



Crummorg

SHEFFIELD • ENGLAND

PREMIUM CUTLERY COLLECTION

Welcome to the family

Forged in Sheffield, the heart of the British steel industry. Grunberg was established in 1945 by Otto Grunberg, a refugee from war torn Vienna.

During the years that followed, Otto kept his eyes firmly on the future and grew the business to become a successful manufacturer of knives and cutlery.

With a strong team of local designers and craftsmen, Grunberg products were manufactured in the UK until the 1970s.

These days, Grunberg is still a family-run business, with Otto's son David and grandson Benjamin at the helm. The business and design team remain in the Sheffield area, with manufacturing undertaken by trusted overseas partners.

As producers of modern, contemporary cutlery, Grunberg believe that life should be lived beautifully.

They offer understated stylish pieces that should be enjoyed in the company of good food and great friends. Serving the hospitality sector, Grunberg products are integral to the exacting detail of the dining experience.

Whether it be the perfectly weighted touch or the sleek clean lines complimenting each place setting, timeless elegance and effortless style is guaranteed.



OUR HERITAGE

Grunberg is a family business. Although generations of Grunbergs have been at the helm of the business, our family culture extends to all our team members – many of whom have been with the business for over twenty years and have introduced their own family members to the Grunberg team. Fathers and sons, daughters and mothers, we're here for each other and for our clients.

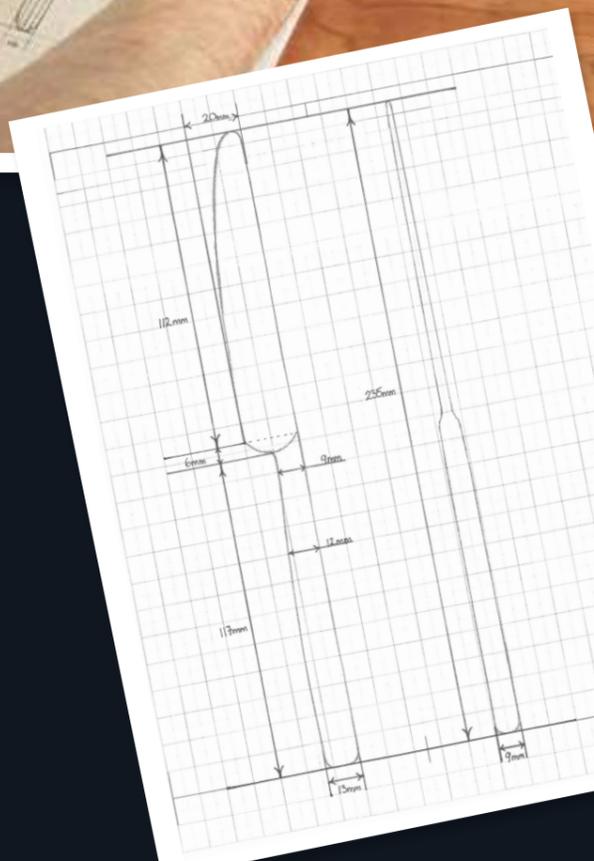
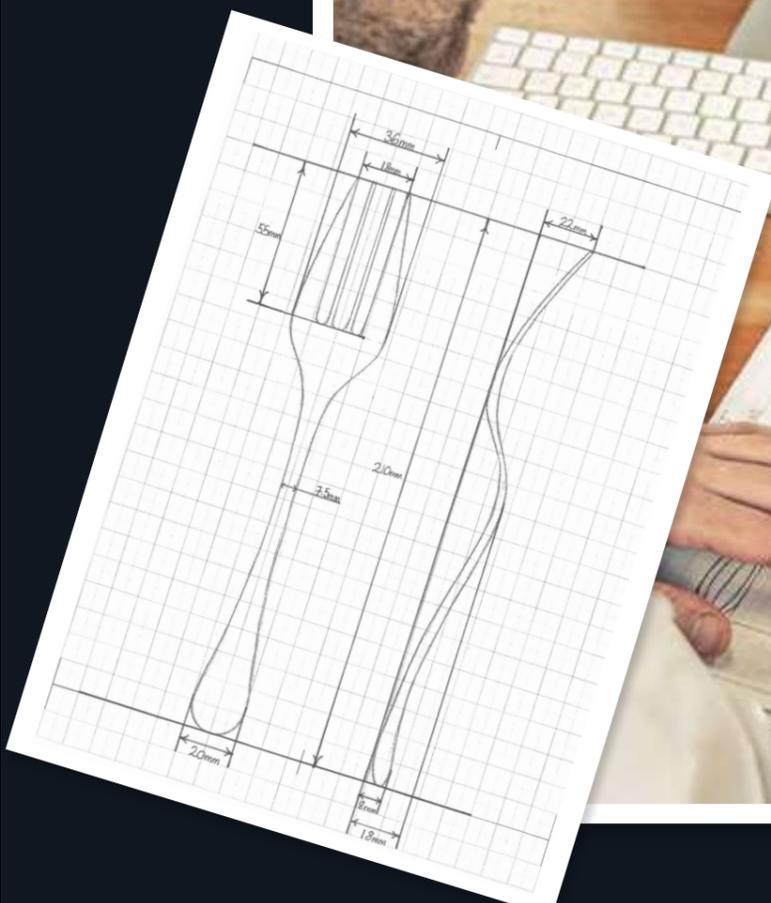


