

SERIE 1100



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.

*Outside and inside satin polished. Top edges mirror polished.
 Hollow tubular stay cool handles in S/S, ergonomically shaped.
 Extra thick edges.
 Double thick bottom.
 Sandwich thermoradiant bottom (S/S-aluminium-S/S).
 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.*



NSF

Pentola
Stock pot
Hoher Suppentopf
Marmite traiteur
Olla recta

art.	Ø cm.	h.	lt.
11101-16	16	16	3,2
11101-20	20	20	6,2
11101-24	24	24	10,0
11101-28	28	28	16,5
11101-32	32	32	24,0
11101-36	36	36	36,0
11101-40	40	40	50,0
11101-45	45	45	70,0
11101-50	50	50	100,0



NSF

Pentola bassa
Low stock pot
Gemüsetopf
Faitout
Olla recta baja

art.	Ø cm.	h.	lt.
11105-16	16	14	2,7
11105-20	20	17	5,0
11105-24	24	21	8,5
11105-28	28	23	14,5
11105-32	32	26	22,0
11105-36	36	28	29,0
11105-40	40	32	40,0



NSF

Casseruola alta
Saucepot
Fleischtopf
Brasière
Cacerola alta

art.	Ø cm.	h.	lt.
11107-16	16	11,0	2,1
11107-20	20	13,0	4,0
11107-24	24	15,0	6,5
11107-28	28	17,5	10,8
11107-32	32	19,5	15,7
11107-36	36	21,5	22,0
11107-40	40	24,5	30,8
11107-45	45	27,5	44,0
11107-50	50	32,0	63,0



NSF

Casseruola bassa
Casserole pot
Bratentopf
Sautoir
Cacerola baja

art.	Ø cm.	h.	lt.
11109-16	16	7,5	1,3
11109-20	20	8,0	2,5
11109-24	24	9,5	4,3
11109-28	28	11,0	6,7
11109-32	32	12,5	10,0
11109-36	36	14,0	14,2
11109-40	40	15,5	19,5
11109-45	45	17,0	27,0
11109-50	50	19,0	37,0



NSF

Colapasta per pentola art. 1105
Colander for stock pot item 1105
Seiher für Suppentopf Art.-Nr. 1105
Passoire pour marmite réf. 1105
Colador para olla recta art. 1105

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



Pentola con rubinetto
Stock pot with tap
Hochtopf mit Hahn
Marmite avec robinet
Olla con grifo

art.	Ø cm.	h.	lt.
11102-28	28	28	16,5
11102-32	32	32	24,0
11102-36	36	36	36,0
11102-40	40	40	50,0
11102-45	45	45	70,0
11102-50	50	50	100,0



NSF

Inserto a vapore, fondo forato
Steamer pot, perforated bottom
Dampf-Siebeinsatz
Casserole à vapeur, perforée
Parte superior de cuscusera

art.	Ø cm.	h.
11119-20	20	12,5
11119-24	24	15,0
11119-28	28	17,0
11119-32	32	19,0



11161

11119

11105



NSF

Casseruola alta
Saucepan
Stielkasserolle, hoch
Casserole haute
Cazo recto alto

art.	Ø cm.	h.	lt.
11106-14	14	8,0	1,2
11106-16	16	11,0	2,1
11106-20	20	13,0	4,0
11106-24	24	15,0	6,5
11106-28*	28	17,5	10,8
11106-32*	32	19,5	15,7
11106-36*	36	21,5	22,0

* Con contromaniglia. - With loop handle.



Casseruola bassa
Sauté pan
Stielkasserolle, niedrig
Plat à sauter
Cazo recto bajo

art.	Ø cm.	h.	lt.
11108-16	16	6,5	1,3
11108-20	20	8,0	2,5
11108-24	24	9,5	4,3
11108-28*	28	11,0	6,7
11108-32*	32	12,5	10,0
11108-36*	36	14,0	14,2

* Con contromaniglia. - With loop handle.



Casseruola conica
Sauté pan
Sauteuse
Sauteuse
Cazo cónico

art.	Ø cm.	h.	lt.
11112-16	16	6,0	1,0
11112-18	18	6,0	1,2
11112-20	20	6,5	1,6
11112-24	24	7,5	2,7



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

art.	Ø cm.	h.	lt.
11113-18	18	7,0	1,7
11113-20	20	7,5	2,2
11113-24	24	8,5	3,3
11113-26	26	9,0	4,2



Padella
Frypan
Bratpfanne
Poêle à frire
Sartén

art.	Ø cm.	h.
11114-20	20	5,0
11114-24	24	5,0
11114-28	28	5,5
11114-32	32	6,0
11114-36*	36	6,0
11114-40*	40	6,0
11114-45*	45	6,5

* Con contromaniglia. - With loop handle.



Padella, antiaderente
Frypan, non stick coating
Bratpfanne mit Antihftbeschichtung
Poêle avec revêtement anti-adhésif
Sartén antiaderente

art.	Ø cm.	h.
11117-20	20	5,0
11117-24	24	5,0
11117-28	28	5,5
11117-32	32	6,0
11117-36	36	6,0
11117-40	40	6,0



Tegame
French omelet pan
Pfanne
Poêle à paella
Paellera

art.	Ø cm.	h.
11115-20	20	5,0
11115-24	24	5,0
11115-28	28	5,5
11115-32	32	6,0
11115-36	36	6,0
11115-40	40	6,0
11115-45	45	6,5
11115-50	50	8,0



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

art.	Ø cm.
11161-14	14
11161-16	16
11161-20	20
11161-24	24
11161-28	28
11161-32	32
11161-36	36
11161-40	40
11161-45	45
11161-50	50
11161-60	60



SERIE 2100

INDUCTION
READY!

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.

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.



