



We are passionately dedicated to enhancing the gastronomy experience with a strong commitment to premium product performance, authentic design, and sustainable practices.

In 1983, Kar Porselen embarked on this endeavor in a modest ceramic atelier with the intention of becoming a genuine industry stakeholder by providing porcelain tableware solutions. With the goal of inspiring future trends and leading the industry as a pioneering brand, Bonna was introduced in 2014. Since the beginning, our goal has been to provide the best possible accompaniment for a gastronomic experience that is rich in senses, and contribute to overall well-being of the environment and society which in turn promotes sustainable economic growth.

Passionate about bringing the chefs' thoughts to life, we support them in letting their imaginations unleashed as they design, enhance their menus, create outstanding presentations and enable memorable gastronomic experiences for their guests.

Passionate about growing together with our business partners, we provide a breadth of range in high-quality porcelain, vitrified ware, and other complementary offerings made possible by the newest technology and deliver operational solutions to enhance customer satisfaction at all levels.

Passionate about uplifting the joyful moments together with trend-setters and opinion leaders, we collaborate with a wide range of community to distinctively tailor the gastronomic experience from a broader perspective.



### A 40-year love affair with cutlery collections...

Nick Holland Design is a leading British product design company founded in 1997 with its main studio based in Porto, Portugal. He specialises in the design of tableware and homeware products, particularly ceramics, glass andcutlery collections. His clients are high quality manufacturers in many different countries around the world.

Nick Holland has been designing cutlery collections for nearly 40 years, from collections inspired by a knife his mother received as a wedding present to pieces he dreamed up after observing an Eskimo fisherman's knife.

### **Grace • Illusion • Vogue** by Nick Holland

# CUT LERY

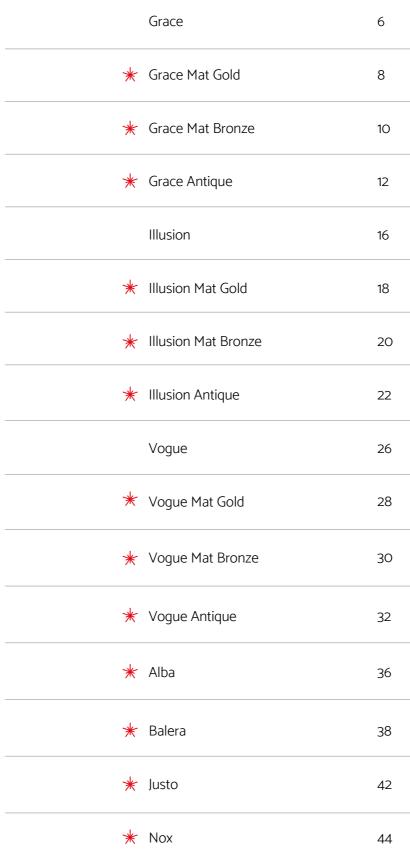
#### A FLAWLESS REFLECTION OF YEARS

Bonna's Cutlery Collections, bearing the signature of English designer Nick Holland, bring the designer's over 40 years of rich experience to the finest presentations. The design's promise is enhanced by ergonomics and the durability of stainless steel.



