



Amefa & Frieling



At **Amefa** we are proud to say that we have over 90 years of experience in setting the world's tables.

With our brands, **Amefa** and **Lou Laguiole**, we can offer you a wide variety of tabletop and steak knife products.

Amefa supplies its products to customers in more than 65 countries worldwide. At Amefa, we believe that you learn every day about flatware, kitchen knives and tabletop, even we do. But, we also have a lifetime of experience to guide you through our spectacular portfolio.

frieling

Since 1988, **Frieling** has cultivated strategic alliances with renowned, worldwide manufacturers creating a one-stop powerhouse of innovation and quality in both food service and retail distribution.

Its comprehensive collection includes made-to-last stainless steel French presses, small to large capacity insulated servers, French-made cookware, German-made porcelain dinnerware, S&P mills, bakeware, and various other kitchen tools and accessories. Some of our newly added items include high-grade parchment & grease absorbing papers from Germany as well as cream whippers & chargers from Taiwan. We are proud to collaborate with Amefa and their great quality line of flatware and cutlery. Frieling integrates multiple product categories in one vendor source.

Index



P. 4	Amefa trend & 18/0 flatware	P. 10	2202 Comptoir
P. 5	3319 Felicity	P. 10 - 11	2511 Tradition
P. 5	4107 Dallas	P. 12	2520 Louis
P. 6	1410 Austin	P. 12	4975 Forest
P. 6	1410 Austin Serving	P. 14	
	<u> </u>	P. 14	riatware to go
P. 7	2274 Eclat Nature	P. 14	Flatware to go 0592 Mobil
P. 7 P. 8	2274 Eclat Nature Lou Laguiole flatware & steak		•
		P. 14	0592 Mobil

Amefa brand

Amefa flatware is suitable for every setting, whether formal or casual. With attention to detail and in line with the latest trends, Amefa offers a wide range of flatware and related products to fit every budget. Whether it's breakfast with family, dinner with friends or a fun barbecue, there's a design for every occasion and style. Amefa makes the everyday pleasures of good food even more enjoyable.



Amefa

Trend& 18-0 flatware

With Amefa's trend collection you'll turn your day to day dinner table into a fashionable restaurant setting in no time. The trend collection is made of 18/0 stainless steel and has a variety of finishings, PVD colors and decorations.



Felicity

Pattern #3319

Gauge: 2.5mm*

Material: 18/0 stainless steel

Hammered PVD

20pc set

Felicity brings the feeling of contemporary handcraft to the table through the hammered decoration on the handle. The high-gloss finish gives a stylish twist to any table setting.





Stainless Steel Champagne



Black



Dallas

Pattern #4107

Gauge: 3.0mm*

Material: 18/0 stainless steel

Mirror PVD 20pc set

The elegant long design and mirror finish brings an element of style to your table setting.





Stainless steel





Gold

Black

Champagne

Austin

Pattern #1410

Gauge: 2.5mm*

Material: 18/0 stainless steel

Matte PVD 20pc set

Create character and charm on your table with this colored Austin flatware set. This flatware set mixes smooth lines with on-trend colors.





Black



Gold









Austin Serving

Pattern #1410

Gauge: 2.5mm*

Material: 18/0 stainless steel

Matte PVD 5pc set

Create character and charm on your table with this colored Austin serving set. The Austin serving set is the perfect compliment to the Austin flatware.



Black





Stainles steel

Champagne

Gold





Nature Black

Eclat Nature

Gauge: 2.0mm*

Material: 18/0 stainless steel

24pc set

Eclat brings character to the table. The wood pattern on the plastic handles combined with high gloss stainless steel and gives every table setting a warm look and feel.



Nature brown

Pattern #2274

Lou Laguiole

Flatware & steak knives

Laguiole is the universal name for the design of this cutlery. The French village of Laguiole is the origin of the cutlery of the same name, a combination of the typical Spanish knife Navaja and the knife Capouchadou that was used by farmers and shepherds. This knife, with its characteristic shape and recognizable bee logo, is suitable for various purposes and therefore quickly became popular.



Lou Laguiole Barrente Markette Markette

Alphonse

Pattern #905

Material: 13/0 stainless steel

Full stainless steel

4pc set

This Lou Laguiole steak set, Alphonse, is made in Thiers, France, respecting the cutlery tradition. This set gives your table a modern atmosphere while being a perfectly balanced knife. Comes in a wooden gift box.











Ecorce

Lou Laquiole®



Pattern #2513

Gauge: 2.5mm*

Material: 18/0 stainless steel

24pc set

This Lou Lagiole flatware set with stylish finish on the handles brings a perfect combination of classic and modern to the table. The traditional shape gives it a unique look.



Mirror





Textile

Satin

Frieling Retail Catalog

Lou Laquiole®

Comptoir

Pattern #2202

Gauge: 2.0mm*

Material: 18/0 stainless steel

24pc set

All the charm of tableware "à la française" is gathered in this collection of flatware. This Comptoir range has a traditional look and feel with its classic shape and riveted handles.







Black

Lou Laquiole®



Pattern #2511

Gauge: 2.0mm*

Material: 18/0 stainless steel

Colored handle

24pc set

This Lou Laguiole flatware set gives your table a rustic atmosphere.



Gray







Pepper

Taupe

Lou Laguiole®

Tradition

Pattern #2511

Material: 18/0 stainless steel

Colored handle

2pc salad set

4pc spreader set

This Lou Laguiole flatware set gives your table a rustic atmosphere.











