

sambonet®

hotel & restaurant



sambonet[®]

hotel & restaurant

history

storia
geschichte
histoire
historia

4

flatware

posateria
besteck
couverts
cuberteria

TECHNICAL SPECIFICATIONS

8

FLATWARE EXTENSION

10

DESIGN

Imagine	14
Twist	15
Gio Ponti	16
Gio Ponti Conca	17
Bamboo	18
H-Art	19
Skin	20
Even	21
Linea Q	22
Hannah	23
Triennale	24
Luna	25

MODERN

1965	28
Queen Anne	29
Symbol	30
Dream	31
Linear	32
Sintesi	33
Flat	34
Tratto	35

CLASSIC

Epns - Saint Bonnet	39
Epns - Laurier	40
Epns - Baguette Classic	41
Epns - Filet Toiras	42
Epns - Baroque	43
Continental	44
Filet Toiras	45
Ruban Croisé	46
Rome	47
Perles	48
Baguette	49
Ruban	50
Decò	51
Contour	52
Petit Baroque	53

FINISHES

1965 vintage	58
Filet Toiras vintage	59
Gio Ponti vintage	60
Flat vintage	61
Baguette vintage	62
Vintage PVD	63
Antique	64
Satin	65
PVD	66

KIDS

Mix	68
Gio Ponti Conca	68
Smile	68

PARTY

LIVING	70
--------	----

SPECIAL KNIVES

78

index

holloware

vasellame
serviergeschirr
platerie
complementos de mesa

DESIGN

Sphera	84
New Living	91 A
Bamboo	92
PVD finish	100
Linea Q	104
Sky	110
T-Light	114
Intrico	116
Lucy	118
Malia	120
Nendoo	121
Twist	122
Linear	123
Gio Ponti - Domus	124
Home & Design	128

MODERN

Elite	132
Avenue	158

CLASSIC

Contour	164
Prestige	186

SHOW PLATES	202
--------------------	-----

TABLE MATS	210
-------------------	-----

buffet & banqueting

DESIGN

Italian Buffet	220
----------------	-----

MODERN

Asia 2000	242
Europa	250
Atlantic Buffet System	252

CLASSIC

America - Asia	264
----------------	-----

ACCESSORIES & COMPONENTS

275

MIRRORS

284

COMPLEMENTARY ITEMS

286

trolleys

carrelli
servierwagen
tables roulantes
carros de servicio

Tokyo	292
New York	302
Versailles	310

kitchen & table accessories

accessori per la cucina e la tavola
küchen- und tischzubehör
accessoires de cuisine et de table
accesorios de cocina y mesa

Terra.Cotto - Cast Iron	334
Menu	336
Inovan	338
Accessories	340

extras

Awards	354
Green & human	356
Sustainability report	358
Certifications	360
Product materials	361
Alphabetical index	362
Numerical index	372
Reference list	378



Mix & Match

the innovative configurator



Don't miss the innovative "Mix & Match by Sambonet", the configurator that will let you choose among Sambonet and Rosenthal products to set up your favorite tabletop. www.hotel.sambonet.it/en/app/mix

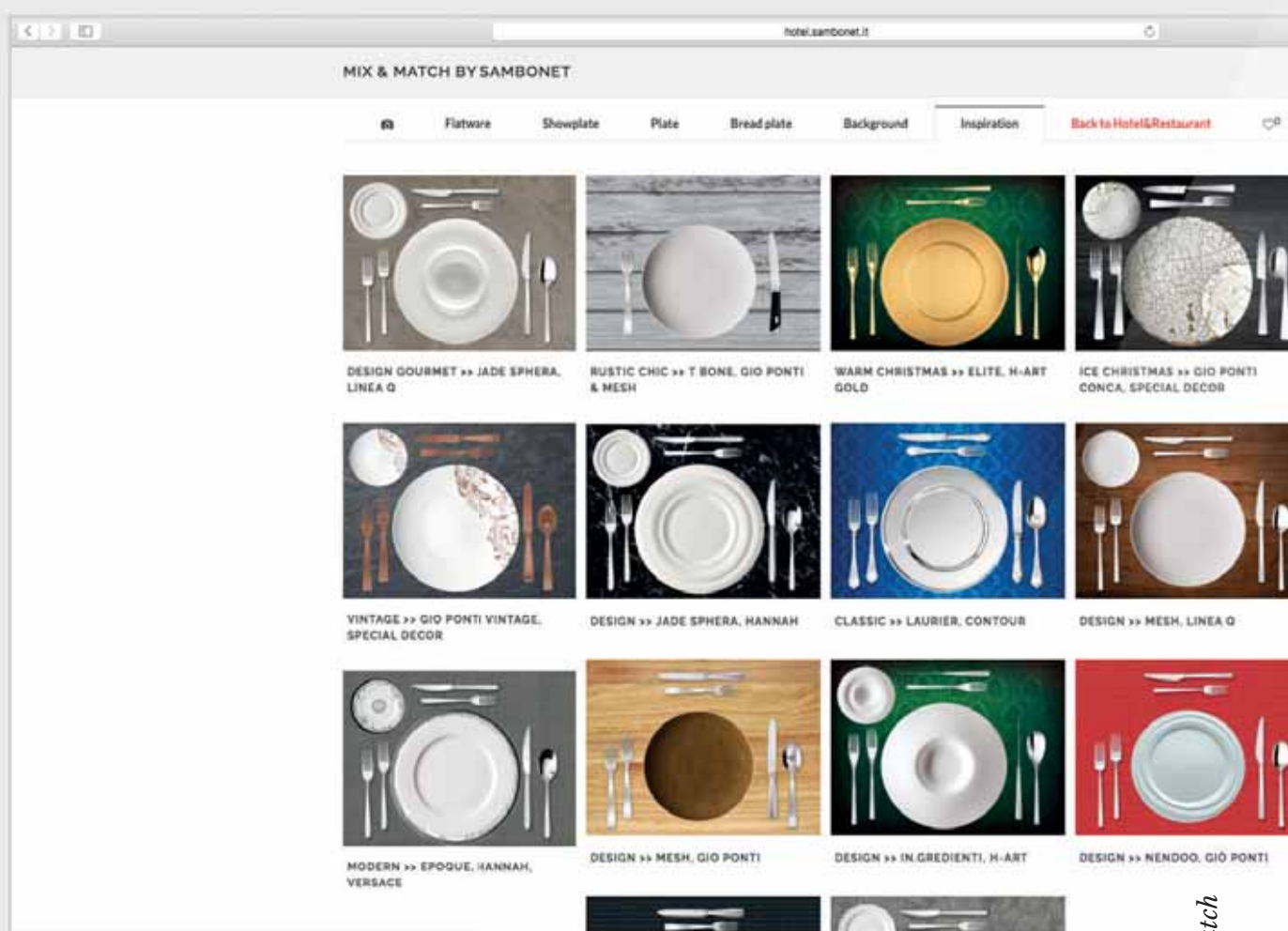
A video available on youtube www.youtube.com/watch?v=UZld-gUAqJQ will guide you step by step in the use of the configurator.

Prova l'innovativo "Mix & Match by Sambonet", il configuratore che Vi permetterà di scegliere e personalizzare facilmente la Vostra mise-en-place utilizzando i prodotti Sambonet in connubio con Rosenthal. <http://hotel.sambonet.it/it/app/mix>

Un video a supporto, disponibile su youtube www.youtube.com/watch?v=UZld-gUAqJQ Vi guiderà passo a passo nell'uso del configuratore.

Have a look !

www.hotel.sambonet.it/en/app/mix



Mix & Match

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

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

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

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

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

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

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

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

From 1997 the brand is part of an important Italian group that realizes professional kitchen tools with Paderno and Arthur Krupp and refined porcelains with Rosenthal, Thomas, Hutschenreuther and Arzberg.

The Group has also recently reinforced his presence in the luxury world with the acquisition of the French brands Ercuis and Raynaud.

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

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

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

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

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

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

Dal 1997 il brand fa parte del gruppo Sambonet Paderno Industrie che, alla sua produzione, unisce articoli per la cucina professionale con Paderno e Arthur Krupp e raffinatissime porcellane con Rosenthal, Thomas, Hutschenreuther e Arzberg. Il Gruppo ha recentemente rafforzato la sua presenza nel settore del lusso con l'acquisizione dei brand francesi Ercuis e Raynaud.



sambonet

history

storia | geschichte | histoire | historia

history



flatware

posateria | besteck | couverts | cuberteria

flatware

Technical specifications



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.

Alpaca 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.

HAUPTMERKMALE

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

Resistent gegen Korrosion.

Kann den Geschmack mancher Speise verfeinern.

ROHMATERIAL

Silber (Reinheit 999.5%).

Silberbeschichtung zweimal härter als bei herkömmlicher Versilberung.

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

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

Besteck aus rostfreiem Edelstahl: AISI 304.

Der Versilberungsprozess von Sambonet unterliegt strikten Kontrollen. Es werden geprüft:
Dicke und Bindung der Silberbeschichtung;
Gleichmässigkeit und Glanz des fertigen Produkts.

Vor dem Verpackungsprozess unterliegt jedes Produkt strengen und akuraten Kontrollen.

CARATTERISTICHE PRINCIPALI

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

Piacevole a livello estetico.

Buona resistenza alla corrosione.

Può esaltare il gusto di alcuni alimenti.

MATERIALI

Purezza dell'argento 999,5%.

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

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

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

Posateria acciaio inox: AISI 304.

Il processo di argentatura Sambonet richiede controlli severissimi riguardanti:
lo spessore e l'aderenza del rivestimento d'argento;
l'uniformità e la lucentezza del prodotto finito.

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

CARACTÉRISTIQUES PRINCIPALES

L'argent est un matériau noble ayant une bonne résistance aux substances les plus acides et alcalines contenues dans les produits alimentaires.

Agréable esthétiquement.

Bonne résistance à la corrosion.

Il peut améliorer le goût de certains aliments.

MATIÈRES PREMIÈRES

Pureté de l'argent 999,5%.

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

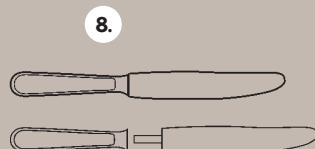
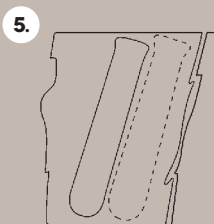
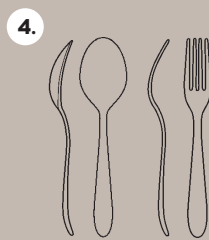
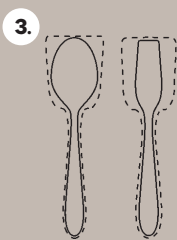
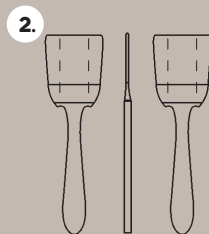
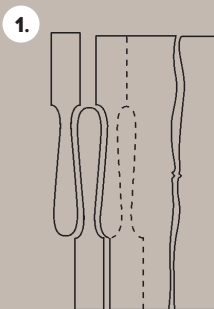
Résistance à la sulfuration jusqu'à 4 fois supérieure à l'argenterie traditionnelle.

Couverts en maillechort : 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.



PRODUZIONE

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

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

CARATTERISTICHE PRINCIPALI

La plata es un material noble con buena resistencia a la mayoría de las sustancias ácidas y alcalinas presentes en los alimentos.

Agradable en apariencia.

Buena resistencia a la corrosión.

Se puede mejorar el sabor de ciertos alimentos.

MATERIA PRIMA

Pureza de la plata 999,5%.

La dureza de la plata que recubre hasta 2 veces más que las tradicionales.

Resistencia a la sulfuración hasta 4 veces más que las tradicionales.

Nickel cubiertos de plata: 66% de cobre, 13% de níquel y 21% de zinc.

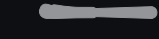
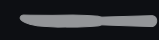
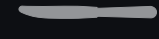
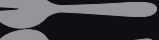
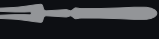
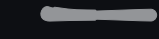
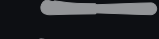
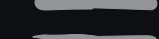
Mangos de acero inoxidable: AISI 304.

El proceso de plateado Sambonet requiere controles estrictos en cuanto a:

el espesor y la adherencia del revestimiento de plata;
la uniformidad y brillo del producto acabado.

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



	-01	TABLE SPOON
	-02	BOUILLON SPOON
	-03	TABLE SPOON, UNI
	-08	TABLE FORK
	-09	TABLE FORK, UNI
	-11	TABLE KNIFE, S.H.
	-12	TABLE KNIFE, S.H. UNI
	-14	TABLE KNIFE, H.H. ORFÈVRE
	-15	TABLE KNIFE, H.H.
	-16	BUTTER KNIFE, SMALL, H.H.
	-19	STEAK KNIFE, S.H.
	-20	STEAK KNIFE, H.H. ORFÈVRE
	-21	STEAK KNIFE, H.H.
	-25	DESSERT SPOON
	-26	DESSERT FORK
	-27	DESSERT KNIFE, S.H.
	-30	DESSERT KNIFE, H.H. ORFÈVRE
	-31	DESSERT KNIFE, H.H.
	-36	TEA/COFFEE SPOON
	-37	MOKA SPOON
	-38	RICE SPOON
	-40	SOUP LADLE
	-41	SOUP LADLE, SMALL
	-44	SERVING SPOON
	-45	SERVING FORK
	-46	SALAD SERVING SPOON
	-47	SALAD SERVING FORK
	-49	FISH FORK
	-50	FISH KNIFE
	-51	FISH SERVING FORK
	-52	FISH SERVING KNIFE
	-53	SAUCE LADLE
	-55	CAKE FORK
	-56	OYSTER / CAKE FORK
	-57	ICE CREAM SPOON
	-58	CAKE SERVER
	-59	CAKE KNIFE, H.H. ORFÈVRE
	-61	SPAGHETTI TONG
	-62	CARVING FORK
	-63	CARVING KNIFE
	-66	ESCARGOTS FORK
	-67	ICE TEA SPOON
	-68	YOGURT SPOON
	-69	FRENCH SAUCE SPOON
	-70	BUTTER SPREADER
	-71	BUTTER KNIFE, H.H. ORFÈVRE
	-72	BUTTER KNIFE, H.H.
	-73	BUTTER KNIFE, S.H.
	-74	CHEESE KNIFE, H.H. ORFÈVRE

Cucchiaio tavola
Cucchiaio brodo
Cucchiaio tavola, UNI
Forchetta tavola
Forchetta tavola, UNI
Coltello tavola, monoblocco
Coltello tavola, monoblocco UNI
Coltello tavola, manico cavo orfèvre
Coltello tavola, manico cavo
Coltello burro / bimbo, manico cavo
Coltello bistecca, monoblocco
Coltello bistecca, m. cavo orfèvre
Coltello bistecca, manico cavo
Cucchiaio frutta
Forchetta frutta
Coltello frutta, monoblocco
Coltello frutta, m. cavo orfèvre
Coltello frutta, manico cavo
Cucchiaino thè
Cucchiaino moka
Cucchiaio risotto
Mestolo
Mestolo piccolo
Cucchiaio legumi
Forchetta legumi
Cucchiaio insalata
Forchetta insalata
Forchetta pesce
Coltello pesce
Forchetta servire pesce
Coltello servire pesce
Coppino salsa
Forchetta dolce
Forchetta dolce / ostriche
Paletta gelato
Pala torta
Coltello panettone, m. cavo orfèvre
Molla Spaghetti
Forchetta trinciante
Coltello trinciante
Forchetta lumache
Cucchiaio bibita
Cucchiaio yogurt
Cucchiaio Nouvelle Cuisine
Spatola burro
Coltello burro, manico cavo orfèvre
Coltello burro, manico cavo
Coltello burro, monoblocco
Coltello formaggio, m. cavo orfèvre

Tafellöffel
Suppentassenlöffel
Tafellöffel, UNI
Tafelgabel
Tafelgabel, UNI
Tafelmesser, V.h.
Tafelmesser, V.h. UNI
Tafelmesser, H.h. Orfèvre
Tafelmesser, H.h.
Buttermesser, H.h., klein
Steakmesser, V.h.
Steakmesser, H.h. Orfèvre
Steakmesser, H.h.
Dessertlöffel
Dessertgabel
Dessertmesser, V.h.
Dessertmesser, H.h. Orfèvre
Dessertmesser, H.h.
Kaffeelöffel
Moccalöffel
Reislöffel
Suppenvorleger
Suppenvorleger, klein
Gemüselöffel
Gemüsegabel
Salatlöffel
Salatgabel
Fischgabel
Fischmesser
Fischvorlegegabel
Fischvorlegemesser
Saucenlöffel
Kuchengabel
Kuchen- / Austerngabel
Eislöffel
Tortenheber
Panettone, H.h. Orfèvre
Spaghettizange
Tranchiergabel
Tranchiermesser
Cocktail- / Schneckengabel
Limonadenlöffel
Joghurtlöffel
Gourmetlöffel
Butterstreicher
Buttermesser, H.h. Orfèvre
Buttermesser, H.h.
Buttermesser, V.h.
Käsemesser, H.h. Orfèvre



-01	Cuiller de table
-02	Cuiller à bouillon
-03	Cuiller de table, UNI
-05	Fourchette de table
-08	Fourchette de table, UNI
-09	Couteau table, monobloc
-11	Couteau table, monobloc UNI
-12	Couteau table, manche orfèvre
-14	Couteau table, manche vide
-15	Couteau à beurre, petit, manche vide
-16	Couteau steak, monobloc
-19	Couteau steak, manche orfèvre
-20	Couteau steak, manche vide
-21	Cuiller à dessert
-25	Fourchette à dessert
-26	Couteau à dessert, monobloc
-27	Couteau à dessert, manche orfèvre
-30	Couteau à dessert, manche vide
-31	Cuiller à café
-36	Cuiller à moka
-37	Cuiller à riz
-38	Louche
-40	Louche, petite
-41	Cuiller à servir
-44	Fourchette à servir
-45	Cuiller à servir salade
-46	Fourchette à servir salade
-47	Fourchette à poisson
-49	Couteau à poisson
-50	Fourchette à servir poisson
-51	Couteau à servir poisson
-52	Louche à sauce
-53	Fourchette à tarte
-55	Fourchette à huîtres / gâteau
-57	Cuiller à glace
-58	Pelle à gâteau
-59	Couteau panettone, manche orfèvre
-61	Spaghetti pince
-62	Fourchette de service, à découper
-63	Couteau de service, à découper
-66	Fourchette escargots
-67	Cuiller à soda
-68	Cuiller à yogurt
-69	Cuiller à sauce individuelle
-70	Tartineur
-71	Couteau à beurre, manche orfèvre
-72	Couteau à beurre, manche vide
-73	Couteau à beurre, monobloc
-74	Couteau fromage, manche orfèvre



Cuchara mesa
Cuchara sopa
Cuchara mesa, UNI
Tenedor mesa
Tenedor mesa, UNI
Cuchillo mesa, monobloc
Cuchillo mesa, monobloc UNI
Cuchillo mesa, orfèvre
Cuchillo mesa, mango hueco
Cuchillo lunch, mango hueco
Cuchillo steak, monobloc
Cuchillo steak, orfèvre
Cuchillo steak, mango hueco
Cuchara postre
Tenedor postre
Cuchillo postre, monobloc
Cuchillo postre, orfèvre
Cuchillo postre, mango hueco
Cucharita café
Cucharita moka
Cuchara arroz
Cazo sopa
Cazo porciones
Cucharón legumbres
Tenedor legumbres
Cucharón ensalada
Tenedor ensalada
Tenedor pescado
Cuchillo pescado
Tenedor / servir pescado
Cuchillo / servir pescado
Cazo salsa
Tenedor lunch
Tenedor ostras / lunch
Palita helado
Pala tarta
Cuchillo panettone, orfèvre
Pinza espagueti
Tenedor trincar
Cuchillo trincar
Tenedor caracoles
Cuchara refresco
Cuchara yogurt
Cuchara salsa Gourmet
Palita mantequilla
Cuchillo mantequilla, orfèvre
Cuchillo mantequilla, mango hueco
Cuchillo mantequilla, monobloc
Cuchillo queso, orfèvre

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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 alle sagome reali.

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

Nous nous réservons le droit de modifier à tout moment les spécifications techniques. Car différents cycles de production sont effectués artisanalement, on pourrait remarquer de légères différences entre différents lots du même produit. Les silhouettes des couverts sont uniquement indicatives et elles ne se réfèrent pas à la silhouette réelle des couverts.

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

FLATWARE EXTENSION

flatware





DESIGN

design

flatware

IMAGINE

52518

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

52718

EPSS - ELECTROPLATED 18-10 S/S
ACCIAIO INOSSIDABILE 18-10 ARGENTATO
EDELSTAHL, ROSTFREI 18-10, VERSILBERT
ACIER INOXYDABLE 18-10 ARGENTÉ
ACERO INOXIDABLE 18-10 PLATEADO

DESIGN IMAGINE

flatware



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

TWIST



reddot design award

52526

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

52726

EPSS - ELECTROPLATED 18-10 S/S
ACCIAIO INOSSIDABILE 18-10 ARGENTATO
EDELSTAHL, ROSTFREI 18-10, VERSILBERT
ACIER INOXYDABLE 18-10 ARGENTÉ
ACERO INOXIDABLE 18-10 PLATEADO



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



DESIGN TWIST

flatware

GIO PONTI

52560

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

52760

EPSS - ELECTROPLATED 18-10 S/S
ACCIAIO INOSSIDABILE 18-10 ARGENTATO
EDELSTAHL, ROSTFREI 18-10, VERSILBERT
ACIER INOXYDABLE 18-10 ARGENTÉ
ACERO INOXIDABLE 18-10 PLATEADO

DESIGN GIO PONTI

flatware

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

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

52738

EPSS - ELECTROPLATED 18-10 S/S
ACCIAIO INOSSIDABILE 18-10 ARGENTATO
EDELSTAHL, ROSTFREI 18-10, VERSILBERT
ACIER INOXYDABLE 18-10 ARGENTÉ
ACERO INOXIDABLE 18-10 PLATEADO

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	279,5	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	179,5	7
-71	187	7 3/8
-73	187	7 3/8



DESIGN GIO PONTI CONCA

flatware

BAMBOO

52519

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

52719

EPSS - ELECTROPLATED 18-10 S/S
ACCIAIO INOSSIDABILE 18-10 ARGENTATO
EDELSTAHL, ROSTFREI 18-10, VERSILBERT
ACIER INOXYDABLE 18-10 ARGENTÉ
ACERO INOXIDABLE 18-10 PLATEADO

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

DESIGN BAMBOO

flatware

H-ART

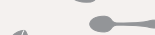


52527

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

52727

EPSS - ELECTROPLATED 18-10 S/S
ACCIAIO INOSSIDABILE 18-10 ARGENTATO
EDELSTAHL, ROSTFREI 18-10, VERSILBERT
ACIER INOXYDABLE 18-10 ARGENTÉ
ACERO INOXIDABLE 18-10 PLATEADO

	Set	mm	in.
	-01	209	8 1/4
	-02	179	7
	-08	211	8 1/4
	-11	238	9 3/8
	-19	238	9 3/8
	-25	188	7 3/8
	-26	190	7 1/2
	-27	205	8 7/8
	-36	146	5 3/4
	-37	111	4 3/8
	-40	248	9 3/4
	-44	245	9 5/8
	-45	247	9 3/4
	-49	190	7 1/2
	-50	217	8 1/4
	-55	147	5 3/4
	-58	259	10 3/16
	-67	215	8 3/4
	-69	188	7 3/8
	-70	163	6 7/16



DESIGN H-ART

flatware

SKIN

52535

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

52735

EPSS - ELECTROPLATED 18-10 S/S
ACCIAIO INOSSIDABILE 18-10 ARGENTATO
EDELSTAHL, ROSTFREI 18-10, VERSILBERT
ACIER INOXYDABLE 18-10 ARGENTÉ
ACERO INOXIDABLE 18-10 PLATEADO

DESIGN SKIN

flatware



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

sambonet®

EVEN

interior
innovation
award
2012
Winner

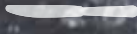
GOOD
DESIGN

52537

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

52737

EPSS - ELECTROPLATED 18-10 S/S
ACCIAIO INOSSIDABILE 18-10 ARGENTATO
EDELSTAHL, ROSTFREI 18-10, VERSILBERT
ACIER INOXYDABLE 18-10 ARGENTÉ
ACERO INOXIDABLE 18-10 PLATEADO

	Set	mm	in.
	-01	210,5	8 1/4
	-02	184,5	7 1/4
	-08	209,5	8 1/4
	-11	239	9 3/8
	-14	239	9 3/8
	-19	238	9 3/8
	-25	189,5	7 1/2
	-26	188,5	7 3/8
	-27	205	8
	-30	205	8
	-36	147,5	5 3/4
	-37	105	4 1/8
	-40	301	11 7/8
	-44	234	9 1/4
	-45	232,5	9 1/8
	-49	188,5	7 3/8
	-50	206	8 1/8
	-55	146,5	5 3/4
	-58	250	9 7/8
	-69	190	7 1/2
	-73	196	7 3/4

DESIGN EVEN

flatware

LINEA Q

52530

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

52730

EPSS - ELECTROPLATED 18-10 S/S
ACCIAIO INOSSIDABILE 18-10 ARGENTATO
EDELSTAHL, ROSTFREI 18-10, VERSILBERT
ACIER INOXYDABLE 18-10 ARGENTÉ
ACERO INOXIDABLE 18-10 PLATEADO

DESIGN LINEA Q

flatware



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

HANNAH



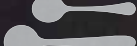
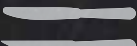
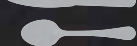
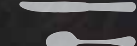
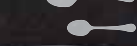
Premio Compasso d'oro ADI

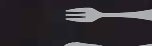
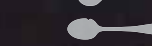
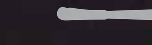
52520

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

52720

EPSS - ELECTROPLATED 18-10 S/S
ACCIAIO INOSSIDABILE 18-10 ARGENTATO
EDELSTAHL, ROSTFREI 18-10, VERSILBERT
ACIER INOXYDABLE 18-10 ARGENTÉ
ACERO INOXIDABLE 18-10 PLATEADO

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

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

DESIGN HANNAH

flatware

TRIENNALE

52505

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

52705

EPSS - ELECTROPLATED 18-10 S/S
ACCIAIO INOSSIDABILE 18-10 ARGENTATO
EDELSTAHL, ROSTFREI 18-10, VERSILBERT
ACIER INOXYDABLE 18-10 ARGENTÉ
ACERO INOXIDABLE 18-10 PLATEADO



	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 ⁷ / ₈
	-25	180	7 ¹ / ₈
	-26	178	7 ¹ / ₄
	-27	202	8 ¹ / ₈
	-30	206	8 ¹ / ₈
	-36	138	5 ³ / ₈
	-37	115	4 ¹ / ₂
	-40	272	10 ³ / ₄
	-41	173	6 ³ / ₄
	-44	229	9 ⁵ / ₈
	-45	228	9 ³ / ₄
	-47	228	9 ³ / ₄
	-49	179	7 ¹ / ₄
	-50	202	8 ³ / ₄
	-53	140	5 ¹ / ₂
	-56	155	6 ¹ / ₈
	-58	249	9 ³ / ₄
	-62	235	9 ¹ / ₄
	-63	275	10 ³ / ₄
	-67	192	7 ⁵ / ₈
	-69	178	7
	-70	158	6 ¹ / ₄
	-71	187	7 ³ / ₈
	-73	186	7 ¹ / ₄

LUNA

52533

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



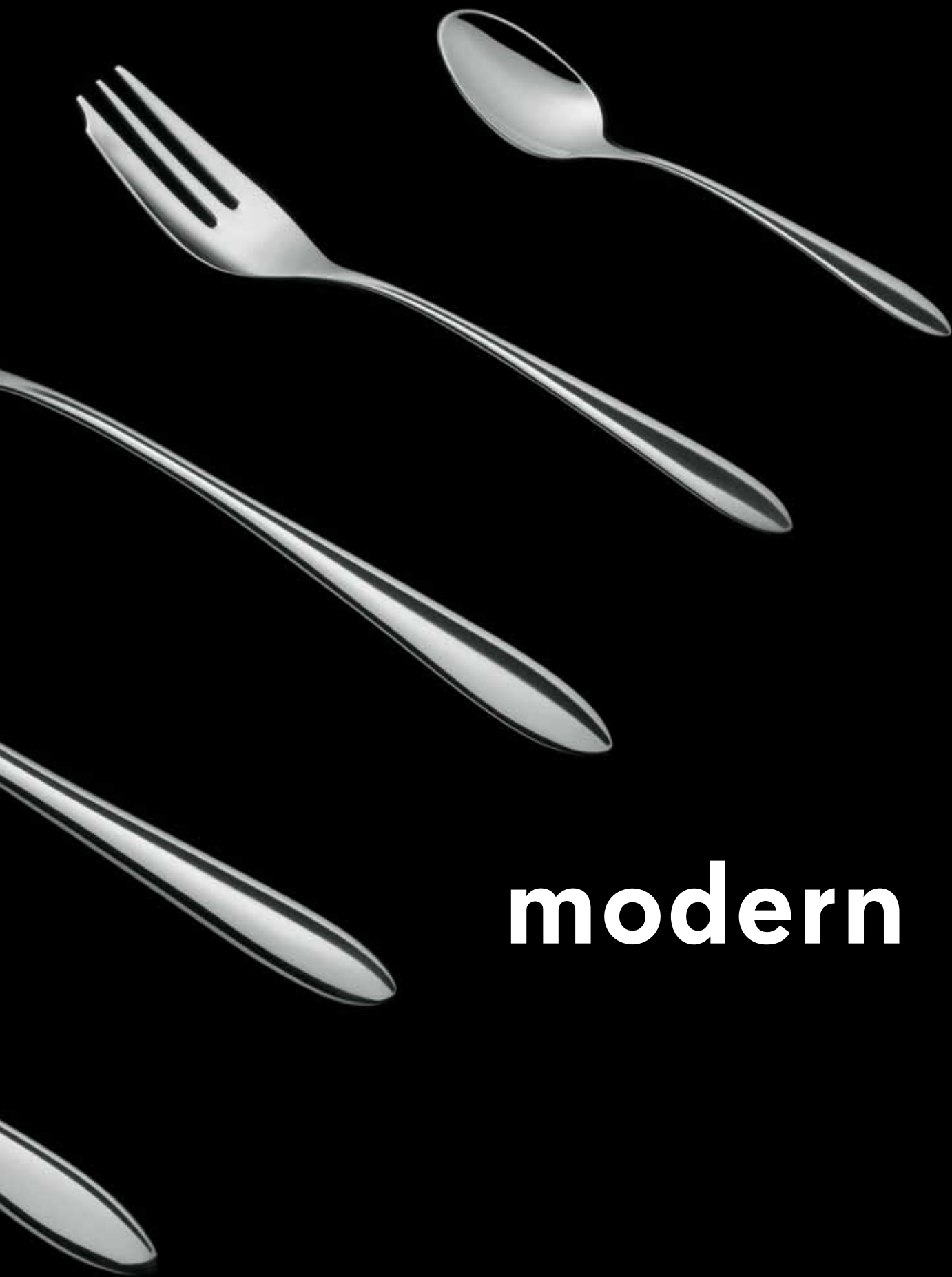
DESIGN LUNA

flatware

MODERN

flatware





MODERN

modern

flatware

1965

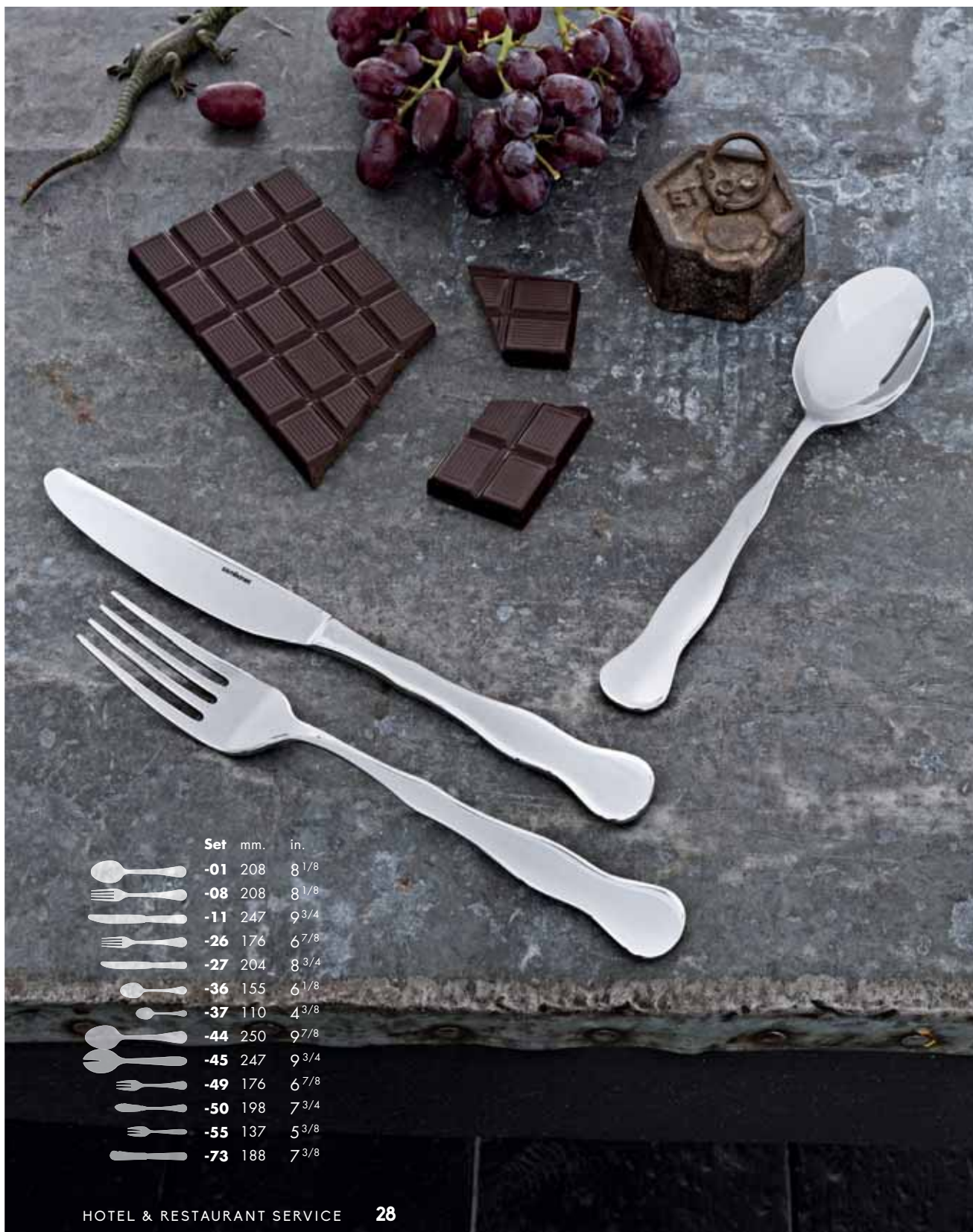


52564

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

MODERN 1965

flatware



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

HOTEL & RESTAURANT SERVICE

QUEEN ANNE

52507

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

52707

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

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



MODERN QUEEN ANNE

flatware

SYMBOL

52576

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

52776

EPSS - ELECTROPLATED 18-10 S/S
ACCIAIO INOSSIDABILE 18-10 ARGENTATO
EDELSTAHL, ROSTFREI 18-10, VERSILBERT
ACIER INOXYDABLE 18-10 ARGENTÉ
ACERO INOXIDABLE 18-10 PLATEADO

MODERN SYMBOL

flatware



	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

sambonet®

DREAM

52515

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

52715

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



MODERN DREAM

flatware

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

LINEAR

52513

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

52713

EPSS - ELECTROPLATED 18-10 S/S
ACCIAIO INOSSIDABILE 18-10 ARGENTATO
EDELSTAHL, ROSTFREI 18-10, VERSILBERT
ACIER INOXYDABLE 18-10 ARGENTÉ
ACERO INOXIDABLE 18-10 PLATEADO

MODERN LINEAR

flatware



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

SINTESI

52536

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

52736

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

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



MODERN SINTESI

flatware

FLAT

62512

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

62712

EPSS - ELECTROPLATED 18-10 S/S
ACCIAIO INOSSIDABILE 18-10 ARGENTATO
EDELSTAHL, ROSTFREI 18-10, VERSILBERT
ACIER INOXYDABLE 18-10 ARGENTÉ
ACERO INOXIDABLE 18-10 PLATEADO

FLAT UNI

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

MODERN FLAT

flatware



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

sambonet

TRATTO

62506

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

62706

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



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

MODERN TRATTO

flatware

CLASSIC

flatware





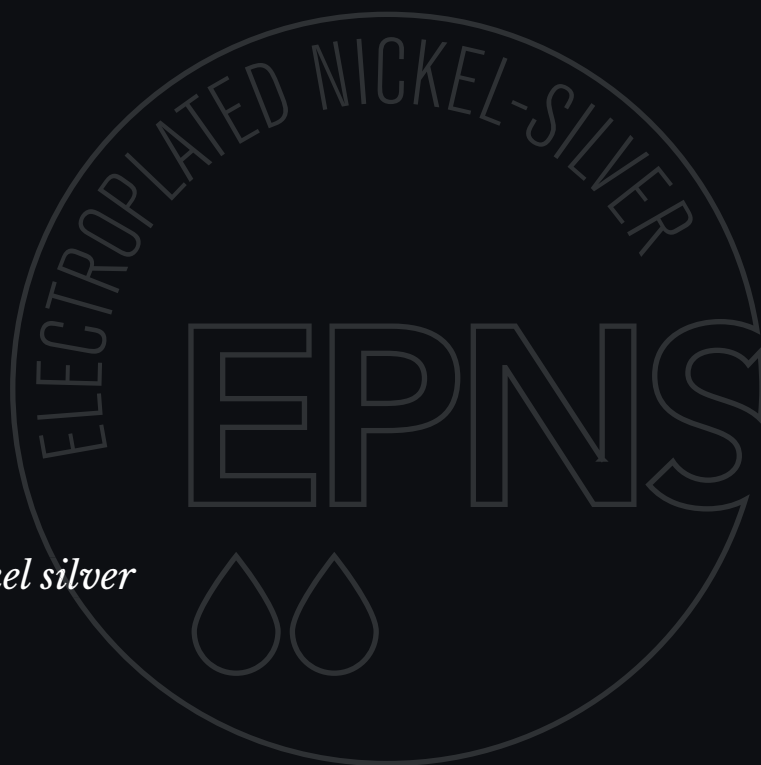
CLASSIC

classic

flatware

epns

electroplated nickel silver



CLASSIC EPNS

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

H&P 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 H&P 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.

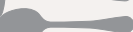
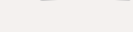
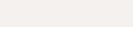
flatware

SAINT BONNET

52317

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



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



CLASSIC SAINT BONNET - EPNS

flatware

LAURIER

52380

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



CLASSIC LAURIER - EPNS

flatware



	Set	mm	in.
	-01	210	8 ¹ / ₄
	-02	176	6 ⁷ / ₈
	-08	211	8 ¹ / ₄
	-14	253	10 ⁵ / 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	8 ¹ / ₈
	-47	231	9 ¹ / ₈
	-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 ⁷ / 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

BAGUETTE CLASSIC

52386

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



CLASSIC BAGUETTE CLASSIC - EPNS

flatware

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

FILET TOIRAS

52356

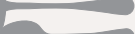
EPNS - ELECTROPLATED NICKEL-SILVER
ALPACCA ARGENTATA
ALPAKA, VERSILBERT
MAILLECHORT ARGENTÉ
ALPACA PLATEADA



CLASSIC FILET TOIRAS - EPNS

flatware



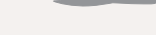
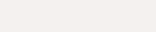
	Set	mm	in.
	-01	208	8 ¹ / ₈
	-02	177	7 ⁷ / ₈
	-08	209	8 ¹ / ₄
	-14	255	10 ⁵ / ₈
	-20	229	9 ⁷ / ₈
	-25	186	7 ³ / ₈
	-26	188	7 ³ / ₈
	-30	225	8 ⁷ / ₈
	-36	142	5 ¹ / ₂
	-37	116	4 ¹ / ₂
	-40	308	12 ¹ / ₈
	-44	237	9 ³ / ₈
	-45	235	9 ¹ / ₄
	-47	237	9 ³ / ₈
	-49	185	7 ¹ / ₄
	-50	213	8 ³ / ₈
	-51	220	8 ⁵ / ₈
	-52	269	10 ¹ / ₂
	-53	149	5 ⁷ / ₈
	-58	251	9 ⁷ / ₈
	-62	235	9 ¹ / ₄
	-63	274	10 ³ / ₄
	-69	181	7 ¹ / ₈
	-71	188	7 ³ / ₈
	-74	220	8 ⁵ / ₈

BAROQUE

52322

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



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



CLASSIC BAROQUE - EPNS

flatware

CONTINENTAL

52524

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

52724

EPSS - ELECTROPLATED 18-10 S/S
ACCIAIO INOSSIDABILE 18-10 ARGENTATO
EDELSTAHL, ROSTFREI 18-10, VERSILBERT
ACIER INOXYDABLE 18-10 ARGENTÉ
ACERO INOXIDABLE 18-10 PLATEADO

CLASSIC CONTINENTAL

flatware



	Set	mm	in.
	-01	209	8 1/4
	-02	167	6 1/4
	-08	210	8 1/4
	-11	253	10 5/8
	-15	253	10 5/8
	-19	235	9 1/4
	-21	235	9 1/4
	-25	180	7 1/8
	-26	181	7 1/8
	-27	220	8 5/8
	-31	220	8 5/8
	-36	140	5 1/2
	-37	115	4 1/2
	-40	270	10 5/8
	-44	225	8 7/8
	-45	225	8 7/8
	-49	181	7 1/8
	-50	209	8 1/4
	-55	140	5 1/2
	-58	250	6 7/8
	-69	180	7 1/8
	-72	183	7 1/4
	-73	183	7 1/4

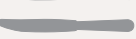
FILET TOIRAS

52556

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

52756

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

	Set	mm	in.
	-01	208	8 1/4
	-02	177	6 7/8
	-08	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 1/4
	-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



CLASSIC FILET TOIRAS

flatware

RUBAN CROISÉ

52523

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

52723

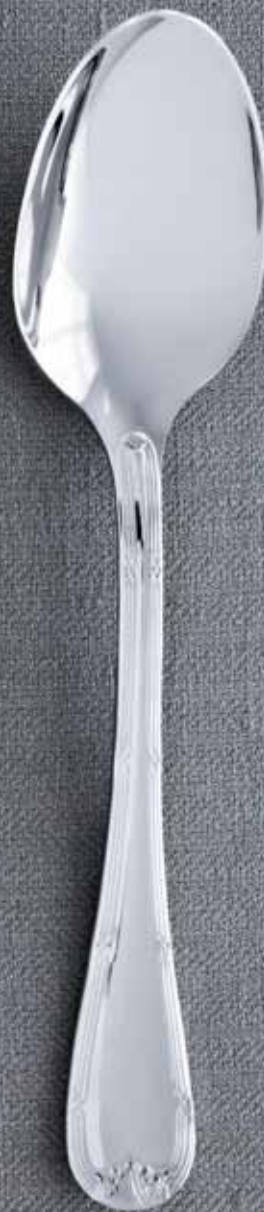
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ACCIAIO INOSSIDABILE 18-10 ARGENTATO
EDELSTAHL, ROSTFREI 18-10, VERSILBERT
ACIER INOXYDABLE 18-10 ARGENTÉ
ACERO INOXIDABLE 18-10 PLATEADO



CLASSIC RUBAN CROISÉ

flatware

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



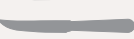
ROME

52546

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

52746

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

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



CLASSIC ROME

flatware

PERLES

52502

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

52702

EPSS - ELECTROPLATED 18-10 S/S
ACCIAIO INOSSIDABILE 18-10 ARGENTATO
EDELSTAHL, ROSTFREI 18-10, VERSILBERT
ACIER INOXYDABLE 18-10 ARGENTÉ
ACERO INOXIDABLE 18-10 PLATEADO

CLASSIC PERLES

flatware



Set	mm	in.
-01	202	8 ¹ / ₄
-02	177	6 ⁷ / ₈
-08	202	8 ¹ / ₄
-11	246	9 ⁵ / ₈
-14	246	9 ⁵ / ₈
-15	248	9 ³ / ₄
-20	219	8 ⁵ / ₈
-25	183	7 ¹ / ₄
-26	183	7 ¹ / ₄
-27	218	8 ¹ / ₂
-30	218	8 ¹ / ₂
-31	218	8 ¹ / ₂
-36	139	5 ¹ / ₂
-37	116	4 ¹ / ₂
-40	269	10 ⁵ / ₈
-41	165	6 ¹ / ₂
-44	223	8 ³ / ₄
-45	224	8 ³ / ₄
-47	222	8 ³ / ₄
-49	184	7 ¹ / ₄
-50	204	8 ¹ / ₈
-53	145	5 ³ / ₄
-56	155	6 ¹ / ₈
-58	248	9 ³ / ₄
-62	230	9 ³ / ₄
-63	270	10 ⁵ / ₈
-67	194	7 ⁵ / ₈
-69	181	7 ¹ / ₈
-70	157	6 ¹ / ₈
-71	179	7 ¹ / ₄

BAGUETTE UNI

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

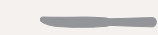
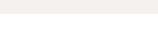
BAGUETTE

52586

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

52786

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

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



CLASSIC BAGUETTE

flatware

RUBAN

52509

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

52709

EPSS - ELECTROPLATED 18-10 S/S
ACCIAIO INOSSIDABILE 18-10 ARGENTATO
EDELSTAHL, ROSTFREI 18-10, VERSILBERT
ACIER INOXYDABLE 18-10 ARGENTÉ
ACERO INOXIDABLE 18-10 PLATEADO

CLASSIC RUBAN

flatware



	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
	-20	229	9 ⁷ / ₈
	-25	186	7 ¹ / ₄
	-26	187	7 ¹ / ₄
	-27	227	8 ⁷ / ₈
	-30	224	8 ³ / ₄
	-31	229	9 ³ / ₄
	-36	143	5 ⁵ / ₈
	-37	116	4 ⁵ / ₈
	-40	300	11 ³ / ₄
	-41	169	6 ⁵ / ₈
	-44	238	9 ³ / ₈
	-45	239	9 ³ / ₈
	-47	237	9 ³ / ₈
	-49	188	7 ³ / ₈
	-50	211	8 ¹ / ₄
	-53	145	5 ³ / ₄
	-56	153	6 ¹ / ₄
	-58	249	9 ³ / ₄
	-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

sambonet

DECÒ

52503

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

52703

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



CLASSIC DECÒ

flatware

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

CONTOUR

52501

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

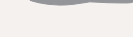
52701

EPSS - ELECTROPLATED 18-10 S/S
ACCIAIO INOSSIDABILE 18-10 ARGENTATO
EDELSTAHL, ROSTFREI 18-10, VERSILBERT
ACIER INOXYDABLE 18-10 ARGENTÉ
ACERO INOXIDABLE 18-10 PLATEADO

CLASSIC CONTOUR

flatware



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

PETIT BAROQUE

52597

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

52797

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



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

CLASSIC PETIT BAROQUE

flatware





FINISHES

finishes

flatware

finishes

vintage / antique / satin / pvd

FINISHES

Sambonet increases its flatware collections with new refined finishes, in order to offer the widest range of choice and customization possibilities. The Vintage finish is obtained through a series of industrial processes and mechanically produced finishings. PVD, on the other hand, is made by the implementing of metallic particles through vaporization. Both techniques act on the flatware surfaces, creating a “used” effect or refined nuances of color. Even the antique and satin processing follow a similar method, with manual workmanship and a high pressure sandblasting treatment.

flatware

Sambonet dona alla sua gamma di posateria raffinate finiture, che spaziano dalla texture al colore, per offrire la più ampia possibilità di scelta e di personalizzazione. Se la finitura Vintage si ottiene tramite una serie di processi industriali e lavorazioni meccaniche di finitura, il PVD è realizzato invece tramite la deposizione di particelle metalliche mediante vaporizzazione. Entrambe le tecniche agiscono sullo strato superficiale delle posate, conferendo nel primo caso l'effetto “usurato” e nel secondo pregiate sfumature di colore. Anche le lavorazioni antique e satin seguono processi di questo tipo, prevedendo lavorazioni manuali e trattamenti di sabbiature ad alta pressione.

sambonet

FINISHES

flatware



1965 VINTAGE

52464*

18-10 STAINLESS STEEL, VINTAGE FINISHING
ACCIAIO INOSSIDABILE 18-10, FINITURA VINTAGE
EDELSTAHL, ROSTFREI 18-10 VINTAGE AUSFÜHRUNG
ACIER INOXYDABLE 18-10 FINITION VINTAGE
ACERO INOXIDABLE 18-10 ACABADO VINTAGE

** finishes shown can be carried out also on other models / le finiture illustrate possono essere eseguite anche su altri modelli*



FILET TOIRAS VINTAGE

* 52456

18-10 STAINLESS STEEL, VINTAGE FINISHING
ACCIAIO INOSSIDABILE 18-10, FINITURA VINTAGE
EDELSTAHL, ROSTFREI 18-10 VINTAGE AUSFÜHRUNG
ACIER INOXYDABLE 18-10 FINITION VINTAGE
ACERO INOXIDABLE 18-10 ACABADO VINTAGE

** finishes shown can be carried out also on other models / le finiture illustrate possono essere eseguite anche su altri modelli*



GIO PONTI VINTAGE

52460*

18-10 STAINLESS STEEL, VINTAGE FINISHING
ACCIAIO INOSSIDABILE 18-10, FINITURA VINTAGE
EDELSTAHL, ROSTFREI 18-10 VINTAGE AUSFÜHRUNG
ACIER INOXYDABLE 18-10 FINITION VINTAGE
ACERO INOXIDABLE 18-10 ACABADO VINTAGE

** finishes shown can be carried out also on other models / le finiture illustrate possono essere eseguite anche su altri modelli*

FINISHES GIO PONTI - VINTAGE

flatware



FLAT VINTAGE

* 62412

18-10 STAINLESS STEEL, VINTAGE FINISHING
ACCIAIO INOSSIDABILE 18-10, FINITURA VINTAGE
EDELSTAHL, ROSTFREI 18-10 VINTAGE AUSFÜHRUNG
ACIER INOXYDABLE 18-10 FINITION VINTAGE
ACERO INOXIDABLE 18-10 ACABADO VINTAGE

** finishes shown can be carried out also on other models / le finiture illustrate possono essere eseguite anche su altri modelli*



BAGUETTE VINTAGE

52486*

18-10 STAINLESS STEEL, VINTAGE FINISHING
ACCIAIO INOSSIDABILE 18-10, FINITURA VINTAGE
EDELSTAHL, ROSTFREI 18-10 VINTAGE AUSFÜHRUNG
ACIER INOXYDABLE 18-10 FINITION VINTAGE
ACERO INOXIDABLE 18-10 ACABADO VINTAGE

** finishes shown can be carried out also on other models / le finiture illustrate possono essere eseguite anche su altri modelli*



* VINTAGE PVD

18-10 STAINLESS STEEL, VINTAGE PVD FINISHING
ACCIAIO INOSSIDABILE 18-10, FINITURA PVD VINTAGE
EDELSTAHL, ROSTFREI 18-10 PVD VINTAGE AUSFÜHRUNG
ACIER INOXYDABLE 18-10 FINITION PVD VINTAGE
ACERO INOXIDABLE 18-10 ACABADO PVD VINTAGE

** finishes shown can be carried out also on other models / le finiture illustrate possono essere eseguite anche su altri modelli*

FINISHES VINTAGE PVD

COPPER



GOLD



BLACK



flatware

ANTIQUE*

18-10 STAINLESS STEEL, ANTIQUE FINISHING
ACCIAIO INOSSIDABILE 18-10, FINITURA ANTIQUE
EDELSTAHL, ROSTFREI 18-10 ANTIQUE AUSFÜHRUNG
ACIER INOXYDABLE 18-10 FINITION ANTIQUE
ACERO INOXIDABLE 18-10 ACABADO ANTIQUE

** finishes shown can be carried out also on other models / le finiture illustrate possono essere eseguite anche su altri modelli*

FINISHES ANTIQUE

flatware

sambonet®

* SATIN

18-10 STAINLESS STEEL, SATIN FINISHING
ACCIAIO INOSSIDABILE 18-10, FINITURA SATIN
EDELSTAHL, ROSTFREI 18-10 SATIN AUSFÜHRUNG
ACIER INOXYDABLE 18-10 FINITION SATIN
ACERO INOXIDABLE 18-10 ACABADO SATIN

** finishes shown can be carried out also on other models / le finiture illustrate possono essere eseguite anche su altri modelli*



FINISHES SATIN

flatware

PVD*

18-10 STAINLESS STEEL, PVD FINISHING
ACCIAIO INOSSIDABILE 18-10, FINITURA PVD
EDELSTAHL, ROSTFREI 18-10 PVD AUSFÜHRUNG
ACIER INOXYDABLE 18-10 FINITION PVD
ACERO INOXIDABLE 18-10 ACABADO PVD

** finishes shown can be carried out also on other models / le finiture illustrate possono essere eseguite anche su altri modelli*

AVAILABLE COLOURS:

FINISHES PVD

flatware



BLACK
VINTAGE



COPPER
POLISHED



PVD (Physical Vapour Deposition) is a technique which colors and shades valuable objects by evaporating metal particles in a vacuum chamber. This special treatment is welded at an atomic level to the surface of the stainless steel flatware, hardening the steel and optimizing its resistance to both rubbing and corrosion, as well as preventing rust and oxides from forming.

Il PVD (Physical Vapour Deposition) è un processo che conferisce agli oggetti pregiate colorazioni e sfumature, ottenuto tramite la deposizione di particelle metalliche mediante vaporizzazione in una camera sottovuoto. Questo particolare rivestimento si salda a livello atomico alla superficie in acciaio inox delle posate, dotando il materiale di maggiore durezza e di resistenza sia all'usura per sfregamento che alla corrosione, inibendo la formazione di ruggini e ossidi.



GOLD
POLISHED

FINISHES PVD

flatware

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

KIDS



Gio Ponti Conca

Kids flatware, set 4 pcs

Posate bambino, set 4 pz
Kindern Besteck, 4-llg Set
Couverts enfants, set 4 pcs
Cubiertos niños, set 4 pz

52538-98 18-10 S/S

52738-98 Silverplated S/S

flatware



Smile

Kids flatware, set 3 pcs

Posate bambino, set 3 pz
Kindern Besteck, 3-llg Set
Couverts enfants, set 3 pcs
Cubiertos niños, set 3 pz

52558-98 18-10 S/S



Party forks, set 12 pcs

Forchettine cocktail, 12 pz
Partygabeln, 12-tlg
Fourchette, 12 pcs
Tenedor, 12 pz

52550-27 18-10 S/S



Party spoons, set 12 pcs

Cucchiaiini cocktail, 12 pz
Partylöffel, 12-tlg
Cuillère, 12 pcs
Cuchara, 12 pz

52550-28 18-10 S/S



Party spatula, set 12 pcs

Spatole cocktail, 12 pz
Butterstreicher, 12-tlg
Tartineur, 12 pcs
Palita, 12 pz

52550-29 18-10 S/S

LIVING

Pliers & tongs - serving items

LIVING



flatware





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^{7/16} in.

-85 24 cm - 9^{7/16} 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^{15/16} 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^{7/16} in.

-79 30 cm - 11^{13/16} 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 - 9^{7/16} in.



Spaghetti tongs

Molla per spaghetti
Spaghettizange
Pince à spaghetti
Pinza espagueti

52550 18-10 S/S

52750 Silverplated S/S

-73 21 cm - 8^{1/4} in.

-74 30 cm - 11^{13/16} in.



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 - 7^{1/8} in.

-63 23 cm - 9^{5/8} in.

-64 26 cm - 10^{1/4} 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 - 9^{5/8} in.



Ice tongs

Molla per ghiaccio
Eiszange
Pince à glace
Pinza hielo

52550-56 18-10 S/S

52750-56 Silverplated S/S

17,5 cm - 6^{7/8} 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 - 6^{11/16} in.



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 - 4^{11/16} 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 - 4^{11/16} 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 - 9^{1/4} in.



Multipurpose tongs
Molla universale
Universalzange
Pince universelle
Pinza universal

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

30 cm - 11^{13/16} 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 - 8^{1/4} in.
-69 26 cm - 10^{1/4} in.
-70 30 cm - 11^{13/16} in.



Ice tea spoon, set 6 pcs
Cucchiaio bibita, Set 6 pezzi.
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 - 7^{3/4} in.



LIVING



Panettone knife

Coltello per panettone
Panettonemesser
Couteau à panettone
Cuchillo de pan

52550-34 18-10 S/S

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^{13/16} in.



Fish serving fork

Forchetta a servire per pesce
Fischvorlegegabel
Fourchette à servir poisson
Tenedor servir pescado

52550-41 18-10 S/S

52750-41 Silverplated S/S

25 cm - 10 in.



Fish serving knife

Coltello a servire per pesce
Fischvorlegemesser
Couteau à servir poisson
Cuchillo servir pescado

52550-42 18-10 S/S

52750-42 Silverplated S/S

25 cm - 10 in.



Butter spreader, set 6 pcs

Spatolina per burro, set 6 pezzi.
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^{3/4} in.



Oyster / cake fork, set 6 pcs

Forchettina per ostriche/dolce, set 6 pezzi
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 pezzi
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.

LIVING

flatware



LIVING

flatware

LIVING



Ice spoon

Cucchiaio per ghiaccio
Eislöffel
Cuillère à glace
Cuchara para hielo

52550-04 18-10 S/S

52750-04 Silverplated S/S

23 cm - 9^{3/4} in.



Sauce spoon

Cucchiaio per salsa
Suppenvorleger
Cuillère à sauce
Cuchara para salsa

52550-06 18-10 S/S

52750-06 Silverplated S/S

23 cm - 9^{3/4} in.



Ladle

Mestolo
Schöpfer
Louche
Cazo

52550-01 18-10 S/S

52750-01 Silverplated S/S

25,5 cm - 10 in.

LIVING



Monoportion spoon, set 6 pcs

Cucchiaio monoporzione, set 6 pezzi
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^{11/16} in.



Monoportion fork, set 6 pcs

Forchetta monoporzione, set 6 pezzi
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

Forchetta monoporzione, set 6 pezzi
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^{11/16} in.

flatware



Salt spoon, set 6 pcs

Cucchiaino per sale, set 6 pezzi
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^{9/16} in.



Parmesan spoon, set 6 pcs

Cucchiaio per parmigiano, set 6 pezzi
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^{5/16} 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

Forchetta 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.



Serving spoon

Cucchiaio a servire
Servierlöffel
Cuiller 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.



Perforated serving spoon

Cucchiaio a servire forato
Servierlöffel gelocht
Cuiller 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

Forchettone per spaghetti
Spaghettivorlegegabel
Fourchette à servir spaghetti
Tenedor servir espaguetis

52550-15 18-10 S/S

52750-15 Silverplated S/S

28,5 cm - 11 1/4 in.



Rice spoon

Cucchiaio per riso
Reislöffel
Cuiller à riz
Cuchara arroz

52550-16 18-10 S/S

52750-16 Silverplated S/S

28 cm - 11 in.

LIVING



Grape scissor

Forbice per uva
Traubenschere
Ciseaux raisin
Tijeras uva

52550-91 18-10 S/S

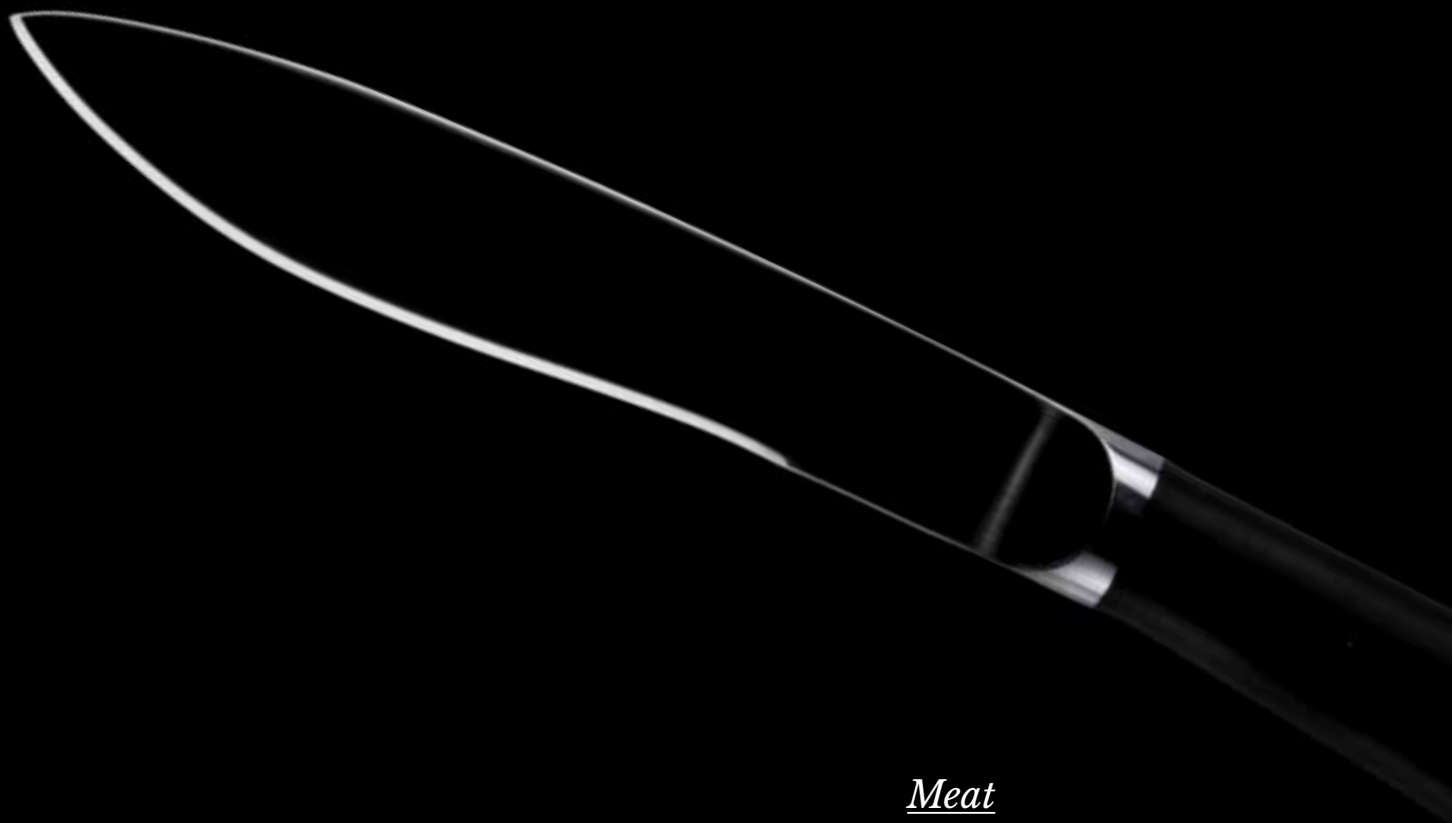
52750-91 Silverplated S/S

14,5 cm - 5 3/4 in.

flatware

SPECIAL KNIVES

SPECIAL KNIVES



Meat

T-Bone knife, s.h.

Coltello t-bone, monoblocco
Steakmesser T-Bone, Monoblock
Couteau t-bone, monobloc
Cuchillo t-bone, monobloc

256 mm - 10^{1/2} in.

Smooth blade - Lama liscia

52552-01 18-10 S/S

Serrated blade - Lama seghettata

52552-02 18-10 S/S



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.



flatware

Cheese



Parmesan cheese knife

Coltello parmigiano
Parmesanmesser
Couteau à parmesan
Cuchillo parmesano

140 mm - 5 1/2 in.

52550C92 18-10 S/S



Soft cheese knife

Coltello formaggi teneri
Weichkäsemesser
Couteau fromage à servir
Cuchillo queso suave

235 mm - 9 1/4 in.

52550C93 18-10 S/S



Hard cheese knife

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

220 mm - 8 5/8 in.

52550C94 18-10 S/S



Cottage cheese knife

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

240 mm - 9 1/2 in.

52550C95 18-10 S/S



holloware

vasellame | serviergeschirr | platerie | complementos de mesa

holloware



design

holloware

sphera

DESIGN SPHERA

holloware





reddot design award



awards

Innovative design, shape, materials, concept, performance and esthetic come together in Sphera's round and symmetric forms. Coffee line, pitchers, vases and glacettes have in common the elegance and taste typical of Sambonet. A modern collection that gives stainless steel a new form.

Design innovativo, forma, materiale, concetto, performance ed estetica si riuniscono nelle forme tondeggianti e simmetriche di Sphera. La linea di caffetteria, le brocche, i vassoi e le glacette hanno come comune denominatore l'eleganza e il gusto proprio di Sambonet. Una collezione moderna che dona all'acciaio nuove forme.

SPHERA

NEW



Sugar bowl

Zuccheriera
Zuckerdose
Sucrier
Azucarero

56910-02 18-10 S/S

55910-02 Silverplated S/S

20 cl. - 7 oz.



Creamer

Cremiera
Gießler
Crémier
Jarrifa

56904-01 18-10 S/S

55904-01 Silverplated S/S

15 cl. - 5 1/2 oz.



Milk pot

Lattiera
Milchkanne
Pot à lait
Jarra leche

56906 18-10 S/S

55906 Silverplated S/S

-03 30 cl. - 11 oz.

-06 60 cl. - 21 1/2 oz.



Napkin holder

Legatovagliolo
Serviettenring
Porte serviette
Servilletero

56994-00 18-10 S/S

55994-00 Silverplated S/S

Ø 5 cm - h 3,5 cm - Ø 2 in. - h 1 3/8 in.



Tea pot

Teiera
Teekanne
Théière
Tetiera

56908 18-10 S/S

55908 Silverplated S/S

-03 30 cl. - 11 oz.

-06 60 cl. - 21 1/2 oz.



Coffee pot

Caffettiera
Kaffeekanne
Cafetière
Cafetera

56901 18-10 S/S

55901 Silverplated S/S

-03 30 cl. - 11 oz.

-06 60 cl. - 21 1/2 oz.