Cutlery

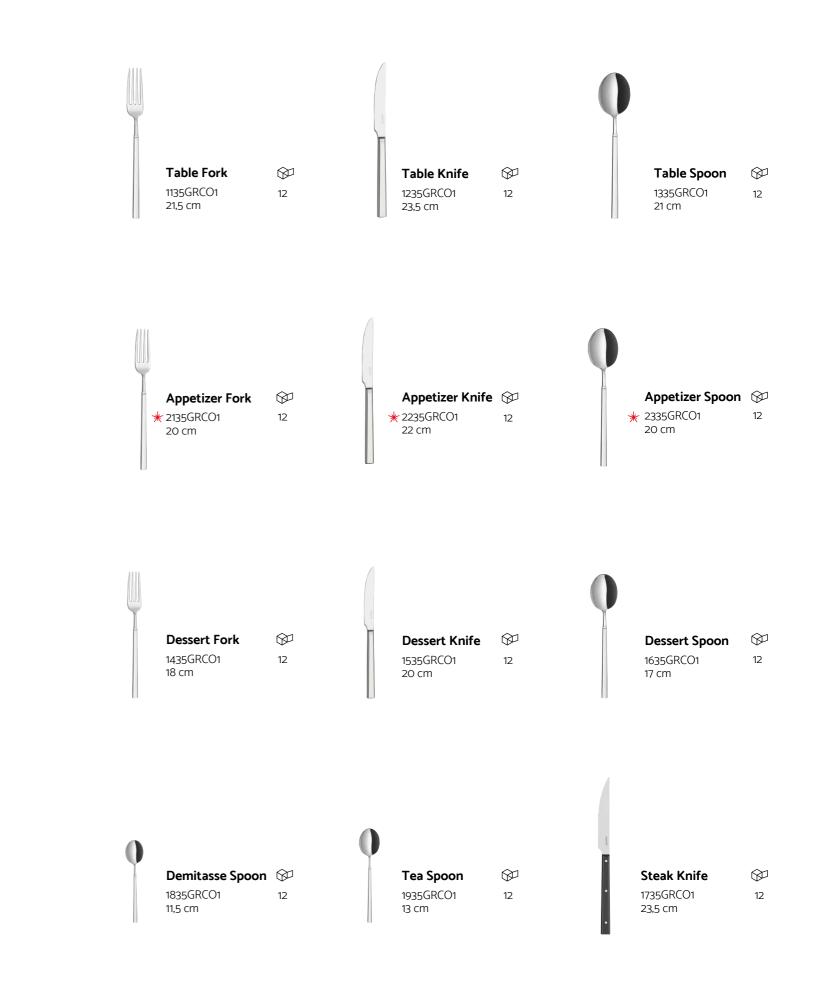
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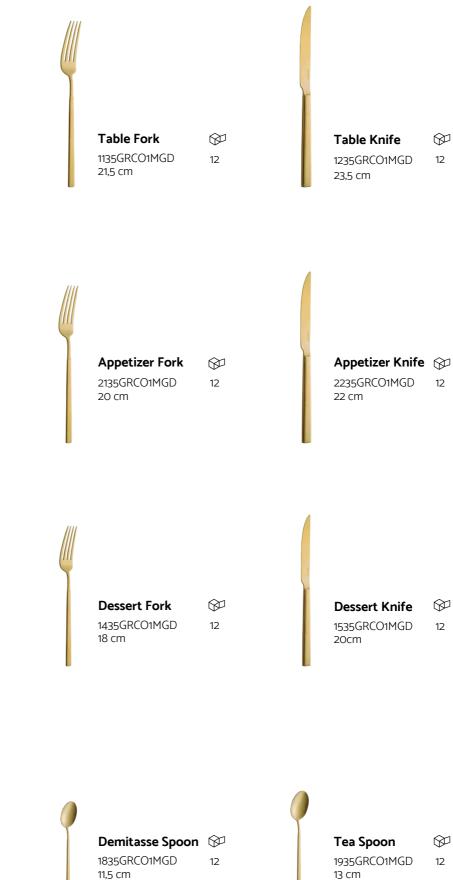
Grace by Nick Holland Designed by harmonising the Japanese design concept 5 with the Scandinavian design tradition, Grace is presented to you by processing stainless steel with elegant touches to appeal to the fine dining experience. Grace, which makes every meal a special memory through a design silhouette that speaks the language of perfect proportions, has a minimalist and contemporary look.





# Grace \*Mat Gold

Designed by harmonising the Japanese design concept 5 with the Scandinavian design tradition, Grace is presented to you by processing stainless steel with elegant touches to appeal to the fine dining experience. Grace, which makes every meal a special memory through a design silhouette that speaks the language of perfect proportions, has a minimalist and contemporary look.





 $\bigcirc$ 12



Table Spoon

1335GRCO1MGD 21 cm

 $\bigcirc$ 12

Appetizer Knife 🛞



Appetizer Spoon 🕅 2335GRCO1MGD 12 20 cm

12

#### Dessert Spoon

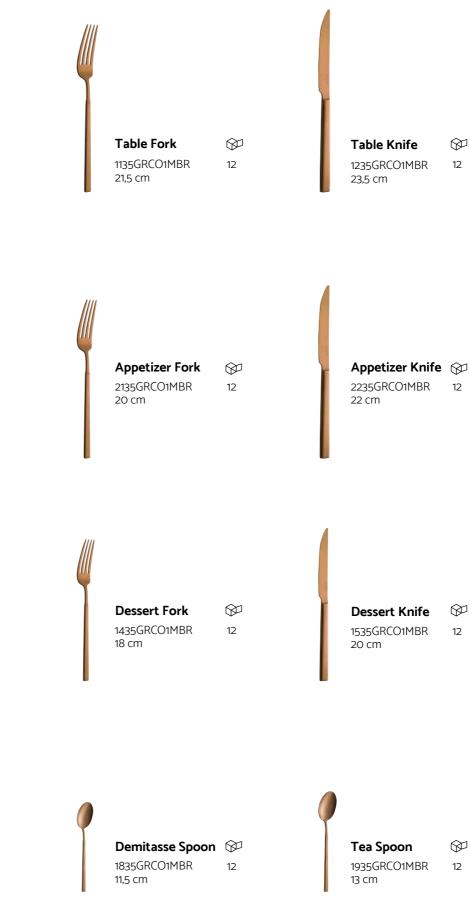
1635GRCO1MGD 17 cm





### Grace \*Mat Bronze

Designed by harmonising the Japanese design concept 5 with the Scandinavian design tradition, Grace is presented to you by processing stainless steel with elegant touches to appeal to the fine dining experience. Grace, which makes every meal a special memory through a design silhouette that speaks the language of perfect proportions, has a minimalist and contemporary look.





