



PRODUCT CATALOG

G
GENSE
SCANDINAVIAN DESIGN SINCE 1856



BY APPOINTMENT TO
H.M. THE KING OF SWEDEN



160 years of tradition in manufacturing cutlery recognizes Gense as one of Europe's largest suppliers of cutlery. Gense's top-quality, design and respect for traditions contributed in the title Royal Warrant Holder received from the King of Sweden in 1982. Appointment as Royal Warrant Holder to HM King Carl XVI Gustaf means that the company represents the very best in the country in its industry. The award of the title is an honor and evidence of the extremely high quality maintained by Gense in its products.



AN ANCIENT TRADITION OF CRAFTSMANSHIP

Gense, Gustaf Eriksson NySilverfabrik i Eskilstuna, was established in 1856. Gense's founder, Gustaf Eriksson, had from the beginning manufacturing of doors for tiled ovens as a speciality. It was not until his son Axel Eriksson took over the business in 1885 that Gense took the crucial step and extended its range to include cutlery and silver plated tableware.

Since the early decades of the twentieth century, Gense has collaborated with designers who have worked with burning enthusiasm alongside the craftsmen. This is one of the distinctive features of the famous Swedish industrial art, where artistry, craftsmanship and technical discoveries go hand in hand.

Since Gense was established over 160 years ago, a great deal of cutlery has found its way around the world and become treasured heirlooms, handed down through generations.

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FIND YOUR FAVORITE **AMONG EVERYTHING**

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Silverware

HIGH QUALITY **TASTES GREAT**

Our silverware is a result of many years of fine collaboration between designers and skilled craftsmen. In both shape and patterns, the designer's view of art and culture is combined with the precision work of the silversmith.

It takes many years to master the art of making silverware. All different elements such as embossing, grinding, soldering, sealing etc. have a specially trained silversmith.










Every single piece is carefully checked, all to ensure that the high level of quality which is Gense's hallmark, is kept.



Chippendale has a soft and gracious design, which fits both everyday table settings and more festive occasions. The model originates from the 1700s and got its name from the English furniture designer, Thomas Chippendale.

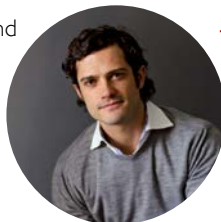


Studio GAB is the name behind many of our most beloved and classic silverware designs. Some of the keywords when designing silverware has been: quality, sustainability, design and tradition.

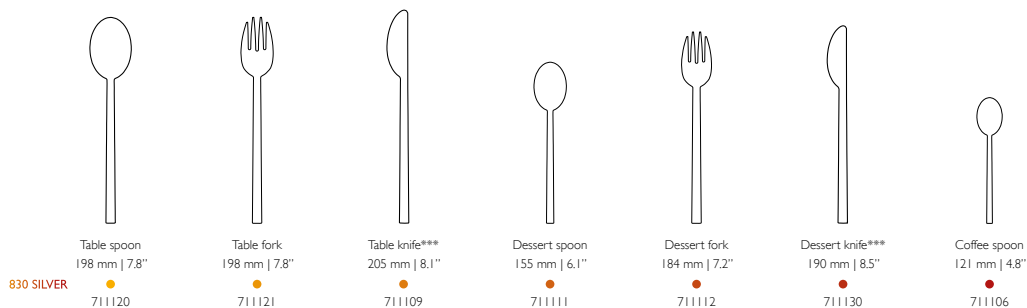
								
Dinner spoon 205 mm 8.1"	Dinner fork 201 mm 7.9"	Dinner knife*** 228 mm 9"	Table spoon 180 mm 7.1"	Table fork 178 mm 7"	Table knife*** 202 mm 8"	Dessert spoon 150 mm 5.9"	Coffee spoon 119 mm 4.7"	Cake server**** 261 mm 10.3"
830 SILVER								
713700	713701	713708	713720	713721	713709	713711	713706	713769
EPNS								
723700	723701	723708	723720	723721	723709	723711	723706	723769



CPB 2091's elegant shape combines the beautiful and aesthetic with functional simplicity. The cutlery is easy to recognize because the knife, fork and spoon share the characteristic exact rounded shape. Inspiration is gathered from international cities and architecture. The cutlery adds an extra essence whether you choose to arrange the table in a traditional or modern and trendy setting.



Carl Philip Bernadotte is educated as a designer at the Rhode Island School of Design in USA and the Forsbergs School in Stockholm. This silver cutlery is the first product to be launched under the brand name CPB. The numbers 2091 stands for the year 2009 and the model number 1.






Gammal Fransk has the pattern "French lily". Traditionally the flower has been used to represent the French loyalty; in that sense it is said to signify perfection, light and life, perfectly in line with this beautiful and beloved model.



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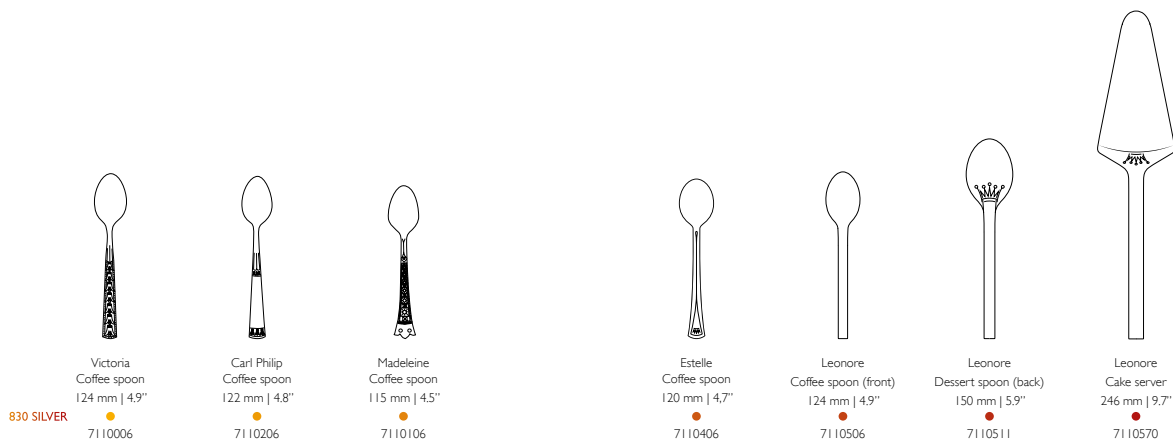
							
Dinner fork 200 mm 7.9"	Dinner knife*** 231 mm 9.1"	Table spoon 183 mm 7.2"	Table fork 186 mm 7.3"	Table knife*** 210 mm 8.3"	Dessert spoon 162 mm 6.4"	Coffee spoon 124 mm 4.9"	Cake server**** 265 mm 10.4"
830 SILVER ●	●	●	●	●	●	●	●
711201	711208	711220	711221	711209	711211	711206	711269
EPNS ●	●	●	●	●	●	●	●
721201	721208	721220	721221	721209	721211	721206	721269



Kungasilver is decorated with the royal crown as a continuous ornament. The three models Victoria, Carl Philip and Madeleine are designed by Jerker Wessfeldt. The models Estelle and Leonore are designed by Erika Lagerbielke.



