

sambonet®



hotel & restaurant

2020

sambonet[®]

hotel & restaurant

history 4

storia
geschichte
histoire
historia

mood 6

finishing 26

cutlery 44

posateria
besteck
couverts
cuberteria

TECHNICAL SPECIFICATIONS 46

CUTLERY EXTENSION 48

DESIGN

Imagine	50
Twist	51
Gio Ponti	52
Gio Ponti Conca	53
Bamboo	54
H-Art	55
Skin	56
Linea Q	57
Hannah	58
Triennale	59

MODERN

1965	60
Queen Anne	61
Symbol	62
Dream	63
Linear	64
Sintesi	65
Flat	66
Tratto	67

CLASSIC

Epns - Saint Bonnet	69
Epns - Laurier	70
Epns - Baguette Classic	71
Epns - Filet Toiras	72
Epns - Baroque	73
Filet Toiras	74
Ruban Croisé	75
Rome	76
Perles	77
Baguette	78
Decò	79
Contour	80
Petit Baroque	81

KIDS

Mix	82
Gio Ponti Conca	82

PARTY 83

LIVING 84

SPECIAL ITEMS 92

holloware

96

vasellame
serviergeschirr
platerie
complementos de mesa

DESIGN

Sphera	98
Bamboo	106
Linea Q	114
Twist	120
Sky	122
Service Malia	128
Service Nendoo	128
Service T-Light	129
Service Linear	129
Service Lucy	130
Service Kyma	132

MODERN

Elite	134
Avenue	156

CLASSIC

Contour	160
Prestige	182

SHOW PLATES

196

TABLE MATS

204

buffet

210

DESIGN

Opera	212
Italian Buffet	222

MODERN

Asia 2000	240
Europa	
Atlantic Buffet System	

CLASSIC

America - Asia	264
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ACCESSORIES & COMPONENTS

284

COMPLEMENTARY ITEMS

292

trolleys

298

carrelli
servierwagen
tables roulantes
carros de servicio

Tokyo	300
New York	310
Versailles	318

home living

340

Madame	342
Gio Ponti	346
Domus	347
Kyma	348

residence

352

table accessories	356
bar accessories	360
kitchen accessories	362

extras

AWARDS	368
GREEN & HUMAN	370
SUSTAINABILITY REPORT	372
CERTIFICATIONS	374
PRODUCT MATERIALS	375
ALPHABETICAL INDEX	376
NUMERICAL INDEX	386
REFERENCE LIST	392

intro

In 1856, Giuseppe Sambonet, a Fine Arts graduate and the son of a nobleman from Vercelli, obtained his warrant as Master Goldsmith and established the company, Giuseppe Sambonet, depositing his seal bearing the initials "GS" at the Turin mint.

At the beginning of the twentieth century his company was the official purveyor to many nobles, including the Duchess of Genoa and the Count of Turin.

Always in step with the times, Sambonet has stood out for its progressive spirit in the production field. It is the first in Italy to have a system capable to add to a massive silverware the electroplating process.

Already by 1938, Sambonet started developing sophisticated industrial technologies to produce stainless steel, making its way to the silver plating process.

In 1947, it started producing stainless steel knives and blades using its own technology. It conquered the international market in 1956, by being chosen – among 53 competitors – to supply the Cairo Hilton Hotel with a hollowware line that is still in its collection today. This marked the beginning of the company's great tradition of supplying world-class hotels and restaurants.

Starting from the Sixties, Sambonet began a series of collaborations that would have led to collections that affirm and spread the company's focus on design.

Roberto Sambonet, in particular, created collections of primary importance, such as the "Pesciera", the "Center line" and "Linea 50" trays that can be admired at the MoMA in New York.

From Compasso d'Oro ADI obtained in 1994 with Hannah flatware to Good Design and Wallpaper Design Award for Gio Ponti collections, and Good Design of Sphera coffee line, there are a lot of projects that shine in the international panorama design.

From 1997 the acquisition of the brand by Paderno has added professional kitchen tools to the Sambonet's portfolio.

Nel 1856 Giuseppe Sambonet, figlio di un nobiluomo di Vercelli, ha ottenuto – dopo il diploma di Belle Arti – il brevetto di Maestro Orefice e ha costituito la ditta Giuseppe Sambonet, depositando presso la zecca di Torino il punzone con le iniziali "GS". Agli inizi del Novecento la società da lui fondata è stata fornitrice ufficiale di molti nobili, tra cui la Duchessa di Genova ed il Conte di Torino.

Al passo con i tempi in ogni epoca, Sambonet si è distinta per lo spirito evolutivo della propria produzione realizzando, per prima in Italia, un impianto capace di affiancare all'argenteria massiccia quella galvanica.

Già dal 1938, infatti, ha iniziato a mettere a punto sofisticate tecnologie industriali di lavorazione dell'acciaio inossidabile, arrivando all'argentatura dello stesso.

Nel 1947 ha inoltre intrapreso, con tecnologia propria, la produzione di coltelli e lame in acciaio inox. La conquista del mercato internazionale risale al 1956, quando si è aggiudicata – prima su 53 concorrenti – la commessa per l'Hotel Hilton al Cairo, con una linea di vasellame ancora oggi in collezione.

Ha inizio così la grande tradizione di forniture per alberghi e ristoranti stellati di tutto il mondo. A partire dagli anni '60, Sambonet ha avviato un percorso di collaborazioni che avrebbe portato alla nascita di collezioni orientate al design. Roberto Sambonet, in particolare, ha creato collezioni di primaria importanza, come la "Pesciera", il "Center line" e i vassoi "Linea 50", oggi in collezione al MoMA di New York.

Dal Compasso d'Oro ADI ottenuto nel 1994 con la posata Hannah al Good Design e al Wallpaper Design Award per le linee Gio Ponti, passando per il Good Design assegnato a Sphera Holloware, molti sono i progetti che si distinguono nel panorama internazionale del design.

Dal 1997 il brand è stato acquisito da Paderno che, alla sua produzione, ha unito articoli per la cucina professionale.





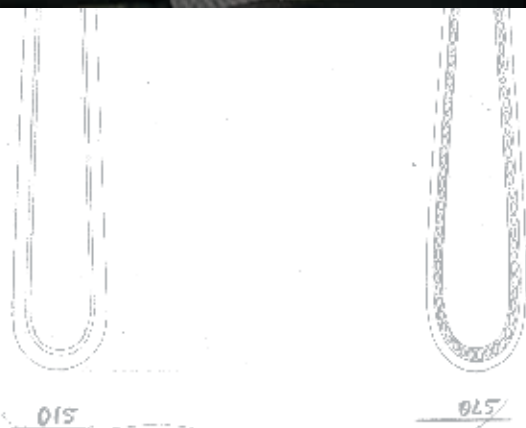
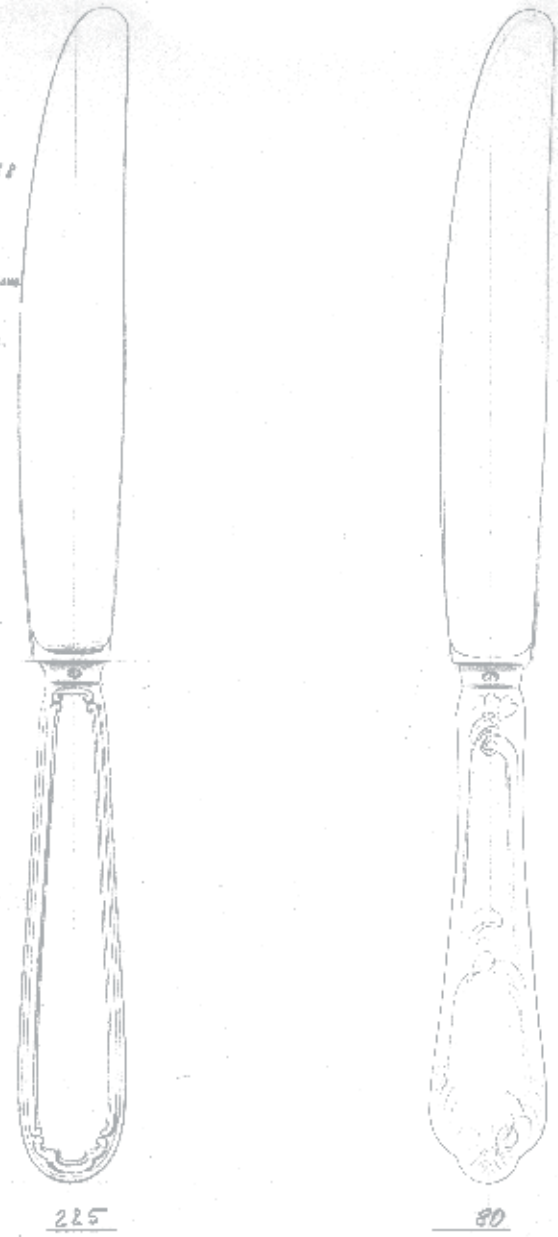
history

storia
geschichte
histoire
historia

intro



MI e FR.
 derivati dal mod. rid 8
 T e Fr. 8
 tutti T e Fr. rid. 8
 lub. i maschiotti
 stampo Tavola e incisione
 1.8. sporgente 02
 stampo Fritta e inc.
 1.9. sporgente 02



punzone nello stampo (ca. 37 x 24)
 NB. L'incisione del punzone nello stampo è in sagoma (Fig. 10)
 Inserimento tassello ogni modello è ore 6
 Incisione stampo nuovo è 60 ore + 4 per punzone tot. 64
 (Gli stampi saranno soggetti a maggiore manutenzione e deterioramento)

NB. scomponibile il punzone nello stampo.
 È possibile la punzonatura meccanica sul pezzo
 con punzone piccolo (ca. 28 x 18) solo
 Costr. modello e punzone e 1 filetto

**wel—
come**

Hotel &
Restaurant
Service

uniqueness

**Unique interpretations
and personalizations
which express
yourself.**

Interpretazioni uniche,
personalizzabili,
che parlano di sé.





