

Cutlery, Barware & Metalware



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Robert Welch®



Founded in 1955 by Robert Welch, Robert Welch Designs is a family run business based at Chipping Campden in the Cotswolds. Originally Robert Welch set up as a designer for industry from his workshop in Chipping Campden and from his base opened a shop to sell his own designs. Over the last fifteen years his family - Rupert Welch and Alice Welch (Directors) have expanded the business to supply hospitality customers with a multi award-winning collection of internationally renowned cutlery and tabletop items.

the robert welch way

When Robert Welch left the Royal College of Art in 1955, he set up with just his drawing board and a camp bed in a little rented room in a disused workshop in the 18th century Silk Mill at Chipping Campden in the English Cotswold Hills.

It was an inauspicious start for a man whose strong design principles would make him an MBE and a Royal Designer for Industry. Today's Robert Welch team are fortunate enough to still be working in the same building where it all began 60 years ago. Robert Welch's passion to create beautiful, functional, timeless products remains rooted in the company's design DNA, ensuring his memory lives on and every new product continues to be 'Designed the Robert Welch Way'.



the robert welch design studio

From the design studio in Chipping Campden, the Robert Welch design team work from a brief outlining all aesthetic, ergonomic and functional requirements. The designers sketch out the initial concept and then, with the aid of a rapid prototyper, develop 3D models and fine-tune the look and feel of the design to an optimum level.

From the final design sign-off, the Designers will keep a close eye on the entire manufacturing process through to the final delivered product. The design process can take over a year.

six decades of experience

Robert Welch are hospitality experts with a genuine passion for the industry. Robert Welch understand that dining is much more than just eating. By treating it as the connection between the plate and the diner they create visually stunning, well-balanced cutlery that serves to elevate a diner's experience.



HIGHEST POSSIBLE
GRADE ACHIEVED
Craft Guild of Chefs

Robert Welch

Cutlery





Baguette is a classic shape that is versatile to both casual and fine dining. Comfort in the hand is a Robert Welch signature and the pebble smooth finish is soft to the grip. The thickness of the handle tapers towards the tip, keeping the weight centrally balanced.
















Finish: Vintage
Gauge: 3.5mm

-  Table Knife (Full Vintage)
SX042V 24.3cm (9.57")
-  Steak Knife (Full Vintage)
SX056V 24.6cm (9.69")
-  Dessert Knife (Full Vintage)
SX051V 22.5cm (8.86")
-  Fish Knife
SX049 22.2cm (8.74")
-  Table Fork
SX021 20.6cm (8.11")
-  Dessert Fork
SX023 18.5cm (7.28")
-  Pastry Fork **NEW**
SX068 16.0cm (6.3")
-  Soup Spoon
SX002 20.1cm (7.91")
-  Dessert Spoon
SX003 18.5cm (7.28")
-  Teaspoon
SX007 13.7cm (5.39")
-  US Teaspoon **NEW**
SX001 15.8cm (6.22")
-  Coffee Spoon
SX005 10.5cm (4.13")



Kingham cutlery exhibits a clean and elegant profile and a contemporary classic aesthetic. Kingham is suited to both casual and fine dining.
















Finish: Bright
Gauge: 3.5mm

-  Table Knife
SX042 24.0cm (9.45")
-  Dessert Knife
SX051 21.5cm (8.46")
-  Fish Knife **NEW**
SX049 22.4cm (8.82")
-  Spreader **NEW**
SX047 14.7cm (5.79")
-  Table Fork
SX021 20.2cm (7.95")
-  Dessert Fork
SX023 18.1cm (7.13")
-  Fish Fork **NEW**
SX029 19.2cm (7.56")
-  Pastry Fork **NEW**
SX068 16.0cm (6.3")
-  Canape Fork **NEW**
SX025 13.7cm (5.39")
-  Soup Spoon
SX002 20.2cm (7.95")
-  Dessert Spoon
SX003 18.2cm (7.17")
-  Condiment Spoon **NEW**
SX184 7.4cm (2.91")
-  Teaspoon
SX007 13.3cm (5.24")
-  US Teaspoon **NEW**
SX001 16.0cm (6.3")
-  Coffee Spoon
SX005 10.5cm (4.13")



Inspired by nature, the Malvern collection has gentle contours that flare to a slightly curved base. Each piece has been designed for a substantial feel and weight and has a real presence at the table.

Finish: Bright
Gauge: 3.5mm

-  Table Knife
SX042 24.5cm (9.65")
-  Steak Knife **NEW**
SX056 24.5cm (9.65")
-  Dessert Knife
SX051 22.3cm (8.78")
-  Butter Knife **NEW**
SX045 15.0cm (5.91")
-  Table Fork
SX021 20.8cm (8.19")
-  Dessert Fork
SX023 19.2cm (7.56")
-  Pastry Fork **NEW**
SX068 16.2cm (6.38")
-  Soup Spoon
SX002 20.9cm (8.23")
-  Round Bowl Soup Spoon **NEW**
SX075 18.0cm (7.09")
-  Dessert Spoon
SX003 19.0cm (7.48")
-  Teaspoon
SX007 13.7cm (5.39")
-  Coffee Spoon
SX005 10.4cm (4.09")
-  Iced Tea Spoon **NEW**
SX006 20.5cm (8.07")
-  Childs Fork
SX033 15.0cm (5.91")
-  Childs Spoon
SX034 14.8cm (5.83")



Quinton is a soft curvaceous design. The generous proportions make the pieces a pleasure to hold and use whilst the soft pointed handles add a distinctive design feature. The contemporary design makes it the perfect selection for a variety of table settings. Spoons and forks are made using the highest quality 18/10 stainless steel. Knife blades are made from specially hardened stainless steel to provide the finest possible cutting edge.

