

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'argenteria tradizionale.

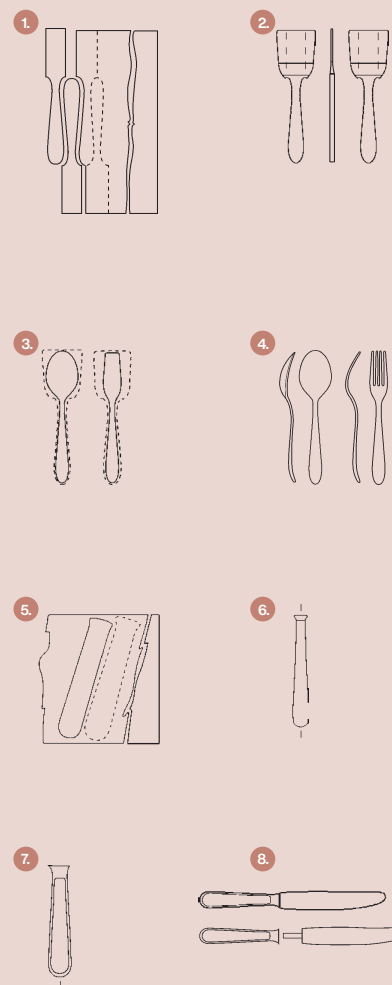
Resistenza alla solforazione fino a 4 volte superiore rispetto all'argenteria tradizionale.

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

Posateria acciaio inox: AISI 304.

Il processo di argenteria 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%.

Durété du revêtement jusqu'à 2 fois supérieure à l'argenterie traditionnelle.

Résistance à la sulfuration jusqu'à 4 fois supérieure à l'argenterie traditionnelle.

Couverts en mallechort : cuivre 66%, nickel 13% et zinc 21%.

Couverts en acier inox : AISI 304.

Le procédé d'argenterie 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

Purezza 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.

Níquel 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	Cucchiaino tavola	Tafellöffel	-01
-02 Bouillon spoon	Cucchiaino brodo	Suppentassenlöffel	-02
-03 Table spoon, UNI	Cucchiaino 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	Cucchiaino 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 thè	Kaffeelöffel	-36
-37 Moka spoon	Cucchiaino moka	Moccalöffel	-37
-38 Rice spoon	Cucchiaino risotto	Reislöffel	-38
-40 Soup ladle	Mestolo	Suppenvorleger	-40
-41 Soup ladle, small	Mestolo piccolo	Suppenvorleger, klein	-41
-44 Serving spoon	Cucchiaino legumi	Gemüselöffel	-44
-45 Serving fork	Forchetta legumi	Gemüsegabel	-45
-46 Salad serving spoon	Cucchiaino 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	Cucchiaino bibita	Limonadenlöffel	-67
-68 Yogurt spoon	Cucchiaino yogurt	Joghurtlöffel	-68
-69 French sauce spoon	Cucchiaino 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 bouillon	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 trincar	
-63 Couteau de service, à découper	Cuchillo trincar	
-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 Informationskizze 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 per-files de los cubiertos ilustrados son mera-mente simbólicos y no corresponden a los perfiles reales.

Contour cutlery range example



- Serving fork -- 45
- Table fork -- 08
- Dessert fork -- 26
- Oyster / Cake fork -- 56
- Fish fork -- 49
- Carving fork -- 62
- Table knife - s. h. -- 11
- Table knife - h. h. -- 15
- Table knife - h. h. orfèvre -- 14
- Steak knife - h. h. orfèvre -- 20
- Steak knife h. h. -- 19
- Dessert knife - h. h. orfèvre -- 30
- Dessert knife - h. h. -- 31
- Dessert knife - s. h. -- 26
- Butter knife - h. h. orfèvre -- 71
- Butter knife - s. h. -- 73
- Fish knife - s. h. -- 50
- Cheese knife - h. h. orfèvre -- 74



- Carving knife - h. h. orfèvre -- 63
- Cake knife - h. h. orfèvre -- 59
- Salad serving fork -- 47
- Salad serving spoon -- 44
- Table spoon -- 01
- Bouillon spoon -- 02
- Dessert spoon -- 25
- Tea / Coffee spoon -- 36
- Ice tea spoon -- 67
- Espresso spoon -- 37
- Cake server -- 58
- Sauce ladle -- 53
- Soup ladle -- 40
- Soup ladle, small -- 41

Gio Ponti

52560



S. STEEL

52760



SILVERPLATED

52460



VINTAGE



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

Gio Ponti Conca

52538



S. STEEL

52738



SILVERPLATED



reddot design award

interior
innovation
award
2011
WinnerGOOD
DESIGNEUROPEAN
DESIGN
PRIZE
2011

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

Imagine

- 52518

S. STEEL
- 52718

SILVERPLATED
- 52718G

PVD GOLD



H-Art

- 52527

S. STEEL
- 52727

SILVERPLATED
- 52727G

PVD GOLD
- 52727C

PVD COPPER



Hannah

52520



S. STEEL

52720



SILVERPLATED

52720P



PVD CHAMPAGNE

52620



ANTIQUE



Premio Compasso d'oro ADI



Set	mm	in.
-01	206	8 1/8
-02	166	6 1/4
-03	205	8 1/8
-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 1/8
-36	137	5 3/8
-37	115	4 1/2
-38	255	10 1/4
-40	295	11 3/8
-44	228	9 1/8
-45	229	9 1/4
-49	178	7 1/4
-50	204	8 1/4
-55	153	6 1/8
-58	257	10 1/8
-61	270	10 5/8
-68	179	7 1/8
-69	172	6 1/4
-73	183	7 1/4