 $\bigcirc$ 12

#### Table Spoon

1335GRCO1MBR 21 cm

 $\bigcirc$ 12



Appetizer Spoon 🕅 2335GRCO1MBR 12 20 cm

12



#### Dessert Spoon

1635GRCO1MBR 17 cm





# Grace \*Antique

Designed by harmonising the Japanese design concept 5 with the Scandinavian design tradition, Grace is presented to you by processing stainless steel with elegant touches to appeal to the fine dining experience. Grace, which makes every meal a special memory through a design silhouette that speaks the language of perfect proportions, has a minimalist and contemporary look.

Table Fork  $\heartsuit$ **Table Knife** 1135GRCO1ANT 12 1235GRCO1ANT 21,5 cm 23,5 cm Appetizer Knife 🛞 **Appetizer Fork**  $\bigcirc$ 2235GRCO1ANT 12 22 cm 2135GRCO1ANT 12 20 cm  $\heartsuit$ **Dessert Fork** Dessert Knife 1435GRCO1ANT 12 1535GRCO1ANT 18 cm 20 cm

Demitasse Spoon 🗇 1835GRCO1ANT 12 11,5 cm

Tea Spoon 1935GRCO1ANT 13 cm



 $\bigcirc$ 12

#### Table Spoon

1335GRCO1ANT 21 cm

 $\bigcirc$ 12





Appetizer Spoon 🕅 2335GRCO1ANT 12 20 cm

 $\otimes$ 12



#### Dessert Spoon

1635GRCO1ANT 17 cm



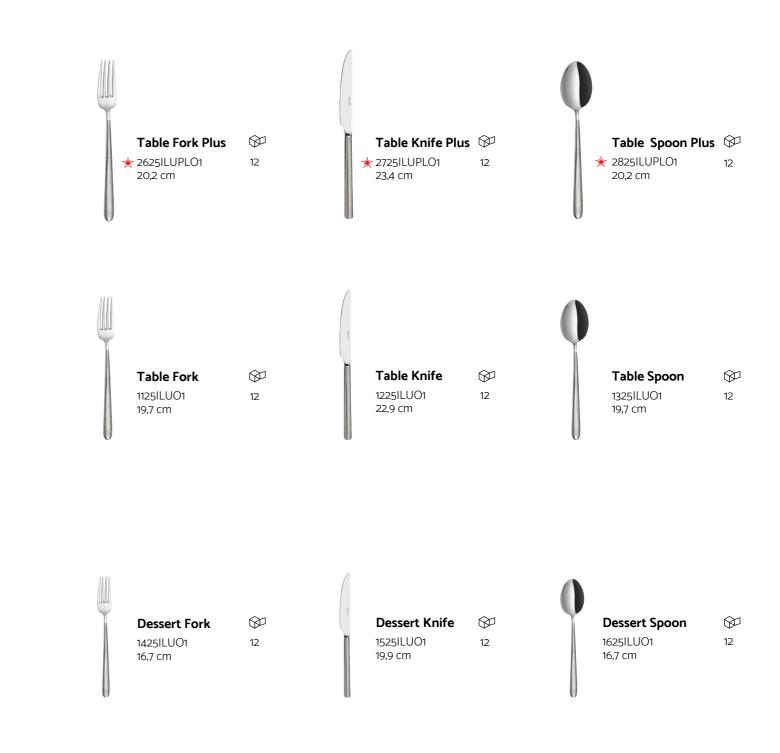






by Nick Holland

Illusion adds a strong elegance to contemporary or classic tables with its embossed, classic stripe patterns and can be paired with almost any tableware. With its clear, simple, universal lines, it is functional enough to meet the needs of every business.



