

Cutlery

AUSTRALIA



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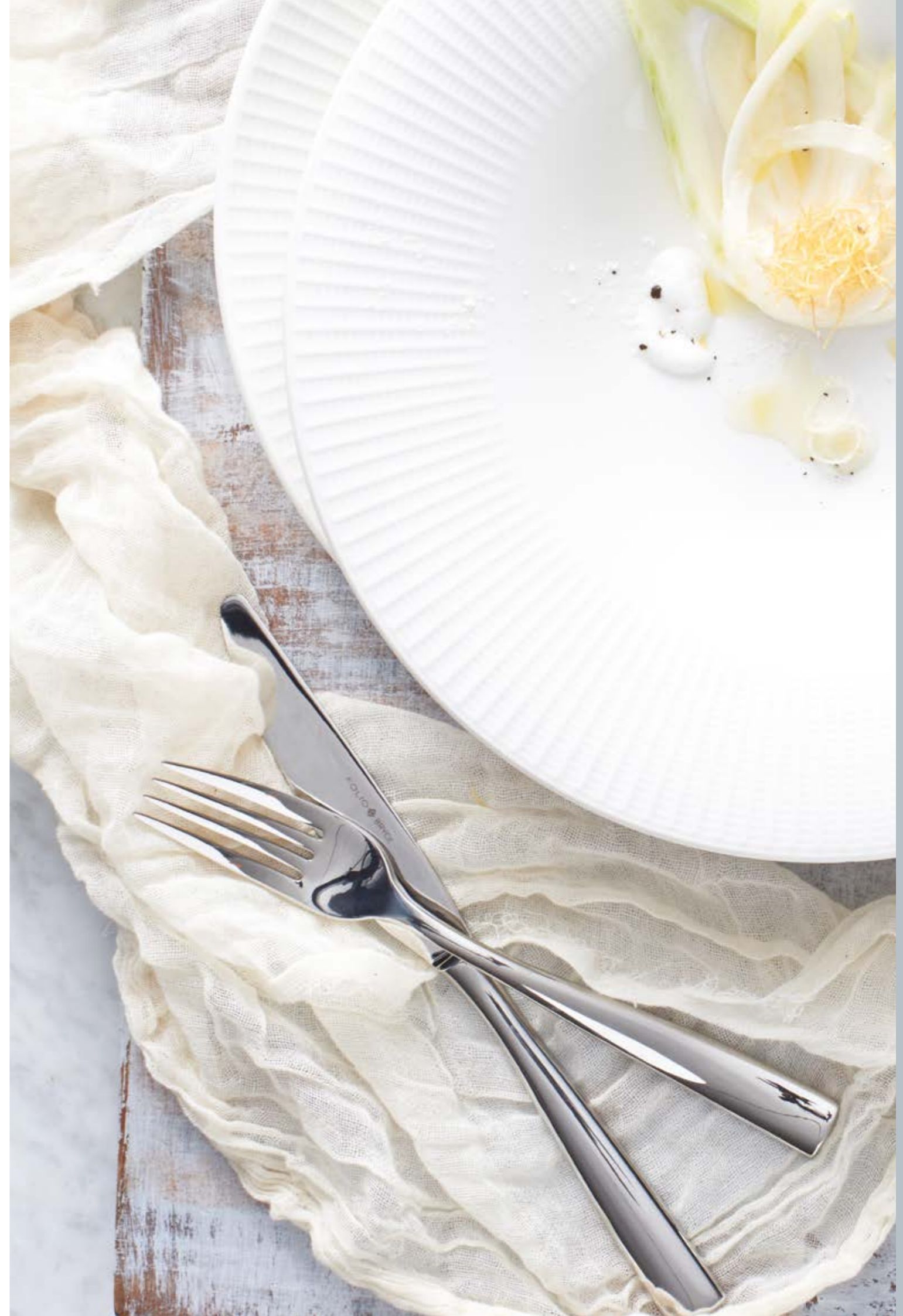
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perfect for any venue

Introducing the Folio Collection; a contemporary assortment of cutlery that is perfect for any size operator. Conveniently priced with the operators in mind, this collection features clean, sleek lines and boasts an 18/10 stainless steel finish. Folio cutlery provides excellent stain and rust resistance with a long lasting shine, making it a great choice for your banqueting and dining needs.





The polished finish and slender form on Folio's Whitfield elevates any dining experience. A contemporary modern design, Whitfield is perfect for Bistro and Fine environments.

- 18/10 stainless steel • Dishwasher safe



Dinner Knife
SX042 24.44cm (9⁵/₈"")



Oval Bowl Soup/Dessert Spoon
SX003 18.09cm (7¹/₈"")



Butter Knife
SX045 17.46cm (6⁷/₈"")



Round Soup Spoon
SX002 17.15cm (6³/₄"")



Dessert Knife
SX051 21.27cm (8³/₈"")



Table Spoon
SX004 20.95cm (8¹/₄"")



Steak Knife
SX056 24.44cm (9⁵/₈"")



Teaspoon
SX001 15.55cm (6¹/₈"")



Dinner Fork
SX021 20.32cm (8")



A.D. Coffee Spoon
SX005 12.06cm (4³/₄"")



Dessert/Salad Fork
SX023 17.78cm (7")



Iced Tea Spoon
SX006 18.41cm (7¹/₄"")



Cocktail Fork
SX025 14.6cm (5³/₄"")



This heavy weighted forged pattern is perfect for banqueting, Carolyn cutlery features classic, vertical lines that add dimension to the handle and a touch of elegance to the table. The vertical ribbed lines also hide fingerprints.

