





Luxury design enhancing the sensory pleasure of food

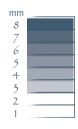
A luxury cutlery brand offering highly polished and beautifully finished pieces combined with a heavier weight, adding to their lavish style and feel. The thickness and weight allows for the depth of sculpted shapes to be forged out of the finest of raw materials from Finland and Japan.

The sensory experience of dining out is enhanced by the luxurious feel, good balance and mirror finish of the cutlery designs. The pleasure of sharing food and remembering these experiences is enhanced through the objects we hold and use in our everyday lives.

With over 50 years of manufacturing experience in creating the finest quality flatware, WNK has grown to become a major international supplier to the food service industry.







Gauge Range

Features and Benefits

- Quality Stainless Steel 18/10 Highly durable and stain resistant
- Heavier weight cutlery Allows for lavish design forged deep into the metal, well balanced and beautiful to hold.
- Highly polished mirror finish High end luxury with a smooth and reflective surface.
- Extensive range of designs Offering a complete choice for the customer.
- In house design and stylist team Varied choice of cutlery designs and continued product development.
- Dishwasher safe In commercial dishwashers without rusting or staining.

















44-11-091 Dessert Fork 19cm

44-12-091 Dessert Spoon 19cm

44-12-093 Soup Spoon 18cm

44-12-095 Tea Spoon 14cm













Spooon 18/10

5mm Gauge

















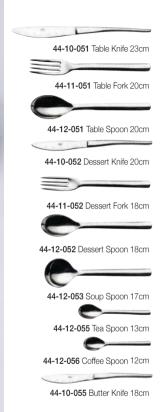


























WNK® FIRST IN FOOD SERVICE





LUXURY





















The art of precision, beauty and balance

The Salvinelli brand offering stunning Italian design and manufacturing in Italy. It successfully combines both traditional craftmanship and new advances in technology and engineering.

A family business with over 50 years experience in manufacturing cutlery based in the historic town of Brescia in Northern Italy.

The result is a wide selection of refined and elegant cutlery ranges to suit different styles and tastes. Designed specifically for the hotel and restaurant market.

Backed by a guarantee of quality, due to the use of the very best raw materials and the constant quality controls carried throughout the production process.





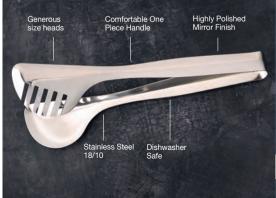






Features and Benefits

- Stainless Steel 18/10 Highly durable and stain resistant
- Perfect combination of weight & design A well balanced piece which is easy to hold
- Highly polished mirror finish Premium look with a smooth and strong surface
- Comprehensive set of buffet serving utensils Covering all food service needs
- Elegant & simple Italian design To serve food with style.
- Experts in cutlery design and manufacture Delivering performance in the food service market
- Dishwasher Safe In commercial dishwashers without rusting or staining





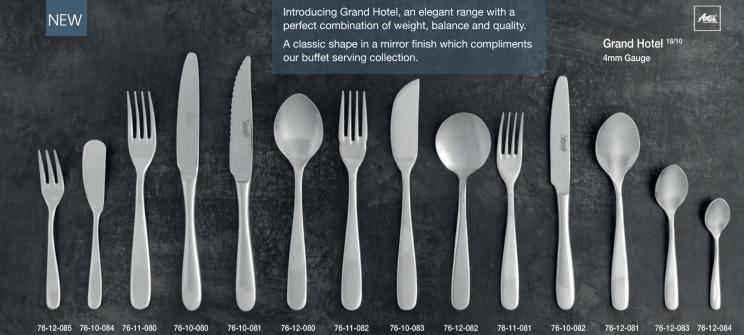




Code	Dimensions	Description	Gauge in mm
76-18-001	31cm	Cake Server	2.5
76-15-002	29cm	Serving Spoon	2.5
76-15-001	29cm	Serving Fork	2.5
76-18-003	27cm	Flat Round Server	2.5
76-15-004	26.5cm	Serving Spoon Perforated	2.5
76-15-003	26.5cm	Serving Spoon	2.5
76-17-001	26.5cm	Salad Tong	1.2
76-17-002	26.5cm	Serving Tong	1.2
76-17-003	29cm	Pastry Tong	1.2