Linea Q

52530



S. STEEL

52730



SILVERPLATED

52730B



PVD BLACK

52430C

VINTAGE PVD
COPPER

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 1/4
-55	154	6 1/8
-58	256	10 1/8
-69	176	6 7/8
-73	178	7 1/4

Triennale

52505

52705



S. STEEL



SILVERPLATED

Triennale
cutlery
design



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 1/8
-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 1/8
-45	228	9 1/4
-47	228	9 1/4
-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

Hotel & Restaurant Service

sambonet

design

cutlery

Triennale



Cortina

52522



S. STEEL

52722G



PVD GOLD

52722C



PVD COPPER



Set	mm	in.
-01	204	8
-08	204	8
-11	236	9 1/4
-25	180	7
-26	180	7
-27	208	8 1/4
-36	139	5 1/2
-37	110	4 1/4
-55	149	5 3/4

Hotel & Restaurant Service

sambonet

design Gianni Cinti Jungle

52567



S. STEEL

52767G



PVD GOLD

52767C



PVD COPPER

Set	mm	in.
-01	204	8
-08	204	8
-11	236	9 1/4
-25	180	7
-26	180	7
-27	208	8 1/4
-36	139	5 1/2
-37	110	4 1/4
-55	149	5 3/4



Portofino

52504



S. STEEL

52704G



PVD GOLD

52704C



PVD COPPER



	Set	mm	in.
	-01	202	8
	-08	202	8
	-11	233	9 1/4
	-25	183	7 1/4
	-26	183	7 1/4
	-27	211	8 1/4
	-36	140	5 1/2
	-37	120	4 3/4
	-49	183	7 1/4
	-50	204	8
	-55	150	6
	-18	181	7 1/4

Siena

52517



S. STEEL

52717G



PVD GOLD

52717C



PVD COPPER



	Set	mm	in.
	-01	204	8
	-02	180	7 1/8
	-08	204	8
	-11	236	9 3/4
	-25	180	7
	-26	180	7
	-27	208	8 1/4
	-36	139	5 1/2
	-37	110	4 3/4
	-55	149	5 3/4
	-73	200	7 3/4

Taormina

52566



S. STEEL

52766G



PVD GOLD

52766C



PVD COPPER



	Set	mm	in.
	-01	202	8
	-02	179	7
	-08	202	8
	-11	221	8 3/4
	-25	184	7 1/4
	-26	184	7 1/4
	-27	200	7 3/4
	-36	135	5 1/4
	-37	119	4 3/4
	-55	145	5 3/4
	-73	185	7 1/4

Venezia

52565



S. STEEL

52765G



PVD GOLD

52765C



PVD COPPER



	Set	mm	in.
	-01	203	8
	-02	180	7
	-08	204	8
	-11	235	9 1/4
	-25	178	7
	-26	180	7
	-27	210	8 1/4
	-36	135	5 1/4
	-37	118	4 3/4
	-55	144	5 3/4
	-18	180	7

Dream

52515



S. STEEL

52715



SILVERPLATED



Hotel & Restaurant Service

sambonet

Flat

62512



S. STEEL

62712



SILVERPLATED

62712G



PVD GOLD

62712C



PVD COPPER

62712P



PVD CHAMPAGNE

62712B



PVD BLACK

62912



DIAMOND

62412



VINTAGE

62412C



VINTAGE PVD COPPER



Linear

52513	52713	52713G	52713C	52713P	52713B	52613P
						
S. STEEL	SILVERPLATED	PVD GOLD	PVD COPPER	PVD CHAMPAGNE	PVD BLACK	ANTIQUE PVD CHAMPAGNE



Queen Anne

52507	52707
	
S. STEEL	SILVERPLATED

Set	mm	in.
-01	196	7 3/4
-02	176	7 1/8
-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 1/8
-26	176	7 1/8
-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 1/8
-50	200	7 7/8
-53	140	5 1/2
-56	153	6 1/8
-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



S. STEEL

52776



SILVERPLATED



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 ¹ / ₈
-20	229	9 ¹ / ₈
-25	179	7 ¹ / 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 ¹ / 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 ¹ / 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

Sintesi

52536



S. STEEL

52736



SILVERPLATED

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 ¹ / ₈
-55	150	5 ⁷ / ₈
-58	254	10
-69	176	6 ⁷ / ₈
-73	187	7 ³ / ₈



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.

Hotel & Restaurant Service

sambonet

Baguette Classic



52386

EPNS
NICKEL-SILVER

Eps 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 3/4	-52	260	10 1/4
-25	193	7 5/8	-55	153	6 1/8
-26	193	7 5/8	-58	256	10 1/4
-30	205	8 1/4	-62	231	9 1/8
-36	153	6 1/8	-63	268	10 1/2
-37	117	4 5/8	-69	187	7 3/8
-40	271	10 3/4	-71	188	7 3/8
-44	232	9 1/4			

