



frieling  
US IMPORTER  
& DISTRIBUTOR

# PROFESSIONAL ASSORTMENT

2025

# 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 Flatware 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 Flatware 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 Flatware is beautiful down to the very last detail.

*Lou Laguiole®*

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



**Richardson  
Sheffield**  
Since 1839

Richardson Sheffield is an innovative British brand founded in Sheffield. Since 1839 we've been making knives for chefs all around the world, from accessible starter sets to the highest quality professional kitchen knives. Our brand stands for uncompromising quality, leading design and the latest technical innovations.









# INDEX

## ABOUT AMEFA

Brand overview	1
Index	3
About AmeFa & Frieling	5
References	6-7
Quality & Craftmanship	8
PVD	9
Stonewash	9
Velvet	9

## FLATWARE AMEFA PREMIERE

8020 Cube	12
1170 Metropole	13
1170 Metropole velvet	14
8310 Opus	16
8050 Drift	17
9065 Aurora	18
8010 Jewel	19
8051 Sierra PVD	20-23

## FLATWARE AMEFA 18-10

8430 Haydn	26
1120 Cuba	27
8440 Baguette	28
8440 Baguette XL	29
1824 Atlantic	30
1824 Atlantic XL	31
8030 Livia	32
8036 Livia Ronda	33
3010 Integral	34-35

## FLATWARE AMEFA 18-0

3319 Felicity	36
1054 Carlton	37
1114 Soprano	38
1114 Soprano PVD black	39
1114 Soprano PVD gold/black	40
1114 Soprano PVD copper	41
8435 Rossini	42
1933 Bliss	43
1060 Caractere	44
1410 Austin	45
1410 Austin PVD black	46
1410 Austin PVD champagne	47
1410 Austin PVD copper	48
1410 Austin PVD gold	49
1410 Austin stonewash	50
9361 Ariane	51
9036 Havane Jungle	53

## STEAK KNIVES

4917 Hercule	56
7050 Porterhouse	57
7060 Tenderloin	57
4918 Fusion	57
2520 Royal Steak	58-60
2550 Achille	59
7038 Chuletero	62
4916 Goliath	63
2465 Bongo XL	63
7000 Steak Supreme	64-65
2520 Louis	66-67
2520 Volcano	68
8680 Prestige	68
2516 Tradition XL	69
2502 Tradition inox	69
2511 Tradition	69
2502 Tradition Vintage	69

## BUFFET & SERVING

1319 Buffet	72-75
-------------	-------

## SUSTAINABLE FLATWARE

0259 LEAVES	78
0592 MOBIL	79

## KITCHEN KNIVES

0256 Universal	82-83
----------------	-------

## CARE & USE

Care & use	84-85
------------	-------

## ALPHABETICAL INDEX

Alphabetical index	86-87
--------------------	-------







# CREATIVE COOKING. DELICIOUS DINING.



At Amefa, we know all about Flatware, 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.

## 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, touch free milk dispenser, French-made cookware, 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 Flatware. Frieling integrates multiple product categories in one vendor source, allowing convenient "one-stop-shopping" to the busy chef and food service community.

# INTERNATIONAL REFERENCES

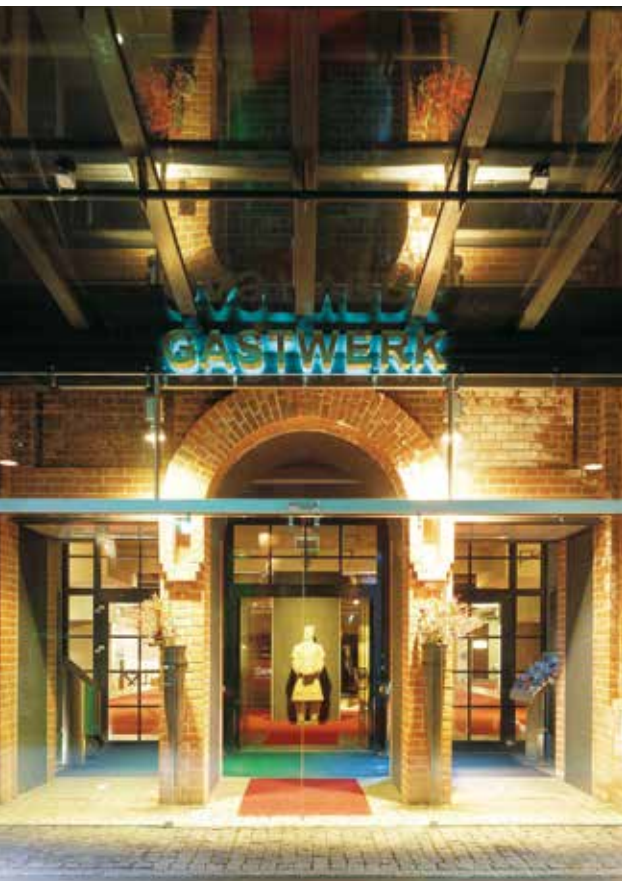


Residenz, Würzburg, Germany



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 Flatware is beautifully finished down to the very last detail.

In a professional setting the performance demands placed on Flatware 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](http://www.amfori.org).



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





## PVD COLORED FLATWARE

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 Flatware a vibrant colour that makes a true statement on any table. Whatever your choice, mirror or matt, daring black or glamorous copper, our coloured Flatware collection will be the talk of the table.

## STONEWASH

For those who like to bring something special, our stonewashed Flatware 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.



## VELVET FINISH

The newest addition to the Amefa portfolio is the velvet finish. this unique finish mimics the soft feeling of a real velvet fabric. This visually captivating effect gives a luxurious look and feel. Additionally, it's fingerprint proof, scratch resistance and dishwasher safe.





## 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 INCH
	Table fork	00B000320	8 <sup>5</sup> / <sub>16</sub>
	Table spoon	00B000325	8 <sup>1</sup> / <sub>4</sub>
	Medium teaspoon	00B000375	5 <sup>9</sup> / <sub>16</sub>
	Large teaspoon	00B000378	6 <sup>1</sup> / <sub>2</sub>
	Table knife	00B000305	9 <sup>1</sup> / <sub>4</sub>
	Dessert fork	00B000340	7 <sup>5</sup> / <sub>16</sub>
	Dessert spoon	00B000345	7 <sup>5</sup> / <sub>16</sub>
	Dessert knife	00B000335	8
	Fruit knife	00B000360	6 <sup>13</sup> / <sub>16</sub>
	Mocca spoon	00B000380	4 <sup>3</sup> / <sub>8</sub>
	Ice tea spoon	00B000400	7 <sup>5</sup> / <sub>8</sub>





# 1170 METROPOLE

**THICKNESS:**  
4,0 mm

**MATERIAL:**  
18/10 stainless steel

**FINISH:**  
mirror

FLATWARE  
AMEFA PREMIERE

	DESCRIPTION	CODE	LENGTH INCH
	Table fork	00B000320	8 <sup>1</sup> / <sub>8</sub>
	Table spoon	00B000325	8 <sup>1</sup> / <sub>4</sub>
	Medium teaspoon	00B000375	5 <sup>7</sup> / <sub>16</sub>
	Large teaspoon	00B000378	6 <sup>1</sup> / <sub>2</sub>
	Table knife	00B000305	8 <sup>7</sup> / <sub>8</sub>
	Steak knife	00B000315	9 <sup>1</sup> / <sub>8</sub>
	Dessert fork	00B000340	7 <sup>1</sup> / <sub>2</sub>
	Dessert spoon	00B000345	7 <sup>1</sup> / <sub>2</sub>
	Dessert knife	00B000335	8 <sup>1</sup> / <sub>16</sub>
	Soup spoon	00B000350	7 <sup>7</sup> / <sub>16</sub>
	Fruit knife	00B000360	6 <sup>11</sup> / <sub>16</sub>
	Mocca spoon	00B000380	4 <sup>7</sup> / <sub>16</sub>
	Ice tea spoon	00B000400	7
	Butter spreader	00B000470	6 <sup>1</sup> / <sub>4</sub>
	Cake fork	00B000390	5 <sup>3</sup> / <sub>4</sub>










# 1170 METROPOLE VELVET

FLATWARE  
AMEFA PREMIERE

**THICKNESS:**  
4,0 mm

**MATERIAL:**  
18/10 stainless steel

**FINISH:**  
velvet

	DESCRIPTION	CODE	LENGTH INCH
	Table fork	V1B000320	8 <sup>1/8</sup>
	Table spoon	V1B000325	8 <sup>1/4</sup>
	Medium teaspoon	V1B000375	5 <sup>7/16</sup>
	Table knife	V1B000305	8 <sup>7/8</sup>
	Dessert fork	V1B000340	7 <sup>1/2</sup>
	Dessert spoon	V1B000345	7 <sup>1/2</sup>
	Dessert knife	V1B000335	8 <sup>1/16</sup>





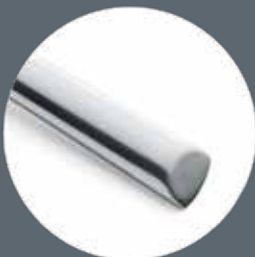
## Velvet finish

The **Metropole** is a model with long, slender lines and a sloping handle at the bottom. The design is based on contemporary city architecture and has a modern appearance. It is made of 18-10 stainless steel with a **unique velvet finish** that mimics the soft feeling of a real velvet fabric. This visually captivating effect gives a **luxurious** look and feel.

