

THE ART OF PRESENTATION

Cutlery



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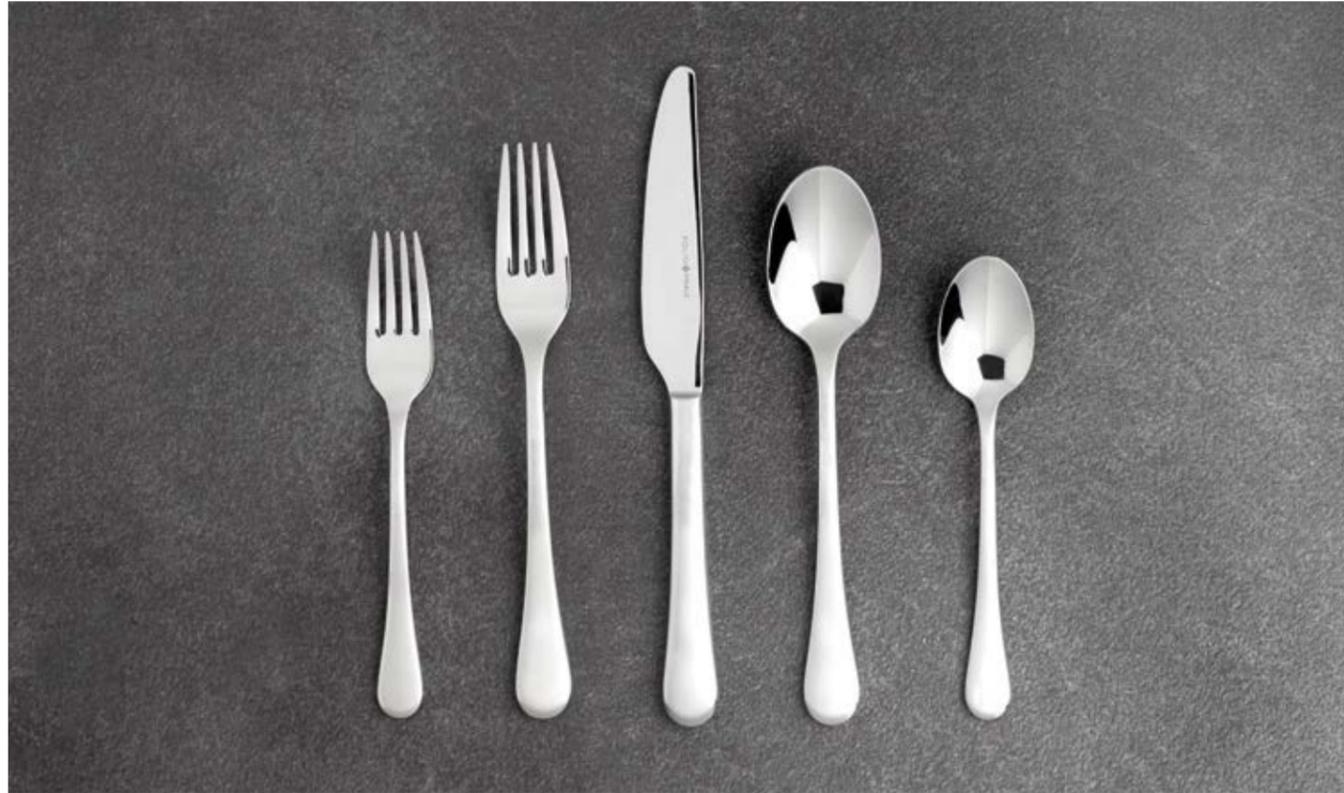


FOLIO

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.





Add that special finishing touch to any table setting with Finale. Crafted from 18/10 stainless steel to provide optimum strength, Finale has a high shine and excellent stain resistance. Designed with an elegant rounded edge, this set adds understated elegance to any setting. This long-lasting set is corrosion-resistant and dishwasher friendly. Each piece is created to withstand the rigours of the hospitality industry without compromising on design.