FORGED IN SHEFFIELD

Grunweg has an emphasis on environmentally friendly products. Our products made to the highest of standards and designed to last a lifetime, providing quality and value.

Our latest products are made with plastic free packaging that is fully recyclable. New product development has an emphasis on quality and sustainability.

Car charging points and state of the art facilities allow us to run an efficient and clean warehouse.



BRITISH DESIGN & CRAFTSMANSHIP

Grunweg has a strong tradition of British design and craftsmanship. Our products were manufactured in the UK until the late 1970's. These days our business focuses on designing products according to the latest trends and styles.



Cutlery

Grunweg specialise in traditional & contemporary cutlery designs. These include a large variety of stamped and forged cutlery patterns. We also offer both 18/0 and 18/10 Stainless Steel collections.

Every single item that bears the Grunweg stamp has been thoughtfully designed and attentively produced. Each piece offers either a shining mirror or luxurious satin finish in a perfect blend of 18% Chrome and 10% Nickel Stainless Steel. Grunweg's modern cutlery collection has such a wide choice, from show-stopping masterpieces to slim, elegant and timeless designs. There is undoubtedly something to appeal to everyone. Many of the ranges presented have accessory items to complement the collection providing consistency and versatility at the table.



PLASTIC FREE PACKAGING

We are aware of the devastating impact plastic waste has on the environment. As we launch new series and replenish existing stock we have begun to remove all plastic from our packaging where possible and practical.



STAMPED

A stamped piece of cutlery begins as a ribbon of steel, which is then punched or cut out into shape. They are then tempered, sharpened and finished. This process is generally handled by machines. Whilst traditional stamped cutlery was of a lower quality as is often thinner and lighter than forged cutlery. However this is now not always the case as improvements are always being made in cutlery technology.



FORGED

Forging is one of the oldest methods of constructing using handcraftsmanship to produce a strong piece of cutlery. Forged cutlery is produced when a steel bar is heated up to a very high temperature, set into a die and hammered to form the blade. It is then tempered, sharpened and finished.



18/10 & 18/0

18/10 cutlery contains 18% Chromium and 10% Nickel percentages. 18/0 cutlery contains the same level of Chromium, but without the Nickel. Nickel adds rust resistance, a shiny finish and also weight. This is why 18/10 Stainless Steel tends to be weightier and shinier.



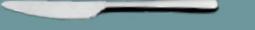
GAUGE & LENGTH

The gauge of our cutlery ranges (the thickness) can be found underneath the title of the range. You can also find the lengths for our table knives, table forks, teaspoons and dessert spoons next to their product code and description.

GLISS

Gliss cutlery was a brand-new collection for 2021 and provides a simple elegance to any table setting. Featuring luxuriously smooth and rounded edges this cutlery is a delight to hold, providing a comfortable balance when used. This collection is made from the finest, heavyweight deluxe 18/10 stainless steel and finished to the highest of standards. It brings a touch of class to any dining room.

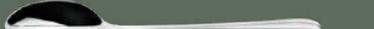


- | | | |
|---|--|--|
| 
Table Knife TAKGLS | 
Table Fork TAFGLS | 
Table Spoon TASGLS |
| 
Dessert Knife DKGLS | 
Dessert Fork DFGLS | 
Dessert Spoon DSGLS |
| 
Steak Knife STKGLS | 
Fish Knife FIKGLS | 
Cheese Knife CHKGLS |
| 
Butter Knife BKGLS | 
Fruit Knife FKGLS | 
Pastry Fork PAFGLS |
| 
Soup Spoon SUSGLS | 
Serving Spoon SVGGLS | 
Soda Spoon SOSGLS |
| 
Coffee Spoon COSGLS | 
Tea Spoon TESGLS | 
Pie Server PSVGLS |

