

Arthur Krupp®

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TABLE TOP





## HOLLOWARE **VASELLAME** SERVIERGE SCHIRR

SERIE 662 **4**

SERIE 663 **6**

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## SHARED ELEGANCE

Elegance and functionality: two essential keys to create an appealing atmosphere, if it is in a restaurant, a bar or in a hotel. If you would like to impress your guests with an unique style, the Arthur Krupp brand is the right choice. The brand offers design-oriented, ergonomical and practical products which only Sambonet Paderno Industrie S.p.A. can guarantee.

## STILE DA CONDIVIDERE

Eleganza e funzionalità. Due elementi essenziali per il successo di un ambiente che coinvolge, sia esso un ristorante, un bar o un hotel. Per chi desidera conquistare con stile i propri ospiti il marchio Arthur Krupp® firma una vasta e raffinata selezione di articoli professionali. Prodotti studiati all'insegna del design, dell'ergonomia e della praticità che solo Sambonet Paderno Industrie S.p.A. può garantire.

## STIMMIGE ELEGANZ

Eleganz und Funktionalität. Zwei entscheidende Elemente, um ein ansprechendes Ambiente zu schaffen, sei es in einem Restaurant, einer Bar oder in einem Hotel. Wenn Sie Ihre Gäste mit einem einmaligen Stil beeindrucken möchten, ist die Marke Arthur Krupp die richtige Wahl. Die Marke bietet design-orientierte, ergonomische und praktische Produkte an, welche nur Sambonet Paderno Industrie S.p.A. gewährleisten kann.

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Arthur Krupp®





# HOLLOWARE

## PRACTICAL ELEGANCE.

The brightness of the steel will get your guests carried away with its shining. Whether for breakfast, brunch or happy hour, during a business lunch or a romantic candlelight dinner, all table settings will be stylish and chic.

## PRATICA ELEGANZA.

La lucentezza dell'acciaio coinvolgerà i vostri ospiti con riflessi di luce. Ogni tavola sarà così valorizzata da uno stile ricercato in ogni momento della giornata: a colazione, per il brunch o l'aperitivo, durante i pranzi d'affari, nel corso di romantiche cene a lume di candela e nei dopocena tra amici.

## WAHRHAFTE ELEGANZ.

Der strahlende Glanz des Edelstahls wird Ihre Gäste verzaubern. Ob beim Frühstück, Brunch oder Happy Hour, beim Business Lunch oder bei einem romantischen Candlelight Dinner, mit Accessoires aus Edelstahl schaffen Sie immer eine stilvolle und elegante Atmosphäre auf dem Tisch.



Arthur Krupp®





**66216 - 16**  
**Water jug, 18-10 s/s**  
 Brocca acqua, inox 18-10  
 Wasserkrug, 18-10 Edelstahl

1,60 lt. - 57 oz.



**66206**  
**Milk pot, 18-10 s/s**  
 Latteria, inox 18-10  
 Milchgießer, 18-10 Edelstahl

**-03** 0,30 lt. - 10<sup>3</sup>/<sub>5</sub> oz.  
**-06** 0,60 lt. - 10<sup>3</sup>/<sub>5</sub> oz.  
**-09** 0,90 lt. - 31<sup>4</sup>/<sub>5</sub> oz.



**66204 - 01**  
**Creamer, 18-10 s/s**  
 Cremiera, inox 18-10  
 Gießer, 18-10 Edelstahl

0,15 lt. - 5<sup>3</sup>/<sub>10</sub> oz.



**66214**  
**Insulated beverage server, 18-10 s/s**  
 Caraffa termica, inox 18-10  
 Thermokanne, 18-10 Edelstahl

**-05** 0,50 lt. - 17<sup>2</sup>/<sub>3</sub> oz.  
**-08** 0,80 lt. - 28<sup>1</sup>/<sub>4</sub> oz.  
**-12** 1,20 lt. - 42<sup>2</sup>/<sub>5</sub> oz.  
**-15** 1,50 lt. - 53 oz.



**66201**  
**Coffee pot, 18-10 s/s**  
 Caffettiera, inox 18-10  
 Kaffeekanne, 18-10 Edelstahl

**-03** 0,30 lt. - 10<sup>3</sup>/<sub>5</sub> oz.  
**-06** 0,60 lt. - 10<sup>3</sup>/<sub>5</sub> oz.  
**-09** 0,90 lt. - 31<sup>4</sup>/<sub>5</sub> oz.  
**-16** 1,60 lt. - 57 oz.



**66208**  
**Tea pot, 18-10 s/s**  
 Teiera, inox 18-10  
 Teekanne, 18-10 Edelstahl

**-03** 0,30 lt. - 10<sup>3</sup>/<sub>5</sub> oz.  
**-06** 0,60 lt. - 10<sup>3</sup>/<sub>5</sub> oz.  
**-09** 0,90 lt. - 31<sup>4</sup>/<sub>5</sub> oz.



**66210 - 25**  
**Sugar bowl with cover, 18-10 s/s**  
 Zuccheriera c/coperchio, inox 18-10  
 Zuckerdose mit Deckel, 18-10 Edelstahl

9,5 x 7 cm h 5 cm  
 3<sup>3</sup>/<sub>4</sub> x 2<sup>3</sup>/<sub>4</sub> in. h 2 in.