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** 23.5cm (9¼")
- Steak Knife **SX056** 23.5cm (9¼")
- Dessert Knife **SX051** 19.7cm (7¾")
- Fish Knife **SX049** 21.9cm (8⅝")
- Butter Knife **SX045** 17.8cm (7")
- Dinner Fork **SX021** 20.3cm (8")
- Dessert/Salad Fork **SX023** 17.1cm (6¾")
- Cocktail Fork **SX025** 14.6cm (5¾")
- Fish Fork **SX029** 20.3cm (8")

- Oval Bowl Soup/Dessert Spoon **SX003** 17.8cm (7")
- Bouillon Soup Spoon **SX002** 16.5cm (6½")
- Teaspoon **SX001** 16.5cm (6½")
- A.D. Coffee Spoon **SX005** 10.8cm (4¼")
- Iced Tea Spoon **SX006** 19.7cm (7¾")

- Dinner Knife **SX042** 23.2cm (9⅞")
- Butter Knife **SX045** 17.8cm (7")
- Dessert Knife **SX051** 20.0cm (7⅞")
- Steak Knife **SX056** 23.5cm (9¼")
- Fish Knife **SX049** 21.6cm (8½")
- Dinner Fork **SX021** 20.6cm (8⅞")
- Dessert/Salad Fork **SX023** 17.5cm (6⅞")
- Cocktail Fork **SX025** 14.6cm (5¾")
- Fish Fork **SX029** 20.3cm (8")
- Oval Bowl Soup/Dessert Spoon **SX003** 20.0cm (7⅞")
- Bouillon Soup Spoon **SX002** 18.1cm (7⅞")
- Teaspoon **SX007** 14.0cm (5½")
- A.D. Coffee Spoon **SX005** 11.1cm (4⅜")
- Iced Tea Spoon **SX006** 20.0cm (7⅞")

- Serving Spoon **SX061** 22.9cm (9")
- Slotted Long Serving Spoon **SX060** 27.3cm (10¾")
- Long Serving Spoon **SX062** 27.3cm (10¾")
- Slotted Serving Spoon **SX068** 22.9cm (9")
- Soup Ladle **SX063** 29.2cm (11½") 11.8cl (4oz)
- Sauce Ladle **SX065** 17.8cm (7") 3.0cl (1oz)
- Cake Server **SX067** 25.4cm (10")
- Long Serving Fork **SX072** 27.3cm (10¾")
- Large Tong **SX073** 25.4cm (10")
- Small Tong **SX074** 17.8cm (7")
- Ice Scoop **SX188** 21.6cm (8½")



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 (9½")



Butter Knife
SX045 17.78cm (7")



Dessert Knife
SX051 20.0cm (7¾")



Steak Knife
SX056 23.81cm (9¾")



Dinner Fork
SX021 20.64cm (8¼")



Dessert/Salad Fork
SX023 17.15cm (6¾")



Cocktail Fork
SX025 14.61cm (5¾")



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



Bouillon Soup Spoon
SX002 18.1cm (7¼")



A.D. Coffee Spoon
SX005 13.97cm (5½")



A.D. Coffee Spoon
SX008 11.11cm (4¾")



Iced Tea Spoon
SX006 20.0cm (7¾")



Serving Spoon
SX061 22.86cm (9")



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 (9½")



Butter Knife
SX045 17.46cm (6¾")



Dessert Knife
SX051 21.27cm (8¾")



Steak Knife
SX056 24.44cm (9½")



Dinner Fork
SX021 20.32cm (8")



Dessert/Salad Fork
SX023 17.78cm (7")



Cocktail Fork
SX025 14.6cm (5¾")



Oval Bowl Soup/Dessert Spoon
SX003 18.09cm (7¼")



Round Soup Spoon
SX002 17.15cm (6¾")



Table Spoon
SX004 20.95cm (8¼")



Teaspoon
SX001 15.55cm (6¼")



A.D. Coffee Spoon
SX005 12.06cm (4¾")



Iced Tea Spoon
SX006 18.41cm (7¼")



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"")



Butter Knife
SX045 17.78cm (7")



Dessert Knife
SX051 21.27cm (8³/₈"")



Steak Knife
SX056 23.81cm (9³/₈"")



Dinner Fork
SX021 20.63cm (8¹/₈"")



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



Cocktail Fork
SX025 15.24cm (6")



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



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



Teaspoon
SX001 15.87cm (6¹/₄"")



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



Iced Tea Spoon
SX006 18.73cm (7³/₈"")



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



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")



Butter Knife
SX045 18.09cm (7¹/₈"")



Dessert Knife
SX051 20.0cm (7⁷/₈"")



Dinner Fork
SX021 19.68cm (7³/₄"")



Dessert/Salad Fork
SX023 17.78cm (7")



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



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



Table Spoon
SX004 19.68cm (7³/₄"")



Teaspoon
SX001 15.24cm (6")



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



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



Dinner Knife
SX042 23.2cm (9¹/₈"")