Erika Lagerbielke is one of Sweden's most well-known designers. She is a professor of glass design at Linnaeus University and in 2010 she received the honorary assignment to shape Sweden and the government's wedding gift to the Crown Princess couple.















Olga is a romantic rococo cutlery, beautiful ornamented. It provides festivity to any table with its lively curvature. The cutlery is one of Gense's most popular and classic models and originates from the 1800s.



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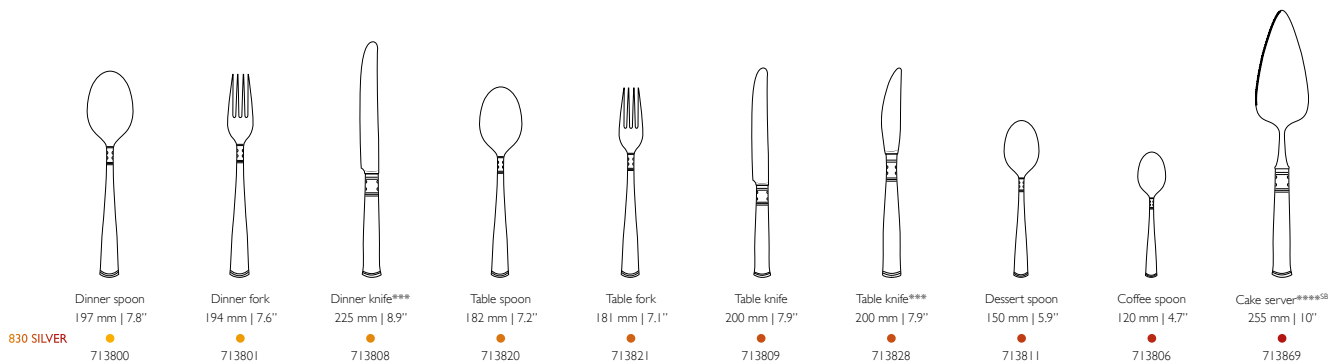
									
Dinner spoon 222 mm 8.1"	Dinner fork 208 mm 7.9"	Dinner knife*** 240 mm 9"	Table spoon 178 mm 7.1"	Table fork 178 mm 7"	Table knife*** 209 mm 8"	Dessert spoon 159 mm 5.9"	Dessert spoon 159 mm 5.9"	Coffee spoon 123 mm 4.7"	Cake server**** ⁵² 270 mm 10.3"
830 SILVER ● 711500	● 711501	● 711508	● 711520	● 711521	● 711509	● 711503	● 711511	● 711506	● 711569
EPNS ● 721500	● 721501	● 721508	● 721520	● 721521	● 721509		● 721511	● 721506	● 721569



Rosenholm has the functionalism's tight and clean lines. The matt finish model is still undoubtedly modern in its character. It is one of our favorite and top-selling silverware models of all time.



Jacob Ängman studied at Stockholm Technical School and in 1907 he began his long and loyal employment at Guldsmidsaktiebolaget in Stockholm. Jacob Ängman participated in several famous exhibitions.





Svensk is an evidence of a timeless Scandinavian design. The model originates from the simple and plain original model from the 1700s. Svensk is a genuine Swedish model that to this date still is very popular.



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Dinner spoon
205 mm | 8.1"

830 SILVER

712100



Dinner fork
205 mm | 7.9"

712101



Dinner knife***
233 mm | 9"

712108



Table spoon
178 mm | 7.1"

712120



Table fork
179 mm | 7"

712121



Table knife***
207 mm | 8"

712109



Dessert spoon
158 mm | 5.9"

712111



Coffee spoon
120 mm | 4.7"

712106



Cake server****
264 mm | 10.4"

712169



Prins, Princesa and Klockan are perfect baptism gifts since they can be engraved with name, date and time of birth, weight and length. As with all silverware from Gense, these spoons gets more beautiful the more you use them.



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Prins
Baptism spoon
144 mm | 5.7"

830 SILVER



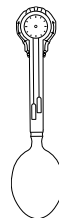
710835



Princesa
Baptism spoon
144 mm | 5.7"



710836



Klockan
Baptism spoon
144 mm | 5.7"



710832

Silver hallmarks

THE SILVER HALLMARKS ARE YOUR GUARANTEE

All our silverware is hallmarked to ensure its authenticity. Starting from 2018 all of our newly produced silverware will be stamped with the imprints shown on this page.*

The **fineness hallmark** tells you the per mille part silver in your silverware. For instance, the 830 silver consists of 830 per mille (83 %) pure silver.

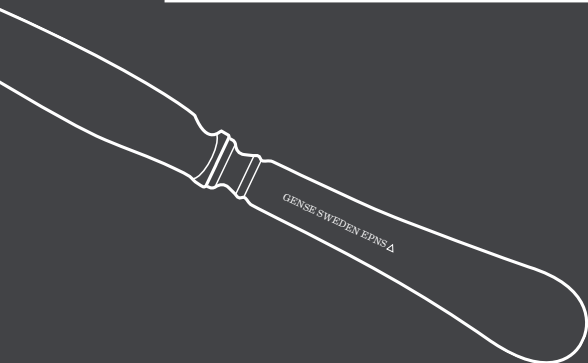
830

The **name hallmark** tells you who have made the silverware.

GENSE

Our **silver-plated** cutlery is hallmarked with "GENSE SWEDEN EPNS"

GENSE SWEDEN EPNS Δ



* Differences may occur between these hallmarks and the real ones.

Silver care

IT DOESN'T TAKE MUCH TO KEEP THEM BEAUTIFUL

USE THEM OFTEN

The more you use the cutlery, the less care is needed. It is the best way to preserve the glorious luster and shine that only genuine silverware has.

STORAGE

If you use your silverware every day it is perfectly fine to store it in your regular kitchen drawer, just make sure they are not mixed with any stainless steel cutlery. Also keep in mind that rubber is not the best friend of silver since it may cause stains. If you don't use your silverware on a daily basis, you can store the cutlery in a schatull or in Gense's cutlery roll.

WHAT DOES STOCKFISH AND EGG HAVE IN COMMON?

Besides that both are usual elements of the Swedish Christmas dinner table, they can also cause stains on silverware if they are in contact for a longer time. If you have used the cutlery for stockfish or eggs, wash the silverware immediately after the meal to avoid discoloration.

HERE ARE SOME TIPS

- If you have had a dinner and don't want to wash the cutlery right away, don't let them soak in water.
- Like glass, it is good if you wipe the cutlery after cleaning them to avoid stains.

USE THE DISHWASHER

It is perfectly fine to wash your silverware in the dishwasher, just make sure that they are not placed close together with stainless steel cutlery. Of course they can also be washed by hand with ordinary dish soap.

Design cutlery

CONSTANTLY **MAKING NEW CLASSICS**

Many years of co-operation with well-known designers has resulted in the development of a series of classical, innovative and functional cutleries, always respecting the material - the highest quality of stainless steel.

