



frieling

UNITED STATES FOOD SERVICE 2023

DISTRIBUTED BY FRIELING IN THE USA

STRONG BRANDS. STRONG PRODUCTS.



Creative Cooking. Delicious Dining.

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



PREMIERE

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



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

Lou Laguiole®

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





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CREATIVE COOKING. DELICIOUS DINING.



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

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

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

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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, touch free milk dispenser, French-made cookware, German-made porcelain dinnerware, S&P mills, woodenware bowls & trays and other various smallwares. 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, allowing convenient "one-stop-shopping" to the busy chef and food service community.

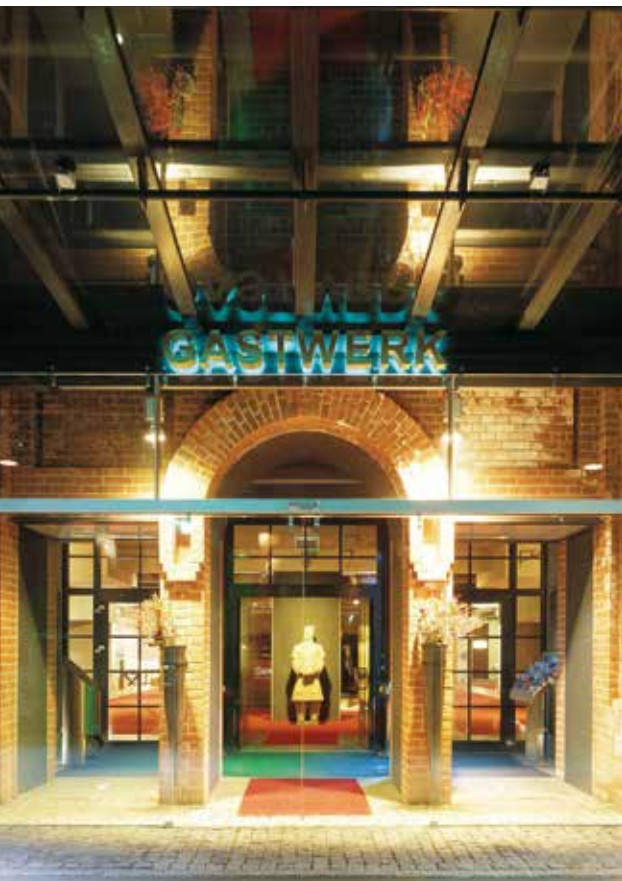
REFERENCES **NATIONAL/ INTERNATIONAL**



Residenz, Würzburg, Germany



Turtle Bay Restaurant, United Kingdom



Gastwerk, Hamburg, Germany



Hotel nhow Berlin, Germany

Conrad Hotel, Cairo, Egypt



Crown Plaza, Riyadh, Saudi Arabia



QUALITY AND CRAFTSMANSHIP

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

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



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



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



CUTLERY MAINTENANCE

All Amefa products are subjected to rigorous quality control.

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

Stains on cutlery can be caused by:

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

To prevent stains we advise you to follow these instructions:

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

Silver plated cutlery

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

PVD COLORED CUTLERY

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



STONEWASH

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





PREMIERE

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



8020 CUBE



FLATWARE
AMEFA PREMIERE

THICKNESS:
4,5 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	00B000320	211	8 ⁵ / ₁₆
	Table spoon	00B000325	210	8 ¹ / ₄
	Medium teaspoon	00B000375	142	5 ⁹ / ₁₆
	Large teaspoon	00B000378	166	6 ¹ / ₂
	Table knife	00B000305	235	9 ¹ / ₄
	Dessert fork	00B000340	187	7 ⁵ / ₁₆
	Dessert spoon	00B000345	186	7 ⁵ / ₁₆
	Dessert knife	00B000335	204	8
	Fruit knife	00B000360	173	6 ¹³ / ₁₆
	Mocca spoon	00B000380	112	4 ³ / ₈
	Ice tea spoon	00B000400	194	7 ⁵ / ₈



