





SERIES 12200 5-PLY

STAINLESS STEEL COOKWARE
PENTOLAME INOX



Professional and elegant. Stainless steel stay-cool handles, mirror finish, designed to provide a secure and ergonomic grip. Securely attached to the pan with stainless steel rivets. The integral multilaminated body ensures rapid and uniform heating. Interior in 18/10 stainless steel satin finish, 3-ply aluminum core, induction stainless steel mirror finish exterior. Average thickness 2,7 mm. Suitable for use on all cooking hobs including induction.

Professionale ed elegante. Manici in acciaio inox finitura lucida, resistenti al calore e progettati per fornire una presa sicura ed ergonomica. Sono fissati saldamente ai corpi con rivetti in acciaio inossidabile. I corpi integralmente in multilaminato garantiscono un riscaldamento rapido e uniforme. Interno in acciaio inossidabile 18/10 satinato, anima in alluminio trilaminato, esterno in acciaio inossidabile per induzione con finitura a specchio. Spessore medio 2,7 mm. Adatta per l'uso su tutti i piani cottura compresa l'induzione.



Saucepan

Casseruola alta
Stielkasserolle
Casserole haute
Cazo recto alto

| art. | Ø cm. | h. cm. | lt. | € |
|----------|-------|--------|-----|-------|
| 12206-16 | 16 | 8,0 | 1,4 | 68,34 |
| 12206-18 | 18 | 8,5 | 1,9 | 78,79 |
| 12206-20 | 20 | 10,0 | 2,8 | 89,75 |



Saucepot

Casseruola alta
Fleischtopf
Brasière
Cacerola alta

| art. | Ø cm. | h. cm. | lt. | € |
|----------|-------|--------|-----|--------|
| 12207-24 | 24 | 14 | 5,9 | 122,41 |
| 12207-28 | 28 | 14 | 7,8 | 144,42 |



Sauté pan

Casseruola bassa
Stielkasserolle
Plat à sauter
Cazo recto bajo

| art. | Ø cm. | h. cm. | lt. | € |
|-----------|-------|--------|-----|--------|
| 12208-16 | 16 | 5,5 | 0,9 | 62,31 |
| 12208-20 | 20 | 7,0 | 1,8 | 80,30 |
| 12208-24 | 24 | 7,5 | 2,9 | 106,13 |
| 12208-28* | 28 | 7,5 | 4,0 | 124,12 |

With loop handle. – Con contromaniglia.



Frypan

Padella
Bratpfanne
Poêle à frire
Sartén

| art. | Ø cm. | h. cm. | lt. | € |
|-----------|-------|--------|-----|--------|
| 12214-20 | 20 | 4,0 | 0,9 | 61,61 |
| 12214-26 | 26 | 4,5 | 1,7 | 80,70 |
| 12214-30 | 30 | 5,0 | 2,4 | 95,78 |
| 12214-36* | 36 | 5,5 | 3,8 | 149,54 |

With loop handle. – Con contromaniglia.



Frypan non stick coated

Padella antiaderente
Bratpfanne Antihafbeschichtet
Poêle anti-adhérente
Sartén antiadherente

| art. | Ø cm. | h. cm. | lt. | € |
|-----------|-------|--------|-----|--------|
| 12217-20 | 20 | 4,0 | 0,9 | 71,05 |
| 12217-26 | 26 | 4,5 | 1,7 | 91,96 |
| 12217-30 | 30 | 5,0 | 2,4 | 109,95 |
| 12217-36* | 36 | 5,5 | 3,8 | 170,25 |

With loop handle. – Con contromaniglia.



Oval baker

Tegame ovale
Ovaler Bräter
Plat ovale
Sartén ovalada

| art. | dim. cm. | h. cm. | lt. | € |
|----------|----------|--------|-----|--------|
| 12238-30 | 30x18 | 5 | 1,4 | 107,94 |
| 12238-35 | 35x23 | 5 | 2,3 | 124,82 |



Lid

Coperchio
Deckel
Couvercle
Tapa

| art. | Ø cm. | € |
|----------|-------|-------|
| 12261-16 | 16 | 16,88 |
| 12261-18 | 18 | 18,49 |
| 12261-20 | 20 | 20,20 |
| 12261-24 | 24 | 24,12 |
| 12261-28 | 28 | 28,34 |



SERIES 15600 3-PLY

COPPER COOKWARE
PENTOLAME RAME



Flagship show cooking tool and also ideal for cooking and serving from the kitchen to the table. Body made of three metals, copper, aluminum and steel. Thickness 2,5 mm. A mix for a homogenous and sweet thermal spread that ensures cooking without attacking the foods, preserving its nutritional properties and organoleptic characteristics. Inside stainless steel, practical and easy to clean. Middle layer aluminum, lightweight and a very good heat conductor. Exterior glossy copper finishing, a tradition in the kitchen, fascinating and beautiful to see. Cast stainless steel handles assembled with strong section stainless steel rivets. Suitable for use on all cooking hobs including induction.

Strumento di punta per lo show cooking e anche l'ideale per cucinare e servire dalla cucina alla tavola. Corpo formato da tre metalli, rame, alluminio e acciaio. Spessore 2,5 mm. Un mix per un'omogenea e dolce diffusione termica che assicura una cottura senza aggredire i cibi, preservandone le proprietà nutrizionali e le caratteristiche organolettiche. Lamina interna in acciaio inox, pratico e facile da pulire. Strato intermedio in alluminio, leggero e ottimo conduttore di calore. Esterno in rame finitura lucida, una tradizione in cucina, affascinante e bello da vedere. Manici e maniglie in acciaio inox assemblati con rivetti inox di forte sezione. Adatto ad uso su tutti i fuochi inclusa l'induzione.



Saucepan

Casseruola alta
Stielkasserolle, hoch
Casserole haute
Cazo recto alto

| art. | Ø cm. | h. cm. | lt. | € |
|-----------|-------|--------|-----|--------|
| 15606-16 | 16 | 8 | 1,6 | 81,41 |
| 15606-20 | 20 | 11 | 3,5 | 125,83 |
| 15606-24* | 24 | 14 | 6,3 | 170,25 |
| 15606-28* | 28 | 16 | 9,8 | 211,75 |

With loop handle. – Con contromaniglia.



Casserole pot

Casseruola bassa
Stielkasserolle, niedrig
Sautoir
Cacerola baja

| art. | Ø cm. | h. cm. | lt. | € |
|-----------|-------|--------|-----|--------|
| 15608-20 | 20 | 7 | 2,2 | 105,63 |
| 15608-24 | 24 | 8 | 3,6 | 133,97 |
| 15608-28* | 28 | 9 | 5,5 | 165,32 |

With loop handle. – Con contromaniglia.



Frypan

Padella
Bratpfanne
Poêle à frire
Sartén

| art. | Ø cm. | h. cm. | lt. | € |
|-----------|-------|--------|-----|--------|
| 15614-20 | 20 | 4,0 | 1,2 | 80,00 |
| 15614-24 | 24 | 4,5 | 2,0 | 106,03 |
| 15614-28 | 28 | 5,0 | 3,0 | 131,15 |
| 15614-32* | 32 | 5,5 | 4,4 | 160,70 |

With loop handle. – Con contromaniglia.



Saucepot

Casseruola alta
Fleischtopf
Brasière
Cacerola alta

| art. | Ø cm. | h. cm. | lt. | € |
|----------|-------|--------|-----|--------|
| 15607-16 | 16 | 8 | 1,6 | 92,76 |
| 15607-20 | 20 | 11 | 3,5 | 131,96 |
| 15607-24 | 24 | 14 | 6,3 | 175,77 |
| 15607-28 | 28 | 16 | 9,8 | 216,88 |



Casserole pot

Casseruola bassa
Bratentopf
Sautoir
Cacerola baja

| art. | Ø cm. | h. cm. | lt. | € |
|----------|-------|--------|-----|--------|
| 15609-20 | 20 | 7 | 2,2 | 111,76 |
| 15609-24 | 24 | 8 | 3,6 | 139,49 |
| 15609-28 | 28 | 9 | 5,5 | 170,45 |



French omelet pan

Tegame
Bratpfanne
Poêle à paella
Paellera

| art. | Ø cm. | h. cm. | lt. | € |
|----------|-------|--------|-----|--------|
| 15615-20 | 20 | 4,5 | 1,4 | 90,95 |
| 15615-24 | 24 | 4,5 | 2,0 | 111,86 |
| 15615-28 | 28 | 5,5 | 3,4 | 135,78 |
| 15615-32 | 32 | 6,0 | 4,8 | 165,32 |



Lid

Coperchio
Deckel
Couvercle
Tapa

| art. | Ø cm. | € |
|----------|-------|-------|
| 15661-20 | 20 | 38,99 |
| 15661-24 | 24 | 49,65 |
| 15661-28 | 28 | 63,32 |



COPPER/RAME SERIES 15300-15400
COMPLEMENTARY ITEMS - COMPLEMETARI

Complementary items in solid copper, thickness from 1,5 to 2,5 mm. The interiors are tinned over the fire by hand. Handles in highly polished solid brass, assembled with wide rivets. Suitable for use on any heating element (except on induction hob).

Articoli complementari in rame massiccio, spessore da 1,5 a 2,5 mm. Interno stagnato a mano sulla fiamma. Manici e maniglie in ottone massiccio lucidato a specchio ed assemblati con rivetti di forte sezione. Adatto ad uso su tutti i fuochi (eccetto induzione).



Oval saucepan
Casseruola ovale
Ovaler Bratentopf
Casserole ovale
Cacerola oval

| art. | dim. cm. | h. cm. | € |
|----------|----------|--------|--------|
| 15338-38 | 38x25 | 13 | 691,24 |



Bake roasting pan
Tegame rettangolare
Rechteckige Pfanne
Plat à four
Rustidera

| art. | dim. cm. | h. cm. | € |
|----------|----------|--------|--------|
| 15343-36 | 38x28 | 11 | 675,76 |



Oval pan
Tegame ovale
Ovale Bratpfanne
Plat ovale à poignées
Bandeja oval

| art. | dim. cm. | h. cm. | € |
|----------|----------|--------|--------|
| 15339-36 | 38x26 | 11 | 638,98 |



Fish kettle
Pesciera
Fischkochkessel
Poissonnière
Hervidor pescado

| art. | dim. cm. | h. cm. | € |
|----------|----------|--------|--------|
| 15438-50 | 50x18 | 11 | 775,16 |



Bain-marie with porcelain
Bagnomaria con porcellana
Wasserbadkasserolle mit Porzellan
Bain-marie avec porcelaine
Baño maría con porcelana

| art. | Ø cm. | h. cm. | € |
|----------|-------|--------|--------|
| 15403-16 | 16 | 17 | 495,87 |



Fondue set with porcelain
Set fonduta con porcellana
Fondue-Service mit Porzellan
Service à fondue avec porcelaine
Servicio fondue con porcelana

| art. | Ø cm. | h. cm. | € |
|----------|-------|--------|--------|
| 15430-11 | 16 | 26 | 474,66 |



Sugar saucepan
Casseruola per zucchero
Zuckerpfännchen
Poelon à sucre
Cacerola para azúcar

| art. | Ø cm. | h. cm. | € |
|----------|-------|--------|--------|
| 15406-16 | 16 | 9 | 189,04 |
| 15406-20 | 20 | 10 | 247,23 |



Zabaione bowl
Casseruola per zabaione
Zabaionekasserolle
Poelon à zabaione
Cacerola sabayón

| art. | Ø cm. | € |
|----------|-------|--------|
| 15407-16 | 16 | 189,54 |
| 15407-20 | 20 | 247,23 |



Mixing bowl frosted finishing
Bastardella semisferica smerigliata
Schnees Schlagkessel mattiert
Bassine hémispherique givrée
Caldero esmerilado

| art. | Ø cm. | € |
|----------|-------|--------|
| 15409-26 | 26 | 153,16 |
| 15409-30 | 30 | 214,57 |
| 15409-36 | 36 | 298,59 |



Set 3 pcs bordelais mould
Set 3 stampi scanalati
Bordelais-Kuchenform 3 Stk
Set 3 moules à cannelés Bordelais
Juego 3 moldes para bordelais

| art. | Ø cm. | h. mm. | € |
|----------|-------|--------|-------|
| 15415-03 | 5,5 | 5 | 49,95 |





MINI COOKWARE MINIATURE

COOKWARE
PENTOLAME



Small pots ideal for side dishes and individual servings, soufflés, baked pasta, rice creams, raclette, savory as well as sweet pastries, desserts, etc., etc.. Versatile, functional, ready to be served from the kitchen to the table. Original and yet traditional, they come from the world of haute cuisine, ideal for enhancing creations or the simplest recipes, for the sake of conviviality, to give a more playful aspect to our meals.

Una gamma di miniature ideali per contorni e singole porzioni, soufflé, pasta al forno, creme di riso, raclette, brioche salate e dolci, dessert, ecc., ecc.. Polivalenti, funzionali, pronte per essere servite dalla cucina alla tavola. Originali eppure tradizionali, provengono dal mondo dell'alta gastronomia, strumento ideale per valorizzare creazioni estrose o le più semplici ricette, per amore della convivialità, per donare un aspetto più ludico ai nostri pasti.



Paderno Serie 15600 3-ply, inside stainless steel satin polished, intermediate layer in aluminum, outside copper mirror polished. Thickness 2 mm. Stainless steel cast handles, stainless steel rivets. Suitable for use on any heating element (except on induction hob).

Serie Paderno 15600 3-ply, lamina interna in acciaio inox finitura satinata, strato intermedio in alluminio, esterno rame lucido. Spessore 2 mm. Manicatura in acciaio inox, rivetti inox. Adatte ad uso su tutti i fuochi (eccetto induzione).



Saucepan

Casseruola
Stielkasserolle
Casserole
Cazo recto alto

| art. | Ø cm. | h. | lt. | U. Pack | € |
|----------|-------|-----|------|---------|-------|
| 15606-09 | 9 | 4,7 | 0,30 | 2 | 36,28 |
| 15606-10 | 10 | 6,5 | 0,50 | 2 | 40,70 |



Butter warmer

Scalda burro
Butterpfännchen
Casserole à beurre
Cacerola mantequilla

| art. | Ø cm. | h. | lt. | U. Pack | € |
|----------|-------|----|------|---------|-------|
| 15606-12 | 12 | 7 | 0,70 | 1 | 53,67 |



Saucepot

Casseruola
Fleischtopf
Brasière
Cacerola alta

| art. | Ø cm. | h. | lt. | U. Pack | € |
|----------|-------|-----|------|---------|-------|
| 15607-10 | 10 | 6,5 | 0,50 | 2 | 48,14 |



Ramekin

Ramekin
Ramekin
Ramekin
Ramekin

| art. | Ø cm. | h. | lt. | U. Pack | € |
|----------|-------|----|------|---------|-------|
| 15611-12 | 12 | 6 | 0,60 | 2 | 53,87 |



Frypan

Padella
Bratpfanne
Poêle
Sartén

| art. | Ø cm. | h. | lt. | U. Pack | € |
|----------|-------|-----|------|---------|-------|
| 15614-12 | 12 | 3,0 | 0,35 | 2 | 37,39 |



Omelet pan

Tegame
Servierpfanne
Poêle à paella
Paellera

| art. | Ø cm. | h. | lt. | U. Pack | € |
|----------|-------|-----|------|---------|-------|
| 15615-12 | 12 | 3,0 | 0,35 | 2 | 44,02 |



Gratin

Gratin
Gratin-Pfanne
Gratin
Gratin

| art. | Ø cm. | h. | lt. | U. Pack | € |
|----------|-------|-----|------|---------|-------|
| 15615-16 | 16 | 3,5 | 0,50 | 2 | 53,06 |



Oval baker

Tegame ovale
Oval-Pfanne
Casserole ovale
Sartén ovalada

| art. | cm. | h. | lt. | U. Pack | € |
|----------|-------|-----|------|---------|-------|
| 15638-17 | 17x13 | 3,5 | 0,48 | 2 | 74,27 |



Rectangular baker

Tegame rettangolare
Röster
Plat à four
Sartén rectangular

| art. | cm. | h. | U. Pack | € |
|----------|-------|----|---------|-------|
| 15643-12 | 12x10 | 4 | 2 | 56,88 |



Lid

Coperchio
Deckel
Couvercle
Tapa

| art. | Ø cm. | U. Pack | € |
|----------|-------|---------|-------|
| 15661-10 | 10 | 1 | 22,11 |
| 15661-12 | 12 | 1 | 26,33 |





Paderno Serie 12200 3-ply, inside stainless steel satin polished, intermediate layer in aluminum, outside stainless steel mirror polished. Thickness 2 mm. Stainless steel cast handles, stainless steel rivets. Suitable for use on any heating element.

Serie Paderno 12200 3-ply, lamina interna in acciaio inox finitura satinata, strato intermedio in alluminio, esterno inox lucido. Spessore 2 mm. Manicatura in acciaio inox, rivetti inox. Adatte ad uso su tutti i fuochi.