Oval Bowl Soup/Dessert Spoon
SX003 20.0cm (7⁷/₈"")



Butter Knife
SX045 17.8cm (7")



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



Dessert Knife
SX051 20.0cm (7⁷/₈"")



Teaspoon
SX007 14.0cm (5¹/₂"")



Steak Knife
SX056 23.5cm (9¹/₄"")



A.D. Coffee Spoon
SX005 11.1cm (4³/₈"")



Dinner Fork
SX021 20.6cm (8¹/₈"")



Iced Tea Spoon
SX006 20.0cm (7⁷/₈"")



Dessert/Salad Fork
SX023 17.5cm (6⁷/₈"")



Serving Spoon
SX061 22.9cm (9")



Cocktail Fork
SX025 14.6cm (5³/₄"")



A beautiful mirrored hammered pattern that is whimsical and bold.

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



Dinner Knife
SX042 23.2cm (9¹/₈"")



Oval Bowl Soup/Dessert Spoon
SX003 20.0cm (7⁷/₈"")



Butter Knife
SX045 17.8cm (7")



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



Dessert Knife
SX051 20.0cm (7⁷/₈"")



Teaspoon
SX007 14.0cm (5¹/₂"")



Steak Knife
SX056 23.5cm (9¹/₄"")



A.D. Coffee Spoon
SX005 11.1cm (4³/₈"")



Dinner Fork
SX021 20.6cm (8¹/₈"")



Iced Tea Spoon
SX006 20.0cm (7⁷/₈"")



Dessert/Salad Fork
SX023 17.5cm (6⁷/₈"")



Serving Spoon
SX061 22.9cm (9")



Cocktail Fork
SX025 14.6cm (5³/₄"")



VARICK

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"")



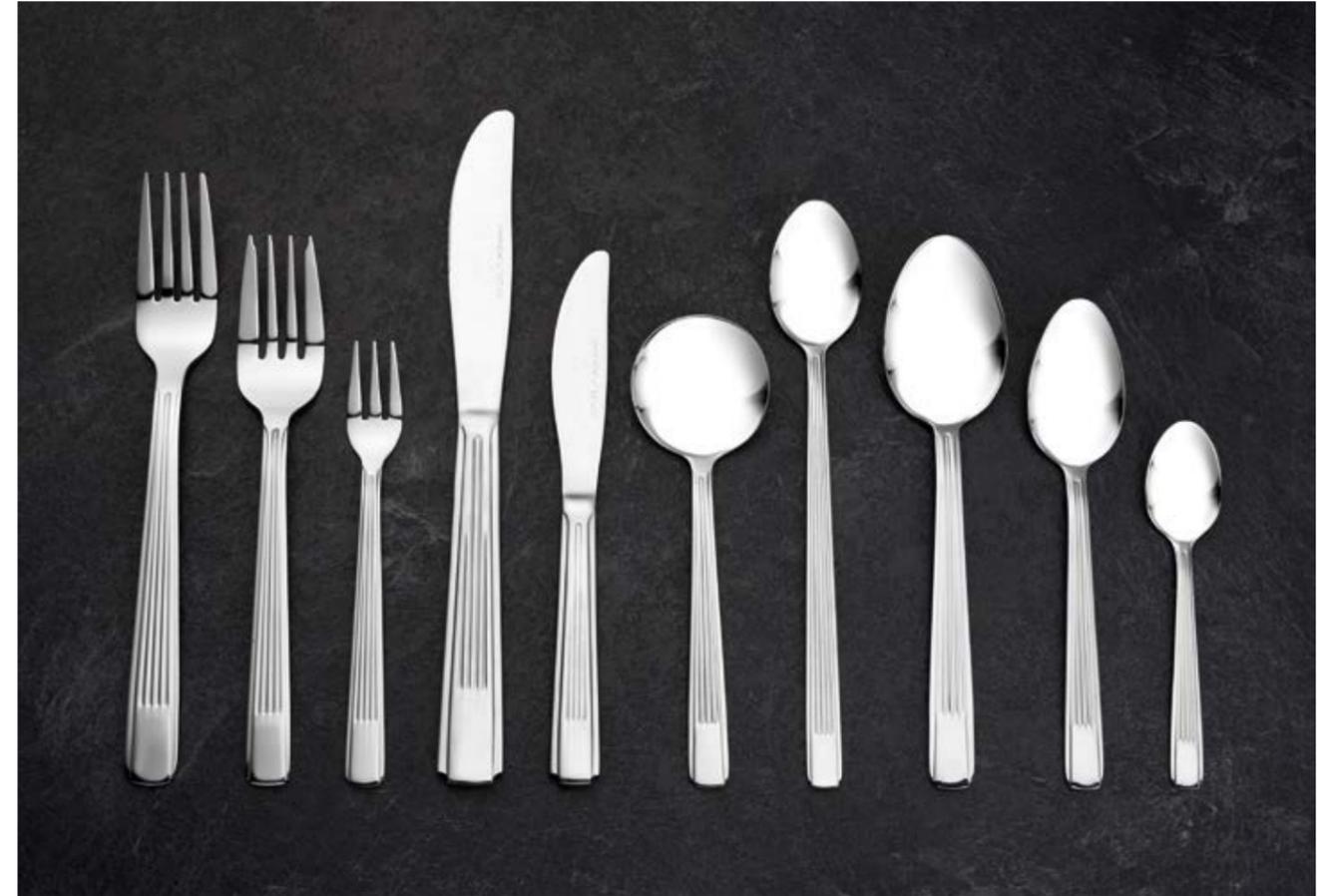
Bouillon Soup Spoon
SX002 17.15cm (6³/₄"")