-10 100 cl. - 33 1/2 oz.

-15 150 cl. - 50 3/4 oz.



Show plate

Piatto presentazione
Platzteller
Plat à présentation
Plato de presentaciòn

56931-32 18-10 S/S

55931-32 Silverplated S/S

Ø 32 cm - Ø 12 1/2 in.



Water pitcher

Brocca acqua
Eiswasserkrug
Carafe à eau
Jarra agua

56915-20 18-10 S/S

55915-20 Silverplated S/S

200 cl. - 67 5/8 oz.



Water pitcher with ice guard

Brocca acqua con fermaghiaccio
Wasserkrug mit Eislippe
Carafe à eau avec arrêt pour glace
Jarra agua con reja hielo

56915-15 18-10 S/S

55915-15 Silverplated S/S

150 cl. - 50 3/4 oz.

56916-20 18-10 S/S

55916-20 Silverplated S/S

200 cl. - 67 5/8 oz.

DESIGN SPHERA

holloware

sambonet

sphera

mix & match



DESIGN SPHERA

The purity of Rosenthal's fine bone china is mixed with the hardness of Sambonet's stainless steel, creating a perfect new match. The Jade Sphera collection, with its soft and sinuous forms, can be perfectly paired with Sambonet's Sphera collection, recalling its award-winning design. Different materials, same form: the one to adorn the tables of the most refined hotels.

Il candore della fine bone china di Rosenthal si mescola alla rigidità dell'acciaio di Sambonet dando vita a un connubio perfetto. La collezione Jade Sphera, con le sue forme morbide e sinuose, è perfettamente abbinabile all'omonima collezione Sphera di Sambonet, richiamando il suo pluripremiato design. Materiali diversi, stessa forma: quella per le tavole degli hotel più raffinati.

holloware

SPHERA



* Bowl

Ciotola
Universalschale
Bol universel
Copa

56591-12 18-10 S/S

55591-12 Silverplated S/S

Ø 12 cm - Ø 4^{3/4} in.



* Cruet set, 5 pcs

Servizio Menage, 5 pz
Menage, 5-llg
Ménagère, 5 pcs
Servicio de mesa, 5 pz

56592-04 18-10 S/S

55592-04 Silverplated S/S

Ø 24 cm - h 20 cm - Ø 9^{1/2} in. - h 7^{7/8} in.

Composition - Composizione

1x **56591-24** Bowl / round tray - Ciotola / vassoio rotondo

2x **56592-AA** Oil pourer - Oliera

1x **56592-AB** Vinegar pourer - Acetiera

2x **56592-AC** Salt & pepper dispenser / Dosatore sale e pepe



* Bowl / round tray

Ciotola / vassoio rotondo
Universalschale / Ausstellplatte, rund
Bol universel / plateau rond
Copa / bandeja redonda

With handles - Con maniglie

56591-32 18-10 S/S

55591-32 Silverplated S/S

Without handles - Senza maniglie

56591-33 18-10 S/S

Ø 32 cm - Ø 12^{5/8} in.



* Bowl / round tray

Ciotola / vassoio rotondo
Universalschale / Ausstellplatte, rund
Bol universel / plateau rond
Copa / bandeja redonda

With handles - Con maniglie

56591-24 18-10 S/S

55591-24 Silverplated S/S

Without handles - Senza maniglie

56591-25 18-10 S/S

Ø 24 cm - Ø 9^{1/2} in.



* Round tray

Vassoio tondo
Ausstellplatte, rund
Plateau rond
Bandeja redonda

With handles - Con maniglie

56595-40 18-10 S/S

55595-40 Silverplated S/S

Without handles - Senza maniglie

56595-41 18-10 S/S

Ø 40 cm - Ø 15^{3/4} in.



* Round tray

Vassoio tondo
Ausstellplatte, rund
Plateau rond
Bandeja redonda

56595-56 18-10 S/S

Ø 55 cm - Ø 21^{5/8} in.



DESIGN SPHERA

holloware

✱ Silicone disc included
Disco in silicone incluso

SPHERA



Wine cooler

Secchio vino
Weissweinkühler
Seau à vin
Cubo vino

56598-00 18-10 S/S

55598-00 Silverplated S/S

22 x 17 cm - h 19 cm - 8^{5/8} x 8^{1/2} in. - h 7^{1/2} in.



Insulated wine cooler

Glacette termica
Flaschenkühler
Rafraichisseur à bouteille
Enfriador de botella

56594-00 18-10 S/S

55594-00 Silverplated S/S

Ø 10 cm - h 18 cm - Ø 3^{7/8} in - h 7^{1/8} in.



Insulated ice bucket

Secchio ghiaccio termico
Eisbehälter, isoliert
Seau à glace, isotherme
Cubitera térmica

56596-00 18-10 S/S

55596-00 Silverplated S/S

Ø 12 cm - h 10 cm - Ø 4^{3/4} in. - h 3^{5/8} in.



Wine cooler stand

Supporto secchio vino
Ständer für Weinkühler
Support pour seau à vin
Soporte para cubitera

56755-20 18-10 S/S

55755-20 Silverplated S/S

h 61,8 cm - h 24^{5/16} in.



Candle holder

Portacandela
Windlicht
Bougeoir
Portavela

56597-12 18-10 S/S

Ø 12 cm - h 13 cm - Ø 4^{3/4} in. - h 4^{3/4} in.



Candle holder

Portacandela
Windlicht
Bougeoir
Portavela

56597-24 18-10 S/S

Ø 24 cm - h 17 cm - Ø 9^{1/2} in. - h 6^{7/8} in.

NEW LIVING

from oven to table

NEW

DESIGN NEW LIVING

holloware



Holder with rectangular oven dish

Supporto con pirofila forno rettangolare
Halterung mit rechteckiger Auflaufform
Support avec plat à four rectangulaire
Soporte con fuente para horno rectangular

56402L Mirror 18-10 S/S, porcelain

55402L Silverplated 18-10 S/S, porcelain

56402S Antico 18-10 S/S, porcelain

35 35 x 22 cm - 13^{3/4} x 8^{1/16} in.

41 41 x 27 cm - 15^{15/16} x 10^{5/8} in.

Cover not included - Coperchio non incluso

Cover

Coperchio
Deckel
Couvercle
Tapa

56402-DA Mirror 18-10 S/S

41 x 27 cm - 15^{15/16} x 10^{5/8} in.
Suitable for - Adatto a: 56402L41



Holder with oval oven dish

Supporto con pirofila forno ovale
Halterung mit ovaler Auflaufform
Support avec plat à four ovale
Soporte con fuente para horno oval

56401L Mirror 18-10 S/S, porcelain

55401L Silverplated 18-10 S/S, porcelain

56401S Antico 18-10 S/S, porcelain

35 35 x 24 cm - 13^{3/4} x 9^{1/2} in.

39 39 x 27 cm - 15^{3/8} x 10^{5/8} in.

44 44 x 27 cm - 17^{15/16} x 10^{5/8} in.

Cover not included - Coperchio non incluso

Cover

Coperchio
Deckel
Couvercle
Tapa

56401-DA Mirror 18-10 S/S

39 x 27 cm - 15^{3/8} x 10^{5/8} in.
Suitable for - Adatto a: 56401L39



Holder with fish oven dish

Supporto con pirofila forno per pesce
Halterung mit Fisch-Auflaufform
Support avec plat poisson à four
Soporte con fuente pescada para horno

56403L48 Mirror 18-10 S/S, porcelain

55403L48 Silverplated 18-10 S/S, porcelain

56403S48 Antico 18-10 S/S, porcelain

48 x 17 cm - 18^{7/8} x 6^{11/16} in.

NEW LIVING

from oven to table

NEW

Holder with spaghetti dish

Supporto con spaghetti
Halterung mit Spaghettischale
Support avec bol à spaghetti
Soporte con bol para espaguetis

56420L Mirror 18-10 S/S, porcelain

55420L Silverplated 18-10 S/S, porcelain

56420S Antico 18-10 S/S, porcelain

27 Ø 27 cm - Ø 10^{7/16} in.

32 Ø 32 cm - Ø 12^{1/2} in.

Cover not included - Coperchio non incluso

Cover

Coperchio
Deckel
Couvercle
Tapa

56412-DA Mirror 18-10 S/S

Ø 32 cm - Ø 12^{1/2} in.

Suitable for - Adatto a: 56420L32



Holder with rice dish

Supporto con risottiera
Halterung mit Risottoschale
Support avec plat à risotto
Soporte con fuente para risotto

56421L36 Mirror 18-10 S/S, porcelain

55421L36 Silverplated 18-10 S/S, porcelain

56421S36 Antico 18-10 S/S, porcelain

Ø 36 cm - Ø 14^{1/8} in.

Cover not included - Coperchio non incluso

Cover

Coperchio
Deckel
Couvercle
Tapa

56412-DB Mirror 18-10 S/S

Ø 36 cm - Ø 14^{1/8} in.

Suitable for - Adatto a: 56421L36



Holder with 3 appetizer dishes

Supporto con 3 antipastiere
Halterung mit 3 Vorspeisenschalen
Support avec 3 bols à hors d'oeuvre
Soporte con 3 fuentes para aperitivo

56424L03 Mirror 18-10 S/S, porcelain

55424L03 Silverplated 18-10 S/S, porcelain

56424S03 Antico 18-10 S/S, porcelain

38 x 18 cm - 14^{15/16} x 7^{1/8} in.



holders' finishes
finiture dei supporti

Antico

Antico 18-10 stainless steel
Acciaio inossidabile 18-10 antico

Silverplated

Silverplated 18-10 stainless steel
Acciaio inossidabile 18-10 argentato

Mirror

Mirror 18-10 stainless steel
Acciaio inossidabile 18-10 mirror



DESIGN NEW LIVING

holloware

bamboo

DESIGN BAMBOO

holloware



The sleek and the contemporary oval section give Bamboo collection the harmony typical of 1940s organic design. Bamboo is a coffee and bar line, which includes a number of table accessories. It is characterized by the uniqueness of the forms and originality of the handle details. A perfect example of when design aligns itself with functionality and practicality.

La linea slanciata e la contemporaneità della sezione ovale dona a Bamboo l'armonia tipica del design organico degli anni '40. Una linea di caffetteria e bar, oltre a una serie di complementi tavola e accessori, caratterizzata dall'unicità delle sue forme e dall'originalità dei dettagli della lavorazione. Un'interpretazione in cui il design sposa ergonomia e praticità.

BAMBOO



Coffee pot

Caffettiera
Kaffeekanne
Cafetière
Cafetera

56701 18-10 S/S

55701 Silverplated S/S

-03 27 cl. - 9^{1/2} oz.

-06 52 cl. - 18^{1/3} oz.

-09 72 cl. - 25^{1/3} oz.

-16 160 cl. - 56^{1/2} oz.



Tea pot

Telera
Teekanne
Théière
Telera

56708 18-10 S/S

55708 Silverplated S/S

-03 21 cl. - 7^{2/5} oz.

-05 40 cl. - 14 oz.

-12 100 cl. - 35^{1/3} oz.



Creamer

Cremiera
Gießer
Crémier
Jarrita

56704-01 18-10 S/S

55704-01 Silverplated S/S

11 cl. - 4 oz.



Milk pot

Lattiera
Milchkanne
Pot à lait
Jarra leche

56706 18-10 S/S

55706 Silverplated S/S

-03 25 cl. - 8^{5/6} oz.

-06 54 cl. - 19 oz.

-09 72 cl. - 25^{2/5} oz.



Water pitcher

Brocca acqua
Wasserkrug
Carafe à eau
Jarra agua

56715-20 18-10 S/S

55715-20 Silverplated S/S

200 cl. - 67^{5/8} oz.



Water pitcher with ice guard

Brocca acqua con fermagliaccio
Wasserkrug mit Eislippe
Carafe à eau avec arrêt pour glace
Jarra agua con reja hielo

56715-16 18-10 S/S

55715-16 Silverplated S/S

160 cl. - 56^{1/2} oz.

56716-20 18-10 S/S

55716-20 Silverplated S/S

200 cl. - 67^{5/8} oz.



Sugar bowl

Zuccheriera
Zuckerdose
Sucrier
Azucarero

56710-02 18-10 S/S

55710-02 Silverplated S/S

20 cl. - 7 oz.



Butter dish with cover

Burriera con cloche
Butterdose mit Deckel
Beurrier avec cloche
Mantequillera con cúpula

56770-00 18-10 S/S

55770-00 Silverplated S/S

9,5 x 7 cm - 30 ml. - 3^{3/4} x 2^{3/4} in. - 1 oz.



Cash tray

Vassoio conto
Rechnungstablett
Plateau à monnaie
Bandeja cuentas y propinas

56718-22 18-10 S/S

55718-22 Silverplated S/S

22 x 14 cm - 8^{11/16} x 5^{1/2} in.



Sauce bowl

Portasalse
Saucenschale
Bol à sauce
Copa salsa

56769-00 18-10 S/S

55769-00 Silverplated S/S

Ø 5 cm - 40 ml. - Ø 2 in. - 1^{23/64} oz.



Bowl

Ciotolina
Schale
Coupelle
Copita

56777-10 18-10 S/S

55777-10 Silverplated S/S

Ø 10 cm - Ø 3^{15/16} in.



Bread basket

Cestino pane
Brotkorb
Corbeille à pain
Cesta pan

56775-20 18-10 S/S

55775-20 Silverplated S/S

Ø 20 cm - Ø 7^{7/8} in.



Sugar / tea bags holder

Supporto per bustine di zucchero / tè
Behälter für Zucker- / Teebeutel
Support pour sachets de sucre / thé
Soporte para sobres de azúcar / té

56759-08 18-10 S/S

55759-08 Silverplated S/S

9 x 5,5 cm - h 9 cm - 3^{1/2} x 2^{1/8} in. - h 3^{1/2} in.



Toast rack

Porta toast
Toastständer
Support pour toast
Porta tostadas

56757-06 18-10 S/S

55757-06 Silverplated S/S

14 x 9 cm - h 13 cm - 5^{1/2} x 3^{1/2} in. - h 5^{1/8} in.

6 toasts - 6 toast



Napkin holder

Portatovaglioli
Serviettenhalter
Porte serviettes
Servilletero

56756-00 18-10 S/S

55756-00 Silverplated S/S

14 x 4 cm - h 7,5 cm - 5^{1/2} x 1^{1/2} in. - h 3 in.

DESIGN BAMBOO



holloware

BAMBOO

DESIGN BAMBOO

holloware





Wine cooler

Secchio vino
Weinkühler
Seau à vin
Cubo vino

56754-20 18-10 S/S

55754-20 Silverplated S/S

h 20,3 cm - 24 x 19,5 cm - h 8 in. - 9^{7/16} x 7^{11/16} in.



Insulated wine cooler

Glacette termica
Flaschenkühler
Rafräichisseur à bouteille
Enfriador de botella

56751-09 18-10 S/S

55751-09 Silverplated S/S

h 21,2 cm - 15 x 12 cm - h 8^{3/8} in. - 5^{15/16} x 4^{11/16} in.



Insulated ice bucket

Secchio ghiaccio termico
Eisbehälter, isoliert
Seau à glace, isotherme
Cubitera tèrmica

56752-16 18-10 S/S

55752-16 Silverplated S/S

h 14,2 cm - 16,4 x 12,7 cm - h 5^{9/16} in. - 6^{7/16} x 5 in.



Bottle stopper

Copribottiglia
Stopfen
Bouchon
Tapón

56796-00 18-10 S/S

55796-00 Silverplated S/S

h. 6,5 cm - h 2^{9/16} in.



Cocktail shaker

Cocktail shaker
Cocktailshaker
Shaker
Coctelera

56772-00 18-10 S/S

55772-00 Silverplated S/S

47 cl. - 16^{1/2} oz.



Wine cooler stand

Supporto secchio vino
Weinkühlerständer
Support pour seau à vin
Soporte para cubo vino

56755-20 18-10 S/S

55755-20 Silverplated S/S

h 61,8 cm - h 24^{5/16} in.

BAMBOO



Flower vase

Vasetto fiori
Blumenvase
Vase à fleurs
Florero

56765-00 18-10 S/S

55765-00 Silverplated S/S

h 18 cm - h 7^{1/8} in.



Candle holder

Portacandela
Windlicht
Bougeoir
Portavela

56774-17 18-10 S/S

h 14 cm - Ø 10 cm
h 5^{1/2} in. - Ø 3^{15/16} in.

DESIGN BAMBOO



Candlestick

Candelieri
Kerzenleuchter
Chandelier
Candelabro una vela

56725-01 18-10 S/S

Ø 8 cm - h 29 cm
Ø 3^{1/8} in. - h 11^{3/8} in.



Candelabra 3 lights

Candelabro 3 luci
Kerzenleuchter, 3-flammig
Chandelier, 3 branches
Candelabro, 3 brazos

56725-03 18-10 S/S

13 x 13 cm - h 34 cm
5^{1/8} x 5^{1/8} in. - h 13^{3/8} in.



Candelabra 4 lights

Candelabro 4 luci
Kerzenleuchter, 4-flammig
Chandelier, 4 branches
Candelabro, 4 brazos

56725-04 18-10 S/S

24,5 x 10 cm - h 34 cm
9^{5/8} x 4 in. - h 13^{3/8} in.

holloware



pvd finish

physical vapour deposition

DESIGN PVD FINISH

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PVD (Physical Vapour Deposition) is a technique which colors and shades valuable objects by evaporating metal particles in a vacuum chamber. This special treatment is welded at an atomic level to the surface of the stainless steel flatware, hardening the steel and optimizing its resistance to both rubbing and corrosion, keeping the materials foodsafe.

Il PVD (Physical Vapour Deposition) è un processo che conferisce agli oggetti pregiate colorazioni e sfumature, ottenuto tramite la deposizione di particelle metalliche mediante vaporizzazione in una camera sottovuoto. Questo particolare rivestimento si salda a livello atomico al substrato in acciaio inox, dotando il materiale di maggiore durezza e resistenza sia all'usura per sfregamento che alla corrosione, mantenendo l'idoneità al contatto con gli alimenti.

PVD FINISH

DESIGN PVD FINISH

holloware





Show plate

Piatto presentazione
Platzteller
Plat à présentation
Plato de presentaciòn

55032G33 PVD gold

Ø 33 cm - Ø 13 in.



Availability - Disponibilità

PVD on flatware
available upon request

Posate in PVD
disponibili su richiesta



Sugar bowl

Zuccheriera
Zuckerdose
Sucrier
Azucarero

55710G02 PVD gold

20 cl. - 7 oz.



Tea pot

Teiera
Teekanne
Théière
Tetera

55708G05 PVD gold

40 cl. - 14 oz.



Coffee pot

Caffettiera
Kaffeekeanne
Cafetière
Cafetera

55701G06 PVD gold

52 cl. - 18^{1/3} oz.



Milk pot

Lattiera
Milchkanne
Pot à lait
Jarra leche

55706G06 PVD gold

54 cl. - 19 oz.



Water pitcher with ice guard

Brocca acqua con fermaghiaccio
Wasserkrug mit Eislippe
Carafe à eau avec arrêt pour glace
Jarra agua con reja hielo

55715G16 PVD gold

160 cl. - 56^{1/2} oz.



Wine cooler

Secchio vino
Weinkühler
Seau à vin
Cubo vino

55754G20 PVD gold

h 20,3 cm - 24 x 19,5 cm
h 8 in. - 9^{7/16} x 7^{11/16} in.

DESIGN PVD FINISH

holloware

linea q

DESIGN LINEA Q

holloware



Refined, innovative and timeless design characterizes Sambonet style. This entire concept plays with square and rectangular forms made up of interchanging edges and curves. With this line, inspired by minimalism and the surfaces of stainless steel, an extension of articles are introduced using new materials like bamboo. A mixture of cornstarch, coloring, resin and bamboo fibers suitable for contact with food.

Un design raffinato, innovativo e senza tempo che connota lo stile Sambonet. L'intero concept gioca con le forme quadrate e rettangolari, caratterizzate da un alternarsi di spigoli e linee arrotondate. In questa collezione improntata al minimalismo e alla matericità conferita dall'acciaio si affianca un'estensione realizzata con nuovi materiali come il bamboo: una miscela di amido di mais, colorante, resine e fibre di bamboo, idonea al contatto con il cibo.

LINEA Q



Cruet set, 4 pcs

Servizio menage, 4 pz
Menage, 4-tlg
Ménagère, 4 pcs
Servicio de mesa, 4 pz

56524-14 18-10 S/S

55524-14 Silverplated S/S

h 18,3 cm - 18,5 x 12,8 cm - h 7^{1/2} in. - 7^{1/4} x 5 in.



Grated cheese pot

Formaggiera
Käsedose
Ravier à parmesan
Quesera

56525-01 18-10 S/S

55525-01 Silverplated S/S

12,5 x 12,5 cm - 5 x 5 in.



Saucer

Piattino
Untersatz
Petit sous plat
Platillo

56522-12 18-10 S/S

55522-12 Silverplated S/S

12 x 12 cm - 4^{3/4} x 4^{3/4} in.



Square bowl

Ciotolina quadra
Universalschale, viereckig
Coupelle carrée
Copita cuadrada

56527-12 18-10 S/S

55527-12 Silverplated S/S

12 x 12 cm - 4^{3/4} x 4^{3/4} in.



Bread basket

Cestino pane
Brotkorb
Corbeille à pain
Cesta pan

56530 18-10 S/S

55530 Silverplated S/S

-24 24 x 12 cm - 9^{1/2} x 4^{3/4} in.

-30 30 x 12 cm - 11^{3/4} x 4^{3/4} in.



Fruit bowl / bread basket

Fruttiera / cestino pane
Obst- / Brotkorb
Corbeille à fruits / pain
Cesta fruta / pan

56526-24 18-10 S/S

55526-24 Silverplated S/S

24 x 24 cm - 9^{1/2} x 9^{1/2} in.



Fruit plate "Goccia"

Fruttiera "Goccia"
Obstkorb "Goccia"
Corbeille à fruits "Goccia"
Cesta fruta "Goccia"

56519-46 18-10 S/S

55519-46 Silverplated S/S

46 x 15,3 cm - 18 x 6 in.



Show plate

Sottopiatto
Platzteller
Plat à présentation
Plato de presentaciòn

56521-28 18-10 S/S

55521-28 Silverplated S/S

28 x 28 cm - 11 x 11 in.



Show plate

Sottopiatto
Platzteller
Plat à présentation
Plato de presentaciòn

56521-30 18-10 S/S

55521-30 Silverplated S/S

30 x 30 cm - 11^{3/4} x 11^{3/4} in.



Rectangular tray

Vassoio rettangolare
Tablett, rechteckig
Plateau rectangulaire
Bandeja rectangular

56520 18-10 S/S

55520 Silverplated S/S

-43 outside - esterno: 43 x 28 cm - 17x 11 in.
inside - interno: 31 x 21,5 cm - 12^{1/4} x 8^{3/8} in.

-52 outside - esterno: 52 x 33 cm - 20^{1/2} x 13 in.
inside - interno: 38 x 25 cm - 15 x 9^{7/8} in.



Square tray "Foglio"

Vassoio quadrato "Foglio"
Tablett "Foglio", quadratisch
Plateau carré "Foglio"
Bandeja cuadrada "Foglio"

56518-25 18-10 S/S

55518-25 Silverplated S/S

24 x 24 cm - 9^{1/2} x 9^{1/2} in.



LINEA Q



Linea Q Bamboo

Square tray

Vassoio quadrato
Tablett, quadratisch
Plateau carré
Bandeja cuadrada

56524-27 Bamboo fiber

26 x 23 cm - 10^{1/4} x 9^{1/16} in.



Linea Q Bamboo

Rectangular tray

Vassoio rettangolare
Tablett, rechteckig
Plateau rectangulaire
Bandeja rectangular

56524-37 Bamboo fiber

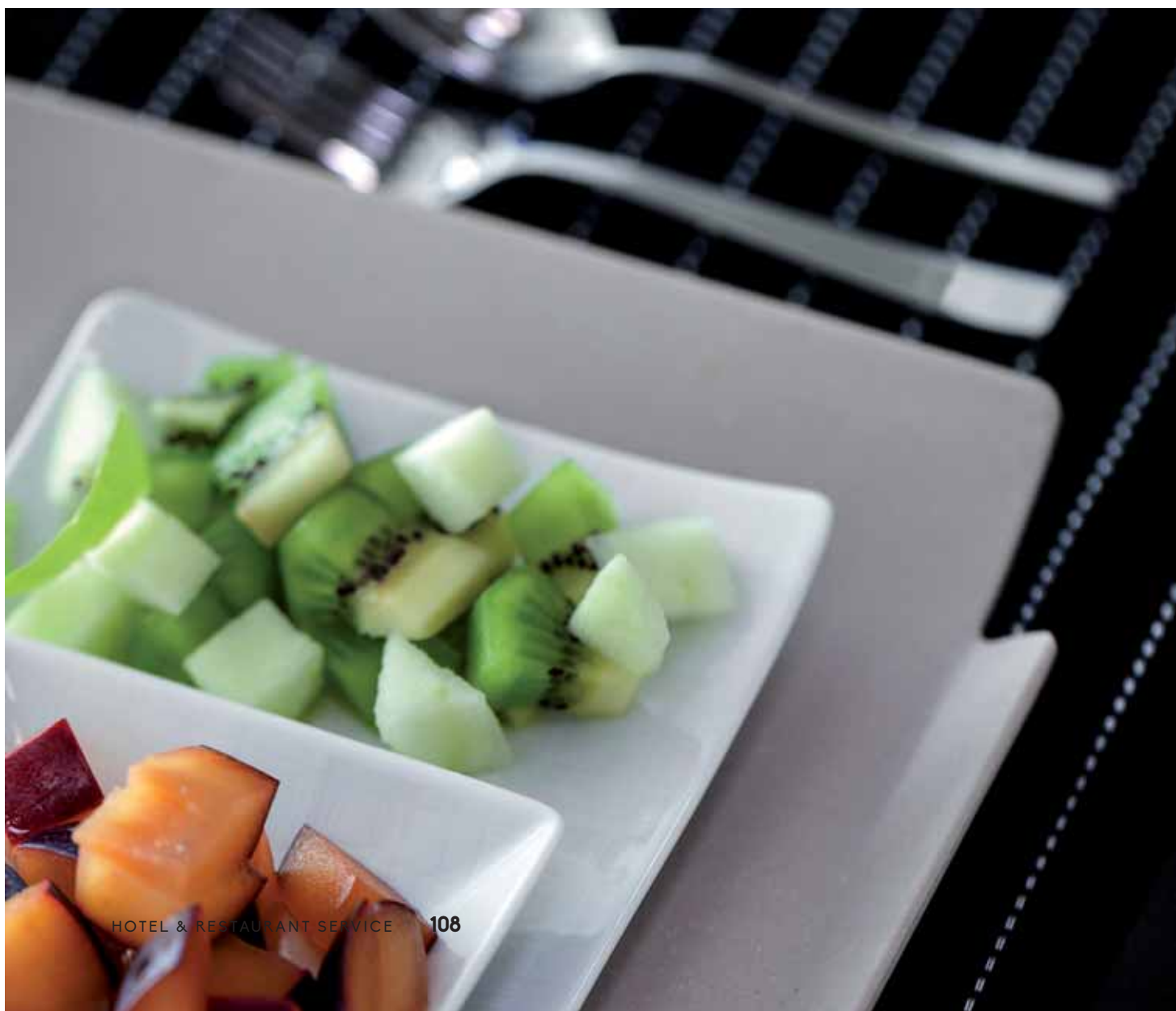
37 x 23 cm - 14^{9/16} x 9^{1/16} in.

Suggested with buffet small plates of the Rosenthal Mesh collection.

Ideale con i piattini buffet della collezione Mesh di Rosenthal.

DESIGN LINEA Q BAMBOO

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Linea Q Ice
Wine cooler
 Secchio spumante
 Weinkühler
 Seau à champagne
 Cubitera de champañá

56540 18-10 S/S

- 🍷 -20 Ø 20 cm - h 19 cm - Ø 8 in. - h 7^{1/2} in.
- 🍷🍷 -24 Ø 24 cm - h 23 cm - Ø 9^{1/2} in. - h 9 in.



Linea Q Ice
Wine cooler stand
 Supporto secchio vino
 Ständer für Weinkühler
 Support pour seau à vin
 Soporte para cubitera

56555-00 18-10 S/S

h 61,8 cm - h 24^{5/16} in.



DESIGN LINEA Q ICE

holloware

SKY



Square tray

Vassoio quadrato
Ausstellplatte, quadratisch
Plateau carré
Bandeja cuadrada

56780 18-10 S/S

55780 Silverplated S/S

-04 14 x 14 cm - 5^{1/2} x 5^{1/2} in.

-09 19 x 19 cm - 7^{1/2} x 7^{1/2} in.

-12 24 x 24 cm - 9^{7/16} x 9^{7/16} in.



Rectangular tray

Vassoio rettangolare
Tablett, rechteckig
Plateau rectangulaire
Bandeja rectangular

56780 18-10 S/S

55780 Silverplated S/S

-06 19 x 14 cm - 7^{1/2} x 5^{1/2} in.

-07 30 x 9 cm - 11^{3/4} x 3^{9/16} in.



Tray mat

Tovaglietta per vassoio
Tablettdeckchen
Napperon pour plateau
Mantelin para bandeja

Suitable for - Adatto a:

56729-01 10,4 x 10,4 cm - 4 x 4 in.

56780-04

56729-02 10,4 x 15,4 cm - 4 x 6 in.

56780-06

56729-03 16 x 16 cm - 6^{1/4} x 6^{1/4} in.

56780-09

56729-04 21 x 21 cm - 8^{1/2} x 8^{1/2} in.

56780-12

DESIGN SKY



Oil pourer

Oliera
Ölstander
Huiliér
Aceitera

56785-00 18-10 S/S

55785-00 Silverplated S/S

h 14,5 cm - 5,2 x 5,2 cm - 310 ml.

h 5^{11/16} in. - 2 x 2 in. - 11 oz.



Vinegar pourer

Acetiera
Essigstander
Vinaigrier
Vinagrera

56786-00 18-10 S/S

55786-00 Silverplated S/S

h 12 cm - 5,2 x 5,2 cm - 240 ml.

h 4^{11/16} in. - 2 x 2 in. - 8^{1/2} oz.



Pepper shaker

Spargipepe
Pfefferstreuer
Poivrier
Pimentero

56787-00 18-10 S/S

55787-00 Silverplated S/S

Salt shaker

Spargisale
Salzstreuer
Salière
Salero

56787-01 18-10 S/S

55787-01 Silverplated S/S

h 4,5 cm - 5,2 x 2,6 cm - h 1^{5/8} in. - 2 x 1 in.

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Honey holder with lid

Portamiele con coperchio
Behälter für Honig mit Deckel
Porte miel avec couvercle
Contenedor para miel con tapa

56790-00 18-10 S/S

55790-00 Silverplated S/S

h 6 cm - 5,2 x 5,2 cm - h 2^{3/8} in. - 2 x 2 in.



Jam holder with lid

Portamarmellata con coperchio
Behälter für Konfitüre mit Deckel
Porte confitures avec couvercle
Contenedor para confituras con tapa

56783-00 18-10 S/S

55783-00 Silverplated S/S

h 2,5 cm - 5,2 x 5,2 cm - 68 ml.
h 1 in. - 2 x 2 in. - 2^{2/5} oz.



Small spoons, 6 pcs

Palettina, 6 pz
Mini-Löffel, 6-tlg
Cuillère, 6 pcs
Palita, 6 pz

56788-00 18-10 S/S

55788-00 Silverplated S/S



Milk pot

Lattiera
Milchkanne
Pot à lait
Jarra leche

56781-00 18-10 S/S

55781-00 Silverplated S/S

h 6 cm - 5,2 x 5,2 cm - 160 ml.
h 2³/₈ in. - 2 x 2 in. - 5²/₃ oz.



Coffee pot

Caffettiera
Kaffeekanne
Cafetière
Cafetera

56792-00 18-10 S/S

55792-00 Silverplated S/S

h 16 cm - 5,2 x 5,2 cm - 400 ml.
h 6⁵/₁₆ in. - 2 x 2 in. - 14⁴/₁₀ oz.



Container

Contentitore
Behälter
Récipient
Recipiente

56789-00 18-10 S/S

55789-00 Silverplated S/S

h 11,5 cm - 5,2 x 5,2 cm - h 4¹/₂ in. - 2 x 2 in.



Sugar / tea bags holder

Portabustine zucchero / tè
Tee / Zuckertütenschale
Conteneur à sucre / thé
Contenedor sobres azúcar / té

56782-00 18-10 S/S

55782-00 Silverplated S/S

h 3,5 cm - 10,4 x 5,2 cm - h 1³/₈ in. - 4¹/₈ x 2 in.



Flower vase with lid

Vasetto fiori con coperchio
Blumenvase mit Deckel
Vase à fleurs avec couvercle
Florero con tapa

56784-00 18-10 S/S

55784-00 Silverplated S/S

h 9 cm - 5,2 x 5,2 cm - h 3⁹/₁₆ in. - 2 x 2 in.



Napkin holder

Portatovaglioli
Serviettenhalter
Porte serviettes
Servilletero

56791-00 18-10 S/S

55791-00 Silverplated S/S

h 9 cm - 10,4 x 2,6 cm - h 3⁹/₁₆ in. - 4¹/₈ x 1 in.



SKY



Happy hour set

56791-14 18-10 S/S

55791-14 Silverplated S/S

Composition - Composizione

- 1x **56780-12** Square tray - Vassoio quadrato - 24 x 24 cm - 9^{7/16} x 9^{7/16} in.
- 2x **56782-00** Sugar / tea bags holder - Portabustine zucchero / tè
- 2x **56783-00** Jam / honey holder with lid - Portamarmellata con coperchio
- 1x **56784-00** Flower vase with lid - Vasetto fiori con coperchio
- 2x **56784-AA** Lid - Coperchio
- 1x **56785-00** Oil pourer - Oliera
- 1x **56786-00** Vinegar pourer - Acetiera
- 1x **56787-00** Pepper shaker - Spargipepe
- 1x **56787-01** Salt shaker - Spargisale
- 1x **56789-00** Container - Contenitore
- 1x **56788-00** Small spoons, 6 pcs - Palettina, 6 pz



Breakfast set

56794-07 18-10 S/S

55794-07 Silverplated S/S

Composition - Composizione

- 1x **56780-09** Square tray - Vassoio quadrato - 19 x 19 cm - 7^{1/2} x 7^{1/2} in.
- 1x **56781-00** Milk pot - Lattiera
- 1x **56782-00** Sugar / tea bags holder - Portabustine zucchero / tè
- 1x **56784-00** Flower vase with lid - Vasetto fiori con coperchio
- 1x **56783-00** Jam / honey holder with lid - Portamarmellata con coperchio
- 2x **56790-00** Honey holder with lid - Portamiele con coperchio
- 1x **56784-AA** Lid - Coperchio



Tea time set

56790-10 18-10 S/S

55790-10 Silverplated S/S

Composition - Composizione

- 1x **56780-09** Square tray - Vassoio quadrato - 19 x 19 cm - 7^{1/2} x 7^{1/2} in.
- 1x **56781-00** Milk pot - Lattiera
- 2x **56782-00** Sugar / tea bags holder - Portabustine zucchero / tè
- 2x **56783-00** Jam / honey stand with lid - Portamarmellata con coperchio
- 1x **56784-00** Flower vase - Vasetto fiori
- 2x **56784-AA** Lid - Coperchio
- 1x **56788-00** Small spoons, 6 pcs - Palettina, 6 pz

DESIGN SKY

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Lunch set

56793-05 18-10 S/S

55793-05 Silverplated S/S

Composition - Composizione

1x **56780-04** Square tray - Vassoio quadrato - 14 x 14 cm - 5 x 5 in.

1x **56785-00** Oil pourer - Olieria

1x **56786-00** Vinegar pourer - Acetiera

1x **56787-00** Pepper shaker - Spargipepe

1x **56787-01** Salt shaker - Spargisale



Set, 15 pcs

56780-15 18-10 S/S

55780-15 Silverplated S/S

Composition - Composizione

1x **56780-09** Square tray - Vassoio quadrato - 19 x 19 cm - 7^{1/2} x 7^{1/2} in.

1x **56785-00** Oil pourer - Olieria

1x **56786-00** Vinegar pourer - Acetiera

1x **56781-00** Milk pot - Lattiera

1x **56787-00** Pepper shaker - Spargipepe

1x **56787-01** Salt shaker - Spargisale

1x **56782-00** Sugar / tea bags holder - Portabustine zucchero / tè

2x **56783-00** Jam / honey holder with lid - Portamarmellata con coperchio

1x **56788-00** Small spoons, 6 pcs - Palettina, 6 pz



DESIGN SKY

Set, 19 pcs

56780-19 18-10 S/S

55780-19 Silverplated S/S

Composition - Composizione

1x **56780-12** Square tray - Vassoio quadrato - 24 x 24 cm - 9^{7/16} x 9^{7/16} in.

1x **56784-00** Flower vase with lid - Vasetto fiori con coperchio

1x **56785-00** Oil pourer - Olieria

1x **56786-00** Vinegar pourer - Acetiera

1x **56781-00** Milk pot - Lattiera

1x **56787-00** Pepper shaker - Spargipepe

1x **56787-01** Salt shaker - Spargisale

1x **56782-00** Sugar / tea bags holder - Portabustine zucchero / tè

4x **56783-00** Jam / honey holder with lid - Portamarmellata con coperchio

1x **56784-AA** Lid - Coperchio

1x **56788-00** Small spoons, 6 pcs - Palettina, 6 pz



holloware

T-LIGHT

DESIGN T-LIGHT

hollaware





Oval show plate

Piatto presentazione ovale
Platzteller, oval
Plat à présentation ovale
Plato de presentación oval

56554-35 18-10 S/S
35 x 30 cm - 13^{3/4} x 11^{3/4} in.



Round tray

Vassoio tondo
Ausstellplatte, rund
Plateau rond
Bandeja redonda

56553-40 18-10 S/S
Ø 40 cm - Ø 15^{3/4} in.



Rectangular tray

Vassoio rettangolare
Tablett, rechteckig
Plateau rectangulaire
Bandeja rectangular

56551-40 18-10 S/S
40 x 27 cm - 15^{3/4} x 10^{1/2} in.



Square tray

Vassoio quadrato
Ausstellplatte, quadratisch
Plateau carré
Bandeja cuadrada

56552-35 18-10 S/S
35 x 35 cm - 13^{3/4} x 13^{3/4} in.

INTRICO



DESIGN INTRICO

holloware



Centrepiece

Centrotavola
Tafelaufsatz
Centre de table
Centro mesa

56338-38 18-10 S/S

55338-38 Silverplated S/S

Ø 38 cm - Ø 15 in.



Round tray

Vassoio tondo
Ausstellplatte, rund
Plateau rond
Bandeja redonda

56326-40 18-10 S/S

55326-40 Silverplated S/S

Ø 40 cm - Ø 16 in.



Pinzimonio set, 2 pcs

Set pinzimonio, 2 pz
Pinzimonio-Satz, 2-tlg
Set pinzimonio, 2 pcs
Pinzimonio, 2 pz

56338-58 18-10 S/S

Composition - Composizione

1x **56338-28** Fruit bowl / bread basket
Fruttiera / cestino pane

1x **56338-08** Small bowl - Ciotolina

55338-58 Silverplated S/S

Composition - Composizione

1x **55338-28** Fruit bowl / bread basket
Fruttiera / cestino pane

1x **55338-08** Small bowl - Ciotolina



Oyster plate set, 2 pcs

Set frutti di mare, 2 pz
Austernplatte-Satz, 2-tlg
Set à huîtres, 2 pcs
Fuente de marisco, 2 pz

56326-70 18-10 S/S

Composition - Composizione

1x **56326-40** Round tray - Vassoio tondo

1x **56338-08** Small bowl - Ciotolina

55326-70 Silverplated S/S

Composition - Composizione

1x **55326-40** Round tray - Vassoio tondo

1x **55338-08** Small bowl - Ciotolina



Fruit bowl / bread basket

Fruttiera / cestino pane
Obst- / Brotkorb
Corbeille à fruits / pain
Cesta fruta / pan

56338 18-10 S/S

55338 Silverplated S/S

-23 Ø 23 cm - Ø 9 in.

-28 Ø 28 cm - Ø 11 in.

Small bowl

Ciotolina
Schale
Coupelle
Copita

56338 18-10 S/S

55338 Silverplated S/S

-08 Ø 10 cm - Ø 4 in.

-12 Ø 12 cm - Ø 5 in.



Round tray with stand

Vassoio tondo con supporto
Tablett, rund, mit Ständer
Plateau rond avec support
Bandeja redonda con soporte

56326-80 18-10 S/S

Composition - Composizione

1x **56326-40** Round tray - Vassoio tondo
Ø 40 cm - Ø 16 in.

1x **41593-20** Chrome plated S/S stand
Supporto acciaio cromato
h 20 cm - h 7^{7/8} in.

LUCY

DESIGN LUCY



Square tray

Vassoio quadrato
Tablett, quadratisch
Plateau carré
Bandeja cuadrada

56919-36 18-10 S/S

55919-36 Silverplated S/S

36 x 36 cm - 14 x 14 in.



Rectangular tray

Vassoio rettangolare
Tablett, rechteckig
Plateau rectangulaire
Bandeja rectangular

56920-50 18-10 S/S

55920-50 Silverplated S/S

50 x 37 cm - 20 x 14 in.

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sambonet®



Show plate

Piatto presentazione
Platzteller
Plat à présentation
Plato de presentación

56932-30 18-10 S/S

55932-30 Silverplated S/S

30 x 30 cm - 11 x 11 in.



Coaster

Sottobicchiere
Untersetzer
Sous-verre
Platillo vasos

56959-14 18-10 S/S

55959-14 Silverplated S/S

14 x 14 cm - 5 x 5 in.

DESIGN LUCY



Grated cheese pot

Formaggiiera
Käsedose
Ravier à parmesan
Quesera

56979-11 18-10 S/S

55979-11 Silverplated S/S

11 x 11 cm - 4^{1/2} x 4^{1/2} in.

Only transparent bowl - Solo ciotolina trasparente

56979-AA Polycarbonate

11 x 11 cm - 4^{1/2} x 4^{1/2} in.



Bowl

Ciotolina
Schale
Coupelle
Copita

56992 18-10 S/S

55992 Silverplated S/S

-08 8,5 x 8,5 cm - 3 x 3 in.

-12 12 x 12 cm - 5 x 5 in.



Bread basket

Cestino pane
Brotkorb
Corbeille à pain
Cesta pan

56992-24 18-10 S/S

55992-24 Silverplated S/S

24 x 24 cm - 9^{1/2} x 9^{1/2} in.

holloware

MALIA

DESIGN MALIA



holloware



Show plate

Piatto presentazione
Platzteller
Plat à présentation
Plato de presentaciòn

56658-33 18-10 S/S

55658-33 Silverplated S/S

Ø 33 cm - Ø 12^{7/8} in.



Rectangular tray

Vassoio rettangolare
Tablett, rechteckig
Plateau rectangulaire
Bandeja rectangular

56652-48 18-10 S/S

55652-48 Silverplated S/S

48 x 38 cm - 18^{7/8} x 14^{7/8} in.



Bottle stand

Sottobottiglia
Flaschenteller
Sous-bouteille
Platillo bajo botellas

56658-14 18-10 S/S

55658-14 Silverplated S/S

Ø 14 cm - Ø 5^{1/2} in.



DESIGN NENDOO



Bowl

Ciotola
Universalschale
Bol universel
Copa

56982-20 18-10 S/S

55982-20 Silverplated S/S

Ø 20 cm - Ø 7^{7/8} in.



Show plate

Piatto presentazione
Platzteller
Plat à présentation
Plato de presentaciòn

56987-33 18-10 S/S

55987-33 Silverplated S/S

Ø 33 cm - Ø 12 in.



Rectangular tray

Vassoio rettangolare
Tablett, rechteckig
Plateau rectangulaire
Bandeja rectangular

56985-52 18-10 S/S

55985-52 Silverplated S/S

52 x 42 cm - 20^{1/2} x 16^{1/2} in.

holloware

TWIST

DESIGN TWIST



Rectangular tray

Vassoio rettangolare
Tablett, rechteckig
Plateau rectangulaire
Bandeja rectangular

56620-50 18-10 S/S
55620-50 Silverplated S/S

50 x 40 cm - 19^{1/2} x 15^{3/4} in.



Round tray

Vassoio tondo
Tablett, rund
Plateau rond
Bandeja redonda

56626-42 18-10 S/S
55626-42 Silverplated S/S

Ø 42 cm - Ø 16 in.



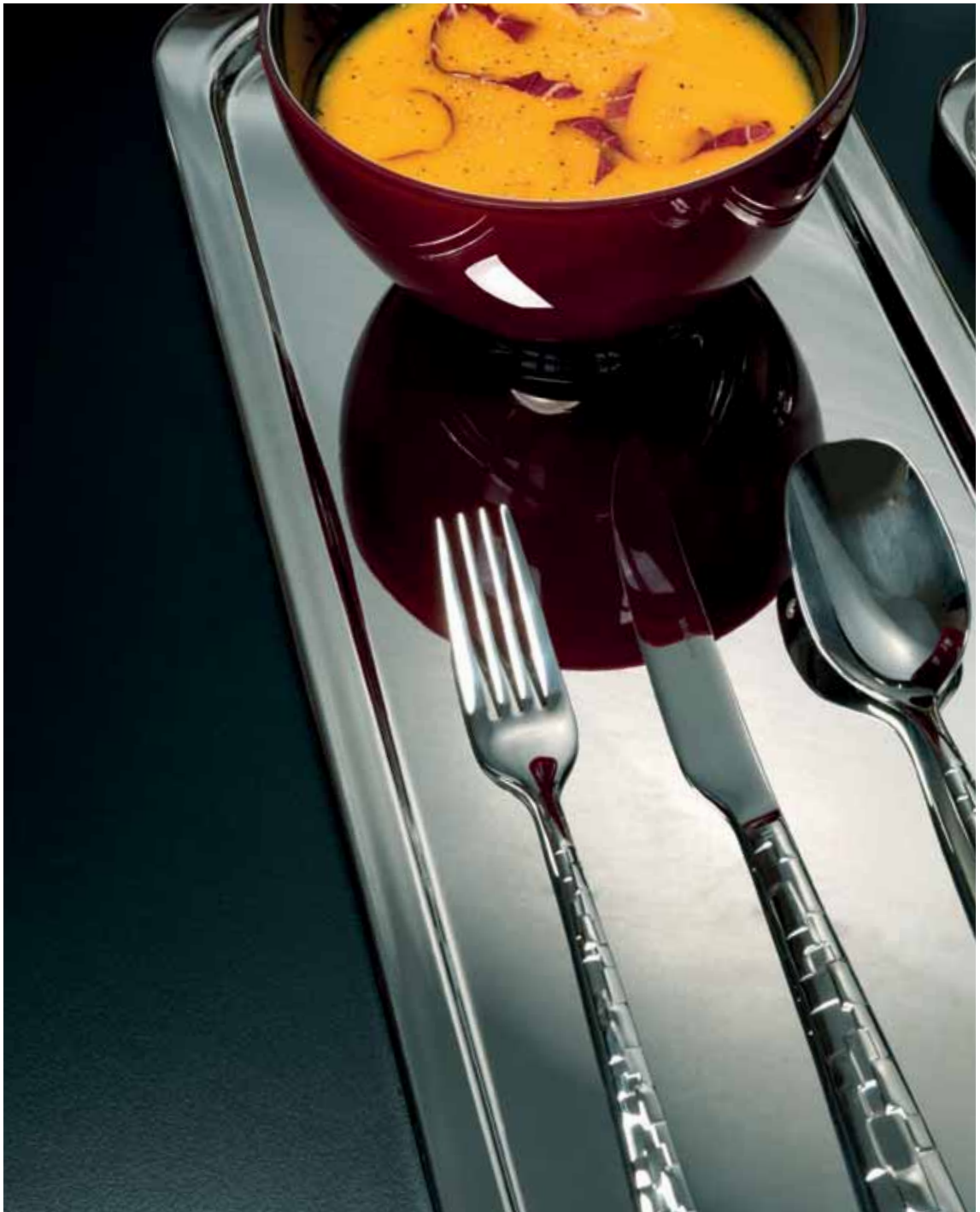
Oval bowl

Ciotola ovale
Universalschale, oval
Coupelle ovale
Cesta oval

56690 18-10 S/S
55690 Silverplated S/S

-14 14 x 12 cm - 6 x 4^{3/4} in.
-18 18 x 15,5 cm - 7 x 6^{1/8} in.
-22 22 x 19 cm - 8^{1/2} x 7^{1/2} in.
-26 26 x 22 cm - 10^{1/4} x 8^{5/8} in.
-30 30 x 25 cm - 12^{1/4} x 9^{7/8} in.

holloware



DESIGN LINEAR



Rectangular tray

Vassoio rettangolare
Tablett, rechteckig
Plateau rectangulaire
Bandeja rectangular

56820-48 18-10 S/S

55820-48 Silverplated S/S

48 x 19 cm - 19 x 7 in.

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gio ponti & domus

DESIGN GIO PONTI - DOMUS

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reddot design award



gio ponti awards

Gio Ponti's projects – revisited by Sambonet after sixty years – and the Domus candelabra bring modernity to the table, proving that true works of art are still able to communicate contemporaneity unchanged over time. The centerpiece with its perfect symmetry and the tray of stainless steel bent leaf, together with the candelabra and its four 360 degree rotating arms are objects in which “Made in Italy”, design and luxury come together in a masterful fashion.

I progetti di Gio Ponti – rivisitati da Sambonet dopo sessant'anni – e il candelabro Domus portano in tavola la contemporaneità che solo le opere d'arte riescono a comunicare inalterata nel tempo. Il centrotavola con la sua perfetta simmetria e il vassoio con un unico foglio di acciaio inox piegato su se stesso, insieme al candelabro con le sue quattro braccia che ruotano di 360°, sono oggetti in cui made in Italy, design e lusso si coniugano in maniera magistrale.

GIO PONTI



DESIGN GIO PONTI



Rectangular tray with handles

Vassoio rettangolare con maniglie
Tabeltt mit Griffen, rechteckig
Plateau rectangulaire avec anses
Bandeja rectangular con asas

56560 Super mirror 18-10 S/S

55560 Silverplated S/S

-40 40 x 30 cm - 15^{3/4} x 11^{3/4} in.

-45 45 x 35 cm - 17^{3/4} x 13^{3/4} in.



Centrepiece

Centrotavola
Tafelaufsatz
Centre de table
Centro mesa

56561-24 18-10 S/S

55561-24 Silverplated S/S

Ø 24 cm - h 22 cm - Ø 9^{3/8} in. - h 8^{5/8} in.

Special finishes - Finiture speciali

55561B24 Black nickel

55561G24 Gold-plated

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DESIGN DOMUS

**Candelabra 4 lights**

Candelabro 4 luci
Kerzenleuchter, 4-flammig
Chandelier, 4 branches
Candelabro, 4 brazos

56538-04 18-10 S/S

55538-04 Silverplated S/S

20 x 8 cm - h 31 cm - 7 x 3 in. - h 12 in.

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HOME & DESIGN

DESIGN HOME & DESIGN



Candle holder

Portacandela
Windlicht
Bougeoir
Portavela

56661-21 18-10 S/S, crystal

Ø 15 cm - h 21 cm
Ø 5 ⁷/₈ in. - h 8 ¹/₄ in.



Candle holder

Portacandela
Windlicht
Bougeoir
Portavela

56661-28 18-10 S/S, crystal

Ø 15 cm - h 27 cm
Ø 5 ⁷/₈ in. - h 10 ¹/₄ in.



Candle holder

Portacandela
Windlicht
Bougeoir
Portavela

56661-33 18-10 S/S, crystal

Ø 15 cm - h 31,5 cm
Ø 5 ⁷/₈ in. - h 12 ³/₈ in.

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Candle holder

Portacandela
Windlicht
Bougeoir
Portavela

56660-12 18-10 S/S, crystal

Ø 15 cm h 20 cm
Ø 5^{7/8} in. - h 7^{7/8} in.



Candle holder

Portacandela
Windlicht
Bougeoir
Portavela

56660-16 18-10 S/S, crystal

Ø 22 cm - h 28 cm
Ø 8^{3/4} in. - h 11 in.



Candle holder

Portacandela
Windlicht
Bougeoir
Portavela

56660-19 18-10 S/S, crystal

Ø 27 cm - h 35,5 cm
Ø 10^{5/8} in. - h 14 in.

MODERN

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modern

elite

MODERN ELITE

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A line characterized by nostalgic forms that have a subdued elegance and represent the contemporary alternative to classicism. Sambonet's exclusive silver plating techniques and moulding procedures give life to this balance of refined and extremely functional forms.

Una linea caratterizzata da forme nostalgiche che mantengono una sobria eleganza e rappresentano l'alternativa contemporanea al classicismo. Le esclusive tecniche di argentatura e i procedimenti di stampaggio firmati Sambonet danno vita a questo equilibrio di forme raffinate ma estremamente funzionali.

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technical specifications

specifiche tecniche



Characteristics

Lovely oval shape created thanks to Sambonet exclusive pressing process.

Materials

Stainless steel AISI 304 (EN X5CrNi18-10).

Details

Thickness (2) of trays and serving items: 1,5 mm; special pieces up to 2 mm.

Trays (5) have plain edges to ensure hygiene and easy cleaning.

Welding (3) is handmade by silver alloy brazing. Solid handles (1) are made in micro-casted stainless steel.

One piece hinges (4) are molded and the holes gauged to assure sharp work; 135° revolving covers.

The massive brass knobs (4) are nickel-plated and chrome plated. The especially shaped spout (4) ensures excellent pouring.

Silverplating

Exclusive technology - HSP

Hard Sambonet SilverPlating:

- purity of silver 999,5‰;
- silver layer hardness, up to 2 times more than traditional silverplating (>180 Hcv);
- sulphuration resistance up to 4 times more than traditional silverplating.

Outside finishing: shiny.

Caratteristiche

Gradevole forma ovale della caffetteria realizzata grazie ad un esclusivo procedimento di stampaggio Sambonet.

Materiali

Acciaio inossidabile AISI 304 (EN X5CrNi18-10).

Dettagli

Spessori (2) di vassoi e caffetteria: 1,5 mm; pezzi speciali fino a 2 mm.

Vassoi (5) con bordo piano per una maggiore igienicità e facilità di pulizia.

Saldature (3) con brasatura in lega d'argento eseguita a mano.

Manici (1) massicci realizzati in acciaio inox microfuso. Cerniere (4) massicce realizzate in pezzo unico in acciaio inox microfuso, lavorate meccanicamente con fori calibrati per garantire un movimento di precisione; apertura a 135°.

Pomoli (4) in ottone massiccio nichelati e cromati.

Facilità (4) nel versare i liquidi garantita dalla particolare conformazione dei becchi.

Argentatura

Tecnologia esclusiva - HSP

Hard Sambonet SilverPlating:

- purezza dell'argento utilizzato 999,5‰;
- durezza del rivestimento fino a 2 volte superiore rispetto all'argentatura tradizionale (>180 Hcv);
- resistenza alla sulfurazione fino a 4 volte superiore rispetto all'argentatura tradizionale.

Finitura esterna: lucida.

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Tea pot

Teiera
Teekanne
Théière
Tetiera

56008 18-10 S/S
55008 Silverplated S/S

-03 30 cl. - 11 oz.
-05 50 cl. - 17^{1/2} oz.
-12 120 cl. - 40 oz.



Coffee pot

Caffetteria
Kaffeeanne
Cafetière
Cafetera

56001 18-10 S/S
55001 Silverplated S/S

-03 30 cl. - 11 oz.
-06 60 cl. - 21^{1/2} oz.
-09 90 cl. - 32 oz.
-16 160 cl. - 57 oz.



Coffee pot with goose neck

Caffettiera a collo d'oca
Kaffeeanne mit Schwanenhals
Cafetière avec col de cygne
Cafetera con cuello de cisne

56003 18-10 S/S
55003 Silverplated S/S

-10 100 cl. - 33^{1/4} oz.
-16 160 cl. - 50 oz.

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Sugar bowl

Zuccheriera
Zuckerdose
Sucrier
Azucarero

56010 18-10 S/S

55010 Silverplated S/S

-22 20 cl. - 7 oz.

-23 26 cl. - 9 oz.



Sugar bowl with handles

Zuccheriera con maniglie
Zuckerdose mit Griffen
Sucrier avec anses
Azucarero con asas

56012-23 18-10 S/S

55012-23 Silverplated S/S

26 cl. - 9 oz.



Creamer

Cremiera
Gießler
Crémier
Jarrita

56004-01 18-10 S/S

55004-01 Silverplated S/S

15 cl. - 5^{1/2} oz.



Milk pot

Lattiera
Milchkanne
Pot à lait
Jarra leche

56006 18-10 S/S

55006 Silverplated S/S

-03 30 cl. - 11 oz.

-06 60 cl. - 21^{1/2} oz.

-09 90 cl. - 32 oz.



Water pitcher with ice guard

Brocca acqua con fermaghiaccio
Wasserkrug mit Eislippe
Carafe à eau avec arrêt pour glace
Jarra agua con reja hielo

56015-16 18-10 S/S

55015-16 Silverplated S/S

160 cl. - 57 oz.



Insulated beverage server

Caraffa termica
Thermoskanne
Pot isothermique
Jarra térmica

56013 18-10 S/S

55013 Silverplated S/S

-03 30 cl. - 11 oz.

-06 60 cl. - 21^{1/2} oz.

-10 100 cl. - 33^{1/2} oz.

For high performance, before use warm the pot filling with hot water.

Per ottimizzare l'impiego, preriscaldare con acqua calda prima dell'uso.

ELITE



Grated cheese pot

Formaggiera
Käsedose
Ravier à parmesan
Quesera

56079-01 18-10 S/S

55079-01 Silverplated S/S

Ø 13,8 cm - Ø 5 in.



Mustard pot

Senapiera
Senfschale
Moutardier
Mostacero

56081-01 18-10 S/S

55081-01 Silverplated S/S

Ø 6,5 cm - h 8 cm - Ø 2^{1/2} in. - h 3 in.



Butter dish with cover

Burriera con cloche
Butterdose mit Deckel
Beurrier avec cloche
Mantequillera con cúpula

56104-09 18-10 S/S

55104-09 Silverplated S/S

Ø 9 cm - Ø 3^{1/2} in.



Butter dish

Burriera
Butterdose
Beurrier
Mantequillera

56110-02 18-10 S/S

55110-02 Silverplated S/S

Ø 13 cm - Ø 5 in.



Butter dish

Burriera
Butterdose
Beurrier
Mantequillera

56104-51 18-10 S/S

55104-51 Silverplated S/S

Ø 13 cm - Ø 5 in.

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Oval sauce boat

Salsiera ovale
Sauciere, oval
Saucière ovale
Salsera oval

56085 18-10 S/S

55085 Silverplated S/S

-17 15 cl. - 5 oz.

-24 24 cl. - 8 oz.

-42 42 cl. - 14 oz.



Oval sauce boat with handle

Salsiera ovale con manico
Sauciere, oval, mit Griff
Saucière ovale avec anse
Salsera oval con asa

56087 18-10 S/S

55087 Silverplated S/S

-20 20 cl. - 7 oz.

-40 40 cl. - 13 3/4 oz.



Salt shaker

Spargisale
Salzstreuer
Salière
Salero

54067-01 18-10 S/S

53067-01 Silverplated S/S

h 8 cm - h 3 1/8 in.



Pepper shaker, 1 hole

Spargipepe, 1 foro
Pfefferstreuer, 1 Loch
Poivrier, 1 trou
Pimentero, 1 agujero

54068-01 18-10 S/S

53068-01 Silverplated S/S

h 8 cm - h 3 1/8 in.



Toothpick holder

Portastecchi
Zahnstocherträger
Porte cure-dents
Palillero

54071-01 18-10 S/S

53071-01 Silverplated S/S

h 8 cm - h 3 1/8 in.



Cruet set, 4 pcs

Servizio menage, 4 pz
Menage, 4-tlg
Ménagère, 4 pcs
Servicio de mesa, 4 pz

56065-04 18-10 S/S

55065-04 Silverplated S/S

h 20,5 cm - Ø 19 cm
h 8 in. - Ø 7 1/2 in.



Oil & vinegar set, 2 pcs

Servizio olio e aceto, 2 pz
Essig- / Ölgestell, 2-tlg
Huiler / vinaigrier, 2 pcs
Servicio de mesa, 2 pz

56063-02 18-10 S/S

55063-02 Silverplated S/S

h 20,5 cm - 19 x 10,5 cm
h 8 in. - 7 1/2 x 4 in.

ELITE



Ice cream cup

Coppa gelato
Eisbecher
Coupe à glace
Copa helado

56107-10 18-10 S/S

55107-10 Silverplated S/S

Ø 10,5 cm - Ø 4 in.



Cup with foot

Coppa con piede
Schale auf Fuß
Coupe sur pied
Copa con base

56109-13 18-10 S/S

55109-13 Silverplated S/S

Ø 13 cm - Ø 5 in.



Soup cup

Coppa crema / potage
Suppenschale
Coupe à creme / potage
Copa gazpacho / potage

56110-05 18-10 S/S

55110-05 Silverplated S/S

Ø 13 cm - Ø 5 in.



Vichyssoise cup

Coppa Vichyssoise
Vichyssoise Schale
Coupe à vichyssoise
Copa vichyssoise

56110-09 18-10 S/S

55110-09 Silverplated S/S

Ø 13 cm - Ø 5 in.



Supreme cup

Coppa cocktail scampi
Hummer- / Cocktailschale
Coupe à suprême
Copa cóctel camarones

56110-07 18-10 S/S

55110-07 Silverplated S/S

Ø 13 cm - Ø 5 in.



Supreme cup with crystal

Coppa cocktail scampi con cristallo
Hummer- / Cocktailschale mit Kristalleinsatz
Coupe à suprême avec cristal
Copa cóctel camarones con cristall

56110-08 18-10 S/S

55110-08 Silverplated S/S

Ø 13 cm - Ø 5 in.



Caviar cup

Coppa caviale
Kaviarkühler
Coupe à caviar
Copa caviar

56110-04 18-10 S/S

55110-04 Silverplated S/S

Ø 13 cm - Ø 5 in.



Finger bowl

Coppa lavadita
Fingerschale
Rince doigts
Bol para limpiar dedos

56101-11 18-10 S/S

55101-11 Silverplated S/S

Ø 11 cm - Ø 4^{1/4} in.



Escargot plate

Piatto lumache
Schneckenplatte
Plat à escargots
Plato caracoles

56049 18-10 S/S

55049 Silverplated S/S

-06 Ø 25 cm - Ø 10 in. (6 snails - 6 lumache)
-12 Ø 31 cm - Ø 12^{1/4} in. (12 snails - 12 lumache)



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Round platter

Piatto tondo
Platte, rund
Plat rond
Plato redondo

56035 18-10 S/S

55035 Silverplated S/S

-30 outside - esterno: Ø 30 cm - Ø 12^{3/4} in.
inside - interno: Ø 24 cm - Ø 9^{1/2} in.

-35 outside - esterno: Ø 35 cm - Ø 13^{3/4} in.
inside - interno: Ø 27 cm - Ø 10^{1/2} in.

-40 outside - esterno: Ø 40 cm - Ø 15^{3/4} in.
inside - interno: Ø 31 cm - Ø 12^{1/4} in.

66326 18-10 S/S

65326 Silverplated S/S

-60 Ø 60 cm - Ø 24 in.

-80 Ø 80 cm - Ø 31^{1/2} in.



Cover for round dish

Copripiatto per piatto tondo
Speiseglocke für runde Platte
Cloche pour plat rond
Cubreplatos, redondo

56038 18-10 S/S

55038 Silverplated S/S

-30 Ø 24,5 cm - Ø 9^{1/2} in.

-35 Ø 28,5 cm - Ø 11^{1/4} in.

-40 Ø 32,5 cm - Ø 12^{3/4} in.

Suitable for - Adatto a:

56035-30 / 55035-30

56035-35 / 55035-35

56035-40 / 55035-40



Round plate cover

Copripiatto tondo
Speiseglocke, rund
Cloche ronde
Cubreplatos, redondo

56039 18-10 S/S

-19 Ø 19 cm - Ø 7^{1/2} in.

-20 Ø 20 cm - Ø 7^{3/4} in.

-24 Ø 24 cm - Ø 9^{1/2} in.

-25 Ø 25 cm - Ø 9^{7/8} in.

-26 Ø 26 cm - Ø 10^{1/4} in.

-76 Ø 26,5 cm - Ø 10^{3/8} in.

-27 Ø 27 cm - Ø 10^{1/2} in.

-77 Ø 27,5 cm - Ø 10^{7/8} in.

-28 Ø 28 cm - Ø 11 in.

-78 Ø 28,5 cm - Ø 11^{1/4} in.

-29 Ø 29 cm - Ø 11^{3/8} in.

-79 Ø 29,5 cm - Ø 11^{5/8} in.

-30 Ø 30 cm - Ø 11^{7/8} in.

-31 Ø 31 cm - Ø 12^{1/4} in.

-32 Ø 32 cm - Ø 12^{1/2} in.

-83 Ø 33,5 cm - Ø 13^{1/8} in.

55039 Silverplated S/S

-20 Ø 20 cm - Ø 7^{3/4} in.

-24 Ø 24 cm - Ø 9^{1/2} in.

-25 Ø 25 cm - Ø 9^{7/8} in.

-26 Ø 26 cm - Ø 10^{1/4} in.



Dome cover, round

Cloche tonda
Speiseglocke, rund
Cloche ronde
Cúpula redonda

56037 18-10 S/S

55037 Silverplated S/S

-19 Ø 18,5 cm - Ø 7^{1/4} in.

-22 Ø 22 cm - Ø 8^{1/2} in.

-23 Ø 24 cm - Ø 9^{1/2} in.

-26 Ø 26 cm - Ø 10^{1/4} in.

-28 Ø 29 cm - Ø 11^{1/2} in.



Oval platter

Piatto ovale
Platte, oval
Plat oval
Plato oval

56041 18-10 S/S

55041 Silverplated S/S

-30 outside - esterno: 30 x 19 cm - 11^{3/4} x 7^{1/2} in.
inside - interno: 24 x 13 cm - 9^{1/2} x 5 in.