Baroque

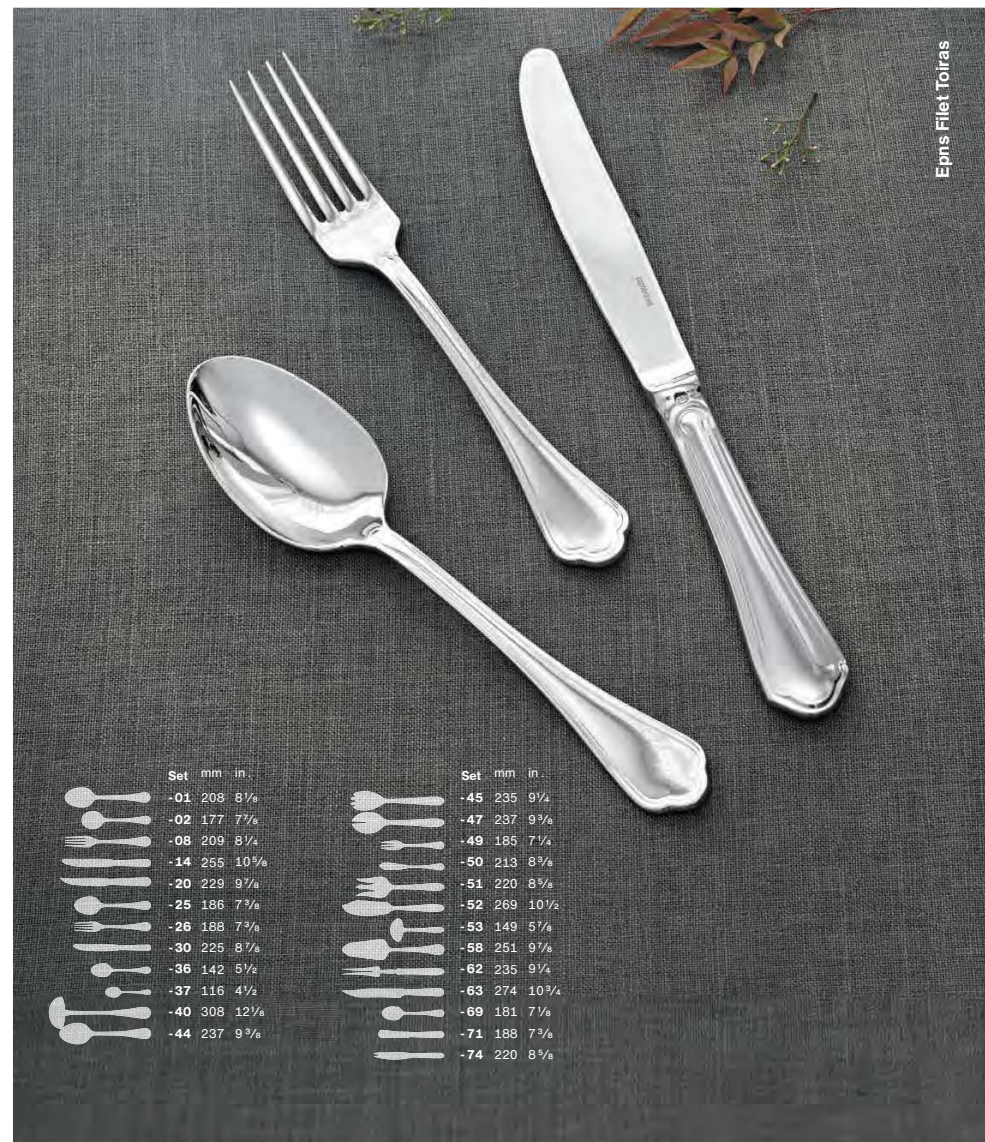
52322



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 3/4
-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 1/8
-45	230	9 1/8
-46	230	9 1/8
-47	230	9 1/8
-49	182	7 1/8
-50	205	8 1/4
-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

52356



Set	mm	in.
-01	208	8 1/8
-02	177	7 1/8
-08	209	8 1/4
-14	255	10 1/8
-20	229	9 1/4
-25	186	7 1/8
-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

Laurier

52380



EPNS
NICKEL-SILVER

EPNS
electroplated
nickel-silver



Set	mm	in.
-01	210	8 1/4
-02	176	6 7/8
-08	211	8 1/4
-14	253	10 3/8
-20	226	8 7/8
-25	183	7 1/4
-26	183	7 1/4
-30	221	8 3/4
-36	140	5 1/2
-37	114	4 1/2
-40	277	10 7/8
-44	231	9 3/4
-45	233	9 1/4
-47	231	9 1/4
-49	184	7 1/4
-50	206	8 1/8
-51	218	8 5/8
-52	272	10 3/4
-53	150	5 7/8
-55	151	6 1/8
-57	134	5 1/4
-58	256	10 1/8
-62	228	9 3/4
-63	272	10 3/4
-69	182	7 1/8
-71	183	7 1/4

Saint Bonnet

52317



EPNS
NICKEL-SILVER

EPNS
electroplated
nickel-silver



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 7/8
-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 1/8
-51	212	8 3/8
-52	268	10 5/8
-53	149	5 7/8
-56	150	5 7/8
-58	254	10 1/4
-62	230	9 1/4
-63	269	10 5/8
-71	184	7 1/4

Baguette

52586



S. STEEL

52786



SILVERPLATED

52486



VINTAGE



	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 1/4
	-30	218	8 5/8
	-31	219	8 5/8
	-36	155	6 1/8
	-37	110	4 3/8
	-40	306	12 1/8
	-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

Contour

52501



S. STEEL

52701



SILVERPLATED



	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 1/8
	-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

Decò

52503



S. STEEL

52703



SILVERPLATED



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 1/8
-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

