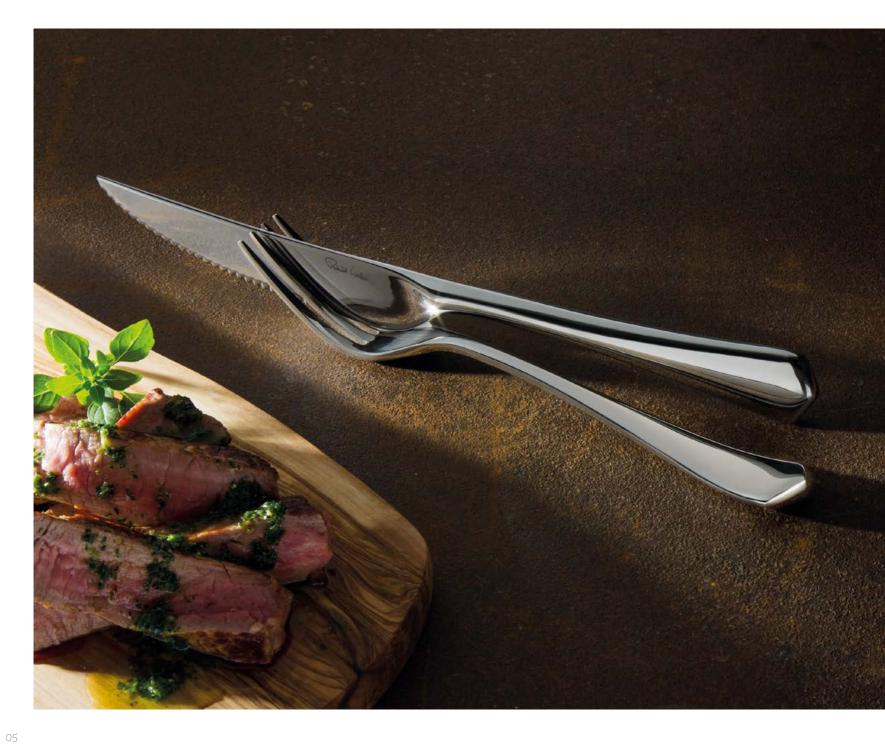
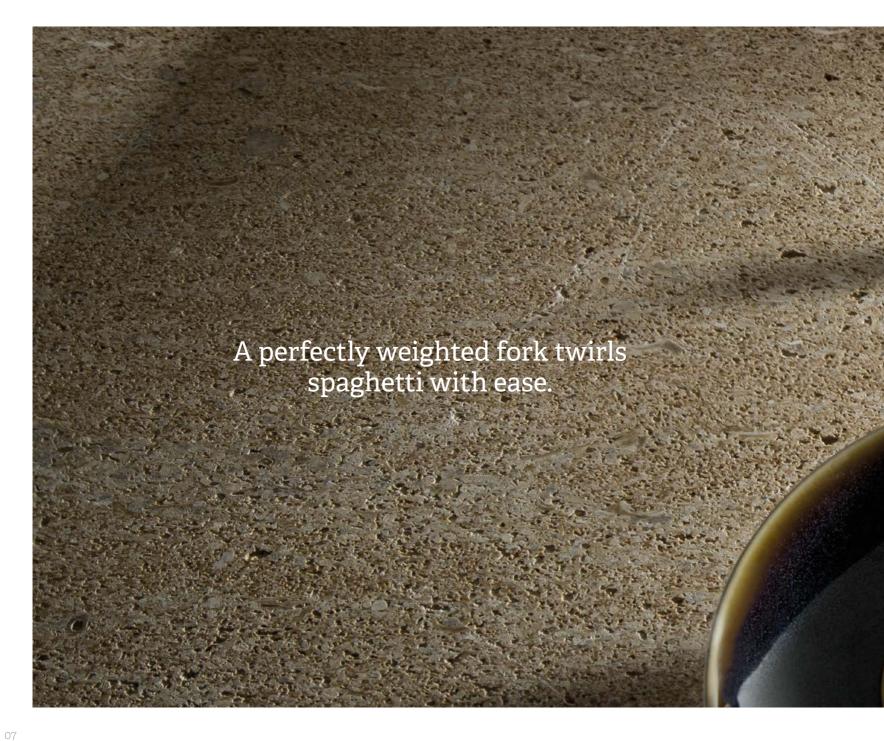
Robert Welch.

As the first point of contact between diner and food, the comfort and feel of the cutlery can greatly enhance the dining experience.













At Robert Welch we've been considering the diner for over 60 years, creating beautifully crafted products which allow customers to focus on what matters most – enjoying their culinary experience at your restaurant.



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To The Table

Comfort and use is at the heart of the design process at Robert Welch Designs, while creating designs to complement any table setting. Each piece of cutlery is rigorously tested – the weight, shape, style and finish all combining to enhance the overall diner experience.

Each range has its own look and feel and finding the most suitable design requires as much consideration as the menus themselves.

Just as each piece possesses a timeless appeal, care has been taken to create strong and durable products that can withstand the rigours of a busy hospitality environment.

Spoons and forks are made using the highest quality 18/10 stainless steel.

Knife blades are made from specially hardened stainless steel to provide the finest possible cutting edge.





ArdenBright Finish

18/10 stainless steel





The slender profile of Arden, refined in dimensions and delicate in the hand, leads diners to a more considered experience.

The deliberately wider bridge of the bolster on the knife is in contrast to the slender profile on the table, yet it ensures a secure grip in the hand.

7 piece place setting



234mm



198mm ARDBR1002L



198mm

Fish Knife

ARDBR I 020L

Steak Knife



Side Knife 207mm



Side Fork 180mm ARDBR1005L



178mm ARDBR 10061



English Tea Spoon 137mm ARDBR1007L

Individual items available



Butter Knife 171mm ARDBR1030L



Serving Fork 232mm



Coffee Spoon





Serving Spoon 230mm ARDBR1050L











Ashbury Bright Finish 18/10 stainless steel

Curved for comfort and designed to fit in the snug of the palm, the Ashbury collection is a three-dimensional experience.

The classic styling of the tines of the fork contrast against the modern silhouette of the knife sitting upright on the table. The gentle kick up from the table of the fork and spoon add to the table top presence, whilst in the hand diners experience a perfect fit.