Demitasse Spoon 🗇 1825ILUO1 12 11,5 cm

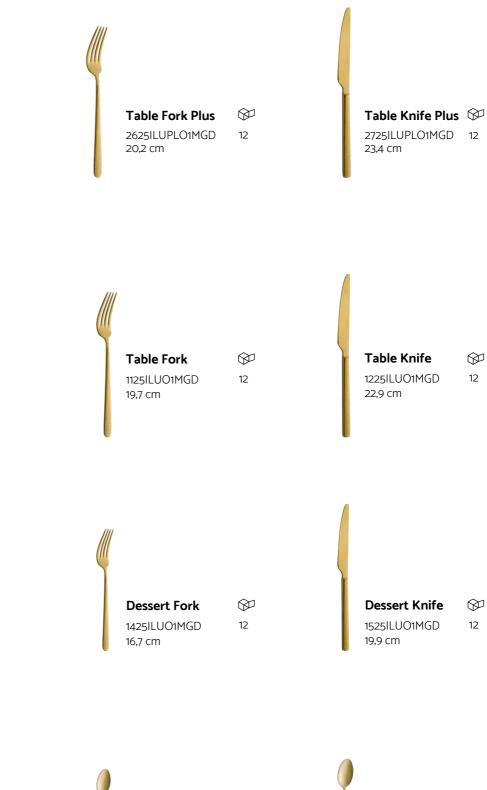
Tea Spoon 1925ILUO1 13 cm





## Illusion \*Mat Gold

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Demitasse Spoon 🗇

12

1825ILUO1MGD

11,5 cm



 $\bigcirc$ 12



Table Spoon 1325ILUO1MGD 19,7 cm



 $\otimes$ 12

 $\bigcirc$ 12



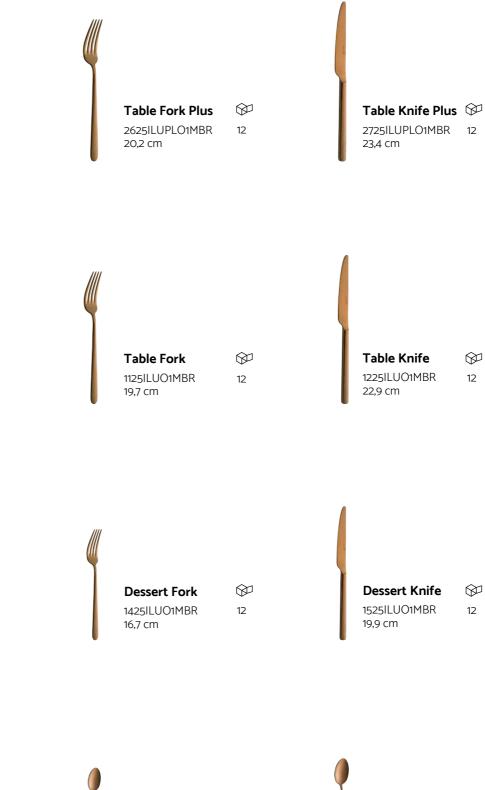
Tea Spoon 1925ILUO1MGD

13 cm



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Demitasse Spoon 🗇

12

1825ILUO1MBR

11,5 cm





 $\bigcirc$ 12

**Table Spoon** 1325ILUO1MBR 19,7 cm

 $\bigotimes$ 12

 $\bigcirc$ 12



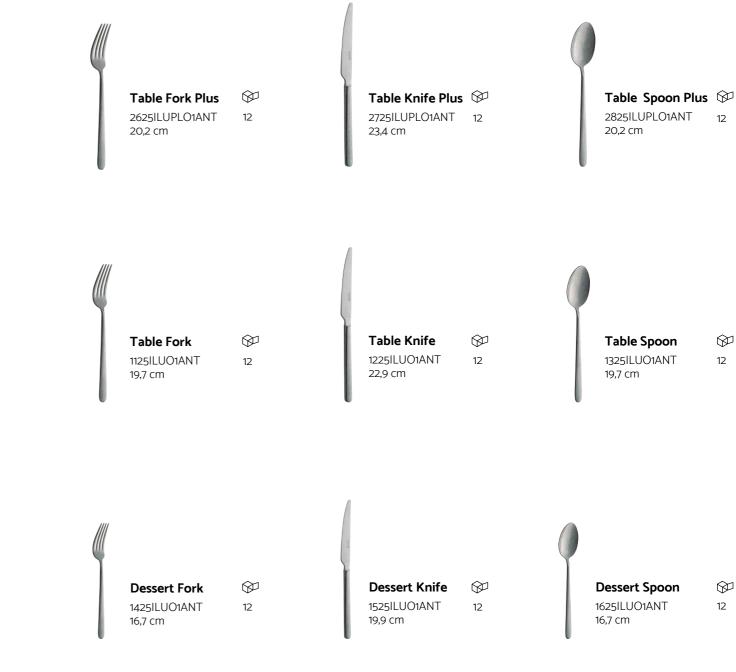
Tea Spoon 1925ILUO1MBR

13 cm



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Demitasse Spoon 🗇 1825ILUO1ANT 12 11,5 cm

