



CUTLERY



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BUNZL CATERING SUPPLIES CARE INSTRUCTIONS

Stainless steel is one of the most durable metals available with its exceptional ability to resist stains, rust and corrosion. However, like all metals, stainless steel will react under extreme conditions so please consider the following to keep your cutlery looking good for years to come.

PRE-SOAK

While stainless steel is a highly resistant metal, prolonged exposure to foods that contain chloride, like mustard, table salt and eggs can stain if not rinsed off immediately. Pre-soak your flatware using a compound recommended by the manufacturer of your detergent in a plastic or stainless steel pan. Pre-soaking in an aluminium pan can cause discolouration.

WASHING

Remove your flatware from the pre-soaker and wash in hot water and a good quality detergent. Rinse in water of at least 180oC. If using an automatic dishwasher remove the basket shortly after the drying cycle and allow cutlery to dry in the cool air. Ensure your flatware is completely dry before storing. Always wash your stainless separate from your aluminium or silver-plate to avoid pitting.

SPECIAL CLEANING

To clean away discolouration, use a mild abrasive, quality all-purpose cleaner to remove stains and revive the beautiful finish to your flatware. Stubborn water stains can be removed with rubbing alcohol or salad oil and shined using a sponge and white vinegar.

HANDLING

To avoid excessive handling of your flatware, perforated cylinders are recommended to make washing, transporting and dispensing easy. If flatware is washed and stored in the same container, store utensils upside down to prevent hand contamination.

TYPES OF CUTLERY

CHROMIUM/NICKEL (18/10)

Containing 18% chromium and 10% nickel, Chromium/Nickel (18/10) contains 2% more nickel than the 18/8 and is therefore more durable and regarded as being better quality cutlery.

CHROMIUM/NICKEL (18/8)

Refers to cutlery that contains 18% chromium and 8% nickel. The chromium provides hardness while the 8% nickel gives added durability and a higher degree of polish. Chromium/Nickel (18/8) is non-magnetic and more resistant to corrosion than pure chromium steel.

CHROMIUM STEEL

This type of cutlery contains about 13% chromium and is normally referred to as 13% chrome. It is attracted to a magnet and does not contain any nickel making chromium steel less resistant to corrosion than 18/8 or 18/10.

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Making beautiful 18/10 stainless steel cutlery requires a great deal of technical manufacturing experience as well as a passion for design. Studio William cutlery is inspected and hand finished to ensure a high level of quality and attention to detail. All pieces are dishwasher safe, making the cutlery ideal for everyday use. Each Studio William design is inspired by the form and characteristics of the tree it is named after.



Studio William - Olive

By using beautifully refined asymmetric lines Olive challenges the appearance of traditional cutlery and brings personality to the dining table. This cutlery patterns has also won the prestigious Reddot Award for 2007

CODE	DESCRIPTION	MOQ
TKSWW-OLM01	Table Knife	Doz
TKSWW-OLM02	Table Fork	Doz
TKSWW-OLM05	Dessert Knife	Doz
TKSWW-OLM04	Dessert Fork	Doz
TKSWW-OLM06	Dessert Spoon	Doz
TKSWW-OLM03	Soup Spoon	Doz
TKSWW-OLM07	Teaspoon	Doz
TKSWW-OLM13	Coffee Spoon	Doz
TKSWW-OLM14	Espresso Spoon	Doz
TKSWW-OLM09	Serving Spoon	Ea
TKSWW-OLM11	Serving Fork	Ea



Studio William - Mulberry

The simple, slender and elegant design of Mulberry cutlery is inspired by the thin glossy, light green leaves of white Mulberry trees. The curved base of the handle representing it's lobed shaped buds.

CODE	DESCRIPTION	MOQ
TKSWW-MUM01	Table Knife	Doz
TKSWW-MUM02	Table Fork	Doz
TKSWW-MUM05	Dessert Knife	Doz
TKSWW-MUM04	Dessert Fork	Doz
TKSWW-MUM06	Dessert Spoon	Doz
TKSWW-MUM03	Soup Spoon	Doz
TKSWW-MUM07	Teaspoon	Doz
TKSWW-MUM14	Coffee Spoon	Doz
TKSWW-MUM18	Parfait/Soda Spoon	Doz
TKSWW-MUM11	Serving Fork	Ea
TKSWW-MUM09	Serving Spoon	Ea
TKSWW-MUM16	Pastry Server	Ea



Studio William - Karri

This cutlery pattern has simplicity and sophistication. The clean straight lines are balanced with the soft, oval section of the handle. A feature of this pattern is the stand up knives. Karri has also been awarded the Good Design Award for 2008

CODE	DESCRIPTION	MOQ
TKSWW-KAM01	Table Knife	Doz
TKSWW-KAM02	Table Fork	Doz
TKSWW-KAM05	Dessert Knife	Doz
TKSWW-KAM04	Dessert Fork	Doz
TKSWW-KAM06	Dessert Spoon	Doz
TKSWW-KAM03	Soup Spoon	Doz
TKSWW-KAM07	Teaspoon	Doz
TKSWW-KAM18	Soda Spoon	Doz
TKSWW-KAM09	Serving Spoon	Ea
TKSWW-KAM11	Serving Fork	Ea



Studio William - Baobab

The strong elegant design of Baobab cutlery is influenced by the majestic, broad trunk of the Baobab tree. The soft satin finish inspired by its smooth silvery bark.

CODE	DESCRIPTION	MOQ
TKSWW-BBS01	Table Knife	Doz
TKSWW-BBS02	Table Fork	Doz
TKSWW-BBS05	Dessert Knife	Doz
TKSWW-BBS04	Dessert Fork	Doz
TKSWW-BBS06	Dessert Spoon	Doz
TKSWW-BBS03	Soup Spoon	Doz
TKSWW-BBS07	Teaspoon	Doz
TKSWW-BBS09	Serving Spoon	Ea
TKSWW-BBS11	Serving Fork	Ea