

## STUDIO WILLIAM

Studio William is an English Cutlery Company. The Company was founded by CEO William Welch, an industry shaping, multi-award winning, Industrial Designer. William's pioneering products, are designed around human touch, elegance in appearance and inspiration taken from nature. We are committed to nature, tree planting charities and environmental corporate responsibilities.























































## **AWARDS**

Since the launch of Studio William Welch Ltd in 2005, we have received over 30 international Design Awards. Studio William cutlery is in permanent museum collections around the world including the Victoria And Albert Museum London, the London Design Museum, The MAK Design Museum in Vienna, Reddot Design Museum Essen Germany, Chicago Athenaeum Museum of Architecture and Design Chicago.

## **MUSEUMS**





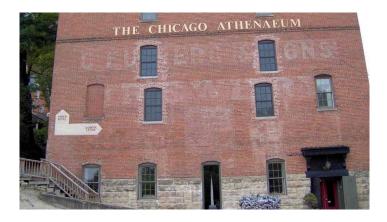
## RED-DOT DESIGN MUSEUM GERMANY

Studio William's Award winning ranges Mulberry, Olive, Balsa, Karri and Mahogany, are stored as outstanding examples of contemporary British Cutlery Design.



# VICTORIA AND ALBERT MUSEUM LONDON

The V & A, holds Studio William cutlery, as an example of contemporary British Cutlery Design, in their permanent collection.



#### THE CHICAGO ATHENAEUM MUSEUM OF DESIGN AND ARCHITECTURE

The Chicago Athenaeum, has awarded Studio William patterns, over five awards for Good Design. As part of the awards process, they keep samples of every product that has won a Good Design Award, in their permanent collection.



## THE NEW LONDON DESIGN MUSEUM

Studio William's Sensory Textured Spoons, are displayed as part of an exhibition, at the London Design Museum's new location in Kensington (the old Commonwealth building).



#### **OKINA SATIN - 6MM**

Okina is the physical embodiment of Yin & Yang, light and dark. Two contrasting knife designs, form part of one contrasting collaboration; the Orient inspired curvaceous knives and the European minimal straight knives. Okina allows users to change the aesthetic of the table setting through the switching of different knives, whist using the same forks and spoons. The playfulness and adaptability we love, use the straight knife for lunch service, and the curved knives for evening service.









product design award



## SHOWING USE OF STRAIGHT KNIFE



## SHOWING USE OF CURVED KNIFE











ENGLISH TEA SPOON 132MM - OKS880007

## **COMBINED KNIVES**





STRAIGHT TABLE KNIFE 240MM - OKS880001















ENGLISH TEA SPOON 132MM - OKS880007





JAPANESE SPS MELAMINE CHOPSTICK BLACK 270MM - JPN

## **EXTRA PIECES**



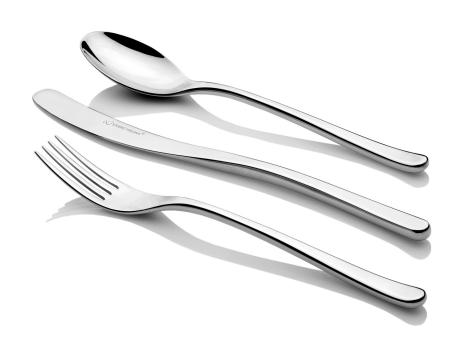
APPETIZER / BUTTER KNIFE 172MM - OKS880019





## **AROLLA MIRROR - 6MM**

The Arolla tree is a form of pine tree widely found across central Europe, most commonly in the Alps and Carpathian mountains. Arolla has weight and substance, but is perfectly balanced. It's organic and asymmetric lines have been designed to be ergonomically and aesthetically appealing. The form of the knife blade compliments the clear lines of the spoon and forks.

























SERVING FORK 248MM -ALM880011



COFFEE SPOON 116MM - ALM880013



ESPRESSO SPOON 106MM - ALM880014



STEAK KNIFE 245MM - ALM880015



SMALL BOWL DESSERT SPOON 188MM - ALM880018



BOUILLON SPOON 188MM - ALM880034







BUTTER KNIFE 172MM - ALM880019



PASTRY FORK 160MM - ALM880055





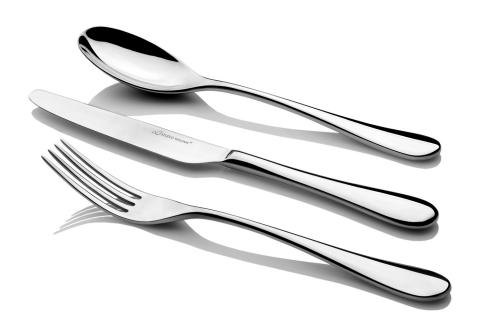


## **MULBERRY MIRROR - 5MM**

The Mulberry tree is generally a short-lived tree with a lifespan similar to that of humans, however there are some known to be over 250 years old. Mulberry can be found at No.10 Downing Street and has received international design recognition via a coveted Reddot Design Award. A sophisticated and timeless design, perfect for both contemporary and traditional table settings.