Finish: Vintage
Gauge: 3.5mm









-  Table Knife
SX042 24.3cm (9⁴/₈")
-  Steak Knife
SX056 24.8cm (9³/₄")
-  Dessert Knife
SX051 21.9cm (8⁵/₈")
-  Fish Knife
SX049 20.0cm (7.87")
-  Butter Knife
SX045 16.1cm (6¹/₃")
-  Table Fork
SX021 20.4cm (8")
-  Dessert Fork
SX023 18.3cm (7¹/₅")
-  Fish Fork
SX029 20.0cm (7.87")
-  Soup Spoon
SX002 20.4cm (8")
-  Dessert Spoon
SX003 18.4cm (7¹/₄")
-  English Tea Spoon
SX007 13.5cm (5¹/₃")
-  Coffee Spoon
SX005 10.5cm (4¹/₇")
-  Long Handled Spoon
SX006 20.0cm (7.87")
-  Serving Spoon
SX061 20.0cm (7.87")
-  Serving Fork
SX072 20.0cm (7.87")



Arden cutlery has a simple yet striking design with delicate lines and gradually tapering handles. Spoons and forks are made using the highest quality 18/10 stainless steel. Knife blades are made from specially hardened stainless steel to provide the finest possible cutting edge.

Finish: Bright
Gauge: 5mm

BRIGHT: 5992

-  Table Knife
SX042 23.4cm (9.21")
-  Steak Knife
SX056 24.0cm (9.45")
-  Dessert Knife
SX051 20.7cm (8.15")
-  Butter Knife
SX045 17.1cm (6.73")
-  Table Fork
SX021 19.8cm (7.8")
-  Dessert Fork
SX023 18.0cm (7.09")
-  Pastry Fork
SX068 16.2cm (6.38")
-  Soup Spoon
SX002 19.8cm (7.8")
-  Dessert Spoon
SX003 17.8cm (7.01")
-  Teaspoon
SX007 13.7cm (5.39")
-  Coffee Spoon
SX005 10.4cm (4.09")
-  Iced Tea Spoon
SX006 20.0cm (7.87")











BRIGHT: 5984



Bud cutlery has a slender handled design which curves elegantly into the palm of the hand. Spoons and forks are made using the highest quality 18/10 stainless steel. Knife blades are made from specially hardened stainless steel to provide the finest possible cutting edge.

Finish: Bright
Gauge: 5mm

-  Table Knife
SX042 24.3cm (9.57")
-  Steak Knife **NEW**
SX056 25.5cm (10.04")
-  Dessert Knife
SX051 21.0cm (8.27")
-  Fish Knife **NEW**
SX049 22.7cm (8.94")
-  Butter Knife **NEW**
SX045 16.0cm (6.3")
-  Table Fork
SX021 22.1cm (8.7")
-  Dessert Fork
SX023 19.9cm (7.83")
-  Mini Fork **NEW**
SX027 15.0cm (5.91")
-  Soup Spoon
SX002 22.1cm (8.7")
-  Dessert Spoon
SX003 19.9cm (7.83")
-  Teaspoon
SX007 14.7cm (5.79")
-  Coffee Spoon
SX005 11.2cm (4.41")
-  Iced Tea Spoon
SX006 20.4cm (8.03")



Inspired by the traditional silversmith technique of planishing, the Honeybourne collection makes a tactile and light reflecting statement on the table. Featuring classic proportions of long tines and a traditional heel, the deliberately thin neck exaggerates the wide curves of the subtly textured handle. The feel in the hand is well-considered as the texture fades to smooth at the neck of each piece.

Finish: Bright Hammered
Gauge: 5mm






BRIGHT: 5976

-  Table Knife
SX042 23.8cm (9.37")
-  Steak Knife
SX056 24.2cm (9.53")
-  Dessert Knife
SX051 21.0cm (8.27")
-  Butter Knife
SX045 16.0cm (6.3")
-  Table Fork
SX021 20.4cm (8.03")
-  Dessert Fork
SX023 18.0cm (7.09")
-  Soup Spoon
SX002 18.0cm (7.09")
-  Dessert Spoon
SX003 15.9cm (6.26")
-  Teaspoon
SX007 13.4cm (5.28")
-  Coffee Spoon
SX005 10.5cm (4.13")
-  Iced Tea Spoon **NEW**
SX006 20.0cm (7.87")
-  Serving Spoon **NEW**
SX061 25.1cm (9.88")
-  Serving Fork **NEW**
SX072 25.3cm (9.96")



BRIGHT: 6000














-  Table Knife
SX042 23.5cm (9.25")
-  Steak Knife **NEW**
SX056 23.7cm (9.33")
-  Dessert Knife
SX051 20.9cm (8.23")
-  Butter Knife **NEW**
SX045 14.8cm (5.83")
-  Table Fork
SX021 20.3cm (7.99")
-  Dessert Fork
SX023 18.5cm (7.28")
-  Soup Spoon
SX002 20.3cm (7.99")
-  Dessert Spoon
SX003 18.5cm (7.28")
-  Teaspoon
SX007 13.2cm (5.2")
-  Coffee Spoon **NEW**
SX005 11.6cm (4.57")
-  Serving Spoon **NEW**
SX061 25.0cm (9.84")
-  Serving Fork **NEW**
SX072 25.0cm (9.84")

Iona cutlery has a slim and elegant profile providing surprising balance and comfort when in use. Spoons and forks are made using the highest quality 18/10 stainless steel. Knife blades are made from specially hardened stainless steel to provide the finest possible cutting edge.

Finish: Bright
Gauge: 5mm



-  Table Knife
SX042 24.7cm (9.72")
-  Steak Knife
SX056 24.9cm (9.8")
-  Dessert Knife
SX051 21.7cm (8.54")
-  Butter Knife
SX045 14.8cm (5.83")
-  Table Fork
SX021 20.5cm (8.07")
-  Dessert Fork
SX023 18.0cm (7.09")
-  Soup Spoon
SX002 20.5cm (8.07")
-  Dessert Spoon
SX003 18.5cm (7.28")
-  Teaspoon
SX007 13.6cm (5.35")
-  Coffee Spoon
SX005 10.5cm (4.13")
-  Iced Tea Spoon
SX006 20.0cm (7.87")









Norton cutlery features rounded generous heads and soft v-shaped tips to each handle. Spoons and forks are made using the highest quality 18/10 stainless steel. Knife blades are made from specially hardened stainless steel to provide the finest possible cutting edge.

