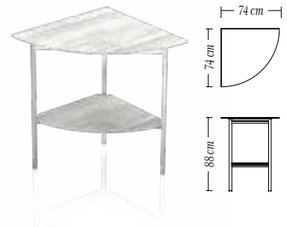
DYNAMIC BUILT-IN MODULAR SYSTEM®

Libro

Where innovation meets elegance: Unfold, savor, and impress

- Stainless steel 18/10 structure, brushed finish, powder coated colors
- HPL Skirting on 3 sides included
- Front skirting folds back into plate holder
- Quick and easy break down
- Most limited number of loose components
- Uneven terrain adjustable feet
- Dynamic Built-in Modular system
- A foldable system that takes up little storage space
- Patented





FOLDABLE EXTENSIONS
WITH MIDDLE SHELF

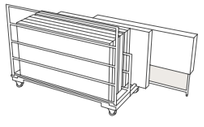
Stainless steel brushed finish

Powder coating Black

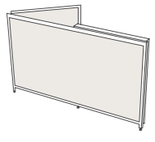
Powder coating Gold

Powder coating Copper/Bronze

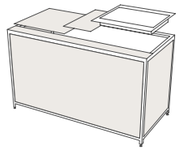
PATENTED



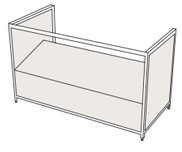
MOVE UP TO 6 TABLES
with its dedicated Cart and Bag kit



UNLOCK THE SYSTEM
and open the side panels



INSERT THE FRAME
and place Tiles and/or Built-in Functions



FOR USING LIBRO WITH PLATE HOLDER
easily unlock and low down the partial front panel

STRUCTURE FINISHES

HPL FINISHES AVAILABLE

- Arctic Wood
- Walnut
- Brown Shell
- Travertine
- Lava Stone
- Light Brown
- Colonial
- Calacatta
- Magma
- Noir Absolu

DYNAMIC BUILT-IN MODULAR SYSTEM®

DYNAMIC BUILT-IN MODULAR SYSTEM®

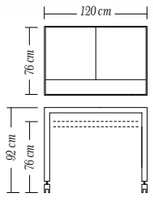
Next

Design meets mobility meets storage value

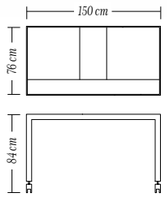
- Stainless steel 18/10 structure, deep matt finish
- Nesting storage value: 3 pieces in the space of one
- Superior strength and resistance to wear and tear
- Wiring management system
- Heavy-duty casters with brakes
- Dynamic Built-In Modular System
- Small table available with adjustable legs to nest the table
- Detachable skirtings and plate holder

Adjustable legs
to nest the SMALL
table

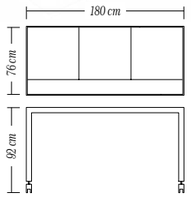
Small
NEXT TABLE



Medium
NEXT TABLE



Large
NEXT TABLE



NEXT TABLES ARE ALSO
AVAILABLE WITH
**REMOVABLE SKIRTING
AND PLATE HOLDER**

Cart and Bag kit
for Next Table

STRUCTURE FINISHES

HPL FINISHES
AVAILABLE

Arctic Wood	Walnut	Brown Shell	Travertine	Lava Stone
Light Brown	Colonial	Calacatta	Magma	Noir Absolu

DYNAMIC BUILT-IN MODULAR SYSTEM®

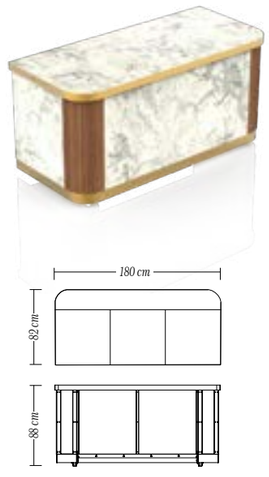
DYNAMIC BUILT-IN MODULAR SYSTEM®

Symphony

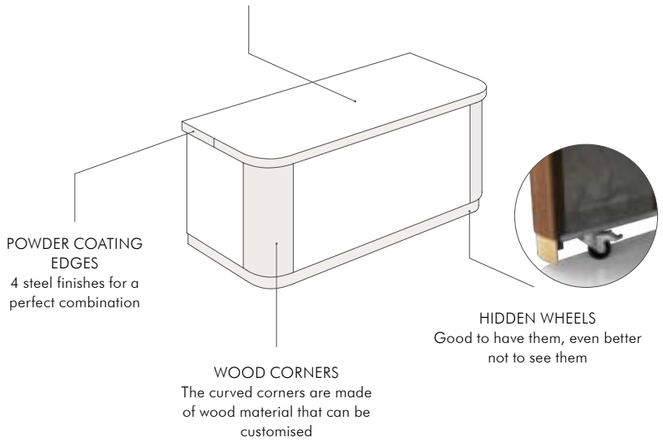
Harmonic composition of materials

- » HPL Finish Top and Panels
- » Wood corners
- » Steel structure in matt finish and powder coated colors

- » Heavy duty casters with brakes
- » Dynamic Built-In Modular System



HPL TOP AND LATERAL PANELS
Choose from 10 standard HPL finishes



POWDER COATING EDGES
4 steel finishes for a perfect combination

HIDDEN WHEELS
Good to have them, even better not to see them

WOOD CORNERS
The curved corners are made of wood material that can be customised

EDGES FINISHES AVAILABLE

Stainless Steel Matt Finish | Powder Coating Black | Powder Coating Gold | Powder Coating Copper/Bronze

HPL FINISHES AVAILABLE

Arctic Wood	Walnut	Brown Shell	Travertine	Lava Stone
Light Brown	Colonial	Calacatta	Magma	Noir Absolu

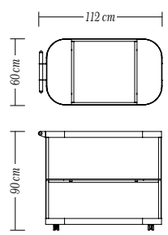
DYNAMIC BUILT-IN MODULAR SYSTEM®

DYNAMIC BUILT-IN MODULAR SYSTEM®

Symphony Cart

A new frontier in mobile food service

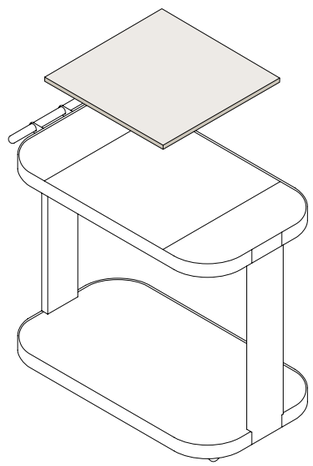
- » Steel structure in matt finish and powder coated colors
- » Dynamic Built-In Modular System (1x small unit)
- » Heavy duty casters two with brakes
- » One-side handle
- » HPL mid shelf (optional)



Symphony Cart is also available with Middle Shelf

CREATE YOUR SET-UP

Thanks to the Dynamic Built-In Modular System®, enjoy unlimited modularity and variety of use.



Stainless Steel
Matt Finish

Powder Coating
Black

Powder Coating
Gold

Powder Coating
Copper/Bronze

STRUCTURE FINISHES

HPL FINISHES AVAILABLE

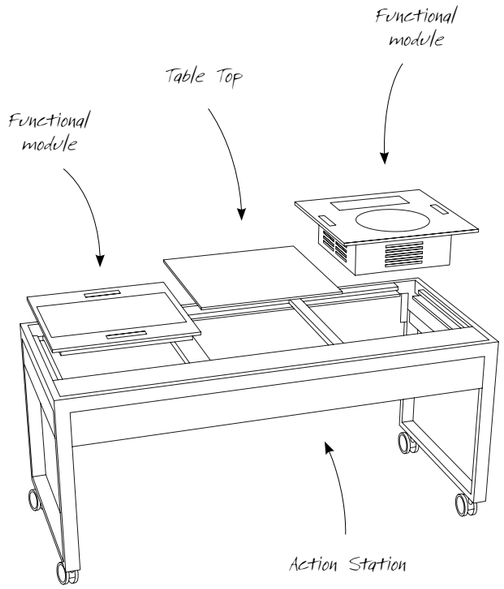
- Arctic Wood
- Walnut
- Brown Shell
- Travertine
- Lava Stone
- Light Brown
- Colonial
- Calacatta
- Magma
- Noir Absolu

DYNAMIC BUILT-IN MODULAR SYSTEM®

DYNAMIC BUILT-IN MODULAR SYSTEM®

Functional Modules

WITH WARMING, COOLING, COOKING AND MIXOLOGY MODULES AVAILABLE, THE DYNAMIC BUILT-IN MODULAR SYSTEM® GIVES LA TAVOLA'S BUFFET STATIONS TOTAL VERSATILITY

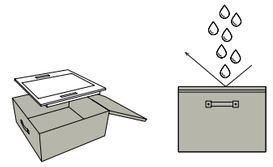


DYNAMIC BUILT-IN MODULAR SYSTEM®

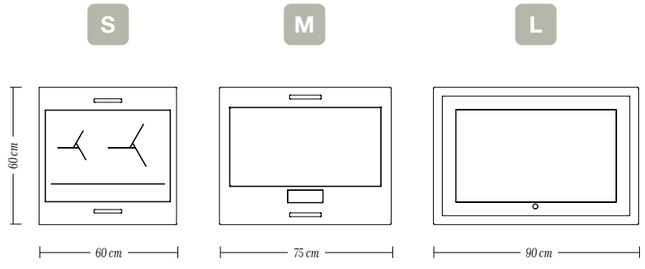
At the heart of the Modular Line is our Dynamic Built-In Modular System (DBMS), technology patented by La Tavola®.

The DBMS is a very clever yet simple mobile frame that allows you to incorporate any of La Tavola's functional modules for warming, cooling, cooking and ambient temperature display into any one of our tables.

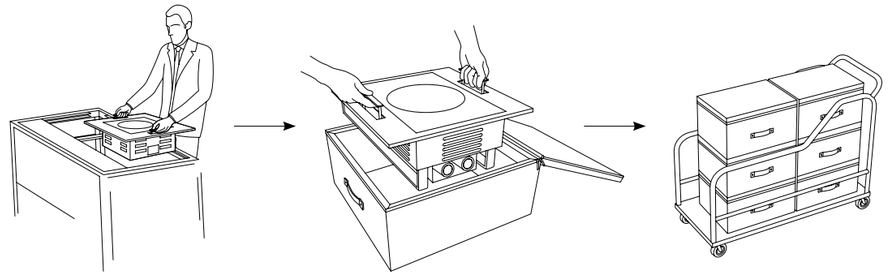
This is how we have created a system that knows no boundaries.