LUMA

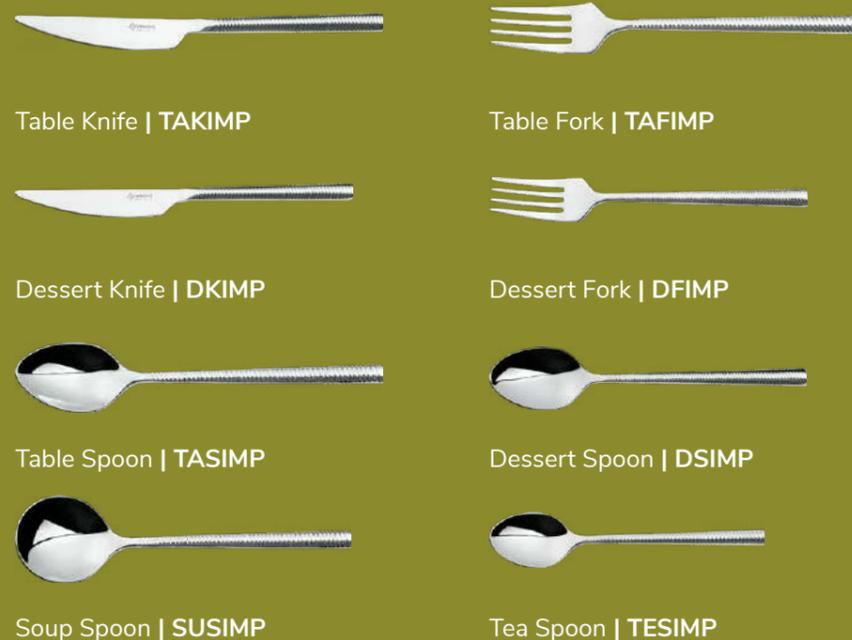
Luma is a premium cutlery collection featuring long fine flute grooves along the handle with the solid shape expressing traditional luxury. With a mirrored finish and distinctive design, this collection will make a magnificent impression at the dining table. All items in this range are made using heavyweight, superior 18/10 stainless steel and finished to the highest of standards.



- | | |
|---|---|
| 
Table Knife TAKLUM | 
Table Fork T AFLUM |
| 
Dessert Knife DKLUM | 
Dessert Fork DFLUM |
| 
Table Spoon TASLUM | 
Dessert Spoon DSLUM |
| 
Soup Spoon SUSLUM | 
Tea Spoon TESLUM |

IMPRESSION

Impression is perfect to add a little glitz and architectural charm to your dining setting. Featuring horizontal grooved detailing along the handle, this elegant and comfortable design is incredibly versatile. Impression is perfect for an elaborate dinner party or a romantic evening in for two. All items in this range are made using heavyweight, deluxe 18/10 stainless steel and finished to the highest of standards.



PRISM

Prism is distinctive and exceptional. The collection is guaranteed to add a unique and memorable flair to every table setting. It is inspired by the natural holistic shape of prismatic minerals and crystals with the characteristic design providing a uniformed cross-section at the handle tip. The contemporary design and generous proportions make it the perfect collection to modernise all varieties of décor and dining settings.



DECO

Named after the Art Deco period which defined the early 20th century, Deco features a delicate cylindrical stem which flares into a wider end. It offers a simple but elegant design which is universally attractive. This collection is made from premium, heavyweight deluxe 18/10 stainless steel and finished to the highest of standards.



Table Knife | TAKDEC



Dessert Knife | DKDEC



Table Spoon | TASDEC



Soup Spoon | SUSDEC



Table Fork | TAFDEC



Dessert Fork | DFDEC



Dessert Spoon | DSDEC



Tea Spoon | TESDEC

RAYON

Rayon is named after a style of Russian abstract art that developed at the turn of the 20th century. Rayon features striking angular designs. The heavy handles which taper towards the end are finished in a neat twist towards the heads. This collection is made from the finest, heavyweight deluxe 18/10 stainless steel and finished to the highest of standards.



Table Knife | TAKRAY



Dessert Knife | DKRAY



Table Spoon | TASRAY



Soup Spoon | SUSRAY



Table Fork | TAFRAY



Dessert Fork | DFRAY



Dessert Spoon | DSRAY



Tea Spoon | TESRAY



BARLOW

Barlow Brook runs past the Grunweg offices and often threatens to flood in the winter! Barlow cutlery features a standout design with a hammered, high polish mirror finish with rounded ends. The stunning unique dappled effect is sure to turn heads. This contemporary cutlery will make a great impression in any setting. Part of the rivers of Sheffield collection. All items in this series are a beautifully weighted and balanced 3.5mm gauge to grace your table.



Table Knife | TAKBLW

Table Fork | TAFBLW

Dessert Knife | DKBLW

Dessert Fork | DFBLW

Table Spoon | TASBLW

Dessert Spoon | DSBLW

Soup Spoon | SUSBLW

Tea Spoon | TESBLW

DERWENT

The Derwent collection features a classic Baguette pattern which is a timeless design. Re-imagined in our 3.5mm gauge, the range features a strong spine down the shaft of the handle which flares out into a soft angular point. Part of the rivers of Sheffield collection, this beautiful 3.5mm range is a delight to hold and will grace any table setting.