1170 METROPOLE

FLATWARE
AMEFA PREMIERE

THICKNESS:
4,0 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

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



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Since 1931
Amefa
PREMIERE

8310 OPUS

FLATWARE
AMEFA PREMIERE

THICKNESS:
3,5 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	00B000320	205	8 ^{1/16}
	Table spoon	00B000325	205	8 ^{1/16}
	Medium teaspoon	00B000375	137	5 ^{3/8}
	Table knife	00B000305	226	8 ^{7/8}
	Dessert fork	00B000340	182	7 ^{1/8}
	Dessert spoon	00B000345	182	7 ^{1/8}
	Dessert knife	00B000335	200	7 ^{7/8}
	Soup spoon	00B000350	184	7 ^{1/4}



8050 DRIFT



THICKNESS:
3,0 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

FLATWARE
AMEFA PREMIERE

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



9065 AURORA

FLATWARE
AMEFA PREMIERE

THICKNESS:
3,5 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	00B000320	200	7 ⁷ / ₈
	Table spoon	00B000325	206	8 ¹ / ₁₆
	Medium teaspoon	00B000375	135	5 ⁵ / ₁₆
	Table knife	00B000305	223	8 ³ / ₄
	Steak knife	00B000315	225	8 ¹³ / ₁₆
	Dessert fork	00B000340	189	7 ⁷ / ₁₆
	Dessert spoon	00B000345	190	7 ⁷ / ₁₆
	Dessert knife	00B000335	207	8 ¹ / ₈
	Soup spoon	00B000350	185	7 ¹ / ₄
	Fruit knife	00B000360	178	7
	Mocca spoon	00B000380	115	4 ¹ / ₂
	Ice tea spoon	00B000400	179	7



8010 JEWEL



THICKNESS:
3,0 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

FLATWARE
AMEFA PREMIERE

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



8340 ORPHÉE

FLATWARE
AMEFA PREMIERE

THICKNESS:
3,5 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

NEW

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	00B000320	203	7 ¹⁵ / ₁₆
	Table spoon	00B000325	203	7 ¹⁵ / ₁₆
	Medium teaspoon	00B000375	150	5 ⁷ / ₈
	Table knife	00B000305	226	8 ⁷ / ₈
	Dessert fork	00B000340	181	7 ¹ / ₈
	Dessert spoon	00B000345	181	7 ¹ / ₈
	Dessert knife	00B000335	203	7 ¹⁵ / ₁₆
	Mocca spoon	00B000380	115	4 ¹ / ₂