- 18/10 stainless steel • Dishwasher safe



Dinner Knife
SX042 23.81cm (9³/₈"")



Oval Bowl Soup/Dessert Spoon
SX003 18.41cm (7¹/₄"")



Butter Knife
SX045 17.78cm (7")



Bouillon Soup Spoon
SX002 17.46cm (6⁷/₈"")



Dessert Knife
SX051 21.27cm (8³/₈"")



Teaspoon
SX001 15.87cm (6¹/₄"")



Steak Knife
SX056 23.81cm (9³/₈"")



A.D. Coffee Spoon
SX005 11.43cm (4¹/₂"")



Dinner Fork
SX021 20.63cm (8¹/₈"")



Iced Tea Spoon
SX006 18.73cm (7³/₈"")



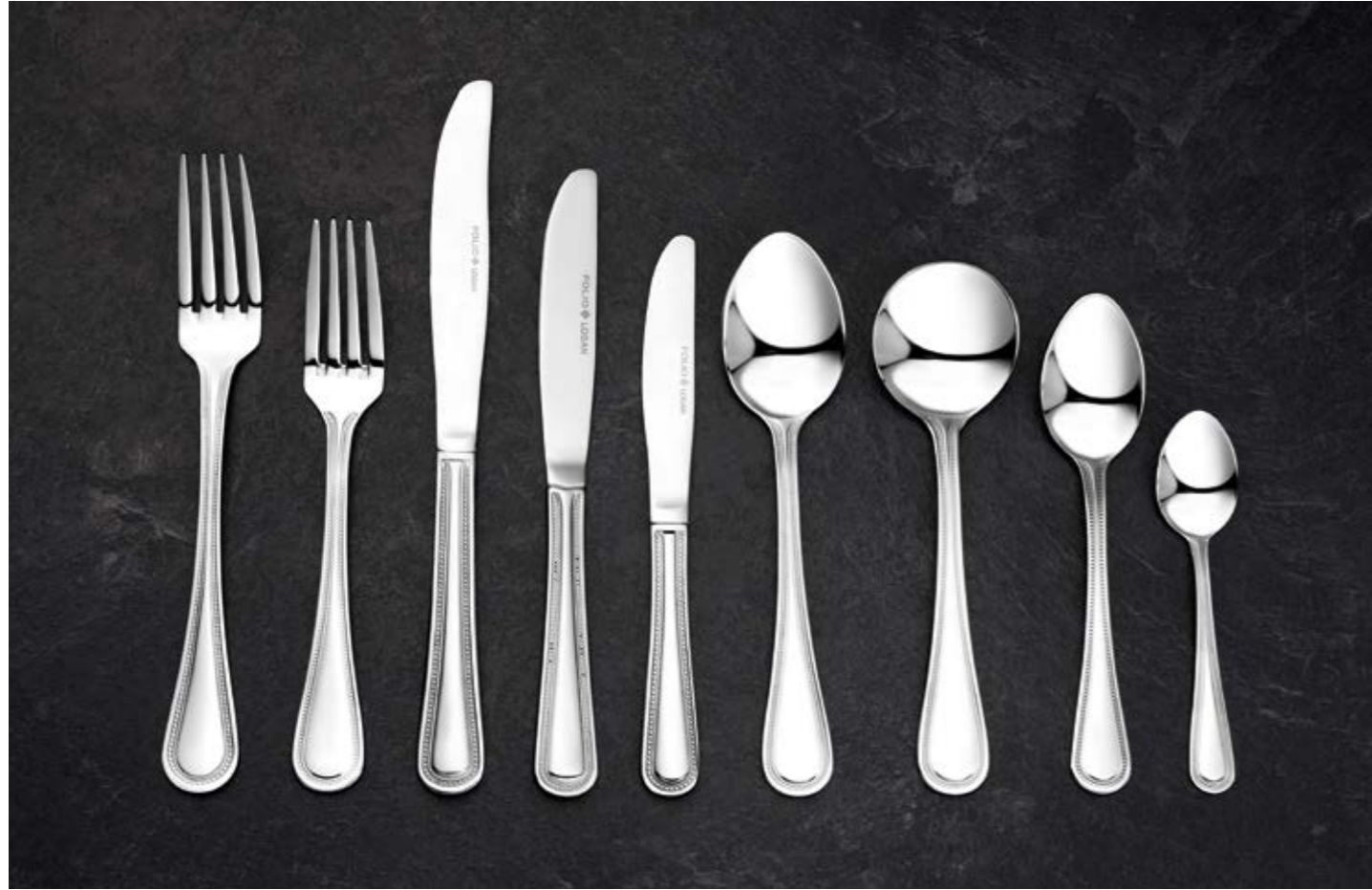
Dessert/Salad Fork
SX023 18.41cm (7¹/₄"")



Table Spoon/Serving Spoon
SX061 21.27cm (8³/₈"")



Cocktail Fork
SX025 15.24cm (6")



Create a traditional presentation with the classic beaded-rim design of Logan. Made of 18/10 stainless steel, Logan by Folio is an attractive cutlery collection suitable for most dining occasions.

