

RANGTHONG

Handmade cutlery made in Thailand



US version



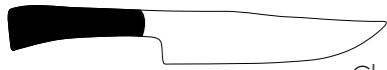
UK version



SE version



WWW.RANGTHONG.SE



Chef's Knife, carbon steel [13"] RT - 053



Oriental Cleaver [13"] RT - 056



Parer, carbon steel [8"] RT - 054



Mezza Luna, carbon steel [7^{1/2}"] RT - 055

CARE

All objects can be cleaned in the dishwasher but make sure to set the cutlery with the handles downwards. The matt surface may be freshened up with beeswax but should not be polished. However, if desired, it is encouraged to polish the shiny metal with a polishing agent for stainless steel.

The unpolished metal will not get its final light grey patina until after having been used for some time. Therefore please note that the matte finish on a new object in rare cases may stain a little if hot and wet.

MUSEUM OF MODERN ART

The products were designed by Mr Jaivid Rangthong in the early 1970's and are made of stainless steel 18/8 grade. The inspiration was drawn from traditional handicrafts and the tools that farmers in the Thai countryside have used for centuries.

All items are manufactured in Thailand, still by hand and in the traditional manner. Both the blades and the handles are forged from a single piece of stainless steel. The blades are highly polished and the handles blackened over an open fire.

The matt surface constitutes a sharp contrast to the inherent purity of the steel and hence creates the collection's unique character.

Besides the pieces in this folder there are bowls, serving dishes, napkin rings and other items in the same design.

In 1984 the Rangthong line was included in the permanent collections of the Museum of Modern Art in New York.

The embossed Rangthong brand on the objects is your guarantee of the authenticity and ensures you that everything is forged from stainless steel of the highest quality.



RANGTHONG



Large Dinner Knife [9^{1/2}"] RT - 010



Large Dinner Fork [9"] RT - 002



Steak Knife [10"] RT - 012



Small Dinner Knife [9"] RT - 011



Small Dinner Fork [8^{1/2}"] RT - 003



Round Dessert Knife [8"] RT - 030



Dessert Fork [7"] RT - 005



Fish Knife [8^{1/2}"] RT - 013



Fish Fork [8^{1/2}"] RT - 004



Fruit Knife [8^{1/2}"] RT - 014



Butter Knife [7"] RT - 015



Cheese Knife [8^{1/2}"] RT - 029



Large Soup Spoon [8,5"] RT - 006



Small Soup Spoon [8"] RT - 007



Dessert Spoon [7"] RT - 008



Coffee/Tea Spoon [5"] RT - 009



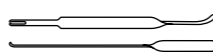
Demitasse Spoon [4^{1/2}"] RT - 031



Baby/Sugar Spoon [5^{1/2}"] RT - 028



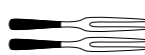
Chines Soup Spoon [6"] RT - 052



Lobster forks (set of 2) [9"] RT - 059



Oyster Fork [7"] RT - 033



Corn Forks (set of 2) [5"] RT - 032



Chop Sticks (set of 2) [10"] RT - 026



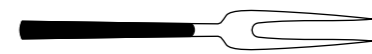
Cake Knife [12^{1/2}"] RT - 021



Cake Server [12"] RT - 022



Carving Knife [12"] RT - 060



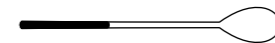
Carving Fork [12"] RT - 061



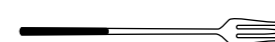
Serving Spoon [10^{1/2}"] RT - 018



Serving Fork [11"] RT - 019



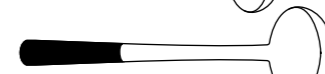
Ice Tea Spoon [9"] RT - 027



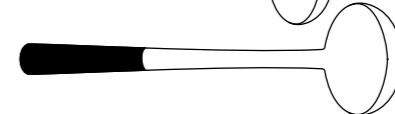
Pickles Fork [9"] RT - 051



Gravy Ladle [9"] RT - 023



Soup Ladle [11"] RT - 024



Punch Ladle [13"] RT - 025



Chef's Knife, carbon steel [33 cm] RT - 053



Oriental Cleaver [33 cm] RT - 056



Parer, carbon steel [20 cm] RT - 054



Mezza Luna, carbon steel [19 cm] RT - 055

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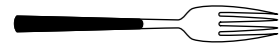
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RANGTHONG



