



Creative Cooking. Delicious Dining.

UK & INTERNATIONAL FOOD SERVICE



STRONG BRANDS. STRONG PRODUCTS.



Creative Cooking, Delicious Dining.

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

COUZON

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



PREMIERE

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



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

Lou Laguiole®

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

SABATIER
TROMPETTE®

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



**Richardson
Sheffield**
Since 1839

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

CUISINOX

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

Medard de Noblat
Depuis 1836

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



INDEX

ABOUT AMEFA

Brand overview	1
Index	3
About Amefa	4
References	6
Quality & Craftmanship	9
Cutlery Maintenance	10
Silver plated	11
PVD + Stonewash	12-13

COUZON

C468 Silhouette	16-17
C887 Haikou	18-19
C532 Elixir	20-21
C808 Bohème	22-23
C879 Butterfly	22

CUTLERY AMEFA PREMIERE

1170 Metropole	26-27
8310 Opus	28
8050 Drift	29
9065 Aurora	30
8010 Jewel	31
1026 Colorado	32
1120 Cuba	33
8090 Newton	34
1860 Oxford	35

CUTLERY AMEFA 18-10

8440 Baguette	38
8430 Haydn	39
0518 Bead Royale	40
6228 Harley Royale	41
1923 Moderno	42
1824 Atlantic	43
1316 Martin	44
1924 Ventura	45

HEALTHCARE CUTLERY AMEFA

3010 Integral	48
3000 Select	49
3001 Select	49

CUTLERY AMEFA 18-0

1050 Carlton	52
1420 Juno	53
1410 Austin	55
1410 Austin PVD Black	56
1410 Austin PVD Champagne	57
1410 Austin PVD Copper	58
1410 Austin PVD Gold	59
1410 Austin Stonewash	60

1933 Bliss	61
1909 Anise	62
9361 Ariane	63
3710 Daily Baguette	64
2374 Amsterdam	65
9036 Havane	66
9036 Havane Jungle	67
3319 Felicity	68-69
3319 Felicity Black	70
3319 Felicity Champagne	71
1114 Soprano PVD Black	72
1114 Soprano	73
1202 Diplomat Black	74
1202 Diplomat Champagne	75
0511 Bead	76
6210 Kings	77
8422 Sure	78
9230 Rattail	79
6223 Budget Harley	80
0511 Budget Bead	81
0900 Filet	82
0900 Filet Kids	83
2395 Economy	84
2395 Economy Kids	85

SUSTAINABLE CUTLERY

0295 Slim	88-89
0259 Leaves	88-89

STEAK KNIVES

4917 Hercule	92
7050 Porterhouse	93
7060 Tenderloin	93
2540 Emperor	93
4918 Fusion	93
2520 Royal Steak	94-95
0560 Virgule	95
7038 Chuletero	96
4916 Goliath	97
0561 Virgule mirror	97
2465 Bongo XL	97
7000 Steak Pizza	98-99
2520 Louis	100-101
2520 Volcano	102
2516 Tradition XL	102
2502 Tradition inox	103
2511 Tradition	103
2502 Tradition Vintage	103

BUFFET & SERVING ARTICLES

1319 Buffet PVD Black	106-107
1319 Buffet PVD Copper	108-109
1319 Buffet	110-113
1309 Buffet Selection	114-115
1317 Buffet Thermo	116-117
1316 Buffet Martin	118-119
1316 + 1391 Buffet	120-121

KITCHEN KNIVES

Technical informations	124-125
Knife case	126-127
R400 Sup R Cut	128-129

EXTRA

Our Sales team	130-131
Alphabetical index	132-133



Since 1927
Amefa
Creative Cooking. Delicious Design.
www.amefa.com
#amefahotelsandresorts
52

CREATIVE COOKING. DELICIOUS DINING.

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

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

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

REFERENCES NATIONAL/ INTERNATIONAL



Residenz, Würzburg, Germany



Turtle Bay Restaurant, United Kingdom



Gastwerk, Hamburg, Germany



Hotel nhow Berlin, Germany

Conrad Hotel, Cairo, Egypt



Crown Plaza, Riyadh, Saudi Arabia



QUALITY AND CRAFTSMANSHIP

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

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



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



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



CUTLERY MAINTENANCE

All Amefa products are subjected to rigorous quality control.

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

Stains on cutlery can be caused by:

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

To prevent stains we advise you to follow these instructions:

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

Silver plated cutlery

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

SILVER PLATED

Silver plated cutlery

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

Silver plating

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

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



PVD COLOURED CUTLERY

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





STONEWASH

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



COUZON

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Couzon collections are developed as highly creative, fine tableware elements with remarkable shapes and true craftsmanship reflected in all pieces.

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Capitalize on COUZON's expertise when setting your table.







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



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



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



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



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



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



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



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



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



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



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



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



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



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



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

C851 SILHOUETTE

THICKNESS:
forged

MATERIAL:
18/10 stainless steel

FINISH:
mirror

COUZON





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



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



MEDIUM TEASPOON 00B000375
142 mm - 5⁹/₁₆ in.



TABLE KNIFE 00B000305
225 mm - 8¹³/₁₆ in.



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



DESSERT SPOON 00B000345
185 mm - 7¹/₄ in.



DESSERT KNIFE 00B000335
204 mm - 8 in.



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

C887 HAIKOU

THICKNESS:
3,5 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

COUZON





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



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



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



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



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



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



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



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



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

C532 ELIXIR

THICKNESS:
3,0 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

COUZON





1



2



3



4



5



6

1 - CHAMPAGNE BUCKET 00WX07742
H 240 mm / 9⁷/₁₆ in. - Ø 210 mm / 8¹/₄ in.

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

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

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

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

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

C808 BOHEME

MATERIAL:
18/10 stainless steel
double wall

FINISH:
mirror

COUZON





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

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



1170 METROPOLE

CUTLERY
AMEFA PREMIERE

THICKNESS:
4,0 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	00B000320	207	8 ¹ / ₈
	Table spoon	00B000325	210	8 ¹ / ₄
	Medium teaspoon	00B000375	138	5 ⁷ / ₁₆
	Large teaspoon	00B000378	166	6 ¹ / ₂
	Table knife	00B000305	226	8 ⁷ / ₈
	Steak knife	00B000315	232	9 ¹ / ₈
	Dessert fork	00B000340	191	7 ¹ / ₂
	Dessert spoon	00B000345	191	7 ¹ / ₂
	Dessert knife	00B000335	205	8 ¹ / ₁₆
	Soup spoon	00B000350	190	7 ⁷ / ₁₆
	Fruit knife	00B000360	170	6 ¹¹ / ₁₆
	Mocca spoon	00B000380	114	4 ⁷ / ₁₆
	Ice tea spoon	00B000400	178	7
	Cake fork	00B000390	146	5 ³ / ₄
	Fish knife	00B000410	207	8 ¹ / ₈
	Vegetable spoon	00B000435	225	8 ¹³ / ₁₆
	Butter spreader	00B000470	160	6 ¹ / ₄

















8310 OPUS

CUTLERY
AMEFA PREMIERE

THICKNESS:
3,5 mm

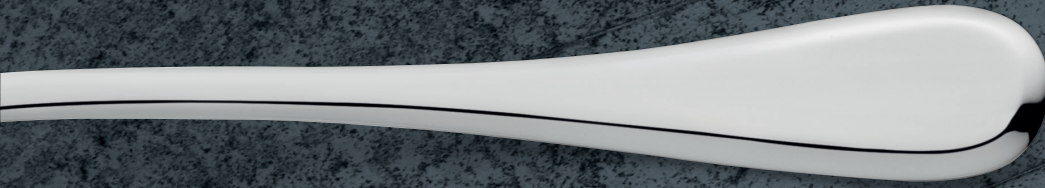
MATERIAL:
18/10 stainless steel

FINISH:
mirror

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	00B000320	205	8 ¹ / ₁₆
	Table spoon	00B000325	205	8 ¹ / ₁₆
	Medium teaspoon	00B000375	137	5 ³ / ₈
	Table knife	00B000305	226	8 ⁷ / ₈
	Dessert fork	00B000340	182	7 ¹ / ₈
	Dessert spoon	00B000345	182	7 ¹ / ₈
	Dessert knife	00B000335	200	7 ⁷ / ₈
	Soup spoon	00B000350	184	7 ¹ / ₄
	Fruit knife	00B000360	168	6 ⁹ / ₁₆
	Mocca spoon	00B000380	110	4 ⁵ / ₁₆
	Cake fork	00B000390	155	6 ¹ / ₁₆
	Fish knife	00B000410	223	8 ³ / ₄