HOLLOWARE CONTOUR SAMBONET SILVERPLATED.
CUTLERY BAMBOO SAMBONET SILVERPLATED.
BONE CHINA JADE ROSENTHAL.
GLASSES FUGA ROSENTHAL.

fini— sh

The market trends of the last years focused their attention on the decorative landscape, both in design and hospitality sector. Sambonet, as a key player in the market, has developed new processing techniques and enriched its flatware collections with precious finishes, in order to offer a widest range of choice and customization possibilities.

Diamond, Vintage, Antique and PVD are just some of the possibilities that, thanks to the latest generation machines and organization's know-how, can generate exclusive product lines.

L'attenzione alla dimensione decorativa, cui il mercato del design e dell'ospitalità dedica ampio spazio, coincide con lo sviluppo da parte di Sambonet di nuove tecniche da applicare alle sue collezioni. Il brand arricchisce costantemente così la sua gamma di posateria con preziose finiture per offrire la più ampia possibilità di scelta.

Diamond, Vintage, Antique e PVD sono solo alcune delle opzioni che, tramite sofisticati macchinari di ultimissima generazione e il know-how dell'azienda, possono dar vita ad esclusive linee personalizzate.

diamond



DIAMOND



GOLD
DIAMOND



RED GOLD
DIAMOND



WHITE GOLD
DIAMOND



ROSE GOLD
DIAMOND

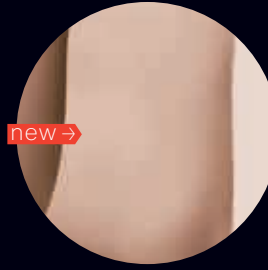
mirror



PVD
COGNAC



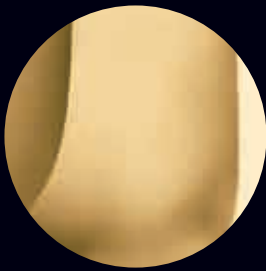
PVD
PARFAIT AMOUR



PVD
RUM



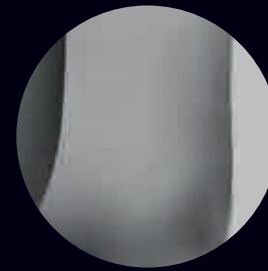
PVD
CHAMPAGNE



PVD
GOLD



PVD
COPPER



PVD
BLACK



SILVERPLATED

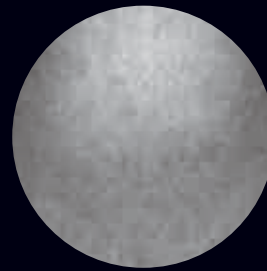
antique



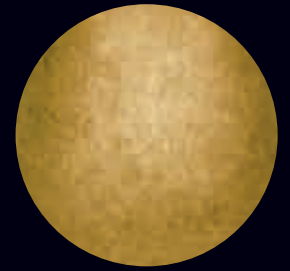
ANTIQUÉ



ANTIQUÉ PVD
GOLD



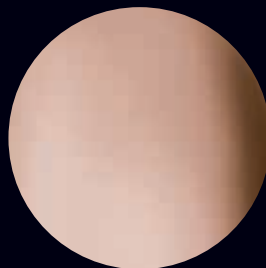
VINTAGE



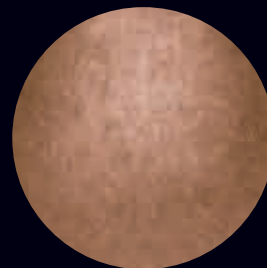
VINTAGE PVD
GOLD



ANTIQUÉ PVD
CHAMPAGNE



ANTIQUÉ PVD
COPPER



VINTAGE PVD
COPPER



VINTAGE PVD
BLACK

vintage

new →

Red Gold Diamond

Hannah cutlery , Avenue showplate

Sambonet's Diamond finishing is the result of the brand's savoir fair, its desire to innovate with continuous technological research and its exclusive workmanship. This special process gives the material vibrant shiny accents and, at the same time, naturally inhibits the formation of scratches, conceals the inevitable signs of wear and preserves objects brilliant and unaltered over time.

Frutto del savoir fair, del desiderio di innovare e della continua ricerca tecnologica dell'azienda, la finitura Diamond è il risultato di una lavorazione esclusiva di Sambonet. Questo speciale processo conferisce al materiale vibranti accenti luminosi e, al contempo, inibisce naturalmente la formazione di graffi, cela gli inevitabili segni di usura e preserva gli oggetti brillanti e inalterati nel tempo.





finishes

cutlery

new →

White Gold Diamond

Filet Toiras



new →

Diamond

Flat

cutlery finishes



PVD Cognac

Triennale



PVD Parfait Amour

Triennale

finishes

cutlery



finishes

cutlery

PVD Copper

Linear



PVD Champagne

Hannah

finishes

cutlery



cutlery finishes

PVD Gold

Flat



Hotel & Restaurant Service

sambonet

PVD Black

Flat

cutlery finishes



Antique PVD Gold

Skin



Antique PVD Black

Linea Q

finishes

cutlery



*
FINISHES SHOWN CAN BE CARRIED OUT ALSO ON OTHER MODELS
LE FINITURE ILLUSTRATE POSSONO ESSERE ESEGUITE ANCHE SU ALTRI MODELLI

finishes

cutlery

Antique

Hannah



Hotel & Restaurant Service

sambonet

Antique PVD Champagne

Linear

cutlery finishes





Vintage PVD Gold

Imagine

finishes

cutlery

Vintage PVD Black

Queen Anne

finishes

cutlery



*
FINISHES SHOWN CAN BE CARRIED OUT ALSO ON OTHER MODELS
LE FINITURE ILLUSTRATE POSSONO ESSERE ESEGUITE ANCHE SU ALTRI MODELLI

Vintage PVD Copper

Baguette



Vintage

Baguette

finishes

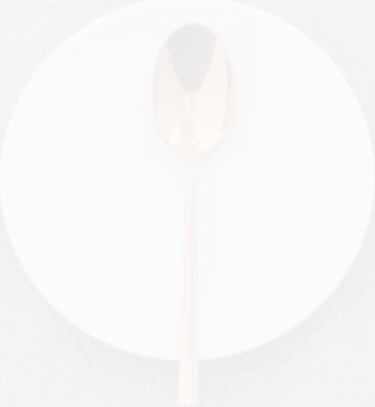
cutlery





cutlery

posateria
besteck
couverts
cuberteria



technical specifications

hssp

hard sambonet silverplating

MAIN CHARACTERISTICS

Silver is a noble material, with a good resistance to the most acidic and alkaline substances found in foodstuffs.

Aesthetically pleasing.

Good resistance to corrosion.

Can improve the flavour of certain food.

RAW MATERIALS

Purity of silver 999.5%.

Silver layer hardness up to 2 times more than traditional silver plating.

Sulphuration resistance up to 4 times more than traditional silver plating.

Alpacca flatware: copper 66%, nickel 13% and zinc 21%.

Stainless steel flatware: AISI 304.

The Sambonet silver plating process requires very strict controls over:

the thickness and the bond of the silver layer; the evenness and the brightness of the finished product.

Each piece is submitted to strict and accurate tests and inspection before final packaging.

MANUFACTURE

1. Blank cutting
2. Rolling operation
3. Cutting to outline
4. Pressing operation
5. Blank cutting
6. Handle pressing
7. Soldering of shells
8. Assembling and soldering of blades

PRODUZIONE

1. Tranciatura
2. Laminazione
3. Rifilatura
4. Coniatura
5. Tranciatura
6. Coniatura manico
7. Saldatura cocce
8. Assemblaggio e saldatura lama

HAUPTMERKMALE

Silber ist ein edles Material, das gegen die meisten Säuren und Alkale, die in der Nahrung zu finden sind, resistent ist.

Ansprechend geschmackvoll.

Resistent gegen Korrosion.

Kann den Geschmack mancher Speise verfeinern.

ROHMATERIAL

Silber (Reinheit 999.5%).

Silberbeschichtung zweimal härter als bei herkömmlicher Versilberung.

Widerstand gegen Schwefel bis zu 4 mal höher als bei herkömmlicher Versilberung.

Alpaka Besteck: Kupfer 66%, Nickel 13% und Zink 21%.

Besteck aus rostfreiem Edelstahl: AISI 304.

Der Versilberungsprozess von Sambonet unterliegt strikten Kontrollen. Es werden geprüft:

Dicke und Bindung der Silberbeschichtung; Gleichmäßigkeit und Glanz des fertigen Produkts.

Vor dem Verpackungsprozess unterliegt jedes Produkt strengen und akuraten Kontrollen.

CARATTERISTICHE PRINCIPALI

L'argento è un materiale nobile con una buona resistenza alle sostanze più acide e alcaline presenti negli alimenti.

Piacevole a livello estetico.

Buona resistenza alla corrosione.

Può esaltare il gusto di alcuni alimenti.

MATERIALI

Purezza dell'argento 999,5%.

Durezza del rivestimento d'argento fino a 2 volte superiore rispetto all'argentatura tradizionale.

Resistenza alla solforazione fino a 4 volte superiore rispetto all'argentatura tradizionale.

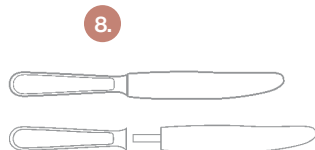
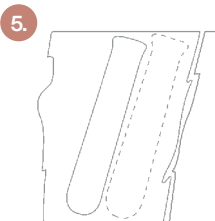
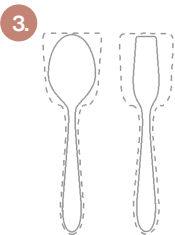
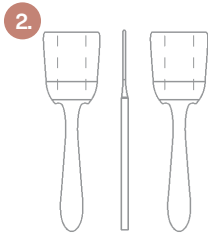
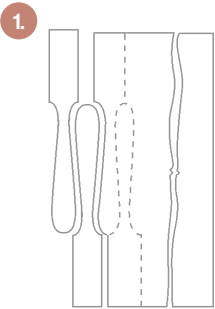
Posateria Alpacca: rame 66%, nickel 13% e zinco 21%.

