

Cutlery, Barware/ Holloware, Accessories & Chef's Knives



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*indicates ranges with stocked items

Stock - Lead time maximum 20 working days

Non stock - Lead time maximum 25 working days



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.



reddot design award



product
design
award



HIGHEST POSSIBLE
GRADE ACHIEVED
Craft Guild of Chefs

Add something **special** to your tabletop



RADFORD

Specialty pieces to stand out from the crowd



Lobster Pick
SX028 21.4cm (8.43")



Spork
SX264 17.5cm (6.89")



Ice Scoop
SX188 21.4cm (8.43")



Spreader
SX047 14.8cm (5.83")



Ice Cream /
Gelato Spoon
SX187 15.0cm (5.91")



Sugar Tongs*
SX317 10.8cm (4.25")



Cheese Knife*
SX039 20.6cm (8.11")



Snail Tongs
SX194 17.3cm (6.81")



Carving Set
SX180 41.0cm (16.14")

BRIGHT / CODE: 5970 SATIN / CODE: 5990

For the full range visit page 44



SIGNATURE

Comfort in the hand and optimum cutting action



Steak Knife Plain Edge
5979SX085 12.0cm Blade

Steak Knife Plain Edge 4P
5979SX084 29.5cm (11.61")

This is a 'connoisseurs' steak knife, as the plain edge does not rip the meat, but glides through it like butter. Maintain sharpness with the Hand Held Sharpener.

For the full range visit page 76



SIGNATURE



Slotted Spoon Deep Bowl
5979SX098 32.0cm (12.6")



Ladle Small
5979SX065A 26.0cm (10.24")

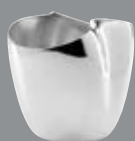
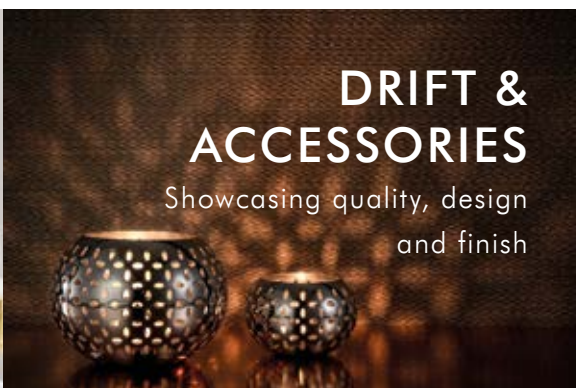
The perfect utensils for any buffet/ breakfast setting. The perfect size (reduces wastage), with a beautiful sculpted hook that will prevent the utensils from sliding into the chafing dishes (special feature).

For the full range visit page 76



DRIFT & ACCESSORIES

Showcasing quality, design and finish



Drift Champagne Bucket*
5977RW001
23.5 x 19.0 x 21.0cm



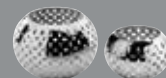
Drift Wine Coaster*
5977RW004
13.5 x 13.5 x 3.5cm (h)



Drift Coffee Pot
5977RW107 2 Litre
5977RW119 1 Litre



Drift Pitcher
5977RW118 2 Litre
5977RW117 1 Litre



Sesame Tealight Holder
5981RW022A 8.8cm
5981RW021A 5.5cm



Drift Cake Stand*
5977RW014
24.2 x 24.2 x 42.0cm (h)



Drift Canapé Stand
5977RW106
21.4cm (h)



Signature Pepper Mill Black
5979SX089 31.2cm (12.28")
5979SX087 16.5cm (6.5")
5979SX088 11.4cm (4.5")



Signature Salt Mill White
5979SX299 16.5cm (6.5")
5979SX096 11.4cm (4.5")



Robert Welch®

Cutlery



ROBERT WELCH
Robert Welch AMMONITE™



Inspired by the natural spiral of the fossil, Ammonite cutlery is a distinctive addition to any table. 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: 3.5mm

All items in this range are non-stock.



Table Knife
SX042 23.6cm (9.29")



Soup Spoon
SX002 20.2cm (7.95")



Steak Knife
SX056 24.0cm (9.45")



Dessert Spoon
SX003 18.1cm (7.12")



Dessert Knife
SX051 21.0cm (8.26")



Teaspoon
SX007 13.0cm (5.12")



Butter Knife
SX045 17.1cm (6.73")



Coffee Spoon
SX005 10.4cm (4.09")



Table Fork
SX021 20.3cm (7.99")



Iced Tea Spoon
SX006 20.4cm (8.03")



Dessert Fork
SX023 18.3cm (7.2")



Serving Spoon
SX061 23.0cm (9.06")



Serving Fork
SX072 23.0cm (9.06")

Robert Welch.

ROBERT WELCH

ARDEN™

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

All items in this range are non-stock.



Table Knife
SX042 23.4cm (9.21")



Soup Spoon
SX002 19.8cm (7.8")



Steak Knife
SX056 24.0cm (9.45")



Dessert Spoon
SX003 17.8cm (7.01")



Dessert Knife
SX051 20.7cm (8.15")



Teaspoon
SX007 13.7cm (5.39")



Fish Knife
SX049 22.5cm (8.86")



Coffee Spoon
SX005 10.4cm (4.09")



Butter Knife
SX045 17.1cm (6.73")



Iced Tea Spoon
SX006 20.0cm (7.87")



Table Fork
SX021 19.8cm (7.8")



Serving Spoon
SX061 23.0cm (9.06")



Dessert Fork
SX023 18.0cm (7.09")



Pastry Fork
SX068 16.2cm (6.38")



Serving Fork
SX072 23.2cm (9.13")

*Robert Welch*ROBERT WELCH
ASHBURY™

Ashbury cutlery is a classic pattern with a contemporary twist. The upward curve and fluid movement of the fork and spoon present a mirror image of the knife's vertical resting position. 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

All items in this range are non-stock.



Table Knife
SX042 24.3cm (9.57")



**Table Knife Traditional
(New Design)**
SX044 24.0cm (9.45")



Dessert Knife
SX051 21.4cm (8.43")



**Dessert Knife Traditional
(New Design)**
SX052 21.0cm (8.27")



Steak Knife
SX056 24.8cm (9.76")



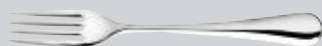
Fish Knife
SX049 22.8cm (8.98")



Butter Knife
SX045 15.0cm (5.91")



Table Fork
SX021 20.6cm (8.11")



Dessert Fork
SX023 18.5cm (7.28")



Pastry Fork
SX068 16.0cm (6.3")



Soup Spoon
SX002 20.6cm (8.11")



Dessert Spoon
SX003 18.5cm (7.28")



Teaspoon
SX007 13.7cm (5.39")



Coffee Spoon
SX005 10.5cm (4.13")



Serving Spoon
SX061 25.5cm (9.92")



Serving Fork
SX072 25.2cm (9.92")



Salad Serving Spoon
SX062 26.0cm (10.24")



Salad Serving Fork
SX071 26.0cm (10.24")



Pie Server
SX031 24.8cm (9.76")



Sauce Ladle
SX065 17.0cm (6.69")

Robert Welch.

ROBERT WELCH
BAGUETTE™

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: Bright/Vintage
Gauge: 3.5mm

* Indicates Bright stocked items.
All Vintage items in this range
are non-stock.