Finish: Bright
Gauge: 5mm



BRIGHT: 6005



-  Table Knife
SX042 24.2cm (9.53")
-  Steak Knife
SX056 24.9cm (9.8")
-  Dessert Knife
SX051 21.5cm (8.46")
-  Butter Knife
SX045 14.8cm (5.83")
-  Table Fork
SX021 20.4cm (8.03")
-  Dessert Fork
SX023 19.2cm (7.56")
-  Soup Spoon
SX002A 20.1cm (7.91")
-  Dessert Spoon
SX003 18.5cm (7.28")
-  Teaspoon
SX007 14.1cm (5.55")
-  Coffee Spoon
SX005 10.4cm (4.09")

The long subtle flutes in the handles of Palm cutlery enhance the elegant profile of each piece. Spoons and forks are made using the highest quality 18/10 stainless steel. Knife blades are made from specially hardened stainless steel to provide the finest possible cutting edge.

Finish: Bright
Gauge: 5mm
































Considered by some to be 'perfection in the hand'. The Radford collection has a softness and ergonomic curve which is both classic and contemporary. The Radford design is versatile enough to complement any table setting.

The Radford collection complements every dining experience. This versatility makes it a popular choice while the extensive range, which includes specialist dining pieces, offers maximum flexibility.

Finish: Bright/Satin
Gauge: 5mm

BRIGHT: 5970 SATIN: 5990

- | | | | |
|---|---|---|---|
|  | Table Knife NEW
SX042 24.2cm (9.53") |  | Table Fork NEW
SX021 20.5cm (8.07") |
|  | Dessert Knife NEW
SX051 21.6cm (8.5") |  | Dessert Fork NEW
SX023 17.8cm (7.01") |
|  | Steak Knife NEW
SX056 24.9cm (9.8") |  | Fish Fork NEW
5970SX029 19.3cm (7.6") Bright |
|  | Fish Knife NEW
5970SX049 21.9cm (8.62") Bright |  | Pastry Fork
5970SX068 16.3cm (6.42") Bright |
|  | Butter Knife NEW
SX045 14.8cm (5.83") |  | Canape Fork NEW
5970SX025 14.2cm (5.59") Bright |
|  | Spreader NEW
5970SX047 14.8cm (5.83") Bright |  | Oyster Fork NEW
5970SX038 16.0cm (6.3") Bright |
|  | Childs Knife NEW
5970SX032 16.2cm (6.38") Bright |  | Snail Fork NEW
5970SX192 13.6cm (5.35") Bright |
|  | Childs Fork NEW
5970SX033 14.9cm (5.87") Bright |  | Lobster Pick NEW
5970SX028 21.4cm (8.43") Bright |
|  | Childs Spoon NEW
5970SX034 14.9cm (5.87") Bright |  | Soup Spoon NEW
SX002 20.0cm (7.87") |
| | |  | Round Bowl Soup Spoon
5970SX075 17.1cm (6.73") Bright |
| | |  | Dessert Spoon NEW
SX003 17.5cm (6.89") |
| | |  | Teaspoon NEW
SX007 14.2cm (5.59") |
| | |  | Coffee Spoon NEW
SX005 11.7cm (4.61") |
| | |  | Espresso Spoon NEW
5970SX079 10.5cm (4.13") Bright |
| | |  | Iced Tea Spoon NEW
SX006 21.0cm (8.27") |
| | |  | Ice Cream / Gelato Spoon
5970SX187 15.0cm (5.91") Bright |
| | |  | Condiment Spoon NEW
SX184 7.4cm (2.91") |
| | |  | Sauce Spoon
5970SX014 17.9cm (7.05") Bright |
| | |  | Ice Tongs
5970SX073 17.0cm (6.69") Bright |
| | |  | Sugar Tongs NEW
5970SX317 10.8cm (4.25") Bright |



BRIGHT: 5978 SATIN: 6006

NEW ROBERT WELCH **rw2**



Table Knife
SX042 23.8cm (9.37")



Steak Knife **NEW**
SX056 24.0cm (9.45")



Dessert Knife
SX051 20.8cm (8.19")



Butter Blade **NEW**
6006SX047 17.0cm (6.69") Satin



Table Fork
SX021 20.8cm (8.19")



Dessert Fork
SX023 18.6cm (7.32")



Pastry Fork **NEW**
5978SX068 16.5cm (6.5") Bright



Soup Spoon **NEW**
6006SX002 20.0cm (7.87") Satin



Dessert Spoon **NEW**
6006SX003 19.0cm (7.48") Satin



Teaspoon **NEW**
SX007 13.4cm (5.28")



Coffee Spoon **NEW**
SX005 11.8cm (4.65")

Designed with a Scandinavian feel and influence, the RW2 range is based on a Robert Welch mid-century design - Alverston - noted as an evolutionary design based on ideal form.















Finish: Bright/Satin
Gauge: 4mm



Sandstone cutlery by Robert Welch, features a unique 'stippled effect' which adds texture and tactility to the handles. Our Designers have added a subtle feature, by incorporating a gradual fading of the texture into the neck of each piece. Sandstone is a slender pattern and has a comfortable, 'soft feel' in the hand.

Finish: Bright

The beautiful surface reflects the light with a gentle glow, creating a statement on the table alongside both formal and casual tableware.