-35 outside - esterno: 35 x 22 cm - 13^{3/4} x 8^{1/2} in.
inside - interno: 28 x 16 cm - 11^{3/4} x 6^{1/4} in.

-41 outside - esterno: 41 x 26 cm - 16^{3/4} x 10^{1/4} in.
inside - interno: 34 x 19 cm - 13^{3/8} x 7^{1/2} in.

-46 outside - esterno: 46 x 29 cm - 18^{3/4} x 11^{1/2} in.
inside - interno: 38 x 21 cm - 15^{3/4} x 8^{1/2} in.

-54 outside - esterno: 54 x 37 cm - 21^{1/2} x 14^{1/2} in.
inside - interno: 43 x 26 cm - 17^{1/2} x 10^{1/4} in.

66325 18-10 S/S

65325 Silverplated S/S

-85 85 x 58 cm - 33^{1/2} x 19^{3/4} in.

-99 100 x 68 cm - 39^{1/2} x 26^{3/4} in.



China insert for oval platter

Porcellana per piatto ovale
Porzellan für ovale Platte
Porcelaine pour plat ovale
Porcelana para plato oval

59906 Porcelain

-21 21 x 11 cm - 8 x 4^{1/4} in.

-25 25,5 x 13 cm - 10 x 5 in.

-29 29 x 15,5 cm - 11^{1/2} x 5^{1/4} in.

-33 33 x 17,5 cm - 13 x 8 in.

-39 39 x 23 cm - 15^{1/2} x 9 in.



Cover for oval platter

Copripiatto per piatto ovale
Speiseglocke für ovale Platte
Cloche pour plat ovale
Cubreplatos para plato oval

56043 18-10 S/S

55043 Silverplated S/S

-29 29 x 18 cm - 11^{1/2} x 7 in.

-34 34 x 21 cm - 13^{1/2} x 8 in.

-40 40 x 25 cm - 15^{1/2} x 10 in.

-45 45 x 28 cm - 17^{3/4} x 10 in.

-53 53 x 36 cm - 20^{3/4} x 14^{1/2} in.

Suitable for - Adatto a:

56041-30 / 55041-30

56041-35 / 55041-35

56041-41 / 55041-41

56041-46 / 55041-46

56041-54 / 55041-54



ELITE



MODERN ELITE



Oyster plate with crystal

Piatto ostriche con cristallo
Austernplatte mit Kristalleinsatz
Plat à huîtres avec cristal
Plato ostras con cristal

56048-01 18-10 S/S
55048-01 Silverplated S/S

Ø 31 cm - Ø 12^{1/4} in.



Fish dish

Piatto pesce
Fischplatte
Plat à poisson
Fuente pescado

56045 18-10 S/S
55045 Silverplated S/S

-55 outside - esterno: 55 x 23 cm - 21^{1/2} x 9 in.
inside - interno: 47 x 16 cm - 18^{1/4} x 6^{1/4} in.
-65 outside - esterno: 65 x 27 cm - 25^{1/4} x 10^{1/2} in.
inside - interno: 56 x 18 cm - 22^{1/2} x 7 in.
-74 outside - esterno: 74 x 29 cm - 29^{1/2} x 11^{1/2} in.
inside - interno: 65 x 20 cm - 25^{1/2} x 7^{7/8} in.

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Soup tureen

Zuppiera
Suppenschüssel
Soupière
Sopera

56054 18-10 S/S

55054 Silverplated S/S

-52 Ø 12 cm - 36 cl. - Ø 6 in. - 12 oz.

-55 Ø 14,5 cm - 80 cl. - Ø 7 in. - 26 1/2 oz.

-58 Ø 17,5 cm - 125 cl. - Ø 8 in. - 41 1/2 oz.

-61 Ø 20,5 cm - 180 cl. - Ø 10 in. - 60 oz.

-65 Ø 25 cm - 320 cl. - Ø 11 in. - 106 1/2 oz.



Vegetable dish

Legumiera
Gemüeschüssel
Légumier
Legumbrera

56056 18-10 S/S

55056 Silverplated S/S

-55 Ø 14,5 cm - 55 cl. - Ø 7 in. - 18 oz.

-58 Ø 17,5 cm - 90 cl. - Ø 8 in. - 30 oz.

-61 Ø 20,5 cm - 140 cl. - Ø 10 in. - 47 oz.

-65 Ø 25 cm - 240 cl. - Ø 11 in. - 80 oz.



**Escoffier vegetable dish,
1 compartment**

Legumiera Escoffier, 1 scomparto
Escoffier-Gemüeschale, 1 Abteil
Légumier Escoffier, 1 compartiment
Legumbrera Escoffier, 1 compartimento

56060-01 18-10 S/S

55060-01 Silverplated S/S

40 x 27 cm - 450 cl.
15 1/4 x 10 1/2 in. - 150 oz.



**Escoffier vegetable dish,
2 compartments**

Legumiera Escoffier, 2 scomparti
Escoffier-Gemüeschale, 2 Abteile
Légumier Escoffier, 2 compartiments
Legumbrera Escoffier, 2 compartimentos

56060-02 18-10 S/S

55060-02 Silverplated S/S

40 x 27 cm - 150 cl. x 2
15 1/4 x 10 1/2 in. - 50 oz. x 2



Lid for Escoffier vegetable dish

Coperchio per legumiera Escoffier
Escoffier-Gemüeschaledeckel
Couvercle pour légumier Escoffier
Tapa para legumbrera Escoffier

56060-00 18-10 S/S

55060-00 Silverplated S/S

40 x 27 cm - 15 1/4 x 10 1/2 in.



Bread basket

Cestino pane
Brotkorb
Corbeille à pain
Cesta pan

56092 18-10 S/S

55092 Silverplated S/S

-24 24 x 15 cm. - 9 x 6 in.

-30 30 x 19 cm. - 12 x 7 1/2 in.



Relish dish, 3 compartments

Portasalatini, 3 comparti
Salzgebäckschale, 3 Abteile
Porte-appetizers, 3 compts.
Entremesera, 3 compartimentos

56089-08 18-10 S/S

55089-08 Silverplated S/S

h 8,5 cm - Ø 10 cm - h 3^{3/8} in. - Ø 3^{7/8} in.



Relish dish, 3 compartments

Portasalatini, 3 comparti
Salzgebäckschale, 3 Abteile
Porte-appetizers, 3 compts.
Entremesera, 3 compartimentos

56088-10 18-10 S/S

55088-10 Silverplated S/S

h 9,5 cm - Ø 8,5 cm - h 3^{1/4} in. - Ø 3^{1/4} in.



Relish dish with crystal, 3 compartments

Portasalatini con cristalli, 3 comparti
Salzgebäckschale mit Kristalleinsätzen, 3 Abteile
Porte-appetizers avec cristaux, 3 compts.
Entremesera con cristales, 3 compartimentos

56088-03 18-10 S/S

55088-03 Silverplated S/S

h 9,5 cm - Ø 8,5 cm - h 3^{1/4} in. - Ø 3^{1/4} in.

MODERN ELITE



Alzata frutta/dolci

Fruit/pastry stand
Obst-/Gebäckständer
Étagère à fruits/petits fours
Confitero/frutero

56136-13 18-10 S/S

55136-13 Silverplated S/S

Ø 13,8 cm - h 11 - Ø 5^{1/2} in. - h 4^{1/2} in.



Fruit stand

Alzata frutta
Fruchtschale auf Fuß
Coupe à fruits sur pied
Frutero

56136-21 18-10 S/S

55136-21 Silverplated S/S

Ø 21,5 cm - h 12 - Ø 8^{1/2} in. - h 4^{3/4} in.



Fruit stand

Alzata frutta
Fruchtschale auf Fuß
Coupe à fruits sur pied
Frutero

56134-21 18-10 S/S

55134-21 Silverplated S/S

Ø 21,5 cm - h 7 - Ø 8^{1/2} in. - h 2^{3/4} in.

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Bread stand

Alzata pane
Brotständer
Plat à pain sur pied
Pedestal para pan

56135-22 18-10 S/S

55135-22 Silverplated S/S

Ø 22 cm - h 11 - Ø 9 in. - h 4^{1/2} in.



Cake stand

Alzata torta
Kuchenständer
Support à tarte
Pedestal para tartas

56137-28 18-10 S/S

55137-28 Silverplated S/S

h 9,5 cm - Ø 28 cm - h 3^{3/4} in. - Ø 11 in.



Cake / fruit stand with edge

Alzata torta / alzata frutta con bordo
Kuchen- / Obstständer, mit Rand
Support à tarte / coupe à fruits avec bord
Pedestal para tartas / frutero con borde

56138-28 18-10 S/S

55138-28 Silverplated S/S

h 9,5 cm - Ø 28 cm - h 3^{3/4} in. - Ø 11 in.



Pastry stand, 2 tiers

Alzata dolci, 2 piani
Gebäckständer, 2-stöckig
Porte petits fours, 2 étages
Confitero, 2 niveles

56139-02 18-10 S/S

55139-02 Silverplated S/S

h 32,5 cm - Ø 18 / 28 cm - h 13 in. - Ø 7^{1/4} / 11 in.



Pastry stand

Alzata dolci
Gebäckständer
Porte petits fours
Confitero

56139-01 18-10 S/S

55139-01 Silverplated S/S

h 20,5 cm - Ø 18,5 cm - h 8 in. - Ø 7^{1/4} in.



MODERN ELEGANCE

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ELITE



Jam / honey stand, 2 tiers

Alzata portamarmellata, 2 piani
Konfitürständer, 2-stöckig
Porte confitures, 2 étages
Confitero, 2 niveles

56140-02 18-10 S/S

55140-02 Silverplated S/S

h 30 cm - Ø 14 / 18,5 cm - h 18 in. - Ø 5^{1/2} / 7^{1/4} in.



Pastry stand, 3 tiers

Alzata dolci, 3 piani
Gebäckständer, 3-stöckig
Porte petits fours, 3 étages
Confitero, 3 niveles

56139-03 18-10 S/S

55139-03 Silverplated S/S

h 47 cm - Ø 18 / 28 / 39 cm - h 18 in. - Ø 7^{1/4} / 11 / 15^{1/2} in.

MODERN ELITE



Wedding cake stand, 3 tiers

Alzata torta matrimoniale, 3 piani
Hochzeitskuchenständer, 3-stöckig
Support à tartes, 3 étages
Pedestal para tartas, 3 niveles

56137-03 18-10 S/S

55137-03 Silverplated S/S

h 64,5 cm - Ø 18,5 / 28 / 38 cm
h 25^{1/2} in. - Ø 7^{1/4} / 11 / 15^{1/4} in.



Fruit stand, 3 tiers

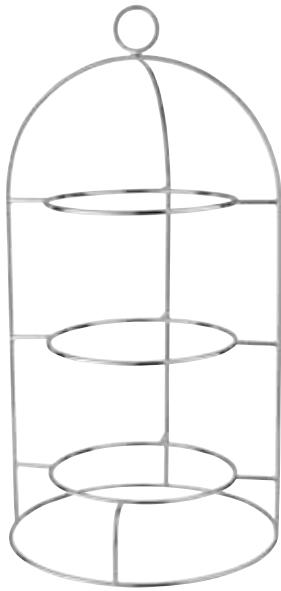
Alzata frutta, 3 piani
Obstständer, 3-stöckig
Étagère à fruits, 3 étages
Frutero con pié, 3 niveles

56136-03 18-10 S/S

55136-03 Silverplated S/S

h 64,5 cm - Ø 18,5 / 28 / 38 cm
h 25^{1/2} in. - Ø 7^{1/4} / 11 / 15^{1/4} in.

holloware



Plates serving stand, 3 tiers

Alzata piatti, 3 piani
Teller-Etagere, 3-stufig
Présentoir assiettes, 3 étages
Soporte platos, 3 niveles

56133-03 18-10 S/S

Ø 25 cm - h 47,5 cm - Ø 9^{3/4} in. - h 18^{3/4} in.
For plates - Per piatti: Ø 22 cm - Ø 8^{5/8} in.



**Petits fours stand,
12 small dishes**

Alzatina dolci, 12 piattini
Gebäckständer, 12 Schälchen
Présentoir à douceurs 12 coupelles
Soporte para dulces, 12 platillos

56141-12 18-10 S/S

Ø 14,8 cm - h 25,5 cm - Ø 5^{3/4} in. - h 10 in.
Small dishes - Piattini: Ø 5,5 cm - 2^{1/8} in.



**Petits fours stand,
4 small dishes**

Alzatina dolci, 4 piattini
Gebäckständer, 4 Schälchen
Présentoir à douceurs 4 coupelles
Soporte para dulces, 4 platillos

56141-04 18-10 S/S

Ø 16 cm - h 20 cm - Ø 6^{1/4} in. - h 7^{7/8} in.
Small dishes - Piattini: Ø 5,5 cm - 2^{1/8} in.



Show plate

Piatto presentazione
Platzteller
Plat à présentation
Plato de presentación

56032 18-10 S/S

55032 Silverplated S/S

-31 outside - esterno: Ø 31 cm - Ø 12^{1/4} in.
inside - interno: Ø 19,6 cm - Ø 7^{3/4} in.

-33 outside - esterno: Ø 33 cm - Ø 13 in.
inside - interno: Ø 20,5 cm - Ø 8 in.

-51 outside - esterno: Ø 31 cm - Ø 12^{1/4} in.
inside - interno: Ø 19,6 cm - Ø 7^{3/4} in.

-53 outside - esterno: Ø 33 cm - Ø 13 in.
inside - interno: Ø 20,5 cm - Ø 8 in.



Show plate

Piatto presentazione
Platzteller
Plat à présentation
Plato de presentación

56033-31 18-10 S/S

55033-31 Silverplated S/S

Ø 31 cm - Ø 12^{1/4} in.

ELITE



Round tray

Vassoio tondo
Ausstellplatte, rund
Plateau rond
Bandeja redonda

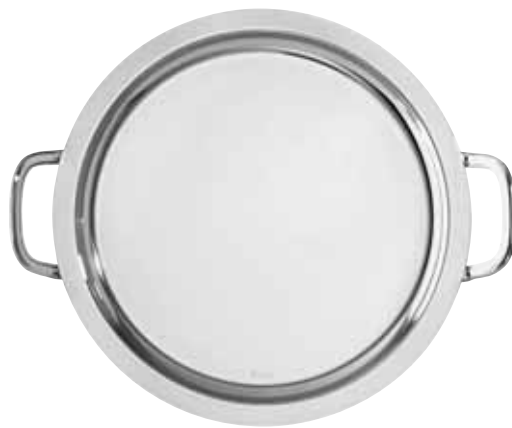
56026 18-10 S/S

55026 Silverplated S/S

-30 outside - esterno: Ø 30 cm - Ø 11^{3/4} in.
inside - interno: Ø 25,5 cm - Ø 10 in.

-35 outside - esterno: Ø 35 cm - Ø 13^{3/4} in.
inside - interno: Ø 31 cm - Ø 12^{1/4} in.

-40 outside - esterno: Ø 40 cm - Ø 15^{3/4} in.
inside - interno: Ø 35,5 cm - Ø 14 in.



Round tray with handles

Vassoio tondo con maniglie
Ausstellplatte mit Griffen, rund
Plateau rond avec anses
Bandeja redonda con asas

56030 18-10 S/S

55030 Silverplated S/S

-35 outside - esterno: Ø 35 cm - Ø 13^{3/4} in.
inside - interno: Ø 31 cm - Ø 12^{1/4} in.

-40 outside - esterno: Ø 40 cm - Ø 15^{3/4} in.
inside - interno: Ø 35,5 cm - Ø 14 in.



Round tray for cassata, with handles

Vassoio tondo per cassata, con maniglie
Ausstellplatte für Cassata, rund, mit Griffen
Plateau rond pour cassate, avec anses
Bandeja redonda para cassata, con asas

56030-36 18-10 S/S

55030-36 Silverplated S/S

Ø 36 cm - Ø 14^{1/4} in.



Oval tray

Vassoio ovale
Tablett, oval
Plateau oval
Bandeja oval

56025-49 18-10 S/S

55025-49 Silverplated S/S

49 x 37 cm - 19^{1/4} x 14^{1/2} in.



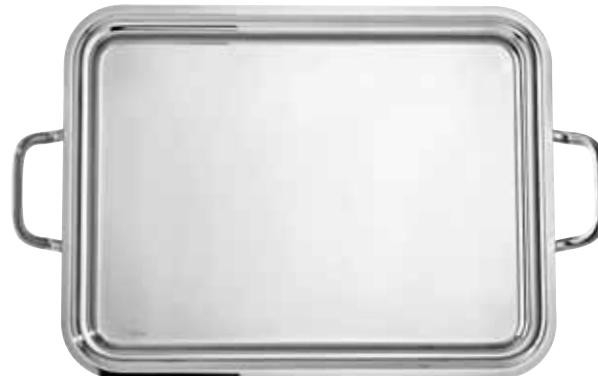
Rectangular tray

Vassoio rettangolare
Tablett, rechteckig
Plateau rectangulaire
Bandeja rectangular

56020 18-10 S/S

55020 Silverplated S/S

- 28** outside - esterno: 28 x 20 cm - 11^{3/4} x 7^{3/4} in.
inside - interno: 26 x 18 cm - 10^{1/4} x 7 in.
- 35** outside - esterno: 35 x 30 cm - 13^{3/4} x 11^{3/4} in.
inside - interno: 31 x 27 cm - 12^{1/4} x 10^{1/2} in.
- 40** outside - esterno: 40 x 26 cm - 15^{3/4} x 10^{1/4} in.
inside - interno: 35 x 22 cm - 13^{3/4} x 8^{3/4} in.
- 50** outside - esterno: 50 x 38 cm - 19^{1/2} x 15 in.
inside - interno: 44 x 32 cm - 17^{1/4} x 12^{1/2} in.
- 65** outside - esterno: 65 x 50 cm - 25^{1/2} x 19^{1/2} in.
inside - interno: 58 x 42 cm - 22^{7/8} x 16^{1/2} in.
- 85** outside - esterno: 85 x 50 cm - 33^{1/2} x 19^{3/4} in.
inside - interno: 77 x 42 cm - 30^{3/8} x 16^{1/2} in.
- 99** outside - esterno: 100 x 50 cm - 39^{1/4} x 19^{3/4} in.
inside - interno: 92 x 42 cm - 36^{1/4} x 16^{1/2} in.



Rectangular tray with handles

Vassoio rettangolare con maniglie
Ausstellplatte mit Griffen, rechteckig
Plateau rectangulaire avec anses
Bandeja rectangular con asas

56024 18-10 S/S

55024 Silverplated S/S

- 40** outside - esterno: 40 x 26 cm - 15^{3/4} x 10^{1/4} in.
inside - interno: 35 x 22 cm - 13^{3/4} x 8^{3/4} in.
- 50** outside - esterno: 50 x 38 cm - 19^{1/2} x 15 in.
inside - interno: 44 x 32 cm - 17^{1/4} x 12^{1/2} in.
- 65** outside - esterno: 65 x 50 cm - 25^{1/2} x 19^{1/2} in.
inside - interno: 58 x 42 cm - 22^{7/8} x 16^{1/2} in.
- 85** outside - esterno: 85 x 50 cm - 33^{1/2} x 19^{3/4} in.
inside - interno: 77 x 42 cm - 30^{3/8} x 16^{1/2} in.
- 99** outside - esterno: 100 x 50 cm - 39^{1/4} x 19^{3/4} in.
inside - interno: 92 x 42 cm - 36^{1/4} x 16^{1/2} in.

MODERN ELITE



ELITE



Sugar bags holder

Supporto per bustine di zucchero
Behälter für Zuckerbeutel
Support pour sachets de sucre
Soporte para sobres de azúcar

56074-00 18-10 S/S

55074-00 Silverplated S/S

12 x 5,5 x 4 cm - 4^{3/4} x 2^{1/8} x 1^{1/2} in.



Jam jars holder

Supporto per vasetti di marmellata
Behälter für Konfitürengläser
Support pour pots de confiture
Soporte para botes de mermelada

56077-00 18-10 S/S

55077-00 Silverplated S/S

23 x 4,5 x 4 cm - 9 x 1^{3/4} x 1^{1/2} in.



Cash tray

Vassoio conto
Rechnungstablett
Plateau à monnaie
Bandeja cuentas y propinas

56018-22 18-10 S/S

55018-22 Silverplated S/S

22 x 15 cm - 8^{1/2} x 6 in.



Underliner

Sottocoppa
Unterteller
Sous-coupe
Platillo

56112 18-10 S/S

55112 Silverplated S/S

-14 Ø 14 cm - Ø 5^{1/2} in.

-17 Ø 17 cm - Ø 6^{1/2} in.

-24 Ø 24 cm - Ø 9 in.



Bottle stand

Sottobottiglia
Flaschenteller
Sous-bouteille
Platito bajo botellas

56112-12 18-10 S/S

55112-12 Silverplated S/S

Ø 12 cm - Ø 4^{3/4} in.



Saucer

Sottobicchiere
Untersetzer
Sous-verre
Platito vasos

56112-09 18-10 S/S

55112-09 Silverplated S/S

Ø 9 cm - Ø 3^{1/2} in.



Punch ladle

Mestolo punch
Punch-Schöpfkelle
Louche à punch
Cucharón para punch

62706-42 Silverplated S/S

42 cm - 16^{1/2} in.

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Punch bowl

Coppa punch
Champagnerkühler
Coupe à punch
Ponchera

56144 18-10 S/S

55144 Silverplated S/S

-37 Ø 37 cm - 9,5 L - Ø 14^{1/2} in. - 2,5 gal.

-42 Ø 42 cm - 15 L - Ø 16^{1/2} in. - 4 gal.



Punch bowl

Coppa punch
Champagnerkühler
Coupe à punch
Ponchera

56143-20 18-10 S/S

55143-20 Silverplated S/S

Ø 45 cm - 20 L - Ø 17^{1/2} in. - 5 gal.

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ELITE



Ice bucket

Secchio ghiaccio
Eisbehälter
Seau à glace
Cubitera hielo

56115 18-10 S/S

55115 Silverplated S/S

-16 h 15 cm - Ø 16,4 cm
h 6 in. - Ø 6^{1/2} in.

-18 h 15 cm - Ø 18 cm
h 6 in. - Ø 7 in.



Ice bucket

Secchio ghiaccio
Eisbehälter
Seau à glace
Cubitera hielo

56116-15 18-10 S/S

55116-15 Silverplated S/S

h 13 cm - Ø 12,5 cm
h 5 in. - Ø 4^{7/8} in.



Insulated ice bucket

Secchio ghiaccio termico
Eisbehälter, isoliert
Seau à glace, isotherme
Cubitera térmica

56114-16 18-10 S/S

h 20 cm - Ø 16 cm
h 6^{1/4} in. - Ø 7^{3/4} in.

MODERN ELITE

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Wine cooler

Secchio spumante
Weinkühler
Seau à champagne
Cubitera de champaña

56117-23 18-10 S/S

55117-23 Silverplated S/S

h 24,5 cm - Ø 23 cm - h 9^{1/2} in. - Ø 9 in.



White wine cooler

Secchio vino bianco
Weissweinkühler
Seau à vin blanc
Cubo vino blanco

56118-20 18-10 S/S

55118-20 Silverplated S/S

h 25 cm - Ø 20 cm - h 9^{3/4} in. - Ø 7^{3/4} in.



Wine cooler

Secchio spumante
Weinkühler
Seau à champagne
Cubitera de champaña

56120 18-10 S/S

55120 Silverplated S/S

1/2 h 16 cm - Ø 18,5 cm - h 6^{1/4} in. - Ø 7^{1/4} in.
h 21 cm - Ø 20 cm - h 8 in. - Ø 7^{3/4} in.
h 22 cm - Ø 24 cm - h 8^{11/16} in. - Ø 9^{7/16} in.



Wine cooler stand

Supporto secchio spumante
Weinkühlerständer
Support seau à champagne
Soporte cubo de champaña

56119-63 18-10 S/S

55119-63 Silverplated S/S

h 63 cm - h 24^{3/4} in.

Suitable for - Adatto a:
Elite

56117-23
56118-20
56120-18
56120-22
56120-24
73117L16
73117L20
73118L16

Prestige



Wine cooler stand

Supporto secchio spumante
Weinkühlerständer
Support seau à champagne
Soporte cubo de champaña

56121-68 18-10 S/S

55121-68 Silverplated S/S

h 68 cm - h 26^{3/4} in.

Suitable for - Adatto a:
Elite

56117-23
56118-20
56120-18
56120-22
73117L16
73117L20
73118L16

Prestige



Wine holder

Versavino reversibile
Weingestell
Porte bouteille
Soporte para botella

56123-00 18-10 S/S

55123-00 Silverplated S/S

h 14,5 cm - h 5^{1/2} in.

1/2 h 14,5 cm - h 5^{1/2} in.
Suitable for both 1/2 and 1 bottle
Adatto per 1/2 e 1 bottiglia



Candlestick

Candeliera
Kerzenleuchter
Chandelier
Candelabro una vela

56125 18-10 S/S
55125 Silverplated S/S

-**25** h 25 cm - h 10 in.
-**33** h 33 cm - h 13 in.



Flambé burner

Fornello crêpes
Flambier-rechaud
Réchaud à flamber
Calentador para flambear

56162-00 18-10 S/S
55162-00 Silverplated S/S

Ø 28 cm - h 18,5 cm
Ø 10^{3/4} in. - h 7^{1/4} in.



Crêpe pan

Padella per crêpe
Crêpes-Pfanne
Poêle à crêpes
Sartén para crêpes

56163 18-10 S/S
55163 Silverplated S/S

-**27** Ø 27 cm - Ø 10^{3/4} in.
-**30** Ø 30 cm - Ø 11^{3/4} in.



Table stand "Riservato"

Targhetta da tavola "Riservato"
Tischaufsteller "Riservato"
Chevalet de table "Riservato"
Caballete de mesa "Riservato"

56098-09 18-10 S/S
7,4 x 4 cm - 3 x 1^{1/2} in.



Table number

Numero da tavola
Tischnummer
Numéro de table
Número de mesa

56098-08 18-10 S/S
55098-08 Silverplated S/S

7,4 x 4 cm - 3 x 1^{1/2} in.

Engraving on request
Incisione a richiesta



Table number holder

Portanumero da tavola / segnaposto
Tischnummern-Aufsteller
Porte numéro de table
Porta número de mesa

56099-06 18-10 S/S
55099-06 Silverplated S/S

11 x 6 cm - 4^{1/4} x 2^{3/4} in.



Table number stand

Supporto per numero da tavola
Tischnummernständer
Support pour numéro de table
Soporte para número de mesa

56164-37 18-10 S/S

55164-37 Silverplated S/S

h 37 cm - h 14^{1/2} in.

Number not included.
Numero escluso.

Table stand number

Numero da tavola per supporto
Ständertischnummer
Numéro pour support de table
Número para soporte de mesa

59957-22 Plastica - Plastic

Ø 22 cm - Ø 8^{5/8} in.

Numbering to be specified in the order.
Specificare la numerazione nell'ordine.



Table number stand with clip

Supporto per numero da tavola a molla
Tischnummernständer mit Clip
Support pour numéro de table avec clip
Soporte para número de mesa con clip

56164-40 18-10 S/S

55164-40 Silverplated S/S

h 40 cm - h 15^{3/4} in.

Number not included.
Numero escluso.



Table number stand

Supporto per numero da tavola
Tischnummernständer
Support pour numéro de table
Soporte para número de mesa

56161-00 18-10 S/S

55161-00 Silverplated S/S

h 43 cm - h 17 in.

Number not included.
Numero escluso.

Table stand number

Numero da tavola per supporto
Ständertischnummer
Numéro pour support de table
Número para soporte de mesa

56161 18-10 S/S

Ø 15 cm - Ø 6 in.

Lacquered numbers - Numeri verniciati

Numbers from 1 to 75
(example No. 52 code 56161-52)

Numeri da 1 a 75
(esempio nr. 52 art. 56161-52)

avenue

MODERN AVENUE

holloware

Its purity and simplicity make Avenue a must-have of the Sambonet collection. A refined border in manually applied brass gives extreme value to this collection, making it a timeless classic perfectly complementary to the brand's silver plated offering.

La purezza e la semplicità fanno di Avenue un must delle collezioni Sambonet. Una raffinata bordura in ottone applicata artigianalmente conferisce estremo valore a questa collezione, rendendola un classico senza tempo perfettamente complementare alla gamma argentata del brand.

AVENUE

MODERN AVENUE



holloware



Grated cheese pot

Formaggiera
Käsedose
Ravier à parmesan
Quesera

54279-01 18-10 S/S

53279-01 Silverplated S/S

Ø 12,6 cm - Ø 5 in.



Oil & vinegar set, 2 pcs

Servizio olio e aceto, 2 pz
Essig- / Ölgestell, 2-tlg
Huiler et vinaigrier, 2 pcs
Servicio de mesa, 2 pz

54263-02 18-10 S/S

53263-02 Silverplated S/S

h 21,7 cm - 19,3 x 12,8 cm - h 8^{1/2} in. - 7^{1/2} x 5 in.



Salt & pepper set

Set sale e pepe
Pfeffer- / Salzstreuer
Set salière et poivrier
Juego salero y pimentero

54269-02 18-10 S/S

53269-02 Silverplated S/S

h 15 cm - 16 x 11 cm - h 6 in. - 6^{1/4} x 4^{1/4} in.



Show plate

Piatto presentazione
Platzteller
Plat à présentation
Plato de presentación

56033-31 18-10 S/S

55033-31 Silverplated S/S

Ø 31 cm - Ø 12^{1/4} in.



Round bread plate

Piatto pane tondo
Brotteller, rund
Plat à pain rond
Plato pan redondo

54292-14 18-10 S/S

53292-14 Silverplated S/S

Ø 14 cm - Ø 5^{1/2} in.



Round tray

Vassoio tondo
Ausstellplatte, rund
Plateau rond
Bandeja redonda

54226-40 18-10 S/S

53226-40 Silverplated S/S

Ø 40 cm - Ø 15^{3/4} in.



Round tray with handles

Vassoio tondo con maniglie
Ausstellplatte mit Griffen, rund
Plateau rond avec anses
Bandeja redonda con asas

54230-40 18-10 S/S

53230-40 Silverplated S/S

Ø 40 cm - Ø 15^{3/4} in.



Rectangular tray

Vassoio rettangolare
Tablett, rechteckig
Plateau rectangulaire
Bandeja rectangular

54220 18-10 S/S

53220 Silverplated S/S

-40 40 x 26 cm - 15^{3/4} x 10^{1/4} in.

-44 44 x 32 cm - 17^{1/4} x 12^{1/2} in.

-50 50 x 38 cm - 19^{3/4} x 15 in.



Rectangular tray with handles

Vassoio rettangolare con maniglie
Ausstellplatte mit Griffen, rechteckig
Plateau rectangulaire avec anses
Bandeja rectangular con asas

54224 18-10 S/S

53224 Silverplated S/S

-40 40 x 26 cm - 15^{3/4} x 10^{1/4} in.

-44 44 x 32 cm - 17^{1/4} x 12^{1/2} in.

-50 50 x 38 cm - 19^{3/4} x 15 in.



CLASSIC

holloware

classic

contour

CLASSIC CONTOUR

holloware



A timeless style characterized by the purity of its classic line has made Contour a favorite among the nobility for over two centuries. The nickel silver, copper and brass create soft and elegant forms for an excellent set made with the finest materials and impeccable taste.

Uno stile intramontabile, caratterizzato dalla purezza delle linee e dal richiamo alla classicità, ha reso Contour il preferito dalla nobiltà per oltre due secoli. L'alpacca argentata, il rame e l'ottone creano forme morbide e eleganti, per un servizio d'eccellenza realizzato con materiali prestigiosi e gusto impeccabile.

CONTOUR

CLASSIC CONTOUR

holloware





technical specifications specifiche tecniche



Characteristics

An exclusive pressing process and valuable raw materials grant Contour a harmonious and exclusive design.

Materials

Nickel-Silver: copper 66%, nickel 13% and zinc 21% (CuNi12Zn24), stainless steel AISI 304 (EN X5CrNi18-10), brass and copper.

Details

Thickness varies from 1,5 to 2 mm, up to 5 mm at the points most exposed to shocks and strain. Trays' edge, made of pressed copper, is welded with Sambonet patented special process. Welding of handles, knobs, hinges, necks and bases are handmade by silver alloy brazing. Solid handles are made in hot pressed brass. Stainless steel is inserted into the handles to assure heat resistance. One piece hinges are molded and the holes gauged to assure sharp work; 145° revolving covers. The especially shaped spout ensures excellent pouring.

Silverplating

Exclusive technology - HSP
Hard Sambonet SilverPlating:

- purity of silver 999,5‰;
- silver layer hardness, up to 2 times more than traditional silverplating (≥180 Hcv);
- sulphuration resistance up to 4 times more than traditional silverplating.

Outside finishing: shiny.

Caratteristiche

Linee armoniose ed uniche realizzate grazie all'utilizzo di pregiati materiali e ad un esclusivo procedimento di stampaggio.

Materiali

Alpacca: rame 66%, nickel 13% e zinco 21% (CuNi12Zn24), acciaio inossidabile AISI 304 (EN X5CrNi18-10), ottone e rame.

Dettagli

Spessori differenziati da 1,5 a 2 mm e fino a 5 mm nei punti più esposti agli urti. Vassoi con bordo in rame coniato applicato con procedimento brevettato Sambonet. Saldature manici, pomoli, cerniere, becchi e basi con brasatura in lega d'argento eseguita a mano. Manici massicci realizzati in ottone stampato a caldo, isolati con inserti in acciaio inox per assicurare una bassa trasmissione del calore. Cerniere massicce realizzate in pezzo unico in ottone stampato a caldo, lavorate meccanicamente con fori calibrati per garantire un movimento di precisione; apertura a 145°. Facilità nel versare i liquidi garantita dalla particolare conformazione dei becchi.

Argentatura

Tecnologia esclusiva - HSP
Hard Sambonet SilverPlating:

- purezza dell'argento utilizzato 999,5‰;
 - durezza del rivestimento fino a 2 volte superiore rispetto all'argentatura tradizionale (≥180 Hcv);
 - resistenza alla sulfurazione fino a 4 volte superiore rispetto all'argentatura tradizionale.
- finitura esterna: lucida.

CONTOUR



Coffee pot

Caffettiera
Kaffeekanne
Cafetière
Cafetiera

53001 Silverplated S/S

-03 30 cl. - 11 oz.
-06 60 cl. - 21^{1/2} oz.
-09 90 cl. - 32 oz.
-16 160 cl. - 57 oz.



Tea pot

Telera
Teekanne
Théière
Tetera

53008 Silverplated S/S

-03 35 cl. - 12 oz.
-06 60 cl. - 21^{1/2} oz.



Sugar bowl

Zuccheriera
Zuckerdose
Sucrier
Azucarero

53010-22 Silverplated S/S

20 cl. - 7 oz.

With fixed cover - Con coperchio incernierato

53011-02 Silverplated S/S



Creamer

Cremiera
Gießler
Crémier
Jarrita

53004-01 Silverplated S/S

15 cl. - 5^{1/2} oz.



Milk pot

Lattiera
Milchkanne
Pot à lait
Jarra leche

53006 Silverplated S/S

-03 30 cl. - 11 oz.
-06 60 cl. - 21^{1/2} oz.



Water pitcher

Brocca acqua
Wasserkrug
Carafe à eau
Jarra agua

53016-16 Silverplated S/S

160 cl. - 57 oz.



Water pitcher with ice guard

Brocca acqua con fermaghiaccio
Wasserkrug mit Eislippe
Carafe à eau avec arrêt pour glace
Jarra agua con reja hielo

53015-16 Silverplated S/S

160 cl. - 57 oz.



Sugar bags holder

Supporto per bustine di zucchero
Behälter für Zuckerbeutel
Support pour sachets de sucre
Soporte para sobres de azúcar

53074-00 Silverplated S/S

15 x 9 cm - h 4,5 cm - 5^{7/8} x 3^{1/2} in. - h 1^{3/4} in.



CLASSIC CONTOUR

holloware

CONTOUR



Grated cheese pot

Formaggiera
Käsedose
Ravier à parmesan
Quesera

53077-01 Silverplated S/S

Ø 12,8 cm - Ø 5 in.



Oval sauce boat

Salsiera ovale
Sauciere, oval
Saucière, ovale
Salsera oval

53085 Silverplated S/S

-15 15 cl. - 5 oz.

-24 24 cl. - 8 oz.



Oval sauce boat with underliner

Salsiera ovale con piattino
Sauciere oval mit festem Unterteller
Saucière ovale avec sous-plat
Salsera oval con fuente incorporada

53086-42 Silverplated S/S

42 cl. - 14 oz.



Patè / butter / caviar holder

Porta patè / burro / caviare
Pasteten- / Butter- / Kaviardose
Porte-paté / beurre / caviar
Puerto paté / mantequilla / caviar

53083-01 Silverplated S/S

15 x 9 cm - 5^{7/8} x 3^{1/2} in.



Butter dish

Burriera
Butterdose
Beurrier
Mantequillera

53110-02 Silverplated S/S

Ø 13 cm - Ø 5 in.



Butter dish

Burriera
Butterdose
Beurrier
Mantequillera

53104-51 Silverplated S/S

Ø 10,5 cm - Ø 4 in.

CLASSIC CONTOUR

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Salt shaker

Spargisale
Salzstreuer
Salière
Salero

54067-01 18-10 S/S

53067-01 Silverplated S/S

h 8 cm - h 3^{1/8} in.



Pepper shaker, 1 hole

Spargipepe, 1 foro
Pfefferstreuer, 1 Loch
Poivrier, 1 trou
Pimentero, 1 agujero

54068-01 18-10 S/S

53068-01 Silverplated S/S

h 8 cm - h 3^{1/8} in.



Toothpick holder

Portastecchi
Zahnstocherbehälter
Porte cure-dents
Palillero

54071-01 18-10 S/S

53071-01 Silverplated S/S

h 8 cm - h 3^{1/8} in.



Pepper shaker, 1 hole

Spargipepe, 1 foro
Pfefferstreuer, 1 Loch
Poivrier, 1 trou
Pimentero, 1 agujero

53073 Silverplated S/S

-06 h 6 cm. - h 2^{1/2} in

-10 h 10 cm. - h 4 in



Salt shaker

Spargisale
Salzstreuer
Salière
Salero

53072 Silverplated S/S

-06 h 6 cm. - h 2^{1/2} in

-10 h 10 cm. - h 4 in



Toothpick holder

Portastecchi
Zahnstocherbehälter
Porte cure-dents
Palillero

53075-07 Silverplated S/S

h 7 cm - h 2^{3/4} in.



Mustard pot

Senapiera
Senfschale
Moutardier
Mostacero

53081-01 Silverplated S/S

h 12 cm - Ø 7 cm - h 2^{1/2} in. - Ø 4^{3/4} in.



Cruet set, 4 pcs

Servizio menage, 4 pz
Menage, 4-tlg
Ménagère, 4 pcs
Servicio de mesa, 4 pz

54065-04 18-10 S/S

53065-04 Silverplated S/S

h 21 cm - Ø 19 cm - h 8^{1/2} in. - Ø 7^{1/2} in.



**Oil & vinegar set, 2 pcs,
with caps holder**

Servizio olio e aceto, 2 pz, con portatappi
Essig- / Ölgestell, 2-tlg, mit Stopselhalterung
Huiler / vinaigrier, 2 pcs, avec porte bouchons
Servicio de mesa, 2 pz, con lleva-tapones

53062-02 Silverplated S/S

h 22,5 cm - 19 x 10,5 cm - h 9^{3/8} in. - 7^{1/2} x 4^{1/8} in.

CONTOUR



Ice cream cup

Coppa gelato
Eisbecher
Coupe à glace
Copa helado

53107-10 Silverplated S/S

Ø 10 cm - Ø 4 in.



Cup with foot

Coppa con piede
Schale auf Fuß
Coupe sur pied
Copa con base

53109-13 Silverplated S/S

Ø 13 cm - Ø 5 in.



Soup cup

Coppa crema / potage
Suppenschale
Coupe à crème / potage
Copa gazpacho / potage

53110-05 Silverplated S/S

Ø 13 cm - Ø 5 in.



Vichyssoise cup

Coppa Vichyssoise
Vichy-Schale
Coupe à vichyssoise
Copa vichyssoise

53110-09 Silverplated S/S

Ø 13 cm - Ø 5 in.



Supreme cup

Coppa cocktail scampi
Hummer- / Cocktailschale
Coupe à suprême
Copa cóctel camarones

53110-07 Silverplated S/S

Ø 13 cm - Ø 5 in.



Supreme cup with crystal

Coppa cocktail scampi con cristallo
Hummer- / Cocktailschale mit Kristall
Coupe à suprême avec cristal
Copa cóctel camarones con cristal

53110-08 Silverplated S/S

Ø 13 cm - Ø 5 in.



Caviar cup

Coppa caviale
Kaviarkühler
Coupe à caviar
Copa caviar

53110-04 Silverplated S/S

Ø 13 cm - Ø 5 in.



Finger bowl

Coppa lavadita
Fingerschale
Rince doigts
Bol para limpiar dedos

53101-11 Silverplated S/S

Ø 11 cm - Ø 4^{1/4} in.



Escargot plate

Piatto lumache
Schneckenplatte
Plat à escargots
Plato caracoles

53049 Silverplated S/S

-06 Ø 25 cm - 10 in.
6 snails - 6 lumache

-12 Ø 31 cm - 12^{1/4} in.
12 snails - 12 lumache



CONTOUR



Soup tureen

Zuppiera
Suppenschüssel
Soupière
Sopera

53054 Silverplated S/S

- 55 Ø 15 cm - 70 cl. - Ø 6 in. - 23 oz.
- 58 Ø 18 cm - 90 cl. - Ø 7 in. - 30 oz.
- 60 Ø 20 cm - 140 cl. - Ø 8 in. - 47 oz.
- 64 Ø 24 cm - 230 cl. - Ø 9^{1/2} in. - 77 oz.
- 68 Ø 28 cm - 350 cl. - Ø 11 in. - 118 oz.



Vegetable dish

Legumiera
Gemüseschüssel
Légumier
Legumbrera

53056 Silverplated S/S

- 55 Ø 15 cm - 50 cl. - Ø 6 in. - 16 oz.
- 58 Ø 18 cm - 90 cl. - Ø 7 in. - 30 oz.
- 60 Ø 20 cm - 120 cl. - Ø 8 in. - 40 oz.
- 64 Ø 24 cm - 180 cl. - Ø 9^{1/2} in. - 60 oz.
- 68 Ø 28 cm - 280 cl. - Ø 11 in. - 93 oz.

CLASSIC CONTOUR



Round vegetable dish

Legumiera tonda
Gemüseschüssel, rund
Légumier, rond
Legumbrera, redonda

57135 Silverplated S/S

Outside dimensions without handles and knob:
Dimensioni esterne senza maniglie e pomolo:

- 66 Ø 25 cm - h 18 cm - Ø 9^{3/4} in. - h 7^{5/8} in.
- 72 Ø 31 cm - h 18,5 cm - Ø 12^{1/2} in. - h 7^{1/4} in.
- 82 Ø 40,5 cm - h 22,5 cm - Ø 16^{1/2} in. - h 8^{7/8} in.

Equipped with 1 china baking dish
Provvista di 1 pirofila in porcellana

58135 Porcelain

- PA for - per **57135-66**
- PB for - per **57135-72**
- PC for - per **57135-82**



Oval vegetable dish

Legumiera ovale
Gemüseschüssel, oval
Légumier, ovale
Legumbrera, oval

57134-88 Silverplated S/S

Outside dimensions without handles and knob:
Dimensioni esterne senza maniglie e pomolo:

47 x 30 cm - h 21,5 cm - 18^{1/2} x 11^{3/4} in. - h 8^{1/4} in.

Equipped with 1 china baking dish
Provvista di 1 pirofila in porcellana

58134-PA Porcelain



Rectangular vegetable dish

Legumiera rettangolare
Gemüseschüssel, rechteckig
Légumier, rectangulaire
Legumbrera, rectangular

57131-81 Silverplated S/S

Outside dimensions without handles and knob:
Dimensioni esterne senza maniglie e pomolo:

40 x 27 cm - h 19,5 cm - 15^{3/4} x 10^{3/4} in. - h 7^{5/8} in.

Equipped with 1 china baking dish
Provvista di 1 pirofila in porcellana

58131-PA Porcelain

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Oval chafing dish

Rechaud ovale
Chafing-dish, oval
Chafing-dish, ovale
Chafing-dish, oval

57134A47 Fully silverplated - Interamente argentato

Outside dimensions with handles and knob:
Dimensioni esterne con maniglie e pomolo:

56,3 x 30 cm - h 37 cm - 22^{1/4} x 11^{3/4} in. - h 14^{1/2} in.

Equipped with 1 china baking dish
Provvista di 1 pirofila in porcellana

58134-PA Porcelain



Round chafing dish

Rechaud tondo
Chafing-dish, rund
Chafing-dish, rond
Chafing-dish, redondo

57135 Fully silverplated - Interamente argentato

Outside dimensions with handles and knob:
Dimensioni esterne con maniglie e pomolo:

A25 Ø 25 cm - 25 x 33 cm - h 31,5 cm
Ø 9^{3/4} in. - 13 x 9^{3/4} in. - h 12^{1/4} in.

A31 Ø 31 cm - 31 x 39,5 cm - h 32 cm
Ø 12^{1/2} in. - 15^{1/2} x 12^{1/2} in. - h 12^{1/2} in.

A41 Ø 40,5 cm - 40,5 x 51 cm - h 37,5 cm
Ø 16 in. - 20 x 16 in. - h 14^{3/4} in.

Equipped with 1 china baking dish
Provvista di 1 pirofila in porcellana

58135 Porcelain

-PA for - per: 57135A25

-PB for - per: 57135A31

-PC for - per: 57135A41



Rectangular chafing dish

Rechaud rectangolare
Chafing-dish, rechteckig
Chafing-dish, rectangulaire
Chafing-dish, rectangular

57131A40 Fully silverplated - Interamente argentato

Outside dimensions with handles and knob:
Dimensioni esterne con maniglie e pomolo:

49 x 27 cm - h 33,5 cm - 19^{1/4} x 10^{3/4} in. - h 13^{1/4} in.

Equipped with 1 china baking dish
Provvista di 1 pirofila in porcellana

58131-PA Porcelain

technical specifications specifiche tecniche

Chafing dishes

Stainless steel 18-10 construction.

Solid brass legs and handles.

Shiny finish.

Solid alcohol heating.

**Equipped with 1 china baking dish
and 1 fuel holder.**

Rechaud

Struttura in acciaio inossidabile 18-10.
Supporti e maniglie in ottone massiccio.
Finitura lucida.

Riscaldamento a combustibile solido.

Rechaud provvisto di 1 pirofila in porcellana
e 1 contenitore per combustibile solido.

CONTOUR



Round platter

Piatto tondo
Platte, rund
Plat rond
Plato redondo

53035 Silverplated S/S

- 31 outside - esterno: Ø 31 cm - Ø 12^{1/4} in.
inside - interno: Ø 22 cm - Ø 8^{5/8} in.
- 36 outside - esterno: Ø 36 cm - Ø 14^{1/8} in.
inside - interno: Ø 25,5 cm - Ø 10^{1/2} in.
- 41 outside - esterno: Ø 41 cm - Ø 16 in.
inside - interno: Ø 29 cm - Ø 11^{1/2} in.



Dome cover, round

Cloche tonda
Speiseglocke, rund
Cloche ronde
Cúpula redonda

53037 Silverplated S/S

- 18 Ø 18 cm - 7 in.
- 20 Ø 21 cm - 8^{1/4} in.
- 23 Ø 23,5 cm - 9^{1/4} in.
- 26 Ø 25,5 cm - 10 in.
- 28 Ø 28,5 cm - 11^{1/4} in.



Oval platter

Piatto ovale
Platte, oval
Plat ovale
Plato oval

53041 Silverplated S/S

- 31 31 x 20 cm - 12^{1/4} x 7^{3/4} in.
- 36 36 x 23 cm - 14^{1/4} x 9 in.
- 42 42 x 27 cm - 16^{1/2} x 10^{1/2} in.
- 47 47 x 30 cm - 18^{1/2} x 12 in.
- 54 54 x 38 cm - 21^{1/4} x 15 in.



China insert for oval platter

Porcellana per piatto ovale
Porzellan für ovale Platte
Porcelaine pour plat ovale
Porcelana para plato oval

59906 Porcelain

- 21 21 x 11 cm - 8 x 4^{1/4} in.
- 25 25,5 x 13 cm - 10 x 5 in.
- 29 29 x 15,5 cm - 11^{1/2} x 5^{1/4} in.
- 33 33 x 17,5 cm - 13 x 8 in.
- 39 39 x 23 cm - 15^{1/2} x 9 in.



Cover for oval platter

Copripiatto per piatto ovale
Speiseglocke für ovale Platte
Cloche pour plat ovale
Cubreplatos para plato oval

53043 Silverplated S/S

- 29 29 x 18 cm - 11^{1/2} x 7 in.
- 34 34 x 21 cm - 13^{3/8} x 8^{1/4} in.
- 40 40 x 25 cm - 15^{3/4} x 9^{7/8} in.
- 45 45 x 28 cm - 17^{3/4} x 11 in.
- 53 53 x 35 cm - 20^{3/4} x 14^{1/2} in.



Fish dish

Piatto pesce
Fischplatte
Plat à poisson
Fuente pescado

53045 Silverplated S/S

- 55 outside - esterno: 55 x 23 cm - 21^{1/2} x 9 in.
inside - interno: 46 x 15 cm - 18^{1/4} x 5^{7/8} in.
- 65 outside - esterno: 65 x 28 cm - 25^{1/4} x 10 in.
inside - interno: 54 x 17 cm - 21^{1/4} x 6^{3/4} in.
- 74 outside - esterno: 74 x 29 cm - 27^{1/2} x 11^{1/2} in.
inside - interno: 63 x 19 cm - 24^{3/4} x 7^{1/2} in.



Relish dish, 3 compartments

Portasalatini, 3 comparti
Salzgebäckständer, 3 Abteile
Porte-appetizers, 3 compts.
Entremesera, 3 compartimentos

53088-19 Silverplated S/S

h 9 cm - Ø 10,5 cm - h 3 1/2 in. - Ø 4 in.



Relish dish, 4 compartments with crystal

Portasalatini, 4 comparti, con cristalli
Salzgebäckschale, 4 Abteile, mit Kristalleinsätzen
Porte-appetizers, 4 compts., avec cristaux
Entremesera, 4 compartimentos, con cristales

53090-04 Silverplated S/S

h 19 cm - Ø 8 cm - h 7 1/2 in. - Ø 3 in.



Bread basket

Cestino pane
Brotkorb
Corbeille à pain
Cesta pan

53092 Silverplated S/S

-25 25 x 16 cm - 9 1/4 x 6 1/4 in.

-31 31 x 20 cm - 12 1/4 x 7 3/4 in.

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CONTOUR

CLASSIC CONTOUR



Fruit / pastry stand

Alzata frutta / dolci
Obst- / Gebäckständer
Étagère à fruits / petits fours
Confitero / frutero

53136 Silverplated S/S

-18 h 11 cm Ø 19 cm - h 4^{1/2} in. Ø 7^{1/2} in.

-28 h 14 cm Ø 29 cm - h 5^{1/2} in. Ø 11^{1/2} in.



Fruit / pastry stand

Alzata frutta / dolci
Obst- / Gebäckständer
Étagère à fruits / petits fours
Confitero / frutero

53136-12 Silverplated S/S

h 7 cm Ø 12,5 cm - h 2^{3/4} in. Ø 5 in.

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Cake stand

Alzata torta
Kuchenständer
Support à tarte
Pedestal para tartas

53137 Silverplated S/S

-29 h 12 cm Ø 29,5 cm - h 4^{3/4} in. Ø 11^{5/8} in.

-38 h 17 cm Ø 39,5 cm - h 6^{1/2} in. Ø 15^{1/2} in.



Dome cover

Cloche
Speiseglocke
Cloche
Cúpula

56137-69 18-10 S/S, methacrylate

55137-69 Silverplated S/S, methacrylate

h 16 cm - Ø 28 cm - h 6^{5/16} in. - Ø 11 in.

Suitable for - Adatto a:
Cake stand - Alzata torta 53137-29



Pastry stand, 2 tiers

Alzata dolci, 2 piani
Gebäckständer, 2-stöckig
Porte petits fours, 2 étages
Confitero, 2 niveles

54139-02 18-10 S/S

53139-02 Silverplated S/S

h 31 cm - Ø 18 / 28 cm - h 12 in. - Ø 7 / 11 in.



Pastry stand, 3 tiers

Alzata dolci, 3 piani
Gebäckständer, 3-stufig
Porte petits fours, 3 étages
Confitero, 3 niveles

54139-03 18-10 S/S

53139-03 Silverplated S/S

h 43 cm - Ø 18 / 28 / 38 cm
h 17 in. - Ø 7 / 11 / 15 in.



Fruit stand, 3 tiers

Alzata frutta, 3 piani
Obstständer, 3-stöckig
Étagère à fruits, 3 étages
Frutero, 3 niveles

53136-03 Silverplated S/S

h 74 cm - Ø 25 / 31,5 / 39,5 cm
h 29 in. - Ø 10^{1/4} / 12^{1/2} / 15^{1/2} in.



Wedding cake stand, 3 tiers

Alzata torta matrimoniale, 3 piani
Hochzeitskuchenständer, 3-stöckig
Support à tartes, 3 étages
Pedestal para tartas, 3 niveles

53137-03 Silverplated S/S

h 74 cm - Ø 25 / 31,5 / 39,5 cm
h 29 in. - Ø 10^{1/4} / 12^{1/2} / 15^{1/2} in.

CONTOUR



Round tray

Vassoio tondo
Ausstellplatte, rund
Plateau rond
Bandeja redonda

53026 Silverplated S/S

- 36 outside - esterno: Ø 36 cm - Ø 14^{1/8} in.
inside - interno: Ø 31 cm - 12^{1/4} in.
- 41 outside - esterno: Ø 41 cm - Ø 16 in.
inside - interno: Ø 35 cm - Ø 13^{3/4} in.



Round tray with handles

Vassoio tondo con maniglie
Ausstellplatte mit Griffen, rund
Plateau rond avec anses
Bandeja redonda con asas

53030 Silverplated S/S

- 36 outside - esterno: Ø 36 cm - Ø 14^{1/8} in.
inside - interno: Ø 31 cm - 12^{1/4} in.
- 41 outside - esterno: Ø 41 cm - Ø 16 in.
inside - interno: Ø 35 cm - Ø 13^{3/4} in.



Rectangular tray

Vassoio rettangolare
Tablett, rechteckig
Plateau rectangulaire
Bandeja rectangular

53020 Silverplated S/S

- 30 outside - esterno: 29 x 21 cm - 11^{1/2} x 8^{1/4} in.
inside - interno: 25 x 17 cm - 9^{7/8} x 6^{1/2} in.
- 40 outside - esterno: 40 x 27 cm - 15^{3/4} x 10^{3/4} in.
inside - interno: 33 x 20 cm - 13^{3/4} x 7^{7/8} in.
- 50 outside - esterno: 50 x 38 cm - 20^{3/4} x 15 in.
inside - interno: 44 x 32 cm - 17^{3/8} x 12^{1/2} in.



Rectangular tray with handles

Vassoio rettangolare con maniglie
Ausstellplatte mit Griffen, rechteckig
Plateau rectangulaire avec anses
Bandeja rectangular con asas

53024 Silverplated S/S

- 30 outside - esterno: 29 x 21 cm - 11^{1/2} x 8^{1/4} in.
inside - interno: 25 x 17 cm - 9^{7/8} x 6^{1/2} in.
- 40 outside - esterno: 40 x 27 cm - 15^{3/4} x 10^{3/4} in.
inside - interno: 33 x 20 cm - 13^{3/4} x 7^{7/8} in.
- 50 outside - esterno: 50 x 38 cm - 20^{3/4} x 15 in.
inside - interno: 44 x 32 cm - 17^{3/8} x 12^{1/2} in.



Square tray

Vassoio quadrato
Ausstellplatte, quadratisch
Plateau carré
Bandeja cuadrada

53019-26 Silverplated S/S

- outside - esterno: 26 x 26 cm - 10^{1/4} x 10^{1/4} in.
inside - interno: 22 x 22 cm - 8^{1/2} x 8^{1/2} in.



Cash tray

Vassoio Conto
Rechnungstablett
Plateau à monnaie
Bandeja cuentas y propinas

53018-22 Silverplated S/S

- 22 x 15 cm - 8^{1/2} x 6 in.



Show plate

Piatto presentazione
Platzteller
Plat à présentation
Plato de presentación

53032-31 Silverplated S/S

outside - esterno: Ø 31 cm - 12^{1/4} in.
inside - interno: Ø 19,8 cm - 7^{3/4} in.



Underliner

Sottocoppa
Unterteller
Sous-coupe
Platillo

53112 Silverplated S/S

-14 outside - esterno: Ø 14 cm - Ø 5^{1/2} in.
inside - interno: Ø 8 cm - Ø 3 in.

-18 outside - esterno: Ø 18 cm - Ø 7 in.
inside - interno: Ø 11,4 cm - Ø 4^{1/2} in.

-22 outside - esterno: Ø 22 cm - Ø 8^{1/2} in.
inside - interno: Ø 14,1 cm - Ø 5^{1/2} in.



CLASSIC CONTOUR

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CONTOUR

CLASSIC CONTOUR



Punch bowl

Coppa punch
Champagnerkühler
Coupe à punch
Ponchera

53143-20 Silverplated S/S

Ø 45 cm - 20 L
Ø 17^{1/2} in. - 5 gal.



Punch ladle

Mestolo punch
Punch-Schöpfkelle
Louche à punch
Cucharón para punch

62706-42 Silverplated S/S

42 cm - 16^{1/2} in.

holloware



Sherbet pot

Sorbettiera termica
Sorbetbehälter, isoliert
Sorbetière, isotherme
Sorbetera térmica

53121-54 Silverplated S/S

Ø 14 cm - 160 cl.
Ø 5^{1/2} in. - 53^{1/4} oz.



Insulated wine cooler

Glacette termica
Flaschenkühler
Rafraîchisseur à bouteille
Enfriador de botella

53121-14 Silverplated S/S

h 21,5 cm - Ø 14 cm - 160 cl.
h 8^{1/2} in. - Ø 5^{1/2} in. - 53^{1/4} oz.



Wine cooler

Secchio spumante
Weinkühler
Seau à champagne
Cubitera de champaña

53117-20 Silverplated S/S

h 25,5 cm - Ø 20,5 cm
h 10 in. - Ø 8 in.



Ice bucket

Secchio ghiaccio
Eisbehälter
Seau à glace
Cubitera hielo

53115-18 Silverplated S/S

h 16 cm - Ø 18 cm
h 6^{1/4} in. - Ø 7 in.



Wine cooler stand

Supporto secchio spumante
Weinkühlerständer
Support pour seau à champagne
Soporte cubo de champaña

53119-58 Silverplated S/S

h 58 cm - Ø 19,5 cm
h 23 in. - Ø 7^{1/2} in.



Wine holder

Versavino
Rotweinalter
Porte-bouteille
Soporte para botella

53123 Silverplated S/S

1/2 -05 1/2 bottle - h 18,5 cm - h 7^{1/4} in.
1 -10 1 bottle - h 19,5 cm - h 7^{1/2} in.

CONTOUR



Oval napkin holder

Legatovagliolo ovale
Serviettenring, oval
Porte serviette ovale
Servilletero oval

53094-05 Silverplated S/S

5 x 3 cm - 2 x 1 in.



Table number holder

Portanumero da tavola / segnaposto
Tischnummern-Aufsteller
Porte numéro de table
Porta número de mesa

53098-11 Silverplated S/S

11 x 6,5 cm - 4^{1/3} x 2^{1/2} in.



Table number stand

Supporto per numero da tavola
Tischnummernständer
Support pour numéro de table
Soporte para número de mesa

53164-51

Silverplated S/S

h 51 cm - h 20 in.

Table stand number

Numero da tavola per supporto
Ständertischnummer
Numéro pour support de table
Número para soporte de mesa

59957-24

Plastic

Ø 23,5 cm - Ø 9^{1/4} in.



Flower vase

Vasetto fiori
Blumenvase
Vase à fleurs
Florero

53096-18

Silverplated S/S

h 17,6 cm - h 6^{3/4} in.



Candlestick

Candeliere
Kerzenleuchter
Chandelier
Candelabro una vela

53125

Silverplated S/S

-26 h 26 cm - h 10^{1/4} in.

-32 h 32 cm - h 12^{1/2} in.



Candelabra 3 lights

Candelabro 3 luci
Kerzenleuchter, 3-flammig
Chandelier, 3 branches
Candelabro, 3 brazos

53126-03 Silverplated S/S

h 40 cm - h 15^{3/4} in.



Candelabra 3 lights

Candelabro 3 luci
Kerzenleuchter, 3-flammig
Chandelier, 3 branches
Candelabro, 3 brazos

53126-30 Silverplated S/S

h 30 cm - h 11^{3/4} in.



Candelabra 5 lights

Candelabro 5 luci
Kerzenleuchter, 5-flammig
Chandelier, 5 branches
Candelabro, 5 brazos

53126-05 Silverplated S/S

h 40 cm - h 15^{3/4} in.



Candlestick

Candeliera
Kerzenleuchter
Chandelier
Candelabro una vela

53125-08 Silverplated S/S

h 8,5 cm - h 3^{1/4} in.



Candle holder

Portacandela
Windlicht
Bougeoir
Portavela

53131 Silverplated S/S

-01 With low crystal - Con cristallo basso
h 9,5 + 12 cm - h 3^{3/4} + 4^{3/4} in.

-02 With high crystal - Con cristallo alto
h 9,5 + 18,5 cm - h 3^{3/4} + 7^{1/4} in.



Candle holder

Portacandela
Windlicht
Bougeoir
Portavela

53132 Silverplated S/S

-01 With low crystal - Con cristallo basso
h 20 + 12 cm - h 8 + 4^{3/4} in.

-02 With high crystal - Con cristallo alto
h 20 + 18,5 cm - h 8 + 7^{1/4} in.

prestige

CLASSIC PRESTIGE

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Just as its name suggests, "Prestige" is the collection that demonstrates the expertise typical of the best gold and silversmiths in all of Europe. The refined mood and timeless taste is embellished by the three finishes, Louis XVI, Godron and Feuille, allowing for even more customization possibilities.

Come il nome suggerisce, "Prestige" è la collezione che esprime il know-how tipico dei migliori orafi e argentieri di tutta Europa. Il mood raffinato con cui nasce è frutto di un gusto intramontabile, impreziosito dalle tre finiture Louis XVI, Godron e Feuille, che consentono più ampie possibilità di personalizzazione.

PRESTIGE

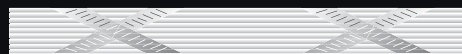
CLASSIC PRESTIGE - EPNS

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Louis XVI

cod. L - example 73032L31



Godron

cod. G - example 73032G31



Feuille

cod. F - example 73032F31



technical specifications specifiche tecniche

Materials

Nickel-silver: copper 66%, nickel 13% and zinc 21% (CuNi12Zn24), stainless steel AISI 304 (EN X5CrNi18-10), brass and copper.
Thickness varies from 1,5 to 2 mm, up to 5 mm at the points most exposed to shocks and strain.

Details

Trays' edge, made of pressed copper, is welded with Sambonet patented special process.

Silverplating

Exclusive technology - HSP
Hard Sambonet SilverPlating:

- purity of silver 999,5‰;
- silver layer hardness, up to 2 times more than traditional silverplating (>180 Hcv);
- sulphuration resistance up to 4 times more than traditional silverplating.

Outside finishing: shiny.

Decorations

Our qualified silversmiths produce different finishing of edges:

- soldered edge Louis XVI;
- soldered edge Godron;
- soldered edge Feuille.

Standard execution of edge Louis XVI.

Godron and Feuille are available upon request.



HARD SAMBONET
SILVERPLATING

Materiali

Alpacca: rame 66%, nickel 13% e zinco 21% (CuNi12Zn24), acciaio inossidabile AISI 304 (EN X5CrNi18-10), lega di rame.
Spessori differenziati da 1,2 a 2 mm, fino a 5 mm nei punti più esposti agli urti.

Dettagli

Vassoi con bordo in lega di rame applicato tramite procedimento artigianale Sambonet.

Argentatura

Tecnologia esclusiva - HSP

Hard Sambonet SilverPlating:

- purezza dell'argento utilizzato 999,5‰;
- durezza del rivestimento fino a 2 volte superiore rispetto all'argentatura tradizionale (>180 Hcv);
- resistenza alla sulfurazione fino a 4 volte superiore rispetto all'argentatura tradizionale.

Finitura esterna: lucida.

Decorì

Il vasellame Prestige è prodotto dai nostri orafi-argentieri con diverse bordure:

- bordo saldato Louis XVI
- bordo saldato Godron
- bordo saldato Feuille

Finitura standard con bordura Louis XVI.

Su richiesta le bordure Godron e Feuille.

PRESTIGE



Round platter

Piatto tondo
Platte, rund
Plat rond
Plato redondo

73035 EPNS electroplated nickel-silver

L31 Ø 31 cm - Ø 12^{1/4} in.

L36 Ø 36 cm - Ø 14^{1/8} in.

L41 Ø 41 cm - Ø 16 in.



Cover for round platter

Copripiatto per piatto tondo
Speiseglocke für runde Platte
Cloche pour plat rond

73038 EPNS electroplated nickel-silver

L30 Ø 24,5 cm - Ø 9^{1/2} in.

L35 Ø 28,5 cm - Ø 11^{1/4} in.

L40 Ø 32,5 cm - Ø 12^{3/4} in.



Dome cover, round

Cloche tonda
Speiseglocke, rund
Cloche ronde
Cúpula redonda

73037 EPNS electroplated nickel-silver

L18 Ø18 cm - Ø 7 in.

L20 Ø 21 cm - Ø 8^{1/4} in.

L23 Ø 23,5 cm - Ø 9^{1/4} in.

L26 Ø 25,5 cm - Ø 10 in.

L28 Ø 28,5 cm - Ø 11^{1/4} in.



Oval platter

Piatto ovale
Platte, oval
Plat oval
Plato oval

73041 EPNS electroplated nickel-silver

L31 31 x 20 cm - 13 x 9 in.