Table Knife*
SX042 24.3cm (9.57")

NEW Table Knife (Full Vintage)
SX042V 24.3cm (9.57")



Steak Knife
SX056 24.6cm (9.69")

NEW Steak Knife (Full Vintage)
SX056V 24.6cm (9.69")



Dessert Knife*
SX051 22.5cm (8.86")

NEW Dessert Knife (Full Vintage)
SX051V 22.5cm (8.86")



Fish Knife*
SX049 22.2cm (8.74")

NEW Fish Knife (Full Vintage)
SX049V 22.2cm (8.74")



Butter Knife
SX045 16.0cm (6.3")

NEW Butter Knife (Full Vintage)
SX045V 16.0cm (6.3")



Table Fork*
SX021 20.6cm (8.11")



Dessert Fork*
SX023 18.5cm (7.28")



Pastry Fork
SX068 16.0cm (6.3")



Soup Spoon*
SX002 20.1cm (7.91")



Dessert Spoon*
SX003 18.5cm (7.28")



Round Bowl Soup Spoon
SX075 18.1cm (7.13")



Teaspoon*
SX007 13.7cm (5.39")



US Teaspoon
SX001 15.8cm (6.22")



Coffee Spoon*
SX005 10.5cm (4.13")



Iced Tea Spoon
SX006 20.0cm (7.87")



Serving Spoon
SX061 23.5cm (9.25")



Serving Fork
SX072 24.1cm (9.49")



Pie Server
SX031 25.3cm (9.96")

Robert Welch.

ROBERT WELCH
BERGEN™

A legacy statement of Scandinavian modernism, reflecting the importance of Robert Welch's roots in design; love of clean lines, simple forms and elegance. The satin finish gives this design a soft patina and a subtle differentiation.

Finish: Satin
Gauge: 3.5mm

All items in this range are non-stock.



Table Knife (Full Satin)
SX042 232mm

Steak Knife (Full Satin)
SX056 236.5mm

Dessert Knife (Full Satin)
SX051 208mm

Butter Knife (Full Satin)
SX045 160mm



Table Fork
SX021 198.5mm

Dessert Fork
SX023 179mm



Soup Spoon
SX002 198.5mm

Dessert Spoon
SX003 179mm

Teaspoon
SX007 130.5mm

US Teaspoon
SX001 160mm

Coffee Spoon
SX005 105.5mm

*Robert Welch*ROBERT WELCH
BOURTON™

Bourton cutlery has a soft sleek profile and elliptical detailing at the neck. 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: 3.5mm

All items in this range are non-stock.

BRIGHT / CODE: 5997



Table Knife
SX042 23.6cm (9.29")



Soup Spoon
SX002 20.2cm (7.95")



Steak Knife
SX056 24.0cm (9.45")



Dessert Spoon
SX003 18.1cm (7.13")



Dessert Knife
SX051 21.0cm (8.27")



Teaspoon
SX007 13.0cm (5.12")



Butter Knife
SX045 14.7cm (5.79")



US Teaspoon
SX001 16.1cm (6.34")



Table Fork
SX021 20.3cm (7.99")



Coffee Spoon
SX005 10.4cm (4.09")



Dessert Fork
SX023 18.3cm (7.2")



Iced Tea Spoon
SX006 20.4cm (8.03")



Serving Spoon
SX061 23.0cm (9.06")



Serving Fork
SX072 23.0cm (9.06")

*Robert Welch.*ROBERT WELCH
BUD™

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

* Indicates stocked items.



Table Knife*
SX042 24.3cm (9.57")



Soup Spoon*
SX002 22.1cm (8.7")



Steak Knife
SX056 25.5cm (10.04")



Dessert Spoon*
SX003 19.9cm (7.83")



Dessert Knife*
SX051 21.0cm (8.27")



Teaspoon*
SX007 14.7cm (5.79")



Fish Knife
SX049 22.7cm (8.94")



Coffee Spoon*
SX005 11.2cm (4.41")



Butter Knife
SX045 16.0cm (6.3")



Iced Tea Spoon
SX006 20.4cm (8.03")



Table Fork*
SX021 22.1cm (8.7")



Dessert Fork*
SX023 19.9cm (7.83")



Serving Spoon
SX061 28.7cm (11.3")



Mini Fork
SX027 15.0cm (5.91")



Serving Fork
SX072 28.8cm (11.34")

Robert Welch.

ROBERT WELCH
CONTOUR NOIR™

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

All items in this range are stocked.

SATIN / CODE: 6023



Table Knife
SX042 23.7cm (9³/₈")



Steak Knife
SX056 24.3cm (9¹/₂")



Table Fork
SX021 20.4cm (8")



Soup Spoon
SX002 20.4cm (8")



Teaspoon
SX007 13.5cm (5³/₈")



All items in this range are stocked. Stock - Lead time maximum 20 working days. Non stock - Lead time maximum 25 working days.

Robert Welch

ROBERT WELCH

DETA™



Deta cutlery has a striking inverted curve and kick-up at the end of 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

All items in this range are non-stock.



Table Knife
SX042 23.5cm (9.25")



Soup Spoon
SX002 20.5cm (8.07")



Steak Knife
SX056 23.6cm (9.29")



Dessert Spoon
SX003 18.6cm (7.32")



Dessert Knife
SX051 21.0cm (8.27")



Teaspoon
SX007 13.1cm (5.16")



Butter Knife
SX045 14.8cm (5.83")



Coffee Spoon
SX005 11.6cm (4.57")



Table Fork
SX021 20.5cm (8.07")



Serving Spoon
SX061 25.0cm (9.84")



Dessert Fork
SX023 18.5cm (7.28")



Serving Fork
SX072 25.0cm (9.84")

*Robert Welch.*ROBERT WELCH
HIDCOTE™

Hidcote cutlery is an elegantly tapering pattern inspired by natural forms. The gentle curves in each piece give a comfortable and tactile grip. 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: 3.5mm

All items in this range are non-stock.



Table Knife
SX042 23.4cm (9.21")



Soup Spoon
SX002 20.2cm (7.95")



Steak Knife
SX056 23.4cm (9.21")



Dessert Spoon
SX003 18.1cm (7.13")



Dessert Knife
SX051 21.0cm (8.27")



Teaspoon
SX007 13.3cm (5.24")



Butter Knife
SX045 16.0cm (6.3")



US Teaspoon
SX001 16.0cm (6.3")



Table Fork
SX021 20.2cm (7.95")



Coffee Spoon
SX005 10.5cm (4.13")



Dessert Fork
SX023 18.1cm (7.13")



Iced Tea Spoon
SX006 20.0cm (7.87")



Serving Spoon
SX061 23.0cm (9.06")



Serving Fork
SX072 23.0cm (9.06")

ROBERT WELCH
Robert Welch HONEYBOURNE™



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

* Indicates stocked items.



Table Knife*
SX042 23.8cm (9.37")



Soup Spoon*
SX002 18.0cm (7.09")



Steak Knife
SX056 24.2cm (9.53")



Dessert Spoon*
SX003 15.9cm (6.26")



Dessert Knife*
SX051 21.0cm (8.27")



Teaspoon*
SX007 13.4cm (5.28")



Butter Knife
SX045 16.0cm (6.3")



US Teaspoon
SX001 20.4cm (8.03")



Table Fork*
SX021 20.4cm (8.03")



Coffee Spoon*
SX005 10.5cm (4.13")



Dessert Fork*
SX023 18.0cm (7.09")



Iced Tea Spoon
SX006 20.0cm (7.87")



Serving Spoon
SX061 25.1cm (9.88")



Serving Fork
SX072 25.3cm (9.96")

Robert Welch.