Saucepan

Casseruola
Stielkasserolle
Casserole
Cazo recto alto

| art. | Ø cm. | h. | lt. | U. Pack | € |
|----------|-------|-----|------|---------|-------|
| 12206-09 | 9 | 4,7 | 0,30 | 2 | 30,25 |
| 12206-10 | 10 | 6,5 | 0,50 | 2 | 32,26 |



Butter warmer

Scalda burro
Butterpfännchen
Casserole à beurre
Cacerola mantequilla

| art. | Ø cm. | h. | lt. | U. Pack | € |
|----------|-------|----|------|---------|-------|
| 12206-12 | 12 | 7 | 0,70 | 1 | 38,69 |



Saucepot

Casseruola
Fleischtopf
Brasière
Cacerola alta

| art. | Ø cm. | h. | lt. | U. Pack | € |
|----------|-------|-----|------|---------|-------|
| 12207-10 | 10 | 6,5 | 0,50 | 2 | 39,20 |



Ramekin

Ramekin
Ramekin
Ramekin
Ramekin

| art. | Ø cm. | h. | lt. | U. Pack | € |
|----------|-------|----|------|---------|-------|
| 12211-12 | 12 | 6 | 0,60 | 2 | 40,20 |



Frypan

Padella
Bratpfanne
Poêle
Sartén

| art. | Ø cm. | h. | lt. | U. Pack | € |
|----------|-------|-----|------|---------|-------|
| 12214-12 | 12 | 3,0 | 0,35 | 2 | 28,74 |



Omelet pan

Tegamino
Servierpfanne
Poêle à paella
Paellera

| art. | Ø cm. | h. | lt. | U. Pack | € |
|----------|-------|-----|------|---------|-------|
| 12215-12 | 12 | 3,0 | 0,35 | 2 | 35,68 |



Gratin

Gratin
Gratin-Pfanne
Gratin
Gratin

| art. | Ø cm. | h. | lt. | U. Pack | € |
|----------|-------|-----|------|---------|-------|
| 12215-16 | 16 | 3,5 | 0,50 | 2 | 40,70 |



Oval baker

Tegame ovale
Oval-Pfanne
Casserole ovale
Sartén ovalada

| art. | cm. | h. | lt. | U. Pack | € |
|----------|-------|-----|------|---------|-------|
| 12238-17 | 17x13 | 3,5 | 0,48 | 2 | 52,86 |



Rectangular baker

Tegame rettangolare
Röster
Plat à four
Sartén rectangular

| art. | cm. | h. | U. Pack | € |
|----------|-------|----|---------|-------|
| 12243-12 | 12x10 | 4 | 2 | 44,32 |



Lid

Coperchio
Deckel
Couvercle
Tapa

| art. | Ø cm. | U. Pack | € |
|----------|-------|---------|-------|
| 12261-10 | 10 | 1 | 18,09 |
| 12261-12 | 12 | 1 | 19,30 |





Aluminum body non-stick coated, brass handles. To add a touch of originality to any dish.

Corpo in alluminio con rivestimento antiaderente, manichatura in ottone. Per aggiungere un tocco di originalità a qualsiasi piatto.



Saucepan

Casseruola alta
Stielkasserole, hoch
Casserole haute
Cazo recto alto

| art. | Ø cm. | h. | lt. | € |
|----------|-------|----|------|-------|
| 16136-10 | 10 | 6 | 0,45 | 27,14 |



Sauté pan

Casseruola bassa
Stielkasserole, niedrig
Plat à sauter
Cazo recto bajo

| art. | Ø cm. | h. | lt. | € |
|----------|-------|----|-----|-------|
| 16138-10 | 10 | 4 | 0,3 | 27,14 |



Frypan

Padella
Bratpfanne
Poêle à frir
Sartén

| art. | Ø cm. | h. | lt. | € |
|----------|-------|----|-----|-------|
| 16134-12 | 12 | 4 | 0,4 | 28,04 |



Saucepan

Casseruola alta
Fleischtopf
Casserole haute
Cazo recto alto

| art. | Ø cm. | h. | lt. | € |
|----------|-------|----|------|-------|
| 16137-10 | 10 | 6 | 0,45 | 29,65 |



Casserole pot

Casseruola bassa
Bratentopf
Sautoir
Cacerola baja

| art. | Ø cm. | h. | lt. | € |
|----------|-------|----|-----|-------|
| 16139-10 | 10 | 4 | 0,3 | 28,44 |



French omelet pan

Tegamino
Servierpfanne
Poêle à paella
Paellera

| art. | Ø cm. | h. | lt. | € |
|----------|-------|----|-----|-------|
| 16135-12 | 12 | 4 | 0,4 | 28,44 |

ALUMINUM SERIES 16140
ALLUMINIO SERIE 16140



Ideal for serving from stovetop to table. Aluminum 99,5%. Thickness 3 mm. HP Dylan internal and external non-stick coating. Handle and rivets in stainless steel. Although the product can be washed in the dishwasher, we recommend hand washing to ensure beauty and performance over time.

Ideali per servire dal piano di cottura alla tavola. Alluminio 99,5%. Spessore 3 mm. Rivestimento antiaderente interno ed esterno HP Dylan. Manicatura e rivetti in acciaio inox. Anche se il prodotto può essere lavato in lavastoviglie, consigliamo di lavare a mano per conservare nel tempo bellezza e performance.



Mussel pot

Cocotte per molluschi
Muscheltopf
Casserole coquillage
Cacerola para mejillones

| art. | Ø cm. | h. | lt. | € |
|----------|-------|----|-----|-------|
| 16140-01 | 16 | 12 | 2,2 | 38,59 |



Sauce pot

Casseruola
Kasserolle
Brasière
Cacerola

| art. | Ø cm. | h. | lt. | € |
|----------|-------|-----|-----|-------|
| 16140-02 | 16 | 7,5 | 1,4 | 33,97 |



Frypan

Padella
Bratpfanne
Poêle
Sartén

| art. | Ø cm. | h. | lt. | € |
|----------|-------|----|-----|-------|
| 16140-03 | 16 | 4 | 0,6 | 26,63 |



Low sauce pot

Casseruola bassa
Flache Kasserolle
Faitout bas
Cacerola baja

| art. | Ø cm. | h. | lt. | € |
|----------|-------|-----|-----|-------|
| 16140-04 | 16 | 4,5 | 0,8 | 31,86 |



Wok pan

Wok
Wok-Pfanne
Poêle chinoise
Wok

| art. | Ø cm. | h. | lt. | € |
|----------|-------|----|-----|-------|
| 16140-05 | 16 | 6 | 0,9 | 29,35 |





The stoneware gives a rustic and informal tone but can also create an atmosphere with an antique flavor in the most modern environments. Similar to porcelain, it can be used in the oven and in the microwave. Suitable for storing food in the freezer. Avoid thermal shocks. Stoneware retains heat very well and distributes it evenly. Perfect for serving from the oven to the table, keeping food warm during meals. Moreover the water absorption is equal to 0%, a feature that allows to keep the flavors of the food served unchanged. Easy to clean, dishwasher safe.

Lo stoneware regala un tono rustico ed informale, ma può anche creare un'atmosfera dal sapore antico negli ambienti più moderni. Simile alla porcellana, può essere utilizzato in forno e nel microonde. Adatto alla conservazione dei cibi nel congelatore. Evitare shock termici. I pezzi in stoneware trattengono molto bene il calore e lo distribuiscono in modo uniforme. Perfetto per servire dal forno alla tavola, mantenendo il cibo caldo durante i pasti. Facile da utilizzare e pulire, inoltre l'assorbimento di acqua è pari allo 0%, caratteristica che consente di mantenere invariati i sapori dei cibi serviti. Lavabile in lavastoviglie.



Oval saucepan
Casseruola ovale
Kasserolle oval
Casserole, ovale
Cacerola oval

| art. | cm. | h. | € |
|----------|--------|-----|------|
| 41210-03 | 13x8,2 | 3,9 | 6,33 |



Saucepan
Tegamimo
Pfännchen
Sautoir
Fuente huevo

| art. | Ø cm. | h. | € |
|----------|-------|----|-------|
| 41210-12 | 13 | 5 | 8,24 |
| 41210-13 | 15 | 5 | 11,36 |
| 41210-14 | 17 | 5 | 13,97 |



Rectangular saucepan
Casseruola rettangolare
Kasserolle rechteckig
Casserole, rectangulaire
Cacerola rectangular

| art. | cm. | h. | € |
|----------|--------|-----|------|
| 41210-05 | 13x8,2 | 3,9 | 6,73 |



Piepan
Tortiera
Kuchenform
Ramequin
Molde tarta

| art. | Ø cm. | h. | € |
|----------|-------|-----|------|
| 41210-10 | 11 | 3,9 | 6,03 |



Saucepan, round
Casseruola tonda
Kasserolle rund
Casserole, ronde
Cacerola redonda

| art. | Ø cm. | h. | € |
|----------|-------|-----|------|
| 41210-01 | 13 | 3,9 | 7,14 |



Saucepan with lid
Casseruola con coperchio
Kasserolle mit Deckel
Casserole avec couvercle
Cacerola con tapa

| art. | Ø cm. | h. | € |
|----------|-------|-----|-------|
| 41210-07 | 11,5 | 5,5 | 15,78 |
| 41210-08 | 13,0 | 7,5 | 17,99 |

ENAMELLED CAST IRON
GHISA SMALTATA



Manufactured in Turkey from cast iron and liquid enamel with high standards and advanced technology. Three layers of beautiful porcelain enamel fired twice for maximum beauty, durability and cooking performance. Beautiful design and individual serving size offers delightful presentation options for your entrées, appetizers or tempting desserts.

Prodotte in Turchia da ghisa e smalto liquido di elevati standard e tecnologia all'avanguardia. Tre strati di ottimo smalto porcellanato cotti due volte per il massimo in bellezza, durata e prestazioni al top. Un bel design e porzioni individuali offrono deliziose opzioni di presentazione per gustosi antipasti, contorni e dessert.



Saucepot round with lid

Casseruola tonda con coperchio
Fleischtopf, rund mit Deckel
Brasière avec couvercle
Cacerola redonda con tapa

| art. | Ø cm. | lt. | col. | € |
|----------|-------|------|------|-------|
| 44201R10 | 10 | 0,35 | ● | 46,43 |
| 44201V10 | 10 | 0,35 | ● | 46,43 |
| 44201B10 | 10 | 0,35 | ● | 46,43 |
| 44201O10 | 10 | 0,35 | ● | 46,43 |
| 44201N10 | 10 | 0,35 | ● | 46,43 |

Portion: – Porzioni: 1



Saucepot round with lid

Casseruola tonda con coperchio
Fleischtopf, rund mit Deckel
Brasière avec couvercle
Cacerola redonda con tapa

| art. | Ø cm. | lt. | col. | € |
|----------|-------|------|------|-------|
| 44201R12 | 12 | 0,55 | ● | 56,78 |
| 44201V12 | 12 | 0,55 | ● | 56,78 |
| 44201B12 | 12 | 0,55 | ● | 56,78 |
| 44201O12 | 12 | 0,55 | ● | 56,78 |
| 44201N12 | 12 | 0,55 | ● | 56,78 |

Portion: – Porzioni: 1



Oval saucepan with lid

Casseruola ovale con coperchio
Ovaler Bratentopf mit Deckel
Casserole ovale avec couvercle
Cacerola oval con tapa

| art. | cm. | col. | € |
|----------|--------|------|-------|
| 44202R12 | 12x9x6 | ● | 46,43 |
| 44202N12 | 12x9x6 | ● | 46,43 |

Portion: – Porzioni: 1



W

Saucepot stand

Supporto casseruolina
Fleischtopf-Träger
Support pour braisière
Soporte para cacerola

| art. | Ø cm. | € |
|----------|-------|-------|
| 44201-01 | 10 | 24,72 |



W

Saucepot stand

Supporto casseruolina
Fleischtopf-Träger
Support pour braisière
Soporte para cacerola

| art. | Ø cm. | € |
|----------|-------|-------|
| 44201-03 | 10 | 40,30 |



W

Saucepot platter

Sottopentola
Fleischtopfbrett
Planche à casserole
Tabla para cacerola

| art. | Ø cm. | € |
|----------|-------|-------|
| 44201-10 | 10-12 | 15,58 |



W

Saucepot platter

Sottopentola
Fleischtopfbrett
Planche à casserole
Tabla para cacerola

| art. | cm. | € |
|----------|------|-------|
| 44202-10 | 12x9 | 16,08 |



NEW

Mini wok

Mini wok
Mini-Wok
Mini wok
Mini wok

| art. | Ø cm. | h. | lt. | Por. | € |
|----------|-------|----|------|------|-------|
| 44270-16 | 16 | 8 | 0,75 | 1 | 53,87 |



Pan with wooden platter

Tegame con tagliere legno
Pfanne mit Holzbrett
Poêle avec plaque bois
Paellera con tabla madera

| art. | Ø cm. | lt. | Por. | € |
|----------|-------|------|------|-------|
| 44247S16 | 16 | 0,44 | 1-2 | 71,36 |

Beechwood. – Faggio.



Round pan

Padella tonda
Pfanne, rund
Poêle ronde
Sartén grill redonda

| art. | Ø cm. | Por. | € |
|----------|-------|------|-------|
| 44234-12 | 12 | 1 | 36,38 |
| 44234-16 | 16 | 1-2 | 46,73 |



Blinis pan, non-stick aluminum

Padella blini, alluminio antiaderente
Blinis-Pfännchen, Alu-Nichttafend
Poêle à blinis, alu anti-adhérente
Sartén blinis, aluminio antiaderente

| art. | Ø cm. | h. | € |
|----------|-------|----|-------|
| 16719-12 | 12 | 2 | 20,70 |



Blinis pan, steel

Padella blini, ferro
Blinis-Pfännchen, Eisen
Poêle à blinis, acier
Sartén blinis, hierro

| art. | Ø cm. | h. | € |
|----------|-------|----|-------|
| 11715-12 | 12 | 2 | 12,06 |



SERIES 1100

STAINLESS STEEL COOKWARE
PENTOLAME INOX



Outside and inside satin polished. Top edges mirror polished. Hollow tubular stay cool handles in stainless steel, ergonomically shaped. Extra thick edges. Double thick bottom. Sandwich thermoradiant bottom (stainless steel-aluminum-stainless steel). Concave bottom when cold and flat when hot (100% heat exploiting). Perfect for use on any type of stove, whether gas, electric, glass ceramic cooking surface or induction stove. All items have an induction suited sandwich bottom.

Finitura esterna ed interna satinata, bordo lucido. Manicatura tubolare in acciaio inox, anatomica, resistente al calore. Bordo rinforzato. Doppio spessore del fondo. Fondo termodiffusore sandwich (inox-alluminio-inox). Concavo a freddo e piano a caldo (sfruttamento del calore al 100%). Ideali per ogni tipo di cottura, gas, elettrica, vetroceramica e induzione. Tutti gli articoli sono dotati di speciale fondo termodiffusore adatto anche per piastre ad induzione.



Stock pot

Pentola
Hoher Suppentopf
Marmite traiteur
Olla recta

| art. | Ø cm. | h. | lt. | € |
|----------|-------|----|-------|--------|
| 11101-16 | 16 | 16 | 3,2 | 71,05 |
| 11101-20 | 20 | 20 | 6,2 | 94,27 |
| 11101-24 | 24 | 24 | 10,0 | 125,83 |
| 11101-28 | 28 | 28 | 16,5 | 167,73 |
| 11101-32 | 32 | 32 | 24,0 | 204,82 |
| 11101-36 | 36 | 36 | 36,0 | 294,77 |
| 11101-40 | 40 | 40 | 50,0 | 369,44 |
| 11101-45 | 45 | 45 | 70,0 | 483,00 |
| 11101-50 | 50 | 50 | 100,0 | 643,90 |



Low stock pot

Pentola bassa
Gemüsetopf
Faitout
Olla recta baja

| art. | Ø cm. | h. | lt. | € |
|----------|-------|----|------|---|
| 11105-20 | 20 | 17 | 5,0 | - |
| 11105-24 | 24 | 21 | 8,5 | - |
| 11105-28 | 28 | 23 | 14,5 | - |
| 11105-36 | 36 | 28 | 29,0 | - |



Saucepot

Casseruola alta
Fleischtopf
Brasière
Cacerola alta

| art. | Ø cm. | h. | lt. | € |
|----------|-------|------|------|--------|
| 11107-16 | 16 | 11,0 | 2,1 | 69,35 |
| 11107-20 | 20 | 13,0 | 4,0 | 83,92 |
| 11107-24 | 24 | 15,0 | 6,5 | 111,05 |
| 11107-28 | 28 | 17,5 | 10,8 | 140,90 |
| 11107-32 | 32 | 19,5 | 15,7 | 173,76 |
| 11107-36 | 36 | 21,5 | 22,0 | 220,20 |
| 11107-40 | 40 | 24,5 | 30,8 | 316,68 |
| 11107-45 | 45 | 27,5 | 44,0 | 418,98 |
| 11107-50 | 50 | 32,0 | 63,0 | 497,58 |



Casserole pot

Casseruola bassa
Bratentopf
Sautoir
Cacerola baja

| art. | Ø cm. | h. | lt. | € |
|----------|-------|------|------|--------|
| 11109-16 | 16 | 7,5 | 1,3 | 64,72 |
| 11109-20 | 20 | 8,0 | 2,5 | 79,09 |
| 11109-24 | 24 | 9,5 | 4,3 | 100,50 |
| 11109-28 | 28 | 11,0 | 6,7 | 124,72 |
| 11109-32 | 32 | 12,5 | 10,0 | 157,08 |
| 11109-36 | 36 | 14,0 | 14,2 | 190,85 |
| 11109-40 | 40 | 15,5 | 19,5 | 276,48 |
| 11109-45 | 45 | 17,0 | 27,0 | 356,98 |
| 11109-50 | 50 | 19,0 | 37,0 | 441,70 |



Colander for stock pot

Colapasta per pentola
Seiher für Suppentopf
Passoire pour marmite
Colador para olla recta

| art. | Ø cm. | h. | € |
|----------|-------|------|-------|
| 11123-20 | 20 | 22,0 | 93,47 |
| 11123-24 | 24 | 26,5 | - |
| 11123-28 | 28 | 29,5 | - |

Suitable for both item 11105 and 11101.
Per art. 11105 e art. 11101.