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 (9¹/₄"")



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

 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")



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.

 Table Knife
SX042 23.5cm (9¼")

 Dessert Knife
SX045 18.5cm (7¼")

 Table Fork
SX021 20.5cm (8½")

 Dessert Fork
SX023 18.7cm (7¾")

 Soup Spoon
SX002 19.5cm (7¾")

 Dessert Spoon
SX003 19.0cm (7½")

 Tea Spoon
SX001 15.5cm (6¼")



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



Precision crafted excellence

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
(10 1/4" x 5 1/2" x 1 1/2")



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



High-quality knives

MKS knives, created by designer Adam Simha, are the knives you will always reach for, feel compelled to care for, and never want to put down. Adam's original knife designs are based on over 20 years of knife making, his own professional kitchen experience, and the custom knives he has built for working chefs. He provides service for these knives exclusively, giving him first hand feedback on every detail from material to blade shape to edge geometry, to hardness, to hardware.

"1998 I formed MKS Design to pursue the practice of furniture and homewares design and fabrication. The knives I began making and enjoyed the most turned out to be knives for cooking, which brought me full circle back to the sphere of culinary arts." - Adam Simha.



Burlington
5797WP052
Black ABS Plastic and Polywood/Copper
Rivet Knife 10¼"



Kendall
5797WP053
Brass and Polywood/Copper
Rivet Knife 9½"



Lowell
5797WP054
Grey/White/Black and Polywood/Copper
Rivet Knife 8"



HEPP

Classic beauty attracts connoisseurs and gourmets. This is why HEPP, as a leading supplier of cutlery, has such a diverse product range. It's cutlery is made with a high quality of workmanship creating competent timeless shapes to modern, avant-garde design.





The Mescana cutlery collection has a highly-sophisticated surface type, which is individually crafted to suit the cutlery piece. Accentuated natural structures and shapes ensure that every single piece in the Mescana range has a very genuine feel. Mescana fills the senses with a natural, flowing appearance, creating a very high degree of authenticity.

- 18/10 stainless steel • Dishwasher safe

	Table Knife 1030 23.8cm (9¼")
	Butter Knife 1330 17.0cm (6¾")
	Dessert Knife 1070 21.7cm (8½")
	Steak Knife 1550 23.9cm (9½")
	Fish Knife 1140 21.2cm (8¼")
	Table Fork 1020 21.2cm (8⅓")
	Dessert Fork 1060 19.4cm (7¾")
	Fish Fork 1150 19.0cm (7½")
	Cake Fork 1120 15.9cm (6¼")

	Table Spoon 1010 21.4cm (8⅔")
	Round Soup Spoon 1630 17.0cm (6¾")
	Dessert Spoon 1050 19.6cm (7¾")
	Tea Spoon 1100 13.6cm (5¼")
	Demi-Tasse Spoon 1110 10.8cm (4¼")
	Iced Tea Spoon 1210 22.0cm (8¾")

Inspired curvaceous elegant

Aura radiates quality and harmonious proportions. With a durable, highly polished finish, this 18/10 stainless cutlery brings inspired, elegant rounded contours.