ROBERT WELCH

IONA™



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

* Indicates stocked items.



Table Knife*
SX042 23.5cm (9.25")



Soup Spoon*
SX002 20.3cm (7.99")



Steak Knife
SX056 23.7cm (9.33")



Dessert Spoon*
SX003 18.5cm (7.28")



Dessert Knife*
SX051 20.9cm (8.23")



Teaspoon*
SX007 13.2cm (5.2")



Fish Knife
SX049 22.5cm (8.86")



US Teaspoon
SX001 16.1cm (6.34")



Butter Knife
SX045 14.8cm (5.83")



Coffee Spoon
SX005 11.6cm (4.57")



Table Fork*
SX021 20.3cm (7.99")



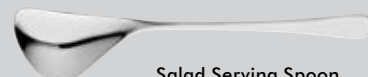
Dessert Fork*
SX023 18.5cm (7.28")



Serving Spoon
SX061 25.0cm (9.84")



Serving Fork
SX072 25.0cm (9.84")



Salad Serving Spoon
SX062 27.1cm (10.67")



Salad Serving Fork
SX071 27.1cm (10.67")

Robert Welch.
ROBERT WELCH
KINGHAM™



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

* Indicates stocked items.



Table Knife*
SX042 24.0cm (9.45")



Soup Spoon*
SX002 20.2cm (7.95")



Steak Knife
SX056 24.0cm (9.45")



Dessert Spoon*
SX003 18.2cm (7.17")



Dessert Knife*
SX051 21.5cm (8.46")



Teaspoon*
SX007 13.3cm (5.24")



Butter Knife
SX045 16.0cm (6.3")



US Teaspoon
SX001 16.0cm (6.3")



Table Fork*
SX021 20.2cm (7.95")



Coffee Spoon*
SX005 10.5cm (4.13")



Dessert Fork*
SX023 18.1cm (7.13")



Iced Tea Spoon
SX006 20.0cm (7.87")



Serving Spoon
SX061 23.0cm (9.06")



Serving Fork
SX072 23.0cm (9.06")

Robert Welch.
ROBERT WELCH
MALVERN™



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

* Indicates stocked items.



Table Knife*
SX042 24.5cm (9.65")



Steak Knife
SX056 24.5cm (9.65")



Dessert Knife*
SX051 22.3cm (8.78")



Butter Knife
SX045 15.0cm (5.91")



Table Fork*
SX021 20.8cm (8.19")



Dessert Fork*
SX023 19.2cm (7.56")



Pastry Fork
SX068 16.2cm (6.38")



Childs Knife
SX032 17.6cm (6.93")



Childs Fork
SX033 15.0cm (5.91")



Childs Spoon
SX034 14.8cm (5.83")



Soup Spoon*
SX002 20.9cm (8.23")



Round Bowl Soup Spoon
SX075 18.0cm (7.09")



Dessert Spoon*
SX003 19.0cm (7.48")



Teaspoon*
SX007 13.7cm (5.39")



US Teaspoon
SX001 16.0cm (6.3")



Coffee Spoon*
SX005 10.4cm (4.09")



Iced Tea Spoon
SX006 20.5cm (8.07")



Serving Spoon
SX061 25.2cm (9.92")



Serving Fork
SX072 25.0cm (9.84")



Gourmet Serving Spoon
SX080 25.4cm (10")



Sauce Ladle
SX065 16.7cm (6.57")



Pie Server
SX031 25.3cm (9.96")

Robert Welch.
ROBERT WELCH
NORTON™



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

All items in this range are non-stock.



Table Knife
SX042 24.7cm (9.72")



Soup Spoon
SX002 20.5cm (8.07")



Steak Knife
SX056 24.9cm (9.8")



Dessert Spoon
SX003 18.5cm (7.28")



Dessert Knife
SX051 21.7cm (8.54")



Teaspoon
SX007 13.6cm (5.35")



Butter Knife
SX045 14.8cm (5.83")



US Teaspoon
SX001 16.1cm (6.34")



Table Fork
SX021 20.5cm (8.07")



Coffee Spoon
SX005 10.5cm (4.13")



Dessert Fork
SX023 18.0cm (7.09")



Iced Tea Spoon
SX006 20.0cm (7.87")



Childs Knife
SX032 17.5cm (6.89")



Serving Spoon
SX061 25.2cm (9.92")



Childs Fork
SX033 15.3cm (6.02")



Serving Fork
SX072 25.2cm (9.92")



Childs Spoon
SX034 15.2cm (5.98")

Robert Welch

ROBERT WELCH

PALM™



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

All items in this range are non-stock.



Table Knife
SX042 24.2cm (9.53")



Soup Spoon
SX002 20.1cm (7.91")



Steak Knife
SX056 24.9cm (9.8")



Round Bowl Soup Spoon
SX075 17.6cm (6.93")



Dessert Knife
SX051 21.5cm (8.46")



Dessert Spoon
SX003 18.5cm (7.28")



Butter Knife
SX045 14.8cm (5.83")



Teaspoon
SX007 14.1cm (5.55")



Table Fork
SX021 20.4cm (8.03")



US Teaspoon
SX001 16.0cm (6.3")



Dessert Fork
SX023 19.2cm (7.56")



Coffee Spoon
SX005 10.4cm (4.09")



Serving Spoon
SX061 25.1cm (9.88")



Serving Fork
SX072 24.9cm (9.8")

Robert Welch.

ROBERT WELCH
QUINTON™

Quinton is a bold and distinctive design. The generous proportions make the pieces a pleasure to hold and use whilst the soft pointed handles add a distinctive design feature.

Finish: Bright/Vintage
Gauge: 3.5mm

All items in this range are non-stock.



Table Knife
SX042 243mm

Steak Knife
SX056 248mm

Dessert Knife
SX051 209mm

Butter Knife
SX045 161mm



Table Fork
SX021 204mm

Dessert Fork
SX023 183mm



Soup Spoon
SX002 204mm

Dessert Spoon
SX003 184mm

Teaspoon
SX007 135mm

US Teaspoon
SX001 160mm

Coffee Spoon
SX005 105mm

Robert Welch.

ROBERT WELCH
RADFORD™

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.

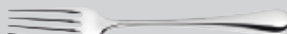
The Radford collection complements every dining experience. This versatility makes it a popular choice while the extensive range, which includes specialist dining pieces, offers maximum flexibility.

Finish: Bright/Satin
Gauge: 5mm

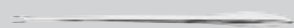
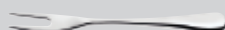
* Indicates Bright stocked items.
All Satin items in this range are non-stock.

