



# Besteckkollektion 2018/2019

Flatware collection 2018/2019





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# WMF. Genussmomente auf ganzer Linie.

## WMF. Moments of pleasure all along the line.

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In der Hotellerie und der Gastronomie gilt es, seine Gäste jeden Tag aufs Neue zu überzeugen und zu begeistern.

Ein wesentlicher Schlüssel zum Erfolg liegt in einem durchgängigen Gesamtkonzept: der stilbewussten Gestaltung des Interieurs, einer inspirierten und abwechslungsreichen Speisekarte gepaart mit einem herausragenden Service. Für den Gast steht dabei der gedeckte Tisch im Mittelpunkt – hier inszenieren Sie das Menü zum kulinarischen Erlebnis.

Ganz gleich ob elegant, bodenständig, modern oder puristisch: mit unserem umfangreichen Portfolio runden wir Ihr Konzept ideal ab. Und das nicht nur im à la carte Betrieb: für den Einsatz am Buffet überzeugen unsere Chafing Dishes und Buffetsysteme mit höchster Funktionalität, großer Flexibilität und beeindruckender Vielfalt.

Gerne unterstützen wir Sie dabei, passend auf Ihre Wünsche und Bedürfnisse, die perfekte Lösung zu erarbeiten. Mit individueller Beratung, gewohnter WMF Qualität und zuverlässigem Service.

Erleben Sie auch in diesem Jahr die Vielfalt von WMF Professional. Wir sind gerne für Sie da.

In the hotel industry as well as in the gastronomy business, it is of great importance to convince and inspire your guests every day.

An essential key to success is a consistent overall concept: a style-conscious interior design, just as an inspired and varied menu paired with an outstanding service. For guests, the laid table is the center of attention – here you stage the menu for a culinary experience.

Whether elegant, long-established, modern or puristic: With our extensive portfolio we complement your concept ideally. This does not only apply to an à la carte service. Our chafing dishes and buffet systems impress with high functionality, great flexibility and a great product variety for every buffet setting.

We are looking forward assisting you in finding the perfect solution to suit your wishes and needs. Providing individual advice with well-known WMF quality and absolute reliable service.

Experience the diversity of WMF Professional again this year. We are pleased to be at your service.



**Alexander Pick**  
Head of Sales WMF  
Business Unit Hotel

**Christoph Berscheid**  
Leiter Vertrieb Deutschland  
WMF GastroProfi

# Besteckkollektionen

flatware collections

NEU NEW



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■ perfekt versilbert  
perfectly silver-plated

■ Cromargan®, poliert  
Cromargan®, polished

■ Stone-washed





NEU NEW

Erhaben.  
Sublime.

Lebendig.  
Vibrant.

Formvollendet.  
Perfect.

MILANO

■ 54.4001.6030

■ 54.4001.6040

**Menuelöffel**

206 mm/8 in.  
table spoon  
cuiller de table  
cuchara mesa  
cucchiaio tavola

■ 54.4036.6030

■ 54.4036.6040

**Fischmesser**

232 mm/9 in.  
fish knife  
couteau à poisson  
cuchillo pescado  
coltello pesce

■ 54.4002.6030

■ 54.4002.6040

**Menuegabel**

205 mm/8 in.  
table fork  
fourchette de table  
tenedor mesa  
forchetta tavola

■ 54.4064.6030

■ 54.4064.6040

**Kuchengabel**

146 mm/5<sup>12</sup>/<sub>16</sub> in.  
cake fork  
fourchette à gâteau  
tenedor lunch  
forchetta per dolce

■ 54.4003.6039

■ 54.4003.6049

**Menuemesser\*\***

238 mm/9<sup>1</sup>/<sub>2</sub> in.  
table knife\*\*  
couteau de table\*\*  
cuchillo mesa\*\*  
coltello tavola cutinat\*\*

■ 54.4004.6030

■ 54.4004.6040

**Vorspeisenlöffel**

186 mm/7<sup>1</sup>/<sub>16</sub> in.  
dessert spoon  
cuiller à dessert  
cuchara postre  
cucchiaio frutta

■ 54.4005.6030

■ 54.4005.6040

**Vorspeisengabel**

185 mm/7<sup>1</sup>/<sub>16</sub> in.  
dessert fork  
fourchette à dessert  
tenedor postre  
forchetta frutta

■ 54.4006.6039

■ 54.4006.6049

**Vorspeisen-  
messer\*\***

215 mm/8<sup>1</sup>/<sub>2</sub> in.  
dessert knife\*\*  
couteau à dessert\*\*  
cuchillo postre\*\*  
coltello frutta\*\*

■ 54.4007.6030

■ 54.4007.6040

**Kaffeelöffel**

145 mm/5<sup>12</sup>/<sub>16</sub> in.  
tea/coffee spoon  
cuiller à café  
cuchara café  
cucchiaio caffè/té

■ 54.4009.6030

■ 54.4009.6040

**Espresso- /  
Mokkalöffel**

120 mm/4<sup>12</sup>/<sub>16</sub> in.  
demi-tasse spoon  
cuiller à mocca  
cuchara moca  
cucchiaio moca

■ 54.4011.6030

■ 54.4011.6040

**Gourmetlöffel**

180 mm/7 in.  
gourmet spoon  
cuiller à sauce  
cuchara gourmet  
cucchiaio gourmet

■ 54.4035.6030

■ 54.4035.6040

**Fischgabel**

197 mm/7<sup>1</sup>/<sub>2</sub> in.  
fish fork  
fourchette à poisson  
tenedor pescado  
forchetta pesce

VPE 12 Stk. / Unit 12 pcs.

■ perfekte Versilberung /  
perfectly silverplated■ Cromargan®, poliert /  
stainless 18/10, polished\*\* Klingenstahl mit Wellenschliff /  
monobloc with serrated edge





**NEU NEW**

- **54 4000 6030**  
perfekt versilbert  
perfectly silverplated  
chromage parfait  
plateado perfecto  
perfetta placcatura in argento
- **54 4000 6040**  
Cromargan®, poliert  
Cromargan®, polished  
Cromargan®, poli  
Cromargan®, pulido  
Cromargan®, lucido

Milano steht für italienische Lebensfreude. Seine umschmeichelnde Form erinnert entfernt an die einladenden Terrassen des Landes und es schmiegt sich durch seine pittoreske Art in das südländische Gesamtbild ein.

Milano stands for Italian zest for life. Its flattering form is faintly redolent of the country's inviting terraces and it fits nicely into the overall Mediterranean look with its picturesque style.

**MILANO**  
4000



Samtiges Genusserlebnis mit TRIOMPHE  
in glasperlengestralter Ausführung.  
Velvety experience of pleasure with the  
glass blasted version of TRIOMPHE.



Exklusiv.  
Exclusive.

Auffallend.  
Eye-catching.

Elegant.  
Elegant.

TRIOMPHE

■ 54.2001.6030

**Menuelöffel**

215 mm/8½ in.  
table spoon  
cuiller de table  
cuchara mesa  
cucchiaio tavola



■ 54.2002.6030

**Menuegabel**

214 mm/8½ in.  
table fork  
fourchette de table  
tenedor mesa  
forchetta tavola



■ 54.2003.6037

**Menuemesser\***

248 mm/9¾ in.  
table knife\*  
couteau de table\*  
cuchillo mesa\*  
coltello tavola cutinato\*



■ 54.2003.6039

**Menuemesser\*\***

248 mm/9¾ in.  
table knife\*\*  
couteau de table\*\*  
cuchillo mesa\*\*  
coltello tavola cutinato\*\*



■ 54.2004.6030

**Vorspeisenlöffel**

196 mm/7½ in.  
dessert spoon  
cuiller à dessert  
cuchara postre  
cucchiaio frutta



■ 54.2005.6030

**Vorspeisengabel**

195 mm/7½ in.  
dessert fork  
fourchette à dessert  
tenedor postre  
forchetta frutta



■ 54.2006.6037

**Vorspeisen-  
messer\***

226 mm/9 in.  
dessert knife\*  
couteau à dessert\*  
cuchillo postre\*  
coltello frutta\*



■ 54.2006.6039

**Vorspeisen-  
messer\*\***

226 mm/9 in.  
dessert knife\*\*  
couteau à dessert\*\*  
cuchillo postre\*\*  
coltello frutta\*\*



■ 54.2007.6030

**Kaffeelöffel**

136 mm/5½ in.  
tea/coffee spoon  
cuiller à café  
cuchara café  
cucchiaio caffè/té



■ 54.2009.6030

**Espresso- /  
Mokkalöffel**

108 mm/4¼ in.  
demi-tasse spoon  
cuiller à moca  
cuchara moca  
cucchiaio moca



■ 54.2010.6030

**Vorspeisen- /  
Dessertlöffel**

156 mm/6¼ in.  
coffee/tea spoon, large  
cuiller à café/thé, grande  
cuchara à café/té, grande  
cucchiaio caffè/té, grande



■ 54.2011.6030

**Gourmetlöffel**

196 mm/7¾ in.  
gourmet spoon  
cuiller à sauce  
cuchara gourmet  
cucchiaio gourmet



■ 54.2035.6030

**Fischgabel**

190 mm/7½ in.  
fish fork  
fourchette à poisson  
tenedor pescado  
forchetta pesce



■ 54.2036.6030

**Fischmesser**

215 mm/8½ in.  
fish knife  
couteau à poisson  
cuchillo pescado  
coltello pesce



■ 54.2040.6030

**Austerngabel**

149 mm/6 in.  
oyster fork  
fourchette à huîtres  
tenedor ostras  
forchetta per ostriche



■ 54.2064.6030

**Kuchengabel**

157 mm/6¼ in.  
cake fork  
fourchette à gâteau  
tenedor lunch  
forchetta per dolce



■ 54.2066.6039

**Brot- /  
Buttermesser\*\***

170 mm/6½ in.  
bread/butter knife\*\*  
couteau de table\*\*  
cuchillo lunch\*\*  
coltello per dolce\*\*



■ 54.2072.6030

**Limolöffel**

220 mm/8½ in.  
iced tea spoon  
cuiller à soda  
cuchara refresco  
cucchiaio bibita



■ 54.2078.6039

**Steakmesser\*\***

247 mm/9¾ in.  
steak knife\*\*  
couteau à steak\*\*  
cuchillo steak\*\*  
coltello da bistecca\*\*



■ 54.2089.6030

**Tassenlöffel**

174 mm/7 in.  
round bowl soup spoon  
cuiller à bouillon  
cuchara sopa  
cucchiaio da brodo



VPE 12 Stk. / Unit 12 pcs.

■ perfekte Versilberung /  
perfectly silverplated

■ Cromargan®, poliert /  
stainless 18/10, polished

\* Hohlheft mit Wellenschliff /  
hollow-handled with serrated edge

\*\* Klingenstahl mit Wellenschliff /  
monobloc with serrated edge



■ **54 2000 6030**  
 perfekt versilbert  
 perfectly silverplated  
 chromage parfait  
 plateado perfecto  
 perfetta placcatura in argento

■ **54 2000 6040**  
 Cromargan®, poliert  
 Cromargan®, polished  
 Cromargan®, poli  
 Cromargan®, pulido  
 Cromargan®, lucido

Triomphe verleiht dem klassischen Besteckmuster „Augsburger Faden“ modernen Zeitgeist. In Kombination mit feiner Tischwäsche und edlem Porzellan ist das Modell der Glanzpunkt auf dem gedeckten Tisch.

Triomphe gives the classic “Augsburger Faden” cutlery design a modern twist. Combined with fine table linen and elegant porcelain, this collection is a sparkling focal point of any well-laid table.

**TRIOMPHE**  
 2000





Fürstlich.  
Regal.


Edel.  
Noble.

Traditionell.  
Traditional.

**BAROCK**

■ 54.3001.6030  
■ 54.3001.6040

**Menuelöffel**  
213 mm/8½ in.  
table spoon  
cuiller de table  
cuchara mesa  
cucchiaio tavola



■ 54.3002.6030  
■ 54.3002.6040

**Menuegabel**  
212 mm/8½ in.  
table fork  
fourchette de table  
tenedor mesa  
forchetta tavola



■ 54.3003.6037  
■ 54.3003.6047

**Menuemesser\***  
235 mm/9½ in.  
table knife\*  
couteau de table\*  
cuchillo mesa\*  
coltello tavola cutinato\*




■ 54.3003.6039  
■ 54.3003.6049

**Menuemesser\*\***  
235 mm/9½ in.  
table knife\*\*  
couteau de table\*\*  
cuchillo mesa\*\*  
coltello tavola cutinato\*\*




■ 54.3004.6030  
■ 54.3004.6040

**Vorspeisenlöffel**  
196 mm/7¾ in.  
dessert spoon  
cuiller à dessert  
cuchara postre  
cucchiaio frutta



■ 54.3005.6030  
■ 54.3005.6040

**Vorspeisengabel**  
195 mm/7¾ in.  
dessert fork  
fourchette à dessert  
tenedor postre  
forchetta frutta



■ 54.3006.6037  
■ 54.3006.6047

**Vorspeisen-  
messer\***  
217 mm/8½ in.  
dessert knife\*  
couteau à dessert\*  
cuchillo postre\*  
coltello frutta\*




■ 54.3006.6039  
■ 54.3006.6049

**Vorspeisen-  
messer\*\***  
217 mm/8½ in.  
dessert knife\*\*  
couteau à dessert\*\*  
cuchillo postre\*\*  
coltello frutta\*\*




■ 54.3007.6030  
■ 54.3007.6040

**Kaffeelöffel**  
136 mm/5½ in.  
tea/coffee spoon  
cuiller à café  
cuchara café  
cucchiaio caffè/té



■ 54.3009.6030  
■ 54.3009.6040

**Espresso- /  
Mokkalöffel**  
108 mm/4½ in.  
demi-tasse spoon  
cuiller à mocca  
cuchara moca  
cucchiaio moca




■ 54.3010.6030  
■ 54.3010.6040

**Vorspeisen- /  
Dessertlöffel**  
156 mm/6¼ in.  
coffee/tea spoon, large  
cuiller à café/thé, grande  
cuchara à café/té, grande  
cucchiaio caffè/té, grande



■ 54.3011.6030  
■ 54.3011.6040

**Gourmetlöffel**  
194 mm/7¾ in.  
gourmet spoon  
cuiller à sauce  
cuchara gourmet  
cucchiaio gourmet



■ 54.3035.6030  
■ 54.3035.6040

**Fischgabel**  
190 mm/7½ in.  
fish fork  
fourchette à poisson  
tenedor pescado  
forchetta pesce



■ 54.3036.6030  
■ 54.3036.6040

**Fischmesser**  
214 mm/8½ in.  
fish knife  
couteau à poisson  
cuchillo pescado  
coltello pesce



■ 54.3064.6030  
■ 54.3064.6040

**Kuchengabel**  
157 mm/6¼ in.  
cake fork  
fourchette à gâteau  
tenedor lunch  
forchetta per dolce



■ 54.3066.6039  
■ 54.3066.6049

**Brot- /  
Buttermesser\*\***  
170 mm/6¾ in.  
bread/butter knife\*\*  
couteau de table\*\*  
cuchillo lunch\*\*  
coltello per dolce\*\*



■ 54.3072.6030  
■ 54.3072.6040

**Limolöffel**  
220 mm/8¾ in.  
iced tea spoon  
cuiller à soda  
cuchara refresco  
cucchiaio bibita



■ 54.3078.6039  
■ 54.3078.6049

**Steakmesser\*\***  
242,5 mm/9½ in.  
steak knife\*\*  
couteau à steak\*\*  
cuchillo steak\*\*  
coltello da bistecca\*\*



■ 54.3089.6030  
■ 54.3089.6040

**Tassenlöffel**  
174 mm/7 in.  
round bowl soup spoon  
cuiller à bouillon  
cuchara sopa  
cucchiaio da brodo



VPE 12 Stk. / Unit 12 pcs.

■ perfekte Versilberung /  
perfectly silverplated

■ Cromargan®, poliert /  
stainless 18/10, polished

\* Hohlheft mit Wellenschliff /  
hollow-handled with serrated edge

\*\* Klingenstahl mit Wellenschliff /  
monobloc with serrated edge





■ **54 3000 6030**  
 perfekt versilbert  
 perfectly silverplated  
 chromage parfait  
 plateado perfecto  
 perfetta placcatura in argento

■ **54 3000 6040**  
 Cromargan®, poliert  
 Cromargan®, polished  
 Cromargan®, poli  
 Cromargan®, pulido  
 Cromargan®, lucido

Barock akzentuiert erlesene Menüfolgen mit seiner traditionellen Schönheit. Filigrane Ornamente und tropfenförmige Griffe unterstreichen die Eleganz festlicher Tafeln.

With its traditional beauty, Barock accentuates the fine-dining experience. Elegant embellishments and drop-shaped handles add to the sophistication of any festive table.

**BAROCK**  
 3000





Extravagant.  
Extravagant.

Außergewöhnlich.  
Extraordinary.

Brilliant.  
Brilliant.