L36 36 x 23 cm - 15 x 10 in.

L42 42 x 27 cm - 17 x 11^{1/2} in.

L47 47 x 30 cm - 19 x 13 in.

L54 54 x 38 cm - 22 x 14 in.



Cover for oval platter

Copripiatto per piatto ovale
Speiseglocke für ovale Platte
Cloche pour plat ovale
Cubreplatos para plato oval

73043 EPNS electroplated nickel-silver

L29 29 x 18 cm - 11^{1/2} x 7 in.

L34 34 x 21 cm - 15^{3/4} x 9^{7/8} in.

L40 40 x 25 cm - 15^{3/4} x 9^{7/8} in.

L45 45 x 28 cm - 17^{3/4} x 11 in.



Fish dish

Piatto pesce
Fischplatte
Plat à poisson
Fuente pescado

73045 EPNS electroplated nickel-silver

L55 55 x 18 cm - 21^{1/2} x 9 in.

L65 65 x 28 cm - 25^{1/4} x 10 in.

L74 74 x 29 cm - 27 x 11^{1/2} in.

Availability - Disponibilità

Items not available at stock. Lead-time can be confirmed when the order is placed.
Prodotti non disponibili a stock. Tempi di consegna da concordare all'atto dell'ordine.

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Soup tureen

Zuppiera
Suppenterrine
Soupière
Sopera

73054 EPNS electroplated nickel-silver

L55 Ø 15 cm - 70 cl. - Ø 6 in. - 23 oz.

L58 Ø 18 cm - 90 cl. - Ø 7 in. - 30 oz.

L60 Ø 20 cm - 140 cl. - Ø 8 in. - 47 oz.

L64 Ø 24 cm - 230 cl. - Ø 9 1/2 in. - 77 oz.

L68 Ø 28 cm - 350 cl. - Ø 11 in. - 118 oz.



Vegetable dish

Legumiera
Gemüseschüssel
Légumier
Legumbrera

73056 EPNS electroplated nickel-silver

L55 Ø 15 cm - 50 cl. - Ø 6 in. - 16 oz.

L58 Ø 18 cm - 90 cl. - Ø 7 in. - 30 oz.

L60 Ø 20 cm - 120 cl. - Ø 8 in. - 40 oz.

L64 Ø 24 cm - 180 cl. - Ø 9 1/2 in. - 60 oz.

L68 Ø 28 cm - 280 cl. - Ø 11 in. - 93 oz.



Chafing dish, round

Rechaud, tondo
Chafing-dish, rund
Chafing-dish, rond
Chafing-dish, redondo

77105 EPNS electroplated nickel-silver

Outside dimensions with handles and knob:
Dimensioni esterne con maniglie e pomolo:

L25 Ø 25 cm - 25 x 33 cm - h 31,5 cm
Ø 9 3/4 in. - 13 x 9 3/4 in. - h 12 1/4 in.

L31 Ø 31 cm - 31 x 39,5 cm - h 32 cm
Ø 12 1/2 in. - 15 1/2 x 12 1/2 in. - h 12 1/2 in.

L41 Ø 40,5 cm - 40,5 x 51 cm - h 37,5 cm
Ø 16 in. - 20 x 16 in. - h 14 3/4 in.

Equipped with 1 china baking dish
Provvista di 1 pirofila in porcellana

58135 Porcelain

-**PA** for - per: 77105L25

-**PB** for - per: 77105L31

-**PC** for - per: 77105L41



Chafing dish, oval

Rechaud, ovale
Chafing-dish, oval
Chafing-dish, ovale
Chafing-dish, oval

77104L47 EPNS electroplated nickel-silver

Outside dimensions with handles and knob:
Dimensioni esterne con maniglie e pomolo:

56,3 x 30 cm - h 37 cm
22 1/8 x 11 3/4 in. - h 14 1/2 in.

Equipped with 1 china baking dish
Provvista di 1 pirofila in porcellana

58134-PA Porcelain



Chafing dish, rectangular

Rechaud, rettangolare
Chafing-dish, rechteckig
Chafing-dish, rectangulaire
Chafing-dish, rectangular

77101L40 EPNS electroplated nickel-silver

Outside dimensions with handles and knob:
Dimensioni esterne con maniglie e pomolo:

49 x 27 cm - h 33,5 cm
19 1/4 x 10 5/8 in. - h 13 1/8 in.

Equipped with 1 china baking dish
Provvista di 1 pirofila in porcellana

58131-PA Porcelain

CLASSIC PRESTIGE - EPNS

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PRESTIGE



Caviar set

Servizio caviale
Kaviar-Set
Service à caviar
Servicio para caviar

73029 EPNS electroplated nickel-silver

L02 Ø 40,5 cm - Ø 16 in. Standard

L40 Ø 40,5 cm - Ø 16 in. Deluxe



Escargot plate

Piatto lumache
Schneckenplatte
Plat à escargots
Plato caracoles

73049 EPNS electroplated nickel-silver

L06 Ø 25 cm - 6 pezzi - Ø 10 in. - 6 pieces

L12 Ø 31 cm - 12 pezzi - Ø 12^{1/4} in. - 12 pieces

CLASSIC PRESTIGE - EPNS



Bread basket

Cestino pane
Brotkorb
Corbeille à pain
Cesta pan

73092 EPNS electroplated nickel-silver

L25 25 x 16 cm - 9 x 6^{1/4} in.

L31 31 x 20 cm - 12^{1/4} x 7^{3/4} in.



Bread basket

Cestino pane
Brotkorb
Corbeille à pain
Cesta pan

73091-21 EPNS electroplated nickel-silver

Ø 21 cm - Ø 8^{1/2} in.

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Multipurpose bowl

Coppetta
Universalschale
Bol universel
Copa universal

73112-09 EPNS electroplated nickel-silver

Ø 8,5 cm - Ø 3^{1/4} in.



Multipurpose bowl

Coppetta
Universalschale
Bol universel
Copa universal

73102-11 EPNS electroplated nickel-silver

Ø 11,2 cm - Ø 4^{1/2} in.

Availability - Disponibilità

Items not available at stock. Lead-time can be confirmed when the order is placed.
Prodotti non disponibili a stock. Tempi di consegna da concordare all'atto dell'ordine.

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Relish dish, 3 compartments

Portasalatini, 3 comparti
Salzgebäckständer, 3 Abteile
Porte-appetizers, 3 compts.
Entremesera, 3 compartimentos

73088-03 EPNS electroplated nickel-silver

Ø 8,5 cm - h 10,5 cm - Ø 3¹/₄ in. - h 3³/₄ in.



Show plate

Piatto Presentazione
Platzteller
Plat à présentation
Plato de presentación

73032L31 EPNS electroplated nickel-silver

Ø 31 cm - Ø 12¹/₄ in.

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PRESTIGE



Oval tray

Vassoio ovale
Tablett, oval
Plateau oval
Bandeja oval

73025L49 EPNS electroplated nickel-silver

49 x 37 cm - 20^{1/2} x 16 in.



Oval tray with handles

Vassoio ovale con maniglie
Tablett mit Griffen, oval
Plateau ovale avec anses
Bandeja oval con asas

73027L49 EPNS electroplated nickel-silver

49 x 37 cm - 20^{1/2} x 16 in.

CLASSIC PRESTIGE - EPNS



Round tray

Vassoio tondo
Ausstellplatte, rund
Plateau rond
Bandeja redonda

73026 EPNS electroplated nickel-silver

L36 Ø 36 cm - Ø 14^{1/2} in.

L41 Ø 41 cm - Ø 16 in.



Round tray with handles

Vassoio tondo con maniglie
Ausstellplatte mit Griffen, rund
Plateau rond avec anses
Bandeja redonda con asas

73030 EPNS electroplated nickel-silver

L36 Ø 36 cm - Ø 14^{1/2} in.

L41 Ø 41 cm - Ø 16 in.

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Round tray

Vassoio tondo
Ausstellplatte, rund
Plateau rond
Bandeja redonda

73028 EPNS electroplated nickel-silver

-17 Ø 17 cm - Ø 7 in.

-22 Ø 22 cm - Ø 9 in.

-26 Ø 26 cm - Ø 11 in.

-35 Ø 35 cm - Ø 14 in.

Items not available at stock. Lead-time can be confirmed when the order is placed.
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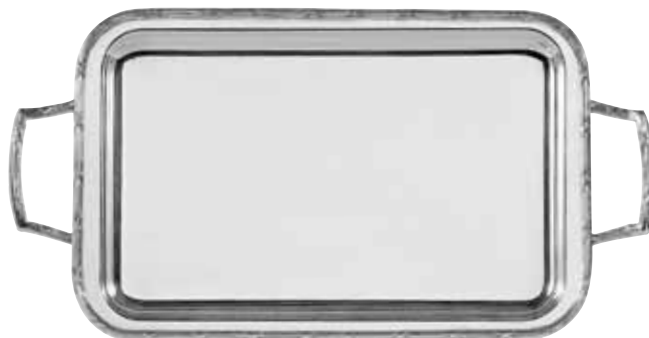


Rectangular tray

Vassoio rettangolare
Tablett, rechteckig
Plateau rectangulaire
Bandeja rectangular

73020 EPNS electroplated nickel-silver

- L30** 29 x 21 cm - 11^{1/2} x 8^{1/4} in.
- L40** 40 x 27 cm - 15^{3/4} x 10^{3/4} in.
- L50** 50 x 38 cm - 20^{1/4} x 15 in.
- L65** 65 x 50 cm - 25^{1/2} x 19^{1/2} in.
- L85** 85 x 50 cm - 34 x 20 in.
- L99** 100 x 50 cm - 40 x 20 in.



Rectangular tray with handles

Vassoio rettangolare con maniglie
Ausstellplatte mit Griffen, rechteckig
Plateau rectangulaire avec anses
Bandeja rectangular con asas

73024 EPNS electroplated nickel-silver

- L40** 40 x 27 cm - 15^{3/4} x 10^{3/4} in.
- L50** 50 x 38 cm - 20^{1/4} x 15 in.
- L65** 65 x 50 cm - 25^{1/2} x 19^{1/2} in.
- L85** 85 x 50 cm - 34 x 20 in.
- L99** 100 x 50 cm - 40 x 20 in.



Rectangular tray

Vassoio rettangolare
Tablett, rechteckig
Plateau rectangulaire
Bandeja rectangular

73022 EPNS electroplated nickel-silver

- 32** 32 x 21 cm - 13 x 8^{1/2} in.
- 35** 35 x 23 cm - 14 x 9 in.



Cash tray

Vassoio conto
Rechnungstablett
Plateau à monnaie
Bandeja cuentas y propinas

73018L22 EPNS electroplated nickel-silver

22 x 15 cm - 8^{1/2} x 6 in.



Oval cash tray

Vassoio conto ovale
Rechnungstablett, oval
Plateau à monnaie ovale
Bandeja cuentas y propinas oval

73017-24 EPNS electroplated nickel-silver

24,5 x 16 cm - 9^{1/2} x 6^{1/4} in.

PRESTIGE



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Ice bucket

Secchio ghiaccio
Eisbehälter
Seau à glace
Cubitera hielo

73115L13 EPNS electroplated nickel-silver

Ø 13,5 cm - h 12,5 cm - Ø 4^{1/2} in. - h 4^{1/2} in.



Wine cooler

Secchio spumante
Weinkühler
Seau à champagne
Cubitera de champaña

73117 EPNS electroplated nickel-silver

L16 Ø 15,5 cm - h 16,5 cm - Ø 6 in. - h 6 in.

L20 Ø 20 cm - h 20,5 cm - Ø 7^{1/2} in. - h 8 in.

Availability - Disponibilità

Items not available at stock. Lead-time can be confirmed when the order is placed.
Prodotti non disponibili a stock. Tempi di consegna da concordare all'atto dell'ordine.

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White wine cooler

Secchio vino bianco
Weissweinkühler
Seau à vin blanc
Cubo vino blanco

73118L16 EPNS electroplated nickel-silver

Ø 16,5 cm - h 22 cm - Ø 7 in. - h 9 in.



Wine cooler stand

Supporto secchio spumante
Weinkühlerständer
Support seau à champagne
Soporte cubo de champaña

56119-63 18-10 S/S

55119-63 Silverplated S/S

h 63 cm - h 24^{3/4} in.

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Grated cheese pot

Formaggiera
Käsedose
Ravier à parmesan
Quesera

73079-01 EPNS electroplated nickel-silver

Ø 13,8 cm - Ø 5 in.



Butter dish

Burriera
Butterdose
Beurrier
Mantequillera

73110L02 EPNS electroplated nickel-silver

Ø 13 cm - Ø 5 in.



Cruet set, 4 pcs

Servizio menage, 4 pz
Menage, 4-tlg
Ménagère, 4 pcs
Servicio de mesa, 4 pz

73065-04 EPNS electroplated nickel-silver

h 22 cm - Ø 19 cm - h 8 in. - Ø 7^{1/2} in.



Oil & vinegar set 2 pcs

Servizio olio e aceto, 2 pz
Essig- / Ölgestell, 2-tlg
Huillier et vinaigrier, 2 pcs
Servicio de mesa, 2 pz

73063-02 EPNS electroplated nickel-silver

h 22 cm - Ø 19 cm - h 8 in. - Ø 7^{1/2} in.



Sauce boat

Salsiera
Saucière
Saucière
Salsera

73085 EPNS electroplated nickel-silver

L20 20 cl. - 7 oz.

L30 30 cl. - 11 oz.

Availability - Disponibilità

Items not available at stock. Lead-time can be confirmed when the order is placed.
Prodotti non disponibili a stock. Tempi di consegna da concordare all'atto dell'ordine.

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Cup with foot

Coppa con piede
Schale auf Fuß
Coupe sur pied
Copa con base

73109L13 EPNS electroplated nickel-silver

Ø 13 cm - Ø 5 in.



Soup cup

Coppa crema / potage
Suppenschale
Coupe à crème / potage
Copa gazpacho / potage

73110L05 EPNS electroplated nickel-silver

Ø 13 cm - Ø 5 in.



Vichyssoise cup

Coppa vichyssoise
Vichyssoise Schale
Coupe à vichyssoise
Copa vichyssoise

73110L09 EPNS electroplated nickel-silver

Ø 13 cm - Ø 5 in.



Supreme cup

Coppa cocktail scampi
Hummer- / Cocktailschale
Coupe à suprême
Copa cóctel camarones

73110L07 EPNS electroplated nickel-silver

Ø 13 cm - Ø 5 in.



Supreme cup with crystal

Coppa cocktail scampi con cristallo
Hummer-/Cocktailschale mit Kristalleinsatz
Coupe à suprême avec cristaux
Copa cóctel camarones con cristal

73110L08 EPNS electroplated nickel-silver

Ø 13 cm - Ø 5 in.



Caviar cup

Coppa caviare
Kaviarkühler
Coupe à caviar
Copa caviar

73110L04 EPNS electroplated nickel-silver

Ø 13 cm - Ø 5 in.



Finger bowl

Coppa lavadita
Fingerschale
Rince doigts
Bol para limpiar dedos

73101L11 EPNS electroplated nickel-silver

Ø 11,5 cm - Ø 4^{1/4} in.



Underliner

Sottocoppa
Unterteller
Sous-coupe
Platillo

73112 EPNS electroplated nickel-silver

-14 Ø 14 cm - Ø 5^{1/2} in.

-18 Ø 18 cm - Ø 7 in.

-22 Ø 22 cm - Ø 8^{1/2} in.

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PRESTIGE

CLASSIC PRESTIGE

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Candelabra 9 lights

Candelabro 9 luci
Kerzenleuchter, 9-flammig
Chandelier, 9 branches
Candelabro, 9 brazos

73129-72 Silverplated

h 72 cm - h 28^{1/4} in.



Candelabra 5 lights

Candelabro 5 luci
Kerzenleuchter, 5-flammig
Chandelier, 5 branches
Candelabro, 5 brazos

73129-52 Silverplated

h 52,5 cm - h 20^{1/2} in.

Items not available at stock. Lead-time can be confirmed when the order is placed.
Prodotti non disponibili a stock. Tempi di consegna da concordare all'atto dell'ordine.



Candlestick

Candeliere
Kerzenleuchter
Chandelier
Candelabro una vela

73125-29 Silverplated

h 29,5 cm - h 11^{1/2} in.



Candlestick

Candeliere
Kerzenleuchter
Chandelier
Candelabro una vela

73125-20 Silverplated

h 20 cm - h 8 in.



Candlestick

Candeliere
Kerzenleuchter
Chandelier
Candelabro una vela

73125-10 Silverplated

h 11 cm - h 4 in.



Candelabra 3 lights

Candelabro 3 luci
Kerzenleuchter, 3-flammig
Chandelier, 3 branches
Candelabro, 3 brazos

73126-31 Silverplated

h 31 cm - h 12^{1/2} in.



Candelabra 5 lights

Candelabro 5 luci
Kerzenleuchter, 5-flammig
Chandelier, 5 branches
Candelabro, 5 brazos

73127-32 Silverplated

h 31,5 cm - h 13 in.



Candelabra 3 lights

Candelabro 3 luci
Kerzenleuchter, 3-flammig
Chandelier, 3 branches
Candelabro, 3 brazos

73126-22 Silverplated

h 22,5 cm - h 9 in.



Candelabra, 5 lights

Candeliere, 5 luci
Kerzenleuchter, 5-flammig
Chandelier, 5 bougies
Candelabro, 5 velas

73127-23 Silverplated

h 22,5 cm - h 9 in.



show plates

SHOW PLATES

holloware

find your mise en place

*try the new
Mix & Match
configurator*

Visit the Mix & Match section
on www.hotel.sambonet.it



Created to bring the refinement and elegance to the table that only Sambonet can achieve with the hardness of stainless steel, these show plates are characterized by their completeness: from design to classic, passing through the modern, every set finds its perfect addition.

Nati per portare in tavola la raffinatezza e l'eleganza che solo Sambonet può dare alla durezza dell'acciaio, i piatti presentazione si caratterizzano per la completezza dell'offerta: dal design al classic passando per il modern, ogni servizio trova il suo perfetto complemento.

SHOW PLATES





T-Light

56554-35 18-10 S/S

35 x 30 cm - 13^{3/4} x 11^{3/4} in.

Oval - Ovale



Lucy

56932-30 18-10 S/S

55932-30 Silverplated S/S

30 x 30 cm - 11 x 11 in.



Nendoo

56987-33 18-10 S/S

55987-33 Silverplated S/S

Ø 33 cm - Ø 12^{7/8} in.



Malia

56658-33 18-10 S/S

55658-33 Silverplated S/S

Ø 33 cm - Ø 12^{7/8} in.



Sphera

56931-32 18-10 S/S

55931-32 Silverplated S/S

Ø 32 cm - Ø 12^{1/2} in.

SHOW PLATES

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SHOW PLATES

SHOW PLATES

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Linea Q

56521-28 18-10 S/S
55521-28 Silverplated S/S

28 x 28 cm - 11 x 11 in.



Linea Q

56521-30 18-10 S/S
55521-30 Silverplated S/S

30 x 30 cm - 11^{3/4} x 11^{3/4} in.



663 Arthur Krupp

66332-32 18-10 S/S

Ø 32 cm - Ø 12^{1/2} in.



Avenue

56033-31 18-10 S/S
55033-31 Silverplated S/S

Ø 31 cm - Ø 12^{1/4} in.



Elite

56032 18-10 S/S
55032 Silverplated S/S

- 31** outside - esterno: Ø 31 cm - Ø 12^{1/4} in.
inside - interno: Ø 19,6 cm - Ø 7^{3/4} in.
- 33** outside - esterno: Ø 33 cm - Ø 13 in.
inside - interno: Ø 20,5 cm - Ø 8 in.
- 51** outside - esterno: Ø 31 cm - Ø 12^{1/4} in.
inside - interno: Ø 19,6 cm - Ø 7^{3/4} in.
- 53** outside - esterno: Ø 33 cm - Ø 13 in.
inside - interno: Ø 20,5 cm - Ø 8 in.

SHOW PLATES

SHOW PLATES

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Contour

53032-31 Silverplated S/S

outside - esterno: Ø 31 cm - Ø 12^{1/4} in.
inside - interno: Ø 19,8 cm - Ø 7^{3/4} in.



* Prestige

73032L31 EPNS electroplated nickel-silver

Ø 31 cm - Ø 12^{1/4} in.

SHOW PLATES

holloware

table mats

linea q

TABLE MATS LINEA Q

holloware

A mise en place of great style is characterized also by beauty. The Linea Q table mats, with their diverse themes, patterns and nuances, give both functionality and a touch of color to the table. Equipped with the refinement of real fabric, extreme durability and practicality, as well as being dishwasher-proof, they are the ideal solution for a contemporary table setting. The line also has a selection of passepartout runners.

Una mise en place di stile si connota anche per l'estetica. Le tovaglette Linea Q, con le diverse trame, fantasie e nuance di cui si compongono, donano un tocco di colore alla tavola con funzionalità. Dotate della raffinatezza di un vero e proprio tessuto ma estremamente resistenti e pratiche poiché lavabili anche in lavastoviglie, costituiscono la soluzione ideale per un'apparecchiatura contemporanea. La linea si completa inoltre con una selezione di runner passepartout.

TABLE MATS LINEA Q

TABLE MATS LINEA Q

holloware

MENU

Succhi di frutta
pomelo, arancia, kiwi
Mini croissant
Yogurt ai frutti di bosco

The verde, menta e zorzero
Mini pancake
Kiwi / mela e menta

Latte
Muffins
Mini pumpkin rolls
Mini ciambellone dolci
Ciambella

for
BREAKFAST



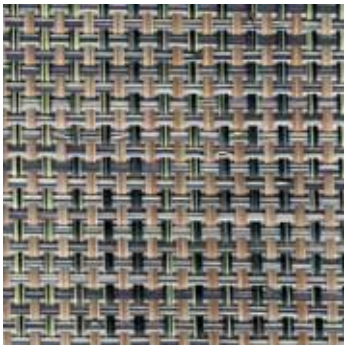
Koala Koala
56529-FL 42 x 33 cm - 16^{1/2} x 13 in.



Sahara Sahara
56529-FM 42 x 33 cm - 16^{1/2} x 13 in.



Silver Silver
56529-FN 42 x 33 cm - 16^{1/2} x 13 in.



Light melange Melange chiaro
56529-CA 42 x 33 cm - 16^{1/2} x 13 in.
56529-DA 48 x 36 cm - 19 x 14 in.



Green Verde
56529-CB 42 x 33 cm - 16^{1/2} x 13 in.



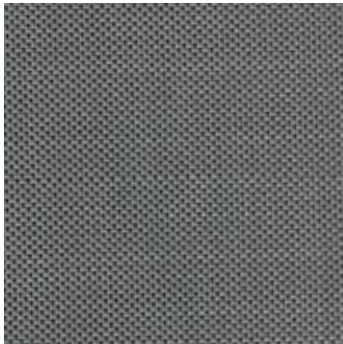
Dark melange Melange scuro
56529-CC 42 x 33 cm - 16^{1/2} x 13 in.
56529-DC 48 x 36 cm - 19 x 14 in.



Beige-grey Beige-grigio
56529-CD 42 x 33 cm - 16^{1/2} x 13 in.
56529-DD 48 x 36 cm - 19 x 14 in.



Brown-black Marrone-nero
56529-CE 42 x 33 cm - 16^{1/2} x 13 in.



Grey Grigio
56529-CF 42 x 33 cm - 16^{1/2} x 13 in.



Beige Beige
56529-CS 42 x 33 cm - 16^{1/2} x 13 in.
56529-DS 48 x 36 cm - 19 x 14 in.



Black Nero
56529-CT 42 x 33 cm - 16^{1/2} x 13 in.
56529-DT 48 x 36 cm - 19 x 14 in.



Brown Marrone
56529-CV 42 x 33 cm - 16^{1/2} x 13 in.
56529-DV 48 x 36 cm - 19 x 14 in.

TABLE MATS LINEA Q

holloware

TABLE MATS LINEA Q

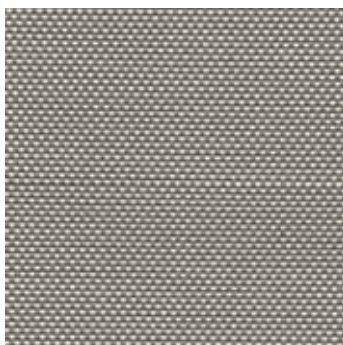


Black

Nero

56529-EA

42 x 33 cm - 16^{1/2} x 13 in.



Crispy

Crispy

56529-EC

42 x 33 cm - 16^{1/2} x 13 in.

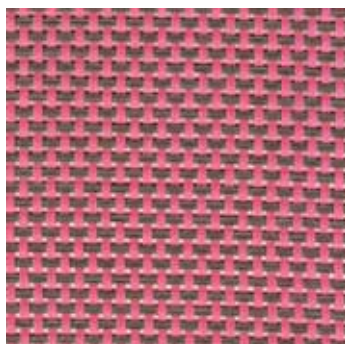


Tweed

Tweed

56529-EB

42 x 33 cm - 16^{1/2} x 13 in.



Strawberry

Fragola

56529-EX

42 x 33 cm - 16^{1/2} x 13 in.

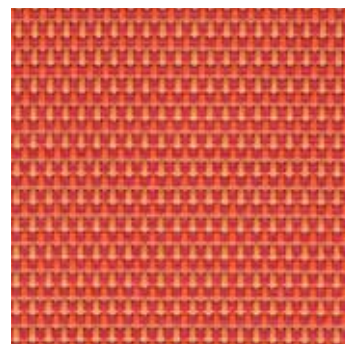


Coral

Corallo

56529-ED

42 x 33 cm - 16^{1/2} x 13 in.



Pink-orange

Rosa-arancione

56529-EV

42 x 33 cm - 16^{1/2} x 13 in.



Straw

Paglia

56529-EH

42 x 33 cm - 16^{1/2} x 13 in.

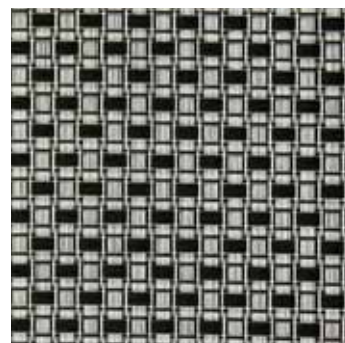


Blue-brown

Blu-marrone

56529-EF

42 x 33 cm - 16^{1/2} x 13 in.

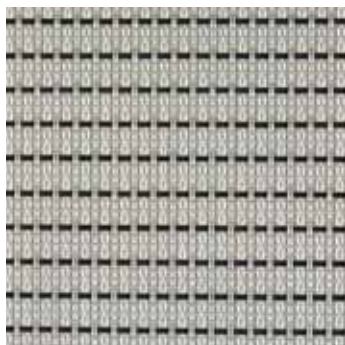


Black-white

Bianco-nero

56529-EG

42 x 33 cm - 16^{1/2} x 13 in.

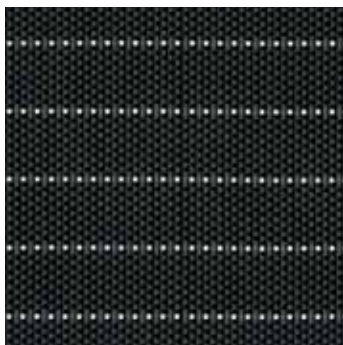


White pin-striped

Gessato bianco

56529-ET

42 x 33 cm - 16^{1/2} x 13 in.



Black pin-striped

Gessato nero

56529-ES

42 x 33 cm - 16^{1/2} x 13 in.



Gray striped

Righe grigie

56529-EM

42 x 33 cm - 16^{1/2} x 13 in.

TABLE MATS LINEA Q

holloware

Table mat, set 6 pcs - Tovaglietta americana, set 6 pz
Material: 50% polyester, 50% polyvinyl chloride

sambonet®



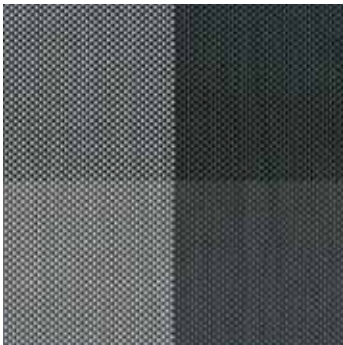
Green striped Righe verdi
56529-EN 42 x 33 cm - 16^{1/2} x 13 in.



Brown striped Righe marroni
56529-FC 42 x 33 cm - 16^{1/2} x 13 in.



Burgundy striped Righe bordeaux
56529-FD 42 x 33 cm - 16^{1/2} x 13 in.



Black squares Nero a quadri
56529-FH 42 x 33 cm - 16^{1/2} x 13 in.

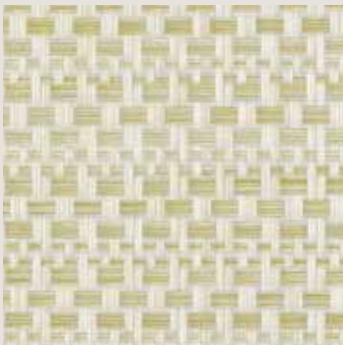


Grey squares Grigio a quadri
56529-FI 42 x 33 cm - 16^{1/2} x 13 in.

TABLE MATS LINEA Q

runners

Runner, sold individually - Runner, venduti singolarmente
Material: 50% polyester, 50% polyvinyl chloride



Runner, beige Runner, beige
42950-92 42 x 180 cm - 16^{1/2} x 70^{7/8} in.



Runner, black Runner, nero
42950-93 42 x 180 cm - 16^{1/2} x 70^{7/8} in.



Runner, brown Runner, marrone
42950-94 42 x 180 cm - 16^{1/2} x 70^{7/8} in.

holloware



buffet & banqueting

buffet & banqueting





DESIGN

design

buffet & banqueting

ITALIAN BUFFET

NEW



DESIGN ITALIAN BUFFET

HANDY & VERSATILE SYSTEM

Introducing a new modular system for creating a tailor-made buffet that will meet your needs. Through a series of specially shaped columns, the configuration may be organized in many different ways thanks to a practical system of wenge wood or tempered glass shelves manufactured with premium materials and great taste that are solid and safe.

The customized concept assures esthetic, usable and versatile presentation of food, appetizers and drinks, as well as countless configurations thanks to its many different components. From elegant stands for chafing dishes to refrigerated showcases, from adjustable shelves of different sizes and heights to coordinated beverage dispensers, the Italian Buffet will help renew and create a unique and highly customizable buffet.

Italian Buffet è un nuovo sistema modulare per creare soluzioni su misura per le proprie esigenze.

Grazie a una serie di colonne appositamente modellate, la composizione può articolarsi su più livelli, attraverso un pratico sistema di piani in legno wengè o in vetro temperato, estremamente raffinati nei materiali e nel gusto e al tempo stesso solidi e sicuri. Questo concept assicura estetica, fruibilità e versatilità nella presentazione di cibi, appetizer e bevande. Le differenti componenti di cui è corredato possono dar vita a infinite composizioni: da eleganti supporti per chafing dish a funzionali vetrine refrigerate, da alzate a dispenser per bevande coordinati, Italian Buffet è tutto da scoprire.

buffet & banqueting





**A PREMIUM CUSTOMIZABLE SYSTEM
FOR CONTEMPORARY BUFFETS
AND BANQUETS.**

**DESIGN, QUALITY AND INNOVATION
ALLOW CUSTOMIZATION
AND FLEXIBILITY.**

**PERFECT FOR SMALL AREAS THANKS
TO ITS VERTICAL DESIGN, ITALIAN
BUFFET IS IDEAL FOR A DAZZLING
VERTICAL DISPLAY.**



**UN SISTEMA MODULARE
DI GRAN CLASSE PER IL BUFFET E
IL BANQUETING CONTEMPORANEO.**

**DESIGN, QUALITÀ E INNOVAZIONE
SONO OGGI AL SERVIZIO
DELLA PERSONALIZZAZIONE
E DELLE FLESSIBILITÀ D'UTILIZZO.**

**PERFETTO PER PICCOLE SUPERFICI
PER VIA DEL SUO SVILUPPO
VERTICALE, ITALIAN BUFFET
PUÒ TROVARE MASSIMA
ESPRESSIONE IN SCENOGRAFICHE
ESPOSIZIONI IN LINEA.**

DESIGN ITALIAN BUFFET



buffet & banqueting

ITALIAN BUFFET

NEW

DESIGN ITALIAN BUFFET

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sambonet

sambonet®

DESIGN ITALIAN BUFFET

buffet & banqueting



ITALIAN BUFFET

NEW

DESIGN ITALIAN BUFFET

buffet & banquet





DESIGN IAN BUFET

buffet & banqueting

ITALIAN BUFFET

NEW



Juice / milk dispenser

Distributore succhi / latte
Soft- / Milkdispenser
Distributeur à jus / lait
Dispensador de zumo / leche

58383-07 7 L - 1,73 gal.



Cool showcase with tray and roll-top cover GN 1/1

Vetrina refrigerata con vassoio e roll-top
Buffet-Vitrine mit Tablett u. Roll-Top
Vitrine réfrigérée avec plateau et roll-top
Vitrina refrigerada con bandeja y roll-Top

58485-12 h 30 cm - 59,5 x 39 cm - h 11^{3/4} in. - 23^{3/8} x 15^{3/8} in.



Cool showcase with perforated tray GN 1/1

Vetrina refrigerata con vassoio forato
Buffet-Vitrine mit Tablett, gelocht
Vitrine réfrigérée avec plateau perforé
Vitrina refrigerada con bandeja perforada

58485-02 h 10 cm - 59,5 x 39 cm - h 3^{7/8} in. - 23^{3/8} x 15^{3/8} in.



Cool showcase GN 1/1

Vetrina refrigerata
Buffet-Vitrine, Kuhlbar
Vitrine réfrigérée
Vitrina refrigerada

58485-00 h 10 cm - 59,5 x 39 cm - h 3^{7/8} in. - 23^{3/8} x 15^{3/8} in.

DESIGN ITALIAN BUFFET

buffet & banqueting

GENERAL FEATURES CARATTERISTICHE GENERALI



Cool showcase with 6 bowls and covers

Vetrina refrigerata con 6 ciotole con coperchio
Buffet-Vitrine mit 6 Schalen u. Deckel
Vitrine réfrigérée avec 6 bols et couvercles
Vitrina refrigerada con 6 bols y tapas

58485-O6 h 10 cm - 59,5 x 39 cm - h 3^{7/8} in. - 23^{3/8} x 15^{3/8} in.



Roll-top cover, GN 1/1, Plexiglas

Coperchio roll-top
Rolltop Deckel
Couvercle roll-top
Tapa roll-top

58485-AB h 20 cm - 59,5 x 39 cm - h 7^{7/8} in. - 23^{3/8} x 15^{3/8} in.



Tray, stainless steel, GN 1/1

Vassoio, inox
Tablett, Edelstahl Rostfrei
Plateau, inox
Bandeja, acero inox

14102-O2 h 2 cm - 53 x 32,5 cm - h 3/4 in. - 20^{7/8} x 12^{3/4} in.



Tray GN 1/1, perforated, stainless steel

Vassoio forato, inox
Tablett, gelocht, Edelstahl Rostfrei,
Plateau perforé, inox
Bandeja perforada, acero inox

14202-O2

Showcases' main frame, bases and service boards are made of MDF wood (Medium density fiberboard). Column multi-level risers made of MDF wood and Plexiglas. Surfaces made of MDF wood and tempered glass, thickness 6 mm. Tubular metal structure in 18/10 stainless steel.

Struttura portante delle vetrine, basi e pianetti di servizio in legno MDF (Medium density fiberboard). Colonne multi-livello in legno MDF e Plexiglas. Ripiani in legno MDF e vetro temperato spessore 6 mm. Parti tubolari in acciaio inox 18/10.

ITALIAN BUFFET

NEW



Glasses with lid, 12 pcs

Vasetti con coperchio, 12 pz
Gläser mit Deckel, 12-tlg
Verrines avec couvercle, 12 pcs
Tarrós de vidrio con tapa, 12 pz

41589-22 Ø 7 cm - h 8 cm - 220 ml
Ø 2^{7/8} - h 3^{1/8} - 0,23 Qts



Insert for 6 bowls

Inserto vetrina per 6 ciotole
Modul für 6 Schüsseln
Module pour 6 bols
Módulo para 6 bols

58489-06 53 x 32 cm - 20^{7/8} x 12^{5/8} in.
for bowls / per ciotole: Ø 14 cm - Ø 5^{1/2} in.



Cutting board

Tagliere
Tranchierbrett
Planche à découper
Plancha para cortar

58485-AA 53 x 32 cm - 20^{7/8} x 12^{5/8} in.

DESIGN ITALIAN BUFFET

ASSEMBLY SOLUTIONS ESEMPI DI COMPOSIZIONE

COMPOSED BY / COMPOSTA DA :

58485-00 Cool showcase / Base vetrina

58485-AA Cutting board / Tagliere

58485-12 Cool showcase with tray and roll-top - Vetrina refrigerata con vassoio e roll-top

58489-00 2 Cereal/juice pitcher bar - Espositore per 2 brocche acqua/cereali

58401-EP Pitcher / Brocca 2X

58401-EQ Lid for juice pitcher / Coperchio brocca succhi

58401-ER Lid for cereal pitcher / Coperchio brocca cereali



buffet & banqueting

Pitcher

Brocca
Kanne
Carafe
Jarra

58401-EP 2 L - 2,11 Qts



Lid for juice pitcher

Coperchio brocca succhi
Saftkannendeckel
Couvercle carafe à jus
Tapa para jarra zumo

58401-EQ



Lid for cereal pitcher

Coperchio brocca cereali
Müslkannendeckel
Couvercle carafe à céréales
Tapa para jarra cereales

58401-ER



2 Cereal/juice pitcher-bar

Espositore per 2 brocche acqua/cereali
Saft-/Cerealienkannen-Bar
Présentoir 2 carafes à céréales/jus
Expositor 2 jarras zumo/cereales

58489-00 h 10 cm - 39 x 22 cm
h 3 in. - 15^{3/8} x 8^{5/8} in.



Eutectic pads, 2 pcs

Contenitori eutettici, 2 pz
Kühlakkus, 2-tlg
Cartouches eutectiques, 2 pcs
Acumuladores de frío, 2 pz

58489-VA

With 2 silicone non-slip pads / Con 2 tappetini antiscivolo in silicone



DESIGN ITALIAN BUFFET



buffet & banqueting



Juice pitcher

Caraffa
Saftkanne
Carafe à jus de fruits
Jarra zumo

44995-14 Glass

Ø 16 cm - h 27 cm - 1,4 lt
Ø 6^{1/4} in. - h 10^{5/8} in. - 1,43 Qts

Spout opens and closes automatically. Chromed foot with cooler, keeps drinks chilled up to 4 hours.
Tappo apri/chiudi automatico. Base cromata con eutettico. Mantiene le bevande refrigerate fino a 4 ore.



Juice pitcher

Caraffa
Saftkanne
Carafe à jus de fruits
Jarra zumo

44995-10 Glass

Ø 9,5 cm - h 29 cm - 1 lt
Ø 3^{3/4} in. - h 11^{3/8} in. - 1,05 Qts

Spout opens and closes automatically.
Tappo apri/chiudi automatico.



Round bowl

Ciotola tonda
Schüssel, rund
Bol ronde
Bol redondo

44837 Melamine

White - Bianco

-25 Ø 23 cm - h 10,5 cm - 2,5 lt
Ø 9 in. - h 4^{1/8} in. - 2,64 Qts

-05 Ø 14 cm - h 6,5 cm - 0,5 lt
Ø 5^{1/2} in. - h 2^{1/2} in. - 0,52 Qts

Black - Nero

B25 Ø 23 cm - h 10,5 cm - 2,5 lt
Ø 9 in. - h 4^{1/8} in. - 2,64 Qts

B05 Ø 14 cm - h 6,5 cm - 0,5 lt
Ø 5^{1/2} in. - h 2^{1/2} in. - 0,52 Qts



Round bowl

Ciotola tonda
Schüssel, rund
Bol ronde
Bol redondo

41400-AA Glass

Ø 23 cm - h 10,5 cm - 2,5 lt
Ø 9 in. - h 4^{1/8} in. - 2,64 Qts

41405-AA Glass

Ø 14 cm - h 6,5 cm - 0,5 lt
Ø 5^{1/2} in. - h 2^{1/2} in. - 0,52 Qts



Airtight cover

Coperchio ermetico
Frischhaltedeckel
Couvercle hermétique
Tapa hermética

42452 Polycarbonate

-23 Ø 23 cm - 9 in.

-14 Ø 14,5 cm - 5^{3/4} in.



Cover

Coperchio
Deckel
Couvercle
Tapa

42453-23 Polycarbonate

Ø 23 cm - 9 in.



Eutectic pad

Piastra refrigerante
Kühlakku
Cartouche eutectique
Placa refrigerante

42450-AD h 2,5 cm - 41 x 21 cm
h 1 in. - 16^{1/8} x 8^{1/4} in.

DESIGN ITALIAN BUFFET

ASSEMBLY SOLUTIONS ESEMPI DI COMPOSIZIONE



COMPOSED BY / COMPOSTA DA :

58485-00 Cool showcase / Base vetrina
58489-06 Insert for 6 bowls / Inserto vetrina per 6 ciotole
44995-14 Juice pitcher, glass / Caraffa vetro 3X
44837-05 Round bowl / Ciotola tonda 3X
42452-14 Airtight cover, PC / Coperchio ermetico 3x

buffet & banqueting

ITALIAN BUFFET

NEW



Plain shelf

Pianetto liscio
Regal Glatt
Etagère
Estante liso

58489-11 27 x 33,5 cm - 10^{5/8} x 13^{1/4} in.



Bowl holder

Pianetto portaciotole
Schalenhalter
Etagère à bol
Soporte para bol

58489-10 27 x 33,5 cm - 10^{5/8} x 13^{1/4} in.



Bread basket

Cesto pane
Brot-Korb
Corbeille à pain
Cesta pan

42461-11 Polypropylene - GN 1/1

53 x 32,5 cm - h 10 cm
20^{7/8} x 12^{3/4} in. - h 3^{7/8} in.

With frame to fix the cover
Con telaio per fissare il coperchio

For table stands Per i supporti:
58489-02 - 58489-03



GN roll-top cover

Coperchio GN roll-top
GN-Rolltophaube
Couvercle roll-top, GN
Tapa roll-top, GN

42452-53 Polycarbonate - GN 1/1

53 x 32,5 cm - h 17 cm
20^{7/8} x 12^{3/4} in. - h 6^{3/4} in.



COMPOSED BY / COMPOSTO DA:

42461-11 Bread basket / Cesto pane

42452-53 GN roll-top cover / Coperchio GN roll-top



Bread basket

Cesto pane
Brot-Korb
Corbeille à pain
Cesta pan

42462 Polypropylene

-12 GN 1/2 - h 6,5 cm - 2^{1/2} in.

-11 GN 1/1 - h 6,5 cm - 2^{1/2} in.



GN cover

Coperchio GN
GN-Kuppelhaube
Couvercle GN
Campana GN

Front side cut / con apertura frontale

41419-12 SAN - GN 1/2

33 x 28 cm - h 17 cm
13 x 11 in. - h 6^{3/4} in.
For - per: # 42462-12

41418-11 SAN - GN 1/1

54 x 33 cm - h 20 cm
21^{1/4} x 13 in. - h 7^{7/8} in.
For - per: # 42462-11



COMPOSED BY / COMPOSTO DA:

GN 1/2

42462-12 Bread basket / Cesto pane

41419-12 GN cover / Coperchio GN

GN 1/1

42462-11 Bread basket / Cesto pane

41418-11 GN cover / Coperchio GN



Table stand 2 tiers

Supporto 2 livelli
Tischständer, 2-Stufig
Support de table 2 étages
Soporte de mesa 2 niveles

58489-02 GN 1/1 - GN 1/2

Base / base: 40 x 30 cm - 15^{3/4} x 11^{7/8} in.

Overall sizes / ingombro: h 35,5 cm - 48 x 54 cm
h 14 in. - 18^{7/8} x 21^{1/4} in.



Table stand 3 tiers

Supporto 3 livelli
Tischständer, 3-Stufig
Support de table 3 étages
Soporte de mesa 3 niveles

58489-13 3X GN 1/2

Base / base: 40 x 30 cm - 15^{3/4} x 11^{7/8} in.

Overall sizes / ingombro: h 58 cm - 54 x 33 cm
h 22^{3/4} in. - 21^{1/4} x 13 in.



Table stand 3 tiers

Supporto 3 livelli
Tischständer, 3-Stufig
Support de table 3 étages
Soporte de mesa 3 niveles

58489-03 GN 1/2 - 2X GN 1/1

Base / base: 40 x 30 cm - 15^{3/4} x 11^{7/8} in.

Overall sizes / ingombro: h 58 cm - 60 x 54 cm
h 22^{3/4} in. - 23^{5/8} x 21^{1/4} in.

ASSEMBLY SOLUTIONS ESEMPI DI COMPOSIZIONE

COMPOSED BY / COMPOSTA DA :

58489-02 Table stand 2 tiers / Supporto 2 livelli
42461-11 Basket / Cesto
58489-10 Holder / Pianetto
44837-25 Bowl / Ciotola



ITALIAN BUFFET

NEW

Multi-level riser

Colonna verticale
Multi- Stufen-Ständer
Support à niveaux multiples
Soporte niveles múltiples

58482-01 Wood

h 63 cm - 40 x 30 cm
h 24^{3/4} in. - 15^{3/4} x 11^{3/4} in.



Multi-level riser

Colonna verticale
Multi- Stufen-Ständer
Support à niveaux multiples
Soporte niveles múltiples

58482-11 PMMA

h 63 cm - 40 x 30 cm
h 24^{3/4} in. - 15^{3/4} x 11^{3/4} in.



Shelf

Ripiano
Regal
Étagère
Estante

58482 Black tempered glass

-DA h 0,6 cm - 35 x 35 cm - h 1/4 in. - 13^{3/4} x 13^{3/4} in.

-DB h 0,6 cm - 35 x 85 cm - h 1/4 in. - 13^{3/4} x 33^{1/2} in.



Shelf

Ripiano
Regal
Étagère
Estante

58482-BB Wood

h 1,5 cm - 35 x 85 cm - h 5/8 in. - 13^{3/4} x 33^{1/2} in.

DESIGN ITALIAN BUFFET

ASSEMBLY SOLUTIONS ESEMPI DI COMPOSIZIONE



COMPOSED BY / COMPOSTA DA :

58482-01 Multi-level riser, wood / Colonna verticale, legno
58489-11 Plain insert / Pianetto liscio
58489-10 Bowl holder / Pianetto portaciotole
44837-25 Round bowl, melamine / Ciotola tonda, melamina
42452-23 Airtight cover / Coperchio ermetico
58482-DA Black tempered glass / Ripiano vetro temperato, fumè 2X



COMPOSED BY / COMPOSTA DA :

58482-01 Multi-level riser, wood / Colonna verticale, legno 2X
58489-11 Plain insert / Pianetto liscio 2X
58489-10 Bowl holder / Pianetto portaciotole 2X
58482-BB Wooden shelf / Piano legno 3X
44837-25 Round bowl, melamine / Ciotola tonda, melamina 2X
42452-23 Airtight cover, PC / Coperchio ermetico

buffet & banqueting

Multi-level riser

Colonna verticale
Multi- Stufen-Ständer
Support à niveaux multiples
Soporte niveles múltiples

58482-03 Wood

Base / base:
40 x 30 cm - 15^{3/4} x 11^{7/8} in.
Overall sizes / ingombro:
h 56 cm - 60 x 52 cm
h 22 in. - 23^{5/8} x 21^{1/2} in.



Bowl holder, 2 holes

Pianetto portaciottole, 2 posti
Schalenhalter 2 Plätze
Etagère à 2 bols
Soporte para 2 bols

58482-BA Wood

33,5 x 52 cm - 13^{1/4} x 20^{1/2} in.



Chafing dish round

Scaldavivande tondo
Chafing Dish, Rund
Chafing dish rond
Chafing dish redondo

58186E30 Ø 30 cm - 11^{3/4} EU Standard

58186E36 Ø 36 cm - 14^{1/8} EU Standard

58186E40 Ø 40 cm - 15^{3/4} EU Standard

58186U36 Ø 36 cm - 14^{1/8} US Standard

58186U40 Ø 40 cm - 15^{3/4} US Standard



COMPOSED BY / COMPOSTA DA :

58482-03 Multi-level riser / Colonna verticale
58482-BA Bowl holder, 2 holes / Pianetto portaciottole, 2 posti 2X
58489-10 Bowl holder / Pianetto portaciottole
44837-25 Round bowl / Ciotola tonda 5X



buffet & banqueting

DESIGN ITALIAN BUFFET

ITALIAN BUFFET

NEW



Cake stand

Alzata torta
Kuchenständer
Support à tarte
Pedestal para tartas

58488-28 Ø 28 cm - h 12 cm - 11 in. - 4^{3/4} in.

58488-38 Ø 38 cm - h 12 cm - 15 in. - 4^{3/4} in.

58488-78 Ø 28 cm - h 17 cm - 11 in. - 6^{5/8} in.

58488-88 Ø 38 cm - h 17 cm - 15 in. - 6^{5/8} in.



Natural slate tray

Vassoio ardesia naturale
Naturschieferplatte
Plateau ardoise naturelle
Bandeja de pizarra natural

41585-51 24 x 15 cm - 9^{3/8} x 5^{7/8} in.

41585-52 47 x 10 cm - 18^{1/2} x 3^{1/2} in.

41585-53 26,5 x 20,5 cm - 10^{3/8} x 8 in.

41585-54 32 x 12 cm - 12^{5/8} x 4^{3/4} in.



Riser

Alzata
Buffet-Ständer
Support
Soporte

58484-10 h 15 cm - 59,5 x 33,5 cm - h 5^{7/8} in. - 23^{3/8} x 13^{1/8} in.

58484-11 h 27 cm - 62,5 x 33,5 cm - h 10^{5/8} in. - 24^{5/8} x 13^{1/8} in.



Bowl riser

Alzata portaciotole
Schüssel-Buffet-Ständer
Support à bols
Soporte para bols

58484-03 h 15 cm - 59,5 x 24 cm - h 5^{7/8} in. - 2^{3/8} x 9^{1/2} in.

DESIGN ITALIAN BUFFET

ASSEMBLY SOLUTIONS ESEMPI DI COMPOSIZIONE



COMPOSED BY COMPOSTA DA :

58484-10 Riser / Alzata
58485-00 Cool showcase / Base vetrina
58485-AA Cutting board / Tagliere



COMPOSED BY COMPOSTA DA :

58484-03 Bowl riser / Alzata portaciotole
42452-14 Airtight cover / Coperchio ermetico 3X
44837-25 Round bowl / Ciotola tonda 3X



COMPOSED BY COMPOSTA DA :

58484-11 Riser / Alzata
58485-00 Cool showcase / Base vetrina
14102-02 Tray / Vassoio
58485-AB Roll-top cover / Coperchio roll-top

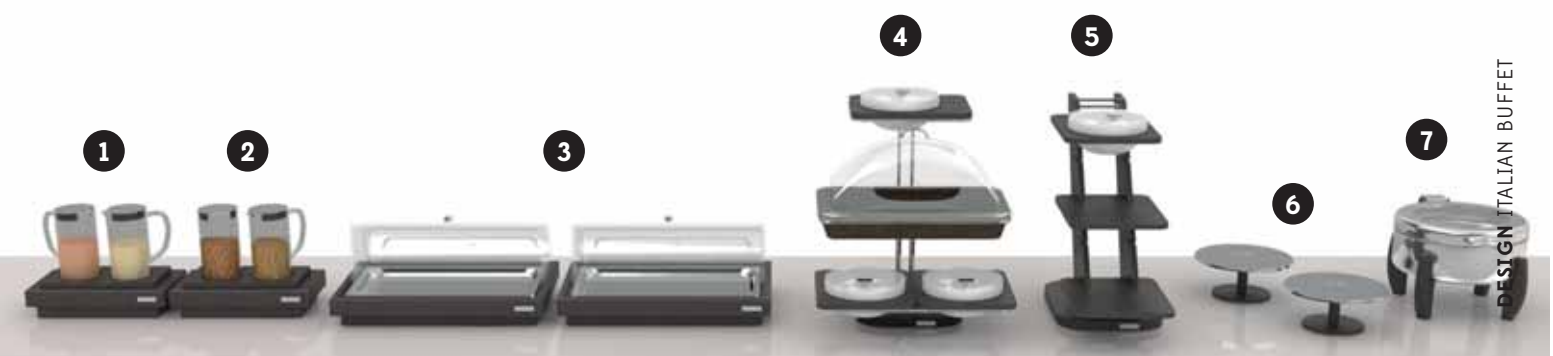
buffet & banqueting

ASSEMBLY SOLUTIONS ESEMPI DI COMPOSIZIONE



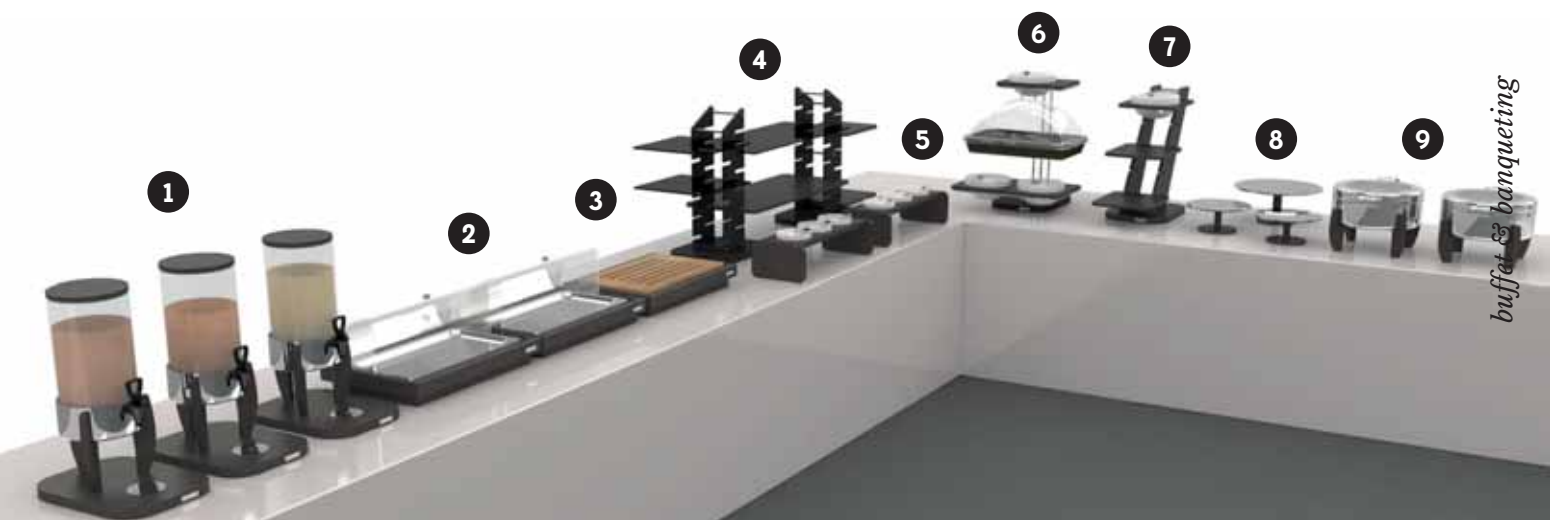
MINI

- | | | | | | | | | | |
|---|-------------|---|-------------|---|-------------|---|-------------|---|-------------|
| 1 | 58489-00 2x | 2 | 58485-12 1x | 3 | 58489-13 1x | 4 | 58488-28 1x | 5 | 58186E30 1x |
| | 58401-EP 2x | | | | 58489-10 2x | | | | |
| | 58401-EQ 2x | | | | 44837-25 2x | | | | |
| | | | | | 42452-23 3x | | | | |
| | | | | | 42462-12 1x | | | | |



MIDDLE

- | | | | | | | | | | | | |
|---|-------------|---|-------------|---|-------------|---|-------------|---|-------------|---|-------------|
| 1 | 58489-00 2x | 2 | 58489-00 1x | 3 | 58485-12 1x | 4 | 58489-03 1x | 5 | 58489-03 1x | 6 | 58488-28 1x |
| | 58401-EP 2x | | 58401-EP 2x | | | | 58489-10 3x | | 58489-10 3x | | |
| | 58401-EQ 2x | | 58401-ER 2x | | | | 44837-25 3x | | 58489-11 2x | | 58186E36 1x |
| | | | | | | | 42452-23 3x | | 44837-25 1x | | |
| | | | | | | | 42461-11 1x | | 42452-23 1x | | |
| | | | | | | | 41418-11 1x | | | | |



MAGNUM

- | | | | | | | | | | | | |
|---|-------------|---|-------------|---|-------------|---|-------------|---|-------------|---|-------------|
| 1 | 58383-07 3x | 4 | 58482-01 2x | 5 | 58484-03 2x | 6 | 58489-03 1x | 7 | 58482-03 1x | 8 | 58488-28 2x |
| | | | 58482-BB 1x | | 42452-14 6x | | 58489-10 3x | | 58489-10 1x | | 58488-88 1x |
| | | | 58482-DB 1x | | 41405-AA 6x | | 44837-25 3x | | 58489-11 2x | | |
| | | | 58482-DA 2x | | | | 42452-23 3x | | 44837-25 1x | | |
| | | | 58489-11 1x | | | | 42461-11 1x | | 42452-23 1x | | |
| | | | | | | | 41418-11 1x | | | | |
| 2 | 58485-12 2x | | | | | | | | | | |
| 3 | 58485-00 1x | | | | | | | | | | |
| | 58485-AA 1x | | | | | | | | | | |

MODERN

buffet & banqueting





modern

MODERN

buffet & banqueting

MODERN BUFFET

MODERN

buffet & banqueting

technical specifications specifiche tecniche



MODERN

Characteristics

Stainless steel 18-10 construction. Mirror polish finishing. Revolving top cover adjustable up to 180°. Equipped with 1 food pan GN 1/1 h 2 1/2 in. - 10 1/2 qts.. Metal parts silverplating with average thickness of 10 micron.

Built-in units

For counter sinking. Sinking height 5 3/4 in. Stainless steel 18-10 construction. Mirror polish finishing. Revolving top cover adjustable up to 180°. Equipped with 1 food pan GN 1/1 h 2 1/2 in. - 10 1/2 qts.. Metal parts silverplating with average thickness of 10 micron.

Caratteristiche

Struttura in acciaio inossidabile 18-10. Finitura lucida a specchio. Cloche ad apertura a scomparsa a 180°. Provvisto di 1 portavivande GN 1/1 h 6,5 cm - 10 L. Spessore medio dell'argentatura sulle parti metalliche 10 micron.

Unità incorporate

Da incasso, profondità cm. 14,5. Struttura in acciaio inossidabile 18-10. Finitura lucida a specchio. Cloche ad apertura a scomparsa a 180°. Scaldavivande provvisto di 1 portavivande GN 1/1 - h 6,5 cm - 10 L. Spessore medio dell'argentatura sulle parti metalliche 10 micron.

buffet & banqueting

ASIA 2000

STANDING UNITS



Chafing dish, rectangular GN 1/1

67,2 x 49 cm - h 44 cm - 16,5 Kg. c.ca
26^{1/2} x 19^{1/4} in. - h 17^{3/8} in. - 36,70 lbs. approx.

Solid alcohol heating
Riscaldamento a combustibile solido
Mit Brennpaste beheizt
Chauffage combustible solide
Calefacción con combustible sólido

Electric heating / Riscaldamento elettrico
Elektrisch beheizt / Chauffage électrique / Calefacción eléctrica

EUROPEAN STANDARD
250V - 360W

US STANDARD
120V - 450W

58152A54 18-10 S/S
57152A54 Silverplated S/S

58152E54 18-10 S/S
57152E54 Silverplated S/S

58152U54 18-10 S/S
57152U54 Silverplated S/S

Equipped with stainless steel food pan GN 1/1 # 14102-06
Dotazione 1 contenitore inox GN 1/1 # 14102-06



Chafing dish, round

Ø 33

Ø 33 cm - h 47 cm - 3,5 L - 10,5 kg.
Ø 13 in. - h 18^{1/2} in. - 3,7 qts - 23,30 lbs

58156A33 18-10 S/S
57156A33 Silverplated S/S

58156E33 18-10 S/S
57156E33 Silverplated S/S

58156U33 18-10 S/S
57156U33 Silverplated S/S

Equipped with stainless steel food pan Ø 33 cm # 58136-EA
Dotazione 1 contenitore inox Ø 33 cm # 58136-EA



Ø 40

Ø 40 cm - h 61 cm - 6 L - 15 kg.
Ø 15^{3/4} in. - h 24 in. - 6,3 qts - 33,30 lbs

58156A40 18-10 S/S
57156A40 Silverplated S/S

58156E40 18-10 S/S
57156E40 Silverplated S/S

58156U40 18-10 S/S
57156U40 Silverplated S/S

Equipped with stainless steel food pan Ø 40 cm # 58136-EB
Dotazione 1 contenitore inox Ø 40 cm # 58136-EB



MODERN ASIA 2000



Soup tureen with cover and adapter

Zuppiera con coperchio e adattatore
Suppenterrine mit Deckel und Einsatzring
Petite marmite avec couvercle et adaptateur
Olla baño-maria a sopa con tapa y anillo adaptador

58136-GA 18-10 S/S

57136-GA Silverplated S/S

Ø 22 cm - h 16 cm - 4 L
Ø 8^{5/8} in. - h 6^{1/4} in. - 4^{1/4} qts

• **Matching all round chafing dishes Ø 13 in.**
Adatta a tutti gli scaldavivande tondi Ø 33 cm



Soup tureens with covers and adapter

Set 2 zuppiere con coperchi e adattatore
2 Suppentöpfe mit Deckel und Einsatzplatte
Ensemble 2 soupnières avec couvercles et adaptateur
2 ollas baño-maria a sopa con tapas y anillo adaptador

58132-GB 18-10 S/S

57132-GB Silverplated S/S

Ø 22 cm - h 16 cm - 4 L
Ø 8^{5/8} in. - h. 6^{1/4} in. - 4^{1/4} qts

• **Matching all GN 1/1, rectangular chafing dishes**
Adatte a tutti gli scaldavivande rettangolari GN 1/1

buffet & banqueting

ASIA 2000



Juice dispenser

Distributore succhi
Saftspender
Distributeur à jus
Dispensador de zumo

58353-07 18-10 S/S

57353-07 Silverplated S/S

Ø 18 cm - h 56 cm - 7 L - Ø 7 in. - h 22 in. - 1,8 qts

Equipped with 1 eutectic pad # 58333-VA
Dotazione 1 contenitore eutettico # 58333-VA



Plates

Targhette
Schilder
Étiquettes
Etiquetas

-EC Coffee
-EW Water
-EM Milk
-ET Tea
-EY Yogurt

58341 18-10 S/S

57331 Silverplated S/S

11 x 13 cm - 4^{1/4} x 5 in.



COFFEE & TEA



Coffee dispenser
Scaldacaffè
Kaffeenspender
Réchaud à café
Calentador de café

-06
h 54 cm - 6 L
h 21^{1/4} in. - 1,6 gal

-09
h 60 cm - 9 L
h 23^{1/2} in. - 2,4 gal

-12
h 68 cm - 12 L
h 26^{3/4} in. - 3,1 gal

-18
h 84 cm - 18 L
h 33 in. - 4,7 gal.

Solid alcohol heating
Riscaldamento a combustibile solido
Mit Brennpaste beheizt
Chauffage combustible solide
Calefacción con combustible sólido

Electric heating / Riscaldamento elettrico
Elektrisch beheizt / Chauffage électrique / Calefacción eléctrica

EUROPEAN STANDARD
250V - 360W

US STANDARD
120V - 450W

58351A06 18-10 S/S
57351A06 Silverplated S/S

58351E06 18-10 S/S
57351E06 Silverplated S/S

58351U06 18-10 S/S
57351U06 Silverplated S/S

58351A09 18-10 S/S
57351A09 Silverplated S/S

58351E09 18-10 S/S
57351E09 Silverplated S/S

58351U09 18-10 S/S
57351U09 Silverplated S/S

58351A12 18-10 S/S
57351A12 Silverplated S/S

58351E12 18-10 S/S
57351E12 Silverplated S/S

58351U12 18-10 S/S
57351U12 Silverplated S/S

58351A18 18-10 S/S
57351A18 Silverplated S/S

58351E18 18-10 S/S
57351E18 Silverplated S/S

58351U18 18-10 S/S
57351U18 Silverplated S/S



Coffee dispenser
Scaldacaffè
Kaffeenspender
Réchaud à café
Calentador de café

-06
h 49 cm - 6 L
h 19^{1/4} in. - 1,6 gal.

-09
h 63 cm - 9 L
h 28^{3/8} in. - 2,4 gal.

-12
h 72 cm - 12 L
h 24^{3/4} in. - 3,1 gal.

58355E06 18-10 S/S

58355U06 18-10 S/S

58355E09 18-10 S/S

58355U09 18-10 S/S

58355E12 18-10 S/S

58355U12 18-10 S/S

With thermoregulator / Dotazione termoregolatore
Adjustable temperature / Temperatura regolabile: 0+100° C

(# 58357-AE)
European Standard

(# 58357-AU)
US Standard



Samovar
Samovar
Samovar
Samovar
Samovar

-06
** h 51 cm - 6 L + 1 L *
** h 20 in. - 1,6 gal. +
0,3 gal*

-09
** h 57 cm - 9 L + 1 L *
** h 22^{1/2} in. - 2,4 gal. +
0,3 gal*

-12
** h 65 cm - 12 L + 1,6 L *
** h 25^{1/2} in. - 3,1 gal +
0,4 gal. *

58357E06 18-10 S/S

58357U06 18-10 S/S

58357E09 18-10 S/S

58357U09 18-10 S/S

58357E12 18-10 S/S

58357U12 18-10 S/S

With thermoregulator / Dotazione termoregolatore
Adjustable temperature / Temperatura regolabile: 0+100° C

(# 58357-AE)
European Standard

(# 58357-AU)
US Standard

(*) Capacity / Capacità: **tea/coffee pot** - teiera/caffettiera
() Height without tea/coffee pot** - Altezza senza teiera/caffettiera

ASIA 2000



MODERN ASIA 2000

buffet & banqueting



Cooled swivelling stand

Alzata girevole, refrigerata
Büffetständer drehbar Kühlbar
Présentoir tournant, réfrigéré
Expositor giratorio, refrigerado

- **58452-01** 18-10 S/S
- **57452-01** Silverplated S/S
- **58452Z01** 18-10 S/S
- **57452Z01** Silverplated S/S

Ø 50 cm - h 62 cm - Ø 19^{1/2} in. - h 22^{1/2} in.