Stock pot with tap

Pentola con rubinetto
Hochtopf mit Hahn
Marmite avec robinet
Olla con grifo

| art. | Ø cm. | h. | lt. | € |
|----------|-------|----|-------|--------|
| 11102-28 | 28 | 28 | 16,5 | 399,59 |
| 11102-32 | 32 | 32 | 24,0 | 440,79 |
| 11102-36 | 36 | 36 | 36,0 | 510,54 |
| 11102-40 | 40 | 40 | 50,0 | 605,01 |
| 11102-45 | 45 | 45 | 70,0 | 728,22 |
| 11102-50 | 50 | 50 | 100,0 | 874,65 |



Steamer pot, perforated bottom

Inserto a vapore, fondo forato
Dampf-Siebeinsatz
Casseroles à vapeur, perforée
Cacerola base perforada

| art. | Ø cm. | h. | € |
|----------|-------|------|-------|
| 11119-20 | 20 | 12,5 | 62,31 |
| 11119-28 | 28 | 17,0 | - |



Saucepan

Casseruola alta
Stielkasserolle, hoch
Casseroles haute
Cazo recto alto

| art. | Ø cm. | h. | lt. | € |
|-----------|-------|------|------|--------|
| 11106-14 | 14 | 8,0 | 1,2 | 64,52 |
| 11106-16 | 16 | 11,0 | 2,1 | 71,76 |
| 11106-20 | 20 | 13,0 | 4,0 | 87,84 |
| 11106-24 | 24 | 15,0 | 6,5 | 112,76 |
| 11106-28* | 28 | 17,5 | 10,8 | 146,63 |
| 11106-32* | 32 | 19,5 | 15,7 | 187,23 |
| 11106-36* | 36 | 21,5 | 22,0 | 236,88 |

***With loop handle. – Con contromaniglia.**



Sauté pan

Casseruola bassa
Stielkasserolle, niedrig
Plat à sauter
Cazo recto bajo

| art. | Ø cm. | h. | lt. | € |
|-----------|-------|------|------|--------|
| 11108-16 | 16 | 6,5 | 1,3 | 66,73 |
| 11108-20 | 20 | 8,0 | 2,5 | 81,91 |
| 11108-24 | 24 | 9,5 | 4,3 | 111,25 |
| 11108-28* | 28 | 11,0 | 6,7 | 138,79 |
| 11108-32* | 32 | 12,5 | 10,0 | 172,76 |
| 11108-36* | 36 | 14,0 | 14,2 | 214,67 |

***With loop handle. – Con contromaniglia.**



NSF

Sauté pan

Casseruola conica
Sauteuse
Sauteuse
Cazo cónico

| art. | Ø cm. | h. | lt. | € |
|----------|-------|-----|-----|-------|
| 11112-16 | 16 | 6,0 | 1,0 | 61,31 |
| 11112-18 | 18 | 6,0 | 1,2 | 67,54 |
| 11112-20 | 20 | 6,5 | 1,6 | 73,47 |
| 11112-24 | 24 | 7,5 | 2,7 | 87,44 |



NSF

Curved sauté pan

Casseruola "bombé"
Sauteuse mit Schütterrand
Sauteuse bombé
Cazo bombeado

| art. | Ø cm. | h. | lt. | € |
|----------|-------|-----|-----|--------|
| 11113-18 | 18 | 7,0 | 1,7 | 74,37 |
| 11113-20 | 20 | 7,5 | 2,2 | 83,42 |
| 11113-24 | 24 | 8,5 | 3,3 | 97,49 |
| 11113-26 | 26 | 9,0 | 4,2 | 111,86 |



NSF

Frypan

Padella
Bratpfanne
Poêle à frire
Sartén

| art. | Ø cm. | h. | € |
|-----------|-------|-----|--------|
| 11114-20 | 20 | 5,0 | 63,01 |
| 11114-24 | 24 | 5,0 | 79,09 |
| 11114-28 | 28 | 5,5 | 101,81 |
| 11114-32 | 32 | 6,0 | 122,11 |
| 11114-36* | 36 | 6,0 | 159,80 |
| 11114-40* | 40 | 6,0 | 200,80 |
| 11114-45* | 45 | 6,5 | 298,49 |

*With loop handle. – Con contromaniglia.



NSF

Frypan, non stick coating

Padella, antiaderente
Bratpfanne mit Antihafbeschichtung
Poêle avec revêtement anti-adhésif
Sartén antiaderente

| art. | Ø cm. | h. | € |
|----------|-------|-----|--------|
| 11117-20 | 20 | 5,0 | 94,57 |
| 11117-24 | 24 | 5,0 | 110,75 |
| 11117-28 | 28 | 5,5 | 133,97 |
| 11117-32 | 32 | 6,0 | 162,21 |
| 11117-36 | 36 | 6,0 | 208,94 |
| 11117-40 | 40 | 6,0 | 257,28 |



NSF

French omelet pan

Tegame
Servierpfanne
Poêle à paella
Paellera

| art. | Ø cm. | h. | € |
|----------|-------|-----|--------|
| 11115-20 | 20 | 5,0 | 52,36 |
| 11115-24 | 24 | 5,0 | 63,82 |
| 11115-28 | 28 | 5,5 | 86,33 |
| 11115-32 | 32 | 6,0 | 111,35 |
| 11115-36 | 36 | 6,0 | 145,73 |
| 11115-40 | 40 | 6,0 | 182,01 |
| 11115-45 | 45 | 6,5 | 277,78 |
| 11115-50 | 50 | 8,0 | 388,13 |



NSF

Cover, reinforced edge

Coperchio, bordo rinforzato
Deckel mit Randverstärkung
Couvercle, bord renforcé
Tapa, borde reforzado

| art. | Ø cm. | € |
|----------|-------|--------|
| 11161-12 | 12 | 12,46 |
| 11161-14 | 14 | 14,47 |
| 11161-16 | 16 | 16,68 |
| 11161-18 | 18 | 17,99 |
| 11161-20 | 20 | 19,10 |
| 11161-22 | 22 | 20,40 |
| 11161-24 | 24 | 22,01 |
| 11161-28 | 28 | 26,03 |
| 11161-32 | 32 | 33,97 |
| 11161-36 | 36 | 38,29 |
| 11161-40 | 40 | 45,33 |
| 11161-45 | 45 | 51,76 |
| 11161-50 | 50 | 63,11 |
| 11161-60 | 60 | 151,55 |



SERIES 2100

STAINLESS STEEL COOKWARE
PENTOLAME INOX



The serie 2100 has the same characteristics of the serie 1100. It varies only for the shape of the handles of 2 handles items. Perfect for use on any type of stove, whether gas, electric, glass ceramic cooking surface or induction stove. All items have an induction suited sandwich bottom.

La serie 2100 ha le stesse caratteristiche della serie 1100. Differisce solo per una diversa manicatura sugli articoli a 2 maniglie. Ideali per ogni tipo di cottura, gas, elettrica, vetroceramica e induzione. Tutti gli articoli sono dotati di speciale fondo termodiffusore adatto anche per piastre ad induzione.



Stock pot

Pentola
Hoher Suppentopf
Marmite traiteur
Olla recta

| art. | Ø cm. | h. | lt. | € |
|----------|-------|----|-------|--------|
| 12101-16 | 16 | 16 | 3,2 | 71,05 |
| 12101-20 | 20 | 20 | 6,2 | 94,27 |
| 12101-24 | 24 | 24 | 10,0 | 125,83 |
| 12101-28 | 28 | 28 | 16,5 | 167,73 |
| 12101-32 | 32 | 32 | 24,0 | 204,82 |
| 12101-36 | 36 | 36 | 36,0 | 294,77 |
| 12101-40 | 40 | 40 | 50,0 | 369,44 |
| 12101-45 | 45 | 45 | 70,0 | 483,00 |
| 12101-50 | 50 | 50 | 100,0 | 643,90 |



Saucepot

Casseruola alta
Fleischtopf
Brasière
Cacerola alta

| art. | Ø cm. | h. | lt. | € |
|----------|-------|------|------|--------|
| 12107-16 | 16 | 11,0 | 2,1 | 69,35 |
| 12107-20 | 20 | 13,0 | 4,0 | 83,92 |
| 12107-24 | 24 | 15,0 | 6,5 | 111,05 |
| 12107-28 | 28 | 17,5 | 10,8 | 140,90 |
| 12107-32 | 32 | 19,5 | 15,7 | 173,76 |
| 12107-36 | 36 | 21,5 | 22,0 | 220,20 |
| 12107-40 | 40 | 24,5 | 30,8 | 316,68 |
| 12107-45 | 45 | 27,5 | 44,0 | 418,98 |
| 12107-50 | 50 | 32,0 | 63,0 | 497,58 |



Casserole pot

Casseruola bassa
Bratentopf
Sautoir
Cacerola baja

| art. | Ø cm. | h. | lt. | € |
|----------|-------|------|------|--------|
| 12109-16 | 16 | 7,5 | 1,3 | 64,72 |
| 12109-20 | 20 | 8,0 | 2,5 | 79,09 |
| 12109-24 | 24 | 9,5 | 4,3 | 100,50 |
| 12109-28 | 28 | 11,0 | 6,7 | 124,72 |
| 12109-32 | 32 | 12,5 | 10,0 | 157,08 |
| 12109-36 | 36 | 14,0 | 14,2 | 190,85 |
| 12109-40 | 40 | 15,5 | 19,5 | 276,48 |
| 12109-45 | 45 | 17,0 | 27,0 | 356,98 |
| 12109-50 | 50 | 19,0 | 37,0 | 441,70 |



SERIES 1000

STAINLESS STEEL COOKWARE
PENTOLAME INOX



Outside and inside satin polished. Non-drip edge. Hollow tubular stay cool handles in stainless steel, ergonomically shaped. Uniform thickness in sides and bottoms. Sandwich thermoradiant bottom (stainless steel-aluminum-stainless steel). Concave bottom when cold and flat when hot (100% heat exploiting). Perfect for use on any type of stove, whether gas, electric, glass ceramic cooking surface or induction stove. All items have an induction suited sandwich bottom.

Finitura esterna ed interna satinata. Bordo a versare. Manicatura tubolare in acciaio inox, anatomica, resistente al calore. Parete e fondo a spessore uniforme. Fondo termodiffusore sandwich (inox-alluminio-inox). Concavo a freddo e piano a caldo (sfruttamento del calore al 100%). Ideali per ogni tipo di cottura, gas, elettrica, vetroceramica e induzione. Tutti gli articoli sono dotati di speciale fondo termodiffusore adatto anche per piastre ad induzione.



Stock pot

Pentola
Hoher Suppentopf
Marmite traiteur
Olla recta

| art. | Ø cm. | h. | lt. | € |
|----------|-------|------|-------|--------|
| 11001-16 | 16 | 16,0 | 3,2 | 45,63 |
| 11001-18 | 18 | 16,0 | 4,0 | 53,67 |
| 11001-20 | 20 | 18,0 | 5,5 | 56,68 |
| 11001-22 | 22 | 22,0 | 8,3 | 64,02 |
| 11001-24 | 24 | 24,0 | 10,5 | 67,44 |
| 11001-28 | 28 | 28,0 | 17,0 | 97,99 |
| 11001-32 | 32 | 27,5 | 20,4 | 119,39 |
| 11001-36 | 36 | 36,0 | 36,5 | 162,11 |
| 11001-40 | 40 | 40,0 | 50,0 | 204,32 |
| 11001-45 | 45 | 40,0 | 63,5 | 299,99 |
| 11001-50 | 50 | 50,0 | 98,0 | 458,68 |
| 11001-60 | 60 | 55,0 | 150,0 | 881,28 |



Saucepot

Casseruola alta
Fleischtopf
Brasière
Cacerola alta

| art. | Ø cm. | h. | lt. | € |
|----------|-------|------|------|--------|
| 11007-16 | 16 | 9,5 | 1,9 | 41,51 |
| 11007-18 | 18 | 10,8 | 2,7 | 44,82 |
| 11007-20 | 20 | 12,0 | 3,8 | 49,95 |
| 11007-22 | 22 | 13,0 | 5,0 | 55,17 |
| 11007-24 | 24 | 14,5 | 6,5 | 60,70 |
| 11007-28 | 28 | 16,0 | 9,8 | 81,41 |
| 11007-32 | 32 | 19,5 | 15,4 | 103,31 |
| 11007-36 | 36 | 21,5 | 20,5 | 128,34 |
| 11007-40 | 40 | 24,0 | 30,1 | 172,66 |
| 11007-45 | 45 | 27,0 | 42,9 | 255,37 |
| 11007-50 | 50 | 30,0 | 58,0 | 345,72 |
| 11007-60 | 60 | 35,0 | 99,0 | 687,92 |



Casserole pot

Casseruola bassa
Bratentopf
Sautoir
Cacerola baja

| art. | Ø cm. | h. | lt. | € |
|----------|-------|------|------|--------|
| 11009-16 | 16 | 6,5 | 1,3 | 38,79 |
| 11009-18 | 18 | 7,0 | 1,8 | 42,91 |
| 11009-20 | 20 | 7,5 | 2,5 | 47,13 |
| 11009-24 | 24 | 8,0 | 3,7 | 53,97 |
| 11009-28 | 28 | 9,5 | 5,8 | 73,67 |
| 11009-32 | 32 | 11,0 | 9,2 | 94,97 |
| 11009-36 | 36 | 13,0 | 13,0 | 119,39 |
| 11009-40 | 40 | 14,5 | 18,0 | 148,04 |
| 11009-45 | 45 | 15,5 | 24,6 | 221,20 |
| 11009-50 | 50 | 19,0 | 37,0 | 299,39 |
| 11009-60 | 60 | 25,0 | 70,7 | 563,91 |



Saucepan

Casseruola mezza alta
Bratentopf, mittelhoch
Casserole
Cacerola francés

| art. | Ø cm. | h. | lt. | € |
|----------|-------|----|-----|-------|
| 11010-16 | 16 | 8 | 1,6 | 41,51 |
| 11010-18 | 18 | 9 | 2,3 | 44,82 |
| 11010-20 | 20 | 10 | 3,1 | 50,05 |
| 11010-24 | 24 | 12 | 5,4 | 60,70 |



Sauté pan

Casseruola conica
Sauteuse
Sauteuse
Cazo cónico

| art. | Ø cm. | h. | lt. | € |
|----------|-------|-----|-----|-------|
| 11012-16 | 16 | 6,0 | 1,0 | 40,20 |
| 11012-18 | 18 | 6,0 | 1,2 | 44,62 |
| 11012-20 | 20 | 6,5 | 1,6 | 48,94 |
| 11012-24 | 24 | 7,5 | 2,7 | 58,59 |



Curved sauté pan

Casseruola bombé
Sauteuse mit Schütttrand
Sauteuse bombé
Cazo bombeado

| art. | Ø cm. | h. | lt. | € |
|----------|-------|-----|-----|-------|
| 11013-18 | 18 | 7,0 | 1,7 | 46,43 |
| 11013-20 | 20 | 7,5 | 2,2 | 51,66 |
| 11013-24 | 24 | 8,5 | 3,3 | 61,61 |
| 11013-26 | 26 | 9,0 | 4,2 | 68,44 |





Saucepan

Casseruola alta
Stielkasserolle, hoch
Casserole haute
Cazo recto alto

| art. | Ø cm. | h. | lt. | € |
|-----------|-------|------|------|--------|
| 11006-12 | 12 | 7,0 | 0,8 | 27,64 |
| 11006-14 | 14 | 8,0 | 1,2 | 32,26 |
| 11006-16 | 16 | 9,5 | 1,9 | 36,98 |
| 11006-18 | 18 | 10,8 | 2,7 | 40,90 |
| 11006-20 | 20 | 12,0 | 3,8 | 43,92 |
| 11006-22 | 22 | 13,0 | 5,0 | 52,66 |
| 11006-24 | 24 | 14,5 | 6,5 | 57,89 |
| 11006-28* | 28 | 16,0 | 9,8 | 83,01 |
| 11006-32* | 32 | 19,5 | 15,4 | 109,65 |
| 11006-36* | 36 | 21,5 | 20,5 | 143,41 |

*With loop handle. – Con contromaniglia.