Table Knife | TAKDWT

Table Fork | TAFDWT

Dessert Knife | DKDWT

Dessert Fork | DFDWT

Table Spoon | TASDWT

Dessert Spoon | DSDWT

Soup Spoon | SUSDWT

Tea Spoon | TESDWT



DON

The River Don stretches through Sheffield to form the Don valley, giving its name to Doncaster. The Don collection features proud flared ends giving it a wide profile. Tapered fork and spoon heads bring balance to the pattern and are a delight to hold. Part of the rivers of Sheffield collection, this beautiful 3.5mm collection is well-balanced and weighted and will complement any table setting.



3.5mm 18/10 STAMPED



Table Knife | TAKDON



Dessert Knife | DKDON



Table Spoon | TASDON



Soup Spoon | SUSDON



Table Fork | TAFDON



Dessert Fork | DFDON



Dessert Spoon | DSDON



Tea Spoon | TESDON

DRONE

The Drone (pronounced dron) rushes down the valley through Dronfield before emptying into the Rother. Our attractive Drone cutlery features a simple and graceful design with flat, flared ends which gently curve. The classic elegance will be suitable for any traditional or contemporary setting. Part of the rivers of Sheffield collection, the drone balances clean lines with functionality.



3.5mm 18/10 STAMPED



Table Knife | TAKDRN



Dessert Knife | DKDRN



Table Spoon | TASDRN



Soup Spoon | SUSDRN



Table Fork | TAFDRN



Dessert Fork | DFDRN



Dessert Spoon | DSDRN



Tea Spoon | TESDRN



LOXLEY

The Loxley joins with the River Rivelin at Malin Bridge before flowing into the River Don in Hillsborough. The Loxley cutlery features delightfully smooth pointed ends with a slight curve. Elegant in its simplicity and finished to a high standard, the Loxley range would suit any table setting. Part of the rivers of Sheffield collection, it is a pleasure to hold and weighted perfectly.



3.5mm 18/10 STAMPED



Table Knife | TAKLXY



Dessert Knife | DKLXY



Table Spoon | TASLXY



Soup Spoon | SUSLXY



Table Fork | TAF LXY



Dessert Fork | DFLXY



Dessert Spoon | DSLXY



Tea Spoon | TESLXY

PORTER

Porter is named after the Porter Brook that flows into the River Sheaf. Its steep gradient made it ideal for powering the nascent water wheel and works associated with the cutlery industry. Porter features an interesting rectangular shape at the end. A more classical look and absolutely dignified, Porter will bring a simple elegance to a table setting. Part of the rivers of Sheffield collection. All items in this series feature a well-balanced and weighted 3.5mm gauge for strength and comfort.



3.5mm 18/10 STAMPED



Table Knife | TAKPTR



Dessert Knife | DKPTR



Table Spoon | TASPTR



Soup Spoon | SUSPTR



Table Fork | TAFPTR



Dessert Fork | DFPTR



Dessert Spoon | DSPTR



Tea Spoon | TESPTR

ROTHER

The River Rother runs through Chesterfield joining the river Don in Rotherham. Rother cutlery features modern rounded ends with smooth contours. A pleasure to hold, it is certain to feature well in any setting. Part of the rivers of Sheffield collection, this elegant design is a well-balanced and weighted 3.5mm gauge for strength and comfort.



3.5mm 18/10 STAMPED



Table Knife | TAKRTR



Dessert Knife | DKRTR



Table Spoon | TASRTR



Soup Spoon | SUSRTR



Table Fork | TAFRTR



Dessert Fork | DFRTR



Dessert Spoon | DSRTR



Tea Spoon | TESRTR

WHITTING

When the River Drone and the Barlow Brook merge, they form the River Whitting, which runs through Chesterfield. Whitting features a novel twisted shape, although has smooth edges and backs. With a striking and bold design, Whitting will make an impression in any restaurant intending to stand out. Part of the rivers of Sheffield collection. All items in this series feature 3.5mm gauge forks and spoons for added strength and comfort.



3.5mm 18/10 STAMPED



Table Knife | TAKWTG



Dessert Knife | DKWTG



Table Spoon | TASWTG



Soup Spoon | SUSWTG



Table Fork | TAFWTG



Dessert Fork | DFWTG



Dessert Spoon | DSWTG



Tea Spoon | TESWTG



RIVELIN

Descending from the Hallam moors, the Rivelin river is a fast-flowing river, used for centuries to drive water wheels that powered the very first industrial forges of Sheffield. The Rivelin collection features a unique pentagon shaped end with high ridges that taper beautifully towards the edges. It presents a proud and heavy look, ensuring Rivelin will make a statement in any setting. Part of the rivers of Sheffield collection. All items in this series feature a well balanced 3.5mm gauge for added strength and weight.