JUWEL

■ 54.7301.6030

■ 54.7301.6040



**Menuelöffel**

213 mm/8 1/4 in.  
table spoon  
cuiller de table  
cuchara mesa  
cucchiaio tavola

■ 54.7302.6030

■ 54.7302.6040



**Menuegabel**

211 mm/8 1/4 in.  
table fork  
fourchette de table  
tenedor mesa  
forchetta tavola

■ 54.7303.6037

■ 54.7303.6047



**Menuemesser\***

236 mm/9 1/4 in.  
table knife\*  
couteau de table\*  
cuchillo mesa\*  
coltello tavola cutinato\*

■ 54.7303.6039

■ 54.7303.6049



**Menuemesser\*\***

239 mm/9 1/2 in.  
table knife\*\*  
couteau de table\*\*  
cuchillo mesa\*\*  
coltello tavola cutinato\*\*

■ 54.7304.6030

■ 54.7304.6040



**Vorspeisenlöffel**

196 mm/7 3/4 in.  
dessert spoon  
cuiller à dessert  
cuchara postre  
cucchiaio frutta

■ 54.7305.6030

■ 54.7305.6040



**Vorspeisengabel**

194 mm/7 3/4 in.  
dessert fork  
fourchette à dessert  
tenedor postre  
forchetta frutta

■ 54.7306.6037

■ 54.7306.6047



**Vorspeisenmesser\***

212 mm/8 1/4 in.  
dessert knife\*  
couteau à dessert\*  
cuchillo postre\*  
coltello frutta\*

■ 54.7306.6039

■ 54.7306.6049



**Vorspeisenmesser\*\***

220 mm/8 3/4 in.  
dessert knife\*\*  
couteau à dessert\*\*  
cuchillo postre\*\*  
coltello frutta\*\*

■ 54.7307.6030

■ 54.7307.6040



**Kaffeelöffel**

136 mm/5 1/4 in.  
tea/coffee spoon  
cuiller à café  
cuchara café  
cucchiaio caffè/té

■ 54.7309.6030

■ 54.7309.6040



**Espresso- / Mokkalöffel**

108 mm/4 1/4 in.  
demi-tasse spoon  
cuiller à mocca  
cuchara moca  
cucchiaio moca

■ 54.7310.6030

■ 54.7310.6040



**Vorspeisen- / Dessertlöffel**

159 mm/6 1/4 in.  
coffee/tea spoon, large  
cuiller à café/thé, grande  
cuchara à café/té, grande  
cucchiaio caffè/té, grande

■ 54.7311.6030

■ 54.7311.6040



**Gourmetlöffel**

193 mm/7 1/2 in.  
gourmet spoon  
cuiller à sauce  
cuchara gourmet  
cucchiaio gourmet

■ 54.7335.6030

■ 54.7335.6040



**Fischgabel**

190 mm/7 1/2 in.  
fish fork  
fourchette à poisson  
tenedor pescado  
forchetta pesce

■ 54.7336.6030

■ 54.7336.6040



**Fischmesser**

214 mm/8 1/2 in.  
fish knife  
couteau à poisson  
cuchillo pescado  
coltello pesce

■ 54.7340.6030

■ 54.7340.6040



**Austerngabel**

149 mm/5 3/4 in.  
oyster fork  
fourchette à huîtres  
tenedor ostras  
forchetta per ostriche

■ 54.7364.6030

■ 54.7364.6040



**Kuchengabel**

158 mm/6 1/4 in.  
cake fork  
fourchette à gâteau  
tenedor lunch  
forchetta per dolce

■ 54.7366.6039

■ 54.7366.6049



**Brot- / Buttermesser\*\***

170 mm/6 3/4 in.  
bread/butter knife\*\*  
couteau de table\*\*  
cuchillo lunch  
coltello per dolce\*\*

■ 54.7372.6030

■ 54.7372.6040



**Limolöffel**

220 mm/8 3/4 in.  
iced tea spoon  
cuiller à soda  
cuchara refresco  
cucchiaio bibita

■ 54.7378.6039

■ 54.7378.6049



**Steakmesser\*\***

239 mm/9 1/2 in.  
steak knife\*\*  
couteau à steak\*\*  
cuchillo steak\*\*  
coltello da bistecca\*\*

■ 54.7386.6039

■ 54.7386.6049



**Obstmesser**

170 mm/6 3/4 in.  
fruit knife  
couteau à fruits  
cuchillo para fruta  
coltello da frutta

■ 54.7389.6030

■ 54.7389.6040



**Tassenlöffel**

170 mm/6 3/4 in.  
round bowl soup spoon  
cuiller à bouillon  
cuchara sopa  
cucchiaio da brodo

VPE 12 Stk. / Unit 12 pcs.

■ perfekte Versilberung / perfectly silverplated

■ Cromargan®, poliert / stainless 18/10, polished

\* Hohlheft mit Wellenschliff / hollow-handled with serrated edge

\*\* Klingenstahl mit Wellenschliff / monobloc with serrated edge



■ **54 7300 6030**  
 perfekt versilbert  
 perfectly silverplated  
 chromage parfait  
 plateado perfecto  
 perfetta placcatura in argento

■ **54 7300 6040**  
 Cromargan®, poliert  
 Cromargan®, polished  
 Cromargan®, poli  
 Cromargan®, pulido  
 Cromargan®, lucido

Juwel ist das funkelnde Highlight für jedes gehobene Ambiente. Die aufwendige Facettierung am Griffende erinnert an den Schliff eines Edelsteins und stammt aus der Feder der Designerin Jette Joop.

Juwel is a sparkling highlight that adds to any sophisticated setting. The complex beveling at the end of the handles is reminiscent of finely-cut gemstones and is a product of the imagination of designer Jette Joop.

**JUWEL**  
 7300





Pur.  
Pure.

Minimalistisch.  
Minimalist.

Ästhetisch.  
Aesthetic.

**NORDIC**

■ 54.7201.6030  
■ 54.7201.6040

**Menuelöffel**

230 mm/9 in.  
table spoon  
cuiller de table  
cuchara mesa  
cucchiaio tavola



■ 54.7202.6030  
■ 54.7202.6040

**Menuegabel**

228 mm/9 in.  
table fork  
fourchette de table  
tenedor mesa  
forchetta tavola



■ 54.7203.6039  
■ 54.7203.6049

**Menuemesser\*\***

246 mm/9 3/4 in.  
table knife\*\*  
couteau de table\*\*  
cuchillo mesa\*\*  
coltello tavola cutinato\*\*



■ 54.7235.6030  
■ 54.7235.6040

**Fischgabel**

203 mm/8 in.  
fish fork  
fourchette à poisson  
tenedor pescado  
forchetta pesce



■ 54.7236.6030  
■ 54.7236.6040

**Fischmesser**

226 mm/9 in.  
fish knife  
couteau à poisson  
cuchillo pescado  
coltello pesce



■ 54.7240.6030  
■ 54.7240.6040

**Austerngabel**

149 mm/5 7/8 in.  
oyster fork  
fourchette à huîtres  
tenedor ostras  
forchetta per ostriche



■ 54.7204.6030  
■ 54.7204.6040

**Vorspeisenlöffel**

212 mm/8 1/2 in.  
dessert spoon  
cuiller à dessert  
cuchara postre  
cucchiaio frutta



■ 54.7264.6030  
■ 54.7264.6040

**Kuchengabel**

164 mm/6 1/2 in.  
cake fork  
fourchette à gâteau  
tenedor lunch  
forchetta per dolce



■ 54.7205.6030  
■ 54.7205.6040

**Vorspeisengabel**

210 mm/8 1/4 in.  
dessert fork  
fourchette à dessert  
tenedor postre  
forchetta frutta



■ 54.7266.6039  
■ 54.7266.6049

**Brot- /  
Buttermesser\*\***

170 mm/6 3/4 in.  
bread/butter knife\*\*  
couteau de table\*\*  
cuchillo mesa\*\*  
coltello per dolce\*\*



■ 54.7206.6039  
■ 54.7206.6049

**Vorspeisen-  
messer\*\***

226 mm/9 in.  
dessert knife\*\*  
cuiller à dessert\*\*  
cuchara postre\*\*  
cucchiaio frutta\*\*



■ 54.7272.6030  
■ 54.7272.6040

**Limolöffel**

220 mm/8 3/4 in.  
iced tea spoon  
cuiller à soda  
cuchara refresco  
cucchiaio bibita



■ 54.7207.6030  
■ 54.7207.6040

**Kaffeelöffel**

140 mm/5 1/2 in.  
tea/coffee spoon  
cuiller à café  
cuchara café  
cucchiaio caffè/té



■ 54.7278.6039  
■ 54.7278.6049

**Steakmesser\*\***

248 mm/9 3/4 in.  
steak knife\*\*  
couteau à steak\*\*  
cuchillo steak\*\*  
coltello da bistecca\*\*



■ 54.7209.6030  
■ 54.7209.6040

**Espresso- /  
Mokkalöffel**

110 mm/4 1/4 in.  
demi-tasse spoon  
cuiller à mocca  
cuchara moca  
cucchiaio moca



■ 54.7286.6039  
■ 54.7286.6049

**Obstmesser**

170 mm/6 3/4 in.  
fruit knife  
couteau à fruits  
cuchillo para fruta  
coltello da frutta



■ 54.7210.6030  
■ 54.7210.6040

**Vorspeisen- /  
Dessertlöffel**

163 mm/6 1/2 in.  
coffee/tea spoon, large  
cuiller à café/thé, grande  
cuchara à café/té, grande  
cucchiaio caffè/té, grande



■ 54.7289.6030  
■ 54.7289.6040

**Tassenlöffel**

181 mm/7 1/4 in.  
round bowl soup spoon  
cuiller à bouillon  
cuchara sopa  
cucchiaio da brodo



■ 54.7211.6030  
■ 54.7211.6040

**Gourmetlöffel**

203 mm/8 in.  
gourmet spoon  
cuiller à sauce  
cuchara salsa  
cucchiaio gourmet



VPE 12 Stk. / Unit 12 pcs.

- perfekte Versilberung / perfectly silverplated
- Cromargan®, poliert / stainless 18/10, polished

\*\* Klingenstahl mit Wellenschliff / monobloc with serrated edge





■ **54 7200 6030**  
 perfekt versilbert  
 perfectly silverplated  
 chromage parfait  
 plateado perfecto  
 perfetta placcatura in argento

■ **54 7200 6040**  
 Cromargan®, poliert  
 Cromargan®, polished  
 Cromargan®, poli  
 Cromargan®, pulido  
 Cromargan®, lucido

Nordic besticht durch kühle Eleganz und eine außergewöhnliche Griff­länge. Umgeben von minimalistischem Interieur, fügt sich das klare Design stimmig ins Gesamtbild.

Nordic stands out thanks to its cool elegance and unusual handle length. In a minimalist interior setting, its clear design fits harmoniously into the overall look.

**NORDIC**  
 7200





Stark.  
Powerful.

Herausragend.  
Magnificent.

Schlank.  
Streamlined.

TELOS

■ 54.1801.6040

**Menuelöffel**

212 mm/8<sup>3</sup>/<sub>4</sub> in.  
table spoon  
cuiller de table  
cuchara mesa  
cucchiaio tavola



■ 54.1864.6040

**Kuchengabel**

159 mm/6<sup>2</sup>/<sub>4</sub> in.  
cake fork  
fourchette à gâteau  
tenedor lunch  
forchetta per dolce



■ 54.1802.6040

**Menuegabel**

211 mm/8<sup>3</sup>/<sub>4</sub> in.  
table fork  
fourchette de table  
tenedor mesa  
forchetta tavola



■ 54.1866.6049

**Brot- /  
Buttermesser\*\***

180 mm/7 in.  
bread/butter knife\*\*  
couteau de table\*\*  
cuchillo lunch\*\*  
coltello per dolce\*\*



■ 54.1803.6049

**Menuemesser\*\***

234 mm/9<sup>3</sup>/<sub>4</sub> in.  
table knife\*\*  
couteau de table\*\*  
cuchillo mesa\*\*  
coltello tavola cutinato\*\*



■ 54.1889.6040

**Tassenlöffel**

170 mm/6<sup>3</sup>/<sub>4</sub> in.  
round bowl soup spoon  
cuiller à bouillon  
cuchara sopa  
cucchiaio da brodo



■ 54.1804.6040

**Vorspeisenlöffel**

190 mm/7<sup>1</sup>/<sub>2</sub> in.  
dessert spoon  
cuiller à dessert  
cuchara postre  
cucchiaio frutta



■ 54.1805.6040

**Vorspeisengabel**

189 mm/7<sup>1</sup>/<sub>2</sub> in.  
dessert fork  
fourchette à dessert  
tenedor postre  
forchetta frutta



■ 54.1806.6049

**Vorspeisen-  
messer\*\***

210 mm/8<sup>3</sup>/<sub>4</sub> in.  
dessert knife\*\*  
couteau à dessert\*\*  
cuchillo postre\*\*  
coltello frutta\*\*



■ 54.1807.6040

**Kaffeelöffel**

136 mm/5<sup>3</sup>/<sub>4</sub> in.  
tea/coffee spoon  
cuiller à café  
cuchara café  
cucchiaio caffè/té



■ 54.1809.6040

**Espresso- /  
Mokkalöffel**

108 mm/4<sup>1</sup>/<sub>4</sub> in.  
demi-tasse spoon  
cuiller à mocca  
cuchara moca  
cucchiaio moca



■ 54.1810.6040

**Vorspeisen- /  
Dessertlöffel**

158 mm/6<sup>1</sup>/<sub>4</sub> in.  
coffee/tea spoon, large  
cuiller à café/thé, grande  
cuchara à café/té, grande  
cucchiaio caffè/té, grande



■ 54.1836.6040

**Fischmesser**

208 mm/8<sup>1</sup>/<sub>4</sub> in.  
fish knife  
couteau à poisson  
cuchillo pescado  
coltello pesce



VPE 12 Stk. / Unit 12 pcs.

■ Cromargan®, poliert /  
stainless 18/10, polished

\*\* Klingenstahl mit Wellenschliff /  
monobloc with serrated edge



■ **54 1800 6040**  
 Cromargan®, poliert  
 Cromargan®, polished  
 Cromargan®, poli  
 Cromargan®, pulido  
 Cromargan®, lucido

Telos entspricht den Bedürfnissen international orientierter Gastronomiekonzepte auf ganzer Linie. Dank der eingängigen Form avanciert das Modell zum zeitlosen Klassiker für die gehobene Gastronomie.

Telos satisfies the needs of international catering concepts in every way. With its recognizable shape, this model is advancing into a timeless classic for sophisticated dining.

**TELOS**  
 1800

**Waldschichters Salat**  
mit Dressing und gebratenen  
Pilzen

**Rinderkraftbrühe**  
mit Bärlauchknocken

**Original Wiener Schnitzel**  
mit Bratkartoffeln, Preiselbeeren und  
Saisonsalat

**Zwiebelrostbraten von der  
Rinderlende**  
an kräftiger Pfeffersauce mit Bärlauch-  
bratkartoffeln und Saisonsalat

**Panna Cotta**  
mit Rhabarberkompott

**Eisvariation**  
Gemischtes Eis mit Eierlikörsahne und  
frischen Früchten

Garten  
Appetit



Energisch.  
Energetic.

Robust.  
Robust.

Ausgewogen.  
Balanced.