8050 DRIFT







THICKNESS:
3,0 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

CUTLERY
AMEFA PREMIERE

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	00B000320	208	8 ³ / ₁₆
	Table spoon	00B000325	207	8 ¹ / ₈
	Medium teaspoon	00B000375	144	5 ⁵ / ₈
	Large teaspoon	00B000378	166	6 ¹ / ₂
	Table knife	00B000305	235	9 ¹ / ₄
	Dessert fork	00B000340	185	7 ¹ / ₄
	Dessert spoon	00B000345	185	7 ¹ / ₄
	Dessert knife	00B000335	213	8 ³ / ₈
	Soup spoon	00B000350	178	7
	Fruit knife	00B000360	169	6 ¹¹ / ₁₆
	Mocca spoon	00B000380	117	4 ⁵ / ₈
	Ice teaspoon	00B000400	190	7 ⁷ / ₁₆
	Cake fork	00B000390	144	5 ⁵ / ₈
	Fish knife	00B000410	211	8 ⁵ / ₁₆



9065 AURORA



CUTLERY
AMEFA PREMIERE

THICKNESS:
3,5 mm

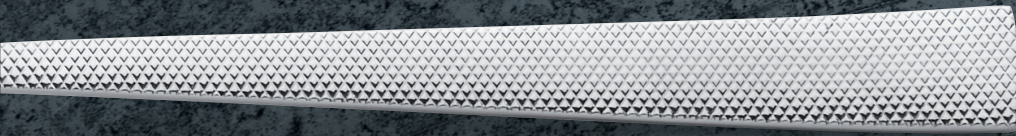
MATERIAL:
18/10 stainless steel

FINISH:
mirror

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



8010 JEWEL



THICKNESS:
3,0 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

CUTLERY
AMEFA PREMIERE

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	00B000320	210	8 ¹ / ₄
	Table spoon	00B000325	205	8 ¹ / ₁₆
	Medium teaspoon	00B000375	150	5 ⁷ / ₈
	Large teaspoon	00B000378	167	5 ⁹ / ₁₆
	Table knife	00B000305	238	9 ³ / ₈
	Dessert fork	00B000340	192	7 ⁹ / ₁₆
	Dessert spoon	00B000345	190	7 ⁷ / ₁₆
	Dessert knife	00B000335	210	8 ¹ / ₄
	Soup spoon	00B000350	178	7
	Fruit knife	00B000360	170	6 ¹¹ / ₁₆
	Mocca spoon	00B000380	118	4 ⁵ / ₈
	Cake fork	00B000390	150	5 ⁷ / ₈
	Fish knife	00B000410	210	8 ¹ / ₄
	Butter spreader	00B000470	153	6








1026 COLORADO

CUTLERY
AMEFA PREMIERE

THICKNESS:
forged

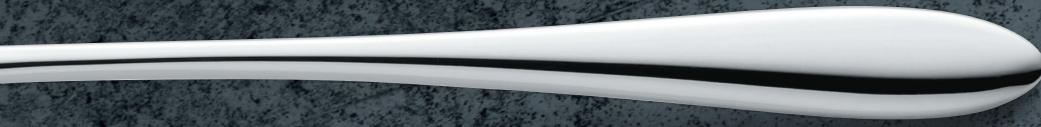
MATERIAL:
18/10 stainless steel

FINISH:
mirror

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	00B000320	201	7 ^{7/8}
	Table spoon	00B000325	204	8
	Medium teaspoon	00B000375	140	5 ^{1/2}
	Table knife	00B000305	222	8 ^{11/16}
	Dessert fork	00B000340	184	7 ^{3/16}
	Dessert spoon	00B000345	179	7
	Dessert knife	00B000335	201	7 ^{7/8}
	Soup spoon	00B000350	179	7
	Mocca spoon	00B000380	119	4 ^{11/16}
	Cake fork	00B000390	142	5 ^{9/16}
	Vegetable spoon	00B000435	227	8 ^{15/16}



1120 CUBA



CUTLERY
AMEFA PREMIERE

THICKNESS:
forged

MATERIAL:
18/10 stainless steel

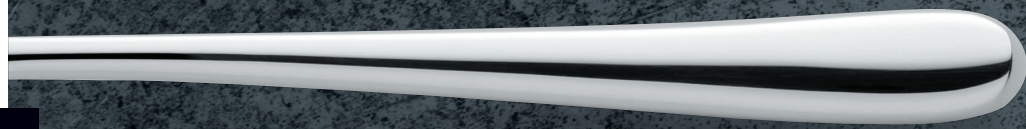
FINISH:
mirror

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	00B000320	216	8 ^{1/2}
	Table spoon	00B000325	216	8 ^{1/2}
	Medium teaspoon	00B000375	141	5 ^{1/2}
	Table knife	00B000305	242	9 ^{1/2}
	Steak knife	00B000315	250	9 ^{13/16}
	Dessert fork	00B000340	202	7 ^{15/16}
	Dessert spoon	00B000345	198	7 ^{3/4}
	Dessert knife	00B000335	208	8 ^{3/16}
	Soup spoon	00B000350	190	7 ^{7/16}
	Mocca spoon	00B000380	113	4 ^{7/16}
	Cake fork	00B000390	150	5 ^{7/8}
	Fish knife	00B000410	201	7 ^{7/8}
	Vegetable spoon	00B000435	221	8 ^{11/16}



8090 NEWTON

CUTLERY
AMEFA PREMIERE



THICKNESS:
forged

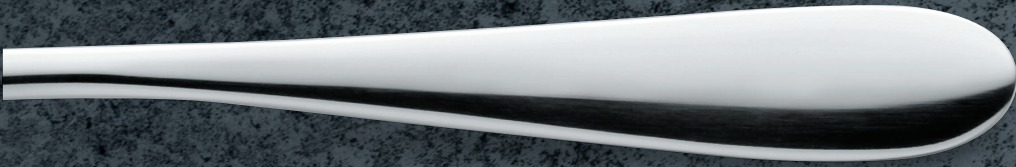
MATERIAL:
18/10 stainless steel

FINISH:
mirror

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	00B000320	204	8
	Table spoon	00B000325	205	8 ¹ / ₁₆
	Medium teaspoon	00B000375	137	5 ³ / ₈
	Table knife	00B000305	240	9 ⁷ / ₁₆
	Steak knife	00B000315	244	9 ⁹ / ₁₆
	Dessert fork	00B000340	184	7 ³ / ₁₆
	Dessert spoon	00B000345	184	7 ³ / ₁₆
	Dessert knife	00B000335	209	8 ³ / ₁₆
	Soup spoon	00B000350	172.5	6 ³ / ₄
	Fruit knife	00B000360	185	7 ¹ / ₄
	Mocca spoon	00B000380	115	4 ¹ / ₂
	Cake fork	00B000390	145	5 ¹¹ / ₁₆
	Fish knife	00B000410	205.5	8 ¹ / ₁₆
	Vegetable spoon	00B000435	227	8 ¹⁵ / ₁₆



1860 OXFORD



THICKNESS:
3,5 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

CUTLERY
AMEFA PREMIERE

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	00B000320	203	7 ¹⁵ / ₁₆
	Table spoon	00B000325	203	7 ¹⁵ / ₁₆
	Medium teaspoon	00B000375	133	5 ³ / ₁₆
	Large teaspoon	00B000378	165	6 ¹ / ₂
	Table knife	00B000305	228	8 ¹⁵ / ₁₆
	Table knife (hollow handle)	00B000300	226	8 ⁷ / ₈
	Steak knife	00B000315	227	8 ¹⁵ / ₁₆
	Dessert fork	00B000340	186	7 ⁵ / ₁₆
	Dessert spoon	00B000345	187	7 ⁵ / ₁₆
	Dessert knife	00B000335	211	8 ⁵ / ₁₆
	Dessert knife (hollow handle)	00B000330	211	8 ⁵ / ₁₆
	Soup spoon	00B000350	176	6 ¹⁵ / ₁₆
	Mocca spoon	00B000380	111	4 ³ / ₈
	Ice tea spoon	00B000400	190	7 ⁷ / ₁₆
	Cake fork	00B000390	155	6 ¹ / ₁₆