BRIGHT / CODE: 5970 SATIN / CODE: 5990

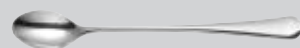
7 Piece Place Setting

Table Knife*
SX042 24.2cm (9.53")Table Fork*
SX021 20.5cm (8.07")Soup Spoon*
SX002 20.0cm (7.87")Dessert Knife*
SX051 21.6cm (8.5")Dessert Fork*
SX023 17.8cm (7.01")Dessert Spoon*
SX003 17.5cm (6.89")Teaspoon*
SX007 14.2cm (5.59")

Gourmet Dining

Steak Knife*
SX056 24.9cm (9.8")Spork
SX264 17.5cm (6.89")Round Bowl Soup Spoon
SX075 17.1cm (6.73")Fish Knife*
SX049 21.9cm (8.62")Fish Fork*
SX029 19.3cm (7.6")Olive/Pickle Spoon
SX189 16.8cm (6.61")Spreader
SX047 14.8cm (5.83")Canape Fork
SX025 14.2cm (5.59")Condiment Spoon
SX184 7.4cm (2.91")Lobster Pick
SX028 21.4cm (8.43")Oyster Fork
SX038 16.0cm (6.3")Sauce Spoon
SX014 17.9cm (7.05")Snail Fork
SX192 13.6cm (5.35")Ice Cream /
Gelato Spoon
SX187 15.0cm (5.91")Snail Tongs
SX194 17.3cm (6.81")

Afternoon Tea

Cake Knife
SX024 31.6cm (12.44")Pastry Fork*
SX068 16.3cm (6.42")Iced Tea Spoon*
SX006 21.0cm (8.27")Pie Server
SX031 25.0cm (9.84")Sugar Tongs*
SX317 10.8cm (4.25")Teaspoon*
SX007 14.2cm (5.59")Espresso Spoon
SX079 10.5cm (4.13")Coffee Spoon*
SX005 11.7cm (4.61")

* Indicates Bright stocked items. All Satin items in this range are non-stock.
 Stock - Lead time maximum 20 working days. Non stock - Lead time maximum 25 working days.



BRIGHT / CODE: 5970 SATIN / CODE: 5990

Buffet and Serving

Carving Knife
SX035 33.0cm (12.99")**NEW** Deli Fork
SX335 20.0cm (7.87")Gourmet Serving Spoon
SX080 25.7cm (10.12")Serving Tongs
SX190 23.4cm (9.21")Carving Fork
SX036 30.0cm (11.81")Serving Fork*
SX072 23.5cm (9.25")Serving Spoon*
SX061 23.0cm (9.06")**NEW** Small Serving Tongs
SX336 17.3cmCarving Set
SX180 41.0cm (16.14")Salad Serving Fork
SX071 26.4cm (10.39")Salad Serving Spoon
SX062 27.0cm (10.63")Soup Ladle
SX063 32.0cm (12.6")Slotted Spoon
SX060 27.0cm (10.63")Sauce Ladle
SX065 17.0cm (6.69")

Cheese and Fruit Platter

Cheese Knife*
SX039 20.6cm (8.11")Soft Cheese Knife HH
SX040 22.5cm (8.86")Cheese Chisel HH
SX183 17.0cm (6.69")Fruit Knife
SX185 18.5cm (7.28")Small Cheese Knife
SX191 14.8cm (5.83")Hard Cheese Knife HH
SX030 19.5cm (7.68")Stilton Scoop
SX265 20.0cm (7.87")Canape Fork
SX025 14.2cm (5.59")All Purpose
Cheese Knife HH
SX182 22.0cm (8.66")Stilton Scoop HH
SX266 20.0cm (7.87")Grapefruit Spoon
SX186 14.4cm (5.67")Butter Blade
SX046 17.0cm (6.69")Cheese Knife
Gourmet Set 5P
SX181 29.0cm (11.42")Ice Scoop
SX188 21.4cm (8.43")Childs Knife
SX032 16.2cm (6.38")Butter Knife*
SX045 14.8cm (5.83")Ice Tongs*
SX073 17.0cm (6.69")Childs Fork
SX033 14.9cm (5.87")US Teaspoon
SX001 16.0cm (6.3")Childs Spoon
SX034 14.9cm (5.87")**NEW** Amuse Bouche Spoon
SX337 9.75 x 4.1 x 3.4cm HSmall Cheese Set 4P
SX268 21.0cm (8.27")

* Indicates Bright stocked items. All Satin items in this range are non-stock.
 Stock - Lead time maximum 20 working days. Non stock - Lead time maximum 25 working days.

Robert WelchROBERT WELCH
RADFORD AIR™

Radford Air is an exciting complement to our best-selling Radford collection. The hollow handles allow the design to be 3-dimensional, creating a unique dining experience. Each piece has an ergonomic quality, is perfectly balanced and surprisingly light in the hand, offering ultimate comfort in the hand.

Finish: Bright
Gauge: N/A

All items in this range are non-stock.



Table Knife
SX042 244mm

Steak Knife
SX056 248mm

Dessert Knife
SX051 215mm



Table Fork
SX021 203mm

Dessert Fork
SX023 178mm



Soup Spoon
SX002 199mm

Dessert Spoon
SX003 175mm

Teaspoon
SX007 140mm

US Teaspoon
SX001 161mm

Robert Welch.

ROBERT WELCH

RW2™



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

* Indicates Bright stocked items.
All Satin items in this range are non-stock.



Table Knife*
SX042 23.8cm (9.37")



Soup Spoon*
SX002 20.0cm (7.87")



Serving Spoon
SX061 22.8cm (8.98")



Steak Knife
SX056 24.0cm (9.45")



Dessert Spoon*
SX003 19.0cm (7.48")



Serving Fork
SX072 23.6cm (9.29")



Dessert Knife*
SX051 20.8cm (8.19")



Teaspoon*
SX007 13.4cm (5.28")



Salad Server (Left)
SX062 27.0cm (10.63")



Fish Knife
SX049 22.2cm (8.74")



Coffee Spoon*
SX005 11.8cm (4.65")



Salad Server (Right)
SX071 26.8cm (10.55")



Butter Blade
SX047 17.0cm (6.69")



Iced Tea Spoon
SX006 20.1cm (7.91")



Table Fork*
SX021 20.8cm (8.19")



Childs Knife
SX032 16.3cm (6.42")



Dessert Fork*
SX023 18.6cm (7.32")



Childs Fork
SX033 15.2cm (5.98")



Pastry Fork
SX068 16.5cm (6.5")



Childs Spoon
SX034 14.8cm (5.83")

"The RW2 cutlery range by Robert Welch meets our wishes 100%. The cutlery matches all materials – table tops, curtains and cloths. The shiny look is a WOW factor and all of our guests comment on the cutlery.

The Robert Welch series works really well with the theme of Broadway stage and Hollywood scene, which is part of our storytelling and DNA. The quality is high and the look is fantastic. It has a lovely grip and lies perfectly in the hand.

Robert Welch cutlery is perfect for our exclusive look."

Christopher Nytofte

F&B Manager

Scandic Falkoner / Green Room Restaurant & Bar

*Robert Welch*ROBERT WELCH
STANTON™

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

Finish: Bright/Satin
Gauge: 5mm

* Indicates Bright stocked items.
All Satin items in this range are
non-stock.