Saucepan

Casseruola mezza alta
Stielkasserolle, mittelhoch
Casserole
Cazo recto francés

| art. | Ø cm. | h. | lt. | € |
|----------|-------|----|-----|-------|
| 11011-16 | 16 | 8 | 1,6 | 35,38 |
| 11011-18 | 18 | 9 | 2,3 | 38,69 |
| 11011-20 | 20 | 10 | 3,1 | 41,91 |
| 11011-24 | 24 | 12 | 5,4 | 54,67 |



Sauté pan

Casseruola bassa
Stielkasserolle, niedrig
Plat à sauter
Cazo recto bajo

| art. | Ø cm. | h. | lt. | € |
|-----------|-------|------|------|--------|
| 11008-16 | 16 | 6,5 | 1,3 | 35,38 |
| 11008-18 | 18 | 7,0 | 1,8 | 39,09 |
| 11008-20 | 20 | 7,5 | 2,5 | 41,00 |
| 11008-24 | 24 | 8,0 | 3,7 | 50,75 |
| 11008-28* | 28 | 9,5 | 5,8 | 75,27 |
| 11008-32* | 32 | 11,0 | 9,2 | 101,00 |
| 11008-36* | 36 | 13,0 | 13,0 | 133,97 |

*With loop handle. – Con contromaniglia.



Frypan

Padella
Bratpfanne
Poêle à frire
Sartén

| art. | Ø cm. | h. | € |
|-----------|-------|-----|--------|
| 11014-20 | 20 | 5,0 | 38,39 |
| 11014-24 | 24 | 5,0 | 46,23 |
| 11014-28 | 28 | 5,5 | 62,21 |
| 11014-32 | 32 | 6,0 | 81,61 |
| 11014-36* | 36 | 6,0 | 107,03 |
| 11014-40* | 40 | 6,0 | 134,17 |
| 11114-45* | 45 | 6,5 | 298,49 |

*With loop handle. – Con contromaniglia.



Frypan, non stick

Padella, antiaderente
Bratpfanne, nichttaftend
Poêle, anti-adhérente
Sartén antiadherente

| art. | Ø cm. | h. | € |
|----------|-------|-----|--------|
| 11117-20 | 20 | 5,0 | 94,57 |
| 11117-24 | 24 | 5,0 | 110,75 |
| 11117-28 | 28 | 5,5 | 133,97 |
| 11117-32 | 32 | 6,0 | 162,21 |
| 11117-36 | 36 | 6,0 | 208,94 |
| 11117-40 | 40 | 6,0 | 257,28 |



French omelet pan

Tegame
Servierpfanne
Poêle à paella
Paellera

| art. | Ø cm. | h. | € |
|----------|-------|-----|--------|
| 11115-20 | 20 | 5,0 | 52,36 |
| 11115-24 | 24 | 5,0 | 63,82 |
| 11115-28 | 28 | 5,5 | 86,33 |
| 11115-32 | 32 | 6,0 | 111,35 |
| 11115-36 | 36 | 6,0 | 145,73 |
| 11115-40 | 40 | 6,0 | 182,01 |
| 11115-45 | 45 | 6,5 | 277,78 |
| 11115-50 | 50 | 8,0 | 388,13 |



Cover

Coperchio
Deckel
Couvercle
Tapa

| art. | Ø cm. | € |
|----------|-------|--------|
| 11061-12 | 12 | 8,24 |
| 11061-16 | 16 | 11,46 |
| 11061-18 | 18 | 12,26 |
| 11061-20 | 20 | 13,47 |
| 11061-22 | 22 | 13,97 |
| 11061-24 | 24 | 16,28 |
| 11061-28 | 28 | 19,20 |
| 11061-32 | 32 | 23,92 |
| 11061-36 | 36 | 28,14 |
| 11061-40 | 40 | 34,57 |
| 11061-45 | 45 | 40,00 |
| 11061-50 | 50 | 47,13 |
| 11161-60 | 60 | 151,55 |



SERIES 2000

STAINLESS STEEL COOKWARE
PENTOLAME INOX



The serie 2000 has the same characteristics of the serie 1000. It varies only for the shape of the handles of 2 handles items. Perfect for use on any type of stove, whether gas, electric, glass ceramic cooking surface or induction stove. All items have an induction suited sandwich bottom.

La serie 2000 ha le stesse caratteristiche della serie 1000. Differisce solo per una diversa manicatura sugli articoli a 2 maniglie. Ideali per ogni tipo di cottura, gas, elettrica, vetroceramica e induzione. Tutti gli articoli sono dotati di speciale fondo termodiffusore adatto anche per piastre ad induzione.



Stock pot
Pentola
Hoher Suppentopf
Marmite traiteur
Olla recta

| art. | Ø cm. | h. | lt. | € |
|----------|-------|------|-------|--------|
| 12001-16 | 16 | 16,0 | 3,2 | 45,43 |
| 12001-18 | 18 | 16,0 | 4,0 | 53,67 |
| 12001-20 | 20 | 18,0 | 5,5 | 56,68 |
| 12001-22 | 22 | 22,0 | 8,3 | 64,02 |
| 12001-24 | 24 | 24,0 | 10,5 | 67,44 |
| 12001-28 | 28 | 28,0 | 17,0 | 97,99 |
| 12001-32 | 32 | 27,5 | 20,4 | 119,39 |
| 12001-36 | 36 | 36,0 | 36,5 | 162,11 |
| 12001-40 | 40 | 40,0 | 50,0 | 204,32 |
| 12001-45 | 45 | 40,0 | 63,5 | 299,99 |
| 12001-50 | 50 | 50,0 | 98,0 | 458,68 |
| 12001-60 | 60 | 55,0 | 150,0 | 881,28 |



Saucepot
Casseruola alta
Fleischtopf
Brasière
Cacerola alta

| art. | Ø cm. | h. | lt. | € |
|----------|-------|------|------|--------|
| 12007-16 | 16 | 9,5 | 1,9 | 41,51 |
| 12007-18 | 18 | 10,8 | 2,7 | 44,82 |
| 12007-20 | 20 | 12,0 | 3,8 | 49,95 |
| 12007-22 | 22 | 13,0 | 5,0 | 55,17 |
| 12007-24 | 24 | 14,5 | 6,5 | 60,70 |
| 12007-28 | 28 | 16,0 | 9,8 | 81,41 |
| 12007-32 | 32 | 19,5 | 15,4 | 103,31 |
| 12007-36 | 36 | 21,5 | 20,5 | 128,34 |
| 12007-40 | 40 | 24,0 | 30,1 | 172,66 |
| 12007-45 | 45 | 27,0 | 42,9 | 255,37 |
| 12007-50 | 50 | 30,0 | 58,0 | 345,72 |
| 12007-60 | 60 | 35,0 | 99,0 | 687,92 |



Casserole pot
Casseruola bassa
Bratentopf
Sautoir
Cacerola baja

| art. | Ø cm. | h. | lt. | € |
|----------|-------|------|------|--------|
| 12009-16 | 16 | 6,5 | 1,3 | 38,79 |
| 12009-18 | 18 | 7,0 | 1,8 | 42,91 |
| 12009-20 | 20 | 7,5 | 2,5 | 47,13 |
| 12009-24 | 24 | 8,0 | 3,7 | 53,97 |
| 12009-28 | 28 | 9,5 | 5,8 | 73,67 |
| 12009-32 | 32 | 11,0 | 9,2 | 95,07 |
| 12009-36 | 36 | 13,0 | 13,0 | 119,39 |
| 12009-40 | 40 | 14,5 | 18,0 | 148,04 |
| 12009-45 | 45 | 15,5 | 24,6 | 221,20 |
| 12009-50 | 50 | 19,0 | 37,0 | 299,39 |
| 12009-60 | 60 | 25,0 | 70,7 | 563,91 |



Sauté pan
Casseruola conica
Sauteuse
Sauteuse
Cazo cónico

| art. | Ø cm. | h. | lt. | € |
|----------|-------|-----|-----|-------|
| 11012-16 | 16 | 6,0 | 1,0 | 40,20 |
| 11012-18 | 18 | 6,0 | 1,2 | 44,62 |
| 11012-20 | 20 | 6,5 | 1,6 | 48,94 |
| 11012-24 | 24 | 7,5 | 2,7 | 58,59 |



Curved sauté pan
Casseruola bombé
Sauteuse mit Schüttrand
Sauteuse bombé
Cazo bombeado

| art. | Ø cm. | h. | lt. | € |
|----------|-------|-----|-----|-------|
| 11013-18 | 18 | 7,0 | 1,7 | 46,43 |
| 11013-20 | 20 | 7,5 | 2,2 | 51,66 |
| 11013-24 | 24 | 8,5 | 3,3 | 61,61 |
| 11013-26 | 26 | 9,0 | 4,2 | 68,44 |



Saucepan
Casseruola mezza alta
Stielkasserolle, mittelhoch
Casserole
Cazo recto francés

| art. | Ø cm. | h. | lt. | € |
|----------|-------|------|-----|-------|
| 11011-16 | 16 | 8,0 | 1,6 | 35,38 |
| 11011-18 | 18 | 9,0 | 2,3 | 38,69 |
| 11011-20 | 20 | 10,0 | 3,1 | 41,91 |
| 11011-24 | 24 | 12,0 | 5,4 | 54,67 |





Asparagus-pot with lid

Pentola cuociasparagi con coperchio

Spargeltopf mit Deckel

Cuit-asperges avec couvercle

Olla espárragos con tapa

| art. | Ø cm. | h. | lt. | € |
|----------|-------|------|-----|-------|
| 12037-16 | 16 | 24,0 | 4,8 | 94,27 |



Saucepan

Casseruola alta

Stielkasserolle, hoch

Casserole haute

Cazo recto alto

| art. | Ø cm. | h. | lt. | € |
|-----------|-------|------|------|--------|
| 11006-12 | 12 | 7,0 | 0,8 | 27,64 |
| 11006-14 | 14 | 8,0 | 1,2 | 32,26 |
| 11006-16 | 16 | 9,5 | 1,9 | 36,98 |
| 11006-18 | 18 | 10,8 | 2,7 | 40,90 |
| 11006-20 | 20 | 12,0 | 3,8 | 43,92 |
| 11006-22 | 22 | 13,0 | 5,0 | 52,66 |
| 11006-24 | 24 | 14,5 | 6,5 | 57,89 |
| 11006-28* | 28 | 16,0 | 9,8 | 83,01 |
| 11006-32* | 32 | 19,5 | 15,4 | 109,65 |
| 11006-36* | 36 | 21,5 | 20,5 | 143,41 |

*With loop handle. – Con contromaniglia.



Sauté pan

Casseruola bassa

Stielkasserolle, niedrig

Plat à sauter

Cazo recto bajo

| art. | Ø cm. | h. | lt. | € |
|-----------|-------|------|------|--------|
| 11008-16 | 16 | 6,5 | 1,3 | 35,38 |
| 11008-18 | 18 | 7,0 | 1,8 | 39,09 |
| 11008-20 | 20 | 7,5 | 2,5 | 41,00 |
| 11008-24 | 24 | 8,0 | 3,7 | 50,75 |
| 11008-28* | 28 | 9,5 | 5,8 | 75,27 |
| 11008-32* | 32 | 11,0 | 9,2 | 101,00 |
| 11008-36* | 36 | 13,0 | 13,0 | 133,97 |

*With loop handle. – Con contromaniglia.



Frypan

Padella

Bratpfanne

Poêle à frire

Sartén

| art. | Ø cm. | h. | € |
|-----------|-------|-----|--------|
| 11014-20 | 20 | 5,0 | 38,39 |
| 11014-24 | 24 | 5,0 | 46,23 |
| 11014-28 | 28 | 5,5 | 62,21 |
| 11014-32 | 32 | 6,0 | 81,61 |
| 11014-36* | 36 | 6,0 | 107,03 |
| 11014-40* | 40 | 6,0 | 134,17 |
| 11114-45* | 45 | 6,5 | 298,49 |

*With loop handle. – Con contromaniglia.



Frypan, non stick

Padella, antiaderente

Bratpfanne, nichttaftend

Poêle, anti-adhérente

Sartén antiadherente

| art. | Ø cm. | h. | € |
|----------|-------|-----|--------|
| 11117-20 | 20 | 5,0 | 94,57 |
| 11117-24 | 24 | 5,0 | 110,75 |
| 11117-28 | 28 | 5,5 | 133,97 |
| 11117-32 | 32 | 6,0 | 162,21 |
| 11117-36 | 36 | 6,0 | 208,94 |
| 11117-40 | 40 | 6,0 | 257,28 |



French omelet pan

Tegame

Servierpfanne

Poêle à paella

Paellera

| art. | Ø cm. | h. | € |
|----------|-------|-----|--------|
| 11115-20 | 20 | 5,0 | 52,36 |
| 11115-24 | 24 | 5,0 | 63,82 |
| 11115-28 | 28 | 5,5 | 86,33 |
| 11115-32 | 32 | 6,0 | 111,35 |
| 11115-36 | 36 | 6,0 | 145,73 |
| 11115-40 | 40 | 6,0 | 182,01 |
| 11115-45 | 45 | 6,5 | 277,78 |
| 11115-50 | 50 | 8,0 | 388,13 |



Cover

Coperchio

Deckel

Couvercle

Tapa

| art. | Ø cm. | € |
|----------|-------|--------|
| 11061-16 | 16 | 11,46 |
| 11061-18 | 18 | 12,26 |
| 11061-20 | 20 | 13,47 |
| 11061-22 | 22 | 13,97 |
| 11061-24 | 24 | 16,28 |
| 11061-28 | 28 | 19,20 |
| 11061-32 | 32 | 23,92 |
| 11061-36 | 36 | 28,14 |
| 11061-40 | 40 | 34,57 |
| 11061-45 | 45 | 40,00 |
| 11061-50 | 50 | 47,13 |
| 11161-60 | 60 | 151,55 |



FOR **GLUTEN-FREE** COOKING



AL SERVIZIO DELLA CUCINA SENZA GLUTINE

FOR PRODUCT # LIST SEE PAGES AFTER SECTION "ELECTRIC APPLIANCES"
PER L'ELENCO PRODOTTI VEDI PAGINE DOPO LA SEZIONE "APPARECCHI ELETTRICI"



Consistently with the functional approach, which has always marked the brand, Paderno offers a complete product line and professional tools, easily recognizable in the kitchen, which can reduce possible mistakes during their use to protect people affected by celiac disease. Developed and realized in 2013 in collaboration with Associazione Italiana Celiachia Lombardia ONLUS (Italian Society for the Celiac Disease – Lombardy Section), this project makes Sambonet Paderno Industrie S.p.A. the first company in its market that offers to the HoReCa channel a complete line of items intended for gluten-free cooking.

Some distinguished special features, such as golden PVD handles for pans and pots and a special customised logo for utensils, will allow professionals to easily identify all these items in the kitchen.

This product line aims at:

- Reducing the risk of accidental food cross-contamination;
- Making it easier for professionals to work and provide services to clients with food intolerances;
- Raising awareness on the gluten-free diet issue in the industry so as to respond to the new needs of consumers.

Coerentemente all'ottica di servizio che contraddistingue da sempre il marchio, Paderno propone una linea completa di articoli e strumenti professionali facilmente identificabili in cucina, in grado di abbattere eventuali errori durante il loro utilizzo a salvaguardia del cliente celiaco e di tutti gli intolleranti. Sviluppato e concretizzato nel 2013 in collaborazione con l'Associazione Italiana Celiachia Lombardia ONLUS, questo progetto colloca Sambonet Paderno Industrie come prima azienda del settore a offrire al canale Ho.Re.Ca una linea completa di articoli da destinare alla preparazione di pietanze senza glutine.

Attraverso alcuni elementi distintivi e differenzianti, come manici in PVD oro per pentole e padelle e personalizzazione con un logo specifico per utensili, tutti gli strumenti saranno facilmente identificabili in cucina.

Questa gamma contribuisce a:

- Diminuire il rischio di accidentali contaminazioni crociate degli alimenti;
- Facilitare il professionista nell'operare e nell'offrire un servizio a favore del cliente con intolleranze alimentari;
- Sensibilizzare il settore sul tema "gluten free" di fronte alle nuove esigenze dei consumatori.



SERIES 2500 3-PLY

STAINLESS STEEL COOKWARE
PENTOLAME INOX



Paderno serie 2500 3-ply is especially designed for professional kitchens, features super heat-conductive multi-layer construction that distributes heat from bottom to rim quickly and evenly. Outside and inside satin polished. Non-drip edge. Stainless steel handles, ergonomically shaped. Uniform thickness in sides and bottoms. Energy saving on all types of cookers. Suitable for use on all cooking hobs including induction.

La serie Paderno 2500 3-ply concepita per l'utilizzo nelle cucine professionali è costruita in materiale multistrato che assicura una distribuzione rapida ed uniforme del calore su tutta la superficie dell'utensile. Finitura esterna ed interna satinata. Bordo a versare. Manicatura anatomica in acciaio inox. Parete e fondo a spessore uniforme. Risparmio di energia. Adatta per l'uso su tutti i piani cottura compresa l'induzione.