**66290 - 25**  
**Small bowl with cover, 18-10 s/s**  
 Ciotolina c/coperchio, inox 18-10  
 Schale mit Deckel, 18-10 Edelstahl

11,5 x 9,5 cm h 3,5 cm  
 4<sup>1</sup>/<sub>2</sub> x 3<sup>3</sup>/<sub>4</sub> in. h 1<sup>3</sup>/<sub>8</sub> in.



**66210 - 05**  
**Sugar bowl, 18-10 s/s**  
 Zuccheriera, inox 18-10  
 Zuckerdose, 18-10 Edelstahl

9,5 x 7 cm h 5 cm  
 3<sup>3</sup>/<sub>4</sub> x 2<sup>3</sup>/<sub>4</sub> in. h 2 in.





**66313 - 06**

**Straw holder, 18-10 s/s**  
 Porta cannucce, inox 18-10  
 Strohhalmbehälter, 18-10 Edelstahl

0,60 lt. Ø 8 cm h 12 cm  
 21<sup>1</sup>/<sub>5</sub> oz. Ø 3<sup>1</sup>/<sub>7</sub> in. h 4<sup>3</sup>/<sub>4</sub> in.

**66307**

**Cappuccino milk pot, 18-10 s/s**  
 Latteria cappuccino, inox 18-10  
 Capuccino-Milchkanne, 18-10 Edelstahl

**-06** 0,60 lt. - 21<sup>1</sup>/<sub>5</sub> oz.  
**-09** 0,90 lt. - 31<sup>4</sup>/<sub>5</sub> oz.  
**-12** 1,20 lt. - 42<sup>2</sup>/<sub>5</sub> oz.

**66303**

**Milk pot / Tea pot, 18-10 s/s**  
 Latteria / Teiera, inox 18-10  
 Milchgießer/Teekanne, 18-10 Edelstahl

**-01** 0,15 lt. - 5<sup>1</sup>/<sub>2</sub> oz.  
**-03** 0,30 lt. - 10<sup>3</sup>/<sub>5</sub> oz.  
**-06** 0,60 lt. - 21<sup>1</sup>/<sub>5</sub> oz.

**66375 - 00**

**Tea bags caddy, 18-10 s/s**  
 Portabustine tè, inox 18-10  
 Teebeutelbehälter, 18-10 Edelstahl

12,5 x 7 cm h 4 cm  
 5 x 2<sup>3</sup>/<sub>4</sub> in. h 1<sup>1</sup>/<sub>2</sub> in.

**66374 - 00**

**Sugar bags holder, 18-10 s/s**  
 Portabustine zucchero, inox 18-10  
 Zuckerbriefchenbehälter, 18-10 Edelstahl

13 x 6 cm h 4 cm  
 5<sup>1</sup>/<sub>8</sub> x 2<sup>1</sup>/<sub>3</sub> in. h 1<sup>1</sup>/<sub>2</sub> in.

**66313 - 03**

**Spoon holder, 18-10 s/s**  
 Porta cucchiaini, inox 18-10  
 Kaffeelöffelbehälter, 18-10 Edelstahl

0,30 lt. Ø 6 cm h 9 cm  
 10<sup>3</sup>/<sub>5</sub> oz. Ø 2<sup>1</sup>/<sub>3</sub> in. h 3<sup>1</sup>/<sub>2</sub> in.

**66339 - 02**

**Pastry stand, 2 tiers, 18-10 s/s**  
 Alzata cioccolatini, 2 piani, inox 18-10  
 Gebäcketagere, 2-stufig, 18-10 Edelstahl

Ø 12 cm - 16 cm h 20 cm  
 Ø 4<sup>3</sup>/<sub>4</sub> in. - 6<sup>3</sup>/<sub>8</sub> in. h 7<sup>7</sup>/<sub>8</sub> in.

**66367 - 03**

**Jam/honey stand, 18-10 s/s**  
 Portamarmellata, inox 18-10  
 Marmeladen-Etagere, 1-stufig, 18-10 Edelstahl

h 17,5 cm - 7 in.

**66367 - 06**

**Jam/honey stand, 18-10 s/s**  
 Portamarmellata, inox 18-10  
 Marmeladen-Etagere, 2-stufig, 18-10 Edelstahl

h 15,5 cm h 6 in.



**66362 - 02**  
Oil and winegar stand, 18-10 s/s  
Porta olio/aceto, inox 18-10  
Essig-/Öl-Set, 18-10 Edelstahl

12,5 x 6 cm h 17 cm  
5 x 2 in. h 6<sup>3/4</sup> in.



**66396 - 16**  
Flower vase, 18-10 s/s  
Vasetto fiori, inox 18-10  
Vase, 18-10 Edelstahl

h 15,5 cm - 6 in.



**66391 - 00**  
Napkin holder, 18 Cr  
Portatovaglioli, inox 18 Cr  
Serviettenhalter, Edelstahl 18 Cr

10 x 3 cm h 8 cm  
4 x 3<sup>1/5</sup> in. h 3<sup>1/7</sup> in.