EACH MODULES COMES WITH A DURABLE CUSTOM-MADE CASE FOR STORAGE AND TRANSPORTATION.
WATERPROOF, EASY TO CLEAN, HYGIENIC.



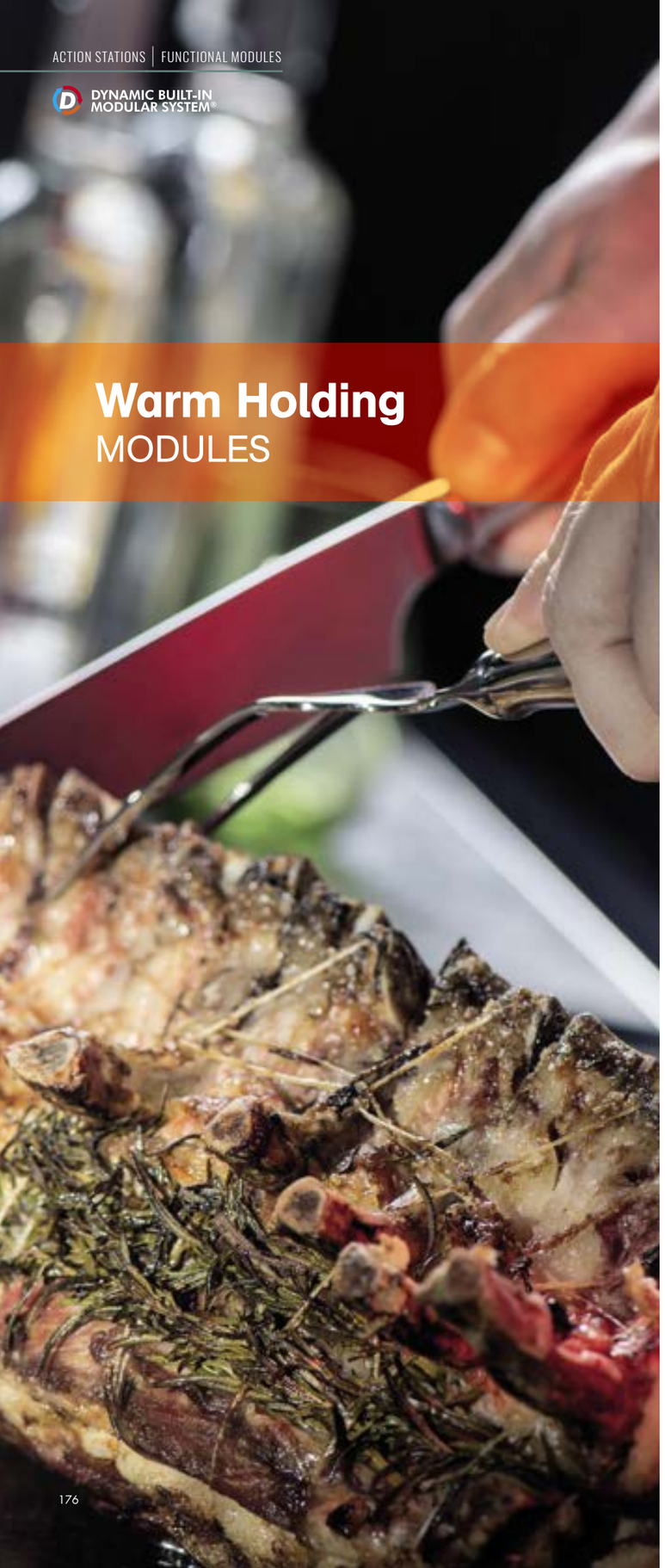
MODULES COMES IN 3 SIZES (SMALL, MEDIUM AND LARGE)



EASY USAGE, TRANSPORTATION AND STORAGE

Cart for transportation, modules' storage and freestanding functions

Warm Holding
MODULES



INDUCTION WARMING TOP

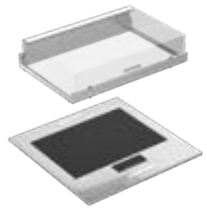
S 60 x 60 cm

- Automatic pan detection, instant energy transmission
- Highly energy efficient
- Glass-ceramic surface top
- 70 > 120 °C temperature range
- Link chain system
- 350 W or 700 W

MULTI-POINT INDUCTION WARMING TOP

L 90 x 60 cm

- Digital temperature display
- "No pan no heat" technology for minimal energy wastage
- Suitable for use with up to 4 induction-ready containers
- 60 > 100 °C
- 1500 W



HOT GLASS

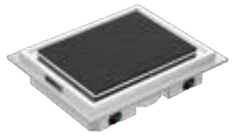
S 60 x 60 cm M 75 x 60 cm

- Uniform temperature distribution
- Easy access to temperature regulators
- Link chain system
- Removable cover (optional)
- 675 W (S size) 900 W (M size)
- 1/1 GN 1/1+1/3 GN

MAGIC CHAFER

S 60 x 60 cm

- Patented Humidity Control System
- Condensation recovery system
- Stainless steel 18/10 cover and mechanical hinges
- Cast aluminium water pan with 5 compartments
- 700 W
- 2/3 GN



CARVING SET PRO

M 75 x 60 cm

- Removable black granite top
- Excess liquid collection system with recovery tank
- Uniform temperature distribution
- Easy access to temperature regulators
- Temperature (granite): 80 °C
- 2x 700 W

BBQ DISPLAY

M 75 x 60 cm

- Stainless steel 18/10 structure
- Sneeze guard
- Pan for liquid recovery
- Optional: Heating lamp 500 W

DIM SUM

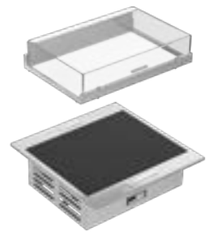
S 60 x 60 cm

- 4 Separate areas for stackable baskets
- Can also be used with traditional bamboo baskets
- Premium glass see-through baskets
- Liquid recovery system
- 2x 700 W

GOOSE HEAT LAMP

Ideal for Carving Set Pro module

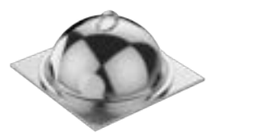
- L 46 W 51 H 76 cm
- Ideal for carving or warming top unit
- Available in powder-coated finishes
- Adjustable cap
- Incorporated switch button
- 250 W



HOT&COOL GLASS

M 75 x 60 cm L 90 x 60 cm

- -5 °C > +90 °C temperature range
- Digital temperature control and feedback
- Removable cover (optional)
- 850 W
- 1/1 GN 1/1+1/3 GN



MINI OUZI CHAFER

S 60 x 60 cm

- Removable cover
- Handle on cover available in different colors
- Stainless steel food pan 50 cm
- 2x 700 W

CHOCOLATE FOUNTAIN

S 60 x 60 cm

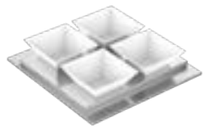
- Stainless steel 18/10 body and parts
- Detachable basin
- Available in two different size: H 43 or H 84 cm
- Electronic touch controller
- Easy cleaning and maintenance
- 500 W

Cold Holding MODULES

CHILL-IT WELL

L 90 x 60 cm

- Transparent PETG cover reinforced with stainless steel frame
- Eutectic cooling technology - no ice or electricity required
- Eutectic plate releases cold for up to 4 hours
- Stockable, double walled Chill-It pans containing food safe gel
- 1/1+1/3 GN



COOL BOWLS

S 60 x 60 cm

- Eutectic cooling technology - no ice or electricity required
- Eutectic plate releases cold for up to 5 hours
- Stainless steel 18/10 structure

ICE WELL

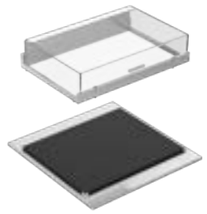
S 60 x 60 cm L 90 x 60 cm

- Condensation recovery system
- Drainage system with faucet

COLD DRINK SET

S 60 x 60 cm

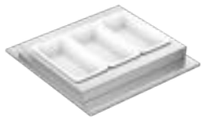
- Eutectic cooling technology - no ice or electricity required
- Eutectic cylinders release cold for up to 4 hours
- Stainless steel 18/10 structure
- Available with 6 glass jugs with beak and plastic cover



COOL GLASS

S 60 x 60 cm L 90 x 60 cm

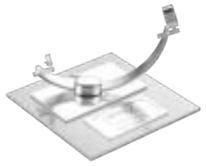
- Eutectic cooling technology - no ice or electricity required
- Eutectic plate releases cold for up to 5 hours
- Removable tempered glass top, black finish
- Removable cover (optional)



COOL PANS

S 60 x 60 cm L 90 x 60 cm

- Eutectic cooling technology - no ice or electricity required
- Eutectic plate releases cold for up to 5 hours
- Wide range of ceramic GN food pans available
- 1/1 GN 1/1+1/3 GN



HAM STAND

S 60 x 60 cm

- Tilting ham holder
- 360° rotation
- 45° inclination
- Knife holder
- 1/3 GN food pan with cover included

ICE TEPPANYAKI

M 75 x 60 cm

- Lowest temperature: -30 °C
- Simple control and digital temperature feedback
- Temperature settings: 28
- 70 W

