

DAVID MELLOR

Cutlery and Knives



DAVID MELLOR

design and craftsmanship



davidmellordesign.co.uk

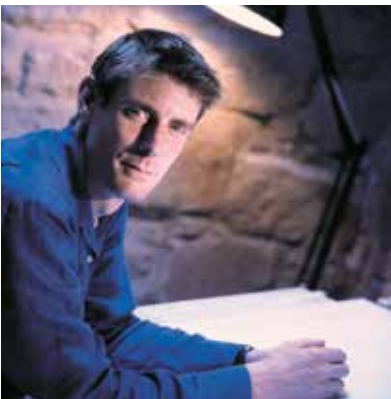
David Mellor Design



David Mellor in the Round Building

David Mellor (1930-2009) was one of the great 20th century designers with an international reputation for his cutlery. He was born in Sheffield and trained originally as a silversmith. Examples of his metalwork are in museum collections all over the world.

David Mellor established his own specialist factory in 1990, manufacturing cutlery and kitchen knives. He has drawn on Sheffield traditions of craftsmanship in evolving a product altogether of our time.



Corin Mellor

Corin Mellor (b. 1966) is the current Creative Director of David Mellor Design. Since early childhood he worked closely with his father. His training was in design and architecture and more recently he has specialized in metalwork, including important sculptural commissions for Sheffield Cathedral and for Chatsworth House. Corin Mellor's latest ranges of cutlery and kitchen knives are featured in this catalogue.

The Round Building Cutlery Factory



The David Mellor cutlery factory at Hathersage in Derbyshire is a unique purpose-designed building set in the magnificent landscape of the Peak District National Park.

The Round Building was designed by the well-known architect Sir Michael Hopkins whose other works include Glyndebourne Opera House and the new Parliamentary Building in Westminster. The David Mellor factory has won numerous architectural

and environmental awards. It has justly been described as 'a minor masterpiece' of modern architecture.

Since it opened in 1990 the Round Building has become a popular local landmark and has proved itself a practical and stimulating environment in which to work. The David Mellor factory manufactures cutlery in stainless steel and silver plate as well as sterling silver, combining the latest modern technology with a high degree of hand craftsmanship.



Interior of the Round Building showing the 'bicycle wheel' steel structure of the roof.

The high level of handmaking gives the cutlery its perfectionist finish.









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Pride silver

David Mellor's now classic 'Pride' cutlery was designed in 1953 and has been in continuous production ever since. It is on display in numerous museums worldwide as a prime example of 20th century modernist design.

This supremely elegant silver plated cutlery is expertly finished in our own workshops at Hathersage in Derbyshire. Knife handles are silver plate or black or ivory acetel resin with stainless steel blades.

Sterling silver cutlery is available to special order with each piece being individually hallmarked by the Sheffield Assay Office.

Available as:

Individual Pieces
Six-piece Place Setting
44, 58 and 88-piece
Canteen, see p39





Pride stainless steel

David Mellor's iconic 'Pride' cutlery was designed in 1953 while Mellor was still a student at the Royal College of Art and it was included in the very first Design Centre Awards in 1957. The design is still unrivalled in its beauty and simplicity of form.

As well as the original silver plate this world famous cutlery is now also available in hand polished stainless steel. Knife handles are stainless steel or black or ivory acetel resin with stainless steel blades.

Available as:

Individual Pieces
Six-piece Place Setting
44, 58 and 88-piece
Canteen, see p39





English silver

'English' cutlery was originally commissioned in 1992 for the Prime Minister's ceremonial dining at 10 Downing Street. This quintessential David Mellor design draws on his long appreciation of the qualities of early Georgian silver to arrive at cutlery which is absolutely modern.

'English' silver plate is expertly made in our workshops at Hathersage. Handmade sterling silver is available to special order with each piece being individually hallmarked by the Sheffield Assay Office. It can also be engraved.

Available as:
Individual Pieces
Six-piece Place Setting
44, 58 and 88-piece
Canteen, see p39



Dessert Fork Dessert Knife Dessert Spoon Table Fork Table Knife Soup Spoon



Serving Spoon Fruit Spoon Tea Spoon



English stainless steel

David Mellor's 'English' cutlery is a deceptively simple design of great sophistication and subtlety. The gently flowing lines are typical of Mellor, whose expertise in metal derived from his early training as a silversmith.