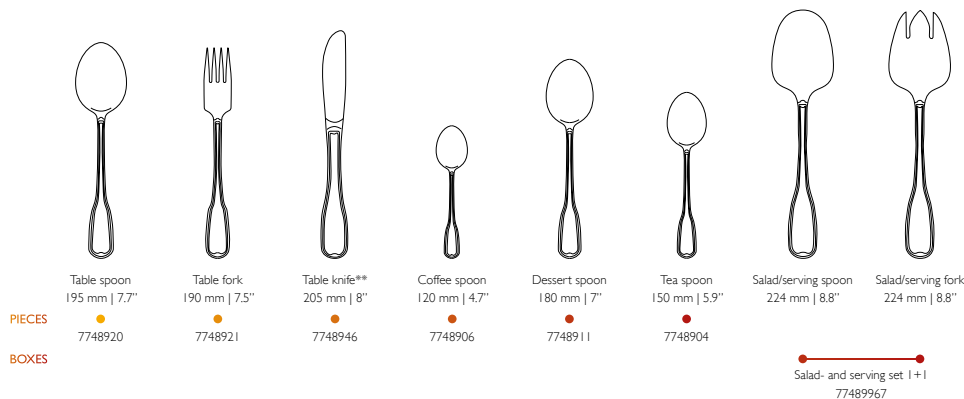
The Gense concept has participated in setting the standard for Scandinavian design. By balanced styling, the cutlery creates a good synergy in your hands.



Attaché was designed in 1958 by Folke Arström and is inspired by the age of the baroque. The cutlery has a classic and clean design with a double-fluted handle. With a touch of modernism, the cutlery stands out from being conventional.



Folke Arström was the artistic director for AB Gense in Sweden for 20 years. He achieved both design and sales successes in flatware and kitchenware. He could sense the demands of the market and was a leading source in the field of design.

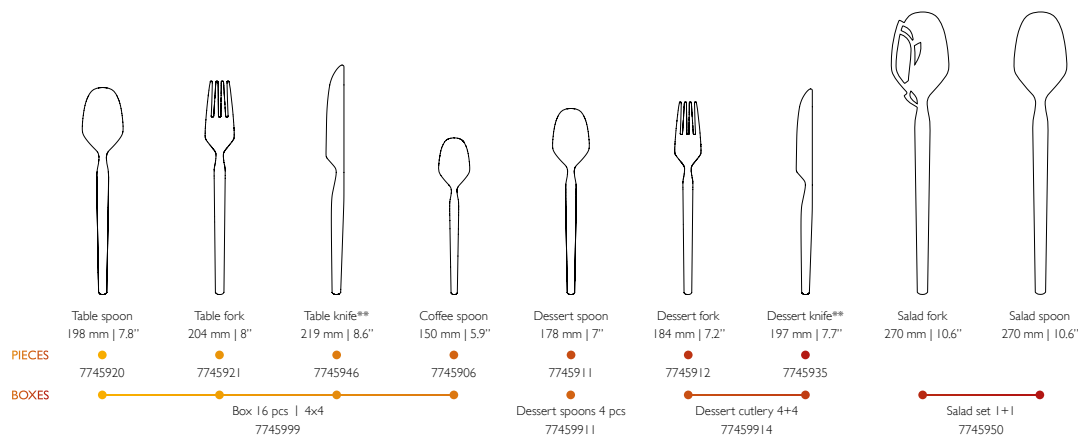




Dorotea is distinguished by a solid shape which is distinct, yet soft. The cutlery's accomplished balance gives harmony to every table setting. With Dorotea, Gense has a functional and timeless cutlery that combines tradition and craftsmanship with design on an international level.



Monica Förster is one of Sweden's most renowned designers. She grew up in the small village Dorotea in Sweden. Monica Förster's design features a well-thought-out simplicity without unnecessary details and she is driven by a great curiosity for new materials and approaches.

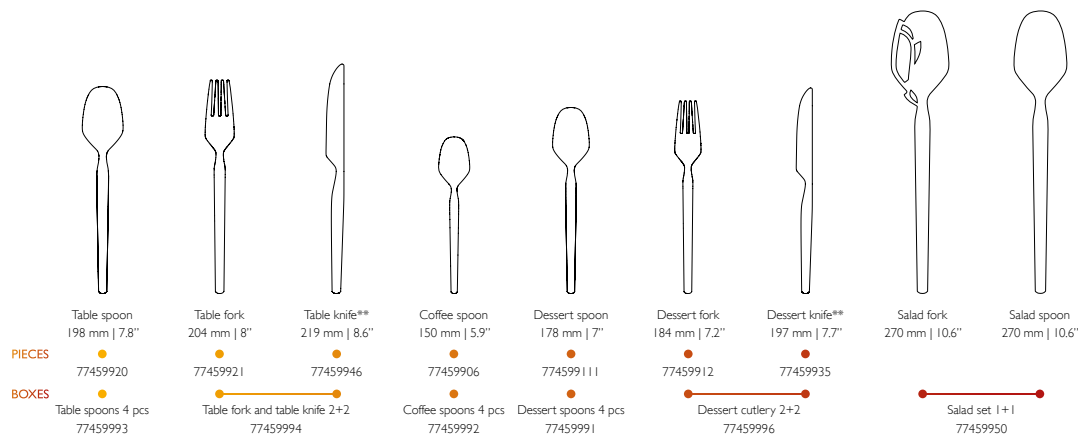




Dorotea Night is, as the name claims, an all-black cutlery. It is perfect for both traditional and contemporary table settings. Dorotea Night is distinguished by a solid shape which is distinct, yet soft. The cutlery's accomplished balance gives harmony to every table setting.



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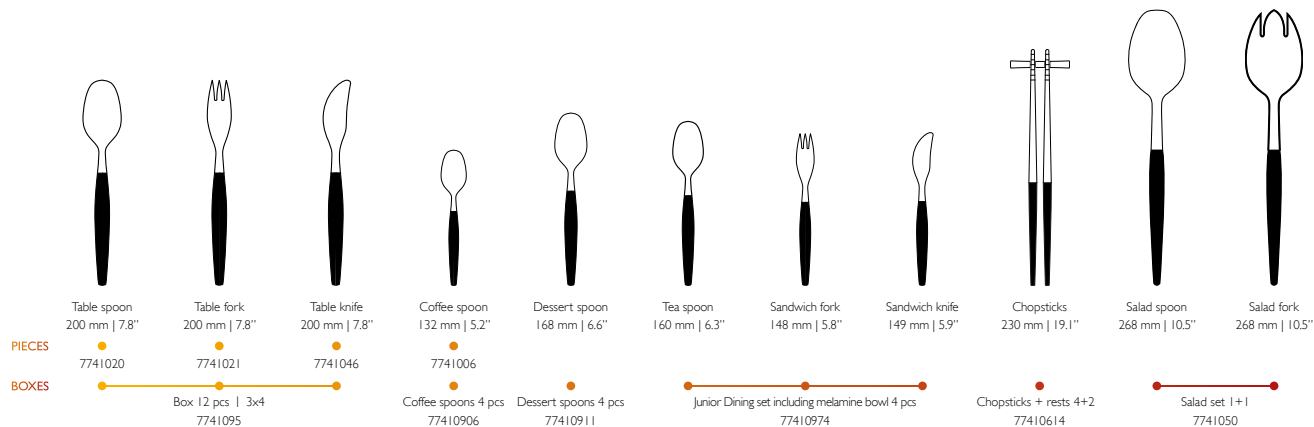




Focus de Luxe is a stylish retro-classic from 1955 with a design that is timeless and functional. The cutlery has been a collector's item for many years. It has been listed by the "New York Times" as one of the "100 best designed products in modern time".



