



frieling®

PROFESSIONAL
ASSORTMENT



2026

STRONG BRANDS. STRONG PRODUCTS.



Creative Cooking. Delicious Dining.

Founded in 1931, Amefa has a proud heritage in the catering and foodservice industry and is now a key player worldwide. Sold in over 65 countries, our products are the first choice for restaurants everywhere gracing tables and kitchens across the globe.



PREMIERE

Our Premiere Flatware goes beyond expectations. Chic, effortless designs crafted in premium 18/10 stainless steel, finished to exacting standards for years of exceptional service.



Everybody can dine together at the Amefa table. Choice and value go hand in hand, so whatever your budget, we have a flatware set to suit your taste. What sets Amefa apart is our passion for lasting quality and craftsmanship. We don't cut corners—our flatware is beautiful down to the last detail.

Lou Laguiole®

Lou Laguiole® offers exclusive steak knife designs that blend timeless tradition with modern style, resulting in beautifully crafted tableware.



Richardson
Sheffield
Since 1839

Founded in Sheffield in 1839, Richardson Sheffield is an innovative British brand known for crafting high-quality knives for chefs worldwide. The brand is built on a legacy of craftsmanship, thoughtful design, and technical excellence.





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
9036 Havane Jungle	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

STEAK KNIVES

4917 Hercule	54
7050 Porterhouse	55
7060 Tenderloin	55
4918 Fusion	55
2520 Royal Steak	56-58
2550 Achilles	57
7038 Chuletero	60
4916 Goliath	61
2465 Bongo XL	61
7000 Steak Supreme	62-63
2520 Louis	64-65
2520 Volcano	66
2516 Tradition XL	67
2502 Tradition inox	67
2511 Tradition	67
2502 Tradition Vintage	67

BUFFET & SERVING

1319 Buffet	68-73
-------------	-------

SUSTAINABLE FLATWARE

0259 LEAVES	76
0592 MOBIL	77

KITCHEN KNIVES

0256 Universal	78-81
----------------	-------

USE & CARE

Use & Care	82-83
------------	-------

ALPHABETICAL INDEX

Alphabetical index	85
--------------------	----



CREATIVE COOKING. DELICIOUS DINING.



At Amefa, flatware is at the heart of everything we do. Since 1931, we've been setting tables around the world, building a strong heritage rooted in the catering and foodservice industry. Today, Amefa is recognized as one of the key players in the sector, combining decades of expertise with a forward-thinking, energetic team that continues to evolve with the needs of the industry.

Amefa products are sold in more than 65 countries and are enjoyed by countless restaurants every day. Our portfolio of brands includes Amefa, Richardson Sheffield, Couzon, Cuisinox, Kuppels, Paul Wurths, Lou Laguiole®, Sabatier Trompette, and Médard de Noblat. While our reach is international, our strength lies in local insight and attention to the details that matter most to our customers.

frieling®

Since 1988, Frieling has built strategic partnerships with leading manufacturers worldwide, creating a trusted source for innovation and quality. Proud to collaborate with Amefa, Frieling brings together complementary product categories under one vendor—offering convenient, reliable one-stop shopping for today's busy chefs and foodservice professionals. Frieling's comprehensive collection includes durable stainless steel french presses, insulated servers in a range of capacities, touch free milk dispensers, French-made cookware, salt and pepper mills, wooden bowls and trays, premium parchment and grease-absorbing papers from Germany, and a wide selection of essential smallwares. Recent additions include antimicrobial placemats from Chile.

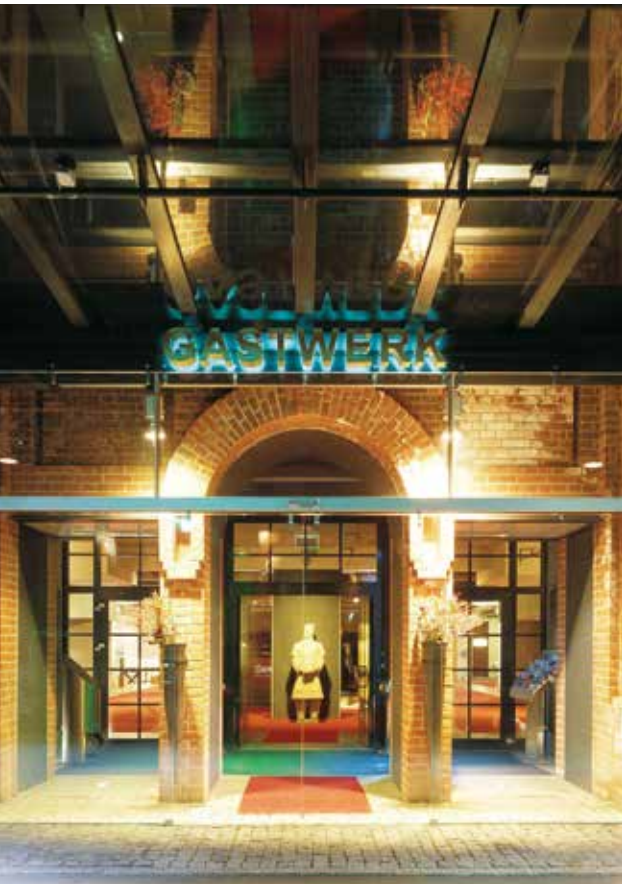
INTERNATIONAL REFERENCES



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 sets Amefa apart is an unwavering commitment to lasting quality and craftsmanship. We don't cut corners—every piece of flatware is carefully finished, down to the smallest detail.