8330 VENUS



THICKNESS:
3,0 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

NEW

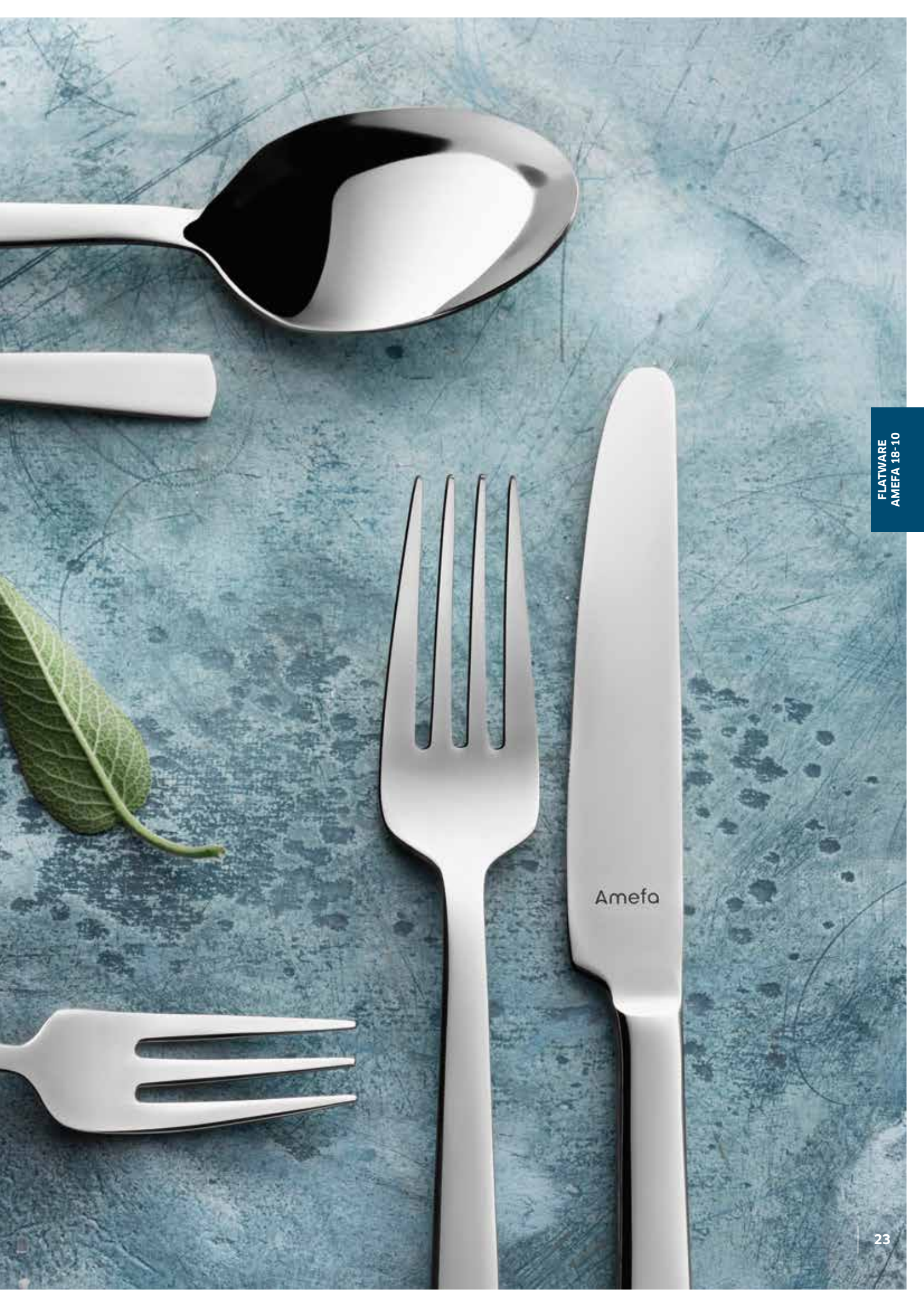
FLATWARE
AMEFA PREMIERE

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	00B000320	208	8 ³ / ₁₆
	Table spoon	00B000325	208	8 ¹ / ₈
	Medium teaspoon	00B000375	144	5 ⁵ / ₈
	Table knife	00B000305	238	9 ³ / ₈
	Dessert fork	00B000340	187	7 ⁵ / ₁₆
	Dessert spoon	00B000345	187	7 ⁵ / ₁₆
	Dessert knife	00B000335	215	8 ⁷ / ₁₆
	Mocca spoon	00B000380	117	4 ⁵ / ₈





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



8430 HAYDN



THICKNESS:
2,5 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

FLATWARE
AMEFA 18-10

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	00B000320	204	8
	Table spoon	00B000325	204	8
	Medium teaspoon	00B000375	134	5 ¹ / ₄
	Table knife	00B000605	231	9 ¹ / ₈
	Dessert fork	00B000340	184	7 ³ / ₁₆
	Dessert spoon	00B000345	186	7 ⁵ / ₁₆
	Dessert knife	00B000635	210	8 ¹ / ₄
	Soup spoon	00B000350	176	6 ¹⁵ / ₁₆
	Fruit knife	00B000360	180	7 ¹ / ₁₆
	Mocca spoon	00B000380	114	4 ⁷ / ₁₆



1120 CUBA



THICKNESS:
forged

MATERIAL:
18/10 stainless steel

FINISH:
mirror

FLATWARE
AMEFA 18-10

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



8440 BAGUETTE



THICKNESS:
2,5 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

FLATWARE
AMEFA 18-10

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	00B000320	207	8 ^{1/8}
	Table spoon	00B000325	211	8 ^{5/16}
	Medium teaspoon	00B000375	138	5 ^{7/16}
	Table knife	00B000305	240	9 ^{7/16}
	Dessert fork	00B000340	186	7 ^{5/16}
	Dessert spoon	00B000345	179	7
	Dessert knife	00B000335	211	8 ^{5/16}
	Soup spoon	00B000350	172	6 ^{3/4}
	Fruit/cocktail knife	00B000360	183	7 ^{3/16}
	Mocca spoon	00B000380	113	4 ^{7/16}
	Ice tea spoon	00B000400	188	7 ^{7/16}