7 piece place setting



Table Fork





Side Fork



Dessert Spoon



Individual items available





ASHBR I 056L

Cake/Pie Server ASHBR1055L



Serving Fork



Serving Spoon

ASHBR I 050L

252mm

Coffee Spoon ASHBR I 008L



Steak Knife ASHBR1012L

Fish Knife

ASHBR I 020L



Pastry Fork ASHBR1034L







(left)















Baguette

Bright Finish
18/10 stainless steel

The Baguette style of cutlery is perhaps one of the most familiar in fine dining settings. A classic shape with heritage connotations, it has a good weight: traditionally the sign of quality that lends itself well to this collection.

As with other collections, comfort in the hand is a Robert Welch signature and the pebble smooth finish is soft to the grip. The thickness of the handle gently tapers towards the tip, keeping the weight centrally balanced.

7 piece place setting



243mm



213mm BAGBR1002L



Soup Spoon 201mm



224mm BAGBR1004L



Side Fork 185mm BAGBR1005L



Dessert Spoon 185mm



English Tea Spoon 137mm BAGBR 1007L

Individual items available



Butter Knife



Cake/Pie Server 253mm



Coffee Spoon 105mm BAGBR1008L



Serving Fork 241mm



Fish Knife 222mm BAGBR1020L



Serving Spoon 235mm



Round Bowl Soup Spoon







Long Handled Spoon 200mm BAGBR I 025L







Pastry Fork 160mm BAGBR1034L

^{*}Special order only

Bourton

Bright Finish 18/10 stainless steel

The rounded styling and secure fit in the hand make for optimum comfort in this range.

Bourton features smaller and lighter handles which present an elliptical indent at the base of each head, drawing the eye to the uniformity of the design.

7 piece place setting



236mm



203mm BORBR I 0021



202mm BORBR1003L



210mm BORBR1004L



Side Fork 183mm BORBR1005L



181mm BORRR 10061



English Tea Spoon 130mm BORBR1007L

Individual items available



Butter Knife 147mm BORBR1030L



Serving Spoon 230mm BORBR I 050L



Coffee Spoon 104mm BORBR1008L



Steak Knife 240mm BORBR1012L



Long Handled Spoon 204mm BORBR1025L





Serving Fork 230mm BORBR1053L

USA Tea Spoon 161mm BORBR1017L

^{*}Special order only





Bud

Bright Finish 18/10 stainless steel



Inspired by the buds of lotus flowers and water lilies, with a stem-like straight handle which elongates past the palm to emphasise the line, Bud is the ultimate in pared back style.

The subtly tapered handle of the spoons and forks ensures a comfortable grip and the short blade of the knife draws the diner's attention to the food.

7 piece place setting



Table Fork BUDBRI002L



221mm



Side Fork BUDBRI004L BUDBRI005L





BUDBRI007L

Individual items available



BUDBRI030L







BUDBR1053L







287mm

BUDBR I 050L



Steak Knife BUDBR1012L

Deta

Bright Finish 18/10 stainless steel

stunning statement on the table and sits perfectly in the curve of the hand. The comfort of the range is making it a very tactile design and enjoyable to use.

7 piece place setting











Side Fork





English Tea Spoon

Individual items available



Butter Knife



Coffee Spoon



Serving Fork 250mm



Serving Spoon 250mm

Steak Knife







Hidcote

Bright Finish 18/10 stainless steel

A slender pattern, which is slim and elegant. Curves into the hand and kicks away at the palm.

The collection has a weightless, quality feel, making for a more refined and considered dining experience. The gentle curves and tapering of each piece give a comfortable and tactile grip.

7 piece place setting









Side Knife



Side Fork 181mm



181mm



English Tea Spoon

Individual items available





Serving Spoon 230mm



Coffee Spoon

Steak Knife









Serving Fork 230mm

^{*}Special order only

Honeybourne

Bright Finish
18/10 stainless steel

Inspired by the traditional silversmith technique of planishing, the Honeybourne collection makes a tactile and light reflecting statement on the table.

Featuring classic proportions of long tines and a traditional heel, the deliberately thin neck exaggerates the wide curves of the subtly textured handle. The feel in the hand is well-considered as the texture fades to smooth at the neck of each piece.

7 piece place setting



238mm



204mm HONBR I 002



Soup Spoon



Side Knife 210mm



Side Fork



159mm



English Tea Spoon

Individual items available



Butter Knife







Coffee Spoon 105mm HONBR1008L



Steak Knife 242mm HONBR1012L



Long Handled Spoon 200mm







Serving Fork 253mm HONBR1053L

^{*}Special order only





Iona

Bright Finish 18/10 stainless steel

A contemporary pattern with clean straight lines. Iona has elegant, classic proportions and a slim profile which is balanced with a platform to rest the finger for a secure pinch hold.

The connection of the pinch creates a delicate triangular hold, allowing for a firm grip in the hand.

7 piece place setting







Soup Spoon

Fish Knife





Side Fork





English Tea Spoon

Individual items available



Butter Knife





Serving Fork 250mm



250mm



Salad Server (left)



Salad Server (right)



USA Tea Spoon

Kingham

Bright Finish 18/10 stainless steel

The generous head size of the fork makes for a relaxed and comfortable dining style. A modern incarnation of a traditional design with smoothed, rounded contours and contemporary looks with classic touches.

7 piece place setting



240mm KIGBR LOOLI



202mm KIGBR I 0021



202mm



Side Knife 215mm KIGBR 10041



Side Fork



182mm KICBR 10061



English Tea Spoon 133mm KIGBR 1007L

Individual items available



160mm KIGBR 10301



Serving Spoon 230mm



Coffee Spoon 105mm KIGBR 1008L

Steak Knife

KIGBR 1012L





USA Tea Spoon* 160mm KIGBR 1017L



Serving Fork 230mm KIGBR I 053L

^{*}Special order only





Malvern

Bright Finish 18/10 stainless steel

Inspired by nature, the Malvern collection reflects the rolling hills of the English countryside, with gentle contours that flare to a slightly curved base.

Each piece has been designed for a substantial feel and weight and has real presence at the table.