This beautiful design is available in hand finished stainless steel as an alternative to silver. It is made in our own specialist factory at Hathersage in Derbyshire with many hand processes required for every piece.

Available as:
Individual Pieces
Six-piece Place Setting
44, 58 and 88-piece
Canteen, see p39



Dessert Fork Dessert Knife Dessert Spoon Table Fork Table Knife Soup Spoon



Serving Spoon Fruit Spoon Tea Spoon



Chelsea stainless steel

Corin Mellor's new cutlery design is a real breakthrough. Though it shows the influence of his father David Mellor, with whom he worked for many years, 'Chelsea' has its own striking individuality.

There are overtones of classic English 18th century cutlery in the satisfying shape of the hollow handled knife while the forks and spoons have a beautiful fluidity. Corin Mellor's 'Chelsea' cutlery is very finely detailed with subtle variations of thickness. Special attention has been paid to the balance of each item in the hand.

The range of items is exceptionally comprehensive, including a butter knife, long drink/ice cream spoon, large serving spoon, cake fork and large salad servers.

Available as:
 Individual Pieces
 Six-piece Place Setting
 44, 58 and 88-piece
 Canteen, see p39



Dessert Fork Dessert Knife Dessert Spoon Table Fork Table Knife Soup Spoon Steak Knife Fruit Spoon Tea Spoon Coffee Spoon



Salad Servers Large Serving Spoon Serving Spoon Long Spoon Cake Fork Cake Server Butter Knife



Embassy stainless steel

David Mellor's most magnificent cutlery was originally commissioned in 1963 by the British government for use in British embassies. The commission incorporated a whole range of silver tableware including Mellor's famous 'Embassy' teapot and 'Embassy' candlesticks.

His spectacular 'Embassy' cutlery shows characteristic flair in the highly original shaping of the knife handle and exceptional elegance of the 3-prong fork.

'Embassy' is now being made to the original design in mirror polished stainless steel. Each piece is hand finished individually with a 'DM' maker's mark.

'Embassy' is also available in handmade sterling silver to special order.

Available as:
Individual Pieces
Six-piece Place Setting
44, 58 and 88-piece
Canteen, see p39





Paris stainless steel

This is connoisseurs' cutlery for people who appreciate fine dining and 'Paris' has proved phenomenally popular since it was first introduced. The design is beautifully balanced with a hollow handled knife that feels perfect in the hand.

A great number of specialist craft processes are involved in the making and this gives 'Paris' its perfectionist finish. It is modern cutlery of exceptional finesse.

Available as:

Individual Pieces
Six-piece Place Setting
44, 58 and 88-piece
Canteen, see p39



Dessert
Fork

Dessert
Knife

Dessert
Spoon

Table
Fork

Table
Knife

Soup
Spoon



Serving
Spoon

Fruit
Spoon

Tea
Spoon



London stainless steel

This is a design that shows David Mellor's characteristic mastery of form. 'London' is relatively weighty but still wonderfully elegant as well as good to hold. Mellor's superb cutlery is beautifully sculpted, its subtleties accentuated by the silky matt finish and distinctive off-set maker's mark.

A serrated steak knife and fruit spoon is included in the range.

Available as:
Individual Pieces
Six-piece Place Setting
44 and 58-piece
Canteen, see p39





DAVID HELDOR

Hoffmann stainless steel

David Mellor's 'Hoffmann' is a design of immense elegance and quality with conscious overtones of early 20th century Arts and Crafts metalwork design. New techniques of hot forging allow subtle gradations in shaping of the handle, culminating in the unique pear-drop ends.

The 'Hoffmann' teaspoons are particularly exquisite.

Available as:

Individual Pieces
Six-piece Place Setting
44 and 58-piece
Canteen, see p39





Odeon stainless steel

'Odeon' is a very glamorous and sophisticated pattern slightly reminiscent of Art Deco and early modernist design. It is suitable for the most contemporary interiors. This cutlery, in heavy weight stainless steel with satin finish, has great purity of line.