Table Knife | TAKRVN

Table Fork | TAFRVN

Dessert Knife | DKRVN

Dessert Fork | DFRVN

Table Spoon | TASRVN

Dessert Spoon | DSRVN

Soup Spoon | SUSRVN

Tea Spoon | TESRVN

SHEAF

Sheaf is named after the famous river Sheaf which flows through Sheffield into the river Don. Sheaf is a simple yet elegant design which features smooth round ends with a slender hourglass pattern. It is a timeless classic shape that is very comfortable in the hand. Part of the rivers of Sheffield, this 3.5mm collection is well-balanced and weighted and will complement any table setting.

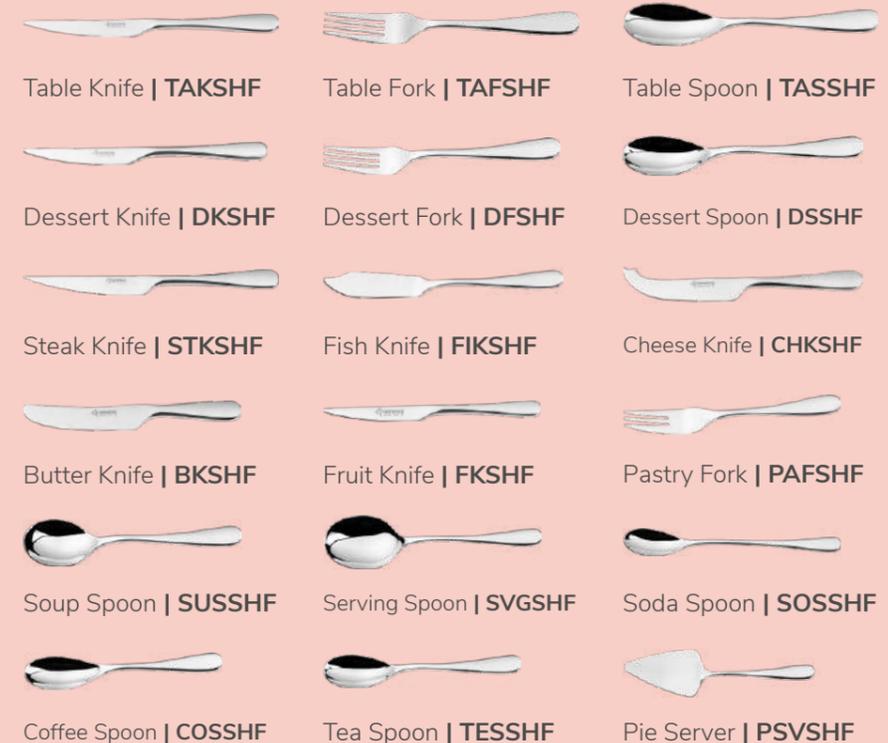


Table Knife | TAKSHF

Table Fork | TAFSHF

Table Spoon | TASSHF

Dessert Knife | DKSHF

Dessert Fork | DFSHF

Dessert Spoon | DSSHF

Steak Knife | STKSHF

Fish Knife | FIKSHF

Cheese Knife | CHKSHF

Butter Knife | BKSHF

Fruit Knife | FKSHF

Pastry Fork | PAFSHF

Soup Spoon | SUSSHF

Serving Spoon | SVGSHF

Soda Spoon | SOSSHF

Coffee Spoon | COSSHF

Tea Spoon | TESSHF

Pie Server | PSVSHF

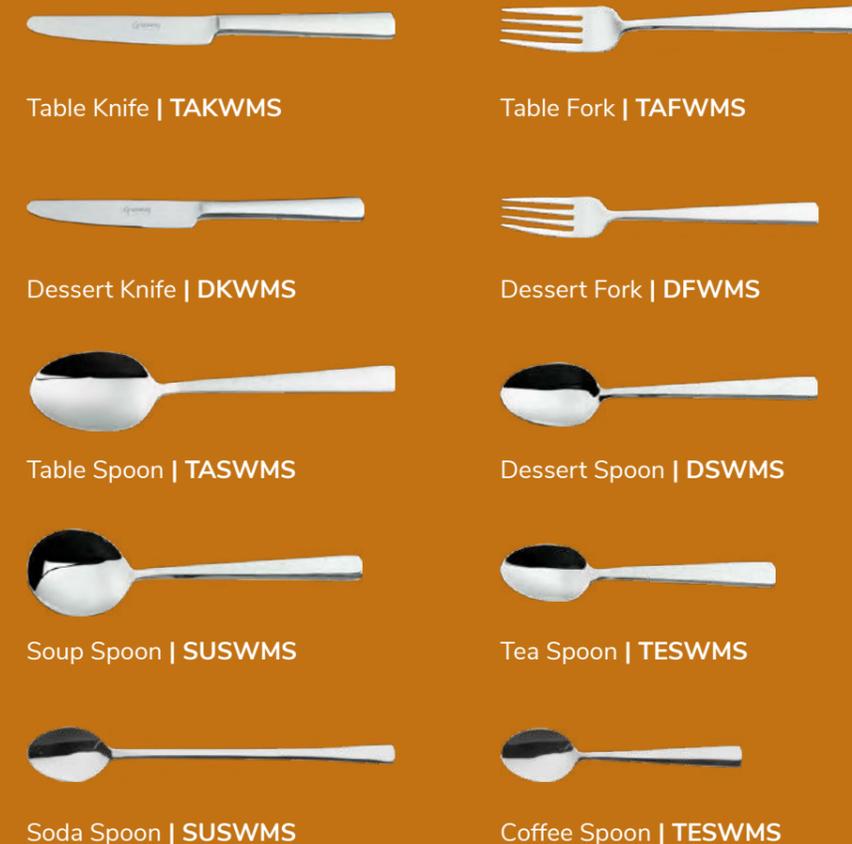
WINDSOR 18.10

Windsor is a dining classic. Featuring a mirror polished finish, the contemporary design provides smooth rounded edges that softly taper in the centre of a teardrop handle. A sophisticated and contemporary cutlery range, this collection is perfect for any dining setting. This collection is made from the finest deluxe 18/10 stainless steel and finished to the highest of standards.



WESTMINSTER

Westminster is an incredibly popular and versatile range providing a stylish and contemporary design. Traditionally British, the linear composition is perfect for everyday use and will complement every table setting. This collection is made from the highest quality deluxe 18/10 stainless steel and finished to premier standards.



BALMORAL

Balmoral is beautifully timeless and perfect for everyday use as well as special occasions. The handles feature a smooth curve and gently tapered teardrop body. Balmoral boasts simple elegance and versatility to add a beautiful touch to your table. All items in this classic collection are made using deluxe 18/10 stainless steel and finished to the highest of standards.