-  Table Knife
SX042 23.4cm (9¼")
-  Steak Knife
SX056 24.1cm (7¾")
-  Side Knife
SX051 20.5cm (8")
-  Fish Knife
SX049 20.0cm (7¾")
-  Butter Knife
SX045 17.1 cm (6¾")
-  Table Fork
SX021 19.8cm (7¾")
-  Side Fork
SX023 17.9cm (7")
-  Fish Fork
SX029 20.0cm (7¾")
-  Pastry Fork
SX068 20.0cm (7¾")
-  Soup Spoon
SX002 19.9cm (7¾")
-  Dessert Spoon
SX003 17.9cm (7")
-  English Tea Spoon
SX007 13.5cm (5¼")
-  Coffee Spoon
SX005 10.5cm (4")
-  Serving Spoon
SX061 20.0cm (7¾")
-  Serving Fork
SX072 20.0cm (7¾")



Skye has a slim and elegant profile, with classic proportions and features a textured finish inspired by the silversmith technique of long hammer planishing. Made from the finest 18/10 stainless steel with a mirror polish.

Finish: Bright

-  Table Knife
SX042 23.4cm (9¹/₅")
-  Steak Knife
SX056 23.2cm (9¹/₇")
-  Side Knife
SX051 20.8cm (8¹/₅")
-  Butter Knife
SX045 14.7cm (5⁴/₅")
-  Table Fork
SX021 19.9cm (7⁵/₆")
-  Side Fork
SX023 18.1cm (7¹/₈")
-  Soup Spoon
SX002 20.3cm (8")
-  Dessert Spoon
SX003 18.6cm (7¹/₃")
-  English Tea Spoon
SX007 12.9cm (5")
-  Coffee Spoon
SX005 11.3cm (4⁴/₉")
-  US Tea Spoon
SX001 16.0cm (6²/₇")
















BRIGHT: 5973 SATIN: 6007



Stanton cutlery is an example of beautiful and exact sculpture; well-balanced and comfortable to use.

Finish: Bright/Satin
Gauge: 5mm

-  Table Knife
5973SX042 23.3cm (9.17") Bright
-  Steak Knife **NEW**
5973SX056 23.7cm (9.33") Bright
-  Dessert Knife
5973SX051 22.0cm (8.66") Bright
-  Butter Knife **NEW**
5973SX045 14.7cm (5.79") Bright
-  Cheese Knife **NEW**
6007SX039S 20.6cm (8.11") Satin
-  Table Fork
SX021 20.1cm (7.91")
-  Dessert Fork
SX023 18.1cm (7.13")
-  Soup Spoon
SX002 19.6cm (7.72")
-  Dessert Spoon
SX003 17.6cm (6.93")
-  Teaspoon
SX007 14.1cm (5.55")
-  Coffee Spoon
SX005 11.5cm (4.53")
-  Espresso Spoon
6007SX079 10.6cm (4.17") Satin
-  Iced Tea Spoon **NEW**
SX006 19.0cm (7.48")



Contour Noir embraces a contemporary styling of classic design. The vertical brushed steel knife blade is designed to rest traditionally or vertically on the table; either way sees the serrations raised from the table top. Knife blades are made from specially hardened stainless steel to provide the finest possible cutting edge.

Finish: Satin
Gauge: N/A

SATIN: 6023



-  Table Knife
SX042 23.7cm (9½")
-  Steak Knife
SX056 24.3cm (9⅝")
-  Table Fork
SX021 20.4cm (8")
-  Soup Spoon
SX002 20.4cm (8⅞")
-  Teaspoon
SX007 13.5cm (5⅓")



BRIGHT: 5972



A modern take on classic European bistro dining. The classic contemporary design makes Trattoria versatile and suited to both indoor and outdoor dining.

Finish: Bright
Gauge: N/A

-  Table Knife
SX042 22.8cm (8.98")
-  Steak Knife
SX056 22.2cm (8.74")
-  Dessert Knife
SX051 19.7cm (7.76")
-  Table Fork
SX021 19.6cm (7.72")
-  Dessert Fork
SX023 17.4cm (6.85")
-  Soup Spoon
SX002 19.0cm (7.48")
-  Dessert Spoon
SX003 16.7cm (6.57")
-  Teaspoon
SX007 13.6cm (5.35")



Designed in consultation with professional chefs, this award winning steak knife features a fully forged German DIN 1.4116 stainless steel blade with a full tang for extra strength. The serrated blade edge is hand applied at a 15° angle. The handle is made from tactile DuPont™ and is ergonomically shaped for comfort, balance and to minimise fatigue.

All Signature utensils feature comfortable rounded handles with a lipped end. Made from the finest 18/10 stainless steel, each utensil has been designed with its specific purpose in mind and to maximise ease of use. Ideal as a hanging set as well as serving pieces at the table.

SIGNATURE: 5979

- 

Steak Knife Serrated
SX009 25.0cm, 12.0cm Blade
- 

Ladle Large **NEW**
SX063A 32.0cm (12.6")
- 

Ladle Small **NEW**
SX065A 26.0cm (10.24")
- 

Serving Spoon Small **NEW**
SX066 26.0cm (10.24")
- 

Serving Fork Large **NEW**
SX072 33.0cm (12.99")
- 

Pie/Flan Server **NEW**
SX031 30.0cm (11.81")



Honeybourne



Trattoria



Malvern

Manufactured from specially hardened stainless steel, the blades of these steak knives are designed to provide the finest possible cutting edge, time and time again.