The knife, available in stainless steel or black acetal resin, is particularly handsome and excellent to use.

Available as:
Individual Pieces
Six-piece Place Setting
44 and 58-piece
Canteen, see p39



Dessert Fork Dessert Knife Dessert Spoon Table Fork Table Knife Soup Spoon



Serving Spoon Tea Spoon Coffee Spoon Dessert Knife Table Knife



Provençal stainless steel

Provençal is exceptionally pleasant and practical to use. Its simple robust character has always appealed to those who love good cooking. Provençal was introduced in 1975 and it is still one of our most popular designs.

Knife blades are top grade stainless steel with high carbon content, ensuring a sharp cutting edge. Handles are acetal resin with brass rivets.

A serrated steak knife and a fruit spoon – perfect size for ice cream and light desserts – are included in the range.

Available as:

Individual Pieces
Six-piece Place Setting
44 and 58-piece
Canteen, see p39



Dessert
Fork

Dessert
Knife

Dessert
Spoon

Table
Fork

Table
Knife

Soup
Spoon



Serving
Spoon

Fruit
Spoon

Cheese
Knife

Steak
Knife

Fruit
Knife

Tea
Spoon



City stainless steel

One of David Mellor's most acclaimed ranges of cutlery, first introduced in 1998. 'City' uses advanced constructional techniques in stainless steel to achieve its highly original sculptural form. The design was expertly developed to give a perfect balance in the hand.

'City' has been included in major exhibitions and, amongst other design prizes, was the winner of the V&A/Homes & Gardens Classic Design Award.

Available as:
Individual Pieces
Six-piece Place Setting
44 and 58-piece
Canteen, see p39



Dessert Fork



Dessert Knife



Dessert Spoon



Table Fork



Table Knife



Soup Spoon



Serving Spoon



Fruit Spoon



Tea Spoon



Minimal stainless steel

David Mellor's 'Minimal' cutlery is a master metalworker's design for modern living. Its aesthetic purity has made it a firm favourite with designers and architects.

The 5-piece minimalist set consists of an all-purpose knife and fork and three versatile and beautiful spoons. The taper ground steel knife is especially innovative in its one-piece flowing form. A larger serving/salad spoon is also available.

The sculptural shaping and the weight of the satin polished metal give this cutlery a very luxurious feel.

Available as:
Individual Pieces
Five-piece Place Setting



Table
Fork



Table
Knife



Soup
Spoon



Dessert
Spoon



Tea
Spoon



Serving
Spoon



Classic stainless steel

An almost timeless pattern characterised by fine proportions and the precise detailing so typical of Mellor. Perfect in either modern or traditional settings. The understated shape is wonderfully classy.

The cutlery is hand polished to give a luxurious bright satin finish. The distinctive design feature of 'Classic' is the gentle facet around the edge of the knife handle, spoon and fork.

Available as:
Individual Pieces
Five-piece Place Setting
44, 58 and 88-piece
Canteen, see p39



Dessert
Fork



Dessert
Knife



Dessert
Spoon



Table
Fork



Table
Knife



Soup
Spoon



Serving
Spoon



Fruit
Spoon



Tea
Spoon



Café stainless steel

Robust everyday stainless steel cutlery which is also superbly well designed. Mellor's modern classic originated in the 1960s and has now been in continuous production for almost half a century. It has become something of a collector's piece.

Café is as nice to use as David Mellor's more expensive ranges, as ergonomically perfect as it is possible for basic cutlery to be.

Available as:
Individual Pieces
Five-piece Place Setting





David Mellor Child's Set

The only really well-designed cutlery for children. The Child's Set, ergonomically perfect for ages 2-10, is just as well made as adult David Mellor cutlery. The taper ground knife is gently rounded, the wide fork is good for scooping and there is a practical general purpose spoon. The set is colour coded with acetal resin handles for easy recognition by a young child.

Since the Child's Set was introduced in 1975 generations of children have been enjoying using it. So perfect are the shapes and so inspiring the colours the Child's Set has been known to be used by grown-ups too.

The 3-piece set comes in a yellow gift box. Matching David Mellor child's china is now available.