- 18/10 stainless steel • Dishwasher safe • Traditional, classic design



Dinner Knife
SX042 22.86cm (9")



Oval Bowl Soup/Dessert Spoon
SX003 17.46cm (6⁷/₈")



Butter Knife
SX045 18.09cm (7¹/₈")



Round Soup Spoon
SX002 16.5cm (6¹/₂")



Dessert Knife
SX051 20.0cm (7⁷/₈")



Table Spoon
SX004 19.68cm (7³/₄")



Dinner Fork
SX021 19.68cm (7³/₄")



Teaspoon
SX001 15.24cm (6")



Dessert/Salad Fork
SX023 17.78cm (7")



A.D. Coffee Spoon
SX005 12.06cm (4³/₄")



Simple, yet timeless, the high quality mirror finish of Hartman provides a look that is ideal for any venue.

- 18/10 stainless steel • Dishwasher safe



Dinner Knife
SX042 24.13cm (9¹/₂")



Oval Bowl Soup/Dessert Spoon
SX003 20.32cm (8")



Butter Knife
SX045 17.78cm (7")



Bouillon Soup Spoon
SX002 18.1cm (7¹/₈")



Dessert Knife
SX051 20.0cm (7⁷/₈")



A.D. Coffee Spoon
SX005 13.97cm (5¹/₂")



Steak Knife
SX056 23.81cm (9³/₈")



A.D. Coffee Spoon
SX008 11.1cm (4³/₈")



Dinner Fork
SX021 20.64cm (8¹/₈")



Iced Tea Spoon
SX006 20.0cm (7⁷/₈")



Dessert/Salad Fork
SX023 17.15cm (6³/₈")



Serving Spoon
SX061 22.86cm (9")



Cocktail Fork
SX025 14.61cm (5³/₄")



A beautiful mirrored hammered pattern that is whimsical and bold.

- 18/10 stainless steel
- High quality mirror polished finish

Horizontal lines on the length of the handles give the Pirouette pattern by Folio an elegantly coiled design while minimising the appearance of fingerprints.

- 18/10 stainless steel
- High quality mirror polished finish

With a modern look, Bryce is designed for all banqueting environments, easy to care for and beautifully elegant.

- 18/10 stainless steel
- High quality mirror polished finish
- Designed for banqueting

	Dinner Knife SX042 23.2cm (9 ¹ / ₈ "")
	Butter Knife SX045 17.8cm (7")
	Dessert Knife SX051 20.0cm (7 ⁷ / ₈ "")
	Steak Knife SX056 23.5cm (9 ¹ / ₄ "")
	Dinner Fork SX021 20.6cm (8 ¹ / ₈ "")
	Dessert/Salad Fork SX023 17.5cm (6 ⁷ / ₈ "")
	Cocktail Fork SX025 14.6cm (5 ³ / ₄ "")
	Oval Bowl Soup/Dessert Spoon SX003 20.0cm (7 ⁷ / ₈ "")
	Bouillon Soup Spoon SX002 18.1cm (7 ¹ / ₈ "")
	Teaspoon SX007 14.0cm (5 ¹ / ₂ "")
	A.D. Coffee Spoon SX005 11.1cm (4 ³ / ₈ "")
	Iced Tea Spoon SX006 20.0cm (7 ⁷ / ₈ "")
	Serving Spoon SX061 22.9cm (9")

	Dinner Knife SX042 23.2cm (9 ¹ / ₈ "")
	Butter Knife SX045 17.8cm (7")
	Dessert Knife SX051 20.0cm (7 ⁷ / ₈ "")
	Steak Knife SX056 23.5cm (9 ¹ / ₄ "")
	Dinner Fork SX021 20.6cm (8 ¹ / ₈ "")
	Dessert/Salad Fork SX023 17.5cm (6 ⁷ / ₈ "")
	Cocktail Fork SX025 14.6cm (5 ³ / ₄ "")
	Oval Bowl Soup/Dessert Spoon SX003 20.0cm (7 ⁷ / ₈ "")
	Bouillon Soup Spoon SX002 18.1cm (7 ¹ / ₈ "")
	Teaspoon SX007 14.0cm (5 ¹ / ₂ "")
	A.D. Coffee Spoon SX005 11.1cm (4 ³ / ₈ "")
	Iced Tea Spoon SX006 20.0cm (7 ⁷ / ₈ "")
	Serving Spoon SX061 22.9cm (9")

