



CHURCHILL®



2022

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Alchemy | Churchill | Art de Cuisine

PERFORMANCE DELIVERED

8 REASONS WHY A CHURCHILL PLATE IS MORE THAN JUST A PLATE



WE BLEND CENTURIES OF EXPERIENCE WITH CUTTING EDGE TECHNOLOGY AND DESIGN INNOVATION TO PRODUCE ONE OF THE STRONGEST CERAMIC BODIES IN THE WORLD.

 Churchill's UK manufactured tableware is precisely engineered to perform to the demands of the hospitality environment. Every step in the process is practised and refined. From the sourcing of raw materials and unique formulation of the clay body, to shape engineering and numerous quality checks ensuring that Churchill products work as hard as you do.

 Fabricada en el Reino Unido, la vajilla de Churchill está diseñada con precisión para cumplir con las demandas del entorno de la hostelería. Cada paso del proceso se prueba y se refina. Desde la recepción de las materias primas y la formulación única del cuerpo cerámico, hasta la ingeniería de la forma y los numerosos controles de calidad para garantizar que los productos Churchill trabajen tan duro como usted. Los mejores chefs de la industria eligen a Churchill por encima de otras marcas debido al rendimiento, la experiencia y el diseño de nuestras cerámicas que agregan valor a sus operaciones hosteleras.

 Das in Großbritannien hergestellte Geschirr von Churchill ist genau auf die Anforderungen des Gastgewerbes abgestimmt. Jeder Arbeitsschritt wird praktiziert und verfeinert. Wir stellen sicher, dass von der Rohstoffbeschaffung über die einzigartige Rezeptur des Tonmaterials bis hin zur Formgestaltung und den zahlreichen Qualitätskontrollen unsere Churchill-Produkte mit Ihrer harten Arbeit mithalten können. Die Spitzenköche der Branche bevorzugen Churchill gegenüber anderen Marken aufgrund der Leistung, des Know-hows und des Designs unserer Keramiken, da diese die Qualität ihres Gastgewerbes erhöhen.

 Prodote nel Regno Unito, le stoviglie di Churchill sono accuratamente progettate per soddisfare le esigenze delle strutture ricettive. Ogni fase del processo viene sperimentata e perfezionata. Dall'approvvigionamento delle materie prime e dalla formula esclusiva dell'argilla alla progettazione delle forme e ai numerosi controlli qualità, per garantire che i prodotti Churchill lavorino duramente, proprio come te. I migliori chef preferiscono Churchill agli altri marchi, grazie alle prestazioni, alla competenza ed al design della nostra ceramica, tutte cose che aggiungono valore alle loro attività di accoglienza.

 Fabriqué au Royaume-Uni, la vaisselle Churchill est conçue précisément pour répondre aux exigences du milieu hôtelier. Nous mélangeons une expérience acquise au fil de centaines d'années à une technologie de pointe et au design. Des contrôles de qualité garantissent que les 70 000 pièces que nous fabriquons chaque jour soient les meilleurs produits sur le marché. Nos produits travaillent aussi durement que vous.

01 PERFORMANCE MATERIALS

02 ENGINEERED SHAPE & FORM

03 VITRIFICATION & FIRING

04 GLAZING

05 QUALITY & CONFORMANCE

06 DESIGN INNOVATION

07 SERVICE & STOCK

08 HISTORY & HERITAGE



PERFORMANCE MATERIALS

Our unique clay recipe is essential in creating a strong and durable product for the hospitality industry. Our raw materials are selected to deliver the optimum balance of strength and whiteness.



ENGINEERED SHAPE & FORM

Every piece of Churchill's ceramic is designed with performance in mind. Through expert shape engineering, we reinforce strength and durability while continual investment in technology guarantees functionality and consistent quality.



VITRIFICATION & FIRING

100% of Churchill's ceramics are vitrified which is essential to the hospitality industry. Through the process of vitrification, the particle structure of our ceramic body becomes strong, dense and watertight.



GLAZING

Our glaze is hard wearing and designed specifically for the hospitality environment. The durability is a combination of the glaze recipe, the firing temperature and substrate. Our Eco Glaze is specially formulated to be re-usable, minimising our impact on the environment.



QUALITY & CONFORMANCE

Churchill ceramics are continuously tested and quality checked, from the stage of raw materials, throughout the manufacturing process to the final fired piece.



DESIGN INNOVATION

Churchill are experts in ceramic design and at the forefront of innovation. Our entire product portfolio is designed in the UK by our experienced and talented design team. We work with chefs from around the world ensuring we understand the needs of our customers.



SERVICE & STOCK

At Churchill we are dedicated to reliability, ensuring our product is in stock and delivered on time. We pride ourselves on our stock levels and ability to deliver on time, all around the world.



HISTORY & HERITAGE

Established in 1795, Churchill have been manufacturing ceramics in Stoke on Trent, England for 225 years.

01 MATERIALES

02 DISEÑO E INGENIERÍA

03 VITRIFICADO Y COCCIÓN

04 ESMALTE



MATERIALES

Nuestra receta única de arcilla es esencial para crear un producto fuerte y resistente para la industria hostelera. Nuestras materias primas se seleccionan para ofrecer el equilibrio óptimo de resistencia y blancura.



ESMALTE

Nuestro esmalte es resistente y está diseñado específicamente para el entorno hostelero. La durabilidad es una combinación de la receta de esmalte, la temperatura de cocción y el sustrato. Nuestro Esmalte Eco está especialmente formulado para ser reutilizable, minimizando nuestro impacto en el medio ambiente.



SERVICIO Y ESTOCAJE

En Churchill estamos dedicados a la confiabilidad, asegurando que nuestro producto esté en stock y entregado a tiempo. Nos enorgullecemos de nuestros niveles de estocaje y de nuestra capacidad de entregar a tiempo, en todo el mundo.

05 CALIDAD Y CUMPLIMIENTOS

06 DISEÑO DE INNOVACIÓN

07 SERVICIO Y ESTOCAJE

08 HISTORIA Y HERENCIA



DISEÑO E INGENIERÍA

Cada pieza de cerámica de Churchill está diseñada con rendimiento en mente. A través del diseño y la ingeniería, reforzamos la resistencia y durabilidad, mientras que la inversión continua en tecnología garantiza la funcionalidad y la calidad constante.



CALIDAD Y CUMPLIMIENTOS

La cerámica de Churchill se revisa continuamente para verificar la calidad, desde la etapa de las materias primas, durante todo el proceso de fabricación hasta la pieza final.



HISTORIA Y HERENCIA

Establecida en 1795, Churchill ha estado fabricando cerámica en Stoke on Trent, Inglaterra durante 225 años.



VITRIFICADO Y COCCIÓN

El 100% de la cerámica de Churchill está vitrificada, lo cual es esencial para la industria hostelera. A través del proceso de vitrificación, la estructura de partículas de nuestro cuerpo cerámico se vuelve fuerte, densa e impermeable.