Hotel & Restaurant Service

sambonet

Filet Toiras

52556



S. STEEL

52756



SILVERPLATED

52456



VINTAGE

52756G



PVD GOLD

52956P



DIAMOND
WHITE GOLD

Set	mm	in.
-01	208	8 1/4
-02	177	6 7/8
-08	208	8 1/4
-11	255	10 1/4
-14	255	10 1/4
-15	257	10 1/8
-19	231	9 3/4
-21	232	9 1/8
-25	187	7 1/4
-26	187	7 1/4
-27	225	8 7/8
-30	225	8 7/8
-31	227	9 3/4
-36	142	5 5/8
-37	115	4 5/8
-40	308	11 3/4
-44	236	9 3/8
-45	233	9 3/8
-49	187	7 3/8
-50	215	8 1/4
-55	170	6 3/4
-58	249	9 3/4
-67	194	7 5/8
-69	181	7 1/8
-70	161	6 3/8
-73	187	7 3/8



Perles

52502



S. STEEL

52702



SILVERPLATED



Petit Baroque

52597



S. STEEL

52797



SILVERPLATED



Rome

52546



S. STEEL

52746



SILVERPLATED



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 1/8
-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 5/4
-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

Ruban Croisé

52523



S. STEEL

52723



SILVERPLATED



Set	mm	in.
-01	209	8 1/4
-02	167	6 5/8
-08	210	8 3/4
-11	253	10 1/4
-15	253	10 1/8
-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	9 7/8
-69	180	7 1/8
-73	183	7 1/4

Kids



Mix
Kids flatware
Posate bambino
Kindern Besteck
Couverts enfants
Cubiertos niños

52557 18-10 S/S
52757 Silverplated S/S

-10 Kids table fork - Forchetta bimbo
-17 Kids table knife, S.H. - Coltello bimbo, monoblocco
-04 Kids table spoon - Cucchiaino bimbo
-36 Kids tea spoon - Cucchiaino bimbo



Gio Ponti Conca
Kids flatware, set 4 pcs
Posate bambino, set 4 pz
Kindern Besteck, 4-tlg Set
Couverts enfants, set 4 pcs
Cubiertos niños, set 4 pz

52538-98 18-10 S/S
52738-98 Silverplated S/S

Party

Hotel & Restaurant Service

sambonet



Party spoons, set 12 pcs
Set 12 Cucchiaini party
Partylöffel 12-Tlg.
Cuillèr party 12 pièces
Cuchara party 12 piezas

52649C03 Antique



Party spoons, set 12 pcs
Set 12 Cucchiaini party
Partylöffel 12-Tlg.
Cuillèr party 12 pièces
Cuchara party 12 piezas

52649C23 Antique



Party spoons, set 12 pcs
Set 12 Cucchiaini party
Partylöffel 12-Tlg.
Cuillèr party 12 pièces
Cuchara party 12 piezas

52649R03 Antique PVD Copper



Set 12 party spoons
Set 12 cucchiaini party
Partylöffel 12-Tlg.
Cuillèr party 12 pièces
Cuchara party 12 piezas

52649R23 Antique PVD Copper



Party spoons, set 12 pcs
Set 12 Cucchiaini party
Partylöffel 12-Tlg.
Cuillèr party 12 pièces
Cuchara party 12 piezas

52649G03 Antique PVD Gold



Party spoons, set 12 pcs
Set 12 Cucchiaini party
Partylöffel 12-Tlg.
Cuillèr party 12 pièces
Cuchara party 12 piezas

52649G23 Antique PVD Gold

Living Pliers & Tongs Serving items



Serving pliers
Pinza per servire
Servierzange
Pince à servir
Pinza servir

52550 18-10 S/S
52750 Silverplated S/S

-83 21 cm - 8 1/4 in.
-84 26,5 cm - 10 3/8 in.
-85 24 cm - 9 1/2 in.



Pastry pliers
Pinza per dolci
Gebäckzange
Pince à pâtisserie
Pinza pasteles

52550-88 18-10 S/S
52750-88 Silverplated S/S

18 cm - 7 1/8 in.



Hors d'oeuvres / pastry pliers
Pinza per antipasti e dolci
Vorspeisen / Pâtisseriezange
Pince à hors-d'oeuvres et pâtisserie
Pinza entremeses y pasteles

52550 18-10 S/S
52750 Silverplated S/S

-87 15 cm - 5 7/8 in.
-89 20 cm - 7 7/8 in.



Toast / pastry tongs
Molla per toast e dolci
Toast / Gebäckzange
Pince à toast et tarte
Pinza pasteles y tostadas

52550 18-10 S/S
52750 Silverplated S/S

-77 21 cm - 8 1/4 in.
-78 24 cm - 9 1/2 in.



Pie pliers
Pinza per torta
Kuchenzange
Pince à tarte
Pinza pasteles

52550-80 18-10 S/S
52750-80 Silverplated S/S

28 cm - 11 in.



Ice tongs
Molla ghiaccio
Eiszange
Pince à glace
Pinza hielo

52550-55 18-10 S/S
52750-55 Silverplated S/S

18,5 cm - 7 1/4 in.

Living



Vegetables pliers
Pinza per verdure
Salad-/Gemüsezange
Pince à légumes
Pinza verduras

52550-81 18-10 S/S
52750-81 Silverplated S/S

24 cm - 9¹/₁₆ in.



Spaghetti tongs
Molla per spaghetti
Spaghettizange
Pince à spaghetti
Pinza espagueti

52550 18-10 S/S
52750 Silverplated S/S

-73 21 cm - 8¹/₄ in.
-74 30 cm - 11³/₁₆ in.