Saucepot

Casseruola alta
Fleischtopf
Braising
Cacerola alta

| art. | Ø cm. | h. cm. | lt. | € |
|----------|-------|--------|-----|-------|
| 12507-24 | 24 | 11,5 | 5,0 | 63,01 |
| 12507-28 | 28 | 14,0 | 8,5 | 81,41 |



Casserole pot

Casseruola bassa
Bratentopf
Sautoir
Cacerola baja

| art. | Ø cm. | h. cm. | lt. | € |
|----------|-------|--------|-----|-------|
| 12509-20 | 20 | 9,5 | 2,8 | 44,82 |
| 12509-24 | 24 | 10,5 | 4,7 | 60,30 |
| 12509-28 | 28 | 11,0 | 6,5 | 74,27 |



Saucepan

Casseruola mezza alta
Stielkasserolle, mittelhoch
Casserole
Cazo recto francés

| art. | Ø cm. | h. cm. | lt. | € |
|----------|-------|--------|-----|-------|
| 12511-16 | 16 | 7,5 | 1,5 | 37,29 |
| 12511-18 | 18 | 8,0 | 2,0 | 40,40 |
| 12511-20 | 20 | 8,8 | 2,5 | 46,63 |
| 12511-24 | 24 | 10,5 | 4,6 | 63,72 |



Sauté pan

Casseruola bassa
Stielkasserolle, niedrig
Plat à sauter
Cazo recto bajo

| art. | Ø cm. | h. cm. | lt. | € |
|----------|-------|--------|-----|-------|
| 12508-24 | 24 | 5,0 | 2,0 | 51,36 |



Wok with grid and cover

Wok c/griglia e coperchio
Wok mit Rost und Deckel
Wok avec grille et couvercle
Wok con rejilla y tapa

| art. | Ø cm. | h. cm. | € |
|----------|-------|--------|--------|
| 12529-32 | 32 | 8 | 118,39 |



Curved sauté pan

Casseruola bombé
Sauteuse mit Schüttrand
Sauteuse bombé
Cazo bombeado

| art. | Ø cm. | h. cm. | lt. | € |
|----------|-------|--------|-----|-------|
| 12513-16 | 16 | 6,0 | 1,2 | 34,77 |
| 12513-18 | 18 | 6,5 | 1,6 | 38,79 |
| 12513-20 | 20 | 7,0 | 2,0 | - |
| 12513-24 | 24 | 8,5 | 3,8 | 56,78 |



Frypan

Padella
Bratpfanne
Poêle à frir
Sartén

| art. | Ø cm. | h. cm. | € |
|----------|-------|--------|-------|
| 12514-24 | 24 | 5,5 | 33,06 |
| 12514-26 | 26 | 5,5 | 51,36 |
| 12514-28 | 28 | 5,5 | 40,10 |
| 12514-32 | 32 | 4,0 | 54,37 |
| 12514-36 | 36 | 4,0 | 61,10 |



Frypan, non stick coating

Padella, antiaderente
Bratpfanne mit Antihafbeschichtung
Poêle avec revêtement anti-adhésif
Sartén antiadherente

| art. | Ø cm. | h. cm. | € |
|----------|-------|--------|-------|
| 12517-24 | 24 | 5,5 | 42,71 |
| 12517-26 | 26 | 5,5 | 66,33 |
| 12517-28 | 28 | 5,5 | 53,97 |
| 12517-32 | 32 | 5,5 | 69,65 |
| 12517-36 | 36 | 5,5 | 79,50 |



Lid

Coperchio
Deckel
Couvercle
Tapa

| art. | Ø cm. | € |
|----------|-------|-------|
| 12561-16 | 16 | 14,17 |
| 12561-18 | 18 | 15,58 |
| 12561-20 | 20 | 16,98 |
| 12561-24 | 24 | 21,31 |
| 12561-26 | 26 | 23,82 |
| 12561-28 | 28 | 26,63 |

SERIES 12300 3-PLY

STAINLESS STEEL COOKWARE
PENTOLAME INOX



Paderno serie 2300 3-ply is especially designed for front cooking and live cooking stations. Features super heat-conductive multi-layer construction that distributes heat from bottom to rim quickly and evenly. An attractive, multifunctional and colored line available in white, yellow, green, blue and orange. External finish with special heat-resistant paint (Whitford technology). Ideal for all types of cooking including induction. The lid equipped with a steam release device can be hooked to the side of the pan.

La serie Paderno 2300 3-ply è concepita per il "front cooking" e per le "live cooking stations". Costruita in materiale multistrato, assicura una distribuzione rapida ed uniforme del calore su tutta la superficie dell'utensile. Una linea attrattiva, multifunzionale e colorata disponibile nelle varianti bianco, giallo, verde, blu e arancio. Finitura esterna con speciale vernice (tecnologia Whitford) resistente al calore. Ideale per ogni tipo di cottura inclusa l'induzione. Il coperchio dotato di dispositivo di rilascio del vapore, può essere agganciato a lato della casseruola.



Stew pan with lid

Casseruola con coperchio
Brattpf mit Deckel
Sautoir avec couvercle
Sartén con tapa

| art. | Ø cm. | h. cm. | lt. | € |
|----------|-------|--------|-----|--------|
| 12303W16 | 16 | 8 | 1,6 | 95,07 |
| 12303W20 | 20 | 10 | 3,1 | 118,59 |
| 12303W24 | 24 | 12 | 5,4 | 148,94 |



Stew pan with lid

Casseruola con coperchio
Brattpf mit Deckel
Sautoir avec couvercle
Sartén con tapa

| art. | Ø cm. | h. cm. | lt. | € |
|----------|-------|--------|-----|--------|
| 12303Y16 | 16 | 8 | 1,6 | 95,07 |
| 12303Y20 | 20 | 10 | 3,1 | 118,59 |
| 12303Y24 | 24 | 12 | 5,4 | 148,94 |



Stew pan with lid

Casseruola con coperchio
Brattpf mit Deckel
Sautoir avec couvercle
Sartén con tapa

| art. | Ø cm. | h. cm. | lt. | € |
|----------|-------|--------|-----|--------|
| 12303G16 | 16 | 8 | 1,6 | 95,07 |
| 12303G20 | 20 | 10 | 3,1 | 118,59 |
| 12303G24 | 24 | 12 | 5,4 | 148,94 |



Stew pan with lid

Casseruola con coperchio
Brattpf mit Deckel
Sautoir avec couvercle
Sartén con tapa

| art. | Ø cm. | h. cm. | lt. | € |
|----------|-------|--------|-----|--------|
| 12303B16 | 16 | 8 | 1,6 | 95,07 |
| 12303B20 | 20 | 10 | 3,1 | 118,59 |
| 12303B24 | 24 | 12 | 5,4 | 148,94 |



Stew pan with lid

Casseruola con coperchio
Brattpf mit Deckel
Sautoir avec couvercle
Sartén con tapa

| art. | Ø cm. | h. cm. | lt. | € |
|----------|-------|--------|-----|--------|
| 12303O16 | 16 | 8 | 1,6 | 95,07 |
| 12303O20 | 20 | 10 | 3,1 | 118,59 |
| 12303O24 | 24 | 12 | 5,4 | 148,94 |



Roasting pan with lid

Casseruola carrè con coperchio
Bräter mit Deckel
Rôtissoire avec couvercle
Asadera con tapa

| art. | cm. | h. cm. | lt. | € |
|----------|-------|--------|-----|--------|
| 12304W26 | 27x27 | 7 | 4 | 176,68 |



Roasting pan with lid

Casseruola carrè con coperchio
Bräter mit Deckel
Rôtissoire avec couvercle
Asadera con tapa

| art. | cm. | h. cm. | lt. | € |
|----------|-------|--------|-----|--------|
| 12304Y26 | 27x27 | 7 | 4 | 176,68 |



Roasting pan with lid

Casseruola carrè con coperchio
Bräter mit Deckel
Rôtissoire avec couvercle
Asadera con tapa

| art. | cm. | h. cm. | lt. | € |
|----------|-------|--------|-----|--------|
| 12304G26 | 27x27 | 7 | 4 | 176,68 |



Roasting pan with lid

Casseruola carrè con coperchio
Bräter mit Deckel
Rôtissoire avec couvercle
Asadera con tapa

| art. | cm. | h. cm. | lt. | € |
|----------|-------|--------|-----|--------|
| 12304B26 | 27x27 | 7 | 4 | 176,68 |



Roasting pan with lid

Casseruola carrè con coperchio
Bräter mit Deckel
Rôtissoire avec couvercle
Asadera con tapa

| art. | cm. | h. cm. | lt. | € |
|----------|-------|--------|-----|--------|
| 12304O26 | 27x27 | 7 | 4 | 176,68 |





Induction station
Stazione induzione
Induktionsstation
Station d'induction
Estación inducción

| art. | Ø cm. | cm. | h. cm. | scala | range | € |
|----------|-------|-----------|--------|---------|-------|--------|
| 49999-04 | 24 | 35,4x32,5 | 19 | 220-240 | 900 | 354,36 |

Induction plate with temperature regulator 60>140°C. Black metal support, walnut wood insert and stainless steel frame. – Piastra a induzione con regolatore di temperatura 60>140°C. Supporto in metallo nero, inserto in legno di noce e cornice inox.



Bowl double wall
Ciotola doppia parete
Schüssel, doppelwandig
Bol à double paroi
Tazón doble pared

| art. | Ø cm. | h. cm. | € |
|----------|-------|--------|-------|
| 12300-18 | 18 | 14,0 | 39,30 |
| 12300-24 | 24 | 18,2 | 57,79 |



Bowl double wall
Ciotola doppia parete
Schüssel, doppelwandig
Bol à double paroi
Tazón doble pared

| art. | Ø cm. | h. cm. | € |
|----------|-------|--------|-------|
| 12300W18 | 18 | 14,0 | 52,36 |
| 12300W24 | 24 | 18,2 | 78,79 |



Bowl double wall
Ciotola doppia parete
Schüssel, doppelwandig
Bol à double paroi
Tazón doble pared

| art. | Ø cm. | h. cm. | € |
|----------|-------|--------|-------|
| 12300Y18 | 18 | 14,0 | 52,36 |
| 12300Y24 | 24 | 18,2 | 78,79 |



Bowl double wall
Ciotola doppia parete
Schüssel, doppelwandig
Bol à double paroi
Tazón doble pared

| art. | Ø cm. | h. cm. | € |
|----------|-------|--------|-------|
| 12300G18 | 18 | 14,0 | 52,36 |
| 12300G24 | 24 | 18,2 | 78,79 |



Bowl double wall
Ciotola doppia parete
Schüssel, doppelwandig
Bol à double paroi
Tazón doble pared

| art. | Ø cm. | h. cm. | € |
|----------|-------|--------|-------|
| 12300B18 | 18 | 14,0 | 52,36 |
| 12300B24 | 24 | 18,2 | 78,79 |



Bowl double wall
Ciotola doppia parete
Schüssel, doppelwandig
Bol à double paroi
Tazón doble pared

| art. | Ø cm. | h. cm. | € |
|----------|-------|--------|-------|
| 12300O18 | 18 | 14,0 | 52,36 |
| 12300O24 | 24 | 18,2 | 78,79 |





SERIES 6100

ALUMINUM COOKWARE
PENTOLAME ALLUMINIO



Made in heavy duty aluminum.
Hollow tubular handles in stainless steel 18/10, stay cool.
Rounded corners provide easy cleanup.
Thickness from mm 2 to mm 5,5.

Esecuzione in alluminio pesante.
Manicatura tubolare in acciaio inossidabile 18/10, resistente al calore.
Ampio raggio di raccordo fondo-parete, igienico e facile da pulire.
Spessore da mm 2 a mm 5,5.



Stock pot

Pentola
Hoher Suppentopf
Marmite traiteur
Olla recta

| art. | Ø cm. | h. cm. | lt. | € |
|----------|-------|--------|-------|--------|
| 16101-16 | 16 | 16,0 | 3,2 | 52,56 |
| 16101-20 | 20 | 20,0 | 6,2 | 58,09 |
| 16101-24 | 24 | 24,0 | 10,0 | 68,04 |
| 16101-28 | 28 | 28,0 | 16,5 | 92,96 |
| 16101-32 | 32 | 29,5 | 22,0 | 120,50 |
| 16101-36 | 36 | 36,0 | 36,0 | 147,94 |
| 16101-40 | 40 | 40,0 | 50,0 | 180,50 |
| 16101-45 | 45 | 45,0 | 70,0 | 205,52 |
| 16101-50 | 50 | 50,0 | 100,0 | 236,48 |



Saucepot

Casseruola alta
Fleischtopf
Braising
Cacerola alta

| art. | Ø cm. | h. cm. | lt. | € |
|----------|-------|--------|------|--------|
| 16107-16 | 16 | 11,0 | 2,1 | 39,60 |
| 16107-20 | 20 | 13,0 | 4,0 | 43,82 |
| 16107-28 | 28 | 17,5 | 10,8 | - |
| 16107-32 | 32 | 19,5 | 15,7 | 93,36 |
| 16107-36 | 36 | 21,0 | 21,5 | 108,84 |
| 16107-40 | 40 | 24,0 | 30,0 | 133,97 |
| 16107-45 | 45 | 27,0 | 43,0 | 158,09 |
| 16107-50 | 50 | 30,0 | 59,0 | 191,55 |



Casserole pot

Casseruola bassa
Bratentopf
Sautoir
Cacerola baja

| art. | Ø cm. | h. cm. | lt. | € |
|----------|-------|--------|------|--------|
| 16109-24 | 24 | 9,5 | 4,3 | 46,33 |
| 16109-28 | 28 | 11,0 | 6,7 | - |
| 16109-32 | 32 | 12,5 | 10,0 | - |
| 16109-36 | 36 | 14,0 | 14,0 | 94,17 |
| 16109-40 | 40 | 16,0 | 20,0 | - |
| 16109-45 | 45 | 18,0 | 28,5 | 130,95 |
| 16109-50 | 50 | 19,0 | 37,0 | 162,41 |



Saucepot

Casseruola
Gemüsetopf
Braising
Cacerola

| art. | Ø cm. | h. cm. | lt. | € |
|----------|-------|--------|------|-------|
| 16929-36 | 36 | 17 | 17,0 | 72,36 |
| 16929-40 | 40 | 18 | 22,5 | 87,23 |



Oval saucepan with cover

Casseruola ovale con coperchio
Ovale Kasserolle mit Deckel
Casserole ovale avec couvercle
Cacerola oval con tapa

| art. | Ø cm. | h. cm. | lt. | € |
|----------|-------|--------|-----|--------|
| 16938-36 | 36 | 14,5 | 10 | 113,87 |
| 16938-40 | 40 | 16,0 | 14 | 128,04 |
| 16938-45 | 45 | 17,0 | 19 | 155,47 |



Saucepan

Casseruola alta
Stielkasserolle, hoch
Casserole haute
Cazo recto alto

| art. | Ø cm. | h. cm. | lt. | € |
|----------|-------|--------|------|-------|
| 16106-16 | 16 | 11,0 | 2,1 | 38,99 |
| 16106-20 | 20 | 13,0 | 4,0 | 43,72 |
| 16106-24 | 24 | 15,0 | 6,5 | - |
| 16106-28 | 28 | 17,5 | 10,8 | 64,72 |



Casserole pot

Casseruola bassa
Stielkasserolle, niedrig
Sautoir
Cacerola baja

| art. | Ø cm. | h. cm. | lt. | € |
|----------|-------|--------|-----|---|
| 16108-24 | 24 | 9,5 | 4,3 | - |
| 16108-28 | 28 | 11,0 | 6,7 | - |



Frypan

Padella
Bratpfanne
Poêle à frire
Sartén

| art. | Ø cm. | h. cm. | € |
|----------|-------|--------|-------|
| 16114-20 | 20 | 4,0 | 25,33 |
| 16114-24 | 24 | 5,0 | 30,65 |
| 16114-28 | 28 | 5,0 | 38,29 |
| 16114-32 | 32 | 5,3 | 45,43 |
| 16114-36 | 36 | 6,0 | 55,17 |
| 16114-40 | 40 | 7,0 | 66,03 |



French omelet pan

Tegame
Servierpfanne
Poêle à paella
Paellera

| art. | Ø cm. | h. cm. | € |
|----------|-------|--------|-------|
| 16115-36 | 36 | 7,0 | 61,61 |
| 16115-40 | 40 | 7,5 | - |
| 16115-45 | 45 | 7,5 | 90,35 |



Lid
Coperchio
Deckel
Couvercle
Tapa

| art. | Ø cm. | € |
|----------|-------|--------|
| 16961-16 | 16 | 10,45 |
| 16961-20 | 20 | 10,85 |
| 16961-24 | 24 | 11,76 |
| 16961-28 | 28 | 17,79 |
| 16961-32 | 32 | 20,80 |
| 16961-36 | 36 | 24,02 |
| 16961-40 | 40 | 31,26 |
| 16961-45 | 45 | 35,38 |
| 16961-50 | 50 | 43,62 |
| 16961-60 | 60 | 102,61 |



Casserole pot, non stick
Casseruola alta, antiaderente
Fleischtopf, nichttaftend
Brasière, anti-adhérente
Cacerola alta, antiadherente

| art. | Ø cm. | h. cm. | lt. | € |
|----------|-------|--------|------|--------|
| 16127-16 | 16 | 11,0 | 2,1 | 62,61 |
| 16127-20 | 20 | 13,0 | 4,0 | 78,29 |
| 16127-32 | 32 | 19,5 | 15,7 | 164,82 |
| 16127-36 | 36 | 21,0 | 21,5 | 197,08 |
| 16127-40 | 40 | 24,0 | 30,0 | 247,63 |



Casserole pot, non stick
Casseruola bassa, antiaderente
Bratentopf, nichttaftend
Sautoir, anti-adhérente
Cacerola baja, antiadherente

| art. | Ø cm. | h. cm. | lt. | € |
|----------|-------|--------|------|--------|
| 16120-24 | 24 | 9,5 | 4,3 | 73,47 |
| 16120-28 | 28 | 11,0 | 6,7 | 88,74 |
| 16120-32 | 32 | 12,5 | 10,0 | 112,16 |
| 16120-36 | 36 | 14,0 | 14,0 | 147,74 |
| 16120-40 | 40 | 16,0 | 20,0 | 207,13 |