COOL SHELVES

L 90 x 60 cm

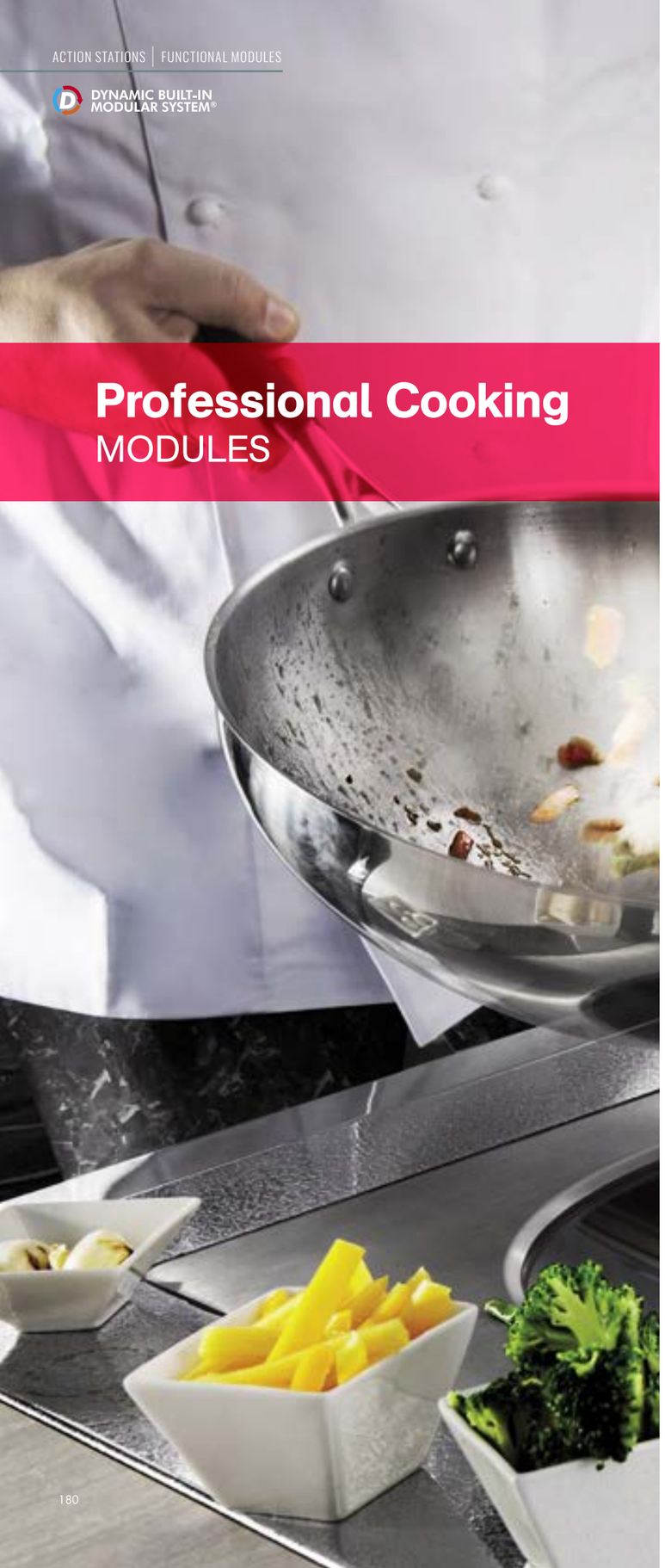
- 2 high performance eutectic units
- Cold maintained for up to 5 hours. Even surface temperature (1 °C to 4 °C)
- Transparent sliding doors
- Structure available with glass or polycarbonate sides

SUSHI DISPLAY

145 x 39 x 24 cm

- Stainless steel inner tray
- Integrated digital thermostat with remote control panel
- Automatic defrosting every 6 hours or at selected interval
- +2 °C > +6 °C temperature range
- 170 W

DYNAMIC BUILT-IN MODULAR SYSTEM®

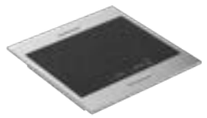


Professional Cooking
MODULES

INDUCTION COOKING PLATE

S 60 x 60 cm

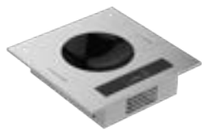
- Cooking area:
  Ø 21 cm 2500 W
- Automatic safety switch-off function
- Timer function



DUAL INDUCTION COOKING PLATE

S 60 x 60 cm

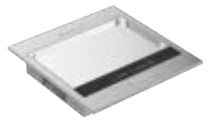
- Cooking areas:
  Ø 14.5 cm 1400 W
  Ø 21 cm 2300 W
- All power 3700 W can be directed on one large pan
- Automatic safety switch-off function
- Booster function for quick heating
- Timer function



INDUCTION WOK

S 60 x 60 cm

- Cooking area:
  Ø 31 cm 3700 W
- Pan size: Ø 36 cm
- Digital controls for regulation of temperature and other settings
- Automatic safety switch-off function
- Booster function for quick heating
- Timer function



INDUCTION GRILL TEPPANYAKI

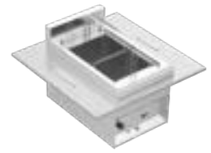
S 60 x 60 cm

- Cooking area: L 30 W 47 cm
  3700 W (1400 W + 2300 W)
- Booster function for quick heating
- Timer function

WATER BOILER

S 60 x 60 cm

- 10 liters capacity
- Easy to clean. Easy-to-use tap for draining after use
- Maximum of four 14 x 10 x 13,5 cm cooking baskets
- 18/10 Stainless protective body
- 2830 W



FRYER

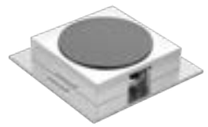
S 60 x 60 cm

- 10 liters capacity
- Easy to clean. Easy-to-use tap for draining after use
- Stainless steel 18/10 structure
- Cooking basket 1/1 GN
  20 x 27 x 11 cm
- Optional cooking baskets 1/2 GN
  10 x 25 x 11 cm
- 3000 W

SHAWARMA MAKER

M 60 x 75 cm

- Electric heating with black sealed glass protection
- Easy access to temperature control
- Liquid recovery system
- Removable scrap pan
- Easy cleaning and maintenance
- 4200 W



CREPES MAKER

S 60 x 60 cm

- Easy access to temperature control
- 50 °C > 300 °C temperature range
- 2500 W

WAFFLES MAKER

S 60 x 60 cm

- Waffle size 16x10 cm - two at a time
- 50 °C > 300 °C temperature range
- 2200 W

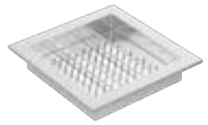
DYNAMIC BUILT-IN MODULAR SYSTEM®

Beverage&Mixology
MODULES

ICE WELL FOR BOTTLES

S 60 x 60 cm

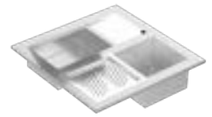
» Condensation recovery system
» Drainage system with faucet



SPEED RACK

S 60 x 60 cm

» Up to 12 bottles
» Recovery liquid system



COCKTAIL DRAINER & ICE BIN

S 60 x 60 cm

» Storage for tools
» Cube ice bin
» Crushed ice or trash bin
» Cocktail drainer

HPL BAR TOPS

L 60 W 30 cm
L 90 W 30 cm

» St. steel structure
» HPL base and countertop surface

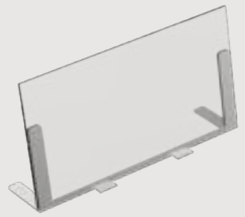
Accessories
FOR FUNCTIONAL MODULES

HEALTH SHIELD

» L 80 W 25 H 87 cm
» HPL support and way-through to deliver hand dishes over to customers

SNEEZE GUARD FREESTANDING

L 60 W 60 H 50 cm
L 90 W 60 H 50 cm
L 120 W 60 H 50 cm
L 180 W 60 H 50 cm



ANTI SPLASH GUARD FOR COOKING MODULES

L 60 W 15 H 30 cm

DYNAMIC BUILT-IN MODULAR SYSTEM®

PLATE HEATER

SMALL

» L 60 W 51 H 87 cm

LARGE

» L 100 W 51 H 87 cm
» Mobile plate holder - holds up to 120 plates
» 30-90 °C temperature range
» Casters with brakes
» 1200 W (single) 2400 W (double)

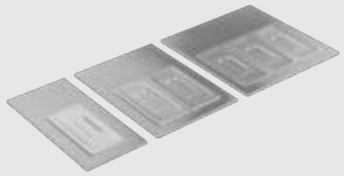
MOBILE EXHAUST

L 64 W 48 H 90 (closed) 120 (open)

» 4 Power levels
» 900 m³/h capacity
» Touch Control
» Casters with brakes
» Customizable finishes
» 500 W

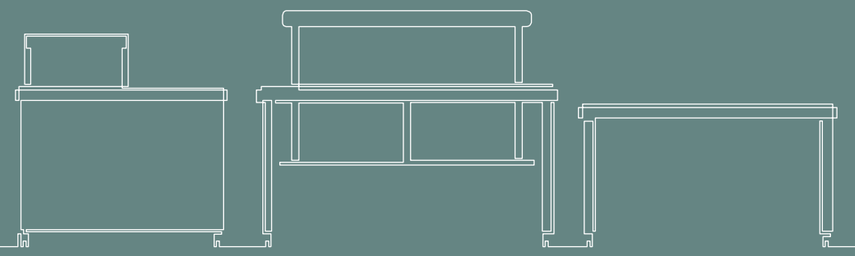
SERVICE TILES

» Several different sizes available
» Integrated GN food pans for sauces or scraps



PORTABLE EXHAUST

» L 62 W 52 H 63 cm
» Stainless steel structure, satin finish
» 144 m³/h capacity
» Transparent hardened glass finish
» 2 aspiration sections with active carbon filter, filters are easily replaceable
» Integrated splash guard
» High suction power
» 80 W



icona®

Icona has been designed to meet the latest presentation trends as well as to provide unparalleled simplicity of use and maintenance.