DISEÑO DE INNOVACIÓN

Churchill son expertos en diseño cerámico y están a la vanguardia de la innovación. Nuestra gama de productos está diseñada en el Reino Unido por nuestro talentoso equipo de diseño. Trabajamos con chefs a nivel global para garantizar que comprendamos las necesidades de nuestros clientes.



MATERIALES AD ALTE PRESTAZIONI

La formula esclusiva della nostra argilla è essenziale per creare un prodotto resistente e durevole per il settore alberghiero. Selezioniamo le nostre materie prime per garantire un equilibrio ottimale tra resistenza e bianchezza.



SMALTATURA

Il nostro smalto è resistente e appositamente studiato per le strutture ricettive. La durata nasce da una combinazione tra formula dello smalto, temperatura di cottura e substrato. Il nostro smalto Eco Glaze è appositamente formulato per essere riutilizzabile, riducendo al minimo l'impatto ambientale.



SERVIZIO E SCORTE

In Churchill ci impegniamo per essere sempre più affidabili, garantendo la disponibilità dei prodotti a magazzino e la puntualità delle consegne. Ci vantiamo dei nostri livelli di scorte e della nostra capacità di effettuare consegne puntuali in ogni parte del mondo.

05 QUALITÀ E CONFORMITÀ

06 INNOVAZIONE NEL DESIGN

07 SERVIZIO E SCORTE

08 STORIA ED EREDITÀ



FORMA E STRUTTURA PROGETTATE

Ogni pezzo di ceramica Churchill è progettato per fornire le massime prestazioni. Grazie ad una esperta progettazione della forma, aumentiamo la resistenza e la durata, mentre il continuo investimento in tecnologia garantisce funzionalità e qualità costante.



QUALITÀ E CONFORMITÀ

La ceramica Churchill viene costantemente sottoposta a test e controlli di qualità, dalle materie prime iniziali, durante l'intero processo di produzione, fino al pezzo cotto finale.



STORIA ED EREDITÀ

Fondata nel 1795, Churchill produce ceramica a Stoke on Trent, Inghilterra, da 225 anni.



VETRIFICAZIONE E COTTURA

Il 100% delle ceramica Churchill è vitrificata, cosa essenziale per il settore alberghiero. Il processo di vitrificazione conferisce alle particelle costitutive della nostra ceramica proprietà di resistenza, densità e impermeabilità.



INNOVAZIONE NEL DESIGN

Noi di Churchill siamo esperti nella progettazione della ceramica e all'avanguardia nell'innovazione. Tutta la nostra gamma prodotti è progettata nel Regno Unito dal nostro team di disegnatori di grande esperienza e talento. Collaboriamo con gli chef di tutto il mondo per essere sicuri di comprendere le esigenze dei nostri clienti.

01 MATERIAUX DE POINTE

02 CONCEPTION ET DESIGN

03 VITRIFICATION ET CUISSON

04 ÉMAILLAGE



MATÉRIAUX DE POINTE

Notre pâte unique est indispensable pour la création d'une assiette blanche, robuste et résistante. Les contrôles permanents menés sur nos matières premières garantissent la conformité, la fiabilité et la performance de nos produits.



ÉMAILLAGE

Notre émailage est résistant à l'usure et conçu spécifiquement pour le secteur hôtelier. Le secret de la longévité est l'alliance de la recette d'émailage, la température de cuisson et le support utilisé. Notre émailage écologique est conçu spécifiquement pour être réutilisé, minimisant ainsi les incidences sur notre environnement.



DISPONIBILITÉ PRODUITS

Nous nous engageons à assurer la fiabilité en veillant à ce que les commandes soient livrées intégralement et à temps. Nous sommes fiers de nos approvisionnements et de notre aptitude de livrer à temps, partout dans le monde.

05 QUALITÉ ET CONFORMITÉ

06 INNOVATION ET DESIGN

07 DISPONIBILITÉ PRODUITS

08 HISTOIRE ET PATRIMOINE



CONCEPTION ET DESIGN

Chaque produit céramique de la gamme Churchill est conçu pour être performant. Grâce au design et à l'ingénierie, nous renforçons la résistance et la longévité. Nous investissons en permanence dans la technologie ce qui garantit la fonctionnalité et la qualité supérieure de nos produits.



QUALITÉ ET CONFORMITÉ

Nous savons que nos produits sont performants parce que nous contrôlons au quotidien la vitrification, la résistance aux ébréchures, la résistance aux détergents industriels, l'étanchéité, la sécurité alimentaire et la régularité des tailles et des formes.



HISTOIRE ET PATRIMOINE

Nous fabriquons des produits céramiques depuis 1795 à Stoke-on-Trent en Angleterre c'est à dire depuis plus de 225 ans.



VITRIFICATION ET CUISSON

La vitrification est un point clé pour la céramique dans le secteur de la restauration. Les produits de la gamme Churchill sont vitrifiés à 100 %. La réduction d'air entre les particules donne une structure robuste, hermétique, hydrofuge et apte à la nourriture.



INNOVATION ET DESIGN

Churchill investit constamment dans la recherche et le développement, nous sommes experts en céramique et est aux avants postes en terme d'innovation. Toute notre gamme de produits est conçue au Royaume-Uni par une équipe expérimentée et talentueuse. Nous travaillons avec des chefs internationaux pour comprendre les besoins de nos clients.

01 HOCHLEISTUNGSWERKSTOFFE

02 FORM UND GESTALTUNG

03 VERGLASEN & BRENNEN

04 GLASUR



HOCHLEISTUNGSWERKSTOFFE

Unser einzigartiges Tonrezept ist für die Herstellung robuster und strapazierfähiger Gastronomie-Produkte unerlässlich. Unsere Rohmaterialien werden sorgfältig ausgewählt, damit wir Ihnen die bestmögliche Kombination von Robustheit und Weiße bieten können.



GLASUR

Unsere Glasur ist verschleißfest und speziell für den Gebrauch in der Gastronomie entwickelt. Die Widerstandsfähigkeit ist eine Kombination unseres Glasurrezepts, Brenntemperatur und Substrat. Unsere Öko-Glasur ist speziell formuliert und daher wiederverwendbar, wodurch unsere Auswirkungen auf die Umwelt minimiert werden.



SERVICE & LAGERBESTAND

Wir bei Churchill setzen auf Zuverlässigkeit und stellen sicher, dass unsere Produkte vorrätig sind und pünktlich geliefert werden. Wir sind stolz auf unseren Lagerbestand und unsere Fähigkeit, pünktlich zu liefern und das überall auf der Welt.