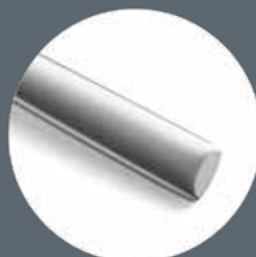
## Unique selling points



## Available Metropole finishes



Mirror



Velvet









# 8310 OPUS

FLATWARE  
AMEFA PREMIERE

**THICKNESS:**  
3,5 mm

**MATERIAL:**  
18/10 stainless steel

**FINISH:**  
mirror

	DESCRIPTION	CODE	LENGTH INCH
	Table fork	00B000320	8 <sup>1</sup> / <sub>16</sub>
	Table spoon	00B000325	8 <sup>1</sup> / <sub>16</sub>
	Medium teaspoon	00B000375	5 <sup>3</sup> / <sub>8</sub>
	Table knife	00B000305	8 <sup>7</sup> / <sub>8</sub>
	Dessert fork	00B000340	7 <sup>1</sup> / <sub>8</sub>
	Dessert spoon	00B000345	7 <sup>1</sup> / <sub>8</sub>
	Dessert knife	00B000335	7 <sup>7</sup> / <sub>8</sub>
	Soup spoon	00B000350	7 <sup>1</sup> / <sub>4</sub>





# 8050 DRIFT



**THICKNESS:**  
3,0 mm

**MATERIAL:**  
18/10 stainless steel

**FINISH:**  
mirror

FLATWARE  
AMEFA PREMIERE

	DESCRIPTION	CODE	LENGTH INCH
	Table fork	00B000320	8 <sup>3</sup> / <sub>16</sub>
	Table spoon	00B000325	8 <sup>1</sup> / <sub>8</sub>
	Medium teaspoon	00B000375	5 <sup>5</sup> / <sub>8</sub>
	Large teaspoon	00B000378	6 <sup>1</sup> / <sub>2</sub>
	Table knife	00B000305	9 <sup>1</sup> / <sub>4</sub>
	Dessert fork	00B000340	7 <sup>1</sup> / <sub>4</sub>
	Dessert spoon	00B000345	7 <sup>1</sup> / <sub>4</sub>
	Dessert knife	00B000335	8 <sup>3</sup> / <sub>8</sub>
	Soup spoon	00B000350	7
	Fruit knife	00B000360	6 <sup>11</sup> / <sub>16</sub>
	Mocca spoon	00B000380	4 <sup>5</sup> / <sub>8</sub>
	Cake fork	00B000390	5 <sup>43</sup> / <sub>64</sub>












# 9065 AURORA

FLATWARE  
AMEFA PREMIERE

**THICKNESS:**  
3,5 mm

**MATERIAL:**  
18/10 stainless steel

**FINISH:**  
mirror

	DESCRIPTION	CODE	LENGTH INCH
	Table fork	00B000320	7 <sup>7/8</sup>
	Table spoon	00B000325	8 <sup>1/16</sup>
	Medium teaspoon	00B000375	5 <sup>5/16</sup>
	Table knife	00B000305	8 <sup>3/4</sup>
	Steak knife	00B000315	8 <sup>13/16</sup>
	Dessert fork	00B000340	7 <sup>7/16</sup>
	Dessert spoon	00B000345	7 <sup>7/16</sup>
	Dessert knife	00B000335	8 <sup>1/8</sup>
	Soup spoon	00B000350	7 <sup>1/4</sup>
	Fruit knife	00B000360	7
	Mocca spoon	00B000380	4 <sup>1/2</sup>
	Ice tea spoon	00B000400	7
	Cake fork	00B000390	5 <sup>43/64</sup>





# 8010 JEWEL



FLATWARE  
AMEFA PREMIERE

**THICKNESS:**  
3,0 mm

**MATERIAL:**  
18/10 stainless steel

**FINISH:**  
mirror

	DESCRIPTION	CODE	LENGTH INCH
	Table fork	00B000320	8 <sup>1/4</sup>
	Table spoon	00B000325	8 <sup>1/16</sup>
	Medium teaspoon	00B000375	5 <sup>7/8</sup>
	Large teaspoon	00B000378	5 <sup>9/16</sup>
	Table knife	00B000305	9 <sup>3/8</sup>
	Dessert fork	00B000340	7 <sup>9/16</sup>
	Dessert spoon	00B000345	7 <sup>7/16</sup>
	Dessert knife	00B000335	8 <sup>1/4</sup>
	Soup spoon	00B000350	7
	Mocca spoon	00B000380	4 <sup>5/8</sup>
	Butter spreader	00B000470	6





FLATWARE  
AMEFA PREMIERE



# 8051

## SIERRA HALF PVD BLACK










**THICKNESS:**  
3,0 mm

**MATERIAL:**  
18/10 stainless steel

**FINISH:**  
mirror

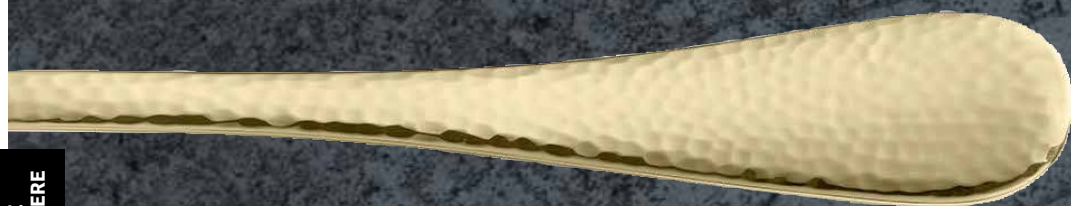
**NEW**

FLATWARE  
AMEFA PREMIERE

	DESCRIPTION	CODE	LENGTH INCH
	Table fork	LTB000320	8 <sup>1</sup> / <sub>8</sub>
	Table spoon	LTB000325	8 <sup>1</sup> / <sub>8</sub>
	Medium teaspoon	LTB000375	5 <sup>5</sup> / <sub>8</sub>
	Table knife	LTB000305	9 <sup>1</sup> / <sub>4</sub>
	Dessert fork	LTB000340	7 <sup>1</sup> / <sub>4</sub>
	Dessert spoon	LTB000345	7 <sup>1</sup> / <sub>4</sub>
	Dessert knife	LTB000335	8 <sup>3</sup> / <sub>8</sub>



# 8051 SIERRA HALF PVD GOLD










FLATWARE  
AMEFA PREMIERE

**THICKNESS:**  
3,5 mm

**MATERIAL:**  
18/10 stainless steel

**FINISH:**  
mirror

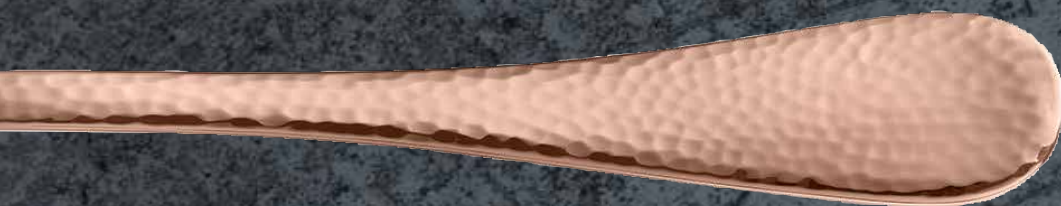
**NEW**

	DESCRIPTION	CODE	LENGTH INCH
	Table fork	LUB000320	8 <sup>1</sup> / <sub>8</sub>
	Table spoon	LUB000325	8 <sup>1</sup> / <sub>8</sub>
	Medium teaspoon	LUB000375	5 <sup>5</sup> / <sub>8</sub>
	Table knife	LUB000305	9 <sup>1</sup> / <sub>4</sub>
	Dessert fork	LUB000340	7 <sup>1</sup> / <sub>4</sub>
	Dessert spoon	LUB000345	7 <sup>1</sup> / <sub>4</sub>
	Dessert knife	LUB000335	8 <sup>3</sup> / <sub>8</sub>