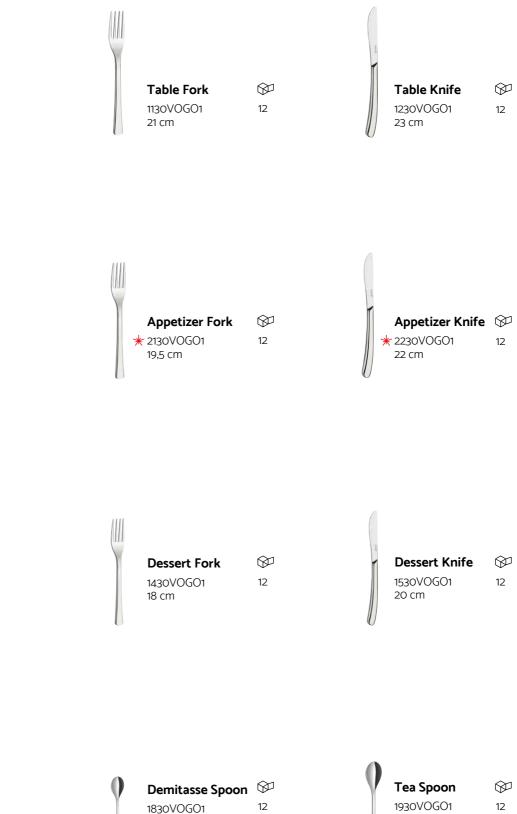
Tea Spoon 1925ILUO1ANT 13 cm







by Nick Holland



11,5 cm



a more comfortable grip during meals, making it a great choice for casual dining. With its sculptural shape

and Scandinavian stance, it is a unique collection for a

modern, cosy and casual style to your table.

nife	
D1	



#### Table Spoon

1330VOGO1 21 cm

 $\otimes$ 12



Appetizer Spoon	$\otimes$
2330VOGO1	12
19,5 cm	



### Dessert Spoon 🛛 🕅

1630VOGO1 18 cm

12

13,5 cm



Steak Knife 1730VOGO1

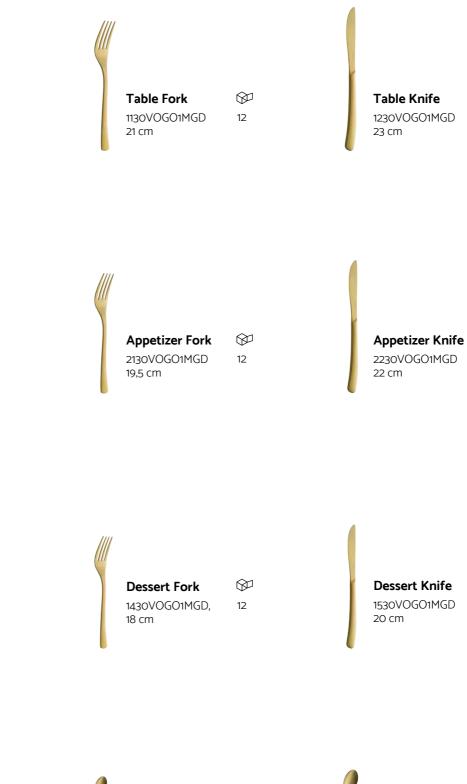
23 cm





### Vogue \*Mat Gold

The soft, curved lines of the Vogue Collection provide a more comfortable grip during meals, making it a great choice for casual dining. With its sculptural shape and Scandinavian stance, it is a unique collection for a modern, cosy and casual style to your table.