- **Equipped with 4 glass juice pitchers with stainless steel lids**
Dotazione 4 brocche vetro con coperchio inox



Cooled swivelling stand with glass dispenser

Alzata girevole, refrigerata con portabicchieri
Büffetständer drehbar, kühlbar mit Glashalterung
Présentoir tournant, réfrigéré avec porte-verres
Expositor giratorio refrigerado, con estante para vasos

- **58452-02** 18-10 S/S
- **57452-02** Silverplated S/S
- **58452Z02** 18-10 S/S
- **57452Z02** Silverplated S/S

Ø 50 cm - h 84 cm - Ø 19^{1/2} in. - h 33 in.

- **Equipped with 4 glass juice pitchers with stainless steel lids**
Dotazione 4 brocche vetro con coperchio inox

sambonet



Swivelling stand

Alzata girevole
Büffetständer drehbar
Présentoir tournant
Expositor giratorio

• **58454-02** 18-10 S/S

• **57454-02** Silverplated S/S

• **58454Z02** 18-10 S/S

• **57454Z02** Silverplated S/S

Ø 50 cm - h 70 cm - Ø 19^{1/2} in. - h 27^{1/2} in.

• **Equipped with 3 glass bowls and polycarbonate hermetic lids**
Dotazione 3 ciotole vetro con coperchi ermetici in policarbonato



Swivelling stand

Alzata girevole
Büffetständer drehbar
Présentoir tournant
Expositor giratorio

• **58454-03** 18-10 S/S

• **57454-03** Silverplated S/S

• **58454Z03** 18-10 S/S

• **57454Z03** Silverplated S/S

Ø 50 cm - h 84 cm - Ø 19^{1/2} in. - h 33 in.

• **Equipped with 6 glass bowls and polycarbonate hermetic lids**
Dotazione 3 ciotole vetro con coperchi ermetici in policarbonato

MODERN ASIA 2000

buffet & banqueting



Juice pitcher with lid

Brocca con coperchio
Saftkrug mit Deckel
Carafe avec couvercle
Jarra con tapa

58401-EO 18-10 S/S

57401-EO Silverplated S/S

L 2 - 0,53 gal.

Juice pitcher without lid

Brocca senza coperchio
Saftkanne ohne Deckel
Carafe sans couvercle
Jarra sin tapa

58401-EM Glass

L 2 - 0,53 gal.



Lid for juice pitcher

Coperchio brocca
Saftkrugdeckel
Couvercle à carafe
Tapa para jarra

58401 18-10 S/S

57401 Silverplated S/S

-EN NEUTRAL

-GA MILK

-GB ORANGE

-GC PINEAPPLE

-GD CARROT

-GE GRAPEFRUIT

-GF APPLE

-GG TOMATO

-GH MULTIVITAMIN



Airtight cover

Coperchio ermetico
Frischhaltedeckel
Couvercle hermétique
Tapa hermética

41400-BB Polycarbonate

Ø 23 cm - Ø 9^{1/2} in.



Cover

Coperchio
Deckel
Couvercle
Tapa

42453-23 Polycarbonate

Ø 23 cm - Ø 9^{1/2} in.

Bowl

Ciotola
Schale
Bol
Copa

41400-AA Glass

Ø 23 cm - Ø 9^{1/2} in.



Buffet swivelling stand, 3 tiers

Alzata girevole, 3 piani
Büffetständer, 3-stufig, drehbar
Présentoir tournant, 3 étages
Expositor giratorio, 3 niveles

58453-03 18-10 S/S

57453-03 Silverplated S/S

Ø 50 / 39 / 21 cm - h 84 cm
Ø 19^{1/2} / 15^{1/4} / 8^{1/2} in. - h 33 in.



Cooled yogurt dispenser

Porta yogurt refrigerato
Joghurt-Kühlschale
Rafraîchissoir à yogurt
Enfriador para yogurt

58402 18-10 S/S

57402 Silverplated S/S

-33 Ø 33 cm - 13 in. - n° 3 art. 58333-VA

-40 Ø 40 cm - 15^{3/4} in. - n° 4 art. 58333-VA

Equipped with eutectic pads.

Provisto di contenitori eutettici.



Cooled bowl

Ciotola refrigerata
Kühlschale
Bol réfrigérées
Bol refrigerada

58354-03 18-10 S/S

57354-03 Silverplated S/S

Ø 18 cm - h 21,5 cm - 2,7 L
Ø 7 in. - h 8^{1/2} in. - 0,7 gal.

Equipped with eutectic pad # 58333-VA.

Provisto di 1 contenitore eutettico # 58333-VA.

EUROPA SHOWCASES

Cooled buffet showcase

Vetrina refrigerata
Büffet-kühl-vitrine
Vitrine réfrigérée
Vitrina buffet refrigerada



58425-48 18-10 S/S

57425-48 Silverplated S/S

57 x 35,5 cm - h 27 cm
22^{7/16} x 14 in. - h 10^{5/8} in.

Equipped with 4 eutectic pads, stainless steel tray GN 1/1 Ht. ^{3/4} in. and roll-top cover.

Dotazione 4 contenitori eutettici, vassoio inox GN 1/1 h 2 cm e coperchio roll-top.



58425-42 18-10 S/S

57425-42 Silverplated S/S

57 x 35,5 cm - h 27 cm
22^{7/16} x 14 in. - h 10^{5/8} in.

Equipped with 4 eutectic pads, stainless steel tray GN 1/1 Ht. ^{3/4} in., wooden cutting board and roll-top cover.

Dotazione 4 contenitori eutettici, vassoio inox GN 1/1 h 2 cm , tagliere legno e coperchio roll-top.



58425-40 18-10 S/S

57425-40 Silverplated S/S

57 x 35,5 cm - h 27 cm
22^{7/16} x 14 in. - h 10^{5/8} in.

Equipped with 4 eutectic pads, stainless steel perforated tray GN 1/1 and roll-top cover.

Dotazione 4 contenitori eutettici, vassoio forato inox GN 1/1 e coperchio roll-top.



58425-00 18-10 S/S

57425-00 Silverplated S/S

57 x 35,5 cm - h 27 cm
22^{7/16} x 14 in. - h 10^{5/8} in.

Equipped with 4 eutectic pads and stainless steel perforated tray.

Dotazione 4 contenitori eutettici e vassoio forato inox GN 1/1.



ATLANTIC BUFFET SYSTEM



MODERN ABS

SMOOTH MOVEMENT AND TRANSPARENCY

The lid is equipped with a new, transparent window made of unbreakable glass that lets you see the delicacies held in the chafing dishes. The gradual closing mechanism and the special lid removal method make the whole System even more effective.

Grazie alla trasparenza del nuovo oblò in vetro temperato, i coperchi offrono visibilità alla prelibatezza dei contenuti degli scaldavivande. Il meccanismo di chiusura graduale e lo speciale metodo di rimozione dei coperchi rende ancora più performante l'intero Sistema.

buffet & banqueting





YOUR PERFECT SYSTEM

A collection of chafing dishes that, through their form and content, express modernity.

Designed in round and rectangular versions, they are available with a rounded tempered glass cover and different openings. These chafing dishes are both functional and flexible.

Made of stainless steel, this system is simple in form, non-stick, and easily separable to make thorough cleaning easier. All elements of this line are born from the expertise uniquely Sambonet, guaranteeing banqueting excellence.

Una collezione di scaldavivande che, nella forma e nei contenuti, esprime la sua modernità.

Pensati e progettati con forme rotonde e rettangolari, disponibili anche nella versione con coperchio dotato di oblò in vetro temperato e con aperture differenziate, gli scaldavivande soddisfano i bisogni di funzionalità e flessibilità contemporanea.

Semplici nella forma, impilabili, facilmente scomponibili in tutte le loro parti per una pulizia impeccabile e igienici per via della realizzazione in acciaio inox, gli elementi appartenenti alla linea nascono dall'expertise che solo Sambonet è in grado di garantire alla ristorazione d'eccellenza.

ATLANTIC BUFFET SYSTEM

STANDING UNITS

Solid alcohol heating
Riscaldamento a combustibile solido
Mit Brennpaste beheizt
Chauffage combustible solide
Calefacción con combustible sólido

Electric heating / Riscaldamento elettrico
Elektrisch beheizt / Chauffage électrique / Calefacción eléctrica

EUROPEAN STANDARD
250V - 360W

US STANDARD
120V - 450W



Chafing dish, rectangular

57 x 47 cm - h 30,5 cm - 10 L
22^{7/16} x 18^{1/2} in. - ht. 12^{1/8} in. - 2,65 g

58162A54 18-10 S/S
57162A54 Silverplated S/S

58162E54 18-10 S/S
57162E54 Silverplated S/S

58162U54 18-10 S/S
57162U54 Silverplated S/S



Chafing dish, rectangular

68,5 x 35,5 cm - h. 30,5 cm - 10 L
26^{15/16} x 14 in. - h 12^{1/8} in. - 2,65 gal.

58162A56 18-10 S/S
57162A56 Silverplated S/S

58162E56 18-10 S/S
57162E56 Silverplated S/S

58162U56 18-10 S/S
57162U56 Silverplated S/S



Chafing dish, rectangular

57 x 47 cm - h 30,5 cm - 10 L
22^{7/16} x 18^{1/2} in. - h 12^{1/8} in. - 2,65 g

58172A54 18-10 S/S

58172E54 18-10 S/S

58172U54 18-10 S/S



Chafing dish, rectangular

68,5 x 35,5 cm - h. 30,5 cm - 10 L
26^{15/16} x 14 in. - h 12^{1/8} in. - 2,65 gal.

58172A56 18-10 S/S

58172E56 18-10 S/S

58172U56 18-10 S/S

Equipped with stainless steel food pan GN 1/1 height 6,5 cm # 14102-06
Dotazione: bacinella GN 1/1 inox altezza 6,5 cm # 14102-06

MODERN ABS

buffet & banqueting

STANDING UNITS

Solid alcohol heating
Riscaldamento a combustibile solido
Mit Brennpaste beheizt
Chauffage combustible solide
Calefacción con combustible sólido

Electric heating / Riscaldamento elettrico
Elektrisch beheizt / Chauffage électrique / Calefacción eléctrica

EUROPEAN STANDARD
250V - 360W

US STANDARD
120V - 450W



**Chafing dish,
round**

-24
Ø 24 cm - h 27 cm - 2 L
Ø 9^{1/2} in. - h. 10^{5/8} in. - 0,53 gal.

-30
Ø 30 cm - h 27 cm - 2,75 L
Ø 11 in. - h 10^{5/8} in. - 0,73 gal

-36
Ø 36 cm - h 27 cm - 5 L
Ø 14 in. - h 10^{5/8} in. - 1,32 gal.

-40
Ø 40 cm - h 28 cm - 7,8 L
Ø 15^{3/4} in. - h 11 in. - 2,1 gal.

58166A24 18-10 S/S
57166A24 Silverplated S/S

58166A30 18-10 S/S
57166A30 Silverplated S/S

58166A36 18-10 S/S
57166A36 Silverplated S/S

58166A40 18-10 S/S
57166A40 Silverplated S/S

58166E24 18-10 S/S
57166E24 Silverplated S/S

58166E30 18-10 S/S
57166E30 Silverplated S/S

58166E36 18-10 S/S
57166E36 Silverplated S/S

58166E40 18-10 S/S
57166E40 Silverplated S/S

58166U24 18-10 S/S
57166U24 Silverplated S/S

58166U36 18-10 S/S
57166U36 Silverplated S/S

58166U40 18-10 S/S
57166U40 Silverplated S/S



**Chafing dish,
round
with glass**

-30
Ø 30 cm - h 27 cm - 2,75 L
Ø 11 in. - h 10^{5/8} in. - 0,73 gal

-36
Ø 36 cm - h 27 cm - 5 L
Ø 14 in. - h 10^{5/8} in. - 1,32 gal.

-40
Ø 40 cm - h 28 cm - 7,8 L
Ø 15^{3/4} in. - h 11 in. - 2,1 gal.

58176A30 18-10 S/S

58176A36 18-10 S/S

58176A40 18-10 S/S

58176E30 18-10 S/S

58176E36 18-10 S/S

58176E40 18-10 S/S

58176U36 18-10 S/S

58176U40 18-10 S/S



Petite marmite

-24
Ø 24 cm - h 27 cm - 2 L
Ø 9^{1/2} in. - h. 10^{5/8} in. - 0,53 gal.

58168A24 18-10 S/S
57168A24 Silverplated S/S

58168E24 18-10 S/S
57168E24 Silverplated S/S

58168U24 18-10 S/S
57168U24 Silverplated S/S

Equipped with stainless steel food pan. See page 280 for replacements.
Dotati di bacinella inox, per ricambi vedi pag. 280

MODERN ABS

buffet & banqueting

ATLANTIC BUFFET SYSTEM

BUILT-IN UNITS

Solid alcohol heating
Riscaldamento a combustibile solido
Mit Brennpaste beheizt
Chauffage combustible solide
Calefacción con combustible sólido

Electric heating / Riscaldamento elettrico
Elektrisch beheizt / Chauffage électrique / Calefacción eléctrica

EUROPEAN STANDARD
250V - 360W

US STANDARD
120V - 450W



Chafing dish, rectangular

57 x 47 cm - h 17,5 cm - 10 L
22^{7/16} x 18^{1/2} in. - h 6^{7/8} in. - 2,65 g

58162A55 18-10 S/S
57162A55 Silverplated S/S

58162E55 18-10 S/S
57162E55 Silverplated S/S

58162U55 18-10 S/S
57162U55 Silverplated S/S



Chafing dish, rectangular

68,5 x 35,5 cm - h. 17,5 cm - 10 L
26^{15/16} x 14 in. - h 6^{7/8} in. - 2,65 gal.

58162A57 18-10 S/S
57162A57 Silverplated S/S

58162E57 18-10 S/S
57162E57 Silverplated S/S

58162U57 18-10 S/S
57162U57 Silverplated S/S



Chafing dish, rectangular with glass

57 x 47 cm - h 17,5 cm - 10 L
22^{7/16} x 18^{1/2} in. - h 6^{7/8} in. - 2,65 gal.

58172A55 18-10 S/S

58172E55 18-10 S/S

58172U55 18-10 S/S



Chafing dish, rectangular with glass

68,5 x 35,5 cm - h. 17,5 cm - 10 L
26^{15/16} x 14 in. - h 6^{7/8} in. - 2,65 gal.

58172A57 18-10 S/S

58172E57 18-10 S/S

58172U57 18-10 S/S

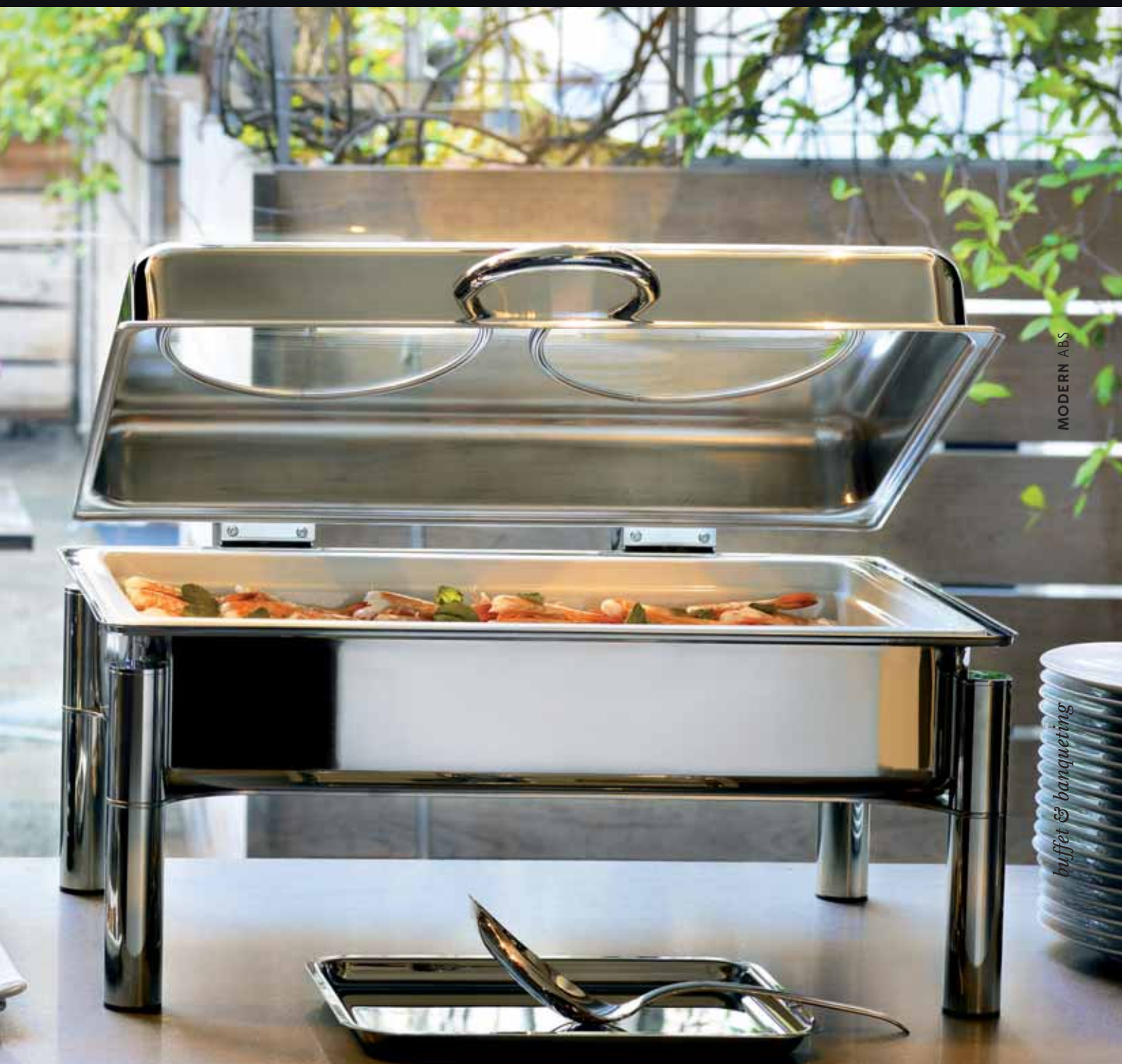
Equipped with stainless steel food pan GN 1/1 height 6,5 cm # 14102-06
Dotazione: bacinella GN 1/1 inox altezza 6,5 cm # 14102-06

MODERN ABS

buffet & banqueting

DESIGN, INNOVATION AND QUALITY FOR BUFFET & BANQUETING

DESIGN, INNOVAZIONE E QUALITÀ PER BUFFET E BANQUETING



MODERN ABS

buffet & banqueting

ATLANTIC BUFFET SYSTEM

		Lid Coperchio chiuso	Glass lid Coperchio con inserto in vetro
TOP UNITS			
 Chafing dish, round	-24 Ø 24 cm - h 15 cm - 2 L Ø 9^{1/2} in. - h 5^{7/8} in. - 0,53 gal.	58166-24 18-10 S/S 57166-24 Silverplated S/S	
	-30 Ø 30 cm - h 15 cm - 2,75 L Ø 11 in. - h 5^{7/8} in. - 0,73 gal	58166-30 18-10 S/S 57166-30 Silverplated S/S	58176-30 18-10 S/S
	-36 Ø 36 cm - h 15 cm - 5 L Ø 14 in. - h 5^{7/8} in. - 1,32 gal.	58166-36 18-10 S/S 57166-36 Silverplated S/S	58176-36 18-10 S/S
	-40 Ø 40 cm - h 17 cm - 7,8 L Ø 15^{3/4} in. - h 6^{5/8} in. - 2,1 gal.	58166-40 18-10 S/S 57166-40 Silverplated S/S	58176-40 18-10 S/S
		Equipped with stainless steel food pan. See page 280 for replacements. Dotati di bacinella inox, per ricambi vedi pag. 280	
 Chafing dish, rectangular			
	57 x 47 cm - h 17,5 cm - 10 L 22^{7/16} x 18^{1/2} in. - h 6^{7/8} in. - 2,65 gal.	58162-54 18-10 S/S 57162-54 Silverplated S/S	58172-54 18-10 S/S
		Equipped with stainless steel food pan GN 1/1 height 6,5 cm # 14102-06 Dotazione: bacinella GN 1/1 inox altezza 6,5 cm # 14102-06	
 Chafing dish, rectangular			
	68,5 x 35,5 cm - h 17,5 cm - 10 L 26^{7/8} x 14 in. - h 6^{7/8} in. - 2,65 gal.	58162-56 18-10 S/S 57162-56 Silverplated S/S	58172-56 18-10 S/S
		Equipped with stainless steel food pan GN 1/1 height 6,5 cm # 14102-06 Dotazione: bacinella GN 1/1 inox altezza 6,5 cm # 14102-06	

MODERN ABS

buffet & banqueting



INDUCTION



Chafing dish,
round

-30

Ø 30 cm - h 15 cm - 2,75 L
Ø 11 in. - h 5^{7/8} in. - 0,73 gal

-36

Ø 36 cm - h 15 cm - 5 L
Ø 14 in. - h 5^{7/8} in. - 1,32 gal.

-40

Ø 40 cm - h 17 cm - 7,8 L
Ø 15^{3/4} in. - h 6^{5/8} in. - 2,1 gal.

Lid
Coperchio chiuso

Glass lid
Coperchio con inserto in vetro

58166I30 18-10 S/S

58166I36 18-10 S/S

58166I40 18-10 S/S

58176I30 18-10 S/S

58176I36 18-10 S/S

58176I40 18-10 S/S

Equipped with stainless steel food pan. See page 280 for replacements.
Dotati di bacinella inox, per ricambi vedi pag. 280



MODERN ABS

Induction cooker

Piastra a induzione
Induktionsplatte
Plaque à induction
Placa inducción

58162-RA

220-240 V - 500-2700 W - 50/60 Hz

30 x 37 cm - h 10 cm - 6 kg,
11^{7/8} x 14^{1/2} in. - h 3^{7/8} in. - 13^{1/4} lbs.



Induction cooker BUILT-IN

Piastra a induzione da incasso
InduktionsplatteThekeneinbau
Plaque à induction pour montage en comptoir
Placa inducción para empotrar

58162-RB

220-240 V -500-3500 W - 50/60 Hz

36 x 38 cm - h 12,5 cm - 5,7 kg.
14^{1/8} x 14^{7/8} in. - h 4^{7/8} in. - 12^{1/2} lbs.



buffet & banqueting

Fast, accurate heating for finishing or holding - Free standing model ideal for buffet lines or off-site catering - Built-in model easy to install in all countertop surfaces - Heat setting power levels: 01-10 - Timer, cook top will shut-off after set time is completed - Range temperature from +60°C to +240°C.

Riscaldamento rapido ideale per ultimare cotture o mantenere cibi in caldo - Modello da appoggio ideale per buffet e catering all'aperto - Modello da incasso facile da installare in tutti i piani di appoggio - Selezione livelli di potenza: 01-10 - Timer, l'apparecchio si spegne automaticamente allo scadere del tempo impostato - Selezione temperatura da +60°C a +240°C

ABS SHOWCASES

Cooled buffet showcase GN 1/1

Vetrina refrigerata GN 1/1
Büffet-kühl-vitrine GN 1/1
Vitrine réfrigérée GN 1/1
Vitrina buffet refrigerada GN 1/1



58466-60 18-10 S/S
57466-60 Silverplated S/S

55 x 46 cm - h 18 cm
21^{5/8} x 18^{1/8} in. - h 7^{1/8} in.

Equipped with 4 eutectic pads, porcelain pan GN 1/1 Ht. 2^{1/2} in. and cover.
Dotazione 4 contenitori eutettici, inserto porcellana GN 1/1 h 6,5 cm e coperchio.



58466-48 18-10 S/S
57466-48 Silverplated S/S

55 x 46 cm - h 18 cm
21^{5/8} x 18^{1/8} in. - h 7^{1/8} in.

Equipped with 4 eutectic pads, stainless steel pan GN 1/1 Ht. 2^{1/2} in., stainless steel tray GN 1/1 and cover.
Dotazione 4 contenitori eutettici, bacinella inox GN 1/1 h 6,5 cm, vassoio inox GN 1/1 e coperchio.



58466-42 18-10 S/S
57466-42 Silverplated S/S

55 x 46 cm - h 18 cm
21^{5/8} x 18^{1/8} in. - h 7^{1/8} in.

Equipped with 4 eutectic pads, stainless steel pan GN 1/1 Ht. 2^{1/2} in., wooden cutting board and cover.
Dotazione 4 contenitori eutettici, bacinella inox GN 1/1 h 6,5 cm, tagliere legno e coperchio.



58466-40 18-10 S/S
57466-40 Silverplated S/S

55 x 46 cm - h 18 cm
21^{5/8} x 18^{1/8} in. - h 7^{1/8} in.

Equipped with 4 eutectic pads, stainless steel pan GN 1/1 Ht. 2^{1/2} in., perforated stainless steel pan GN 1/1 and cover.
Dotazione 4 contenitori eutettici, bacinella inox GN 1/1 h 6,5 cm, teglia forata inox GN 1/1 e coperchio.



Cooled buffet showcase GN 2/1

Vetrina refrigerata GN 2/1
Büffet-kühl-vitrine GN 2/1
Vitrine réfrigérée GN 2/1
Vitrina buffet refrigerada GN 2/1

58467-01 18-10 S/S

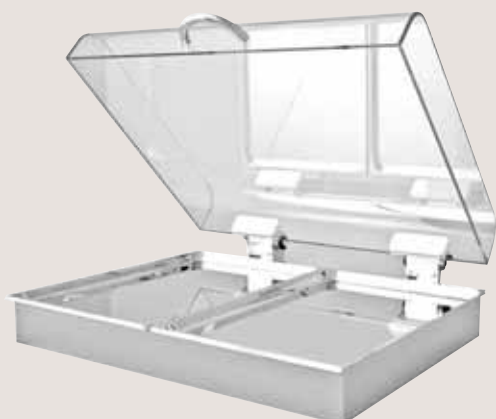
57467-01 Silverplated S/S

65 x 53 cm - h. 18 cm
25^{5/8} x 20^{7/8} in. - h. 7^{1/8} in.

Equipped with 12 eutectic pads, stainless steel pan GN 2/1 Ht. 2^{1/2} in., stainless steel tray GN 2/1 and cover.

Dotazione 12 contenitori eutettici, bacinella inox GN 2/1 h 6,5 cm, vassoio inox GN 2/1 e coperchio.

ASSEMBLY SOLUTIONS ESEMPI DI COMPOSIZIONE



CLASSIC

buffet & banqueting





CLASSIC

classic

buffet & banqueting

CLASSIC BUFFET



CLASSIC

banqueting

technical specifications specifiche tecniche



CLASSIC

Characteristics

Stainless steel AISI 304 (EN X5CrNi18-10) construction. Mirror polish finishing. Revolving top cover adjustable up to 180°. Equipped with 1 food pan GN 1/1 - h 2^{1/2} in. - 10^{1/2} qts.. Metal parts silverplating average thickness 10 micron.

Built-in units

For counter sinking. Sinking height 53/4 in. Stainless steel AISI 304 (EN X5CrNi18-10) construction. Mirror polish finishing. Revolving top cover adjustable up to 180°. Equipped with 1 food pan GN 1/1 - h 2^{1/2} in. - 10^{1/2} qts.. Metal parts silverplating average thickness 10 micron.

Caratteristiche

Struttura in acciaio inossidabile AISI 304 (EN X5CrNi18-10). Finitura lucida a specchio. Cloche ad apertura a scomparsa a 180°. Provvisto di 1 portavivande GN 1/1 - h 6,5 cm. - 10 L. Spessore medio dell'argenteratura sulle parti metalliche 10 micron.

Unità incorporate

Da incasso, profondità cm. 14,5. Struttura in acciaio inossidabile AISI 304 (EN X5CrNi18-10). Finitura lucida a specchio. Cloche ad apertura a scomparsa a 180°. Scaldavivande provvisto di 1 portavivande GN 1/1 h 6,5 cm. - L 10. Spessore medio dell'argenteratura sulle parti metalliche 10 micron.

buffet & banqueting

AMERICA - ASIA

STANDING UNITS



America
Chafing dish GN 1/1

78 x 48,5 cm - h 48 cm - 24,5 kg. c.ca
30^{3/4} x 19 in. - h 18^{7/8} in. - 54,4 lbs. approx.

Solid alcohol heating
Riscaldamento a combustibile solido
Mit Brennpaste beheizt
Chauffage combustible solide
Calefacción con combustible sólido

Electric heating / Riscaldamento elettrico
Elektrisch beheizt / Chauffage électrique / Calefacción eléctrica

EUROPEAN STANDARD
250V - 360W

US STANDARD
120V - 450W

57112A54 Silverplated S/S

57112E54 Silverplated S/S

57112U54 Silverplated S/S

Equipped with stainless steel food pan GN 1/1 height 10 cm # 14102-10
Dotazione bacinella inox GN 1/1 altezza 10 cm # 14102-10



Asia
Chafing dish, rectangular GN 1/1

67,5 x 44 cm - h 42 cm - 18,3 kg. c.ca
26^{1/2} x 17^{1/2} in. - h 16^{1/2} in. - 40,7 lbs. approx.

58132A54 18-10 S/S

58132E54 18-10 S/S

58132U54 18-10 S/S

57132A54 Silverplated S/S

57132E54 Silverplated S/S

57132U54 Silverplated S/S

Equipped with stainless steel food pan GN 1/1 height 10 cm # 14102-10
Dotazione bacinella inox GN 1/1 altezza 10 cm # 14102-10



Asia
Chafing dish, round

Ø 33
Ø 33 cm - h 44 cm
3,5 L - 13 kg
Ø 13 in. - h 17^{1/4} in.
3,7 qts - 28,90 lbs

58136A33 18-10 S/S

57136A33 Silverplated S/S

58136E33 18-10 S/S

57136E33 Silverplated S/S

58136U33 18-10 S/S

57136U33 Silverplated S/S

Equipped with stainless steel food pan Ø 33 # 58136-EA
Dotazione bacinella inox Ø 33 # 58136-EA

58136A40 18-10 S/S

57136A40 Silverplated S/S

58136E40 18-10 S/S

57136E40 Silverplated S/S

58136U40 18-10 S/S

57136U40 Silverplated S/S

Equipped with stainless steel food pan Ø 40 # 58136-EB
Dotazione bacinella inox Ø 40 # 58136-EB

BUILT-IN UNITS



Asia

Chafing dish, rectangular GN 1/1

67,2 x 44 cm - h. 34,5 cm - 12,2 kg. c.ca
26^{1/2} x 17^{3/8} in. - h 135/8 in. - 27,10 lbs. approx.

Solid alcohol heating

Riscaldamento a combustibile solido
Mit Brennpaste beheizt
Chauffage combustible solide
Calefacción con combustible sólido

Electric heating / Riscaldamento elettrico

Elektrisch beheizt / Chauffage électrique / Calefacción eléctrica

EUROPEAN STANDARD
250V - 360W

US STANDARD
120V - 450W

58132A55 18-10 S/S

58132E55 18-10 S/S

58132U55 18-10 S/S

57132A55 Silverplated S/S

57132E55 Silverplated S/S

57132U55 Silverplated S/S

Equipped with stainless steel food pan GN 1/1 height 10 cm # 14102-10

Dotazione bacinella inox GN 1/1 altezza 10 cm # 14102-10



Asia

Chafing dish, round

Ø 33

Ø 33 cm - h 34,5 cm
3,5 L - 7,1 kg.
Ø 13 in. - h 13^{5/8} in.
3,7 qts - 15,80 lbs

58136A34 18-10 S/S

57136A34 Silverplated S/S

58136E34 18-10 S/S

57136E34 Silverplated S/S

58136U34 18-10 S/S

57136U34 Silverplated S/S

Equipped with stainless steel food pan Ø 33 # 58136-EA

Dotazione bacinella inox Ø 33 # 58136-EA

Ø 40

Ø 40 cm - h 43 cm
6 L - 10,2 kg.
Ø 15^{3/4} in. - h 17 in.
6,3 qts - 22,70 lbs

58136A41 18-10 S/S

57136A41 Silverplated S/S

58136E41 18-10 S/S

57136E41 Silverplated S/S

58136U41 18-10 S/S

57136U41 Silverplated S/S

Equipped with stainless steel food pan Ø 40 # 58136-EB

Dotazione bacinella inox Ø 40 # 58136-EB

CLASSIC ASIA



buffet & banqueting

DISPENSERS

Solid alcohol heating
Riscaldamento a combustibile solido
Mit Brennpaste beheizt
Chauffage combustible solide
Calefacción con combustible sólido

Electric heating / Riscaldamento elettrico
Elektrisch beheizt / Chauffage électrique / Calefacción eléctrica

EUROPEAN STANDARD
250V - 360W

US STANDARD
120V - 450W



-06
h 56 cm - 6 L
h 22 in. - 1,6 gal.

-09
h 62 cm - 9 L
h 24 1/2 in. - 2,4 gal.

-12
h 69 cm - 12 L
h 27 1/4 in. - 3,1 gal.

-18
h 84,5 cm - 18 L
h 33 1/4 in. - 4,7 gal.

58341A06 18-10 S/S, brass
57331A06 Silverplated S/S

58341A09 18-10 S/S, brass
57331A09 Silverplated S/S

58341A12 18-10 S/S, brass
57331A12 Silverplated S/S

58341A18 18-10 S/S, brass
57331A18 Silverplated S/S

58341E06 18-10 S/S, brass
57331E06 Silverplated S/S

58341E09 18-10 S/S, brass
57331E09 Silverplated S/S

58341E12 18-10 S/S, brass
57331E12 Silverplated S/S

58341E18 18-10 S/S, brass
57331E18 Silverplated S/S

58341U06 18-10 S/S, brass
57331U06 Silverplated S/S

58341U09 18-10 S/S, brass
57331U09 Silverplated S/S

58341U12 18-10 S/S, brass
57331U12 Silverplated S/S

58341U18 18-10 S/S, brass
57331U18 Silverplated S/S

* Acciaio inox 18-10 + ottone **stainless steel + brass**
** Argentato **silverplated**

58341: brass legs and handles. 57331: fully silverplated
58341: gambe e maniglie di ottone. 57331: interamente argentato

Coffee dispenser
Scaldacaffè
Kaffeepender
Réchaud à café
Calentador de café



Ø 18 cm
h 58 cm - 7 L
Ø 7 in.
h 22 3/4 in. - 1,8 gal.

58333-07 18-10 S/S
57333-07 Silverplated S/S

Juice dispenser
Distributore succhi
Saftspender
Distributeur à jus
Dispensador de zumo

Equipped with 1 eutectic pad # 58333-VA
Dotati di 1 contenitore eutettico # 58333-VA



sambonet



Plates

Targhette
Schilder
Étiquettes
Etiquetas

58341 18-10 S/S

57331 Silverplated S/S

-EC COFFEE

-EW WATER

-EM MILK

-ET TEA

-EY YOGURT

11 x 13 cm - 4^{1/4} x 5 in.

CLASSIC ASIA

buffet & banqueting

ASIA



CLASSIC ASIA

buffet & banqueting



Cooled swivelling stand with glass dispenser

Alzata girevole, refrigerata con portabicchieri
Büffetständer drehbar, kühlbar mit Glashalterung
Présentoir tournant, réfrigéré avec porte-verres
Expositor giratorio refrigerado, con estante para vasos

- 57432-02 Silverplated S/S
- * 57432Z02 Silverplated S/S

Ø 50 cm - h 82 cm - Ø 19^{1/2} in. - h. 32^{1/4} in.

* Equipped with 4 glass juice pitchers with stainless steel lids
Dotazione 4 brocche vetro con coperchi inox



Cooled swivelling stand

Alzata girevole, refrigerata
Büffetständer drehbar, kühlbar
Présentoir tournant, réfrigéré
Expositor giratorio, refrigerado

- 57432-01 Silverplated S/S
- * 57432Z01 Silverplated S/S

Ø 50 cm - h 58 cm - Ø 19^{1/2} in. - h. 22^{3/4} in.

* Equipped with 4 glass juice pitchers with stainless steel lids
Dotazione 4 brocche vetro con coperchi inox



Swivelling stand

Alzata girevole
Büffetständer drehbar
Présentoir tournant
Expositor giratorio

- 57434-02 Silverplated S/S
- * 57434Z02 Silverplated S/S

Ø 50 cm - h 78 cm - Ø 19^{1/2} in. - h. 30^{2/3} in.

* Equipped with 3 glass bowls and polycarbonate hermetic lids
Dotazione 3 ciotole vetro con coperchi ermetici in policarbonato



Swivelling stand

Alzata girevole
Büffetständer drehbar
Présentoir tournant
Expositor giratorio

57434-02 Silverplated S/S

• **57434Z02** Silverplated S/S

Ø 50 cm - h. 93 cm - Ø 19^{1/2} in. - h. 36^{5/8} in.

* Equipped with 6 glass bowls and polycarbonate hermetic lids
Dotazione 3 ciotole vetro con coperchi ermetici in policarbonato



Juice pitcher with lid

Brocca con coperchio
Safkanne mit Deckel
Carafe avec couvercle
Jarra con tapa

58401-EO 18-10 S/S

57401-EO Silverplated S/S

L 2 - 0,53 gal.

Juice pitcher without lid

Brocca senza coperchio
Safkanne ohne Deckel
Carafe sans couvercle
Jarra sin tapa

58401-EM Glass / vetro

L 2 - 0,53 gal.



Lid for juice pitcher

Coperchio brocca
Safkannendeckel
Couvercle à carafe
Tapa para jarra

58401 18-10 S/S

57401 Silverplated S/S

-EN NEUTRAL
-GA MILK
-GB ORANGE
-GC PINEAPPLE
-GD CARROT

-GE GRAPEFRUIT
-GF APPLE
-GG TOMATO
-GH MULTIVITAMIN

ASIA



CLASSIC ASIA

buffet for banqueting



Buffet swivelling stand, 3 tiers

Alzata girevole, 3 piani
Büffetständer, 3-stufig, drehbar
Présentoir tournant, 3 étages
Expositor giratorio, 3 niveles

57433-03 Silverplated S/S

Ø 50 / 39 / 21 cm - h 85 cm
Ø 19 1/2 / 15 1/4 / 8 1/2 in. - h 33 1/2 in.



Swivelling stand

Alzata girevole frutti di mare
Austernständer, drehbar
Plat à huîtres tournant
Fuente giratoria para marisco

58431-00 18-10 S/S

57431-00 Silverplated S/S

Asia swivelling oyster stand with grid

Alzata girevole frutti di mare
Austernständer, drehbar
Plat à huîtres tournant
Fuente giratoria para marisco

58431Z00 18-10 S/S

57431Z00 Silverplated S/S

Ø 50 cm - h 20 cm - Ø 19 1/2 in. - h. 7 3/4 in



Cooled yogurt dispenser

Porta yogurt refrigerato
Joghurt-Kühlschale
Rafräichissoir à yogourt
Enfriador para yogurt

58402 18-10 S/S

57402 Silverplated S/S

-33 Ø 33 cm - 13 in. - n° 3 art. 58333-VA

-40 Ø 40 cm - 15^{3/4} in. - n° 4 art. 58333-VA

Equipped with eutectic pads.

Provvisto di contenitori eutettici.



Airtight cover

Coperchio ermetico
Frischhaltedeckel
Couvercle hermétique
Tapa hermética

42452-23 Polycarbonate

Ø 23 cm - Ø 9^{1/2} in.



Cover

Coperchio
Deckel
Couvercle
Tapa

42453-23 Polycarbonate

Ø 23 cm - Ø 9^{1/2} in.



Bowl

Ciotola
Schale
Bol
Copa

41400-AA Glass

Ø 23 cm - Ø 9^{1/2} in.

ASIA SHOWCASES



Cooled buffet showcase

Vetrina refrigerata
Buffet-kühl-vitrine
Vitrine réfrigérée
Vitrina buffet refrigerada

58436-60 18-10 S/S

57436-60 Silverplated S/S

56,5 x 35,5 cm - h 35 cm
22^{1/4} x 14 in. - h 13^{3/4} in.

Equipped with eutectic pads, porcelain dish GN 1/1 H 2^{1/2} in. and roll-top cover.

Dotata di contenitori eutettici, procellana GN 1/1 altezza 6,5 cm e coperchio roll-top.



ASIA SHOWCASES

Cooled buffet showcase

Vetrina refrigerata
Büffet-kühl-vitrine
Vitrine réfrigérée
Vitrina buffet refrigerada



58435-48 18-10 S/S
57435-48 Silverplated S/S

56,5 x 35,5 cm - h 35 cm
22^{1/4} x 14 in. - h 13^{3/4} in.

Equipped with 4 eutectic pads, stainless steel food pan GN 1/1 Ht. 2^{1/2} in., stainless steel tray GN 1/1 and roll-top cover.

Dotazione 4 contenitori eutettici, bacinella inox GN 1/1 h 6,5 cm, vassoio inox GN 1/1 e coperchio roll-top.



58435-4 18-10 S/S
57435-40 Silverplated S/S

56,5 x 35,5 cm - h 35 cm
22^{1/4} x 14 in. - h 13^{3/4} in.

Equipped with 4 eutectic pads, stainless steel food pan GN 1/1 Ht. 2^{1/2} in., perforated tray GN 1/1 and roll-top cover.

Dotazione 4 contenitori eutettici, bacinella inox GN 1/1 h 6,5 cm, vassoio forato inox GN 1/1 e coperchio roll-top.



58435-42 18-10 S/S
57435-42 Silverplated S/S

56,5 x 35,5 cm - h 35 cm
22^{1/4} x 14 in. - h 13^{3/4} in.

Equipped with 4 eutectic pads, stainless steel food pan GN 1/1 Ht. 2^{1/2} in., wooden cutting board and roll-top cover.

Dotazione 4 contenitori eutettici, bacinella inox GN 1/1 h 6,5 cm, tagliere legno e coperchio roll-top.



58435-00 18-10 S/S
57435-00 Silverplated S/S

56,5 x 35,5 cm - h 15 cm
22^{1/4} x 14 in. - h 6 in.

Equipped with 4 eutectic pads, stainless steel food pan GN 1/1 Ht. 2^{1/2} in. and perforated tray GN 1/1.

Dotazione 4 contenitori eutettici, bacinella inox GN 1/1 h 6,5 cm, vassoio forato inox GN 1/1.

ASIA, EUROPA & ABS

	Asia / europa roll top cover Coperchio roll-top Rolltop Deckel Couvercle roll-top Tapa roll-top	58435-BA PMMA 56,5 x 35,5 cm - h 20 cm 22 ^{1/4} x 14 in. - h 7 ^{3/4} in.
	Atlantic cover Coperchio Deckel Couvercle Tapa	58466-CA GN 1/1 PMMA 58467-CA GN 2/1 PMMA
	Container GN 1/1 Vasca GN 1/1 GN-Behälter 1/1 Bac GN 1/1 Baño-maria GN 1/1	14302-06 18-10 S/S 53 x 32,5 cm - h 6,5 cm 20 ^{3/4} x 12 ^{3/4} in. - h 2 ^{1/2} in.
	Perforated tray GN 1/1 Bacinella forata GN 1/1 GN 1/1-Behälter perforiert Bac GN 1/1, perforée Baño-maria GN 1/1, perforada	14202-02 18-10 S/S 53 x 32,5 cm - h 2 cm 20 ^{3/4} x 12 ^{3/4} in. - h 0,7 in.
	Cutting board Tagliere Tranchierbrett Planche à découper Plancha para cortar	58435-AB PVC 51 x 30,5 cm - h 2 cm 20 x 12 in. - h 0,7 in.
	Cutting board Tagliere Tranchierbrett Planche à découper Plancha para cortar	58435-AA Beech wood 51 x 30,5 cm - h 2 cm 20 x 12 in. - h 0,7 in.
	Tray GN 1/1 Vassoio GN 1/1, inox GN-Tablett 1/1, Edelstahl Rostfrei Plateau GN 1/1, inox Bandeja GN 1/1, acero inox	14302-02 18-10 S/S 53 x 32,5 cm - h 2 cm 20 ^{3/4} x 12 ^{3/4} in. - h 0,7 in.
	Tray for glass bowls 23 cm Vassoio con 2 fori per ciotole vetro 23 cm Gelochte Ausstellplatte für 2 Glasschalen, 23 cm Plaque avec 2 trous pour bols en verre 23 cm Bandeja perforada para 2 vidrios, 23 cm	58467-BA 18-10 S/S 53 x 32,5 cm - h 2 cm 20 ^{3/4} x 12 ^{3/4} in. - h 0,7 in.
	Container GN 1/1 Vasca GN 1/1 GN-Behälter 1/1 Bac GN 1/1 Baño-maria GN 1/1	44332-06 Porcelain 53 x 32,5 cm - h 6,5 cm 20 ^{3/4} x 12 ^{3/4} in. - h 2 ^{1/2} in.
	Asia showcase base Base per vetrina Vitrine-Gestell Base pour vitrine Base para vitrina	58435-38 18-10 S/S 56,5 x 35,5 cm - h 15 cm 22 ^{1/4} x 14 in. - h 6 in.
	Bowl Ciotola Schale Bol Copa	41400-AA Glass
	Cover Coperchio Deckel Couvercle Tapa	42452-23 Polycarbonate 42453-23 Polycarbonate Ø 23 cm - Ø 9 ^{1/2} in.
	Eutectic pad Contenitore eutettico Kühlakku Cartouche eutectique Placa eutética	58333-VA 58879-55 44 cl. - 47 qts. 16,5 x 13,5 cm - h 3 cm 6 ^{1/2} x 5 ^{1/4} in. - h 1 ^{1/8} in.
	Adapter bar GN 2/1 Separatore GN 1/1 GN-Stege 2/1 Barrette de composition GN 2/1 Barra adaptadora GN 2/1	14409-02 18-10 S/S 53 cm - 20 ^{3/4} in.

ACCESSORIES & COMPONENTS

AMERICA, ASIA, ASIA 2000 & ABS
RECTANGULAR



America GN 1/1



Asia rectangular GN 1/1

PORCELAIN - PORCELLANA - PORZELLAN - PORCELAINE - PORCELANA



Food pan GN 1/1

Bacinella GN 1/1 - GN-Behälter 1/1 - Bac GN 1/1 - Baño-maria GN 1/1

44332-06

53 x 32,5 cm - h 6,5 cm - 10 L • 20^{3/4} x 12^{3/4} in. - h 2^{1/2} in. - 2,64 gal.

X

X



Food pan GN 2/3

Bacinella GN 2/3 - GN-Behälter 2/3 - Bac GN 2/3 - Baño-maria GN 2/3

44333-06

35,3 x 32,5 cm - h 6,5 cm - 6 L • 13^{3/4} x 12^{3/4} in. - h 2^{1/2} in. - 1,58 gal.

X

X



Food pan GN 1/2

Bacinella GN 1/2 - GN-Behälter 1/2 - Bac GN 1/2 - Baño-maria GN 1/2

44335-06

32,5 x 26,5 cm - h 6,5 cm - 4 L • 12^{3/4} x 10^{1/2} in. - h 2^{1/2} in. - 1,06 gal.

X

X



Food pan GN 1/3

Bacinella GN 1/3 - GN-Behälter 1/3 - Bac GN 1/3 - Baño-maria GN 1/3

44337-06

32,5 x 17,5 cm - h 6,5 cm - 3 L • 12^{3/4} x 6^{3/4} in. - h 2^{1/2} in. - 0,80 gal.

X

X

STAINLESS STEEL - ACCIAIO INOX - EDELSTAHL ROSTFREI - ACIER INOXIDABLE - ACERO INOX



Food pan GN 1/1

Bacinella GN 1/1 - GN-Behälter 1/1 - Bac GN 1/1 - Baño-maria GN 1/1

14102-04

53 x 32,5 cm - h 4 cm - 7 L • 20^{3/4} x 12^{3/4} in. - h 1^{1/2} in. - 1,84 gal.

X

X

14102-06

53 x 32,5 cm - h 6,5 cm - 10 L • 20^{3/4} x 12^{3/4} in. - h 2^{1/2} in. - 2,64 gal.

X

X

14102-10

53 x 32,5 cm - h 10 cm - 15 L • 20^{3/4} x 12^{3/4} in. - h 4^{1/2} in. - 3,96 gal.

X

X



Food pan GN 2/3

Bacinella GN 2/3 - GN-Behälter 2/3 - Bac GN 2/3 - Baño-maria GN 2/3

14103-06

35,3 x 32,5 cm - h 6,5 cm - 6 L • 13^{3/4} x 12^{3/4} in. - h 2^{1/2} in. - 1,58 gal.

X

X

14103-10

35,3 x 32,5 cm - h 10 cm - 9 L • 13^{3/4} x 12^{3/4} in. - h 4^{1/2} in. - 2,37 gal.

X

X



Food pan GN 1/2

Bacinella GN 1/2 - GN-Behälter 1/2 - Bac GN 1/2 - Baño-maria GN 1/2

14105-06

32,5 x 26,5 cm - h 6,5 cm - 4 L • 12^{3/4} x 10^{1/2} in. - h 2^{1/2} in. - 1,06 gal.

X

X

14105-10

32,5 x 26,5 cm - h 10 cm - 6 L • 12^{3/4} x 10^{1/2} in. - h 4^{1/2} in. - 1,58 gal.

X

X



Food pan GN 1/3

Bacinella GN 1/3 - GN-Behälter 1/3 - Bac GN 1/3 - Baño-maria GN 1/3

14107-06

32,5 x 17,5 cm - h 6,5 cm - 3 L • 12^{3/4} x 6^{3/4} in. - h 2^{1/2} in. - 0,80 gal.

X

X

14107-10

32,5 x 17,5 cm - h 10 cm - 4 L • 12^{3/4} x 6^{3/4} in. - h 4^{1/2} in. - 1,06 gal.

X

X



Food pan GN 1/4

Bacinella GN 1/4 - GN-Behälter 1/4 - Bac GN 1/4 - Baño-maria GN 1/4

14108-06

26,5 x 16,2 cm - h 6,5 cm - 2 L • 10^{1/2} x 6^{1/4} in. - h 2^{1/2} in. - 0,52 gal.

X

X



Adapter bar gn 1/1

Separatore GN 1/1 - GN-Behälter 1/4 - Bac GN 1/4 - Baño-maria GN 1/4

14409-01

32,2 cm • 12^{3/4} in.

X

X

ACCESSORIES & COMPONENTS

buffet & banqueting



ABS rectangular with glass
Closure on short side

ACCESSORIES & COMPONENTS

buffet & banqueting

ACCESSORIES & COMPONENTS

AMERICA, ASIA, ASIA 2000 & ABS
RECTANGULAR



America GN 1/1



Asia rectangular GN 1/1

ELECTRIC HEATING UNITS - PIASTRE ELETTRICHE - ELEKTRO-HEIZELEMENTE - CORPS DE CHAUFFE ELECTRIQUES - CALENTADORES ELÉCTRICOS



58162-KE EUROPEAN STANDARD 220V 380W
20 x 25 cm • 7^{3/4} x 9^{3/4} in.

58162-KU US STANDARD 110V 450W
20 x 25 cm • 7^{3/4} x 9^{3/4} in.

58132-KE EUROPEAN STANDARD 220V 380W
20 x 25 cm • 7^{3/4} x 9^{3/4} in.

58132-KU US STANDARD 110V 450W
20 x 25 cm • 7^{3/4} x 9^{3/4} in.

X

X

X

X

THERMOREGULATOR - TERMOREGOLATORE - THERMOREGLER - THERMORÉGULATEUR - TERMORREGULADOR



58132-AE EUROPEAN STANDARD

58132-AU US STANDARD

X

X

X

X

FUEL HOLDER - PORTACOMBUSTIBILE - BRENNSTOFFHALTERUNG - PORTE BRÛLEUR - CONTENEDOR DE COMBUSTIBILE



Fuel holder kit, two burners

Set Porta Combustibile Solido doppio - Brennstoffhalterung-Set
Set Porte Brûleur - Juego Contenedor de combustible sólido

58132-KA 18-10 S/S

X



Fuel holder

Contentitore per combustibile solido - Brennstoffhalter
Porte Brûleur - Contenedor de combustible sólido

58132-FB 18-10 S/S
Ø 10 cm - 7,5 L • Ø 4 in. - 1,98 gal.

X



Jelly fuel

Gel Combustibile - Brenngel - Gel combustible
Combustible Gel

41695-15 200 gr • 7 oz.

41695-10 1 L • 0,26 gal.

41695-50 5 L • 1,32 gal.

X

X

CLUTCH - FRIZIONE - KUPPLUNG - FRICTION - FRICCIÓN



58132-KQ RIGHT

58132-KP LEFT

X

X



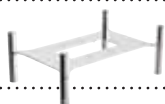
* **58162-AF**

* **58162-AG**

* **58172-AF**

* **58172-AG**

HOLDER - SUPPORTO - STÄNDER - SUPPORT - SUPPORTO



58162-AA 18-10 S/S

57162-AA Silverplated S/S

* Set 2 clutches (right & left), we recommend to change them simultaneously.
Set 2 frizioni (destra & sinistra), si consiglia di sostituirle contemporaneamente.



		X	X	X	X
		X	X	X	X
	X	X	X	X	X
	X	X	X	X	X

	X	X	X	X	X
	X	X	X	X	X

[illegible]

ACCESSORIES & COMPONENTS

ASIA, ASIA 2000, ABS & PETITE MARMITE ROUND

PORCELAIN - PORCELLANA - PORZELLAN - PORCELAINE - PORCELANA



Porcelain insert

Inserto Porcellana - Porzellaneinsatz - Bac porcelaine - Baño-maria porcelana

44352-30 Ø 33 cm - h 6 cm - 3 L • Ø 13 in. - h 2^{1/4} in. - 0,92 gal.

44352-40 Ø 40 cm - h 7,5 cm - 6 L • Ø 15^{3/4} in. - h 3 in. - 1,58 gal.



Porcelain insert, 2 food sections

Inserto Porcellana, 2 scomparti - Porzellaneinsatz, 2 - tlg. - Bac porcelaine, 2 comp. Baño-maria porcelana, 2 compartimentos

44355-30 Ø 33 cm - 1,5 x 2 L • Ø 13 in. - 0,40 x 2 gal.

44355-40 Ø 40 cm - 2,5 x 2 L • Ø 15^{3/4} in. - 0,66 x 2 gal.



Porcelain insert

Inserto Porcellana - Porzellaneinsatz - Bac porcelaine - Baño-maria porcelana

58166-EL Ø 30 cm • Ø 11^{3/4} in.

58166-EC Ø 36 cm • Ø 15 in.



Porcelain insert, 2 food sections

Inserto Porcellana, 2 scomparti - Porzellaneinsatz, 2 - tlg. - Bac porcelaine, 2 comp. Baño-maria porcelana, 2 compartimentos

58166-ED Ø 36 cm • Ø 15 in.

STAINLESS STEEL - ACCIAIO INOX - EDELSTAHL ROSTFREI - ACIER INOXIDABLE - ACERO INOX



Round food pan

Portavivande - Einsatzbehälter rund - Bac rond - Baño-maria redondo

58136-EA Ø 33 cm - h. 6 cm - 3,5 L • Ø 13 in. - h. 2 1/4 in. - 0,92 gal.

58136-EB Ø 40 cm - h. 7,5 cm - 6 L • Ø 15 3/4 in. - h. 3 in. - 1,58 gal.



Vegetable dish

Legumiera - Gemüeschüssel - Légumier - Legumbrera

58166-EG Ø 24 cm • Ø 9^{7/16} in.

58166-EM Ø 30 cm • Ø 11^{3/4} in.

58166-EH Ø 36 cm • Ø 15 in.

58166-EI Ø 40 cm • Ø 15^{3/4} in.

CLUTCH - FRIZIONE - KUPPLUNG - FRICTION - FRICCIÓN



58136-KP SINISTRA LEFT

58136-KR SINISTRA LEFT

58136-KQ DESTRA RIGHT



58166-AD Ø 24 cm • Ø 9^{7/16} in.

58166-AH Ø 30 cm • Ø 11^{3/4} in.

58166-AE Ø 36 cm • Ø 15 in.

58166-AF Ø 40 cm • Ø 15^{3/4} in.

58168-AD Ø 24 cm • Ø 9^{7/16} in.

58176-AH Ø 30 cm • Ø 11^{3/4} in.

58176-AE Ø 36 cm • Ø 15 in.

58176-AF Ø 40 cm • Ø 15^{3/4} in.

HOLDER - SUPPORTO - STÄNDER - SUPPORT - SUPPORTO



58166-AA 18-10 S/S **57166-AA** Silverplated S/S

58166-AM 18-10 S/S **57166-AM** Silverplated S/S

58166-AB 18-10 S/S **57166-AB** Silverplated S/S

58166-AC 18-10 S/S **57166-AC** Silverplated S/S

ACCESSORIES & COMPONENTS

ASIA, ASIA 2000, ABS & PETITE MARMITE ROUND / COFFEE URN



Petite marmite

24 cm

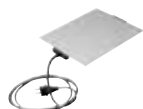
ELECTRIC HEATING UNITS - PIASTRE ELETTRICHE - ELEKTRO-HEIZELEMENTE - CORPS DE CHAUFFE ELECTRIQUES - CALENTADORES ELÉCTRICOS



58166-KE EUROPEAN STANDARD 220V 200W 20 x 25 cm • 7^{3/4} x 9^{3/4} in.

58166-KU US STANDARD 110V 240W 20 x 25 cm • 7^{3/4} x 9^{3/4} in.

58166-KP EUROPEAN STANDARD 220V 180W 20 x 21 cm • 7^{3/4} x 8^{1/4} in.



58132-KE EUROPEAN STANDARD 220V 380W 20 x 25 cm • 7^{3/4} x 9^{3/4} in.

58132-KU US STANDARD 110V 450W 20 x 25 cm • 7^{3/4} x 9^{3/4} in.



58136-KE EUROPEAN STANDARD 220V 200W 20 x 25 cm • 7^{3/4} x 9^{3/4} in.

58136-KU US STANDARD 110V 240W 20 x 25 cm • 7^{3/4} x 9^{3/4} in.



58341-KE EUROPEAN STANDARD 220V 80W Ø 13,5 cm • Ø 3^{3/8} in.

58341-KU US STANDARD 110V 170W Ø 13,5 cm • Ø 3^{3/8} in.

THERMOREGULATOR - TERMOREGOLATORE - THERMOREGLER - TERMORÉGULATEUR - TERMORREGULADOR



58132-AE EUROPEAN STANDARD

58132-AU US STANDARD

FUEL HOLDER - PORTACOMBUSTIBILE - BRENNSTOFFHALTERUNG - PORTE BRÛLEUR - CONTENEDOR DE COMBUSTIBILE



Fuel holder kit

Porta Combustibile Solido - Brennstoffhalterung-Set Set Porte Brûleur - Juego Contenedor de combustible sólido

58132-KA 18-10 S/S
DOPPIO 2 burners



58136-KA 18-10 S/S
SINGOLO single burner

Fuel holder

Contentitore per combustibile solido Brennstoffhalter - Porte Brûleur Contenedor de combustible sólido



58132-FA 18-10 S/S
Ø 10 cm - 5,5 L • Ø 4 in. - 1,45 gal.

58132-FB 18-10 S/S
Ø 10 cm - 7,5 L • Ø 4 in. - 1,98 gal.



Jelly fuel

Gel Combustibile - Brenngel - Gel Combustible - Combustible Gel

41695-15 200 gr • 7 oz.

41695-10 1 L • 0,26 gal.

41695-50 5 L • 1,32 gal.



Asia round

Asia 2000 round

ABS round

ABS round with glass

**Asia 2000
coffee dispenser**

Asia
coffee dispenser

33 cm	40 cm	33 cm	40 cm	24 cm	30 cm	36 cm	40 cm	30 cm	36 cm	40 cm
-------	-------	-------	-------	-------	-------	-------	-------	-------	-------	-------

						X	X		X	X		
						X	X		X	X		
					X			X				
		X		X								
		X		X								
	X		X									
	X		X									
					X						X	X
					X						X	X
	X	X	X	X		X	X	X	X	X	X	X
	X	X	X	X		X	X	X	X	X		

ACCESSORIES & COMPONENTS

[illegible]*buffet & banqueting*

MIRRORS

Acrylic mirrors, 100% hygienic, as they have no gaps nor shattered corners, can be used on both sides because the back side is black, provide uncountable display possibilities.

Mirrors smooth surface is easily scratched if not treated with care.

Specchi in acrilico, 100% igienici, non hanno interstizi, utilizzabili da entrambi i lati poiché il retro è di colore nero, offrono infinite possibilità d'esposizione.

Maneggiare con cura, la superficie a specchio può graffiarsi.

MIRRORS



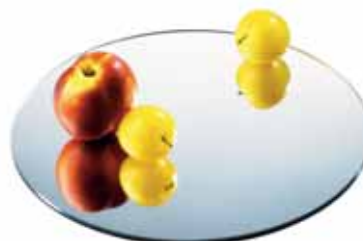
Comma

Virgola
Komma
Virgule
Virgula

41875 Acrylic

-40 Ø 40,6 cm - Ø 16 in.

-61 Ø 61 cm - Ø 24 in.



Circle

Cerchio
Kreis
Cercle
Aro

41876 Acrylic

-30 Ø 30 cm - Ø 12 in.

-38 Ø 38 cm - Ø 15 in.

-45 Ø 45 cm - Ø 17^{3/4} in.

-58 Ø 58 cm - Ø 22^{3/4} in.



Oval

Ovale
Oval
Ovale
Oval

41877 Acrylic

-45 45 x 30 cm - 17^{3/4} x 11^{3/4} in.

-61 61 x 45,5 cm - 24 x 18 in.

-81 81 x 61 cm - 31^{3/4} x 24 in.

-99 110 x 70 cm - 43^{1/4} x 27^{1/2} in.



Rectangle

Rettangolo
Rechteck
Rectangle
Rectángulo

41878 Acrylic

-45 45 x 30 cm - 17^{3/4} x 11^{3/4} in.

-61 61 x 45,5 cm - 24 x 18 in.

-81 81 x 61 cm - 31^{3/4} x 24 in.

-99 110 x 70 cm - 43^{1/4} x 27^{1/2} in.

buffet & banqueting



Octagon

Ottagono
Achteck
Octogone
Octágono

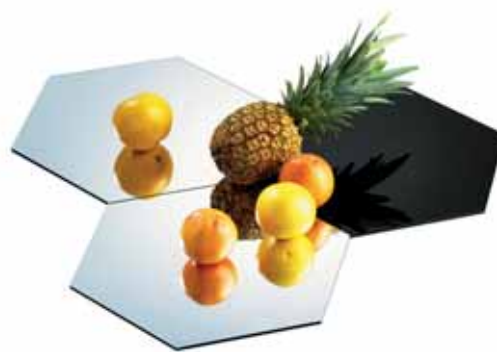
41879 Acrylic

-30 Ø 30 cm - Ø 11^{7/8} in.

-40 Ø 40 cm - Ø 15^{3/4} in.

-50 Ø 50 cm - Ø 19^{3/4} in.

-61 Ø 61 cm - Ø 24 in.



Hexagon

Esagono
Sechseck
Hexagone
Hexágono

41880 Acrylic

-38 Ø 38 cm - Ø 15 in.

-61 Ø 61 cm - Ø 24 in.



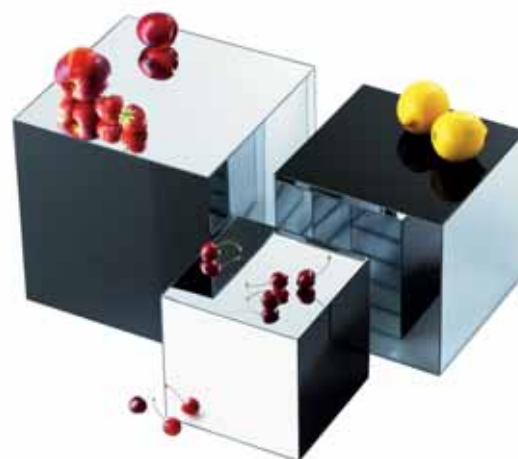
1/4 Circle

1/4 Cerchio
1/4 Kreis
1/4 Cercle
1/4 Aro

41881 Acrylic

-30 Ø 30,5 cm - Ø 12 in.

-40 Ø 40,5 cm - Ø 16 in.



Cube

Cubo
Würfel
Cube
Cubo

41882 Acrylic

-15 15 x 15 x 15 cm - 6 x 6 x 6 in.

-20 20 x 20 x 20 cm - 7^{3/4} x 7^{3/4} x 7^{3/4} in.

-25 25 x 25 x 25 cm - 9^{3/4} x 9^{3/4} x 9^{3/4} in.

-30 30 x 30 x 30 cm - 11^{3/4} x 11^{3/4} x 11^{3/4} in.

COMPLEMENTARY ITEMS



Tea-box

Scatola portabustine thè
Teebox
Boîte à sachets de thé
Caja para bolsitas de té

41614-22 Acrylic

22 x 17 cm h 9 cm - 8^{5/8} x 6^{5/8} - h 3^{1/2} in.



Tea-box

Scatola portabustine thè
Teebox
Boîte à sachets de thé
Caja para bolsitas de té

41614-33 Wood

33,5 x 20 cm h 9 cm - 13^{1/8} x 7^{7/8} - h 3^{1/2} in.



Tea-box

Scatola portabustine thè
Teebox
Boîte à sachets de thé
Caja para bolsitas de té

41614-34 Wood

33,5 x 20 cm h 9 cm - 13^{1/8} x 7^{7/8} - h 3^{1/2} in.

41614-35 Wood

31 x 28 cm h 9 cm - 12 x 11 - h 3^{1/2} in.



Samovar

Samovar
Samovar
Samovar
Samovar

49855-05 18-10 S/S

220V-1300W European standard
L 6 - 1,6 gal.