**66392 - 16**  
Bread dish, 18-10 s/s  
Piatto pane, inox 18-10  
Brotteller, 18-10 Edelstahl

Ø 16 cm - 6<sup>1/4</sup> in.



**66359 - 12**  
Bottle saucer, 18-10 s/s  
Sottobottiglia, inox 18-10  
Flaschenuntersetzer, 18-10 Edelstahl

Ø 12 cm - 4<sup>3/4</sup> in.



**66359 - 10**  
Glass saucer, 18-10 s/s  
Sottobicchiere, inox 18-10  
Glasuntersetzer, 18-10 Edelstahl

Ø 10 cm - 4 in.



**66318 - 39**  
Cash tray with folder, 18-10 s/s  
Vassoio conto con cartella, inox 18-10  
Rechnungstablett mit Mappe, 18-10 Edelstahl

20 x 16 cm - 7<sup>7/8</sup> x 6<sup>1/4</sup> in.



**66318 - 29**  
Cash tray, 18 Cr  
Vassoio conto, inox 18 Cr  
Rechnungstablett mit Klemme, Edelstahl 18 Cr

19 x 14 cm - 7<sup>1/2</sup> x 5<sup>1/2</sup> in.



**66318**  
Tray, 18 Cr  
Vassoio, inox 18 Cr  
Rechnungstablett, Edelstahl 18 Cr

-19 19 x 14 cm - 7<sup>1/2</sup> x 5<sup>1/2</sup> in.  
-22 22 x 15 cm - 8<sup>1/2</sup> x 6 in.



**66388 - 00**  
Small bowl, 18-10 s/s  
Coppetta, inox 18-10  
Schale, klein, 18-10 Edelstahl

Ø 10 cm h 3,5 cm  
Ø 4 in. h 1<sup>1/2</sup> in.



**66392**  
Oval bread basket, 18-10 s/s  
Cesto pane ovale, inox 18-10  
Brotschale, oval, 18-10 Edelstahl

-18 18 x 12 cm h 5 cm  
7 x 4<sup>3/4</sup> in. h 2 in.  
-22 22 x 16 cm h 5 cm  
8<sup>3/5</sup> x 6<sup>1/3</sup> in. h 2 in.



**66332 - 32**  
Show plate, 18-10 s/s  
Piatto presentazione, inox 18-10  
Platzteller, 18-10 Edelstahl

Ø 32 cm - 12<sup>1/2</sup> in.











**66324****Rectangular tray w/handles, 18-10 s/s**

Vassoio rettangolare c/maniglie, inox 18-10

Tablett, 18-10 Edelstahl

**-40** 40 x 26 cm - 15<sup>3/4</sup> x 10<sup>1/4</sup> in.**-50** 50 x 38 cm - 19<sup>3/4</sup> x 15 in.**-65** 65 x 50 cm - 25<sup>1/2</sup> x 19<sup>1/2</sup> in.**66320****Rectangular tray, 18-10 s/s**

Vassoio rettangolare, inox 18-10

Tablett, 18-10 Edelstahl

**-28** 28 x 20 cm - 11 x 7<sup>3/4</sup> in.**-35** 35 x 30 cm - 13<sup>3/4</sup> x 11<sup>3/4</sup> in.**-40** 40 x 26 cm - 15<sup>3/4</sup> x 10<sup>1/4</sup> in.**-50** 50 x 38 cm - 19<sup>1/2</sup> x 15 in.**-65** 65 x 50 cm - 25<sup>1/2</sup> x 19<sup>1/2</sup> in.**56020 - 99** 100 x 50 cm - 39<sup>1/4</sup> x 19<sup>3/4</sup> in.**66326****Round Tray, 18-10 s/s**

Vassoio tondo, inox 18-10

Tablett, rund, 18-10 Edelstahl

**-30** Ø 30 cm - 11<sup>3/4</sup> in.**-35** Ø 35 cm - 13<sup>3/4</sup> in.**-40** Ø 40 cm - 15<sup>3/4</sup> in.**-60** Ø 60 cm - 24 in.**-80** Ø 80 cm - 31<sup>1/2</sup> in.**66345****Oval fish tray, 18-10 s/s**

