



# LAMBERT



## Cutlery

A table without cutlery is like reverting to the Middle Ages. In those days, except for soup spoons, there were no individual utensils for cutting up food. Fish and meat were brought to the table in portions, the guests' hands and teeth took care of the rest. At best a knife, or rather a dagger, was withdrawn from its belted sheath and used as a meat skewer. This was the practical forerunner of the modern pronged fork. Then, in the Renaissance period, a wide range of knives, spoons and forks slowly emerged, with which sumptuous banquets were held - a rich and varied selection which is almost forgotten in the fast-food era. Lambert was not one to sit back and watch the demise of fine dining culture. Therefore the Lambert range of cutlery today comprises the right cutlery for any occasion.

## Firenze

With the classical silver line of cutlery **Firenze**, a faithful copy of the original cutlery that was once conceived in a Saxon factory in 1920, Lambert has assembled a stylistic cutlery highlight. With its traditional, spade-shaped handles, Firenze embraces all the classical and banquet-style cutlery assortment. In Italy's main silversmith centres near Florence, the silver-plated Firenze pieces are again being crafted, in part using the same historic dies.





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## Workmanship

With the exception of the blades, the cutlery is made of alpaca, an alloy of copper, zinc and nickel with a fine coating of silver. The hand-ground knives in the Lambert collection are glued with a new type of adhesive and are dishwasher-safe.



## Toledo / Daily

With its high-grade, mat stainless steel, Toledo is an everyday utensil meeting high demands on form and material. The complex, multiphase forging process combines special anvil shapes, the use of stainless chromium steel (18/8) and a finish which gives the cutlery its durable hardness. Toledo is dishwasher-safe.

Everyday cutlery is crafted of durable, mat-brushed stainless steel. Daily's handles are made of black bakelite,

a nostalgic synthetic resin, which is said to be the first fully synthetic plastic material. Due to the handles, Daily is not dishwasher-recommended, since bakelite will become brittle and greyish over time if exposed to high temperatures or overdoses of aggressive detergent.



## Care

Silver cutlery and most stainless steel cutlery featuring in the Lambert collection are dishwasher-safe. However, they should always be pre-washed by hand. If soiled cutlery is left for hours or even days before cleaning, negative effects are inevitable. Stainless steel is only corrosion-proof if it is cared for properly. Rust film from water pipes or draining baskets should be removed immediately. The acids found in food residue can attack the metal and will cause unsightly pitting and staining. Using on a daily basis is the best way of caring for cutlery.