In professional environments, flatware and knives are subjected to demands far beyond those of everyday household use. By holding ourselves to the highest quality standards, we ensure exceptional durability and reliable performance—products designed to deliver, day after day.



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.



PVD COLORED FLATWARE

PVD finishes add warmth and understated glamour to the table. Crafted from high-quality materials and polished to an exceptional finish, each piece is designed to make a lasting impression. Using Physical Vapor Deposition (PVD), multiple layers of titanium coating are applied to create rich, durable color with remarkable depth and brilliance. From sleek mirror or matte finishes to bold black or elegant copper, our colored flatware collections make a striking impression at any table.

STONEWASH

For those who appreciate something a little different, our stonewashed flatware adds character and warmth to the table. Tumbled with stones to create a softly aged finish, each piece brings a relaxed, modern feel to any setting. While the collection appears uniform at first glance, a closer look reveals subtle variations where no two pieces are exactly alike.



VELVET FINISH

The newest addition to the Amefa portfolio is the Velvet finish. Designed to mimic the soft touch of velvet fabric, this distinctive finish creates a visually striking, refined look at the table. Beyond its luxurious appearance, the Velvet finish is fingerprint-resistant, scratch-resistant, and fully dishwasher safe—combining beauty with everyday performance.



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.





FLATWARE
AMEFA PREMIERE

Amefa

8020 CUBE

FLATWARE
AMEFA PREMIERE



THICKNESS:
4.5 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

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



1170 METROPOLE























THICKNESS:
4.0 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

FLATWARE
AMEFA PREMIERE

	DESCRIPTION	CODE	LENGTH INCH
	Table fork	00B000320	8 ¹ / ₈
	Table spoon	00B000325	8 ¹ / ₄
	Medium teaspoon	00B000375	5 ⁷ / ₁₆
	Large teaspoon	00B000378	6 ¹ / ₂
	Table knife	00B000305	8 ⁷ / ₈
	Steak knife	00B000315	9 ¹ / ₈
	Dessert fork	00B000340	7 ¹ / ₂
	Dessert spoon	00B000345	7 ¹ / ₂
	Dessert knife	00B000335	8 ¹ / ₁₆
	Soup spoon	00B000350	7 ⁷ / ₁₆
	Fruit knife	00B000360	6 ¹¹ / ₁₆
	Mocca spoon	00B000380	4 ⁷ / ₁₆
	Ice tea spoon	00B000400	7
	Butter spreader	00B000470	6 ¹ / ₄
	Cake fork	00B000390	5 ³ / ₄
	Slotted Serving Spoon	00B000245	8 ¹³ / ₁₆
	Meat Serving Fork	00B000246	8 ³ / ₄
	Vegetable Spoon	00B000435	8 ¹³ / ₁₆
	Cake Server	00B000455	10 ¹ / ₈
	Ice Cream Spoon	00B000464	5 ⁵ / ₁₆










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 ¹ / ₈
	Table spoon	V1B000325	8 ¹ / ₄
	Medium teaspoon	V1B000375	5 ⁷ / ₁₆
	Table knife	V1B000305	8 ⁷ / ₈
	Dessert fork	V1B000340	7 ¹ / ₂
	Dessert spoon	V1B000345	7 ¹ / ₂
	Dessert knife	V1B000335	8 ¹ / ₁₆



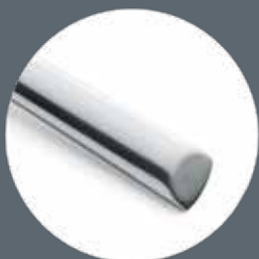
Velvet finish

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.

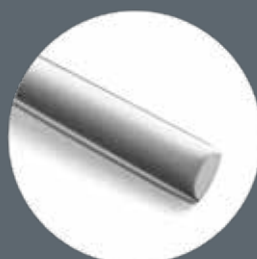
Unique selling points



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 ¹ / ₁₆
	Table spoon	00B000325	8 ¹ / ₁₆
	Medium teaspoon	00B000375	5 ³ / ₈
	Table knife	00B000305	8 ⁷ / ₈
	Dessert fork	00B000340	7 ¹ / ₈
	Dessert spoon	00B000345	7 ¹ / ₈
	Dessert knife	00B000335	7 ⁷ / ₈
	Soup spoon	00B000350	7 ¹ / ₄