05 QUALITÄT UND KONFORMITÄT

06 INNOVATIVES DESIGN

07 SERVICE & LAGERBESTAND

08 GESCHICHTE & TRADITION



FORM UND GESTALTUNG

Bei der Entwicklung jedes Churchill-Keramik-Artikels steht die Leistung im Vordergrund. Durch fachkundige Formgestaltung stärken wir die Robustheit und Haltbarkeit und wir investieren laufend in unsere Technologie, um Ihnen Funktionalität und gleichbleibende Qualität zu gewährleisten.



QUALITÄT UND KONFORMITÄT

Churchill Keramik wird kontinuierlich getestet und auf Qualität geprüft, von den Rohmaterialien, über den gesamten Herstellungsprozess bis hin zum fertig gebrannten Keramikartikel.



GESCHICHTE & TRADITION

Das Unternehmen Churchill wurde 1795 gegründet und stellt seit 225 Jahren in England, in Stoke on Trent, Keramik her.



VERGLASEN & BRENNEN

Churchill Keramik ist zu 100 % verglast. Wir wissen, dass dies in der Gastronomie unerlässlich ist. Der Verglasungsprozess macht die Partikelstruktur unserer Keramik robuster, dichter und wasserundurchlässig.



INNOVATIVES DESIGN

Hier bei Churchill sind wir Experten im Keramikdesign und stehen an der Spitze in Bezug auf Innovation. Unser komplettes Produktportfolio wird von unserem talentierten und erfahrenen Designteam vollständig hier im Vereinigten Königreich entworfen. Wir arbeiten mit Küchenchefs aus der ganzen Welt zusammen, um die Anforderungen unserer Kunden besser zu verstehen.

Enhancing the dining experience



CUTLERY

Exclusively designed in-house by our UK - based design team, Churchill cutlery has been specifically created for the hospitality environment with a focus on strength, comfort and style. Manufactured in high quality 18/10 stainless steel with a premium polished finish, Churchill cutlery meets the highest standards in durability and performance.

Fully stocked in our UK - based warehouse, with all the benefits of the Churchill continuity and service promise. Offering a variety of designs and styles, the range is ideal for both casual and premium settings, enhancing the dining experience and complementing the Churchill ceramics portfolio.



18/10
STAINLESS
STEEL



DISHWASHER
SAFE



BRITISH STANDARD
FOOD SAFETY, CORROSION RESISTANCE,
HARDNESS OF KNIFE BLADES

Learn more about our Features & Benefits
See page 354 - 357



CHURCHILL

Agano

NEW COLLECTION

The Agano cutlery design features an elegant linear texture on the Trace teardrop shape. A classic and timeless cutlery range in quality 18/10 stainless steel and a high polished finish, the premium feel of Agano enhances any luxurious table setting.



Featured with Stonecast Raw Plate



TABLE FORK
AG TAF01 20.7cm
3.5mm
CTN QTY 12

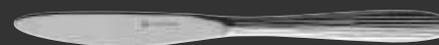


TABLE KNIFE
AG TAKN1 23.6cm
8mm
CTN QTY 12



STEAK KNIFE
AG STKN1 23.6cm
8mm
CTN QTY 12



TABLE SPOON
AG TASP1 20.6cm
3.5mm
CTN QTY 12



DESSERT FORK
AG DEFO1 18.2cm
3mm
CTN QTY 12



DESSERT KNIFE
AG DEKN1 21cm
7.5mm
CTN QTY 12



DESSERT SPOON
AG DESP1 18.2cm
3mm
CTN QTY 12



SOUP SPOON
AG SOSP1 16.9cm
3mm
CTN QTY 12



TEASPOON
AG TESP1 13.6cm
2.5mm
CTN QTY 12



DEMITASSE SPOON
AG DMSP1 11cm
2.2mm
CTN QTY 12

18/10
Stainless Steel



CHURCHILL®

Trace

NEW COLLECTION

Simplistically chic, the Trace cutlery design is a modern interpretation of the classic teardrop shape. Manufactured in high quality 18/10 stainless steel, Trace cutlery is perfect minimal design for elevating any table setting alongside Churchill's ceramics.



Featured with Raku Duo Plate



TABLE FORK
TR TAF01 20.7cm
3.5mm
CTN QTY 12



TABLE KNIFE
TR TAKN1 23.6cm
8mm
CTN QTY 12



STEAK KNIFE
TR STKN1 23.6cm
8mm
CTN QTY 12



TABLE SPOON
TR TASP1 20.6cm
3.5mm
CTN QTY 12



DESSERT FORK
TR DEFO1 18.2cm
3mm
CTN QTY 12



DESSERT KNIFE
TR DEKN1 21cm
7.5mm
CTN QTY 12



DESSERT SPOON
TR DESP1 18.2cm
3mm
CTN QTY 12



SOUP SPOON
TR SOSP1 16.9cm
3mm
CTN QTY 12



TEASPOON
TR TESP1 13.6cm
2.5mm
CTN QTY 12



DEMITASSE SPOON
TR DMSF1 11cm
2.2mm
CTN QTY 12

18/10
Stainless Steel



CHURCHILL

Stonecast

Stonecast cutlery is inspired by the spinwash design of our popular ceramic Stonecast collection. The range is manufactured in quality 18/10 stainless steel and designed to work alongside our ceramic portfolio. Stonecast cutlery is featured on the sleek, angular Evolve shape with an eye catching textured embossment.



Featured with Stonecast Plate



TABLE FORK
ST TAF01 20.7cm
3.5mm
CTN QTY 12



TABLE KNIFE
ST TAKN1 23.7cm
8mm
CTN QTY 12



STEAK KNIFE
ST STKN1 24cm
8mm
CTN QTY 12



TABLE SPOON
ST TASP1 20.7cm
3.5mm
CTN QTY 12



DESSERT FORK
ST DEFO1 18.4cm
3mm
CTN QTY 12



DESSERT KNIFE
ST DEKN1 20.8cm
7.5mm
CTN QTY 12



DESSERT SPOON
ST DESP1 18.3cm
3.5mm
CTN QTY 12



CAKE FORK
ST CAF01 15.1cm
2.5mm
CTN QTY 12



FISH KNIFE
ST FIKN1 21.1cm
3mm
CTN QTY 12



SOUP SPOON
ST SOSP1 17.2cm
3mm
CTN QTY 12



TEASPOON
ST TESP1 14cm
2.5mm
CTN QTY 12



DEMITASSE SPOON
ST DMSP1 11cm
2.2mm
CTN QTY 12

18/10
Stainless Steel



CHURCHILL

Evolve

A sleek and minimal cutlery shape, Evolve features a stylish angular design. The range is exclusively designed by Churchill and manufactured in quality 18/10 stainless steel. Versatile and functional, the Evolve collection is designed to complement the comprehensive Churchill ceramics portfolio.