8440

BAGUETTE XL



THICKNESS:
3,5 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

NEW

FLATWARE
AMEFA 18-10

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork XL	00B000321	212	8 ⁵ / ₁₆
	Table spoon XL	00B000326	212	8 ⁵ / ₁₆
	Medium teaspoon XL	00B000377	145	5 ¹¹ / ₁₆
	Table knife XL	00B000309	246	9 ¹¹ / ₁₆



XL items

frieling

Since 1931
Amefa

1824 ATLANTIC

THICKNESS:
2,5 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

FLATWARE
AMEFA 18-10

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	00B000320	189	7 ^{7/16}
	Table spoon	00B000325	192	7 ^{9/16}
	Medium teaspoon	00B000375	138	5 ^{7/16}
	Table knife	00B000305	208	8 ^{3/16}
	Steak knife	00B000315	218	8 ^{9/16}
	Pizza knife	00B000312	226	8 ^{7/8}
	Bread knife small	00B000311	227	8 ^{15/16}
	Dessert fork	00B000340	178	7
	Dessert spoon	00B000345	180	7 ^{1/16}
	Dessert knife	00B000335	194	7 ^{5/8}
	Soup spoon	00B000350	184	7 ^{3/16}
	Cocktail fork	00B000365	155	6 ^{1/16}
	Cocktail spoon	00B000370	155	6 ^{1/16}
	Fruit knife	00B000360	175	6 ^{7/8}
	Mocca spoon	00B000380	108	4 ^{1/4}
	Ice tea spoon	00B000400	177	6 ^{15/16}
	Ice tea spoon	00B000403	220	8 ^{5/8}
	Gourmet/fish spoon	00B000430	175	6 ^{7/8}
	Cold meat fork large	00B000476	143	5 ^{5/8}
	Ice cream spoon	00B000464	134	5 ^{1/4}
	Amuse fork	00B000562	123	4 ^{13/16}
	Amuse spoon regular	00B000560	120	4 ^{11/16}
	Amuse spoon small	00B000561	90	3 ^{9/16}



1824 ATLANTIC XL



THICKNESS:
2,5 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

FLATWARE
AMEFA 18-10

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork xl	00B000321	200	7 ^{7/8}
	Table spoon xl	00B000326	200	7 ^{7/8}
	Table knife xl	00B000306	229	9



XL items

3010 INTEGRAL



THICKNESS:
3,0 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

FLATWARE
AMEFA 18-10

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





reddot design award
honourable mention 2015

DESIGN **PLUS**

The design

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

The aesthetics

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

The quality

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

The function

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

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

3319 FELICITY



THICKNESS:
2,5 mm

MATERIAL:
18/0 stainless steel

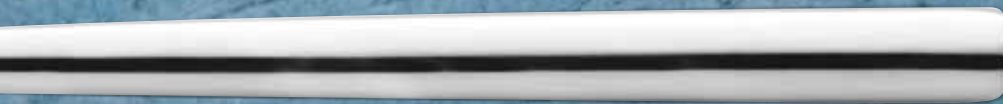
FINISH:
mirror

FLATWARE
AMEFA 18-0

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



1050 CARLTON



THICKNESS:
forged

MATERIAL:
18/0 stainless steel

FINISH:
mirror

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



FLATWARE
AMEFA 18-0

1114 SOPRANO

THICKNESS:
4,0 mm

MATERIAL:
18/0 stainless steel

FINISH:
mirror

NEW

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

FLATWARE
AMEFA 18-0



1114

SOPRANO PVD BLACK

THICKNESS:
4,0 mm

MATERIAL:
18/0 stainless steel

FINISH:
mirror + PVD black

NEW

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



FLATWARE
AMEFA 18-0

8435 ROSSINI



THICKNESS:
3,0 mm

MATERIAL:
18/0 stainless steel

FINISH:
mirror

FLATWARE
AMEFA 18-0

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	00B000320	202	7 ¹⁵ / ₁₆
	Table spoon	00B000325	205	8 ¹ / ₁₆
	Medium teaspoon	00B000375	132	5 ³ / ₁₆
	Table knife	00B000305	242	9 ¹ / ₂
	Dessert fork	00B000340	185	7 ¹ / ₄
	Dessert spoon	00B000345	188	7 ³ / ₈
	Dessert knife	00B000335	210	8 ¹ / ₄
	Mocca spoon	00B000380	114	4 ⁷ / ₁₆