#### reddot design award

















ENGLISH TEA SPOON 132MM - MUM880007

CONTACT Phone: +44 (0)1386 800 000 Email: sales@studiowilliam.com





FRENCH SAUCE SPOON 188MM - MUM880029



SERVING FORK 248MM - MUM880011



COFFEE SPOON 116MM - MUM880013



ESPRESSO SPOON 106MM - MUM880014



STEAK KNIFE 245MM - MUM880015



PIE SERVER 248MM - MUM880016



SAUCE LADLE 174MM - MUM880017





BUTTER KNIFE 172MM - MUM880019



CHEESE KNIFE 216MM - MUM880020









APPETIZER/ TAPAS SPOON 150MM - MUM880027



APPETIZER/ TAPAS FORK 150MM - MUM880026

MINI BOUILLON SPOON 158MM - MUM880065



CAKE KNIFE 325MM - MUM880033





RICE SERVING SPOON 248MM - MUM880089

CONTACT Phone: +44 (0)1386 800 000 Email: sales@studiowilliam.com

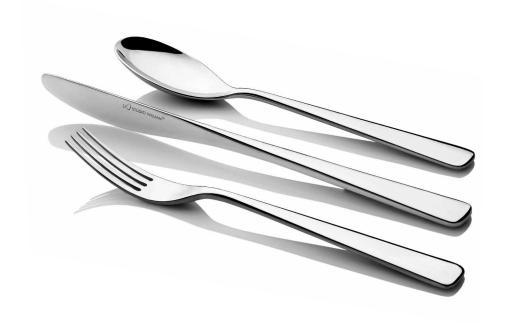




## **KARRI MIRROR - 5MM**

The Karri tree is a type of eucalyptus tree found in Western Australia and is considered sacred by the Aborigines. Karri's minimal straight appearance is both confident and innovative. The heavy gauged steel of the forks and spoons give beautiful weight and balance. The standing-up knife blade is sleek, with no traditional bolster from handle into blade. A gorgeous seamless transition from handle in blade. It is very comfortable to hold in the hand and use.





















APPETIZER/TAPAS/BUTTER KNIFE 172MM - KAM880019



SERVING SPOON 248MM - KAM880009



COFFEE SPOON 116MM - KAM880013



ESPRESSO SPOON 106MM - KAM880014



LONG MOCHA SPOON 220MM KAM880036



STEAK KNIFE 245MM - KAM880015

MINI TASTER SPOON 150MM - KAM880038



SEAFOOD/TASTER FORK 150MM - KAM880045









#### **KUMQUAT MIRROR - 5MM**

Kumquats are native to the Asia-Pacific region and the Cantonese use this fruit in medicine and it can also be used as a popular alternative to an Olive in a Martini. Elegant and poised, Kumquat knives have been specially created to blend into our Karri pattern, for those who wish to have an alternative to this pattern's stand-up knife. The form has simplicity and sophistication. The clean straight lines are balanced with soft, oval sections of the handle.











7ABLE KNIFE 240MM - KQM880001











SERVING SPOON 248MM - KAM880009



SERVING FORK 248MM - KAM880011



STEAK KNIFE 245MM - KAM880015



SMALL BOWL DESSERT SPOON 188MM - KAM880018



COFFEE SPOON 116MM - KAM880013



ESPRESSO SPOON 106MM - KAM880014





FISH KNIFE 225MM - KAM880022

FISH FORK 188MM - KAM880023







## **ROYAL OAK MIRROR - 4.5MM**

Hidden beneath the handles is a reference to the historical "King's Pattern". This can be placed on display on the table, or concealed like the King himself.