-  Arden Steak Knife **NEW**
5992SX056 24.0cm (9.45")
-  Baguette Steak Knife
5975SX056V 24.6cm (9.69") Vintage
-  Bud Steak Knife **NEW**
5984SX056 25.5cm (10.04")
-  Contour Noir Steak Knife
6023SX056 24.3cm (9½")
-  Honeybourne Steak Knife
5976SX056 24.2cm (9.53")
-  Iona Steak Knife **NEW**
6000SX056 23.7cm (9.33")
-  Malvern Steak Knife **NEW**
5971SX056 24.5cm (9.65")
-  Norton Steak Knife **NEW**
6004SX056 24.9cm (9.8")
-  Palm Steak Knife **NEW**
6005SX056 24.9cm (9.8")
-  Quinton Steak Knife **NEW**
6026SX056 24.8cm (9¾") Vintage
-  Radford Steak Knife **NEW**
5970SX056 24.9cm (9.8") Bright
5990SX056 24.9cm (9.8") Satin
-  RW2 Steak Knife **NEW**
5978SX056 24.0cm (9.45") Bright
6006SX056 24.0cm (9.45") Satin
-  Sandstone Steak Knife **NEW**
SX056 24.1cm (7¾")
-  Skye Steak Knife **NEW**
6029SX056 23.2cm (9¼")
-  Stanton Steak Knife **NEW**
5973SX056 23.7cm (9.33") Bright
-  Signature Steak Knife Serrated
5979SX009 25.0cm, 12.0cm Blade
-  Trattoria Steak Knife
5972SX056 22.2cm (8.74")

Robert Welch

Barware & Hollowware





The Drift collection offers a range of presentation pieces. Designed to be both aesthetically unique and highly functional, all Drift items are made from 18/10 stainless steel.

DRIFT: 5977



Champagne Bucket
RW001 23.5 x 19.0 x 21.0cm



Champagne Bucket Large
RW002 28.0 x 21.5 x 23.0cm



Double Walled Wine Cooler
RW013 13.6 x 13.4 x 22.4cm (h)



Wine Coaster
RW004 13.5 x 13.5 x 3.5cm (h)



Serving Tray
RW005 36.0 x 32.0 x 4.0cm (h)



Cake Stand
RW014 24.2 x 24.2 x 42.0cm (h)



Champagne Bucket Stand
RW003 28.0cm dia x 64.0cm (h)



Teapot
RW010 900ml
RW009 450ml



Jug
RW016 300ml
RW015 150ml



Sugar Pot w/ Lid
RW012 300ml
RW011 150ml



Pinch Pot Set w/ Walnut Base
RW008 7.0 x 14.0 x 4.0cm (h)

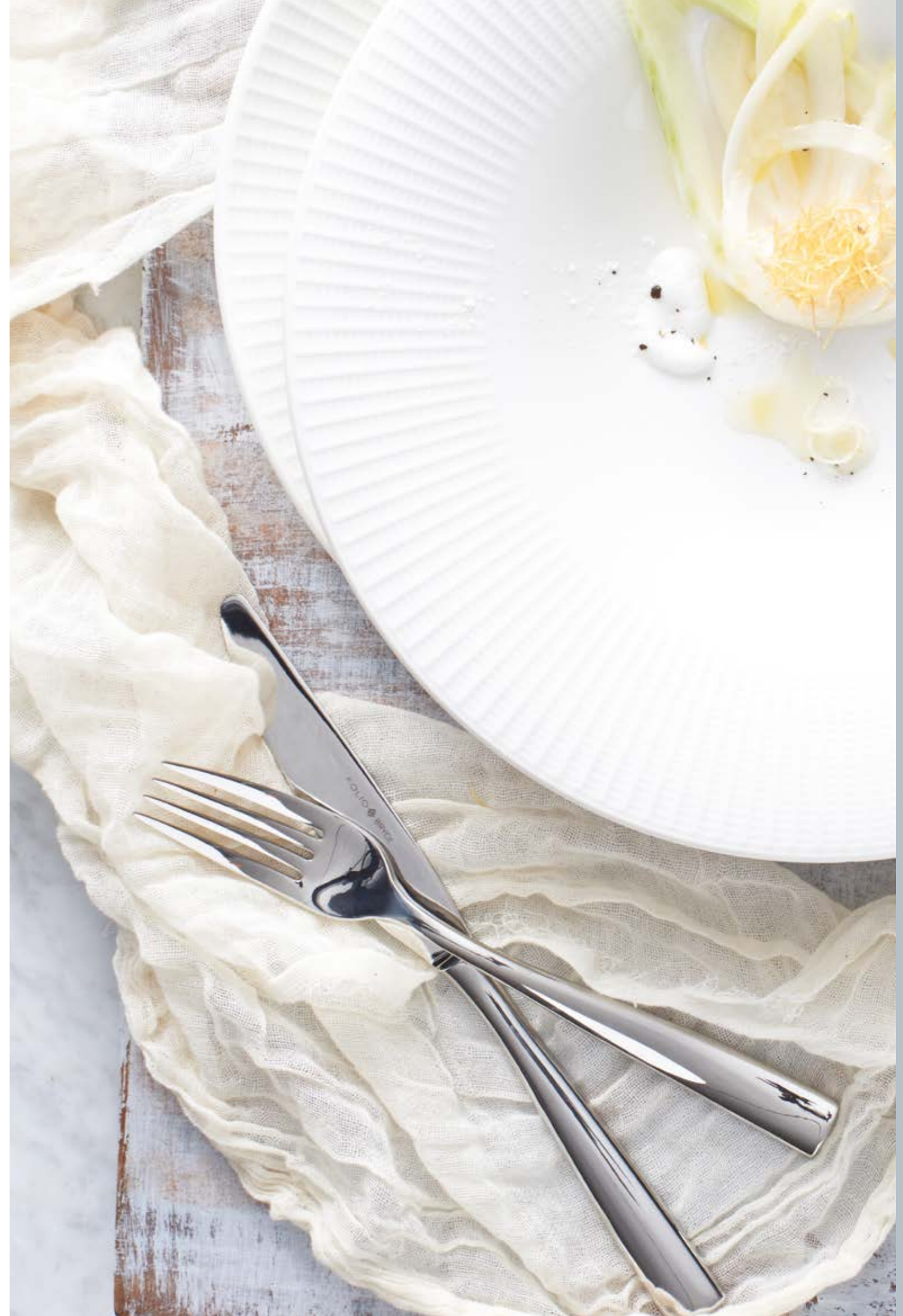


Condiment Servers Set
RW006 7.5 x 9.0 x 9.5cm (h)



perfect for any venue

Introducing the Folio Collection; a contemporary assortment of cutlery that is perfect for any size operator. Conveniently priced with the operators in mind, this collection features clean, sleek lines and boasts an 18/10 stainless steel finish. Folio cutlery provides excellent stain and rust resistance with a long lasting shine, making it a great choice for your banqueting and dining needs.