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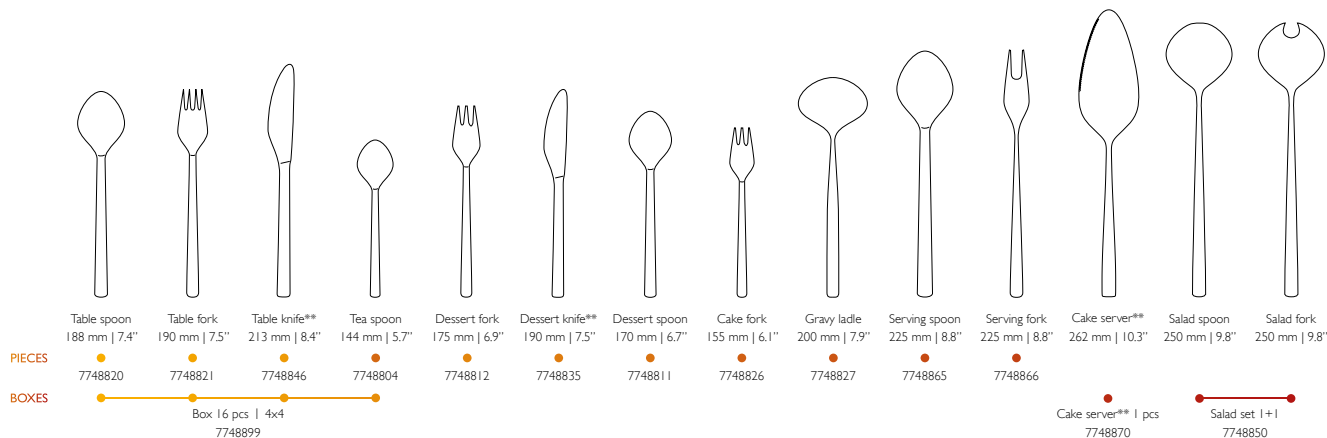




Fuga is a cutlery suitable for both everyday use and special occasions. The cutlery has a classic design with soft rounded lines which makes it rest comfortable in your hand. The design expresses clarity and precision.



Tias Eckhoff is without a doubt, one of Norway's most versatile designers. He was a pioneer within industrial design and was a helping hand in creating the concept of Scandinavian design. A large number of his designs have become classics.

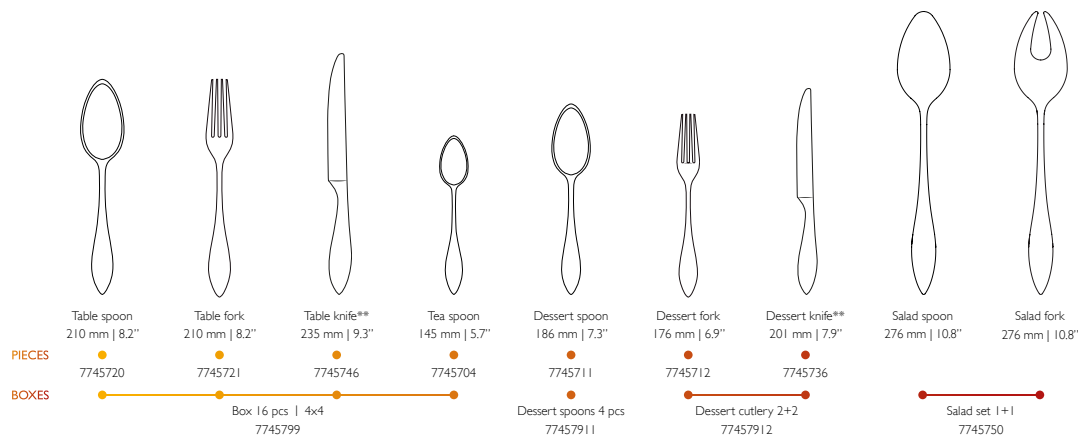




Indra is streamlined and aesthetically a very pleasing cutlery to both look at and hold in your hands. A great deal of consideration is placed behind this design. The cutlery is larger than most other lines and therefore it is stable and secure to hold.



Ingegerd Råman strongly believes that design and functionality go hand in hand. Her motto is: "The object one designs must deliver its promise." All of her designs are well balanced and of high quality. She constantly applies new techniques and experiments with new shapes.

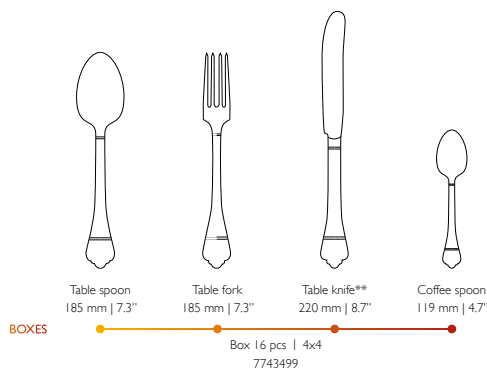




Lord has an elegant and classic design, inspired by old silver patterns. The decorations on the cutlery will enhance a beautiful table setting and at the same time, the high quality material will allow you to use the cutlery every day.



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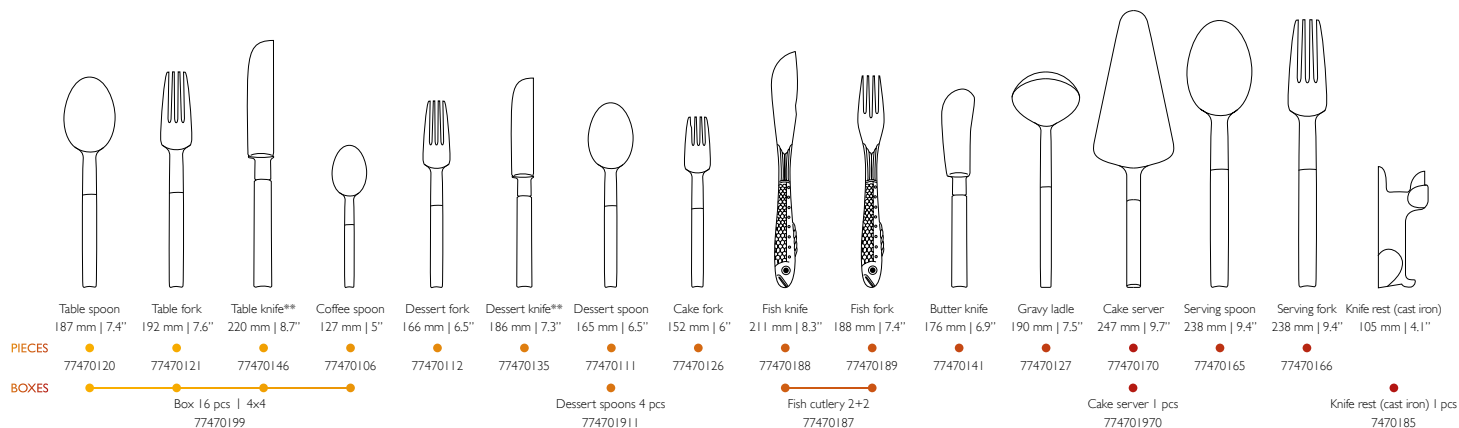




Nobel is beautifully designed and was made to mark the 90th anniversary of the Nobel Prize. The handle has a matt finish and is complemented with a bowl, blade or tines with a mirror finish. Nobel is one of the most popular cutlery lines in Scandinavia.