CASINO

■ 54.9001.6030

■ 54.9001.6040

**Menuelöffel**

210 mm/8<sup>1</sup>/<sub>4</sub> in.  
table spoon  
cuiller de table  
cuchara mesa  
cucchiaio tavola

■ 54.9002.6030

■ 54.9002.6040

**Menuegabel**

208 mm/8<sup>1</sup>/<sub>4</sub> in.  
table fork  
fourchette de table  
tenedor mesa  
forchetta tavola

■ 54.9003.6039

■ 54.9003.6049

**Menuemesser\*\***

234 mm/9<sup>1</sup>/<sub>4</sub> in.  
table knife\*\*  
couteau de table\*\*  
cuchillo mesa\*\*  
coltello tavola cutinato\*\*

■ 54.9004.6030

■ 54.9004.6040

**Vorspeisenlöffel**

190 mm/7<sup>1</sup>/<sub>2</sub> in.  
dessert spoon  
cuiller à dessert  
cuchara postre  
cucchiaio frutta

■ 54.9005.6030

■ 54.9005.6040

**Vorspeisengabel**

188 mm/7<sup>1</sup>/<sub>2</sub> in.  
dessert fork  
fourchette à dessert  
tenedor postre  
forchetta frutta

■ 54.9006.6039

■ 54.9006.6049

**Vorspeisenmesser\*\***

212 mm/8<sup>3</sup>/<sub>4</sub> in.  
dessert knife\*\*  
couteau à dessert\*\*  
cuchillo postre\*\*  
coltello frutta\*\*

■ 54.9007.6030

■ 54.9007.6040

**Kaffeelöffel**

134 mm/5<sup>1</sup>/<sub>4</sub> in.  
tea/coffee spoon  
cuiller à café  
cuchara café  
cucchiaio caffè/té

■ 54.9009.6030

■ 54.9009.6040

**Espresso- / Mokkalöffel**

108 mm/4<sup>1</sup>/<sub>4</sub> in.  
demi-tasse spoon  
cuiller à mocca  
cuchara moca  
cucchiaio moca

■ 54.9010.6030

■ 54.9010.6040

**Vorspeisen- / Dessertlöffel**

159 mm/6<sup>1</sup>/<sub>4</sub> in.  
coffee/tea spoon, large  
cuiller à café/thé, grande  
cuchara à café/té, grande  
cucchiaio caffè/té, grande

■ 54.9011.6030

■ 54.9011.6040

**Gourmetlöffel**

190 mm/7<sup>1</sup>/<sub>2</sub> in.  
gourmet spoon  
cuiller à sauce  
cuchara gourmet  
cucchiaio gourmet

■ 54.9035.6030

■ 54.9035.6040

**Fischgabel**

179 mm/7 in.  
fish fork  
fourchette à poisson  
tenedor pescado  
forchetta pesce

■ 54.9036.6030

■ 54.9036.6040

**Fischmesser**

201 mm/8 in.  
fish knife  
couteau à poisson  
cuchillo pescado  
coltello pesce

■ 54.9040.6030

■ 54.9040.6040

**Austerngabel**

149 mm/5<sup>7</sup>/<sub>8</sub> in.  
oyster fork  
fourchette à huîtres  
tenedor ostras  
forchetta per ostriche

■ 54.9064.6030

■ 54.9064.6040

**Kuchengabel**

158 mm/6<sup>1</sup>/<sub>4</sub> in.  
cake fork  
fourchette à gâteau  
tenedor lunch  
forchetta per dolce

■ 54.9066.6039

■ 54.9066.6049

**Brot- / Buttermesser\*\***

170 mm/6<sup>3</sup>/<sub>4</sub> in.  
bread/butter knife\*\*  
couteau de table\*\*  
cuchillo lunch\*\*  
coltello per dolce\*\*

■ 54.9072.6030

■ 54.9072.6040

**Limolöffel**

220 mm/8<sup>3</sup>/<sub>4</sub> in.  
iced tea spoon  
cuiller à soda  
cuchara refresco  
cucchiaio bibita

■ 54.9078.6039

■ 54.9078.6049

**Steakmesser\*\***

234 mm/9<sup>1</sup>/<sub>4</sub> in.  
steak knife\*\*  
couteau à steak\*\*  
cuchillo steak\*\*  
coltello da bistecca\*\*

■ 54.9089.6030

■ 54.9089.6040

**Tassenlöffel**

168 mm/6<sup>1</sup>/<sub>2</sub> in.  
round bowl soup spoon  
cuiller à bouillon  
cuchara sopa  
cucchiaio da brodo

■ 54.9090.6039

■ 54.9090.6049

**Pizzamesser**

234 mm/9<sup>1</sup>/<sub>4</sub> in.  
pizza knife  
couteau à pizza  
cuchillo pizza  
coltello da pizza

■ 54.1603.6037

■ 54.1603.6047

**Menuemesser\*\*\***

236 mm/9<sup>3</sup>/<sub>8</sub> in.  
table knife\*  
couteau de table\*  
cuchillo mesa\*  
coltello tavola cutinato\*

■ 54.1603.6039

■ 54.1603.6049

**Menuemesser\*\*\***

236 mm/9<sup>3</sup>/<sub>8</sub> in.  
table knife\*\*\*  
couteau de table\*\*\*  
cuchillo mesa\*\*\*  
coltello tavola cutinato\*\*\*

■ 54.1606.6037

■ 54.1606.6047

**Vorspeisenmesser\***

217 mm/8<sup>1</sup>/<sub>2</sub> in.  
dessert knife\*  
couteau à dessert\*  
cuchillo postre\*  
coltello frutta\*

■ 54.1606.6039

■ 54.1606.6049

**Vorspeisenmesser\*\*\***

217 mm/8<sup>1</sup>/<sub>2</sub> in.  
dessert knife\*\*\*  
couteau à dessert\*\*\*  
cuchillo postre\*\*\*  
coltello frutta\*\*\*

VPE 12 Stk. / Unit 12 pcs.

■ perfekte Versilberung / perfectly silverplated

■ Cromargan®, poliert / stainless 18/10, polished

\* Hohlheft mit Wellenschliff, steht auch auf Klinge / hollow-handle with serrated edge, standing on blade optional

\*\* Klingenstahl mit Wellenschliff / monobloc with serrated edge

\*\*\* Klingenstahl mit Wellenschliff, steht auch auf Klinge / monobloc with serrated edge, standing on blade optional





■ **54 9000 6030**  
 perfekt versilbert  
 perfectly silverplated  
 chromage parfait  
 plateado perfecto  
 perfetta placcatura in argento

■ **54 9000 6040**  
 Cromargan®, poliert  
 Cromargan®, polished  
 Cromargan®, poli  
 Cromargan®, pulido  
 Cromargan®, lucido

Casino wohnt ein klarer und zugleich eleganter Charakter inne. Die Kollektion wirkt wie aus einem Guss und ist prädestiniert als Begleiter stilsicherer Genusswelten.

Casino has a simple, yet elegant character. The collection forms a seamless whole and perfectly complements any stylish culinary environment.

**CASINO**  
 9000





Stimmig.  
Harmonious.

Prägnant.  
Distinctive.

Dezent.  
Discreet.

**SOLID**

■ 10.7901.6060  
■ 12.7901.6040

**Menuelöffel**

212 mm/8<sup>1</sup>/<sub>4</sub> in.  
table spoon  
cuiller de table  
cuchara mesa  
cucchiaio tavola



■ 10.7902.6060  
■ 12.7902.6040

**Menuegabel**

210 mm/8<sup>1</sup>/<sub>4</sub> in.  
table fork  
fourchette de table  
tenedor mesa  
forchetta tavola



■ 10.7903.6067  
■ 12.7903.6047

**Menuemesser\***

246 mm/9<sup>3</sup>/<sub>4</sub> in.  
table knife\*  
couteau de table\*  
cuchillo mesa\*  
coltello tavola cutinato\*



■ 10.7903.6069  
■ 12.7903.6049

**Menuemesser\*\***

239 mm/9<sup>1</sup>/<sub>2</sub> in.  
table knife\*\*  
couteau de table\*\*  
cuchillo mesa\*\*  
coltello tavola cutinato\*\*



■ 10.7904.6060  
■ 12.7904.6040

**Vorspeisenlöffel**

190 mm/7<sup>1</sup>/<sub>2</sub> in.  
dessert spoon  
cuiller à dessert  
cuchara postre  
cucchiaio frutta



■ 10.7905.6060  
■ 12.7905.6040

**Vorspeisengabel**

188 mm/7<sup>1</sup>/<sub>2</sub> in.  
dessert fork  
fourchette à dessert  
tenedor postre  
forchetta frutta



■ 10.7906.6067  
■ 12.7906.6047

**Vorspeisen-  
messer\***

220 mm/8<sup>3</sup>/<sub>4</sub> in.  
dessert knife\*  
couteau à dessert\*  
cuchillo postre\*  
coltello frutta\*



■ 10.7906.6069  
■ 12.7906.6049

**Vorspeisen-  
messer\*\***

214 mm/8<sup>1</sup>/<sub>2</sub> in.  
dessert knife\*\*  
couteau à dessert\*\*  
cuchillo postre\*\*  
coltello frutta\*\*



■ 10.7907.6060  
■ 12.7907.6040

**Kaffeelöffel**

136 mm/5<sup>1</sup>/<sub>4</sub> in.  
tea/coffee spoon  
cuiller à café  
cuchara café  
cucchiaio caffè/té



■ 10.7909.6060  
■ 12.7909.6040

**Espresso- /  
Mokkalöffel**

108 mm/4<sup>1</sup>/<sub>4</sub> in.  
demi-tasse spoon  
cuiller à mocca  
cuchara moca  
cucchiaio moca



■ 10.7910.6060  
■ 12.7910.6040

**Vorspeisen- /  
Dessertlöffel**

159 mm/6<sup>1</sup>/<sub>4</sub> in.  
coffee/tea spoon, large  
cuiller à café/thé, grande  
cuchara à café/té, grande  
cucchiaio caffè/té, grande



■ 10.7911.6060  
■ 12.7911.6040

**Gourmetlöffel**

190 mm/7<sup>1</sup>/<sub>2</sub> in.  
gourmet spoon  
cuiller à sauce  
cuchara gourmet  
cucchiaio gourmet



■ 10.7935.6062  
■ 12.7935.6042

**Fischgabel**

188 mm/7<sup>1</sup>/<sub>2</sub> in.  
fish fork  
fourchette à poisson  
tenedor pescado  
forchetta pesce



■ 10.7935.6063  
■ 12.7935.6043

**Fischmesser**

209 mm/8<sup>1</sup>/<sub>4</sub> in.  
fish knife  
couteau à poisson  
cuchillo pescado  
coltello pesce



■ 10.7940.6060  
■ 12.7940.6040

**Austerngabel**

149 mm/5<sup>3</sup>/<sub>4</sub> in.  
oyster fork  
fourchette à huîtres  
tenedor ostras  
forchetta per ostriche



■ 10.7964.6060  
■ 12.7964.6040

**Kuchengabel**

160 mm/6<sup>1</sup>/<sub>4</sub> in.  
cake fork  
fourchette à gâteau  
tenedor lunch  
forchetta per dolce



■ 10.7966.6069  
■ 12.7966.6049

**Brot- /  
Buttermesser\*\***

170 mm/6<sup>3</sup>/<sub>4</sub> in.  
bread/butter knife\*\*  
couteau de table\*\*  
cuchillo lunch\*\*  
coltello per dolce\*\*



■ 10.7972.6060  
■ 12.7972.6040

**Limolöffel**

220 mm/8<sup>3</sup>/<sub>4</sub> in.  
iced tea spoon  
cuiller à soda  
cuchara refresco  
cucchiaio bibita



■ 10.7978.6069  
■ 12.7978.6049

**Steakmesser\*\***

235 mm/9<sup>1</sup>/<sub>4</sub> in.  
steak knife\*\*  
couteau à steak\*\*  
cuchillo steak\*\*  
coltello da bistecca\*\*



■ 10.7989.6060  
■ 12.7989.6040

**Tassenlöffel**

170 mm/6<sup>3</sup>/<sub>4</sub> in.  
round bowl soup spoon  
cuiller à bouillon  
cuchara sopa  
cucchiaio da brodo



VPE 12 Stk. / Unit 12 pcs.

■ perfekte Versilberung /  
perfectly silverplated

■ Cromargan®, poliert /  
stainless 18/10, polished

\* Hohlheft mit Wellenschliff /  
hollow-handled with serrated edge

\*\* Klingenstahl mit Wellenschliff /  
monobloc with serrated edge



■ **10 7900 6060**  
 perfekt versilbert  
 perfectly silverplated  
 chromage parfait  
 plateado perfecto  
 perfetta placcatura in argento

■ **12 7900 6040**  
 Cromargan®, poliert  
 Cromargan®, polished  
 Cromargan®, poli  
 Cromargan®, pulido  
 Cromargan®, lucido

Solid betont mit seiner gediegenen und dennoch nicht alltäglichen Optik verschiedene Inszenierungen zünftiger Gastronomiekonzepte. Mit kräftigen Formen und langen Zinken ist das Modell bestens ausbalanciert.

Solid has a dignified, yet extraordinary appearance and can complement a range of different looks for authentic catering concepts. With its powerful forms and long tines, this collection is perfectly balanced.

**SOLID**  
 7900



# MENU

**Gemischter Salat**  
mit Bärlauchdressing und gebratenen Pilzen

**Rinderkraut**  
mit Bärlauch

**Originaler Schnitzel**  
mit Bratkartoffeln, Preiselbeeren und Sauerkraut

**Rinderfleisch**  
saftiger Pfeffersauce, gebratenen Kartoffeln und Sauerkraut

**Panierfleisch**  
mit Kartoffelkompote

**Variation**  
mit Eierlikörcreme und verschiedenen Früchten



Stylisch.  
Stylish.

Endlos.  
Infinite.

Schlicht.  
Simple.

BASE

■ 12.2301.6040

**Menuelöffel**

199 mm/7<sup>7</sup>/<sub>8</sub> in.  
table spoon  
cuiller de table  
cuchara mesa  
cucchiaio tavola



■ 12.2366.6049

**Brot- /  
Buttermesser\*\***

177 mm/7 in.  
bread/butter knife\*\*  
couteau de table\*\*  
cuchillo lunch\*\*  
coltello per dolce\*\*



■ 12.2302.6040

**Menuegabel**

197 mm/7<sup>7</sup>/<sub>8</sub> in.  
table fork  
fourchette de table  
tenedor mesa  
forchetta tavola



■ 12.2389.6040

**Tassenlöffel**

166 mm/6<sup>1</sup>/<sub>2</sub> in.  
round bowl soup spoon  
cuiller à bouillon  
cuchara sopa  
cucchiaio da brodo



■ 12.2303.6049

**Menuemesser\*\***

226 mm/9 in.  
table knife\*\*  
couteau de table\*\*  
cuchillo mesa\*\*  
coltello tavola cutinato\*\*



■ 12.2304.6040

**Vorspeisenlöffel**

187 mm/7<sup>1</sup>/<sub>4</sub> in.  
dessert spoon  
cuiller à dessert  
cuchara postre  
cucchiaio frutta



■ 12.2305.6040

**Vorspeisengabel**

185 mm/7<sup>1</sup>/<sub>4</sub> in.  
dessert fork  
fourchette à dessert  
tenedor postre  
forchetta frutta



■ 12.2306.6049

**Vorspeisen-  
messer\*\***

213 mm/8<sup>1</sup>/<sub>2</sub> in.  
dessert knife\*\*  
couteau à dessert\*\*  
cuchillo postre\*\*  
coltello frutta\*\*



■ 12.2307.6040

**Kaffeelöffel**

132 mm/5<sup>1</sup>/<sub>4</sub> in.  
tea/coffee spoon  
cuiller à café  
cuchara café  
cucchiaio caffè/té



■ 12.2309.6040

**Espresso- /  
Mokkalöffel**

108 mm/4<sup>1</sup>/<sub>4</sub> in.  
demi-tasse spoon  
cuiller à mocca  
cuchara moca  
cucchiaio moca



■ 12.2310.6040

**Vorspeisen- /  
Dessertlöffel**

156 mm/6<sup>1</sup>/<sub>4</sub> in.  
coffee/tea spoon, large  
cuiller à café/thé, grande  
cuchara à café/té, grande  
cucchiaio caffè/té, grande



■ 12.2364.6040

**Kuchengabel**

157 mm/6<sup>1</sup>/<sub>4</sub> in.  
cake fork  
fourchette à gâteau  
tenedor lunch  
forchetta per dolce



VPE 12 Stk. / Unit 12 pcs.

■ Cromargan®, poliert /  
stainless 18/10, polished

\*\* Klingenstahl mit Wellenschliff /  
monobloc with serrated edge





■ 12 2300 6040  
 Cromargan®, poliert  
 Cromargan®, polished  
 Cromargan®, poli  
 Cromargan®, pulido  
 Cromargan®, lucido

Base ist für die Ewigkeit gemacht. Mit seiner schlichten Formgebung flankiert das Besteck die unterschiedlichsten Formen und Farben an Porzellan sowie Accessoires.

Base is never going to be out of fashion. With its simple forms, this cutlery complements porcelain and accessories of all shapes and colors.