● **52750K73** PVD Copper
● **52750O73** PVD Gold



Bread / pastry tongs
Molla per pane e pasticceria
Brot / Gebäckzange
Pince à pain et pâtisserie
Pinza pan y pasteles

52550 18-10 S/S
52750 Silverplated S/S

-62 18 cm - 7¹/₁₆ in.
-63 23 cm - 9¹/₁₆ in.
-64 26 cm - 10¹/₁₆ in.



Asparagus tongs
Molla per asparagi
Spargelzange
Pince à asperges
Pinza espárragos

52550-66 18-10 S/S
52750-66 Silverplated S/S

23 cm - 9¹/₁₆ in.



Ice tongs
Molla per ghiaccio
Eiszange
Pince à glace
Pinza hielo

52550-56 18-10 S/S
52750-56 Silverplated S/S
● **52750P56** PVD Champagne

17,5 cm - 6⁷/₁₆ in



Escargot tongs
Molla per lumache
Schneckenzange
Pince à escargots
Pinza caracdes

52550-60 18-10 S/S
52750-60 Silverplated S/S

17 cm - 6¹¹/₁₆ in.

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sambonet



Sugar tongs
Molla per zucchero
Zuckerzange
Pince à sucre
Pinza azucar

52550-54 18-10 S/S
52750-54 Silverplated S/S

12,5 cm - 4¹¹/₁₆ in.



Sugar tongs
Molla per zucchero
Zuckerzange
Pince à sucre
Pinza azucar

52550-53 18-10 S/S
52750-53 Silverplated S/S

12 cm - 4¹/₁₆ in.



Fruit tongs
Molla per frutta
Obstzange
Pince à fruits
Pinza frutas

52550-50 18-10 S/S
52750-50 Silverplated S/S

23,5 cm - 9¹/₁₆ in.



Multipurpose tongs
Molla universale
Universalzange
Pince universelle
Pinza universal

52550-58 18-10 S/S
52750-58 Silverplated S/S

30 cm - 11³/₁₆ in.



Vegetable / meat tongs
Molla per carne e verdure
Gemüse-/Fleischzange
Pince à rôti
Pinza asados y verduras

52550 18-10 S/S
52750 Silverplated S/S

-68 21 cm - 8¹/₄ in.
-69 26 cm - 10¹/₄ in.
-70 30 cm - 11³/₁₆ in.

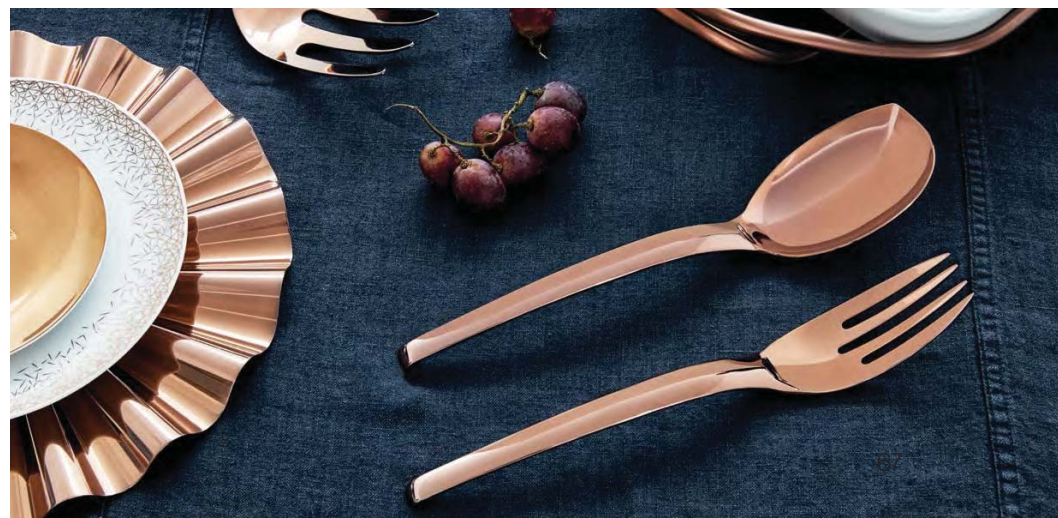
● **52750K69** PVD Copper
● **52750O69** PVD Gold



Ice tea spoon, set 6 pcs
Cucchiaio bibita, Set 6 pz
Limonadenlöffel, 6 Stk.
Cuiller à soda, 6 pieces
Cuchara refresco, 6 piezas

52550-36 18-10 S/S
52750-36 Silverplated S/S

19,5 cm - 7³/₄ in.



Living

Living

cutlery



Panettone knife
Coltello per panettone
Panettonemesser
Couteau à panettone
Cuchillo de pan

52550-34 18-10 S/S
52750K34 PVD Copper
52750O34 PVD Gold

32 cm - 12 in.



Roaste fork
Forchettone per arrosto
Tranchiergabel
Fourchette à rôtis
Tenedor roast beef

52550-30 18-10 S/S

32 cm - 12 in.



Roaste knife
Coltello per arrosto
Tranchiermesser
Couteau à rôtis
Cuchillo roast beef

52550-33 18-10 S/S

32 cm - 12 in.



Cake server
Pala torta
Tortenheber
Pelle à tarte
Pala tarta

52550-02 18-10 S/S
52750-02 Silverplated S/S

30 cm - 11 7/8 in.



Butter spreader, set 6 pcs
Spatolina per burro, set 6 pz
Butterstreicher, 6 Stk.
Tartineur, 6 pieces
Palita mantequilla, 6 piezas

52550-37 18-10 S/S
52750-37 Silverplated S/S

16,5 cm - 6 1/4 in.