Gunnar Cyrén was educated at the University of Industrial Arts in Stockholm. He specialized in metals and as a gold and silversmith. Cyrén was selected to design both the glassware and flatware for the 90th anniversary of the Nobel Prize.

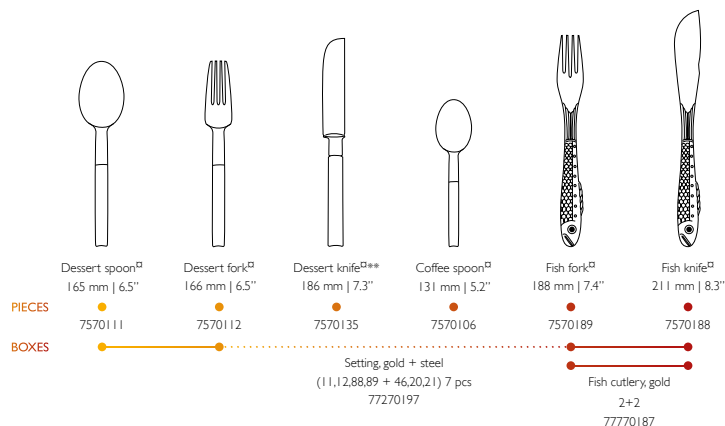




Nobel is beautifully designed and was made to mark the 90th anniversary of the Nobel Prize. The handle has a matt finish and is complemented with a bowl, blade or tines with a mirror finish. This version of the cutlery is made with a beautiful gold-plated finish.



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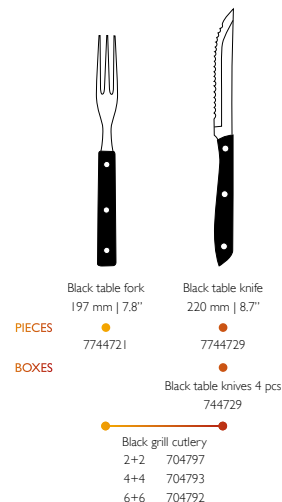
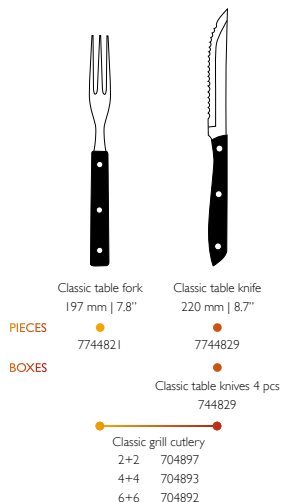




Old Farmer grill cutlery consist of an exquisite combination of wood/POM-plastic and stainless steel. The blade of the knife is particularly suitable for steaks or barbecued meat, however it can be used for all sorts of occasions. Old Farmer is delivered in robust wooden boxes.



Bent Severin is the designer behind the popular grill cutlery Old Farmer. After receiving a certificate from university Bent Severin also took a masters degree in architecture at the Royal Danish Academy of Fine Arts. Bent Severin has worked all around the world with design and architecture.





OLD FARMER XL

CLASSIC & MICARTA

By Bent Severin / Studio Gense

Old Farmer XL steak knife is a robust cutlery. With the sharp stainless steel blade, this knife is perfect to use for meat or other barbecued meals. It is designed with a larger handle and the blade has extra good sharpness. The handle of the Classic steak knife is made of pressed wood and the handle of Micarta consists of textile fibers and melamine resins. The knives are delivered in robust wooden boxes.



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Classic XL steak knife
235 mm | 9.2"

BOXES

Classic XL steak knives

2 pcs 744892

4 pcs 744894



Micarta XL steak knife
235 mm | 9.2"

BOXES

Micarta XL steak knives

2 pcs 744692

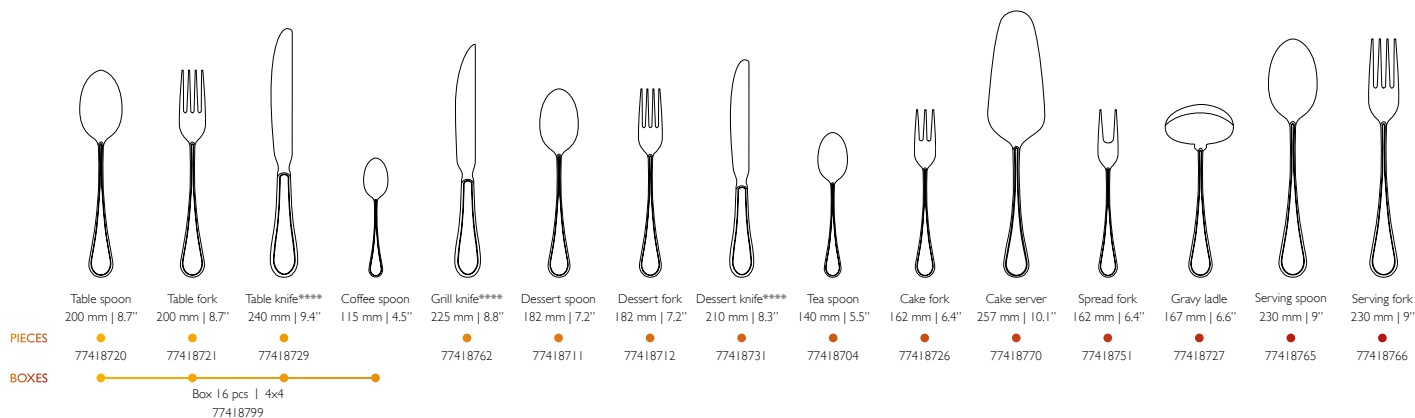
4 pcs 744694



Oxford is made of very thick stainless steel which provide a magnificent impression. The thickness and the deep pattern give the cutlery its proper balance. Oxford is suitable for everyday use and special occasions.



