

# POSATERIA - FLATWARE

Arthur Krupp®



## LEGENDA - KEY

Le sagome delle posate sono puramente indicative.  
*The flatware shapes are only representatives.*

Tutti i coltelli hanno la lama seghettata.  
*All knives with serrated blade.*

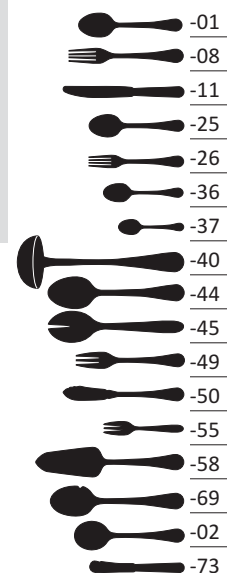
| Art. |                                  |                                  |
|------|----------------------------------|----------------------------------|
| -01  | Cucchiaino tavola                | <i>Table spoon</i>               |
| -08  | Forchetta tavola                 | <i>Table fork</i>                |
| -11  | Coltello tavola, monoblocco      | <i>Table knife, s.h.</i>         |
| -15  | Coltello tavola, manico cavo     | <i>Table knife, h.h.</i>         |
| -25  | Cucchiaino frutta                | <i>Dessert spoon</i>             |
| -26  | Forchetta frutta                 | <i>Dessert fork</i>              |
| -27  | Coltello frutta, monoblocco.     | <i>Dessert knife, s.h.</i>       |
| -31  | Coltello frutta, manico cavo     | <i>Dessert knife, h.h.</i>       |
| -36  | Cucchiaino thè                   | <i>Tea/coffee spoon</i>          |
| -37  | Cucchiaino moka                  | <i>Moka spoon</i>                |
| -40  | Mestolo                          | <i>Soup ladle</i>                |
| -44  | Cucchiaino legumi                | <i>Serving spoon</i>             |
| -45  | Forchetta legumi                 | <i>Serving fork</i>              |
| -49  | Forchetta pesce                  | <i>Fish fork</i>                 |
| -50  | Coltello pesce                   | <i>Fish knife</i>                |
| -55  | Forchetta dolce                  | <i>Cake cutting fork</i>         |
| -57  | Paletta gelato                   | <i>Ice cream spoon</i>           |
| -58  | Pala torta                       | <i>Cake server</i>               |
| -67  | Cucchiaino bibita                | <i>Iced tea spoon</i>            |
| -69  | Cucchiaino salsa                 | <i>French sauce spoon</i>        |
| -02  | Cucchiaino brodo                 | <i>Bouillon spoon</i>            |
| -70  | Spatola burro                    | <i>Butter spreader</i>           |
| -73  | Coltello burro, monoblocco       | <i>Butter knife, s.h.</i>        |
| -72  | Coltello burro, m. cavo          | <i>Butter knife, h.h.</i>        |
| -18  | Coltello burro bimbo, monoblocco | <i>Butter knife, small, s.h.</i> |
| -16  | Coltello burro bimbo, m.cavo     | <i>Butter knife, small, h.h.</i> |
| -19  | Coltello bistecca, monoblocco    | <i>Steak knife, s.h.</i>         |
| -21  | Coltello bistecca, m. cavo       | <i>Steak knife, h.h.</i>         |



## CREAM

Acciaio inossidabile 18-10  
*18-10 Stainless steel*  
 62511

Acciaio inossidabile 18-10 argentato  
*Electrosilverplated 18-10 stainless steel*  
 62711