NSF

Pentola
Stock pot
Hoher Suppentopf
Marmite traiteur
Olla recta

art.	Ø cm.	h.	lt.
12101-16	16	16	3,2
12101-20	20	20	6,2
12101-24	24	24	10,0
12101-28	28	28	16,5
12101-32	32	32	24,0
12101-36	36	36	36,0
12101-40	40	40	50,0
12101-45	45	45	70,0
12101-50	50	50	100,0



NSF

Casseruola alta
Saucepot
Fleischtopf
Brasière
Cacerola alta

art.	Ø cm.	h.	lt.
12107-16	16	11,0	02,1
12107-20	20	13,0	04,0
12107-24	24	15,0	06,5
12107-28	28	17,5	10,8
12107-32	32	19,5	15,7
12107-36	36	21,5	22,0
12107-40	40	24,5	30,8
12107-45	45	27,5	44,0
12107-50	50	32,0	63,0



NSF

Casseruola bassa
Casserole pot
Bratentopf
Sautoir
Cacerola baja

art.	Ø cm.	h.	lt.
12109-16	16	7,5	01,3
12109-20	20	08,0	02,5
12109-24	24	09,5	04,3
12109-28	28	11,0	06,7
12109-32	32	12,5	10,0
12109-36	36	14,0	14,2
12109-40	40	15,5	19,5
12109-45	45	17,0	27,0
12109-50	50	19,0	37,0

SERIE 1000



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.

*Outside and inside satin polished.
Non-drip edge.
Hollow tubular stay cool handles in S/S, ergonomically shaped.
Uniform thickness in sides and bottoms.
Sandwich thermoradiant bottom (S/S-aluminium-S/S).
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.*



NSF

Casseruola mezza alta
Saucepan
Stielkasserolle, mittelhoch
Casserole
Cazo recto francés

art.	Ø cm.	h.	lt.
11010-16	16	8	1,6
11010-18	18	9	2,3
11010-20	20	10	3,1
11010-24	24	12	5,4



NSF

Casseruola mezza alta
Saucepan
Stielkasserolle, mittelhoch
Casserole
Cazo recto francés

art.	Ø cm.	h.	lt.
11011-16	16	8	1,6
11011-18	18	9	2,3
11011-20	20	10	3,1
11011-24	24	12	5,4



NSF

Casseruola conica
Sauté pan
Sauteuse
Sauteuse
Cazo cónico

art.	Ø cm.	h.	lt.
11012-16	16	6,0	1,0
11012-18	18	6,0	1,2
11012-20	20	6,5	1,6
11012-24	24	7,5	2,7



NSF

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

art.	Ø cm.	h.	lt.
11013-18	18	7,0	1,7
11013-20	20	7,5	2,2
11013-24	24	8,5	3,3
11013-26	26	9,0	4,2



Pentola
Stock pot
Hoher Suppentopf
Marmite traiteur
Olla recta

art.	Ø cm.	h.	lt.
11001-16	16	16	3,2
11001-18	18	16	4,0
11001-20	20	18	5,5
11001-22	22	22	8,3
11001-24	24	24	10,5
11001-28	28	28	17,0
11001-32	32	32	25,5
11001-36	36	36	36,5
11001-40	40	40	50,0
11001-45	45	40	63,5
11001-50	50	50	98,0
11001-60	60	55	150,0



Casseruola alta
Saucepot
Fleischtopf
Brasière
Cacerola alta

art.	Ø cm.	h.	lt.
11007-16	16	9,5	1,9
11007-18	18	10,8	2,7
11007-20	20	12,0	3,8
11007-22	22	13,0	5,0
11007-24	24	14,5	6,5
11007-28	28	16,0	9,8
11007-32	32	19,5	15,4
11007-36	36	21,5	20,5
11007-40	40	24,0	30,1
11007-45	45	27,0	42,9
11007-50	50	30,0	58,0
11007-60	60	35,0	99,0



Casseruola bassa
Casserole pot
Bratentopf
Sautoir
Cacerola baja

art.	Ø cm.	h.	lt.
11009-16	16	6,5	1,3
11009-18	18	7,0	1,8
11009-20	20	7,5	2,5
11009-24	24	8,0	3,7
11009-28	28	9,5	5,8
11009-32	32	11,0	9,2
11009-36	36	13,0	13,0
11009-40	40	14,5	18,0
11009-45	45	15,5	24,6
11009-50	50	19,0	37,0
11009-60	60	25,0	70,7



Padella
Frypan
Bratpfanne
Poêle à frire
Sartén

art.	Ø cm.	h.
11014-20	20	5,0
11014-24	24	5,0
11014-28	28	5,5
11014-32	32	6,0
11014-36*	36	6,0
11014-40*	40	6,0
11114-45*	45	6,5

* Con contromaniglia. - With loop handle.



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

art.	Ø cm.	h.
11117-20	20	5,0
11117-24	24	5,0
11117-28	28	5,5
11117-32	32	6,0
11117-36	36	6,0
11117-40	40	6,0



Tegame
French omelet pan
Pfanne
Poêle à paella
Paellera

art.	Ø cm.	h.
11115-20	20	5,0
11115-24	24	5,0
11115-28	28	5,5
11115-32	32	6,0
11115-36	36	6,0
11115-40	40	6,0
11115-45	45	6,5
11115-50	50	8,0



Casseruola alta
Saucepan
Stielkasserolle, hoch
Casserole haute
Cazo recto alto

art.	Ø cm.	h.	lt.
11006-12	12	7,0	0,8
11006-14	14	8,0	1,2
11006-16	16	9,5	1,9
11006-18	18	10,8	2,7
11006-20	20	12,0	3,8
11006-22	22	13,0	5,0
11006-24	24	14,5	6,5
11006-28*	28	16,0	9,8
11006-32*	32	19,5	15,4
11006-36*	36	21,5	20,5

* Con contromaniglia. - With loop handle.



Casseruola bassa
Sauté pan
Stielkasserolle, niedrig
Plat à sauter
Cazo recto bajo

art.	Ø cm.	h.	lt.
11008-16	16	6,5	1,3
11008-18	18	7,0	1,8
11008-20	20	7,5	2,5
11008-24	24	8,0	3,7
11008-28*	28	9,5	5,8
11008-32*	32	11,0	9,2
11008-36*	36	13,0	13,0

* Con contromaniglia. - With loop handle.



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

art.	Ø cm.
11061-16	16
11061-18	18
11061-20	20
11061-22	22
11061-24	24
11061-28	28
11061-32	32
11061-36	36
11061-40	40
11061-45	45
11061-50	50
11161-60	60

SERIE 2000



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.