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

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

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





8440 BAGUETTE




THICKNESS:
2,5 mm

MATERIAL:
18/10 stainless steel

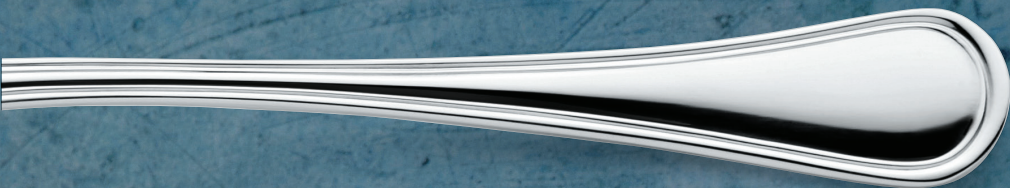
FINISH:
mirror

CUTLERY
AMEFA 18-10

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



8430 HAYDN



THICKNESS:
2,5 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	00B000320	204	8
	Table spoon	00B000325	204	8
	Medium teaspoon	00B000375	134	5 ¹ / ₄
	Table knife	00B000305	245	9 ⁵ / ₈
	Dessert fork	00B000340	184	7 ³ / ₁₆
	Dessert spoon	00B000345	186	7 ⁵ / ₁₆
	Dessert knife	00B000335	210	8 ¹ / ₄
	Soup spoon	00B000350	176	6 ¹⁵ / ₁₆
	Fruit knife	00B000360	180	7 ¹ / ₁₆
	Mocca spoon	00B000380	114	4 ⁷ / ₁₆
	Ice tea spoon	00B000400	196	7 ¹¹ / ₁₆
	Cake fork	00B000390	156	6 ¹ / ₈
	Vegetable spoon	00B000435	230	9 ¹ / ₁₆



XL items

0518 BEAD ROYALE






THICKNESS:
3,0 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

CUTLERY
AMEFA 18-10

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







6228 HARLEY ROYALE



THICKNESS:
2,5 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

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



1923 MODERNO






















THICKNESS:
2,5 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

CUTLERY
AMEFA 18-10

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	00B000320	201	7 ⁷ / ₈
	Table spoon	00B000325	201	7 ⁷ / ₈
	Medium teaspoon	00B000375	132	5 ³ / ₁₆
	Table knife	00B000305	228	8 ¹⁵ / ₁₆
	Dessert fork	00B000340	190	7 ⁷ / ₁₆
	Dessert spoon	00B000345	190	7 ⁷ / ₁₆
	Dessert knife	00B000335	214	8 ⁷ / ₁₆
	Soup spoon	00B000350	190	7 ⁷ / ₁₆
	Fruit knife	00B000360	165	6 ¹ / ₂
	Mocca spoon	00B000380	110	4 ⁵ / ₁₆
	Ice tea spoon	00B000400	202	7 ¹⁵ / ₁₆
	Cake fork	00B000390	156	6 ¹ / ₈
	Fish knife	00B000410	210	8 ¹ / ₄
	Liquor spoon	00B000385	98	3 ¹³ / ₁₆
	Serving fork	00B000445	235	9 ¹ / ₄
	Serving spoon	00B000450	235	9 ¹ / ₄
	Vegetable spoon	00B000435	225	8 ¹³ / ₁₆
	Gravy ladle	00B000430	185	7 ¹ / ₄
	Cake server	00B000455	250	9 ¹³ / ₁₆



























1824 ATLANTIC



THICKNESS:
2,5 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

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



1316 MARTIN



THICKNESS:
2,8 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

CUTLERY
AMEFA 18-10

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	00B000320	219	8 ⁵ / ₈
	Table spoon	00B000325	204	8
	Medium teaspoon	00B000375	150	5 ⁷ / ₈
	Table knife	00B000305	230	9 ¹ / ₁₆
	Dessert fork	00B000340	201	7 ⁷ / ₈
	Dessert spoon	00B000345	182	7 ¹ / ₈
	Dessert knife	00B000335	209	8 ³ / ₁₆
	Soup spoon	00B000350	183	7 ³ / ₁₆
	Fruit knife	00B000360	160	6 ¹ / ₄
	Mocca spoon	00B000380	127	5
	Cake fork	00B000390	153	6
	Fish knife	00B000410	214	8 ⁷ / ₁₆
	Vegetable spoon	00B000435	210	8 ¹ / ₄



1924 VENTURA



THICKNESS:
3,0 mm

MATERIAL:
18/10 stainless steel

FINISH:
satin

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	00B000320	201	7 ⁷ / ₈
	Table spoon	00B000325	201	7 ⁷ / ₈
	Medium teaspoon	00B000375	132	5 ³ / ₁₆
	Table knife	00B000305	228	8 ¹⁵ / ₁₆
	Dessert fork	00B000340	190	7 ⁷ / ₁₆
	Dessert spoon	00B000345	190	7 ⁷ / ₁₆
	Dessert knife	00B000335	214	8 ⁷ / ₁₆
	Soup spoon	00B000350	190	7 ⁷ / ₁₆
	Mocca spoon	00B000380	110	4 ⁵ / ₁₆
	Cake fork	00B000390	156	6 ¹ / ₈
	Fish knife	00B000410	210	8 ¹ / ₄
	Vegetable spoon	00B000435	225	8 ¹³ / ₁₆



AMEFA HEALTHCARE CUTLERY

CUTLERY
AMEFA 18-10

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



3010 INTEGRAL



reddot design award
honourable mention 2015

DESIGN PLUS



The design

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

The aesthetics

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

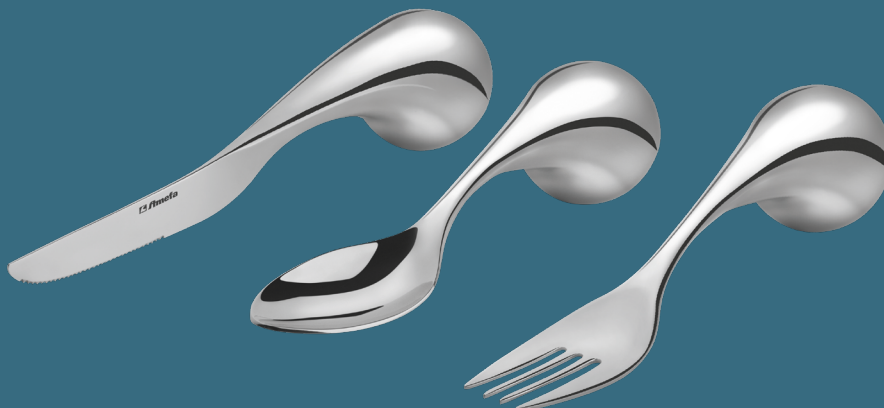
The quality

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

The function

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

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



3010 INTEGRAL






THICKNESS:
3,0 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

CUTLERY
AMEFA 18-10

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








3001 & 3000 SELECT



THICKNESS:
2,5 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Specialist right hand fork	00B000485	184	7 ³ / ₁₆
	Specialist left hand fork	00B000486	184	7 ³ / ₁₆
	Specialist right hand spoon	00B000490	184	7 ³ / ₁₆
	Specialist left hand spoon	00B000491	184	7 ³ / ₁₆
	Specialist knife	00B000481	133	5 ³ / ₁₆
3000	Specialist fork - straight	00B000340	178	7 ¹ / ₆₄
3000	Specialist knife - straight	00B000335	191	7 ³³ / ₄₆
3000	Specialist spoon - straight	00B000345	178	7 ¹ / ₆₄





18-0 Cutlery

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





amefa

CUTLERY
AMEFA 18-0

1054 CARLTON













THICKNESS:
forged

MATERIAL:
18/0 stainless steel

FINISH:
mirror

CUTLERY
AMEFA 18-0

CUTLERY
AMEFA 18-0

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	00B000320	196	7 ¹¹ / ₁₆
	Table spoon	00B000325	196	7 ¹¹ / ₁₆
	Teaspoon	00B000375	140	5 ¹ / ₂
	Table knife	00B000305	210	8 ¹ / ₄
	Dessert fork	00B000340	181	7 ¹ / ₈
	Dessert spoon	00B000345	180	7 ¹ / ₁₆
	Dessert knife	00B000335	200	7 ⁷ / ₈
	Soup spoon	00B000350	177	6 ¹⁵ / ₁₆
	Mocca spoon	00B000380	111	4 ³ / ₈
	Latte spoon	00B000406	185	7 ¹ / ₄










1420 JUNO



THICKNESS:
3,0 mm

MATERIAL:
18/0 stainless steel

FINISH:
mirror

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	00B000320	209	8 ³ / ₁₆
	Table spoon	00B000325	209	8 ³ / ₁₆
	Medium teaspoon	00B000375	140	5 ¹ / ₂
	Table knife	00B000305	231	9 ¹ / ₁₆
	Dessert fork	00B000340	185	7 ¹ / ₄
	Dessert spoon	00B000345	185	7 ¹ / ₄
	Dessert knife	00B000335	205	8 ¹ / ₁₆