7 piece place setting







Soup Spoon



Side Knife



Side Fork



Dessert Spoon



English Tea Spoon

Individual items available



Butter Knife



Serving Fork 250mm



Coffee Spoon



Serving Spoon



Gourmet Serving Spoon



Steak Knife



Long Handled Spoon



USA Tea Spoon*



Pastry Fork



Child's Fork † 150mm



Cake/Pie Server



Child's Knife +



Round Bowl Soup Spoon



Child's Spoon †



Sauce Ladle

Norton

Bright Finish 18/10 stainless steel

Beautifully balanced to hold, with rounded edges and a soft feel in the hand. The eyes are drawn on the table to the delicate v-shaped tip, a design feature which is strikingly simple yet an effective statement for table settings.

Classically styled collection based on an archive Robert Welch design.

7 piece place setting



24/mm



205mm



Soup Spoon 205mm



Side Knife 217mm



Side Fork 180mm

Serving Spoon



185mm



English Tea Spoon 136mm

Individual items available



148mm



USA Tea Spoon*
161mm
NORBR1017L



Coffee Spoon 105mm



Spoon 200mm NORBR102



Long Handled



Serving Fork 252mm NORBR1053L







Steak Knife 249mm NORBR1012L

^{*}Special order only





Palm

Bright Finish 18/10 stainless steel

Classic proportions and statement design are the main attributes of this collection. The elegance of each shape is emphasised by the long flutes, distributing light and shade, and making the pieces tactile and enjoyable to hold.

Distinctive on the table and comfortable to hold, each piece is crafted to feel rather special.

7 piece place setting



PALBR I OO I L



PALBR I 002L



Soup Spoon 201mm PALBR I 003L



PALBR I 004L



Side Fork PALBR I 005L





English Tea Spoon 141mm PALBR I 007L

Individual items available



Butter Knife PALBR I 030L



Coffee Spoon PALBR I 008L



Round Bowl Soup Spoon

PALBR I 028L



Serving Spoon

25 l mm PALBR I 050L



Serving Fork 249mm PALBR I 053L



PALBRIO12L



PALBRIO17L

US Tea Spoon*

^{*}Special order only

Radford

Bright and Satin Finish

18/10 stainless steel

Considered by some to be 'perfection in the hand', the Radford collection is perhaps the most classic of the Robert Welch designs – and the most extensive.

A modern translation of the Georgian style, with long tines and blades and a classic heel. Yet the range has a softness and ergonomic curve which is both classic and contemporary at the same time.

The Radford collection complements every dining experience.

This versatility makes it a popular choice while the extensive range, which includes specialist dining pieces, offers maximum flexibility.

7 piece place setting



242mm RADBR I 00 I L (bright) RADSA I 00 I L (satin)

Side Knife

RADBR I 004L (bright) RADSA I 004L (satin) Table Fork

205mm RADBR I 002L (bright) RADSA I 002L (satin)

171002E (300)

Side Fork

RADBR I 005L (bright) RADSA I 005L (satin) Soup Spoon

200mm

RADBR 1003L (bright) RADSA 1003L (satin)

Dessert Spoon

RADBR I 006L (bright) RADSA I 006L (satin) English Tea Spoon

RADBR I 007L (bright) RADSA I 007L (satin)







Individual items available





Cheese Chisel



Fish Knife



RADBR I 025L (bright) RADSA I 025L (satin)



RADBR I 060L (bright) RADSA I 060L (satin)



RADBR I 059L (bright) RADSA I 059L (satin)





RADSA 1072L (satin)



Butter Blade RADBR I 033L (bright)





Fruit Knife



Olive Spoon

 \leq

Spork

RADBR I 027L (bright)

Child's Knife



Oyster Fork

Gelato Spoon

Butter Knife

Cheese Knife Hard











Child's Spoon RADSA I 073L (satin)



Cake Knife





Gourmet Serving Spoon RADSA 1063L (satin)



Pastry Fork 163mm









171mm







Canape Fork



Ice Scoop

Condiment Spoon RADBR I 0 I 8L (bright)



Grapefruit Spoon

Cake/Pie Server

Coffee Spoon

RADBR I 008L (bright)



Round Bowl Salad Server (left) Soup Spoon



Small Cheese Knife







RADBR I 076L (bright)









Carving Knife



Fish Fork



RADBR I 009L (bright)



 \sim







Salad Server (right)

RADBR I 037L (bright)

RADBR I 062L (bright)

Snail Fork

Sugar Tongs







RADBR I 066L (bright)



USA Tea Spoon



RWII

Bright and Satin Finish

18/10 stainless steel

Designed with a Scandinavian feel and influence, the RW II range is based on a Robert Welch mid-century design – Alveston – noted as an evolutionary design based on ideal form. This pattern is in the permanent collections of MOMA, New York and The V&A, London.

7 piece place setting



Table Knife

ROBBR 1001L (bright) ROBSA 1001L (satin)



Table Fork 208mm

ROBBR I 002L (bright) ROBSA I 002L (satin)



Soup Spoon

ROBBR I 003L (bright) ROBSA I 003L (satin)



Side Knife

ROBBR I 004L (bright) ROBSA I 004L (satin)



Side Fork 186mm

ROBBR I 005L (bright) ROBSA I 005L (satin)



Dessert Spoon

ROBBR I 006L (brigh ROBSA I 006L (satin)



English Tea Spoon

134mm

ROBBR 1 007L (bright) ROBSA 1 007L (satin)

Individual items available



Butter Blade

ROBBR I 033L (bright) ROBSA I 033L (satin)



Coffee Spoon

ROBBR 1 008L (bright) ROBSA 1 008L (satin)



Fish Knife 222mm ROBSA1020L (satin)



Long Handled Spoon

ROBBR1025L (bright) ROBSA1025L (satin)



Pastry Fork 165mm

ROBBR I 034L (bright) ROBSA I 034L (satin)



Salad Server (left)

ROBBR I 058L (bright) ROBSA I 058L (satin)



Salad Server (right)

ROBBR I 057L (bright) ROBSA I 057L (satin)



236mm ROBBR I 053L (bright) ROBSA I 053L (satin)



228mm ROBBR I 050L (bright) ROBSA I 050L (satin)



ROBBR 1012L (bright) ROBSA 1012L (satin)



Child's Fork 152mm ROBSA1072L (satin)



163mm ROBSA1071L (satin)



Child's Spoon 148mm

Stanton

Bright and Satin Finish

18/10 stainless steel

Contemporary styling with a stunning silhouette against the table. The knife features a broad generous back to ensure the weight is distributed perfectly in the hand, allowing each piece to be beautifully balanced for an enjoyable dining experience.

