



ASIA PACIFIC REGIONAL CATALOGUE



STRONG BRANDS. STRONG PRODUCTS.



Founded in 1931, Amefa's heritage has been built on the catering and food service industry and we have become one of the key players in this sector. Amefa products are sold in more than 65 countries across the globe and are the first choice for millions of homes and restaurants every day. With our brands Amefa, Richardson Sheffield, Couzon, Cuisinox, Kuppels, Paul Wirths, Lou Laguiole, Sabatier Trompette and Medard de Noblat, our products can be found on tables and in kitchens all over the world.



When it comes to pulling out all the stops, with our Premiere cutlery we not only strive to meet but exceed our customers' expectations. Effortlessly chic designs crafted in high quality 18/10 stainless steel. Each piece is finished to our exacting quality standards and will give you years of exemplary service.



Everybody can dine together at the Amefa table. Choice and value go hand in hand, so you can be sure that whatever your budget, we've got a cutlery set that suits your taste. What makes Amefa stand out is our passion for lasting quality and craftsmanship. We don't cut corners and our cutlery is beautiful down to the very last detail.





A large, modern industrial building with a light-colored brick facade and extensive glass windows and doors. The building has multiple levels and a flat roof. A blue sign on the left side of the building reads "Amefa". In the foreground, there is a green lawn and a hedge. The sky is blue with some white clouds.

CREATIVE COOKING. DELICIOUS DINING.

At Amefa, we know all about cutlery, kitchen knives, cookware and dinnerware. After all, we've been setting tables all over the world since 1931!

Founded in 1931, Amefa's heritage has been built on the catering and food service industry and we have become one of the key players in this sector. With a young and energetic team, the Amefa group continues to grow and evolve in response to the rapidly changing demands of the industry.

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QUALITY AND CRAFTSMANSHIP

Anyone can create a look. What really makes Amefa stand out is our passion for lasting quality and craftsmanship. We don't cut corners and our cutlery is beautifully finished down to the very last detail.

In a professional setting the performance demands placed on cutlery and knives by far exceed those of any domestic situation. It is only by insisting on the highest levels of quality that we are able to guarantee the durability and lasting performance of a product that has to deliver for you day in, day out.



Member of amfori, the leading global business association for open and sustainable trade.
We participate in amfori BSCI.
For more information visit www.amfori.org.



Amefa work's together with SGS worldwide. SGS is the world's leading inspection, verification, testing and certification company.



CUTLERY MAINTENANCE

All Amefa products are subjected to rigorous quality control.

Cutlery is produced in either 18/0 chrome steel or 18/10 chrome-nickel steel. These types of steel are stain resistant. Modern dishwashing systems and todays aggressive detergents will not be harmful to your cutlery as long as you follow these guidelines.

Stains on cutlery can be caused by:

- Insufficient cleaning or drying
- Too high a dosage of detergent
- Not rinsing the cutlery after usage so acids and salts from food products can stain or damage the cutlery.
- Contact between various types of steel like chrome and chrome nickel steel or chrome nickel steel and silver(plated) material. (contact corrosion)

To prevent stains we advise you to follow these instructions:

- Rinse the cutlery directly after usage
- Dry cutlery by hand with a dry cloth if still moist after cleaning in the dishwasher.
- Please follow the dosage of detergents as per the instructions of the manufacturers. Very dirty dishes do not require a higher dosage of detergent.
- Follow the maintenance instructions of your dishwasher meticulously.
- To prevent contact corrosion (caused by different types of steel which come into contact with each other) we advise you to put the knives in a different basket than the forks and/or spoons.
- Place the blade of the knife upwards and the prongs of the forks as well. This causes the water to rinse off easily and to guarantee proper cleaning of the various items.
- Remove the cutlery from the dishwasher as soon as the cleaning program is finished.

Silver plated cutlery

All silver plated cutlery is very delicate. In order to maintain its lustre for as long as possible, we advise that you clean this by hand.

PVD COLORED CUTLERY

This season's most versatile PVD colours bring a touch of warmth and understated glamour to the table. Expertly cut from the finest materials and polished to a sublime finish. PVD (Physical Vapor Deposition) means several layers of titanium coating were added to give the cutlery a vibrant colour that makes a true statement on any table. Whatever your choice, mirror or matt, daring black or glamorous copper, our coloured cutlery collection will be the talk of the table.





1170 METROPOLE

THICKNESS:
4,0 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

Stock available in Asia

DESCRIPTION	CODE	LENGTH MM
Table fork	00B000320	207
Table spoon	00B000325	210
Medium teaspoon	00B000375	138
Table knife	00B000305	226
Dessert fork	00B000340	191
Dessert spoon	00B000345	191
Dessert knife	00B000335	205
Soup spoon	00B000350	190
Butter spreader	00B000470	160

Stock available in Europe

DESCRIPTION	CODE	LENGTH MM
Large teaspoon	00B000378	166
Steak knife	00B000315	232
Fruit knife	00B000360	170
Mocca spoon	00B000380	114
Ice tea spoon	00B000400	178
Cake fork	00B000390	146
Fish knife	00B000410	207
Vegetable spoon	00B000435	225





8310 OPUS

THICKNESS:
3.5 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

Stock available in Asia

DESCRIPTION	CODE	LENGTH MM
Table fork	00B000320	205
Table spoon	00B000325	205
Medium teaspoon	00B000375	137
Table knife	00B000305	226
Dessert fork	00B000340	182
Dessert spoon	00B000345	182
Dessert knife	00B000335	200
Soup spoon	00B000350	184