Posateria acciaio inox: AISI 304.

Il processo di argentatura Sambonet richiede controlli severissimi riguardanti:

lo spessore e l'aderenza del rivestimento d'argento; l'uniformità e la lucentezza del prodotto finito.

Ogni pezzo è sottoposto a test severi e accurati e a un'ispezione attenta prima del confezionamento finale.



CARACTÉRISTIQUES PRINCIPALES

L'argent est un matériau noble ayant une bonne résistance aux substances les plus acides et alcalines contenues dans les produits alimentaires. Agréable esthétiquement. Bonne résistance à la corrosion. Il peut améliorer le goût de certains aliments.

MATIÈRES PREMIÈRES

Pureté de l'argent 999,5%.
Dureté du revêtement jusqu'à 2 fois supérieure à l'argenture traditionnelle.
Résistance à la sulfuration jusqu'à 4 fois supérieure à l'argenture traditionnelle.
Couverts en maillechort : cuivre 66%, nickel 13% et zinc 21%.
Couverts en acier inox : AISI 304.

Le procédé d'argenture Sambonet prévoit des contrôles très rigoureux concernant: l'épaisseur et l'adhérence du revêtement; l'uniformité et la brillance du produit fini.

Chaque pièce est soumise à des tests minutieux et rigoureux et à une inspection avant d'être emballée.

CARACTERÍSTICAS PRINCIPALES














































La plata es un material noble con buena resistencia a la mayoría de las sustancias ácidas y alcalinas presentes en los alimentos. Agradable en apariencia. Buena resistencia a la corrosión. Se puede mejorar el sabor de ciertos alimentos.

MATERIA PRIMA

Pureza de la plata 999,5%.
La dureza de la plata que recubre hasta 2 veces más que las tradicionales.
Resistencia a la sulfuración hasta 4 veces más que las tradicionales.
Nickel cubiertos de plata: 66% de cobre, 13% de níquel y 21% de zinc.
Mangos de acero inoxidable: AISI 304.

El proceso de plateado Sambonet requiere controles estrictos en cuanto a: el espesor y la adherencia del revestimiento de plata; la uniformidad y brillo del producto acabado.

Cada pieza es sometida a prueba y la inspección precisa y cuidadosa antes del envasado final.

	En	It	De	
	-01 Table spoon	Cucchiaio tavola	Tafellöffel	-01
	-02 Bouillon spoon	Cucchiaio brodo	Suppentassenlöffel	-02
	-03 Table spoon, UNI	Cucchiaio tavola, UNI	Tafellöffel, UNI	-03
	-08 Table fork	Forchetta tavola	Tafelgabel	-08
	-09 Table fork, UNI	Forchetta tavola, UNI	Tafelgabel, UNI	-09
	-11 Table knife, s.h.	Coltello tavola, monoblocco	Tafelmesser, V.h.	-11
	-12 Table knife, s.h. UNI	Coltello tavola, monoblocco UNI	Tafelmesser, V.h. UNI	-12
	-14 Table knife, h.h. orfèvre	Coltello tavola, manico cavo orfèvre	Tafelmesser, H.h. Orfèvre	-14
	-15 Table knife, h.h.	Coltello tavola, manico cavo	Tafelmesser, H.h.	-15
	-16 Butter knife, small, h.h.	Coltello burro / bimbo, manico cavo	Buttermesser, H.h., klein	-16
	-19 Steak knife, s.h.	Coltello bistecca, monoblocco	Steakmesser, V.h.	-19
	-20 Steak knife, h.h. orfèvre	Coltello bistecca, m. cavo orfèvre	Steakmesser, H.h. Orfèvre	-20
	-21 Steak knife, h.h.	Coltello bistecca, manico cavo	Steakmesser, H.h.	-21
	-25 Dessert spoon	Cucchiaio frutta	Dessertlöffel	-25
	-26 Dessert fork	Forchetta frutta	Dessertgabel	-26
	-27 Dessert knife, s.h.	Coltello frutta, monoblocco	Dessertmesser, V.h.	-27
	-30 Dessert knife, h.h. orfèvre	Coltello frutta, m. cavo orfèvre	Dessertmesser, H.h. Orfèvre	-30
	-31 Dessert knife, h.h.	Coltello frutta, manico cavo	Dessertmesser, H.h.	-31
	-36 Tea/coffee spoon	Cucchiaino tè	Kaffeelöffel	-36
	-37 Moka spoon	Cucchiaino moka	Moccalöffel	-37
	-38 Rice spoon	Cucchiaio risotto	Reislöffel	-38
	-40 Soup ladle	Mestolo	Suppenvorleger	-40
	-41 Soup ladle, small	Mestolo piccolo	Suppenvorleger, klein	-41
	-44 Serving spoon	Cucchiaio legumi	Gemüselöffel	-44
	-45 Serving fork	Forchetta legumi	Gemüsegabel	-45
	-46 Salad serving spoon	Cucchiaio insalata	Salatlöffel	-46
	-47 Salad serving fork	Forchetta insalata	Salatgabel	-47
	-49 Fish fork	Forchetta pesce	Fischgabel	-49
	-50 Fish knife	Coltello pesce	Fischmesser	-50
	-51 Fish serving fork	Forchetta servire pesce	Fischvorlegegabel	-51
	-52 Fish serving knife	Coltello servire pesce	Fischvorlegemesser	-52
	-53 Sauce ladle	Coppino salsa	Saucenlöffel	-53
	-55 Cake fork	Forchetta dolce	Kuchengabel	-55
	-56 Oyster / cake fork	Forchetta dolce / ostriche	Kuchen- / Austerngabel	-56
	-57 Ice cream spoon	Paletta gelato	Eislöffel	-57
	-58 Cake server	Pala torta	Tortenheber	-58
	-59 Cake knife, h.h. orfèvre	Coltello panettone, m. cavo orfèvre	Panettone, H.h. Orfèvre	-59
	-61 Spaghetti tong	Molla Spaghetti	Spaghettizange	-61
	-62 Carving fork	Forchetta trinciante	Tranchiergabel	-62
	-63 Carving knife	Coltello trinciante	Tranchiermesser	-63
	-66 Escargots fork	Forchetta lumache	Cocktail- / Schneckengabel	-66
	-67 Ice tea spoon	Cucchiaio bibita	Limonadenlöffel	-67
	-68 Yogurt spoon	Cucchiaio yogurt	Joghurtlöffel	-68
	-69 French sauce spoon	Cucchiaio Nouvelle Cuisine	Gourmetlöffel	-69
	-70 Butter spreader	Spatola burro	Butterstreicher	-70
	-71 Butter knife, h.h. orfèvre	Coltello burro, manico cavo orfèvre	Buttermesser, H.h. Orfèvre	-71
	-72 Butter knife, h.h.	Coltello burro, manico cavo	Buttermesser, H.h.	-72
	-73 Butter knife, s.h.	Coltello burro, monoblocco	Buttermesser, V.h.	-73
	-74 Cheese knife, h.h. orfèvre	Coltello formaggio, m. cavo orfèvre	Käsemesser, H.h. Orfèvre	-74

Fr	Es	
-01	Cuiller de table	Cuchara mesa
-02	Cuiller à boullon	Cuchara sopa
-03	Cuiller de table, UNI	Cuchara mesa, UNI
-08	Fourchette de table	Tenedor mesa
-09	Fourchette de table, UNI	Tenedor mesa, UNI
-11	Couteau table, monobloc	Cuchillo mesa, monobloc
-12	Couteau table, monobloc UNI	Cuchillo mesa, monobloc UNI
-14	Couteau table, manche orfèvre	Cuchillo mesa, orfèvre
-15	Couteau table, manche vide	Cuchillo mesa, mango hueco
-16	Couteau à beurre, petit, manche vide	Cuchillo lunch, mango hueco
-19	Couteau steak, monobloc	Cuchillo steak, monobloc
-20	Couteau steak, manche orfèvre	Cuchillo steak, orfèvre
-21	Couteau steak, manche vide	Cuchillo steak, mango hueco
-25	Cuiller à dessert	Cuchara postre
-26	Fourchette à dessert	Tenedor postre
-27	Couteau à dessert, monobloc	Cuchillo postre, monobloc
-30	Couteau à dessert, manche orfèvre	Cuchillo postre, orfèvre
-31	Couteau à dessert, manche vide	Cuchillo postre, mango hueco
-36	Cuiller à café	Cucharita café
-37	Cuiller à moka	Cucharita moka
-38	Cuiller à riz	Cuchara arroz
-40	Louche	Cazo sopa
-41	Louche, petite	Cazo porciones
-44	Cuiller à servir	Cucharón legumbres
-45	Fourchette à servir	Tenedor legumbres
-46	Cuiller à servir salade	Cucharón ensalada
-47	Fourchette à servir salade	Tenedor ensalada
-49	Fourchette à poisson	Tenedor pescado
-50	Couteau à poisson	Cuchillo pescado
-51	Fourchette à servir poisson	Tenedor / servir pescado
-52	Couteau à servir poisson	Cuchillo / servir pescado
-53	Louche à sauce	Cazo salsa
-55	Fourchette à tarte	Tenedor lunch
-56	Fourchette à huîtres / gâteau	Tenedor ostras / lunch
-57	Cuiller à glace	Palita helado
-58	Pelle à gâteau	Pala tarta
-59	Couteau panettone, manche orfèvre	Cuchillo panettone, orfèvre
-61	Spaghetti pince	Pinza espagueti
-62	Fourchette de service, à découper	Tenedor trinchar
-63	Couteau de service, à découper	Cuchillo trinchar
-66	Fourchette escargots	Tenedor caracoles
-67	Cuiller à soda	Cuchara refresco
-68	Cuiller à yogurt	Cuchara yogurt
-69	Cuiller à sauce individuelle	Cuchara salsa Gourmet
-70	Tartineur	Palita mantequilla
-71	Couteau à beurre, manche orfèvre	Cuchillo mantequilla, orfèvre
-72	Couteau à beurre, manche vide	Cuchillo mantequilla, m. hueco
-73	Couteau à beurre, monobloc	Cuchillo mantequilla, monobloc
-74	Couteau fromage, manche orfèvre	Cuchillo queso, orfèvre

We reserve the right to alter at any time the specifications stated without notice. Considering that different operations are processed manually, some slight differences between same products of different lots may be noticed. The shapes of flatware illustrated are representatives and are not to be considered as real shape.