**BASE**  
 2300








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Markant.  
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- |  |  |  |   |  |   |
|--|--|--|---|--|---|
| <p>■ 10.5301.6060<br/>■ 12.5301.6040</p>    | <p><b>Menuelöffel</b><br/>215 mm/8½ in.<br/>table spoon<br/>cuiller de table<br/>cuchara mesa<br/>cucchiaio tavola</p>                           | <p>■ 10.5307.6060<br/>■ 12.5307.6040</p>    | <p><b>Kaffeelöffel</b><br/>136 mm/5¼ in.<br/>tea/coffee spoon<br/>cuiller à café<br/>cuchara café<br/>cucchiaio caffè/té</p>  | <p>■ 10.5366.6069<br/>■ 12.5366.6049</p>  | <p><b>Brot- / Buttermesser**</b><br/>170 mm/6¾ in.<br/>bread/butter knife**<br/>couteau de table**<br/>cuchillo mesa**<br/>coltello per dolce**</p> |
| <p>■ 10.5302.6060<br/>■ 12.5302.6040</p>    | <p><b>Menuegabel</b><br/>214 mm/8½ in.<br/>table fork<br/>fourchette de table<br/>tenedor mesa<br/>forchetta tavola</p>                          | <p>■ 10.5309.6060<br/>■ 12.5309.6040</p>    | <p><b>Espresso- / Mokkalöffel</b><br/>108 mm/4¼ in.<br/>demi-tasse spoon<br/>cuiller à moca<br/>cuchara moca<br/>cucchiaio moca</p>   | <p>■ 10.5372.6060<br/>■ 12.5372.6040</p>  | <p><b>Limolöffel</b><br/>220 mm/8¾ in.<br/>iced tea spoon<br/>cuiller à soda<br/>cuchara refresco<br/>cucchiaio bibita</p>                          |
| <p>■ 10.5303.6061<br/>■ 12.5303.6041</p>    | <p><b>Menuemesser***</b><br/>237 mm/9½ in.<br/>table knife***<br/>couteau de table***<br/>cuchillo mesa***<br/>coltello tavola***</p>            | <p>■ 10.5310.6060<br/>■ 12.5310.6040</p>    | <p><b>Vorspeisen- / Dessertlöffel</b><br/>156 mm/6¼ in.<br/>coffee/tea spoon, large<br/>cuiller à café/thé, grande<br/>cuchara à café/té, grande<br/>cucchiaio caffè/té, grande</p> | <p>■ 10.5378.6069<br/>■ 12.5378.6049</p>  | <p><b>Steakmesser**</b><br/>239 mm/9½ in.<br/>steak knife**<br/>couteau à steak**<br/>cuchillo steak**<br/>coltello da bistecca**</p>               |
| <p>■ 10.5303.6067<br/>■ 12.5303.6047</p>    | <p><b>Menuemesser*</b><br/>233 mm/9¼ in.<br/>table knife*<br/>couteau de table*<br/>cuchillo mesa*<br/>coltello tavola cutinato*</p>             | <p>■ 10.5311.6060<br/>■ 12.5311.6040</p>    | <p><b>Gourmetlöffel</b><br/>196 mm/7¾ in.<br/>gourmet spoon<br/>cuiller à sauce<br/>cuchara gourmet<br/>cucchiaio gourmet</p>   | <p>■ 10.5389.6060<br/>■ 12.5389.6040</p>  | <p><b>Tassenlöffel</b><br/>174 mm/6¾ in.<br/>round bowl soup spoon<br/>cuiller à bouillon<br/>cuchara sopa<br/>cucchiaio da brodo</p>               |
| <p>■ 10.5303.6069<br/>■ 12.5303.6049</p>   | <p><b>Menuemesser**</b><br/>236 mm/9¼ in.<br/>table knife**<br/>couteau de table**<br/>cuchillo mesa**<br/>coltello tavola**</p>                 | <p>■ 10.5335.6061<br/>■ 12.5335.6041</p>   | <p><b>Fischmesser****</b><br/>216 mm/8½ in.<br/>fish knife****<br/>couteau à poisson****<br/>cuchillo pescado****<br/>coltello pesce****</p>  |  |   |
| <p>■ 10.5304.6060<br/>■ 12.5304.6040</p>  | <p><b>Vorspeisenlöffel</b><br/>196 mm/7¾ in.<br/>dessert spoon<br/>cuiller à dessert<br/>cuchara postre<br/>cucchiaio frutta</p>                 | <p>■ 10.5335.6062<br/>■ 12.5335.6042</p>  | <p><b>Fischgabel</b><br/>190 mm/7½ in.<br/>fish fork<br/>fourchette à poisson<br/>tenedor pescado<br/>forchetta pesce</p>   |  |   |
| <p>■ 10.5305.6060<br/>■ 12.5305.6040</p>  | <p><b>Vorspeisengabel</b><br/>195 mm/7¾ in.<br/>dessert fork<br/>fourchette à dessert<br/>tenedor postre<br/>forchetta frutta</p>                | <p>■ 10.5335.6063<br/>■ 12.5335.6043</p>  | <p><b>Fischmesser</b><br/>215 mm/8½ in.<br/>fish knife<br/>couteau à poisson<br/>cuchillo pescado<br/>coltello pesce</p>  |  |   |
| <p>■ 10.5306.6061<br/>■ 12.5306.6041</p>  | <p><b>Vorspeisenmesser****</b><br/>216 mm/8½ in.<br/>dessert knife***<br/>couteau à dessert***<br/>cuchillo postre***<br/>coltello frutta***</p> | <p>■ 10.5340.6060<br/>■ 12.5340.6040</p>  | <p><b>Austerngabel</b><br/>149 mm/5¾ in.<br/>oyster fork<br/>fourchette à huîtres<br/>tenedor ostras<br/>forchetta per ostriche</p>   |  |   |
| <p>■ 10.5306.6067<br/>■ 12.5306.6047</p>  | <p><b>Vorspeisenmesser*</b><br/>212 mm/8½ in.<br/>dessert knife*<br/>couteau à dessert*<br/>cuchillo postre*<br/>coltello frutta*</p>            | <p>■ 10.5364.6060<br/>■ 12.5364.6040</p>  | <p><b>Kuchengabel</b><br/>157 mm/6¼ in.<br/>cake fork<br/>fourchette à gâteau<br/>tenedor lunch<br/>forchetta per dolce</p>   |  |   |
| <p>■ 10.5306.6069<br/>■ 12.5306.6049</p>  | <p><b>Vorspeisenmesser**</b><br/>215 mm/8½ in.<br/>dessert knife**<br/>couteau à dessert**<br/>cuchillo postre**<br/>coltello frutta**</p>       | <p>■ 10.5366.6061<br/>■ 12.5366.6041</p>  | <p><b>Brot- / Buttermesser***</b><br/>170 mm/6¾ in.<br/>bread/butter knife***<br/>couteau de table***<br/>cuchillo lunch**<br/>coltello per dolce***</p>                            |  |   |

VPE 12 Stk. / Unit 12 pcs.

- perfekte Versilberung / perfectly silverplated
- Cromargan®, poliert / stainless 18/10, polished
- \* Hohlheft mit Wellenschliff / hollow-handled with serrated edge
- \*\* Klingenstahl mit Wellenschliff / monobloc with serrated edge
- \*\*\* Klingenstahl mit Wellenschliff, steht auch auf Klinge / monobloc with serrated edge, standing on blade optional
- \*\*\*\* Klingenstahl, steht auf Klinge / monobloc, standing on blade optional



■ **10 5300 6060**  
 perfekt versilbert  
 perfectly silverplated  
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 plateado perfecto  
 perfetta placcatura in argento

■ **12 5300 6040**  
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Unic macht einen klassischen Eindruck – und das trotz der designorientierten Silhouette. Die streng parallel verlaufende Linienführung passt zu jeglicher Art von modernen Tafeln.

Unic makes a classic impression, despite its design-oriented silhouette. Its strong parallel lines fit perfectly with any modern table design.

**UNIC**  
**5300**



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cktail  
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Harmonisch.  
Harmonious.

Klassisch.  
Classic.

Vielseitig.  
Versatile.

**GASTRO**

■ 12.0801.6040

**Menuelöffel**

195 mm/7<sup>3</sup>/<sub>4</sub> in.  
table spoon  
cuiller de table  
cuchara mesa  
cucchiaio tavola



■ 12.0810.6040

**Vorspeisen- /  
Dessertlöffel**

156 mm/6<sup>1</sup>/<sub>4</sub> in.  
coffee/tea spoon, large  
cuiller à café/thé, grande  
cuchara lunch  
cucchiaio caffè/té grande



■ 12.0802.6040

**Menuegabel**

193 mm/7<sup>1</sup>/<sub>2</sub> in.  
table fork  
fourchette de table  
tenedor mesa  
forchetta tavola



■ 12.0835.6042

**Fischgabel**

178 mm/7 in.  
fish fork  
fourchette à poisson  
tenedor pescado  
forchetta pesce



■ 12.0803.6047

**Menuemesser\***

209 mm/8<sup>1</sup>/<sub>2</sub> in.  
table knife\*  
couteau de table\*  
cuchillo mesa\*  
coltello tavola cutinato\*



■ 12.0835.6043

**Fischmesser**

205 mm/8 in.  
fish knife  
couteau à poisson  
cuchillo pescado  
coltello pesce



■ 12.0803.6049

**Menuemesser\*\***

209 mm/8<sup>1</sup>/<sub>2</sub> in.  
table knife\*\*  
couteau de table\*\*  
cuchillo mesa\*\*  
coltello tavola cutinato\*\*



■ 12.0864.6040

**Kuchengabel**

157 mm/6<sup>1</sup>/<sub>4</sub> in.  
cake fork  
fourchette à gâteau  
tenedor lunch  
forchetta per dolce



■ 12.0804.6040

**Vorspeisenlöffel**

182 mm/7<sup>1</sup>/<sub>2</sub> in.  
dessert spoon  
cuiller à dessert  
cuchara postre  
cucchiaio frutta



■ 12.0866.6049

**Brot- /  
Buttermesser\*\***

168 mm/6<sup>1</sup>/<sub>2</sub> in.  
bread/butter knife\*\*  
couteau de table\*\*  
cuchillo lunch\*\*  
coltello per dolce\*\*



■ 12.0805.6040

**Vorspeisengabel**

180 mm/7 in.  
dessert fork  
fourchette à dessert  
tenedor postre  
forchetta frutta



■ 12.0872.6040

**Limolöffel**

220 mm/8<sup>3</sup>/<sub>4</sub> in.  
iced tea spoon  
cuiller à soda  
cuchara refresco  
cucchiaio bibita



■ 12.0806.6047

**Vorspeisen-  
messer\***

195 mm/7<sup>3</sup>/<sub>4</sub> in.  
dessert knife\*  
couteau à dessert\*  
cuchillo postre\*  
coltello frutta\*



■ 12.0878.6047

**Steakmesser\***

232 mm/9<sup>1</sup>/<sub>4</sub> in.  
steak knife\*  
couteau à steak\*  
cuchillo steak\*  
coltello da bistecca\*



■ 12.0806.6049

**Vorspeisen-  
messer\*\***

195 mm/7<sup>3</sup>/<sub>4</sub> in.  
dessert knife\*\*  
couteau à dessert\*\*  
cuchillo postre\*\*  
coltello frutta\*\*



■ 12.0878.6049

**Steakmesser\*\***

232 mm/9<sup>1</sup>/<sub>4</sub> in.  
steak knife\*\*  
couteau à steak\*\*  
cuchillo steak\*\*  
coltello da bistecca\*\*



■ 12.0807.6040

**Kaffeelöffel**

132 mm/5<sup>1</sup>/<sub>4</sub> in.  
tea/coffee spoon  
cuiller à café  
cuchara café  
cucchiaio caffè/té



■ 12.0889.6040

**Tassenlöffel**

168 mm/6<sup>1</sup>/<sub>2</sub> in.  
round bowl soup spoon  
cuiller à bouillon  
cuchara sopa  
cucchiaio da brodo



■ 12.0809.6040

**Espresso- /  
Mokkalöffel**

108 mm/4<sup>1</sup>/<sub>4</sub> in.  
demi-tasse spoon  
cuiller à mocca  
cuchara moca  
cucchiaio moca



VPE 12 Stk. / Unit 12 pcs.

- Cromargan®, poliert / stainless 18/10, polished
- \* Hohlheft mit Wellenschliff / hollow-handled with serrated edge
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■ 12 0800 6040  
 Cromargan®, poliert  
 Cromargan®, polished  
 Cromargan®, poli  
 Cromargan®, pulido  
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Gastro ist dank seiner dezenten und gleichzeitig eleganten Silhouette wie geschaffen für originelle Gastro-Konzepte. Drapiert auf kariertem Tischwäsche oder einfachen Holztischen entfaltet sich der typische Flair.

With its understated, yet elegant silhouette, Gastro is the ideal choice for original catering concepts. Bring out the best in this cutlery by laying it out on checked table linens or simple wooden tables.

**GASTRO**  
 0800





Geschmeidig.  
Smooth.

Vertraut.  
Familiar.

Etabliert.  
Established.

**SIGNUM**

■ 10.1901.6060

■ 12.1901.6040

**Menuelöffel**

212 mm/8<sup>1</sup>/<sub>2</sub> in.  
table spoon  
cuiller de table  
cuchara mesa  
cucchiaio tavola



■ 10.1902.6060

■ 12.1902.6040

**Menuegabel**

210 mm/8<sup>1</sup>/<sub>2</sub> in.  
table fork  
fourchette de table  
tenedor mesa  
forchetta tavola



■ 10.1903.6067

■ 12.1903.6047

**Menuemesser\***

239 mm/9<sup>1</sup>/<sub>2</sub> in.  
table knife\*  
couteau de table\*  
cuchillo mesa\*  
coltello tavola cutinato\*



■ 10.1903.6069

■ 12.1903.6049

**Menuemesser\*\***

238 mm/9<sup>1</sup>/<sub>2</sub> in.  
table knife\*\*  
couteau de table\*\*  
cuchillo mesa\*\*  
coltello tavola cutinato\*\*



■ 10.1904.6060

■ 12.1904.6040

**Vorspeisenlöffel**

190 mm/7<sup>1</sup>/<sub>2</sub> in.  
dessert spoon  
cuiller à dessert  
cuchara postre  
cucchiaio frutta



■ 10.1905.6060

■ 12.1905.6040

**Vorspeisengabel**

188 mm/7<sup>1</sup>/<sub>2</sub> in.  
dessert fork  
fourchette à dessert  
tenedor postre  
forchetta frutta



■ 10.1906.6067

■ 12.1906.6047

**Vorspeisen-  
messer\***

214 mm/8<sup>1</sup>/<sub>2</sub> in.  
dessert knife\*  
couteau à dessert\*  
cuchillo postre\*  
coltello frutta\*



■ 10.1906.6069

■ 12.1906.6049

**Vorspeisen-  
messer\*\***

213 mm/8<sup>1</sup>/<sub>2</sub> in.  
dessert knife\*\*  
couteau à dessert\*\*  
cuchillo postre\*\*  
coltello frutta\*\*



■ 10.1907.6060

■ 12.1907.6040

**Kaffeelöffel**

136 mm/5<sup>1</sup>/<sub>2</sub> in.  
tea/coffee spoon  
cuiller à café  
cuchara café  
cucchiaio caffè/té



■ 10.1909.6060

■ 12.1909.6040

**Espresso- /  
Mokkalöffel**

108 mm/4<sup>1</sup>/<sub>2</sub> in.  
demi-tasse spoon  
cuiller à mocca  
cuchara moca  
cucchiaio moca



■ 10.1910.6060

■ 12.1910.6040

**Vorspeisen- /  
Dessertlöffel**

156 mm/6<sup>1</sup>/<sub>4</sub> in.  
coffee/tea spoon, large  
cuiller à café/thé grande  
cuchara à café/té, grande  
cucchiaio caffè/té, grande



■ 10.1911.6060

■ 12.1911.6040

**Gourmetlöffel**

190 mm/7<sup>1</sup>/<sub>2</sub> in.  
gourmet spoon  
cuiller à sauce  
cuchara gourmet  
cucchiaio gourmet



■ 10.1916.6060

■ 12.1916.6040

**Gemüselöffel**

237 mm/9<sup>1</sup>/<sub>2</sub> in.  
vegetable serving spoon  
cuiller à légumes  
cucharón legumbres  
cucchiaione servire



■ 10.1935.6062

■ 12.1935.6042

**Fischgabel**

184 mm/7<sup>1</sup>/<sub>4</sub> in.  
fish fork  
fourchette à poisson  
tenedor pescado  
forchetta pesce



■ 10.1935.6063

■ 12.1935.6043

**Fischmesser**

206 mm/8 in.  
fish knife  
couteau à poisson  
cuchillo pescado  
coltello pesce



■ 10.1940.6060

■ 12.1940.6040

**Austergabel**

149 mm/5<sup>7</sup>/<sub>8</sub> in.  
oyster fork  
fourchette à huîtres  
tenedor ostras  
forchetta per ostriche



■ 10.1964.6060

■ 12.1964.6040

**Kuchengabel**

157 mm/6<sup>1</sup>/<sub>4</sub> in.  
cake fork  
fourchette à gâteau  
tenedor lunch  
forchetta per dolce



■ 10.1966.6069

■ 12.1966.6049

**Brot- /  
Buttermesser\*\***

170 mm/6<sup>3</sup>/<sub>4</sub> in.  
bread/butter knife\*\*  
couteau de table\*\*  
cuchillo mesa\*\*  
coltello per dolce\*\*



■ 10.1972.6060

■ 12.1972.6040

**Limolöffel**

220 mm/8<sup>3</sup>/<sub>4</sub> in.  
iced tea spoon  
cuiller à soda  
cuchara refresco  
cucchiaio bibita



■ 10.1978.6069

■ 12.1978.6049

**Steakmesser\*\***

239 mm/9<sup>1</sup>/<sub>2</sub> in.  
steak knife\*\*  
couteau à steak\*\*  
cuchillo steak\*\*  
coltello da bistecca\*\*



■ 10.1986.6069

■ 12.1986.6049

**Obstmesser**

170 mm/6<sup>3</sup>/<sub>4</sub> in.  
fruit knife  
couteau à fruits  
cuchillo para fruta  
coltello da frutta



■ 10.1989.6060

■ 12.1989.6040

**Tassenlöffel**

170 mm/6<sup>3</sup>/<sub>4</sub> in.  
round bowl soup spoon  
cuiller à bouillon  
cuchara sopa  
cucchiaio da brodo



■ 10.1990.6069

■ 12.1990.6049

**Pizzamesser**

239 mm/9<sup>1</sup>/<sub>2</sub> in.  
pizza knife  
couteau à pizza  
cuchillo pizza  
coltello da pizza



VPE 12 Stk. / Unit 12 pcs.

■ perfekte Versilberung /  
perfectly silverplated

■ Cromargan®, poliert /  
stainless 18/10, polished

\* Hohlheft mit Wellenschliff /  
hollow-handled with serrated edge

\*\* Klingenstahl mit Wellenschliff /  
monobloc with serrated edge



■ **10 1900 6060**  
 perfekt versilbert  
 perfectly silverplated  
 chromage parfait  
 plateado perfecto  
 perfetta placcatura in argento

■ **12 1900 6040**  
 Cromargan®, poliert  
 Cromargan®, polished  
 Cromargan®, poli  
 Cromargan®, pulido  
 Cromargan®, lucido

Signum vereint die traditionelle Rundstilform mit einer klaren Linienführung – und sorgt für ein modernes und zugleich vertrautes Tischambiente in ganz unterschiedlichen Interieur-Stilen.