The polished finish and slender form on Folio's Whitfield elevates any dining experience. A contemporary modern design, Whitfield is perfect for Bistro and Fine environments.

- 18/10 stainless steel
- Dishwasher safe



This heavy weighted forged pattern is perfect for banqueting, Carolyn cutlery features classic, vertical lines that add dimension to the handle and a touch of elegance to the table. The vertical ribbed lines also hide fingerprints.

- 18/10 stainless steel
- Dishwasher safe





Create a traditional presentation with the classic beaded-rim design of Logan. Made of 18/10 stainless steel, Logan by Folio is an attractive cutlery collection suitable for most dining occasions.

- 18/10 stainless steel • Dishwasher safe



Dinner Knife
SX042 22.86cm (9")



Butter Knife
SX045 18.09cm (7¹/₈")



Dessert Knife
SX051 20.0cm (7⁷/₈")



Dinner Fork
SX021 19.68cm (7³/₄")



Dessert/Salad Fork
SX023 17.78cm (7")



Oval Bowl Soup/Dessert Spoon
SX003 17.46cm (6⁷/₈")



Round Soup Spoon
SX002 16.5cm (6¹/₂")



Table Spoon
SX004 19.68cm (7³/₄")



Teaspoon
SX001 15.24cm (6")



A.D. Coffee Spoon
SX005 12.06cm (4³/₄")



Simple, yet timeless, the high quality mirror finish of Hartman provides a look that is ideal for any venue.

- 18/10 stainless steel • Dishwasher safe



Dinner Knife
SX042 24.13cm (9¹/₂")



Butter Knife
SX045 17.78cm (7")



Dessert Knife
SX051 20.0cm (7⁷/₈")



Steak Knife
SX056 23.81cm (9³/₈")



Dinner Fork
SX021 20.64cm (8¹/₈")



Dessert/Salad Fork
SX023 17.15cm (6³/₄")



Cocktail Fork
SX025 14.61cm (5³/₄")



Oval Bowl Soup/Dessert Spoon
SX003 20.32cm (8")



Bouillon Soup Spoon
SX002 18.1cm (7¹/₈")



A.D. Coffee Spoon
SX005 13.97cm (5¹/₂")



A.D. Coffee Spoon
SX008 11.11cm (4³/₈")



Iced Tea Spoon
SX006 20.0cm (7⁷/₈")



Serving Spoon
SX061 22.86cm (9")



A beautiful mirrored hammered pattern that is whimsical and bold.

- 18/10 stainless steel
- High quality mirror polished finish

Horizontal lines on the length of the handles give the Pirouette pattern by Folio an elegantly coiled design while minimising the appearance of fingerprints.

- 18/10 stainless steel
- High quality mirror polished finish

With a modern look, Bryce is designed for all banqueting environments, easy to care for and beautifully elegant.

- 18/10 stainless steel
- High quality mirror polished finish
- Designed for banqueting

	Dinner Knife SX042 23.2cm (9 ¹ / ₈ "")
	Butter Knife SX045 17.8cm (7")
	Dessert Knife SX051 20.0cm (7 ⁷ / ₈ "")
	Steak Knife SX056 23.5cm (9 ³ / ₄ "")
	Dinner Fork SX021 20.6cm (8 ¹ / ₈ "")
	Dessert/Salad Fork SX023 17.5cm (6 ⁷ / ₈ "")
	Cocktail Fork SX025 14.6cm (5 ³ / ₄ "")
	Oval Bowl Soup/Dessert Spoon SX003 20.0cm (7 ⁷ / ₈ "")
	Bouillon Soup Spoon SX002 18.1cm (7 ¹ / ₈ "")
	Teaspoon SX007 14.0cm (5 ¹ / ₂ "")
	A.D. Coffee Spoon SX005 11.1cm (4 ³ / ₈ "")
	Iced Tea Spoon SX006 20.0cm (7 ⁷ / ₈ "")
	Serving Spoon SX061 22.9cm (9")

	Dinner Knife SX042 23.2cm (9 ¹ / ₈ "")
	Butter Knife SX045 17.8cm (7")
	Dessert Knife SX051 20.0cm (7 ⁷ / ₈ "")
	Steak Knife SX056 23.5cm (9 ³ / ₄ "")
	Dinner Fork SX021 20.6cm (8 ¹ / ₈ "")
	Dessert/Salad Fork SX023 17.5cm (6 ⁷ / ₈ "")
	Cocktail Fork SX025 14.6cm (5 ³ / ₄ "")
	Oval Bowl Soup/Dessert Spoon SX003 20.0cm (7 ⁷ / ₈ "")
	Bouillon Soup Spoon SX002 18.1cm (7 ¹ / ₈ "")
	Teaspoon SX007 14.0cm (5 ¹ / ₂ "")
	A.D. Coffee Spoon SX005 11.1cm (4 ³ / ₈ "")
	Iced Tea Spoon SX006 20.0cm (7 ⁷ / ₈ "")
	Serving Spoon SX061 22.9cm (9")