Demitasse Spoon

12

1830VOGO1MGD

11,5 cm



 $\bigcirc$ 12



Table Spoon 🛛 🕅

1330VOGO1MGD 12 21 CM

Appetizer Knife 2230VOGO1MGD 12



Appetizer Spoon 🕅 2330VOGO1MGD 12 19,5 cm

 $\heartsuit$ 12



Dessert Spoon 🛛 🗇 1630VOGO1MGD 18 cm

12

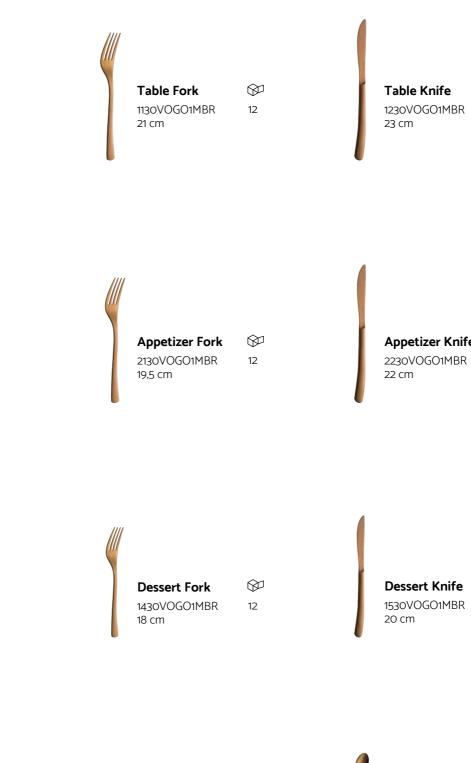
Tea Spoon 1930VOGO1MGD 12

13,5 cm



### Vogue \*Mat Bronze

The soft, curved lines of the Vogue Collection provide a more comfortable grip during meals, making it a great choice for casual dining. With its sculptural shape and Scandinavian stance, it is a unique collection for a modern, cosy and casual style to your table.





Tea Spoon 13,5 cm

 $\otimes$ 12



#### Table Spoon 🛛 🕅

1330VOGO1MBR 12 21 cm

Appetizer Knife 2230VOGO1MBR 12



#### Appetizer Spoon 🕅 2330VOGO1MBR 12 19,5 cm

Dessert Knife 🛛 🕅 1530VOGO1MBR 12



Dessert Spoon 🛛 🕅 1630VOGO1MBR 18 cm

12

 $\bigcirc$ 1930VOGO1MBR 12



### $\heartsuit$ Table Fork 12 1130VOGO1ANT 21 cm 23 cm $\bigcirc$ Appetizer Fork 12 2130VOGO1ANT 22 cm 19,5 cm $\otimes$ **Dessert Fork** 12 1430VOGO1ANT 18 cm

Vogue \*Antique

The soft, curved lines of the Vogue Collection provide a more comfortable grip during meals, making it a great choice for casual dining. With its sculptural shape and Scandinavian stance, it is a unique collection for a modern, cosy and casual style to your table.

> Demitasse Spoon 🗇 1830VOGO1ANT 12 11,5 cm

Tea Spoon 13,5 cm

20 cm



**Table Knife** 1230VOGO1ANT

 $\bigotimes$ 12



#### Table Spoon

1330VOGO1ANT 12 21 CM

 $\otimes$ 

Appetizer Knife 2230VOGO1ANT 12

Appetizer Spoon 🕅 2330VOGO1ANT 12 19,5 cm

Dessert Knife 1530VOGO1ANT 12

 $\bigcirc$ 



#### Dessert Spoon 🛛 🕅

1630VOGO1ANT 18 cm

12

1930VOGO1ANT

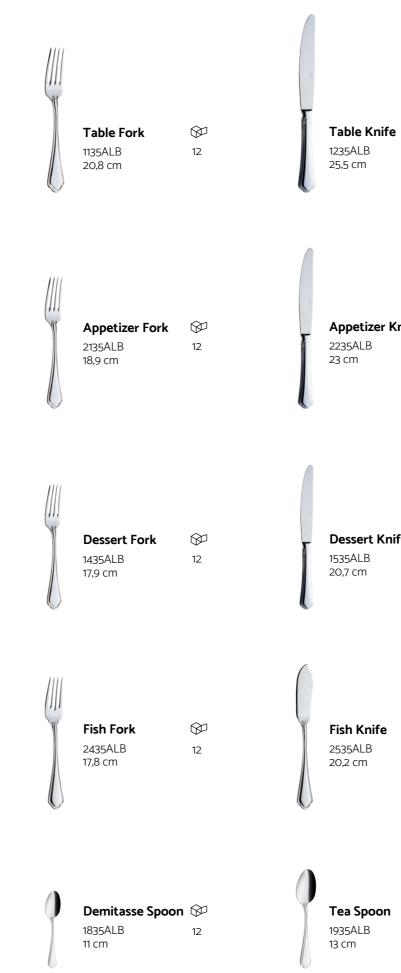




### \*Alba

#### A culinary symphony of form and function.

The Alba Cutlery Collection is a masterpiece of design and craftsmanship. Made from the finest stainless steel, the collection features a sleek, modern silhouette that is sure to impress your guests. The soft curves and polished finish create a sense of elegance and sophistication, while the ergonomic handles provide a comfortable and secure grip.