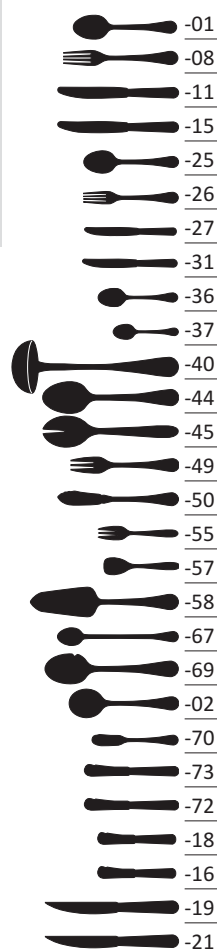




### BAGUETTE

Acciaio inossidabile 18-10  
18-10 Stainless steel  
62612

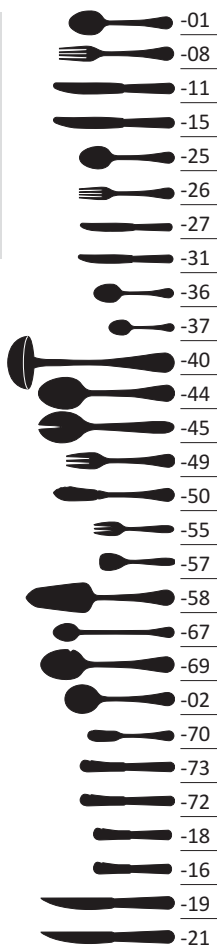
Acciaio inossidabile 18-10 argentato  
Electrosilverplated 18-10 stainless steel  
62812



### CONTOUR

Acciaio inossidabile 18-10  
18-10 Stainless steel  
62611

Acciaio inossidabile 18-10 argentato  
Electrosilverplated 18-10 stainless steel  
62811

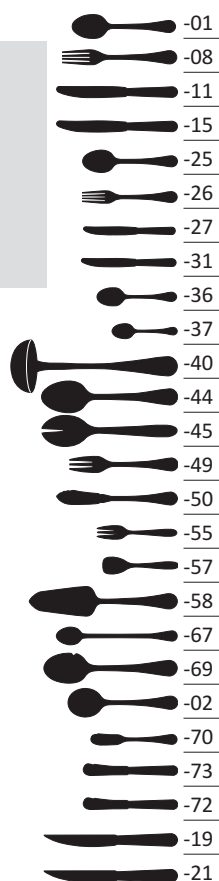




## ARCADIA

Acciaio inossidabile 18-10  
 18-10 Stainless steel  
 62614

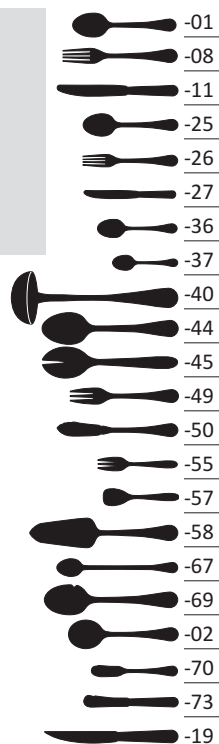
Acciaio inossidabile 18-10 argentato  
 Electrosilverplated 18-10 stainless steel  
 62814



# **MONIKA**

Acciaio inossidabile 18-10  
18-10 Stainless steel  
62613

Acciaio inossidabile 18-10 argentato  
Electrosilverplated 18-10 stainless steel  
62813



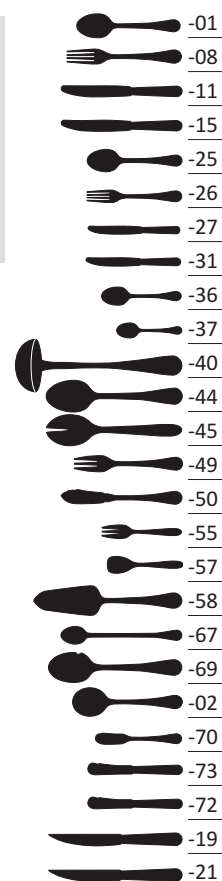




### LONDON

Acciaio inossidabile 18-10  
 18-10 Stainless steel  
 62615

Acciaio inossidabile 18-10 argentato  
 Electrosilverplated 18-10 stainless steel  
 62815



### VERSAILLES

Acciaio inossidabile 18-10  
 18-10 Stainless steel  
 62618

Acciaio inossidabile 18-10 argentato  
 Electrosilverplated 18-10 stainless steel  
 62818