David Mellor cutlery canteens

Our purpose designed cutlery canteens are available in two modern versions of the traditional storage box for cutlery: a canteen in oiled walnut and a canteen in black stained oak. Each canteen has a specially shaped insert to hold specific designs of David Mellor cutlery

Canteen Box

Holds 6, 8,
or 12 place sets of:
Pride
Embassy
Classic
Hoffmann
Paris
English
Chelsea

Overall size
52.5 x 29.5 cm.
For full details
see price list



Universal Box

Holds up to 8
place sets of:
Provençal
Café
City
Odeon
Minimal
London

Overall size
52.5 x 29.5 cm.
For full details
see price list



David Mellor Rosewood Kitchen Knives

Our top of the range knives, designed by Corin Mellor for David Mellor Design. The sinuously curving handles are Indian rosewood, the traditional material favoured by culinary experts. Drawing on the David Mellor expertise in metalwork these are amongst the world's finest knives.

Exploiting the latest techniques in steel casting to arrive at the beautifully curved bolster, these knives are exceptionally sharp. The high carbon stainless steel blades are ice-hardened to minus 80°C, creating a hard and durable cutting edge. Blades are then precision ground and glazed for a specially bright finish.

All kitchen knives are supplied in individual David Mellor boxes. For knife sets see page 46-7.



- A Paring Knife 10cm
- B Paring/Steak Knife, serrated 10cm
- C Chopping Knife 14cm
- D Vegetable Knife, serrated 12cm
- E Cook's Knife 12cm
- F Cook's Knife 15cm



- G Cheese Knife 13.5cm
- H Chef's Knife 18cm
- I Bread Knife, serrated 22cm
- J Carving Knife 22.5cm
- K Carving Fork 30cm
- L Sharpening Steel 37cm



David Mellor Kitchen Knives Black Handle

Designed by Corin Mellor for David Mellor Design. This superb range of stainless steel knives has a distinctive new look. Innovative ice hardening processes make the blades exceptionally sharp.

The high carbon stainless steel blades exploit the latest techniques in steel casting and are then ice hardened to minus 80°C. This stabilizes the metallurgical structure of the steel, creating an extremely hard and durable blade. Knives are taper ground with the steel forging running the full length of the acetal resin handle. Each knife handle incorporates an internal back weight, giving excellent balance and grip.

All kitchen knives are supplied in individual David Mellor boxes. For knife sets see page 46-7.



- A Paring Knife, serrated 10cm
- B Paring Knife 10cm
- C Steak Knife, serrated 11cm
- D Cook's Knife 12cm
- E Vegetable Knife, serrated 12cm
- F Chopping Knife 14cm
- G Cook's Knife 15cm



- H Cheese Knife 13.5cm
- I Chef's Knife 18cm
- J Bread Knife, serrated 22cm
- K Carving Knife 22.5cm
- L Carving Fork 31cm
- M Sharpening Steel 37cm



David Mellor Provençal Kitchen Knives

Corin Mellor's latest range of kitchen knives for David Mellor Design is a new interpretation of the traditional fully forged professional chef's knife, appealing to those who take good cooking seriously. The stainless steel tang running right through the handle and the large stainless steel rivets give these knives their special visual quality.

These knives exploit the latest techniques in manufacturing. The high carbon stainless steel blades are hot drop forged and then ice hardened to minus 80°C, producing an exceptionally sharp, hard and durable blade. These knives are not only technically excellent, they are especially well balanced and comfortable in the hand.

All kitchen knives are supplied in individual David Mellor boxes. For knife sets see page 46-7.



- A Paring Knife, serrated 10cm
- B Paring Knife 10cm
- C Cook's Knife 12cm
- D Vegetable Knife, serrated 12cm
- E Cook's Knife 15cm
- F Chef's Knife 18cm



- G Chopping Knife 14cm
- H Bread Knife, serrated 22cm
- I Carving Knife 22.5cm
- J Carving Fork 30cm
- K Sharpening Steel 37cm



David Mellor knife sets

Our knife sets come in specially designed birchwood boxes with a sliding lid. These make perfect gift sets and the handmade boxes provide permanent storage for your knives.