ALL OF THIS WITHOUT EVER SACRIFICING OUR COMMITMENT TO PURE DESIGN

WARM/COLD HOLDING
+ SHOWCOOKING

PLUG
AND PLAY

MAXIMUM EASE
OF SET-UP AND
CLEAR-DOWN

FULLY
ACCESSORIZED

EFFICIENT
STORAGE

We got you covered with icona®

ICONA® FOR
Warm Holding

ICONA® FOR
Show Cooking

ICONA® FOR
Cold Holding

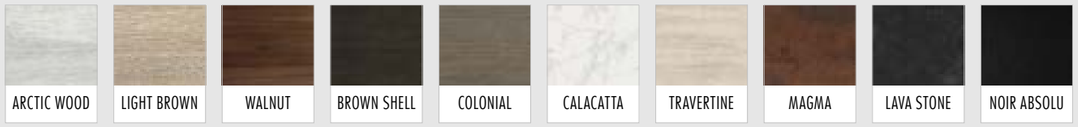
FOR **Show Cooking**

FOR **Warm Holding**

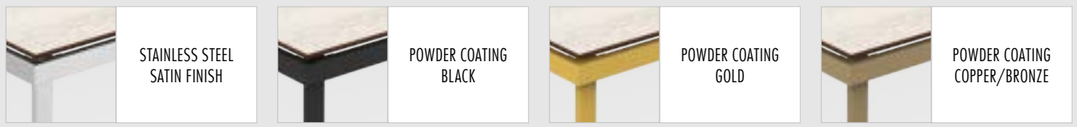
FOR **Cold Holding**

NESTING
STORAGE VALUE
3 PIECES IN THE
SPACE OF 1

HPL FINISHES AVAILABLE



FRAME AND LEGS FINISHES AVAILABLE



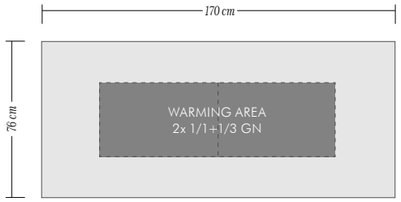
icona®

for Warm Holding

STRUCTURE FINISHES

HPL FINISHES

- L 170 W 76 H 92 cm
- St. st. 18/10 or steel structure (depending on finish)
- Heavy duty casters, 2 with brakes
- HPL tops and skirts
- Removable heat bridge/sneeze guard (optional)
- Removable skirts and plate-holder (optional)
- Black Ceran® glass
- 2x 900 W Independent warming areas
- 2 Electric plugs for Heating Lamp



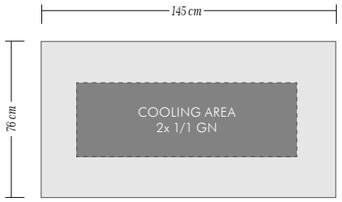
icona®

for Cold Holding

STRUCTURE FINISHES

HPL FINISHES

- L 145 W 76 H 84 cm
- Heavy duty casters, 2 with brakes
- St. st. 18/10 or steel structure (depending on finish)
- HPL tops and skirts
- Removable skirts and plate-holder (optional)
- Heavy Duty tempered glass
- Working Area Capacity 2x 1/1 GN
- Powered by professional ice packs
- Removable sneeze guard (optional)

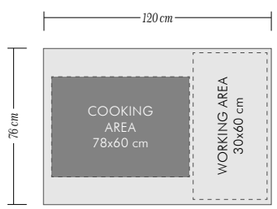


icona®
for Show Cooking

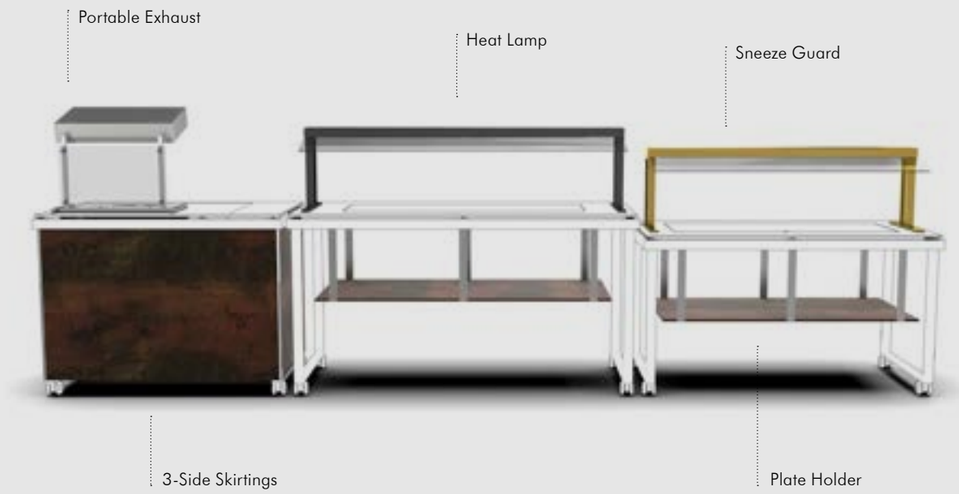
STRUCTURE FINISHES

HPL FINISHES

- L 120 W 76 H from 76 to 92 cm
- Available in 3 versions:
  - DUAL INDUCTION COOKING PLATE
  - INDUCTION WOK
  - INDUCTION GRILL TEPPANYAKI
- Heavy duty casters, 2 with brakes
- St. st. 18/10 or steel structure (depending on finish)
- HPL tops and skirts
- Removable skirts and plate-holder (optional)
- Anti-scratch working area around induction
- Dual touch controls
- Anti-splash guard (optional)



Add-Ons for icona®



Portable Exhaust
L 59 W 34 H 55 cm
- Stainless steel structure, mirror and satin finish
- Transparent hardened glass finish
- 2 aspiration sections with active carbon filter
- Filters are easily replaceable
- Integrated splash guard
- High suction power
- 80 W

3-Side Skirtings
- For Warming, Cooling and Cooking tables
- HPL panels
- Hanging system on top
- Magnetic locking system on bottom (4 magnets on each panel)
- 6 mm thickness
- Reinforced fixing point
- Light weight panels
- Bags for storage are available

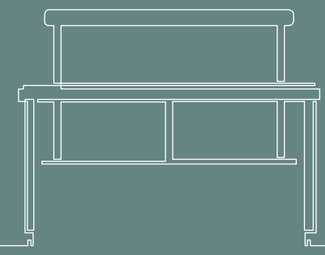
Anti Splash Guard
L 60 W 15 H 30 cm
- For Warming and Cooling Tables
- St. st. 18/10 or steel structure (depending on finish)
- PETG dual-side sneeze guard

Plate Holder
- For Warming, Cooling and Cooking tables
- St. st. hanging structure (3 pcs.)
- HPL 11 mm surface
- Stainless steel finishes available in many colors

Sneeze Guard
L 110 W 58 H 46 cm
L 140 W 58 H 46 cm
L 160 W 58 H 46 cm
- Stainless steel finishes available in many colors
- PETG transparent panel
- Lights (optional)

Heat Lamp
L 140 W 58 H 43 cm
- Stainless steel structure, black powder coated finish
- Easy to remove supporting structure
- 2 lateral PETG sneeze guards
- Infrared heating lamp
- 1100 W

icona secret®



The cleanest way to present warm food, the **induction plates are hidden underneath the stoneware top** on which you can place the induction containers without damage and achieve an impressive presentation of the dishes.

The selected porcelain stoneware combines technical performance and aesthetic value.
The high effectiveness against bacteria, viruses and pollutants is combined with the well-known performance of healthiness and resistance.

Green Marble
Tile Top

White Calacatta
Tile Top

Sahara Noir
Tile Top

icona secret®

for Warm Holding

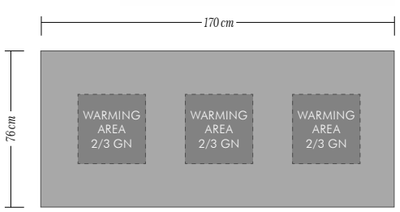
STRUCTURE FINISHES CERAMIC TOP FINISHES

- L 170 W 76 H 92 cm
- St. st. 18/10 or steel structure (depending on finish)
- Ceramic tile top
- Heavy duty casters with brakes
- 3 or 4 secret induction units underneath
- Removable skirts and plate-holder (optional)
- Silicon Pad provided to protect the surface from heat

Secret induction
WITH 3 WARMING AREAS

3x 350 W or 3x 700 W
Induction units

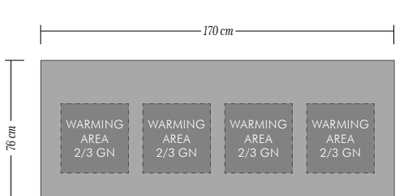
Serial connection system
(up to 3 units with 1 cable out-let)



Secret induction
WITH 4 WARMING AREAS

4x 350 W or 4x 700 W
Induction units

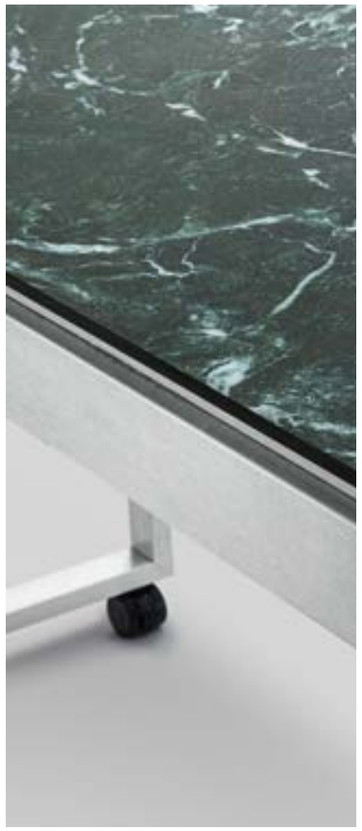
Serial connection system
(up to 4 units with 1 cable out-let)



GREEN MARBLE
TILE TOP

WHITE CALACATTA
TILE TOP

SAHARA NOIR
TILE TOP



Add-Ons

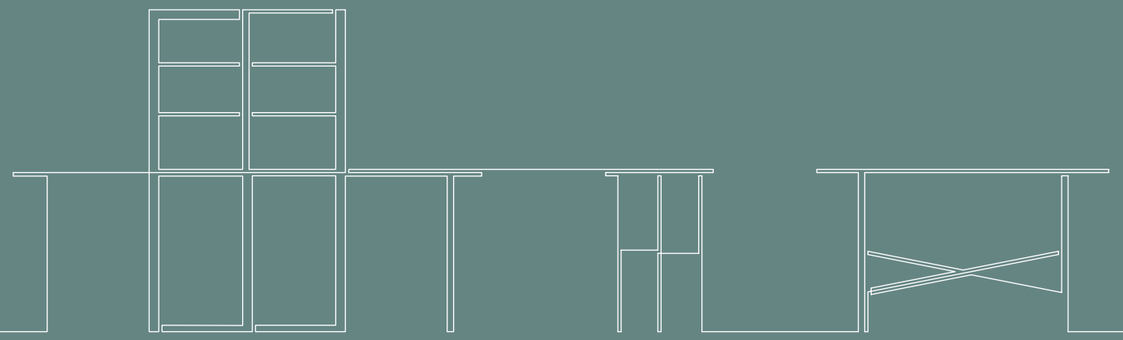
Sneeze Guard
Powder coated finishes
PETG transparent panel
Lights (optional)

3-Side Skirtings
HPL finishes
Bags for storage are available

Plate Holder
Panel in HPL finishes 11 mm surface
Stainless steel structure in powder coated finishes

Heat Lamp
Stainless steel structure, black powder coated finish
Infrared heating lamp 1100 W

Mobile Banqueting Furniture



With the most innovative and complete Beverage & Mixology line on the market, La Tavola boasts a selection of fully-equipped and customizable mobile bars, cocktail tables and vertical displays that aim to foster your guests' overall satisfaction.