8050 DRIFT



THICKNESS:
3.0 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

FLATWARE
AMEFA PREMIERE

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













9065 AURORA

FLATWARE
AMEFA PREMIERE

THICKNESS:
3.5 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

	DESCRIPTION	CODE	LENGTH INCH
	Table fork	00B000320	7 ⁷ / ₈
	Table spoon	00B000325	8 ¹ / ₁₆
	Medium teaspoon	00B000375	5 ⁵ / ₁₆
	Table knife	00B000305	8 ³ / ₄
	Dessert fork	00B000340	7 ⁷ / ₁₆
	Dessert spoon	00B000345	7 ⁷ / ₁₆
	Dessert knife	00B000335	8 ¹ / ₈
	Mocca spoon	00B000380	4 ¹ / ₂
	Ice tea spoon	00B000400	7
	Cake fork	00B000390	5 ⁴³ / ₆₄



8010 JEWEL













THICKNESS:
3.0 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

FLATWARE
AMEFA PREMIERE

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





FLATWARE
AMEFA PREMIERE

8051 SIERRA HALF PVD BLACK










THICKNESS:
3.0 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror + mirror PVD black

FLATWARE
AMEFA PREMIERE

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



8051 SIERRA HALF PVD GOLD










FLATWARE
AMEFA PREMIERE

THICKNESS:
3.5 mm

MATERIAL:
18/10 stainless steel

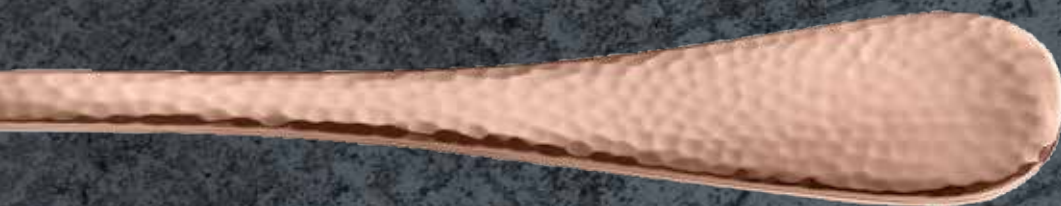
FINISH:
mirror + mirror PVD gold

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



8051

SIERRA HALF PVD COPPER










THICKNESS:
3.0 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror + mirror PVD copper

FLATWARE
AMEFA PREMIERE

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





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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 ^{1/4}
	Table knife	00B000605	9 ^{1/8}
	Dessert fork	00B000340	7 ^{3/16}
	Dessert spoon	00B000345	7 ^{5/16}
	Dessert knife	00B000635	8 ^{1/4}
	Soup spoon	00B000350	6 ^{15/16}
	Fruit knife	00B000360	7 ^{1/16}
	Mocca spoon	00B000380	4 ^{7/16}
	Ice tea spoon	00B000400	7 ^{23/32}







1120 CUBA



THICKNESS:
forged

MATERIAL:
18/10 stainless steel

FINISH:
mirror

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



FLATWARE
AMEFA 18-10

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 ¹ / ₈
	Table spoon	00B000325	8 ⁵ / ₁₆
	Medium teaspoon	00B000375	5 ⁷ / ₁₆
	Table knife	00B000305	9 ⁷ / ₁₆
	Dessert fork	00B000340	7 ⁵ / ₁₆
	Dessert spoon	00B000345	7
	Dessert knife	00B000335	8 ⁵ / ₁₆
	Soup spoon	00B000350	6 ³ / ₄
	Mocca spoon	00B000380	4 ⁷ / ₁₆
	Ice tea spoon	00B000400	7 ⁷ / ₁₆
	Cake fork	00B000390	5 ⁷ / ₁₆







8440 BAGUETTE XL



THICKNESS:
3.5 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

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



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



1824 ATLANTIC XL



THICKNESS:
2.5 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

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



XL items

FLATWARE
AMEFA 18-10

8030 LIVIA












THICKNESS:
3.0 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

FLATWARE
AMEFA 18-10

	DESCRIPTION	CODE	LENGTH INCH
	Table fork	00B000320	8 ^{1/16}
	Table spoon	00B000325	8 ^{1/16}
	Medium teaspoon	00B000375	5 ^{9/16}
	Table knife	00B000305	9 ^{1/8}
	Dessert fork	00B000340	7 ^{3/4}
	Dessert spoon	00B000345	7 ^{3/4}
	Dessert knife	00B000335	5 ^{9/16}
	Serving fork	00B000445	9
	Serving spoon	00B000450	9











8036 LIVIA RONDA



THICKNESS:
3.0 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

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



FLATWARE
AMEFA 18-10

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 ¹⁵ / ₁₆
	Spoon	00B000325	4 ⁵ / ₁₆
	Knife	00B000305	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 INCH
	Table fork	23B000320	7 ⁷ / ₈
	Table spoon	23B000325	7 ⁷ / ₈
	Medium teaspoon	23B000375	5 ⁵ / ₁₆
	Large teaspoon	23B000378	6 ¹ / ₂
	Table knife	23B000305	8 ¹³ / ₁₆
	Dessert fork	23B000340	7 ⁷ / ₁₆
	Dessert spoon	23B000345	7 ⁷ / ₁₆
	Dessert knife	23B000335	8 ¹ / ₄
	Soup spoon	23B000350	7 ⁷ / ₁₆
	Mocca spoon	23B000380	4 ¹ / ₄