1933 BLISS



THICKNESS:
2,5 mm

MATERIAL:
18/0 stainless steel

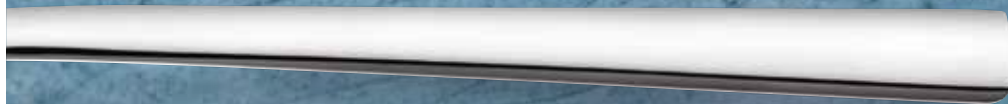
FINISH:
mirror

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



FLATWARE
AMEFA 18-0

1060 CARACTERE



THICKNESS:
forged

MATERIAL:
18/0 stainless steel

FINISH:
mirror

FLATWARE
AMEFA 18-0

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	X0B000320	208	8 ³ / ₁₆
	Table spoon	X0B000325	205	8 ¹ / ₁₆
	Medium teaspoon	X0B000375	145	5 ¹¹ / ₁₆
	Table knife	00B000305	235	9 ¹ / ₄
	Steak knife	X0B000315	233	9 ¹ / ₈
	Dessert fork	00B000340	182	7 ¹ / ₈
	Dessert spoon	00B000345	185	7 ¹ / ₄
	Dessert knife	00B000335	205	8 ¹ / ₁₆



NEW

1410 AUSTIN



THICKNESS:
2,5 mm

MATERIAL:
18/0 stainless steel

FINISH:
mirror

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
	Table fork	00B000320	207	8 ¹ / ₈
	Table spoon	00B000325	205	8 ¹ / ₁₆
	Medium teaspoon	00B000375	142	5 ⁹ / ₁₆
	Table knife	00B000305	235	9 ¹ / ₄
	Dessert fork	00B000340	185	7 ¹ / ₄
	Dessert spoon	00B000345	185	7 ¹ / ₄
	Dessert knife	00B000335	220	8 ⁵ / ₈



FLATWARE
AMEFA 18-0

1410

AUSTIN PVD BLACK



THICKNESS:
2,5 mm

MATERIAL:
18/0 stainless steel

FINISH:
satin finish

FLATWARE
AMEFA 18-0

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



1410

AUSTIN PVD CHAMPAGNE



THICKNESS:
2,5 mm

MATERIAL:
18/0 stainless steel

FINISH:
satin finish

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



FLATWARE
AMEFA 18-0

1410 AUSTIN PVD COPPER



THICKNESS:
2,5 mm

MATERIAL:
18/0 stainless steel

FINISH:
satin finish

FLATWARE
AMEFA 18-0

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



1410

AUSTIN PVD GOLD



THICKNESS:
2,5 mm

MATERIAL:
18/0 stainless steel

FINISH:
satin finish

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



FLATWARE
AMEFA 18-0

1410 AUSTIN STONEWASH



THICKNESS:
2,5 mm

MATERIAL:
18/0 stainless steel

FINISH:
stonewash

DESCRIPTION

CODE

LENGTH MM

LENGTH INCH

	Table fork	24B000320	207	8 ¹ / ₈
	Table spoon	24B000325	205	8 ¹ / ₁₆
	Medium teaspoon	24B000375	144	5 ⁵ / ₈
	Table knife	24B000305	235	9 ¹ / ₄
	Dessert fork	24B000340	183	7 ³ / ₁₆
	Dessert spoon	24B000345	183	7 ³ / ₁₆
	Dessert knife	24B000335	213	8 ³ / ₈