All three sets give the choice of the David Mellor 'Rosewood', 'Black Handle' or 'Provençal' design. Buy three sets and you have a comprehensive David Mellor collection. Buying one at a time gives you the opportunity to build up your David Mellor sets gradually.

Box size:
42 x 23 x 3.9cm deep.

David Mellor Starter Knife Sets

Carefully selected set of the 4 most essential kitchen knives.

Comprising: Paring Knife 10cm, Cook's Knife 12cm,
Cook's Knife 15cm, Chef's Knife 18cm

A 'Provençal' Starter Set



B 'Black Handle' Starter



C 'Rosewood' Starter Set



David Mellor Specialist Knife Sets

4 knives designed for more specialist functions.

Comprising: Paring Knife serrated 10cm, Vegetable Knife serrated 12cm, Chopping Knife 14cm, Bread Knife serrated 22cm

D 'Provençal' Specialist Set



E 'Black Handle' Specialist Set



F 'Rosewood' Specialist Set



David Mellor Carving Sets

Superb sharp carving knife, 2-pronged fork and professional ground sharpening steel, elliptical shape with guard.

Comprising: Carving Knife 22.5cm, Carving Fork 30cm (Black Handle 31cm), Sharpening Steel 37cm

G 'Provençal' Carving Set



H 'Black Handle' Carving Set



I 'Rosewood' Carving Set



David Mellor boxed sets

A



B



C



D



Steak Knife Sets

Handmade plywood box with sliding lid containing six serrated steak knives.

29 x 25 x 2.5cm deep

- A David Mellor 'Black Handle'
- B David Mellor 'London'
- C David Mellor 'Rosewood'
- D David Mellor 'Provençal'

- E '**Chelsea**' Cake Server
Heavy weight satin-finish stainless steel. One side serrated.

E



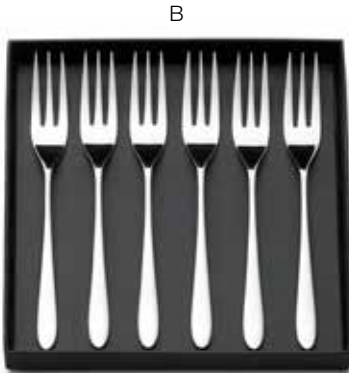
A 'Rosewood' Cheese Set

Three beautiful implements with mirror polished blades in gift box: Cheese Serving Fork; Cheese Spade; Hard Cheese Knife.



B 'Pride' Cake Forks

Available in silver plate and stainless steel. Six-piece set in gift box.



C 'Chelsea' Cake Forks

Six-piece set in gift box.

D 'Chelsea' Salad Servers

Heavy weight satin-finish stainless steel. Superb quality.

E 'Pride' Coffee Spoons

Available in silver plate and stainless steel. Six-piece set in gift box.



David Mellor trade and hospitality

David Mellor cutlery is supplied to a number of prestige restaurants, hotels, luxury yachts and select specialist retailers worldwide. Its understated elegance complements both modern and traditional interiors.

Our purpose-designed cutlery factory, the Round Building, is located at Hathersage in the Peak District National Park. Designs are available in stainless steel and silver plate. We can mark items to your specifications or supply cutlery with a special finish as required.

For further information contact the Trade Department in our head office at Hathersage.

Trade & Hospitality Accounts

Tel: 01433 650220

trade@davidmellordesign.co.uk



Specialist services

Since we have our own factory at Hathersage in Derbyshire, David Mellor is able to offer special services to our cutlery customers. For a small additional charge our skilled craftsmen can customise your cutlery by giving you a choice of finish – brushed, barrelled, satin or mirror polished – or supplying specially serrated knife blades.

For details contact either of our shops.

David Mellor London

4 Sloane Square, Chelsea SW1W 8EE

Tel: 020 7730 4259

email: ssq@davidmellordesign.co.uk

14 New Cavendish Street, Marylebone W1G 8UW

Tel: 020 8050 4259

Email: mbn@davidmellordesign.co.uk

David Mellor Mail Order & The Country Shop

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Hathersage, Sheffield S32 1BA

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