9036 HAVANE JUNGLE



THICKNESS:
3.0 mm

MATERIAL:
18/0 stainless steel

FINISH:
mirror

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



FLATWARE
AMEFA 18-0






1114 SOPRANO



THICKNESS:
4.0 mm

MATERIAL:
18/0 stainless steel

FINISH:
mirror

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

FLATWARE
AMEFA 18-0








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 ¹⁵ / ₁₆
	Table spoon	DTB000325	7 ¹⁵ / ₁₆
	Medium / large teaspoon	DTB000375	5 ⁷ / ₈
	Table knife	DTB000305	9 ¹ / ₁₆
	Dessert fork	DTB000340	7 ³ / ₁₆



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

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

FLATWARE
AMEFA 18-0








1114 SOPRANO PVD COPPER



THICKNESS:
4.0 mm

MATERIAL:
18/0 stainless steel

FINISH:
satin PVD copper

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



FLATWARE
AMEFA 18-0

8435 ROSSINI



THICKNESS:
3.0 mm









MATERIAL:
18/0 stainless steel

FINISH:
mirror

DESCRIPTION

CODE

LENGTH INCH

	Table fork	00B000320	7 ¹⁵ / ₁₆
	Table spoon	00B000325	8 ¹ / ₁₆
	Medium teaspoon	00B000375	5 ³ / ₁₆
	Table knife	00B000305	9 ¹ / ₂
	Dessert fork	00B000340	7 ¹ / ₄
	Dessert spoon	00B000345	7 ³ / ₈
	Dessert knife	00B000335	8 ¹ / ₄
	Mocca spoon	00B000380	4 ⁷ / ₁₆

FLATWARE
AMEFA 18-0



1933 BLISS



THICKNESS:
2.5 mm

MATERIAL:
18/0 stainless steel

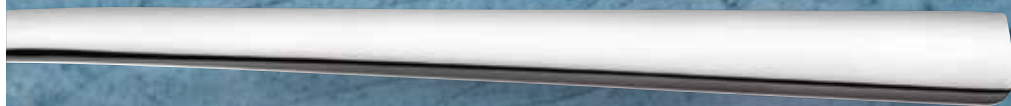
FINISH:
mirror

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



FLATWARE
AMEFA 18-0









1060 CARACTERE



THICKNESS:
forged

MATERIAL:
18/0 stainless steel

FINISH:
mirror

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

FLATWARE
AMEFA 18-0








1410 AUSTIN



THICKNESS:
2.5 mm

MATERIAL:
18/0 stainless steel

FINISH:
mirror

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



FLATWARE
AMEFA 18-0









1410 AUSTIN PVD BLACK



THICKNESS:
2.5 mm

MATERIAL:
18/0 stainless steel

FINISH:
satin PVD black

	DESCRIPTION	CODE	LENGTH INCH
	Table fork	ATB000320	8 ¹ / ₈
	Table spoon	ATB000325	8 ¹ / ₁₆
	Medium teaspoon	ATB000375	5 ⁵ / ₈
	Table knife	ATB000305	9 ¹ / ₄
	Dessert fork	ATB000340	7 ³ / ₁₆
	Dessert spoon	ATB000345	7 ³ / ₁₆
	Dessert knife	ATB000335	8 ³ / ₈
	Mocca spoon	ATB000380	5 ⁵ / ₈

FLATWARE
AMEFA 18-0











1410 AUSTIN PVD CHAMPAGNE



THICKNESS:
2.5 mm

MATERIAL:
18/0 stainless steel

FINISH:
satin PVD champagne

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



FLATWARE
AMEFA 18-0








1410 AUSTIN PVD COPPER



THICKNESS:
2.5 mm

MATERIAL:
18/0 stainless steel

FINISH:
satin PVD copper

	DESCRIPTION	CODE	LENGTH INCH
	Table fork	AEB000320	8 ¹ / ₈
	Table spoon	AEB000325	8 ¹ / ₁₆
	Medium teaspoon	AEB000375	5 ⁵ / ₈
	Table knife	AEB000305	9 ¹ / ₄
	Dessert fork	AEB000340	7 ³ / ₁₆
	Dessert spoon	AEB000345	7 ³ / ₁₆
	Mocca spoon	AEB000380	5 ⁵ / ₈