The Royal Oak is the name given to the oak tree in which Charles II of England hid to escape the Roundheads during The Battle of Worcester in 1651. An ancient oak, thought to be from an acorn from the original, still stands at Boscobel in Shropshire.











































SERVING SPOON 248MM - RYM880009

SERVING FORK 248MM - RYM880011



COFFEE SPOON 116MM - RYM880013



ESPRESSO SPOON 106MM - RYM880014



STEAK KNIFE 245MM - RYM880015



APPETIZER FORK 150MM - RYM880026



BUTTER KNIFE 172MM - RYM880019



APPETIZER SPOON 150MM - RYM880027



PIE SERVER 248MM - RYM880016



SAUCE LADLE 174MM - RYM880017





BOUILLON SPOON 188MM - RYM880034



PASTRY FORK 160MM - RYM880055









## **ROYAL OAK GOLDPLATE - 4.5MM**

Royal Oak Gold is the epitome of elegance. Hidden beneath the handles is a reference to the historical "King's Pattern". This detail is plated with 24 carat gold. The cutlery can be placed on the table as normal, or have a few pieces (or all) turned over in the 'continental style' to show a subtle opulence.

























SERVING SPOON 248MM - RYGP870009



FISH FORK 188MM - RYGP870023



FISH KNIFE 225MM - RYGP870022



PASTRY FORK 160MM - RYGP870055



SERVING FORK 248MM - RYGP870011

ESPRESSO SPOON 106MM - RYGP870014



BUTTER KNIFE 172MM - RYGP870019



BOUILLON SPOON 188MM - RYGP870034





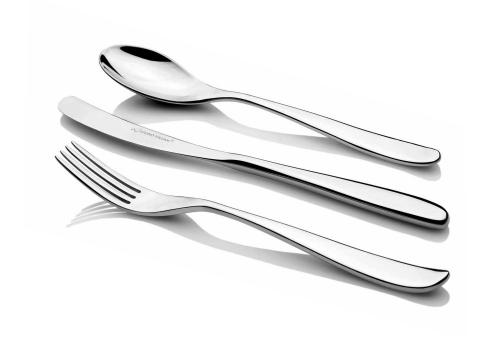
## **OLIVE MIRROR - 4.5MM**

Using beautiful refined asymmetric lines Olive challenges the appearance of traditional cutlery and brings personality to the dining table. The design was inspired by the gnarly nature of the tress forming around their environment.

Olive won the prestigious Reddot Award and has been placed in the permanent collection at the Design Museum in Essen, Germany.



#### reddot design award

















## **OLIVE SATIN - 4.5MM**

Using beautiful refined asymmetric lines Olive challenges the appearance of traditional cutlery and brings personality to the dining table. The design was inspired by the gnarly nature of the tress forming around their environment.

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#### reddot design award



































BOUILLON SPOON 188MM - OLS880034



FISH FORK 188MM - OLS880023

SERVING SPOON 248MM - OLS880009

SERVING FORK 248MM - OLS880011



COFFEE SPOON 116MM - OLS880013

SALAD SERVING FORK 248MM - OLS880012



ESPRESSO SPOON 106MM - OLS880014



APPETIZER SPOON 106MM - OLS880027



APPETIZER SPOON 106MM - OLS880026







### **MAHOGANY SATIN - 4.5MM**

The fruit of the mahogany tree is the inspiration for mahogany cutlery. The shape of the fruit was imagined to be pressed into metal to create a spoon bowl. The strong mahogany trunks, inspired the slender to thick tapered handles. Mahogany Cutlery has been designed to high light the functional area of a utilitarian object by making a feature of the manufacturing processes that go into creating cutlery.

The edges of the handles are finished with crafted radii to ensure a delicate ergonomic feeling to the hand, whilst the varying thickness gauges in the handles have been engineered for refined weight and balance.





















SERVING FORK - 248MM MHS880011



COFFEE SPOON 116MM - MHS880013



ESPRESSO SPOON 106MM - MHS880014

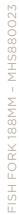


STEAK KNIFE 245MM - MHS880015



SMALL BOWL DESSERT SPOON 188MM - MHS880018







BOUILLON SPOON 188MM - MHS880034







## **TILIA MIRROR - 4MM**

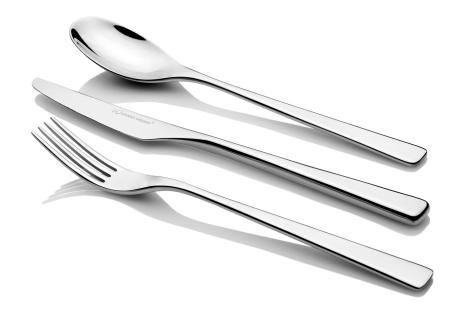
The simplicity of Tilia's clean flowing form makes this a very elegant and sophisticated pattern.