- Dishwasher safe

	Table Knife S/handle 1800 23.9cm (9⅞")		Dessert Spoon 1050 18.6cm (7⅝")
	Dessert Knife S/handle 1810 20.1cm (7⅞")		Soup Spoon 1630 18.0cm (7⅞")
	Table Fork 1020 21.0cm (8¼")		Tea Spoon 1100 14.2cm (5⅝")
	Dessert Fork 1060 18.3cm (7⅓")		Coffee Spoon 1110 11.4cm (4½")



Elegant easy entertaining

Ecco is an elegant and attractive all rounder. A range offering great value for money, an 18/10 cutlery line for use on a daily basis or as a banqueting solution. As a modern and timeless design, Ecco goes with different styles of table-top decoration and ambiance.

- Dishwasher safe

 Table Knife
1123 23.6cm (9¼")

 Dessert Knife
1126 22.1cm (8¾")

 Table Fork
1122 21.5cm (8½")

 Dessert Fork
1125 19.7cm (7¾")

 Dessert Spoon
1124 19.9cm (7¾")

 Round Soup Spoon
1135 16.6cm (6⅝")

 Tea Spoon
1127 13.2cm (5¼")

 Demi-tasse Spoon
1128 10.8cm (4¼")

Slim charming stylish

The slim and charming design of Talia is a unique example of natural elegance and sophisticated structure. Talia with its filigree and unique image conveys a special sense of refined table culture made from 18/10.

- Dishwasher safe

 Table Knife
1123 24.6cm (9⅞")

 Dessert Knife
1126 22.0cm (8⅞")

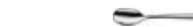
 Table Fork
1122 22.8cm (9")

 Dessert Fork
1125 20.4cm (8⅞")

 Dessert Spoon
1124 20.6cm (8⅞")

 Round Soup Spoon
1135 19.0cm (7½")

 Tea Spoon
1127 15.7cm (6⅜")

 Demi-tasse Spoon
1128 11.0cm (4⅝")



Charming classic cutlery

Baguette 18/10 is cutlery of timeless elegance, conveying a pleasurable feeling of well-being at table. The appeal of this classic cutlery lies in the harmony of the design and the elegant lines.

- Dishwasher safe



Table Knife H/Handle
1030 24.5cm (9³/₄"")
Table Knife Solid Handle
1800 24.0cm (9⁷/₁₆"")



Dessert Spoon
1050 19.0cm (7⁸/₁₆"")



Dessert Knife H/Handle
1070 21.1cm (8⁵/₁₆"")
Dessert Knife Solid Handle
1810 21.2cm (8³/₈"")



Round Soup Spoon
1630 18.0cm (7¹/₁₆"")



Tea Spoon
1100 13.5cm (5⁵/₁₆"")



French Butter Knife
1330 17.0cm (6¹¹/₁₆"")



Coffee Spoon
1110 11.1cm (4³/₈"")



Table Fork
1020 20.6cm (8¹/₈"")



Dessert Fork
1060 18.2cm (7³/₁₆"")

Strict geometric shapes

Shine as host with the cutlery model with the knives that ingeniously can also be placed on the blade. Profile is striking 18/10 even with its functional appearance and strict geometric shape.

- Dishwasher safe



Table Knife Solid Handle
1800 23.0cm (9¹/₁₆"")



Dessert Spoon
1050 18.3cm (7³/₁₆"")



Dessert Knife Solid Handle
1810 20.2cm (7¹⁵/₁₆"")



Soup Spoon
1630 18.2cm (7³/₁₆"")



Table Fork
1020 20.8cm (8³/₁₆"")



Tea Spoon
1100 14.0cm (5¹/₂"")



Dessert Fork
1060 18.5cm (7⁵/₁₆"")



Coffee Spoon
1110 11.0cm (4⁵/₁₆"")

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.

Adam Simha

Each knife is hand crafted to a professional grade, perfectly balanced and made from 13/0 Stainless Steel (13% Chromium & 0% Nickel). The handle is made from recyclable lumber, resulting in a circular waste free process that's hard wearing.

The Adam Simha Steak Knife collection comprises of 3 designs; The part serrated Burlington, Kendall, and the non-serrated Lowell.

The part serrated blade design of Burlington and Kendall brings a popular combination to add versatility to the cutting action. A serrated end provides an added benefit for rigorous cutting needs, whilst the non-serrated blade allows for a strong and steady pressure to glide through food with a clean cut. The latter can be found in its entirety in the non-serrated Lowell knife.

Hepp

With its reliable, long-lasting and high-quality products, HEPP is one of the few large global brands worldwide to offer a complete range of table and buffetware. Design, functionality, long service life and ensuring the availability of replacements are always the first priority

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

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