FLATWARE
AMEFA 18-0










1410 AUSTIN PVD GOLD



THICKNESS:
2.5 mm

MATERIAL:
18/0 stainless steel

FINISH:
satin PVD gold

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



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

FLATWARE
AMEFA 18-0











9361 ARIANE



THICKNESS:
3.0 mm

MATERIAL:
18/0 stainless steel

FINISH:
mirror

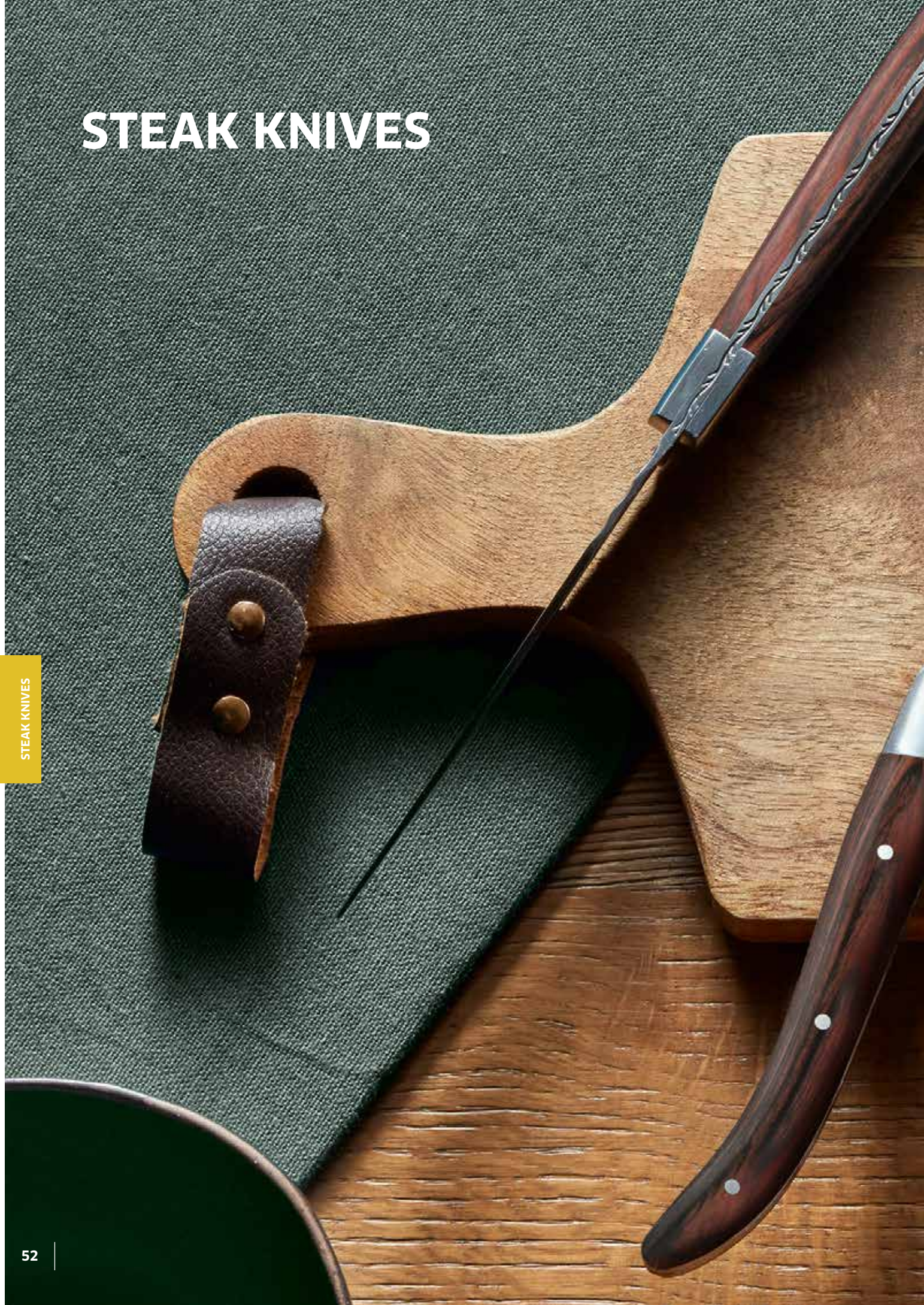
	DESCRIPTION	CODE	LENGTH INCH
	Table fork	00B000320	8 ^{1/16}
	Table spoon	00B000325	8 ^{1/16}
	Medium teaspoon	00B000375	5 ^{3/8}
	Table knife	00B000305	9 ^{3/16}
	Dessert fork	00B000340	7
	Dessert spoon	00B000345	7
	Dessert knife	00B000335	8 ^{1/16}
	Mocca spoon	00B000380	4 ^{7/16}