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.



NSF

Pentola
Stock pot
Hoher Suppentopf
Marmite traiteur
Olla recta

art.	Ø cm.	h.	lt.
12001-16	16	16	3,2
12001-18	18	16	4,0
12001-20	20	18	5,5
12001-22	22	22	8,3
12001-24	24	24	10,5
12001-28	28	28	17,0
12001-32	32	32	25,5
12001-36	36	36	36,5
12001-40	40	40	50,0
12001-45	45	40	63,5
12001-50	50	50	98,0
12001-60	60	55	150,0



NSF

Casseruola alta
Saucepot
Fleischtopf
Brasière
Cacerola alta

art.	Ø cm.	h.	lt.
12007-16	16	9,5	1,9
12007-18	18	10,8	2,7
12007-20	20	12,0	3,8
12007-22	22	13,0	5,0
12007-24	24	14,5	6,5
12007-28	28	16,0	9,8
12007-32	32	19,5	15,4
12007-36	36	21,5	20,5
12007-40	40	24,0	30,1
12007-45	45	27,0	42,9
12007-50	50	30,0	58,0
12007-60	60	35,0	99,0



NSF

Casseruola bassa
Casserole pot
Bratentopf
Sautoir
Cacerola baja

art.	Ø cm.	h.	lt.
12009-16	16	6,5	1,3
12009-18	18	7,0	1,8
12009-20	20	7,5	2,5
12009-24	24	8,0	3,7
12009-28	28	9,5	5,8
12009-32	32	11,0	9,2
12009-36	36	13,0	13,0
12009-40	40	14,5	18,0
12009-45	45	15,5	24,6
12009-50	50	19,0	37,0
12009-60	60	25,0	70,7



NSF

Inserto a vapore, fondo forato
Steamer pot, perforated botton
Dampf-Siebeinsatz
Casserole à vapeur, perforée
Parte superior de cuscusera

art.	Ø cm.	h.
12119-20	20	12,5
12119-24	24	15,0
12119-28	28	17,0
12119-32	32	19,0



NSF

Colapasta per pentola
Colander for stock pot
Seiher für Suppentopf
Passoire pour marmite
Colador para olla recta

art.	Ø cm.	h.
12123-20	20	22,0
12123-24	24	26,5
12123-28	28	29,5



P

Pentola cuociasparagi
Asparagus-pot
Spargeltopf
Cuit-asperges
Olla espárragos

art.	Ø cm.	h.	lt.
12037-16	16	24	4,8



NSF

Casseruola mezza alta
Saucepan
Stielkasserolle, mittelhoch
Casserole
Cazo recto francés

art.	Ø cm.	h.	lt.
11011-16	16	8	1,6
11011-18	18	9	2,3
11011-20	20	10	3,1
11011-24	24	12	5,4



NSF

Casseruola conica
Sauté pan
Sauteuse
Sauteuse
Cazo cónico

art.	Ø cm.	h.	lt.
11012-16	16	6,0	1,0
11012-18	18	6,0	1,2
11012-20	20	6,5	1,6
11012-24	24	7,5	2,7



NSF

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

art.	Ø cm.	h.	lt.
11013-18	18	7,0	1,7
11013-20	20	7,5	2,2
11013-24	24	8,5	3,3
11013-26	26	9,0	4,2

PENTOLAME INOX STAINLESS STEEL COOKWARE



Casseruola alta
Saucepan
Stielkasserolle, hoch
Casserole haute
Cazo recto alto

art.	Ø cm.	h.	lt.
11006-12	12	7,0	0,8
11006-14	14	8,0	1,2
11006-16	16	9,5	1,9
11006-18	18	10,8	2,7
11006-20	20	12,0	3,8
11006-22	22	13,0	5,0
11006-24	24	14,5	6,5
11006-28*	28	16,0	9,8
11006-32*	32	19,5	15,4
11006-36*	36	21,5	20,5

* Con contromaniglia. - With loop handle.



Casseruola bassa
Sauté pan
Stielkasserolle, niedrig
Plat à sauter
Cazo recto bajo

art.	Ø cm.	h.	lt.
11008-16	16	6,5	1,3
11008-18	18	7,0	1,8
11008-20	20	7,5	2,5
11008-24	24	8,0	3,7
11008-28*	28	9,5	5,8
11008-32*	32	11,0	9,2
11008-36*	36	13,0	13,0

* Con contromaniglia. - With loop handle.



Padella
Frypan
Bratpfanne
Poêle à frire
Sartén

art.	Ø cm.	h.
11014-20	20	5,0
11014-24	24	5,0
11014-28	28	5,5
11014-32	32	6,0
11014-36*	36	6,0
11014-40*	40	6,0
11114-45*	45	6,5

* Con contromaniglia. - With loop handle.



Padella, antiaderente
Frypan, non stick coating
Bratpfanne mit Antihafbeschichtung
Poêle avec revêtement anti-adhésif
Sartén antiadherente

art.	Ø cm.	h.
11117-20	20	5,0
11117-24	24	5,0
11117-28	28	5,5
11117-32	32	6,0
11117-36	36	6,0
11117-40	40	6,0



Tegame
French omelet pan
Pfanne
Poêle à paella
Paellera

art.	Ø cm.	h.
11115-20	20	5,0
11115-24	24	5,0
11115-28	28	5,5
11115-32	32	6,0
11115-36	36	6,0
11115-40	40	6,0
11115-45	45	6,5
11115-50	50	8,0



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

art.	Ø cm.
11061-16	16
11061-18	18
11061-20	20
11061-22	22
11061-24	24
11061-28	28
11061-32	32
11061-36	36
11061-40	40
11061-45	45
11061-50	50
11161-60	60



Pentola a pressione
Pressure cooker
Schnellkochtopf
Autocuiseur
Olla de presión

art.	Ø cm.	h.	lt.
49800-15	32	19	15

SERIE 2500 3-PLY

INDUCTION
READY!



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 su tutti i piani di cottura.

Ideali per ogni tipo di cottura inclusa l'induzione.

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 all cooking ranges, induction hobs included.