7 piece place setting





STASA I 002L (satin)



Soup Spoon



Side Knife



Side Fork 181mm





English Tea Spoon

STASA I 007L (satin)

Individual items available

Butter Knife

Coffee Spoon

Espresso Spoon

Long Handled Spoon



Serving Fork



Serving Spoon



Steak Knife

USA Tea Spoon STABRIOI7L (bright)*

Child's Fork

Child's Knife

Child's Spoon

^{*}Special order only





Stratford

Bright Finish 18/10 stainless steel

Heritage design with a beaded pattern feature on the handles. This classic design features tear-drop handles, longer tines and a defined bowl. The high bridge, emphasised by classical curves, sits proudly on the table.

Whilst the beading lends a classic aesthetic appeal, the dining experience is enhanced by the modern proportions and weighting of each piece.

7 piece place setting











Side Fork





Individual items available



Butter Knife



Soup Spoon 186mm



Coffee Spoon



Serving Fork 250mm



Fish Knife







Long Handled Spoon







English Tea Spoon

Trattoria

Bright Finish 18/10 stainless steel

Trattoria is a modern take on classic European bistro dining. versatile and suited to both indoor and outdoor dining.

7 piece place setting



Table Fork



Soup Spoon



Side Fork



Dessert Spoon



English Tea Spoon

Individual items available



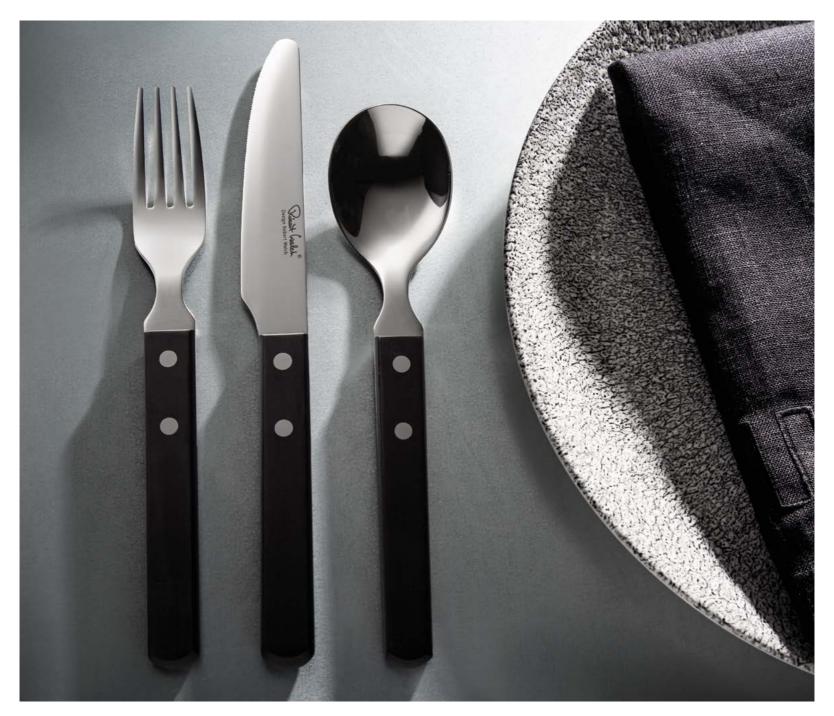
Serving Spoon 222mm



Steak Knife



USA Tea Spoon





Vista

Bright Finish 18/10 stainless steel

A sculptural and contemporary collection, designed to have an architectural feel.

The Vista knives feature short blades and long handles, for added precision and ease of grip. On the table they stand proud; to make a statement, redefining traditional settings.

7 piece place setting



240mm VISBR I 00 I I





204mm



Side Knife 217mm VISBR 10041



Side Fork 186mm VISBR 10051



1 85mm VISBR 1 0061



English Tea Spoon 132mm

Individual items available







Serving Fork 249mm



Coffee Spoon
117mm
VISBR 10081



Serving Spoon 259mm



Sauce Ladle



USA Tea Spoon*



Steak Knife 244mm

^{*}Special order only

Westbury

Bright Finish 18/10 stainless steel

Defined by its pennant shaped base, this collection has angles reflected throughout the designs of each piece.

The angled bolster and traditional heel add to the substantial, almost historical feel of the knives. Whilst the mix of traditional design features and weight combine with the modern emblematic finish of the base, and soft curves give a sculptural finish.

7 piece place setting



242mm



205mm WESBR 1 00 21



Soup Spoon 205mm



2 | 3mm WESBR | 004|



Side Fork 180mm



184mm WESBR 10061



English Tea Spoon 135mm

Individual items available



Butter Knife



Serving Fork 252mm



Coffee Spoon



Serving Spoon 252mm



Fish Knife 227mm WESBR 10201



Steak Knife 248mm



Long Handled

Spoon* 161mm WESBR1025L



USA Tea Spoon

^{*}Special order only



Young Diners

18/10 stainless steel

With diner experience and comfort in the hand at the heart of the design process, all customers are considered. Little hands have their own cutlery needs and we offer perfectly proportioned children's sets. A thoughtful touch to help children feel as welcome as the rest of the family.



MalvernBright Finish



Child's Fork † Child's Knife † 176mm

MALBRIO721 MALBRIO711

Child's Spoon †



Norton Bright Finish



Child's Fork 153mm NORBR1072L

Child's Knife 175mm NORBR1071L





RadfordBright and Satin Finish



Child's Fork 149mm RADBR1072L (bright) RADSA1072L (satin)





RADBR I 073L (bright) RADSA I 073L (satin)



RW II Satin Finish



Child's Fork 152mm ROBSA1072L

Child's Knife





StantonBright and Satin Finish



Child's Fork Child's Knife
151mm 161mm
STARRIO731 (bright) STARRIO711 (b

STABR1072L (bright) STABR1071L (bright, STASA1072L (satin) STASA1071L (satin)



Child's Spoon 132mm STABR 1073L (bright STASA 1073L (satin)

Sample Service

The restaurant table setting should be visually exciting and well considered. We would encourage you to order sample sets of cutlery, to experiment with your crockery and glassware, to ensure that your tabletop presents a memorable experience for the diner.