Mix

Lou Laguiole®

Tradition

Pattern #2511

Material: 18/0 stainless steel

Colored handle

6pc set

This Lou Laguiole steak knife set gives your table a rustic atmosphere. The steak knives come in a wooden knife block.



Frieling Retail Catalog

Lou Laquiole®

Louis Pattern #2520

Material: 13/0 stainless steel

Pakka wood handle

6pc set

Everything people associate with luxury is reflected in these elegant designed knives.

The ultimate steak knife with a traditional look and feel.





Mixed

Lou Laguiole®



Pattern #4975

Material: 13/0 stainless steel

Wooden handle

4pc set

The Forest steak knives have a traditional look with a modern twist. The handle has two rivets and is made of wood. The ergonomical shape makes working with this knife very comfortable.





Wood



Amefa's

Sustainable alternative

to single-use flatware







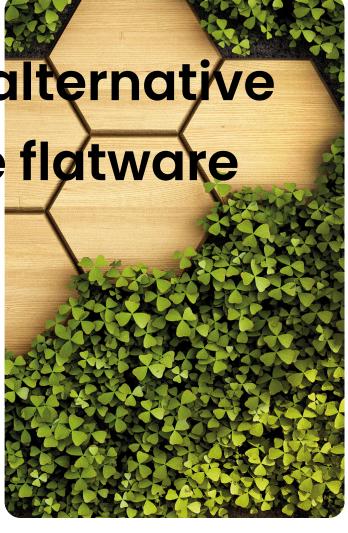
100% Recyclable Reusable

Dishwasher safe

Made from strong 18/0 stainless steel

Leaves and Mobil versus plastic/bamboo

- Lip/mouth feel is a lot better.
- Wooden flatware breaks easily. Especially when cutting.
- Leaves adn Mobil are magnetic -the magnetic feature is used for cleaning/reusing with big magnets at festivals/large events.
- After one time use you have to throw away plastic/bamboo. You can re-use Leaves and





Mobil

Pattern #0592

Gauge: 1.2mm*

Material: 18-0 stainless steel

4pc set

Mobil flatware set is specifically developed for meals 'on the go'. Whether it is lunch at work, picnic in the park or a campsite meal. The carrier box makes this set resealable and

reusable.



Leaves

Pattern #0259 Gauge: 0.5mm*

Material: 18/0 stainless steel

20pc box

Leaves is featherlight and thin, however it looks and feels like regular flatware because it is stainless steel. The design has a curved, gloss handle that is optimized for stacking. The flatware is fully recyclable but also dishwasher

safe for multiple uses!













Leaves

Pattern #0259

Gauge: 0.5mm*

Material: 18/0 stainless steel

3pc set + napkin

Leaves is featherlight and thin, however it looks and feels like regular flatware because it is stainless steel. The design has a curved, gloss handle that is optimized for stacking. The flatware is fully recyclable but also dishwasher safe for multiple uses!





Use & care

Caring for your flatware

All 18/0 stainless steel flatware is dishwasher safe, unless stated otherwise. To keep your flatware in optimum condition, we recommend following the below care instructions.

- When using the dishwasher, avoid aggressive detergents as these will damage your flatware. Use gentle detergents with a phosphate level below 3% and avoid sodium.
- Rinse food residue promptly before putting the pieces in the dishwasher. Prolonged exposure to salts and food acids (e.g. mayonnaise, vinegar, mustard) causes damage.
- Place the knives separate from the spoons and forks in the flatware basket to avoid contact corrosion. Knives are made from a different type of steel (13/0 stainless steel) than spoons and forks (18/0 stainless steel). Contact from these types of steel may cause contact corrosion.
- Remove the pieces from the dishwasher promptly at the end of the cycle and towel dry with a soft cloth to prevent spotting.
- Carefully wash your flatware before first use.

Caring for your steak knives

All our steak knives are dishwasher safe, unless stated otherwise. To keep your flatware in optimum condition, we recommend following the below care instructions.

- Rinse your steak knives with water after use and before placing them in the dishwasher.
- Salt, lime, vinegar, bleach, and aggressive cleaning agents can cause stains or dents if the knives are not rinsed thoroughly after use of these products.
- Use the recommended quantity of detergent / rinse aid because both have a corrosive effect when used in high concentrations.
- Never leave steak knives soaking in water for a long period of time.
- To avoid contact corrosion, we recommend packing knives separately from forks and / or spoons in the flatware/cutlery basket.
- Place knives with their blades pointing upwards in the dishwasher.
- When the cleaning cycle is finished, open the door to prevent condensation forming on the knives.
 Preferably, remove the knives from the dishwasher and dry them with a soft cloth or towel.
- Carefully wash your steak knives before first use.



Different finishes



Proud to be found in shops all over the world.

Retailers around the world choose our brands because they represent the best customer experience and the best value for the money. Combined with a good margin.

Amefa is a guaranteed success in every shop.























WESTWING



LINEN CHEST

LE BHY MARAIS







MANOR













wara



























Frieling and Amefa contact details & showrooms

Would you like to see and feel our products yourself? You are more than welcome to visit our showroom. Please contact your Frieling representative to make an appointment.

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Frieling is ever conscious of the impact humans have on the environment and is committed to minimizing its imprint.

We reuse shipping materials to the extent possible, we are paper free as is practical, and we constantly challenge ourselves to reduce, recycle, and reuse even more.

Our packing materials are made of 100% recycled material; our shipping boxes are composed of up to 30% recycled cardboard. Both are 100% recyclable.