French omelet pan, non stick
Tegame, antiaderente
Servierpfanne, nichttaftend
Poêle à paella, anti-adhérente
Paellera antiaderente

| art. | Ø cm. | h. cm. | € |
|----------|-------|--------|-------|
| 16116-28 | 28 | 6,5 | - |
| 16116-32 | 32 | 6,5 | 80,60 |
| 16116-36 | 36 | 7,0 | 95,68 |
| 16116-40 | 40 | 7,5 | - |



Frypan, non stick
Padella, antiaderente
Bratpfanne, nichttaftend
Poêle, anti-adhérente
Sartén antiaderente

| art. | Ø cm. | h. cm. | € |
|----------|-------|--------|-------|
| 41720-18 | 18 | 3,8 | 14,67 |
| 41720-20 | 20 | 3,8 | 16,78 |
| 41720-24 | 24 | 4,5 | 20,60 |
| 41720-28 | 28 | 5,4 | 24,42 |
| 41720-30 | 30 | 5,4 | 27,34 |
| 41720-32 | 32 | 5,6 | 28,54 |



Frypan, non stick
Padella, antiaderente
Bratpfanne, nichttaftend
Poêle, anti-adhérente
Sartén antiaderente

| art. | Ø cm. | h. cm. | € |
|----------|-------|--------|--------|
| 16117-20 | 20 | 4,0 | 38,49 |
| 16117-24 | 24 | 5,0 | 47,84 |
| 16117-28 | 28 | 5,0 | 58,69 |
| 16117-32 | 32 | 5,3 | 71,66 |
| 16117-36 | 36 | 6,0 | 86,53 |
| 16117-40 | 40 | 7,0 | 102,01 |



Frypan, non stick
Padella, antiaderente
Bratpfanne, nichttaftend
Poêle, anti-adhérente
Sartén antiaderente

| art. | Ø cm. | h. cm. | - | € |
|----------|-------|--------|-----|-------|
| 11617-20 | 20 | 4,7 | - | 36,48 |
| 11617-24 | 24 | 4,7 | - | 42,61 |
| 11617-28 | 28 | 5,5 | - | 49,75 |
| 11617-32 | 32 | 5,5 | - | 57,69 |
| 11617-36 | 36 | 5,7 | NEW | 68,14 |
| 11617-40 | 40 | 6,0 | NEW | 75,07 |

An innovative surface characterized by very hard reliefs that protect the coating with 3 times higher scratch resistance. The rough shape increases the heat exchange surface and thermal conductivity, allowing uniform cooking and energy saving. Perfect non-stick: excellent release of food during cooking and easy to clean even in the dishwasher.

Un'innovativa superficie caratterizzata da rilievi durissimi che proteggono il rivestimento con resistenza ai graffi 3 volte superiore. La conformazione rugosa aumenta la superficie di scambio e la conducibilità termica, permettendo cotture uniformi e risparmio di energia. Perfetta antiaderenza: ottimo rilascio del cibo in cottura e facile da pulire anche in lavastoviglie.



Frypan, non stick, cast iron handle
Padella bombata antiaderente, manico ferro
Bratpfanne, nichttaftend, Gusseisen-Stiel
Poêle bombé, anti-adhérente, queue fonte
Sartén antiaderente, mango hierro

| art. | Ø cm. | h. cm. | € |
|----------|-------|--------|-------|
| 16113-20 | 20 | 5,5 | 30,15 |
| 16113-24 | 24 | 6,5 | 34,57 |
| 16113-28 | 28 | 7,0 | 41,91 |
| 16113-32 | 32 | 7,5 | 51,05 |
| 16113-36 | 36 | 8,0 | 64,62 |
| 16113-40 | 40 | 8,5 | 80,10 |



Frypan, non stick, cast iron handle
Padella antiaderente, manico ferro
Bratpfanne, nichttaftend, Gusseisen-Stiel
Poêle, anti-adhérente, queue fonte
Sartén antiaderente, mango hierro

| art. | Ø cm. | h. cm. | € |
|----------|-------|--------|-------|
| 16717-20 | 20 | 4,0 | 21,51 |
| 16717-24 | 24 | 5,0 | 28,44 |
| 16717-28 | 28 | 5,0 | 35,68 |
| 16717-32 | 32 | 5,3 | 45,33 |
| 16717-36 | 36 | 6,0 | 58,49 |
| 16717-40 | 40 | 7,0 | 76,68 |



Crêpes pan, non stick
Padella crêpes, antiaderente
Crêpepfanne, nichttaftend
Poêle à crêpes, anti-adhérente
Sartén crêpes antiaderente

| art. | Ø cm. | € |
|----------|-------|-------|
| 16118-24 | 24 | 48,04 |



Non-stick blinis pan
Padella per blini, antiaderente
Blinis-Pfännchen, nichttaftend
Poêle à blinis, anti-adhérente
Sartén blinis, antiaderente

| art. | Ø cm. | h. cm. | € |
|----------|-------|--------|-------|
| 16719-12 | 12 | 2 | 20,70 |



Crêpes pan, non-stick

Padella crêpes antiaderente
Crêpes-Pfanne, nichtaftend
Tuile à crêpes anti-adhérente
Sartén para crêpes, antiadherente

| art. | Ø cm. | € |
|----------|-------|-------|
| 16712-22 | 22 | 29,55 |
| 16712-26 | 26 | 33,77 |
| 16712-30 | 30 | 40,60 |



Bake roasting pan

Tegame
Pfanne
Plat à four
Rustidera

| art. | cm. | h. cm. | € |
|-----------|-------|--------|-------|
| 16941-40 | 40x26 | 7,5 | 61,91 |
| 16941-45 | 45x30 | 7,5 | 66,53 |
| 16941-50 | 50x30 | 8,0 | - |
| 16941-61* | 61x43 | 9,0 | - |

*For 2/1 GN ovens. – Per forno GN 2/1.



Bake roasting pan

Tegame
Pfanne
Plat à four
Rustidera

| art. | cm. | h. cm. | € |
|-----------|-------|--------|--------|
| 16943-40 | 40x26 | 7,5 | 69,95 |
| 16943-45 | 45x30 | 7,5 | 78,79 |
| 16943-50 | 50x30 | 8,0 | 90,15 |
| 16943-60 | 60x35 | 9,0 | 124,72 |
| 16943-61* | 61x43 | 9,0 | 136,68 |

*For 2/1 GN ovens. – Per forno GN 2/1.



Bake roasting, non stick

Tegame, antiaderente
Pfanne, nichtaftend
Plat à four, anti-adhérente
Rustidera antiadherente

| art. | cm. | h. cm. | € |
|-----------|-------|--------|--------|
| 16947-50 | 50x30 | 8,0 | - |
| 16947-60 | 60x35 | 9,0 | 206,73 |
| 16947-61* | 61x43 | 9,0 | - |

*For 2/1 GN ovens. – Per forno GN 2/1.



Lid for roasting pans

Coperchio per tegami
Deckel für Bräter
Couvercle pour plaques à rôtir
Tapa para rustidera

| art. | cm. | € |
|----------|-------|-------|
| 16948-40 | 40x26 | 26,93 |
| 16948-45 | 45x30 | 28,94 |
| 16948-50 | 50x30 | 32,06 |
| 16948-60 | 60x35 | 40,10 |
| 16948-61 | 61x43 | 43,11 |



Bake roasting pan

Tegame basso
Pfanne, flach
Plat à four bas
Bandeja horno

| art. | cm. | h. cm. | € |
|----------|-------|--------|-------|
| 16944-45 | 45x30 | 4 | 48,74 |
| 16944-50 | 50x30 | 4 | 54,17 |
| 16944-60 | 60x35 | 4 | 69,35 |



Roasting pan with cover

Brasiera con coperchio
Brasiere mit Deckel
Braisière avec couvercle
Rustidera alta con tapa

| art. | cm. | h. cm. | lt. | € |
|----------|-------|--------|-----|---|
| 16965-40 | 40x26 | 15 | 14 | - |
| 16965-50 | 50x30 | 15 | 21 | - |



Fish kettle

Pesciera
Fisch-Kochkessel
Poissonnière
Hervidor pescado

| art. | cm. | h. cm. | lt. | € |
|----------|-------|--------|-----|--------|
| 16939-50 | 50x15 | 12 | 9 | 137,58 |
| 16939-60 | 60x17 | 13 | 13 | 153,77 |
| 16939-70 | 70x19 | 14 | 18 | 194,67 |
| 16939-80 | 80x24 | 17 | 30 | 283,81 |

Equipped with grid and cover.
Fornita con griglia e coperchio.



Bain-marie pot

Bagnomaria
Wasserbadkasserolle
Casserole bain-marie
Baño maria

| art. | Ø cm. | h. cm. | lt. | € |
|----------|-------|--------|-----|-------|
| 16910-14 | 14 | 16 | 2,5 | - |
| 16910-16 | 16 | 18 | 3,7 | 35,07 |
| 16910-18 | 18 | 20 | 5,0 | - |
| 16910-20 | 20 | 22 | 7,0 | - |

STEEL FRYING PANS PADELLE FERRO



Iron is ideal for cooking at high temperatures because its low capacity of heat transmission prevents temperature leaps. As it is non-stick, food does not stick to it. It withstands very high temperatures and improves its performance with use. Iron pans are perfect for fried food, omelettes or fine crêpes. Wash the black iron pan in water as little as possible and always keep it greased. Iron pans are ideal also for cooking on induction hobs.

Il ferro è ottimo per le cotture a fuoco molto vivo perché, non avendo un'alta capacità di trasmettere calore, evita improvvisi sbalzi di temperatura. Essendo un materiale antiaderente, evita l'attaccamento dei cibi. Sopporta temperature elevatissime e col tempo migliora il suo rendimento. I recipienti in ferro sono i più adatti per frittture, omelette o sottili crêpes. La padella in ferro nera va lavata con acqua il meno possibile e mantenuta sempre unta. Il ferro è il materiale ideale anche per cotture a induzione.



Blacksteel fish pan
Padella ovale
Fischeisenpfanne, oval
Coupe ovale
Sartén oval

| art. | cm. | h. cm. | € |
|----------|-------|--------|--------|
| 41719-36 | 36x26 | 5,0 | 76,68 |
| 41719-40 | 40x28 | 5,5 | 100,90 |



Blacksteel crêpes pan
Padella crêpes
Crêpes Eisenpfanne
Coupe lyonnaise à crêpes
Sartén crêpes

| art. | Ø cm. | h. cm. | € |
|----------|-------|--------|-------|
| 11718-20 | 20 | 2 | 14,47 |
| 11718-22 | 22 | 2 | 17,19 |
| 11718-24 | 24 | 2 | 17,99 |



Blinis pan
Padella per blini
Blinis-Eisenpfännchen
Poêle à blinis
Sartén blinis

| art. | Ø cm. | h. cm. | € |
|----------|-------|--------|-------|
| 11715-12 | 12 | 2 | 12,06 |



Heavy blacksteel frypan
Padella lionese, pesante
Schwere Eisenpfanne
Coupe lyonnaise extra-forte
Sartén honda pesada

| art. | Ø cm. | h. cm. | € |
|----------|-------|--------|--------|
| 11714-20 | 20 | 3,8 | 24,42 |
| 11714-22 | 22 | 4,0 | 28,54 |
| 11714-24 | 24 | 4,5 | 31,56 |
| 11714-26 | 26 | 4,5 | 35,98 |
| 11714-28 | 28 | 4,5 | 39,20 |
| 11714-32 | 32 | 5,0 | 49,35 |
| 11714-36 | 36 | 5,5 | 59,19 |
| 11714-40 | 40 | 5,5 | 70,35 |
| 11714-45 | 45 | 5,5 | 99,29 |
| 11714-50 | 50 | 6,0 | 114,27 |



Blacksteel frypan
Padella lionese
Eisenpfanne
Coupe lyonnaise
Sartén honda

| art. | Ø cm. | h. cm. | € |
|----------|-------|--------|-------|
| 11716-16 | 16 | 4,0 | 11,66 |
| 11716-20 | 20 | 4,5 | 13,57 |
| 11716-22 | 22 | 4,5 | 15,48 |
| 11716-24 | 24 | 5,0 | 17,49 |
| 11716-26 | 26 | 5,5 | 19,20 |
| 11716-28 | 28 | 5,5 | 21,31 |
| 11716-32 | 32 | 6,0 | 26,73 |
| 11716-36 | 36 | 6,5 | 39,60 |
| 11716-40 | 40 | 7,0 | 46,03 |
| 11716-45 | 45 | 8,0 | 60,00 |



Blacksteel paella pan
Padella per paella
Paella Eisenpfanne
Coupe lyonnaise à paella
Paellera

| art. | Ø cm. | h. cm. | € |
|----------|-------|--------|--------|
| 11717-34 | 34 | 5,0 | 36,98 |
| 11717-37 | 37 | 5,5 | 40,20 |
| 11717-42 | 42 | 6,0 | 46,23 |
| 11717-47 | 47 | 6,5 | 58,29 |
| 41717-60 | 60 | 6,5 | 139,49 |



Blacksteel fish pan
Padella ovale
Fischeisenpfanne, oval
Coupe ovale
Sartén oval

| art. | cm. | € |
|----------|-------|--------|
| 41703-38 | 38x26 | 119,39 |



Wok pan
Wok
Wok-Pfanne
Poêle chinoise
Wok

| art. | Ø cm. | h. cm. | € |
|----------|-------|--------|-------|
| 11713-32 | 32 | 10 | 41,10 |
| 11713-40 | 40 | 11 | 56,28 |



Silicone sleeve
Coprimanico silicone
Silikon-Stielhülle
Revêtement manche en silicone
Cubre mango silicona

| art. | Ø cm. | col. | € |
|----------|-------|------|------|
| 11710-AA | 20-36 | ● | 5,03 |
| 11710-AB | 40-50 | ● | 5,03 |

Heat resistant up to 230°C. Resistenza al calore fino a 230°C. Suits items! Per art: 16717, 16113, 16712, 11714, 11716, 11718, 11713, 11721.



Fry pan
Padella per friggere
Frittier-Pfanne
Tuile à frire
Sartén freidora

| art. | Ø cm. | h. cm. | lt. | € |
|----------|-------|--------|------|--------|
| 41707-32 | 32 | 9,8 | 6,0 | 54,67 |
| 41707-36 | 36 | 11,0 | 8,8 | 69,45 |
| 41707-40 | 40 | 13,4 | 12,2 | 83,82 |
| 41707-45 | 45 | 15,0 | 17,3 | 111,76 |
| 41707-50 | 50 | 17,6 | 23,5 | 146,83 |



Wire basket
Cestello per friggere
Frittier-Rost
Grille à frire
Cesta escurrefrito

| art. | Ø cm. | h. cm. | € |
|----------|-------|--------|--------|
| 41708-32 | 29,5 | 8,7 | 56,58 |
| 41708-36 | 32,6 | 9,3 | 73,26 |
| 41708-40 | 39,0 | 12,4 | 96,38 |
| 41708-45 | 43,0 | 15,0 | 136,88 |
| 41708-50 | 46,5 | 17,0 | - |

ENAMELLED CAST IRON GHISA SMALTATA

COOKWARE
PENTOLAME



Suitable for use on all cooking hobs (gas, electric, ceramic, induction) and ovens (gas, oil, coal or wood) except microwave. A perfect harmony of cast iron, enamel and high quality. Designed and constructed to absorb and spread the heat evenly. Cast iron is suitable for all cooking techniques, for soups, roasts, rice, desserts, for braise that require a long cooking and likewise ideal for meats and grilled vegetables as it enhances flavors and aromas like barbecue style. Cast iron also features non-stick. The high temperature of the pan sears the meat surface. All the flavor, water and nutritional values remain sealed in the food. When cooking in casseroles, the steam generated thanks to the special design of the cover condenses falling back into the food not only retaining flavors and aromas but providing the best protection for nutrients and contributing to a healthy diet. Cast iron is a material 100% recyclable and therefore environmentally friendly. Moreover, thanks to its ability to retain heat for a long time it allows a considerable saving of energy. With closed lid on the table, the pot will preserve the temperature for a second serving. Cast iron retains the heat but as well the cold... can be used to keep the food fresh. Stored for a short time in the refrigerator, keeps food cool during hot summer days, ideal for serving pasta or rice salads, etc. Practical and easy to clean. These cast iron pots and pans are dishwasher safe thanks to the special technology applied to their enameling method. Ergonomic knobs and handles made of cast iron and stainless steel, suitable for use on all heat sources and ovens except microwave. Be careful, they heat up during cooking, it is recommended to handle with a dry thick cloth.