Signum combines the traditional rounded handle with clear lines, helping to create a modern, yet familiar table ambience in all kinds of interiors.

**SIGNUM**  
 1900





Fein.  
Delicate.

Schwungvoll.  
Curvy.

Dekorativ.  
Decorative.

CONTOUR

■ 10.0201.6060  
 ■ 12.0201.6040

**Menuelöffel**  
 200 mm/8 in.  
 table spoon  
 cuiller de table  
 cuchara mesa  
 cucchiaio tavola



■ 10.0202.6060  
 ■ 12.0202.6040

**Menuegabel**  
 203 mm/8 in.  
 table fork  
 fourchette de table  
 tenedor mesa  
 forchetta tavola



■ 10.0203.6067  
 ■ 12.0203.6047

**Menuemesser\***  
 230 mm/9 in.  
 table knife\*  
 couteau de table\*  
 cuchillo mesa\*  
 coltello tavola cutinato\*



■ 10.0203.6069  
 ■ 12.0203.6049

**Menuemesser\*\***  
 235 mm/9 1/4 in.  
 table knife\*\*  
 couteau de table\*\*  
 cuchillo mesa\*\*  
 coltello tavola\*\*




■ 10.0204.6060  
 ■ 12.0204.6040

**Vorspeisenlöffel**  
 182 mm/7 1/4 in.  
 dessert spoon  
 cuiller à dessert  
 cuchara postre  
 cucchiaio frutta



■ 10.0205.6060  
 ■ 12.0205.6040

**Vorspeisengabel**  
 185 mm/7 1/4 in.  
 dessert fork  
 fourchette à dessert  
 tenedor postre  
 forchetta frutta



■ 10.0206.6067  
 ■ 12.0206.6047

**Vorspeisen-  
 messer\***  
 211 mm/8 1/4 in.  
 dessert knife\*  
 couteau à dessert\*  
 cuchillo postre\*  
 coltello frutta\*



■ 10.0206.6069  
 ■ 12.0206.6049

**Vorspeisen-  
 messer\*\***  
 211 mm/8 1/4 in.  
 dessert knife\*\*  
 couteau à dessert\*\*  
 cuchillo postre\*\*  
 coltello frutta\*\*



■ 10.0207.6060  
 ■ 12.0207.6040

**Kaffeelöffel**  
 132 mm/5 1/4 in.  
 tea/coffee spoon  
 cuiller à café  
 cuchara café  
 cucchiaio caffè/té



■ 10.0209.6060  
 ■ 12.0209.6040

**Espresso- /  
 Mokkalöffel**  
 108 mm/4 1/4 in.  
 demi-tasse spoon  
 cuiller à mocca  
 cuchara moca  
 cucchiaio moca




■ 10.0210.6060  
 ■ 12.0210.6040

**Vorspeisen- /  
 Dessertlöffel**  
 156 mm/6 1/4 in.  
 coffee/tea spoon, large  
 cuiller à café/thé, grande  
 cuchara à café/té, grande  
 cucchiaio caffè/té, grande




■ 10.0211.6060  
 ■ 12.0211.6040

**Gourmetlöffel**  
 190 mm/7 1/2 in.  
 gourmet spoon  
 cuiller à sauce  
 cuchara gourmet  
 cucchiaio gourmet



■ 10.0235.6062  
 ■ 12.0235.6042

**Fischgabel**  
 174 mm/6 7/8 in.  
 fish fork  
 fourchette à poisson  
 tenedor pescado  
 forchetta pesce




■ 10.0235.6063  
 ■ 12.0235.6043

**Fischmesser**  
 204 mm/8 in.  
 fish knife  
 couteau à poisson  
 cuchillo pescado  
 coltello pesce



■ 10.0240.6060  
 ■ 12.0240.6040

**Austerngabel**  
 136 mm/5 1/4 in.  
 oyster fork  
 fourchette à huîtres  
 tenedor ostras  
 forchetta per ostriche



■ 10.0264.6060  
 ■ 12.0264.6040

**Kuchengabel**  
 152 mm/6 in.  
 cake fork  
 fourchette à gâteau  
 tenedor lunch  
 forchetta per dolce



■ 10.0266.6069  
 ■ 12.0266.6049

**Brot- /  
 Buttermesser\*\***  
 170 mm/6 7/8 in.  
 bread/butter knife\*\*  
 couteau de table\*\*  
 cuchillo lunch\*\*  
 coltello per dolce\*\*



■ 10.0272.6060  
 ■ 12.0272.6040

**Limolöffel**  
 220 mm/8 3/4 in.  
 iced tea spoon  
 cuiller à soda  
 cuchara refresco  
 cucchiaio bibita




■ 12.0278.6049

**Steakmesser\*\***  
 225 mm/8 7/8 in.  
 steak knife\*\*  
 couteau à steak\*\*  
 cuchillo steak\*\*  
 coltello da bistecca\*\*



■ 10.0289.6060  
 ■ 12.0289.6040

**Tassenlöffel**  
 169 mm/6 7/8 in.  
 round bowl soup spoon  
 cuiller à bouillon  
 cuchara sopa  
 cucchiaio da brodo



VPE 12 Stk. / Unit 12 pcs.

- perfekte Versilberung / perfectly silverplated
- Cromargan®, poliert / stainless 18/10, polished

\* Hohlheft mit Wellenschliff / hollow-handled with serrated edge

\*\* Klingenstahl mit Wellenschliff / monobloc with serrated edge





■ **10 0200 6060**  
 perfekt versilbert  
 perfectly silverplated  
 chromage parfait  
 plateado perfecto  
 perfetta placcatura in argento

■ **12 0200 6040**  
 Cromargan®, poliert  
 Cromargan®, polished  
 Cromargan®, poli  
 Cromargan®, pulido  
 Cromargan®, lucido

Contour greift mit feinen Prägungen und tropfenförmigen Griffen traditionelle Besteckmuster auf moderne Weise auf. Die schwungvolle Linienführung fügt sich harmonisch in eine lockere Atmosphäre ein.

With its fine stamping and drop-shaped handles, Contour is a modern take on traditional cutlery designs. Its flowing lines perfectly suit a more relaxed atmosphere.

**CONTOUR**  
 0200





Wandelbar.  
Versatile.

Zeitlos.  
Timeless.

Geradlinig.  
Straightforward.

**BISTRO**

■ 01.0401.6060

■ 11.0401.6040

**Menuelöffel**

203 mm/8 in.  
table spoon  
cuiller de table  
cuchara mesa  
cucchiaio tavola



■ 01.0410.6060

■ 11.0410.6040

**Vorspeisen- /  
Dessertlöffel**

156 mm/6 1/4 in.  
coffee/tea spoon, large  
cuiller à café/thé, grande  
cuchara à café/té, grande  
cucchiaio caffè/té grande



■ 01.0402.6060

■ 11.0402.6040

**Menuegabel**

201 mm/8 in.  
table fork  
fourchette de table  
tenedor mesa  
forchetta tavola



■ 01.0411.6060

■ 11.0411.6040

**Gourmetlöffel**

190 mm/7 1/2 in.  
gourmet spoon  
cuiller à sauce  
cuchara gourmet  
cucchiaio gourmet



■ 01.0403.6067

■ 11.0403.6047

**Menuemesser\***

230 mm/9 in.  
table knife\*  
couteau de table\*  
cuchillo mesa\*  
coltello tavola cutinato\*



■ 01.0435.6062

■ 11.0435.6042

**Fischgabel**

183 mm/7 1/4 in.  
fish fork  
fourchette à poisson  
tenedor pescado  
forchetta pesce



■ 01.0403.6069

■ 11.0403.6049

**Menuemesser\*\***

227 mm/9 in.  
table knife\*\*  
couteau de table\*\*  
cuchillo mesa\*\*  
coltello tavola cutinato\*\*



■ 01.0435.6063

■ 11.0435.6043

**Fischmesser**

206 mm/8 in.  
fish knife  
couteau à poisson  
cuchillo pescado  
coltello pesce



■ 01.0404.6060

■ 11.0404.6040

**Vorspeisenlöffel**

183 mm/7 1/4 in.  
dessert spoon  
cuiller à dessert  
cuchara postre  
cucchiaio frutta



■ 01.0440.6060

■ 11.0440.6040

**Austerngabel**

145 mm/5 3/4 in.  
oyster fork  
fourchette à huîtres  
tenedor ostras  
forchetta per ostriche



■ 01.0405.6060

■ 11.0405.6040

**Vorspeisengabel**

181 mm/7 in.  
dessert fork  
fourchette à dessert  
tenedor postre  
forchetta frutta



■ 01.0464.6060

■ 11.0464.6040

**Kuchengabel**

157 mm/6 1/4 in.  
cake fork  
fourchette à gâteau  
tenedor lunch  
forchetta per dolce



■ 01.0406.6067

■ 11.0406.6047

**Vorspeisen-  
messer\***

209 mm/8 1/4 in.  
dessert knife\*  
couteau à dessert\*  
cuchillo postre\*  
coltello frutta\*



■ 01.0466.6069

■ 11.0466.6049

**Brot- /  
Buttermesser\*\***

170 mm/6 3/4 in.  
bread/butter knife\*\*  
couteau de table\*\*  
cuchillo lunch\*\*  
coltello per dolce\*\*



■ 01.0406.6069

■ 11.0406.6049

**Vorspeisen-  
messer\*\***

205 mm/8 in.  
dessert knife\*\*  
couteau à dessert\*\*  
cuchillo postre\*\*  
coltello frutta\*\*



■ 01.0472.6060

■ 11.0472.6040

**Limolöffel**

220 mm/8 3/4 in.  
iced tea spoon  
cuiller à soda  
cuchara refresco  
cucchiaio bibita



■ 01.0407.6060

■ 11.0407.6040

**Kaffeelöffel**

132 mm/5 1/4 in.  
tea/coffee spoon  
cuiller à café  
cuchara café  
cucchiaio caffè/té



■ 01.0478.6069

■ 11.0478.6049

**Steakmesser\*\***

230 mm/9 in.  
steak knife\*\*  
couteau à steak\*\*  
cuchillo steak\*\*  
coltello da bistecca\*\*



■ 01.0409.6060

■ 11.0409.6040

**Espresso- /  
Mokkalöffel**

108 mm/4 1/4 in.  
demi-tasse spoon  
cuiller à moca  
cuchara moca  
cucchiaio moca



■ 01.0489.6060

■ 11.0489.6040

**Tassenlöffel**

166 mm/6 1/2 in.  
round bowl soup spoon  
cuiller à bouillon  
cuchara sopa  
cucchiaio da brodo



VPE 12 Stk. / Unit 12 pcs.

■ perfekte Versilberung /  
perfectly silverplated

■ Cromargan®, poliert /  
stainless 18/10, polished

\* Hohlheft mit Wellenschliff /  
hollow-handled with serrated edge

\*\* Klingenstahl mit Wellenschliff /  
monobloc with serrated edge



■ **01 0400 6060**  
 perfekt versilbert  
 perfectly silverplated  
 chromage parfait  
 plateado perfecto  
 perfetta placcatura in argento

■ **11 0400 6040**  
 Cromargan®, poliert  
 Cromargan®, polished  
 Cromargan®, poli  
 Cromargan®, pulido  
 Cromargan®, lucido

Bistro betont mit schlichtem Design und klaren Linien die unterschiedlichsten Arrangements auf ideale Weise – mit prägnanten, kreisrunden Löffelkellen als optischer Blickfang.

With its simple design and clear lines, Bistro is the ideal complement to all kinds of table arrangements. The spoons, with their striking, circular bowls are particularly eye-catching.

**BISTRO**  
 0400



Le   
Menu

Lammfleisch mit der Schafskäsehaube  
dazu Baguette

Lammcocktail  
mit frischem Dill

Cardon Bleu  
mit Rahmsauce, Krokette und Salat der Saison

Crème Brûlée  
vom Grand Cru Yellow Bourbon Café



Kunstvoll.  
Elaborate.

Dynamisch.  
Dynamic.

Markant.  
Striking.

FLAIR

■ 10.1101.6060  
 ■ 12.1101.6040  
**Menuelöffel**  
 207 mm/8<sup>1</sup>/<sub>4</sub> in.  
 table spoon  
 cuiller de table  
 cuchara mesa  
 cucchiaio tavola



■ 10.1110.6060  
 ■ 12.1110.6040  
**Vorspeisen- /  
 Dessertlöffel**  
 156 mm/6 in.  
 coffee/tea spoon, large  
 cuiller à café/té, grande  
 cuchara à café/té, grande  
 cucchiaio caffè/té, grande



■ 10.1102.6060  
 ■ 12.1102.6040  
**Menuegabel**  
 205 mm/8 in.  
 table fork  
 fourchette de table  
 tenedor mesa  
 forchetta tavola



■ 10.1111.6060  
 ■ 12.1111.6040  
**Gourmetlöffel**  
 190 mm/7<sup>1</sup>/<sub>2</sub> in.  
 gourmet spoon  
 cuiller à sauce  
 cuchara gourmet  
 cucchiaio gourmet



■ 10.1103.6067  
 ■ 12.1103.6047  
**Menuemesser\***  
 237 mm/9<sup>1</sup>/<sub>4</sub> in.  
 table knife\*  
 couteau de table\*  
 cuchillo mesa\*  
 coltello tavola cutinato\*



■ 10.1135.6062  
 ■ 12.1135.6042  
**Fischgabel**  
 183 mm/7<sup>1</sup>/<sub>2</sub> in.  
 fish fork  
 fourchette à poisson  
 tenedor pescado  
 forchetta pesce



■ 10.1103.6069  
 ■ 12.1103.6049  
**Menuemesser\*\***  
 230 mm/9 in.  
 table knife\*\*  
 couteau de table\*\*  
 cuchillo mesa\*\*  
 coltello tavola cutinato\*\*



■ 10.1135.6063  
 ■ 12.1135.6043  
**Fischmesser**  
 206 mm/8 in.  
 fish knife  
 couteau à poisson  
 cuchillo pescado  
 coltello pesce



■ 10.1104.6060  
 ■ 12.1104.6040  
**Vorspeisenlöffel**  
 183 mm/7<sup>1</sup>/<sub>4</sub> in.  
 dessert spoon  
 cuiller à dessert  
 cuchara postre  
 cucchiaio frutta



■ 10.1140.6060  
 ■ 12.1140.6040  
**Austerngabel**  
 149 mm/5<sup>3</sup>/<sub>4</sub> in.  
 oyster fork  
 fourchette à huîtres  
 tenedor ostras  
 forchetta per ostriche



■ 10.1105.6060  
 ■ 12.1105.6040  
**Vorspeisengabel**  
 181 mm/7 in.  
 dessert fork  
 fourchette à dessert  
 tenedor postre  
 forchetta frutta



■ 10.1164.6060  
 ■ 12.1164.6040  
**Kuchengabel**  
 157 mm/6<sup>1</sup>/<sub>4</sub> in.  
 cake fork  
 fourchette à gâteau  
 tenedor lunch  
 forchetta per dolce



■ 10.1106.6067  
 ■ 12.1106.6047  
**Vorspeisen-  
 messer\***  
 214 mm/8<sup>1</sup>/<sub>2</sub> in.  
 dessert knife\*  
 couteau à dessert\*  
 cuchillo postre\*  
 coltello frutta\*



■ 10.1166.6069  
 ■ 12.1166.6049  
**Brot- /  
 Buttermesser\*\***  
 170 mm/6<sup>3</sup>/<sub>4</sub> in.  
 bread/butter knife\*\*  
 couteau de table\*\*  
 cuchillo lunch\*\*  
 coltello per dolce\*\*



■ 10.1106.6069  
 ■ 12.1106.6049  
**Vorspeisen-  
 messer\*\***  
 207 mm/8<sup>1</sup>/<sub>4</sub> in.  
 dessert knife\*\*  
 couteau à dessert\*\*  
 cuchillo postre\*\*  
 coltello frutta\*\*



■ 10.1172.6060  
 ■ 12.1172.6040  
**Limolöffel**  
 220 mm/8<sup>3</sup>/<sub>4</sub> in.  
 iced tea spoon  
 cuiller à soda  
 cuchara refresco  
 cucchiaio bibita



■ 10.1107.6060  
 ■ 12.1107.6040  
**Kaffeelöffel**  
 132 mm/5<sup>1</sup>/<sub>4</sub> in.  
 tea/coffee spoon  
 cuiller à café  
 cuchara café  
 cucchiaio caffè/té



■ 10.1178.6069  
 ■ 12.1178.6049  
**Steakmesser\*\***  
 226 mm/9 in.  
 steak knife\*\*  
 couteau à steak\*\*  
 cuchillo steak\*\*  
 coltello da bistecca\*\*



■ 10.1109.6060  
 ■ 12.1109.6040  
**Espresso- /  
 Mokkalöffel**  
 108 mm/4<sup>1</sup>/<sub>4</sub> in.  
 demi-tasse spoon  
 cuiller à moca  
 cuchara moca  
 cucchiaio moca



■ 10.1189.6060  
 ■ 12.1189.6040  
**Tassenlöffel**  
 166 mm/6<sup>1</sup>/<sub>2</sub> in.  
 round bowl soup spoon  
 cuiller à bouillon  
 cuchara sopa  
 cucchiaio da brodo



VPE 12 Stk. / Unit 12 pcs.  
 ■ perfekte Versilberung /  
 perfectly silverplated  
 ■ Cromargan®, poliert /  
 stainless 18/10, polished  
 \* Hohlheft mit Wellenschliff /  
 hollow-handled with serrated edge  
 \*\* Klingenstahl mit Wellenschliff /  
 monobloc with serrated edge





■ **10 1100 6060**  
 perfekt versilbert  
 perfectly silverplated  
 chromage parfait  
 plateado perfecto  
 perfetta placcatura in argento

■ **12 1100 6040**  
 Cromargan®, poliert  
 Cromargan®, polished  
 Cromargan®, poli  
 Cromargan®, pulido  
 Cromargan®, lucido

Flair ist mit seinen spitz zulaufenden Griffen und filigranem Dekor ein aufmerksamkeitsstarkes Element auf dem gedeckten Tisch. Das filigrane Dekor geht eine perfekte Symbiose mit funktionalem Design ein.