2.5mm 18/10 STAMPED



Table Knife | TAKBML



Dessert Knife | DKBML



Table Spoon | TASBML



Soup Spoon | SUSBML



Table Fork | TAFBML



Dessert Fork | DFBML



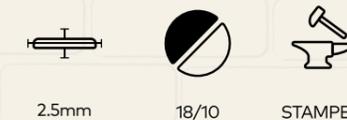
Dessert Spoon | DSBML



Tea Spoon | TESBML

CLARENCE

Clarence combines a generously proportioned teardrop handle and smooth curvaceous design, providing a simple yet elegant addition to your table. The smooth sculpture and curved flair make the collection a delight to hold and a mirrored polished finish completes the luxury design. All items in this stunning range are finished to the highest of standards and made using heavyweight, premium 18/10 stainless steel.



2.5mm 18/10 STAMPED



Table Knife | TAKCLR



Dessert Knife | DKCLR



Table Spoon | TASCLR



Soup Spoon | SUSCLR



Table Fork | TAFCLR



Dessert Fork | DFCLR



Dessert Spoon | DSCLR



Tea Spoon | TESCLR

24 Piece Boxed Cutlery Set | 24BXCLR

JUBILEE

Jubilee boasts a distinctive style with contemporary design. The elegant pattern exhibits a clean and angular profile, perfect for a modern dining aesthetic. The knife handle features a soft concave detailing that makes it a pleasure to hold. This collection is made from the finest, heavyweight deluxe 18/10 stainless steel and finished to an extremely high standard.



Table Knife | **TAKJUB**



Dessert Knife | **DKJUB**



Table Spoon | **TASJUB**



Soup Spoon | **SUSJUB**



Coffee Spoon | **COSJUB**



Table Fork | **TAFJUB**



Dessert Fork | **DFJUB**



Dessert Spoon | **DSJUB**



Tea Spoon | **TESJUB**

BANQUET

Banquet features a sleek and distinctively curvaceous profile which is perfect for luxury dining. The high-quality oval steel head gradually joins the top of a slim handle which runs smoothly down to a full-bodied design providing an ergonomic grip. This collection is made from the finest, heavyweight deluxe 18/10 stainless steel and finished to the highest of standards.