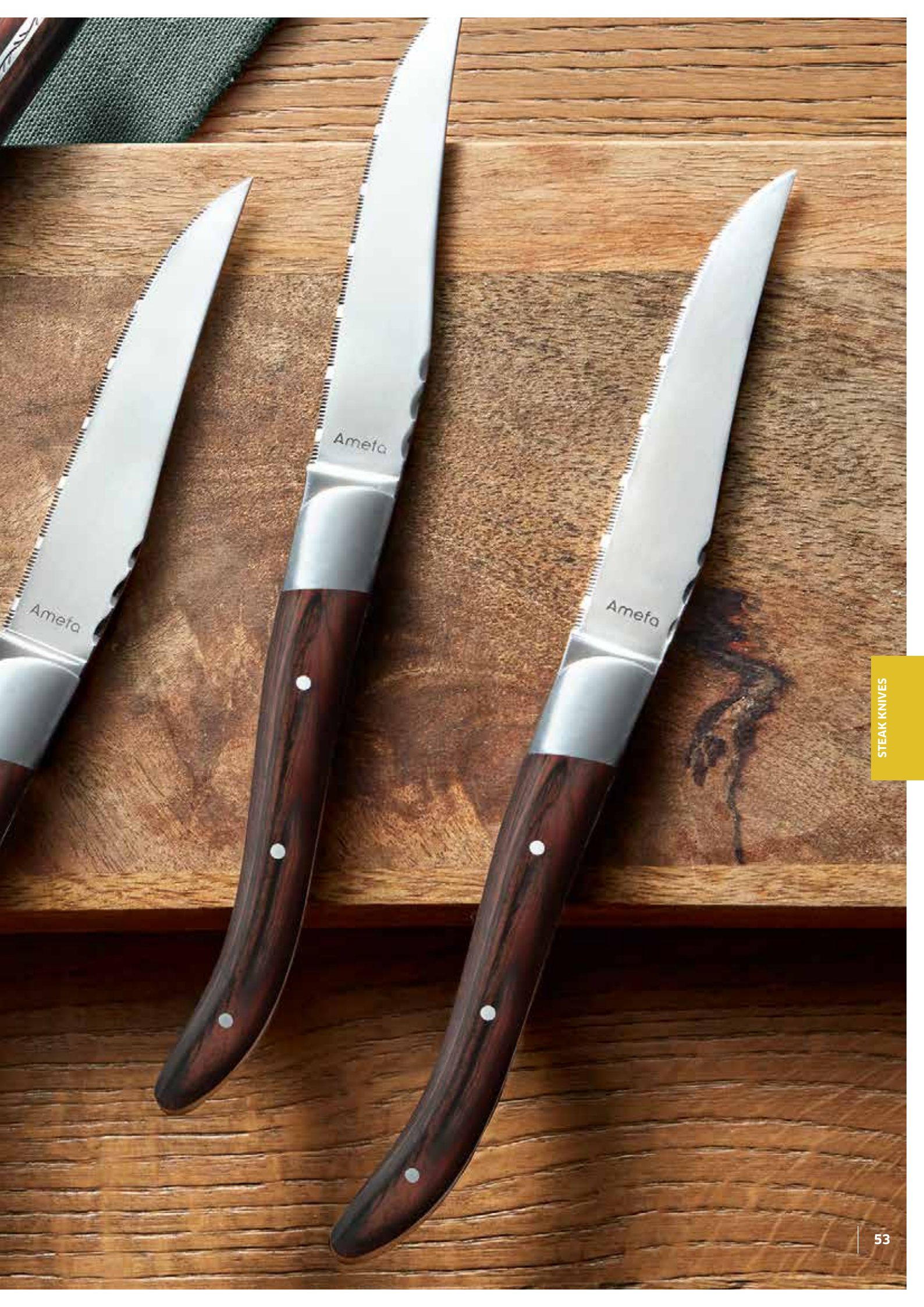


FLATWARE
AMEFA 18-0

STEAK KNIVES

STEAK KNIVES





4917 HERCULE

MATERIAL:
3Cr14, Pakkawood

MATERIAL:
3Cr14, Pakkawood

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



1



2

STEAK KNIVES

7060 **TENDERLOIN**

4918 **FUSION**

7050 **PORTERHOUSE**

MATERIAL:

X50CrMoV15, ABS

MATERIAL:

X50CrMoV15, ABS

MATERIAL:

18/10, ABS

MATERIAL:

3Cr14, ABS



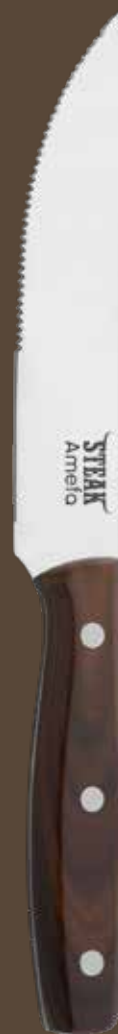
3



4



5



6

STEAK KNIVES

2520 ROYAL STEAK

MATERIAL:
3Cr14, ABS

MATERIAL:
3Cr14, ABS

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

STEAK KNIVES



Serrated



1

2

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

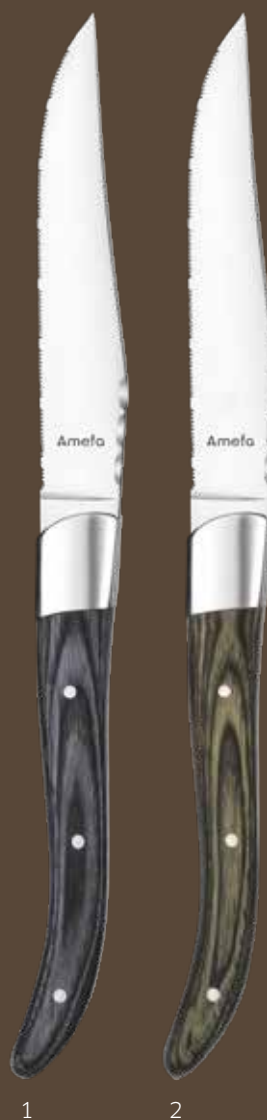
MATERIAL:
3Cr14, Pakkawood

DESCRIPTION	CODE	LENGTH INCH
1 Steak knife silver gray	GZB000113	8 ^{13/16}
2 Steak knife olive green	BGB000113	8 ^{13/16}