# 8051 SIERRA HALF PVD COPPER










**THICKNESS:**  
3,0 mm

**MATERIAL:**  
18/10 stainless steel

**FINISH:**  
mirror

**NEW**

FLATWARE  
AMEFA PREMIERE

	DESCRIPTION	CODE	LENGTH INCH
	Table fork	LEB000320	8 <sup>1</sup> / <sub>8</sub>
	Table spoon	LEB000325	8 <sup>1</sup> / <sub>8</sub>
	Medium teaspoon	LEB000375	5 <sup>5</sup> / <sub>8</sub>
	Table knife	LEB000305	9 <sup>1</sup> / <sub>4</sub>
	Dessert fork	LEB000340	7 <sup>1</sup> / <sub>4</sub>
	Dessert spoon	LEB000345	7 <sup>1</sup> / <sub>4</sub>
	Dessert knife	LEB000335	8 <sup>3</sup> / <sub>8</sub>

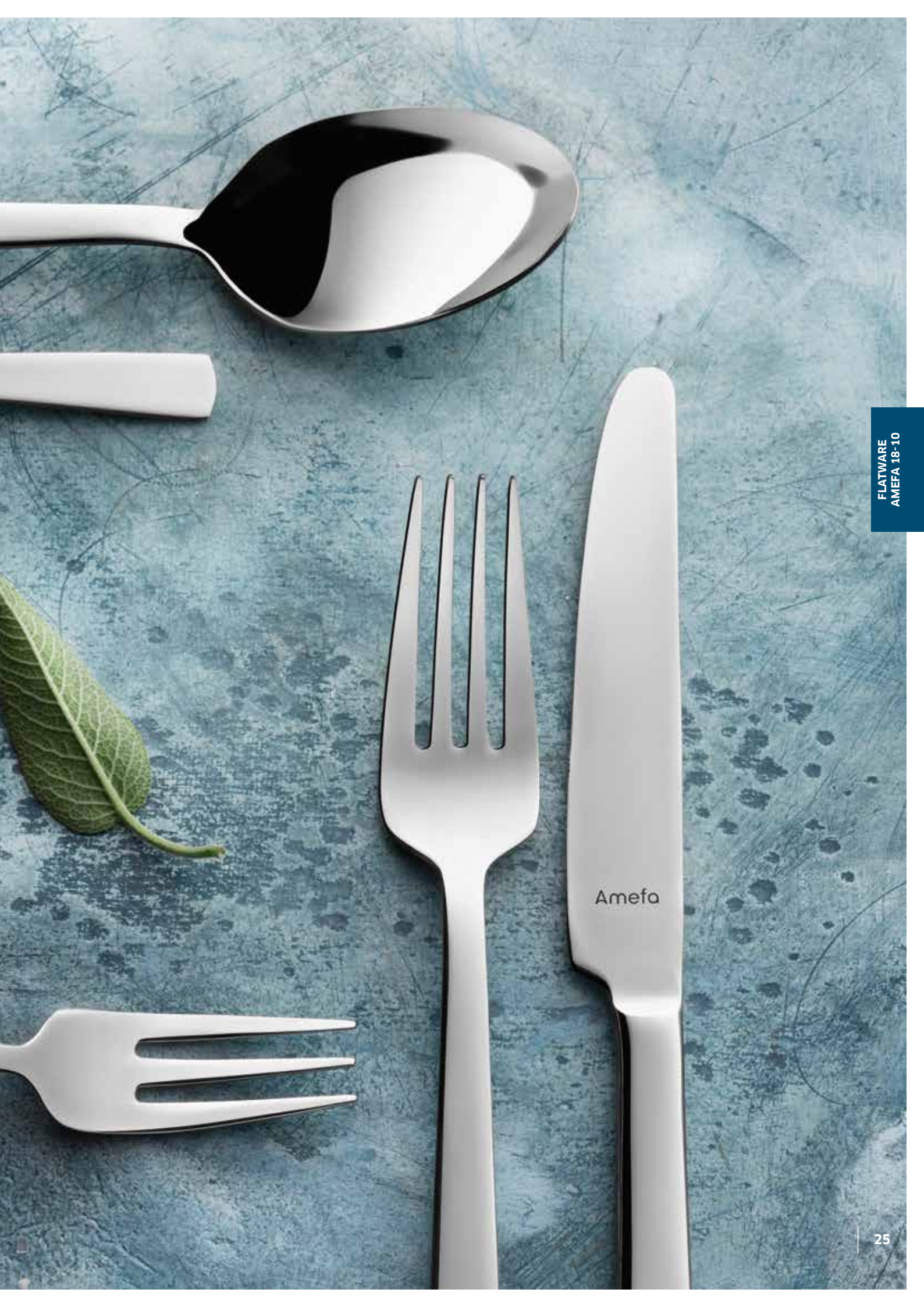






Everybody can dine together at the Amefa table. Choice and value go hand in hand, so you can be sure that whatever your budget, we've got a cutlery set that suits your taste. What makes Amefa stand out is our passion for lasting quality and craftsmanship. We don't cut corners and our cutlery is beautiful 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 INCH
	Table fork	00B000320	8
	Table spoon	00B000325	8
	Medium teaspoon	00B000375	5 <sup>1/4</sup>
	Table knife	00B000605	9 <sup>1/8</sup>
	Dessert fork	00B000340	7 <sup>3/16</sup>
	Dessert spoon	00B000345	7 <sup>5/16</sup>
	Dessert knife	00B000635	8 <sup>1/4</sup>
	Soup spoon	00B000350	6 <sup>15/16</sup>
	Fruit knife	00B000360	7 <sup>1/16</sup>
	Mocca spoon	00B000380	4 <sup>7/16</sup>
	Ice tea spoon	00B000400	7 <sup>23/32</sup>





# 1120 CUBA



**THICKNESS:**  
forged

**MATERIAL:**  
18/10 stainless steel

**FINISH:**  
mirror

FLATWARE  
AMEFA 18-10

	DESCRIPTION	CODE	LENGTH INCH
	Table fork	00B000320	8 <sup>1/2</sup>
	Table spoon	00B000325	8 <sup>1/2</sup>
	Medium teaspoon	00B000375	5 <sup>1/2</sup>
	Table knife	00B000305	9 <sup>1/2</sup>
	Steak knife	00B000315	9 <sup>13/16</sup>
	Dessert fork	00B000340	7 <sup>15/16</sup>
	Dessert spoon	00B000345	7 <sup>3/4</sup>
	Dessert knife	00B000335	8 <sup>3/16</sup>
	Mocca spoon	00B000380	4 <sup>7/16</sup>
	Cake fork	00B000390	5 <sup>29/32</sup>



# 8440 BAGUETTE



**THICKNESS:**  
2,5 mm

**MATERIAL:**  
18/10 stainless steel

**FINISH:**  
mirror

FLATWARE  
AMEFA 18-10

	DESCRIPTION	CODE	LENGTH INCH
	Table fork	00B000320	8 <sup>1/8</sup>
	Table spoon	00B000325	8 <sup>5/16</sup>
	Medium teaspoon	00B000375	5 <sup>7/16</sup>
	Table knife	00B000305	9 <sup>7/16</sup>
	Dessert fork	00B000340	7 <sup>5/16</sup>
	Dessert spoon	00B000345	7
	Dessert knife	00B000335	8 <sup>5/16</sup>
	Soup spoon	00B000350	6 <sup>3/4</sup>
	Fruit/cocktail knife	00B000360	7 <sup>3/16</sup>
	Mocca spoon	00B000380	4 <sup>7/16</sup>
	Ice tea spoon	00B000400	7 <sup>7/16</sup>
	Cake fork	00B000390	5 <sup>7/16</sup>





# 8440





## BAGUETTE XL



**THICKNESS:**  
3,5 mm

**MATERIAL:**  
18/10 stainless steel

**FINISH:**  
mirror

	DESCRIPTION	CODE	LENGTH INCH
	Table fork XL	00B000321	8 <sup>5</sup> / <sub>16</sub>
	Table spoon XL	00B000326	8 <sup>5</sup> / <sub>16</sub>
	Medium teaspoon XL	00B000377	5 <sup>11</sup> / <sub>16</sub>
	Table knife XL	00B000309	9 <sup>11</sup> / <sub>16</sub>