Featured with Evolve Plate



TABLE FORK
EV TAF01 20.7cm
3.5mm
CTN QTY 12



TABLE KNIFE
EV TAKN1 23.7cm
8mm
CTN QTY 12



STEAK KNIFE
EV STKN1 24cm
8mm
CTN QTY 12



TABLE SPOON
EV TASP1 20.7cm
3.5mm
CTN QTY 12



DESSERT FORK
EV DEFO1 18.4cm
3mm
CTN QTY 12



DESSERT KNIFE
EV DEKN1 20.8cm
7.5mm
CTN QTY 12



DESSERT SPOON
EV DESP1 18.3cm
3.5mm
CTN QTY 12



CAKE FORK
EV CAFO1 15.1cm
2.5mm
CTN QTY 12



FISH KNIFE
EV FIKN1 20.1cm
3mm
CTN QTY 12



SOUP SPOON
EV SOSP1 17.2cm
3mm
CTN QTY 12



TEASPOON
EV TESP1 13.8cm
2.5mm
CTN QTY 12



DEMITASSE SPOON
EV DMSP1 11cm
2.2mm
CTN QTY 12



CHURCHILL

Raku

Raku Cutlery is inspired by the surface texture of reactive glaze and the Studio Prints Raku ceramic range. Manufactured in 18/10 stainless steel and styled on the Profile cutlery shape with an additional textured embossment. Raku is a modern and tactile cutlery range, designed for versatility.



Featured with Raku Plate



TABLE FORK
RA TAF01 20.7cm
4mm+
CTN QTY 12



TABLE KNIFE
RA TAKN1 23.3cm
8mm+
CTN QTY 12



STEAK KNIFE
RA STKN1 23.3cm
8mm+
CTN QTY 12



TABLE SPOON
RA TASP1 20.9cm
4mm+
CTN QTY 12



DESSERT FORK
RA DEFO1 18.2cm
4mm+
CTN QTY 12



DESSERT KNIFE
RA DEKN1 21cm
7.5mm+
CTN QTY 12



DESSERT SPOON
RA DESP1 18.5cm
4mm+
CTN QTY 12



CAKE FORK
RA CAFO1 13.8cm
2.5mm+
CTN QTY 12



FISH KNIFE
RA FIKN1 20.1cm
3mm+
CTN QTY 12



SOUP SPOON
RA SOSP1 17.5cm
4mm+
CTN QTY 12



TEASPOON
RA TESP1 13.8cm
2.5mm+
CTN QTY 12



DEMITASSE SPOON
RA DMSP1 11cm
2.5mm+
CTN QTY 12

18/10
Stainless Steel



CHURCHILL

Profile

Sleek and contemporary, Profile cutlery is a original Churchill design manufactured in 18/10 stainless steel. Designed to complement the Churchill ceramic portfolio, Profile Cutlery a stylish, simplistic way to elevate any table setting.



Featured with Profile Plate



TABLE FORK
PR TAF01 20.7cm
4mm+
CTN QTY 12



TABLE KNIFE
PR TAKN1 23.3cm
8mm+
CTN QTY 12



STEAK KNIFE
PR STKN1 23.3cm
8mm+
CTN QTY 12



TABLE SPOON
PR TASP1 20.9cm
4mm+
CTN QTY 12



DESSERT FORK
PR DEFO1 18.2cm
4mm+
CTN QTY 12



DESSERT KNIFE
PR DEKN1 21cm
7.5mm+
CTN QTY 12



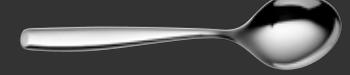
DESSERT SPOON
PR DESP1 18.5cm
4mm+
CTN QTY 12



CAKE FORK
PR CAF01 13.8cm
2.5mm+
CTN QTY 12



FISH KNIFE
PR FIKN1 20.1cm
3mm+
CTN QTY 12



SOUP SPOON
PR SOSP1 17.5cm
4mm+
CTN QTY 12



TEASPOON
PR TESP1 13.8cm
2.5mm+
CTN QTY 12



DEMITASSE SPOON
PR DMSP1 11cm
2.5mm+
CTN QTY 12

18/10
Stainless Steel



CHURCHILL

Isla

Styled on the Tanner shape, Isla is a statement design featuring a textured embossment. Inspired by the shoreline and the Churchill Isla tableware, Isla cutlery is modern, delicate and suitable for both formal and casual dining settings. The surface creates shadows and highlights, accentuating the form and inviting diners to explore it's tactile appearance.