	Dinner Knife SX042 23.2cm (9 ¹ / ₈ "")
	Butter Knife SX045 17.8cm (7")
	Dessert Knife SX051 20.0cm (7 ⁷ / ₈ "")
	Steak Knife SX056 23.5cm (9 ¹ / ₄ "")
	Fish Knife NEW SX049 21.6cm (8 ⁵ / ₈ "")
	Dinner Fork SX021 20.6cm (8 ¹ / ₈ "")
	Dessert/Salad Fork SX023 17.5cm (6 ⁷ / ₈ "")
	Cocktail Fork SX025 14.6cm (5 ³ / ₄ "")
	Fish Fork NEW SX029 20.3cm (8")
	Oval Bowl Soup/Dessert Spoon SX003 20.0cm (7 ⁷ / ₈ "")
	Bouillon Soup Spoon SX002 18.1cm (7 ¹ / ₈ "")
	Teaspoon SX007 14.0cm (5 ¹ / ₂ "")
	A.D. Coffee Spoon SX005 11.1cm (4 ³ / ₈ "")
	Iced Tea Spoon SX006 20.0cm (7 ⁷ / ₈ "")

	Serving Spoon SX061 22.9cm (9")
	Slotted Long Serving Spoon NEW SX060 27.3cm (10 ³ / ₄ "")
	Long Serving Spoon NEW SX062 27.3cm (10 ³ / ₄ "")
	Slotted Serving Spoon NEW SX068 22.9cm (9")
	Soup Ladle NEW SX063 29.2cm (11 ¹ / ₂ "") 11.8cl (4oz)
	Sauce Ladle NEW SX065 17.8cm (7") 3.0cl (1oz)
	Cake Server NEW SX067 25.4cm (10")
	Long Serving Fork NEW SX072 27.3cm (10 ³ / ₄ "")
	Large Tong NEW SX073 25.4cm (10")
	Small Tong NEW SX074 17.8cm (7")
	Ice Scoop NEW SX188 21.6cm (8 ¹ / ₂ "")



designed specifically for the hospitality industry

The Varick Collection includes patterns made from 18/0 stainless steel, all exceptionally priced for value-conscious operators. Top-grade hand polishing provides a superior soft shine, while proper weight distribution and balance provides a comfortable feel when handling. Complete with a collection of steak knives, Varick cutlery is dishwasher safe and offers a breadth of patterns at an affordable price, making it the ideal choice for the hospitality industry.





Avery's simple, smooth and rounded handles offer a comforting addition to the table.
 • 18/0 stainless steel • Dishwasher safe • Smooth & rounded handles



Dinner Knife
SX042 23.17cm (9¹/₈"")



Oval Bowl Soup/Dessert Spoon
SX003 18.41cm (7¹/₄"")



Dinner Fork
SX021 20.0cm (7⁷/₈"")



Bouillon Soup Spoon
SX002 17.15cm (6³/₄"")



Dessert/Salad Fork
SX023 19.0cm (7¹/₂"")



Teaspoon
SX001 16.19cm (6³/₈"")



The Estate collection's linear handle embossments are ideal for an upscale look at an affordable price.
 • 18/0 stainless steel • Dishwasher safe • High quality mirror finish



Dinner Knife
SX042 21.6cm (8¹/₂"")



Oval Bowl Soup/Dessert Spoon
SX003 17.15cm (6³/₄"")



Butter Knife
SX045 17.15cm (6³/₄"")



Soup Spoon
SX002 14.6cm (5³/₄"")



Dinner Fork
SX021 18.73cm (7³/₈"")



Teaspoon
SX001 15.24cm (6")



Dessert/Salad Fork
SX023 17.15cm (6³/₄"")



A.D. Coffee Spoon
SX005 11.43cm (4¹/₂"")



Oyster/Cocktail Fork
SX025 13.65cm (5³/₈"")



Iced Tea Spoon
SX006 18.73cm (7³/₈"")



Extraordinarily simple, the delicate Marnee collection features slender handles with a mirror finish and a subtle linear accent at the base.

- 18/0 stainless steel
- High quality mirror finish
- Extraordinary simple design



Dinner Knife
SX042 23.18cm (9¹/₈"")



Oval Bowl Soup/Dessert Spoon
SX003 18.1cm (7¹/₈"")



Dinner Fork
SX021 20.48cm (8¹/₁₆"")



Bouillon Soup Spoon
SX002 16.5cm (6¹/₂"")



Dessert/Salad Fork
SX023 18.1cm (7¹/₈"")



Teaspoon
SX001 15.56cm (6¹/₈"")



A.D. Coffee Spoon
SX008 11.11cm (4³/₈"")



Avina's classy, curvy and slender handles make this delicate pattern a striking addition to the table scape.