CUTLERY
AMEFA 18-0



1410 AUSTIN



THICKNESS:
2,5 mm

MATERIAL:
18/0 stainless steel

FINISH:
mirror

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	00B000320	207	8 ¹ / ₈
	Table spoon	00B000325	205	8 ¹ / ₁₆
	Medium teaspoon	00B000375	142	5 ⁹ / ₁₆
	Table knife	00B000305	235	9 ¹ / ₄
	Dessert fork	00B000340	185	7 ¹ / ₄
	Dessert spoon	00B000345	185	7 ¹ / ₄
	Dessert knife	00B000335	220	8 ⁵ / ₈
	Ice tea spoon	00B000400	197	7 ³ / ₄
	Mocca spoon	00B000380	120	4 ¹¹ / ₁₆
	Cake fork	00B000390	143	5 ⁵ / ₈
	Fish knife	00B000410	207	8 ¹ / ₈
	Butter spreader	00B000470	172	6 ³ / ₄







1410 AUSTIN PVD BLACK



THICKNESS:
2,5 mm

MATERIAL:
18/0 stainless steel

FINISH:
satin finish

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	ATB000320	207	8 ¹ / ₈
	Table spoon	ATB000325	205	8 ¹ / ₁₆
	Medium teaspoon	ATB000375	144	5 ⁵ / ₈
	Table knife	ATB000305	235	9 ¹ / ₄
	Dessert fork	ATB000340	183	7 ³ / ₁₆
	Dessert spoon	ATB000345	183	7 ³ / ₁₆
	Dessert knife	ATB000335	213	8 ³ / ₈
	Ice tea spoon	ATB000400	197	7 ³ / ₄
	Mocca spoon	ATB000380	120	4 ¹¹ / ₁₆
	Cake fork	ATB000390	143	5 ⁵ / ₈













1410 AUSTIN PVD CHAMPAGNE



THICKNESS:
2,5 mm

MATERIAL:
18/0 stainless steel

FINISH:
satin finish

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	AVB000320	207	8 ¹ / ₈
	Table spoon	AVB000325	205	8 ¹ / ₁₆
	Medium teaspoon	AVB000375	144	5 ⁵ / ₈
	Table knife	AVB000305	235	9 ¹ / ₄
	Dessert fork	AVB000340	183	7 ³ / ₁₆
	Dessert spoon	AVB000345	183	7 ³ / ₁₆
	Dessert knife	AVB000335	213	8 ³ / ₈
	Ice tea spoon	AVB000400	197	7 ³ / ₄
	Mocca spoon	AVB000380	120	4 ¹¹ / ₁₆
	Cake fork	AVB000390	143	5 ⁵ / ₈



CUTLERY
AMEFA 18-0

1410 AUSTIN PVD COPPER












THICKNESS:
2,5 mm

MATERIAL:
18/0 stainless steel

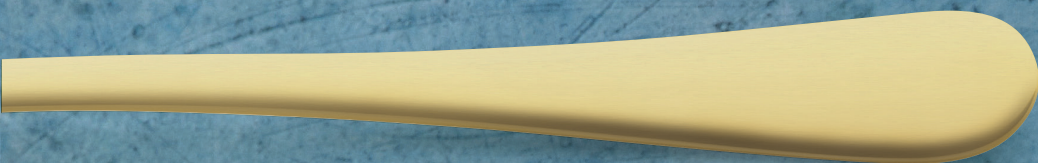
FINISH:
satin finish

CUTLERY
AMEFA 18-0

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












1410 AUSTIN PVD GOLD



THICKNESS:
2,5 mm

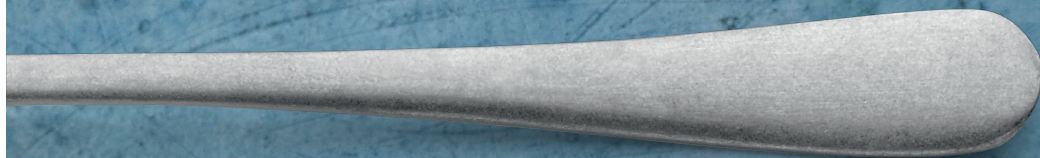
MATERIAL:
18/0 stainless steel

FINISH:
satin finish

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



1410 AUSTIN STONEWASH







THICKNESS:
2,5 mm

MATERIAL:
18/0 stainless steel

FINISH:
stonewash

CUTLERY
AMEFA 18-0

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	24B000320	207	8 ¹ / ₈
	Table spoon	24B000325	205	8 ¹ / ₁₆
	Medium teaspoon	24B000375	144	5 ⁵ / ₈
	Table knife	24B000305	235	9 ¹ / ₄
	Dessert fork	24B000340	183	7 ³ / ₁₆
	Dessert spoon	24B000345	183	7 ³ / ₁₆
	Dessert knife	24B000335	213	8 ³ / ₈
	Ice tea spoon	24B000400	197	7 ³ / ₄
	Mocca spoon	24B000380	120	4 ¹ / ₁₆
	Cake fork	24B000390	143	5 ⁵ / ₈











1933 BLISS



THICKNESS:
2,5 mm

MATERIAL:
18/0 stainless steel

FINISH:
mirror

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table Fork	00B000320	205	8 ¹ / ₁₆
	Table Spoon	00B000325	200	7 ⁷ / ₈
	Medium teaspoon	00B000375	135	5 ⁵ / ₁₆
	Table Knife	00B000305	225	8 ¹³ / ₁₆
	Dessert Fork	00B000340	190	7 ⁷ / ₁₆
	Dessert Spoon	00B000345	190	7 ⁷ / ₁₆
	Dessert Knife	00B000335	210	8 ¹ / ₄
	Soup Spoon	00B000350	190	7 ⁷ / ₁₆
	Fruit knife	00B000360	165	6 ¹ / ₂
	Fish knife	00B000410	210	8 ¹ / ₄



1909 ANISE











THICKNESS:
2,2 mm

MATERIAL:
18/0 stainless steel

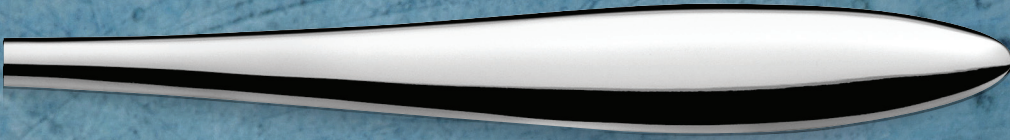
FINISH:
mirror

CUTLERY
AMEFA 18-0

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	00B000320	200	7 ⁷ / ₈
	Table knife	00B000305	237	9 ²¹ / ₆₄
	Dessert fork	00B000340	181	7 ¹ / ₈
	Dessert spoon	00B000325	197	7 ³ / ₄
	Dessert knife	00B000335	208	8 ³ / ₁₆
	Soup spoon	00B000350	174	6 ³⁵ / ₆₄
	Teaspoon	00B000375	90	3 ¹¹ / ₁₆
	Serving spoon	00B000435	206	8 ⁷ / ₆₄