Idonee all'uso su tutte le fonti di cottura (gas, elettriche, vetroceramica, induzione) e forni (gas, petrolio, carbone o legna) ad esclusione di microonde. Una perfetta armonia tra ghisa, smalto e alta qualità. Progettate e costruite per assorbire e diffondere il calore in modo uniforme. La ghisa è adatta a tutte le tecniche di cottura, per zuppe, arrostiti, risotti, dolci, per piatti che richiedono una lunga cottura tipo brasati e allo stesso modo ideale per carni e verdure alla griglia in quanto ne esalta sapori ed aromi in stile barbecue. La ghisa ha anche caratteristiche di antiaderenza. La temperatura elevata della padella cauterizza la superficie della carne. Tutto il sapore, l'acqua e i valori nutrizionali rimangono sigillati nel cibo. Nella cottura in casseruole, il vapore generato grazie al particolare design del coperchio si condensa ricadendo e mescolandosi nuovamente nel cibo non solo trattenendo sapori e aromi ma fornendo la miglior protezione alle sostanze nutrienti e contribuendo ad una dieta sana. La ghisa è un materiale riciclabile al 100% e quindi ecologico. Inoltre, grazie alla sua capacità di mantenere il calore per lungo tempo consente un notevole risparmio di energia permettendo di cuocere a fuoco basso. Anche a tavola mantengono in cibi in temperatura. La ghisa mantiene però il caldo come pure il freddo... può essere usata per mantenere il cibo fresco. Riposta per un breve periodo in frigorifero, mantiene il cibo fresco nelle calde giornate estive e ideale per servire insalate di pasta, riso, farro, ecc., ecc. Pratica e facile da pulire. Queste casseruole e padelle in ghisa sono lavabili in lavastoviglie, per merito della speciale tecnologia applicata al metodo di smaltatura. Manicatura e pomoli dal design ergonomico sono in ghisa e inox. Durante la cottura si raccomanda di maneggiare con un panno consistente e asciutto per evitare di scottarsi.



SERIES ANATOLIA



Enamelled cast iron 3 coats, 2 fires.
Material thickness: bottom 4 mm, edges 3,5 mm.

Ghisa smaltata 3 strati di rivestimento antiaderente, doppia cottura.
Spessore materiale: fondo 4 mm, bordi 3,5 mm.



NEW

Saucepot with lid
Casseruola alta con coperchio
Fleischtopf mit Deckel
Brasière avec couvercle
Cacerola alta con tapa

| art. | Ø cm. | h. cm. | lt. | Por. | € |
|----------|-------|--------|------|------|--------|
| 44275B26 | 26 | 11,5 | 4,35 | 4-6 | 170,25 |



NEW

Saucepot with lid
Casseruola alta con coperchio
Fleischtopf mit Deckel
Brasière avec couvercle
Cacerola alta con tapa

| art. | Ø cm. | h. cm. | lt. | Por. | € |
|----------|-------|--------|------|------|--------|
| 44275A26 | 26 | 11,5 | 4,35 | 4-6 | 170,25 |



NEW

Saucepot with lid
Casseruola alta con coperchio
Fleischtopf mit Deckel
Brasière avec couvercle
Cacerola alta con tapa

| art. | Ø cm. | h. cm. | lt. | Por. | € |
|----------|-------|--------|------|------|--------|
| 44275G26 | 26 | 11,5 | 4,35 | 4-6 | 170,25 |



Saucepot with lid

Casseruola alta con coperchio
Fleischtopf mit Deckel
Brasière avec couvercle
Cacerola alta con tapa

| art. | Ø cm. | lt. | Por. | € |
|----------|-------|------|-------|--------|
| 44201R16 | 16 | 1,0 | 1-2 | 92,86 |
| 44201R20 | 20 | 2,6 | 2-3 | 130,85 |
| 44201R24 | 24 | 4,5 | 4-5 | 146,73 |
| 44201R28 | 28 | 6,7 | 6-8 | 179,29 |
| 44201R32 | 32 | 10,0 | 12-16 | 219,29 |



Saucepot with lid

Casseruola alta con coperchio
Fleischtopf mit Deckel
Brasière avec couvercle
Cacerola alta con tapa

| art. | Ø cm. | lt. | Por. | € |
|----------|-------|------|-------|--------|
| 44201N16 | 16 | 1,0 | 1-2 | 92,86 |
| 44201N20 | 20 | 2,6 | 2-3 | 130,85 |
| 44201N24 | 24 | 4,5 | 4-5 | 146,73 |
| 44201N28 | 28 | 6,7 | 6-8 | 179,29 |
| 44201N32 | 32 | 10,0 | 12-16 | 219,29 |



W

Platter with magnetic feature

Sottopentola magnetico
Untersetzer, magnetisch
Sous-plat magnétique
Posavasos magnético

| art. | Ø cm. | € |
|----------|-------|-------|
| 44207-20 | 20 | 27,64 |

Beechwood. – Faggio.



Casserole pot with glass lid

Casseruola bassa coperchio vetro
Bratentopf mit Glasdeckel
Sautoir avec couvercle verre
Cacerola baja con tapa vidrio

| art. | Ø cm. | lt. | Por. | € |
|----------|-------|-----|------|--------|
| 44204R24 | 24 | 2,4 | 4 | 134,07 |
| 44204R28 | 28 | 3,4 | 4-6 | 141,91 |



NEW

Casserole pot with lid

Casseruola bassa coperchio
Bratentopf mit Deckel
Sautoir avec couvercle
Cacerola baja con tapa

| art. | Ø cm. | h. cm. | lt. | Por. | € |
|----------|-------|--------|-----|------|--------|
| 44204R32 | 32 | 9 | 5,7 | 6-8 | 201,20 |



NEW

Mini wok

Mini wok
Mini-Wok
Mini wok
Mini wok

| art. | Ø cm. | h. cm. | lt. | Por. | € |
|----------|-------|--------|------|------|-------|
| 44270-16 | 16 | 8 | 0,75 | 1 | 53,87 |



Oval saucepan with lid

Casseruola ovale con coperchio
Ovaler Bratentopf mit Deckel
Casserole ovale avec couvercle
Cacerola oval con tapa

| art. | Ø cm. | lt. | Por. | € |
|----------|-------|-----|------|--------|
| 44202R29 | 29 | 4,8 | 6 | 158,79 |



Oval saucepan with lid

Casseruola ovale con coperchio
Ovaler Bratentopf mit Deckel
Casserole ovale avec couvercle
Cacerola oval con tapa

| art. | Ø cm. | lt. | Por. | € |
|----------|-------|-----|------|--------|
| 44202N25 | 25 | 3,3 | 4 | 147,63 |
| 44202N29 | 29 | 4,8 | 6 | 158,79 |





Terrine pot
Terrina
Pasteten-Pfanne
Terrine rectangle
Fuente rectangular

| art. | cm. | lt. | Por. | € |
|----------|----------|------|------|-------|
| 44219R26 | 11x33x10 | 1,05 | 2-4 | 92,06 |



Bread pot
Teglia pane
Brottopf
Terrina à pain
Olla para pan

| art. | cm. | lt. | Por. | € |
|----------|----------|------|------|--------|
| 44219R31 | 13x31x10 | 2,13 | 2-4 | 154,57 |



NEW

Bread pot
Teglia pane
Brottopf
Terrina à pain
Olla para pan

| art. | Ø cm. | h. cm. | lt. | Por. | € |
|----------|-------|--------|------|------|--------|
| 44219R24 | 24 | 10,8 | 3,56 | 4-6 | 179,59 |



NEW

Baking tray
Teglia
Backblech
Plat à four
Plato horno

| art. | Ø cm. | h. cm. | lt. | € |
|----------|-------|--------|------|--------|
| 44253-30 | 30 | 5 | 2,72 | 102,21 |



Grill pan
Padella grill
Grill-Pfanne
Poêle grill
Sartén grill

| art. | cm. | lt. | Por. | € |
|----------|-------|-----|------|--------|
| 44209R26 | 26x26 | 2,2 | 4 | 99,80 |
| 44209R32 | 26x32 | 2,6 | 6 | 121,91 |



NEW

Grill pan divided
Padella grill divisa
Grill-Pfanne geteilt
Poêle grill divisée
Sartén grill dividida

| art. | cm. | h. cm. | lt. | Por. | € |
|----------|-------|--------|------|------|--------|
| 44211R03 | 26x30 | 5,5 | 2,38 | 2 | 112,26 |



NEW

Grill pan
Padella grill
Grill-Pfanne
Poêle grill
Sartén grill

| art. | cm. | h. cm. | lt. | Por. | € |
|----------|-------|--------|------|------|-------|
| 44211R01 | 26x26 | 5,5 | 2,51 | 4-6 | 91,46 |



NEW

Grill pan divided

Padella grill divisa
Grill-Pfanne geteilt
Poêle grill divisée
Sartén grill dividida

| art. | cm. | h. cm. | lt. | Por. | € |
|----------|-------|--------|------|------|-------|
| 44211R02 | 26x30 | 5,5 | 2,68 | 4-6 | 97,28 |



Grill pan

Padella grill
Grill-Pfanne
Poêle grill
Sartén grill

| art. | cm. | lt. | Por. | € |
|----------|-------|------|------|-------|
| 44210-26 | 26x26 | 2,20 | 4 | 70,65 |
| 44210-32 | 26x32 | 2,75 | 6 | 74,17 |



Grill pan with wooden service stand

Padella grill con tagliere a servire legno
Grill-Pfanne mit Service-Holzbrett
Poêle grill avec support à servir bois
Sartén grill con tabla madera

| art. | cm. | lt. | Por. | € |
|----------|-------|------|------|--------|
| 44210S32 | 26x32 | 2,75 | 6 | 115,68 |

Beechwood. – Faggio.



Grill pan

Padella grill
Grill-Pfanne
Poêle grill
Sartén grill

| art. | cm. | lt. | Por. | € |
|----------|-------|-----|------|-------|
| 44210-42 | 31x42 | 4,5 | 8 | 89,85 |



Bake roasting dish

Tegame rettangolare
Pfanne, rechteckig
Plat rectangulaire
Rustidera

| art. | cm. | Por. | € |
|----------|-------|------|--------|
| 44218R30 | 22x30 | 6-8 | 100,70 |
| 44218R40 | 26x40 | 8-12 | 124,52 |



Grill pan

Bistecchiera
Grill-Pfanne
Poêle grill
Sartén grill

| art. | Ø cm. | lt. | Por. | € |
|----------|-------|------|------|-------|
| 44212-30 | 30 | 2,35 | 4-6 | 70,35 |



Grill pan

Bistecchiera
Grill-Pfanne
Poêle grill
Sartén grill

| art. | Ø cm. | Por. | € |
|----------|-------|------|-------|
| 44214-25 | 25 | 2-3 | 38,89 |



NEW

Grill pan

Padella grill
Grill-Pfanne
Poêle grill
Sartén grill

| art. | Ø cm. | h. cm. | Por. | € |
|----------|-------|--------|------|--------|
| 44252-32 | 32 | 6 | 6-8 | 122,21 |

Silicone sleeve. – Coprimanico silicone.



Grill pan

Bistecchiera
Grill-Pfanne
Poêle grill
Sartén grill

| art. | cm. | Por. | € |
|----------|-------|------|-------|
| 44213-24 | 24x24 | 1-2 | 43,72 |
| 44213-36 | 21x36 | 2-4 | 47,54 |



Griddle plate, dual side, reversible

Griglia reversibile
Grill-Platte, zweiseitig, reversible
Grill rectangle, reversible
Parrilla reversible

| art. | cm. | Por. | € |
|----------|-------|------|-------|
| 44224-22 | 22x15 | 1-2 | 44,62 |



Griddle plate, dual side, reversible

Griglia reversibile
Grill-Platte, zweiseitig, reversible
Grill rectangle, reversible
Parrilla reversible

| art. | cm. | Por. | € |
|----------|-------|------|-------|
| 44217-45 | 26x47 | 6-8 | 83,31 |



Grill plate and wooden platter

Griglia reversibile con tagliere legno
Grill-Platte mit Service-Holzbrett
Grill avec plaque à servir bois
Parrilla con tabla madera

| art. | cm. | Por. | € |
|----------|-------|------|--------|
| 44224S22 | 22x15 | 1-2 | 103,31 |

Beechwood. – Faggio.



Griddle with wooden platter

Griglia con tagliere legno
Grill-Platte mit Holzbrett
Grill rectangle avec planche bois
Parrilla con tabla madera

| art. | cm. | Por. | € |
|----------|-------|------|--------|
| 44226S30 | 22x30 | 2-3 | 136,28 |

Beechwood. – Faggio.



Table barbecue

Barbecue da tavola
Tischgrillplatte
Barbecue de table
Parrilla de mesa

| art. | cm. | Por. | € |
|----------|-------|------|--------|
| 44225-22 | 22x15 | 1-2 | 162,81 |

Fuel holder not included. See item 44220-AA.
Portacombustibile non incluso. Vedi codice 44220-AA.



Table barbecue

Barbecue da tavola
Tischgrillplatte
Barbecue de table
Parrilla de mesa

| art. | cm. | Por. | € |
|----------|-------|------|--------|
| 44227-30 | 22x30 | 2-3 | 145,93 |

Fuel holder not included. See item 44220-AA.
Portacombustibile non incluso. Vedi codice 44220-AA.





Grill pan and wooden service stand
Padella grill con tagliere a servire legno
Grill-Pfanne mit Service-Holzbrett
Poêle grill avec plaque à servir bois
Sartén grill con tabla madera

| art. | cm. | Por. | € |
|----------|-------|------|--------|
| 44216S16 | 16x16 | 1 | 105,22 |

Cups not included. – Ciotoline non incluse.



Grill pan with wooden platter
Padella grill con tagliere legno
Grill-Pfanne mit Holzbrett
Poêle grill avec plaque bois
Sartén grill con tabla madera

| art. | cm. | Por. | € |
|----------|-------|------|-------|
| 44215S16 | 16x16 | 1 | 71,25 |

Beechwood. – Faggio.



Fajita plate with wooden platter
Piatto fajita con tagliere legno
Fajitaplatte mit Holzbrett
Plat à fajitas avec planche bois
Fuente fajitas con tabla madera

| art. | cm. | Por. | € |
|----------|-------|------|-------|
| 44228S23 | 17x23 | 1 | 81,81 |

Beechwood. – Faggio.



Fish plate with wooden platter
Piatto pesce con tagliere legno
Fischplatte mit Holzbrett
Plat à poisson avec planche bois
Fuente pescado con tabla madera

| art. | cm. | Por. | € |
|----------|-------|------|-------|
| 44220S24 | 15x24 | 1-2 | 80,80 |

Beechwood. – Faggio.



Fish plate with wooden platter
Piatto pesce con tagliere legno
Fischplatte mit Holzbrett
Plat à poisson avec planche bois
Fuente pescado con tabla madera

| art. | cm. | Por. | € |
|----------|-----------|------|-------|
| 44221S30 | 15,5x29,5 | 1-2 | 70,85 |

Beechwood. – Faggio.



Pizza pan with wooden platter
Piatto pizza con tagliere legno
Pizza-Platte mit Holzbrett
Plat à pizza avec planche bois
Fuente para pizza con tabla madera

| art. | Ø cm. | Por. | € |
|----------|-------|------|--------|
| 44222S20 | 20 | 1 | 92,26 |
| 44222S28 | 28 | 1 | 130,05 |

Beechwood. – Faggio.



Oval plate with wooden platter
Piatto ovale con tagliere legno
Ovalplatte mit Holzbrett
Plat oval avec planche bois
Fuente ovale con tabla madera

| art. | cm. | Por. | € |
|----------|-----------|------|-------|
| 44230S14 | 21x14x2,5 | 1-2 | 76,58 |

Beechwood. – Faggio.



Round plate with wooden platter
Piatto tondo con tagliere legno
Platte mit Holzbrett, rund
Plat rond avec planche bois
Fuente redonda con tabla madera

| art. | Ø cm. | Por. | € |
|----------|-------|------|-------|
| 44232S16 | 16 | 1-2 | 70,25 |
| 44232S20 | 20 | 2-3 | 98,09 |

Beechwood. – Faggio.



Round plate with wooden platter
Piatto tondo con tagliere legno
Platte mit Holzbrett, rund
Plat rond avec planche bois
Fuente redonda con tabla madera

| art. | Ø cm. | lt. | Por. | € |
|----------|-------|------|------|--------|
| 44233-20 | 20 | 0,74 | 3-4 | 100,60 |

Cups not included. – Ciotoline non incluse.



Rectangular pan with wooden service stand

Tegame con tagliere a servire legno
Pfanne mit Service-Holzbrett
Poêle avec support à servir bois
Sartén con tabla madera

| art. | cm. | Por. | € |
|----------|-------|------|-------|
| 44237S15 | 12x15 | 1-2 | 66,13 |

Beechwood. – Faggio.



Service dish with wooden stand

Piatto servire con tagliere legno
Servierplatte mit Holzbrett
Plat à servir avec support en bois
Plato para servir con tabla madera

| art. | cm. | Por. | € |
|----------|-------|------|--------|
| 44245S32 | 32x20 | 1 | 129,44 |

Beechwood. – Faggio.



Service dish with wooden stand

Piatto servire con tagliere legno
Servierplatte mit Holzbrett
Plat à servir avec support en bois
Plato para servir con tabla madera

| art. | cm. | Por. | € |
|----------|-------|------|--------|
| 44244S36 | 36x24 | 4-6 | 166,03 |

Beechwood. – Faggio.



Round pan

Padella tonda
Pfanne, rund
Poêle ronde

Sartén grill redonda

| art. | Ø cm. | Por. | € |
|----------|-------|------|-------|
| 44234-12 | 12 | 1 | 36,38 |
| 44234-16 | 16 | 1-2 | 46,73 |



Pan and wooden platter

Padella con tagliere legno
Pfanne mit Holzbrett
Poêle avec plache bois
Sartén grill con tabla madera

| art. | Ø cm. | lt. | Por. | € |
|----------|-------|------|------|-------|
| 44234S16 | 16 | 0,45 | 1-2 | 75,07 |

Beechwood. – Faggio.



