



Energisch.  
Energetic.

Robust.  
Robust.

Ausgewogen.  
Balanced.

CASINO

■ 54.9001.6030

■ 54.9001.6040

**Menuelöffel**

210 mm/8<sup>1</sup>/<sub>4</sub> in.  
table spoon  
cuiller de table  
cuchara mesa  
cucchiaio tavola

■ 54.9002.6030

■ 54.9002.6040

**Menuegabel**

208 mm/8<sup>1</sup>/<sub>4</sub> in.  
table fork  
fourchette de table  
tenedor mesa  
forchetta tavola

■ 54.9003.6039

■ 54.9003.6049

**Menuemesser\*\***

234 mm/9<sup>1</sup>/<sub>4</sub> in.  
table knife\*\*  
couteau de table\*\*  
cuchillo mesa\*\*  
coltello tavola cutinato\*

■ 54.9004.6030

■ 54.9004.6040

**Vorspeisenlöffel**

190 mm/7<sup>1</sup>/<sub>2</sub> in.  
dessert spoon  
cuiller à dessert  
cuchara postre  
cucchiaio frutta

■ 54.9005.6030

■ 54.9005.6040

**Vorspeisengabel**

188 mm/7<sup>1</sup>/<sub>2</sub> in.  
dessert fork  
fourchette à dessert  
tenedor postre  
forchetta frutta

■ 54.9006.6039

■ 54.9006.6049

**Vorspeisenmesser\*\***

212 mm/8<sup>3</sup>/<sub>4</sub> in.  
dessert knife\*\*  
couteau à dessert\*\*  
cuchillo postre\*\*  
coltello frutta\*\*

■ 54.9007.6030

■ 54.9007.6040

**Kaffeelöffel**

134 mm/5<sup>1</sup>/<sub>4</sub> in.  
tea/coffee spoon  
cuiller à café  
cuchara café  
cucchiaio caffè/té

■ 54.9009.6030

■ 54.9009.6040

**Espresso- / Mokkalöffel**

108 mm/4<sup>1</sup>/<sub>4</sub> in.  
demi-tasse spoon  
cuiller à mocca  
cuchara moca  
cucchiaio moca

■ 54.9010.6030

■ 54.9010.6040

**Vorspeisen- / Dessertlöffel**

159 mm/6<sup>1</sup>/<sub>4</sub> in.  
coffee/tea spoon, large  
cuiller à café/thé, grande  
cuchara à café/té, grande  
cucchiaio caffè/té, grande

■ 54.9011.6030

■ 54.9011.6040

**Gourmetlöffel**

190 mm/7<sup>1</sup>/<sub>2</sub> in.  
gourmet spoon  
cuiller à sauce  
cuchara gourmet  
cucchiaio gourmet

■ 54.9035.6030

■ 54.9035.6040

**Fischgabel**

179 mm/7 in.  
fish fork  
fourchette à poisson  
tenedor pescado  
forchetta pesce

■ 54.9036.6030

■ 54.9036.6040

**Fischmesser**

201 mm/8 in.  
fish knife  
couteau à poisson  
cuchillo pescado  
coltello pesce

■ 54.9040.6030

■ 54.9040.6040

**Austerngabel**

149 mm/5<sup>7</sup>/<sub>8</sub> in.  
oyster fork  
fourchette à huîtres  
tenedor ostras  
forchetta per ostriche

■ 54.9064.6030

■ 54.9064.6040

**Kuchengabel**

158 mm/6<sup>1</sup>/<sub>4</sub> in.  
cake fork  
fourchette à gâteau  
tenedor lunch  
forchetta per dolce

■ 54.9066.6039

■ 54.9066.6049

**Brot- / Buttermesser\*\***

170 mm/6<sup>3</sup>/<sub>4</sub> in.  
bread/butter knife\*\*  
couteau de table\*\*  
cuchillo lunch\*\*  
coltello per dolce\*\*

■ 54.9072.6030

■ 54.9072.6040

**Limolöffel**

220 mm/8<sup>3</sup>/<sub>4</sub> in.  
iced tea spoon  
cuiller à soda  
cuchara refresco  
cucchiaio bibita

■ 54.9078.6039

■ 54.9078.6049

**Steakmesser\*\***

234 mm/9<sup>1</sup>/<sub>4</sub> in.  
steak knife\*\*  
couteau à steak\*\*  
cuchillo steak\*\*  
coltello da bistecca\*\*

■ 54.9089.6030

■ 54.9089.6040

**Tassenlöffel**

168 mm/6<sup>1</sup>/<sub>2</sub> in.  
round bowl soup spoon  
cuiller à bouillon  
cuchara sopa  
cucchiaio da brodo

■ 54.9090.6039

■ 54.9090.6049

**Pizzamesser**

234 mm/9<sup>1</sup>/<sub>4</sub> in.  
pizza knife  
couteau à pizza  
cuchillo pizza  
coltello da pizza

■ 54.1603.6037

■ 54.1603.6047

**Menuemesser\***

236 mm/9<sup>3</sup>/<sub>8</sub> in.  
table knife\*  
couteau de table\*  
cuchillo mesa\*  
coltello tavola cutinato\*

■ 54.1603.6039

■ 54.1603.6049

**Menuemesser\*\*\***

236 mm/9<sup>3</sup>/<sub>8</sub> in.  
table knife\*\*\*  
couteau de table\*\*\*  
cuchillo mesa\*\*\*  
coltello tavola cutinato\*\*\*

■ 54.1606.6037

■ 54.1606.6047

**Vorspeisenmesser\***

217 mm/8<sup>1</sup>/<sub>2</sub> in.  
dessert knife\*  
couteau à dessert\*  
cuchillo postre\*  
coltello frutta\*

■ 54.1606.6039

■ 54.1606.6049

**Vorspeisenmesser\*\*\***

217 mm/8<sup>1</sup>/<sub>2</sub> in.  
dessert knife\*\*\*  
couteau à dessert\*\*\*  
cuchillo postre\*\*\*  
coltello frutta\*\*\*

VPE 12 Stk. / Unit 12 pcs.

■ perfekte Versilberung / perfectly silverplated

■ Cromargan®, poliert / stainless 18/10, polished

\* Hohlheft mit Wellenschliff, steht auch auf Klinge / hollow-handle with serrated edge, standing on blade optional

\*\* Klingenstahl mit Wellenschliff / monobloc with serrated edge

\*\*\* Klingenstahl mit Wellenschliff, steht auch auf Klinge / monobloc with serrated edge, standing on blade optional



■ **54 9000 6030**  
 perfekt versilbert  
 perfectly silverplated  
 chromage parfait  
 plateado perfecto  
 perfetta placcatura in argento

■ **54 9000 6040**  
 Cromargan®, poliert  
 Cromargan®, polished  
 Cromargan®, poli  
 Cromargan®, pulido  
 Cromargan®, lucido

Casino wohnt ein klarer und zugleich eleganter Charakter inne. Die Kollektion wirkt wie aus einem Guss und ist prädestiniert als Begleiter stilsicherer Genusswelten.

Casino has a simple, yet elegant character. The collection forms a seamless whole and perfectly complements any stylish culinary environment.

**CASINO**  
 9000