STEAK KNIVES



Serrated



1

2



STEAK KNIVES

7038 CHULETERO

MATERIAL:
18/10 stainless steel

MATERIAL:
3Cr14

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



STEAK KNIVES

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 ^{7/8}
2 Steak knife wood	WNB000620	8 ^{1/4}
3 Steak fork black	00B000340	7 ^{7/8}
4 Steak knife black	00B000315	8 ^{5/16}
5 Steak knife round tip black	00B000607	8 ^{5/16}
6 Dessert spoon black	00B000345	7 ^{11/16}
7 Jumbo steak knife (micro-serrated)	00B000621	9 ^{11/16}

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

STEAK KNIVES

2520 LOUIS

MATERIAL:
3Cr14, pakkawood

MATERIAL:
3Cr14, pakkawood

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



1



2

MATERIAL:
3Cr14, pakkawood



3 - 6 mixed colors -

STEAK KNIVES

2520 VOLCANO

MATERIAL:
3Cr14, pakkawood

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

STEAK KNIVES



1

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



2



3



4

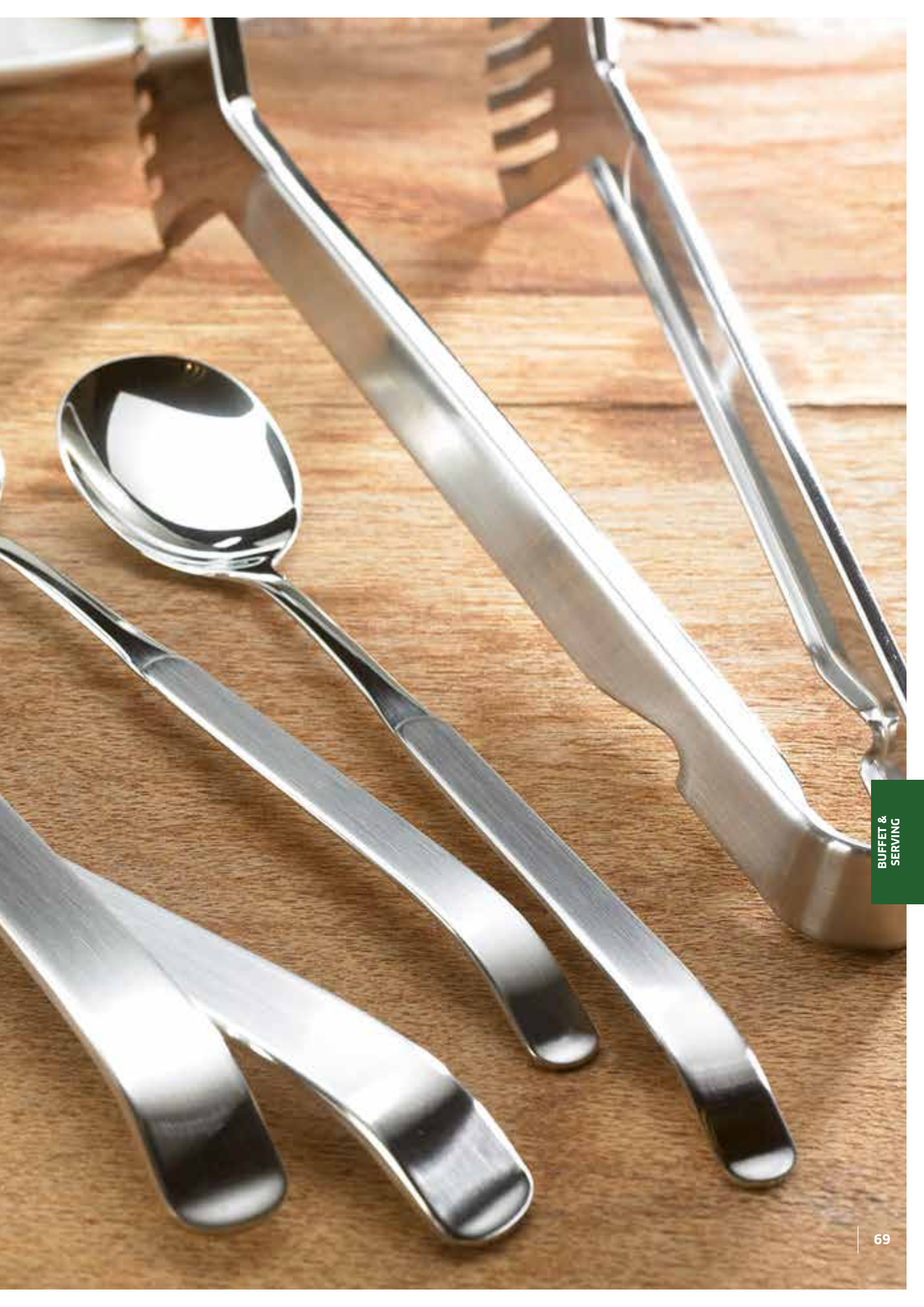


5

STEAK KNIVES

BUFFET & SERVING



























1319 BUFFET



THICKNESS:
3.4 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror/matte

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



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:
mirror/matte



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

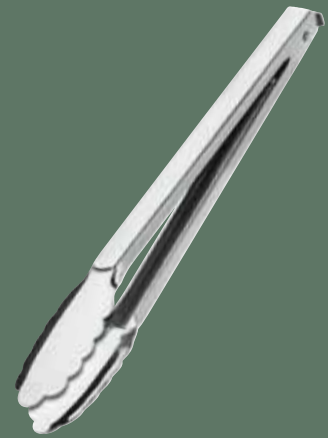
1319 BUFFET



15- Gravy ladle



16- Cake server



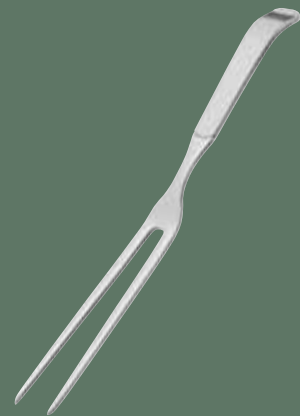
17- Multi purpose tong



18- Spaghetti server



19- Serving tong small



20- Meat fork



21- Snail tong



22- Spoon rest

SUSTAINABLE FLATWARE

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 ¹ / ₂
Set of 20 spoons	05AG20BC1	6 ¹ / ₂
Set of 20 knives	05AG20BA1	6 ¹ / ₂
Set of 20 small spoons (mocca, coffee)	05AG20BH1	4 ⁷ / ₈
3pc set + napkin in pouch	05WX01AB1	4 ⁷ / ₈



SUSTAINABLE
FLATWARE



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 ³ / ₁₆



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



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



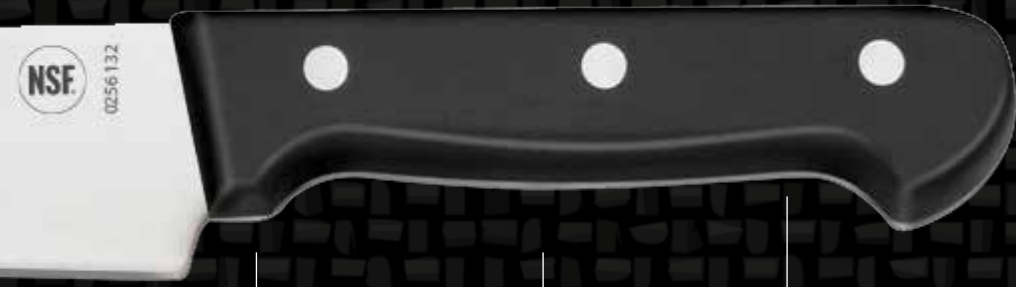
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4

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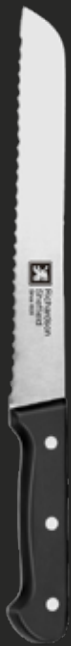
FULL TANG HANDLE

ABS HANDLE

STAINLESS STEEL RIVETS



6



7



8



9



10



USE & CARE

FLATWARE