Each sample set comprises of a table knife, table fork, sou spoon and tea spoon, for you to feel the comfort and balance of every piece.

The Individual Touch

For every meal and culinary occasion there is the opportunity to add that extra individual touch. Cutlery pieces that are designed for a specific purpose are details which can make a real difference.



Gourmet Dining and Afternoon Tea

Be inspired by our gourmet collections to find those extra special touches to elevate the dining experience, from gourmet dining and afternoon tea to buffet and cheese.









06 Gelato Spoon

RADBR I 069L (bright)



Radford Gourmet Dining

01 Round Bowl Soup 02 Spork Spoon

RADBR1028L (bright) RADSA I 028L (satin)

08 Sauce Spoon RADBR I 060L (bright)

RADBR1027L (bright) RADSA I 027L (satin)

03 Canapé Fork

10 Fish Fork

RADBR I 036L (bright) RADSA I 036L (satin)

RADSA 1021L (satin)

04 Spreader RADBR I 039L (bright)

Condiment Spoon 74mm RADBR 1018L (bright)

05 Mustard/

RADSA 1018L (satin)

12 Steak Knife RADBR 1012L (bright) RADSA I O I 2L (satin)

07 Olive Spoon RADBR1010L (bright)

RADSA I 060L (satin)

09 Oyster Fork

RADBR I 035L (bright) RADSA 1035L (satin)

05

11 Fish Knife RADBR1021L (bright)

RADBR I 020L (bright) RADSA I 020L (satin)





Radford Afternoon Tea and Coffee Service

13 Lobster Pick 214mm

14 Snail Fork

RADBR I 038L (bright)

RADBR I 037L (bright)

15 Snail Tongs

RADBR I 066L (bright)

16 Long Handled Spoon

210mm RADBR I 025L (bright) RADSA I 025L (satin)

20 Pastry Fork

RADBR1034L (bright) RADSA I 034L (satin)

17 English Tea Spoon 18 Coffee Spoon 142mm

RADBR I 007L (bright) RADSA I 007L (satin)

RADBR I 062L (bright)

21 Sugar Tongs

RADBR I 008L (bright) RADSA I 008L (satin)

22 Cake Server

RADBR I 055L (bright) RADSA1055L (satin)

19 Espresso Spoon 105mm

RADBR I 009L (bright) RADSA I 009L (satin)

23 Cake Knife

RADBR1026L (bright) RADSA I 026L (satin)

18/10 stainless steel

Buffet and Serving





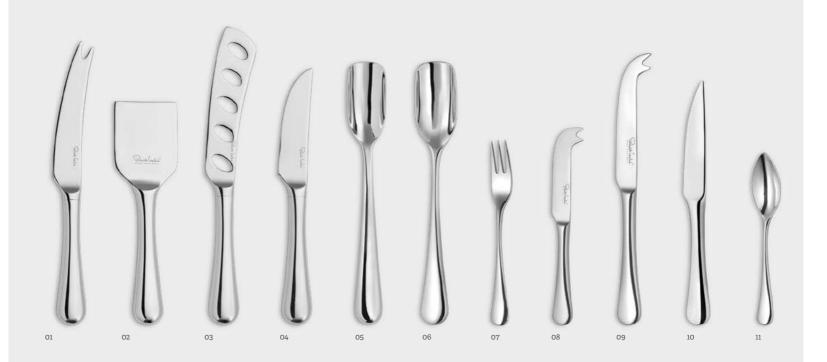


Signature Range

| O1 Rice Spoon 260mm | 02 Deep Bowl Serving Spoon | 03 Deep Bowl Slotted Spoon | 04 Small Serving Spoon | O5 Pasta Server 320mm | O6 Serving Tongs* 234mm | 07 Cake Serve 300mm |
|------------------------------|-------------------------------|-------------------------------|----------------------------|------------------------------|--------------------------------|----------------------------|
| SIGBR253 I V | 320mm | 320mm | 260mm | SIGBR2563V | RADBR I 054L | SIGBR2528V |
| | SIGBR2548V | SIGBR2558V | SIGBR2549V | | | |
| 08 Serving Fork 330mm | 09 Server Small 300mm | 10 Server Large 340mm | 11 Slotted Server 340mm | 12 Soup Ladle 320mm | 13 Sauce Ladle 260mm | |
| SIGBR2536V | SIGBR2544V | SIGBR2542V | SIGBR2552V | SIGBR2514V | SIGBR25 I 6V | |

^{*} Radford

Cheese and Fruit Platter



Radford Range

| O1 All Purpose Cheese Knife 220mm RADBR1045L (bright) | 02 Cheese Chisel 170mm RADBR1048L (bright) | 03 Soft Cheese Knife 225mm RADBR1046L (bright) | 04 Hard Cheese Knife 195mm RADBR1047L (bright) | 05 Stilton Scoop Hollow Handle 200mm RADBRI 049L (bright) | 06 Stilton Scoop 200mm RADBR1029L (bright) |
|--|--|---|---|--|--|
| 07 Canapé Fork | 08 Small Cheese Knife | 09 Cheese Knife | 10 Fruit Knife | 11 Grapefruit Spoon | |
| RADBR 1 036L (bright) RADSA 1 036L (satin) | I 48mm RADBR I 032L (bright) | RADBR1031L (bright) RADSA1031L (satin) | RADBR I 023L (bright) | RADBR1016L (bright) RADSA1016L (satin) | |

Raising The Bar

The Drift Barware Collection raises the bar as a luxurious and hardworking collection. Designed to add value to wine, champagne and beverage service, each piece has been created to make each step of the front of house experience considered and extra special.