Table Knife*
SX042 23.3cm (9.17")



Soup Spoon*
SX002 19.6cm (7.72")



Steak Knife
SX056 23.7cm (9.33")



Dessert Spoon*
SX003 17.6cm (6.93")



Dessert Knife*
SX051 22.0cm (8.66")



Teaspoon*
SX007 14.1cm (5.55")



Butter Knife
SX045 14.7cm (5.79")



US Teaspoon
SX001 16.2cm (6.38")



Table Fork*
SX021 20.1cm (7.91")



Coffee Spoon*
SX005 11.5cm (4.53")



Dessert Fork*
SX023 18.1cm (7.13")



Espresso Spoon
SX079 10.6cm (4.17")



Iced Tea Spoon
SX006 19.0cm (7.48")



Childs Knife
SX032 16.1cm (6.34")



Childs Fork
SX033 15.1cm (5.94")



Serving Spoon
SX061 23.6cm (9.29")



Childs Spoon
SX034 13.2cm (5.2")



Serving Fork
SX072 23.5cm (9.25")

ROBERT WELCH
Robert Welch TRATTORIA™



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

* Indicates stocked items.



Table Knife*
SX042 22.8cm (8.98")



Soup Spoon*
SX002 19.0cm (7.48")



Steak Knife*
SX056 22.2cm (8.74")



Dessert Spoon*
SX003 16.7cm (6.57")



Dessert Knife*
SX051 19.7cm (7.76")



Teaspoon*
SX007 13.6cm (5.35")



Table Fork*
SX021 19.6cm (7.72")



US Teaspoon
SX001 16.7cm (6.57")



Dessert Fork*
SX023 17.4cm (6.85")

Robert Welch.

ROBERT WELCH

VISTA™

Vista cutlery's vertical-standing knives and architectural appearance redefine the appearance of the traditional place setting. 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

All items in this range are non-stock.



Table Knife
SX042 24.0cm (9.45")



Soup Spoon
SX002 20.4cm (8.03")



Steak Knife
SX056 24.4cm (9.61")



Dessert Spoon
SX003 18.5cm (7.28")



Dessert Knife
SX051 21.7cm (8.54")



Teaspoon
SX007 13.2cm (5.2")



Butter Blade
SX047 16.9cm (6.65")



US Teaspoon
SX001 16.2cm (6.38")



Table Fork
SX021 21.7cm (8.54")



Coffee Spoon
SX005 11.7cm (4.61")



Dessert Fork
SX023 18.6cm (7.32")



Serving Spoon
SX061 25.9cm (10.2")



Serving Fork
SX072 24.9cm (9.8")



Sauce Ladle
SX065 17.0cm (6.69")

*Robert Welch.*ROBERT WELCH
WARWICK™

Warwick cutlery has elegantly curved handles which are well-balanced and comfortable to 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

All items in this range are non-stock.



Table Knife
SX042 23.4cm (9.21")



Soup Spoon
SX002 19.8cm (7.8")



Steak Knife
SX056 24.0cm (9.45")



Dessert Spoon
SX003 17.8cm (7.01")



Dessert Knife
SX051 20.7cm (8.15")



Teaspoon
SX007 13.7cm (5.39")



Butter Knife
SX045 17.1cm (6.73")



Coffee Spoon
SX005 10.4cm (4.09")



Table Fork
SX021 19.8cm (7.8")



Dessert Fork
SX023 18.0cm (7.09")



Serving Spoon
SX061 23.0cm (9.06")



Serving Fork
SX072 23.2cm (9.13")

*Robert Welch*ROBERT WELCH
WESTBURY™

Westbury cutlery has echoes of traditional heraldic characteristics with an angled v-shaped bolster. 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

All items in this range are non-stock.



Table Knife
SX042 24.2cm (9.53")



Soup Spoon
SX002 20.5cm (8.07")



Steak Knife
SX056 24.8cm (9.76")



Dessert Spoon
SX003 18.4cm (7.24")



Dessert Knife
SX051 21.3cm (8.39")



Teaspoon
SX007 13.5cm (5.31")



Fish Knife
SX049 22.7cm (8.94")



US Teaspoon
SX001 16.1cm (6.34")



Butter Knife
SX045 14.7cm (5.79")



Coffee Spoon
SX005 9.9cm (3.9")



Table Fork
SX021 20.5cm (8.07")



Side Fork
SX023 18.0cm (7.09")



Serving Spoon
SX061 25.2cm (9.92")



Serving Fork
SX072 25.2cm (9.92")

Robert Welch.

ROBERT WELCH
STEAK KNIVES™

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.

* Indicates stocked items.



Ammonite Steak Knife
5991SX056 24.0cm (9.45")



Hidcote Steak Knife
5999SX056 23.4cm (9.21")



RW2 Steak Knife
5978SX056 24.0cm (9.45") Bright
6006SX056 24.0cm (9.45") Satin



Arden Steak Knife
5992SX056 24.0cm (9.45")



Honeybourne Steak Knife
5976SX056 24.2cm (9.53")



Stanton Steak Knife
5973SX056 23.7cm (9.33") Bright
6007SX056 23.7cm (9.33") Satin



Ashbury Steak Knife
5993SX056 24.8cm (9.76")



Iona Steak Knife
6000SX056 23.7cm (9.33")



Signature Steak Knife Serrated*
5979SX009 25.0cm 12.0cm Blade
Signature Steak Knife Serrated 4P
5979SX083 29.5cm (11.61")



Baguette Steak Knife
5975SX056V 24.6cm (9.69") Full Vintage
5994SX056 24.6cm (9.69") Bright



Kingham Steak Knife
5974SX056 24.0cm (9.45")



Signature Steak Knife Plain Edge
5979SX085 25.0cm 12.0cm Blade
Signature Steak Knife Plain Edge 4P
5979SX084 29.5cm (11.61")



Bourton Steak Knife
5997SX056 24.0cm (9.45")



Malvern Steak Knife
5971SX056 24.5cm (9.65")



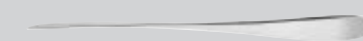
Trattoria Steak Knife*
5972SX056 22.2cm (8.74")



Bud Steak Knife
5984SX056 25.5cm (10.04")



Norton Steak Knife
6004SX056 24.9cm (9.8")



Vista Steak Knife
6009SX056 24.4cm (9.61")



NEW **Contour Noir Steak Knife***
SX056 24.3cm (9½")



Palm Steak Knife
6005SX056 24.9cm (9.8")



Warwick Steak Knife
6010SX056 24.0cm (9.45")



Contour Steak Knife (4P Set)
5986SX057



Radford Steak Knife
5970SX056 24.9cm (9.8") Bright*
5990SX056 24.9cm (9.8") Satin



Westbury Steak Knife
6011SX056 24.8cm (9.76")



Deta Steak Knife
5983SX056 23.6cm (9.29")



Robert Welch®

Barware & Holloware



Robert Welch®

NEW

ROBERT WELCH
DRIFT™

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.

* Indicates stocked items.