XL items

FLATWARE  
AMEFA 18-10

# 1824 ATLANTIC


























**THICKNESS:**  
2,5 mm

**MATERIAL:**  
18/10 stainless steel

**FINISH:**  
mirror

FLATWARE  
AMEFA 18-10

	DESCRIPTION	CODE	LENGTH INCH
	Table fork	00B000320	7 <sup>7</sup> / <sub>16</sub>
	Table spoon	00B000325	7 <sup>9</sup> / <sub>16</sub>
	Medium teaspoon	00B000375	5 <sup>7</sup> / <sub>16</sub>
	Table knife	00B000305	8 <sup>3</sup> / <sub>16</sub>
	Steak knife	00B000315	8 <sup>9</sup> / <sub>16</sub>
	Pizza knife	00B000312	8 <sup>7</sup> / <sub>8</sub>
	Bread knife small	00B000311	8 <sup>15</sup> / <sub>16</sub>
	Dessert fork	00B000340	7
	Dessert spoon	00B000345	7 <sup>1</sup> / <sub>16</sub>
	Dessert knife	00B000335	7 <sup>5</sup> / <sub>8</sub>
	Soup spoon	00B000350	7 <sup>3</sup> / <sub>16</sub>
	Cocktail fork	00B000365	6 <sup>1</sup> / <sub>16</sub>
	Cocktail spoon	00B000370	6 <sup>1</sup> / <sub>16</sub>
	Fruit knife	00B000360	6 <sup>7</sup> / <sub>8</sub>
	Mocca spoon	00B000380	4 <sup>1</sup> / <sub>4</sub>
	Cake fork	00B000390	5 <sup>15</sup> / <sub>16</sub>
	Ice tea spoon	00B000400	6 <sup>15</sup> / <sub>16</sub>
	Ice tea spoon	00B000403	8 <sup>5</sup> / <sub>8</sub>
	Gourmet/fish spoon	00B000430	6 <sup>7</sup> / <sub>8</sub>
	Cold meat fork large	00B000476	5 <sup>5</sup> / <sub>8</sub>
	Ice cream spoon	00B000464	5 <sup>1</sup> / <sub>4</sub>
	Amuse fork	00B000562	4 <sup>13</sup> / <sub>16</sub>
	Amuse spoon regular	00B000560	4 <sup>11</sup> / <sub>16</sub>





# 1824 ATLANTIC XL

**THICKNESS:**  
2,5 mm

**MATERIAL:**  
18/10 stainless steel

**FINISH:**  
mirror

FLATWARE  
AMEFA 18-10

	DESCRIPTION	CODE	LENGTH INCH
	Table fork xl	00B000321	7 <sup>7</sup> / <sub>8</sub>
	Table spoon xl	00B000326	7 <sup>7</sup> / <sub>8</sub>
	Table knife xl	00B000306	9



XL items

# 8030 LIVIA



**THICKNESS:**  
3,0 mm

**MATERIAL:**  
18/10 stainless steel

**FINISH:**  
mirror

**NEW**

FLATWARE  
AMEFA 18-10

	DESCRIPTION	CODE	LENGTH INCH
	Table fork	00B000320	8 <sup>1</sup> / <sub>16</sub>
	Table spoon	00B000325	8 <sup>1</sup> / <sub>16</sub>
	Medium teaspoon	00B000375	5 <sup>9</sup> / <sub>16</sub>
	Table knife	00B000305	9 <sup>1</sup> / <sub>8</sub>
	Dessert fork	00B000340	7 <sup>3</sup> / <sub>4</sub>
	Dessert spoon	00B000345	7 <sup>3</sup> / <sub>4</sub>
	Dessert knife	00B000335	5 <sup>9</sup> / <sub>16</sub>
	Cake fork	00B000390	5 <sup>9</sup> / <sub>16</sub>
	Serving fork	00B000445	9
	Serving spoon	00B000450	9





# 8036

## LIVIA RONDA












**THICKNESS:**  
3,0 mm

**MATERIAL:**  
18/10 stainless steel

**FINISH:**  
mirror

**NEW**

FLATWARE  
AMEFA 18-10

	DESCRIPTION	CODE	LENGTH INCH
	Table fork	00B000320	8 <sup>1</sup> / <sub>16</sub>
	Table spoon	00B000325	8 <sup>1</sup> / <sub>16</sub>
	Medium teaspoon	00B000375	5 <sup>9</sup> / <sub>16</sub>
	Large teaspoon	00B000378	6 <sup>1</sup> / <sub>2</sub>
	Table knife	00B000305	9 <sup>1</sup> / <sub>8</sub>
	Dessert fork	00B000340	7 <sup>3</sup> / <sub>4</sub>
	Dessert spoon	00B000345	7 <sup>3</sup> / <sub>4</sub>
	Dessert knife	00B000335	5 <sup>9</sup> / <sub>16</sub>
	Cake fork	00B000390	5 <sup>9</sup> / <sub>16</sub>



# 3010 INTEGRAL



**THICKNESS:**  
3,0 mm

**MATERIAL:**  
18/10 stainless steel

**FINISH:**  
mirror

FLATWARE  
AMEFA 18-10

	DESCRIPTION	CODE	LENGTH INCH
	Table fork	00B000320	3 <sup>15</sup> / <sub>16</sub>
	Spoon	00B000325	4 <sup>5</sup> / <sub>16</sub>
	Knife	00B000305	4 <sup>1</sup> / <sub>2</sub>







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

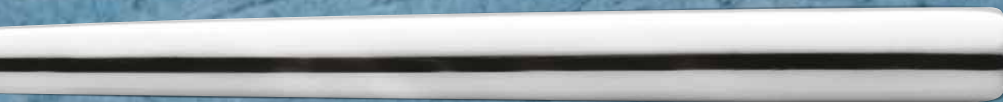
FLATWARE  
AMEFA 18-0

	DESCRIPTION	CODE	LENGTH INCH
	Table fork	23B000320	7 <sup>7</sup> / <sub>8</sub>
	Table spoon	23B000325	7 <sup>7</sup> / <sub>8</sub>
	Medium teaspoon	23B000375	5 <sup>5</sup> / <sub>16</sub>
	Large teaspoon	23B000378	6 <sup>1</sup> / <sub>2</sub>
	Table knife	23B000305	8 <sup>13</sup> / <sub>16</sub>
	Dessert fork	23B000340	7 <sup>7</sup> / <sub>16</sub>
	Dessert spoon	23B000345	7 <sup>7</sup> / <sub>16</sub>
	Dessert knife	23B000335	8 <sup>1</sup> / <sub>4</sub>
	Soup spoon	23B000350	7 <sup>7</sup> / <sub>16</sub>
	Mocca spoon	23B000380	4 <sup>1</sup> / <sub>4</sub>









# 1054 CARLTON



**THICKNESS:**  
forged

**MATERIAL:**  
18/0 stainless steel

**FINISH:**  
mirror

	DESCRIPTION	CODE	LENGTH INCH
	Table fork	00B000320	7 <sup>11/16</sup>
	Table spoon	00B000325	7 <sup>11/16</sup>
	Medium teaspoon	00B000375	5 <sup>1/2</sup>
	Table knife	00B000305	8 <sup>1/4</sup>



FLATWARE  
AMEFA 18-0




# 1114 SOPRANO

**THICKNESS:**  
4,0 mm

**MATERIAL:**  
18/0 stainless steel

**FINISH:**  
mirror

FLATWARE  
AMEFA 18-0

	DESCRIPTION	CODE	LENGTH INCH
	Table fork	00B000320	7 <sup>15</sup> / <sub>16</sub>
	Table spoon	00B000325	7 <sup>15</sup> / <sub>16</sub>
	Medium / large teaspoon	00B000375	5 <sup>7</sup> / <sub>8</sub>
	Table knife	00B000305	9 <sup>1</sup> / <sub>16</sub>
	Dessert fork	00B000340	7 <sup>3</sup> / <sub>16</sub>










# 1114

## SOPRANO PVD BLACK

**THICKNESS:**  
4,0 mm

**MATERIAL:**  
18/0 stainless steel

**FINISH:**  
mirror + satin PVD black

	DESCRIPTION	CODE	LENGTH INCH
	Table fork	DTB000320	7 <sup>15</sup> / <sub>16</sub>
	Table spoon	DTB000325	7 <sup>15</sup> / <sub>16</sub>
	Medium / large teaspoon	DTB000375	5 <sup>7</sup> / <sub>8</sub>
	Table knife	DTB000305	9 <sup>1</sup> / <sub>16</sub>
	Dessert fork	DTB000340	7 <sup>3</sup> / <sub>16</sub>