All Amefa flatware undergoes rigorous quality control.

Our pieces are crafted from either 18/0 chrome steel or 18/10 chrome-nickel steel, both of which are stain-resistant. Modern dishwashers and today's detergents are safe for your flatware when proper care guidelines are followed.

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 knives with the blades upwards and forks with the prongs upwards. This ensures proper cleaning and allows the water to rinse off easily.
- 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

Our colored PVD (Physical Vapor Deposition) flatware features a thin titanium coating that provides vibrant, long-lasting color. It is dishwasher safe when used according to care instructions below.

- 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, as prolonged exposure to salts and food acids (e.g. mayonnaise, vinegar, mustard) causes damage.
- Place the knives separate from the forks and spoons in the flatware baskets to avoid contact corrosion. Knives are made from a different type of steel (13/0 stainless steel) than forks and spoons (18/0 or 18/10 stainless steel). Contact between different 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 these 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 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 at the heart of every Amefa kitchen knife. Made from high-quality stainless steel, our knives resist corrosion and are dishwasher safe. To keep them performing at their best, we recommend following these care instructions.

- 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

ALPHABETICAL INDEX

Achilles	57	Metropole	13
Ariane	51	Metropole Velvet	14
Atlantic	30	MOBIL	77
Atlantic XL	31	Opus	16
Aurora	18	Porterhouse	55
Austin	45	Rossini	42
Austin PVD black	46	Royal Steak	56-58
Austin PVD champagne	47	Sierra PVD	20-23
Austin PVD copper	48	Soprano	38
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	62-63
Bliss	43	Tenderloin	55
Bongo XL	61	Tradition	67
Buffet 1319	68-73	Tradition inox	67
Caractère	44	Tradition Vintage	67
Chuletero	60	Tradition XL	67
Cuba	27	Universal	80-81
Cube	12	Volcano	66
Drift	17		
Felicity	36		
Fusion	55		
Goliath	61		
Havane Jungle	37		
Haydn	26		
Hercule	54		
Integral	34-35		
Jewel	19		
LEAVES	76		
Livia	32		
Livia Ronda	33		
Louis	64-65		

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Amefa

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