	- Ma
S∰ 12	

### Table Spoon

1335ALB 20,8 cm

 $\bigcirc$ 12

Appetizer Knife 🕅 12



Appetizer Spoon	$\bigotimes$
2335ALB	12
18,9 cm	

Dessert Knife 🛛 🕅 12

#### Dessert Spoon

1635ALB 16,7 cm

 $\bigcirc$ 12

 $\otimes$ 12

 $\otimes$ 12



\*Balera

#### A perennial classic kissed by an air of enchantment.

The Balera Cutlery Collection emerges as a paragon of refined taste, perfect for any moment that craves sophistication. Fashioned from top-tier stainless steel, this assembly marries a contemporary allure with a dash of glamour. The lustrous finish dances with light, casting an enchanting spell of poise and elegance. Thoughtfully crafted ergonomic handles not only cradle with comfort but also secure a grasp that transforms the mundane into a culinary ritual

 $\heartsuit$ **Table Knife**  $\bigcirc$ **Table Fork** 1235BLA 24,5 cm 12 12 1135BLA 20,25 cm **Appetizer Fork** Appetizer Knife 🛞  $\heartsuit$ 12 2235BLA 2135BLA 12 18,7 cm 22,5 cm  $\bigcirc$  $\otimes$ **Dessert Fork** Dessert Knife 12 1435BLA 1535BLA 12 17,9 cm 20,7 cm  $\bigcirc$  $\bigcirc$ **Fish Fork** Fish Knife 2535BLA 20,3 cm 2435BLA 12 12 18,9 cm Demitasse Spoon 🖾  $\bigcirc$ Tea Spoon 1935BLA 1835BLA 12 12 11 cm 13 cm



isit this collection



### **Table Spoon**

1335BLA 20,25 cm  $\bigcirc$ 12



Appetizer Spoon	$\bigcirc$
2335BLA	12
19 cm	



#### Dessert Spoon

1635BLA 16,7 cm

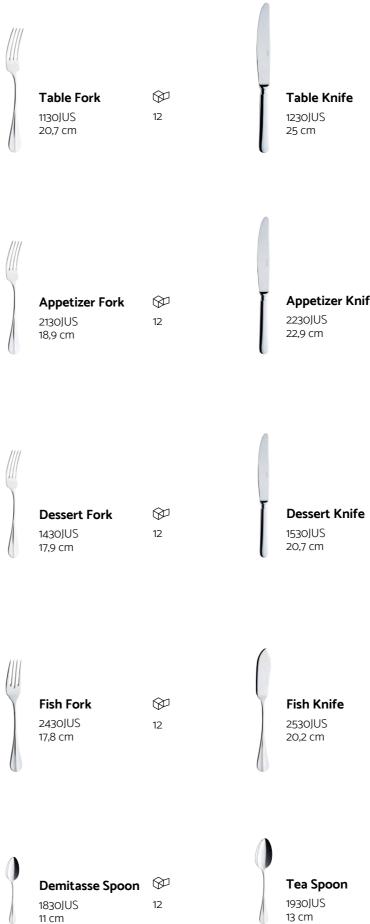
 $\heartsuit$ 12





# \* Justo

The Justo Cutlery Collection stands as an everlasting ensemble of utensils, tailor-made for every occasion. Meticulously crafted from top-tier stainless steel, this collection presents a chic, minimalist design destined to captivate your guests. The gleaming polish reflects light, casting an air of sophistication and elegance. Designed with ergonomic handles, offering a comfortable and secure grip, this collection guarantees effortless usability.





 $\bigcirc$ 12



#### Table Spoon

1330JUS 20,7 cm  $\bigcirc$ 12

Appetizer Knife 🛞 12

Appetizer Spoon 🛞 2330JUS 18,9 cm 12

 $\bigotimes$ 12

#### Dessert Spoon

1630JUS 16,7 cm

 $\bigcirc$ 12

 $\bigcirc$ 12



### $\bigcirc$ **Table Fork** 12 1230NOX 1130NOX 20,65 cm 23,97 cm $\bigcirc$ **Appetizer Fork** 2130NOX 12 2230NOX 22,5 cm 18,8 cm **Dessert Fork** $\heartsuit$ 1430NOX 12 1530NOX 17,9 cm 22,5 cm $\bigcirc$ **Fish Fork** 2430NOX 12 18,8 cm 20,5 cm Demitasse Spoon 🖾 1830NOX 12 1930NOX 11 cm 13 cm

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of a cutlery set designed to elevate every moment.

Meticulously crafted from premium materials, this col-

lection, forged from stainless steel, embodies a harmo-

nious blend of mystery and refinement. Nox's polished and contemporary design effortlessly captures and plays with light, casting an aura of sophistication. With ergonomically designed handles, it not only ensures comfort but also adds a touch of security, making each culinary experience memorable. Enrich your kitchen with a touch of sophistication and explore the allure

within the shadows with the Nox Collection.