Stock available in Europe

DESCRIPTION	CODE	LENGTH MM
Cake fork	00B000390	155





9065 AURORA

THICKNESS:
3.5 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

Stock available in Asia

DESCRIPTION	CODE	LENGTH MM
Table fork	00B000320	200
Table spoon	00B000325	206
Medium teaspoon	00B000375	135
Table knife	00B000305	223
Dessert fork	00B000340	189
Dessert spoon	00B000345	190
Dessert knife	00B000335	207
Soup spoon	00B000350	185

Stock available in Europe

DESCRIPTION	CODE	LENGTH MM
Steak knife	00B000315	225
Ice tea spoon	00B000400	179
Mocca spoon	00B000380	115
Table knife (standing)	00B000303	229
Fruit knife	00B000360	178
Cake fork	00B000390	146
Steak knife (standing)	00B000314	227
Fish knife	00B000410	214
Vegetable spoon	00B000435	218





8050 DRIFT

THICKNESS:
3,0 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

Stock available in Asia

DESCRIPTION	CODE	LENGTH MM
Table fork	00B000320	208
Table spoon	00B000325	207
Medium teaspoon	00B000375	144
Table knife	00B000305	235
Dessert fork	00B000340	185
Dessert spoon	00B000345	185
Dessert knife	00B000335	213
Soup spoon	00B000350	178

Stock available in Europe

DESCRIPTION	CODE	LENGTH MM
Large teaspoon	00B000378	166
Fruit knife	00B000360	169
Mocca spoon	00B000380	117
Ice teaspoon	00B000400	190
Cake fork	00B000390	144
Fish knife	00B000410	211





1824 ATLANTIC

THICKNESS:
2.8 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

Stock available in Asia

DESCRIPTION	CODE	LENGTH MM
Table fork	00B000321	200
Table spoon	00B000326	200
Medium teaspoon	00B000375	138
Table knife	00B000306	229
Dessert fork	00B000340	178
Dessert spoon	00B000345	180
Dessert knife	00B000335	194
Soup spoon	00B000350	184

Stock available in Europe

DESCRIPTION	CODE	LENGTH MM
Steak knife	00B000315	218
Pizza knife	00B000312	226
Bread knife small	00B000311	227
Cocktail fork	00B000365	155
Cocktail spoon	00B000370	155
Fruit knife	00B000360	175
Mocca spoon	00B000380	108
Ice tea spoon	00B000400	177
Ice tea spoon	00B000403	220
Cake fork	00B000390	150
Fish knife	00B000410	194
Gourmet/fish spoon	00B000430	175
Cold meat fork large	00B000476	143
Ice cream spoon	00B000464	134
Amuse fork	00B000562	123
Amuse spoon regular	00B000560	120
Amuse spoon small	00B000561	90





8430 HAYDN

THICKNESS:
3.0 mm

MATERIAL:
18/10 stainless steel

FINISH:
mirror

Stock available in Asia

DESCRIPTION	CODE	LENGTH MM
Table fork, 3mm	00B000320	207
Table spoon, 3mm	00B000325	204
Medium teaspoon	00B000375	134
Table knife	00B000305	245
Dessert fork	00B000340	178
Dessert spoon	00B000345	186
Dessert knife	00B000335	210
Soup spoon	00B000350	176

Stock available in Europe

DESCRIPTION	CODE	LENGTH MM
Fruit knife	00B000360	180
Mocca spoon	00B000380	114
Ice tea spoon	00B000400	196
Cake fork	00B000390	156
Vegetable spoon	00B000435	230





1410 AUSTIN

THICKNESS:
2.5 mm

MATERIAL:
18/0 stainless steel

FINISH:
mirror

Stock available in Asia

DESCRIPTION	CODE	LENGTH MM
Table fork	XOB000320	207
Table spoon	XOB000325	205
Medium teaspoon	XOB000375	142
Table knife	XOB000305	235
Dessert fork	OOB000340	185
Dessert spoon	OOB000345	185
Dessert knife	OOB000335	220





1410 AUSTIN PVD BLACK

THICKNESS:
2.5 mm

MATERIAL:
18/0 stainless steel

FINISH:
mirror

Stock available in Asia

DESCRIPTION	CODE	LENGTH MM
Table fork	ATB000320	207
Table spoon	ATB000325	205
Medium teaspoon	ATB000375	144
Table knife	ATB000305	235
Dessert fork	ATB000340	183
Dessert spoon	ATB000345	183
Dessert knife	ATB000335	213

Stock available in Europe

DESCRIPTION	CODE	LENGTH MM
Ice tea spoon	ATB000400	197
Set of 6 mocca spoons	ATTR06AK6	143
Cake fork	ATB000390	143





1410 AUSTIN CHAMPAGNE

THICKNESS:
2.5 mm

MATERIAL:
18/0 stainless steel

FINISH:
mirror

Stock available in Asia

DESCRIPTION	CODE	LENGTH MM
Table fork	AVB000320	207
Table spoon	AVB000325	205
Medium teaspoon	AVB000375	144
Table knife	AVB000305	235
Dessert fork	AVB000340	183
Dessert spoon	AVB000345	183
Dessert knife	AVB000335	213

Stock available in Europe

DESCRIPTION	CODE	LENGTH MM
Ice tea spoon	AVB000400	197
Set of 6 mocca spoons	AVTRO6AK6	143
Cake fork	AVB000390	143



Client reference



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