DRIFT / CODE: 5977



Champagne Bucket*
RW001 23.5 x 19.0 x 21.0cm



Champagne Bucket Large*
RW002 28.0 x 21.5 x 23.0cm



Champagne Cooler,
Grand S/S
RW020



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)
RW019 25.0cm (w)
RW018 20.0cm (w)
Silicone Mat
RW114 Fits 25.0cm Tray
RW113 Fits 20.0cm Tray



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



Canapé Stand
RW106 21.4cm (h)
Tray
RW112 12.0cm



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



Basket
RW111 22.0cm **NEW**



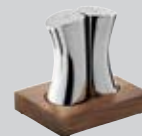
Bowl
RW089 30.0cm
RW088 22.0cm
RW087 15.0cm
RW086 10.5cm



Pinch Pot
RW007 6.6cm x 3.2cm (h)



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)



Sugar Pot w/ Lid*
RW012 300ml
RW011 150ml



Sugar Pot
RW054 300ml
RW053 150ml



Tea Strainer & Bowl
RW052



Teapot
RW010* 900ml
RW058 Lid 900ml
RW009* 450ml
RW057 Lid 450ml



Jug*
RW016 300ml
RW015 150ml



Coffee Pot
RW107 2 Litre **NEW**
RW119 1 Litre



Jug
RW017 2 Litre



Jug with Ice Guard
RW116 2 Litre **NEW**



Pitcher
RW118 2 Litre **NEW**
RW117 1 Litre



Bud Vase
RW115 **NEW**

* Indicates stocked items. Stock - Lead time maximum 20 working days. Non stock - Lead time maximum 25 working days.



Robert Welch®

Accessories



Robert Welch.

ROBERT WELCH
ACCESSORIES™

Robert Welch accent pieces provide the opportunity to create a warm and inviting atmosphere, which can transform the ambience from day to night. Either used as statement pieces or finishing touches to the tabletop, these accents offer flexibility, allowing you to create unique settings for each occasion.

All items in this range are non-stock.



Limbrey Salt & Pepper Shakers
5998RW034 15.0cm (5.91")



Limbrey Salt Mill
5998RW038 14.5cm (5.71")
Limbrey Pepper Mill
5998RW031 14.5cm (5.71")



Limbrey Salt Mill
6001RW038 16.0cm (6.3")
Limbrey Pepper Mill
6001RW031 16.0cm (6.3")



Signature Pepper Mill Black
5979SX089 31.2cm (12.28")
5979SX087 16.5cm (6.5")
5979SX088 11.4cm (4.5")



Signature Salt Mill White
5979SX299 16.5cm (6.5")
5979SX096 11.4cm (4.5")



Limbrey Bowl
5998RW104 25.0cm
5998RW103 12.5cm



Limbrey Candlestick
5998RW081 21.5cm (8.46")
5998RW080 16.0cm (6.3")



Arden Candleholder
5992RW084 25.5cm (10")
5992RW100 20.5cm (8")
5992RW099 15.0cm (6")



Helix Hurricane Lamp
6014RW082
15.9 x 22.8cm (h)
Helix Tealight Holder
6014RW102 8.0 x 10.5cm (h)



Drift Hurricane Lamp
5977RW082 21.0cm (8.27")
Drift Tealight Holder
5977RW101 11.0 x 8.5cm (h)
Drift Candleholder
5977RW083 4.0cm (1.57")



Drift Dawn Hurricane Lamp
6021RW120 21.0cm (8.27")
Drift Dawn Tealight Holder
6021RW121 11.0 x 8.5cm (h)



Drift Dusk Hurricane Lamp
6020RW120 21.0cm (8.27")
Drift Dusk Tealight Holder
6020RW121 11.0 x 8.5cm (h)



Windrush Candlestick
6013RW080 16.0cm (6.3")



Clove Tealight Holder
5982RW023
7.0 x 12.5 x 4.0cm (h)



Sesame Tealight Holder
5981RW022A 8.8cm
5981RW021A 5.5cm



Vale Snuffer & Stand
6016RW095



Drum Salt & Pepper Shakers 2P
6012RW034



Radford Napkin Ring Set 2P
5970SX267 17.0cm (6.69")



L Pizza Knife
6002SX319



Young Diners Children Cutlery Set Green
5980SX037



Robert Welch®

Chef's Knives



Signature Technical Specifications

25 Year guarantee

All Robert Welch products are designed and manufactured to last a lifetime. It is this excellence in engineering that allows us to offer a 25 year guarantee.

Superior sharpness that lasts

High quality DIN 1.4116 German stainless steel hardened to Rockwell 56. Combined with a hand applied Japanese-style 15° blade edge angle on both sides for superior sharpness that lasts.

Designed for purpose

Signature santoku knives have scalloped indentations, creating air pockets which push food from the blade, reducing friction when slicing.

Angled full bolster

Allows for the full use of the cutting edge, providing essential balance and control.

Ergonomic handles

Designed to fit into any sized hand. Ergonomically shaped for comfort and to minimise fatigue during extended use.

The RW insignia

The stainless steel RW insignia is spot welded to the tang, becoming a permanent detail of the handle.

Rated in the top 1% of all branded kitchen knives

In 2009, the Robert Welch Signature knife range was rated in the top 1% of all branded knives for initial sharpness and edge retention when independently tested by CATRA, the Cutlery and Allied Trades Research Association, in Sheffield.

Fully forged

Fully forged from a single piece of high quality German stainless steel for strength.

Perfectly finished jointing

Leaving a perfect, clean and impermeable seal for long lasting hygiene in the kitchen.

DuPont™ material

Injection moulded plastic through the tang avoids the need for less durable rivets.

Full tang

The stainless steel spine extends the length of the knife, creating a full tang for strength and balance.

Award-winning design

Each Signature kitchen knife has been created by the Robert Welch Design Team in Chipping Campden, England.



Storage Solutions

Magnetic Knife Rack:

Provides safe wall storage for up to 8 kitchen knives and features a removable clip for the Signature Hand Held Knife Sharpener. Allowing countertop space to be freed up and easy visual selection of knives.



Signature Manufacturing Process

From a single billet of steel, made from fully certified German 1.4116 high carbon stainless steel, the knife is forged to the design specification. Once blanked, it is then fully hardened (to Rockwell hardness rating 55-56) and tempered for optimum strength (to remove brittleness from the metal).



Surfaces are ground to size and the tang is electro-polished to ensure corrosion resistance. The DuPont™ handle is then injection moulded over and into the tang and finished along with the bolster using digitally operated finishing machines. Finally, the cutting edge is prepared using CNC taper grinding technology and the final 15° Japanese edge angle on both sides is prepared by hand. All knives are then 'whip paper' tested to ensure quality of production.

Caring For A Signature Knife

Robert Welch kitchen knives are dishwasher safe but to keep your knives in the best condition, we do recommend hand washing. Do not soak. Dry immediately (to prevent watermarks) with a lintfree cloth.

Knives can easily be maintained with the Signature Hand Held Knife Sharpener. Replacement ceramic wheels are available. It is recommended that they are changed between 6-12 months depending on frequency of use.

Chopping Boards

Synthetic or wooden boards are the ideal cutting surface. Many cutting boards i.e. acrylic, glass, marble, granite cause damage to knife blades over time.



Robert Welch.

NEW

ROBERT WELCH
SIGNATURE™

The multi-award winning Signature knives have been developed in consultation with professional chefs to provide a range of knives that give you comfort in the hand and the optimum cutting action.

* Indicates stocked items.

Each knife has been individually constructed for its specific task in food preparation. The Robert Welch Signature blade is a precision tool, hand honed and sharpened by master craftsmen to give many years of consistent use.