Discover a meticulously designed selection of carts that provides for the diverse needs of the hospitality world and a refined collection of Cocktail and Buffet tables, completely foldable and easy to store and move thanks to their dedicated storage carts.

All the furniture is crafted to perform under heavy-duty usage and aims to blend-in with your existing interior décor by allowing for a total customization of its finishes and materials.

la tavola®

Buffet tables

Lite Nesting Tables and La Tavola's Freestanding Buffetware

An explosive combination of Look & Functionality

Stunning design and colours, storage value & longevity

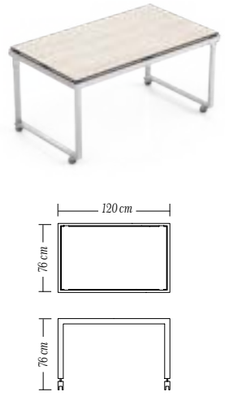
Lite Nesting Tables

STRUCTURE FINISHES

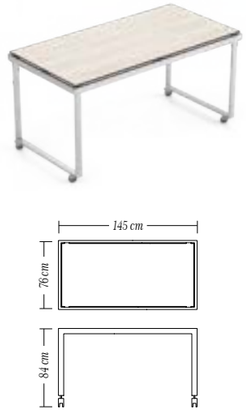
HPL FINISHES

- St. st. 18/10 or steel structure (depending on finish)
- Nesting storage value: 3 pieces in the space of 1
- Superior strength and resistance to wear and tear
- Heavy duty casters with brakes
- Detachable skirtings available in matching finishes
- Detachable plate holder available

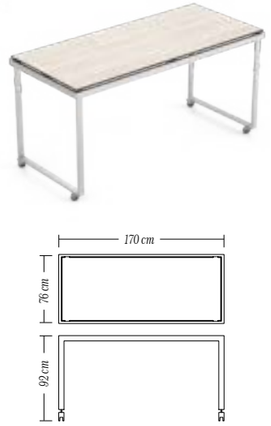
SMALL
LITE NESTING TABLE



MEDIUM
LITE NESTING TABLE



LARGE
LITE NESTING TABLE



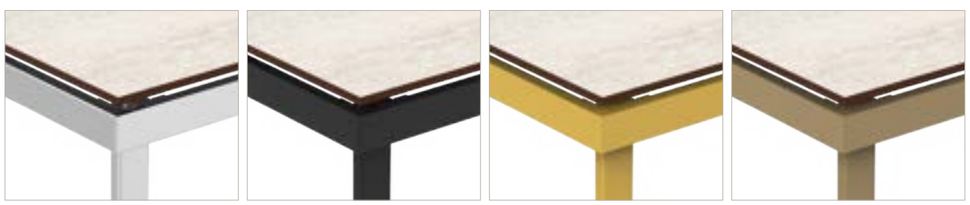
Lite Nesting Tables are also available with removable skirting and plate holder

Storage bags for skirting and plate holder

HPL FINISHES AVAILABLE

ARCTIC WOOD · LIGHT BROWN · WALNUT · BROWN SHELL · COLONIAL · CALACATTA · TRAVERTINE · MAGMA · LAVA STONE · NOIR ABSOLU

FRAME AND LEGS FINISHES AVAILABLE



STAINLESS STEEL SATIN FINISH · POWDER COATING BLACK · POWDER COATING GOLD · POWDER COATING COPPER/BRONZE

Foldable Cocktail & Buffet Tables
The perfect pairing for any event

Square

Round

Amphora

Table Cart

Foldable Buffet Tables

STRUCTURE FINISHES

HPL FINISHES

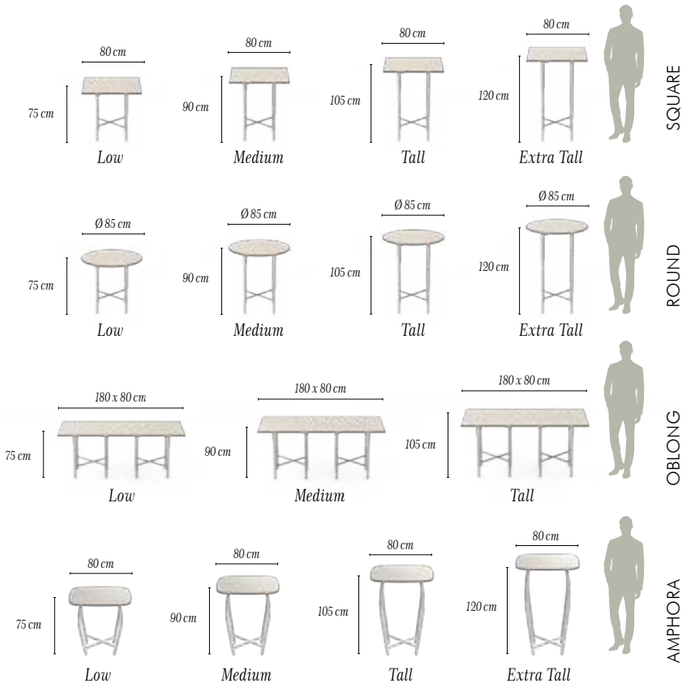
- St. st. 18/10 or steel structure (depending on finish)
- Deep matt or powder coating finishes
- Compact HPL tops, 10 finishes
- Magnetic locking system
- Uneven terrain adjustment system
- Foldable, can be stored in its dedicated cart

STAINLESS STEEL
SATIN FINISH
(Not for Amphora)

POWDER COATING
BLACK

POWDER COATING
GOLD

POWDER COATING
COPPER/BRONZE



Square
with or without middle shelf

Round
with or without middle shelf

Amphora
with middle shelf

Table Cart

Foldable Cocktail Tables

STRUCTURE FINISHES HPL FINISHES

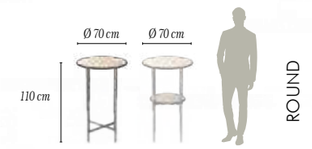
- St. st. 18/10 or steel structure (depending on finish)
- Deep matt or powder coating finishes
- Compact HPL tops, 10 finishes
- Magnetic locking system
- With or without middle shelf (Square and Round)
- Uneven terrain adjustment system
- Foldable and stored in dedicated cart

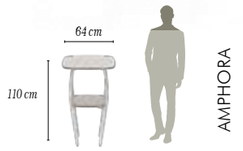
STAINLESS STEEL
SATIN FINISH (Not for Amphora)

POWDER COATING
BLACK

POWDER COATING
GOLD

POWDER COATING
COPPER/BRONZE



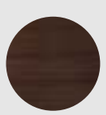


la tavola®

Mixology, Beverage & Vertical Displays

WOOD FINISHES

NORDIK OAK ALPI NATURAL

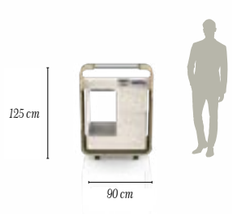


NORDIK OAK ALPI VARNISHED

Seagull Front Bar

HPL FINISHES

- » L 90 W 55 H 125 cm
- » Shock Freezer
- » Trash Bin
- » Cocktail drainer
- » Glass Holder
- » Led Light
- » Back Push & Pull draw
- » Extra Clear Glass Counter Top
- » Anti-falling system for bottles
- » Casters with brakes



Mixology Cart

STRUCTURE FINISHES

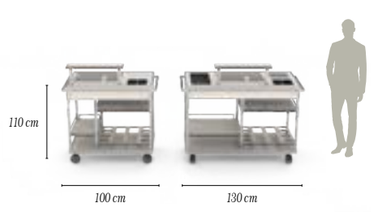
HPL FINISHES

SMALL
- » L 100 W 60 H 110 cm

LARGE
- » L 130 W 60 H 110 cm

- » Trash bin
- » Storage tools
- » Cocktail drainer
- » 2 insulated ice bins
- » Glass and bottle storage
- » Shelf for glass storage
- » Bottle and glass rack
- » Casters with braking system

Also available with Shock Freezer



Beer Cart

STRUCTURE FINISHES HPL FINISHES

- » L 130 W 60 H 90 cm
- » Stainless steel structure, deep matt or powder coated finishes

TOWER one way (one type of beers)
- » Cold kit
- » With a chrome-plated stainless steel body

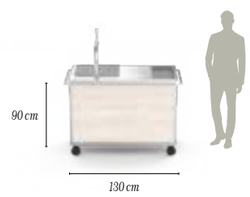
CO_2 CYLINDER
- » Capacity 4 Kg
- » Quick change system

PRE-MIX MACHINE 25 lt.
UNDER COUNTER COOLER
- » 220-240V 513W 2A
- » Ice bank 10 Kg
- » Output per minute 2x 200 cc
- » Beverage outlet temperature 3/5°C

KEG
- » Quick change system
- » Storage area 1 keg 30 lt.