- 18/0 stainless steel
- High quality mirror finish
- Curved & slender handles



Dinner Knife
SX042 23.5cm (9¹/₁₆"")



Oval Bowl Soup/Dessert Spoon
SX003 18.1cm (7¹/₈"")



Dinner Fork
SX021 20.48cm (8¹/₁₆"")



Bouillon Soup Spoon
SX002 16.51cm (6¹/₂"")



Dessert/Salad Fork
SX023 18.4cm (7³/₄"")



Teaspoon
SX001 15.24cm (6")



A.D. Coffee Spoon
SX008 11.11cm (4³/₈"")



Distressed to perfection, Briar features a weathered look that serves as a great complement to your casual dining presentation.

- 18/0 stainless steel
- Distressed finish that reduces the appearance of fingerprints



Dinner Knife
SX042 22.9cm (9")



Dinner Fork
SX021 20.3cm (8")



Dessert/Salad Fork
SX023 17.8cm (7")



Oval Bowl Soup/Dessert Spoon
SX003 20.3cm (8")



Bouillon Soup Spoon
SX002 16.5cm (6½")



Teaspoon
SX007 14.0cm (5½")



Demitasse Spoon
SX008 11.1cm (4¾")



Take the tabletop to the next level with this memorable collection in a vintage copper finish. Combine with Fulton Vintage for a truly unique look.

- 18/0 stainless steel
- Stylish and distinct



Dinner Knife
SX042 24.1cm (9½")



Dinner Fork
SX021 20.3cm (8")



Dessert/Salad Fork
SX023 17.8cm (7")



Oval Bowl Soup/Dessert Spoon
SX003 20.3cm (8")



Bouillon Soup Spoon
SX002 17.8cm (7")



Teaspoon
SX007 14.0cm (5½")



Demitasse Spoon
SX008 11.1cm (4¾")



The classic shape and vintage finish of this collection gives any tabletop a stylish and distinct look.

- 18/0 stainless steel
- Classic shape

18/0 cutlery which is exceptionally priced for value-conscious operators. Varick cutlery provides excellent stain and rust resistance, all the while being commercial dishwasher safe, making it the ideal choice for the hospitality industry.

 Dinner Knife
SX042 24.1cm (9½")

 Oval Bowl Soup/Dessert Spoon
SX003 20.3cm (8")

 Dinner Fork
SX021 20.3cm (8")

 Bouillon Soup Spoon
SX002 17.8cm (7")

 Dessert/Salad Fork
SX023 17.8cm (7")

 Teaspoon
SX007 14.0cm (5½")

 Demitasse Spoon
SX008 11.1cm (4¾")

 Table Knife
SX042 23.5cm (9¼")

 Soup Spoon
SX002 19.5cm (7¾")

 Dessert Knife
SX045 18.5cm (7¼")

 Dessert Spoon
SX003 19.0cm (7½")

 Table Fork
SX021 20.5cm (8¼")

 Tea Spoon
SX001 15.5cm (6¼")

 Dessert Fork
SX023 18.7cm (7¾")



Available in various handle options and either sharpened or serrated, round or pointed blades. Varick steak knives add that “something extra” to tabletop presentations.



5792WP056
11.4cm (4½")
Tapered Serrated Blade - ABS Handle



5790WP077
24.0cm (9½") 12.0cm (4¾")
Tapered Sharpened Blade, S/S Satin Handle



5791WP077
24.0cm (9½") 12.0cm (4¾")
Tapered Sharpened Blade, Black ABS Handle



5793WP059
25.0cm (9⅞") 13.0cm (5")
Rounded Serrated Blade, POM Black Handle W/Rivets



5794WP057
25.0cm (9⅞") 13.0cm (5")
Tapered Serrated Blade, Pineapple Wood Handle W/Rivets



5794WP059
25.0cm (9⅞") 13.0cm (5")
Rounded Serrated Blade, Pineapple Wood Handle W/Rivets



Laguiole steak knives by Jean Dubost are perfect statement pieces. With handles available in various colours and finishes, Laguiole knives add something special to the tabletop. Each Laguiole knife is subjected to a special firing process, providing blade flexibility and a long lasting, perfect cut.



Stand Up 1.2mm Blade
53855S160
 Dark Blue ABS Handle



Stand Up 1.2mm Blade
53856S160
 Grey ABS Handle



Stand Up 1.2mm Blade
53857S160
 Ivory ABS Handle



Beechwood Presentation Box
5396S099
 26.0 x 14.0 x 3.5cm
 (10¼" x 5½" x 1½")



Steak Knife Serrated 1.2mm Blade
5402S057
 Vintage SS Handle 22.9cm (9")



Steak Knife
5390S057
 Serrated 1.2mm S/S Blade



Steak Knife Serrated 1.2mm Blade
53852S057
 Pepper SS & ABS Forged Handle



Steak Knife Serrated 1.2mm Blade
53853S057
 Taupe SS & ABS Forged Handle



Steak Knife Serrated 1.2mm Blade
53854S057
 White SS & ABS Forged Handle



Black Handle Steak Knife
5392S057
 Serrated 1.2mm S/S Blade



Horn Handle Steak Knife
5394S057
 Serrated 1.2mm S/S Blade



Ivory Handle Steak Knife
5393S057
 Serrated 1.2mm S/S Blade



Oak Handle Steak Knife
5391S057
 with Serrated 1.2mm S/S Blade

la tavola



unrivalled design and quality
























Design led and constructed of the highest quality materials, the La Tavola cutlery collection embodies style and elegance on every level. Designed and developed by a specialist team overseen by founders Giulio and Sergio Sambonet, La Tavola cutlery exceeds the rigorous demands of the hospitality industry in both performance and aesthetics. A rich history and excellent reputation in metalware innovation makes La Tavola cutlery the go-to collection for 4 and 5 star operators.





elegant easy entertaining



















Première exudes timeless class and elegance. A true icon of uncompromising elegance. Design by Giulio Sambonet.