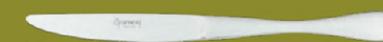


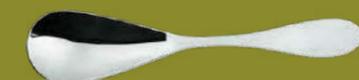
Table Knife | **TAKBQT**



Dessert Knife | **DKBQT**



Table Spoon | **TASBQT**



Soup Spoon | **SUSBQT**



Table Fork | **TAFBQT**



Dessert Fork | **DFBQT**



Dessert Spoon | **DSBQT**



Tea Spoon | **TESBQT**

FESTIVAL

Festival exhibits a contemporary classic and elegant aesthetic, making it extremely versatile and fitting in both modern and traditional décor. Featuring softly rounded lines and a curved teardrop handle, the well crafted design is perfectly balanced and comfortable to use. Made from deluxe heavyweight stainless steel, the collection is fully forged combining strength and durability with sophistication and charm.



Table Knife | **TAKFEV**



Dessert Knife | **DKFEV**



Table Spoon | **TASFEV**



Soup Spoon | **SUSFEV**



Table Fork | **TAFFEV**



Dessert Fork | **DFFEV**



Dessert Spoon | **DSFEV**



Tea Spoon | **TESFEV**

FIESTA

Fiesta presents a striking contemporary and distinctive design, creating a memorable impression to every dining setting. The well-sculptured handle exhibits a smooth concave detailing making it a pleasure to hold, fitting perfectly into the palm and to the touch point of the fingertip. All items in this range are made using heavyweight, deluxe 18/10 stainless steel and finished to the highest of standards.



Table Knife | **TAKFTA**



Dessert Knife | **DKFTA**



Steak Knife | **STKFTA**



Dessert Spoon | **DSFTA**



Tea Spoon | **TESFTA**



Table Fork | **TAFFTA**



Dessert Fork | **DFFTA**



Table Spoon | **TASFTA**



Soup Spoon | **SUSFTA**



Coffee Spoon | **COSFTA**



YIN & YANG WHITE

Yin and Yang provides an elegant and holistic design, perfect for a relaxed and calm dining setting. The high-quality steel heads are complemented by robust, sleek white handles that have been moulded around a full Tang. Yin and Yang provides an ergonomic grip and grandiose appearance. This collection is made from the finest, heavyweight deluxe 18/10 stainless steel and finished to the highest of standards.

All Yin & Yang individual items are sold as a pair of 2 in a deluxe gift box.



24 piece Boxed Cutlery Set | 24BX650W



YIN & YANG BLACK

Yin and Yang provides an elegant and holistic design, perfect for a relaxed and calm dining setting. The high-quality steel heads are complemented by robust, sleek white handles that have been moulded around a full Tang. Yin and Yang provides an ergonomic grip and grandiose appearance. This collection is made from the finest, heavyweight deluxe 18/10 stainless steel and finished to the highest of standards.

All Yin & Yang individual items are sold as a pair of 2 in a deluxe gift box.



24 piece Boxed Cutlery Set | 24BX650BK



CHOPSTICK

Chopstick is simple yet striking, and perfect for creating a sophisticated dining experience. This popular pattern is inspired and designed with the East Asian cultural sphere in mind. The handles are complemented with sleek oval stems and delicate lines which offers a unique chopstick style finish. Each piece is made from the highest quality 18/0 stainless steel. They are carefully worked and shaped by hand to produce a beautiful appearance and comfortable feel.



8.0mm 18/0 STAMPED



Table Knife | **TAKCHP**



Dessert Knife | **DKCHP**



Table Spoon | **TASCHP**



Soup Spoon | **SUSCHP**



Coffee Spoon | **COSCHP**



Steak Knife | **STKCHP**



Table Fork | **TAFCHP**



Dessert Fork | **DFCHP**



Dessert Spoon | **DSCHP**



Tea Spoon | **TESCHP**



Pastry Fork | **PAFCHP**



Soda Spoon | **SOSCHP**

SAMBA

Samba is a contemporary classic. Much like the Brazilian music genre, this collection will bring an upward spring to your dinner setting. The handle features a smooth curve, fitting beautifully into the palm of the hand and making manoeuvring the pieces a delight. This collection is finished to the highest of standards and features the finest quality, heavyweight deluxe 18/0 stainless steel.



6.0mm 18/0 STAMPED



Table Knife | **TAKSMB**



Dessert Knife | **DKSMB**



Table Spoon | **TASSMB**



Soup Spoon | **SUSSMB**



Table Fork | **TAFSMB**



Dessert Fork | **DFSMB**



Dessert Spoon | **DSSMB**



Tea Spoon | **TESSMB**



TANGO

Tango boasts a distinctive, mirrored, hammered finish with a look that is full character. Adding an organic charm, the slim tangible handles are complete with a sophisticated, angled tip, making the range elegant and eye-catching. This collection is finished to the highest of standards and features the finest quality, heavyweight deluxe 18/0 stainless steel.