FLATWARE  
AMEFA 18-0

# 1114

## SOPRANO PVD GOLD/BLACK








**THICKNESS:**  
4,0 mm

**MATERIAL:**  
18/0 stainless steel

**FINISH:**  
mirror PVD gold  
+ satin PVD black

**NEW**

	DESCRIPTION	CODE	LENGTH INCH
	Table fork	DUB000320	7 <sup>15</sup> / <sub>16</sub>
	Table spoon	DUB000325	7 <sup>15</sup> / <sub>16</sub>
	Medium / large teaspoon	DUB000375	5 <sup>7</sup> / <sub>8</sub>
	Table knife	DUB000305	9 <sup>1</sup> / <sub>16</sub>
	Dessert fork	DUB000340	7 <sup>3</sup> / <sub>16</sub>

FLATWARE  
AMEFA 18-0





# 1114






## SOPRANO PVD COPPER

**THICKNESS:**  
4,0 mm

**MATERIAL:**  
18/0 stainless steel

**FINISH:**  
satin PVD copper

**NEW**

	DESCRIPTION	CODE	LENGTH INCH
	Table fork	AEB000320	7 <sup>15</sup> / <sub>16</sub>
	Table spoon	AEB000325	7 <sup>15</sup> / <sub>16</sub>
	Medium / large teaspoon	AEB000375	5 <sup>7</sup> / <sub>8</sub>
	Table knife	AEB000305	9 <sup>1</sup> / <sub>16</sub>
	Dessert fork	AEB000340	7 <sup>3</sup> / <sub>16</sub>



FLATWARE  
AMEFA 18-0

# 8435 ROSSINI











**THICKNESS:**  
3,0 mm

**MATERIAL:**  
18/0 stainless steel

**FINISH:**  
mirror

FLATWARE  
AMEFA 18-0

	DESCRIPTION	CODE	LENGTH INCH
	Table fork	00B000320	7 <sup>15</sup> / <sub>16</sub>
	Table spoon	00B000325	8 <sup>1</sup> / <sub>16</sub>
	Medium teaspoon	00B000375	5 <sup>3</sup> / <sub>16</sub>
	Table knife	00B000305	9 <sup>1</sup> / <sub>2</sub>
	Dessert fork	00B000340	7 <sup>1</sup> / <sub>4</sub>
	Dessert spoon	00B000345	7 <sup>3</sup> / <sub>8</sub>
	Dessert knife	00B000335	8 <sup>1</sup> / <sub>4</sub>
	Mocca spoon	00B000380	4 <sup>7</sup> / <sub>16</sub>













# 1933 BLISS



**THICKNESS:**  
2,5 mm

**MATERIAL:**  
18/0 stainless steel

**FINISH:**  
mirror

	DESCRIPTION	CODE	LENGTH INCH
	Table Fork	00B000320	8 <sup>1</sup> / <sub>16</sub>
	Table Spoon	00B000325	7 <sup>7</sup> / <sub>8</sub>
	Medium teaspoon	00B000375	5 <sup>5</sup> / <sub>16</sub>
	Table Knife	00B000305	8 <sup>13</sup> / <sub>16</sub>
	Dessert Fork	00B000340	7 <sup>7</sup> / <sub>16</sub>
	Dessert Spoon	00B000345	7 <sup>7</sup> / <sub>16</sub>
	Dessert Knife	00B000335	8 <sup>1</sup> / <sub>4</sub>
	Soup Spoon	00B000350	7 <sup>7</sup> / <sub>16</sub>



FLATWARE  
AMEFA 18-0

# 1060 CARACTERE







**THICKNESS:**  
forged

**MATERIAL:**  
18/0 stainless steel

**FINISH:**  
mirror

FLATWARE  
AMEFA 18-0

	DESCRIPTION	CODE	LENGTH INCH
	Table fork	X0B000320	8 <sup>3</sup> / <sub>16</sub>
	Table spoon	X0B000325	8 <sup>1</sup> / <sub>16</sub>
	Medium teaspoon	X0B000375	5 <sup>11</sup> / <sub>16</sub>
	Table knife	00B000305	9 <sup>1</sup> / <sub>4</sub>
	Steak knife	X0B000315	9 <sup>1</sup> / <sub>8</sub>
	Dessert fork	00B000340	7 <sup>1</sup> / <sub>8</sub>
	Dessert spoon	00B000345	7 <sup>1</sup> / <sub>4</sub>
	Dessert knife	00B000335	8 <sup>1</sup> / <sub>16</sub>













# 1410 AUSTIN



**THICKNESS:**  
2,5 mm

**MATERIAL:**  
18/0 stainless steel

**FINISH:**  
mirror

	DESCRIPTION	CODE	LENGTH INCH
	Table fork	00B000320	8 <sup>1/8</sup>
	Table spoon	00B000325	8 <sup>1/16</sup>
	Medium teaspoon	00B000375	5 <sup>9/16</sup>
	Table knife	00B000305	9 <sup>1/4</sup>
	Dessert fork	00B000340	7 <sup>1/4</sup>
	Dessert spoon	00B000345	7 <sup>1/4</sup>
	Dessert knife	00B000335	8 <sup>5/8</sup>
	Cake fork	00B000390	5 <sup>5/8</sup>



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 INCH
	Table fork	ATB000320	8 <sup>1</sup> / <sub>8</sub>
	Table spoon	ATB000325	8 <sup>1</sup> / <sub>16</sub>
	Medium teaspoon	ATB000375	5 <sup>5</sup> / <sub>8</sub>
	Table knife	ATB000305	9 <sup>1</sup> / <sub>4</sub>
	Dessert fork	ATB000340	7 <sup>3</sup> / <sub>16</sub>
	Dessert spoon	ATB000345	7 <sup>3</sup> / <sub>16</sub>
	Dessert knife	ATB000335	8 <sup>3</sup> / <sub>8</sub>
	Mocca spoon	ATB000380	5 <sup>5</sup> / <sub>8</sub>





# 1410







## AUSTIN PVD CHAMPAGNE



**THICKNESS:**  
2,5 mm

**MATERIAL:**  
18/0 stainless steel

**FINISH:**  
satin finish

	DESCRIPTION	CODE	LENGTH INCH
	Table fork	AVB000320	8 <sup>1</sup> / <sub>8</sub>
	Table spoon	AVB000325	8 <sup>1</sup> / <sub>16</sub>
	Medium teaspoon	AVB000375	5 <sup>5</sup> / <sub>8</sub>
	Table knife	AVB000305	9 <sup>1</sup> / <sub>4</sub>
	Dessert fork	AVB000340	7 <sup>3</sup> / <sub>16</sub>
	Dessert spoon	AVB000345	7 <sup>3</sup> / <sub>16</sub>
	Dessert knife	AVB000335	8 <sup>3</sup> / <sub>8</sub>
	Mocca spoon	AVB000380	5 <sup>5</sup> / <sub>8</sub>



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 INCH
	Table fork	AEB000320	8 <sup>1</sup> / <sub>8</sub>
	Table spoon	AEB000325	8 <sup>1</sup> / <sub>16</sub>
	Medium teaspoon	AEB000375	5 <sup>5</sup> / <sub>8</sub>
	Table knife	AEB000305	9 <sup>1</sup> / <sub>4</sub>
	Dessert fork	AEB000340	7 <sup>3</sup> / <sub>16</sub>
	Dessert spoon	AEB000345	7 <sup>3</sup> / <sub>16</sub>
	Mocca spoon	AEB000380	5 <sup>5</sup> / <sub>8</sub>





# 1410








## AUSTIN PVD GOLD



**THICKNESS:**  
2,5 mm

**MATERIAL:**  
18/0 stainless steel

**FINISH:**  
satin finish

	DESCRIPTION	CODE	LENGTH INCH
	Table fork	AUB000320	8 <sup>1/8</sup>
	Table spoon	AUB000325	8 <sup>1/16</sup>
	Medium teaspoon	AUB000375	5 <sup>5/8</sup>
	Table knife	AUB000305	9 <sup>1/4</sup>
	Dessert fork	AUB000340	7 <sup>3/16</sup>
	Dessert spoon	AUB000345	7 <sup>3/16</sup>
	Mocca spoon	AUB000380	5 <sup>5/8</sup>



FLATWARE  
AMEFA 18-0

# 1410 AUSTIN STONEWASH



**THICKNESS:**  
2,5 mm




**MATERIAL:**  
18/0 stainless steel

**FINISH:**  
stonewash

## DESCRIPTION

## CODE

## LENGTH INCH

	Table fork	24B000320	8 <sup>1</sup> / <sub>8</sub>
	Table spoon	24B000325	8 <sup>1</sup> / <sub>16</sub>
	Medium teaspoon	24B000375	5 <sup>5</sup> / <sub>8</sub>
	Table knife	24B000305	9 <sup>1</sup> / <sub>4</sub>
	Dessert fork	24B000340	7 <sup>3</sup> / <sub>16</sub>
	Dessert spoon	24B000345	7 <sup>3</sup> / <sub>16</sub>
	Dessert knife	24B000335	8 <sup>3</sup> / <sub>8</sub>