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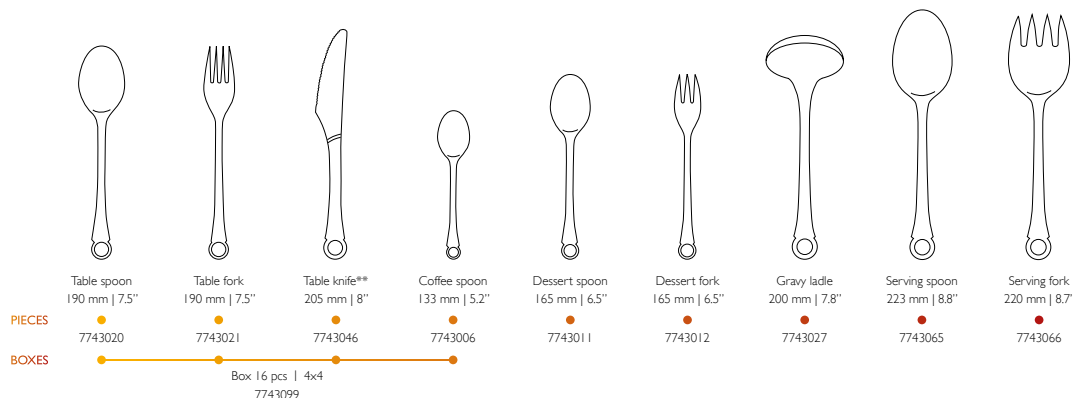


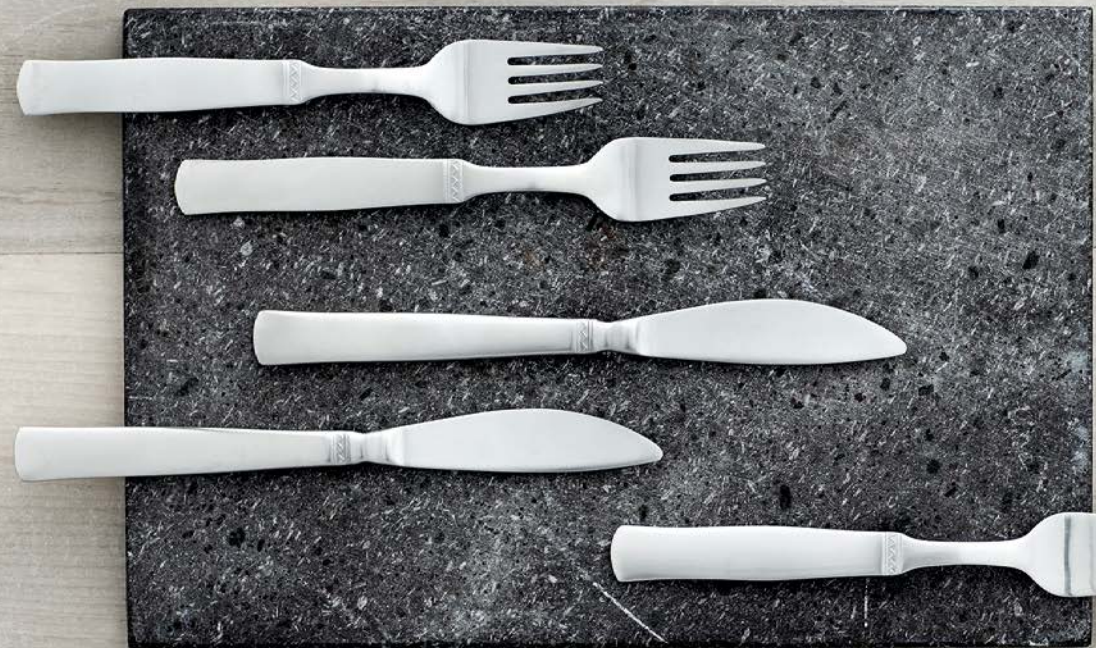


Pantry is one of the best-known flatware lines in Denmark. It is often called "sailor's cutlery" because of its characteristic "eye". The cutlery is as handy to hang up whilst traveling on the sea, as it is suitable for the modern home.



Henning Seidelin is one of Denmark's most famous sculptors who worked with a combination of soft and elegant lines. He later became an industrial designer and created classic products such as cutlery, kitchenware and furniture.

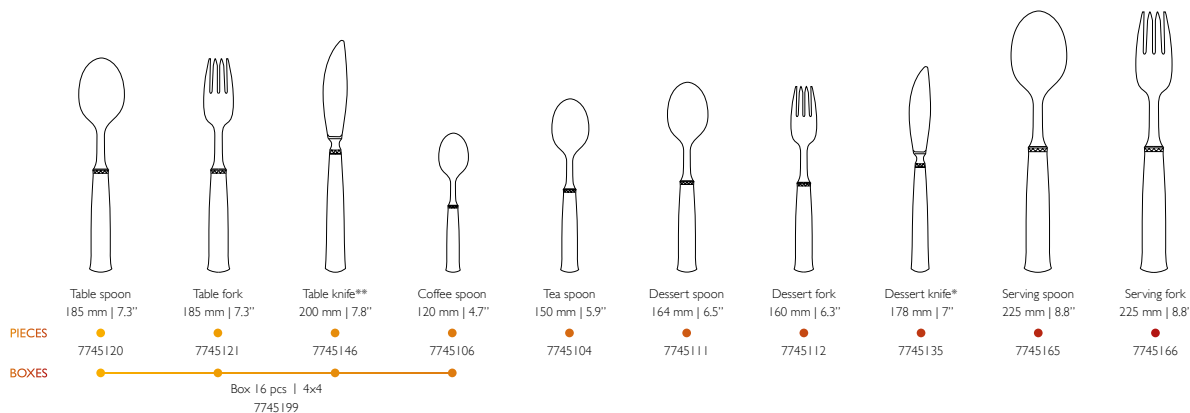




Ranka has become a classic because of its shape and design. The cutlery is timeless due to its simple form and the restrained decorations. Ranka is easy to recognize because of the zigzag pattern on the top of the handle. The cutlery is comfortable to hold and is suitable for all occasions.



Sven Arne Gillgren studied at the Industrial School of Art in Stockholm. He later became the artistic leader of the Swedish company Guldsmidsaktiebolaget and has made public decorations for churches in Stockholm and Malmö. His work is represented in the Museum of National Art.

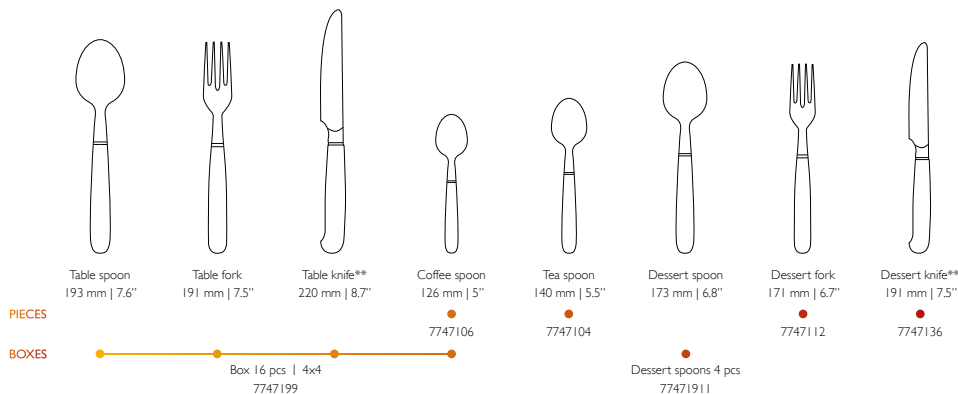




Rejka is designed with a combination of matt and mirror finish to create an elegant impression. The design is modern and functional and inspired by old Nordic idiom. The small details on the cutlery will personalize your table setting.