Vassoio ovale, inox 18-10

Fischplatte oval, 18-10 Edelstahl

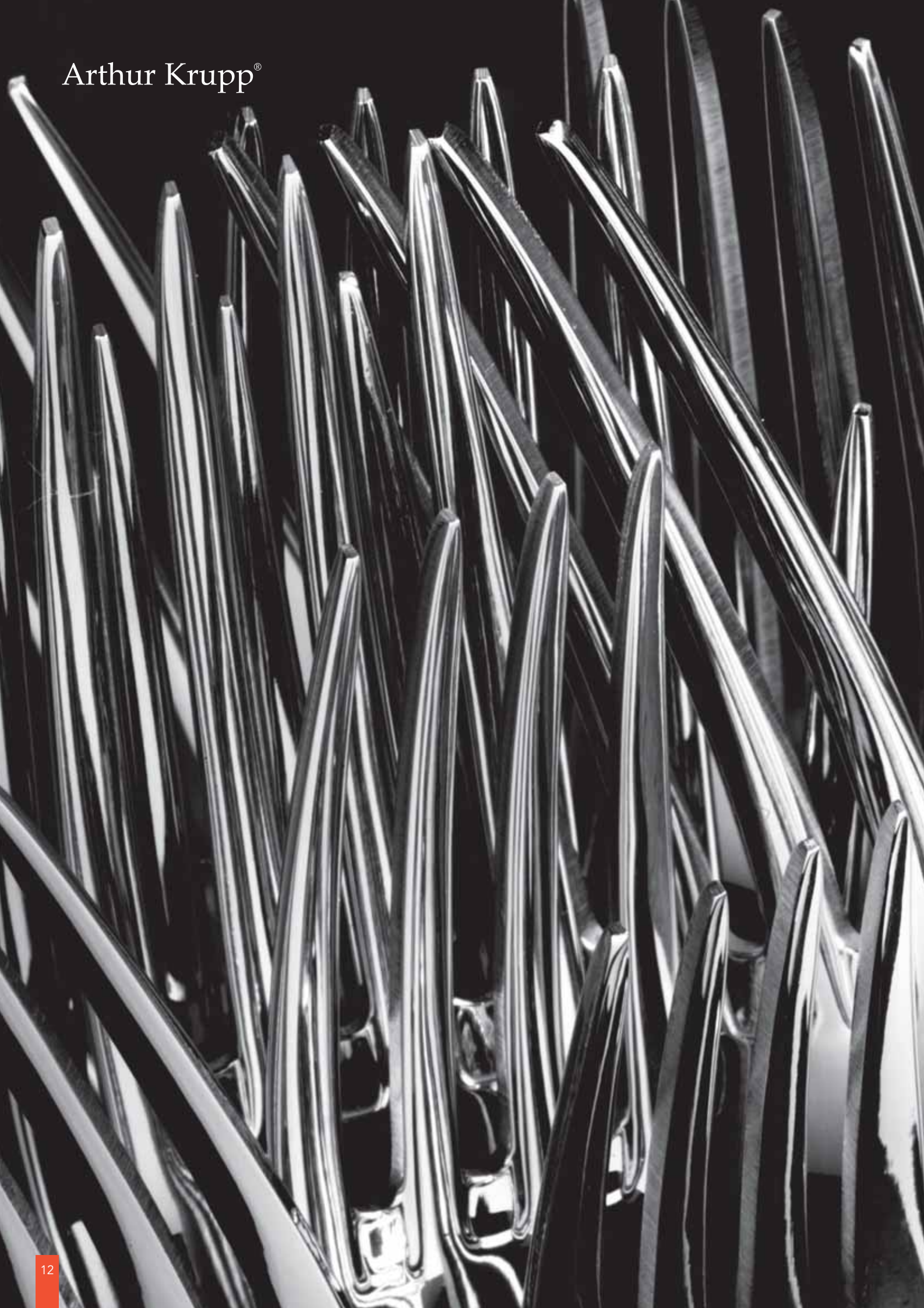
**-55** 55 x 23 cm - 21<sup>1/2</sup> x 9 in.**-65** 65 x 27 cm - 25<sup>1/2</sup> x 10<sup>1/2</sup> in.**-74** 74 x 29 cm - 29 x 11<sup>1/2</sup> in.**66325****Oval meat tray, 18-10 s/s**

Vassoio ovale, inox 18-10

Fleischplatte oval, 18-10 Edelstahl

**-30** 30 x 19 cm - 11<sup>3/4</sup> x 7<sup>1/2</sup> in.**-35** 35 x 22 cm - 13<sup>3/4</sup> x 8<sup>1/2</sup> in.**-41** 41 x 26 cm - 16 x 10<sup>1/2</sup> in.**-46** 46 x 29 cm - 18 x 11<sup>1/2</sup> in.**-54** 54 x 37 cm - 21<sup>1/2</sup> x 14<sup>1/2</sup> in.**-85** 85 x 58 cm - 33<sup>1/2</sup> x 19<sup>3/4</sup> in.**-99** 100 x 68 cm - 33<sup>1/2</sup> x 19<sup>3/4</sup> in.

Arthur Krupp®



# FLATWARE

## A CHOICE OF STYLE.

Match the perfect cutlery to your surroundings: it will make the style of your table settings more precious: classic and elegant, retro, refined or modern. In the Arthur Krupp® flatware collection you can find the perfect long lasting design.

## SCELTA DI STILE.

Abbinare la posata perfetta al mood dei vostri ambienti: impreziosirà lo stile delle vostre tavole. Classiche ed eleganti, retrò, raffinate oppure moderne e inaspettate. L'acciaio lavorato con sapienza crea forme destinate a rimanere invariate nel tempo.

## EINE FRAGE DES STILS.

Finden Sie das perfekte Besteck für Ihr persönliches Ambiente. Sie verleihen Ihrem gedeckten Tisch damit mehr Klassik und Eleganz, einen Retro-Stil, Raffinesse oder Modernität. Die Besteck-Kollektionen von Arthur Krupp bieten Ihnen dafür perfektes zeitloses Design.