Long and elegant, our Tilia range is unique, like the family of trees itself. The exact number of species of Tilia is subject to considerable debate, as many, or most, of the species will hybridise readily, both in the wild and in cultivation.



























SERVING SPOON 248MM - TLM880009



SERVING FORK 248MM - TLM880011



ESPRESSO SPOON 106MM - TLM880014



STEAK KNIFE 245MM - TLM880015



PASTRY FORK 160MM - TLM880055



SMALL BOWL DESSERT SPOON 188MM - TLM880018



FISH FORK 192MM - TLM880023

FISH KNIFE 225MM - TLM880022



BOUILLON SPOON 188MM - TLM880034





## **TILIA SATIN - 4MM**

The simplicity of Tilia's clean flowing form makes this a very elegant and sophisticated pattern.

Long and elegant, our Tilia range is unique, like the family of trees itself. The exact number of species of Tilia is subject to considerable debate, as many, or most, of the species will hybridise readily, both in the wild and in cultivation.















TLS88000

I

240MM

ABLE KNIFE





SOUP SPOON 215MM - TLS880003











SERVING SPOON 248MM - TLS880009



SERVING FORK 248MM - LS880011



COFFEE SPOON 116MM - TLS880013



ESPRESSO SPOON 106MM - TLS880014



STEAK KNIFE 245MM - TLS880015



BOUILLON SPOON 188MM - TLS880034







FISH FORK 192MM - TLS880023







#### **TILIA CRACKLE - 4MM**

The newest addition to this range adds a textured and tactile element to the otherwise minimal design. Tilia Crackle features a crackle inspired texture debossed into the front and back of each handle, blending seamlessly into each utensil head. Tilia Crackle decoration is inspired by the crackled glazing applied on to dinnerware, where, during the kiln firing process, the glaze cracks and makes a beautiful irregular optical effect. Available in mirror polished finish only.



















BOUILLON SPOON 188MM - TLCKM 880034

COFFEE SPOON 116MM - TLCKM 880013

ESPRESSO SPOON 106MM - TLCKM 880014



PASTRY FORK 160MM - TLCKM 880055



SMALL BOWL DESSERT SPOON 188MM - TLCKM 880018



# BALSA MIRROR - 4MM

Balsa features unique and dynamic details, that compliment and enhance your dining experience. Balsa is a very popular material to use when model making and the very first models of Balsa were made using this versatile wood. Deliberately elongated and slender looking fork heads and spoon bowls enable the diner to pick up smaller food portion sizes, this allows the diner to really think about the tastes and textures the chef has created.















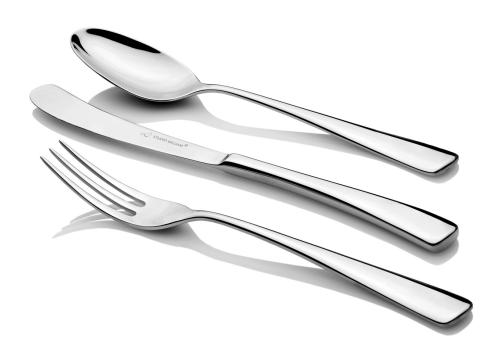






# **LARCH MIRROR - 3.5MM**

Design concept: historical modern. Looking back to the middle 1700's when deer antlers were used as handles for cutlery. William designed Larch to be a modern curvaceous interpretation of this era. The curved 1700's knife blade and three pronged fork heads, re-designed to perform to modern expectations of today's performance needs. A great range for historical/grand properties, character interior designed restaurants. Also recommended for banqueting.