Drift Barware

01 Champagne Bucket Large

h: 230mm w: 280mm d: 215mm DRFBR3433V

04 Double Walled

Wine Cooler

02 Champagne

w: 235mm

Bucket

05 Jug 2 Litre h: 225mm w: 170mm d: 140mm

DRFBR3436V

w:136mm

07 Wine Coaster

h: 35mm w:135mm d: 135mm DRFBR3439V

08 Stand

h: 640mm d: Base 280mm Top 235m DRFBR3435V



03 Champagne Cooler Grand†

h: 270mm w: 410mm d: 410m DRFBR3434V

06 Serving Tray

(includes silicone mat) h: 40mm w: 360mm d: 320mm





The Charming Tradition of Afternoon Tea

The Drift Tea collection is a luxurious and dramatic addition to the Robert Welch tabletop offering. Designed to add theatre to the guest experience, each piece has been created to maximise its versatility and ease of use in service while offering an elegant profile. All Drift Beverage Collection items are made from 18/10 stainless steel and hand polished to a light-reflecting mirror finish.

Drift Beverage Collection

| 01 Teapot 900ml † | 02 Jug 300ml |
|-------------------|--------------|
| h: 133.5mm | h: 85.5mm |
| | 122 |

w: 210mm w:122mm d:104.5mm d:104.5mr

Teapot 450ml † Jug I 50ml †

w: 165mm w: 92.5mm d: 123mm d: 81.5mm DRFBR3412V DRFBR3503

Sugar Pot † Sugar Pot † 300ml Sugar Pot †

h: 52mm h: 41mm w:104mm w:81.5mm d: 105mm d: 82mm

03 Sugar Pot with Lid 300ml †

h: 81mm w:104mm d: 105mm DRFBR3422V

Sugar Pot with Lid 150ml †

h: 62.5mm w:81.5mm d: 82mm DRFBR3423V

04 Cake Stand +

h: 420mm w: 242mm d: 242mm DRFBR3445V

Condiment Spoon, Butter Knife and Sugar Tongs

See page 43

Drift Pinch Pot

See page 68







Shaken, twisted or pinched. Each of the 'at table' condiment pieces has been designed to add a stylish finish to the table setting. The grind devices use the very best in ceramic technology (crushgrind®) and each item has been designed for style and ease of use.







Drift, Limbrey, Signature and Drum Ranges

01 Limbrey 02 Limbrey 03 Drum Shakers 04 Drift Pinch Pot/ 05 Limbrey Salt and 06 Drift Salt and Pepper Shaker Pepper Mill Salt Mill **Condiment Servers** Pepper Shakers w: 90mm w: 44mm w: 70mm 09 Signature Mini 07 Drift pinch pot 08 Signature Mini 10 Signature Medium 11 Signature Medium 12 Signature Large Salt Mill Pepper Mill Pepper Mill Salt Mill Pepper Mill 18/10 stainless steel 18/10 stainless steel ABS 18/10 stainless steel ABS 18/10 stainless steel ABS

w: 66mm



Windrush

Inspired by the River Windrush, these graceful and sculptured candlesticks are versatile statement pieces. Use alone or interspersed down long tables individually; intertwine in pairs – dinner for two – or create a stylish centrepiece linking five together.

Candlestick

h: 160mm w:120mm at widest point

WINBR30011



Limbrey

Echoing classic mid-century design, the Limbrey Collection is inspired by original designs from the 1960's. The contrast of the warmth of the walnut against the smooth bright finish of the stainless steel makes for a classic styling that fits with both traditional and contemporary settings. The hourglass curves of the candlesticks diffuse light throughout the surroundings, creating a relaxed atmosphere.

O1 Serving Bowl Large h: 95mm

h: 95mm w: 250mm Removeable magnetic base LIMBR3405V

O2 Serving Bowl Small

h: 50mm w: 125mm Removeable magnetic base LIMBR3403V

03 Candlestick Medium

h: 160mm w: 100mm LIMBR3007

04 Candlestick Large

h: 215mm w: 135mm LIMBR3003\





Drift



The undulating shapes and gentle curves which epitomise this range allow light to reflect around the room, enhancing the atmosphere and bringing an elegance to surroundings. The generous curves of the bowls also allow for easy handling across a wide range of uses including on the bar, buffet display and bread service at the table. A variety of size options multiplies the versatility of the collection.

O2 Tealight Holder h(inc glass): 85mm

w: 110mm DRFBR3061V

01 Hurricane Lamp

h(inc glass): 210mm w: 210mm DRFBR3051V

03 Candleholder

h: 35 mm w: 85mm

04 Drift Bowl Medium

h: 110mm max. w: 220mm DRFBR3407V

05 Drift Bowl Large

h: 150mm max. w: 300mm DRFBR3409V

06 Drift Bowl Small

h: 75mm max. w: 150mm

07 Drift Bowl Mini

h: 55mm max. w: 105mm DRFBR3403V



18/10 stainless steel /Thermal-resistant borosilicate glass



Arden

Pillar candleholders from the elegant Arden range. The elegant lines and classic shape are highlighted in the gentle curves. Made from high quality stainless steel in mirror finish, the candle holders are available in three heights: 6 inch, 8 inch and 10 inch.

The full Arden range includes candlesticks, decorative tableware and cutlery.

02 Arden Pillar

Medium

w: 108mm

Candleholder

01 Arden Pillar Candleholder Short

w: 108mm ARDBR3011V

03 Arden Pillar Candleholder Tall

n: 254mm w: 108mm ARDBR3014V



Helix

The combination of flickering candlelight on each of the three arms encircling the glass gives an impression of perpetual motion. Set against the warm walnut wood, the elegant shapes and twists of the stainless steel embrace the candle, lending an intimacy to settings.

04 Tealight Holder

h: 105mm w: 80mm

05 Hurricane Lamp

h: 228mm w: 159mm HELBR30511



18/10 stainless steel / Walnut / Thermal-resistant borosilicate glass

Sesame

Sesame disperses light through the decorative pattern, allowing the candlelight to dance across the table.

01 Sesame Tealight Holder Small

dia: 80mm

02 Sesame Tealight Holder Large

h: 90mm dia: 125mm SESBR3063V



Molton The Molton designs echo the heat and fluid shapes of melting metal to create distinctive displays. 03 Molton Candlestick h:180mm w:115mm 04 Molton Candlestick Tall w: 90mm 05 Molton Tealight Holder h (inc glass): 1 15mm w: 65mm

18/10 stainless steel

Corporate Gift Service

Gifts that are special and considered both recognise and reward contributions to your business. Each Robert Welch Designs product is designed to be both beautiful and practical so you can be assured it will be well-received.