	Table Knife (S.H.) J041 24.8cm (9¾")		Table Fork J021 22.9cm (9")		Serving Fork J071 24.1cm (9½")
	Table Knife (H.H.) J043 24.8cm (9¾")		Dessert Fork J023 19.1cm (7½")		Sauce Spoon J014 19.1cm (7½")
	Dessert Knife (S.H.) J051 22.2cm (8¾")		Fish Fork J026 21.6cm (8½")		Serving Spoon J061 24.1cm (9½")
	Dessert Knife (H.H.) J053 22.2cm (8¾")		Cake Fork J027 14.6cm (5¾")		Cake Server J067 25.4cm (10")
	Fish Knife J049 23.5cm (9¼")		Table Spoon J004 21.6cm (8½")		Sauce Ladle J065 17.1cm (6¾")
	Steak Knife (H.H.) J058 24.8cm (9¾")		Dessert Spoon J003 19.1cm (7½")		Soup Ladle J063 27.9cm (11")
	Butter Spreader J045 17.8cm (7")		Soup Spoon J002 17.8cm (7")		
			Tea Spoon J001 14.0cm (5½")		
			Demitasse Spoon J005 11.4cm (4½")		
			Iced Tea Spoon J006 17.8cm (7")		



slender organic style











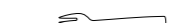













Particularly well suited for fresh and lively contexts, Yuki carries in its DNA a touch from the Far East. Design by Giulio Sambonet.

	Table Knife (S.H.) J041 23.5cm (9¼")		Table Spoon J004 20.3cm (8")		Serving Fork J071 23.5cm (9¼")
	Dessert Knife (S.H.) J051 21.6cm (8½")		Dessert Spoon J003 19.1cm (7½")		Sauce Spoon J014 19.1cm (7½")
	Butter Knife (S.H.) J045 18.4cm (7¼")		Soup Spoon J002 17.8cm (7")		Serving Spoon J061 23.5cm (9¼")
	Fish Knife J049 22.9cm (9")		Tea Spoon J001 14.3cm (5½")		Cake Server J067 25.4cm (10")
	Table Fork J021 20.3cm (8")		Demitasse Spoon J005 11.4cm (4½")		Soup Ladle J063 27.9cm (11")
	Dessert Fork J023 19.1cm (7½")				
	Fish Fork J026 20.3cm (8")				
	Cake Fork J027 15.2cm (6")				



brilliant bold balance



















Simple yet sophisticated, the Lounge is an exemplary piece of Italian design. Design by Sergio Sambonet.

	Table Knife (S.H.) J041 23.5cm (9¼")		Table Fork J021 21.0cm (8¼")		Iced Tea Spoon J006 17.8cm (7")
	Table Knife (H.H.) J043 23.5cm (9¼")		Dessert Fork J023 19.1cm (7½")		Sauce Spoon J014 19.1cm (7½")
	Dessert Knife (S.H.) J051 21.6cm (8½")		Fish Fork J026 20.3cm (8")		Serving Spoon J061 23.5cm (9¼")
	Dessert Knife (H.H.) J053 21.6cm (8½")		Oyster Fork J025 14.0cm (5½")		Serving Fork J071 23.5cm (9¼")
	Fish Knife J049 22.9cm (9")		Cake Fork J027 15.2cm (6")		Cake Server J067 25.4cm (10")
	Butter Knife (S.H.) J045 18.4cm (7¼")		Table Spoon J004 20.3cm (8")		Soup Ladle J063 27.9cm (11")
	Steak Knife (S.H.) J056 22.2cm (8¾")		Dessert Spoon J003 19.1cm (7½")		
	Steak Knife (H.H.) J058 22.2cm (8¾")		Soup Spoon J002 17.8cm (7")		
			Tea Spoon J001 14.0cm (5½")		
			Demitasse Spoon J005 11.4cm (4½")		



charming classic cutlery

Chill Out is a contemporary pattern, emanating effortless cool and uncompromising quality. Design by Sergio Sambonet.