SERVING SPOON 248MM - LAM880009

SMALL BOWL DESSERT SPOON 188MM - LAM880018



SERVING FORK 248MM - LAM880011



FISH KNIFE 225MM - LAM880022

COFFEE SPOON 116MM - LAM880013







ESPRESSO SPOON 106MM - LAM880014



CHEESE KNIFE 212MM - LAM880020

BOUILLON SPOON 188MM - LAM880034



LONG MOCHA SPOON 225MM - LAM880036

STEAK KNIFE 245MM - LAM880015





BUTTER KNIFE 172MM - LAM880019

HORN HANDLED STEAK KNIFE 240MM - LAM880035



FISH FORK 188MM - LAM880023

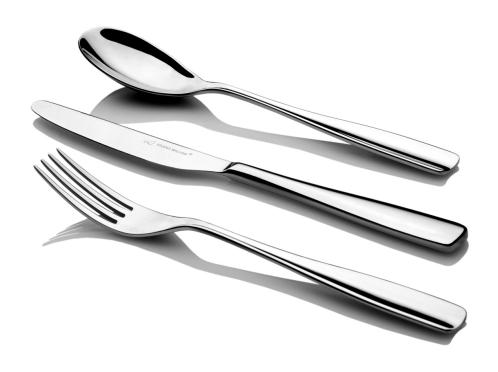
# WATCH LARCH VIDEO





# **REDWOOD MIRROR - 3.5MM**

Inspired by classic cutlery styling. The Redwood design concept carries the spirit of the violin "fiddle" shaped handle into a new clean uncluttered look, with curved-shaped handles on forks and spoons. This pattern's aesthetics suits both contemporary and traditional settings, in particular ADD and banqueting.









SERVING SPOON 248MM - REM880009



SERVING FORK 248MM - REM880011



COFFEE SPOON 116MM - REM880013



ESPRESSO SPOON 106MM - REM880014



STEAK KNIFE 245MM - REM880015



BUTTER KNIFE 172MM - REM880019













# LARCH SILVERPLATE - 3.5MM

Larch cutlery has historical influences but it's flowing form gives this pattern a modern flavour.

Made using a slightly heavier gauge of the finest quality 18/10 Stainless Steel for the forks and spoons than our normal Larch cutlery (available in mirror finish), the cutlery is finished in a beautiful 25 micron electro plated Nickel Silverplate for the best possible longevity. Please note that any Silverplate should be hand washed only.

ENGLISH TEA SPOON 132MM - LASP880007 DESSERT SPOON 188MM - LASP880006 ABLE KNIFE 240MM - LASP880001 SOUP SPOON 210MM - LASP880003 FABLE FORK 210MM - LASP880002 SIDE KNIFE 212MM - LASP880005 SIDE FORK 188MM - LASP880004









FISH KNIFE 225MM - LASP880022

4



CHEESE KNIFE 212MM - LASP880020



BOUILLON SPOON 188MM - LASP880034



LONG MOCHA SPOON 225MM - LASP880036



PASTRY FORK 160MM - LASP880055



SERVING FORK 248MM - LASP880011



COFFEE SPOON 116MM - LASP880013



ESPRESSO SPOON 106MM - LASP880014



STEAK KNIFE 245MM - LASP880015



BUTTER KNIFE 172MM - LASP880019



# **MULBERRY SILVERPLATE - 5MM**

The Mulberry tree is generally a short-lived tree with a lifespan similar to that of humans, however there are some known to be over 250 years old.

Made using a slightly heavier gauge of the finest quality 18/10 Stainless Steel for the forks and spoons than our normal Mulberry cutlery (available in mirror finish), the cutlery is finished in a beautiful 25 micron electro plated Nickel Silverplate for the best possible longevity. Please note that any Silverplate should be hand washed only.



ENGLISH TEA SPOON 132MM - MUSP880007



PASTRY FORK 160MM - MUSP880055





TEXTURED SPOON RIPPLE 188MM - MUSP880062

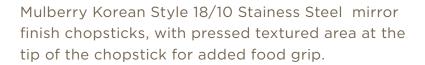
LARGE SOUP LADLE 300MM - MUSP880030





# **CHOPSTICKS**

Toona Chineese Chopsticks available in a selection of colours: Black, Ivory & Red. Each having a textured area at the tip of the chopstick for added food grip, made in premium SPS Melamine. 18/10 brushed Satin Stainless Steel cap with red insert detail for finising touch.