We can work to a brief, offering a personal shopper experience, or simply ask us to gift wrap the gifts you have chosen.

This service can operate alongside our bespoke service to create a lasting reminder of the regard in which you hold the recipient.

Bespoke Service

Dedicated ranges can be designed for exclusive use to a brief for the ultimate in a statement tabletop.

Ranges can also be personalised by adding engraved logos or text that make for a premium visual on the table.

Additional bespoke services include adding silver plating, gold plating or a tumbled effect.

All bespoke services are dependent on minimum order quantities and other criteria. Please contact us for more details.





Signature Technical Specifications

25 year guarantee

All Robert Welch products are designed and manufactured to last a lifetime. It is this excellence in engineering that allows us to offer a 25 year guarantee.

Superior sharpness that lasts

High quality DIN 1.4116 German stainless steel hardened to Rockwell 56. Combined with a hand applied Japanese-style 15° blade edge angle on both sides for superior sharpness that lasts.

Designed for purpose

Signature santoku knives have scalloped indentations, creating air pockets which push food from the blade, reducing friction when slicing.

Angled full bolster

Allows for the full use of the cutting edge, providing essential balance and control.

Ergonomic handles

Designed to fit into any sized hand. Ergonomically shaped for comfort and to minimise fatigue during extended use.

The RW insignia

The stainless steel RW insignia is spot welded to the tang, becoming a permanent detail of the handle.



Rated in the top 1% of all branded kitchen knives

In 2009, the Robert Welch Signature knife range was rated in the top 1% of all branded knives for initial sharpness and edge retention when independently tested by CATRA, the Cutlery and Allied Trades Research Association, in Sheffield.

Fully forged

Fully forged from a single piece of high quality German stainless steel for strength.

Perfectly finished jointing

Leaving a perfect, clean and impermeable seal for long lasting hygiene in the kitchen.

DuPont™ material

Injection moulded plastic through the tang avoids the need for less durable rivets.

Full tang

The stainless steel spine extends the length of the knife, creating a full tang for strength and balance.

Award-winning Design

Each Signature kitchen knife has been created by the Robert Welch Design Team in Chipping Campden, England.

Signature Manufacturing Process

From a single billet of steel, made from fully certified German 1.4116 high carbon stainless steel, the knife is forged to the design specification. Once blanked, it is then fully hardened (to Rockwell hardness rating 55-56) and tempered for optimum strength (to remove brittleness from the metal).

Surfaces are ground to size and the tang is electro-polished to ensure corrosion resistance. The DuPont™ handle is then injection moulded over and into the tang and finished along with the bolster using digitally operated finishing machines. Finally, the cutting edge is prepared using CNC taper grinding technology and the final 15° Japanese edge angle on both sides is prepared by hand. All knives are then 'whip paper' tested to ensure quality of production.

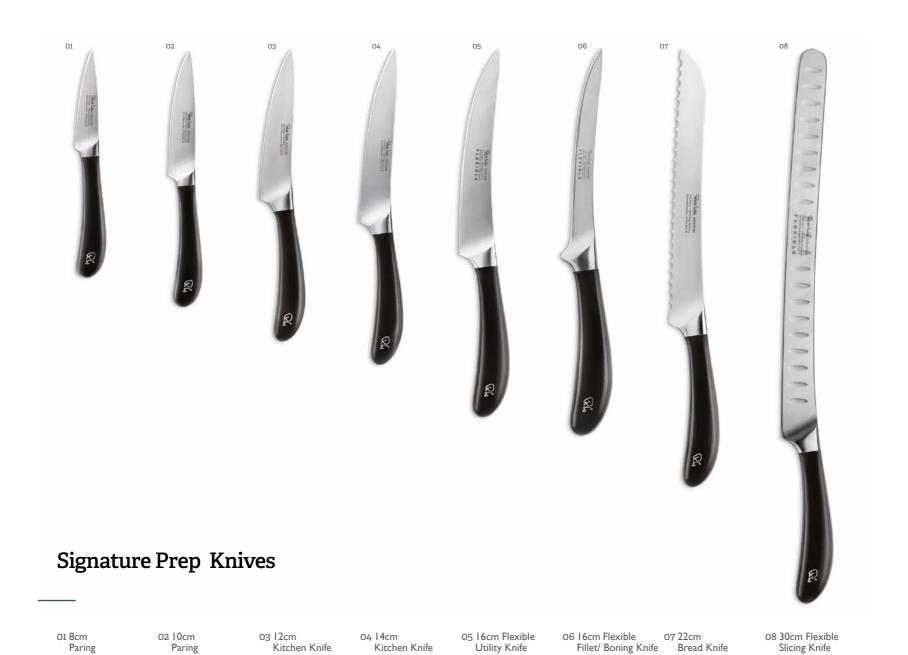








O1 I I cm Santoku Knife SIGSA2067V O2 I4cm Santoku Knife 03 17cm Santoku Knife 04 17cm Deep Blade Santoku Knife







Signature Sharpening and Honing

Honing your blade is one of the main aspects of good knife care, although it often gets confused with sharpening. Sharpening is taking away material, whilst honing is the straightening out of an already-sharp blade edge which has become bent out of alignment and therefore blunt.

The honing of any kitchen knife is essential to preserve its performance over time. We believe little and often is best when it comes to maintenance and recommend honing your knives every four to six weeks, depending on use. Serrated knives need less maintenance but should be sharpened every one to two years by a professional.

When used regularly the Signature hand-held sharpener, with its ceramic sharpening wheel, has been designed to hone any plain edge kitchen knife back to razor sharpness with just 10-12 strokes. The tapered groove in the new and improved wheel will hone any plain-edged blade to superior sharpness, for simple, quick and easy home maintenance.

The sharpening steel is the traditional choice for professional chefs around the world. Like the Signature hand-held sharpener, this steel hones bent blades back into position. Using a steel requires training and skill to maintain a consistent edge angle.