9361 ARIANE

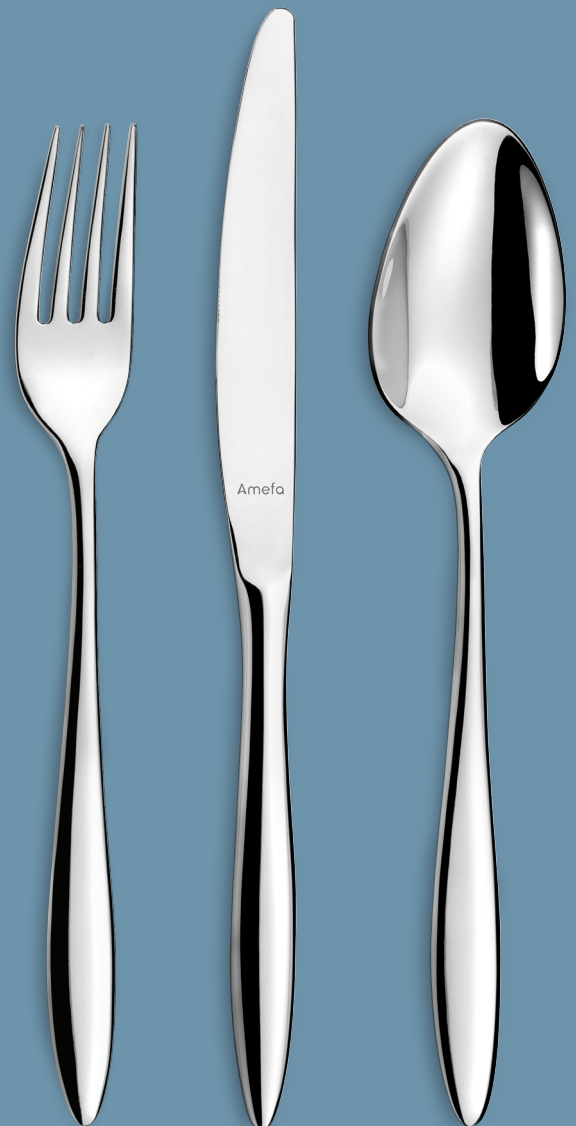


THICKNESS:
3,0 mm

MATERIAL:
18/0 stainless steel

FINISH:
mirror

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



3710 DAILY BAGUETTE



THICKNESS:
2,5 mm

MATERIAL:
18/0 stainless steel

FINISH:
mirror

CUTLERY
AMEFA 18-0

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





















2374 AMSTERDAM



THICKNESS:
2,2 mm

MATERIAL:
18/0

FINISH:
satin finish/mat

	DESCRIPTION	CODE	LENGTH MM	BARCODE 871115
	Table knife / tafelmess	305	203	5004363
	Table fork / tafelvork	320	192	5010135
	Table spoon / tafellepel	325	192	5010142
	Dessert knife / dessertmess	335	194	5010159
	Dessert fork / dessertvork	340	174	5010166
	Dessert spoon / dessertlepel	345	173	5010173
	Fruit/cocktail knife / fruit-/cocktailmesje	360	193	5030454
	Medium teaspoon / koffielepel	375	138	5010234
	Large tea spoon/ koffielepel groot/cocktaillepel	378	158	5010180
	Mocca spoon / theelepel	380	128	5010302
	Cake fork / gebakvork	390	146	5010203
	Iced teaspoon / sorbetlepel	400	187	5010210
	Fish knife / vismes	410	193	5010241
	Gravy ladle / sauslepel	430	190	5007364
	Vegetable spoon / groentelepel	435	214	5007371
	Potato spoon / aardappelpepel	440	204	5007388
	Cake server / gebakschep	455	223	5029328
	Butter spreader / botermesje	470	161	5010272



9036 HAVANE












THICKNESS:
3,0 mm

MATERIAL:
18/0 stainless steel

FINISH:
mirror

CUTLERY
AMEFA 18-0

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











9036 HAVANE JUNGLE



THICKNESS:
3,0 mm

MATERIAL:
18/0 stainless steel

FINISH:
mirror

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












3319 FELICITY



THICKNESS:
2,5 mm

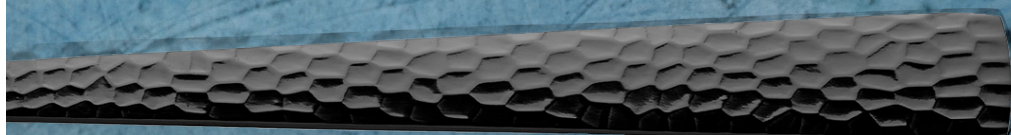
MATERIAL:
18/0 stainless steel

FINISH:
mirror

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	23B000320	200	7 ⁷ / ₈
	Table spoon	23B000325	200	7 ⁷ / ₈
	Medium teaspoon	23B000375	135	5 ⁵ / ₁₆
	Large teaspoon	23B000378	165	6 ¹ / ₂
	Table knife	23B000305	225	8 ¹³ / ₁₆
	Dessert fork	23B000340	190	7 ⁷ / ₁₆
	Dessert spoon	23B000345	190	7 ⁷ / ₁₆
	Dessert knife	23B000335	210	8 ¹ / ₄
	Soup spoon	23B000350	190	7 ⁷ / ₁₆
	Fruit knife	23B000360	166	6 ¹ / ₂
	Mocca spoon	23B000380	107	4 ¹ / ₄
	Ice teaspoon	23B000400	202	7 ¹⁵ / ₁₆
	Cake fork	23B000390	156	6 ¹ / ₈



3319 FELICITY BLACK



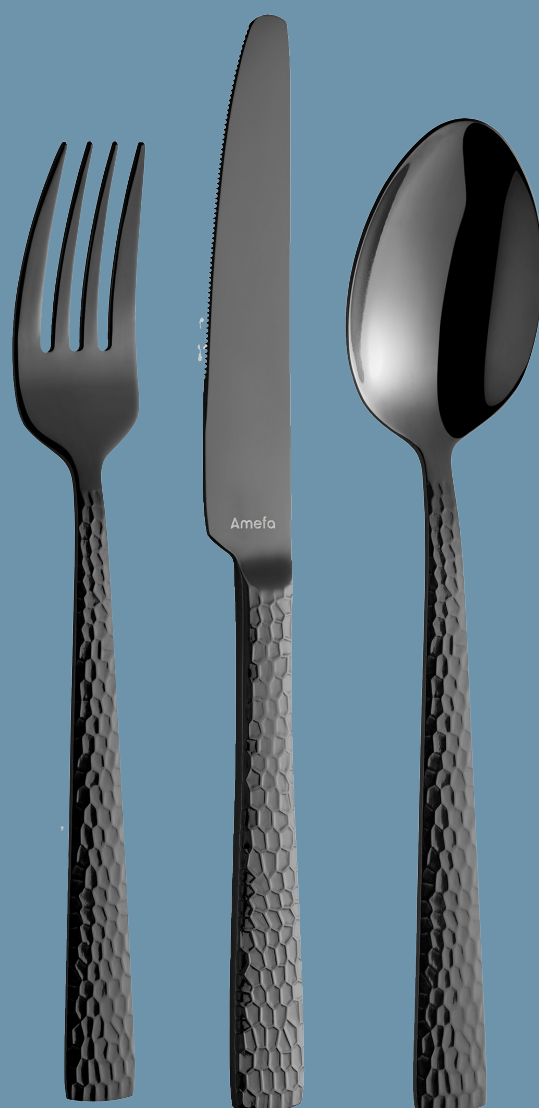
THICKNESS:
2,5 mm

MATERIAL:
18/0 stainless steel

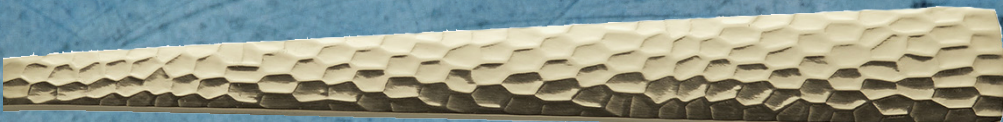
FINISH:
mirror

CUTLERY
AMEFA 18-0

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	ZTB000320	200	7 ⁷ / ₈
	Table spoon	ZTB000325	200	7 ⁷ / ₈
	Medium teaspoon	ZTB000375	135	5 ⁵ / ₁₆
	Large teaspoon	ZTB000378	165	6 ¹ / ₂
	Table knife	ZTB000305	225	8 ¹³ / ₁₆
	Dessert fork	ZTB000340	190	7 ⁷ / ₁₆
	Dessert spoon	ZTB000345	190	7 ⁷ / ₁₆
	Dessert knife	ZTB000335	210	8 ¹ / ₄
	Soup spoon	ZTB000350	190	7 ⁷ / ₁₆
	Fruit knife	ZTB000360	166	6 ¹ / ₂
	Mocca spoon	ZTB000380	107	4 ¹ / ₄
	Ice teaspoon	ZTB000400	202	7 ¹⁵ / ₁₆
	Cake fork	ZTB000390	156	6 ¹ / ₈





3319 FELICITY CHAMPAGNE



THICKNESS:
2,5 mm

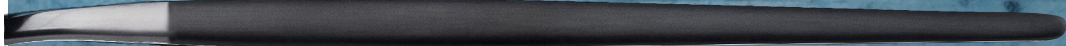
MATERIAL:
18/0 stainless steel

FINISH:
mirror

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	ZVB000320	200	7 ⁷ / ₈
	Table spoon	ZVB000325	200	7 ⁷ / ₈
	Medium teaspoon	ZVB000375	135	5 ⁵ / ₁₆
	Large teaspoon	ZVB000378	165	6 ¹ / ₂
	Table knife	ZVB000305	225	8 ¹³ / ₁₆
	Dessert fork	ZVB000340	190	7 ⁷ / ₁₆
	Dessert spoon	ZVB000345	190	7 ⁷ / ₁₆
	Dessert knife	ZVB000335	210	8 ¹ / ₄
	Soup spoon	ZVB000350	190	7 ⁷ / ₁₆
	Fruit knife	ZVB000360	166	6 ¹ / ₂
	Mocca spoon	ZVB000380	107	4 ¹ / ₄
	Ice teaspoon	ZVB000400	202	7 ¹⁵ / ₁₆
	Cake fork	ZVB000390	156	6 ¹ / ₈