PENTOLAME INOX STAINLESS STEEL COOKWARE



Casseruola alta
Saucepot
Fleischtopf
Brasière
Cacerola alta

art.	Ø cm.	h.	lt.
12507-24	24	11,5	5,0
12507-28	28	14,0	8,5



Casseruola bassa
Casserole pot
Bratentopf
Sautoir
Cacerola baja

art.	Ø cm.	h.	lt.
12509-20	20	9,5	2,8
12509-24	24	10,5	4,7
12509-28	28	11,0	6,5



Casseruola mezza alta
Saucepan
Stielkasserolle, mittelhoch
Casserole
Cazo recto francés

art.	Ø cm.	h.	lt.
12511-16	16	7,5	1,5
12511-18	18	8,0	2,0
12511-20	20	8,8	2,5
12511-24	24	10,5	4,6



Casseruola bassa
Sauté pan
Stielkasserolle, niedrig
Plat à sauter
Cazo recto bajo

art.	Ø cm.	h.	lt.
12508-24	24	5,0	2,0



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

art.	Ø cm.	h.	lt.
12513-16	16	6,0	1,2
12513-18	18	6,5	1,6
12513-20	20	7,0	2,0
12513-24	24	8,5	3,8



Padella
Frypan
Bratpfanne
Poêle à frire
Sartén

art.	Ø cm.	h.
12514-20*	20	3,0
12514-24	24	5,5
12514-26	26	5,5
12514-28	28	5,5
12514-32	32	4,0
12514-36	36	4,0

* Finitura lucida. - Mirror finishing.



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

art.	Ø cm.	h.
12529-32	32	8



Padella, antiaderente
Frypan, non stick coating
Bratpfanne mit Antihafbeschichtung
Poêle avec revêtement anti-adhésif
Sartén antiaderente

art.	Ø cm.	h.
12517-24	24	5,5
12517-26	26	5,5
12517-28	28	5,5
12517-32	32	5,5
12517-36	36	5,5



Coperchio
Cover
Deckel
Couvercle
Tapa

art.	Ø cm.
12561-16	16
12561-18	18
12561-20	20
12561-24	24
12561-26	26
12561-28	28

COMPLEMENTI BAKING PANS



Tegame
Roasting pan
Bräter
Plaque à rôtir
Rustidera

art.	dim. cm.	h.
11941-35	35x25	8
11941-40	40x26	9
11941-45	45x30	9
11941-50	50x30	9
11941-60*	60x35	9

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



Tegame pesante
Heavy roasting pan
Bräter, Schwerausführung
Plaque à rôtir lourde
Rustidera pesada

art.	dim. cm.	h.
11943-40	40x26	9
11943-45	45x30	9
11943-50	50x30	9
11943-60	60x35	9
11943-61*	61x43	9

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



Tegame pesante
Heavy roasting pan
Bräter, Schwerausführung
Plaque à rôtir lourde
Rustidera pesada

art.	dim. cm.	h.
11944-40	40x26	9
11944-45	45x30	9
11944-50	50x30	9
11944-60	60x35	9
11944-61*	61x43	9

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

PENTOLAME INOX STAINLESS STEEL COOKWARE



NSF

Coperchio
Lid
Deckel
Couvercle
Tapa

art.	dim. cm.
11948-40	40x26
11948-45	45x30
11948-50	50x30
11948-60	60x35
11948-61*	61x43

*Per forno GN 2/1 - For 2/1 GN ovens



Lasagnera
Lasagne pan
Lasagneschale
Bac à lasagne
Rustidera sin asas

art.	dim. cm.	h.
11940-30	30x18	6,0
11940-35	35x21	6,5
11940-40	40x24	7,0
11940-45	45x28	7,5



Gratin ovale
Oval gratin pan
Gratinschüssel, oval
Plat à gratiner ovale
Fuente honda oval

art.	dim. cm.	h.
11939-27	27x14	3,8
11939-30	30x17	3,8
11939-35	35x20	3,8
11939-40	40x23	3,8
11939-45	45x26	3,8



NSF

Brasiera con coperchio
Roasting pan with cover
Brsiere mit Deckel
Braisière avec couvercle
Rustidera alta con tapa

art.	dim. cm.	h.
11965-50	50x30	15
11965-60	60x35	15
11965-61*	61x43	15

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



Pesciera
Fish kettle
Fischkochkessel
Poissonnière
Hervidor pescado

art.	dim. cm.	h.	lt.
11963-60	60x20	14	14
11963-70	70x21	16	20
11963-99	100x25	20	44

Fornita completa di griglia e coperchio. La pratica griglia di scolo e il coperchio permetteranno di effettuare cotture di pesci di grandi dimensioni, bolliti o al forno (con griglia posta alla base del recipiente), oppure al vapore (riducendo la quantità di liquido). La forma allungata è utile anche per cuocere zamponi e musetti.

Equipped with grid and cover. The practical drainage grate and the lid are useful to easily cook large fish, to boil or bake (placing the grid on bottom of the kettle) or steam (reducing the amount of liquid). The elongated shape is also useful for cooking pig's trotters and snouts.



Pesciera
Fish kettle
Fischkochkessel
Poissonnière
Hervidor pescado

art.	dim. cm.	h.
41964-45	47x16	11,5
41964-60	61x19	12,5

Fornita completa di griglia e coperchio.
Equipped with grid and cover.



Contentitore cilindrico
Canister
Behälter
Bahut
Contenedor cilíndrico

art.	Ø cm.	h.	lt.
11913-16	16	12	2,4
11913-20	20	16	5,0
11913-24	24	20	9,0
11913-28	28	24	14,5



NSF

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

art.	Ø cm.	h.	lt.
11910-12	12	14	1,4
11910-14	14	16	2,5
11910-16	16	18	3,6
11910-18	18	20	5,0
11910-20	20	22	7,0



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

art.	Ø cm.	h.	lt.
11911-12	12	14	1,4
11911-14	14	16	2,5
11911-16	16	18	3,6
11911-18	18	20	5,0
11911-20	20	22	7,0

**PENTOLAME INOX STAINLESS STEEL COOKWARE
COMPLEMENTI BAKING PANS**



Bollitore
Whistling kettle
Kocher
Bouilloire à sifflet
Pava

art.	lt.
41914-03	2,8



Rete paraspruzzi
Splatter screen
Spritzbildschirm
Ecran antisplash
Red antispicadura

art.	Ø. cm.
11917-28	28
11917-34	34

Manico ABS. - ABS handle.