9361 ARIANE



THICKNESS:
3,0 mm

MATERIAL:
18/0 stainless steel

FINISH:
mirror

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



FLATWARE
AMEFA 18-0

STEAK KNIVES

STEAK KNIVES



4917 HERCULE

MATERIAL:
3Cr14, Pakkawood

MATERIAL:
3Cr14, Pakkawood

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
1 Hercule jumbo steak knife	15B000621	247	9 ^{11/16}
2 Hercule jumbo steak knife round tip	15B000624	247	9 ^{11/16}
3 Tenderloin knife	00B000315	247	9 ^{11/16}
4 Fusion knife	AAB000122	220	8 ^{5/8}
5 Porterhouse fork	00B000371	210	8 ^{1/4}
6 Porterhouse knife	00B000315	230	9 ^{1/16}



1



2

7060 TENDERLOIN

4918 FUSION

7050 PORTERHOUSE

MATERIAL:
X50CrMoV15, ABS

MATERIAL:
X50CrMoV15, ABS

MATERIAL:
18/10, ABS

MATERIAL:
3Cr14, ABS



3



4



5



6

STEAK KNIVES

2520 ROYAL STEAK

MATERIAL:
3Cr14,
new ABS handle

MATERIAL:
3Cr14,
new ABS handle

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
1	Steak knife ABS	A1B000113	225	8 ¹³ / ₁₆
2	Steak knife ABS XL	A1B000621	250	9 ¹³ / ₁₆
3	Table fork wood	00B000320	210	8 ¹ / ₄
4	Steak knife wood (serrated)	00B000113	225	8 ¹³ / ₁₆
5	Steak knife wood XL	15B000621	250	9 ¹³ / ₁₆
6	Achilles steak knife wood	04B000113	230	9 ¹ / ₁₆



Serrated

2520 ROYAL STEAK

2550 ACHILLES

MATERIAL:
18/0, Pakkawood

MATERIAL:
3Cr14, Pakkawood

MATERIAL:
3Cr14, Pakkawood

MATERIAL:
3Cr14, carbonized
ashwood



3



4



5



6

STEAK KNIVES

7038 CHULETERO

MATERIAL:
18/10 Stainless steel

MATERIAL:
3Cr14

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
1	Chuletero steak fork	00B000371	201	7 ^{7/8}
2	Chuletero steak knife	00B000315	227	8 ^{15/16}
3	Goliath XL steak knife	00B000621	225	8 ^{13/16}
4	Bongo XL steak knife	23B000621	228	8 ^{15/16}



1

2

4916 **GOLIATH**

2465 **BONGO**

MATERIAL:
3Cr14

MATERIAL:
3Cr14



3



4

STEAK KNIVES

7000 STEAK SUPREME

MATERIAL:
18/0, pakkawood

MATERIAL:
3Cr14, pakkawood

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

N

STEAK KNIVES



Micro-serrated



1



2

MATERIAL:
18/0, POM

MATERIAL:
3Cr14, POM

MATERIAL:
3Cr14, POM

MATERIAL:
18/0, POM

MATERIAL:
3Cr14, POM



3

4

5

6

7

NEW

STEAK KNIVES

frieling

Since 1931
Amefa

2520 LOUIS

MATERIAL:
3Cr14, pakkawood

MATERIAL:
3Cr14, pakkawood

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



1



2

MATERIAL:
3Cr14, pakkawood



3 - 6 mixed colours -

STEAK KNIVES

2520 VOLCANO

2516 TRADITION XL

MATERIAL:
3Cr14, pakkawood

MATERIAL:
3Cr14, Stainless steel/PP

	DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
N	1 Steak knife hammered blade	BGB000630	230	9 ¹ / ₆
N	2 Steak knife XL	ACBX00621	239	9 ³ / ₈
	3 Tradition Inox Steak knife	00B000305	233	9 ¹ / ₈
	4 Tradition Vintage Steak knife	24B000305	233	9 ¹ / ₈
	5 Tradition Grey Steak knife	ACB000305	233	9 ¹ / ₈



1

NEW



2

NEW

2502 **TRADITION INOX**

2502 **TRADITION VINTAGE**

2511 **TRADITION**

MATERIAL:

3Cr14, Stainless steel

MATERIAL:

3Cr14, Stainless steel

MATERIAL:

3Cr14, Stainless steel/PP



3



4



5

STEAK KNIVES

BUFFET & SERVING ARTICLES



1319

BUFFET

THICKNESS:
3,4 mm

MATERIAL:
18/10 stainless steel

FINISH:
satin/mat

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



1319 BUFFET



1- Soup ladle



2- Ladle large



3- Dressing spoon



4- Slotted turner



5- Serving spoon



6- Slotted serving spoon



7- Meat serving fork



8- Cold meat fork

1319 BUFFET



THICKNESS:
3,4 mm

MATERIAL:
18/10 stainless steel

FINISH:
satin/mat



9- Salad serving spoon large



10- Salad serving fork large



11- Serving spoon



12- Salad serving spoon small



13- Salad serving fork small



14- Serving tong

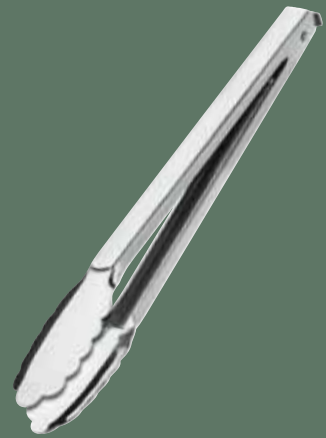
1319 BUFFET



15- Gravy ladle



16- Cake server



17- Multi purpose tong



18- Spaghetti server



19- Serving tong small



20- Meat fork



21- Snail tong

SUSTAINABLE FLATWARE

SUSTAINABLE
FLATWARE





0295 SLIM

The best alternative to disposable plastic flatware

THICKNESS:
0,5 mm

MATERIAL:
18/0 stainless steel

FINISH:
tumble

NEW

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
Set of 12 forks - total 240pcs	05DC01AF7	178	7 ^{1/64}
Set of 12 spoons - total 240pcs	05DC01AC7	166	6 ^{9/16}
Set of 12 knives - total 240pcs	05DC01AA7	187.6	7 ^{3/8}
Set of 12 small spoons - total 480pcs	05DC02AH7	122	4 ^{13/16}
Set of 12 small forks - total 480pcs	05DC02AN7	123	4 ^{13/16}



Scan QR code to watch the video

SUSTAINABLE
FLATWARE

4 GOOD REASONS TO CHOOSE SLIM

ECO-LOGIC

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

RE-USABLE

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

NEUTRAL

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

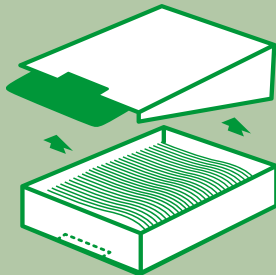
RECYCLABLE

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

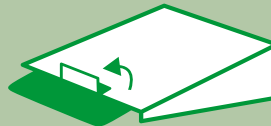
A SHELF-READY PACKAGING EASY TO DISPLAY IN « DISPOSABLE » SHELVES

THE GOLDEN RULES

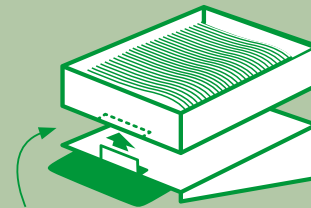
1 / Do not discard the lid



2 / Unfold the strip



3 / Insert the strip under the display



The lid serves as a stand for the display

A SUCCESSFUL SET UP



NEW SHELF STOP SIGN



SUSTAINABLE
FLATWARE

0259 LEAVES

The best alternative
to disposable plastic flatware

THICKNESS:
0,5 mm

MATERIAL:
18/0 stainless steel

FINISH:
tumble

NEW

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
Set of 20 forks	05AG20BF1	165	6 ¹ / ₂
Set of 20 spoons	05AG20BC1	165	6 ¹ / ₂
Set of 20 knives	05AG20BA1	165	6 ¹ / ₂
Set of 20 small spoons (mocca, coffee)	05AG20BH1	125	4 ⁷ / ₈
3pc set + napkin in pouch	05WX01AB1	125	4 ⁷ / ₈



Scan QR code to watch the video

SUSTAINABLE
FLATWARE

0592 MOBIL

THICKNESS:
1,2 mm

MATERIAL:
18/0 stainless steel

FINISH:
tumble

NEW

DESCRIPTION	CODE	LENGTH MM	LENGTH INCH
4pc set in hard case	05PC04A42		



SUSTAINABLE
FLATWARE



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