Table Knife | **TAKTNG**

Table Fork | **TAFTNG**

Dessert Knife | **DKTNG**

Dessert Fork | **DFTNG**

Table Spoon | **TASTNG**

Dessert Spoon | **DSTNG**

Soup Spoon | **SUSTNG**

Tea Spoon | **TESTNG**

TATAMI

Tatami is designed to entertain and guaranteed to make a dramatic statement. The contemporary style of the collection offers a textured finish inspired by the traditional Tatami rice straw of Japan. With a curved architecture and thin neck, the handle gets gradually thicker towards the end making holding it a pleasure. All items in this range are made using heavyweight, deluxe 18/0 stainless steel and finished to the highest of standards.

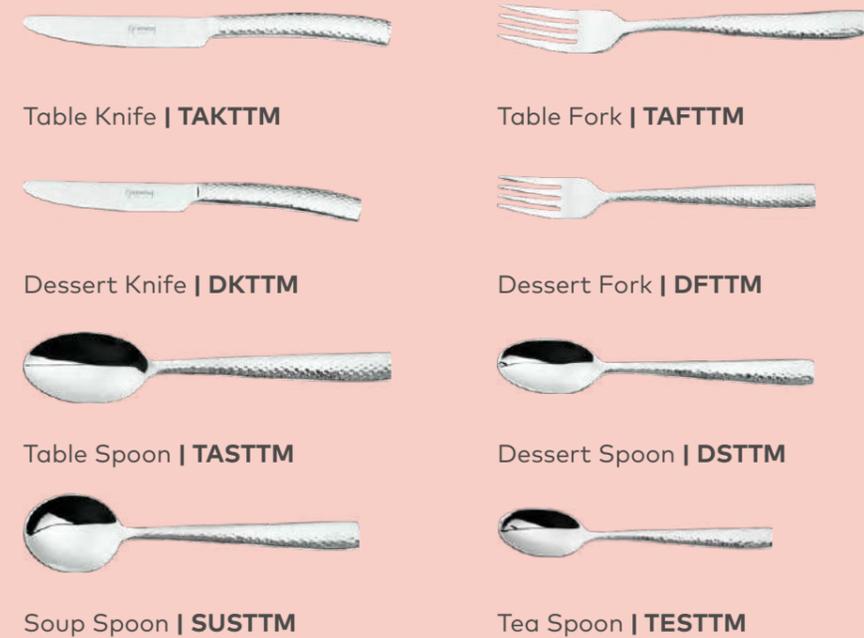


Table Knife | **TAKTTM**

Table Fork | **TAFTTM**

Dessert Knife | **DKTTM**

Dessert Fork | **DFTTM**

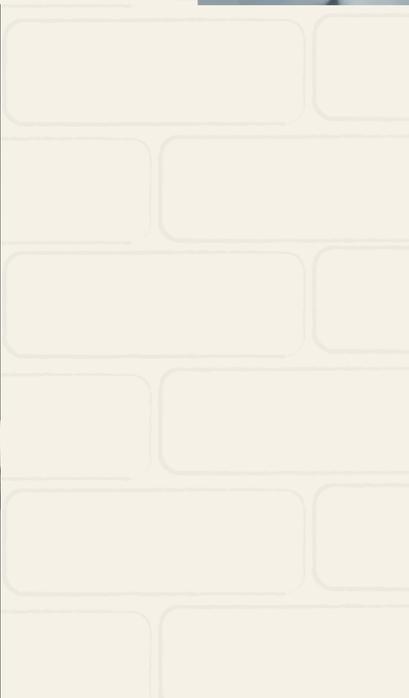
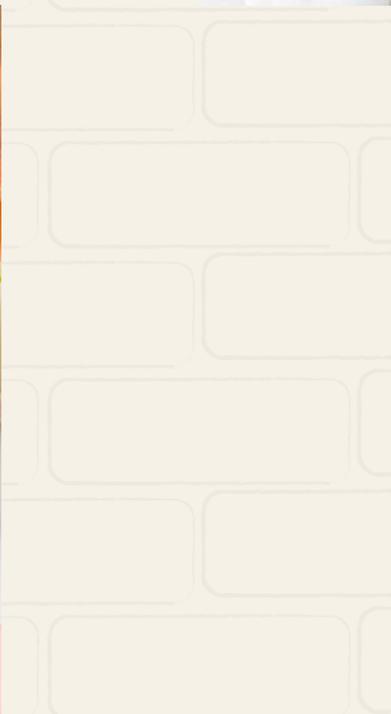
Table Spoon | **TASTTM**

Dessert Spoon | **DSTTM**

Soup Spoon | **SUSTTM**

Tea Spoon | **TESTTM**





GRUNWERG
since
1945
SHEFFIELD

CONTACT US

sales@grunwerg.co.uk

I. GRUNWERG LTD
SILVERSTEEL MANOR
UNITED KINGDOM
S41 9QB

+44(0)114 275 6700

WWW.GRUNWERG.CO.UK