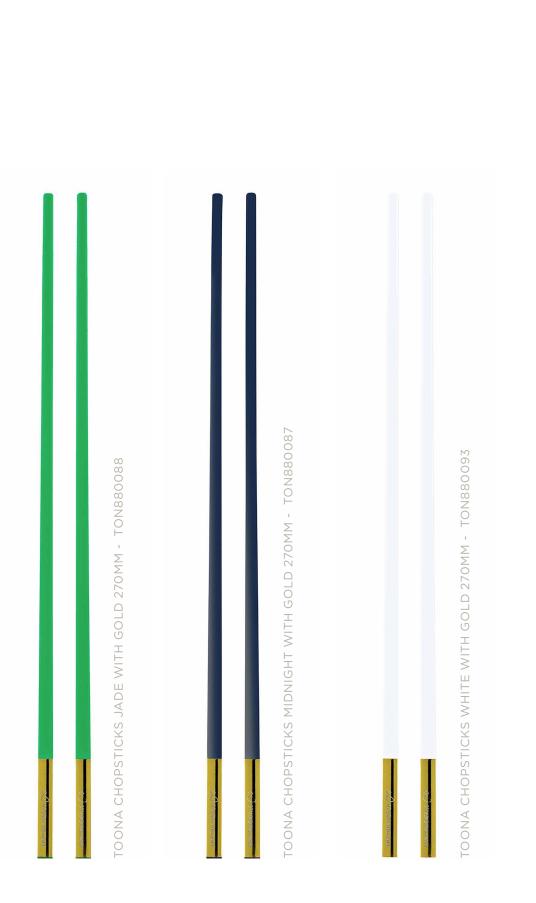










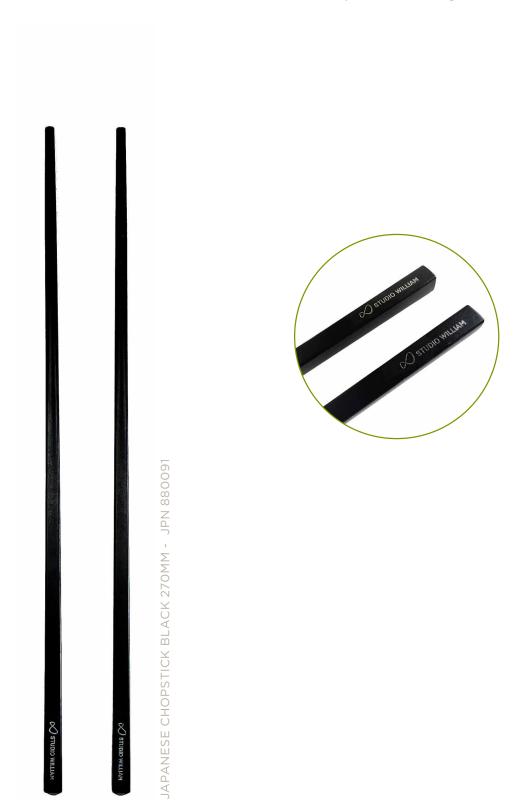




# JAPANESE CHOPSTICKS

Historically, there are three types of chopsticks: Korean, Japanese and Chinese. Japanese chopsticks frequently are square in the handle, and the tips are more pointy and thinner in size.

They are beautifully balanced, light, so as to be very agile in the hand. The characteristics of the simple classic style with tiny logo detail at the end, allow for a character and premium design detail.



# SILVERPLATE SERVICE

We can Silverplate almost any piece of cutlery we produce. The cutlery is finished in a beautiful 25 micron electro plated Nickel Silverplate for the best possible longevity. We silverplate to order, which means there is a 4 - 8 week lead time.

The ranges that we recommend for Silverplating:

Larch Olive Royal Oak Mirror Mulberry

We offer a second to none after care service, for making sure your silverplate stands the test of time.



## WHY WORK WITH US?

## **CUSTOMER SERVICE**

We love what we do, we love cutlery and aspire to thoughtful Customer Service.

## PIECE BY PIECE INSPECTION

For every production our Quality Control team meticulously inspect each piece of cutlery, pieces-by-piece, for imperfections. This helps maintain our global reputation for manufacturing some of the most beautiful cutlery in the World.

#### **5 YEAR WARRANTY**

We offer a 5 year Foodservice Manufacturer's Warranty on all of our Stainless Steel products.

## SHORT LEAD-TIMES

We carry a vast amount of stock in our global warehouses, under normal circumstances we will organise dispatch within one week.

## 12 PIECE MINIMUM ORDER

You only need to order 12 pieces, when ordering replenishments, for your minimum order quantity.

### **CONTACT US**

Phone: +44 1386 800 000

Email: sales@studiowilliam.com



# STUDIO WILLIAM PACKAGING

Award winning, 100% compostable packaging, using natural materials, water-based printing inks and water-based glues. The different sizes allow you to create bespoke set sizes to suit your customer base.

The concept created by William, is a braille embossed brown cardboard box lid, inviting user interaction, to read the braille explanation of the box contents, or simply see the braille as minimal graphic art, both highlighting how considered design can create a rewarding human experience.