SIGNATURE / CODE: 5979

Chef's Knives



Cook/Chef Knife
SX324 25.0cm (10")



Cook/Chef Knife
SX102 20.0cm (8")



Cook/Chef Knife
SX323 18.0cm (7.5")



Cook/Chef Knife
SX322 16.0cm (6.5")



Cook/Chef Knife
SX321 14.0cm (5.5")



Cook/Chef Knife
SX103 12.0cm (4.5")

Oriental Food



Deep Santoku Knife
SX333 17.0cm (7")



Santoku Knife
SX330 17.0cm (7")



Santoku Knife
SX329 14.0cm (5.5")



Santoku Knife
SX328 11.0cm (4")

Prep Knives



Flexible Slicing Knife
SX332 30.0cm (12")



Bread Knife
SX099 22.0cm (8.5")



Flexible Fillet/Boning Knife
SX320 16.0cm (6.5")



Flexible Utility Knife
SX325 16.0cm (6.5")



Kitchen/Utility Knife
SX326 14.0cm (5.5")



Utility Knife Serrated
SX105 12.0cm (4.5")



Kitchen/Utility Knife
SX327 12.0cm (4.5")



Vegetable/Paring Knife
SX104 10.0cm (4")



Vegetable/Paring Knife
SX334 8.0cm (3")

Steak & Pizza Knives



Steak Knife Serrated*
SX009 12.0cm Blade
Steak Knife Serrated 4P
SX083 29.5cm (11.61")



Steak Knife Plain Edge
SX085 12.0cm Blade
Steak Knife Plain Edge 4P
SX084 29.5cm (11.61")



L Pizza Knife
6002SX319

Carving



Carving/Slicing Knife
SX100 23.0cm (9")
Carving Fork
SX101 18.0cm (7.5")



Carving Set Small
SX331

Sharpening & Honing



NEW Sharpening Steel
RW124 23.0cm



NEW Hand Held Sharpener
RW123 19.0cm

* Indicates stocked items. Stock - Lead time maximum 20 working days. Non stock - Lead time maximum 25 working days.



SIGNATURE / CODE: 5979



Non-Stick Server/Turner Large
SX090 32.0cm (12.6")



Non-Stick Slotted Server/
Turner Large
SX091 32.0cm (12.6")



Black Utensil Stand
SX281A 33.4cm (13.15") h



Ladle Large
SX063A 32.0cm (12.6")



Ladle Small
SX065A 26.0cm (10.24")



Slotted Drainer/Skimmer
SX097A 32.0cm (12.6")



Pie/Flan Server
SX031 30.0cm (11.81")



Rice Spoon
SX294 26.0cm (10.24")



Serving Fork Large
SX072 33.0cm (12.99")



Server/Turner Large
SX297 34.0cm (13.39")



Server/Turner Small
SX081 30.0cm (11.81")



Serving Spoon Deep Bowl
SX064A 32.0cm (12.6")



Serving Spoon Small
SX066 26.0cm (10.24")



Slotted Server/Turner Large
SX109 34.0cm (13.39")



Slotted Spoon Deep Bowl
SX098 32.0cm (12.6")



Spaghetti Server
SX082 32.0cm (12.6")

CHOPPING BOARDS / CODE: 6002

Made from premium solid oak, this material naturally inhibits bacterial growth.



NEW Classic Chopping Board
RW123 38.0cm



NEW Classic Chopping Board
RW122 30.0cm



NEW Pebble Chopping Board
RW125 44.0cm



NEW Pebble Chopping Board
RW124 32.0cm



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.





• 18/10 stainless steel • Dishwasher safe

CODE: 5746



Dinner Knife
SX042 24.44cm (9⁵/₈")



Dinner Fork
SX021 20.32cm (8")



**Oval Bowl Soup/
Dessert Spoon**
SX003 18.09cm (7¹/₈")



Teaspoon
SX001 15.55cm (6¹/₈")



Butter Knife
SX045 17.46cm (6⁷/₈")



Dessert/Salad Fork
SX023 17.78cm (7")



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



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



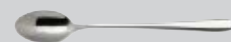
Dessert Knife
SX051 21.27cm (8³/₈")



Cocktail Fork
SX025 14.6cm (5³/₄")



Table Spoon
SX004 20.95cm (8¹/₄")



Iced Tea Spoon
SX006 18.41cm (7¹/₄")



Steak Knife
SX056 24.44cm (9⁵/₈")

All items in this range are stocked. Stock - Lead time maximum 20 working days.



FOLIO
CAROLYN™



FOLIO
BY STEELITE



• 18/10 stainless steel • Dishwasher safe

CODE: 5742



Dinner Knife
SX042 23.81cm (9³/₈"



Dinner Fork
SX021 20.63cm (8¹/₈"



**Oval Bowl Soup/
Dessert Spoon**
SX003 18.41cm (7¹/₄"



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



Butter Knife
SX045 17.78cm (7"



Dessert/Salad Fork
SX023 18.41cm (7¹/₄"



Bouillon Soup Spoon
SX002 17.46cm (6⁷/₈"



Iced Tea Spoon
SX006 18.73cm (7³/₈"



Dessert Knife
SX051 21.27cm (8³/₈"



Cocktail Fork
SX025 15.24cm (6"



Teaspoon
SX001 15.87cm (6¹/₄"



**Table Spoon/
Serving Spoon**
SX061 21.27cm (8³/₈"



Steak Knife
SX056 23.81cm (9³/₈"



• 18/10 stainless steel • Dishwasher safe

CODE: 5743



Dinner Knife
SX042 22.86cm (9")



Dinner Fork
SX021 19.68cm (7¾")



**Oval Bowl Soup/
Dessert Spoon**
SX003 17.46cm (6⅞")



Teaspoon
SX001 15.24cm (6")



Butter Knife
SX045 18.09cm (7⅛")



Dessert/Salad Fork
SX023 17.78cm (7")



Round Soup Spoon
SX002 16.5cm (6½")



A.D. Coffee Spoon
SX005 12.06cm (4¾")



Dessert Knife
SX051 20.0cm (7⅞")



Table Spoon
SX004 19.68cm (7¾")

All items in this range are stocked. Stock - Lead time maximum 20 working days.



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

CODE: 5740



Dinner Knife
SX042 24.13cm (9½")



Dinner Fork
SX021 20.64cm (8⅛")



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



Iced Tea Spoon
SX006 20.0cm (7⅞")



Butter Knife
SX045 17.78cm (7")



Dessert/Salad Fork
SX023 17.15cm (6¾")



Bouillon Soup Spoon
SX002 18.1cm (7⅛")



Serving Spoon
SX061 22.86cm (9")



Dessert Knife
SX051 20.0cm (7⅞")



Cocktail Fork
SX025 14.61cm (5¾")



A.D. Coffee Spoon
SX005 13.97cm (5½")



Steak Knife
SX056 23.81cm (9⅜")



A.D. Coffee Spoon
SX008 11.11cm (4⅜")



A beautiful mirrored hammered pattern that is whimsical and bold.