	Table Knife (S.H.) J041 22.2cm (8¾")		Table Spoon J004 21.0cm (8¼")		Serving Spoon J061 23.5cm (9¼")
	Table Knife (H.H.) J043 22.2cm (8¾")		Dessert Spoon J003 19.1cm (7½")		Serving Fork J071 23.5cm (9¼")
	Dessert Knife (S.H.) J051 21.6cm (8½")		Soup Spoon J002 18.4cm (7¼")		Cake Server J067 26.0cm (10¼")
	Dessert Knife (H.H.) J053 21.6cm (8½")		Demitasse Spoon J005 11.4cm (4½")		Soup Spoon J063 27.9cm (11")
	Fish Knife J049 22.9cm (9")		Tea Spoon J001 14.3cm (5⅝")		
	Table Fork J021 21.0cm (8¼")				
	Dessert Fork J023 19.1cm (7½")				
	Fish Fork J026 21.0cm (8¼")				
	Cake Fork J027 15.2cm (6")				



reflecting first class service




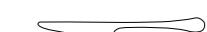











Worthy, Noble & Kent offers exceptional choice of stylish cutlery from the traditionally elegant to the distinctly contemporary. Offering excellent quality made from 18/10 stainless steel, our highly polished cutlery is striking when paired to any place setting from the Steelite Collection portfolio. You can rely on Worthy, Noble & Kent to enhance the quality of tabletop design.
















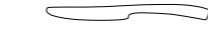









streamlined generous style

Java's streamlined and generous style adds a touch of timeless balance to tableware. From designers Alain & Dominique Vavro; Java is made of beautiful and lustrous 18/10 stainless steel providing ease of care.

	Table Knife (HSH) S042 24.1cm (9½")		Table Fork S021 21.3cm (8¾")		Table Spoon S004 21.3cm (8¾")
	Dessert Knife (HSH) S052 21.0cm (8¼")		Salad/Dessert Fork S023 19.4cm (7¾")		Dessert/Oval Bowl Soup Spoon S003 19.4cm (7¾")
	Steak Knife (HSH) S047 24.1cm (9½")		Cake/Cocktail Fork S025 15.2cm (6")		Round Bowl Soup Spoon S002 19.1cm (7½")
	Fish Knife S049 21.6cm (8½")		Fish Fork S026 19.1cm (7½")		Tea Spoon S007 15.2cm (6")
	Butter Knife (HSH) S046 17.8cm (7")				Coffee Spoon S005 11.1cm (4¾")
					Iced Tea Spoon S006 19.1cm (7½")

perfectly proportioned pieces

Glamorous and contemporary, Zen presents a striking design and unparalleled strength.

	Table Knife (HSH) Standing S042 24.1cm (9½")		Table Fork S021 21.0cm (8¼")		Iced Tea Spoon S006 18.7cm (7¾")
	Table Knife (HSH) S044 23.5cm (9¼")		Salad/Dessert Fork S023 19.7cm (7¾")		Long Serving Spoon S062 27.3cm (10¾")
	Dessert Knife (HSH) Standing S052 21.0cm (8¼")		Fish Fork S026 19.7cm (7¾")		Long Serving Fork S072 27.3cm (10¾")
	Dessert Knife (HSH) S054 20.3cm (8")		Cocktail/Cake Fork S027 13.7cm (5¾")		
	Fish Knife S049 19.7cm (7¾")		Table Spoon S004 19.7cm (7¾")		
	Butter Knife (HSH) Standing S046 17.8cm (7")		Dessert Spoon S003 19.1cm (7½")		
	Butter Knife (HSH) S048 17.8cm (7")		Soup Spoon S002 17.8cm (7")		
	Steak Knife (HSH) Standing S057 24.1cm (9½")		Tea Spoon S007 12.7cm (5")		
	Steak Knife (HSH) S059 23.5cm (9¼")		Coffee Spoon S013 11.7cm (4¾")		



simple stylish statement

A perfectly constructed mirror finished masterpiece, Chatsworth offers extraordinary design with the unmatched durability and wear of 18/10 stainless steel.



Table Knife (HSH)
S042 23.5cm (9¼")



Dessert Knife (HSH)
S052 20.3cm (8")



Fish Knife
S049 21.0cm (8¼")



Butter Knife (HSH)
S046 18.4cm (7¼")



Steak Knife (HSH)
S057 22.9cm (9")



Table Fork
S021 20.3cm (8")



Dessert Fork
S023 19.1cm (7½")



Cocktail/Cake Fork
S025 15.6cm (6⅞")



Table Spoon
S004 20.3cm (8")



Dessert Spoon
S003 19.1cm (7½")



Soup Spoon
S002 18.4cm (7¼")



Tea Spoon
S007 14.6cm (5¾")



Demitasse Spoon
S005 10.8cm (4¼")



Iced Tea Spoon
S006 19.1cm (7½")



bright beautiful balanced

Flaunting an upward curving, satin finish handle, Tura is the perfect complement to any tabletop.