With its tapered handles and elegant decorative elements, Flair is a striking addition to any well-laid table. This collection is a perfect combination of elegance and functional design.

**FLAIR**  
 1100





Agil.  
Agile.

Zurückhaltend.  
Restrained.

Grazil.  
Graceful.

CLUB

■ 11.4701.6040

**Menuelöffel**

199 mm/8 in.  
table spoon  
cuiller de table  
cuchara mesa  
cucchiaio tavola



■ 11.4710.6040

**Vorspeisen- /  
Dessertlöffel**

156 mm/6 1/4 in.  
coffee/tea spoon, large  
cuiller à café/té, grande  
cuchara lunch  
cucchiaio caffè/té, grande



■ 11.4702.6040

**Menuegabel**

197 mm/7 3/4 in.  
table fork  
fourchette de table  
tenedor mesa  
forchetta tavola



■ 11.4711.6040

**Gourmetlöffel**

186 mm/7 1/4 in.  
gourmet spoon  
cuiller à sauce  
cuchara gourmet  
cucchiaio gourmet



■ 11.4703.6047

**Menuemesser\***

217 mm/8 1/2 in.  
table knife\*  
couteau de table\*  
cuchillo mesa\*  
coltello tavola cutinato\*



■ 11.4735.6042

**Fischgabel**

183 mm/7 1/4 in.  
fish fork  
fourchette à poisson  
tenedor pescado  
forchetta pesce



■ 11.4703.6049

**Menuemesser\*\***

215 mm/8 1/2 in.  
table knife\*\*  
couteau de table\*\*  
cuchillo mesa\*\*  
coltello tavola cutinato\*\*



■ 11.4735.6043

**Fischmesser**

206 mm/8 in.  
fish knife  
couteau à poisson  
cuchillo pescado  
coltello pesce



■ 11.4704.6040

**Vorspeisenlöffel**

183 mm/7 1/4 in.  
dessert spoon  
cuiller à dessert  
cuchara postre  
cucchiaio frutta



■ 11.4740.6040

**Austerngabel**

146 mm/5 3/4 in.  
oyster fork  
fourchette à huîtres  
tenedor ostras  
forchetta per ostriche



■ 11.4705.6040

**Vorspeisengabel**

181 mm/7 1/4 in.  
dessert fork  
fourchette à dessert  
tenedor postre  
forchetta frutta



■ 11.4764.6040

**Kuchengabel**

157 mm/6 1/4 in.  
cake fork  
fourchette à gâteau  
tenedor lunch  
forchetta per dolce



■ 11.4706.6047

**Vorspeisen-  
messer\***

201 mm/8 in.  
dessert knife\*  
couteau à dessert\*  
cuchillo postre\*  
coltello frutta\*



■ 11.4766.6049

**Brot- /  
Buttermesser\*\***

170 mm/6 2/4 in.  
bread/butter knife\*\*  
couteau de table\*\*  
cuchillo lunch\*\*  
coltello per dolce\*\*



■ 11.4706.6049

**Vorspeisen-  
messer\*\***

197 mm/7 3/4 in.  
dessert knife\*\*  
couteau à dessert\*\*  
cuchillo postre\*\*  
coltello frutta\*\*



■ 11.4772.6040

**Limolöffel**

220 mm/8 3/4 in.  
iced tea spoon  
cuiller à soda  
cuchara refresco  
cucchiaio bibita



■ 11.4707.6040

**Kaffeelöffel**

132 mm/5 1/4 in.  
tea/coffee spoon  
cuiller à café  
cuchara café  
cucchiaio caffè/té



■ 11.4778.6049

**Steakmesser\*\***

219 mm/8 3/4 in.  
steak knife\*\*  
couteau à steak\*\*  
cuchillo steak\*\*  
coltello da bistecca\*\*



■ 11.4709.6040

**Espresso- /  
Mokkalöffel**

108 mm/4 1/4 in.  
demi-tasse spoon  
cuiller à mocca  
cuchara moca  
cucchiaio moca



■ 11.4789.6040

**Tassenlöffel**

166 mm/6 1/2 in.  
round bowl soup spoon  
cuiller à bouillon  
cuchara sopa  
cucchiaio da brodo



VPE 12 Stk. / Unit 12 pcs.

■ Cromargan®, poliert /  
stainless 18/10, polished

\* Hohlheft mit Wellenschliff /  
hollow-handled with serrated edge

\*\* Klingenstahl mit Wellenschliff /  
monobloc with serrated edge



■ 11 4700 6040  
 Cromargan®, poliert  
 Cromargan®, polished  
 Cromargan®, poli  
 Cromargan®, pulido  
 Cromargan®, lucido

Club ist mit seiner flexiblen und gleichzeitig markanten Ästhetik ein Allround-Talent. Mit einer umlaufenden Schmucklinie eignet sich die Kollektion für einfach wie festlich gedeckte Tische.

With its flexible, yet striking aesthetics, Club is a real all-rounder. The decorative line around the edge makes this collection ideal for both simple and festively laid tables.

**CLUB**  
 4700



Exklusive Unikate in stone-washed Ausführung.  
Exclusive unique pieces in stone-washed finishing.



Ausdrucksstark.  
Expressive.


Flexibel.  
Flexible.

Überraschend.  
Surprising.

**BAGUETTE**

■ 01.0101.6060  
 ■ 11.0101.6040  
 ■ 59.0101.8190

**Menuelöffel**  
 211 mm/8<sup>1</sup>/<sub>4</sub> in.  
 table spoon  
 cuiller de table  
 cuchara mesa  
 cucchiaio tavola



■ 01.0102.6060  
 ■ 11.0102.6040  
 ■ 59.0102.8190

**Menuegabel**  
 211 mm/8<sup>1</sup>/<sub>4</sub> in.  
 table fork  
 fourchette de table  
 tenedor mesa  
 forchetta tavola



■ 01.0115.6061  
 ■ 11.0115.6041

**Menuelöffel, klein**  
 196 mm/7<sup>3</sup>/<sub>4</sub> in.  
 tasting spoon, small  
 cuiller de table, petit  
 cuchara menu, pequeño  
 cucchiaio menu, piccolo




■ 01.0115.6062  
 ■ 11.0115.6042

**Menuegabel, klein**  
 196 mm/7<sup>3</sup>/<sub>4</sub> in.  
 tasting fork, small  
 fourchette de table, petite  
 tenedor menu, pequeño  
 forchetta menu, piccolo




■ 01.0103.6067  
 ■ 11.0103.6047

**Menuemesser\***  
 231 mm/9 in.  
 table knife\*  
 couteau de table\*  
 cuchillo mesa\*  
 coltello tavola cutinato\*




■ 01.0103.6069  
 ■ 11.0103.6049  
 ■ 59.0103.8190

**Menuemesser\*\***  
 231 mm/9 in.  
 table knife\*\*  
 couteau de table\*\*  
 cuchillo mesa\*\*  
 coltello tavola cutinato\*\*




■ 01.0104.6060  
 ■ 11.0104.6040  
 ■ 59.0104.8190

**Vorspeisenlöffel**  
 183 mm/7<sup>1</sup>/<sub>4</sub> in.  
 dessert spoon  
 cuiller à dessert  
 cuchara postre  
 cucchiaio frutta



■ 01.0105.6060  
 ■ 11.0105.6040  
 ■ 59.0105.8190

**Vorspeisengabel**  
 179 mm/7 in.  
 dessert fork  
 fourchette à dessert  
 tenedor postre  
 forchetta frutta



■ 01.0106.6067  
 ■ 11.0106.6047

**Vorspeisenmesser\***  
 214 mm/8<sup>1</sup>/<sub>2</sub> in.  
 dessert knife\*  
 couteau à dessert\*  
 cuchillo postre\*  
 coltello frutta\*



■ 01.0106.6069  
 ■ 11.0106.6049  
 ■ 59.0106.8190

**Vorspeisenmesser\*\***  
 214 mm/8<sup>1</sup>/<sub>2</sub> in.  
 dessert knife\*\*  
 couteau à dessert\*\*  
 cuchillo postre\*\*  
 coltello frutta\*\*



■ 01.0107.6060  
 ■ 11.0107.6040  
 ■ 59.0107.8190

**Kaffeelöffel**  
 147 mm/5<sup>3</sup>/<sub>4</sub> in.  
 tea/coffee spoon  
 cuiller à café  
 cuchara café  
 cucchiaio caffè/té



■ 01.0109.6060  
 ■ 11.0109.6040  
 ■ 59.0109.8190

**Espresso- / Mokkalöffel**  
 114 mm/4<sup>1</sup>/<sub>2</sub> in.  
 demi-tasse spoon  
 cuiller à moca  
 cuchara moca  
 cucchiaio moca




■ 01.0110.6060  
 ■ 11.0110.6040  
 ■ 59.0110.8190

**Vorspeisen- / Dessertlöffel**  
 165 mm/6<sup>1</sup>/<sub>2</sub> in.  
 coffee/tea spoon, large  
 cuiller à café/té, grande  
 cuchara à café/té, grande  
 cucchiaio caffè/té, grande



■ 01.0111.6060  
 ■ 11.0111.6040

**Gourmetlöffel**  
 186 mm/7<sup>1</sup>/<sub>4</sub> in.  
 gourmet spoon  
 cuiller à sauce  
 cuchara gourmet  
 cucchiaio gourmet



■ 01.0135.6062  
 ■ 11.0135.6042

**Fischgabel**  
 179 mm/7 in.  
 fish fork  
 fourchette à poisson  
 tenedor pescado  
 forchetta pesce



■ 01.0135.6063  
 ■ 11.0135.6043

**Fischmesser**  
 215 mm/8<sup>1</sup>/<sub>2</sub> in.  
 fish knife  
 couteau à poisson  
 cuchillo pescado  
 coltello pesce



■ 01.0140.6060  
 ■ 11.0140.6040

**Austerngabel**  
 141 mm/5<sup>1</sup>/<sub>2</sub> in.  
 oyster fork  
 fourchette à huîtres  
 tenedor ostras  
 forchetta per ostriche



■ 01.0164.6060  
 ■ 11.0164.6040  
 ■ 59.0164.8190

**Kuchengabel**  
 163 mm/6<sup>1</sup>/<sub>2</sub> in.  
 cake fork  
 fourchette à gâteau  
 tenedor lunch  
 forchetta per dolce



■ 01.0166.6069  
 ■ 11.0166.6049  
 ■ 59.0166.8190

**Brot- / Buttermesser\*\***  
 170 mm/6<sup>3</sup>/<sub>4</sub> in.  
 bread/butter knife\*\*  
 couteau de table\*\*  
 cuchillo lunch\*\*  
 coltello per dolce\*\*




■ 01.0172.6060  
 ■ 11.0172.6040

**Limolöffel**  
 220 mm/8<sup>3</sup>/<sub>4</sub> in.  
 iced tea spoon  
 cuiller à soda  
 cuchara refresco  
 cucchiaio bibita



■ 01.0178.6067  
 ■ 11.0178.6047

**Steakmesser\***  
 220 mm/8<sup>3</sup>/<sub>4</sub> in.  
 steak knife\*  
 couteau à steak\*  
 cuchillo steak\*  
 coltello da bistecca\*




■ 11.0178.6049  
 ■ 59.0178.8190

**Steakmesser\*\***  
 234 mm/9<sup>1</sup>/<sub>4</sub> in.  
 steak knife\*\*  
 couteau à steak\*\*  
 cuchillo steak\*\*  
 coltello da bistecca\*\*



■ 01.0189.6060  
 ■ 11.0189.6040

**Tassenlöffel**  
 168 mm/6<sup>3</sup>/<sub>4</sub> in.  
 round bowl soup spoon  
 cuiller à bouillon  
 cuchara sopa  
 cucchiaio da brodo



VPE 12 Stk. / Unit 12 pcs.

- perfekte Versilberung / perfectly silverplated
- Cromargan®, poliert / stainless 18/10, polished
- Stone-washed

\* Hohlheft mit Wellenschliff / hollow-handled with serrated edge

\*\* Klingenstahl mit Wellenschliff / monobloc with serrated edge





**NEU NEW**  
**STONE-WASHED**  
 lagerhaltig on stock

■ **59 0100 8190**  
 Cromargan®, stone-washed  
 stainless 18/10, stone-washed

■ **01 0100 6060**  
 perfekt versilbert  
 perfectly silverplated  
 chromage parfait  
 plateado perfecto  
 perfetta placcatura in argento

■ **11 0100 6040**  
 Cromargan®, poliert  
 Cromargan®, polished  
 Cromargan®, poli  
 Cromargan®, pulido  
 Cromargan®, lucido

Baguette verfügt dank seiner beeindruckenden Größe über besondere Prägnanz. Die markanten Kerben und erhabenen Oberflächen setzen plastische Akzente.

Thanks to its impressive size, Baguette makes a particularly striking impact. Characteristic notches and raised surfaces give this collection a sculpted look.

**BAGUETTE**  
 0100

























Geometrisch.  
Geometric.

Hochwertig.  
Classy.

Unabhängig.  
Independent.