# CREAM

## 62511

18-10 stainless steel

Acciaio inossidabile 18-10

Edelstahl, Rostfrei 18-10

## 62711

Electroplated 18-10 stainless steel

Acciaio inossidabile 18-10 argentato

Edelstahl, R. 18-10, versilbert

|                                                                                   |                                |                                    |                            |
|-----------------------------------------------------------------------------------|--------------------------------|------------------------------------|----------------------------|
|  | <b>-01</b> table spoon         | <b>cucchiaino tavola</b>           | <i>Tafellöffel</i>         |
|  | <b>-08</b> table fork          | <b>forchetta tavola</b>            | <i>Tafelgabel</i>          |
|  | <b>-11</b> table knife, s.h.   | <b>coltello tavola, m.</b>         | <i>Tafelmesser, V.h.</i>   |
|  | <b>-25</b> dessert spoon       | <b>cucchiaino frutta</b>           | <i>Dessertlöffel</i>       |
|  | <b>-26</b> dessert fork        | <b>forchetta frutta</b>            | <i>Dessertgabel</i>        |
|  | <b>-27</b> dessert knife, s.h. | <b>coltello frutta m.</b>          | <i>Dessertmesser, V.h.</i> |
|  | <b>-36</b> tea/coffee spoon    | <b>cucchiaino tè</b>               | <i>Tee-/Kaffeelöffel</i>   |
|  | <b>-37</b> moka spoon          | <b>cucchiaino moka</b>             | <i>Mokkalöffel</i>         |
|  | <b>-40</b> soup ladle          | <b>mestolo</b>                     | <i>Suppenvorleger</i>      |
|  | <b>-44</b> serving spoon       | <b>cucchiaino legumi</b>           | <i>Salatlöffel</i>         |
|  | <b>-45</b> serving fork        | <b>forchetta legumi</b>            | <i>Salatgabel</i>          |
|  | <b>-49</b> fish fork           | <b>forchetta pesce</b>             | <i>Fischgabel</i>          |
|  | <b>-50</b> fish knife          | <b>coltello pesce</b>              | <i>Fischmesser</i>         |
|  | <b>-55</b> cake fork           | <b>forchetta dolce</b>             | <i>Kuchengabel</i>         |
|  | <b>-58</b> cake server         | <b>pala torta</b>                  | <i>Tortenheber</i>         |
|  | <b>-69</b> french sauce spoon  | <b>cucchiaino nouvelle cuisine</b> | <i>Gourmetlöffel</i>       |
|  | <b>-02</b> bouillon spoon      | <b>cucchiaino brodo</b>            | <i>Suppentassenlöffel</i>  |
|  | <b>-73</b> butter knife, s.h.  | <b>coltello burro, m.</b>          | <i>Buttermesser, H.h.</i>  |

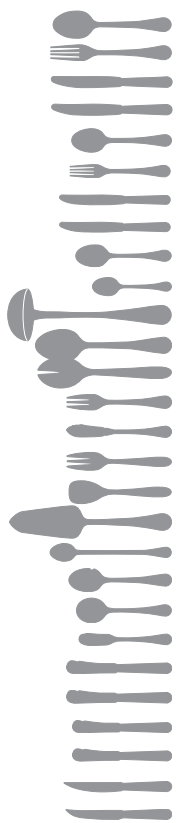




Arthur Krupp®







- 01 table spoon
- 08 table fork
- 11 table knife, s.h.
- 15 table knife, h.h.
- 25 dessert spoon
- 26 dessert fork
- 27 dessert knife, s.h.
- 31 dessert knife, h.h.
- 36 tea/coffee spoon
- 37 moka spoon
- 40 soup ladle
- 44 serving fork
- 45 fish fork
- 49 fish knife
- 50 cake fork
- 55 ice cream spoon
- 57 cake server
- 58 ice tea spoon
- 67 french sauce
- 69 spoon
- 02 bouillon spoon
- 70 butter spreader
- 73 butter knife, s.h.
- 72 butter knife, h.h.
- 18 butter knife, small, s.h.
- 16 butter knife, small, h.h.
- 19 steak knife, s.h.
- 21 steak knife, h.h.

- cucchiaino tavola
- forchetta tavola
- coltello tavola, m.
- coltello tavola, m. cavo
- cucchiaino frutta
- forchetta frutta
- coltello frutta m.
- coltello frutta m. cavo
- cucchiaino tè
- cucchiaino moka
- mestolo
- cucchiaino legumi
- forchetta legumi
- forchetta pesce
- coltello pesce
- forchetta dolce
- paletta gelato
- pala torta
- cucchiaino bibita
- cucchiaino nouvelle cuisine
- cucchiaino brodo
- spatola burro
- coltello burro, m.
- coltello burro m. cavo
- coltello burro/bimbo, m.
- coltello burro/bimbo, m. cavo
- coltello bistecca, m.
- coltello bistecca, m. cavo

- Tafellöffel
- Tafelgabel
- Tafelmesser, V.h.
- Tafelmesser, H.h.
- Dessertlöffel
- Dessertgabel
- Dessertmesser, V.h.
- Dessertmesser, H.h.
- Tee-/Kaffeelöffel
- Mokkalöffel
- Suppenvorleger
- Salatlöffel
- Salatgabel
- Fischgabel
- Fischmesser
- Kuchengabel
- Eislöffel
- Tortenheber
- Limonadenlöffel
- Gourmetlöffel
- Suppentassenlöffel
- Butterstreicher
- Buttermesser, H.h.
- Buttermesser, V.h.
- Buttermesser, V.h., klein
- Buttermesser, H.h., klein
- Steakmesser, V.h.
- Steakmesser, H.h.