Featured with Isla Plate



TABLE FORK
IS TAFO1 20.7cm
4mm
CTN QTY 12

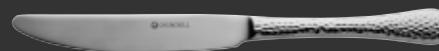


TABLE KNIFE
IS TAKN1 23.6cm
8mm
CTN QTY 12



STEAK KNIFE
IS STKN1 23.6cm
8mm
CTN QTY 12



TABLE SPOON
IS TASP1 20.6cm
4mm
CTN QTY 12



DESSERT FORK
IS DEFO1 18.2cm
3.5mm
CTN QTY 12



DESSERT KNIFE
IS DEKN1 21cm
7.5mm
CTN QTY 12



DESSERT SPOON
IS DESP1 18.2cm
3.5mm
CTN QTY 12



CAKE FORK
IS CAFO1 13.6cm
2.5mm
CTN QTY 12



FISH KNIFE
IS FIKN1 20.5cm
3.5mm
CTN QTY 12



SOUP SPOON
IS SOSP1 17cm
3.5mm
CTN QTY 12



TEASPOON
IS TESP1 13.6cm
2.5mm
CTN QTY 12



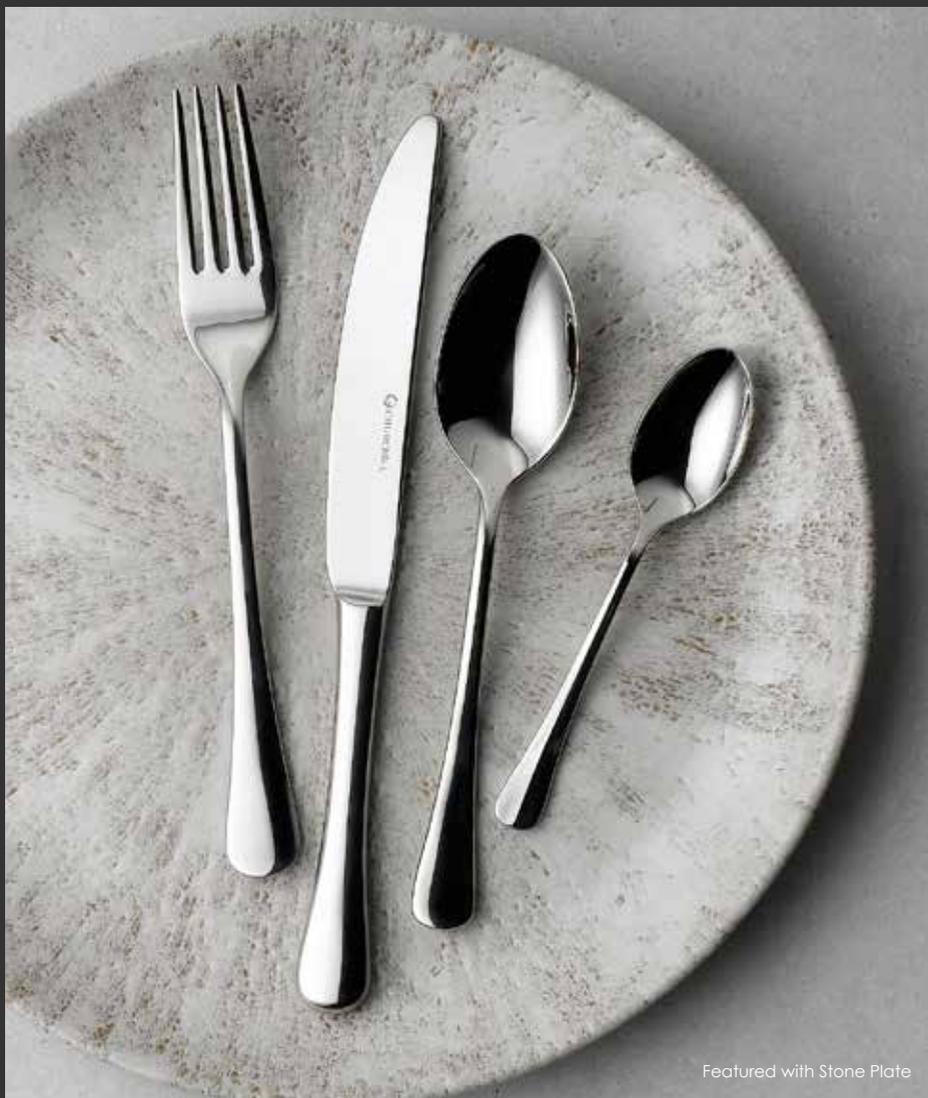
DEMITASSE SPOON
IS DMSP1 11cm
2.5mm
CTN QTY 12



CHURCHILL

Tanner

Soft and simplistic Tanner cutlery shapes are stylish and ergonomically designed for comfort when holding. The contemporary and versatile design is ideal for both casual or premium dining, enhancing the dining experience and complementing the Churchill ceramics portfolio.



Featured with Stone Plate



TABLE FORK
TA TAF01 20.7cm
4mm
CTN QTY 12



TABLE KNIFE
TA TAKN1 23.6cm
8mm
CTN QTY 12



STEAK KNIFE
TA STKN1 23.6cm
8mm
CTN QTY 12



TABLE SPOON
TA TASP1 20.6cm
4mm
CTN QTY 12



DESSERT FORK
TA DEFO1 18.2cm
3.5mm
CTN QTY 12



DESSERT KNIFE
TA DEKN1 21cm
7.5mm
CTN QTY 12



DESSERT SPOON
TA DESP1 18.2cm
3.5mm
CTN QTY 12



CAKE FORK
TA CAF01 13.6cm
2.5mm
CTN QTY 12



FISH KNIFE
TA FIKN1 20.5cm
3.5mm
CTN QTY 12



SOUP SPOON
TA SOSP1 17cm
3.5mm
CTN QTY 12



TEASPOON
TA TESP1 13.6cm
2.5mm
CTN QTY 12



DEMITASSE SPOON
TA DMSP1 11cm
2.5mm
CTN QTY 12



CHURCHILL

Bamboo

Styled on the Cooper shape, Bamboo is a statement design featuring a fine linear embossment. Inspired by nature and the Churchill Bamboo tableware, Bamboo cutlery is modern, delicate and suitable for both formal and casual dining settings.

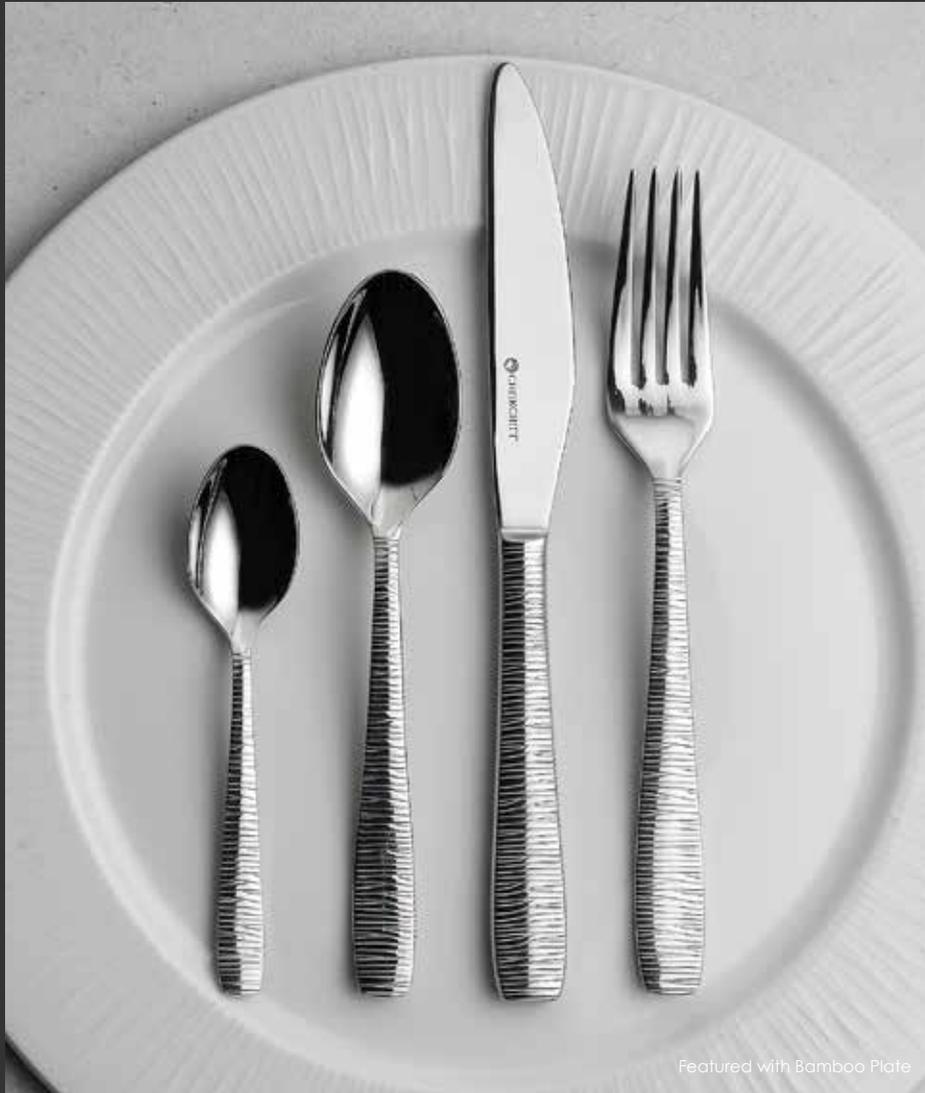


TABLE FORK
BA TAF01 20.7cm
3.5mm
CTN QTY 12



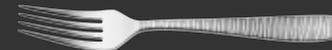
TABLE KNIFE
BA TAKN1 23.8cm
8mm
CTN QTY 12