Code	Dimensions	Description	Gauge in mm
76-12-085	14.6cm	Cake Fork	4
76-10-084	15.5cm	Butter Knife	4
76-11-080	20cm	Table Fork	4
76-10-080	23cm	Table Knife	4
76-10-081	23.2cm	Steak/Pizza Knife	4
76-12-080	20cm	Table Spoon	4
76-11-082	20cm	Fish Fork	4

Code	Dimensions	Description	Gauge in mm
76-10-083	21cm	Fish Knife	4
76-12-082	17.3cm	Soup Spoon	4
76-11-081	18cm	Dessert Fork	4
76-10-082	21cm	Dessert Knife	4
76-12-081	18cm	Dessert Spoon	4
76-12-083	13.4cm	Tea Spoon	4
76-12-084	10.3cm	Coffee Spoon	4







76-10-050 Table Knife 23.5cm

76-11-051 Table Fork 20.6cm

76-12-059 Table Spoon 20.6cm

76-10-060 Fish Knife 22cm

76-11-061 Fish Fork 21cm

76-10-052 Dessert Knife 21cm

76-11-053 Dessert Fork 17.7cm

76-12-054 Dessert Spoon 17.7cm

76-12-055 Tea Spoon 14.3cm

76-12-056 Coffee Spoon 10.5cm

76-11-058 Cake Fork 16cm

<u>Calvinelli</u>

76-10-057 Steak/Pizza Knife 21.3cm

76-10-311 Table Knife 23.5cm 76-11-312 Table Fork 20.6cm 76-10-313 Dessert Knife 21cm 76-11-314 Dessert Fork 17.7cm 76-12-315 Dessert Spoon 17.7cm 76-12-316 Tea Spoon 14.3cm 76-12-317 Coffee Spoon 10.5cm













Salvinelli



Canada 18/10 2.5mm Gauge

























76-10-020 Table Knife 23.3cm

76-11-021 Table Fork 20.7cm

76-10-022 Dessert Knife 20.8cm

76-11-023 Dessert Fork 18.8cm

76-12-024 Dessert Spoon 18.8cm

76-12-025 Tea Spoon 13.7cm

76-12-026 Coffee Spoon 11.3cm



76-11-325 Dessert Fork 18.8cm

76-12-324 Dessert Spoon 18.8cm

76-12-326 Tea Spoon 13.7cm

76-12-327 Coffee Spoon 11.3cm

Salvinelli

18/10



































Bespoke Branding and Finishes



Bespoke branding and innovative finishes give you the opportunity to create a professional and personalised look for your business.

We offer 'made to order' laser marking with a company name or logo.

We also specialise in providing 'made to order' items in various colours and finishes to suit your specific requirements.

Available across all of our Salvinelli ranges of 18/10 cutlery.

Contact us for further details at:

gedwards@artis-uk.com









Laser Marking





PVD Coating









Ice Satin Effect



Stonewashed



Laser Marking - Enhance your brand

- We offer a unique customisation across all items of 18/10 cutlery.
- Initials, names, symbols and logos, approximately 20 x 10mm can be produced.
- The laser marking can be applied to the standard mirror finish, PVD colour coated and stonewashed finishes.
- Fully dishwasher safe.
- Please note that the Ice finish is not suitable for this process.
- MOQ is 300 assorted pieces.

PVD Coating - A touch of originality

- A range of striking metallic colours are available in our specialist PVD coating which is both durable and striking.
- Available in 4 colour finishes Gold, Copper, Champagne and Gunmetal Black.
- Dishwasher safe at low temperatures and short cycles.
- This process can be combined with Laser Marking, Ice and Stonewash to create innovative double finishes.
- MOQ is 300 assorted pieces.

ICE Satin Effect - Personalise your look

- The ICE effect creates a smooth and seamless look with contemporary edge.
- A durable finish due to the micro peening process making it fully dishwasher safe.
- The advantage of the satin finish is that you will not see any finger marks.
- \bullet Can be combined with PVD coating to create a double effect.
- Not suitable for Laser Marking.
- MOQ is 300 assorted pieces.

Stonewashed - Unique vintage style

- The cutlery is tumbled to create a textured vintage look to the cutlery.
- A durable finish which is fully dishwasher safe.
- Can be combined with Laser Marking and PVD coating to create a double effect.
- MOQ is 300 assorted pieces.

*All leadtimes are available on request



TRAMONTINA

Stylishly distinctive with superior cutting edge

An exceptionally stylish and distinctive product collection focused largely on the knife and it's superior cutting-edge technology. Tramontina has evolved an ethos for all the lovers of great steak, by bringing these people together to eniov good times.