Milk dispenser

Distributore di latte
Milchkanne
Distributeur à lait
Dispensador de leche

41900-04 Wood base

23x32 cm - h 42 cm - 9 x 12^{1/2} in. - h 16^{1/2}



Milk dispenser

Distributore di latte
Milchkanne
Distributeur à lait
Dispensador de leche

41910 18-10 S/S

-03 21x32 cm - h 39 cm - 8^{1/4} x 12^{1/2} in. - h 15^{3/8} in.

-05 23x35 cm - h 52 cm - 9 x 13^{3/4} in. - h 20^{1/2} in.



Vacuum jug

Caraffa termica
Thermokanne
Pot isothermique
Jarra térmica

42400 18-10 S/S

-19 L 1,9 - 0,5 gal.

-25 L 2,5 - 0,66 gal.

-30 L 3 - 0,8 gal.



Dish-warmer

Scaldapiatti
Rechaud-Batterie
Chauffe plats
Calentador de platos

49850-06 220V-650W European standard

6 panels 6 placche 6 Stk. 6 plaques 6 platos
34 x 20 cm h 34 cm - 13^{1/4} x 7^{3/4} in. h 13^{1/4} in.

49850-10 220V-1300W European standard

10 panels 10 placche 10 Stk. 10 plaques 10 platos
34 x 20 cm h 47 cm - 13^{1/4} x 7^{3/4} in. h 18^{1/2} in.



Buffet stand

Espositore buffet
Büffet-Gestell
Présentoir buffet
Expositor de buffet

41442-01 Chrome-plated wire, glass

Ø 24 cm h 17 cm - Ø 9^{3/8} - h 6^{3/4} in.



Buffet stand

Espositore buffet
Büffet-Gestell
Présentoir buffet
Expositor de buffet

41442-23 Chrome-plated wire, glass

50 x 50 cm h 18 cm - 19^{5/8} x 19^{5/8} - h 7 in.



Buffet stand

Espositore buffet
Büffet-Gestell
Présentoir buffet
Expositor de buffet

41442-03 Chrome-plated wire, glass

61 x 24 cm h 35 cm - 24 x 9^{3/8} - h 13^{3/4} in.



Punch bowl

Coppa punch
Champagnerkühler
Coupe à punch
Ponchera

41541-44 Polycarbonate

Ø 44 cm - L 15 - Ø 17^{1/4} in. - 4 gal.



Bottle party tub

Secchio portabottiglie
Flaschenkühler
Rafraîchisseur à bouteilles
Enfriador de botellas

44946-04 Acrylic

40 x 28 x 23 cm - 15^{3/4} x 11 x 9 in.



Bottle party tub

Secchio portabottiglie
Flaschenkühler
Rafraîchisseur à bouteilles
Enfriador de botellas

44946-05 Acrylic

43 x 35,5 x 20 cm - 16^{1/4} x 14 x 8 in.

COMPLEMENTARY ITEMS



Cake tray with cover

Tortiera con coperchio
Tortenplatte mit Deckel
Plateau à tarte avec couvercle
Bandeja tartas con tapa

44947-06 Acrylic

Ø 32 cm - h 15 cm
Ø 12^{1/2} in. - h 5^{7/8} in.



Swivelling show plate

Vetrina girevole
Buffet-Set, drehbar
Etagère tournante
Tabla buffet giratoria

41429-03 Beech wood, polyethylene, PMMA

Ø 55 cm - h 30 cm - Ø 21^{1/2} in. - h 11^{3/4} in.

Swivelling top in beech wood, equipped with polyethylene cutting board, Ø 16^{1/2} in., and PMMA roll-top cover, Ø 19^{1/2} in.
Piano girevole in faggio provvisto di tagliere in polietilene, Ø 42 cm, e coperchio roll-top in PMMA, Ø 50 cm

COMPLEMENTARY ITEMS



Bread basket

Cesto pane
Brot-Korb
Corbeille à pain
Cesta pan

42461-11 Polypropylene - GN 1/1

56,5 x 36 cm - h 10 cm
22^{1/4} x 14^{1/8} in. - h 3^{7/8} in.



GN roll-top cover

Coperchio GN roll-top
GN-Rolltophaube
Couvercle roll-top, GN
Tapa roll-top, GN

42452-53 Polycarbonate - GN 1/1

53 x 32,5 cm - h 17 cm
20^{7/8} x 12^{3/4} in. - h 6^{3/4} in.



COMPOSED BY / COMPOSTO DA:

42461-11 Bread basket / Cesto pane

42452-53 GN roll-top cover / Coperchio GN roll-top

buffet & banqueting



Bread basket

Cesto pane
Brot-Korb
Corbeille à pain
Cesta pan

42461-35 Polypropylene

Ø 35 cm - h 20 cm - Ø 13^{3/4} in. - h 8 in.



Roll-top cover

Coperchio roll-top
Rolltophaube
Couvercle roll-top
Tapa roll-top

42452-35 PMMA

Ø 38 cm - Ø 13^{3/4} in.



COMPOSED BY / COMPOSTO DA:

42461-11 Bread basket / Cesto pane

42452-53 Roll-top cover / Coperchio roll-top



Bread basket

Cesto pane
Brotkorb
Corbeille à pain
Cesta pan

42967-53 Polypropylene - GN 1/1

53 x 32 cm - h 15,5 cm
20^{3/4} x 12^{3/4} in. - h 6^{1/8} in.



GN cover

Coperchio GN
GN Kuppelhaube
Couvercle GN
Campana GN

41418-11 SAN - GN 1/1

54 x 33 cm - h 20 cm
21^{1/4} x 13 in. - h 7^{7/8} in.



COMPOSED BY / COMPOSTO DA:

42967-53 Bread basket / Cesto pane

41418-11 GN cover / Coperchio GN



Bread basket

Cesto pane
Brotkorb
Corbeille à pain
Cesta pan

42967-43 Polypropylene

43 x 40 x 25 cm - 17^{3/4} x 15^{3/4} x 9^{3/4} in.



Bread basket

Cesto pane
Brotkorb
Corbeille à pain
Cesta pan

42965-12 Polypropylene

GN 1/2 - h 8 cm - h 3^{1/8} in.

42969-11 Polypropylene

GN 1/1 - h 9,5 cm - h 3^{3/4} in.



Frame, 2 tiers

Supporto 2 piani
Brotkorb-Gestell, Doppeldecker
Support, 2 étages
Estructura, 2 alturas

42965 Chrome-plated wire

-AB GN 1/2 - h 35 cm - 3^{1/8} in.

-AA GN 1/1 - h 42 cm - 3^{3/4} in.



COMPOSED BY / COMPOSTO DA:

GN 1/2

1x **42965-AB** Frame, 2 tiers / Supporto 2 piani

2x **42965-12** Bread basket / Cesto pane

GN 1/1

1x **42965-AA** Frame, 2 tiers / Supporto 2 piani

2x **42969-11** Bread basket / Cesto pane



trolleys

carrelli | servierwagen | tables roulantes | carros de servicio

TOKYO



Wenge colour

**STANDARD
FINISH**

TOKYO

trolleys



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Personalizzazioni su richiesta.
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Folding table

Tavolino pieghevole
Klapptisch
Table pliante
Mesa plegable

58786 Wenge colour

-70 70 x 45 cm - h 70 cm - 9 kg c.ca.
27^{1/2} x 17^{3/4} in. - h 27^{1/2} in. - approx. 19^{7/8} lb.

-90 70 x 45 cm - h 90 cm - 11 kg c.ca.
27^{1/2} x 17^{3/4} in. - h 35^{1/2} in. - approx. 24^{1/4} lb.

Max load 66 lb. - Portata max 30 kg



TOKYO

trolleys

TOKYO

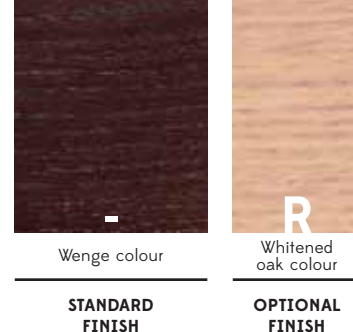




TOKYO

trolleys

TOKYO



Wenge colour

**STANDARD
FINISH**

Whitened
oak colour

**OPTIONAL
FINISH**

Gueridon trolley

Carrello guéridon
Gueridonwagen
Chariot guéridon
Carro gueridon

58786-00 18-10 S/S - Wenge colour

58786R00 18-10 S/S - Whitened oak colour

85 x 50 cm - h 75 cm - 20 kg c.ca
34 x 19 in. - h 30 in. - approx. 45 lb.

Standard equipment

- 4 swivel casters with brakes

Dotazione standard

- 4 ruote pivotanti con freno



Optional accessories

Look at page **301**

Vedi pagina **301**

TOKYO

trolleys

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De Luxe gueridon trolley

Carrello guéridon De Luxe
De Luxe Gueridonwagen
Chariot guéridon De Luxe
Carro gueridon De Luxe

58786-10 18-10 S/S - Wenge colour

58786R10 18-10 S/S - Whitened oak colour

85 x 50 cm - h 75 cm - 26 kg c.ca.
34 x 19 in. - h 30 in. - approx. 57 lb.

Standard equipment

- 4 swivel casters with brakes
- Extractable upper deck
- Cutlery shelf

Dotazione standard

- 4 ruote pivotanti con freno
- Piano d'appoggio estraibile
- Ripiano portaposate

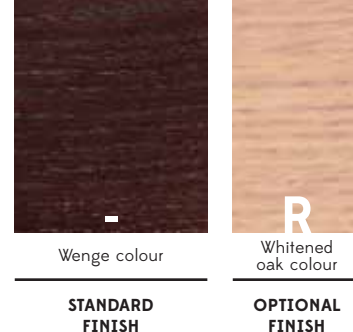


TOKYO

trolleys

Optional accessories

Look at page **301**
Vedi pagina **301**



Wenge colour

Whitened
oak colour

**STANDARD
FINISH**

**OPTIONAL
FINISH**

Sparkling wine trolley

Carrello spumante
Champagne-Wagen
Chariot à mousseux
Carro champaña

58786-40 18-10 S/S - Wenge colour

58786R40 18-10 S/S - Whitened oak colour

85 x 50 cm - h 91 cm - 23 kg c.ca
34 x 19 in. - h 36 in. - approx. 51 lb.

Standard equipment

- 4 swivel casters with brakes
- Punch bowl (56144-37), 9,5 L - 2,5 gal.
- Glass rack (44060-01)
- Lower deck with bottle rack, for 12 bottles

Dotazione standard

- 4 ruote pivotanti con freno
- Coppa punch (56144-37), 9,5 L - 2,5
- Rastrelliera portabicchieri (44060-01)
- Piano inferiore con portabottiglie, per 12 bottiglie



TOKYO

trolleys

Optional accessories

Look at page **301**
Vedi pagina **301**



Punch bowl
Coppa punch

56144-42

15 L - 4 gal.

Customizations on demand.

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Wine & liqueur trolley

Carrello vini / liquori
Wein- / Digestivwagen
Chariot à vins / liqueurs
Carro de vinos / licores

58786-30 18-10 S/S - Wenge colour

58786R30 18-10 S/S - Whitened oak colour

85 x 50 cm - h 91 cm - 23 kg c.ca
34 x 19 in. - h 36 in. - approx. 51 lb.

Standard equipment

- 4 swivel casters with brakes
- 2 bottle coolers
- Tray
- Upper bottle / glass holder ring
- Lower deck with bottle rack, for 12 bottles

Dotazione standard

- 4 ruote pivotanti con freno
- 2 glacette
- Vassoio
- Barriera porta bottiglie / bicchieri superiore
- Piano inferiore con portabottiglie, per 12 bottiglie

58786-AA

Chromed handle to apply only on this side
Maniglia cromata applicabile solo su questo lato



TOKYO

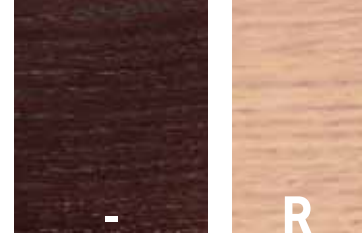
trolleys

Optional accessories

Look at page **301**

Vedi pagina **301**

TOKYO



Wenge colour

Whitened oak colour

**STANDARD
FINISH**

**OPTIONAL
FINISH**

Cooled cake & cheese trolley

Carrello refrigerato dolci e formaggi
Dessert- / Käsewagen, gekühlt
Chariot à dessert / fromages, réfrigéré
Carro postres / quesos refrigerado

58786-20 18-10 S/S - Wenge colour

58786R20 18-10 S/S - Whitened oak colour

85 x 50 cm - h 101 cm - 46 kg c.ca
34 x 19 in. - h 30 in. - approx. 101 lb.

Standard equipment

- 4 swivel casters with brakes
- 10 eutetics pads
- Metacrilat roll-top cover, opening at 90°

Dotazione standard

- 4 ruote pivotanti con freno
- 10 contenitori eutettici
- Cupola in metacrilato con apertura a 90°



TOKYO

trolleys

Optional accessories

Look at page **301**

Vedi pagina **301**

	Gueridon 58786-00 58786R00 	De Luxe Gueridon 58786-10 58786R10 	Sparkling wine 58786-40 58786R40 	Wine & liqueur 58786-30 58786R30 	Cooled cake & cheese 58786-20 58786R20 
Drawer Cassetto 58786-AD	☐			☐	
Extractable upper deck Piano d'appoggio estraibile 58786-AE	☐				
Edge protector kit Kit paraspigoli 58791-AL	☐	☐	☐	☐	☐
Edge protector kit whitout hole Kit paraspigoli senza foro 58791-AM	☐	☐	☐	☐	☐
Chromed handle, 1 pc Maniglia cromata, 1 pz 58786-AA	☐	☐	☐	☐	☐
Tip-up plate holder Portapiatti ribaltabile 58786-AB	☐	☐	☐	☐	☐
Ultra elastic wheels, 4 pcs 2 with brakes, 2 without brakes Ruote super elastiche, 4 pz 2 con freno, 2 senza freno 58786-AC	☐	☐	☐	☐	☐
Ultra elastic wheel without brake, 1 pc Ruota super elastica senza freno, 1 pz 58786-AG	☐	☐	☐	☐	☐
Ultra elastic wheel with brake, 1 pc Ruota super elastica con freno, 1 pz 58786-AH	☐	☐	☐	☐	☐
Steady wheels, 2 pcs Ruote fisse con flangia, 2 pz 58786-AM	☐	☐	☐	☐	☐

NEW YORK



Wenge colour

**STANDARD
FINISH**



Whitened
oak colour

**OPTIONAL
FINISH**

NEW YORK

trolleys



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Flambé trolley

Carrello flambé
Flambierwagen
Chariot à flamber
Carro flambé

European standard

58791-10 18-10 S/S - Wenge colour

58791R10 18-10 S/S - Whitened oak colour

120 x 58,5 cm - h 94 cm - 41 kg c.ca
47 x 23 in. - h 37 in. - approx. 90 lb.



Standard equipment

- 4 swivel casters with brakes
- 2 handles
- Bottle holder ring
- Perimeter barrier
- 2 lower wooden decks
- Cabinet for gas cylinder, with drawer
- Gas / burning / lighting unit
- Piezoelectric lighting device
- Operating with liquid butan gas, 2,75 kg rechargeable cylinder (lasting for 20 hours about) or 1.8 kg cylinder

Gas cylinder not included

Dotazione standard

- 4 ruote pivotanti con freno
- 2 maniglie
- Barriera portabottiglie
- Barriera perimetrale
- 2 piani d'appoggio inferiori in legno
- Vano portabombola con sportello e cassetto
- Gruppo gas; bruciatore; accenditore
- Dispositivo di accensione piezoelettrico
- Funzionamento a gas liquido butano in bombola ricaricabile da 2,75 kg (autonomia 20 ore circa) oppure da 1,8 kg

Bombola non inclusa



NEW YORK

trolleys

Optional accessories

Look at page **309**
Vedi pagina **309**

NEW YORK

	
Wenge colour	Whitened oak colour
STANDARD FINISH	OPTIONAL FINISH

Wine & liqueur trolley

Carrello vini / liquori
Wein- / Digestivwagen
Chariot à vins / liqueurs
Carro de vinos / licores

58791-30 18-10 S/S - Wenge colour

58791R30 18-10 S/S - Whitened oak colour

120 x 58,5 cm - h 101 cm - 39 kg c.ca
47 x 23 in. - h 38 in. - approx. 86 lb.

Standard equipment

- 4 swivel casters with brakes
- 2 handles
- 3 bottle coolers
- Upper bottle / glass holder ring
- Tray
- Lower deck with bottle rack, for 10 bottles
- Wooden compartment

Dotazione standard

- 4 ruote pivotanti con freno
- 2 maniglie
- 3 glacette
- Barriera porta bottiglie / bicchieri superiore
- Vassoio
- Piano inferiore con portabottiglie, per 10 bottiglie
- Cassetina portaoggetti in legno



NEW YORK

trolleys

Optional accessories

Look at page **309**

Vedi pagina **309**

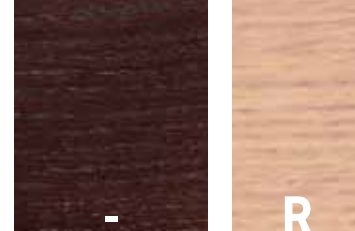
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For information contact our Sales Department.**

Personalizzazioni su richiesta.
Per info contattare il nostro Ufficio Commerciale.



trolleys

NEW YORK



Wenge colour

R
Whitened
oak colour

STANDARD
FINISH

OPTIONAL
FINISH

NEW YORK

trolleys



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Personalizzazioni su richiesta.
Per info contattare il nostro Ufficio Commerciale.

Cooled cake & cheese trolley

Carrello refrigerato dolci e formaggi
Dessert- / Käsewagen, gekühlt
Chariot à dessert / fromages, réfrigéré
Carro postres / quesos refrigerado

58791-20 18-10 S/S - Wenge colour

58791R20 18-10 S/S - Whitened oak colour

120 x 58,5 cm - h 108 cm - 50 kg c.ca
47 x 23 in. - h 42 in. - approx. 110 lb.

Standard equipment

- 4 swivel casters with brakes
- 2 handles
- Eutectic pads container with stainless steel cover
- 10 eutectics pads
- Metacrilat revolving cloche

Dotazione standard

- 4 ruote pivotanti con freno
- 2 maniglie
- Vaschetta porta contenitori eutettici con copertura in acciaio inox
- 10 contenitori eutettici
- Cupola in metacrilato con apertura a scomparsa



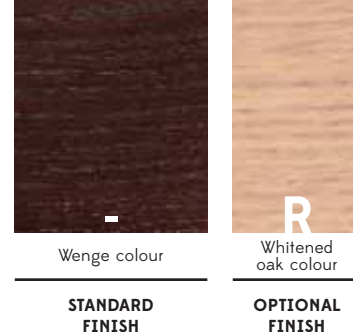
NEW YORK

trolleys

Optional accessories

Look at page **309**
Vedi pagina **309**

NEW YORK



Serving trolley

Carrello a servire
Servierwagen
Chariot à servir
Carro de servicio

58791-00 18-10 S/S - Wenge colour

58791R00 18-10 S/S - Whitened oak colour

120 x 58,5 cm - h 91 cm - 41 kg c.ca
47 x 23 in. - h 30 in. - approx. 90 lb.

Standard equipment

- 4 swivel casters with brakes
- 2 handles
- Perimeter barrier

Dotazione standard

- 4 ruote pivotanti con freno
- 2 maniglie
- Barriera perimetrale



Optional accessories

Look at page **309**
Vedi pagina **309**

NEW YORK

trolleys

	Flambé 58791-10 58791R10 	Wine & liqueur 58791-30 58791R30 	Cooled cake & cheese 58791-20 58791R20 	Serving 58791-00 58791R00 
Drawer Cassetto 58786-AD		○		○
Extractable upper deck Piano d'appoggio estraibile 58786-AE				○
Edge protector kit Kit parasigoli 58791-AL	○	○	○	○
Edge protector kit whitout hole Kit parasigoli senza foro 58791-AM	○	○	○	○
Tip-up plate holder Portapiatti ribaltabile 58786-AB	○	○	○	○
Ultra elastic wheels, 4 pcs 2 with brakes, 2 without brakes Ruote super elastiche, 4 pz 2 con freno, 2 senza freno 58791-AC	○	○	○	○
Ultra elastic wheel without brake, 1 pc Ruota super elastica senza freno, 1 pz 58786-AG	○	○	○	○
Ultra elastic wheel with brake, 1 pc Ruota super elastica con freno, 1 pz 58786-AH	○	○	○	○
Steady wheels, 2 pcs Ruote fisse con flangia, 2 pz 58786-AM	○	○	○	○
Intermediate shelf Ripiano intermedio 58791-AF				○

VERSAILLES

VERSAILLES

trolleys



technical specifications specifiche tecniche

- Main structure and tops in plywood with reinforced edges.
- Legs in beechwood.
- Standard finishing rosewood colour.
- AISI 304 (EN X5CrNi18-10) stainless steel parts are mirror polish finished.
- Handles in solid wood with 18-10 stainless steel stands.
- Swivel casters in antistatic rubber.
- Power, where provided, 220V or 110V (see items individually) in conformity with CE rules.
- Metal parts silverplating average thickness: 10 micron.

- Struttura portante, piani di servizio in legno multistrato con bordi massicci.
- Gambe in massello di faggio.
- Finitura standard tinta palissandro.
- Parti metalliche in acciaio inox AISI 304 (EN X5CrNi18-10), lucidate a specchio.
- Maniglie in legno massiccio con supporti in acciaio inox 18-10.
- Ruote pivotanti in gomma antistatica.
- Alimentazione, dove prevista, 220V o 110V (US-standard, consultare i singoli articoli), realizzata secondo le norme di sicurezza CE.
- Spessore medio dell'argentatura delle parti metalliche: 10 micron.

VERSAILLES



Rosewood colour

Walnut colour

Mahogany colour

Oak colour

STANDARD FINISH

OPTIONAL FINISHES

Gueridon trolley

Carrello guéridon
Gueridonwagen
Chariot guéridon
Carro gueridon

58886 18-10 S/S

Finishes

-OO Rosewood colour

NOO Walnut colour

MOO Mahogany colour

ROO Oak colour

77,5 x 51 cm - h 74,5 cm - 14,5 kg c.ca
30^{1/2} x 20 in. - h 29^{3/8} in. - approx. 32,2 lb.

Standard equipment

- 4 swivel casters without brakes

Dotazione standard

- 4 ruote pivotanti senza freno

VERSAILLES

trolleys



Optional accessories

Super elastic wheels - Dish case - Intermediate shelf - Bumper profile
Ruote super elastiche - Portapiatti - Ripiano intermedio - Profilo paraurti

**Customizations on demand.
For information contact our Sales Department.**

Personalizzazioni su richiesta.
Per info contattare il nostro Ufficio Commerciale.

De Luxe Gueridon trolley

Carrello guéridon De Luxe
De Luxe Gueridonwagen
Chariot guéridon De Luxe
Carro gueridon De Luxe

58887 18-10 S/S

Finishes

-00 Rosewood colour

N00 Walnut colour

M00 Mahogany colour

R00 Oak colour

77,5 x 51 cm - h 74,5 cm - 20 kg c.ca
30^{1/2} x 20 in. - h 29^{3/8} in. - approx. 45 lb.

Standard equipment

- 4 swivel casters without brakes
- Cutlery shelf
- Extractable upper side deck

Dotazione standard

- 4 ruote pivotanti senza freno
- Ripiano portaposate
- Piano d'appoggio laterale estraibile



VERSAILLES

trolleys

Optional accessories

Super elastic wheels - Dish case - Bumper profile
Ruote super elastiche - Portapiatti - Profilo paraurti

VERSAILLES



Rosewood colour

Walnut colour

Mahogany colour

Oak colour

STANDARD FINISH

OPTIONAL FINISHES

Round trolley

Carrello tondo
Servierwagen, rund
Chariot rond
Carro redondo

58888 18-10 S/S

57888 Silverplated S/S

Finishes

-OO Rosewood colour

NOO Walnut colour

MOO Mahogany colour

ROO Oak colour

Ø 60 cm - h 89,5 cm - 23 kg c.ca
Ø 23^{5/8} in. - h 35^{1/4} in. - approx. 51 lb.

Standard equipment

- 4 swivel casters, 2 with brakes
- Extractable upper deck
- Perimeter barrier

Dotazione standard

- 4 ruote pivotanti, 2 con freno
- Piano d'appoggio estraibile
- Barriera perimetrale

VERSAILLES

trolleys



Optional accessories

Super elastic wheels
Ruote super elastiche

Customizations on demand.

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Serving trolley

Carrello a servire
Servierwagen
Chariot à servir
Carro de servicio

58891 18-10 S/S

57891 Silverplated S/S

Finishes

-00 Rosewood colour

N00 Walnut colour

M00 Mahogany colour

R00 Oak colour

122 x 58,5 cm - h 89,5 cm - 35,5 kg c.ca
48 x 23 in. - h 35^{1/4} in. - approx. 79 lb.

Standard equipment

- 2 handles
- Extractable upper deck
- Drawer
- 4 swivel casters, 2 with brakes
- Perimeter barrier

Dotazione standard

- 2 maniglie
- Piano d'appoggio estraibile
- Cassetto
- 4 ruote pivotanti, 2 con freno
- Barriera perimetrale



VERSAILLES

trolleys

Optional accessories

Super elastic wheels - Dish case - Intermediate shelf - Bumper profile
Ruote super elastiche - - Ripiano intermedio - Profilo paraurti

VERSAILLES



Rosewood colour

Walnut colour

Mahogany colour

Oak colour

STANDARD FINISH

OPTIONAL FINISHES

Roast beef trolley, electric

Carrello arrostiti, elettrico
Rinderbrustwagen, elektrisch
Chariot à viande, électrique
Carro carne asada, eléctrico

58874 18-10 S/S

57874 Silverplated S/S

European standard 230V - 700W

Finishes

-22 Rosewood colour

N22 Walnut colour

M22 Mahogany colour

R22 Oak colour

US standard 120V - 600W

Finishes

-11 Rosewood colour

N11 Walnut colour

M11 Mahogany colour

R11 Oak colour

122 x 58 cm - h 102,5 cm - 47 kg c.ca
42 x 22^{3/4} in. - h 40^{1/4} in. - approx. 105 lb.



Standard equipment

- 2 handles
- 18-10 stainless steel revolving top, adjustable up to 180°, mirror polish finish
- 4 swivel casters, 2 with brakes
- Bain-marie tank equipped with 3 GN 1/2 stainless steel containers, 10 litres each, height 15 cm
- 1 removable Corian® cutting board 354 x 265 mm, tip-up plate holder and removable knife holder in 18-10 stainless steel
- 2 taps for water discharge
- UE models: 2 heating units, 700 W each
- US models: 2 heating units, 600 W each
- 1 built-in plug, backside;
- 3 built-in sockets, deck downside;
- 2 pipe plugs; cable;
- 3 switches (1 magneto-termic)

Dotazione standard

- 2 maniglie
- Cloche in acciaio inox 18-10 lucido a specchio con apertura a scomparsa a 180°
- 4 ruote pivotanti, 2 con freno
- Vasca bagnomaria con 3 portavivande GN 1/2 in acciaio inox da 10 L cad., h 15 cm
- 1 tagliere mobile in Corian® 354 x 265 mm, portapiatti ribaltabile e portacoltelli removibile in acciaio inox 18-10
- 2 rubinetti di scarico a sfera
- Modelli EU: 2 piastre elettriche da 700 W cad.
- Modelli US: 2 piastre da 600 W cad.
- 1 spina ad incasso, lato posteriore;
- 3 prese ad incasso, sottopiano;
- 2 spine a pipa;
- cavo di alimentazione;
- 3 interruttori (1 magnetotermico)

VERSAILLES

trolleys



Optional accessories

Super elastic wheels - Dish case - Intermediate shelf - Dish warmer
Ruote super elastiche - Portapiatti - Ripiano intermedio - Scaldapiatti

**Customizations on demand.
For information contact our Sales Department.**

Personalizzazioni su richiesta.
Per info contattare il nostro Ufficio Commerciale.

Omicron pastry and dessert trolley

Carrello dolci e dessert Omicron
Omicron Kuchen- und Nachspeisenwagen
Chariot à pâtisseries et desserts
Carro de postre Omicron

58880 18-10 S/S

57880 Silverplated S/S

Finishes

-00 Rosewood colour

N00 Walnut colour

M00 Mahogany colour

R00 Oak colour

113 x 56,5 cm - h 114 cm - 57 kg c.ca
44^{1/2} x 22^{1/4} in. - h 45 in. - approx. 126,6 lb.

Standard equipment

- 2 handles
- Methacrylate revolving cloche, bifrontal rotation
- 4 swivel casters with brakes
- 1 upper fixed deck in methacrylate 200 x 750 mm
- 1 upper removable deck in methacrylate 400 x 750 mm
- 2 flip-up plate holders
- 2 lower wooden decks

Dotazione standard

- 2 maniglie
- Cupola tonda in metacrilato, montata su guide laterali, che ne permettono la rotazione nei due sensi
- 4 ruote pivotanti con freno
- 1 piano fisso in metacrilato 200 x 750 mm
- 1 piano mobile in metacrilato 400 x 750 mm
- 2 portapiatti ribaltabili
- 2 piani d'appoggio inferiori in legno



VERSAILLES

trolleys

Optional accessories

Super elastic wheels
Ruote super elastiche

VERSAILLES



Rosewood colour

Walnut colour

Mahogany colour

Oak colour

STANDARD FINISH

OPTIONAL FINISHES

Electric flambé trolley

Carrello flambé elettrico
Flambierwagen, elektrisch
Chariot à flamber électrique
Carro flambé eléctrico

58876 18-10 S/S

57876 Silverplated S/S

European standard
230 V - 2300 W

Finishes

-01 Rosewood colour

NO1 Walnut colour

MO1 Mahogany colour

RO1 Oak colour

122 x 58 cm - h 89,5 cm - 44,5 kg c.ca
48 x 23 in. - h 35^{1/4} in. - approx. 99 lb.



Standard equipment

- 1 handle
- Upper deck in 18-10 stainless steel, 540 x 1042 mm
- Perimeter barrier
- Bottle holder ring
- 4 swivel casters, 2 with brakes
- 2 lower wooden decks
- Built-in electric heating unit, high-light, Ø 32 cm, ceramic heating surface Ø 26 cm, power 230V - 2300W
- 1 built-in plug, backside; cable; adjustable heat control unit and 1 magneto-thermic switch

Dotazione standard

- 1 maniglia
- Pianale inox, 540 x 1042 mm
- Barriera perimetrale
- Barriera portabottiglie
- 4 ruote pivotanti, 2 con freno
- 2 piani d'appoggio inferiori in legno
- Piastra elettrica high-light da incasso Ø 32 cm, piano riscaldante in vetroceramica Ø 26 cm, alimentazione 230V - 2300W
- 1 spina ad incasso, lato posteriore; cavo di alimentazione; regolatore di energia ed interruttore magnetotermico

VERSAILLES

trolleys



Optional accessories

Super elastic wheels - Dish case - Bumper profile
Ruote super elastiche - Portapiatti - Profilo paraurti

Customizations on demand.

For information contact our Sales Department.

Personalizzazioni su richiesta.

Per info contattare il nostro Ufficio Commerciale.

Induction trolley

Carrello a induzione
Induktionswagen
Chariot à induction
Carro inducción

58876 18-10 S/S

European standard
220/240V - 2600 W

Finishes

-20 Rosewood colour

N20 Walnut colour

M20 Mahogany colour

R20 Oak colour

122 x 58,5 cm - h 89,5 cm - 44,5 kg c.ca
48 x 23 in. - h 35^{1/4} in. - approx. 99 lb.



Standard equipment

- 2 handles
- Upper deck in 18-10 stainless steel, 540 x 1042 mm
- Perimeter barrier
- Bottle holder ring
- Tip-up plate holder
- 4 swivel casters, 2 with brakes
- 2 lower wooden decks
- Built-in induction cooker (mod. 58162-RB) with cooling glass-ceramic deck 32 x 34 cm, supply 220/240V ~ 50 / 60 Hz, consumption 2600w ~ 11.8A
- 1 built-in plug, backside; cable; adjustable heat control unit and 1 magneto-termic switch

Dotazione standard

- 2 maniglie
- Pianale inox, 540 x 1042 mm
- Barriera perimetrale
- Barriera portabottiglie
- Portapiatti ribaltabile
- 4 ruote pivotanti, 2 con freno
- 2 piani d'appoggio inferiori in legno
- Piastra ad induzione da incasso (mod. 58162-RB) con piano riscaldante in vetroceramica 32 x34 cm, alimentazione 220/240V ~ 50 / 60 Hz, consumo 2600w ~ 11.8A
- 1 spina ad incasso, lato posteriore; cavo di alimentazione; regolatore di energia ed interruttore magnetotermico



VERSAILLES

trolleys

Optional accessories

Super elastic wheels - Bumper profile

Ruote super elastiche - Profilo paraurti

VERSAILLES



Rosewood colour

Walnut colour

Mahogany colour

Oak colour

STANDARD FINISH

OPTIONAL FINISHES

Flambé trolley

Carrello flambé
Flambierwagen
Chariot à flamber
Carro flambé

58876 18-10 S/S

57876 Silverplated S/S

European standard

Finishes

-00 Rosewood colour

N00 Walnut colour

M00 Mahogany colour

R00 Oak colour

US standard

Finishes

-10 Rosewood colour

N10 Walnut colour

M10 Mahogany colour

R10 Oak colour

122 x 58,5 cm - h 89,5 cm - 44,5 kg c.ca
48 x 23 in. - h 35^{1/4} in. - approx. 99 lb.



Standard equipment

- 1 handle
- Upper deck in 18-10 stainless steel, 540 x 1042 mm
- Bottle holder ring
- 4 swivel casters, 2 with brakes
- 2 lower wooden decks
- Cabinet for gas cylinder, with drawer
- Gas / burning / lighting unit
- Piezoelectric lighting device
- Operating with liquid butan gas, 2,75 kg rechargeable cylinder (lasting for about 20 hours) or 1.8 kg cylinder

Gas cylinder not included

Dotazione standard

- 1 maniglia
- Pianale inox, 540x1042 mm
- Barriera portabottiglie
- 4 ruote pivotanti, 2 con freno
- 2 piani d'appoggio inferiori in legno
- Vano portabombola con sportello e cassetto
- Gruppo gas; bruciatore; accenditore
- Dispositivo di accensione piezoelettrico
- Funzionamento a gas liquido butano in bombola ricaricabile da 2,75 kg (autonomia 20 ore circa) oppure da 1,8 kg

Bombola non inclusa



Optional accessories

Super elastic wheels - Dish case - Bumper profile
Ruote super elastiche - Portapiatti - Profilo paraurti

**Customizations on demand.
For information contact our Sales Department.**

Personalizzazioni su richiesta.
Per info contattare il nostro Ufficio Commerciale.

Flambé trolley, 2 burners

Carrello flambé, 2 fuochi
Flambierwagen, 2 Brenner
Chariot à flamber, 2 feux
Carro flambé, 2 fuegos

58877 18-10 S/S

58877 Silverplated S/S

European standard

Finishes

-00 Rosewood colour

N00 Walnut colour

M00 Mahogany colour

R00 Oak colour

US standard

Finishes

-10 Rosewood colour

N10 Walnut colour

M10 Mahogany colour

R10 Oak colour

122 x 58,5 cm - h 89,5 cm - 46,5 kg c.ca
48 x 23 in. - h 35^{1/4} in. - approx. 103 lb.



Standard equipment

- 1 handle
- Upper deck in 18-10 stainless steel, 540 x 1042 mm
- Bottle holder ring
- 4 swivel casters, 2 with brakes
- 2 lower wooden decks
- Cabinet for gas cylinder, with drawer
- Gas / burning / lighting unit
- Piezoelectric lighting device
- Operating with liquid butan gas, 2,75 kg rechargeable cylinder (lasting for 20 hours about) or 1.8 kg cylinder

Gas cylinder not included

Dotazione standard

- 1 maniglia
- Pianale inox, 540 x 1042 mm
- Barriera portabottiglie
- 4 ruote pivotanti di cui 2 con freno
- 2 piani d'appoggio inferiori in legno
- Vano portabombola con sportello e cassetto
- Gruppo gas; bruciatore; accenditore
- Dispositivo di accensione piezoelettrico
- Funzionamento a gas liquido butano in bombola ricaricabile da kg 2,75 (autonomia 20 ore circa) oppure da kg 1,8

Bombola non inclusa



VERSAILLES

trolleys

Optional accessories

Super elastic wheels - Dish case - Bumper profile
Ruote super elastiche - Portapiatti - Profilo paraurti

VERSAILLES



Rosewood colour

Walnut colour

Mahogany colour

Oak colour

STANDARD FINISH

OPTIONAL FINISHES

Mini flambé trolley

Mini carrello flambé
Flambierwagen, Mini-Ausführung
Chariot à flamber, mini
Mini carro flambé

58875 18-10 S/S

57875 Silverplated S/S

Finishes

-00 Rosewood colour

N00 Walnut colour

M00 Mahogany colour

R00 Oak colour

77,5 x 51 cm - h 74,5 cm - 22 kg c.ca.
30^{1/2} x 20 in. - h 29^{1/4} in. - approx. 49 lb.



Standard equipment

- Upper deck in 18-10 stainless steel, satin finishing
- 4 swivel casters, 2 with brakes
- Lower deck with bottle holder, for 4 bottles

Dotazione standard

- Piano superiore in acciaio inox 18-10, satinato
- 4 ruote pivotanti, 2 con freno
- Piano inferiore con portabottiglie, per 4 bottiglie



Optional accessories

Super elastic wheels - Dish case - Bumper profile
Ruote super elastiche - Portapiatti - Profilo paraurti

Customizations on demand.

For information contact our Sales Department.

Personalizzazioni su richiesta.

Per info contattare il nostro Ufficio Commerciale.

Appetizers trolley

Carrello antipasti
Vorspiessenwagen
Chariot à hors d'oeuvres
Carro entremeses

58878 18-10 S/S

57878 Silverplated S/S

Finishes

-00 Rosewood colour

N00 Walnut colour

M00 Mahogany colour

R00 Oak colour

122 x 62 cm - h 106 cm - 38 kg c.ca
48 x 24^{3/8} in. - h 41^{3/4} in. - approx. 84,4 lb.

Standard equipment

- 2 handles
- Methacrylate revolving cloche
- 4 swivel casters, 2 with brakes
- Tip-up plate holder
- Appetizers inserts carrying deck in 18-10 stainless steel with perimeter barrier
- 9 appetizers glas inserts, 123 x 203 mm

Dotazione standard

- 2 maniglie
- Cupola in metacrilato con apertura a scomparsa
- 4 ruote pivotanti, 2 con freno
- Portapiatti ribaltabile
- Piano porta-vaschette antipasti in acciaio 18-10 con barriera perimetrale
- 9 vaschette antipasti in vetro, 123 x 203 mm



VERSAILLES

trolleys

Optional accessories

Super elastic wheels - Intermediate shelf (limited use for rollaway dome) - Bumper profile

Ruote super elastiche - Ripiano intermedio (utilizzo limitato per cupola a scomparsa) - Profilo paraurti

VERSAILLES



Rosewood colour

Walnut colour

Mahogany colour

Oak colour

STANDARD FINISH

OPTIONAL FINISHES

Cooled appetizers trolley

Carrello antipasti, refrigerato
Vorspisenwagen, gekühlt
Chariot à hors d'oeuvres, réfrigéré
Carro entremeses, refrigerado

58879 18-10 S/S

57879 Silverplated S/S

Finishes

-OO Rosewood colour

N00 Walnut colour

M00 Mahogany colour

R00 Oak colour

122 x 62 cm - h 106 cm - 47,5 kg c.ca
48 x 24 3/8 in. - h 41 3/4 in. - approx. 106 lb.

Standard equipment

- 2 handles
- Methacrylate revolving cloche
- 4 swivel casters, 2 with brakes
- Tip-up plate holder
- Eutectic pads container with 18-10 stainless steel cover
- 8 eutectic pads, 2,2 lbs. each, 170 x 200 mm
- 9 appetizers glass inserts, 123 x 203 mm

Dotazione standard

- 2 maniglie
- Cupola in metacrilato con apertura a scomparsa
- 4 ruote pivotanti, 2 con freno
- Portapiatti ribaltabile
- Copertura vasca per contenitori eutettici in acciaio inox 18-10
- 8 contenitori eutettici, 1 kg cad., 170 x 200 mm
- 9 vaschette antipasti in vetro, 123 x 203 mm



Optional accessories

Super elastic wheels - Intermediate shelf (limited use for rollaway dome) - Bumper profile
Ruote super elastiche - Ripiano intermedio (utilizzo limitato per cupola a scomparsa) - Profilo paraurti

Customizations on demand.

For information contact our Sales Department.

Personalizzazioni su richiesta.

Per info contattare il nostro Ufficio Commerciale.

Cooled cake trolley

Carrello dolci, refrigerato
Dessertwagen, gekühlt
Chariot à desserts, réfrigéré
Carro postres, refrigerado

58884 18-10 S/S

57884 Silverplated S/S

Finishes

-00 Rosewood colour

N00 Walnut colour

M00 Mahogany colour

R00 Oak colour

122 x 62 cm - h 106 cm - 47,5 kg c.ca.
48 x 24^{3/8} in. - h 41^{3/4} in. - approx. 105,5 lb.

Standard equipment

- 2 handles
- Methacrylate revolving cloche
- 4 swivel casters, 2 with brakes
- Tip-up plate holder
- Eutectic pads container with 18-10 stainless steel cover
- 8 eutectic pads, 2,2 lbs. each, 170 x 200 mm

Dotazione standard

- 2 maniglie
- Cupola in metacrilato con apertura a scomparsa
- 4 ruote pivotanti, 2 con freno
- Portapiatti ribaltabile
- Copertura vasca per contenitori eutettici in acciaio inox 18-10
- 8 contenitori eutettici, 1 kg cad., 170 x 200 mm



VERSAILLES

trolleys

Optional accessories

Super elastic wheels - Intermediate shelf (limited use for rollaway dome) - Bumper profile - Knife holder
Ruote super elastiche - Ripiano intermedio (utilizzo limitato per cupola a scomparsa) - Profilo paraurti - Portacoltelli

VERSAILLES



Rosewood colour

Walnut colour

Mahogany colour

Oak colour

STANDARD FINISH

OPTIONAL FINISHES

Cake & cheese trolley

Carrello dolci-formaggi
Dessert / Käsewagen
Chariot à fromages et desserts
Carro postres/quesos

58882 18-10 S/S

57882 Silverplated S/S

Finishes

-00 Rosewood colour

N00 Walnut colour

M00 Mahogany colour

R00 Oak colour

122 x 62 cm - h 106 cm - 38 kg c.ca
48 x 24^{3/8} in. - h 41^{3/4} in. - approx. 84,4 lb.

Standard equipment

- 2 handles
- Methacrylate revolving cloche
- 4 swivel casters, 2 with brakes
- Tip-up plate holder
- Beech texwood cutting board, 728 x 424 mm

Dotazione standard

- 2 maniglie
- Cupola in metacrilato con apertura a scomparsa
- 4 ruote pivotanti, 2 con freno
- Portapiatti ribaltabile
- Tagliere in texwood faggio naturale, 728 x 424 mm



Optional accessories

Super elastic wheels - Intermediate shelf (limited use for rollaway dome) - Bumper profile - Knife holder
Ruote super elastiche - Ripiano intermedio (utilizzo limitato per cupola a scomparsa) - Profilo paraurti - Portacoltelli

**Customizations on demand.
For information contact our Sales Department.**

Personalizzazioni su richiesta.
Per info contattare il nostro Ufficio Commerciale.

Cooled mini cheese trolley

Mini carrello formaggi, refrigerato
Käsewagen, gekühlt, Mini-Ausführung
Chariot à fromages, réfrigéré, mini
Mini carro quesos, refrigerado

58895 18-10 S/S

Finishes

-00 Rosewood colour

N00 Walnut colour

M00 Mahogany colour

R00 Oak colour

77,5 x 51 cm - h 94 cm - 16,5 kg c.ca
30 x 20 in. - h 37 in. - approx. 36,5 lb.

Standard equipment

- Methacrylate roll-top cover, opening 90°
- 4 swivel casters without brakes
- Tip-up plate holder
- Eutectic pads container with stainless steel cover
- 1 removable steamed beech cutting board, GN 1/1
- 2 lower wooden decks
- 4 eutectic containers of 1 kg each included

Dotazione standard

- Cupola in metacrilato, con apertura a 90°
- 4 ruote pivotanti senza freno
- Portapiatti ribaltabile
- Vaschetta porta contenitori eutettici con copertura in acciaio inox
- 1 tagliere mobile in faggio evaporato, GN 1/1
- 2 piani d'appoggio inferiori in legno
- 4 contenitori eutettici da 1 kg cad. inclusi



VERSAILLES

trolleys

Optional accessories

Super elastic wheels - Bumper profile
Ruote super elastiche - Profilo paraurti

VERSAILLES



Rosewood colour

Walnut colour

Mahogany colour

Oak colour

STANDARD FINISH

OPTIONAL FINISHES

Sorbet trolley

Carrello sorbetti
Sorbetwagen
Chariot à sorbets
Carro sorbetes

58893 18-10 S/S

57893 Silverplated S/S

Finishes

-00 Rosewood colour

N00 Walnut colour

M00 Mahogany colour

R00 Oak colour

122 x 62 cm - h 93 cm - 43 kg c.ca
42 x 24^{1/2} in. - h 36^{1/2} in. - approx. 96 lb.

Standard equipment

- 2 handles
- 4 insulated sorbet holders, stainless steel 18-10, 1,2 L each
- 4 swivel casters, 2 with brakes
- Tip-up plate holder
- Drawer
- Perimeter barrier
- 2 lower wooden decks

Dotazione standard

- 2 maniglie
- 4 sorbettiere termiche, acciaio inox 18-10, 1,2 L cad.
- 4 ruote pivotanti, 2 con freno
- Portapiatti ribaltabile
- Cassetto
- Barriera perimetrale
- 2 piani d'appoggio inferiori in legno



Optional accessories

Super elastic wheels - Bumper profile
Ruote super elastiche - Profilo paraurti

VERSAILLES

trolleys

**Customizations on demand.
For information contact our Sales Department.**

Personalizzazioni su richiesta.
Per info contattare il nostro Ufficio Commerciale.

Liqueur trolley

Carrello liquori
Digestivwagen
Chariot à liqueurs
Carro licores

58889 18-10 S/S

57889 Silverplated S/S

Finishes

-00 Rosewood colour

N00 Walnut colour

M00 Mahogany colour

R00 Oak colour

122 x 58,5 cm - h 104 cm - 37 kg c.ca
48 x 23 in. - h 41 in. - approx. 82,2 lb.

Standard equipment

- 2 handles
- Bottle holder ring
- 4 swivel casters, 2 with brakes
- 2 lower wooden decks

Dotazione standard

- 2 maniglie
- Barriera portabottiglie
- 4 ruote pivotanti, 2 con freno
- 2 piani di appoggio inferiori in legno



VERSAILLES

trolleys

Optional accessories

Super elastic wheels - Dish case - Bumper profile
Ruote super elastiche - Portapiatti - Profilo paraurti

VERSAILLES



Rosewood colour

Walnut colour

Mahogany colour

Oak colour

STANDARD FINISH

OPTIONAL FINISHES

Wine trolley

Carrello vini
Weinwagen
Chariot à vins
Carro de vinos

58897 18-10 S/S

57897 Silverplated S/S

Finishes

-00 Rosewood colour

N00 Walnut colour

M00 Mahogany colour

R00 Oak colour

122 x 62 cm - h 92 cm - 39 kg c.ca
42 x 24 1/2 in. - h 36 in. - approx. 86,5 lb.

Standard equipment

- 2 handles
- Upper bottle holder ring
- 4 swivel casters, 2 with brakes
- Bottle caps and wine card compartment
- 6 bottle coolers
- Tray
- Glass rack, deck downside
- Lower deck with bottle rack, for 12 bottles

Dotazione standard

- 2 maniglie
- Barriera portabottiglie superiore
- 4 ruote pivotanti, 2 con freno
- Contenitore per tappi e carta vini
- 6 glacette
- Vassoio
- Rastrelliera portabicchieri, sottopiano
- Piano inferiore con portabottiglie, per 12 bottiglie



Optional accessories

Super elastic wheels - Bumper profile
Ruote super elastiche - Profilo paraurti

VERSAILLES

trolleys

Customization - Personalizzazione

**Customizations on demand.
For information contact our Sales Department.**

Personalizzazioni su richiesta.
Per info contattare il nostro Ufficio Commerciale.

sambonet®





kitchen & table accessories

*accessori per la cucina e la tavola | küchen- und tischzubehör
accessoires de cuisine et de table | accesorios de cocina y mesa*

kitchen & table accessories

TERRA.COTTO CAST IRON



Saucepot with lid

Casseruola con coperchio
Bratentopf mit Deckel
Brasière avec couvercle
Cacerola con tapa

51609A25 Enamelled cast iron

Ø 24 cm - h 11,8 cm - 3,3 L
Ø 9^{1/2} in. - h 4^{5/8} in. - 111 oz.

Anise - Anice



Oval saucepot with lid

Casseruola ovale con coperchio
Ovaler Bratentopf mit Deckel
Brasière ovale avec couvercle
Cacerola oval con tapa

51638C30 Enamelled cast iron

30 x 25 cm - h 13,3 cm - 5 L
11^{3/4} x 9^{7/8} in. - h 5^{1/4} in. - 169 oz.

Curry - Curry



Saucepot with lid

Casseruola con coperchio
Bratentopf mit Deckel
Brasière avec couvercle
Cacerola con tapa

51607V16 Enamelled cast iron

Ø 16 cm - h 13,5 cm - 1,7 L
Ø 6^{1/4} in. - h 5^{1/4} in. - 57 oz.

Vanilla - Vaniglia



Square grill pan

Bistecchiera quadrata
Grillpfanne, quadratisch
Poêle à griller, carrée
Sartén grill, cuadrada

51601M26 Enamelled cast iron

26 x 26 - h 4,5 cm
10^{1/4} x 10^{1/4} in. - h 1^{3/4} in.

Myrtle - Mirto



Rectangular grill pan

Bistecchiera rettangolare
Grillpfanne, rechteckig
Poêle à griller, rectangulaire
Sartén grill, rectangular

51601G32 Enamelled cast iron

32 x 26 - h 4,5 cm
12^{5/8} x 10^{1/4} in. - h 1^{3/4} in.

Juniper - Ginepro

suitable for
adatto a



Gas
Gas



Ceramic glass
Vetroceramica



Electric
Elettrico



Induction
Induzione



Oven
Forno



Dishwasher
Lavastoviglie



Microwave
Microonde



Saucepot with lid

Casseruola con coperchio
Bratentopf mit Deckel
Brasière avec couvercle
Cacerola con tapa

51607 Enamelled cast iron

Z10 Ginger - Zenzero

A10 Anise - Anice

P10 Paprika - Paprica

C10 Curry - Curry

V10 Vanilla - Vaniglia

Ø 10 cm - h 7,5 cm - 0,31 L
Ø 3⁷/₈ in. - h 3 in. - 10¹/₂ oz.



Oval saucepot with lid

Casseruola ovale con coperchio
Ovaler Bratentopf mit Deckel
Brasière ovale avec couvercle
Cacerola oval con tapa

51638 Enamelled cast iron

Z13 Ginger - Zenzero

A13 Anise - Anice

P13 Paprika - Paprica

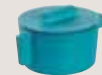
C13 Curry - Curry

V13 Vanilla - Vaniglia

13 x 10 - h 7,2 cm - 0,45 L
5¹/₈ x 3⁷/₈ in. - h 2³/₄ in. - 15¹/₈ oz.



Ginger
Zenzero



Anise
Anice



Paprika
Paprica



Curry
Curry



Vanilla
Vaniglia



Saucepot stand

Supporto per casseruola
Bratentopfständer
Support pour brasière
Soporte para cacerola

44201-01 Acacia wood

19 x 16 cm - h 6 cm
7¹/₂ x 6¹/₄ in. - h 2³/₈ in.

Suitable for - Adatto a:
1x 51607
Ø 10 cm - Ø 3⁷/₈ in.



Saucepot stand

Supporto per casseruola
Bratentopfständer
Support pour brasière
Soporte para cacerola

44201-03 Acacia wood

49 x 16 cm - h 6 cm
19¹/₄ x 6¹/₄ in. - h 2³/₈ in.

Suitable for - Adatto a:
3x 51607
Ø 10 cm - Ø 3⁷/₈ in.



Wooden platter

Sottopentola
Bratentopfbrett
Planche à brasière
Tabla para cacerola

44201-10 Acacia wood

18 x 13,5 cm
7 x 5¹/₄ in.

Suitable for - Adatto a:
1x 51607
Ø 10 cm - Ø 3⁷/₈ in.



Oval wooden platter

Sottopentola ovale
Ovaler Bratentopfbrett
Planche à brasière ovale
Tabla para cacerola oval

44202-10 Acacia wood

20 x 13,5 cm
7⁷/₈ x 5¹/₄ in.

Suitable for - Adatto a:
1x 51638
13 x 10 cm - 5¹/₈ x 3⁷/₈ in.



MENU

suitable for
adatto a



Gas
Gas



Ceramic glass
Vetroceramica



Electric
Elettrico



Induction
Induzione



Oven
Forno



Dishwasher
Lavastoviglie

kitchen & table accessories



Saucepot

Casseruola alta
Fleischtopf
Brasière
Cacerola alta

51807 18-10 S/S

-16 Ø 16 cm - 1,7 L - Ø 6 in. - 57 oz.
-20 Ø 20 cm - 3,2 L - Ø 8 in. - 108 oz.
-24 Ø 24 cm - 5,2 L - Ø 9 in. - 176 oz.
-28 Ø 28 cm - 9,2 L - Ø 11 in. - 311 oz.



Stock pot

Pentola alta
Hoher suppentopf
Marmite traiteur
Olla recta

51801 18-10 S/S

-16 Ø 16 cm - 2,6 L - Ø 6 in. - 88 oz.
-20 Ø 20 cm - 4,4 L - Ø 8 in. - 149 oz.
-24 Ø 24 cm - 7,9 L - Ø 9 in. - 267 oz.



Colander for stock pot

Colapasta per pentola alta
Seiher für Suppentopf
Passoire pour marmite
Colador para olla recta

51823-24 18-10 S/S

Ø 24 cm - 9,1 L - Ø 9 in. - 307 oz.



Casserole pot

Casseruola bassa
Bratentopf
Sautoir
Cacerole baja

51809 18-10 S/S

-**20** Ø 20 cm - 2,3 L - Ø 8 in. - 77 oz.

-**24** Ø 24 cm - 3,7 L - Ø 9 in. - 125 oz.

-**28** Ø 28 cm - 5,5 L - Ø 11 in. - 186 oz.



Cover

Coperchio
Deckel
Couvercle
Tapa

51861 18-10 S/S

-**12** Ø 12 cm - Ø 4 in.

-**14** Ø 14 cm - Ø 5 in.

-**16** Ø 16 cm - Ø 6 in.

-**20** Ø 20 cm - Ø 8 in.

-**24** Ø 24 cm - Ø 9 in.

-**28** Ø 28 cm - Ø 11 in.



Saucepan

Casseruola alta
Stielkasserolle, hoch
Casserole haute
Cacerola alta

51806 18-10 S/S

-**12** Ø 12 cm - 0,7 L - Ø 4 in. - 24 oz.

-**14** Ø 14 cm - 1,1 L - Ø 5 in. - 37 oz.

-**16** Ø 16 cm - 1,7 L - Ø 6 in. - 57 oz.



Frypan

Padella
Bratpfanne
Poêle à frire
Sartèn

51814 18-10 S/S

-**24** Ø 24 cm - 2 L - Ø 9 in. - 67 oz.

-**28** Ø 28 cm - 2,7 L - Ø 11 in. - 91 oz.



Milk boiler

Bollilatte
Milchkasserolle
Casserole à lait
Cacerola para leche

51821-12 18-10 S/S

Ø 12 cm - 1,4 L - Ø 4 in. - 47 oz.



Steamer

Cuocivapore
Dampf-Stießeinsatz
Casserole à vapeur
Parte superior de cuscusera

51819-24 18-10 S/S

Ø 24 cm - 5,6 L - Ø 9 in. - 189 oz.



usage and technical specifications

uso e specifiche tecniche

Usage temperature

- from fridge to hot air oven
from +3°C fino a +240°C
(from +37,4°F to +464°F)
- from freezer to hot air oven
from -20°C fino a +240°C
(from -4°F to + 464°F)

Material

Thanks to its heat resistance, the INOVAN® porcelain, developed exclusively by Rosenthal, gives Sambonet oven dishes a high heat resistance and an excellent heat conduction.

Temperatura di utilizzo

- dal frigo al forno caldo ventilato
da +3°C fino a +240°C
- dal freezer al forno caldo ventilato
da -20°C fino a +240°C

Materiale

Grazie alla sua speciale resistenza al calore, la porcellana INOVAN®, sviluppata in esclusiva da Rosenthal, consente alle pirofile Sambonet di ottenere un'ottima refrattarietà e una perfetta conduzione termica.



Rectangular oven dish

Pirofila rettangolare
Auflaufform, rechteckig
Plat à four rectangulaire
Fuente rectangular para horno

59010-15 Inovan

29 x 20 cm - 11^{1/2} x 7^{7/8} in.



Rectangular oven dish

Pirofila rettangolare
Auflaufform, rechteckig
Plat à four rectangulaire
Fuente rectangular para horno

59010-16 Inovan

39 x 28 cm - 15^{3/8} x 11 in.



Round oven dish

Pirofila tonda
Auflaufform, rund
Plat à four rond
Fuente redonda para horno

59010-17 Inovan

Ø 28 cm - Ø 11 in.

ACCESSORIES

ACCESSORIES

kitchen & table accessories



forged kitchen knives

coltelli da cucina forgiati



Cook's knife

Coltello cucina
Kochmesser
Couteau cuisine
Cuchillo cocina

18100 18-10 S/S

- 16 16 cm - 6^{5/16} in.
- 20 20 cm - 7^{7/8} in.
- 24 24 cm - 9^{7/16} in.
- 30 30 cm - 11^{13/16} in.
- 36 36 cm - 14^{3/16} in.



Slicing knife

Coltello per affettare
Fleischmesser
Couteau à trancher
Cuchillo para filetear

18106 18-10 S/S

- 20 20 cm - 7^{7/8} in.
- 25 25 cm - 9^{7/8} in.



Boning knife

Coltello per dissosare
Ausbeinmesser
Couteau à désosser
Cuchillo para deshuesar

18116 18-10 S/S

- 14 14 cm - 5^{1/2} in.
- 18 18 cm - 7^{1/8} in.



Ham knife

Coltello per prosciutto
Schinkenmesser
Trancheur à jambon
Cuchillo para jamón

18109 18-10 S/S

- 26 26 cm - 10^{1/4} in.
- 30 30 cm - 11^{3/16} in.
- 36 36 cm - 14^{3/16} in.



Salmon knife

Coltello per salmone
Lachsmesser
Couteau à saumon
Cuchillo para salmón

18111-30 18-10 S/S

30 cm - 11^{13/16} in.



Bread knife

Coltello per pane
Brotmesser
Couteau à pain
Cuchillo para pan

18128 18-10 S/S

- 20 20 cm - 7^{7/8} in.
- 24 24 cm - 9^{7/16} in.
- 30 30 cm - 11^{13/16} in.



Steak knife

Coltello per bistecca
Steakmesser
Couteau à bifteck
Cuchillo para steak

18122-12 18-10 S/S

12 cm - 4^{11/16} in.



Carving knife

Coltello trinciante
Tranchiermesser
Couteau à découper
Cuchillo para trinchar

18114-20 18-10 S/S

20 cm - 7^{7/8} in.



Carving fork

Forchettone
Tranchiergabel
Fourchette à découper
Tenedor para trinchar

18230 18-10 S/S

- 13 13 cm - 5^{1/8} in.
- 17 17 cm - 6^{11/16} in.

ACCESSORIES



Sharpening steel

Acciaino
Abziestahl
Fusil à affûter
Afilador

18235-26 18-10 S/S

26 cm - 10^{1/4} in.



Oyster knife

Coltello apriostriche
Austernmesser
Couteau à huîtres
Cuchillo para ostras

18209-06 18-10 S/S

15 cm - 5^{7/8} in.



Butcher's knife

Coltello francese
Schlachtmesser
Couteau à découper
Cuchillo carnicero francés

18002-20 18-10 S/S

20 cm - 7^{7/8} in.



Slicing knife

Coltello per affettare
Fleischmesser
Couteau à trancher
Cuchillo para filetear

18006-25 18-10 S/S

25 cm - 9^{7/8} in.



Steak knife

Coltello per bistecca
Steakmesser
Couteau à bifteck
Cuchillo para steak

18022-12 18-10 S/S

12 cm - 14^{3/4} in.



Bread knife

Coltello per pane
Brotmesser
Couteau à pain
Cuchillo para pan

18028-21 18-10 S/S

21 cm - 8^{1/4} in.



Tomato / lemon knife

Coltello per pomodori / limoni
Tomaten- / Zitronenmesser
Couteau à tomates / citrons
Cuchillo para tomate / limón

48280-58 18-10 S/S

23,5 cm - 9^{1/4} in.



Paring knife

Spelucchino
Spickmesser
Couteau d'office
Cuchillo mondador

18024-11 18-10 S/S

11 cm - 4^{3/8} in.



Cutting board

Tagliere
Schneidbrett
Planche à découper
Tabla de cortar

42522-00 High-density polyethylene

32 x 26,5 cm - 12^{1/2} x 10^{3/8} in.
h 2 cm GN 1/2 - h 3/4 in.



Bread cutting board

Tagliere per pane
Brotschneidbrett
Planche à découper pour pain
Tabla de cortar para pan

42964-53 Wood

53 x 32,5 cm - 20^{7/8} x 12^{3/4} in.
h 2 cm GN 1/2 - h 3/4 in.



Spaghetti server

Servispaghetti
Spaghettilöffel
Cuiller à spaghetti
Servidor para espagueti

48278-74 18-10 S/S

31,5 cm - 12^{1/2} in.



Slotted turner

Paletta forata
Küchenwender, perforiert
Pelle ajourée
Espátula perforada

48278-71 18-10 S/S

33,5 cm - 13^{1/2} in.



Ladle

Mestolo
Schöpflöffel
Louche
Cazo

48278-69 18-10 S/S

32 cm - Ø 9 cm - 12^{3/4} in. - Ø 3^{9/16} in.



Skimmer

Schiumarola
Drathlöffel
Ecumoir
Espumadera

48278-73 18-10 S/S

36 cm - Ø 11 cm - 14 in. - Ø 4^{1/2} in.



Grater

Grattugia
Reibe
Râpe
Rallador

48278-21 18-10 S/S

28,5 cm - 11 in.



4-ways grater

Grattugia con 4 lame
Reibe mit 4 Seiten
Râpe avec 4 faces
Rallador con 4 caras

42569-04 18-10 S/S

10 x 8 cm - h 23 cm - 3^{7/8} x 3^{1/8} in. - h 9 in.

ACCESSORIES



Truffle-slicer

Tagliatartufi
Trüffelschneider
Coupe-truffes
Corta-trufas

48237-00 18-10 S/S

55237-00 Silverplated S/S

17 cm - 6^{1/2} in.



Divisible poultry shears

Trinciapollo, smontabile
Geflügelschere, teilbar
Coupe volailles, divisible
Tijeras para aves, desmontables

18261-00 18-10 S/S

24 cm - 9^{1/2} in.

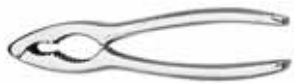


Divisible kitchen scissors

Forbice da cucina, smontabile
Küchenschere, teilbar
Ciseaux cuisine, divisible
Tijeras de cocina, desmontables

18271-00 18-10 S/S

22,6 cm - 8^{7/8} in.



Nut cracker

Schiaccianoci
Nußknacker
Casse-noix
Cascanueces

48210-00 18-10 S/S

16 cm - 6^{1/4} in.



Lobster cracker

Pinza per aragosta
Hummerzange
Pince à homard
Pinza para bogavante

48239-00 18-10 S/S

38239-00 Silverplated S/S

19,5 cm - 7^{1/2} in.



Lobster pick

Stiletto per aragosta
Hummergabel
Curette à homard
Tenedor para bogavante

48238-00 18-10 S/S

38238-00 Silverplated S/S

20 cm - 7^{3/4} in.



Meat tenderizer

Batticarne a pugno
Kotelettklopfer
Aplatisseur
Ablandador de carne

42501-15 18-10 S/S

1,5 Kg - 3,30 lb.



Can opener

Apriscatole
Dosenöffner
Ouvre-boîte
Abrelatas

48278-03 18-10 S/S

21 cm - 8^{1/2} in.



Professional can opener

Apriscatole professionale
Profi-Dosenöffner
Ouvre-boîte professionnel
Abrelatas profesional

48220-00 18-10 S/S

8 x 7 cm - 3^{1/8} x 2^{3/4} in.



Bottle opener

Apribottiglie
Flaschenöffner
Ouvre-bouteilles
Abrebotellas

48278-02 18-10 S/S

20,5 cm - 8 in.



Ice cream scoop

Porzionatore gelato
Eisportionierer
Cuillère à glace
Cuchara molde para helado

41473 18-10 S/S

-44 Ø 3,9 cm - Ø 1^{1/2} in.

-50 Ø 5 cm - Ø 2 in.

-62 Ø 5,8 cm - Ø 2^{1/4} in.



Ice cream scoop, oval

Porzionatore gelato, ovale
Eisportionierer, oval
Cuillère à glace, ovale
Cuchara molde para helado, oval

41474-00 18-10 S/S

Ø 5,8 cm - Ø 2^{1/4} in.



Lemon squeezer

Spremilimone
Zitronenpresse
Presse citron
Prensa limones

41606-00 18-10 S/S

31606-00 Silverplated S/S

12,5 x 6,5 cm - 5 x 2^{1/2} in.



Tea strainer

Passatè
Teesieb
Passoire à thé
Colador de té

41530-05 18-10 S/S

31530-05 Silverplated S/S

Ø 5 cm - Ø 2 in.



Tea strainer

Passatè
Teesieb
Passoire à thé
Colador de té

41530-11 18-10 S/S

31530-11 Silverplated S/S

7 x 11,5 cm - 2^{3/4} x 4^{1/2} in.