STEAK KNIFE
BA STKN1 24cm
8mm
CTN QTY 12



TABLE SPOON
BA TASP1 20.6cm
3.5mm
CTN QTY 12



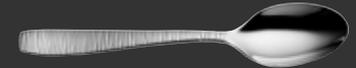
DESSERT FORK
BA DEFO1 18.2cm
3mm
CTN QTY 12



DESSERT KNIFE
BA DEKN1 20.8cm
7.5mm
CTN QTY 12



BUTTER KNIFE
BA BUKN1 18cm
7.5mm
CTN QTY 12



DESSERT SPOON
BA DESP1 18.2cm
3mm
CTN QTY 12



CAKE FORK
BA CAF01 13.8cm
2.5mm
CTN QTY 12



FISH KNIFE
BA FIKN1 20.1cm
3mm
CTN QTY 12



SOUP SPOON
BA SOSP1 17.2cm
3mm
CTN QTY 12



TEASPOON
BA TESP1 13.8cm
2.5mm
CTN QTY 12



DEMITASSE SPOON
BA DMSP1 11cm
2.2mm
CTN QTY 12



LATTE SPOON
BA LASP1 19cm
2.3mm
CTN QTY 12

18/10
Stainless Steel



CHURCHILL

Cooper

Cooper is an original design that expertly combines classic and contemporary design elements to create a feeling of substantial weight and perfect balance. A generous head size and the long tines of the fork combine with a modern angular handle and smoothed edges for comfort.



Featured with Raku & Fluid



TABLE FORK
CO TAF01 20.7cm
3.5mm
CTN QTY 12



TABLE KNIFE
CO TAKN1 23.8cm
8mm
CTN QTY 12



STEAK KNIFE
CO STKN1 24cm
8mm
CTN QTY 12



TABLE SPOON
CO TASP1 20.6cm
3.5mm
CTN QTY 12



DESSERT FORK
CO DEFO1 18.2cm
3mm
CTN QTY 12



DESSERT KNIFE
CO DEKN1 20.8cm
7.5mm
CTN QTY 12



DESSERT SPOON
CO DESP1 18.2cm
3mm
CTN QTY 12



CAKE FORK
CO CAFO1 13.8cm
2.5mm
CTN QTY 12



FISH KNIFE
CO FIKN1 20.1cm
3mm
CTN QTY 12



SOUP SPOON
CO SOSP1 17.2cm
3mm
CTN QTY 12



TEASPOON
CO TESP1 13.8cm
2.5mm
CTN QTY 12



DEMITASSE SPOON
CO DMSP1 11cm
2.2mm
CTN QTY 12

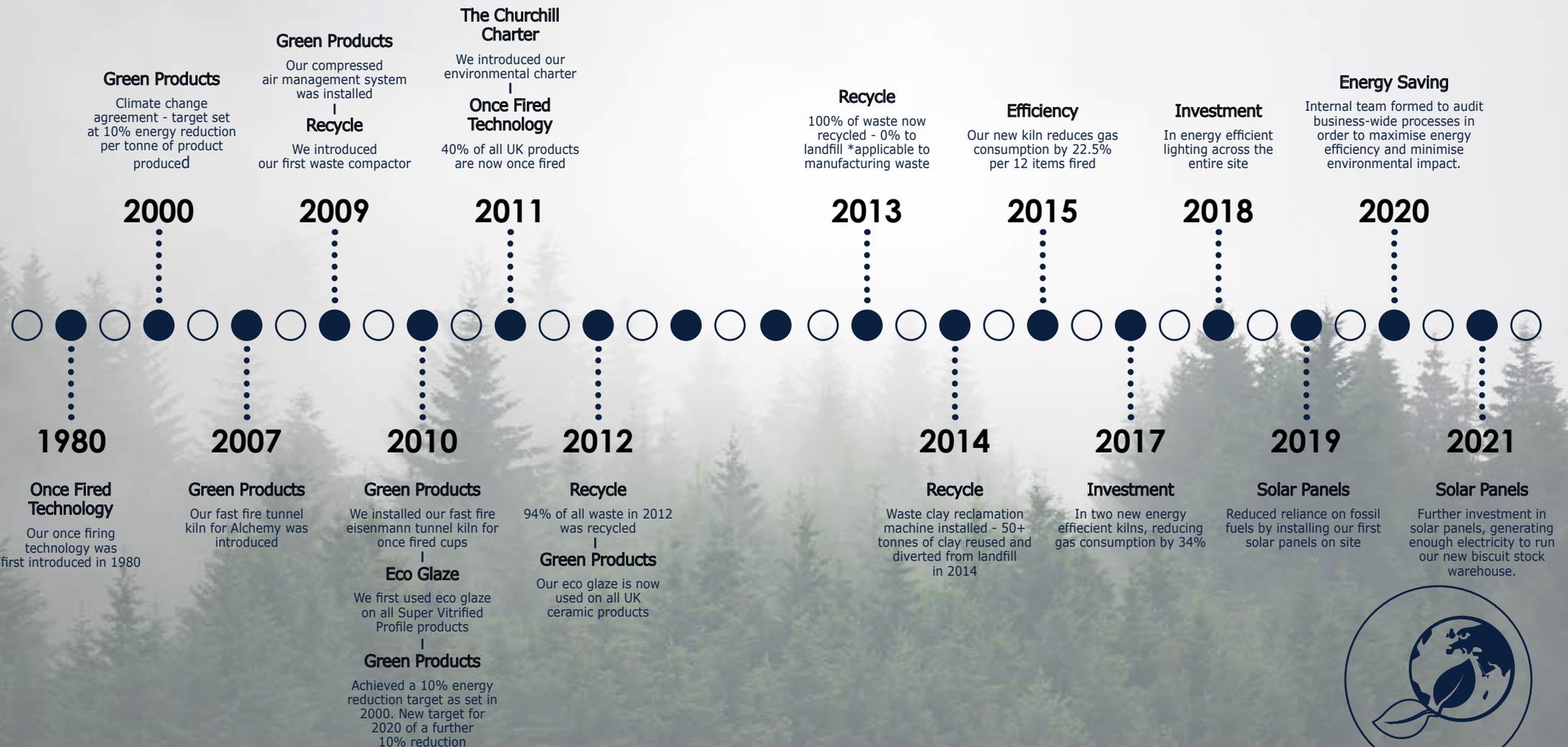


CHURCHILL®

Our Environment

the steps to a more sustainable future

We give extensive consideration to the impact on the environment throughout our production processes and ensure that the best environmental option is always adopted.