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

art.	dim. cm.
44501-04	24x24
44502-04	15,5x15,5
44503-04	15,5x10,5



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

art.	dim. cm.	h.	lt.
44501-01	24x24	23,5	13
44501-02	24x24	16	9
44501-03	24x24	7,5	4



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

art.	dim. cm.	h.	lt.
44502-01	15,5x15,5	23,5	5,0
44502-02	15,5x15,5	16,0	3,5
44502-03	15,5x15,5	7,5	1,5



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

art.	dim. cm.	h.	lt.
44503-01	15,5x10,5	16,0	3,0
44503-02	15,5x10,5	7,5	1,2
44503-03	15,5x10,5	5,5	0,9



Robusti e maneggevoli, non scottano. Efficienti, la nuova rete aumenta la velocità di colatura e consente di colare anche il riso senza disperdere i chicchi. *Strong and handy, stay cool grip, efficient, the new gauze improves the speed of straining and also perfect for rice.*



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

art.	Ø cm.	h.	lt.
11922-36	36	23	5,5
11922-40	40	26	7,5



Colapasta 1/4 a rete, manico silicone
1/4-Segment wire colander, silicone handle
1/4 Netzseiher-Einsatz
Passoire cuit-pâtes à gaze, 1/4
Colador red 1/4

art.	Ø cm.	h. cm.
11923-36	36	23



Colapasta 1/4 a rete
1/4-Segment wire colander
1/4 Netzseiher-Einsatz
Passoire cuit-pâtes à gaze, 1/4
Colador red 1/4

art.	Ø cm.	h. cm.
12992-36	36	23
12992-40	40	26

**PA⁺
plus**

Adatti alle casseruole art. 11007-11107-12007-12107-16929 - Accessorio indispensabile in cucina. E' possibile cuocere la pasta o sbollentare le verdure ma soprattutto ideale per poter preparare diversi tipi di pasta con diverse cotture contemporaneamente. Uno spicchio può essere utilizzato per cuocere gli gnocchi e un altro per gli spaghetti inseriti entrambi nella stessa casseruola.

Suit sauce-pots item: 11007-11107-12007-12107-16929 - An essential kitchen accessory. To cook pasta or blanching vegetables. Especially to prepare at the same time different types of pasta with different cooking time. A segment can be used to cook gnocchi and another one spaghetti both cooking in the same pot.

SERIE 6100 CRUDALLUMINIO



Esecuzione in alluminio pesante, per cucine elettriche e a gas.
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.

*Made in heavy duty aluminium, suitable both for electric and gas stoves.
Hollow tubular handles in stainless steel 18/10, stay cool.
Rounded corners provide easy cleanup.
Thickness from mm 2 to mm 5,5.*



Pentola
Stock pot
Hoher Suppentopf
Marmite traiteur
Olla recta

art.	Ø cm.	h.	lt.
16101-16	16	16	3,2
16101-20	20	20	6,2
16101-24	24	24	10,0
16101-28	28	28	16,5
16101-32	32	32	24,0
16101-36	36	36	36,0
16101-40	40	40	50,0
16101-45	45	45	70,0
16101-50	50	50	100,0
16101-60	60	60	169,0



Casseruola alta
Saucepot
Fleischtopf
Brasière
Cacerola alta

art.	Ø cm.	h.	lt.
16107-16	16	11,0	2,1
16107-20	20	13,0	4,0
16107-24	24	15,0	6,5
16107-28	28	17,5	10,8
16107-32	32	19,5	15,7
16107-36	36	21,0	21,5
16107-40	40	24,0	30,0
16107-45	45	27,0	43,0
16107-50	50	30,0	59,0



Casseruola bassa
Casserole pot
Bratentopf
Sautoir
Cacerola baja

art.	Ø cm.	h.	lt.
16109-24	24	9,5	4,3
16109-28	28	11,0	6,7
16109-32	32	12,5	10,0
16109-36	36	14,0	14,0
16109-40	40	16,0	20,0
16109-45	45	18,0	28,5
16109-50	50	19,0	37,0
16109-60	60	21,5	60,0



Colapasta per pentola
Colander for stock pot
Seiher für Suppentopf
Passoire pour marmite
Colador para olla recta

art.	Ø cm.	h.
16926-32	32	31
16926-36	36	37
16926-40	40	40



Couscoussiera
Couscous pan
Couscoustopf
Couscoussier
Cuscusera

art.	Ø cm.	h.	lt.
46970-32	26-32	28+16	17,5
46970-36	36-46	36+22	36,0



Casseruola a vapore con coperchio
Potato steamer pot with cover
Kartoffeldämpfer mit Deckel
Marmite à pommes-de-terre avec couvercle
Cuscusera con tapa

art.	Ø cm.	h.	lt.
16923-32	32	21+15	12
16923-36	36	23+17	18
16923-40	40	25+20	25



Casseruola ovale con coperchio
Oval saucepan with cover
Ovale Kasserolle mit Deckel
Casserole ovale avec couvercle
Cacerola oval con tapa

art.	Ø cm.	h.	lt.
16938-36	36	14,5	10
16938-40	40	16,0	14
16938-45	45	17,0	19



Casseruola alta
Saucepan
Stielkasserolle, hoch
Casserole haute
Cazo recto alto

art.	Ø cm.	h.	lt.
16106-16	16	11,0	2,1
16106-20	20	13,0	4,0
16106-24	24	15,0	6,5
16106-28	28	17,5	10,8



Casseruola bassa
Casserole pot
Bratentopf
Sautoir
Cacerola baja

art.	Ø cm.	h.	lt.
16108-20	20	8,0	2,5
16108-24	24	9,5	4,3
16108-28	28	11,0	6,7

PENTOLAME ALLUMINIO ALLUMINIUM COOKWARE



Padella
Frypan
Bratpfanne
Poêle à frire
Sarté

art.	Ø cm.	h.
16114-20	20	4,0
16114-24	24	5,0
16114-28	28	5,0
16114-32	32	5,3
16114-36	36	6,0
16114-40	40	7,0