Le misure espresse sono indicative e soggette a variazioni senza preavviso. In considerazione del fatto che la produzione è artigianale, potrebbero rilevarsi lievi differenze tra partite diverse dello stesso prodotto. Le sagome delle posate illustrate sono puramente indicative e non si riferiscono a quelle reali.

Wir behalten uns das Recht vor, die angegebenen Spezifikationen aus technischen Gründen jederzeit zu ändern. Da verschiedene Bearbeitungsschritte handwerksmäßig ausgeführt werden, könnten leichte Abweichungen bei unterschiedlichen Warenpartien des selben Produktes auftreten. Das Profil der Besteck ist nur als Informationsskizze zu verstehen. Es stellt nicht die wirklichen Profile dar.

Nous nous réservons le droit de modifier à tout moment les spécifications techniques. Car différents cycles de production sont effectués artisanalement, on pourrait remarquer de légères différences entre différents lots du même produit.

Les silhouettes des couverts sont uniquement indicatives et elles ne se réfèrent pas à la silhouette réelle des couverts.

Nos reservamos el derecho de modificar las medidas indicadas sin aviso previo. Puesto que las diferentes fases del mecanizado se efectúan con un cuidado artesanal, podrían manifestarse pequeñas diferencias entre distintos lotes del mismo artículo. Los perfiles de los cubiertos ilustrados son meramente simbólicos y no corresponden a los perfiles reales.

Imagine

52518

18-10 STAINLESS STEEL
ACCIAIO INOSSIDABILE 18-10
EDELSTAHL, ROSTFREI 18-10
ACIER INOXYDABLE 18-10
ACERO INOXIDABLE 18-10

52718

SILVERPLATED 18-10 STAINLESS STEELS
ACCIAIO INOSSIDABILE 18-10 ARGENTATO
EDELSTAHL, ROSTFREI 18-10, VERSILBERT
ACIER INOXYDABLE 18-10 ARGENTÉ
ACERO INOXIDABLE 18-10 PLATEADO



AWARD
CONTRACT
DESIGN

Imagine



Set	mm	in.
-01	216	8 ⁵ / ₈
-02	183	7 ¹ / ₄
-08	210	8 ¹ / ₄
-11	256	10 ¹ / ₈
-14	256	10 ¹ / ₈
-19	256	10 ¹ / ₈
-25	190	7 ¹ / ₂
-26	184	7 ¹ / ₄
-27	225	8 ⁷ / ₈
-30	225	8 ⁷ / ₈
-36	147	5 ³ / ₄
-37	110	4 ³ / ₈
-40	280	11
-44	260	10 ¹ / ₄
-45	252	9 ⁷ / ₈
-49	190	7 ¹ / ₂
-50	220	8 ⁵ / ₈
-55	150	5 ⁷ / ₈
-58	270	10 ⁵ / ₈
-67	199	7 ¹³ / ₁₆
-69	190	7 ¹ / ₂
-73	205	8 ¹ / ₂

Twist



reddot design award

52526

18-10 STAINLESS STEEL
ACCIAIO INOSSIDABILE 18-10
EDELSTAHL, ROSTFREI 18-10
ACIER INOXYDABLE 18-10
ACERO INOXIDABLE 18-10

52726

SILVERPLATED 18-10 STAINLESS STEEL
ACCIAIO INOSSIDABILE 18-10 ARGENTATO
EDELSTAHL, ROSTFREI 18-10, VERSILBERT
ACIER INOXYDABLE 18-10 ARGENTÉ
ACERO INOXIDABLE 18-10 PLATEADO

design

cutlery

Twist

	Set	mm	in.
	-01	212	8 ³ / ₈
	-02	180	7 ¹ / ₈
	-08	212	8 ³ / ₈
	-11	245	9 ⁵ / ₈
	-14	246	9 ³ / ₄
	-25	186	7 ³ / ₈
	-26	185	7 ¹ / ₄
	-27	216	8 ¹ / ₂
	-30	216	8 ¹ / ₂
	-36	149	5 ⁷ / ₈
	-37	110	4 ⁵ / ₁₆
	-40	272	10 ³ / ₄
	-44	255	10 ⁵ / ₈
	-45	254	10 ¹ / ₄
	-49	191	7 ¹ / ₂
	-50	216	8 ¹ / ₈
	-55	155	6 ¹ / ₈
	-58	272	10 ³ / ₄
	-69	184	7 ¹ / ₄
	-73	207	8 ¹ / ₈



cutlery design

Gio Ponti

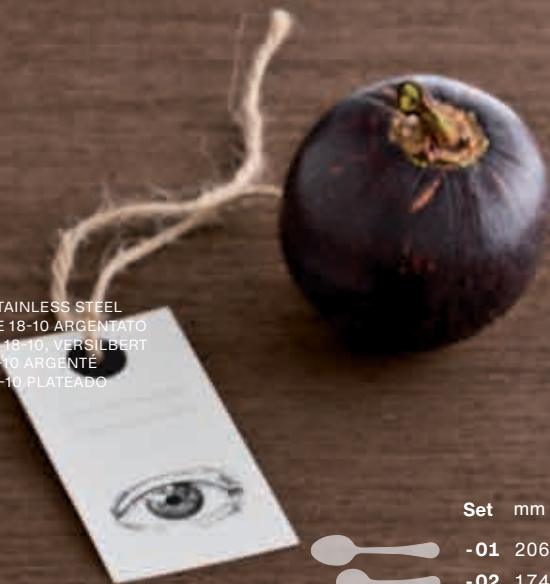
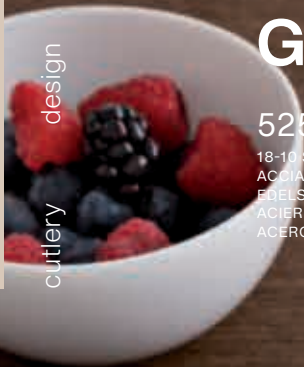
Gio Ponti

52560

18-10 STAINLESS STEEL
ACCIAIO INOSSIDABILE 18-10
EDELSTAHL, ROSTFREI 18-10
ACIER INOXYDABLE 18-10
ACERO INOXIDABLE 18-10

52760

SILVERPLATED 18-10 STAINLESS STEEL
ACCIAIO INOSSIDABILE 18-10 ARGENTATO
EDELSTAHL, ROSTFREI 18-10, VERSILBERT
ACIER INOXYDABLE 18-10 ARGENTE
ACERO INOXIDABLE 18-10 PLATEADO



Set	mm	in.
-01	206	8 1/8
-02	174	6 7/8
-08	206	8 1/8
-11	250	9 7/8
-14	249	9 3/4
-20	223	8 3/4
-25	180	7 1/8
-26	179	7
-27	223	8 3/4
-30	221	8 3/4
-36	143	5 1/2
-37	114	4 1/2
-40	299	11 3/4
-44	229	9
-45	229	9
-49	191	7 1/2
-50	222	8 3/4
-55	161	6 3/8
-58	270	10 5/8
-69	177	7
-71	178	7
-73	178	7



reddot design award



Gio Ponti Conca

52538

18-10 STAINLESS STEEL
ACCIAIO INOSSIDABILE 18-10
EDELSTAHL, ROSTFREI 18-10
ACIER INOXYDABLE 18-10
ACERO INOXIDABLE 18-10

52738

SILVERPLATED 18-10 STAINLESS STEEL
ACCIAIO INOSSIDABILE 18-10 ARGENTATO
EDELSTAHL, ROSTFREI 18-10, VERSILBERT
ACIER INOXYDABLE 18-10 ARGENTÉ
ACERO INOXIDABLE 18-10 PLATEADO

design

cutlery

Gio Ponti Conca

Set	mm	in.
-01	206	8 1/8
-02	176	6 7/8
-08	206	8 1/8
-11	245	9 5/8
-14	245	9 5/8
-20	239	9 3/8
-25	180	7 1/8
-26	180	7 1/8
-27	214	8 3/8
-30	214	8 3/8
-36	138	5 3/8
-37	112	4 3/8
-40	279	11
-44	228	8 7/8
-45	228	8 7/8
-49	180	7 1/8
-50	204	8
-55	159	6 1/4
-58	244	9 5/8
-69	179	7
-71	187	7 3/8
-73	187	7 3/8



design

cutlery

Bamboo

Bamboo




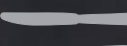


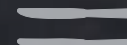
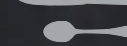
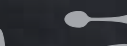






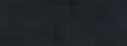
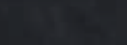
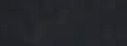
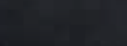


52519

18-10 STAINLESS STEEL
ACCIAIO INOSSIDABILE 18-10
EDELSTAHL, ROSTFREI 18-10
ACIER INOXYDABLE 18-10
ACERO INOXIDABLE 18-10

52719

SILVERPLATED 18-10 STAINLESS STEEL
ACCIAIO INOSSIDABILE 18-10 ARGENTATO
EDELSTAHL, ROSTFREI 18-10, VERSILBERT
ACIER INOXYDABLE 18-10 ARGENTÉ
ACERO INOXIDABLE 18-10 PLATEADO

Set mm in.