FEATURES & BENEFITS - CERAMICS



FULLY
GLAZED BASE

 Although glazing the feet of our ceramics adds complexity it increases functional benefits to the customer. Foot glazing requires 'pin firing'. This prevents scratching to tables and plates when stacked.

 Aunque esmaltar una pieza en su totalidad añade complejidad, esto aumenta los beneficios funcionales para el cliente. El esmaltado en la base de cada pieza requiere de un "pin-firing". Esto evita que se rayen las mesas y platos cuando se apilan.

 Obwohl das Glasieren der FüÙe unseres Geschirres die Komplexität erhöht, erhöht es den funktionellen Nutzen für den Kunden. Für eine Fuß-Glasur ist das sogenannte "Pin-Firing" erforderlich. So wird das Zerkratzen von Tischen und Tellern beim Stapeln verhindert.

 Sebbene la smaltatura dei piedi della nostra ceramica aggiunge complessità, accresce i vantaggi funzionali per il cliente. La smaltatura dei piedi richiede una "cottura su punte". In questo modo, si evitano i graffi sui tavoli e sui piatti quando vengono impilati.

 Le procédé du talon émaillé est un réel avantage fonctionnel pour nos clients. Pour l'obtenir, l'assiette est laissée à sécher sur un trépied en bois. L'émail pulvérisé recouvre intégralement l'assiette sauf 3 petits points au dessous de l'assiette qui seront polis plus tard.



MICROWAVE
SAFE

 Microwave Safe

 Seguro para microondas

 Mikrowellenfest

 Sicuro per microonde

 Va au micro-ondes



DISHWASHER
SAFE

 Dishwasher Safe

 Apto para lavavajillas

 Spülmaschinenfest

 Lavabile in lavastoviglie

 Va au lave-vaisselle



STACKABLE

 The technology used to form our products ensures consistency in size and weight allowing pieces to be stacked back of house using less space and reducing breakages.

 La tecnología utilizada para formar nuestros productos asegura la consistencia en tamaño y peso permitiendo que las piezas se apilen eficientemente usando menos espacio y reduciendo las roturas.

 Die Ränder werden mit einem Schwamm bearbeitet, um eine runde, glatte Oberfläche zu erzeugen, die weniger anfällig für Absplitterungen ist.

 La tecnologia impiegata per formare i nostri prodotti garantisce omogeneità di peso e dimensioni, affinché possano essere impilati negli spazi di servizio con un minore ingombro e meno rotture.

 Une technologie de pointe qui assure la régularité et une parfaite cohérence entre la taille, la forme et le poids du produit. Les espaces de stockage des professionnels sont optimisés.



DURABLE
AND VITRIFIED

 Breakages in ceramics are generally related to porosity or how much water a piece can absorb. Water absorption weakens the chemical structure affecting its durability over time. Through the process of vitrification, the particle structure of our ceramic body becomes strong, dense and watertight.

 Las roturas en la cerámica están generalmente relacionadas con la porosidad, o con la cantidad de agua que una pieza puede absorber. La absorción de agua debilita la estructura química afectando su durabilidad en el tiempo. A través del proceso de vitrificación, la estructura de partículas de nuestro cuerpo cerámico se vuelve fuerte, densa y hermética.

 Brüche in Keramik hängen im Allgemeinen mit der Porosität zusammen oder damit, wie viel Wasser ein Stück aufnehmen kann. Wasseraufnahme schwächt die chemische Struktur, was die Haltbarkeit im Laufe der Zeit beeinträchtigt. Die Partikelstruktur unseres Keramischen Scherben wird durch den Vitrifizierungs Prozess robust, dicht und wasserundurchlässig.

 Le rotture della ceramica dipendono in genere dalla porosità, cioè dalla quantità di acqua che un pezzo è in grado di assorbire. L'assorbimento di acqua indebolisce la struttura chimica, compromettendone la durata nel tempo. Mediante il processo di vetrificazione, la struttura delle particelle del nostro corpo ceramico diventa forte, denso e impermeabile.

 Les fissures ou casses de céramique sont généralement liées au taux de porosité. L'absorption d'eau affaiblit la structure chimique de la céramique, affectant sa résistance dans le temps. Grâce au processus de vitrification, la structure granulaire du corps céramique se compacte et se densifie.



SUPERIOR
GLAZE FINISH

 Our glaze is hard wearing and designed specifically for the hospitality environment. Sprayed glaze creates a smoother and more consistent finish.

 Nuestro esmalte es resistente y está diseñado específicamente para el entorno de la hostelería. El esmalte que se aplica con spray crea un acabado más suave y consistente.

 Unsere Glasur ist widerstandsfähig und speziell für das Gastgewerbe konzipiert. Die aufgesprühte Glasur erzeugt eine glattere und gleichmäßigere Oberfläche.

 Il nostro smalto è resistente e appositamente studiato per le strutture ricettive. La smaltatura a spruzzo crea una finitura più liscia e uniforme.

 Notre émail est conçu spécifiquement pour le secteur hôtelier. Le procédé d'émaillage par pulvérisation permet d'obtenir une finition plus lisse et homogène.



ECO GLAZE

 Our glazing system is carefully formulated to allow oversprayed glaze to be collected, go through a lengthy cleaning process and then be reused, minimising our impact on the environment.

 Nuestro sistema de esmaltado está cuidadosamente formulado para permitir que el esmalte pulverizado sobrante se recoja, pase por un largo proceso de limpieza y pueda luego ser reutilizado, minimizando nuestro impacto en el medio ambiente.

 Unser Glasursystem so gut konzipiert ist, dass wir überschüssig gesprühte Glasur auffangen und nach einem langwierigen Reinigungsprozess erneut verwenden können, um unseren Umwelteinfluss zu minimieren?

 Il nostro sistema di smaltatura è accuratamente formulato affinché lo smalto spruzzato in eccesso venga raccolto, subisca un lento processo di pulizia e possa quindi essere riutilizzato, riducendo al minimo il nostro impatto sull'ambiente.

 Notre système de pulvérisation nous permet de récupérer les excédents d'émail lors du process de nettoyage. En les intégrant à nouveau dans le process de fabrication, nous réduisons notre impact sur l'environnement.



BRITISH STANDARD
EUROPEAN APPROVED
VITRIFIED HOTELWARE

We test the vitrification of our products everyday, both in the kilns during firing and in our laboratory when the manufacturing process is complete.

Probamos la vitrificación de nuestro producto todos los días, tanto en los hornos durante la cocción como en nuestro laboratorio cuando el proceso de fabricación está completo.

Wir testen die Vitrifizierung unserer Produkte tagtäglich, sowohl in den Öfen während des Brennens als auch in unserem Labor nach Vollendung des Herstellungsprozesses.

Ogni giorno sottoponiamo a test la vetrificazione dei nostri prodotti, sia nei forni durante la cottura, sia nel nostro laboratorio, al termine del processo di produzione.