Tegame
French omelet pan
Pfanne
Poêle à paella
Paellera

art.	Ø cm.	h.
16115-24	24	5,5
16115-28	28	6,0
16115-32	32	6,5
16115-36	36	7,0
16115-40	40	7,5
16115-45	45	7,5



Coperchio
Cover
Deckel
Couvercle
Tapa

art.	Ø cm.
16961-16	16
16961-20	20
16961-24	24
16961-28	28
16961-32	32
16961-36	36
16961-40	40
16961-45	45
16961-50	50
16961-60	60



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

art.	Ø cm.	h.	lt.
16127-16	16	11,0	2,1
16127-20	20	13,0	4,0
16127-24	24	15,0	6,5
16127-28	28	17,5	10,8
16127-32	32	19,5	15,7
16127-36	36	21,0	21,5
16127-40	40	24,0	30,0



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

art.	Ø cm.	h.	lt.
16120-24	24	9,5	4,3
16120-28	28	11,0	6,7
16120-32	32	12,5	10,0
16120-36	36	14,0	14,0
16120-40	40	16,0	20,0



Tegame, antiaderente
French omelet pan, non stick
Pfanne, nichtaftend
Poêle à paella, anti-adhérente
Paellera antiadherente

art.	Ø cm.	h.
16116-28	28	6,5
16116-32	32	6,5
16116-36	36	7,0
16116-40	40	7,5



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

art.	Ø cm.	h.
41720-18	18	3,8
41720-20	20	3,8
41720-24	24	4,5
41720-28	28	5,4
41720-30	30	5,4
41720-32	32	5,6



Padella, rivestimento in ceramica
Frypan, ceramic coating
Bratpfanne, keramische Beschichtung
Poêle, revêtement céramique
Sartén cobertura en ceramica

art.	Ø cm.	h.
11720-18	18	3,8
11720-20	20	3,8
11720-24	24	4,5
11720-28	28	5,4
11720-30	30	5,4
11720-32	32	5,6



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

art.	Ø cm.	h.
16117-20	20	4,0
16117-24	24	5,0
16117-28	28	5,0
16117-32	32	5,3
16117-36	36	6,0
16117-40	40	7,0



Padella forgiata, rivestimento ceramica
Forged frypan, ceramic coating
Pfanne, geschmiedet, keramische Beschichtung
Poêle forgée, revêtement céramique
Sartén forjada, cobertura ceramica

art.	Ø cm.	h.
11618-20	20	3,4
11618-24	24	4,2
11618-28	28	4,5
11618-32	32	5,5
11618-36	36	6,0



Tegame forgiato, rivestimento ceramica
Forged omelet pan, ceramic coating
Pfanne, geschmiedet, keramische Beschichtung
Poêle forgée, revêtement céramique
Paellere forjada, cobertura ceramica

art.	Ø cm.	h.
11619-20	20	3,4
11619-24	24	4,2
11619-28	28	4,5
11619-32	32	5,5
11619-36	36	6,0



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

art.	Ø cm.	h.
16113-20	20	5,5
16113-24	24	6,5
16113-28	28	7,0
16113-32	32	7,5
16113-36	36	8,0
16113-40	40	8,5



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

art.	Ø cm.	h.
16717-20	20	4,0
16717-24	24	5,0
16717-28	28	5,0
16717-32	32	5,3
16717-36	36	6,0
16717-40	40	7,0



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

art.	Ø cm.
16118-24	24



Padella crêpes antiaderente
Crêpes pan, non-stick
Crêpes-Pfanne, nichttaftend
Tuile à crêpes anti-adhérente
Sartén para crêpes, antiadherente

art.	Ø cm.
16712-22	22
16712-26	26
16712-30	30

La crespella (in francese: crêpe) è un tipo di cialda sottile, morbida ed elastica, cotta su una superficie rovente tonda. Vengono farcite di ripieni vari, dolci o salati e arrotolate su se stesse per racchiuderli. L'impasto è a base di latte, uova, farina. La crespella è generalmente considerata una pietanza tipica della cucina francese, tuttavia sono presenti preparazioni simili in vari paesi d'Europa. Il nome proviene dal termine latino crispus (arricciato, ondulato).
The pancake (in French: crêpe) is a type of thin wafer, soft and supple, baked on a round hot surface. Usually stuffed with various fillings, sweet or salty and rolled up. The dough is made from milk, eggs and flour. The pancake is generally considered as a typical French dish, although there are similar preparations in several countries. The name comes from the Latin crispus (curly, wavy).



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

art.	Ø cm.	h.
16719-12	12	2



Tegame
Bake roasting pan
Pfanne
Plat à four
Rustidera

art.	dim. cm.	h.
16941-40	40x26	7,5
16941-45	45x30	7,5
16941-50	50x30	8,0
16941-60	60x35	9,0
16941-61*	61x43	9,0

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



Tegame
Bake roasting pan
Pfanne
Plat à four
Rustidera

art.	dim. cm.	h.
16943-40	40x26	7,5
16943-45	45x30	7,5
16943-50	50x30	8,0
16943-60	60x35	9,0
16943-61*	61x43	9,0

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



Tegame, antiaderente
Bake roasting, non stick
Pfanne, nichttaftend
Plat à four, anti-adhérente
Rustidera antiaderente

art.	dim. cm.	h.
16947-40	40x26	7,5
16947-45	45x30	7,5
16947-50	50x30	8,0
16947-60	60x35	9,0
16947-61*	61x43	9,0

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



Tegame basso
Bake roasting pan
Pfanne, flach
Plat à four bas
Bandeja horno

art.	dim. cm.	h.
16944-45	45x30	4
16944-50	50x30	4
16944-60	60x35	4



Coperchio per tegami
Lid for roasting pans
Deckel für Bräter
Couvercle pour plaques à rôtir
Tapa para rustidera

art.	dim. cm.
16948-40	40x26
16948-45	45x30
16948-50	50x30
16948-60	60x35
16948-61	61x43



Brasiera con coperchio
Roasting pan with cover
Brazier mit Deckel
Braisière avec couvercle
Rustidera alta con tapa

art.	dim. cm.	h.	lt.
16965-40	40x26	15	14
16965-50	50x30	15	21
16965-60	60x35	15	30



Pesciera
Fish kettle
Fisch-Kochkessel
Poissonnière
Hervidor pescado

art.	dim. cm.	h.	lt.
16939-50	50x15	12	9
16939-60	60x17	13	13
16939-70	70x19	14	18
16939-80	80x24	17	30

Fornita completa di griglia e coperchio.
Equipped with grid and cover.