# 9361 ARIANE



**THICKNESS:**  
3,0 mm

**MATERIAL:**  
18/0 stainless steel

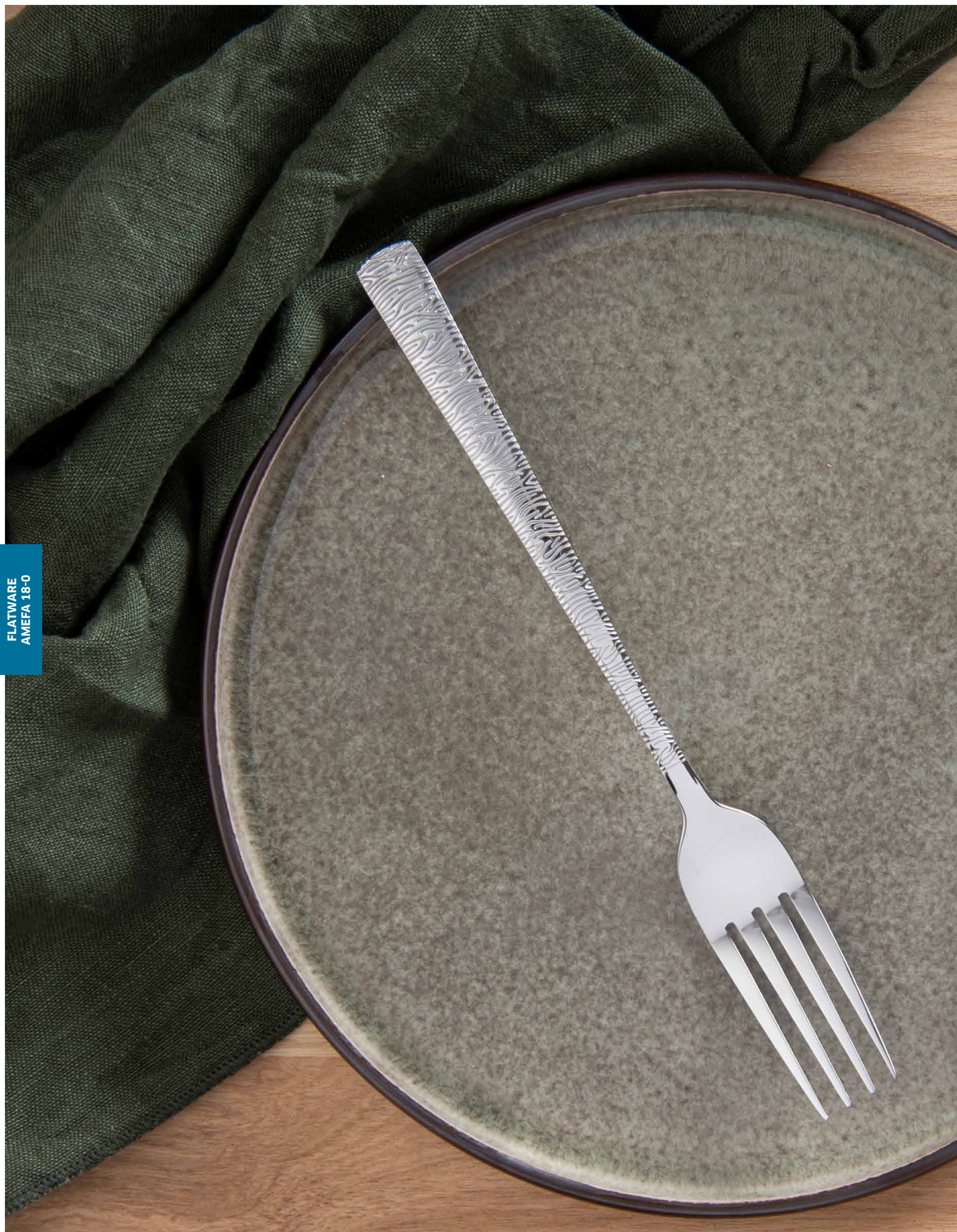
**FINISH:**  
mirror

	DESCRIPTION	CODE	LENGTH INCH
	Table fork	00B000320	8 <sup>1/16</sup>
	Table spoon	00B000325	8 <sup>1/16</sup>
	Medium teaspoon	00B000375	5 <sup>3/8</sup>
	Table knife	00B000305	9 <sup>3/16</sup>
	Dessert fork	00B000340	7
	Dessert spoon	00B000345	7
	Dessert knife	00B000335	8 <sup>1/16</sup>
	Mocca spoon	00B000380	4 <sup>7/16</sup>



FLATWARE  
AMEFA 18-0





FLATWARE  
AMEFA 18-0



# 9036

## HAVANE JUNGLE








**THICKNESS:**  
3,0 mm

**MATERIAL:**  
18/0 stainless steel

**FINISH:**  
mirror

**NEW**

	DESCRIPTION	CODE	LENGTH INCH
	Table fork	29B000320	8 <sup>1/8</sup>
	Table spoon	29B000325	8 <sup>1/16</sup>
	Medium teaspoon	29B000375	5 <sup>5/16</sup>
	Table knife	29B000305	9 <sup>1/4</sup>
	Dessert fork	29B000340	6 <sup>15/16</sup>



FLATWARE  
AMEFA 18-0



# STEAK KNIVES

STEAK KNIVES







# 4917 HERCULE

**MATERIAL:**  
3Cr14, Pakkawood

**MATERIAL:**  
3Cr14, Pakkawood

DESCRIPTION	CODE	LENGTH INCH
1 Hercule jumbo steak knife	15B000621	9 <sup>11/16</sup>
2 Hercule jumbo steak knife round tip	15B000624	9 <sup>11/16</sup>
3 Tenderloin knife	00B000315	9 <sup>11/16</sup>
4 Fusion knife	AAB000122	8 <sup>5/8</sup>
5 Porterhouse fork	00B000371	8 <sup>1/4</sup>
6 Porterhouse knife	00B000315	9 <sup>1/16</sup>



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 INCH
1 Steak knife ABS	A1B000113	8 <sup>13/16</sup>
2 Steak knife ABS XL	A1B000621	9 <sup>13/16</sup>
3 Table fork wood	00B000320	8 <sup>1/4</sup>
4 Steak knife wood (serrated)	00B000113	8 <sup>13/16</sup>
5 Steak knife wood XL	15B000621	9 <sup>13/16</sup>
6 Achilles steak knife wood	04B000113	9 <sup>1/16</sup>



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

# 2520 ROYAL STEAK

**MATERIAL:**  
3Cr14, Pakkawood

**MATERIAL:**  
3Cr14, Pakkawood

	DESCRIPTION	CODE	LENGTH INCH
<b>N</b>	1 Steak knife silver gray	GZB000113	8 <sup>13/16</sup>
<b>N</b>	2 Steak knife olive green	BGB000113	8 <sup>13/16</sup>