Table Knife (HSH)
Standing
S042 23.5cm (9¼")



Dessert Knife (HSH)
Standing
S052 20.3cm (8")



Fish Knife
S049 20.3cm (8")



Butter Knife (HSH)
Standing
S052 18.4cm (7¼")



Steak Knife (HSH)
Standing
S057 24.8cm (9¾")



Table Fork
S021 19.7cm (7¾")



Dessert Fork
S023 18.4cm (7¼")



Fish Fork
S026 18.4cm (7¼")



Oyster Fork
S024 15.2cm (6")



Table Spoon
S004 19.7cm (7¾")



Dessert Spoon
S003 18.4cm (7¼")



Soup Spoon
S002 17.1cm (6¾")



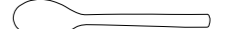
Tea Spoon
S007 13.3cm (5¼")



Demitasse Spoon
S005 11.4cm (4½")



Iced Tea Spoon
S006 18.4cm (7¼")



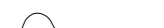
Long Serving Spoon
S062 26.0cm (10¼")



Long Serving Fork
S072 27.3cm (10¾")



Cake Server
S067 24.8cm (9¾")















Sauce Ladle
S065 16.5cm (6½")



angled bright contours

Featuring a distinct triangular bowl and smooth luxurious handles, Tuscan provides a cutlery pattern not soon to be forgotten.










-  Table Knife (HSH)
S042 23.5cm (9¼")
-  Butter Knife (HSH)
S046 18.4cm (7¼")
-  Steak Knife (HSH)
S057 22.9cm (9")
-  Table Fork
S021 21.0cm (8¼")
-  Dessert Fork
S023 19.1cm (7½")
-  Fish Fork
S026 18.4cm (7¼")










-  Table Spoon
S004 20.3cm (8")
-  Dessert Spoon
S003 19.1cm (7½")
-  Soup Spoon
S002 18.4cm (7¼")
-  Tea Spoon
S007 13.3cm (5¼")
-  Coffee Spoon
S013 11.4cm (4½")
-  Iced Tea Spoon
S006 19.1cm (7½")



striking simple style

Smooth, sensuous and contemporary, Ovation features an elegant elongated bowl and flawless, mirror polished finish.

-  Table Knife (HSH) Standing
S042 24.1cm (9½")
-  Table Knife (HSH)
S044 24.1cm (9½")
-  Dessert Knife (HSH) Standing
S052 21.0cm (8¼")
-  Dessert Knife (HSH)
S054 21.0cm (8¼")
-  Fish Knife
S049 20.3cm (8")
-  Butter Knife (HSH) Standing
S046 18.4cm (7¼")
-  Butter Knife (HSH)
S048 18.4cm (7¼")
-  Steak Knife (HSH) Standing
S057 24.1cm (9½")
-  Steak Knife (HSH)
S059 24.1cm (9½")

-  Table Fork
S021 21.0cm (8¼")
-  Dessert Fork
S023 19.7cm (7¾")
-  Fish Fork
S026 19.7cm (7¾")
-  Table Spoon
S004 21.0cm (8¼")
-  Dessert Spoon
S003 19.7cm (7¾")
-  Soup Spoon
S002 19.1cm (7½")
-  Tea Spoon
S007 13.3cm (5¼")
-  Coffee Spoon
S013 12.1cm (4¾")
-  Ice Tea Spoon
S006 19.1cm (7½")

Features & Benefits

For every meal and culinary occasion there is the opportunity to add that extra individual touch. Cutlery pieces that are designed for specific purpose are details which can make a real difference.

folio

Steelite's 18/10 Folio collections are exceptionally priced for value-conscious operators. Top-grade hand polishing provides a superior soft shine, while weight distribution and balance provides a comfortable feel when handling. Folio cutlery provides excellent stain and rust resistance, all the while being commercial dishwasher safe.

varick

Crafted from 18/0 stainless steel, Steelite's Varick ranges provide good strength, high shine and excellent stain resistance.

laguiole

Each Laguiole steak knife is subject to a special firing process, providing ultimate blade flexibility.

la tavola

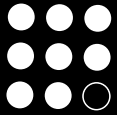
Design led and constructed of the highest quality materials, La Tavola cutlery exceeds the rigorous demands of the hospitality industry in both performance and aesthetics. A rich history and excellent reputation in metalware innovation makes La Tavola flatware the go-to collection for 4 and 5 star operators.

worthy, noble & kent

Offering excellent quality made from 18/10 stainless steel, our highly polished cutlery is striking when paired to any place setting from the Steelite portfolio. You can rely on Worthy, Noble & Kent to enhance the quality of tabletop design.

Care Guidelines for Stainless Steel Cutlery

- All Steelite stainless steel cutlery ranges are dishwasher safe
- After use clean cutlery of leftovers and do not leave dirty for any length of time
- Cutlery must not be soaked or left damp for any length of time
- When cleaning in the dishwasher it is recommended that an upright basket is used to avoid rough handling and scratches
- Cutlery should be placed handle down for the best washing results
- Do not overload the basket as this will increase the risk of scratching, and will not allow the cutlery to wash properly
- Take the cutlery out of the dishwasher as soon as possible after the end of the cleaning process and hand dry if necessary
- If this is not possible open the door of the dishwasher so that moisture can evaporate. If the items are not completely dry then they should be hand dried.
- Stainless steel will rust if left damp for long periods - the term stainless steel means it stains less than other metals
- Cutlery will stain, pit or blacken if it comes into contact with the wrong cleaning chemical or if certain food products are not cleaned off effectively



steelite

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