



CREATIVE DINING®

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WILLIAM WELCH - CEO, AWARD WINING DESIGNER

ABOUT STUDIO WILLIAM

We are a quintessentially English cutlery company, who specialise in creating innovative sensory forms. Studio William is led by William Welch, an award winning Industrial Designer. William's focus is to create pioneering products that enhance the dining experience, inspired by natural forms.

We really care about the smallest detail. Our designs stand the test of time. We use the highest quality of material available, for all our products, with every piece inspected by our Quality Control Team, before it is packed just for you. This ensures that you get a finish of perfection every time. Our cutlery is frequently described by our customers, as elegant and beautifully designed.

We exclusively design and manufacture cutlery, and pieces for the dining table. With this specialist approach to our work, our enthusiasm for what we do, amplifies the quality and attention to detail. This focus, and passion for cutlery, has allowed us to become extremely accomplished, in our sphere.

We are always striving to push the boundaries of the dining experience. We strongly believe that just because our industry is old, doesn't mean you have to stop innovating.

William

CREATIVE THINKING

Through detailed research and development, we have created innovative ways for food to be served to your customers. Our flatware pieces for taster menus, amuse bouche and desserts create new opportunities for you to shape the experience of your customers.

We design new forms of cutlery to support new ways of cooking and thinking, so you can deliver new experiences to the sophisticated diner.





SENSORY FORMS

We take pride in creating forms that stimulate every sense. We research the experience of dining, we take time to understand perceptions, and we study human responses to our designs. We don't simply design flatware, we design sensory forms.

MINI TASTER SPORK 135MM

Length 135mm
Approx Weight 25g
Metal Thickness 3.5mm
Product Code MUM880047

This small spoon/fork is ideal when using with smaller vessels/food portions. The Taster Spork allows the diner to really think about the tastes/textures chef has created.



BUFFET SPORK 174MM

Length 174mm
Approx Weight 25g
Metal Thickness 3.5mm
Product Code MUM880046

This item is a fork, a blunt knife and spoon all in one. A great application is for stand-up bowl food, often used in event and hospitality catering. The Buffet Spork is the length of a side fork and designed to stimulate conversation in the table place setting.



MINI TASTER SPOON 155MM

Length 150mm
Product code MUM880038

This small spoon compliments smaller dinnerware vessels and food portions and can accompany the seafood taster fork for taster menu dining.



SEAFOOD FORK SPOON 155MM

Length 150mm
Approx Weight 30g
Metal Thickness 3.5mm
Product Code MUM880045

This small fork/pick compliments smaller dinnerware vessels and food portions as well as normal seafood uses. The Seafood Taster Fork is a very elegant, and versatile little fork.



ICE-CREAM SPOON 150MM

Length 150mm
Product code MUM880038

The Ice Cream Spoon lets the diner savor every last part of their ice cream / dessert.
Perfect for smaller dinnerware vessels and dessert portions.



FRENCH SAUCE SPOON 188MM

Length 188mm
Approx Weight 25g
Metal Thickness 3.5mm
Product Code MUM880045



TASTER TWEEZERS 188MM

Length 188mm
Product Code MUM880044

The Taster Tweezers are to compliment smaller food items, where small ingredients could be picked up and dipped or mixed with other food items or sauces.

Made in thick gauge stainless steel they challenge traditional cutlery, giving diners a new experience at the table.



CHOPSTICKS 250MM

Length 250mm
Approx Weight 65g
Metal Thickness 3.5mm
Product Code MUM880031

Chopsticks are a form of cutlery that originate in the Orient, the main function leading toward the picking up of food items (noodle and protein) and also the scooping of rice. These chopsticks are inspired by a blend of cultures: Chinese, Japanese and Korean. At the end of each chopstick there is a little texture pressed into the metal to assist users in gripping items of food.



TWIN TASTER SPOON 150MM

Length 150mm
Product code MUM880040

The compartmentalised bowls allow chef to target the papillary receptors on the tongue in different locations with contrasting and challenging flavours, as well as present food in a unique manner.