	-01	209	8 1/4
	-02	179	7
	-08	209	8 1/4
	-09	209	8 1/4
	-11	240	9 7/16
	-19	240	9 7/16
	-25	188	7 3/8
	-26	188	7 3/8
	-27	206	8 1/8
	-34	206	8 1/8
	-36	146	5 3/4
	-37	111	4 3/8
	-40	297	11 11/16
	-44	247	9 3/4
	-45	247	9 3/4
	-49	188	7 3/8
	-50	217	8 9/16
	-55	146	5 3/4
	-58	257	10 1/8
	-69	188	7 3/8
	-70	163	6 7/16



H-Art



52527

18-10 STAINLESS STEEL
ACCIAIO INOSSIDABILE 18-10
EDELSTAHL, ROSTFREI 18-10
ACIER INOXYDABLE 18-10
ACERO INOXIDABLE 18-10

52727

SILVERPLATED 18-10 STAINLESS STEEL
ACCIAIO INOSSIDABILE 18-10 ARGENTATO
EDELSTAHL, ROSTFREI 18-10, VERSILBERT
ACIER INOXYDABLE 18-10 ARGENTÉ
ACERO INOXIDABLE 18-10 PLATEADO

design

cutlery

H-Art



	Set	mm	in.
	-01	209	8¼
	-02	179	7
	-08	211	8¼
	-11	238	9³⁄₈
	-19	238	9³⁄₈
	-25	188	7³⁄₈
	-26	190	7½
	-27	205	8⁷⁄₈
	-36	146	5¾
	-37	111	4³⁄₈
	-40	248	9¾
	-44	245	9⁵⁄₈
	-45	247	9¾
	-49	190	7½
	-50	217	8¼
	-55	147	5¾
	-58	259	10³⁄₁₆
	-67	215	8¾
	-69	188	7³⁄₈
	-70	163	6⁷⁄₁₆

Skin



















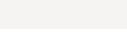


52535

18-10 STAINLESS STEEL
ACCIAIO INOSSIDABILE 18-10
EDELSTAHL, ROSTFREI 18-10
ACIER INOXYDABLE 18-10
ACERO INOXIDABLE 18-10

52735

SILVERPLATED 18-10 STAINLESS STEEL
ACCIAIO INOSSIDABILE 18-10 ARGENTATO
EDELSTAHL, ROSTFREI 18-10, VERSILBERT
ACIER INOXYDABLE 18-10 ARGENTÉ
ACERO INOXIDABLE 18-10 PLATEADO



Set	mm	in.	
	-01	205	8 ¹ / ₈
	-02	178	7
	-08	205	8 ¹ / ₈
	-11	240	9 ¹ / ₂
	-14	240	9 ¹ / ₂
	-19	240	9 ¹ / ₂
	-25	184	7 ¹ / ₄
	-26	184	7 ¹ / ₄
	-27	207	8 ¹ / ₈
	-30	110	4 ⁵ / ₁₆
	-36	143	5 ¹ / ₂
	-37	102	4
	-40	235	9 ¹ / ₄
	-44	227	9 ¹ / ₈
	-45	228	9 ¹ / ₈
	-49	184	7 ¹ / ₄
	-50	204	8
	-55	143	5 ¹ / ₂
	-58	257	10 ¹ / ₄
	-69	184	7 ¹ / ₄
	-70	159	6 ¹ / ₄

Linea Q

52530

18-10 STAINLESS STEEL
ACCIAIO INOSSIDABILE 18-10
EDELSTAHL, ROSTFREI 18-10
ACIER INOXYDABLE 18-10
ACERO INOXIDABLE 18-10

52730

SILVERPLATED 18-10 STAINLESS STEEL
ACCIAIO INOSSIDABILE 18-10 ARGENTATO
EDELSTAHL, ROSTFREI 18-10, VERSILBERT
ACIER INOXYDABLE 18-10 ARGENTÉ
ACERO INOXIDABLE 18-10 PLATEADO

design

cutlery

Linea Q



Set	mm	in.
-01	204	8 1/4
-02	173	6 7/8
-08	204	8 1/4
-11	239	9 3/8
-14	239	9 3/8
-19	239	9 3/8
-25	177	7 1/4
-26	177	7 1/4
-27	208	8 1/4
-30	208	8 1/4
-36	137	5 3/8
-37	109	4 1/4
-38	273	10 3/4
-40	300	11 3/4
-44	226	8 7/8
-45	226	8 7/8
-49	177	7 1/4
-50	204	8 1/8
-55	154	6 1/8
-58	256	10 1/8
-69	176	6 7/8
-73	178	7 1/4

Hannah

52520

18-10 STAINLESS STEEL
ACCIAIO INOSSIDABILE 18-10
EDELSTAHL, ROSTFREI 18-10
ACIER INOXYDABLE 18-10
ACERO INOXIDABLE 18-10

Set	mm	in.
-01	206	8 ¹ / ₈
-02	166	6 ¹ / ₄
-03	205	8 ⁷ / ₈
-08	204	8 ¹ / ₄
-11	236	9 ¹ / ₄
-19	235	9 ¹ / ₄
-25	178	7 ¹ / ₈
-26	177	7 ¹ / ₄
-27	203	8 ⁷ / ₈
-36	137	5 ³ / ₈
-37	115	4 ¹ / ₂

52720

SILVERPLATED 18-10 STAINLESS STEEL
ACCIAIO INOSSIDABILE 18-10 ARGENTATO
EDELSTAHL, ROSTFREI 18-10, VERSILBERT
ACIER INOXYDABLE 18-10 ARGENTÉ
ACERO INOXIDABLE 18-10 PLATEADO



Premio Compasso d'oro ADI

Set	mm	in.
-38	255	10 ¹ / ₄
-40	295	11 ⁵ / ₈
-44	228	9 ⁵ / ₈
-45	229	9 ³ / ₄
-49	178	7 ¹ / ₄
-50	204	8 ³ / ₄
-55	153	6 ⁷ / ₈
-58	257	10 ⁵ / ₈
-61	270	10 ⁵ / ₈
-68	179	7 ⁷ / ₈
-69	172	6 ¹ / ₄
-73	183	7 ¹ / ₄



Triennale

52505

18-10 STAINLESS STEEL
ACCIAIO INOSSIDABILE 18-10
EDELSTAHL, ROSTFREI 18-10
ACIER INOXYDABLE 18-10
ACERO INOXIDABLE 18-10

























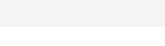


52705

SILVERPLATED 18-10 STAINLESS STEEL
ACCIAIO INOSSIDABILE 18-10 ARGENTATO
EDELSTAHL, ROSTFREI 18-10, VERSILBERT
ACIER INOXYDABLE 18-10 ARGENTÉ
ACERO INOXIDABLE 18-10 PLATEADO

design

cutlery

Triennale

	Set	mm	in.
	-01	200	7 ⁷ / ₈
	-02	175	6 ⁷ / ₈
	-08	205	8 ¹ / ₈
	-11	234	9 ¹ / ₄
	-14	235	9 ¹ / ₄
	-19	231	9 ¹ / ₈
	-20	230	9 ³ / ₈
	-25	180	7 ¹ / ₈
	-26	178	7 ¹ / ₄
	-27	202	8 ¹ / ₈
	-30	206	8 ¹ / ₈
	-36	138	5 ³ / ₈
	-37	115	4 ¹ / ₂
	-40	272	10 ³ / ₄
	-41	173	6 ³ / ₄
	-44	229	9 ⁵ / ₈
	-45	228	9 ³ / ₄
	-47	228	9 ³ / ₄
	-49	179	7 ¹ / ₄
	-50	202	8 ³ / ₄
	-53	140	5 ¹ / ₂
	-56	155	6 ¹ / ₈
	-58	249	9 ³ / ₄
	-62	235	9 ¹ / ₄
	-63	275	10 ³ / ₄
	-67	192	7 ⁵ / ₈
	-69	178	7
	-70	158	6 ¹ / ₄
	-71	187	7 ³ / ₈
	-73	186	7 ¹ / ₄


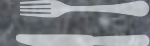
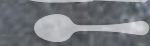









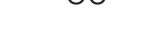



1965

52564

18-10 STAINLESS STEEL
 ACCIAIO INOSSIDABILE 18-10
 EDELSTAHL, ROSTFREI 18-10
 ACIER INOXYDABLE 18-10
 ACERO INOXIDABLE 18-10



	Set	mm	in.
	-01	208	8 ¹ / ₈
	-08	208	8 ¹ / ₈
	-11	247	9 ³ / ₄
	-25	180	7 ¹ / ₈
	-26	176	6 ⁷ / ₈
	-27	204	8 ³ / ₄
	-36	155	6 ¹ / ₈
	-37	110	4 ³ / ₈
	-44	250	9 ⁷ / ₈
	-45	247	9 ³ / ₄
	-49	176	6 ⁷ / ₈
	-50	198	7 ³ / ₄
	-55	137	5 ³ / ₈
	-73	188	7 ³ / ₈

Queen Anne

52507






























18-10 STAINLESS STEEL
ACCIAIO INOSSIDABILE 18-10
EDELSTAHL, ROSTFREI 18-10
ACIER INOXYDABLE 18-10
ACERO INOXIDABLE 18-10

52707

SILVERPLATED 18-10 STAINLESS STEEL
ACCIAIO INOSSIDABILE 18-10 ARGENTATO
EDELSTAHL, ROSTFREI 18-10, VERSILBERT
ACIER INOXYDABLE 18-10 ARGENTÉ
ACERO INOXIDABLE 18-10 PLATEADO

cutlery modern

Queen Anne

	Set	mm	in.
	-01	196	7 ³ / ₄
	-02	176	7 ⁷ / ₈
	-08	202	8 ¹ / ₄
	-11	238	9 ³ / ₈
	-14	240	9 ¹ / ₂
	-15	240	9 ¹ / ₂
	-20	237	9 ³ / ₈
	-25	176	7 ⁷ / ₈
	-26	176	7 ⁷ / ₈
	-27	209	8 ¹ / ₄
	-30	209	8 ¹ / ₄
	-31	209	8 ¹ / ₄
	-36	134	5 ¹ / ₄
	-37	113	4 ¹ / ₂
	-40	268	10 ¹ / ₂
	-41	162	6 ³ / ₈
	-44	224	8 ³ / ₄
	-45	224	8 ³ / ₄
	-47	223	8 ³ / ₄
	-49	176	7 ⁷ / ₈
	-50	200	7 ⁷ / ₈
	-53	140	5 ¹ / ₂
	-56	153	6 ⁷ / ₈
	-58	249	9 ³ / ₄
	-62	238	9 ³ / ₈
	-63	279	10 ⁷ / ₈
	-70	159	6 ¹ / ₄
	-71	191	7 ¹ / ₂
	-73	191	7 ¹ / ₂