Oyster / cake fork, set 6 pcs
Forchettina per ostriche/dolce, set 6 pz
Kuchen-/Austerngabel, 6 Stk
Fourchette à huîtres/gâteau, 6 pieces
Tenedor ostras/tarta, 6 piezas

52550-43 18-10 S/S
52750-43 Silverplated S/S

14 cm - 5 1/2 in.



Escargot fork, set 6 pcs
Forchetta per lumache, set 6 pz
Schneckengabel, 6 Stk
Fourchette à escargots, 6 pieces
Tenedor caracoles, 6 piezas

52550-19 18-10 S/S
52750-19 Silverplated S/S

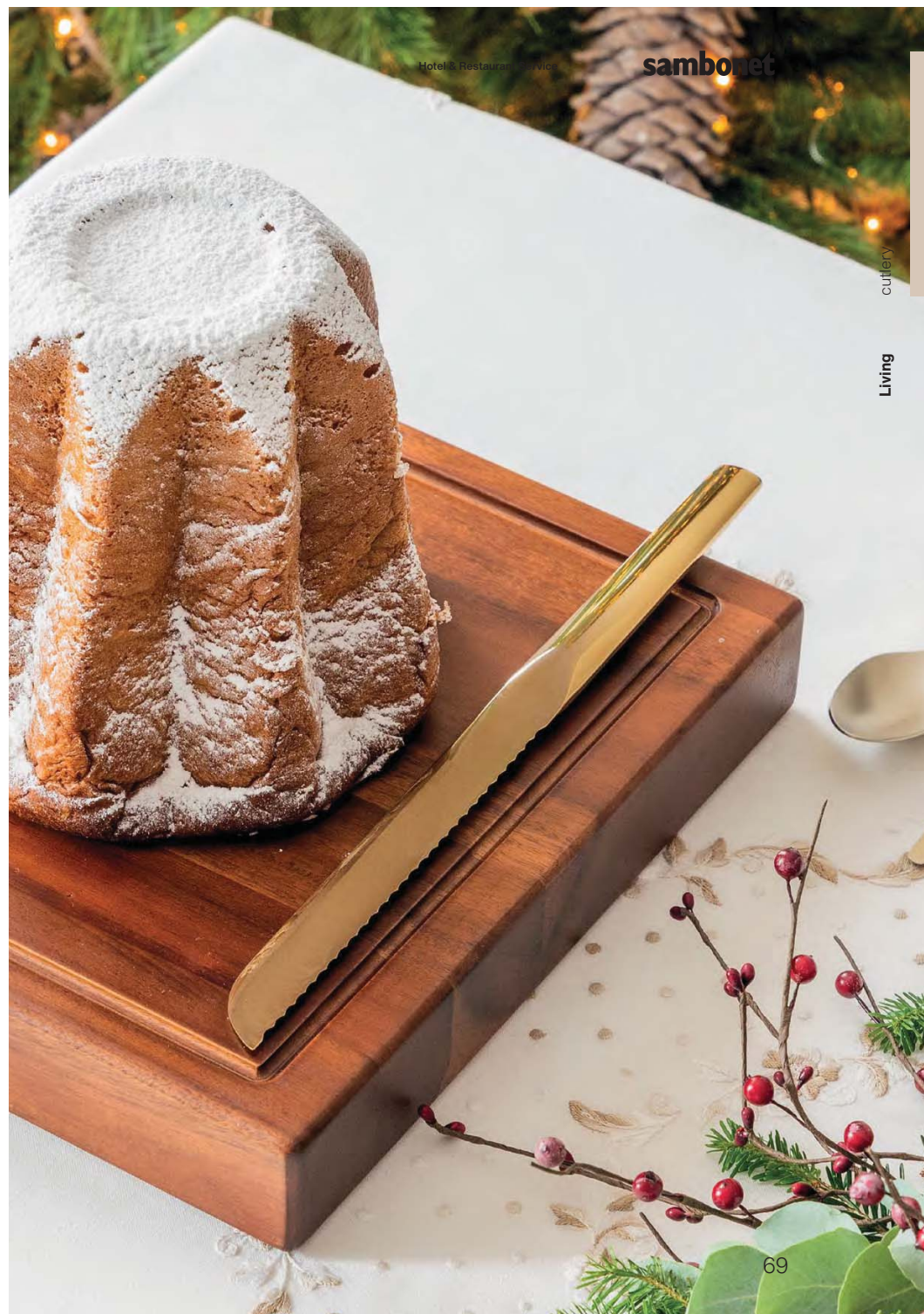
14 cm - 5 1/2 in.



Grape scissor
Forbice per uva
Traubenschere
Ciseaux raisin
Tijeras uva

52550-91 18-10 S/S
52750-91 Silverplated S/S

14,5 cm - 5 3/4 in.



Hotel & Restaurant Service

sambonet

Living

cutlery

Living



Ice spoon
Cucchialio per ghiaccio
Eislöffel
Cuillère à glace
Cuchara para hielo

52550-04 18-10 S/S
52750-04 Silverplated S/S

23 cm - 9 1/4 in.



Sauce spoon
Cucchialio per salsa
Suppenvorleger
Cuillère à sauce
Cuchara para salsa

52550-06 18-10 S/S
52750-06 Silverplated S/S

23 cm - 9 1/4 in.



Ladle
Mestolo
Schöpfer
Louche
Cazo

52550-01 18-10 S/S
52750-01 Silverplated S/S

25,5 cm - 10 in.



Perforated ladle
Coppino salsa forato
Schöpfer, gelocht
Louche percée
Cazo, perforado

52550-21 18-10 S/S
52750-21 Silverplated S/S

16,5 cm - 6 1/2 in.