Hot pot with wooden stand

Casseruola con tagliere legno
Schüssel mit Holzbrett
Bol avec support en bois
Bol con tabla madera

| art. | Ø cm. | h. cm. | lt. | Por. | € |
|----------|-------|--------|------|------|-------|
| 44246S14 | 14 | 4 | 0,32 | 1 | 63,62 |
| 44246S17 | 17 | 4 | 0,59 | 1 | 76,78 |

Beechwood. – Faggio.



NEW

Three divided dish

Piatto tre scomparti
Platte 3 Fächer
Assiette 3 compartiments
Plato tres compartimentos

| art. | cm. | h. cm. | lt. | Por. | € |
|----------|-------|--------|------|------|-------|
| 44271-33 | 12x33 | 4,5 | 0,75 | 3 | 90,35 |

Beechwood. – Faggio.



NEW

Serving dish

Piatto servire
Servierplatte
Plat à servir
Plato para servir

| art. | cm. | h. cm. | lt. | Por. | € |
|----------|-------|--------|------|------|-------|
| 44220S15 | 15x26 | 3,8 | 0,29 | 1 | 56,58 |

Beechwood. – Faggio.



Pan with wooden platter

Tegame con tagliere legno
Pfanne mit Holzbrett
Poêle avec planche bois
Paellera con tabla madera

| art. | Ø cm. | cm. | lt. | Por. | € |
|----------|-------|-----------|------|------|-------|
| 44247S16 | 16 | 23,5x18,5 | 0,44 | 1-2 | 71,36 |

Beechwood. – Faggio.



Soufflé pot with wooden platter

Coppa soufflé con supporto legno
Ramekin mit Holzbrett
Ramequin avec planche bois
Fuente soufflé con tabla madera

| art. | Ø cm. | lt. | Por. | € |
|----------|-------|------|------|-------|
| 44240S08 | 8 | 0,15 | 1 | 40,00 |

Beechwood. – Faggio.



Soufflé pot

Coppa soufflé
Ramekin
Ramequin
Fuente soufflé

| art. | Ø cm. | h. cm. | lt. | € |
|----------|-------|--------|------|-------|
| 44240-08 | 8 | 4,5 | 0,15 | 20,60 |

Enamelled cast iron. – Ghisa smaltata.



W

Tortillas cup

Ciotola tortillas
Tortillas-Schale
Coupe-tortillas
Copa tortillas

| art. | Ø cm. | € |
|----------|-------|-------|
| 44241-19 | 19 | 84,22 |

Iroko wood. – Legno iroko.



PR

Sauce bowl

Coppa salsa
Saucentasse
Bol à sauce
Copa para salsa

| art. | Ø cm. | h. cm. | € |
|----------|-------|--------|---|
| 44242-00 | 6 | 2,7 | - |

Porcelain. – Porcellana.



MF

Sauce bowl

Coppa salsa
Saucentasse
Bol à sauce
Copa para salsa

| art. | Ø cm. | h. cm. | € |
|----------|-------|--------|------|
| 44243-00 | 7,1 | 3,5 | 3,12 |

Melamine. – Melamina.



Silicone sleeves

Coprimaniglie silicone
Silikon-Griffhüllen
Revêtement en silicone pour poignées
Cubre asas de silicona

| art. | col. | € |
|----------|------|------|
| 44208G00 | ● | 7,74 |
| 44208R00 | ● | 7,74 |



SS

Fuel holder

Portacombustibile
Brennstoffhalterung
Porte Brûleur
Contenedor de combustible

| art. | cm. | h. cm. | € |
|----------|----------|--------|-------|
| 44220-AA | 9,3x14,9 | 4,8 | 18,99 |



NEW

Hot pot with wooden stand

Casseruola con tagliere legno
Schüssel mit Holzbrett
Bol avec support en bois
Bol con tabla madera

| art. | Ø cm. | h. cm. | lt. | Por. | € |
|----------|-------|--------|------|------|-------|
| 44272-11 | 11 | 5,5 | 0,22 | 1 | 64,12 |
| 44272-14 | 14 | 5,5 | 0,36 | 1 | 80,90 |
| 44272-17 | 17 | 5,5 | 0,44 | 1-2 | 93,26 |

Beechwood. – Faggio.



NEW

Fish plate with wooden platter

Piatto pesce con tagliere legno
Fischplatte mit Holzbrett
Plat à poisson avec planche bois
Fuente pescado con tabla madera

| art. | cm. | h. cm. | lt. | Por. | € |
|----------|-------|--------|------|------|--------|
| 44273-24 | 15x24 | 5 | 0,44 | 1-2 | 96,18 |
| 44273-32 | 20x32 | 5 | 1,10 | 2 | 120,60 |

Beechwood. – Faggio.



NEW

Fajita plate with wooden platter

Piatto fajita con tagliere legno
Fajitaplatte mit Holzbrett
Plat à fajitas avec planche bois
Fuente fajitas con tabla madera

| art. | cm. | h. cm. | lt. | Por. | € |
|----------|-------|--------|------|------|-------|
| 44274-24 | 18x24 | 4 | 0,55 | 1 | 92,86 |

Beechwood. – Faggio.

MISCELLANEOUS COMPLEMENTI

STAINLESS STEEL COOKWARE
PENTOLAME INOX





Roasting pan

Tegame
Bräter
Plaque à rôtir
Rustidera

| art. | cm. | h. cm. | € |
|----------|-------|--------|--------|
| 11941-35 | 35x25 | 8 | 91,96 |
| 11941-40 | 40x26 | 9 | 131,25 |
| 11941-45 | 45x30 | 9 | 143,41 |
| 11941-50 | 50x30 | 9 | 174,77 |
| 11941-60 | 60x35 | 9 | 218,59 |



Heavy roasting pan

Tegame pesante
Bräter, Schwerausführung
Plaque à rôtir lourde
Rustidera pesada

| art. | cm. | h. cm. | € |
|-----------|-------|--------|--------|
| 11943-40 | 40x26 | 9 | 170,15 |
| 11943-45 | 45x30 | 9 | 190,85 |
| 11943-50 | 50x30 | 9 | 218,59 |
| 11943-60 | 60x35 | 9 | 253,26 |
| 11943-61* | 61x43 | 9 | 261,30 |

***For 2/1 GN ovens. – Per forno GN 2/1.**



Heavy roasting pan

Tegame pesante
Bräter, Schwerausführung
Plaque à rôtir lourde
Rustidera pesada

| art. | cm. | h. cm. | € |
|-----------|-------|--------|--------|
| 11944-40 | 40x26 | 9 | 170,15 |
| 11944-45 | 45x30 | 9 | 190,85 |
| 11944-50 | 50x30 | 9 | 228,94 |
| 11944-60 | 60x35 | 9 | 265,42 |
| 11944-61* | 61x43 | 9 | 273,66 |

***For 2/1 GN ovens. – Per forno GN 2/1.**



Lid

Coperchio
Deckel
Couvercle
Tapa

| art. | cm. | € |
|-----------|-------|--------|
| 11948-40 | 40x26 | 59,30 |
| 11948-45 | 45x30 | 73,16 |
| 11948-50 | 50x30 | 88,54 |
| 11948-60 | 60x35 | 105,42 |
| 11948-61* | 61x43 | 115,88 |

***For 2/1 GN ovens. – Per forno GN 2/1.**



Roasting pan with lid

Brasiera con coperchio
Brasiere mit Deckel
Braisinge avec couvercle
Rustidera alta con tapa

| art. | cm. | h. cm. | € |
|-----------|-------|--------|--------|
| 11965-50 | 50x30 | 15 | 341,60 |
| 11965-60 | 60x35 | 15 | 427,02 |
| 11965-61* | 61x43 | 15 | 473,76 |

***For 2/1 GN ovens. – Per forno GN 2/1.**



Fry dripping tray, stainless steel

Colafritto, inox
Pommes-Frites-Seiher, Edelsthal Rostfrei
Egouttoir à friture, inox
Escurridor para fritura, inox

| art. | Ø cm. | h. cm. | € |
|----------|-------|--------|-------|
| 41930-39 | 41 | 14 | 95,07 |

Detachable drip tray.

Vassoio raccogli liquidi removibile.



**INDUCTION
READY!**

Fish kettle

Pesciera
Fischkochkessel
Poissonnière
Hervidor pescado

| art. | cm. | h. cm. | € |
|----------|-----------|--------|-------|
| 41964-45 | 46x15,5 | 10,5 | 68,04 |
| 41964-60 | 61,5x18,5 | 11,0 | 97,49 |

Equipped with grid and cover.

Fornita con griglia e coperchio.





Whistling kettle
Bollitore
Kocher
Bouilloire à sifflet
Pava

| art. | Ø cm. | h. cm. | lt. | € |
|----------|-------|--------|-----|-------|
| 41914-03 | 20 | 18 | 2,8 | 42,41 |



Canister
Contentore cilindrico
Behälter
Bahut
Contenedor cilíndrico

| art. | Ø cm. | h. cm. | lt. | € |
|----------|-------|--------|------|-------|
| 11913-16 | 16 | 12 | 2,4 | 51,56 |
| 11913-20 | 20 | 16 | 5,0 | 62,21 |
| 11913-24 | 24 | 20 | 9,0 | 76,48 |
| 11913-28 | 28 | 24 | 14,5 | 96,48 |



Bain-marie pot
Casseruola bagnomaria
Wasserbadkasserolle
Casserole bain-marie
Baño maria

| art. | Ø cm. | h. cm. | lt. | € |
|----------|-------|--------|-----|-------|
| 11910-12 | 12 | 14 | 1,4 | 46,13 |
| 11910-14 | 14 | 16 | 2,5 | 53,27 |
| 11910-16 | 16 | 18 | 3,6 | 60,30 |
| 11910-18 | 18 | 20 | 5,0 | 66,53 |
| 11910-20 | 20 | 22 | 7,0 | 77,28 |



Bain-marie pot
Bagnomaria
Behälter
Casserole bain-marie
Baño maria

| art. | Ø cm. | h. cm. | lt. | € |
|----------|-------|--------|-----|-------|
| 11911-12 | 12 | 14 | 1,4 | 47,74 |
| 11911-14 | 14 | 16 | 2,5 | 54,07 |
| 11911-16 | 16 | 18 | 3,6 | 61,31 |
| 11911-18 | 18 | 20 | 5,0 | 67,84 |
| 11911-20 | 20 | 22 | 7,0 | 77,79 |



Bain-marie, stackable
Bagno-maria impilabili
Bain-Marie, stapelbar
Bain-marie, empilables
Baño maria, apilable

| art. | cm. | h. cm. | lt. | € |
|----------|-------|--------|------|--------|
| 44501-01 | 24x24 | 23,5 | 13,0 | 259,59 |
| 44501-02 | 24x24 | 16,0 | 9,0 | 202,21 |
| 44501-03 | 24x24 | 7,5 | 4,0 | 145,93 |



Bain-marie, stackable
Bagno-maria impilabili
Bain-Marie, stapelbar
Bain-marie, empilables
Baño maria, apilable

| art. | cm. | h. cm. | lt. | € |
|----------|-----------|--------|-----|--------|
| 44502-01 | 15,5x15,5 | 23,5 | 5,0 | 169,85 |
| 44502-02 | 15,5x15,5 | 16,0 | 3,5 | 146,43 |
| 44502-03 | 15,5x15,5 | 7,5 | 1,5 | 108,54 |



Bain-marie, stackable
Bagno-maria impilabili
Bain-Marie, stapelbar
Bain-marie, empilables
Baño maria, apilable

| art. | cm. | h. cm. | lt. | € |
|----------|-----------|--------|-----|--------|
| 44503-01 | 15,5x10,5 | 16,0 | 2,5 | 122,01 |
| 44503-02 | 15,5x10,5 | 7,5 | 1,0 | 93,26 |
| 44503-03 | 15,5x10,5 | 5,5 | 0,5 | 89,55 |



Bain-marie lid
Coperchio bagnomaria
Wasserbadkasserolle-Deckel
Couverture pour bain-marie
Tapa para baño maria

| art. | cm. | € |
|----------|-----------|-------|
| 44501-04 | 24x24 | 48,44 |
| 44502-04 | 15,5x15,5 | 38,09 |
| 44503-04 | 15,5x10,5 | 34,67 |



1/4-Segment colander
Colapasta 1/4
1/4 Seihier-Einsatz
Passoire cuit-pâtes, 1/4
Colador 1/4

| art. | Ø cm. | h. cm. | lt. | € |
|----------|-------|--------|-----|-------|
| 11922-36 | 36 | 23 | 5,5 | 54,97 |
| 11922-40 | 40 | 26 | 7,5 | 67,13 |

For items/Per art.:
11007-11107-12007-12107-16929.

OVEN COOKING DISHES PIROFILE FORNO

PORCELAIN
PORCELLANA



Only use in the oven or microwave oven, do not place on direct flame.

Per uso in forni tradizionali e microonde, non mettere le porcellane a diretto contatto con la fiamma.



Oval dish, fluted

Pirofila ovale cordonata
Schale, oval, gerippt
Plat ovale, cannelé
Fuente oval borderizata

| art. | cm. | € |
|----------|-------------|-------|
| 44371-24 | 24x14x4 | 17,99 |
| 44371-28 | 28x16x4,5 | 23,52 |
| 44371-32 | 32,5x18x5 | 31,16 |
| 44371-36 | 36,5x19,5x5 | 39,20 |
| 44371-40 | 41x23x5,5 | 47,94 |
| 44371-44 | 44x26,5x5,7 | 64,12 |
| 44371-48 | 48x28,5x6,5 | 80,40 |



Round dish, fluted

Pirofila rotonda cordonata
Schale, rund, gerippt
Plat rond, cannelé
Fuente redonda borderizata

| art. | Ø cm. | € |
|----------|-------|--------|
| 44372-26 | 26,5 | 46,23 |
| 44372-32 | 32,0 | 57,89 |
| 44372-36 | 36,0 | 72,96 |
| 44372-40 | 40,0 | 119,80 |



Rectangular dish, fluted

Pirofila rettangolare cordonata
Schale, rechteckig, gerippt
Plat rectangulaire, cannelé
Fuente rectangular borderizata

| art. | cm. | € |
|----------|---------|--------|
| 44374-22 | 22x16x6 | 30,55 |
| 44374-25 | 25x20x7 | 36,78 |
| 44374-32 | 32x22x6 | 39,30 |
| 44374-36 | 36x24x6 | 48,94 |
| 44374-40 | 40x26x6 | 53,47 |
| 44374-44 | 44x32x6 | 108,84 |



Rectangular dish, low, fluted

Rettangolare cordonata, bassa
Schale, rechteckig, flach, gerippt
Plat rectangulaire, cannelé
Fuente rect. borderizata, baja

| art. | cm. | € |
|----------|---------|-------|
| 44376-40 | 40x30x4 | 65,12 |



Square dish, fluted

Pirofila quadra cordonata
Schale, quadratisch, gerippt
Plat carré, cannelé
Fuente cuadrada borderizata

| art. | cm. | € |
|----------|---------|-------|
| 44375-25 | 25x25x6 | 40,20 |



Soup bowl with cover

Casseruola con coperchio
Kasserolle mit Deckel
Casserole avec couvercle
Cacerola con tapa

| art. | cm. | lt. | € |
|----------|-------|-----|---|
| 44397-18 | 14x18 | 0,5 | - |



Escargot dish

Tegame lumache
Schneckenplatte
Plat à escargots
Plato caracoles

| art. | Ø cm. | € |
|----------|-------|-------|
| 44378-06 | 19 | 15,98 |



Egg dish, fluted

Tegamino cordonato
Schale, gerippt
Plat à oeufs, cannelé
Fuente huevo borderizata

| art. | cm. | € |
|----------|---------|-------|
| 44394-18 | 18x21,0 | 14,57 |
| 44394-21 | 21x24,5 | 21,41 |



Egg dish, high, fluted

Tegamino fondo, cordonato
Schale, tief, gerippt
Plat oeuf, creux, cannelé
Fuente soufflé borderizata, alta

| art. | cm. | € |
|----------|-------|-------|
| 44395-18 | 18x20 | 14,57 |



Creme broulée bowl

Coppetta creme broulée
Crème broulée Schale
Coupelle broulée à crème
Bol creme broulée

| art. | Ø cm. | h. cm. | € |
|----------|-------|--------|------|
| 44391-12 | 11,6 | 3 | 8,94 |



Ramekin, fluted

Soufflé cordonato
Ramekin, gerippt
Ramequin, cannelé
Fuente soufflé borderizata

| art. | Ø cm. | h. cm. | € |
|----------|-------|--------|-------|
| 44390-07 | 7 | 4,0 | 6,73 |
| 44390-09 | 9 | 4,5 | 7,74 |
| 44390-11 | 11 | 6,0 | 16,08 |



Ramekin, fluted

Soufflé cordonato
Ramekin, gerippt
Ramequin, cannelé
Fuente soufflé borderizata

| art. | Ø cm. | h. cm. | € |
|----------|-------|--------|-------|
| 44390-15 | 15 | 5,0 | 21,41 |
| 44390-18 | 18 | 7,5 | 26,93 |
| 44390-23 | 23 | 8,0 | 34,27 |