01 I9cm Sharpener Hand Held 02 23cm Sharpening Steel



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Signature Knife Block

Knife Block With Sharpener

h (inc. handles): 320mm d: 200mm w: 230mm

SIGBK2191V/2

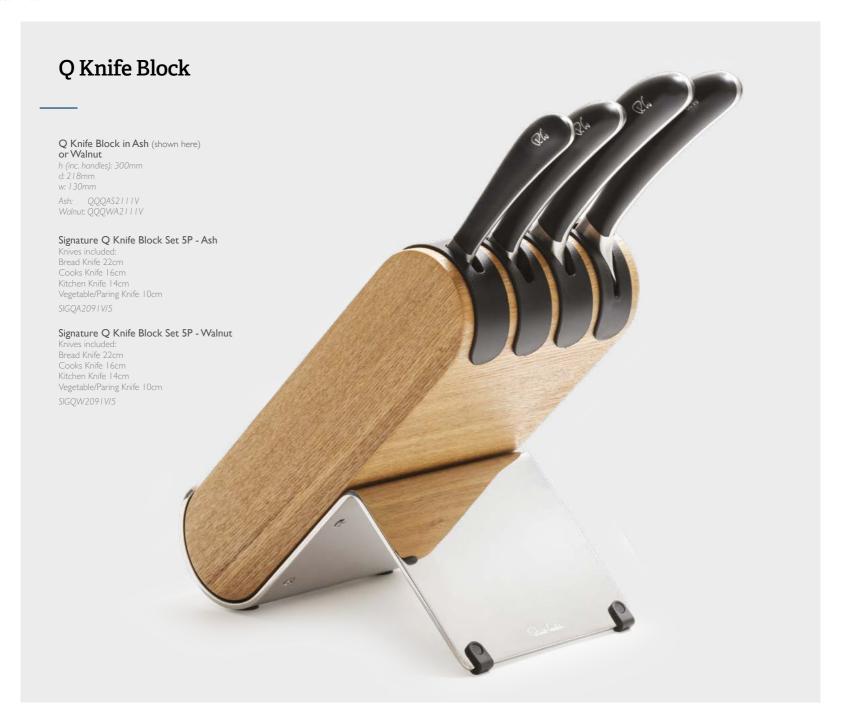
Knife Block Set 8P With Sharpener

Knives included: Bread Knife 22cm Carving Knife 23cm Chef's Knife 14cm Kitchen Knife 14cm Serrated Utility Knife 12cm Paring Knife 8cm

Knife Block Set 8P With Steel

Knives included:
Bread Knife 22cm
Carving Knife 23cm
Chef's Knife 14cm
Kitchen Knife 14cm
Serrated Utility Knife 12cm
Paring Knife 8cm
SIGBK2099V/8





Signature Range Awards





reddot design award









The Queens Award for Enterprise



The Queen's Award for Enterprise: International Trade 2016.

In the spring of 2016, Robert Welch was chosen, along with a handful of other British businesses, to be awarded the Queen's Award for Enterprise. The annual awards, which have run in various forms since 1966, are generally considered to be the pinnacle of business success within the UK. Alice and Rupert Welch had the honour of joining other winners at a reception at Buckingham Palace, hosted by Her Majesty The Queen.



The Queen's Award for Enterprise: Innovation 2017.

Following on from the last year's Queen's Award for Enterprise success, the team at Robert Welch Designs are delighted to have been awarded a second successive Queen's Award, this time in the Innovation category. The company was one of only 176 British businesses to be recognised by the judging panel, having submitted their Signature Knife Block Set to be considered for the coveted Innovation award. The annual awards, which have run in various forms since 1966, are considered to be the pinnacle of business success within the UK.

History

Founded in 1955 by Robert Welch, Robert Welch Designs is a family-run business based at Chipping Campden in the Cotswolds. Originally, Robert Welch set up as a designer for industry from his workshop in Chipping Campden and from this base opened a shop to sell his own designs. Over the last fifteen years his family — Rupert Welch and Alice Welch (Directors) — have expanded the business to supply customers, retailers and trade customers with a multi award-winning dining, kitchen and living collection of international renown.





Robert Welch's first studio, 1955



Alveston Cutlery, designed in 1961, the modern evolution of which (RWII) remains a popular choice for hospitality customers.



From his first studio and workshop (top), Robert Welch quickly established himself as one of Britain's leading 20th century designers. In 1957 he was commissioned to design all the cutlery and tableware for the new ocean liner, the SS Oriana, and by the 1980s the tables of several British Embassies were laid up with Robert Welch designs.





The Robert Welch Way

When Robert Welch left the Royal College of Art in 1955, he set up with just his drawing board and a camp bed in a little rented room in a disused workshop in the 18th century Silk Mill at Chipping Campden in the English Cotswold Hills.

It was an inauspicious start for a man whose strong design principles would make him an MBE and a Royal Designer for Industry. Today's Robert Welch team are fortunate enough to still be working in the same building where it all began 60 years ago. Robert Welch's passion to create beautiful, functional, timeless products remains rooted in the company's design DNA, ensuring his memory lives on and that every new product continues to be 'Designed the Robert Welch Way'.

The Robert Welch Design Studio

From the design studio in Chipping Campden, the Robert Welch design team work from a brief outlining all aesthetic, ergonomic and functional requirements. The designers sketch out the initial concept and then, with the aid of a rapid prototyper, develop 3D models and fine-tune the look and feel of the design to an optimum level.

From the final design sign-off, the Designers will keep a close eye on the entire manufacturing process through to the final delivered product. The design process can take over a year.

Six decades of experience...

Robert Welch are hospitality experts with a genuine passion for the industry. They'll listen as you share your vision and work closely with you to bring it to life.

Robert Welch understand that dining is much more than just eating. By treating it as the connection between the plate and the diner they create visually stunning, well-balanced cutlery that serves to elevate a diner's experience. They are on hand to offer guidance as well as their own recommendations on how to bring this full dining experience to your table.

One size definitely does not fit all when it comes to dining... After getting to know you and your individual requirements Robert Welch will put together a bespoke package of cutlery and finishing touches for your venue.

Contact Us

Hospitality

Telephone +44 (0) I 386 848723
Email hospitality@robertwelch.com
Website hospitality.robertwelch.com

Trade Retail

Telephone +44 (0) I 386 840880
Email orders@robertwelch.com
Website trade.robertwelch.com

Robert Welch Designs Ltd Lower High Street Chipping Campden Gloucestershire GL55 6HZ United Kingdom