A Brazilian industry leader, for delivering the best everyday solutions to the customer for over 100 years. All the products are designed and manufactured in 10 factories across Brazil.

A brand that is synonymous with exceptional quality and innovation with many outstanding features such as superior cutting edge, super-sharp serrated stainless steel blades. Polywood handles and distinctive stainless steel rivets.

The high quality sculpted Polywood handles are dishwasher safe, impact and high temperature resistant and come with a unique 5 year quarantee.





Home of the steak!

Features and Benefits











HIGH TEMP RESISTANT

WOOD

RESISTANT

DISHWASHER SAFE

GUARANTEE

- Polywood handles are made by impregnating polymer into real wood. This process gives the handles a resistance to water ensuring they retain their pristine condition.
- Performance blades made from the highest quality stainless steel - For exceptional durability and superior cutting edge technology.
- · Sculpted ergonomic handles Easy and comfortable to hold.
- · Impact resistant handles with distinctive stainless steel rivets -Guaranteeing safety and security as well as adding character.
- Dishwasher-safe Polywood means no hand washing Hot water and detergent resistant.
- Five year guarantee Against manufacturing defects of Polywood handles.





TRAMONTINA







French Style Steak Knives and Forks

These slimline French style steak knives from Tramontina, with 5" micro serrated blades are forged in one piece with the finest quality polywood handles.

Their sleek, sophisticated design will complement and enhance your table setting.



Code	Size	Description	Pack
40-38-194	22	Polywood Micro Serrated 5" Blade Steak Knife (Dark Brown)	12
40-31-057	22	Polywood Fork (Dark Brown)	12



Basic Steak Knives

The Tramontina meat knife with a polywood handle. As with all Tramontina steak knives and forks, these knives are manufactured from the highest grade of Brazilian stainless steel, meaning they are resistant to corrosion and rust.



Code	Size	Description	Pack
40-30-061	21	Basic Polywood Steak Knife (Dark Brown)	12
40-30-060	21	Basic Polywood Steak Knife (Red)	12

Steak Knives and Forks

40-31-034



Polywood Steak Fork (Red)

40-30-033

40-31-034

12

Tavola Polywood Steak Knife (Red)

Polywood Steak Fork (Red)



Jumbo Steak Knives and Forks



Jumbo Round Tip

Code	Size	Description	Pack
40-30-076	22.9	Polywood Steak Knife Rounded Tip (Dark Brown)	12





Swan Jumbo

A heavy duty steak knife with a chunky handle.

Code	Size	Description	Pack
40-30-071	24	Swan Jumbo Polywood Steak Knife - Pointed Blade (Red)	12
40-30-070	24	Swan Jumbo Polywood Steak Knife - Pointed Blade (Dark Brown)	12



40-30-075

Trigger Jumbo

A heavy duty steak knife with a chunky handle.

Code	Size	Description	Pack
40-30-075	25	Trigger Jumbo Polywood Steak Knife - Rounded Blade (Red)	12



40-30-044

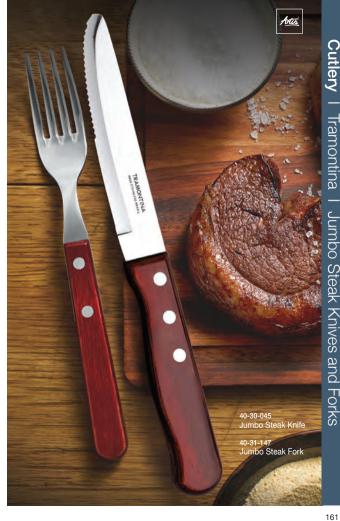
Code	Size	Description	Pack
40-30-045	25	Jumbo Polywood Steak Knife - Rounded Blade (Red)	12
40-30-044	25	Jumbo Polywood Steak Knife - Rounded Blade (Dark Brown)	12



40-30-128

The smooth blade glides through meat rather than tearing fibres, helping to preserve juices.