1114 SOPRANO PVD BLACK







THICKNESS:
4,0 mm

MATERIAL:
18/0 stainless steel

FINISH:
mirror + PVD black

CUTLERY
AMEFA 18-0

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







1114 SOPRANO



THICKNESS:
4,0 mm

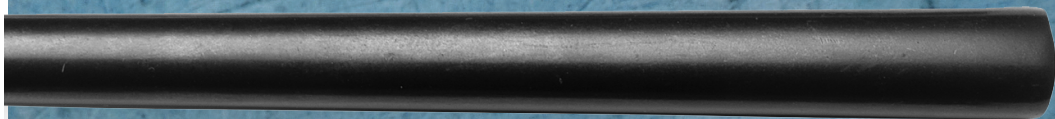
MATERIAL:
18/0 stainless steel

FINISH:
mirror

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



1202 DIPLOMAT BLACK



THICKNESS:
Forged

MATERIAL:
18/0 stainless steel

FINISH:
stonewash + PVD

CUTLERY
AMEFA 18-0

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







1202 DIPLOMAT CHAMPAGNE



THICKNESS:
Forged

MATERIAL:
18/0 stainless steel

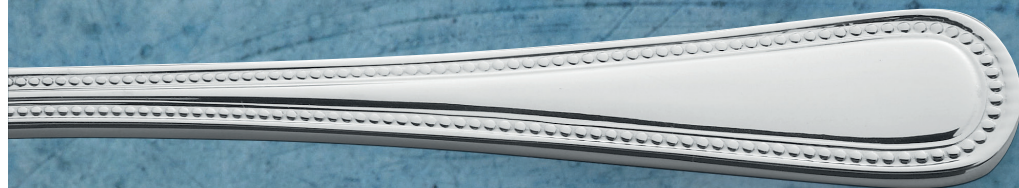
FINISH:
stonewash + PVD

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



CUTLERY
AMEFA 18-0

0515 BEAD












THICKNESS:
2,5 mm

MATERIAL:
18/0 stainless steel

FINISH:
mirror

CUTLERY
AMEFA 18-0

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	00B000320	195	7 ⁴³ / ₆₄
	Table spoon	00B000325	210	8 ¹⁷ / ₆₄
	Table knife	00B000305	220	8 ²¹ / ₃₂
	Dessert fork	00B000340	177	6 ¹ / ₃₂
	Dessert spoon	00B000345	175	6 ⁵⁷ / ₆₄
	Dessert knife	00B000335	200	7 ⁷ / ₈
	Soup spoon	00B000350	170	6 ¹¹ / ₁₆
	Teaspoon	00B000375	140	5 ³³ / ₆₄
	Serving spoon	00B000325	183	7 ³ / ₁₆











6210 KINGS



THICKNESS:
2,5 mm

MATERIAL:
18/0 stainless steel

FINISH:
mirror

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



8422 SURE











THICKNESS:
2,5 mm

MATERIAL:
18/0 stainless steel

FINISH:
mirror

CUTLERY
AMEFA 18-0

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











9230 RATTAIL



THICKNESS:
2,5 mm

MATERIAL:
18/0 stainless steel

FINISH:
mirror

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



6223

BUDGET HARLEY











THICKNESS:
2,5 mm

MATERIAL:
18/0 stainless steel

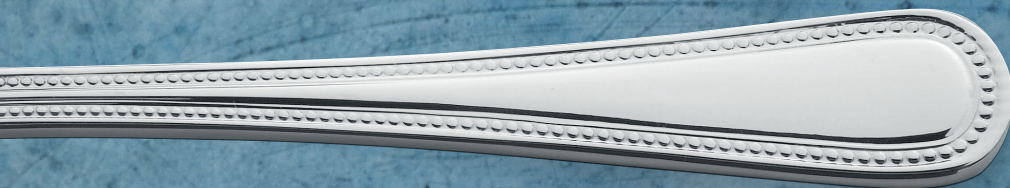
FINISH:
tumble

CUTLERY
AMEFA 18-0

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	05B000320	195	7 ⁴³ / ₆₄
	Table spoon	05B000325	200	7 ⁷ / ₈
	Table knife	05B000305	220	8 ²¹ / ₃₂
	Dessert fork	05B000340	185	7 ⁹ / ₃₂
	Dessert spoon	05B000345	185	7 ⁹ / ₃₂
	Dessert knife	05B000335	204	8 ¹ / ₃₂
	Soup spoon	05B000350	180	7 ³ / ₃₂
	Teaspoon	05B000375	140	5 ³³ / ₆₄











0511 BUDGET BEAD



THICKNESS:
2,5mm

MATERIAL:
18/0 stainless steel

FINISH:
tumble

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	05B000320	195	7 ⁴³ / ₆₄
	Table spoon	05B000325	210	8 ¹⁷ / ₆₄
	Table knife	05B000305	220	8 ²¹ / ₃₂
	Dessert fork	05B000340	177	6 ¹ / ₃₂
	Dessert spoon	05B000345	175	6 ⁵⁷ / ₆₄
	Dessert knife	05B000335	200	7 ⁷ / ₈
	Soup spoon	05B000350	170	6 ¹¹ / ₁₆
	Teaspoon	05B000375	140	5 ³³ / ₆₄



0900 FILET






















THICKNESS:
2,2 mm

MATERIAL:
18/0 stainless steel

FINISH:
mirror

CUTLERY
AMEFA 18-0

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	00B000320	213	8 ²⁵ / ₆₄
	Table spoon	00B000325	204	8 ¹ / ₃₂
	Table knife	00B000305	239	9 ¹³ / ₃₂
	Dessert knife	00B000335	214	8 ²⁷ / ₆₄
	Dessert fork	00B000340	180	7 ³ / ₃₂
	Dessert spoon	00B000345	182	7 ¹¹ / ₆₄
	Medium teaspoon	00B000375	135	5 ⁵ / ₁₆
	Mocca spoon	00B000380	113	4 ²⁹ / ₆₄
	Liquor spoon	00B000385	92	3 ⁵ / ₈
	Cake fork	00B000390	139	5 ¹⁵ / ₃₂
	Iced teaspoon	00B000400	185	7 ⁹ / ₃₂
	Fish knife	00B000410	199	7 ⁵³ / ₆₄
	Soup ladle	00B000425	319	12 ⁹ / ₁₆
	Gravy ladle	00B000430	183	7 ¹³ / ₆₄
	Vegetable spoon	00B000435	246	9 ¹ / ₁₆
	Potato spoon	00B000440	210	8 ¹⁷ / ₆₄
	Cake server	00B000455	249	9 ³¹ / ₆₄
	Ice cream spoon	00B000464	132	5 ¹³ / ₆₄
	Butter spreader	00B000470	151	5 ¹⁵ / ₁₆






0900 FILET KIDS



THICKNESS:
2,2 mm

MATERIAL:
18/0 stainless steel

FINISH:
mirror

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



2395 ECONOMY












THICKNESS:
1,8 mm

MATERIAL:
18/0 stainless steel

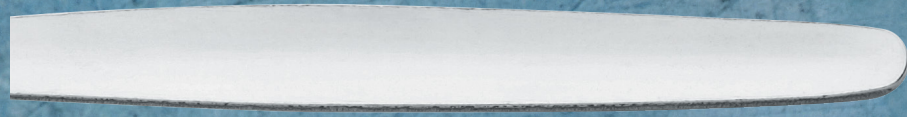
FINISH:
standard

CUTLERY
AMEFA 18-0

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	05B000320	201	7 ²⁹ / ₃₂
	Table spoon	05B000325	201	7 ²⁹ / ₃₂
	Table knife	05B000305	215	8 ¹⁵ / ₃₂
	Dessert fork	05B000340	186	7 ²¹ / ₆₄
	Dessert spoon	05B000345	190	7 ³¹ / ₆₄
	Dessert knife	05B000335	205	8 ³ / ₆₄
	Soup spoon	05B000350	180	7 ³ / ₃₂
	Teaspoon	05B000375	135	5 ⁵ / ₁₆
	Iced teaspoon	05B000400	189	7 ⁷ / ₁₆