Cilla Persson is a Swedish industrial designer with a solid background. She lends her inspiration from Japanese and old Nordic aesthetics and her aim is to create functional, timeless and beautiful designs.

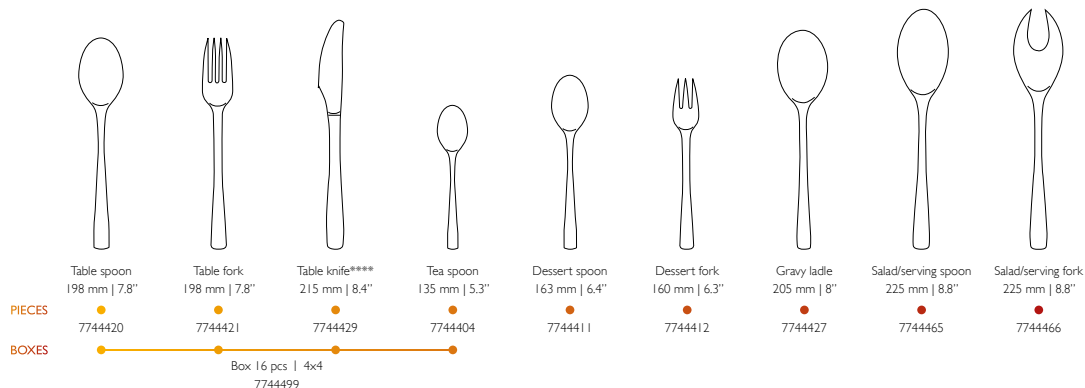




Steel Line is shaped by soft continuous curves and smooth surfaces. Launched in 1970, it is still one of the most elegant cutlery lines of all times. Its acclaimed function makes it suitable for both everyday use as well as special occasions.



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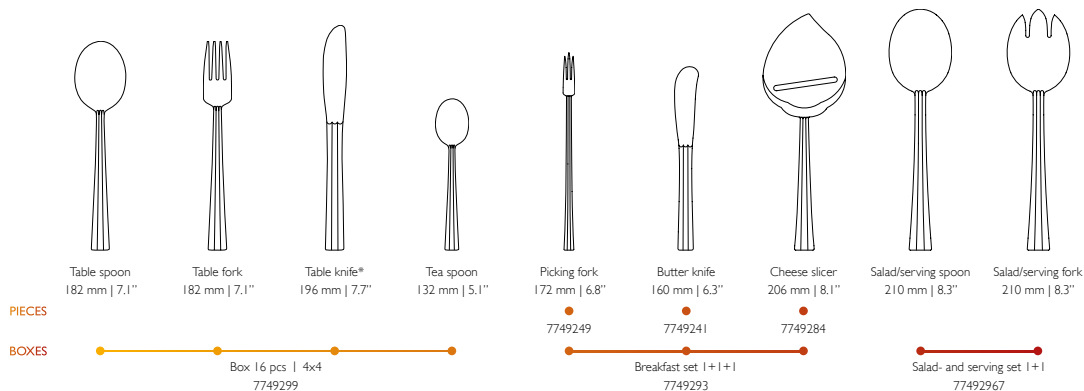




Thebe was designed by Folke Arström in 1944. In all fields of art there are certain basic design principles that remain constant and desirable - untouched by the whims of fashion. Thebe is easy to recognize because of its now classic pattern inspired by the style of ancient Egypt.



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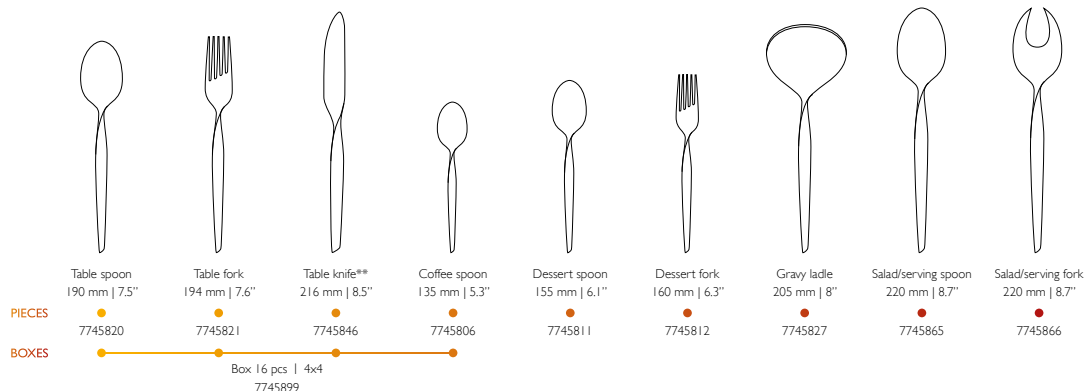




Twist has a playful and decorative design that targets modern individuals who appreciate the latest in fashion. The cutlery is nickel-free and allows you to decorate the table even if you have sensitive skin or allergies to nickel.



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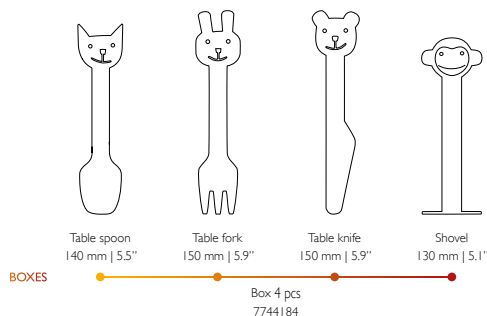
ANIMAL FRIENDS

By Karin Mannerstål

Animal friends consist of the four friends: the rabbit, teddy bear, cat and monkey. When they scamper around in the kitchen, it becomes much more fun being a child at the dinner table. The animal shaped cutlery is child-friendly with rounded corners and edges. The set is designed for children from the age of 1-4 years.



Karin Mannerstål's design products are sold all over the world. Karin is especially proud of being exhibited at the Louisiana Museum of Modern Art, north of Copenhagen.



Mixed Cutlery

TWO PAGES

WITH FIVE FAVORITES

One of these favorites are Baguette Champagne, a cutlery that stands out from the ordinary. Imagine setting the table for New Year's Eve with a beautiful champagne colored cutlery.

Another cutlery worth mentioning is the salad set from Retro Collection. A cutlery that was first introduced in the 1950's and is now more modern and appealing than ever.