MONDIAL

- |  |   |  |   |  |  |
|--|---|--|---|--|--|
| <p>■ 10.6201.6060<br/>■ 12.6201.6040</p>                                | <p><b>Menuelöffel</b><br/>203 mm/8 in.<br/>table spoon<br/>cuiller de table<br/>cuchara mesa<br/>cucchiaio tavola</p>   | <p>■ 10.6207.6060<br/>■ 12.6207.6040</p>    | <p><b>Kaffeelöffel</b><br/>132 mm/5 1/4 in.<br/>tea/coffee spoon<br/>cuiller à café<br/>cuchara café<br/>cucchiaio caffè/té</p>   | <p>■ 10.6278.6069<br/>■ 12.6278.6049</p>  | <p><b>Steakmesser**</b><br/>229 mm/9 in.<br/>steak knife**<br/>couteau à steak**<br/>cuchillo steak**<br/>coltello da bistecca**</p>     |
| <p>■ 10.6202.6060<br/>■ 12.6202.6040</p>                                | <p><b>Menuegabel</b><br/>201 mm/8 in.<br/>table fork<br/>fourchette de table<br/>tenedor mesa<br/>forchetta tavola</p>  | <p>■ 10.6209.6060<br/>■ 12.6209.6040</p>    | <p><b>Espresso- / Mokkalöffel</b><br/>108 mm/4 1/4 in.<br/>demi-tasse spoon<br/>cuiller à moca<br/>cuchara moca<br/>cucchiaio moca</p>  | <p>■ 10.6289.6060<br/>■ 12.6289.6040</p>  | <p><b>Tassenlöffel</b><br/>166 mm/6 1/2 in.<br/>round bowl soup spoon<br/>cuiller à bouillon<br/>cuchara sopa<br/>cucchiaio da brodo</p> |
| <p>■ 12.6202.6042</p>   | <p><b>Menuegabel, lang</b><br/>210 mm/8 1/2 in.<br/>table fork, long<br/>fourchette de table, longue<br/>tenedor mesa, largo<br/>forchetta tavola, lungo</p>        | <p>■ 10.6210.6060<br/>■ 12.6210.6040</p>    | <p><b>Vorspeisen- / Dessertlöffel</b><br/>156 mm/6 1/4 in.<br/>coffee/tea spoon, large<br/>cuiller à café/té, grande<br/>cuchara à café/té, grande<br/>cucchiaio caffè/té, grande</p> |  |  |
| <p>■ 10.6203.6067<br/>■ 12.6203.6047</p>              | <p><b>Gourmetlöffel</b><br/>186 mm/7 3/8 in.<br/>gourmet spoon<br/>cuiller à sauce<br/>cuchara gourmet<br/>cucchiaio gourmet</p>                                    |  |   |  |  |
| <p>■ 10.6203.6069<br/>■ 12.6203.6049</p>                               | <p><b>Menuemesser**</b><br/>229 mm/9 in.<br/>table knife**<br/>couteau de table**<br/>cuchillo mesa**<br/>coltello tavola cutinato**</p>                            | <p>■ 10.6235.6062<br/>■ 12.6235.6042</p>   | <p><b>Fischgabel</b><br/>183 mm/7 1/4 in.<br/>fish fork<br/>fourchette à poisson<br/>tenedor pescado<br/>forchetta pesce</p>  |  |  |
| <p>■ 12.6233.6049</p>   | <p><b>Menuemesser**, lang</b><br/>240 mm/9 1/2 in.<br/>table knife**, long<br/>couteau de table**, long<br/>cuchillo mesa**, largo<br/>coltello tavola**, lungo</p> | <p>■ 10.6235.6063<br/>■ 12.6235.6043</p>  | <p><b>Fischmesser</b><br/>206 mm/8 in.<br/>fish knife<br/>couteau à poisson<br/>cuchillo pescado<br/>coltello pesce</p>   |  |  |
| <p>■ 10.6204.6060<br/>■ 12.6204.6040</p>                              | <p><b>Vorspeisenlöffel</b><br/>187 mm/7 3/8 in.<br/>dessert spoon<br/>cuiller à dessert<br/>cuchara postre<br/>cucchiaio frutta</p>                                 | <p>■ 10.6240.6060<br/>■ 12.6240.6040</p>  | <p><b>Austerngabel</b><br/>138 mm/5 1/2 in.<br/>oyster fork<br/>fourchette à huîtres<br/>tenedor ostras<br/>forchetta per ostriche</p>  |  |  |
| <p>■ 10.6205.6060<br/>■ 12.6205.6040</p>                              | <p><b>Vorspeisengabel</b><br/>185 mm/7 3/8 in.<br/>dessert fork<br/>fourchette à dessert<br/>tenedor postre<br/>forchetta frutta</p>                                | <p>■ 10.6264.6060<br/>■ 12.6264.6040</p>  | <p><b>Kuchengabel</b><br/>157 mm/6 1/8 in.<br/>cake fork<br/>fourchette à gâteau<br/>tenedor lunch<br/>forchetta per dolce</p>  |  |  |
| <p>■ 10.6206.6067<br/>■ 12.6206.6047</p>  | <p><b>Brot- / Buttermesser**</b><br/>170 mm/6 3/4 in.<br/>bread/butter knife**<br/>couteau de table**<br/>cuchillo lunch**<br/>coltello per dolce**</p>             |  |   |  |  |
| <p>■ 10.6206.6069<br/>■ 12.6206.6049</p>                              | <p><b>Vorspeisenmesser**</b><br/>213 mm/8 3/8 in.<br/>dessert knife**<br/>couteau à dessert**<br/>cuchillo postre**<br/>coltello frutta**</p>                       | <p>■ 10.6272.6060<br/>■ 12.6272.6040</p>  | <p><b>Limolöffel</b><br/>220 mm/8 3/4 in.<br/>iced tea spoon<br/>cuiller à soda<br/>cuchara refresco<br/>cucchiaio bibita</p>   |  |  |

VPE 12 Stk. / Unit 12 pcs.

■ perfekte Versilberung / perfectly silverplated

■ Cromargan®, poliert / stainless 18/10, polished

\* Hohlheft mit Wellenschliff / hollow-handled with serrated edge

\*\* Klingenstahl mit Wellenschliff / monobloc with serrated edge



■ **10 6200 6060**  
 perfekt versilbert  
 perfectly silverplated  
 chromage parfait  
 plateado perfecto  
 perfetta placcatura in argento

■ **12 6200 6040**  
 Cromargan®, poliert  
 Cromargan®, polished  
 Cromargan®, poli  
 Cromargan®, pulido  
 Cromargan®, lucido

Mondial akzentuiert mit seinem trapezförmigen Design klassische Arrangements auf einprägsame Weise. Dank der hochwertigen Verarbeitung passt die Serie besonders zu erlesenen Konzepten.

With its trapezoidal design, Mondial makes a memorable addition to classic table arrangements. Thanks to the high-quality workmanship, this collection is a particularly good fit with refined concepts.

**MONDIAL**  
 6200



Menü


























Stattlich.  
Majestic.

Klar.  
Clear.

Variabel.  
Versatile.

# RESIDENCE

- |  |   |  |   |  |  |
|--|---|--|---|--|--|
| <p>■ 10.4801.6060<br/>■ 12.4801.6040</p>    | <p><b>Menuelöffel</b><br/>204 mm/8 in.<br/>table spoon<br/>cuiller de table<br/>cuchara mesa<br/>cucchiaio tavola</p>   | <p>■ 10.4807.6060<br/>■ 12.4807.6040</p>    | <p><b>Kaffeelöffel</b><br/>132 mm/5 1/4 in.<br/>tea/coffee spoon<br/>cuiller à café<br/>cuchara café<br/>cucchiaio caffè/té</p>   | <p>■ 12.4878.6047</p>                     | <p><b>Steakmesser*</b><br/>220 mm/8 1/2 in.<br/>steak knife*<br/>couteau à steak*<br/>cuchillo steak*<br/>coltello da bistecca*</p>      |
| <p>■ 10.4802.6060<br/>■ 12.4802.6040</p>    | <p><b>Menuegabel</b><br/>202 mm/8 in.<br/>table fork<br/>fourchette de table<br/>tenedor mesa<br/>forchetta tavola</p>  | <p>■ 10.4809.6060<br/>■ 12.4809.6040</p>    | <p><b>Espresso- / Mokkalöffel</b><br/>108 mm/4 1/4 in.<br/>demi-tasse spoon<br/>cuiller à moca<br/>cuchara moca<br/>cucchiaio moca</p>  | <p>■ 12.4878.6049</p>                     | <p><b>Steakmesser**</b><br/>228 mm/9 in.<br/>steak knife**<br/>couteau à steak**<br/>cuchillo steak**<br/>coltello da bistecca**</p>     |
| <p>■ 12.4802.6042</p>                       | <p><b>Menuegabel, lang</b><br/>210 mm/8 1/2 in.<br/>table fork, long<br/>fourchette de table, longue<br/>tenedor mesa, largo<br/>forchetta tavola, lungo</p>        | <p>■ 10.4810.6060<br/>■ 12.4810.6040</p>    | <p><b>Vorspeisen- / Dessertlöffel</b><br/>157 mm/6 1/4 in.<br/>coffee/tea spoon, large<br/>cuiller à café/té, grande<br/>cuchara à café/té, grande<br/>cucchiaio caffè/té, grande</p> | <p>■ 10.4889.6060<br/>■ 12.4889.6040</p>  | <p><b>Tassenlöffel</b><br/>166 mm/6 1/2 in.<br/>round bowl soup spoon<br/>cuiller à bouillon<br/>cuchara sopa<br/>cucchiaio da brodo</p> |
| <p>■ 10.4803.6067<br/>■ 12.4803.6047</p>    | <p><b>Menuemesser*</b><br/>226 mm/9 in.<br/>table knife*<br/>couteau de table*<br/>cuchillo mesa*<br/>coltello tavola cutinato*</p>                                 | <p>■ 10.4811.6060<br/>■ 12.4811.6040</p>    | <p><b>Gourmetlöffel</b><br/>186 mm/7 1/4 in.<br/>gourmet spoon<br/>cuiller à sauce<br/>cuchara gourmet<br/>cucchiaio gourmet</p>  |  |  |
| <p>■ 10.4803.6069<br/>■ 12.4803.6049</p>   | <p><b>Menuemesser**</b><br/>227 mm/9 in.<br/>table knife**<br/>couteau de table**<br/>cuchillo mesa**<br/>coltello tavola cutinato**</p>                            | <p>■ 10.4835.6062<br/>■ 12.4835.6042</p>   | <p><b>Fischgabel</b><br/>176 mm/7 in.<br/>fish fork<br/>fourchette à poisson<br/>tenedor pescado<br/>forchetta pesce</p>  |  |  |
| <p>■ 12.4833.6049</p>                     | <p><b>Menuemesser**, lang</b><br/>240 mm/9 1/2 in.<br/>table knife**, long<br/>couteau de table**, long<br/>cuchillo mesa**, largo<br/>coltello tavola**, lungo</p> | <p>■ 10.4835.6063<br/>■ 12.4835.6043</p>  | <p><b>Fischmesser</b><br/>198 mm/7 3/4 in.<br/>fish knife<br/>couteau à poisson<br/>cuchillo pescado<br/>coltello pesce</p>   |  |  |
| <p>■ 10.4804.6060<br/>■ 12.4804.6040</p>  | <p><b>Vorspeisenlöffel</b><br/>187 mm/7 1/2 in.<br/>dessert spoon<br/>cuiller à dessert<br/>cuchara postre<br/>cucchiaio frutta</p>                                 | <p>■ 10.4840.6060<br/>■ 12.4840.6040</p>  | <p><b>Austerngabel</b><br/>140 mm/5 1/2 in.<br/>oyster fork<br/>fourchette à huîtres<br/>tenedor ostras<br/>forchetta per ostriche</p>  |  |  |
| <p>■ 10.4805.6060<br/>■ 12.4805.6040</p>  | <p><b>Vorspeisengabel</b><br/>186 mm/7 1/4 in.<br/>dessert fork<br/>fourchette à dessert<br/>tenedor postre<br/>forchetta frutta</p>                                | <p>■ 10.4864.6060<br/>■ 12.4864.6040</p>  | <p><b>Kuchengabel</b><br/>157 mm/6 1/4 in.<br/>cake fork<br/>fourchette à gâteau<br/>tenedor lunch<br/>forchetta per dolce</p>  |  |  |
| <p>■ 10.4806.6067<br/>■ 12.4806.6047</p>  | <p><b>Vorspeisenmesser*</b><br/>212 mm/8 1/2 in.<br/>dessert knife*<br/>couteau à dessert*<br/>cuchillo postre*<br/>coltello frutta*</p>                            | <p>■ 10.4866.6069<br/>■ 12.4866.6049</p>  | <p><b>Brot- / Buttermesser**</b><br/>170 mm/6 3/4 in.<br/>bread/butter knife**<br/>couteau de table**<br/>cuchillo lunch**<br/>coltello per dolce**</p>                               |  |  |
| <p>■ 10.4806.6069<br/>■ 12.4806.6049</p>  | <p><b>Vorspeisenmesser**</b><br/>212 mm/8 1/2 in.<br/>dessert knife**<br/>couteau à dessert**<br/>cuchillo postre**<br/>coltello frutta**</p>                       | <p>■ 10.4872.6060<br/>■ 12.4872.6040</p>  | <p><b>Limolöffel</b><br/>220 mm/8 3/4 in.<br/>iced tea spoon<br/>cuiller à soda<br/>cuchara refresco<br/>cucchiaio bibita</p>   |  |  |

VPE 12 Stk. / Unit 12 pcs.

■ perfekte Versilberung / perfectly silverplated

■ Cromargan®, poliert / stainless 18/10, polished

\* Hohlheft mit Wellenschliff / hollow-handled with serrated edge

\*\* Klingenstahl mit Wellenschliff / monobloc with serrated edge





■ **10 4800 6060**  
 perfekt versilbert  
 perfectly silverplated  
 chromage parfait  
 plateado perfecto  
 perfetta placcatura in argento

■ **12 4800 6040**  
 Cromargan®, poliert  
 Cromargan®, polished  
 Cromargan®, poli  
 Cromargan®, pulido  
 Cromargan®, lucido

Residence interpretiert den Barockstil auf neue Weise. In auserlesenen Tisch-Arrangements mit modernem Touch kommt die Schönheit der klaren Linienführung besonders zur Geltung.

Residence takes the baroque style in a new direction. Sophisticated table arrangements with a modern touch really emphasize the beauty of its clear lines.

**RESIDENCE**  
 4800





Formvollendet.  
Accomplished.

Stilsicher.  
Stylish.

Einprägsam.  
Memorable.

**METROPOLITAN**

■ 10.5401.6060  
■ 12.5401.6040

**Menuelöffel**

199 mm/8 in.  
table spoon  
cuiller de table  
cuchara mesa  
cucchiaio tavola



■ 10.5402.6060  
■ 12.5402.6040

**Menuegabel**

197 mm/7 1/2 in.  
table fork  
fourchette de table  
tenedor mesa  
forchetta tavola



■ 10.5403.6067  
■ 12.5403.6047

**Menuemesser\***

216 mm/8 1/2 in.  
table knife\*  
couteau de table\*  
cuchillo mesa\*  
coltello tavola cutinato\*



■ 10.5403.6069  
■ 12.5403.6049

**Menuemesser\*\***

215 mm/8 1/2 in.  
table knife\*\*  
couteau de table\*\*  
cuchillo mesa\*\*  
coltello tavola cutinato\*\*



■ 10.5404.6060  
■ 12.5404.6040

**Vorspeisenlöffel**

187 mm/7 1/2 in.  
dessert spoon  
cuiller à dessert  
cuchara postre  
cucchiaio frutta



■ 10.5405.6060  
■ 12.5405.6040

**Vorspeisengabel**

185 mm/7 1/4 in.  
dessert fork  
fourchette à dessert  
tenedor postre  
forchetta frutta



■ 10.5406.6067  
■ 12.5406.6047

**Vorspeisen-  
messer\***

205 mm/8 in.  
dessert knife\*  
couteau à dessert\*  
cuchillo postre\*  
coltello frutta\*



■ 10.5406.6069  
■ 12.5406.6049

**Vorspeisen-  
messer\*\***

205 mm/8 in.  
dessert knife\*\*  
couteau à dessert\*\*  
cuchillo postre\*\*  
coltello frutta\*\*



■ 10.5407.6060  
■ 12.5407.6040

**Kaffeelöffel**

132 mm/5 1/4 in.  
tea/coffee spoon  
cuiller à café  
cuchara café  
cucchiaio caffè/té



■ 10.5409.6060  
■ 12.5409.6040

**Espresso- /  
Mokkalöffel**

108 mm/4 1/4 in.  
demi-tasse spoon  
cuiller à moca  
cuchara moca  
cucchiaio moca



■ 10.5410.6060  
■ 12.5410.6040

**Vorspeisen- /  
Dessertlöffel**

156 mm/6 1/4 in.  
coffee/tea spoon, large  
cuiller à café/té, grande  
cuchara à café/té, grande  
cucchiaio caffè/té, grande



■ 10.5411.6060  
■ 12.5411.6040

**Gourmetlöffel**

191 mm/7 1/2 in.  
gourmet spoon  
cuiller à sauce  
cuchara gourmet  
cucchiaio gourmet



■ 10.5435.6062  
■ 12.5435.6042

**Fischgabel**

177 mm/7 in.  
fish fork  
fourchette à poisson  
tenedor pescado  
forchetta pesce



■ 10.5435.6063  
■ 12.5435.6043

**Fischmesser**

199 mm/8 in.  
fish knife  
couteau à poisson  
cuchillo pescado  
coltello pesce



■ 10.5440.6060  
■ 12.5440.6040

**Austerngabel**

141 mm/5 1/2 in.  
oyster fork  
fourchette à huîtres  
tenedor ostras  
forchetta per ostriche



■ 10.5464.6060  
■ 12.5464.6040

**Kuchengabel**

157 mm/6 1/4 in.  
cake fork  
fourchette à gâteau  
tenedor lunch  
forchetta per dolce



■ 10.5466.6069  
■ 12.5466.6049

**Brot- /  
Buttermesser\*\***

170 mm/6 3/4 in.  
bread/butter knife\*\*  
couteau de table\*\*  
cuchillo lunch\*\*  
coltello per dolce\*\*



■ 10.5472.6060  
■ 12.5472.6040

**Limolöffel**

220 mm/8 3/4 in.  
iced tea spoon  
cuiller à soda  
cuchara refresco  
cucchiaio bibita



■ 12.5478.6047

**Steakmesser\***

222 mm/8 3/4 in.  
steak knife\*  
couteau à steak\*  
cuchillo steak\*  
coltello da bistecca\*



■ 12.5478.6049

**Steakmesser\*\***

229 mm/9 in.  
steak knife\*\*  
couteau à steak\*\*  
cuchillo steak\*\*  
coltello da bistecca\*\*



■ 10.5489.6060  
■ 12.5489.6040

**Tassenlöffel**

166 mm/6 1/2 in.  
round bowl soup spoon  
cuiller à bouillon  
cuchara sopa  
cucchiaio da brodo



VPE 12 Stk. / Unit 12 pcs.

■ perfekte Versilberung / perfectly silverplated

■ Cromargan®, poliert / stainless 18/10, polished

\* Hohlheft mit Wellenschliff / hollow-handled with serrated edge

\*\* Klingenstahl mit Wellenschliff / monobloc with serrated edge



■ **10 5400 6060**  
 perfekt versilbert  
 perfectly silverplated  
 chromage parfait  
 plateado perfecto  
 perfetta placcatura in argento

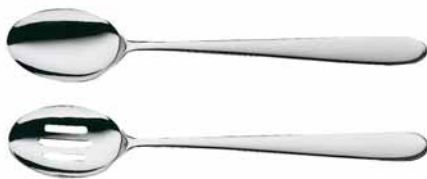
■ **12 5400 6040**  
 Cromargan®, poliert  
 Cromargan®, polished  
 Cromargan®, poli  
 Cromargan®, pulido  
 Cromargan®, lucido

Metropolitan bereichert klassische Gedecke mit seiner formvollendeten Silhouette. Die Wellenelemente an den Stielenden machen die Kollektion zum unverwechselbaren Begleiter unterschiedlichster Porzellanteile.