SPLIT TASTER SPOON 150MM

Length 150mm
Product code MUM880041

The compartmentalised bowls allow chef to target the papillary receptors on the tongue in different locations with contrasting and challenging flavours, as well as present food in a unique manner.



CRESCENT TASTER SPOON 150MM

Length 150mm
Product code MUM880042

The compartmentalised bowls allow chef to target the papillary receptors on the tongue in different locations with contrasting and challenging flavours, as well as present food in a unique manner. Fish, meat or dessert on the flat area of the bowl, drizzle sauce into the crescent. Perfect for stand-out catering events.



PALLETTE TASTER SPOON 150MM

Length 150mm
Product code MUM880043

The compartmentalised bowls allow chef to target the papillary receptors on the tongue in different locations with contrasting and challenging flavours, as well as present food in a unique manner. Flat canopy spoon, perfect for stand-out catering events.



DROPLET TEXTURED SPOON 188MM

Length 188mm
Approx Weight 50g
Metal Thickness 4.0mm
Product Code MUM880059

Our multi-award winning Sensory Textured Spoons come in a variety of textures, to enhance your dining experience. This spoon features a single water droplet form.



RAIN DROPS TEXTURED SPOON 188MM

Length 188mm
Approx Weight 50g
Metal Thickness 4.0mm
Product Code MUM880060

Our multi-award winning
Sensory Textured Spoons come
in a variety of textures, to
enhance your dining experience.
This spoon features rain drops
on water.



FLOW TEXTURED SPOON 188MM

Length 188mm
Approx Weight 50g
Metal Thickness 4.0mm
Product Code MUM880061

Our multi-award winning
Sensory Textured Spoons come
in a variety of textures, to
enhance your dining experience.
This spoon features a flowing
water relief.



RIPPLE TEXTURED SPOON 188MM

Length 188mm
Approx Weight 50g
Metal Thickness 4.0mm
Product Code MUM880062

Our multi-award winning Sensory Textured Spoons come in a variety of textures, to enhance your dining experience. This spoon features a ripple water relief.



MINI SAUCE LADLE 126MM

Length 126mm
Approx Weight 30g
Metal Thickness 4.5mm
Product Code MUM880017

The Mini Ladle allows the customer to apply their own sauce quantity to a dish, whether savoury or sweet - allowing the customer to be able to personalise the flavour of the food.

Made using the finest quality 18/10 stainless steel.



SAUCE LADLE 174MM

Length 174mm
Approx Weight 30g
Metal Thickness 4.5mm
Product Code MUM880017





LEAF[®] 95MM

Length 95mm
Product code LEAF880053

Inspired by the ancient Asian tradition of using nature's leaves as eating utensils, Leaf can be used to scoop, prong, slice and present different styles of dessert. Its unique design injects curiosity and fun into the dessert course, and will immediately spark conversation when placed on a table.

Leaf is weighted, yet balanced, and manufactured using highest quality 18/10 stainless steel. Its brushed satin surface adds a sensory, textured experience when placed in the mouth.



SHEAR



PRESENT



PROD



SCOOP



MEATBLADE® 250MM

Length 250mm
Product code MUM880051

x50crmo 15 German Carbon
Stainless Steel, ice-hardened
to 56-58 HRC, with a 35 degree
final cutting angle.

Mulberry Meatblades are
looking to be relaunched in
the thirdquarter of 2017/18.
Available in individual packaging
for ease of replenishment.



LARCH HORN HANDLE STEAK KNIFE 250MM

Length: 250mm
Approx Weight: 100g
Metal Thickness: 7.5mm
Product Code: LAM880015

Larch cutlery has historical design influences from the 1700's, but the flowing form gives this pattern a modern, ergonomic edge. The swooping blades on the knives have add a touch of stylistic flair. The horn handle style is a reflection of early cutlery patterns that would historically use bone or ivory, but is instead set in a solid stainless steel.



AWARDS & RECOGNITION

Since the launch of Studio William Welch Ltd. in 2005, we have received over 15 Product Design Awards from some of the most notable awarding bodies.

Studio William cutlery is also held as an example of excellence in design in numerous museums around the world including the Victoria And Albert Museum and the Design Museum London.





STUDIO**WILLIAM**[®]
CUTLERY

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