CO_2 PRESSURE REDUCERS
- » Relief valve set at 4,8 bar
- » Low and low pressure gauge

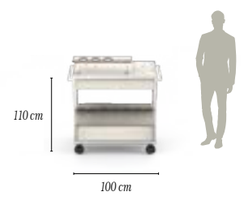
HEAD KEG (only for standard keg)
- » Automatic CO_2 shut off and re-opening



Wine Tasting Cart

STRUCTURE FINISHES HPL FINISHES

- » L 100 W 60 H 110 cm
- » Stainless steel structure, deep matt or powder coated finishes
- » Premium bottles display rack
- » Optional light and battery for display rack
- » Storage for glasses
- » Display an safe storage of open bottles
- » Concealed compartment for tools
- » Concealed compartment for ice or additional storage
- » Casters with brakes



Made in Italy, used to “wow” hotel guests all around the world

Mixology Front Bar

Dynamic Front Bar

Mixology Front Bar & Dynamic Front Bar

HPL FINISHES

- L 181 W 97 H 114 cm
- Mobile Bar for banqueting, lobby lounge, roof tops, catering and events
- On heavy duty casters with brakes
- Available with or without lights
- Edge Protection System
- Stainless steel structure, HPL skirting and white marble Okite top

MIXOLOGY FRONT BAR FEATURES:

- Food Pans 1/3 + 1/6
- Thrill
- Glass fountain
- Tools drainer
- Trash bin
- Tank with partition for crushed and cubed ice
- Compartment for Co_2 cylinder and water tanks
- Storage space
- Fridge (optional)
- Hanging speed bottle rack (optional)

DYNAMIC FRONT BAR FUNCTIONS AVAILABLE:

- Speed Rack
- Ice well for bottles
- Cocktail drainer & Ice bin
- Hanging speed bottle rack
- Service tiles (60x30 - 60x60)

Mixology Rover

HPL FINISHES

- L 165 W 85 H 110 cm
- The ultimate tool for professional mixology, with all the add-ons you would expect from a fixed bar
- Original open plan design for the action to be in plain sight of the customers

FEATURES:

- 7 Food pan steel 1/9
- Glass countertop
- Food Pans 1/3 + 1/6
- Thrill
- Glass fountain
- Tools drainer
- Trash bin
- Tank with partition for crushed and cubed ice
- Compartment for Co_2 cylinder and water tanks
- Storage space
- Fridge (optional)
- Hanging speed bottle rack (optional)

la tavola

Set, serve and fold it

Foldable Front and Back Bar can be easily assembled and disassembled in a few steps and can be moved with their carts

Open the side panels, insert the frame and place the tops

Unfold the structure and place the panels

Foldable Back Bar

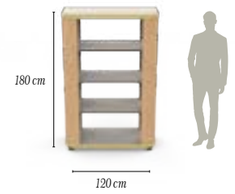
STRUCTURE FINISHES

- L 150 W 65 H 170 cm
- HPL removable shelves
- Stainless steel foldable structure
- Minimal storage space
- Dedicated cart for storage and mobility

Symphony Back Bar

STRUCTURE FINISHES

- L 120 W 60 H 180 cm
- HPL or glass shelves
- Solid wood rounded corners
- St. st. structure (bottom & top) available in powder coating finishes
- On heavy duty casters, two with brakes



Foldable Front Bar

- L 155 W 62 H 116 cm
- HPL panels and top
- Stainless steel foldable structure
- Minimal storage space
- Easy handling procedure
- Dedicated cart for storage and mobility
- Removable top
- Compatible with mixology functions

HPL FINISHES

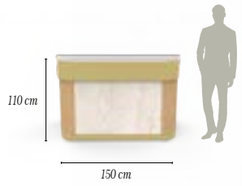
- Arctic Wood
- Walnut
- Brown Shell
- Travertine
- Lava Stone
- Light Brown
- Colonial
- Calacatta
- Magma
- Noir Absolu

Cart

Symphony Front Bar

STRUCTURE FINISHES

- L 150 W 87 H 110 cm
- Solid wood rounded corners
- Dynamic built-in modular system available
- Also available in powder coating finishes, HPL skirtings and ceramic countertop
- On heavy duty casters, two with brakes
- Available with or without lights
- Bottom shelf for storage (optional)



HPL FINISHES

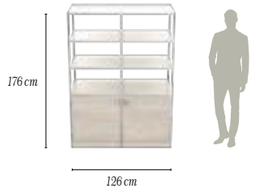
- Arctic Wood
- Walnut
- Brown Shell
- Travertine
- Lava Stone
- Light Brown
- Colonial
- Calacatta
- Magma
- Noir Absolu

Symphony Front and Back Bar

A harmonious symphony of design and elegance

Lite Back Bar

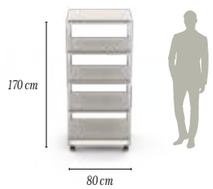
- L 126 W 64 H 176 cm
- Removable shelves
- Hidden heavy-duty wheels with brakes
- Available with lights
- HPL panels and matt or powder coating finishes stainless steel structure
- Dynamic built-in Modular System



The Tower

STRUCTURE FINISHES

- L 80 W 80 H 170 cm
- Stainless steel structure
- Mobile vertical display with 5 large levels
- Lower edge protection system
- Casters with brakes
- HPL panels and base

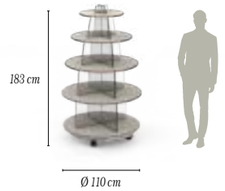


HPL FINISHES

Arctic Wood	Walnut	Brown Shell	Travertine	Lava Stone
Light Brown	Colonial	Calacatta	Magma	Noir Absolu

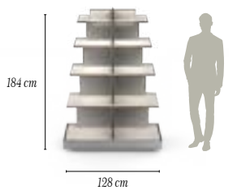
The Egg

- ∅ 110 H 183 cm
- Mobile vertical display with 4 large levels for food display
- See-through vertical panels with 360° access
- Heavy duty stainless steel base
- Moves on 4 casters
- Edge protection system
- Hidden heavy-duty design wheels with brakes



The Tree

- L 128 W 68 H 184 cm
- Mobile vertical display with 4 large levels
- Lower edge protection system
- Casters with brakes
- HPL panels available in different colours
- Also available in a back-lit version for a stunning visual effect during nighttime service



HPL FINISHES

Arctic Wood	Walnut	Brown Shell	Travertine	Lava Stone
Light Brown	Colonial	Calacatta	Magma	Noir Absolu

la tavola®

Dedicated Carts and Tables

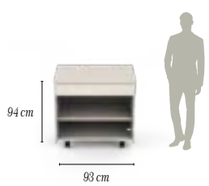
Suitable as Welcome Desk or Waiter's Station

Coffee Break Cart

- L 93 W 63 H 94 cm (closed)
  L 174 W 63 H 145 cm (open)
- HPL structure
- Stainless steel 18/10 edge protection system
- Wheels with braking system
- Horizontal shutters with heavy duty hinges
- Large storage areas
- Removable back display bar

Closed

HPL FINISHES

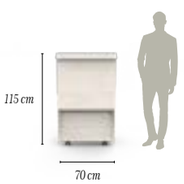


Welcome Desk

- L 70 W 53 H 115 cm
- Drawer with amortised closure
- Internal storage
- Large work surface
- Integrated double LED light
- Heavy duty wheels with brakes
- Self closing drawers

Front view

HPL FINISHES



Swift F&B Line

Effortless Hospitality on Wheels!

Version with drawer (Optional)

Version with middle shelf (Optional)

Swift F&B Trolley

STRUCTURE FINISHES HPL FINISHES

- L 100 W 60 H 88 cm
- With 2 or 3 shelfs
- Optional drawer (version with 2 Shelfs)
- Stainless steel structure, powder coated finishes
- Optional Anti-falling system
- On Wheels –2 with Brakes
- Cable management system

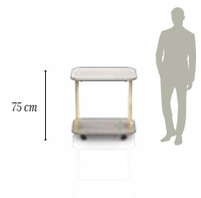
Version with drawer (Optional)

Version with middle shelf (Optional)

Swift Gueridon

STRUCTURE FINISHES HPL FINISHES

- L 70 W 50 H 75 cm
- With 2 shelfs
- Optional drawer
- Stainless steel structure, powder coated finishes
- Optional Anti-falling system
- On Wheels –2 with Brakes
- Cable management system



Version with middle shelf (Optional)

Swift F&B Table

STRUCTURE FINISHES HPL FINISHES

- L 150 W 75 H 88 cm
- With 2 or 3 shelfs
- Stainless steel structure, powder coated finishes
- Optional Anti-falling system
- On Wheels –2 with Brakes
- Cable management system

Convivium

LEGS FINISHES

- High-end linen-less banqueting table
- Interchangeable in shape over the same set of legs
- Bearing structure in conglomerated wood covered with HPL
- Edge banding in highly durable polypropylene
- Tops are provided in varying dimensions, according to customers' need
- The 4 legs of each set are made of powder coated

Conference Table

LEGS FINISHES CHROMIUM-PLATED METAL BLACK METAL

- L 180 W 46 H 75 cm
- L 180 W 80 H 75 cm
- Removable Modesty Panel (Optional)
- Foldable legs
- Shockproof edges
- Lightweight

CARTS FOR STORAGE

- L 175 W 54 H 106 cm
- L 175 W 88 H 106 cm

Banquet Table

LEGS FINISH

- MFC top with edge-protect shockproof system
- Black metal foldable legs
- Tops are provided in varying dimensions, according to customers' need
- Cart for Banquet table, indoor casters

Meeting Table

LEGS FINISHES CHROMIUM-PLATED METAL BLACK METAL

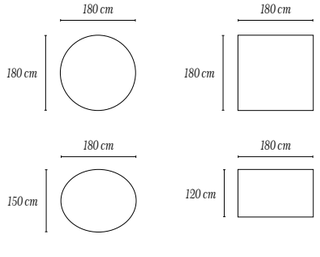
- L 180 W 80 H 75 cm
  L 180 W 80 H 85 cm
- Removable Skirtings (Optional)
- Foldable legs
- Shockproof edges
- Lightweight

CART FOR STORAGE

- L 175 W 88 H 106 cm

Version with skirtings

SIZES



TOP SURFACE FINISHES

WALNUT · TOTAL BLACK · ROVERE · FACTORY CREAM

Carts for tops

*Carts for legs**
**Only for Convivium*

Cart

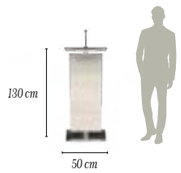
TOP SURFACE FINISHES

WALNUT · TOTAL BLACK · ROVERE · FACTORY CREAM

Lectern

HPL FINISHES

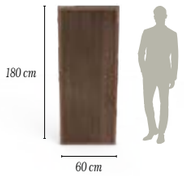
- L 50 W 50 H 130 cm
- Reading lamp
- Hidden electric cable system



Room Divider

FINISHES

- L 60 W 12 H 180 cm
- Heavy duty and durable
- Styled to match with the existing interior decor and other banqueting furniture
- Edge protection system
- Lightweight, portable structure
- Wooden panels veneered with HPL Maple / Oak / Walnut / Wenge / Black

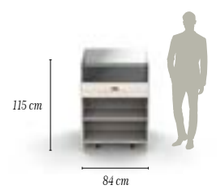


THE SHOWCASE IS EQUIPPED WITH A DRAWER FOR EASY FOOD PLACEMENT

Eutectic Pastry Display

HPL FINISHES

- L 84 W 80 H 115 cm
- Heavy duty wheels with brakes
- HPL panels available in different colours
- Eutectic cooling technology - no ice or electricity required
- Eutectic plate releases cold for up to 5 hours
- Place the eutectic unit in a freezer at - 18°, for 18 hours before use