PA+
plus

Colapasta a spicchi 1/4, rete
1/4-Segment wire colander
1/4 Netzseiher-Einsatz
Passoire cuit-pâtes à gaze, 1/4
Colador red 1/4

art.	Ø cm.	h. cm.
12992-36	36	23
12992-40	40	26



Casseruola, alluminio
Sauce-pot, aluminium
Gemüsetopf, Aluminium
Braisière, alu
Cacerola, aluminio

art.	Ø cm.	h.	lt.
16929-36	36	17	17,0
16929-40	40	18	22,5

Fornita senza spicchi.
Supplied without colanders.



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

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



Colafritto, inox
Fry dripping tray, stainless steel
Pommes-Frites-Seiher, Edelstahl Rostfrei
Egouttoir à friture, inox
Escurridor para fritura, inox

art.	Ø cm.
41930-39	39

PADELLE FERRO

STEEL FRYING PANS

INDUCTION
READY!



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 frittiture, 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.

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.

PENTOLAME FERRO IRON COOKWARE



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

art.	Ø cm.	h.
11714-20	20	3,8
11714-22	22	4,0
11714-24	24	4,5
11714-26	26	4,5
11714-28	28	4,5
11714-32	32	5,0
11714-36	36	5,5
11714-40	40	5,5
11714-45	45	5,5
11714-50	50	6,0



Padella lionese
Blacksteel frypan
Eisenpfanne
Coupe lyonnaise
Sartén honda

art.	Ø cm.	h.
11716-16	16	4,0
11716-20	20	4,5
11716-22	22	4,5
11716-24	24	5,0
11716-26	26	5,5
11716-28	28	5,5
11716-32	32	6,0
11716-36	36	6,5
11716-40	40	7,0
11716-45	45	8,0



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

art.	Ø cm.	h.
11717-34	34	5,0
11717-37	37	5,5
11717-42	42	6,0
11717-47	47	6,5



Blini: focaccine a base di farina e lievito, di forma circolare e del diametro di 10-15 centimetri di origine russa. Si servono tradizionalmente con panna acida per accompagnare il caviale o il salmone affumicato o le uova di salmone. - *Blinis: muffins made with flour and yeast, round shape, diameter 10-15 cm of Russian origin. Usually served with sour cream to accompany caviar, smoked salmon or salmon eggs.*



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

art.	dim. cm.	h.
41717-60	60	6,5
41717-80	80	9,0



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

art.	dim. cm.	h.
41719-32	32x23	5,0
41719-36	36x26	5,0
41719-40	40x28	5,5



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

art.	Ø cm.	h.
11715-12	12	2



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

art.	Ø cm.	h.
11718-20	20	2
11718-22	22	2
11718-24	24	2



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

art.	Ø cm.	h.	lt.
41707-32	32	9,8	6,0
41707-36	36	11,0	8,8
41707-40	40	13,4	12,2
41707-45	45	15,0	17,3
41707-50	50	17,6	23,5



Cestello per friggere, stagnato
Wire basket, tinned
Frittier-Rost, verzinnt
Grille à frire, étamée
Cesta escurrefrito, estañada

art.	Ø cm.	h.
41708-32	32	11,0
41708-36	36	11,5
41708-40	40	12,4
41708-45	45	15,5
41708-50	50	16,5

PENTOLAME FERRO IRON COOKWARE
PADELLE FERRO STEEL FRYING PANS



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

art.	dim. cm.
41703-38	38x26



Wok
Wok pan
Wok-Pfanne
Poêle chinoise
Wok

art.	Ø cm.	h.
11713-32	32	10
11713-40	40	11



Padella per castagne
Chestnut pan
Kastanienpfanne
Poêle à marrons
Sartén para castañas

art.	Ø cm.
11721-28	28



Padella lionese pesante, rivestimento ceramica
Heavy blacksteel frypan, ceramic coating
Schwere Eisenpfanne, keramische Beschichtung
Coupe lyonnaise extra-forte, revêtement céramique
Sartén honda pesada, cobertura ceramica

art.	Ø cm.	h.
11712-20	20	3,8
11712-24	24	4,5
11712-28	28	4,5
11712-32	32	5,0



Padella grill, alluminio antiaderente
Grill pan, aluminum, non-stick coated
Grill-Pfanne, Aluminium, nichttaftend
Poêle à griller, alu, anti-adhérente
Sartén grill, aluminio, antiadherente

art.	dim. cm.	h.
16970-24	24x24	5,5
16970-28	28x28	5,6
16970-34	34x24	6,3



Padella crêpes, alluminio antiaderente
Crêpes pan, aluminum, non-stick coated
Crêpes -Pfanne, Aluminium, nichttaftend
Poêle à crêpes, alu, anti-adhérente
Sartén crêpes, aluminio, antiadherente

art.	dim. cm.	h.
16971-36	36,5x22,5	3,5
16971-47	47x29	4,5



Totem per padelle
Frypan stand
Pfannenstand
Présentoir poêles
Expositor

art.	h. cm.
UZ1046	180

Coprimanico in silicone ideale per tutte le padelle con manico in ferro. Garantisce una gradevole presa, resistente al calore fino a 230°C, non scalda e si toglie agevolmente per una facile pulizia. - *The silicone cool touch sleeve slides onto cast iron fry pan handles for more secure food handling and slide off for easy cleaning. Heat resistant up to 230°C.*
Adatto alle padelle art. - *Suits fry pans item:* 16717 - 16113 - 16712 - 11712 - 11714 - 11716 - 11718 - 11713 - 11721.