Nous testons la vitrification de nos produits tous les jours, pendant le processus de cuisson et dans nos laboratoires une fois le produit terminé.



BRITISH STANDARD
EUROPEAN APPROVED
HOSPITALITY CERAMIC TABLEWARE
INTENDED CONTACT WITH FOOD

Our ceramics are food safe and comply with British Standard 8654 which specifies the performance requirements for ceramic tableware intended for hospitality use.

Nuestras cerámicas son seguras para los alimentos y cumplen con el Estándar Británico 8654 que especifica los requisitos de rendimiento para los utensilios de mesa de cerámica destinados a la hostelería.

Unser Keramikgeschirr ist lebensmittelecht und entspricht dem British Standard 8654, welches die Standards für den Einsatz im Gastgewerbe festlegt.

Le nostre stoviglie sono certificate per il contatto con gli alimenti e sono conformi al British Standard 8654 che specifica i requisiti prestazionali per i prodotti destinati all'utilizzo professionale.

Nos céramiques sont sans danger pour les aliments et sont conformes à la norme britannique 8654 qui spécifie les exigences de performance pour la vaisselle en céramique destinée au secteur de l'hôtellerie restauration.



BRITISH STANDARD
MECHANICAL DISHWASHER
RESISTANCE

We test dishwasher durability to British Hospitality Standard BS 12875. In service testing has demonstrated that under hospitality use, this is the equal to 5000 dishwasher cycles.

Probamos la durabilidad en los lavavajillas según la Norma de Hostelería Británica BS 12875. En las pruebas se ha demostrado que el uso en hostelería, esto equivale a 5000 ciclos de lavavajillas. El equivalente a poner el mismo plato en el lavavajillas todos los días durante 13 años.

Wir testen die Geschirrspüler-Widerstandsfähigkeit unserer Produkte laut des britischen Gastronomie-Standards BS 12875. In Servicetests wurde nachgewiesen, dass dies bei der Verwendung im Gastgewerbe 5000 Spülgängen entspricht. Das ist so, als würde man denselben Teller 13 Jahre lang jeden Tag in die Spülmaschine stellen.

Verifichiamo la durata in lavastoviglie secondo il British Hospitality Standard BS 12875. Dalle prove effettuate in servizio è emerso che l'uso in strutture ricettive equivale a 5.000 cicli in lavastoviglie. È come mettere in lavastoviglie lo stesso piatto ogni giorno per 13 anni.

Nous testons la résistance au lave-vaisselle selon la norme BS 12875. L'utilisation professionnelle démontre une résistance à plus de 5000 cycles au lave-vaisselle ; soit un lavage par jour pendant 13 ans.

FEATURES & BENEFITS - CUTLERY



**STAINLESS
STEEL**

Manufactured in high quality 18/10 stainless steel. Churchill cutlery meets the highest standards in durability and performance.

El acero inoxidable 18/10 de alta calidad cumple con los más altos estándares de durabilidad y rendimiento.

Hergestellt aus reinem Edelstahl 18/10 erfüllt es höchste Standards in Qualität und Haltbarkeit.

L'alta qualità dell'acciaio 18/10 si aggiunge ai più alti standard di durata e performance.

La haute qualité 18/10 Stainless steel contribue à la durabilité produit.



**DISHWASHER
SAFE**

Dishwasher Safe

Apto para lavavajillas

Spülmaschinenfest

Lavabile in lavastoviglie

Va au lave-vaisselle



BRITISH STANDARD
FOOD SAFETY, CORROSION
RESISTANCE, HARDNESS OF
KNIFE BLADES

Food safety, corrosion resistance and hardness of knife blades.

Apto para lavavajillas

Spülmaschinenfest

Lavabile in lavastoviglie

Va au lave-vaisselle

BADGING

TAILOR MADE

Enhance your brand experience with personalised tableware from Churchill.

Our bespoke design service allows you to brand any product with your own personal identity.

From your logo to a full design solution, we will work with you to create the perfect end result.



CREATING YOUR OWN PERSONALISED TABLEWARE IS EASY WITH 8 SIMPLE STEPS

1. Initial Enquiry

- Supply us with your company logo
- Choose your product from any of the Churchill ranges
- Please provide a Pantone reference
- Tell us where you want your logo to go

(Other pantone colours available outside our specified palette. This may however take a little extra time)

Minimum order quantity is 600 mixed pieces, repeat orders are 300 mixed pieces



4. Fired sample

- We will send the fired sample to you for approval
- This will be a true representation of how your final product will look



5. Customer approval of fired sample

- Email confirmation that you are happy with the fired sample
 - location of badge
 - colour
 - items selected
 - size of badge
- Place your order



2. Visuals -

- We'll email an initial graphic design to you to demonstrate how the finished item will look



6. Decorators

- Our skilled decorators will place your logo on each of your items by hand



3. Customer approval of visual

- We await your confirmation of the visuals sent
 - location of badge
 - items selected
 - size of badge



7. Quality check - Each piece will be subjected to a quality check before despatch

8. Delivery of your order!



GENERAL INFORMATION

CARRIAGE

Goods for export are ex Company premises and all carriage costs will be added. Special deliveries will incur extra carriage costs. Goods for export are ex Company premises and all carriage costs will be added.

CLAIMS

Any claims must be made in writing to Churchill within 48 hours of delivery for breakage and short delivery and within 10 days of date of invoice for non delivery. Claims made outside of these times scales will be resolved at Churchill's discretion.

MINIMUM ORDER QUANTITY

Please note that the minimum discountable order is ten cartons.

METALLISED PRODUCTS

Any patterns which include gold or platinum are not suitable for use in a dishwasher or microwave oven.

SAMPLES

Samples of any standard items are available upon request and are invoiced at list price plus carriage.

SIZES AND CAPACITIES

Sizes and capacities are nominal and we reserve the right to alter them as necessary without prior notification.

LIDS AND STOPPERS

Additional lids and stoppers are available.

RETURNS

Products can only be returned after prior agreement from Churchill Sales Office. A surcharge of 25% may apply. Any made to order or matching items cannot be returned under any circumstances.

PERSONALISED BADGING AND SPECIAL BANDS

Enhance your brand experience with personalised tableware from Churchill. Our bespoke design service allows you to brand any product with your own personal identity. From your logo, to a full design solution, we will work with you to create the perfect end result. For full details please see page 358 or contact your Churchill representative.

PLEASE NOTE

- (i) Minimum order required: 600 only assorted items with a minimum of 300 only for repeat orders. All subject to normal carton quantities.
- (ii) All orders are subject to a 10% variance under or over the ordered quantity.
- (iii) A minimum preparation fee of €140 nett is charged for the finished badged sample if no order is placed.

In the printing of this brochure, every effort has been made to ensure perfect reproduction of product colours, but due to printing limitations, they may not be an exact match to the actual product.



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