Serving fork
Forkchetta a servire
Serviergabel
Fourchette à servir
Tenedor servir

52550 18-10 S/S
52750 Silverplated S/S

-11 29,5 cm - 11 1/2 in.
-12 26 cm - 10 1/2 in.
-23 39 cm - 15 1/2 in.

● **52750K11** PVD Copper
● **52750O11** PVD Gold



Serving spoon
Cucchialio a servire
Servierlöffel
Cuillère à servir
Cuchara servir

52550 18-10 S/S
52750 Silverplated S/S

-14 25,5 cm - 10 in.
-13 30 cm - 11 3/4 in.
-22 39 cm - 15 1/2 in.

● **52750K13** PVD Copper
● **52750O13** PVD Gold



Monoportion spoon, set 6 pcs
Cucchialio monoporzione, set 6 pz
Monoportionlöffel, 6 Stk
Cuillère monoportion, 6 pieces
Cuchara monoporción, 6 piezas

52550 18-10 S/S
52750 Silverplated S/S

-03 9,5 cm - 3 3/4 in.
-07 12 cm - 4 1/4 in.



Monoportion fork, set 6 pcs
Forkchetta monoporzione, set 6 pz
Monoportiongabel, 6 Stk
Fourchette monoportion, 6 pieces
Tenedor monoporción, 6 piezas

52550-05 18-10 S/S
52750-05 Silverplated S/S

9,5 cm - 3 3/4 in.



Monoportion fork, set 6 pcs
Forkchetta monoporzione, set 6 pz
Monoportiongabel, 6 Stk
Fourchette monoportion, 6 pieces
Tenedor monoporción, 6 piezas

52550-09 18-10 S/S
52750-09 Silverplated S/S

12 cm - 4 1/4 in.



Perforated serving spoon
Cucchialio a servire forato
Servierlöffel gelocht
Cuillère à servir percée
Cuchara servir perforada

52550 18-10 S/S
52750 Silverplated S/S

-24 39 cm - 15 1/2 in.
-25 25,5 cm - 10 in.
-26 30 cm - 11 3/4 in.



Spaghetti fork
Forkchette per spaghetti
Spaghettivorlegegabel
Fourchette à servir spaghetti
Tenedor servir espaguetitis

52550-15 18-10 S/S
52750-15 Silverplated S/S

● **52750K15** PVD Copper
● **52750O15** PVD Gold

28,5 cm - 11 1/4 in.



Rice spoon
Cucchialio per riso
Reislöffel
Cuillère à riz
Cuchara arroz

52550-16 18-10 S/S
52750-16 Silverplated S/S

● **52750K16** PVD Copper
● **52750O16** PVD Gold

28 cm - 11 in.



Salt spoon, set 6 pcs
Cucchialino per sale, set 6 pz
Salzlöffel, 6 Stk
Cuillère à sel, 6 pieces
Cucharita para sal, 6 piezas

52550-17 18-10 S/S
52750-17 Silverplated S/S

6,5 cm - 2 5/8 in.



Parmesan spoon, set 6 pcs
Cucchialio per parmigiano, set 6 pz
Parmesanlöffel, 6 Stk
Cuillère à parmesan, 6 pieces
Cuchara parmesán, 6 piezas

52550-18 18-10 S/S
52750-18 Silverplated S/S

12,5 cm - 4 15/16 in.



Sauce ladle
Coppino per salsa
Dressingschöpfer
Louche à sauce
Cazillo salsas

52550-20 18-10 S/S
52750-20 Silverplated S/S

16 cm - 6 3/8 in.



Cutlery holder
Poggia posate
Besteckbänkchen
Repose-couverts
Reposa cubiertos

● **52950-10** Diamond 18-10 S/S
● **52950G10** Diamond PVD Gold
● **52950P10** Diamond PVD Champagne

11 x 3 cm - 4 3/8 x 1 1/8 in.

● **52450-10** Vintage 18-10 S/S
● **52450G10** Vintage PVD Gold
● **52450P10** Vintage PVD Champagne

Special items

Meat

PORTERHOUSE

Steak knife, smooth blade
 Coltello bistecca, lama liscia
 Steakmesser, glatte Klinge
 Couteau steak, lame lisse
 Cuchillo steak, hoja lisa

52577D1 18-10 S/S, Ivory effect
52577W01 18-10 S/S, Wood

253 mm - 9 7/8 in.

SIRLOIN

Steak knife, smooth blade
 Coltello bistecca, lama liscia
 Steakmesser, glatte Klinge
 Couteau steak, lame lisse
 Cuchillo steak, hoja lisa

52578D1 18-10 S/S, Ivory effect
52578W01 18-10 S/S, Wood

242 mm - 9 1/2 in.