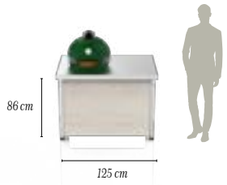


Green Egg Cart

STRUCTURE FINISHES

HPL FINISHES

» L 125 W 90 H 86 cm | Cart w/o Green Egg
Ø 54 H 73 cm | Green Egg
» Stainless steel satin finish structure
» New Ice technical tiles
» Heavy duty wheels with brakes

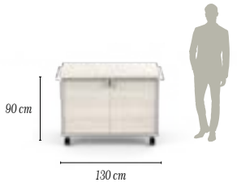


Coffee Cabinet

STRUCTURE FINISHES

HPL FINISHES

» L 130 W 60 H 90 cm
» Heavy duty wheels with brakes
» HPL panels available in different colours



Ice-Cream Stations Standard and Deluxe

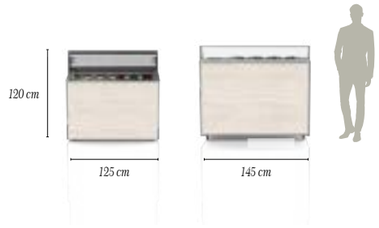
STRUCTURE FINISHES

HPL FINISHES

STANDARD
» L 125 W 80 H 120 cm
» Temp -15 - 20°C
» 6 Ice cream containers of 5 kg or 12 ice cream containers of 2,5 kg
» Power: 330 W

DELUXE
» L 145 W 80 H 120 cm
» Temp - 5 -20°C
» 8 Ice cream carapine Ø 20 H 25 cm capacity 7,3 lt.
» Power: 350 W (UK plug)

» Stainless steel satin finish structure
» HPL panels available in different colours
» 4 Heavy duty wheels 2 with brakes

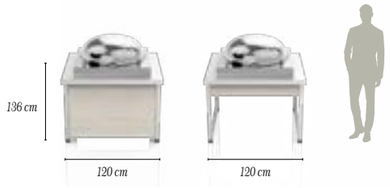


Ouzi Cart

STRUCTURE FINISHES

HPL FINISHES

» L 120 W 120 H 136 cm
» Ø 80 (ouzi function)
» Removable cover
» Handle on cover available in different colors
» Stainless steel food pan Ø 70 cm
» Power: 700W
» Heavy-duty wheels with brakes
» HPL panels available in different colours
» Two versions available with and without skirtings



ARCTIC WOOD

CALACATTA

LIGHT BROWN

TRAVERTINE

WALNUT

MAGMA

COLONIAL

LAVA STONE

BROWN SHELL

NOIR ABSOLU

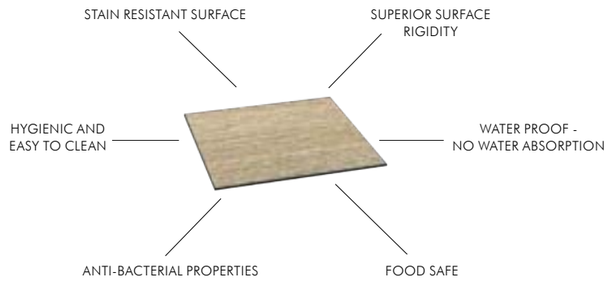
HPL Panels and Tops

LIGHTWEIGHT, DURABLE AND EASY TO CLEAN

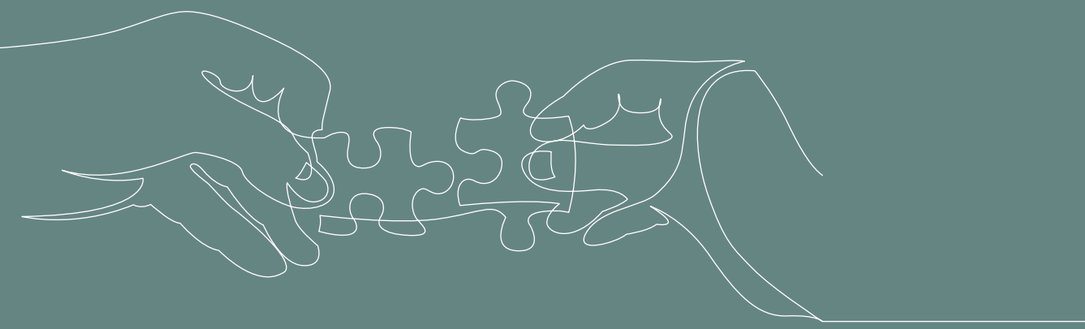
The tiles are made of HPL, a high-performing material ideal for the intensive use which is typical in the foodservice industry.

HPL tops and sides are durable and lightweight.

They have a great look and feel, and with a variety of different finishes available, matching your interior décor is easy.



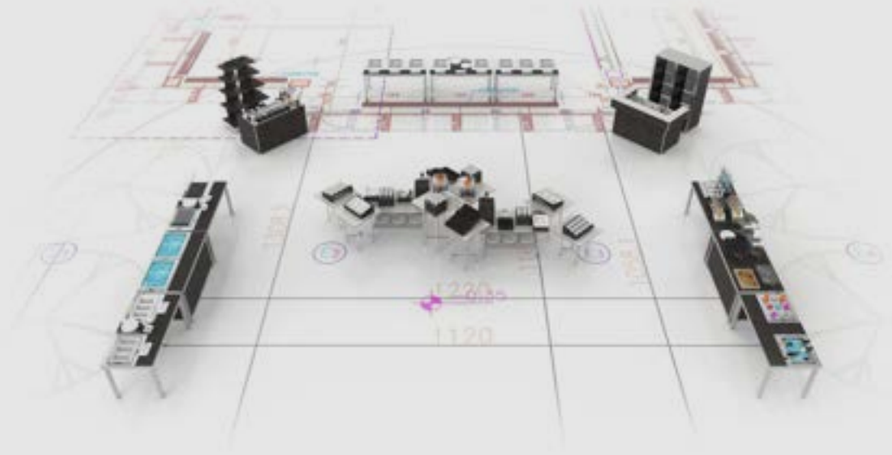
Custom Solutions



Rely on our team of experts to study, design and build your dining areas.
Our wide range of products and finishes allows you to create a setting that matches your interior design. If this is not the case, our team of technicians and designers offer you a customization service both in terms of finishes and product design in order to satisfy all your needs and business objectives.

FILL YOUR ROOM WITH THE SETUP IT DESERVES

Blueprint Studies & Setup



Through a careful study of your banqueting area's layout, our in-house team of architects and designers will help you assess the choice and positioning of your F&B furniture and equipment.

OUR SERVICE IS INTENDED TO HELP YOU DEVELOP A FULLY FUNCTIONAL AND OPERATIONAL BANQUETING AREA WHERE ALL THE PRE-EXISTING FURNISHINGS BLEND IN WITH A SELECTION OF OUR PRODUCTS CAREFULLY CHOSEN TO MEET YOUR REQUIREMENTS.

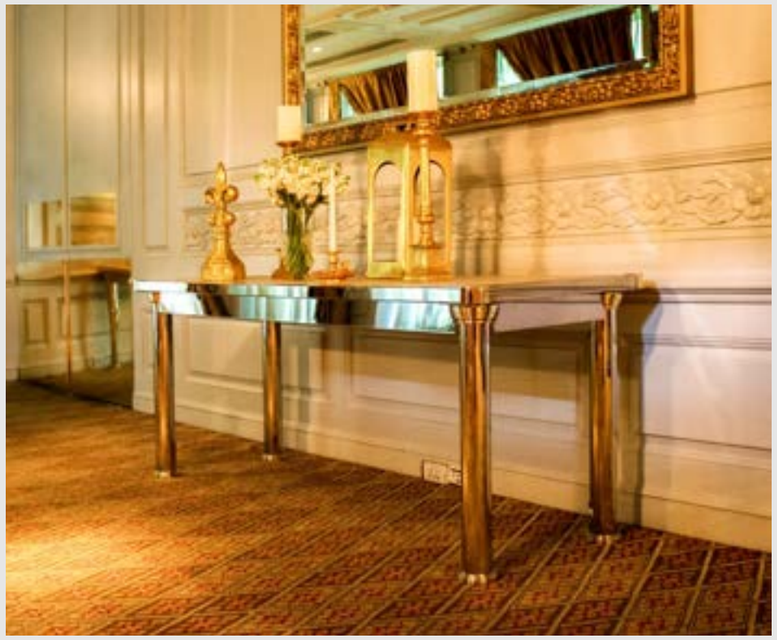
WITNESS YOUR VISION COMING TO LIFE

Customized Products

LA TAVOLA'S CUSTOMIZATIONS KNOW NO LIMITS

The expertise of our team allows us to span across a variety of different solutions and materials.
We can customize based on a specific brief, or proactively propose tailor made solutions based on moodboards and broad design directions.

FOR THE DISCERNING HOTELIER THAT WILL NOT SETTLE FOR "GOOD ENOUGH"



Mandarin Oriental,
Bangkok Thailand

The Art of Digital Print

TO CREATE STUNNING AND UNIQUE PIECES OF DECOR

Foldable Front Bar

Ouzi Cart

INCORPORATE AN OVERLAY
ON AN EXISTING HPL FINISH,
OR DESIGN SOMETHING NEW
FROM SCRATCH

Icona Secret for Warming

Luxury Items

FOOD & BEVERAGE EQUIPMENT
THAT SEAMLESSLY FITS WITH
ANY LUXURY CONTEXT

Luxury Pastry Display

Luxury Nesting Tables Quartet

Luxury Cocktail Table

Luxury Nesting Tables Trio

You name it, we create it!