	Dinner Knife SX042 23.2cm (9 ¹ / ₈ "")
	Butter Knife SX045 17.8cm (7")
	Dessert Knife SX051 20.0cm (7 ⁷ / ₈ "")
	Steak Knife SX056 23.5cm (9 ³ / ₄ "")
	Fish Knife NEW SX049 21.6cm (8 ⁵ / ₈ "")
	Dinner Fork SX021 20.6cm (8 ¹ / ₈ "")
	Dessert/Salad Fork SX023 17.5cm (6 ⁷ / ₈ "")
	Cocktail Fork SX025 14.6cm (5 ³ / ₄ "")
	Fish Fork NEW SX029 20.3cm (8")
	Oval Bowl Soup/Dessert Spoon SX003 20.0cm (7 ⁷ / ₈ "")
	Bouillon Soup Spoon SX002 18.1cm (7 ¹ / ₈ "")
	Teaspoon SX007 14.0cm (5 ¹ / ₂ "")
	A.D. Coffee Spoon SX005 11.1cm (4 ³ / ₈ "")
	Iced Tea Spoon SX006 20.0cm (7 ⁷ / ₈ "")

	Serving Spoon SX061 22.9cm (9")
	Slotted Long Serving Spoon NEW SX060 27.3cm (10 ³ / ₄ "")
	Long Serving Spoon NEW SX062 27.3cm (10 ³ / ₄ "")
	Slotted Serving Spoon NEW SX068 22.9cm (9")
	Soup Ladle NEW SX063 29.2cm (11 ¹ / ₂ "") 11.8cl (4oz)
	Sauce Ladle NEW SX065 17.8cm (7") 3.0cl (1oz)
	Cake Server NEW SX067 25.4cm (10")
	Long Serving Fork NEW SX072 27.3cm (10 ³ / ₄ "")
	Large Tong NEW SX073 25.4cm (10")
	Small Tong NEW SX074 17.8cm (7")
	Ice Scoop NEW SX188 21.6cm (8 ¹ / ₂ "")



designed specifically for the hospitality industry

The Varick Collection includes patterns made from 18/0 stainless steel, all exceptionally priced for value-conscious operators. Top-grade hand polishing provides a superior soft shine, while proper weight distribution and balance provides a comfortable feel when handling. Complete with a collection of steak knives, Varick cutlery is dishwasher safe and offers a breadth of patterns at an affordable price, making it the ideal choice for the hospitality industry.





Avery's simple, smooth and rounded handles offer a comforting addition to the table
 • 18/0 stainless steel • Dishwasher safe



Dinner Knife
SX042 23.17cm (9¹/₈"")



Dinner Fork
SX021 20.0cm (7⁷/₈"")



Dessert/Salad Fork
SX023 19.0cm (7¹/₂"")



Oval Bowl Soup/Dessert Spoon
SX003 18.41cm (7³/₄"")



Bouillon Soup Spoon
SX002 17.15cm (6³/₄"")



Teaspoon
SX001 16.19cm (6³/₈"")



The Estate collection's linear handle embossments are ideal for an upscale look at an affordable price
 • 18/0 stainless steel • Dishwasher safe



Dinner Knife
SX042 21.6cm (8¹/₂"")



Butter Knife
SX045 17.15cm (6³/₄"")



Dinner Fork
SX021 18.73cm (7³/₈"")



Dessert/Salad Fork
SX023 17.15cm (6³/₄"")



Oyster/Cocktail Fork
SX025 13.65cm (5³/₈"")



Oval Bowl Soup/Dessert Spoon
SX003 17.15cm (6³/₄"")



Soup Spoon
SX002 14.6cm (5³/₄"")



Teaspoon
SX001 15.24cm (6")



A.D. Coffee Spoon
SX005 11.43cm (4¹/₂"")



Iced Tea Spoon
SX006 18.73cm (7³/₈"")



Extraordinarily simple, the delicate Marnee collection features slender handles with a mirror finish and a subtle linear accent at the base.

- 18/0 stainless steel • Dishwasher safe



Dinner Knife
SX042 23.18cm (9¹/₈"")



Oval Bowl Soup/Dessert Spoon
SX003 18.1cm (7¹/₈"")



Dinner Fork
SX021 20.48cm (8¹/₁₆"")



Bouillon Soup Spoon
SX002 16.5cm (6¹/₂"")



Dessert/Salad Fork
SX023 18.1cm (7¹/₈"")



Teaspoon
SX001 15.56cm (6¹/₈"")



A.D. Coffee Spoon
SX008 11.11cm (4³/₈"")



Avina's classy, curvy and slender handles make this delicate pattern a striking addition to the table scape.

- 18/0 stainless steel • Dishwasher safe



Dinner Knife
SX042 23.5cm (9¹/₄"")



Oval Bowl Soup/Dessert Spoon
SX003 18.1cm (7¹/₈"")



Dinner Fork
SX021 20.48cm (8¹/₁₆"")



Bouillon Soup Spoon
SX002 16.51cm (6¹/₂"")



Dessert/Salad Fork
SX023 18.4cm (7¹/₄"")



Teaspoon
SX001 15.24cm (6")



A.D. Coffee Spoon
SX008 11.11cm (4³/₈"")




Distressed to perfection, Briar features a weathered look that serves as a great complement to your casual dining presentation.

- 18/0 stainless steel
- Distressed finish that reduces the appearance of fingerprints

 Dinner Knife
SX042 22.9cm (9")

 Dinner Fork
SX021 20.3cm (8")

 Dessert/Salad Fork
SX023 17.8cm (7")

 Oval Bowl Soup/Dessert Spoon
SX003 20.3cm (8")

 Bouillon Soup Spoon
SX002 16.5cm (6½")

 Teaspoon
SX007 14.0cm (5½")

 Demitasse Spoon
SX008 11.1cm (4¾")



Take the tabletop to the next level with this memorable collection in a vintage copper finish. Combine with Fulton Vintage for a truly unique look.

- 18/0 stainless steel
- Stylish and distinct

 Dinner Knife
SX042 24.1cm (9½")

 Dinner Fork
SX021 20.3cm (8")

 Dessert/Salad Fork
SX023 17.8cm (7")

 Oval Bowl Soup/Dessert Spoon
SX003 20.3cm (8")

 Bouillon Soup Spoon
SX002 17.8cm (7")

 Teaspoon
SX007 14.0cm (5½")

 Demitasse Spoon
SX008 11.1cm (4¾")



The classic shape and vintage finish of this collection gives any tabletop a stylish and distinct look.