# BAGUETTE

**62612**

18-10 stainless steel  
Acciaio inossidabile 18-10  
Edelstahl, Rostfrei 18-10

**62812**

Electroplated 18-10 stainless steel  
Acciaio inossidabile 18-10 argentato  
Edelstahl, R. 18-10, versilbert



# ARCADIA

## 62614

18-10 stainless steel

Acciaio inossidabile 18-10

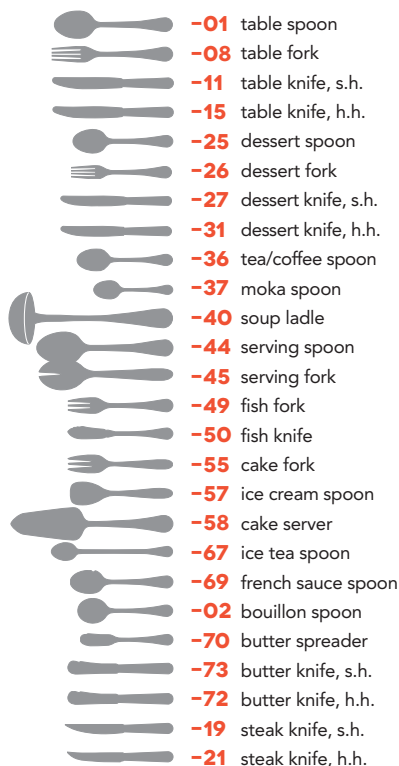
Edelstahl, Rostfrei 18-10

## 62814

Electroplated 18-10 stainless steel

Acciaio inossidabile 18-10 argentato

Edelstahl, R. 18-10, versilbert



**cucchiaio tavola**

**forchetta tavola**

**coltello tavola, m.**

**coltello tavola, m. cavo**

**cucchiaio frutta**

**forchetta frutta**

**coltello frutta m.**

**coltello frutta m. cavo**

**cucchiaino tè**

**cucchiaino moka**

**mestolo**

**cucchiaio legumi**

**forchetta legumi**

**forchetta pesce**

**coltello pesce**

**forchetta dolce**

**paletta gelato**

**pala torta**

**cucchiaio bibita**

**cucchiaio nouvelle cuisine**

**cucchiaio brodo**

**spatola burro**

**coltello burro, m.**

**coltello burro m. cavo**

**coltello bistecca, m.**

**coltello bistecca, m. cavo**

*Tafellöffel*

*Tafelgabel*

*Tafelmesser, V.h.*

*Tafelmesser, H.h.*

*Dessertlöffel*

*Dessertgabel*

*Dessertmesser, V.h.*

*Dessertmesser, H.h.*

*Tee-/Kaffeelöffel*

*Mokkalöffel*

*Suppenvorleger*

*Salatlöffel*

*Salatgabel*

*Fischgabel*

*Fischmesser*

*Kuchengabel*

*Eislöffel*

*Tortenheber*

*Limonadenlöffel*

*Gourmetlöffel*

*Suppentassenlöffel*

*Butterstreicher*

*Buttermesser, V.h.*

*Buttermesser, H.h.*

*Steakmesser, V.h.*

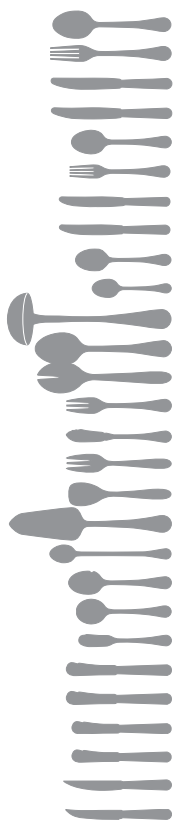
*Steakmesser, H.h.*











- 01** table spoon
- 08** table fork
- 11** table knife, s.h.
- 15** table knife, h.h.
- 25** dessert spoon
- 26** dessert fork
- 27** dessert knife, s.h.
- 31** dessert knife, h.h.
- 36** tea/coffee spoon
- 37** moka spoon
- 40** soup ladle
- 44** serving spoon
- 45** serving fork
- 49** fish fork
- 50** fish knife
- 55** cake fork
- 57** ice cream spoon
- 58** cake server
- 67** ice tea spoon
- 69** french sauce spoon
- 02** bouillon spoon
- 70** butter spreader
- 73** butter knife, s.h.
- 72** butter knife, h.h.
- 18** butter knife, small, s.h.
- 16** butter knife, small, h.h.
- 19** steak knife, s.h.
- 21** steak knife, h.h.