DON'T LIMIT YOUR
REQUESTS, OUR TEAM OF
EXPERTS CAN MEET ALL
YOUR STYLISTIC NEEDS

The Bridge

Magic Table

Elemento

Catering Table

The Grand

Magic Cart

la tavola®

Glassware

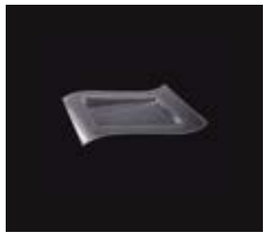
Decorative glassware

TAV1908 - 25 x 25 cm

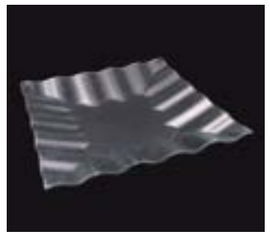
TAV1927 - 25 x 40 cm

TAV1802 - 32 x 41 cm

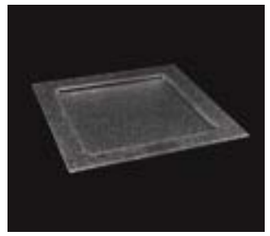
TAV1816 - 14 x 55 cm



TAV1722 - 24 x 31 cm



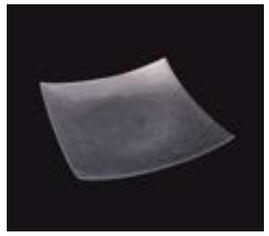
TAV1756 - 42 x 42 cm



TAV1001 - 40 x 40 cm

TAV1041 - 28 x 36 cm

TAV4034 - 15 x 30 cm



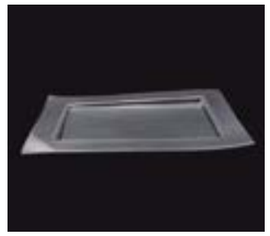
TAV1002 - 30 x 30 cm

TAV1005 - 30 x 40 cm

TAV1718 - 20 x 42 cm

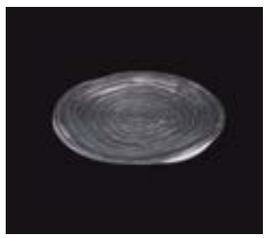
TAV1009 - 23 x 36 cm

TAV1180 - 25 x 40 cm

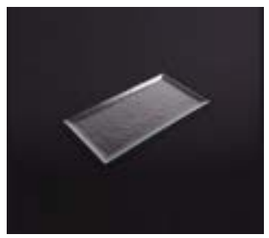


TAV1006 - 32 x 53 cm

TAV1319 - Ø 31 cm



TAV1185 - Ø 32 cm



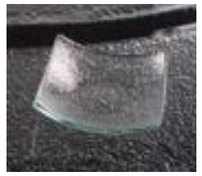
TAV1870 - 13 x 45 cm - standard clear
TAV1873 - 30 x 30 cm - smoked

TAV1243 - 15 x 46 cm

TAV1754 - 30 x 30 cm

Decorative glassware

8 x 8 cm
TAV171708SC - standard clear
TAV171708SM - smoked



10 x 10 cm
TAV172710SC - standard clear
TAV172710SM - smoked

7,5 x 7,5 cm
TAV100107SC - standard clear
AV100107SM - smoked

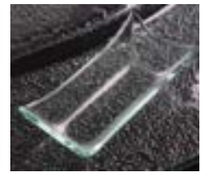
10 x 10 cm
TAV102110SC - standard clear
TAV102110SM - smoked

8 x 8 cm
TAV187708SC - standard clear
TAV187708SM - smoked

9 x 9 cm
TAV187709SC - standard clear
TAV187709SM - smoked

6 x 12 cm
TAV187912SC - standard clear
TAV187912SM - smoked

7 x 13 cm
TAV187913SC - standard clear
TAV187913SM - smoked



8 x 14 cm
TAV187914SC - standard clear
TAV187914SM - smoked

8 x 8 cm
TAV100308SC - standard clear
TAV100308SM - smoked

9 x 9 cm
TAV100309SC - standard clear
TAV100309SM - smoked

6 x 11 cm
TAV100411SC - standard clear
TAV100411SM - smoked

6 x 12 cm
TAV100412SC - standard clear
TAV100412SM - smoked

8 x 8 cm
TAV186708SC - standard clear
TAV186708SM - smoked

Patents and Proprietary Designs

All product designs are registered by La Tavola. Any reproduction or imitation is forbidden by law.

The following products are covered by international patents and copyrights: Dynamic Built-in Modular System®, Libro®, Foldable Front and Back Bar®, Icona®, Icona Secret®, Symphony Action Station®, Symphony Cart®, Symphony Front and Back Bar®, Amphora Cocktail and Buffet Table®, Seagull Front Bar®, Swift F&B Carts and Table®, Goose Heat Lamp®, Magic Chafer®, Multi-purpose Tops®, Cover Oven Dry Chafer®, Dry Warmer for Induction® and Dry Chafer for Induction®.

LA TAVOLA will not hesitate to take legal action against any infringement of patents or registered designs in order to fully protect its intellectual property.

The purchasing of imitation goods may also have legal implications. Design and technical information shown in this document is subject to copyright and may not be used by other parties without prior written approval from LA TAVOLA.

WARRANTIES

All LA TAVOLA products are guaranteed against any defect of manufacture or material. If, after the manufacturer's inspection, they are found to be defective, they will be repaired or replaced free of charge.

Electrical items and induction-powered items have a 1-year warranty period. After 1-year, La Tavola will ensure limitless availability of spare parts needed as well as consulting and service for repairs.

The warranty does not include damages resulting from misuse, abuse, wear tear or incorrect maintenance.

CARE AND MAINTENANCE

(Sorted by product category/material)

Freestanding buffetware, Action Stations and banqueting furniture

» Stainless steel parts: Wash the items with hot water and neutral detergents on a soft cloth (do not use detergent containing chlorine and/or alkaline cleaners). Dry the items thoroughly and store them in a dry place. Never use any type of scarper or steel wool which will scratch the surface of the items. The items must be washed as soon as possible after use to avoid any prolonged contact with food remnants. Do not wash in the dishwasher.

» PETG elements (transparent covers): Wash the items with water and neutral detergents on a soft cloth (do not use detergent containing chlorine and/or alkaline cleaners). Never use any type of scarper or steel wool which will scratch the surface of the items. Do not wash in the dishwasher.

» High Pressure Laminates (HPL): wash HPL items with water and neutral detergents on a soft cloth. Never use any type of scarper or steel wool which will scratch the surface of the items. Do not wash in the dishwasher.

» Organic & Mineral Risers: Ecoresin, like all thermoplastic resin materials, should be cleaned periodically a regular, seasonal cleaning program will dramatically help prevent noticeable weathering and dirt build up. Rinse the sheets with lukewarm water (be careful not to expose edges of organic or fabric interlayers to water) remove dust and dirt from the risers with a soft cloth or sponge and a solution of mild soap and/or liquid detergent in water. Rinse thoroughly with lukewarm water. Never use scrapers or squeegees. Keep edges dry and free of liquids. Do not rub with a dry cloth. Because the materials used are organic in nature (i.e leaves, branchesand twigs) it is natural for them to alter slightly in appearance over time. Natural materials are also subject to inherent inconsistency in color, texture and shape. Slight delamination on saw cut edges is also to be expected.

Flatware

» Stainless steel: Wash the items in hot water and neutral washing detergent after each use. Do not use detergents containing chlorine and/or alkali cleaners, then dry thoroughly the items and store them in a dry room. Never use any type of scraper or steel wool which will scratch the surface of the items. Any food remains should be thoroughly cleaned up. The items must be washed as soon as possible after use. When washing in a dishawasher of make sure that at the end of the cycle the items come out perfectly dry otherwise wipe them thoroughly by hand. The above recommendations are particularly meant for the care of the blades, which are made of Aisi 420 stainless steel. This type of stainless steel is the most suitable to ensure a long-lasting cutting edge to the blades, but it is less resistant to the corrosion than the 18-10 (Aisi 304) stainless steel type, which is used to manufacture the forks, the spoons and the handles of the hollow handle knives.

» Silver-plated: The same maintenance instructions of the stainless-steel ware apply. The silver coating can oxidize due to the contact with certain types of food and in very humid climates. This process is not a defect and it is not a sign of damage, but it is a natural characteristic which only alters the color of the surface, initially to yellowish and eventually to brown. Oxidation can be quickly removed with a common silver polishing product, either in form of paste or of liquid solution. In the latter case, it must be taken the precaution of avoiding a prolonged contact of the solution with the stainless-steel blades as they could be affected by corrosion. The items must be removed from the dishwasher as soon as the cycle is completed and wiped dry with a soft cloth, even if they seem dry. The period pf time that the items are exposed to hot steam and the hydrochloric acidity created within the dishwasher, therefore items should be removed as soon as possible from the dishwasher after the end of the washing cycle.

» PVD and Titanium Coated: In case of appearance of dark spots (caused by organic substances and/or calcium deposits due to an inadequate washing /drying cycle), remove them by simply wiping off the surfaces with a soft cloth soaked with lemon soap or vinegar. If the lemon soap or the vinegar are not sufficient to remove particularly resistant spots, then (and only in that case) use a soft cloth soaked with a liquid metal polisher. We recommend using "Sidol" by Henkel, but most probably any kind of liquid metal polisher is as good as "Sidol". Avoid polishing the surfaces with abrasive cloth or metal polishing paste. Never use scrubbing sponges. PVD coated flatware does not tarnish, and does not require any special maintenance otherwise. In order to delay as much as possible the incurrence of visible wear and tear, handle with as much care as possible during the washing cycle. Wash and store the knives separately from the forks and the spoon.

CERTIFICATION

La Tavola is proud to announce that have obtained the ISO 9001:2015 certification.

Our company has always adhered to these principles:

» Making quality its priority
» Exceed customer expectations
» Creating and nurturing a team of excellent people
» Considering customers as the company's most important asset

In order to achieve these goals and aim for constant, long-term improvement, La Tavola has decided to challenge ourselves and embark on the path towards ISO 9001:2015 certification.

ISO 9001 certification is a worldwide standard that establishes the requirements for a solid Quality Management System. It details the specific processes, procedures and activities that organisations must create, implement, maintain and improve to successfully manage the manufacture of products or delivery of services.

ISO 9001:2015 specifies the requirements for a quality management system when an organisation:

Must demonstrate its ability to consistently provide products and services that satisfy customers and applicable regulatory and legal requirements,

Aims to improve customer satisfaction through effective implementation of the system, including system improvement processes and ensuring compliance with customer and applicable regulatory and legal requirements.

TÜVRheinland CERTIFIED
Management System
ISO 9001:2015
www.tuv.com
ID 9000026736

La Tavola has successfully demonstrated its eligibility for certification and is committed to continuous improvement of its products and services to achieve maximum customer satisfaction.

STYLE GROUP
SINCE 1990

CONTACT US

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