RETRO COLLECTION & FOCUS STEEL

By Pierre Forsell



COCKTAIL FORKS
Box 4 pcs, 175 mm
77406544



SALAD SET
Box 1 + 1, 300 mm
7740650



FOCUS SEAFOOD FORKS
Box 4 pcs, 205 mm
7748025



BAGUETTE CHAMPAGNE & MAMBO *By Gense Casual*



BAGUETTE CHAMPAGNE
Box 24 pcs, 4X6
7742090



MAMBO SALAD SET
Box 1+1, 285 mm
77454450

Old Farmer kitchen knives

YOUR BEST FRIENDS **IN THE KITCHEN**

Old Farmer Classic kitchen knives are robust and beautifully designed by the industrial designer Cilla Persson. The knives are made in an exquisite material combination with wooden handles and blades of stainless steel. Old Farmer kitchen knives are delivered in robust wooden boxes.



OLD FARMER CLASSIC KITCHEN KNIVES

By Cilla Persson

OLD FARMER CLASSIC CARVING SET
160/210 mm
7744881



OLD FARMER CLASSIC CHEF KNIFE
150 mm
7744875



OLD FARMER CLASSIC BREAD KNIFE
220 mm
7744874



OLD FARMER CLASSIC SALMON KNIFE
270 mm
7744887



Le Gourmet cast iron

IT IS ALL ABOUT **THE MATERIAL**

If you want a professional result from your cooking, there is no better material to use than cast iron. All of Le Gourmet's cast iron products are heat treated with rapeseed oil, therefore you only need to use a minimum of frying oil.

The cast irons are stable to use and become more beautiful, the more you use them. They are suitable for modern glass ceramic stoves, as well as traditional ovens.



LE GOURMET CAST IRON PANS

By Studio Gense



GRILL PAN
ø 25 cm, iron handle **4605120**



PANCAKE PAN
ø 24 cm, iron handle **4627120**



GRILL PAN
ø 28 cm, iron handle **4606120**



SMALL PANCAKE PAN
ø 26 cm, iron handle **4625120**



LE GOURMET CAST IRON PANS

By Sigurd Persson



FRYING PAN
ø 25 cm, iron handle, round rim **4601120**



FRYING PAN
ø 25 cm, iron handle, straight angle **4602120**



FRYING PAN
ø 28 cm, iron handle, round rim **4603120**



FRYING PAN
ø 28 cm, iron handle, straight angle **4604120**



FONDUE FORKS
6 pcs **4621200**



FONDUE SET
1,75 liter; with heating stand **4618100**

LE GOURMET
CAST IRON
By Sigurd Persson



GRATIN DISH
25x25 cm **4613100**



POT
3 liter; round with cast iron lid **4636100**



POT
5 liter; oval with cast iron lid **4638100**



LE GOURMET CAST IRON

By Studio Gense



BLINI PAN
ø 13,5 cm, iron handle **4661120**



POT
3 liter; round with glass lid **4673100**
4 liter; round with glass lid **4649100**
6 liter; round with glass lid **4676100**



By Gunilla Lindahl

MORTAR
H 13 cm **4614100**
H 5 cm **4639100**

Ergonova kitchenware

THE UNIQUE SHAPE **IS THE DIFFERENCE**

The idea with the Ergonova kitchenware is that the working environment should be adapted to the individual and not the other way around.

The unique shape of the Ergonova serving tools requires a different movement than usual serving tools. The "power grip" with the special thumb grip means that you work with a straight wrist and twist your entire arm in the portioning moment. This motion relieves your wrists, shoulders and elbows.





SOUP LADLE
5 cl **680105**
18 cl **680118**



SOUP LADLE
8 cl **680108**
24 cl **680124**



SOUP LADLE
12 cl **680112**
28 cl **680128**



PORTION SERVER
56x110 mm **681402**
85x110 mm **681401**



PORTION SPOON
90 mm **680609**
110 mm **680611**

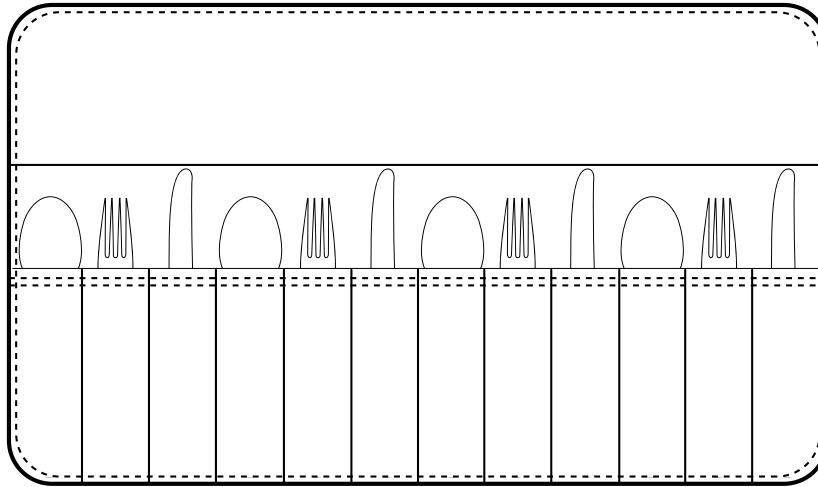


PORTION SPOON
60 mm **680506**
90 mm **680509**



SERVING LADLE
15 cl **680315**





CUTLERY ROLL, BLACK
for 12 coffee spoons (small) **989806**
for 12 table pieces (medium) **989812**
for 12 dinner pieces (large) **989800**

Product care

IT DOESN'T TAKE MUCH TO KEEP THEM BEAUTIFUL

GENERAL ADVICE

- Never leave the cutlery to soak. If you don't want to wash the cutlery right away, just rinse it.
- You can wash the cutlery in your dishwasher, but always remember to open the dishwasher door immediately after the cycle is completed.
- Do not wash your Gense cutlery together with other types of steel. Particles of rust can stain your new cutlery during the washing process.
- To maintain the beautiful shine and protection, we recommend to clean the cutlery with steel polish twice a year.

WE RECOMMEND HANDWASH

Almost all of the Gense cutlery range is dishwasher proof, however, there are a few cutlery lines that needs some extra attention.

Focus de Luxe - dishwasher proof up to 55°C.

Dorotea Night - we recommend that you wash them by hand.

Nobel Gold - we recommend that you wash them by hand.

Old Farmer Classic - we recommend that you wash them by hand.

Old Farmer Black/Micarta - dishwasher proof up to 55°C.

LE GOURMET CAST IRON

- After use, rinse the cast iron with lukewarm water and let it dry.
- Only use detergent if you have cooked something with a strong flavor.
- If the cast iron has been exposed to rust, lubricate it with oil and leave it overnight. Wipe away any excess fat and loose rust the following day.
- Genses cast iron can be used in the oven, as long as it doesn't have details of wood and plastic.
- Glass lids may be used in the oven with a maximum temperature of 175 degrees.
- Do not use the cast iron pan/pot to store food.

Explanation

WHAT DO THE SYMBOLS MEAN?

SB	STAINLESS STEEL BLADE
▣	GOLD PLATED
*	MONO
**	MONO, SERRATED
***	HOLLOW
****	HOLLOW, SERRATED
”	INCHES



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