- cucchiaio tavola**
- forchetta tavola**
- coltello tavola, m.**
- coltello tavola, m. cavo**
- cucchiaio frutta**
- forchetta frutta**
- coltello frutta m.**
- coltello frutta m. cavo**
- cucchiaino tè**
- cucchiano moka**
- mestolo**
- cucchiaio legumi**
- forchetta legumi**
- forchetta pesce**
- coltello pesce**
- forchetta dolce**
- paletta gelato**
- pala torta**
- cucchiaio bibita**
- cucchiaio nouvelle cuisine**
- cucchiaio brodo**
- spatola burro**
- coltello burro, m.**
- coltello burro m. cavo**
- coltello burro/bimbo, m.**
- coltello burro/bimbo, m. cavo**
- coltello bistecca, m.**
- coltello bistecca, m. cavo**

- Tafellöffel*
- Tafelgabel*
- Tafelmesser, V.h.*
- Tafelmesser, H.h.*
- Dessertlöffel*
- Dessertgabel*
- Dessertmesser, V.h.*
- Dessertmesser, H.h.*
- Tee-/Kaffeeöffel*
- Mokkalöffel*
- Suppenvorleger*
- Salatlöffel*
- Salatgabel*
- Fischgabel*
- Fischmesser*
- Kuchengabel*
- Eislöffel*
- Tortenheber*
- Limonadenlöffel*
- Gourmetlöffel*
- Suppentassenlöffel*
- Butterstreicher*
- Buttermesser, V.h.*
- Buttermesser, H.h.*
- Buttermesser, V.h., klein*
- Buttermesser, H.h., klein*
- Steakmesser, V.h.*
- Steakmesser, H.h.*

# CONTOUR

**62611**

**18-10 stainless steel**  
Acciaio inossidabile 18-10  
Edelstahl, Rostfrei 18-10

**62811**

**Electroplated 18-10 stainless steel**  
Acciaio inossidabile 18-10 argentato  
Edelstahl, R. 18-10, versilbert





Arthur Krupp®







- 01 table spoon
- 08 table fork
- 11 table knife, s.h.
- 15 table knife, h.h.
- 25 dessert spoon
- 26 dessert fork
- 27 dessert knife, s.h.
- 31 dessert knife, h.h.
- 36 tea/coffee spoon
- 37 moka spoon
- 40 soup ladle
- 44 serving spoon
- 45 serving fork
- 49 fish fork
- 50 fish knife
- 55 cake fork
- 57 ice cream spoon
- 58 cake server
- 67 ice tea spoon
- 69 french sauce spoon
- 02 bouillon spoon
- 70 butter spreader
- 73 butter knife, s.h.
- 72 butter knife, h.h.
- 19 steak knife, s.h.
- 21 steak knife, h.h.

- cucchiaino tavola
- forchetta tavola
- coltello tavola, m.
- coltello tavola, m. cavo
- cucchiaino frutta
- forchetta frutta
- coltello frutta m.
- coltello frutta m. cavo
- cucchiaino tè
- cucchiano moka
- mestolo
- cucchiaino legumi
- forchetta legumi
- forchetta pesce
- coltello pesce
- forchetta dolce
- paletta gelato
- pala torta
- cucchiaino bibita
- cucchiaino nouvelle cuisine
- cucchiaino brodo
- spatola burro
- coltello burro, m.
- coltello burro m. cavo
- coltello bistecca, m.
- coltello bistecca, m. cavo

- Tafellöffel
- Tafelgabel
- Tafelmesser, V.h.
- Tafelmesser, H.h.
- Dessertlöffel
- Dessertgabel
- Dessertmesser, V.h.
- Dessertmesser, H.h.
- Tee-/Kaffeeelöffel
- Mokkalöffel
- Suppenvorleger
- Salatlöffel
- Salatgabel
- Fischgabel
- Fischmesser
- Kuchengabel
- Eislöffel
- Tortenheber
- Limonadenlöffel
- Gourmetlöffel
- Suppentassenlöffel
- Butterstreicher
- Buttermesser, V.h.
- Buttermesser, H.h.
- Steakmesser, V.h.
- Steakmesser, H.h.

# LONDON

**62615**

18-10 stainless steel  
Acciaio inossidabile 18-10  
Edelstahl, Rostfrei 18-10

**62815**

Electroplated 18-10 stainless steel  
Acciaio inossidabile 18-10 argentato  
Edelstahl, R. 18-10, versilbert