Coprimanico silicone, rosso
Silicone sleeve, red
Silikon-Stielhülle, rot
Revêtement manche en silicone, rouge
Cubre mango silicona, rojo

art.	Ø cm.
11710-AA	20-36



Coprimanico silicone, nero
Silicone sleeve, black
Silikon-Stielhülle, schwarz
Revêtement manche en silicone, noir
Cubre mango silicona, negro

art.	Ø cm.
11710-AB	40-50

N
P **SERIE 15300 - 15400**



Rame massiccio, spessore da 1,5 a 2,5 mm internamente 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).

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. For use on any heating element (except on induction hob).



Pentola
Stock pot
Hoher Suppentopf
Marmite traiteur
Olla recta

art.	Ø cm.	h.	lt.
15301-22	22	20	8,0



Casseruola bassa
Casserole pot
Bratentopf
Sautoir
Cacerola baja

art.	Ø cm.	h.	lt.
15309-26	26	9	5,0
15309-30	30	9	7,0



Coperchio
Cover
Deckel
Couvercle
Tapa

art.	Ø cm.
15361-22	22
15361-26	26
15361-30	30



Casseruola ovale
Oval saucepan
Ovaler Bratentopf
Casserole ovale
Cacerola oval

art.	dim. cm.	h.
15338-38	38x25	13



Tegame rettangolare
Bake roasting pan
Rechteckige Pfanne
Plat à four
Rustidera

art.	dim. cm.	h.
15343-36	38x28	11



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

art.	dim. cm.	h.
15339-36	38x26	11



Pesciera
Fish kettle
Fischkochkessel
Poissonnière
Hervidor pescado

art.	dim. cm.	h.
15438-50	50x18	11



Tegame
Round pan
Runder Bräter
Plat rond
Paellera

art.	Ø cm.	h.
15315-26	26	4,5
15315-30	30	5,0
15315-36	36	6,0



Padella
Frypan
Bratpfanne
Poêle à frire
Sartén

art.	Ø cm.	h.
15314-22	22	4,0
15314-26	26	4,5
15314-30	30	5,0
15314-36	36	6,0



Paiolo
Sauté pan
Kasserolle
Sauteuse
Cazo cónico

art.	Ø cm.	h.
15412-25	25	13



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

art.	Ø cm.	h.
15406-16	16	9
15406-20	20	10



Casseruola per zabaione
Zabaione bowl
Zabaionekasserolle
Poelon à zabaione
Cacerola sabayón

art.	Ø cm.
15407-16	16
15407-20	20



Base per casseruola zabaione
Foot for zabaione bowl
Fuss für Zabaionekasserolle
Base pour poelon à zabaione
Base para cacerola sabayón

art.	dim. cm.	h.
15401-51	8	4,5

PENTOLAME RAME COPPER COOKWARE



Bagnomaria
Bain-marie
Wasserbadkasserolle
Bain-marie
Baño maría

art.	Ø cm.	h.
15403-12	12	14,5
15403-16	16	17,0

Con porcellana. - With porcelain.



Set forchette, 6 pz
Dipping forks, 6 pcs
6 Stk. Fonduegäbelche
6 curettes à fondue
6 tenedores para fondue

art.	l. cm.
15428-06	24



Set fonduta
Fondue set
Fondue-Service
Service à fondue
Servicio para fondues

art.	Ø cm.	h.
15430-11	16	26

Forchettine incluse. - Forks included.



Casseruolina
Small saucepan
Kleine Kasserolle
Casserolette
Cacerola pequeña

art.	Ø cm.	h.
15309-07	7	3



Casseruolina
Small saucepan
Kleine Kasserolle
Casserolette
Cacerola pequeña

art.	Ø cm.	h.
15306-07	7	4



Casseruolina
Small saucepan
Kleine Kasserolle
Casserolette
Cacerola pequeña

art.	Ø cm.	h.
15306-10	10	5

Coperchio incluso. - Lid included.

Poster 'La cuisine'
art. dim. cm.
48287-10 63x90,5



Scaldaburro
Butter warmer
Butter-Rechaud
Réchaud à beurre
Hornillo con cacerola

art.	Ø cm.	h.
15404-10	10	6

Con porcellana. - With porcelain.

SERIE 15200 N
P

Rame 3-ply spessore mm 2,2. Materiale multistrato (rame massiccio finitura lucida con sottile stato intermedio in alluminio e lamina interna in inox 18/10). Una combinazione che assicura una distribuzione rapida ed uniforme del calore su tutta la superficie dell'utensile. Manici e maniglie sono in ottone massiccio lucidato ed assemblati con rivetti di forte sezione. Adatto ad uso su tutti i fuochi (eccetto induzione).

Copper Serie 15200, 3-ply thickness 2,2 mm. Features super heat-conductive multi-layer construction (polished solid copper, intermediate aluminum layer and 18-10 stainless steel inner sheet). A material combination that distributes heat from bottom to rim quickly and evenly. Handles in polished solid brass, assembled with wide rivets. For use on any heating element (except on induction hob).

Coperchio
Cover
Deckel
Couvercle
Tapa



art.	Ø cm.
15261-16	16
15261-20	20
15261-24	24

art.	Ø cm.
15261-26	26
15261-30	30



Casseruola alta
Saucepot
Fleischtopf
Brasière
Cacerola alta

art.	Ø cm.	h.	lt.
15207-16	16	8	1,5
15207-20	20	11	3,5
15207-26	26	14	8,0



Casseruola bassa
Casserole pot
Bratentopf
Sautoir
Cacerola baja

art.	Ø cm.	h.	lt.
15209-24	24	9,0	4,0
15209-26	26	9,0	5,0
15209-30	30	9,5	7,0



Casseruola alta
Saucepan
Stielkasserolle, hoch
Casserole haute
Cazo recto alto

art.	Ø cm.	h.	lt.
15206-16	16	8	1,5
15206-20	20	11	3,5



Casseruola bassa
Casserole pot
Bratentopf
Sautoir
Cacerola baja

art.	Ø cm.	h.	lt.
15208-24	24	9	4,0
15208-26	26	9	5,0



Padella
Frypan
Bratpfanne
Poêle à frire
Sartén

art.	Ø cm.	h.
15214-26	26	5



Tegame
Round pan
Runder Bräter
Plat rond
Paellera

art.	Ø cm.	h.
15215-26	26	5