





Direkt.
Straight.

Markant.
Striking.

Modern.
Modern.

UNIC

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|--|--|--|---|--|---|
| <p>■ 10.5301.6060
■ 12.5301.6040</p>  | <p>Menuelöffel
215 mm/8½ in.
table spoon
cuiller de table
cuchara mesa
cucchiaio tavola</p> | <p>■ 10.5307.6060
■ 12.5307.6040</p>  | <p>Kaffeelöffel
136 mm/5¼ in.
tea/coffee spoon
cuiller à café
cuchara café
cucchiaio caffè/té</p> | <p>■ 10.5366.6069
■ 12.5366.6049</p>  | <p>Brot- / Buttermesser**
170 mm/6¾ in.
bread/butter knife**
couteau de table**
cuchillo mesa**
coltello per dolce**</p> |
| <p>■ 10.5302.6060
■ 12.5302.6040</p>  | <p>Menuegabel
214 mm/8½ in.
table fork
fourchette de table
tenedor mesa
forchetta tavola</p> | <p>■ 10.5309.6060
■ 12.5309.6040</p>  | <p>Espresso- / Mokkalöffel
108 mm/4¼ in.
demi-tasse spoon
cuiller à moca
cuchara moca
cucchiaio moca</p> | <p>■ 10.5372.6060
■ 12.5372.6040</p>  | <p>Limolöffel
220 mm/8½ in.
iced tea spoon
cuiller à soda
cuchara refresco
cucchiaio bibita</p> |
| <p>■ 10.5303.6061
■ 12.5303.6041</p>  | <p>Menuemesser***
237 mm/9½ in.
table knife***
couteau de table***
cuchillo mesa***
coltello tavola***</p> | <p>■ 10.5310.6060
■ 12.5310.6040</p>  | <p>Vorspeisen- / Dessertlöffel
156 mm/6¼ in.
coffee/tea spoon, large
cuiller à café/thé, grande
cuchara à café/té, grande
cucchiaio caffè/té, grande</p> | <p>■ 10.5378.6069
■ 12.5378.6049</p>  | <p>Steakmesser**
239 mm/9½ in.
steak knife**
couteau à steak**
cuchillo steak**
coltello da bistecca**</p> |
| <p>■ 10.5303.6067
■ 12.5303.6047</p>  | <p>Menuemesser*
233 mm/9¼ in.
table knife*
couteau de table*
cuchillo mesa*
coltello tavola cutinato*</p> | <p>■ 10.5311.6060
■ 12.5311.6040</p>  | <p>Gourmetlöffel
196 mm/7¾ in.
gourmet spoon
cuiller à sauce
cuchara gourmet
cucchiaio gourmet</p> | <p>■ 10.5389.6060
■ 12.5389.6040</p>  | <p>Tassenlöffel
174 mm/6¾ in.
round bowl soup spoon
cuiller à bouillon
cuchara sopa
cucchiaio da brodo</p> |
| <p>■ 10.5303.6069
■ 12.5303.6049</p>  | <p>Menuemesser**
236 mm/9¼ in.
table knife**
couteau de table**
cuchillo mesa**
coltello tavola**</p> | <p>■ 10.5335.6061
■ 12.5335.6041</p>  | <p>Fischmesser****
216 mm/8½ in.
fish knife****
couteau à poisson****
cuchillo pescado****
coltello pesce****</p> | | |
| <p>■ 10.5304.6060
■ 12.5304.6040</p>  | <p>Vorspeisenlöffel
196 mm/7¾ in.
dessert spoon
cuiller à dessert
cuchara postre
cucchiaio frutta</p> | <p>■ 10.5335.6062
■ 12.5335.6042</p>  | <p>Fischgabel
190 mm/7½ in.
fish fork
fourchette à poisson
tenedor pescado
forchetta pesce</p> | | |
| <p>■ 10.5305.6060
■ 12.5305.6040</p>  | <p>Vorspeisengabel
195 mm/7¾ in.
dessert fork
fourchette à dessert
tenedor postre
forchetta frutta</p> | <p>■ 10.5335.6063
■ 12.5335.6043</p>  | <p>Fischmesser
215 mm/8½ in.
fish knife
couteau à poisson
cuchillo pescado
coltello pesce</p> | | |
| <p>■ 10.5306.6061
■ 12.5306.6041</p>  | <p>Vorspeisenmesser****
216 mm/8½ in.
dessert knife***
couteau à dessert***
cuchillo postre***
coltello frutta***</p> | <p>■ 10.5340.6060
■ 12.5340.6040</p>  | <p>Austerngabel
149 mm/5¾ in.
oyster fork
fourchette à huîtres
tenedor ostras
forchetta per ostriche</p> | | |
| <p>■ 10.5306.6067
■ 12.5306.6047</p>  | <p>Vorspeisenmesser*
212 mm/8½ in.
dessert knife*
couteau à dessert*
cuchillo postre*
coltello frutta*</p> | <p>■ 10.5364.6060
■ 12.5364.6040</p>  | <p>Kuchengabel
157 mm/6¼ in.
cake fork
fourchette à gâteau
tenedor lunch
forchetta per dolce</p> | | |
| <p>■ 10.5306.6069
■ 12.5306.6049</p>  | <p>Vorspeisenmesser**
215 mm/8½ in.
dessert knife**
couteau à dessert**
cuchillo postre**
coltello frutta**</p> | <p>■ 10.5366.6061
■ 12.5366.6041</p>  | <p>Brot- / Buttermesser***
170 mm/6¾ in.
bread/butter knife***
couteau de table***
cuchillo lunch***
coltello per dolce***</p> | | |

VPE 12 Stk. / Unit 12 pcs.

- perfekte Versilberung / perfectly silverplated
- Cromargan®, poliert / stainless 18/10, polished
- * Hohlheft mit Wellenschliff / hollow-handled with serrated edge
- ** Klingenstahl mit Wellenschliff / monobloc with serrated edge
- *** Klingenstahl mit Wellenschliff, steht auch auf Klinge / monobloc with serrated edge, standing on blade optional
- **** Klingenstahl, steht auf Klinge / monobloc, standing on blade optional



■ **10 5300 6060**
 perfekt versilbert
 perfectly silverplated
 chromage parfait
 plateado perfecto
 perfetta placcatura in argento

■ **12 5300 6040**
 Cromargan®, poliert
 Cromargan®, polished
 Cromargan®, poli
 Cromargan®, pulido
 Cromargan®, lucido

Unic macht einen klassischen Eindruck – und das trotz der designorientierten Silhouette. Die streng parallel verlaufende Linienführung passt zu jeglicher Art von modernen Tafeln.

Unic makes a classic impression, despite its design-oriented silhouette. Its strong parallel lines fit perfectly with any modern table design.

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5300