STEAK KNIVES



Serrated



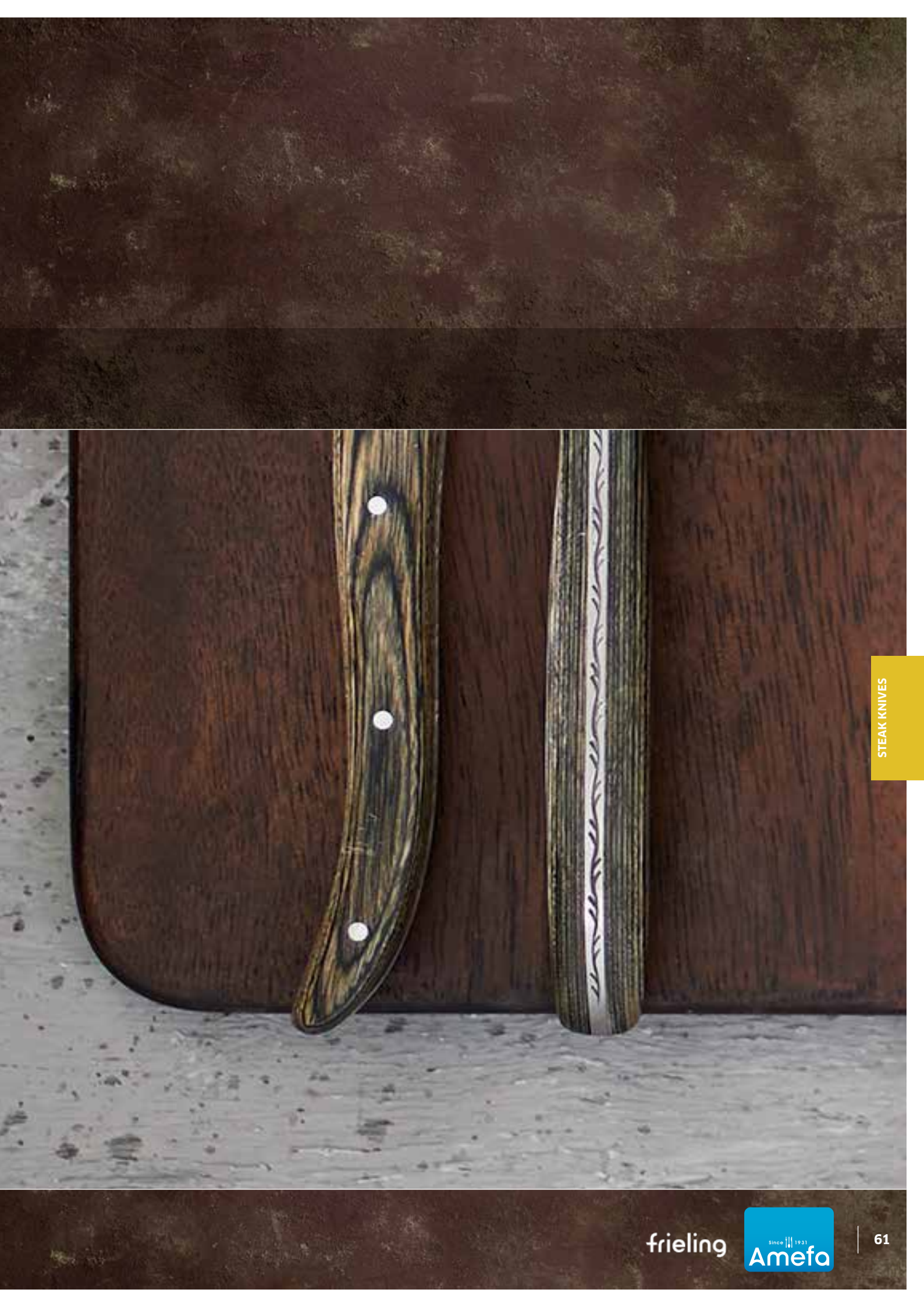
1

**NEW**

2

**NEW**





# 7038 CHULETERO

**MATERIAL:**  
18/10 Stainless steel

**MATERIAL:**  
3Cr14

	DESCRIPTION	CODE	LENGTH INCH
1	Chuletero steak fork	00B000371	7 <sup>7/8</sup>
2	Chuletero steak knife	00B000315	8 <sup>15/16</sup>
3	Goliath XL steak knife	00B000621	8 <sup>13/16</sup>
4	Bongo XL steak knife	23B000621	8 <sup>15/16</sup>



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 INCH
	1 Steak fork wood	WNB000340	7 <sup>7/8</sup>
	2 Steak knife wood	WNB000620	8 <sup>1/4</sup>
	3 Steak fork black	00B000340	7 <sup>7/8</sup>
N	4 Steak knife black	00B000315	8 <sup>5/16</sup>
	5 Steak knife round tip black	00B000607	8 <sup>5/16</sup>
	6 Dessert spoon black	00B000345	7 <sup>11/16</sup>
	7 Jumbo steak knife (micro-serrated)	00B000621	9 <sup>11/16</sup>

STEAK KNIVES



Micro-serrated



1



2



**MATERIAL:**  
18/0, POM

**MATERIAL:**  
3Cr14, POM

**MATERIAL:**  
3Cr14, POM

**MATERIAL:**  
18/0, POM

**MATERIAL:**  
3Cr14, POM



**NEW**

STEAK KNIVES

frieling

Since 1931  
**Amefa**

# 2520 LOUIS

**MATERIAL:**  
3Cr14, pakkawood

**MATERIAL:**  
3Cr14, pakkawood

DESCRIPTION	CODE	LENGTH INCH
1 Steak knife natural wood	WNB000113	8 <sup>13</sup> / <sub>16</sub>
2 Steak knife nut wood	HNB000113	8 <sup>13</sup> / <sub>16</sub>
3 Box of 6 steaks mixed colours	MPB000BR1	8 <sup>13</sup> / <sub>16</sub>



1



2



**MATERIAL:**  
3Cr14, pakkawood



3 - 6 mixed colours -

STEAK KNIVES

# 2520 VOLCANO

# 8680 PRESTIGE

**MATERIAL:**  
3Cr14, pakkawood

**MATERIAL:**  
3Cr14, ABS

DESCRIPTION	CODE	LENGTH INCH
1 Steak knife hammered blade	BGB000630	9 <sup>1</sup> / <sub>6</sub>
2 Prestige Steak knife	00B000122	9 <sup>1</sup> / <sub>4</sub>
3 Tradition Inox Steak knife	00B000305	9 <sup>1</sup> / <sub>8</sub>
4 Tradition Vintage Steak knife	24B000305	9 <sup>1</sup> / <sub>8</sub>
5 Tradition Grey Steak knife	ACB000305	9 <sup>1</sup> / <sub>8</sub>
6 Tradition Grey Steak knife XL	ACBX00621	9 <sup>3</sup> / <sub>8</sub>



1



2

**NEW**

STEAK KNIVES



2502 **TRADITION INOX**

2502 **TRADITION VINTAGE**

2511 **TRADITION**

2516 **TRADITION XL**

**MATERIAL:**

3Cr14, Stainless steel

**MATERIAL:**

3Cr14, Stainless steel

**MATERIAL:**

3Cr14, Stainless steel/PP

**MATERIAL:**

3Cr14, Stainless steel/PP



3



4



5



6

STEAK KNIVES

# BUFFET & SERVING





























# 1319 BUFFET

**THICKNESS:**  
3,4 mm

**MATERIAL:**  
18/10 stainless steel

**FINISH:**  
satin/mat

		DESCRIPTION	CODE	LENGTH INCH
1		Soup ladle	00B000240	12 <sup>3/16</sup>
2		Ladle large	00B000241	10 <sup>1/4</sup>
3		Dressing spoon	00B000242	13 <sup>5/16</sup>
4		Slotted turner	00B000243	12 <sup>7/16</sup>
5		Serving spoon	00B000244	12 <sup>7/16</sup>
6		Slotted serving spoon	00B000245	12 <sup>7/16</sup>
7		Meat serving fork	00B000246	12 <sup>9/16</sup>
8		Cold meat fork	00B000247	7 <sup>1/16</sup>
9		Salad serving spoon large	00B000248	11 <sup>13/16</sup>
10		Salad serving fork large	00B000249	11 <sup>13/16</sup>
11		Serving spoon	00B000250	10 <sup>3/16</sup>
12		Salad serving spoon small	00B000251	9 <sup>3/8</sup>
13		Salad serving fork small	00B000252	9 <sup>3/8</sup>
14		Serving tong	00B000253	11 <sup>13/16</sup>
15		Gravy ladle	00B000254	8 <sup>1/8</sup>
16		Cake server	00B000255	10 <sup>3/16</sup>
17		Multi-purpose tong	00B000256	12 <sup>3/16</sup>
18		Spaghetti server	00B000257	12 <sup>1/8</sup>
19		Serving tong small	00B000258	7 <sup>7/8</sup>
20		Meat fork	00B000259	11 <sup>3/8</sup>
21		Snail tongs	00B000260	5 <sup>1/2</sup>
22		Spoon rest (1391)	04B000569	10 <sup>1/4</sup>





# 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



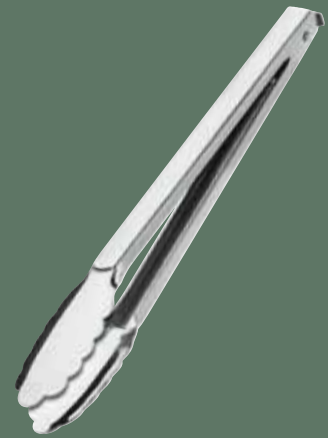
# 1319 BUFFET



15- Gravy ladle



16- Cake server



17- Multi purpose tong



18- Spaghetti server



19- Serving tong small



20- Meat fork



21- Snail tong



22- Spoon rest

**NEW**

# SUSTAINABLE FLATWARE

SUSTAINABLE  
FLATWARE







# 0259 LEAVES

The best alternative  
to disposable plastic flatware

**THICKNESS:**  
0,5 mm

**MATERIAL:**  
18/0 stainless steel

**FINISH:**  
tumble

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



Scan QR code to watch the video



# 0592 MOBIL

**THICKNESS:**  
1,2 mm

**MATERIAL:**  
18/0 stainless steel

**FINISH:**  
tumble

DESCRIPTION	CODE	LENGTH INCH
4pc set in hard case	05PC04A42	8 <sup>3</sup> / <sub>16</sub>