T-BONE

Steak knife, s.h.
 Coltello, monoblocco
 Steakmesser, Monoblock
 Couteau, monobloc
 Cuchillo, monobloc

52552-01 18-10 S/S, Smooth blade - Lama liscia
52552-02 18-10 S/S, Serrated blade - Lama seghettata

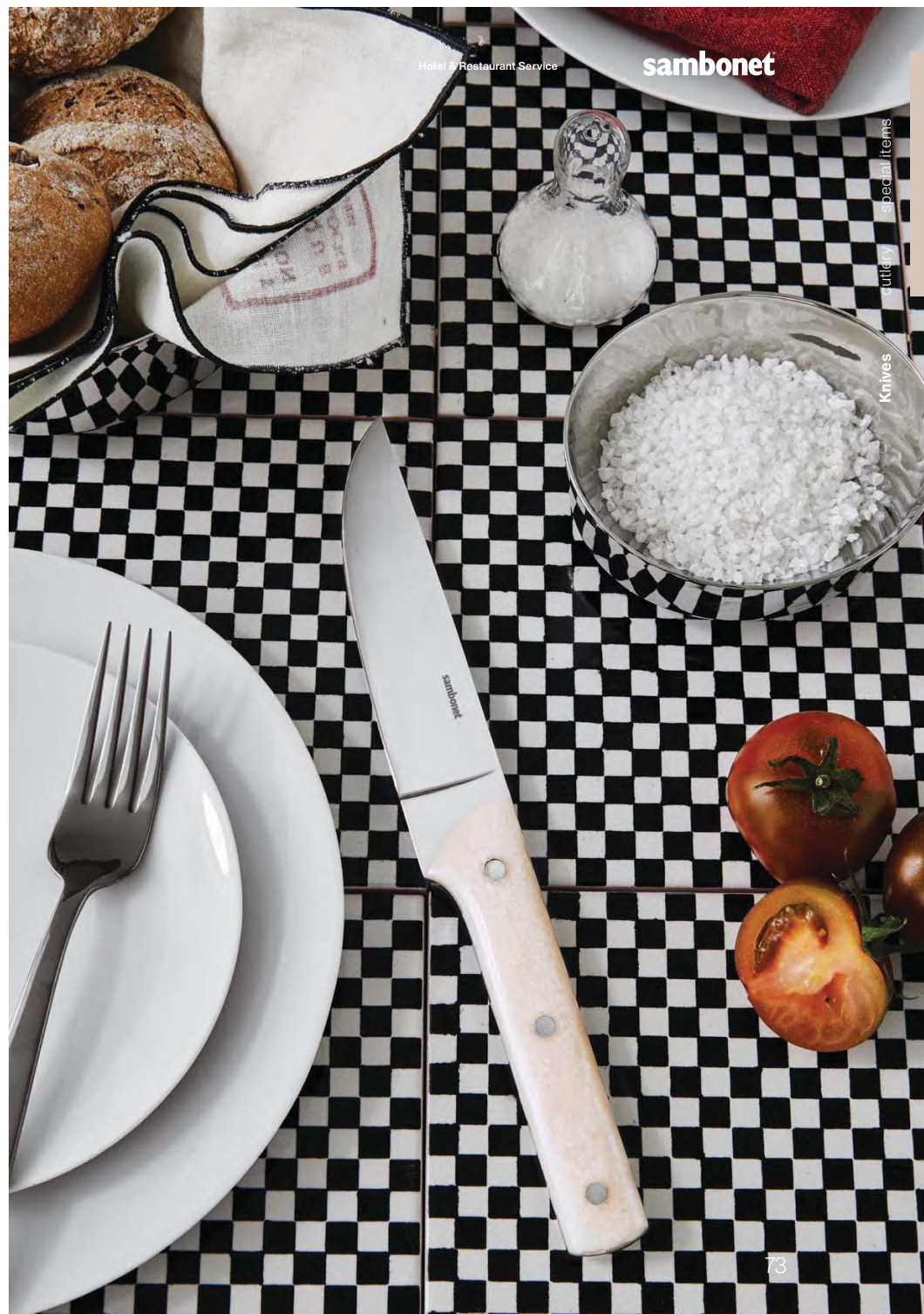
256 mm - 10 1/8 in.

Pizza

Pizza knife, s.h.
 Coltello pizza, monoblocco
 Pizzamesser, Monoblock
 Couteau pizza, monobloc
 Cuchillo pizza, monobloc

62512-19 18-10 S/S
62712-19 Silverplated S/S

219 mm - 8 5/8 in.



Special items

Cheese

Parmesan cheese knife
Coltello parmigiano
Parmesanmesser
Couteau à parmesan
Cuchillo parmesano

52550C92 18-10 S/S

140 mm - 5½ in.



Soft cheese knife
Coltello formaggi teneri
Weichkäsemesser
Couteau fromage à servir
Cuchillo queso suave

52550C93 18-10 S/S

235 mm - 9¼ in.



Hard cheese knife
Coltello formaggi duri
Hartkäsemesser
Couteau fromage à pâte dure
Cuchillo de queso dur

52550C94 18-10 S/S

220 mm - 8¾ in.



Cottage cheese knife
Coltello formaggi molli
Frischkäsemesser
Couteau fromage à pâte molle
Cuchillo queso blandos

52550C95 18-10 S/S

240 mm - 9½ in.



Hotel & Restaurant Service

sambonet

Marco Polo



Chinese chopsticks
Bacchette cinesi
Essstäbchen
Baguettes
Palillos

56541-05
High quality synthetic material
Materiale sintetico di alta qualità

25,70 cm - 10 7/8 in.



Spoon / chopstick stand
Portacucchiolo / portabacchette
Löffel-/Ess-Stäbchen Ablage
Pose baguettes / cuiller
Soporte cuchara / palillos

56541-00 18-10 S/S

9 x 2,5 cm H 2 cm - 3 1/2 x 1 in. H 3/4 in.



2 chopsticks, holder and spoon set
Set 2 bacchette, poggia bacchette e cucchiolo
Satz 2 Ess-Stäbchen, Ablage und Löffel
Set 2 baguettes, pose baguettes et cuiller
Conjunto 2 palillos, soporte y cuchara

56541-03 18-10 S/S