Symbol

52576

18-10 STAINLESS STEEL
 ACCIAIO INOSSIDABILE 18-10
 EDELSTAHL, ROSTFREI 18-10
 ACIER INOXYDABLE 18-10
 ACERO INOXIDABLE 18-10

52776

SILVERPLATED 18-10 STAINLESS STEEL
 ACCIAIO INOSSIDABILE 18-10 ARGENTATO
 EDELSTAHL, ROSTFREI 18-10, VERSILBERT
 ACIER INOXYDABLE 18-10 ARGENTÉ
 ACERO INOXIDABLE 18-10 PLATEADO



Set	mm	in.
-01	198	7 ³ / ₄
-02	177	6 ⁷ / ₈
-08	199	7 ⁷ / ₈
-11	216	8 ¹ / ₂
-14	217	8 ¹ / ₂
-19	229	9 ⁷ / ₈
-20	229	9 ⁷ / ₈
-25	179	7 ⁷ / ₈
-26	180	7 ¹ / ₈
-27	192	7 ¹ / ₂
-30	192	7 ¹ / ₂
-36	136	5 ³ / ₈
-37	110	4 ³ / ₈
-40	268	10 ¹ / ₂
-41	160	6 ¹ / ₄
-44	226	8 ⁷ / ₈
-45	226	8 ⁷ / ₈
-49	180	7 ⁷ / ₈
-50	197	7 ³ / ₄
-53	141	5 ¹ / ₂
-55	149	5 ⁷ / ₈
-56	148	5 ³ / ₄
-57	133	5 ¹ / ₄
-58	245	9 ⁵ / ₈
-62	230	9 ⁷ / ₈
-63	272	10 ³ / ₄
-66	134	5 ¹ / ₄
-67	195	7 ³ / ₄
-69	181	7 ¹ / ₈
-70	150	6 ¹ / ₄
-71	182	7 ¹ / ₈
-73	184	7 ¹ / ₂
-74	182	7 ¹ / ₈

Dream

52515

18-10 STAINLESS STEEL
ACCIAIO INOSSIDABILE 18-10
EDELSTAHL, ROSTFREI 18-10
ACIER INOXYDABLE 18-10
ACERO INOXIDABLE 18-10

52715

SILVERPLATED 18-10 STAINLESS STEEL
ACCIAIO INOSSIDABILE 18-10 ARGENTATO
EDELSTAHL, ROSTFREI 18-10, VERSILBERT
ACIER INOXYDABLE 18-10 ARGENTÉ
ACERO INOXIDABLE 18-10 PLATEADO

cutlery modern

Dream



Set mm in.

- 01 205 8
- 02 180 7 1/8
- 08 205 8
- 11 240 9 1/2
- 25 180 7
- 26 180 7
- 27 211 8 3/8
- 36 140 5 1/2
- 37 110 4 3/8
- 40 270 10 5/8
- 44 246 9 3/4
- 45 246 9 3/4
- 49 188 7 3/8
- 50 219 8 5/8
- 55 150 5 7/8
- 58 250 9 7/8
- 67 200 7 7/8
- 69 181 7 1/8
- 73 195 7 5/8

Linear

52513

18-10 STAINLESS STEEL
ACCIAIO INOSSIDABILE 18-10
EDELSTAHL, ROSTFREI 18-10
ACIER INOXYDABLE 18-10
ACERO INOXIDABLE 18-10

52713

SILVERPLATED 18-10 STAINLESS STEEL
ACCIAIO INOSSIDABILE 18-10 ARGENTATO
EDELSTAHL, ROSTFREI 18-10, VERSILBERT
ACIER INOXYDABLE 18-10 ARGENTÉ
ACERO INOXIDABLE 18-10 PLATEADO



Set	mm	in.
-01	211	8 ¹ / ₄
-02	165	6 ¹ / ₂
-08	207	8 ¹ / ₈
-11	236	9 ¹ / ₄
-25	175	6 ⁷ / ₈
-26	174	6 ⁷ / ₈
-27	206	8 ¹ / ₈
-36	135	5 ¹ / ₄
-37	110	4 ³ / ₈
-40	292	11 ³ / ₈
-44	236	9 ¹ / ₄
-45	235	9 ¹ / ₄
-49	177	7 ¹ / ₈
-50	204	8 ¹ / ₈
-55	148	5 ⁷ / ₈
-58	260	10 ¹ / ₄
-69	175	6 ⁷ / ₈
-73	189	7 ³ / ₈

Sintesi

52536
















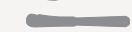


18-10 STAINLESS STEEL
ACCIAIO INOSSIDABILE 18-10
EDELSTAHL, ROSTFREI 18-10
ACIER INOXYDABLE 18-10
ACERO INOXIDABLE 18-10

52736

SILVERPLATED 18-10 STAINLESS STEEL
ACCIAIO INOSSIDABILE 18-10 ARGENTATO
EDELSTAHL, ROSTFREI 18-10, VERSILBERT
ACIER INOXYDABLE 18-10 ARGENTÉ
ACERO INOXIDABLE 18-10 PLATEADO

cutlery modern

Sintesi

	Set	mm	in.
	-01	200	7 ⁷ / ₈
	-02	176	6 ⁷ / ₈
	-08	200	7 ⁷ / ₈
	-11	237	9 ³ / ₈
	-25	176	6 ⁷ / ₈
	-26	176	6 ⁷ / ₈
	-27	208	7 ¹ / ₈
	-36	136	5 ³ / ₈
	-37	110	4 ³ / ₈
	-40	278	10 ⁷ / ₈
	-44	225	8 ⁷ / ₈
	-45	225	8 ⁷ / ₈
	-49	176	6 ⁷ / ₈
	-50	202	7 ⁷ / ₈
	-55	150	5 ⁷ / ₈
	-58	254	10
	-69	176	6 ⁷ / ₈
	-73	187	7 ³ / ₈



Flat




62512

18-10 STAINLESS STEEL
 ACCIAIO INOSSIDABILE 18-10
 EDELSTAHL, ROSTFREI 18-10
 ACIER INOXYDABLE 18-10
 ACERO INOXIDABLE 18-10




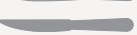





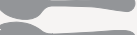








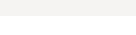
62712

SILVERPLATED 18-10 STAINLESS STEEL
 ACCIAIO INOSSIDABILE 18-10 ARGENTATO
 EDELSTAHL, ROSTFREI 18-10, VERSILBERT
 ACIER INOXYDABLE 18-10 ARGENTÉ
 ACERO INOXIDABLE 18-10 PLATEADO

Flat Uni

	Set	mm	in.
	-03	193	7 ³ / ₄
	-09	193	7 ³ / ₄
	-12	210	8 ¹ / ₄



	Set	mm	in.
	-01	204	8
	-02	180	7 ¹ / ₈
	-08	204	8
	-11	236	9 ⁵ / ₁₆
	-19	219	8 ⁵ / ₈
	-25	180	7 ¹ / ₈
	-26	180	7 ¹ / ₈
	-27	208	8 ³ / ₁₆
	-36	139	5 ⁷ / ₁₆
	-37	110	4 ⁵ / ₁₆
	-40	278	10 ¹⁵ / ₁₆
	-44	245	9 ⁵ / ₈
	-45	245	9 ⁵ / ₈
	-49	188	7 ³ / ₈
	-50	216	8 ¹ / ₅
	-55	149	5 ⁷ / ₈
	-58	250	9 ¹³ / ₁₆
	-69	180	7 ¹ / ₈
	-73	200	7 ⁷ / ₈

Hotel & Restaurant Service

sambonet

Tratto

62506

18-10 STAINLESS STEEL
ACCIAIO INOSSIDABILE 18-10
EDELSTAHL, ROSTFREI 18-10
ACIER INOXYDABLE 18-10
ACERO INOXIDABLE 18-10

62706

SILVERPLATED 18-10 STAINLESS STEEL
ACCIAIO INOSSIDABILE 18-10 ARGENTATO
EDELSTAHL, ROSTFREI 18-10, VERSILBERT
ACIER INOXYDABLE 18-10 ARGENTÉ
ACERO INOXIDABLE 18-10 PLATEADO

modern
cutlery

Tratto



Set mm in.

	-01	205	8 ¹ / ₈
	-02	147	5 ³ / ₄
	-08	206	8 ¹ / ₈
	-11	214	8 ³ / ₈
	-20	236	9 ¹ / ₄
	-25	178	7 ¹ / ₈
	-26	179	7 ¹ / ₄
	-27	187	7 ³ / ₈
	-36	136	5 ³ / ₈
	-37	108	4 ¹ / ₄
	-40	276	10 ⁷ / ₈
	-41	160	6 ¹ / ₄
	-44	227	8 ³ / ₈
	-45	227	8 ³ / ₈
	-49	179	7 ¹ / ₄
	-50	193	7 ⁵ / ₈
	-53	144	5 ⁵ / ₈
	-55	150	5 ⁷ / ₈
	-56	145	5 ³ / ₄
	-57	135	5 ¹ / ₄
	-58	252	9 ⁷ / ₈
	-62	240	9 ¹ / ₂
	-63	280	11 ¹ / ₂
	-67	195	7 ⁵ / ₈
	-70	152	6 ⁷ / ₈
	-71	190	7 ¹ / ₂
	-73	191	7 ¹ / ₂

electroplated nickel-silver



The absolute purity of the silver, certification requirements of the stainless steel and nickel silver are what constitute Sambonet's quality silver production. In respect to the traditional plating, the exclusive technique HSP Hard Sambonet Silverplating applied to the products, offers longer durability and resistance to the coating.