Code	Size	Description	Pack
40-30-12	27 25	Jumbo Polywood Steak Knife - Smooth Pointed Blade (Red)	12
40-30-12	28 25	Jumbo Polywood Steak Knife - Smooth Pointed Blade (Dark Brown)	12





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40-30-046

Code	Size	Description	Pack
40-30-037	25	Jumbo Polywood Steak Knife - Pointed Blade (Red)	12
40-30-046	25	Jumbo Polywood Steak Knife - Pointed Blade (Dark Brown)	12



40-31-046

Code	Size	Description	Pack
40-31-147	23	Jumbo Polywood Steak Fork (Red)	12
40-31-046	23	Jumbo Polywood Steak Fork (Dark Brown)	12





Tomahawk Steak Knife

Code	Size	Description	Pack
40-30-077	20.5	Polywood Tomahawk Steak Knife (Dark Brown)	12

Stainless Steel Steak/Pizza Knives





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Code	Size	Description	Pack
44-10-562	24	Monarch Steak/Pizza Knife	12
44-10-522	24	Spooon Steak/Pizza Knife	12
44-10-082	23	Chatsworth Steak/Pizza Knife	12
44-10-003	22	Tulip Steak/Pizza Knife	12
44-10-023	22	Baguette Steak/Pizza Knife	12
44-10-033	22	Lvis Steak/Pizza Knife	12
44-10-027	21	Windsor Steak/Pizza Knife	12

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Code	Size	Description	Pack
76-10-081	23.3	Grand Hotel Steak/Pizza Knife	12
76-10-057	23.3	Time Steak/Pizza Knife	12

TRAMONTINA

Code	Size	Description	Pack
41-00-017	25	Firenze Hollow Handle Steak/ Pizza Knife - Forged Blade	12







40-45-014

Code	Code Size Description		Pack
40-45-001	5-001 18.5 Century Line 3" Paring Knife		1
40-45-021 27 Century Line 6" Utility knife		1	
40-45-013	33	Century Line 8" Carving knife	1
40-45-016	39	Century Line 10" Carving knife •	1
40-45-015	33	Century Line 8" Chef's knife •	1
40-45-014	39	Century Line 10" Chef's knife	1





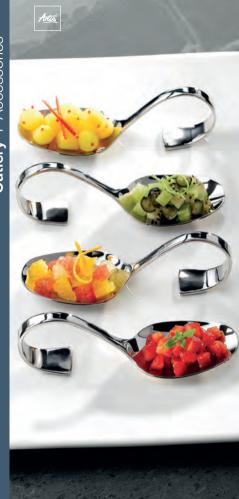
Code	Code Size Description		Pack
40-47-007	29.8	Century Line 6" Cleaver	1
40-45-017	37.6	Century Line 10" Ham Slicer •	1
40-47-080	38.7	Century Line 10" Sharpener	1
40-47-018	35.6	Century Line 9" Sashimi-sushi Knife	1
40-48-020	30.7	Century Line 7" Santoku Knife	1
40-45-023	27.8	Century Line 6" Fillet Knife •	1





Children's Cutlery

Code	Size	Description	Pack
40-92-790	16	Green Monster Spoon	12
40-90-788	16	Purple Monster Knife	12
40-91-789	16	Red Monster Fork	12







WNK*
FIRST IN FOOD SERVICE Tasting Fork and Spoon

Code	Size	Description	Pack
44-81-125	14	Tasting Fork 18/10 Stainless Steel	4
44-82-125	13	Tasting Spoon 18/10 Stainless Steel	4

Latte/Sundae Spoons 18/10



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Code	Size	Description	Pack
44-12-525	19	Spooon Latte/Sundae Spoon	12
44-12-007	20	Tulip Latte/Sundae Spoon	12

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Code	Size	Description	Pack
76-12-017	20	Canada Latte/Sundae Spoon	12

Cake Forks



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Code	Size	Description	Pack
44-11-036	18	Deluxe Dessert Fork	12
44-11-535	14	Silhouette Cake Fork	12
44-11-005	15	Tulip Cake Fork	12

Salvinelli Milan callery canage

Code	Size	Description	Pack
76-11-058	16	Time Cake Fork	12



VIDIVI Hanging Spoons

Code	Size	Description	Pack
70-12-101	-	Set of 6 hanging Spoons	1



66-57-106



66-57-107



Code	Size	Description	Pack
66-57-106	18	Lobster Forks (Set of 6)	1
66-57-107	13.5	Loheter Pincers	1



TRAMONTINA Pizza Cutter

Code	Size	Description	Pack
41-57-146	20	Pizza Cutter (Stainless Steel)	12





WNK* FIRST IN FOOD SERVICE Serving Spoons

Code	Size	Description	Pack
44-15-003	20	Baguette Serving Spoon	12
44-15-004	26	Baguette Long Serving Spoon	12
44-15-001	22	Tulip Serving Spoon	12
44-15-002	26	Tulip Long Serving Spoon	12







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