Tea strainer

Passatè
Teesieb
Passoire à thé
Colador de té

41530-07 18-10 S/S

31530-07 Silverplated S/S

Ø 7,5 cm - Ø 3 in.



Tea strainer

Passatè
Teesieb
Passoire à thé
Colador de té

41529-05 18-10 S/S

31529-05 Silverplated S/S

Ø 5 cm - Ø 2 in.



Brandy warmer

Scaldabrandy
Brandywärmer
Réchaud à brandy
Calentador para brandy

31678-00 Silverplated S/S

h 14,4 cm - h 5^{1/2} in.

ACCESSORIES



Cocktail spoon

Cucchiaio per cocktail
Cocktailöffel
Cuillère à cocktail
Cuchara cóctel

41605-00 18-10 S/S

27,5 cm - 10^{3/4} in.



Iced tea spoon

Cucchiaio bibita
Limonadenlöffel
Cuiller à soda
Cuchara refresco

41605-25 18-10 S/S

25 cm - 9^{7/8} in.



Waiter's corkscrew

Cavatappi cameriere
Kellner Korkenzieher
Tire-bouchon sommelier
Descorchador

41699-06 18-10 S/S



Cocktail strainer

Colino per cocktail
Cocktailsieb
Passoire à cocktail
Colador para cóctel

41603-00 18-10 S/S

31603-00 Silverplated S/S

Ø 9 cm - 17 cm - Ø 3^{1/2} in. - 6^{5/8} in.



Boston shaker

Shaker Boston
Boston Shaker
Boston shaker
Coctelera con vaso

41479-00 18-10 S/S

31479-00 Silverplated S/S

50 cl. - 16^{5/8} oz.



Cocktail shaker

Cocktail shaker
Cocktailshaker
Shaker
Coctelera

41480 18-10 S/S

31480 Silverplated S/S

-03 30 cl. - 10^{3/5} oz.

-05 50 cl. - 17^{3/5} oz.



Cocktail measuring cup

Misurino per cocktail
Alkohol-Meßbecher
Mesureur de cocktail
Medidor de cóctel

41604-00 18-10 S/S

31604-00 Silverplated S/S

Ø 4 cm - Ø 1^{1/2} in.



Champagne stopper

Tappo per champagne
Champagner-Verschluss
Bouchon à champagne
Tapón de champaña

41608-04 18-10 S/S



Bottle stopper

Tappo per bottiglia
Flaschenverschluss
Bouchon à bouteille
Tapón

56796-00 18-10 S/S

55796-00 Silverplated S/S

h 6,5 cm - h 2^{9/16} in.



Juice pitcher

Caraffa
Safkanne
Carafe à jus de fruits
Jarra zumo

41648-23 18-10 S/S

31648-23 Silverplated S/S

2 L - 0,53 gal.



Insulated beverage server

Caraffa termica
Thermokanne
Pot isothermique
Jarra térmica

42401 18-10 S/S

-15 1,5 L - 0,4 gal.

-20 2 L - 0,53 gal.



Insulated beverage server

Caraffa termica
Thermokanne
Pot isothermique
Jarra térmica

41646 18-10 S/S

-10 1 L - 0,26 gal.

-15 1,5 L - 0,4 gal.



Insulated wine cooler

Glacette termica
Flaschenkühler
Rafraîchisseur à bouteille
Cubo térmico

41508-10 18-10 S/S

Ø 10 cm - h 30 cm - Ø 4 in. - h 11^{1/4} in.



Insulated wine cooler

Glacette termica
Flaschenkühler
Rafraîchisseur à bouteille
Cubo térmico

41504-09 18-10 S/S

31504-09 Silverplated S/S

Ø 9,5 cm - h 22,5 cm - Ø 3^{3/4} in. - h 8^{7/8} in.



Insulated wine cooler

Glacette termica
Flaschenkühler
Rafraîchisseur à bouteille
Cubo térmico

41504-10 18-10 S/S

Ø 10 cm - h 21 cm - Ø 3^{7/8} in. - h 8^{1/4} in.

ACCESSORIES



Wine bucket

Secchiello vino
Weinküler
Seau à vin
Cubitera para botella

44946-02 Acrylic

30,5 x 21,5 cm - h 26,5 cm
12 x 8^{1/2} in. - h 10^{3/8} in.



Wine bucket

Secchiello vino
Weinküler
Seau à vin
Cubitera para botella

44946-03 Acrylic

Ø 18,5 cm - h 23,5 cm
Ø 7^{1/4} in. - h 9^{1/4} in.



Wine bucket

Secchiello vino
Weinküler
Seau à vin
Cubitera para botella

44946-01 Acrylic

Ø 20 cm - h 25 cm
Ø 7^{7/8} in. - h 9^{3/4} in.

kitchen & table accessories

ACCESSORIES



Ice bucket with tongs

Secchio per ghiaccio con molla
Eiseimer mit Eiszange
Seau à glace avec pince
Cubo hielo con pinza

41513-13 Chrome-plated plastic

Ø 14 cm - h 22 cm - 1,3 L
Ø 5^{1/2} in. - h 8^{5/8} in. - 1,3 gal.



Wine basket, full bottle

Cestino per vino, 1 bottiglia
Weinkorb, 1 Flasche
Panier à vin, 1 bouteille
Cesta para 1 botella

31509-01 Silverplated S/S



Wine holder

Versavino
Weingestell
Porte-bouteille
Soporte para botella

41510-08 18-10 S/S

31510-08 Silverplated S/S

Ø 8 cm - Ø 3^{1/4} in.



Table clip for wine bucket

Supporto secchiello da tavola
Tischbefestigung für Flaschenkühler
Porte-seau à champagne
Soporte de mesa para cubo

41558-00 Chrome-plated wire



Salad bowl

Insalatiera
Salatschüssel
Saladier
Bol para ensalada

44950-25 Polycarbonate

Ø 24,5 cm - 3 L - Ø 9^{3/4} in. - 0,8 gal.



Butter dish

Burriera
Butterdose
Beurrier
Mantequillera

41561-09 18-10 S/S

31561-09 Silverplated S/S

Ø 9 cm - Ø 3^{1/2} in.



Egg cup

Portauovo
Eierbecher
Coquetier
Soporte huevos

41598-00 18-10 S/S

31598-00 Silverplated S/S

Ø 8,4 cm - Ø 3^{1/4} in.



Caviar flatware

Posate per caviale
Kaviarbesteck
Couverts à caviar
Cubiertos para caviar

41518 Mother of pearl

-00 Spoon - Cucchiaino
11,4 cm - 4^{1/2} in.

-01 Spatula - Spatolina
10,2 cm - 4 in.

-02 Fork - Forchettina
11,4 cm - 4^{1/2} in.



Oval bread basket

Cesto pane ovale
Brotschale, oval
Panier à pain ovale
Cesta pan oval

66392 18-10 S/S

65392 Silverplated S/S

-18 18 x 12 cm - 7 x 4^{3/4} in.

-22 22 x 16 cm - 8^{3/5} x 6^{1/3} in.



Bread basket

Cesto pane
Brotschale
Panier à pain
Cesta pan

41629 18-10 S/S

-17 Ø 17 cm - Ø 6^{1/4} in.

-20 Ø 20 cm - Ø 7^{3/4} in.

-25 Ø 25 cm - Ø 9^{1/4} in.



Fruit basket

Cesto agrumi
Obstkorb
Panier à fruits
Cesta para fruta

41611-20 18-10 S/S

Ø 21,5 cm - h 20 cm
Ø 8^{1/2} in. - h 7^{7/8} in.



Container

Contentitore
Dressingtopf
Conteneur
Contentedor

44398-14 Porcelain

Ø 14 cm - h 13 cm - Ø 5^{1/2} in. - h 5^{1/8}



Stand for oyster plate

Supporto per piatto frutti di mare
Ständer für Austernplatte
Support pour plat à huîtres
Soporte para fuente de marisco

41593-20 Chrome-plated wire

Ø 23 cm - h 20 cm - Ø 7^{1/3} in. - h 8 in.



Oyster plate

Piatto frutti di mare
Austernplatte
Plat à huîtres
Fuente de marisco

41592-36 18-10 S/S

Ø 36 cm - h 4 cm - Ø 14 in. - h 1^{1/2} in.



Saucer

Sottobicchiere
Gläsersteller
Sous-verre
Platito bajo vasos

66359-10 18-10 S/S

65359-10 Silverplated S/S

10 cm - Ø 3^{3/4} in.



Coaster

Sottobottiglia
Flaschenteller
Sous-bouteille
Platito bajo botellas

66359-12 18-10 S/S

65359-12 Silverplated S/S

Ø 12 cm - Ø 4^{3/4} in.



Show plate

Piatto presentazione
Platzteller
Plat de présentation
Plato de presentación

66332-32 18-10 S/S

65332-32 Silverplated S/S

Ø 32 cm - Ø 12^{3/4} in.

ACCESSORIES



Napkin holder

Portatovaglioli
Serviettenhalter
Porte-serviettes
Servilletero

41617-05 Chrome-plated wire

19 x 19 cm - h 6,5 cm - 7^{1/2} x 7^{1/2} in. - h 2^{1/2} in.

For about 50 napkins - Per circa 50 tovaglioli



Napkin holder

Portatovaglioli
Serviettenhalter
Porte-serviettes
Servilletero

41617-15 Chrome-plated wire

19 x 19 cm - h 19 cm - 7^{1/2} x 7^{1/2} in. - h 7^{1/2} in.

Per circa 150 tovaglioli - For about 150 napkins



Napkin holder

Legatovagliolo
Serviettenring
Porte serviette
Servilletero

42955-00 18-10 S/S

32955-00 Silverplated S/S

ACCESSORIES



Paris

Pepper / salt mill

Macina pepe / sale
Pfeffer- / Salzmühle
Moulin à poivre / sel
Molinillo pimienta / sal

42665 Beech wood,
natural finish

Pepper - Pepe

P18 h 18 cm - 7 in.

P22 h 22 cm - 8^{5/8} in.

P30 h 30 cm - 11^{3/4} in.

Salt - Sale

S18 h 18 cm - 7 in.

S22 h 22 cm - 8^{5/8} in.



Paris

Pepper / salt mill

Macina pepe / sale
Pfeffer- / Salzmühle
Moulin à poivre / sel
Molinillo pimienta / sal

42666 Beech wood,
chocolate finish

Pepper - Pepe

P18 h 18 cm - 7 in.

P22 h 22 cm - 8^{5/8} in.

P30 h 30 cm - 11^{3/4} in.

Salt - Sale

S18 h 18 cm - 7 in.

S22 h 22 cm - 8^{5/8} in.



Vittel

Pepper / salt mill

Macina pepe / sale
Pfeffer- / Salzmühle
Moulin à poivre / sel
Molinillo pimienta / sal

42796 Acrylic

Pepper - Pepe

P16 h 16 cm - 5^{1/2} in.

P23 h 23 cm - 9 in.

P30 h 30 cm - 11^{7/8} in.

Salt - Sale

S16 h 16 cm - 5^{1/2} in.

S23 h 23 cm - 9 in.

S30 h 30 cm - 11^{7/8} in.



Nancy

Pepper / salt mill

Macina pepe / sale
Pfeffer- / Salzmühle
Moulin à poivre / sel
Molinillo pimienta / sal

Pepper - Pepe

42727 Acrylic

-12 h 12 cm - 4^{3/4} in.

-18 h 18 cm - 7 in.

-22 h 22 cm - 8^{5/8} in.

Salt - Sale

42728 Acrylic

-12 h 12 cm - 4^{3/4} in.

-18 h 18 cm - 7 in.

-22 h 22 cm - 8^{5/8} in.

kitchen & table accessories



Table clip for bag
 Appendi borsetta da tavola
 Tischbefestigung, All-Zweck
 Accroche-tout
 Colgador de mesa multiuso

41559-04 18-10 S/S



Table crumbler
 Raccoglibriciole
 Krümelsammler
 Ramasse-miettes
 Recogemigas

42593-00 18-10 S/S
 14 cm - 5 1/2 in.



Table crumbler
 Raccoglibriciole
 Krümelsammler
 Ramasse-miettes
 Recogemigas

41679-23 18-10 S/S
31679-23 Silverplated S/S
 23,5 cm - 9 1/4 in.



Cigar scissors
 Forbice tagliasigari
 Zigarrenscher
 Ciseaux à cigares
 Cortador para puros

48245-10 18-10 S/S
 10 x 5 cm - 3 7/8 x 2 in.



Guillotine cigar cutter
 Tagliasigari a ghigliottina
 Fallbeil Zigarrenschneider
 Guillotine coupe-cigare
 Cortador de puro a guillotina

48244-04 18-10 S/S
 4,8 x 4 cm - 1 7/8 x 1 1/2 in.



Guillotine cigar cutter
 Tagliasigari a ghigliottina
 Fallbeil Zigarrenschneider
 Guillotine coupe-cigare
 Cortador de puro a guillotina

48242-09 18-10 S/S
 9 x 4 cm - 3 1/2 x 1 1/2 in.



Cigar humidor
 Umidificatore per sigari
 Zigarren Humidor
 Humidificateur pour cigares
 Humidificador para puros

48245-75 Wood
 40 x 30 cm - h 14,5 cm
 15 3/4 x 11 3/4 in. - h 5 5/8 in.

Holds about 40 cigars; with external hygrometer, humidifier, adjustable divider, removable tray and transparent top.

Per circa 40 sigari; con igrometro esterno, umidificatore, divisorio regolabile, vassoio estraibile e coperchio trasparente.



Cigar ash Tray
 Portasigaro con piattino
 Zigarren-Aschenbecher
 Cendrier à cigare
 Cenizero para puros

48241-14 18-10 S/S
38241-14 Silverplated
 14,5 cm - 5 3/4 in.

extras

AWARDS



Premio Compasso d'oro ADI



AWARDS

1970

PESCIERA RST

Roberto Sambonet

COMPASSO D'ORO ADI

1994

HANNAH

Anna Castelli Ferrieri

COMPASSO D'ORO ADI

2004

IMAGINE

Centro Stile Sambonet

CONTRACT DESIGN
INTERNATIONAL DESIGN AWARD:
FIERA DI GENOVA, POLIDESIGN

2006

**SAMBONET
PADERNO INDUSTRIE**

AWARDS FOR EXCELLENCE
CONFINDUSTRIA

2007

TWIST FLATWARE

Centro Stile Sambonet

RED DOT DESIGN AWARD

MENU

Centro Stile Sambonet

RED DOT DESIGN AWARD

2008

H-ART

Centro Stile Sambonet

GOOD DESIGN AWARD
BY THE CHICAGO ATHENAEUM

extras



reddot design award

2009	PARTY	Centro Stile Sambonet	GOOD DESIGN AWARD BY THE CHICAGO ATHENAEUM
2011	SPHERA HOLLOWARE	Centro Stile Sambonet	- GOOD DESIGN AWARD BY THE CHICAGO ATHENAEUM - RED DOT DESIGN AWARD
2012	EVEN	Centro Stile Sambonet	- INTERIOR INNOVATION AWARD - GOOD DESIGN AWARD BY THE CHICAGO ATHENAEUM
2013	GIO PONTI COLLECTION	Centro Stile Sambonet	- INTERIOR INNOVATION AWARD - GOOD DESIGN AWARD BY THE CHICAGO ATHENAEUM - RED DOT DESIGN AWARD - WALLPAPER DESIGN AWARDS
2015	SPHERA COFFEE LINE	Centro Stile Sambonet	GOOD DESIGN AWARD BY THE CHICAGO ATHENAEUM



**The respect
for the environment
and for the people
is a relevant issue
for Sambonet Paderno
Industrie corporate
responsibility.**

Il rispetto dell'ambiente
e della persona sono temi
rilevanti all'interno
della responsabilità
d'impresa di Sambonet
Paderno Industrie.



The commitment to sustainable growth on which the Group was founded has been maintained and permits both to guarantee adequate working conditions in order to satisfy the changing needs of the staff and to apply solutions aimed at reducing the environmental impact. From this perspective, the management of energy, electricity and water consumption focuses on:

- **the use of electrical energy: clean, renewable and in harmony with the environment;**
- **the use of methane as the sole fuel source;**
- **the use of ground water for the manufacturing process, to be fully purified before being released into the environment;**
- **the use of an advanced energy-saving technology.**

Il Gruppo ha impostato e sviluppa tutt'oggi la propria evoluzione con un impegno di crescita sostenibile garantendo condizioni lavorative che possano soddisfare i bisogni delle persone nei differenti momenti della loro vita aziendale e applicando soluzioni volte a diminuire l'impronta ecologica. In quest'ottica, la gestione dei consumi energetici, elettrici e idrici è orientata a:

- impiegare energia elettrica pulita e rinnovabile;
- utilizzare il metano come unica fonte di combustibile;
- servirsi, per la produzione, di acqua di falda da restituire all'ambiente completamente depurata;
- usare tecnologia di risparmio energetico avanzata.

SUSTAINABILITY REPORT

**Sambonet Paderno
Industrie strives
to implement forms
of measurement to assess
the punctuality,
the transparency
and the efforts
made for sustainable
development.**

Sambonet Paderno Industrie
lavora per attuare forme
di misurazione che siano
in grado di documentare
la puntualità, la trasparenza
e l'impegno messo in atto
per uno sviluppo sostenibile.

SUSTAINABILITY REPORT

extras

corporate.sambonet.it/en/social-responsibility.html
corporate.sambonet.it/it/responsabilita-sociale.html

This has led to the preparation of the corporate charter of principles: 10 principles, 10 commitments, on which the Company builds its industrial future from a perspective based on preventive approach and stewardship.

UNI EN ISO 50001:2011

The voluntary compliance with this standard demonstrates the company's commitment and vision towards responsible energy consumption, factoring in both the economic hope of reducing consumption and, above all, the desire to increase environmental awareness about reducing greenhouse gas emissions.

UNI EN ISO 14001:2004

The environmental certification is the recognition that the environmental policy results in a continuous improvement of environmental performance by minimising the negative impact of its operations on the environment.

OHSAS 18001:2007

The safety certification has the objective of protecting the safety of the workplace and the health of workers. Sambonet Paderno Industrie is the first Italian company in its sector that has obtained this certification.

SR10:2011

The implementation of this management system confirms the company's commitment to the promotion of responsibility and accountability of their actions toward their stakeholders, in accordance with their interests and in consideration of the legal principles and protection of human rights. Employees, customers, suppliers and local communities and organizations become the beneficiary of the concrete impact of company decisions sharing and of the disclosure of the information linked to its activities.

Da qui la creazione della propria carta dei principi: 10 principi, 10 impegni su cui, attraverso un approccio preventivo e una gestione responsabile, l'Azienda costruisce il proprio futuro industriale.

UNI EN ISO 50001:2011

L'adesione volontaria a questa norma testimonia l'impegno e la visione dell'azienda verso l'ottimizzazione del consumo responsabile dell'energia, sia in termini economici auspicando a una riduzione dei consumi, e soprattutto verso una crescente attenzione ambientale diminuendo le emissioni di gas serra.

UNI EN ISO 14001:2004

La certificazione ambientale garantisce i risultati di una politica ambientale volta al continuo miglioramento delle proprie performance minimizzando ogni impatto negativo delle sue attività verso l'ambiente.

OHSAS 18001:2007

La certificazione ha l'obiettivo di tutelare la sicurezza e la salute dei propri lavoratori e dell'ambiente lavorativo. Sambonet Paderno Industrie è la prima azienda appartenente al settore metalmeccanico ad ottenere l'attestazione.

SR10:2011

L'implementazione di questo sistema di gestione conferma l'impegno dell'azienda verso la promozione della responsabilità e della rendicontazione del proprio operato verso gli stakeholder, nel rispetto dei loro interessi e in considerazione dei principi di legalità e tutela dei diritti umani. Dipendenti, clienti, fornitori, comunità locali e associazioni sul territorio diventano così i destinatari della condivisione dell'impatto concreto delle decisioni aziendali e della divulgazione delle informazioni legate alle sue attività.

CERTIFICATIONS

UNI EN ISO 22000

Sambonet Paderno Industrie is the first company in its industry that has been awarded the EN UNI ISO 22000:2005 certification. This certification attests to the highest international standard both for the Group and for the whole food and beverage industry.

The implementation of its requirements, along with the implementation of HACCP (Hazard Analysis and Critical Control Points, a hygiene system that prevents contamination hazards), ensures the provision of a safe and impeccable service to customers by meticulously and scrupulously assessing the hygienic and safety conditions of activities and products. This is a guarantee not only for HoReCa professionals, but also, and foremost, for final consumers.

UNI EN ISO 9001:2008

This quality certification ensures compliance with the requirements of the international UNI EN ISO 9001:2008 standard, which guarantees the production and sale of quality products that fully meet customers' needs and expectations.

NSF

Some products by Sambonet Paderno Industrie have obtained the prestigious NSF (National Sanitation Foundation) certification for compliance with the strict standards applied in the USA to materials in contact with foodstuffs. The NSF mark is a guarantee for manufacturers, inspectors and users.

GOST

Some products by Sambonet Paderno Industrie have been awarded the Russian certification GOST (GOST R) by the Federal Agency for Technical Regulation and Metrology (aka GOSSTANDART), attesting to the compliance with the standards applied on the Russian market. The acronym GOST stands for "Gosudarstvennyj Standard", which means "State Standard" in Russian.

AEO

In 2008 Sambonet Paderno Industrie obtained the AEO Certification for Customs Simplifications and Security and Safety, valid for the EU. This programme provides a framework for governing customs regulations, guaranteeing that the company provides a reliable and secure service within the international supply chain. In addition, in 2011, Sambonet Paderno Industrie obtained the mutual recognition of the AEO programme with the Japanese customs administration, thus further improving customs relations with Japan.

KNOWN CONSIGNOR

The "Known Consignor" approval issued by ENAC (Italian Civil Aviation Authority) certifies that the company is an originator of cargo suitable for carriage on any aircraft, in compliance with common safety procedures and provisions.

ECCELLENZA 2006

This prestigious certificate of Excellence, awarded by Certiquality to Sambonet Paderno Industrie for the implementation of an Integrated Quality, Environmental and Safety management system, has been granted only to few companies in Italy that have obtained the ISO 9001, ISO 14001 and BS OHSAS 18001 certifications.

AWARD FOR EXCELLENCE

In 2006 Sambonet Paderno Industrie received the Award for Excellence for Innovation by Confindustria (the main organization representing Italian manufacturing and services companies) with reference to the framework for innovation of the EFQM-European Foundation for Quality Management.

UNI EN ISO 22000

Prima nel suo settore, Sambonet Paderno Industrie ha ottenuto la certificazione EN UNI ISO 22000:2005. Così come per l'intero comparto food and beverage, anche per il Gruppo la UNI EN ISO 22000:2005 rappresenta lo standard di più alto livello su scala internazionale. L'applicazione dei suoi requisiti, congiuntamente all'applicazione dell'HACCP (Hazard Analysis and Critical Control Points, sistema di autocontrollo igienico che previene i pericoli di contaminazione), garantisce alla clientela un servizio sicuro ed impeccabile attraverso una valutazione puntuale e scrupolosa delle condizioni igieniche e sanitarie delle attività e dei prodotti. Una garanzia di tutela non solo per il personale del canale professionale ma anche, e soprattutto, per il consumatore finale.

UNI EN ISO 9001:2008

La certificazione di qualità conforme ai requisiti della normativa internazionale garantisce la produzione e la commercializzazione di prodotti di qualità, che soddisfino pienamente i requisiti e le aspettative del cliente.

NSF

La certificazione è stata conseguita per alcuni prodotti grazie al superamento delle rigorose norme applicate negli USA circa i materiali a contatto con gli alimenti. Il marchio NSF (National Sanitation Foundation) è sinonimo di garanzia per i costruttori, ispettori ed utilizzatori.

GOST

La certificazione russa GOST (GOST R.), riconosciuta dall'Agenzia Federale per la Tecnica e la Metrologia GOSSTANDART per alcuni articoli, garantisce la conformità di tali prodotti rispetto agli standard applicati dal mercato russo. La sigla GOST è un'abbreviazione di "Gosudarstvennyj Standard" che in russo significa "Standard di Stato".

AEO

La certificazione comunitaria AEO Semplificazioni doganali e Sicurezza, conseguita nel 2008, garantisce un'attività disciplinata della regolamentazione doganale dell'azienda qualificandola in fatto di affidabilità e sicurezza nella catena di approvvigionamento internazionale. Nel 2011, inoltre, Sambonet Paderno Industrie ha ottenuto il mutuo riconoscimento del programma AEO con l'amministrazione doganale giapponese, condizione che favorisce ulteriormente i rapporti con il paese.

MITTENTE CONOSCIUTO

L'approvazione "Mittente Conosciuto" rilasciata da ENAC (Ente Nazionale Aviazione Civile) riconosce l'Azienda come sito d'origine di merce idonea al trasporto su aeromobili di qualsiasi tipo, in conformità alle procedure e disposizioni comuni di sicurezza.

ECCELLENZA 2006

Certiquality ha attribuito a Sambonet Paderno Industrie il Certificato di Eccellenza per aver implementato un sistema di gestione integrata di Qualità, Ambiente e Sicurezza. L'ambito riconoscimento è ottenuto da poche aziende in Italia certificate ISO 9001, ISO 14001 e BS OHSAS 18001.

AWARD FOR EXCELLENCE

Nel 2006 Sambonet Paderno Industrie è stata insignita dell'Award for Excellence per l'innovazione, rilasciato da Confindustria in riferimento al framework per l'innovazione dell'EFQM-European Foundation for Quality Management.



The articles in this catalogue are made using top-quality materials and are compliant with all the safety and suitability requirements for sale. Specifically, they comply with:

- European Directive 1935/2004/EEC about materials and objects in contact with foodstuffs.
- FDA (Food and Drug Administration) Regulation no. 21CFR 177.2600.

The articles comply with the following standards:

A. METAL OBJECTS

Objects made of metal or metal alloy are made in accordance with good manufacturing practices (GMP Regulation EC 2023/2006). In Italy, items made of stainless steel, aluminium, tin plate and chromed plate must comply with some specific regulations:

- steel items must comply with the Ministerial Decree of 21 March 1973, as updated by Ministerial Decree no. 258 of 21 December 2010;
- aluminium items must comply with Ministerial Decree no. 76 of 18 April 2007;
- tin plate items must comply with Ministerial Decree of 18 February 1984, as amended;
- chromed plate items must comply with Ministerial Decree no. 246 of 1 June 1988.

B. CERAMIC OBJECTS

Ceramic objects are suitable for contact with foodstuffs, as they are compliant with the specific requirements set out in the Italian Ministerial Decree of 4 April 1985 as amended (which transposes Directives 84/500/EEC and 2005/31/CE).

C. GLASS AND WOODEN OBJECTS

Glass and wooden objects meet the requirements set out in the Italian Ministerial Decree of 21 March 1973 as amended.

D. PLASTIC OBJECTS

Objects made of plastic materials comply with:

- Regulation no. 2002/72 (and subsequent amendments) and Regulation no. 10/2011/EU (PIM);
- EEC Directive no. 93/10 on regenerated cellulose film and subsequent amendments;
- the recommendations from the BfR (Bundesinstitut für Risikobewertung German Federal Institute for Risk Assessment);
- the Italian Ministerial Decree of 21 March 1973, the Decree of 23 April 2009 (additives), Decree no. 220 of 26 April 1993 and Ministerial Decree no. 338 of 22 July 1998.

Plastic materials are made in accordance with good manufacturing practices (GMP Regulation EC 2023/2006).

E. ELECTRICAL APPLIANCES

The electrical appliances (unless expressly indicated otherwise) are supplied in compliance with European standards as regards both voltage and plugs. The company can provide customers with assistance and specific cost estimates. The company suggests seeking relevant information, since standards may vary from one country to another.

Gli articoli presenti in questo catalogo sono realizzati con materiali di primissima qualità, dotati di tutti i requisiti di sicurezza e idoneità necessari per la loro commercializzazione. Nello specifico sono conformi:

- alla direttiva europea 1935/2004/CEE, relativa ai materiali e oggetti destinati al contatto con gli alimenti;
- alla normativa americana FDA (Food and Drug Administration) 21CFR 177.2600.

Gli articoli sono inoltre conformi alle seguenti norme:

A. OGGETTI IN METALLO

Gli oggetti metallici o in lega metallica vengono realizzati seguendo le buone pratiche di fabbricazione (GMP Regolamento CE 2023/2006). In Italia gli articoli in acciaio inox, alluminio, banda stagnata e cromata devono essere conformi a una specifica normativa:

- in acciaio al DM 21/03/1973 aggiornato con il DM 258 del 21 dicembre 2010;
- in alluminio al DM 76 del 18 aprile 2007;
- in banda stagnata al DM del 18 febbraio 1984 smi;
- in banda cromata sono conformi al DM 246 del 1 giugno 1988.

B. OGGETTI IN CERAMICA

Gli oggetti in ceramica risultano essere idonei al contatto con gli alimenti rispondendo ai requisiti specifici stabiliti dal DM 4 aprile 1985 e smi (recepimento della Direttiva 84/500/CEE e 2005/31/CE).

C. OGGETTI IN VETRO E LEGNO

Gli oggetti in vetro e legno soddisfano i requisiti del DM 21/03/73 e smi.

D. OGGETTI IN PLASTICA

Gli oggetti realizzati in materiali plastici sono conformi a:

- al Regolamento n. 2002/72 (e suoi emendamenti) e al Regolamento 10/2011/UE (PIM);
- alla Direttiva CEE sui film di cellulosa rigenerata n. 93/10 e suoi emendamenti;
- alle raccomandazioni BfR (Bundesinstitut für Risikobewertung - Istituto federale tedesco per la valutazione del rischio);
- al DM 21/03/73, al Decreto 23/04/2009 (additivi), al Decreto 220 del 26/04/1993 ed al DM 338 del 22/07/98.

I materiali plastici vengono prodotti seguendo le buone pratiche di fabbricazione (GMP Regolamento CE 2023/2006).

E. APPARECCHI ELETTRICI

Gli apparecchi elettrici, salvo ove espressamente indicato, sono forniti secondo lo standard europeo sia per il voltaggio, sia per la presa. L'azienda è in grado di fornire ai clienti assistenza e preventivi ad hoc e suggerisce di richiedere, dal momento in cui gli standard possono variare da paese a paese, informazioni a riguardo.



LABORATORIO DI ANALISI
INTERNO CERTIFICATO



LAB N°1407

The items produced and sold by Sambonet Paderno Industrie not only comply with applicable regulations, but are also systematically tested.

The Company can guarantee the suitability and safety of its products as it has established a specific workgroup and the ASEC Lab (Alimentary Security Control) internal laboratory, which analyses the materials intended to come into contact with foodstuffs.

The laboratory is now accredited to carry out migration testing on steel, aluminum, porcelain, glass, plastic materials and coloring in order to issue declarations of compliance, recognized by both national and international governments. The ASEC Lab is also accredited to determine pH levels, solvents and metals in water discharge, a guarantee for the internal analysis of the wastewater quality.

Oltre alla conformità rispetto alle norme vigenti, gli articoli prodotti e commercializzati da Sambonet Paderno Industrie sono controllati in maniera sistematica.

Grazie alla costituzione di un gruppo di lavoro e del laboratorio interno ASEC Lab (Alimentary Security Control), specializzato nell'analisi di materiali destinati al contatto con gli alimenti, l'Azienda è in grado di garantire l'idoneità e la sicurezza dei propri prodotti.

Il laboratorio è oggi accreditato per realizzare test di migrazione su acciaio, alluminio, porcellana, vetro, materiali plastici e coloranti per il rilascio di dichiarazioni di conformità, riconosciute da qualsiasi ente nazionale e internazionale. ASEC Lab è inoltre accreditato per la determinazione di pH, solventi e metalli nelle acque scarico, una garanzia per le analisi interne sulla qualità delle proprie acque di scarico.

ALPHABETICAL INDEX

A, B

Accessories	334-351
Bar spoon	346
Basting spoon	77
Beverage server, insulated	137, 286, 347
Boston shaker	346
Bottle opener	345
Bottle stopper	97
Bottle-stand	120, 152, 349
Bowl	88, 95, 106, 117, 119, 121, 122
Bowl holder shelf	232, 235
Bowl, glass	230, 249, 273
Bowl, melamine	230
Brandy warmer	345
Bread basket	95, 106, 119, 145, 177, 192, 349
Bread basket, PP	232, 288-289
Bread plate	161
Bread stand	146
Buffet stand	287
Butter cup	94, 139, 170, 198, 348
Butter spreader	74

C

Cake server	74
Cake stand	146, 148, 178-179, 236, 288
Can opener	344
Candleholder	91, 98, 128-129, 185
Candlestick/candelabra	91, 98, 127, 156, 184-185, 200-201
Carving fork	74, 341
Cash tray	94, 152, 180, 195
Caviar cup	140, 172, 199
Caviar flatware, mother of pearl	348
Caviar set	192
Centerpiece	117, 126
Chafing-dish	235, 242, 254-259, 266-267
Cheese knife	79
China food pan	143, 176, 339
Cigar ash-tray	351
Cigar cutter	351
Cigar humidor	351
Cloche for cake stand	179
Cocktail measuring cup	346
Cocktail shaker	97, 346
Cocktail spoons	69
Cocktail strainer	346
Coffee pot	86, 94, 103, 111, 136, 168
Coffee urn	245, 268
Colander for stock pot	336
Cookware	334-337
Cooled bowl	249
Corkscrew	346
Cover for oven dish	91B, 91C
Cover for bread basket	232
Cover, roll-top	227, 232
Creamer	86, 94, 103, 137, 168
Cruet set	88, 106, 139, 160, 171, 198
Cutlery	341-342
Cutting board	228, 342

D, E

Dish cover	142, 143, 176, 190
Dish-warmer	286
Dome cover	142, 176, 190
Egg cup	348
Electric heating unit	278, 282
Escargot fork	74
Escoffier	145
Eutectic pads	229, 231

F

Finger bowl	140, 172, 199
Fish dish	144, 176, 190
Fish serving fork	74
Flambé burner	156
Flatware	10-79
Flower vase	98, 111, 184
Folding table	293
Food pan, round	280
Fruit basket	106, 117, 349
Fruit stand	146, 178-179
Fuel	278
Fuel holder kit	278

G

Glass shelf	234
Glasses with lid	228
GN food pans, porcelain	276
GN food pans, stainless steel	276
Grape scissors	77
Grated cheese pot	106, 119, 138, 160, 170, 198
Grater	343

H, I

Holder with oven dish	91B, 91C
Holder with hors d'oeuvre dishes	91B, 91C
Ice bucket	90, 97, 154, 183, 196, 348
Ice cream cup	140, 172
Ice cream scoop	345
Iced tea spoon	73, 346
Induction cooker	259

J, K, L

Jam/honey stand	110, 148
Juice dispenser	226, 244, 268
Juice pitcher-bar	229
Kitchen scissors	344
Ladle	76, 152, 182
Lemon squeezer	345
Lid for bowl	231, 249
Lid for juice pitcher	229, 249
Lobster cracker	344
Lobster pick	344

M, N

Meat dish, oval	143, 176, 190
Meat dish, round	142, 176, 190
Meat tenderizer	344
Milk boiler	337
Milk dispenser	286
Milk pot	86, 94, 103, 111, 137
Mirrors	284-285
Monoportion fork/spoon	76
Multi-level riser	234-235
Multipurpose bowl	192
Mustard pot	138, 171
Napkin holder	86, 95, 111, 184, 350
Nut-cracker	344

O

Oil & vinegar set	88, 106, 139, 160, 171, 198
Oil pourer	110
Oyster fork	74
Oyster knife	342
Oyster plate	117, 144, 349

P

Party fork	69
Pastry stand	146-148, 178-179
Paté holder	170
Pepper mill	350
Pepper shaker	110, 139, 171
Petite marmite	243
Petits fours stand	149
Pinzimonio set	117
Pitcher	86, 94, 103, 137, 168, 229, 230, 249, 347, 271
Pizza knife	78
Plain shelf	232
Plate serving stand	149
Plates	244, 269
Pliers	70-73
Poultry shears	344
Punch bowl	153, 182, 287

R

Rechaud	175, 191
Relish dish	146, 177, 193
Rice ladle	77
Riser	236

S

Salad bowl	348
Salt mill	350
Salt shaker	110, 139, 171
Salt spoon	76
Samovar	245, 286
Sauce boat	139, 170, 198
Sauce spoon	76
Saucepot	334, 336
Saucer	106, 119, 152, 349
Serving fork	74, 77
Sharpening steel	342

Sherbet pot	182
Show plate	205-209
Showcase	226-227, 250, 260-261, 273-274
Skimmer	343
Snail plate	140, 172, 192
Soufflé cup	140, 172, 199
Soup cup	140, 172, 199
Soup tureen	145, 174, 191, 243
Spaghetti serving fork	77
Stand for oyster plate	349
Steak knife	78
Steamer	337
Stock pot	336
Stopper	346
Sugar bowl	86, 94, 103, 137, 168
Sugar/tea bags holder	95, 111, 152, 168
Supreme cup	140, 172, 199
Swivelling showplate	288
Swivelling stand	246-247, 249, 270-272

T

Table clip for bag	351
Table clip for wine bucket	348
Table crumbler	351
Table mat	210-215
Table number	156-157, 184
Table number stand	157, 184
Table stand for baskets/bowls	233
Tea pot	86, 94, 103, 136, 168
Tea strainer	345
Toast rack	95
Tongs	70-73
Toothpick holder	171
Tray, oval	150, 194
Tray, rectangular	107-108, 110, 115, 118, 120-123, 126, 151, 160, 180, 195
Tray, round	88, 115, 117, 121, 150, 160, 180, 194
Tray, square	107, 108, 110, 115, 118, 180
Trolleys	290-331
Truffle slicer	344

U, V, W

Underliner	152, 181, 199
Vegetable dish	145, 174, 191
Vichyssoise cup	140, 172, 199
Vinegar pot	110
Wine basket	348
Wine cooler	90, 97, 103, 109, 154-155, 182, 196-197
Wine cooler stand	90, 97, 109, 155, 183, 197
Wine cooler, acrylic	287, 347
Wine holder	155, 183, 348-349
Wooden shelf	234
Yogurt dispenser	248, 273

INDICE ALFABETICO

A

Accessori	334-351
Acciaino	342
Acetiera	110
Agitatore boston	346
Alzata	236
Alzata dolci	146-149, 178-179
Alzata frutta	146, 178-179
Alzata girevole	246-247, 249, 270-272
Alzata pane	146
Alzata piatti	149
Alzata portamarmellata	148
Alzata torta	146, 148, 178-179, 236, 288
Appendi borsetta	351
Apribottiglie	345
Apriostriche	342
Apriscatole	344

B

Bacinelle GN acciaio inox	276
Bacinelle GN porcellana	276
Batticarne	344
Bollilatte	337
Brocca	86, 94, 103, 137, 168, 229, 230, 249, 347, 271

C

Caffettiera	86, 94, 103, 111, 136, 168
Candelabro/candeliere	98, 127, 156, 184-185, 200-201
Caraffa	86, 94, 103, 137, 168, 229, 230, 249, 347, 271
Caraffa termica	137, 286, 347
Carrelli	290-331
Casseruola alta	334, 336
Cavatappi	346
Centrotavola	117, 126
Cesto frutta	349
Cesto pane	95, 106, 119, 145, 177, 192, 349
Cesto pane, PP	232, 288-289
Cesto vino	348
Chafing dish	235, 242, 254-259, 266-267
Ciotola	88, 95, 106, 117, 119, 121, 122
Ciotola melamina	230
Ciotola refrigerata	249
Ciotola vetro	230, 249, 273
Cloche per alzata torta	179
Cloche per piatto	142, 176, 190
Colapasta per pentola	336
Colatore/cuocivapore	337
Colino cocktail	346
Colonna verticale	234-235
Coltelleria	341-342
Coltelli formaggio	79
Coltello bistecca	78
Coltello pizza	78
Combustibile	278
Coperchio pirofila	91B, 91C
Contenitore	349
Coperchio brocca	229, 249
Coperchio cesto pane	232

Coperchio ciotola	231, 249
Coperchio roll-top	227, 232
Coppa burro	139, 170, 198, 348
Coppa caviale	140, 172, 199
Coppa cocktail scampi	140, 172, 199
Coppa crema/potage	140, 172, 199
Coppa gelato	140, 172
Coppa lavadita	140, 172, 199
Coppa punch	153, 182, 287
Coppa soufflé	140, 172, 199
Coppa vichyssoise	140, 172, 199
Coppetta	192
Coppino salsa	76
Copribottiglia	97
Copripiatto	142, 143, 176, 190
Cremiera	86, 94, 103, 137, 168
Cucchiaino cocktail	69
Cucchiaino sale	76
Cucchiaio agitatore	346
Cucchiaio bibita	73, 346
Cucchiaio caviale, madreperla	348
Cucchiaio monoporzione	76
Cucchiaio risotto	77
Cucchiaio salsa	76
Cucchiaione	77

D, E, F

Distributore latte	286
Distributore succhi	226, 244, 268
Escoffier	145
Espositore buffet	287
Espositore per brocche	229
Eutettici	229, 231
Forbice cucina	344
Forbice uva	77
Forchetta a servire	74, 77
Forchetta caviale, madreperla	348
Forchetta monoporzione	76
Forchetta servire pesce	74
Forchettina cocktail	69
Forchettina lumache	74
Forchettina ostriche	74
Forchettone arrosto	74, 341
Forchettone spaghetti	77
Formaggiera	106, 119, 138, 160, 170, 198
Fornello flambé	156
Fruttiera	106, 117

G, I, L

Glacette	90, 97, 182, 347
Grattugia	343
Insalatiera	348
Lattiera	86, 94, 103, 111, 137
Legatovagliolo	86, 184
Legumiera	145, 174, 191

M, N, O

Macinapepe/sale	350
Menage	88, 106, 139, 160, 171, 198
Mestolo	76, 152, 182
Misurino cocktail	346
Molle	70-73
Numero da tavola	156-157, 184
Oliera	110

P

Padella flambé	156
Pala torta	74
Passathè	345
Pentola alta	336
Pentolame	334-337
Petite marmite	243
Pianetto liscio	232
Pianetto portaciotole	232, 235
Piastra elettrica	278, 282
Piastra induzione	259
Piattino	106
Piatto lumache	140, 172, 192
Piatto ostriche	144
Piatto ovale	143, 176, 190
Piatto pane	161
Piatto pesce	144, 176, 190
Piatto presentazione	205-209
Piatto tondo	142, 176, 190
Pinza aragosta	344
Pinze	70-73
Pinzimonio, set	117
Pirofila	143, 176, 339
Porta combustibile	278
Porta yogurt	248, 273
Portaburro	94
Portabustine zucchero/té	95, 111, 152, 168
Portacandela	91, 98, 128-129, 185
Portamarmellata/miele	110
Portanumero da tavola	156-157, 184
Portapaté	170
Portasalatini	146, 177, 193
Portasigaro	351
Portastecchi	171
Portatoast	95
Portatovaglioli	95, 111, 350
Portauovo	348
Portavivande tondo	280
Porzionatore gelato	345
Posate caviale, madreperla	348
Posateria	10-79

R, S

Raccoglibriciolo	351
Rechaud	175, 191
Ripiano legno	234
Ripiano vetro	234
Salsiera	139, 170, 198
Samovar	245, 286
Scaldabrandy	345

Scaldacaffè	245, 268
Scaldapiatti	286
Scaldavivande	235, 242, 254-259, 266-267
Schiaccianoci	344
Schiumarola	343
Secchio ghiaccio	90, 97, 154, 183, 196, 348
Secchio vino	90, 97, 103, 109, 154-155, 182, 196-197
Secchio vino, acrilico	287, 347
Senapiera	138, 171
Servizio caviale	192
Servizio olio & aceto	88, 106, 139, 160, 171, 198
Shaker	97, 346
Sorbettiera	182
Sottobicchiere	119, 152, 349
Sottobottiglia	120, 152, 349
Sottocoppa	152, 181, 199
Sottopiatto	109
Spargipepe/sale	110, 139, 171
Spatola caviale, madreperla	348
Spatolina burro	74
Specchi	284-285
Spremilmone	345
Stiletto aragosta	344
Supporto borsa da tavola	351
Supporto cesti/ciotole	233
Supporto con antipastiere	91B, 91C
Supporto on pirofila forno	91B, 91C
Supporto numero tavola	157, 184
Supporto piatto frutti di mare	349
Supporto secchiello da tavola	348
Supporto secchio vino	90, 97, 109, 155, 183, 197

T

Tagliasigari	351
Tagliatartufi	344
Tagliere	228, 342
Tappo	346
Targhette	244, 269
Tavolino pieghevole	293
Teiera	86, 94, 103, 136, 168
Tovaglietta americana	210-215
Trinciapollo	344

U, V, Z

Umidificatore per sigari	351
Vasetti vetro con coperchio	228
Vaso fiori	98, 111, 184
Vassoio conto	94, 152, 180, 195
Vassoio frutti di mare	117, 349
Vassoio ovale	150, 194
Vassoio quadrato	107, 108, 110, 115, 118, 180
Vassoio rettangolare	107-108, 110, 115, 118, 120-123
	126, 151, 160, 180, 195
Vassoio tondo	88, 115, 117, 121, 150, 160, 180, 194
Versavino	155, 183, 348
Vetrina girevole	288
Vetrina refrigerata	226-227, 250, 260-261, 273-274
Zuccheriera	86, 94, 103, 137, 168
Zuppiera	145, 174, 191, 243

ALPHABETISCHER INDEX

A

Abziestahl	342
Ausstellplatte, oval	150, 194
Ausstellplatte, rechteckig	107-108, 110, 115, 118 120-123, 126, 151, 160, 180, 195
Austerngabel	74
Austernöffner	342
Austernplatte	117, 144, 349

B

Barlöffel	346
Behälter	349
Behälter für Konfiture/Honig	110
Bestecke	10-79
Blumenvase	98, 111, 184
Boston Shaker	346
Brandywärmer	345
Bratenplatte, oval	143, 176, 190
Bratenplatte, rund	142, 176, 190
Brenngel	278
Brennstoffhalterung	278
Brotkorb, PP	232, 288-289
Brotschale	95, 106, 119, 145, 177, 192, 349
Brotteller	161
Buffet-Gestell	287
Buffet-Set, drehbar	288
Büffet-Ständer	236, 246-247, 249, 270-272
Butterkühler	139, 170, 198, 348
Butterschale	94
Butterstreicher	74

C

Cerealienkannen-bar	229
Chafing-Dish	235, 242, 254-259, 266-267
Cocktailmass	346
Cocktailshaker	97, 346
Cocktailsieb	346

D

Dampf-Siebeinsatz	337
Deckel für Auflaufform	91B, 91C
Deckel für Brotkorb	232
Deckel für Schüssel	231, 249
Dosenöffner	344

E

Eierbecher	348
Einsatzbehälter, rund	280
Eisbehälter	90, 97, 154, 183, 196, 348
Eisportionierer	345
Eisschale	140, 172
Elektro-Heizelement	278, 282
Escoffier-Schale	145
Essigständer	110

F

Fingerschale	140, 172, 199
Fischplatte	144, 176, 190
Fischvorlegegabel	74
Flambierpfanne	156
Flambier-Rechaud	156
Flaschenkühler	90, 97, 182, 347
Flaschenöffner	345
Flaschenteller	120, 152, 349
Flaschenverschluss	97, 346
Fleishtopf	334, 336

G

Gebäckständer	146, 149, 178-179
Geflügelschere	344
Gemüseschüssel	145, 174, 191
Giesslöffel	77
Gläser mit Deckel	228
Gläsersteller	119, 152, 349
Glasregal	234
GN-behälter, Edelstahl rostfrei	276
GN-behälter, Porzellan	276

H, I

Halterung mit Auflaufform	91B, 91C
Halterung mit Vorspeisenschalen	91B, 91C
Hoher Suppentopf	336
Holzregal	234
Hummer-/Cocktailschale	140, 172, 199
Hummergabel	344
Hummerzange	344
Induktionsherde	259

K, L

Kaffeedisenser	245, 268
Kaffeekanne	86, 94, 103, 111, 136, 168
Kanne	86, 94, 103, 137, 168, 229, 230, 249, 347, 271
Käsedose	106, 119, 138, 160, 170, 198
Käsemesser	79
Kaviarkühler	140, 172, 199
Kaviarlöffel	348
Kaviar-Set	192
Kerzenleuchter	91, 98, 127, 156, 184-185, 200-201
Klapptisch	293
Kochgeschirr	334-337
Korkenzieher	346
Kotelettklopfer	344
Krümelsammler	351
Küchenschere	344
Kuchenständer	146, 148, 178-179, 236, 288
Kühlakkus	229, 231
Kühlschale	249
Kühl-Vitrine	226-227, 250, 260-261, 273-274
Limonadenlöffel	73, 346
Löffel	69

M, N, O

Menage	88, 106, 139, 160, 171, 198
Messer	341-342
Milch-Gießer	86, 94, 103, 137, 168
Milchdispenser	286
Milchkanne	86, 94, 103, 111, 137
Milchkochbecher	337
Monoporzion-Gabel/Löffel	76
Multi-Level Gestell	234-235
Nussknacker	344
Obstkorb	106, 117, 349
Ölstander	110

P

Patédose	170
Petite Marmite	243
Pfeffermühle	350
Pfefferstreuer	110, 139, 171
Pinzimonio-Satz	117
Pizzamesser	78
Platzteller	205-209
Porzellanschale	143, 176, 339
Punchbowle	153, 182, 287

R

Raffel	343
Rechaud	175, 191
Rechaud-Batterie	286
Rechnungstablett	94, 152, 180, 195
Regal, glatt	232
Reislöffel	77
Rolltop Deckel	227, 232

S

Saftdispenser	226, 244, 268
Saftkannendeckel	229, 249
Salatschüssel	348
Salzgebäckschale	146, 177, 193
Salzlöffel	76
Salzmühle	350
Salzstreuer	110, 139, 171
Samovar	245, 286
Sauce Löffel	76
Sauciere	139, 170, 198
Schale	117, 126
Schalenhalterregal	232, 235
Schaumlöffel	343
Schilder	244, 269
Schneckengabel	74
Schneckenplatte	140, 172, 192
Schöpfer	76, 152, 182
Schüssel, Glass	230, 249, 273
Schüssel, Melamin	230
Seiher für Suppentopf	336
Senfgefäß	138, 171
Serviergabel	74, 77
Servierwagen	290-331

Serviettenhalter	95, 111, 350
Serviettenring	86, 184
Sorbetbehälter	182
Soufflêschale	140, 172, 199
Spaghettivorlegegabel	77
Speiseglocke für Kuchenständer	179
Speiseglocke für Platte	142, 176, 190
Speiseglocke	142, 143, 176, 190
Spiegel	284-285
Ständer für Austernplatte	349
Steakmesser	78
Suppenschale	140, 172, 199
Suppenschüssel	145, 174, 191, 243

T

Tablett, rund	88, 115, 117, 121, 150, 160, 180, 194
Tablett, viereckig	107, 108, 110, 115, 118, 180
Tee-/Zuckertütenhalter	95, 111, 152, 168
Teekanne	86, 94, 103, 136, 168
Teesieb	345
Teller-Etagere	149
Thermokanne	137, 286, 347
Tischbefestigung	351
Tischbefestigung für Flaschenkühler	348
Tischdecke	210-215
Tischnummer	156-157, 184
Tischnummernständer	157, 184
Tischständer für Körbe/Schalen	233
Toastständer	95
Tortenheber	74
Tranchierbrett	228, 342
Tranchiergabel	74, 341
Traubenschere	77
Trüffelschneider	344

U, V, W

Universalschale	88, 95, 106, 117, 119, 121-122, 192
Untersatz	106
Unterteller	152, 181, 199
Vichyssoise-Schale	140, 172, 199
Wasserkrug	86, 94, 103, 137, 168, 229, 230, 249, 347, 271
Weingestell	155, 183, 348
Weinkorb	348
Weinkühler	90, 97, 103, 109, 154-155, 182, 196-197
Weinkühler, Acryl	287, 347
Weinkühlerständer	90, 97, 109, 155, 183, 197
Windlicht	91, 98, 128-129, 185

Y, Z

Yogurt-Kühlschale	248, 273
Zahnstocherträger	171
Zange	70-73
Zigarren Humidor	351
Zigarrenhalter	351
Zigarrenschneider	351
Zitronenpresse	345
Zubehöre	334-351
Zuckerdose	86, 94, 103, 137, 168

TABLE DES MATIÈRES

A, B

Accessoires	334-351
Accroche-tout	351
Aplatisseur	344
Bac GN, acier inoxydable	276
Bac GN, porcelaine	276
Bac rond	280
Batteries de cuisine	334-337
Beurrier	94
Bol réfrigérée	249
Bol universel	88, 95, 106, 117, 119, 121, 122, 192
Bol, melamine	230
Bol, verre	230, 249, 273
Boston shaker	346
Bouchon	97, 346
Bougeoir	91, 98, 128-129, 185
Brasière	334, 336

C, D

Cafetière	86, 94, 103, 111, 136, 168
Carafe	86, 94, 103, 137, 168, 229, 230, 249, 347, 271
Cartouches eutectiques	229, 231
Casse-noix	344
Casserole à lait	337
Casserole à vapeur	337
Cendrier à cigares	351
Centre de table	117, 126
Chafing-dish	235, 242, 254-259, 266-267
Chandelier	91, 98, 127, 156, 184-185, 200-201
Chariots	290-331
Chauffe plats	286
Ciseaux à rasin	77
Ciseaux cuisine	344
Cloche pour plat	142, 143, 176, 190
Cloche support à tartes	179
Combustible solide	278
Containeur	349
Conteneur à sucre/thé	95, 111, 152, 168
Coquetier	348
Corbeille à fruits	106, 117
Corbeille à pain	95, 106, 119, 145, 177, 192, 349
Corbeille à pain, PP	232, 288-289
Corps de chauffe électrique	278, 282
Coupe à beurre	139, 170, 198, 348
Coupe à caviar	140, 172, 199
Coupe à crème/potage	140, 172, 199
Coupe à glace	140, 172
Coupe à punch	153, 182, 287
Coupe à soufflé	140, 172, 199
Coupe à suprême	140, 172, 199
Coupe à vichyssoise	140, 172, 199
Coupe volailles	344
Coupe-cigares	351
Coupe-truffes	344
Couteau à fromage	79
Couteau à steak	78

Couteau huîtres	342
Couteau pizza	78
Coutellerie	341-342
Couvercle pour plat à four	91B, 91C
Couvercle pour bol	231, 249
Couvercle pour carafe	229, 249
Couvercle pour panier	232
Couvercle roll-top	227, 232
Couverts	10-79
Crémier	86, 94, 103, 137, 168
Cuiller à bar	346
Cuiller à caviar, nacre	348
Cuiller à risotto	77
Cuiller à sel	76
Cuiller à soda	73, 346
Cuillère	69, 77
Cuillère à glace	345
Cuillère à sauce	76
Cuillère monoportion	76
Curette à homard	344
Distributeur à jus	226, 244, 268
Distributeur à lait	286

E

Ecumoire	343
Escoffier	145
Etagère	232
Etagère à bol	232, 235
Etagère en bois	234
Etagère en verre	234
Etagère tournante	288
Étiquettes	244, 269

F, H

Fourchette à caviar, nacre	348
Fourchette à escargots	74
Fourchette à huîtres	74
Fourchette à rôtis	74, 341
Fourchette à servir	74, 77
Fourchette monoportion	76
Fusil à affuter	342
Huiliér/vinaigrier	88, 106, 110, 139, 160, 171, 198
Humidificateur pour cigares	351

L, M, N

Légumier	145, 174, 191
Louche	76, 152, 182
Marmite traiteur	336
Ménagère	88, 106, 139, 160, 171, 198
Mesure à alcool	346
Miroirs	284-285
Moulin à poivre/sel	350
Moutardier	138, 171
Numéro de table	156-157, 184

O, P

Ouvre boîte	344
Ouvre-bouteilles	345
Panier à fruits	349
Panier à vin	348
Passoire à cocktail	346
Passoire à thé	345
Passoire pour marmite	336
Pelle à gâteau	74
Petite marmite	243
Pince	70-73
Pince à homard	344
Planche à découper	228, 342
Plaque à induction	259
Plat à escargots	140, 172, 192
Plat à huîtres	144
Plat à pain	146, 161
Plat à poisson	144, 176, 190
Plat de présentation	205-209
Plat ovale	143, 176, 190
Plat rond	142, 176, 190
Plateau à huîtres	117, 349
Plateau à monnaie	94, 152, 180, 195
Plateau carré	107, 108, 110, 115, 118, 180
Plateau ovale	150, 194
Plateau rectangulaire	107-108, 110, 115, 118, 120-123
	126, 151, 160, 180, 195
Plateau rond	88, 115, 117, 121, 150, 160, 180, 194
Poêle à flamber	156
Poivrier	110, 139, 171
Porcelaine	143, 176, 339
Porte brûleur	278
Porte confitures/miel	110
Porte cure-dents	171
Porte petits fours	146-148, 178-179
Porte serviette	86, 95, 111, 184, 350
Porte-appetizers	146, 177, 193
Porte-bouteille	155, 183, 348
Porte-pâté	170
Porte-seau à champagne	348
Pot à lait	86, 94, 103, 111, 137
Pot isotherme	137, 286, 347
Présentoir à douceurs	149
Présentoir assiettes	149
Présentoir pour carafes	229
Présentoir buffet	287
Présentoir tournant	246-247, 249, 270-272
Presse citron	345

R

Rafrâchisseur à bouteille	90, 97, 182, 347
Rafrâchissoir à yogourt	248, 273
Ramasse-miettes	351
Râpe	343
Ravier à parmesan	106, 119, 138, 160, 170, 198
Rechaud	175, 191
Réchaud à brandy	345
Réchaud à café	245, 268
Réchaud à flamber	156
Rince-doigts	140, 172, 199

S

Saladier	348
Salière	110, 139, 171
Samovar	245, 286
Saucière	139, 170, 198
Seau à glace	90, 97, 154, 183, 196, 348
Seau à vin	90, 97, 103, 109, 154-155, 182, 196-197
Seau à vin, acrilique	287, 347
Service à caviar	192
Set à caviar, nacre	348
Set à pinzimonio	117
Set de table	210-215
Shaker	97, 346
Sorbetière	182
Soupière	145, 174, 191, 243
Sous-bouteille	120, 152, 349
Sous-plat	106, 152, 181, 199
Sous-verre	119, 152, 349
Sucrier	86, 94, 103, 137, 168
Support à niveaux multiples	234-235
Support à tarte	146, 148, 178-179, 236, 288
Support avec bols à hors d'oeuvre	91B, 91C
Support avec numéro de table	157, 184
Support avec plat à four	91B, 91C
Support buffet	236
Support paniers/bols	233
Support plat à huîtres	349
Support seau à vin	90, 97, 109, 155, 183, 197
Support pour toast	95

T, V

Table pliante	293
Tartineur	74
Tartineur à caviar, nacre	348
Théière	86, 94, 103, 136, 168
Tire-bouchon	346
Vase à fleurs	98, 111, 184
Verrines avec couvercle	228
Vinaigrier	110
Vitrine réfrigérée	226-227, 250, 260-261, 273-274

ÍNDICE NUMÉRICO

A

Ablandador de carne	344
Abrebotellas	345
Abrelatas	344
Accesorios	334-351
Aceitera	110
Afilador	342
Azucarero	86, 94, 103, 137, 168

B

Bandeja cuadrada	107, 108, 110, 115, 118, 180
Bandeja cuentas y propinas	94, 152, 180, 195
Bandeja oval	150, 194
Bandeja rectangular	107-108, 110, 115, 118, 120-123 126, 151, 160, 180, 195
Bandeja redonda	88, 115, 117, 121, 150, 160, 180, 194
Baño-maria GN, acero inox	276
Baño-maria GN, porcelana	276
Baño-maria redondo	280
Baterías de cocina	334-337
Bol melamina	230
Bol para ensalada	348
Bol para limpiar dedos	140, 172, 199
Bol refrigerda	249
Bol vidrio	230, 249, 273

C

Cacerola alta	334, 336
Cacerola para leche	337
Cafetera	86, 94, 103, 111, 136, 168
Calentador brandy	345
Calentador de café	245, 268
Calentador de platos	286
Calentador eléctrico	278, 282
Calentador para flambear	156
Candelabro	91, 98, 127, 156, 184-185, 200-201
Carros	290-331
Cascanueces	344
Cazo	76, 152, 182
Centro mesa	117, 126
Cesta fruta	106, 117, 349
Cesta pan	95, 106, 119, 145, 177, 192, 349
Cesta pan, PP	232, 288-289
Cesta para botella	348
Chafing-dish	235, 242, 254-259, 266-267
Coctelera	97, 346
Cogador de mesa	351
Colador de tè	345
Colador para cóctel	346
Colador para olla recta	336
Cortador para puros	351
Combustible	278

Confitero	146-148, 178-179
Contenedor	349
Contenedor confituras/miel	110
Contenedor de combustible sólido	278
Contenedor sobres azúcar/tè	95, 111, 152, 168
Copa	88, 95, 106, 117, 119, 121, 122
Copa caviar	140, 172, 199
Copa cóctel camarones	140, 172, 199
Copa helado	140, 172
Copa mantequilla	94
Copa sopa fria/potage	140, 172, 199
Copa soufflé	140, 172, 199
Copa universal	192
Copa vichyssoise	140, 172, 199
Corta puros	351
Corta trufas	344
Cuberteria	10-79
Cubitera hielo	90, 97, 154, 183, 196, 348
Cubo vino	90, 97, 103, 109, 154-155, 182, 196-197
Cubo vino, acrílico	287, 347
Cubreplatos	142, 143, 176, 190
Cuchara	69
Cuchara arroz	77
Cuchara caviar, nácar	348
Cuchara para helado	345
Cuchara monoporción	76
Cuchara refresco	73, 346
Cucharita mezcladora	346
Cucharita para sal	76
Cucharita para salsa	76
Cucharón	77
Cuchilleria	341-342
Cuchillo ostras	342
Cuchillo pizza	78
Cuchillo queso	79
Cuchillo steak	78
Cúpula pedestal para tartas	179

D, E

Dispensador de leche	286
Dispensador de zumo	226, 244, 268
Enfriador de botella	90, 97, 182, 347
Enfriador para yogurt	248, 273
Entremesera	146, 177, 193
Espejos	284-285
Espumadera	343
Estante de madera	234
Estante liso	232
Estante para bol	232, 235
Estante vidrio	234
Etiquetas	244, 269
Expositor para jarras	229
Expositor de buffet	287
Expositor giratorio	246-247, 249, 270-272, 288

F, H

Florero	98, 111, 184
Fuente mariscos	117, 349
Fuente oval	143, 176, 190
Fuente pescado	144, 176, 190
Fuente redonda	142, 176, 190
Humidificador para puros	351

J, L

Jarra	86, 94, 103, 137, 168, 229, 230, 249, 347, 271
Jarra leche	86, 94, 103, 111, 137
Jarra termica	137, 286, 347
Jarrita	86, 94, 103, 137, 168
Juego pinzimonio	117
Legumbreira	145, 174, 191

M, N, O

Mantelin individual	210-215
Mantequillera	139, 170, 198, 348
Medida bar	346
Mesa plegable	293
Molinillo pimienta/sal	350
Mostacero	138, 171
Número sobremesa	156-157, 184
Olla recta	336

P, Q

Pala tarta	74
Palillero	171
Palita caviar, nácar	348
Palita mantequilla	74
Pedestal para pan	146
Pedestal para tartas	146, 148, 178-179, 236, 288
Petite marmite	243
Pimentero	110, 139, 171
Pinza	70-73
Pinza bogavante	344
Placa de inducción	259
Placas eutécticas	229, 231
Planche para cortar	228, 342
Platito	106
Platito bajo botellas	120, 152, 349
Platito bajo vasos	119, 152, 349
Plato caracoles	140, 172, 192
Plato de presentación	205-209
Plato ostras	144
Plato pan	161
Ponchero	153, 182, 287
Porcelana	143, 176, 339
Porta puros	351
Porta tostadas	95
Portavela	91, 98, 128-129, 185
Prensa limones	345
Quesera	106, 119, 138, 160, 170, 198

R, S

Rallador	343
Rechaud	175, 191
Recipiente para paté	170
Recogemigas	351
Sacachoros	346
Salero	110, 139, 171
Salsera	139, 170, 198
Samovar	245, 286
Sartén para flambear	156
Servicio para caviar	192
Servicio de mesa	88, 106, 139, 160, 171, 198
Servilletero	86, 95, 111, 184, 350
Sopera	145, 174, 191, 243
Soporte con fuentes aperitivos	91B, 91C
Soporte con fuente horno	91B, 91C
Soporte cubo mesa	348
Soporte de mesa cestas/bols	233
Soporte huevos	348
Soporte niveles múltiples	234-235
Soporte para botella	155, 183, 348
Soporte para buffet	236
Soporte para cubo vino	90, 97, 109, 155, 183, 197
Soporte para dulces	149
Soporte para fuente de marisco	349
Soporte para número de mesa	157, 184
Soporte platos	149
Sorbetera	182
Sub-copa	152, 181, 199

T, V

Tapa para fuente horno	91B, 91C
Tapa para bol	231, 249
Tapa para cesta pan	232
Tapa para jarra	229, 249
Tapa roll-top	227, 232
Tapón	97, 346
Tarros de vidrio con tapa	228
Tenedor	69
Tenedor bogavante	344
Tenedor caracoles	74
Tenedor caviar, nácar	348
Tenedor monoportión	76
Tenedor ostras	74
Tenedor roast beef	74, 341
Tenedor servir	74, 77
Tetera	86, 94, 103, 136, 168
Tijeras aves	344
Tijeras cocina	344
Tijeras uva	77
Vinagrera	110
Vitrina refrigerada	226-227, 250, 260-261, 273-274

NUMERICAL INDEX

Indice numerico - Numerischer Index - Index numérique - Índice numérico

NUMERICAL INDEX

extras

14000

14102	227, 276
14103	276
14105	276
14107	276
14108	276
14202	227, 275
14302	275
14409	275-276

18000

18002	342
18006	342
18022	342
18024	342
18028	342
18100	341
18106	341
18109	341
18111	341
18114	341
18116	341
18122	341
18128	341
18209	342
18230	341
18235	342
18261	344
18271	344