**Table Knife** 

 $\bigcirc$ 12



### **Table Spoon**

1330NOX 20,53 cm  $\otimes$ 12

Appetizer Knife 12

Appetizer Spoon 🛞 2330NOX 12 18,6 cm

Dessert Knife  $\otimes$ 12

#### Dessert Spoon

1630NOX 16,7 cm

 $\otimes$ 12

 $\bigcirc$ Fish Knife 2530NOX 12

 $\bigcirc$ Tea Spoon 12

### **Product Care**



#### **Stainless Steel Maintenance**

• Stainless Steel is much more resistant to staining or scratching than other metals, but contact with certain substances can trigger the process that causes staining and corrosion.

- Things to consider to avoid this process and maintain the quality of your cutlery:
- Storage Conditions: Do not store the products in humid and humid environments against the risk of corrosion. Do not expose to direct fire, this may cause marks on the product.

• Waiting for a long time with tap water, oils and cooking water containing acid, lemon juice, lime, and mineral salts may cause corrosion. Do not soak in chemical detergents such as bleach and other abrasive materials.

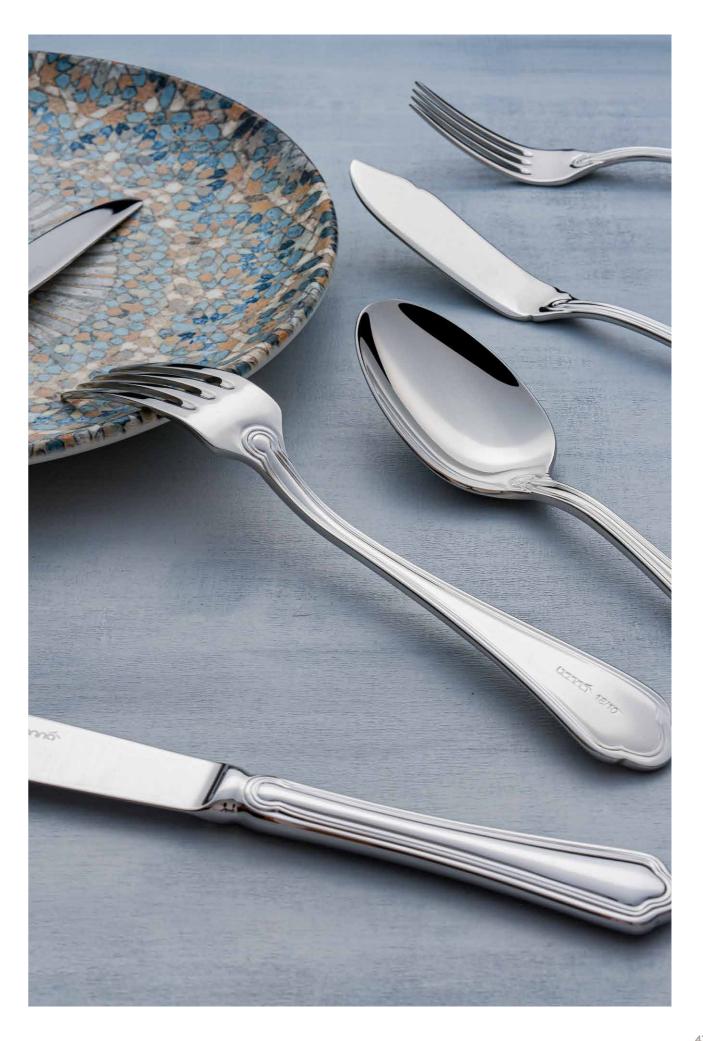
#### **Dishwasher Care**

We specially designed our products to withstand the harsh conditions of the gastronomy industry, including automatic dishwashing common to most businesses.
Before washing cutlery, make sure that we remove all food residues before pre-rinsing, washing. Follow the manufacturer's instructions, especially regarding adding dishwasher salt, as excess salt can spoil it. Wash the cutlery as soon as possible, do not leave it in food residues for a long time.

• We recommend it to place the cutlery vertically with the heads of the dishwashers up, and not placing them too tightly helps to use water during washing. Remove the cutlery immediately after completing the washing/ drying cycle and wipe them with a soft, dry cloth. If the cutlery is allowed to cool on its own in the dishwasher, traces of mineral salts, limescale and dishwasher salt residues can settle on the damp impact cutlery and set up to affect pitting and staining. Never wash stainless steel and silver-plated cutlery together in the same compartment of the dishwasher. The chemical values between the detergent and the steel can cause chasing in silver products. Do not use the rinse and soak programs for cutlery in dishwashers. This may cause damage to the cutlery from the soaking process.
Electrical leakages can cause deterioration of arc carriers, tanks. To avoid this situation, make sure that your dishwasher has a grounding line.

• Never use metal wire or brush when cleaning forks, knives and spoons.







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