2395 ECONOMY KIDS



THICKNESS:
1,8 mm

MATERIAL:
18/0 stainless steel

FINISH:
standard

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



SUSTAINABLE CUTLERY





0295 & 0259 SLIM & LEAVES

The best alternative
to disposable plastic cutlery



Scan QR code
to watch the video

THICKNESS:
0,6 mm & 0,5 mm

MATERIAL:
18/0 stainless steel

FINISH:
tumble

NEW

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



0259 LEAVES



0295 SLIM

4 GOOD REASONS TO CHOOSE SLIM

ECO-LOGIC

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

RE-USABLE

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

NEUTRAL

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

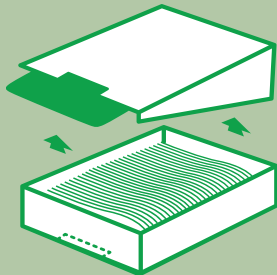
RECYCLABLE

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

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

THE GOLDEN RULES

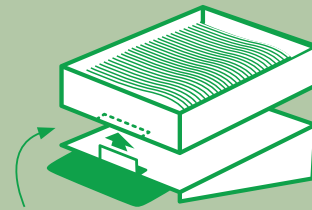
1 / Do not discard the lid



2 / Unfold the strip



3 / Insert the strip under the display



The lid serves as a stand for the display

A SUCCESSFUL SET UP



NEW SHELF STOP SIGN



STEAK KNIVES

STEAK KNIVES





4917 HERCULE

MATERIAL:
3Cr14, Pakkawood

MATERIAL:
3Cr14, Pakkawood

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



1



2

7060 **TENDERLOIN**

2540 **EMPEROR**

4918 **FUSION**

7050 **PORTERHOUSE**

MATERIAL:

X50CrMoV15, ABS

MATERIAL:

3Cr14,
ABS mirror/stainless steel

MATERIAL:

X50CrMoV15, ABS

MATERIAL:

18/10, ABS

MATERIAL:

3Cr14, ABS



3



4



5



6



7

STEAK KNIVES

2520 ROYAL STEAK

MATERIAL:
3Cr14,
new ABS handle

MATERIAL:
3Cr14,
new ABS handle

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
1 Steak knife ABS	A1B000113	225	8 ¹³ / ₁₆
2 Steak knife ABS XL	A1B000621	250	9 ¹³ / ₁₆
3 Table fork wood	00B000320	210	8 ¹ / ₄
4 Steak knife wood (serrated)	00B000113	225	8 ¹³ / ₁₆
5 Steak knife wood XL	15B000621	250	9 ¹³ / ₁₆
6 Virgule Steak knife black	AAB000113	235	9 ¹ / ₄
7 Virgule Steak knife brown	BRB000113	235	9 ¹ / ₄

STEAK KNIVES



Serrated



1

2

2520 ROYAL STEAK 0560 VIRGULE

MATERIAL:
18/0, Pakkawood

MATERIAL:
3Cr14, Pakkawood

MATERIAL:
3Cr14, Pakkawood

MATERIAL:
3Cr14, Pakkawood

MATERIAL:
3Cr14, Pakkawood



3



4



5



6



7

STEAK KNIVES

7038 CHULETERO

MATERIAL:
18/10 Stainless steel

MATERIAL:
3Cr14

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
1 Chuletero steak fork	00B000371	201	7 ⁷ / ₈
2 Chuletero steak knife	00B000315	227	8 ¹⁵ / ₁₆
3 Goliath XL steak knife	00B000621	225	8 ¹³ / ₁₆
4 Bongo XL steak knife	23B000621	228	8 ¹⁵ / ₁₆
5 Virgule mirror steak knife	00B000315	235	9 ¹ / ₄



4916 **GOLIATH**

2465 **BONGO**

0561 **VIRGULE MIRROR**

MATERIAL:
3Cr14

MATERIAL:
3Cr14

MATERIAL:
3Cr14



3



4



5

STEAK KNIVES

7000 STEAK PIZZA

MATERIAL:
18/0, pakkawood

MATERIAL:
3Cr14, pakkawood

MATERIAL:
3Cr14,
pakkawood

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

STEAK KNIVES



Serrated



Micro-serrated



1

2

3

MATERIAL:
18/0, POM

MATERIAL:
3Cr14, POM

MATERIAL:
3Cr14, POM

MATERIAL:
3Cr14, POM

MATERIAL:
18/0, POM

MATERIAL:
3Cr14, POM



4



5



6



7



8



9

STEAK KNIVES

2520 LOUIS

MATERIAL:
3Cr14, pakkawood

MATERIAL:
3Cr14, pakkawood

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



1

2

MATERIAL:

3Cr14, pakkawood



3 - 6 mixed colours -

STEAK KNIVES

2520 VOLCANO

2516 TRADITION XL

MATERIAL:
3Cr14, pakkawood

MATERIAL:
3Cr14, Stainless steel/PP

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

STEAK KNIVES



1

NEW



2

NEW

2502 **TRADITION INOX**

2502 **TRADITION VINTAGE**

2511 **TRADITION**

MATERIAL:

3Cr14, Stainless steel

MATERIAL:

3Cr14, Stainless steel

MATERIAL:

3Cr14, Stainless steel/PP



3



4



5

STEAK KNIVES

BUFFET & SERVING ARTICLES



BUFFET & SERVING ARTICLES



1319




















BUFFET PVD BLACK



THICKNESS:
3,5 mm

MATERIAL:
18/10 stainless steel

FINISH:
satin/mat

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



BUFFET &
SERVING ARTICLES

1319

BUFFET PVD BLACK



1- Soup ladle



2- Ladle large



3- Dressing spoon



4- Serving spoon



5- Slotted serving spoon



6- Meat serving fork



7- Cold meat fork



8- Salad serving spoon large



9- Salad serving fork large



10- Serving spoon



11- Salad serving spoon small



12- Salad serving fork small



13- Serving tong



14- Gravy ladle



15- Cake server



16- Multi purpose tong



17- Serving tong small



18- Meat fork



19- Snail tong

1319




















BUFFET PVD COPPER



THICKNESS:
3,5 mm

MATERIAL:
18/10 stainless steel

FINISH:
satin/mat

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



BUFFET &
SERVING ARTICLES

1319

BUFFET PVD COPPER



1- Soup ladle



2- Ladle large



3- Dressing spoon



4- Serving spoon



5- Slotted serving spoon



6- Meat serving fork



7- Cold meat fork



8- Salad serving spoon large



9- Salad serving fork large



10- Serving spoon



11- Salad serving spoon small



12- Salad serving fork small



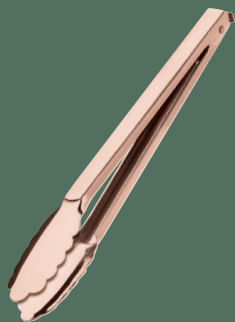
13- Serving tong



14- Gravy ladle



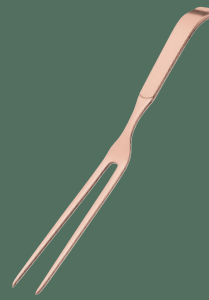
15- Cake server



16- Multi purpose tong



17- Serving tong small



18- Meat fork



19- Snail tong






















1319 BUFFET



THICKNESS:
3,4 mm

MATERIAL:
18/10 stainless steel

FINISH:
satin/mat

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



1319 BUFFET



1- Soup ladle



2- Ladle large



3- Dressing spoon



4- Slotted turner



5- Serving spoon



6- Slotted serving spoon



7- Meat serving fork



8- Cold meat fork

1319 BUFFET



THICKNESS:
3,4 mm

MATERIAL:
18/10 stainless steel

FINISH:
satin/mat



9- Salad serving spoon large



10- Salad serving fork large



11- Serving spoon



12- Salad serving spoon small



13- Salad serving fork small



14- Serving tong

1319 BUFFET



15- Gravy ladle



16- Cake server



17- Multi purpose tong



18- Spaghetti server



19- Serving tong small

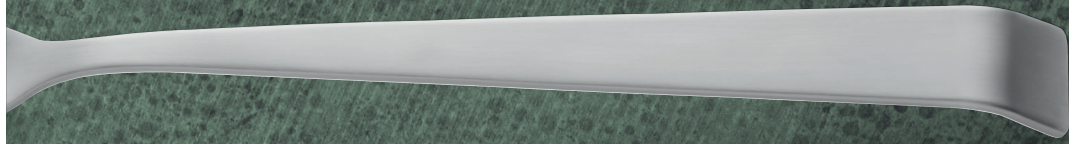


20- Meat fork



21- Snail tong

1309 BUFFET SELECTION



THICKNESS:
3,4 mm

MATERIAL:
18/10 stainless steel

FINISH:
satin

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



BUFFET &
SERVING ARTICLES

1309

BUFFET SELECTION



Paté and Antipasti server



Medium classic buffet spoon



Fresh food salad spoon



Risotto spoon



Slim buffet spoon



Cake server



Roast & Barbecue fork






1317 BUFFET THERMO



THICKNESS:
3,5 mm

MATERIAL:
18/10 stainless steel - Handle PP

FINISH:
mirror

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



1317 BUFFET THERMO



Soup Ladle



Slotted turner



Serving spoon



Slotted serving spoon



Meat serving fork

1316

BUFFET MARTIN



THICKNESS:
3,0 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

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



1316

BUFFET MARTIN



Soup ladle



Soup ladle small



Gravy ladle big



Slotted turner



Serving spoon big



Pierced serving spoon big



Meat serving fork



Cold meat fork



Salad spoon big



Salad fork big



Serving spoon small



Gravy ladle small



Cake server



Spaghetti spoon



Serving tong small

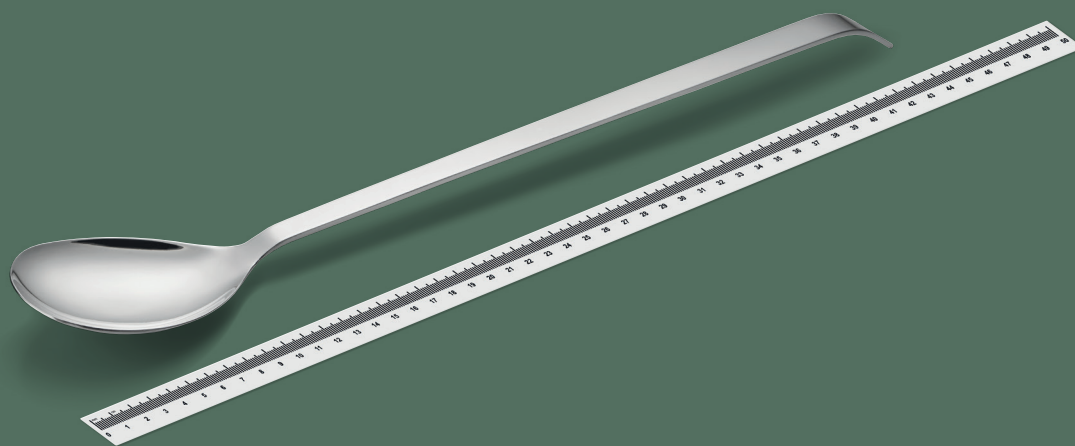
1316 BUFFET MARTIN

1391 BUFFET ACCESSORIES

MATERIAL:
18/10 stainless steel

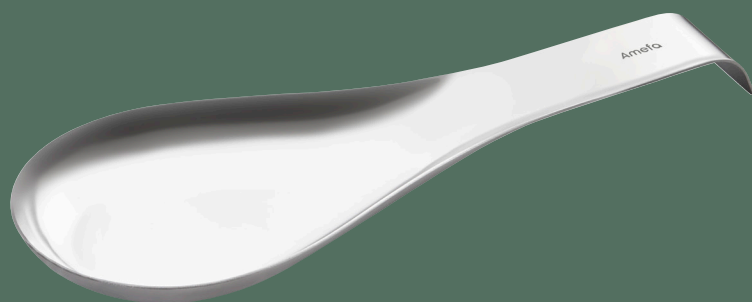
FINISH:
mirror

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



Serving spoon long

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



Spoon rest



Tongs

SABATIER

 TROMPETTE®

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

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



Richardson
Sheffield
Since 1839

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

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





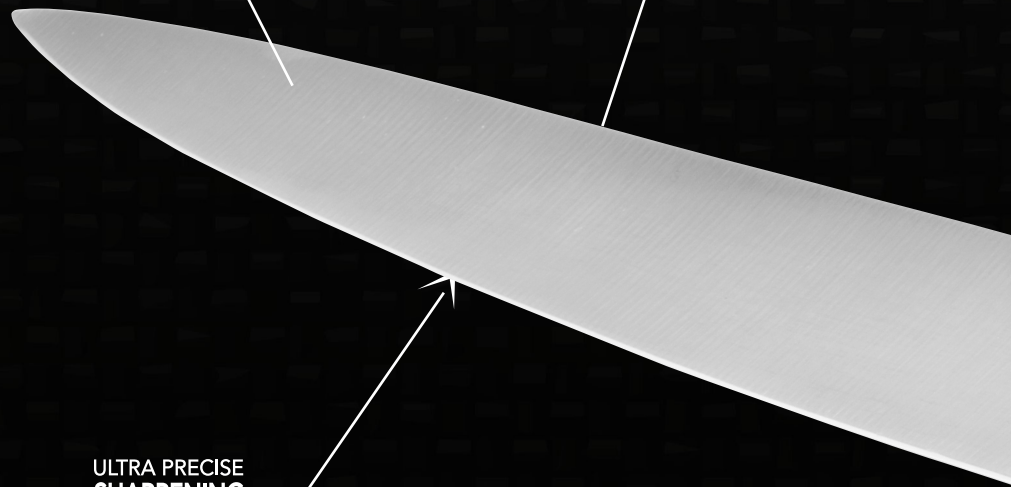
TECHNICAL SPECIFICATIONS

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



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

BACK OF BLADE
ROUNDED



ULTRA PRECISE
SHARPENING



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

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

Hanging cards

Pro Flex Asean Pro Tech Origin Universal Vulcano



Pegboardable pack

6 languages

Transparent cover
+ printed card

Blade protection

Secured support



KNIFE CASE + 5 KNIVES



ASEAN

921901

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

VULCANO

918901

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






UNIVERSAL

671901

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

ORIGIN

920901

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



2 transport handles

Front side

Storage and secured transport for 5 large kitchen knives

Evolving : possible storage of knives and complementary utensils.



Name tag holder









Back side

KNIFE CASE + 8 KNIVES











UNIVERSAL

671902

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

ORIGIN

920902

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



2 transport handles

Front side

Storage and secured transport for 8 large kitchen knives

Evolving : possible storage of knives and complementary utensils.



Name tag holder

Wide outside pocket

Back side

R400 SUP R CUT

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
1 Peeler green	GRB000268	170	6 ^{11/16}
2 All purpose knife green	GRB000116	236	9 ^{1/4}
3 Vegetable knife grey	GYB000118	185	7 ^{1/4}
4 All purpose knife grey	GYB000611	236	9 ^{1/4}
5 Paring knife red	RDB000117	200	7 ^{7/8}
6 Tomato knife red	RDB000108	230	9 ^{1/16}





X50CrMoV15 STEEL

PP HANDLE



3

4

5

6



Richardson
Sheffield
Since 1839



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ALPHABETICAL INDEX

Amsterdam	65	Filet	82	Ventura	45
Anise	62	Filet Kids	83	Virgule brown and black	95
Ariane	63	Fusion	93	Virgule Mirror	97
Atlantic	43	Goliath	97	Volcano	102
Aurora	30	Haïkou	18-19		
Austin	55	Havane	66		
Austin PVD Black	56	Havane Jungle	67		
Austin PVD Copper	58	Harley Royale	41		
Austin PVD Gold	59	Harley Budget	80		
Austin PVD Champagne	57	Haydn	39		
Austin Stonewash	60	Hercule	92		
Baguette	38	Integral	48		
Bead	76	Jewel	31		
Bead Royale	40	Juno	53		
Budget Royale	81	Kings	77		
Bliss	61	Knife case + 5 knives	126		
Bohème	22-23	Knife case + 8 knives	127		
Bongo XL	97	Leaves	88-89		
Buffet 1319	110-113	Louis	100-101		
Buffet Martin	118-119	Martin	44		
Buffet PVD Black	106-107	Metropole	26-27		
Buffet PVD Copper	108-109	Moderno	42		
Buffet Selection	114-115	Opus	28		
Buffet Thermo	116-117	Oxford	35		
Butterfly	22	Porterhouse	93		
Carlton	52	Rattail	79		
Chuletero	96	Royal Steak	94-95		
Colorado	32	Select	49		
Cuba	33	Silhouette	16-17		
Daily Baguette	64	Slim	88-89		
Diplomat Black	74	Soprano	72		
Diplomat Champagne	75	Soprano black	73		
Drift	29	Steak Pizza	98-99		
Economy	84	Sup R Cut	128-129		
Economy Kids	85	Sure	78		
Elixir	20-21	Tenderloin	93		
Emperor	93	Tradition	103		
Felicity	68-69	Tradition inox	103		
Felicity Black	70	Tradition Vintage	103		
Felicity Champagne	71	Tradition XL	102		



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