The silver plating, done entirely by Sambonet, was developed and perfected over the years thanks to a unique automated galvanic electroplating cycle.

On an international level, the department is now distinguished for size and modernity. Always in step with the times, Sambonet has stood out for its progressive spirit in the production field. It is the first in Italy to have a system capable to add to a massive silverware the electroplating process.

Already by 1938, Sambonet started developing sophisticated industrial technologies to produce stainless steel, making its way to the silver plating process. All articles are subject to a rigid manual quality check, ensuring excellent work on all finishings and adding to their top notch esthetic design.

Sambonet's silver production is made up of AISI 304 stainless steel or nickel silver, alloy made up of 66% copper, 13% nickel and 21% zinc, embellished with pure silver.

La purezza assoluta dell'argento, i requisiti certificati dell'acciaio e dell'alpacca sono alla base della qualità della produzione argentata Sambonet. Rispetto all'argentatura tradizionale, l'esclusiva tecnica HSP Hard Sambonet Silverplating applicata ai prodotti offre maggior durezza e resistenza al rivestimento.

L'argentatura realizzata internamente è stata sviluppata e finalizzata negli anni grazie a un singolare ciclo di elettrodeposizione galvanica automatizzato.

A livello internazionale il reparto si distingue oggi per dimensioni e modernità.

Al passo con i tempi in ogni epoca, Sambonet si è distinta per lo spirito evolutivo della propria produzione realizzando, per prima in Italia, un impianto capace di affiancare all'argenteria massiccia quella galvanica.

Già dal 1938, infatti, iniziò a mettere a punto sofisticate tecnologie industriali di lavorazione dell'acciaio inossidabile, arrivando all'argentatura dello stesso.

Tutti gli articoli sono soggetti a un rigido e scrupoloso controllo qualità manuale, che ne assicura l'ottima esecuzione della finitura e che concorre alla resa estetica d'altissimo pregio degli stessi.

La produzione argentata Sambonet trae origine da acciaio inox AISI 304 o alpacca, lega costituita da rame al 66%, nickel al 13% e zinco al 21%, impreziositi con argento puro.

Saint Bonnet

52317










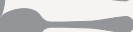









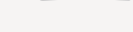

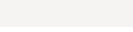

EPNS - ELECTROPLATED NICKEL-SILVER
ALPACCA ARGENTATA
ALPAKA, VERSILBERT
MAILLECHORT ARGENTÉ
ALPACA PLATEADA

EPNS
electroplated
nickel-silver

classic
cutlery

Epins Saint Bonnet



	Set	mm	in.
	-01	202	7 ⁷ / ₈
	-02	176	6 ⁷ / ₈
	-08	204	8 ¹ / ₄
	-14	252	9 ⁷ / ₈
	-20	226	8 ⁸ / ₇
	-25	182	7 ¹ / ₈
	-26	183	7 ¹ / ₄
	-30	228	9 ¹ / ₄
	-36	140	5 ¹ / ₂
	-37	114	4 ¹ / ₂
	-40	280	11 ¹ / ₄
	-44	246	9 ⁵ / ₈
	-45	247	9 ³ / ₄
	-49	183	7 ¹ / ₄
	-50	204	8 ³ / ₈
	-51	212	8 ³ / ₈
	-52	268	10 ¹ / ₄
	-53	149	5 ⁷ / ₈
	-56	150	8 ³ / ₈
	-58	254	10 ¹ / ₄
	-62	230	9 ¹ / ₄
	-63	269	10 ¹ / ₂
	-71	184	7 ¹ / ₄

Laurier

52380

EPNS - ELECTROPLATED NICKEL-SILVER
 ALPACCA ARGENTATA
 ALPAKA, VERSILBERT
 MAILLECHORT ARGENTÉ
 ALPACA PLATEADA



Set	mm	in.
-01	210	8¼
-02	176	6⅞
-08	211	8¼
-14	253	10⅝
-20	226	8⅞
-25	183	7¼
-26	183	7¼
-30	221	8¾
-36	140	5½
-37	114	4½
-40	277	10⅞
-44	231	9¾
-45	233	8⅞
-47	231	9⅞
-49	184	7¼
-50	206	8⅞
-51	218	8⅝
-52	272	10¾
-53	150	5⅞
-55	151	6⅞
-57	134	5¼
-58	256	10⅞
-62	228	9¾
-63	272	10¾
-69	182	7⅞
-71	183	7¼

Baguette Classic

52386

EPNS - ELECTROPLATED NICKEL-SILVER
ALPACA ARGENTATA
ALPAKA, VERSILBERT
MAILLECHORT ARGENTÉ
ALPACA PLATEADA














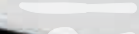







EPNS
electroplated
nickel-silver

classic

cutlery

Epns Baguette Classic



	Set	mm	in.		Set	mm	in.
	-01	210	8 1/4		-45	234	9 1/4
	-02	187	7 3/8		-49	190	7 1/2
	-08	211	8 1/4		-50	214	8 3/8
	-14	247	9 3/4		-51	226	8 7/8
	-20	227	9 1/7		-52	260	10 1/4
	-25	193	7 5/8		-55	153	6 1/2
	-26	193	7 5/8		-58	256	10 1/4
	-30	205	8 1/4		-62	231	9 1/8
	-36	153	6 1/2		-63	268	10 1/2
	-37	117	4 5/8		-69	187	7 3/8
	-40	271	10 5/8		-71	188	7 3/8
	-44	232	9 1/8				

classic

cutlery

Epns Filet Toiras



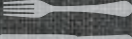
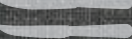







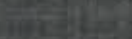
Filet Toiras






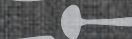
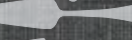
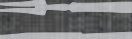

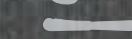

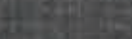
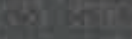
52356

EPNS - ELECTROPLATED NICKEL-SILVER
ALPACCA ARGENTATA
ALPAKA, VERSILBERT
MAILLECHORT ARGENTÉ
ALPACA PLATEADA

EPNS
electroplated
nickel-silver



	Set	mm	in.
	-01	208	8 1/8
	-02	177	7 7/8
	-08	209	8 1/4
	-14	255	10 5/8
	-20	229	9 7/8
	-25	186	7 3/8
	-26	188	7 3/8
	-30	225	8 7/8
	-36	142	5 1/2
	-37	116	4 1/2
	-40	308	12 1/8
	-44	237	9 3/8

	Set	mm	in.
	-45	235	9 1/4
	-47	237	9 3/8
	-49	185	7 1/4
	-50	213	8 3/8
	-51	220	8 5/8
	-52	269	10 1/2
	-53	149	5 7/8
	-58	251	9 7/8
	-62	235	9 1/4
	-63	274	10 3/4
	-69	181	7 1/8
	-71	188	7 3/8
	-74	220	8 5/8

Baroque






























52322

EPNS - ELECTROPLATED NICKEL-SILVER
ALPACCA ARGENTATA
ALPAKA, VERSILBERT
MAILLECHORT ARGENTÉ
ALPACA PLATEADA

EPNS
electroplated
nickel-silver

classic
cutlery

Epns Baroque

	Set	mm	in.
	-01	207	8 1/8
	-02	146	5 3/4
	-08	208	8 1/8
	-14	252	9 7/8
	-20	227	8 3/8
	-25	180	7 1/8
	-26	180	7 1/8
	-30	220	8 5/8
	-36	138	5 3/8
	-37	112	4 3/8
	-40	270	10 5/8
	-41	168	6 5/8
	-44	230	9 5/8
	-45	230	9 5/8
	-46	230	9 5/8
	-47	230	9 5/8
	-49	182	7 1/8
	-50	205	8 3/8
	-51	216	8 1/2
	-52	269	10 1/2
	-53	139	5 1/2
	-55	149	5 7/8
	-56	146	5 3/4
	-57	135	5 1/4
	-58	249	9 3/4
	-62	233	9 1/8
	-63	272	10 3/4
	-71	183	7 1/4
	-74	214	9 3/4



Filet Toiras












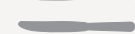














52556

18-10 STAINLESS STEEL
ACCIAIO INOSSIDABILE 18-10
EDELSTAHL, ROSTFREI 18-10
ACIER INOXYDABLE 18-10
ACERO INOXIDABLE 18-10

52756

SILVERPLATED 18-10 STAINLESS STEEL
ACCIAIO INOSSIDABILE 18-10 ARGENTATO
EDELSTAHL, ROSTFREI 18-10, VERSILBERT
ACIER INOXYDABLE 18-10 ARGENTÉ
ACERO INOXIDABLE 18-10 PLATEADO



	Set	mm	in.
	-01	208	8¼
	-02	177	6⅞
	-08	208	8¼
	-11	255	10¼
	-14	255	10¼
	-15	257	10⅞
	-19	231	9¾
	-21	232	9⅞
	-25	187	7¼
	-26	187	7¼
	-27	225	8⅞
	-30	225	8⅞
	-31	227	9¾
	-36	142	5⅝
	-37	115	4⅝
	-40	308	11¾
	-44	236	9⅜
	-45	233	9⅜
	-49	187	7⅜
	-50	215	8¼
	-55	170	6¼
	-58	249	9¾
	-67	194	7⅝
	-69	181	7⅞
	-70	161	6⅜
	-73	187	7⅜

Ruban Croisé

52523

18-10 STAINLESS STEEL
ACCIAIO INOSSIDABILE 18-10
EDELSTAHL, ROSTFREI 18-10
ACIER INOXYDABLE 18-10
ACERO INOXIDABLE 18-10

52723

SILVERPLATED 18-10 STAINLESS STEEL
ACCIAIO INOSSIDABILE 18-10 ARGENTATO
EDELSTAHL, ROSTFREI 18-10, VERSILBERT
ACIER INOXYDABLE 18-10 ARGENTÉ
ACERO INOXIDABLE 18-10 PLATEADO