Metropolitan enhances classic table settings with its perfect silhouette. The wavy elements on the handle ends make this collection an unmistakable companion to all manner of porcelain items.

# METROPOLITAN

## 5400



**Chafing Dish - Besteck**

chafing dish serving set  
service pour chafing dish  
cubierto servir chafing dish  
posate chafing dish

	Länge cm	length in.	Cromargan® stainless 18/10	versilbert silverplated
Chafing Dish Löffel / chafing dish spoon	39	15 1/4	<b>12.8387.6041</b>	<b>10.8387.6061*</b>
Chafing Dish Gabel / chafing dish fork	39	15 1/4	<b>12.8387.6042</b>	<b>10.8387.6062*</b>

\* VPE 12 Stk. / Unit 12 pcs.



**Salat-/Vorlegebesteck**

salad/buffet serving set  
couvert à salade/servir  
cubierto ensalada/servir  
posate servire insalata

	Länge cm	length in.	Cromargan® stainless 18/10	versilbert silverplated
Chafing Dish Löffel / chafing dish spoon	26	10 1/4	<b>12.8386.6041</b>	<b>10.8386.6061*</b>
Chafing Dish Gabel / chafing dish fork	26	10 1/4	<b>12.8386.6042</b>	
Chafing Dish Gabel / chafing dish fork	26	10 1/4	<b>12.8249.6040</b>	<b>10.8249.6060*</b>
Salatgabel / salad fork	26	10 1/4	<b>12.8343.6042</b>	<b>10.8343.6062*</b>

\* VPE 12 Stk. / Unit 12 pcs.



**Chafing Dish - Besteck**

chafing dish serving set  
service pour chafing dish  
cubierto servir chafing dish  
posate chafing dish

Hohlheftgriff /  
hollow-handled

Cromargan® / stainless 18/10

	Länge cm	length in.	
Chafing Dish Löffel / chafing dish spoon	32,5	12 3/4	<b>12.8381.6041</b>
Chafing Dish Gabel / chafing dish fork	32,5	12 3/4	<b>12.8381.6042</b>



**Fleischgabel**

serving fork  
fourchette à viande  
tenedor carne  
forchetta da antipasto

Hohlheftgriff /  
hollow-handled

Cromargan® / stainless 18/10

Länge cm	length in.	
32,5	12 3/4	<b>12.8382.6040</b>



### Nudellöffel

pasta serving spoon  
cuillère à spaghetti  
cuchara pasta  
cuchiao per pasta

Hohlheftgriff /  
hollow-handled

Cromargan® / stainless 18/10

Länge	length
cm	in.
31,5	12 <sup>1</sup> / <sub>2</sub>

12.8383.6040



### Salatzange

salad serving tongs  
pince à salade  
pinza para ensalada  
pinza servire insalata

Länge	length
cm	in.
31	12 <sup>1</sup> / <sub>4</sub>

Cromargan®	versilbert
stainless 18/10	silverplated
12.8341.6040	10.8341.6060*

\* VPE 12 Stk. / Unit 12 pcs.



### Salatzange

salad serving tongs  
pince à salade  
pinza para ensalada  
pinza servire insalata

Cromargan® / stainless 18/10

Länge	length
cm	in.
30,5	12

12.8306.6040



### Universalzange Prof. Wagenfeld

pastry serving tongs  
pince à gâteau  
pinza pasteles  
pinza universale

Länge	length
cm	in.
20,5	8

Cromargan®	versilbert
mattiert	silverplated
stainless 18/10, satin finished	
12.8246.6030	10.8246.6060*

\* VPE 12 Stk. / Unit 12 pcs.



**Universalzange**

pastry serving tongs  
pince à gâteau  
pinza pasteles  
pinza universale

Cromargan® / stainless 18/10

Länge	length
cm	in.
23	9

54.9906.6040



**Eiszange**

ice tongs  
pince à glace  
pinza hielo  
pinza per ghiaccio

Länge	length
cm	in.
17,3	6 <sup>3</sup> / <sub>4</sub>

Cromargan®	versilbert
stainless 18/10	silverplated
<b>12.8307.6040</b>	<b>10.8307.6060*</b>

\* VPE 12 Stk. / Unit 12 pcs.



**Gebäck- und Servierzange**

pastry serving tongs  
pince à gâteau  
pinza pasteles  
pinza servire per dolci

Cromargan® teilmattiert / stainless 18/10 partly satin finished

Länge	length
cm	in.
17	6 <sup>3</sup> / <sub>4</sub>

12.8362.6040



**Zuckerzange**

sugar tongs  
pince à sucre  
pinza de azucar  
pinza per zucchero

Länge	length
cm	in.
10,7	4 <sup>1</sup> / <sub>4</sub>

Cromargan®	versilbert
stainless 18/10	silverplated
<b>12.8342.6040</b>	<b>10.8342.6060*</b>

\* VPE 12 Stk. / Unit 12 pcs.





### Hummergabel

lobster fork  
fourchette à homard  
tenedor bogavante  
forchetta aragosta

Länge	length
cm	in.
23,5	9 <sup>1</sup> / <sub>4</sub>

Cromargan®	versilbert
stainless 18/10	silverplated
<b>12.8336.6040</b>	<b>10.8336.6060*</b>

\* VPE 12 Stk. / Unit 12 pcs.



### Hummerzange

lobster-crack  
pince à homard  
pinza para langostas  
pinza per aragoste

Chromstahl / chrome steel

Länge	length
cm	in.
19,8	7 <sup>3</sup> / <sub>4</sub>

**12.8410.6040**



### Schneckengabel

snail fork  
fourchette à escargots  
tenedor caracoles  
forchetta per lumache

Länge	length
cm	in.
14,5	5 <sup>3</sup> / <sub>4</sub>

Cromargan®	versilbert
stainless 18/10	silverplated
<b>12.8335.6040</b>	<b>10.8335.6060*</b>

\* VPE 12 Stk. / Unit 12 pcs.



### Schneckenzange

snail tweezer  
pince à escargots  
pinza caracoles  
pinza per lumache

Cromargan® / stainless 18/10

Länge	length
cm	in.
15	6

**12.8291.6040**



**Dressinglöffel**

dressing ladle  
cuiller à sauce  
cazo salsa  
mestolino salsa

Cromargan® / stainless 18/10

Inhalt	cap.	Länge	length	Ø	Ø	
Ltr.	oz.	cm	in.	cm	in.	
0,03	1,05	26	10 <sup>1</sup> / <sub>4</sub>	6,5	2 <sup>1</sup> / <sub>2</sub>	12.8207.6040



**Bowlenlöffel**

punch bowl ladle  
cuiller à punch  
cazo ponche  
cucchiaio per bowl

Cromargan® / stainless 18/10

Inhalt	cap.	Länge	length	
Ltr.	oz.	cm	in.	
0,08	2,70	40	15 <sup>3</sup> / <sub>4</sub>	12.8344.6040



**Saucenlöffel**

gravy ladle  
cuiller à sauce  
cazo salsa  
mestolino salsa

Cromargan® / stainless 18/10

Inhalt	cap.	Länge	length	
Ltr.	oz.	cm	in.	
0,03	1,05	18	7	12.8395.6040



**Portionsschöpfer**

soup ladle, medium  
louche, medium  
cazo porciones  
ramaiolo, medio

Cromargan® / stainless 18/10

Inhalt	cap.	Länge	length	
Ltr.	oz.	cm	in.	
0,06	2,03	26,4	10 <sup>1</sup> / <sub>2</sub>	12.8423.6040



### Suppenschöpfer

soup ladle  
louche à potage  
cazo sopa  
ramaiole

Cromargan® / stainless 18/10

Inhalt	cap.	Länge	length
Ltr.	oz.	cm	in.
0,11	3,72	29,5	11 1/2

54.9904.6040



### Kartoffellöffel

potato spoon  
cuiller à pommes de terre  
cucharon patatas  
cucchiaio per patate

Cromargan® / stainless 18/10

Länge	length
cm	in.
21,5	8 1/2

12.8394.6040



### Eisschaufel

ice-shovel  
cuiller à glace  
pala para hielo  
cucchianino per gelato

Cromargan® / stainless 18/10

Länge	length
cm	in.
13,8	5 1/2

12.8057.6040\*

\* VPE 12 Stk. / unit 12 pcs.



### Eierlöffel

egg spoon  
cuiller à oeuf  
cuchara huevos  
cucchiaio per uovo

Cromargan® / stainless 18/10

Länge	length
cm	in.
13	5

12.9008.6040\*

\* VPE 12 Stk. / unit 12 pcs.



**Vorlege-/ Aufschnittgabel**

serving fork  
fourchette à viande  
tenedor carne  
forchetta da antipasto

Cromargan® / stainless 18/10

Länge	length
cm	in.
19	7½

12.8393.6040



**Brotmesser  
GRAND GOURMET**

bread knife  
couteau à pain  
cuchillo pan  
coltello pane

Spezialklingenstahl, Cromargan® /  
special blade steel, stainless 18/10

Länge	length
cm	in.
32	12½

18.8950.6032



**Brotmesser  
SPITZENKLASSE PLUS**

bread knife  
couteau à pain  
cuchillo pan  
coltello pane

Spezialklingenstahl, Cromargan® /  
special blade steel, stainless 18/10

Länge	length
cm	in.
31,5	12½

18.8976.6032



**Tranchiermesser  
GRAND GOURMET**

carving knife  
couteau à viande  
cuchillo carne  
coltello carne

Spezialklingenstahl, Cromargan® /  
special blade steel, stainless 18/10

Gesamtlänge	total length	Klingenlänge	length of blade
cm	in.	cm	in.
32,5	12¾	20	8

18.8948.6032



**Tranchiergabel  
GRAND GOURMET**

meat fork  
fourchette à viande  
tenedor carne  
forchettone

Cromargan® / stainless 18/10

Gesamtlänge cm	total length in.	Klingenlänge cm	length of blade in.
29	11 <sup>1</sup> / <sub>2</sub>	14	5 <sup>1</sup> / <sub>2</sub>

**18.8957.6030**



**Tranchiermesser  
SPITZENKLASSE PLUS**

carving knife  
couteau à viande  
cuchillo carne  
coltello carne

Spezialklingenstahl, Cromargan® /  
special blade steel, stainless 18/10

Gesamtlänge cm	total length in.	Klingenlänge cm	length of blade in.
32	12 <sup>1</sup> / <sub>2</sub>	20	8

**18.9582.6032**



**Tranchiergabel  
SPITZENKLASSE PLUS**

meat fork  
fourchette à viande  
tenedor carne  
forchettone

Spezialklingenstahl, Cromargan® /  
special blade steel, stainless 18/10

Gesamtlänge cm	total length in.	Klingenlänge cm	length of blade in.
27	10 <sup>3</sup> / <sub>4</sub>	12	4 <sup>3</sup> / <sub>4</sub>

**18.9588.6031**



**Steakbesteck SOLID**

steak fork and knife SOLID  
couvert à steak SOLID  
cubierto steak SOLID  
posate da bistecca SOLID

Cromargan® / stainless 18/10

	Länge cm	length in.	
Steakgabel SOLID / steak fork SOLID	21	8 <sup>1</sup> / <sub>4</sub>	<b>12.9013.6040</b>
Steakmesser SOLID* / steak knife SOLID*	24,4	9 <sup>3</sup> / <sub>4</sub>	<b>12.9014.6040*</b>

\* Hohlheft mit Wellenschliff / hollow-handled with serrated edge



**Steakbesteck**

steak flatware  
couvert à steak  
cubierto steak  
posate da bistecca

Cromargan® / stainless 18/10

	Länge cm	length in.	
Steakgabel / steak fork	21	8 <sup>1</sup> / <sub>4</sub>	12.8960.6042
Steakmesser / steak knife	23,1	9	12.8960.6049



**Steakmesser**

steak knife  
couteau à steak  
cuchillo steak  
coltello da bistecca

Cromargan® / stainless 18/10

Länge cm	length in.	
20	8	12.8705.6047



**Steakmesser\***

steak knife\*  
couteau à steak\*  
cuchillo steak\*  
coltello da bistecca\*

Cromargan®, poliert / stainless 18/10, polished

Länge mm	length in.	
220	8 <sup>3</sup> / <sub>4</sub>	11.0178.6047

\* Hohlheft mit Wellenschliff / hollow-handled with serrated edge



**Kaviarlöffel**

caviar spoon  
cuiller à caviar  
cuchara caviar  
cucchiaio per caviale

versilbert / silverplated

Länge cm	length in.	
20	8	01.0195.6062*

\* VPE 12 Stk. / unit 12 pcs.



### Kaviarmesser

caviar knife  
couteau à caviar  
cuchillo caviar  
coltellino per caviale

versilbert / silverplated

Länge	length
cm	in.
21	8 <sup>1</sup> / <sub>4</sub>

01.0195.6063\*

\* VPE 12 Stk. / unit 12 pcs.



### Happy Spoon

happy spoon  
happy spoon  
happy spoon  
happy spoon

in Menue- und Vorspeisengröße! /  
in size table and dessert spoon!

Cromargan® / stainless 18/10

	Länge	length	
	cm	in.	
Happy Spoon	12,5	5	12.8993.6040
Happy Spoon S	11,5	4 <sup>1</sup> / <sub>2</sub>	12.8345.6040

\* VPE 12 Stk. / unit 12 pcs.



### Tortenheber

pie server, large  
pelle à gâteau, grande  
pala tarta, grande  
pala da torta, grande

Länge	length	Cromargan®	versilbert
cm	in.	stainless 18/10	silverplated
26	10 <sup>1</sup> / <sub>4</sub>	12.8424.6040	10.8424.6060*

\* VPE 12 Stk. / Unit 12 pcs.



### Tortenmesser

cake knife  
couteau à tarte  
cuchillo tarta  
coltello torta

Cromargan® / stainless 18/10

Länge	length
cm	in.
28	11

12.9163.6040



**Käsemesser**

cheese knife  
couteau à fromage  
cuchillo queso  
coltello formaggio

Cromargan® / stainless 18/10

Länge	length
cm	in.
22	8 <sup>3</sup> / <sub>4</sub>

12.8861.6041



**"4 for you" - Löffel**

"4 for you" spoon  
cuiller "4 for you"  
cuchara "4 for you"  
cucchiaio "4 for you"

Chromstahl / chrome steel

Gewürzlöffel (VPE 12 Stk.) /  
spicy spoon (unit 12 pcs.)

Espressolöffel / demi-tasse spoon

Kaffeelöffel / coffee spoon

Eiskaffeelöffel / iced tea spoon

\* VPE 12 Stk. / unit 12 pcs.

Länge	length
cm	in.
7	2 <sup>3</sup> / <sub>4</sub>

54.9184.6040

12.9185.6040

12.9186.6040

12.9188.6040



**Löffel „KaffeeKultur“**

spoons „KaffeeKultur“  
cuillers „KaffeeKultur“  
cucharas „KaffeeKultur“  
cucchiai „KaffeeKultur“

Cromargan® / stainless 18/10

Länge	length
mm	in.
110	4 <sup>1</sup> / <sub>4</sub>
136	5 <sup>1</sup> / <sub>4</sub>
157	6 <sup>1</sup> / <sub>4</sub>

54.9901.6040

54.9902.6040

54.9903.6040

\* VPE 12 Stk. / unit 12 pcs.



**Eislöffel XL**

ice spoon XL  
cuiller à glace XL  
pala para hielo XL  
cucchianino per gelato XL

Cromargan® / stainless 18/10

Länge	length
mm	in.
180	7

54.9905.6040\*

\* VPE 12 Stk. / unit 12 pcs.





### Ess-Stäbchen Paar

#### ASIA

chopsticks pair  
 baguettes paire  
 juego de palillos  
 paio bacchette

Cromargan®, POM Kunststoff / stainless 18/10, plastic

Länge	length
cm	in.
25,4	10

55.0122.6040



### Ess-Stäbchen Ablage

#### ASIA

chopstick stand  
 rangement pour baguettes  
 soporte para palillos  
 portaoggetti per bacchette

Cromargan® / stainless 18/10

Größe	size
cm	in.
8,4 x 1,7 x 1	3 1/4 x 3/4 x 1/2

55.0123.6040



### Ess-Stäbchen Set

#### ASIA

chopstick set  
 kit baguettes  
 juego palillos  
 set bacchette

bestehend aus: Ess-Stäbchen Paar, Ess-Stäbchen Ablage und  
 Menueißel Nordic /  
 consisting of: chopstick pair, chopstick stand and table spoon Nordic

Cromargan®, POM Kunststoff / stainless 18/10, plastic

Ess-Stäbchen Paar / chopsticks pair

Länge	length
cm	in.
25,4	10

55.0122.6040

Ess-Stäbchen Ablage / chopstick stand

Größe	size
cm	in.
8,4 x 1,7 x 1	3 1/4 x 3/4 x 1/2

55.0123.6040

Menueißel / table spoon

54.7201.6040

\* Artikel einzeln zu bestellen / please order articles separately







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