SUSTAINABLE  
FLATWARE



**Richardson  
Sheffield**  
Since 1839

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

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





# 0256 UNIVERSAL



Richardson  
Sheffield

**NEW**

HIGH QUALITY STEEL  
5Cr15MoV

DESCRIPTION	CODE	BLADE LENGTH INCH
1 Boning knife	00RSPC227	5
2 Carving knife	00RSPC010	7
3 Carving fork	00RSPC197	7
4 Butcher knife	00RSPC221	8
5 Butcher knife with notches	00RSPC222	10

DESCRIPTION	CODE	BLADE LENGTH INCH
6 Chef's knife	00RSPC132	8
7 Bread knife	00RSPC191	8 1/2
8 Cleaver	00RSPC130	7
9 Genoise knife	00RSPC014	12
10 Kebab knife	00RSPC013	16



1

2

3

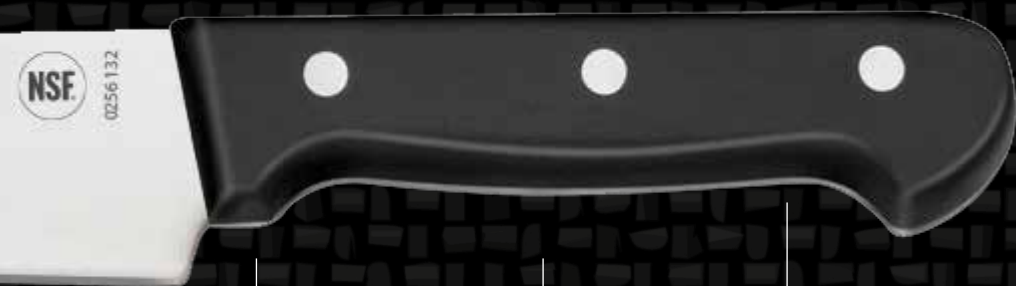
4

5

KITCHEN KNIVES







FULL TANG HANDLE

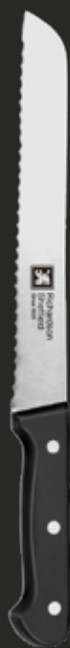
ABS HANDLE

STAINLESS STEEL RIVETS

**NEW**



6



7



8



9



10

KITCHEN KNIVES

frieling



Richardson  
Sheffield  
Since 1839



# CARE & USE FLATWARE

**All Amefa products are subjected to rigorous quality control.**

Flatware 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 flatware as long as you follow these guidelines.

**Stains on flatware can be caused by:**

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

**To prevent stains we advise you to follow these instructions:**

- Rinse the flatware directly after usage
- Dry flatware 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.
- It's best to remove your flatware promptly at the end of the cycle, and dry it with a soft cloth, rather than leaving it in a damp environment overnight.



# COLORED FLATWARE

The flatware you acquired is made of 18/0 or 18-10 stainless steel and safe for contact with food. This colored-PVD (Physical Vapor Deposition) flatware features a thin titanium coating that offers a vibrant color. It is dishwasher proof when taking into account the following 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.
- We recommend using dishwashing programs with a low temperature of 104°F or less. Check if your dishwasher features an eco-friendly program, most of these programs offer a low temperature of 104°F or less.
- 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 or 18-10 stainless steel). Contact of these types of steel may cause contact corrosion.
- It's best to remove your flatware promptly at the end of the cycle, and dry it with a soft cloth, rather than leaving it in a damp environment overnight.

# STEAK KNIVES

Steak knives are often made from a combination of materials. To keep your steak knives in optimum condition, we recommend following the below 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 the steak knives soaking in water for a long period of time.
- If you use a basket, place the knives with their blades pointing upwards in the dishwasher.
- When the cleaning cycle is finished, preferably, remove the knives from the dishwasher and dry them with a soft cloth or towel.

# KITCHEN KNIVES

Quality is very important to Amefa. Our products are made from high quality stainless steel, which gives them great corrosion resistance (resistance against rust) and makes the products dishwasher safe.

To keep your kitchen knives in optimum condition, we recommend following the below care instructions.

- Wash all products before you use them for the first time.
- Always rinse your kitchen knives with water after use and before placing them in the dishwasher.
- Remains of food, salt, mineral salts (present in tap water), vinegar, bleach and harsh detergents can cause stains or pitting if the knives are not cleaned thoroughly after use of these products.
- Do not use too much detergent or rinse aid, because these are corrosive in high concentrations.
- Never leave the kitchen knives soaking in water for a longer period of time.
- Given the possibility of 'contact corrosion' (caused by contact between various types of metal), we recommend packing the knives separately from forks and/or spoons in the basket.
- If you use a basket, place the knives with their blades pointing upwards in the dishwasher.
- When the cleaning cycle is finished, preferably, remove the knives from the dishwasher and dry them with a soft cloth or towel.







# ALPHABETICAL INDEX

Achille	59	Metropole Velvet	14
Ariane	51	MOBIL	79
Atlantic	30	Opus	16
Atlantic XL	31	Porterhouse	57
Aurora	18	Prestige	68
Austin	45	Rossini	42
Austin PVD black	46	Royal Steak	58-60
Austin PVD champagne	47	Sierra PVD	20-23
Austin PVD copper	48	Soprano	39
Austin PVD gold	49	Soprano PVD black	39
Austin stonewash	50	Soprano PVD copper	41
Baguette	28	Soprano PVD gold/black	40
Baguette XL	29	Steak Supreme	64-65
Bliss	43	Tenderloin	57
Bongo XL	63	Tradition	69
Buffet 1319	72-75	Tradition inox	69
Caractère	44	Tradition Vintage	69
Carlton	37	Tradition XL	69
Chuletero	62	Universal	82-83
Cuba	27	Volcano	68
Cube	12		
Drift	17		
Felicity	36		
Fusion	57		
Goliath	63		
Havane Jungle	53		
Haydn	26		
Hercule	56		
Integral	34-35		
Jewel	19		
LEAVES	78		
Livia	32		
Livia Ronda	33		
Louis	66-67		
Metropole	13		



frieling



**USA  
FRIELING**

398 YORK SOUTHERN ROAD  
FORT MILL, SC 29715  
United States of America  
Tel: +1 800 827 2582  
PH: +1 803 548 2000

Email: [foodservice@frieling.com](mailto:foodservice@frieling.com)  
Website: [www.frieling.com](http://www.frieling.com)



**FR  
AMEFA FRANCE S.A.**

12-14, Rue de l'Auvergne · P.O. Box 26  
42440 Noirétable · France  
Tel: +33 4 779 774 75  
Fax: +33 4 779 774 79  
Email: [amefa@amefa.fr](mailto:amefa@amefa.fr)  
Website: [www.amefa.fr](http://www.amefa.fr)



**PL  
AMEFA POLSKA SP. Z O.O.**

Ul. Bokserka 64  
02-690 Warszawa · Poland  
Tel: +48 22 853 64 34/33  
Fax: +48 22 853 64 32  
Email: [amefa@amefa.pl](mailto:amefa@amefa.pl)  
Website: [www.amefa.pl](http://www.amefa.pl)



**NL  
AMEFA B.V.**

Boogschutterstraat 52  
7324 BA Apeldoorn  
The Netherlands  
Tel: +31 55 368 12 00  
Fax: +31 55 366 32 25  
Email: [contact@amefa.com](mailto:contact@amefa.com)  
Website: [www.amefa.com](http://www.amefa.com)



**UK + IRELAND  
AMEFA (UK) LTD**

11 Drake House Crescent  
Waterthorpe, Sheffield S20 7HT  
United Kingdom  
Tel: +44 114 254 2530  
Email: [sales@amefa.co.uk](mailto:sales@amefa.co.uk)  
Website: [www.amefa.co.uk](http://www.amefa.co.uk)



**DE  
AMEFA STAHLWAREN GMBH**

Straußplatz 3  
42697 Solingen · Germany  
Tel: +49 212 23207-0  
Fax: +49 212 23207-40  
E-Mail: [amefa@amefa.de](mailto:amefa@amefa.de)  
Website: [www.amefa.de](http://www.amefa.de)



**HK  
AMEFA INTERNATIONAL LTD.**

New East Ocean Centre  
Unit 407-08, 4/F  
9 Science Museum Road  
Tsimshatsui, Kowloon · Hong Kong  
Tel: +852 2753 7664  
Email: [amefa.hk@amefa.com](mailto:amefa.hk@amefa.com)  
Website: [www.amefa.hk](http://www.amefa.hk)