Large Dinner Knife [24 cm] RT - 010



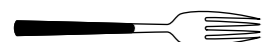
Large Dinner Fork [23 cm] RT - 002



Steak Knife [25 cm] RT - 012



Small Dinner Knife [23 cm] RT - 011



Small Dinner Fork [21 cm] RT - 003



Round Dessert Knife [20 cm] RT - 030



Dessert Fork [18 cm] RT - 005



Fish Knife [21 cm] RT - 013



Fish Fork [21 cm] RT - 004



Fruit Knife [21 cm] RT - 014



Butter Knife [18 cm] RT - 015



Cheese Knife [21 cm] RT - 029



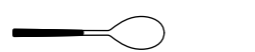
Large Soup Spoon [21 cm] RT - 006



Small Soup Spoon [21 cm] RT - 007



Dessert Spoon [17 cm] RT - 008



Coffee/Tea Spoon [13 cm] RT - 009



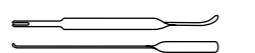
Demitasse Spoon [11 cm] RT - 031



Baby/Sugar Spoon [14 cm] RT - 028



Chines Soup Spoon [15 cm] RT - 052



Lobster forks (set of 2) [22 cm] RT - 059



Oyster Fork [17 cm] RT - 033



Corn Forks (set of 2) [12 cm] RT - 032



Chop Sticks (set of 2) [25 cm] RT - 026



Cake Knife [31 cm] RT - 021



Cake Server [30 cm] RT - 022



Carving Knife [30 cm] RT - 060



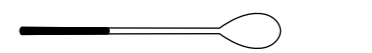
Carving Fork [30 cm] RT - 061



Serving Spoon [26 cm] RT - 018



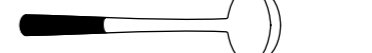
Serving Fork [27 cm] RT - 019



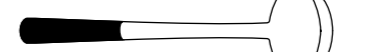
Ice Tea Spoon [23 cm] RT - 027



Pickles Fork [23 cm] RT - 051



Gravy Ladle [22 cm] RT - 023



Soup Ladle [27 cm] RT - 024



Punch Ladle [33 cm] RT - 025



Kockkniv, kolstål [33 cm] RT - 053



Kötttyxa [33 cm] RT - 056



Frukt-/Grönsakskniv, kolstål [20 cm] RT - 054



Örthackare, kolstål [19 cm] RT - 055

SKÖTSEL

Diska gärna föremålen i maskin men tänk på att ställa besticken med skaftet nedåt. Den matta ytan kan fräschas upp med t.ex. bivax eller matolja men bör inte poleras. Däremot går det utmärkt att putsa den blanka metallen med polermedel avsett för rostfritt.

Den opolerade metallen får sin slutliga patina först efter några diskar. Tänk därför på att den matta finishen kan fälla något på ett nytt föremål om det är hett eller blött, exempelvis direkt efter de allra första diskarna.

MUSEUM OF MODERN ART

Produkterna är formgivna av Jaivid Rangthong. Materialet är rostfritt stål 18/8. Inspirationen hämtade han från traditionellt thailändskt hantverk och de verktyg som jordbrukarna på den thailändska landsbygden använt i århundraden.

Rangthongserien föddes i början av 70-talet. Samtliga föremål tillverkas i Thailand, fortfarande för hand, på traditionsenligt vis.

Ur ett enda stycke hamras blad och skaft fram. Bladet högglasspoleras, skaftet svärtas över öppen eld. Den matta ytans skarpa kontrast till stålets inneboende renhet bidrar på ett avgörande sätt till kollektionens unika karaktär.

Utöver bestick finns skålar, uppläggningsfat, servetteringar och mer i samma utförande.

1984 förärades Rangthongs bestick en plats i de permanenta samlingarna på Museum of Modern Art i New York.

Stämpeln på föremålen är er garanti för varans äkthet och borgar för att allt är smitt i rostfritt stål av högsta kvalitet.



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RANGTHONG



Stor matkniv [24 cm] RT - 010



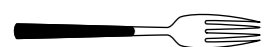
Stor matgaffel [23 cm] RT - 002



Stekkniv [25 cm] RT - 012



Liten matkniv [23 cm] RT - 011



Liten matgaffel [21 cm] RT - 003



Dessertkniv [20 cm] RT - 030



Dessertgaffel [18 cm] RT - 005



Fiskkniv [21 cm] RT - 013



Fiskgaffel [21 cm] RT - 004



Fruktkniv [21 cm] RT - 014



Smörkniv [18 cm] RT - 015



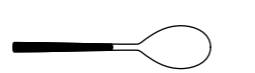
Ostkniv [21 cm] RT - 029



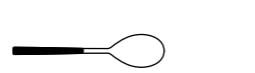
Stor matsked [21 cm] RT - 006



Liten matsked [21 cm] RT - 007



Dessertsked [17 cm] RT - 008



Kaffe-/Tesked [13 cm] RT - 009



Moccasked [11 cm] RT - 031



Socket-/Barnsked [14 cm] RT - 028



Kinesisk soppsked [15 cm] RT - 052



Hummergaffel/par [22 cm] RT - 059



Ostrongaffel [17 cm] RT - 033



Majsgaffel/par [12 cm] RT - 032



Ätpinnar/par [25 cm] RT - 026



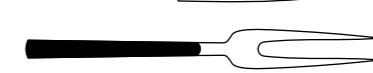
Tårtkniv [31 cm] RT - 021



Tårtspade [30 cm] RT - 022



Trancherkniv [30 cm] RT - 060



Tranchergaffel [30 cm] RT - 061



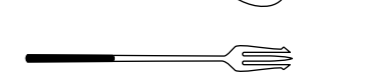
Serveringsked [26 cm] RT - 018



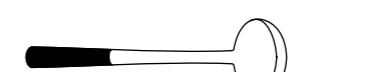
Serveringsgaffel [27 cm] RT - 019



Sked, långt skaft [23 cm] RT - 027



Gaffel, långt skaft [23 cm] RT - 051



Såsslev [22 cm] RT - 023



Liten soppsslev [27 cm] RT - 024



Soppsslev [33 cm] RT - 025