31000

31479	346
31480	346
31504	347
31509	348
31510	348
31529	345
31530	345
31561	348
31598	348
31603	346
31604	346
31606	345
31648	347
31678	345
31679	351

32000/38000

32955	350
38238	344
38239	344
38241	351

41000

41400	249, 273
41400	230, 275
41405	230
41418	289
41418	232
41419	232
41429	288
41442	287
41473	345
41474	345
41479	346
41480	346
41504	347
41508	347
41510	348
41513	348
41518	348
41529	345
41530	345
41541	287
41558	348
41559	351
41561	348
41585	236
41589	228
41592	349
41593	349
41598	348
41603	346
41604	346
41605	346
41606	345
41608	346
41611	349
41614	286
41617	350
41629	349
41646	347
41648	347
41679	351

41695	278, 282
41699	346
41875	284
41876	284
41877	284
41878	284
41879	285
41880	285
41881	285
41882	285
41900	286
41910	286

42000

42400	286
42401	347
42450	231
42452	231-232, 273, 275, 288
42453	231
42461	232, 288
42462	232
42501	344
42522	342
42569	343
42593	351
42665	350
42666	350
42727	350
42728	350
42796	350
42950	215
42955	350
42964	342
42965	289
42967	289
42969	289

44000

44201	335
44202	335
44332	275-276
44333	276
44335	276
44337	276
44352	280
44355	280
44398	349

44837	230
44946	287, 347
44947	288
44950	348
44995	230

48000/49000

48210	344
48220	344
48237	344
48238	344
48239	344
48241	351
48242	351
48244	351
48245	351
48278	343-345
48280	342
49850	286
49855	286

51000

51601	334
51607	334-335
51609	334
51638	334-335
51801	336
51806	337
51807	336
51809	337
51814	337
51819	337
51821	337
51823	336
51861	337

52000

52317	39
52322	43
52356	42
52380	40
52386	41
52456	59
52460	60
52464	58
52486	62

52501	52
52502	48
52503	51
52505	24
52507	29
52509	50
52513	32
52515	31
52518	14
52519	18
52520	23
52523	46
52524	44
52526	15
52527	19
52530	22
52533	25
52535	20
52536	33
52537	21
52538	17, 68
52546	47
52550	69-77, 79
52552	78
52556	45
52557	68
52558	68
52560	16
52564	28
52576	30
52586	49
52597	53
52701	52
52702	48
52703	51
52705	24
52707	29
52709	50
52713	32
52715	31
52718	14
52719	18
52720	23
52723	46
52724	44
52726	15
52727	19
52730	22
52735	20

52736	33
52737	21
52738	17, 68
52746	47
52750	71-77
52756	45
52757	68
52760	16
52776	30
52786	49
52797	53

53000

53001	168
53004	168
53006	168
53008	168
53010	168
53015	168
53016	168
53018	180
53019	180
53020	180
53024	180
53026	180
53030	180
53032	181, 209
53035	176
53037	176
53041	176
53043	176
53045	176
53049	172
53054	174
53056	174
53062	171
53065	171
53067	139
53068	139
53071	139
53072	171
53073	171
53074	168
53075	171
53077	170
53081	171
53083	170
53085	170

NUMERICAL INDEX

Indice numerico - Numerischer Index - Index numérique - Índice numérico

NUMERICAL INDEX

53086	170	54279	160	55107	140
53088	177	54292	161	55109	140
53090	177			55110	138, 140
53092	177			55112	152
53094	184			55115	154
53096	184	55001	136	55116	154
53098	184	55003	136	55117	155
53101	172	55004	137	55118	155
53104	170	55006	137	55119	155
53107	172	55008	136	55119	197
53109	172	55010	137	55120	155
53110	170, 172	55012	137	55121	155
53112	181	55013	137	55123	155
53115	183	55015	137	55125	156
53117	182	55018	152	55134	146
53119	183	55020	151	55135	146
53121	182	55024	151	55136	146, 148
53123	183	55025	150	55137	146, 148, 179
53125	184-185	55026	150	55138	146
53126	185	55030	150	55139	147, 148
53131	185	55032	103, 149, 207	55140	148
53132	185	55033	149, 161, 207	55143	153
53136	178-179	55035	142	55144	153
53137	179	55037	142	55161	157
53139	179	55038	142	55162	156
53143	182	55039	142	55163	156
53164	184	55041	143	55164	157
53220	161	55043	143	55237	344
53224	161	55045	144	55326	117
53226	161	55048	144	55338	117
53230	161	55049	140	55401	91B
53263	160	55054	145	55402	91B
53269	160	55056	145	55403	91B
53279	160	55060	145	55420	91C
53292	161	55063	139	55421	91C
		55065	139	55424	91C
		55074	152	55518	107
		55077	152	55519	106
		55079	138	55520	107
		55081	138	55521	107, 207
		55085	139	55522	106
		55087	139	55524	106
		55088	146	55525	106
		55089	146	55526	106
		55092	145	55527	106
		55098	156	55530	106
		55099	156	55538	127
		55101	140	55560	126
		55104	138	55561	126

54000

54065	171
54067	139, 171
54068	139, 171
54071	139, 171
54139	179
54220	161
54224	161
54226	161
54230	161
54263	160
54269	160

extras

55591	88	55820	123	56060	145
55592	88	55904	86	56063	139
55594	90	55906	86	56065	139
55595	88	55908	86	56074	152
55596	90	55910	86	56077	152
55598	90	55915	86	56079	138
55620	121	55916	86	56081	138
55626	121	55919	118	56085	139
55652	120	55920	118	56087	139
55658	120, 205	55931	86, 205	56088	146
55690	121	55932	119, 205	56089	146
55701	94, 103	55959	119	56092	145
55704	94	55979	119	56098	156
55706	94	55982	122	56099	156
55706	103	55985	122	56101	140
55708	94, 103	55987	122, 205	56104	138
55710	94, 103	55992	119	56107	140
55715	94, 103	55994	86	56109	140
55716	94	56000		56110	138, 140
55718	94			56112	152
55751	97			56114	154
55752	97			56115	154
55754	97, 103			56116	154
55755	90, 97			56117	155
55756	95			56118	155
55757	95			56119	155
55759	95			56119	197
55765	98			56120	155
55769	95	56001	136	56121	155
55770	94	56003	136	56123	155
55772	97	56004	137	56125	156
55775	95	56006	137	56133	149
55777	95	56008	136	56134	146
55780	110, 113	56010	137	56135	146
55781	111	56012	137	56136	146, 148
55782	111	56013	137	56137	146, 148, 179
55783	110	56015	137	56138	146
55784	111	56018	152	56139	147, 148
55785	110	56020	151	56140	148
55786	110	56024	151	56141	149
55787	110	56025	150	56143	153
55788	110	56026	150	56144	153
55789	111	56030	150	56161	157
55790	110, 112	56032	149, 207	56162	156
55791	111-112	56033	149, 161, 207	56163	156
55792	111	56035	142	56164	157
55793	113	56037	142	56326	117
55794	112	56038	142	56338	117
55796	97, 346	56039	142	56401	91B
		56041	143		
		56043	143		
		56045	144		
		56048	144		
		56049	140		
		56054	145		
		56056	145		

NUMERICAL INDEX

Indice numerico - Numerischer Index - Index numérique - Índice numérico

NUMERICAL INDEX

extras

56402	91B	56725	98	56992	119
56403	91B	56729	110	56994	86
56412	91C	56751	97		
56420	91C	56752	97		
56421	91C	56754	97		
56424	91C	56755	90, 97		
56518	107	56756	95		
56519	106	56757	95		
56520	107	56759	95		
56521	107	56765	98		
56521	207	56769	95		
56522	106	56770	94		
56524	106, 108	56772	97		
56525	106	56774	98		
56526	106	56775	95		
56527	106	56777	95		
56529	213-215	56780	110, 113		
56530	106	56781	111		
56538	127	56782	111		
56540	109	56783	110		
56551	115	56784	111		
56552	115	56785	110		
56553	115	56786	110		
56554	115, 205	56787	110		
56555	109	56788	110		
56560	126	56789	111		
56561	126	56790	110, 112		
56591	88	56791	111-112		
56592	88	56792	111		
56594	90	56793	113		
56595	88	56794	112		
56596	90	56796	346		
56597	91	56796	97		
56598	90	56820	123		
56620	121	56901	86		
56626	121	56904	86		
56652	120	56906	86		
56658	120	56908	86		
56658	205	56910	86		
56660	129	56915	86		
56661	128	56916	86		
56690	121	56919	118		
56701	94	56920	118		
56704	94	56931	86, 205		
56706	94	56932	119, 205		
56708	94	56959	119		
56710	94	56979	119		
56715	94	56982	122		
56716	94	56985	122		
56718	94	56987	122, 205		
				57000	
				57112	266
				57131	174-175
				57132	243, 266-267
				57134	174-175
				57135	174-175
				57136	243, 266-267
				57152	242
				57156	242
				57162	254, 256, 258, 278
				57166	255, 258, 259, 280
				57168	255
				57331	244, 268-269
				57333	268
				57351	245
				57353	244
				57354	249
				57401	248-249, 271
				57402	248, 273
				57425	250
				57431	272
				57432	270
				57433	272
				57434	270-271
				57435	274
				57436	273
				57452	246
				57453	249
				57454	247
				57466	260
				57467	261
				57874	316
				57875	322
				57876	318, 320
				57878	323
				57879	324
				57880	317
				57882	326
				57884	325
				57888	314
				57889	329
				57891	315
				57893	328
				57897	330

58000/59000

58132	243, 266-267
58132	278, 282
58136	243, 266-267, 280, 282
58152	242
58156	242
58162	254, 256, 258, 259, 278
58166	255, 258, 259
58166	280, 282
58168	255, 280
58172	254, 256, 278
58176	255, 258, 280
58186	235
58333	268, 275
58341	244, 268-269,282
58351	245
58353	244
58354	249
58355	245
58357	245
58383	226
58401	229, 248-249, 271
58402	248, 273
58425	250
58431	272
58435	274
58435	275
58436	273
58452	246
58453	249
58454	247
58466	260
58466	275
58467	261, 275
58482	234-235
58484	236
58485	226-228
58488	236
58489	228-229, 232-233
58786	293, 296-300
58791	303-304, 307-308
58874	316
58875	322
58876	318-320
58877	321
58878	323
58879	275, 324
58880	317
58882	326
58884	325

58886	312
58887	313
58888	314
58889	329
58891	315
58893	328
58895	327
58897	330
59010	339
59906	143, 176
59957	157, 184

62000

62412	61
62506	35
62512	34
62706	152
62706	182

65000

65325	143
65326	142
65332	349
65359	349
65392	349

66000

66325	143
66326	142
66332	207, 349
66359	349
66392	349

73000

73017	195
73018	195
73020	195
73022	195
73024	195
73025	194
73026	194
73027	194
73028	194
73029	192
73030	194
73032	193, 209

73035	190
73037	190
73038	190
73041	190
73043	190
73045	190
73049	192
73054	191
73056	191
73063	198
73065	198
73079	198
73085	198
73088	193
73091	192
73092	192
73101	199
73102	192
73109	199
73110	198-199
73112	192
73112	199
73115	196
73117	196
73118	197
73125	201
73126	201
73127	201
73129	200

77000

77101	191
77104	191
77105	191

REFERENCE LIST

Europe

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Cascina Bonelli	Benevello (CN)
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Edodè Ristorante	Capri (NA)
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	Mazara del Vallo (TP)
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Principe di Piemonte	Viareggio (LU)

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The Plaza Tirana	Tirana

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Travel Charme Hotel	Ifen
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Palais Hansen Kempinski	Wien
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Sense Hotel	Sofia
Sheraton Hotel	Sofia

CROATIA

Hotel La Grisa	Bale
Hotel Vela Vrata	Buzet
Villa Dubrovnik	Dubrovnik
Alhambra & Augusta	Mali Lošinj
Villa Hortensia	Mali Lošinj
Hotel Boskinac	Novalja
Hotel Rivalmare	Novigrad/Cittanova
Bevanda Hotel & Restaurant	Opatija
Hotel Boskinac	Pag-Novalja
Hotel Lone	Rovinj

Hotel Monte Mulini	Rovinj
Kempinski Hotel Adriatic	Savudrija
The Regent Esplanade Hotel	Zagreb
Jeunes Restaurateurs d'Europe	

CYPRUS

Alion Beach Hotel	Ayia Napa
Aphrodite Hills Club House	Limassol
Le Meridien Spa and Resort	Limassol
L'Onda Beach Hotel	Limassol
The Mediterranean Beach	Limassol
Hilton Cyprus	Nicosia

CZECH REPUBLIC

Hotel Miura	Celadná
Four Seasons	Prague
Karmelitska Hotel Praha	Prague
Palace Praha Hotel	Prague

ESTONIA

Kuninga Restoran	Tallinn
Meriton Grand Conference & Spa Hotel	Tallinn
	Tallinn
Rocca al Mare Hotel	Tallinn
Swissotel	Tallinn
Nordic Hotel Forum	Tallinn
Kõue Möis	Triigi
Vihula Manor	Vihula

FRANCE

Hôtel du Cloître	Arles
Castel Clara, Relais & Chateaux	Bangor
Reser ve de Beaulieu	Beaulieu sur Mer
Hotel Martinez	Cannes
Majestic Hotel	Cannes
Mas Candille	Cannes
Plage Vegaluna	Cannes
Villa Romaine	Carsac Aillac (Périgord)
Dolce Chantilly Hotel	Chantilly
Hotel Du Golf	Deauville
Hotel Royal Barrière	Deauville
Normandy Hotel Barrière	Deauville
MGallery Grand Hotel la Cloche	Dijon
Gressy Hotel	Gressy
Castel Marie-Louise	La Baule
Royal Thalasso Hotel	La Baule
Chateau de Valmer	La Croix-Valmer
La Pinède	La Croix-Valmer
Le Sailfish	Lège-Cap-Ferret
Le Pavillon de la Rotonde	Lyon
Maison Clovis	Lyon
Sofitel Lyon Bellecour	Lyon
Couvent des Minimes	

	Mane en Provence
New Hôtel Bompard	Marseille
Sofitel Marseille Vieux-Port	Marseille
Les Sources de Caudalie	Martillac
Boutsen Aviation	Monaco
Grand Hotel Montecarlo	Montecarlo
Port Palace Hotel	Montecarlo
Meridien Noumea	New Caledonia
Bora Bora Nui Resort	Papeete (Tahiti)
Astra Hotel	Paris
Burgundy	Paris
California Hotel	Paris
Costes Hotel	Paris
Emporio Armani Caffé	Paris
Esplanade Café	Paris
Fouquet's Barrière	Paris
George V, Four Seasons	Paris
Georges, Centre Pompidou	Paris
Groupe Accor	Paris
Groupe Astotel	Paris

Hotel de la Trémoille	Paris
Hotel Marignan	Paris
Hotel Montaigne	Paris
Hotel Shangri-La Paris	Paris
Hyatt Paris Madeleine	Paris
Intercontinental Le Grand	Paris
Kong Restaurant	Paris
L'Avenue	Paris
La Mediterranée	Paris
Lancaster Hotel	Paris
Le Berkeley	Paris
Le Bristol	Paris
Les Hôtels Esprit de France	Paris
Les Restaurants Cyril Lignac	Paris
M Gallery Baltimore	Paris
Maison Favart	Paris
Mandarin Oriental	Paris
Market	Paris
Park Hyatt Vendome	Paris
Park Hyatt Paris Vendôme	Paris
Plaza Athénée	Paris
Pullman Bercy	Paris
Pullman C.D.G.	Paris
Pullman Grand Arche la Defence	Paris
Ruc Café du Louvre	Paris
Scribe Hotel, Sofitel	Paris
Senderens Restaurant	Paris
Sofitel Arc de Triomphe	Paris
Kemferhof Golf Hôtel	Plobsheim
Casadelmar "Design Hotels"	

	Porto Vecchio (Corse)
Don César Hotel	Porto Vecchio (Corse)
Sofitel Quiberon Thalassa	Quiberon
Auberge à l'Agneau	Roppenheim
Le Barthélémy Hôtel et Spa	
	Saint Barthélémy
Toiny Hôtel	Saint Barthélémy
Casino Le Lion Blanc	Saint Galemier
Eden Rock	Saint-Barthélémy
Hôtel du Bien être La Baronnie	
	Saint-Martin-de-Ré
Hotel Sezz	Saint-Tropez
Grand Hotel Du Cap-Ferrat	
	St. Jean Cap Ferrat
Hilton	Strasbourg
Petit France Regent Hotel	Strasbourg
Four Seasons Terre Blanche	Tourrettes
Bora Bora Lagoon Resort	
	Vaitape (Bora Bora)
Sofitel Bora Bora	Vaitape (Bora Bora)
Le Blizzard	Val d'Isère
Oxalys	Val Thorens
Welcome Hôtel	Villefranche/Mer
Châteauform' France	

GEORGIA

Sheraton Hotel	Batumi
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GERMANY

Alt Madlitzer Mühle	Alt Madlitz
Abion Spreebogen Hotel	Berlin
Amano Hotel Grand Central	Berlin
Auto Haus Mercedes	Berlin
Berlin Moskau Gastronomie & Event	
Berlin	
Fernsehturm Alexanderplatz	Berlin
Hotel Moa	Berlin
Kempinski Hotel Bristol	Berlin
Kongress Haus	Berlin
Nhow Hotel	Berlin
The Regent Hotel	Berlin
Umspannwerk Kreuzberg	Berlin
Waldorf Astoria	Berlin

Kameha Grand Bonn	Bonn
Grashoff 1872	Bremen
Südtiroler Hütte	Bremen
La Cantina Italiana	Buxtehude
L'Orangerie	Darmstadt
Schlosshotel Kurfürstliches Amtshaus	

	Daun
Ketschauer Hof	Deidesheim
Il Castello Restaurant	Dieburg
Holiday Inn - Am Zwinger	Dresden
Swissôtel	Dresden
Apollo Hotel	Düsseldorf
Breidenbacher Hof, a Capella Hotel	

	Düsseldorf
Derag Living Hotel	Düsseldorf
Hyatt Regency Hotel	Düsseldorf
Intercontinental Hotel	Düsseldorf
Stage 47	Düsseldorf
Merkles Restaurant	Endingen
Colosseum Theater	Essen
San Lorenzo Restaurant	Glinde
Ameron Hotel Speicherstadt	Hamburg
Casse Crôte	Hamburg
Delta Bistro	Hamburg
Fischereihafen Restaurant	Hamburg
Hapag-Lloyd Cruise	Hamburg
Osteria da Francesco	Hamburg
Park Hyatt - The Apples	Hamburg
Tarantella Restaurant	Hamburg
Zollenspieker Fährhaus	Hamburg
Castello im Herzog Ferdinand	Hannover
Muse Chocolat	Heppenheim
MaiBeck	Köln
Radisson Blu, Rest. Paparazzi	Köln
Schlosshotel Kronberg	

	Kronberg im Taunus
Humboldt-Villa	Lüdenscheid
Acquarello Restaurant	München
Dolce Hotel - Unterschleißheim	
	München
Eden-Wolff Hotel	München
Mandarin Hotel, Restaurant Rafael	

	München
Factory Hotel	Münster
Seehotel Binz, Therme	Ostseebad Binz
Restaurant Der Pate	Rantum/Sylt
Hotel Schwert	Rastatt
Ratskeller	Rheda Wiedenbrück
Aaldering Hotel	Rheinberg
Hotel San Gabriele	Rosenheim
Hotel Bachmair	Rottach-Egern
Hotel am Schlossgarten	Stuttgart
Sansibar	Sylt
Das Tegernsee	Tegernsee
Burg Reichenstein	Trechtlingshausen
Dolce Munich Hotel	Unterschleissheim
Restaurant Jörg Müller	Westerland/Sylt
Strandoase	Westerland/Sylt
Restaurant Come Back	Wiesbaden
Ratskeller Wildeshausen	Wildeshausen
Palette	Wuppertal
Fleming's Hotels	
Starcruises	
Travel Charme Hotels	

GREECE

Iridanos Hotel	Athens
King George	Athens
Restaurant Dionysos Zonars Acropolis	
	Athens
Sheraton Gran Bretagne	Athens
Porto Carras	Chalkidiki
Starwood The Romanos	Costa Navarino
Starwood The Westin	Costa Navarino

Il Salumaio di Athene Café	
	Kifisia, Athens
Santa Marina Axetee	Mykonos
Astir Palace Voyliagmeni	Piraeus
Astra Suites	Santorini
Aldemar Hotels	
Amalia Hotels	
Helios Hotels & Resorts	

HUNGARY

Four Seasons Hotel Gresham Palace	
	Budapest
Mercure Hotel	Budapest
Novotel	Budapest
Hotel Kempinsky	Budapest

IRELAND

Castle Durrow Hotel	Dublin
Four Seasons	Dublin
The G Hotel	Dublin
Cabra Castle	Kingscourt

LATVIA

Restaurant Il Giardino	Jurmala
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LITHUANIA

Holliday Inn	Vilnius
Kempinski Hotel Cathedral Square	Vilnius
Ramada Hotel	Vilnius

MALTA

Radisson Blu Resort and Spa,	
Malta Golden Sands	St. Julian's
Corinthia Hotels	

MONTENEGRO

Hotel Splendid	Budva
Hotel Avala	Budva
Hotel Queen of Montenegro	Becici
Hotel Bianca	Kolasin
Hotel Aman Sv. Stefan	Sveti Stefan
Hotel Forza Mare	Kotor
Hotel Vardar	Kotor
Restorant Catovica Mlini	Morinj
Crna Cora Hotel	Podgorica

POLAND

Villa Merilor	Acopana
Delicja Hotel	Oborniki
Hotel Arłamów	Ustrzyki Dolne
Intercontinental	Warsaw
Westin Atrium Hotel	Warsaw

PORTUGAL

CS Salgados Golf & Beach Hotel	
	Albufeira
CS Sao Rafael	Albufeira
Grande Real Santa Eulalia Hotel	
	Albufeira
Hotel Vila Joya	Albufeira
Sana Caldas da Rainha	

	Caldas da Rainha
Estoril Sol Hoteis / Hotel Mirage	Cascais
Grande Real Villa Italia	Cascais
Hotel Cascais Miragem	Cascais
Martinhal Lisbon Cascais	Cascais
The Oitavos, Quinta da Marinha	Cascais
Villa Italia, Hoteis Real	Cascais
Egoista	Casino Povia de Varzim
M'Ar De Ar Muralhas Hotel	Evora
Hotel Lusitano Golegã	Golegã
Alpha Hotel, Corinthia Group	Lisbon

Altis Hotel	Lisbon
Altis Park Hotel	Lisbon
Carlton Palace	Lisbon
Four Seasons Ritz Hotel	Lisbon
Hotel Altis Avenida	Lisbon
Hotel Altis Belém	Lisbon
Lapa Palace	Lisbon
Príncipe Real Boutique Hotel	Lisbon
Sheraton Lisboa	Lisbon
Tivoli Hotels	Lisbon
Dom Pedro Hotels	Lisbon & Algarve
Reids Palace hotel	Madeira
Vine Hotel	Madeira
CS Hotel do Lago Montargil	Montargil
Yeatman	Oporto
Vintage House Hotel	Pinhão
Tivoli Marina Portimão	Portimão
Four Seasons	Porto
Intercontinental	Porto
CS São Rafael Suite Hotel	São Rafael
Penha Longa	Sintra
Tivoli Palácio de Seteais	Sintra
Tivoli Sintra	Sintra
Troia Design Hotel	Troia
Troia Resort	Troia
Tivoli Marina	Vilamoura
Tivoli Vitória	Vilamoura
Montebelo Viseu Hotel & Spa	Viseu
Real Hotels Group	
Sana Hotels Group	
Onyria Golf Resorts	
Pestana Hotels & Resorts	

RUSSIA

Hilton Gelendzhik Gelendzhik	
	Gelendzhik
Novotel	Krasnoyarsk
Bolshoi Restaurant	Moscow
Dukal Palace	Moscow
Eldorado Hotel	Moscow
Radisson Royal Hotel (Hotel Ukraina)	
	Moscow
Intercontinental	Moscow
La Cipolla d'Oro	Moscow
Lotte Hotel	Moscow
Sheraton Palace Hotel	Moscow
Swissôtel Krasnye Holmy	Moscow
Restaurant Lorenzo	Moscow
Restaurant Seasons	Moscow
Hotel Imperial	Rogozinino
Les Art Resort	Ruza
Aivazovsky Hotel	Sochi
Swisshotel Krasnaya Polyana	Sochi
Golden Tulip Rosa Khutor	Sochi
Four Seasons	St. Petersburg
Kostantinovskij Palace	St. Petersburg
Präsidentenpalast V. Putin	St. Petersburg
Sheremetev Palace	St. Petersburg
Mercure Hotel	Tyumen

SCANDINAVIA

Era Ora Restaurant	Copenhagen - DK
Sheraton	Helsinki - FI
Hilton Linköping	Linköping - SE
Hilton InfraCity	Stockholm - SE

SERBIA

Metropole Palace	Belgrade
Hyatt Regency	Belgrade

SLOVAKIA

Crowne Plaza Hotel	Bratislava
Grand Hotel River Park	Bratislava
Hilton	Kosice
Hotel Zochova Chata	Modra

SLOVENIA

Terme Catež	Catež ob Savi
Prestige Hotel	Livada
City Hotel	Ljubljana
Restaurant Maxim	Ljubljana
Terme 3000	Moravske Toplice
Hotel Slovenija	Rogaška Slatina

SPAIN

Hotel Casa Fuster	Barcelona
Le Méridien	Barcelona
Mandarin Hotel	Barcelona
Ritz	Barcelona
Surfing Club Aguila	Canay Islands
Villa Cortes, Europe Hotels	
	Canay Islands
Crowne Plaza Estepona	Costa del Sol
Hotel Marques de Riscal	Elciego
Nazaries Hotel	Granada
Villa Jerez Hotel	Jerez de la Frontera
Palace Hotel	Madrid
Barcelo Marbella Golf	Malaga
Grand Hotel Cortesin	Marbella
Gran Melia Don Pepe	Marbella
Hotel Son Vida	Palma de Mallorca
Gran Hotel Bahia del Duque	Tenerife
Pazo Los Escudos	Vigo
Hoteles Center	
Hoteles Vincci	

SWITZERLAND

Hilton Garden Inn	Davos
Intercontinental	Davos
Four Seasons Hotel des Bergues	Geneva
Grand Hôtel Kempinski	Geneva
Swisshotel Metropole	Geneva
The Hotel Palafitte	Lake Neuchatelle
Beau Rivage Palace	Lausanne
Hôtel des Horlogers	Le Brassus
Kurhaus Cademario	Lugano
Villa Principe Leopoldo	Lugano
Grand Hotel Villa Castagnola	Lugano
Grand Hotel Kronenhof	Pontresina
Badrutts Palace	St. Moritz
Carlton Hotel	St. Moritz
Swiss Diamond Hotel	Vico Morcote
Hotel Atlantis by Giardino	Zurig

TURKEY

Kiris World Magic Hotel	Antalya/Kemera
Mardan Palace	Antalya
Mandarin Oriental	Bodrum
Marriott Bodrum	Bodrum
Rixos Savoy	Bodrum
Swissotel Bodrum Beach	Bodrum
Armani Restaurant	Istanbul
CVK Park Hotel	Istanbul
Divan Hotel	Istanbul
Eataly	Istanbul
Four Seasons	Istanbul
Kempinski Ciragan Palace	Istanbul
Raffles	Istanbul
Sheraton	Istanbul
Marriot	Izmir

REFERENCE LIST

Africa - Middle East

UKRAINE

Dnipro Hotel	Kiev
Oreanda Hotel	Yalta Crimea

UNITED KINGDOM

Hilton Cardiff	Cardiff
Sheraton Grand Hotel	Edinburgh
Four Seasons Canary Wharf	London
Four Seasons, Park Lane	London
Hotel Café Royal	London
Hyatt, Brampton Road	London
Intercontinental Park Lane	London
Jolly Hotels	London
Melia White House	London
Metropolitan Hyde Park	London
Millenium Knight Bridge	London
Reebook's Club	London
Royal Garden Knight Bridge	London
Santini Restaurant	London
Savini at Criterion	London
Savoy Fairmont	London
The Hempel Hotel	London
The Landmark	London
The Langham	London
The Savoy	London
Radisson Edwardian Hotel	Manchester
Raithwaite Hall	North Yorkshire
Hilton	Paddington

AFRICA

ALGERIE

Hilton	Algiers
Mercure Grand Hotel	Algiers
Sheraton Club des Pins	Algiers
Sofitel	Algiers
International Conference Center	Algiers

CAMEROUN

Hilton	Yaounde
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EGYPT

Four Seasons San Stefano	Alexandria
Mercure Hotel	Alexandria
City Stars	Cairo
Conrad Cairo Hotel	Cairo
Four Seasons Hotel	Cairo
Four Seasons Nile Plaza	Cairo
Meridian Hotels	Cairo
Nile Cruise St. George 1	Cairo
Sheraton	Cairo
Sheraton Miramar Resort	El Gouna
Radisson Blu Resort	El Quseir
Hilton DreamLand	Giza
Kahramana Resort	Marsa Alam
Baron Hotel	Sharm El Sheikh
Coral Bay Hotel	Sharm El Sheikh
Coraya Resort	Sharm El Sheikh
Four Seasons Resort	Sharm El Sheikh
Grand Rotana Resort & Spa	Sharm El Sheikh
Kamaraya Beach Resort	Sharm El Sheikh
Mirabel Park & Club	Sharm El Sheikh
Ritz Carlton	Sharm El Sheikh
Sheraton Sharm Hotel	Sharm El Sheikh
Hilton Hotels	Hurghada / Ein El Sokhna / Tabá
Holiday Inn Hotels	Sharm El Sheikh / Hurghada / Safage
Hyatt Regency	Sharm El Sheikh / Tabá
Iberotel Hotels	Sharm El Sheikh / Hurghada
	Marsa Allam / Marsa Matrooth

Intercontinental Hotels

Sharm El Sheikh / Cairo / Tab	
Marriott Hotels	
Sharm El Sheikh / Cairo / Hurghada	
Movenpick Hotels	
Sharm El Sheikh / Cairo / El Alamein	
El Gouna / El Quseir / Tab	
Novotel Hotel	Sharm El Sheikh / Cairo
Sonesta Hotels	
Sharm El Sheikh / Cairo / Luxor	
Sofitel Hotel	
Sharm El Sheikh / Cairo / Tab	

GABON

The Radisson Blu Okoume Palace Hotel	Libreville
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GHANA / IVORY COAST

Sofitel	Abidjan
The African Regent Hotel	Accra
White Sands Beach Resort and Spa	Gomoa Fetteh

KENYA / TANZANIA

Kempinsky Hotel & Resort	Dar Es Salaam
Serena Hotels	Kenya Resorts
Kempinsky Hotel & Resort	Kilimanjaro
Diani Reef Beach Resort & Spa	Mombasa
Aga Khan Hospital	Nairobi
Airkenia Aviation	Nairobi
Fairmont the Norfolk	Nairobi
Hilton Hotel	Nairobi
Hotel Ole Sereni	Nairobi
Serena Hotel	Nairobi
Serena Hotels	Tanzania Resorts

LIBYA

Tibesty Hotel	Benghazi
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MAURITIUS

Intercontinental Resort	Balaclava
Heritage Le Telfair Golf & Spa Resort	Bel Ombre
Hilton Mauritius Resort & Spa	Flic-en-Flac
Sofitel Mauritius l'Impérial Resort & Spa	Flic-en-Flac
Royal Palm	Grand Baie
St. Regis Mauritius Resort	La Morne
Labourdonnais Waterfront Hotel	Port Louis
One&Only Le Saint Géra	Poste de Flacq
Shangri-La's Le Touessrok Resort & Spa	Trou d'Eau Douce
Beachcomber Hotels	
Taj Exotica Resort and Spa	

MOROCCO

Sofitel Agadir Royal Bay Resort	Agadir
Mazagan Beach Resort Al Jadida	Al Jadida
Virgin, Kasbah Tamadot	Asni
Four Seasons	Casablanca
Hyatt Regency	Casablanca
Sheraton Fes	Fez
Four Seasons	Marrakesh
Mandarin Oriental Marrakesh Marrakesh	
Hotel Palm Dorint Arts	

NIGERIA

Sheraton	Abuja
Eko Tower	Lagos
Sheraton	Lagos
Holiday Inn	Port Harcourt

RWANDA

Kigali convention Complex	Kigali
Serena Hotel	Kigali

SEYCHELLES

H Hotel	Mahé
Le Méridien Fisherman's Cove	Mahé
Taj Denis Island	Denis Private Island
Desroches Island Resorts	Desroches Island
Fregate Private Island	Fregate Island
Village du Pecheur	Praslin Island
Raffles Resort & Spa	Praslin Island

SOUTH AFRICA

The Cellars	Cape Town
International Convention Centre	Durban
Four Seasons	Johannesbourg

SUDAN

Al Salam Rotana	Khartoum
Hilton	Khartoum

TOGO

Radisson Blu	Lomé
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UGANDA

Serena Hotel	Kampalaw
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MIDDLE EAST

BAHRAIN

Art Rotana	Manama
Capital Club	Manama
Elite Hotels & Resorts	Manama
Four Seasons Hotel Bahrain Bay	Manama
Fraser Suites	Manama
The Domain Hotel & Spa	Manama
The Ritz-Carlton	Manama
Sofitel Resort and Spa	Zallaq
Elite Resort	
Hilton Bahrain	
King's Palace	

IRAQ

Millenium Hotel	Erbil
Rotana Hotel	Erbil
Senara Hotel	Erbil

ISRAEL

Hilton Hotel	Tel Aviv
The David Citadel Hotel	Jerusalem
Panorama Hotel	Jerusalem
Dan Panorama Hotel	Jerusalem
Mamilla Hotel	Jerusalem
Movenpick Hotel	Ramallah

JORDAN

Bristol Hotel	Amman
Four Seasons Hotel	Amman
Grand Hyatt	Amman
Intercontinental	Amman
Le Royal Hotel	Amman
Marriott Hotel	Amman

Royal Hashemite Court	Amman
Kempinski Hotel Aqaba Red Sea	Aqaba
Holiday Inn	Dead Sea
Kempinsky Hotel Ishtar	Dead Sea
Movenpick Resort & Spa	Dead Sea
Jordan Valley Marriott Resort & Spa	Swiemeh

Mercure Hotel

KUWAIT

Crowne Plaza	Kuwait City
Symphony Hotel	Kuwait City
Al Manshar Rotana Hotel & Suites	Kuwait City
Hilton Golf Club	Kuwait City
Movenpick Resort & Residence Al Bidaa	Kuwait City
Sheraton	Kuwait City
The Regency Hotel	Kuwait City
Versus Café	Kuwait City

LEBANON

Buddha Bar	Beirut
Crowne Plaza	Beirut
Four Seasons	Beirut
Holiday Inn Dunes	Beirut
Intercontinental Vendome	Beirut
Kempinski Summerland	Beirut
Le Yacht Club	Beirut
Metropolitan City Center	Beirut
Metropolitan Palace Hotel	Beirut
Sheraton Coral Beach	Beirut
Sofitel Palm Beach	Beirut
Intercontinental Mzaar	Kfardebiane
Cat & Mouth Catering	
Le Casino du Liban	

OMAN

Crowne Plaza	Duqm Beach
Al Bustan Palace Intercontinental	Muscat
Coral Hotel	Muscat
Gran Hyatt Grand	Muscat
Millennium Hotel	Muscat
Shangri-La's Barr Al Jissah Resort & Spa	Muscat
Sheraton	Muscat
Al Fanar Resort	Salalah
Salalah Mall Residences	Salalah

QATAR

Amari Hotel	Doha
Anantara Banana Island	Doha
Best Western Seef Hotel	Doha
Century Hotel	Doha
Cultural Village	Doha
Diplomatic Club	Doha
Four Seasons Hotel	Doha
Grand Hyatt	Doha
Intercontinental The City	Doha
Intercontinental West Bay	Doha
La Cigale Hotel	Doha
Marriott Marquis	Doha
Millennium Hotel	Doha
Ritz Carlton	Doha
Rotana City Centre	Doha
Sheraton	Doha
Simaisma Resort	Doha
Souq Waqif Boutique Hotels	Doha
St. Regis	Doha
Star Qatar	Doha
Swiss Bel-Hotel	Doha
The Westin Hotel	Doha
W Hotel	Doha

North America

SAUDI ARABIA

Movenpick Hotel	Al- Khobar
Oberoi Jeddah	Jeddah
Rosewood Corniche Hotel	Jeddah
Fairmont Clock Royal Tower	Makkah
Raffles Palace	Makkah
Swissotel	Makkah
Le Meridien Hotel	Mecca
Four Seasons Hotel	Riyadh
Ritz Carlton	Riyadh
Versus Café	Riyadh
King's Palaces	Jeddah / Ryadh

SYRIA

Sheraton Hotel	Aleppo
Four Seasons Hotel	Damascus
Rotana	Damascus

U.A.E.

Beach Rotana Hotel	Abu Dhabi
Cleveland Clinic	Abu Dhabi
Dusit Thani Hotel	Abu Dhabi
Ferrari World Yas Island	Abu Dhabi
Four Seasons Abu Dhabi	
Al Maryah Island	Abu Dhabi
Grand Millennium Al Wahda	Abu Dhabi
Hilton	Abu Dhabi
Intercontinental	Abu Dhabi
Jumeirah Etihad Towers	Abu Dhabi
Royal Rose by City Seasons	Abu Dhabi
Shangri-La Hotel, Qaryat Al Beri	Abu Dhabi
St. Regis Corniche	Abu Dhabi
St. Regis Saadiyat Island Resort	Abu Dhabi
Al Murooj Rotana Hotel & Suites	Dubai
Armed Forces Catering	Dubai
Bonnington Hotel & Towers	Dubai
Burj Al Arab	Dubai
Conrad Hotel	Dubai
Emirates Marina Apartments	Dubai
Emirates Towers	Dubai
Emporio Armani Caffè Mall	Dubai
Emporio Armani Caffè	
Mall of the Emirates	Dubai
Fairmont Hotel Palm Jumeirah	Dubai
Four Seasons DIFC	Dubai
Four Seasons Jumeirah Beach	Dubai
Grand Hyatt	Dubai
Grand Millennium Hotel	Dubai
Habtoor Grand Resort & Spa	Dubai
Intercontinental festival City	Dubai
Jumeirah Creekside Hotel	Dubai
Jumeirah Zabeel Saraay	Dubai
Le Meridien Hotels	Dubai
Le Royal Meridien Beach Resort & Spa	Dubai
Madinat Jumeirah	Dubai
Nassima Tower Hotel	Dubai
Palazzo Versace	Dubai
Park Hyatt	Dubai
Raffles	Dubai
Ritz Carlton	Dubai
Rixos Hotel Palm Jumeirah	Dubai
Rotana Towers	Dubai
Shangri-La	Dubai
Sheraton Hotel Mall of the Emirates	Dubai
Sheraton Hotels	Dubai
St. Regis Dubai Habtoor City	Dubai
The Creek Golf & Yacht Club	Dubai
The Address Hotel Downtown BurjDubai	
The Palace The Old Town	Dubai

W Dubai Habtoor City	Dubai
Waldorf Astoria Palm Jumeirah	Dubai
Westin Dubai Habtoor City	Dubai
Hilton Ras Al Khaimah	Ras Al Khaimah
Waldorf Astoria	Ras Al Khaimah
Armani Hotel	Burj Khalifa / Dubai
Atmosphere Restaurant	
	Burj Khalifa / Dubai
Hilton Hotels	Abu Dhabi / Al Ain / Dubai
Rotana Hotels	
Royal Jet	

YEMEN

Resta Al Qasr Hotel	Aden
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NORTH AMERICA USA

Hotels & restaurants

Atlas Restaurant	Atlanta, GA
JP Atlanta	Atlanta, GA
Linton's in the Garden	Atlanta, GA
Restaurant Eugene	Atlanta, GA
St. Regis	Atlanta, GA
Montage	Beverly Hills, CA
Sofitel Los Angeles	Beverly Hills, CA
Spago	Beverly Hills, CA
Boca West Country Club	
	Boca Raton, FL
The Umstead Hotel	Cary, NC
Loews	Chicago, IL
RPM Italian	Chicago, IL
The Langham	Chicago, IL
The Peninsula	Chicago, IL
Waldorf Astoria	Chicago, IL
The Broadmoor	Colorado Springs, CO
The Columbus Club	Columbus, OH
Kiawah Island Resort (Preferred Hotels)	
	Kiawah Island, SC
Chef & The Farmer	Kinston, NC
Montage	Laguna Beach, CA
Chateau Marmont	Los Angeles, CA
Hotel Bel Air	Los Angeles, CA
Edgewater Hotel	Madison, WI
Malibu Beach Inn	Malibu, CA
Eau de Palm Beach Resort	
	Manalapan, FL
Primland Resort (Preferred Hotels)	
	Meadows of Dan, VA
Fisher Island Mansion and Restaurant	
	Miami Beach, FL
Loews	Miami Beach, FL
Juvia	Miami, FL
Mandarin Oriental	Miami, FL
Marion Restaurant	Miami, FL
The One Hotel	Miami, FL
One and Only	Nassau, BS
Four Seasons	New York, NY
Langham Place	New York, NY
Mario Batali's La Sirena	
at The Maritime Hotel	New York, NY
Noho Hospitality Group	New York, NY
Park Hyatt	New York, NY
St. Regis	New York, NY
The Standard	New York, NY
The Waldorf Astoria	New York, NY
Sant Ambroes Group	
	New York, Southampton , NY
The Pacific Club	Newport Beach, CA
Le Meridien	Oak Brook, IL
Four Seasons	Orlando, FL
Loews Sapphire	Orlando, FL
The Farrington House Inn	

(Relais et Chateaux)	Pittsboro, NC
Fairmont Orchid	Puako, HI
Terranea Resort	Rancho Palos Verdes, CA
Four Seasons	San Francisco, CA
St. Regis	San Francisco, CA
Belmond El Encanto	Santa Barbara, CA
Eloisa Restaurant	Santa Fe, NM
Four Seasons Resort Rancho Encantado	
	Santa Fe, NM
Inn of the Anasazi	Santa Fe, NM
Shutters on the Beach	
	Santa Monica, CA
Arizona Inn	Tucson, AZ
Masseria by Nicholas Stefanelli	
	Washington, DC

Altamarea Group	
Benchmark Hotels and Restaurants	
Four Seasons Hotel Group	

Cruise lines

Disney Cruise Line	
Holland America Cruises	
Regent Cruises	
Seaburn Cruises	
Thompson Cruises	

CARIBBEAN

Canouan Resort	
	Saint Vincent and Grenadines
Viceroy	Anguila
Sandy lane	Barbados
Eden Rock Hotel	FWI - St. Barthelemy
Sofitel Christopher	FWI - St. Barthelemy
Toiny Hotel	FWI - St. Barthelemy
Elbow Beach, Mandarin Hotel	
	Hamilton - Bermuda
La Samanna	Saint Maarten
Radisson Blu	Saint Maarten
Point Grace Hotel	
	Turks and Caicos Islands

COSTA RICA

Four Seasons Resort	
	Peninsula Papagayo, Carrillo

DOMINICAN REPUBLIC

Altabella Hotel	Santo Domingo
Cap Cana Restaurant	Santo Domingo

GRENADA

Grenada Grand Beach Resort	
	St. George
Spice Island Hotel	St. George

MEXICO

Hotel Banyan Tree	Acapulco
Hotel Fairmont Princes	Acapulco
Ecole Cordon Bleu	Cancun
Hyatt	Cancun
Le Meridien	Cancun
Secrets the vine	Cancun
Westin	Cancun
Presidente Intercontinental	
	Cancun/Cozumel
Palace Resort Hotel	
	Cancun/Wuintana Roo
Hotel Sheraton	Hacienda del Mar
Breathless Los Cabos	Los Cabos
Hilton	Los Cabos
Hotel Cabo Azul	Los Cabos
Hotel One and Only Palmilla	Los Cabos
One&Only Palmilla Hotel	Los Cabos

Westin Regina Los Cabos	Los Cabos
Banyan Tree	Mayakoba/Riviera Maya
Fairmont	Mayakoba/Riviera Maya
Rosewood	Mayakoba/Riviera Maya
Rosas & Xocolate	Mérida
Continental Plaza	Mexico City
Daniels Rest.	Mexico City
Four Seasons	Mexico City
Gran Melià México Reforma	
	Mexico City
Hotel Camino Real	Mexico City
Hilton	Mexico City
Hyatt	Mexico City
Hotel JW Marriott	Mexico City
Intercontinental Presidente	Mexico City
Le Cirque	Mexico City
Restaurant Biko	Mexico City
Restaurant Pujol	Mexico City
Sheraton Centro Historico	Mexico City
St. Regis	Mexico City
W Mexico City	Mexico City
Estudio Millesime	Mexico D.F.
Four Seasons Punta Mita	Nayarit
Hotel Casa Bichu	Puerto Angel
Hotel Four Seasons	Puerto Vallarta
Hotel Grand Velas	Puerto Vallarta
Hotel Marriott Casa Magna	
	Puerto Vallarta
Hotel Secrets	Puerto Vallarta
Hotel Sheraton	Punta Mita
Maroma Resort	Rivera Maya
AM Resorts	Rivera Maya
Grand Velas Spa and Resort	
	Riviera Maya
Karisma Hotels	Riviera Maya
Mandarin Oriental	Riviera Maya
Occidental Royal Hidaway	Riviera Maya
Palace Group	Riviera Maya
Paraiso Akumal	Riviera Maya
Xcaret	Riviera Maya
Rosewood	San Miguel de Allende
Hotel Marriott	Santa Fe
Westin Santa FE	Santa Fe
The Haciendas - Luxury Collection	
	Yucatan
Hotel Matilda	San Miguel de Allende

REFERENCE LIST

South America - Asia

SOUTH AMERICA

ARGENTINA

Llao Llao Hotel & Resort	Bariloche
Alvear Palace Hotel	Buenos Aires
Four Seasons	Buenos Aires
Hilton	Buenos Aires
Sofitel	Buenos Aires

BOLIVIA

Casa Grande Hotel	La Paz
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BRAZIL

Hilton Morumbi	Sao Paulo
Hotel Copacabana Palace	Rio de Janeiro
Fasano Group	Rio de Janeiro
Gero Restaurants	
	Rio de Janeiro / Brasilia
Grand Hyatt	Rio de Janeiro / Brasilia
Hotel Emiliano	Sao Paulo

CHILE

Intercontinental Santiago	
	Santiago de Chile
Monticello Casino & Hotel	
	Santiago de Chile
Radisson Petra La Dehesa	
	Santiago de Chile
Ritz Carlton	Santiago de Chile

COLOMBIA

Four Seasons Casa Medina	Bogota
NH Hotels	Bogota
Hilton	Cartagena
Sofitel Legend Santa Clara	Cartagena
Hotel Park 10	Medellin

ECUADOR

Sheraton	Quito
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PERU

JW Marriott hotel	Cuzco
Miraflores Park Hotel	Lima

URUGUAY

Four Seasons	Colonia
Conrad Punta del Este	Punta del Este
The Grand Hotel	Punta del Este

VENEZUELA

Hilton	Caracas
Lola Restarurant	Caracas
Recepciones Parque Esmeralda	Caracas
Renaissance Caracas La Castellana	
	Caracas

ASIA

AFGHANISTAN

Serena Hotel	Kabul
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AZERBAIJAN

Fairmnonmt	Baku
Four Seasons	Baku
Hotel Excelsion	Baku
Jumeirah	Baku
Kempinski	Baku
Landmark Hotel	Baku
Holiday Inn	Baku

BANGLADESH

Radisson Hotel	Chittagong
The Westin	Dhaka

BRUNEI

Hyatt Brunei Hotel	
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CAMBODIA

InterContinental	Phnom Penh
Amansara	Siem Reap
Raffles Grand Hotel d'Angkor	Siem Reap

CHINA

China World	Beijing
Four Seasons	Beijing
Raffles	Beijing
Regent	Beijing
Rosewood	Beijing
St. Regis	Beijing
Summit Club	Beijing
The Palace Peninsula	Beijing
Sheraton Changzhou Wujin Changzhou	
Crowne Plaza Chengdu	Chengdu
St. Regis	Chengdu
The Ritz Carlton Chengdu	Chengdu
Hilton	Chongqing
Hyatt Regency Chongqing	Chongqing
Four Points by Sheraton	Guangzhou
Four Seasons	Guangzhou
Garden Hotel	Guangzhou
Mandarin Oriental	Guangzhou
The Westin Hotel	Guangzhou
The Westin Pazhou	Guangzhou
Sheraton Guiyang	Guiyang
Sheraton Haikou Resort	Haikou
Four Seasons	Hangzhou
Crown Plaza	Huzhou
Sheraton Huzhou	Huzhou
Hyatt Regency Jinan	Jinan
Intercontinental Kunming	Kunming
The Westin Ningbo	Ningbo
Conrad Sanya Haitang Bay	Sanya
Hilton Sanya Resort and Spa	Sanya
St. Regis	Sanya
Fairmont Peace Hotel	Shanghai
Four Points by Sheraton	Shanghai
Four Seasons	Shanghai
Four Seasons Pudong	Shanghai
Hilton	Shanghai
Marriott City Centre Shanghai	Shanghai
Park Hyatt	Shanghai
Peninsula Shanghai	Shanghai
Radisson Shanghai Hotel	Shanghai
Ritz Carlton	Shanghai
St. Regis	Shanghai
Sheraton Shenyang	Shenyang
Centenary Hotel Shenzhen	Shenzhen
Dameisha Sheraton	Shenzhen
Four Points by Sheraton	Shenzhen
Four Seasons Shenzhen	Shenzhen
Inter laken OTC Hotel	Shenzhen
Intercontinental Hotel	Shenzhen
Sheraton Dameisha Resort	Shenzhen
St. Regis	Shenzhen
Marriott JiXian	Tianjing
The Ritz Carlton Tianjing	Tianjing
Sheraton Xiamen	Xiamen
Westin Xiamen	Xiamen
Sheraton Xian	Xian

HONG KONG / MACAU

St. Regis	Hong Kong
Crown Hotel	Macau
Venetian Macau Casino	Macau
Wynn	Macau
Mandarin Oriental	Macau
Ritz Carlton Macao	Macau
Landmark Macao	Macau
Aberdeen Marina Club	
American Club	
Benson Crab & Wine Restaurant	
Café Deco Bar & Grill	
China Club	
China Light & Power	
Clearwater Bay Golf Club	
Conrad	
Crowne Wine Cellar	
Eclipse Management	
Empire	
Excelsior Hotel	
Four Seasons Hotel Hong Kong	
Gaia	
Galano Café	
Grand Hyatt	
Great Eagle Hotel	
Harbour Plaza Hotel	
HK Bankers Club	
HK Country Club	
HK CEC	
Holiday Inn Golden Mile	
Hong Kong Bankers Club	
Hong Kong Country Club	
Hong Kong Exhibition	
and Convention Center	
Hong Kong Jockey Club	
Hong Kong Parkview	
Hyatt Regency Hong Kong	
Hyatt Regency Sha Tin	
Intercontinental Regent	
Island Shangri-la Hotel	
JP Morgan	
JW Marriott	
Kowloon Shangri-La Hotel	
Ladies Recreationg Club	
Langham Hotel	
Langham Place Hotel	
Lanson Place Apartment	
Lan Kwai Fong Entertainment Group	
Le Meridien Hotel	
Mandarin	
Mandarin Oriental Hong Kong	
Marco Polo Gateway Hotel	
Marco Polo Hong Kong	
Marco Polo Prince	
My Tokyo Limited	
Ovo Living	
Parkview Hotel	
Peninsula	
Price Restaurant	
Regal Hong Kong Hotel	
Regal Kowloon	
Renaissance Harbour View	
Ritz Carlton	
Royal Garden Hotel	
Sheraton Hong Kong Hotel & Towers	
The Charterhouse	
The Landmark Mandarin Oriental	
The Palm Restaurant	
The Park Lane Hotel	
The Ritz Carlton Hotel	
The Royal Garden	
The Royal Pacific Hotel and Towers	
Vocational Training Council	

INDIA

Crowne Plaza	Ahmedabad
Crowne Plaza Hotel	Bangalore
JW Marriott	Bangalore
Marriott Whitefield	Bangalore
Sheraton Hotel	Bangalore
Taj Vivanta Yeshwantpur	Bangalore
Le Meridien	Bombay
Ceebros Hotel	Chennai
Le Meridien Royal	Chennai
Palmgrove Hotel	Chennai
Park Hyatt	Chennai
Radisson Hotel	Chennai
Crowne Plaza	Cochin
Holiday Inn Hotel	Cochin
Grand Hyatt	Goa
Taj Falaknuma Palace	Hyderabad
Marriott Hotel	Jaipur
Antilia Residence	Mumbai
Four Seasons Hotel	Mumbai
Sahara Star Hotel	Mumbai
Aman Resort	New Delhi
Hyatt Regency	New Delhi
ITC Maurya	New Delhi
Courtyard Marriott	Pune
ITC Group of Hotels	Various cities
Taj Hotels & Resor ts	Various cities
The Leela Hotels & Resorts	Various cities
AB Hotels Ltd	
Appu Hotels	
Bharat Hotels Limited	
Chalet Hotels Ltd	
Chaya Lakshmi Creation	
Dolphin Hotels Ltd.	
G.R.Thanga Maligai Pvt Ltd	
Icon Hospitality PVT. Ltd	
Indian Hotels Company Ltd	
Indigo- deGustibus Hotels	
Juhu Beach Resorts Ltd.	
Kovalam Hotel Tr ivendrum	
Kovalam Hotels Ltd	
Mamallapuram Hotels	
Oberoi Group EIH	
Palm Grove Beach Hotels Pvt. Ltd	
Park Hyatt	
Park Plaza	
Piems Hotels Ltd	
Ramada Caravela Beach Resort	
Shirdi Countr y Inn Pvt. Ltd	
Sofitel Mumbai BKC	
Taj GVK Hotels & resor ts Ltd	
The Muthoot Hotels	
and Tourism Ventures Pvt. Ltd	

INDONESIA

Fashion Hotel	Bali
Kudeta	Bali
Novotel	Bali
The Mulia Bali	Bali
Hotel Pullman Jakarta Central Park	
	Jakarta
Jakar ta Convention Centre	Jakarta
Nikko Hotel	Jakarta

JAPAN

Hyatt Regency Hakone Resort	Hakone
Hyatt Regency	Kyoto
Westin	Kyoto
Hilton	Nagoya
Marriott Hotel	Nagoya
Renaissance Naruto Resort	Naruto
Royal Park	Nikko
Renaissance Resort	Okinawa

Oceania

Ritz Carlton Okinawa	Okinawa
Hotel Hanshin	Osaka
Cerulean Tower Tokyu Hotel	Tokyo
Conrad Hotel	Tokyo
Four Seasons Hotel	Tokyo
Hotel East 21	Tokyo
Intercontinental Hotels	Tokyo
Mandarin Oriental Hotel	Tokyo
Park Hyatt	Tokyo
Roppongi Hills Club	Tokyo
Shang ri-La Hotel	Tokyo
Tobu Ginza Hotel	Tokyo
Tokyo American Club	Tokyo
Breezbay Hotel	Yokohama
Intercontinental Hotels	Yokohama
Pan Pacific	Yokohama
Brighton Hotel	Kyoto / Tateshina / Urayasu
Grand Hyatt	Tokyo / Fukuoka
Hilton	Tokyo / Narita / Osaka
The Ritz Car lton	Tokyo / Osaka
Westin	Tokyo / Osaka
Sheraton	Tokyo Bay / Kobe Bay
Century Hyatt Hotels	
DisneyWorld Hotels	
Kanehide Hotel	
Maihama Resort Hotels	
New Otani Hotels	
Sheraton Hotels	

LAOS

Amantaka	Luang Prabang
Daewoo Doeha Hotel	Ventiane

MALAYSIA

Hyatt Regency	Johor Bharu
Thistle Hotel	Johor Bharu
Nexus Resort	Karambunai
Ancasa Hotels	Kuala Lumpur
Felda Holdings Berhad	Kuala Lumpur
Grand Hyatt	Kuala Lumpur
Harrods KLCC	Kuala Lumpur
Hilton	Kuala Lumpur
Istana Hotel	Kuala Lumpur
Istana Negara (Palace)	Kuala Lumpur
JW Marriott	Kuala Lumpur
Legends Hotel	Kuala Lumpur
Nikko Hotel	Kuala Lumpur
Shangri-La Hotel	Kuala Lumpur
The Regent Hotel	Kuala Lumpur
The Ritz Carlton	Kuala Lumpur
The Westin Hotel	Kuala Lumpur
Traders Hotel	Kuala Lumpur
Pan Pacific	Kuala Lumpur / Shah
Four Seasons Resort	Langkawi
Sheraton Hotel	Langkawi
Malaysian Navy	Lumut
Golden Sands	Penang
Mutiara Beach	Penang
La Rasa Sayang Resort & Spa	Penang
Sheraton Hotel	Penang
Eastin Hotel	Petaling Jaya
Hilton	Petaling Jaya
One World Hotel	Petaling Jaya
Guoman Hotels	Port Dickson
Hilton	Putrajaya
Nexus Resort Karambunai	Sabah
Hilton Kuching	Sarawak
Malaysia Airlines	Sepang
Alfa Meli Offshore Sdn Bhd	Trengganu Alam

MALDIVES

Banyan Tree Resort
Central Hotel
Cocoa Island Resort
Hulhule Island Hotel
Meeru Island Resort
One & Only Reethy Rah Resort
Viceroy Resort
Coco Palm Resort

MYANMAR

Traders Hotel Yangon	Myanmar
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NEPAL

Hotel de l'Annapurna	Kathmandu
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PHILIPPINES

Palms Country Club	Alabang
L'Fisher	Bacolod
Discovery Shores	Boracay
Mandala Spa	Boracay
Café Laguna	Cebu
Marco Polo Hotel	Cebu
Intercontinental Hotel	Chengdu
Marco Polo Hootel	Davao
Oakwood Suites	Makati
Bellevue	Manila
De La Salle University	
College of St. Benilde	Manila
Dusit Nikko Hotel	Manila
EDSA Shangri-La Hotel	Manila
G Hotel	Manila
Hyatt Casino	Manila
Midori Hotel Casino	Manila
Sofitel Philippine Plaza Hotel	Manila
The Peninsula	Manila
Astoria Plaza Ortigas	Ortigas
Discovery Suites	Ortigas
Enderun College	Ortigas
Linden Suites	Ortigas
Richmonde Hotel	Ortigas
Discovery Country Suites	Tagaytay
Shangri-la's Mactan Island Resort and Spa	

SINGAPORE

American Club
Ascott Raffles Place
Café B @ Marina Bay
Capricci Restaurant
Carlton Hotel
Century Hyatt
Concorde Hotel
Conrad International
Crown Plaza Changi Airport
Duxton Hotel
Excelsior-Peninsula Hotel
Fairmont Hotel/Swissotel The Stamford
Forlino Restaurant
Four Seasons Hotel
Fraser Suites River Valley
Garibaldi Restaurant
Goodwood Park Hotel
Grand Copthorne Waterfront
Grand Hyatt
Gunther Restaurant
Hilton
Holiday Inn Parkview
Intercontinental Hotel
Joël Robuchon Restaurant
L'Entrecôte
Le Meridien Hotel

M Hotel
Mandarin Orchard
Mandarin Oriental
Marina Bay Sands - DB Bistro Moderne
Marina Bay Sands
Osteria Mozza Restaurant
Marina Bay Sands - Pizza Club
Marina Bay Sands
Pizzeria Mozza Restaurant
Marina Mandarin
Meritus Mandarin
Orchard Hotel
Oso Ristoranti
Osvaldo Ristorante
Otto's Restaurant & Bar
Pan Pacific
Pan Pacific Orchard
Parkroyal on Pickering
Patina Hotel
Pontiac Marina
Raffles Country Club
Raffles Hotel
Raffles Town Club
Restaurant Absinthe
Ritz Carlton
Royal Crowne Plaza
Royal Plaza on Scotts
San Marco Restaurant
Senso Restaurant & Bar
Shangri La Hotel
Sheraton Towers
Singapore Cricket Club
Singapore Marriott Hotel
St. Regis
Tanah Merah Country Club
The Fullerton Bay Hotel
The Fullerton Hotel
The Ritz Carlton Millenia
The Sentosa
The Tanglin Club
Traders Hotel
W Singapore

SOUTH KOREA

Park Hyatt Busan Busan	Busan
Usong University	Daejeon
Hyatt Regency	Incheon
CJ CGV Restaurant	Seoul
Coex Inter-Continental Hotel	Seoul
Grand Hilton	Seoul
Grand Hyatt	Seoul
Grand Inter-Continental Hotel	Seoul
J.W. Marr iott Hotel	Seoul
Millenium Hilton	Seoul
Novotel Ambassador Kangam	Seoul
Oroom Gallery Restaurant	Seoul
Park Hyatt	Seoul
Radisson Plaza	Seoul
Ritz-Carlton	Seoul
Club Restaurant	Seoul
Sheraton Walker Hill Hotel	Seoul
Sofitel Ambassador	Seoul
Swiss Hotel	Seoul
The Hotel Shilla	Seoul
The Westin Chosun	Seoul
Lotte Hotels & Resorts	Seoul / Busan / Jamsil / Jeju / Ulsan

SRI LANKA

The Edewn Resort & Spa	Beruwala
Ceylon Continental Hotel	Colombo
Cinnamom Grand Hotel	Colombo
Colombo Plaza Hotel	Colombo

Galle Face Hotel	Colombo
Hilton	Colombo
Taj Samudra	Colombo
Anantara	Kalutara

TAIWAN

Windsor Park Hotel	Taichung
Tayih Landis Hotel	Tainan
Gran Formosa Regent	Taipei
Grand Hyatt Cafe	Taipei
Grand Hyatt Taipei	Taipei
Grand View Hotel	Taipei
Mandarin Oriental	Taipei
Westin Tashee Resort	Tashee
China Trust Hotel	
Shangri La Hotels	

THAILAND

Anantara Siam	Bangkok
Four Seasons Hotel	Bangkok
Metropolitan	Bangkok
Peninsula	Bangkok
W Bangkok	Bangkok
Kirimaya Golf Resort & Spa	Pak Chong
Shangri-La Hotels & Resorts	

VIETNAM

Hyatt Regency	Danang
Intercontinental	Danang
Jw Marriott	Hanoi
Aman Resort	Nha Trang
Amiana Resort	Nha Trang
Park Hyatt	Saigon

OCEANIA
AUSTRALIA

Hyatt Regency Hotel Adelaide	Adelaide
Queen's Club Brisbane	Brisbane
Stamford/Heritage Hotel Brisbane	Brisbane
The Emporium Hotel Brisbane	Brisbane
Cairns International Hotel Cairns	Cairns
Crowne Plaza	Canberra / Newcastle
Gagudju Resort Darwin	Darwin
Holiday Inn Darwin	Darwin
Hyatt Sanctuary Cove	Gold Coast
Palazzo Versace	Gold Coast
Hayman Island Resort Great Barrier Reef	
	Great Barrier Reef
Crown Entertainment Complex	Melbourne
Holiday Inn	Melbourne
Royal Automobile Club of Victoria	
	Melbourne
Burswood Hotel and Casino Perth	Perth
Palazzo Versace Hotel Queensland	
	Queensland
Bankstown Sports Club	Sydney
Catalina Restaurant	Sydney
Four Points Sheraton	Sydney
Hilton	Sydney
Lo Studio Restaurant	Sydney
Park Hyatt	Sydney
Royal Golf Club	Sydney
Shangri-La Hotel	Sydney
Sheraton On The Park	Sydney
Silver Spirit Cruise	Sydney
Sofitel Wentwor	Sydney
Star City Casino	Sydney
Summit Restaurant	Sydney
The Beresford Hotel	Sydney
The Four Seasons - Regent	Sydney
The Observatory Hotel	Sydney
Whitewater Restaurant	Sydney

CREDITS

locations

ALTER HOTEL Barge (Cuneo)
www.alterhotel.it

ANTICA OSTERIA DEL TEATRO Piacenza
www.anticaosteriadelteatro.it

CA' THE PLACE TO BE Novara
www.cavalotta.com

GRAND HOTEL SITEA Torino
www.grandhotelsitea.it

FANNY BAUER GRUNG
E DAVID LOPEZ QUINCOCES Milano
www.quincocesdrago.com

HOTEL MAGNA PARS SUITES Milano
www.magnapars-suitesmilano.it

HOTEL PALAZZO SEGRETI Milano
www.palazzosegreti.com

LO-SPAZIO.IT di Davide Lovatti Milano
www.lo-spazio.com

LUCA BOMBASSEI STUDIO
di Luca Bombassei Milano
www.lucabombassei.com

MOLTENI DADA Milano
www.molteni.it

MOOM HOTEL Olgiate Olona
www.moomhotel.com

NH HOTEL SANTO STEFANO Torino
www.nh-hotels.it

RISTORANTE DA GIANNINO Milano
www.giannino.it

SC. ART-ROOM di Miyuki Yajima Milano
www.miyukiyajima.com

WEISS - CUCINE BIANCHI Milano
www.weiss.cucinebianchi.it

styling

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www.sergiocolantuoni.com

LEANDRO FAVALORO
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www.alessandrasalaris.com

CANDIDA ZANELLI
www.candidazanelli.it

print

TIBER OFFICINE GRAFICHE
www.tiber.it

art direction

SAMBONET PADERNO INDUSTRIE S.P.A.

CREDITS

SAMBONET PADERNO INDUSTRIE S.P.A.

SR 11, KM 84
28060 Orfengo (NO) - Italy

T +39 0321 879 601
+39 0321 1916 822

F +39 0321 879 890
+39 0321 1916 845

horeca@sambonet.it

hotel.sambonet.it
hotel.paderno.it
corporate.sambonet.it

ROSENTHAL GMBH HOTEL & RESTAURANT SERVICE

Philip-Rosenthal-Platz 1
95100 Selb - Germany

T +49 09287 72 377

F +49 09287 72 385

hrs@rosenthal.de

hotel.rosenthal.de

ROSENTHAL SAMBONET USA LTD.

355 Michele Place
Carlstadt, NJ 07072 - USA

T +1 201 804 8000

F +1 201 842 9195

info@rosenthalusa.com

rosenthal-hotel-restaurant.com

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