Set	mm	In.
-01	209	8 1/4
-02	167	6 1/4
-08	210	8 1/4
-11	253	10 5/8
-15	253	10 5/8
-19	235	9 1/4
-21	235	9 1/4
-25	180	7 1/8
-26	181	7 1/8
-27	220	8 5/8
-31	220	8 5/8
-36	140	5 1/2
-37	115	4 1/2
-40	270	10 5/8
-44	225	8 7/8
-45	225	8 7/8
-49	181	7 1/8
-50	209	8 1/4
-55	140	5 1/2
-58	250	6 7/8
-69	180	7 1/8
-73	183	7 1/4



classic

cutlery

Ruban Croisé

Rome

52546

18-10 STAINLESS STEEL
ACCIAIO INOSSIDABILE 18-10
EDELSTAHL, ROSTFREI 18-10
ACIER INOXYDABLE 18-10
ACERO INOXIDABLE 18-10

52746

SILVERPLATED 18-10 STAINLESS STEEL
ACCIAIO INOSSIDABILE 18-10 ARGENTATO
EDELSTAHL, ROSTFREI 18-10, VERSILBERT
ACIER INOXYDABLE 18-10 ARGENTÉ
ACERO INOXIDABLE 18-10 PLATEADO



Set	mm	in.
-01	208	8 1/4
-02	177	6 7/8
-08	209	8 1/4
-11	253	10 1/4
-14	256	10 1/4
-15	257	10 1/8
-19	231	9 3/4
-20	229	9 7/8
-25	186	7 1/4
-26	187	7 1/4
-27	227	8 7/8
-30	224	8 3/4
-31	229	9 3/4
-36	143	5 5/8
-37	116	4 5/8
-40	300	11 3/4
-41	169	6 5/8
-44	238	9 3/8
-45	239	9 3/8
-47	237	9 3/8
-49	188	7 3/8
-50	211	8 1/4
-53	145	5 3/4
-55	153	6 1/4
-58	249	9 3/4
-59	298	11 7/8
-62	232	9 1/8
-63	274	10 3/4
-67	195	7 5/8
-69	182	7 1/8
-70	162	6 3/8
-71	186	7 1/4
-74	221	8 3/4

Hotel & Restaurant Service

sambonet

Perles

52502

18-10 STAINLESS STEEL
ACCIAIO INOSSIDABILE 18-10
EDELSTAHL, ROSTFREI 18-10
ACIER INOXYDABLE 18-10
ACERO INOXIDABLE 18-10

52702

SILVERPLATED 18-10 STAINLESS STEEL
ACCIAIO INOSSIDABILE 18-10 ARGENTATO
EDELSTAHL, ROSTFREI 18-10, VERSILBERT
ACIER INOXYDABLE 18-10 ARGENTÉ
ACERO INOXIDABLE 18-10 PLATEADO

classic

cutlery

Perles

Set mm in.

- 01 202 8¹/₄
- 02 177 6⁷/₈
- 08 202 8¹/₄
- 11 246 9⁵/₈
- 14 246 9⁵/₈
- 15 248 9³/₄
- 20 219 8⁵/₈
- 25 183 7¹/₄
- 26 183 7¹/₄
- 27 218 8¹/₂
- 30 218 8¹/₂
- 31 218 8¹/₂
- 36 139 5¹/₂
- 37 116 4¹/₂
- 40 269 10⁵/₈
- 41 165 6¹/₂
- 44 223 8³/₄
- 45 224 8³/₄
- 47 222 8³/₄
- 49 184 7¹/₄
- 50 204 8¹/₈
- 53 145 5³/₄
- 56 155 6¹/₈
- 58 248 9³/₄
- 62 230 9³/₄
- 63 270 10⁵/₈
- 67 194 7⁵/₈
- 69 181 7¹/₈
- 70 157 6¹/₈
- 71 179 7¹/₄



Baguette




52586

18-10 STAINLESS STEEL
ACCIAIO INOSSIDABILE 18-10
EDELSTAHL, ROSTFREI 18-10
ACIER INOXYDABLE 18-10
ACERO INOXIDABLE 18-10










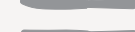















52786

SILVERPLATED 18-10 STAINLESS STEEL
ACCIAIO INOSSIDABILE 18-10 ARGENTATO
EDELSTAHL, ROSTFREI 18-10, VERSILBERT
ACIER INOXYDABLE 18-10 ARGENTÉ
ACERO INOXIDABLE 18-10 PLATEADO

Baguette Uni

	Set	mm	in.
	-03	193	7 3/4
	-09	193	7 3/4
	-12	210	8 1/4



	Set	mm	in.
	-01	208	8 1/8
	-02	175	6 7/8
	-08	208	8 1/8
	-11	247	9 3/4
	-14	246	9 5/8
	-15	247	9 3/4
	-19	228	9 1/4
	-20	227	9 1/4
	-25	180	7 1/8
	-26	176	6 7/8
	-27	204	8 3/4
	-30	218	8 5/8
	-31	219	8 5/8
	-36	155	6 1/8
	-37	110	4 3/8
	-40	306	12 7/8
	-44	250	9 7/8
	-45	247	9 3/4
	-49	176	6 7/8
	-50	198	7 3/4
	-55	137	5 3/8
	-58	250	9 7/8
	-67	194	7 3/4
	-69	177	7 1/8
	-71	188	7 3/8
	-73	188	7 3/8

Decò

52503

18-10 STAINLESS STEEL
ACCIAIO INOSSIDABILE 18-10
EDELSTAHL, ROSTFREI 18-10
ACIER INOXYDABLE 18-10
ACERO INOXIDABLE 18-10

52703

SILVERPLATED 18-10 STAINLESS STEEL
ACCIAIO INOSSIDABILE 18-10 ARGENTATO
EDELSTAHL, ROSTFREI 18-10, VERSILBERT
ACIER INOXYDABLE 18-10 ARGENTÉ
ACERO INOXIDABLE 18-10 PLATEADO

classic

cutlery

Decò



Set	mm	in.
-01	205	8 1/8
-02	176	6 7/8
-08	206	8 1/8
-11	234	9 1/4
-14	239	9 3/8
-19	232	9 1/8
-20	231	9 1/8
-25	180	7 1/8
-26	179	7 1/4
-27	203	8 1/4
-30	209	8 1/4
-36	137	5 3/8
-37	115	4 1/2
-40	270	10 5/8
-41	166	6 1/2
-44	228	9 3/4
-45	228	9 3/4
-47	227	8 7/8
-49	181	7 1/8
-50	203	8 1/8
-53	140	5 1/2
-56	155	6 1/8
-58	249	9 3/4
-62	237	9 3/8
-63	275	10 3/4
-69	181	7 1/8
-70	158	6 1/4
-71	186	7 1/4



Contour

52501

18-10 STAINLESS STEEL
 ACCIAIO INOSSIDABILE 18-10
 EDELSTAHL, ROSTFREI 18-10
 ACIER INOXYDABLE 18-10
 ACERO INOXIDABLE 18-10

52701

SILVERPLATED 18-10 STAINLESS STEEL
 ACCIAIO INOSSIDABILE 18-10 ARGENTATO
 EDELSTAHL, ROSTFREI 18-10, VERSILBERT
 ACIER INOXYDABLE 18-10 ARGENTÉ
 ACERO INOXIDABLE 18-10 PLATEADO



Set	mm	in.
-01	201	7 ⁷ / ₈
-02	176	6 ⁷ / ₈
-08	202	7 ⁷ / ₈
-11	247	9 ³ / ₄
-14	245	9 ⁵ / ₈
-15	247	9 ³ / ₄
-19	226	8 ⁷ / ₈
-20	227	8 ⁷ / ₈
-25	183	7 ¹ / ₄
-26	183	7 ¹ / ₄
-27	225	8 ⁷ / ₈
-30	208	8 ¹ / ₄
-31	208	8 ¹ / ₄
-36	139	5 ¹ / ₂
-37	116	4 ¹ / ₂
-40	270	10 ⁵ / ₈
-41	164	6 ¹ / ₂
-44	222	8 ³ / ₄
-45	224	8 ³ / ₄
-47	222	8 ³ / ₄
-49	185	8 ³ / ₈
-50	204	8 ³ / ₈
-53	144	5 ⁵ / ₈
-56	156	6 ⁷ / ₈
-58	252	9 ⁷ / ₈
-59	288	11 ¹ / ₄
-62	223	8 ³ / ₄
-63	265	10 ³ / ₈
-67	195	7 ⁵ / ₈
-69	181	7 ¹ / ₈
-70	157	6 ¹ / ₈
-71	191	7 ¹ / ₂
-73	190	7 ¹ / ₂
-74	211	8 ¹ / ₄

Petit Baroque

52597

18-10 STAINLESS STEEL
ACCIAIO INOSSIDABILE 18-10
EDELSTAHL, ROSTFREI 18-10
ACIER INOXYDABLE 18-10
ACERO INOXIDABLE 18-10

52797

SILVERPLATED 18-10 STAINLESS STEEL
ACCIAIO INOSSIDABILE 18-10 ARGENTATO
EDELSTAHL, ROSTFREI 18-10, VERSILBERT
ACIER INOXYDABLE 18-10 ARGENTÉ
ACERO INOXIDABLE 18-10 PLATEADO

classic
cutlery



Set	mm	in.
-01	196	7 3/4
-02	172	6 3/4
-08	196	7 3/4
-11	228	9 5/8
-19	231	9 1/8
-25	179	7 7/8
-26	178	7 3/4
-27	209	8 1/4
-36	136	5 3/8
-37	109	4 1/4
-40	278	11 1/2
-41	169	6 5/8
-44	224	8 3/4
-45	221	8 3/4
-49	180	7 1/2
-50	196	7 3/4
-53	147	5 3/4
-56	143	5 5/8
-70	150	5 7/8

Petite Baroque