- 18/0 stainless steel
- Classic shape

 Dinner Knife
SX042 24.1cm (9½")

 Dinner Fork
SX021 20.3cm (8")

 Dessert/Salad Fork
SX023 17.8cm (7")

 Oval Bowl Soup/Dessert Spoon
SX003 20.3cm (8")

 Bouillon Soup Spoon
SX002 17.8cm (7")

 Teaspoon
SX007 14.0cm (5½")

 Demitasse Spoon
SX008 11.1cm (4¾")

 Table Knife
SX042 23.5cm (9¼")

 Dessert Knife
SX045 18.5cm (7¼")

 Table Fork
SX021 20.5cm (8⅛")

 Dessert Fork
SX023 18.7cm (7⅜")

 Soup Spoon
SX002 19.5cm (7⅝")

 Dessert Spoon
SX003 19.0cm (7½")

 Tea Spoon
SX001 15.5cm (6⅛")

18/0 cutlery which is exceptionally priced for value-conscious operators. Varick cutlery provides excellent stain and rust resistance, all the while being commercial dishwasher safe, making it the ideal choice for the hospitality industry.



Available in various handle options and either sharpened or serrated, round or pointed blades. Varick steak knives add that "something extra" to tabletop presentations.



5792WP056
11.4cm (4½")
Tapered Serrated Blade - ABS Handle



5790WP077
24.0cm (9½") 12.0cm (4¾")
Tapered Sharpened Blade, S/S Satin Handle



5791WP077
24.0cm (9½") 12.0cm (4¾")
Tapered Sharpened Blade, Black ABS Handle



5793WP059
25.0cm (9⅞") 13.0cm (5")
Rounded Serrated Blade, POM Black Handle W/Rivets



5794WP057
25.0cm (9⅞") 13.0cm (5")
Tapered Serrated Blade, Pineapple Wood Handle W/Rivets



5794WP059
25.0cm (9⅞") 13.0cm (5")
Rounded Serrated Blade, Pineapple Wood Handle W/Rivets



Laguiole steak knives by Jean Dubost are perfect statement pieces. With handles available in various colours and finishes, Laguiole knives add something special to the tabletop. Each Laguiole knife is subjected to a special firing process, providing blade flexibility and a long lasting, perfect cut.



Stand Up 1.2mm Blade
53855S160
Dark Blue ABS Handle



Stand Up 1.2mm Blade
53856S160
Grey ABS Handle



Stand Up 1.2mm Blade
53857S160
Ivory ABS Handle



Beechwood Presentation Box
5396S099
26.0 x 14.0 x 3.5cm
(10¼" x 5½" x 1½")



Steak Knife Serrated 1.2mm Blade
5402S057
Vintage SS Handle 22.9cm (9")



Steak Knife
5390S057
Serrated 1.2mm S/S Blade



Steak Knife Serrated 1.2mm Blade
53852S057
Pepper SS & ABS Forged Handle



Steak Knife Serrated 1.2mm Blade
53853S057
Taupe SS & ABS Forged Handle



Steak Knife Serrated 1.2mm Blade
53854S057
White SS & ABS Forged Handle



Black Handle Steak Knife
5392S057
Serrated 1.2mm S/S Blade



Horn Handle Steak Knife
5394S057
Serrated 1.2mm S/S Blade



Ivory Handle Steak Knife
5393S057
Serrated 1.2mm S/S Blade



Oak Handle Steak Knife
5391S057
with Serrated 1.2mm S/S Blade



Features & Benefits

For every meal and culinary occasion there is the opportunity to add that extra individual touch. Cutlery pieces that are designed for specific purpose are details which can make a real difference.

robert welch

Robert Welch cutlery collections feature enduring and timeless designs, designed for comfort. Beautifully balanced and weighted, all spoons and forks are made from the finest German 18/10 stainless steel. Knives are forged from a single ingot of especially hardened stainless steel in order to maintain a cutting edge.

The Award-winning Drift Barware collection has been designed to raise the bar and bring elegance to the bar, restaurant and to the table. All have been made from 18/10 stainless steel.

All Robert Welch patterns are covered by a lifetime warranty, giving you further confidence that your cutlery will withstand the test of time.

folio

Steelite's 18/10 Folio collections are exceptionally priced for value-conscious operators. Top-grade hand polishing provides a superior soft shine, while weight distribution and balance provides a comfortable feel when handling. Folio cutlery provides excellent stain and rust resistance, all the while being commercial dishwasher safe.

varick

Crafted from 18/0 stainless steel, Steelite's Varick ranges provide good strength, high shine and excellent stain resistance.

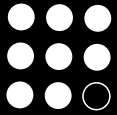
laguiole

Each Laguiole steak knife is subject to a special firing process, providing ultimate blade flexibility.



Care Guidelines for Stainless Steel Cutlery

- All Steelite and Robert Welch stainless steel cutlery ranges are dishwasher safe
- After use clean cutlery of leftovers and do not leave dirty for any length of time
- Cutlery must not be soaked or left damp for any length of time
- When cleaning in the dishwasher it is recommended that an upright basket is used to avoid rough handling and scratches
- Cutlery should be placed handle down for the best washing results
- Do not overload the basket as this will increase the risk of scratching, and will not allow the cutlery to wash properly
- Take the cutlery out of the dishwasher as soon as possible after the end of the cleaning process and hand dry if necessary
- If this is not possible open the door of the dishwasher so that moisture can evaporate. If the items are not completely dry then they should be hand dried.
- Stainless steel will rust if left damp for long periods - the term stainless steel means it stains less than other metals
- Cutlery will stain, pit or blacken if it comes into contact with the wrong cleaning chemical or if certain food products are not cleaned off effectively



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