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

ALISON / CODE: 5729



Dinner Knife
SX042 23.2cm (9¹/₈"



Dinner Fork
SX021 20.6cm (8¹/₈"



**Oval Bowl Soup/
Dessert Spoon**
SX003 20.0cm (7⁷/₈"



Iced Tea Spoon
SX006 20.0cm (7⁷/₈"



Butter Knife
SX045 17.8cm (7"



Dessert/Salad Fork
SX023 17.5cm (6⁷/₈"



Bouillon Soup Spoon
SX002 18.1cm (7¹/₈"



Serving Spoon
SX061 22.9cm (9"



Dessert Knife
SX051 20.0cm (7⁷/₈"



Cocktail Fork
SX025 14.6cm (5³/₄"



Teaspoon
SX007 14.0cm (5¹/₂"



Steak Knife
SX056 23.5cm (9¹/₄"



A.D. Coffee Spoon
SX005 11.1cm (4³/₈"



BRYCE / CODE: 5731

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



Dinner Knife
SX042 23.5cm (9¼")



Butter Knife
SX045 17.8cm (7")



Dessert Knife
SX051 20.0cm (7⅞")



Steak Knife
SX056 23.5cm (9¼")



Dinner Fork
SX021 20.6cm (8⅛")



Dessert/Salad Fork
SX023 17.5cm (6⅞")



Cocktail Fork
SX025 14.6cm (5¾")



**Oval Bowl Soup/
Dessert Spoon**
SX003 20.0cm (7⅞")



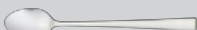
Bouillon Soup Spoon
SX002 18.1cm (7⅞")



Teaspoon
SX007 14.0cm (5½")



A.D. Coffee Spoon
SX005 11.1cm (4⅜")



Iced Tea Spoon
SX006 20.0cm (7⅞")



Serving Spoon
SX061 22.9cm (9")

PIROUETTE / CODE: 5732

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



Dinner Knife
SX042 23.5cm (9¼")



Butter Knife
SX045 17.8cm (7")



Dessert Knife
SX051 20.0cm (7⅞")



Steak Knife
SX056 23.5cm (9¼")



Dinner Fork
SX021 20.6cm (8⅛")



Dessert/Salad Fork
SX023 17.5cm (6⅞")



Cocktail Fork
SX025 14.6cm (5¾")



**Oval Bowl Soup/
Dessert Spoon**
SX003 20.0cm (7⅞")



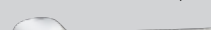
Bouillon Soup Spoon
SX002 18.1cm (7⅞")



Teaspoon
SX007 14.0cm (5½")



A.D. Coffee Spoon
SX005 11.1cm (4⅜")



Iced Tea Spoon
SX006 20.0cm (7⅞")



Serving Spoon
SX061 22.9cm (9")



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.





- 18/0 stainless steel • Dishwasher safe

AVERY / CODE: 5723



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 (7¹/₄")



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



Teaspoon
SX001 16.19cm (6³/₈")



• 18/0 stainless steel • Dishwasher safe

ESTATE / CODE: 5706



Dinner Knife
SX042 21.6cm (8½")



Butter Knife
SX045 17.15cm (6¾")



Dinner Fork
SX021 18.73cm (7³⁄₈")



Dessert/Salad Fork
SX023 17.15cm (6¾")



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



Iced Tea Spoon
SX006 18.73cm (7³⁄₈")



**Oval Bowl Soup/
Dessert Spoon**
SX003 17.15cm (6¾")



Soup Spoon
SX002 14.6cm (5¾")



Teaspoon
SX001 15.24cm (6")



A.D. Coffee Spoon
SX005 11.43cm (4½")



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

MARNEE / CODE: 5719



Dinner Knife
SX042 23.18cm (9¹/₈")



Dinner Fork
SX021 20.48cm (8¹/₁₆")



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



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



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



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

AVINA / CODE: 5718



Dinner Knife
SX042 23.5cm (9¼")



Dinner Fork
SX021 20.48cm (8⅛")



**Oval Bowl Soup/
Dessert Spoon**
SX003 18.1cm (7⅞")



Dessert/Salad Fork
SX023 18.4cm (7¼")



Bouillon Soup Spoon
SX002 16.51cm (6½")



Teaspoon
SX001 15.24cm (6")



A.D. Coffee Spoon
SX008 11.11cm (4⅜")



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

DISTRESSED BRIAR / CODE: 5727



Dinner Knife
SX042 22.9cm (9")



Dinner Fork
SX021 20.3cm (8")



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



Dessert/Salad Fork
SX023 17.8cm (7")



Bouillon Soup Spoon
SX002 16.5cm (6½")



Teaspoon
SX007 14.0cm (5½")



Demitasse Spoon
SX008 11.1cm (4¾")

VARICK
FULTON VINTAGE COPPER™



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

FULTON VINTAGE COPPER
 CODE: 5735



Dinner Knife
 SX042 24.1cm (9½")



Dinner Fork
 SX021 20.3cm (8")



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



Dessert/Salad Fork
 SX023 18.4cm (7¼")



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

FULTON VINTAGE / CODE: 5734



Dinner Knife
SX042 24.1cm (9½")



Dinner Fork
SX021 20.3cm (8")



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



Dessert/Salad Fork
SX023 17.8cm (7")



Bouillon Soup Spoon
SX002 17.8cm (7")



Teaspoon
SX007 14.0cm (5½")



Demitasse Spoon
SX008 11.1cm (4¾")



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.

ORIGIN / CODE: 5708



Table Knife
SX042 23.5cm (9¼")



Table Fork
SX021 20.6cm (8⅓")



Soup Spoon
SX002 19.3cm (7⅝")



Dessert Knife
SX045 18.4cm (7¼")



Dessert Fork
SX023 18.7cm (7⅜")



Dessert Spoon
SX003 19.0cm (7½")



Tea Spoon
SX001 15.5cm (6⅛")



VARICK
STEAK KNIVES™



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



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



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



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



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



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



JEAN DUBOST
LAGUIOLE™



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.

The stainless steel cheese knives are a beautiful accessory to any buffet presentation. Available in four different shapes, the knives are a great mix and match, and the vintage finish provides a trendy, contemporary look.




Spreader
 53858S033 **NEW**
 SS Handle 15.0cm (6")


Spreader
 5402S033 **NEW**
 Vintage SS Handle 15.0cm (6")


Spreader
 5398S033 **NEW**
 Olivewood Handle 15.0cm (6")



Parmesan Cheese Knife
 53858S034 **NEW**
 SS Handle 19.0cm (7½")


Parmesan Cheese Knife
 5402S034 **NEW**
 Vintage SS Handle 19.0cm (7½")


Parmesan Cheese Knife
 5398S034 **NEW**
 Olivewood Handle 19.0cm (7½")


Cheese Cleaver
 53858S030 **NEW**
 SS Handle 21.3cm (8⅜")


Cheese Cleaver
 5402S030 **NEW**
 Vintage SS Handle 21.3cm (8⅜")


Cheese Knife
 5398S163 **NEW**
 Olivewood Handle
Cheese Board w/ Magnetic Part
 5398S029 Olivewood
 29.8cm x 14.0cm (11¾" x 5½")


Steak Knife Presentation Block
 5403S031 Lightwood
 5.8 x 5.3 x 12.9cm
 (2¼" x 2" x 5")
 5403S032 Black
 5.8 x 5.3 x 12.9cm
 (2¼" x 2" x 5")


Cheese Knife
 53858S163 **NEW**
 SS Handle 23.0cm (9")


Cheese Knife
 5402S163 **NEW**
 Vintage SS Handle 23.0cm (9")



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



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



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


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


Steak Knife
 5390S057 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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