# MONIKA

**62613**

**18-10 stainless steel**

Acciaio inossidabile 18-10

Edelstahl, Rostfrei 18-10

**62813**

**Electroplated 18-10 stainless steel**

Acciaio inossidabile 18-10 argentato

Edelstahl, R. 18-10, versilbert

|                                                                                   |                                |                                   |                            |
|-----------------------------------------------------------------------------------|--------------------------------|-----------------------------------|----------------------------|
|  | <b>-01</b> table spoon         | <b>cucchiaio tavola</b>           | <i>Tafellöffel</i>         |
|  | <b>-08</b> table fork          | <b>forchetta tavola</b>           | <i>Tafelgabel</i>          |
|  | <b>-11</b> table knife, s.h.   | <b>coltello tavola, m.</b>        | <i>Tafelmesser, V.h.</i>   |
|  | <b>-25</b> dessert spoon       | <b>cucchiaio frutta</b>           | <i>Dessertlöffel</i>       |
|  | <b>-26</b> dessert fork        | <b>forchetta frutta</b>           | <i>Dessertgabel</i>        |
|  | <b>-27</b> dessert knife, s.h. | <b>coltello frutta m.</b>         | <i>Dessertmesser, V.h.</i> |
|  | <b>-36</b> tea/coffee spoon    | <b>cucchiaino tè</b>              | <i>Tee-/Kaffeeelöffel</i>  |
|  | <b>-37</b> moka spoon          | <b>cucchiaino moka</b>            | <i>Mokkalöffel</i>         |
|  | <b>-40</b> soup ladle          | <b>mestolo</b>                    | <i>Suppenvorleger</i>      |
|  | <b>-44</b> serving spoon       | <b>cucchiaio legumi</b>           | <i>Salatlöffel</i>         |
|  | <b>-45</b> serving fork        | <b>forchetta legumi</b>           | <i>Salatgabel</i>          |
|  | <b>-49</b> fish fork           | <b>forchetta pesce</b>            | <i>Fischgabel</i>          |
|  | <b>-50</b> fish knife          | <b>coltello pesce</b>             | <i>Fischmesser</i>         |
|  | <b>-55</b> cake fork           | <b>forchetta dolce</b>            | <i>Kuchengabel</i>         |
|  | <b>-57</b> ice cream spoon     | <b>paletta gelato</b>             | <i>Eislöffel</i>           |
|  | <b>-58</b> cake server         | <b>pala torta</b>                 | <i>Tortenheber</i>         |
|  | <b>-67</b> ice tea spoon       | <b>cucchiaio bibita</b>           | <i>Limonadenlöffel</i>     |
|  | <b>-69</b> french sauce spoon  | <b>cucchiaio nouvelle cuisine</b> | <i>Gourmetlöffel</i>       |
|  | <b>-02</b> bouillon spoon      | <b>cucchiaio brodo</b>            | <i>Suppentassenlöffel</i>  |
|  | <b>-70</b> butter spreader     | <b>spatola burro</b>              | <i>Butterstreicher</i>     |
|  | <b>-73</b> butter knife, s.h.  | <b>coltello burro, m.</b>         | <i>Buttermesser, H.h.</i>  |
|  | <b>-19</b> steak knife, s.h.   | <b>coltello bistecca, m.</b>      | <i>Steakmesser, V.h.</i>   |







# VERSAILLES

**62618**

**18-10 stainless steel**

Acciaio inossidabile 18-10

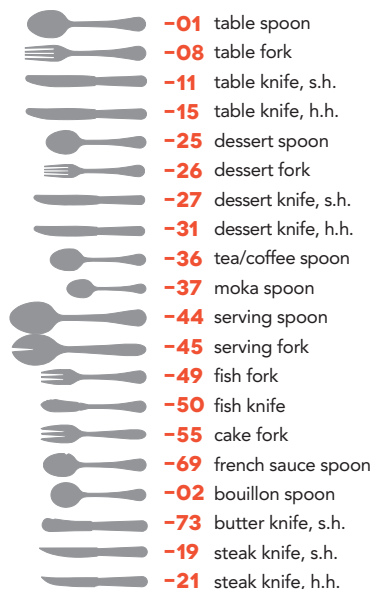
Edelstahl, Rostfrei 18-10

**62818**

**Electroplated 18-10 stainless steel**

Acciaio inossidabile 18-10 argentato

Edelstahl, R. 18-10, versilbert



**-01** table spoon

**-08** table fork

**-11** table knife, s.h.

**-15** table knife, h.h.

**-25** dessert spoon

**-26** dessert fork

**-27** dessert knife, s.h.

**-31** dessert knife, h.h.

**-36** tea/coffee spoon

**-37** moka spoon

**-44** serving spoon

**-45** serving fork

**-49** fish fork

**-50** fish knife

**-55** cake fork

**-69** french sauce spoon

**-02** bouillon spoon

**-73** butter knife, s.h.

**-19** steak knife, s.h.

**-21** steak knife, h.h.

**cucchiaio tavola**

**forchetta tavola**

**coltello tavola, m.**

**coltello tavola, m. cavo**

**cucchiaio frutta**

**forchetta frutta**

**coltello frutta m.**

**coltello frutta m. cavo**

**cucchiaino tè**

**cucchiano moka**

**cucchiaio legumi**

**forchetta legumi**

**forchetta pesce**

**coltello pesce**

**forchetta dolce**

**cucchiaio nouvelle cuisine**

**cucchiaio brodo**

**coltello burro, m.**

**coltello bistecca, m.**

**coltello bistecca, m. cavo**

*Tafellöffel*

*Tafelgabel*

*Tafelmesser, V.h.*

*Tafelmesser, H.h.*

*Dessertlöffel*

*Dessertgabel*

*Dessertmesser, V.h.*

*Dessertmesser, H.h.*

*Tee-/Kaffeelöffel*

*Mokkalöffel*

*Salatgabel*

*Fischgabel*

*Fischmesser*

*Kuchengabel*

*Gourmetlöffel*

*Suppentassenlöffel*

*Buttermesser, V.h.*

*Steakmesser, V.h.*

*Steakmesser, H.h.*





# Arthur Krupp®

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NH HOTELS SANTO STEFANO, TORINO

CORTILE CAFÈ, NOVARA

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LIMITATAMENTE AL SITO  
DI: ORFENGO



CERTIFICATO N° 10573  
LIMITATAMENTE AL SITO  
DI: ORFENGO



CERTIFICATO N° 093





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